

07/2018

Mod: TPG3-15

Production code: TP15/JG



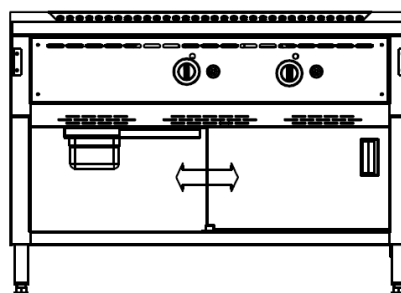
Diamond
catering equipment

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.

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General Information

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.

Warning, Signs and Symbols



• 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"

• 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

• Symbols

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

General Information of the Appliance



Nayati Gas Teppanyaki Jumbo Grill is an excellent cooking appliance made by $\frac{3}{4}$ " 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.

Procedure for Requesting Service and Warranty



• 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.

• 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.

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.

Technical Data

Data Table



Table 1 Technical Specification of Gas Teppanyaki Jumbo Grill

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	770/87	450
Giddle Plate Dimension (mm)	960	550	20	960	550	20
Pipe Diameter	Drain (D)	Gas Inlet	Water	Drain (D)	Gas	Water
	-	3/4"	-	-	3/4"	-
Gas Consumption	14 kW 12,040 kCal/h			14 kW 12,040 kCal/h		
Gas Connection Pressure	G30: 28-30 / 37 mbar			G30: 28-30 / 37 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		

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	Water	Drain (D)	Gas	Water
	-	3/4"	-	-	3/4"	-
Gas Consumption	21 kW			21 kW		
	18,060 kCal/h			18,060 kCal/h		
Gas Connection Pressure	G30: 28-30 / 37 mbar			G30: 28-30 / 37 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		

Table 3: Gas Connection Pressure

Countries	Category	Connection Pressure (mbar)	
		Natural Gas Type	Liquid Gas / LPG Type
AT			
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	I12H3B/P	20	50
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	I12L3B/P	25	28-30
NO	I12H3B/P	20	28-30
PL	I12E3B/P	20	50
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

Table 4: Heat Load, Gas Connection Values, Combustion Requirement, and Exhaust Quantity

The small combustion load for TP-JG ../G for each burner is 3.6/3.1 kW.

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

Table 5: Construction Type

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		

Table 6: Nozzle List

Gas Type	P (mbar)	Injector D	By pass plug	Primary Air	Pilot Injector
Liquid Gas / LPG G30/ G31	28 – 30/ 37	Ø 1.35 mm	Ø 1.1 mm	Ø 14 mm	Ø 0.2 mm
Liquid Gas / LPG G30/ G31	50	Ø 1.15 mm	Ø 0.95 mm	Ø 14 mm	Ø 0.2 mm
Natural Gas H, E G20	20	Ø 2.05 mm	Adjustable	Ø 13 mm	Ø 0.35 mm
Natural Gas LL G25	20	Ø2.2 mm	Adjustable	Ø 13 mm	Ø 0.35 mm
Natural Gas L G25	25	Ø 2.1 mm	Adjustable	Ø13 mm	Ø 0.35 mm

Data Plate

Figure 1:

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

REGULATED FOR :				G20	G25	G25.1	G30	G31	
Model :	TP-JG-12/G	IT-ES-GB	I12H3+	20	✓	✓	28-30	37	mbar
TYPE :	A1	PT-IE-GR							
S/N :	XXXX	DE	I12ELL3B/P	20	✓	✓	50	50	mbar
ΣQn :	14 kW	LU	I2E	20	✓	✓	✓	✓	mbar
			I3+	✓	✓	✓	28-30	37	mbar
		AT-CH-CZ	I12H3B/P	20	✓	✓	50	50	mbar
		DK-SE-FI-NO-EE							
		SI-BG-HR-LT-CY	I12H3B/P	20	✓	✓	28-30	28-30	mbar
		LV-RO-SK-HU-TR							
		BE-FR	I12E+3+	20	25	✓	28-30	37	mbar
		NL	I12L3B/P	✓	25	✓	28-30	28-30	mbar
		MT	I3B/P	✓	✓	✓	28-30	28-30	mbar
		PL	I12E3B/P	20	✓	✓	50	50	mbar

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

G20 : 1.48 m³/h
 G25 : 1.72 m³/h
 G25.1 : 1.72 m³/h
 G30 : 1.10 kg/h
 G31 : 1.09 kg/h

