10/2018

Mod: TYE-90/T-N

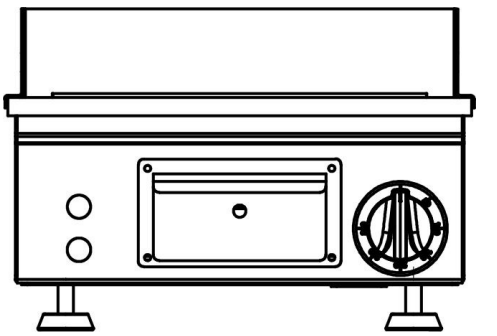
Production code: NETY9-50

Diamond
catering equipment

Installation, Operation and Maintenance Instructions

Electric Teppanyaki-Portable Model

Model :	
NETY 3.75-50	Three Die Cast Heaters
	One Temperature Control
NETY 5.8-50	Six Die Cast Heaters
	Two Temperature Controls
NETY 9-50	Ten Die Cast Heaters
	Two Temperature Controls



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. Electric Teppanyaki-Portable Model 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 to acquire mechanic assistance.

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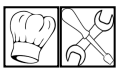
1. General Information

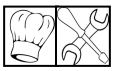
1.1 Information for the Reader 

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”

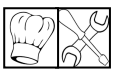
1.2.2 Signs

	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. **2.**	Instruction, single step	Instruction must be followed in the order given
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 Electric Teppanyaki-Portable Model is an excellent cooking appliance made of stainless steel and provided with griddle pan. The appliance uses three; six or nine die cast heaters and temperature controls. The power rates are 2.4 kW, 6.3 kW and 8.7 kW. It is equipped with thermostat, safety thermostat and splash back. This appliance is especially designed for cooking Japanese cuisine: sautéing. The appliance also equipped with Thermostat to adjust the cooking temperature. 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 for all requirements. When requesting service, state the data provide on the nameplate and provide a description of the fault.

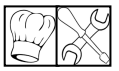
1.4.2 Warranty

We gives 12 months guarantee with certain conditions. We 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.

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 Electric Teppanyaki-Portable Model. 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. Electric Teppanyaki-Portable Model 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.

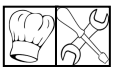
ELECTRIC SHOCK HAZARD!

- Authorized and qualified mechanic can do the maintenance and repairs.
- Turn OFF and disconnect the appliance before opening front panel and accessing electrical area inside the appliance.

INJURY RISK!

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

3. Technical Data

3.1 Data Table 

3.1.1 Technical Specification of Electric Teppanyaki-Portable Model

Table 1 :

Technical Specification						
Model	**NETY 3.75-50**			**NETY 5.8-50**		
Overall Dimension (mm)	**Width**	**Depth**	**Height**	**Width**	**Depth**	**Height**
	375	500	188	580	500	188
Electric Consumption	3.15 kW (2 Heater x 1.3kW) (1 Heaters x 0.55kW)			6.3 kW (4 Heaters x 1.3kW) (2 Heaters x 0.55kW)		
Temperature Control	1			2		
Working Temperature (°C)	50-250			50-250		
Electric Connection	1N AC 230V 50/60Hz			3N AC 400V 50/60Hz		
Required Electrical Supply (amps)	11			14		
Direct Heat Emission (kW)	0.79			2.07		
Latent Heat Emission (kW)	0.96			2.52		
Steam Emission (Kg/h)	1.41			3.70		

Technical Specification			
Model	**NETY 9-50**		
Overall Dimension (mm)	**Width**	**Depth**	**Height**
	900	500	188
Electric Consumption	10 kW (6 Heaters x 1.3kW) (4 Heaters x 0.55kW)		
Temperature Control	3		
Working Temperature (°C)	50-250		
Electric Connection	3N AC 400V 50/60Hz		
Required Electrical Supply (amps)	14		
Direct Heat Emission (kW)	3.30		
Latent Heat Emission (kW)	4.40		
Steam Emission (Kg/h)	5.88		

