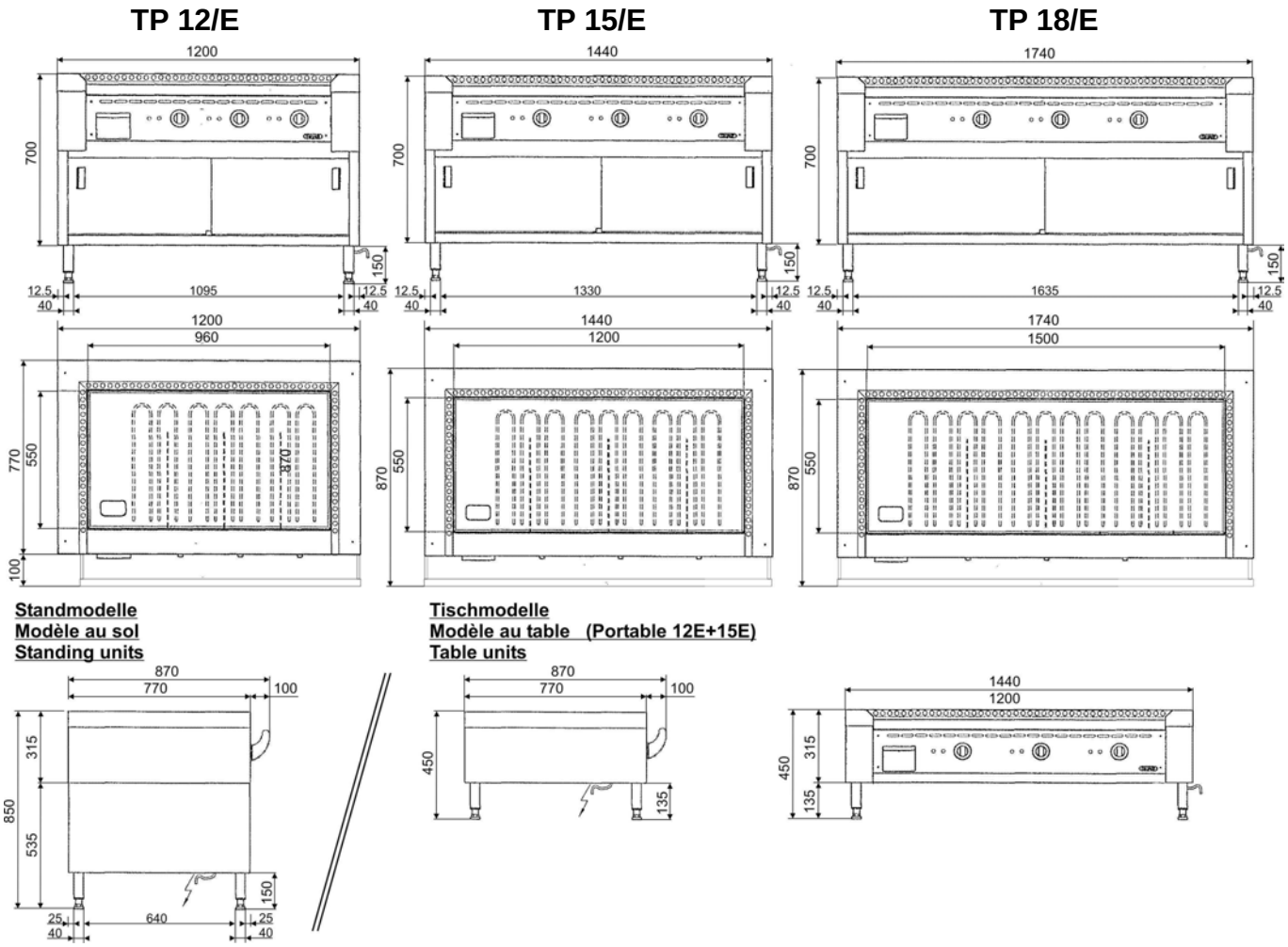
01/2010

Mod:TPE2-12

Production code:TP12/E

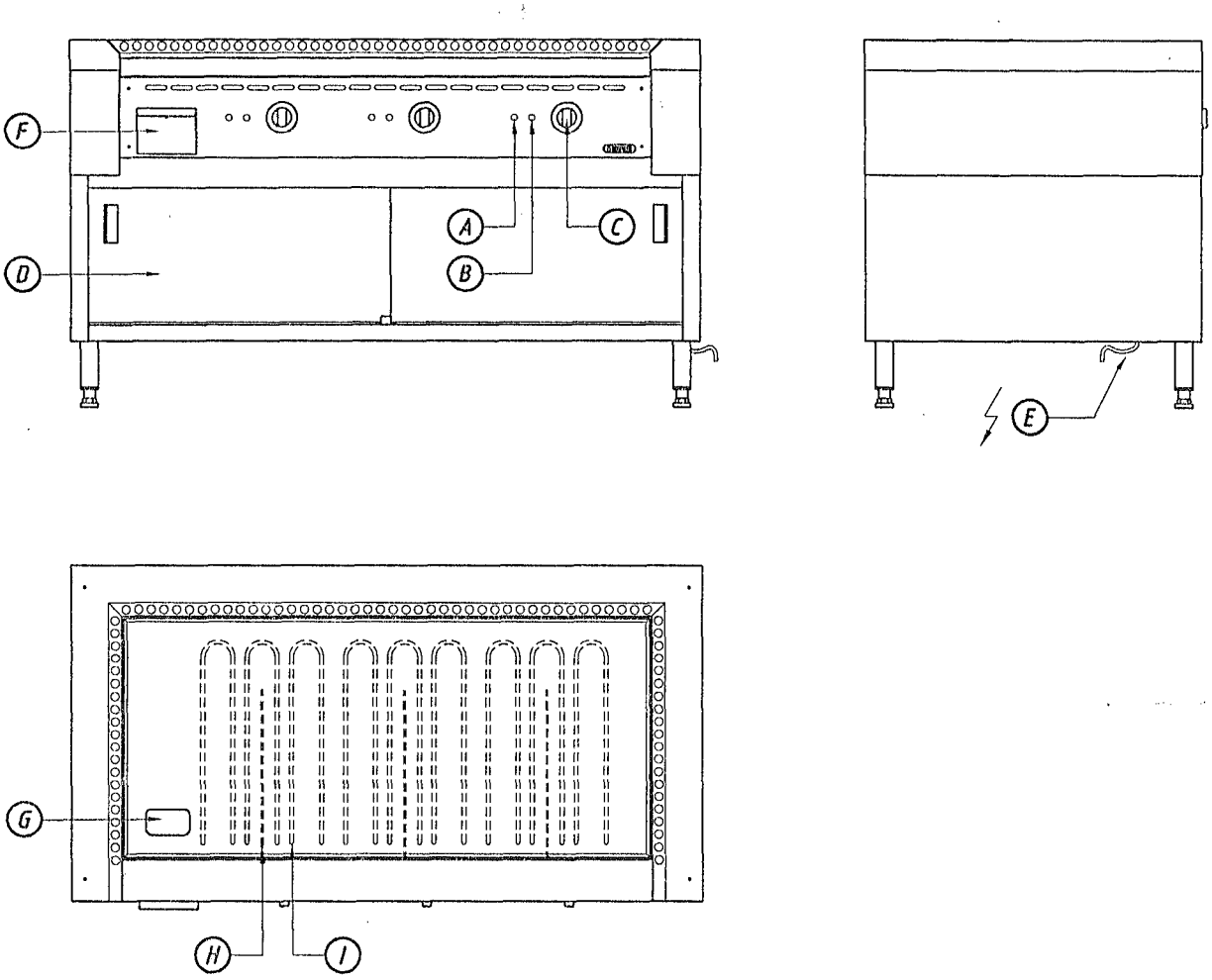
Diamond
catering equipment

1. Technical data



TYP / MODEL	TP 12/E	Portable	TP 15/E	Portable	TP 18/E	Portable
Weight	185 kg	145 kg	225 kg	185 kg	255 kg	
Measures width x depht x height	1200×770×850mm	**height** 450 mm	1440×770×850mm	**height** 450 mm	1740×770×850mm	
Electrical connection Voltage: Consumption:	3N AC 400V; 50/60 Hz; 7000W; 3×10A		3N AC 400V; 50/60 Hz; 9000W; 3×13A		3N AC 400V; 50/60 Hz; 12000W; 3×16A	
Electrical supply	5 × 1,5 mm²		5 × 1,5 mm²		5 × 2,5 mm²	

