

BEDIENUNGSANLEITUNG



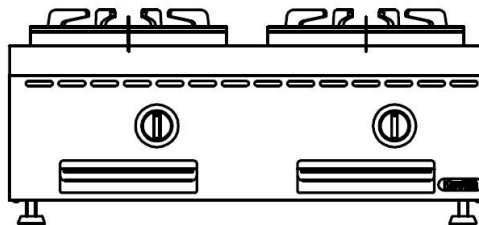
KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden

Installation, Operation and Maintenance Instructions

Gas Wok Ring Table

Model :

NGWT 7-55/SN Two Gas Open Burners
Cast Iron Cap
Wok Ring Adaptor



Note: The picture is illustration only. We reserved the right to make technical changes in the interest in progress without prior notice.



Preface

Dear customer,



Thank you for choosing our product as your trusted partner. We ensure you that we always give our best as we produce this appliance by using the finest materials. NAYATI Gas Wok Ring Table is excellent choice to cook. In order to obtain maximum benefits of this appliance, please read this manual instruction carefully. Please notice the warnings and safety instructions to keep your safety. DO NOT use this appliance except its utility.

If you have any questions or difficulties in operating this appliance, please contact your dealer or NAYATI to acquire mechanic assistance.

NAYATI TEAM

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1. General Information

1.1 Information for the Reader



Please read this manual instruction carefully before operating this appliance.

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is written to:



All the information is instructed to general readers, i.e for users of the appliance.



All the information is instructed for special categories of reader, i.e. all skilled operators authorized to handle, transport, install, service, repair and scrap the appliance

The skilled operators may also read the information for the general readers for a more complete picture of the information provided if necessary.

1.2 Warning, Signs and Symbols















1.2.1 Warning

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The margins of the pictograms and signal words used are explained in section "Signs" and "Symbols".

1.2.2 Signs

	Electric Shock Hazard or High Voltage Imminent danger → Non-observance leads to death or serious injury (caused by electric shock)
	Hot Surface Dangerous situation → Non-observance can lead to slight or semi-serious injury (caused by hot surface)
	Warning Damage → Non-observance can lead damage
	Pace Maker (Especially for Induction) Possible Danger → Non-observance can lead to death or serious injury
	Injury Risk Possible Danger → Non-observance can lead to death or serious injury

	PE → Connect wire to the earth
	Important → non-observance can lead damage
	Note → Note for special appliance
	Attention → Non-observance can lead damage
	User sign → information must be read by user
	Technician sign → information must be read by technician
	CE Certification → The appliance have a license of CE Certificate

1.2.3 Symbols

Symbols	Meaning	Explanation
1.	Instruction, single step	Instruction must be followed in the order given
2.		
Bullet points, such as “1.1”, “a”, “ etc	Instruction, multiple steps	Instruction can be carried out in any sequence
→	Instruction, multiple steps	An action is required here

1.3 General Information of the Appliance



Nayati Gas Wok Ring Table is an excellent cooking appliance made of stainless steel and cast iron. It consists of two burners with 2 x 11.5 kW (G30) or 2 x 13 kW (G20) power rate. This appliance is suitable for sautéing, shallow frying, frying, until boiling. Unit to be installed on open cabinet or similar elements, cantilever, or solid block solutions. This appliance equipped with wok ring adaptor. Therefore, the user can cook either with wok or pan. Featuring is rear seamless fitting to Amicus family products. It is very important to keep this instruction book together with the appliance for future consultation. If this appliance sold or transferred elsewhere, make sure this book goes with it. Therefore, the new user can read about its functions and other relevant information.

1.4 Procedure for Requesting Service and Warranty



1.4.1 Requesting Service

Contact one of the authorized service centers or NAYATI for all requirements. When requesting service, state the data provide on the nameplate and provide a description of the fault.

1.4.2 Warranty

NAYATI gives 12 months guarantee with certain conditions. NAYATI will decline any claims of accidents caused by improper use, disobey rules, and/ or disobey warnings. Below are cases, which invalidate the guarantee:

1. Improper use by untrained person(s)
2. Disobey local regulation(s) related to installation and safety standards
3. Not doing routine maintenance
4. Replace certain parts with non-genuine spare part
5. Do not follow the manual instructions properly


If you have any doubts or questions related to our product, please call your nearest dealer or call NAYATI.

2. Safety Instruction



Important! Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

Read this manual instruction carefully before using NAYATI Gas Wok Ring Table. Below are safety instructions that strictly conformed:

1. Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
2. The mechanics must instruct staff regularly to avoid accident and damage of the appliance.
3. NAYATI Gas Wok Ring Table may be used for skilled staff only.
4. DO NOT place the appliance in a toxic area or have a risk of explosion.
5. DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
6. DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
7. DO NOT use the appliance for drying clothes, paper, or living animals.
8. DO NOT use the appliance to heat non-food products.
9. Put the appliance in a good ventilated room.
10. Before cleaning or maintaining the appliance, detach the gas line and allow it to cool.
11. DO NOT touch the area  this sign means hot surface. Beware of severe burning injury.
12. DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



INJURY RISK!

- Avoid Gas Wok Ring Table installation next to fat Fryer.
- Water could splash into the Fryer and may injure the user.
- It is recommended to keep a safe distance between Gas Wok Ring Table and other kitchen equipment like Fryer.

3. Technical Data

3.1 Data Table



3.1.1 Technical Specification of Gas Wok Ring Table

Table 1 :

Technical Specification			
Model	NGWT 7-55/SN		
Overall Dimension (mm)	Width	Depth	Height
	800	600	300
Shipping Box Dimension (mm)	830	660	400
Cooking Surface WxD (mm)	Ø 330		
Rate	G30: 11.5 kWx2 = 23 kW (19,780 kCal /h) G20: 13 kWx2 = 26 kW (22,360 kCal/h)		
Gas Connection (G)	R 3/4 "		
Gas Supply Pressure	G30 / G31 : 28 – 30 / 37 mbar G30 / G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar		
Net Weight (Kg)	22.5		
Ignition	Manual		

3.2 Data Plate



3.2.1 Technical plate reports the current gas setting, nominal data, gases table, categories, and pressures for other CE countries.

