

April 2011



**Far East Europe Ltd**  
威遠企業 Established 1983

## Water on Top Cooking Range (Natural Gas)

**Installations instructions and user guide**

# FAR EAST EUROPE LTD

## WATER ON TOP COOKING RANGE (N.G.)

### GENERAL

The Far East Europe 'Water on Top' (WT) cooking range will be supplied for use with natural gas. The correct type of gas to be used with the range will always be shown on the data plate. If a range is required to be used with a gas other than the one for which it was originally supplied the Far East Europe Ltd must be contacted to supply the correct parts, and procedure instructions necessary for the conversion.

The WT Cooker can be supplied in several different configurations ranging from 5 front rings and 4 rear rings, down to 1 single ring only with no rear burner (CE10). Except for certain controls and burner manifolds etc, the Far East Europe Cooker is constructed from high quality stainless steel.

These instructions cover the natural gas version of the following models:

**CE54**

**CE53 CE43**

**CE52 CE42 CE32**

**CE51 CE41 CE31 CE21**

**CE50 CE40 CE30 CE20 CE10**

### **NO CONVERSION SHOULD BE PERFORMED ON SITE**

Over shelf and spillage trays beneath the burners are supplied as standard on all cookers.

### OPTIONAL EXTRAS

Please consult the catalogue for extra equipment, for example, recipe holders, side trays, stockpot stands, strainers, etc.

## SAFETY NOTES

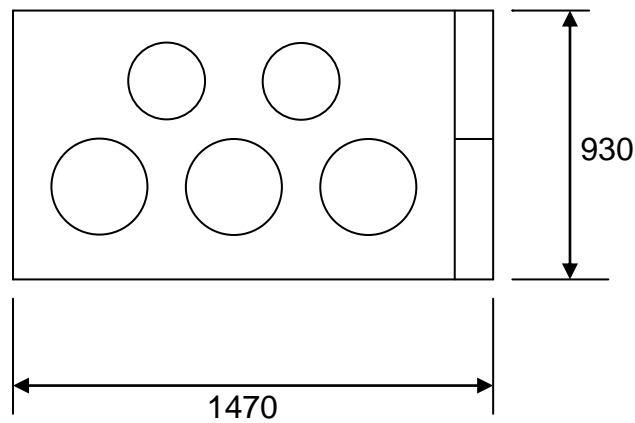
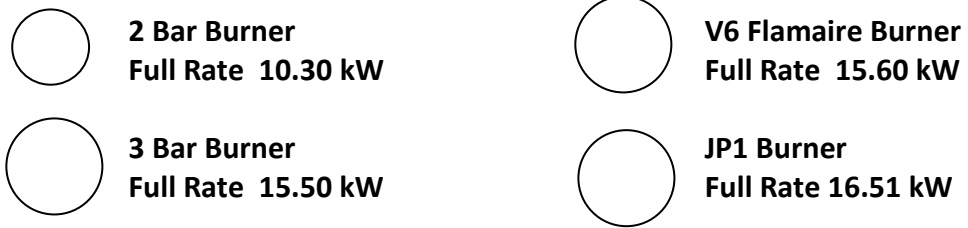
The installation of this equipment must be carried out by a competent person (e.g. Gas Safe Registered) and must comply with the Gas Safety Regulations, Local Authority Regulations, Fire Precautions Act and the recommendations contained in the British Codes of Practice.

- This appliance is only for professional use. To maintain stability and satisfactory combustion it should be used with woks and stock pots between 12" (300mm) and 16" (400mm) in diameter.
- It is important not to disturb the air combustion admission nor the combustion products evacuation of this appliance.
- It is the kitchen supervisor's responsibility to warn users of this appliance to wear suitable protective clothing.
- During normal operation, parts of the equipment will become hot. The user must take suitable precautions to prevent accidental burns.
- In the event of a fault, the equipment must be turned off at both the gas control valve and the main isolation valve and a competent person informed.
- Lighted burners should never be left unattended, or without having a pan placed over them.
- There must be water on the cook top when any burners are lit.
- For pans over 14" diameter, a special stockpot stand is available as an optional extra.
- It is important, in the interest of safety and good performance, to ensure that the appliance is regularly maintained and serviced. This can be performed by Far East Europe Ltd. Our engineers can inspect and service appliances, rectifying faults and replacing parts as necessary to keep the appliance in good working order.

## **WARNING!**

- This appliance has been built for Natural Gas.
- This appliance must be installed in an area which has sufficient ventilation to remove any escaped gases, for example when igniting pilots.
- Ensure an adequate supply of fresh air is provided in the kitchen area.
- Never supply a cooker with a gas that is not indicated on the data plate.

