ORIENTAL

Nayati

Total Food Service Solutions

www.nayati.com

BUREAU VERITAS Certification

NAYATI INDONESIA GROUP
Head Office : JL. RAYA TERBOYO NO. 19, KAWASAN INDUSTRI TERBOYO MEGAH
SEMARANG 50112 JAWA TENGAH
INDONESIA

This is a multi-site certificate, additional site details are listed in the appendix to this certificate

Bureau Veritas Certification Holding SAS – UK Branch certify that the Management System of the above organisation has been audited and found to be in accordance with the requirements of the management system standards detailed below

ISO 9001:2008

Scope of certification

1. MANUFACTURING OF STAINLESS STEEL KITCHEN EQUIPMENTS
2. PROVISION OF DISTRIBUTING, TRADING, AND AFTER SALES SERVICES OF KITCHEN EQUIPMENTS
3. COOKING COURSE

Original cycle start date: 01 December 2011
Certification cycle start date : 01 December 2014
Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on: 30 November 2017

Certificate No. 234469 Version : No. 03 Revision date: 19 August 2016

Signed on behalf of BVCH SAS UK Branch

Certification body address: 5th Floor, 66 Prescot Street, London E1 8HG, United Kingdom
Local office: PT. Bureau Veritas Indonesia, Wisma Bakrie, 1st Floor
Jl. HR Rasuna Said Kav. B-1 Jakarta 12920, Indonesia

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organisation.
To check this certificate validity please call: +6221-294 03 222

UKAS MANAGEMENT SYSTEMS 008

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CE 0085 DVGW CERT

EC type examination certificate
EG-Baumusterprüfbescheinigung

CE-0085CP0357

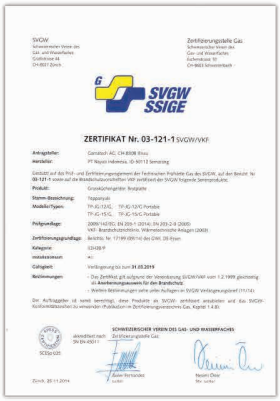
FLAM GAS LABORATORIES

Allegato C al Certificato di Esame CE di Tipo / *Annex C of CE Certificate*
ESTENSIONE DELLA CERTIFICAZIONE / *CERTIFICATE EXTENSIONS*

전기용품안전인증서
Electrical Appliances Safety Certificate

Korea Testing Certification

Attestato di Conformità
Certificate of Conformity


SVGW SSIGE

ZERTIFIKAT Nr. 03-121-1 SVGW/VKF

CERTIFICATO DI ESAME CE DI TIPO
EC TYPE EXAMINATION CERTIFICATE

CE 0705

Nayati Quality

"At the center of our attention."

Quality is about culture and the journey. Our values foster an environment conducive to the highest quality standards, as manifested **by the extensive and meticulous research and development** that is applied to all our products. In addition, all staff is trained according to the **ISO 9001:2008** QMS standard.

Nayati meets ever-increasing qualilty requirements by conforming to international benchmarking standards such as **CE, KTC, KGS, SVGW** and **DVGW**. We are always looking to proactively upgrade our certifications to fulfill the changing needs

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For more than 30 years, Nayati has committed to giving Total Food Service Solution around the world with quality products and services. Nayati focuses on improvement and development with the aim of providing a complete, multifunctional and high-grade cooking solution. Nayati Oriental Cooking Line to cater all variety of professional kitchen needs.

Nayati Oriental Cooking Line represents a complete and trustful solution for both customers and partners. Products constructed with innovation and framed by a profound understanding of the cooking concept defines each millimeter of Nayati Oriental Cooking Line. Nayati's goal is to empower customers and partners, providing efficient and effective quality kitchen where creativity, freedom, and productivity of cooking come in good balance.