3.2 Data Plate

3.2.1 Technical plate reports the current gas setting.

Fig. 1

3.3 Overall Dimension

NETY 3.75-50

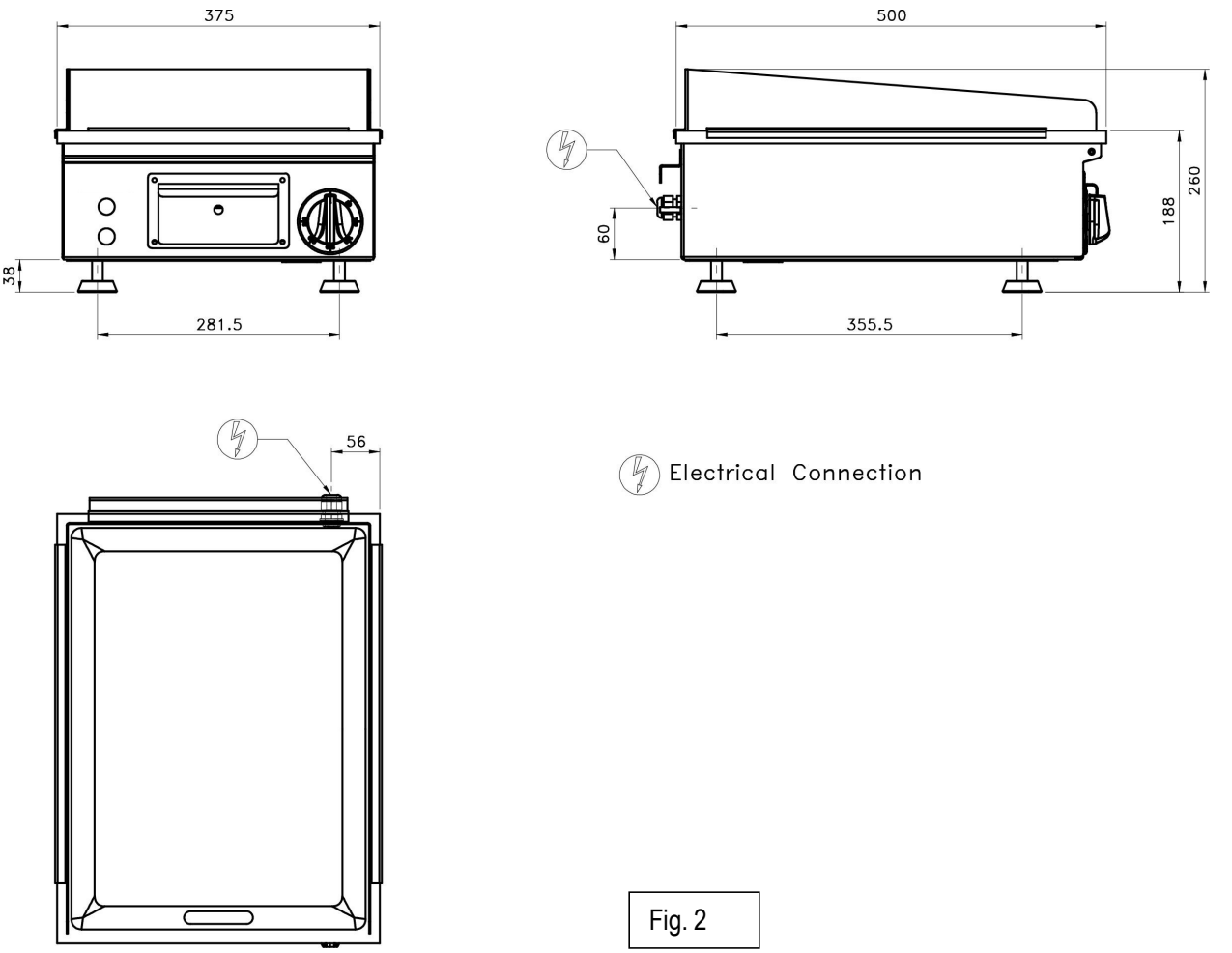


Fig. 2

NETY 5.8-50

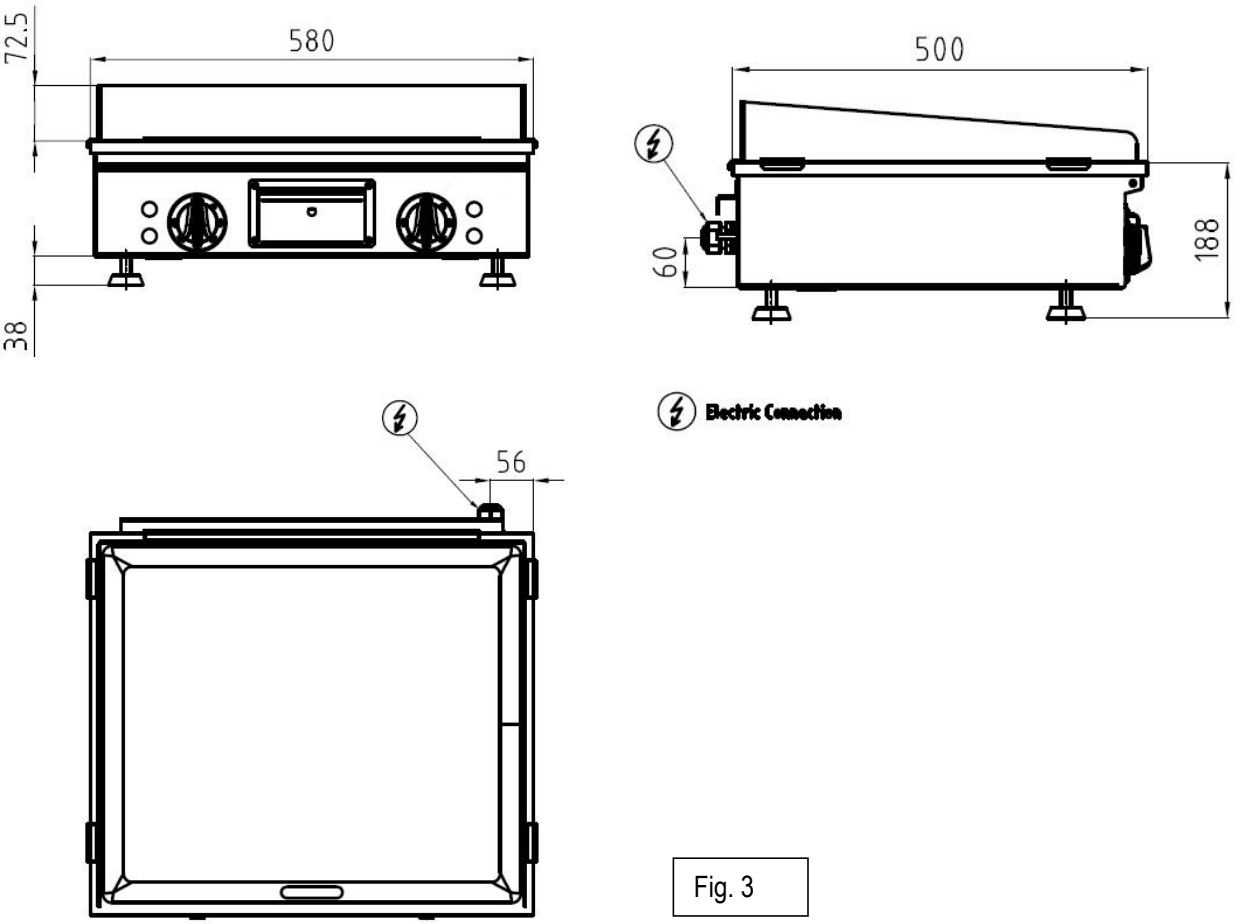


Fig. 3

NETY 9-50

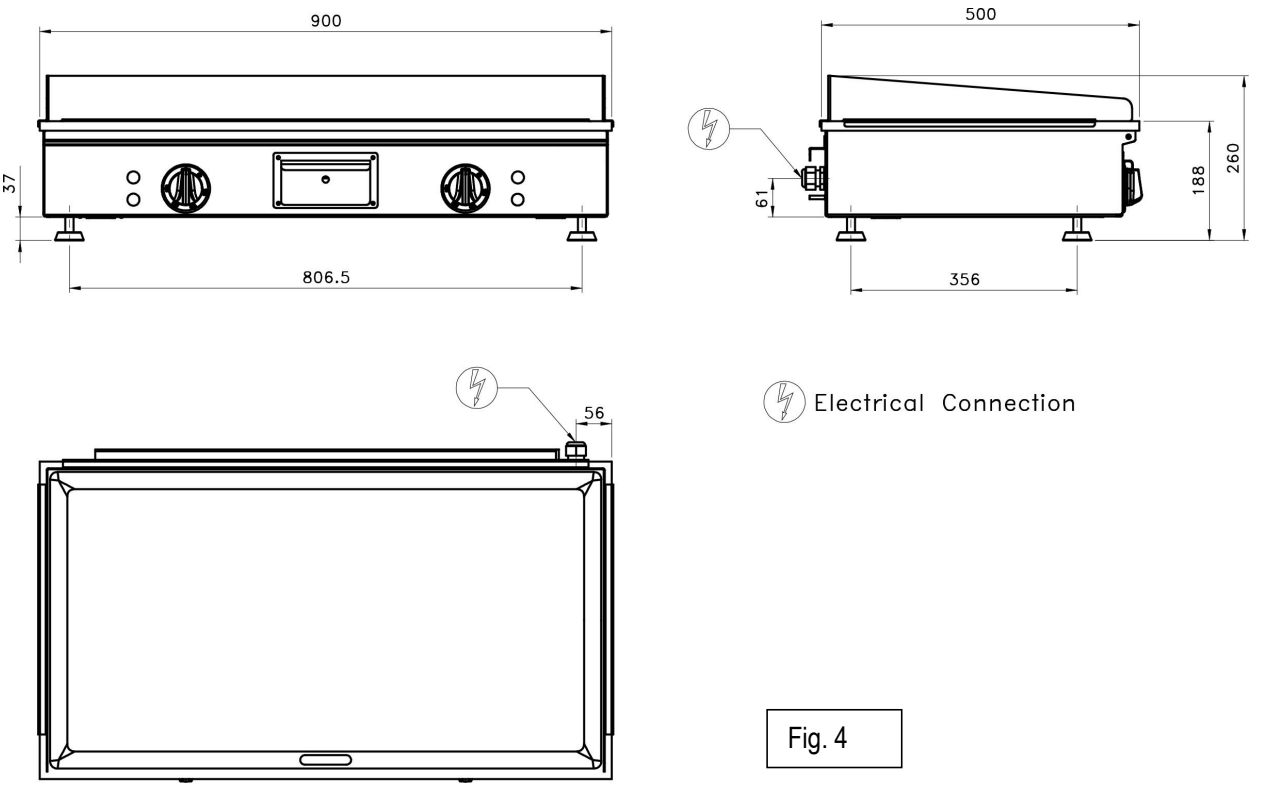


Fig. 4

3.4 Component List

3.4.1 NETY 3.75-50

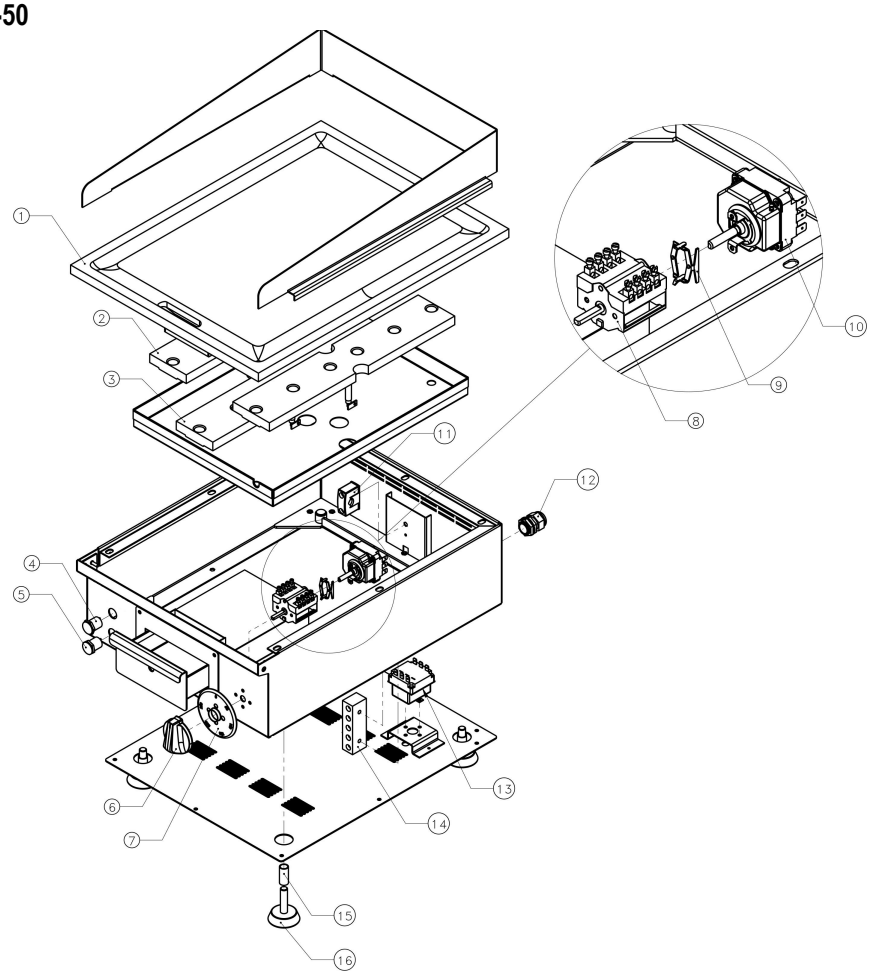


Fig. 5

Table 2 :

NO	PART CODE	DESCRIPTION	QTY
1	GS.3969C	Griddle Plate NETY 3.75-50	1
2	PD.211L	Die Cast Heater 1.3 kW / 230 V	2
3	PD.211J	Die Cast Heater 0.55 kW / 230 V	1
4	PD.414KB-1	Pilot Light Green (Dia. 16 mm)	1
5	PD.414JB-1	Pilot Light Yellow (Dia. 16 mm)	1
6	PD.4051FD	Electric Knob dia. 6 mm	1
7	PD.4055O29A	SS Ring Label Electric Knob 50-250	1
8	PD.412Q-1	Rotary Switch (0-1) 4 Pole	1
9	PD.E041	Connecting Bow	1
10	PD.412CG	Thermostat w/ ON-OFF 58-280°C 3 Pole	1
11	PD.407K	Klem f/ Power Cable	3
12	PD.407G	Plastic Cable Gland	1
