

# Superior Taste Innovative Solutions

The World Leader in Flexible Automatic Broiling



**MV Series**  
AUTOMATIC FLAME BROILERS



## We've Helped Food Service Operators Cook More Efficiently & More Deliciously for Over 50 Years!

Nieco has been designing and building our innovative automatic broilers in beautiful northern California since 1969, when the first Nieco automatic broiler was installed in Disneyland's Tomorrowland Terrace. Since then, we've built and sold more than 85,000 broilers around the world! Nieco engineers collaborate to bring together the forward-looking designs and reliable performance your business can count on, day after day.

Our customers include casual dining, franchised quick service restaurants, stadiums, hospitals, high-volume independent restaurants and most major theme parks. Efficient and reliable, Nieco broilers are also excellent in schools and universities, where speed, consistency and reliability are critical to operation cost and quality control.

## Our Quality & Commitment to Service

Built in Windsor, California, Nieco Broilers are the choice of industry professionals. With many thousands of units installed in more than five decades of business, Nieco is first in reliability and the first name in automated cooking. From easy-to-use, touchscreen controls to the heavy duty broiling components, Nieco broilers are built with exceptional care and attention to detail.

Nieco offers a personable experience throughout the life of the equipment, with in-house sales and service support. All Nieco broilers are backed by a one year parts and labor warranty and our worldwide sales and service network.



All Nieco Broilers are built by hand in our plant in Northern California.



# What Makes Nieco The Taste You Can Count On?

## Consistent Production, Signature Flavor

Our patented BroilVection® hybrid broiling technology harnesses the broiler's heat and engineers a combination of radiant cooking, natural convection and forced air convection. The result is juicy, seared, flame-broiled perfection every time!



## Speed & Capacity

Nieco Automatic Broilers get the product out. They're up to 50% faster than average conventional grills because they cook the product on both sides at once.



## Flexibility

We may be known for our ability to cook great-tasting burgers, but our automatic broilers also perfectly cook vegetables, steak, chicken, kabobs, fish and more, making us a great option for a wide variety of food service settings and needs.



## Reliability

With Nieco's long-lasting burner technology, our customers save thousands each year by avoiding costly recurring maintenance.

Nieco's worldwide service and distributor network ensures that training, maintenance, troubleshooting, parts and repairs are locally available should you need them.





# Take Your Business to the Next Level With a Nieco Broiler



## 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 touchscreen controls and IoT capabilities.

### Superior Speed of Service

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.

MV Series Broilers offer up to 50% faster cooking than other methods, with Nieco's signature flame-broiled flavor and delicious product consistency.

### Labor Savings

Automate your kitchen line to optimize valuable labor resources! Nieco automatic broilers optimize labor costs and free your valuable staff for other jobs without compromising quality. Employee turnover and training simply do not affect its performance. Set the machine properly, then place the product on the belt and the broiler does most of the work automatically.

### Sustainability & Energy Savings

Thanks to our BroilVection® technology, Nieco Broilers are a natural choice for the sustainable restaurateur looking to save money while reducing their carbon footprint. With faster cooking, up to 50% reduced energy consumption and 90% fewer emissions with Incendalyst® technology, Nieco's automated belts and programmable controls produce consistently-cooked product with juicy, flame-broiled flavor, reducing waste and increasing speed of service.

### Premium Quality, Long-lasting Equipment

Nieco's Next Generation BroilVection® broilers are easier to clean and simple to maintain. With Nieco's long-lasting burner technology, our customers save thousands each year by avoiding conventional radiant burner replacement and other costly recurring maintenance.

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

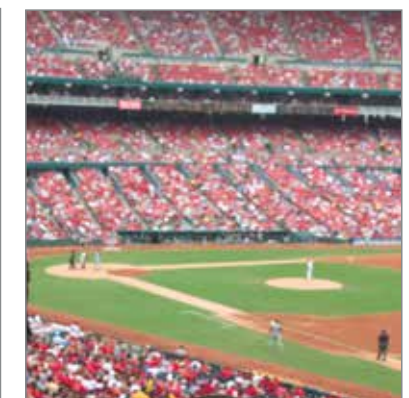
## Nieco Offers Flexible Broiling Solutions That Scale for Any Venue

Whether you're considering using an automatic broiler for the first time, or ready to expand your menu offering, you can count on Nieco broilers for consistently-cooked, flame-broiled superior taste for any application.

