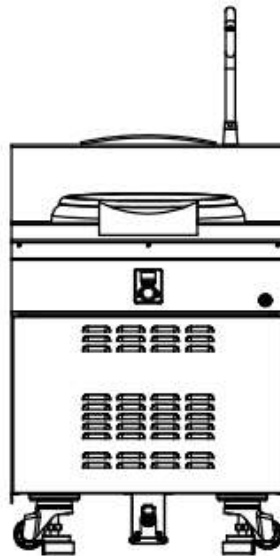


Installation, Operation and Maintenance Instructions

Electric Wok Induction

Model :

NEIWA 7-75 (PTY) One Induction Wok Glass
One Control Knob
One Faucet



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 Electric Wok Induction 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

Table of Contents



| | Page |
|--|-------------|
| Preface | 2 |
| Table of Contents..... | 3 |
| 1. General Information | 4 |
| 1.1 Information for the Reader | 4 |
| 1.2 Warning, Signs and Symbols..... | 4 |
| 1.3 General Information of the Appliance | 6 |
| 1.4 Procedure for Requesting Service and Warranty..... | 6 |
| 2. Safety Instruction | 7 |
| 3. Technical Data | 8 |
| 3.1 Data Table | 8 |
| 3.2 Data Plate | 9 |
| 3.3 Overall Dimension | 9 |
| 3.4 Component List..... | 10 |
| 4. Handling and Installing | 11 |
| 4.1 Packaging and Transport | 11 |
| 4.2 Handling and Lifting | 11 |
| 4.3 Safety Devices and Accessories | 12 |
| 4.4 Position and Fixing | 12 |
| 4.5 Electric Power Connection | 12 |
| 5. Use and Operation | 14 |
| 5.1 Warning | 14 |
| 5.2 Control Panel Description | 14 |
| 5.3 User Operation..... | 15 |
| 6. Routine Cleaning and Maintenance | 16 |
| 7. Trouble Shooting | 17 |
| 8. General Exclusion | 19 |
| 9. Addresses | 20 |
| 10. Electric Wiring Diagram | on Appendix |

1. General Information

1.1 Information for the Reader



Please read this manual instruction carefully before operating this appliance.

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is written to:



All the information is instructed to general readers, i.e for users of the appliance.



All the information is instructed for special categories of reader, i.e. all skilled operators authorized to handle, transport, install, service, repair and scrap the appliance

The skilled operators may also read the information for the general readers for a more complete picture of the information provided if necessary.

1.2 Warning, Signs and Symbols



1.2.1 Warning

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The margins of the pictograms and signal words used are explained in section "Signs" and "Symbols"

1.2.2 Signs



Electric Shock Hazard or High Voltage

Imminent danger

→ Non-observance leads to death or serious injury (caused by electric shock)



Hot Surface

Dangerous situation

→ Non-observance can lead to slight or semi-serious injury (caused by hot surface)



Warning

Damage

→ Non-observance can lead damage



Pace Maker (Especially for Induction)

Possible Danger

→ Non-observance can lead to death or serious injury



Injury Risk

Possible Danger

→ Non-observance can lead to death or serious injury



PE

→ Connect wire to the earth



Important
→ non-observance can lead damage



Note
→ Note for special appliance



Attention
→ Non-observance can lead damage



User sign
→ information must be read by user



Technician sign
→ information must be read by technician



CE Certification
→ The appliance have a license of CE Certificate

1.2.3 Symbols

| Symbols | Meaning | Explanation |
|---|-----------------------------|---|
| 1. | Instruction, single step | Instruction must be followed in the order given |
| 2. | | |
| Bullet points, such as “1.1”, “a”, “ etc | Instruction, multiple steps | Instruction can be carried out in any sequence |
| → | Instruction, multiple steps | An action is required here |

1.3 General Information of the Appliance

Nayati Electric Wok Induction is an excellent cooking appliance made of stainless steel frame with 5 kW power rate. Deep drawn top panel is made for maximum hygiene and operation. Unit to be installed free standing. This Electric Wok Induction is especially designed for many cooking purpose from sautéing until boiling. 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 Electric Wok Induction. 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 Electric Wok Induction 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/electric 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 Electric Wok Induction Installation next to fat Fryer.
- Water could splash into the Fryer and may injure the user.
- It is recommended to keep a safe distance between Electric Wok Induction and other kitchen equipment like Fryer.



