



Model N2500

Owner's Manual



APPROVALS:



FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING:

Improper installation, adjustment, alteration, maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Broiler area must be kept free of combustible materials, and the flow of combustion and ventilation air must not be obstructed. Operating personnel must not perform any maintenance or repair functions. Contact your Nieco Authorized Dealer.

IMPORTANT: RETAIN THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE

Revised 9/2/2009

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A. GENERAL INFORMATION

A.1 Description

The Nieco® Model N2500 automatic broiler, high release convection burners, a new, simplified ignition system, and digital controls to help eliminate broiling problems and provide the operator with even greater control over the broiling environment. The N2500 is flow-through, with an optional toaster section for toasting and cheesemelting capabilities.

This manual provides the safety, installation and operating procedures for the Nieco Automatic Broiler Model N2500. We recommend that all information contained in this manual be read prior to installing and operating the broiler.



N2500 shown with optional bun belt

A.2 Warranty Information

Please read the full text of the limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and **ARE NOT** covered under warranty.

The warranty **does not** extend to:

- Damages caused in shipment or damage as a result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance not in accordance with the steps contained in this manual and any applicable training.
- Damage caused by abuse or careless handling outside of the normal operating procedures contained in this manual.
- Damage from moisture into electrical components.
- Damage from tampering with or removal of any safety device.

IMPORTANT!

Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.

IMPORTANT

The Nieco Corporation reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

A.3 Service/Technical Assistance

If you experience any problems with the installation or operation of your broiler, contact your local Authorized Nieco Distributor.

Fill in the information bellow and have it handy when calling your authorized service agency for assistance. The serial number is on the broiler rating plate on the side of the unit.

Purchased from: _____

Date of Purchase: _____

Model No.: _____

Serial No.: _____



For the name of your local Authorized Nieco Distributor, please call (800) 821-2141.



Use only genuine Nieco replacement parts in your broiler. Use of replacement parts other than those supplied by Authorized Nieco Distributors and Service Agencies will void the warranty and may significantly alter the performance of your broiler. Your local Authorized Nieco Distributor and Service Agent has been factory trained and has a complete supply of parts for your Nieco Automatic Broiler.



You may contact the factory direct at (707) 284-7100 if you have trouble locating your local Nieco Distributor.


A.4 Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues with regards to operating or maintaining the equipment:

 WARNING 
GENERAL WARNING. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 WARNING 
ELECTRICAL WARNING. Indicates information relating to possible shock hazard. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 CAUTION 
GENERAL CAUTION. Indicates information important to the proper operation of the equipment. Failure to observe may result in damage to the equipment.

 WARNING 
HOT SURFACE WARNING. Indicates information important to the handling of equipment and parts. Failure to observe caution could result in personal injury.

A.4 Important Safety Information (Cont.)

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of your Nieco Automatic Broiler:

- Read and follow all instructions before using this equipment.
- Install or locate broiler only for its intended use as described in this manual.
- Do not operate this equipment if it has a damaged cord or plug, if it is not working properly or if it has been otherwise damaged.
- This equipment should only be serviced by authorized personnel. Contact your local Nieco Distributor for adjustment or repair.
- Use only genuine Nieco replacement parts for your broiler. Failure to do so will void the warranty and may significantly alter the performance of your broiler.

The following warnings and cautions appear throughout the manual and should be carefully observed:

- **Turn the broiler off, close the main gas valve, and disconnect the plug before performing any service, maintenance or cleaning on the broiler.**
- **Always allow the broiler to fully cool before performing any service, maintenance or cleaning. Failure to wait for the broiler to cool fully may result in personal injury.**
- **The procedures in this manual may include reference to the use of chemical products. The Nieco Corporation does not endorse the use of any particular cleaning/degreasing agent. Use only those chemicals that are approved for use in your kitchen.**
- **The broiler should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or circuit breakers of the proper rating.**
- **All electrical connections must be in accordance with local electrical codes and any other applicable codes.**
- **The use of adequate ventilation (as rated in this manual) with this broiler is mandatory. Failure to adequately ventilate this unit and provide safe operating distances (as specified in this manual) is a fire safety hazard. Follow the instructions for emergency broiler shutdown in the event of an emergency.**
- **No attempt should be made to operate this appliance in the event of a power failure.**

WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH:

- **Electrical ground is required on this appliance.**
- **Check with a qualified electrician if you are in doubt as to whether the appliance is properly grounded.**
- **Do not use water on or near the control box located on the underside of the broiler for risk of serious injury or death due to electrical shock.**

WARNING, HIGH TEMPERATURES WITH HOT SURFACES. FAILURE TO FOLLOW THESE PROCEDURES COULD RESULT IN SERIOUS INJURY:

- **Do not attempt to clean, disassemble or perform maintenance on this broiler until it is fully cooled as per the instructions contained in this manual.**

B. INSTALLATION

B.1 Pre-Installation

Uncrate the broiler and inspect for shipping damage. Remove the tape securing the machine parts, and install the parts in their proper location. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier. The factory warranty does not cover freight damage.

