

BEDIENUNGSANLEITUNG



KBS Gastrotechnik GmbH – Schoßbergstraße 26 – 65201 Wiesbaden

Installation, Operation and Maintenance Instructions

Gas Euro Range

Model :

NGER 4-60 1 Gas Burner

NGER 9-60 2 Gas Burners

NGER 15-60 3 Gas Burners

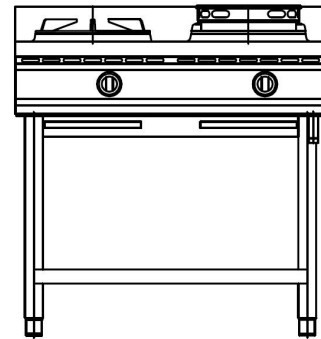
NGER 20-60 4 Gas Burners

Model :

NGER 7-70 1 Gas Burner

NGER 13-70 2 Gas Burners

NGER 20-70 3 Gas Burners



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 Euro Range 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. 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 Gas Euro Range is an excellent cooking appliance made of stainless steel. This appliance is used for cooking both Oriental and Western cuisine like sautéing, shallow frying, frying, until boiling. With Dual function, the cooking ring can accommodate pan and wok. This appliance equipped with Safety device Thermocouple for user's safety. 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 Euro Range. 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 Euro Range 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 cover the burners or drawers below or the air holes on the sidewalls with Aluminum or silver foil or similar materials. This may cause a wrong air circulation and gas combustion and lead to overheat.
- DO NOT lean to Main Burner during ignition process. High flames from the range may cause severe burning injury.
- DO NOT USE POT WITH FLAT BOTTOM on the Wok Burner Ring. During Full Combustion with or without Wok pot on it, the flame extends to the side or over the Wok Ring. This may cause severe burning injury.

3. Technical Data

3.1 Data Table



3.1.1 Technical Specification of Gas Euro Range 60 Series

Table 1 :

| Model | NGER 4-60 | | | NGER 9-60 | | | NGER 15-60 | | | NGER 20-60 | | |
|---------------------------|--|-------|---------|--|-------|---------|--|-------|-----------|--|-------|-----------|
| | Width | Depth | Height | Width | Depth | Height | Width | Depth | Height | Width | Depth | Height |
| Overall Dimension (mm) | 475 | 600 | 850/950 | 900 | 600 | 850/950 | 1500 | 600 | 850 / 950 | 2000 | 600 | 850 / 950 |
| Cooking Surface Wok (mm) | Ø 280 | | | Ø 280 | | | Ø 280 | | | Ø 280 | | |
| Gas Connection (G) | R ¾" | | | R ¾" | | | R ¾" | | | R ¾" | | |
| Number of Burners | 1 | | | 2 | | | 3 | | | 4 | | |
| Rate | G20 : 13 kW G30 : 11.5 kW | | | G20 : 26 kW G30 : 23 kW | | | G20 : 39 kW G30 : 34.5 kW | | | G20 : 52 kW G30 : 46 kW | | |
| Gas Supply Pressure | G30/G31 : 28 - 30/37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | | G30/G31 : 28 - 30/37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | | G30 / G31 : 28 - 30 / 37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | | G30 / G31 : 28 - 30 / 37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | |
| Direct Heat Emission (kW) | 3.25 (G20) 2.87 (G30) | | | 6.50 (G20) 5.75 (G30) | | | 9.75 (G20) 8.62 (G30) | | | 13.00 (G20) 11.50 (G30) | | |
| Latent Heat Emission (kW) | 1.30 (G20) 1.15 (G30) | | | 2.60 (G20) 2.30 (G30) | | | 3.90 (G20) 3.45 (G30) | | | 5.20 (G20) 4.60 (G30) | | |
| Steam Emission (Kg/h) | 1.91 (G20) 1.69 (G30) | | | 3.82 (G20) 3.38 (G30) | | | 5.73 (G20) 5.07 (G30) | | | 7.64 (G20) 6.76 (G30) | | |
| Ignition | Manual | | | Manual | | | Manual | | | Manual | | |

3.1.2 Technical Specification of Gas Euro Range 70 Series




Table 2 :




| Model | NGER 7-70 | | | NGER 13-70 | | | NGER 20-70 | | |
|---------------------------|--|---------------|-----------------|--|---------------|-----------------|--|---------------|-----------------|
| | Width | Depth | Height | Width | Depth | Height | Width | Depth | Height |
| Overall Dimension (mm) | 700 | 700 | 850/1150 | 1300 | 700 | 850/1150 | 2000 | 700 | 850/1150 |
| Connection | Drain (D) | Gas Inlet (G) | Water Inlet (S) | Drain (D) | Gas Inlet (G) | Water Inlet (S) | Drain (D) | Gas Inlet (G) | Water Inlet (S) |
| | R 1 ¼" | R ¾" | R ½" | R 1 ¼" | R ¾" | R ½" | R 1 ¼" | R ¾" | R ½" |
| Cooking Surface Wok (mm) | Ø 280 | | | Ø 280 | | | Ø 280 | | |
| Number of Burners | 1 | | | 2 | | | 3 | | |
| Rate | G20 : 13 kW G30 : 11.5 kW | | | G20 : 26 kW G30 : 23 kW | | | G20 : 39 kW G30 : 34.5 kW | | |
| Gas Supply Pressure | G30 / G31 : 28 - 30 / 37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | | G30 / G31 : 28 - 30 / 37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | | G30 / G31 : 28 - 30 / 37 mbar G30 G31 : 50 mbar G20 : 20 mbar G25 : 20 mbar | | |
| Direct Heat Emission (kW) | 3.25 (G20) 2.87 (G30) | | | 6.50 (G20) 5.75 (G30) | | | 9.75 (G20) 8.62 (G30) | | |
| Latent Heat Emission (kW) | 1.30 (G20) 1.15 (G30) | | | 2.60 (G20) 2.30 (G30) | | | 3.90 (G20) 3.45 (G30) | | |
| Steam Emission (Kg/h) | 1.91 (G20) 1.69 (G30) | | | 3.82 (G20) 3.38 (G30) | | | 5.73 (G20) 5.07 (G30) | | |
| Ignition | Manual | | | Manual | | | Manual | | |