1.1 CONTROL ELEMENTS



Nr.	Description	
A	Indicator	green = operating control lamp
B	Indicator	yellow = temperature control lamp
C	Thermostat	50 – 270℃
D	Sliding door	
E	Electrical supply	
F	Fat collecting drawer	
G	Drain hole	
H	Thermostat Sensor	
I	Heating element	400V – 1000 Watt

2. General indications

Before erection, installation and starting up of the equipment these Instructions must be read carefully, as they contain important indications regarding security during installation, operation and service of the equipment.

Erection instructions:
The equipment is produced as stand or table models and are equipped with adjustable feet to level and adjust the equpment.

3. Electric connection

The equipment is produced in 3 phase electric current 3N AC 400V 50/60Hz.
ATTENTION! The equipment may only be connected by a licensed operator. For the electric connection consult the enclosed circuit diagram. There are the general security regulations according EN (VDE, SEV) or the xountry where the equipment is installed. These regulations as well as the local regulations are to be considered. Electric current and voltage must bein accordance with the TYPE SHIELD of the equipment. As flexible connection use a rubber tube Type H07RN-F.

Special attention required:
The various units are to be secured with seperations.
(All pole disconnection with a minimum contact distance of 3mm) At the potential adjustment clamp a potential adustment connection to be installed. The connections is near theadustment clamp marked with the sign  .

4. Protection regulations

The equipment may only be operated in accordance with the Protection regulations.
ATTENTION! When frying the heatingplates will be hot and on direct touch can lead to burnes.
The units are foreseen for supervised operations!

5. Operation

The emmission value must be below the sound gauge of 70dB (A). This indication is based on various security regulations.

6. Conncetion and use

The heating of the grill plate is divided in 3 heating zones.
Each zone is regulated over a thermostat from 50-270℃ and can be operated at various temperatures.

1st starting up operation:
To avoid the bending of the chroma nickel steel plate it is necessary to test operate the frying plate.
We do not accept guarentee claims for bending, denting or cracks.

meaning:	**1 hour abt.**	**100℃**
	1 hour abt.	**200℃**
	1 hour max.	**270℃**

Starting up: Thermostat (C) set to required temperature, (green A) and (yellow B) will light up. When the yellow light goes off, the required temperature is reached.

Cut off: Thermostat handle (C) place to zero (O). Heating is cut off. Light (A, B) are off.

7. Cleaning and care

A cleaning of the appliance after each use is required. The equipment is spray protected (IP x 4; HD365/IEC529). This protection does not allow a cleaning with high pressure cleaners or water pressure.

8. Cleaning of commercial kitchen equipment of stainless steel.

- The surface must at all times kept clean.
- The burning in of food or spices ist to be avoided.
- The surface must be well aired and may not be damaged.
- The use of sharp or not rustfree scraper must be avoided.
- The surface should not be in contact with rusty parts.
- Rust from water pipes, wire brushes or steel wool is to be removed as soon as possible.
- The surface should not be cleaned with acid or alkaline. Standard cleaning detergent should be used which are grease solvent.

9. Suitable handling and tending

Only with suitable handling of the equipment according to the regulations of the service thru a Expert, can the proper operation and functioning of the equipment be guaranteed, in accordance with the Sale- and Delivery conditions.
This refers also to the regulations concerning “Law of technical appliances” and regulations concerning accident protection.
- If parts have to be exchanged use only Original spareparts.