B.2 Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important to level the broiler during installation.

B.3 Hood Requirements

This appliance must be installed under a ventilation hood of adequate size and the following minimum capacity:

Model	SCFM
N2500	1650

Do not obstruct the flow of combustion and ventilation air. An adequate air supply must be available for safe and proper operation.

B.4 Clearance

For proper installation the minimum required clearance from combustible construction and walls is 12" (305 mm) from all sides of the broilers. The minimum required clearance from non-combustible construction and walls is 0" (0 mm) from all sides of the broiler. Keep appliance area free from combustibles. Check with local authorities (building and fire) for standards and requirements for wall and floor construction to comply with your local codes.

B.5 Gas Connection- 1" N.P.T.

At rated input the gas supply should deliver a minimum pressure of at least 15 mbar (5" water column) at the broiler connection for natural gas. Incoming gas supply pressure must not exceed 50 mbar (14" water column).

REQUIRED AND RECOMMENDED CLEARANCES

	REQUIRED for installation near combustible walls and construction	REQUIRED for installation near non-combustible walls and construction	RECOMMENDED by Nieco for proper disassembly and service
Back of broiler	12" (305 mm)	0" (0 mm)	12" (305 mm)
Sides of broiler	12" (305 mm)	0" (0 mm)	12" (305 mm)
Front of broiler (Feed end)	12" (305 mm)	0" (0 mm)	24" (610 mm)



CAUTION

SEVERE FIRE HAZARD. Follow local fire and building codes for non-combustible construction. Failure to do so could result in a fire hazard. If unsure of your construction, follow minimum clearances for combustible construction.

Note: The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1 including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

By public initiative, the State of California has adopted legislation (Proposition 65) which requires manufacturers of many types of products, including gas appliances, to warn consumers of their products that contain chemicals or produce substances listed by the State of California to either cause cancer, birth defects or other reproductive harm.

	WARNING	
If not installed, operated and maintained in accordance with the manufacturers instructions, this product could expose you to substances in fuel or from fuel combustion which can cause cancer, birth defects or other reproductive harm.		

B.6 Installing Gas Appliance Connectors and Flexible Gas Lines Correctly

For safety in the kitchen area, and to insure maximum service life, it is vitally important to correctly install connectors. The connector shall comply with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for use with gas fuel, ANSI Z21.41 or CAN1-6.9

In order to avoid sharp kinks or excessive bends that could have a damaging effect on the connector, it may be necessary to attach pipe elbows in order to bring the connector into its proper plane. For easy movement of the appliance, the connector should be installed with a "lazy" loop for minimum tension.

Note: Gas appliances should be disconnected prior to maximum movement. (Minimal movement is possible to connect hose.)

N2500 Manual Gas Valve



N2500 Equipment Side Gas Connection

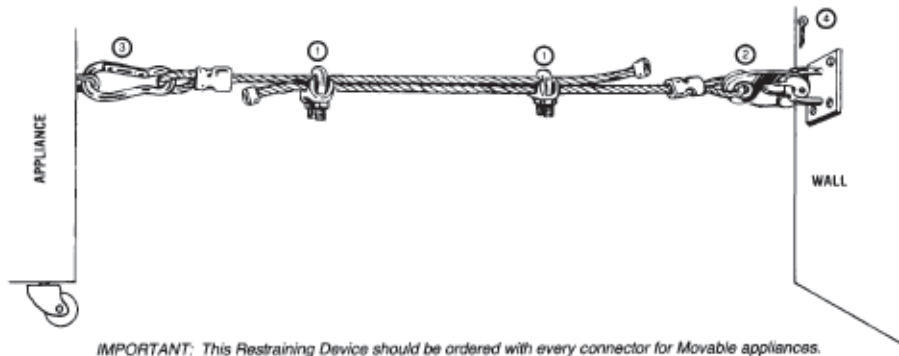


B.7 Restraining Device Installation and Use

This high strength restrainer is to be used with all moveable (castered) appliances. It fully complies with American Gas Association requirements. References: Z21.69, Z83.11, and Z21.41 with current revisions. Installation is quick and positive. In Canada, device is in accordance with CAN 1-6.9-M70 Quick Disconnect Devices for use with gas fuel, and CAN 1-6.10-88 metal connectors for gas appliances. Correct length for any appliance is simply a matter of loosening two adjuster clips (1) and re-tightening. (3" to 6" shorter than appliance connector is desired length.)

