



AUTOMATIC
FOOD SERVICE
EQUIPMENT

AUTOMATIC GAS BROILER
MODEL N1731 AND N1725

OWNERS MANUAL

IMPORTANT: RETAIN THIS MANUAL IN A SAFE PLACE
FOR FUTURE REFERENCE.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: Improper installation, adjustment, alteration, maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Broiler area must be kept free of combustible materials, and the flow of combustion and ventilation air must not be obstructed. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Dealer.

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

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A. GENERAL INFORMATION

A1. Description

The Nieco N Series Broilers have been designed with flexibility, and ease of use in mind. The Models 1731 and 1725 feature dual belt, electric elements on top and high release convection burners on the bottom. This combination of gas and electric broiling gives the operator more broiler control than ever before. The 1731 & 1725 are designed to broil a wide variety of products.

This manual provides the safety, installation and operating procedures for the Nieco Automatic Broiler Models N1725 & N1731. We recommend that all information contained in this manual be read prior to installing and operating the broiler.



A2. Warranty Information

Please read the full text of the limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **ARE NOT** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as a result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Damage from moisture into electrical components.
- Damage from tampering with or removal of any safety device.

IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

IMPORTANT

The Nieco Corporation reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

A. GENERAL INFORMATION (Continued)

A3. Service/Technical Assistance

If you experience any problems with the installation or operation of your broiler, contact your local Authorized Nieco Distributor.

Fill in the information bellow and have it handy when calling your authorized service agency for assistance. The serial number is on the broiler rating plate on the side of the unit.

Purchased from: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____



For the name of your local Authorized Nieco Distributor, please call (800) 821-2141.



Use only genuine Nieco replacement parts in your broiler. Use of replacement parts other than those supplied by Authorized Nieco Distributors and Service Agencies will void the warranty. Your local Authorized Nieco Distributor and Service Agent has been factory trained and has a complete supply of parts for your automatic broiler.



You may contact the factory direct at (707) 284-7100 if you have trouble locating your local Nieco Distributor.



A4. Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment:

 WARNING 
GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 WARNING 
ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 CAUTION 
GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

 WARNING 
HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

A. GENERAL INFORMATION (Continued)

A4. Important Safety Information (Continued)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your Nieco Automatic Broiler:

- Read and follow all instructions before using this equipment.
- Install or locate broiler only for its intended use as described in this manual.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly or if it has been otherwise damaged.
- This equipment should only be serviced by authorized personnel. Contact your local Nieco Distributor for adjustment or repair.
- Use only genuine Nieco replacement parts for your broiler. Failure to do so will void the warranty and may damage the broiler.

The following warnings and cautions appear throughout the manual and should be carefully observed:

- **Turn the broiler off, and close the main gas valve and disconnect the power cord before performing any service, maintenance or cleaning on the broiler.**
- **Always allow the broiler to fully cool before performing any service, maintenance or cleaning. Failure to wait for the broiler to cool fully may result in personal injury.**
- **The procedures in this manual may include reference to the use of chemical products. The Nieco Corporation does not endorse the use of any particular cleaning/degreasing agent.**
- **The broiler should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breakers of the proper rating.**
- **All electrical connections must be in accordance with local electrical codes and any other applicable codes.**
- **The use of adequate ventilation (as rated in this manual) with this broiler is mandatory. Failure to adequately ventilate this unit and provide safe operating distances (as specified in this manual) is a fire safety hazard. Follow the instructions for emergency broiler shutdown in the event of an emergency.**

WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH:

- **Electrical ground is required on this appliance.**
- **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**
- **Do not use water on or near the control box located on the side of the broiler for risk of serious injury or death due to electrical shock.**

WARNING, HIGH TEMPERATURES WITH HOT SURFACES. FAILURE TO FOLLOW THESE PROCEDURES COULD RESULT IN SERIOUS INJURY:

- **Do not attempt to clean, disassemble or perform maintenance on this broiler until it is fully cooled as per the instructions contained in this manual.**

B. INSTALLATION

B.1 Pre-Installation

Uncrate the broiler and inspect for shipping damage. Remove the tape securing the machine parts, and install the parts in their proper location. Refer to the Parts and Location section of this manual. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier. The factory warranty does not cover freight damage.

B.2 Mounting

Follow the mounting instructions if this function is not performed by the installer.

B.3 Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important to level the broiler during installation.

B.4 Hood Requirements

This appliance must be installed under a ventilation hood of adequate size and the following minimum capacity:

Model	SCFM
1725	800
1731	800

Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

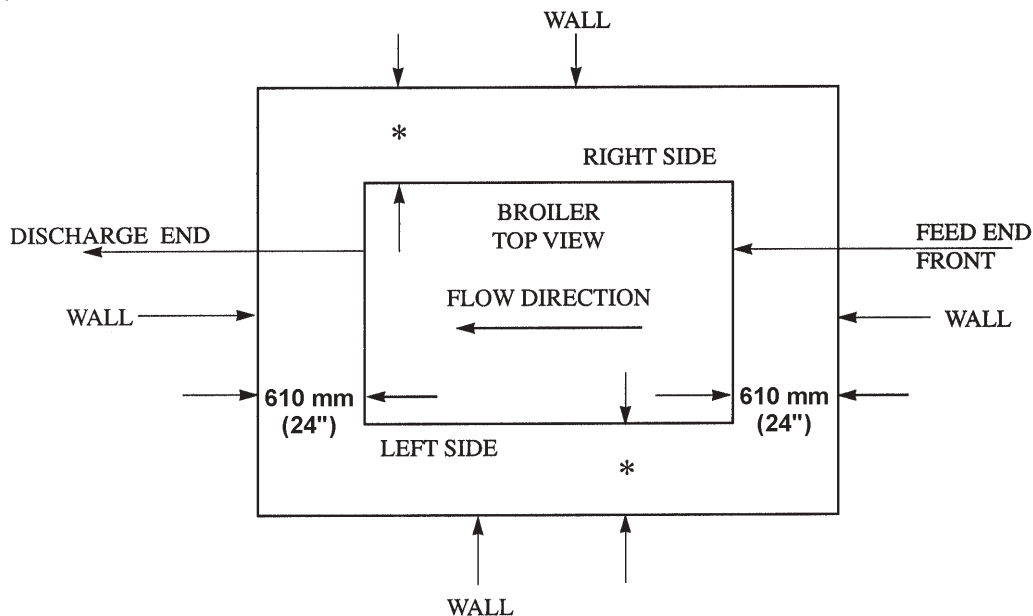
B.5 Clearance

For proper installation the minimum clearance from combustible and non-combustible construction must be 152 mm (6") from the back and 152 mm (6") from the front of the machine. Keep appliance area free from combustibles.

To facilitate disassembly and service of the unit a minimum of 610 mm (24") should be allowed on the control panel (feed end) of the broiler, as well as in front and back of the broiler.

B.6 Gas Connection- 3/4" N.P.T.

At rated input the gas supply should deliver a pressure of at least 15 mbar (6" water column) at the broiler connection for natural gas. Incoming gas supply pressure must not exceed 50 mbar (20" water column).



* 152 mm (6") Minimum, preferably 610 mm (24") or more for service. Location clearances are from walls of broiler height.

Note: Appliance installation must conform with all local codes. Check all fittings for gas leaks, including pilot tubing and inlet connections as soon as the appliance is connected to the gas supply.

Note: This appliance must be isolated from the gas supply piping system during any pressure testing of the gas supply piping system with test pressure of 3.45 kPa (0.5 psig) or more.

B.7 Electrical Connection

Power requirements are stated on the unit nameplate and must be connected accordingly. Before starting broiler, tighten all electrical connections in control box. An electrical wiring diagram can be found inside the control box.

Note: Disconnect power before servicing.

B.8 Pre-Operation Check

Be sure that all parts are installed in the proper location:

- Ventilation is turned on
- Broiler is plugged in
- Gas line is connected

INSTALLING GAS APPLIANCE CONNECTORS AND FLEXIBLE GAS LINES CORRECTLY

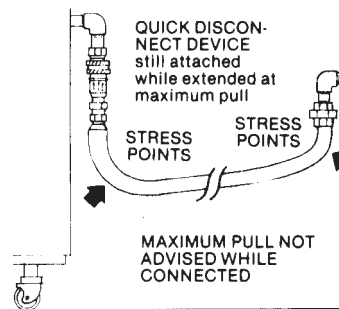
For safety in the kitchen area, and to insure maximum service life, it is vitally important to correctly install connectors.

In order to avoid sharp kinks or excessive bends that could have a damaging effect on the connector, it may be necessary to attach pipe elbows in order to bring the connector into its proper plane. For easy movement of the appliance, the connector should be installed with a "lazy" loop for minimum tension.

Note: Gas appliances should be disconnected prior to maximum movement. (Minimal movement is possible to connect hose.)

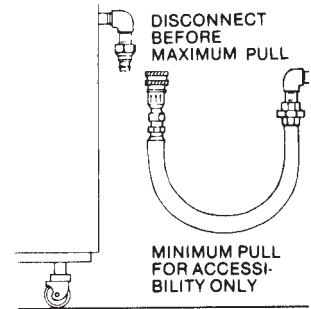
WRONG

Avoid sharp bends and kinks when pulling equipment away from wall.



RIGHT

Minimum pull of equipment is permissible for accessibility to quick disconnect device.



RESTRAINING DEVICE INSTALLATION AND USE

This high strength restrainer is to be used with all moveable (castered) appliances. It fully complies with American Gas Association requirements. References: Z21.69, Z83.11, and Z21.41 with current revisions. Installation is quick and positive. In Canada, device is in accordance with CAN 1-6.9-M70 Quick Disconnect Devices for use with gas fuel, and CAN 1-6.10-88 metal connectors for gas appliances.