10. Putting aside of problems

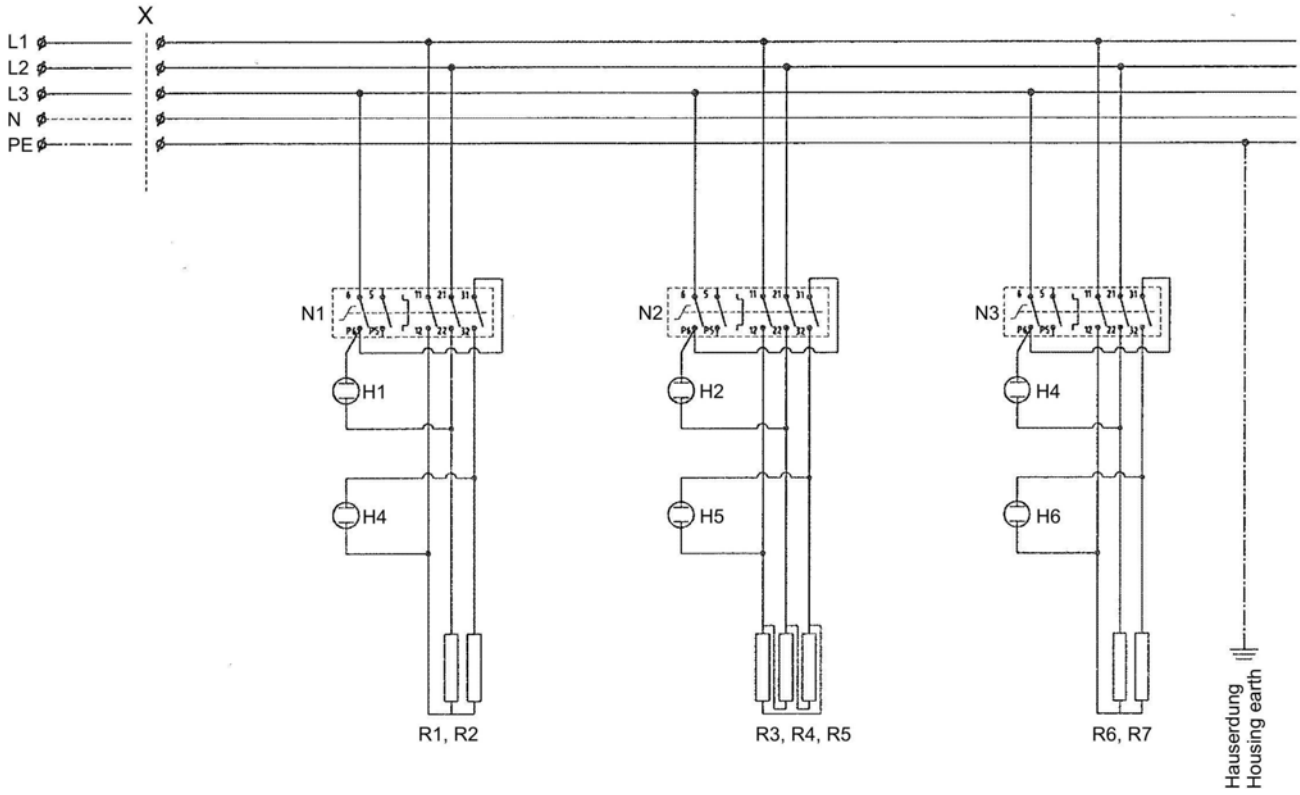
Nr.	PROBLEM	CAUSE	REMEDY
1.	Griddle plate does not become hot	Fuse damaged Thermostat damage	Replace fuse Check function - Replace thermostat
2.	Griddle plate does not heat	Heating element does not work	Heating element check or exchange
3.	Indicator light green/yellow does not light	Short circuit electricity disconnected No connection between thermostat and indicator light	Replace fuse Check replace

11. Spare parts

	NAYATI				TP..E/ Port.		
Article:	**Spare part N°**	**Art.-Nr.:**	**Supplier:**	**Country:**	**12**	**15**	**18**
Heating element 1000W; 400V	SS 2027	GA 1009 – 400V	Fa. Walser	CH	7	9	12
Thermostat 50-300℃; 3P.; 16A with resolution switch On/Off	SS 2028	375.021 EGO: 55.34654.020	Fa. GEV	BRD + CH	3	3	3
Binding-clamp 5P.; 40A		550.110	Fa. GEV	BRD + CH	1	1	1
Indicator green - 400V	SS 2078	359.165	Fa. GEV	BRD + CH	3	3	3
Indicator yellow - 400V	SS 2077	359.167	Fa. GEV	BRD + CH	3	3	3

