



Project
CHI Health Center - Omaha

From
Heartland Reps, LLC
Melissa Meade
66 Ashford Place
Festus, MO 63028
(888)486-1253
888-486-1253 17 (Contact)

Specifications

This quote has been prepared based on the documentation and information provided to our office. Heartland Reps, LLC or our manufacturers will not be responsible for any item(s), accessories or start-ups not included in the quote. It is the responsibility of the dealer receiving this quotation to verify the information, specifications, accessories, start-ups and quantities. If any changes are required, please be sure to let our office know in writing prior to submitting a quotation to your customer. Thank you for your continued support and business.

ITEM 108 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA

- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 2 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs. to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 3rd Position location for Bread & Batter dump station (FFB)
BNB - Left Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms



ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	244.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 116 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-3FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (3) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 366,000 BTU (-FFF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 3 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs. to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 4th Position location for Bread & Batter dump station (FFFB)
BNB - Left Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (3) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	366.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 124 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-3FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (3) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 366,000 BTU (-FFF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 3 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs.to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFFF)
BNB - Right Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (3) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	366.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 206 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 2 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs.to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFF)
BNB - Right Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	244.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM 222 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 2 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs. to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFF)
BNB - Right Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	244.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM C112 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-3FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (3) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 366,000 BTU (-FFF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 3 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs. to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFFF)
BNB - Right Side
- 1 ea Model PFW-1 Food Warmer, built-in, 750watt, CSA, NSF, UL
- 1 ea 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (3) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				
4	120	60	1	Cord & Plug		5-15P	6.3	.75			

ELECTRICAL 1 REMARKS

1/3 HP for filter pump

ELECTRICAL 2 REMARKS

Fryer Control

ELECTRICAL 3 REMARKS

Filter Voltage

GAS

	SIZE	MBTU	KW	CONN
1	1"	366.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

ITEM MK1 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 2 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs.to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 1st Position location for Bread & Batter dump station (BFF)
BNB - Right Side
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				

ELECTRICAL 1 REMARKS

CHI Health Center - Omaha

1/3 HP for filter pump
ELECTRICAL 2 REMARKS
Fryer Control
ELECTRICAL 3 REMARKS
Filter Voltage

GAS					STEAM					
	SIZE	MBTU	KW	CONN		INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1	1"	244.0			1					

ITEM MK2 - FRYER BATTERY, GAS (1 REQ'D)

Pitco Frialator Model SG14RS-2FD

Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA



- 1 ea 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
- 1 ea Natural gas
- 1 ea Computer Controller
- 1 ea 115v/60/1-ph, 1.7 amps
- 1 ea Contact factory for cord information
- 1 ea 115v/60/1-ph, 7.0 amps
- 1 ea Contact factory for cord information
- 2 ea Twin automatic basket lifts, per fryer
- 1 ea NOTE: To meet CSA specification, all gas fryers with basket lifts must be ordered with casters & installed with flexible gas connector with restraining device. Basket lifts add 4-1/2" to overall depth of fryer. Add 100 lbs.to weight. (Not available with SSTC controller)
- 1 ea Model BNB-SG14 Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SG 14 gas fryers, NSF
- 1 ea 3rd Position location for Bread & Batter dump station (FFB)
BNB - Left Side
- 1 st Casters, 9", adjustable swivel, 1/2 set
- 1 ea Model P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
- 1 st Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1											
2	115	60	1				1.7				
3	115	60	1				7				

ELECTRICAL 1 REMARKS
1/3 HP for filter pump
ELECTRICAL 2 REMARKS
Fryer Control
ELECTRICAL 3 REMARKS
Filter Voltage

CHI Health Center - Omaha

GAS

	SIZE	MBTU	KW	CONN
1	1"	244.0		

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

Due to the current instability of material costs, fuel costs, freight costs, and freight surcharges from various manufacturers, QUOTES ARE GOOD FOR THIRTY (30) DAYS from the quote date with NO EXCEPTIONS.

Please note, factory start-ups or performance checks are NOT INCLUDED in this quotation, unless otherwise noted in the item description.

All pricing is FOB Factory unless otherwise noted and does not include any installation, lift gate, or inbound freight costs unless otherwise noted. It is the dealers responsibility to add for inbound freight, installation or lift gate if required.

2424 Lincoln Aperion™

Impinger Conveyor Oven

Models

- 2424 Gas



Standard Features

- Fastest cooking Lincoln oven due to dual blower motors
- Independent top and bottom adjustable air control
- Front located, easyTouch controls
- Hinged, front removable door
- Variable conveyor speed from 20 seconds to 30 minutes Countertop or Free-standing application
- Eco mode saves energy when oven is not cooking
- End stop included with oven
- 2 year parts and labor warranty

Options

- Optional 4" countertop legs or tall legs with casters.
- Optional 6 inch or 12 inch entry and exit shelves
- Stacking kit for double and triple oven configurations