Our Nieco automatic broilers are known for excellent performance in fast food, fast casual and casual restaurants, but did you know that our broilers are also ideal for ultra high-volume locations too?

- Large-format venues such as stadiums and amusement parks
- Large-scale catering operations such as schools, military canteens, hospitals, hotels and airlines
- Food manufacturing

No matter what size or type of business or organization you have, we have a broiler that will fit your space, your volume, and your customers' tastes.



Ready to get started? Nieco® can help. 1.800.643.2656, option 3 • [sales@nieco.com](mailto:sales@nieco.com)



# Your Nieco Broiler Customized To Fit Your Needs



## Choose Broiler Configuration Options



### Belt Number, Sizes and Type

#### How many belts do you need?

Most of our broilers come with single or dual belt options. Several come with triple belt options. The dual belt and triple belt configuration allows you to cook different products at different speeds simultaneously.

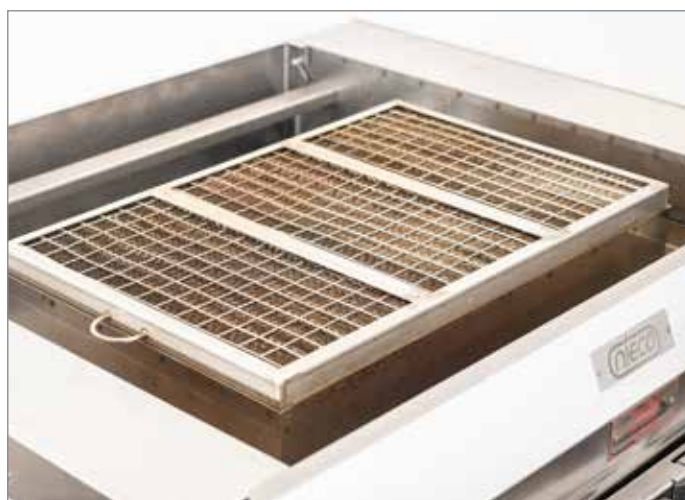
#### Push Bar or Wire Belt Feeder?

The Push Bar option allows you to take advantage of labor savings by stacking your frozen product and walking away. The Wire Belt option allows you to cook a variety of fresh or frozen irregularly-shaped products.



### Touchscreen Controls Simplify Operation and Training

**Future-ready, IoT Capable Controls.** MV Series broilers feature programmable product recipe settings. Experience quick and easy operation for kitchen staff and consistently cooked products for customers. Recipes can be individually programmed for each belt, including product and weight. Visual Cleaning Guide Included.



### Add-on Options to Make Broiling Easier and More Sustainable

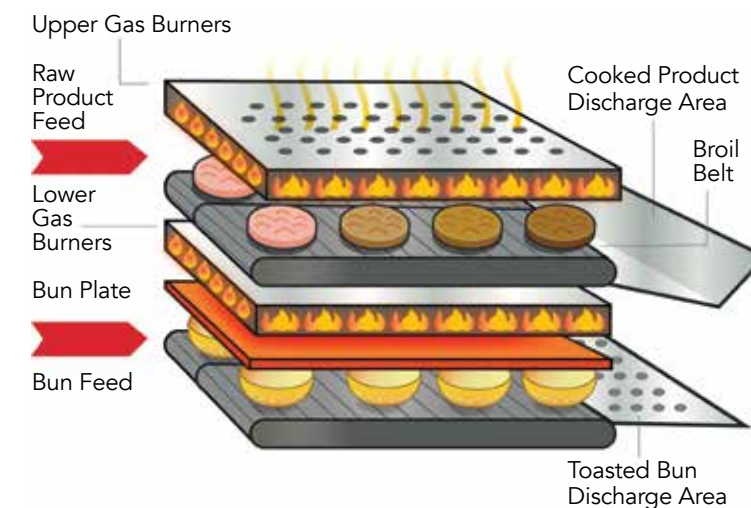
**Enjoy a smoke-free kitchen.** Reduce emissions by up to 90% keep the ventilation hood cleaner with our Incendalyst® emission control device.