Restrainer is made of heavy duty steel cable, with a strong scissor hood (2) at one end, and an equally strong spring hook (3) at the other. Cotter pin (4) is supplied to secure the installation. For proper attachment to the broiler, use the supplied hardware to attach the device to the holes in the shear plate of the broiler stand.

NOTE: If disconnection of the restraint is necessary, reconnect the restraint after the appliance has been returned to its originally installed position.



B.8 Electrical Connection

Power requirements are stated on the unit nameplate and must be connected accordingly. This appliance, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable. Before starting broiler, tighten all electrical connections in control box. An electrical wiring diagram can be found inside the control box.

Note: Disconnect power before servicing.

B.9 Pre-Operation Check

Be sure that all parts are installed in the proper location:

- Ventilation is turned on
- Broiler is plugged in
- Gas line is connected

C. TROUBLESHOOTING

Always verify that the broiler is properly assembled, the hood is on, gas valve open and broiler is plugged in.

No power to broiler when the switch is turned on.	Check: Broiler is plugged in. Ventilation hood is on. Circuit Breaker on wall panel is on.
Broiler has power, but the burners do not light.	Check: Ventilation hood is on. Gas line is properly plugged in. Manual gas valve (if equipped) is on. Burners are installed properly. Burners are clean and dry. Flame sensor wire connection. Follow manual lighting instructions.
Red light blinking on left control box.	Check the items above for burners not lighting. Turn power off and on again to reset ignition. Follow manual lighting instructions.
Hot surface ignitor does not heat.	Check for loose wires connecting the hot surface ignitor. Follow manual lighting instructions.
Power is on, broiler is lit, but the conveyor belts are not turning.	Check for a jam in the conveyor belt. Check the stripper blade and the flame arrestors to make sure they are installed properly.
Load Sensing Control (LSC) stays in "Lo" even though the broiler is warmed up.	Lower the set point by holding in the knob for 5 seconds, then setting the set point to match the actual temperature. Refer to the calibration instructions in this manual.
Feeder belt not moving.	Make sure the feeder is assembled properly. Check for jam. Make sure the drive pin is engaged.
Feeder jams.	Make sure the burgers are not frozen together.
Burgers sticking to slide or stripper blade.	Clean the slide and stripper blade very thoroughly. Check cookout temperature (undercooking).
COOKING PROBLEMS Burgers under or over cooked.	Main side: adjust conveyor belt speed. Flex side: adjust conveyor speed, duty cycle, and burner settings. Clean burners and orifices.
Excessive flaming in broiler.	Clean the catalyst if equipped. Check the hood for proper operation. Check product for overcooking.

D. OPERATION

D.1 Controls and Indicators



Meat Belt Speed Control
P/N 13727

Load Sensing Control P/N
P/N 13570-B

On/Off Indicator Light
P/N 4100

Main On/Off Switch P/N
P/N 15480 (for models
with a bun belt)
P/N 12364 (for models
without a bun belt)



Gas Pressure Gauge
P/N 16036
(On side of broiler)



BEHIND CONTROL BOX
Belt Reverse Button - Push to reverse the
belt in case of a jam.

D.2 Lighting Procedures

PRE-LIGHTING PREPARATION

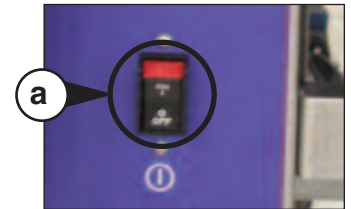
1. Broiler is centered under hood and plugged in
2. Gas valve is open when handle is in line (parallel to) the pipe
3. Turn ventilation system on

⚠ WARNING ⚠

THE VENTILATION SYSTEM MUST BE ON AT ALL TIMES DURING BROILER OPERATION. OPERATING BROILER WITHOUT PROPER VENTILATION IS A SEVERE FIRE HAZARD.

AUTOMATIC IGNITION

1. Turn the **MAIN POWER SWITCH (a)** on. The N2500 is equipped with automatic ignition.



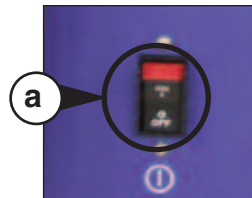
2. After ignition; check **GAS PRESSURE GAUGE (a)** reading. Gauge should read 4.5". If not, follow ignition troubleshooting tips of this manual. Verify that all burners - upper and lower - have lit.



D.3 Shutdown Procedures

PLANNED SHUTDOWN

1. Allow the broiler to run free of any product for 10 minutes. This will burn the chain clean.
2. Turn off the **Main Power Switch (a)**.
3. Wait for 30 minutes for the broiler to cool.



⚠ WARNING ⚠

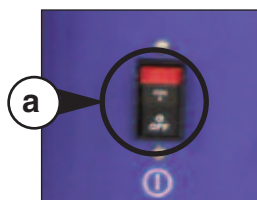
Always leave the ventilation hood on while the broiler is cooling. Failure to do so is both a fire risk and could result in damage to the broiler.

