The Vollrath Company, L.L.C



Project:

Item Number:

Quantity:

40 INCH CONVEYOR SANDWICH OVENS (MODELS JB2H, JB3H)





DESCRIPTION

Vollrath's 40 inch Conveyor Sandwich Ovens have individual top and bottom heat control and adjustable conveyor speed for toasting sandwiches and bread, and melting cheese. Bake pizza in the JB3H models or reheat slices in the JB2H. These ovens are ideal for low-volume sandwich shops and small restaurants. They are not intended to cook raw food or toppings. Not intended for continuous use.

WARRANTY

- Warrantied parts: The warranty period is 2 year parts, 1 year labor.
- Heater tubes: The warranty period is 1 year parts and labor. Heater tube glass damage is not covered by this warranty.
- For full warranty details, please refer to www.Vollrath.com.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

- Do not place on surfaces or near walls, partitions or kitchen furniture unless they are made of non-combustible material or clad with non-combustible heat-insulating material. Ovens must not be used near or below curtains and other combustible materials.
- Allow a minimum of 8" (20.3 cm) of clearance on the left and right sides of the cheese melter.
- Maximum ambient temperature: 104° F (40 ° C).

AGENCY LISTINGS





UL tested and verified for ventless operation – meets or surpasses EPA 202

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

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Item No.	Model No.	Description
SO2-12010.5		10½" Wide Conveyor, 120V
SO2-20810.5	IK7H	10½" Wide Conveyor, 208V
\$02-22010.5*		10½" Wide Conveyor, 220V
S02-24010.5*		10½" Wide Conveyor, 240V
S02-20814.5		14½" Wide Conveyor, 208V
\$02-22014.5*	JB3H	14½" Wide Conveyor, 220V
S02-24014.5*		14½" Wide Conveyor, 240V

^{*}Made to order item. Made to order items cannot be canceled or returned.

FEATURES

- 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.)
- Ventless operation frees up valuable space under expensive ventilation hoods to create flexibility in where oven can be used.
- Stainless steel and aluminized steel construction.
- Variable speed control.
- Variable top and bottom heat control.
- Forced convection toasting promotes uniform results and energy efficiency.
- Stackable. See stacking accessory below.
- · Energy efficient, fast reacting, quartz heaters.
- Includes uploading tray.
- Adjustable product opening for added heat control.
- Extended conveyor front and rear for pass-through convenience.
- Maintenance-free drive system; stainless steel drive chain does not require lubrication.
- High-quality, insulated wires help prevent against dry rotting and cracking.
- High-temperature thermoplastic terminal blocks with stainless steel clamping provides superior connections; designed for ease of serviceability.
- 4½ ft. (1.4 m) cord with plug.
- Made in the ÚSA.

ACCESSORIES

- ☐ 351038 JB2H Dual oven stacking spacer
- ☐ 351042 JB3H Dual oven stacking spacer

Approvals	Date				



1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573

Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560 Technical Services techservicereps@vollrathco.com Toaster Products: 800.309.2250 All Other Products: 800.628.0832

40 INCH CONVEYOR SANDWICH OVENS (MODELS JB2H, JB3H) **DIMENSIONS** (Shown in inches (cm)) 40% (103.6) 12½ (31.8)Φ Φ Side View 13% (35.3) Front View 271/2 (69.9)Side View - Stacked

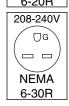
SPECIFICATIONS

	Conveyor	Product						Dimensions IN (CM)			
Item No.	Width IN (CM)	Opening IN (CM)	Phase	Voltage	Watts	Amps	Hz	(A) Width	(B) Foot-to-Foot	Weight LB (KG)	Plug
S02-12010.5	10½ (26.7)	Adjustable 1½ - 3 (3.8 - 7.6)	1	120	1700	14.2	60	161/8 (40.9)	13 ⁵ ⁄16 (33.8)	60 (27.2)	NEMA 5-15
S02-20810.5				208		13.5					NEMA 6-20P
S02-22010.5				220	2800	12.7					
S02-24010.5				240		11.7					
S02-20814.5	14½ (36.8)	Adjustable 1½ - 3 (3.8 - 7.6)	1	208	3600	17.3	1 60 1	20 ⁵ / ₈ (51.1)	175⁄ ₁₆ (38.9	70 (31.8)	NEMA 6-30P
S02-22014.5				220		16.4					
S02-24014.5				240		15		(31.1)			

Receptacles









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