



Foodservice Equipment Specialists
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**OPERATIONS AND MAINTENANCE PROCEDURES
CONVEYOR TOASTER / OVEN MODELS
JT2-C, JT2-HC, JT3-C, JT3-HC, JT3-HCS**

**FOR SERVICE ASSISTANCE
U.S. AND CANADA CALL: 1-877-854-8006
24 HOURS/DAY 7 DAYS/WEEK**

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OPERATIONS AND MAINTENANCE PROCEDURES
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UNCRATING AND INSPECTION

Unpack the unit and components from the shipping container. Remove all visible packing materials including those that may be inside the cooking chamber. If damage is discovered, file a claim immediately with the carrier that handled the shipment.

ASSEMBLY AND INSTALLATION

This equipment is shipped fully assembled and ready to plug into a matching outlet specified for its specific voltage and amperage rating. Removal or replacement of the power cord and plug will VOID the warranty. For assistance, contact the Belleco, Inc. Service Group at 1-877-854-8006. Please refer to the appropriate schematic at the rear of this manual for plug configurations. Consult with a licensed electrician prior to installation. "Do not operate this equipment without the crumb tray properly installed as this may cause overheating and loss of productivity.



CAUTION – During installation: Do not place on surfaces or near walls, partitions or kitchen furniture and the like – unless they are made of non-combustible material or clad with non-combustible heat-insulating material, and pay attention to fire prevention regulations.



CAUTION – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. "Bread may burn. Therefore toasters must not be used near or below curtains and other combustible materials. They must be watched."



"Le pain peut bruler, aussi les grille-pain ne doivent-ils pas etre utilises a proximite ou sous des rideaux ou autres materiaux combustibles. Ils doivent etre surveilles."

ELECTRICAL INSTALLATION



WARNING – Disconnect the unit from its power source before installing or removing any parts.



WARNING – Check with your local power company or licensed electrician before installation to determine the actual voltage at the outlet. For equipment rated 208 volts, never plug it into 240 volts as serious overheating and damage could occur. For equipment rated 240 volts, never plug it into 208 volts as the lower voltage will greatly reduce the productivity of the unit.



WARNING – NEVER operate any piece of equipment without proper GROUND connection. Improper grounding may result in serious personal injury or could be fatal!

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POWER SAVER FEATURE

All toasters / ovens come equipped with a **Rotary Power Saver Switch**. To operate, turn clockwise or counterclockwise to place the toaster in the following modes:

FULL POWER – In this position, the toaster / oven is at full heat and ready for toasting.

OFF – There are two OFF positions provided so that a single rotation in either direction will turn the toaster / oven OFF.

STANDBY – When in STANDBY, overall electrical consumption is reduced by 75%. There is just enough heat to warm the inside cooking chamber walls and reflectors. When switched to the FULL POWER position, a minimal amount of time is required to reach operating temperatures.

COOKING PROCEDURE

Models with a 3” high slot opening (JT2-HC and JT3-HC) are equipped with a heat shield designed to reduce heat loss through the front. The shield should be adjusted so that the highest bread product being toasted / baked fits under it. Excess height will allow heat loss through the front and may reduce capacity.