⚠ CAUTION ⚠

Allow the broiler to fully cool BEFORE beginning disassembly and cleaning. Failure to do so could result in serious injury.

EMERGENCY SHUTDOWN

1. Turn off the **MAIN POWER SWITCH (a)**
2. Close the **MAIN GAS VALVE (b)** Valve is closed when it is perpendicular to pipe



Your Nieco Automatic Broiler is designed to automatically stop gas flow to the broiler in the event of power failure, gas pressure loss or any other related incident. No attempt to operate this appliance should be made in the event of a power failure.

D.4 Control Operation

IMPORTANT: THIS BROILER IS SHIPPED WITH FACTORY PRESETS THAT MUST BE CHANGED.

If this is the initial start-up for your broiler, adjust the meat and bun belt speeds accordingly.

D.4.1 MAIN SIDE CONTROLS

D.4.2 SETTING BELT SPEEDS

Lift cover, press and turn the meat and bun belt speed control knob to the desired speed setting.

D.4.3 LOAD SENSING CONTROL

How it works:

The load sensing control will display Rdy when the broiler is ready to cook on.

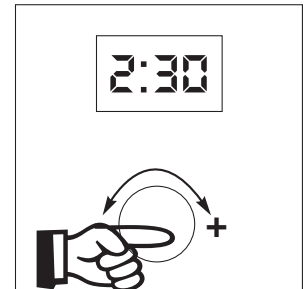
D.4.4 AUTOMATIC CALIBRATION

1. Before turning the broiler on, press and hold the load sensing control knob in.

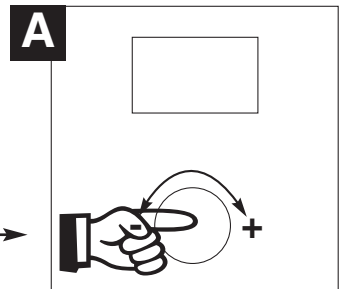
2. Turn the main power switch on and continue to hold the load sensing control knob in for 5 seconds.

3. After 5 seconds, release the knob. The control will display a countdown of 60 minutes. After the countdown, the control will display RDY, and the broiler will be calibrated.

IMPORTANT: DO NOT COOK DURING THE 60 MINUTE COUNTDOWN!

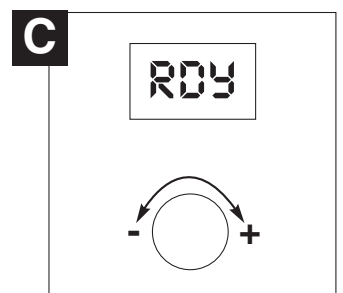
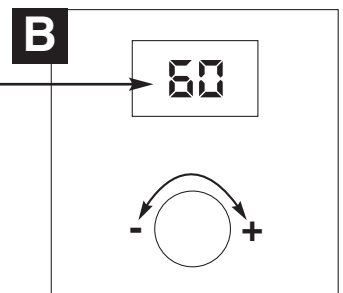


Automatic calibration



Press and hold for 5 seconds

Display will show 60 minute countdown



E. CLEANING AND DISASSEMBLY

Turn broiler off and close the main gas valve. Disconnect the power supply to the broiler before cleaning or servicing. If this broiler is connected using a restraint, and disconnection of the restraint is necessary for cleaning or moving the broiler, the restraint must be reconnected after the broiler has been returned to its originally installed position. Allow to cool for 30 minutes prior to cleaning/disassembly. Leave the ventilation system on during cooling. Use only approved cleaning, degreasing and sanitizing solutions.

⚠ WARNING ⚠

LEAVE THE VENTILATION HOOD ON DURING COOLING. FAILURE TO DO SO COULD POSE A FIRE SAFETY HAZARD.

⚠ CAUTION ⚠

Follow the Disassembly and Reassembly steps to ensure proper operation of the broiler. Failure to do so may result in operational problems.

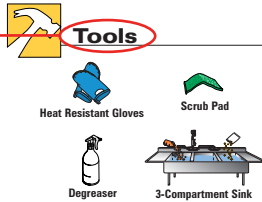


⚠ WARNING ⚠

BROILER PARTS ARE HOT. DO NOT ATTEMPT TO DISASSEMBLE THE BROILER UNTIL IT IS FULLY COOL. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN SEVERE INJURY.

ALL PARTS ARE CLEANED ON A DAILY BASIS UNLESS OTHERWISE NOTED

Follow the steps for proper disassembly. Reverse the order for reassembly.

