



Total Food Service Solution



*"A somebody who loves good food
has a way of making it gravitate toward his kitchen."*

Angelo Pellegrini, *The Unprejudiced Palate'* (1948)



Total Food Service Solution

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 an 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.



Nayati Brand

"At the heart of what we do"

Nayati is journey towards excellence has taken over 30 Years of continuous development, from a simple stainless steel workshop to an international kitchen equipment brand. Determination, ambitious innovation and relentless pursuit of craftsmanship excellence have positioned Nayati where it is today, delivering premium kitchen solutions to chefs all over the world.



Nayati is driven by two key philosophies in its daily operations; to constantly innovate and to inspire others. This mindset allows a continuous state of internal development and more importantly; a commitment to inspire all our stakeholders through enhanced user experience and perceived quality of our products and services.



BUREAU VERITAS
Certification



PT. NAYATI INDONESIA

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 9001:2015

Scope of certification

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

Original cycle start date: 01 December 2011
Expiry date of previous cycle: 30 November 2017
Recertification Audit date: 11 August 2017
Recertification cycle start date: 22 November 2017

Subject to the continued satisfactory operation of the organization's Management System, this certificate expires on: 30 November 2020

Certificate No. 234897 Version: No.01 Revision date: 22 November 2017



0008

Certification body address: 5th Floor, 86 Prescott Street, London E1 8HG, United Kingdom
Local office: PT Bureau Veritas Indonesia, Menara Brikas 2, 11th - 12th Floor
Jl. Jend. Gatot Subroto Kav. 71 - 73, Jakarta 12870, 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: + 621-250 03 411

Attestato di Conformità
Certificate of Conformity

To attest that the appropriate tests indicate some product conforms to required essential safety Directive 2002/95/EC or equivalent legislation. We certify that the below mentioned appliances built out to be in accordance with the essential requirements of Machinery Directive 2006/42/EC and further amendments.

Co/ultore / Manufacturer: **PT NAYATI Indonesia**
Jl. Raya Terboyo no. 19
Kawasan Industri Terboyo Megah
50112 - SEMARANG - (Indonesia)

Type of appliance / Type of appliance: **COOKING JACKETED ELECTRIC BOILING PAN**

Marchio commerciale / Trade mark: **NAYATI**

Modello / Model: **NEBP 150 TA IND; NEBP 150 TA IND; NEBP 230 TA IND; NEBP 300 TA IND**

Data nominal / Rated: **400V 50/60Hz; IPX4; 20 / 25 / 35 kW**

Regolatori di Prova / Testing Report: **CEI-12/042**

Norme applicate / Applied standards: **IEC 60335-2-47:2002 (Fourth Edition) + A1:2008 in conjunction with IEC 60335-1:2010 (Fourth Edition) (incl. Corr. 1:2011) + A1:2008 + A2:2008 (incl. Corr. 1:2009)
EN 60335-2-47:2005 + A1:2008 + A11:2012 used in conjunction with EN 60335-1:2002 + A11:2004 + A12:2006 + A13:2006 + A14:2006 + A15:2011 + EN 62232:2008**

Questo attestato di conformità è un risultato delle prove effettuate su campioni di prodotti rappresentativi, eseguite in presenza delle competenti autorità certificate, che non indica un'ispezione dell'intero lotto.
This certificate of conformity is the result of the tests carried out on the product's sample representing the production of the corresponding operation. This does not cover compliance of the whole production.

20135458 **ING PIRMACONTROL s.r.l.**
Via Saffordale, 26 - 30135 Montebelluna (TV)

CERTIFICATO DI ESAME CE DI TIPO
EC TYPE EXAMINATION CERTIFICATE

Warranted under the provisions of the CE Marking Directive (Council Directive 89/339/EEC) and the Machinery Directive (Council Directive 2006/42/EC)

Apparecchio / Appareil: **GRIDDLE PLATE - HWY TOP**

Modello / Model: **NEPT 4 60**

Co/ultore / Manufacturer: **PT NAYATI INDONESIA**

Indirizzo / Address: **Jl. RAYA TERBOYO NO 19 KAWASAN INDUSTRI 50112 SEMARANG INDONESIA ID**

Certificato di Esame CE di tipo N° / EC type Examination Certificate n°: **7050R161**

Norma Applicata / Standard type: **EN 302 6 EN 422**

Allegato al Certificato / Certificate annex: **A, B, C**

Il presente Certificato attesta e stabilisce il procedimento N° / This Certificate certifies and stipulates the procedure n°: **2009/068 00718 2009/028**

Il nome dell'entità a cui è stato rilasciato il presente certificato, l'indirizzo, il numero di registrazione e il numero di serie del prodotto, nonché il numero di registrazione del certificato, sono riportati nel presente certificato. / The name of the entity to which this certificate has been issued, the address, the registration number and the serial number of the product, as well as the registration number of the certificate, are stated in this certificate.

