

BEDIENUNGSANLEITUNG



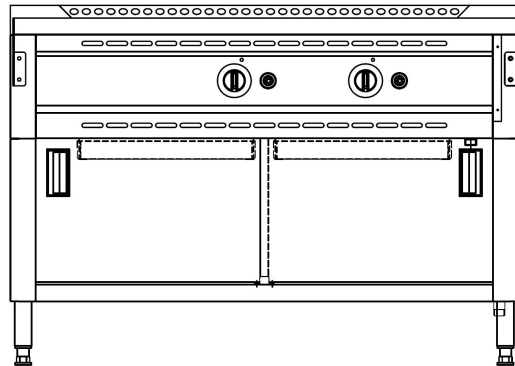
KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden

Installation, Operation and Maintenance Instructions

Gas Teppanyaki Jumbo Grill

Model :

TP-JG-12/G	2 Burners, Mild Steel Griddle Plate
TP-JG-12/G P	2 Burners, Mild Steel Griddle Plate, Portable
TP-JG-15/G	3 Burners, Mild Steel Griddle Plate
TP-JG-15/G P	3 Burners, Mild Steel Griddle Plate, Portable



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 Teppanyaki Jumbo Grill 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 Teppanyaki Jumbo Grill is an excellent cooking appliance made by 3/4" thick of stainless steel, highly polished steel plate. The power rate is 14 kW and 21 kW. Burner atmospheric supplied by a mixture of liquid gas and air or natural gas and air. Main Burner ignition carried by Pilot Burner and equipped by Safety Thermocouple. Heavy duty gas teppanyaki built on assembled frame construction for flexibility. The appliance is also provided with 770mm working depth, removable griddle plate, large capacity grease container, food pan or oil drip pan (for portable) and adjustable legs 40 x 40 mm. Multi burners are controlled by brass valve and The Griddle made by stainless steel or mild steel for hygienic food. Removable grease container is provided for easy cleaning. This appliance used for cooking Japanese cuisine: sautéing. Featuring is removable clip joint to connect Oriental family product. 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 Teppanyaki Jumbo Grill. This appliance is for food preparation only. 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 Teppanyaki Jumbo Grill 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!

- Do not touch griddle plate after cooking. The griddle plate remains hot long time after use. This may cause severe burning injury.
- Clean the fat drawer after cooking and when the appliance cool. Hot fat in the fat drawer may cause the appliance set on fire.

3. Technical Data

3.1 Data Table



3.1.1 Technical Specification of Gas Teppanyaki Jumbo Grill

Table 1 :

Technical Specification						
Model	TP-JG-12/G			TP-JG-12/G P		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	1200	770/870	850	1200	770/870	450
Griddle Plate Dimension (mm)	970	565	20	970	565	20
Pipe Diameter	Drain (D)	Gas Inlet (G)	Water Inlet (S)	Drain (D)	Gas Inlet (G)	Water Inlet (S)
	-	¾"	-	-	¾"	-
Rate	14 kW 12,040 kCal/h			14 kW 12,040 kCal/h		
Gas Supply Pressure	G20: 20 / 25 mbar G25 : 20 mbar G30: 28-30 / 37 mbar G30 : 50 mbar			G20: 20 / 25 mbar G25 : 20 mbar G30: 28-30 / 37 mbar G30 : 50 mbar		
Direct Heat Emission (kW)	4.90			4.90		
Latent Heat Emission (kW)	5.60			5.60		
Steam Emission (Kg/h)	8.23			8.23		
Ignition	Piezo Electric Igniter			Piezo Electric Igniter		

3.1.2 Technical Specification of Gas Teppanyaki Jumbo Grill

Tabel 2 :

Technical Specification						
Model	TP-JG-15/G			TP-JG-15/G P		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	1440	770/870	850	1440	770/870	450
Griddle Plate Dimension (mm)	1200	550	20	1200	550	20
Pipe Diameter	Drain (D)	Gas Inlet (G)	Water Inlet (S)	Drain (D)	Gas Inlet (G)	Water Inlet (S)
	-	¾"	-	-	¾"	-
Rate	21 kW 18,060 kCal/h			21 kW 18,060 kCal/h		
Gas Supply Pressure	G20: 20 / 25 mbar G25 : 20 mbar G30: 28-30 / 37 mbar G30 : 50 mbar			G20: 20 / 25 mbar G25 : 20 mbar G30: 28-30 / 37 mbar G30 : 50 mbar		
Direct Heat Emission (kW)	7.35			7.35		
Latent Heat Emission (kW)	8.40			8.40		
Steam Emission (Kg/h)	12.34			12.34		
Ignition	Piezo Electric Igniter			Piezo Electric Igniter		

3.1.3 Gas Connection Pressure

Table 3 :

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
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
IE	I12H3+	20	28-30/37
IT	I12H3+	20	28-30/37
LT	I12H3B/P	20	28-30
LU	I2H	20	
NL	I12EK3B/P	20 (G20) / 25 (G25.3)	28-30
NO	I12H3B/P	20	28-30
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	I12H3+	20	28-30/37

3.1.4 Heat Load, Gas Connection Values, Combustion Requirement, and Exhaust Quantity

The Low Rate load for TP-JG/G for each burner is 3.6/3.1 kW.

Table 4 :

Type	Heat Load		Gas Connection Values		
	Full Fire	Minor Fire	Natural Gas E Natural Gas H (G20) HuB 9.45 kWh/m ³	Natural Gas L Natural Gas LL (G25) HuB 8.12 kWh/m ³	Liquid Gas (G30 / G31) HuB 12.68 kWh/m ³
TP-JG-12/G TP-JG-12/G P	14 kW (2x7.0 kW)	3.6/3.1kW	1.48 m ³ /h	1.72 m ³ /h	1.10 kg/h
TP-JG-15/G TP-JG-15/G P	21 kW (3x7.0 kW)	3.6/3.1kW	2.22 m ³ /h	2.58 m ³ /h	1.65 kg/h

3.1.5 Construction Type

Table 5 :

Type	Construction Type	Local regulations may request, that the appliance must be set up under an exhaust hood machine
TP-JG-12/G	A ₁	
TP-JG-12/G P		
TP-JG-15/G	A ₁	
TP-JG-15/G P		

3.1.6 Nozzle List

Table 6 :

Gas Type	P (mbar)	Injector D	By pass plug	Primary Air	Pilot Injector
Liquid Gas / LPG G30/ G31	28 – 30/ 37	∅ 1.35 mm	∅ 1.1 mm	∅ 14 mm	∅ 0.2 mm
Liquid Gas / LPG G30/ G31	50	∅ 1.15 mm	∅ 0.95 mm	∅ 14 mm	∅ 0.2 mm
Natural Gas H, E G20	20	∅ 2.05 mm	Adjustable	∅ 13 mm	∅ 0.35 mm
Natural Gas LL G25	20	∅2.2 mm	Adjustable	∅ 13 mm	∅ 0.35 mm
Natural Gas L G25	25	∅ 2.1 mm	Adjustable	∅13 mm	∅ 0.35 mm