REGULATED FOR :

Model : NGWT 7-55 SN
Art. No. : NGWT 7-55/SN E
Type : A1
S/N : XXXX
ΣQn : 23 kW (LPG)
26 kW (NATURAL GAS)
Electricity : -

	G20	G25	G25.1	G30	G31	
CZ-ES-GB	20	20	20	28-30	37	mbar
GR-IE-IT-PT	20	20	20	50	50	mbar
DE	I2E 13+	20	20	28-30	37	mbar
LU	I2E 13+	20	20	28-30	37	mbar
AT-CH	I12H3B/P	20	20	50	50	mbar
BG-CY-GR-EE-PL-HR	I12H3B/P	20	20	28-30	28-30	mbar
PL	I12H3B/P	20	20	28-30	37	mbar
BE-FR	I12E+3+	20	25	28-30	37	mbar
MT-NL	I3B/P	20	20	28-30	28-30	mbar

G20 : 2.75 m³/h
G25 : 3.20 m³/h
G25.1 : 3.20 m³/h
G30 : 1.81 kg/h
G31 : 1.78 kg/h

CE 0085 XX

P.I.N. CE-0085CT0252

*For professional use. Made in Indonesia

REGULATED FOR :

Model : NGWT 7-55 SN
Art. No. : NGWT 7-55/SN E
Type : A1
S/N : XXXX
ΣQn : 23 kW (LPG)
26 kW (NATURAL GAS)
Electricity : -

	G20	G25	G25.1	G30	G31	
CZ-ES-GB	20	20	20	28-30	37	mbar
GR-IE-IT-PT	20	20	20	50	50	mbar
DE	I2E 13+	20	20	28-30	37	mbar
LU	I2E 13+	20	20	28-30	37	mbar
AT-CH	I12H3B/P	20	20	50	50	mbar
BG-CY-GR-EE-PL-HR	I12H3B/P	20	20	28-30	28-30	mbar
PL	I12H3B/P	20	20	28-30	37	mbar
BE-FR	I12E+3+	20	25	28-30	37	mbar
MT-NL	I3B/P	20	20	28-30	28-30	mbar

G20 : 2.75 m³/h
G25 : 3.20 m³/h
G25.1 : 3.20 m³/h
G30 : 1.81 kg/h
G31 : 1.78 kg/h

CE 0085 XX

P.I.N. CE-0085CT0252

*For professional use. Made in Indonesia

Fig. 1

3.2.2 Gas Connection Pressure

Table 2 :

Countries	Category	Connection Pressure (mbar)	
		Natural Gas Type	Liquid Gas / LPG Type
AT	I12H3B/P	20	50
BE	I12E+3+	20/25	28-30/37
BG	I12H3B/P	20	28-30
CH	I12H3B/P	20	50
CY	I12H3B/P	20	28-30
CZ	I12H3+	20	28-30/37
DE	I12ELL3B/P	20	50
DK	I12H3B/P	20	28-30
EE	I12H3B/P	20	28-30
ES	I12H3+	20	28-30/37
FI	I12H3B/P	20	28-30
FR	I12E+3+	20/25	28-30/37
GB	I12H3+	20	28-30/37
GR	I12H3+	20	28-30/37
HR	I12H3B/P	20	28-30
HU	I12H3B/P	20	28-30
IE	I12H3+	20	28-30/37
IT	I12H3+	20	28-30/37
LT	I12H3B/P	20	28-30
LU	I2E	20	
	I3+		28-30/37
LV	I12H3B/P	20	28-30
MT	I3B/P		28-30
NL	I3B/P		28-30
NO	I12H3B/P	20	28-30
PL	I12E3B/P	20	37
PT	I12H3+	20	28-30/37
RO	I12H3B/P	20	28-30
SE	I12H3B/P	20	28-30
SI	I12H3B/P	20	28-30
SK	I12H3B/P	20	28-30
TR	I12H3B/P	20	28-30

3.2.3 Technical Plate reports warnings in European languages and destined languages.

Table 3 :

DE	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs – und Wartungsanleitung."
FR	"L'appareil doit être raccorde conformément aux norms en vigueur et il ne doit etre installé que dans locaux bien aérés. Faire attention aux instruction relatives a l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Préstese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerate. Si presti particolare attenzione alle istruzioni per l'uso manutenzione dell'apparecchio prima di metterlo in funzione."
PT	"Este aparelho deve ser instalado Segundo as normas em vigor e só pode ser colocado em funcionamento em ambiente bem ventilado. Antes da instalação e da colocação em funcionamento, devem ler-se as respetivas instruções."
IE	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
GR	"αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και μπορεί να λειτουργήσει μόνο σε καλά αεριζόμενο περιβάλλον. Πριν από την εγκατάσταση και τη λειτουργία της συσκευής, βεβαιωθείτε ότι έχετε διαβάσει τις σχετικές οδηγίες."
LU	"Šti ierīce jāuzstāda saskaņā ar spēkā esošajiem noteikumiem un to var darbināt tikai labi vēdinātā vidē. Pirms ierīces uzstādīšanas un lietošanas pārlicinieties, ka esat izlasījis attiecīgos norādījumus."
AT	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs – und Wartungsanleitung."
CH	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs – und Wartungsanleitung."
DK	"Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner."
SE	"Denna apparat måste installeras enligt gällande föreskrifter och får endast användas i väl ventilerad miljö. Innan du installerar och använder apparaten måste du läsa de relativa instruktionerna."
FI	"Tämä laite on asennettava voimassa olevien määräysten mukaisesti ja sitä voidaan käyttää vain hyvin ilmastoidussa ympäristössä. Ennen laitteen asentamista ja käyttöä on syytä lukea suhteelliset ohjeet."
BE	"L'appareil doit être raccorde conformément aux norms en vigueur et il ne doit etre installé que dans locaux bien aérés. Faire attention aux instruction relatives a l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
NL	"Dit apparaat moet worden geïnstalleerd in overeenstemming met de geldende voorschriften en mag alleen in een goed geventileerde omgeving worden gebruikt. Lees voordat u het apparaat installeert en gebruikt de relatieve instructies."
NO	"Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner."