FRONT COOKING

CATERING

BANQUET

FRANCHISE

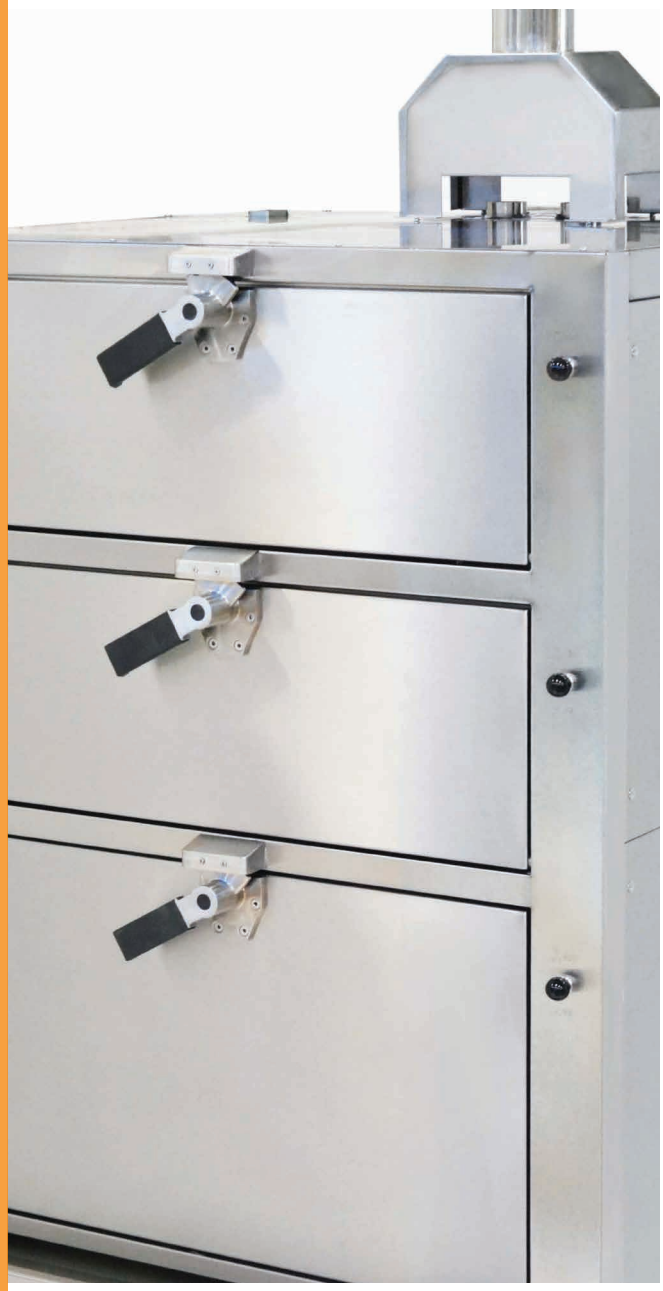
TOTAL SOLUTION

Versatility and flexibility are the key advantages of Nayati Oriental Cooking Line. Having wide spectrum of product, Nayati offer accurate solutions to the customer for:

- Sauteeing
- Frying
- Roasting
- Boiling
- Steaming
- Grilling

Unburdened by the challenge of any gourmands, Nayati Oriental Cooking Line is capable of handling limitless application of food type such as:

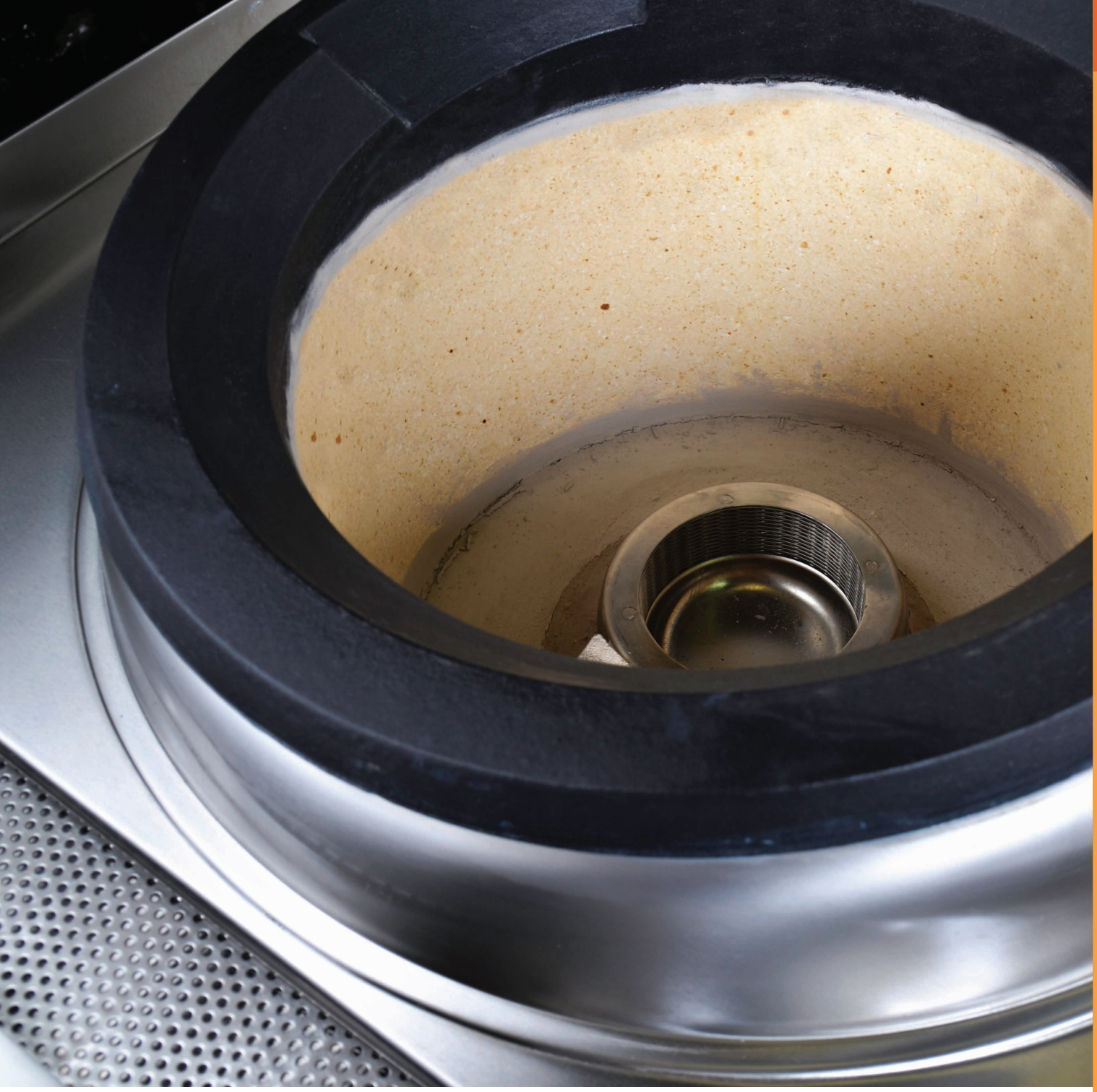
- Meat
- Fish
- Poultry
- Rice
- Noodle
- Vegetable



