

Outperform every day...

68 INCH CONVEYOR PIZZA OVENS (MODELS JP014, JP018)



DESCRIPTION

Vollrath's easy-to-use Conveyor Pizza Ovens bake fresh dough and par-baked pizza, flat breads, and garlic or cheese bread. They offer flexibility and convenience for operations that offer pizza in addition to other menu items. Top and bottom heat control and adjustable conveyor speed allow operators to dial in ideal settings for different types of crust and toppings.

These ovens are intended to bake one pizza at a time. They are not suited for pizzerias that require continuous-use, high-capacity baking. They are not intended to cook raw food or toppings, frozen or deep dish pizza.

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.
- Maximum ambient temperature: 104° F (40 ° C).

AGENCY LISTINGS

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

ITEMS

ltem No.	Model No	. Description
P04-20814L-R		14" Wide Left to Right Conveyor, 208V
P04-20814R-L		14" Wide Right to Left Conveyor, 208V
P04-22014L-R*	JP014	14" Wide Left to Right Conveyor, 220V
P04-22014R-L*	JF 0 14	14" Wide Right to Left Conveyor, 220V
P04-24014L-R		14" Wide Left to Right Conveyor, 240V
P04-24014R-L		14" Wide Right to Left Conveyor, 240V
P04-20818L-R		18" Wide Left to Right Conveyor, 208V
P04-20818R-L		18" Wide Right to Left Conveyor, 208V
P04-22018L-R*	JP018	18" Wide Left to Right Conveyor, 220V
P04-22018R-L*	JFUIU	18" Wide Right to Left Conveyor, 220V
P04-24018L-R		18" Wide Left to Right Conveyor, 240V
P04-24018R-L		18" Wide Right to Left Conveyor, 240V
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*Made to order item. Made to order items cannot be canceled or returned.

FEATURES

· Stainless steel and aluminized steel construction.

Project:

Quantity:

Item Number:

- UL tested and verified for ventless operation meets or surpasses EPA 202.
- Ventless operation frees up valuable space under expensive ventilation hoods to create flexibility in where oven can be used.
- Variable speed control allows for real-time adjustments.
- Thermostatic independent top and bottom heat controls to achieve desired results.
- Forced convection promotes uniform results and energy efficiency.
- Stackable. See stacking accessory below.
- Energy efficient, fast reacting, quartz heaters.
- Includes loading and receiving trays.
- · Adjustable product opening for added heat control.
- 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.
- · Adjustable legs.
- 6 ft. (1.8 m) cord with plug.
- Made in the USA.

ACCESSORIES

- □ 351036 14" wide dual oven stacking spacer
- □ 351037 18" wide dual oven stacking spacer

Approvals

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



www.vollrath.com

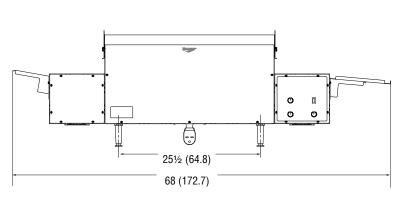
The Vollrath Company, L.L.C. 1236 North 18th Street Sheboygan, WI 53081-3201 U.S.A. Main Tel: 800.624.2051 or 920.457.4851 Main Fax: 800.752.5620 or 920.459.6573 Customer Service: 800.628.0830 Canada Customer Service: 800.695.8560

Technical Services techservicereps@vollrathco.com Toaster Products: 800.309.2250 All Other Products: 800.628.0832

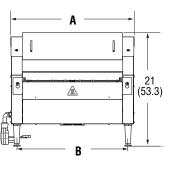
Date

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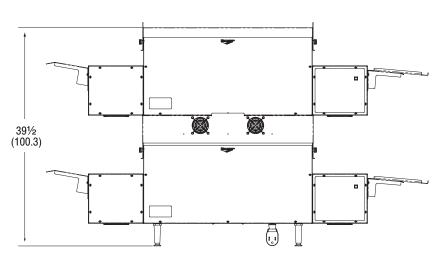
DIMENSIONS (Shown in inches (cm))







Side View



Back View - Stacked

SPECIFICATIONS

ltem No.	Model	Conveyor Width IN (CM)	Product Opening IN (CM)	Volts	Watts	Amps	Hz	(A) Width IN (CM)	(B) Leg-to-Leg	Weight LB (KG)	Plug	Receptacle
P04-20814L-R	JP014	14 (35.6)	Adjustable 1½ to 4 (3.8 to 10.2).	208	5600	27	60	187⁄8 (47.5)	16½ (41.9)	130 (59)	NEMA 6-50P	208-240V
P04-20814R-L												ŪG
P04-22014L-R				220		25.5						
P04-22014R-L												
P04-24014L-R				240		23.5	1					NEMA 6-50R
P04-24014R-L						23.0						0-5011
P04-20818L-R	- JP018	18 (45.7)	Adjustable 1½ to 4 (3.8 to 10.2)	208	6200	29.8		227⁄8 (57.7)	20½ (52.1)	185 (183.9)	NEMA 6-50P	
P04-22018R-L						29.8						
P04-22018L-R				220		28.3	60					
P04-20818R-L						28.3						
P04-24018L-R						06						
P04-24018R-L				240		26						



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