



Model JF94E

Owner's Manual

APPROVALS:



FOR CE APPROVED AUTOMATIC BROILERS

Revision History:

Date	Notes	REV
1/13/2010	Released	A
2/4/2010	Wiring Diagram 20110	B
8/15/2011	Updated wiring diagram to 20110-B, changed control instructions	C
10/25/2011	Added parts location drawings; parts replacement list	D
11/2/2011	Updated parts location drawings	E
12/20/2011	Updated wiring diagram/parts location drawings	F
2/9/2012	Updated Wiring diagram	G



WARNING

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. 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.
3. Do not use this appliance in an area where a water jet could be used.
4. Do not clean the appliance with a water jet.
5. If the power supply cord is damaged, it must only be replaced by a repair shop appointed by the manufacturer.
6. A switch with an all-pole disconnection and a contact separation of at least 3mm shall be included in the fixed wiring.
7. It is recommended that walls, etcetera, in the proximity of the appliance be made of non-combustible material, if not, they must be clad with a suitable non-combustible heat-insulating material and that the closest attention be paid to fire-prevention regulations.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT:

RETAIN THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE

INSTALLER NOTES

1. This appliance is rated IP 20, Degree of Protection obtained from Enclosure.
2. Nominal Power Rating: 380-415V 3Ø 25A

Model	kW	Electrical Diagram
JF94E	19	20110
Calculated Average Consumption	16	

3. This appliance must be installed by a qualified installer, in compliance with all national, local regulations and institutions having jurisdiction.
4. This machine should be connected to the supply with a plug with proper grounding.



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A. GENERAL INFORMATION

A.1 Description

The Nieco Model JF94E automatic broiler features patented Jet-Flow™ air technology which uses waste heat to help broil the product creating large energy savings. The JF94 also has easy cleaning and a simple and intuitive control package to help eliminate broiling problems and provide the operator with even greater control over the broiling environment.

This manual provides the safety, installation and operating procedures for the Nieco Automatic Broiler Model JF94E. 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 (U.S. Only).



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 +1-707-284-7100 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 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 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 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 that the broiler be placed on a level surface.

B.4 Hood Requirements

This appliance must be installed under a ventilation hood of adequate size.

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

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.

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)	0" (0 mm)
Sides of broiler	12" (305 mm)	0" (0 mm)	0" (0 mm)
Front of broiler (Feed end)	12" (305 mm)	0" (0 mm)	24" (610 mm)

B.6 Electrical Connection

Power requirements are stated on the unit nameplate and must be connected accordingly. 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.7 Pre-Operation Check

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

C. OPERATION

C.1 Controls and Indicators

ON THE MAIN SIDE

1. Belt Speed Control (P/N 13727-B) - Used to set the broil time on the meat belt.
2. On/Off Indicator Light (P/N 4402) - Glows when the broiler is on.
3. Main On/Off Switch (P/N 15480) - Used to turn the main power supply to the broiler on or off.
4. Belt Reverse Button (P/N 13579) - In the event of a belt jam, push and hold the belt reverse button in to help free anything that may be caught in the belt to help clear a jam.
5. Temperature Control (P/N 19235) - Helps keep the broiler temperature stable when the broiler is under heavy load.

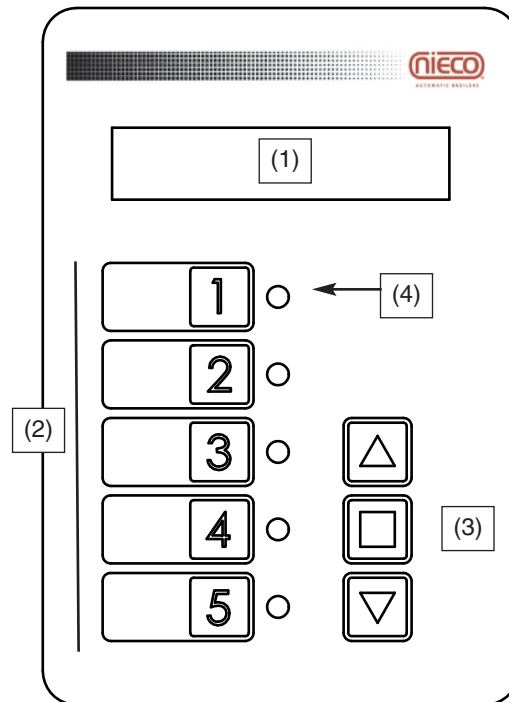


ON THE FLEX SIDE

1. Multi Product Control (P/N 15161-B) - Used to broil a variety of products that may require different settings (WHOPPERS®, Chicken, XT)
2. Belt Reverse Button (P/N 13579) - In the event of a belt jam, push and hold the belt reverse button in to help free anything that may be caught in the belt to help clear a jam.
3. Temperature Control (P/N 19235) - Helps keep the broiler temperature stable when the broiler is under heavy load.



C.1 Controls and Indicators (Continued.)



Multi-speed control P/N 15161-B

- (1) LED DISPLAY - Shows current product selection and cook time.
- (2) PRODUCT SELECTION BUTTONS - Press to select different presets for different products.
- (3) ADJUSTMENT BUTTONS - Use to adjust product cook times, element settings and product names.
- (4) SELECTION INDICATOR LIGHT - Lights up to show which button is selected.

C.2 Lighting Procedures

PRE-LIGHTING PREPARATION

1. Broiler is centered under hood and plugged in
2. 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.

NORMAL IGNITION

1. Turn the **MAIN POWER SWITCH** on.
2. Allow broiler to heat for 45 minutes before cooking. Do not cook during the warm up period.

1.



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**.



3. Wait for 30 minutes for the broiler to cool.

EMERGENCY SHUTDOWN

1. Turn off the **MAIN POWER SWITCH**.



⚠ 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 and changing preset times.

MAIN SIDE CONTROLS

1. SETTING BELT SPEEDS

Press up arrow to increase broil time; press the down arrow to decrease broil time. After you have set the control the display will be flashing. Press the center square to save your changes. NOTE: After making changes to the broil time, if you do not press the center square button, your changes will not be saved.

Use the up and down arrows to set the time. Press the center square button to save your changes.



2. TEMPERATURE CONTROLS

Electric broilers are equipped with a Broil Temperature Stabilizer Control that senses when the broiler is being used, and adjusts the temperature to keep the broiler hot during heavy use. The control consists of two parts - a temperature probe to sense the internal temperature of the broiler, and the control itself.

3. SETTING THE TEMPERATURE CONTROL

In order to assure proper operation, the Temperature Control must be set for operation in the restaurant. Follow these step by step instructions when the broiler is new, and once per month after.

Step 1: Be sure all pieces of the broiler are in place. Make sure the broiler is plugged in and the exhaust hood is turned on. Turn the broiler on.

Step 2: MAIN SIDE OF THE BROILER: Set the temperature (bottom number) to 380° C (716° F). Use the up or down arrows on the control to set the temperature. The bottom number is the set temperature and the top number is the actual temperature.

FLEX SIDE OF THE BROILER: Set the temperature (bottom number) to 275° C (527° F). Use the up or down arrows on the control to set the temperature. The bottom number is the set temperature and the top number is the actual temperature.



C.4.5 FLEX SIDE CONTROLS

1. Multi-Product Control

How it works: The multi-product control is designed to let you broil different products on the flex side of the broiler. The control allows you to have different broiler settings for each product selection button. Use a grease pen to mark the white area with the product name.

2. Normal Operation

Press the product selection button (number) for the product you wish to cook. The display will show the product name and cook time and the light next to the product selection button will be lit.

NOTE: Be sure the belt is clear of any products before pressing a new product selection button.

3. Changing Belt Speeds

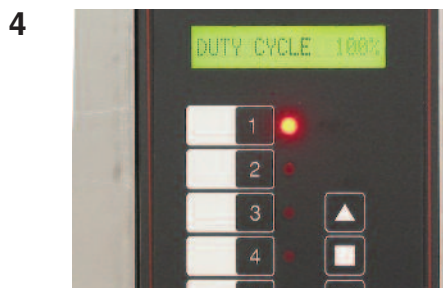
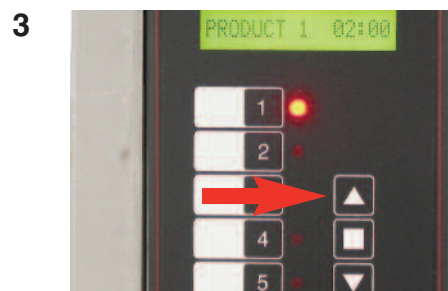
Push the product selection button you want to adjust then push the up and down arrows to make changes, then press the center square button to save them.

