



MOD: GBG1-7

Production code : NYG7-20

09/2025

Installation, Operation and Maintenance Instructions

Yakitori Grill

Model :

NYG 7-20

One Heating Zone

Indirect Heating Safety

Thermocouple

Lava Stones

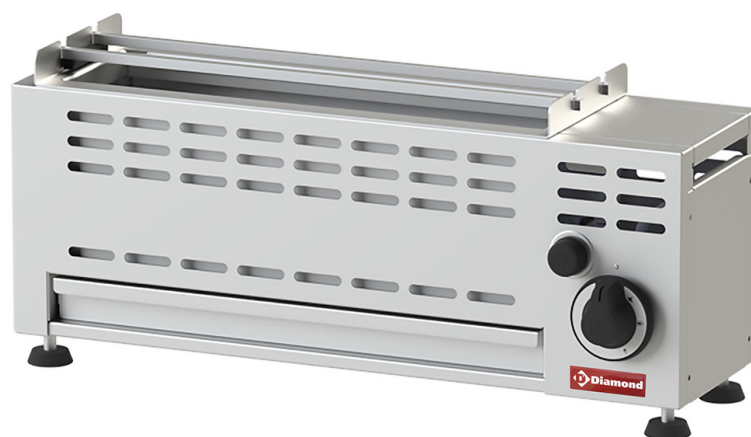


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1. General Information

1.1 Information for the Reader



Please read this manual instruction carefully before operating this appliance.

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



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



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

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

1.2 Warning, Signs and Symbols



1.2.1 Warning

Warnings are indicated with a pictogram and a signal word.

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

1.2.2 Signs



Electric Shock Hazard or High Voltage

Imminent danger

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



Hot Surface

Dangerous situation

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



Warning

Damage

→ Non-observance can lead damage



Pace Maker (Especially for Induction)

Possible Danger

→ Non-observance can lead to death or serious injury



Injury Risk

Possible Danger

→ Non-observance can lead to death or serious injury



PE
→ Connect wire to the earth



Important
→ non-observance can lead damage



Note
→ Note for special appliance



Attention
→ Non-observance can lead damage



User sign
→ information must be read by user



Technician sign
→ information must be read by technician



CE Certification
→ The appliance have a license of CE Certificate

1.2.3 Symbols

Symbols	Meaning	Explanation
1.	Instruction, single step	Instruction must be followed in the order given
2.		
Bullet points, such as “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 Yakitori Grill is an excellent cooking appliance made of stainless steel with 7 kW and 14 kW power rate with two Cooking Zones which can be used together or only used one of them. Grilling is done with lava stones with removable griddle for easy cleaning. This appliance is used for grilling satay. There are two separated gas Burners and gas valves. The heating is indirect on the Burners with lava stones, which deliver heat to the food. The burner is atmospheric and supplied by a mixture of liquid gas and air or natural gas and air. The Main Burner ignition is carried by Pilot Burner. The Main Burner equipped by Safety Thermocouple. It is very important to keep this instruction book together with the appliance for future consultation. If this appliance sold or transferred elsewhere, make sure this book goes with it. Therefore, the new user can read about its functions and other relevant information.

1.4 Procedure for Requesting Service and Warranty



1.4.1 Requesting Service

Contact one of the authorized service centers for all requirements. When requesting service, state the data provide on the nameplate and provide a description of the fault.

1.4.2 Warranty

gives 12 months guarantee with certain conditions. will decline any claims of accidents caused by im proper use, disobey rules, and/ or disobey warnings. Below are cases, which invalidate the guarantee:

1. Improper use by untrained person(s)
2. Disobey local regulation(s) related to installation and safety standards
3. Not doing routine maintenance
4. Replace certain parts with non-genuine spare part
5. Do not follow the manual instructions properly


If you have any doubts or questions related to our product, please call your nearest dealer

2. Safety Instruction



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

Read this manual instruction carefully before using Yakitori Grill. Below are safety instructions that strictly confirmed:

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. Yakitori Grill may be used for skilled staff only.
4. DO NOT place the appliance in a toxic area or have a risk of explosion.
5. DO NOT place the appliance near flammable materials such gasoline, fat, clothes, liquid gas, paper, etc.
6. DO NOT place the appliance in wet or humid room or condition such in rain or near water leaks, etc.
7. DO NOT use the appliance for drying clothes, paper, or living animals.
8. DO NOT use the appliance to heat non-food products.
9. Put the appliance in a good ventilated room.
10. Before cleaning or maintaining the appliance, detach the gas line and allow it to cool.
11. DO NOT touch the area  this sign means hot surface. Beware of severe burning injury.
12. DO NOT attempt to dismantle or repair the appliance. The authorized mechanics must do all jobs.



INJURY RISK!

- Avoid Yakitori Grill 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 Yakitori Grill and other kitchen equipment like Fryer.

