



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

**OPERATIONS AND MAINTENANCE PROCEDURES
CHEESE MELTER – JW30, JW30PA**

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

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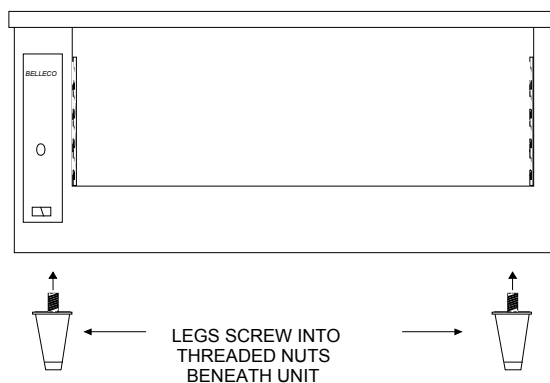
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UNCRATING AND INSPECTION

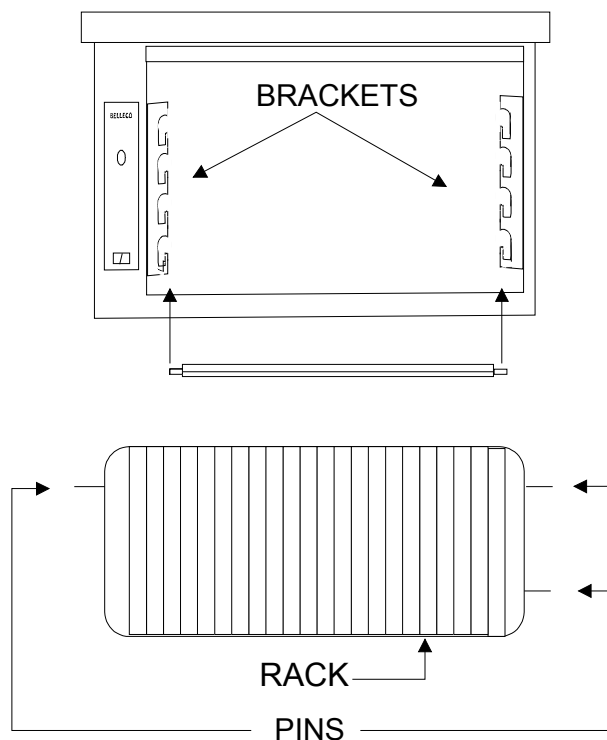
Unpack the unit and components from the shipping container. Remove all visible packing materials. If damage is discovered, file a claim immediately with the carrier that handled the shipment.

ASSEMBLY AND INSTALLATION

- Remove unit from carton and install the four (4) 2 ½" legs as shown below.
- Install the cooking rack by selecting the desired shelf height.
- Lock rack in place by setting pins from rack into the mounting bracket.



PINS FROM COOKING RACK
SLIDE INTO SLOTS ON BRACKETS



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ELECTRICAL INSTALLATION

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, units must not be used near or below curtains and other combustible materials; they must be watched."



WARNING – Disconnect the unit 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!

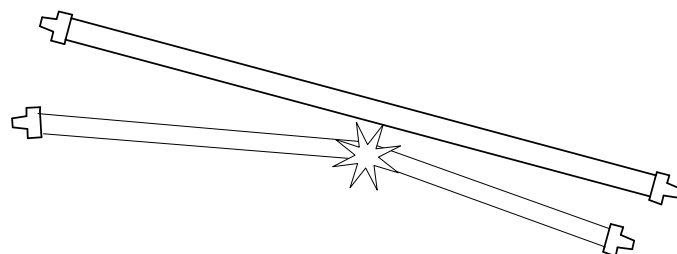
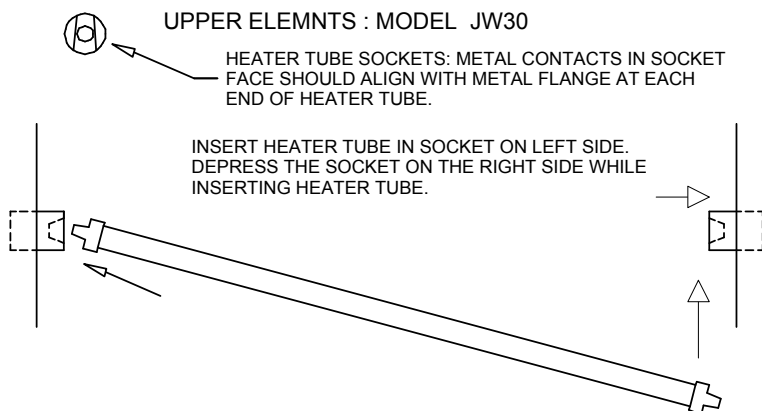
ELEMENT INSTALLATION

Models JW30 and JW30PA use quartz sheathed heater elements which are held in position by spring loaded Sockets.

