

Конвейерные печи

Технические характеристики

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18-inch 208-volt conveyor pizza oven with right-to-left operation

The conveyor pizza oven by Vollrath is ideal for fresh or par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during baking if needed. The energy-efficient quartz heating elements are fast and powerful, while individual top and bottom thermostatic controls ensure desired results. The ventless design allows flexibility in placement and

lowers installation costs. Loading and receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

Variable-speed control and thermostatic top and bottom heat controls help you achieve desired results

Made in the USA

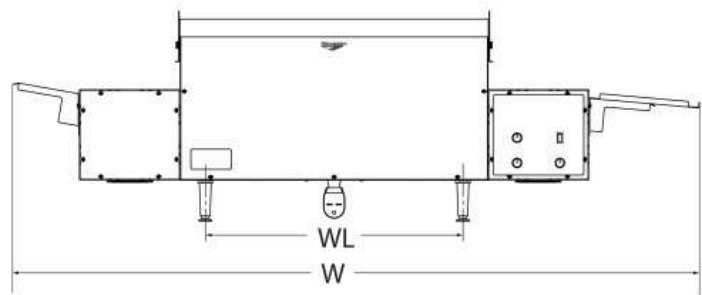
NSF-certified

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

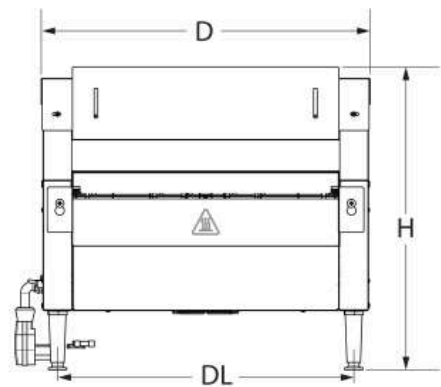
18" x 68" conveyor fits a variety of products and moves from right to left

Adjustable 1 ½- to 4-inch product opening

PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO18
UPC	671080718149

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	29.3
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT **PARTS**

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
MOTOR DRIVE 208/240V RMS 344	B401201
SHAFT IDLER	B401378
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
UNLOAD TRAY	B305754
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
2PK HEAT ELEM 19-3/8 208V 700W	59897
HEYCO 1" SNAP BUSHING 2140	B400334

Name	Part #
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
5A CIRCUIT BREAKER	B405014
PO 18" WIRE BELT	B205109
CONTROL SPEED 1000 OHM	B200918
BEARING ASSEMBLY 3/8"	B201101
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
TERMINAL STRIP, 3 CIRC, 15MM	B401014
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
LEG METAL PLATED 4" ADJ	B400301



14-inch 240-volt conveyor pizza oven with right-to-left operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 14-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

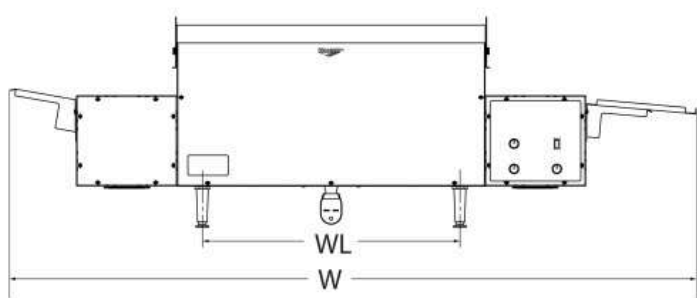
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products and moves from right to left

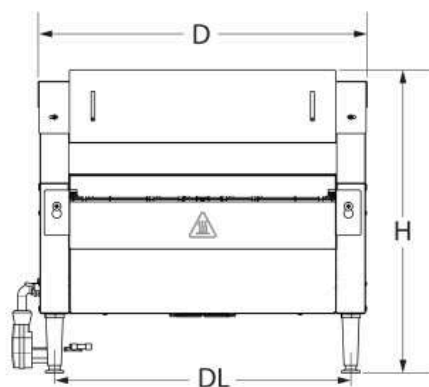
NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JPO14

UPC

671080718200

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7
(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	23.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60

Plug	NEMA 6-50P
Voltage	240
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPROCKET 25B24 X 3/8	B401304
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028

Name	Part #
MOTOR DRIVE 208/240V RMS 344	B401201
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
2PK HEAT ELEM 15-3/8 240V 600W	59886
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014

Name	Part #
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796



DISCONTINUED

14-inch 208-volt conveyor sandwich oven with right-to-left operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

208V

14" wide conveyor

Belt moves right-to-left, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718279

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	27
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
MOTOR DRIVE 208/240V RMS 344	B401201
CORD FAN HP-75.24-A	B401060
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPRING	B400263
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
TERMINAL BLOCK 5 POSITION	B401033
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
2PK HEAT ELEM15-3/8 69.3V 600W	59881
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
14" UNLOAD TRAY - LOWER	B305771
PO4 14" WIRE BELT	B205108
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
SHAFT DRIVE	B401379
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
68C RESET SWITCH	B405028

Name	Part #
14" LOAD TRAY	B305772
TERMINAL BLOCK 2 POSITION	B401034
PHASE CONTROL 240V	B401125
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101



14-inch 220-volt conveyor pizza oven with right-to-left operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 14-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

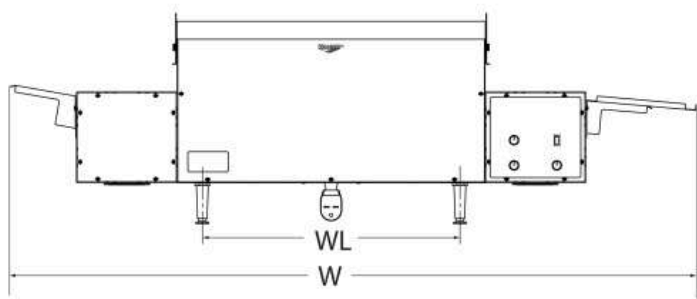
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products and moves from right to left

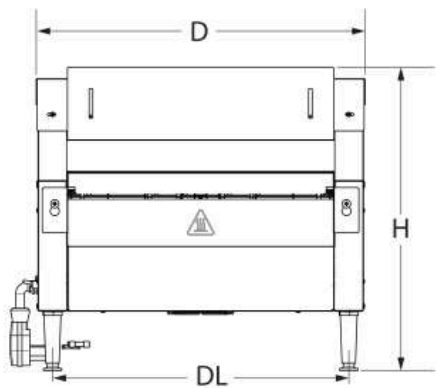
NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JPO14

UPC

671080718163

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7
(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	25.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220

Watts	5600
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Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT PARTS

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
CORD FAN HP-75.24-A	B401060
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPRING	B400263
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
MOTOR DRIVE 208/240V RMS 344	B401201
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122

Name	Part #
68C RESET SWITCH	B405028
TERMINAL BLOCK 5 POSITION	B401033
2PK HEAT ELEM 15-3/8 220V 600W	59887
GUARD FAN	B401220
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
SPROCKET 25B24 X 3/8	B401304
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
14" LOAD TRAY	B305772
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LEG METAL PLATED 4" ADJ	B400301
BEARING, TEFLON 3/8 REV C	B401357

Name	Part #
7/8 WIRE CLAMP	B400331
5A CIRCUIT BREAKER	B405014
TERMINAL STRIP, 3 CIRC, 15MM	B401014
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796



18-inch 240-volt conveyor pizza oven with left-to-right operation

The Vollrath® 18-inch conveyor pizza oven is ideal for fresh or par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1½- to 4-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during baking if needed. The energy-efficient quartz heating elements are fast and powerful, while individual top and bottom thermostatic controls ensure desired results. The ventless design allows flexibility in placement and

lowers installation costs. Loading and receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizza or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza, or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

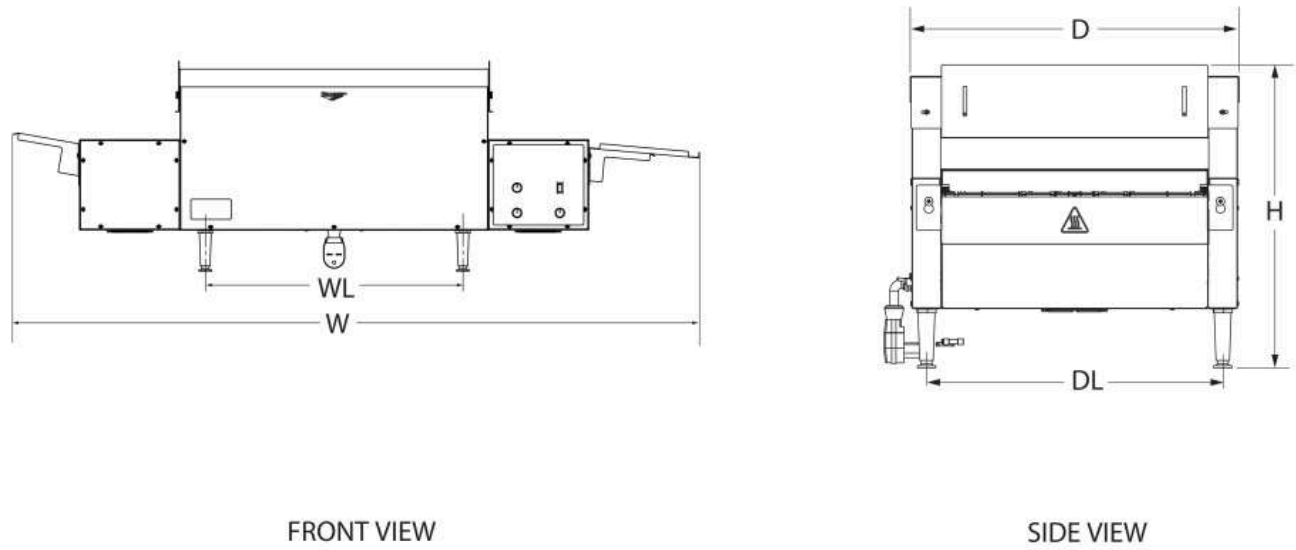
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

18" x 68" conveyor fits a variety of products and moves from left to right

Adjustable 1½- to 4-inch product opening



PRODUCT SPECIFICATIONS



Model Information

Model	JPO18
UPC	671080718217

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	26
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	240
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT **PARTS**

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
UNLOAD TRAY	B305754
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
30 AMP CONTROL	B401121
SHAFT IDLER	B401378
MOTOR DRIVE 208/240V REVERSED	B401203
5A CIRCUIT BREAKER	B405014
PO 18" WIRE BELT	B205109
2PK HEAT ELEM 19-3/8 240V 690W	59899
HEYCO 1" SNAP BUSHING 2140	B400334

Name	Part #
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
BEARING ASSEMBLY 3/8"	B201101
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
CONTROL SPEED 1000 OHM	B200918
LEG METAL PLATED 4" ADJ	B400301
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
TERMINAL STRIP, 3 CIRC, 15MM	B401014
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
SMALL BLANK SIDE PANEL	B305796



Wall Mount Bracket for Cheese Melters

Accessories for Vollrath's Conveyor Toasters & Ovens

PRODUCT SPECIFICATIONS

Model Information

UPC

671080747873

Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
NUT-LOCK 3/8-16 ZINC	26884-3

JSO/JPO14 Dual Oven Stacking Spacer

Accessories for Vollrath's Conveyor Toasters & Ovens

PRODUCT SPECIFICATIONS

Model Information

UPC	671080751955
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Unit Dimensions

Overall Dimensions (IN)	49.125 x 18.875 x 5.437
(W) Width (IN)	49.12
(D) Depth (IN)	18.87
(H) Height (IN)	5.43
Overall Dimensions (CM)	124.8 x 47.9 x 13.8
(W) Width (CM)	124.8
(D) Depth (CM)	47.9
(H) Height (CM)	13.8

Construction

Key Feature	Adds 3 3/8 (8.6) to overall height when units are stacked
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Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
CORD FAN HP-75.24-A	B401060
FAN MOTOR 3.2"X3.2"X1.5"	B405052
14 Ga Straight Strain Relief	B400320
TERMINAL BLOCK 5 POSITION	B401033
FAN GUARD 3.2"X3.2"	B405053
14" PO STACKER CENTER	B205149
14" PO STACKER END	B205151