CE 0085CP0357 14
 DVGW

Made in Indonesia

REGULATED FOR :				G20	G25	G25.1	G30	G31	
Model :	TP-JG-12/G P	IT-ES-GB	I12H3+	20	✓	✓	28-30	37	mbar
TYPE :	A1	PT-IE-GR							
S/N :	XXXX	DE	I12ELL3B/P	20	✓	✓	50	50	mbar
ΣQn :	14 kW	LU	I2E	20	✓	✓	✓	✓	mbar
			I3+	✓	✓	✓	28-30	37	mbar
		AT-CH-CZ	I12H3B/P	20	✓	✓	50	50	mbar
		DK-SE-FI-NO-EE							
		SI-BG-HR-LT-CY	I12H3B/P	20	✓	✓	28-30	28-30	mbar
		LV-RO-SK-HU-TR							
		BE-FR	I12E+3+	20	25	✓	28-30	37	mbar
		NL	I12L3B/P	✓	25	✓	28-30	28-30	mbar
		MT	I3B/P	✓	✓	✓	28-30	28-30	mbar
		PL	I12E3B/P	20	✓	✓	50	50	mbar

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G20 : 1.48 m³/h
 G25 : 1.72 m³/h
 G25.1 : 1.72 m³/h
 G30 : 1.10 kg/h
 G31 : 1.09 kg/h

CE 0085CP0357 14
 DVGW

Made in Indonesia

REGULATED FOR :				G20	G25	G25.1	G30	G31	
Model :	TP-JG-15/G	IT-ES-GB	I12H3+	20	✓	✓	28-30	37	mbar
TYPE :	A1	PT-IE-GR							
S/N :	XXXX	DE	I12ELL3B/P	20	✓	✓	50	50	mbar
ΣQn :	21 kW	LU	I2E	20	✓	✓	✓	✓	mbar
			I3+	✓	✓	✓	28-30	37	mbar
		AT-CH-CZ	I12H3B/P	20	✓	✓	50	50	mbar
		DK-SE-FI-NO-EE							
		SI-BG-HR-LT-CY	I12H3B/P	20	✓	✓	28-30	28-30	mbar
		LV-RO-SK-HU-TR							
		BE-FR	I12E+3+	20	25	✓	28-30	37	mbar
		NL	I12L3B/P	✓	25	✓	28-30	28-30	mbar
		MT	I3B/P	✓	✓	✓	28-30	28-30	mbar
		PL	I12E3B/P	20	✓	✓	50	50	mbar

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 Indonesia

G20 : 2.22 m³/h
 G25 : 2.58 m³/h
 G25.1 : 2.58 m³/h
 G30 : 1.65 kg/h
 G31 : 1.63 kg/h

CE 0085CP0357 14
 DVGW

Made in Indonesia

REGULATED FOR :				G20	G25	G25.1	G30	G31	
Model :	TP-JG-15/G P	IT-ES-GB	I12H3+	20	✓	✓	28-30	37	mbar
TYPE :	A1	PT-IE-GR							
S/N :	XXXX	DE	I12ELL3B/P	20	✓	✓	50	50	mbar
ΣQn :	21 kW	LU	I2E	20	✓	✓	✓	✓	mbar
			I3+	✓	✓	✓	28-30	37	mbar
		AT-CH-CZ	I12H3B/P	20	✓	✓	50	50	mbar
		DK-SE-FI-NO-EE							
		SI-BG-HR-LT-CY	I12H3B/P	20	✓	✓	28-30	28-30	mbar
		LV-RO-SK-HU-TR							
		BE-FR	I12E+3+	20	25	✓	28-30	37	mbar
		NL	I12L3B/P	✓	25	✓	28-30	28-30	mbar
		MT	I3B/P	✓	✓	✓	28-30	28-30	mbar
		PL	I12E3B/P	20	✓	✓	50	50	mbar

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G20 : 2.22 m³/h
 G25 : 2.58 m³/h
 G25.1 : 2.58 m³/h
 G30 : 1.65 kg/h
 G31 : 1.63 kg/h

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 DVGW

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Fig. 1

Figure 2:

Technical Plate reports warnings in European languages and destined languages.

DE	"Dieses Gerät muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes 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."
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 aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

Fig. 2

Figure 3:

Technical plate reports warning and current setting on appliance packaging.

