



# MV Series

## AUTOMATIC FLAME BROILERS

Premium Reliability Built by Over 50 Years of Experience & Innovation



Nieco MV Series Broilers offer superior speed of service that supports both on-site and off-premise operations.

Nieco MV series Automatic Broilers bring increased capacity and flexibility to your kitchen, expanding both gourmet and volume cooking solutions by building on our patented BroilVection® technology.

Automate your kitchen line to optimize valuable labor resources! MV Series Broilers offer up to 50% faster cooking than other methods, with Nieco's signature flame-broiled flavor and delicious product consistency.

### Nieco MV Series Broilers put the Most Value at the Heart of Your Kitchen

*New features, configurable belt, flow and feeder options, and forward-looking innovations including touch screen controls and IoT integration.*

Sturdy, stainless-steel construction is durable and engineered to be easy to clean and maintain



Easy to use Broiler Controls with visual cleaning guide

...THIS COULD BE THE BEST BROILER EVER CONSTRUCTED...

From Jerry Fitzpatrick, Quality Dining, Inc.

MV62



MV63



MV64

MV74



**Perfect for:** Smaller kitchens, kiosks, and food truck applications.

**Perfect for:** Mid-capacity kitchens, multi-product broiling.

**Perfect for:** High and Very-High capacity kitchens in need of high volume multi-product broiling.

Ready to get started? Nieco® can help. 1.800.643.2656 • sales@nieco.com