JPO18/MGD18 Dual Oven Stacking Spacer

Accessories for Vollrath's Conveyor Toasters & Ovens

PRODUCT SPECIFICATIONS

Model Information

UPC	671080751962
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Unit Dimensions

Overall Dimensions (IN)	49.125 x 22.875 x 5.437
(W) Width (IN)	49.12
(D) Depth (IN)	22.87
(H) Height (IN)	5.43
Overall Dimensions (CM)	124.8 x 58.1 x 13.8
(W) Width (CM)	124.8
(D) Depth (CM)	58.1
(H) Height (CM)	13.8

Construction

Key Feature	Adds 3 3/8 (8.6) to overall height when units are stacked
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Case Lot Measurement

PRODUCT **PARTS**

Name	Part #
CORD FAN HP-75.24-A	B401060
FAN MOTOR 3.2"X3.2"X1.5"	B405052
14 Ga Straight Strain Relief	B400320
TERMINAL BLOCK 5 POSITION	B401033
FAN GUARD 3.2"X3.2"	B405053
18" PO STACKER CENTER	B205150
18" PO STACKER END	B205152

Dual Stacking Spacer for JB2H

Accessories for Vollrath's Conveyor Toasters & Ovens

PRODUCT SPECIFICATIONS

Model Information

UPC	671080747880
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Unit Dimensions

Overall Dimensions (IN)	16.375 x 16.75 x 7.437
(W) Width (IN)	16.37
(D) Depth (IN)	16.75
(H) Height (IN)	7.43
Overall Dimensions (CM)	41.6 x 42.5 x 18.9
(W) Width (CM)	41.6
(D) Depth (CM)	42.5
(H) Height (CM)	18.9

Construction

Key Feature	Adds 3 7/8 (9.8) to overall height when units are stacked
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Case Lot Measurement

Dual Stacking Spacer for JB3H

Accessories for Vollrath's Conveyor Toasters & Ovens

PRODUCT SPECIFICATIONS

Model Information

UPC	671080747897
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Unit Dimensions

Overall Dimensions (IN)	20.375 x 21.75 x 7.437
(W) Width (IN)	20.37
(D) Depth (IN)	21.75
(H) Height (IN)	7.43
Overall Dimensions (CM)	77.1 x 55.2 x 18.9
(W) Width (CM)	77.1
(D) Depth (CM)	55.2
(H) Height (CM)	18.9

Construction

Key Feature	Adds 3 7/8 (9.8) to overall height when units are stacked
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Case Lot Measurement

DISCONTINUED

JW-30 240 WITH TIMER 3.6KW (M)

PRODUCT SPECIFICATIONS

Model Information

UPC

671080703459

Case Lot Measurement

DISCONTINUED

JW-30 PA 240 3.6KW (M)

PRODUCT SPECIFICATIONS

Model Information

UPC

671080703473

Case Lot Measurement



14-inch 208-volt conveyor pizza oven with left-to-right operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. The 14-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and the individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

Variable-speed control and thermostatic top and bottom heat controls help you achieve desired results

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

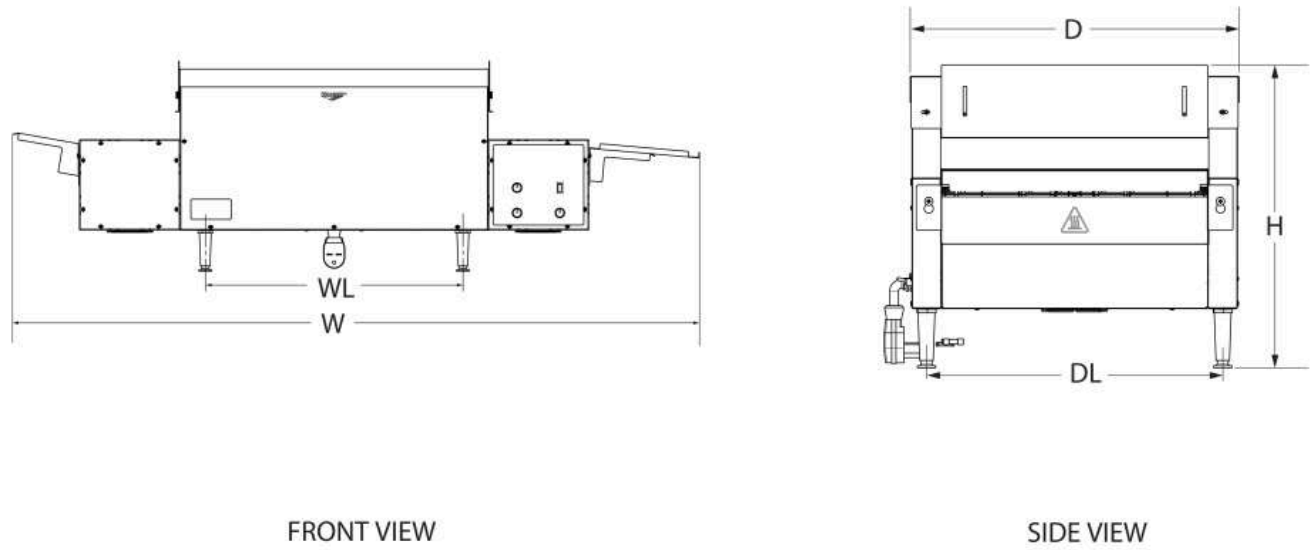
Wide conveyor fits a variety of products and moves from left to right

NSF-certified

Adjustable 1 ½- to 4-inch product opening



PRODUCT SPECIFICATIONS



Model Information

Model	JPO14
UPC	671080718101

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	27
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPROCKET 25B24 X 3/8	B401304
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
2PK HEAT ELEM 15-3/8 208V 600W	59885
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
MOTOR DRIVE 208/240V REVERSED	B401203

Name	Part #
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331



14-inch 208-volt conveyor pizza oven with right-to-left operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 14-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

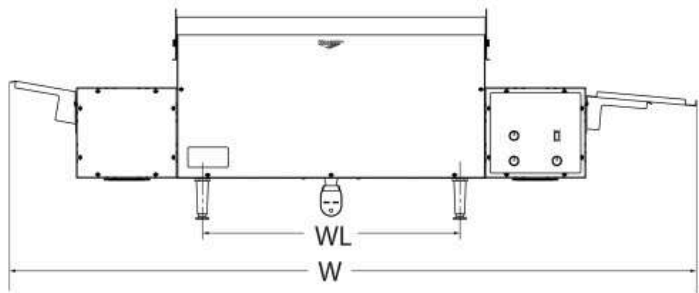
Wide conveyor fits a variety of products and moves from right to left

NSF-certified

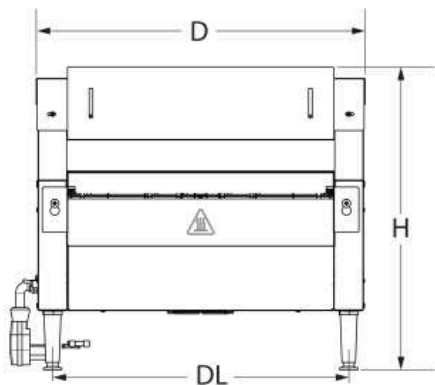
Adjustable 1 ½- to 4-inch product opening



PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO14
UPC	671080718118

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	27
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
2PK HEAT ELEM 15-3/8 208V 600W	59885
MOTOR DRIVE 208/240V RMS 344	B401201
PO4 14" UNLOAD TRAY ASSM	B205104
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPROCKET 25B24 X 3/8	B401304
SHAFT BELT SUPPORT - 15.75"	B401374
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
SPRING	B400263
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379

Name	Part #
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
UNLOAD TRAY UPPER	B305769
5A CIRCUIT BREAKER	B405014
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LEG METAL PLATED 4" ADJ	B400301
TERMINAL STRIP, 3 CIRC, 15MM	B401014
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
7/8 WIRE CLAMP	B400331



18-inch 208-volt conveyor pizza oven with left-to-right operation

The Vollrath® 18-inch conveyor pizza oven is ideal for fresh or par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1½- to 4-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during baking if needed. The energy-efficient quartz heating elements are fast and powerful, while individual top and bottom thermostatic controls ensure desired results. The ventless design allows flexibility in placement and

lowers installation costs. Loading and receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizza or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza, or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

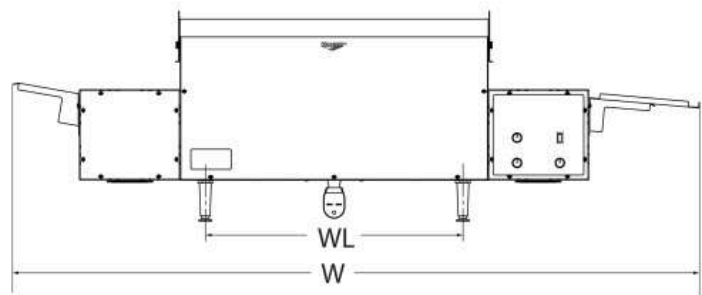
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

18" x 68" conveyor fits a variety of products and moves from left to right

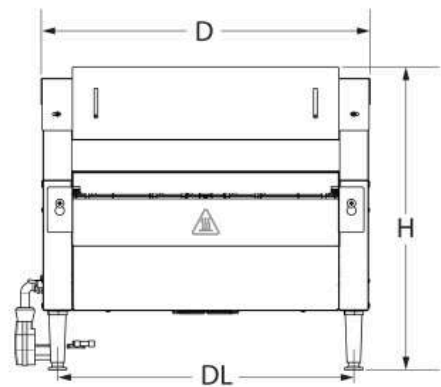
Adjustable 1½- to 4-inch product opening



PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO18
UPC	671080718125

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	29.8
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT **PARTS**

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
UNLOAD TRAY	B305754
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
30 AMP CONTROL	B401121
SHAFT IDLER	B401378
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
2PK HEAT ELEM 19-3/8 208V 700W	59897
5A CIRCUIT BREAKER	B405014

Name	Part #
PO 18" WIRE BELT	B205109
THERMISTOR PROBE	B401120
MOTOR DRIVE 208/240V REVERSED	B401203
CONTROL SPEED 1000 OHM	B200918
LEG METAL PLATED 4" ADJ	B400301
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
18" BELT SUPPORT	B401370
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014



14-inch 220-volt conveyor pizza oven with left-to-right operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. The 14-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and the individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

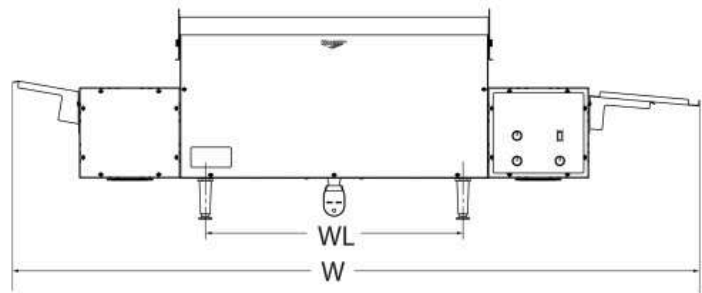
Wide conveyor fits a variety of products and moves from left to right

NSF-certified

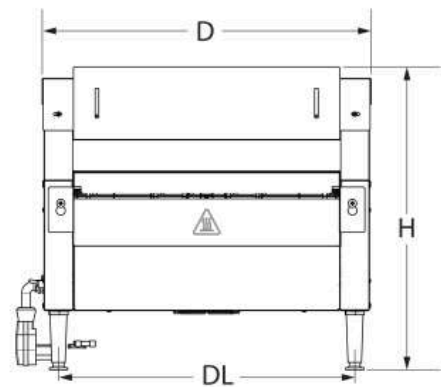
Adjustable 1 ½- to 4-inch product opening



PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO14
UPC	671080718156

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	25.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
2PK HEAT ELEM 15-3/8 220V 600W	59887
GUARD FAN	B401220
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
HEYCO 1" SNAP BUSHING 2140	B400334
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
MOTOR DRIVE 208/240V REVERSED	B401203
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
5A CIRCUIT BREAKER	B405014

Name	Part #
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
SHAFT DRIVE	B401379
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014
SMALL BLANK SIDE PANEL	B305796



18-inch 220-volt conveyor pizza oven with left-to-right operation

The 18-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products and moves from left to right