DIAGRAM: PROTOTYPICAL CE32, UK & IRELAND



BACK BURNER POSITIONS

2 Bar Burner	Full Rate	10.30 kW
2 Bar Burner	Full Rate	10.30 kW

FRONT BURNER POSITIONS

3 Bar Burner	Full Rate	15.55 kW
Flamaire V6 Burner	Full Rate	15.60 kW
JP1 Burner	Full Rate	16.51 kW

## INSTALLATION

## TECHNICAL DATA

Heat Inputs and Jet Sizes

All values are given using the net Calorific Value.

## NATURAL GAS G20 GOVERNED APPLIANCE

	<b>Heat Inputs</b>		<b>Injector</b>	
	<i>kW</i>	<i>BTU/hr</i>	<i>Size (mm)</i>	<i>Marking</i>
Flamaire V6 Burner @ Full Rate	15.60	53,250	1.32	54
3 Bar Burner @ Full Rate	15.55	53,000	1.80	180
2 Bar Burner @ Full Rate	10.30	35,100	1.80	180
JP1 Burner @ Full Rate	16.51	56,330	1.613	54

## NATURAL GAS G25 GOVERNED APPLIANCE

	<b>Heat Inputs</b>		<b>Injector</b>	
	<i>kW</i>	<i>BTU/hr</i>	<i>Size (mm)</i>	<i>Marking</i>
Flamaire V6 Burner @ Full Rate	15.60	53,250	1.57	52
3 Bar Burner @ Full Rate	15.55	53,000	1.98	200
2 Bar Burner @ Full Rate	10.40	35,500	1.98	200

## NATURAL GAS G20 UNGOVERNED APPLIANCE

	<b>Heat Inputs</b>		<b>Injector</b>	
	<i>kW</i>	<i>BTU/hr</i>	<i>Size (mm)</i>	<i>Marking</i>
Flamaire V6 Burner @ Full Rate	15.60	53,250	1.32	54
3 Bar Burner @ Full Rate	16.02	54,500	1.80	180
2 Bar Burner @ Full Rate	9.88	33,500	1.80	180

## SET UP PROCEDURE

The Appliance must be set up using the following procedure:

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FOR CE50, 41, 40, 32, 31, 30, 21, 20,10

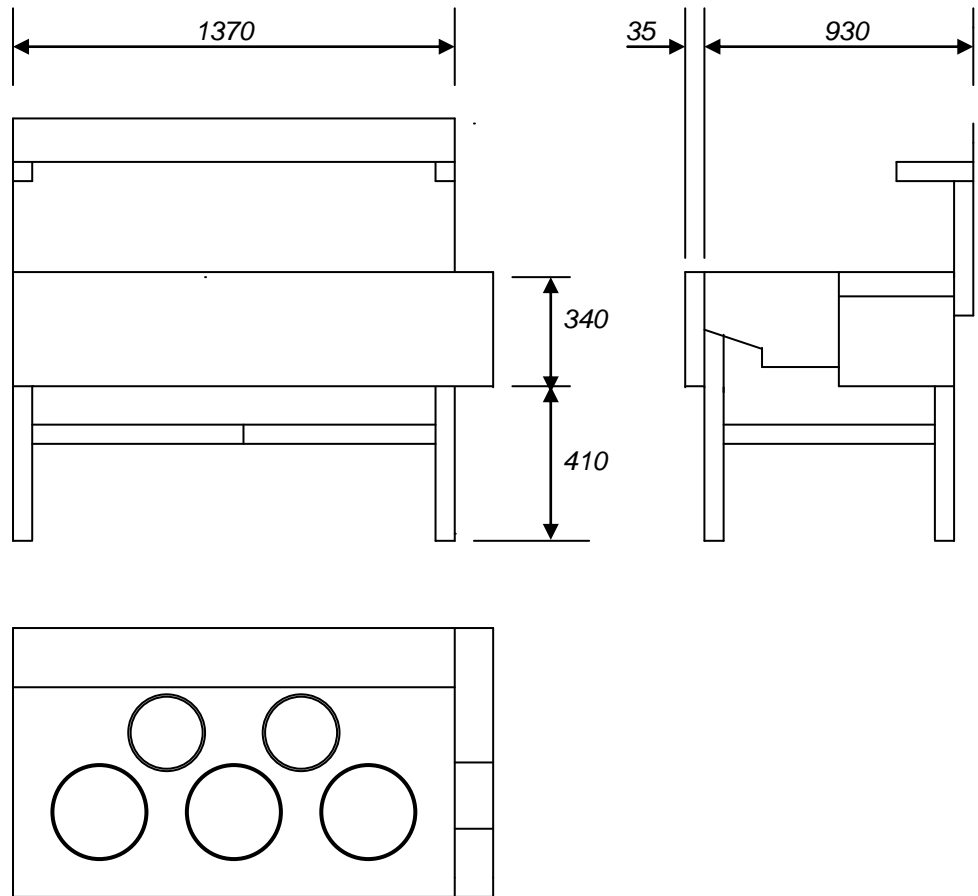
Inlet pressure at its nominal according to gas being used. Light all burners at full rate. Adjust the 1" governor so that the burner pressure is reading **15.0 mbar**. For an ungoverned appliance, ensure the correct nominal inlet pressure. After setting the governor, it must be sealed immediately.

