

FAR EAST

威遠企業 KITCHEN SOLUTIONS

October 2020



**Product
brochure**

威信 CE *Front Trough* wok cooker

Affordable, dependable, capable, economical

***Heavy duty Chinese-style water on-top cooled gas wok cooking
range with front waste trough for commercial kitchens***

Owners of this appliance should consult the '*Installations instructions and user guide*' supplied with your Far East wok cooker. Replacement documentation is available by request.

For our latest prices, please click here to see our online "[Wok cooker price list](#)".

STANDARD FEATURES



Model shown: CEFT42R

with optional turbo burner including cast iron ring (CETUB) and spout extension (CEXTT)

- More efficient; **uses 15% less gas and water** than the CE Eco, but **just as powerful!**
- Patented shower rail **1** allows water bath to be filled without splashing
- Swivel spout taps for cold water **2**, all rear rings are reached by a spout
- Splash proof pilot lights **3**
- Removable parts for easy cleaning:
 - Burner top collars/wok rings **3**
 - Bar burners **3**
 - Waste basket with integral stainless steel mesh filter **4**
 - Welded drip trays **5**
- Removable top shelves (spice rack) **6**, no tools required
- Lever action gas and water valves **7**, mounted on front panel. Removable with special size Allen key supplied. Easy access to valve cap and spindle.
- Top-hinged quick access service panel **8** for easy servicing and maintenance
- Detachable splash back **9** for easy transportation and installation
- Full width front trough for waste water **10**
- Height adjustable castor wheels **11** with brakes on front pair
- Designed and built in the UK from heavy gauge 2.5 mm thick 304 stainless steel
- Range of burners to choose from, LPG and natural gas variants, including turbos
- Custom sizes and accessories also available
- Compliant with British and European law; CE approved

Cooker top 5
Guarantee Years

Warranty 12
Parts & Labour Months

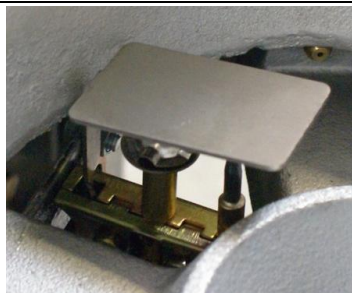




❶ Patented shower rail for splash free water



❷ Swivel spout taps that reach all rear rings



❸ Splash proof pilot lights



❹ Removable burner top collars



❺ Removable bar burners



❻ Waste basket with integral mesh filter



❼ Welded drip trays



❽ Removable rear shelves, no tools required



❿ Lever action gas & water controls



⓫ Detachable splash back for easy transportation

⓬ Top-hinged quick access service panel for easy maintenance

⓭ Full width front trough for waste water



⓮ Height adjustable castor wheels

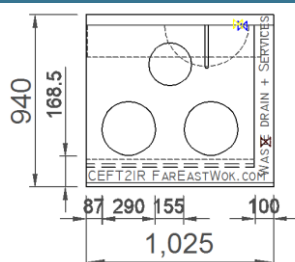
LAYOUT AND DIMENSIONS

CEFT21R

13 L water capacity (approx)

48 kW total heat input (NG)

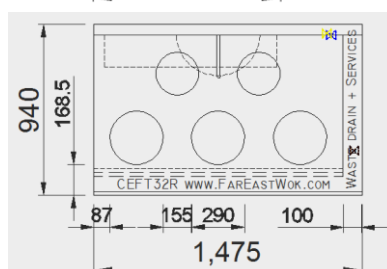
95kg (typical, dry)


CEFT32R

19 L water capacity (approx)

77 kW total heat input (NG)

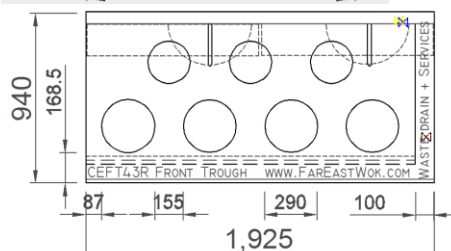
170 kg (typical, dry)


CEFT43R

25 L water capacity (approx)

107 kW total heat input (NG)

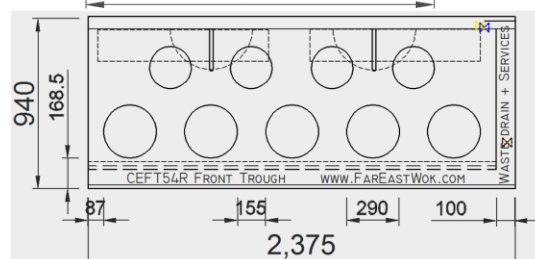
240 kg (typical, dry)


CEFT54R

31 L water capacity (approx)

136 kW total heat input (NG)

290 kg (typical, dry)

