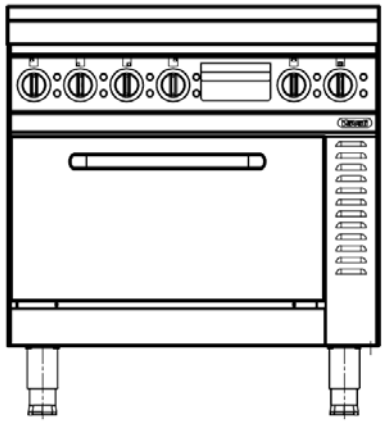
Total Food Service Solutions

Installation, Operation and Maintenance Instructions

Electric Hot Top

Model :	
NEHT 8-90 GR	Eight Heaters
	Four Heating Zones
	Removable Round Plate
	Baking Oven



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

NYT/R&D/20150706

CE

Dear customer,

Thank you for choosing our product as your trusted partner. We ensure you that we always give our best as we produce this appliance by using the finest materials. NAYATI Electric Hot Top is excellent choice to cook. In order to obtain maximum benefits of this appliance, please read this manual instruction carefully. Please notice the warnings and safety instructions to keep your safety. DO NOT use this appliance except its utility.

If you have any questions or difficulties in operating this appliance, please contact your dealer or NAYATI to acquire mechanic assistance.

NAYATI TEAM

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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 Electric Hot Top is an excellent cooking appliance made of stainless steel. Hot Top made of thick 18 mm steel 16Mo5. Top and side are mounted by 2.0 mm of Stainless Steel.It consists of four heating zone with 20.8 kW. It uses four heaters 1.7 kW and four heaters 2 kW. For Oven, it uses two lower heaters and one upper heater. This appliance is especially designed for many cooking purpose from sautéing until boiling. Unit is portable model, can be installed on base cabinet, table stand or cantilever system. 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 Electric Hot Top. 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 Electric Hot Top 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.

Technical Data

Data Table

Table 1 Technical Specification of Electric Hot Top

Technical Specification			
Model	NEHT 8-90 GR		
Overall Dimension (mm)	Width	Depth	Height
	800	900	850
Shipping Dimension (mm)	855	995	1020
Cooking Surface Hot Top (mm)	650	680	-
Cooking Surface Oven (mm)	575	666	305
Number of Heaters	For Hot top: 4 x 1.7kW (per heater) 4 x 2 kW (per heater) For Oven: lower heating: 2 x 1.75 kW (per heater) upper heating: 1 x 2.5kW (per heater)		
Working Temperature (°C)	100-450 (Hot Top) 50-300 (Oven)		
Electric Consumption	14.8 kW + 6 kW (For Oven)		
Electric Connection	3N AC 400V 50/60Hz		
Required Electrical Supply (amps)	26		
Direct Heat Emission (kW)	3.84 (Hot Top) 2.10 (Oven)		
Latent Heat Emission (kW)	1.55 (Hot Top) 0.96 (Oven)		
Steam Emission (Kg/h)	2.29 (Hot Top) 1.41(Oven)		
Net Weight (Kg)	165		

Data Plate

Figure 1:

Technical plate reports the current setting.