3.2.4 Technical plate reports warning and current setting on appliance packaging.

Table 4 :

GB	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	This appliance must be installed according to the regulations in force and used only in a well aired place. Consult the instructions before installing and using this appliance. This package must be disposed according to the regulations in force.		
DE	I12ELL3B/P	G20 ; 2E ; 20 mbar G25 ; 2LL ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
	Dieses Gerät soll gemäß den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum benutzt werden. Vor Installation und Benutzung dieses Gerätes bitte die Bedienungsanweisungen durchlesen. Dieses Paket muss gemäß den geltenden Vorschriften entsorgt werden.		
FR	I12E+3+	G20/25 ; 2E+ ; 20/25 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Cet appareil doit être installé conformément aux règlements en vigueur et il doit être utilisé seulement dans locaux bien aérés. Consulter les instructions avant de l'installation et de l'utilisation de cet appareil. Ce paquet doit être éliminé conformément à la réglementation en vigueur.		
ES	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Este aparato debe ser instalado conforme a las normas vigentes y setiene que utilizar solo en locales bien aireados. Consultar las instrucciones antes de instalar y utilizar esto aparato. Este paquete debe eliminarse de acuerdo con la normativa vigente.		
IT	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Questo apparecchio deve essere installato conformemente alle regolamentazioni in vigore e utilizzato soltanto in un luogo ben aerato. Consultare le istruzioni prima di installare e di utilizzare questo apparecchio. Questo pacco deve essere smaltito secondo le normative vigenti.		
PT	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Este aparelho deve se instalado Segundo as normas em vigor e sópode se colocado em funcionamento em ambiente bem ventiladp. Antes da instalação e da colocao em funcionamento, devem ler-se as respetivas instruções.		
IE	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	This appliance must be installed according to the regulations in force and used only in a well aired place. Consult the instructions before installing and using this appliance. This package must be disposed according to the regulations in force.		
GR	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και μπορεί να λειτουργήσει μόνο σε καλά αεριζόμενο περιβάλλον. Πριν από την εγκατάσταση και τη λειτουργία της συσκευής, βεβαιωθείτε ότι έχετε διαβάσει τις σχετικές οδηγίες.		

LU	I2E I3+	G20 ; 2E ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Šti ierīce jāuzstāda saskaņā ar spēkā esošajiem noteikumiem un to var darbināt tikai labi vēdinātā vidē. Pirms ierīces uzstādīšanas un lietošanas pārlicinieties, ka esat izlasījis attiecīgos norādījumus.		
AT	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Dieses Gerät soll gemäß den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum benutzt werden. Vor Installation und Benutzung dieses Gerätes bitte die Bedienungsanweisungen durchlesen. Dieses Paket muss gemäß den geltenden Vorschriften entsorgt werden.		
CH	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Dieses Gerät soll gemäß den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum benutzt werden. Vor Installation und Benutzung dieses Gerätes bitte die Bedienungsanweisungen durchlesen. Dieses Paket muss gemäß den geltenden Vorschriften entsorgt werden.		
DK	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner.		
SE	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Denna apparat måste installeras enligt gällande föreskrifter och får endast användas i väl ventilerad miljö. Innan du installerar och använder apparaten måste du läsa de relativa instruktionerna.		
FI	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Tämä laite on asennettava voimassa olevien määräysten mukaisesti ja sitä voidaan käyttää vain hyvin ilmastoidussa ympäristössä. Ennen laitteen asentamista ja käyttöä on syytä lukea suhteelliset ohjeet.		
BE	II2E+3+	G20/25 ; 2E+ ; 20/25 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	L'appareil doit être raccorde conformément aux norms en vigueur et il ne doit etre installé que dans locaux bien aérés. Faire attention aux instruction relatives a l'utilisation et l'entretien de l'appareil avant de le mettre en marche.		
NL	I3B/P	G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/>
	Dit apparaat moet worden geïnstalleerd in overeenstemming met de geldende voorschriften en mag alleen in een goed geventileerde omgeving worden gebruikt. Lees voordat u het apparaat installeert en gebruikt de relatieve instructies.		
NO	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner.		