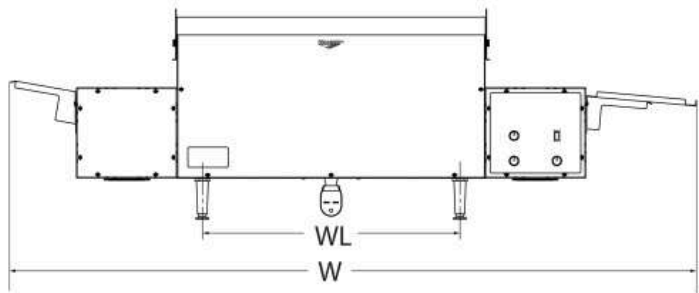
NSF-certified

Adjustable 1 ½- to 4-inch product opening

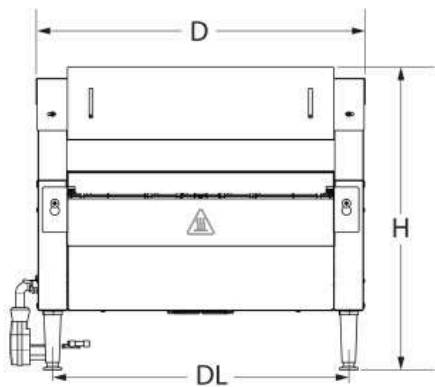
UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)



PRODUCT **SPECIFICATIONS**



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO18
UPC	671080718170

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	28.3
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT **PARTS**

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
2PK HEAT ELEM 19-3/8 220V 690W	59901
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
30 AMP CONTROL	B401121
SHAFT IDLER	B401378
50A 10/3 72" POWER CORD	B401088
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
PO 18" WIRE BELT	B205109
UNLOAD TRAY	B305754
SPRING	B400263
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 18" UNLOAD TRAY ASSM	B205107

Name	Part #
LOADUP TRAY	B305744
BEARING ASSEMBLY 3/8"	B201101
MOTOR DRIVE 208/240V REVERSED	B401203
CONTROL SPEED 1000 OHM	B200918
LEG METAL PLATED 4" ADJ	B400301
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
TERMINAL STRIP, 3 CIRC, 15MM	B401014
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370



18-inch 220-volt conveyor pizza oven with right-to-left operation

The 18-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

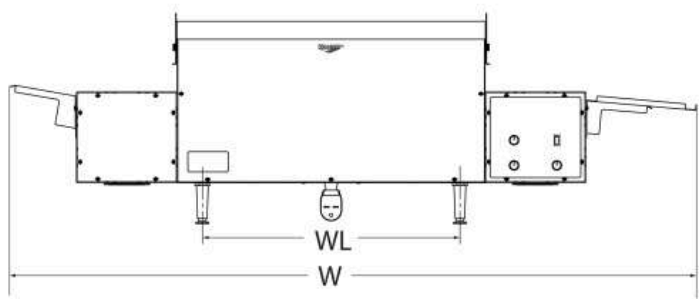
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products and moves from right to left

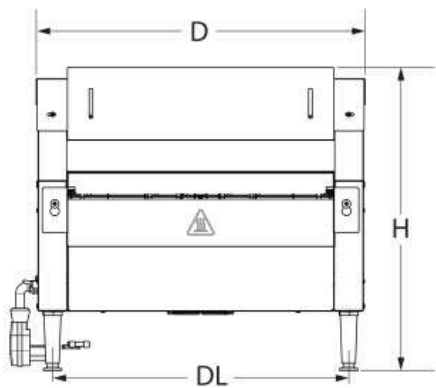
NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JPO18

UPC

671080718187

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7
(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	28.3
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220

Watts	6200
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Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT PARTS

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
MOTOR DRIVE 208/240V RMS 344	B401201
SHAFT IDLER	B401378
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122

Name	Part #
68C RESET SWITCH	B405028
UNLOAD TRAY	B305754
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
2PK HEAT ELEM 19-3/8 220V 690W	59901
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
PO 18" WIRE BELT	B205109
HEYCO 1" SNAP BUSHING 2140	B400334
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
BEARING ASSEMBLY 3/8"	B201101
CONTROL SPEED 1000 OHM	B200918
LEG METAL PLATED 4" ADJ	B400301
BEARING, TEFLON 3/8 REV C	B401357
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
TERMINAL STRIP, 3 CIRC, 15MM	B401014
THERMISTOR PROBE	B401120

Name	Part #
TERMINAL BLOCK 2 POSITION	B401034
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796



14-inch 240-volt conveyor pizza oven with left-to-right operation

The 14-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 14-inch-wide conveyor fits a variety of foods and moves from left to right. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

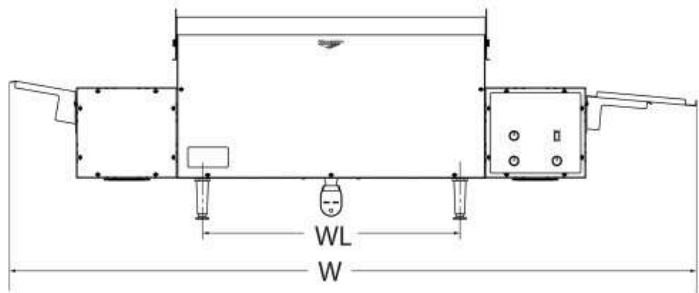
Wide conveyor fits a variety of products and moves from left to right

NSF-certified

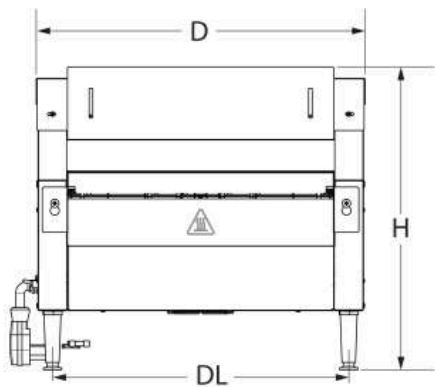
Adjustable 1 ½- to 4-inch product opening



PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	JPO14
UPC	671080718194

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	23.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	240
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPROCKET 25B24 X 3/8	B401304
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" CRUMB TRAY ASSM	B205103
11-TOOTH SPROCKET	B401301
2PK HEAT ELEM 15-3/8 240V 600W	59886
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
MOTOR DRIVE 208/240V REVERSED	B401203

Name	Part #
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
CONTROL SPEED 1000 OHM	B200918
SHAFT ILDER	B401380
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014
LEG METAL PLATED 4" ADJ	B400301
7/8 WIRE CLAMP	B400331
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796



18-inch 240-volt conveyor pizza oven with right-to-left operation

The 18-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and moves from right to left. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, while variable-speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

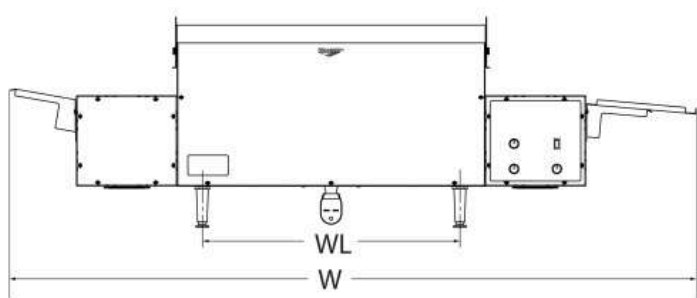
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products and moves from right to left

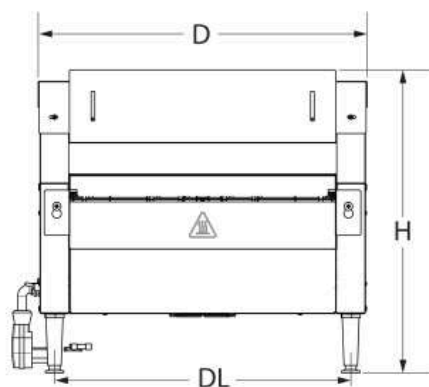
NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JPO18

UPC

671080718224

Unit Dimensions

Overall Dimensions (IN)	22.875 x 20.5 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	57.7 x 52.1 x 53.3
(W) Width (CM)	172.7
(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	26
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60

Plug	NEMA 6-50P
Voltage	240
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT **PARTS**

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
30 AMP CONTROL	B401121
MOTOR DRIVE 208/240V RMS 344	B401201
SHAFT IDLER	B401378
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
CHAIN LADDER 29.75" LONG	B401460

Name	Part #
SWITCH FAN CERAMIC	B401107
POT ASSEMBLY	B401122
68C RESET SWITCH	B405028
UNLOAD TRAY	B305754
SPRING	B400263
50A 10/3 72" POWER CORD	B401088
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
PO 18" WIRE BELT	B205109
2PK HEAT ELEM 19-3/8 240V 690W	59899
HEYCO 1" SNAP BUSHING 2140	B400334
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
BEARING ASSEMBLY 3/8"	B201101
CONTROL SPEED 1000 OHM	B200918
LEG METAL PLATED 4" ADJ	B400301
BEARING, TEFLON 3/8 REV C	B401357
CONTROL SIDE PANEL ANALOG	B305835
PO4 CONTROL OVERLAY	B405020
BLANK POWER SIDE PANEL	B305856
1 AMP MAX LABEL	B405054

Name	Part #
TERMINAL STRIP, 3 CIRC, 15MM	B401014
THERMISTOR PROBE	B401120
TERMINAL BLOCK 2 POSITION	B401034
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796



18-inch 208-volt conveyor pizza oven with digital controls

The Vollrath® 18-inch conveyor pizza oven is ideal for fresh or par-baked pizzas and flatbreads. The 18-inch-wide conveyor fits a variety of foods and easily changes direction. The adjustable 1½- to 4-inch product opening accommodates foods of varying heights. This digital oven has six programmable menu options for repeatable results and added versatility, while the digital speed controls allow quick adjustments during baking if needed. The energy-efficient quartz heating elements are fast and powerful, while digital top and bottom thermostatic controls ensure desired results. The ventless design allows flexibility in placement and lowers installation costs. Loading and receiving trays make it easy to keep

products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizza or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

Digital conveyor controls change the direction of the conveyor with the push of a button

Digital thermostatic heat controls ensure accurate temperatures for each heating zone

Digital speed control allows for real-time adjustments

Six programmable menu options for repeatable results and added versatility

UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

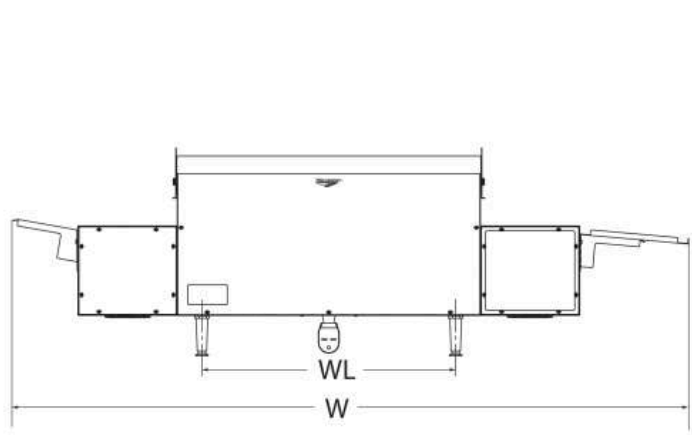
Wide conveyor fits a variety of products

NSF-certified

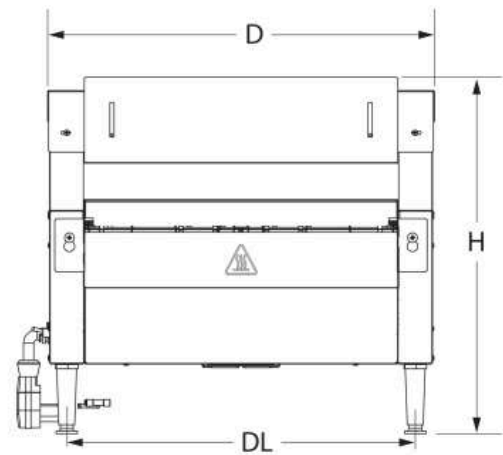
Adjustable 1 ½- to 4-inch product opening



PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	MGD18
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UPC