GB	I12H3+	G20 ; 2H ; 20 mbar ☐
		G30/G31 ; 3+ ; 28-30/37 mbar ☐
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.		

Fig. 3

Overall Dimension



TP-JG-12/G

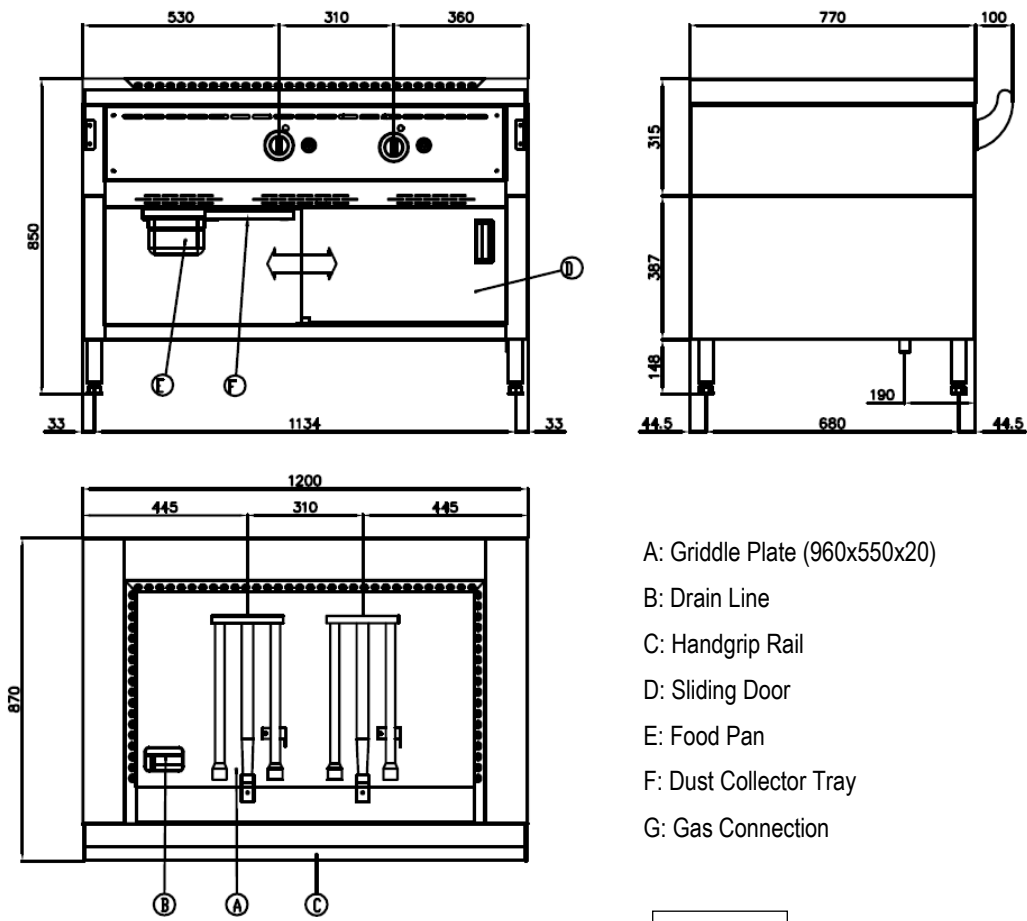
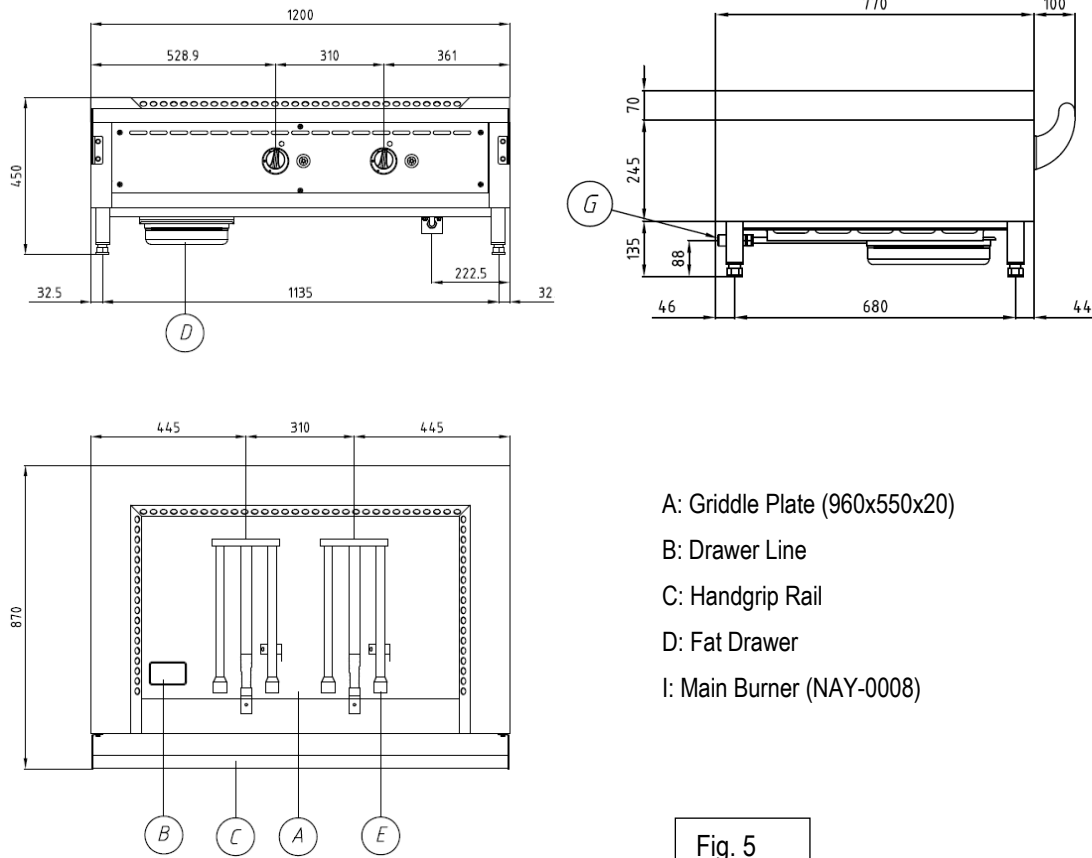