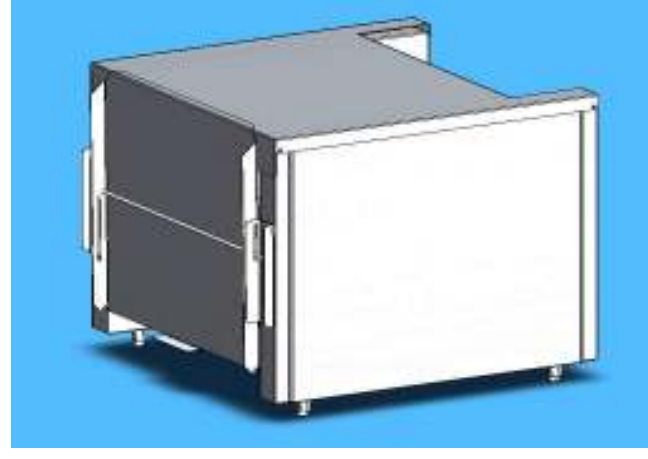
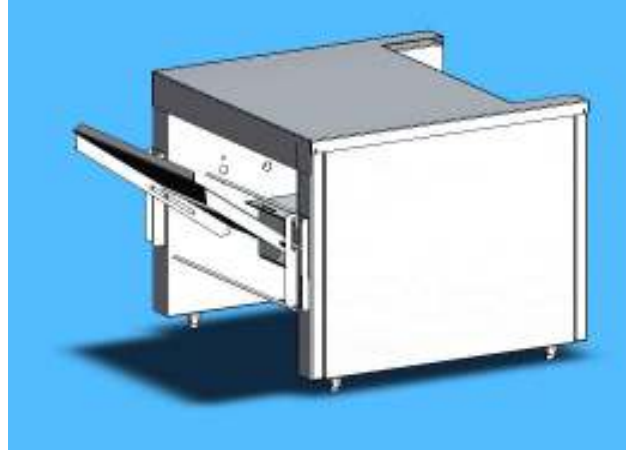
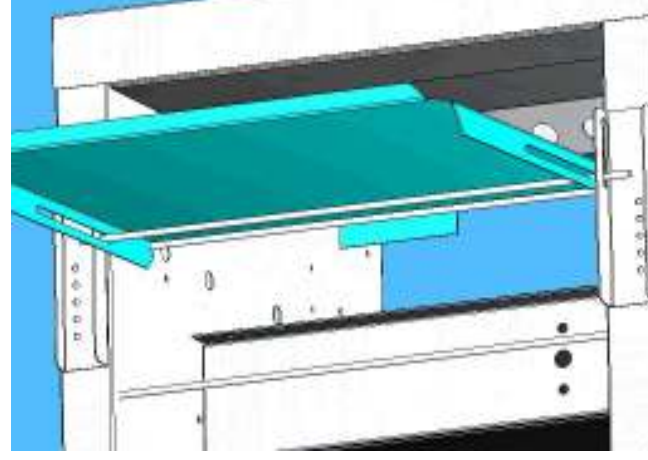
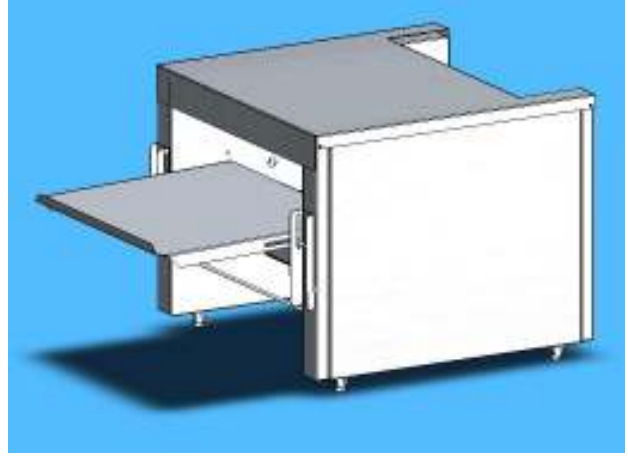
- Turn the Power Saver knob to the “Full Power” position.
- Set the Conveyor Speed Control knob to 50.
- Set each Variable Heat Control (Top and Bottom) to HI (10).
 - a. Some products may require adjustment of the Top and Bottom Variable Heat Controls in order to achieve the desired results
- Allow 10 – 15 minutes to heat from cold.
- Place a sample of the desired product on the Conveyor Belt to test the settings.
 - If results are too light, turn the Speed Control counterclockwise to a slower speed.
 - If results are too dark, turn the Speed Control clockwise to a faster speed.
 - Heat controls may need adjustments depending on desired results.