How to Use the Cleaning Section

	The name of the part to be cleaned.	The location of the part.	When to clean the part.
	Grease Pans	Feed End	Clean: Daily
The tools needed to clean the part	Tools 		 Picture of the part to be removed and cleaned.
How to remove and clean the parts.	Instructions 1. Slide grease pans out. ⚠ Make sure grease pans are cool before putting in water or it may warp the pans. 2. Take to sink area and spray with degreaser. 3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.		
	Cleaning Aid		6

Cleaning the Broiler



Tools Needed



Important Symbols



This "Stop" sign shows a step in the procedure that must be followed exactly or personal safety could be affected.



This warning symbol shows a step in the procedure that must be followed exactly or broiler performance could be affected.



This "puzzle" symbol shows a step in the reassembly procedure that must be followed.



Instructions

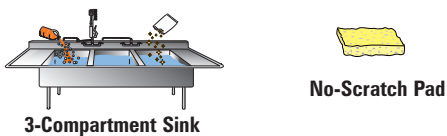
1. Allow the broiler to run free of product for 10 minutes before turning it off. This allows any residue to burn off the chains.
2. Shut the broiler off and let it cool for 30 minutes before disassembly and cleaning.
3. Close the main gas valve and unplug the broiler before cleaning.
4. Always leave the ventilation hood on during the 30 minute cool down period.
5. Use only approved cleaning solutions.
6. Allow parts to air dry after cleaning.

Meat Guides (If available)

Clean: 3:00 p.m.; 7:00 p.m.; 11:00 p.m.; 2:00 a.m.



Tools



Instructions

1. Pull each meat guide out slightly from the bottom, then lift off.
2. Wash, rinse, and sanitize in the 3-compartment sink.

Feed End

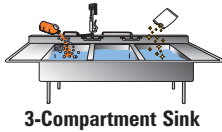


Feeder Cover

Clean: 3:00 p.m.; 7:00 p.m.; 11:00 p.m.; 2:00 a.m.



Tools



3-Compartment Sink



No-Scratch Pad



Instructions

1. Slide the feeder cover towards you until it comes off.
2. Wash, rinse, and sanitize in the 3-compartment sink.

Feed End

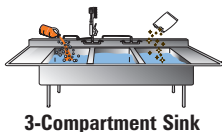


Feeder Base

Clean: 3:00 p.m.; 7:00 p.m.; 11:00 p.m.; 2:00 a.m.



Tools



3-Compartment Sink



No-Scratch Pad



Instructions

1. Pull the release pin.
2. Lift feeder base up and off.
3. Wash, rinse, and sanitize in the 3-compartment sink.

 **DO NOT** lift the feeder base by the feeder bar or the chains. This will damage the feeder base.

 **REASSEMBLY:** Pull the release pin and place feeder base in position.

Feed End

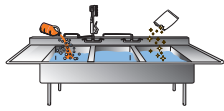


Feeder Housing

Clean: Daily



Tools



3-Compartment Sink



No-Scratch Pad



Instructions

1. Lift and remove.
2. Wash, rinse, and sanitize in the 3-compartment sink.



REASSEMBLY: Hang feeder housing on brackets.

Feed End



Grease Pan

Clean: Daily



Tools



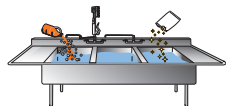
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Slide grease pan out.
- !** Make sure grease pan is cool before putting in water or it may warp the pans.
2. Take to sink area and spray with degreaser.
 3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Feed End



Feed End Crumb Tray (If available)

Clean: Daily



Tools



Soapy Towel



Sanitized Towel



Instructions

1. Slide feed end crumb tray out.
2. Wring out a soapy towel and wash feed end crumb tray.
3. Wring out a sanitized towel and wipe feed end crumb tray.

Feed End

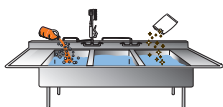


Awning

Clean: Daily



Tools



3-Compartment Sink



No-Scratch Pad



Heat Resistant
Gloves



Instructions

1. Tilt and lift pins off hooks; pull out.
2. Wash, rinse, and sanitize in the 3-compartment sink.

Discharge End



Sizzle Plate (If available)

Clean: Daily



Tools



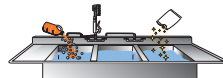
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift sizzle plate up and off.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Patty Catch Pan Insert

Clean: Daily



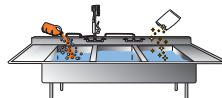
Tools



Degreaser



Scrub Pad



3-Compartment Sink



Instructions

1. Lift patty catch pan insert up and off.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Stripper Blade (For dual or single belt broilers)

Clean: Daily



Tools



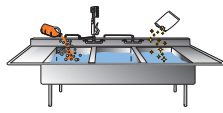
Heat Resistant Gloves



Scrub Pad



Degreaser




3-Compartment Sink



Instructions

1. Lift stripper blade off pins.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

 **REASSEMBLY:** Hang stripper blade on brackets.

Discharge End



Patty Catch Pan

Clean: Daily



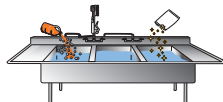
Tools



Degreaser



Scrub Pad



3-Compartment Sink



Instructions

1. Slide patty catch pan insert out and off.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Discharge End Grease Pan

