

Lincoln's Aperion Impinger 2424 is a high speed conveyor oven stackable up to three ovens high with 24 inch / 629mm wide belt.

Aperion® ovens feature independent top and bottom adjustable air flow making them faster, reducing cook times by up to 30% compared to other impingement models.

Unit is easy to clean as a result of it's removable lift off door with half pass handle as standard, allowing removal of conveyor and air distribution fingers from the front. The digital control panel makes it simple to adjust speed and temperature.

#### STANDARD FEATURES

##### Faster Bake Times

- High output elements or burners combined with dual blower motors reduce cook times by 30% vs. traditional impingement conveyors

##### Better Bake Results

- Independent top and bottom adjustable air control allow you optimise bake results
- Balanced air flow from front to back and side to side translates to consistently, uniform bake appearance

##### Easy Operation

- Front located, easyTouch controls with 20 recipe pre-sets
- Easy one-touch belt direction change
- One-touch ECO mode holds oven at set-point temperature while minimizing energy use during slow time periods
- Half pass window door is ideal for slices or other items requiring less cook time

##### Easy Cleaning

- Front removable door for easy access to fingers
- Front removable, identical 2-part fingers are easy to clean
- Stainless exterior and interior components are easy to clean

#### OPTIONAL FEATURES

- Gas models: 3/4 x 1200mm Flexible gas hose with quick disconnect - 432018-1200HK (other lengths available.)
- Split Belt
- Legs for counter mounting
- Heat Shield for double triple stacks
- Entry Shelf 152mm W - L2406



#### ORDERING GUIDE

| Model Numbers | Qty | Description |
|---------------|-----|-------------|
|---------------|-----|-------------|

##### 2424 Single Deck

|                         |   |                                   |
|-------------------------|---|-----------------------------------|
| 2424G-NG-1-KIT or (-LP) |   | Natural (LP) Gas Single Deck Kit  |
| 2424G-NG or (-LP)       | 1 | Natural (LP) Gas Oven Cavity Only |
| L4612503                | 1 | Leg Stand With Castors            |
| L2407                   | 1 | Take Off Shelf 152mm W            |

##### 2424 Double Deck

|                         |   |                                   |
|-------------------------|---|-----------------------------------|
| 2424G-NG-2-KIT or (-LP) |   | Natural (LP) Gas Double Deck Kit  |
| 2424G-NG or (-LP)       | 2 | Natural (LP) Gas Oven Cavity Only |
| L4612503                | 1 | Leg Stand With Castors            |
| L2407                   | 2 | Take Off Shelf 152mm W            |

##### 2424 Triple Deck

|                         |   |                                   |
|-------------------------|---|-----------------------------------|
| 2424G-NG-3-KIT or (-LP) |   | Natural (LP) Gas Triple Deck Kit  |
| 2424G-NG or (-LP)       | 3 | Natural (LP) Gas Oven Cavity Only |
| L4612653                | 1 | Low Caster Stand                  |
| L2407                   | 3 | Take Off Shelf 152mm W            |

#### DIMENSIONS

All Models (oven cavity) - 1245mm W x 1104mm D x 460mm H  
Weight 195kg

- Single Deck on leg/castor stand 1017mm H
- Double Deck on leg/castor stand 1485mm H
- Triple Deck on Castors 1600mm H

Clearance: Sides: 250mm. Rear 75mm (to non-combustible surfaces)  
Refer over for more detail

#### PRODUCTION EXAMPLE PER DECK

Single deck: 95 x 10" pizzas/hour at 4:00

#### TECHNICAL DATA

Gas Connection: 3/4"  
Gas Approval No: AGA 9305 G

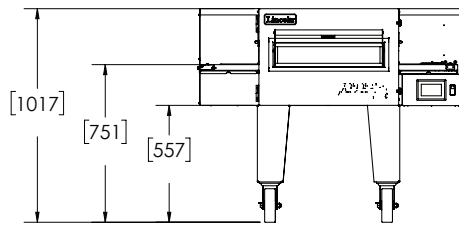
| Model | Power Supply   | Output          |
|-------|--|-----------------|
| Gas   | INAC 220-240V 1 Phase 50Hz 1amp 2.5m Lead & 10A Plug inc | 62MJ/h per deck |

#### SHIPPING DATA

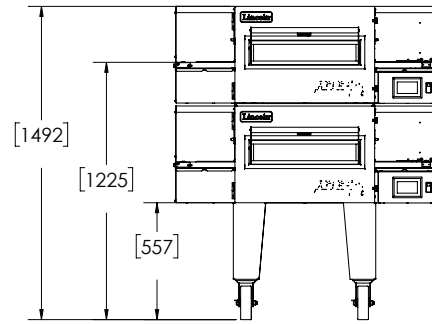
Shipping dimensions: 1350W x 1200D x 750H  
Shipping weight: 280kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

