



Technical details

威遠 CE⁺ wok cooker

Innovative features, bespoke options and custom specification

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

Technical details (CE+): Dimensions, layouts and burners

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 CE43 with accessories

- Patented spray rail ❶, which minimizes splashing
- Removable parts for easy cleaning:
 - Gas burners ❷
 - Burner rings ❷, which are also double skinned for longevity
 - Waste basket with integral filter ❸
 - Up to 3 welded drip trays ❹ with overlapping flanges
- Up to 3 swivel spout taps for cold water ❺, fed by a single water inlet
- Removable top shelf ❻, no tools required
- Custom sized allen key supplied for adjusting valve handles ❼
- Heavy gauge 3mm thick stainless steel construction
- Range of burners to choose from
- LPG and natural gas variants
- Waste box may be placed to the left, right (as pictured above) or front-mounted
- Custom sizes and 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).

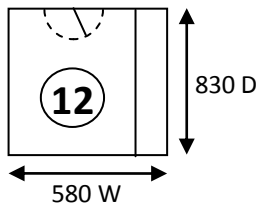
These appliances are fitted with a thermocouple flame failure device.

TYPICAL LAYOUTS AND DIMENSIONS

- Right hand waste shown, left hand or front trough available by request.
- Standard burner configuration shown, this maybe varied at customer request
- Swivel spout taps located at positions marked with  in addition to a sprayrail which runs the full width of the cooktop.
- All rear rings will be reached by a spout; on models without rear burners, longer spouts are fitted to enable them to reach the front rings
- Custom size cookers will not conform to one or more of the dimensions stated herein
- All measurements in millimetres unless otherwise stated
- **Diagrams not to scale**

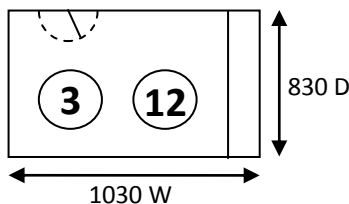
CE10+

60 kg (typical, dry)
7 L water capacity (approx)
38.3 kW total heat input (NG)



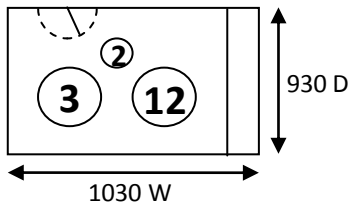
CE20+

80kg (typical, dry)
14 L water capacity (approx)
53.9 kW total heat input (NG)



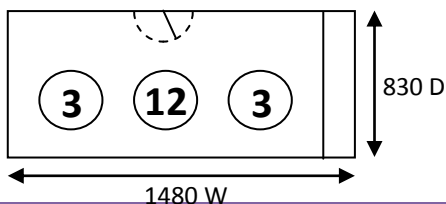
CE21+

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



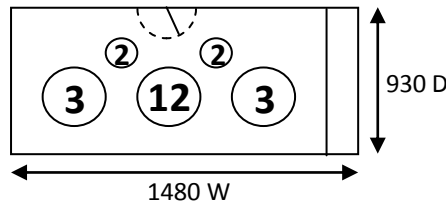
CE30+

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



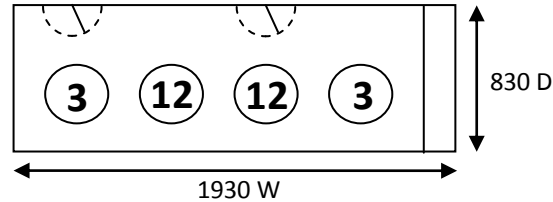
CE32+

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



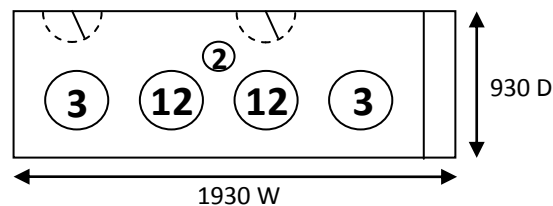
CE40+

185 kg (typical, dry)
 28 L water capacity (approx)
 107.8 kW total heat input (NG)



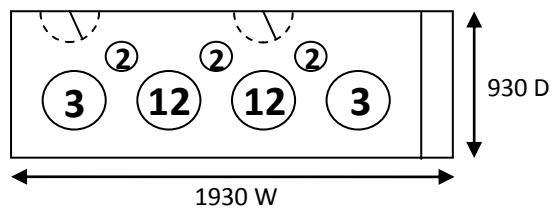
CE41+

205 kg (typical, dry)
 32 L water capacity (approx)
 118.1 kW total heat input (NG)



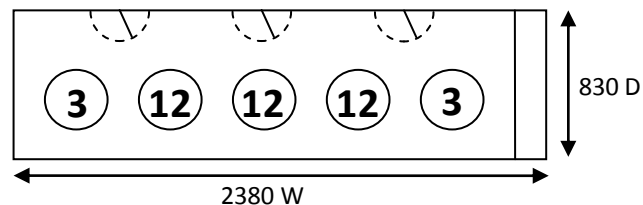
CE43+

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



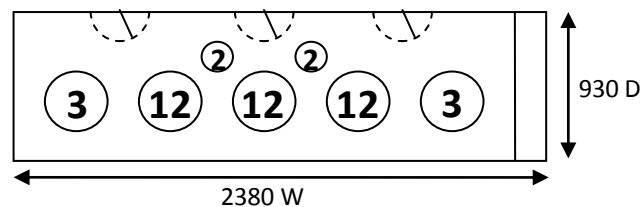
CE50+

240 kg (typical, dry)
 35 L water capacity (approx)
 146.1 kW total heat input (NG)