Clean: Daily



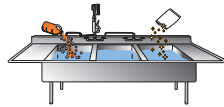
Tools



Degreaser



Scrub Pad



3-Compartment Sink



Instructions

1. Slide grease pan out.

 **Make sure grease pan is cool before putting in water or it may warp the pans.**

2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Discharge End Crumb Tray (If available)

Clean: Daily



Tools



Soapy Towel



Sanitized Towel



Instructions

1. Slide discharge end crumb tray out.
2. Wring out a soapy towel and wash discharge end crumb tray.
3. Wring out a sanitized towel and wipe discharge end crumb tray.

Discharge End



Grease Chute

Clean: Daily



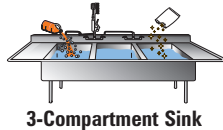
Tools



Degreaser



Scrub Pad



3-Compartment Sink



Instructions

1. Lift grease chute up and off..
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Discharge End



Grease Bucket

Clean: Daily



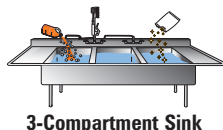
Tools



Degreaser



Scrub Pad



3-Compartment Sink



Instructions

1. Lift grease bucket off bracket.
2. If used with a garbage bag liner, remove liner and throw in trash.
3. If no liner, dump bucket into trash can.
4. Take to sink area and spray with degreaser.
5. Wash with a scrub pad, rinse and sanitize in the 3-compartment sink.

Discharge End



Side Panels and Chain Shafts

Clean: Daily



Tools



No-Scratch Pad



Towel



Degreaser



Shaft Cleaning Tool



Instructions

1. Lift Side Panels up and off.
2. Take to sink area and spray with degreaser. Wipe clean with a no-scratch pad.
3. Scrape each shaft of both belts on the discharge end with the wide end of the shaft cleaning tool. The tool was provided with the broiler.
4. Wipe shaft cleaning tool with a towel.

Sides & Discharge End

1



2



Side Crumb Tray (If available)

Clean: Daily



Tools



Soapy Towel



Sanitized Towel



Instructions

1. Slide side crumb tray out.
2. Wring out a soapy towel and wash side crumb tray.
3. Wring out a sanitized towel and wipe side crumb tray.

Side



Cross Rods

Clean: Weekly



Tools



Towel



Instructions

1. Wipe inside cross rods clean.

Inside



Lower Burners

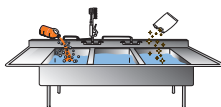
Clean: Weekly



Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



Instructions

1. Open the side access door.
2. Slide burners out.
3. Take to the 3-compartment sink and scrub with a scrub pad.
4. If necessary, use a stiff toothbrush to clean any clogged burner holes.
5. Repeat steps for all burners.

 **REASSEMBLY:** Be sure the holes on the burner are facing up.

 **Burners must be completely dry before reassembly.**

Side



Lower Burner Shields

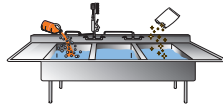
Clean: Monthly



Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



Instructions

1. From the side, lift up and pull towards you.
2. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

REASSEMBLY: Make sure shields are seated properly on brackets.

Side



Element Covers (If available)

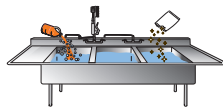
Clean: Monthly



Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



Instructions

1. Open element cover access doors.
2. Lift and remove element covers.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Side



Catalysts

Clean: Monthly



Tools



Heat Resistant Gloves



Instructions



EXTREMELY HOT! Be careful not to burn yourself.

1. Grasp handle and lift Catalysts off to remove from Shroud.
2. RINSE WITH WATER ONLY. NEVER USE ANY CHEMICALS ON THE CATALYST.
3. Lay flat to drain water and let air dry overnight.
4. Make sure catalyst is dry before putting back on broiler.

Top



CAUTION:
Extremely Hot 

Shrouds

Clean: Monthly



Tools



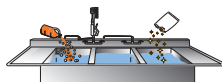
Heat Resistant Gloves



No-Scratch Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift shrouds from top of broiler.
2. Take to sink area and spray with degreaser.
3. Wash, rinse, and sanitize in the 3-compartment sink.

Top



Upper Burners

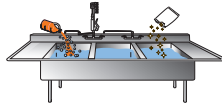
Clean: Monthly



Tools



Heat Resistant Gloves



3-Compartment Sink



Scrub Pad



Instructions

1. Lift each burner up and out of broiler.
2. Take to the 3-compartment sink and scrub with a scrub pad.
3. If necessary, use a stiff toothbrush to clean any clogged burner holes.
4. Repeat steps for all burners.

