

QUALITY CONVEYOR TOASTERS BY:



FOOD EQUIPMENT SPECIALISTS

Simple To Use
Safety

Durable
Productive

Versatile

Energy Efficient
Customer Focused



WHY BELLECO?

- Basic Simple Operation
- Durable, Rugged Construction
- Inexpensive To Operate
- Quartz Infrared Elements
- 75% Power Saver Feature
- 24 Hrs., 7 Day/Week Factory Support

JWPO COUNTER TOP WARMER-OVEN

- ~ 120 Volts – Plugs In Anywhere
- ~18 ½” Wide, 14” Deep Product Opening
- ~Bake - Fresh or Par-Baked Pizza Up To 14” In Diameter
- ~Cool Touch Exterior
- ~Great for C- Stores, Recreational Facilities, Bars/Night Clubs
- ~ Versatile – Easy To Use
- ~Pizza, Pre-Cooked Frozen Pretzels, Sandwiches

*For applications requiring greater production and versatility,
we recommend using the Belleco MGD-18 Conveyor Oven

Perfect For Toasting or Warming

*** Pizza * Sandwiches * Pretzels * Nachos***

Refer to Installation on Reverse

MODEL JWPO

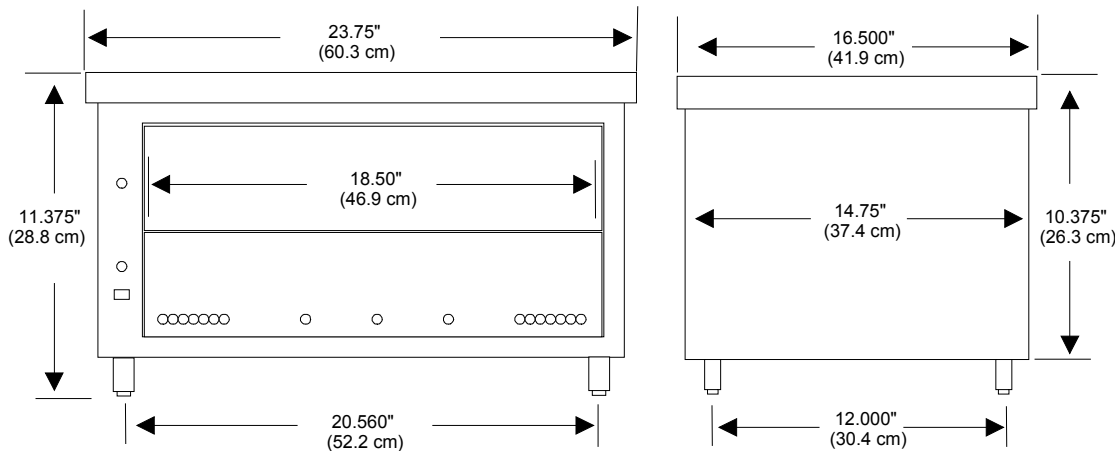


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Model JWPO

Scale 1" (2.5cm) = 7 1/2" (19.0cm) Approx.



CONTROLS:

On/Off Rocker Switch

15 Minute Timer

CONSTRUCTION:

Chassis 18ga. Stainless Steel, Toaster Interior
20ga. Stainless Steel and 18ga. Aluminized steel

Units are easy to disassemble for cleaning and
service.

ELECTRICAL DATA:

Model	Volts	Hz/Phase	kW	Amps	Power
JWPO	120	60/1	1.6	13.8	5-15P

It is our policy to build equipment that is ETL listed in the USA and Canada and ETL Sanitation Classified to NSF4. However, our continuous 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.

Infrared radiant Quartz sheathed heaters are designed for rapid response to electrical changes which result in fast start-ups and maximum efficiency.

SHIPPING DATA:

MODEL	NET WT	DIMENSIONS
JWPO	55lbs.	28 1/4"L x 24 1/2"W x 13 3/4"H

INSTALLATION:

Counter model; furnished with
1" adjustable legs and 4' cord. Units
Should not be located so that the air around
the fan motor does not contain grease or
steam and does not exceed 100° F.

FORCED CONVECTION:

Fractional h.p. motor with fan, located in
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. Heater air is then
forced across the Quartz heaters and conveyor
Surface which results in increased efficiency
and safe operation.

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



FOOD EQUIPMENT SPECIALISTS
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