13	PD.412GA	Safety Thermostat 3 Pole 420°C	1
14	PD.409GB	Terminal Ceramic 5 Pole	1
15	PD.2499A	Sleeving f/ Adjustable Leg	4
16	PD.2456	Adjustable Feet with Zinc-Plated Screw	4

3.4.2 NETY 5.8-50

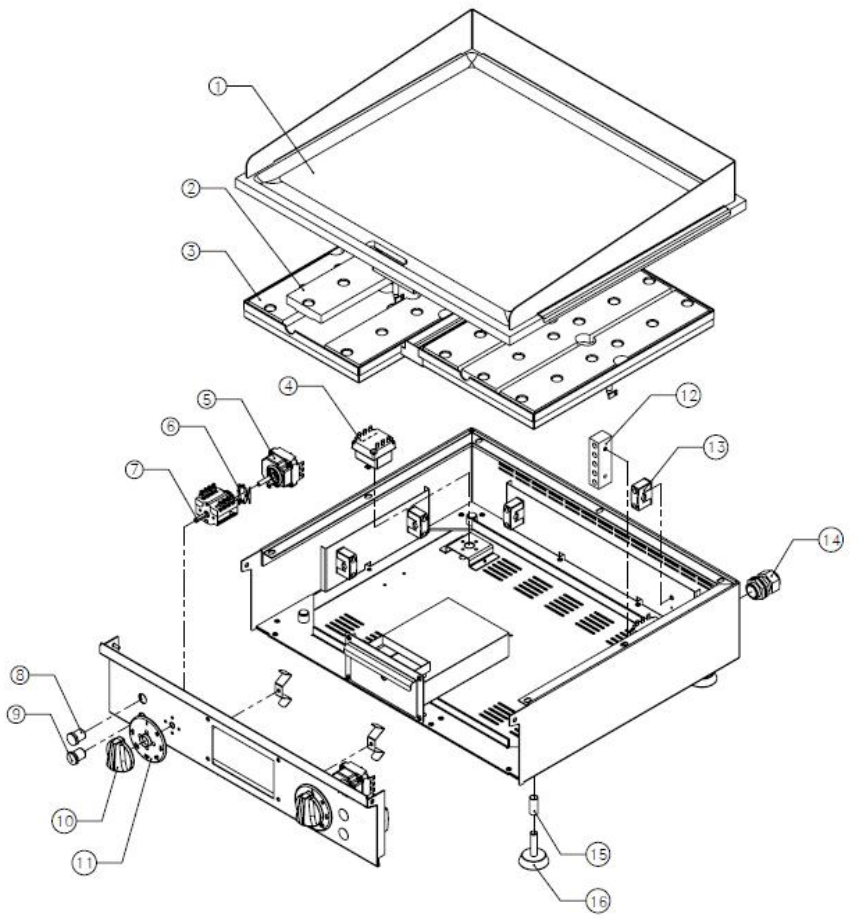


Fig. 6

Table 3 :

NO	PART CODE	DESCRIPTION	QTY
1	GS.3970B	Griddle Plate	1
2	PD.211L	Die Cast Heater 0.55 kW	2
3	PD.211J	Die Cast Heater 1.3 kW	4
4	PD.412GA	Safety Thermostat 3 Pole 420°C	2
5	PD.412CG	Thermostat w/ On-Off 58-280 3 Pole	2
6	PD.E041	Connecting Bow	2
7	PD.412Q-1	Rotary Switch (0-1) 4 Pole	2
8	PD.414KB-1	Pilot Light Green (Dia, 16 mm)	2
9	PD.414JB-1	Pilot Light Yellow (Dia. 16 mm)	2
10	PD.4051FD	Thermostat Knob	2
11	PD.4055O29A	SS Ring Label Electric Knob 50-250	2
12	PD.409GB	Terminal Ceramic 5 Pole	1
13	PD.407K	Klem f/ Power Cable	8
14	PD.CS.112	Nylon Cable Gland	1
15	PD.2499A	Sleeving Adjustable Leg	4
16	PD.2456	Adjustable Feet	4