3.2 Data Plate

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

| REGULATED FOR : Model : NGER 4-60 Art. No. : NGER 4-60 G Type : A1 S/N : XXXX ΣQn : 11.5 kW (LPG) 13 kW (NATURAL GAS) Electricity : - | | <table border="1"> <thead> <tr> <th></th> <th>G20</th> <th>G25</th> <th>G25.1</th> <th>G30</th> <th>G31</th> <th>mbar</th> </tr> </thead> <tbody> <tr> <td>CZ-ES-GB GR-JE-IT-PT</td> <td>20</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>DE</td> <td>112H3/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>LU-PL</td> <td>I2E</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>LU</td> <td>I3+</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>AT-CH</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>HU</td> <td>112HS3B/P</td> <td>20</td> <td>25</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>BE-FR</td> <td>112E+3+</td> <td>20</td> <td>25</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>MT-NL</td> <td>I3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> </tbody> </table> | | G20 | G25 | G25.1 | G30 | G31 | mbar | CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | DE | 112H3/P | 20 | 20 | 50 | 50 | 20 | LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | Proudly assembled by XXXX  |
|--|-----------|---|---|-------|-------|-------|-----|-----|------|-------------------------|----|----|----|-------|----|----|----|---------|----|----|----|----|----|-------|-----|----|----|-------|----|----|----|-----|----|----|-------|----|----|-------|----------|----|----|----|----|----|---|----------|----|----|-------|-------|----|----|-----------|----|----|-------|-------|----|-------|---------|----|----|-------|----|----|-------|-------|----|----|-------|-------|----|---|
| | G20 | G25 | G25.1 | G30 | G31 | mbar | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DE | 112H3/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  PT NAYATI INDONESIA Jl. Raya Terboyo 19 Semarang - 50112 Indonesia CE 0085 XX P.I.N. CE-0085CT0252 | |  PT NAYATI INDONESIA Jl. Raya Terboyo 19 Semarang - 50112 Indonesia CE 0085 XX P.I.N. CE-0085CT0252 | *For professional use. Made in Indonesia | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| REGULATED FOR : Model : NGER 9-60 Art. No. : NGER 9-60 G Type : A1 S/N : XXXX ΣQn : 23 kW (LPG) 26 kW (NATURAL GAS) Electricity : - | | <table border="1"> <thead> <tr> <th></th> <th>G20</th> <th>G25</th> <th>G25.1</th> <th>G30</th> <th>G31</th> <th>mbar</th> </tr> </thead> <tbody> <tr> <td>CZ-ES-GB GR-JE-IT-PT</td> <td>20</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>DE</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>LU-PL</td> <td>I2E</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>LU</td> <td>I3+</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>AT-CH</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>HU</td> <td>112HS3B/P</td> <td>20</td> <td>25</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>BE-FR</td> <td>112E+3+</td> <td>20</td> <td>25</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>MT-NL</td> <td>I3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> </tbody> </table> | | G20 | G25 | G25.1 | G30 | G31 | mbar | CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | DE | 112H3B/P | 20 | 20 | 50 | 50 | 20 | LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | Proudly assembled by XXXX  |
|---|-----------|--|---|-------|-------|-------|-----|-----|------|-------------------------|----|----|----|-------|----|----|----|----------|----|----|----|----|----|-------|-----|----|----|-------|----|----|----|-----|----|----|-------|----|----|-------|----------|----|----|----|----|----|---|----------|----|----|-------|-------|----|----|-----------|----|----|-------|-------|----|-------|---------|----|----|-------|----|----|-------|-------|----|----|-------|-------|----|--|
| | G20 | G25 | G25.1 | G30 | G31 | mbar | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DE | 112H3B/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  PT NAYATI INDONESIA Jl. Raya Terboyo 19 Semarang - 50112 Indonesia CE 0085 XX P.I.N. CE-0085CT0252 | |  PT NAYATI INDONESIA Jl. Raya Terboyo 19 Semarang - 50112 Indonesia CE 0085 XX P.I.N. CE-0085CT0252 | *For professional use. Made in Indonesia | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| REGULATED FOR : XXXX Model : NGER 15-60 Art. No. : NGER 15-60 G Type : A1 S/N : XXXX ΣQn : 34.5 kW (LPG) 39 kW (NATURAL GAS) Electricity : - | | <table border="1"> <thead> <tr> <th></th> <th>G20</th> <th>G25</th> <th>G25.1</th> <th>G30</th> <th>G31</th> <th>mbar</th> </tr> </thead> <tbody> <tr> <td>CZ-ES-GB GR-JE-IT-PT</td> <td>20</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>DE</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>LU-PL</td> <td>I2E</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>LU</td> <td>I3+</td> <td>20</td> <td>20</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>AT-CH</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>50</td> <td>50</td> <td>20</td> </tr> <tr> <td>BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ</td> <td>112H3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>HU</td> <td>112HS3B/P</td> <td>20</td> <td>25</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> <tr> <td>BE-FR</td> <td>112E+3+</td> <td>20</td> <td>25</td> <td>28-30</td> <td>37</td> <td>20</td> </tr> <tr> <td>MT-NL</td> <td>I3B/P</td> <td>20</td> <td>20</td> <td>28-30</td> <td>28-30</td> <td>20</td> </tr> </tbody> </table> | | G20 | G25 | G25.1 | G30 | G31 | mbar | CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | DE | 112H3B/P | 20 | 20 | 50 | 50 | 20 | LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | Proudly assembled by XXXX  |
|--|-----------|--|---|-------|-------|-------|-----|-----|------|-------------------------|----|----|----|-------|----|----|----|----------|----|----|----|----|----|-------|-----|----|----|-------|----|----|----|-----|----|----|-------|----|----|-------|----------|----|----|----|----|----|---|----------|----|----|-------|-------|----|----|-----------|----|----|-------|-------|----|-------|---------|----|----|-------|----|----|-------|-------|----|----|-------|-------|----|---|
| | G20 | G25 | G25.1 | G30 | G31 | mbar | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| CZ-ES-GB GR-JE-IT-PT | 20 | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| DE | 112H3B/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU-PL | I2E | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| LU | I3+ | 20 | 20 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| AT-CH | 112H3B/P | 20 | 20 | 50 | 50 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-CH-DE-FR-GR LU-LUX-RO SE-SK-CZ | 112H3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| HU | 112HS3B/P | 20 | 25 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| BE-FR | 112E+3+ | 20 | 25 | 28-30 | 37 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| MT-NL | I3B/P | 20 | 20 | 28-30 | 28-30 | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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REGULATED FOR :

Model : NGER 7-70
 Art. No. : NGER 7-70 E
 Type : A1
 S/N : XXXX
 ΣQ_n : 11.5 kW (LPG)
 13 kW (NATURAL GAS)
 Electricity : -

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| | | G20 | G25 | G25.4 | G30 | G31 |
|-------------------------------|------------|-----|-----|-------|-------|-------|
| CZ-ES-GB GR-JE-IT-PT | I12H3+ | 20 | / | / | 28-30 | 37 |
| DE | I12ELL3B/P | 20 | 20 | / | 50 | 50 |
| LU-PL | I2E | 20 | / | / | / | mbar |
| LU | I3+ | / | / | / | 28-30 | 37 |
| AT-CH | I12H3B/P | 20 | / | / | 50 | 50 |
| BO-CY-CR-EE-FR-GR-IT-UK-ES-PT | I12H3B/P | 20 | / | / | 28-30 | 28-30 |
| HU | I12HS3B/P | / | / | 25 | 28-30 | 28-30 |
| BE-FR | I12E+3+ | 20 | 25 | / | 28-30 | 37 |
| MT-NL | I3B/P | / | / | / | 28-30 | 28-30 |

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REGULATED FOR :

Model : NGER 7-70
 Art. No. : NGER 7-70 E
 Type : A1
 S/N : XXXX
 ΣQ_n : 11.5 kW (LPG)
 13 kW (NATURAL GAS)
 Electricity : -

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REGULATED FOR :

Model : NGER 13-70
 Art. No. : NGER 13-70 F
 Type : A1
 S/N : XXXX
 ΣQ_n : 23 kW (LPG)
 26 kW (NATURAL GAS)
 Electricity : -

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 Indonesia

P.I.N. CE-0085 XX

| | | G20 | G25 | G25.4 | G30 | G31 |
|-------------------------------|------------|-----|-----|-------|-------|-------|
| CZ-ES-GB GR-JE-IT-PT | I12H3+ | 20 | / | / | 28-30 | 37 |
| DE | I12ELL3B/P | 20 | 20 | / | 50 | 50 |
| LU-PL | I2E | 20 | / | / | / | mbar |
| LU | I3+ | / | / | / | 28-30 | 37 |
| AT-CH | I12H3B/P | 20 | / | / | 50 | 50 |
| BO-CY-CR-EE-FR-GR-IT-UK-ES-PT | I12H3B/P | 20 | / | / | 28-30 | 28-30 |
| HU | I12HS3B/P | / | / | 25 | 28-30 | 28-30 |
| BE-FR | I12E+3+ | 20 | 25 | / | 28-30 | 37 |
| MT-NL | I3B/P | / | / | / | 28-30 | 28-30 |

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REGULATED FOR :

Model : NGER 13-70
 Art. No. : NGER 13-70 F
 Type : A1
 S/N : XXXX
 ΣQ_n : 23 kW (LPG)
 26 kW (NATURAL GAS)
 Electricity : -

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REGULATED FOR :

Model : NGER 20-70
 Art. No. : NGER 20-70 E
 Type : A1
 S/N : XXXX
 ΣQ_n : 34.5 kW (LPG)
 39 kW (NATURAL GAS)
 Electricity : -

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 Indonesia

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| | | G20 | G25 | G25.4 | G30 | G31 |
|-------------------------------|------------|-----|-----|-------|-------|-------|
| CZ-ES-GB GR-JE-IT-PT | I12H3+ | 20 | / | / | 28-30 | 37 |
| DE | I12ELL3B/P | 20 | 20 | / | 50 | 50 |
| LU-PL | I2E | 20 | / | / | / | mbar |
| LU | I3+ | / | / | / | 28-30 | 37 |
| AT-CH | I12H3B/P | 20 | / | / | 50 | 50 |
| BO-CY-CR-EE-FR-GR-IT-UK-ES-PT | I12H3B/P | 20 | / | / | 28-30 | 28-30 |
| HU | I12HS3B/P | / | / | 25 | 28-30 | 28-30 |
| BE-FR | I12E+3+ | 20 | 25 | / | 28-30 | 37 |
| MT-NL | I3B/P | / | / | / | 28-30 | 28-30 |

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REGULATED FOR :

Model : NGER 20-70
 Art. No. : NGER 20-70 E
 Type : A1
 S/N : XXXX
 ΣQ_n : 34.5 kW (LPG)
 39 kW (NATURAL GAS)
 Electricity : -

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Fig. 1

3.2.1 Gas Connection Pressure

Table 2:

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

Technical Plate reports warnings in European languages and destined languages.

Table 3 :

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

Technical plate reports warning and current setting on appliance packaging.

