



**Installation, user operation
& engineer service guide**

CEFT wok cooker

SAFETY

THIS APPLIANCE HAS BEEN UKCA AND CE MARKED ON THE BASIS OF COMPLIANCE WITH THE GAS APPLIANCE REGULATION FOR THE COUNTRIES, GAS TYPES AND PRESSURES AS STATED ON THE DATA PLATE.

IT IS IMPORTANT THESE INSTRUCTIONS ARE CONSULTED BEFORE INSTALLING, COMMISSIONING OR FIRST USING THE APPLIANCE AS FAILURE TO COMPLY WITH THE PROCEDURES SPECIFIED HEREIN MAY RESULT IN DAMAGE, THE NEED FOR A SERVICE ENGINEER TO ATTEND OR AN UNSAFE SITUATION.

⚠ WARNING!

- ▲ This appliance must only be supplied with the gas type and pressure indicated on its data plate.
- ▲ This appliance must be installed in an area which has sufficient ventilation to remove any escaped gases, for example when igniting pilots.
- ▲ Ensure an adequate supply of fresh air is provided in the kitchen area.
- ▲ Appliances fuelled by LPG propane gas must not be installed below ground level, e.g. basement or cellar
- ▲ Parts which have been protected by the manufacturer shall not be adjusted by the user.
- ▲ If a need arises to convert the appliance for use with another gas, a competent person must be consulted.
- ▲ If the appliance is fitted with castor wheels, engage the locking brakes on the front wheels before use.
- ▲ A restraining device must connect the appliance to the wall, unless it is isolated from the gas supply.
- ▲ To prevent electric shocks, all appliances must be Earthed, even if they are not connected to the electricity supply
- ▲ Before performing maintenance work on the appliance, isolate any connected electrical supplies and allow the appliance time to cool

ⓘ SAFETY NOTES

- The appliance must be installed by a competent person in compliance with this document, National Regulations and any other relevant legislation in force at the time of installation. In the United Kingdom this will include:
 - *Gas Safety (Installation & Use) Regulations*
 - *Health and Safety at Work Act*
 - *Fire Precautions Act*
 - *Local and National Building Regulations*
 - *IGEM/UP/1, IGEM/UP/2, BS6173 and BS5440*
- On completion of installation the installer must instruct the responsible person(s) of the correct operation and maintenance of the appliance and leave these instructions on-site with the responsible person
- This appliance is only for professional use and shall only be operated by qualified persons who have who have read the operating instructions
 - ~~This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance, in a safe way, and understand the hazards involved.~~
 - Children shall not play with the appliance.
 - Cleaning and user maintenance shall not be made by children without supervision
- To maintain stability and satisfactory combustion it should be used with woks and stock pots between 12" (300mm) and 16" (400mm) in diameter.
 - For pans over 14" diameter a variety of optional attachments are available including stockpot stands, cast iron rings and tapered rings.
 - Lit burners should never be left unattended, or without having a pan placed over them.
- Water must be on the cook top when any burners are lit, with a nominal 5 mm depth.

- It is important not to disturb the air combustion admission nor the combustion products evacuation of this appliance.
- It is the kitchen supervisor's responsibility to warn users of this appliance to wear suitable protective clothing.
- During normal operation, parts of the equipment will become very hot by necessity. The user must take suitable precautions to prevent accidental burns.
- In the event of a fault, the equipment must be turned off at both the gas control valve and the main isolation valve and a competent person informed.
- It is important, in the interest of safety and good performance to ensure that the appliance is regularly maintained and **SERVICED AT LEAST ONCE PER YEAR BY COMPETENT PERSONS** in accordance with the service checklist provided herein. For heavy usage this frequency should be increased to every 6 months. Failure to do so can have a serious impact on the appliances reliability and will invalidate any warranty or guarantee. You should ensure the engineer provides a completed service record as evidence of having the appropriate work performed.
 - This can be performed by Far East Kitchen Solutions. Our engineers can inspect and service appliances, rectifying faults and replacing parts as necessary to keep the appliance in good working order
- At the end of the appliance's life, dispose of the appliance in a safe manner via licensed waste handler. Units are designed for easy dismantling and recycling of all material is encouraged wherever practicable.
- To ensure safe use of this appliance you must provide whatever information, instruction, training and supervision is necessary to ensure the health and safety of all users as far as is reasonably practicable.
- You must perform a risk assessment as part of managing your health and safety to and control any risks identified by taking reasonable steps to prevent harm to users, the appliance and the environment.