4. Changing Upper Heat Element Settings

To adjust element settings press the product selection button you wish to change, then press the product selection button one more time. The screen will read Duty Cycle and show a percentage. Press the up and down buttons to adjust the element power up or down (0 = off; 100% = Full on). Press the center square button after you are done adjusting the duty cycle to save your changes.

5. Changing Product Names

Push the product selection button which you want to assign a name to. Press and hold the center square button for 15 seconds. The control will enter the edit name screen for that button. Use the up and down buttons to change the characters. Press the center square button once to move to the next character until you are finished editing the product name for that button (10 character limit). Press and hold the PRODUCT SELECTION BUTTON for 5 seconds to save the changes and return to normal operation.



D. CLEANING AND DISASSEMBLY

Turn broiler off. Disconnect the power supply to the broiler before cleaning or servicing. 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.

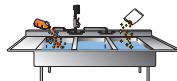
How to read the cleaning section

	The name of the part to be cleaned.	The location of the part.	When to clean the part.
	Meat Guides		Clean: Every 4 hours
The tools needed to clean the part	Tools 	Feed End	
How to remove and clean the parts.	Instructions <ol style="list-style-type: none"> 1. Pull each meat guide out slightly from the bottom, then lift off. 2. Wash, rinse, and sanitize in the 3-compartment sink. 		

Cleaning the Broiler



Tools Needed



3-Compartment Sink



Degreaser



Heat Resistant Gloves



Utility Knife



No-Scratch Pad



Scrub Pad



Soft Bristle Brush



Towel



Small Orifice Brush



Large Orifice Brush



Shaft Cleaning Tool



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

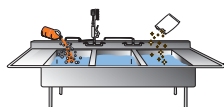
1. Allow the broiler to run free of product for 10 minutes before turning it off. This allows any residue to burn off the chains.
2. Shut the broiler off and let it cool for 30 minutes before disassembly and cleaning.
3. Close the main gas valve and unplug the broiler before cleaning.
4. Always leave 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 Guide - P/N 19762

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub Pad



Instructions

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

Feed End

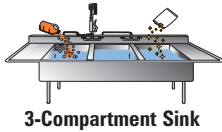


Feeder Cover - P/N 17066

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub 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

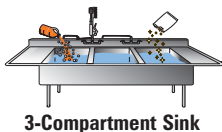


Push Bar P/N 22348/Wire Belt Feeder Base - P/N 22353

Clean: Every 4 hours



Tools



3-Compartment Sink



Scrub Pad



Instructions

1. Pull the release pin.
2. Lift push bar and wire belt feeder bases 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

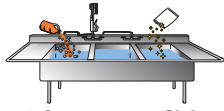


Feeder Housing - P/N 22295

Clean: Daily



Tools



3-Compartment Sink



Scrub Pad



Instructions

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



REASSEMBLY: Hang feeder housing on brackets.

Feed End



Front Heat Shield - P/N 20468

Clean: Daily



Tools



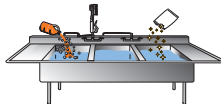
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift shield 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.

Feed End



Grease Pan - P/N 18546

Clean: Daily



Tools



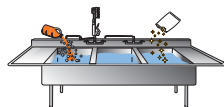
Heat Resistant Gloves



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



Warming Pan Shield - P/N 16840

Clean: Daily



Tools



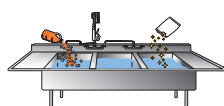
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Slide warming pan shield out.
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



Lower Heat Reflectors - P/N 20472

Clean: Monthly



Tools



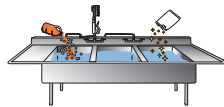
Heat Resistant Gloves



Scrub Pad



Degreaser



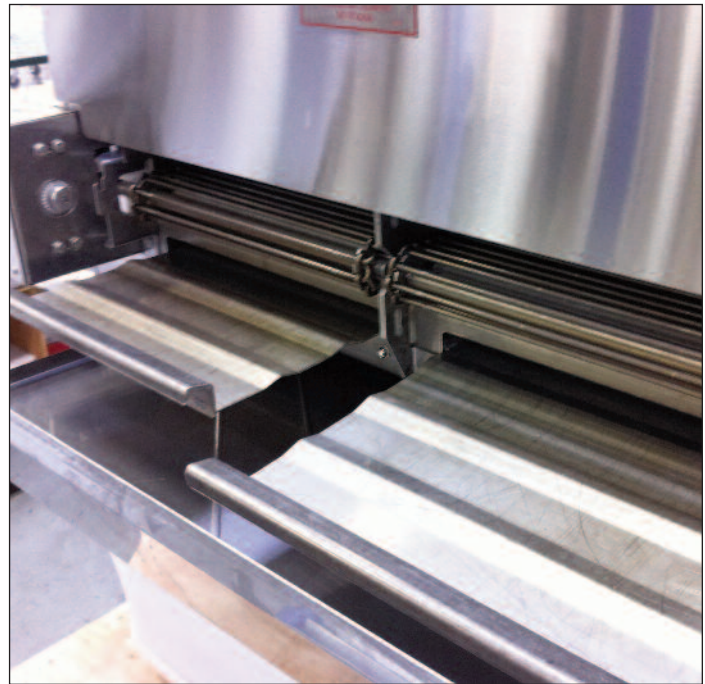
3-Compartment Sink



Instructions

1. Slide reflectors out.
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



Holding Pan Bracket - P/N 16946

Clean: Daily



Tools



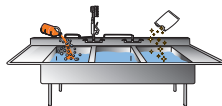
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift and slide bracket out.
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



Product Holding Area

Clean: Daily



Tools



Soapy Towel



Sanitized Towel



Instructions

1. Clean product holding area while still warm.
2. Wring out a soapy towel and wash product holding area.
3. Wring out a sanitized towel and wipe product holding area.

Feed End



Feed End Grease Trough - P/N 17052

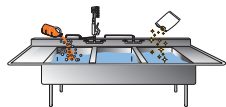
Clean: Daily



Tools



Scrub Pad



3-Compartment Sink



Instructions

1. Slide grease trough towards you.
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



Discharge Heat Shield - P/N 20469

Clean: Daily



Tools



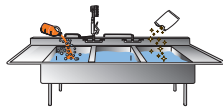
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift up and off broiler.
2. Take to sink area and spray with degreaser.
3. Wash, rinse, and sanitize in the 3-compartment sink.

REASSEMBLY: Make sure brackets go over the frame of the broiler.

Discharge End



Product Slide - P/N 20474

Clean: Daily



Tools



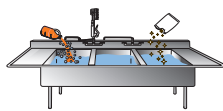
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Tilt and lift pins off hooks; lift off.
2. Take to sink area and spray with degreaser.
3. Wash, rinse, and sanitize in the 3-compartment sink.

REASSEMBLY: Make sure return pan hangs on brackets.

Discharge End



Stripper Blade - P/N 18919

Clean: Daily



Tools



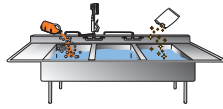
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Tilt stripper blade away from chain; lift off brackets.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

! Make sure stripper blade is cool before putting in water or it may warp.

REASSEMBLY: Hang stripper blade on brackets.

Discharge End



Chain Shafts

Clean: Daily



Tools



Shaft Cleaning Tool P/N 9128



Instructions

1. Scrape each shaft of both belts on the discharge end with the wide end of the shaft cleaning tool. The tool is located on the clip on main side control box.
2. Wipe shaft cleaning tool with a towel.

Discharge End



Grease Trough - P/N 16307

Clean: Daily



Tools



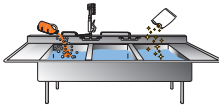
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

1. Lift and slide the grease trough out of the broiler.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

REASSEMBLY: Be sure grease trough is pushed all the way into the broiler.

Side



Grease Box - P/N 16382

Clean: Daily



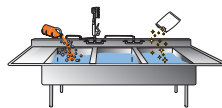
Tools



Scrub Pad



Degreaser



3-Compartment Sink



Instructions

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

REASSEMBLY: Put grease box on before the grease trough.

Side





Tools



Heat Resistant Gloves



Instructions



EXTREMELY HOT! Be careful not to burn yourself.

