

# FAR EAST

威遠企業 KITCHEN SOLUTIONS

January 2024



**Product  
brochure**

**威信 CE *Front Trough* wok cooker**

***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 (CEFOtub), double –jointed spout extension (CEFOxt) and custom rear shelving*

- 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:
  - 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
- Selection of burners to choose including turbos, with LPG and natural gas variants
- Custom sizing and accessories also available
- Compliant with British and European standards; UKCA and CE approved

**Cooker top** 5  
Guarantee Years

**Warranty** 12  
Parts & Labour Months

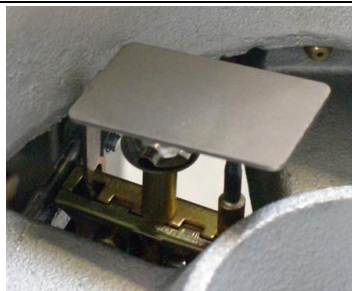




❶ Patented shower rail for splash free water



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

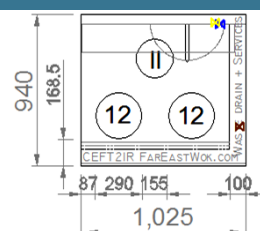


## DIMENSIONS AND LAYOUT

**CEFT21R**

13 L water capacity (approx)

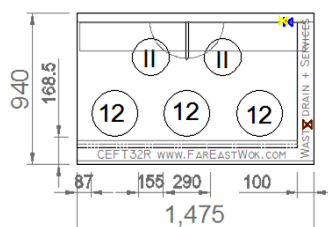
48 kW total heat input (NG)



**CEFT32R**

19 L water capacity (approx)

77 kW total heat input (NG)

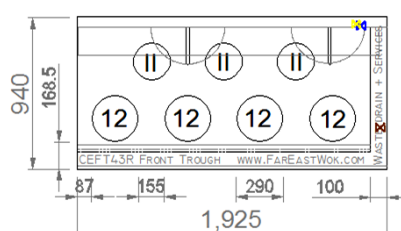


**CEFT43R**

25 L water capacity (approx)

107 kW total heat input (NG)

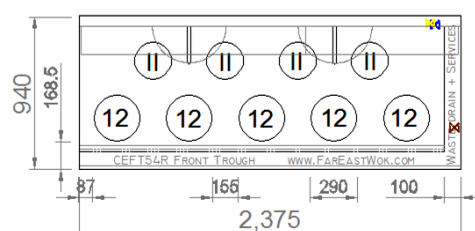
214 kg (typical, dry)

**CEFT54R**

31 L water capacity (approx)

136 kW total heat input (NG)

260 kg (typical, dry)



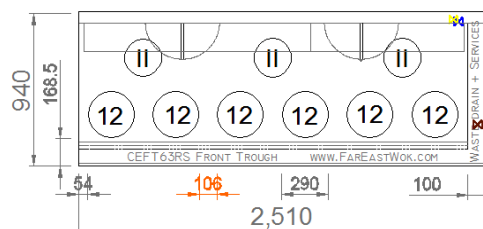
**CEFT63R**

31 L water capacity (approx)

128 kW total heat input (NG)

270 kg (typical, dry)

### Reduced ring spacing

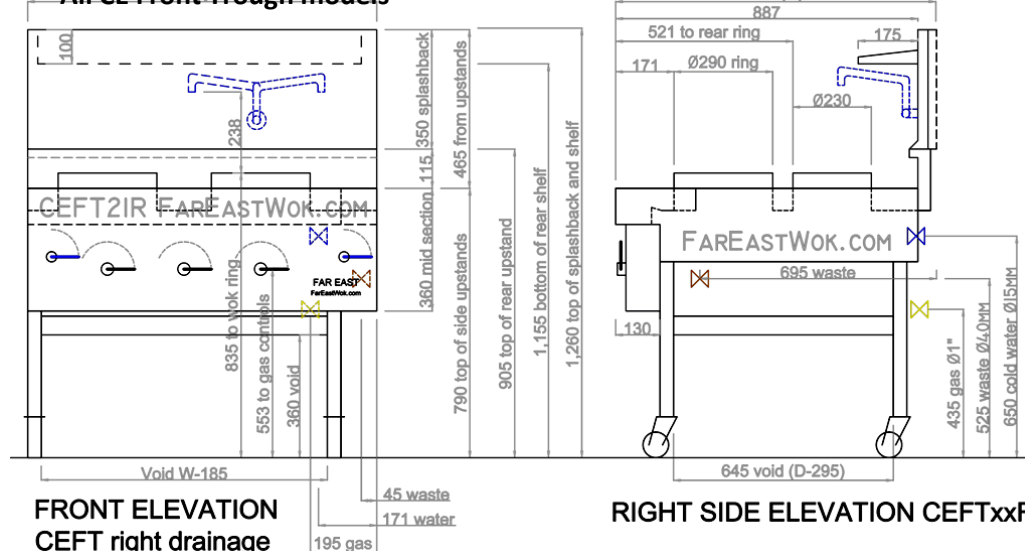


All  
measurements  
in millimetres  
unless  
otherwise  
stated.

