Maximize Volume & Flavor, Not Costs

Nieco's **JF64** single or **JF64-2** dual belt automatic broilers with **BroilVection**™ technology deliver superior products while saving on energy costs. Designed for high-volume locations, the JF64 broils a variety of menu items and offers customers the charbroiled flavor and surface sear marks they desire.

Nieco's **BroilVection**™ technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs.

BENEFITS
- Delicious Charbroiled Flavor and Color
- Energy Savings
- Less Kitchen Heat
- No Burner Replacement
- Easy to Operate and Maintain

FEATURES
- Automatic Stack Feeder
- Patented **BroilVection**™ Technology
- Digital Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**™ Fan and DC Drive Motors

OPTIONS
- Available in Natural Gas or Propane
- Single 27 Inch Belt or Dual 13 Inch Belts
- Single Belt Extension or Dual Push Bar or Wire Belt Feeders
- Return Flow or Flow Through Design

ACCESSORIES
- Incendalyst™ – Emission Control Catalyst
- Warming Element
- Spare Parts Kit
- Multi Product Control
- Quick Disconnect Gas Hose
- Stainless Steel Stand with Locking Casters

NIECO JF64

PERFECT FOR: High-capacity kitchens in need of multi-product broiling.
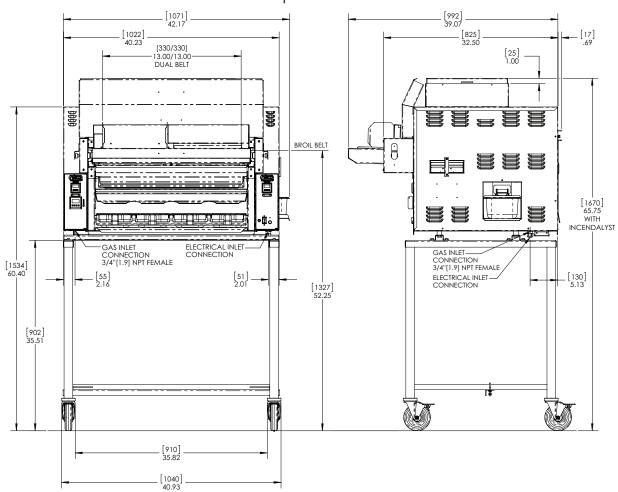
nieco

THE TASTE YOU CAN COUNT ON

DIMENSIONS

	With Stand:			With 4" Legs:	
	Inches	mm		Inches	mm
Length	39.76	1009		39.76	1009
Height	65.75	1670	(with Incendalyst™)	34.5	825
Width	42.17	1071		42.17	1071

ENERGY (FACTORY RATED)

Gas Models:

- Natural Gas or LPG (for mixed gas call the factory)
- Connected: 75,000 BTU/hour
- Connection Size: ¾" NPT
- Electric Connection Domestic: 120V 11A
- Electric Connection Export: 220V 6A

WARRANTY

One year parts and labor.

All Nieco equipment is backed by a worldwide sales and service network, with local parts inventories and 24 hour emergency service.

Call us today at **800-643-2656** or e-mail us at **sales@nieco.com**

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APPROVALS

ETL LISTED Intertek

NSF

CE