

Technical details

众宜 CE Eco wok cooker



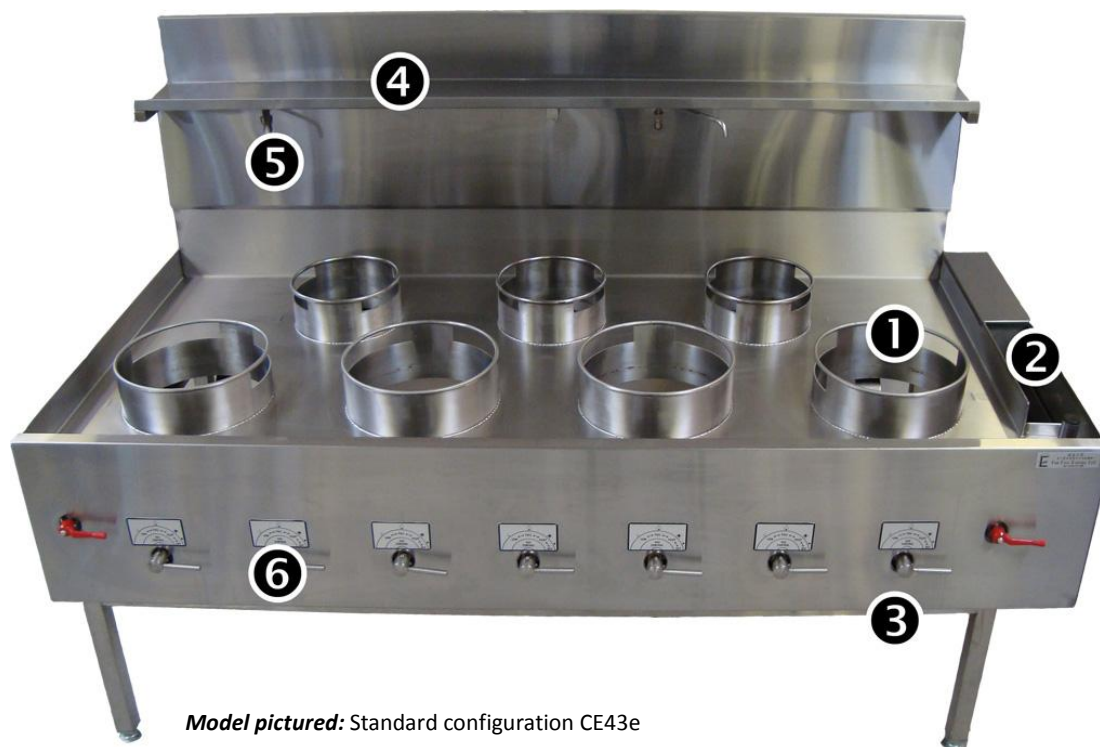
***Kind to the environment, kind to your wallet!***

***Heavy duty water on-top cooled gas wok cooking range for commercial kitchens***

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

*A full range of accessories are available, please see "Accessories specification and price list (CE Eco and CE+)" available from our website. For all other prices, please see our online "Wok cooker price list".*

## PRODUCT FEATURES



*Model pictured:* Standard configuration CE43e

- Removable parts for easy cleaning:
  - Gas burners ❶
  - Waste basket with integral filter ❷
  - Up to 2 welded drip trays ❸
- Removable top shelf ❹, no tools required
- Up to 2 swivel spout taps for cold water ❺
- Custom sized allen key supplied for adjusting valve handles ❻
- Heavy gauge 3mm thick stainless steel construction
- Choice of 5 different burners
- LPG and natural gas variants
- Waste box may be placed to the left or right (as pictured above)
- Range accessories available
- Compliant with British and European law; CE approved

CE MARKING

The appliances detailed 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 Surveillance No. ECS-00138/M12

issued by British Standards Institution (notified body number 0086) .

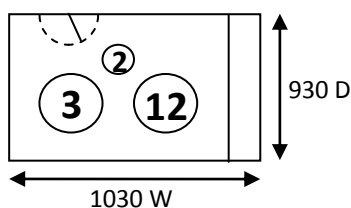
These appliances are fitted with a thermocouple flame failure device.

TYPICAL LAYOUT AND DIMENSIONS

- Right hand waste shown, left hand available by request
- Standard burner configuration shown, this maybe varied by customer request
- Swivel spout taps located at positions marked with '∩' All rear rings can be reached by a spout.
- All measurements in millimetres unless otherwise stated
- **Diagrams not to scale**

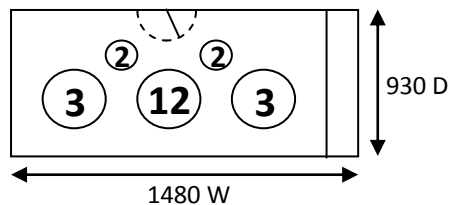
**CE21e**

95kg (typical, dry)  
 16 L water capacity (approx)  
 64.1 kW total heat input (NG)



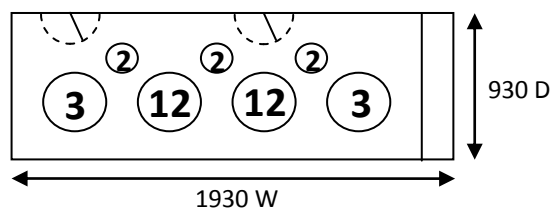
**CE32e**

165kg (typical, dry)  
 22 L water capacity (approx)  
 90.1 kW total heat input (NG)



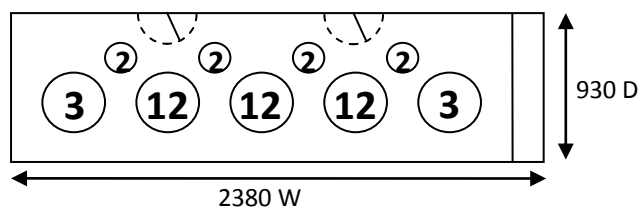
**CE43e**

220 kg (typical, dry)  
 29 L water capacity (approx)  
 138.7 kW total heat input (NG)



**CE54e**

285 kg (typical, dry)  
 36 L water capacity (approx)  
 187.3 kW total heat input (NG)





GAS BURNERS

- All rear rings are equipped with 2 bar burners.
- Front rings are fitted with 3 bar and V12 burners as standard, these may be upgraded by request to any of the burners listed below.
- Bar burners operate much more efficiently than Vortex at lower power settings – it is advisable for rings that will be regularly used at less than full power to be fitted with 3 bar burners.
- Heat output values are stated for natural gas (G20 and G25) - values for LPG (G31) will typically be approximately 10% less.
- Images are for illustrative purposes only - burners fitted may differ in appearance.

Image	Symbol	Type	Typical heat release (kW)	Typical heat release (BTU)
	②	2 bar	10.3	35500
	③	3 bar	15.6	53000
	⑥	Spider V6 jet	16.5	56300
	⑫	Vortex V12 jet	38.3	130800
	⑳	Vortex V21 jet	32.0	112000

# FAR EAST

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