3.4.3 NETY 9-50

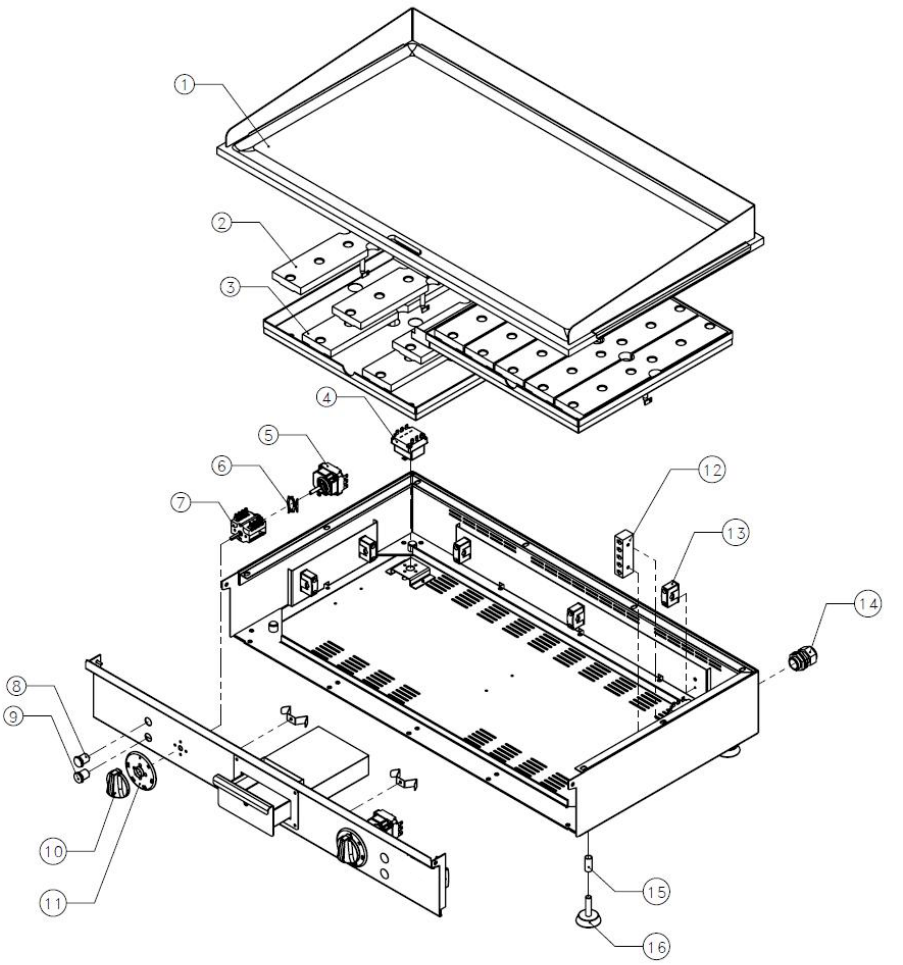


Fig. 7

Table 4 :

NO	PART CODE	DESCRIPTION	QTY
1	GS.3971E	Griddle Plate NETY 8.1 L (P/N.TN81.W.08C)	1
2	PD.211J	Die Cast Heater 1.3 kW / 230 V (CHT1E003)	6
3	PD.211L	Die Cast Heater 0.55 kW / 230 V	4
4	PD.412GA	Safety Thermostat 3 Pole 420° C (55.32583.030)	2
5	PD.412CG	Thermostat w/ On-Off 58-280° C 3 Pole (55.34052.350)	2
6	PD.E041	Connecting Bow (550027)	2
7	PD.412Q-1	Rotary Switch (0-1) 4 Pole (49.41015.5.300)	2
8	PD.414KB-1	Pilot Light Green 230V 50mm (dia. 16 mm)	2
9	PD.414JB-1	Pilot Light Yellow 230V 50mm (dia. 16 mm)	2
10	PD.4051FD	Electric Knob dia. 6 mm w/ Plate Cover Knob	2
11	PD.4055O29A	SS Ring Label Electric Knob 50-250	2
12	PD.409GB	Terminal Ceramic 5 Pole 84 x 27.5 mm	1
13	PD.407K	Klem f/ Power Cable (P/N:4378ZA)	9
14	PD.CS112	KSS Nylon Cable Gland IP 68, P/N : AG-25	1
15	PD.2499A	Sleeving f/ Adjustable Leg (T601.L.01X)	4
16	PD.2456	Adjustable Feet with Zinc-Plated Screw (7764518)	4

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 electric power. Electric services should be installed according to:
   a. Local and international standards
   b. Local recommendations related to building standards and codes
   c. Directions and regulations from power supply companies
   d. Regulation concern with prevention accident measures
   e. Fire prevention regulations
   f. Applicable I.E.C (International Electro technical Commission) regulations
2. Remove all packaging material and protective coatings.
3. Ensure electric power supply is sufficient to operate this appliance.
4. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
5. Before cleaning or maintaining the appliance, please cut off electric power and isolate gas supply (if any) to the safe place.

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.

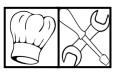
4.1.2 Transport

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. There are no accessories for these appliances.

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

4.4 Position and Fixing 

1. Authorized personnel must do the installation.
2. Install the appliance according to National Safety Standard about electric-heated standard.
3. Install the appliance under an extractor fan to remove the cooking fumes.
4. Make sure that any object around or under Electric Teppanyaki-Portable Model does not obstruct air volume required for air circulation.
5. Put away any flammable materials near Electric Teppanyaki-Portable Model.
6. 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.
7. Install the appliance separately or side by side with other appliance according to recommended range.
8. Put Electric Teppanyaki-Portable Model on solid, flat, and horizontal surface.
9. Adjust the height of the four feet by using brackets.
10. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent.
11. Eliminate all packaging material according to national laws.

4.5 Electric Power Connection 

1. Before connecting the appliance to the main supply, compare the electrical data in the rating plate (on the appliance side panel) to the local electric energy supply. Make sure the main voltage correspond to the voltage indicated on the nameplate of the appliance.
2. Registered installation companies must do the electric installation concerned with certain local and national regulations. The companies are responsible for interpret all regulation and perform the installation and safety instructions. The warning signs and nameplates must strictly conform.
3. The appliance equipped with a power terminal and connected with power cable and power socket.
4. DO NOT put the power cable near heat sources or water leakage area.

WARNING!

Incorrect voltage may damage the appliance.

- **NETY 3.75-50 (1N AC 230V 50/60Hz 3.15kW)**
- **NETY 5.8-50 (3N AC 400V 50/60Hz 6.3kW)**
- **NETY 9-50 (3N AC 400V 50/60Hz 10kW)**

5. Use and Operation

5.1 Warning

This appliance is an electric 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. If there is a persistent breakdown, please contact authorized mechanic.
2. User is only responsible for daily routine cleaning for maintenance.
3. Qualified mechanics must do all operations related to installation and maintenance according to Regulation in force.
4. Use this Electric Teppanyaki-Portable Model only for COOKING JAPANESE CUISINE: SAUTÉING. DO NOT use the Electric Teppanyaki-Portable Model for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
5. Before operating Electric Teppanyaki-Portable Model for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
6. After using the Electric Teppanyaki-Portable Model, turn the knob to OFF position.

