

**QUALITY CONVEYOR
TOASTERS AND OVENS BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

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



(JW30PA Shown)

JW30 / JW30PA BROILER / CHEESE MELTER

- Great For Broiling and Finishing Menu Items
- Broil Steaks In Approximately 10 Minutes
- Melt Cheese and Finish Nachos in 1-2 minutes
- Great For Cheese Fries, Potato Skins, Fish, Garlic Bread and Much More

- Capacity: 3 -10" Plates or 2 -12" Platters
- Opening: 29 1/4" (52.75cm) Wide, 14" (35.5cm) Deep, 7 1/4" (18.4cm) High
- JW 30 -15 Minute Timer -Top Heat Only -Automatic Standby Feature
Five Shelf Positions -Electric Infrared Quartz -Forced Convection
- JW30PA -Plate Activation – Weight of Plate Brings Unit From Standby Mode To Full Power

Why BELLECO?

- Basic, Simple Operation
- Durable, Rugged Construction
- Forced Convection
- Inexpensive to Operate
- 50% Power Saving Feature
- 24 Hrs/Day, 7 Days/Week Service

FOR SALES ASSISTANCE IN THE U.S.A. AND CANADA, CALL TOLL FREE 1-877-854-8006 OR FAX 207-283-8080
E-Mail: sales@bellecocooking.com • OR VISIT OUR WEB SITE: <http://www.bellecocooking.com>

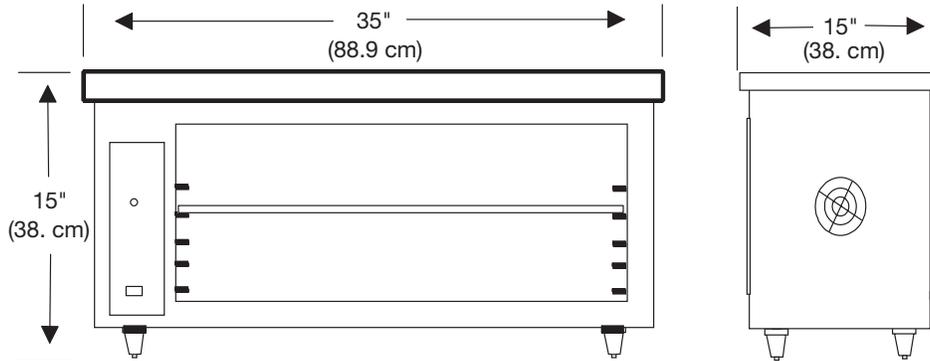
Refer to Installation on Reverse

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Model JW30, JW30PA



CONSTRUCTION:

Spot-welded stainless steel construction Removing two screws easily disassembles unit.

HEATERS: Four infrared radiant heaters constructed with a fused quartz sheathing located above the food zone. Provides quick start up for maximum efficiency.

CONTROL PANEL: Located on the left front of unit. Contains the ON/OFF Rocker Switch, Indicator Light and 15-minute timer (JW30 only)

OPERATION: Place Rocker switch in the ON position and unit is in 1/2 power mode (2 outer heaters on). Turn timer to activate full power mode. At the end of cooking cycle returns to 1/2 power (JW30 only). JW30PA - Place a plate on rack to activate Full Power Mode.

ELECTRICAL DATA:

Model	Volts	Hz/ Phase	kW	Amps	Power Supply
JW30(PA)	208	60/1	3.6	17.3	6-30P
JW30(PA)	220	60/1	3.6	16.3	6-30P
JW30(PA)	240	60/1	3.6	15.0	6-30P



INSTALLATION: Counter model; furnished with 2 1/2" adjustable metal legs and 4 foot cord. Units should be located so that the air around the fan motor intake does not contain grease or steam and does not exceed 100° F.

FORCED CONVECTION: Uses a fractional h.p. Fan Motor located in the control side of unit. This dual-purpose fan provides cool air around the controls to protect them from heat. The air is moved up through the inner an outer skin of the unit (keeping the sides and top cool) then over the heaters and into the cooking chamber creating a curtain of heated air to provide increased efficiency and energy savings.

SHIPPING DATA:

MODEL	NET WT.	DIMENSIONS
JW30	72lbs.	39"L x 21"D x 16"H
JW30PA	72lbs.	39"L x 21"D x 16"H

WARRANTY: Two (2) year parts and one (1) year labor/elements in the United States and Canada. Warranty is limited to the original purchaser effective from the date of installation (or 18 months from date of shipment from Belleco).

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.



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P.O. Box 880 Saco, ME / USA 04072

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