



AUTOMATIC BROILERS

AUTOMATIC
FOOD SERVICE
EQUIPMENT

AUTOMATIC GAS BROILER
MODEL 9015

OWNERS MANUAL

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

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.

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

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A. GENERAL INFORMATION

A.1 Description

The Nieco® Model 9015 automatic broiler, utilizes dual broil chambers, high release convection burners, electric elements, a new, simplified ignition system, easy cleaning and a state-of-the-art computer control to help eliminate broiling problems and provide the operator with even greater control over the broiling environment. The 9015 is flow-through, with a heated holding area at the discharge end.

This manual provides the safety, installation and operating procedures for the Nieco Automatic Broiler Model 9015. We recommend that all information contained in this manual be read prior to installing and operating the broiler.

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 in accordance with the general terms and conditions outlined in the BURGER KING®/Vendor agreement. 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. Nieco and the Burger King Corporation have worked together to create a set of standards for broiler performance, food quality and food safety. The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety. 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 (Continued.)

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. Nieco and the Burger King Corporation have worked together to create a set of standards for broiler performance, food quality and food safety. The use of non-Nieco parts is capable of affecting these criteria, and may affect broiler performance, parts longevity and food safety.

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 the BURGER KING® SYSTEM.
- 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

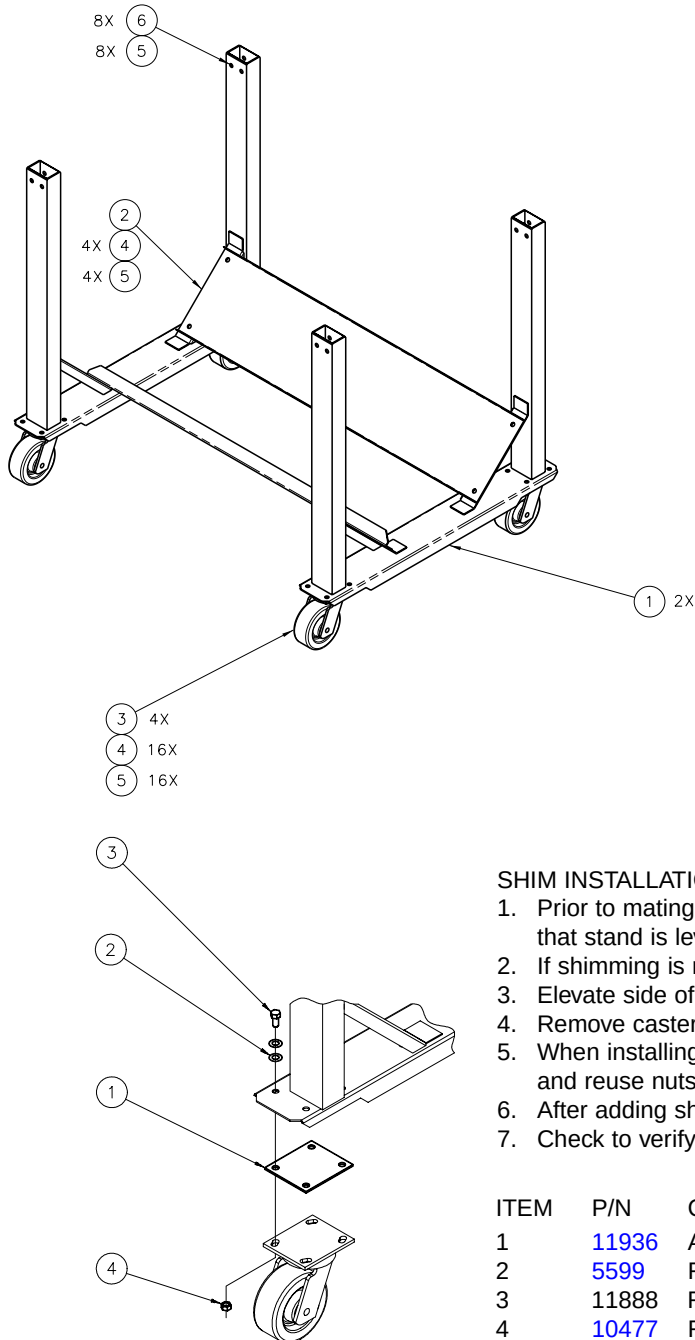
Uncrate the broiler and inspect for shipping damage. Remove the tape securing the machine parts, and install the parts in their proper location. Refer to the Parts and Location section of this manual. If there are obvious or concealed damages to any part of the broiler, please contact your freight carrier.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

B.2 Mounting

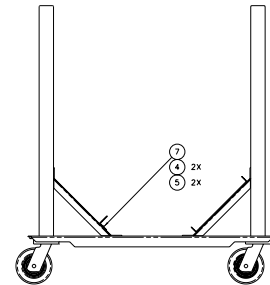
Follow the mounting instructions if this function is not performed by the installer.

B.3 Leveling

The grease drain system is based on a gravity-flow design. Therefore, it is extremely important to level the broiler during installation. Use levelling shims (P/N 11936).



ITEM	P/N	QTY	DESCRIPTION
1	12631	2	Stand Leg Assembly
2	12632	1	Shear Plate
3	95099	4	Caster
4	10476	4	3/8"-16 X 7/8" Bolt
5	10477	4	3/8"-16 Lock Nut
6	10475	8	3/8"-16 X 2 3/4" Bolt



⚠ CAUTION ⚠

Prior to mating stand to broiler, and with stand in operating location, verify that stand is level within 1/8". If not, shim as required.

SHIM INSTALLATION:

1. Prior to mating stand to broiler and with stand in operating position, verify that stand is level within an 1/8" inch.
2. If shimming is required, determine which caster(s) should be shimmed.
3. Elevate side of stand to be shimmed off of floor.
4. Remove caster(s) to be shimmed.
5. When installing shims, remove existing hardware, discard washers (ITEM 2), and reuse nuts and bolts.
6. After adding shim(s) and securing caster(s), lower broiler.
7. Check to verify that broiler is now level.

ITEM	P/N	QTY	DESCRIPTION
1	11936	AR	Stand Shim
2	5599	REF	3/8" Washer
3	11888	REF	3/8X1 1/4" Bolt
4	10477	REF	3/8" Locknut

B.4 Hood Requirements

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

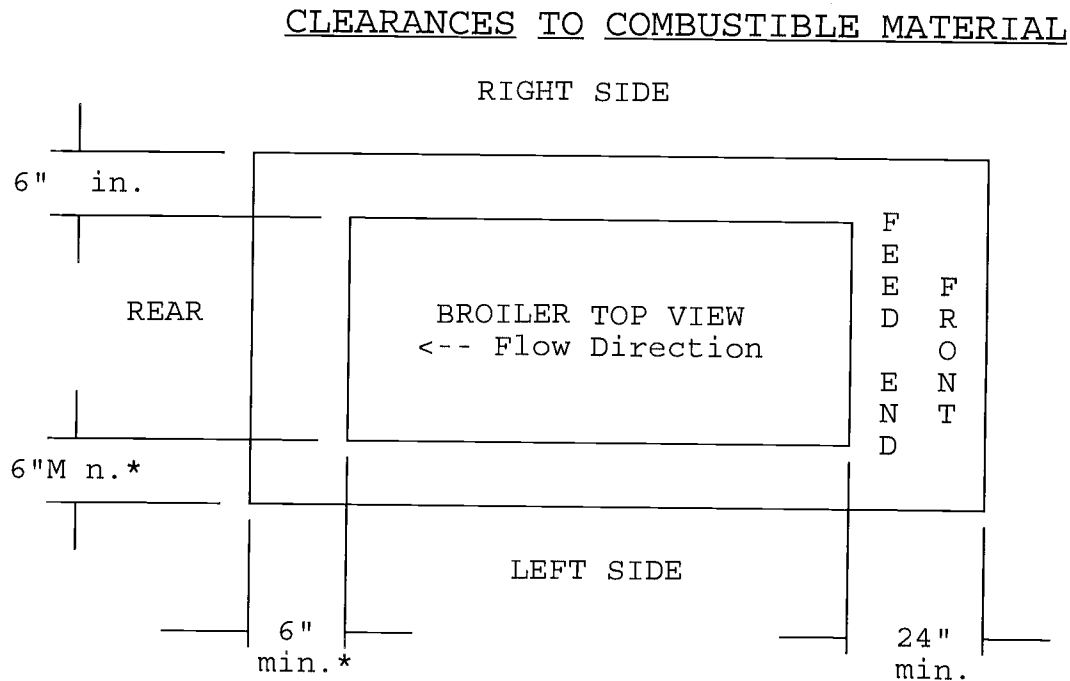
Model	SCFM
9015	1050

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

B.5 Clearance

For proper installation the minimum clearance from combustible and non-combustible construction must be 6" (305 mm) from the back and 24" (610 mm) from the front of the machine. Keep appliance area free from combustibles.

To facilitate disassembly and service of the unit a minimum of 24" (610 mm) should be allowed on the control panel (feed end) of the broiler, as well as in front and back of the broiler.



* 24" Min. clearance is recommended for operation and service access.

B.6 Gas Connection- 3/4" N.P.T.

At rated input the gas supply should deliver a minimum pressure of at least 15 mbar (6" water column) at the broiler connection for natural gas. Incoming gas supply pressure must not exceed 50 mbar (14" water column).

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.		

9015 Equipment Side Gas Connection



B.7 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.)

Correct Gas Line Installation

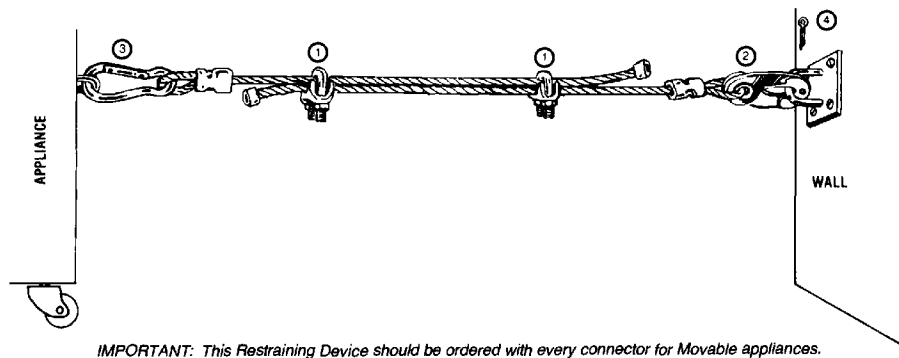
9015 Manual Gas Valve



B.8 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.9 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.10 Pre-Operation Check

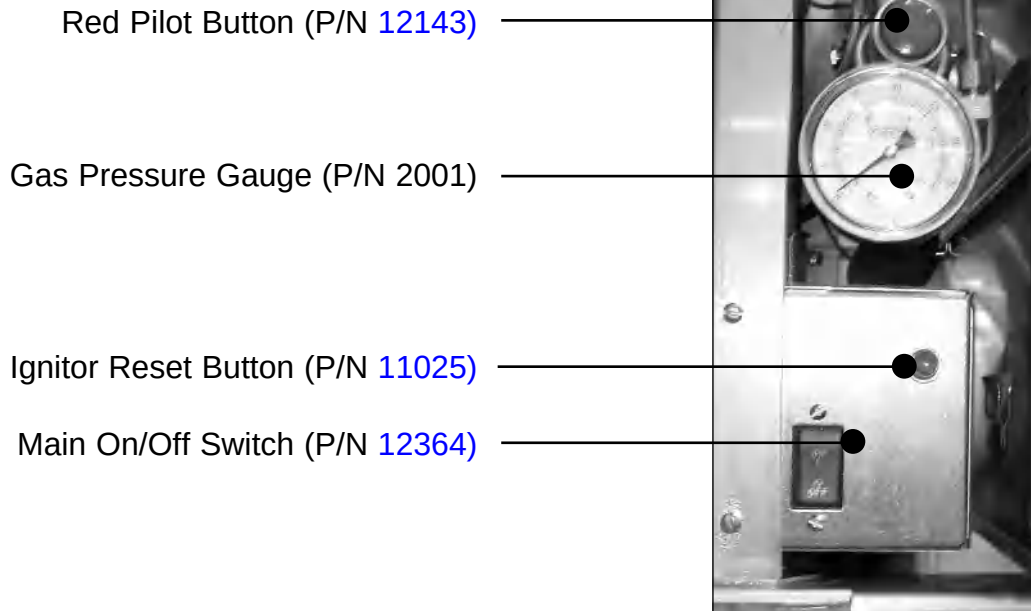
Be sure that all parts are installed in the proper location:

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

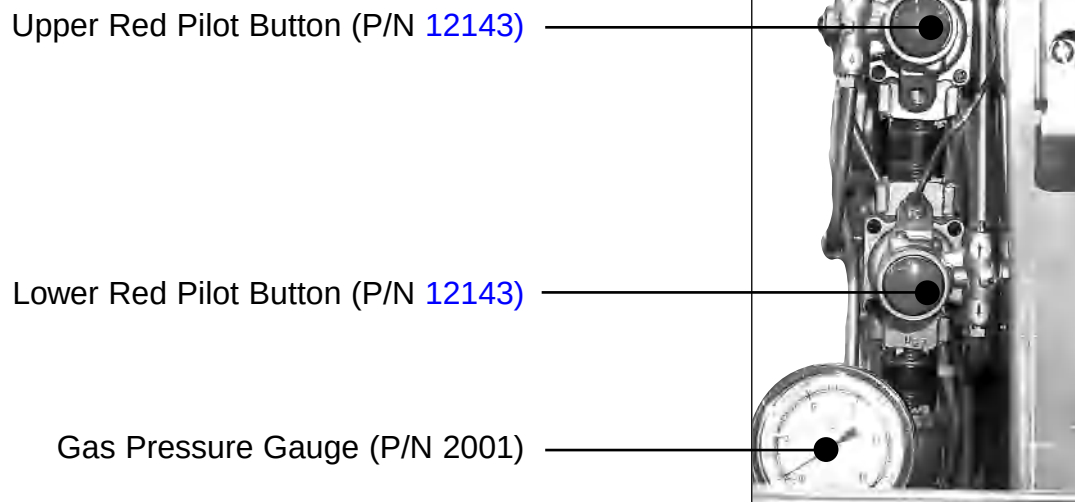
C. OPERATION

C.1 Controls and Indicators

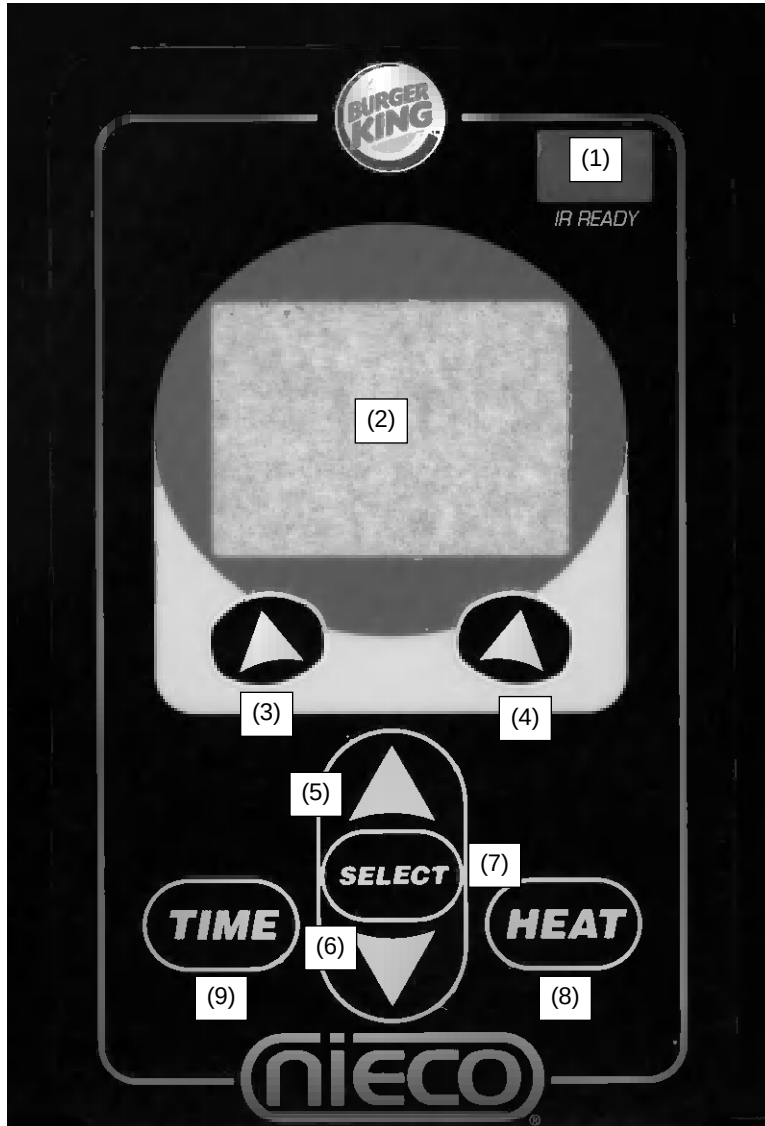
ON THE FLEX CHAMBER SIDE



ON THE MAIN CHAMBER SIDE



C.1 Controls and Indicators (Continued.)



- (1) IR READY - Infra-red port for remote control programming (not currently used).
- (2) LED DISPLAY
- (3) LEFT MENU SELECTION BUTTON
- (4) RIGHT MENU SELECTION ARROW
- (5) UP PRODUCT SELECTION BUTTON - Press to change active product selected.
- (6) DOWN PRODUCT SELECTION BUTTON- Press to change active product selected.
- (7) SELECT BUTTON - Press to enter selection.
- (8) HEAT BUTTON - Press to change top heat settings for Flex chamber (belt 2) ONLY.
- (9) TIME BUTTON - Press to change cook time of active chain.

C.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

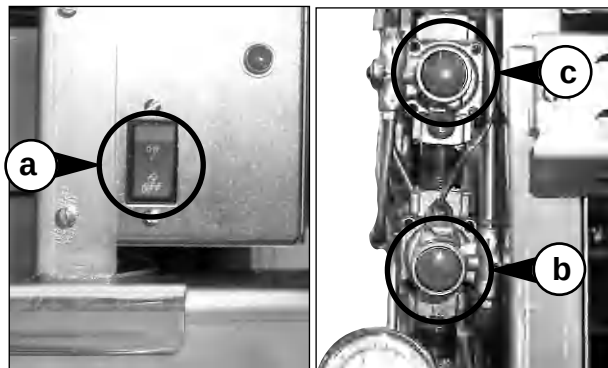
⚠ WARNING ⚠

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

MAIN CHAMBER IGNITION

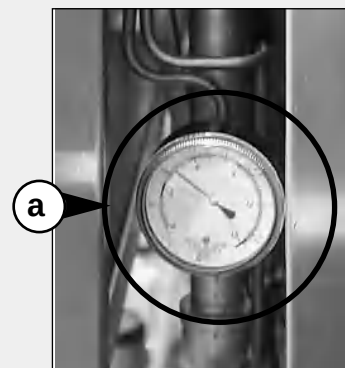
1

Turn the **MAIN POWER SWITCH (a)** on. Starting with the **MAIN CHAMBER RED PILOT BUTTONS**, press and hold the **LOWER BUTTON FIRST (b)** for 30 seconds after the pilot has lit. Then press the **UPPER PILOT BUTTON (c)** for 30 seconds after the pilot has lit.



2

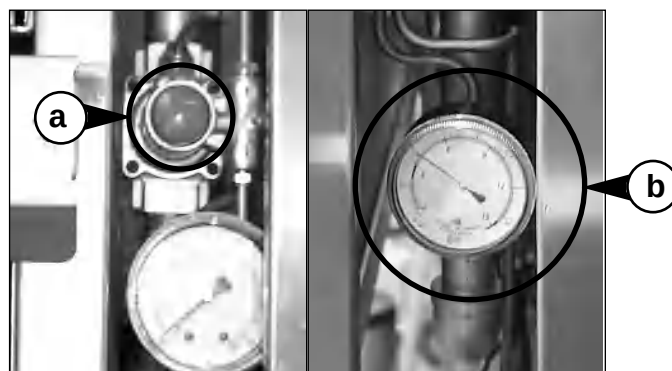
After releasing red pilot buttons; check **GAS PRESSURE GAUGE (a)** reading. Gauge should read 4.5". If not, follow troubleshooting tips in section E of this manual. Verify that main chamber burners - upper and lower - have lit.



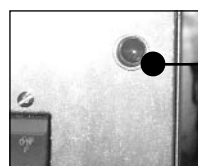
FLEX CHAMBER IGNITION

3

Move to the **FLEX CHAMBER RED PILOT BUTTON (a)**, push and hold for 30 seconds after the pilot has lit. Release, and verify that the burners have lit, and that the **GAS PRESSURE GAUGE (b)** reads 4".



PILOTS MUST BE LIT WITHIN 5 MINUTES; IF YOU EXCEED 5 MINUTES, PRESS THE RESET BUTTON NEXT TO THE ON/OFF SWITCH AND REPEAT IGNITION PROCEDURES. IF REIGNITION FAILS, COMPLETELY SHUT OFF THE BROILER, WAIT 5 MINUTES AND REPEAT THE IGNITION PROCEDURES.



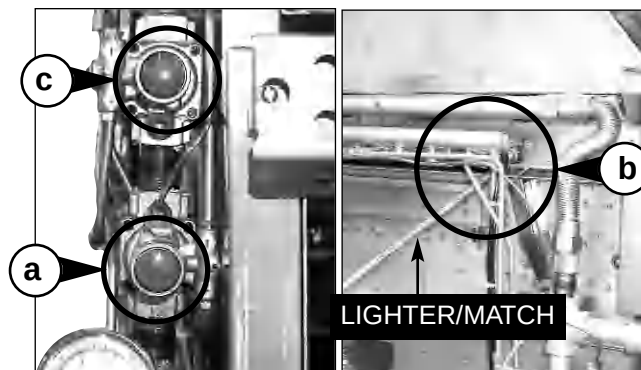
Reset Button

C.2 Lighting Procedures (Continued.)

MANUAL IGNITION - MAIN CHAMBER

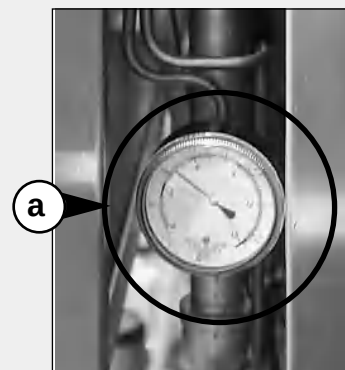
1

Press and hold the **LOWER PILOT BUTTON (a)**. Use match or long-stemmed lighter to light **PILOT TUBES (b)**. Light the pilot closest to the feed end of the broiler. After pilot has lit, hold pilot button for 30 seconds and release. Repeat for the **UPPER PILOT BUTTON (c)**.



2

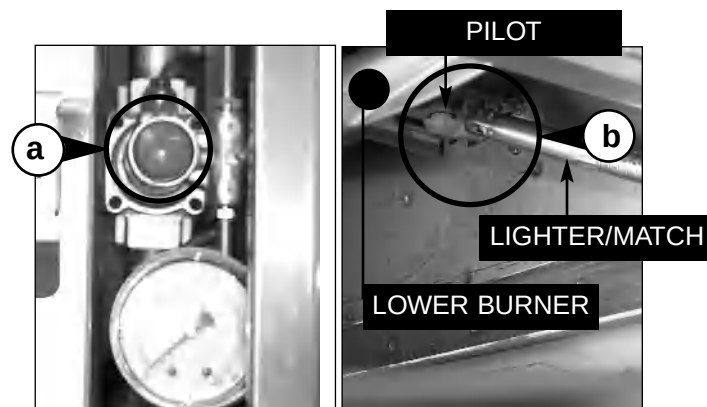
After releasing red pilot buttons; check **GAS PRESSURE GAUGE (a)** reading. Gauge should read 4.5". If not, follow troubleshooting tips in section E of this manual. Verify that main chamber burners - upper and lower - have lit.



MANUAL IGNITION - FLEX CHAMBER

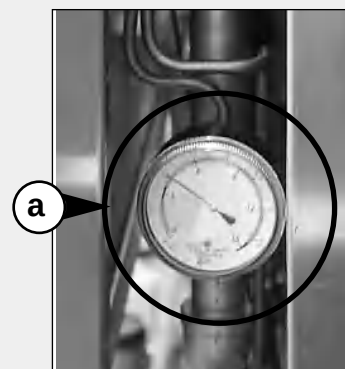
1

Remove the **GREASE PAN** (not pictured - see DIS-ASSEMBLY). Press and hold the **PILOT BUTTON (a)** and place the long stemmed lighter or match on the **PILOT BURNER (b)** located on the outboard (manifold) side of the flex chamber. After pilot is lit, hold pilot button for 30 seconds and release.



2

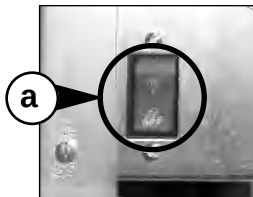
After releasing pilot button, verify that **LOWER BURNERS** have lit and that the **GAS PRESSURE GAUGE** reads 4" (a).