BEFORE REMOVING PANELS OR ELEMENTS DISCONNECT UNIT FROM POWER SUPPLY

Beginning at the front of the unit, using two hands hold heater tube by the ends (**NEVER GRASP AT CENTER OF HEATER TUBE**), **CAREFULLY** install heater tube by placing one end of heater tube in the first socket on the left. While **Gently** pushing in on left heater socket with heater tube, raise right side of heater tube and insert end into socket on right (depress socket to allow end of heater to slide into socket).

on right (depress socket to allow end of heater to slide into socket).



CAUTION: HEATER TUBES ARE FRAGILE

TO PREVENT BREAKAGE DO NOT HANDLE HEATER TUBE AT CENTER.
HANDLE HEATER TUBES BY ENDS.

NOTE: HEATER TUBES ARE FRAGILE. ONLY HANDLE HEATER TUBES BY THE ENDS-NEVER THE MIDDLE

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OPERATING PROCEDURE

JW30

- Switch unit to the “ON” position - Only the front and rear elements will turn on placing unit in standby mode.
- Set Timer to allow 10 – 15 minutes to heat from cold.
- When timer is activated the two center elements turn on. Unit is now at full power.
- When not in use, the Timer will cycle to “Standby” turning the two center elements off and the unit will hold at 50% power.
- Timer may be bypassed by flipping the toggle switch at the rear of the unit to the lower position. Doing this will allow all four elements to light when unit is turned on. The timer may still be used in this mode however the unit will not cycle to the stand by position.
- Place toggle in upper position to return to timer activated mode.
- Place a sample of the desired product on the cooking rack, test the height and adjust as desired.
- Switch master On/Off switch to the “OFF” position when the unit is no longer needed.

JW30PA (plate activated heat)

- Switch master On/Off switch to the “ON” position - Only the front and rear elements will turn on placing unit in standby mode.
- Placing weight on the cooking rack activates the two center elements bringing the unit to full power.
- Place a sample of the desired product on the cooking rack, test the height and adjust as desired.
- When weight is removed from cooking rack unit center elements turn off returning unit to standby mode.

CLEANING PROCEDURE

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



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



WARNING – **NEVER SPRAY YOUR UNIT WITH WATER. **NEVER** SUBMERGE INTO WATER.**

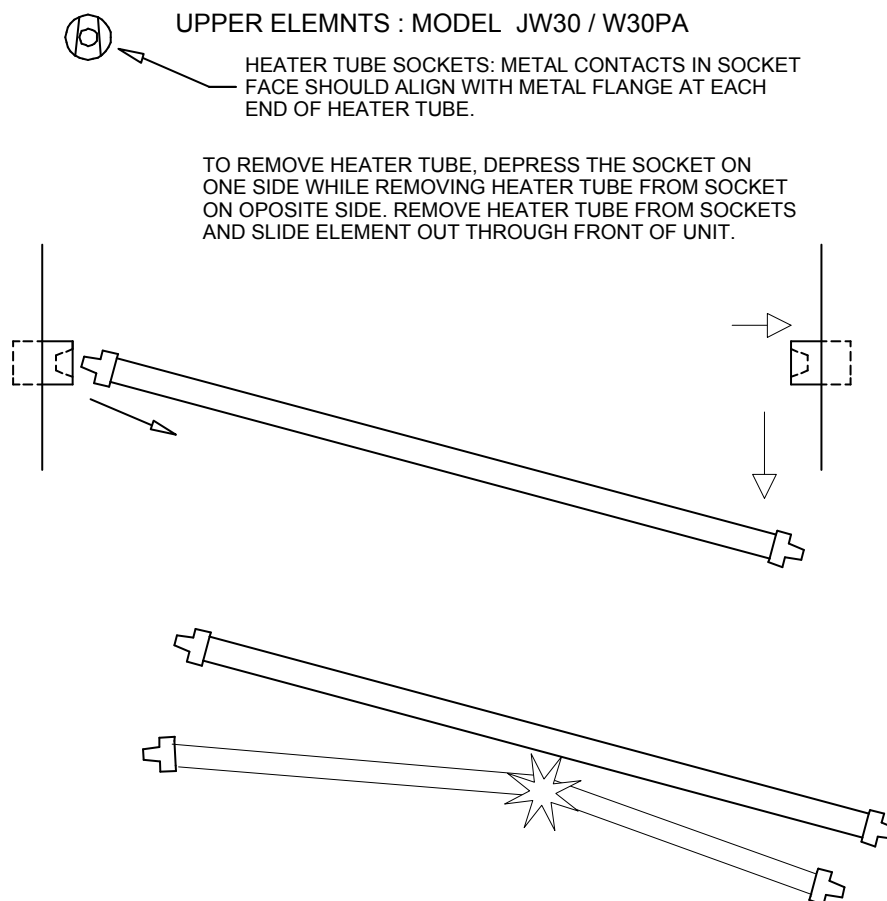
1. **Daily** – Clean the air intake area on the left side of the unit with a slightly dampened cloth.
2. Remove and wash the rack in hot soapy water.
3. **Weekly**- Remove and wash the rack in hot soapy water.
4. Clean the air intake area on the left side of the unit with a slightly dampened cloth.
5. Using a mild cleaner wipe out the interior of cooking chamber. Use caution around Heater Tubes.