3.3 Overall Dimension



NGWT 7-55/SN

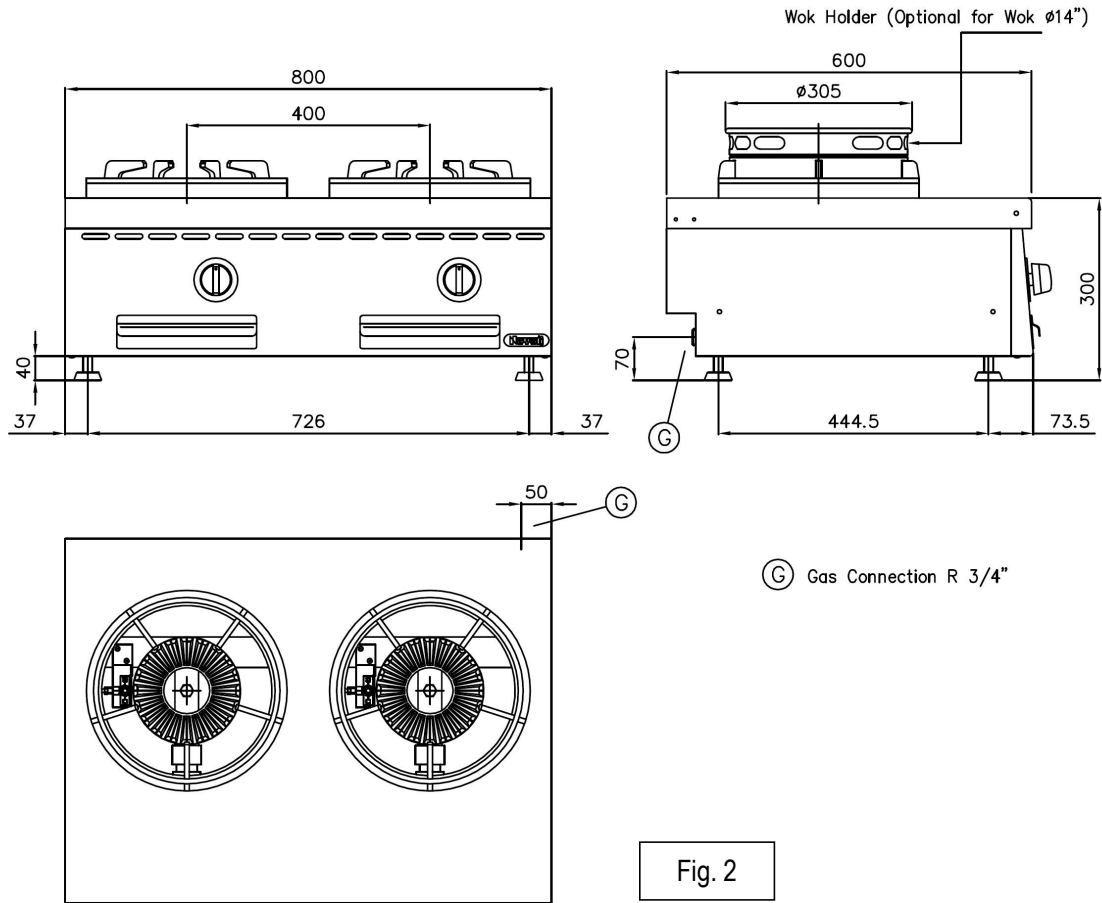


Fig. 2

3.4 Component List

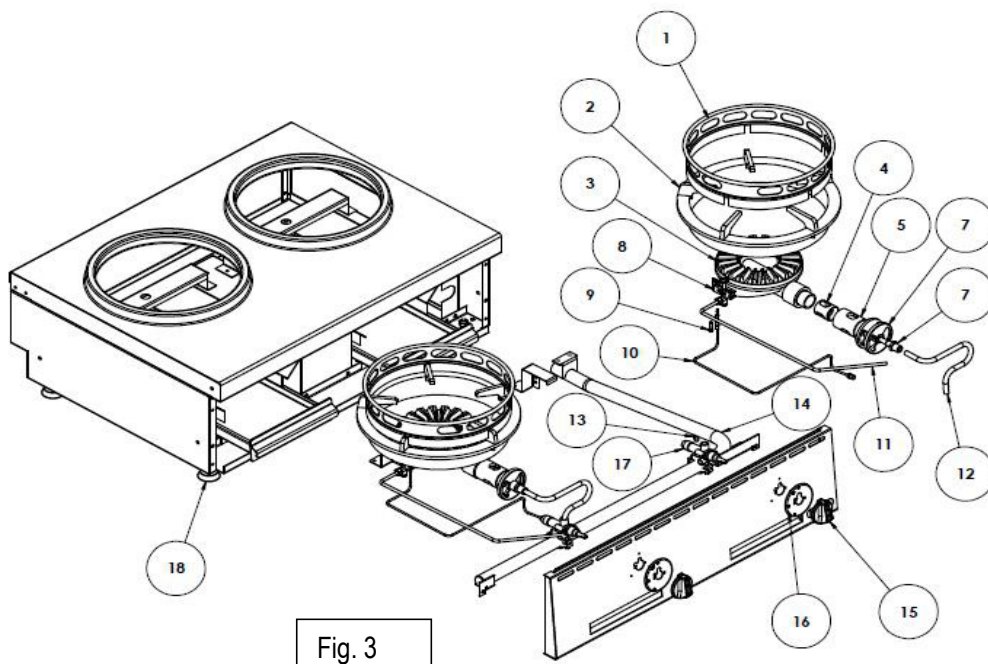


Fig. 3

Table 5 :

NO	PART CODE	DESCRIPTION	QTY
1	GS.2718A	Wok Holder NGWT	2
2	GS.2720B	Pot Holder Ø 280 mm	2
3	GS.4023	Burner NS9001	2
	GS.4030	Cast Iron Cap NS9001	2
4	GS.2825	Air Chamber bush 1.5 inch	2
5	GS.4357B	Air Chamber Mixing Jumbo Burner	2
6	GS.4358C	Primary Air Adjuster Plate	2
7	GS.283D	Nozzle Jumbo Burner Ø 1.80 (LPG)	2
	GS.283E	Nozzle Jumbo Burner Ø 3.05 (LNG)	2
8	GS.3851	Bunsen Pilot	2
9	GS.3828	Nozzle Pilot	2
10	GS.3895B	Thermocouple 600 mm	2
11	L605V27	Pilot Pipe	2
12	PD.9561V	Flexible Hose 200 mm	2
13	PD.4232	Nipple	1
14	I605V00B	Gas Min Pipe	1
15	PD.4052FD	Gas Knob Ø 8 mm	2
16	PD.4055O2A	Ring Gas Knob	2
17	GS.387D	Gas Cock	2
18	PD.2456	Adjustable Feet w/ Zinc Plate Screw	4

FRM-PDE-03-04 (NYT/R&D/20181008)

4. Handling and Installing



 **Important!** Before installing, place the appliance on solid, flat, stable and horizontal surface and connection availability.

The following instructions are intended for authorized and qualified installer. Before doing installation, adjustment, and maintenance operations, the installer must follow local and legal regulations. Cut the gas supply before doing any installation.

1. This appliance is using gas. Gas services should be installed according to:
 - a. Local and international standards
 - b. Local recommendation, such as building standards and recommendation concern with combustion
 - c. Directions and regulations from the gas and power supply companies
 - d. Regulation concern with prevention accident measures
2. Remove all packaging material and protective coatings.
3. Ensure gas supply is sufficient to operate this appliance.
4. Install the appliance by using Qualified Gas Filter.
5. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
6. Take a leakage test by using soapy water solution. Spread the soapy solution on joints and pipe fitting. A leakage will be indicated by bubbles comes from the joints or pipefitting. Another way is by looking at the gas counter. If there is no movement on the gas counter, it means no gas leakage.
7. Before cleaning or maintaining the appliance, please isolate gas supply to the safe place.
8. Install the appliance by following Safe International Gas Standards.



WARNING!

Do not use free flame to find gas leak!

4.1 Packaging and Transport



4.1.1 Packaging

The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading. When unpacking, check that all components are present in the correct quantities and are undamaged. The packaging material must be properly disposed of in accordance with legal requirements.

4.1.2 Transport

Different means of transport may be used, depending partly on the destination.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.

4.2 Handling and Lifting



The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.



Important! When engaging with the lifting equipment, watch out for the gas supply.

4.3 Safety Devices and Accessories



The appliance is provided with safety devices. The additional devices must be added if necessary to comply with the relevant legal requirement during the installation.



Important! Make the daily check that the safety devices are properly install and in good working order.

The appliance is equipped with the included or optional accessories. There is G20 Conversion Kit as included accessory.

4.4 Position and Fixing



1. Authorized personnel must do the installation.
2. Install the appliance according to National Safety Standard about gas-heated standard.
3. Place the appliance in good ventilated room with permanent ventilation ducts to guarantee sufficient exchange of air and keep the work place healthy.
4. If the Gas Wok Ring Table not connected to a flue, it is recommended to install it under efficient hood, which could evacuate burned gases and cooking steams. Below is construction type according to National Regulations:
A₁: Appliance without fan and does not have connection to a flue or to a device for evacuating combustion products outside the room. The combustion air and burned gas mixed in one room.
5. Make sure that any object around or under Gas Wok Ring Table does not obstruct air volume required for combustion.
6. Put away any flammable materials near Gas Wok Ring Table.
7. When the appliance is freestanding, keep a distance at least 10 cm from side, and rear walls. Especially when the appliance close to wall and does not protected with fire-resistant materials made.
8. Install the appliance separately or side by side with other appliance according to recommended range.
9. Put Gas Wok Ring Table on solid, flat, and horizontal floor.
10. Adjust the height of the four feet by using brackets.
11. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent. Eliminate all packaging material according to national laws.