**Heated Discharge Area.** Our optional warming element is a short-term heat source that keeps your product up to temperature until the PHU pan is full and ready to be moved to your product holding unit.

## Choose Flow of Operation

The availability of Return-flow and Flow-through options allow the Nieco MV Series broiler to work efficiently in any kitchen layout.

### Flow-Through Operation



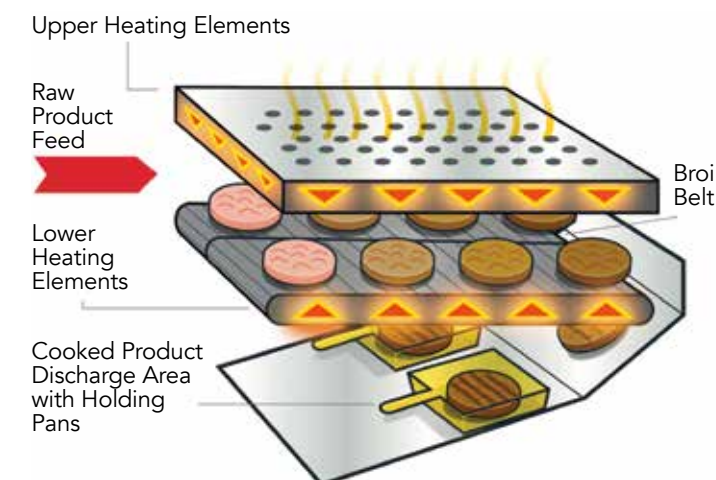
Broilers using Nieco's Flow-through design consistently cook products on one or multiple belts, and then deposit them, fully-cooked on a holding tray that sits at the back of the broiler.

Our Flow-through design is perfect for any menu item that will be collected and utilized right away by kitchen staff. It is also ideal for menu items that may be somewhat fragile or large.

**Choose a Nieco Flow-through broiler** for kabobs, vegetables, fish, menu items in pans, steak, chicken, ribs, burgers and more.

Flow-through broilers are available with or without a bun grill and in electric, natural gas, or propane gas configurations.

### Return-Flow Operation



Broilers using Nieco's Return-flow design consistently cook products on one or multiple belts, and deposit them, fully-cooked, into holding pans underneath the broiler's heating elements.

Return-flow broilers are ideal for menu items that are not fragile and may not be utilized immediately. Optional warming elements provide a short-term heat source, keeping your products up to temperature until they can be moved to your product holding unit.

**Choose a Nieco Return-flow broiler** for burgers, ribs, chicken breasts or thighs, pork chops and more.

Return-flow broilers are available in electric, natural gas, or propane gas configurations.



# Which Nieco is Perfect for Your Business?



Perfect for Smaller kitchens, kiosks, cafes and food truck applications, for single or multi-product broiling.

Perfect for Mid-capacity kitchens for multi-product broiling: Restaurants, Eateries, Cafes, Ghost kitchens, drive-thru and takeout.

Perfect for High- and Very High capacity kitchens in need of multi-product broiling: Restaurants, Catering, Cafeterias, Canteens, Food Prep, Ghost kitchens, drive-thru and takeout.

Perfect for: Extremely high capacity kitchens in need of multi-product broiling.

## How to Determine the Best Nieco Broiler for Your Business...

Nieco MV Series Broilers are offered in four base models with customizable features to perfectly fit your space, your volume, and your products.

Each broiler model features choices that allow Nieco to meet the needs of your operation.

