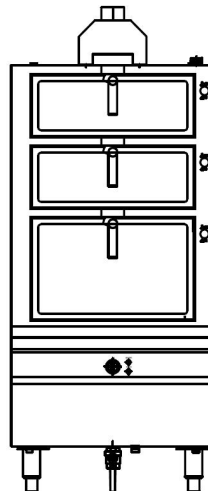


Installation, Operation and Maintenance Instructions

Gas Steamer with 3 Decks Cabinet

Model :

NGSCD 9-90 CE Two Gas Burners
Three Decks Chamber
Premix Burner
Safety Flame Sensor



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 Steamer with 3 Decks Cabinet 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 “•”, “_”, “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 Steamer with 3 Decks Cabinet is an excellent cooking appliance made of stainless steel. Water tank also made of stainless steel. There are three decks chamber and two blower. It consists of two gas burners with 42 kW total power rate. This appliance is suitable for steaming. The burner is premix and supplied by a mixture of liquid gas and air or natural gas and air. The Main Burner is equipped by Electric Gas Control. 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 Steamer with 3 Decks Cabinet. 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 Steamer with 3 Decks Cabinet may be used for skilled staff only.
4. DO NOT place the appliance in a toxic area or have a risk of explosion.
5. DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
6. DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
7. DO NOT use the appliance for drying clothes, paper, or living animals.
8. DO NOT use the appliance to heat non-food products.
9. Put the appliance in a good ventilated room.
10. Before cleaning or maintaining the appliance, detach the gas line and allow it to cool.
11. DO NOT touch the area  this sign means hot surface. Beware of severe burning injury.
12. DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



INJURY RISK!

- Avoid Gas Steamer with 3 Decks Cabinet installation next to fat Fryer.
- Water could splash into the Fryer and may injure the user.
- It is recommended to keep a safe distance between Gas Steamer with 3 Decks Cabinet and other kitchen equipment like Fryer.

3. Technical Data

3.1 Data Table



3.1.1 Technical Specification of Gas Steamer with 3 Decks Cabinet

Table 1 :

Technical Specification				
Model	NGSCD 9-90 CE			
Overall Dimension (mm)	Width	Depth	Height	
	900	900	1900	
Dimension of Top Chamber (mm)	900	900	220	
Dimension of Middle Chamber (mm)	900	900	220	
Dimension of Bottom Chamber (mm)	900	900	400	
Connection Pipe	Drain (D1)	Drain (D2)	Gas Inlet (G)	Water Inlet (S)
	R. 3/4"	Rp. 1 1/2"	R. 1"	R. 3/4"
Electric Connection	230VAC/1Ph/0.34 A			
Electric Consumption	80 W			
Gas Consumption	2 x 21 kW= 42 kW (36,120 kCal/h)			
Gas Connection Pressure	G30 / G31: 28-30 / 37 mbar			
Direct Heat Emission (kW)	-			
Latent Heat Emission (kW)	0.01			
Steam Emission (Kg/h)	0.02			

3.2 Data Plate



3.2.1 Technical plate reports the current gas setting.

REGULATED FOR :

Model : NGSCD 9-90 CE
 Art. No. : NGSCD 9-90 (B) CE
 Type : A1
 S/N : XXXX
 ΣQn : 42 kW
 Electricity : 80W/230V/1Ph/50Hz

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

CE 0085
 P.I.N. XXXXXXXXXX

*For professional use. Made in Indonesia

	G20	G25	G25.1	G30	G31
CZ-ES-GB GR-IE-IT-PT	20	20	20	28-30	37
DE	20	20	20	50	50
LU	20	20	20	28-30	37
AT-CH	20	20	20	50	50
BE-CH-EE-FR-HR-IE-IT-NO-PT-RO-SK-SL-TR	20	20	20	28-30	28-30
PL	20	20	20	37	37
BE-FR	20	25	25	28-30	37
MT-NL	20	20	20	28-30	28-30

G20 : 4.44 m³/h
 G25 : 5.17 m³/h
 G25.1 : 5.17 m³/h
 G30 : 3.31 kg/h
 G31 : 3.31 kg/h

REGULATED FOR :

Model : NGSCD 9-90 CE
 Art. No. : NGSCD 9-90 (B) CE
 Type : A1
 S/N : XXXX
 ΣQn : 42 kW
 Electricity : 80W/230V/1Ph/50Hz

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 Indonesia

CE 0085
 P.I.N. XXXXXXXXXX

*For professional use. Made in Indonesia

QR Code

Fig. 1

3.2.2 Gas Connection Pressure

Table 2 :

Countries	Category	Connection Pressure (mbar)	
		Natural Gas Type	Liquid Gas / LPG Type
AT	I12H3B/P	20	50
BE	I12E+3+	20/25	28-30/37
BG	I12H3B/P	20	28-30
CH	I12H3B/P	20	50
CY	I12H3B/P	20	28-30
CZ	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	I3B/P		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

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

Table 3 :

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

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

Table 4 :

