

Product Overview



2023

www.nayati.com



Total Food Service Solutions

All of our appliances are handled by certified professionals, from inquiry handling to after sales-service. We combine our know-how with the latest technology available to ensure that the equipment is extensively used with full reliability.





TOTAL FOOD SERVICE SOLUTION

Company Philosophy









Nayati, as a professional kitchen equipment manufacturer, delivers a premium level of catering solutions that include businesses such as:

- Gastronomy Restaurant
- Hotel
- Fast Food Chain
- Catering Service
- Hospital Kitchen

History



HISTORY

- Company Officially Established  1983
- First Export to Japan  1989
- Launch of Cooking Range and Refrigeration Line  1990
- First Export to Europe  1998
- Launch of Smart Oven Line  2010
- Launch of Dishwashing Line  2013
- Expansion of 10,000 m2  2013
- Establishment of New Refrigeration Factory  2018

Nayati in Numbers



600
EMPLOYEE



50% ENGINEERS
50% GRADUATES
IN VARIOUS
DISCIPLINE



35
YEARS OLD
AVERAGE AGE



40
YEARS OF EXPERIENCE



100%
MADE IN INDONESIA

Certifications



Quality is about the 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 applied to all our products. In addition, all staff is trained according to the ISO 9001:2015 Quality Management Standard.

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

References



Nayati is proud to be the partner of these great culinary establishments, we meticulously work together from installation support to training to ensure the product is being extensively used as a high-value instrument of culinary creation.



Table of Content

About Nayati	1
History & Nayati in Numbers	4
Certifications	5
References	6
Table of Content	7
Asian Cooking	8
Gas Wok Range	9
Induction Wok	10
Warmer, Noodle and Pot Cooker	11
Steamer	12
Teppanyaki Griddle	13
Roaster and Grill	14
Table Top Range	15
Western Cooking	16
Meritus 750	17
Amicus 600 & Grandis 900	18
Braising and Boiling Pan	19
Salamander	20
Gourmet Master	21
Gourmet Station	23
Product Portfolio	24
Our Factory	27





ASIAN COOKING



Gas Wok Range

The wok range expresses an enchanting appeal in cooking with direct flame. Nayati Gas Wok Range represents a union of quality, performance, and durability assured by its chassis made of fully stainless steel.



Induction Wok

Intelligent and superbly efficient. Nayati Wok Induction comes with superior cooling technology and higher coil density, ensuring users always get the best of both performance and energy saving.



Warmer, Pot and Noodle Cooker

Entirely constructed in stainless steel and energized with a high-powered burner. Crafted for simplicity, portability, power, and durability to cater medium volume of boiling and simmering.

High-speed boiling noodle cooker with auto lifting option and individual computerized-timer for each zone. Designed and Crafted for automation with less supervision.



Credit: Gamatech AG, Switzerland
Nooch Asian Kitchen

Steamer

Asian steaming made simple with an advanced heating system that improves steam production and saves energy. Offering flexibility that comes with three decks, dim sum, or rice roll variants. Invented to deliver succulent and juicy results.



Teppanyaki Griddle

A griddle that is constructed to withstand the daily use of knives and spatulas. A grill with uniform heating with accurate temperature control for superior hibachi-style cooking. Available as a portable, drop-in, mobile or full-sized Teppanyaki configuration.



Roaster and Grill

All-round grilling with Skewer Grill or high-performance Pig and Duck Roaster. Both are made entirely of stainless steel to endure the wear and tear and extend its usefulness.



Table Top Range

Compact and Table-top Asian cooking range. The perfect solution for front cooking, portable set-ups and for snack-, and food-truck concepts.



WESTERN COOKING



Meritus 750

Versatile Modular Cooking, with a balance of size and power, potent in any situation. Tailored to bring the best of à la carte and table d'hôte, where compromise no longer belongs.



Grandis 900

Powerful 900 mm depth cooking range that delivers bulk cooking and endurance to last. Constructed for a large scale service that requires superb results.



Amicus 600

Compact 600 mm depth cooking range that concentrates on extensive application of cooking. Fitted and flexible in delivering professional class cooking.



Braising and Boiling Pan

The appliances are dedicated for a continuous massive-scale cooking. Framed with superior technology that presents a smart solution for automation, the boiling and braising pan reinterprets what it means to produce enormous volume in the least footprint.



Salamander

Nayati Salamander draws high temperature, reaching optimum heat rapidly. Intended to optimize cleaning and clear visibility of time indicator at a distance. Ensuring daily excellence in à la carte challenge.



