

# MEDIUM VOLUME BROILER FOR HIGH QUALITY PRODUCTS.

If you have a medium volume restaurant and need a flow through broiler, this is the one for you. It features a built-in bun grill for caramelizing buns and can deliver a variety of flame broiled products

## FEATURES

- Medium capacity
- Bun grill
- Easy to operate
- Easy to clean and maintain
- Flow through
- Single or dual belt
- Consistent flame broiled products

## OPTIONS

- Stand
- Quick disconnect gas hose
- Spare parts kit
- Incendalyst (smoke control catalyst)
- Natural or LP gas; or electric



## POPULAR PRODUCTS

- Hamburgers, fresh or frozen
- 4 oz. Chicken breast
- Fish
- Buns

## APPLICATIONS

- Fast Food
- Fast Casual
- Schools
- Medium Volume
- Bun Grilling

THE  
NIECO  
624/650

# THE NIECO 624/650

## SPECIFICATIONS

The Nieco Model 624/650 is perfect for medium volume restaurants that require a flow through broiler. It grills buns as well as a variety of flame broiled products.

### DIMENSIONS

	Inches	mm
Length	38 3/32	968
Height	29 7/32	742
Width	36 3/4	933

### ENERGY-GAS MODELS

Gas connection 1/2" N.P.T.

Electrical connection (specify exact voltage)

Domestic 208-240Y120V IØ 50/60Hz 13A

Export 200-240V IØ 50/60Hz 13A

Natural Gas	3" W.C.	5" W.C.
BTU/hr	50,000	64,000
kW	14.6	18.8

Liquid Propane	8" W.C.	11" W.C.
BTU/hr	52,000	61,000
kW	15.2	17.8

### ENERGY ELECTRIC MODELS

Electrical Connection (specify exact voltage)

Domestic 208Y120V 3Ø 50/60Hz 55A

240Y120V 3Ø 50/60Hz 56A

Export 380Y220V 3Ø 50/60Hz 31A

415Y240V 3Ø 50/60Hz 30A

<b>WEIGHT</b>	LB	KG
Shipping	570	231

<b>EXHAUST</b>	CFM	CMH
Typical	600	1020

All Nieco equipment is backed by a world-wide sales and service network, with local parts inventories and 24-hour emergency service.

### APPROVALS:



AUTOMATIC BROILERS

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