How do one define beauty in a kitchen? Is a kitchen with complex aesthetic makes the product better? Is functional kitchen without room for design good for the environment inside a professional kitchen? There are plenty of "no" for every "yes" in every engineering decision in Nayati. Throughout 30 years of journey, it was concluded that the language of the beauty of a kitchen lies in its simplicity. It is less, but better, focusing only on the essentials and leaving the unnecessary behind. No chefs should be forced to understand their kitchen; a good kitchen equipment self-explains the story inside a kitchen.

Nayati understands that it is of high importance for every chef to be able to express his or her finesse, having the entirety of focus toward the food and not the kitchen. This statement remains proven in most kitchen, a kitchen equipment with poor design and planning can leave the chef troubled with downtime and maintenance, taking away the objective of making quality food for customers.

"A good kitchen vanishes form the sight, allowing utmost and undivided attention toward cooking. The crockery is the extension of one's hand and the flame, the eyes."



The name Nayati is derived from three Indonesian words; Makna Karya (Meaningful Work) and Bakti (Devotion). These values form the foundation of our culture, and together they purvey the essence of our brand. In serving our customers, we aim to, consistently, deliver experiences aligned with these principles.

Our products facilitate a consistent and efficient workflow, empowering chefs on their way to inspiring results. Through long-standing collaborations with experienced international partners and industry consultants, we provide both standard and bespoke solutions to a wide range of industries; from gastronomy restaurants to hospitals, from small to large scale catering volumes.

SSS HEATING

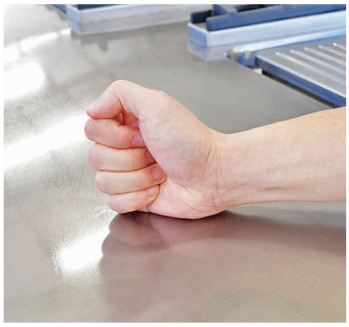
SSS stands for Steady-State Surface, named after its characteristic that defines good surface cooking. Uniformity to have every square centimeter of the surface usable as heated surface without a difference in performance.

SSS

VIGOR TOP

The top surface is constructed with the thick base panel with reinforced frame.
Vigor Top contributes significant different in the kitchen as it increases the stability of the working counter that is as important as its aesthetic value.

VIGOR TOP



METAL KNOB

Metal Knob is an answer of elegance and ergonomic. Constructed from massive metal and protected with special coating treatment. As an option, the solid metal knob is enhancing user experience and durability even further.

METAL KNOB

SCRATCH RESISTANT FINISH

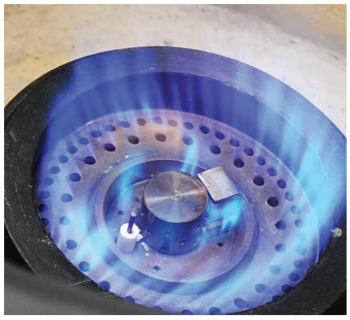
Nayati understands the importance of durability. Special solution top surface panel is additionally orbital-polished in circular pattern giving rougher outer finish on the surface thus significantly more resistant toward scratch.

SCRATCH RESISTANT

PREMIX ENGINE

Premix Engine allows traditional open flame to mix with controlled flow of air that produces much more efficient flame, better performance and, most of all, safe cooking.

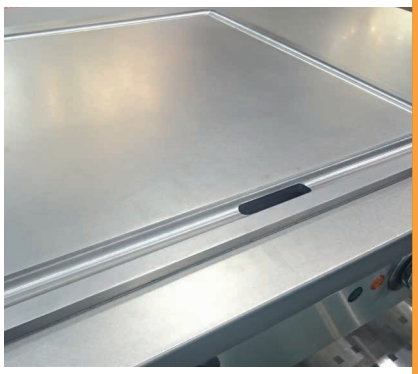
PREMIX ENGINE



DEEP DRAWN

Oriental Cooking Line is designed with hyigienic philosophy, all the dome designs are water tight and deep drawn, reassuring chefs that kitchen cleaning can be easy.

DEEP DRAWN



TEPPANYAKI GRIDDLE

High-performance Teppanyaki Griddle constructed from thick steel for strong and durable heating. Controlled with temperature management for superior cooking results. Equipped with removable splash back and drain for oil collection. Available in Portable, Mobile or Full Sized Teppanyaki Solution.