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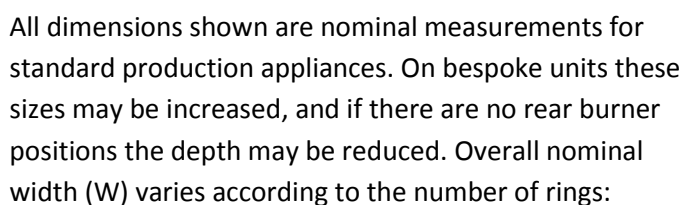
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Far East Kitchen Solutions' CEFT group of products are heavy duty Chinese-style water-on-top cooled cooktop wok ranges with front waste water troughs and fueled by gas for use in commercial kitchens.

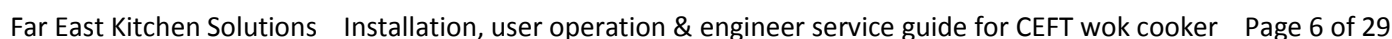
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All burners are equipped with flame safety devices (FSD) that shut off gas supply to a burner if the flames are extinguished.

A) DIMENSIONS



- CEFT1x 1 front ring 575 mm
- CEFT2x 2 front rings 1025 mm
- CEFT3x 3 front rings 1475 mm
- CEFT4x 4 front rings 1925 mm
- CEFT5x 5 front rings 2375 mm



B) BURNER IDENTIFICATION

Only 2 bar type burners may be fitted in the rear burner positions, with a maximum output of 10.3 kW. All other burners may be fitted to the front burner position with maximum heat outputs between 15.6 and 35 kW. The exact output of each burner and approved gas types are listed overleaf. Photos are for information only and the actual appearance of burners may differ.


I) ATMOSPHERIC BAR BURNERS

 <p>2 Bar Teknigas BURN07</p>	 <p>2 Bar Far East BURN07A</p>	 <p>3 Bar Teknigas BURN08</p>	 <p>3 bar Far East BURN08A</p>
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II) ATMOSPHERIC FIXED CAST VORTEX BURNERS

 <p>Flamaire V6 BURN13B</p>	 <p>Phoenix V6/JP6 BURN13C</p>	 <p>JP1 "Spider" BURN13D</p>	
 <p>JP12 Phoenix 12 jet BURNV12</p>	 <p>JP21 Phoenix 21 jet BURN20T/BURNV21</p>		

III) "TURBO" FORCED-DRAUGHT/FAN-ASSISTED BURNERS

 <p>"Turbo" forced draught CETUB</p>	
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C) GAS SPECIFICATION

All heat input values state the Net Calorific Value (Q_n). Type A₁ flueless appliance. Regulator setting pressures are for all burners at full rate. Grey entries are obsolete parts or but left for reference. Striked through entries are non-EEA markets.

I) NATURAL GAS G20 I_{2H} GOVERNED APPLIANCE

United Kingdom (GB), Ireland (IE), Austria (AT), Denmark (DK), Finland (FI), Italy (IT), Norway (NO), Portugal (PT), Spain (ES), Sweden (SE), Switzerland (CH)

20 mbar standing supply pressure. Setting pressure:

15 mbar for upto 5 atmospheric burners with 1" regulator

16 mbar for 6 to 9 atmospheric burners with 1½" regulator

12.5 mbar for "turbo" forced draught burners with double-solenoid valve

Burner type		Heat input	Gas rate	Injector		
Name	Rate	Q _n net (kW)	(m ₃ /h)	Size (mm)	Mark	Count
2 Bar Far East	Full	10.30	0.97	1.8	180	2
	Reduced	7.30				
2 Bar Teknigas	Full	10.30	1.09	1.8	180	2
	Reduced	7.30				
3 Bar Far East	Full	19.20	1.80	2.1	2.1	3
	Reduced	11.60				
3 Bar Teknigas	Full	15.55	1.65	1.8	180	3
	Reduced	9.70				
Flamaire V6	Full	15.60	1.65	1.32	54	6
	Reduced	9.00				
Phoenix V6	Full	15.60	1.65	1.32	54	6
	Reduced	9.00				
JP1 "Spider"	Full	16.51	1.75	1.613	52	6
	Reduced	9.80				
JP12 Phoenix	Full	19.60	1.84	1.2	1.2	12
	Reduced	7.20				
JP21 Phoenix	Full	21.90	2.06	1.0	1.0	21
	Reduced	7.90				
"Turbo" forced draught	Full	32.50	3.06	6x2.5	2.5	1
	Reduced	0.39				

