

**10/2015**

# **Mod: TPE2-12**

**Production code: TP12/E**



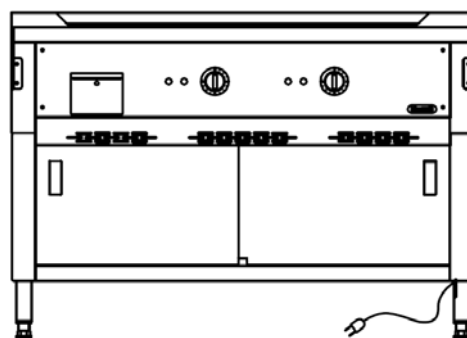
**Diamond**  
catering equipment

# Installation, Operation and Maintenance Instructions

## Teppanyaki Electric

### Model :

TP-12/E	Eight Flat Heaters
	Oil Drip Pan-Floor Model
TP-12/E Portable	Eight Flat Heaters
	Oil Drip Pan-Portable Model
TP-15/E	Ten Flat Heaters
	Oil Drip Pan-Floor Model
TP-15/E Portable	Ten Flat Heaters
	Oil Drip Pan-Portable Model



Note: The picture is illustration only. We reserved the right to make technical changes in the interest in progress without prior notice.

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## General Information

### 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.

### Warning, Signs and Symbols















#### • 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"

#### • 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

#### • Symbols

Symbols	Meaning	Explanation
1. 2.	Instruction, single step	Instruction must be followed in the order given
Bullet points, such as "•", " _ ", " etc	Instruction, multiple steps	Instruction can be carried out in any sequence
→	Instruction, multiple steps	An action is required here

## General Information of the Appliance



Nayati Teppanyaki Electric is an excellent cooking appliance made of stainless steel. It uses 420 SS of Griddle plate and equipped with oil drip pan and two gas taps or three gas taps. The power rate is 12.8 kW for eight flat heaters and 16 kW for ten flat heaters. This appliance is especially designed for cooking Japanese cuisine: sautéing. Unit to be installed free standing can be joined with base cabinet, table stand or cantilever system or portable model that easy to be brought. The appliance also equipped with Thermostat to adjust the cooking temperature (50° C up to 300° C). 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.

## Procedure for Requesting Service and Warranty



### • 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.

### • 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.

## 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 Teppanyaki Electric. This appliance is for food preparation only. Below are safety instructions that strictly conformed:

1. Improper installation, maintenance, cleaning, or modification to the appliance could lead to severe injury or death and could damage the appliance.
2. The mechanics must instruct staff regularly to avoid accident and damage of the appliance.
3. NAYATI Teppanyaki Electric 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 electric cable 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.



### 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.



### INJURY RISK!

- Avoid Electric Teppanyaki 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 Teppanyaki and other kitchen equipment like Fryer.

## Technical Data

### Data Table



Table 1 Technical Specification of Teppanyaki Electric TP-12E

Technical Specification						
Model	TP-12/E			TP-12/E Portable		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	1200	770/870	850	1200	770/870	450
Griddle Plate Dimension (mm)	960	550	20	960	550	20
Temperature Setting	50° C – 300° C			50° C – 300° C		
Number of Heaters	8 (Flat Heaters)			8 (Flat Heaters)		
Electric Consumption	8 x 1.6 kW (each heater) <b>12.8 kW</b>			8 x 1.6 kW (each heater) <b>12.8 kW</b>		
Electric Connection	3N AC 400 V ; 50 / 60 Hz			3N AC 400 V ; 50 / 60 Hz		
Required Electrical Supply (amps)	22			22		
Direct Heat Emission (kW)	4.22			4.22		
Latent Heat Emission (kW)	5.12			5.12		
Steam Emission (Kg/h)	7.52			7.52		

Table 2 Technical Specification of Teppanyaki Electric TP-15E

Technical Specification						
Model	TP-15/E			TP-15/E Portable		
Overall Dimension (mm)	Width	Depth	Height	Width	Depth	Height
	1440	770/870	850	1440	770/870	450
Griddle Plate Dimension (mm)	1200	550	20	1200	550	20
Temperature Setting	50° C – 300° C			50° C – 300° C		
Number of Heaters	10 (Flat Heaters)			10 (Flat Heaters)		
Electric Consumption	10 x 1.6 kW (each heater) <b>16 kW</b>			10 x 1.6 kW (each heater) <b>16 kW</b>		
Electric Connection	3N AC 400 V ; 50 / 60 Hz			3N AC 400 V ; 50 / 60 Hz		
Required Electrical Supply (amps)	29			29		
Direct Heat Emission (kW)	5.28			5.28		
Latent Heat Emission (kW)	6.40			6.40		
Steam Emission (Kg/h)	9.40			9.40		




## Data Plate





Figure 1:


Technical plate reports the current setting.

Fig. 1

 <b>PT NAYATI INDONESIA</b> Jl. Raya Terboyo 19 Semarang - 50112 Indonesia			
<b>Electric Teppanyaki</b>			
Model	TP 12/E	Supply Voltage	400V 3N 50/60Hz
SN	XXXXXXXXXX	kW	12.8
Made in Indonesia			

 <b>PT NAYATI INDONESIA</b> Jl. Raya Terboyo 19 Semarang - 50112 Indonesia			
<b>Electric Teppanyaki</b>			
Model	TP-12/E Portable	Supply Voltage	400V 3N 50/60Hz
SN	XXXXXXXXXX	kW	12.8
Made in Indonesia			

 <b>PT NAYATI INDONESIA</b> Jl. Raya Terboyo 19 Semarang - 50112 Indonesia			
<b>Electric Teppanyaki</b>			
Model	TP-15/E	Supply Voltage	400V 3N 50/60Hz
SN	XXXXXXXXXX	kW	16
Made in Indonesia			

 <b>PT NAYATI INDONESIA</b> Jl. Raya Terboyo 19 Semarang - 50112 Indonesia			
<b>Electric Teppanyaki</b>			
Model	TP-15/E Portable	Supply Voltage	400V 3N 50/60Hz
SN	XXXXXXXXXX	kW	16
Made in Indonesia			

