



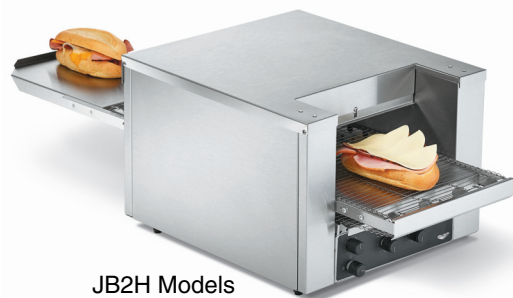
Outperform every day.™

Project:

Item Number:

Quantity:

40 INCH CONVEYOR SANDWICH OVENS (MODELS JB2H, JB3H)



JB2H Models



JB3H Models

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.

Agency Listings



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

ITEMS

Item No.	Model No.	Description
S02-12010.5	JB2H	10½" Wide Conveyor, 120V
S02-20810.5		10½" Wide Conveyor, 208V
S02-22010.5*		10½" Wide Conveyor, 220V
S02-24010.5		10½" Wide Conveyor, 240V
S02-20814.5	JB3H	14½" Wide Conveyor, 208V
S02-22014.5*		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

- Stainless steel and aluminized steel construction.
- Variable speed control.
- Variable top and bottom heat control.
- Forced convection toasting promotes uniform results and energy efficiency.
- 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.
- 6 ft. (1.8 m) cord with plug.
- Made in the USA.

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).

Approvals	Date



Outperform every day.™

www.vollrath.com

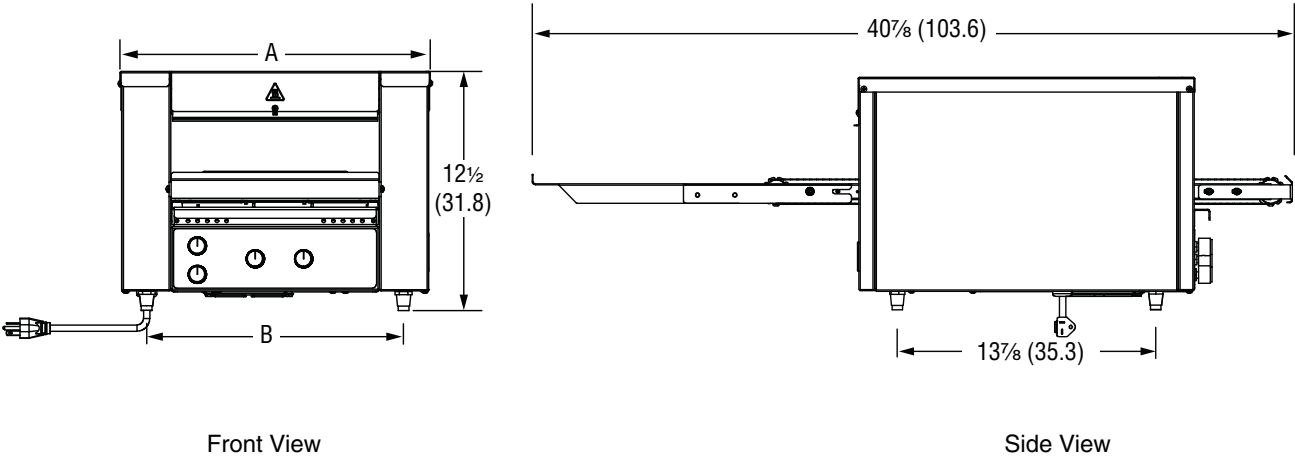
The Vollrath Company, L.L.C.

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

40 INCH CONVEYOR SANDWICH OVENS (MODELS JB2H, JB3H)

DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item No.	Conveyor Width IN (CM)	Product Clearance IN (CM)	Phase	Voltage	Watts	Amps	Hz	Dimensions IN (CM)		Weight LB (KG)	Plug
								(A) Width	(B) Foot-to-Foot		
S02-12010.5	10 1/2 (26.7)	Adjustable 1 1/2 - 3 (3.8 - 7.6)	1	120	1700	14.2	60	16 1/8 (40.9)	13 5/16 (33.8)	60 (27.2)	NEMA 5-15
S02-20810.5				208	2800	13.5					NEMA 6-20P
S02-22010.5				220		12.7					
S02-24010.5				240		11.7					
S02-20814.5	14 1/2 (36.8)	Adjustable 1 1/2 - 3 (3.8 - 7.6)	1	208	3600	17.3	60	20 5/8 (51.1)	17 5/16 (38.9)	70 (31.8)	NEMA 6-30P
S02-22014.5				220		16.4					
S02-24014.5				240		15					

Receptacles

120V

NEMA 5-15R

208-240V

NEMA 6-20R

208-240V

NEMA 6-30R