C.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

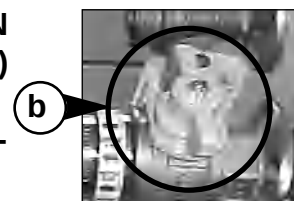
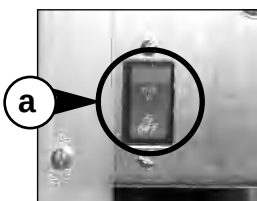
Always leave the ventilation hood on while the broiler is cooling. Failure to do so is both a fire risk and could result in damage to the broiler.

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.

CAUTION

In a prominent location, post instructions to be followed in the event the user smells gas. This information shall be obtained by consulting your local gas supplier.

CAUTION

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

CAUTION

FOR YOUR SAFETY: In the event of a prolonged power failure, no attempt should be made to operate this appliance.

C.4 Control Operation

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

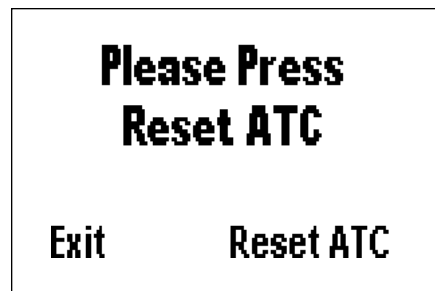
If this is the initial start-up for your broiler, ALL control settings must be made according to BURGER KING® specifications. Follow the steps outlined for calibration, changing preset times and setting the flex chamber element heat settings to properly set up this broiler.

C.4.1 WARMING UP

Turn Main Power Switch on. Light the broiler following the lighting procedures. If you have not calibrated your broiler in 40 power-ons, approximately one month (SEE Pg. 19 POWER ON SCREEN), the broiler will display PLEASE PRESS RESET ATC. Press the Reset ATC button to begin a 45 minute calibration of the broiler. NOTE: This screen will only appear if your broiler requires calibration. Otherwise, your broiler will go into Fast Warm (SEE BELOW).

The broiler will be in 'Fast Warm' mode. This will quickly heat the broiler to the Automatic Temperature Control set point. Allow the broiler 45 minutes to get to proper cooking temperature. During the warm-up period the broil chains will move at their slowest speed.

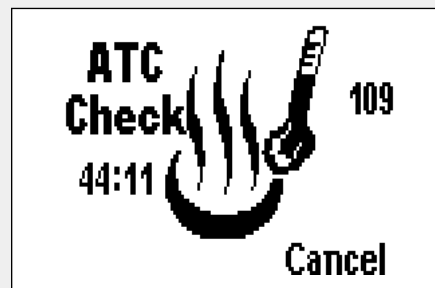
DO NOT COOK DURING WARM-UP!



C.4.2 CALIBRATION

If necessary, the broiler can automatically calibrate itself to a new Automatic Temperature Control (ATC) set point. Press the right hand Menu Selection button, which is pointing to "Reset ATC" on the display. The broiler will be in calibration mode for 45 minutes. To stop the calibration process, press the arrow below "cancel". The set point will default to 600°F (315°C). The set points will have to be manually set (SEE ADJUSTING ATC SET POINT). During this time the conveyor will move at the slowest possible speed.

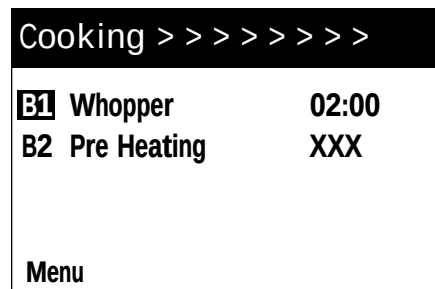
DO NOT COOK DURING CALIBRATION!



C.4.3 PRE-HEAT MODE

After warm-up or calibration, the broiler will switch to Normal Operation or Cooking mode. NOTE: The broiler now lets each chamber come out of pre-heat after each chamber reaches the set point. SHOWN: Flex chamber (B2) is not ready for cooking. Once B2 has reached temperature, screen will show product name and cook time.

DO NOT COOK ON A CHAMBER UNTIL IT COMES OUT OF PRE-HEAT.



C.4.4 NORMAL OPERATION

After warming up or calibrating, the broiler will switch into “Cooking” mode. The conveyors will adjust to their set speeds and the broiler is ready for normal use. B1 is the large “Main” or left chain; B2 is the small “Flex” or right chain.

Cooking > > > > > >		
B1	Whopper	02:00
B2	Chicken	04:30
Menu		

C.4.5 SELECTING PRODUCTS

The FLEX belt has eight preset products. Each of these can be programmed for different cook times and heater settings. To change the current product, first choose which belt to change. Press the UP or DOWN ARROWS to switch between Belt 1 (Main) and Belt 2 (Flex). When the proper belt has been selected, press the SELECT button, then use the UP ARROW to scroll through the active product menu items. Using the DOWN ARROW will scroll through all of the recipes. Press SELECT to make the change. The broiler will return to Cooking mode.

Select > > > > > >		
B1	Whopper	02:00
B2	Chicken	04:30
Menu		

C.4.6 CHANGING COOK TIMES

Press “Time” to change the belt speed for the active product. The control will go into “Edit” mode. Use the UP or DOWN ARROWS to change the cook time. Increasing the cook time will increase the product temperature. Press “Save” or “SELECT” to lock in the change and return to cook mode. Press “Exit” if no change is desired.

Edit Belt 2 > > > >		
Cook Time	04:30	Hf 70%
	Chicken	Hb 85%
	GAS - HI	
Save		Exit

C.4.7 PROGRAMMING PRODUCT NAMES

To change the names of products in the memory, press the TIME and HEAT buttons simultaneously. This will get you into edit mode. Starting with the first letter, use the up or down arrows to scroll through the alphabet to choose upper or lower case letters, symbols or numbers. Press SELECT to move to the next space. When finished, press SAVE to store the new names in memory. Press EXIT to return to cooking mode without saving changes.

Edit Belt 2 > > > >		
Cook Time	04:30	Hf 75%
	Chicken	Hb 85%
Save		Exit

IMPORTANT: Cook times and element settings shown are starting points. Be sure to adjust the broiler so products are cooked according to BURGER KING® specifications.

C.4 Control Operation

C.4.8 CATALYST AUTO-CALIBRATION

IF YOU HAVE ADDED OR ARE INSTALLING A CATALYST TO YOUR 9015, FOLLOW THESE INSTRUCTIONS TO RE-CALIBRATE YOUR BROILER.

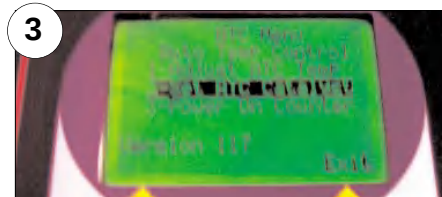
NOTE: These instructions require version 1.17 of the control operating software for the Model 9015 (the software revision number can be found on the first screen after turning the broiler on - picture a).



1. Turn the broiler ON and note which revision software is installed on the broiler (see above). If your broiler does NOT have revision 1.17 of the software, contact Nieco for information about upgrading.
2. After turning the broiler on, the PRE-HEAT FAST screen will appear. Press the two arrows together to enter the TEMPERATURE MENU.
3. If necessary, use the UP/DOWN arrows to highlight the SET ATC CATALYST selection. The press the SELECT button to enter the ATC CATALYST MENU.
4. Use the DEFAULT soft key to toggle between the setback configurations to adjust the setback temperature according to the B1 chamber configuration of your broiler:
 - 9015/9025 with perforated top 30°F
 - 9015 with a 24" X 24" catalyst 10°F
 - 9015 with an 18" X 24" catalyst 15°F
 - 9025 with an 18" X 24" catalyst 15°F

NOTE: You may also use the UP/DOWN ARROWS to manually adjust the setback temperature. Press the SAVE button to exit this menu. Turn the broiler off.

5. Light the broiler, and press the RESET ATC button. This will start the broiler into a 45-minute automatic calibration mode. **DO NOT ATTEMPT TO COOK WHILE THE BROILER IS IN AUTOMATIC CALIBRATION MODE.** When the broiler is out of automatic calibration, the display will be in the COOKING MENU (Normal operation).



IMPORTANT: After calibration is complete, be sure to adjust the broiler so products are cooked according to BURGER KING® specifications.

C.4 Control Operation

C.4.9 PROGRAMMING MENU

To enter the programming menu, press the two upper arrow keys (soft buttons) simultaneously. This will put the control in programming mode.

1. Adjust ATC Temp: Used to change temperature settings (see ADJUSTING ATC TEMPERATURE).
2. Set ATC Catalyst: SEE PAGE 18 FOR INSTRUCTIONS ON THIS FEATURE.
3. Power On Counter: Shows number of power ons since last ATC reset.

MENU	
1	Adjust ATC Temp
2	Set ATC Catalyst
3	Power On Counter
Revision x.xx	
Exit	

C.4.10 ADJUSTING ATC TEMPERATURE

If it is necessary to change the temperature set point for either chamber, choose option #1 on the programming menu. The display will read as follows:

T1 = Actual temperature, Main Chamber

T2 = Actual temperature, Flex Chamber

T3 = Not used

SET1 = Set point, Main Chamber

SET2 = Set point, Flex Chamber - The highlighted numbers can be adjusted.

Press the UP or DOWN ARROWS to change temperature set point.

Press "SELECT" to change from SET1 to SET2.

Press "Save" to save changes.

Press "Exit" to leave without changes.

NOTE: If the set points have been changed, the system will request an automatic calibration (See C.4.1 & C.4.2) on the next power up.

Sensor Display		
T1	T2	T3
825	565	++
SET 1	SET 2	
830	560	
Save		Exit

IMPORTANT: ATC set points shown here are an example. Your broiler settings will probably be different. Be sure to adjust the broiler so products are cooked according to BURGER KING® specifications.

C.4.11 POWER ON COUNTER

This counter shows how many times the broiler has been powered on since last ATC reset. Monthly calibration of the broiler will be prompted by the display stating: "Please Press Reset ATC". This prompt will occur after the broiler has been powered-on 40 times. When the prompt appears, please calibrate your broiler.

Powered On	
01 Times Since	
Last Reset ATC	
Exit	

C.4.12 CHANGING HEAT SETTINGS (BELT 2 (FLEX) ONLY)

Press "HEAT" to change the top heat setting for the active product. The top heat settings apply to the "Flex" belt only. Hf is the front heater, Hb is the rear. Press "HEAT" once to change Hf, twice to change Hb. Use the UP and DOWN ARROWS to change the percentage of power for Hf and Hb. Press "HEAT" a third time to set the gas pressure settings. Use the UP and DOWN ARROWS to scroll between Hi, Lo, or SEN (Automatic) Mode. Select HI to run the broiler in high gas mode; select LO to run the broiler in low gas mode or select SEN for the broiler to sense and control gas pressure automatically. Press "Save" or "SELECT" to save changes.

Edit Belt 2 >>>>>			
Cook Time	04:30	Hf	75%
	Chicken	Hb	85%
	GAS - HI		
Save		Exit	

C.4 Control Operation

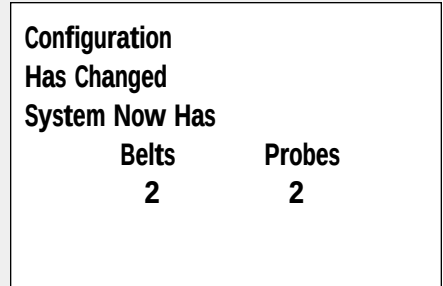
C.4.13 CHECK BURNER

If the power is on to the broiler, but the main burners are not lit within 5 minutes, or if the burners go out during operation, the LIGHT BURNER screen is displayed. Turn the power OFF and ON and re-light the broiler. If burners go out again, clean the thermocouples.



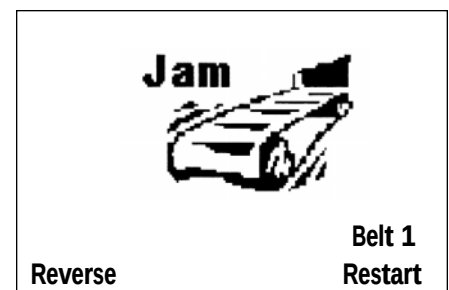
C.4.14 SYSTEM CONFIGURATION

The control will automatically detect the number of motors and temperature probes connected. Upon start-up for the first time, the 'System Configuration' will be displayed. Verify that it is correct, and push the upper left MENU SELECTION button and the HEAT button simultaneously. This will store the configuration in memory. If the configuration is not correct, cycle the main power to reset the control.