Flame Verbo: **15102014** Il Direttore / The Director: **[Signature]**

0705

CE 0085



EU type examination certificate
EU-Baumusterprüfbescheinigung

CERT
CE-0185CP0307

Field of Application / Anwendungsbereich: **EU Gas Appliances Regulation (Eurasian) (GAS)**

Owner of Certificate / Zertifikatsinhaber: **PT NAYATI INDONESIA**
Jl. Raya Terboyo No. 19 - D-50112 Semarang, Central Java

Distributor / Vertreiber: **PT NAYATI INDONESIA**
Jl. Raya Terboyo No. 19 - D-50112 Semarang, Central Java

Product Category / Produktkategorie: **Cooking appliances: Frying/Griddle plate (210)**

Model / Modell: **TP-JS**

Countries of Destination / Bestimmungsgebiete: **AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IL, IT, LT, LU, LV, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, TR**

Test Reports / Prüfberichte: **Type testing: 420209/1562 from 01.08.2010 (1/6)**

Test Basis / Prüfgrundlage: **EN 302 6 EN 422 (2010)
EN 60335-1:2010 (2010)
EN 60335-2-47:2005 (2010)**

Date of Expiry / File No.: 13.03.2020 / 17-0649-GEA

13.03.2018 By: A. J. [Signature]



0705

FLAM GAS LABORATORIES

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

Costruttore / Manufacturer: **PT NAYATI INDONESIA**

Modello / Model: **GRIDDLE PLATE - HWY TOP**

Allegato al Certificato di Esame CE di Tipo / EC Certificate Number: **7050R161**

CARATTERISTICHE APPLICAZIONI ESTESE / DETAILS ABOUT EXTENDED APPLIANCES

MODELLO / Model	DIREZIONE DI MONTAGGIO / MOUNTING DIRECTION	POTENZA NOMINALE / Nominal Power (kW)	NOTE / Remarks
NEPT 4 60 HW	20° > 90°	3,5	Griddle Plate

In riferimento all'elenco sopra riportato, il costruttore, l'operatore o il concessionario delle apparecchiature qui indicate sono responsabili. Il Gruppo di Testi Flam Gas Laboratories S.p.A. non è responsabile della certificazione per i modelli riportati sopra. / In reference to the above mentioned list, the manufacturer, the operator or the dealer of the appliances here indicated are responsible. The Flam Gas Laboratories S.p.A. group is not responsible for the certification of the models listed above.

Il presente certificato è valido per i modelli qui indicati. / This certificate is valid for the models here mentioned.

Date / Data: 15/10/2014

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 9001:2015 QMS standard.

Nayati meets ever-increasing quality requirements by conforming to international standards such as CE, DVGW, NSF, and KTC. We are always looking to proactively upgrade our certifications to fulfill the changing needs of our customers.

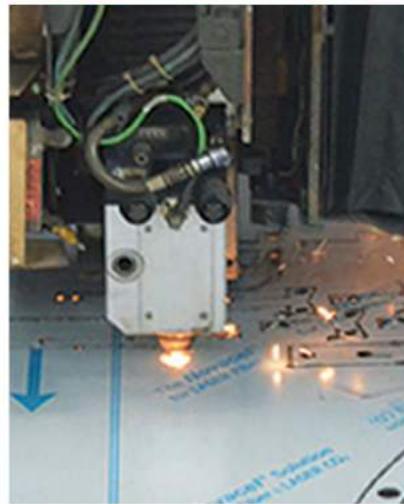
NSF International
1800, Wilson Road, Ann Arbor, MI 48106 USA

RECOGNIZED
PT. Nayati Indonesia
Facility: Central Java, Indonesia

AS COMPLIANT WITH NSF/ANSI 1 AND ALL APPLICABLE REQUIREMENTS.
PRODUCTS APPEARING ON THIS TOP OFFICIAL LISTING ARE
AUTHORIZED TO BEAR THE NSF MARK.

