



Project:
Item Number:
Quantity:

68-INCH CONVEYOR PIZZA OVENS



DESCRIPTION

Vollrath® easy-to-use Conveyor Pizza Ovens bake frozen, fresh/raw dough, 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 not intended to cook deep-dish pizza or raw foods, or for high-volume pizzerias—nor are they intended for household, industrial, or laboratory use.

CLEARANCE AND ENVIRONMENT

- Do not place on surfaces or near walls, partitions, or kitchen furniture unless they are made of 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); do not place unit adjacent to other heat-producing appliances.
- Only stack ovens with Vollrath kit 351036 or 351037.

AGENCY LISTINGS



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

WARRANTY

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 vollrathfoodservice.com.

Approvals	Date

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

ITEMS

Item	Model	Description
PO4-20814L-R	JPO14	14"-Wide Left to Right Conveyor, 208V
PO4-20814R-L		14"-Wide Right to Left Conveyor, 208V
PO4-22014L-R*		14"-Wide Left to Right Conveyor, 220V
PO4-22014R-L*		14"-Wide Right to Left Conveyor, 220V
PO4-24014L-R		14"-Wide Left to Right Conveyor, 240V
PO4-24014R-L		14"-Wide Right to Left Conveyor, 240V
PO4-20818L-R	JPO18	18"-Wide Left to Right Conveyor, 208V
PO4-20818R-L		18"-Wide Right to Left Conveyor, 208V
PO4-22018L-R*		18"-Wide Left to Right Conveyor, 220V
PO4-22018R-L*		18"-Wide Right to Left Conveyor, 220V
PO4-24018L-R		18"-Wide Left to Right Conveyor, 240V
PO4-24018R-L		18"-Wide Right to Left Conveyor, 240V

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

Accessories/Kits	Model	Description
351036	JPO14	14"-Wide Dual-Oven Stacking Spacer
351037	JPO18	18"-Wide Dual-Oven Stacking Spacer

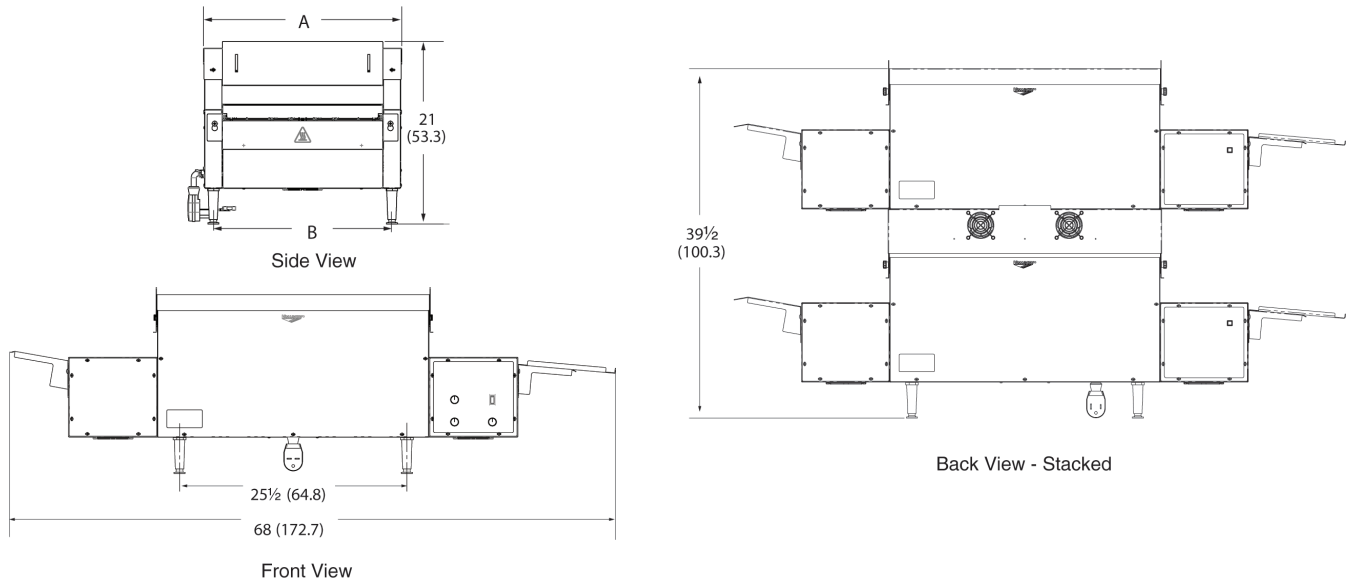
FEATURES & BENEFITS

- Stainless steel construction enhances durability.
- Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon Authority Having Jurisdiction (AHJ) approval.
- Variable speed control allows for real-time adjustments.
- Thermostatic, independent top and bottom heat controls achieve desired results.
- Units can stack to save space (see reverse for item #s).
- Quartz heaters are energy efficient and fast reacting.
- Loading and receiving trays are included.
- Adjustable product opening creates added heat control.
- Maintenance-free drive system does not require lubrication.
- High-quality, insulated wires prevent dry rotting and cracking.
- High-temperature terminal blocks with stainless steel clamps provide superior connections and ease of serviceability.
- Adjustable legs offer product height flexibility.
- A 6 ft. (1.8 m) cord with plug allows for placement options.
- Unit is made in the USA.


68-INCH CONVEYOR PIZZA OVENS

DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Item 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
PO4-20814L-R	JPO14	14 (35.6)	Adjustable 1 1/2 to 4 (3.8 to 10.2)	208	5600	27	60	18 7/8 (47.5)	16 1/2 (41.9)	130 (59)	NEMA 6-50P 208-240V  NEMA 6-50R
PO4-20814R-L				220		25.5					
PO4-22014L-R*				240		23.5					
PO4-22014R-L*											
PO4-24014L-R											
PO4-24014R-L											
PO4-20818L-R	JPO18	18 (45.7)	Adjustable 1 1/2 to 4 (3.8 to 10.2)	208	6200	29.8	60	22 7/8 (57.7)	20 1/2 (52.1)	185 (83.9)	
PO4-20818R-L				220		28.3					
PO4-22018L-R*				240		26					
PO4-22018R-L*											
PO4-24018L-R											
PO4-24018R-L											



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