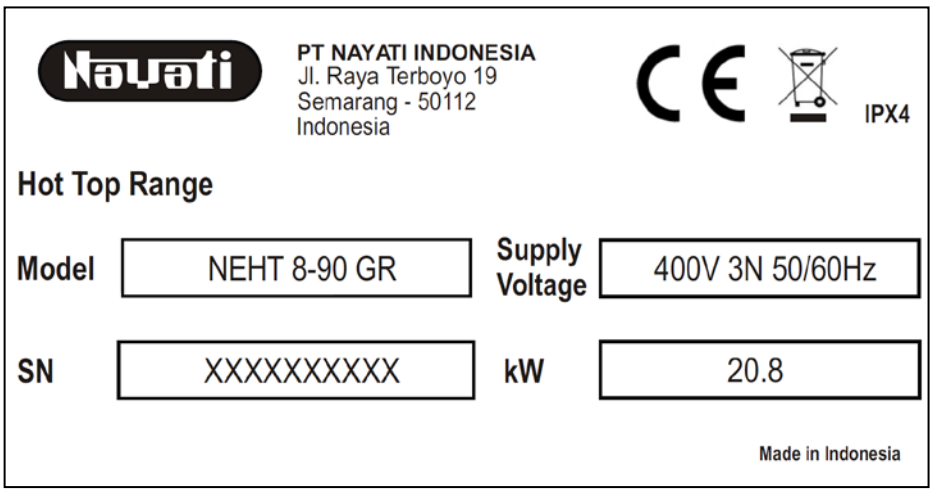


Fig. 1

Overall Dimension

NEHT 8-90 GR

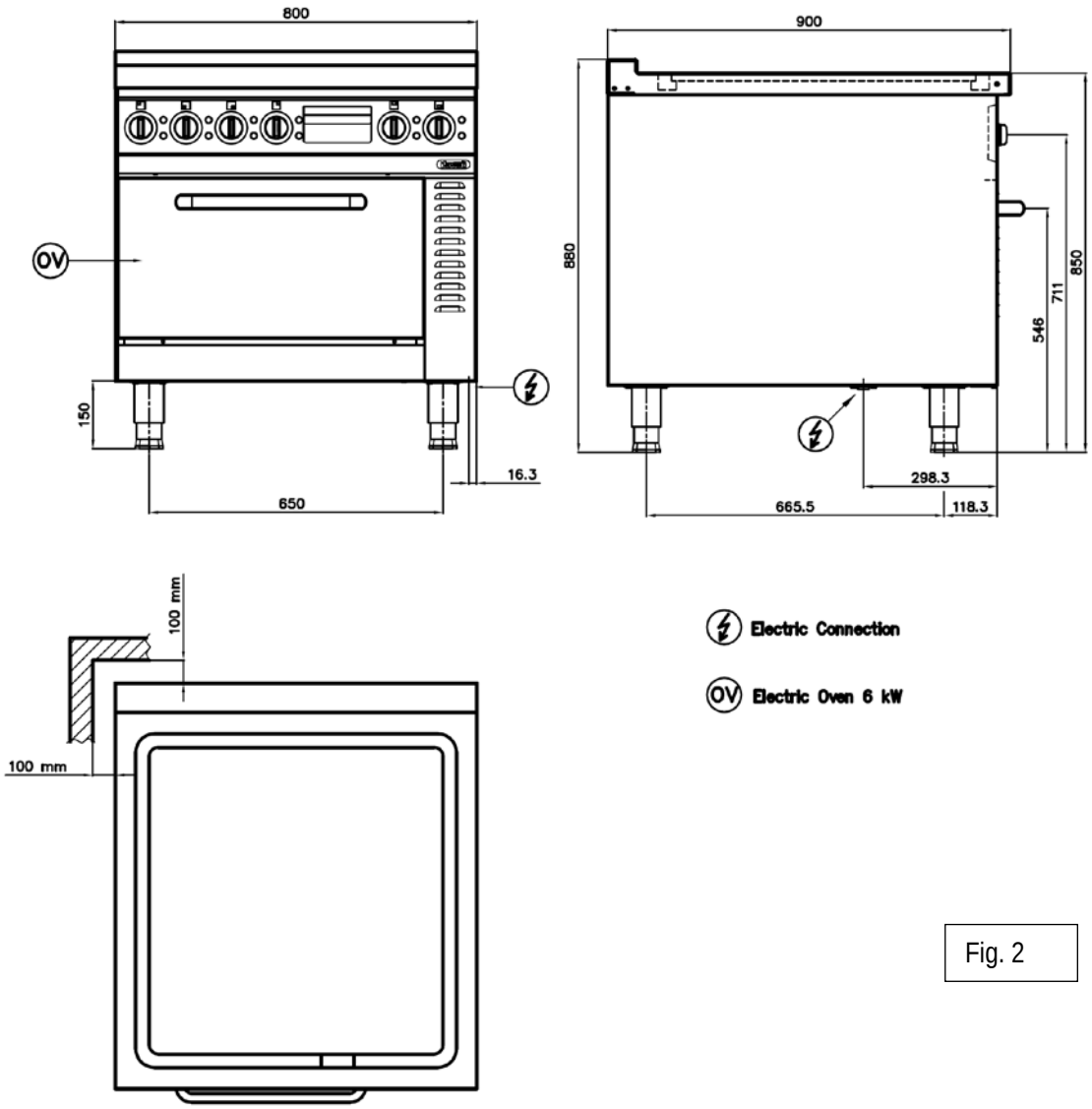


Fig. 2

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.

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

The appliance is equipped with the included or optional accessories. There are Extra Nozzle, Lifting for Hanging Hot Plate and Grill Oven as included accessories; Clip Plate for Joining as optional accessory.

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

- NEHT 8-90 GR (3N AC 400V 50/60Hz 20.8kW)

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

Control Panel Description

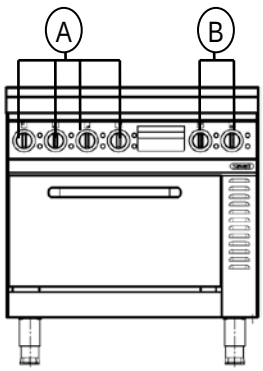


Fig. 3

A : Thermostat Control Knob for Hot Top
to turn ON / OFF the appliance and adjust the cooking level temperature.
Green Pilot Lamp
to indicates the appliance is ON / OFF
Yellow Pilot Lamp
to indicates the heating process is working

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

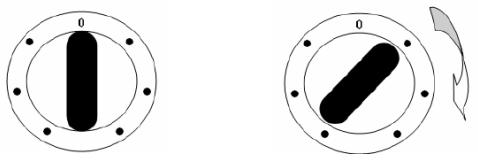
Switch ON/OFF

- Turn the Hot Top ON (Fig.4)

1. Turn Thermostat Control Knob to the right to turn ON the appliance. The Green Pilot Lamp will light to indicate the heater is working.
2. Select the power to cooking (scale on knob until 450°C).

