

# CONVEYOR TOASTERS & OVENS



*Explore*

# CONVEYOR TOASTERS & OVENS

## A TOAST, TO TOAST.

Cheers to a new collection of conveyor toasters and ovens from Vollrath. No stranger to the kitchen, as the #1 rated restaurant supplier, we're bringing an even more complete line of professional solutions to the table. From toast and bagels to pizza and toasted sandwiches, find out why the restaurant world has even more reason to celebrate.

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## CONVEYOR PIZZA OVENS

Provide precise and repeatable results for baking fresh dough and par-baked pizzas, flat breads, calzones, and garlic or cheese bread. They offer flexibility and convenience for operations that offer pizza in addition to other menu items.



## CONTACT TOASTER

Saves space on the flat-top by quickly and consistently toasting high volumes of buns. The dual-sided platen provides perfect toasting that helps keep buns from getting soggy, making this unit ideal for burger chains. (Image not shown)

## CONVEYOR TOASTERS

Forced convection and energy-efficient quartz heaters provide even and fast toasting. The complete line includes units for a wide variety of applications. Choose a toaster that meets your needs for standard toast as well as buns, bagels, and other specialty bread items.

## CHEESE MELTERS/ FINISHING OVENS

Great for melting cheese on top of a variety of menu items as well as finishing entrées.

## CONVEYOR SANDWICH OVENS

Deliver consistently toasted bread while melting cheese and warming meat. Units available for low- or high-volume applications, such as sandwich shops.



# Selecting a TOASTER

MODEL	PRODUCT TYPE		FOOD PRODUCT TYPE				PRODUCT OPENING HEIGHT IN (CM)	ONE-SIDED TOASTING OPTION
	CONVEYOR TOASTER	CONTACT TOASTER	STANDARD BREADS	SPECIALTY BREADS	BUNS	BAGELS		
JT1	✓	–	✓	–	–	–	1 ½" (3.8)	–
JT1H	✓	–	✓	✓	✓	✓	2 ½" (6.4)	–
JT1B	✓	–	✓	–	✓	✓	1 ½" (3.8)	✓
JT1BH	✓	–	✓	✓	✓	✓	1 ½" – 3" (3.8 – 7.6) adjustable	✓
JT2	✓	–	✓	–	–	–	1 ½" (3.8)	–
JT2H	✓	–	✓	✓	✓	✓	1 ½" – 3" (3.8 – 7.6) adjustable	–
JT2B	✓	–	–	–	✓	✓	2 ¼" (5.7)	✓
JT3	✓	–	✓	–	–	–	1 ½" (3.8)	–
JT3H	✓	–	✓	✓	✓	✓	1 ½" – 3" (3.8 – 7.6) adjustable	–
JT3BH	✓	–	✓	✓	✓	✓	1 ½" – 3" (3.8 – 7.6) adjustable	✓
JT2000	✓	–	✓	–	✓	✓	1 ¾" (4.5)	✓
JT4	✓	–	✓	✓	✓	✓	Top chamber 1 ½" – 3" (3.8 – 7.6) adjustable; bottom chamber 1 ½" (3.8)	–
CBT15	–	✓	–	–	✓	–	½" – 1" (1.3 – 2.5) adjustable	–

1 ½" ideal for standard bread



JT1



JT2H



JT2B

	VOLTAGE				OUTPUT (SLICES OR BUN HALVES/HOUR)	INTENDED OPERATION TYPE
	120	208	220	240		
CT2-120350	–	–	–	–	Up to 350	Low-volume and self-serve applications or when replacing pop-up toasters
CT2H-120250	–	–	–	–	Up to 250	Low-volume and self-serve applications or when replacing pop-up toasters
CT2B-120500	–	–	–	–	Up to 500	Self-serve and mid-size-volume applications
CT2BH-120400	–	–	–	–	Up to 400	Self-serve and mid-size-volume applications
CT4-120450	CT4-208800	CT4-220800	CT4-240800	–	Up to 450 – 800	Mid-size-volume applications
CT4H-120300	CT4H-208550	CT4H-220550	CT4H-240550	–	Up to 300 – 550	Mid-size-volume applications
–	CT4B-2081200	–	CT4B-2401200	–	Up to 1,200	High-volume one-sided applications only
–	CT4-2081000	CT4-2201000	CT4-2401000	–	Up to 1,000	High-volume applications
–	CT4H-208950	CT4H-220950	CT4H-240950	–	Up to 950	High-volume applications
–	CT4BH-2081400	CT4BH-2201400	CT4BH-2401400	–	Up to 1,400	High-volume applications
–	CT4-2082000	CT4-2202000	CT4-2402000	–	Up to 2,000	High-volume applications
–	CT4-208DUAL	CT4-220DUAL	CT4-240DUAL	–	Up to 1,400, combined	Mid-size-volume applications that need to toast different items simultaneously
–	VCT4-208	–	VCT4-240	–	–	High-volume applications that exclusively toast buns or rolls