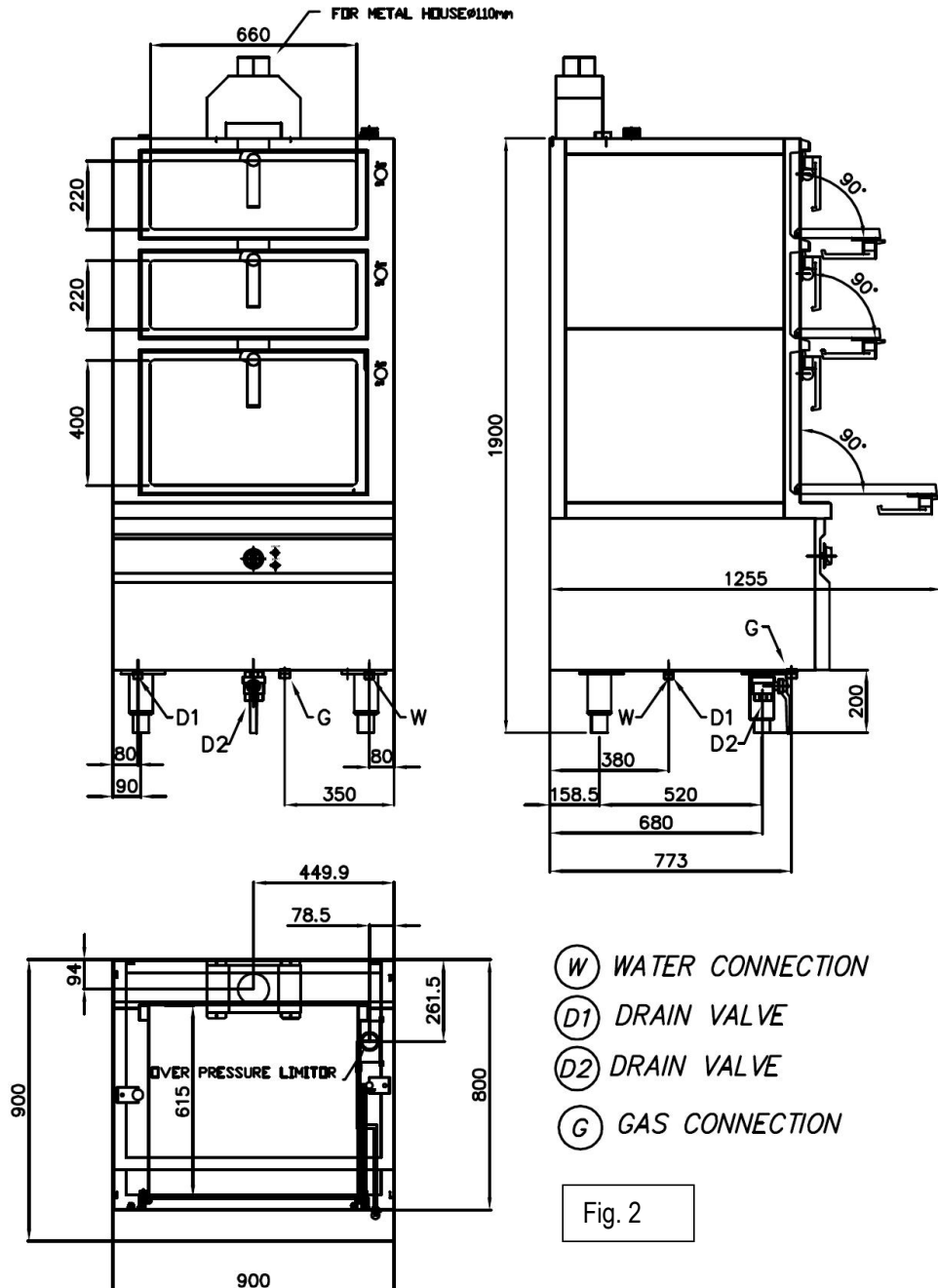
GB	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	This appliance must be installed according to the regulations in force and used only in a well aired place. Consult the instructions before installing and using this appliance. This package must be disposed according to the regulations in force.		
DE	II2ELL3B/P	G20 ; 2E ; 20 mbar G25 ; 2LL ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	☐ ☐ ☐
	Dieses Gerät soll gemäß den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum benutzt werden. Vor Installation und Benutzung dieses Gerätes bitte die Bedienungsanweisungen durchlesen. Dieses Paket muss gemäß den geltenden Vorschriften entsorgt werden.		
FR	II2E+3+	G20/25 ; 2E+ ; 20/25 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	Cet appareil doit être installé conformément aux règlements en vigueur et il doit être utilisé seulement dans locaux bien aérés. Consulter les instructions avant de l'installation et de l'utilisation de cet appareil. Ce paquet doit être éliminé conformément à la réglementation en vigueur.		
ES	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	Este aparato debe ser instalado conforme a las normas vigentes y setiene que utilizar solo en locales bien aireados. Consultar las instrucciones antes de instalar y utilizar esto aparato. Este paquete debe eliminarse de acuerdo con la normativa vigente.		
IT	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	Questo apparecchio deve essere installato conformemente alle regolamentazioni in vigore e utilizzato soltanto in un luogo ben aerato. Consultare le istruzioni prima di installare e di utilizzare questo apparecchio. Questo pacco deve essere smaltito secondo le normative vigenti.		
PT	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	Este aparelho deve se instalado Segundo as normas em vigor e sópode se colocado em funcionamento em ambiente bem ventiladp. Antes da instalação e da colocao em funcionamento, devem ler-se as respetivas instruções.		
IE	II2H3+	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.		
GR	II2H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και μπορεί να λειτουργήσει μόνο σε καλά αεριζόμενο περιβάλλον. Πριν από την εγκατάσταση και τη λειτουργία της συσκευής, βεβαιωθείτε ότι έχετε διαβάσει τις σχετικές οδηγίες.		

LU	I2E I3+	G20 ; 2E ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	Šī ierīce jāuzstāda saskaņā ar spēkā esošajiem noteikumiem un to var darbināt tikai labi vēdinātā vidē. Pirms ierīces uzstādīšanas un lietošanas pārliedzinieties, ka esat izlasījis attiecīgos norādījumus.		
AT	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	☐ ☐
	Dieses Gerät soll gemäß den geltenden Vorschriften installiert und nur in einem gut belüfteten Raum benutzt werden. Vor Installation und Benutzung dieses Gerätes bitte die Bedienungsanweisungen durchlesen. Dieses Paket muss gemäß den geltenden Vorschriften entsorgt werden.		
CH	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 50 mbar	☐ ☐
	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	☐ ☐
	Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner.		
SE	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	☐ ☐
	Denna apparat måste installeras enligt gällande föreskrifter och får endast användas i väl ventilerad miljö. Innan du installerar och använder apparaten måste du läsa de relativa instruktionerna.		
FI	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	☐ ☐
	Tämä laite on asennettava voimassa olevien määräysten mukaisesti ja sitä voidaan käyttää vain hyvin ilmastoidussa ympäristössä. Ennen laitteen asentamista ja käyttöä on syytä lukea suhteelliset ohjeet.		
BE	II2E+3+	G20/25 ; 2E+ ; 20/25 mbar G30/G31 ; 3+ ; 28-30/37 mbar	☐ ☐
	L'appareil doit être raccorde conformément aux norms en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instruction relatives a l'utilisation et l'entretien de l'appareil avant de le mettre en marche.		
NL	I3B/P	G25 ; 2L ; 25 mbar G30/G31 ; 3B/P ; 28-30 mbar	☐ ☐
	Dit apparaat moet worden geïnstalleerd in overeenstemming met de geldende voorschriften en mag alleen in een goed geventileerde omgeving worden gebruikt. Lees voordat u het apparaat installeert en gebruikt de relatieve instructies.		
NO	II2H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	☐ ☐
	Dette apparat skal installeres i overensstemmelse med gældende regler og må kun betjenes i et godt ventileret miljø. Før du installerer og betjener apparatet, skal du læse de relative instruktioner.		