12. Electric wiring diagram TP 12/E

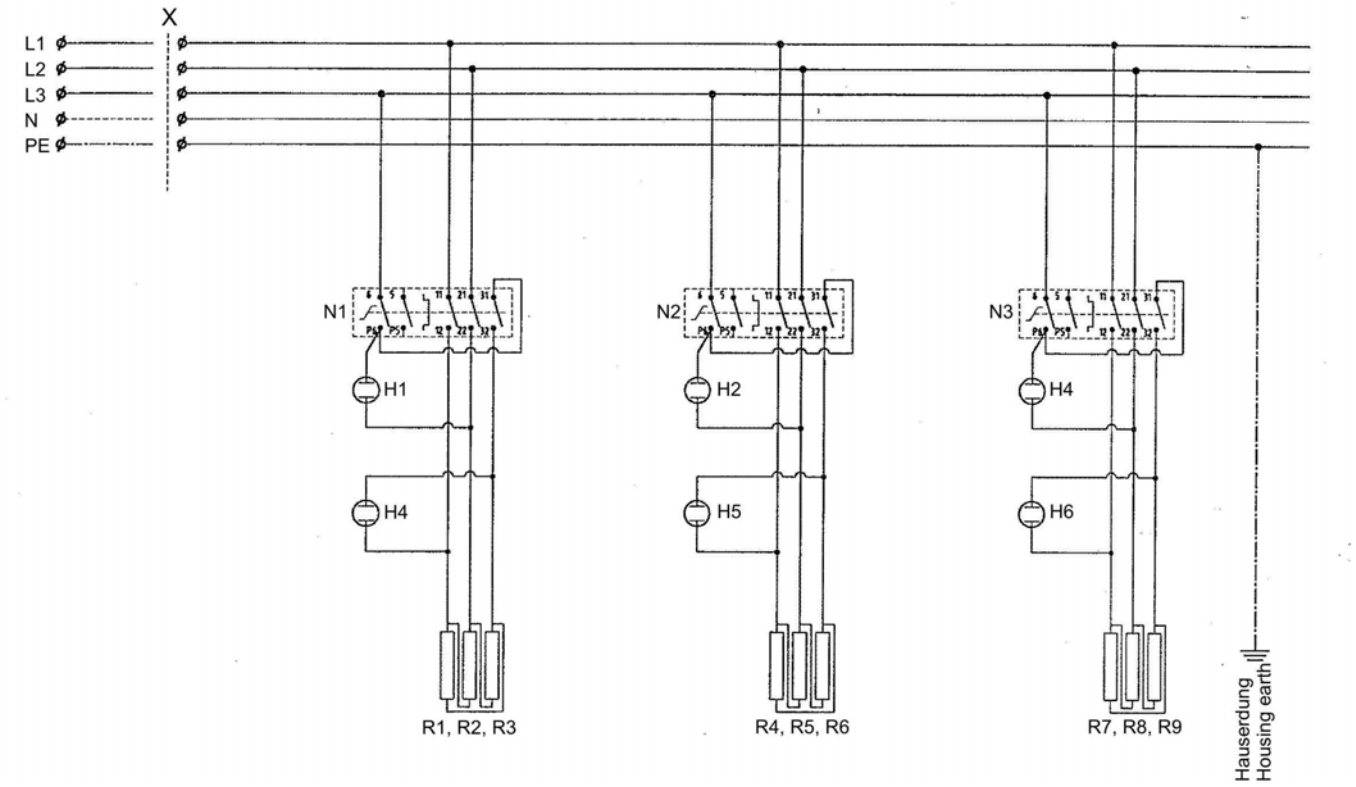
TYPE: **TP 12/E**
Voltage: **3 N AC 400V**
Consumption: **7000 Watt / 10A**
Inlet cross section: **5 × 1,5 mm²**



