

Superior Taste Innovative Solutions

The World Leader in Automatic Broiling



nieco
THE TASTE YOU CAN COUNT ON



What Makes Nieco The Taste You Can Count On?

We've Helped Food Service Operators Cook Products Better and More Consistently for Over 40 Years.

Nieco Corporation is the world's leading manufacturer of automatic broilers. Since 1969, Nieco has manufactured and sold over 60,000 broilers worldwide.

Our customers include casual dining, franchised quick service restaurants, stadiums, hospitals, high volume independent restaurants and most major theme parks. Efficient and reliable, Nieco broilers are also excellent in schools and universities, where speed, consistency and reliability are critical to operation cost and quality control.

Our Quality & Commitment to Service

Built in Windsor, California, Nieco broilers are the choice of industry professionals. With many thousands of units installed in nearly five decades of business, Nieco is first in reliability and the first name in automated cooking. From easy-to-use, precision controls to the heavy duty broiling components, Nieco broilers are built with exceptional care and attention to detail. All Nieco broilers are backed by a one year parts and labor warranty.



All Nieco Broilers are handmade in our plant in Northern California.



Consistent, Great Taste

Our patented BroilVection™ hybrid broiling technology harnesses the broiler's heat and engineers a combination of radiant cooking, natural convection and forced air convection. The result is juicy, seared, flame-broiled perfection every time!



Reliability

With Nieco's BroilVection™ burner system, the burners do not require replacing, making Nieco broilers even more durable and long lasting than ever before. Nieco backs all of its products with a limited 12-month parts and labor warranty and unique worldwide service and distributor network, ensuring that training, maintenance, troubleshooting, parts and repairs are locally available.



Speed & Capacity

Nieco automatic broilers get the product out. They're 40 - 50% faster than average conventional grills because they cook the product on both sides at once.

Flexibility

We may be known for our ability to cook great-tasting burgers, but our automatic broilers also perfectly cook vegetables, steak, chicken, kabobs, fish and more, making us a great option for a wide variety of food service settings and needs.



Take Your Business to the Next Level With a Nieco Broiler

A Nieco in Your Kitchen Means More Money in Your Pocket

Energy Savings

Thanks to our BroilVection™ technology, restaurants can now cook the same volume of product as quickly as before, using approximately half the amount of energy previously needed for traditional radiant-only broilers. In monetary terms, that means an annual energy cost savings of between \$3,000 and \$5,000. In addition to saving on energy costs, restaurants using BroilVection™ technology may be eligible for local energy rebates up to \$4,000.

Labor Savings

Nieco automatic broilers cut labor costs and free your valuable staff for other jobs without compromising quality. Employee turnover and training simply do not affect its performance. Set the machine properly, then just place the product on the belt and the broiler does most of the work automatically.

No Annual Burner Replacement

Because Nieco's new burner technology is estimated to last 5 - 10 years, our customers save \$800 - \$1,000 each year on burner replacement.

Saved Operating Dollars Today Means Faster Payback Tomorrow

Together, annual savings on energy costs, burner costs and potential rebates allow our customers to pay off the cost of their investment within two to three years of purchase.

Curious to learn how much a new Nieco can save you? Contact us today at (800) 643-2656, option 3, to request a free estimate.



Nieco Offers Flexible Broiling Solutions for Any Venue

Nieco broilers are known for excellent performance in fast food, fast casual and casual restaurants, but did you know that our broilers are also ideal for:

- Large-format venues such as stadiums and amusement parks
- Large-scale catering operations such as schools, military canteens, hospitals, hotels and airlines
- Food manufacturing

No matter what size or type of business or organization you have, we have a broiler that will fit your space, your volume, and your customers' tastes.





Your Nieco Broiler Customized To Fit Your Needs

Choose Broiler Configuration Options



Belt Number, Sizes and Type

How many belts do you need?

Most of our broilers come with single or dual belt options. Several come with triple belt options. The dual belt configuration allows you to cook different products at different speeds simultaneously.

Push Bar or Wire Belt Feeder?

The Push Bar option allows you to take advantage of labor savings by stacking your frozen product and walking away. The Wire Belt option allows you to cook a variety of fresh or frozen irregularly-shaped products.