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 : TP-JG-12/G
 Art. No. : TP-JG-12/G (D)
 Type : A1
 S/N : XXXX
 ΣQ_n : 14 kW
 Electricity : -

Navati
 PT NAYATI INDONESIA
 Jl. Raya Terboyo 19
 Semarang - 50112
 Indonesia

CE 0085
 P.I.N. CE-0085CP0357

	G20	G25	G25.1	G25.3	G30	G31
CZ-ES-GB-GR IE-IT-PT-TR	I12H3+	20	/	/	28-30	37
DE	I12ELL3B/P	20	/	/	50	50
LU	I2H	20	/	/	/	/
AT-CH	I12H3B/P	20	/	/	50	50
CYKREEFHR LTANG-RO SE-SS-SG	I12H3B/P	20	/	/	28-30	28-30
BE-FR	I12E+3+	20	25	/	28-30	37
NL	I12EK3B/P	20	/	25	28-30	28-30

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REGULATED FOR :

Model : TP-JG-12/G
 Art. No. : TP-JG-12/G (D)
 Type : A1
 S/N : XXXX
 ΣQ_n : 14 kW
 Electricity : -

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	G20	G25	G25.1	G25.3	G30	G31
CZ-ES-GB-GR IE-IT-PT-TR	I12H3+	20	/	/	28-30	37
DE	I12ELL3B/P	20	/	/	50	50
LU	I2H	20	/	/	/	/
AT-CH	I12H3B/P	20	/	/	50	50
CYKREEFHR LTANG-RO SE-SS-SG	I12H3B/P	20	/	/	28-30	28-30
BE-FR	I12E+3+	20	25	/	28-30	37
NL	I12EK3B/P	20	/	25	28-30	28-30

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REGULATED FOR :

Model : TP-JG-12/G Portable
 Art. No. : TP-JG-12/G P (D)
 Type : A1
 S/N : XXXX
 ΣQ_n : 14 kW
 Electricity : -

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	G20	G25	G25.1	G25.3	G30	G31
CZ-ES-GB-GR IE-IT-PT-TR	I12H3+	20	/	/	28-30	37
DE	I12ELL3B/P	20	/	/	50	50
LU	I2H	20	/	/	/	/
AT-CH	I12H3B/P	20	/	/	50	50
CYKREEFHR LTANG-RO SE-SS-SG	I12H3B/P	20	/	/	28-30	28-30
BE-FR	I12E+3+	20	25	/	28-30	37
NL	I12EK3B/P	20	/	25	28-30	28-30

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REGULATED FOR :

Model : TP-JG-15/G
 Art. No. : TP-JG-15/G (D)
 Type : A1
 S/N : XXXX
 ΣQ_n : 21 kW
 Electricity : -

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 P.I.N. CE-0085CP0357

	G20	G25	G25.1	G25.3	G30	G31
CZ-ES-GB-GR IE-IT-PT-TR	I12H3+	20	/	/	28-30	37
DE	I12ELL3B/P	20	/	/	50	50
LU	I2H	20	/	/	/	/
AT-CH	I12H3B/P	20	/	/	50	50
CYKREEFHR LTANG-RO SE-SS-SG	I12H3B/P	20	/	/	28-30	28-30
BE-FR	I12E+3+	20	25	/	28-30	37
NL	I12EK3B/P	20	/	25	28-30	28-30

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REGULATED FOR :

Model : TP-JG-15/G Portable
 Art. No. : TP-JG-15/G P (D)
 Type : A1
 S/N : XXXX
 ΣQ_n : 21 kW
 Electricity : -

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CE 0085
 P.I.N. CE-0085CP0357

	G20	G25	G25.1	G25.3	G30	G31
CZ-ES-GB-GR IE-IT-PT-TR	I12H3+	20	/	/	28-30	37
DE	I12ELL3B/P	20	/	/	50	50
LU	I2H	20	/	/	/	/
AT-CH	I12H3B/P	20	/	/	50	50
CYKREEFHR LTANG-RO SE-SS-SG	I12H3B/P	20	/	/	28-30	28-30
BE-FR	I12E+3+	20	25	/	28-30	37
NL	I12EK3B/P	20	/	25	28-30	28-30

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Fig. 1

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

Table 7 :

AT	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben warden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs – und Wartungsanleitung."
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."
CH	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben warden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs – und Wartungsanleitung."
CY	"Η συσκευή πρέπει να συνδεθεί σύμφωνα με τα ισχύοντα πρότυπα και πρέπει να εγκατασταθεί μόνο σε καλά αεριζόμενες εγκαταστάσεις. Συνιστάται να ακολουθείτε τις οδηγίες χρήσης και συντήρησης της συσκευής πριν τη χρησιμοποιήσετε. "
CZ	"Zařízení musí být připojeno podle platných norem a musí být instalováno pouze v dobře větraných prostorách. Doporučuje se, abyste před jeho ovládním dodržovali pokyny k použití a údržbu zařízení. "
DE	"Dieses Great muB geltenden Vorschriften angeschlossen und nur in einem gut belüfteten raum betrieben warden. 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."
EE	"Seade tuleb ühendada vastavalt kehtivatele standarditele ja see tuleb paigaldada ainult hästi ventileeritud ruumides. Enne selle kasutamist on soovitatav järgida seadme kasutus- ja hooldusjuhiseid. "
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."
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."
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."
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."
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."
HR	"Uređaj mora biti priključen u skladu s važećim normama i mora se ugraditi samo u dobro prozračenom prostoru. Preporučuje se da se pridržavate uputa za uporabu i servisiranje uređaja prije uporabe. "
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."
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."
LT	"Ierīcei jābūt pieslēgtai saskaņā ar spēkā esošajiem standartiem un jāuzstāda tikai labās telpās. Pirms tā lietošanas ieteicams ievērot ierīces lietošanas un apkalpošanas instrukcijas. "
LU	"Den Apparat muss nom normalen Norme verbonne sinn a muss nēmnen a gutt ugeluechte Raim installéiert ginn. Et ass recommandéiert d'Benotzung an d'Servicerungsinstruktiounen vum Apparat ze befollegen ier en et bedreift. "
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."
PT	"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."
RO	"Aparatul trebuie conectat în conformitate cu standardele în vigoare și trebuie instalat numai în spații bine aerisite. Este recomandat să respectați instrucțiunile de utilizare și de întreținere ale aparatului înainte de a o utiliza. "
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."
SI	"Naprava mora biti priključena v skladu z veljavnimi standardi in mora biti nameščena samo v dobro prezračevanih prostorih. Priporočamo, da upoštevate navodila za uporabo in vzdrževanje aparata, preden ga uporabite. "
SK	"Přístroj musí být připojený podľa platných noriem a musí byť inštalovaný iba v dobre preniknutých priestoroch. Odporúča sa dodržiavať pokyny na používanie a údržbu spotrebiča pred jeho použitím. "
TR	"Cihaz yürürlükteki standartlara göre bağlanmalı ve sadece iyi havalandırılmış ortamlarda kurulmalıdır. Çalıştırmadan önce cihazın kullanım ve servis talimatlarını takip etmeniz önerilir. "

