



Total Food Service Solution



www.nayati.com

***"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: 8th Floor, 66 Prescott Street, London E1 6HG, United Kingdom
Local office: PT Bureau Veritas Indonesia, Menara Bidakara 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: +6221-390 69 411

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Attestato di Conformità Certificate of Conformity

Si attesta che gli apparecchi sotto indicati sono risultati conformi ai requisiti essenziali della Direttiva Macchine 2006/42/CE e successive modifiche.
We certify that the below mentioned appliances turned out to be in accordance with the essential requirements of Machinery Directive 2006/42/EC and further amendments.

Costruttore / Manufacturer: PT NAYATI Indonesia
Jl. Raya Terboyo no. 19
Kawasan Industri Terboyo Megah
50112 - SEMARANG - (Indonesia)
Tipo di apparecchio / Type of appliance: COMMERCIAL JACKETED ELECTRIC BOILING PAN
Marchio commerciale / Trade mark: NAYATI
Modelli / Models: NESP 180 TA IND; NESP 150 TA IND; NESP 250 TA IND; NESP 300 TA IND
Data tecnica / Rating: 400V 3N; 50/60Hz; IPX4; 20 / 25 / 35 kW
Rapporto di Prova / Testing Report: CEL-12-043
Norme applicate / Applied standards: IEC 60335-2-47:2002 (Fourth Edition) + A1:2008 in conjunction with IEC 60335-1:2001 (Fourth Edition) (incl. Cor. 1:2001) + A1:2004 + A2:2006 (incl. Cor. 1:2006)
EN 60335-2-47:2003 + A1:2008 + A11:2012 used in conjunction with EN 60335-1:2001 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15:2011 + EN 62233:2008

Questo attestato di conformità è a richiesta della prova effettuato sul campione di prodotto esaminato, secondo le procedure della certificazione senza verifiche. Non può essere utilizzato per scopi di garanzia.
This certificate of conformity is the result of the tests carried out on the product's sample examined, following the procedures of the corresponding specification rules. This document is not a judgment on the whole production.

20130458

ING PIRMACONTROL S.p.A.
Via dell'Industria, 35 - 37050 S. Venerone (TN)



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.

CE 0085



CERT

EU type examination certificate EU-Baumusterprüfbescheinigung

CE-0085CP0357

Field of Application / Anwendungsbereich: EU Gas Appliances Regulation (EUDR 609/2009)
Owner of Certificate / Zertiifikationsnehmer: PT. NAYATI INDONESIA
Jl. Raya Terboyo No. 19, ID-50112 Semarang, Central Java
Distributor / Vertreiber: PT. NAYATI INDONESIA
Jl. Raya Terboyo No. 19, ID-50112 Semarang, Central Java
Product Category / Produktkategorie: Cooking appliances: Frying/Girl Griddle plates (2195)
Product Description / Produktbeschreibung: Griddle plate
Model / Modell: TP-JS
Countries of Destination / Bestimmungsgebiete: AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GR, HR, HU, IE, IT, LT, LU, LV, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, TR
Test Reports / Prüfberichte: Type testing: 4320918/1562 from 31.08.2016 (P.G.)
Test Body / Prüforganisation: EUC2016-426 A II B (EN 432016)
DIN EN 203 1:2017 (2014)
DIN EN 203 2:2016 (2014)

Date of Expiry / File No. / Abkürzung: 13.09.2020 / 17-0868-GEA

13.09.2018 Reg. A.12
Date of Issuance / Ausgabedatum: 13.09.2018
Date of Validity / Gültigkeitsdatum: 13.09.2018
Date of Renewal / Erneuerungsdatum: 13.09.2020

DAKIS

DAKIS

FLAM GAS LABORATORIES

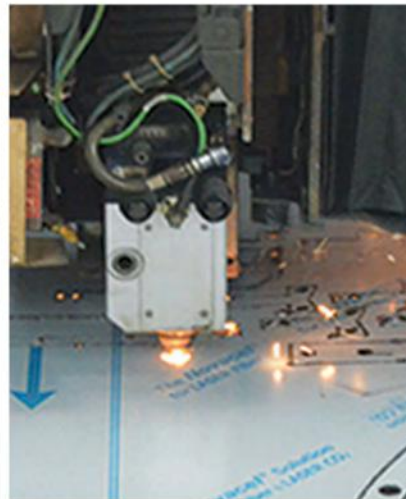
Allegato C al Certificato di Esame CE di Tipo / Annex C of CE Certificate ESTENSIONE DELLA CERTIFICAZIONE / CERTIFICATE EXTENSIONS