(NOTE: Some products may require adjustment of the Top and Bottom Variable Heat Controls in order to achieve the desired results. This occurs mostly in Bun Toasting or Baking where one surface requires more heat than the other)

Buns, Bagels and English Muffins may be tested the same as above but with either Variable Heat Control reduced. It is recommended by Belleco, Inc. that such one sided toasting be done cut-side up to prevent lines on the toasted surface.

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CONVERSION INSTRUCTIONS

	
<p>1) To start, position unit so that you have access to the Unload Tray / Back Panel.</p>	<p>2) Lift straight up and tilt outward as shown above. Note the tab at the bottom of the back panel, this tab clips over the rod closest to the conveyor belt.</p>
	
<p>3) With the tab clipped over the rod, make sure that the two notches on the underside of the unload tray are also clipped onto the rod.</p>	<p>4) Drop into the horizontal position. The downward angle is adjustable by removing the two thumb screws on each side bracket and re-positioning to the desired setting.</p>

To return the unload tray to its upright position, pull gently towards the back and outward. Lift the tray up and off the rod that it was previously clipped onto and tilt the tray upwards into a vertical position and push straight down. The unload tray is now the back panel for during the toasting application.

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CLEANING PROCEDURE

Preventive Maintenance programs on your equipment will provide many years of production at full capacity. Lack of Preventive Maintenance can shorten the life cycle of your equipment and/or result in reduced capacities. The following cleaning guidelines should be performed as shown:



WARNING – ALWAYS DISCONNECT YOUR EQUIPMENT FROM POWER PRIOR TO CLEANING OR MAINTENANCE



WARNING – NEVER SPRAY YOUR EQUIPMENT WITH WATER. NEVER SUBMERGE INTO WATER.

Daily – 1) Clean the air intake area under the unit with a slightly dampened cloth.
2) Wipe the conveyor surface and exterior surfaces.
3) Remove and wash the Crumb Tray and then replace the Crumb Tray.

Weekly - 1) Clean the air intake area under the unit with a slightly dampened cloth.
2) Plug the unit in but turn both Variable Heat Controls to the OFF position.
3) Turn the Conveyor Speed Control to fastest setting (100).
a. For lightly soiled conveyors belts, wipe with a damp cloth.
b. For heavily soiled conveyor belts, wipe with a light abrasive pad.



NEVER OPERATE YOUR EQUIPMENT WITHOUT THE CRUMB TRAY IN PLACE AS THIS MAY CAUSE OVERHEATING IN AND AROUND THE CONTROLS AND MOTORS.

HIGH TEMPERATURE LIMIT

All models are equipped with a special feature that prevents overheating. This feature is re-settable by pushing the button located at the back of the control housing (opposite panel from the front controls). Reach under the unit (or look in the rear when baking tray is horizontal) and slide your hand to the rear of the bottom panel and then up to the back of the housing. Feel around to the center of that back panel and you will find the reset button. Push it and re-test your unit.

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GENERAL MAINTENANCE

1. REPLACING HEATER TUBES (Tip – replace only one tube at a time to prevent confusion when re-wiring)
 - a. DISCONNECT UNIT FROM POWER SOURCE.
 - b. Remove both side panels.
 - c. Disconnect heater tube wires from the terminal blocks.
 - d. Lift the heater tube retainer by loosening the screw and sliding the retainer up so that the holes line up.
 - e. **Gently** pull the tube to be replaced out of the unit.
 - f. **Gently** slide the replacement tube into the unit.
 - g. Slide the retainer back down and tighten the screw.

2. REPLACING FAN MOTOR (Tip – make note of which side the label on the fan motor is prior to removal)
 - a. DISCONNECT UNIT FROM POWER SOURCE.
 - b. Remove the bottom cover.
 - c. Unplug the fan motor power supply cord.
 - d. Remove the (4) screws (and grill) that hold the fan motor in place.
 - e. Put the replacement fan motor and grill in place. Using the same (4) screws secure in place in the same manner as removed.
 - f. Reconnect the fan motor power cord.
 - g. Replace panels and test under power.