3. Technical Data

3.1 Data Table



3.1.1 Technical Specification of Yakitori Grill

Table 1 :

Technical Specification						
Model	NYG 7-20			NYG 14-20 A (LS) CE		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
		700	200	285	1400	200
Number of Burner	1			2		
Cooking Surface WxD (mm)	1 (500x136)			2 (500x136)		
Rate	G30: 7 kW (6,020 kCal /h)			G30: 14 kW (12,040 kCal /h)		
Gas Connection (G)	R 1/2 "			R 1/2 "		
Gas Supply Pressure	G30: 28-30 / 37 mbar G30 : 50 mbar G20: 20 mbar G25 : 20 – 25 mbar			G30: 28-30 / 37 mbar G30 : 50 mbar G20: 20 mbar G25 : 20 – 25 mbar		
Direct Heat Emission (kW)	2.45			4.90		
Latent Heat Emission (kW)	2.8			5.60		
Steam Emission (Kg/h)	4.12			8.23		
Ignition	Electric			Electric		
Quantity of Lava Stones	1 kg			2 kg		

3.2.2 Gas Connection Pressure

Table 2 :

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

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

Table 3 :

AT	"Dieses Gerät muss entsprechend den geltenden Vorschriften angeschlossen werden und nur in einem gut belüftetem Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs – und Wartungsanleitung."
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."
CH	"Dieses Gerät muss entsprechend den geltenden Vorschriften angeschlossen werden und nur in einem gut belüftetem Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs – und Wartungsanleitung."
CY	"Η συσκευή πρέπει να συνδεθεί σύμφωνα με τα ισχύοντα πρότυπα και πρέπει να εγκατασταθεί μόνο σε καλά αεριζόμενες εγκαταστάσεις. Συνιστάται να ακολουθείτε τις οδηγίες χρήσης και συντήρησης της συσκευής πριν τη χρησιμοποιήσετε. "
CZ	"Zařízení musí být připojeno podle platných norem a musí být instalováno pouze v dobře větraných prostorách. Doporučuje se, abyste před jeho ovládáním dodržovali pokyny k použití a údržbu zařízení. "
DE	"Dieses Gerät muss entsprechend den geltenden Vorschriften angeschlossen werden und nur in einem gut belüftetem Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes 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."
EE	"Seade tuleb ühendada vastavalt kehtivatele standarditele ja see tuleb paigaldada ainult hästi ventileeritud ruumides. Enne selle kasutamist on soovitatav järgida seadme kasutus- ja hooldusjuhiseid. "
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Préstese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
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."
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."
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."
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."
HR	"Uređaj mora biti priključen u skladu s važećim normama i mora se ugraditi samo u dobro prozračenom prostoru. Preporučuje se da se pridržavate uputa za uporabu i servisiranje uređaja prije uporabe. "
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."
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerate. Si presti particolare attenzione alle istruzioni per l'uso manutenzione dell'apparecchio prima di metterlo in funzione."
LT	"Ierīcei jābūt pieslēgtai saskaņā ar spēkā esošajiem standartiem un jāuzstāda tikai labās telpās. Pirms tā lietošanas ieteicams ievērot ierīces lietošanas un apkalpošanas instrukcijas. "
LU	"Den Apparat muss nom normalen Norme verbonne sinn a muss nēmnen a gutt ugeluechte Raim installéiert ginn. Et ass recommandéiert d'Benotzung an d'Servicerungsinstruktiounen vum Apparat ze befollegen ier en et bedreift. "
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."
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."
RO	"Aparatul trebuie conectat în conformitate cu standardele în vigoare și trebuie instalat numai în spații bine aerisite. Este recomandat să respectați instrucțiunile de utilizare și de întreținere ale aparatului înainte de a o utiliza. "
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."
SI	"Naprava mora biti priključena v skladu z veljavnimi standardi in mora biti nameščena samo v dobro prezračevanih prostorih. Priporočamo, da upoštevate navodila za uporabo in vzdrževanje aparata, preden ga uporabite. "
SK	"Přístroj musí být připojený podľa platných noriem a musí byť inštalovaný iba v dobre preniknutých priestoroch. Odporúča sa dodržiavať pokyny na používanie a údržbu spotrebiča pred jeho použitím. "
TR	"Cihaz yürürlükteki standartlara göre bağlanmalı ve sadece iyi havalandırılmış ortamlarda kurulmalıdır. Çalıştırmadan önce cihazın kullanım ve servis talimatlarını takip etmeniz önerilir. "

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

Table 4 :

AT	I12H3B/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 inneräumen an gut belüfteten Raum benutzt werden. Vor Installierung und Benutzung dieses Gerätes bitte die Bedienungsanweisung durchlesen. Diese Verpackung soll gemäss den geltenden Vorschriften entsorgt werden.		
BE	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 a l'intérieur dans locaux bien aérés. Consulter les instructions avant d'installer et d'utiliser l'appareil. Cet emballage doit être dispose selon les règlements en vigueur.		
CH	I12H3B/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 inneräumen an gut belüfteten Raum benutzt werden. Vor Installierung und Benutzung dieses Gerätes bitte die Bedienungsanweisung durchlesen. Diese Verpackung soll gemäss den geltenden Vorschriften entsorgt werden.		
CY	I12H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και να χρησιμοποιείται μόνο σε εσωτερικούς χώρους σε καλά αεριζόμενο χώρο. Συμβουλευτείτε τις οδηγίες πριν εγκαταστήσετε και χρησιμοποιήσετε αυτήν τη συσκευή. Αυτή η συσκευασία θα απορριφθεί σύμφωνα με τους ισχύοντες κανονισμούς.		
CZ	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>
	Tento spotřebič musí být instalován v souladu s platnými předpisy a používán pouze uvnitř na dobře větraném místě. Před instalací a použitím tohoto spotřebiče si přečtete pokyny. Tento obal musí být zlikvidován v souladu s platnými předpisy.		
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 inneräumen an gut belüfteten Raum benutzt werden. Vor Installierung und Benutzung dieses Gerätes bitte die Bedienungsanweisung durchlesen. Diese Verpackung soll gemäss den geltenden Vorschriften entsorgt werden.		
DK	I12H3B/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 de gældende regler og kun bruges indendørs på et godt ventileret sted. Se instruktionerne før installation og brug af dette apparat. Denne emballage skal bortskaffes i overensstemmelse med de gældende regler.		
EE	I12H3B/P	G20 ; 2H ; 20 mbar G30/G31 ; 3B/P ; 28-30 mbar	<input type="checkbox"/> <input type="checkbox"/>
	See seade tuleb paigaldada vastavalt kehtivatele eeskirjadele ja seda tuleb kasutada ainult siseruumides hästi ventileeritavas kohas. Enne selle seadme paigaldamist ja kasutamist lugege juhiseid. See pakend tuleb utiliseerida vastavalt kehtivatele eeskirjadele.		
ES	I12H3+	G20 ; 2H ; 20 mbar G30/G31 ; 3+ ; 28-30/37 mbar	<input type="checkbox"/> <input type="checkbox"/>

