

Induction & electric



Specialist Oriental and Asian electric & induction commercial catering equipment

Limited ventilation? No gas? No problem!

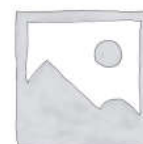
Our exclusive induction range performs better than gas, please select a category below:

IW Induction wok ranges

Far East's induction wok technology is unique in the UK: the induction's effective range is more than doubled so the **wok can be moved over an inch away from the ceramic dish while heated**.

- Each ring has 8 kW† 3 phase induction equivalent power to 40 kW gas turbo burner – boils 1L water in 45 secs*
- Backsplash mounted swivel water spout with level action controls†
- Intuitive power slider control suitable for operation with knees (hands free operation)†
- Front mounted drainage channel with removable filter†
- Backsplash mounted LED display showing power level, electricity consumption, induction element temperature and diagnostic codes†
- Air cooled “waterless” technology: save 1000 of litres vs cookers that need a water bath
- Modular design allows units to be clipped together to provide desired cookline†
- Automatic pan detection deactivates heat zone when wok is removed to save energy
- Dry pan and overheat protection prevent induction driver and coil overheating
- Supplied with a suitable induction wok for each heat zone/ring
- Castor wheels as standard†
- Stainless steel construction
- 12 month warranty

*from 15°C to 95°C in a cold wok. †excludes IW3 tabletop wok cooker



IW3

Single Ø300 table top wok cooker (1f)

IW8

Single Ø300 wok ring (1f)
W650 x D900 x H840/1200
8kW (12A/φ 400V)

IW19

Twin Ø300 wok rings and central flat Ø280 ring for stockpot (2f1r)
W1500 x D900 x H840/1200
19 kW (24A/φ 400V + 13A 230V): 2x8kW (2x12A/φ) + 3kW (13A 1φ). Each heat zone on individual supply.

W355 x D430 x H160 no water bath or connection
3kW (13A 1φ 230V) 3 pin plug

ID Electric Dim sum steamer and IC Electric cabinet steamer

- Automatic water fill with overheat protection
- X minute pre-heat time (three deck cabinet model)
- 8 power settings
- Drainage valve to prevent limescale

- Accessible boiler tank for easy cleaning
- Induction: no immersed element that can become limescale coated and fail
- Dim-sum steamer hole plate included, stainless Ø520/540 steel baskets and cheung fun attachment sold separately. Dimensions exclude baskets.
- 12 month warranty



ID15

Dim sum steamer with 7 hole plate
W750 x D750 x H770/1150
15kW (22A/φ 400V)
Suits bamboo baskets, also compatible with stainless steel baskets. Cheung fun rice roll attachment available.



IC20

Cabinet steamer with 3 compartments
W900 x D800 x H1880
20kW (30A/φ 400V)



Steamer tank detail

Small tank for quick heating with water autofill. Easy for limescale removal, clean tank design has no electrical components for improved reliability.

IS Induction stockpot range



- 8 kW 3 phase induction equivalent to 37 kW gas burner
- Backsplash mounted goose neck swivel water spout with level action control for filling tall pots
- Intuitive sliding power control with 5 positions
- Backsplash mounted LED display showing power level, electricity consumption, induction element temperature and diagnostic codes
- Dry pan and overheat protection prevent induction driver and coil overheating
- Stainless steel construction
- 12 month warranty

IS8 stockpot range:

- Supplied with 70L lidded stock pot (Ø430xH520)
- W650 x D770 x H600/1200 mm (plus 300mm for water spout)
- 8kW (12A/φ 400V)

IN Electric noodle/pasta boiler



- 12 kW 3 phase induction powerful enough to use with frozen noodles
- Continuous trickle flow water for automatic starch removal
- Automatic basket lifts with individual programmable timer for each lift, manual override button on lifting column panel
- Removable insert plate to direct jets of hot water into noodle baskets
- Smooth tank design with no immersed elements for easy cleaning
- Intuitive sliding power control with 8 positions
- Stainless steel construction
- 12 month warranty

IN12 Noodle/pasta boiler:

- Supplied with 6 noodle baskets
- W650 x D850 x H850/1250 mm
- 12kW (18A/φ 400V)

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威遠企業 KITCHEN SOLUTIONS

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manufacturer
of Chinese-
style wok
cooking
ranges and

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Cleaning supplies Gas interlock Kitchen extract Planning, design & spec consultancy Equipment leasing & finance

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