



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.





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

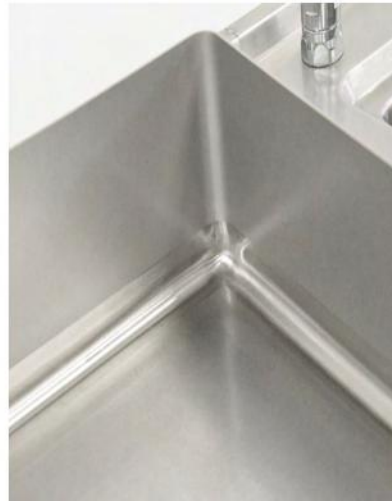
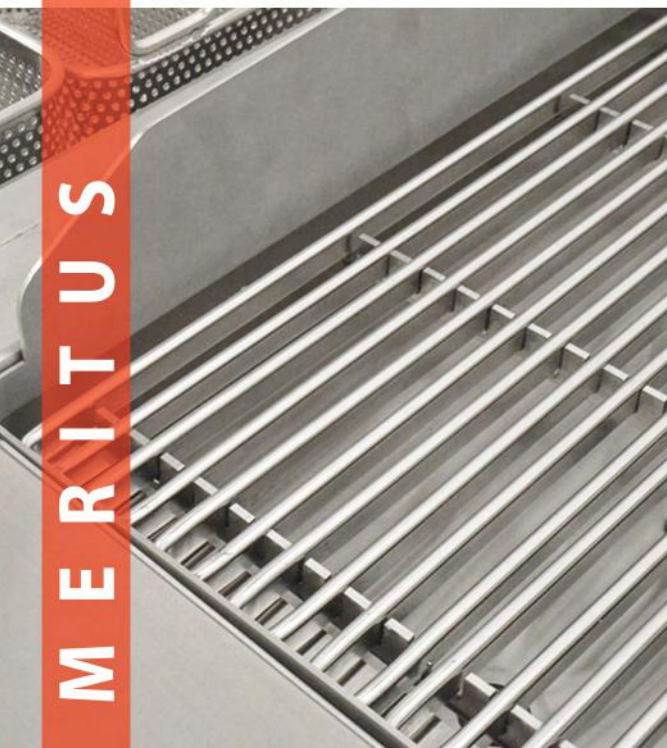
"Productive and Sturdy."

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

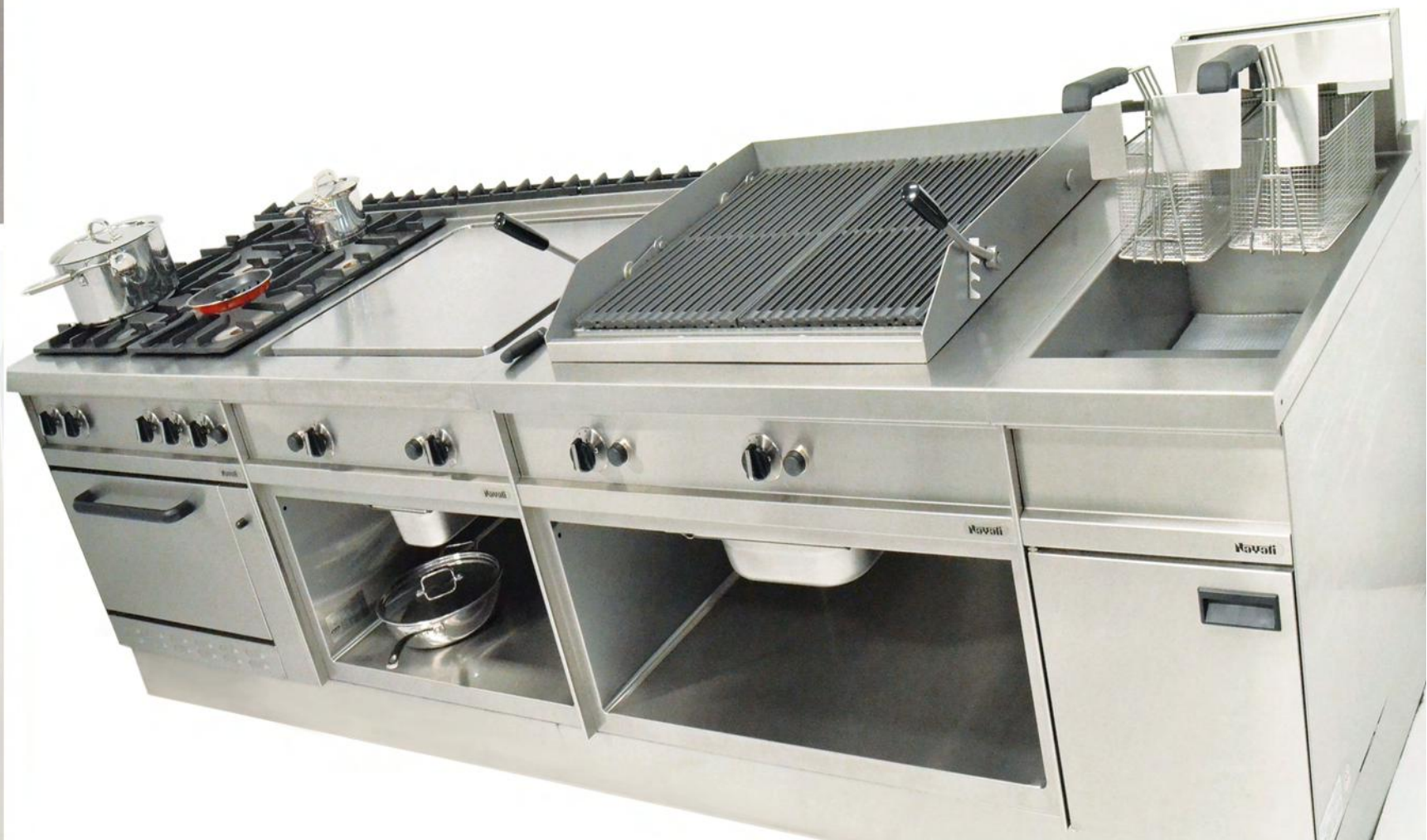
SALAMANDER

"Easy and Simple."

