QUALITY CONVEYOR TOASTER & OVENS BY:



FOODSERVICE EQUIPMENT SPECIALISTS

✓ Simple To Use ✓ Safety

✓ Durable

✓ Productive

✓ Versatile

✓ Energy Efficient

✓ Customer Focused



MODEL JW1 OVEN SHOWN

120 Volts - Plugs in Anywhere

- 15 Minute Timer
- Top Heat Only
- Automatic Standby Feature
- Five Shelf Position
- Electric Infrared Quartz
- Forced Convection
- Energy Saving Features

JW1 - Capacity: 1- 10" Plate or

1- 12" Platter

Opening: 13" (33cm) Wide

101/2" (26.6cm) Deep

6 1/8" (15.6cm) High

JW2 - Capacity: 2 - 10" Plates

Opening: 20¼" (51.5cm) Wide

10½" (26.6cm) Deep 61/8" (15.6cm) High

Why BELLECO, Inc.?

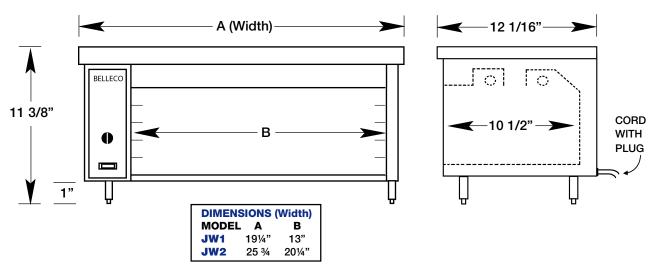
- Basic, simple operation
- Durable, Rugged Construction
- Forced Convection
- Inexpensive To Operate
- 75% Power Saving Feature
- 24 Hrs/Day, 7 Days/Week Service

QUALITY CONVEYOR TOASTER & OVENS BY:



FOODSERVICE EQUIPMENT SPECIALISTS

Model JW1



SPECIFICATIONS

CONSTRUCTION: Spot-welded stainless steel construction. Removing two screws easily disassembles unit.

HEATERS: Two infrared radiant heaters constructed with a fused quartz sheathing located above the food zone. Provides quick start up maximum efficiency.

CONTROL PANEL: Located on the left front of unit. Contains the lighted ON/Off Rocker Switch and 15-minute timer.

OPERATION: Place Rocker switch in the ON position and unit is in ¼ power mode. Turn timer to activate full power mode. At the end of cooking cycle unit returns to ¼ power.

ELECTRICAL DATA:					
Model	Volts	Hz/ Phase	kW	Amps	Wires
JW1	120	60/1	1.2	10.5	2 Wire Plus Ground
JW2	120	60/1	1.6	13.8	2 Wire Plus Ground

FORCED CONVECTION: Uses a fractional h.p. Fan Motor located in the control side of unit. This dual-purpose fan provides cool air around the controls to protect them from heat. The air is moved up through the inner and outer skin of the unit (keeping the sides and top cool) then over the heaters and into the cooking chamber creating a curtain of heated air to provide increased efficiency and energy savings.

INSTALLATION: Unit is provided with 1" legs for counter mounting. Can be stacked (legs must be used to provide proper clearance for power cord). A 4-foot cord is provided with a standard 15 amp NEMA 5-15 plug for plug-in installation into a grounded 120-volt outlet. Units should be installed so that air coming into the unit(s) does not contain grease or steam. Air temperature should not exceed 100° F (38° C).

WARRANTY: Two year parts warranty (Quartz heaters excluded) and one year, factory-authorized labor and Quartz sheathed heaters.

SHIPPING DATA:

MODEL	NEI WI.	DIMENSIONS
JW 1	26 lbs.	21½" L x 14½" D x 13" H
JW 2	29 lbs.	28¼" L x 14½" D x 13" H

FOR TECHNICAL ASSISTANCE IN THE U.S.A.
AND CANADA, CALL TOLL FREE:
1-877-854-8006, 24 HRS/DAY
E-mail: info@bellecocooking.com
OR VISIT OUR WEB SITE:
http://www.bellecocooking.com



FOODSERVICE EQUIPMENT SPECIALISTS

P.O. Box 880 Saco, ME / USA 04072 877-854-8006 • FAX (207) 854-8009