

# 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

[www.nieco.com](http://www.nieco.com)

**NIECO**<sup>®</sup>

AUTOMATIC BROILERS

THE  
NIECO  
880/885

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# THE NIECO 880/885

# 580/880/885

## 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

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