COSTRUTTORE / MANUFACTURER: PT NAYATI INDONESIA
MARCHIO / TRADE MARK: NAYATI
APPARECCHIO / APPLIANCE: GRIDDLE PLATE - FRY TOP
MODELLO / MODEL: NESP 180 TA IND
CODICE REVISIONE / REV N°: 4320918/1562
N° Certificato di Esame CE di Tipo / EC Certificate Number: 7058R161
CARATTERISTICHE APPARECCHIATURE ESTESE / DETAILS ABOUT EXTENDED APPLIANCE:
MODELLO / MODEL: NESP 180 TA IND
CAPACITÀ / CAPACITY: 180 L
POTENZA / POWER: 35 kW
MARCHIO / TRADE MARK: NAYATI
MARCHIO / TRADE MARK: NAYATI

In riferimento all'attestato consegnato dal Costruttore, operante sulle caratteristiche delle apparecchiature i cui modelli sono esposti, l'Organismo Nazionale Flam Gas Laboratories S.p.A. ha provveduto all'estensione della certificazione per i modelli
Referring to the certificate issued by manufacturer regarding the characteristics of the appliances whose models are exposed, the National Body attests the extension of CE Certificate for all the models here mentioned.

Data / Date: 10/10/2014

0705



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

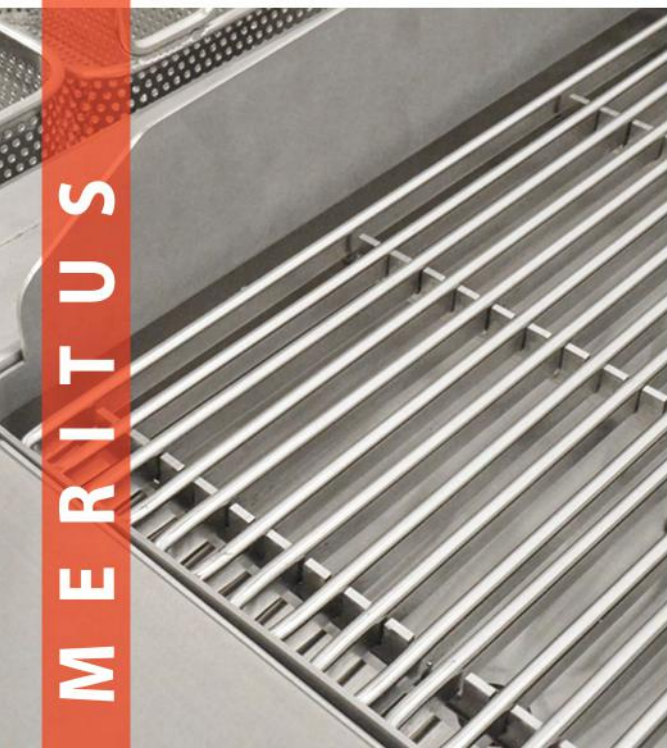
"Productive and Sturdy."