1. Grasp lifting pin and lift catalyst off to remove from chimney.
2. SOAK IN WARM WATER FOR 1 HOUR. 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 



Tools



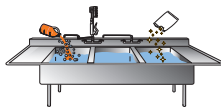
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



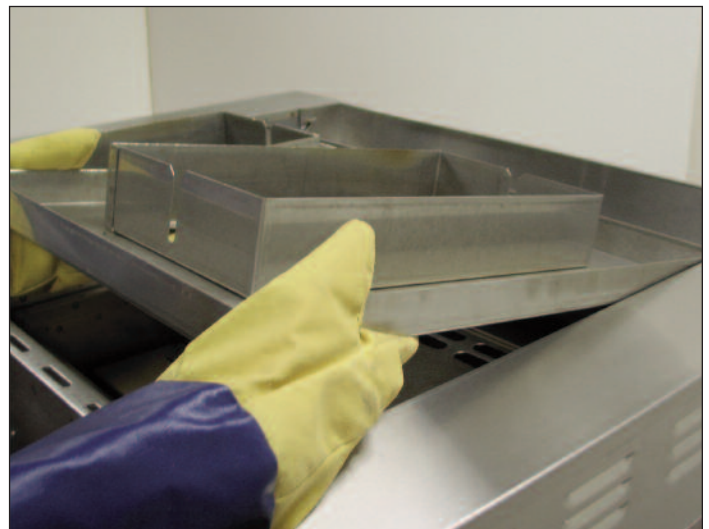
Instructions



EXTREMELY HOT! Be careful not to burn yourself.

1. Lift chimney from top 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



CAUTION:
Extremely Hot 



Tools



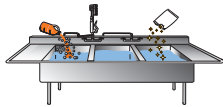
Heat Resistant Gloves



Scrub Pad



Degreaser



3-Compartment Sink



Instructions



EXTREMELY HOT! Be careful not to burn yourself.

1. Lift reflector from the top of the air boxes.
2. Take to sink area and spray with degreaser.
3. Wash with a scrub pad, rinse, and sanitize in the 3-compartment sink.

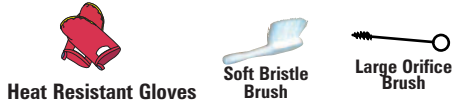
Top



CAUTION:
Extremely Hot 



Tools



Instructions



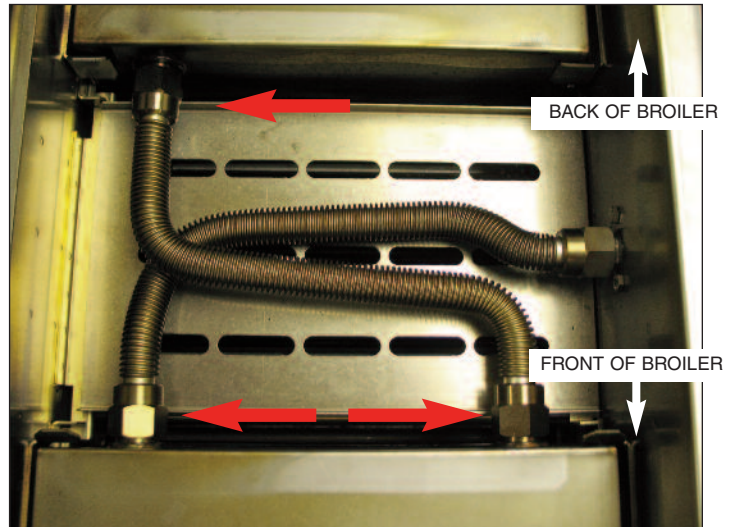
EXTREMELY HOT! Be careful not to burn yourself.

1. Loosen and remove hoses as marked by the arrows.
2. Lift the air boxes from the broiler. Note that the front air box has two (2) inlet valves and the back air box only has one (1).
3. Clean the air holes (example shown with an arrow) on both boxes with a brush or an orifice brush if they are badly clogged.
4. Reassemble making sure the front air box with two inlet valves is in the front side of the broiler.

CAUTION:
Extremely Hot

Top

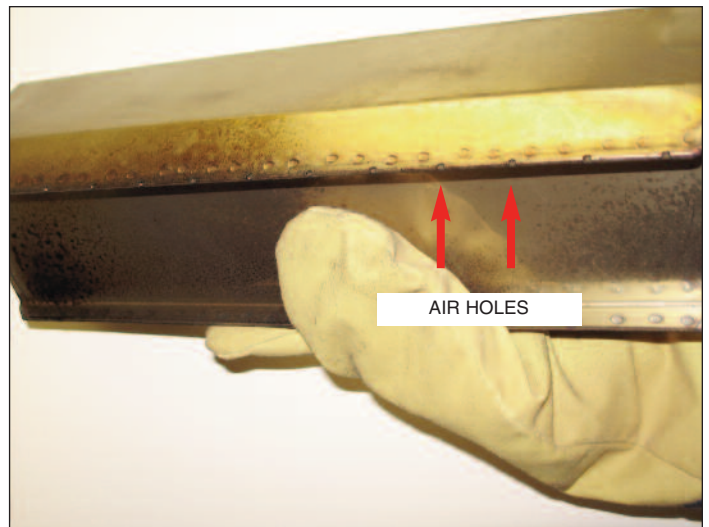
1.



2.



3.



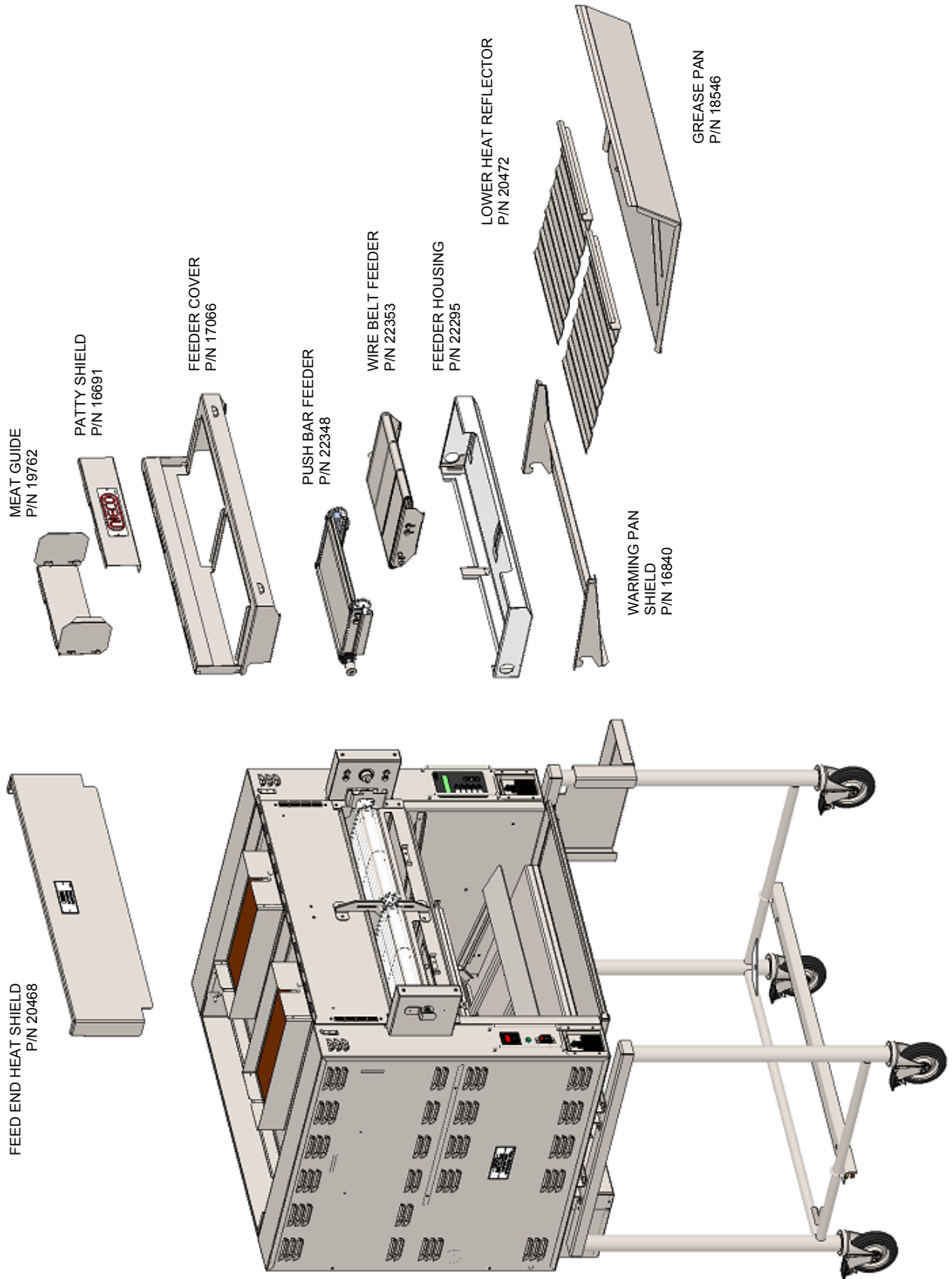
E. TROUBLESHOOTING

Always verify that the broiler is properly assembled, the hood is on 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.
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 to make sure it is installed properly.
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 and duty cycle.
Excessive flaming in broiler.	Clean the catalyst if equipped. Check the hood for proper operation. Check product for overcooking.