Table 4 :

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

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

3.3 Overall Dimension



NGER 4-60

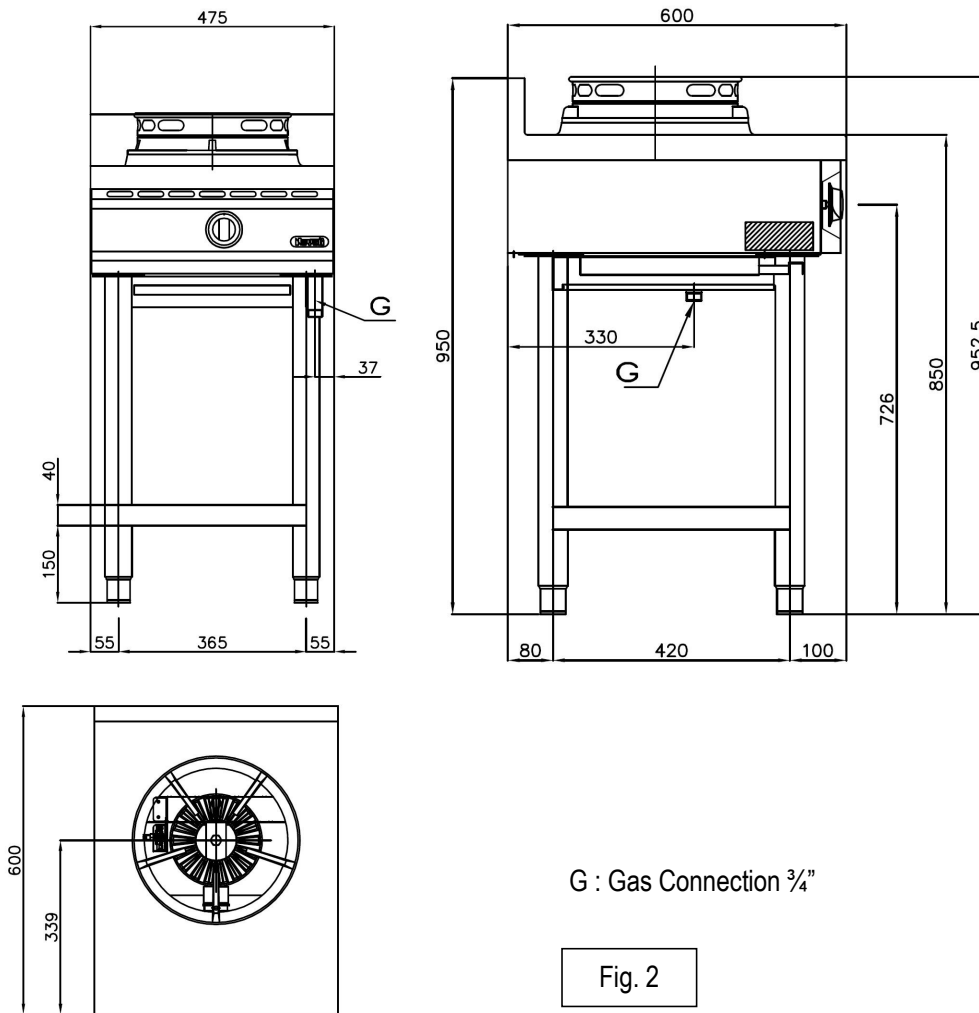


Fig. 2

NGER 9-60

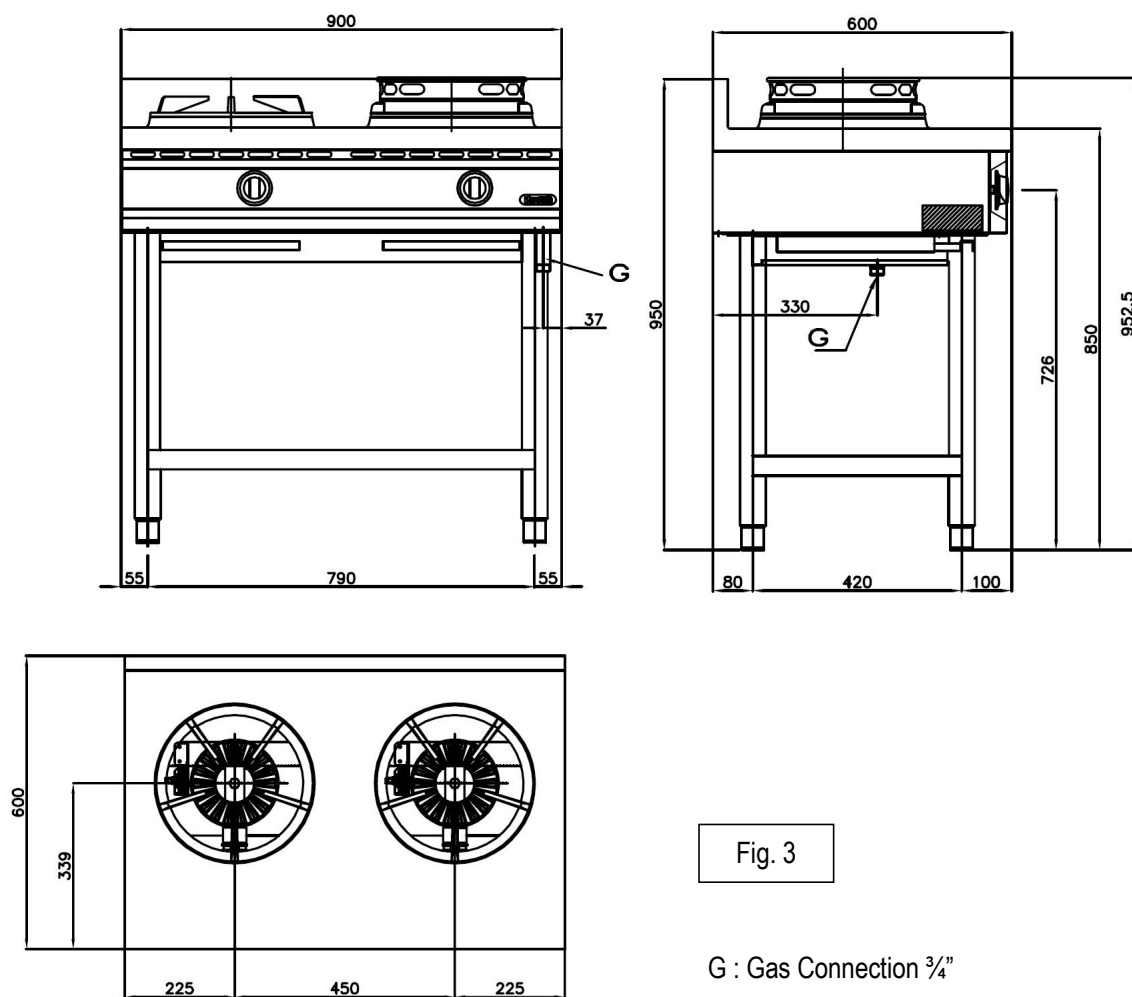
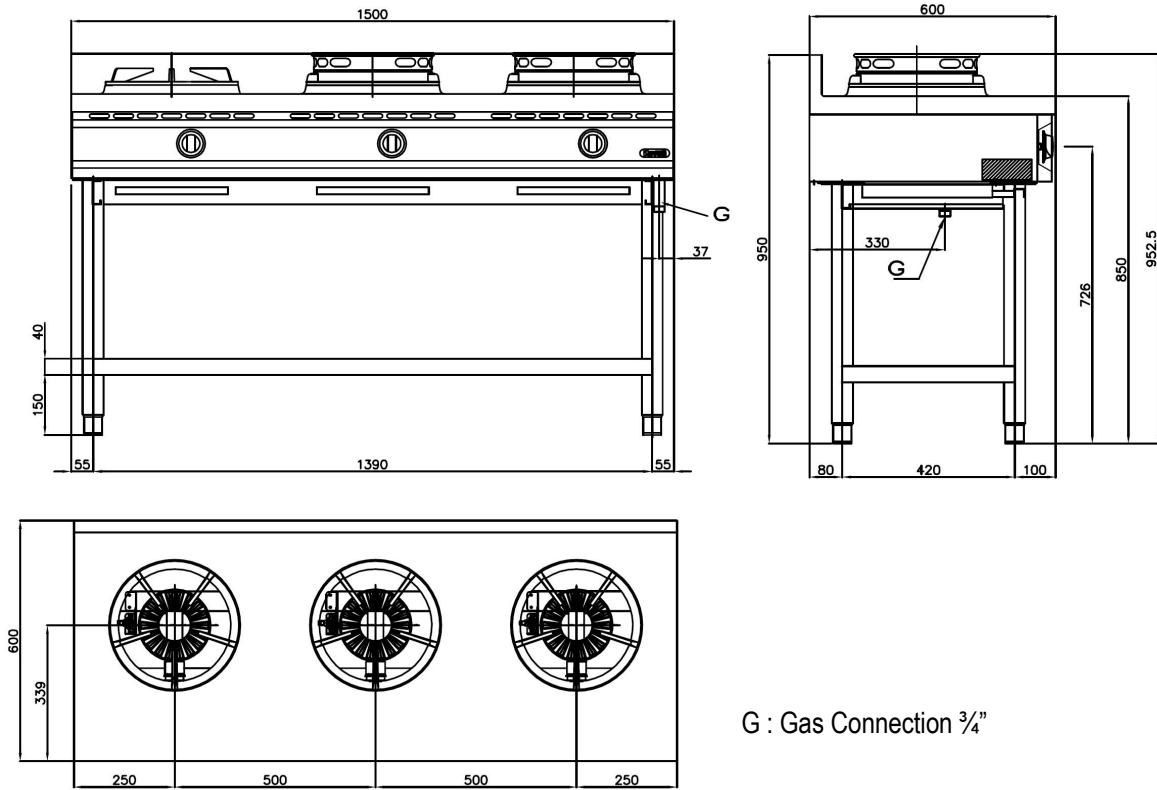