II) NATURAL GAS G20 I_{2E} & G20/G25 I_{2E+} UNGOVERNED APPLIANCE

Germany (DE) & France (FR), Belgium (BE)

20-25 mbar standing supply pressure.

12.5 mbar for "turbo" forced draught burners regulated by the double-solenoid valve

Burner type	Heat input	Gas rate	Injector		
Name	Q _n net (kW)	(m ₃ /h)	Size (mm)	Mark	Count
2 Bar Teknigas	9.88	1.09/1.22	1.8	180	2
3 Bar Teknigas	16.02	1.65/1.97			3
Flamaire V6	19.02	1.65/1.92	1.55	52	6
Phoenix V6	17.02	1.75	1.32	54	
JP1 "Spider"	16.51	1.71	1.613	52	
"Turbo" forced draught	35.00	3.61	5x3.5	3.5	1

Germany (DE) atmospheric burners may be supplied with governor to G20 I_{2H} specification above

III) NATURAL GAS G25 I_{2L} GOVERNED APPLIANCE

Netherlands (NL)

25 mbar standing supply pressure. *Setting pressure:*

15 mbar for upto 5 atmospheric burners with 1" regulator

16 mbar for 6 to 9 atmospheric burners with 1½" regulator

Burner type	Heat input	Gas rate	Injector		
Name	Qn net (kW)	(m ₃ /h)	Size (mm)	Mark	Count
2 Bar Teknigas	10.40	1.28	1.98	200	2
3 Bar Teknigas	15.55	1.91			3
Flamaire V6	15.60	1.92	1.55	52	6
Phoenix V6	15.04	1.85	1.32	54	

IV) LPG PROPANE GAS G31 I_{3P} GOVERNED APPLIANCE

United Kingdom (UK), Ireland (IE)

37 mbar standing supply pressure. *Setting pressure:*

The first 1" regulator upstream of the appliance should be set to 37 mbar. Other regulators ≥37 mbar.

~~27 mbar for "turbo" forced draught burners regulated by the double solenoid valve (requires new spring)~~

Burner type	Heat input	Gas rate		Injector		
Name	Qn net (kW)	(m ₃ /h)	(kg/h)	Size (mm)	Mark	Count
2 Bar Teknigas	7.92	1.09	0.566	1.02	8102	2
3 Bar Teknigas	14.40	1.65	1.029	1.20	120	3
JP1 "Spider"	15.20	1.65	1.086	0.914	64	6
JP12 Phoenix	18.23	1.98	1.31	0.7		12
JP21 Phoenix	20.36	2.21	1.46	0.6		21
"Turbo" forced draught				5x1.7		

Gas rates assume 13.9 kWh per kg of propane (49.93 MJ/kg)

V) LPG BUTANE GAS G30 I_{3B} GOVERNED APPLIANCE

France (FR)

30 mbar standing supply pressure. *Setting pressure:*

The first 1" regulator upstream of the appliance should be set to 30 mbar. Other regulators ≥30 mbar.

~~12.5 mbar for "turbo" forced draught burners with double solenoid valve~~

Burner type	Heat input	Gas rate		Injector		
Name	Qn net (kW)	(m ₃ /h)	(kg/h)	Size (mm)	Mark	Count
"Turbo" forced draught				5x3.5		

Gas rates assume 13.9 kWh per kg of propane (49.47 MJ/kg)

INSTALLATION

⚠ WARNING! The appliance must be installed by a qualified person in line with the national regulations in force. In the United Kingdom this will be a Gas Safe Registered engineer with COMCAT ACS in accordance with the Gas Safety (Installation and Use) Regulations (GSIUR) 1998.