 **Burners must be completely dry before reassembly.**

Top



Upper Heat Reflectors

Clean: Monthly



Tools



Heat Resistant Gloves



Soft Bristle Brush



Instructions

1. Lift each heat reflector up and out of broiler.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

Top



Flame Sensor

Clean: Monthly



Tools



Towel



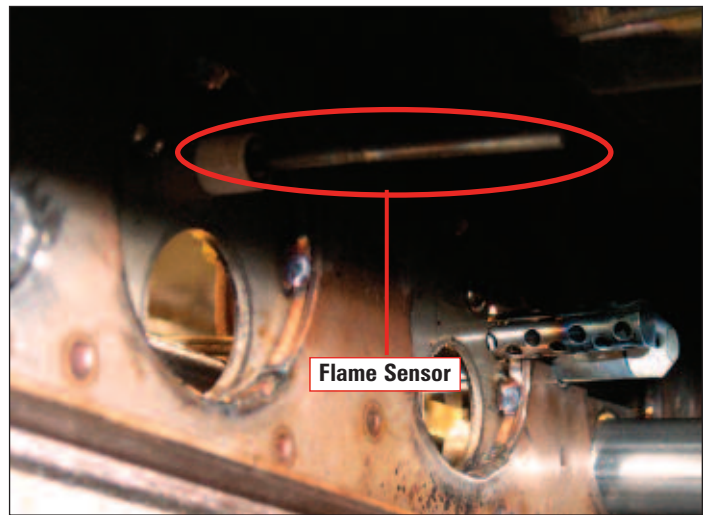
Instructions

1. Wipe the flame sensor with a dry towel.



Do NOT use water on the flame sensor.

Inside



No spray



No water

Orifices

Clean: Monthly



Tools



Small Orifice Brush

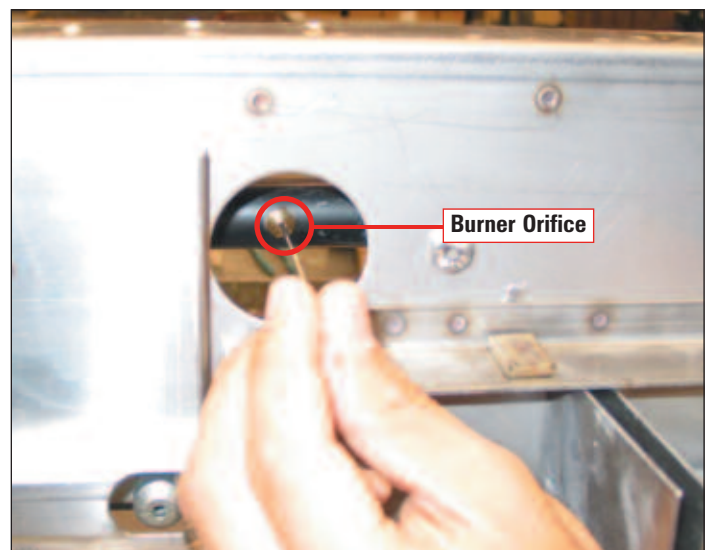


Instructions

1. Clean orifices using the small orifice brush.

NOTE: There are 2 upper burner orifices and 2 lower burner orifices on the left side of the broiler.

Inside





Tools



Large Orifice Brush



Lizard Safety
Utility Knife



Instructions

1. Clean the slots on the pilot burners with a lizard knife.



Be careful not to cut yourself!

2. Clean the pilot orifices using the large orifice brush.

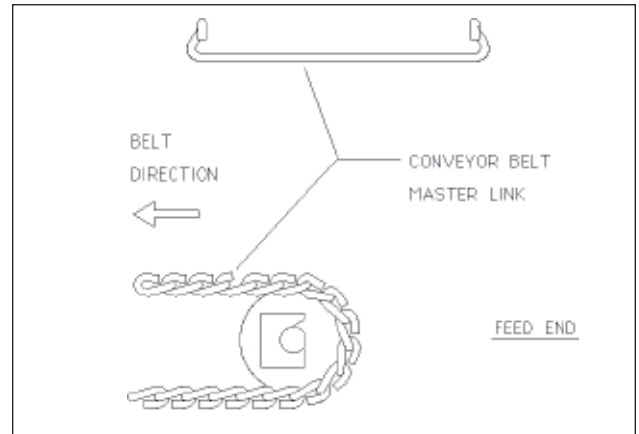
Inside



F. BROIL CHAIN REMOVAL

Maintain proper tension on the conveyor chains to prevent jamming. Major tension adjustments are made by removing a link or links from the chain. Broil belt tension should be checked monthly. To do this, allow the machine to cool, then grip the idler shaft at each end and pull on it. If the shaft and bearings move 1/2" or more, remove a link from the conveyor belt. Before beginning, notice the way the broil chain runs through the broiler. Also, notice the direction the chain knuckles face. Be sure to reassemble the same way.