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FOR CE54, 53, 52, 51, 43, 42

Inlet pressure at its nominal according to gas being used. Light all burners at full rate. Adjust the 1½" governor so that the burner pressure is reading **16.0 mbar**. For an ungoverned appliance, ensure the correct nominal inlet pressure. After setting the governor, it must be sealed immediately.

COOKER DIMENSIONS



N.B.1 Therm = 100,000 BTU/hr = 100 ft<sup>3</sup>/ hr  
 = 1,000 BTU/hr = 1 Cu ft

**Incoming Main**

**Normal Meter Size**

1.5"	550 Cu.ft
2.0"	880 Cu.ft
2.5"	1412 Cu.ft
3.0"	2296 Cu.ft

**PLUMBING INSTRUCTIONS**

- Determine route of gas pipes to the appliances. Check for hot and cold water pipes to cookers and sinks. The room must also be well ventilated.
- Ensure proposed pipe work gives access for user to clean wall and floors regularly and does not obstruct doorways or walk ways.
- Clear away existing cooker and equipment. Clean wall and floor before placing new cooker in position.
- Position the cooker ensuring the top shelf is flush to the back wall.
- Level the cooker by adjusting the feet until all the water on the cooker top flows into the drain at the side. This can be determined by a spirit level or by filling up the top with water, remembering to plug in the waste outlet.
- Replace the removable burners, shelves, etc, in accordance with the drawing.
- Connect the cold water supply to the spray rail and tap; connect gas and waste pipe. Check for gas soundness and water leaks.
- Check gas pipe, including manifold, M.I. pipes and fittings, pilot lights and burners for any leaks. Ensure the burners are cross lighting and igniting correctly.
- Check the gas pressure in accordance with the data plate.
- No settings are to be altered once the cooker has left the factory.
- Show the customer / chef how to clean the burners, pilot lights, etc. A Far East Europe Ltd engineer or other similarly qualified person must do this.

## OPERATING INSTRUCTIONS

### WATER

- Ensure that there is water to the taps and the shower rail. Run water onto the cook top until it overflows before lighting the burners. Continuously monitor the water level whilst any burners are lit and ensure the water depth is nominally 1 cm.

### LIGHTING THE BURNERS

- Check that the gas supply is turned on at the isolating tap and at the main gas valve.
- To light the burner, push in and turn the tap handle to the PILOT position. Keep it pushed in to allow gas to reach the pilot burner. Apply a lit taper to the pilot light; hold in for approximately 20 seconds then release. If the pilot flame does not remain alight, repeat the process.
- The burner should now light up automatically from the pilot when the control valve is turned to the ON position.
- All pilot lights must be lit at all times. The pilots should be lit even if the burner is not being used.

### TURNING OFF THE BURNERS FOR SHORT PERIOD WHILST COOKING

- Turn the tap handle clockwise to the PILOT position.
- To re-light burner, turn the handle anti-clockwise to the FULL position.

### TURNING OFF THE BURNERS AND PILOT LIGHT

- Turn tap handle clockwise to PILOT position.
- Push in and turn OFF position.

## **WARNING!**

- If for any reason, the pilot lights are extinguished then no attempt must be made to re-light the burners for at least 3 minutes.
- Do not operate any burner without water on the cook top. Failure to do so will cause the cook top to crack and leak, and also invalidate your warranty.

## CLEANING

For basic kitchen hygiene daily cleaning is advisable. This will also help to prolong the life of the range. During the cleaning process it is essential to avoid wiping the grease or waste particles into the pilot burners to avoid blockage. Care must also be taken to avoid moving the position of the thermocouple probe. This is a safety device and any adjustment in the position of the probe will result in the gas supply to that burner being halted.

### STAINLESS STEEL SURFACES

- All surfaces are easier to clean if the spillage is removed before it becomes “burnt in”
- These should be cleaned with hot water then dried and polished with a soft cloth. Cleaning agents containing bleach caustic chemicals or abrasive particles should not be used, as the stainless steel will become damaged.
- Items such as drip trays and burners can be removed for cleaning and should be replaced in reverse order making sure that they are properly located after assembly.
- Removable parts can be soaked in hot water and approved detergents, which quickly soften most “burnt on” marks and stains.