3.3 Overall Dimension



NGSCD 9-90 CE



3.4 Component List

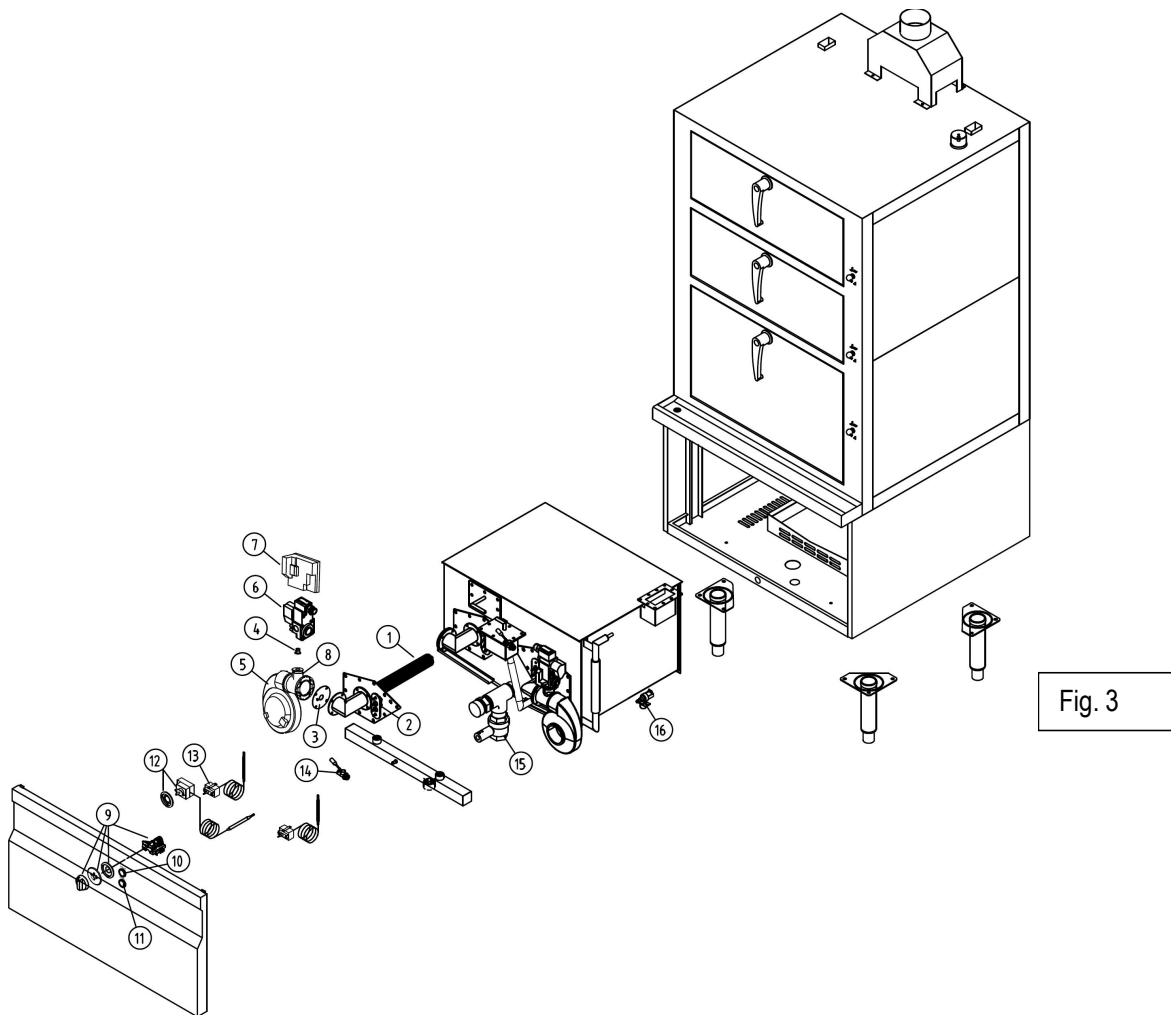


Fig. 3

Table 5

N0	PART	DESCRIPTION	QTY	KET
	NUMBER			
1	PD.2183	Burner 20 kW steamer(NS16 0001)	2	
2	PD.2099A	Electrode Ignition Steamer (NS20 0050A)	2	
3	PD.2614	Restrictor 18	2	G=30
	PD.2615	Restrictor 21	2	G=20
4	PD.2184D	Injector With dia.3.90	2	G=30
	PD.2184F	Injector With dia.5.05	2	G=20
5	PD.CS581	FAN FPE4200A	2	
6	PD.CS570	CVI Gas Control Valve(VK4115V6005B)	2	
7	PD.CS571	Electronic Controller (S4965V2166)	2	
8	PD.CS583	Ventury Manifold f/Premix Engine Systems	2	
9	PD.4055BA	Rotary Switch 3 Steps	1	
	PD.4051FD	Electric Knob 6 mm w/ Plate Cover Knob	1	
	PD.405504A	SS Ring Label 0-I-II-III	1	
	PD.1522	V-Ring 38	1	
10	PD.414K	Pilot Light 230 V (Green)	1	
11	PD.2472	Push Button	1	
12	PD.412B	Thermostat w/ on-off 30-110°C 230V	1	
13	PD.412YB	Safety Thermostat 190°C-12K, 1 pole	2	
14	PD.40403	Float Swithces Horizontal	1	
15	SS.1506	Ball Valve Kitz 1½"	1	
16	PD.DW004A	Selenoid Valve 220/240 ¾" outlet 14mm	1	

FRM-PDE-03-04 (NYT/R&D/20180523)

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 and electrical power 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. 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
3. Remove all packaging material and protective coatings.
4. Ensure gas supply is sufficient to operate this appliance.
5. Install the appliance by using Qualified Gas Filter.
6. Before testing, put the appliance in a good ventilated room and keep all flammable material away.
7. 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.
8. Before cleaning or maintaining the appliance, please isolate gas supply to the safe place.
9. Install the appliance by following Safe International Gas Standards.
10. If the appliance has not preset to the gas availability, you must convert it into another gas type. Authorized personnel must do this by referring to the technical data (nozzle table). Once this has been done, a new rating data plate should be affixed to the new data by referring to the new gas type.



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 are three decks and wire grid as included accessories

4.4 Position and Fixing



1. Authorized personnel must do the installation.
2. Install the appliance according to National Safety Standard about electric appliances.
3. Install the appliance under an extractor fan to remove the cooking fumes.
4. Make sure that any object around or under Gas Steamer with 3 Decks Cabinet does not obstruct air volume required for combustion and air circulation.
5. Put away any flammable materials near Gas Steamer with 3 Decks Cabinet 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.
6. Install the appliance separately or side by side with other appliance according to recommended range.
7. Put Gas Steamer with 3 Decks Cabinet on solid, flat, and horizontal surface.
8. Adjust the height of the four feet by using brackets.