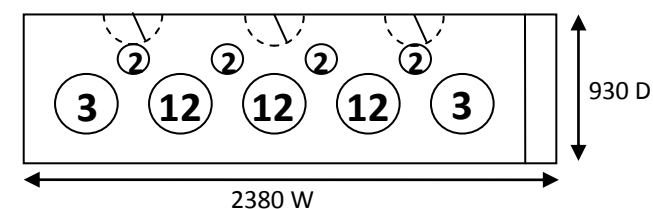
CE52+

270 kg (typical, dry)
 38 L water capacity (approx)
 166.7 kW total heat input (NG)



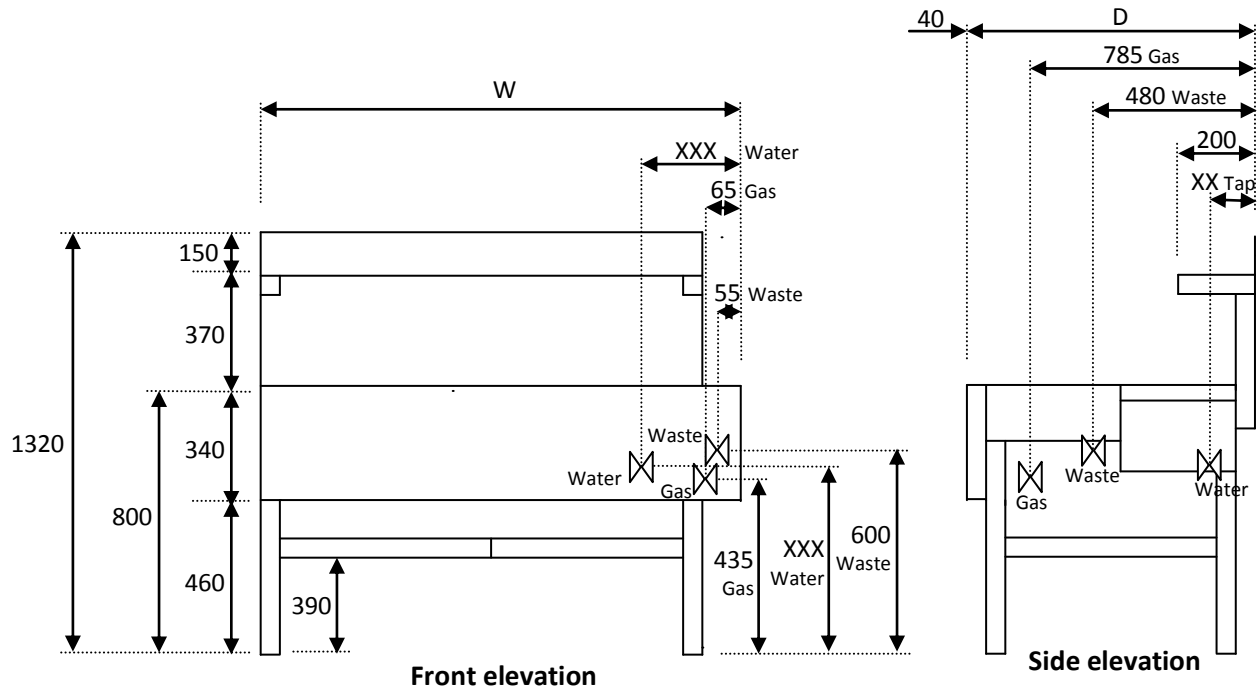
CE54+

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



All CE+ models

- Vertical dimensions are subject to variation of ± 20 mm due to adjustable feet
- Front waste trough option will add 100 mm to D
- **Not to scale**



REQUIRED CONNECTIONS

- Gas inlet: $\text{Ø}28\text{mm}$ Natural Gas (G20 or G25) or LPG (G31)
 - **Cookers must only be supplied with the gas type indicated on the data plate. Conversion between types must be performed by Far East Kitchen Solutions.**
- Cold water inlet: $\text{Ø}15\text{mm}$
- Waste drainage: $\text{Ø}1\frac{1}{2}\text{''}$

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

威遠企業 KITCHEN SOLUTIONS

Telephone (Mon-Fri, 0900-1730)

Parts and service: 01246 251177

Sales and enquiries: 01246 251188

Facsimile

01246 251199

Website

www.fekitchensolutions.com

E-mail

info@fekitchensolutions.com

Postal

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

Far East Kitchen Solutions is a trading name of Far East Industries Limited,
registered in the United Kingdom, company no. 01736291.

Head office: Far East Industries Ltd, Wingfield View, Coney Green, Clay Cross, Derbyshire. S45 9JW.

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