A) LOCATION AND POSITIONING

- 1) The appliance should be installed on a level and fireproof surface in a well lit and draught free area
- 2) There must be allowance for sufficient fresh air flow for combustion. Care should be taken not to disturb the air combustion admission nor the combustion products evacuation.
- 3) Air for burner combustion is supplied from underneath and behind the appliance; the area between the drip tray and cook top must remain free of any obstructions. If forced-draught turbo burners are fitted, the area around the fan intake must also be kept clear.
- 4) A clear space of 150 mm behind the appliance and 250 mm between its sides and any combustible wall. It can be installed flush to non-flammable surfaces but there must be at least 1000 mm between the front of the appliance and any wall.
- 5) There must be adequate ventilation means to prevent dangerous build up of combustion products which are discharged directly into the room. Recommendations for Ventilation of Catering Appliances are given in BS 5440:2.
- 6) Determine the routes of gas, water and waste pipes to the appliance. They should give access to the user for cleaning the walls and floor and not obstruct walkways.
- 7) Ensure the floor and wall are clean before positioning the appliance
- 8) Remove all packaging and approximately position the appliance, leaving room to connect the services

B) ELECTRICITY SUPPLY

ⓘ NOTE All variants of this appliance must be equipotential bonded to Earth to protect users against electric shocks. An electricity supply is only required for appliances equipped with “turbo” forced-draught burners.

- 9) Each “Turbo” forced-draught burner requires connection to a 220-240 volt, 1 phase, 50 Hz electricity supply with Earth in accordance with national regulations. Each “turbo” burner will draw a maximum of 90 watts and 800 milliamps.

C) WASTE DRAINAGE CONNECTION

- 10) The connection to waste drainage must be in accordance with national regulations. A trap should be fitted to prevent odours arising from the foul water in the drains. The appliance drains by gravity so the waste pipe will need a sufficient fall to carry waste water away. A method for dealing with grease and oil that may be present in drained water should be present before the waste water flows into the sewer network; this would typically be a fat, oil and grease (FOG) interceptor/trap or chemical dosing unit.

D) WATER SUPPLY

- 11) The connection to potable cold water must be in accordance with EN1717 and national regulations in force. The supply pressure must be between 0.5 and 3.5 bar; if pressure exceeds 3.0 bar a pressure reducing valve (PRV) set to 3.0 bar should be fitted before the appliance. ~~The appliance is not to be connected to the mains water supply with a flexible hose.~~ An isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

E) GAS SUPPLY

- 12) The incoming gas supply must be of sufficient size to supply full rate volume without excessive pressure drop. The following checks should be made before installation:
 - a) Gas type on the appliance data plate matches the gas type indicated at the supply entry point/meter
 - b) Supply pressure on the appliance data plate is achieved by the gas supply
 - c) Input rate on the appliance data plate should be checked against the available gas supply line and meter capacity, particularly if the appliance is being added to an existing installation or other gas equipment is to be installed.
- 13) Installation pipe work should be fitted in accordance with the national requirements in force and using a minimal amount of tees and elbows to give maximum supply volume. The pipework should be adequately sized and never smaller than the appliance's inlet diameter.
- 14) A manual isolation valve must be fitted to the appliance's individual supply line to allow shutdown during emergency or servicing.
- 15) A gas regulator will already be fitted to the appliance if required and must be used. It will need setting by the installer to the correct burner pressure as detailed in g) Commissioning, page 11.
- 16) Connect the gas supply to the appliance
 - a) The appliance gas inlet connection is ISO 7-1 at ½", ¾ or 1" Standard BSP. The connected supply diameter must not be smaller than the inlet fitted to the appliance.

ⓘ NOTE "Turbo" forced-draught burners may have their own dedicated gas connection independent of the gas manifold supplying atmospheric burners. Where a dedicated connection has been provided it should not be shared with other appliances to ensure gas pressure remains above the nominal required.
 - b) A suitable joining compound which resists the breakdown action of LPG must be used unless compression fittings are used.
 - c) If flexible tube is used, the gas supply tubing or hose shall comply with national requirements in force (in the UK this will be a BS 669- 2:1997 gas flexible hose fitted with a yellow outer). This should be periodically examined and replaced if deteriorated. Also, a restraining device compliant with BS 6173:1990 must tether the appliance to the wall.
- 17) Check all gas connections for tightness by pressure drop test. Leakages can be found using leak detection spray or gas detecting equipment.