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

Table 8 :

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.		
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 être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche.		
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.		
CY	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και να χρησιμοποιηθεί μόνο σε καλά αεριζόμενη θέση. Συμβουλευτείτε τις οδηγίες πριν εγκαταστήσετε και χρησιμοποιήσετε αυτή τη συσκευή. Αυτή η συσκευασία πρέπει να απορρίπτεται σύμφωνα με τους ισχύοντες κανονισμούς.		
CZ	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Tento spotřebič musí být instalován v souladu s platnými předpisy a používán pouze na dobře větraném místě. Před instalací a používáním tohoto spotřebiče se obraťte na pokyny. Tento obal musí být likvidován podle platných předpisů.		
DE	II2ELL3B/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.		
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.		
EE	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Seade tuleb paigaldada vastavalt kehtivatele eeskirjadele ja kasutada ainult hästi õhutatud kohas. Enne seadme paigaldamist ja kasutamist vaadake juhiseid. See pakend tuleb kõrvaldada vastavalt kehtivatele eeskirjadele.		
ES	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>

	Esto 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.	
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.	
FR	II2E+3+	G20/25 ; 2E+ ; 20/25 mbar G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/> <input type="checkbox"/>
	Cet appereil 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 cette appereil. Ce paquet doit être éliminé conformément à la réglementation en vigueur.	
GB	II2H3+	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	II2H3+	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.	
HR	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ;28-30 mbar <input type="checkbox"/> <input type="checkbox"/>
	Ovaj uređaj mora biti instaliran u skladu s važećim propisima i smije se koristiti samo na dobro prozračenom mjestu. Prije instaliranja i uporabe uređaja, pogledajte upute. Ovaj se paket mora zbrinuti u skladu s važećim propisima.	
IE	II2H3+	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.	
IT	II2H3+	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.	
LT	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ;28-30 mbar <input type="checkbox"/> <input type="checkbox"/>
	Šī iekārta jāuzstāda saskaņā ar spēkā esošajiem noteikumiem un jāizmanto tikai labi vēdināmā vietā. Pirms šīs ierīces uzstādīšanas un lietošanas skatiet norādījumus. Šis iepakojums jāiznīcina saskaņā ar spēkā esošajiem noteikumiem.	
LU	I2H	G20 ; 2H ; 20 mbar <input type="checkbox"/>
	"Den Apparat muss nom normalen Norme verbonne sinn a muss nëmmen a gutt ugeluechte Raim installéiert ginn. Et ass recommandéiert d'Benotzung an d'Servicerungsinstruktiounen vum Apparat ze befollegen ier en et bedreift. "	

NL	I12EK3B/P	G20 ; 2E ; 20 mbar G25.3 ; 2K ; 25 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/> <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	I12H3B/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.		
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 só pode se colocado em funcionamento em ambiente bem ventiladp. Antes da instalação e da colocao em funcionamento, devem ler-se as respetivas instruções.		
RO	I12H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ;28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Acest aparat trebuie instalat în conformitate cu reglementările în vigoare și utilizat numai într-un loc bine aerisit. Consultați instrucțiunile înainte de instalarea și utilizarea acestui aparat. Acest ambalaj trebuie eliminat în conformitate cu reglementările în vigoare.		
SE	I12H3B/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.		
SI	I12H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Ta naprava mora biti nameščena v skladu z veljavnimi predpisi in uporabljena samo na dobro prezračevanem mestu. Pred namestitvijo in uporabo tega aparata preberite navodila. Pakiranje je treba odstraniti v skladu z veljavnimi predpisi.		
SK	I12H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Tento spotrebič musí byť inštalovaný v súlade s platnými predpismi a používať iba na dobre vysušenom mieste. Pred inštaláciou a používaním tohto spotrebiča sa riadte pokynmi. Tento obal musí byť zlikvidovaný podľa platných predpisov.		
TR	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Bu cihaz yürürlükteki düzenlemelere uygun olarak kurulmalı ve sadece iyi havalandırılmış bir yerde kullanılmalıdır. Bu cihazı kurmadan ve kullanmadan önce talimatlara bakınız. Bu paket yürürlükteki düzenlemelere göre imha edilmelidir.		