13.03.2018 By: A. J. [Signature]

DAKIS logo and other certification details.



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 m², 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.



Nayati Western Cooking

"Smart Line for the Professional Chef"

AMICUS

"Compact and Reliable."

Compact modular cooking series suitable for smaller kitchen operations such as Cafés, Snack Bars, Entry Level Restaurants.

MERITUS

"Versatile and Flexible."

Mid-level modular series for the medium-sized catering operation, covers a wide range of cooking requirements.

GRANDIS

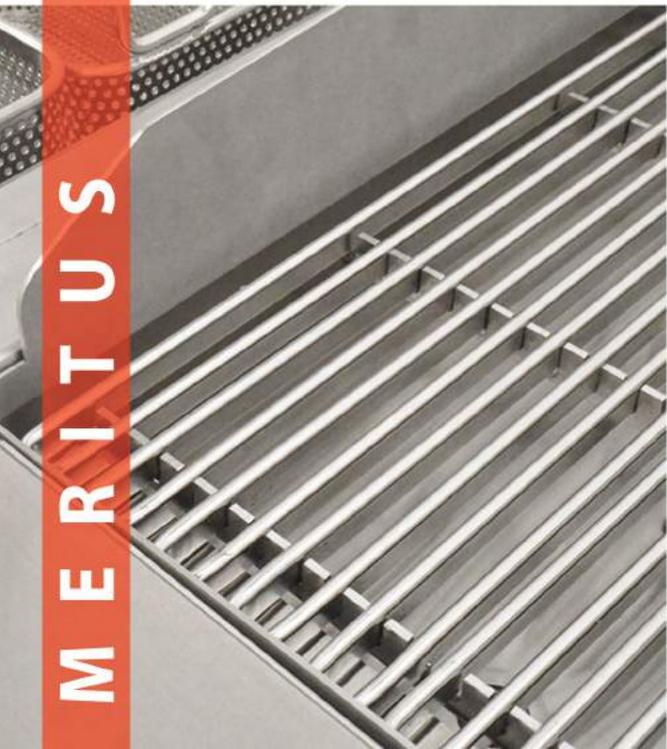
"Productive and Sturdy."

High-powered appliances suitable for high volume operations such as industrial catering services, hotels and hospital kitchens.

SALAMANDER

"Easy and Simple."

A must have for every Kitchen.



MERITUS

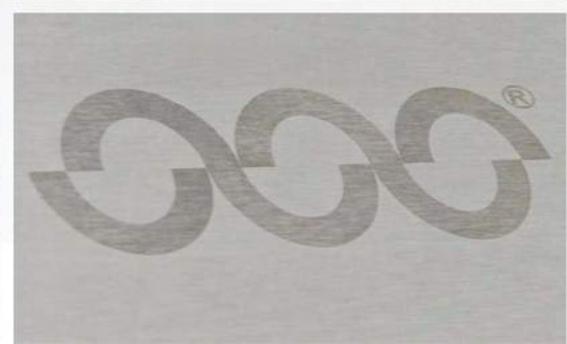
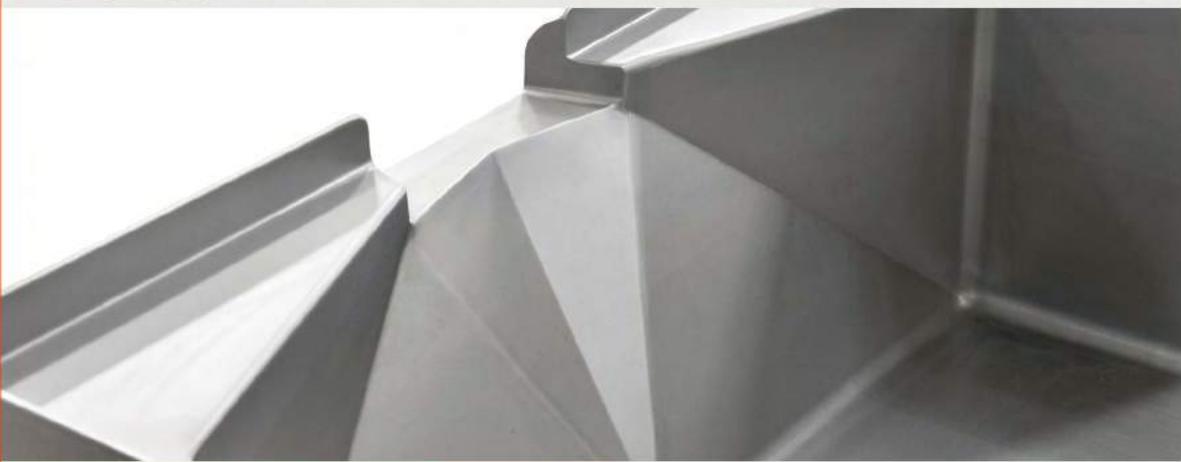