F) ASSEMBLY

- 18) Replace any removable components not already fitted, such as burner castings, bar burners, pilot light covers, drip trays and waste filter baskets.
- 19) If castors/wheels are fitted, engage the locks on the front wheels.
- 20) Level the cooker by adjusting the legs until all the water on the cooker top flows into the drain at the front corner which can be determined by using a spirit level. If the waste and water connections have been connected it can also be determined by filling the top water and ensuring it all drains away without leaving puddles.

G) COMMISSIONING

ⓘ BEFORE TURNING ON All services must be connected and tested for leaks and the appliance unpacked and fully assembled as detailed in the above sections before proceeding with the commissioning procedure.

- 21) Set the gas pressure for **atmospheric** burners

- a) It is necessary to check gas pressure during commissioning and a suitable gauge must be connected to the test point at the end of the gas supply manifold (situated behind front control fascia on the same side as the drainage and gas service inputs)
 - b) Turn on gas supply to unit at manual isolation valve (AIV).
 - c) Light all burners and set to full rate using the procedure detailed in *Operation* on page 13. The gas supply pipes may contain air so it may take several attempts to light the burners.
 - d) If a regulator is fitted to the rear of the appliance, ensure the pressure at the manifold corresponds with the setting pressure detailed in Description and Specification c) Gas specification, page 8 onwards. If it does not, adjust the regulator by turning the screw clockwise to increase pressure, and anti-clockwise to decrease pressure. After setting the regulator, it must be immediately resealed so this setting is protected and cannot be adjusted by the user.
 - e) Disconnect pressure gauge and replace test point sealing screw. Check for pressure tightness.
- 22) "Turbo" forced-draught burners are set at the factory to regulate the gas pressure to values stated in Description and Specification c) Gas specification, page 8 onwards for the applicable gas type at full rate, this regulator is integral to the double solenoid gas valve; this setting is protected and must not be adjusted by the user. A bleed nipple is provided for the commissioning engineer to check the pressure and adjust it if necessary, note that excessive pressure on the supply line may be beyond the limit to which the solenoid can regulate.
- 23) Check performance of controls and burners with reference to *Operation* on page 13. Move each gas tap between * pilot, full rate  and reduced rate  several times checking for quick and smooth crosslighting from the pilot light to the main atmospheric burner. For forced-draught turbo burners cycle between off, on (pilot), full, on (pilot) and off, again checking crosslighting performance.
- 24) Show the user and/or responsible person how to operate and clean the appliance in accordance with *Operation* on page 13 onwards *and* on page 15 onwards. Ensure that gas isolating cock location is known to user and that the procedure to follow in event of emergency is demonstrated.

OPERATION

⚠ WARNING!

- ▲ Do not operate any burner without water on the cook top. Failure to do so can cause the cook top to crack and leak, and also invalidate your warranty.
- ▲ Never leave the appliance unattended whilst any burners are lit.
- ▲ This appliance is only for professional use. To maintain stability and satisfactory combustion it should be used with woks and stock pots between 12" (300mm) and 16" (400mm) in diameter. For pans over 14" diameter, a special stockpot stand, tapered ring or cast iron ring is available as an optional extra.
- ▲ Do not drain water from the appliance without the waste filter basket in position. Otherwise food debris may enter the drain.

① ADVICE

- ✓ Waste filter basket will need emptying during cooking. The cooker top should be cleaned daily. Burners and rings should be cleaned at least monthly. See *Cleaning and routine maintenance* on page 15 onwards.

① BEFORE TURNING ON

- ✓ Ensure there is at least 1 cm of water on the cook top
- ✓ Ensure kitchen air ventilation/extraction is operating at full power
- ✓ If wheels are fitted, ensure the brakes are engaged

A) WATER BATH & SPOUTS

- 1) Ensure that there is water to the tap spouts and shower rail. Insert the waste plug and run water onto the cook top until it overflows before lighting the burners. The water controls are red levers with 90 degrees of rotation, rotate left (and anti-clockwise) to turn water flow on, and rotate right (clockwise) to turn off the water flow. Appliances may optionally be equipped with spring-loaded push buttons suitable for operation with the knees, in lieu of the red lever handles. Continuously monitor the water level whilst any burners are lit and ensure the water depth is nominally 5 mm.
- 2) Ensure the waste filter basket is in position whenever waste water is drained; it should be slid so it touches the front of the waste box so water from both drain holes flows through the basket. During cooking the basket may fill with food debris and require emptying over a bin, whilst this is being done water should not be drained from the appliance.

