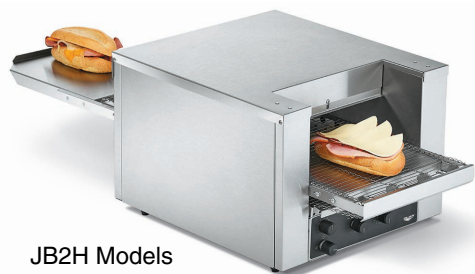


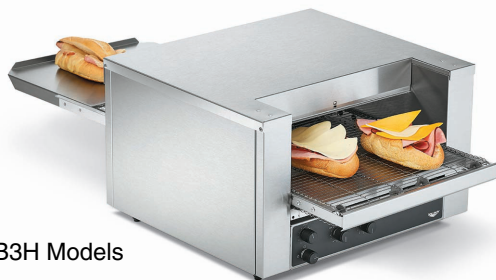


Project:
Item Number:
Quantity:

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.

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

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

- 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 unloading 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 USA.

ACCESSORIES

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

Approvals	Date

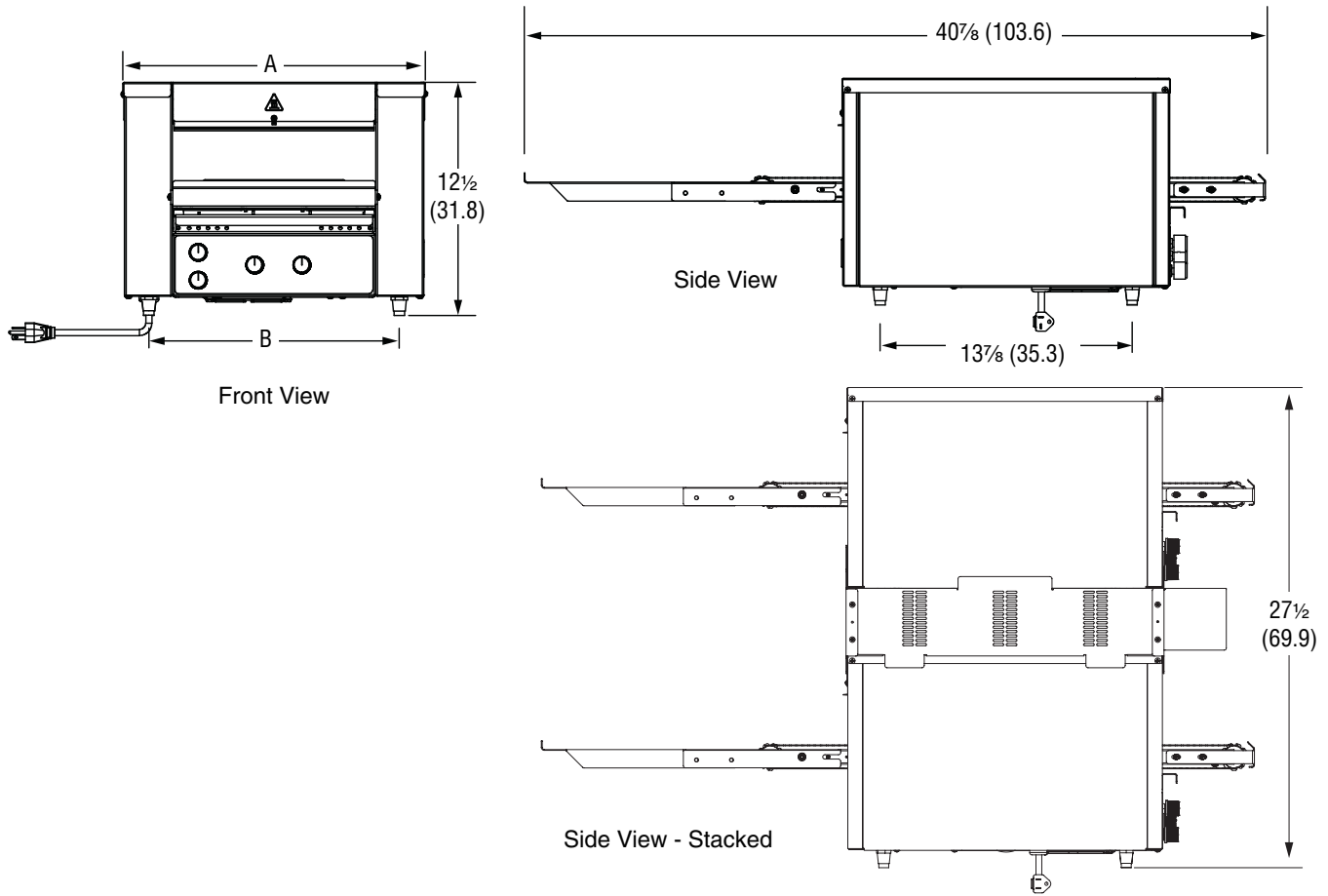


The Vollrath Company, L.L.C.
1236 North 18th Street
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Main Fax: 800.752.5620 or 920.459.6573

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

40 INCH CONVEYOR SANDWICH OVENS (MODELS JB2H, JB3H)

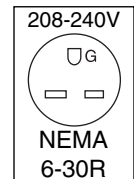
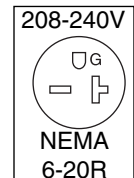
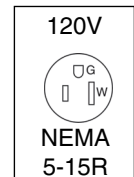
DIMENSIONS (Shown in inches (cm))



SPECIFICATIONS

Item No.	Conveyor Width IN (CM)	Product Opening 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	NEMA 6-30R	
S02-24014.5				240							15		

Receptacles



www.vollrath.com

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