



Project:

Item Number:

Quantity:

68-INCH DIGITAL CONVEYOR PIZZA OVENS



DESCRIPTION

Vollrath® easy-to-use Conveyor Pizza Ovens bake frozen, fresh/raw dough, par-baked pizza, flat breads, and garlic or cheese bread. They offer flexibility and convenience for operations that offer pizza in addition to other menu items. Top and bottom heat control and adjustable conveyor speed allow operators to choose ideal settings for different types of crust and toppings.

These ovens are not intended to cook deep-dish pizza or raw foods or for high-volume pizzerias—nor are they intended for household, industrial, or laboratory use.

CLEARANCE AND ENVIRONMENT

- Do not place on surfaces or near walls, partitions, or kitchen furniture unless they are made of or clad with non-combustible, heat-insulating material.
- Ovens must not be used near or below curtains and other combustible materials.
- Maximum ambient temperature: 104 °F (40 °C); do not place unit adjacent to other heat-producing appliances.
- Only stack ovens with Vollrath kit 351037.

AGENCY LISTINGS



UL tested and verified for ventless operation—meets or surpasses EPA 202.

WARRANTY

The warranty period is 2 year parts, 1 year labor.

Heater tubes: The warranty period is 1 year parts and labor. Heater tube glass damage is not covered by this warranty.

For full warranty details, please refer to vollrathfoodservice.com.

ITEMS

Item No.	Model	Description
PO6-20818		18"-Wide Conveyor, 208V
PO6-22018*	MGD18	18"-Wide Conveyor, 220V
PO6-24018		18"-Wide Conveyor, 240V
Accessories	Model	Description
351037	MGD18	18"-Wide Dual Oven Stacking Spacer

*Made to order item. Made to order items cannot be canceled or returned.

FEATURES & BENEFITS

- Stainless steel construction enhances durability.
- Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon Authority Having Jurisdiction (AHJ) approval.
- Digital speed control allows for real-time adjustment.
- Digital thermostatic, independent heat controls ensure accurate temperatures for each heating zone.
- 6 customizable programs ensure repeatable results.
- Wide conveyor accommodates a variety of products.
- Digital controls change conveyor direction with a button push.
- Units can stack to save space (item number above).
- Quartz heaters are energy efficient and fast reacting.
- Loading and receiving trays are included.
- Adjustable product opening creates added heat control.
- Maintenance-free drive system does not require lubrication.
- High-quality, insulated wires prevent dry rotting and cracking.
- High-temperature terminal blocks with stainless steel clamps provide superior connections and ease of serviceability.
- Adjustable legs offer product height flexibility.
- A 6 ft. (1.8 m) cord with plug allows placement options.
- Unit is made in the USA.

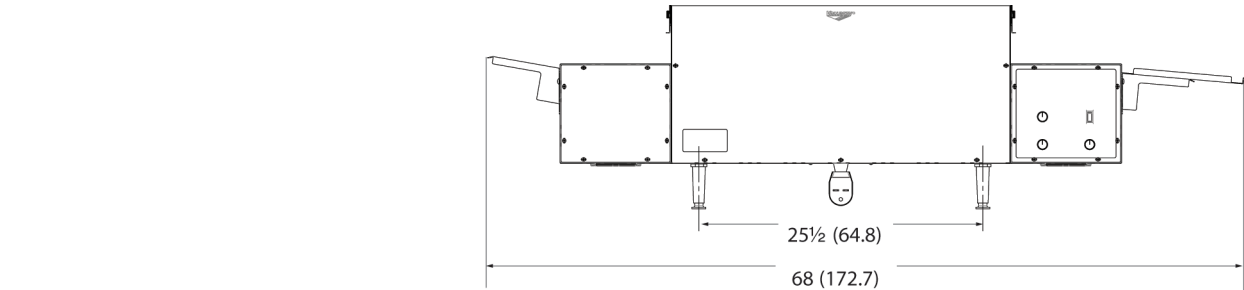
Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

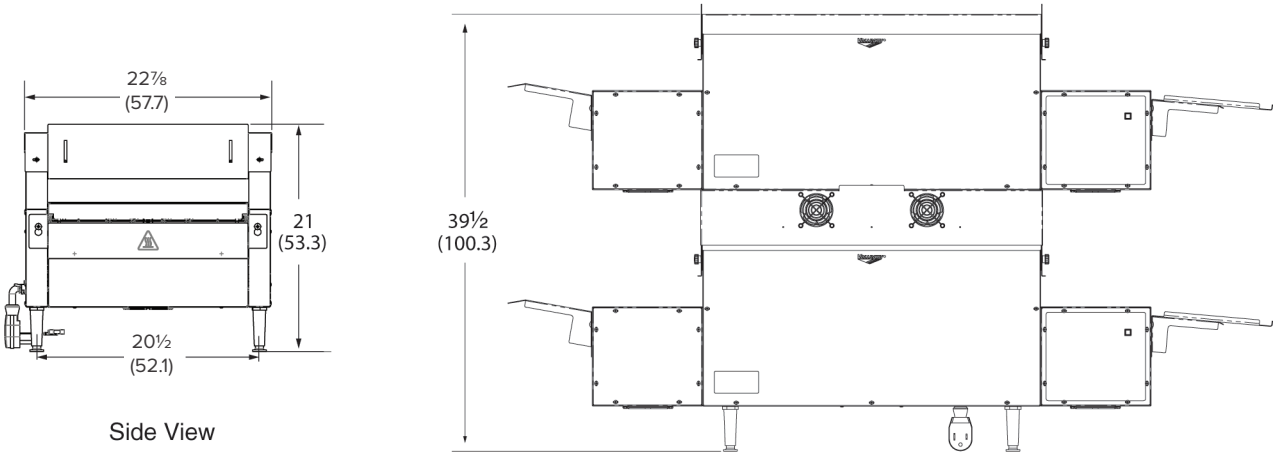
68 INCH DIGITAL CONVEYOR PIZZA OVENS

DIMENSIONS

Shown in inches (cm)



Front View



Side View

SPECIFICATIONS

Item No.	Model	Conveyor Width in (cm)	Product Opening in (cm)	Phase	Volts	Watts	Amps	Hz	Weight lb (kg)	Plug & Receptacle
PO6-20818	MGD18	18 (45.7)	Adjustable 1½ to 4 (3.8 to 10.2)	1	208	6200	29.8	60	250 (113.4)	NEMA 6-50P 208-240V NEMA 6-50R
PO6-22018					220		28.3			
PO6-24018					240		26			



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