5.2 Control Panel Description

5.2.1 For example NETY 3.75-50

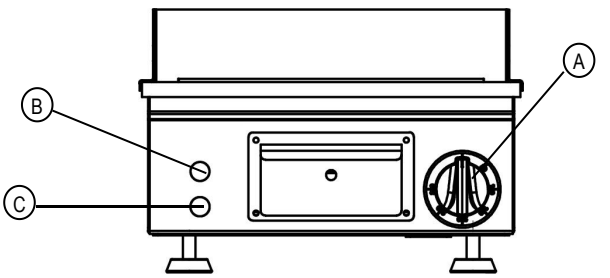


Fig. 8

A : **Thermostat Control Knob**

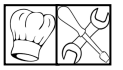
to turn ON / OFF and adjust the cooking level temperature.

B : **Green Pilot Lamp**

to indicates the appliance is ON / OFF

C : **Green Pilot Lamp**

to indicates the heating process is working

5.3 Switch ON/OFF 

5.3.1 Turn the Appliance ON

1. Turn the Thermostat Control Knob to the right. The Green Pilot Lamp will light indicate that the appliance is ready to use.

2. Turn the Thermostat Control Knob to the right again to increase the temperature. The Yellow Pilot Lamp will light to indicate the heating process is working. The temperature range is 50^0 C up to 250^0 C.

3. When the set temperature has reached, the Yellow Pilot Lamp will be OFF. If the temperature decreases, the lamp will light again.

5.3.2 Turn the Appliance OFF

1. Turn Thermostat Control Knob to zero (0) position.
2. The Green Pilot Lamp will OFF to indicate the appliance is OFF.

6. 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 thermostat control knob is OFF position and the circuit-breaker to disconnect it from the electrical mains is 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. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
7. NEVER wash the appliance with direct high-pressure jet water.
8. 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.

! 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.

7. Trouble Shooting

Table 5 :

NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	Thermostat does not function	Thermostat damaged	Check and replace. Check Thermostat when adjusting temperature, Pin 1 and 2 must connected.
2.	Thermostat with ON / OFF switch does not function	ON / OFF switch damaged	Check and replace. Check Thermostat when turned ON, Pin 5 and P5 must be connected. Pin 6 and P6 must be connected.
3.	Pilot lamp does not function	Pilot lamp damaged	Check and replace
		No electric current between Thermostat and Pilot lamp	Check and repair
4.	Heating element does not function	Heating element damaged	Check and replace
		No electric current between heating element, Thermostat, and Pilot lamp	Check and repair
5.	Griddle's temperature cannot raise / heat up	Heating element damaged	Check and replace
		No electric current between heating element, Thermostat, and Pilot lamp	Check and repair
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	

8. 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.

9. Addresses

Head Office

DIAMOND EUROPE sa/nv
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Type	: NETY 3.75-50 (B)
Voltage	: 1N-230V
Frequency	: 50/60Hz
Power Consumption	: 3.15kW
Gas Consumption	:
Current	: 14A

electrical documentation

Diamond catering equipment

NETY 3.75-50 (B)		
1N-230V	3.15kW	14A
50/60Hz		

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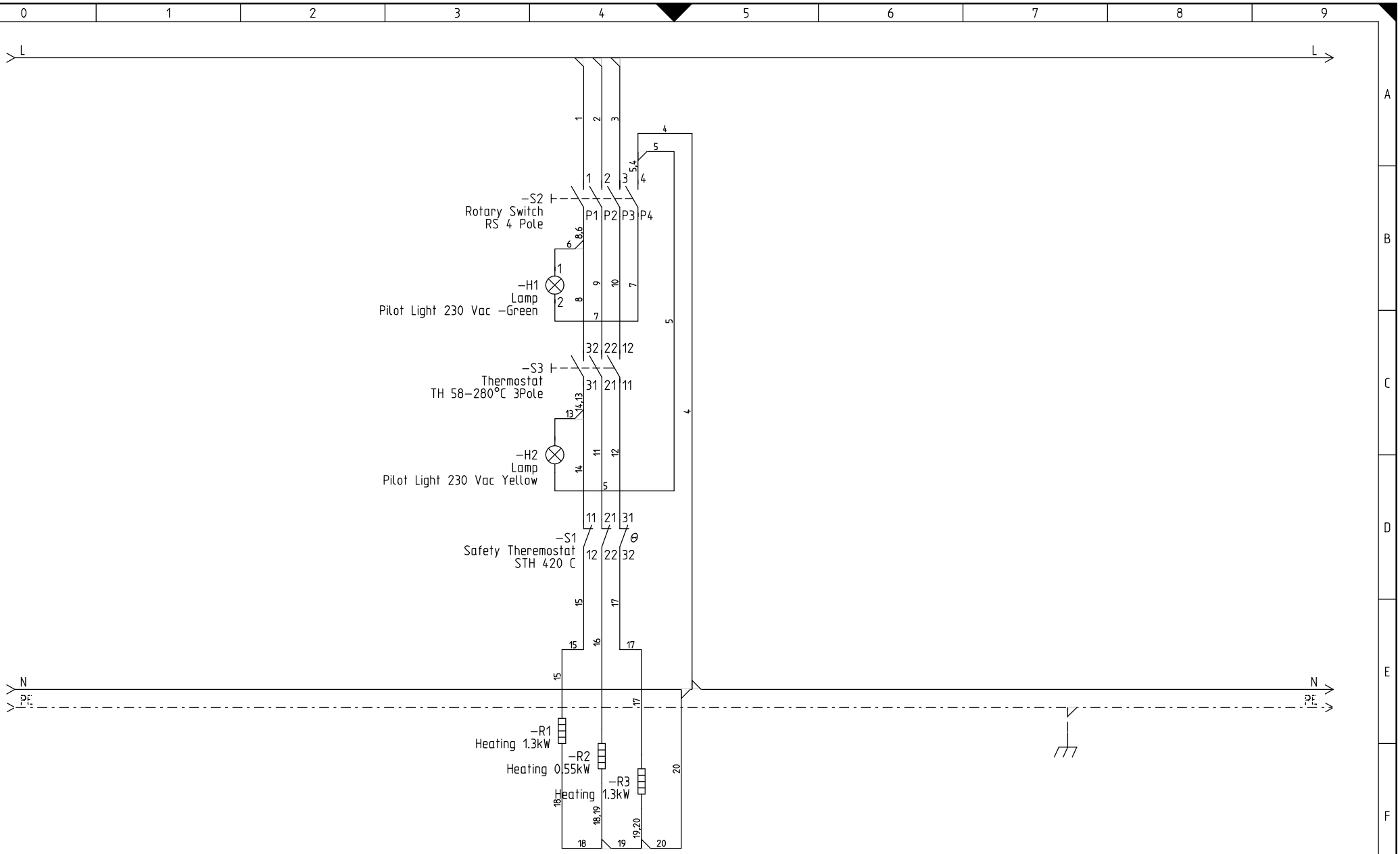

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	1N-230V	3.15kW	14A	Rev Nr. 001	Rev Date 12/26/2017	Drawn Mario / All Page 2	Next Page
	50/60Hz						

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-H1	Pilot Light 230 Vac -Green	Lamp	Circuit diagrams	2	4
-H2	Pilot Light 230 Vac Yellow	Lamp	Circuit diagrams	2	4
-R1	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	4
-R2	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	4
-R3	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	4
-S1	STH 420 C	Safety Theremostat	Circuit diagrams	2	4
-S2	RS 4 Pole	Rotary Switch	Circuit diagrams	2	4
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Diamond catering equipment

