

THIS IS THE BROILER FOR VERY HIGH CAPACITY RESTAURANTS.

This is our highest capacity broiler made especially for restaurants that have a lot of customers a lot of the time. Both models feature 8 burners and a built-in bun grill. Model 885 has dual belts.

FEATURES

- Very 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 only



POPULAR PRODUCTS

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

APPLICATIONS

- Fast Food
- Fast Casual
- Schools
- Amusement Parks
- High Volume
- Bun Grilling

**THE
NIECO
880/885**

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www.nieco.com



AUTOMATIC BROILERS

THE NIECO 880/885

SPECIFICATIONS

Designed for very high volume restaurants, these broilers are always ready to deliver delicious flame broiled products. Built-in bun grill.

DIMENSIONS

	Inches	mm
Length	50	1270
Height	64 1/2	1638
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 21A

Export 200-240V IØ 50/60Hz 21A

Natural Gas	3" W.C.	5" W.C.
BTU/hr	105,000	135,000
kW	30.5	39.3

Liquid Propane	8" W.C.	11" W.C.
BTU/hr	109,000	127,000
kW	23.8	37.2

ENERGY ELECTRIC MODELS

NOT AVAILABLE IN ELECTRIC

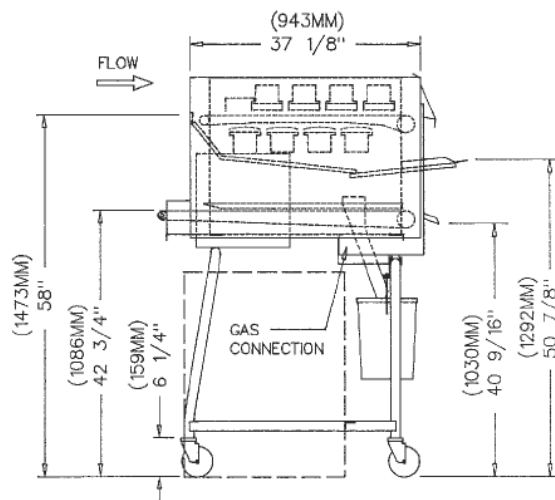
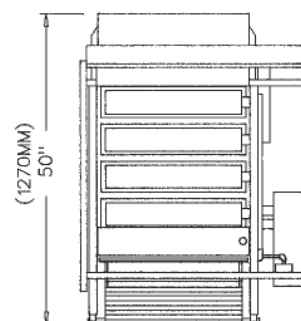
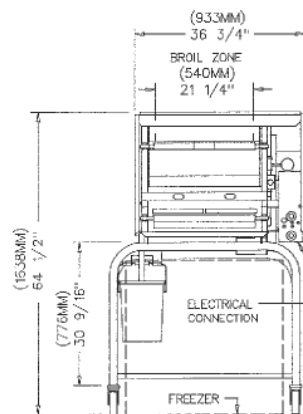
WEIGHT

	LB	KG
Shipping	667	302

EXHAUST

	CFM	CMH
Typical	1100	1869

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