## Overall Dimension



## TP-12/E

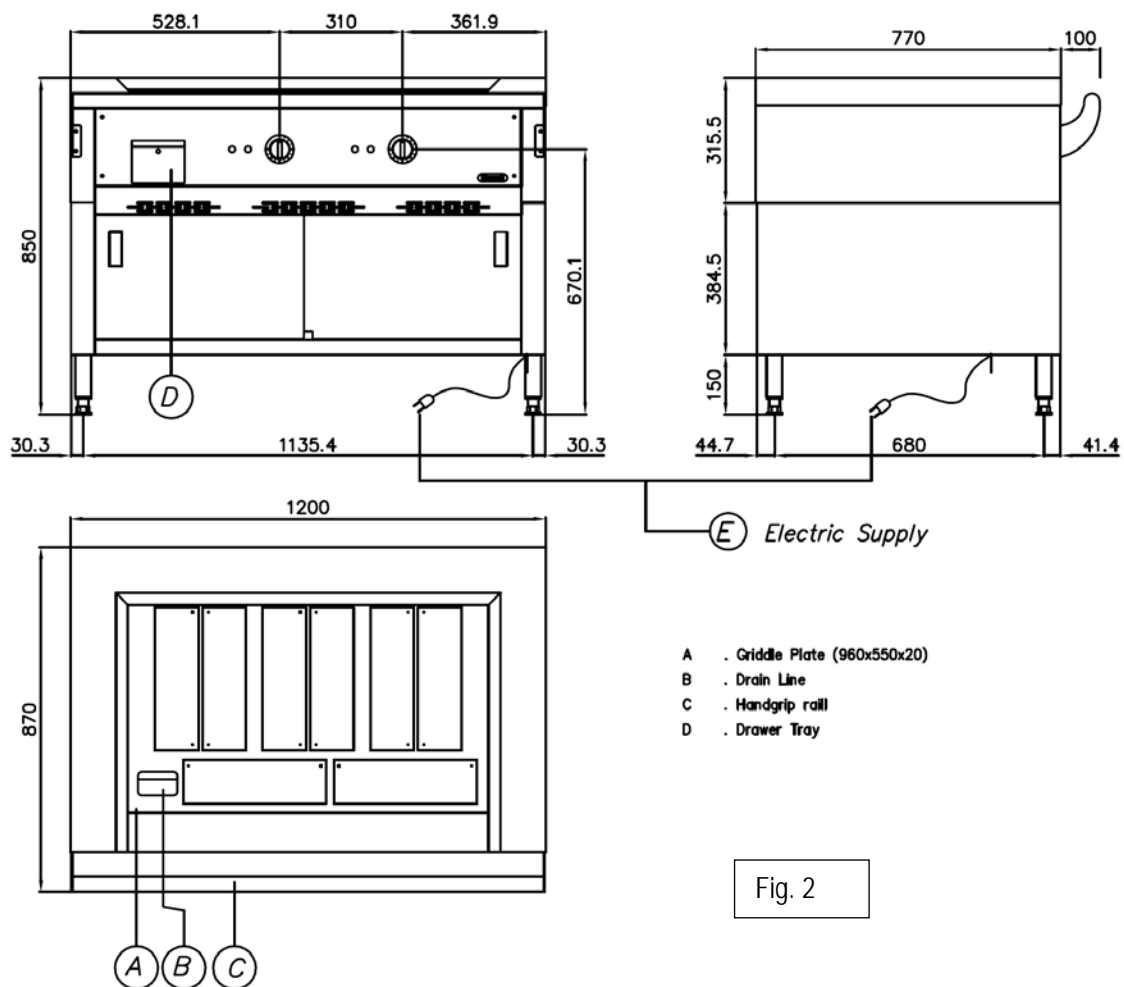


Fig. 2

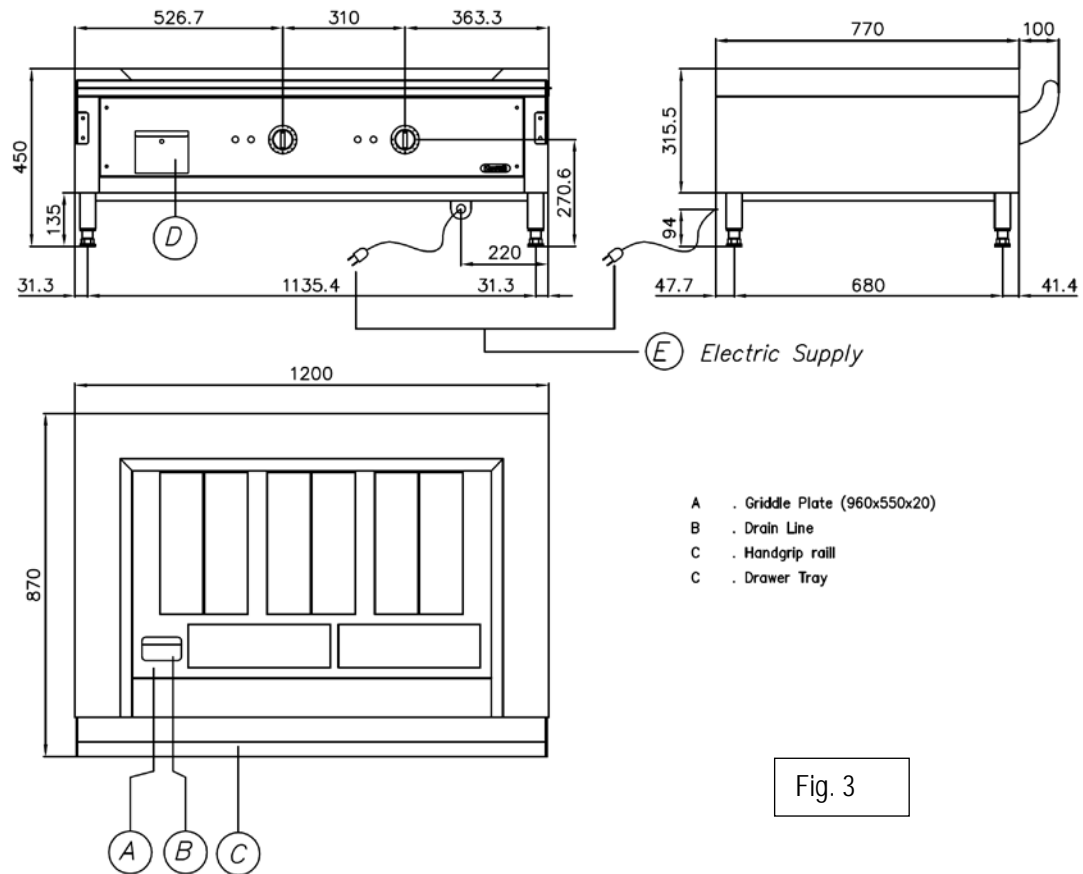
TP-12/E Portable

Fig. 3

## TP-15/E

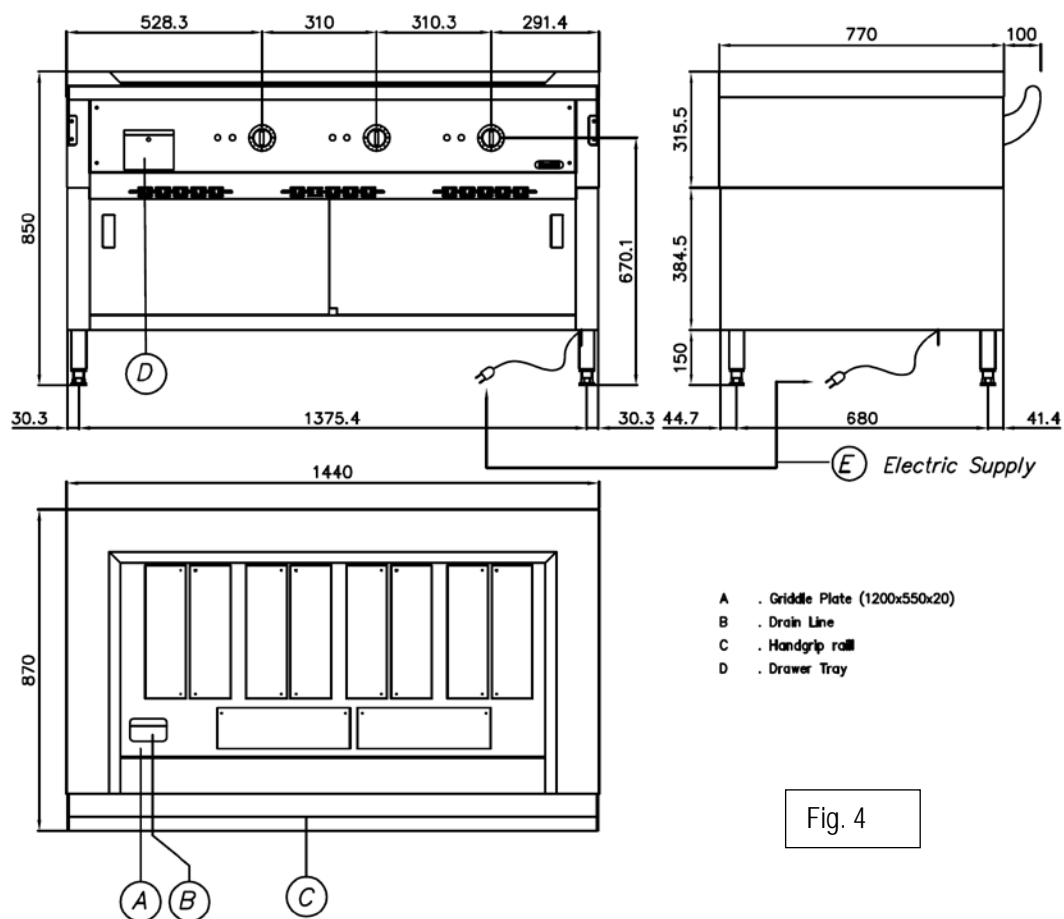


Fig. 4

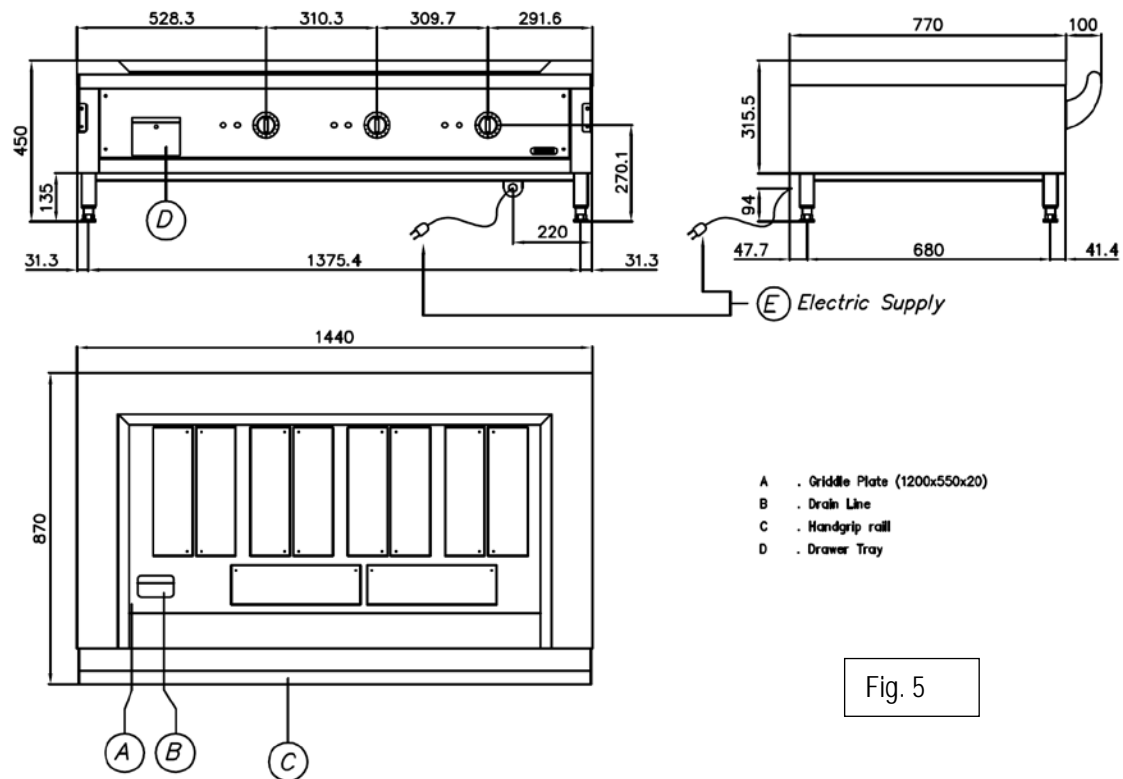
TP-15/E Portable

Fig. 5

## 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 electrical power 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.

### Packaging and Transport



- **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

- **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.

## 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.

## 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. There are no accessories for these appliances.



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

## 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 Teppanyaki Electric does not obstruct air volume required for air circulation.
5. Put away any flammable materials near Teppanyaki Electric.
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 Teppanyaki Electric 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.

## 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.

- TP-12/E (3N AC 400V 50/60Hz 12.8kW)
- TP-12/E Portable (3N AC 400V 50/60Hz 12.8kW)
- TP-15/E (3N AC 400V 50/60Hz 16kW)
- TP-15/E Portable (3N AC 400V 50/60Hz 16kW)



## Use and Operation

### 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 Teppanyaki Electric only for COOKING JAPANESE CUISINE: SAUTÉING. DO NOT use the Teppanyaki Electric for other purposes. Any other uses may be considered as improper and dangerous use. Please control the appliance when operating.
5. Before operating Teppanyaki Electric for the first time, carefully clean the appliance to remove industrial oil/ lubricant.
6. After using the Teppanyaki Electric, turn the knob to OFF position.

### Control Panel Description



For example: TP-12/E

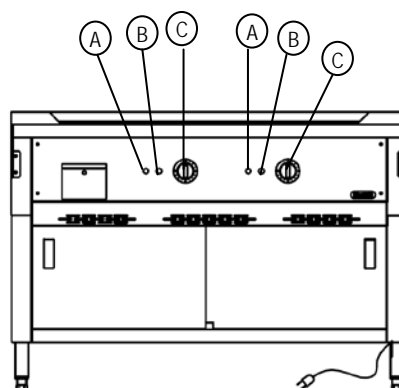


Fig. 10

- A : Green Pilot Lamp**  
to indicates the appliance is ON / OFF
- B : Yellow Pilot Lamp**  
to indicates the heating process is working
