# THE IDEAL BROILER FOR HIGH VOLUME RESTAURANTS.

You want to serve delicious flame broiled hambugers and chicken sandwiches to a lot of customers? Then, this is the broiler for you. It's a flow through broiler with a built-in bun grill for caramelizing buns.



## **FEATURES**

- High 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
- Amusement Parks
- High Volume
- Bun Grilling

www.nieco.com

OIECO

AUTOMATIC BROILERS





# **SPECIFICATIONS**

Designed for high volume restaurants that need to serve a lot of burgers and other products to a lot of people in a hurry. Built-in bun grill.

DIMENSIONS	Inches	mm
Length	44 3/32	1120
Height	29 7/32	742
Width	36 3/4	933

### **ENERGY-GAS MODELS**

Gas connection 3/4" N.P.T.

Electrical connection (specify exact voltage)

Domestic 208-240Y120V IØ 50/60Hz 18A Export 200-240V IØ 50/60Hz 18A

 Natural Gas
 3"W.C.
 5"W.C.

 BTU/hr
 77,000
 100,000

 kW
 22.6
 29.4

 Liquid Propane
 8" W.C.
 11" W.C.

BTU/hr 81,000 95,000 kW 23.8 27.8

# **ENERGY ELECTRIC MODELS**

Electrical Connection (specify exact voltage)

Domestic 208Y120V 3Ø 50/60Hz 69A 240Y120V 3Ø 50/60Hz 71A Export 380Y220V 3Ø 50/60Hz 39A

t 380Y220V 3Ø 50/60Hz 39A 415Y240V 3Ø 50/60Hz 39A

WEIGHT LB KG Shipping 530 240 EXHAUST CFM CMH

Typical 800 1360

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

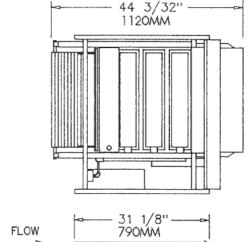
APPROVALS:

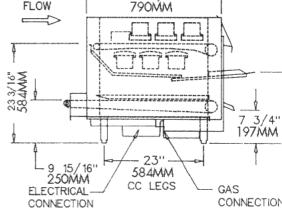


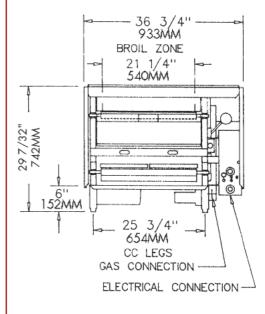














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