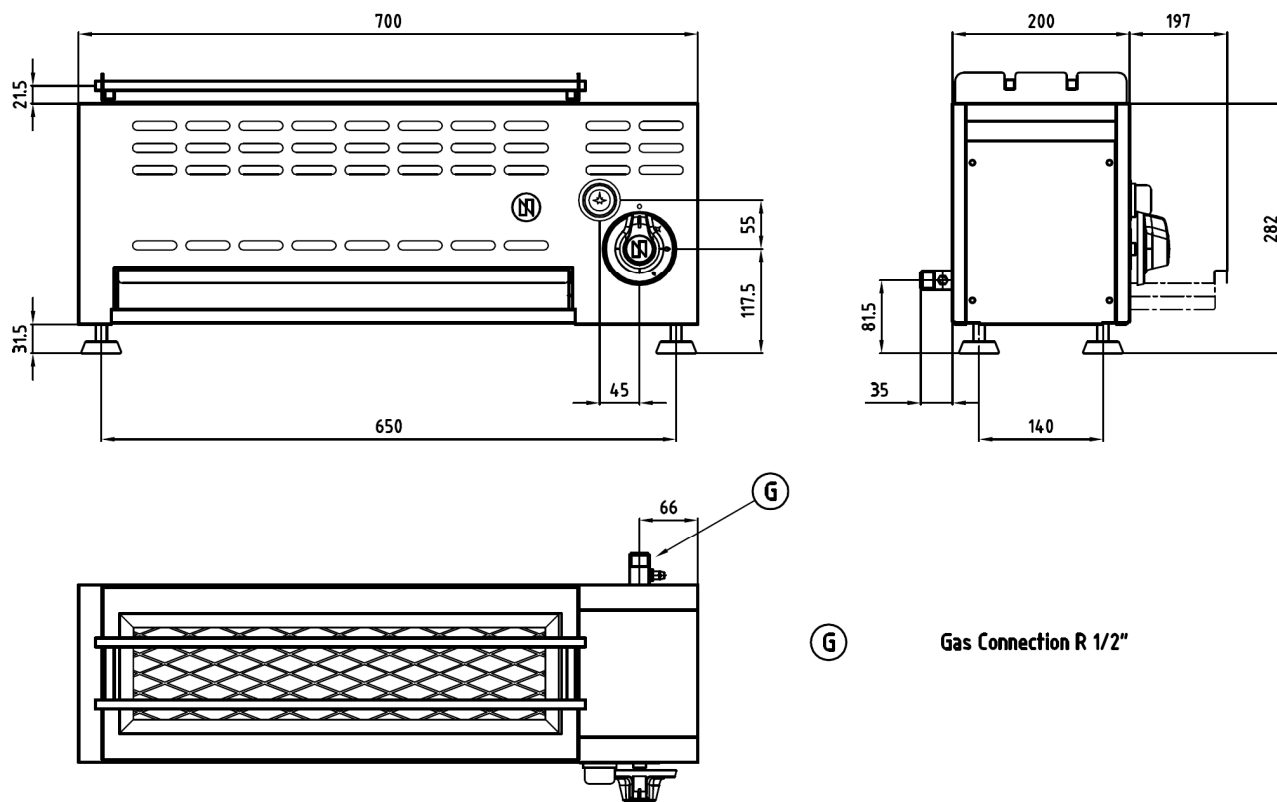
	<p>Esto aparato debe ser instalado conforme a las normas vigentes y setiene que utilizar solo en interiors en locales bien aireados. Consultar las instrucciones antes de instalar y utilizar esto aparato. Esto embalaje debe ser despachado conforme a las normas vigentes.</p>	
FI	I12H3B/P	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/>
	<p>Tämä laite tulee asentaa voimassa olevien määräysten mukaisesti ja sitä tulee käyttää vain sisätiloissa hyvin tuuletetussa paikassa. Lue ohjeet ennen tämän laitteen asentamista ja käyttöä. Tämä pakkaus on hävitettävä voimassa olevien määräysten mukaisesti.</p>	
FR	I12E+3+	G20/25 ; 2E+ ; 20/25 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
	<p>Cet appareil doit être installé conformément aux règlements en vigueur et il doit être utilisé seulement a l'intérieur dans locaux bien aérés. Consulter les instructions avant d'installer et d'utiliser l'appareil. Cet emballage doit être dispose selon les règlements en vigueur.</p>	
GB	I12H3+	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
	<p>This appliance shall be installed in conformity with the current regulations and used only indoor in a well ventilated location. Consult the instructions before installing and using this appliance. This packaging shall be disposed of in accordance with the regulations in force</p>	
GR	I12H3+	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
	<p>Αυτή η συσκευή πρέπει να εγκατασταθεί σύμφωνα με τους ισχύοντες κανονισμούς και να χρησιμοποιείται μόνο σε εσωτερικούς χώρους σε καλά αεριζόμενο χώρο. Συμβουλευτείτε τις οδηγίες πριν εγκαταστήσετε και χρησιμοποιήσετε αυτήν τη συσκευή. Αυτή η συσκευασία θα απορριφθεί σύμφωνα με τους ισχύοντες κανονισμούς.</p>	
HR	I12H3B/P	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/>
	<p>Ovaj uređaj treba biti instaliran u skladu s važećim propisima i koristiti samo u zatvorenom prostoru na dobro prozračenom mjestu. Prije postavljanja i korištenja ovog uređaja pročitajte upute. Ovu ambalažu treba zbrinuti u skladu s važećim propisima.</p>	
IE	I12H3+	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
	<p>Ní mór an fearas seo a shuiteáil de réir na rialachán atá i bhfeidhm agus ní mór é a úsáid ach in áit aeráilte go maith. Téigh i gcomhairle leis na treoracha roimh an bhfearas seo a shuiteáil agus a úsáid. Ní mór an pacáiste seo a dhiúscairt de réir na rialachán atá i bhfeidhm.</p>	
IT	I12H3+	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/>
	<p>Questo apparecchio deve essere installato conformemente alle regolamentazioni in vigore e utilizzato soltanto all'interno in un luogo ben aerato. Consultare le istruzioni prima di installare e di utilizzare questo apparecchio. Questo imballo deve essere eliminato secondo le regolamentazioni in vigore</p>	
LT	I12H3B/P	G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/>
	<p>Šis ierīce jāuzstāda saskaņā ar spēkā esošajiem noteikumiem un jāizmanto tikai iekštelpās, labi vēdināmā vietā. Pirms šīs ierīces uzstādīšanas un lietošanas iepazīstieties ar instrukcijām. Šis iepakojums ir jāutilizē saskaņā ar spēkā esošajiem noteikumiem.</p>	
LU	I2H	G20 ; 2H ; 20 mbar <input type="checkbox"/>

