

Maximize Great Flavor, Not Costs

Nieco's **JF64-3** is equipped with three broil belts and **BroilVection™** technology and delivers superior products while saving energy costs. Designed for high-volume locations, the JF64-3 broils a variety of menu items, offering 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
- Faster Speed of Service

FEATURES

- Patented **BroilVection™** Technology
- Belt Extension for Easy Loading on Three Lanes, with One 10 Inch and Two 8 Inch Belts
- Digital Controls
- Compact Design
- Brushless DC **BroilVection™** Fan and DC Drive Motors
- Flow Through or Return Flow Design

OPTIONS

- Available in Natural Gas or Propane
- Return Flow or Flow Through

ACCESSORIES

- Incendalyst™ – Emission Control Catalyst
- Spare Parts Kit
- Multi Product Control
- Quick Disconnect Gas Hose



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



NIECO JF64-3

JF 64-3

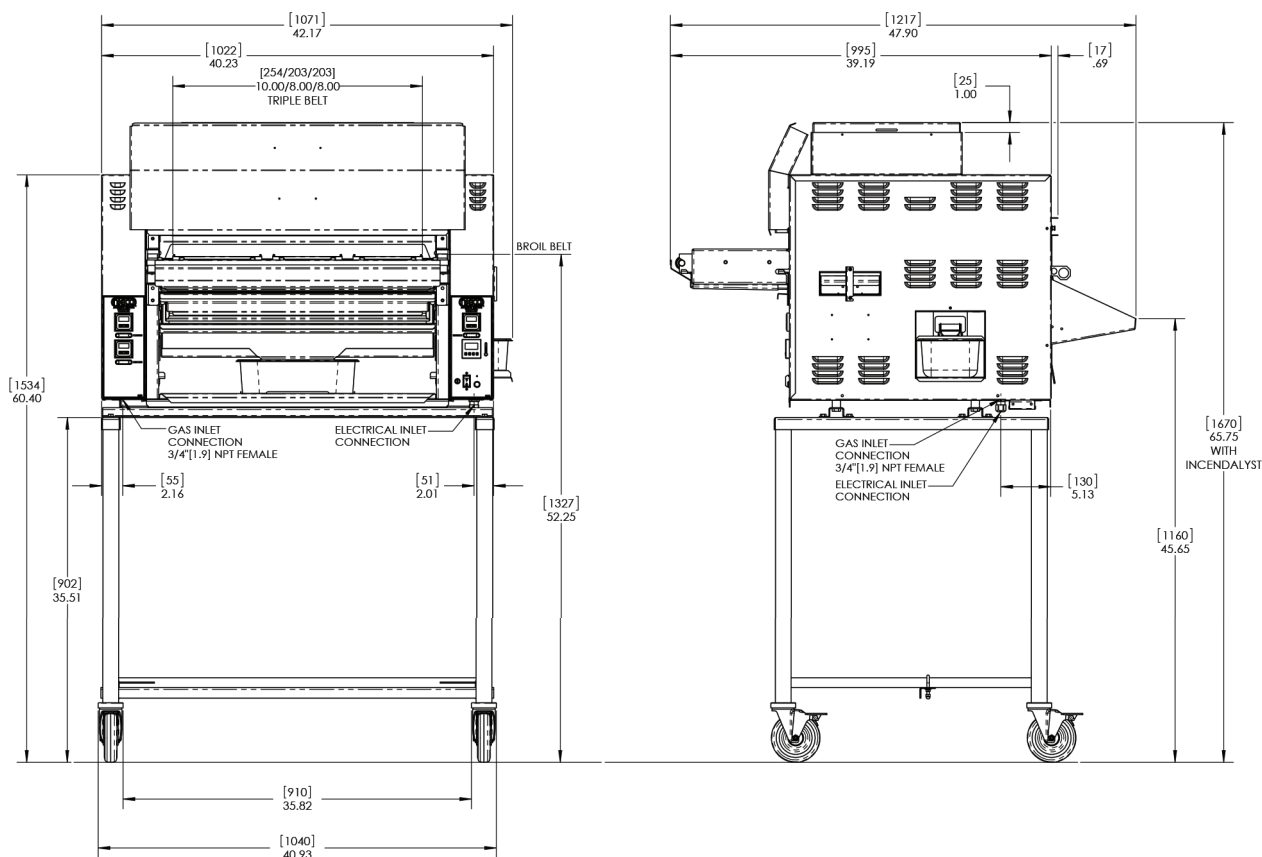
DIMENSIONS

	With Stand:		With 4" Legs:	
	Inches	mm	Inches	mm
Length	47.90	1217	47.90	1217
Height	65.75	1670 (with Incendalyst™)	34.24	869
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 3A
- Electric Connection Export: 220V 2A



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**

Revised 3.23.2017



APPROVALS



Intertek

