

**QUALITY CONVEYOR
COOKING EQUIPMENT
BY:**



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



- Great for Lunch / Dinner Items
- "Affordable" Quality pizzas
- Forced Convection Baking
- 4 Independent Top/Bottom Heat Zones
- Extended Conveyor for load and unload convenience
- Power Standby Option
- Easy to adjust heat shields
- 24 Hrs/Day, 7 Days/Week Service
- Made in Maine, USA
- Compact – Fits on a 30" counter
- Simple Digital Controls
- Reversible Conveyor Belt Direction

MGD-18 – 18" Wide Conveyor Belt

1½" to 4" Product Clearance
Quartz Infrared Elements
208, 220 and 240 Volts

Pizza Capacity-Fresh Dough:

MGD-18 10 to 12, 16" Pizzas/hr.
14 to 16, 12" Pizzas/hr.
90 to 110, 5" Pizzas/hr

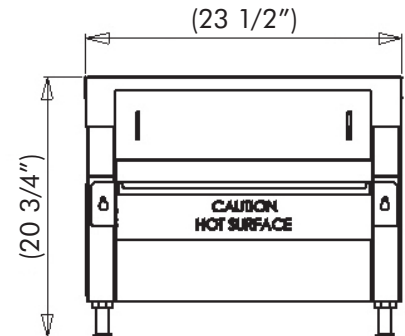
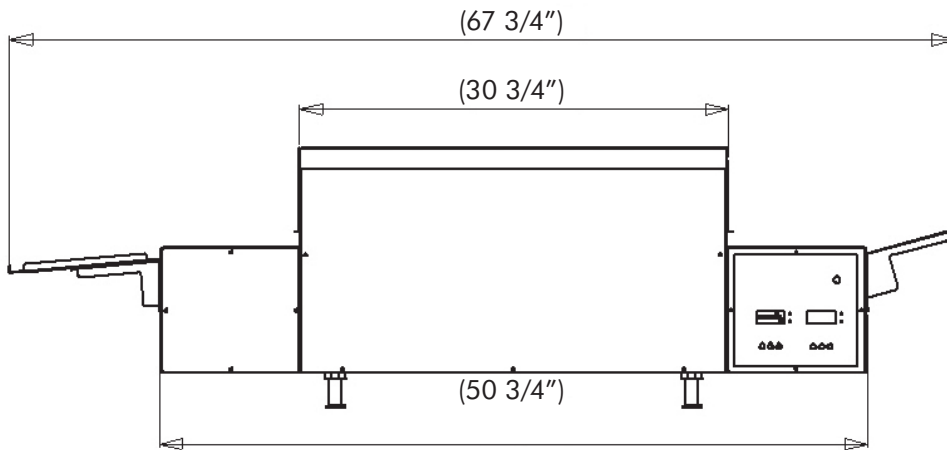
The Affordable Solution for Toasting/Baking

- **Pizza (Fresh, Frozen or Par-Baked Style Dough)**
- **Sub-Sandwiches**
- **Meatball Subs**
- **Garlic Bread**
- **Finishing Mexican Dishes**
- **Seafood Broiling (requires sizzle platter)**

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Model MGD-18



Scale 1" (2.5cm) = 12.4" (31cm) Approx.

CONTROLS: Multiple Variable Heat Zones; Digital Conveyor Speed Control; High Temperature Limit Switch; Automatic Cool-Down Feature; Reversible Conveyor Travel.

CONSTRUCTION: Chassis 18ga. Stainless Steel; Units are easy to disassemble for cleaning and service.

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

ELECTRICAL DATA:

MODEL	VOLTS	Hz	AMPS	Kw Up To
MGD-18	208	60/1	30.3 / 22.3 avg.	6.3
MGD-18	220	50/1	28.6 / 20.8 avg.	6.3
MGD-18	240	60/1	26.3 / 18.5 avg.	6.3

Contact factory
50Hz DOES NOT include Cord/Plug.

SHIPPING DATA: (Class 85)

Units shipped palletized

**POWER
SUPPLY**



6-30P



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

FORCED CONVECTION: DC Drive motor located in the control box area. Dual-purpose fans force air around controls and motor. Air is forced between inside and outside chassis sides and cools the exterior panels. Heated air is then forced across the heaters and conveyor surface; this results in increase efficiency and safe operation.



FOODSERVICE EQUIPMENT SPECIALISTS

P.O. Box 880 Saco, ME / USA 04072
877-854-8006 • FAX (207) 283-8080

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>

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.