B) ATMOSPHERIC BURNERS WITH MANUAL CONTROLS

All gas taps are the safety type with off ●, pilot ★, full Q and low Q positions. Each tap is positioned directly in-line with its corresponding burner.



RIGHT: ATMOSPHERIC BURNER TAP IN THE PILOT POSITION

1) LIGHTING THE BURNERS



- (2) Check that the gas supply is turned on at the isolating tap and at the main gas valve.
- (3) To light the burner, push in and turn the tap handle to pilot ★ position. Keep it pushed in to allow gas to reach the pilot burner. Apply a lit taper to the pilot light and continue pushing in the tap handle for approximately 20 seconds then release. If the pilot flame does not remain alight, repeat the process.

⚠ WARNING!





- ▲ If for any reason, the pilot lights are extinguished then no attempt must be made to re-light the burners for at least 3 minutes.
 - ▲ If repeated reignition attempts are unsuccessful consult the *Troubleshooting* section, page 18.
- (4) All pilot lights must be lit whenever the appliance is in use. The pilots should be lit even if the burner is not being used.
 - (5) Having established pilot condition, turn control knob anti-clockwise to full flame  position at 12 o'clock. This will automatically crosslight main burner.
 - (6) For reduced rate operation, turn control knob further anti-clockwise to low flame  position.

II) TURNING OFF THE BURNERS FOR SHORT PERIODS DURING COOKING

- (9) All pilot lights must be lit whenever the appliance is in use. The pilots should be lit even if the burner is not being used.
- (10) Turn the tap handle clockwise to the pilot  position.
- (11) To re-light burner, turn the handle anti-clockwise to the full flame  position at 12 o'clock.

III) TURNING OFF THE BURNERS AND PILOT LIGHTS AT THE END OF SERVICE


- (12) Turn tap handle clockwise the pilot  position.
- (13) Partially push in the tap handle and turn clockwise to off  position.

C) "TURBO" FAN-ASSISTED FORCED DRAUGHT BURNERS WITH ELECTRONIC CONTROLS

⚠ WARNING!

- ▲ If using large woks or flat bottomed cookware, remove the cast iron ring and replace with the tapered ring accessory, otherwise the turbo burner head will become heat damaged.

① BEFORE TURNING ON

- ✓ Water must not enter the burner unit. Use the supplied cover plate when the burner is not in use to prevent water, debris and other foreign objects entering.
- ✓ Ensure turbo burner unit is assembled correctly before proceeding (pilot cover in place, burner head secure etc) and free of foreign objects. Remove cover plate before starting unit. See Parts and accessories, c)"Turbo" Forced draught burner, page 26 for a diagram.
- ✓ Ensure the cooker top is filled with water at least 10 mm deep.
- ✓ Ensure burner power handle is set to the off  position, by turning it clockwise to its maximum extent (3 o'clock position)

I) HOW TO START/STOP

- (1) Press the grey turbo power switch to ON position, by pressing the bottom of the switch.
- (2) Wait for auto-start sequence to complete (the fan will spool up to maximum speed and the pilot burner will then be lit).

Visually confirm the pilot burner has lit successfully. You may now begin cooking. Turn burner power handle anti-clockwise to 12 o'clock position.

⚠ WARNING! The gas flame will extend significantly beyond the top of the burner/cooker ring! Do not place any body parts or any items overhead the burner except cooking pans.

① NOTE "Turbo" forced-draught burners are optimised for high peak heat output and are not suited to simmering operations or other reduced heat output applications.

- (3) If the pilot burner is extinguished the unit will automatically attempt reigniting and if unsuccessful cut off the supply of gas. The fan will continue to run. To attempt pilot ignition again cycle the power as detailed in (5) and then follow this start/stop procedure again from (1).

⚠ WARNING!

