



Foodservice Equipment Specialists
P.O. Box 880 Saco, ME. / U.S.A. 04072
877-854-8006 * FAX (207) 283-8080

**OPERATIONS AND MAINTENANCE PROCEDURES
FOOD WARMER MODEL - JW1, JW2**

**FOR SERVICE ASSISTANCE
U.S. AND CANADA CALL: 1-877-854-8006
24 HOURS/DAY 7 DAYS/WEEK**

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UNCRATING AND INSPECTION

Unpack the unit and components from the shipping container. Remove all visible packing materials. If damage is discovered, file a claim immediately with the carrier that handled the shipment.

ASSEMBLY AND INSTALLATION

Warmers are shipped fully assembled and ready to plug into a matching outlet specified for its specific voltage and amperage rating. Removal or replacement of the power cord and plug will VOID the warranty. For assistance, contact the Belleco, Inc. Service Group at 1-877-854-8006.



CAUTION – During installation: Do not place on surfaces or near walls, partitions or kitchen furniture and the like – unless they are made of non-combustible material or clad with non-combustible heat-insulating material, and pay attention to fire prevention regulations. "Product may burn. Therefore, warmers must not be used near or below curtains and other combustible materials; they must be watched."

ELECTRICAL INSTALLATION



WARNING – Disconnect the warmer from its power source before installing or removing any parts.



WARNING – NEVER operate any piece of equipment without proper GROUND connection. Improper grounding may result in serious personal injury or could be fatal!

OPERATING PROCEDURE

- Switch warmer to the “ON” position.
- Set Timer to allow 10 – 15 minutes to heat from cold.
- Place a sample of the desired product on the shelf to test the height, adjust as desired.
- When not in use, the Timer will cycle to “Standby” and the warmer will hold at 25%.
- Switch warmer to the “OFF” position when the warmer is no longer needed.

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CLEANING PROCEDURE

Preventive Maintenance programs on your warmer will provide many years of production at full capacity. Lack of Preventive Maintenance can shorten the life cycle of the warmer and/or result in reduced capacities. The following cleaning guidelines should be performed as shown:



WARNING – ALWAYS DISCONNECT YOUR WARMER FROM POWER PRIOR TO CLEANING OR MAINTENANCE



WARNING – NEVER SPRAY YOUR WARMER WITH WATER. NEVER SUBMERGE INTO WATER.

Daily – 1) Clean the air intake area on the left side of the warmer with a slightly dampened cloth.
2) Remove and wash the Tray.

GENERAL MAINTENANCE

1. REPLACING HEATER TUBES (Tip – replace only one tube at a time to prevent confusion when re-wiring)
 - a. DISCONNECT WARMER FROM POWER SOURCE.
 - b. Remove top and both side panels by removing the screws located at the back of the top cover and the bottom of the side panel.
 - c. Disconnect heater tube wires from the terminal blocks by pushing onto the “+” on each block section.
 - d. Slide the heater tube retainer by loosening the screw and sliding the retainer so that the holes line up.
 - e. **Gently** pull the tube to be replaced out of the warmer.
 - f. **Gently** slide the replacement tube into the warmer.
 - g. Slide the retainer back and tighten the screw.

2. REPLACING FAN MOTOR (Tip – make note of which side the label on the fan motor is prior to removal)
 - a. DISCONNECT WARMER FROM POWER SOURCE.
 - b. Remove the top and left side cover by removing the screws located at the back of the top cover and the bottom of the side panel.
 - c. Unplug the fan motor power supply cord.
 - d. Remove the (4) screws (and grill) that hold the fan motor in place.
 - e. Put the replacement fan motor and grill in place. Using the same (4) screws secure in place in the same manner as removed.
 - f. Reconnect the fan motor power cord.
 - g. Replace panels and test under power.

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"If the power cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer (Belleco, Inc.) or its service agent"

