



Outperform every day.™

# Operator's Manual

## 68 Inch Conveyor Pizza Ovens

Models JP014, JP018

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.



Item No.	Model	Description
P04-20814L-R	JP014	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	JP018	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

### FUNCTION AND PURPOSE

This equipment is intended to bake fresh dough and par baked pizza and flat breads - one at a time. It is not intended to bake frozen pizza, deep dish pizza or cook raw food or raw toppings. It is intended for use in commercial foodservice operations that serve pizzas, but that also have other menu items. It is intended for occasional, not continuous use. It is not intended for pizzerias. 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](http://Vollrath.com/registration) and become eligible to win a free 10" Vollrath Tribute® fry pan.

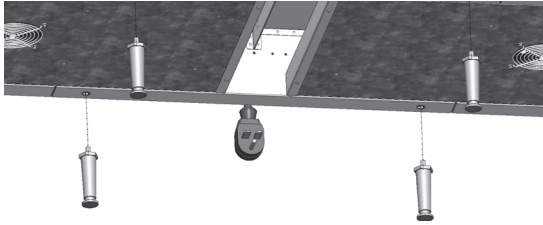
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## SET UP

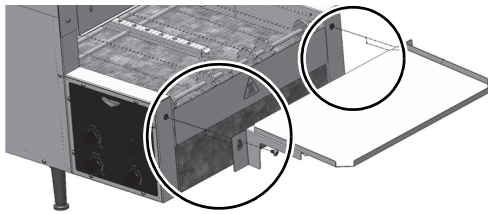
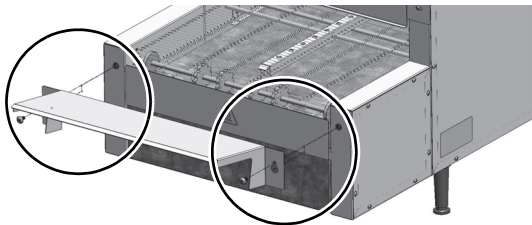
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1. Place the oven on a hard, flat, stable surface.
2. Install the legs. Two people required. Have one person lift one end of the oven while the other person installs the legs. Repeat for the other side of the oven.

**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.



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## FROZEN/FRESH DOUGH HANDLING TIPS

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The following are general tips. Follow any instructions specific to your brand of dough or recipe.

- Remove the wrapping from frozen dough balls.
- Place the dough balls a few inches apart, into a proofing box or on a sheet pan.
- Lightly spray top of the dough balls with a non-stick cooking spray, then cover with a layer of freezer paper.
- Refrigerate over night.
- Only remove enough dough balls from the sheet pan to accommodate what you will need for a few hours.
- Sprinkle flour, cornmeal or Pizza Crisp onto the surface on which you plan to roll out the dough.
- Roll the dough, starting from the center and working your way to the outer edges. Turn the dough as you work toward the outer edges to maintain a round shape.
- Use a rolling pin, dough press or dough sheeter to form the dough to the desired size and thickness.
- Place the flattened shell onto a dark metal or seasoned pizza screen or pan.

**NOTICE: Fresh dough pizzas must be baked on metal pizza screens or pizza pans. Do NOT put fresh dough pizzas directly on the conveyor. Dough will stick to or fall through the conveyor.**

**NOTICE: Do NOT use paper pizza pans in this oven. Paper pizza pans will burn and could create a fire hazard.**

**NOTICE: Dark metal or seasoned metal pans perform best. Shiny metal or aluminum foil will reflect heat away from the pizza and preventing browning.**

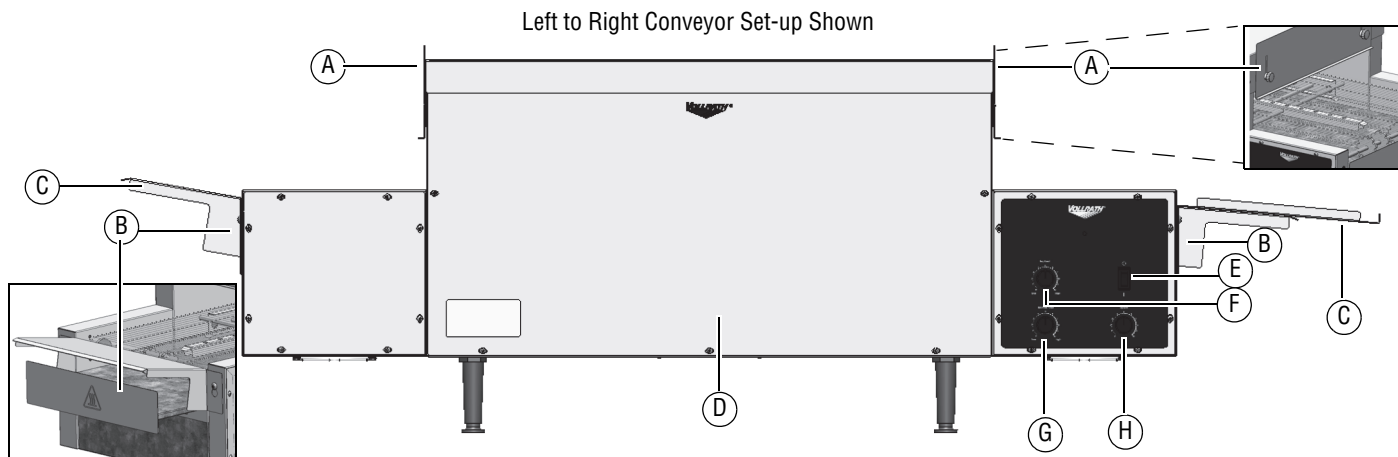
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## PIZZA ASSEMBLY TIPS