GRANDIS

TILTING BOILING PAN



TILTING BRAISING PAN





Nayati Oriental Cooking

"Fast and Powerful"

This kitchen series is tailored for traditional Asian style cooking but enhanced with the latest cutting-edge technology. The range includes Teppanyaki with SSS griddle system, Yakitori Grill, high-powered Wok with Premix burner system, Noodle Cooker with auto-lift feature and more

Our high-powered cooking equipment such as the Duck Roaster and Pig Roaster are available, all designed for heavy-duty use, fast and efficient cooking. All units are CE-certified.





Nayati Ovens

"Smart and Reliable"

Our oven range includes a variety of sizes and power options; up to 20 trays, gas and electric cooking elements, as well as traditional and combi steamers. All ovens are equipped with a touch screen for efficient cooking and baking.

Our convection ovens can be used as drop-in units in the Gourmet Master and Home Kitchen series, while the small Combi Steamer ovens can be mounted on a stand, with a centralized electric or gas installation point.



Nayati Food Counter

“Robust and Practical”

The Food Counter series is designed to support heavy-duty workflow with strict hygiene requirements, helped by our Sneeze Guard feature and high capacity heating lamps.

The bench counter is reinforced for stability with panels are available in various colors to fit surrounding décor. This series is perfect for institutions and commercial canteens of any serving capacity.





Nayati Furniture & Exhausts

"Sturdy and Durable"

The Furniture Systems line is meticulously designed, including a unique rounded joint that minimizes water seepage and facilitates a hygienic workspace.

With emphasis on **build quality and durability**, the bench counter is reinforced and coated with scratch-resistant finishing. The Furniture series is designed to complement our **Western, Oriental, Refrigeration, Dishwasher and Oven** lines for enhanced workflow dynamics.



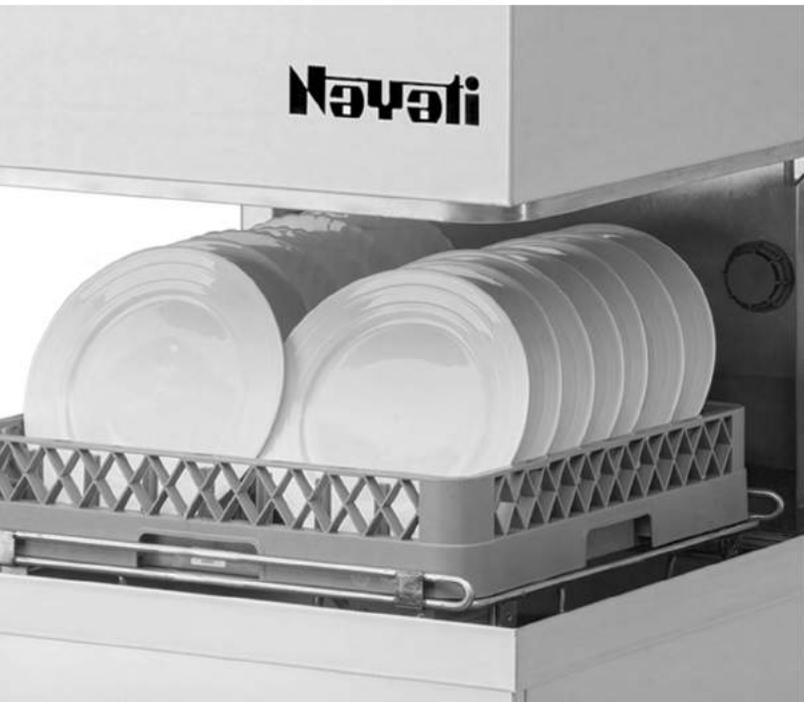
Nayati Refrigerations

“Efficient and Steady”

Nayati’s chilling and freezing solutions include Under Counter, Upright Cabinet Cold Room, Mega Box, Chilling Banquet Trolley, Retarder Proofer and Blast Chiller Freezer.