ELECTRIC SHOCK HAZARD!

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

3. Technical Data

3.1 Data Table

3.1.1 Technical Specification of Electric Wok Induction

Table 1 :

| Technical Specification | | | |
|-------------------------------|-------------------------|--------------|---------------|
| Model | NEIWA 7-75 (PTY) | | |
| Overall Dimension (mm) | Width | Depth | Height |
| | 700 | 750 | 850 / 1050 |
| Electric Consumption | 5 kW | | |
| Electric Connection | 230V 1NPE AC 50/60Hz | | |

3.2 Data Plate

3.2.1 Technical plate reports the current setting.



Fig. 1

3.3 Overall Dimension



NEIWA 7-75 (PTY)

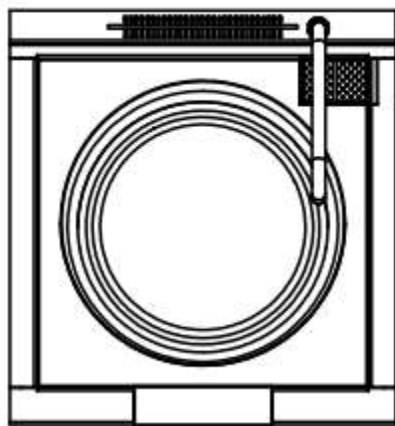
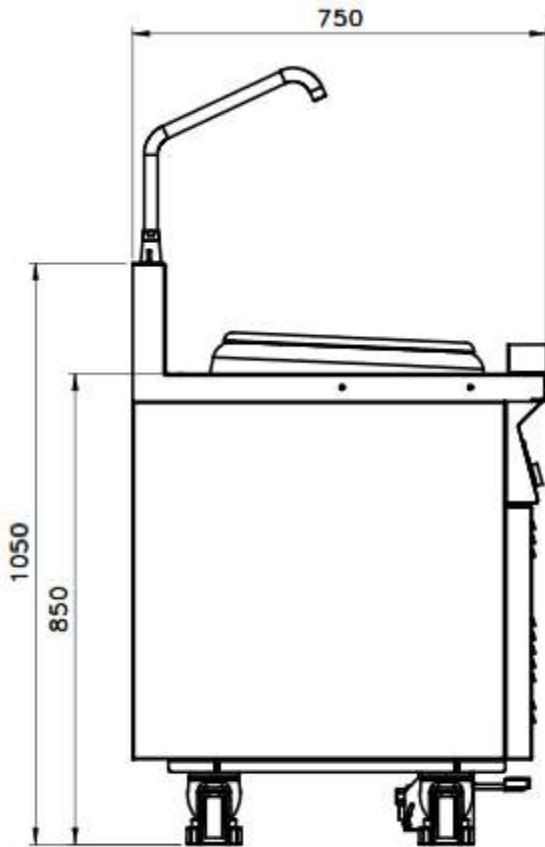
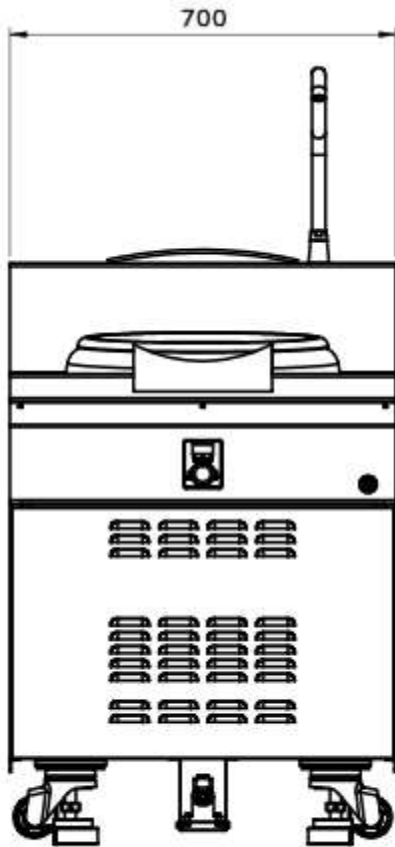