	<p>Dësen Apparat soll am Aklang mat den aktuellen Reglementer installéiert ginn an nëmmen dobannen an engem gutt gelëfter Plaz benotzt ginn. Consultéiert d'Instruktioune virum Installatioun a Gebrauch vun dësem Apparat. Dës Verpackung soll am Aklang mat de Reglementer entsuergt ginn.</p>	
NL	<p>II2EK3B/P</p>	<p>G20 ; 2E ; 20 mbar <input type="checkbox"/> G25.3 ; 2K ; 25 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Dit apparaat moet worden geïnstalleerd in overeenstemming met de huidige voorschriften en mag alleen binnenshuis worden gebruikt in een goed geventileerde ruimte. Raadpleeg de instructies voordat u dit apparaat installeert en gebruikt. Deze verpakking moet worden afgevoerd in overeenstemming met de geldende voorschriften.</p>	
NO	<p>II2H3B/P</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Dette apparat skal installeres i overensstemmelse med de gældende regler og kun bruges indendørs på et godt ventileret sted. Se instruktionerne før installation og brug af dette apparat. Denne emballage skal bortskaffes i overensstemmelse med de gældende regler.</p>	
PT	<p>II2H3+</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/></p>
	<p>Este aparelho deve ser instalado conforme as regulamentações em vigor e utilizado somente apenas no interior e num local bem ventilado. Consultar as instruções antes de instalar e utilizar este aparelho. Esta embalagem deve ser eliminada conforme as regulamentações em vigor.</p>	
RO	<p>II2H3B/P</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Acest aparat trebuie instalat în conformitate cu reglementările în vigoare și utilizat numai în interior într-un loc bine ventilat. Consultați instrucțiunile înainte de a instala și utiliza acest aparat. Acest ambalaj va fi eliminat în conformitate cu reglementările în vigoare.</p>	
SE	<p>II2H3B/P</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Denna apparat ska installeras i enlighet med gällande bestämmelser och endast användas inomhus på en väl ventilerad plats. Läs instruktionerna innan du installerar och använder denna apparat. Denna förpackning ska kasseras i enlighet med gällande bestämmelser.</p>	
SI	<p>II2H3B/P</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Ta naprava mora biti nameščena v skladu z veljavnimi predpisi in uporabljena samo v zaprtih prostorih na dobro prezračevanem mestu. Pred namestitvijo in uporabo te naprave preberite navodila. To embalažo je treba odstraniti v skladu z veljavnimi predpisi.</p>	
SK	<p>II2H3B/P</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3B/P ; 28-30 mbar <input type="checkbox"/></p>
	<p>Tento spotřebič musí byť inštalovaný v súlade s platnými predpismi a používaný iba vo vnútri na dobre vetranom mieste. Pred inštaláciou a používaním tohto zariadenia si prečítajte pokyny. Tento obal sa musí zlikvidovať v súlade s platnými predpismi.</p>	
TR	<p>II2H3+</p>	<p>G20 ; 2H ; 20 mbar <input type="checkbox"/> G30/G31 ; 3+ ; 28-30/37 mbar <input type="checkbox"/></p>
	<p>Bu cihaz yürürlükteki yönetmeliklere uygun olarak kurulmalı ve yalnızca iç meknlarda iyi havalandırılan bir yerde kullanılmalıdır. Bu cihazı kurmadan ve kullanmadan önce talimatlara bakın. Bu ambalaj yürürlükteki yönetmeliklere uygun olarak imha edilmelidir.</p>	

