



Outperform every day.™

Operator's Manual

68 Inch Conveyor Sandwich Ovens

Model JS014

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 and melt cheese. It is not intended to cook raw food. It is intended for use in commercial foodservice operations only. It can be used continuously during peak times. It is not intended for household, industrial or laboratory use.

CLEARANCE AND ENVIRONMENT REQUIREMENTS

Do not place this 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. This oven must not be used near or below curtains and other combustible materials. Do not place the oven adjacent to a heat producing appliance.

Register your product at Vollrath.com/registration and become eligible to win a free 10" Vollrath Tribute® fry pan.

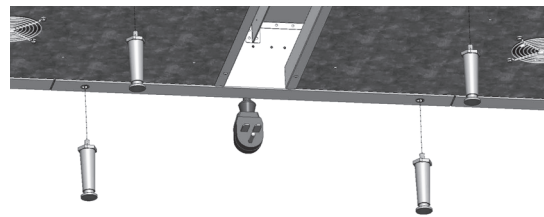


Item No.	Model	Description
S04-20814L-R	JS014	14" Wide, Left to Right Conveyor, 208V
S04-20814R-L		14" Wide, Right to Left Conveyor, 208V
S04-22014L-R		14" Wide, Left to Right Conveyor, 220V
S04-22014R-L		14" Wide, Right to Left Conveyor, 220V
S04-24014L-R		14" Wide, Left to Right Conveyor, 240V
S04-24014R-L		14" Wide, Right to Left Conveyor, 240V

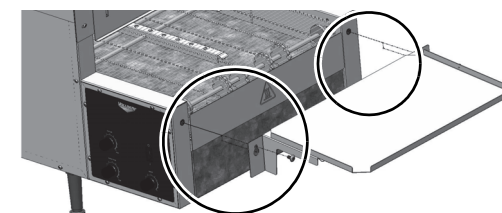
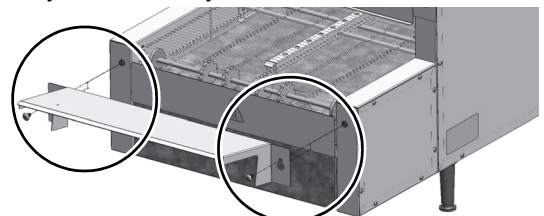
SET UP

1. Place the oven on a hard, flat, stable surface.
2. Install the legs. Two people required. Have one person lift one end of the oven while the other person installs the legs. Repeat for the other side of the oven.

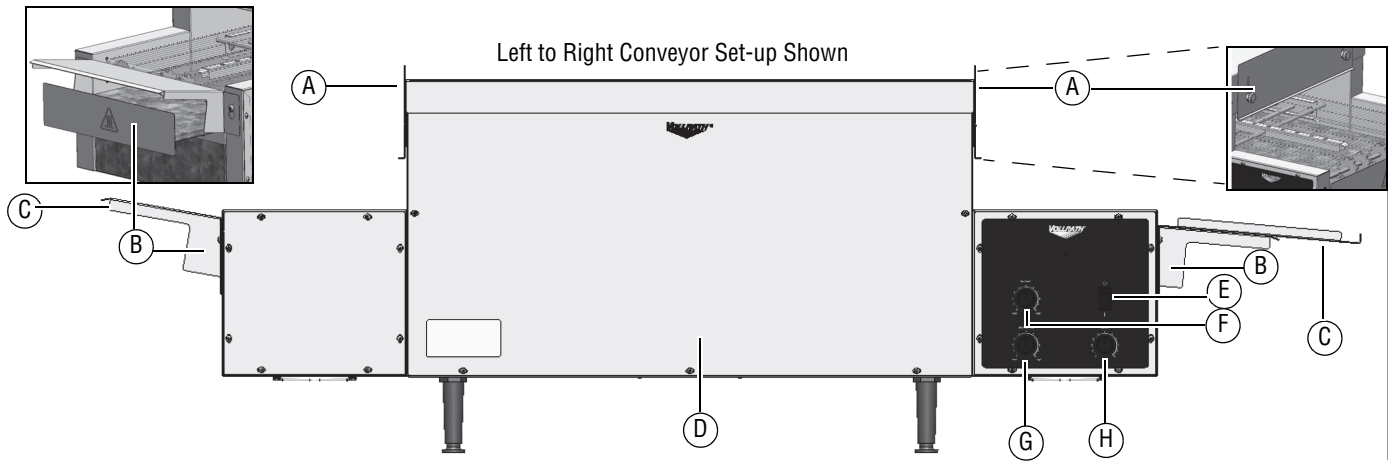
NOTICE: Legs must be installed. Failure to install the legs will restrict airflow and cause the oven to overheat.



3. Install the load and unload trays to match the conveyor direction. The load tray slants toward the conveyor. The unload tray slants away from the conveyor.



FEATURES



A Heat Shields

B Crumb Trays

C Load/Unload Trays

Load Slants toward conveyor

Unload Slants away from conveyor

D Reset Button (Reference only. See page 3.)

E ON/OFF Switch

O Off Position

I On Position

F Top Heat Control Knob

G Bottom Heat Control Knob

H Conveyor Speed Knob

BEFORE FIRST USE

1. Clean the conveyor oven. See “Daily Cleaning” on page 3.

OPERATION

	CAUTION
Burn Hazard	
Do not touch the equipment while it is heating or operating. Hot surfaces can burn skin.	

NOTICE: The crumb trays must be installed in the oven during operation. Failure to install the crumb trays 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 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. Rotate the knobs to adjust the entry and exit heat shields to allow food to pass into the oven, and to regulate the amount of heat retained at each end of the oven to achieve desired results.
3. Press the ON/OFF switch to the ON (I) position.
4. Set the controls. Suggested settings for toasting open faced sandwiches:

Control	Suggestions
Top Heat	Approximately 7 to allow meat to warm and cheese to melt.
Bottom Heat	Approximately 5 to slightly toast the bread.
Conveyor	Approximately 7 to allow meat and cheese to warm and bread to toast.

5. Wait 20 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. During continuous use, 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. Press the ON/OFF switch to the OFF (O) position 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

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

	CAUTION
	Burn Hazard
	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. Press the ON/OFF switch to the OFF (O) position 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, the load and unload trays.

Clean the Conveyor


1. Plug in the oven.
2. Press the ON/OFF switch to the ON (I) position.
3. Rotate the top and bottom 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 trays.

	CAUTION
	Burn Hazard
	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.
	Oven is not turned on.	Press the ON/OFF switch to the ON (I) position.
	The wall breaker may be tripped.	Reset the breaker.
	The reset may be tripped.	Look under the oven to see if an object is preventing the fan blades from turning. <ol style="list-style-type: none"> 1. Press the ON/OFF switch to the OFF (O) position. 2. Unplug the oven. 3. Wait 30 minutes for the oven cool. 4. Remove the object. 5. Plug in the oven. 6. Press the ON/OFF switch to the ON (I) position. 7. Press the reset button.
		
		8. 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. Press the ON/OFF switch to the OFF (O) position. 2. Unplug the oven. 3. Wait 30 minutes for the oven cool. 4. Clean the fan blades. 5. Plug in the oven. 6. Press the ON/OFF switch to the ON (I) position. 7. Press the reset button. 8. 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. There may be a problem with the phase control.	Contact Vollrath Technical Services.
Oven repeatedly overheats.	The crumb trays may not be installed. The fan may be dirty. There may be a problem with the fan.	Verify the crumb trays are installed. Verify the fan blades are clean. 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.



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www.vollrath.com

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