3.3 Overall Dimension



TP-JG-12/G

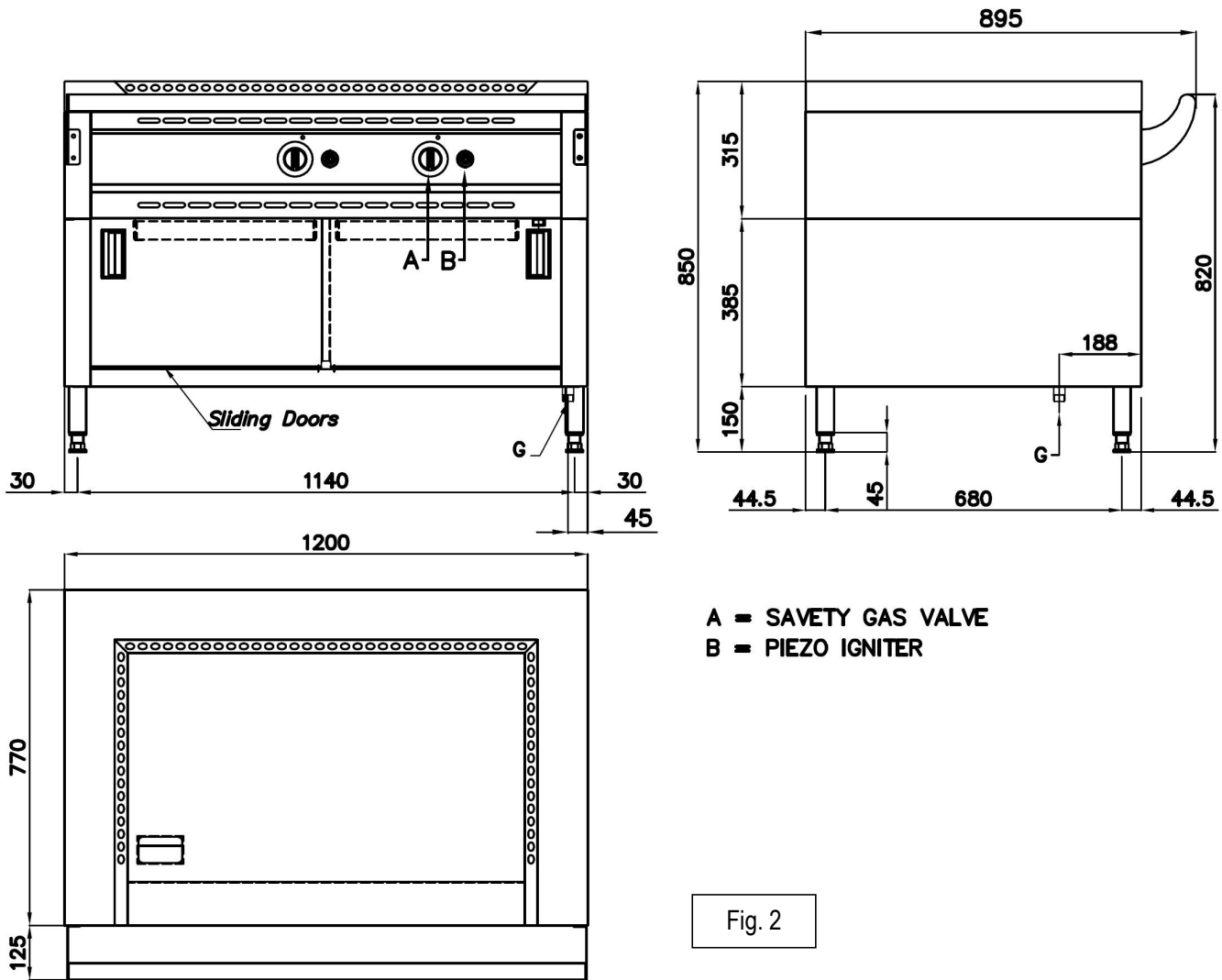
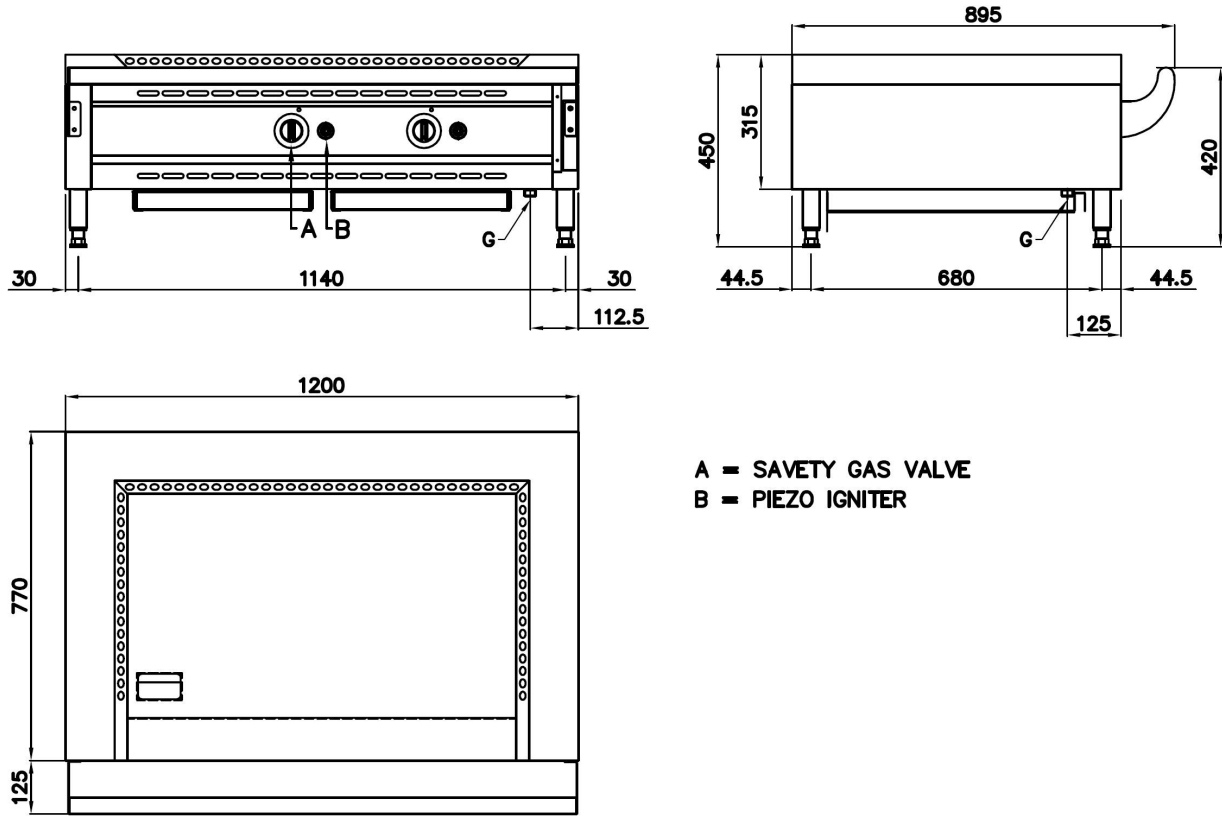