Add-on Options to Make Broiling Easier and More Efficient

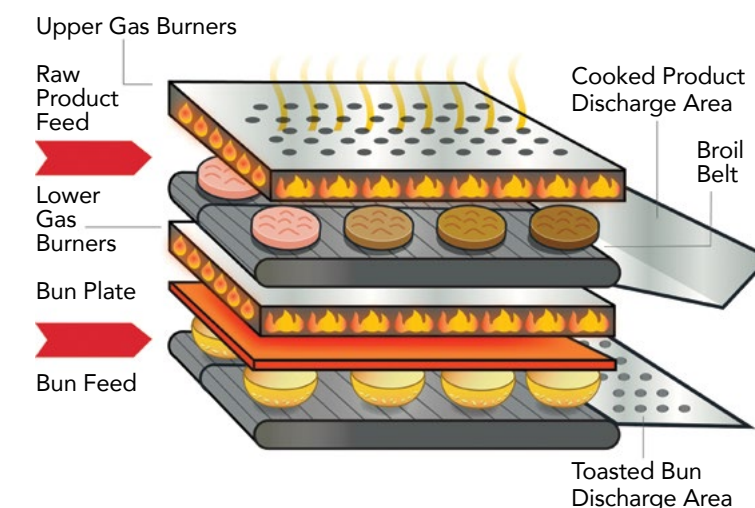
Nieco offers multi-product control for flexible cooking. Want to cook chicken on one belt and burgers on another? No problem. Our multi-product control option allows customers to program multiple products for a single belt and easily switch between those products to fulfill customer orders.

Enjoy a smoke-free kitchen. Keep your kitchen emissions low with our Incendalyst™ emission control system.

Heated Discharge Area. Our optional warming element is a short-term heat source that keeps your product up to temperature until the PHU pan is full and ready to be moved to your product holding unit.

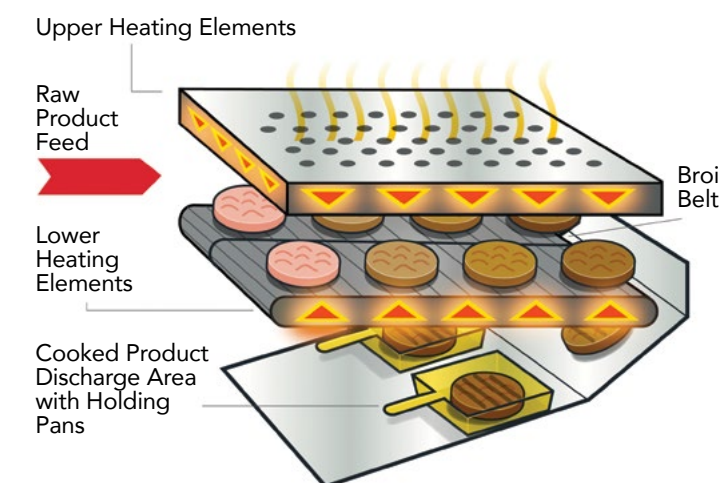
Choose Flow of Operation

Flow-Through Operation



Broilers using Nieco's Flow-Through design consistently cook products on one or multiple belts, and then deposit them, fully-cooked on a holding tray that sits at the back of the broiler. Our Flow-Through design is perfect for any menu item that will be collected and utilized right away by kitchen staff. It is also ideal for menu items that may be somewhat fragile or large. Try a Nieco Flow-Through broiler for kabobs, vegetables, fish, menu items in pans, steak, chicken, ribs, burgers and more. Flow-Through broilers are available with or without a bun grill and in natural gas, propane or electric configurations.

Return-Flow Operation













Broilers using Nieco's Return-Flow design consistently cook products on one or multiple belts, and deposit them, fully-cooked, into holding pans underneath the broiler's heating elements. Return-Flow broilers are ideal for menu items that are not fragile and may not be utilized immediately. Optional warming elements provide a short-term heat source, keeping your products up to temperature until they can be moved to your product holding unit. Try a Nieco Return-Flow broiler for burgers, ribs, chicken breasts or thighs, pork chops and more. Return-Flow broilers are available in electric, natural gas or propane gas configurations.