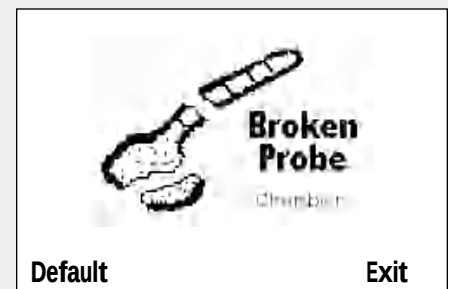
C.4.15 BELT JAM

If one of the conveyors jams, the BELT JAM screen will be displayed. The options are to reverse the motor, which may be necessary to remove the jam, or to reset and continue normal operation. To reverse the motor, press and hold the MENU SELECTION button labeled reverse. To continue operation without restarting the control, press the SELECT button. This will allow the broiler to continue operating, however, if the problem is not resolved, each time the broiler is started up, the screen will display the 'Belt Jam' screen. Note: If the jam is fixed, pressing restart will continue normal operation. Pressing select will put the system in a limited mode. The non-affected side can be used, while the affected side can not be used.



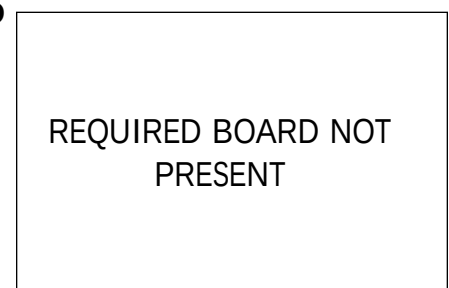
C.4.16 BROKEN PROBE

The 'Broken Probe' screen indicates that the control is not getting a signal from one of the connected temperature probes. Check the connections in the control box, and replace the probe. If the probe is not replaced, the affected side is no longer usable..



C.4.17 REQUIRED BOARD NOT PRESENT - SYSTEM STOPPED

This means that the display board or one of the other boards lost communication temporarily. Cycle the power to reset. If the problem reoccurs, then replace the patch cord connecting the display to the main board.



D. 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.

Prepare

Turn broiler off to start cooling



Leave ventilation system on



Allow 30 minutes for broiler to cool before performing any steps labeled

00:30:00

After broiler cools

During this cooling period, perform only the steps labeled

While broiler cools

Get...



To...

Protect Hands

Pull out and push in Arrestors; clean drive shafts



Get...



To...

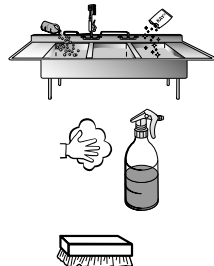
Wipe with all-purpose cleaner

Scrape, degrease or soak

Soak/wash, rinse and sanitize

Dry and spray with KOTE®

Scrub clean

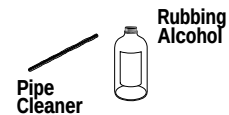


Get...



To...

Scrape pilot burners



Clean orifices



Clean parts

If you have a cart...

Place parts on it, unless otherwise indicated



Meat Guides (3) Main P/N 11387/Flex (1) P/N 12486

Feed End

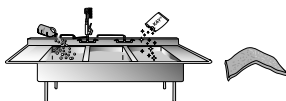
Disassemble 1

Pull out slightly at bottom,
then lift up



While
broiler
cools

Clean Every 4 Hours



Ensure that hinge is
engaged into slot



Reassemble 31

Notes

Follow same
procedures for
optional Flex
Loader

Loader Cover Main P/N 12122/Flex P/N 12507

Feed End

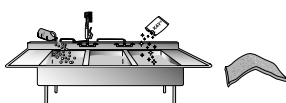
Disassemble 2

Slide toward you



While
broiler
cools

Clean Every 4 Hours



Slide on; the fit is very tight



Reassemble 30

Notes

Follow same
procedures for
optional Flex
Loader

Loader Base Main P/N 11211/Flex P/N 12513

Feed End

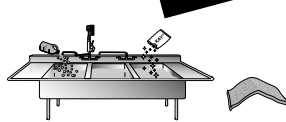
Disassemble 3

Pull release pin; lift pull



While broiler cools

Clean Every 4 Hours



Hold base; pull release pin; tilt inside side up

Insert outer side first; push loader bar to move base until pin engages



Reassemble 29

Notes

Follow same procedures for optional Flex Loader

Loader Housing Main P/N 12122/Flex P/N 12509

Feed End

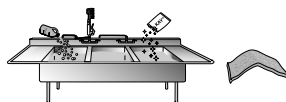
Disassemble 4

Lift and pull



While broiler cools

Clean



Hang Housing on the brackets



Reassemble 28

Notes

Follow same procedures for optional Flex Loader

Flex Slide P/N 12185

Feed End

Disassemble

5

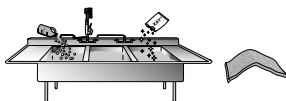
Lift and remove from brackets



While
broiler
cools

Clean

Every
4 Hours



CAUTION:
Be careful of
hot surfaces!



Hang slide on brackets



Reassemble

27

Notes

If optional Flex
Loader, see Main
Loader Instructions

Ash Scraper Trays (2, if applicable) Main P/N 11014/Flex P/N 12338

Feed End

Disassemble

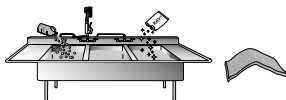
6

Pull out



After
broiler
cools

Clean



Push in place and secure over
channel

Reassemble

26

Notes

If equipped with a
Flex Slide, Flex
Chamber will not
have an Ash
Scraper Tray

Grease Pans (2) Main P/N 12696/Flex P/N 12699

Feed End

Disassemble

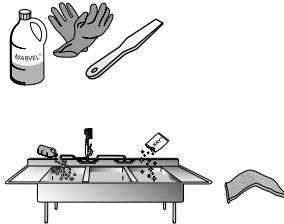
7

Slide pan out

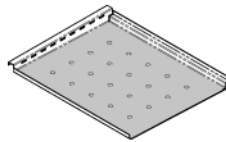


After
broiler
cools

Clean



Generously
spray shaded area



Slide pan into slot

Reassemble

25

Notes

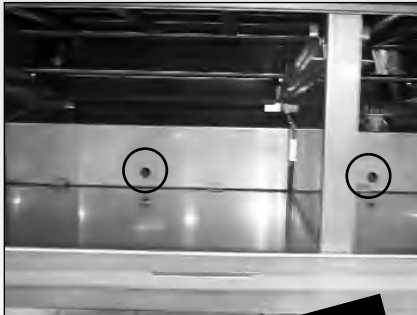
Holding Pan Shields (2) Main P/N 12270/Flex P/N 12271

Feed End

Disassemble

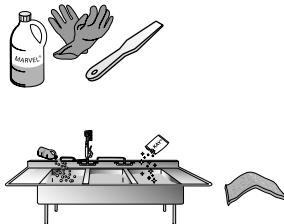
8

Use finger hole to lift and
remove shields



After
broiler
cools

Clean



Reassemble being sure to place
shield properly behind clips



Reassemble

24

Notes

Feed End Ash Scraper Blades (2) Main P/N 11016/Flex P/N 11904

Feed End

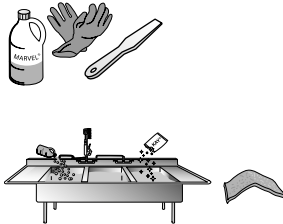
Disassemble 9

Lift off pins and pull out



After
broiler
cools

Clean Weekly



Replace back under top chains; put notches on pins



☒ Make sure part swings freely

Reassemble 23

Notes

Manifold Cover P/N 12625

Feed End

Disassemble 10

Lift up and tilt towards you; lift off



After
broiler
cools

Clean Monthly



Slide cover on

Reassemble 22

Notes

Lower Burners (5) Main P/N 12194/Flex P/N 12193

Feed End

Disassemble 11

Twist counterclockwise and pull



After
broiler
cools

Clean Monthly

Brush with dry brush



No water

Install Burner with round end facing Feed End with holes up

Push and turn clockwise to make sure Burner is secure and holes are facing up



Reassemble 21

Notes

Order P/N 11735
Nieco Burner
Maintenance Kit

Main Chamber
burners are shorter
in length than the
Flex Chamber
burners

Lower Burner Shields (5) Main P/N 11452/Flex P/N 10036

Feed End

Disassemble 12

Lift out of slots; push back

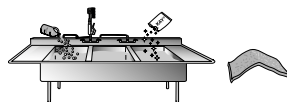


Lower to clear bars; pull out



After
broiler
cools

Clean Monthly



Rotate 90°; slide into broiler above slots



Rotate back 90° into position



Reassemble 20

Notes

Order P/N 11735
Nieco Burner
Maintenance Kit

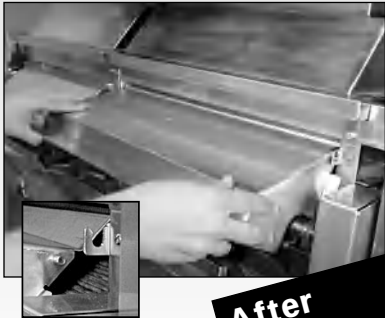
Main Chamber
burner shields are
shorter in length
than the Flex
Chamber burner
shields

Awnings (2) Main P/N 11837/Flex P/N 11894

Discharge End

Disassemble 13

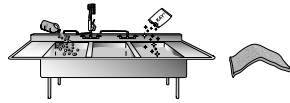
Tilt to unhook; lift pins off brackets; pull out



After
broiler
cools

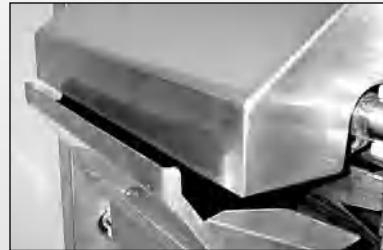


Clean



Use abrasive pad on inside only

Slide up and under frame; place pins in brackets



Reassemble 19

Notes

Return Slides (2) Main P/N 12597/Flex P/N 12088

Discharge End

Disassemble 14

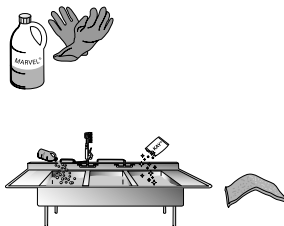
Pull up and out



After
broiler
cools



Clean



Place bracket over broiler crossbar; set down

Main Slide has removable divider



Reassemble 18

Notes

Stripper Blades (2) Main P/N 12571/Flex P/N 12592

Discharge End

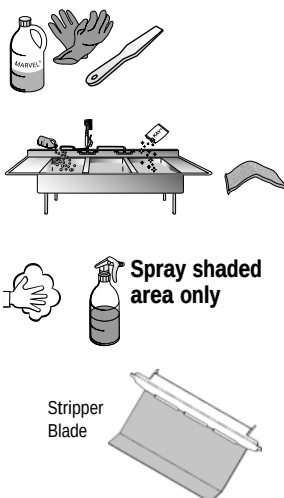
Disassemble 15

Tilt away from chain; lift off brackets



After
broiler
cools

Clean



Put Blade notches on support brackets of broiler



Reassemble 17

Notes

Grease Slide P/N 12593

Discharge End

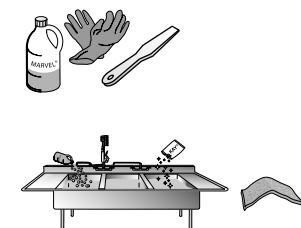
Disassemble 16

Lift up and out from slots



After
Broiler
Cools

Clean



Hang on slots on inside of Return Slide bracket



Reassemble 16

Notes

Discharge Ash Scrapers (2) Main P/N **11932**/Flex P/N **11906**

Discharge End

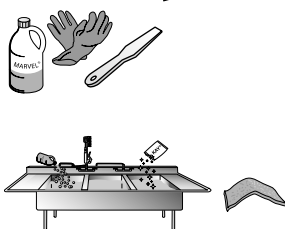
Disassemble **17**

Rotate top out, and pull



**After
broiler
cools**

Clean **Weekly**



Rest Scraper on the support rod; gently push toward feed end until Scraper clicks in place. Lift broil chain, if needed.

If assembled backwards, the Scraper will fall out

Reassemble **15**

Notes

Side Panels (2) P/N **12235**

Sides

Disassemble **18**

Lift off



**After
broiler
cools**

Clean



Hook over corner supports

Reassemble **14**

Notes

Multipurpose tool is stored behind side panel (P/N **11108**)



Chain Shafts (2)

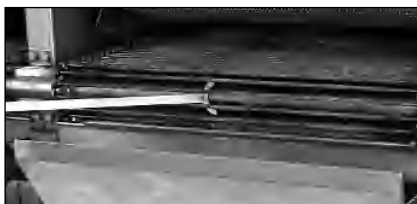
Discharge End

19

Clean



Clean top Chain Shafts with
Multipurpose Tool



CAUTION:
Be careful of
hot surfaces!