**Select Model:** Choose the Nieco MV Model appropriate to the volume capacity of your operation



### MV62

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors

#### UTILITY OPTIONS

- Natural Gas
- Propane
- Electric

#### BELT OPTIONS

- Single: 14"
  - Dual: 7", 7"
- Push Bar or Wire Belt Automatic Feeder

#### FLOW OF OPERATION

- Return Flow or Flow Through Design (Standard Left to Right Flow Only)

#### STAND/LEGS

- Standard: 6" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose
- Warming Element



### MV63

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors

#### UTILITY OPTIONS

- Natural Gas
- Propane
- Electric

#### BELT OPTIONS

- Single: 22"
  - Dual: 12", 10"
- Push Bar or Wire Belt Automatic Feeder

#### FLOW OF OPERATION

- Return Flow or Flow Through Design

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose
- Warming Element



### MV63-3

#### FEATURES

- Belt Extension—Easy Loading
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors

#### UTILITY OPTIONS

- Natural Gas
- Propane
- Electric

#### BELT OPTIONS

- Triple: 7", 7", 7"
- Belt Extension for Easy Loading on Three Lanes (Not available with Push Bar or Wire Belt Automatic Feeder)

#### FLOW OF OPERATION

- Return Flow or Flow Through Design

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose
- Warming Element



### MV63 BG

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Brushless DC **BroilVection**® Fan and DC Drive Motors
- Bun Grill

#### UTILITY OPTIONS

- Natural Gas
- Propane
- Electric

#### BELT OPTIONS

- Single: 22" (Extended Belt)
  - Dual: 12", 10"
- Push Bar or Wire Belt Automatic Feeder

#### FLOW OF OPERATION

- Flow Through Design (Standard Left to Right Flow Only)

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose



### MV64

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors

#### UTILITY OPTIONS

- Natural Gas
- Propane

#### BELT OPTIONS

- Dual: 13", 13"
- Push Bar or Wire Belt Automatic Feeder, or Belt Extension

#### FLOW OF OPERATION

- Return Flow or Flow Through Design

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose
- Warming Element



### MV64 BG

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Brushless DC **BroilVection**® Fan and DC Drive Motors
- Bun Grill

#### UTILITY OPTIONS

- Natural Gas
- Propane

#### BELT OPTIONS

- Dual: 13", 13"
- Push Bar or Wire Belt Automatic Feeder, or Belt Extension

#### FLOW OF OPERATION

- Flow Through Design (Standard Left to Right Flow Only)

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose



### MV64-3

#### FEATURES

- Belt Extension—Easy Loading
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors

#### UTILITY OPTIONS

- Natural Gas
- Propane

#### BELT OPTIONS

- Triple: 12", 7", 7"
- Belt Extension for Easy Loading on Three Lanes (Not available with Push Bar or Wire Belt Automatic Feeder)

#### FLOW OF OPERATION

- Return Flow or Flow Through Design

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits
- Quick Disconnect Gas Hose
- Warming Element



### MV74E

#### FEATURES

- Automatic Feeder
- Next Generation Patented **BroilVection**® Technology
- Touchscreen Controls
- Compact Design
- Loads Pans Directly
- Brushless DC **BroilVection**® Fan and DC Drive Motors
- Warming Element

#### UTILITY OPTIONS

- Electric

#### BELT OPTIONS

- Dual: 13", 13"
- Push Bar or Wire Belt Automatic Feeder

#### FLOW OF OPERATION

- Return Flow or Flow Through Design

#### STAND/LEGS

- Standard: 4" Legs
- Optional: Stainless Steel Stand with Locking Casters

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kits



### N2500

#### FEATURES

- Automatic Feeder
- Digital Controls
- Bun Grill (Optional)

Available in North America only

#### UTILITY OPTIONS

- Natural Gas
- Propane

#### BELT OPTIONS

- Single: 29"
- Dual: 22", 7"

#### FLOW OF OPERATION

- Flow Through Design

#### STAND/LEGS

- Stainless Steel Stand with Locking Casters
- Multiple Stand Heights available

#### ACCESSORIES

- Incendalyst®—Emission Control Device
- Spare Parts Kit
- Quick Disconnect Gas Hose
- Multi-Product Control

Note: Feeders for all dual belt units can be configured as: Push Bar/Push Bar; Wire Belt/Wire Belt; Push Bar/Wire Belt; Wire Belt/Push Bar. Export and special electrical requirements can be met upon request. Standard Flow Through Design is Left to Right. Certain models are available as Flow Through Left to Right only, such as Bun Grill and compact models.