671080718231

Unit Dimensions

Overall Dimensions (IN)	68 x 22.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(H2) Secondary Height (IN)	39.5
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	172.7 x 57.7 x 53.3
(W) Width (CM)	172.7
(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(H2) Secondary Height (CM)	100.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	29.8
Cord Length (IN)	72

Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT PARTS

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
COLLAR SHAFT .375 X .750	B401347
SOCKET RELAY MOTOR	B401170
CHAIN LADDER 21 1/4" LONG	B401399
UNLOAD TRAY	B305754
SPRING	B400263
CLASS B 240V FAN MOTOR	B405011
SPEED/DRIVER BOARD 24V	B401153
KNOB STUD PHENOLIC	B401188
CORD FAN HP-75.24-A	B401060

Name	Part #
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
OVEN CONTROL 24V	B401152
50A 10/3 72" POWER CORD	B401088
PO4 18" UNLOAD TRAY ASSM	B205107
UNLOAD TRAY	B305761
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
CONTROL PANEL	B202053
5A CIRCUIT BREAKER	B405014
SWITCH TOGGLE ON/ON 15A	B401116
POWER SUPPLY 24 VDC	B401164
PO 18" WIRE BELT	B205109
SHAFT IDLER	B401378
CONTROL BOARD BODINE 24V	B401163
PO6 CONTROL OVERLAY	B401422
HEYCO 1" SNAP BUSHING 2140	B400334
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
LOADUP TRAY	B305744
MOTOR 24V DC	B401215
NUT KEPS #6-32	17019-3
2PK HEAT ELEM19-3/8 69.3V 525W	59903
MOTOR CONTROL RELAY	B401157

Name	Part #
TERMINAL BLOCK 2 POSITION	B401034
68C RESET SWITCH	B405028
POWER SUPPLY/TRANS 24 VAC	B401155
LEG METAL PLATED 4" ADJ	B400301
MGD LOW VOLTAGE SIGNAL WIR J37	B202044
MGD LOW VOLTAGE SIGNAL WIR J38	B202040
MGD LOW VOLTAGE SIGNAL WIRE J1	B202041
MGD LOW VOLTAGE SIGNAL WIR J12	B202042
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
MGD LOW VOLTAGE SIGNAL WIRE J7	B202045
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
MGD LOW VOLTAGE SIGNAL WIR J13	B202043
CONTACTOR MANUAL 208/240	B401175
BEARING ASSEMBLY 3/8"	B201101
TERMINAL STRIP, 3 CIRC, 15MM	B401014
TEMP PROBE	B401154
POWER SIDE PANEL	B305808
PO6 RELAY KIT: PRE-2023 MODELS	60118
CONTROL SIDE PANEL	B305804



18-inch 220-volt conveyor pizza oven with digital controls

The 18-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. The 18-inch-wide conveyor fits a variety of foods and easily changes direction. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights. This digital oven has six programmable menu options for repeatable results and added versatility, while the digital speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and digital top and bottom thermostatic controls ensure desired results. The ventless design offers flexibility in placement and lowers installation costs. Loading and

receiving trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

Digital conveyor controls change the direction of the conveyor with the push of a button

Digital thermostatic heat controls ensure accurate temperatures for each heating zone

Digital speed control allows for real-time adjustments

Six programmable menu options for repeatable results and added versatility

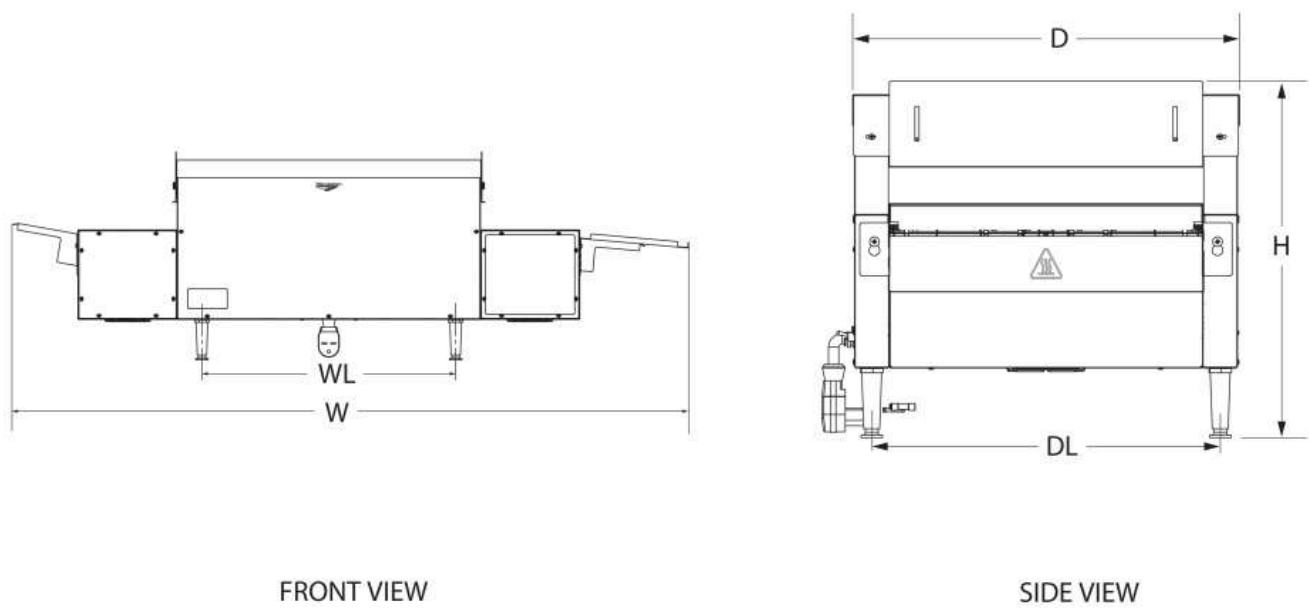
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products

NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT **SPECIFICATIONS**



Model Information

Model	MGD18
UPC	671080718248

Unit Dimensions

Overall Dimensions (IN)	68 x 22.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(H2) Secondary Height (IN)	39.5
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	172.7 x 57.7 x 53.3

(W) Width (CM)	172.7
(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(H2) Secondary Height (CM)	100.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	28.3
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT PARTS

Name	Part #
CHAIN LADDER 21 1/4" LONG	B401399
UNLOAD TRAY	B305754
SPRING	B400263
PO4 18" CRUMB TRAY ASSM	B205106
COLLAR SHAFT .375 X .750	B401347
SOCKET RELAY MOTOR	B401170
CLASS B 240V FAN MOTOR	B405011
SPEED/DRIVER BOARD 24V	B401153
KNOB STUD PHENOLIC	B401188
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
UNLOAD TRAY	B305761
SPROCKET 25B24 X 3/8	B401304
TERMINAL BLOCK 5 POSITION	B401033
OVEN CONTROL 24V	B401152
50A 10/3 72" POWER CORD	B401088
PO4 18" UNLOAD TRAY ASSM	B205107
SHAFT IDLER	B401378
CONTROL BOARD BODINE 24V	B401163
POWER SUPPLY/TRANS 24 VAC	B401155
68C RESET SWITCH	B405028
PO6 CONTROL OVERLAY	B401422
HEYCO 1" SNAP BUSHING 2140	B400334

Name	Part #
LOADUP TRAY	B305744
MOTOR 24V DC	B401215
NUT KEPS #6-32	17019-3
CONTACTOR MANUAL 208/240	B401175
BEARING ASSEMBLY 3/8"	B201101
LEG METAL PLATED 4" ADJ	B400301
2PK HEAT ELEM19-3/8 73.3V 525W	59909
GUARD FAN	B401220
CONTROL PANEL	B202053
5A CIRCUIT BREAKER	B405014
SWITCH TOGGLE ON/ON 15A	B401116
POWER SUPPLY 24 VDC	B401164
11-TOOTH SPROCKET	B401301
SHAFT DRIVE	B401377
MGD LOW VOLTAGE SIGNAL WIR J37	B202044
MGD LOW VOLTAGE SIGNAL WIR J38	B202040
MGD LOW VOLTAGE SIGNAL WIRE J1	B202041
MGD LOW VOLTAGE SIGNAL WIR J12	B202042
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
MGD LOW VOLTAGE SIGNAL WIR J13	B202043
CONTROL SIDE PANEL	B305804
PO 18" WIRE BELT	B205109
BEARING, TEFLON 3/8 REV C	B401357

Name	Part #
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
TEMP PROBE	B401154
MGD LOW VOLTAGE SIGNAL WIRE J7	B202045
POWER SIDE PANEL	B305808
MOTOR CONTROL RELAY	B401157
TERMINAL BLOCK 2 POSITION	B401034
TERMINAL STRIP, 3 CIRC, 15MM	B401014
PO6 RELAY KIT: PRE-2023 MODELS	60118



18-inch 240-volt conveyor pizza oven with digital controls

The 18-inch conveyor pizza oven by Vollrath bakes crusts, melts cheese and toasts toppings to perfection, making it ideal for par-baked pizzas and flatbreads. This 18-inch-wide conveyor fits a variety of foods and features digital controls that can change the direction of the conveyor with the push of a button. The adjustable 1 ½- to 4-inch product opening accommodates foods of varying heights, and digital speed controls allow quick adjustments during baking. The energy-efficient quartz heating elements are fast and powerful, and digital heat controls ensure accurate temperatures for each heating zone. The ventless design offers flexibility in placement and lowers installation costs. Loading and receiving

trays make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed for medium-volume operations that regularly produce fresh or par-baked pizzas or flatbreads, not pizzerias

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Not intended to bake frozen pizza or cook raw food or raw toppings

Quartz heating elements respond quickly and save energy

Digital conveyor controls change the direction of the conveyor with the push of a button

Digital thermostatic heat controls ensure accurate temperatures for each heating zone

Digital speed control allows for real-time adjustments

Six programmable menu options for repeatable results and added versatility

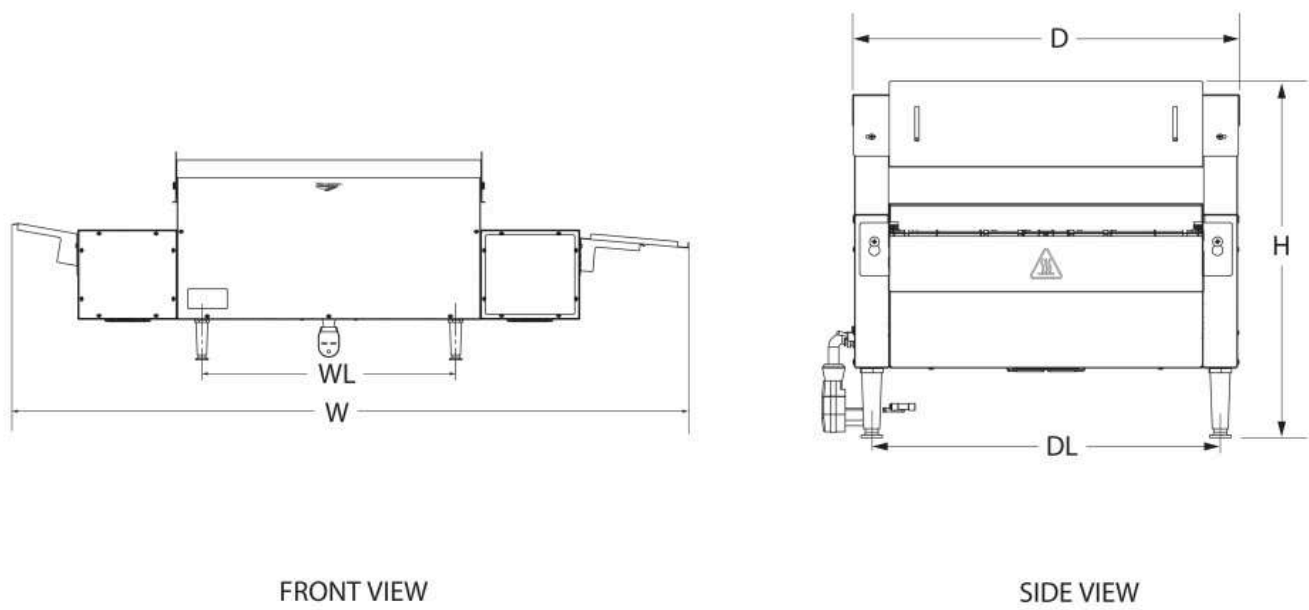
UL-tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products