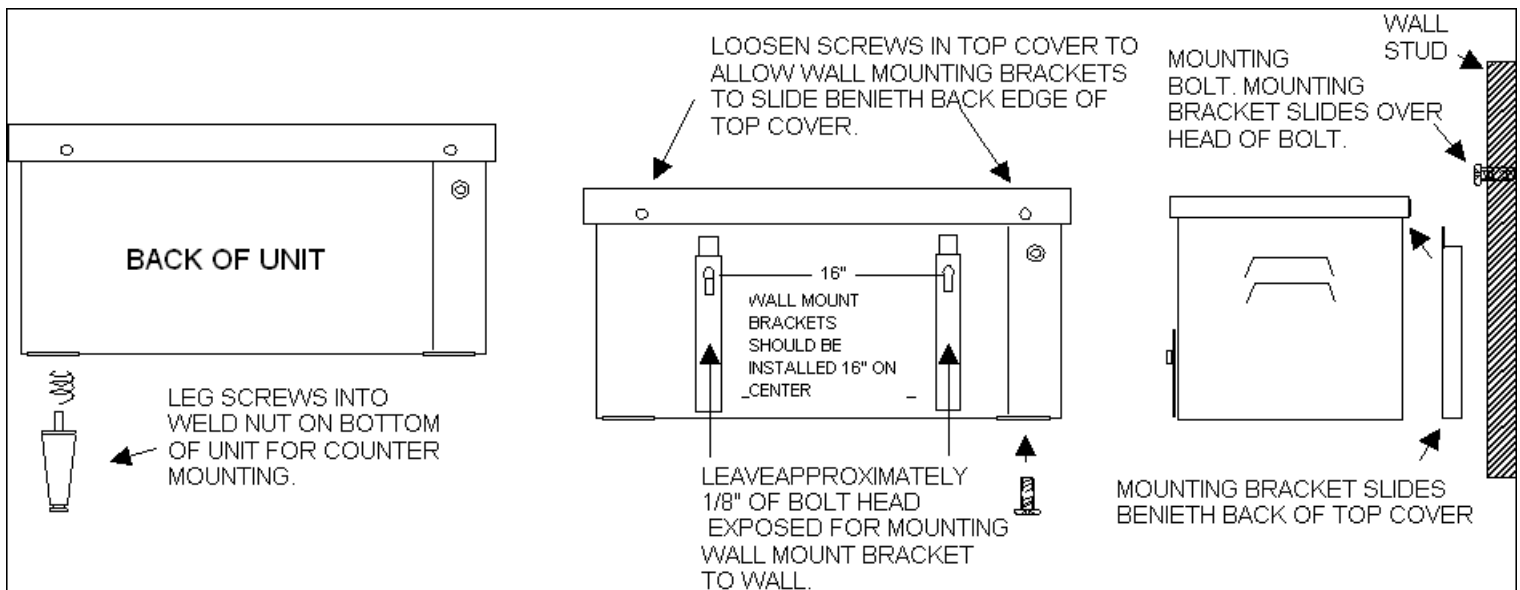
JW1 SPARE PARTS LISTS

DESCRIPTION	QTY	PART#
Shelf	1	300507
Fan Motor 120V	1	401209
Grill, Air Intake	1	401220
Fan Motor Cord	1	401060
Power Cord	1	401052
Heater Tube, JW1	2	204007
Heater Tube, JW2	2	204139
Legs	4	400300
Main Switch	1	401119
Timer	1	401151
Knob	1	401185
Relay	1	401130
Relay Base	1	401131
Wall Mount Bracket	2	300558 (Optional)

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WALL MOUNTING INSTRUCTIONS (OPTIONAL)

NOTE: Wall Mount Brackets must be placed at 16" on center to line up with studs in wall.





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ORIGINAL EQUIPMENT WARRANTY

BELLECO, Inc. warrants to the original purchaser, that it's electrically heated cooking equipment shall be free from defects in material and workmanship, subject to the following conditions;

- 1. BELLECO, Inc.'s obligation under this warranty shall be expressly limited to replacing or repairing without charge, any component of the electrically-heated cooking equipment which, in the sole opinion of BELLECO, Inc. is deemed to be defective. This warranty shall be effective for a period of twenty-four (24) months for parts (excluding heater tubes) and twelve (12) months for labor and heater tubes commencing from the date the equipment is INSTALLED BY THE ORIGINAL PURCHASER, WHO SHALL PROVIDE A COPY OF THE SALES INVOICE OR OTHER PROOF OF PURCHASE IF THE WARRANTY PERIOD IS IN QUESTION.
2. BELLECO, Inc. agrees to pay any recognized kitchen equipment service agency within the 48 Continental United States and Canada for any FACTORY-AUTHORIZED labor required to repair or replace (does not include general maintenance, cleaning or resetting the thermal overload), at the sole option of BELLECO, Inc., any part of the electrically heated cooking equipment which proves to be defective in either material or workmanship provided, however, that the repairs or replacement have been duly authorized by BELLECO, Inc. before the work is performed. This warranty includes travel time not to exceed one (1) hour and mileage not to exceed fifty (50) miles (80 km). Excluded from the travel and mileage coverage is the JW and JT1 series.
3. This warranty does not apply to repairs or replacement of any component(s) of your unit, which have been damaged or abused due to accident, alterations, unauthorized repairs, misuse or improper maintenance. Belleco will NOT assume ANY responsibility for loss revenue.
4. INSTALLATION TO IMPROPER VOLTAGE WILL VOID ANY AND ALL IMPLIED WARRANTIES.
5. This warranty is expressly in lieu of all warranties and representations expressed or implied, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, and all other obligations or liabilities on the part of BELLECO, Inc.
6. This warranty becomes effective upon e mail registration sent to sales@bellecocooking.com

Thank you for your purchase of Belleco, Inc. food service equipment. It shall remain our primary goal to ensure your satisfaction. To assist us in our efforts to maintain accurate records, please complete the attachment and return it to our Corporate Headquarters via e-mail (see #6 above) or US Mail. Be sure to include the following details:

Owners Name: _____ Model Number: _____
Address: _____ Serial Number: _____
Date Purchased: _____
Business Name: _____ Dealer Name: _____
Phone Number: _____ Comments: _____