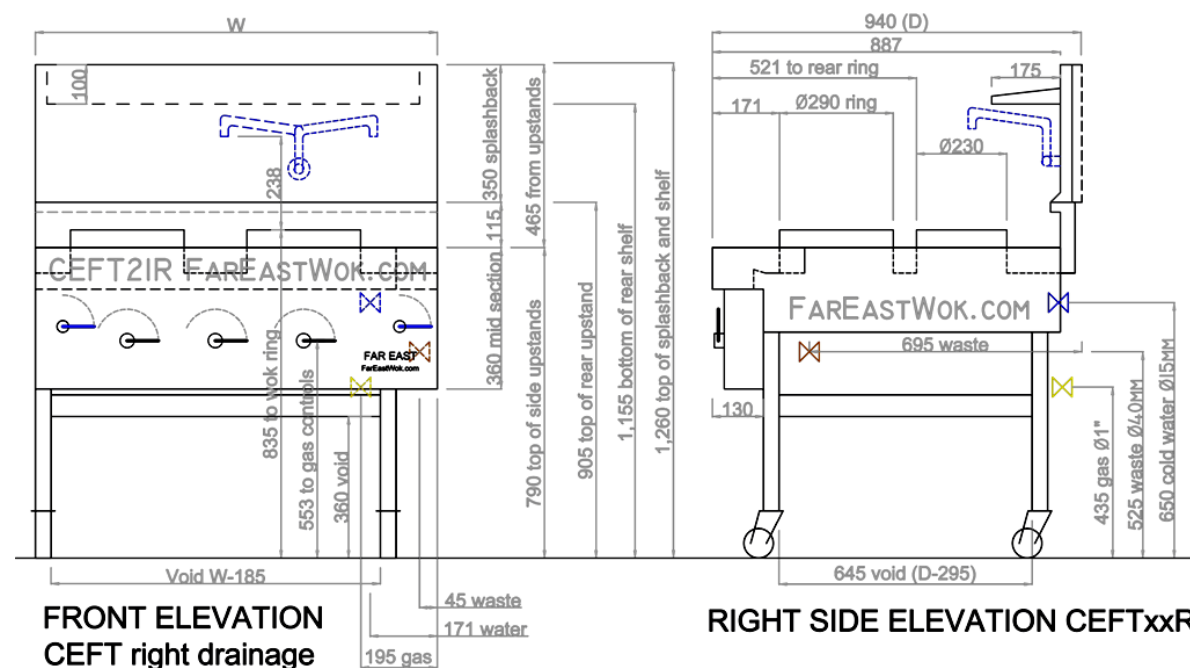


All measurements in millimetres unless otherwise stated.

Vertical dimensions are subject to variation of ± 20 mm due to height adjustable wheels.

Ring diameters overleaf

All CE Front Trough models



- Right hand drainage and services shown, left hand available by request.
- Front ring diameter (BURNRF) Ø290 mm (11½") suitable for use with woks and stock pots Ø300-380 mm (12-15"). Optionally:
 - Larger stock pots can be accommodated using a curry pot stand (XTRAL).
 - Cast iron ring (CECIR/XTRAO) Ø355 mm (14") suitable for use with woks Ø300-400 mm (12-16").
 - Tapered ring (BURNRTB) Ø430 mm for use with 20"+ frying woks
 - Extra large ring (CEXLR) Ø350 mm (14") suitable for use with woks and pans Ø 400-560 mm (16-22"), requires custom sizing (CECUS) and cannot be retrofitted.
- Rear ring diameter (BURNRR) 230 mm (9").
- 225 mm long swivel spout taps located at marked positions, all rear rings are reached by a spout. Optionally:
 - 300 mm double-jointed extension spout (CEXTT) to reach front rings.
 - Knee-operated spring-loaded taps (CEKOT) to prevent taps being left on
- There is also a shower rail which runs the full width of the cooker top.
- Custom sized cookers (CECUS) will not conform to one or more of the dimensions stated herein. Nominal width 574mm. Nominal depth 850mm with no rear ring, 750mm with no back shelves, 650mm with no turbo burners. Serve-over type without backsplash <970mm height.

REQUIRED CONNECTIONS

- Gas inlet: Ø28mm 1"BSP ISO 7-1 flexible gas hose with yellow outer sleeve Natural Gas (G20 I_{2H}, I_{2E}, I_{2E+} or G25 I_{2L}, I_{2E+}) or LPG (G31 I_{3P}) *only use gas specified on data plate*
- Cold water inlet: Ø15mm flexible hose connected to potable water supply
- Waste drainage: Ø40mm, recommend p-trap then flexible pipe

ADDITIONAL CONNECTIONS FOR OPTIONAL TURBO BURNER (CETUB)

- Gas inlet: Ø22mm flexible gas hose Natural Gas (G20 I_{2H} or G25 I_{2E+})
495 mm from waste side of cooker for first burner, 450 mm thereafter. 400 mm from floor.
If 2 or more turbo burners fitted to a single cooker, they will not have this separate gas connection.
- Electrical connection: 230VAC 50Hz 1Φ 90W 1A (BS1363 three pin socket)

CE MARKING

The appliances herein comply with Annex 2, Section 2, EC Declaration of Conformity to Type, of Council Directive 2009/142/EC European Gas Appliance Directive as transposed by the UK Statutory Instrument 1995 No. 1629.

