HIGH VOLUME FROM A SPACE SAVING BROILER.

If you have space restrictions, you don't have to restrict the variety or quality of your products. And if you have a high volume restaurant and want to deliver delicious flame broiled products, this is the broiler for you.



FEATURES

- High capacity
- Space saving
- Easy to operate
- Easy to clean and maintain
- Return flow
- 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

APPLICATIONS

- Fast Food
- Fast Casual
- High Volume
- Space Saving

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SPECIFICATIONS

Designed for high volume restaurants, kiosks or other applications which need a broiler placed against a wall. It still delivers the high quality flame broiled products your customers want.

DIMENSIONS	Inches	mm
Length	39 3/4	1010
Height	31 1/2	800
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 9A

Export 200-240V IØ 50/60Hz 9A

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

 BTU/hr
 77,000
 100,000

 kW
 22.7
 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 64A 240Y120V 3Ø 50/60Hz 64A Export 380Y220V 3Ø 50/60Hz 39A

415Y240V 3Ø 50/60Hz 39A

WEIGHT LB KG
Shipping 510 231

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:

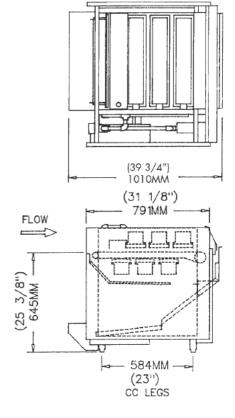


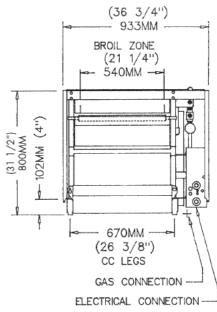














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