- ▲ **Do not attempt pilot ignition more than 3 times in 10 minutes.**
- ▲ **If repeated ignition attempts are unsuccessful consult the *troubleshooting* section.**

- (4) To switch off, turn the burner power handle clockwise to its maximum extent and then press the grey turbo power switch to OFF position by pressing the top of the switch.

CLEANING AND ROUTINE MAINTENANCE

⚠ WARNING!

- ▲ **When removing heavy items to aid cleaning or maintenance particular care should be taken. A manual handling risk assessment is the best way to determine the level of risk to anyone using or maintaining this equipment from which a safe system of work can be developed.**
- ▲ For further help and information on manual handling and associated risk assessment refer to the Health and Safety Executive, Manual Handling at Work INDG143 or guidelines provided by the relevant government body in your country.
- ▲ **Never clean parts that are hot, allow the appliance time to cool after use**
- ▲ **If using cleaning agents always follow the manufacturer's instructions and precautions including personal protective equipment.**

① ADVICE

- ✓ **All surfaces are easier to clean if dealt with before spill become "burnt in". Daily cleaning is advisable.**

A) STAINLESS STEEL SURFACES

These surfaces should be cleaned with warm water then dried to a polish with a soft cloth. Cleaning agents containing bleach, abrasives or caustic chemicals may damage the stainless steel and must not be used.

Items such as drip trays and burner rings can be removed for cleaning and soaked in warm water or cleaning agents as described above. Ensure they are properly located after reassembly.

B) BURNERS

① ADVICE

- ✓ **Burners and rings should be cleaned at least monthly: if the burner ring cannot be freely removed and replaced because of dirt build up, the resultant stress this places on the ring and cooker top can cause cracks and leaks which are not covered under warranty.**
 - ✓ **Do not clean the pilot light or thermocouple**
 - ✓ **Care must be taken to avoid moving the position of the thermocouple probe; this is a safety device and adjustment in the position of the probe may result in the gas supply to that burner being halted.**
 - ✓ **During the cleaning process it is essential to avoid wiping the grease or waste particles into the pilot lights or burners as they may cause blockages.**
- (1) The burner rings should be removed by lifting away, which will improve access to the burner
- (2) Both the ring itself and the resultant hole should be cleaned of all grease and debris.

II) REMOVEABLE STAINLESS STEEL BAR BURNERS

- (3) To remove bar burners, simultaneously lift the far end of the burner and pull away from you

- (4) Immerse the burner in warm water with a degreasing agent and leave to soak. Alternatively place them in a commercial dishwasher for a regular cleaning cycle.
- (5) After soaking or dishwashing a stiff bristled brush may be necessary to remove heavy soiling. Then use a cloth to remove remaining debris.
- (6) Leave to dry before reinstalling on the appliance, taking care to position them correctly

III) FIXED CAST VORTEX BURNERS

- (7) Lift off the removable central castings so only the largest bottom fixed casting remains.
- (8) The removed castings can be left to soak in warm water with a degreasing agent. The castings are not dishwasher safer as they are made of iron and will rust on exposure to caustic chemicals.
- (9) The burner injector jets in the fixed casting can be cleaned by poking a fine needle, fuse wire or wooden splinter through them. Specialist grooved nozzle cleaners may also be used (such as Far East MELEC14) but care must be taken not to enlarge the injector hole.
- (10) Cover the injectors with masking tape to prevent debris ingress whilst cleaning the fixed casting.
- (11) For the fixed casting that contains the injectors, spray on a degreasing agent.
- (12) On all castings, use a cloth to remove the dirt. A stiff bristled brush can be used on more stubborn soiling.
- (13) Remove masking tape from the burner injectors
- (14) Leave to dry before reinstalling loose castings on the appliance, taking care to position them correctly

“TURBO” FAN-ASSISTED FORCED DRAUGHT BURNERS

- (15) Lift out pilot cover box and wipe inside and out
- (16) Remove inner heat plate/cone from bottom of burner ring, again cleaning inside and out
- (17) Clean all fixed stainless steel items with warm soapy water, taking care not to disturb the pilot assembly and sensor probes. A brush may be used to agitate stubborn soiling.
- (18) Lift out silencer dish from turbo head for cleaning.
- (19) If unscrewing the turbo burner head, ensure it is fully screw back in when replacing. Whilst the head is removed, take care to ensure water and debris does not enter the burner assembly as this will block the injectors or impede the fan – you should only remove the turbo head once other cleaning has been done and soiled water wiped away. The outside of the turbo head can then be wiped down but again, take care not to get water or
- (20) Ensure all items (fixed and removed) are dry before refitting to the appliance, taking care to ensure they are seated properly and/or fully screwed in.