Gourmet Master

The pinnacle of cooking lines that combines the best of both Asian and Western Cooking technology. Gourmet Master applies perfection to each of its millimeters, leaving no gap for doubt and uncertainty.

The ultimate tool that acts as a foundation of the stage for transcending culinary expression. Gourmet Master redefines our passion for your solution.

Nayati's Masterpiece



Our team of experts continuously works from each stage of the development process. Each unique and customized request from clients is visualized and presented to guide them in realizing their highest expectations. Every detail is being considered with the utmost attention, as each kitchen is an embodiment of professionalism.



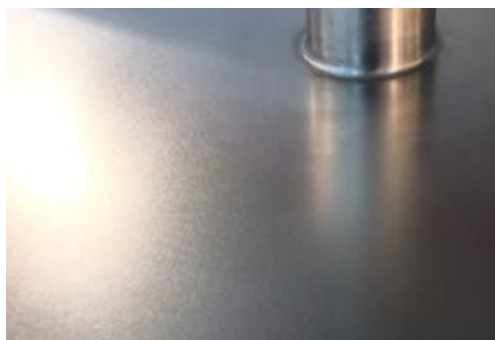
CURVED TOP

A bended top surface that ensures minimal amount of grease or liquid substance can enter inside the construction.



SEAMLESS FLUSH

In the case where a connection point is inevitable, our unique joining system allows seamless connections that prevent even liquid from seeping in through the top.



SCRATCH RESISTANT

Hand-polished to perfection with a unique technique that allows timeless shine and beauty unperturbed by scratches from usage.



Gourmet Station

A one-person cooking station that redefines versatility. Incorporating the best technology available in the market. The Gourmet Station is capable of handling different culinary requirement from noodle boiling, sauteeing, sauce cooking, meat grilling, to storing ingredients.

Product Portfolio

The Asian Cooking

Gas - Wok table top



Electric - Steamer table top



Gas - Pot Cooker



Induction - Pot Cooker



Gas - Wok Euro Line



Gas - Wok Kwalie



Wok Kwalie with Blower



Induction - Wok Kwalie



Dim Sum Steamer / Slim



Dim Sum Steamer



Rice Roll Steamer



Noodle Cooker



Three Deck Steam Cabinet



Gas - Steam Cabinet GN 1/1



Teppanyaki TP



Teppanyaki NETY - table top



Duck Roaster



Pig Roaster



Yakitori / Skewer Grill



Charcoal - Robata Grill



The Western Cooking

Amicus - Open Burner



Amicus - Broiler



Meritus - Open Burner



Meritus - Hot Plate



Grandis - Induction



Grandis - Hot Plate



Salamander



Fryer



Tilting Boiling Pan



Tilting Braising Pan



The Gourmet Station

Wok & Teppanyaki



Twin Wok

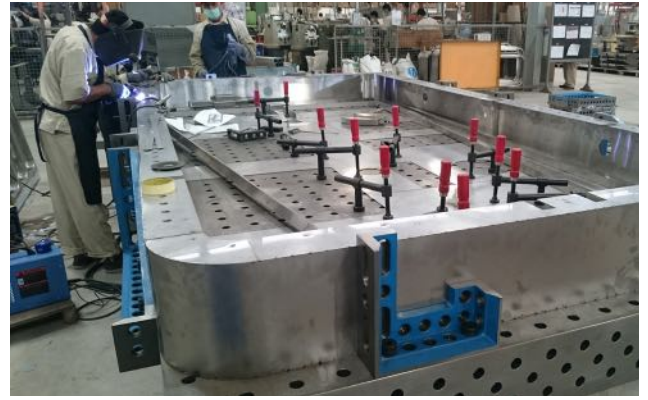


Wok & Flat Induction





*The beauty of a kitchen lies in its simplicity.
It is less, but much more, focusing only on the essentials,
leaving the unnecessary behind,
empowering chefs to having an undivided attention to the cuisine, not
the kitchen.*



Nayati Company Facility At the core of our operations

Nayati started as a humble two-person workshop operation 40 years ago. Today PT. Nayati Indonesia operates a facility footprint of 40.000 m², including manufacturing and office centers that house more than 600 industry professionals.

State-of-the-art technology is employed at Nayati, from CAD design software for product visualization to modern fabrication machinery such as automatic panel puncher, laser cutter, and welding table that meets strict industry sourcing requirements.

Our Vision is to Inspire and Innovate



Total Food Service Solutions

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