Fig. 2

3.4 Components List

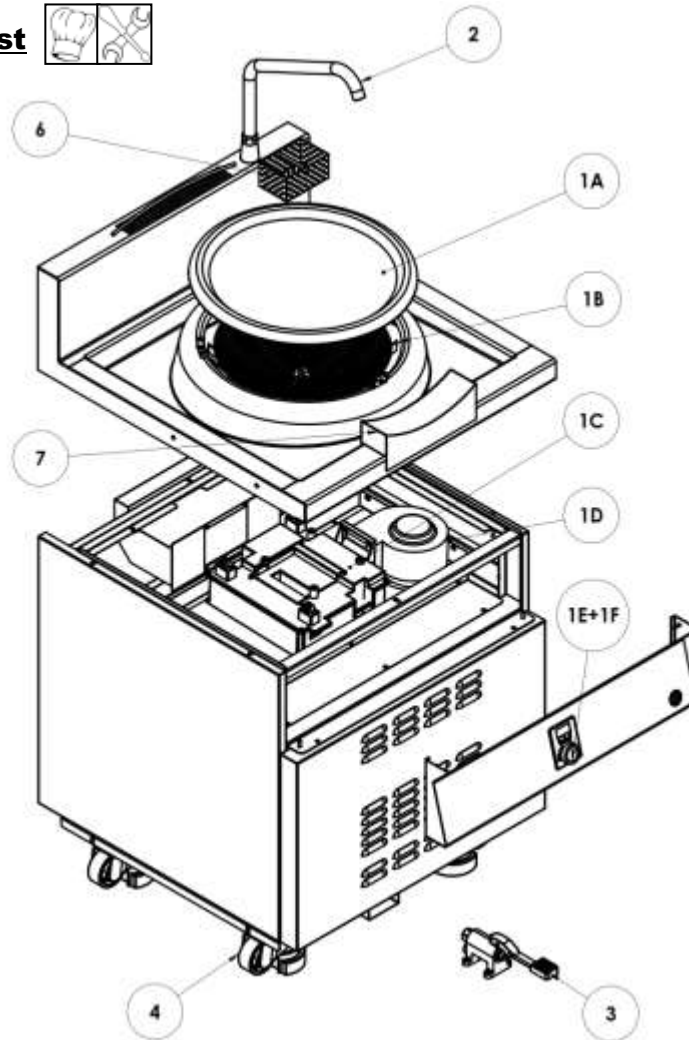
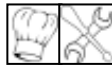


Fig. 3

Table 2 :

| NO | PARTCODE | DESCRIPTION | QTY |
|----|-------------|--------------------------------------|-----|
| 1 | CS.4290FF | Induction Set 5kW (include 1A-1F) | 1 |
| 1A | PS.4290FF-1 | SS Ring + Ceramic Wok Ø 400mm | 1 |
| 1B | PD.4290FF-3 | Coil 5 kW | 1 |
| 1C | PD.4290FF-7 | Generator 5 kW | 1 |
| 1D | PD.4290FF-5 | Fan Blower | 1 |
| 1E | PD.4290JK-1 | Digital Display | 1 |
| 1F | PD.4290JK-4 | Connecting Cable Display - Generator | 1 |
| 2 | PD.476X | Single Pedal Valve | 1 |
| 3 | PD.911A | Rotating Faucet | 1 |
| 4 | PD.4797 | Castor & Mount | 4 |
| 5 | PD.423C | Electric Fan | 1 |
| 6 | PS.1141B | Drain Filter | 1 |
| 7 | PS.9703 | Wok Stand | 1 |

FRM-PDE-03-04 (NYT/R&D/20211013)

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/electric supply before doing any installation.

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

4.1 Packaging and Transport



4.1.1 Packaging

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

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

4.1.2 Transport

Different means of transport may be used, depending partly on the destination.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.

4.2 Handling and Lifting



The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.