Correct length for any appliance is simply a matter of loosening two adjuster clips (1) and re-tightening. (3" to 6" shorter than appliance connector is desired length.)

Restrainer is made of heavy duty steel cable, with a strong scissor hood (2) at one end, and an equally strong spring hook (3) at the other. Cotter pin (4) is supplied to secure the installation.

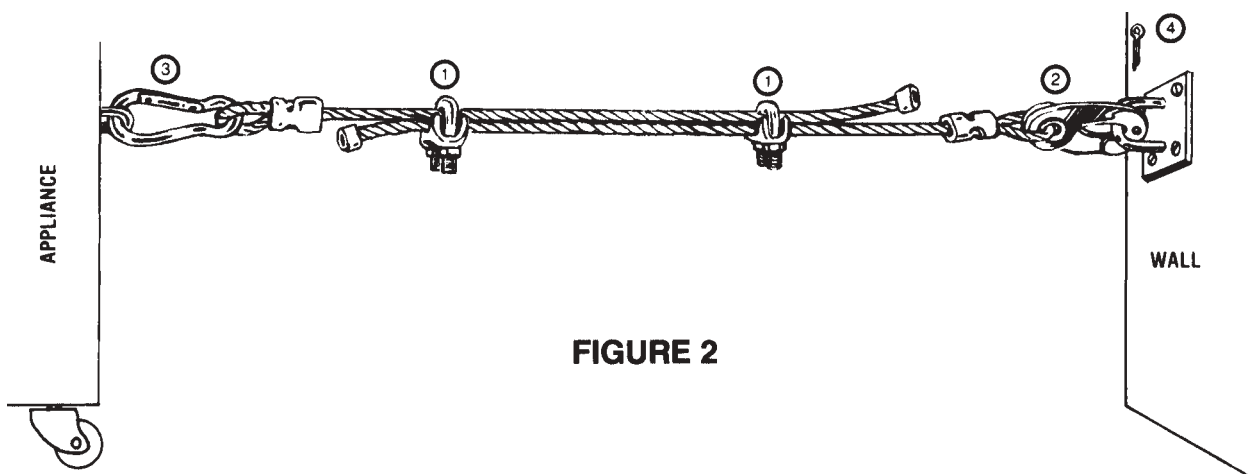
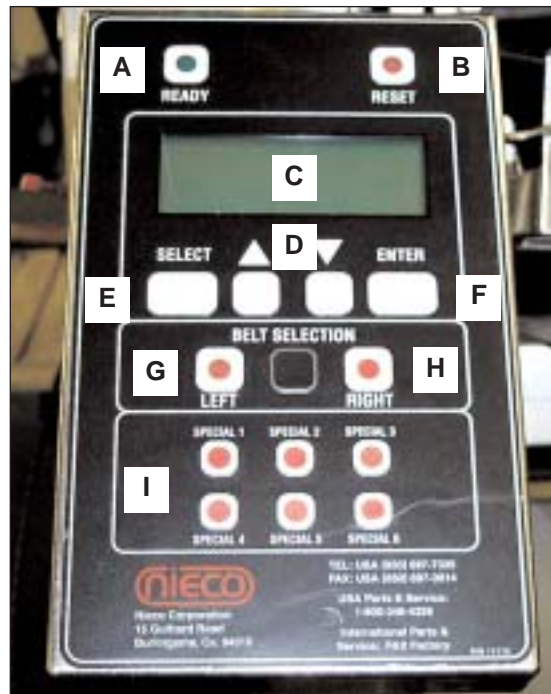


FIGURE 2

IMPORTANT: This Restraining Device should be ordered with every connector for Movable appliances.

C. OPERATION

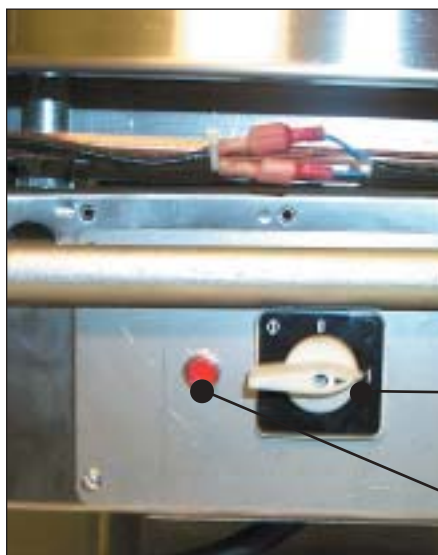
Controls and Indicators



CONTROL PAD

- A. READY LIGHT - Indicates broiler is on
- B. RESET - Use to reset certain control functions
- C. LED Display
- D. UP/DOWN ARROW KEYS - For cursor movement
- E. SELECT - Make control selections
- F. ENTER
- G. LEFT - For selecting the left belt
- H. RIGHT - For selecting the right belt
- I. PRESET BUTTONS - For selecting preset settings for different products

GAS SYSTEM

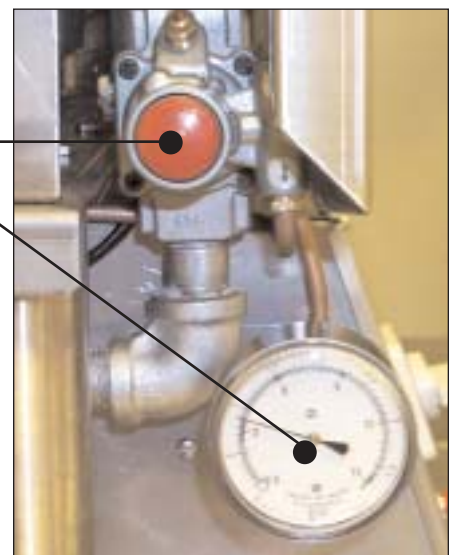


PUSHBUTTON SAFETY VALVE

GAS PRESSURE GAUGE

MAIN ON/OFF SWITCH

IGNITION RESET SWITCH



C.1 Lighting Procedures

PRE-LIGHTING PREPARATION

1. Broiler is centered under hood and plugged in
2. Gas valve is open when handle is in line (parallel to) the pipe
3. Turn ventilation system on

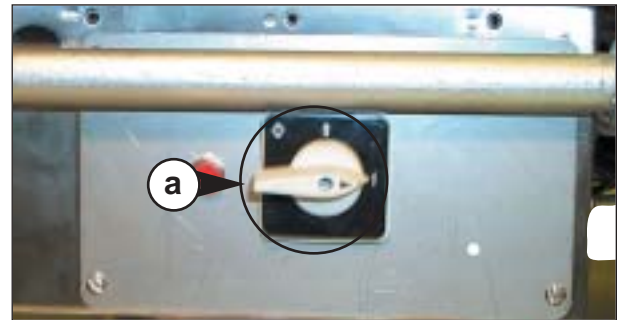
⚠ WARNING ⚠

THE VENTILATION SYSTEM MUST BE ON AT ALL TIMES DURING BROILER OPERATION. OPERATING BROILER WITHOUT PROPER VENTILATION IS A SEVERE FIRE HAZARD.

IGNITION PROCEDURES

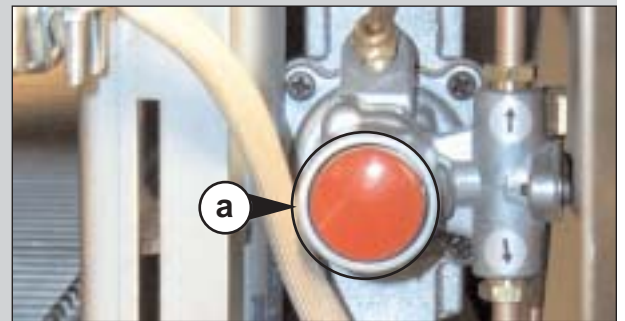
1

Turn the **MAIN POWER SWITCH (a)** on.



2

Push and hold the **SAFETY PUSH BUTTON VALVE (a)** for 30 seconds. Release and verify that the burners have lit.



3

Check the **GAS PRESSURE GAUGE (a)**, verify that it reads 4". **Allow the broiler 30 minutes to warm up.**



PILOTS MUST BE LIT WITHIN 2 MINUTES; IF YOU EXCEED 2 MINUTES, PRESS THE RESET BUTTON NEXT TO THE ON/OFF SWITCH AND REPEAT IGNITION PROCEDURES



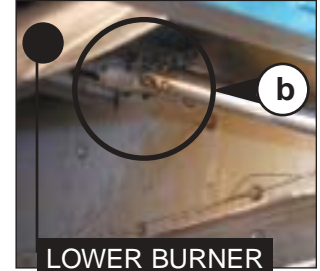
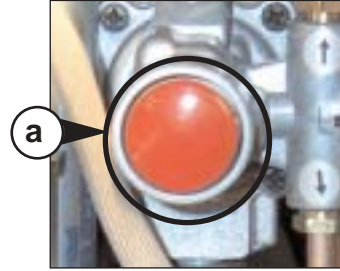
Reset Button

C.2 Lighting Procedures (Continued)

MANUAL IGNITION

1

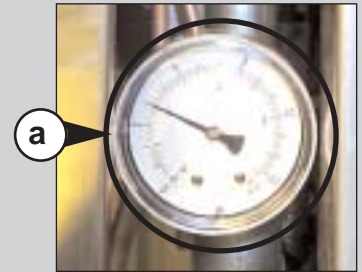
Remove the **GREASE PAN** (not pictured - see DIS-ASSEMBLY page 16). Press and hold the **PILOT BUTTON (a)** and place the long stemmed lighter or match on the **PILOT BURNER (b)** located on the outboard (manifold) side of the broiler. After pilot is lit, hold pilot button for 30 seconds and release.