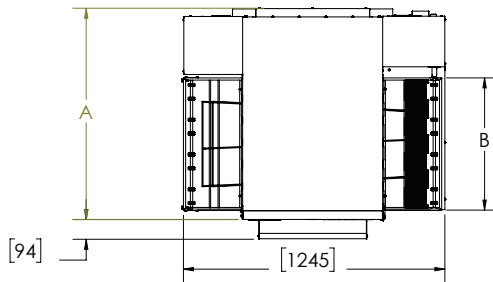
FRONT VIEW, SINGLE ON FLOOR



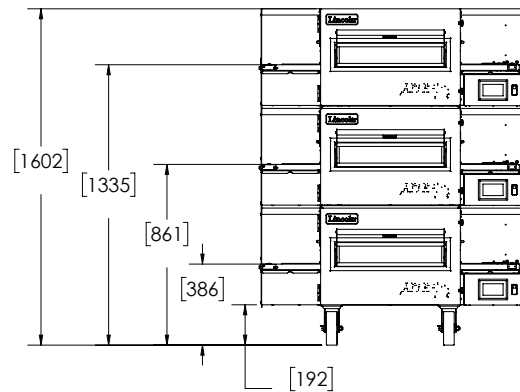
FRONT VIEW, DOUBLE-STACKED ON FLOOR



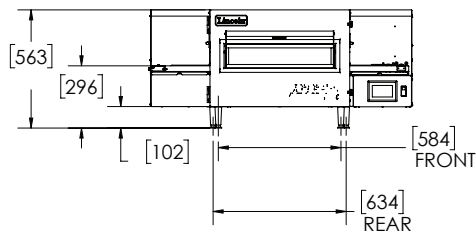
TOP VIEW



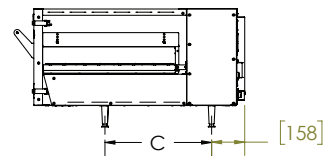
FRONT VIEW, TRIPLE-STACKED ON FLOOR



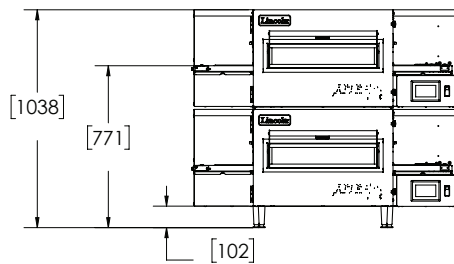
FRONT VIEW, SINGLE ON COUNTERTOP



SIDE VIEW, SINGLE ON COUNTERTOP



FRONT VIEW, DOUBLE-STACKED ON COUNTERTOP



| MODEL | DIMENSION       |       |                    |     |                       |     |
|-------|-----------------|-------|--------------------|-----|-----------------------|-----|
|       | A - Model Depth |       | B - Conveyor Width |     | C - Leg Spacing, side |     |
|       | inch            | mm    | inch               | mm  | inch                  | mm  |
| 1624  | 31-3/4          | 807   | 16-3/4             | 425 | 16-9/16               | 421 |
| 2024  | 35-3/4          | 908   | 20-3/4             | 527 | 20                    | 508 |
| 2424  | 39-3/4          | 1,010 | 24-3/4             | 629 | 20                    | 508 |
| 2824  | 43-3/4          | 1,111 | 28-3/4             | 730 | 20                    | 508 |

## Recommended Minimum Clearances

| GAS OVENS      | Minimum Clearances to combustible construction |      | Minimum Clearances to non-combustible construction |      | ELECTRIC OVENS | Minimum Clearances to combustible and noncombustible construction |       |
|----------------|--|------|--|------|----------------|---|-------|
|                | Sides  | Back | Sides  | Back |                | Sides   | Back  |
| Configuration  |  |      |  |      | Configuration  |   |       |
| Single         | 150mm  | 75mm | 150mm  | 75mm | Single         | 100mm   | 75mm  |
| Double Stacked | 250mm  | 75mm | 250mm  | 75mm | Double Stacked | 250mm   | 250mm |
| Triple Stacked | 250mm  | 0    | 250mm  | 0    | Triple Stacked | 250mm   | 0     |

\* Note: When triple stacked the ovens must be fitted with heat shields at the rear, which contact the back wall.

\* Required for optimal cooling