9. Before turn the appliance ON, remove the protective film.
10. 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 Steamer with 3 Decks Cabinet 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 Steamer with 3 Decks Cabinet, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Gas Steamer with 3 Decks Cabinet 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 Steamer with 3 Decks Cabinet safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.



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

4.6 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 cable and power socket.
4. DO NOT put the power cable near heat sources or water leakage area.

5. Electric Input Connection — 80W 230V AC 50/60Hz 1N



WARNING!

To avoid electric shock, it is necessary to have earth connection. You can find the earth connection at the terminal boards, identified with  symbol to where earth wire has to connect.

4.7 Water Supply Connection



1. Connect the water supply hose (see dimension on the data table) to the water entrance.
2. Check for any leakage after assembling the water supply tube.
3. Leave enough space to keep the water supply tube from being jammed.
4. Make sure to keep piping vertical & horizontal.
5. The appliance should use new hose as supplied together with appliance

4.8 Drainage Hose Connection



1. Connect the drainage hose (see dimension on the data table) to the drainage hole on the appliance.
2. Connect the other end of the hose to the sewer.

5. Gas Conversion

5.1 Gas Conversion



You are advised to follow closely all applicable rules, regulations, laws and standards of your country for the installation of catering gas appliances.

Only authorized customer service people are entitled to install appliances, put them into operation, converting it to another type of gas and perform maintenance work on them.

When setting up the premix boiling pan, always refer to the information on the rating plate

Important!

To ensure that the burner settings, made at the factory, conform with the actual installation conditions, the waste gas (CO, CO₂) from the gas premix boiling pan must be analyzed during commissioning.

The burner settings must be checked and if necessary adjusted by an authorized service in accordance with the commissioning report for gas premix boiling pan.

Please note:

For correct sizing of the gas line, the following points must take into the consideration:

1. Total load of the kitchen appliances
2. Individual firing rates of each appliance being serviced by the gas line and meter.
3. The distance between the last appliance being serviced and the gas meter.
4. Last the number of fittings in the gas line for that distance.

The installation must be carried out in accordance with the manufacturer's assembly instructions and in accordance with recognized technical rules.

Before the power test is conducted, following points need to be observed:

All flexible gas-hoses, gas-burner and gas regulating valve must be checked and tested annually. This must also be conducted after any faults which may appear.

Visual check of the general functionality, material weakness, cracks and scratches, additionally hardening of the material must be checked and controlled.

All pipes and hoses that show damages, reduced functionality or are not tighten need to be replaced.

The piping and all connections must be checked for tightness. It has to be done when the piping is under nominal gas pressure. After all adjustments are done, start-up the premix boiling pan and check all security and control functions. After setting up, converting and repairing gas consuming appliances, check all parts carrying gas for leaks.

Change the type of supplied gas

- Please refer to the installation manual on how to hook up the gas supply.
- Check and set the parameters according to the table with the connected gas type.

To adjust the density of carbon dioxide to the correct level and change the type of gas, please replace the nozzle/ injector with the appropriate size table.

1. Parameter settings

Adjustment Parameter Table

Steamer (two burners; adjustment of one burner)										
kind of gas	consumption	pressure	nozzle	system	restrictor after Venturi	restrictor on chamber	min RPM (kW)	ignition RPM	full RPM (21kW)	CO2 full rate
										%
G30	1,656 kg/h	28 - 30 mbar	3.9	premixengin	18	no	on/off	4920	5650	10.7
G30	1,656 kg/h	37 mbar	3.9	premixengin	18	no	on/off	4920	5650	10.7
G30	1,656 kg/h	50 mbar	3.9	premixengin	18	no	on/off	4920	5650	10.7
G31	1,631 kg/h	28 - 30 mbar	3.9	premixengin	18	no	on/off	4920	5650	8.9
G31	1,631 kg/h	37 mbar	3.9	premixengin	18	no	on/off	4920	5650	8.9
G31	1,631 kg/h	50 mbar	3.9	premixengin	18	no	on/off	4920	5650	8.9
G20	2,222 m3/h	20 mbar	5.05	premixengin	21	no	on/off	4135	5050	8.5
G20	2,222 m3/h	25 mbar	5.05	premixengin	21	no	on/off	4135	5050	8.5
G25	2,585 m3/h	20 mbar	5.6	premixengin	21	no	on/off	4135	5050	7.7
G25	2,585 m3/h	25 mbar	5.6	premixengin	21	no	on/off	4135	5050	7.7
G110 (21kW)	5,419 m3/h	8 mbar	Open	mini Venturi	no	no	on/off	4400	5000	4.9
G120 (21kW)	4.821		Open	NRG118	no	no	on/off	4400	5000	5.6

Gas Control Honeywell parameter

NGSCD 9-90 CE

Timing settings

Prepurge time		Seconds
Prepurge time	0	Minutes
Postpurge time		Seconds
Postpurge time	0	Minutes
Stabilization time		Seconds
APS Switching	50	Seconds

G30, G31, G110, G120 = 5 second

G20, G25 = 6 second

G30, G31, G110, G120 = 5 second

G20, G25 = 8 second

G30, G31, G110, G120 = 5 second

G20, G25 = 3 second

Control settings

Absolute max Fanspeed		x50 RPM
Absolute min Fanspeed		x50 RPM
Ignition Fanspeed		%
Fan Continuous Fanspeed		x50 RPM

Fill the value according to the gas type & Combi steamer type (Check Adjustment Parameter Table)

G30, G31, G110, G120 = 33

G20, G25 = 10

Slope Control	0	x50 RPM/sec
Fan I Factor up	245	
Fan P Factor up	45	
Fan I Factor down	248	
Fan P Factor down	30	

*All value are the same for all gas type

Configuration settings

Fan Continuous Off	Y
Fan Continuous On	N
Use modulation	NO
On/Off control	YES
0-10 Volt	
4-2mA modulation	
no APS	YES
no APS mod check	
APS	NO
APS mod check	

*All value are the same for all gas type

The screenshot shows the V2166 configuration software interface. It includes a menu bar (File, Settings, Information, Help) and several sections:

- Parameter settings:**
 - Timing settings:** Prepurge Time (5 Seconds), Postpurge Time (5 Seconds), Stabilization Time (5 Seconds), Prepurge Time (0 Minutes), Postpurge Time (0 Minutes), APS Switching Time (50 Seconds).
 - Control settings:** Absolute max. Fanspeed (113 *50 RPM), Absolute Min. Fanspeed (50 *50 RPM), Ignition Fanspeed (77 %), Fan Continuous Fanspeed (33 *50 RPM), Slope Control (0 *50 RPM/sec), Fan I Factor up (245), Fan P Factor up (45), Fan I Factor down (248), Fan P Factor down (30).
 - Configuration settings:**
 - ☒ Fan Continuous Off, ☐ Fan Continuous On
 - ☐ Use modulation input, ☒ On/Off control
 - ☒ 0-10 Volt modulation, ☐ 4-20mA modulation
 - ☒ no APS, ☐ APS
 - ☒ No APS mod. check, ☐ APS mod. check
- Runtime Information:** Requested Fanspeed (0 RPM), Burner State (Lockout), Flame (0 uA), Ignition (4925.5 RPM), Fanspeed (0 RPM), Abs.Min. 2500RPM, Abs.Max. 5650RPM.
- Testmode:** Testmode (0 %), Error Information (3 High Limit), CVBC version (Platform: 2.19, Custom: 0.06, EE: 0.06).
- Parameter File Info:** Current file loaded: NGSCD, NGSB CE G 30, write button.

The Honeywell logo is visible in the bottom right corner.

Parameter setting for NGSCD 9-90 CE (G30, G31)

5.2 Changing Injector



Change the injector /nozzle size according to the gas type (Check Adjustment Parameter Table)

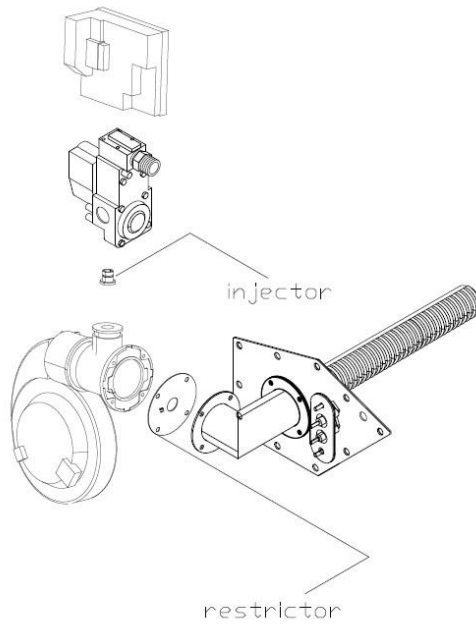


Fig. 4



WARNING!

Electronic Gas Valve must be switch off when changing the nozzles

6. Use and Operation

6.1 Warning



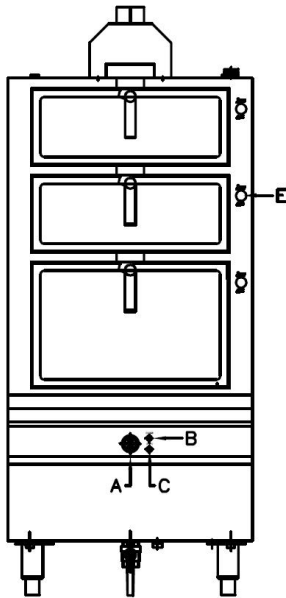
This appliance is a gas cooker for professional use. It shall be used by authorized people only. Before starting, please make sure that the appliance is in good condition and put it in a good ventilated room. Below are several preliminaries warning that strictly conformed:

1. Check the gas supply and electrical hood 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 Steamer with 3 Decks Cabinet only for STEAMING. DO NOT use the Gas Steamer with 3 Decks Cabinet for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
6. Before operating Gas Steamer with 3 Decks Cabinet for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
7. Before operating Gas Steamer with 3 Decks Cabinet, check the condition of water, this appliance is properly used with water hardness under 100 ppm. If the hardness of water more than 100 ppm, please use water softener.
8. If you smell gas:
 - a. Turn off the appliance at the gas inlet cock and open all doors and windows
 - b. Do not operate any electrical switch and extinguish all naked flames.
9. After using the Gas Steamer with 3 Decks Cabinet, close the gas valve in UP position.

6.2 Control Panel Description



6.2.1 For Example : NGSCD 9-90 CE



- A : Rotary Switch**
to switch ON/OFF the appliance and select step cooking process
- B : Pilot Light**
to indicate that the appliance is ON
- C : Reset Switch**
to reset process if have trouble from the gas control
- E : Steam Valve**
to open the way of steam in deck

Fig. 5

6.3 Switch ON/OFF



6.3.1 Turn Burner ON

Confirm that water, electricity, gas supply are normal, water level of water tank reaches preset level.

1. To turn ON the Rotary Switch, to I or II or III positions. See the power lamp must be ON.
2. There are three approaches to adjust fire power:
 - a. Turn Rotary Switch to position III – full power steam
 - b. Turn Rotary Switch to position II – half power steam
 - c. Turn Rotary Switch to position I – full power steam with thermostat
3. Press the Reset Switch if the alarm is ringing and repeat until the burner is burnt.
4. Please operate carefully to prevent heated food from burning operator's body when accessing.

6.3.2 Turn Burner OFF

1. To extinguish flame temporary, turn OFF the Rotary Switch

**WARNING!**

The water Hardness should contains Calcium < 100 ppm and Chlorine < 20 ppm
If the water hardness is more than it, it can break the water exchanger (or the water tank).
If the water exchanger or the tank is broken, and it is caused by water hardness more than it, Nayati will not cover a warranty.

**ATTENTION!**

For the first usage:

1. It will take a long time and produce a rather loud voice because of air trap.
2. Wait approximately for 5 minutes to fill the water, and then turn on the main burner.

**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; burner and electricity are OFF.
2. Let the appliance cool and empty the water tank.
3. Wash the decks in warm soapy water, rinse with hot water and wipe dry.
4. Use brush to clean enterer of the decks and crevices, use sponge or a blunt scrapper if necessary. Rinse it with hot water and wipe dry.
5. Do not use paste cleaner or steel wool. Make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc) that could leave ferrous particles. These materials could oxidize and causes rust on the appliance.
6. Check that steam trap is clean
7. Wipe exterior surfaces and fittings with hot water, wet cloth; use a non abrasive paste if necessary; wipe dry. Wipe over metal surface with cooking oil to prevent rust.
8. NEVER wash the appliance with direct high-pressure jet water.
9. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
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 6 :