Fig. 4

TP-JG-12/G P



- A: Griddle Plate (960x550x20)
- B: Drawer Line
- C: Handgrip Rail
- D: Fat Drawer
- I: Main Burner (NAY-0008)

Fig. 5

TP-JG-15/G

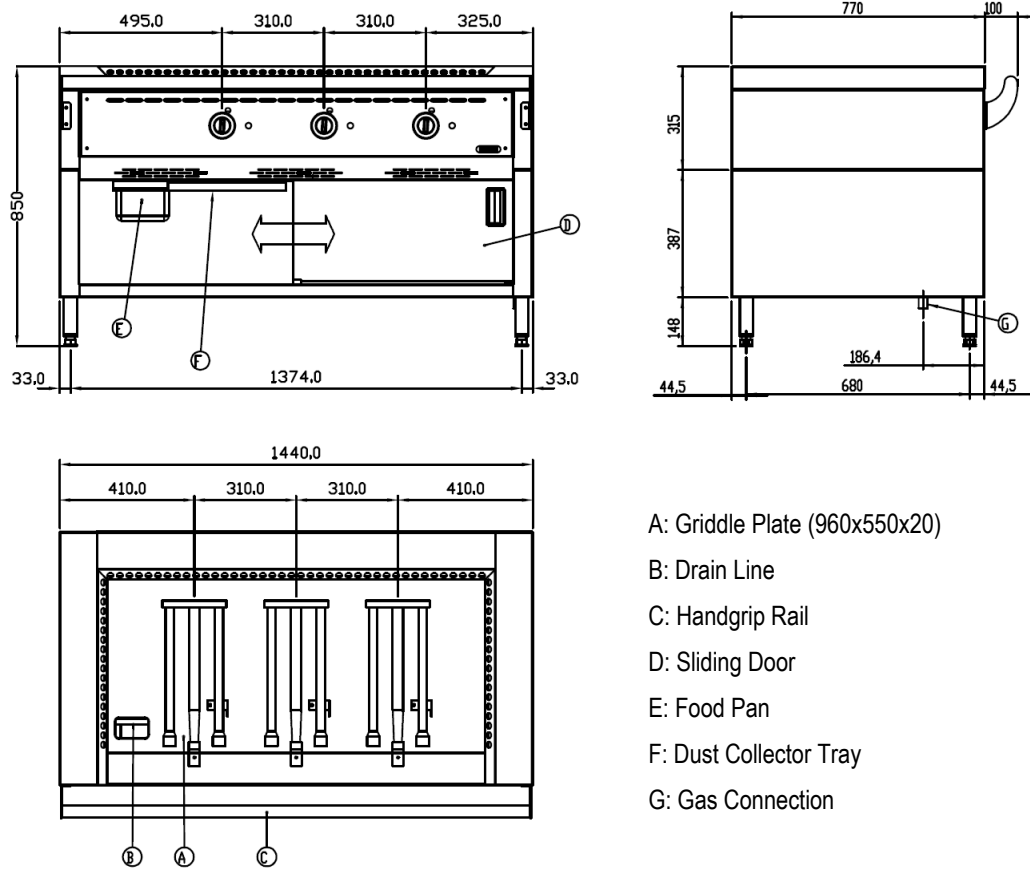
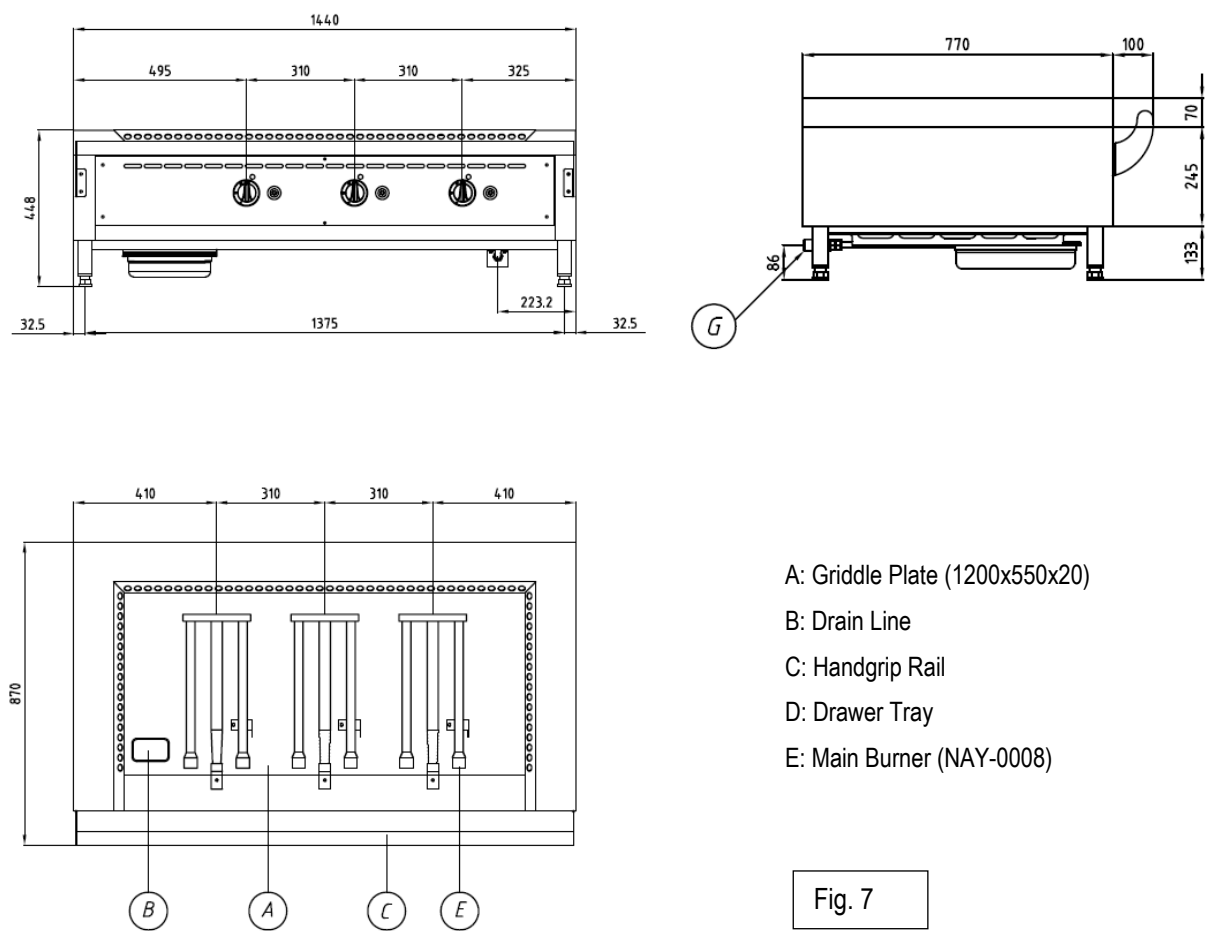