3.3 Overall Dimension



NYG 7-20



ⓐ

Gas Connection R 1/2"

Fig. 2

3.4 Component List



NYG 7-20

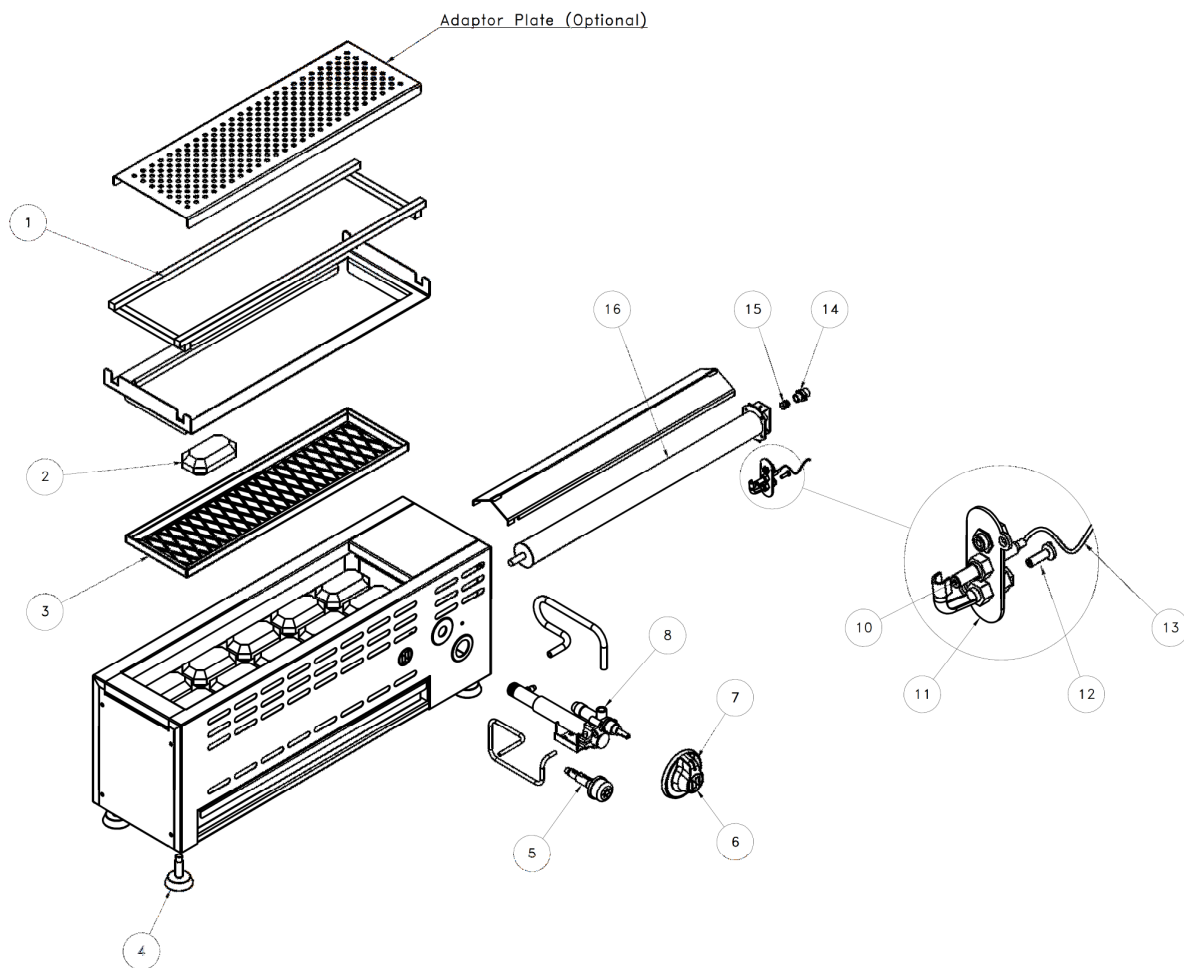


Fig. 4

Table 5 :

No.	Part Code	Description	Qty.
1	GS.392I-1	Cooking Grill	1
2	GS.1197	Lava Stone	—
3	GS.392H-1	Lava Stone Holder	1
4	PD.2456	Adjustable Leg	4
	PD.2499A	Sleeving for Adjustable Leg	4
5	GS.3720B	Piezzo Igniter	1
	GS.3720B-1	Piezzo Igniter Ring	1
	GS.3720B-2	Piezzo Igniter Button Cover	1
6	PD.G019A	Gas Knob ϕ 8	1
7	PD.G019A-1	Ring Gas Knob	1
8	GS.387D	Gas Valve	1
9	GS.3895B	Thermocouple 600 mm	1
10	GS.3857	Piezzo Spark Plug	1
11	GS.3853	Pilot Burner	1
12	GS.382A	Pilot Nozzle ϕ 0.19 (LPG)	1
	GS.3829	Pilot Nozzle ϕ 0.27 (LNG)	1
13	GS.3682A	Cable Igniter 600 mm	1
14	GS.3698	Nozzle Holder	1
15	GS.2846H	Nozzle Burner ϕ 1.35 (LPG)	1
	GS.2846D	Nozzle Burner ϕ 1.95 (LNG)	1
16	GS.3696A	Burner Yakitori	1

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.