Fig. 2

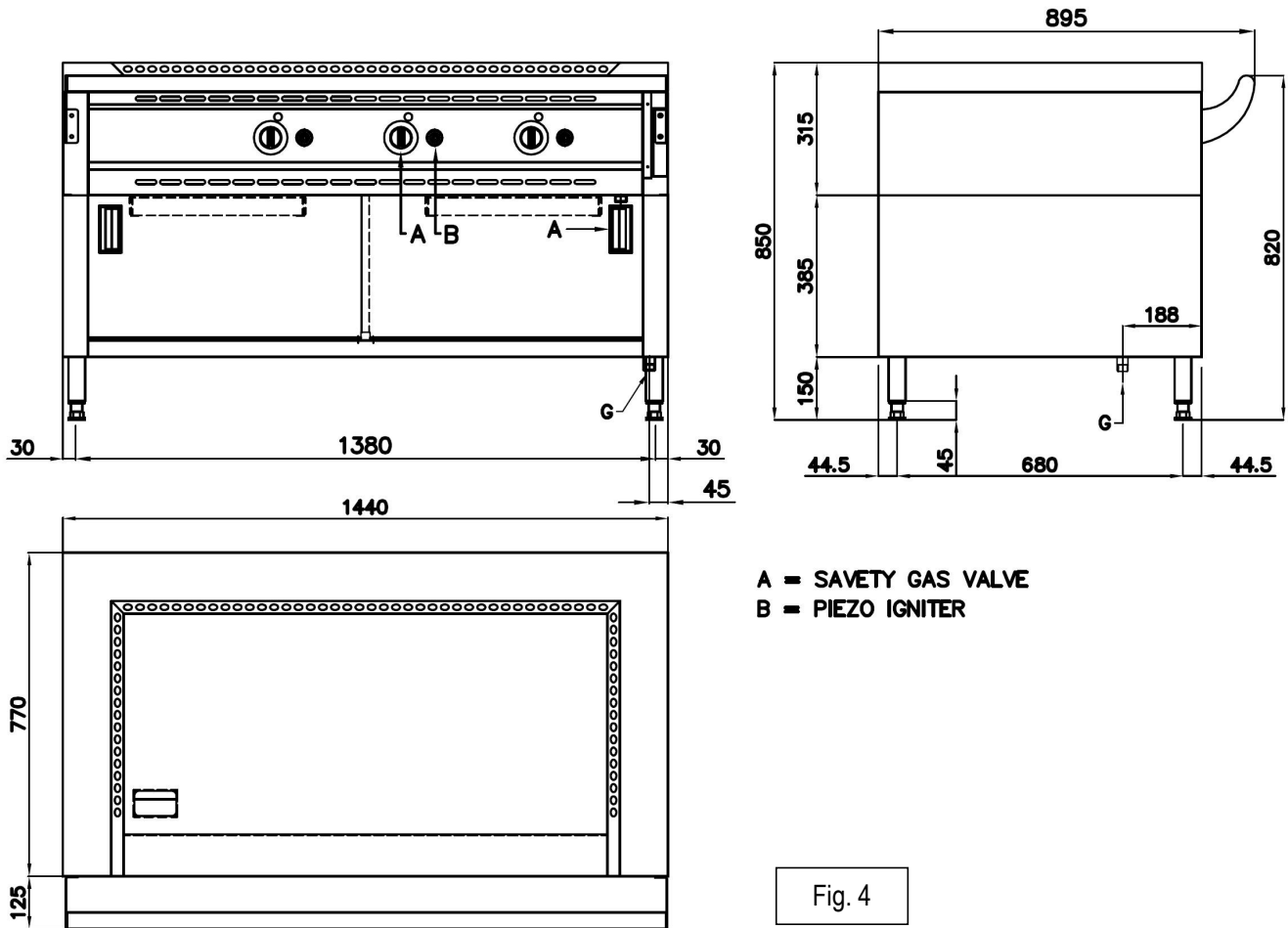
TP-JG-12/G P



A = SAVERY GAS VALVE
 B = PIEZO IGNITER

Fig. 3

TP-JG-15/G



TP-JG-15/G P

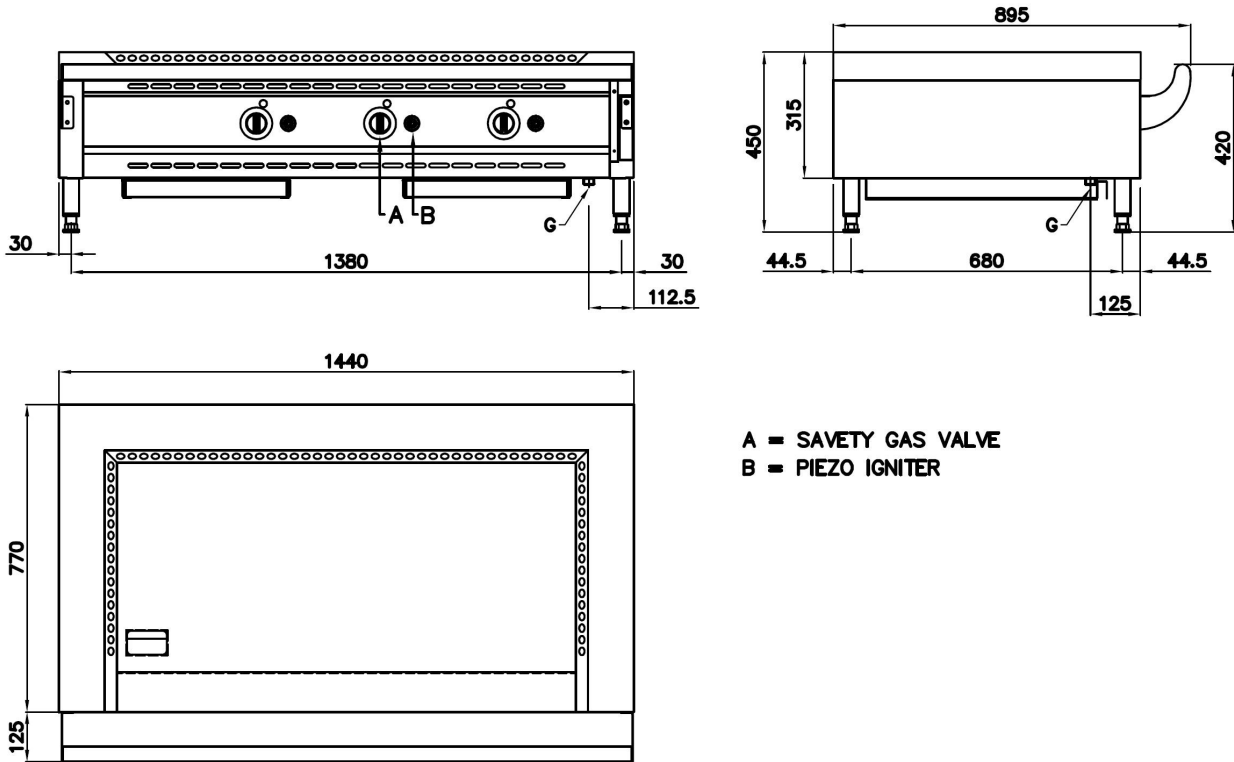


Fig. 5

3.4 Component List



TP-JG-12/G & TP-JG-15/G

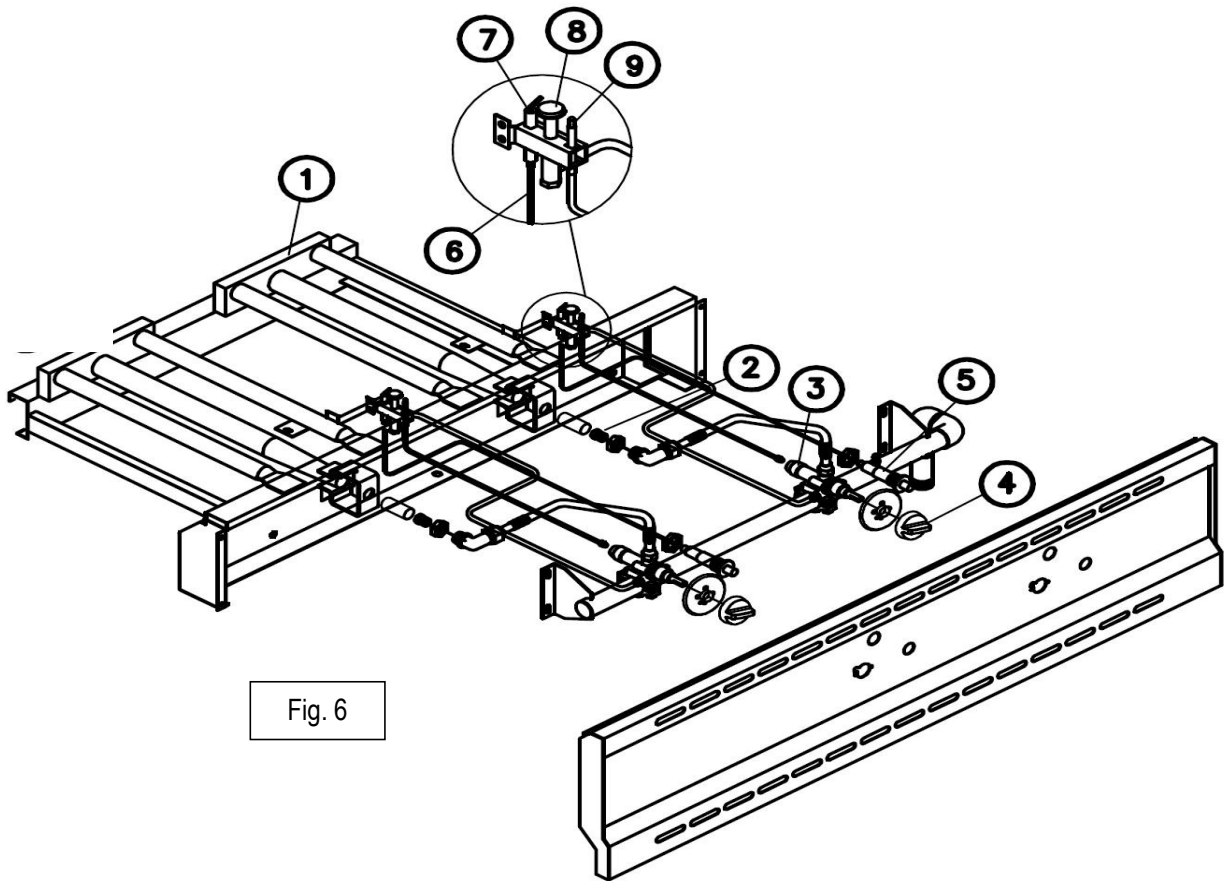


Fig. 6

Table 9 :

NO	PART CODE	DESCRIPTION	QTY	
			TP-JG-12/G	TP-JG-15/G
1	GS.3652	Burner NGFT NAY-0008	2	3
2	GS.2870	Nozzle w/ Stamp Oven Burner Ø 1.15 (LNG)	2	3
	GS.2868	Nozzle w/ Stamp Oven Burner Ø 1.35 (LPG)	2	3
3	GS.387D	Gas Valve w/Bracket	2	3
4	PD.4052FD	Gas Knob dia.8mm w/ Plate Cover Knob	2	3
	PD.4055O2A	SS Ring Gas Knob	2	3
5	GS.3720B	Piezzo Front Fixing	2	3
6	GS.3682A	Cable f/ Spark Plug 600mm	2	3
7	GS.3856	Piezzo Sparking Plug	2	3
8	GS.3851	Bunsen Pilot 3F/ 3H 0.20 LPG	2	3