- Turn the Hot Top OFF (Fig.4)

1. Turn Thermostat Control Knob to zero position.
2. The Green Pilot Lamp will OF to indicate the appliance is OFF.



OFF ON

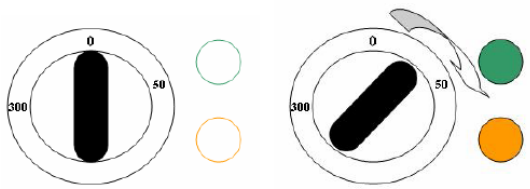
Fig. 4

- Turn the Oven ON (Fig.5)

1. To turn ON the upper heater, turn Thermostat Control Knob to right position.
2. To turn ON the lower heater, turn Thermostat Control Knob to right position. The Green Pilot Lamp will light to indicate the appliance is ON and ready to use.
3. Turn right Thermostat Control Knob to adjust cooking temperature (scale on knob until 300°C). Yellow Pilot Lamp will light to indicate the heating process is working.
4. When the temperature reached, the Yellow Pilot Lamp will OFF. The lamp will light again, when the temperature decrease.

- Turn the Oven OFF (Fig.5)

1. Turn the knob to zero (0) position.



OFF ON

Fig. 5

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:

Make sure the circuit-breaker to disconnect it from the electrical mains is OFF.

Cleaning the Hot Top

1. Let the appliance cool.
2. Wipe top surfaces with dry cloth to remove spills, grease, etc. Use blunt scraper for hard, baked-on deposits.
3. Clean the top surfaces with warm soapy water or non-abrasive paste; rinse and wipe dry.
4. Remove the drippings, scrape out food deposits and spills on the exterior surfaces; wash with warm soapy water; rinse and wipe dry.
5. DO NOT leave acid food such as vinegar, salt, lemon, etc on the stainless steel parts because it can ruin them.

Cleaning the Oven

- Interior

1. Remove shelves and wash in wash sink using a grease-dissolving detergent. Remove carbonized deposits with brush-scrub. Rinse with clean water and leave to dry
2. Pre-heat oven to 65 °C; and then switch off heat
3. Use a stiff brush or scraper to lost baked-on grease or carbonized deposits
4. Spray with oven cleaner and let stand for 5 minutes to permit chemical cleaning action to take place while oven surfaces are still warm.
5. Remove dissolved and loosened deposits with a damp cloth
6. Wipe surfaces with a clean, damp cloth to remove all traces of oven cleaner.

- Exterior

1. Wash surfaces with a grease-dissolving detergent.
2. Remove dissolved and loosened deposits with a damp cloth
3. Rinse with clean warm water; wipe dry with clean dry cloth

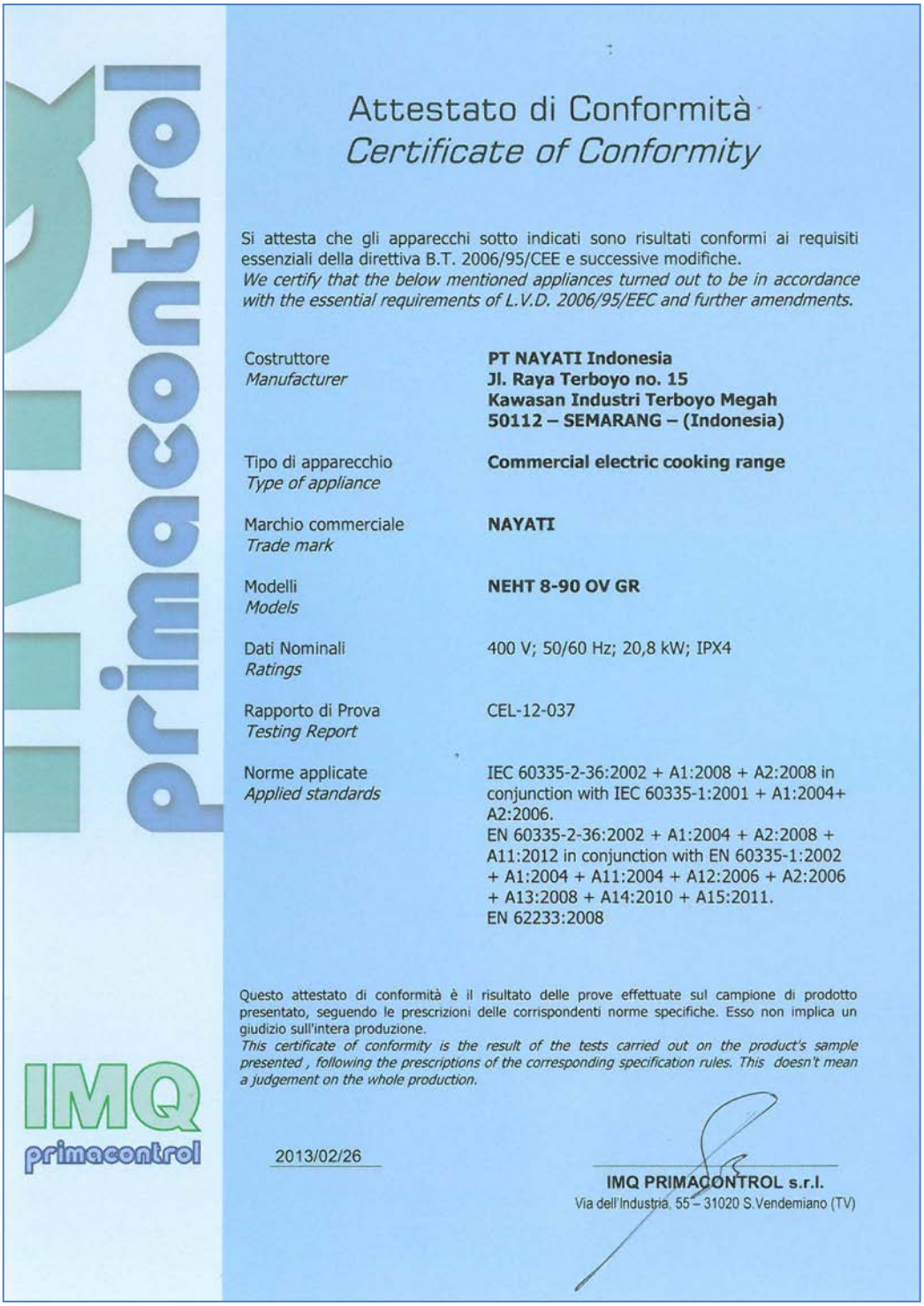
ATTENTION!