Notes

Multipurpose tool is
stored behind side
panel (P/N [11108](#))



After
broiler
cools



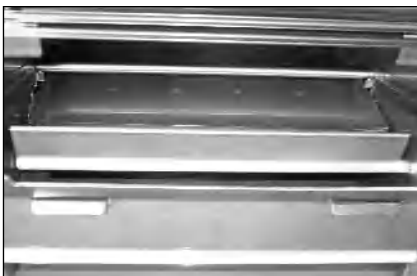
Warming Element Shields (2)

Discharge End

20

Clean

Do not remove, wipe clean
daily



After
Broiler
Cools

Notes

Warming Platens (2)

Discharge End

21

Clean



Clean with sanitized water



Do not use abrasive pad



Do not use degreaser

After broiler
cools but
before grease
becomes solid



Notes

Grease Trough Extension P/N 12689

Discharge End

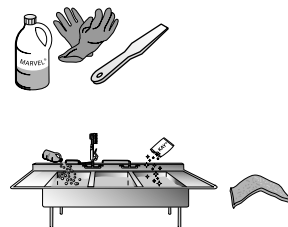
Disassemble

22

Lift up and off



Clean



Slide on between Main and Flex
Grease Troughs



Reassemble

13

Notes

Grease Troughs (2) Main P/N 12687/Flex P/N 12686

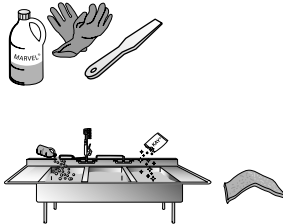
Discharge End

Disassemble 23

Lift up and out from slots



Clean



Hang on slots



Reassemble 12

Notes

Grease Bucket P/N 9089

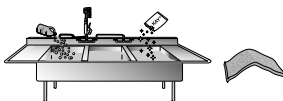
Discharge End

Disassemble 24

Lift up from bracket



Clean



If used with liner...
Remove and discard used
liner; put in new liner

Hang bucket by handle over hook on
broiler

Reassemble 11

Notes

Front Hood Shield (If applicable; Not a Nieco Part)

Hood

Disassemble **25**

Lift, pull off



If hinged shield . . .

Swing shield up.

Secure in place with rod to hood frame.

**After
broiler
cools**

Clean



Wipe down front and back surface

Lift up into exhaust hood; set down to lock in place

If hinged shield . . .

Release rod from hood frame.

Close hood shield.

Lock lever.

Reassemble **10**

Notes

Catalyst (if available)

Top

Disassemble **26**

Grasp handle and lift up to remove from Shroud collar



**After
broiler
cools**

Rotate **Weekly**

Clean **Monthly**

CAUTION: Extremely Hot



Rinse with water only; air dry

Lift up, rotate 1/2 turn, and fit into Shroud collar



Handle should be at top

Reassemble **9**

Notes

Do not use chemicals on Catalyst

Perforated Cap (2 if Broiler does not have Catalyst) Main P/N 11863/Flex P/N 12205

Top

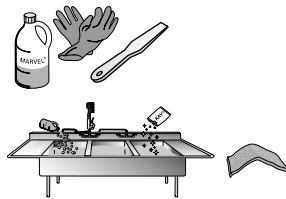
Disassemble 27

Lift from Shroud collar



**After
broiler
cools**

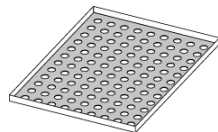
Clean Monthly



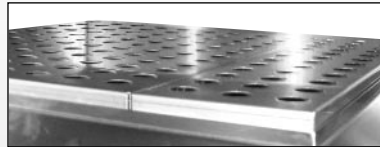
Soak/wash and rinse only



Underside of
Cap only



Fit into Shroud collar



Check that the panel with the
holes is at the top

Reassemble 8

Notes

Shroud P/N 12200

Top

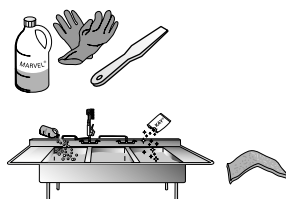
Disassemble 28

Lift from broiler

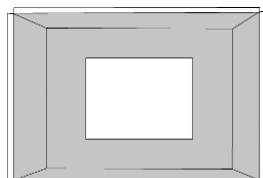


**After
broiler
cools**

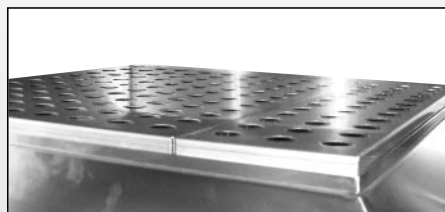
Clean Monthly



Underside of
shroud only



Place Shroud properly on broiler, with
Flex perforation over the Flex side.



Reassemble 7

Notes

Main Chamber Upper Burners (4) P/N 12677

Top

Disassemble 29

Lift burner to dislodge; inspect for holes in screens; replace if necessary

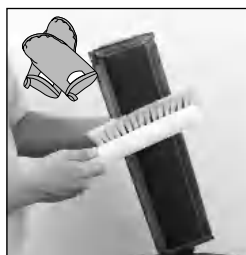


CAUTION: Must be cool +

After broiler cools

Clean Monthly

Surface facing down



No water

Put end with tube facing outside frame; fit hole end into place and set down



Make sure burner is engaged in support

Reassemble 6

Notes

Replace when any breakage occurs in screen surface

Main Chamber Reverberators (4) P/N 10151

Top

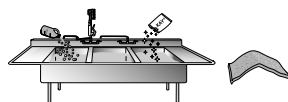
Disassemble 30

Slide off; inspect for breaks/damage



After broiler cools

Clean Monthly



Soak/wash and rinse only

Slide onto upper burners



Make sure reverberator is loose

Reassemble 5

Notes

Replace when any breakage occurs in screen surface

Flex Chamber Element Reflectors (2) P/N 10450

Top

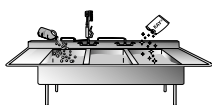
Disassemble **31**

Lift out



**After
broiler
cools**

Clean **Monthly**

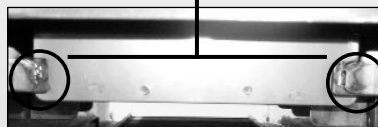


Soak/wash and rinse only

Place reflectors over element supports



Correct



Reassemble **4**

Notes

Orifices (9) Upper (#51) P/N 2067/Lower (#48) P/N 2015

Inside

32

Clean **Monthly**

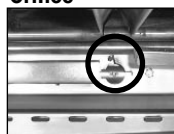


Clean holes with a
pipe cleaner dipped
in rubbing alcohol

Upper Burner
Orifice



Lower Burner
Orifice



**After
broiler
cools**

Notes

Clean 4 Upper
Burner Orifices and
5 Lower Burner
Orifices

Pilot Burners (4) P/N 2018

Inside

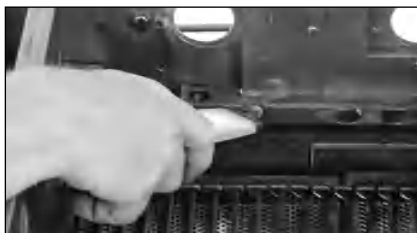
33

Clean

Monthly



Clean slot
with utility
knife blade



After
broiler
cools



Clean holes with a
pipe cleaner dipped
in rubbing alcohol

Notes

Flex Chamber Heating Elements (2) P/N 10495

Top

34

Inspect

Monthly

Inspect for a smooth surface by
touching each Element lightly,
feeling for rough spots

CAUTION:
Must be fully
cool!



Before
lighting
or after
broiler cools



If you feel rough
spots . . .
Ask for assistance

Notes

Flame Arrestors/Chain Supports (6) Main P/N 10680/Flex P/N 11890

Sides

Disassemble 35

Lift and open Arrestor door



Pull out each Arrestor and inspect for wear

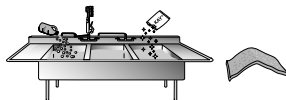


Repeat for other chambers

Rotate Daily

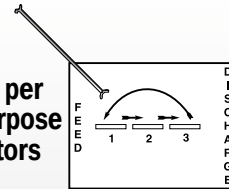
Clean

Weekly



Before lighting or after broiler cools

Rotate 3 Arrestors per side using Multipurpose Tool to push Arrestors



Make sure all Arrestors are fully inserted



Close Arrestor door

Reassemble 3

Notes

Daily rotation is essential

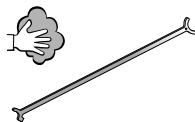
If Discharge Arrestor #3 is plugged, it will cause burning and charring of product

Frame and Cross Rods (Main and Flex)

Inside

36

Clean



Frame



Cross Rods in both chambers



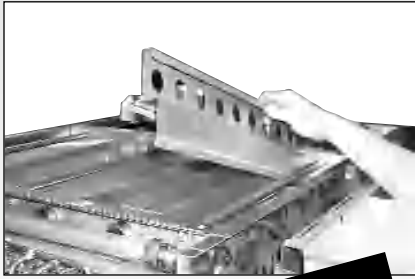
Notes

Temperature Probe Shield (Main Chamber ONLY) P/N 10755

Top - Feed End

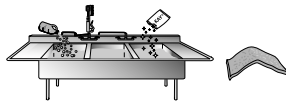
Disassemble 37

Lift up and out of broiler -
Main Chamber ONLY



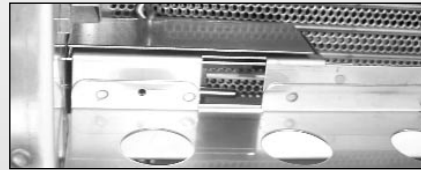
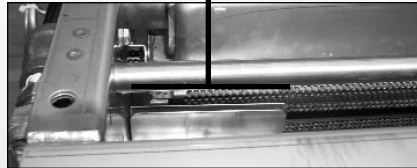
After
broiler is
cool

Clean Monthly



Note position for proper reassembly.
Shield hangs on upper feed end cross
rod, resting between the shield
guides

Shield Guides



Reassemble 2

Notes

Grease Extractors (Not a Nieco Part)

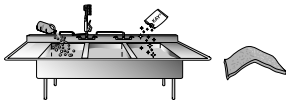
Hood

Disassemble 38

Lift and pull to remove each
extractor



Clean Daily



Insert extractor; lift and secure in
position

Correct



Incorrect



Reassemble 1

Notes



Incorrect installa-
tion of the grease
extractors will
adversely affect
your broiler opera-
tion

Thermocouples (3) P/N 2024

Inside

39

Inside broiler on both Main and Flex sides



After
broiler is
cool

Clean

Monthly



Use a cloth dipped in rubbing alcohol to clean the tips of the temperature probes

Notes

Temperature Probes (2) Main P/N 12739/Flex P/N 12740

Inside/Top

40

On the top inside of the broiler on both the Main and Flex sides



Main



Flex

Clean

Monthly



After
broiler is
cool

Use a cloth dipped in rubbing alcohol to clean the tips of the temperature probes

Notes

E. TROUBLESHOOTING

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

Problem	Solution
Pilots not lighting	☐ Check that broiler is plugged in, gas valve is open and broiler is turned on ☐ The 5-minute time limit was exceeded - press the timer reset button ☐ Manually light if it is not a timer problem ☐ Check for ignition ☐ Check for clogged pilot
Main burners not lighting	☐ Check for gas pressure, if there is pressure, use the manual lighting procedure ☐ If no gas pressure, call for service ☐ Check for proper burner installation ☐ Check for plugged burner orifices ☐ Check for plugged pilot burner
Pilot not staying lit	☐ Hold in red pilot button longer ☐ Call for service as red pilot button or thermocouple may need replacing
Broil chain jams	☐ Procedure to correct: ___ Arrestors for proper placement (Make sure flex chamber arrestors are under both chains) ___ For sag in the chain with arrestors in place (Chain may need a link removed) ___ For an obstruction ___ Press the MENU SELECTION button under reverse to reverse the direction of the belt to help free jam. ___ Press the SELECT button to continue operation
No display on computer control keypad	☐ If there is no text displayed on the keypad but the backlighting is on, check the connection at the keypad ☐ Call service if necessary
Computer control freezes or locks up (screen doesn't change when you press a button)	☐ Reset ___ Turn main power switch off ___ Push and hold red pilot button on main and flex chambers to relight ___ Turn on again; burners should relight automatically. If not, follow lighting procedure ___ Press the LEFT MENU SELECTION button and the HEAT button simultaneously to reset the control

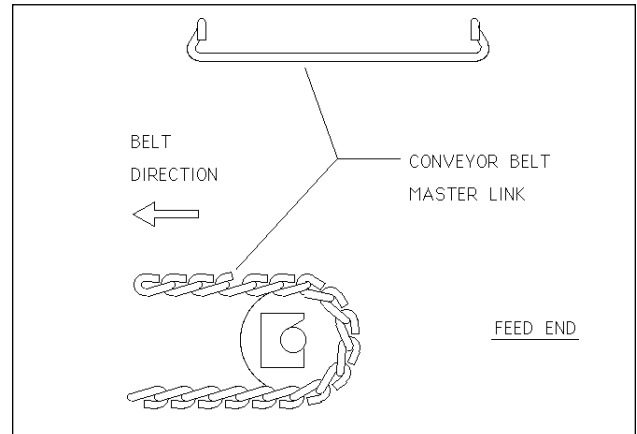
Problem	Solution
Product not cooking to proper temperature in cookouts	☐ Use proper cookout procedures per OPS Manual (12/00) ☐ Adjust cook time ☐ Check that broiler is calibrated properly ☐ Check that all burners are lit ☐ Check that all parts are installed correctly, and that lower burner holes are facing up ☐ If on the flex chamber, inspect elements for rough spots or damage ☐ If flex chamber; check that electric elements are heating: ___ Select WHOPPER® setting for chain (right or center) ___ After 2 minutes observe top elements and verify that front and back elements are glowing. If glowing, elements are operating properly, check parts assembly. ___ If not glowing, call service ☐ Check that broiler is properly cleaned and assembled ☐ Check ventilation ___ Make sure there isn't excessive exhaust or an air vent blowing on the broiler
Too much smoke/heat in the kitchen	☐ Check that hood and fan are working correctly ☐ Check that broiler is properly positioned under the hood; check all sides of broiler ☐ Check condition of catalyst (after broiler is turned off and cooled at end of night) clean if necessary ☐ Check condition and placement of grease extractors; clean daily and position properly
Grease on floor from discharge end	☐ Check that grease trough is properly installed ☐ Check for proper positioning of the grease bucket

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 chain 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.

