

**QUALITY CONVEYOR
COOKING EQUIPMENT
BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

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



**MODEL JB2-H
SHOWN**

- Extended Conveyor Front and Rear For Pass through Convenience
- Great for Breakfast, Lunch and Dinner Menu Items
- Forced Convection Finishing/Baking
- Independent Top/Bottom Heat Controls



**MODEL JB3-H
SHOWN**

- Inexpensive To Operate
- Energy Efficient Quartz Heaters
- 75% Power Saving Feature
- 24 Hrs/Day, 7 Days/Week Service
- **Quality Sandwich Toasting**
- **Made in Maine, USA**

JB2-H - 10½" Wide Conveyor
1½" to 3" Product Clearance
120, 208, 220 and 240 Volts
Pizza Capacity-Par Baked:
30 - 6" or 26-9" pizzas/hr

JB3-H - 14½" Wide Conveyor
1½" to 3" Product Clearance
208, 220 and 240 Volts
Pizza Capacity-Par Baked:
45 - 6" or 31-9" pizzas/hr
31 - 9" or 14 - 12" pizzas/hr

Sub Sandwiches (melted cheese and toasted bread) in 45 seconds

Toasting/Baking

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

Why BELLECO?

- Basic, Simple Operation
- Durable, Rugged Construction
- Forced Convection
- Inexpensive To Operate
- 75% 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: info@bellecocooking.com • OR VISIT OUR WEB SITE: <http://www.bellecocooking.com>

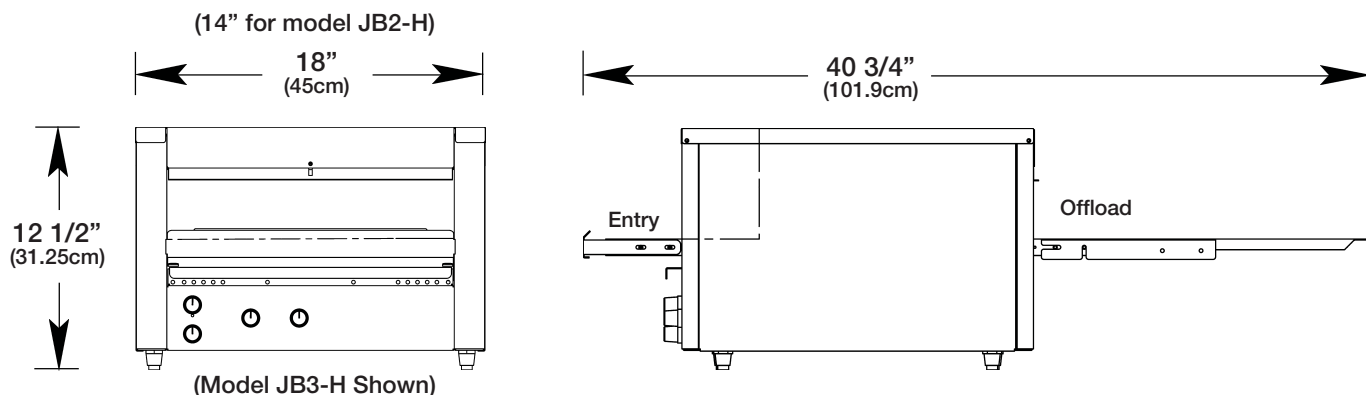
Refer to Installation on Reverse

**QUALITY CONVEYOR
COOKING EQUIPMENT
BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

Model JB2-H & Model JB3-H Conveyor Finishing/Baker



Scale 1" (2.5cm) = 9 7/8" (24.7cm) Approx.

CONTROLS: Separate, Top and Bottom, Variable Heat Controls; Variable Conveyor Speed Control; Power Saver Switch; and High Temperature Limit Switch; Automatic Cool-Down Feature.

CONSTRUCTION: Chassis 18ga. Stainless Steel, Interior 20ga. Stainless Steel and 18ga. Aluminized steel. Units are easy to disassemble for cleaning and service.

SHIPPING DATA: JB2 & 3-H: 34W x 23D x 16H 75lb.

WARRANTY: Two Years on Parts (Excluding Heater Tubes), One Year on Factory-Authorized labor & Heater Tubes.

ELECTRICAL DATA:

MODEL	VOLTS	Hz	AMPS	Kw	PLUG
JB2-H	120	60/1	14.2	1.7	5-15P
JB2-H	208	60/1	13.5	2.8	6-20P
JB2-H	220	60/1	12.7	2.8	6-20P
JB2-H	240	60/1	11.7	2.8	6-20P
JB3-H	208	60/1	17.3	3.6	6-30P
JB3-H	220	50 or 60/1	16.4	3.6	6-30P
JB3-H	240	50 or 60/1	15.0	3.6	6-30P

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. This results in increase efficiency and safe operation.

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>



FOODSERVICE EQUIPMENT SPECIALISTS

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

877-854-8006 • FAX (207) 283-8080



5-15P



6-20P



6-30P