NSF-certified

Adjustable 1 ½- to 4-inch product opening

PRODUCT SPECIFICATIONS



Model Information

Model	MGD18
UPC	671080718255

Unit Dimensions

Overall Dimensions (IN)	68 x 22.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	22.87
(H) Height (IN)	21
(H2) Secondary Height (IN)	39.5
(WL) Width between legs	25.5
(DL) Depth between legs	20.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	18
Overall Dimensions (CM)	172.7 x 57.7 x 53.3

(W) Width (CM)	172.7
(D) Depth (CM)	57.7
(H) Height (CM)	53.3
(H2) Secondary Height (CM)	100.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	52.1
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	45.7
Size	18

Electrical

Amps	26
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	240
Watts	6200

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
JPO18/MGD18 Dual Oven Stacking Spacer	351037

PRODUCT PARTS

Name	Part #
PO4 18" CRUMB TRAY ASSM	B205106
COLLAR SHAFT .375 X .750	B401347
SOCKET RELAY MOTOR	B401170
CHAIN LADDER 21 1/4" LONG	B401399
UNLOAD TRAY	B305754
SPRING	B400263
CORD FAN HP-75.24-A	B401060
CLASS B 240V FAN MOTOR	B405011
SPEED/DRIVER BOARD 24V	B401153
SHAFT IDLER	B401378
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
KNOB STUD PHENOLIC	B401188
UNLOAD TRAY	B305761
SPROCKET 25B24 X 3/8	B401304
68C RESET SWITCH	B405028
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
50A 10/3 72" POWER CORD	B401088
PO4 18" UNLOAD TRAY ASSM	B205107
LOADUP TRAY	B305744
OVEN CONTROL 24V	B401152
CONTROL BOARD BODINE 24V	B401163
POWER SUPPLY/TRANS 24 VAC	B401155

Name	Part #
CONTROL PANEL	B202053
5A CIRCUIT BREAKER	B405014
SWITCH TOGGLE ON/ON 15A	B401116
PO6 CONTROL OVERLAY	B401422
HEYCO 1" SNAP BUSHING 2140	B400334
11-TOOTH SPROCKET	B401301
POWER SUPPLY 24 VDC	B401164
PO 18" WIRE BELT	B205109
MOTOR 24V DC	B401215
NUT KEPS #6-32	17019-3
CONTACTOR MANUAL 208/240	B401175
BEARING ASSEMBLY 3/8"	B201101
SHAFT DRIVE	B401377
2PK HEAT ELEM 19-3/8 80V 525W	59904
LEG METAL PLATED 4" ADJ	B400301
MOTOR CONTROL RELAY	B401157
TERMINAL BLOCK 2 POSITION	B401034
BEARING, TEFLON 3/8 REV C	B401357
TEMP PROBE	B401154
MGD LOW VOLTAGE SIGNAL WIR J37	B202044
MGD LOW VOLTAGE SIGNAL WIR J38	B202040
MGD LOW VOLTAGE SIGNAL WIRE J1	B202041
7/8 WIRE CLAMP	B400331
18" BELT SUPPORT	B401370
MGD LOW VOLTAGE SIGNAL WIRE J7	B202045

Name	Part #
POWER SIDE PANEL	B305808
MGD LOW VOLTAGE SIGNAL WIR J12	B202042
1 AMP MAX LABEL	B405054
LONG BLANK SIDE PANEL	B305797
SMALL BLANK SIDE PANEL	B305796
TERMINAL STRIP, 3 CIRC, 15MM	B401014
MGD LOW VOLTAGE SIGNAL WIR J13	B202043
CONTROL SIDE PANEL	B305804
PO6 RELAY KIT: PRE-2023 MODELS	60118



10 ½-inch 120-volt conveyor sandwich oven

The Vollrath® conveyor sandwich oven is perfect for toasting sandwich bread, cheese melting and more. The 10½-inch-wide conveyor fits a variety of foods, and the adjustable ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting if needed. The energy-efficient quartz heating elements are fast and powerful, while individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design allows flexibility in placement and lowers installation costs.

The extended conveyor on both the front and rear make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Quartz heating elements respond quickly and save energy

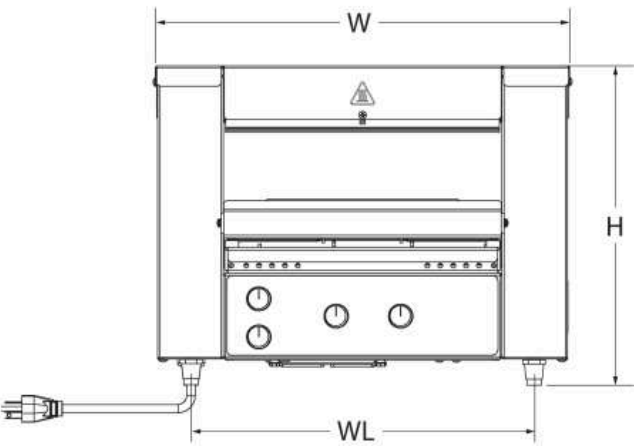
Forced convection toasting achieves consistent results and improves energy efficiency

UL-certified for ventless operation, meets or surpasses EPA 202 (Local codes may apply. Contact your local authority having jurisdiction for more information.)

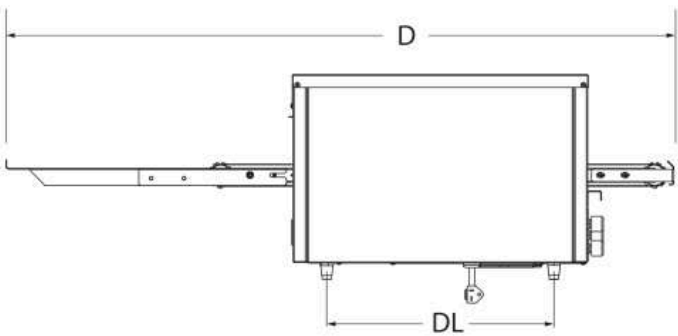
10½” x 40” conveyor fits a variety of products

Adjustable 1½- to 3-inch product opening for added heat control

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JB2H

UPC

671080720470

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
(W) Width (IN)	16.12
(D) Depth (IN)	40.87
(H) Height (IN)	12.5
(WL) Width between legs	13.312
(DL) Depth between legs	13.875
Product Opening Dimensions (IN)	1.5 - 3
Conveyor Width (IN)	10.5
Overall Dimensions (CM)	40.9 x 103.6 x 31.8
(W) Width (CM)	40.9
(D) Depth (CM)	103.6
(H) Height (CM)	31.8
(WL) Width between legs (CM)	33.8
(DL) Depth between legs (CM)	35.3
Product Opening Dimensions (CM)	3.8 - 7.6
Conveyor Width (CM)	26.7
Size	10.5

Electrical

Amps	14.2
Cord Length (IN)	54
Cord Length (CM)	140
Hz	60

Plug	NEMA 5-15
Voltage	120
Watts	1700

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Dual Stacking Spacer for JB2H	351038

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
LABEL CONTROL CT4	B401401
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
SWITCH FAN CERAMIC	B401107
WIRE CONVEYOR BELT 10.5" X 57"	B205132
14 Ga Straight Strain Relief	B400320
SHAFT DRIVE	B401366
SILVER PUSH-ON KNOB	B405018
MOTOR DRIVE 120V REVERSED 346	B401202
CORD POWER 14/3 60" 5-15 PLUG	B401052
SWITCH 120 V	B401101

Name	Part #
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
GUARD FAN	B401220
SHAFT IDLER 10.625" CT2	B401344
FRONT BEARING SPRING-LOADED	B401352
MOTOR FAN	B401209
SO2 10.5" UNLOAD TRAY ASSM	B205130
SPROCKET 25B17-3/8	B401303
TRAY UNLOAD	B300806
SPRING .038" DIA 1.500" LENGTH	B400261
RESET SWITCH	B401100
CONTROL SPEED 250 OHM	B200909
LEGS BLACK 1" 1/4-20	B400300
BEARING ASSEMBLY 3/8"	B201101
2PK HEAT ELEM 11-3/8 60V 425W	59837
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25."	B401386
SO2 10.5" CRUMB TRAY ASSM	B205128
SO2 SIDE PANEL	B300802
BEARING, TEFLON 3/8 REV C	B401357
CT4H HEAT SHUTTER	B300058
CORD WARNING LABEL	B401404
1 1/4" SNAP BUSHING	B400330
5/8 SNAP BUSHING	B400332
TERMINAL BLOCK 2 POSITION	B401034

Name	Part #
7/8 WIRE CLAMP	B400331
SO2 10.5" NOSE GUARD	B300804



10 ½-inch 208-volt conveyor sandwich oven

The conveyor sandwich oven by Vollrath is perfect for toasting sandwich bread, cheese melting and more. The 10 ½-inch-wide conveyor fits a variety of foods, and the adjustable 1 ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design offers flexibility in placement and lowers installation costs. The

extended conveyor on both the front and rear makes it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Quartz heating elements respond quickly and save energy

Variable-speed control and individual top and bottom heat controls help you achieve desired results

Forced convection toasting achieves consistent results and improves energy efficiency

Extended front and rear conveyor ensures pass-through convenience

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

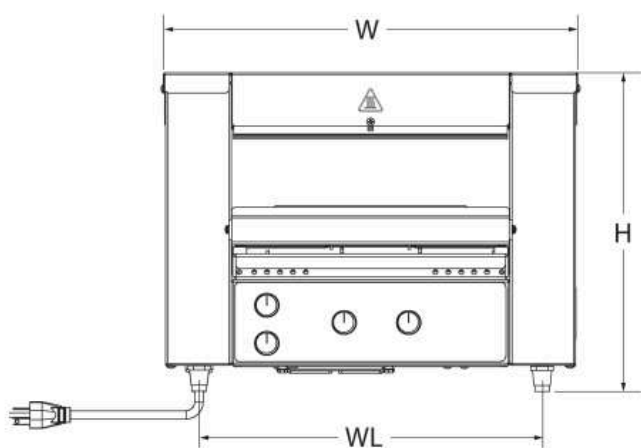
Wide conveyor fits a variety of products

Made in the USA

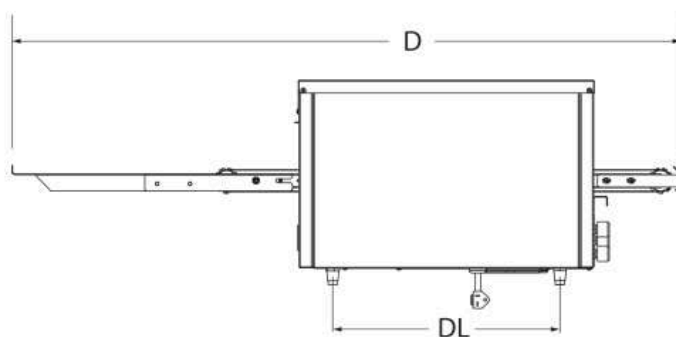
NSF-certified

Adjustable 1 ½- to 3-inch product opening for added heat control

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	JB2H
UPC	671080720487

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
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(W) Width (IN)	16.12
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(D) Depth (IN)	40.87
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(H) Height (IN)	12.5
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(WL) Width between legs	13.312
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(DL) Depth between legs	13.875
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Product Opening Dimensions (IN)	1.5 - 3
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Conveyor Width (IN)	10.5
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Overall Dimensions (CM)	40.9 x 103.6 x 31.8
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(W) Width (CM)	40.9
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(D) Depth (CM)	103.6
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(H) Height (CM)	31.8
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(WL) Width between legs (CM)	33.8
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(DL) Depth between legs (CM)	35.3
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Product Opening Dimensions (CM)	3.8 - 7.6
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Conveyor Width (CM)	26.7
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Size	10.5
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Electrical

Amps	13.5
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Cord Length (IN)	54
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Cord Length (CM)	140
Hz	60
Plug	NEMA 6-20P
Voltage	208
Watts	2800

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Dual Stacking Spacer for JB2H	351038

PRODUCT PARTS

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
LABEL CONTROL CT4	B401401
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
SWITCH FAN CERAMIC	B401107
SILVER PUSH-ON KNOB	B405018
SHAFT DRIVE	B401366
2PK HEAT ELEM11-3/8 104V 700W	59836
WIRE CONVEYOR BELT 10.5" X 57"	B205132
14 Ga Straight Strain Relief	B400320

Name	Part #
SO2 10.5" UNLOAD TRAY ASSM	B205130
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
GUARD FAN	B401220
SHAFT IDLER 10.625" CT2	B401344
SWITCH 240 V	B401102
FRONT BEARING SPRING-LOADED	B401352
MOTOR DRIVE 208/240V REVERSED	B401203
SO2 10.5" CRUMB TRAY ASSM	B205128
CONTROL SPEED 500 OHM	B200908
TRAY UNLOAD	B300806
SPRING .038" DIA 1.500" LENGTH	B400261
CORD POWER 14/3 60" 6-20 PLUG	B401050
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
BEARING ASSEMBLY 3/8"	B201101
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25."	B401386
TERMINAL BLOCK 2 POSITION	B401034
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
BEARING, TEFLON 3/8 REV C	B401357
CT4H HEAT SHUTTER	B300058
CORD WARNING LABEL	B401404
1 1/4" SNAP BUSHING	B400330

Name	Part #
5/8 SNAP BUSHING	B400332
RESET SWITCH	B401100
7/8 WIRE CLAMP	B400331
SO2 10.5" NOSE GUARD	B300804



14 ½-inch 208-volt conveyor sandwich oven

The Vollrath® conveyor sandwich oven is perfect for toasting sandwich bread, cheese melting and more. The 14½-inch-wide conveyor fits a variety of foods, and the adjustable 1½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting if needed. The energy-efficient quartz heating elements are fast and powerful, while individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design allows flexibility in placement and lowers installation costs.