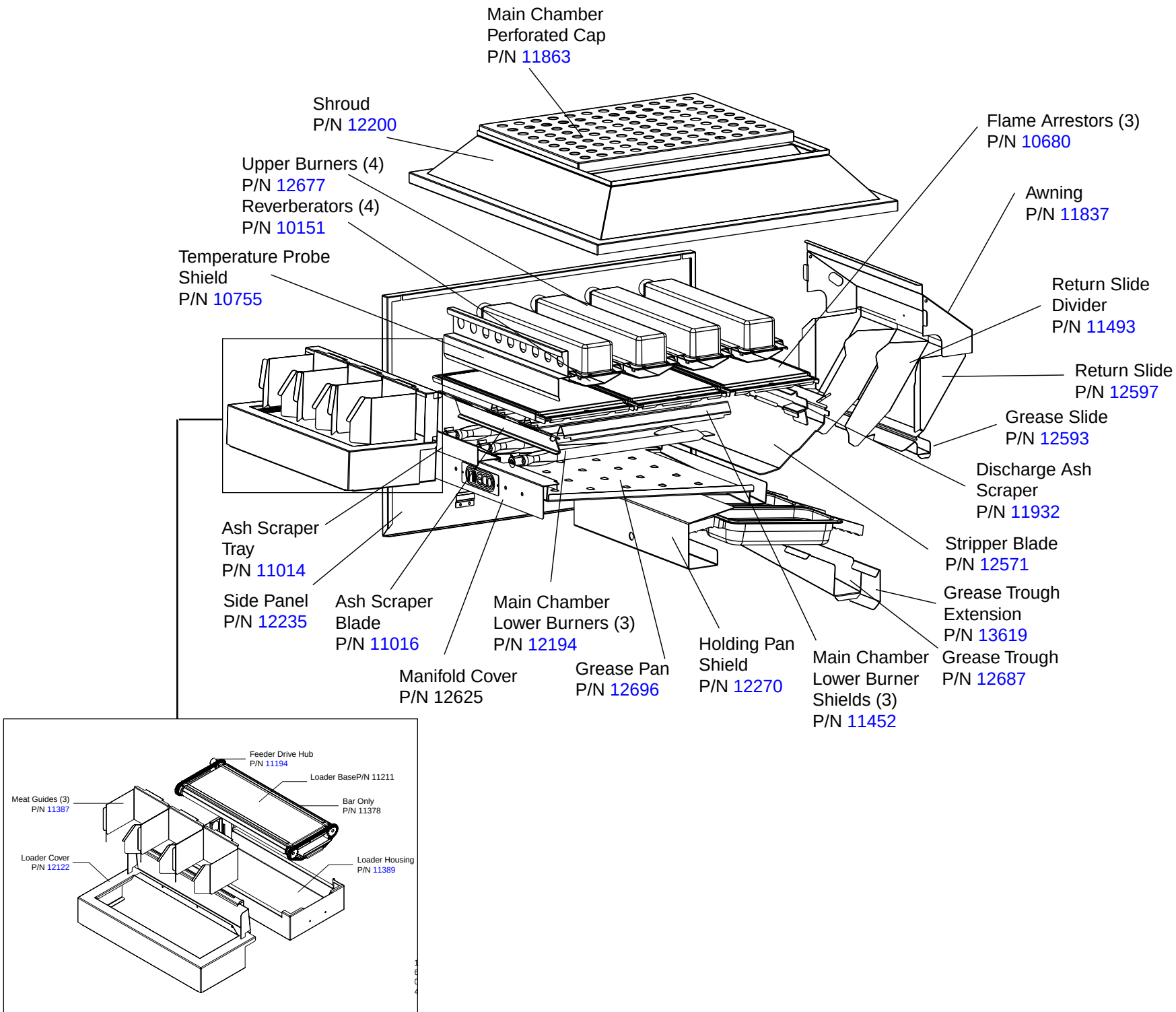


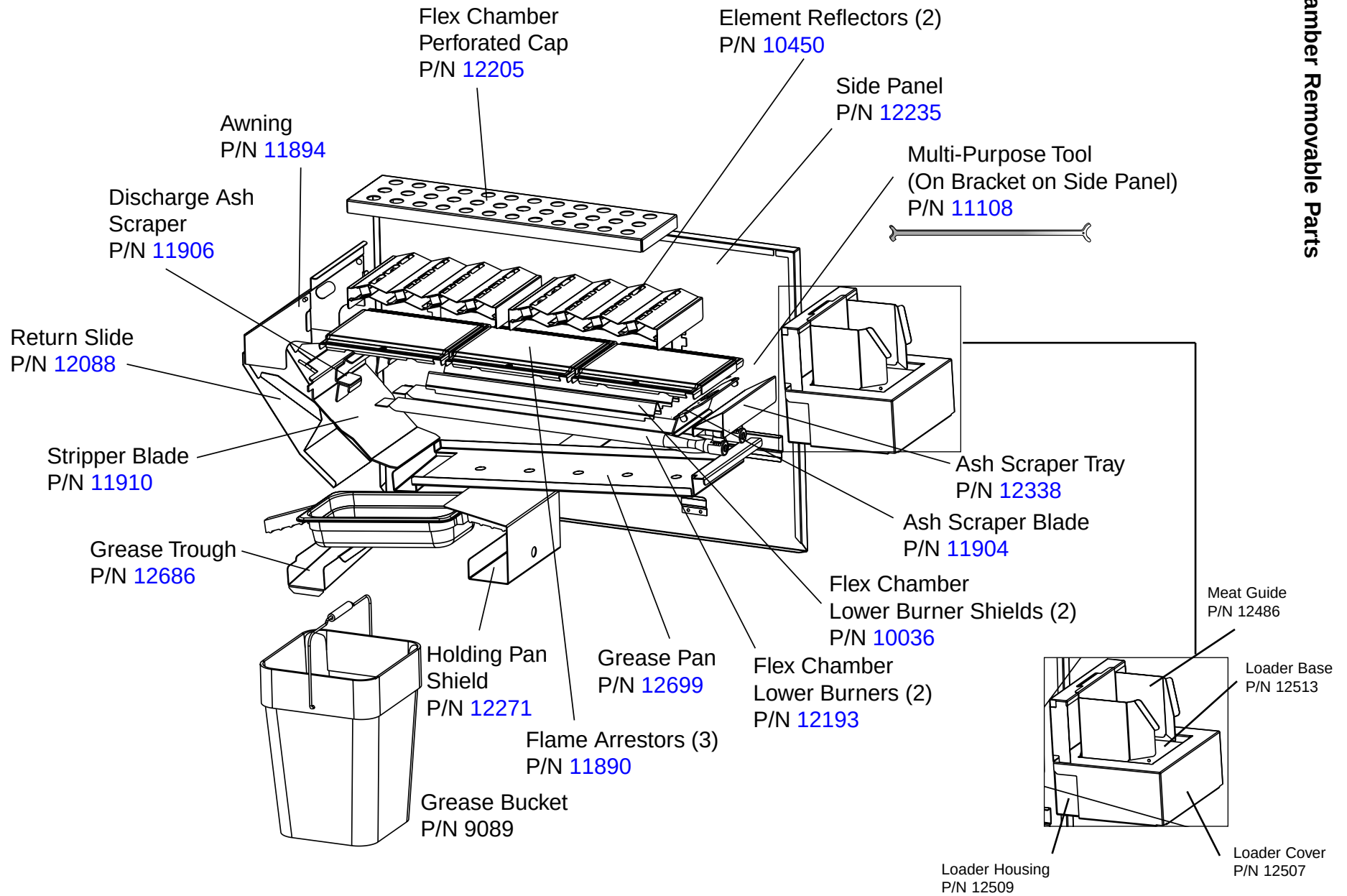
CAUTION

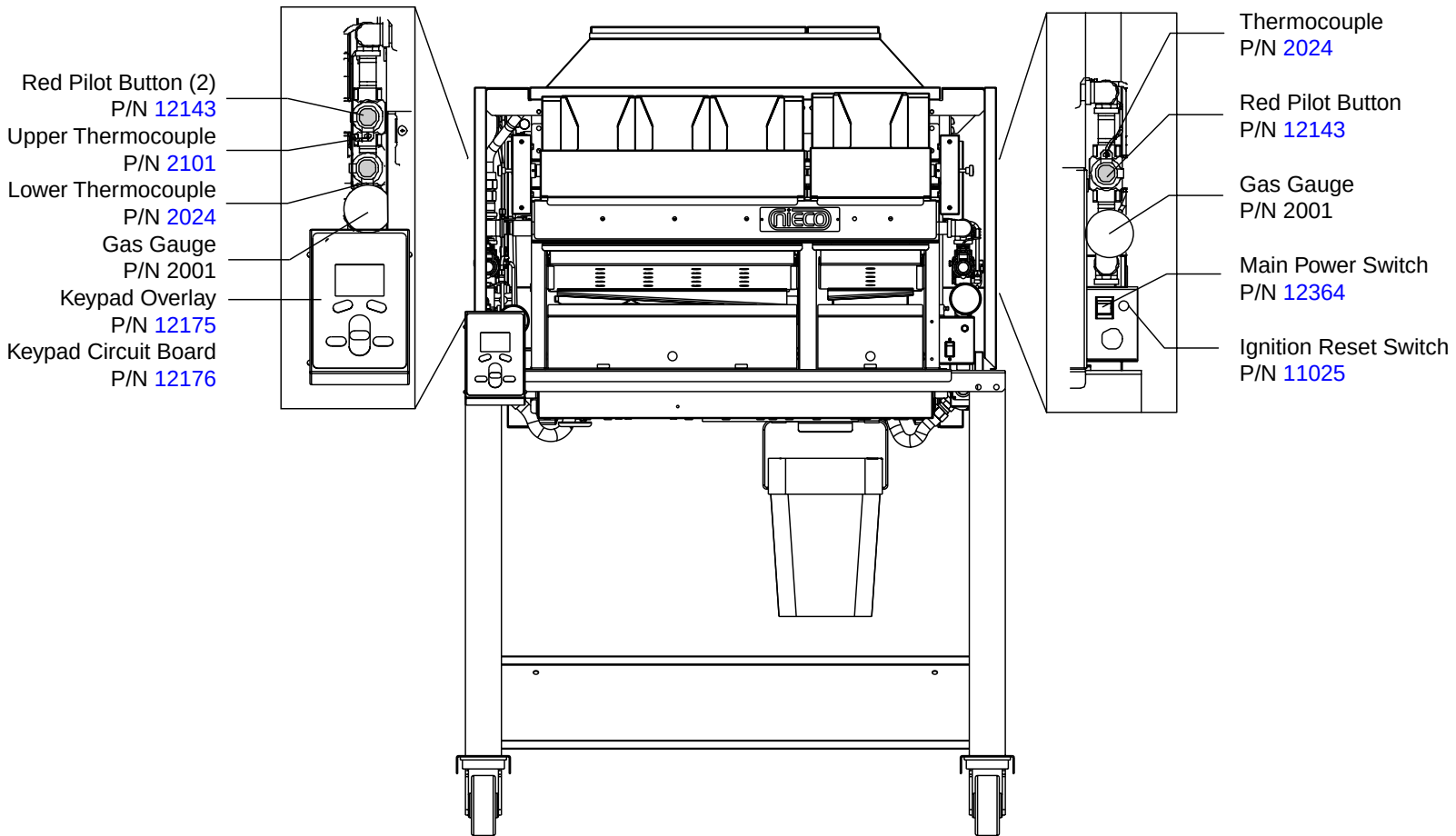
To ensure proper broiler operation be sure to reassemble the chain with the knuckle opening facing away from the direction of travel.