JT3



JT4



CB115

# Selecting an OVEN

MODEL	PRODUCT TYPE			FOOD PRODUCT TYPE					
	CONVEYOR SANDWICH OVEN	CONVEYOR PIZZA OVEN	CHEESE MELTER	SANDWICHES	FRESH DOUGH	PAR-BAKED PIZZAS	FLATBREADS	CALZONES	FINISHING ENTREES
JB2H	✓	–	–	✓	–	–	–	–	–
JB3H	✓	–	–	✓	–	–	–	–	✓
JSO14	✓	–	–	✓	–	–	–	–	✓
JPO14	–	✓	–	–	✓	✓	✓	–	–
JPO18	–	✓	–	–	✓	✓	✓	–	–
MGD18	–	✓	–	–	✓	✓	✓	✓	–
JW1	–	–	✓	–	–	–	–	–	✓
JW2	–	–	✓	–	–	–	–	–	✓
JW30	–	–	✓	–	–	–	–	–	✓
JW30PA*	–	–	✓	–	–	–	–	–	✓

\*PA = Plate activated



JB3H



JSO14

	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE				PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
		120	208	220	240		
	1 ½" – 3" (3.8 – 7.6) adjustable	SO2-12010.5	SO2-20810.5	SO2-22010.5	SO2-24010.5	10.5" (26.7)	Operations with a low volume of toasted sandwiches or looking to add them to the menu
	1 ½" – 3" (3.8 – 7.6) adjustable	–	SO2-20814.5	SO2-22014.5	SO2-24014.5	14.5" (36.8)	Operations with a low volume of toasted sandwiches or looking to add them to the menu
	1 ½" – 4" (3.8 – 10.2) adjustable	–	SO4-20814L-R SO4-20814R-L	SO4-22014L-R SO4-22014R-L	SO4-24014L-R SO4-24014R-L	14" (35.6)	Operations that regularly produce high volumes of toasted sandwiches
	1 ½" – 4" (3.8 – 10.2) adjustable	–	PO4-20814L-R PO4-20814R-L	PO4-22014L-R PO4-22014R-L	PO4-24014L-R PO4-24014R-L	14" (35.6)	Operations that regularly produce medium volumes of pizza or flatbread.
	1 ½" – 4" (3.8 – 10.2) adjustable	–	PO4-20818L-R PO4-20818R-L	PO4-22018L-R PO4-22018R-L	PO4-24018L-R PO4-24018R-L	18" (45.7)	Operations that regularly produce medium volumes of pizza or flatbread.
	1 ½" – 4" (3.8 – 10.2) adjustable	–	PO6-20818	PO6-22018	PO6-24018	18" (45.7)	Operations that regularly produce medium volumes of pizza, flatbread, or calzones.
	–	CM2-12020	–	–	–	13" (33)	Medium-volume applications and small restaurants
	–	CM2-12026	–	–	–	20 ¼" (51.4)	Medium-volume applications and small restaurants
	–	–	CM4-20835	–	CM4-24035	27 ½" (69.9)	Higher-volume applications such as large restaurants
	–	–	CM4-20835PA	–	CM4-24035PA	27 ½" (69.9)	Higher-volume applications such as large restaurants



# Conveyor Toasters

- Forced convection toasting promotes uniform results and energy efficiency
- Most models have energy-efficient, fast-reacting quartz heaters
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows unit to quickly return to full power
- Variable speed control to achieve desired color
- Maintenance-free drive system; stainless steel drive chain does not require lubrication