4.5 Gas Supply Connection



1. Before installing and connecting Gas Wok Ring Table to gas supply, carefully control the fixed part of gas system, which conformed to National Building Regulation.
2. Verify gas pipes sections to guarantee sufficient supply for all gas heated appliances. Install it in similar condition to avoid excessive pressure drops.
3. The pipes must be made of steel (with junctions made using white cast iron, or galvanized steel fittings, or autogenously welded joints) or copper pipes (with mechanical joints and couplings without seals or mastics or brazed joints).
4. Control the gas bottle (if any) placed correctly and protected in dry area.
5. Check whether the gas pipes can easily inspected. If the pipes installed in floor and wall, make sure that this work done according to professional standard with reference points that make it possible to find the pipes.
6. Before installing Gas Wok Ring Table, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Gas Wok Ring Table to gas supply using solid fittings or flexible steel pipes with suitable sections related to nominal power and length.
8. Check whether the flexible pipes does not pass or near hot surfaces, put under stress and traction, contact with sharp edges, or other things that could damage the pipe.
9. Install quick ON – OFF valve between the gas mains and each single appliance where easy to reach.
10. After install Gas Wok Ring Table safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.
11. The Gas Wok Ring Table is equipped with ISO 7/ 1 screw thread, gas connection of ¾ inches diameter and suitable adapter for ISO 228/ 1 G screw thread gas connection are provided together with the appliance according to destined countries.

4.6 Checking Gas Pressure and Nominal Heat Input



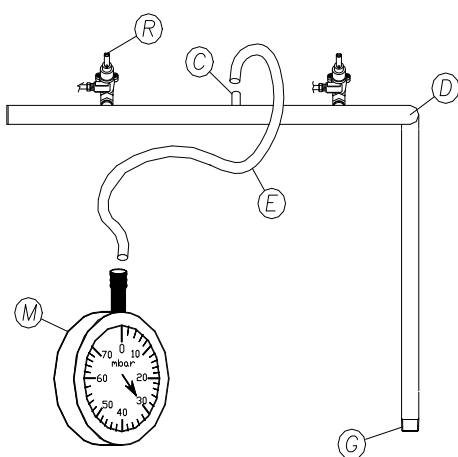
At the first installation, specialized technician must control Gas Wok Ring Table nominal heat input, maintenance, and gas conversion. DO NOT improve Gas Wok Ring Table performance and increase nominal heat affirmed by the manufacturer. Control heat input by using gas counter and chronometer. Measure the exact amount of gas flow per unit of time which consumed by the appliance at maximum power. Compare the measurement to the consumption data on Data Technical Table 1, $\pm 5\%$ tolerance is allowed. When you are measuring top deviations, carefully check the diameters and the quality of installed injectors and gas main pressure. If you want to measure the main pressure while Gas Wok Ring Table is ON and using a pressure gauge for liquids (for example U manometer, with minimum resolution 0.1 mbar), please follow direction below:

1. Connect the flexible pipe "E" of the Manometer to the inlet pressure point "C" after unscrewing its cap.
2. Measure the connection pressure: if the reading is not within the values given in the following table, the appliance cannot work properly. The gas company must be informed to find out the supply pressure problems. If necessary, install a pressure regulator.
3. Once the connection pressure has been measured, disconnect flexible pipe "E", retighten the screw cap of the inlet pressure point "C". Restore the components inversely.

4.6.1 Gas Pressure

Table 6 :

Gas Type	Gas Pressure (mbar)		
	Normal	Minimum	Maximum
Natural gas G20	20	17	25
Natural gas G25	20	18	25
LPG G30/G31	28 / 37	20/25	35/45
LPG G30	50	42.5	57.5



C	= Inlet pressure point
D	= Gas pipe
E	= Flexible pipe
G	= Inlet gas connection
M	= Manometer
R	= Gas tap

Fig. 4

5. Gas Conversion

Only professional and qualified mechanic can do this job.

1. By looking “Adjustment”, replace Main Burner Injectors, Pilot Burner Injectors, and adjust correctly Primary Air Setting for each Main Burner.
2. Spare injectors are available with the appliance.
3. Make sure the diameter printed on each injector is 1/100 of a millimeter.
4. Convert the appliance after turn the gas OFF and in UP position and let Gas Wok Ring Table cool.



Important! On completion of the operation, make sure that there are no gas leaks or malfunctions

5.1 Gas Conversion



5.1.1 Main Burner Nozzle

1. Lift the Burner (1) about 10 mm and pull from mixing chamber (3)
2. Remove the fixing screw (2). This screw can be reach from below.
3. Remove the complete mixing chamber (3) by turn anticlockwise from the Nozzle.
4. Turn the pressure ring (4) from Nozzle. DO NOT lose the pressure ring.
5. Remove the screw (5) and take the complete Nozzle unit.
6. Remove the Nozzle from the Nozzle carrier and replace with the new one that suit to the table depend to the country and gas type.
7. Fix the Nozzle with a non-hardening sealing tape.
8. Replace the burner by following instructions to opposite direction. Notice the Primary Air Adjustment.

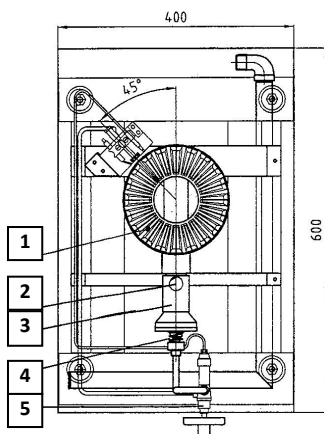


Fig. 5

5.1.2 Pilot Burner Nozzle

Adjust the Pilot flame according to natural gas. Follow direction below:

1. Remove the covering screw (10) with washer (11) by using small screwdriver.
2. Adjust Nozzle (C) to make Main Burner ignites well.
3. Turn clockwise to reduce gas flow. Otherwise, turn anticlockwise to increase gas quantity.
4. When operated with liquid gas, turn Nozzle (C) clockwise.
5. Fix gas after regulating washer (11) and covering screw (10).

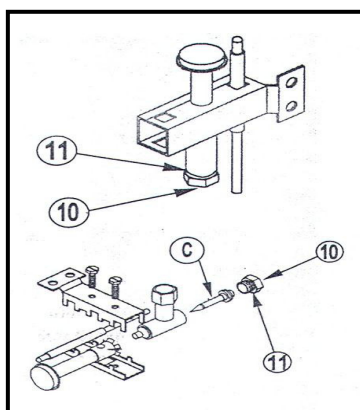
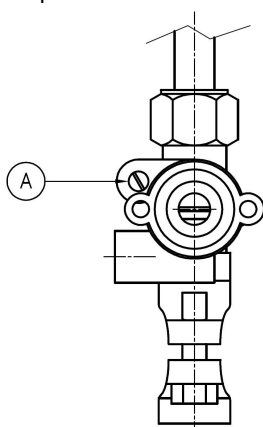


Fig. 6

5.1.3 Adjusting Main Burner Minimum Rate

1. Access By – Pass screw “A” of the gas tap after removing the handle and adjust it according to suitable gas. Follow these instructions:
 1. Natural Gas G 20: Adjust By – Pass screw until optimum minimum reached. Once this has been done while the burner ON, check whether you go from maximum to minimum position, the flame does not backfire. Check flame stability at minimum rate.
 2. Liquid Gas G 30/ G 31: Screw By- pass right down.