No	Trouble	Cause	Action
1	Power lamp is not ON	Cable Power not plug to Source.	Plug the cable to source.
		Rotary Switch is broken.	Ask manufacturer to replace.
		MCB is trip.	Check Up (must be ON position).
2	Burner is fault and the alarm is ringing	No gas supply.	Check the supply gas.
		Spark & Electrode sensor is broken.	Check the cable of spark. Replace if broken.
		Electronic Control is broken	Check and replace.
		Cable power is broken	Check and replace.
3	Water overflow from water tank	Water Selenoid Valve is fault	Replace Water Selenoid Valve
		Floating switch faulty	Replace Floating switch
		Steam outlet is blocked	Maintenance
4	Accumulated water on top	Drainage pipe is blocked	Cleaning

9. CE Certificate



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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People's Republic of China
T +(86)750 – 3229028 / 3229218
F +(86)750 - 3221208

Type : NGSCD 9-90 CE
 Voltage : 1N-230V
 Frequency : 50/60Hz
 Power Consumption: 80W
 Gas Consumption : 42KW
 Current : 0.34A

electrical documentation

Telp.+62 24 6580 573

Fax.+62 24 6580 573

nayati@nayati.com



PT.NAYATI INDONESIA

Jl.Raya Terboyo No.19
 Kawasan Industri Terboyo Megah
 Semarang 50112

NGSCD 9-90 CE

1N-230V	80W	0.34A
50/60Hz	42KW	

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119

Created Date
8/5/2014

Rev Nr.

003

Rev Date
12/15/2016

Project:

Cooking

Drawn

Lucky

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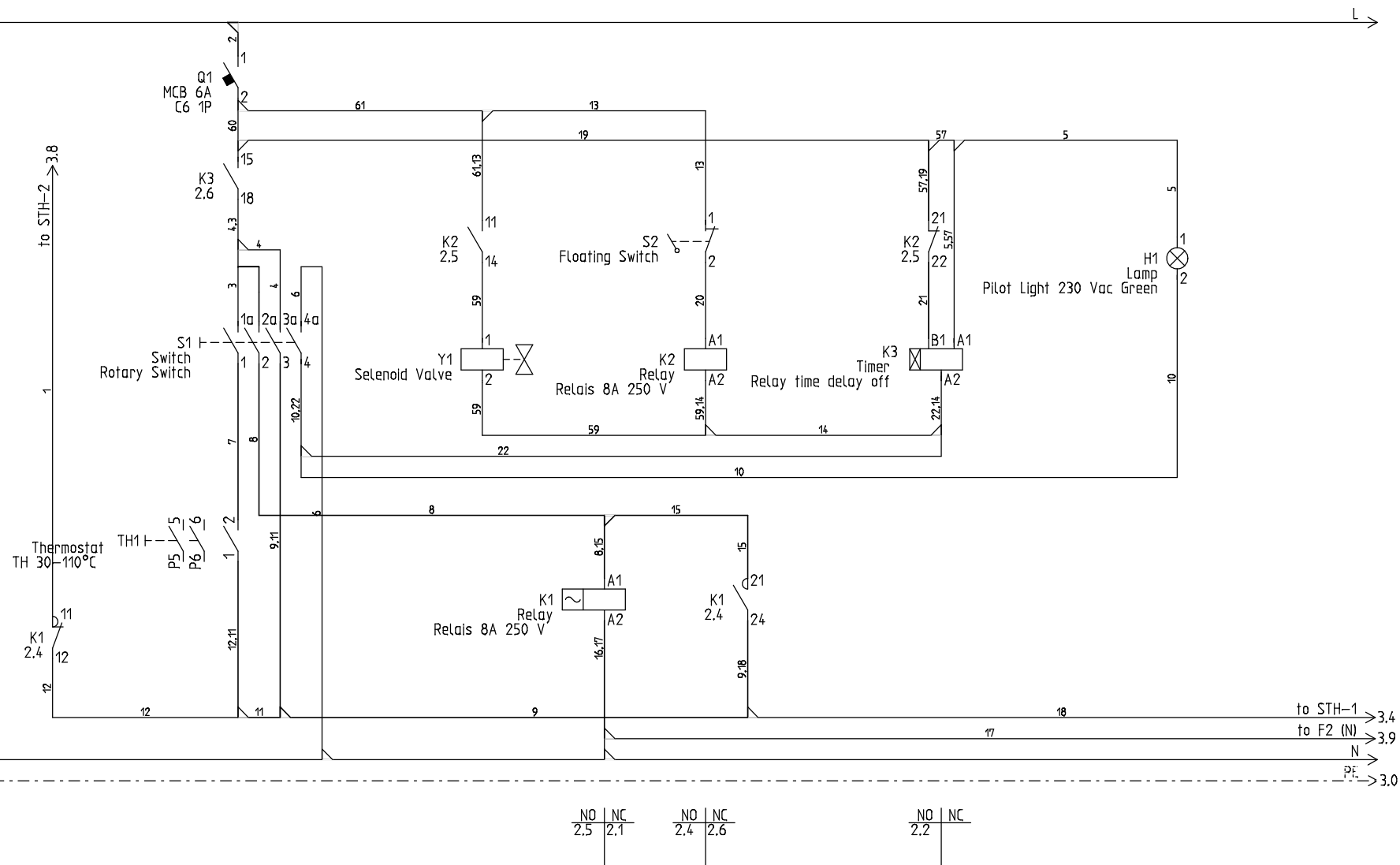
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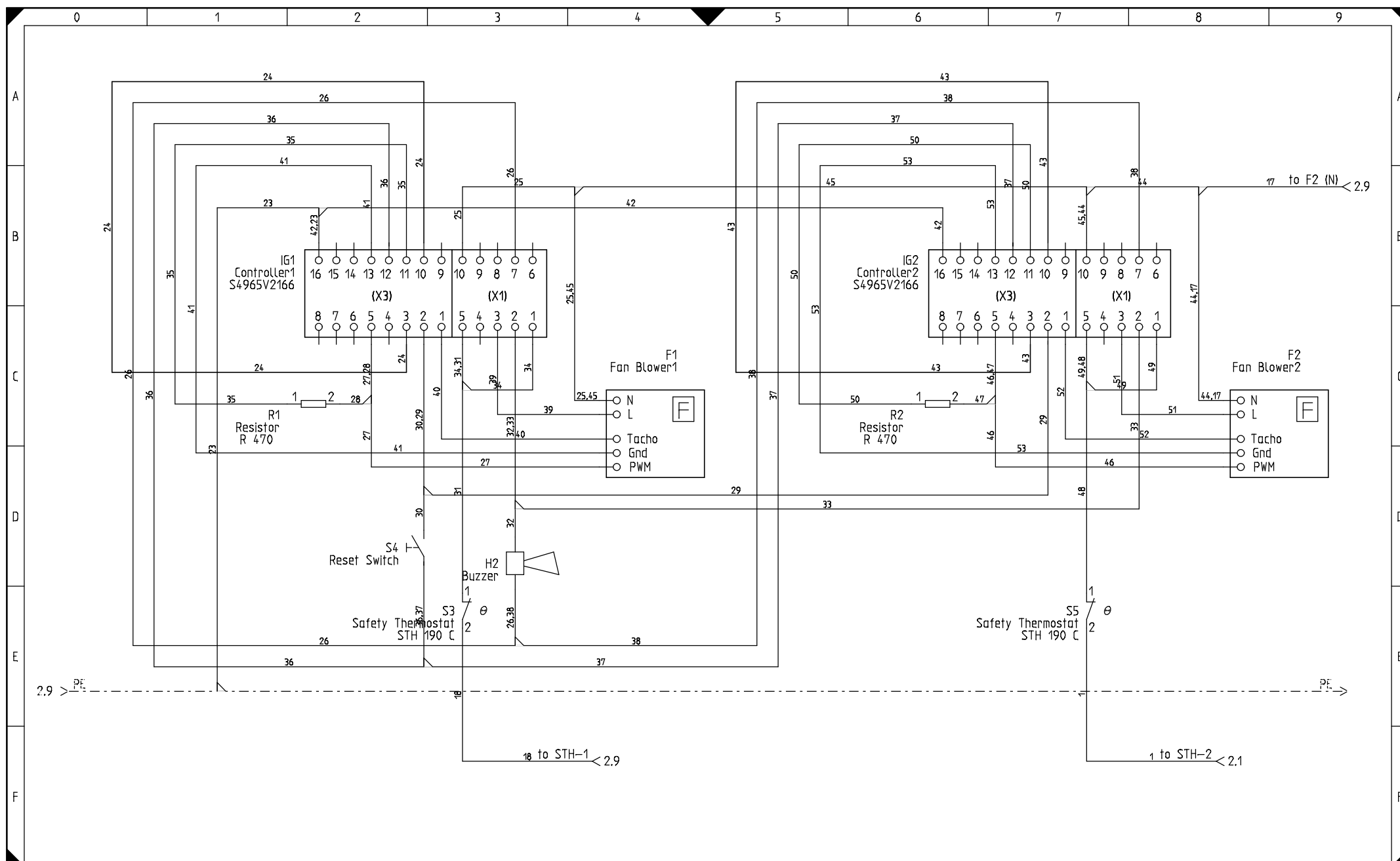
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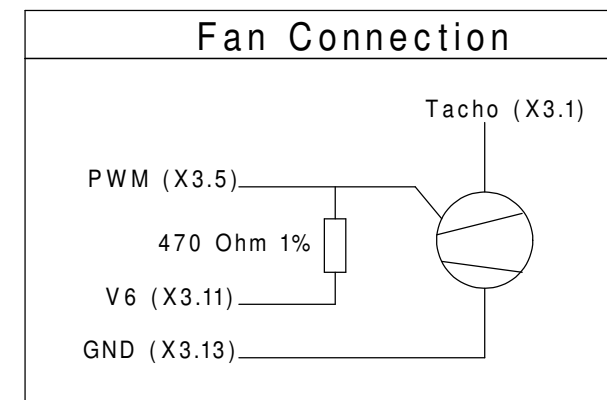
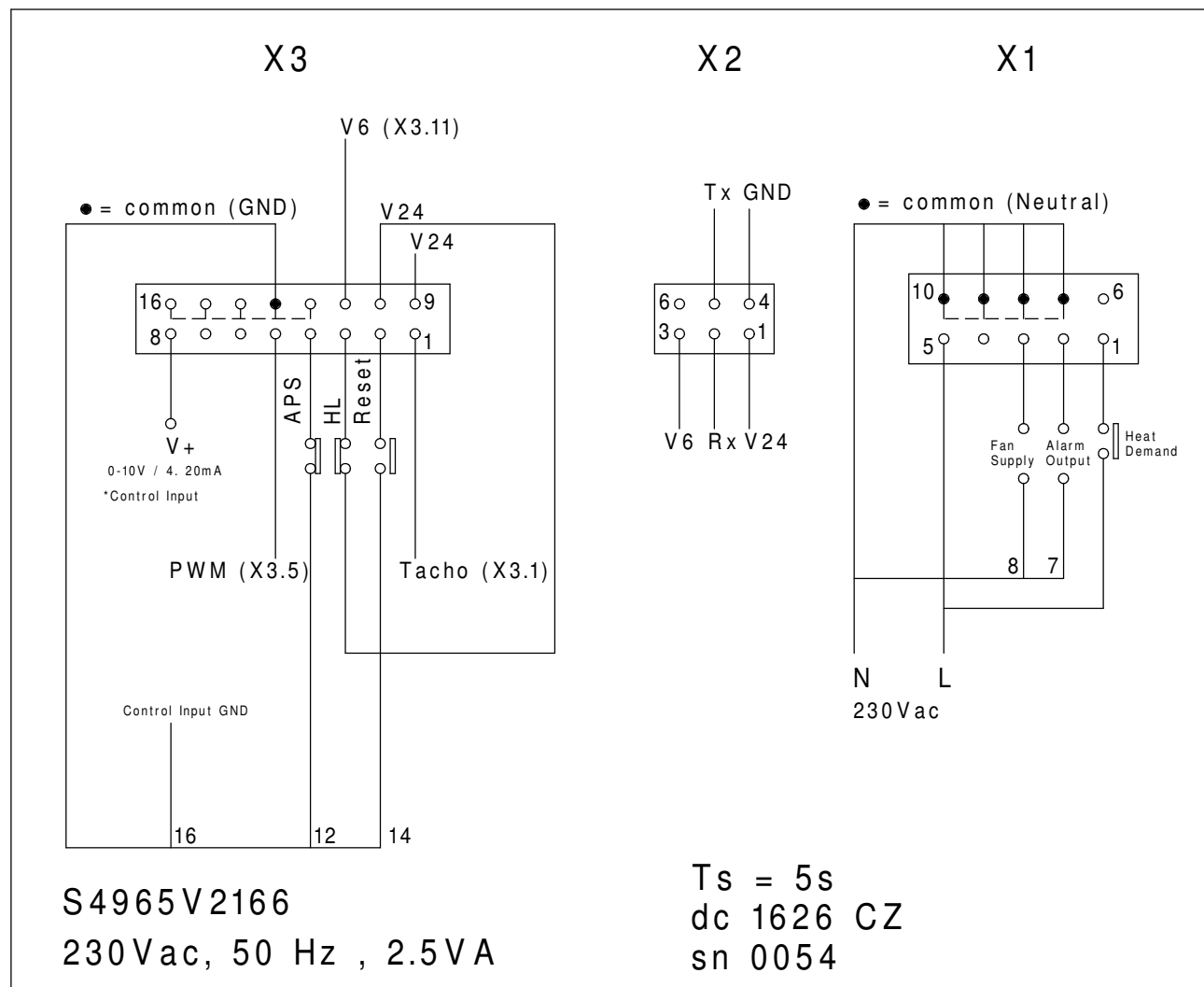
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Gas Module Diagram Connection



