



Outperform every day.™

# Operator's Manual

## 40 Inch Conveyor Sandwich Ovens

Models JB2H and JB3H

Thank you for purchasing this Vollrath equipment. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

### SAFETY PRECAUTIONS

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

#### **WARNING**

Warning is used to indicate the presence of a hazard that will or can cause severe personal injury or death.

#### **CAUTION**

Caution is used to indicate the presence of a hazard that will or can cause minor or major personal injury if the caution is ignored.

**NOTICE:** Notice is used to note information that is important but not hazard-related.

#### **To reduce risk of injury or damage to the equipment**

- Plug only into grounded electrical outlets matching the voltage on the rating plate.
- Use this equipment in a flat, level position.
- Unplug equipment and let it cool before cleaning or moving. Equipment remains hot after it is turned off.
- Unplug when not in use.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate unattended.
- Closely supervise equipment operating in public areas and/or around children.
- Do not operate if equipment has been damaged or is malfunctioning.

### FUNCTION AND PURPOSE

This equipment is intended to toast sandwiches, re-heat pizza, melt cheese and toast bread in low-volume sandwich shops and small restaurants. It is intended for use in commercial foodservice operations only. It is not intended for high volume operations, continuous use, household, industrial or laboratory use.



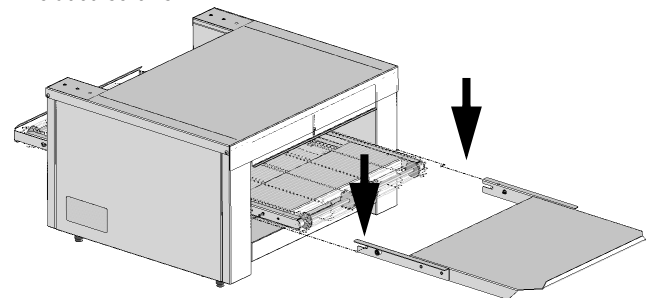
Item No.	Model	Description
S02-12010.5	JB2H	Sandwich Oven, 10½" Conveyor, 120V
S02-20810.5		Sandwich Oven, 10½" Conveyor, 208V
S02-22010.5		Sandwich Oven, 10½" Conveyor, 220V
S02-24010.5		Sandwich Oven, 10½" Conveyor, 240V
S02-20814.5	JB3H	Sandwich Oven, 14½" Conveyor, 208V
S02-22014.5		Sandwich Oven, 14½" Conveyor, 220V
S02-24014.5		Sandwich Oven, 14½" Conveyor, 240V

### CLEARANCE AND ENVIRONMENT REQUIREMENTS

Do not place oven 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. Do not place the oven adjacent to a heat producing appliance.