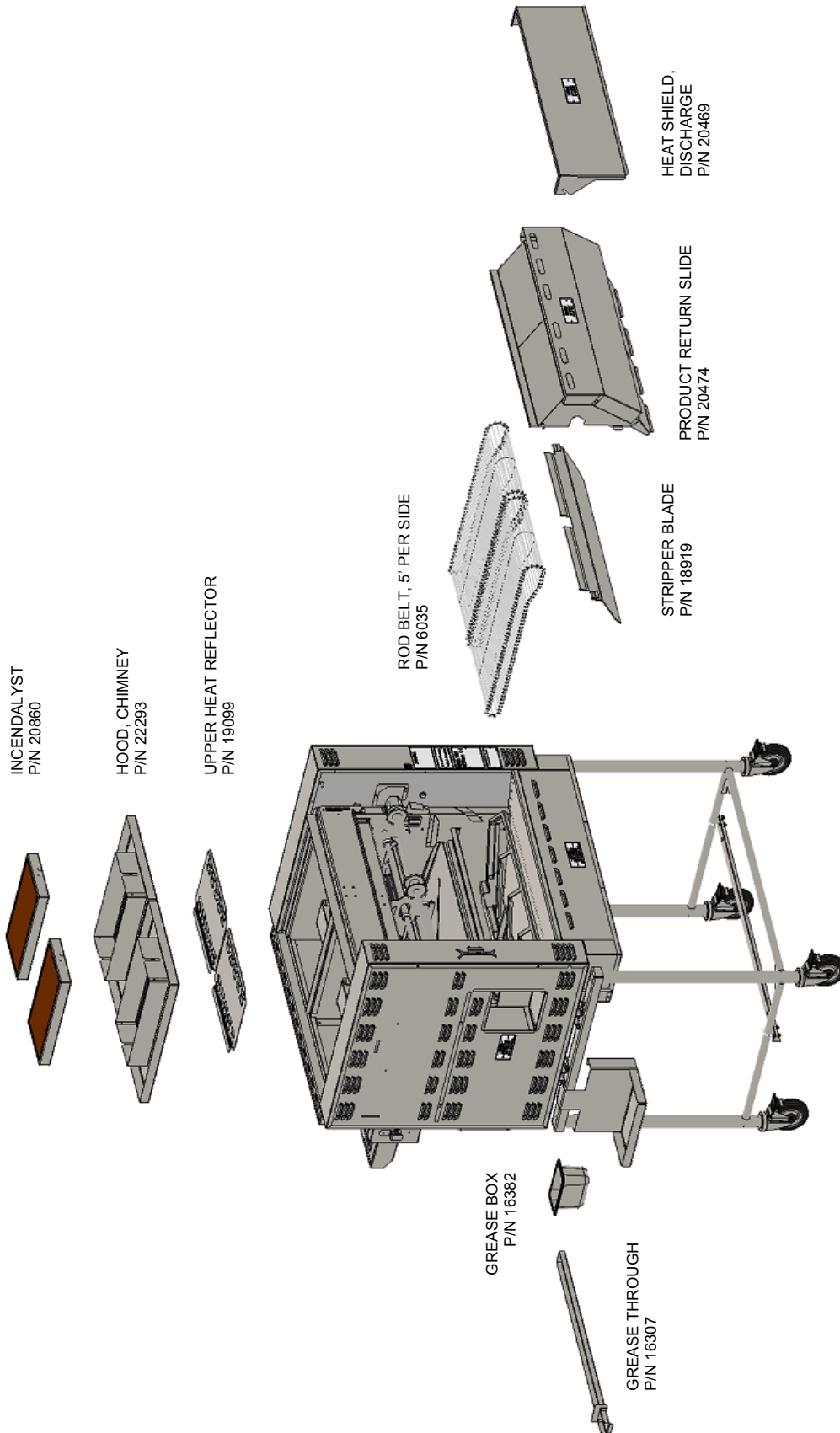
F. PARTS LOCATION DRAWINGS

Feed End View



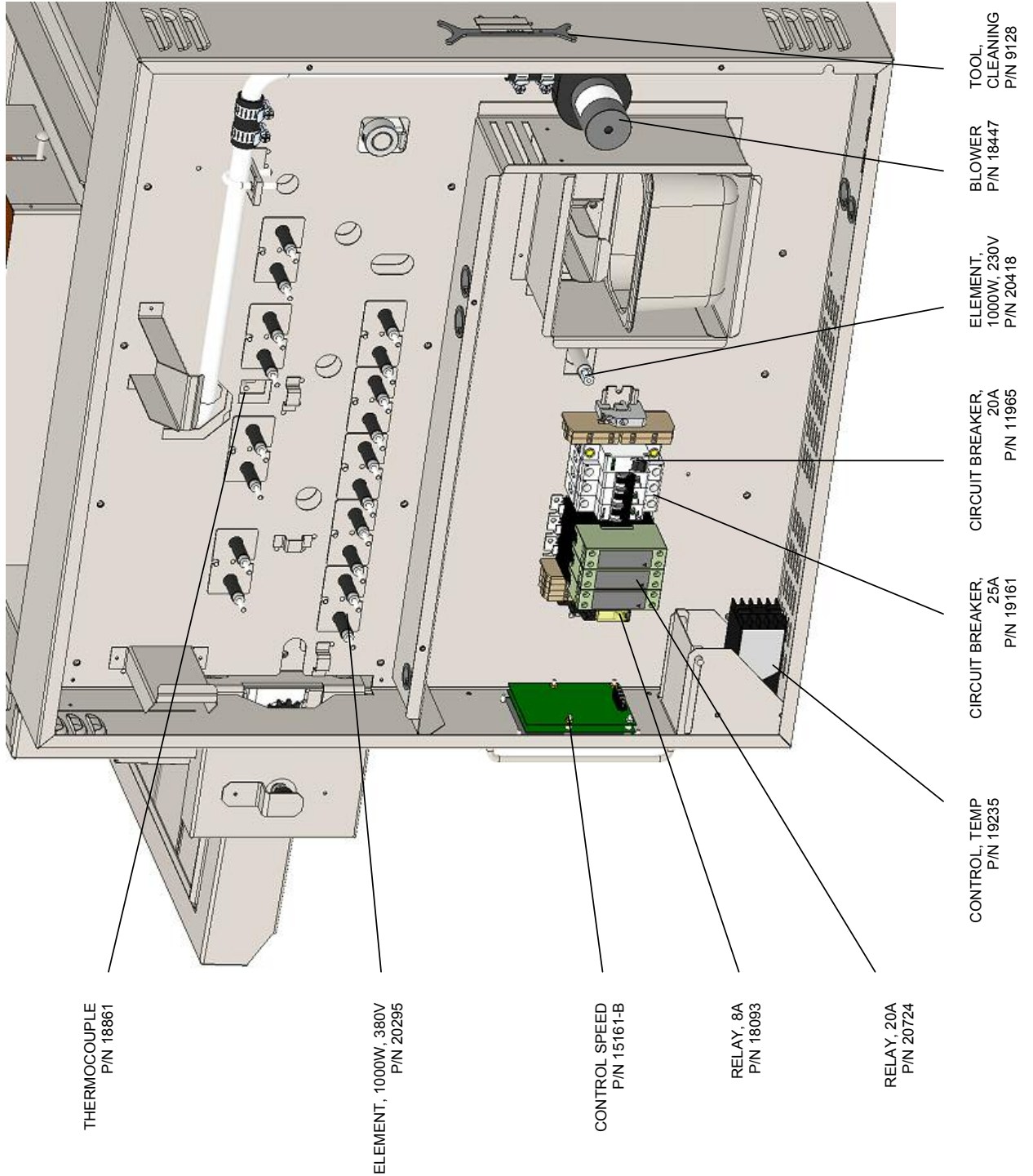
F. PARTS LOCATION DRAWINGS

Discharge, Side & Top View



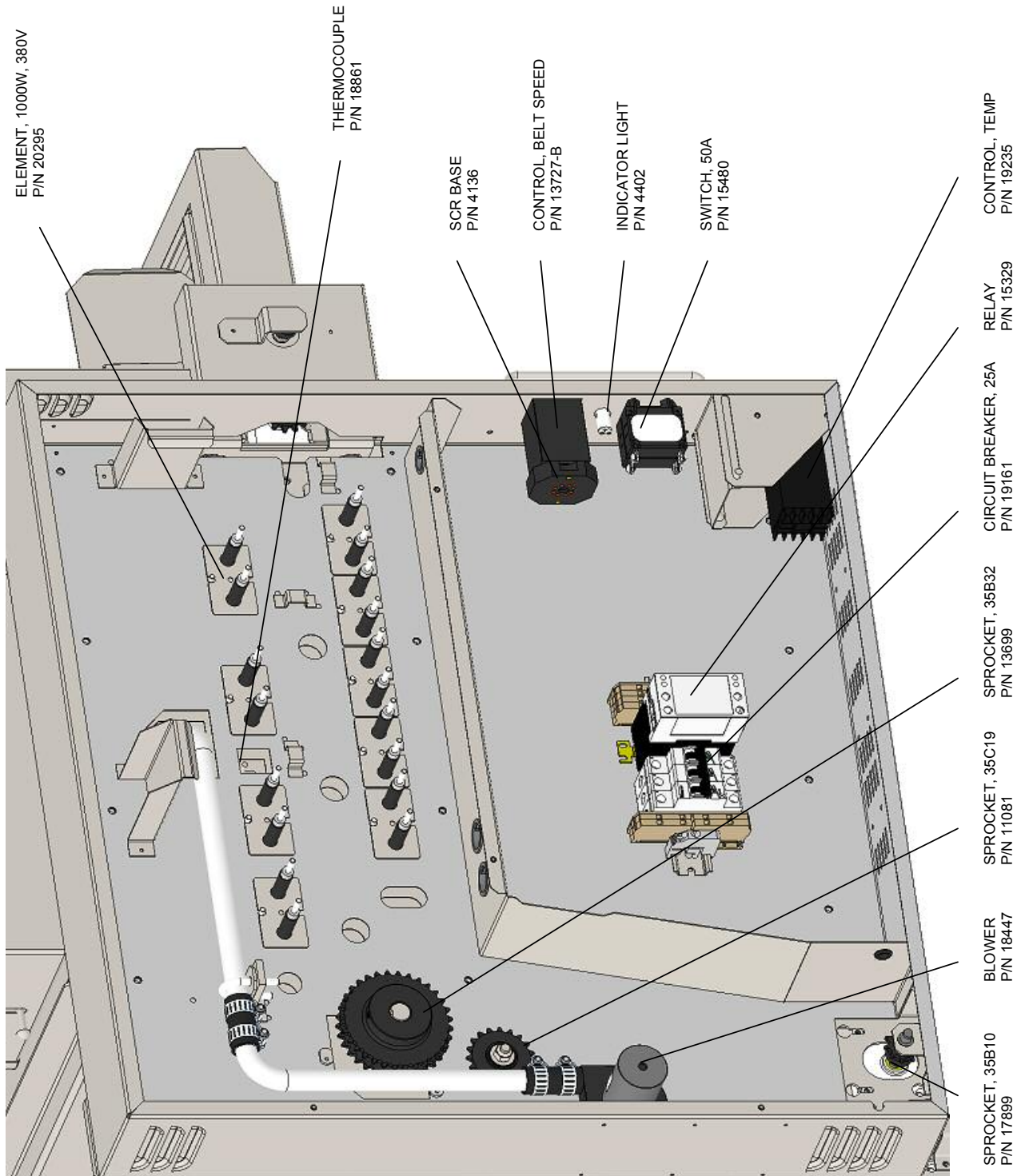
F. PARTS LOCATION DRAWINGS

Right Side Control Box



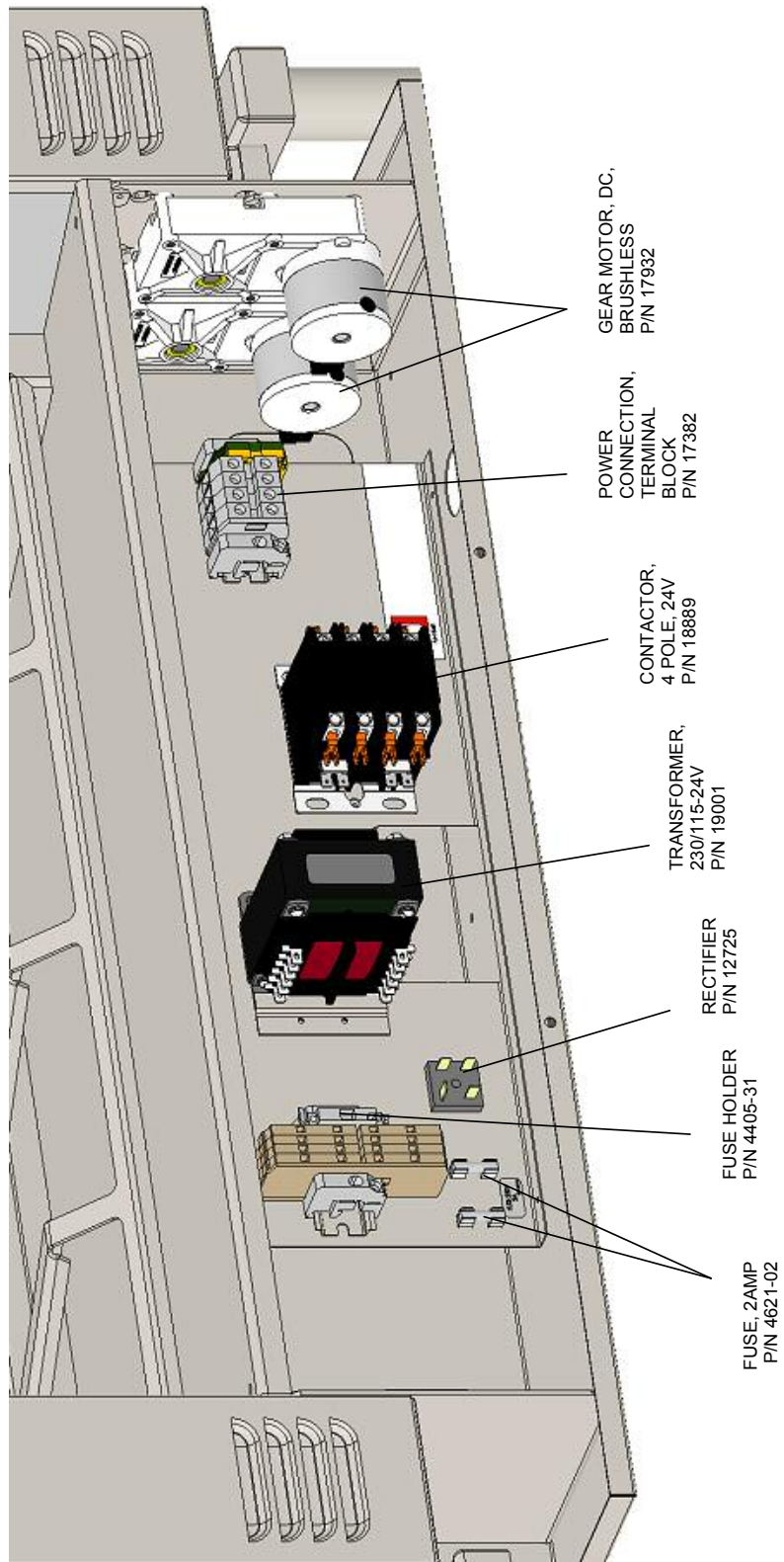
F. PARTS LOCATION DRAWINGS

Left Side Control Box



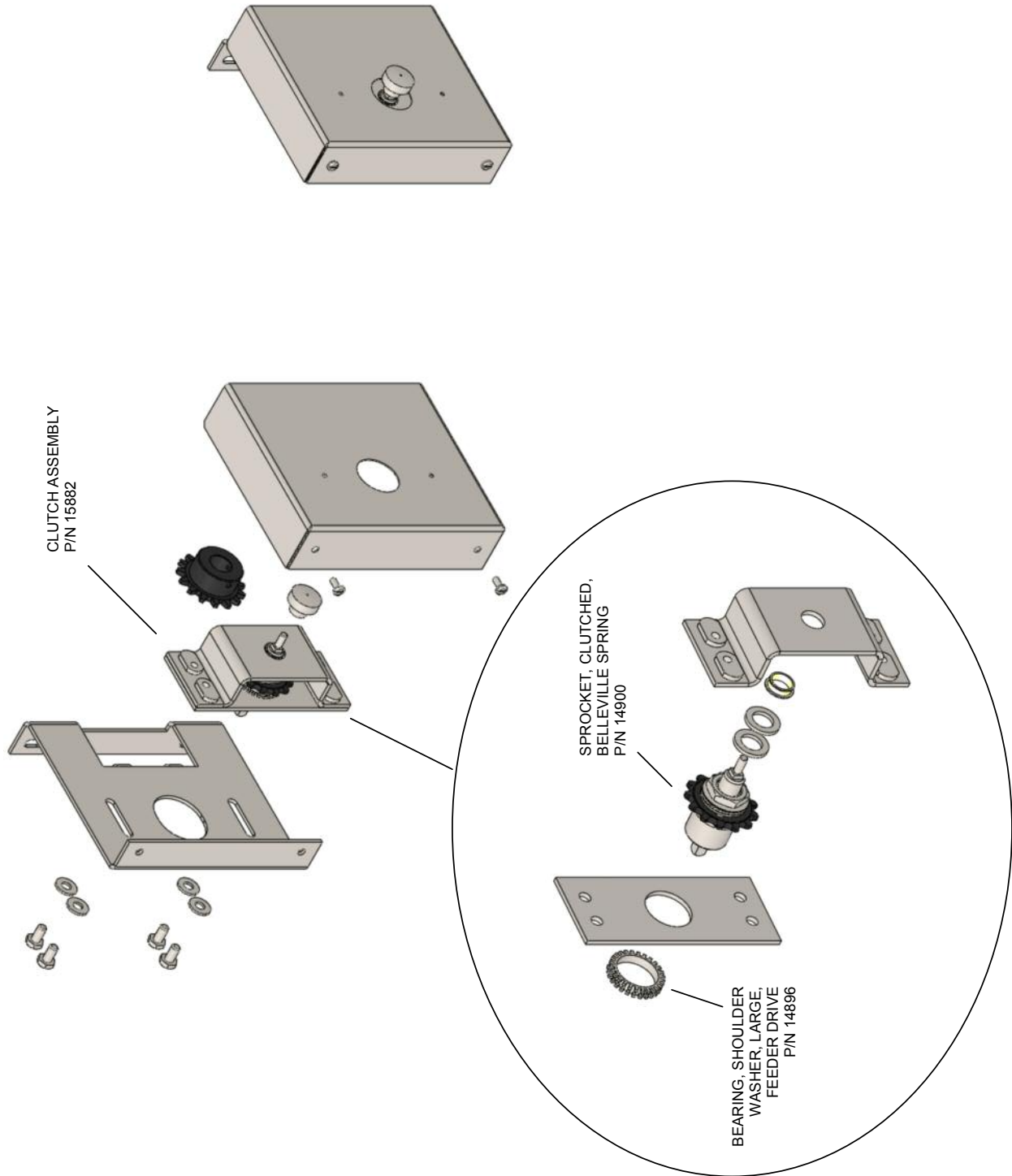
F. PARTS LOCATION DRAWINGS

Motor Control Box (On discharge of broiler)



F. PARTS LOCATION DRAWINGS

Clutch Assembly



G. PARTS REPLACEMENT LIST

OCTOBER 11, 2011

PART NO. DESCRIPTION

AIR SYSTEM

20909	CONNECTOR, FLEX, 3/4 X 16" - ASSY
20821	AIR TUBE, MANIFOLD, BLOWER - WLDMT
19764	HEATER HOSE, 3/4" ID X 2"
19040	AIR BOX, FRONT, 13.38", JF-G/E - WLDMT
