Easy use, easy clean, easy money!

Heavy duty multi-purpose steamer 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 "customer price list".

**PRODUCT FEATURES**

- Efficient; just 30 kW gas consumption, but from cold to full steam in under 20 minutes! Especially designed to generate hotter and drier steam.
- Piezo electric push-button ignition
- Efficient triple tube burners provide quick and even heating
- Lever action gas valve for instant heat control between 12.5 and 30.1 kW
- Drain valve and swivel spout to empty boiler tank without mess
- Hinged doors with magnetic catches for quick maintenance access
- Caster wheels (lockable on front legs) fitted as standard
- Empty underside for easy floor cleaning
- Boiler tank designed for easy cleaning and can be replaced within 20 minutes
- Auto-fill water and automatic maintaining of water level
- Heat resistant side panels and insulated combustion chamber for higher efficiency
- Overheat thermostat to protect boiler tank from damage
- Simple disassembly for easy cleaning, service and repair
- Compliant with British and European law; CE approved
- Designed and built in the UK from heavy thick gauge 304 stainless steel
ACCESSORIES (CABINET)

For accessory prices, please see our online “customer price list”.

- Drop-down doors safely vent steam when opened
- Doors provide support for trays when loading and unloading
- Designed to cook quickly and evenly whilst preventing sogginess
- Steam controls for each compartment

- Centre and top compartments:
  - Opening size W515xH190
- Extra large bottom compartment:
  - Opening size W515xH300
  - Two shelf positions
- All compartments 700 mm depth
- Total height when attached to CESTB base unit 1850 mm *(for other dimensions see page 6)*

CESTC Cabinet Steamer attachment (3 tier with drop down doors)
For accessory prices, please see our online “customer 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.

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Description</th>
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<tbody>
<tr>
<td>CESxx</td>
<td>Clip-on side tray</td>
</tr>
<tr>
<td>CESDP</td>
<td>7 hole plate for bamboo dim sum baskets</td>
</tr>
<tr>
<td>CESDT</td>
<td>Dim sum stainless steel steam tray set (4 trays plus lid)</td>
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</tbody>
</table>
CESSR Cheong fun rice roll attachment (single, c/w lid)

CESTR Cheong fun rice roll attachment (twin, c/w lids)
*Will overhang base by 100mm on either side, total width 900 mm*

CESRT Round tray with handles
(suitable for rice)
*Ø440mm/17” will fit within CESDT & CESTC*
**TYPICAL LAYOUTS AND DIMENSIONS**

**CESTB**

40 L water capacity (approx)
30.1 kW total heat input (nat gas)
??kg (typical, dry)

- All measurements in millimetres unless otherwise stated
- *Diagrams not to scale*
REQUIRED CONNECTIONS

- Gas inlet: Ø¾” BSP flexible Natural Gas (G20 I₂H). Maximum consumption 31 kW.
  - Steamer must only be supplied with the gas type indicated on the data plate.
- Cold water inlet: Ø15mm flexible. Maximum consumption 20 litres per hour.
  - Softened water is recommended where supply hardness exceeds 5°C Clark (4 dGH, 7°fH, 70 ppm, mg/L CaCO₃, 28ppm Ca, 4 gpg)

CE MARKING


Product identification number 86CQ14 and certificate number CE 631571 issued by British Standards Institution (notified body number 0086).

This appliance is fitted with a thermocouple flame failure device and overheat thermostat.
Telephone (Mon-Fri, 0900-1700)
Parts and service: 01246 251177
Sales and enquiries: 01246 251188
Facsimile (24 hours) 01246 251199

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Computer systems may be monitored and communications carried on them recorded, to secure the effective operation of the system and for other lawful purposes. Phone calls may be recorded.