3. REPLACING BELT DRIVE MOTOR (**NOTE:** 208 volt and 240 volt motors have three wires, ONLY USE TWO. For 208 volts, use the white and blue wires. For 240 volts, use the black and blue wires. Use a high temperature electrical tape to cap the unused wire to prevent short circuit)
 - a. DISCONNECT UNIT FROM POWER SOURCE.
 - b. Remove side and bottom panels.
 - c. Remove the drive sprocket and chain from the drive motor shaft. (Tip – Loosen the drive motor mounting screws and slide the motor to loosen the chain)
 - d. Trace and remove the two drive motor wires from the terminal block. (Tip – make note of the color of the wires and only use the same colors on the new motor)
 - e. Remove the drive motor mounting screws and slide the motor out of the unit.
 - f. Put the new drive motor in place and loosely replace the mounting screws.
 - g. Replace the drive sprocket and chain. (Tip - measure the distance from the inside of each sprocket to the inside unit wall for perfect alignment)
 - h. Slide the drive motor so the chain has between 1/8” and 1/4” play, and then tighten the four mounting screws.
 - i. Replace panels and test under power.

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TROUBLESHOOTING GUIDE

- 1) **UNIT WILL NOT HEAT, CONVEYOR BELT WILL NOT MOVE.**
 - a. Check to make sure the unit is PLUGGED IN.
 - b. Check the control settings and make sure the Power Saver is in the FULL POWER position and that each control is turned on as well.

- 2) **UNIT WILL NOT HEAT, CONVEYOR MOVES FREELY.**
 - a. Push the HIGH TEMPERATURE LIMIT reset button as described on Page 3.
 - b. After pushing the reset button, clean the air intake area to prevent further occurrences.
 - c. Make sure that the Crumb Tray is in place. **Operating the unit without the Crumb Tray in place may cause overheating in and around the control housing.**

- 3) **EITHER TOP OR BOTTOM HEATER TUBES DO NOT HEAT.**
 - a. Call the Belleco, Inc. service group at 1-877-854-8006 as one or more Heater Tubes may need replacing.

- 4) **TESTING FOR AND CLEARING MECHANICAL BINDING**
 - a. Remove side and bottom panels.
 - b. Remove the drive sprocket and chain from the drive motor shaft. (Tip – Loosen the drive motor mounting screws and slide the motor to loosen the chain)
 - c. Slowly rotate the conveyor belt by hand to see where the binding is taking place. Once it is discovered, clear the jam and re-assemble the unit.
 - d. Test under power. If the conveyor belt will not operate, call the Belleco, Inc. service group at 1-877-854-8006 as either the Drive Motor and/or Speed Control may need replacing.

HEATER TUBE GUIDE

Model #	Voltage	Part#	Wattage	Qty.
JT2-C, JT2-HC	120V	204001	425W	4
JT2-C, JT2-HC	208V	204000	700W	4
JT2-C, JT2-HC	220V	204003	700W	4
JT2-C, JT2-HC	240V	204100	700W	4
JT3-C, JT3-HC	208V	204004	900W	4
JT3-C, JT3-HC	220V	204005	900W	4
JT3-C, JT3-HC	240V	204006	900W	4
JT3-CS, JT3-HCS	208V	204116	600W	6

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"If the power cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent"

JT2-C, JT2-HC SPARE PARTS LISTS

DESCRIPTION	QTY	PART#	DESCRIPTION	QTY	PART#
Drive Motor 120V	1	401200	Load-Up Tray	1	300054
Drive Motor 208/240V	1	401201	Conveyor Belt	1	201701
Drive Sprocket	2	401300	Drive Shaft	1	401340
Drive Chain	1	401363	Driven Shaft	1	401341
Fan Motor 120V	1	401210	Knob, Speed Control	1	201800
Fan Motor 208/240V	1	401211	Grill, Air Intake	1	401220
Fan Motor Cord	1	401060	Speed Control, 120V	1	200900
Fan Switch	1	401107	Speed Control, 208-240V	1	200901
Knob, Heat Control	1	201801	Unload Tray	1	300053
Heat Cont 208/240V	2	401102	Knob, Power Saver	1	201801
Heat Cont 120V	2	401101	Power Saver Switch	1	401103
Bushing, Rear	2	401351	Heat Limit Switch	1	401100
Power Cord 120V	1	401052	Bushing, Front	2	401350
Power Cord 208/240V	1	401050	Front Tension Spring	2	400260
Crumb Tray	1	201007	Legs	4	400300
Toast Chute	1	300012			