	Description	Art.-Nr.	Pieces/Unit
N1-3	Thermostat 50-300℃; 3P.; 16A with resolution switch On/Off	375.021 EGO: 55.34654.020	3
X	Binding-clamp 5P; 40A	550.110	1
H1,2,3	Indicator green – 400V	359.168	3
H4,5,6	Indicator yellow – 400V	359.169	3
R1-7	Heating element 1000W; 400V	GA 1009 400V	7

13. Electric wiring diagram TP 15/E

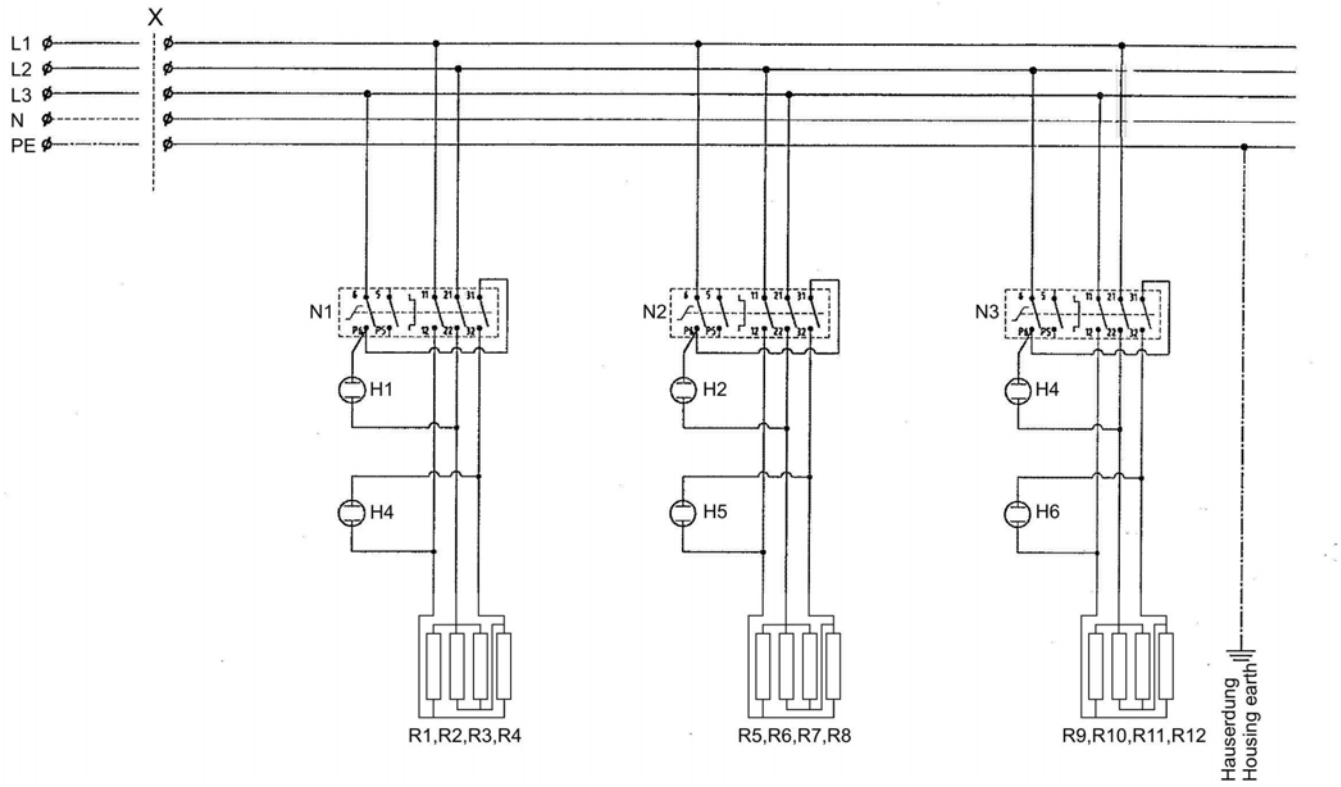
TYPE: **TP 15/E**
Voltage: **3 N AC 400V**
Consumption: **9000 Watt / 13A**
Inlet cross section: **5 × 1,5 mm²**



