

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

2424

Midsized Conveyor Oven

2424 Midsized Conveyor Oven

Models

- 2424 Electric



Standard Features

- Independent Top and Bottom Airflow
- Touchscreen Operation
- Countertop Use
- Front Removable Conveyor
- Low Skin Temperature
- Variable Conveyor Speed Control
- 3-Year Warranty
- Detachable Front Door

Options & Accessories

- Oven legs
- End-stops and take-off shelves

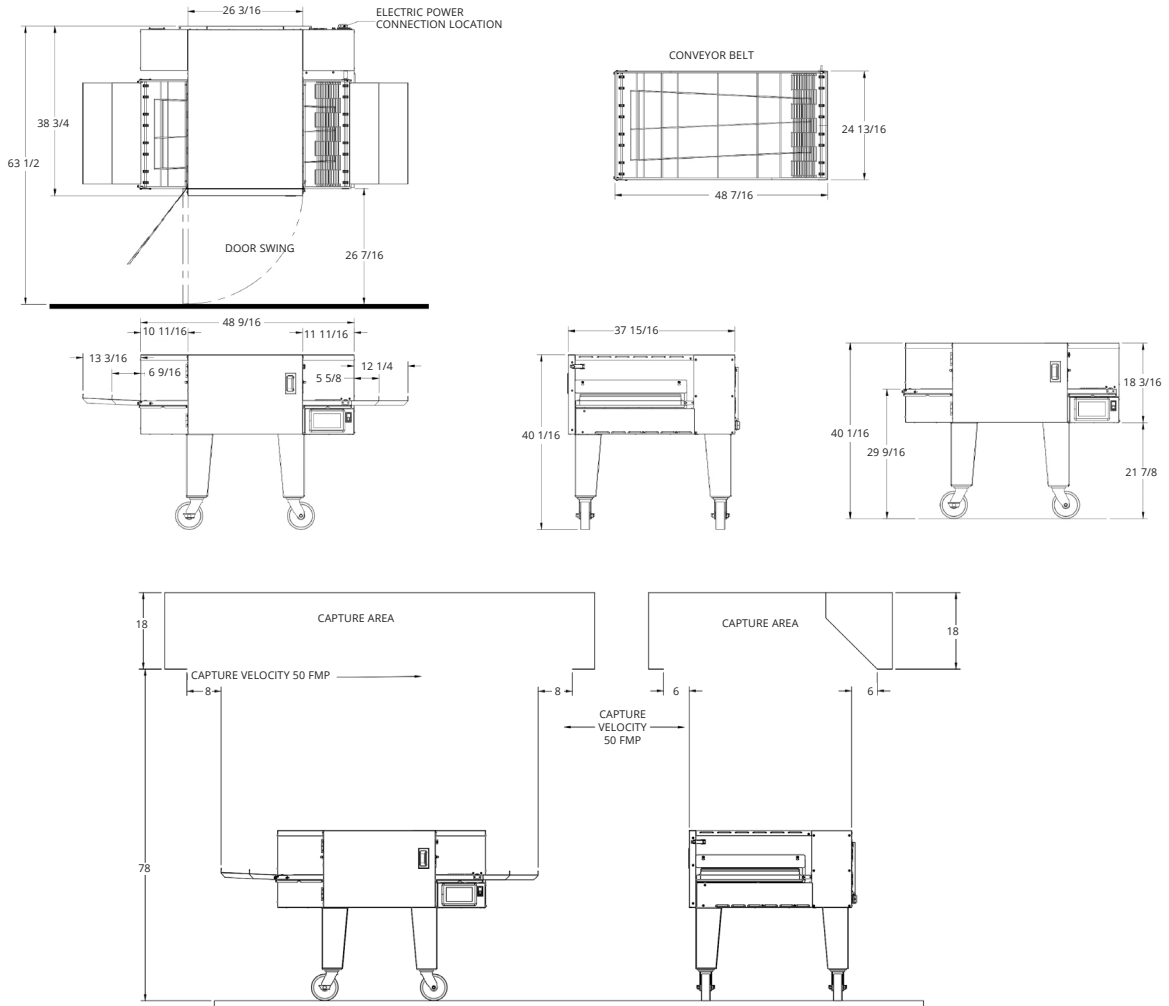
Specifications

- 24" wide belt for use on a standard 30" countertop with 9" overhang.
- 208-240VAC / 48A / 13kW / 60Hz ; 3 Phase - 4 wire
- 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" long



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 FastER Bake® 2424 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 six (6) 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.