

# Lincoln®

APERION® 24 SERIES  
CONVEYOR OVENS



THE NEXT GENERATION OF  
HIGH-SPEED, HIGH-THROUGHPUT COOKING



## EXPERIENCE FASTER COOK TIMES

Independent top and bottom adjustable airflow ensures the Aperion® is Lincoln's fastest cooking impingement conveyor oven.

## DELIVER CONSISTENCY

Automated continuous cook platform featuring the most even and consistent bake performance vs. competitive high-performance ovens.



## DISCOVER MORE CAPACITY

Available in 4 belt widths, offering unparalleled capacity.

## EMBRACE VERSATILITY

Available in gas, electric, or electric ventless for countertop or free-standing applications, providing more capacity in a smaller footprint.

## CUSTOMIZE AIR FLOW

Adjustable airflow optimizes the culinary characteristics of any item for ultimate menu flexibility.



## INTUITIVE OPERATION

easyTouch™ controls offer 20 presets for one-touch operation and feature Eco Mode to maintain oven temperature set point while minimizing energy consumption when the oven is not in use.

## SIMPLIFIED CLEANING

The front-removable door allows for front removal of the conveyor, and universal, 2-piece fingers make the Aperion® the easiest-to-clean conveyor oven.

BACKED BY BEST-IN-CLASS 2-YEAR WARRANTY.



## APERION® 24 SERIES DOMESTIC CONVEYOR OVENS

MODEL	DESCRIPTION	VOLTAGE	PHASE	HZ	AMPS	INPUT RATE (KW)	PLUG TYPE
XX24-SUH	ELECTRIC	208 or 240	3	60	38.5 - 44.3	13.9 - 18.5	CONDUIT
XX24-SUV	ELECTRIC VENTLESS	208 or 240	3	60	38.5 - 44.3	13.9 - 18.5	CONDUIT
XX24-LUH	ELECTRIC	208 or 240	1	60	37 - 42.5	7.7 - 10.2	CONDUIT
XX24-LUH	ELECTRIC	208 or 240	3	60	26 - 29.9	9.4 - 12.5	CONDUIT
XX24-LUV	ELECTRIC VENTLESS	208 or 240	1	60	37 - 42.5	7.7 - 10.2	CONDUIT
XX24-LUV	ELECTRIC VENTLESS	208 or 240	3	60	26 - 29.9	9.4 - 12.5	CONDUIT
XX24-GUN	NATURAL GAS	120	1	60	9	60,000 BTU/HR	NEMA 5-15P
XX24-GUP	LP GAS	120	1	60	9	60,000 BTU/HR	NEMA 5-15P

## APERION® 24 SERIES EXPORT CONVEYOR OVENS

XX24-SEH	ELECTRIC	380 - 415	3	50/60	24.6 - 26.6	15.0 - 18.0	5 WIRES (3 POLES + N + G)
XX24-SEV	ELECTRIC VENTLESS	380 - 415	3	50/60	24.6 - 26.6	15.0 - 18.0	5 WIRES (3 POLES + N + G)
XX24-LEH	ELECTRIC	380 - 415	3	50/60	17.3 - 18.6	10.3 - 12.2	5 WIRES (3 POLES + N + G)
XX24-LEV	ELECTRIC VENTLESS	380 - 415	3	50/60	17.3 - 18.6	10.3 - 12.2	5 WIRES (3 POLES + N + G)
XX24-LEH	ELECTRIC	220 - 240	1	50/60	39.3 - 42.7	8.7 - 10.2	3 WIRES (POLE + N + G)
XX24-LEV	ELECTRIC VENTLESS	220 - 240	1	50/60	39.3 - 42.7	8.7 - 10.2	3 WIRES (POLE + N + G)
XX24-GEN	NATURAL GAS	220 - 240	1	50	3.1 - 2.8	17.6	3 WIRES (POLE + N + G)
XX24-GEP	LP GAS	220 - 240	1	50	3.1 - 2.8	17.6	3 WIRES (POLE + N + G)

