

**QUALITY CONVEYOR
TOASTERS BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

The Belleco Triple Play Toaster is a Home Run!

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



Why BELLECO, Inc.?

- BASIC and SIMPLE operation
- Durable, Rugged Construction
- Forced Convection Toasting
- 14½" Wide Conveyor Belts

- Independent Heat / Speed Controls for Each Chamber
- Inexpensive To Operate
- Energy Efficient Quartz Heaters
- 75% Power Saving Feature / Independent Chamber
- 24 Hrs/Day, 7 Days/Week Service

JT4 / JT4-HC Top Chamber 1½" to 3" Adjustable Clearance - Bottom Chamber 1½" Clearance

- ~ 208, 240 Volts (220V available for Int. Aps)
- ~ Up to 1,100 Slices or Bun Halves/hr
- ~ 14½" Wide Conveyors

- ~ Extended Loading Area
- ~ Heated Holding Area
- ~ Reheats Pizza Slices or Small Pan Baked Pizza

JT4 Perfect For Toasting

or

JT4-HC Baking (Top Chamber Only)

- **Bread**
- **Buns**
- **Rolls**
- **Bagels**
- **Waffles**
- **Pita Bread**
- **Texas Toast**
- **English Muffins**

- **Pizza (Par-Baked or Tortilla)**
- **Sub-Sandwiches**
- **Meatball Subs**
- **Garlic Bread**

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>

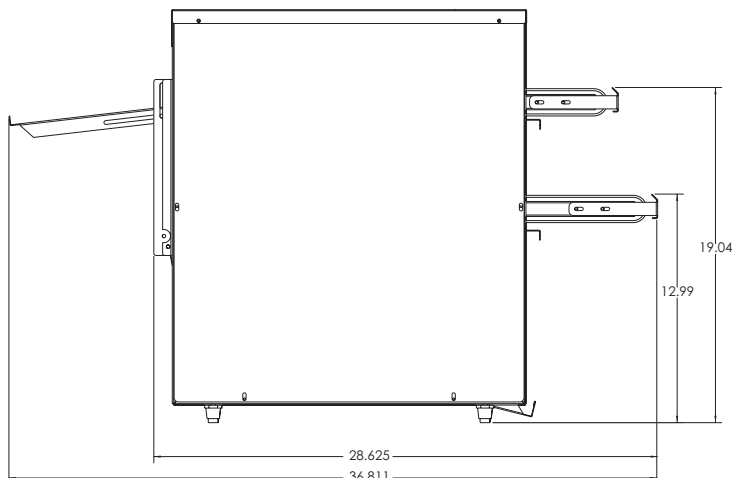
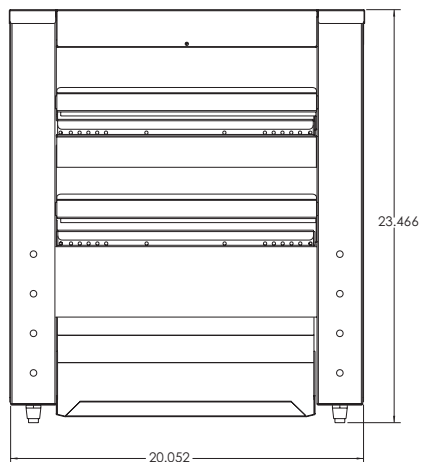
Refer to Installation on Reverse

QUALITY CONVEYOR TOASTERS BY:



FOODSERVICE EQUIPMENT SPECIALISTS

Model JT4-HC Shown Below



CONTROLS: Each chamber features Separate, Top and Bottom, Variable Heat Controls; Variable Conveyor Speed Control; Power Saver Switch; and a Common High Temperature Limit Switch.

CONSTRUCTION: Chassis 18ga. Stainless Steel, Toaster Interior 20ga. Stainless Steel and 18ga. Aluminized Steel. Units are easy to disassemble for cleaning and service. Top Chamber open for pass-thru applications.

ELECTRICAL DATA:

| Model | Volts | Hz/ Phase | kW | Amps | Power Supply | ETL US |
|------------|-------|--------------|------|------|-----------------|------------------------|
| JT4 - (HC) | 208 | 60/1 | 4.95 | 23.8 | 6-30P | |
| JT4 - (HC) | 220 | 60/1 | 4.95 | 22.5 | 6-30P | |
| JT4 - (HC) | 240 | 60/1 | 4.95 | 20.6 | 6-30P | CLASSIFIED TO NSF-4 |

For International voltages and frequencies please contact Belleco, Inc.



SHIPPING DATA: (Class 85)

JT4 - JT4-HC 110lbs, 34"W x 26"D x 24"H

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.

Infrared radiant Quartz sheathed heaters are designed for rapid response to electrical changes which results in fast start-ups and maximum efficiency. JT series toasters are available with metal sheathed heaters (additional charge will apply) however, production will be reduced.

INSTALLATION: Counter model; furnished with 1" adjustable legs and 4 foot cord. Units should be located so that the air around the fan motor intake under the toaster, 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 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 on site labor and Quartz sheathed heaters.



FOODSERVICE EQUIPMENT SPECIALISTS

P.O. Box 880 Saco, ME / USA 04072
877-854-8006 • FAX (207) 283-8080

FOR TECHNICAL ASSISTANCE IN THE U.S.A.
AND CANADA, CALL TOLL FREE:
1-877-854-8006, 24 HRS/DAY
E-Mail: info@bellecocooking.com
OR VISIT OUR WEB SITE:
<http://www.bellecocooking.com>