NEW Conveyor Sandwich Ovens (JSO14)

- Ideal for high-volume sandwich shops
- · Specific left and right belt direction
- Phase-controlled heating elements
- · Includes loading & receiving trays
- UL tested & verified for ventless operation, meets or surpasses EPA 202











ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE			
JSO14								
SO4-20814L-R	Sandwiches & finishing entrées	1½"-4" (3.8-10.2) adjustable	208	14" (35.6)	Operations that regularly produce high volumes of toasted sandwiches			
SO4-20814R-L								
SO4-24014L-R			240					
SO4-24014R-L								
ACCESSORIES								
351036	Dual Oven Stacking Spacer for JSO14							

^{*220}V models (SO4-22014R-L and SO4-22014L-R) are made to order. Contact your Vollrath representative.

NEW Conveyor Sandwich Ovens (ЈВ2Н & ЈВЗН)

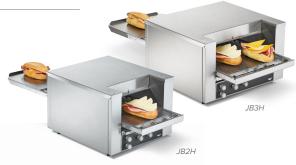
- Ideal for low volume sandwich shops or small restaurants
- UL tested & verified for ventless operation, meets or surpasses EPA 202











ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE		
JB2H							
SO2-12010.5	Sandwiches	1½"-3" (3.8-7.6) adjustable	120	10.5" (26.7)	Operations with a low volume of toasted sandwiches or looking to add them to the menu, toasting bread, or melting cheese		
SO2-20810.5			208				
SO2-24010.5			240				
JB3H							
SO2-20814.5	Sandwiches & finishing entrées	1½"-3" (3.8-7.6) adjustable	208	14.5" (36.8)	Operations with a low volume of toasted sandwiches or looking to add them to the menu, toasting bread, or melting cheese		
SO2-24014.5			240				
ACCESSORIES							
351038	Dual stacking spacer for JB2H						
351042	Dual stacking spacer for JB3H						

*220V models (SO2-22010.5 and SO2-22014.5) are made to order. Contact your Vollrath representative.