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

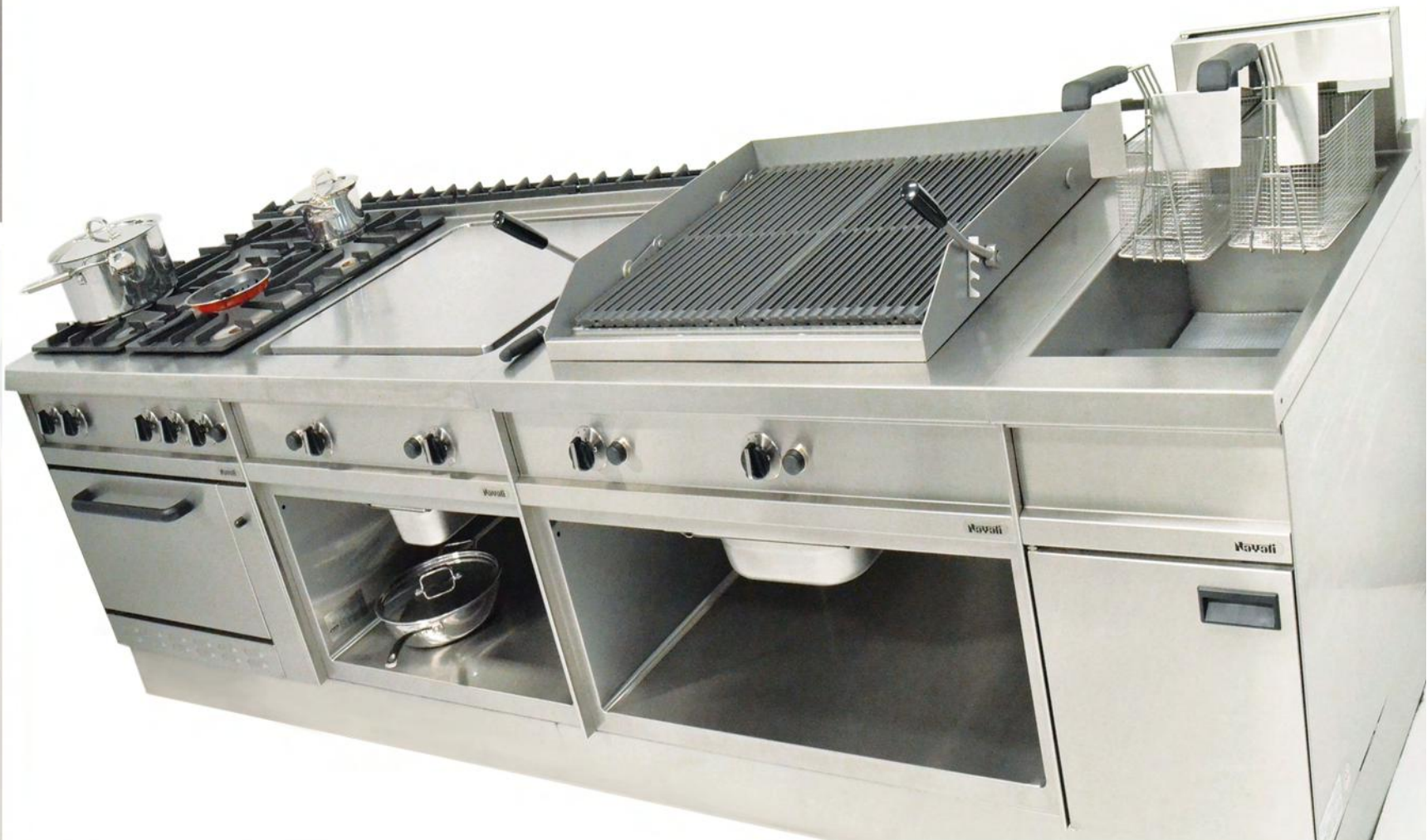
SALAMANDER

"Easy and Simple."

A must have for every Kitchen.



MERITUS

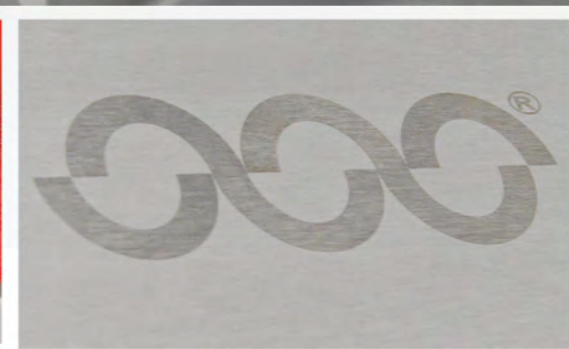
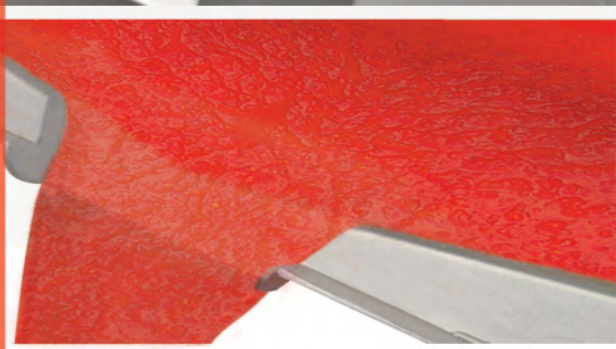
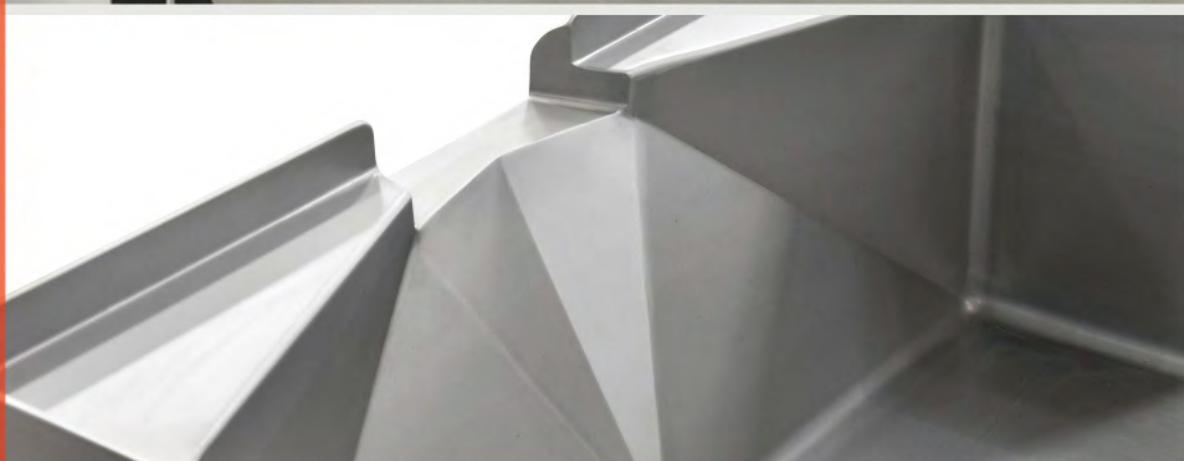