- Please make sure that the cleaning product does not contain Chlorine (bleach, hydrochloric acid, etc), these materials could oxidize and causes rust on the appliance.
- NEVER wash the appliance with direct high-pressure jet water.
- 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.
- 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	TROUBLE	CAUSE	CHECK/REPAIR
1	Rotary switch is not function	Rotary switch is broken	Check rotary switch for each step and chance if broken
		There is no electric current	Check electric current and voltage
2	Thermostat with on/off switch is not function	Switch on/off is broken	Check thermostat when turned on, pin 5 and P5 must connected, pin 6 and P6 must connected.
		Thermostat is broken	Check thermostat when settled temperature, pin 1 and 2 must connected.
3	Plate cannot heat up	Heating elements is broken	Check and change
		Thermostat 4 pole is broken	Check thermostat when turned on. Pin P1 must connected with pin 1 and pin P2 must connected with pin 2.
			Check thermostat when set temperature, pin 11 must connected with pin 12, pin 21 must connected with pin 22, pin 31 must connected with pin 32, and pin 41 must connected with pin 42.
		There is no electric current	Check electric current and voltage
4	Pilot Lamp is not function	Lamp is broken	Check and change
		There is no electric current between thermostat and pilot lamp	Check electric current and voltage in the pilot lamp and thermostat.
5	Oven's temperature cannot heat up	Heating element is broken	Check and change
		There is no electric current between heating element, thermostat and pilot lamp	Check electric current and voltage at heating element, thermostat and pilot lamp
6	Contactor is not function	Coil is broken or burnt	Check and change
		Contact relay is broken	Check and change

CE Certificate



Attestato di Conformità
Certificate of Conformity

Si attesta che gli apparecchi sotto indicati sono risultati conformi ai requisiti essenziali della direttiva B.T. 2006/95/CEE e successive modifiche.
We certify that the below mentioned appliances turned out to be in accordance with the essential requirements of L.V.D. 2006/95/EEC and further amendments.

Costruttore *Manufacturer*	**PT NAYATI Indonesia** **Jl. Raya Terboyo no. 15** **Kawasan Industri Terboyo Megah** **50112 – SEMARANG – (Indonesia)**
Tipo di apparecchio *Type of appliance*	**Commercial electric cooking range**
Marchio commerciale *Trade mark*	**NAYATI**
Modelli *Models*	**NEHT 8-90 OV GR**
Dati Nominali *Ratings*	400 V; 50/60 Hz; 20,8 kW; IPX4
Rapporto di Prova *Testing Report*	CEL-12-037
Norme applicate *Applied standards*	IEC 60335-2-36:2002 + A1:2008 + A2:2008 in conjunction with IEC 60335-1:2001 + A1:2004+ A2:2006. EN 60335-2-36:2002 + A1:2004 + A2:2008 + A11:2012 in conjunction with EN 60335-1:2002 + A1:2004 + A11:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15:2011. EN 62233:2008

Questo attestato di conformità è il risultato delle prove effettuate sul campione di prodotto presentato, seguendo le prescrizioni delle corrispondenti norme specifiche. Esso non implica un giudizio sull'intera produzione.
This certificate of conformity is the result of the tests carried out on the product's sample presented , following the prescriptions of the corresponding specification rules. This doesn't mean a judgement on the whole production.

2013/02/26

IMQ PRIMACONTROL s.r.l.
Via dell'Industria, 55 – 31020 S.Vendemiano (TV)

IMQ primacontrol

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Type	: NEHT 8-90 (A) GR
Voltage	: 3N-400V
Frequency	: 50/60Hz
Power Consumption	: 20,8kW
Gas Consumption	:
Current	: 26A

electrical documentation

Telp.+62 24 6580 573 Fax.+62 24 6580 573 nayati@nayati.com

PT.NAYATI INDONESIA
Jl.Raya Terboyo No.19
Kawasan Industri Terboyo Megah
Semarang 50112