19022	AIR BOX, REAR, FLAT, 13.38", JF-E - WLDMT
18447	BLOWER, HIGH PRESSURE, 24VDC, 2 WIRE

BELT DRIVE SYSTEM & BEARINGS

17932	GEAR MOTOR, DC, BRUSHLESS, OFFSET SHAFT
17907	BEARING, SLEEVE, 3/8", SNAP-IN
17906	BRACKET, SUPPORT, 3/8" MOTOR SHAFT
17899	SPROCKET, 35B10, 3/8" BORE
20430	COVER, CHAIN/FINGER GUARD, DRIVE SHAFT, JF
17907	BEARING, SLEEVE, 3/8", SNAP-IN
18998	DRIVE SHAFT, DUAL 13" BELT, JF - ASSY
13699	SPROCKET, 35B32, 3/4" ID
18997	DRIVE SHAFT, OUTER TUBE, 13" BELT - WLDMT
18996	DRIVE SHAFT, 33.33", 13" BELT, JF - WLDMT
18919	STRIPPER BLADE, FIXED, DUAL 13" BELT, JF
15655	ROD, KEYED 5/8" X 16-3/4" LONG, 13" BELT - WLDMT
6049	BEARING, PTFE, 1"W X 1-7/8"H, Ø5/8" SHAFT
6047	BEARING, PTFE, 1"W X 1-7/8"H, Ø3/4" SHAFT