- SSS griddle heating system up to 250 C
- Drop-in griddle design with 16 mm high-grade knife steel
- Oil collection drawer with double compartment
- Removable splashback included

AVAILABLE MODELS

NETY 3.8-50 NETY 5.8-50 NETY 9-50

NETY 9-50

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- Full sized Teppanyaki Griddle available in gas or electric
- Electric version powered with SSS heating up to 250 C
- Includes sliding door for the cabinet and frontal handrail
- Possibility to mount wheels on the lg

AVAILABLE MODELS: TP JG/12 G, TP JG/15 G, TP 12 E, TP 15 E

TP 15 E

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- SSS griddle heating system up to 250 C
- Drop-in griddle design with 16 mm high-grade knife steel
- Mobile Teppanyaki wtih wheels and brake
- Includes perforated undershelf, self-closing drawer and knife holder

AVAILABLE MODELS

NETY 10-60

NETY 10-60 MOBILE

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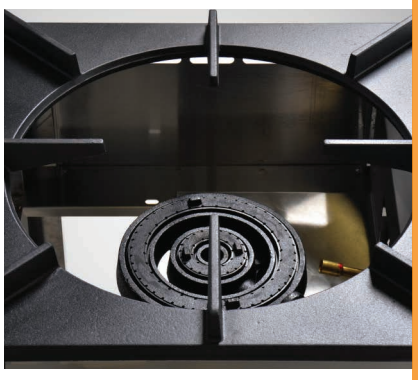
Please see Product Overview section for further details.



WOK RANGE

Powerful Wok with Soup Warmer. Top Panel Constructed with deep drawn dome for both the wok and the soup warmer station. Includes Wok Holder and Wall-Mounted Faucet. The flame lever is set at knee level for Ergonomic operation of a typical Oriental kitchen. Available in Atmospheric Burner, Premix Engine Burner or Induction Powered Wok.

- Gas Kwali Range with option of low or high operating pressure
- Powered with 35 kW burner
- Designed to fast-cook oriental menu
- Available in multiple depth: 750 mm and 900 mm

AVAILABLE MODELS

NGK 6-75	NGK 12-75	NGK 7-90	NGK 15-90	NGK 22-90
NGK 6-75	NGKH 12-75	NGKH 7-90	NGKH 15-90	NGKH 22-90

NGKH 6-75

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- Versatile for Open Burner, Pot Cooker, Wok Range
- Single side or double side operation (130 series)
- Possible combination with multiple soup warmer
- Available in multiple depth: 600 mm, 700 mm and 900 mm

AVAILABLE MODELS

NGER 4-60 | NGER 9-60 | NGER 15-60 | NGER 20-60
NGER 7-70 | NGER 13-70 | NGER 20-70 | NGER 13-130 | NGER 20-130
NGER 7-70 | NGER 13-70 | NGER 20-70 | NGER 13-130
NGWR 7-90 | NGWR 9-90 | NGWR 16-90 | NGWR 18-90

NGER 13-70

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- Gas Wok Range with Blower, with power of 40 kW
- Premix Engine heating system
- Deep drawn wok and soup dome for ease of cleaning
- Available in multiple depth: 900 mm and 1250 mm

AVAILABLE MODELS

NGKB 11-90 | NGKB 22-90 | NGKB 11-90 CE | NGKB 22-90 CE

NGKB 12-125 | NGKB 22-125 | NGKB 12-125 CE | NGKB 22-125 CE

NGKB 22-125

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- High powered induction of 16 kW per zone - Instant Cook
- Deep drawn wok and soup dome for ease of cleaning
- Available in one or two induction cooking zones
- Neutral deep drawn soup pot holder

AVAILABLE MODELS

NEWI 11-90 NEWI 22-90

NEWI 11-90

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

ROAST AND GRILL

Paying attention to what oriental chef wants in saving time and increasing demand of power rate, Nayati designed the duck roaster and pig roaster with strong, high-powered, burner balanced with big capacity.
Nayati Yakitori Grill is designed so it is possible to grill different length of skewers and ,thanks to its portable design, to mount it on a kitchen suite.

- Roaster with three cooking zones of total 60 kW
- Incorporates lava stone grilling as medium
- Insulated by refractory stone to keep the heat inside

NGPR 6-110

AVAILABLE MODELS

NGPR 6-110

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- 12 Ducks in single roast cycle
- Temperature display and overheat safety system
- Includes hanging rail to drain excess fat and oil
- Removable three pieces spherical domes for cleaning purpose

AVAILABLE MODELS

NGDR 910

NGDR 910

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

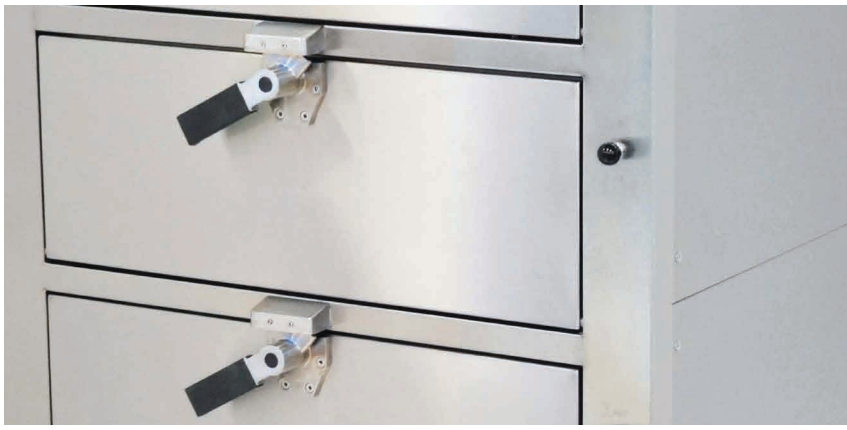
- Grill with two cooking zones with total power of 14 kW
- Lava stones grilling with removable grill support
- Designed with possibilit to mount on kitchen suite