### CLEANING THE BURNERS

- Burners must be cleaned regularly using a degreasing agent and hot water.
- Do not clean the pilot light or thermocouple

### FLOOR CLEANING

For cleaning purposes, access to the floor area under the cooker is from the front with the drip trays removed. After cleaning replace the trays in reverse order.

## MAINTENANCE INSTRUCTIONS

Maintenance should only be carried out by a competent person (e.g. Gas Safe Registered) and all work should comply with the Gas Safety Regulations.

### ROUTINE MAINTENANCE

Maintenance, depending on the amount of use should be performed on a regular basis to keep the equipment in good working order. The commissioning checklist contained in the installation section of this manual can be used as a guide to routine maintenance, in addition to the service checklist in the service logbook. This along with a thorough cleaning program should ensure optimum performance and trouble free operation.

### SERVICE CHECK

We recommend that a Gas Safe registered engineer check the appliance at least every 12 months. There is a service logbook at the end of this booklet, which the engineer should complete.

### REPLACEMENT PARTS

Should any replacement parts be needed, please contact Far East Europe Sales Service and Parts hotline on 01246 25 11 77 or visiting our website [www.fareasteurope.com](http://www.fareasteurope.com).

Assistance will be given with regards to the description of the parts required, part number, current prices and details of installation or if an engineer is required.

Far East Europe Ltd recommends using parts and accessory products on this cooker that are specifically approved for this purpose by us. These parts and products have been functionally tested for safety and reliability by us.



**Far East Europe Ltd**  
威遠企業 Established 1983

***Complete commercial catering solutions***

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Printed in the United Kingdom

## SERVICE LOGBOOK

Your cooker should be serviced by a Gas Safe engineer certified to work on industrial catering equipment, **at least once every 12 months**. For heavy usage this frequency should be increased to every 6 months. Failure to do so will have a serious impact on your cookers reliability and will invalidate your warranty or guarantee. You should ensure the engineer completes the service log overleaf as evidence of having the appropriate work performed.

Far East Europe Ltd recommends using parts and accessory products on this cooker that are specifically approved for this purpose by us. These parts and products have been functionally tested for safety and reliability by us. Original parts and accessories, and accompanying expert advice can be obtained by contacting our Service and Parts hotline on 01246 25 11 77 or visiting our website [www.fareasteurope.com](http://www.fareasteurope.com).

Your wok cooker is supplied with 2x replacement pilot lights, 2x replacement thermocouples and 1x custom-sized allen key for adjusting the valve handles. These should be installed/used by suitably qualified persons only.

## COOKER DATA

**Model:** \_\_\_\_\_ **Serial No:** \_\_\_\_\_ **Gas:** N.G. L.P.G

**I hereby confirm that the appliance above has been installed to a satisfactory and legal standard**

**Date of installation:** \_\_\_\_/\_\_\_\_/\_\_\_\_ **Installer's signature :** \_\_\_\_\_

**Installer's name (print):** \_\_\_\_\_ **Gas Safe Badge No:** \_\_\_\_\_

**Business name (if applicable):** \_\_\_\_\_ **Gas Safe Cert No:** \_\_\_\_\_

**I hereby confirm I have taken delivery of my Far East Europe Ltd wok cooker**

**Owner's name (print):** \_\_\_\_\_ **Owner's signature :** \_\_\_\_\_

## SERVICE CHECKLIST

- Gas safety check (pipes, valves, manifold inspection; pressure test; leak check)
- Inspect and grease all CE gas valves
- Clean burners and all jets
- Inspect water valves and pipework, repair/replace as required
- Inspect pilot lights, replace as required
- Inspect thermocouples, replace as required
- Visual check for corrosion and heat erosion of all metal parts, repair/replace as required

**SERVICE ONE – TO BE COMPLETED 12 MONTHS AFTER INSTALLATION**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE TWO – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE THREE – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE FOUR – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE FIVE – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE SIX – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE SEVEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE EIGHT – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE NINE – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE TEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE ELEVEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE TWELVE – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE THIRTEEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE FOURTEEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

**SERVICE FIFTEEN – TO BE COMPLETED WITHIN 12 MONTHS OF PREVIOUS SERVICE**

I hereby confirm that the appliance has been serviced in accordance with the service checklist

Date of service: \_\_\_\_/\_\_\_\_/\_\_\_\_ Engineer's signature : \_\_\_\_\_

Business name: \_\_\_\_\_ Gas Safe Cert No: \_\_\_\_\_

You have filled this service logbook. Please contact Far East Europe Ltd to obtain a new logbook.