NEHT 8-90 (A) GR		
3N-400V	20,8kW	26A
50/60Hz		

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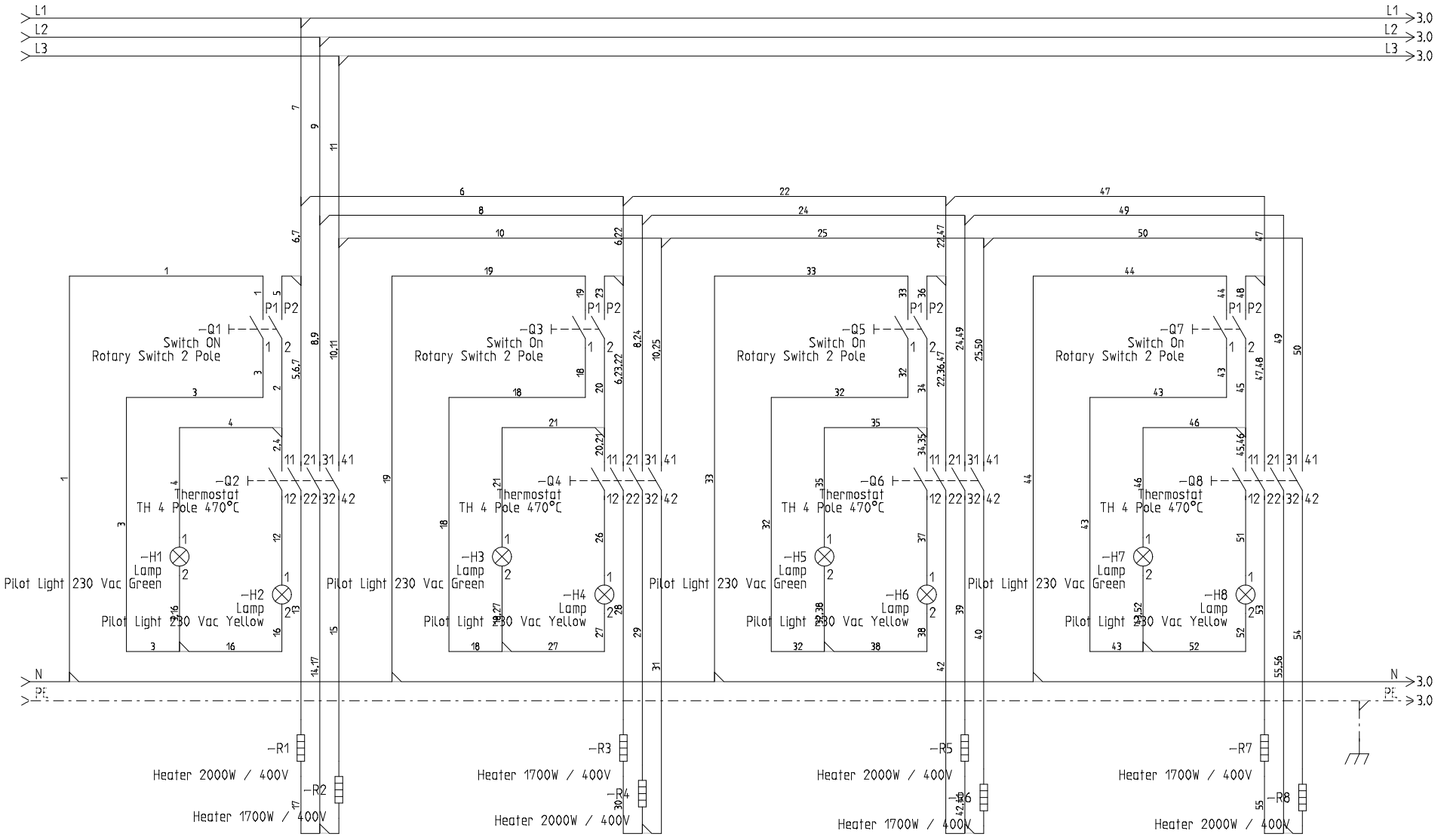