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 Drain Filter and Wok Pan 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-heated standard.
3. Install the appliance under an extractor fan to remove the cooking fumes.
4. Make sure that any object around or under Electric Wok Induction does not obstruct air volume required for air circulation.
5. Put away any flammable materials near Electric Wok Induction.
6. When the appliance is freestanding, keep a distance at least 10 cm from side, and rear walls. Especially when the appliance close to wall and does not protected with fire-resistant materials made.
7. Install the appliance separately or side by side with other appliance according to recommended range.
8. Put Electric Wok Induction on solid, flat, and horizontal surface.
9. Adjust the height of the four feet by using brackets.
10. Before turn the appliance ON, remove the protective film. Remove any adhesive with appropriate solvent.
11. Eliminate all packaging material according to national laws.


4.5 Electric Power Connection



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



WARNING!

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.



WARNING!

Incorrect voltage may damage the appliance.

- **NEIWA 7-75 (PTY) (230V 1NPE AC 50/60Hz 5kW)**

5. Use and Operation

5.1 Warning



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

1. If there is a persistent breakdown, please contact authorized mechanic.
2. User is only responsible for daily routine cleaning for maintenance.
3. Qualified mechanics must do all operations related to installation and maintenance according to Regulation in force.
4. Use this Electric Wok Induction only to COOK: for many cooking purpose from SAUTÉING UNTIL BOILING. DO NOT use the Electric Wok Induction for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
5. Before operating Electric Wok Induction for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
6. After using the Electric Wok Induction, turn the knob to OFF position.

5.2 Control Panel Description



5.2.1 For example : NEIWA 7-75 (PTY)



- 1 : Digital screen
- 2 : Indicator light of working status
- 3 : Encoder rotary switch's turn block
- A : Power level digital display
- B+C : Time digital display

Fig. 4

5.3 Operation Introduction



1. Turn on the power supply with the voice of “DU” , the indicator is on.
2. Push the switch (less than 3 seconds), the heating indicator light turns Red with voice of “DU”. The digital display shows the level (it has 9 levels). Turning right adds the level, vice verse.
3. It will be state of Timing if pushing the switch down for more than 3 seconds with “DU”. The timing indicator turns Red (Time range:1 to 99mins) Turning right adds the mins, vice verse. Leave the switch for 3 seconds, it will exit the timing state with “DU”.
4. Push the switch again (less than 3seconds) in whatever state, the cooker stops working.

6. Routine Cleaning and Maintenance



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

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

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

1. Make sure the switch on OFF position, the appliance is closed, and the circuit-breaker to disconnect it from the electrical mains is OFF.
2. Let the appliance cool.
3. Clean the steel part daily with warm soapy water, rinse and dry thoroughly. Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), using steel wool, brushes, or scrappers that could leave ferrous particles. These materials could oxidize and causes rust on the appliance.
4. Spread a suitable degreaser on the plate and leave it to act for a few minutes.
5. Clean the plate thoroughly with a sponge, rinse with plenty of water and dry
6. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.
7. NEVER wash the appliance with direct high-pressure jet water.
8. If the cooker will not used for a long time, briskly rub the steel part slightly with a damp cloth and Vaseline oil. After that, wrap with protective film and put the appliance in a good ventilated room.



ATTENTION!

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

7. Trouble Shooting



Table 3 :

| NO | PROBLEM | CAUSE | CORRECTIVE ACTION |
|----|---|--|--|
| 1. | 'Heating' indicator doesn't light, even the power is ON | Cable/terminal block is loose | Check and repair |
| | | Broken circuit of fuse or automatic switch in the Electronic Control | Check and repair |
| 2. | The appliance fails to heat up | Unsuitable pan (material or size) | Check the proper pan |
| | | No pan on the ceramic top | Placed the pan |
| | | The pan is not put properly | Check and move it on heating zone |
| 3 | Appliance suddenly stop during the operation | Over heating protection activated | Check the ceramic top, there is any metal object or an empty pan on it and remove it |
| | | Air entrance or outlet is blocked | Check and remove the blocker |
| | | Air filter is dirty | Check and clean it |
| | | High ambient temperature | Check and cooling ON the surroundings |

