



APERION® 24 IMPINGER CONVEYOR OVENS XX24-SUH-**ELECTRIC** 208 or 240 3 60 38.5-44.3 13.9-18.5 **CONDUIT** XX24-LUH-**ELECTRIC** 208 or 240 60 37-42.5 7.7-10.2 **CONDUIT** XX24-LUH-208 or 240 26-29.9 9.4-12.5 CONDUIT **ELECTRIC** 3 60 XX24-SUV-**ELECTRIC VENTLESS** 208 or 240 3 38.5-44.3 13.9-18.5 CONDUIT 60 XX24-LUV-**ELECTRIC VENTLESS** 208 or 240 1 60 37-42.5 7.7-10.2 **CONDUIT** 208 or 240 XX24-LUV-**ELECTRIC VENTLESS** 3 60 26-29.9 9.4-12.5 **CONDUIT** XX24-GUN-NATURAL GAS 120 1 60 9 60,000 NEMA 5-15P

120

APERION® SERIES OVEN DIMENSIONS

XX24-GUP-

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

60

Double stackable in ventless applications/triple stackable in non-ventless applications

60,000

NEMA 5-15P

AVAILABLE OPTIONS AND ACCESSORIES:

Single, double and triple stacking kits

6" or 12" entry and exit shelves

Front-loading half pass glass door with cool touch handle

Countertop or floor standing legs with casters*

Split belt options available (2424 and 2824 models only)

APERION® SERIES PIZZA CAPACITY CHART

		10" PIZZAS/HR				12" PIZZAS/HR			14" PIZZAS/HR				16" PIZZAS/HR				18" PIZZAS/HR				
	INS)		4	5	6	3		5		3		5	6	3	4	5				5	6
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
APERION ®	2424	127	95	76	63	88	66	53	44	64	48	38	32	50	37	30	25	38	29	23	19
APE	2824	148	111	89	74	101	76	61	51	75	57	45	38	58	43	35	29	44	33	26	22

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

^{*} Leg option included with stacking kits.



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.



- 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® SERIES MODEL NOMENCLATURE



BELT WIDTH (IN)	CHAMBER WIDTH (IN)	POWER LEVEL	UTILITY
16	24	S - STANDARD	H - ELECTRIC (NON-VENTLESS)
20	24	L - LOW	V - ELECTRIC (VENTLESS)
24	24	_	N - NATURAL GAS
28	24	_	P - LP GAS



























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