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- Spread the sauce, starting from the center and moving toward the outer edges of the crust to ensure a uniform thickness of sauce. Leave an inch of space to the outer edge of the crust to allow the crust to brown. Spreading sauce too close to the edge prevents the crust from browning.
- Spread out high moisture content toppings, such as vegetables. High moisture toppings will prevent the surrounding areas from baking until ALL of the moisture has evaporated.

## 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 4.)

- 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 oven. See "Daily Cleaning" on page 4.

## OPERATION

	<b>CAUTION</b>
<b>Burn Hazard</b>	
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. Adjust the entry and exit heat shields to allow pizzas to pass into the oven, and to regulate the amount of heat retained at each end of the oven to achieve desired results.

#### Tips:

Pizza Type	Suggestions
Fresh Dough	Entry shield all the way down, and exit shield partially down to retain heat to bake the dough.
Par Baked	Entry and exit shields open to finish crust and brown the toppings.

3. Press the ON/OFF toggle switch to the ON (I) position.
4. Set the top and bottom heat controls and conveyor speed.
 

**Tip:** Set the bottom heat approximately 75° to 100° degrees hotter than the top control.
5. Wait 20 minutes for the oven to preheat.

### Test

**NOTICE:** Fresh dough pizzas must be baked on metal pizza screens or pizza pans. Do NOT put fresh dough pizzas directly on the conveyor. Dough will stick to or fall through the conveyor.

**NOTICE:** Do NOT use paper pizza pans in this oven. Paper pizza pans will burn and could create a fire hazard.

**NOTICE:** Dark metal or seasoned metal screens and pans perform best. Shiny metal or aluminum foil will reflect heat away from the pizza and preventing browning.

1. Test the settings by placing a sample pizza into the oven.
2. Monitor the baking process and adjust the temperatures and conveyor speed to prevent the pizza from burning.
3. Evaluate the results.

### Bake

1. Adjust the top and bottom heat control settings and conveyor as needed to achieve desired results. Allow time for the oven to adjust to new heat settings before placing a pizza on the conveyor.
2. Do not overload the oven. Wait a few minutes for the oven to recover before placing the next pizza onto the conveyor.



#### Maximum oven capacity:



JPO14 Models	One 12" diameter pizza or multiple smaller pizzas with a combined maximum diameter of 12" .
JPO18 Models	One 16" diameter pizza or multiple smaller pizzas with a combined maximum diameter of 16" .

### If a Pizza is Stuck in the Oven

1. Position 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 pizza. 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 pads 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.

	 <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.
	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"> <li>1. Press the ON/OFF switch to the OFF (O) position.</li> <li>2. Unplug the oven.</li> <li>3. Wait 30 minutes for the oven cool.</li> <li>4. Remove the object.</li> <li>5. Plug in the oven.</li> <li>6. Press the ON/OFF switch to the ON (I) position.</li> <li>7. Press the reset button.</li> </ol>
		
		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.	Contact Vollrath Technical Services.
	There may be a problem with the top or bottom heat switch.	
Top and/or bottom heat remains on when the power switch is in the OFF position.	There may be a problem with the relay for the heat control	Contact Vollrath Technical Services.
Oven repeatedly overheats.	The crumb trays may not be installed.	Verify the crumb trays are 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.	—

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## SERVICE AND REPAIR

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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.

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

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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.

Warranted 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.

1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

### Technical Services

[techservicereps@vollrathco.com](mailto:techservicereps@vollrathco.com)  
Toasters: 1-800-309-2250  
All Other Products: 800.628.0832