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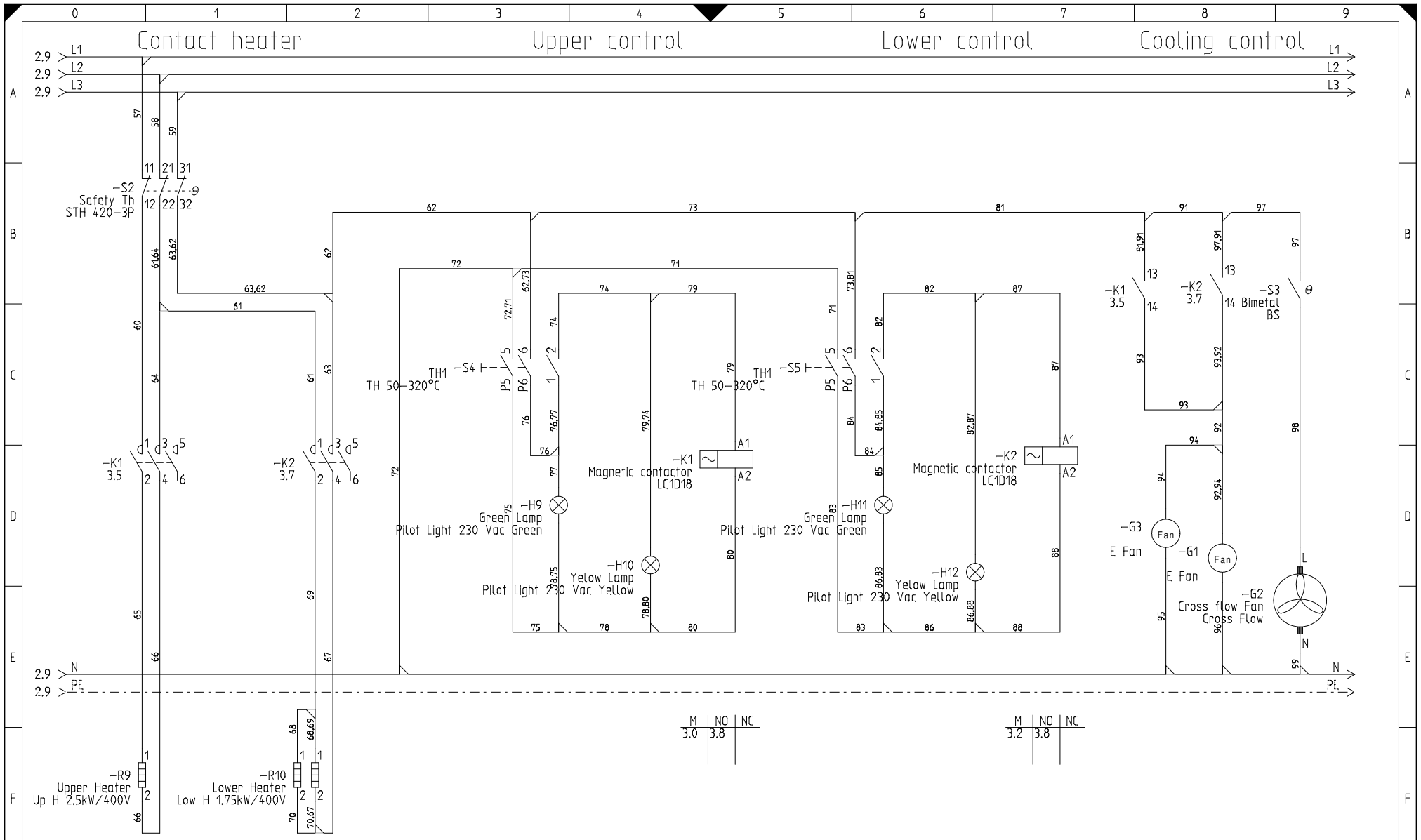
		3N-400V	20,8kW	26A	Rev Nr.	Rev Date	Drawn Anton / All Page 3	Next Page 3
		50/60Hz						



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List of Documents

Sheet	Kind of Document	Description	Revision date
1	L of Documents		3/24/2015
1	Circuit diagrams		5/22/2014
2	Circuit diagrams		1/21/2015
3	Circuit diagrams		1/21/2015
1	L of Products		
2	L of Products		
1	L of Wires		
2	L of Wires		
3	L of Wires		
4	L of Wires		
1	L of Parts		

Nayati

PT.NAYATI INDONESIA
Jl.Raya Terboyo No.19
Kawasan Industri Terboyo Megah
Semarang 50112

NEHT 8-90 (A) GR

3N-400V	20,8kW	26A
50/60Hz		

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List of Products

Product	Type	Description	Manufacture	Document type	Sheet	Path
-H1	Pilot Light 230 Vac Green	Lamp		Circuit diagrams	2	1
-Q1	Rotary Switch 2 Pole	Switch ON		Circuit diagrams	2	1
-H2	Pilot Light 230 Vac Yellow	Lamp		Circuit diagrams	2	2
-Q2	TH 4 Pole 470°C	Thermostat	E.G.O	Circuit diagrams	2	2
-R1	Heater 2000W / 400V	Heater		Circuit diagrams	2	2
-R2	Heater 1700W / 400V	Heater		Circuit diagrams	2	2
-H3	Pilot Light 230 Vac Green	Lamp		Circuit diagrams	2	3
-H4	Pilot Light 230 Vac Yellow	Lamp		Circuit diagrams	2	4
-Q3	Rotary Switch 2 Pole	Switch On		Circuit diagrams	2	4
-Q4	TH 4 Pole 470°C	Thermostat	E.G.O	Circuit diagrams	2	4
-R3	Heater 1700W / 400V	Heater		Circuit diagrams	2	4
-R4	Heater 2000W / 400V	Heater		Circuit diagrams	2	4
-H5	Pilot Light 230 Vac Green	Lamp		Circuit diagrams	2	5
-H6	Pilot Light 230 Vac Yellow	Lamp		Circuit diagrams	2	6
-Q5	Rotary Switch 2 Pole	Switch On		Circuit diagrams	2	6
-Q6	TH 4 Pole 470°C	Thermostat	E.G.O	Circuit diagrams	2	6
-R5	Heater 2000W / 400V	Heater		Circuit diagrams	2	6
-R6	Heater 1700W / 400V	Heater		Circuit diagrams	2	6
-H7	Pilot Light 230 Vac Green	Lamp		Circuit diagrams	2	7
-H8	Pilot Light 230 Vac Yellow	Lamp		Circuit diagrams	2	8
-Q7	Rotary Switch 2 Pole	Switch On		Circuit diagrams	2	8
-Q8	TH 4 Pole 470°C	Thermostat	E.G.O	Circuit diagrams	2	8
-R7	Heater 1700W / 400V	Heater		Circuit diagrams	2	8
-R8	Heater 2000W / 400V	Heater		Circuit diagrams	2	8
-R9	Up H 2.5kW/400V	Upper Heater		Circuit diagrams	3	0
-S2	STH 420-3P	Safety Th		Circuit diagrams	3	0
-R10	Low H 1.75kW/400V	Lower Heater		Circuit diagrams	3	2
-R11	Low H 1.75kW/400V	H9		Circuit diagrams	3	2
-H9	Pilot Light 230 Vac Green	Green Lamp		Circuit diagrams	3	3
-S4	TH 50-320°C	TH1	E.G.O	Circuit diagrams	3	3