Each unit is constructed with high density insulated panels, supported with digital temperature control technology to maintain freshness during storage.





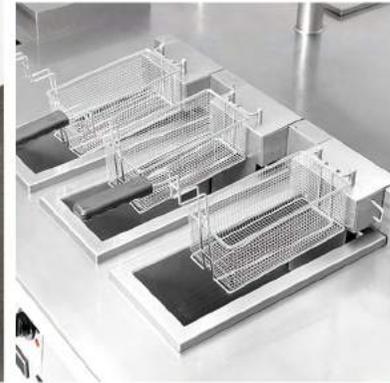
Nayati Dishwasher

“Clean and Thorough”

Our dishwashing line consists of under-counter front-loading dishwashers, pass-through hood type dishwashers, compact rack type and mini-flight type.

The standard dishwasher is equipped with a built-in detergent pump, rinse-aid pump and a heavy duty pump to avoid potential issues with low-pressure water inflow. The digital user interface ensures effortless operation, making this the perfect partner for catering businesses of all sizes.





Gourmet Master Kitchen Block

"Mighty and Prestigious"

The Gourmet Master is the pinnacle of our kitchen lines, the ultimate tool for the high performing kitchen.

This kitchen block is designed to set the stage for transcending culinary expressions - a stage where chefs can let their passion be guided by world-class cooking

GOURMET MASTER





Gourmet Master
Professional Fitted Kitchen

Home Kitchen ————— “Unique and Timeless”

A premium and state-of-the-art kitchen set for the cooking enthusiast, tailored to the unique requirements of the customer's home.

With a design that reflects on the highest industry specifications, each unit is equipped with reinforced top panels in stainless steel. The rounded corners and smooth front panels provide an easy-to-clean and hygienic workspace, both indoor and outdoor.

With the Home Kitchen line, anyone can enjoy professional cooking at home.





Total Food Service Solutions



Nayati International Network

ASIA

Vietnam

Sunshine Equipment
47-49 Phan Xich Long St.
Phu Nhuan Dist
Ho Chi Minh City
Vietnam
tel: +84 8 3517 1086
fax: +84 8 3517 1089
e info@sunshine-equipment.net
w www.sunshine-equipment.net

Cambodia

Sunshine Equipment
#52, St 135
Sangkat Phsar Doem
Thkove, Khan Chamkar Morn
Phnom Penh
Kingdom of Cambodia
e chanrith@sunshine-equipment.net
w www.sunshine-equipment.net

Malaysia

Topchef Kitchen Equipment House
#02-196
Malaysia 528840
tel: +6784 8771
fax: +6784 8774

South Korea

HK Company
92-33 Songjeong-Dong
Seongdong-Gu
Seoul-Korea
tel: +82 2 469 0070
fax: +82 2 469 0156
e hkk0200@gmail.com
w www.ehkc.co.kr

Singapore

Nayati (Singapore) PTE LTD
627A Aljunied Road
#07-02 Biztech Centre
Singapore 389842
tel: +65 6747 1105
fax: +65 6316 5991
e nayati@singnet.com.sg

Taiwan

Unitech Fodservice Corp.
8F-2 No. 348 Sec 6
Nanjing E. Road
Taipei 11470
Taiwan
tel: +886 2 27922788
fax: +886 2 279212213
e info@unitech-e.com.tw
w www.unitech-e.com.tw



Total Food Service Solutions



Nayati International Network

BELGIUM

S.A bds N.V
155, Chaussee de Tervuren
1410 Waterloo
Belgium
tel: +32 2 3584892
fax: +32 2 3596290
e info@nayati.eu
w www.nayati.eu

UNITED KINGDOM

Nayati Ltd.
Rotterdam Park
Sutton Fields Industrial Estate
Kingston Upon Hull
East Yorkshire HU7 QAN
United Kingdom
tel: +44 1482888000
e info@nayati.co.uk
w www.nayati.co.uk

SWITZERLAND

Gamatech AG
Im riet 7
CH - 8308 Illnau
tel: +41 52346 2427
fax: +41 52346 2458
e info@gamatech.ch
w www.gamatech.ch

NORTH AMERICA

Nayati USA
1205 175th PL SW Lynnwood
Washington 98037
USA
tel: +12066696816
e nayati.usa@gmail.com

