

**QUALITY CONVEYOR
TOASTERS BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

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



Why BELLECO?

- BASIC and SIMPLE operation
- Durable, Rugged Construction
- Forced Convection Toasting
- Dual 6" Conveyor Belts
- Independent Heat / Speed Controls for Each Belt
- Inexpensive To Operate
- Energy Efficient
- 75% Power Saving Feature / Independent Chamber
- 24 Hrs/Day, 7 Days/Week Service

JT4-SBS

- ~ 208, 240 Volts (220V available for Int. Aps)
- ~ Up to 1,100 Slices or Bun Halves/hr
- ~ Dual 6" Wide Conveyors
- ~ Extended Loading Area
- ~ Heated Holding Area
- ~ Toast Multiple Items at the Same Time

JT4-SBS is Perfect For Toasting

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

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>

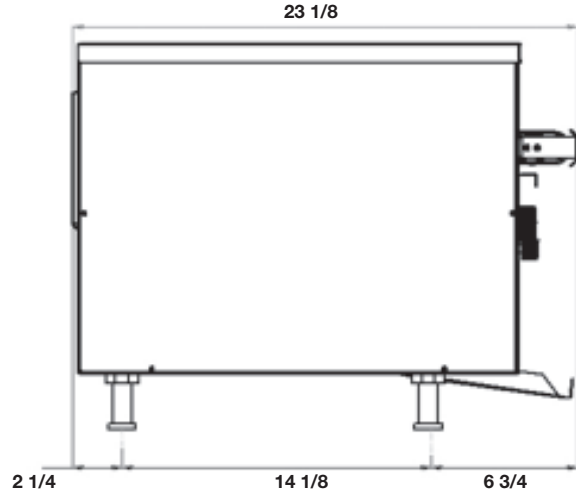
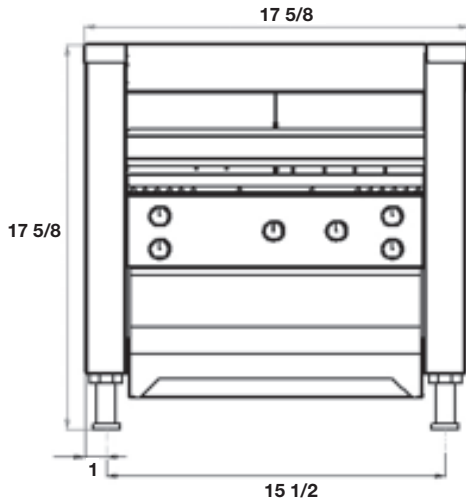
Refer to Installation on Reverse

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Model JT4-SBS Shown Below



CONTROLS: Each chamber features Separate, Top, 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
JT4 – (SBS) 208	208	60/1	4.95	23.8	6-30P
JT4 – (SBS) 220	220	60/1	4.95	22.5	6-30P
JT4 – (SBS) 240	240	60/1	4.95	20.6	6-30P



CLASSIFIED TO NSF-4

For International voltages and frequencies please contact Belleco.



SHIPPING DATA: (Class 85)

JT4-SBS

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.

INSTALLATION: Counter model; furnished with 2 1/2" 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 top 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.



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