

Superior Taste Innovative Solutions

The World Leader in Automatic Broiling



We've Helped Food Service Operators Cook More Efficiently & More Deliciously for 50 Years!

Nieco Corporation has been designing and building our innovative automatic broilers in beautiful northern California since 1969, when the first automatic broiler was installed in Disneyland's Tomorrowland Terrace. Since then, we've built and sold more than 85,000 broilers around the world!

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 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 and our worldwide sales and service network.



All Nieco Broilers are built by hand in our plant in Northern California.



What Makes Nieco The Taste You Can Count On?



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

Sustainability & Energy Savings

Thanks to our BroilVection™ technology, Nieco Broilers are a natural choice for the sustainable restaurateur looking to save money while reducing their carbon footprint. With up to 50% reduced energy consumption and 90% fewer emissions with Incendalyst™ technology, Nieco's automated belts and programmable controls produce consistently-cooked product with juicy, flame-broiled flavor, reducing waste and increasing speed of service.

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 quote.



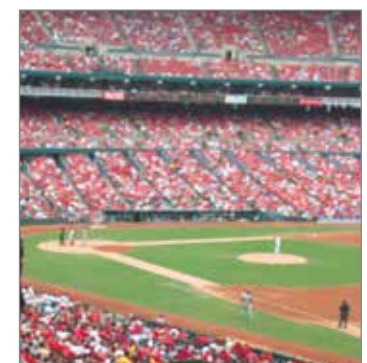
Nieco Offers Flexible Broiling Solutions that Scale for Any Venue

Whether you're considering using an automatic broiler for the first time, or ready to expand your menu offering, you can count on Nieco broilers for consistently-cooked, flame-broiled superior taste for any application.

Our Nieco automatic 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 ultra high-volume locations too?

- 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.

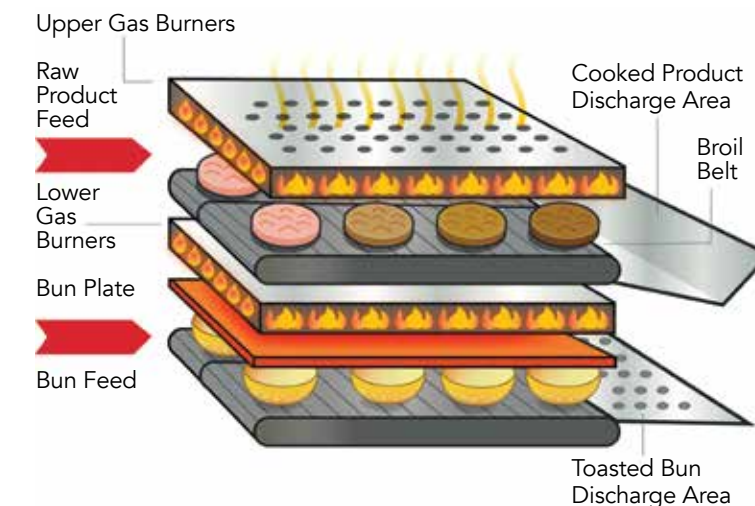
Enjoy a smoke-free kitchen. Keep your kitchen emissions low with our Incendalyst™ emission control system.

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

The availability of Return-flow and Flow-through options allow the Nieco broiler to work efficiently in any kitchen layout.

Flow-Through Operation



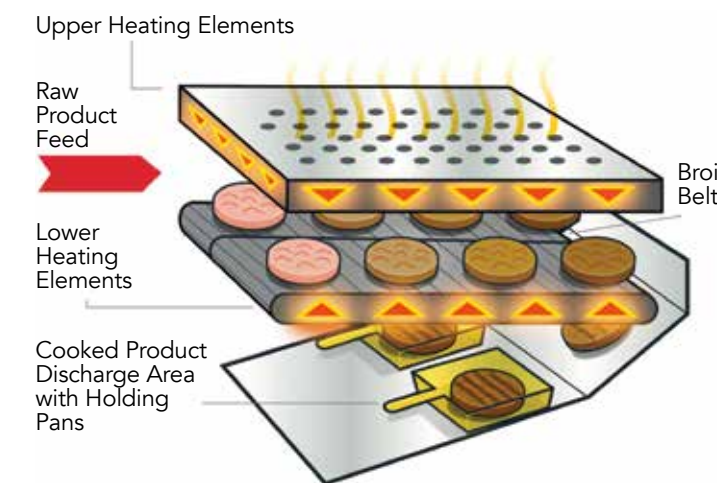
Broilers using Nieco's Flow-through design consistently cook products on one or multiple belts, and then deposit them, fully-cooked on a holding tray that sits at the back of the broiler.

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.

Choose 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.

Choose 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.



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 DesignLoads Pans DirectlyBrushless 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 DesignLoads Pans DirectlyBrushless DC BroilVection™ Fan and DC Drive Motors	JF74E 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)Available in North America only
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 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">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 Automatic 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" (Extended Belt)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 (Not available with Push Bar or Wire Belt Automatic Feeder)	BELT OPTIONS <ul style="list-style-type: none">Single: 27" Push Bar or Belt Extension <ul style="list-style-type: none">Dual: 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 Extension <ul style="list-style-type: none">Dual: 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 (Not available with Push Bar or Wire Belt Automatic Feeder)	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 (Standard Left to Right Flow Only)	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 (Standard Left to Right Flow Only)	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 (Standard Left to Right Flow Only)	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 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 CastersMultiple Stand Heights available
ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseWarming 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 ControlWarming Element	ACCESSORIES <ul style="list-style-type: none">Incendalyst™—Emission Control CatalystSpare Parts KitQuick Disconnect Gas HoseMulti-Product Control (available on Left Belt only)	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. Standard Flow Through Design is Left to Right. Certain models are available as Flow Through Left to Right only, such as Bun Grill and compact models.

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Nieco Basic Model Information:

BROILER MODEL	JF62C	JF62	JF63	JF63-BG	JF63-3
GAS MODELS Gas Connection Rated BTU/Hr Electrical Connection* *For mixed gas call the factory.	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* *For voltage requirement other than what is offered call the factory.	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) *Height shown with stand and Incendalyst™.	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 *Shipping weight based on shipping the broiler, feeder, stand and Incendalyst™.	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* *For mixed gas call the factory.	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 IØ 50/60Hz 50A (with bun grill) 115V IØ 50/60Hz 2A (without bun grill)
ELECTRIC MODELS Connected Electrical Requirements* *For voltage requirement other than what is offered call the factory.				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) *Height shown with stand and Incendalyst™.	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 *Shipping weight based on shipping the broiler, feeder, stand and Incendalyst™.	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



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AUTOMATION
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