The common error and solving ways

| Error Code | Reason | Explain |
|------------|---|--|
| E01 | Over voltage | / |
| E02 | Under voltage | / |
| E03 | Busbar current is over | Input current is > 18A |
| E04 | Coil temperature is too hot | Coil's temperature is > 120°C |
| E05 | Cookware dry heating | Ceramic glass is > 150°C |
| E06 | Fan fault | The fan is broken or radiating aluminium is > 95°C |
| E07 | Output current is over | / |
| E08 | Core unit temperature is too hot | Core unit temperature is > 75°C |
| E09 | Coil output current is over | Coil output current is > 75A |
| E10 | Phase error | / |
| E11 | Temperature sensor on the coil disconnects | |
| E12 | Temperature sensor for dry heating protection disconnects | |
| E13 | Radiating aluminium is too hot | Radiating aluminium is > 85°C |
| E14 | Temperature sensor on the radiating aluminium disconnects | |

8. General Exclusions

GENERAL EXCLUSIONS

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

Gas general

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

Electrical general

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

Fryers

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

Steamers

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

Induction

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

Gas Charcoal grills and salamanders

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

Chargrill Radiant covers

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

Heated and chilled food displays

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

Dishwashing

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

9. Addresses



Head Office

Jl. Raya Terboyo No. 19
Kawasan Industri Terboyo Megah
Semarang 50112, Central Java
Indonesia
T +62 24 6580 573
F +62 24 6580 572
E nayati@nayati.com
Service Center
S +62 815 7575 7692

Branch Offices

Local Offices:

- **JAKARTA**
Jl. Batu Ceper 55 A
Jakarta Pusat 10120
Indonesia
T +62 21 384 6688
F +62 21 3890 1315
E resto.jkt@restomart.com
- **BANDUNG**
Jl. BKR 19C, Kel.Pasirluyu,
Kec.Regol, Bandung 40254,
Indonesia
T +62 22 730 3336 – 7070 3589
F +62 22 730 3336
E resto.bdg@restomart.com
- **SEMARANG**
Jl. Gajahmada No.131
Semarang 50133, Indonesia
T +62 24 845 6011 – 845 6022
F +62 24 845 6770
E resto.smg@restomart.com
- **SURABAYA**
Jl. Manyar No. 70
Surabaya 60281, Indonesia
T +62 31 503 5844, 503 5049
F +62 31 503 1933
E resto.sby@restomart.com
- **DENPASAR**
Jl. Buluh Indah No.149
Denpasar 80119, Bali, Indonesia
T +62 361 416 301/302
F -
E resto.dps@restomart.com

International Offices:

- **SINGAPORE**
Nayati (Singapore) Pte Ltd,
627A Aljunied Road, #07-02
Biztech Centre
Singapore 389842
T +65 67471105
E nayati@singnet.com.sg
- **JIANGMEN**
Nayati Jiangmen Trading Ltd 88,
Hong Xing Road, Block 3,
Phai Shi Feng Shan Industrial Park,
Third Floor, Jiangmen City,
Guangdong. Postal Code 529000
People's Republic of China
T +(86)750 – 3229028 / 3229218
F +(86)750 - 3221208

| | |
|--------------------------|---------------------------|
| Type | : NEIWA 7-75 (PTY) |
| Voltage | : 230V 1N PE |
| Frequency | : 50/60Hz |
| Power Consumption | : 5 kW |
| Gas Consumption | : |
| Current | : 23 A |

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

NEIWA 7-75 (PTY)

| | | |
|-------------------|-------------|-------------|
| 230V 1N PE | 5 kW | 23 A |
| 50/60Hz | | |

Drawing Nr.

953

Created Date

5/10/2021

Project:

Kitchen Block

Page

1

Rev Nr.

