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Project:  
Item Number:  
Quantity:

**68 INCH CONVEYOR PIZZA OVENS (MODELS JPO14, JPO18)**



**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](http://www.Vollrath.com).

**Agency Listings**



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

**ITEMS**

Item No.	Model No.	Description
P04-20814L-R	JPO14	14" Wide Left to Right Conveyor, 208V
P04-20814R-L		14" Wide Right to Left Conveyor, 208V
P04-22014L-R*		14" Wide Left to Right Conveyor, 220V
P04-22014R-L*		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	JPO18	18" Wide Left to Right Conveyor, 208V
P04-20818R-L		18" Wide Right to Left Conveyor, 208V
P04-22018L-R*		18" Wide Left to Right Conveyor, 220V
P04-22018R-L*		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

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

**FEATURES**

- Stainless steel and aluminized steel construction.
- 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.
- 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.

**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).

Approvals	Date



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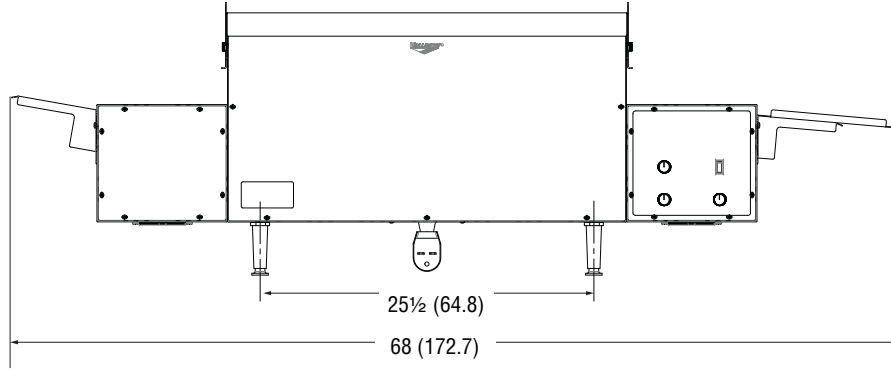
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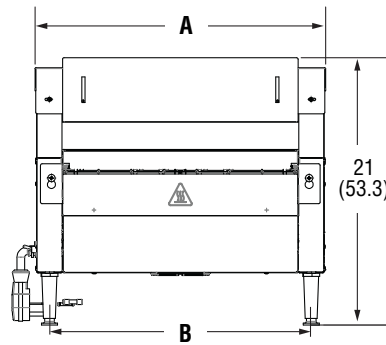
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# 68 INCH CONVEYOR PIZZA OVENS (MODELS JPO14, JPO18)

## DIMENSIONS (Shown in inches (cm))



Front View

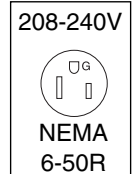


Side View

## SPECIFICATIONS

Item No.	Model	Conveyor Width IN (CM)	Product Clearance IN (CM)	Volts	Watts	Amps	Hz	(A) Width IN (CM)	(B) Leg-to-Leg	Weight LB (KG)	Plug
P04-20814L-R	JPO14	14 (35.6)	Adjustable 1½ to 4 (3.8 to 10.2)	208	5400	26	60	18 <sup>7</sup> / <sub>8</sub> (47.5)	16½ (41.9)	130 (59)	NEMA 6-50P
P04-20814R-L				220		24.5					
P04-22014L-R				220		24.5					
P04-22014R-L				220		24.5					
P04-24014L-R				240		22.5					
P04-24014R-L				240		22.5					
P04-20818L-R	JPO18	18 (45.7)	Adjustable 1½ to 4 (3.8 to 10.2)	208	6000	28.8	60	22 <sup>7</sup> / <sub>8</sub> (57.7)	20½ (52.1)	185 (183.9)	NEMA 6-50P
P04-22018R-L				220		27.3					
P04-22018L-R				220		27.3					
P04-20818R-L				220		27.3					
P04-24018L-R				240		25					
P04-24018R-L				240		25					

### Receptacle



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