EC Certificate Number CE 631026 for Product Identification № 88CQ48 issued by British Standards Institution (notified body number 0086).

These appliances are fitted with a thermocouple flame safety device.

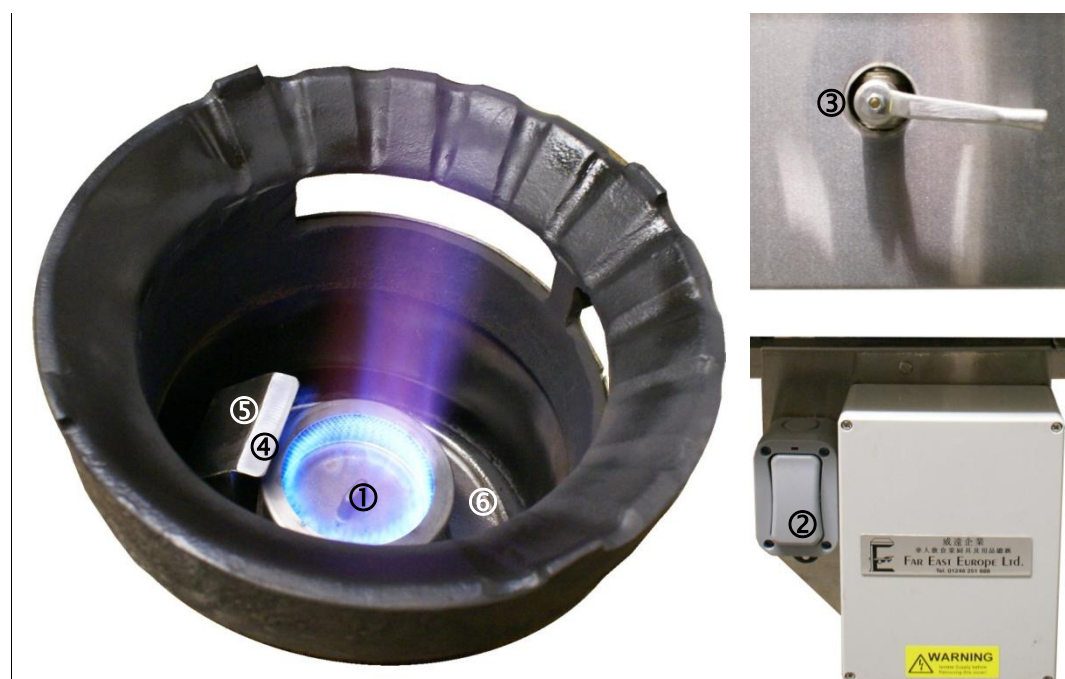


GAS BURNERS (STANDARD)

Photograph	Symbol	Type Code	Heat input (kW)	Heat input (BTU)	1 L water from 15°C to 95°C
		2 bar BURN07A	11.0	37500	03:35
		3 bar BURN08A	18.1	61600	02:15
		Spider V6 BURN13D	16.5	56300	03:15
		Vortex V12 BURNV12	18.5	63100	02:00
		Vortex V21 BURNV21	20.5	69900	01:55

- All rear rings are equipped with 2 bar burners. Any of the rear burners can be deleted by request (CEREM).
- Front rings are fitted with 3 bar and V12 burners as standard (*see "Typical layouts and dimensions"*). These can be changed by request to any of the burners listed above.
- **Bar burners operate much more efficiently at lower power** settings than Vortex types – we recommend rings that will be regularly used at less than full power to be fitted with 3 bar burners. **Vortex burners produce taller flames for stir-fry cooking**
- Heat input values are stated for natural gas (G20 I_{2H}); values for LPG (G31 I_{3P}) will typically be 10% less.
- Images are for illustrative purposes only; burners fitted may differ in appearance.