NYG 14-20

AVAILABLE MODELS

NYG 14-20

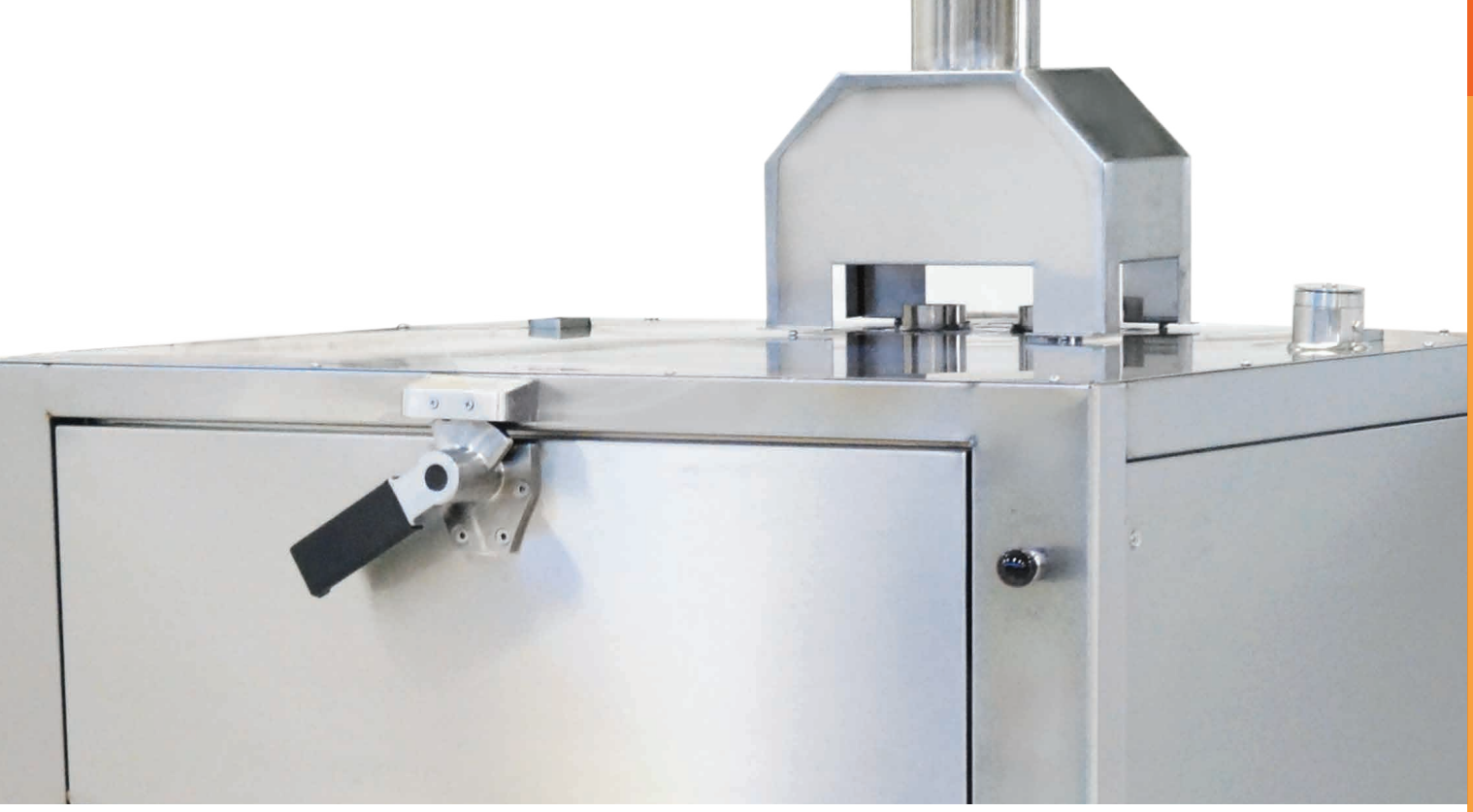
We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.



STEAMER

Nayati Three Decks, Dim Sum and Rice Roll Steamer are using advanced gas combustion system with a high-efficiency burner that dramatically saves gas consumption and improves performance. Designed with Rotary Lock to keep the steam in the most secure yet comfortable way.

Atmospheric gas version of single deep drawn chamber steamer is also available in both Gastronomic or Bakery version to cater big quantity steaming.



