

**QUALITY CONVEYOR
COOKING EQUIPMENT
BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

- ✓ **Simple To Use**
- ✓ **Durable**
- ✓ **Versatile**
- ✓ **Energy Efficient**
- ✓ **Safety**
- ✓ **Productive**
- ✓ **Customer Focused**

- Great for Lunch / Dinner Items
- Great subs in under a minute
- “Affordable” Quality pizzas
- Forced Convection Baking
- Independent Top/Bottom Heat
- Extended Conveyor for load and unload convenience
- Easy to adjust heat shields
- 24 Hrs/Day, 7 Days/Week Service
- Made in Maine, USA
- Compact – Fits on a 30” counter



MODEL JPO-18 SHOWN

BELT DIRECTION MUST BE SPECIFIED AT TIME OF ORDERING

JSO-14 – 14” Wide Conveyor Belt
1½” to 4” Product Clearance
Quartz Infrared Elements
208, 220 and 240 Volts

Sandwich Toasting Capacity:

Quartz Infrared heating elements create the perfect atmosphere for toasting sandwiches quickly and more efficiently. The JSO-14 can toast almost any sandwich in under one minute.

JPO-14 – 14” Wide Conveyor Belt
JPO-18 – 18” Wide Conveyor Belt
1½” to 4” Product Clearance
Quartz Infrared Elements
208, 220 and 240 Volts

Pizza Capacity-Fresh Dough:

JPO-14: 14 to 16, 12” Pizzas/hr.
50 to 60, 5” Pizzas/hr.
JPO-18: 10 to 12, 16” Pizzas/hr.
14 to 16, 12” Pizzas/hr.
90 to 110, 5” Pizzas/hr

The Affordable Solution for Toasting/Baking

- ***Pizza (Fresh, Frozen or Par-Baked Style Dough)***
- ***Sub-Sandwiches***
- ***Meatball Subs***
- ***Garlic Bread***
- ***Finishing Mexican Dishes***
- ***Seafood Broiling (requires sizzle platter)***

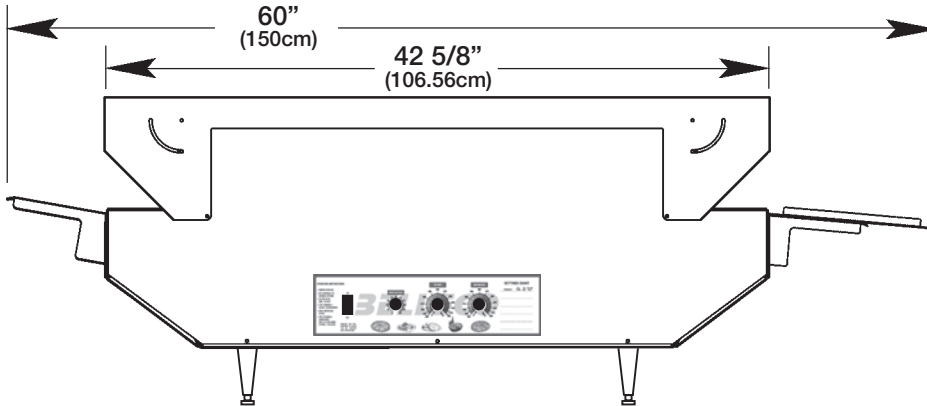
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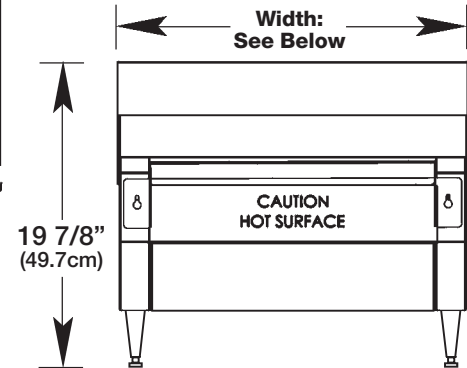


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Models JSO-14, JPO-14 & 18



Scale 1" (2.5cm) = 12.4" (31cm) Approx.



Width:

JSO-14: 16 1/4" (40.63cm)

JPO-14: 16 1/4" (40.63cm)

JPO-18: 23 1/2" (58.75cm)

CONTROLS: Separate Top and Bottom Variable Heat Zones; Variable Conveyor Speed Control; High Temperature Limit Switch; Automatic Cool-Down Feature.

CONSTRUCTION: Chassis 18ga. Stainless Steel; Units are easy to disassemble for cleaning and service. Ovens may be stacked to maximize use of valuable space.

WARRANTY: Two Years on Parts (Excluding Quartz Heater Tubes), One Year on Factory-Authorized Labor & Quartz Heater Tubes

ELECTRICAL DATA:

| MODEL | VOLTS | Hz | AMPS | Kw |
|--------|-------|------|-------------------------|-----|
| JSO-14 | 208 | 60/1 | 26.0 / 18.5 avg. (est.) | 5.4 |
| JSO-14 | 220 | 50/1 | 24.5 / 17.0 avg. (est.) | 5.4 |
| JSO-14 | 240 | 60/1 | 22.5 / 15.0 avg. (est.) | 5.4 |
| JPO-18 | 208 | 60/1 | 30.3 / 22.3 avg. | 6.3 |
| JPO-18 | 220 | 50/1 | 28.6 / 20.8 avg. | 6.3 |
| JPO-18 | 240 | 60/1 | 26.3 / 18.5 avg. | 6.3 |

Contact factory for 3 Phase options. 50Hz and 3 Phase ovens DO NOT include Cord/Plug.

POWER SUPPLY



SHIPPING DATA:

JSO-14: 190 lbs., 48"W x 30"D x 20"H

JPO-18: 230 lbs., 48"W x 30"D x 20"H

Units shipped palletized



It is our policy to build equipment that is ETL Listed in the USA and Canada and ETL Sanitation Classified to NSF 4. However, our continued process of product improvements makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

INSTALLATION: Counter model; furnished with 4" adjustable legs, cord/plug. Units should be located so that the air around the fan motor intake under the unit, does not contain grease or steam and does not exceed 100°F.

FORCED CONVECTION: Fractional h.p. motor with fan located in the control box area. Dual-purpose fan forces air around controls and motors. Air is forced between inside and outside chassis sides and cools the exterior panels. Heated air is then forced across the heaters and conveyor surface; this results in increase efficiency and safe operation.

STACKING: Stacking any of the JPO or JSO ovens requires a stacking spacer. Stacked ovens must be two of the same. Never stack an oven on top of any other heat source as this will void the manufacturers' warranty.



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FOR TECHNICAL ASSISTANCE IN THE U.S.A.

AND CANADA, CALL TOLL FREE:

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OR VISIT OUR WEB SITE:

<http://www.bellecocooking.com>