Fig. 3

G : Gas Connection $\frac{3}{4}$ "

NGER 15-60



G : Gas Connection 3/4"

Fig. 4

NGER 20-60

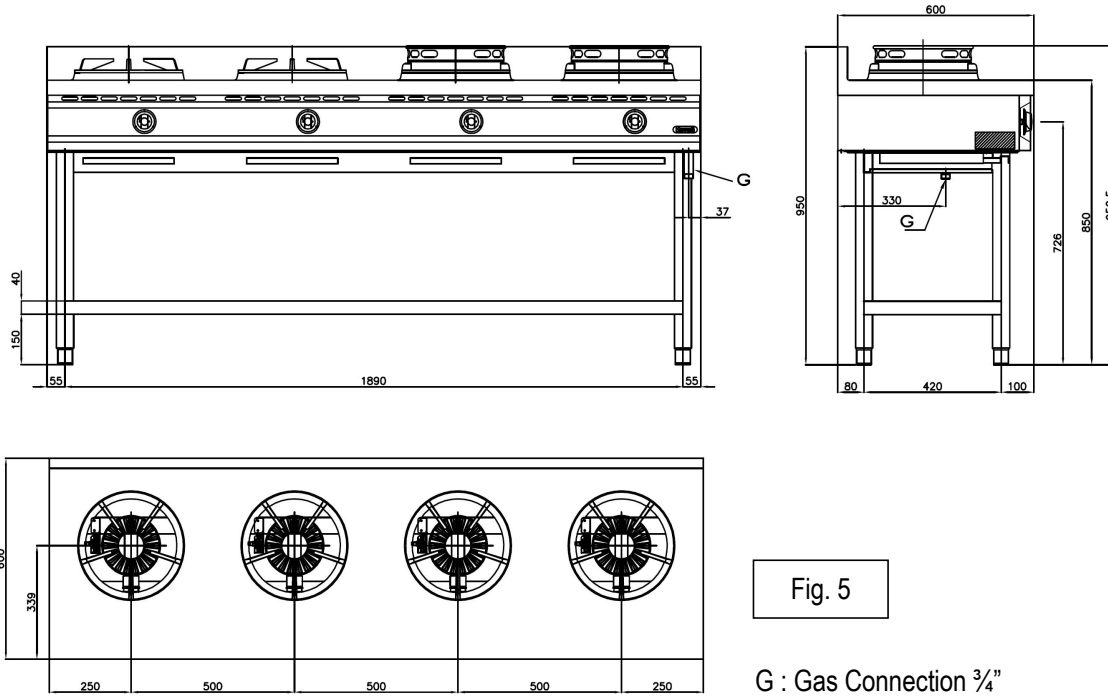


Fig. 5

G : Gas Connection $\frac{3}{4}$ "