- Gas powered steamer with three decks
- Rotary lock to secure and maintain the steam inside
- Available in 3 decks version or dim sum or rice roll version
- Available in atmospheric or superior premix engine system

AVAILABLE MODELS

NGSB 9-90 LN | NGSB 9-90 CE | NGRS 9-90 LN | NGRS 9-90 CE | NGSCD 9-90 LN | NGSCD 9-90 CE

NGSCD 9-90

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

- Gas powered steamer with three decks
- Rotary lock to secure and maintain the steam inside
- Available in 3 decks version or dim sum or rice roll version
- Available in atmospheric or superior premix engine system

AVAILABLE MODELS

NGSC 12 GN | NGSC 12 BAK

NGSC 12 GN

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

NOODLE COOKER

Professional Noodle Cooker with fast boiling time. The gas version is powered with external burner while the Electric version is powered by an individual heating element for each noodle cooking zones.
Automated lifting feature is available for seamless operation in high traffic kitchen. With individual timer for each cooking zone, users are guaranteed to have distinct noodle results without compromising work efficiency.

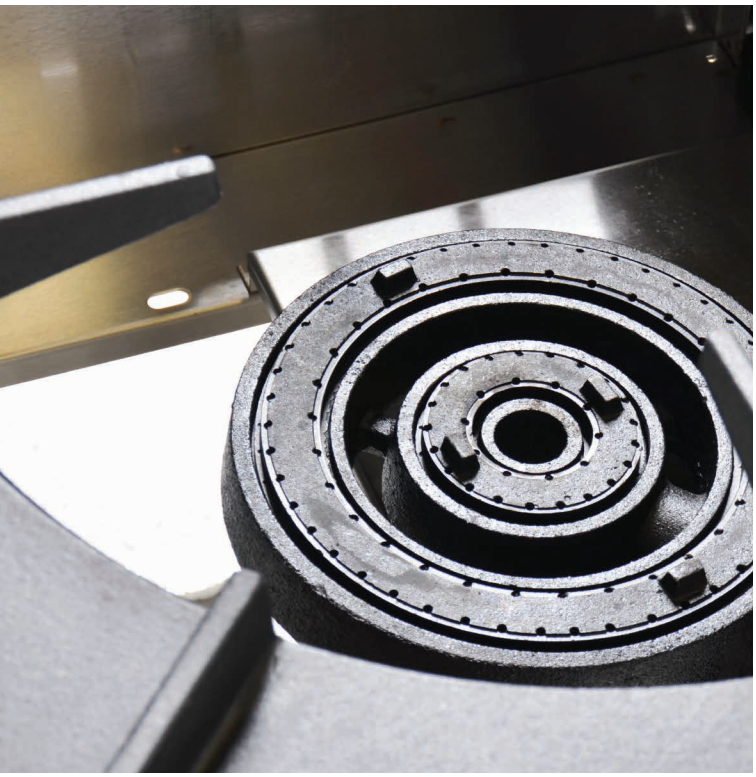
- Fast Boiling Noodle Cooker
- Auto lifting function with individual timer for each zone
- Available in gas or electric version

NEN 26 AL

AVAILABLE MODELS

NEN 26AL MR | NEN 26 MR | NGN 16AL MR | NGN 16 MR

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.



STOCK POT

A necessary element of an Oriental Kitchen, Nayati Stock Pot is available in Gas or Induction Electric version. Designed with simplicity and portability in mind to cater continuous medium volume boiling.

Gas version is powered by 11.5 kW burner or, high pressure operated, 35 kW with single piece, durable, pot holder andwok adaptor as an accessory while the induction version is powered with 16 kW.

- Portable and sturdy construction
- Sturdy rubber legs for stable positioning
- Gas version with powerful 11.5 kW burner
- Electric induction version with powerful 14 kW burner

AVAILABLE MODELS

NGETL 5-50 | NGETL 5-50 H | NETL 6-75

NGETL 5-50

We reserve the right to amend technical design and specifications without prior notice.
Please see Product Overview section for further details.

Gourmet Master

Gourmet Master

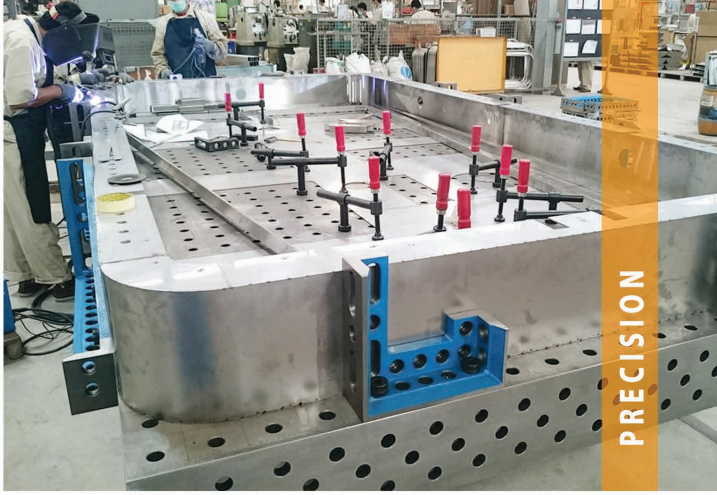
GOURMET MASTER: ORIENTAL COOKING SUITE

The Gourmet Master is the pinnacle of our kitchen lines, the ultimate tool for the high performing kitchen. The kitchen block is designed to set the stage for transcending culinary expressions; a stage where chefs can let world-class cooking features guide their passion.

With Oriental Gourmet Master cooking suite, it is possible to orchestrate seamless experience in oriental cooking, a wok range, a steamer, a yakitori grill, a stock pot and teppanyaki grill can be integrated into a unibody kitchen with uncompromised workflow and hygiene.