9	GS.3895B	Thermocouple 9x1 600 mm w/ Aluminized Tip	2	3

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TP-JG-12/G P & TP-JG-15/G P

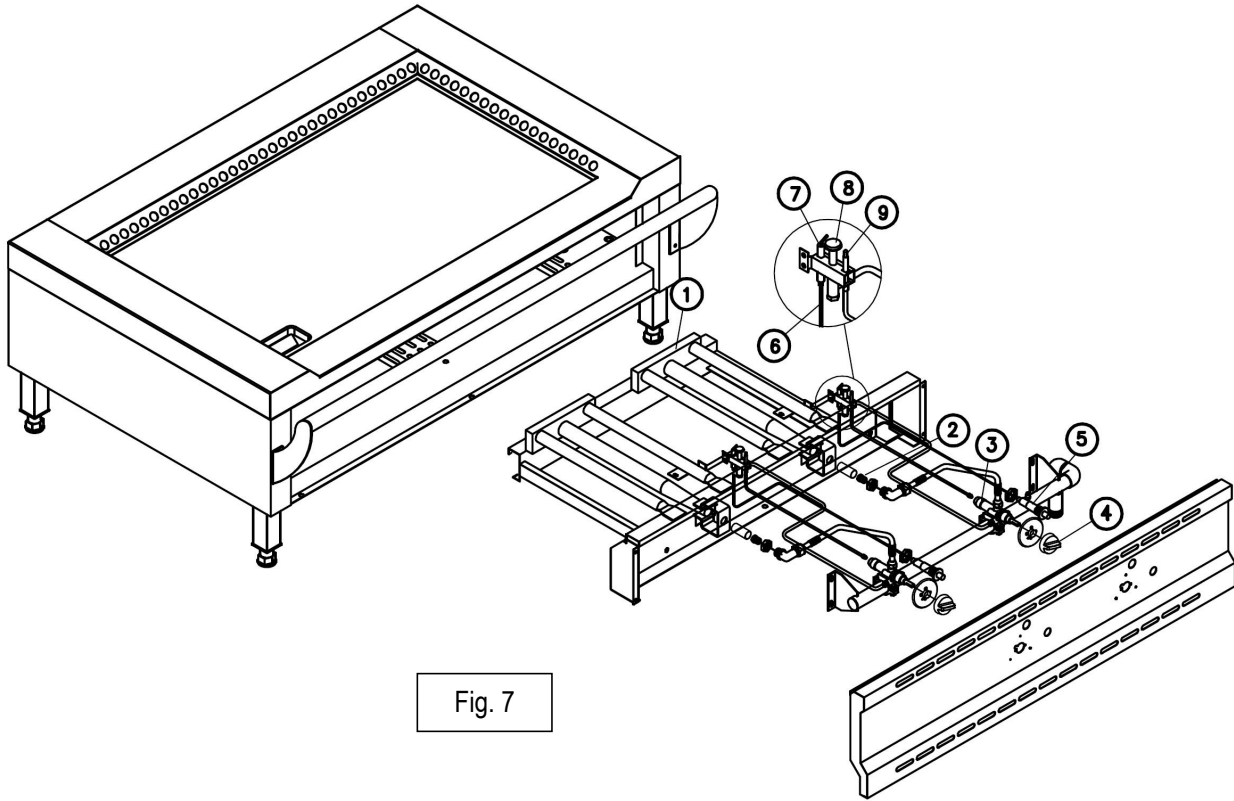


Fig. 7

Table 10 :

NO	PART CODE	DESCRIPTION	QTY	
			TP-JG-12/G P	TP-JG-15/G P
1	GS.3652	Burner NGFT NAY-0008	2	3
2	GS.2865	Nozzle w/ Stamp Oven Burner Ø 2.05 (LNG)	2	3
	GS.2868	Nozzle w/ Stamp Oven Burner Ø 1.35 (LPG)	2	3
3	GS.387D	Gas Valve w/bracket	2	3
4	PD.4052FD	Gas Knob dia.8mm w/ Plate Cover Knob	2	3
	PD.4055O2A	SS Ring Gas Knob	2	3
5	GS.3720B	Piezzo Front Fixing	2	3
6	GS.3682A	Cable f/ Spark Plug 600mm	2	3
7	GS.3856	Piezzo Sparking Plug	2	3
8	GS.3851	Bunsen Pilot 3F/ 3H 0.20 LPG	2	3
9	GS.3895B	Thermocouple 9x1 600 mm w/ Aluminized Tip	2	3