JT3

ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	OUTPUT	INTENDED OPERATION TYPE
<b>JT1</b>					
CT2-120350	Standard Breads	1 1/2" (3.8)	120	Up to 350 Slices or Bun Halves per Hour	Low-volume and self-serve applications or when replacing pop-up toasters
<b>JT1H</b>					
CT2H-120250	Standard Breads, Specialty Breads, Buns & Bagels	2 1/2" (6.4)	120	Up to 250 Slices or Bun Halves per Hour	Low-volume and self-serve applications or when replacing pop-up toasters
<b>JT1B</b>					
CT2B-120500	Standard Breads, Buns & Bagels	1 1/2" (3.8)	120	Up to 500 Slices or Bun Halves per Hour	Self-serve or mid-size-volume applications, one-sided toasting option
<b>JT1BH</b>					
CT2BH-120400	Standard Breads, Specialty Breads, Buns & Bagels	1 1/2" – 3" (3.8 – 7.6) adjustable	120	Up to 400 Slices or Bun Halves per Hour	Self-serve or mid-size-volume applications, one-sided toasting option
<b>JT2</b>					
CT4-120450	Standard Breads	1 1/2" (3.8)	120	Up to 450 – 800 Slices or Bun Halves per Hour	Mid-size-volume applications
CT4-208800			208		
CT4-220800			220		
CT4-240800			240		
<b>JT2H</b>					
CT4H-120300	Standard Breads, Specialty Breads, Buns & Bagels	1 1/2" – 3" (3.8 – 7.6) adjustable	120	Up to 300 – 550 Slices or Bun Halves per Hour	Mid-size-volume applications
CT4H-208550			208		
CT4H-220550			220		
CT4H-240550			240		
<b>JT2B*</b>					
CT4B-2081200*	Buns & Bagels	2 1/4" (5.7)	208	Up to 1,200 Bagel or Bun Halves per Hour	High-volume applications, one-sided only
CT4B-2401200*			240		
<b>JT3</b>					
CT4-2081000	Standard Breads	1 1/2" (3.8)	208	Up to 1,000 Slices or Bun Halves per Hour	High-volume applications
CT4-2201000			220		
CT4-2401000			240		
<b>JT3H</b>					
CT4H-208950	Standard Breads, Specialty Breads, Buns & Bagels	1 1/2" – 3" (3.8 – 7.6) adjustable	208	Up to 950 Slices or Bun Halves per Hour	High-volume applications
CT4H-220950			220		
CT4H-240950			240		
<b>JT3BH</b>					
CT4BH-2081400	Standard Breads, Specialty Breads, Buns & Bagels	1 1/2" – 3" (3.8 – 7.6) adjustable	208	Up to 1,400 Slices or Bun Halves per Hour	High-volume applications, one-sided toasting option
CT4BH-2201400			220		
CT4BH-2401400			240		
<b>JT2000</b>					
CT4-2082000	Standard Breads, Buns & Bagels	1 3/4" (4.5)	208	Up to 2,000 Slices or Bun Halves per Hour	High-volume applications, one-sided toasting option
CT4-2202000			220		
CT4-2402000			240		
<b>JT4</b>					
CT4-208DUAL	Standard Breads, Specialty Breads, Buns & Bagels	Top chamber 1 1/2" – 3" (3.8 – 7.6) adjustable; Bottom chamber 1 1/2" (3.8)	208	Up to 1,400, Slices or Bun Halves per Hour Combined	Mid-size-volume applications that need to toast different items simultaneously
CT4-220DUAL			220		
CT4-240DUAL			240		

\*Model JT2B has heavy-duty metal-sheathed heating elements.  
Specialty bread products include items such as waffles, pita, english muffins, Texas toast, etc.  
1 1/2" ideal for standard bread



# Conveyor Pizza Ovens

- Variable speed control allows for real-time adjustments
- Thermostatic top and bottom heat controls to achieve desired results
- Forced convection promotes uniform results and energy efficiency
- Energy-efficient, fast-reacting quartz heaters
- Maintenance-free drive system; stainless steel drive chain does not require lubrication
- Meant for operations that regularly produce medium volumes of fresh or par-baked pizza or flatbreads. Not intended to bake frozen pizza or cook raw food or raw toppings.
- Not intended for pizzerias



ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
<b>MGD18</b>					
PO6-20818	Fresh dough, par-baked	1 ½" – 4"	208	18" (45.7)	Operations that regularly produce medium volumes of pizza, flatbread, or calzones. Digitally controlled.
PO6-22018	pizzas, flatbreads	(3.8 – 10.2)	220		
PO6-24018	& calzones	adjustable	240		
<b>JPO14</b>					
PO4-20814L-R	Fresh dough, par-baked pizzas & flatbreads	1 ½" – 4" (3.8 – 10.2) adjustable	208	14" (35.6)	Operations that regularly produce medium volumes of pizza or flatbread.
PO4-20814R-L					
PO4-22014L-R			220		
PO4-22014R-L					
PO4-24014L-R			240		
PO4-24014R-L					
<b>JPO18</b>					
PO4-20818L-R	Fresh dough, par-baked pizzas & flatbreads	1 ½" – 4" (3.8 – 10.2) adjustable	208	18" (45.7)	Operations that regularly produce medium volumes of pizza or flatbread.
PO4-20818R-L					
PO4-22018L-R			220		
PO4-22018R-L					
PO4-24018L-R			240		
PO4-24018R-L					
<b>ACCESSORIES</b>					
ITEM #	DESCRIPTION				
351036	Dual Oven Stacking Spacer for JSO/JPO14				
351037	Dual Oven Stacking Spacer for JPO18/MGD18				

