

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

THE NIECO 732/735

732/735

www.nieco.com



AUTOMATIC BROILERS

THE NIECO 732/735

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:



AUTOMATIC BROILERS

7950 Cameron Drive, Windsor, CA 95492, USA
1-707-284-7100 • Fax 1-707-284-7430
www.nieco.com • email: sales@nieco.com