- C : Thermostat Control Knob**  
to turn ON / OFF and adjust the cooking level temperature.

**Switch ON/OFF**

- Turn the Appliance ON
  1. Turn the Thermostat Control Knob to the right. The Green Pilot Lamp will light indicate that the appliance is ready to use.
  2. Turn the Thermostat Control Knob to the right again to increase the temperature. The Yellow Pilot Lamp will light to indicate the heating process is working. The temperature range is 50° C up to 300° C.
  3. When the set temperature has reached, the Yellow Pilot Lamp will be OFF. If the temperature decreases, the lamp will light again.
  
- Turn the Appliance OFF
  1. Turn Thermostat Control Knob to zero (0) position.
  2. The Green Pilot Lamp will OFF to indicate the appliance is OFF.

## 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:

### Cleaning the plate



1. Make sure the gas valve on UP 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.

## Trouble Shooting



NO.	PROBLEM	CAUSE	CORRECTIVE ACTION
1.	Thermostat does not function	Thermostat damaged	Check and replace. Check Thermostat when adjusting temperature, Pin 1 and 2 must connected.
2.	Thermostat with ON / OFF switch does not function	ON / OFF switch damaged	Check and replace. Check Thermostat when turned ON, Pin 5 and P5 must be connected. Pin 6 and P6 must be connected.
3.	Pilot lamp does not	Pilot lamp damaged	Check and replace
		No electric current between Thermostat and Pilot lamp	Check and repair
4.	Heating element does not function	Heating element damaged	Check and replace
		No electric current between heating element, Thermostat, and Pilot lamp	Check and repair
5.	Griddle's temperature cannot raise / heat up	Heating element damaged	Check and replace
		No electric current between heating element, Thermostat, and Pilot lamp	Check and repair
6.	Contactor does not function	Coil damaged	Check and replace
		Contactor damaged	Check and replace
7.	Griddle leaves Black Particle	Cleaning not done properly	Repair re-season if possible otherwise replace griddle
		Griddle are unused for a long time and exposed to oxidation	