## CONVEYOR TOASTERS

Most models have energy-efficient, fast-reacting quartz heaters



# Conveyor Sandwich Ovens

- Variable speed control allows for real-time adjustments
- Forced convection toasting promotes uniform results and energy efficiency
- Energy-efficient, fast-reacting quartz heaters
- Maintenance-free drive system; stainless steel drive chain does not require lubrication
- Intended to toast sandwiches and melt cheese; not intended to cook raw food
- Infinite top and bottom heat controls



ITEM #	FOOD PRODUCT TYPE	PRODUCT OPENING HEIGHT IN (CM)	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
<b>JSO14</b>					
SO4-20814L-R			208		
SO4-20814R-L					
SO4-22014L-R	Sandwiches & Finishing Entrees	1 ½" – 4" (3.8 – 10.2) adjustable	220	14" (35.6)	Operations that regularly produce high volumes of toasted sandwiches
SO4-22014R-L					
SO4-24014L-R			240		
SO4-24014R-L					
<b>JB2H</b>					
SO2-12010.5			120		
SO2-20810.5	Sandwiches	1 ½" – 3" (3.8 – 7.6)	208	10.5" (26.7)	Operations with a low volume of toasted sandwiches or looking to add them to the menu
SO2-22010.5			220		
SO2-24010.5			240		
<b>JB3H</b>					
SO2-20814.5	Sandwiches & Finishing Entrees	1 ½" – 3" (3.8 – 7.6)	208	14.5" (36.8)	Operations with a low volume of toasted sandwiches or are looking to add them to the menu
SO2-22014.5			220		
SO2-24014.5			240		

## ACCESSORIES

ITEM #	DESCRIPTION
351036	Dual Oven Stacking Spacer for JSO14
351038	Dual Stacking Spacer for JB2H
351042	Dual Stacking Spacer for JB3H



**CONVEYOR OVENS**  
 Forced convection promotes uniform results and energy efficiency

# Cheese Melters/Finishing Ovens

- Ideal for melting cheese, finishing entrées, or warming plates
- Five shelf positions
- Models JW1, JW2 and JW30 have 15-minute timer
- Stand-by mode saves 75 percent power during off-peak times
- 3 sizes to choose from, as well as plate-activated model available
- Stainless steel construction is robust and easy to clean
- Models JW30 and JW30PA feature heavy-duty metal-sheathed heating elements



JW30PA



ITEM #	WIDTH IN (CM)	PLATE ACTIVATED	VOLTAGE	PRODUCT OPENING WIDTH IN (CM)	INTENDED OPERATION TYPE
<b>JW1</b>					
CM2-12020	20" (50.8)	-	120	13" (33)	Medium-volume applications and small restaurants, compact
<b>JW2</b>					
CM2-12026	26" (66)	-	120	20 ¼" (51.4)	Medium-volume applications and small restaurants
<b>JW30</b>					
CM4-20835	35" (88.9)	-	208	27 ½" (69.9)	Higher-volume applications such as large restaurants, heavy-duty
CM4-24035	35" (88.9)	-	240		
<b>JW30PA</b>					
CM4-20835PA	35" (88.9)	✓	208	27 ½" (69.9)	Higher-volume applications such as large restaurants, heavy-duty
CM4-24035PA	35" (88.9)	✓	240		

## ACCESSORIES

ITEM #	DESCRIPTION
351035	Wall Mount Bracket for Cheese Melters

# Contact Toaster

- Aluminum platen smoothly toasts buns so they hold up to juicy burgers and sauces
- Two openings for maximum loading capacity
- Independent variable speed controls for each opening
- Vertical, countertop design improves kitchen efficiency by moving bun toasting off flat top
- ½" – 1" inch product opening can be adjusted with spring-loaded pressure plate to accommodate different types of buns



CBT15



ITEM #	FOOD PRODUCT TYPE	VOLTAGE	INTENDED OPERATION TYPE
<b>CBT15</b>			
VCT4-208	Buns	208	High-volume applications that exclusively toast buns
VCT4-240		240	

## ACCESSORIES

ITEM #	DESCRIPTION
351032	Release Sheets (2) for CBT15
351034	Butter Wheel* for CBT15

\*Butter Wheel not NSF certified



Outperform every day.™



**The Vollrath Company, L.L.C.**  
1236 North 18th Street  
Sheboygan, WI 53081-3201

**VOLLRATH.com/toast**  
**VOLLRATH.com**

Main Tel: 920-457-4851  
Fax: 800-752-5620 or  
920-459-6573

Customer Service: 800-628-0830  
Credit: 920-459-5387  
Canada Customer Service: 800-695-8560  
Technical Services: 800-628-0832  
Technical Services Fax: 920-459-5462