



Outperform every day.™

Project:
Item Number:
Quantity:

68 INCH CONVEYOR SANDWICH OVENS (MODELS JS014)



DESCRIPTION

Vollrath's 68-inch Conveyor Sandwich Oven have individual top and bottom heat control and adjustable conveyor speed to toast a variety of sandwiches or melt cheese. They are ideal for high-volume sandwich shops.

These ovens are not indented to cook raw food or toppings.

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).



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

Item No.	Model No.	Description
S04-20814L-R		14" Wide Left to Right Conveyor, 208V
S04-20814R-L		14" Wide Right to Left Conveyor, 208V
S04-22014L-R*	JS014	14" Wide Left to Right Conveyor, 220V
S04-22014R-L*		14" Wide Right to Left Conveyor, 220V
S04-24014L-R		14" Wide Left to Right Conveyor, 240V
S04-24014R-L		14" Wide Right to Left Conveyor, 240V

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

FEATURES

- Stainless steel and aluminized steel construction.
- 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.
- Phased independent top and bottom heat controls to achieve desired results.
- Forced convection promotes uniform results and energy efficiency.
- Energy efficient, fast reacting, quartz heaters.
- Includes loading and receiving trays.
- Adjustable product opening for added heat control.
- Stackable. See stacking accessory below.
- 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 Dual oven stacking spacer

Approvals	Date



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www.vollrath.com

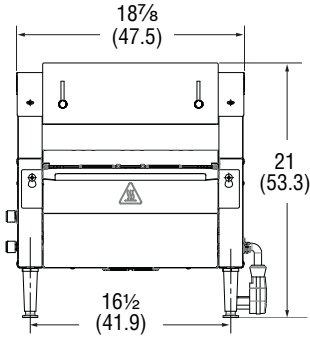
The Vollrath Company, L.L.C.

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

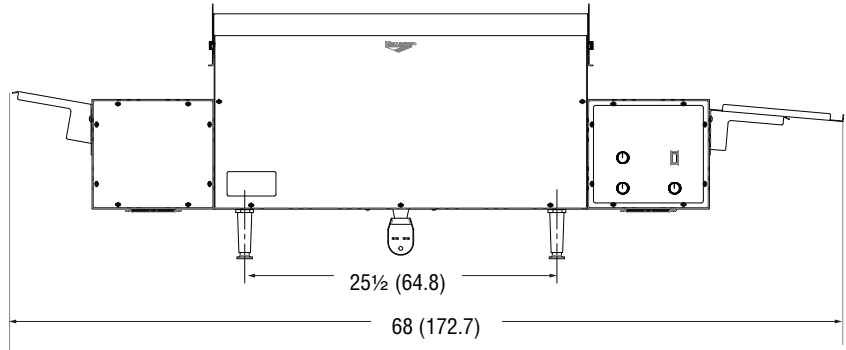
Technical Services
techservicereps@vollrathco.com
Toaster Products: 800.309.2250
All Other Products: 800.628.0832

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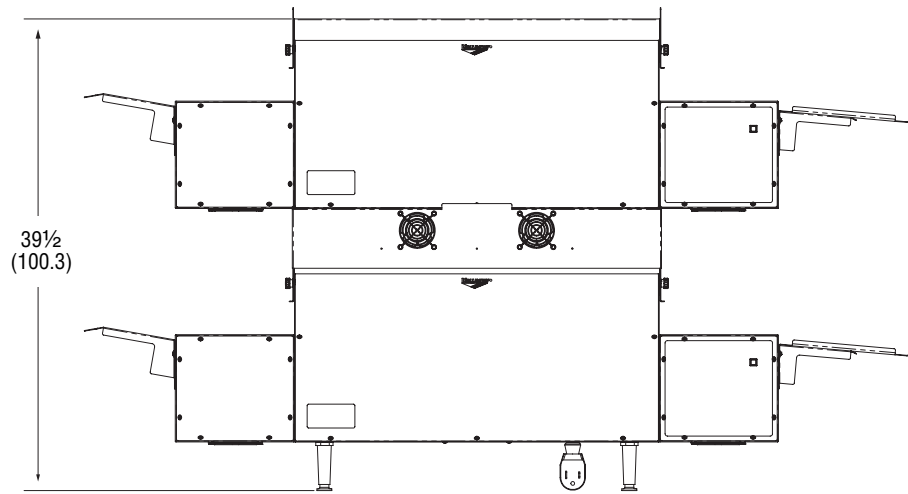
DIMENSIONS (Shown in inches (cm))



Side View



Front View

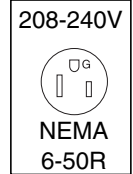


Back View - Stacked

SPECIFICATIONS

Item No.	Model	Conveyor Width IN (CM)	Product Clearance IN (CM)	Voltage	Watts	Amps	Hz	Weight LB (KG)	Plug
S04-20814L-R	JS014	14 (35.6)	Adjustable 1 1/2 to 4 (3.8 to 10.2)	208	5600	27	60	130 (59)	NEMA 6-50P
S04-20814R-L				220		25.5			
S04-22014L-R				240		23.5			
S04-22014R-L									
S04-24014L-R									
S04-24014R-L									

Receptacle



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