Type : TP 12 E (E)  
 Voltage : 3N-400V  
 Frequency : 50/60Hz  
 Power Consumption: 12,8kW  
 Gas Consumption :  
 Current : 22A

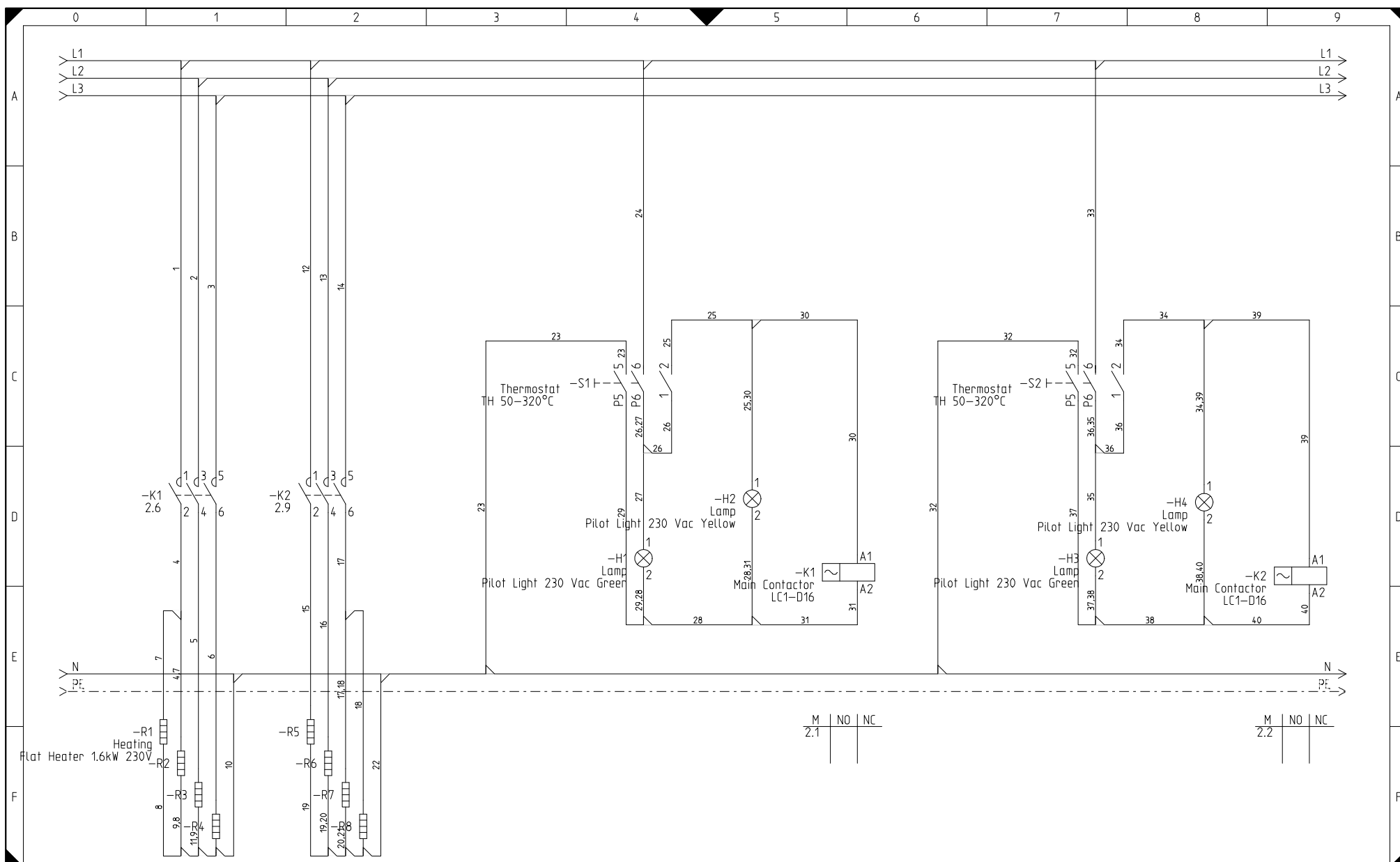
electrical documentation

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nayati@nayati.com

		TP 12 E (E)			Drawing Nr.	Created Date	Project:	Page
		3N-400V	12,8kW	22A	239	12/22/2014	Electric	1
		50/60Hz			Rev Nr.	Rev Date	Drawn	Next Page
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M	NO	NC
2.2		

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50/60Hz			Rev Nr.	Rev Date	Drawn	Next Page
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List of Documents	
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## List of Products

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		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Connections

From	To	Type	No.	Colour	Square				
–K1:1	L1	Heat Resistant	1	RD	2,5				
–K1:3	L2	Heat Resistant	2	RD	2,5				
–K1:5	L3	Heat Resistant	3	RD	2,5				
–K1:2	–R2:1	Heat Resistant	4	BK	2,5				
–K1:4	–R3:1	Heat Resistant	5	BK	2,5				
–K1:6	–R4:1	Heat Resistant	6	BK	2,5				
–R2:1	–R1:1	Heat Resistant	7	BK	2,5				
–R2:2	–R1:2	Heat Resistant	8	BU	2,5				
–R3:2	–R2:2	Heat Resistant	9	BU	2,5				
–R4:2	N	Heat Resistant	10	BU	2,5				
–R4:2	–R3:2	Heat Resistant	11	BU	2,5				
–K2:1	L1	Heat Resistant	12	RD	2,5				
–K2:3	L2	Heat Resistant	13	RD	2,5				
–K2:5	L3	Heat Resistant	14	RD	2,5				
–K2:2	–R5:1	Heat Resistant	15	BK	2,5				
–K2:4	–R6:1	Heat Resistant	16	BK	2,5				
–K2:6	–R7:1	Heat Resistant	17	BK	2,5				
–R7:1	–R8:1	Heat Resistant	18	BK	2,5				
–R6:2	–R5:2	Heat Resistant	19	BU	2,5				
–R7:2	–R6:2	Heat Resistant	20	BU	2,5				
–R7:2	–R8:2	Heat Resistant	21	BU	2,5				
–R8:2	N	Heat Resistant	22	BU	2,5				
–S1:5	N	Heat Resistant	23	BU	2,5				
–S1:6	L1	Heat Resistant	24	RD	2,5				
–S1:2	–H2:1	Heat Resistant	25	RD	1,5				
–S1:P6	–S1:1	Heat Resistant	26	RD	1,5				
–S1:P6	–H1:1	Heat Resistant	27	RD	1,5				
–H1:2	–H2:2	Heat Resistant	28	BU	1,5				
–H1:2	–S1:P5	Heat Resistant	29	BU	1,5				
–K1:A1	–H2:1	Heat Resistant	30	RD	1,5				
		TP 12 E (E)			Drawing Nr.	Created Date	Project:		Page
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		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Connections

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# List of Parts

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Type	: TP 12 E Portable E
Voltage	: 3N-400V
Frequency	: 50/60Hz
Power Consumption:	12,8kW
Gas Consumption	:
Current	: 22A