Vertical dimensions are subject to variation of  $\pm 20$  mm due to height adjustable wheels.

**Ring diameters  
and suitable  
wok sizes  
overleaf**

### All CE Front Trough models



FRONT ELEVATION  
CEFT right drainage

RIGHT SIDE ELEVATION CEFTxxR

- Right hand drainage and services shown, left hand available by request.
- Front ring diameter (BURf) Ø290 mm (11½") suitable for use with woks and stock pots Ø300-380 mm (12-15"). Optionally:
  - Larger stock pots can be accommodated using the curry pot stand accessory (XTRAL).
  - Cast iron ring accessory (CEFOburc/XTRAO) Ø355 mm (14") suitable for use with woks Ø300-400 mm (12-16").
  - Tapered ring accessory (BURtb) Ø430 mm for use with 20"+ frying woks
  - Extra large ring option (CEFOlr) Ø350 mm (14") suitable for use with woks and pans Ø 400-560 mm (16-22"), requires custom sizing (CEFTs) and cannot be retrofitted.
- Rear ring diameter (BURr) 230 mm (9").
- Swivel spout taps located at marked positions, 225 mm spouts reach all rear rings. Optionally:
  - 300 mm double-jointed extension spout option (CEFOxt) to reach front rings.
  - Knee-operated spring-loaded taps option (CEFOkt) to prevent water being run continuously
- A shower rail which runs the full width of the cooker top is also standard.
- Custom sized cookers (CEFTs) will not conform to one or more of the dimensions stated herein. Serve-over option (CEFOso) 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<sub>2H</sub>, I<sub>2E</sub>, I<sub>2E+</sub> or G25 I<sub>2L</sub>, I<sub>2E+</sub>) or LPG (G31 I<sub>3P</sub>) *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 or tundish

#### ADDITIONAL CONNECTIONS FOR OPTIONAL TURBO BURNER (BURTB)

- Electrical connection: 230VAC 50Hz 1Φ 90W 1A (BS1363 three pin socket)




#### UKCA AND CE MARKING

The appliances herein comply with Annex III Module B (Type Examination) of the Product Safety and Metrology etc (Amendment etc)(EU Exit) Regulations 2020 (SI 2020/676) for the Regulation for Appliances burning gaseous fuels and Annex 2, Section 2, EC Declaration of Conformity to Type, of Council Directive 2009/142/EC European Gas Appliance Directive.

Certificate Number UKCA 683848 and EC CE 631026 for Product Identification № 88CQ48 and issued by British Standards Institute (notified body number 0086 2797). These appliances are fitted with a thermocouple flame safety device or ionisation rectification.

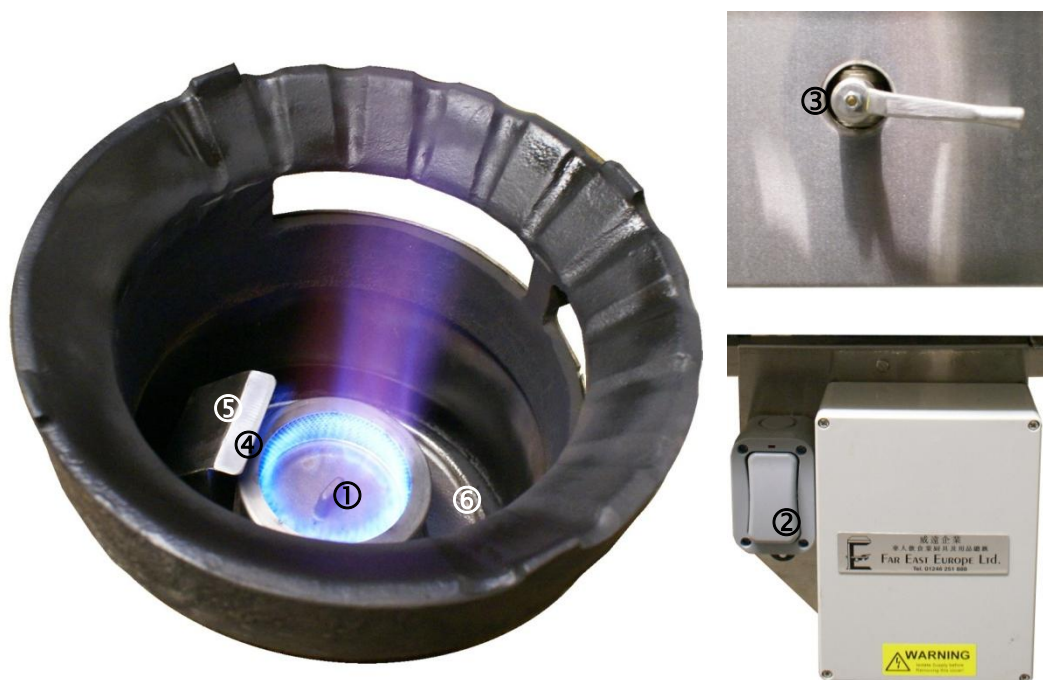


## GAS BURNERS (ATMOSPHERIC)





Image	Symbol	Type Code	Heat input (kW)	Heat input (BTU)	1 L water from 15°C to 95°C
	Ⓜ	2 bar BUB2 BURN07A	11.0	37500	03:35
	ⓂⓂ	3 bar BUB3 BURN08A	18.1	61600	02:15
	ⓂⓂ	Vortex V12 BUV12 BURNV12	18.5	63100	02:00
	ⓂⓂⓂ	Vortex V21 BUV21 BURN20T	20.5	69900	01:55