The availability of a Return-Flow or Flow-Through option allows the Nieco broiler to fit in any kitchen layout.



Which Nieco is Perfect for Your Business?

Perfect for: Kiosks, smaller kitchens in need of lower-volume single product broiling.		Perfect for: Mid-capacity kitchens in need of multi-product broiling.				Perfect for: High capacity kitchens in need of multi-product broiling.			Perfect for: Extremely high capacity kitchens in need of multi-product broiling.
									
JF62C FEATURES <ul style="list-style-type: none">Patented BroilVection™ TechnologyMulti-Product ControlCompact DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive Motors	JF62 FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive Motors	JF63 FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive Motors	JF63 BG FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignBrushless DC BroilVection™ Fan and DC Drive MotorsBun Grill	JF63-3 FEATURES <ul style="list-style-type: none">Belt Extension - Easy LoadingPatented BroilVection™ TechnologyDigital ControlsCompact DesignBrushless DC BroilVection™ Fan and DC Drive Motors	JF64 FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive Motors	JF64 BG FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignBrushless DC BroilVection™ Fan and DC Drive MotorsBun Grill	JF64-3 FEATURES <ul style="list-style-type: none">Belt Extension - Easy LoadingPatented BroilVection™ TechnologyDigital ControlsCompact DesignBrushless DC BroilVection™ Fan and DC Drive Motors	JF74 FEATURES <ul style="list-style-type: none">Automatic FeederPatented BroilVection™ TechnologyDigital ControlsCompact DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive MotorsWarming ElementMulti-Product Control	N2500 FEATURES <ul style="list-style-type: none">Automatic FeederDigital ControlsBun Grill (Optional)
UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropaneElectric	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropaneElectric	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropaneElectric	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropaneElectric	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropane	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropane	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropane	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropane	UTILITY OPTIONS <ul style="list-style-type: none">Electric	UTILITY OPTIONS <ul style="list-style-type: none">Natural GasPropane
BELT OPTIONS <ul style="list-style-type: none">Single: 14" Push Bar or Wire Belt Feeder	BELT OPTIONS <ul style="list-style-type: none">Single: 14"Dual: 7", 7"Push Bar or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Single: 22"Dual: 12", 10"Dual: 14", 8"Dual: 13", 9"Push Bar or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Single: 22"Dual: 12", 10"Dual: 14", 8"Push Bar or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Triple: 7", 7", 7"Belt Extension for Easy Loading on Three Lanes	BELT OPTIONS <ul style="list-style-type: none">Single: 27"Push Bar or Belt ExtensionDual: 13", 13"Push Bar or Belt Extension or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Single: 27"Push Bar or Belt ExtensionDual: 13", 13"Push Bar or Belt Extension or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Triple: 10", 8", 8"Belt Extension for Easy Loading on Three Lanes	BELT OPTIONS <ul style="list-style-type: none">Dual: 13", 13"Push Bar or Wire Belt Automatic Feeder	BELT OPTIONS <ul style="list-style-type: none">Single: 29"Dual: 22", 7"
FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Return Flow or Flow Through Design	FLOW OF OPERATION <ul style="list-style-type: none">Flow Through Design
STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Standard: 4" legsOptional: Stainless Steel Stand with Locking Casters	STAND/LEGS <ul style="list-style-type: none">Stainless Steel Stand with Locking Casters
ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas Hose	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product ControlWarming Element	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product ControlWarming Element	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product ControlWarming Element	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas Hose	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control

Note: Feeders for all dual belt units can be configured as: Push Bar/Push Bar; Wire Belt/Wire Belt; Push Bar/Wire Belt; Wire Belt/Push Bar. Export and special electrical requirements can be met upon request.