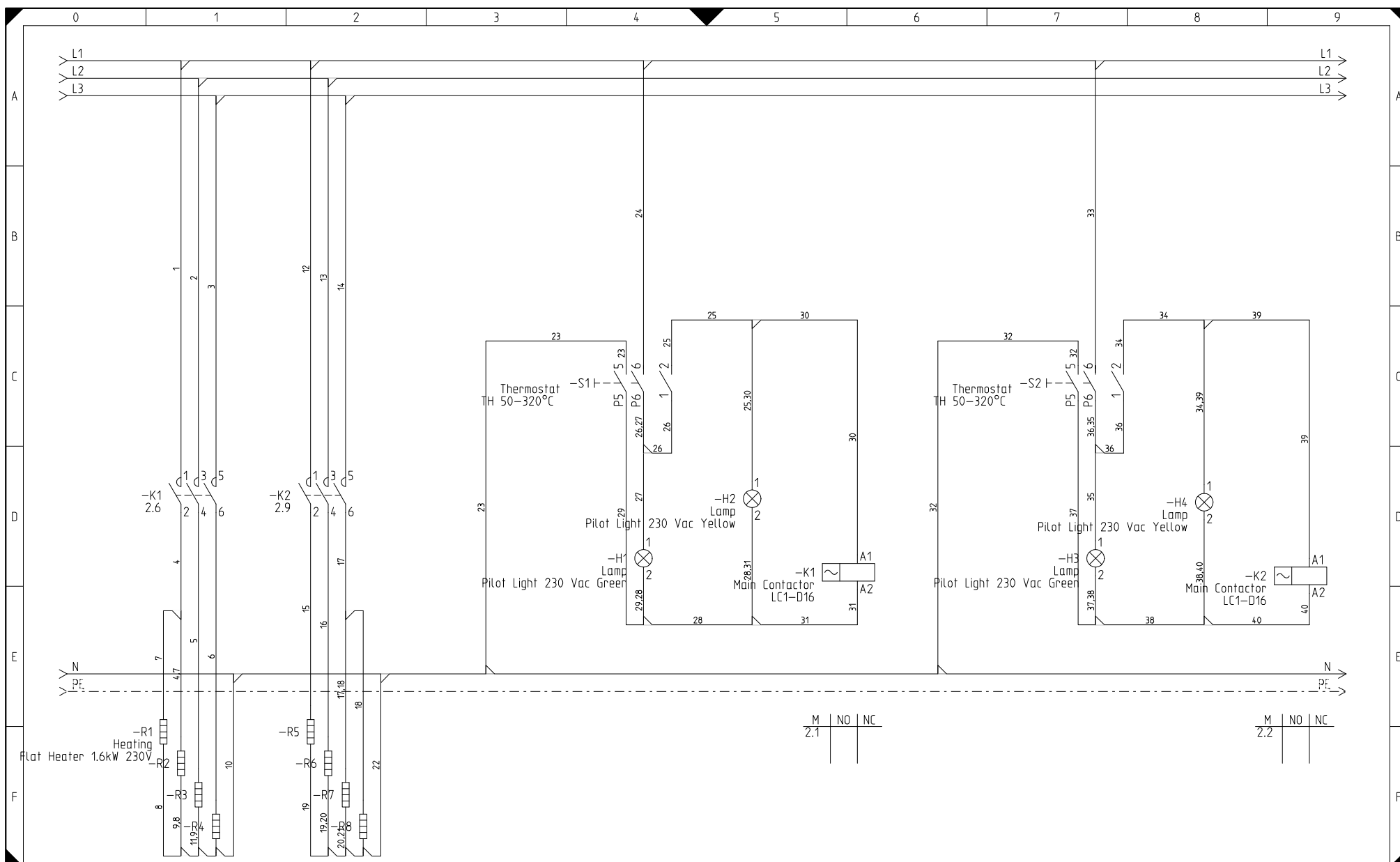
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50/60Hz			Rev Nr.	Rev Date	Drawn	Next Page
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## List of Products

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		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
					002	6/18/2015	Anton	1	

## List of Connections

From	To	Type	No.	Colour	Square				
–K1:1	L1	Heat Resistant	1	RD	2,5				
–K1:3	L2	Heat Resistant	2	RD	2,5				
–K1:5	L3	Heat Resistant	3	RD	2,5				
–K1:2	–R2:1	Heat Resistant	4	BK	2,5				
–K1:4	–R3:1	Heat Resistant	5	BK	2,5				
–K1:6	–R4:1	Heat Resistant	6	BK	2,5				
–R2:1	–R1:1	Heat Resistant	7	BK	2,5				
–R2:2	–R1:2	Heat Resistant	8	BU	2,5				
–R3:2	–R2:2	Heat Resistant	9	BU	2,5				
–R4:2	N	Heat Resistant	10	BU	2,5				
–R4:2	–R3:2	Heat Resistant	11	BU	2,5				
–K2:1	L1	Heat Resistant	12	RD	2,5				
–K2:3	L2	Heat Resistant	13	RD	2,5				
–K2:5	L3	Heat Resistant	14	RD	2,5				
–K2:2	–R5:1	Heat Resistant	15	BK	2,5				
–K2:4	–R6:1	Heat Resistant	16	BK	2,5				
–K2:6	–R7:1	Heat Resistant	17	BK	2,5				
–R7:1	–R8:1	Heat Resistant	18	BK	2,5				
–R6:2	–R5:2	Heat Resistant	19	BU	2,5				
–R7:2	–R6:2	Heat Resistant	20	BU	2,5				
–R7:2	–R8:2	Heat Resistant	21	BU	2,5				
–R8:2	N	Heat Resistant	22	BU	2,5				
–S1:5	N	Heat Resistant	23	BU	2,5				
–S1:6	L1	Heat Resistant	24	RD	2,5				
–S1:2	–H2:1	Heat Resistant	25	RD	1,5				
–S1:P6	–S1:1	Heat Resistant	26	RD	1,5				
–S1:P6	–H1:1	Heat Resistant	27	RD	1,5				
–H1:2	–H2:2	Heat Resistant	28	BU	1,5				
–H1:2	–S1:P5	Heat Resistant	29	BU	1,5				
–K1:A1	–H2:1	Heat Resistant	30	RD	1,5				
		TP 12 E Portable E			Drawing Nr.	Created Date	Project:		Page
		3N-400V	12,8kW	22A	236	11/11/2014	Electric		1
		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Connections

[illegible]

## List of Parts

[illegible]

Type : TP 15 E (E)  
 Voltage : 3N-400V  
 Frequency : 50/60Hz  
 Power Consumption: 16kW  
 Gas Consumption :  
 Current : 29A