LOWER BURNER

2

After releasing pilot button, verify that **LOWER BURNERS** have lit and that the **GAS PRESSURE GAUGE** reads 4" (a).

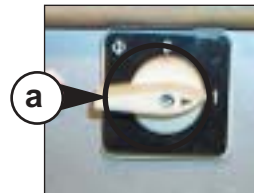


C.3 Shutdown Procedures

PLANNED SHUTDOWN

1. Allow the broiler to run free of any product for 10 minutes. This will burn the chain clean.

2. Turn off the **Main Power Switch (a)**.



3. Wait for 30 minutes for the broiler to cool.

⚠ WARNING ⚠

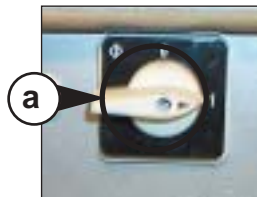
Always leave the ventilation hood on while the broiler is cooling. Failure to do so is both a fire risk and could result in damage to the broiler.

⚠ WARNING ⚠

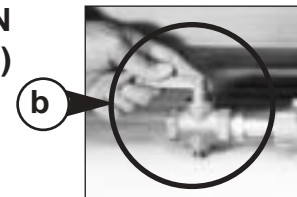
Allow the broiler to fully cool **BEFORE** beginning disassembly and cleaning. Failure to do so could result in serious injury.

EMERGENCY SHUTDOWN

1. Turn off the **MAIN POWER SWITCH (a)**.



2. Close the **MAIN GAS VALVE (b)**



Your Nieco Automatic Broiler is designed to automatically stop gas flow to the broiler in the event of power failure, gas pressure loss or any other related incident. No attempt should be made to operate this appliance in the event of a power failure.

⚠ CAUTION ⚠

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

FOR YOUR SAFETY:

IN THE EVENT OF A PROLONGED POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE

C.4 Control Operation

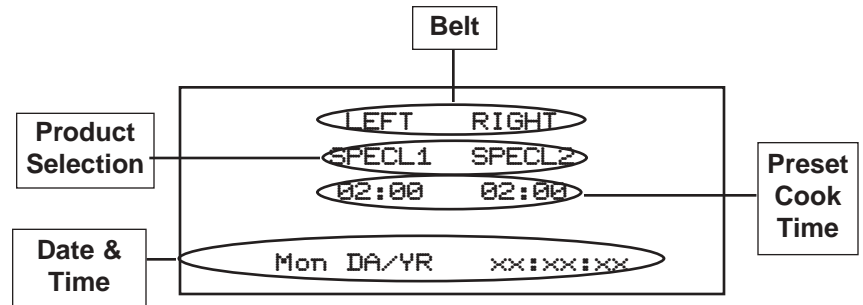
IMPORTANT: THIS BROILER IS SHIPPED WITH FACTORY PRESETS THAT MUST BE CHANGED

If this is the initial start-up for your broiler, ALL control settings must be made according to approved specifications. Follow the steps outlined for calibration, changing preset times and setting the element heat settings to properly set up this broiler.

INITIAL SET-UP AND CALIBRATION

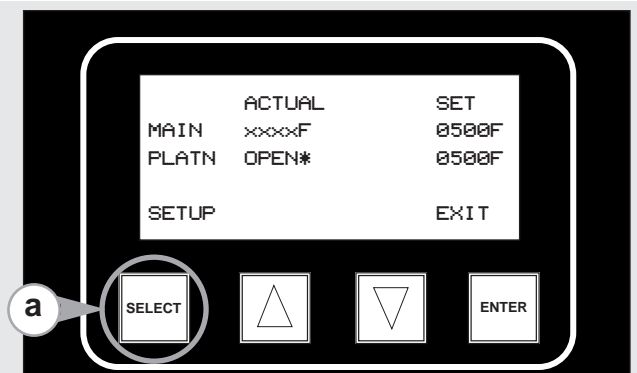
1

Turn Main Power Switch on. Copyright screen will illuminate for several seconds showing software revision number (2.15 at time of printing) followed by the run screen. Broiler should be in HIGH GAS (4" W.C.). Light the broiler following the lighting procedures.



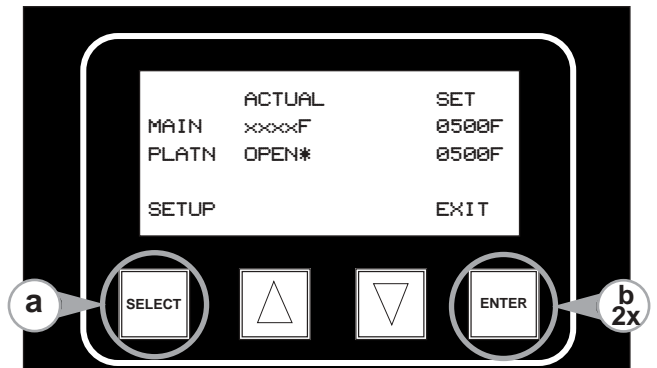
2

Calibrate by setting the temperature to 500°F. Push and hold the **SELECT (a)** button for 5 seconds. LCD will show TEMP SET function.



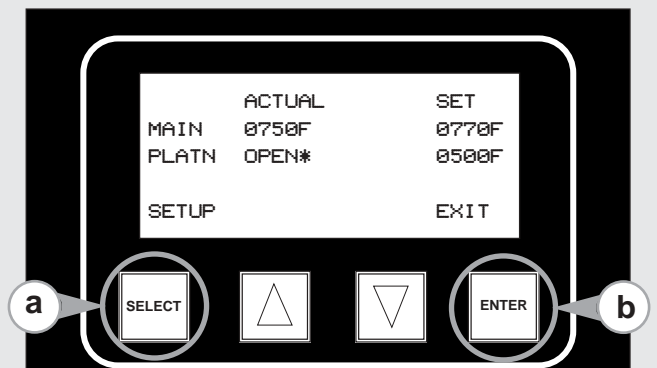
3

Use the **SELECT (a)** button to move the cursor. Use the up or down arrows to change the values. When "set" temperature reads 500°F, press **ENTER (b)** twice to save.



4

Allow the broiler 30 minutes to warm up. After warm up, read the actual temperature. This will be the set temperature. Press the **SELECT (a)** button for 5 seconds to return to the TEMP SET function. Use the **SELECT (a)** button to move the cursor to the set temperature. Use the up and down arrows to change the value to your new set temperature. Press the **ENTER (b)** button twice (2X) to save. NOTE: THIS IS ONLY AN EXAMPLE SHOWN; YOUR READ OUT WILL BE DIFFERENT!

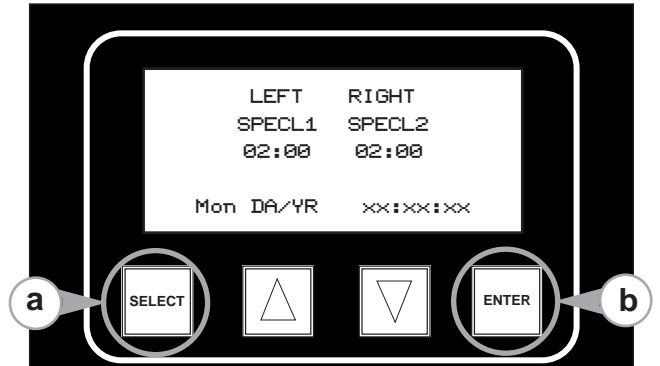


NORMAL RUN (OPERATING) SCREENS

1

RUN SCREEN 1 Normal Run Screen

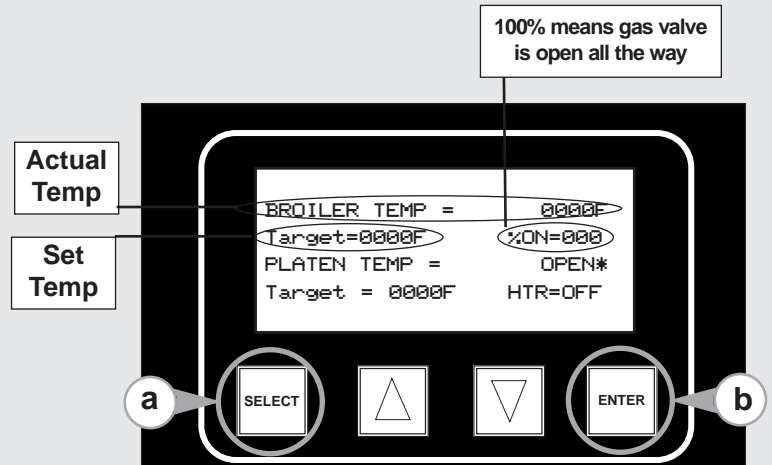
Press the **SELECT (a)** or **ENTER (b)** button until the screen returns to the normal run screen. The normal run screen shows cook times.



2

RUN SCREEN 2 From the NORMAL RUN Screen Press ENTER to get to Screen 2

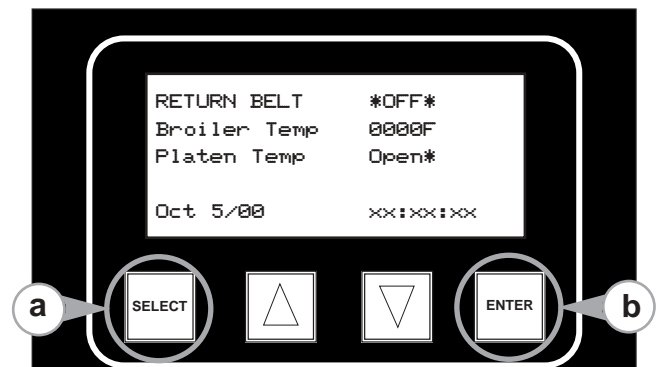
Run screen 2 compares the actual chamber versus the programmed set points. This display is primarily used for service. To exit this screen and return to the normal operating screen press **SELECT (a) TWICE** or **ENTER (b) ONCE**.