Fig. 6

TP-JG-15/G P, TP-JG-15/G P



Component List



TP-JG-12/G

TP-JG-15/G

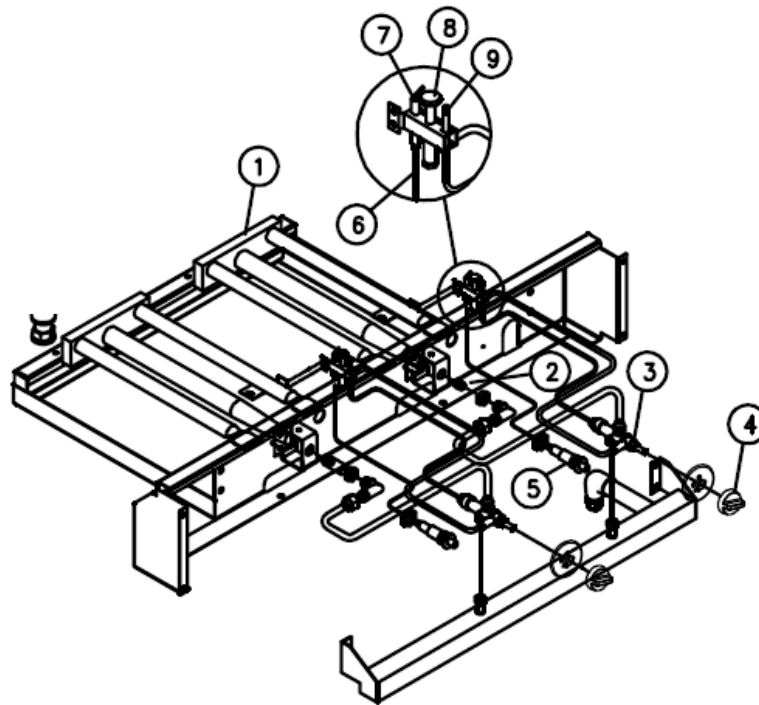


Fig. 8

Table 2

NO	PART CODE	DESCRIPTION	QTY	
			TP-JG-12/G	TP-JG-15/G
1	GS.3652	Burner	2	3
2	GS.2870	Nozzle Ø 1.15 (50mbar)	2	3
	GS.2868	Nozzle Ø 1.35 (28-30mbar)	2	3
3	GS.3875	Safety Gas Cock	2	3
4	PD.4052FD	Gas Knob dia.8mm	2	3
	PD.4055O2	SS Ring Gas Knob 21S	2	3
5	GS.3720B	Piezo Electric Igniter dia.18mm	2	3
	GS.3720B-1	Ring for Piezo Igniter	2	3
	GS.3720B-2	Black Button Cover for Piezo Igniter	2	3
6	GS.3682A	Cable f/ Spark Plug 600mm	2	3
7	GS.3856	Piezo Sparking Plug	2	3
8	GS.3851	Bunsen Pilot 3F/ 3H 0.20 LPG	2	3
9	GS.3895B	Thermocouple 600mm	2	3

