

THE JF64 WITH BroilVection™ MEANS MORE FLAVOR. LESS ENERGY.

And more flavor and less energy means more profits for your restaurant.

BroilVection™ is a patented new generation hybrid broiling technology. We've harnessed the broiler's heat and engineered a combination of radiant cooking, natural convection and forced convection air to introduce a totally new concept in broilers.



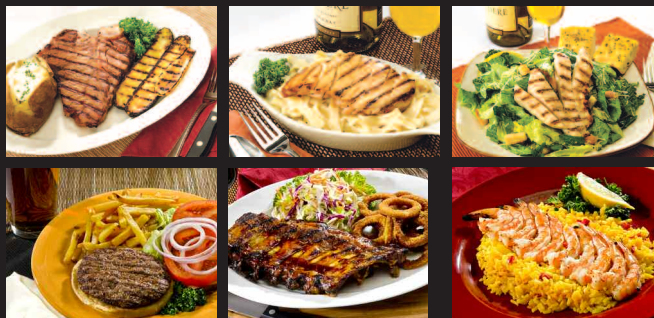
The result?

- **Superior product:** Juicy, seared, flame broiled perfection, every time.
- **Flexibility:** Broil burgers, chicken, ribs and seafood as ordered.
- **Less Energy:** Big savings over your old Nieco or competitive broilers.
- **Less kitchen heat:** Means more comfort for your employees and reduced air conditioning costs.

COOK CHART

(Approximate cook times)

- Steaks: 6:00
- Chicken: 5:00
- Gourmet Burger (1/2 lb.): 4:00
- Finish Cook Ribs: 4:00
- Prawn Skewer: 1:45



THE NIECO JF64

FLAME



7950 Cameron Drive, Windsor, CA 95492, USA
1-707-284-7100 • Fax 1-707-284-7430
www.nieco.com • email: sales@nieco.com

THE NIECO JF64

JF64

SPECIFICATIONS

The Jet Flow Broiler, JF64, is designed to broil multiple products at the same time, while being simple to operate and maintain with lower energy use. It's one of the new generation of broilers.

DIMENSIONS

	Inches	mm
Length	32.50	825
Height	60.41	1534
Width	40.23	1022

ENERGY

Gas Models, Natural or LP

Average usage:

75,000 BTU/hour

Connection size: 3/4" NPT

Electric connection:

115V 1A

220V 1A

Electric Models:

Electrical connection (specify exact voltage)

Domestic 208-240V 3Ø 60Hz 55A

CE 380-415V 3Ø 25A

Ratings are based on Nieco factory testing.

Energy ratings are expected average consumption.

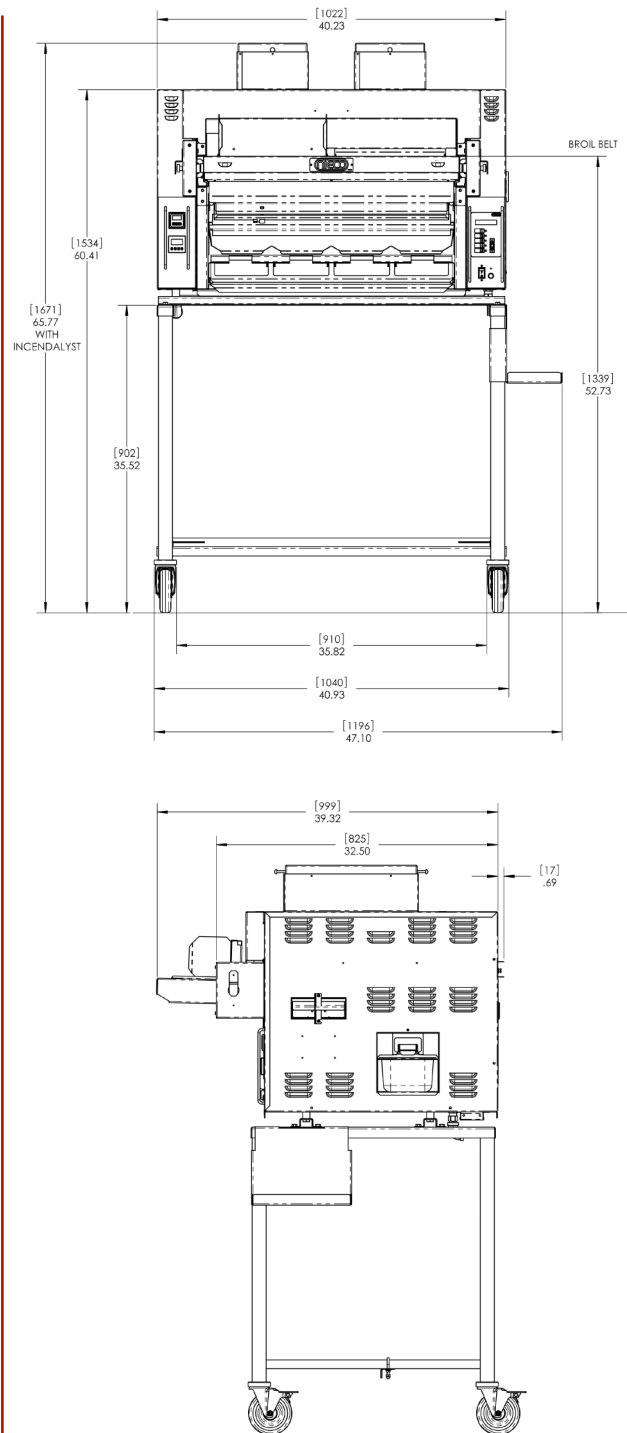
Refer to factory as needed for details.

AVERAGE WEIGHT	LBS	KG
	525	238

Broiler weight will vary depending on options ordered

AVAILABLE OPTIONS:

- Single or dual belt
- Incendalyst™ (catalyst)
- Stand
- Automated Feeder is standard, but we have push bar (stack) feeders and wire belt feeders, or a combination on the dual belt machines
- Product discharge options; plastic pans or product catch pan
- Natural Gas, LP or Electric
- Domestic or Export voltages



All Nieco equipment is backed by a worldwide sales and service network, with local parts inventories.

APPROVALS:



Patents pending.



AUTOMATIC BROILERS

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