A = By-pass screw of the gas tap

Fig. 7

5.1.4 Primary Air Adjustment

1. Unscrew the bolt with an appropriated screw driver
2. Move Primary Air Adjuster in order to reach the distance which according to the table (H)
3. Retighten the screw cap again.

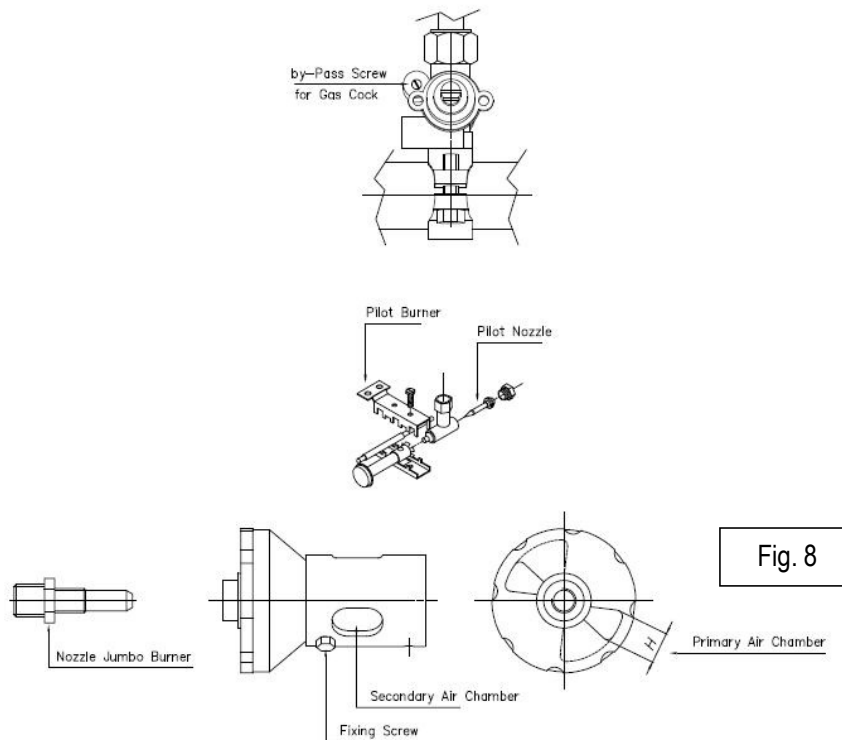


Fig. 8

Table 7 :

Nominal Heat Input	Gas Type	Pressure (mbar)	Nozzle (mm)	Pilot Nozzle (mm)	Primary Air Adjustment H (mm)	Secondary Air Chamber	Air Chamber for Nozzle	By-pass Screw for Gas Cock (mm)
11.5 kW	G30/G31	28-30/37	Ø 1.80	Ø 0.20	12 mm	Full Opened	Full Opened	Ø 0.95 *
		50/50	Ø 1.60		Opened			Ø 0.85
13 kW	G20	20	Ø 3.05	Adjusted	5 mm Opened	Full Closed	Full Closed	Adjusted
	G25	20	Ø 3.30					

• or Adjusted

Reduced Heat Input	Consumption
3.00 kW	G30 0.907 kg/h
	G31 0.893 kg/h
	G20 1.376 m/h
	G20 1.376 m/h
	G25 1.600 m/h



WARNING!

After doing conversion please remember to:

- Attach an indelible sticker on technical data plate with the new installation data.
- Fix the new seals on the regulated parts (Primary Air Bushes and Main Injector).
- Take pressure test of gas circuit and check for leaks.
- Properly control Gas Wok Ring Table work according to these instructions.
- Please check main burners' cross-lighting, stability, and flame factor.

6. Use and Operation

6.1 Warning



This appliance is a gas cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room. Below are several preliminaries warning that strictly conformed:

1. Check the gas supply whether it is in good condition and make sure that the air volume required for combustion is not obstruct by any object around or under the appliance.
2. If there is a persistent breakdown, please contact authorized mechanic.
3. User is only responsible for daily routine cleaning for maintenance.
4. Qualified mechanic must do operations related to installation and maintenance according to Regulation in force.
5. Use this Gas Wok Ring Table only for COOK FOOD: SHALLOW FRYING, FRYING, SAUTEING, until BOILING. DO NOT use the Gas Wok Ring Table for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
6. Before operating Gas Wok Ring Table for the first time, carefully clean the appliance to remove industrial oil/lubricant.
7. After using the Gas Wok Ring Table, close the gas valve in UP position.

6.2 Control Panel Description



6.2.1 For example NGWT 7-55 SN E

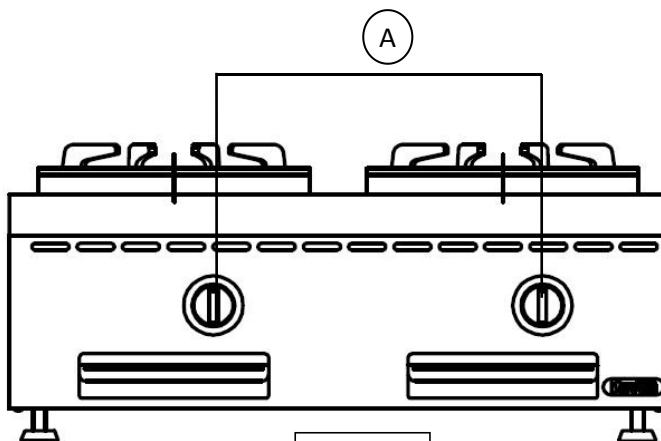


Fig. 9

A : Gas Control Knob
to open and close the burner gas supply

6.3 Switch ON/OFF



6.3.1 Turn Burner ON

1. Press and turn the Gas Control Knob to the “★” Position
2. Keep press the Gas Control Knob while ignite the Pilot Burner by using match or igniter gun. Check whether the Pilot Burner ignites.
3. Keep press the Gas Control Knob for ± 20 seconds and release the Knob.
4. If it fails to ignite, repeat the procedure (1,2,3).