Specifications

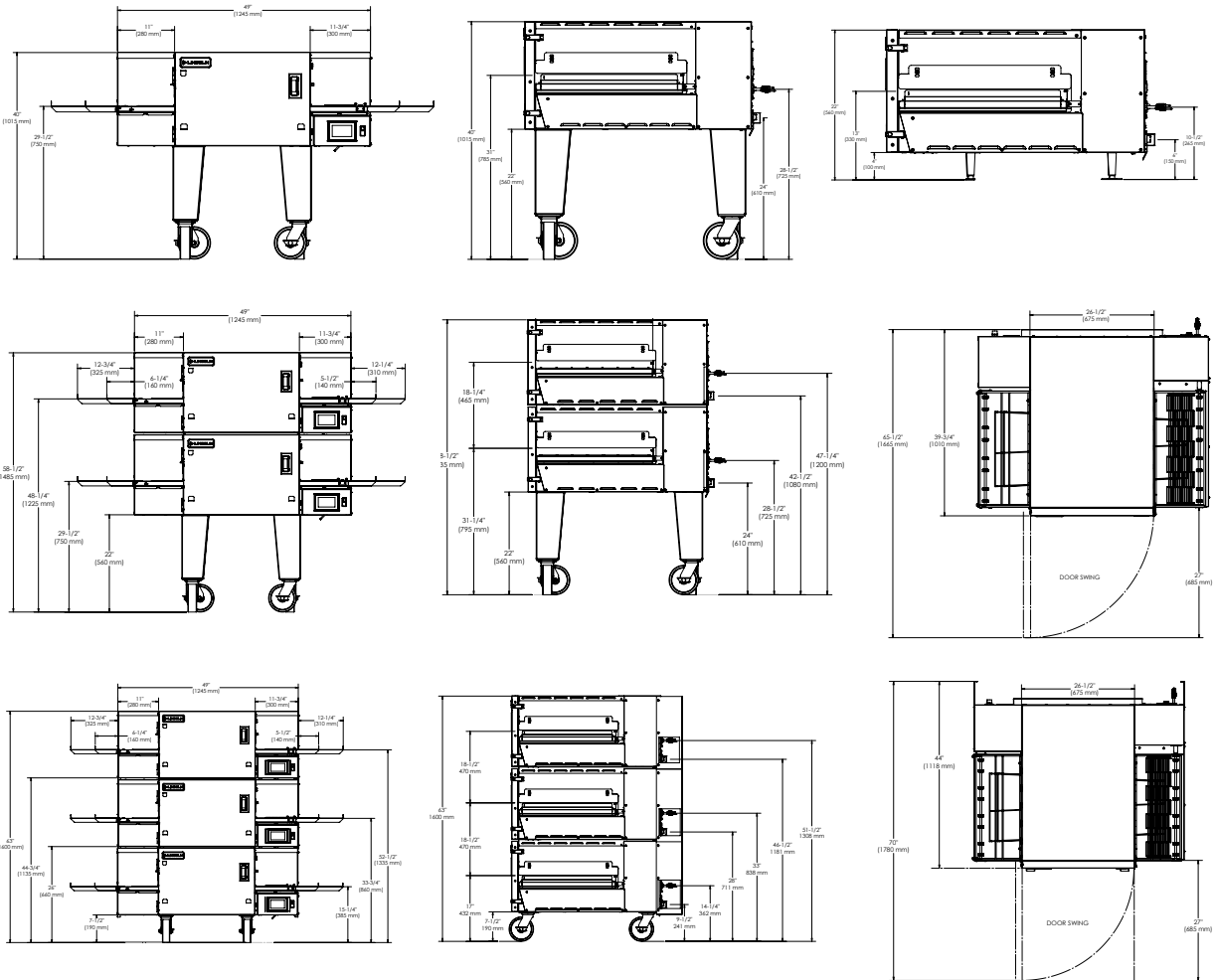
- 24" wide belt for use on a standard 30" countertop with 9" overhang.
- 24" wide by 24" deep baking chamber
- Audible Noise targeted at <70 dB Front-of-House (FOH) application.
- Food will be processed at temperatures from 250°F to 600°F
- Stainless Steel Design
- Conveyor is 24" wide x 48"
- Single, double, or triple stackable under a ventilation hood.

Model	Energy	Power	Voltage	Current	Phase	Hz	Recommended Electrical Specification	Gas
2424G	Nat. Gas	60,000 BTU	120VAC	9 Amps	1	60	3 Wires, 1 Pole + N + G	60,000 BTU at 4 inches H2O column**



Ventilation Requirements

Ventilation is required. Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc., in NFPA 96-1994. Estimates of CFM requirements can vary from 2400 to as high as 6000 CFM exhaust. In all cases the ambient temperature around the oven must not exceed 95°F (35°C) when the oven is operating. **This information is shown as a guideline for ventilating the Lincoln 2424 Aperion™ Impinger Conveyor Oven.**



Oven Dimensions

1. Dimensions shown are for ovens without long extension shelves. The outside end of the conveyor frame must be a minimum of eight (8) inches (203 mm) inside the canopy as shown.
2. The capture velocity across the lower edge of the canopy is to be 50 FPM at sides and front.
3. Use filters at rear exhaust area of the hood, as shown. Do not just put an opening into a 4 sided canopy.
4. The ovens are to be centered in the canopy space left-to-right and front-to-back if possible.
5. A eight (8) inch space at rear of oven is recommended for utilities.
6. Use of a Type I or Type II application and overall final installation is determined per local codes.
7. Recommended 2400-3000 CFM exhaust, typical, or higher per local codes; as a guideline to obtain adequate capture velocity.
8. Recommended 80% of make-up air provided outside of the canopy through perforated metal diffusers directed straight down... not at the oven; located at front, side or both.
9. Room air diffusers must not be directed onto the oven and should be positioned a minimum of three (3) feet from the perimeter of the hood to keep airflow from affecting the oven.

Welbilt reserves the right to make changes to the design or specifications without prior notice.