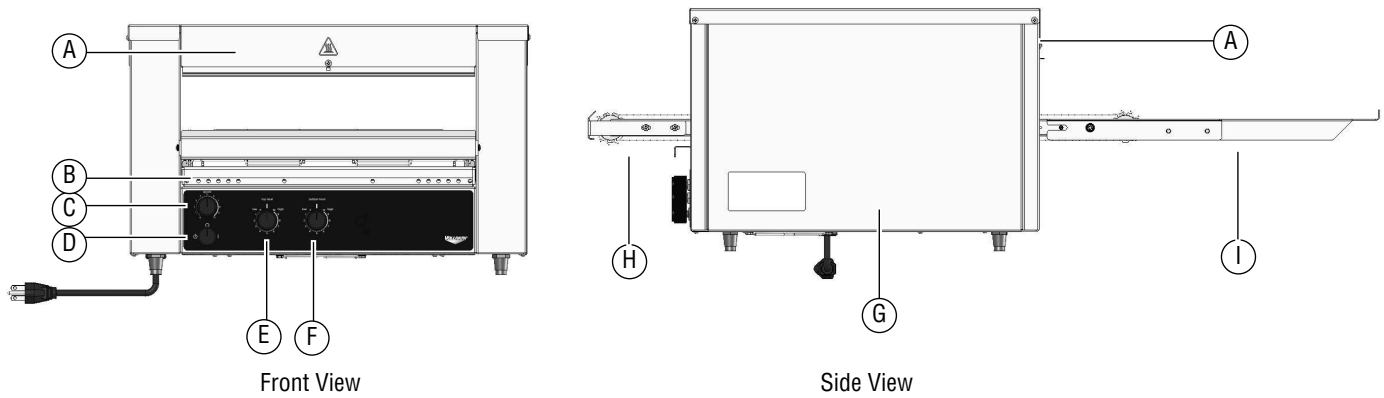
### SET UP

1. Place the oven on a hard, flat, stable surface.
2. Install the output tray by sliding it into place and securing it with the included screws.



Register your product at [Vollrath.com/registration](http://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute® fry pan.

## FEATURES



**A Adjustable Heat Shields (front and back)**

**B Crumb Tray**

**C Conveyor Speed Knob**

**D On/Off Knob**

| Full Power - maximum heat

○ Off

○ Standby - reduces electrical consumption by 75%.

**E Top Heat Control Knob**

**E Crumb Tray**

**F Bottom Heat Control Knob**

**G Reset Button** (Reference only. Access from the back. See page 3.)

**H Conveyor (load side)**

**I Unload Tray**

## BEFORE FIRST USE

1. Clean the oven. See "Daily Cleaning" on page 3.
2. Insert the crumb tray. Features

## OPERATION

	<p><b>CAUTION</b></p> <p><b>Burn Hazard</b></p> <p>Do not touch the equipment while it is heating or operating. Hot surfaces can burn skin.</p>
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**NOTICE:** The crumb tray must be installed in the oven during operation. Failure to install the crumb tray will cause the oven to overheat.

### Preheat

1. Plug the oven into a grounded electrical outlet that matches the rating on the name plate found on the side of the oven.
 

**NOTICE:** Using a voltage other than the nameplate rated voltage will cause damage to the unit. Incorrect voltage, modification to the power cord or electrical components can damage unit and will void the warranty.
2. Adjust the heat shields so the food can pass below. Excess space above the food will create heat loss and may reduce performance.
3. Rotate the power knob to the full power position (I).
4. Set the conveyor speed control knob to 7.
5. Rotate the top and bottom heat control knobs to high.
6. Wait 5 minutes for the oven to preheat.

### Test

1. Test the settings by placing a sandwich into the oven. Sandwiches can be placed directly onto the conveyor or on a pizza screen.
 

**NOTICE:** Pans, especially shiny pans, and aluminum foil will reflect heat away from the sandwich and reduce browning.
2. Monitor the toasting process and adjust the temperatures and conveyor speed to prevent the sandwich from burning.
3. Evaluate the results.


### Toast Sandwiches

1. Adjust the top and bottom heat control and conveyor settings as needed to achieve desired results.
2. Allow time for the oven to adjust to new heat settings before placing sandwiches onto the conveyor.
3. Allow space between the sandwiches on the conveyor and time in between toasting for the oven to recover.

### If a Sandwich is Stuck in the Oven

1. Rotate the power knob to the OFF position (O) and unplug the oven.
2. Let the oven cool completely.
3. Use tongs to remove the sandwich. Take care to not bump the glass heating elements above and below the conveyor.

## CLEANING

	<b>WARNING</b>
	<b>Electrical Shock Hazard</b>
	Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.

	<b>CAUTION</b>
	<b>Burn Hazard</b>
	Allow equipment to cool before moving or cleaning.

**NOTICE:** Do not use abrasive materials, scratching cleansers or scouring pad to clean the exterior of the equipment. These can damage the finish.

### Daily Cleaning

1. Rotate the power knob to the OFF position (O) and unplug the oven.
2. Let the oven cool completely.
3. Slightly dampen a soft cloth with a warm water.
4. Use the dampened cloth to clean the exterior of the oven, the air intake under the oven and the output tray.