	Description	Art.-Nr.	Pieces/Unit
N1-3	Thermostat 50-300℃; 3P.; 16A with resolution switch On/Off	375.021 EGO: 55.34654.020	3
X	Binding-clamp 5P; 40A	550.110	1
H1,2,3	Indicator green – 400V	359.168	3
H4,5,6	Indicator yellow – 400V	359.169	3
R1-9	Heating element 1000W; 400V	GA 1009 400V	9

14. Electric wiring diagram TP 18/E

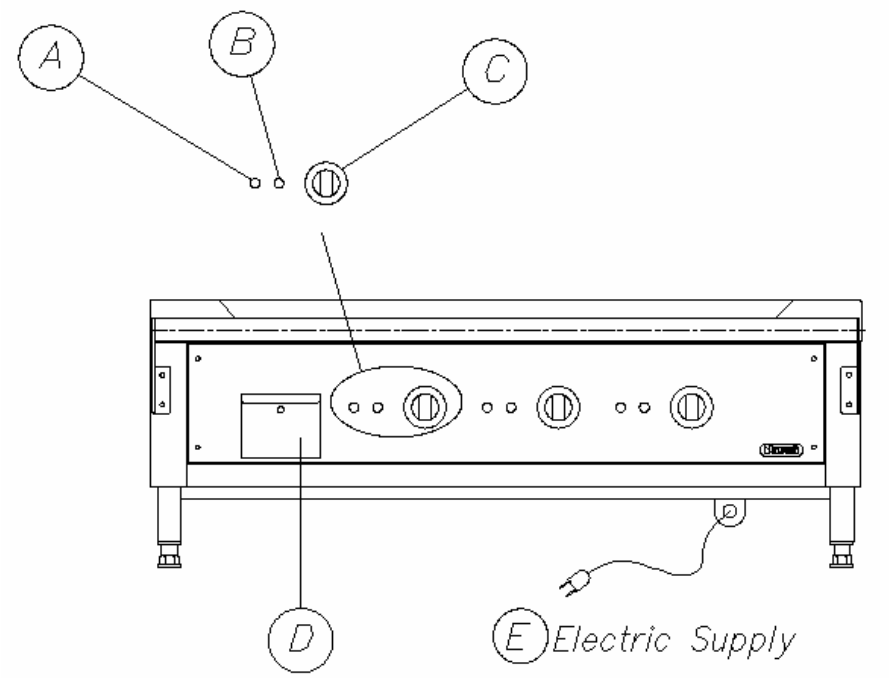
TYPE: **TP 18/E**
Voltage: **3 N AC 400V**
Consumption: **12000 Watt / 16A**
Inlet cross section: **5 × 2,5 mm²**



	Description	Art.-Nr.	Pieces/Unit
N1-3	Thermostat 50-300℃; 3P.; 16A with resolution switch On/Off	375.021 EGO: 55.34654.020	3
X	Binding-clamp 5P; 40A	550.110	1
H1,2,3	Indicator green – 400V	359.168	3
H4,5,6	Indicator yellow – 400V	359.169	3
R1-12	Heating element 1000W; 400V	GA 1009 400V	12

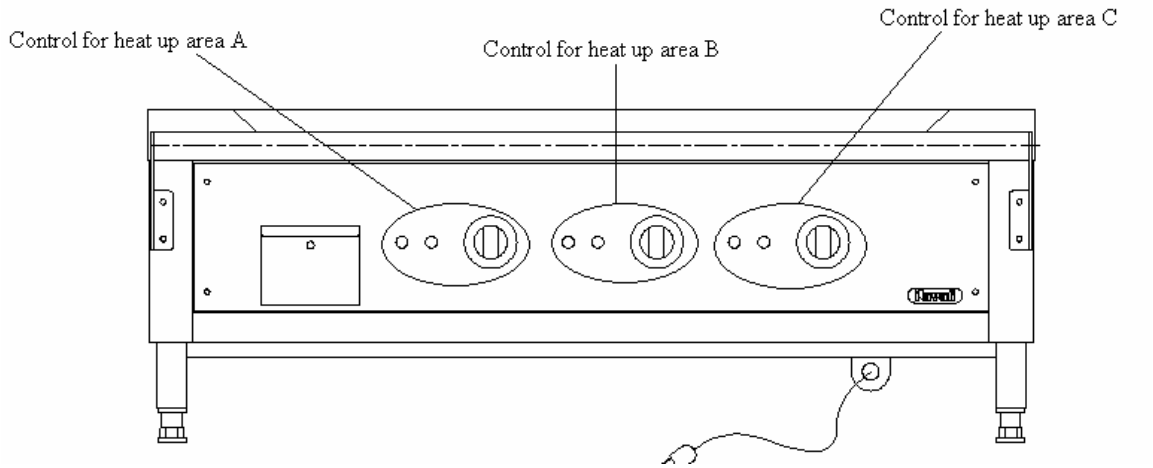
TP 12-E
(new system)