The extended conveyor on both the front and rear make it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Quartz heating elements respond quickly and save energy

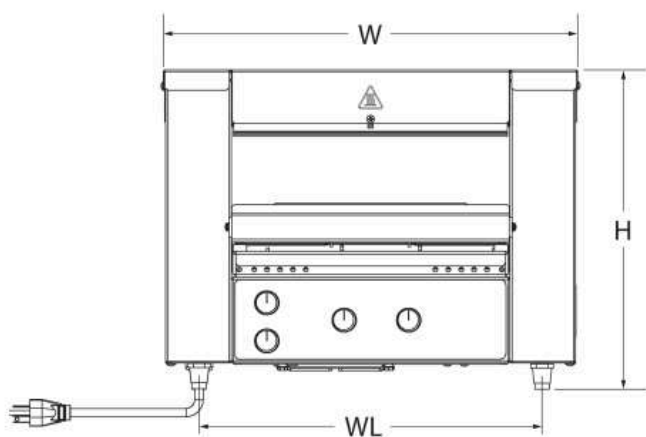
Forced convection toasting achieves consistent results and improves energy efficiency

UL-certified for ventless operation, meets or surpasses EPA 202 (Local codes may apply. Contact your local authority having jurisdiction for more information.)

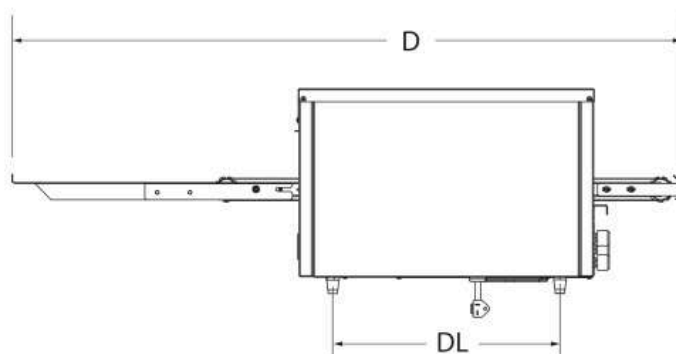
14½" x 40" conveyor fits a variety of products

Adjustable 1½- to 3-inch product opening for added heat control

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model

JB3H

UPC

671080720494

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
(W) Width (IN)	14.5
(D) Depth (IN)	40.87
(H) Height (IN)	12.5
(WL) Width between legs	17.312
(DL) Depth between legs	13.875
Product Opening Dimensions (IN)	1.5 - 3
Conveyor Width (IN)	14.5
Overall Dimensions (CM)	40.9 x 103.6 x 31.8
(W) Width (CM)	36.8
(D) Depth (CM)	103.6
(H) Height (CM)	31.8
(WL) Width between legs (CM)	38.9
(DL) Depth between legs (CM)	35.3
Product Opening Dimensions (CM)	3.8 - 7.6
Conveyor Width (CM)	36.8
Size	14.5

Electrical

Amps	17.3
Cord Length (IN)	54
Cord Length (CM)	140
Hz	60

Plug	NEMA 6-30P
Voltage	208
Watts	3600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Dual Stacking Spacer for JB3H	351042

PRODUCT **PARTS**

Name	Part #
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
WIRE CONVEYOR BELT 14.5" X 57"	B205133
SILVER PUSH-ON KNOB W/SET SCRW	B405019
CORD POWER 12/3 60" 6-30P	B401051
CT4-2000 NOSE GUARD	B300807
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
GUARD FAN	B401220
SWITCH 240 V	B401102
FRONT BEARING SPRING-LOADED	B401352
SHAFT IDLER	B401349

Name	Part #
SWITCH FAN CERAMIC	B401107
MOTOR DRIVE 208/240V REVERSED	B401203
CT4 18" CONTROL LABEL	B401402
CONTROL SPEED 500 OHM	B200908
TRAY UNLOAD	B300808
SHAFT DRIVE	B401348
SPRING .038" DIA 1.500" LENGTH	B400261
RESET SWITCH	B401100
SILVER PUSH-ON KNOB	B405018
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
SO2 14.5" CRUMB TRAY ASSM	B205129
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25."	B401386
SO2 14.5" UNLOAD TRAY ASSM	B205131
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
2PK HEAT ELEM 15-3/8 104V 600W	59866
CORD WARNING LABEL	B401404
CT4H 18" HEAT SHUTTER	B300059
1 1/4" SNAP BUSHING	B400330
BEARING ASSEMBLY 3/8"	B201101
STRGHT 12 GA STRAIN RLF BSHNG	B400321
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331

Name

Part #

5/8 SNAP BUSHING

B400332



10 ½-inch 220-volt conveyor sandwich oven

The conveyor sandwich oven by Vollrath is perfect for toasting sandwich bread, cheese melting and more. The 10 ½-inch-wide conveyor fits a variety of foods, and the adjustable 1 ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design offers flexibility in placement and lowers installation costs. The

extended conveyor on both the front and rear makes it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Quartz heating elements respond quickly and save energy

Variable-speed control and infinite top and bottom heat controls help you achieve desired results

Forced convection toasting achieves consistent results and improves energy efficiency

Extended front and rear conveyor ensures pass-through convenience

UL-certified for ventless operation, meets or surpasses EPA 202 (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products

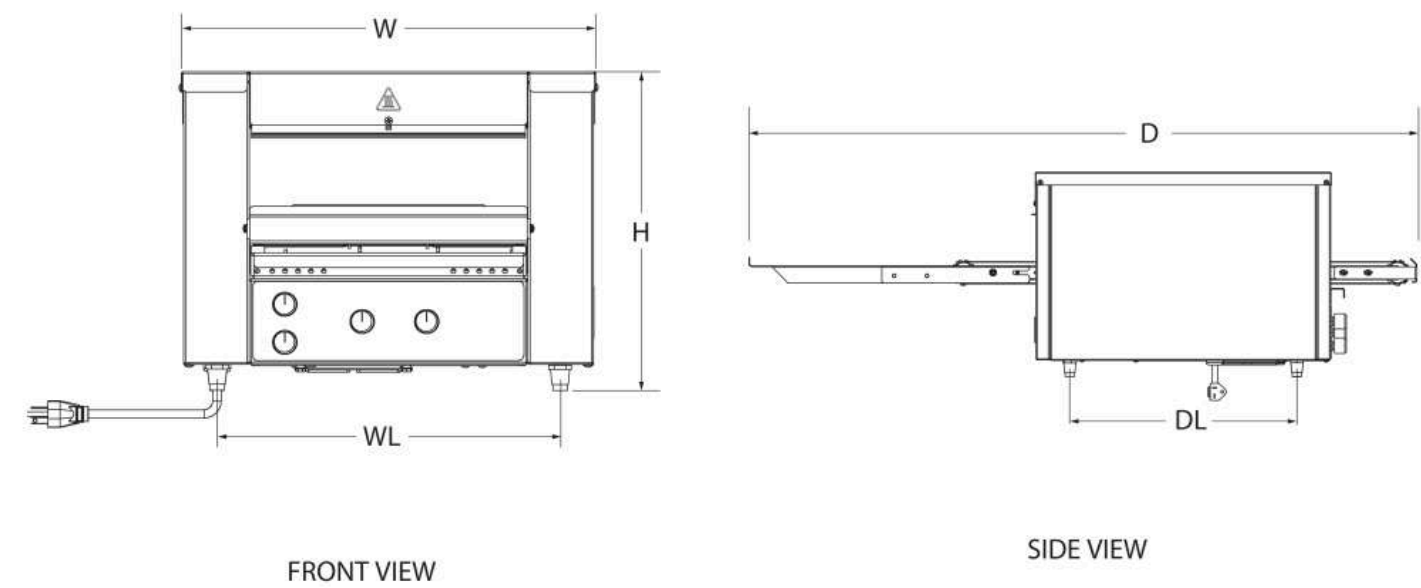
Made in the USA

NSF-certified

Adjustable 1 ½- to 3-inch product opening for added heat control

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT **SPECIFICATIONS**



Model Information

Model	JB2H
UPC	671080720500

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
(W) Width (IN)	16.12
(D) Depth (IN)	40.87
(H) Height (IN)	12.5
(WL) Width between legs	13.312
(DL) Depth between legs	13.875
Product Opening Dimensions (IN)	1.5 - 3
Conveyor Width (IN)	10.5
Overall Dimensions (CM)	40.9 x 103.6 x 31.8
(W) Width (CM)	40.9

(D) Depth (CM)	103.6
(H) Height (CM)	31.8
(WL) Width between legs (CM)	33.8
(DL) Depth between legs (CM)	35.3
Product Opening Dimensions (CM)	3.8 - 7.6
Conveyor Width (CM)	26.7
Size	10.5

Electrical

Amps	12.7
Cord Length (IN)	54
Cord Length (CM)	140
Hz	60
Plug	NEMA 6-20P
Voltage	220
Watts	2800

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Dual Stacking Spacer for JB2H	351038

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
LABEL CONTROL CT4	B401401
WIRE CONVEYOR BELT 10.5" X 57"	B205132
14 Ga Straight Strain Relief	B400320
SHAFT DRIVE	B401366
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
2PK HEAT ELEM 11-3/8 110V 700W	59838
SILVER PUSH-ON KNOB	B405018
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
GUARD FAN	B401220
SHAFT IDLER 10.625" CT2	B401344
SWITCH 240 V	B401102
SWITCH FAN CERAMIC	B401107
MOTOR DRIVE 208/240V REVERSED	B401203
SO2 10.5" CRUMB TRAY ASSM	B205128
TRAY UNLOAD	B300806
SPRING .038" DIA 1.500" LENGTH	B400261
CORD POWER 14/3 60" 6-20 PLUG	B401050
SO2 10.5" UNLOAD TRAY ASSM	B205130
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
FRONT BEARING SPRING-LOADED	B401352
SWITCH ROTARY POWER SAVER	B401103

Name	Part #
CHAIN LADDER 13.25."	B401386
CONTROL SPEED 500 OHM	B200908
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
RESET SWITCH	B401100
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
SO2 10.5" NOSE GUARD	B300804
TERMINAL BLOCK 2 POSITION	B401034
CT4H HEAT SHUTTER	B300058
CORD WARNING LABEL	B401404
BEARING ASSEMBLY 3/8"	B201101
1 1/4" SNAP BUSHING	B400330
5/8 SNAP BUSHING	B400332



14 ½-inch 220-volt conveyor sandwich oven

The conveyor sandwich oven by Vollrath is perfect for toasting sandwich bread, cheese melting and more. The 14 ½-inch-wide conveyor fits a variety of foods, and the adjustable 1 ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design offers flexibility in placement and lowers installation costs. The

extended conveyor on both the front and rear makes it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Quartz heating elements respond quickly and save energy

Variable-speed control and individual top and bottom heat controls help you achieve desired results

Forced convection toasting achieves consistent results and improves energy efficiency

Extended front and rear conveyor ensures pass-through convenience

UL-certified for ventless operation, meets or surpasses EPA 202 (Local codes may apply. Contact your local authority having jurisdiction for more information.)