6046	BEARING, PTFE, 1"W X 1-7/8"H, Ø1-1/4" SHAFT
6035	ROD BELT, 7GA, 5/8" PITCH, 13" WIDE
6027	CHAIN, ROLLER, #35
20430	COVER, CHAIN/FINGER GUARD, DRIVE SHAFT, JF
22293	HOOD, CHIMNEY, INCENDALYST, JF - WLDMT
22291	HEAT REFLECTOR, ELEMENTS, UPPER, JF94/84
20474	SLIDE, 4 LANE, 28.5" FRAME, JF - WLDMT
20472	REFLECTOR, ELEMENT, LOWER, 12.5" W - WLDMT
20469	HEAT SHIELD, REAR, 28.5" FRAME, JF
20468	HEAT SHIELD, FEEDER/FRAME, 28.5" FRAME, JF
19099	HEAT REFLECTOR, UPPER, JF94E
18546	GREASE PAN, NON VENTED - 28.5" FRAME
17052	TRAY, GREASE DRIP - 28.5" FRAME
16946	FRAME, SUPPORT, HOLDING PAN, 4 LANE, MPB
16840	SHIELD, HEAT, SHUTTLE
16794	RACK, STACKING, PATTY PAN
16382	PAN, HOTEL, 1/9 X 4" DEEP
16307	TRAY, SLUDGE - 28.5" FRAME - WLDMT
9128	TOOL, SHAFT CLEANING

