

CONVEYOR OVENS

CONVEYOR OVEN FEATURES AND BENEFITS:

- Variable speed control allows for real-time adjustments
- MGD & JPO Models: thermostatic top and bottom heat controls to achieve desired results
- Forced convection promotes uniform results and energy efficiency
- Energy-efficient, fast-reacting quartz heaters
- Maintenance-free drive system; stainless steel drive chain does not require lubrication
- Meant for operations that regularly produce medium volumes of fresh or par-baked pizza or flatbreads. Not intended to bake frozen pizza or cook raw food or raw toppings.
- Not intended for pizzerias

NEW Digital Pizza Oven (MGD18)

- Change conveyor direction with the push of a button
- 4 independent, thermostatically controlled zones
- Digital controls, 6 programmable settings
- Includes loading & receiving trays
- UL tested & verified for ventless operation, meets or surpasses EPA 202



MGD18



ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
MGD18					
PO6-20818	Fresh dough, par-baked pizzas, flatbreads	1½"-4" (3.8-10.2) adjustable	208	18" (45.7)	Operations that regularly produce medium volumes of pizza, flatbread, or calzones. Digitally controlled.
PO6-24018			240		
ACCESSORIES					
351037	Dual Oven Stacking Spacer for JPO18/MGD18				

*220V model PO6-22018 is made to order. Contact your Vollrath representative.

NEW Conveyor Pizza Ovens (JPO14/JPO18)

- Specific left and right belt direction
- Thermostatically controlled heating elements
- Includes loading & receiving trays
- UL tested & verified for ventless operation, meets or surpasses EPA 202



JPO14



ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
JPO14					
PO4-20814L-R	Fresh dough, par-baked pizzas & flatbreads	1½"-4" (3.8-10.2) adjustable	208	14" (35.6)	Operations that regularly produce medium volumes of pizza or flatbread.
PO4-20814R-L					
PO4-24014L-R			240		
PO4-24014R-L					
JPO18					
PO4-20818L-R	Fresh dough, par-baked pizzas & flatbreads	1½"-4" (3.8-10.2) adjustable	208	18" (45.7)	Operations that regularly produce medium volumes of pizza or flatbread.
PO4-20818R-L					
PO4-24018L-R			240		
PO4-24018R-L					
ACCESSORIES					
351036	Dual Oven Stacking Spacer for JPO/JPO14				
351037	Dual Oven Stacking Spacer for JPO18/MGD18				

*220V models (PO4-22014L-R, PO4-22014R-L, PO4-22018L-R, and PO4-22018R-L) are made to order. Contact your Vollrath representative.