

THE BUSIEST RESTAURANTS DESERVE THE HIGHEST CAPACITY BROILER MADE TODAY.

When you need to feed a lot of people a lot of the time, this broiler is the answer. It delivers delicious flame broiled perfection to a variety of products and can be equipped with a bun toaster.



FEATURES

- Extremely high capacity
- Easy to operate
- Easy to clean and maintain
- Digital controls
- Flow through
- Single or dual belt
- Consistent flame broiled products

OPTIONS

- Automatic feeder
- Bun toaster
- Quick disconnect gas hose
- Spare parts kit
- Incendalyst (smoke control cataliyst)
- Natural or LP gas only



POPULAR PRODUCTS

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

APPLICATIONS

- Fast Food
- Institutional
- Amusement Parks
- Extremely High Volume
- Optional Bun Toaster

THE NIECO N2500

0052N

www.nieco.com



AUTOMATIC BROILERS

THE NIECO N2500

N2500

SPECIFICATIONS

This broiler is designed by Nieco engineers for very high volume restaurants. It delivers consistent high quality products every hour, every day.

DIMENSIONS	Inches	mm
Length	86.78	2204
Height	65.04	742
Width	43.34	1100

The N2500 comes with a stand included

ENERGY-GAS MODELS

Gas connection 1" N.P.T.

Electrical connection (specify exact voltage)

Domestic-With bun grill: 208V IØ 50/60Hz 50A

Without bun grill: 115V IØ 50/60Hz 2A

Natural Gas	3"W.C.	5"W.C.
BTU/hr	192,000	213,000

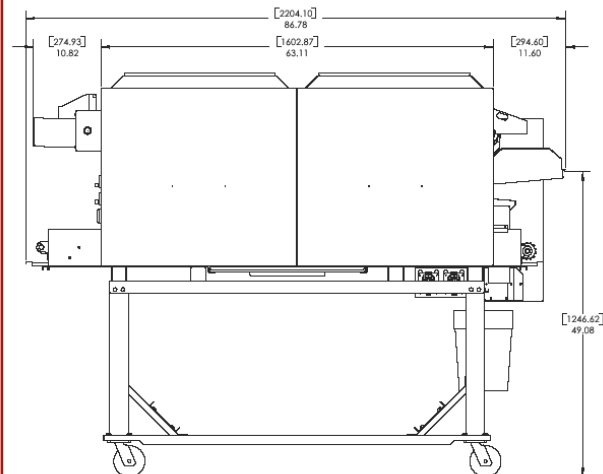
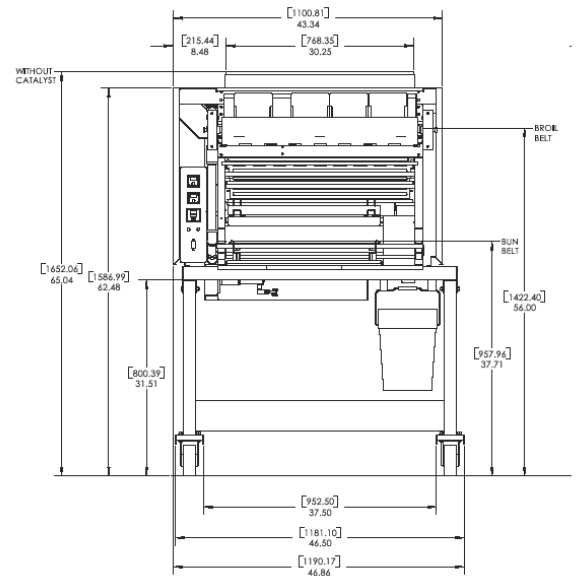
6" Configuration Available

WEIGHT	LB	KG
Shipping	1750	875

EXHAUST	CFM	CMH
Typical	3000	3600

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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