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

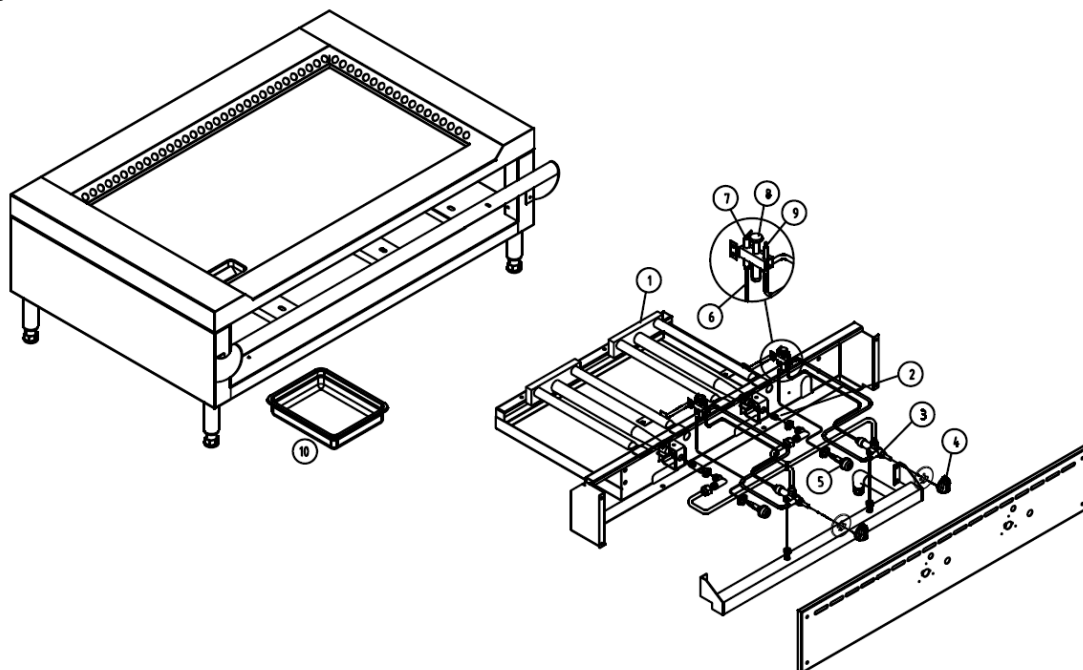


Fig. 9

Table 8

NO	PART CODE	DESCRIPTION	QTY	
			TP-JG-12/G P	TP-JG-15/G P
1	GS.3652	Burner	2	3
2	GS.2870	Nozzle Ø 1.15 (50mbar)	2	3
	GS.2868	Nozzle Ø 1.35 (28-30mbar)	2	3
3	GS.3875	Safety Gas Cock	2	3
4	PD.4052FD	Gas Knob dia.8mm	2	3
	PD.4055O2A	SS Ring Gas Knob 21S	2	3
5	GS.3720B	Piezzo Electric Igniter dia.18mm	2	3
	GS.3720B-1	Ring for Piezo Igniter	2	3
	GS.3720B-2	Black Button Cover for Piezo Igniter	2	3
6	GS.3682	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 600mm	2	3
	AC.2513	Food pan GN 1/2x65	1	1

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!

Packaging and Transport



- **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.

- **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.

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.

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.

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.

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 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.

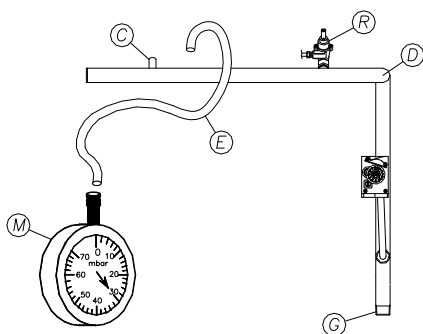
Checking Gas Pressure and Nominal Heat Input



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.

Fig. 10



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

Table 9

Gas Type	Gas Pressure (mbar)		
	Normal	Minimum	Maximum
Natural gas H G20	20	17	25
LPG G30/G31	28 / 37	20/25	35/45

Gas Conversion



1. Only professional and qualified mechanic can do this job.
2. By looking "Adjustment", replace Main Burner Injectors, Pilot Burner Injectors, and adjust correctly Primary Air Setting for each Main Burner.

3. Spare injectors are available with the appliance.
4. Make sure the diameter printed on each injector in 1/100 of a millimeter.
5. 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

Adjustment



• **Adjusting Small Combustion**

For Combi Wok Burner (Soup Burner), the small combustion must be adjusted into 4.5 kW for Natural Gas. The pressures for the small combustion are 50 mbar and 30 mbar. To adjust the Natural gas, follow direction below:

- a. Operate burner in small combustion.
- b. Turn OFF the security control knob handle.
- c. Adjust small combustion nozzle (9) for 4kW. Turn clockwise to reduce warmth load, turn anticlockwise to increase warmth load. Adjust the warmth load according to volume method.
- d. Ignites properly.
- e. To change small combustion nozzle (9) for Liquid gas / LPG Gas, turn slightly against the stroke.