Wide conveyor fits a variety of products

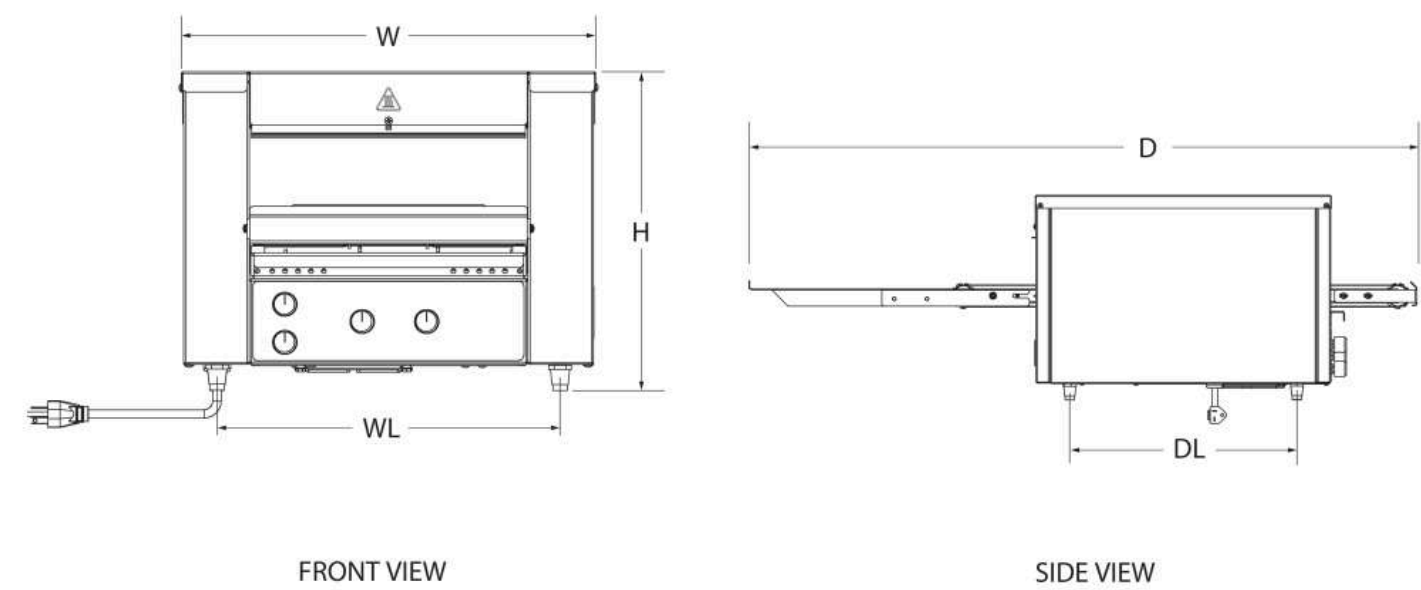
Made in the USA

NSF-certified

Adjustable 1 ½- to 3-inch product opening for added heat control

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS



Model Information

Model	JB3H
UPC	671080720517

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
(W) Width (IN)	14.5
(D) Depth (IN)	40.87
(H) Height (IN)	12.5
(WL) Width between legs	17.312
(DL) Depth between legs	13.875
Product Opening Dimensions (IN)	1.5 - 3
Conveyor Width (IN)	14.5
Overall Dimensions (CM)	40.9 x 103.6 x 31.8
(W) Width (CM)	36.8

(D) Depth (CM)	103.6
(H) Height (CM)	31.8
(WL) Width between legs (CM)	38.9
(DL) Depth between legs (CM)	35.3
Product Opening Dimensions (CM)	3.8 - 7.6
Conveyor Width (CM)	36.8
Size	14.5

Electrical

Amps	16.4
Cord Length (IN)	54
Cord Length (CM)	140
Hz	60
Plug	NEMA 6-30P
Voltage	220
Watts	3600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Dual Stacking Spacer for JB3H	351042

PRODUCT **PARTS**

Name	Part #
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
SHAFT IDLER	B401349
SWITCH FAN CERAMIC	B401107
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
SILVER PUSH-ON KNOB W/SET SCRW	B405019
MOTOR DRIVE 208/240V REVERSED	B401203
GUARD FAN	B401220
SWITCH 240 V	B401102
FRONT BEARING SPRING-LOADED	B401352
CT4 18" CONTROL LABEL	B401402
CONTROL SPEED 500 OHM	B200908
TRAY UNLOAD	B300808
SILVER PUSH-ON KNOB	B405018
CORD POWER 12/3 60" 6-30P	B401051
SHAFT DRIVE	B401348
2PK HEAT ELEM 15-3/8 110V 600W	59867
SPRING .038" DIA 1.500" LENGTH	B400261
RESET SWITCH	B401100
WIRE CONVEYOR BELT 14.5" X 57"	B205133
CT4-2000 NOSE GUARD	B300807
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
BEARING ASSEMBLY 3/8"	B201101

Name	Part #
STRGHT 12 GA STRAIN RLF BSHNG	B400321
SO2 14.5" UNLOAD TRAY ASSM	B205131
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
SO2 14.5" CRUMB TRAY ASSM	B205129
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25"	B401386
CORD WARNING LABEL	B401404
CT4H 18" HEAT SHUTTER	B300059
1 1/4" SNAP BUSHING	B400330
5/8 SNAP BUSHING	B400332
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331



10 ½-inch 240-volt conveyor sandwich oven

The conveyor sandwich oven by Vollrath is perfect for toasting sandwich bread, cheese melting and more. The 10 ½-inch-wide conveyor fits a variety of foods, and the adjustable 1 ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design offers flexibility in placement and lowers installation costs. The

extended conveyor on both the front and rear makes it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Quartz heating elements respond quickly and save energy

Variable-speed control and infinite top and bottom heat controls help you achieve desired results

Forced convection toasting achieves consistent results and improves energy efficiency

Extended front and rear conveyor ensures pass-through convenience

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

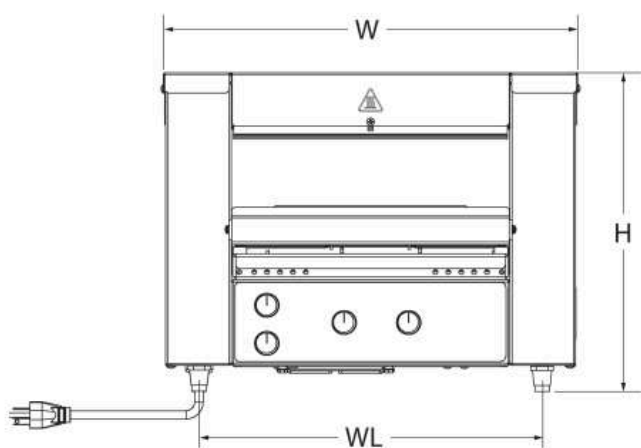
Wide conveyor fits a variety of products

Made in the USA

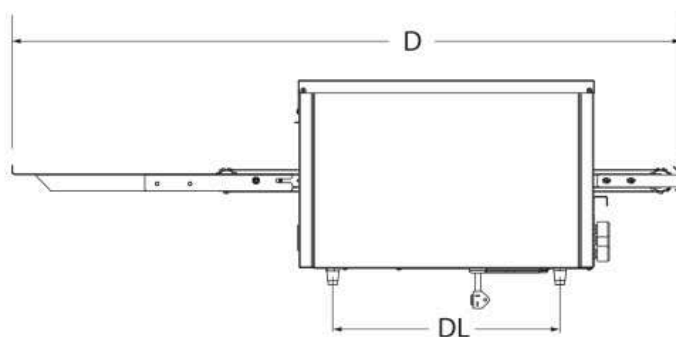
NSF-certified

Adjustable 1 ½- to 3-inch product opening for added heat control

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	JB2H
UPC	671080720524

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
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(W) Width (IN)	16.12
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(D) Depth (IN)	40.87
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(H) Height (IN)	12.5
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(WL) Width between legs	13.312
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(DL) Depth between legs	13.875
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Product Opening Dimensions (IN)	1.5 - 3
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Conveyor Width (IN)	10.5
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Overall Dimensions (CM)	40.9 x 103.6 x 31.8
-------------------------	---------------------

(W) Width (CM)	40.9
----------------	------

(D) Depth (CM)	103.6
----------------	-------

(H) Height (CM)	31.8
-----------------	------

(WL) Width between legs (CM)	33.8
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(DL) Depth between legs (CM)	35.3
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Product Opening Dimensions (CM)	3.8 - 7.6
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Conveyor Width (CM)	26.7
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Size	10.5
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Electrical

Amps	12.7
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Cord Length (IN)	54
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Cord Length (CM)	140
Hz	60
Plug	NEMA 6-20P
Voltage	240
Watts	2800

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
Dual Stacking Spacer for JB2H	351038

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
LABEL CONTROL CT4	B401401
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
2PK HEAT ELEM 11-3/8 120V 700W	59854
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
GUARD FAN	B401220
SHAFT IDLER 10.625" CT2	B401344
SWITCH 240 V	B401102

Name	Part #
FRONT BEARING SPRING-LOADED	B401352
SILVER PUSH-ON KNOB	B405018
SHAFT DRIVE	B401366
TRAY UNLOAD	B300806
WIRE CONVEYOR BELT 10.5" X 57"	B205132
14 Ga Straight Strain Relief	B400320
SO2 10.5" UNLOAD TRAY ASSM	B205130
SWITCH FAN CERAMIC	B401107
MOTOR DRIVE 208/240V REVERSED	B401203
SO2 10.5" CRUMB TRAY ASSM	B205128
SPRING .038" DIA 1.500" LENGTH	B400261
CORD POWER 14/3 60" 6-20 PLUG	B401050
RESET SWITCH	B401100
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
BEARING ASSEMBLY 3/8"	B201101
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25."	B401386
TERMINAL BLOCK 2 POSITION	B401034
CONTROL SPEED 500 OHM	B200908
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
CT4H HEAT SHUTTER	B300058
CORD WARNING LABEL	B401404
1 1/4" SNAP BUSHING	B400330

Name	Part #
5/8 SNAP BUSHING	B400332
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
SO2 10.5" NOSE GUARD	B300804



14 ½-inch 240-volt conveyor sandwich oven

The conveyor sandwich oven by Vollrath is perfect for toasting sandwich bread, cheese melting and more. The 14 ½-inch-wide conveyor fits a variety of foods, and the adjustable 1 ½- to 3-inch product opening accommodates foods of varying heights. Variable-speed controls allow quick adjustments during toasting. The energy-efficient quartz heating elements are fast and powerful, and individual top and bottom controls ensure desired results. Forced convection saves energy while providing consistent heating for uniform toasting. The ventless design offers flexibility in placement and lowers installation costs. The

extended conveyor on both the front and rear makes it easy to keep products moving in and out, speeding up your service. A maintenance-free drive system simplifies operation and servicing, and the durable stainless and aluminized steel exterior is built to last.

Designed to toast sandwiches and melt cheese, not intended to cook raw food

Save valuable countertop space by stacking two units together with the stacker spacer accessory (sold separately).