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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 SS Handle for Griddle 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 Teppanyaki Jumbo Grill not connected to a flue, it is recommended to install it under efficient hood, which could evacuate burned gases and cooking steams.
5. Make sure that any object around or under Gas Teppanyaki Jumbo Grill does not obstruct air volume required for combustion.
6. Put away any flammable materials near Gas Teppanyaki Jumbo Grill.
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 Teppanyaki Jumbo Grill 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 Teppanyaki Jumbo Grill 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 Teppanyaki Jumbo Grill, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Gas Teppanyaki Jumbo Grill 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 Teppanyaki Jumbo Grill safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.
11. The Gas Teppanyaki Jumbo Grill is equipped with ISO 7/ 1 screw thread, gas connection of $\frac{3}{4}$ 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



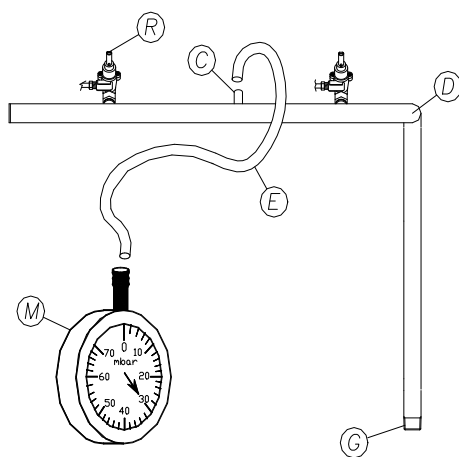
At the first installation, specialized technician must control Gas Teppanyaki Jumbo Grill nominal heat input, maintenance, and gas conversion. DO NOT improve Gas Teppanyaki Jumbo Grill performance and increase nominal heat affirmed by the manufacturer. Control heat input by using gas counter and chronometer. 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 Teppanyaki Jumbo Grill 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 flexible pipe "E" from Manometer "M" to inlet pressure point "C" after unscrewing its cap.
2. Measure the inlet pressure. If the value is not between minimum and maximum as indicated in Table 5, the appliance cannot work properly and the gas company must be informed to find out the problem of supply pressure.
3. If necessary, a pressure regulator must be installed. Once the pressure has been measured, disconnect flexible pipe "E", retighten the screw cap of the inlet pressure point "C". Restore all components inversely.

4.6.1 Gas Pressure

Table 11 :

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. 8

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 in 1/100 of a millimeter.
4. Convert the appliance after turn the gas OFF and in UP position and let Gas Teppanyaki Jumbo Grill cool.

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

5.1 Gas Conversion

5.1.1 Adjusting Low Rate

1. Operate burner in Low Rate.
2. Turn OFF the security control knob handle.
3. Adjust Low Rate nozzle (9) for 3.6 kW. Turn clockwise to reduce warmth load, turn anticlockwise to increase warmth load. Adjust the warmth load according to volume method.
4. Ignites properly.
5. To change Low Rate nozzle (9) for Liquid gas / LPG Gas, turn slightly against the stroke.

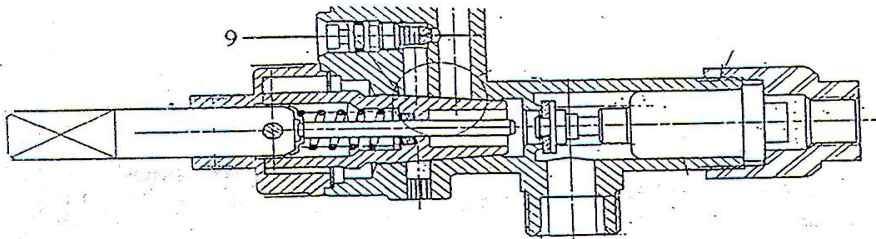


Fig. 9

5.1.2 Adjusting Pilot Flame

Adjust the Pilot flame by using Natural gas only. Follow direction below:

1. Remove screw cover (10) and washer (11).
2. Adjust nozzle (C) to make Main Burner ignite properly. Turn the nozzle clockwise to reduce gas flow. Turn anticlockwise to increase gas flow.
3. When operated with Liquid gas, turn nozzle (C) clockwise toward stroke. After adjusting washer (11) and tightening cover screw (10).

Fig. 10

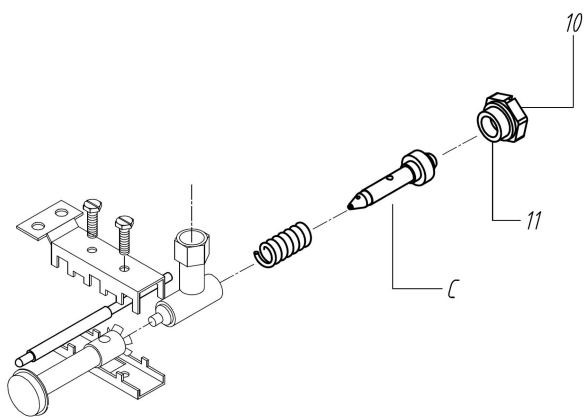
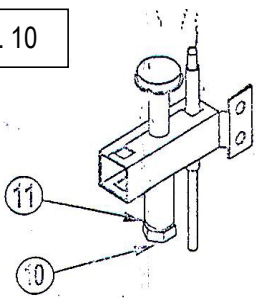


Fig. 11

5.1.3 Main Burner Nozzle

Before replacing any components, please:

1. Turn OFF the appliance
2. Cool the appliance
3. Close the ON / OFF gas valve at UP position

Changing Nozzle for TP-JG ../G, as follows:

1. Take out the fat collecting drawer and take off the ABS knob.
2. Remove the nozzle from the nozzle carrier and replace with the new one according to the destined country and gas type.
3. Fix the nozzle by using non-hardening sealing tape.

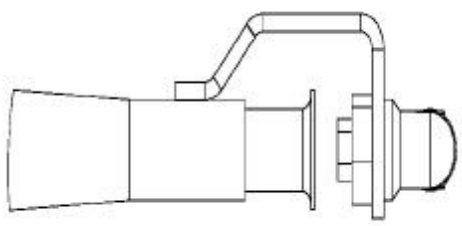


Fig. 12

5.1.4 Adjusting Primary Air

The Primary Air is fixed and sealed by the factory according to the destined country and the gas type. The adjustment is attached on the packing and the type shield. If there is any conversion, the Primary gas adjustment must follow the data table below:

Table 12 :

Type		Natural Gas E (H) 20 mbar	Natural Gas L (LL) 20 mbar	Natural Gas L 25 mbar	Liquid Gas / LPG Gas 28 – 30 / 37 mbar	Liquid Gas 50 mbar
TP-JG../G	(H) =	14 mm	14 mm	14 mm	16 mm	14 mm

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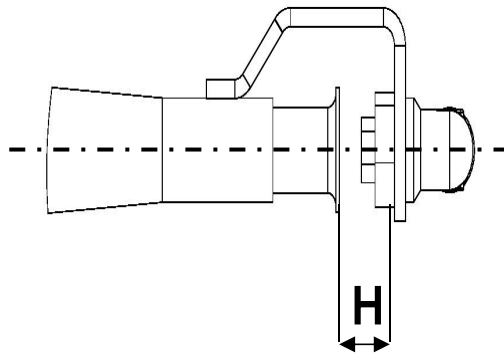


Fig. 13



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 Teppanyaki Jumbo Grill work according to these instructions.
- Please check main burners' cross-lighting, stability, and flame factor.