4.1.2 Transport

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

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

4.2 Handling and Lifting



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

 **Important!** When engaging with the lifting equipment, watch out for the gas supply.

4.3 Safety Devices and Accessories



The appliance is provided with safety devices. The additional devices must be added if necessary to comply with the relevant legal requirement during the installation.

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

The appliance is equipped with the included or optional accessories. There are Cooking Grill, Extra Nozzle (Burner & Pilot Burner) and Lava Stone 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 Yakitori Grill 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 Yakitori Grill does not obstruct air volume required for combustion.
6. Put away any flammable materials near Yakitori Grill.
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 Yakitori Grill 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 Yakitori Grill 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 Yakitori Grill, make sure that it is set for the gas and pressure (see Technical Data Plates). Consult the paragraph "Gas Conversion".
7. Connect Yakitori Grill 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 Yakitori Grill safely, take a pressure test the whole gas circuit by using leak finder spray or non-corrosive foams.

4.6 Checking Gas Pressure and Nominal Heat Input



At the first installation, specialized technician must control Yakitori Grill nominal heat input, maintenance, and gas conversion. DO NOT improve Yakitori Grill 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 injectors and gas main pressure. If you want to measure the main pressure while Yakitori Grill 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.

4.6.1 Gas Pressure

Table 7 :

Gas Type	Gas Pressure (mbar)		
	Normal	Minimum	Maximum
LPG G30/G31	28 / 37	20/25	35/45
LPG G30	50	42.5	57.5
Natural gas G20 : 20 mbar	20	17	25
Natural gas G25 : 20 mbar	20	18	25
Natural gas G25.3 : 25 mbar	25	20	30

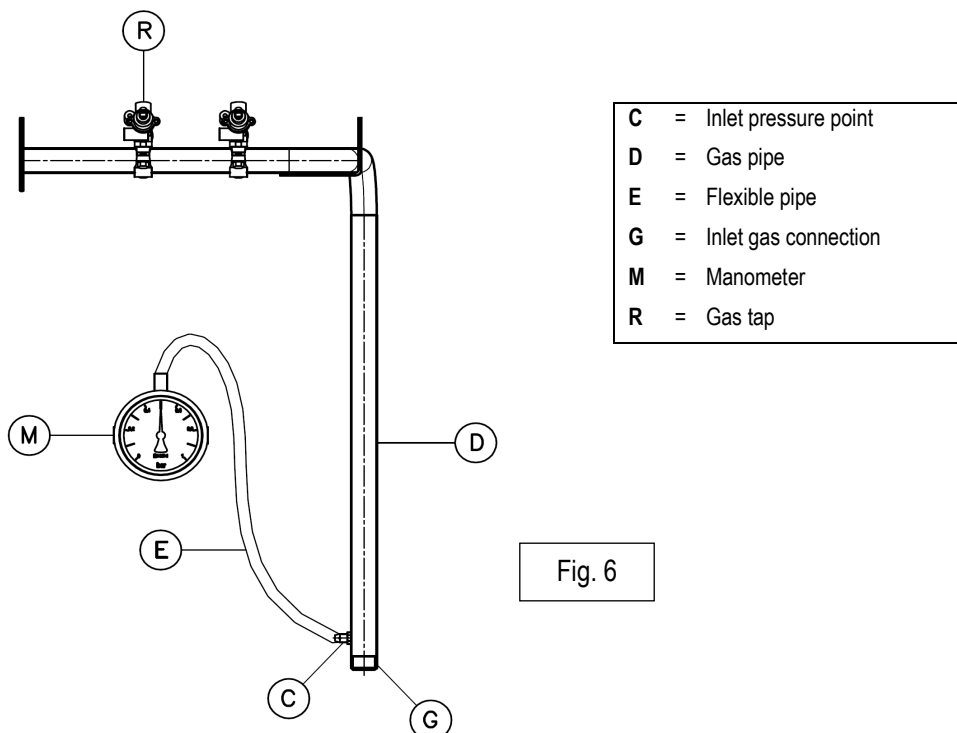


Fig. 6

5. Gas Conversion

5.1 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 injectors are available with the appliance.
3. Make sure the diameter printed on each injector in 1/100 of a millimeter.
4. Convert the appliance after turn the gas OFF and in UP position and let Gas Duck Roaster cool.

5.2 Adjustment



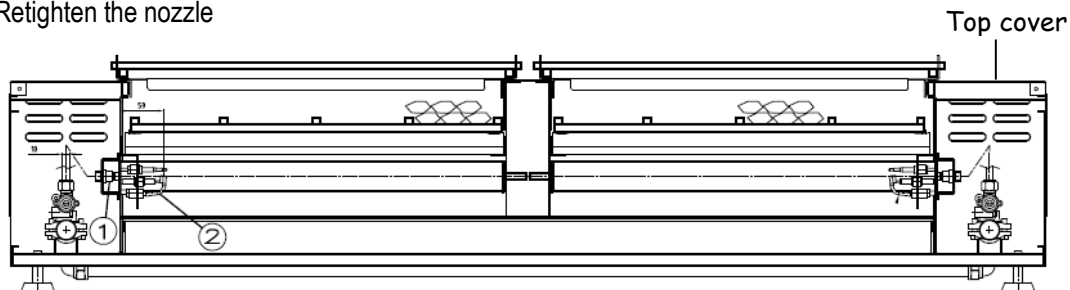
5.2.1 Changing Nozzle Main Burner

Before replacing any components, please:

- Turn OFF the appliance
- Cool the appliance
- Close the ON / OFF gas valve at UP position
- Use genuine spare part only

Follow direction below to change nozzle main burner :

- a. Open top cover (L/R)
- b. Un screw fixing (1a)
- c. Remove air chamber plate (1b)
- d. Remove and change the nozzle according to Fig.5 and Table 7
- e. Retighten the nozzle



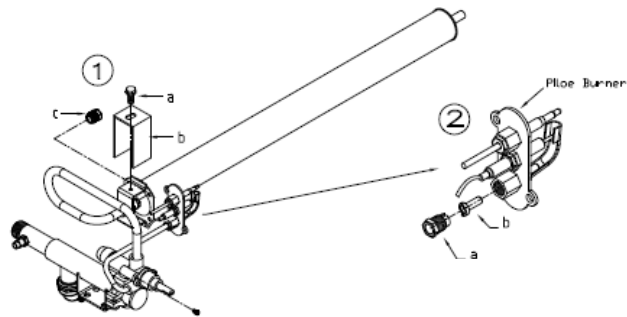


Fig. 7

5.2.2 Primary Air Adjustment



- a. Unscrew the bolt with an appropriated screw driver
- b. Move Primary Air Adjuster in order to reach the distance which according to the table (H)
- c. Retighten the screw cap again.

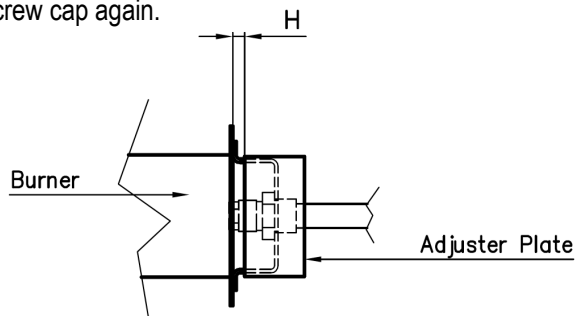


Fig. 8

Table 8 :

Gas Type	Pressure (mbar)	Nozzle (mm)	Pilot Nozzle (mm)	Primary Air Adjustment H (mm)	By-pass Screw for Gas Cock (mm)
G30/G31	30/30	Ø 1.35	Ø 0.19	1	Ø 0.95*
	28-30/37				
G20	20, 20	Ø 1.95	Ø 0.27	1	Adjustable
G20/G25	20/25				

*or Adjusted



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 Injector).
- Take pressure test of gas circuit and check for leaks.
- Properly control Yakitori Grill work according to these instructions.
- Please check main burners' cross-lighting, stability, and flame factor.

5.2.3 Changing the Pilot Nozzle

Follow direction below to change the nozzle pilot burner :

- a. Un screw the connection (2a)
- b. Remove and change the pilot nozzle (2b) according to Fig.7 and Table 7
- c. Retighten the connection (2a)

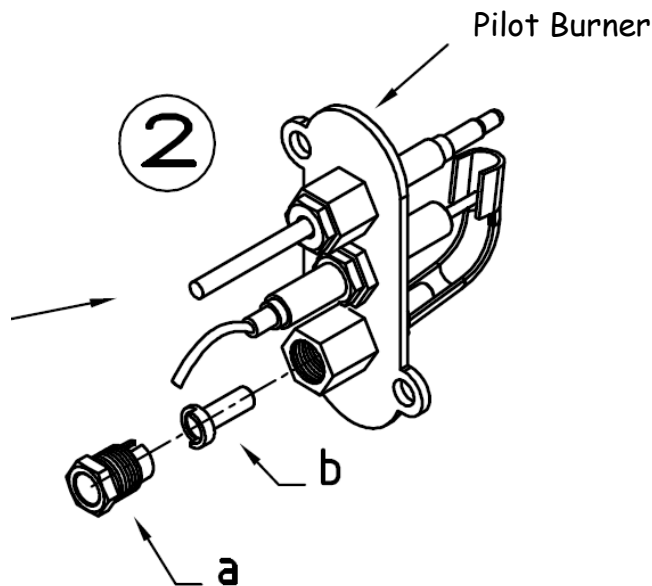
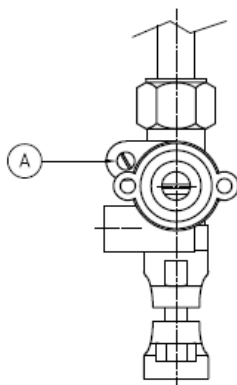


Fig. 9

5.2.4 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 Table 7.

- Natural Gas G 20: Adjust By – Pass screw until optimum minimum reached by turning clockwise to reduce gas flow. Otherwise, turn anticlockwise to increase gas quantity. 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.
- Liquid Gas G 30/ G 31: Screw By- pass right down.



A = By-pass screw of the gas tap

Fig. 10

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 Yakitori Grill only for GRILLING SATAY. DO NOT use the Yakitori Grill for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
6. Use this Yakitori Grill with Lava Stones Can't be more than 1.2 kg placed in a single level in order to have the stones not-overlap each other.

CORRECT RIPARTITION AND MAXIMUM QUANTITY OF LAVA STONES



7. Before operating Yakitori Grill for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
8. After using the Yakitori Grill, close the gas valve in UP position.