- Rear rings can be equipped with 2 bar burners only. Rear burners can be deleted by request (CEFOb0) and replaced with a cover plate that mounts onto the hole's collar.
- Front rings are fitted with 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 more efficiently at lower power** settings than Vortex types – we recommend front rings that will be regularly used at less than full power 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<sub>2H</sub>); values for LPG (G31 I<sub>3P</sub>) 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 BURtb 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 the "[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
<b><i>The options below must be specified when ordering a CEFT Front Trough wok cooker; they cannot be retrofitted to existing cookers.</i></b>		
CEFTs		<p><b>Custom sizing</b></p> <p>Width 574-2375 mm (upto 2475mm with CEFOOs). Nominal depth 940mm with rear ring, 840mm with no rear ring, 740mm with no back shelves, 640mm with no turbo burners.</p>
CEFOso		<p><b>Serve-over splashback</b></p> <p>Finishes H970mm excluding pillar mounted water spouts. Rear shelf deleted.</p>
CEFOOs		<p><b>Oversize</b></p> <p>W2375-2475 and/or D940-1150. Requires CEFTs option prior.</p>
CEFOkt		<p><b>Knee-operated spring-loaded water tap</b></p> <ul style="list-style-type: none"> <li>Saves water by preventing chefs leaving tap running constantly</li> </ul>
CEFOlr		<p><b>Extra large front ring</b></p> <p>Ø350 (14"). Suits woks Ø16-22". Requires CEFTs option prior.</p>



CEFOt		Additional water spout with front mounted lever control <i>All CEFT cookers include 1 or 2 spouts as standard</i>
CEFOxt		Double-jointed tap extension 300 mm extension + 225 mm original. <i>Will reach front rings</i>
<b><i>The accessories below fit <u>all</u> wok cookers manufactured by Far East Kitchen Solutions from 1988 on</i></b>		
BURTB		Tapered front ring for large frying woks Ø430 outside, Ø280 inside, 115 height. • Reduces recovery time, cooks faster & saves gas where 20"+ woks are used. • Fits into standard size front collars but will overhang neighbouring rings
COABpin		Injector (gas jet) cleaning kit
XTRAB		Flame exhaust guard - Freestanding
XTRAC		Tray - Side mounted, cantilevered Specify width 200, 250 or 300 mm. <i>Special order if clipped to short wastebbox on older Far East cookers.</i>

XTRAD		Ladle holder – Freestanding <i>Clip on version available for CEFT see XTRAV.</i>
XTRAF		Back-collar cover - round <i>Supplied as standard where Ø230mm rear rings have been deleted by customer request (CEFOB0).</i> <ul style="list-style-type: none"><li>• Prevents dirt entering unused burners</li><li>• Provides a convenient shelf/table above the water bath</li></ul> <i>Will not fit large diameter back rings on CEFT cookers built before August 2012.</i>
XTRAJ5s		Rear shelf, with slight downwards angle, to suit gastronorm GN 1/6 containers – clip-on to splashback 1450 mm
XTRAI		Splash guard – clip-on 200mm tall, other heights by requests. <ul style="list-style-type: none"><li>• Prevents dirt entering unused burners</li></ul> <i>Special order if clipped to short wastebboxes on older Far East cookers.</i>
XTRAHF		Rack insert for front ring, recessed <i>Allows use of small pots and cast iron skillets</i>
XTRAHR		Rack for rear ring, level <i>Allows use of small pots and cast iron skillets</i>
XTRAM		Curry pot stand for front rings – Square 440 x 440 x 100 mm

XTRAO (CEFOBURC)		<p>Cast iron “dual heat” ring  <i>Fits hole inners between Ø278 and Ø308, external Ø355 mm, fits woks Ø12-16”. Included with BURtb.</i></p> <ul style="list-style-type: none"> <li>• Heavy duty high temperature iron • Reduces gas consumption and cooks faster as iron retains heat.</li> </ul>
<p><b><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></b></p>		
XTRAQ		<p>Tray – Over trough, between rings  200x200 mm</p>
XTRAQ2		<p>Tray – Over trough, in front of rings  300x180 mm</p>
XTRAQ3		<p>Tray – Over trough, long  1150x180 mm. <i>Does not fit CEFT21.</i></p>
XTRAS		<p>Mesh strainer – Over trough</p>
XTRAT		<p>Tray – Front mounted, projects out</p>
XTRAU		<p>Waste chute</p>
XTRAW		<p>Recipe holder – Front mounted, projects out  250x90x60, other sizes by request</p>

XTRAZ		Wok stand – Front mounted, projects out
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# FAR EAST

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