

NEW Conveyor Sandwich Ovens (JSO14)

- Ideal for high-volume sandwich shops
- Specific left and right belt direction
- Phase-controlled heating elements
- Includes loading & receiving trays
- UL tested & verified for ventless operation, meets or surpasses EPA 202



JSO14

ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
JSO14					
SO4-20814L-R			208		
SO4-20814R-L	Sandwiches & finishing entrées	1½"-4" (3.8-10.2) adjustable		14" (35.6)	Operations that regularly produce high volumes of toasted sandwiches
SO4-24014L-R			240		
SO4-24014R-L					

ACCESSORIES

351036 Dual Oven Stacking Spacer for JSO14

*220V models (SO4-22014R-L and SO4-22014L-R) are made to order. Contact your Vollrath representative.

NEW Conveyor Sandwich Ovens (JB2H & JB3H)

- Ideal for low volume sandwich shops or small restaurants
- UL tested & verified for ventless operation, meets or surpasses EPA 202



JB2H

JB3H

ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
JB2H					
SO2-12010.5			120		
SO2-20810.5	Sandwiches	1½"-3" (3.8-7.6) adjustable	208	10.5" (26.7)	Operations with a low volume of toasted sandwiches or looking to add them to the menu, toasting bread, or melting cheese
SO2-24010.5			240		
JB3H					
SO2-20814.5			208		
SO2-24014.5	Sandwiches & finishing entrées	1½"-3" (3.8-7.6) adjustable	240	14.5" (36.8)	Operations with a low volume of toasted sandwiches or looking to add them to the menu, toasting bread, or melting cheese

ACCESSORIES

351038 Dual stacking spacer for JB2H

351042 Dual stacking spacer for JB3H

*220V models (SO2-22010.5 and SO2-22014.5) are made to order. Contact your Vollrath representative.