SPIN! Pizza®

Accelerates Innovation with the Aperion® 24 Series

PRODUCT:
APERION® 24 SERIES

MODEL:
VENTLESS
DOUBLE STACK

INSTALLATION:
SPIN! Pizza®

LOCATIONS:
14 across KS, MO, TX & NE

CATEGORY:
FAST CASUAL

FOUNDED:
2005

SPIN! Pizza® is a Midwest-born fast-casual pizza brand celebrated for handcrafted recipes, chef-driven innovation, and an open-kitchen experience that turns speed, quality, and hospitality into a competitive advantage. With 14 locations across Kansas, Missouri, Texas, and Nebraska, the brand set out to elevate its menu by introducing a Detroit-style pizza - thick, crisp, and airy - to complement its signature Neapolitan-style offerings.

The new pizza quickly became a guest favorite, but longer bake times in traditional stone deck ovens created bottlenecks during peak service and made it difficult to serve both styles hot and fresh simultaneously.

To solve the challenge, SPIN! Pizza partnered with Kain McArthur, Lincoln's local manufacturerS' representative, bringing its dough, ingredients, and recipes into a live test kitchen to evaluate the Lincoln Aperion® Series oven. "They worked alongside us to experiment with bake times, oven settings, and preparation techniques," said Ed Brownell, CEO of SPIN! Pizza.

The Aperion oven delivered the speed and precision SPIN! needed - cutting cook times from 15 minutes to just 6 minutes and 50 seconds, increasing throughput without expanding kitchen space, and ensuring consistent product quality across all locations.

SPIN! Pizza now double-stacks ventless Lincoln Aperion ovens to maximize throughput while maintaining a compact footprint, dedicating one oven to Detroit-style pizzas and the other to gluten-free menu items and additional prep.

With Lincoln Aperion® ovens, SPIN! Pizza transformed a complex cooking challenge into a scalable menu innovation. "We've created a new style of pizza that leaves guests craving every last bite—now we can deliver it faster and more consistently than ever," says Bronwell.

Lincoln®

www.lincolnfp.com