



# Labor-Efficient Automation Your Kitchen Can Count On

Whether you're planning for a single cafe, a QSR chain, an amusement park or stadium, or a ghost kitchen, Nieco has the flexible, flavorful solution for you.

- Automatic broiling speeds service, supporting traditional dining, to-go and delivery, as well as catering and meal prep
- Optimizes Labor on the cooking line
- Fast, consistent & flavorful results, reduces food waste
- Saves energy, reduces up to 90% cooking emissions
- IoT capable, programmable touch screen controls for easy operation, training and added flexibility
- Offered in a variety of flow and feeder configurations
- Premium quality, long-lasting equipment, simple to maintain
- Nieco equipment is backed by a worldwide sales and service network, with local parts inventories and 24-hour emergency service.



Patented technology simultaneously flame-broils top and bottom, cutting cook time by up to 50%.



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