### Clean the Conveyor


1. Plug in the oven.
2. Rotate the power knob to the ON position (I).
3. Rotate the heat control knobs to the lowest setting.
4. Rotate the conveyor speed knob to 10.
5. Press and hold a heat resistant (steel wool, metal wire brush, etc) abrasive pad or brush against the conveyor. Move the pad or brush back and forth (left to right) across the conveyor to remove food debris.
6. Empty and clean the crumb tray.

	<b>CAUTION</b>
	<b>Burn Hazard</b>
	Crumb trays may be hot. Use oven mitts to protect hands.

## PREVENTATIVE MAINTENANCE

Contact an authorized service agent for a professional cleaning of the components.

## TROUBLESHOOTING

Problem	Might be Caused By	Course of Action
Oven does not heat and the conveyor belt does not move.	Oven is not plugged in.	Plug in the oven.
	Power knob setting is incorrect.	Rotate the power knob to full power.
	The wall breaker may be tripped.	Reset the breaker.
	The reset may be tripped.	<p>Look under the oven to see if an object is preventing the fan blades from turning.</p> <ol style="list-style-type: none"> <li>1. Rotate the heat control knobs to the lowest setting.</li> <li>2. Rotate the power knob to the OFF (O) position.</li> <li>3. Unplug the oven.</li> <li>4. Wait 30 minutes for the oven cool.</li> <li>5. Remove the object.</li> <li>6. Plug in the oven.</li> <li>7. Rotate the power knob to the ON (I) position.</li> <li>8. Press the reset button. See below.</li> </ol>
		
		9. If the problem persists call Vollrath Technical Services.

## TROUBLESHOOTING (CONTINUED)

Problem	Might be Caused By	Course of Action
		Inspect the fan blades to see if they are dirty. 1. Rotate the heat control knobs to the lowest setting. 2. Rotate the power knob to the OFF (O) position. 3. Unplug the oven. 4. Wait 30 minutes for the oven cool. 5. Clean the fan blades. 6. Plug in the oven. 7. Rotate the power knob to the ON (I) position. 8. Press the reset button. 9. If the problem persists call Vollrath Technical Services.
Oven heats and the conveyor belt does not move.	There may be a problem with the motor/speed control or drive chain.	Contact Vollrath Technical Services.
Top or bottom heater tubes do not heat.	One or more heater tubes may have burned out. There may be a problem with the top or bottom heat switch.	Contact Vollrath Technical Services.
Oven repeatedly overheats.	The crumb tray may not be installed.	Verify the crumb tray is installed.
	The fan may be dirty.	Verify the fan blades are clean.
	There may be a problem with the fan.	Run the oven for 10 minutes. If the fan does not run, contact Vollrath Technical Services.
The fan is not running.	There may be a problem with the fan or fan switch.	Run the oven for 10 minutes. If the fan does not run, contact Vollrath Technical Services.
The oven is turned off and the fan is running.	Normal operation. The fan turns on as needed to cool the oven.	—

## SERVICE AND REPAIR

When under warranty, repair is available for this product. To begin the process:

1. Contact Vollrath Technical Services at 1-800-309-2250. Please be ready with the item number, model number and serial number. You can find this information on the nameplate located on the side or back of the equipment. Also please provide a proof of purchase indicating the date the equipment was purchased.
2. A technical services representative will help you troubleshoot the problem over the phone.
3. If the representative determines the issue requires professional service, he or she will help you locate an authorized service center.
4. Contact the authorized service center to make arrangements for the repair. Vollrath will cover the cost to repair and/or replace defective parts within the equipment warranty period.

## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

The warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

Warrantied Parts: The warranty period is 2 years parts, 1 year labor.

Heater Tubes: The warranty period is 1 year, including labor. Heater tube glass damage is not covered by this warranty.

For complete warranty information, product registration and new product announcements, visit [www.vollrath.com](http://www.vollrath.com).



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### The Vollrath Company, L.L.C.

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 Customer Service: 800.628.0830  
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### Technical Services

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 Toasters: 1-800-309-2250  
 All Other Products: 800.628.0832