

A VERY FLEXIBLE BROILER THAT WILL DELIVER A WIDE VARIETY OF PRODUCTS FOR MEDIUM VOLUME RESTAURANTS.

If you have a medium volume restaurant and want to expand your menu to offer a wider variety of flame broiled products to your customers, this is the ideal broiler, designed and built in the Nieco tradition.

FEATURES

- Medium capacity
- Space saving
- Easy to operate
- Easy to clean and maintain
- Digital controls
- Return flow
- Single or dual belt
- Consistent flame broiled products

OPTIONS

- Automatic feeder
- Stand
- Quick disconnect gas hose
- Spare parts kit
- Natural or LP gas only



POPULAR PRODUCTS

- Steaks
- Gourmet hamburgers
- Hamburgers, fresh or frozen
- Chicken

APPLICATIONS

- Fast Casual
- Fast Food
- Medium Volume
- Space Saving

www.nieco.com



AUTOMATIC BROILERS

THE
NIECO
N524/550

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THE NIECO N524/550

SPECIFICATIONS

From burgers to chicken to steaks, this model is very flexible for medium volume restaurants with a varied menu. It delivers every product with flame broiled perfection, every time.

DIMENSIONS

	Inches	mm
Length	36.58	929
Height	35.00	889
Width	37.38	950

ENERGY-GAS MODELS

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

Natural Gas	3"W.C.	5"W.C.
BTU/hr	71,200	86,600

Electrical connection
(specify exact voltage)

Domestic 115V IØ 50/60Hz 7A

WEIGHT

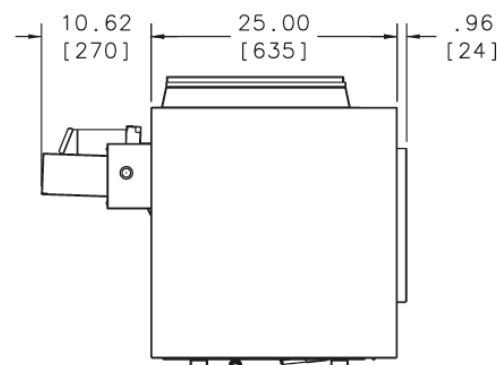
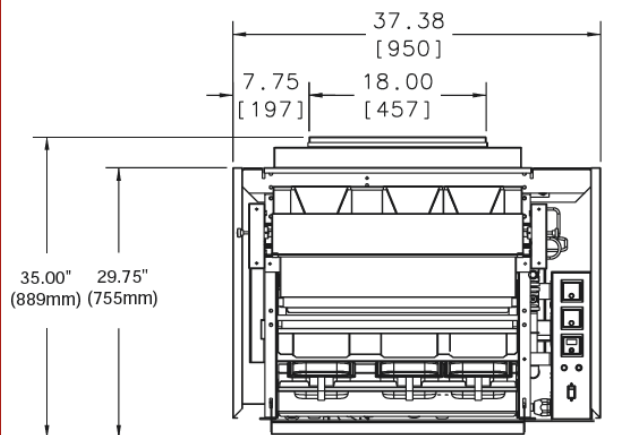
	LB	KG
Shipping	335	152

EXHAUST

	CFM	CMH
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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