NGER 7-70

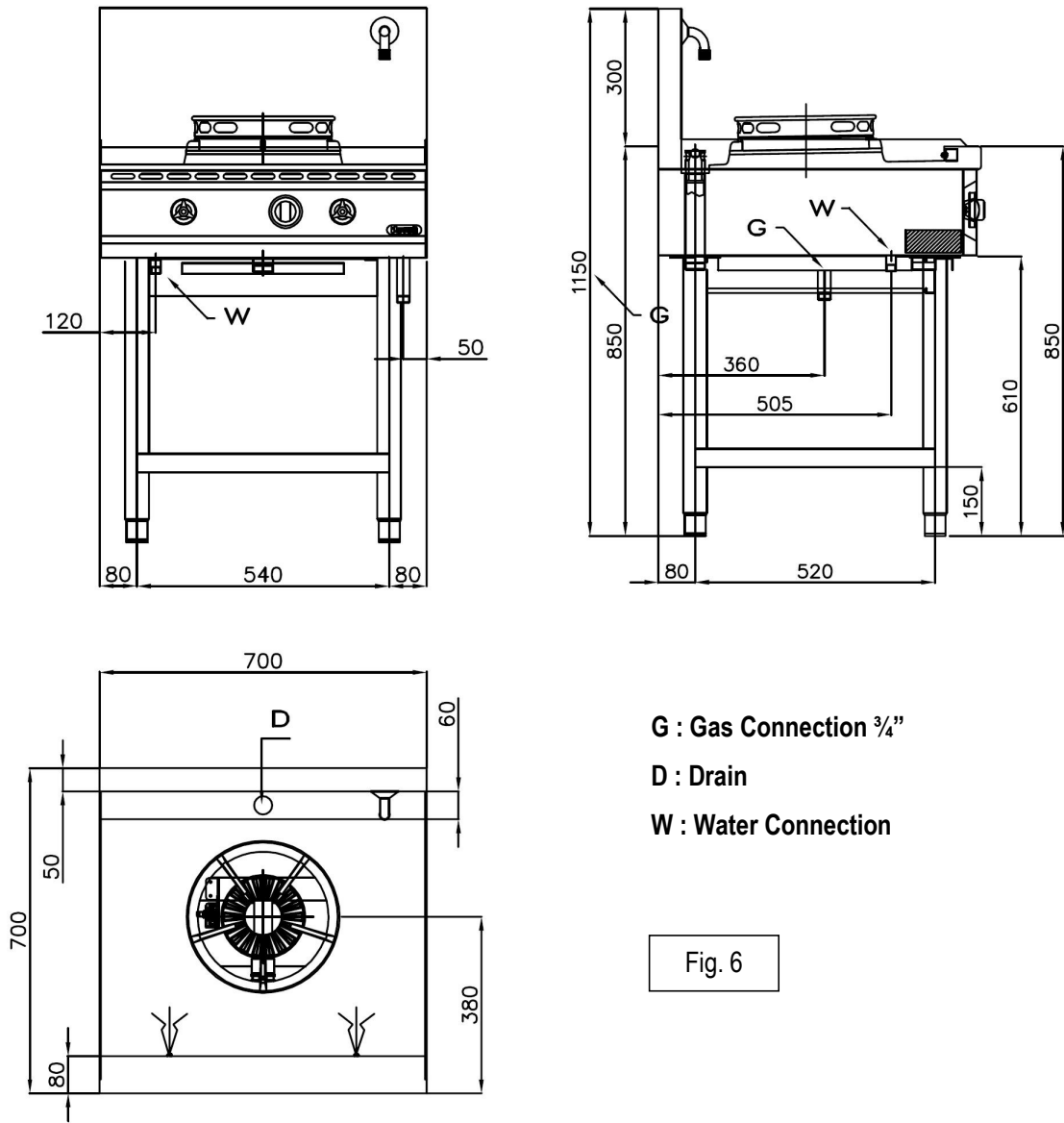


Fig. 6

NGER 13-70

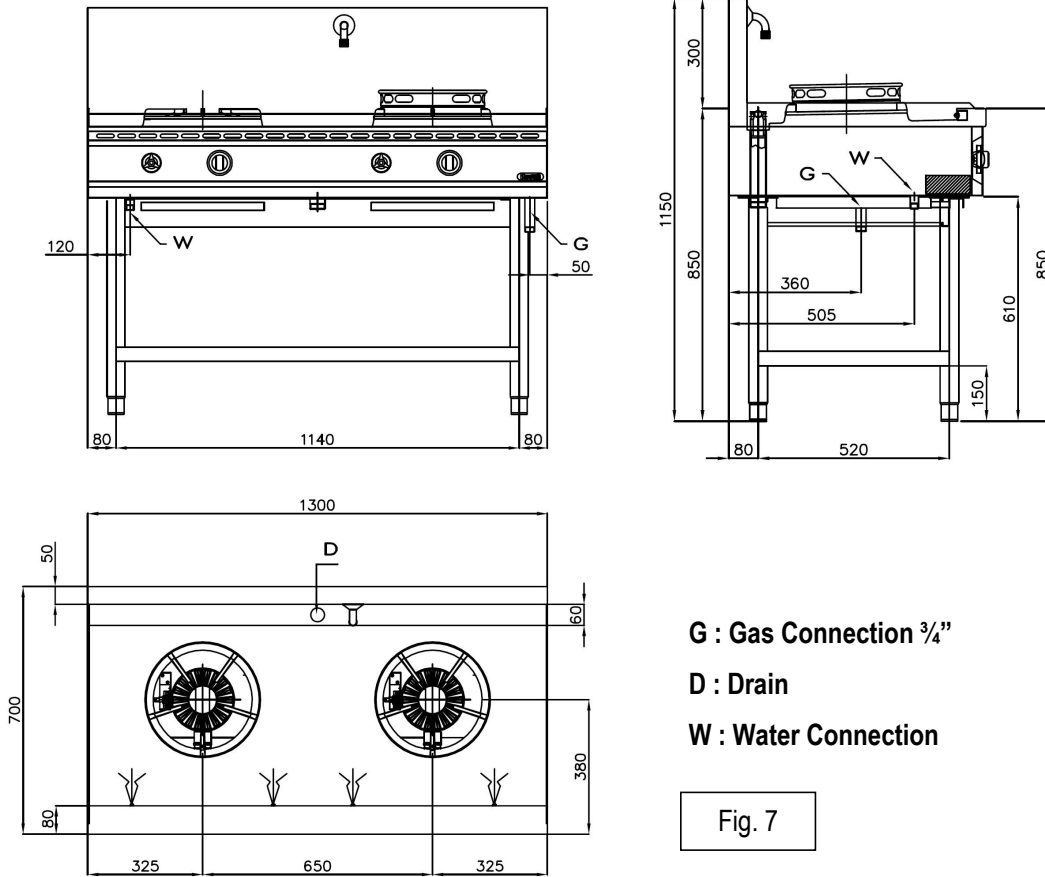
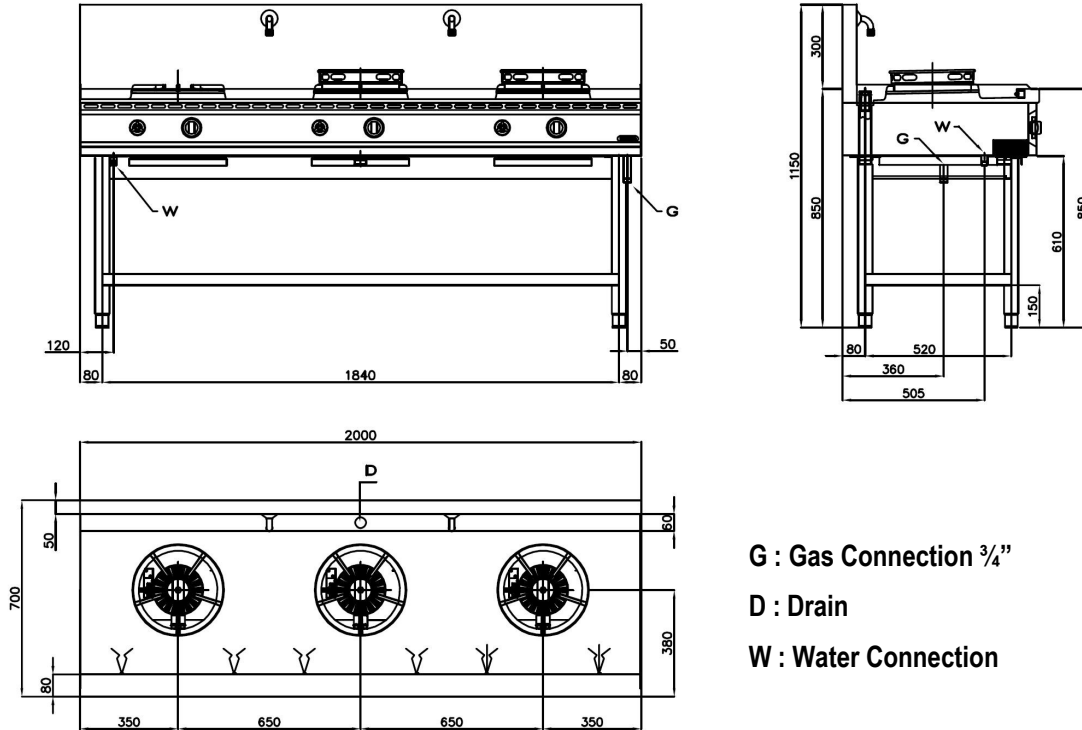


Fig. 7

NGER 20-70



G : Gas Connection $\frac{3}{4}$ "
D : Drain
W : Water Connection

Fig. 8

3.4 Component List



NGER 60 SERIES

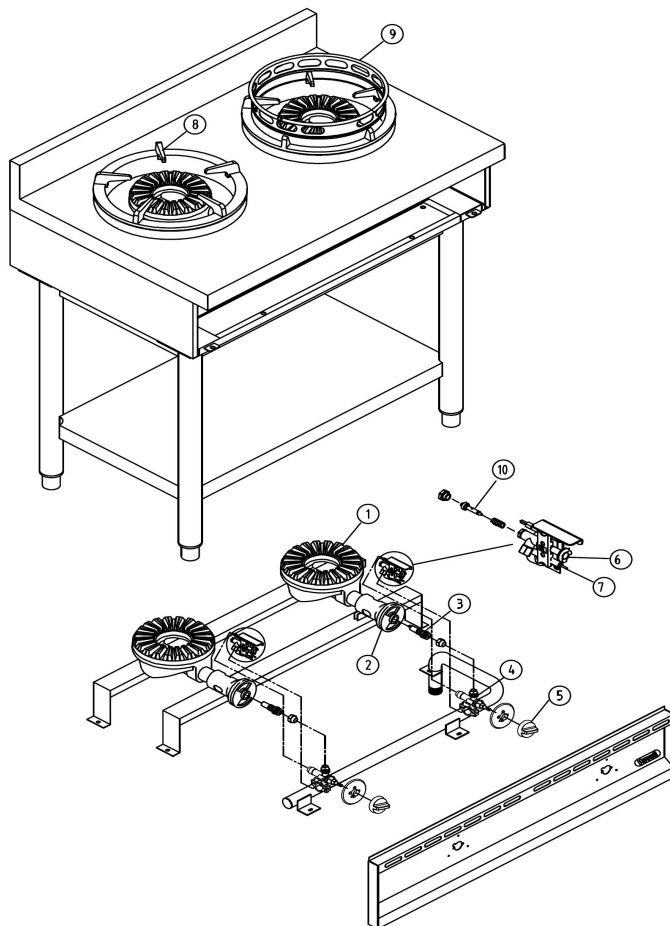


Fig. 9

Table 5 :

| N0 | PART NUMBER | DESCRIPTION | 4-60 Qty | 9-60 Qty | 15-60 Qty | 20-60 Qty |
|----|-------------|--|----------|----------|-----------|-----------|
| 1 | GS.4023 | BURNER NS 9001 | 1 | 2 | 3 | 4 |
| | GS.4030 | CAST IRON CAP / BURNER HEAD | 1 | 2 | 3 | 4 |
| 2 | GS.4357B | AIR CHAMBER MIXING JUMBO BURNER | 1 | 2 | 3 | 4 |
| | GS.4358C | PRIMARY AIR ADJUSTER PLATE | 1 | 2 | 3 | 4 |
| | GS.2826B | AIR CHAMBER PIPE 1" | 1 | 2 | 3 | 4 |
| | GS.2825A | AIR CHAMBER BUSH 1/2" | 1 | 2 | 3 | 4 |
| 3 | GS.283D | NOZZLE JUMBO BURNER D-1.80 (LPG) | 1 | 2 | 3 | 4 |
| | GS.283E | NOZZLE JUMBO BURNER D-3.05 (LNG) | 1 | 2 | 3 | 4 |
| 4 | GS.387D | GAS VALVE W/ BRACKET & BYPASS SCREW | 1 | 2 | 3 | 4 |
| 5 | PD.4052FD | GAS KNOB DIA.8mm W/ PLATE COVER KNOB | 1 | 2 | 3 | 4 |
| | PD.405502A | SS RING GAS KNOB | 1 | 2 | 3 | 4 |
| 6 | GS.3851 | BUNSEN PILOT 3F / 3H 0.20 LPG | 1 | 2 | 3 | 4 |
| 7 | GS.3895B | THERMOCOUPLE 9x1 600mm w/ ALUMINIZED TIP | 1 | 2 | 3 | 4 |
| 8 | GS.2720B | POT HOLDER DIA.280 | 1 | 2 | 3 | 4 |
| 9 | GS.2718A | WOK HOLDER (PW16.W.3) | 1 | 2 | 3 | 4 |

NGER 70 SERIES

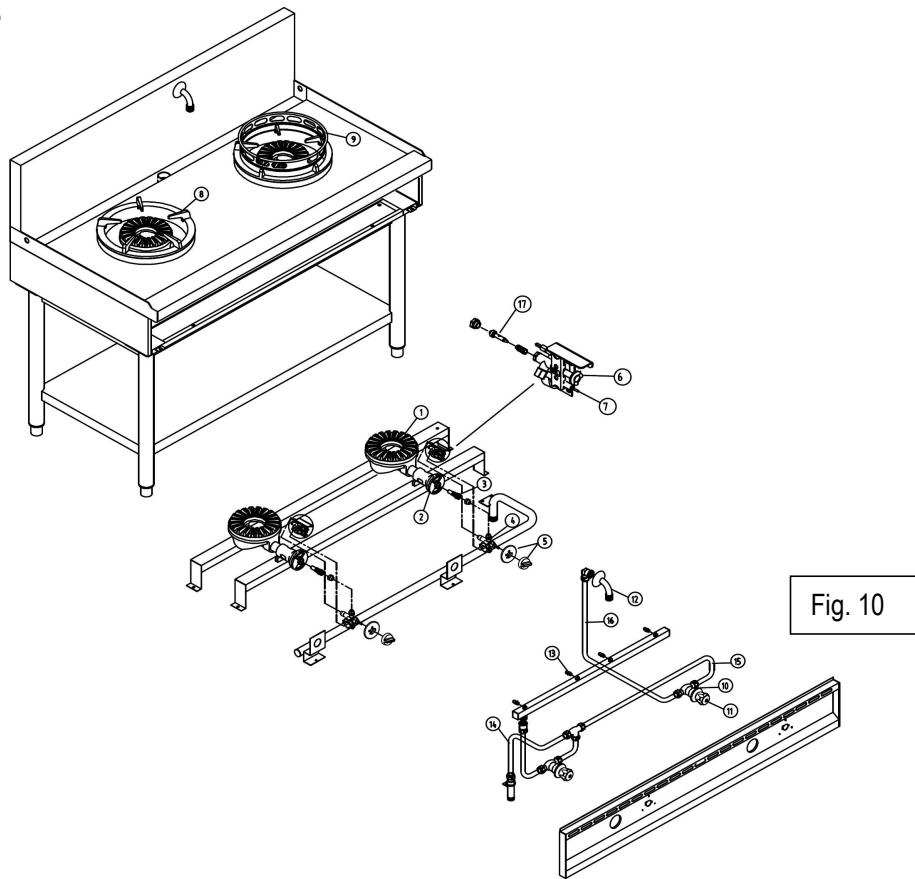


Fig. 10

Table 6 :