3

RUN SCREEN 3 From the NORMAL RUN Screen press SELECT to get to Run Screen 3

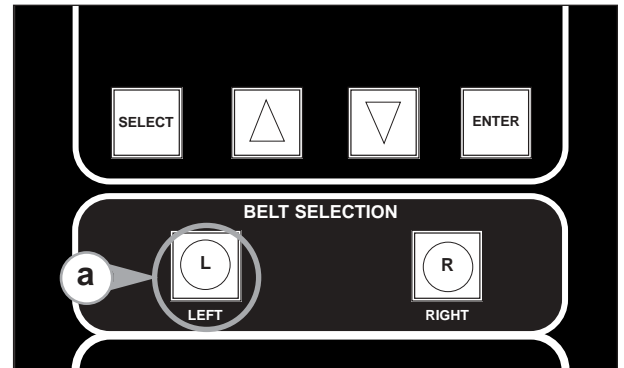
Run screen 3 is diagnostic for service. To exit this screen and return to the normal operating screen press **SELECT (a)** or **ENTER (b)**.



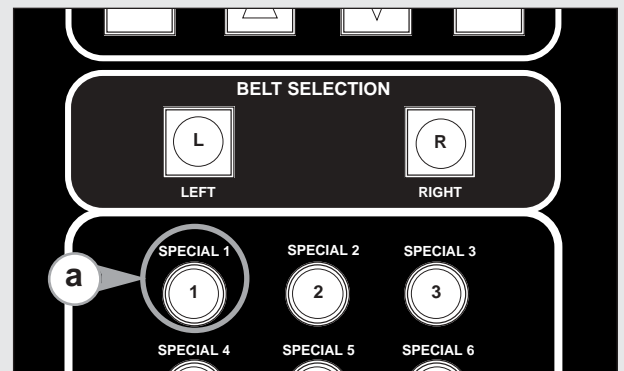
CHANGING PRESET COOK TIMES

The 1725 control allows you to program multiple belt speeds for each individual belt. Follow these steps to change the preset broil times for each product/belt.

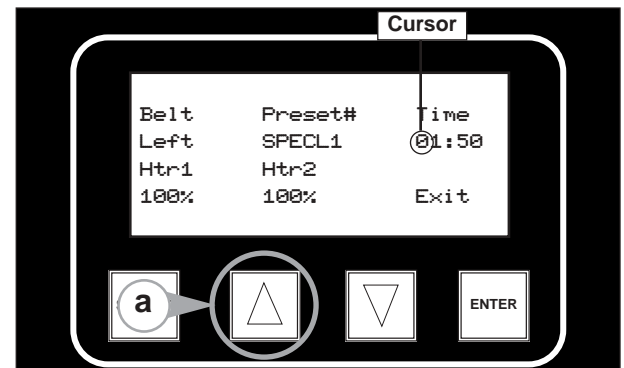
- 1 From the normal operating screen - press and hold for 5 seconds the BELT you wish to change. For example press **LEFT (a)**. Belt selection choices are: LEFT and RIGHT.



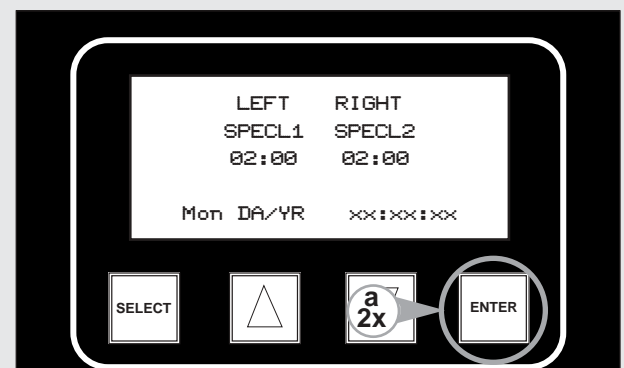
- 2 Then press the PRODUCT button you wish to change. For example select **SPECIAL 1 (a)**. Product selection choices are: SPECIAL 1 - 6.



- 3 After step 1, the screen will change to the edit mode with the cursor flashing on the preset time. Use the **UP** and **DOWN (a)** ARROWS to adjust the broil time. While in edit mode, any of the belts and product preset times can be changed. Simply press the BELT/PRODUCT you wish to change and use the UP/DOWN arrows to change the times.



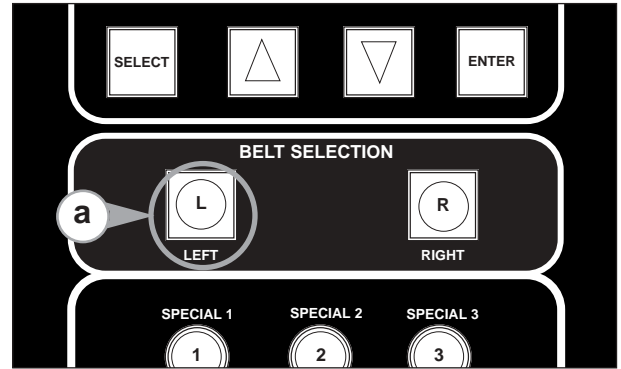
- 4 When you are finished making changes, press the **ENTER (a)** button TWICE (2x) to save the changes and return to the normal operating screen.



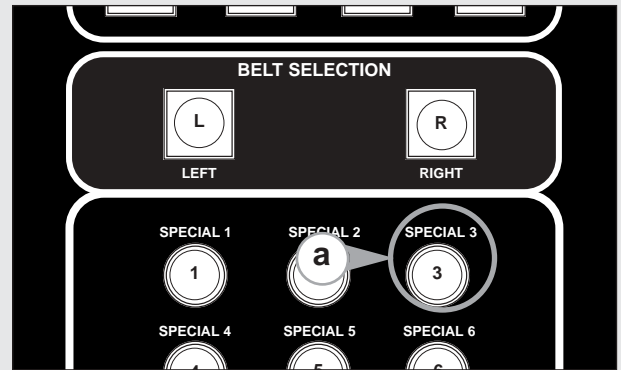
CHANGING ELEMENT POWER SETTINGS

The 1725 uses electric elements on the top and gas burners on the bottom. The elements are divided into 2 cook zones per belt. These are defined as HEATER 1 (Htr 1) and HEATER 2 (Htr 2). Heater 1 is the front or feed end elements; Heater 2 is the back or discharge end elements. These zones can be independently controlled. The heaters are set by percent of power ranging from 0% (OFF), to 100% (full power). NOTE: All elements are factory preset to 100% power. NOTE: All elements are factory preset to 100% power.

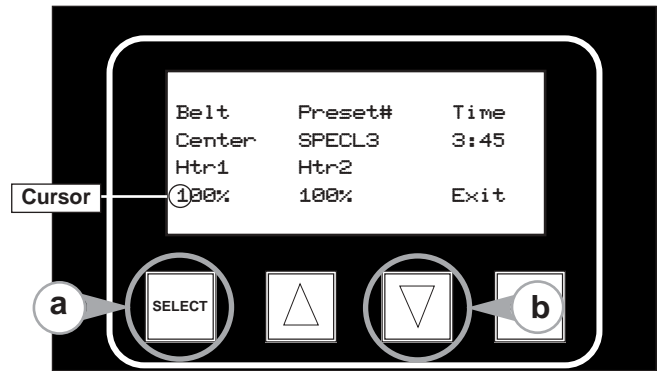
1 Press and hold for 5 seconds the belt you wish to change. For example, press and hold the **LEFT (a)** button for 5 seconds.



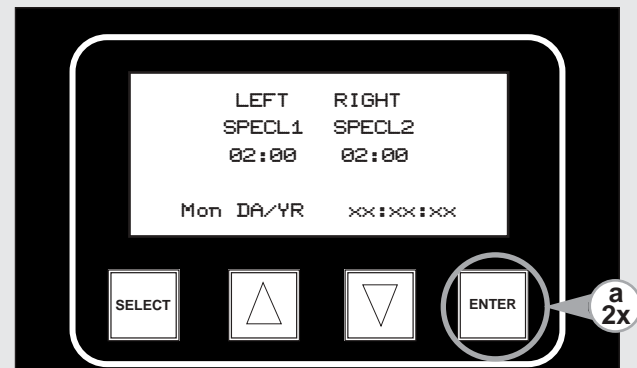
2 Then press the product button you wish to change the power settings for. For example, press the **SPECIAL 3 (a)** button.



3 After step 1, the screen will change to the edit mode with the cursor flashing on the preset time. Press the **SELECT (a)** button to move the cursor to Htr1 (Heater 1). Use the **UP and DOWN (b)** arrows to change the percentage of power for Htr1 (0%=OFF; 100%=FULL). When Heater 1 is set, press the SELECT button to move the cursor to Heater 2. Repeat to change Heater 2 power setting.