G. PARTS AND LOCATIONS

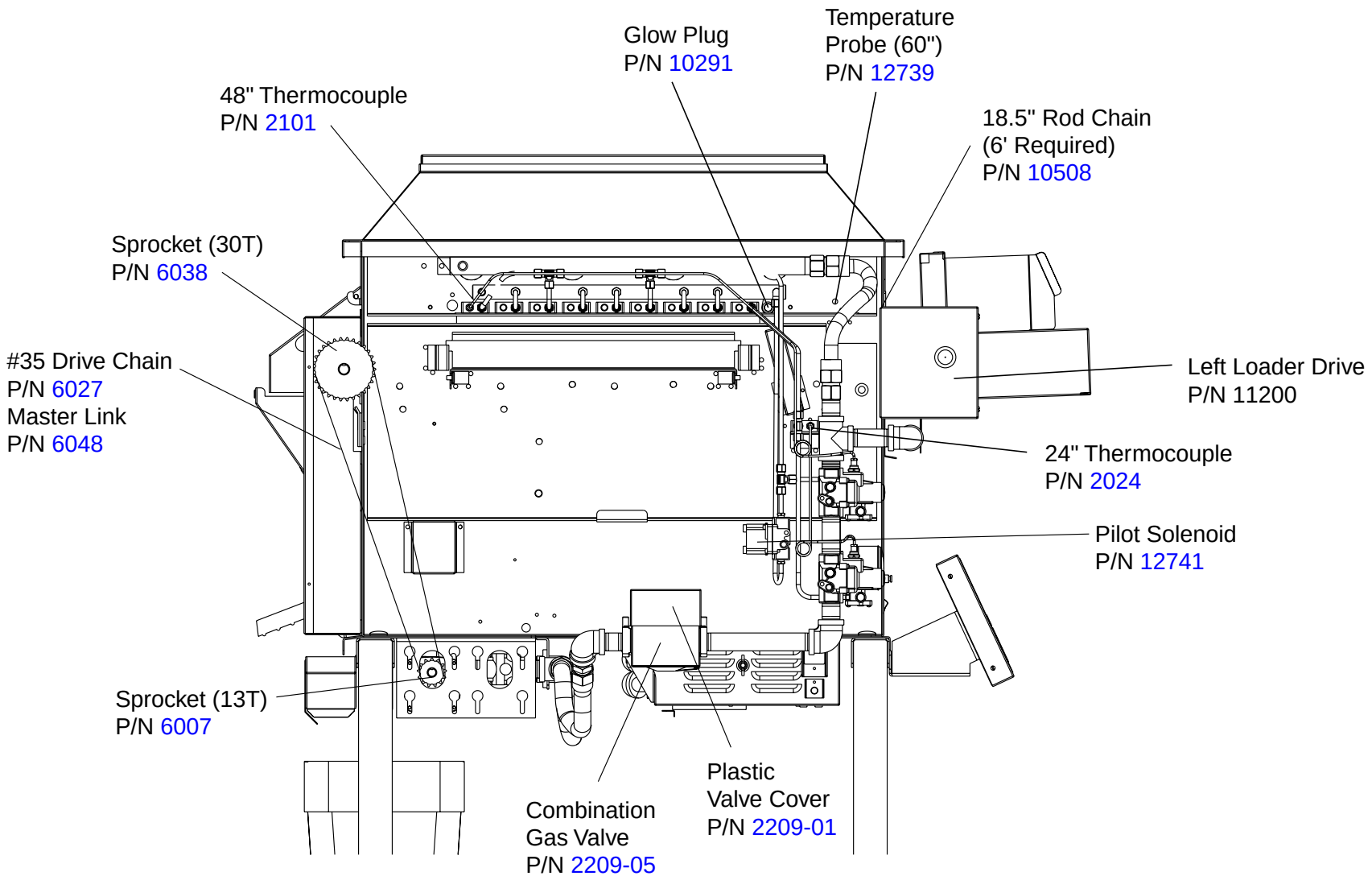
G.1 Main Chamber Removable Parts

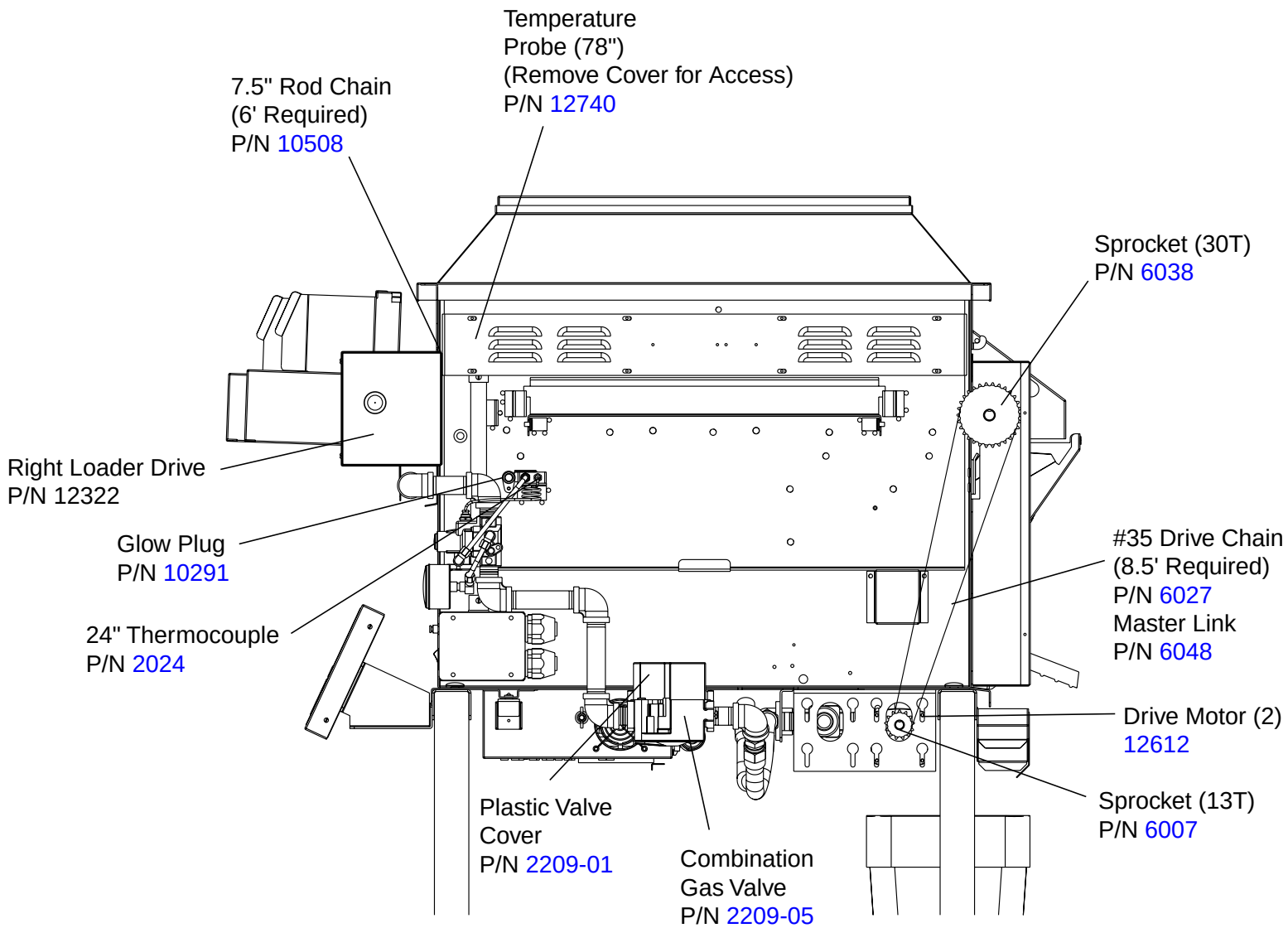




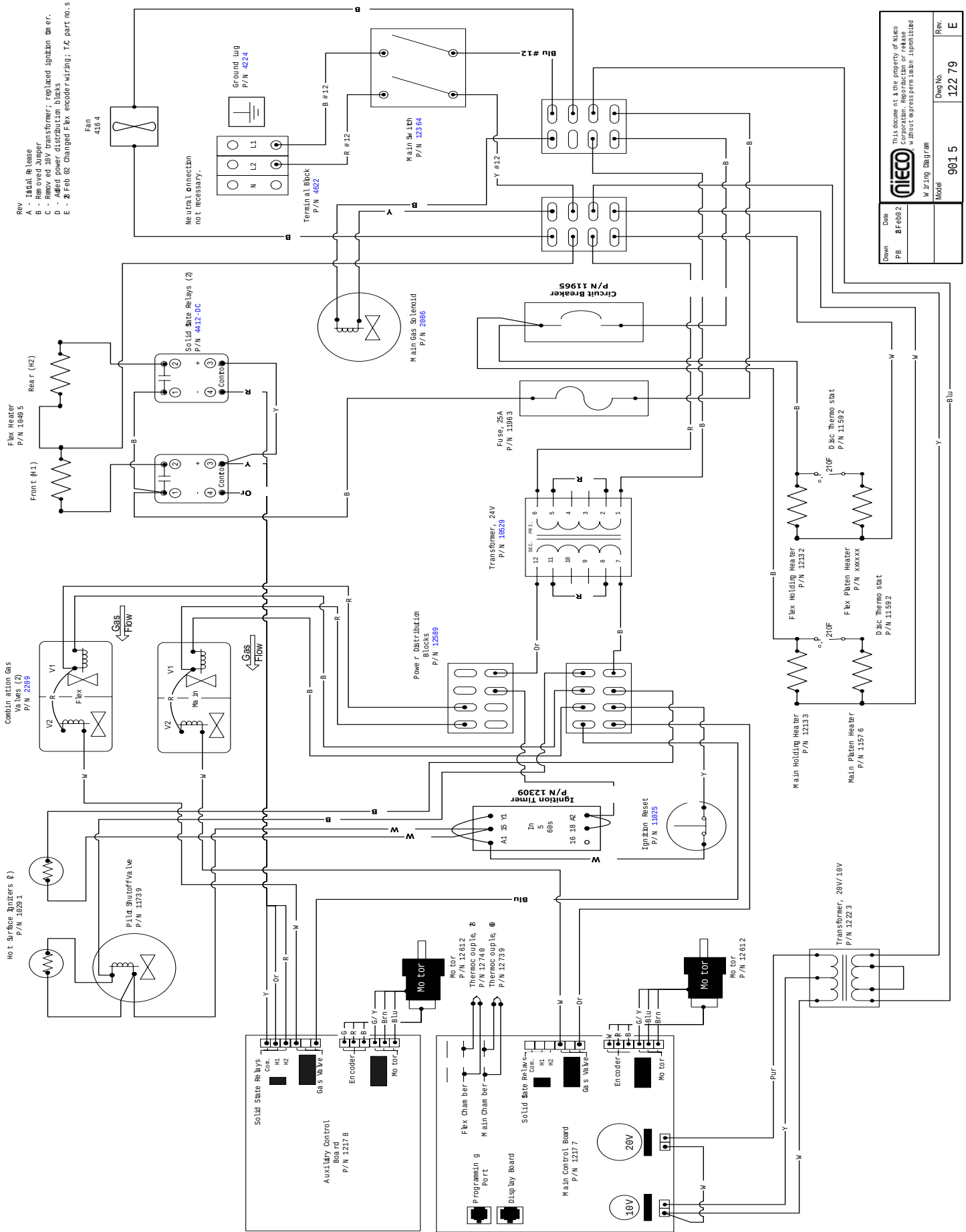


G.5 Main Chamber Side View Components





H. WIRING DIAGRAM



I. SPECIFICATIONS



AUTOMATIC BROILER **MODEL 9015**

ITEM NO. _____
AIA 11400

Model 9015

The Nieco Model 9015 is the state of the art broiling system designed for maximum versatility.

The 9015 features an automatic loader, computerized control, simplified ignition, dual broil chambers and a heated holding section.

Included

- Stand
- Automatic Loader
- Catalyst Ready Hood

The Nieco Advantage

All Nieco equipment is backed by a world-wide sales and service network, with local parts inventories and 24-hour emergency service. Included in the price of the Nieco broiler is a visit by an authorized distributor representative to start-up the broiler, activate the warranty, and train store personnel on cleaning and operating the broiler.