| N0 | PART NUMBER | DESCRIPTION | 7-70 Qty | 13-70 Qty | 20-70 Qty |
|----|-------------|--|----------|-----------|-----------|
| 1 | GS.4023 | BURNER NS 9001 | 1 | 2 | 3 |
| | GS.4030 | BURNER HEAD NS 9000 | 1 | 2 | 3 |
| 2 | GS.4357B | AIR CHAMBER MIXING JUMBO BURNER | 1 | 2 | 3 |
| | GS.4358C | PRIMARY AIR ADJUSTER PLATE | 1 | 2 | 3 |
| | GS.2826B | AIR CHAMBER PIPE 1" | 1 | 2 | 3 |
| | GS.2825A | AIR CHAMBER BUSH 1/2" | 1 | 2 | 3 |
| 3 | GS.283D | NOZZLE JUMBO BURNER D-1.80 (LPG) | 1 | 2 | 3 |
| | GS.283E | NOZZLE JUMBO BURNER D-3.05 (LNG) | 1 | 2 | 3 |
| 4 | GS.387D | GAS VALVE W/BRACKET & BYPASS SCREW | 1 | 2 | 3 |
| 5 | PD.4052FD | GAS KNOB DIA.8mm W/ PLATE COVER KNOB | 1 | 2 | 3 |
| | PD.405502A | SS RING GAS KNOB | 1 | 2 | 3 |
| 6 | GS.3851 | BUNSEN PILOT 3F / 3H 0.20 LPG | 1 | 2 | 3 |
| 7 | GS.3895B | THERMOCOUPLE 9x1 600 W/ ALUMINIZED TIP | 1 | 2 | 3 |
| 8 | GS.2702B | POT HOLDER DIA.280 | 1 | 2 | 3 |
| 9 | GS.2718A | WOK HOLDER (PW16.W.3) | 1 | 1 | 2 |
| 10 | GS.2305C | FAUCET STOPTAP WITH PLASTIC HANDLE | 2 | 2 | 3 |
| 11 | PD.2458A2 | WATER TAP HEAD | 2 | 2 | 3 |
| | GS.2305C1 | PIN BLUE + SCREW F/ FAUCET STOP TAP | 2 | 2 | 3 |
| 12 | GS.8046S | SHORT FAUCET WALL TYPE ASSY | 1 | 1 | 2 |
| 13 | GS.3847 | NOZZLE SPRYEER | 2 | 4 | 6 |
| 14 | PD.9561QB | SS FLEXIBLE HOSE 1/2" F-F L=500mm | 3 | 2 | 3 |
| 15 | PD.9561RB | SS FLEXIBLE HOSE 1/2" F-F L=1000mm | - | 1 | 2 |
| 16 | PD.9561SB | SS FLEXIBLE HOSE 1/2" F-F L=1500mm | 1 | 1 | 2 |
| 17 | PD.2276 | NOZZLE PILOT Ø0,25 (LPG) | 1 | 2 | 3 |

3.5 Water System Components

NGER 70 SERIES

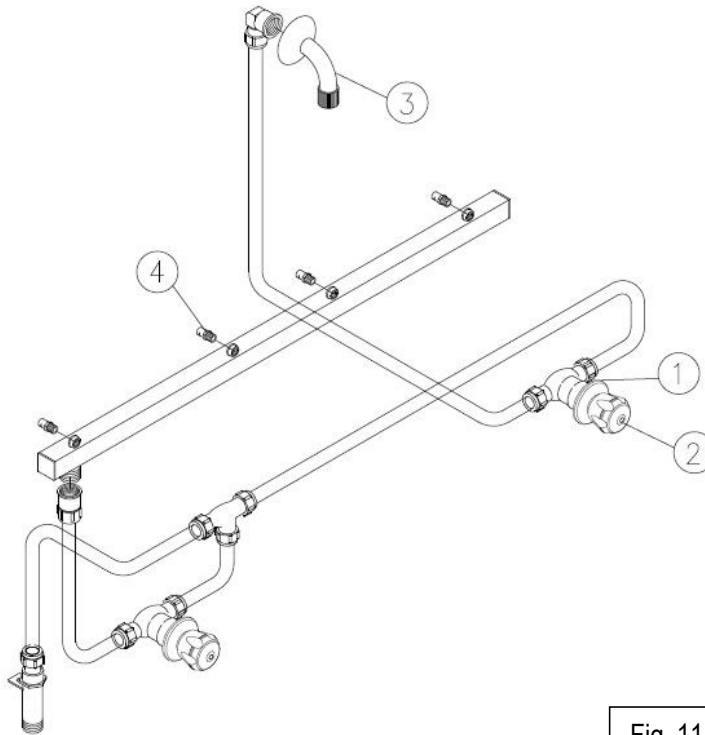


Fig. 11

Table 7 :

| NO. | PART CODE | DESCRIPTION | QTY | | |
|-----|-----------|-----------------------------------|-----------|------------|------------|
| | | | NGER 7-70 | NGER 13-70 | NGER 20-70 |
| 1. | GS.2305C | Faucet Stop tap w/ Plastic Handle | 2 | 2 | 3 |
| 2. | PD.2458A2 | Water Tap Head | 2 | 2 | 3 |
| | GS.2305C1 | Pin Blue+Screw f/Faucet Stop Tap | 2 | 2 | 3 |
| 3. | GS.8046S | Short Faucet Wall Type Assy | 1 | 1 | 2 |
| 4. | GS.3847 | Nozzle Spryer | 2 | 4 | 6 |

4. Handling and Installing



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

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

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



WARNING!

Do not use free flame to find gas leak!

4.1 Packaging and Transport



4.1.1 Packaging

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

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

4.1.1 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 Ignition Hand Lighter and Wok Holder 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 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 Euro Range not connected to a flue, it is recommended to install it under efficient hood, which could evacuate burned gases and cooking steams. Below is construction type according to National Regulations:
A₁: Appliance without fan and does not have connection to a flue or to a device for evacuating combustion products outside the room. The combustion air and burned gas mixed in one room.
5. Make sure that any object around or under Gas Euro Range does not obstruct air volume required for combustion.
6. Put away any flammable materials near Gas Euro Range.
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 Euro Range on solid, flat, and horizontal floor.
10. Adjust the height of the four feet by using brackets.
11. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent. Eliminate all packaging material according to national laws.

4.5 Gas Supply Connection



1. Before installing and connecting Gas Euro Range 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 Euro Range, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Gas Euro Range 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 Euro Range safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.

11. The Gas Euro Range is equipped with ISO 7/ 1 screw thread, gas connection of 3/4 inches diameter and suitable adapter for ISO 228/ 1 G screw thread gas connection are provided together with the appliance according to destined countries.

4.6 Checking Gas Pressure and Nominal Heat Input



At the first installation, specialized technician must control Gas Euro Range nominal heat input, maintenance, and gas conversion. DO NOT improve Gas Euro Range 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 nozzles and gas main pressure. If you want to measure the main pressure while Gas Euro Range is ON and using a pressure gauge for liquids (for example U manometer, with minimum resolution 0.1 mbar), please follow direction below:

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

Table 8 :

| Gas Type | Gas Pressure (mbar) | | |
|-----------------|---------------------|---------|---------|
| | Normal | Minimum | Maximum |
| Natural gas G20 | 20 | 17 | 25 |
| Natural gas G25 | 20 | 18 | 25 |
| LPG G30/G31 | 28-30 / 37 | 20/25 | 35/45 |
| LPG G50 | 50 | 42.5 | 57.5 |

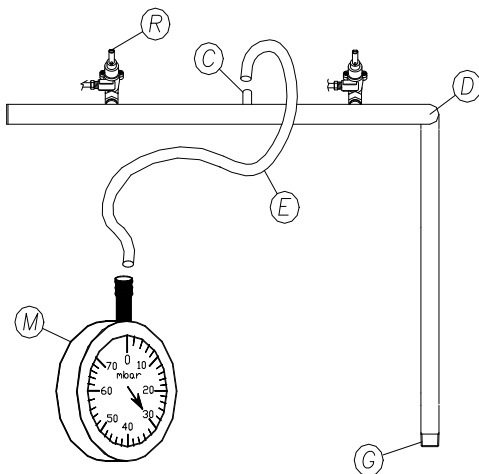


Fig. 11

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

5. Gas Conversion



Only professional and qualified mechanic can do this job.