A must have for every Kitchen.



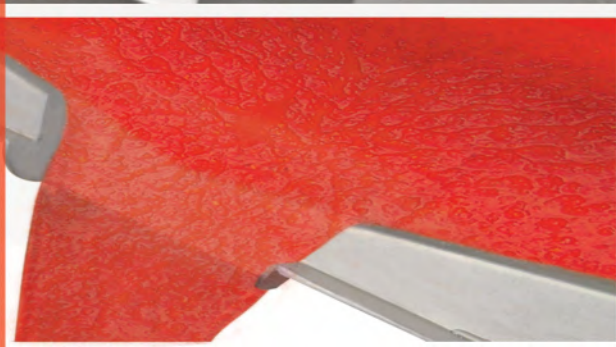
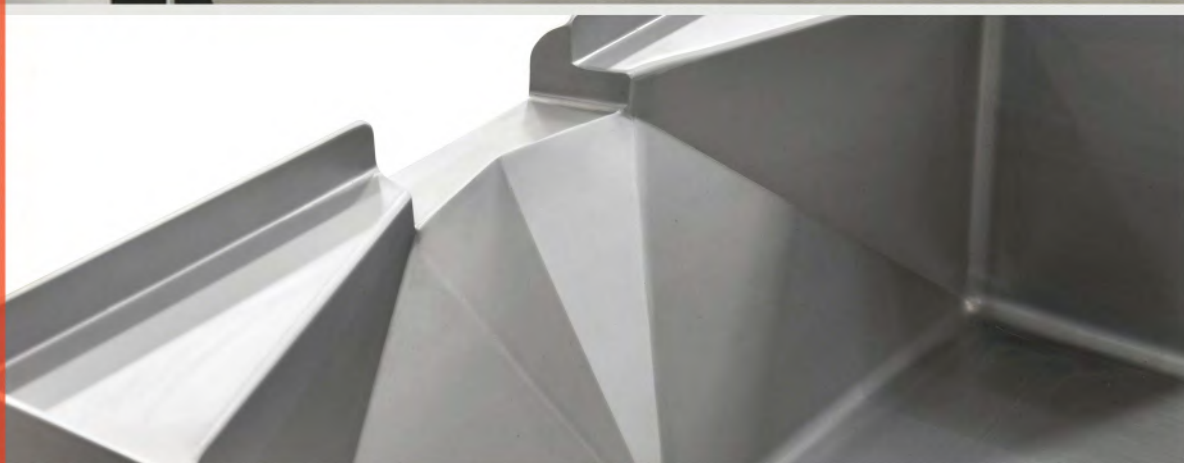
MERITUS



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.

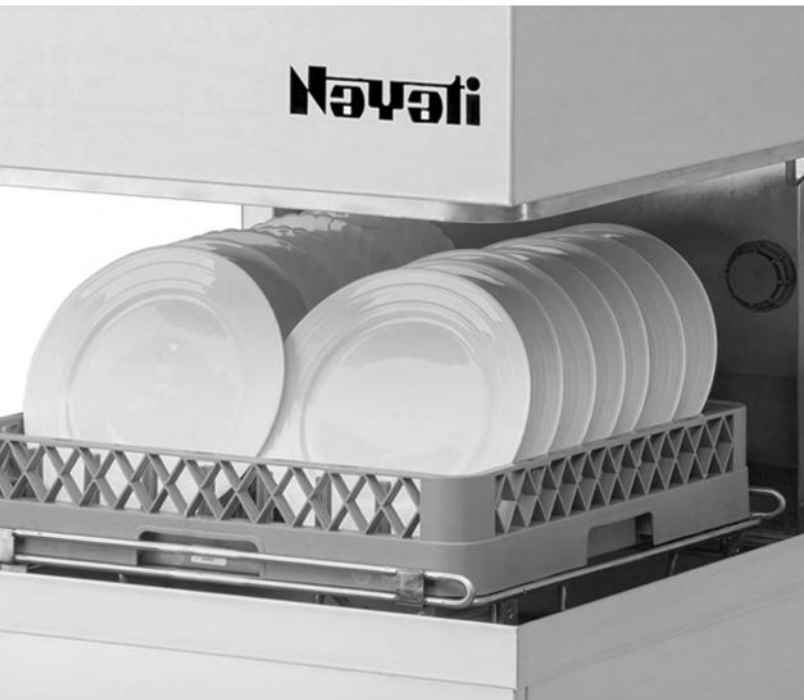


Nayati Refrigerations

"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.

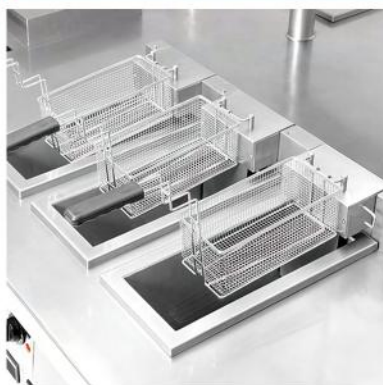


Nayati Dishwasher

"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



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Total Food Service Solutions



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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
Vanuata

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

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 Ayurvata
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



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