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NEHT 8-90 (A) GR		
3N-400V	20,8kW	26A
50/60Hz		

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Product	Type	Description	Manufacture	Document type	Sheet	Path
-H10	Pilot Light 230 Vac Yellow	Yelow Lamp		Circuit diagrams	3	4
-K1	LC1D18	Magnetic contactor	Schneider	Circuit diagrams	3	5
-S5	TH 50-320°C	TH1	E.G.O	Circuit diagrams	3	5
-H11	Pilot Light 230 Vac Green	Green Lamp		Circuit diagrams	3	6
-H12	Pilot Light 230 Vac Yellow	Yelow Lamp		Circuit diagrams	3	6
-K2	LC1D18	Magnetic contactor	Schneider	Circuit diagrams	3	7
-G1	E Fan	Elecreic motor Fan		Circuit diagrams	3	8
-G3	E Fan	Elecreic motor Fan		Circuit diagrams	3	8
-G2	Cross Flow	Cross flow Fan		Circuit diagrams	3	9
-S3	BS	Bimetal		Circuit diagrams	3	9

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List of Connections

From	To	Type	No.	Colour	Square
–Q1:P1	N	Heat Resistant	1	BU	2,5
–Q1:2	–Q2:11	Heat Resistant	2	RD	1,5
–H1:2	–Q1:1	Heat Resistant	3	BU	1,5
–Q2:11	–H1:1	Heat Resistant	4	RD	1,5
–Q2:21	–Q1:P2	Heat Resistant	5	RD	2,5
–Q2:21	–Q4:21	Heat Resistant	6	RD	2,5
–Q2:21	L1	Heat Resistant	7	RD	2,5
–Q2:31	–Q4:31	Heat Resistant	8	RD	2,5
–Q2:31	L2	Heat Resistant	9	RD	2,5
–Q2:41	–Q4:41	Heat Resistant	10	RD	2,5
–Q2:41	L3	Heat Resistant	11	RD	2,5
–Q2:12	–H2:1	Heat Resistant	12	RD	1,5
–Q2:22	–R1:1	Heat Resistant	13	BK	2,5
–Q2:32	–R2:2	Heat Resistant	14	BK	2,5
–Q2:42	–R2:1	Heat Resistant	15	BK	2,5
–H2:2	–H1:2	Heat Resistant	16	BU	1,5
–R1:2	–Q2:32	Heat Resistant	17	BK	2,5
–H3:2	–Q3:1	Heat Resistant	18	BU	1,5
–Q3:P1	N	Heat Resistant	19	BU	2,5
–Q3:2	–Q4:11	Heat Resistant	20	RD	1,5
–Q4:11	–H3:1	Heat Resistant	21	RD	1,5
–Q4:21	–Q6:21	Heat Resistant	22	RD	2,5
–Q4:21	–Q3:P2	Heat Resistant	23	RD	2,5
–Q4:31	–Q6:31	Heat Resistant	24	RD	2,5
–Q4:41	–Q6:41	Heat Resistant	25	RD	2,5
–Q4:12	–H4:1	Heat Resistant	26	RD	1,5
–H4:2	–H3:2	Heat Resistant	27	BU	1,5
–R3:1	–Q4:22	Heat Resistant	28	BK	2,5
–R4:1	–Q4:32	Heat Resistant	29	BK	2,5
–R3:2	–R4:2	Heat Resistant	30	BK	2,5

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50/60Hz		

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From	To	Type	No.	Colour	Square
-R4:2	-Q4:42	Heat Resistant	31	BK	2,5
-H5:2	-Q5:1	Heat Resistant	32	BU	1,5
-Q5:P1	N	Heat Resistant	33	BU	2,5
-Q5:2	-Q6:11	Heat Resistant	34	RD	1,5
-Q6:11	-H5:1	Heat Resistant	35	RD	1,5
-Q6:21	-Q5:P2	Heat Resistant	36	RD	2,5
-Q6:12	-H6:1	Heat Resistant	37	RD	1,5
-H6:2	-H5:2	Heat Resistant	38	BU	1,5
-R5:1	-Q6:32	Heat Resistant	39	BK	2,5
-R6:1	-Q6:42	Heat Resistant	40	BK	2,5
-R5:2	-R6:2	Heat Resistant	41	BK	2,5
-R5:2	-Q6:22	Heat Resistant	42	BK	2,5
-H7:2	-Q7:1	Heat Resistant	43	BU	1,5
-Q7:P1	N	Heat Resistant	44	BU	2,5
-Q7:2	-Q8:11	Heat Resistant	45	RD	1,5
-Q8:11	-H7:1	Heat Resistant	46	RD	1,5
-Q8:21	-Q6:21	Heat Resistant	47	RD	2,5
-Q8:21	-Q7:P2	Heat Resistant	48	RD	2,5
-Q8:31	-Q6:31	Heat Resistant	49	RD	2,5
-Q8:41	-Q6:41	Heat Resistant	50	RD	2,5
-Q8:12	-H8:1	Heat Resistant	51	RD	1,5
-H8:2	-H7:2	Heat Resistant	52	BU	1,5
-R7:1	-Q8:22	Heat Resistant	53	BK	2,5
-R8:1	-Q8:42	Heat Resistant	54	BK	2,5
-R7:2	-Q8:32	Heat Resistant	55	BK	2,5
-R8:2	-Q8:32	Heat Resistant	56	BK	2,5
-S2:11	L1	Heat Resistant	57	RD	2,5
-S2:21	L2	Heat Resistant	58	RD	2,5
-S2:31	L3	Heat Resistant	59	RD	2,5
-S2:12	-K1:1	Heat Resistant	60	RD	2,5