"If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent"

JT3-C, JT3-HC SPARE PARTS LISTS

DESCRIPTION	QTY	PART#	DESCRIPTION	QTY	PART#
Drive Motor	1	401201	Load-Up Tray	1	300052
Drive Sprocket	1	401300	Conveyor Belt	1	201702
Drive Chain	1	401363	Drive Shaft	1	401342
Fan Cord	1	401060	Driven Shaft	1	401343
Fan Motor	1	401211	Knob, Speed Control	1	201800
Speed Control	1	200901	Knob, Heat Control	1	201801
Variable Heat Control	2	401102	Knob, Power Saver	1	201801
Power Saver Switch	1	401103	Bushing, Rear	2	401351
Heat Limit Switch	1	401100	Bushing, Front	2	401350
Power Cord	1	401051	Front Tension Spring	2	400260
Crumb Tray	1	201008	Legs	4	400300
Grill, Air Intake	1	401220	Unload Tray	1	300051
Fan Switch	1	401107	Toast Chute	1	300013



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ORIGINAL EQUIPMENT WARRANTY

BELLECO, Inc. warrants to the original purchaser, that it's electrically heated cooking equipment shall be free from defects in material and workmanship, subject to the following conditions;

- 1. BELLECO, Inc.'s obligation under this warranty shall be expressly limited to replacing or repairing without charge, any component of the electrically-heated cooking equipment which, in the sole opinion of BELLECO, Inc. is deemed to be defective. This warranty shall be effective for a period of twenty-four (24) months for parts (excluding heater tubes) and twelve (12) months for labor and heater tubes commencing from the date the equipment is INSTALLED BY THE ORIGINAL PURCHASER, WHO SHALL PROVIDE A COPY OF THE SALES INVOICE OR OTHER PROOF OF PURCHASE IF THE WARRANTY PERIOD IS IN QUESTION.
2. BELLECO, Inc. agrees to pay any recognized kitchen equipment service agency within the 48 Continental United States and Canada for any FACTORY-AUTHORIZED labor required to repair or replace (does not include general maintenance, cleaning or resetting the thermal overload), at the sole option of BELLECO, Inc., any part of the electrically heated cooking equipment which proves to be defective in either material or workmanship provided, however, that the repairs or replacement have been duly authorized by BELLECO, Inc. before the work is performed. This warranty includes travel time not to exceed one (1) hour and mileage not to exceed fifty (50) miles (80 km). Excluded from the travel and mileage coverage are the JW and JT1 series.
3. This warranty does not apply to repairs or replacement of any component(s) of your unit, which have been damaged or abused due to accident, alterations, unauthorized repairs, misuse or improper maintenance. Belleco will NOT assume any responsibility for loss revenue.
4. INSTALLATION TO IMPROPER VOLTAGE WILL VOID ANY AND ALL IMPLIED WARRANTIES.
5. This warranty is expressly in lieu of all warranties and representations expressed or implied INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, and all other obligations or liabilities on the part of BELLECO, Inc.
6. This warranty becomes effective upon e mail registration sent to sales@bellecocooking.com

Thank you for your purchase of Belleco, Inc. food service equipment. It shall remain our primary goal to ensure your satisfaction. To assist us in our efforts to maintain accurate records, please complete the attachment and return it to our Corporate Headquarters via e-mail (see #6 above) or US Mail. Be sure to include the following details:

Owners Name: _____ Model Number: _____
Address: _____ Serial Number: _____
Date Purchased: _____
Business Name: _____ Dealer Name: _____
Phone Number: _____ Comments: _____