FAMILY	PAGE	MODEL	SOURCE	CATEGORY	CAPACITY	FEATURES	POWER (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)
	8	NETY 3.75-50	Electric	TEPPANYAKI	20 kW/m2	Heating Area	2.4	375	500	180
	8	NETY 5.8-50	Electric	TEPPANYAKI	31 kW/m2	Heating Area	6.3	580	500	180
	8	NETY 9-50	Electric	TEPPANYAKI	30 kW/m2	Heating Area	10	900	500	180
	9	TP 12/E	Electric	TEPPANYAKI	24 kW/m2	Heating Area	12	1200	770	850
	9	TP 15/E	Electric	TEPPANYAKI	25 kW/m2	Heating Area	15	1440	770	850
	9	TP 12/JG	Gas	TEPPANYAKI	18 kW/m2	Heating Area	10	1200	770	850
	9	TP 15/JG	Gas	TEPPANYAKI	15 kW/m2	Heating Area	10	1440	770	850
	10	NETY 10-60 MOBILE	Electric	TEPPANYAKI	11 kW/m2	Heating Area	3.3	1000	600	850
	12	NGK 7-90	Gas	WOK	1	Cooking Zones	18	750	900	750/1200
	12	NGK 15-90	Gas	WOK	2	Cooking Zones	36	1500	900	750/1200
	12	NGK 22-90	Gas	WOK	3	Cooking Zones	81	2250	900	750/1200
	12	NGK 6-75	Gas	WOK	1	Cooking Zones	18	600	750	750/1050
	12	NGK 12-75	Gas	WOK	2	Cooking Zones	36	1200	750	750/1050
	12	NGKH 7-90	Gas	WOK	1	Cooking Zones	35	750	900	750/1200
	12	NGKH 15-90	Gas	WOK	2	Cooking Zones	70	1500	900	750/1200
	12	NGKH 22-90	Gas	WOK	3	Cooking Zones	105	2250	900	750/1200
	12	NGKH 6-75	Gas	WOK	1	Cooking Zones	35	600	750	750/1050
	12	NGKH 12-75	Gas	WOK	2	Cooking Zones	70	1200	750	750/1050
	13	NGER 9-60	Gas	WOK	2	Cooking Zones	20	900	600	850/950
	13	NGER 15-60	Gas	WOK	3	Cooking Zones	30	1500	600	850/950
	13	NGER 13-70	Gas	WOK	2	Cooking Zones	23	1300	700	850/1150
	13	NGER 20-70	Gas	WOK	3	Cooking Zones	34.5	2000	700	850/1150
	13	NGWR 7-90 W1	Gas	WOK	1	Cooking Zones	18	700	900	800/1200
	13	NGWR 9-90 W1S1	Gas	WOK	2	Cooking Zones	28	900	900	800/1200
	13	NGWR 16-90 W2S1	Gas	WOK	3	Cooking Zones	46	1600	900	800/1200
	13	NGWR 18-90 W2S2	Gas	WOK	4	Cooking Zones	56	1800	900	800/1200
	14	NGKB 11-90	Gas	WOK	1	Cooking Zones	40	1100	900	750/1250
	14	NGKB 22-90	Gas	WOK	2	Cooking Zones	80	2200	900	750/1250
	14	NGKB 12-125	Gas	WOK	2	Cooking Zones	40	1200	1250	750/1250
	14	NGKB 22-125	Gas	WOK	4	Cooking Zones	80	2200	1250	750/1250
	14	NGKB 11-90 CE	Gas	WOK	1	Cooking Zones	40	1100	900	750/1250
	14	NGKB 22-90 CE	Gas	WOK	2	Cooking Zones	80	2200	900	750/1250
	14	NGKB 12-125 CE	Gas	WOK	2	Cooking Zones	40	1200	1250	750/1250