6.3.2 Turn Burner OFF

1. Turn the security Gas Control Knob to the “0” position.
2. To extinguish the flame temporary, turn the security Control Knob to the ★ position. At this position, only Pilot flame remains lighting.
3. After cooking, extinguish all flames by turn the Gas Control Knob to “0” (zero position).



ATTENTION!

When you want to start the appliance in the cold condition (like in the morning after along time for not being used), you have to wait at least two minutes before turning the main burners on. Therefore, thermocouple can warm up and provide the voltage needed for the valve work.

6.4 Suitable Wok and Pan Type



6.4.1 Suitable wok type which can be used for NGWT 3-55 :

- Wok size \varnothing 330-355 mm

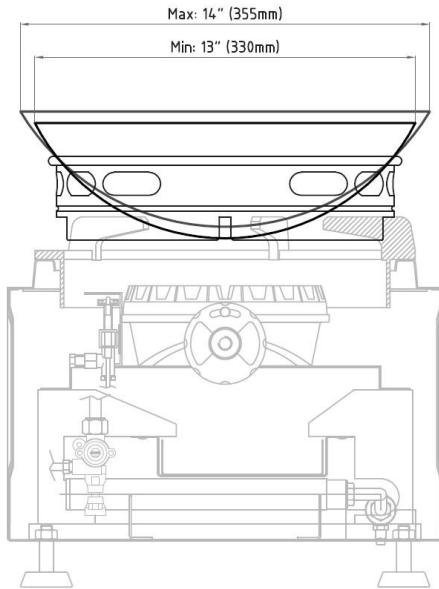


Fig. 10

6.4.2 Suitable pan type which can be used for NGWT 3-55 :

- Pan size \varnothing 203-381 mm

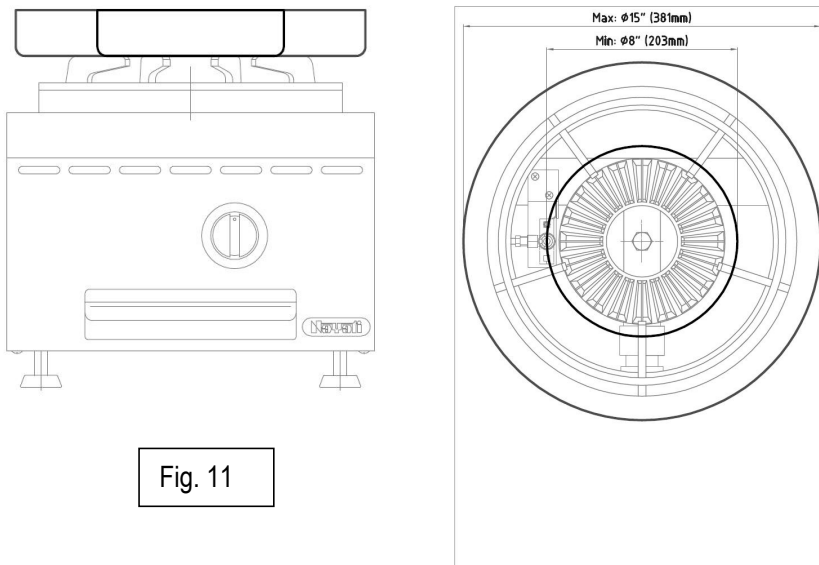


Fig. 11

7. Routine Cleaning and Maintenance



Clean the appliance to keep the functionality and durability. In the case of any failures, do not attempt to solve the problem but call your dealer immediately to ask for help. Do not attempt to dismantle the appliance, specialized mechanics must do all job.

For routine cleaning process, please follow procedure below and notice the warning:

1. Make sure the gas valve on UP position, the appliance is closed, and the entire burners are OFF.
2. Let the appliance cool.
3. Clean the steel part daily with warm soapy water, rinse and dry thoroughly. Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), using steel wool, brushes, or scrappers that could leave ferrous particles. These materials could oxidize and causes rust on the appliance.
4. Spread a suitable degreaser on the plate and leave it to act for a few minutes.
5. Clean the plate thoroughly with a sponge, rinse with plenty of water and dry
6. Clean the burners with mild detergent or using soap and water.
7. Check the burners whether the holes are clogged. If necessary, use steel wool pad to remove deposits without damaging any parts of pilot unit.
8. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
9. NEVER wash the appliance with direct high-pressure jet water.
10. If the cooker will not used for a long time, briskly rub the steel part slightly with a damp cloth and Vaseline oil. After that, wrap with protective film and put the appliance in a good ventilated room.



ATTENTION!

- If you find the lighting and control devices are difficult to use, please contact the manufacturer immediately, which will provide you necessary assistance or call NAYATI dealer.
- Please check the appliance periodically for 6 months. Contact your dealer that will supply assistance to repair and set interval.
- Authorized and qualified personnel must do all service.

8. Trouble Shooting

Table 8 :



NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	The Pilot flame does not ignite	Gas pipe to Pilot closed	Check and repair. Check the gas supply.
		Pilot head clogged	Check and clean
		Pilot nozzle clogged	Check and replace
2.	Burner flame yellow	Primary Air setting incorrect	Check and repair
		Burner dirty	Check and clean
3.	Burner does not ignite	Gas valve damaged	Check and replace
4.	Pilot flame does not keep lighting	Thermocouple dirty	Check and clean with fine steel brush
		Thermocouple does not produce voltage (mV)	Check and repair
		Thermocouple slacked	Check and repair
		Thermocouple magnet damaged	Check and replace

9. CE Certificate

CE 0085



CERT

EU type examination certificate EU-Baumusterprüfbescheinigung

CE-0085CT0252

Product Identification No.
Produkt-Identnummer

Field of Application <i>Anwendungsbereich</i>	EU Gas Appliances Regulation (EU/2016/426) <i>EU-Gasgeräteverordnung (EU/2016/426)</i>
Owner of Certificate <i>Zertifikatinhaber</i>	PT. NAYATI INDONESIA Jl. Raya Terboyo No. 19, ID-50112 Semarang, Central Java
Distributor <i>Vertreiber</i>	PT. NAYATI INDONESIA Jl. Raya Terboyo No. 19, ID-50112 Semarang, Central Java
Product Category <i>Produktart</i>	Catering appliances: Open flame burner (2101)
Product Description <i>Produktbezeichnung</i>	WOK burner
Model <i>Modell</i>	NG ...
Countries of Destination <i>Bestimmungsländer</i>	AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IT, LT, LU, LV, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, TR
Test Reports <i>Prüfberichte</i>	type testing: 432/0918/1578 from 18.06.2018 (FGL)
Test Basis <i>Prüfgrundlagen</i>	EU/2016/426 A III B (09.03.2016) DIN EN 203-1 (01.07.2014) DIN EN 203-2/1 (01.04.2015)

Date of Expiry / File No. 16.07.2028 / 18-0332-GEE
Ablaufdatum / AZ

16.07.2018 Rie A-1/2

Date, Issued by, Sheet, Head of Certification Body
Datum, Bearbeiter, Blatt, Leiter der Zertifizierungsstelle

DVGW CERT GmbH is an accredited body by DAkkS according to DIN EN ISO/IEC 17065:2013 and notified by the government of the Federal Republic of Germany for certification of gas appliances under EU Regulation

DVGW CERT GmbH ist von der DAkkS nach DIN EN ISO/IEC 17065:2013 akkreditierte und von der Deutschen Bundesregierung benannte Stelle für die Zertifizierung von Gasgeräten gemäß EU-Verordnung EU/2016/426.