G. PARTS REPLACEMENT LIST

ELECTRICAL ELEMENTS & CONTROLS

22288	COVER, ENCLOSURE, ELEC/MOTORS, REAR, JF
22287	COVER, ENCLOSURE, ELEC/AIR, JF-E, R
22286	COVER, ENCLOSURE, ELEC/AIR, JF-E, L
22285	ENCLOSURE, ELEC/MOTOR, REAR, JF-E - ASSY
22278	ENCLOSURE, ELEC/AIR, JF94/84E, RIGHT - ASSY
20876	CONTROL GUARD, 7" LONG, ELECTRICAL BOX
20724	RELAY, SOLID STATE, 20A, 600V, DC COIL
19161	CIRCUIT BREAKER, 277/480V, 25A. 3 POLE
19235	CONTROL, DIGITAL TEMP, 24VAC, SSR OUT
15161-B	CONTROL, SPEED MULTI-CHANNEL, VERTICAL
19161	CIRCUIT BREAKER, 277/480V, 25A. 3 POLE
11965	CIRCUIT BREAKER, 20A
18092	RELAY BASE, DIN MOUNT, 8 PIN
18093	RELAY, 250VAC, 24V COIL, 8A, 8 PIN
18686	TERMINAL BLOCK, 4 X 4MM, SC, GRAY
4621-02	FUSE, 2 AMP
4405-31	TERMINAL BLOCK, FUSE HOLDER, TYPE M
19001	TRANSFORMER, 230/115-24V, 7.3A
18889	CONTACTOR, 4 POLE, 24V, COIL
12725	RECTIFIER, SINGLE PHASE BRIDGE, 25A 200V
4621-02	FUSE, 2 AMP
15480	SWITCH, ROCKER, 50A CIRCUIT BREAKER
13727-B	CONTROL, BRUSHLESS MOTOR
IDLER	SPROCKET, 35C19, 3/8" BORE
4402	INDICATOR LIGHT, GREEN, 28V
4136	SCR BASE
20418	ELEMENT - 31", 1000W, 230V, Ø.55
20295	ELEMENT - 17.5", 1000W, 380V, Ø.49 - WLDMT (CE)
20291	ELEMENT - 17.5", 1000W, 208V, Ø.49 - WLDMT (DOMESTIC)
18168	CABLE, MOTOR, 4 WIRE W/CONNECTOR
18861	THERMOCOUPLE PROBE, 1.88", TYPE J, 48" LEADS
13579	SWTCH, MOTOR REVERSING
18687	END COVER, 2 X 4MM, SC, GRAY
4405-01	END STOP, GRAY (103 002.26)
22269	ENCLOSURE, ELEC/AIR, JF94/84E, LEFT - ASSY

SHEET METAL PARTS

16403	BRACKET, MOUNTING, STRIPPER BLADE - RIGHT
16402	BRACKET, MOUNTING, STRIPPER BLADE - LEFT
15689	ROD, CROSS SUPPORT - .63" X 28.5"
6300	ROD, CROSS SUPPORT - 5/8" X 26,875"
6028	COLLAR, SET, 5/8" BORE
16838	BRACKET, TENSIONING, ROD BELT

G. PARTS REPLACEMENT LIST

18910 SUPPORT, ELEMENT/AIR, UPPER, REAR, JF-E
19610 BEARING, ALUM/BRZ, 5/8" SHAFT X 1.44" WIDE
20300 BRACKET, FEEDER SUPPORT, JF, LEFT
20301 BRACKET, FEEDER SUPPORT, JF, RIGHT
20312 SUPPORT, BEARING, CENTER, JF-E - WLDMT
20417 SHIELD, PATTY WARMER, JF - WLDMT
20419 SUPPORT, BELT (1/8" SS PIPE, 2" LONG)
20309 BRACKET, REFLECTOR/SCRAPER, JF-E - WLDMT

FEEDER

22214 FEEDER W/DRIVES, DUAL 13", PB/WB, JF
22353 DRIVE UNIT, WIREBELT, 13" BELT, RH - ASSY
22298 SHAFT, DRIVE, PB/WB, 14.53" L, 13" ROD BELT
22297 TENSIONER, PUSH BAR, PTFE, RIGHT - ASSY
22296 TENSIONER, PUSH BAR, PTFE, LEFT - ASSY
20883 SPROCKET, ROLLER CHAIN, 12T, 3/8" BORE
15617 PUSH-BAR, 13" ROD BELT - WLDMT
11478 BUSHING, FLANGED, 3/8" SHAFT, W/FLAT
11381 CHAIN,LADER,353" PITCH, 13 GA
11194 COUPLER, DRIVE, 1/4" SQ X 3/8" ID
22347 PLATFORM, TRIPLE PUSH-BAR, 13" BELT
22353 DRIVE UNIT, WIREBELT, 13" BELT, RH - ASSY
22352 SHAFT, Ø1/2", 1/4-20 TAPPED X 12.88"
22351 TENSIONER, WIREBELT, 13" BELT - WLDM
20882 SPROCKET, WIREBELT, 24T, Ø3/8" BORE
19913 BUSHING, FLANGED, Ø3^8" SHAFT X .275", W/FLAT
17409 WIRE BELT, 72 X .050 MESH X 12" WIDE X 3 SPACES
11114 ROLL PIN, Ø1/8 X 1".SS
6099 COLLAR, SHAFT, SET SCREW, 3/8" BORE
22349 PLATFORM, WIREBELT, 13" BELT, JF
19762 FRAME, 1/2" TO 1" PATTY, 13" BELT - ASSY
17494 BRACKET, CLUTCH RESTRAINT, FEEDER DRIVE
17066 COVER, FEEDER, DUAL 13" - MPB
16691 COVER, FEEDER, 2 LANE, FLEX SIDE
22295 ENCLOSURE, DUAL 13" FEEDER, JF - WLDMT
20884 DRIVE ASSY W/CLUTCH, 15T FEEDER, UNIV
20504 COVER, FEEDER DRIVE/CLUTCH ASSY, JF
11608 KNOB, BLACK, INSERT, 10-32
6053 OFFSET LINK, #35 ROLLER CHAIN
6048 MASTER LINK, # 35 ROLLER CHAIN
6037 SPROCKET, ROLLERCHAIN, 35B 15, 5/8" BORE
6027 CHAIN, ROLLER, #35
14900 SPROCKET, CLUTCHED, 13T, BELLEVILLE SPRING
14896 BEARING, SHOULDER WASHER, LARGE, FEEDER DRIVE
10627 BEARING CLIP, 1/2" ID,12 THK

