

**QUALITY CONVEYOR
COOKING EQUIPMENT
BY:**



FOODSERVICE EQUIPMENT SPECIALISTS

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



**MODEL JT3-HC SHOWN
WITH CONVERTIBLE
UNLOAD TRAY**

**JT2-HC 10½” Wide Conveyor
1½” to 3” Product Clearance**

120 Volts:

~ Up to 300 Slices or Bun Halves/hr

208, 220 and 240 Volts:

~ Up to 550 Slices or Bun Halves/hr

PIZZA CAPACITY: PAR-BAKED

120 Volts:

~ Up to 20 6” Pizzas/hr or 15 9” Pizzas/hr

208, 220 and 240 Volts:

~ Up to 35 6” Pizzas/hr or 20 9” Pizzas/hr

**JT3-HC 14½” Wide Conveyor
1½” to 3” Product Clearance**

208, 220 and 240 Volts:

~ Up to 900 Slices or Bun Halves/hr

PIZZA CAPACITY: PAR-BAKED

208, 220 and 240 Volts:

~ Up to 30 9” Pizzas/hr or 14 12” Pizza/hr

Perfect For Toasting or Baking

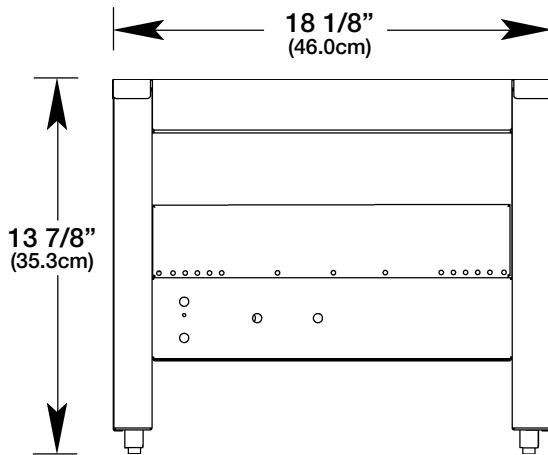
- **Bread**
- **Waffles**
- **Buns**
- **Pita Bread**
- **Rolls**
- **Texas Toast**
- **Bagels**
- **English Muffins**
- **Pizza (Par-Baked or Tortilla)**
- **Sub-Sandwiches**
- **Meatball Subs**
- **Garlic Bread**

QUALITY CONVEYOR COOKING EQUIPMENT

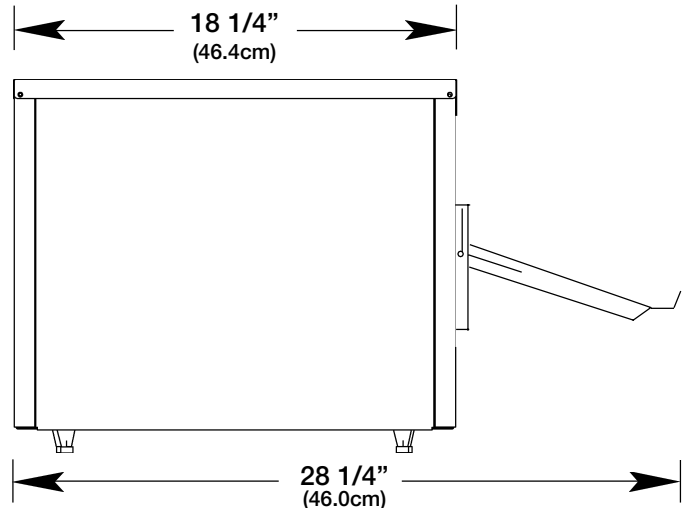


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Model JT3-HC



Scale 1" (2.5cm) = 8" (20.0cm) 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, Toaster Interior 20ga. Stainless Steel and 18ga. Aluminized Steel. Units are easy to disassemble for cleaning and service.

ELECTRICAL DATA:

Model	Volts	Hz	Amps	Kw	Watts	Plug
JT2-HC	120	60/1	14.2	1.7	425	5-15P
JT2-HC	208	60/1	13.5	2.8	700	6-20P
JT2-HC	220	60/1	12.7	2.8	700	6-20P
JT2-HC	240	60/1	11.7	2.8	700	6-20P
JT3-HC	208	60/1	17.3	3.6	900	6-30P
JT3-HC	220	60/1	16.4	3.6	900	6-30P
JT3-HC	240	60/1	15.0	3.6	900	6-30P



DIMENSIONS:

Model	Width	Depth	Height
JT2-HC in Toasting Position:	14 1/8"	18 1/4"	13 7/8"
JT3-HC in Toasting Position:	18 1/8"	18 1/4"	13 7/8"
JT2-HC in Baking Position:	28 1/4"	14 1/8"	13 7/8"
JT3-HC in Baking Position:	28 1/4"	18 1/8"	13 7/8"

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 increased efficiency and safe operation.

SHIPPING DATA:

JT2-HC	55lbs	24 1/4"W x 18 1/2"D x 18 1/2"H
JT3-HC	65lbs	24 1/4"W x 22 1/2"D x 18 1/2"H

WARRANTY: Two year parts warranty (Quartz heaters excluded) and one year; factory-authorized labor and Quartz sheathed heaters.

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 (at no additional charge), however, production will be reduced.



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OR VISIT OUR WEB SITE:
<http://www.bellecocooking.com>

CONTINUED PRODUCT IMPROVEMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.