NETY 3.75-50 (B)		
1N-230V	3.15kW	14A
50/60Hz		

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List of Connections

From	To	Type	No.	Colour	Size
-S2:1	L	Heat Resistance Cable	1	WHT	2.5
-S2:2	L	Heat Resistance Cable	2	WHT	2.5
-S2:3	L	Heat Resistance Cable	3	WHT	2.5
-S2:4	N		4	BK	0.5
-S2:4	-H2:2		5	BK	0.5
-S2:P1	-H1:1		6	BK	0.5
-S2:P4	-H1:2		7	BK	0.5
-S3:32	-S2:P1	Heat Resistance Cable	8	WHT	2.5
-S3:22	-S2:P2	Heat Resistance Cable	9	WHT	2.5
-S3:12	-S2:P3	Heat Resistance Cable	10	WHT	2.5
-S3:21	-S1:21	Heat Resistance Cable	11	WHT	2.5
-S3:11	-S1:31	Heat Resistant	12	RD	2.5
-H2:1	-S3:31		13	BK	0.5
-S1:11	-S3:31	Heat Resistance Cable	14	WHT	2.5
-S1:12	-R1:1	Heat Resistance Cable	15	WHT	2.5
-S1:22	-R2:1	Heat Resistance Cable	16	WHT	2.5
-S1:32	-R3:1	Heat Resistance Cable	17	WHT	2.5
-R1:2	-R2:2	Heat Resistance Cable	18	BU	2.5
-R2:2	-R3:2	Heat Resistance Cable	19	BU	2.5
-R3:2	N	Heat Resistance Cable	20	BU	2.5

Diamond catering equipment

NETY 3.75-50 (B)		
1N-230V	3.15kW	14A
50/60Hz		

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List of Parts

Total	Type	Description	Volt	Ampere	Watt	Stock Number
1	Die Cast Heater 0,55kW	Die Cast Heater 0,55kW/230V	230		550	PD.211L
2	Die Cast Heater 1,3kW/230V	Die Cast Heater 1,3kW/230V (CHT1E003)	230		1300	PD.211J
1	Pilot Light 230 Vac –Green	Pilot Light 230 V Green	230			PD.414KB–1
1	Pilot Light 230 Vac Yellow	Pilot Light Yellow 230 V	230			PD.414JB–1
1	RS 4 Pole	Rotary Switch 4 Pole				PD.412Q–1
1	STH 420 C	Safety Thermostat 420 C 3 Pole		16		PD.412 GA
1	TH 58–280°C 3Pole	Thermostat w/ on–off 58–280°C 3Pole (55.34052.350)				PD.412CG

Diamond catering equipment

NETY 3.75-50 (B)		
1N-230V	3.15kW	14A
50/60Hz		

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Type	: NETY 5.8-50 (B)
Voltage	: 3N-400V
Frequency	: 50/60Hz
Power Consumption	: 6.3kW
Gas Consumption	:
Current	: 12A

electrical documentation

Diamond catering equipment

NETY 5.8-50 (B)		
3N-400V	6.3kW	12A
50/60Hz		

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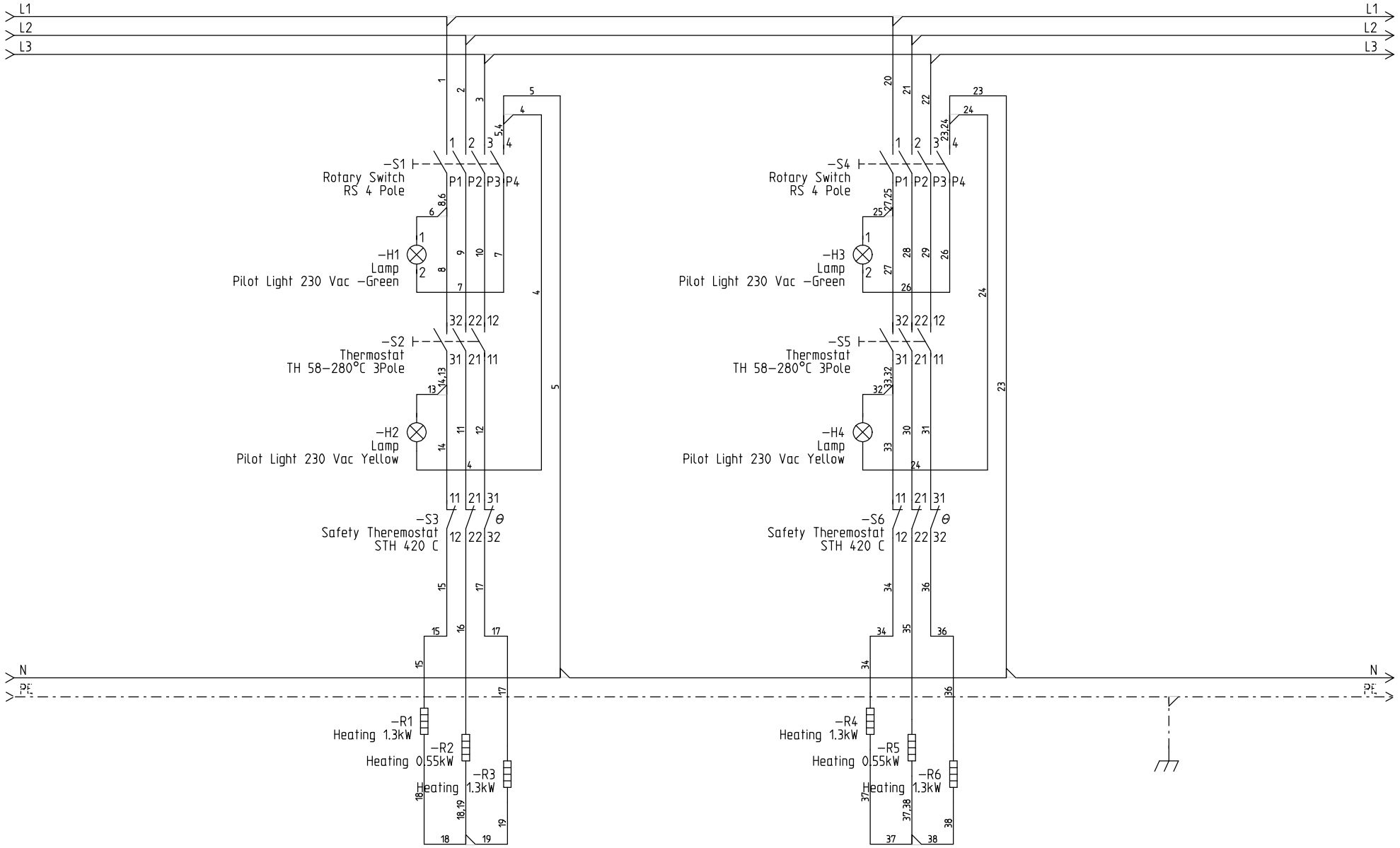

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	3N-400V	6.3kW	12A	Rev Nr. 001	Rev Date 12/26/2017	Drawn Mario / All Page 2	Next Page
	50/60Hz						

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-H1	Pilot Light 230 Vac -Green	Lamp	Circuit diagrams	2	3
-H2	Pilot Light 230 Vac Yellow	Lamp	Circuit diagrams	2	3
-R1	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	3
-R2	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	3
-R3	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	3
-S1	RS 4 Pole	Rotary Switch	Circuit diagrams	2	3
-S2	TH 58-280°C 3Pole	Thermostat	Circuit diagrams	2	3
-S3	STH 420 C	Safety Theremostat	Circuit diagrams	2	3
-H3	Pilot Light 230 Vac -Green	Lamp	Circuit diagrams	2	6
-H4	Pilot Light 230 Vac Yellow	Lamp	Circuit diagrams	2	6
-R4	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	6
-R5	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	6
-R6	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	6
-S4	RS 4 Pole	Rotary Switch	Circuit diagrams	2	6
-S5	TH 58-280°C 3Pole	Thermostat	Circuit diagrams	2	6
-S6	STH 420 C	Safety Theremostat	Circuit diagrams	2	6