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

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

5.1 Gas Conversion

5.1.1 Main Burner Nozzle

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

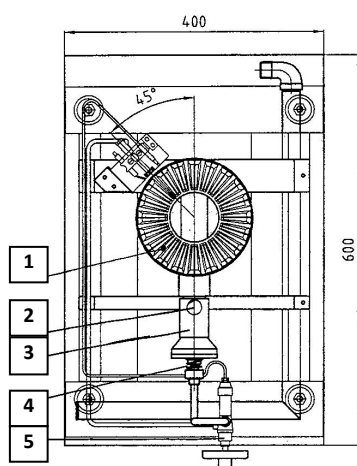


Fig. 12

5.1.2 Pilot Burner Nozzle

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

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

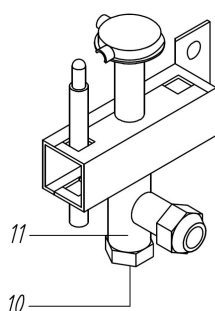
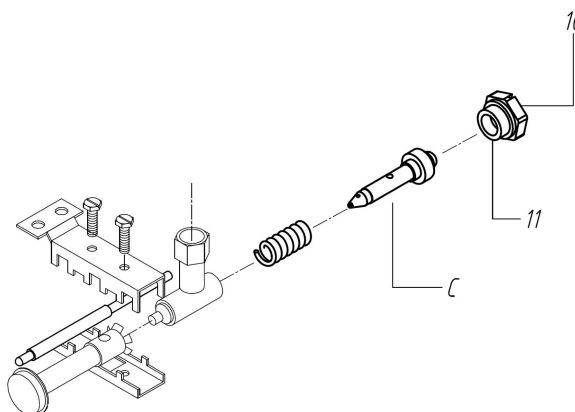


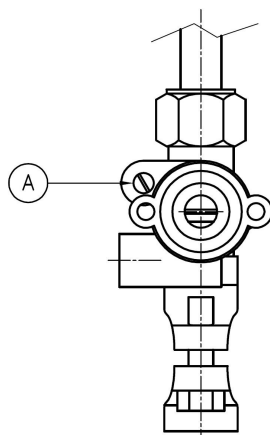
Fig. 13



5.1.3 Adjusting Main Burner Minimum Rate

Access By – Pass screw “A” of the gas tap after removing the handle and adjust it according to suitable gas. Follow these instructions:

1. Natural Gas G 20: Adjust By – Pass screw until optimum minimum reached.
Once this has been done while the burner ON, check whether you go from maximum to minimum position, the flame does not backfire. Check flame stability at minimum rate.
2. Liquid Gas G 30/ G 31: Screw By- pass right down.



A = By-pass screw of the gas tap

Fig. 14

5.1.4 Primary Air Adjustment

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

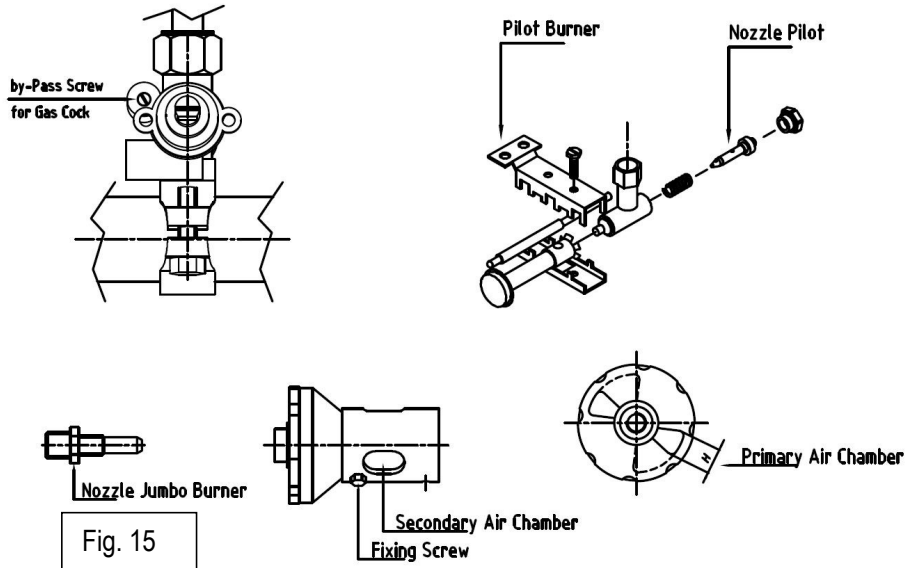


Table 9 :

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

*or Adjusted

Table 10 :

| Reduced Heat Input | Consumption | |
|--------------------|-----------------|------------|
| 3.00 kW | LPG G30 | 0.907 kg/h |
| | LPG G31 | 0.893 kg/h |
| | Natural Gas G20 | 1.376 m/h |
| | Natural Gas G20 | 1.376 m/h |
| | Natural Gas G25 | 1.600 m/h |



WARNING!

After doing conversion please remember to:

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

5.1.5 Install Pipe Leg

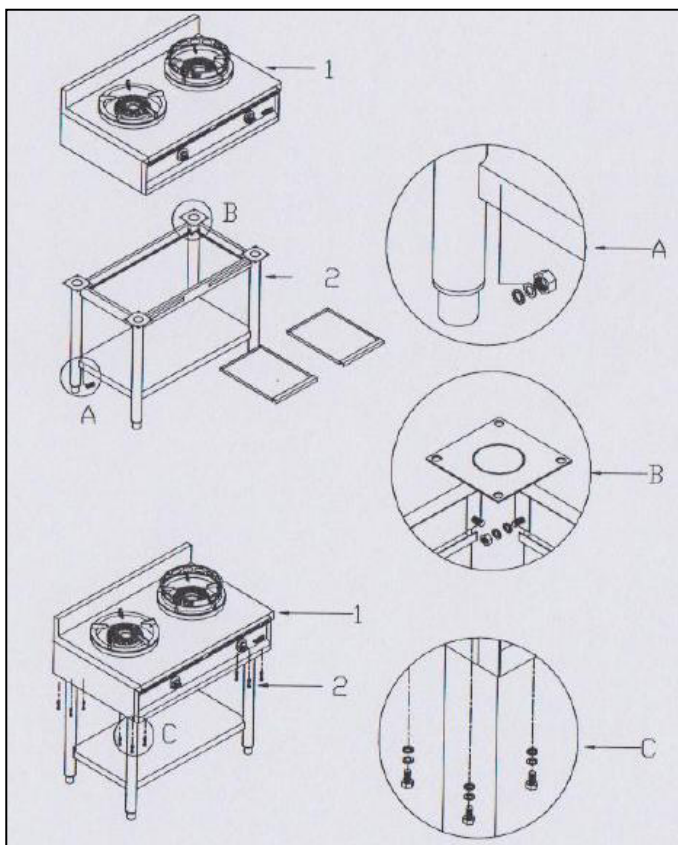


Fig. 16

1. Put 4 pipes on the under shelf
Tightened with external tooth washer, flat washer and nut M8.
2. Install (2 pcs side, 1 pc front, 1 pc back) stopper leg at the top of the pipe leg.
Tightened with external tooth washer, flat washer, and nut M6.
3. Install body (no.1) and table (no.2)
Tightened with external tooth washer, flat washer, and hexa M6.