Benefits of Automation

Consistency Versatility
Speed Quality
Flexibility



AUTOMATIC BROILER

MODEL 9015

DIMENSIONS	INCH	MM
Length	40.00	1016
Height	67.44*	1713
Width	48.02	1220

* If your broiler is equipped with a catalyst add 1.75" to the overall height.

ENERGY

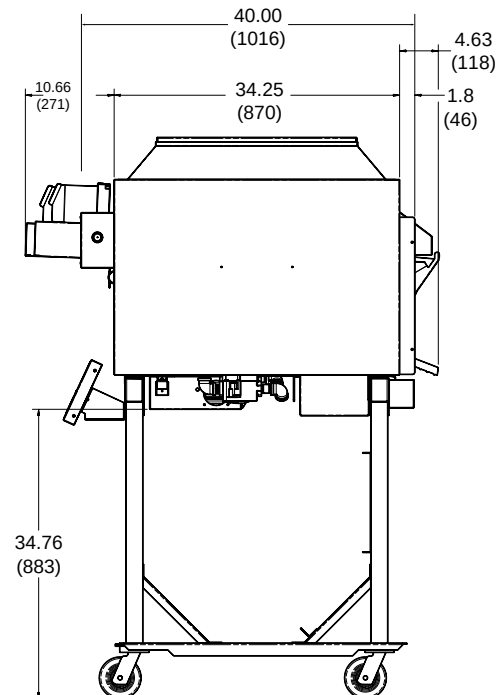
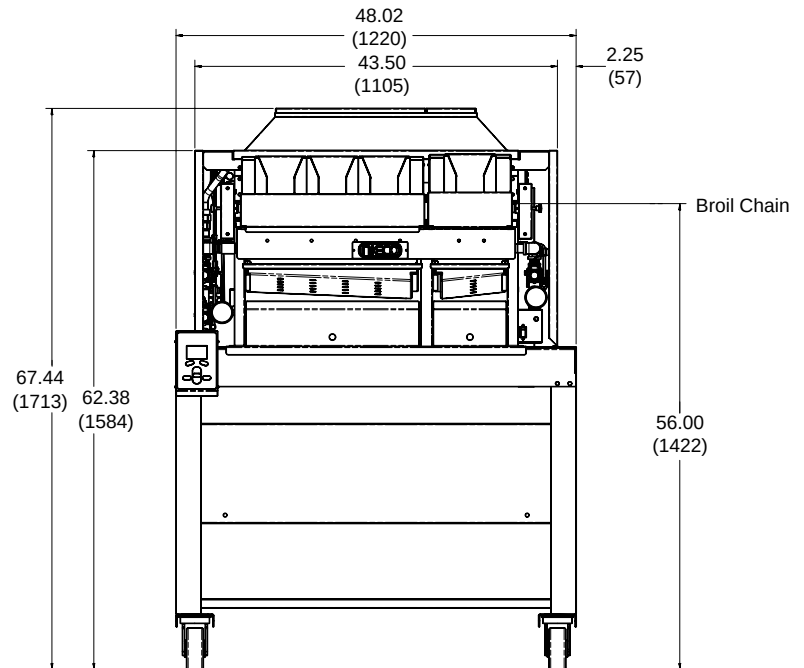
Gas connection: 3/4" N.P.T.

Electrical Connection (specify exact voltage):
208-240Y120V 1Ø 50/60Hz 18A

Natural Gas	3" W.C.	4.5" W.C.
BTU/hr	114,332	125,097

WEIGHT -	LB	KG
Shipping	796	358

EXHAUST	SCFM
Typical	1050



⚠ 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.

J. WARRANTY INFORMATION

June 18, 2002

Nieco Automatic Broiler Warranty for Burger King Broilers

This warranty is effective for all 9000 series broilers shipped after 1.1.2000

This warranty is valid for North American Broilers. International warranties outside North America may vary due to specific warranty laws, requirements or commercial practices or customs in various countries. Check with the country Nieco Distributor for variations from this basic Nieco warranty.

Your new Nieco Automatic Broiler is guaranteed against original defects in manufacture of machine and component parts for one year. This one-year guarantee is subject to certain conditions and limitations as listed below.

Generally, your guarantee provides replacement of all parts, which fail due to defects in manufacture for one year after startup of the machine. Parts which fail will be replaced by the Nieco distributor or Service Center in your area who did the startup service. If the part is a customer installed component, the part will be sent you to replace the defective part on your machine. If the part is one listed below, your Service Center will provide the labor to replace it, subject to certain conditions. The parts which will be replaced are generally parts which require service level installation, calibration or adjustment. The parts that will be replaced are listed in appendix A. They are listed by broiler model.

If your broiler has a manufacturing defect which requires service labor to repair, those repairs will be performed by your startup Nieco Service Center or Distributor. Those repairs will be performed subject to certain conditions as mentioned in the parts replacement section.

Nieco guarantees the correct mechanical operation of the equipment at the time of startup of the machine by an authorized Nieco servicer. Nieco makes no warranty, expressed or implied of broiling effect or of exact capacity as subjective judgments, product variations and or customer caused machine conditions beyond Nieco's ability to predict or control may alter the broiling performance of the machine. Both Burger King Corporation and Nieco have extensively tested Nieco broilers prior to Burger King Corporations approval of Nieco broilers for Burger King products and restaurants.

Nieco specifically does not warrant or guarantee or provide compensation for any lost production, lost product, lost labor or lost sales or other consequential damages that may occur as a result of equipment malfunction or failure. This disclaimer of liability for consequential damages applies whether the cause of malfunction or failure is otherwise covered by our warranty or not. In any event, Nieco's liability shall be limited to replacement of the equipment or return of the equipment and refund of the original purchase price.

When you purchased your Nieco broiler, startup service was included in the purchase price if you are located in a territory covered by a Nieco Distributor or Service Center. This startup service is not delivery or installation or hookup. The startup service is to verify the correct mechanical operation and broiling performance of the machine, make any necessary adjustments and calibrations and provide answers to any machine questions about operations, cleaning, assembly or re-assembly. The startup service is not a training service. However, your servicer will provide all information that they can about the machine. The servicing Distributor or Service Center will provide all warranty and after sales service and parts to you.

Validation of warranty is required by startup of your machine by an authorized Nieco Service Center or Distributor. This validation may be done directly with the factory if the startup is done by the customer or by a non-Nieco servicer. Nieco does not provide startup compensation to non-Nieco servicers. Nieco does validation automatically on receipt of the startup report from your servicer. We strongly recommend you assure validation by returning the warranty card shipped with the machine and register your machine. If an authorized Nieco servicer did not perform a startup, receipt of the warranty card will validate the warranty. If a startup is not performed and submitted to the factory, the warranty period will start on the date the machine was shipped from the factory.

The Nieco warranty does not cover the following:

Ordinary wear and tear, deterioration or damage.

Defects in parts or performance caused by improper cleaning, maintenance or adjustment.

Adjustments and re-calibrations are not covered by warranty except when a part needing such is replaced under warranty by a Nieco servicer.

Misuse or improper cleaning or assembly of the broiler and its components.

External causes of defective performance. This includes gas and electrical supply and hookup parts and all exhaust components and exhaust adjustment.

Machines that have been improperly repaired by non-Nieco servicers.

Machines with parts installed which are not approved by Nieco. Approved parts are available from your Nieco Service Center, Distributor or Grainger Parts Center. No other parts have been tested or approved by Nieco or Burger King Corporation and no other parts have been approved as a component of the broiler by approval agencies including, NSF, CSA, CE and AGA.

Certain parts are patented by Burger King Corporation. These patented components are available through the Nieco supply system.

Burning components after six months of service. These burning components include gas burners of all types, protective shields, reverberators, electric elements, pilot lights, thermocouples, or gas orifices of any type. Note however that this warranty does not apply to parts which are damaged or destroyed due to normal service or improper or non-cleaning. Warranty items, labor or parts, are available only from your Nieco Service Center or Distributor who started up your machine unless other arrangements as described below are made with Nieco. Grainger, while an authorized Nieco parts supplier, is not an authorized warranty center or parts supplier.

Labor warranty is subject to these limitations:

Labor warranty work is to be performed during regular working hours. Off-hour labor may be subject to additional charge by the servicer. One-hour travel in each direction to the restaurant from the servicer's place of business is included. Restaurants in more distant or remote locations may be charged additional travel time or overnight accommodation, if necessary.

Your Nieco Service Center or Distributor will make warranty decisions. Nieco has provided our servicers with guidelines for warranty work and standards for repair time. If your warranty claim is rejected by your Nieco servicer, you are required to pay the servicer even though you dispute the charge. To dispute any warranty decision, first contact the Service Center or Distributor principals. If you are not satisfied, contact your Nieco Regional Manager or the Nieco Technical Services Manager or any Nieco Customer Service administrator. Nieco will immediately investigate your claim and make a warranty decision. If you are still not satisfied, appeal your claim to RSI who will jointly investigate with Nieco management and make a final decision. If you have paid your servicer and your claim is honored, your money will be refunded. You are responsible for paying the servicer when due, however, regardless of the status of any claim.

If you are supplied warranty parts without warranty labor, Nieco or your warranty parts supplier may require the parts to be returned to the factory as a condition of receiving the warranty parts. This is particularly true of high value important components as motors and controls, or any parts showing a pattern of failure. If required, Nieco will pay the return freight cost and give instructions via your servicer on how to return the parts.

Warranty parts will be shipped by your Distributor or Service Center from their parts center by the least expensive means. If you require more immediate shipment, your service parts supplier may charge additional for this expedited freight service.

If you have qualified maintenance employees or wish to use a qualified non-Nieco agency for warranty labor service otherwise covered under this Nieco warranty, you or your servicer may apply to your Nieco Regional Manager for certification as an alternate Nieco servicer. Such servicer shall be solely responsible to the using customer for all actions and liabilities. If the Nieco Regional Manager qualifies such servicer, Nieco will pay scheduled warranty allowances to the customer for warranty work performed by these alternative servicers. Nieco will provide this schedule and limitations when the servicer is qualified and accepted.

Appendix A

This schedule lists parts that are covered as of June 1, 2002. Nieco may from time to time add, alter or delete specific parts as the machine specification or parts availability changes. A current schedule can be obtained from Nieco. You may also access this information on the Nieco website, www.nieco.com, using your BK user access password. This password is available from Nieco or your Nieco servicer.

BURGER KING MODEL 9015 LABOR WARRANTY REPLACEMENT PARTS

June 1, 2002

The below listed parts qualify for field labor replacement by your local Authorized Nieco Servicer for a period of 12 months from date of startup as outlined in the above guarantee information.

Nieco P/N Item

IGNITION & GAS SYSTEM

2086	Main Gas Solenoid Valve 3/4" 240V
2209-05	Combination Gas Valve 3/4, 24VDC (main & flex)
2177	Regulator, RV47L, 1/2"
12739	Thermocouple/temp probe, J-type, ungrounded 60" with stop (main)
10290	Thermocouple/temp probe, J-type, ungrounded, 60" leads w/o stop (main)
12740	Thermocouple/temp probe, J-Type, ungrounded 78" with stop (flex)
10528	Thermocouple/temp probe, J-type ungrounded 78" leads w/o stop
10291	Hot Surface Igniter, 24V (Glow Plug)
11739	Solenoid Valve, 24VAC 1/4" Compression Fitting
12143	Push Button Gas Valve 3/4" for Main Chamber
12309	Timer, Solid State, 24 VAC, 300 seconds

ELECTRIC ELEMENTS

10495	Flex Element, Short (only CSA approved)
12216	Flex Element, Short (only CE approved)
12132	Hairpin Element 8.75" (flex warmer)
12133	Hairpin Element 20.75" (main warmer)
	Heating Element Wires from Relays

DRIVE MOTOR & ELECTRICAL COMPONENTS - ICC

4164	Fan Axial 230VAC (control box)
4412-DC	Relay (input 3-32VDC, output 240V/25A)
12612	Drive Motor with 30 pulse digital encoder, 24 VDC
10529	Transformer, 240VAC input, 24VAC output
12223	Transformer, 115/230V Primary, 20V Secondary
11025	Igniter Reset Push Button
11965	Holding Cabinet Circuit Breaker
12176	Circuit Board, Processor, Keypad & Display (ICC)
12177	Circuit Board, Primary Temp. & Speed Control (ICC)
12178	Circuit Board, Flex Temp & Speed Control (ICC)
12173	Control Pad, complete (ICC)
12364	Main Switch, Panel mount rocker, 2 pole, 30 amp

STACK FEEDER

Engagement Pin Assembly

IMPORTANT

The Nieco Corporation reserves the right to change specifications and product design in accordance with the general terms and conditions outlined in the BURGER KING®/Vendor agreement. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.



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