Nieco Basic Model Information:

BROILER MODEL	JF62C	JF62	JF63	JF63-BG	JF63-3
GAS MODELS Gas Connection Rated BTU/Hr Electrical Connection* <i>*For mixed gas call the factory.</i>	3/4" NPT 37,000 DOMESTIC: 120V 4A 1Ø EXPORT: 220V 2A 1Ø	3/4" NPT 37,000 DOMESTIC: 120V 4A EXPORT: 220V 2A	3/4" NPT 58,000 DOMESTIC: 120V 8A EXPORT: 220V 5A	3/4" NPT 51,000 DOMESTIC: 200-220V 1Ø 13A EXPORT: 230-240V 1Ø 12A	3/4" NPT 58,000 DOMESTIC: 120V 3A EXPORT: 220V 2A
ELECTRIC MODELS Connected Electrical Requirements* <i>*For voltage requirement other than what is offered call the factory.</i>	DOMESTIC/EXPORT: 208-220V, 3Ø, 25A, 10kW EXPORT: 380-400V, 3Ø, 13A, 10kW +N	DOMESTIC/EXPORT: 208-220V 3Ø 25A 10kW EXPORT CE: 230/380-400V 3Ø 13A 10kW +N CE	DOMESTIC/EXPORT: 208-220V 3Ø 50A 18kW EXPORT CE: 380-400V 3Ø 24A 18kW +N CE	DOMESTIC/EXPORT: 208-220V 3Ø 52A 20kW EXPORT CE: 380-400V 3Ø 35A 20kW +N CE	
DIMENSIONS Length (MM) Height (MM) Width (MM) <i>*Height shown with stand and Incendalyst™</i>	39.11 (993) 34.44 (875) 22.50 (572)	39.34 (999) 65.75 (1670)* 40.93 (1040)	39.34 (999) 65.75 (1670)* 40.93 (1040)	47.14 (1197) 62.91 (1598)* 40.93 (1040)	47.90 (1217) 65.75 (1670)* 40.93 (1040)
SHIPPING WEIGHT* LBS KG <i>*Shipping weight based on shipping the broiler, feeder, stand and Incendalyst™</i>	BOXED 365 165 CRATED 380 172	BOXED 480 218 CRATED 540 245	BOXED 525 238 CRATED 585 265	BOXED 610 277 CRATED 670 304	BOXED 590 268 CRATED 650 295

BROILER MODEL	JF64	JF64-BG	JF64-3	JF74	N2500
GAS MODELS Gas Connection Rated BTU/Hr Electrical Connection* <i>*For mixed gas call the factory.</i>	3/4" NPT 75,000 DOMESTIC: 120V 11A EXPORT: 220V 6A	3/4" NPT 75,000 DOMESTIC: 200-220V 1Ø 13A EXPORT: 230-240V 1Ø 13A	3/4" NPT 75,000 DOMESTIC: 120V 3A EXPORT: 220V 2A		1" NPT 192,000 – 213,000 120V 11A 208V 1Ø 50/60Hz 50A (with bun grill) 115V 1Ø 50/60Hz 2A (without bun grill)
ELECTRIC MODELS Connected Electrical Requirements* <i>*For voltage requirement other than what is offered call the factory.</i>				DOMESTIC/EXPORT: 200-230V 3Ø, 53A, 50/60Hz EXPORT CE: 380-415V, 3Ø 31A or 230V, 3Ø, 53A, 50/60Hz	
DIMENSIONS Length (MM) Height (MM) Width (MM) <i>*Height shown with stand and Incendalyst™</i>	39.76 (1009) 65.75 (1670)* 42.17 (1071)	47.14 (1197) 62.91 (1598)* 41.14 (1045)	47.90 (1217) 65.75 (1670)* 42.17 (1071)	42.12 (1070) 68.11 (1730)* 42.05 (1068)	86.78 (2204) 65.04 (742)* 43.34(1100)
SHIPPING WEIGHT* LBS KG <i>*Shipping weight based on shipping the broiler, feeder, stand and Incendalyst™</i>	BOXED 550 249 CRATED 610 276	BOXED 660 299 CRATED 720 326	BOXED 620 281 CRATED 680 308	BOXED 675 306 CRATED 735 333	BOXED 1475 669 CRATED 1535 696



LABOR ADVANCING
AUTOMATION
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SUPERIOR CHAR
FLAVOR
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ENERGY **SAVINGS**
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HIGH SPEED
COOKING



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