Diamond catering equipment

NETY 5.8-50 (B)		
3N-400V	6.3kW	12A
50/60Hz		

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List of Connections

From	To	Type	No.	Colour	Size
-S1:1	L1	Heat Resistance Cable	1	WHT	2.5
-S1:2	L2	Heat Resistance Cable	2	WHT	2.5
-S1:3	L3	Heat Resistance Cable	3	WHT	2.5
-S1:4	-H2:2		4	BK	0.5
-S1:4	N		5	BK	0.5
-S1:P1	-H1:1		6	BK	0.5
-S1:P4	-H1:2		7	BK	0.5
-S2:32	-S1:P1	Heat Resistance Cable	8	WHT	2.5
-S2:22	-S1:P2	Heat Resistance Cable	9	WHT	2.5
-S2:12	-S1:P3	Heat Resistance Cable	10	WHT	2.5
-S2:21	-S3:21	Heat Resistance Cable	11	WHT	2.5
-S2:11	-S3:31	Heat Resistance Cable	12	WHT	2.5
-H2:1	-S2:31		13	BK	0.5
-S3:11	-S2:31	Heat Resistance Cable	14	WHT	2.5
-S3:12	-R1:1	Heat Resistance Cable	15	WHT	2.5
-S3:22	-R2:1	Heat Resistance Cable	16	WHT	2.5
-S3:32	-R3:1	Heat Resistance Cable	17	WHT	2.5
-R2:2	-R1:2	Heat Resistance Cable	18	BU	2.5
-R2:2	-R3:2	Heat Resistance Cable	19	BU	2.5
-S4:1	L1	Heat Resistance Cable	20	WHT	2.5
-S4:2	L2	Heat Resistance Cable	21	WHT	2.5
-S4:3	L3	Heat Resistance Cable	22	WHT	2.5
-S4:4	N		23	BK	0.5
-S4:4	-H4:2		24	BK	0.5
-S4:P1	-H3:1		25	BK	0.5
-S4:P4	-H3:2		26	BK	0.5
-S5:32	-S4:P1	Heat Resistance Cable	27	WHT	2.5
-S5:22	-S4:P2	Heat Resistance Cable	28	WHT	2.5
-S5:12	-S4:P3	Heat Resistance Cable	29	WHT	2.5
-S5:21	-S6:21	Heat Resistance Cable	30	WHT	2.5

Diamond catering equipment

NETY 5.8-50 (B)		
3N-400V	6.3kW	12A
50/60Hz		

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List of Connections

From	To	Type	No.	Colour	Size
-S5:11	-S6:31	Heat Resistance Cable	31	WHT	2.5
-H4:1	-S5:31		32	BK	0.5
-S6:11	-S5:31	Heat Resistance Cable	33	WHT	2.5
-S6:12	-R4:1	Heat Resistance Cable	34	WHT	2.5
-S6:22	-R5:1	Heat Resistance Cable	35	WHT	2.5
-S6:32	-R6:1	Heat Resistance Cable	36	WHT	2.5
-R5:2	-R4:2	Heat Resistance Cable	37	BU	2.5
-R5:2	-R6:2	Heat Resistance Cable	38	BU	2.5

Diamond catering equipment

NETY 5.8-50 (B)		
3N-400V	6.3kW	12A
50/60Hz		

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List of Parts

Total	Type	Description	Volt	Ampere	Watt	Stock Number
2	Die Cast Heater 0,55kW	Die Cast Heater 0,55kW/230V	230		550	PD.211L
4	Die Cast Heater 1,3kW/230V	Die Cast Heater 1,3kW/230V (CHT1E003)	230		1300	PD.211J
2	Pilot Light 230 Vac –Green	Pilot Light 230 V Green	230			PD.414KB–1
2	Pilot Light 230 Vac Yellow	Pilot Light Yellow 230 V	230			PD.414JB–1
2	RS 4 Pole	Rotary Switch 4 Pole				PD.412Q–1
2	STH 420 C	Safety Thermostat 420 C 3 Pole		16		PD.412 GA
2	TH 58–280°C 3Pole	Thermostat w/ on–off 58–280°C 3Pole (55.34052.350)				PD.412CG

Diamond catering equipment

NETY 5.8-50 (B)		
3N-400V	6.3kW	12A
50/60Hz		

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Type	: NETY 9-50 (B)
Voltage	: 3N-400V
Frequency	: 50/60Hz
Power Consumption	: 10kW
Gas Consumption	:
Current	: 17A

electrical documentation

Diamond catering equipment

NETY 9-50 (B)		
3N-400V	10kW	17A
50/60Hz		

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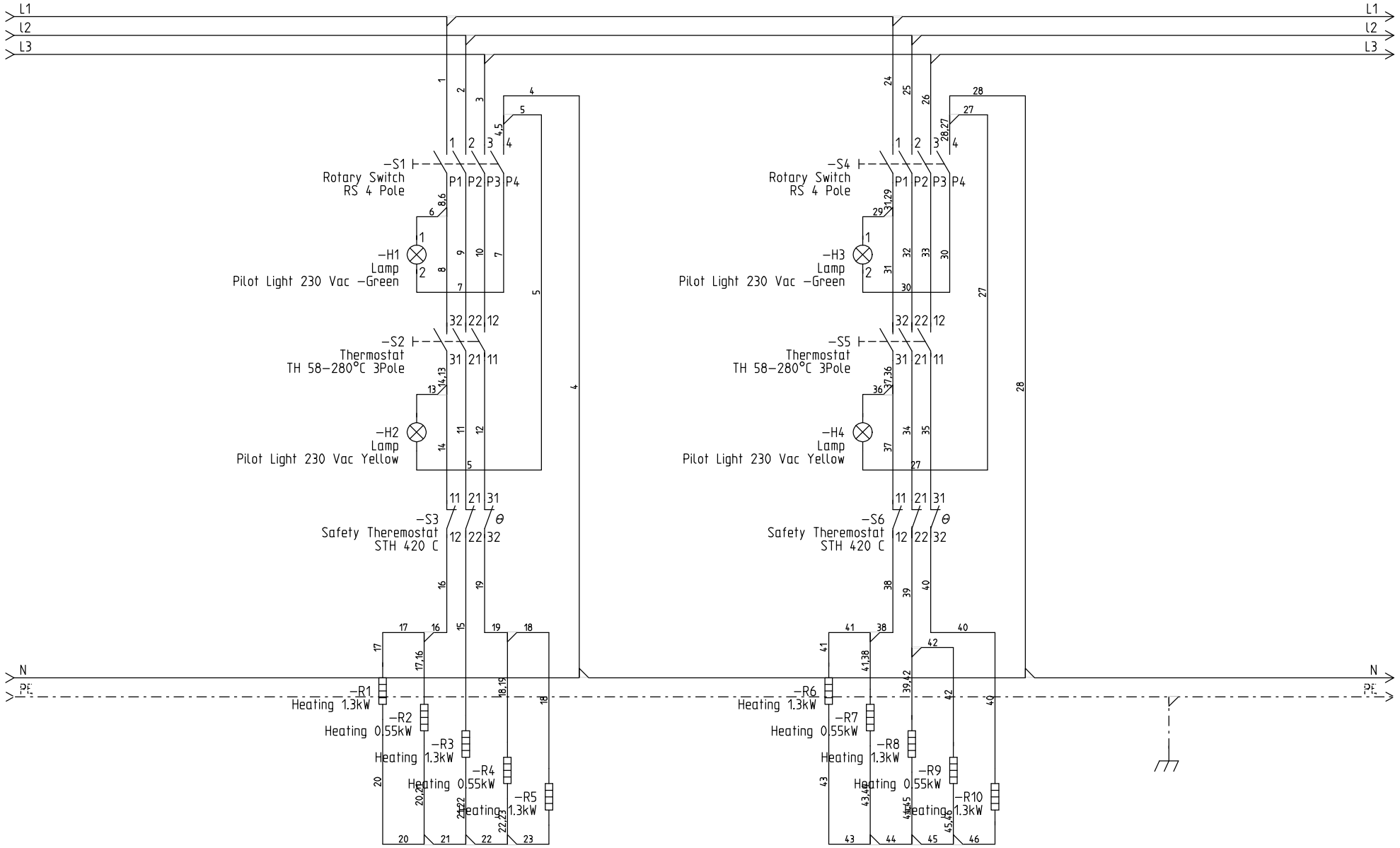