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Elektrical Data 230 V AC, 50 Hz
Elektrische Daten

Appliance Categories <i>Geräte-kategorien</i>	Supply Pressures <i>Versorgungsdrücke</i>	Countries of Destination <i>Bestimmungsländer</i>	Remarks <i>Bemerkungen</i>
I2E	20 mbar	LU, PL	
I3B/P	28-30 mbar	HU, MT	
I3B/P	50 mbar	HU	
II2E+3+	20/25, 28-30/37 mbar	BE, FR	
II2E3B/P	20, 30 mbar	RO	
II2E3B/P	20, 37 mbar	PL	
II2EK3B/P	20/25, 28-30 mbar	NL	
II2ELL3B/P	20, 50 mbar	DE	
II2H3+	20, 28-30/37 mbar	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK, TR	
II2H3B/P	20, 28-30 mbar	CY, DK, EE, FI, GR, HR, LT, LV, NO, RO, SE, SI, SK, TR	
II2H3B/P	20, 30 mbar	RO	
II2H3B/P	20, 50 mbar	AT, CH, SK	
III1ab2H3B/P	8, 20, 28-30 mbar	SE	only for serie NGK...

Type <i>Typ</i>	Technical Data <i>Technische Daten</i>	Remarks <i>Bemerkungen</i>
NGETL 5-50; NGER 4-60; NGER 7-70; NGWT 3-55 SN; NGWT 3-55 AM	nominal heat input (Hi): 13,0 kW heat input - LPG (Hi): 11,5 kW	1 burner
NGWR 7-90	nominal heat input (Hi): 18,0 kW	1 WOK burner
NGER 9-60; NGER 13-70; NGWT 7-55 SN	nominal heat input (Hi): 26,0 kW heat input - LPG (Hi): 23,0 kW	2 burners
NGWR 9-90	nominal heat input (Hi): 31,0 kW	1 WOK burner, 1 soup burner
NGK 40/B; NGK 70/S	nominal heat input (Hi): 33,0 kW	1 WOK burner
NGER 15-60; NGER 20-70	nominal heat input (Hi): 39,0 kW heat input - LPG (Hi): 34,5 kW	3 burners
NGKB 11-90 CLN; NGKB 12-125 CLN	nominal heat input (Hi): 40,0 kW	1 WOK burner
NGK 4010	nominal heat input (Hi): 46,0 kW	1 WOK burner, 1 soup burner
NGWR 16-90	nominal heat input (Hi): 49,0 kW	2 WOK burners, 1 soup burner
NGER 20-60	nominal heat input (Hi): 52,0 kW heat input - LPG (Hi): 46,0 kW	4 burners
NGWR 18-90	nominal heat input (Hi): 62,0 kW	2 WOK burners, 2 soup burners
NGK 80	nominal heat input (Hi): 66,0 kW	2 burners
NGKB 22-90 CLN; NGKB 22-125 CLN	nominal heat input (Hi): 80,0 kW	2 WOK burners

Hints of Utilization /Remarks
Verwendungshinweise / Bemerkungen

Installation type: A1

Additional proved countries of destination, appliance categories and supply pressures:

AL, BG, MK, RS: II2H3B/P (20, 28-30 mbar)

AL, MK: II2H3+ (20, 28-30/37 mbar)

RO: II2L3B/P (25, 30 mbar)

In the NON-EU countries the CE-marking will be accepted as conformity approval if the Gas Appliance Regulation EU/2016/426 is transferred into national law by this countries.

10. General Exclusions

GENERAL EXCLUSIONS

- Damage to control knobs and buttons.
- Discoloration of components due to heat.
- Drainage does not meet requirements.
- Lubrication of moving parts.
- Corrosion caused by the use of chemical cleaners.
- Replacement of components due to internal contamination as a result of spillage or accumulation of grease/food debris due to a lack of cleaning.
- Cabinet, drawer and door seals are considered consumable items and will not be replaced under warranty.
- Light bulbs, lens covers and sticker display are considered consumable items and will not be replaced under warranty.
- Enamel coated components if impacted sufficiently will crack or chip, such damage is not covered by the terms of this warranty.
- Rectification where non-Nayati specified parts have been used.
- Where user error is established.

Gas general

- Poor combustion caused by lack of cleaning.
- Failure of components directly linked to poor cleaning and/or maintenance.
- Cleaning of burners jets.
- Cleaning/adjustment of pilots and thermocouples.
- Correction of gas pressure to the appliance.
- Renewing of gas supply fittings external to the appliance.

Electrical general

- Resetting of safety devices including fuses where no other fault exists.
- Renewing of supply cable ends.

Fryers

- Replacement of components damaged by cooking oils due to a lack of cleaning and care when replacing oil.
- Damage to thermostats.

Steamers

- Corrosion caused by high water hardness.
- Damage resulting from lack of water flow to the unit.

Induction

- Chipped or damaged glass not reported at time of delivery.
- Damage due to blocked or missing air filters.
- Damage to the generator due to wrong pan type/size used.

Gas Charcoal grills and salamanders

- Impact damage caused by the user due to misuse outside of the design scope.

Chargrill Radiant covers

- Radiant covers are considered consumable items and may corrode if not regularly cleaned due to prolonged contact with salt and fats and will not be replaced under warranty.
- Damage to heaters due to failure to replace radiant covers is not covered by the warranty.

Heated and chilled food displays

- Chipped or damaged glass not reported at time of delivery.
- Damage to components resulting from restricted airflow to inlets and outlet.
- Damage to components resulting from accumulation of airborne particles.
- Condensation on cold surfaces if units are installed in environments beyond specification.

Dishwashing

- Corrosion caused by high water hardness.
- Chemical pump due to misuse chemical agent.
- Washing accessories : basket, curtain.
- Malfunction caused by high water hardness.

11. Addresses



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