List of Products

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PT.NAYATI INDONESIA

Jl.Raya Terboyo No.19
Kawasan Industri Terboyo Megah
Semarang 50112

NGSCD 9-90 CE

1N-230 V

80 W

0.34 A

50/60Hz

42K W

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Rev Date

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List of Connections

From	To	Type	No.	Colour	Size
K1:11	S5:2		0	BK	1,5
K1:A2	F2:		0	BK	1,5
Q1:1	L	SIF 1x1,5 QMM RED	2	RD	1,5
K3:18	S1:	SIF 1x1,5 QMM RED	3	RD	1,5
S1:	K3:18	SIF 1x1,5 QMM RED	4	RD	1,5
K3:A1	H1:1	SIF 1x1,5 QMM RED	5	RD	1,5
S1:	N	SIF 1x1,5 QMM BLUE	6	BU	1,5
S1:	TH1:2	SIF 1x1,5 QMM RED	7	RD	1,5
S1:	K1:A1	SIF 1x1,5 QMM RED	8	RD	1,5
S1:	K1:24	SIF 1x1,5 QMM RED	9	RD	1,5
S1:	H1:2	SIF 1x1,5 QMM BLUE	10	BU	1,5
TH1:1	S1:	SIF 1x1,5 QMM RED	11	RD	1,5
TH1:1	K1:12	SIF 1x1,5 QMM RED	12	RD	1,5
S2:1	K2:11	SIF 1x1,5 QMM RED	13	RD	1,5
K3:A2	K2:A2	SIF 1x1,5 QMM BLUE	14	BU	1,5
K1:A1	K1:21	SIF 1x1,5 QMM RED	15	RD	1,5
K1:A2	N	SIF 1x1,5 QMM BLUE	16	BU	1,5
K2:21	K3:15	SIF 1x1,5 QMM RED	19	RD	1,5
K2:A1	S2:2	SIF 1x1,5 QMM RED	20	RD	1,5
K3:B1	K2:22	SIF 1x1,5 QMM RED	21	RD	1,5
S1:	K3:A2	SIF 1x1,5 QMM BLUE	22	BU	1,5
IG1:	PE	SIF 1x 0,5 QMM RED	23	RD	0,5
IG1:	IG1:	SIF 1x 0,5 QMM RED	24	RD	0,5
IG1:	F1:	SIF 1x 0,5 QMM RED	25	RD	0,5
IG1:	H2:	SIF 1x 0,5 QMM RED	26	RD	0,5
IG1:	F1:	SIF 1x 0,5 QMM RED	27	RD	0,5
IG1:	R1:2	SIF 1x 0,5 QMM RED	28	RD	0,5
IG1:	IG2:	SIF 1x 0,5 QMM RED	29	RD	0,5
IG1:	S4:	SIF 1x 0,5 QMM RED	30	RD	0,5
IG1:	S3:1	SIF 1x 0,5 QMM RED	31	RD	0,5



PT.NAYATI INDONESIA

Jl.Raya Terboyo No.19
Kawasan Industri Terboyo Megah
Semarang 50112

NGSCD 9-90 CE

1N-230V 80W 0.34 A

50/60Hz 42KW

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List of Connections

From	To	Type	No.	Colour	Size
IG1:	H2:	SIF 1x 0.5 QMM RED	32	RD	0.5
IG1:	IG2:	SIF 1x 0.5 QMM RED	33	RD	0.5
IG1:	IG1:	SIF 1x 0.5 QMM RED	34	RD	0.5
R1:1	IG1:	SIF 1x 0.5 QMM RED	35	RD	0.5
IG1:	S4:	SIF 1x 0.5 QMM RED	36	RD	0.5
S4:	IG2:	SIF 1x 0.5 QMM RED	37	RD	0.5
H2:	IG2:	SIF 1x 0.5 QMM RED	38	RD	0.5
F1:	IG1:	SIF 1x 0.5 QMM RED	39	RD	0.5
F1:	IG1:	SIF 1x 0.5 QMM RED	40	RD	0.5
F1:	IG1:	SIF 1x 0.5 QMM RED	41	RD	0.5
IG2:	IG1:	SIF 1x 0.5 QMM RED	42	RD	0.5
IG2:	IG2:	SIF 1x 0.5 QMM RED	43	RD	0.5
IG2:	F2:	SIF 1x 0.5 QMM RED	44	RD	0.5
IG2:	F1:	SIF 1x 0.5 QMM RED	45	RD	0.5
IG2:	F2:	SIF 1x 0.5 QMM RED	46	RD	0.5
IG2:	R2:2	SIF 1x 0.5 QMM RED	47	RD	0.5
IG2:	SS:1	SIF 1x1.5 QMM RED	48	RD	0.5
IG2:	IG2:	SIF 1x 0.5 QMM RED	49	RD	0.5
R2:1	IG2:	SIF 1x 0.5 QMM RED	50	RD	0.5
F2:	IG2:	SIF 1x 0.5 QMM RED	51	RD	0.5
F2:	IG2:	SIF 1x 0.5 QMM RED	52	RD	0.5
F2:	IG2:	SIF 1x 0.5 QMM RED	53	RD	0.5
K1:24	S3:2		56	BK	1.5
K3:A1	K2:21	SIF 1x1.5 QMM RED	57	RD	1.5
Y1:2	K2:A2	SIF 1x1.5 QMM BLUE	59	BU	1.5
Y1:1	K2:14	SIF 1x1.5 QMM RED	59	RD	1.5
Q1:2	K3:15	SIF 1x1.5 QMM RED	60	RD	1.5
Q1:2	K2:11	SIF 1x1.5 QMM RED	61	RD	1.5



PT.NAYATI INDONESIA

Jl.Raya Terboyo No.19
Kawasan Industri Terboyo Megah
Semarang 50112

NGSCD 9-90 CE

1N-230V	80W	0.34 A
50/60Hz	42KW	

Drawing Nr.

119

Created Date

8/5/2014

Project:

Cooking

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Rev Nr.

003

Rev Date

12/15/2016

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PT.NAYATI INDONESIA

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NGSCD 9-90 CE

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