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	3N-400V	10kW	17A	Rev Nr. 001	Rev Date 12/26/2017	Drawn Mario / All Page 2	Next Page
	50/60Hz						

List of Products

Product	Type	Description	Document type	Sheet	Path
–R1	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	2
–H1	Pilot Light 230 Vac –Green	Lamp	Circuit diagrams	2	3
–H2	Pilot Light 230 Vac Yellow	Lamp	Circuit diagrams	2	3
–R2	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	3
–R3	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	3
–R4	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	3
–R5	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	3
–S1	RS 4 Pole	Rotary Switch	Circuit diagrams	2	3
–S2	TH 58–280°C 3Pole	Thermostat	Circuit diagrams	2	3
–S3	STH 420 C	Safety Theremostat	Circuit diagrams	2	3
–R6	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	5
–H3	Pilot Light 230 Vac –Green	Lamp	Circuit diagrams	2	6
–H4	Pilot Light 230 Vac Yellow	Lamp	Circuit diagrams	2	6
–R10	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	6
–R7	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	6
–R8	Die Cast Heater 1,3kW/230V	Heating 1.3kW	Circuit diagrams	2	6
–R9	Die Cast Heater 0,55kW	Heating 0.55kW	Circuit diagrams	2	6
–S4	RS 4 Pole	Rotary Switch	Circuit diagrams	2	6
–S5	TH 58–280°C 3Pole	Thermostat	Circuit diagrams	2	6
–S6	STH 420 C	Safety Theremostat	Circuit diagrams	2	6

Diamond catering equipment

NETY 9-50 (B)		
3N-400V	10kW	17A
50/60Hz		

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List of Connections

From	To	Type	No.	Colour	Size
-S1:1	L1	Heat Resistance Cable	1	WHT	2.5
-S1:2	L2	Heat Resistance Cable	2	WHT	2.5
-S1:3	L3	Heat Resistance Cable	3	WHT	2.5
-S1:4	N		4	BK	0.5
-H2:2	-S1:4		5	BK	0.5
-S1:P1	-H1:1		6	BK	0.5
-S1:P4	-H1:2		7	BK	0.5
-S2:32	-S1:P1	Heat Resistance Cable	8	WHT	2.5
-S2:22	-S1:P2	Heat Resistance Cable	9	WHT	2.5
-S2:12	-S1:P3	Heat Resistance Cable	10	WHT	2.5
-S2:21	-S3:21	Heat Resistance Cable	11	WHT	2.5
-S2:11	-S3:31	Heat Resistance Cable	12	WHT	2.5
-H2:1	-S2:31		13	BK	0.5
-S3:11	-S2:31	Heat Resistance Cable	14	WHT	2.5
-S3:22	-R3:1	Heat Resistance Cable	15	WHT	2.5
-R2:1	-S3:12	Heat Resistance Cable	16	WHT	2.5
-R2:1	-R1:1	Heat Resistance Cable	17	WHT	2.5
-R4:1	-R5:1	Heat Resistance Cable	18	WHT	2.5
-R4:1	-S3:32	Heat Resistance Cable	19	WHT	2.5
-R2:2	-R1:2	Heat Resistance Cable	20	BU	2.5
-R3:2	-R2:2	Heat Resistance Cable	21	BU	2.5
-R3:2	-R4:2	Heat Resistance Cable	22	BU	2.5
-R4:2	-R5:2	Heat Resistance Cable	23	BU	2.5
-S4:1	L1	Heat Resistance Cable	24	WHT	2.5
-S4:2	L2	Heat Resistance Cable	25	WHT	2.5
-S4:3	L3	Heat Resistance Cable	26	WHT	2.5
-H4:2	-S4:4		27	BK	0.5
-S4:4	N		28	BK	0.5
-S4:P1	-H3:1		29	BK	0.5
-S4:P4	-H3:2		30	BK	0.5

Diamond catering equipment

NETY 9-50 (B)		
3N-400V	10kW	17A
50/60Hz		

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List of Connections

From	To	Type	No.	Colour	Size
-S5:32	-S4:P1	Heat Resistance Cable	31	WHT	2.5
-S5:22	-S4:P2	Heat Resistance Cable	32	WHT	2.5
-S5:12	-S4:P3	Heat Resistance Cable	33	WHT	2.5
-S5:21	-S6:21	Heat Resistance Cable	34	WHT	2.5
-S5:11	-S6:31	Heat Resistance Cable	35	WHT	2.5
-H4:1	-S5:31		36	BK	0.5
-S6:11	-S5:31	Heat Resistance Cable	37	WHT	2.5
-S6:12	-R7:1	Heat Resistance Cable	38	WHT	2.5
-S6:22	-R8:1	Heat Resistance Cable	39	WHT	2.5
-S6:32	-R10:1	Heat Resistance Cable	40	WHT	2.5
-R7:1	-R6:1	Heat Resistance Cable	41	WHT	2.5
-R9:1	-R8:1	Heat Resistance Cable	42	WHT	2.5
-R7:2	-R6:2	Heat Resistance Cable	43	BU	2.5
-R8:2	-R7:2	Heat Resistance Cable	44	BU	2.5
-R8:2	-R9:2	Heat Resistance Cable	45	BU	2.5
-R9:2	-R10:2	Heat Resistance Cable	46	BU	2.5

Diamond catering equipment

NETY 9-50 (B)		
3N-400V	10kW	17A
50/60Hz		

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List of Parts

Total	Type	Description	Volt	Ampere	Watt	Stock Number
4	Die Cast Heater 0,55kW	Die Cast Heater 0,55kW/230V	230		550	PD.211L
6	Die Cast Heater 1,3kW/230V	Die Cast Heater 1,3kW/230V (CHT1E003)	230		1300	PD.211J
2	Pilot Light 230 Vac –Green	Pilot Light 230 V Green	230			PD.414KB–1
2	Pilot Light 230 Vac Yellow	Pilot Light Yellow 230 V	230			PD.414JB–1
2	RS 4 Pole	Rotary Switch 4 Pole				PD.412Q–1
2	STH 420 C	Safety Thermostat 420 C 3 Pole		16		PD.412 GA
2	TH 58–280°C 3Pole	Thermostat w/ on–off 58–280°C 3Pole (55.34052.350)				PD.412CG

Diamond catering equipment

NETY 9-50 (B)		
3N-400V	10kW	17A
50/60Hz		

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