6. Use and Operation

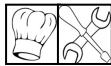
6.1 Warning



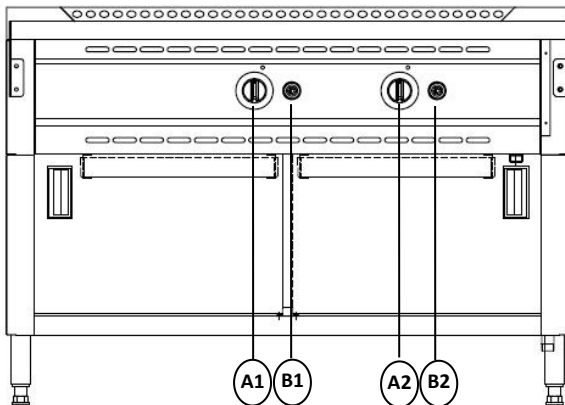
This appliance is a gas cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room. Below are several preliminaries warning that strictly conformed:

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 Teppanyaki Jumbo Grill only for SAUTEING. DO NOT use the Gas Teppanyaki Jumbo Grill for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
6. Before operating Gas Teppanyaki Jumbo Grill for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
7. After using the Gas Teppanyaki Jumbo Grill, close the gas valve in OFF position.

6.2 Control Panel Description



6.2.1 For example: TP-JG-12/G and TP-JG-12/G P






- | | | |
|----|----------------------|----------------------------------|
| A1 | : Gas Control Knob 1 | to turn on-off the main burner 1 |
| B1 | : Piezo Igniter 1 | to igniter pilot burner 1 |
| A2 | : Gas Control Knob 2 | to turn on-off the main burner 2 |
| B2 | : Piezo Igniter 2 | to ignite pilot burner 2 |

Fig. 14

6.3 Switch ON/OFF

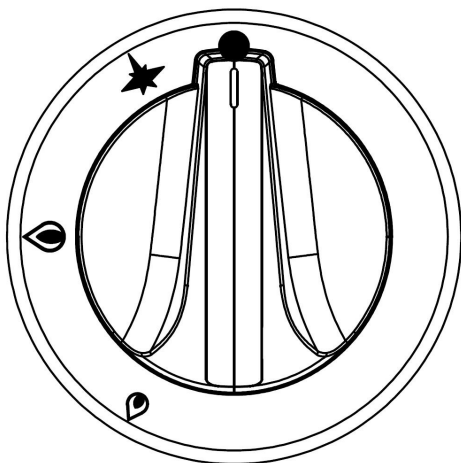


6.3.1 Turn Burner ON

1. Open gas supply. The tap is at UP position.
2. Lights Pilot flame by pressing and turning the Gas Control Knob from OFF position (●) to Pilot position (✱) up to reference mark. Press Piezo Igniter for several times
3. Keep presses the Gas Control Knob for 10 seconds and release. Check whether the Pilot Burner is light. If it fails, repeat the procedure (1, 2, 3).
4. Lights Main Burner flame by turning the Gas Control Knob from Pilot position (✱) to Full Rate position / Big flame 
5. Turn the Gas Control Knob from Full Rate position  to Reduced Rate position / Small flame 

6.3.2 Turn Burner OFF

1. Turn the Gas Control Knob from Full or Reduced rate position to Pilot Position (✱). Check whether the Teppanyaki Jumbo Grill Main Burner is OFF.
2. Turn the Gas Control Knob from Pilot Position to OFF position (●). Check whether the Pilot Burner is OFF.
3. After cooking, close the gas tap in UP position and check whether all burners are OFF.





- " OFF " position
- ✱ " Pilot " position
-  Full rate position
-  Reduced rate position

Fig. 15



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.

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 scrapers 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 13 :



NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	Igniter does not function	The ignite cable disconnected	Check and repair
		The igniter damaged	Check and replace
2.	Pilot Burner does not ignite	Gas runs out	Check and repair
		Gas line to Pilot Burner closed	Check and repair
		Nozzle tip hole to Pilot Burner closed	Check and repair
3.	Burner flame yellow	Primary Air adjuster closed	Check and open the Primary Air adjuster
		Burner dirty	Check and clean with brush
4.	Burner does not light	Gas valve damaged	Check and replace
5.	Pilot flame does not keep lighting	Thermocouple slacked	Check and repair
		Thermocouple does not produce voltage (mV)	Check and repair
		Thermocouple dirty	Check and clean
6.	Griddle leaves Black Particle	Cleaning not done properly	Repair re-season if possible otherwise replace griddle
		Griddle are unused for a long time and exposed to oxidation	

9. CE Certificate

CE 0085



CERT

EU type examination certificate EU-Baumusterprüfbescheinigung

CE-0085CP0357

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: Frying/Grill/Griddle plate (2109)
Product Description <i>Produktbezeichnung</i>	Griddle plate
Model <i>Modell</i>	TP JG...
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: 432/0918/1582 from 01.08.2018 (FGL)
Test Basis <i>Prüfgrundlagen</i>	EU/2016/426 A III B (09.03.2016) DIN EN 203-1 (01.07.2014) DIN EN 203-2/9 (01.02.2006)

Date of Expiry / File No. 13.09.2028 / 17-0949-GEA
Ablaufdatum / AZ

13.09.2018 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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Appliance Categories <i>Gerätekategorien</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, NO	
I3B/P	50 mbar	HU	
I12E+3+	20/25, 28-30/37 mbar	BE, FR	
I12E3B/P	20, 50 mbar	RO	
I12EK3B/P	20/25, 28-30 mbar	NL	
I12ELL3B/P	20, 50 mbar	DE	
I12H3+	20, 28-30/37 mbar	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK, TR	
I12H3B/P	20, 28-30 mbar	CY, DK, EE, FI, GR, HR, LT, LV, NO, RO, SE, SI, SK, TR	
I12H3B/P	20, 30 mbar	RO	
I12H3B/P	20, 50 mbar	AT, CH, SK	

Installation Codes <i>Installationsarten</i>	Countries of Destination <i>Bestimmungsländer</i>	Remarks <i>Bemerkungen</i>
A1	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	

Type <i>Typ</i>	Technical Data <i>Technische Daten</i>	Remarks <i>Bemerkungen</i>
TP JG 12/G; TP JG 12/G Portable	nominal heat input (Hi): 14,0 kW	
TP JG 15/G; TP JG 15/G Portable	nominal heat input (Hi): 21,0 kW	

Type Variation <i>Ausführungsvariante</i>	Explanations <i>Erläuterungen</i>
.../G	with cupboard substructure
...Portable	table appliance

Hints of Utilization /Remarks

Verwendungshinweise / Bemerkungen

Additionally tested appliance categories, supply pressures and countries of destination:

AL, BA, BG, MK, UA: I12H3B/P (20, 28-30 mbar)

AL, MK: I12H3+ (20, 28-30/37 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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