Quartz heating elements respond quickly and save energy

Variable-speed control and infinite top and bottom heat controls help you achieve desired results

Forced convection toasting achieves consistent results and improves energy efficiency

Extended front and rear conveyor ensures pass-through convenience

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

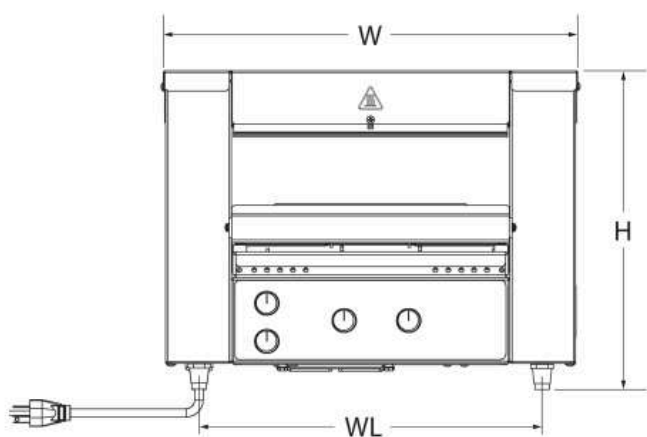
Wide conveyor fits a variety of products

Made in the USA

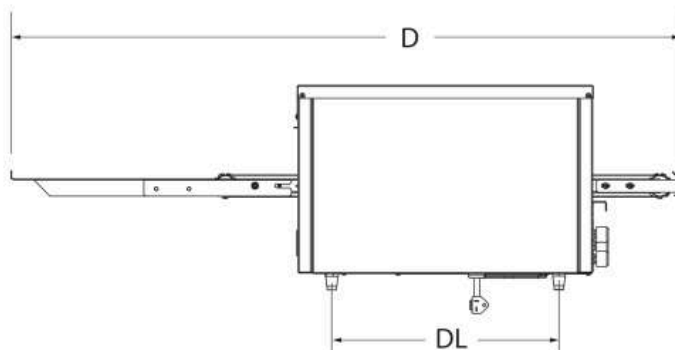
NSF-certified

Adjustable 1 ½- to 3-inch product opening for added heat control

PRODUCT SPECIFICATIONS



FRONT VIEW



SIDE VIEW

Model Information

Model	JB3H
UPC	671080720531

Unit Dimensions

Overall Dimensions (IN)	16.125 x 40.875 x 12.5
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(W) Width (IN)	14.5
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(D) Depth (IN)	40.87
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(H) Height (IN)	12.5
-----------------	------

(WL) Width between legs	17.312
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(DL) Depth between legs	13.875
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Product Opening Dimensions (IN)	1.5 - 3
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Conveyor Width (IN)	14.5
---------------------	------

Overall Dimensions (CM)	40.9 x 103.6 x 31.8
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(W) Width (CM)	36.8
----------------	------

(D) Depth (CM)	103.6
----------------	-------

(H) Height (CM)	31.8
-----------------	------

(WL) Width between legs (CM)	38.9
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(DL) Depth between legs (CM)	35.3
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Product Opening Dimensions (CM)	3.8 - 7.6
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Conveyor Width (CM)	36.8
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Size	14.5
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Electrical

Amps	15
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Cord Length (IN)	54
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Cord Length (CM)	140
Hz	60
Plug	NEMA 6-30P
Voltage	240
Watts	3600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT ACCESSORIES

Name	Item #
Dual Stacking Spacer for JB3H	351042

PRODUCT PARTS

Name	Part #
CORD FAN HP-75.24-A	B401060
SPROCKET 25B17-8MM	B401300
SHAFT IDLER	B401349
SWITCH FAN CERAMIC	B401107
TERMINAL BLOCK 5 POSITION	B401033
SPRING PIN 5/16 " X 1 1/4" SS	B400259
WIRE CONVEYOR BELT 14.5" X 57"	B205133
CT4-2000 NOSE GUARD	B300807
MOTOR DRIVE 208/240V REVERSED	B401203
SILVER PUSH-ON KNOB	B405018

Name	Part #
CORD POWER 12/3 60" 6-30P	B401051
SHAFT DRIVE	B401348
GUARD FAN	B401220
SWITCH 240 V	B401102
FRONT BEARING SPRING-LOADED	B401352
CT4 18" CONTROL LABEL	B401402
CONTROL SPEED 500 OHM	B200908
TRAY UNLOAD	B300808
SILVER PUSH-ON KNOB W/SET SCRW	B405019
SPRING .038" DIA 1.500" LENGTH	B400261
SPROCKET 25B17-3/8	B401303
LEGS BLACK 1" 1/4-20	B400300
BEARING ASSEMBLY 3/8"	B201101
SO2 14.5" UNLOAD TRAY ASSM	B205131
SO2 SIDE PANEL	B300802
MOTOR FAN	B401211
SO2 14.5" CRUMB TRAY ASSM	B205129
SWITCH ROTARY POWER SAVER	B401103
CHAIN LADDER 13.25."	B401386
CORD WARNING LABEL	B401404
CT4H 18" HEAT SHUTTER	B300059
1 1/4" SNAP BUSHING	B400330
5/8 SNAP BUSHING	B400332
2PK HEAT ELEM 15-3/8 120V 600W	59868
RESET SWITCH	B401100

Name	Part #
BEARING, TEFLON 3/8 REV C	B401357
7/8 WIRE CLAMP	B400331
STRGHT 12 GA STRAIN RLF BSHNG	B400321



DISCONTINUED

14-inch 208-volt conveyor sandwich oven with left-to-right operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

208V

14" wide conveyor

Belt moves left-to-right, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718262

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	27
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	208
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
PO4 14" UNLOAD TRAY ASSM	B205104
CORD FAN HP-75.24-A	B401060
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
SPRING	B400263
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
68C RESET SWITCH	B405028
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
SHAFT BELT SUPPORT - 15.75"	B401374
HEYCO 1" SNAP BUSHING 2140	B400334
2PK HEAT ELEM15-3/8 69.3V 600W	59881
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
UNLOAD TRAY UPPER	B305769
MOTOR DRIVE 208/240V REVERSED	B401203
14" LOAD TRAY	B305772
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379

Name	Part #
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
BEARING ASSEMBLY 3/8"	B201101
PHASE CONTROL 240V	B401125
5A CIRCUIT BREAKER	B405014
TERMINAL BLOCK 2 POSITION	B401034



DISCONTINUED

14-inch 220-volt conveyor sandwich oven with left-to-right operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

220V

14" wide conveyor

Belt moves left-to-right, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718286

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	25.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
PO4 14" UNLOAD TRAY ASSM	B205104
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
TERMINAL BLOCK 5 POSITION	B401033
68C RESET SWITCH	B405028
MOTOR DRIVE 208/240V REVERSED	B401203
14" LOAD TRAY	B305772
SPRING	B400263
SHAFT BELT SUPPORT - 15.75"	B401374
HEYCO 1" SNAP BUSHING 2140	B400334
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
PO4 14" WIRE BELT	B205108
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
SHAFT ILDER	B401380
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
UNLOAD TRAY UPPER	B305769
GUARD FAN	B401220

Name	Part #
5A CIRCUIT BREAKER	B405014
TERMINAL BLOCK 2 POSITION	B401034
PHASE CONTROL 240V	B401125
BEARING ASSEMBLY 3/8"	B201101
LEG METAL PLATED 4" ADJ	B400301



DISCONTINUED

14-inch 220-volt conveyor sandwich oven with right-to-left operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

220V

14" wide conveyor

Belt moves right-to-left, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718293

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	25.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	220
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
MOTOR DRIVE 208/240V RMS 344	B401201
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
SPRING	B400263
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
68C RESET SWITCH	B405028
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
PO4 14" UNLOAD TRAY ASSM	B205104
SHAFT BELT SUPPORT - 15.75"	B401374
14" LOAD TRAY	B305772
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
HEYCO 1" SNAP BUSHING 2140	B400334
5A CIRCUIT BREAKER	B405014
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
PO4 14" WIRE BELT	B205108
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
TERMINAL BLOCK 2 POSITION	B401034

Name	Part #
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101
PHASE CONTROL 240V	B401125
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301



DISCONTINUED

14-inch 240-volt conveyor sandwich oven with left-to-right operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

240V

14" wide conveyor

Belt moves left-to-right, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718309

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	23.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	240
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT PARTS

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
PO4 14" UNLOAD TRAY ASSM	B205104

Name	Part #
CORD FAN HP-75.24-A	B401060
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
TERMINAL BLOCK 5 POSITION	B401033
SPRING	B400263
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
68C RESET SWITCH	B405028
MOTOR DRIVE 208/240V REVERSED	B401203
14" LOAD TRAY	B305772
2PK HEAT ELEM 15-3/8 80V 600W	59880
SHAFT BELT SUPPORT - 15.75"	B401374
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" WIRE BELT	B205108
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
GUARD FAN	B401220
5A CIRCUIT BREAKER	B405014
TERMINAL BLOCK 2 POSITION	B401034
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
SHAFT ILDER	B401380
UNLOAD TRAY UPPER	B305769

Name	Part #
BEARING ASSEMBLY 3/8"	B201101
LEG METAL PLATED 4" ADJ	B400301
PHASE CONTROL 240V	B401125



DISCONTINUED

14-inch 240-volt conveyor sandwich oven with right-to-left operation

Vollrath's conveyor sandwich ovens deliver consistently toasted bread while melting cheese and warming meat.

240V

14" wide conveyor

Belt moves right-to-left, please specify when ordering

Adjustable 1 ½"-4" product opening for added heat control

Phased top and bottom heat controls

Intended for operations that regularly produce high volumes of toasted sandwiches

Includes loading and receiving trays

Variable speed control allows for real-time adjustments

Forced convection toasting promotes uniform results and energy efficiency

Energy efficient, fast-reacting, quartz heaters

Intended to toast sandwiches and melt cheese. Not intended to cook raw food.

Infinite top and bottom heat controls

UL tested and verified for ventless operation – meets or surpasses EPA 202. (Local codes may apply. Contact your local Authority Having Jurisdiction for more information.)

PRODUCT SPECIFICATIONS

Model Information

Model	JSO14
UPC	671080718316

Unit Dimensions

Overall Dimensions (IN)	68 x 18.875 x 21
(W) Width (IN)	68
(D) Depth (IN)	18.87
(H) Height (IN)	21
(WL) Width between legs	25.5
(DL) Depth between legs	16.5
Product Opening Dimensions (IN)	1.5 - 4
Conveyor Width (IN)	14
Overall Dimensions (CM)	172.7 x 47.5 x 53.3
(W) Width (CM)	172.7

(D) Depth (CM)	47.5
(H) Height (CM)	53.3
(WL) Width between legs (CM)	64.8
(DL) Depth between legs (CM)	41.9
Product Opening Dimensions (CM)	3.8 - 10.2
Conveyor Width (CM)	35.6
Size	14

Electrical

Amps	23.5
Cord Length (IN)	72
Cord Length (CM)	180
Hz	60
Plug	NEMA 6-50P
Voltage	240
Watts	5600

Construction

Countertop or Drop-In	Countertop
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Case Lot Measurement

PRODUCT **ACCESSORIES**

Name	Item #
JSO/JPO14 Dual Oven Stacking Spacer	351036

PRODUCT **PARTS**

Name	Part #
SILVER PUSH-ON KNOB W/SET SCRW	B405019
COLLAR SHAFT .375 X .750	B401347
MOTOR DRIVE 208/240V RMS 344	B401201
CORD FAN HP-75.24-A	B401060
CLASS B 240V FAN MOTOR	B405011
KNOB STUD PHENOLIC	B401188
PO4 14" UNLOAD TRAY ASSM	B205104
2PK HEAT ELEM 15-3/8 80V 600W	59880
SHAFT BELT SUPPORT - 15.75"	B401374
BEARING SPRING LOADED	B401353
SWITCH FAN CERAMIC	B401107
68C RESET SWITCH	B405028
SPRING	B400263
TERMINAL BLOCK 5 POSITION	B401033
GUARD FAN	B401220
32-TOOTH SPROCKET	B401302
50A 10/3 72" POWER CORD	B401088
HEYCO 1" SNAP BUSHING 2140	B400334
PO4 14" WIRE BELT	B205108
SPROCKET 25B17-3/8	B401303
CONTACTOR MANUAL 208/240	B401175
PHASE CONTROL 240V	B401125
14" UNLOAD TRAY - LOWER	B305771
SHAFT DRIVE	B401379
5A CIRCUIT BREAKER	B405014

Name	Part #
14" LOAD TRAY	B305772
TERMINAL BLOCK 2 POSITION	B401034
SHAFT ILDER	B401380
LEG METAL PLATED 4" ADJ	B400301
UNLOAD TRAY UPPER	B305769
BEARING ASSEMBLY 3/8"	B201101



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