Note: Feeders for all dual belt units can be configured as: Push Bar/Push Bar; Wire Belt/Wire Belt; Push Bar/Wire Belt; Wire Belt/Push Bar. Export and special electrical requirements can be met upon request. Standard Flow Through Design is Left to Right. Certain models are available as Flow Through Left to Right only, such as Bun Grill and compact models.

# Nieco Basic Model Information:

BROILER MODEL	MV62	MV63/63-3	MV64/64-3	MV74
<b>GAS MODELS</b> Gas Connection Rated BTU/Hr Electrical Connection* <small>*For mixed gas call the factory.</small>	3/4" NPT 80,000 DOMESTIC: 120V 4A 1Ø EXPORT: 220V 2A 1Ø	3/4" NPT 80,000 DOMESTIC: 120V 8A 1Ø EXPORT: 220V 5A 1Ø	3/4" NPT 105,000 DOMESTIC: 120V 11A 1Ø EXPORT: 220V 6A 1Ø	
<b>ELECTRIC MODELS</b> Connected Electrical Requirements* <small>*For voltage requirement other than what is offered call the factory.</small>	DOMESTIC: 208-220V, 3Ø, 28A, 11kW EXPORT: 230/380-400V, 3Ø, 13A, 11kW +N CE	DOMESTIC 208V, 3Ø, 56A, 50/60Hz EXPORT: 380V, 3Ø, 31A Connected: 21kW Average Consumption: 18 kW		DOMESTIC/EXPORT : 208-220V, 3Ø, 55A, 50/60Hz EXPORT CE ELECTRIC: 380V, 3Ø, 32A Connected: 20 kW Average Consumption: 20kW
<b>DIMENSIONS</b> Length (mm) Height (mm) Width (mm) <small>*Height shown with stand and Incendalyst®.</small>	42.2 (1073) 65.9 (1675)* 25.5 (648)	42.1 (1070) 65.8 (1671)* 40.9 (1040)	42.2 (1072) 65.8 (1671)* 42.8 (1086)	42.2 (1072) 65.8 (1671)* 43.9 (1116)
<b>SHIPPING WEIGHT*</b> LBS KG <small>*Shipping weight based on shipping the broiler, feeder, stand and Incendalyst®.</small>	BOXED    CRATED 355      405 161      184	BOXED    CRATED 600      650 272      295	BOXED    CRATED 745      780 338      354	BOXED    CRATED 700      750 318      340

BROILER MODEL	MV63BG	MV64BG	N2500
<b>GAS MODELS</b> Gas Connection Rated BTU/Hr Electrical Connection* <small>*For mixed gas call the factory.</small>	3/4" NPT 80,000 DOMESTIC: 200-220V 1Ø 13A EXPORT: 230-240V 1Ø 13A	3/4" NPT 105,000 DOMESTIC: 200-220V 1Ø 13A EXPORT: 230-240V 1Ø 13A	1" NPT 192,000 – 213,000 DOMESTIC ONLY: 120V 11A 208V 1Ø 50/60Hz 50A (with bun grill) 115V 1Ø 50/60Hz 2A (without bun grill)
<b>ELECTRIC MODELS</b> Connected Electrical Requirements* <small>*For voltage requirement other than what is offered call the factory.</small>	DOMESTIC 208V, 3Ø, 56A, 50/60Hz EXPORT: 380V, 3Ø, 31A Connected: 21kW Average Consumption: 18 kW		
<b>DIMENSIONS</b> Length (mm) Height (mm)* Width (mm) <small>*Height shown with stand and Incendalyst®.</small>	47.6 (1209) 65.8 (1671)* 40.9 (1040)	47.7 (1212) 65.8 (1671)* 42.8 (1086)	86.78 (2204) 65.04 (742)* 43.34 (1100)
<b>SHIPPING WEIGHT*</b> LBS KG <small>*Shipping weight based on shipping the broiler, feeder, stand and Incendalyst®.</small>	BOXED    CRATED 670      720 304      327	BOXED    CRATED 815      850 370      386	BOXED    CRATED 1475    1535 669      696

## APPROVALS



LABOR ADVANCING  
**AUTOMATION**  
.....  
SUPERIOR CHAR  
**FLAVOR**  
.....  
ENERGY **SAVINGS**  
.....  
**HIGH SPEED**  
C O O K I N G



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