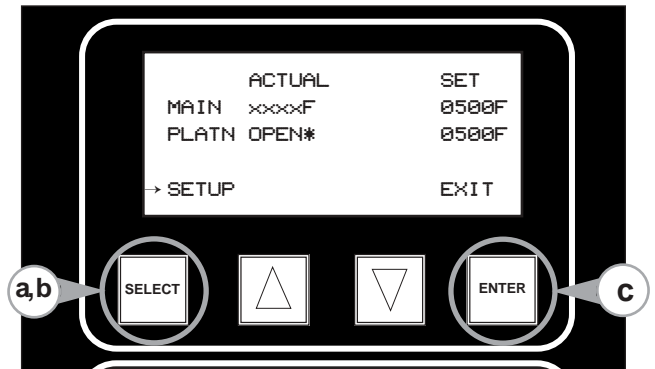
4 When you are finished making changes, press the **ENTER (a)** button TWICE (2x) to save the changes and return to the normal operating screen.



SETTING THE DATE AND TIME

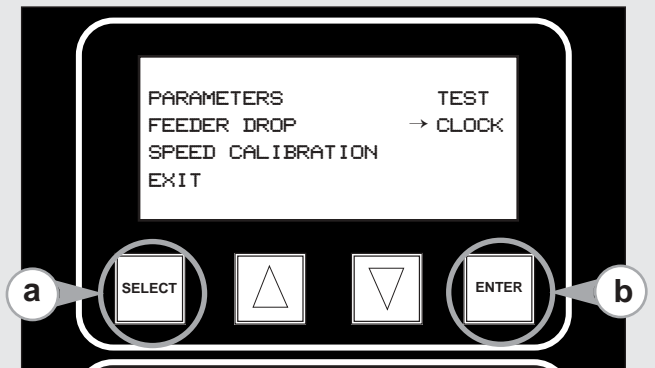
1

Press and hold **SELECT (a)** for 5 seconds to get to the TEMP SET screen. Press the **SELECT (b)** button to move the cursor to point at SETUP, then press the **ENTER (c)** button.



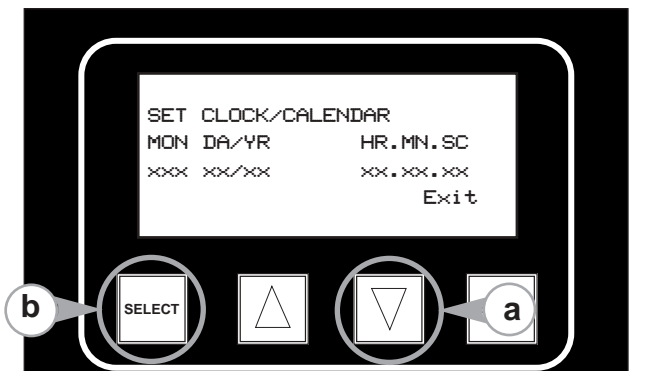
2

Press the **SELECT (a)** button to move the arrow to the CLOCK selection. Press the **ENTER (b)** button.



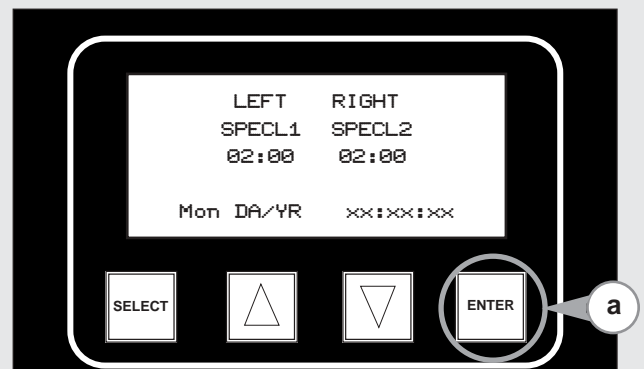
3

Use the **UP/DOWN (a)** arrows to set the date. Press the **SELECT (b)** button to move the cursor from month/day to time. Set the time using the UP & DOWN arrows.



4

When finished making changes, press **ENTER (a)** to save your changes and return to the normal run screen.



C.5 Cleaning and Disassembly

If this appliance is connected to the gas supply by a flexible gas line and quick disconnect coupling, it must also be connected to a restraining device (see installation instructions). If the appliance is moved and then returned to its original position, it must be reconnected to the restraining device and the casters locked before resuming operation. Clear machine of all food products. Allow the machine to run empty for ten minutes in order to burn off the residue on the belt. Turn the broiler off and close the main gas valve. Disconnect the power supply to the broiler before cleaning or servicing. Allow the machine to cool for 30 minutes before you disassemble.

WARNING

LEAVE THE VENTILATION HOOD ON DURING COOLING. FAILURE TO DO SO COULD POSE A FIRE SAFETY HAZARD.

CAUTION

Follow the Disassembly and Reassembly steps to ensure proper operation of the broiler. Failure to do so may result in operational problems.

WARNING

BROILER PARTS ARE HOT. DO NOT ATTEMPT TO DISASSEMBLE THE BROILER UNTIL IT IS FULLY COOL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN SEVERE INJURY.

FROM THE FEED END - Remove and clean the following parts with an approved cleaning solution:

1. The FEED END DRIP PAN.



2. The GREASE PAN.

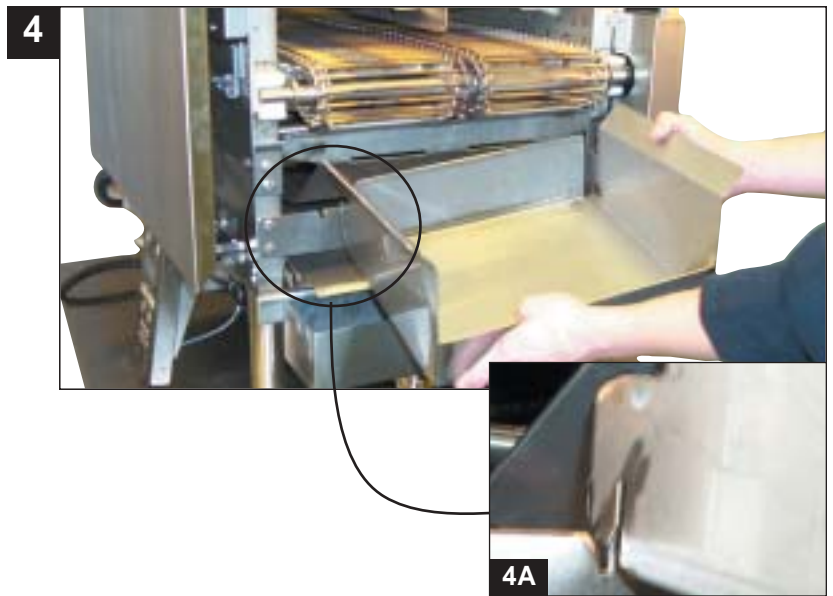


FROM THE DISCHARGE END

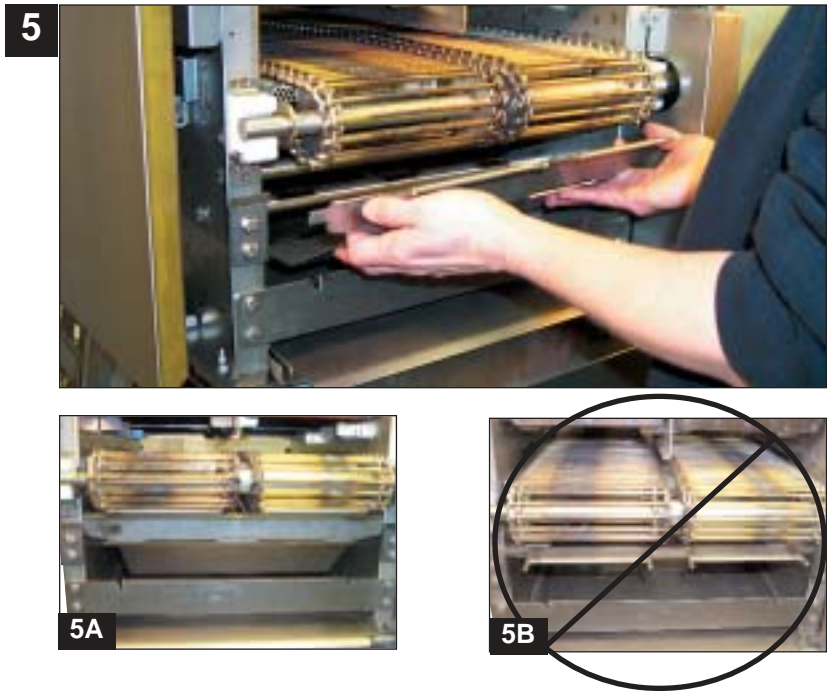
3. The AWNING. Note the position of the AWNING hanging on the pins for reassembly (See 3A)



4. PRODUCT HOLDING PAN. Note the 2 notches the pan rests on for reassembly (See 4A)



5. STRIPPER BLADE. IMPORTANT: When reassembling, be sure the STRIPPER BLADE is seated correctly in the brackets for proper reassembly. Photo 5A shows the correct installation of the STRIPPER BLADE. Photo 5B is incorrect.