RUSSIA

Technoflot Co Ltd
Chapaeva Street 15
Saint Petersburg
Russia
tel: +78123278472
fax: +7812 454 6919
e ajb@tfdecor.ru
w www.tfdecor.ru

DUBAI

Cold 24
European Business Centre 2/1
A1 Street
1st floor office 156
Dubai Investment Park 1
Dubai
tel: +971 4 813 5156
e ho@cold24.me



NAYATI INTERNATIONAL EXHIBITIONS

ASIA

Food and Hotel Asia
Singapore, Singapore

Food and Hotel Malaysia
Kuala Lumpur, Malaysia

Seoul Food
Seoul, South Korea

COEX
Seoul, South Korea

FHV Vietnam
Ho Chi Minh, Vietnam

Foodtech
Taipei, Taiwan

Hotelex
Shanghai, China





NAYATI INTERNATIONAL EXHIBITIONS

EUROPE & AUSTRALIA

Host
Milan, Italy

Sirha
Lyon, France

Equiphotel
Paris, France

Hotelympia
London, United Kingdom

PIR Restaurant Equipment
Moscow, Russia

Inteco
Brno, Czech Republic

Fine Food
Melbourne, Australia





NAYATI EXPORT DESTINATIONS

ALL COUNTRIES

EAST EUROPE

Czech Republic
Poland
Ukraine
Latvia
Lithuania

CENTRAL EUROPE

Belgium
Austria
France
Germany
Holland
Ireland
France
Switzerland
UK

NORTH EUROPE

Denmark
Finland
Norway
Sweden

SOUTH EUROPE

Greece
Italy
Spain
Monaco

NORTH AFRICA

Algeria
Moroco

AFRICA

Gambia
Mauritius
Nigeria
Reunion Island
South Africa
Seychelles

ARABIC

Bahrein
Egypt
Oman
Qatar
Saudi Arabia
UAE

MIDDLE EAST

Israel
Lebanon
Turkey

OCEANIE

Australia
Fiji
Papua New Guinea
New Caledonia
Vanuate

INDO CHINA

Cambodia
Malaysia
Philippines
Singapore
Thailand
Vietnam

CHINA

China
Hong Kong
Taiwan

EAST ASIA

Japan
South Korea

RUSSIA

Afghanistan
Azerbaijan
Russia
Georgia

INDIA REGION

Bangladesh
India
Maldives
Nepal
Pakistan

AMERICA

Canada
USA
Chile

CARIBIC

Cuba
Haiti



NAYATI INTERNATIONAL CUSTOMERS

Pallazzo Hotel
Mumbai

Hyatt Regency
Chandigarh

Grand Hyatt
Dubai

Sheraton
Dubai

Shangrila Hotel
Paris

Hyatt Ukraine

Safari Island
Maldives

Disneyland
France

Bishop Auckland
UK

Beauvallon

Taverne

Belgium

Grand Rosan
Safari Sri Lanka



NAYATI INTERNATIONAL CUSTOMERS

J.W. Marriot
Mumbai

Leela Kempinsky
Mumbai

Shangri-La
Mumbai

Novotel
Ahmedabad

Holiday Inn
Jaipur

Royal Singhi
Nepal

National Ice Cream
Nepal

Birmani Kitchen
Nepal Army

Nanglo Bakery
Nepal

Hyatt Regency
Ahmedabad

Westin Kolkata

La Praire Hospital
Swiss

Corner Kitchen
Hongkong

Anji Hello Kitty Land
China

Godavari Resort
Nepal

Paukan Cruises Ayravata
Myanmar



NAYATI INTERNATIONAL CUSTOMERS

Holiday Inn
Maldives

Aitken Spence
Maldives

Veligandu Island Resort
Maldives

Corner Kitchen
Hongkong

**The Palms
Country Club**
Philippines

**Shanxi French
Restaurant** China

Shanghai Center
China

Best Western
Myanmar

Lotte Hotel Korea
Kunjang University Korea
Yuksang Hotel Korea

Harbin Kempinski
China

Crown Hotel
Sri Lanka

Ibis Hotel
Vizag

Intercontinental
Delhi



Total Food Service Solutions

Jl. Raya Terboyo No. 15
Kawasan Industri Terboyo Megah
Semarang 50112 - Central Java, Indonesia
Tel. +62 24 6580 573 Fax. +62 24 6580 572
Email : nayati@nayati.com
<http://www.nayati.com/>