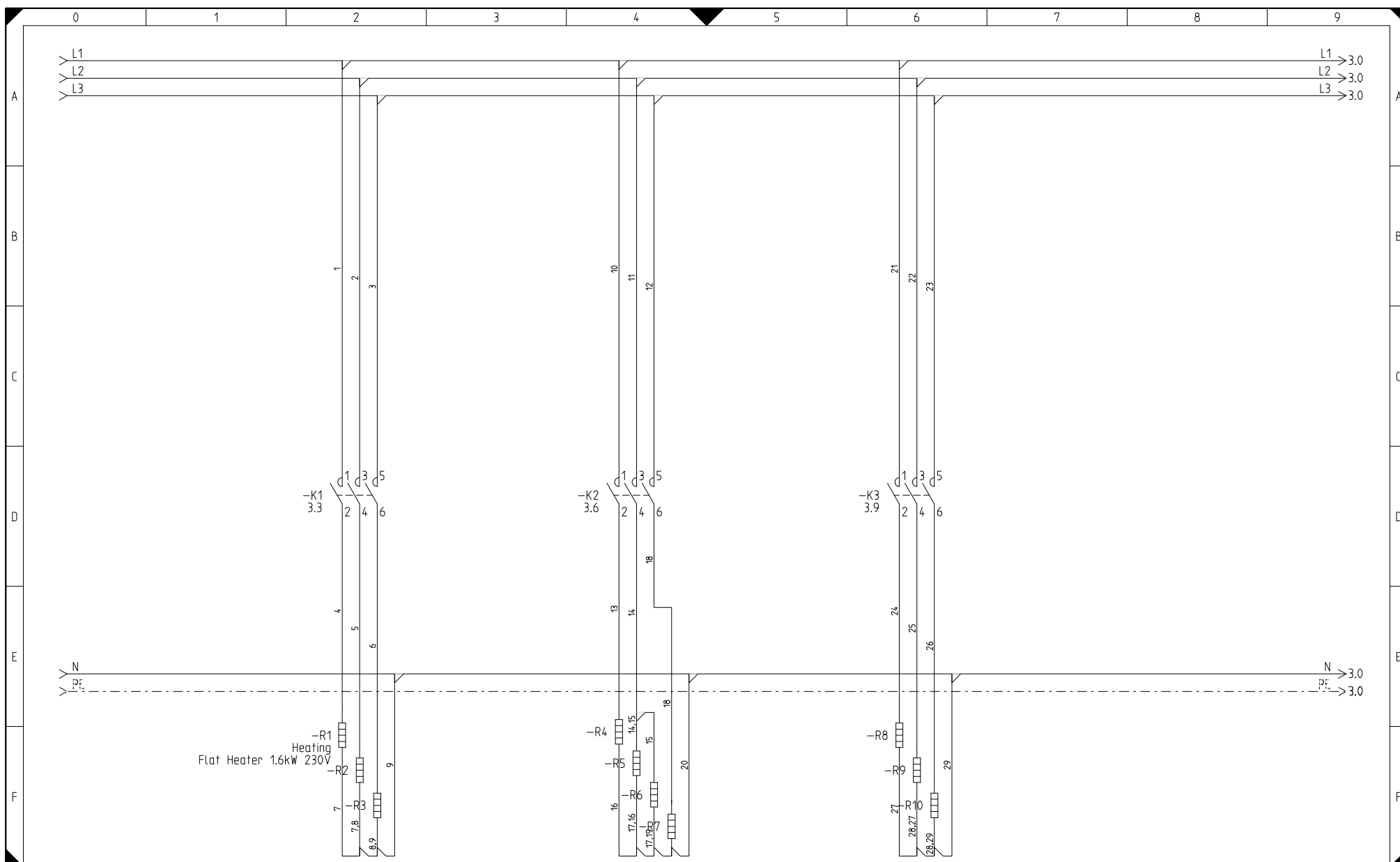
electrical documentation

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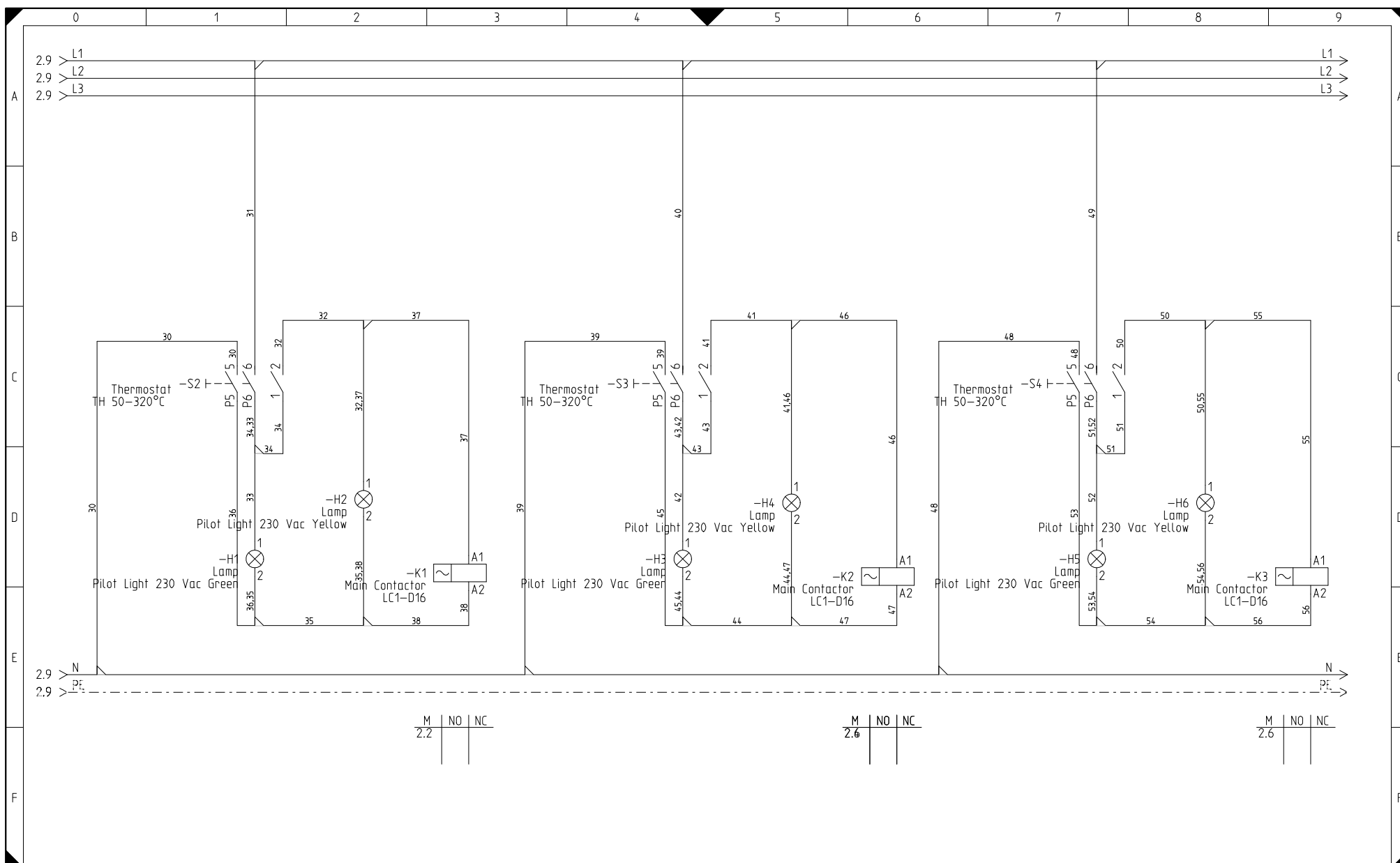
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nayati@nayati.com

		TP 15 E (E)			Drawing Nr.	Created Date	Project:	Page
		3N-400V	16kW	29A	240	12/22/2014	Electric	1
		50/60Hz			Rev Nr.	Rev Date	Drawn	Next Page
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			TP 15 E (E)		Drawing Nr.	Created Date	Project:	Page
			3N-400V	16kW	240	12/22/2014	Electric	2
			50/60Hz		Rev Nr.	Rev Date	Drawn	Next Page
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TP 15 E (E)

3N-400V

16kW

29A

50/60Hz

Drawing Nr.

240

Created Date  
12/22/2014

Rev Nr.