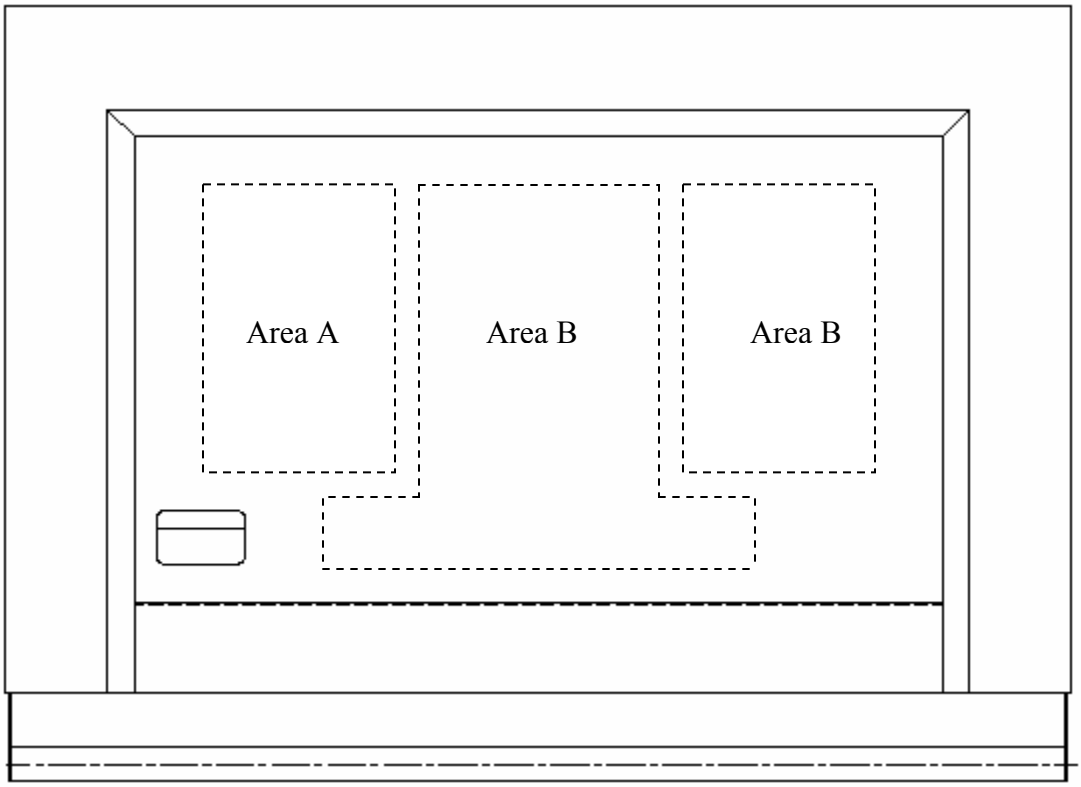
Control panel description :



A : Green Pilot Light
To indicate that the electric supply is ON/OFF
B : Yellow Pilot Light
To indicate that heating process is working
C : Knob thermostat
To switch On and setting the cooking temperature
D : Sauce collecting drawer

Model	**TP – 12 / E MOBILE**		
	Nayati Electric Teppanyaki		
Dimension	Width	Depth	Height
	1170 mm	750/900 mm	850 mm
Electric Consumption	3N AC 400V; 50/60Hz; 12800W		


Control for heat up area A
Control for heat up area B
Control for heat up area C


Area A
Area B
Area B