

**QUALITY CONVEYOR
TOASTER & OVENS BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

- ✓ **Simple To Use** ✓ **Durable** ✓ **Versatile** ✓ **Energy Efficient**
✓ **Safety** ✓ **Productive** ✓ **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
- Wall Mounting Available

JW1 - Capacity: 1- 10" Plate or
1- 12" Platter
Opening: 13" (33cm) Wide
10½" (26.6cm) Deep
6 ⅛" (15.6cm) High

JW2 - Capacity: 2 - 10" Plates
Opening: 20¼" (51.5cm) Wide
10½" (26.6cm) Deep
6⅛" (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

FOR SALES ASSISTANCE IN THE U.S.A. AND CANADA, CALL TOLL FREE 1-877-854-8006 OR FAX 207-283-8080
E-Mail: info@bellecocooking.com • OR VISIT OUR WEB SITE: <http://www.bellecocooking.com>

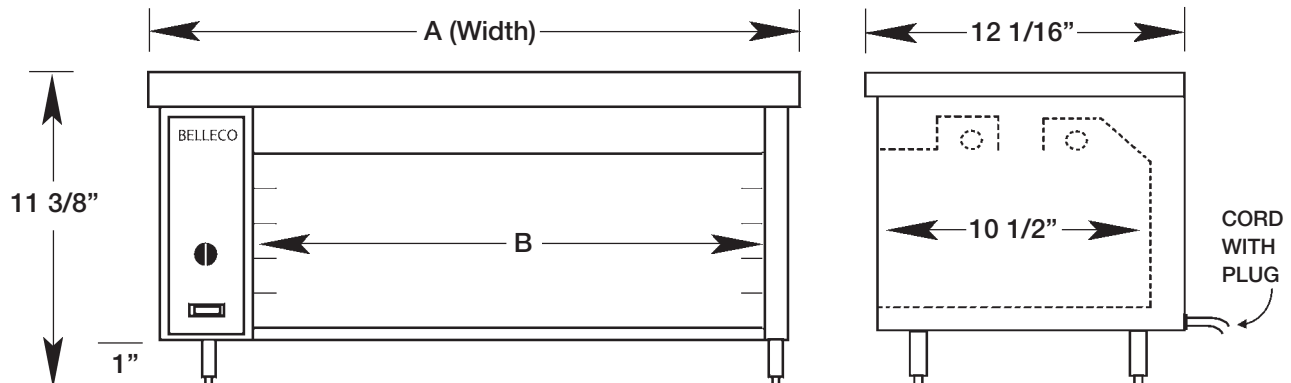
Refer to Installation on Reverse

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Model JW1



DIMENSIONS (Width)		
MODEL	A	B
JW1	19 1/4"	13"
JW2	25 3/4"	20 1/4"

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 ON/Off Rocker Switch and 15-minute timer.

OPERATION: Place Rocker switch in the ON position and unit is in 1/4 power mode. Turn timer to activate full power mode. At the end of cooking cycle unit returns to 1/4 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	NET WT.	DIMENSIONS
JW 1	26 lbs.	21 1/2" L x 14 1/2" D x 13" H
JW 2	29 lbs.	28 1/4" L x 14 1/2" D x 13" H

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