001

Rev Date  
6/19/2015

Project:

Electric

Drawn

Anton

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## List of Products

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		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Connections

From	To	Type	No.	Colour	Square				
–K1:1	L1	Heat Resistant	1	RD	2,5				
–K1:3	L2	Heat Resistant	2	RD	2,5				
–K1:5	L3	Heat Resistant	3	RD	2,5				
–K1:2	–R1:1	Heat Resistant	4	BK	2,5				
–K1:4	–R2:1	Heat Resistant	5	BK	2,5				
–K1:6	–R3:1	Heat Resistant	6	BK	2,5				
–R2:2	–R1:2	Heat Resistant	7	BU	2,5				
–R3:2	–R2:2	Heat Resistant	8	BU	2,5				
–R3:2	N	Heat Resistant	9	BU	2,5				
–K2:1	L1	Heat Resistant	10	RD	2,5				
–K2:3	L2	Heat Resistant	11	RD	2,5				
–K2:5	L3	Heat Resistant	12	RD	2,5				
–K2:2	–R4:1	Heat Resistant	13	BK	2,5				
–K2:4	–R5:1	Heat Resistant	14	BK	2,5				
–R5:1	–R6:1	Heat Resistant	15	BK	2,5				
–R4:2	–R5:2	Heat Resistant	16	BU	2,5				
–R5:2	–R6:2	Heat Resistant	17	BU	2,5				
–R7:1	–K2:6	Heat Resistant	18	BK	2,5				
–R6:2	–R7:2	Heat Resistant	19	BU	2,5				
–R7:2	N	Heat Resistant	20	BU	2,5				
–K3:1	L1	Heat Resistant	21	RD	2,5				
–K3:3	L2	Heat Resistant	22	RD	2,5				
–K3:5	L3	Heat Resistant	23	RD	2,5				
–K3:2	–R8:1	Heat Resistant	24	BK	2,5				
–K3:4	–R9:1	Heat Resistant	25	BK	2,5				
–K3:6	–R10:1	Heat Resistant	26	BK	2,5				
–R8:2	–R9:2	Heat Resistant	27	BU	2,5				
–R9:2	–R10:2	Heat Resistant	28	BU	2,5				
–R10:2	N	Heat Resistant	29	BU	2,5				
–S2:5	N	Heat Resistant	30	BU	2,5				
		TP 15 E (E)			Drawing Nr.	Created Date	Project:		Page
		3N-400V	16kW	29A	240	12/22/2014	Electric		1
		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Connections

From	To	Type	No.	Colour	Square
-S2:6	L1	Heat Resistant	31	RD	2,5
-S2:2	-H2:1	Heat Resistant	32	RD	1,5
-S2:P6	-H1:1	Heat Resistant	33	RD	1,5
-S2:P6	-S2:1	Heat Resistant	34	RD	1,5
-H1:2	-H2:2	Heat Resistant	35	BU	1,5
-H1:2	-S2:P5	Heat Resistant	36	BU	1,5
-K1:A1	-H2:1	Heat Resistant	37	RD	1,5
-K1:A2	-H2:2	Heat Resistant	38	BU	1,5
-S3:5	N	Heat Resistant	39	BU	2,5
-S3:6	L1	Heat Resistant	40	RD	2,5
-S3:2	-H4:1	Heat Resistant	41	RD	1,5
-S3:P6	-H3:1	Heat Resistant	42	RD	1,5
-S3:P6	-S3:1	Heat Resistant	43	RD	1,5
-H3:2	-H4:2	Heat Resistant	44	BU	1,5
-H3:2	-S3:P5	Heat Resistant	45	BU	1,5
-K2:A1	-H4:1	Heat Resistant	46	RD	1,5
-K2:A2	-H4:2	Heat Resistant	47	BU	1,5
-S4:5	N	Heat Resistant	48	BU	2,5
-S4:6	L1	Heat Resistant	49	RD	2,5
-S4:2	-H6:1	Heat Resistant	50	RD	1,5
-S4:P6	-S4:1	Heat Resistant	51	RD	1,5
-S4:P6	-H5:1	Heat Resistant	52	RD	1,5
-H5:2	-S4:P5	Heat Resistant	53	BU	1,5
-H5:2	-H6:2	Heat Resistant	54	BU	1,5
-K3:A1	-H6:1	Heat Resistant	55	RD	1,5
-K3:A2	-H6:2	Heat Resistant	56	BU	1,5

		TP 15 E (E)			Drawing Nr.	Created Date	Project:		Page
		3N-400V	16kW	29A	240	12/22/2014	Electric		2
		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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## List of Parts

[illegible]

Type	: TP 15 E Portable E
Voltage	: 3N-400V
Frequency	: 50/60Hz
Power Consumption:	16kW
Gas Consumption	:
Current	: 29A