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GENERAL MAINTENANCE

REPLACING HEATER ELEMENTS

1. **BEFORE REMOVING PANELS OR ELEMENTS DISCONNECT UNIT FROM POWER SUPPLY**
2. As shown in diagram below, gently, pull defective Heater Tube out of unit by pushing from left to right and removing Heater Tube from socket on right.
3. Carefully guide Heater Tube out of unit.
4. Install new Heater Tube by placing tube end into left Socket. While pushing end into the spring loaded socket insert opposite end of Heater Tube into the left socket.



TO REMOVE HEATER TUBE, DEPRESS THE SOCKET ON ONE SIDE WHILE REMOVING HEATER TUBE FROM SOCKET ON OPOSITE SIDE. REMOVE HEATER TUBE FROM SOCKETS AND SLIDE ELEMENT OUT THROUGH FRONT OF UNIT.

the
spring
loaded
socket
insert
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Heater
Tube into
the left
socket.

CAUTION:HEATER TUBES ARE FRAGILE

TO PREVENT BREAKAGE DO NOT HANDLE
HEATER TUBE AT CENTER.
HANDLE HEATER TUBES BY ENDS.

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GENERAL MAINTENANCE (continued)

REPLACING FAN MOTOR (Tip – make note of which side the label on the fan motor is facing prior to removal)

1. DISCONNECT UNIT FROM POWER SOURCE.
2. 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.
3. Unplug the fan motor power supply cord.
4. Remove the (4) screws (and grill) that hold the fan motor in place.
5. Put the replacement fan motor and grill in place. Using the same (4) screws secure in place in the same manner as removed.
6. Reconnect the fan motor power cord.
7. Replace panels and test under power.



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

JW30 / JW30PA SPARE PARTS LISTS

DESCRIPTION	QTY	PART#
Cooking Rack	1	400384
Fan Motor 208/240V	1	401211
Grill, Air Intake	1	401220
Fan Motor Cord	1	401060
Power Cord	1	401051
Legs, Metal 2 ½"	4	400303
Main Switch	1	401118
Timer	1	401151 - (JW30 Only)
Knob, Timer	1	401185 - (JW30 Only)
Toggle (By-Pass)	1	401116 - (JW30 Only)
Relay	1	401136
Fan Switch	1	401107
Reset/Hi-Limit	1	401100
Pilot Light	1	401142
Socket, Heater Tubes	8	401144
Switch, Micro	1	401129 - (JW30PA Only)

HEATER TUBES

Heater Tube Qtz, 208V 4	204252
Heater Tube Qtz, 208V 4	204253



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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 elements s) and twelve (12) months for labor and heater elements s** 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 (or 18 MONTHS FROM ORIGINAL SHIP DATE FROM BELLECO).
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 1, JW2 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**

ORIGINAL EQUIPMENT WARRANTY REGISTRATION

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: _____