6. Use and Operation

6.1 Warning



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

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

6.2 Control Panel Description



6.2.1 For example: NGER 9-60

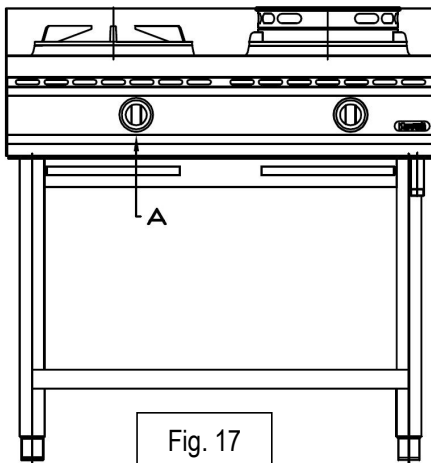
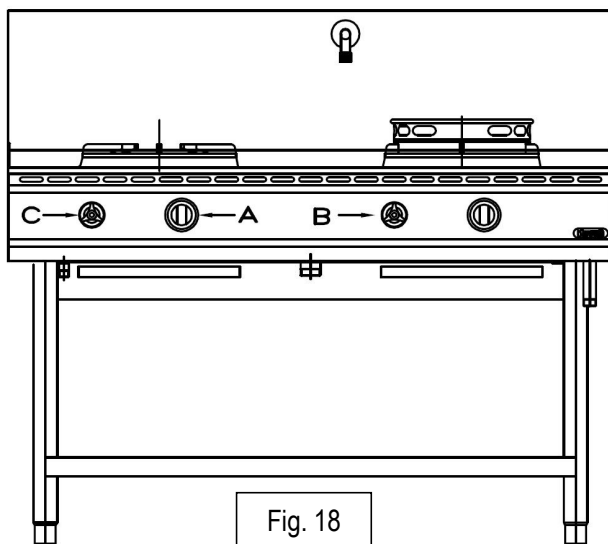


Fig. 17

A : Gas Valve Burner
to turn ON-OFF the Gas Range

6.2.1 For example: NGER 13-70



- | | |
|----------|--|
| A | Gas Valve Burner to turn ON-OFF the Gas Range |
| B | Water Tap Faucet to turn ON-OFF the water faucet |
| C | Water Tap Spryer to turn ON-OFF the water spryer |

Fig. 18

6.2 Switch ON/OFF



6.2.1 Turn Burner ON

1. Open the Gas Valve Burner to supply gas.
2. Turn and hold the Gas Valve Burner anticlockwise until heard sound 'click'.
3. Turn the Gas Valve Burner clockwise to adjust the flame until heard sound 'clicks' for several times.
4. If the flame fails to ignite, turn the Gas Valve Burner to OFF position to stop the gas flow.
5. Repeat the above steps (1,2,3).

6.2.2 Turn Burner OFF

1. To extinguish the flame, turn the Gas Valve Burner to OFF position.
2. Close the gas supply

6.2.3 Operating Water Faucet

1. Turn the Water Tap Faucet anticlockwise to open the Water Faucet on top panel.
2. Turn the Tap clockwise to close the Water Faucet.

6.2.4 Operating Water Spryer

1. Turn the Water Tap Sprayer anticlockwise to open the Water Sprayer on top panel.
2. Turn the tap clockwise to close the Water Sprayer.



ATTENTION!

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

6.3 Suitable Wok Type



Suitable wok type which can be used for NGER 4-60, 9-60, 15-60, 20-60, 7-70, 13-70, 20-70 :
Wok size \varnothing 355-457 mm

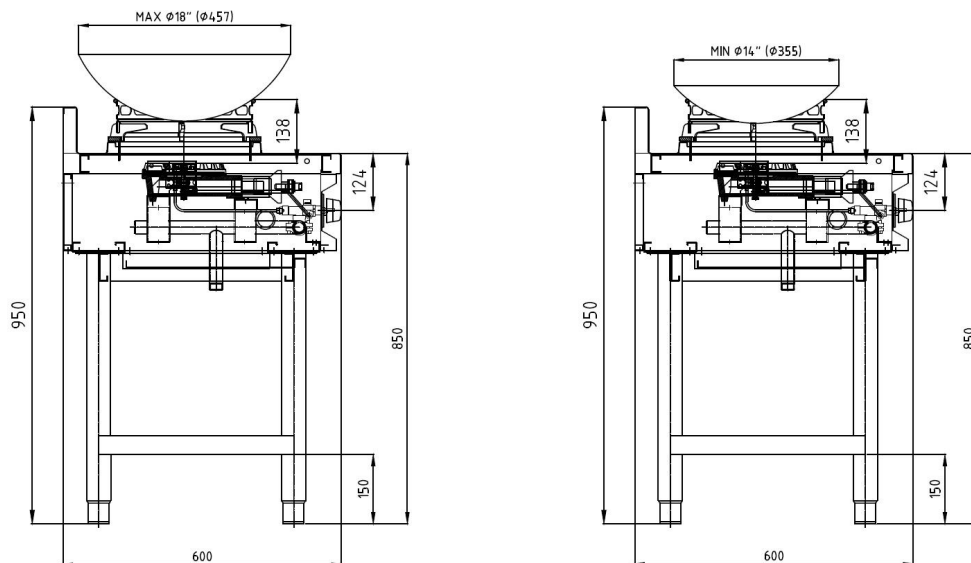


Fig. 19

6.4 Suitable Pan Type



Suitable pan type which can be used for NGER 4-60, 9-60, 15-60, 20-60, 7-70, 13-70, 20-70 :
Pan size \varnothing 178-230 mm

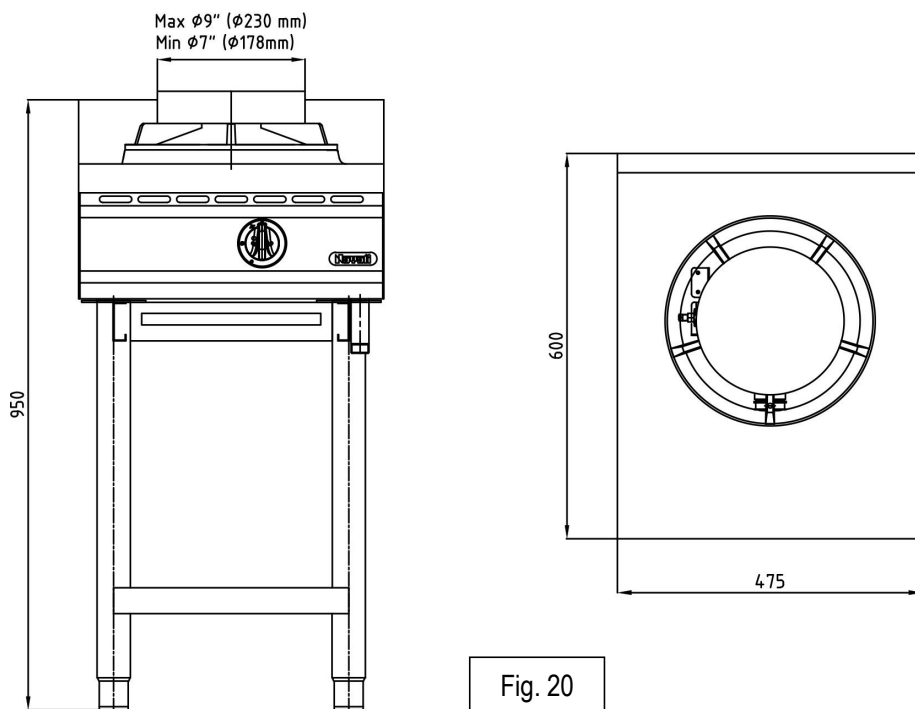


Fig. 20

7. Routine Cleaning and Maintenance

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

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

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



ATTENTION!

! If you find the lighting and control devices are difficult to use, please contact the manufacturer immediately, which will provide you necessary assistance or call NAYATI dealer.

! Please check the appliance periodically for 6 months. Contact your dealer that will supply assistance to repair and set interval.

! Authorized and qualified personnel must do all service.

8. Trouble Shooting



Table 11 :

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

9. CE Certificate

CE 0085



CERT

EU type examination certificate

EU-Baumusterprüfbescheinigung

CE-0085CT0252

Product Identification No.
Produkt-Identnummer

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

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

16.07.2018 Rie A-1/2

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

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

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



Deutsche
Akkreditierungsstelle
D-ZE-16028-01-01

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info@dvgw-cert.com

Elektrical Data 230 V AC, 50 Hz
Elektrische Daten

| Appliance Categories <i>Gerätekategorien</i> | Supply Pressures <i>Versorgungsdrücke</i> | Countries of Destination <i>Bestimmungsländer</i> | Remarks <i>Bemerkungen</i> |
|---|--|---|-------------------------------|
| I2E | 20 mbar | LU, PL | |
| I3B/P | 28-30 mbar | HU, MT | |
| I3B/P | 50 mbar | HU | |
| I12E+3+ | 20/25, 28-30/37 mbar | BE, FR | |
| I12E3B/P | 20, 30 mbar | RO | |
| I12E3B/P | 20, 37 mbar | PL | |
| I12EK3B/P | 20/25, 28-30 mbar | NL | |
| I12ELL3B/P | 20, 50 mbar | DE | |
| I12H3+ | 20, 28-30/37 mbar | CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK, TR | |
| I12H3B/P | 20, 28-30 mbar | CY, DK, EE, FI, GR, HR, LT, LV, NO, RO, SE, SI, SK, TR | |
| I12H3B/P | 20, 30 mbar | RO | |
| I12H3B/P | 20, 50 mbar | AT, CH, SK | |
| I11ab2H3B/P | 8, 20, 28-30 mbar | SE | only for serie NGK... |

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

Hints of Utilization /Remarks

Verwendungshinweise / Bemerkungen

Installation type: A1

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

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

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

RO: I12L3B/P (25, 30 mbar)

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

10. General Exclusions

GENERAL EXCLUSIONS

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

Gas general

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

Electrical general

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

Fryers

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

Steamers

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

Induction

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

Gas Charcoal grills and salamanders

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

Chargrill Radiant covers

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

Heated and chilled food displays

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

Dishwashing

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

11. Addresses



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