1. Run chain until the master link is near the front idler shaft.



2. Remove the loader bracket and lift shaft and teflon bearings up, and slide the bearings out.



3. Unhook the master link.



⚠ CAUTION ⚠

To ensure proper broiler operation be sure to reassemble the chain with the knuckle opening facing away from the direction of travel.

G. SPECIFICATIONS



AUTOMATIC BROILERS

AUTOMATIC BROILER Model N2500 G

DIMENSIONS	INCH	MM
Length	86.78	2204
Height	65.04	1652
Width	43.34	1100

* The N2500 comes with a stand included.

ENERGY - GAS MODELS

Gas connection 1" N.P.T.

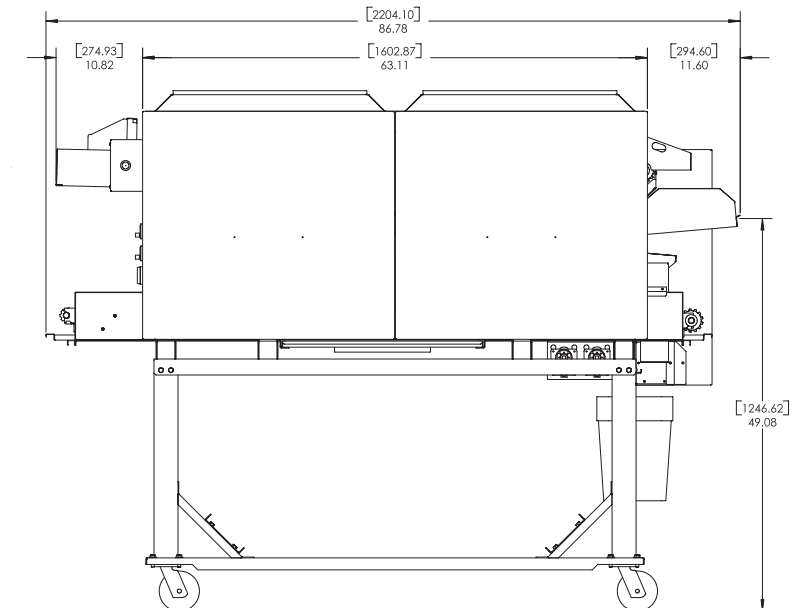
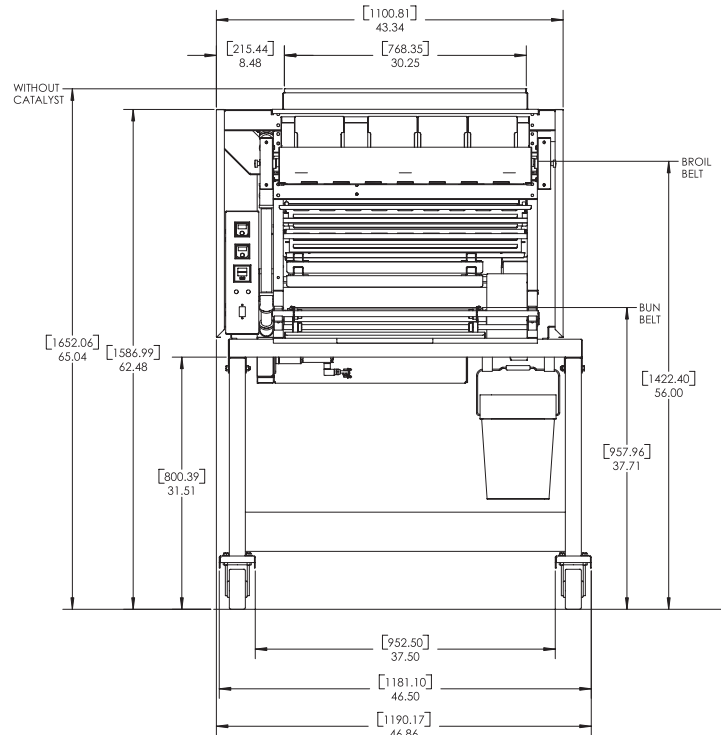
Electrical connection (specify exact voltage)

Domestic 115V IØ 50/60Hz 5A

Natural Gas	3" W.C.	4.5" W.C.
BTU/hr	191,850	212,675

WEIGHT	LB	KG
Shipping	1750	875

EXHAUST	CFM	CMH
Typical	1650	2970



⚠ CAUTION ⚠

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

⚠ CAUTION ⚠

Do not operate the broiler at gas pressures other than those stated here. Doing so will affect the operation of your broiler.





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