GAS BURNERS (TURBO)









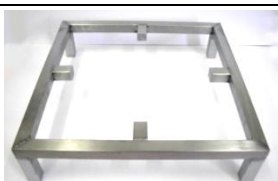
- CE approved forced-draught fan-assisted “turbo” burner for the **ultimate in cooking power** that can be fitted to any front ring on a CEFT cooker (subject to additional charge)
- Quiet and highly efficient: thanks to the advanced pre-mix burner nozzle ① the sound level is just 60 dB(A) at 2 metres*
- Simple to use: just one switch to turn burner on/off ② and one handle to control power ③ with automatic electric ignition
- Electronic safety mechanism ④: No thermocouple to wear out for better reliability
- Removable burner head ①, pilot light cover ⑤ and bottom horseshoe plate ⑥ for easy cleaning




Photograph	Symbol	Type Code	Heat input (kW)	Heat input (BTU)	1 L water from 15°C to 95°C
		Fan-assisted Turbo CETUB	32.5	110900	01:05
		Fan-assisted Turbo (for extra large CEXLR rings) CETUBLG			


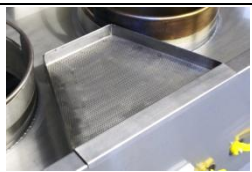






* CETUB is 65dB(A)@1m and 60 dB(A)@2m

ACCESSORIES & OPTIONS

For accessory prices, please see our online "[Wok cooker price list](#)". We also supply custom accessories to suit special requirements, if you can't find what you need in this brochure please contact us for a quotation.

Code	Image	Description
<i>The accessories below fit <u>all</u> wok cookers manufactured by Far East Kitchen Solutions from 1988 on</i>		
MELEC14		Jet nozzle injector cleaning kit
BURNRTB		<p>Tapered ring for large frying woks $\varnothing 430$ outside, $\varnothing 280$ inside, 115 height.</p> <ul style="list-style-type: none"> Reduces recovery time, cooks faster & saves gas where 20"+ woks are used.
XTRAO (CECIR)		<p>Cast iron "dual heat" ring <i>Fits hole inners between $\varnothing 278$ and $\varnothing 308$, external $\varnothing 355$ mm, fits woks $\varnothing 12-16"$</i></p> <ul style="list-style-type: none"> Heavy duty high temperature iron Reduces gas consumption and cooks faster as iron retains heat.
XTRAF		<p>Back-collar cover - round <i>Supplied as standard where $\varnothing 230$mm rear rings have been deleted by customer request (CEREM).</i> <i>Will not fit large diameter back rings on CEFT cookers built before August 2012.</i></p> <ul style="list-style-type: none"> Prevents dirt entering unused burners Provides a convenient shelf/table above the water bath
XTRAD		<p>Ladle holder – Freestanding <i>Clip on version available for CEFT see XTRAV.</i></p>
XTRAL		<p>Curry pot stand for front rings – Round <i>Allows large stock and curry pots to be used on front cooker burners</i></p> <ul style="list-style-type: none"> Also suitable for use as a flame deflector
XTRAM		Curry pot stand for front rings – Square

XTRAI		<p>Splash guard</p> <p><i>(specify left or right hand side mounted. Typically 200mm tall. Special order if clips to short wastebox)</i></p>
XTRAH		<p>Rack insert for front ring</p> <p><i>Allows use of small pots and cast iron skillets</i></p>
XTRAC		<p>Tray - Side mounted</p> <p><i>(specify 200, 250 or 300mm width. Special order if clips to short wastebox)</i></p>
<p><i>The accessories below are designed to fit the CEFT Front Trough model only. They will <u>not</u> fit the discontinued CKRW, CE Eco and CE+ Plus models</i></p>		
CEKOT		<p>Knee-operated spring-loaded water tap</p> <p><i>Must be specified when ordering new cooker, cannot retrofit</i></p> <ul style="list-style-type: none"> • Saves water by preventing chefs leaving tap running constantly
CEXTT		<p>Double-jointed tap extension</p> <p><i>(300 mm extension + 225 mm original. Will reach front rings)</i></p>
XTRAJ		<p>Additional back/rear/top shelf – Clip-on</p> <p><i>950mm width, 175mm depth</i></p>
XTRAV		<p>Ladle holder – Clips to backsplash</p>

XTRAT		Tray – Front mounted
XTRAS		Mesh strainer
XTRAU		Waste chute
XTRAQ		Tray – Over trough
XTRAZ		Wok stand – Front mounted
XTRAW		Recipe holder – Front mounted <i>250x90x60, other sizes by request</i>
<i>The accessories below are designed to fit the discontinued CKRW, CE Eco and CE+ Plus models. They will <u>not</u> fit the current CEFT Front Trough.</i>		
XTRAN		Tray – Front mounted
XTRAE		Recipe holder - Front mounted

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FAR EAST

威遠企業 KITCHEN SOLUTIONS

Telephone (Mon-Fri, 0900-1700)

Parts and service: 01246 251177

Sales and enquiries: 01246 251188

Facsimile (24 hours)

01246 251199

Website

www.FarEastWok.com

E-mail

Info@FarEastWok.com

Postal

Far East Kitchen Solutions, Coney Green Farm, Market Street, Clay Cross,
Chesterfield, Derbyshire S45 9NE, United Kingdom.

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