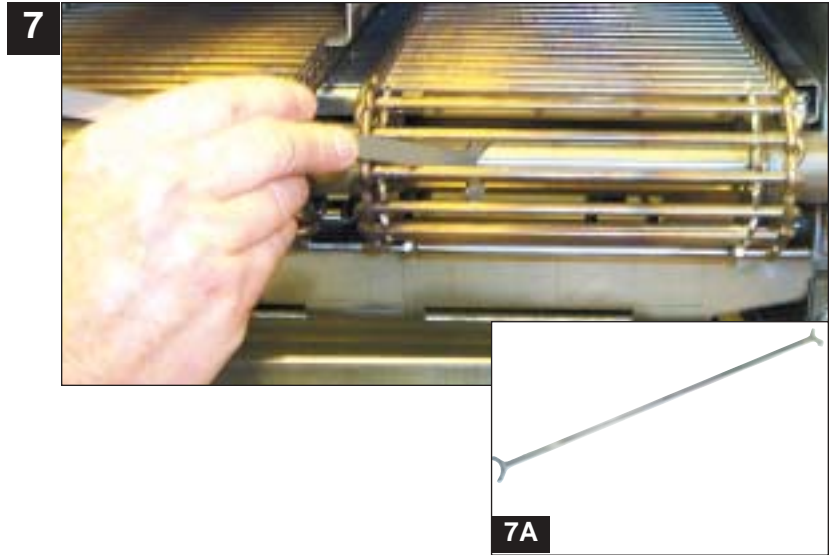


6. GREASE BOX.



DAILY CLEANING

7. Use the SHAFT SCRAPER TOOL (see 3A) to scrape the feed end and discharge end DRIVE SHAFTS.



WEEKLY AND MONTHLY CLEANING

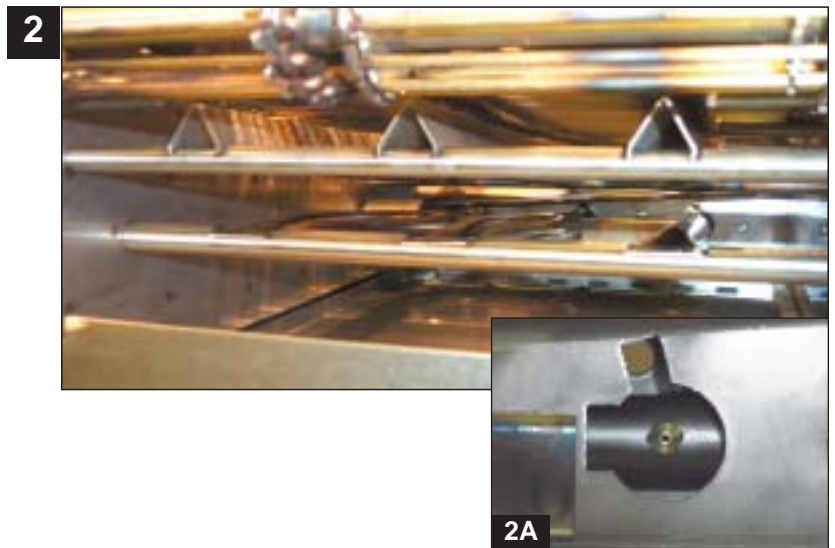
Clean the following parts on a weekly/monthly basis. Schedule routine maintenance if necessary for parts that are showing excessive wear.

WEEKLY CLEANING - FEED END

1. Feed end SCRAPER BLADE. Remove by sliding out under the meat belt. Note how the SCRAPER BLADE hangs on 2 pins inside the frame for proper reassembly.



2. LOWER BURNERS and SHIELDS. Remove LOWER BURNERS by turning counter clockwise (to clear burner key SEE 2A). Install by inserting then turning burner clockwise to lock into place.



WEEKLY CLEANING - SIDE

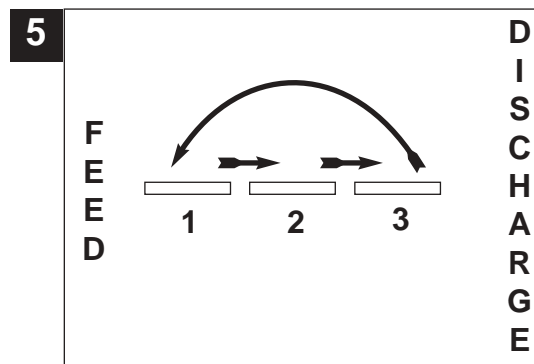
3. Remove and wipe the SIDE PANELS clean. Open the FLAME ARRESTOR ACCESS DOOR (See 4A).



4. Use the Multi-purpose tool to help remove and rotate the FLAME ARRESTORS on a weekly basis.

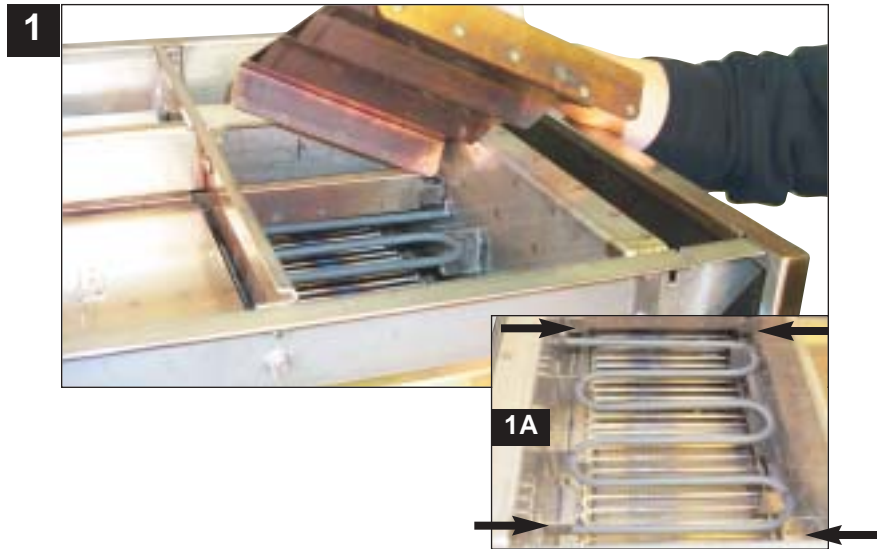


5. Rotate so the discharge end arrestor moves to the feed end, the middle to the discharge, and feed to the middle.



MONTHLY CLEANING

1. UPPER HEAT REFLECTORS. NOTE: When installing UPPER HEAT REFLECTORS, be sure to reinstall reflectors on the tabs (See 1A).



2. Inspect the upper elements for a smooth surface by touching each element lightly feeling for rough spots. If you feel rough spots, schedule service for your broiler.

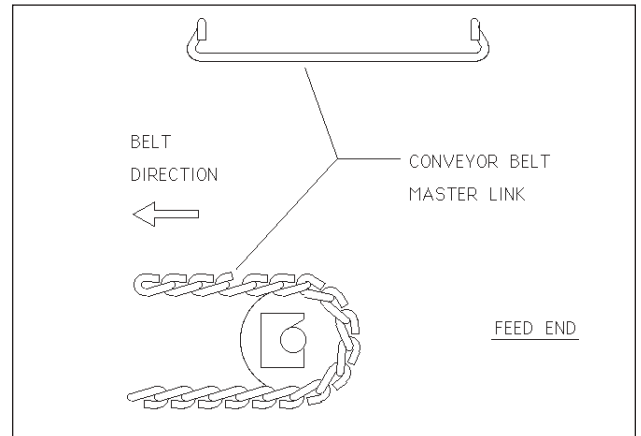


D. CONVEYOR BELT REMOVAL

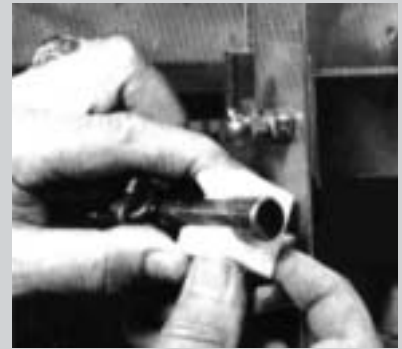
Maintain proper tension on the conveyor chains to prevent jamming. Major tension adjustments are made by removing a link or links from the chain. Broil belt tension should be checked monthly. To do this, allow the machine to cool, then grip the idler shaft at each end and pull on it. If the shaft and bearings move 1/2" or more, remove a link from the conveyor belt.

Before beginning, notice the way the broil chain runs through the broiler. Also, notice the direction the chain knuckles face. Be sure to reassemble the same way.

- 1 Run chain until the master link is near the front idler shaft.



- 2 Lift shaft and teflon bearings up, and slide the bearings out.



- 3 Unhook the master link.



⚠ CAUTION ⚠

To ensure proper broiler operation be sure to reassemble the chain with the knuckle opening facing away from the direction of travel.