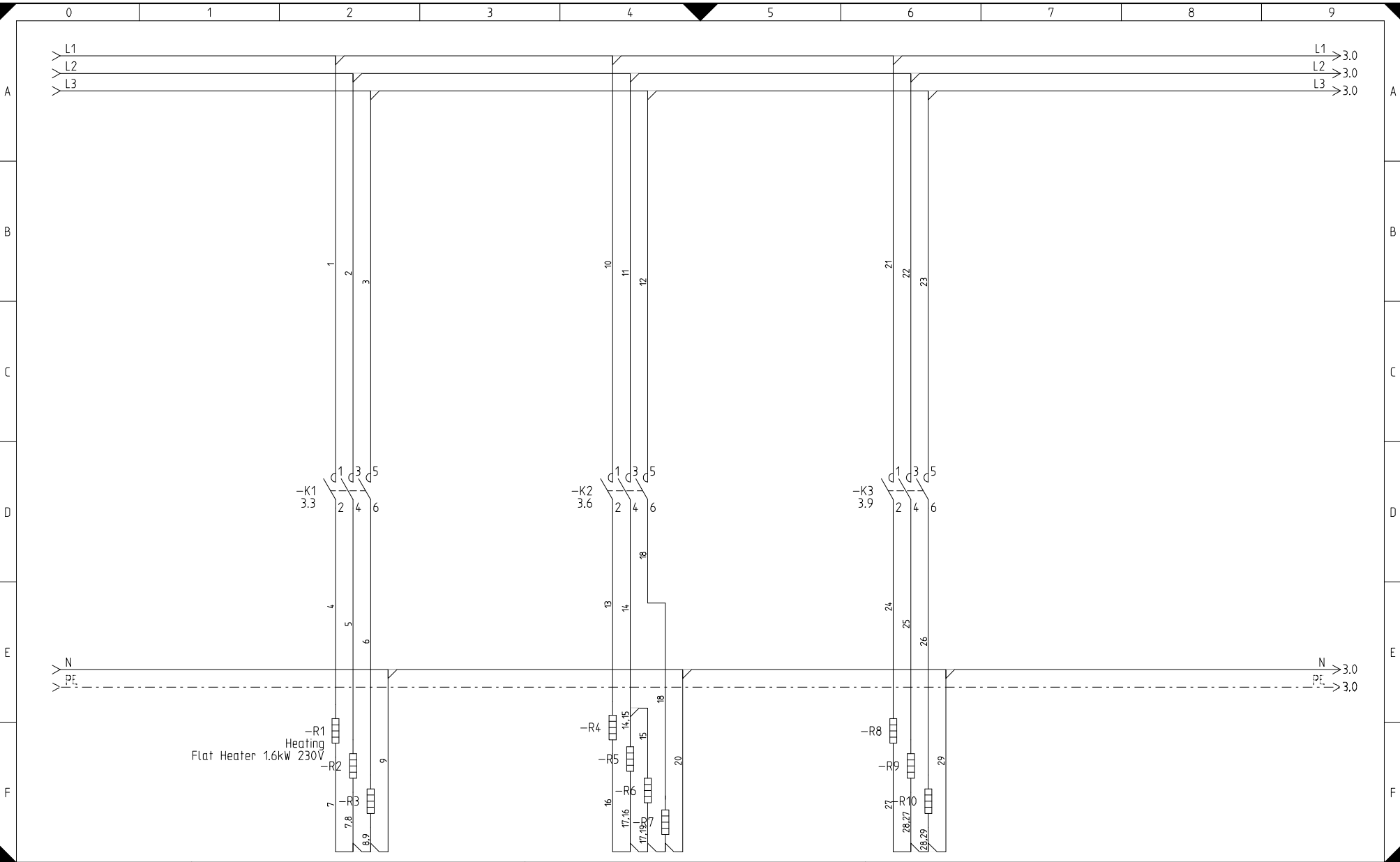
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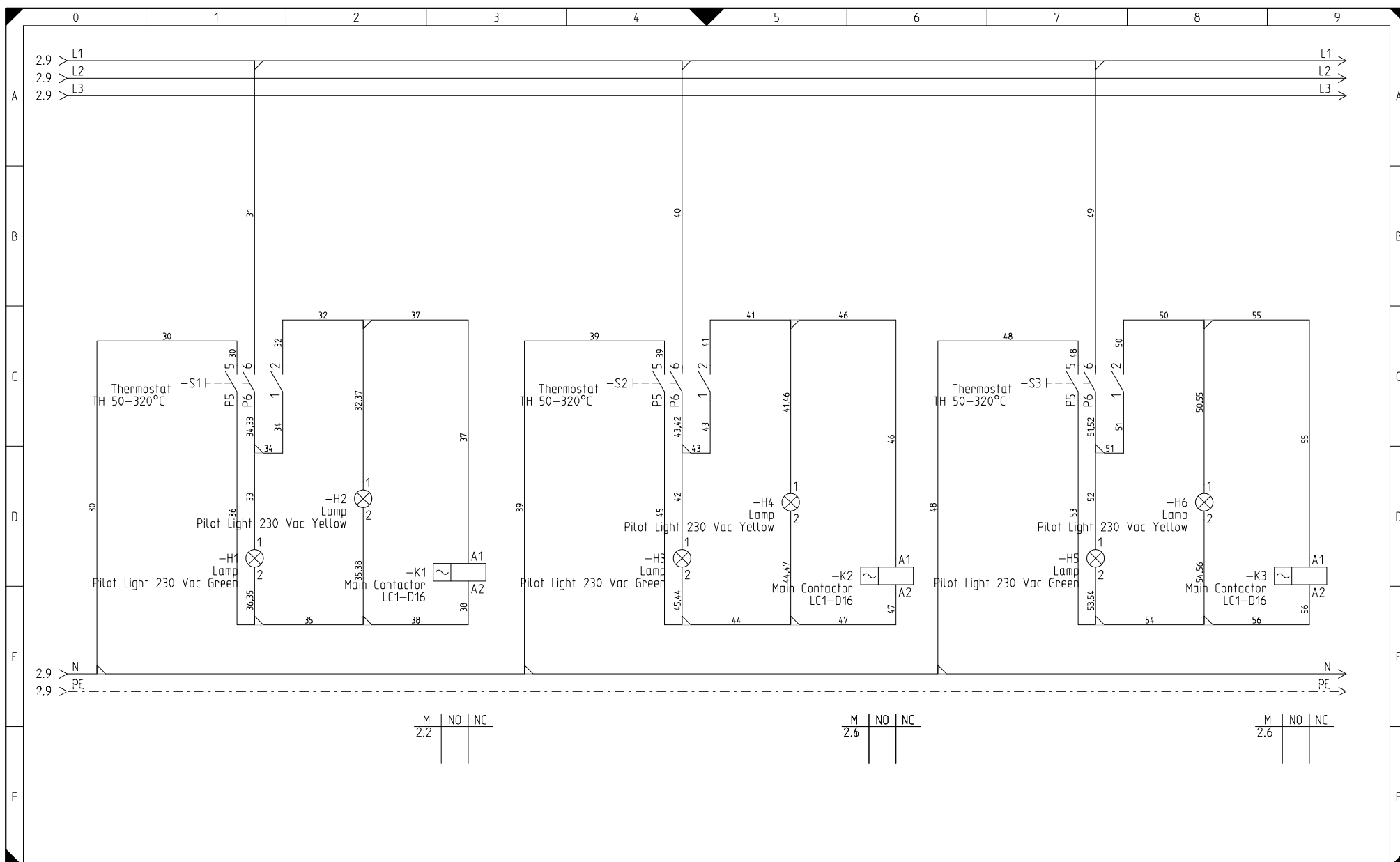
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		TP 15 E Portable E			Drawing Nr.	Created Date	Project:		Page
		3N-400V	16kW	29A	324	6/22/2015	Electric		1
		50/60Hz			Rev Nr.	Rev Date	Drawn	All Page	Next Page
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50/60Hz			Rev Nr.	Rev Date	Drawn Mario	Next Page
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		<b>3N-400V</b>	<b>16kW</b>	<b>29A</b>	Rev Nr.	Rev Date	Drawn <b>Mario</b>	All Page <b>1</b>	Next Page
		<b>50/60Hz</b>							

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		3N-400V	16kW	29A	Rev Nr.	Rev Date	Drawn Mario	All Page 1	Next Page
		50/60Hz							

## List of Connections

From	To	Type	No.	Colour	Square				
–K1:1	L1	Heat Resistant	1	RD	2,5				
–K1:3	L2	Heat Resistant	2	RD	2,5				
–K1:5	L3	Heat Resistant	3	RD	2,5				
–K1:2	–R1:1	Heat Resistant	4	BK	2,5				
–K1:4	–R2:1	Heat Resistant	5	BK	2,5				
–K1:6	–R3:1	Heat Resistant	6	BK	2,5				
–R2:2	–R1:2	Heat Resistant	7	BU	2,5				
–R3:2	–R2:2	Heat Resistant	8	BU	2,5				
–R3:2	N	Heat Resistant	9	BU	2,5				
–K2:1	L1	Heat Resistant	10	RD	2,5				
–K2:3	L2	Heat Resistant	11	RD	2,5				
–K2:5	L3	Heat Resistant	12	RD	2,5				
–K2:2	–R4:1	Heat Resistant	13	BK	2,5				
–K2:4	–R5:1	Heat Resistant	14	BK	2,5				
–R5:1	–R6:1	Heat Resistant	15	BK	2,5				
–R4:2	–R5:2	Heat Resistant	16	BU	2,5				
–R5:2	–R6:2	Heat Resistant	17	BU	2,5				
–R7:1	–K2:6	Heat Resistant	18	BK	2,5				
–R6:2	–R7:2	Heat Resistant	19	BU	2,5				
–R7:2	N	Heat Resistant	20	BU	2,5				
–K3:1	L1	Heat Resistant	21	RD	2,5				
–K3:3	L2	Heat Resistant	22	RD	2,5				
–K3:5	L3	Heat Resistant	23	RD	2,5				
–K3:2	–R8:1	Heat Resistant	24	BK	2,5				
–K3:4	–R9:1	Heat Resistant	25	BK	2,5				
–K3:6	–R10:1	Heat Resistant	26	BK	2,5				
–R8:2	–R9:2	Heat Resistant	27	BU	2,5				
–R9:2	–R10:2	Heat Resistant	28	BU	2,5				
–R10:2	N	Heat Resistant	29	BU	2,5				
–S1:5	N	Heat Resistant	30	BU	2,5				
		TP 15 E Portable E			Drawing Nr.	Created Date	Project:		Page
		3N-400V	16kW	29A	324	6/22/2015	Electric		1
		50/60Hz			Rev Nr.	Rev Date	Drawn Mario	All Page 2	Next Page 2



## List of Connections

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## List of Parts

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		3N-400V	16kW	29A	Rev Nr.	Rev Date	Drawn <b>Mario</b>	All Page <b>1</b>	Next Page
		50/60Hz							