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





www.nieco.com



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 Propa	ne 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		
WEIGHT	LB	KG		
Shipping	570	231		
EXHAUST	CFM	СМН		
Typical	600	1020		

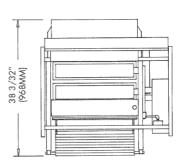
All Nieco equipment is backed by a world-wide sales and service network, with local parts inventories and 24-hour emergency service.

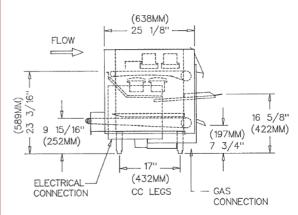
APPROVALS:

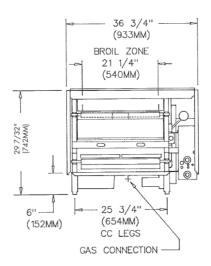




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