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List of Connections

From	To	Type	No.	Colour	Square
-S2:22	-K2:1	Heat Resistant	61	RD	2,5
-S2:32	-S4:6	Heat Resistant	62	RD	2,5
-S2:32	-K2:3	Heat Resistant	63	RD	2,5
-K1:3	-S2:22	Heat Resistant	64	RD	2,5
-K1:2	-R9:1	Heat Resistant	65	BK	2,5
-R9:2	-K1:4	Heat Resistant	66	BK	2,5
-K2:4	-R11:2	Heat Resistant	67	BK	2,5
-R11:1	-R10:1	Heat Resistant	68	BK	2,5
-R11:1	-K2:2	Heat Resistant	69	BK	2,5
-R11:2	-R10:2	Heat Resistant	70	BK	2,5
-S4:5	-S5:5	Heat Resistant	71	BU	2,5
-S4:5	N	Heat Resistant	72	BU	2,5
-S4:6	-S5:6	Heat Resistant	73	RD	2,5
-S4:2	-H10:1	Heat Resistant	74	RD	1,5
-S4:P5	-H9:2	Heat Resistant	75	BU	1,5
-S4:P6	-S4:1	Heat Resistant	76	RD	1,5
-S4:1	-H9:1	Heat Resistant	77	RD	1,5
-H9:2	-H10:2	Heat Resistant	78	BU	1,5
-H10:1	-K1:A1	Heat Resistant	79	RD	1,5
-H10:2	-K1:A2	Heat Resistant	80	BU	1,5
-S5:6	-K1:13	Heat Resistant	81	RD	1,5
-S5:2	-H12:1	Heat Resistant	82	RD	1,5
-S5:P5	-H11:2	Heat Resistant	83	BU	1,5
-S5:P6	-S5:1	Heat Resistant	84	RD	1,5
-S5:1	-H11:1	Heat Resistant	85	RD	1,5
-H11:2	-H12:2	Heat Resistant	86	BU	1,5
-H12:1	-K2:A1	Heat Resistant	87	RD	1,5
-H12:2	-K2:A2	Heat Resistant	88	BU	1,5
-K1:13	-K2:13	Heat Resistant	91	RD	1,5
-K2:14	-G1:L	Heat Resistant	92	RD	1,5

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From	To	Type	No.	Colour	Square
-K1:14	-K2:14	Heat Resistant	93	RD	1,5
-G1:L	-G3:L	Heat Resistant	94	RD	1,5
-G3:N	N	Heat Resistant	95	BU	1,5
-G1:N	N	Heat Resistant	96	BU	1,5
-S3:1	-K2:13	Heat Resistant	97	RD	1,5
-S3:2	-G2:L	Heat Resistant	98	RD	1,5
-G2:N	N	Heat Resistant	99	BU	1,5

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List of Parts

Total	Type	Description	Volt	Ampere	Watt	Contact miror	Manufacture	Stock Nr
1	BS	Bimetal		16				PD.4041
1	Cross Flow	Cross flow fan 230 V	230					1PR.1693
2	E Fan	Electric motor fan	230					PD.2479
4	Heater 1700W / 400V	Heater 1700W / 400V	400		1700			PD.2221
4	Heater 2000W / 400V	Heater 2000W / 400V	400		2000			PD.2222
2	LC1D18	Magnetic Contactor 18A	230	18			Schneider	KB.5033A
2	Low H 1.75kW/400V	Lower Heater 1.75kW/400V	230		1750			PD.2279
6	Pilot Light 230 Vac Green	Pilot Light 230 V Green (346882)	230					* PD.414KB-1
6	Pilot Light 230 Vac Yellow	Pilot Light Yellow 230 V	230					PD.414JB-1
4	Rotary Switch 2 Pole	Rotary Switch 2 Pole						PD.412Q
1	STH 420-3P	Safety Thermostat 420 C 3 Pole						PD.412GA
4	TH 4 Pole 470°C	Thermostat 4 Pole 470°C		16			E.G.O	PD.4120
2	TH 50-320°C	Thermostat w/ Switch On/Off 50-320 C		16			E.G.O	PD.412C
1	Up H 2.5kW/400V	Upper Heater 2.5kW/400V	400		2500			PD.2280

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