G. PARTS REPLACEMENT LIST

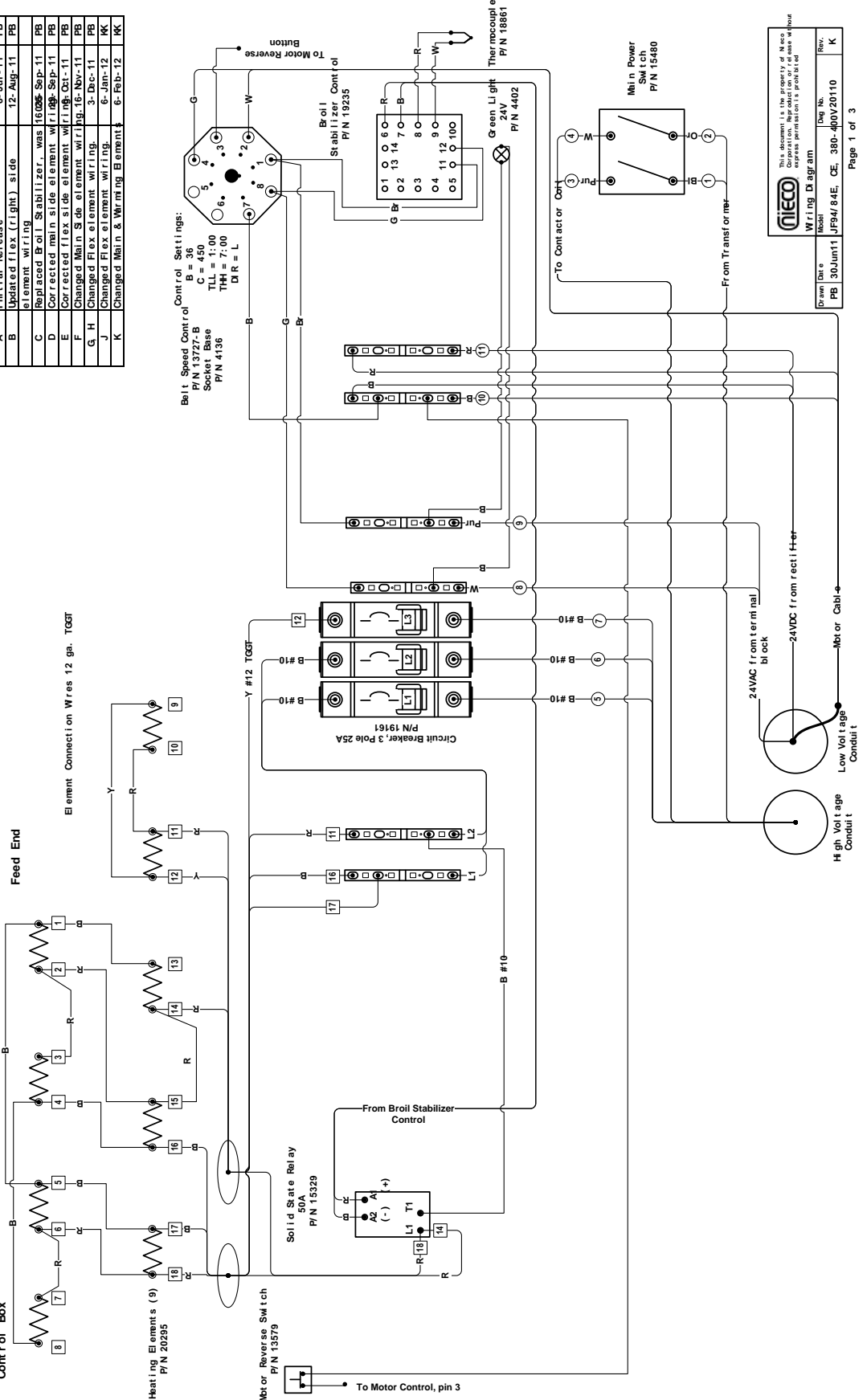
MISCELLANEOUS

20860	INCENDALYST, 15.19" X 8" X 1.5", 29 CPI
22400	SPARE KIT
22342	HEAVY DUTY SPARES KIT

H. WIRING DIAGRAM - Main Side

REV.	DESCRIPTION	DATE	BY
A	Initial Release	8-Jul-11	PB
B	Updated flex (light) side element wiring	12-Aug-11	PB
C	Replaced Broil Stabilizer, was 16006, Sep-11		PB
D	Corrected main side element wiring, Sep-11		PB
E	Corrected flex side element wiring, Oct-11		PB
F	Changed Main Side element wiring, Nov-11		PB
G	Changed Flex element wiring, Dec-11		PB
J	Change of Flex element wiring, Jan-12		KK
K	Change of Main & Wiring Element, Feb-12		KK

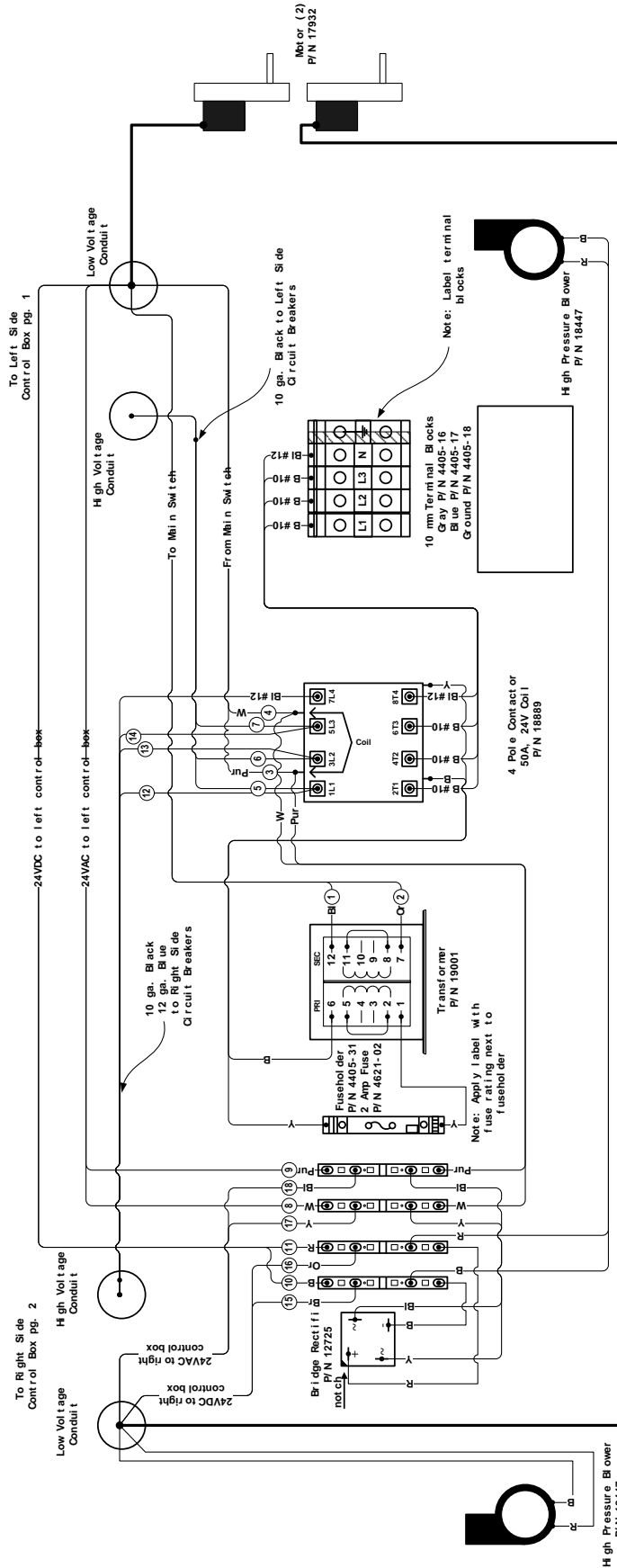
Page 1- Left Side Control Box



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Drawn by	Model	Doc No.	Rev.
PB	JF94/84E, CE	380-400/20110	K



H. WIRING DIAGRAM - Motor Box



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Drawn Date	Model	Draw No.	Rev.
PB_30Jun11	JF94/84E, CE	380-400V 20110	K



I. SPECIFICATIONS

AUTOMATIC BROILER

Model JF94E

DIMENSIONS	INCH	MM
Length	35.48	901
Height	64.02	1626
Width	40.11	1019

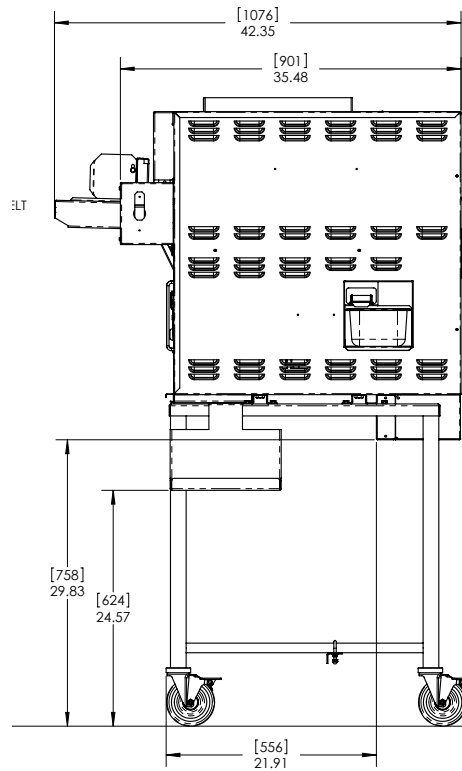
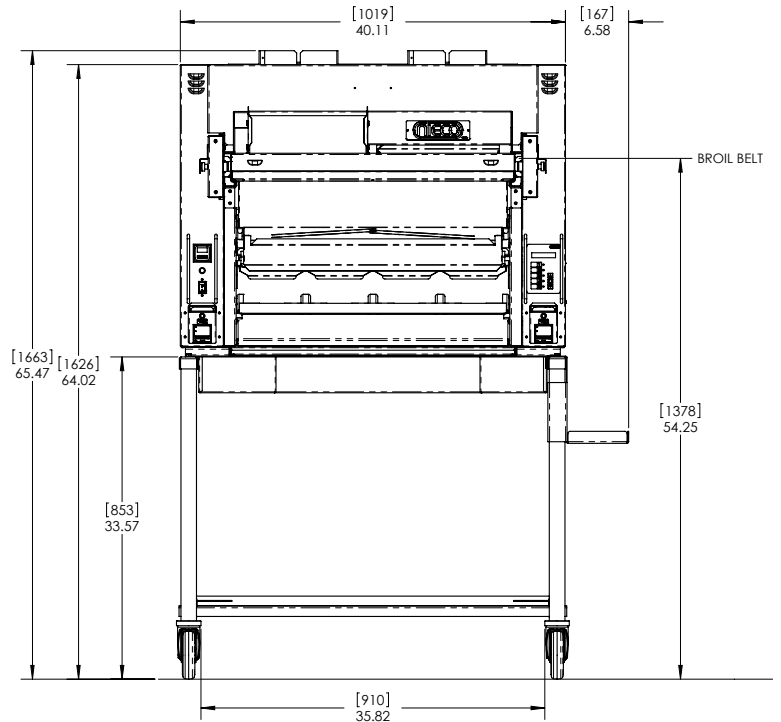
ENERGY

Electrical connection (specify exact voltage)

CE 380-415V 3Ø 25A 19kW

Calculated average consumption: 16kW

WEIGHT	LBS	KG
Shipping	690	313
Broiler on Stand	565	256



⚠ 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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