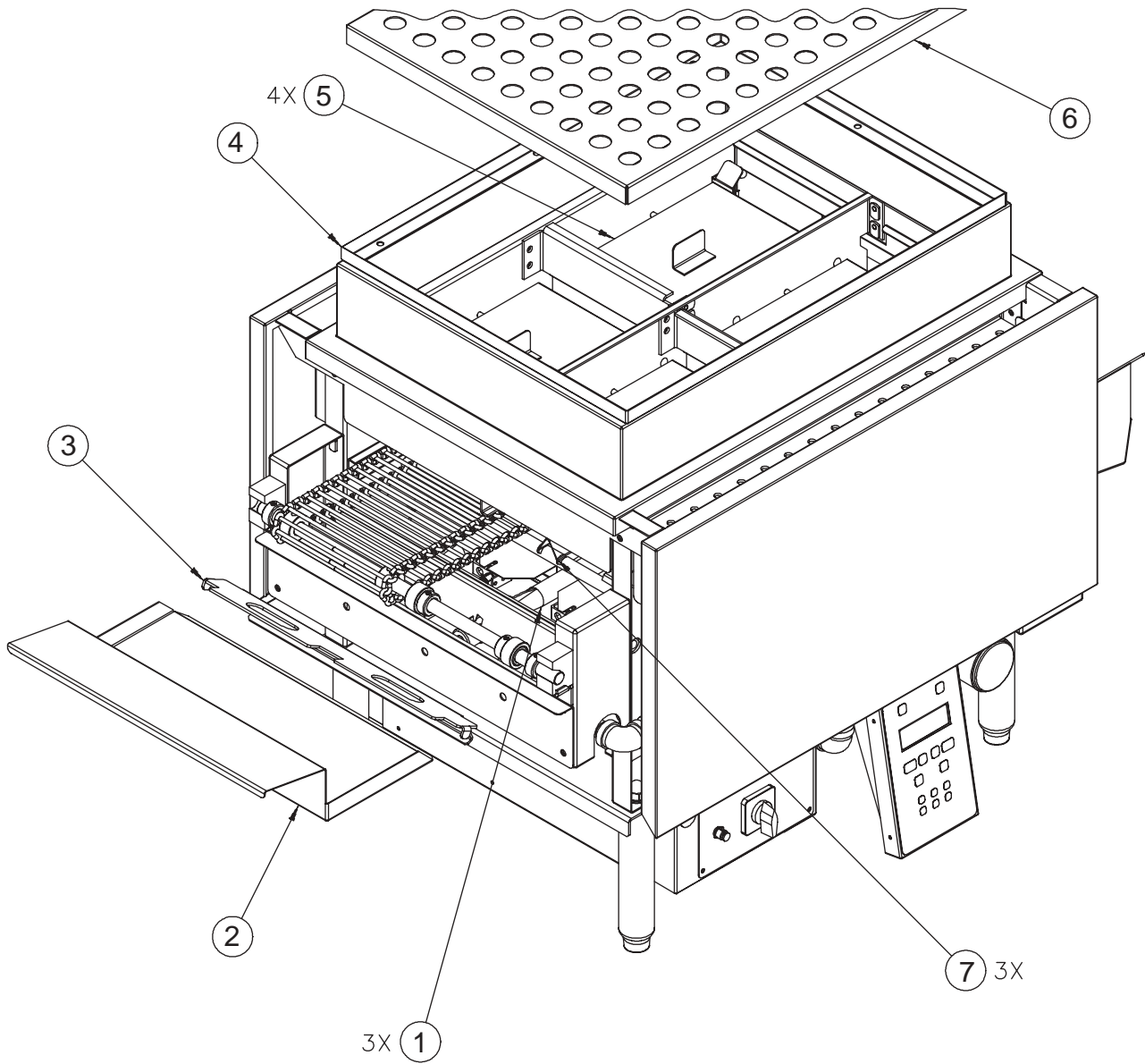
E. TROUBLESHOOTING

Always verify that the broiler is properly assembled, the hood is on, gas valve open and broiler is plugged in.

Problem	Solution
Pilots not lighting	<ul style="list-style-type: none"> <input type="checkbox"/> Check that broiler is plugged in, gas valve is open and broiler is turned on The 2-minute time limit was exceeded - press the timer reset button <input type="checkbox"/> Manually light if it is not a timer problem <input type="checkbox"/> Check for ignition <input type="checkbox"/> Check for clogged pilot
Burners not lighting	<ul style="list-style-type: none"> <input type="checkbox"/> Check for gas pressure, if there is pressure, use the manual lighting procedure <input type="checkbox"/> If no gas pressure, call for service <input type="checkbox"/> Check for proper burner installation <input type="checkbox"/> Check for plugged burner orifices <input type="checkbox"/> Check for plugged pilot burner
Pilot not staying lit	<ul style="list-style-type: none"> <input type="checkbox"/> Hold in red pilot button longer <input type="checkbox"/> Call for service as red pilot button or thermocouple may need replacing
Meat belt jams	<ul style="list-style-type: none"> <input type="checkbox"/> Procedure to correct: <ul style="list-style-type: none"> ___ Push reset button on keypad once to reverse chain ___ Push reset button a second time to run belt forward If belt jams again, check: <ul style="list-style-type: none"> ___ Arrestors for proper placement (Make sure arrestors are under both chains) ___ For sag in the chain with arrestors in place (Belt may need a link removed) ___ For an obstruction
No display on computer control keypad	<ul style="list-style-type: none"> <input type="checkbox"/> If there is no text displayed on the keypad but the backlighting is on, check the connection at the keypad <input type="checkbox"/> Call service if necessary
Alternative display shown on computer control keypad	<ul style="list-style-type: none"> <input type="checkbox"/> Depress select button on the keypad to change view

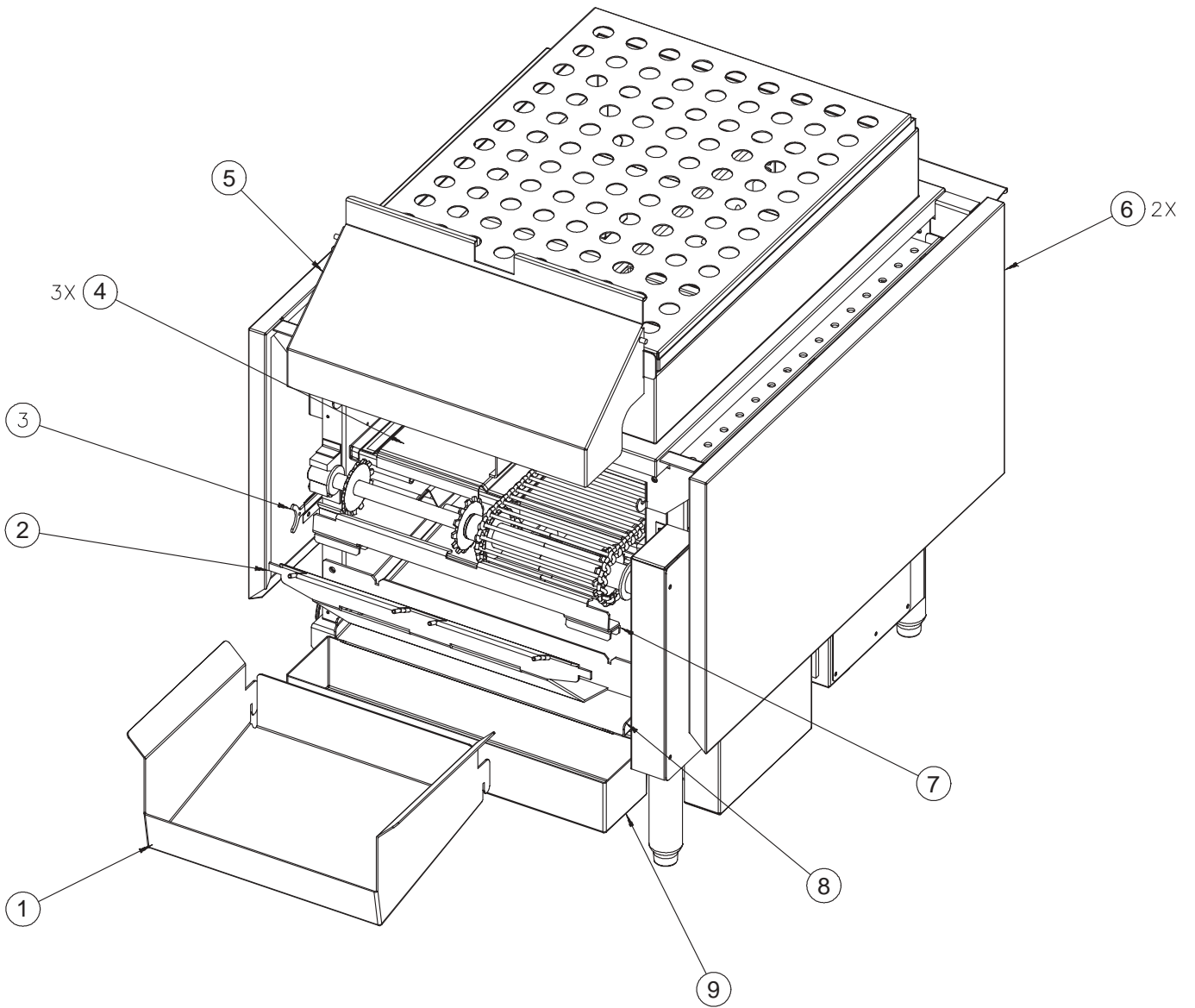
Problem	Solution
<p>Temperature on display reads “OPEN”</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Inspect wire leads coming out of temperature probe <ul style="list-style-type: none"> ___ Remove side panel located above thermocouple ___ If wire is cut or exposed (insulation), call service
<p>Computer control freezes or locks up (screen doesn't change when you press a button)</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Reset <ul style="list-style-type: none"> ___ Turn main power switch off ___ Push and hold red pilot button ___ Turn on again; burners should relight automatically. If not, follow lighting procedure
<p>Too much smoke/heat in the kitchen</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Check that hood and fan are working correctly <input type="checkbox"/> Check that broiler is properly positioned under the hood; check all sides of broiler <input type="checkbox"/> Check condition and placement of hood filters; clean daily and position properly
<p>Grease on floor from discharge end</p>	<ul style="list-style-type: none"> <input type="checkbox"/> Check that grease box is properly installed.