GRANDIS

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.

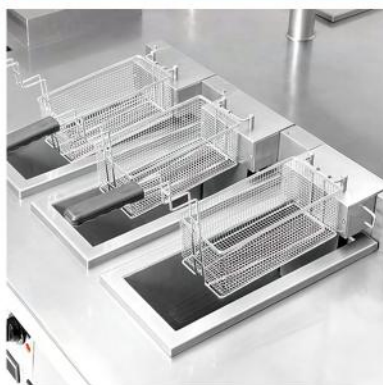


Nayati Dishwasher

"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.



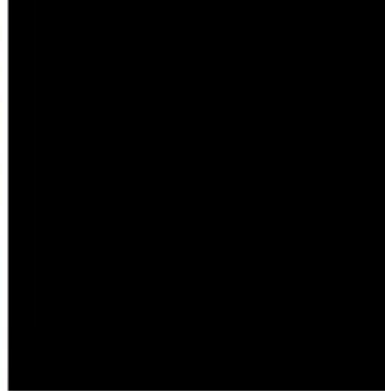
Gourmet Master Kitchen Block

"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
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.



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

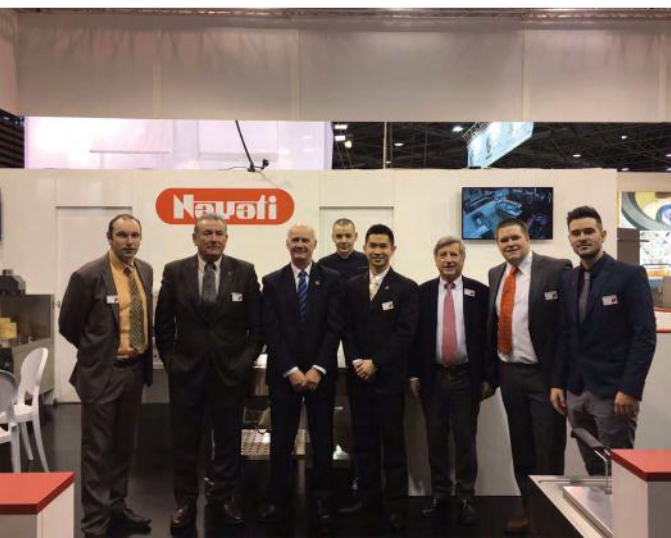
Moscow, Russia

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

Pallazzio 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

Hyatt Regency
Ahmedabad

Leela Kempinsky
Mumbai

Westin Kolkata

Shangri-La
Mumbai

La Prairie Hospital
Swiss

Novotel
Ahmedabad

Corner Kitchen
Hongkong

Holiday Inn
Jaipur

Anji Hello Kitty Land
China

Royal Singhi
Nepal

Godavari Resort
Nepal

National Ice Cream
Nepal

Paukan Cruises Ayurvata
Myanmar

Birmani Kitchen
Nepal Army

Nanglo Bakery
Nepal



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



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