6.2 Control Panel Description



6.2.1 For example : NYG 7-20

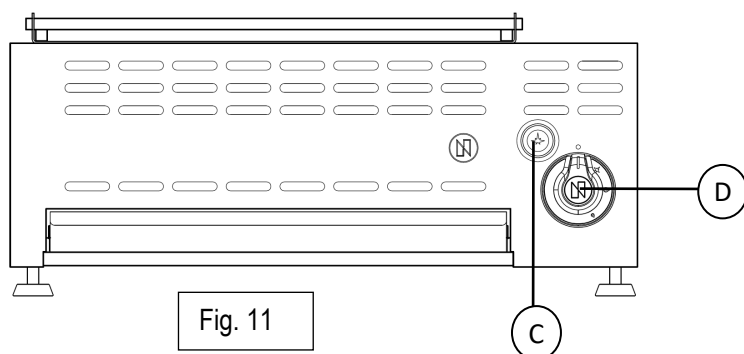


Fig. 11

- A : Gas Control Valve**
to open and close gas supply in left burner
- B : Electric Igniter**
to ignite pilot light in left burner

6.3 Switch ON/OFF

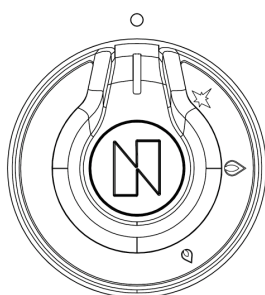


6.3.1 Turn Burner ON

1. Open the gas supply. The gas tap is at UP position.
2. Ignite Pilot flame by press and turn the knob from OFF position (●) to Pilot position (✱) up to reference mark.
3. Press the Piezo Electric Igniter for several times until the Pilot Burner ignited. If it fails, repeat the above procedures.
4. Ignite the Main Burner's flame by turn the knob from Pilot position (✱) to Full rate position / big flame. Release the knob and check whether the main burner is lighting.
5. Turn the knob from Full rate position to Reduced Rate position / small flame.

6.3.2 Turn Burner OFF

1. Turn the knob from Full or Reduced rate position to Pilot position (✱). Check whether the Main Burner is OFF.
2. Turn the knob from Pilot position to OFF position (●). Check whether the Pilot Burner is OFF.
3. After cooking, close the gas tap to UP position and check whether all Burners are OFF.



- " OFF " position
- ✱ " Pilot " position
- flame icon Full rate position
- small flame icon Reduced rate position

Fig. 12



ATTENTION!

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

7. Routine Cleaning and Maintenance



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

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

1. Make sure the gas valve on UP position 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 scrapers 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 dealer.
- ! Please check the appliance periodically f or 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 9 :

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 Certification





EU type examination certificate

EU-Baumusterprüfbescheinigung

CE-0085CU0046
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: Grill (2119)
Product description <i>Produktbezeichnung</i>	Grill
Model <i>Modell</i>	NYG...; NGPR...
Countries of Destination <i>Bestimmungsländer</i>	AL, AT, BA, 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, UA
Test reports <i>Prüfberichte</i>	Supplement test: GAS-23-0015-00-00 from 27.03.2023 (FGL)
Test basis <i>Prüfgrundlagen</i>	EU/2016/426 A III B (09.03.2016) DIN EN 203-1 (01.05.2022) DIN EN 203-2/10 (01.07.2007)

Date of Expiry / File No. 07.03.2029 / 23-0024-GER
Ablaufdatum / AZ



30.06.2023 Pz A-1/2 

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

DVGW CERT GmbH - notified by the government of the Federal Republic of Germany and officially registered by the European Commission for conformity assessment of gas appliances

DVGW CERT GmbH - von der Deutschen Bundesregierung benannt und von der Europäischen Kommission offiziell registrierte Stelle für die Konformitätsbewertung von Gasgeräten

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Gerätekatogorien <i>appliance categories</i>	Versorgungsdrücke <i>supply pressures</i>	Bestimmungsländer <i>countries of destination</i>	Bemerkungen <i>remarks</i>
I2E	20 mbar	LU, PL	
I3B/P	28-30 mbar	HU, MT, NO	
I3B/P	50 mbar	HU	
I12E+3+	20/25, 28-30/37 mbar	BE, FR	
I12E3B/P	20, 50 mbar	RO	
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	

Installationsarten <i>installation codes</i>	Bestimmungsländer <i>countries of destination</i>	Bemerkungen <i>remarks</i>
A1	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	

Typ <i>type</i>	Technische Daten <i>technical data</i>	Bemerkungen <i>remarks</i>
NYG 7-20	Nennwärmebelastung (Hi): 7,0 kW	
NYG 14-20	Nennwärmebelastung (Hi): 14,0 kW	
NGPR 6-110	Nennwärmebelastung (Hi): 60,0 kW	

Ausführungsvariante <i>type variation</i>	Erläuterungen <i>explanations</i>
NYG...	Yakitori-Grill
NGPR...	Spanferkel-Grill

Verwendungshinweise / Bemerkungen

hints of utilization / remarks

Zusätzlich geprüfte Gerätekatogorien, Anschlussdrücke und Bestimmungsländer:

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

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

I12L3B/P (20, 30mbar)

Die CE-Kennzeichnung wird in den Nicht-EU-Staaten erst dann als Konformitätsnachweis akzeptiert, wenn diese Staaten die Gasgeräteverordnung EU/2016/426 in nationales Recht umgesetzt haben.

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.