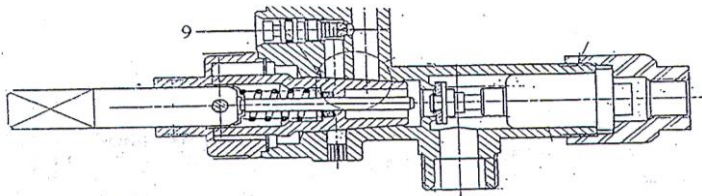


Fig. 11

• **Adjusting Pilot Flame**

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

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

Fig. 12

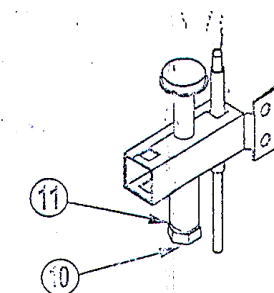
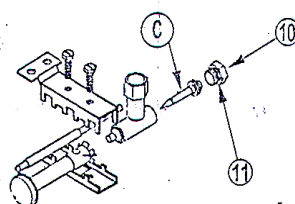


Fig. 13



• Adjusting Primary Air (Fig.14)

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 10:

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

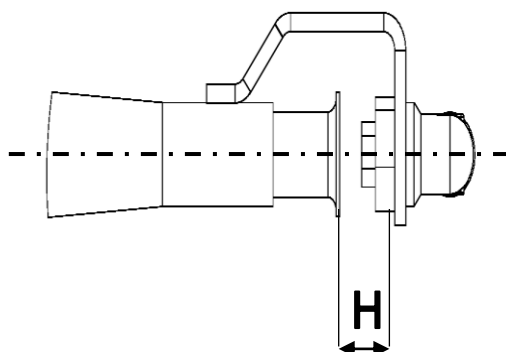


Fig. 14



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.

• Changing Nozzle

Before replacing any components, please:

- Turn OFF the appliance
- Cool the appliance
- Close the ON / OFF gas valve at UP position

Changing Nozzle for TP-JG ../G (Fig. 15), as follows:

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

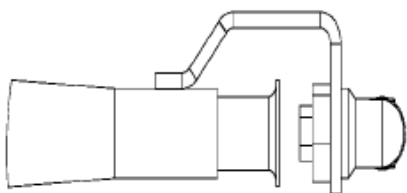


Fig. 15

Use and Operation

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.

Control Panel Description



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

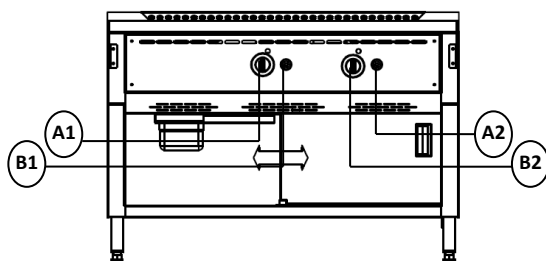


Fig. 16

- A1 : Gas Control Knob 1**
to turn on-off the main burner 1
- B1 : Piezo Igniter 1**
to ignite 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

Switch ON/OFF



• **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. 

• **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.

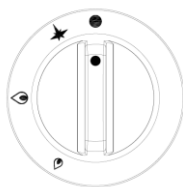


Fig. 17

- "OFF" position
- ✱ "Pilot" position
-  Full Rate position
-  Reduced Rate 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.

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.

Trouble Shooting



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
		Griddle are unused for a long time and exposed to oxidation	otherwise replace griddle

CE Certificate

C € 0085



CERT

EC type examination certificate

EG-Baumusterprüfbescheinigung

CE-0085CP0357

Product Identification No.
Produkt-Identnummer

Field of Application <i>Anwendungsbereich</i>	EC Gas Appliances Directive (2009/142/EC) <i>EG-Gasgeräte-Richtlinie (2009/142/EG)</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>	AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IT, LT, LU, LV, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR
Test Reports <i>Prüfberichte</i>	type testing: 158336aT0/17199 from 29.09.2014 (GWI)
Test Basis <i>Prüfgrundlagen</i>	EU/2009/142/EG (30.11.2009) DIN EN 203-1 (01.07.2014) DIN EN 203-2/9 (01.02.2006)

File Number
Aktenzeichen 14-0472-GEE

23.10.2014 Kö 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 EN 45011:1998 and notified by the government of the Federal Republic of Germany for certification of gas appliances under EC Directive 2009/142/EC.

DVGW CERT GmbH ist von der DAkkS nach DIN EN 45011:1998 akkreditierte und von der Deutschen Bundesregierung benannte Stelle für die Zertifizierung von Gasgeräten gemäß EG-Richtlinie 2009/142/EG.



Deutsche
Akkreditierungsstelle
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