

# FAR EAST

威遠企業 KITCHEN SOLUTIONS

July 2023



**Product  
brochure**

簡潔 **Compact** wok cooker

***Authentic Chinese cooking anywhere***

***Medium duty, water on-top cooled, compact gas wok  
cooking range with small footprint***

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.

*For all prices, please see our online pricelist.*

## STANDARD FEATURES

- Does not require connection to plumbing or drainage
  - Fill the water cooled top using a jug and top-up as required
  - Water drains via spout at front in to a bucket/container
- Removable burner ring for easy cleaning, which is also double skinned for longevity
- Castor wheels with brakes to front
- All stainless steel construction; 1.2mm chassis and 2.5mm cook top and burner ring
- Choice of burners using piped natural gas or bottled LPG – regulator included

## OPTIONAL UPGRADES

- Swing spout tap (CED1T) with extended backsplash. Pull spout away from backsplash to activate flow of water
  - Water inlet for tap: Ø15 mm cold water
- Connection to mains waste drainage (CED1W)
  - Waste outlet: Ø35 mm copper to rear, no overflow, unfiltered

## SAFETY FEATURES

This appliance is equipped with a UKCA CE gas valve and thermocouple flame safety device (FSD).

## REQUIRED CONNECTIONS

- Gas inlet: Ø22mm ¾" BSP ISO 7-1 flexible gas hose with yellow outer sleeve for Natural Gas (G20 or G25) or LPG Propane (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.***



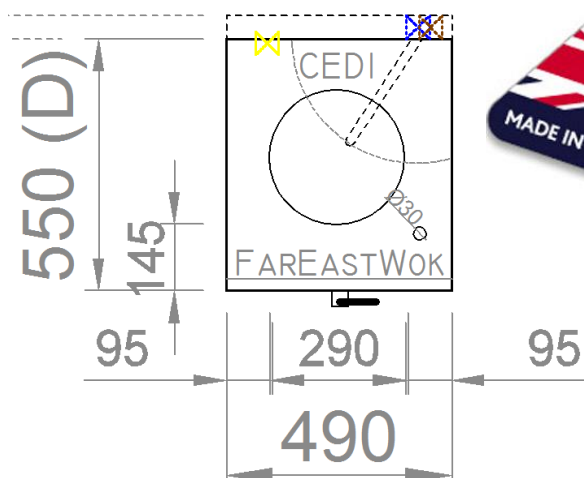
*Above: CED1 with CED1T (tap and tall backsplash) and CED1W (waste connection) upgrade options*

TYPICAL LAYOUT AND DIMENSIONS

- All measurements in millimetres unless otherwise stated

**CED1** Compact wok cooker  
45 kg (typical, dry)  
5 L water capacity (approx)  
up to 19 kW heat input

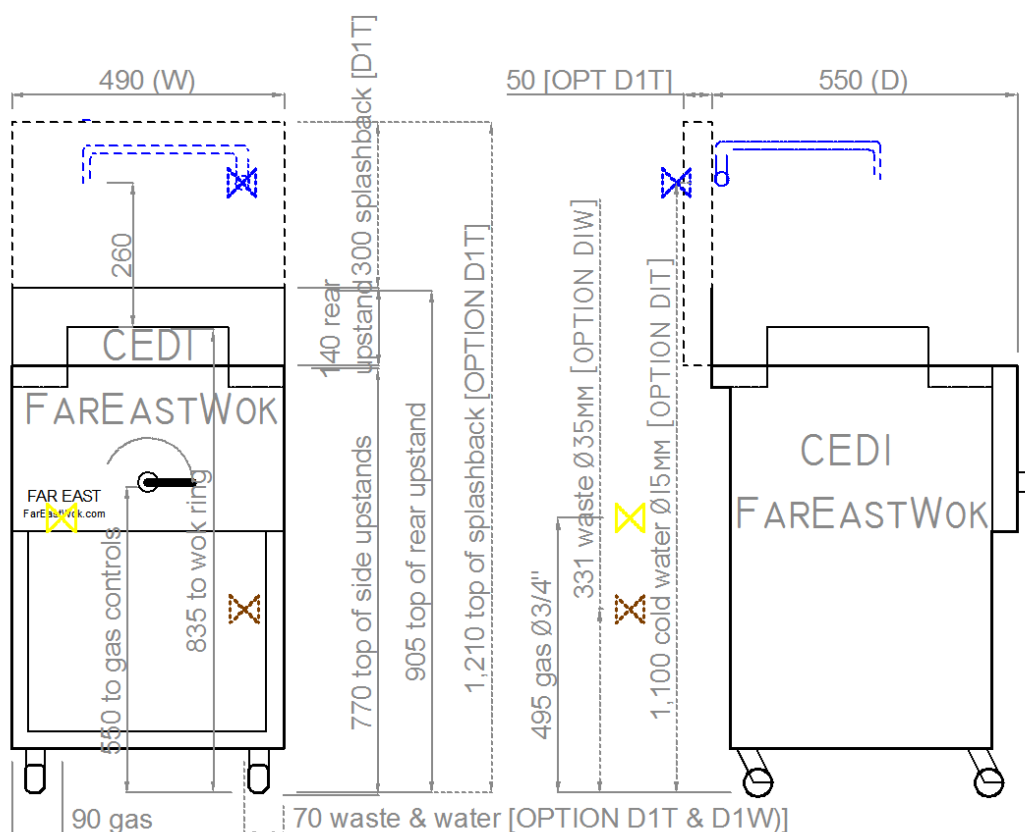
Ring diameter 290 mm (11½")  
suitable for use with woks and  
stock pots of diameters  
between 300 mm (12") and  
400 mm (16")



PLAN VIEW

Shown with optional [dashed]:

- D1T Water tap & backsplash
- D1W rear waste connection







FRONT ELEVATION  
CED1

LEFT SIDE ELEVATION  
CED1

## GAS BURNERS

- Either of the burners listed below may be fitted to the appliance.
- Bar burners operate more efficiently than Vortex at lower power settings – it is advisable for appliances 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 Propane (G31) will typically be approximately 10% less.
- Images are for illustrative purposes only - burners fitted may differ in appearance.

Photograph	Symbol	Type Code	Heat input (kW)	Heat input (BTU)	1 L water from 15°C to 95°C
		3 bar BUB3	18.1	61600	02:15
		Vortex V12 BUV12	18.5	63100	02:00

# FAR EAST

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