F. 1725 PARTS & LOCATIONS FEED END VIEW



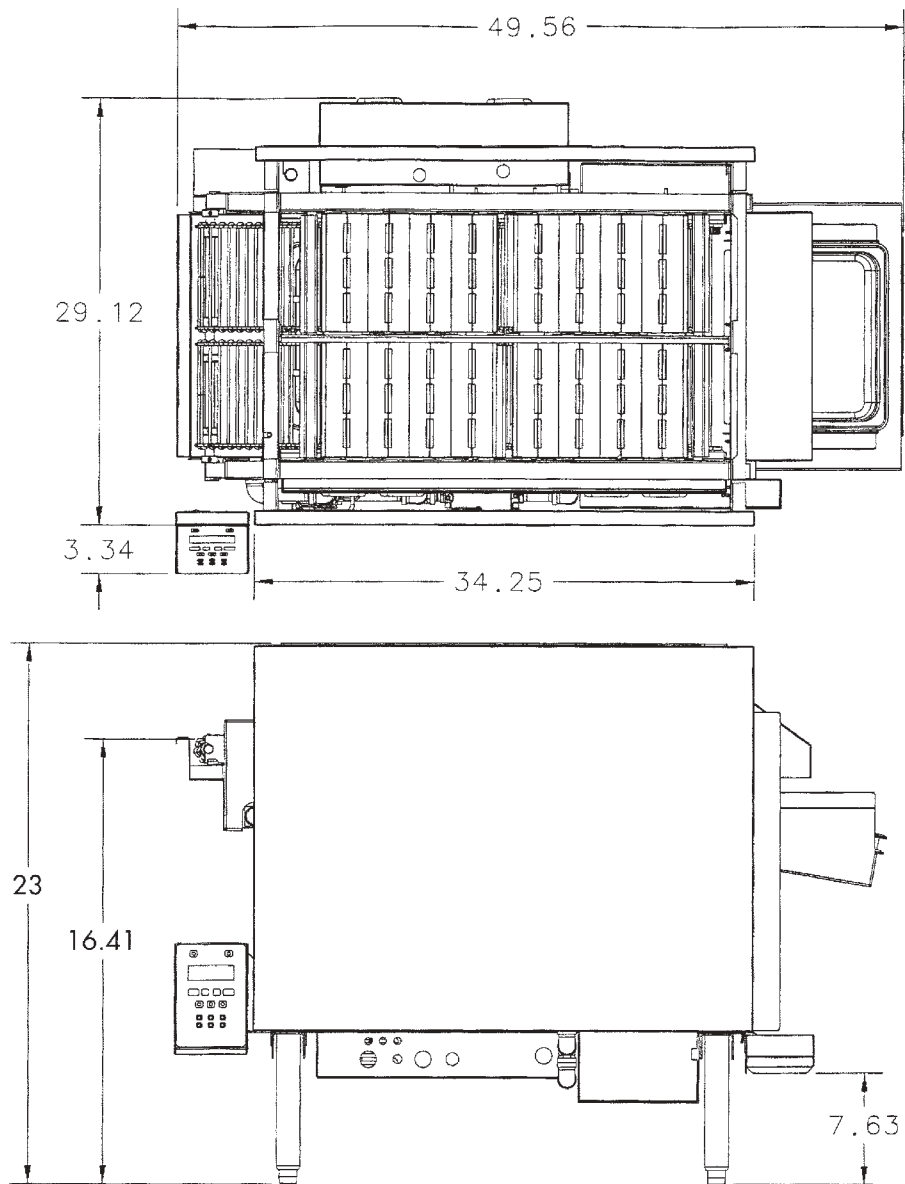
ITEM	P/N	Qty	Description
1	11428	3	Lower Burner
2	11791	1	Feed End Drip Pan
3	11015	1	Ash Scraper Blade
4	11818	1	Shroud
5	11450	4	Element Reflector
6	11863	1	Shroud Cap
7	11452	3	Burner Shield

1725 DISCHARGE END VIEW



ITEM	P/N	Qty	Description
1	11155	1	Patty Catch Pan
2	11464	1	Stripper Blade
3	11108	1	Flame Arrestor Tool
4	11823	3	Flame Arrestor
5	11830	1	Awning
6	11822	2	Side Panel
7	11004	1	Discharge Ash Scraper
8	11449	1	Grease Pan
9	11463	1	Grease Box

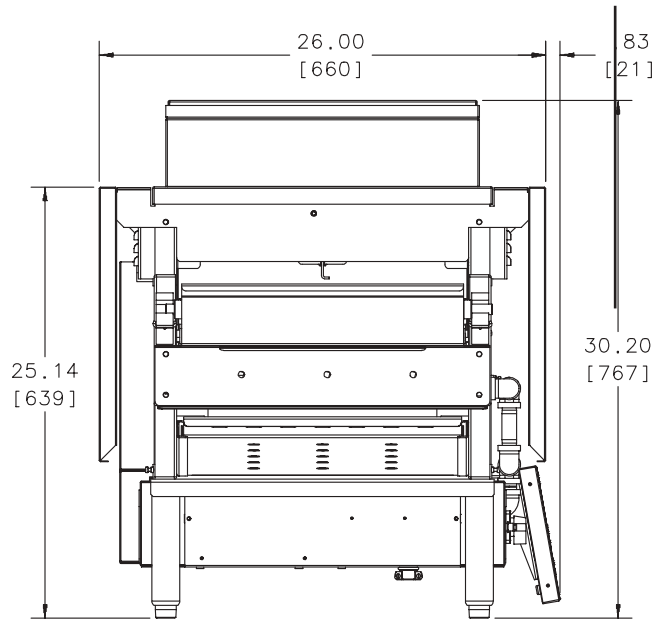
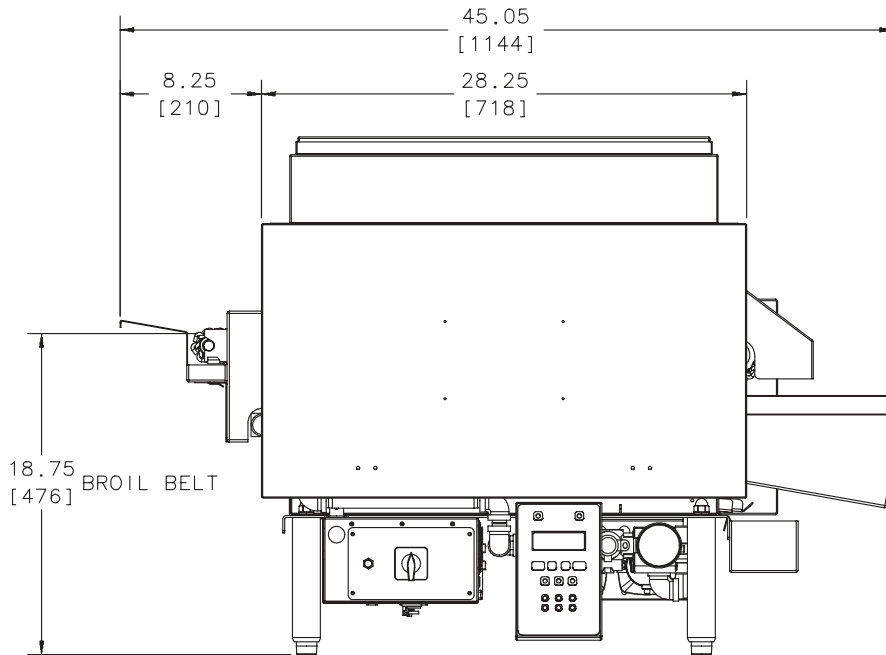
G. N1731 SPECIFICATIONS



NOTE: LEFT FEED BROILER SHOWN,
RIGHT FEED BROILER HAS
CONTROL PANEL ON FAR SIDE.

GAS CONSUMPTION: 49,887 BTU/Hr @ 5" W.C. (HIGH GAS)
40,731 BTU/Hr @ 3" W.C. (LOW GAS)
GAS CONNECTION: 3/4" NPT
ELECTRICAL CONNECTION: 208V, 3 ϕ , 50-60Hz, 18A
SUBJECT TO CHANGE

N1725 SPECIFICATIONS



GAS CONSUMPTION: 56,200 BTU/Hr @ 5" W.C. (HIGH GAS)
48,700 BTU/Hr @ 3" W.C. (LOW GAS)

GAS CONNECTION: 3/4" NPT

ELECTRICAL CONNECTION: 208V, 3 ϕ , 50-60Hz, 18A

SUBJECT TO CHANGE

I. WARRANTY INFORMATION

1. Seller guarantees new Nieco Automatic infrared equipment against defective workmanship and materials for a period of twelve months from the date of installation with the exception of the inconel radiant surfaces, protective shields, reverberators, and electric broiling elements which are guaranteed for a period of six months from date of installation. The results of ordinary wear, neglect or misuse, accident or excessive deterioration from any cause are not considered defects. Seller's liability for defective parts is f.o.b. the factory where originally manufactured.
2. We guarantee the correct mechanical operation of the equipment at time of installation, however, we make no warranty expressed or implied of cooking effect or of exact capacity as subjective judgements and product variations will alter evaluation of such performance.
3. Our Nieco Distributor who is authorized to start up our equipment provides a 30 day labor service warranty in addition to the factory parts warranty.
4. We specifically do not warrant any production or product losses or other consequential damages which may occur as a result of equipment malfunction or failure whether the cause of malfunction or failure is otherwise covered by our warranty or not.
5. Seller makes no other representations or warranties of any kind, express or implied, relating to the material and equipment herein described, not expressly set forth in the agreement or any written modification. Any and all implied warranties of suitability or fitness for a particular purpose which exceed the above obligation are hereby disclaimed by Seller and excluded. Seller will not be liable for any consequential damages, loss or expense arising in connection with the use of, or the inability to use its goods for any purpose whatever. In any event, any liability of the Seller shall be limited to the purchase price of the materials and equipment herein described. Guarantee valid only if guarantee registration card is filled out and mailed to manufacturer within fourteen (14) days after machine is installed.

IMPORTANT

The Nieco Corporation reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



Nieco Corporation • 7950 Cameron Drive, Windsor, CA 95492 • (707) 284-7100 Office • (707) 284-7430 Fax
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