FAMILY	PAGE	MODEL	SOURCE	CATEGORY	CAPACITY	FEATURES	POWER (kW)	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)
	14	NGKB 22-125 CE	Gas	WOK	4	Cooking Zones	80	2200	1250	750/1250
	15	NEWI 11-90	Electric	WOK	2	Cooking Zones	16	1100	900	850/1250
	15	NEWI 22-90	Electric	WOK	4	Cooking Zones	32	2200	900	850/1250
	17	NGPR 6-110	Gas	ROASTER	3	Cooking Zones	60	600	1100	600
	18	NGDR 900	Gas	ROASTER	470 Liters	Roasting Capacity	14	910	910	1440
	19	NYG 14-20	Gas	GRILL	2	Grill Zones	14	1400	200	285
	21	NGSCD 9-90 LN	Gas	STEAMER	440 Liters	Steaming Capacity	33	900	900	1900
	21	NGSB 9-90 LN	Gas	STEAMER	7 Dim Sum Trays	Steaming Capacity	33	900	900	1200
	21	NGRS 9-90 LN	Gas	STEAMER	2 Baskets	Steaming Capacity	33	900	900	1200
	21	NGSCD 9-90 CE	Gas	STEAMER	440 Liters	Steaming Capacity	42	900	900	1900
	21	NGSB 9-90 CE	Gas	STEAMER	7 Dim Sum Trays	Steaming Capacity	42	900	900	1200
	21	NGRS 9-90 CE	Gas	STEAMER	2 Baskets	Steaming Capacity	42	900	900	1200
	22	NGSC 12 GN	Gas	STEAMER	12 x GN 1/1	Steaming Capacity	22	655	650	1750
	22	NGSC 12 BAK	Gas	STEAMER	12 Bakery Trays	Steaming Capacity	22	700	600	1700
	24	NEN 26 AL MR	Electric	NOODLE COOKER	6 Noodle Baskets	Noodle-Cooking Capacity	10.8	600	750	850
	24	NGN 16 AL MR	Gas	NOODLE COOKER	6 Noodle Baskets	Noodle-Cooking Capacity	16	600	750	850
	24	NEN 26 MR	Electric	NOODLE COOKER	6 Noodle Baskets	Noodle-Cooking Capacity	10.8	400	750	850
	24	NGN 16 MR	Gas	NOODLE COOKER	6 Noodle Baskets	Noodle-Cooking Capacity	16	400	750	850
	26	NGETL 5-50	Gas	POT COOKER	1	Cooking Zones	11.5	500	500	450
	26	NGETL 5-50 H	Gas	POT COOKER	1	Cooking Zones	35	500	500	450
	26	NGTL 6-75	Gas	POT COOKER	1	Cooking Zones	25	600	750	450/1000
	26	NGTL 12-75	Gas	POT COOKER	2	Cooking Zones	50	1200	750	450/1000
	26	NETL 6-75	Electric	POT COOKER	1	Cooking Zones	16	600	750	450/1000



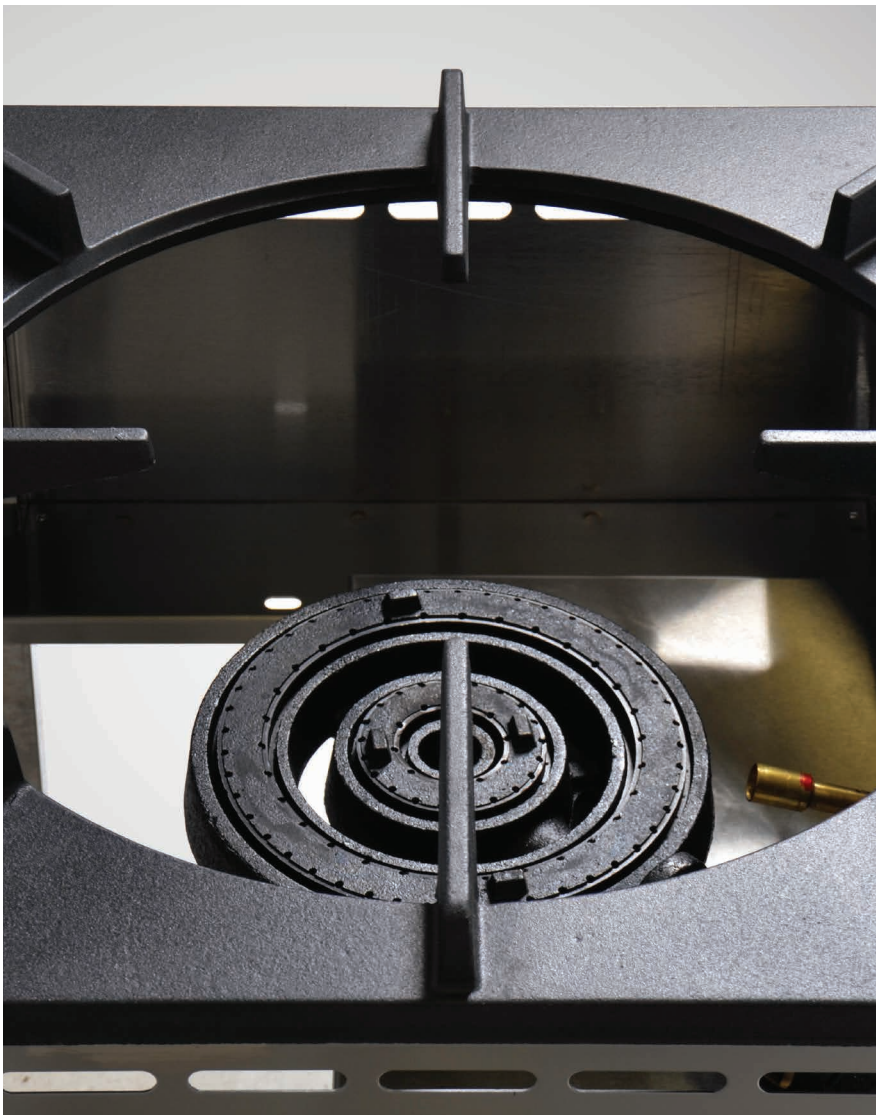
Nayati Company Facility

"At the core of our operations"

Nayati started as a humble two-man workshop operation 30 years ago. Today PT. Nayati Indonesia operates a facility footprint of 40.000 m^2, including manufacturing and office centers that house more than 700 industry professionals.

State-of-the-art technology is employed at Nayati, from CAD designer software for product visualization to modern fabrication machinery such as automatic panel puncher, laser cutter and welding table that meets strict industry sourcing requirements.

"Our Vision is to Inspire and Innovate"



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