\* MODELS XX24-LUH AND XX24-LUV ARE NOT AVAILABLE WITH 28" WIDE BELT

## APERION® 24 SERIES OVEN DIMENSIONS

MODEL	BELT WIDTH	OVEN WIDTH	OVEN DEPTH	OVEN HEIGHT*
1624	16" (406 MM)	49" (1245 MM)	31.75" (807 MM)	19.1" (460 MM)
2024	20" (508 MM)	49" (1245 MM)	35.75" (908 MM)	19.1" (460 MM)
2424	24" (610 MM)	49" (1245 MM)	39.75" (1010 MM)	19.1" (460 MM)
2824	28" (711 MM)	49" (1245 MM)	43.75" (1111 MM)	19.1" (460 MM)

\* HEIGHT WITHOUT LEGS - ADD 4" FOR COUNTERTOP LEGS AND 21.9" FOR TALL LEGS WITH CASTERS

## STACKING CONFIGURATIONS:

1624 & 2024  
Triple stackable in all applications

2424 & 2824  
Double stackable in ventless applications  
Triple stackable in non-ventless applications

## AVAILABLE OPTIONS AND ACCESSORIES:

Countertop legs standard  
Optional 14" legs with casters  
6" or 12" entry and exit shelves  
Front-loading half pass glass door with cool touch handle  
Split belt options available (2424 and 2824 models only)

## APERION® 24 SERIES PIZZA CAPACITY CHART

BAKE (MINS)	10" PIZZAS/HR				12" PIZZAS/HR				14" PIZZAS/HR				16" PIZZAS/HR				18" PIZZAS/HR				
	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6	3	4	5	6	
APERION® MODEL	1624	84	63	51	42	57	43	34	29	41	31	25	21	33	25	20	17	—	—	—	—
	2024	106	79	63	53	73	55	44	37	53	40	32	26	41	31	25	21	32	24	19	16
	2424	127	95	76	63	88	66	53	44	64	48	38	32	50	37	30	25	38	29	23	19
	2824	148	111	89	74	101	76	61	51	75	57	45	38	58	43	35	29	44	33	26	22



## BOUNDLESS POSSIBILITIES

The Aperion® Series features independent adjustable top and bottom airflow, making it perfect for optimizing the culinary characteristics of any menu item – providing infinite menu possibilities. Offering unparalleled capacity in a smaller footprint, the Aperion® series is available in 4 sizes to meet any need.

EASILY CONFIGURE A MODEL FOR ANY APPLICATION!

**STEP 1** Select belt width

**STEP 2** Choose utility

**STEP 3** Select number of units, appropriate stacking kit, and mounting option

**STEP 4** Enhance with options and accessories

### APERION® 24 SERIES MODEL NOMENCLATURE

##24-XXX-####

BELT WIDTH (IN)	CHAMBER WIDTH (IN)	POWER LEVEL	AGENCY	UTILITY	CUSTOM CONFIGURATIONS
16	24	G - GAS	U - UL/CSA	H - ELECTRIC (VENTED)	ELECTRIC UNITS: 1 OR 3 PH
20	24	S - STANDARD	E - CE	V - ELECTRIC (VENTLESS)	DOOR: SOLID OR WINDOW
24	24	L - LOW		N - NATURAL GAS	CONVEYOR: STANDARD OR SPLIT
28	24			P - LP GAS	



QUICK SERVE RESTAURANTS



FULL SERVICE RESTAURANTS



HOTEL FOOD SERVICE



CASUAL DINING



CONCESSIONS/ STADIUMS



SUPERMARKETS



COLLEGES/ UNIVERSITIES



COFFEE SHOPS/ BAKERIES



PIZZA



NONTRADITIONAL



# Lincoln®

CONSISTENCY YOU CAN COUNT ON