Rev Date

Drawn

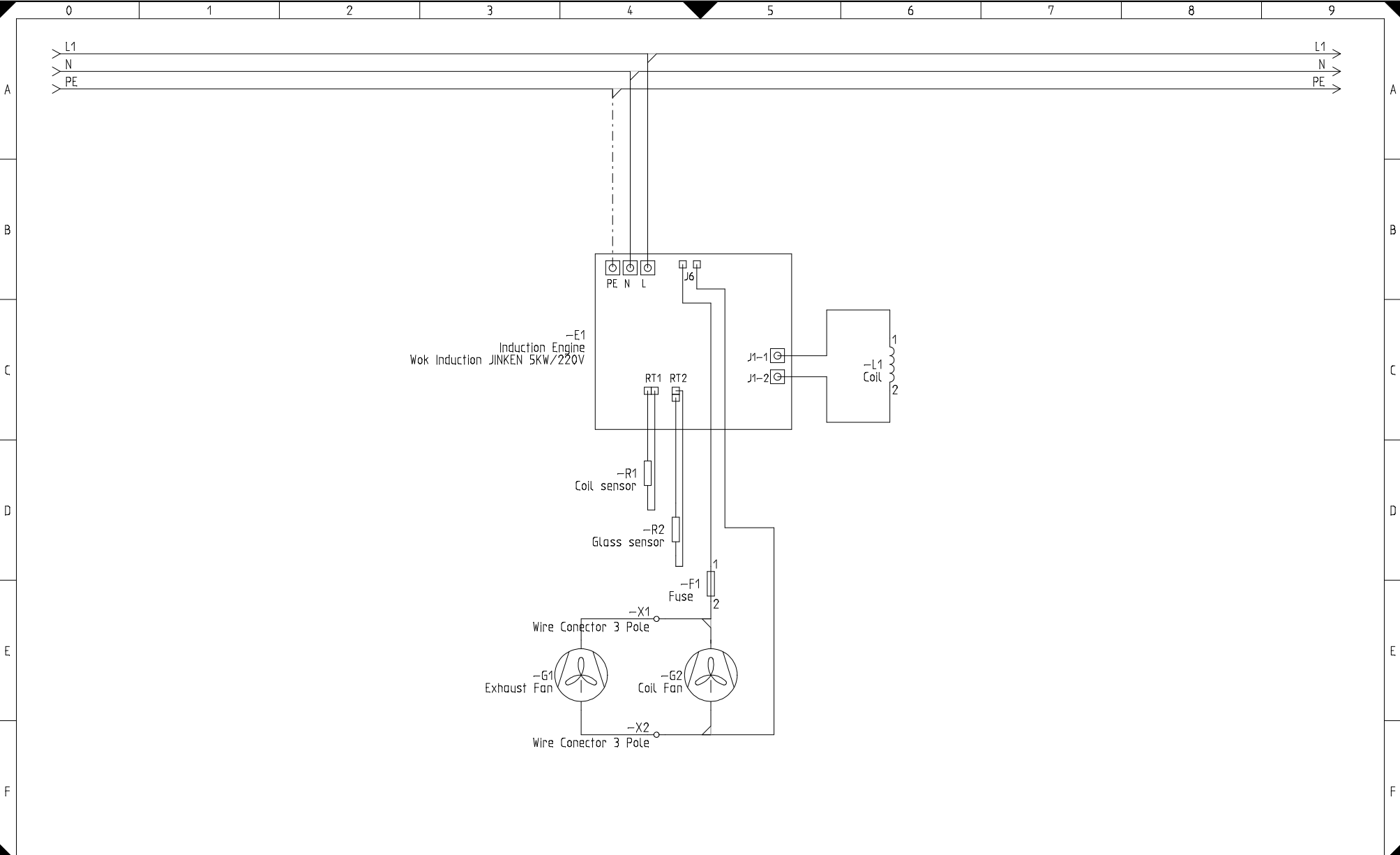
Krist

All Page

2

Next Page

2



PT.NAYATI INDONESIA
 Jl.Raya Terboyo No.19
 Kawasan Industri Terboyo Megah
 Semarang 50112

| NEIWA 7-75 (PTY) | | |
|------------------|------|------|
| 230V 1N PE | 5 kW | 23 A |
| 50/60Hz | | |

| | |
|-------------|-----|
| Drawing Nr. | 953 |
| Rev Nr. | |

| | |
|--------------|-----------|
| Created Date | 5/10/2021 |
| Rev Date | |

| | |
|----------|---------------|
| Project: | Kitchen Block |
| Drawn | Krist |

| | |
|-----------|---|
| Page | 2 |
| All Page | 2 |
| Next Page | |