

Maximize Great Flavor, Not Costs

Nieco's **JF62** single and **JF62-2** dual belt automatic broilers with **BroilVection™** technology deliver superior products while saving up to 40% in energy costs. The variety of menu items broiled by the JF62 provides your customers with 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
- Faster Speed of Service

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, Propane or Electric (Domestic and Export)
- Single 14 Inch or Dual 7 Inch Belts
- Push Bar or Wire Belt Automatic Feeder(s)
- 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



PERFECT FOR:
Kiosks, smaller
kitchens in need
of lower-volume
broiling.



NIECO JF62

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APPROVALS



Intertek



DIMENSIONS

	With Stand:		With 4" Legs:	
	Inches	mm	Inches	mm
Length	39.34	999	39.34	999
Height	65.75	1670 (with Incendalyst™)	34.24	869
Width	40.93	1040	28.68	728

ENERGY (FACTORY RATED)

Gas Models:

- Natural Gas or LPG (for mixed gas call the factory)
- Connected: 37,000 BTU/hour
- Connection Size: 3/4" NPT
- Electric Connection Domestic: 120V 4A
- Electric Connection Export: 220V 2A

Electric Models:

- Domestic/Export: 208-220V 3Ø 25A 10kW
- Export CE: 230/380-400V 3Ø 13A 10kW +N CE