C) FLOOR

⚠ WARNING! Do not use a pressure washer or hose gun for cleaning underneath the appliance

For cleaning purposes, access to the floor area under the appliance is from the front below the drip tray support rail, with the drip trays removed. After cleaning replace the trays.

If the appliance is fitted with turbo burners, the fan, some cabling and some electronic controls will be mounted below the level of the drip trays, take care not to disturb these or accidentally disconnect any of the cables.

The appliance is normally fitted onto flexible gas and water hoses, which allow a limited amount of movement without needing to disconnect them. However, the appliance restraint at the rear must be unhooked and the plastic waste water trap underneath the waste box will require the compression ring untwisting to disconnect it from the waste water pipework. When moving the appliance in this manner take care not to place excessive strain on the water or gas connections. Once the appliance is back in position, apply both front wheel brakes,

reconnect the restraining wire and twist the compression fit on the wastetrap ensuring the rubber seals are in place and the pipe correctly seated.

TROUBLESHOOTING

A) ALL BURNER TYPES

- No flame on any burners
 - Check mains gas is ON at meter ECV, kitchen AECV and AIV
 - If gas supply has been interrupted or disconnected, the gas piping within the appliance may be full of air. It may take many ignition attempts until all the air has been purged out the pipes and gas reaches the burner, so it can be ignited.
 - Check pressure at appliance test point to ensure gas is flowing to the unit
 - If pressure does not register then check regulator is fully operational and check for line blockage

B) ATMOSPHERIC BURNERS

- No flame on pilot burner
 - Check pilot injector for blockage, unblock or replace as necessary
 - Check FSD is engaging and passing gas, if at fault replace energiser or valve
- Pilot burner does not remain lit when tap is released
 - Check thermocouple probe is clean and positioned within the pilot flame
 - Check thermocouple is not damaged and properly secured to the burner's gas tap FSD section
 - Replace thermocouple checking there is no contamination where it meets the gas tap's FSD section and it is secured properly
 - Replace the energiser or burner gas tap
- Valve handle spins around loosely and it is impossible to light the main burner
 - Pins within niting cover cap and spindle have sheared through mishandling, the niting cover or gas tap must be replaced

C) "TURBO" FORCED-DRAUGHT BURNERS

- Fan does not start
 - If the power indicator (above power switch) is not illuminated the unit is not receiving power, check the electrical supply cable is undamaged, electrical socket switch is on and the fuse/MCB at the distribution board.
 - Technician must check wiring between control box, switch and fan
 - Technician must test the control box
 - Replace fan
- Fan is noisy
 - Check the fan intake is unobstructed
 - The unit must be disassembled by a technician to check for foreign object ingestion and subsequent damage.
 - Replace fan
- Pilot burner lights briefly/momentarily
 - Check the position and condition of the flame sensor, replace if necessary. The flame sensor tip should be within the pilot flame, as shown on the previous page.
 - Technician must check wiring between flame sensor and control box
 - Technician must test the control box
 - Replace control box
- Pilot burner does not light
 - Check gas supply to unit is on and the gas pipe and unit are purged of air
 - Check fan operates
 - Check the ignition/pilot solenoid operates with audible click.

- If no solenoid operation, technician must check operation of the fan air pressure switch (should be set around 150 Pa) and wiring between solenoid, air pressure switch and control panel
- Check the pilot injector is not blocked and gas is reaching the pilot burner mouth
- Check the position and condition of the ignition electrode, paying particular attention for evidence of shorting or tracking to areas other than the pilot burner. The gap should be 3-4 mm between the ignition probe and pilot burner mouth.
- Technician must check pilot burner has a good Earth connection
- Technician must check internal wiring between flame sensor, ignition electrode and control box
- Technician must test the control box
- Unit is “whistling”
 - Ensure burner head is firmly screwed in to base plate with O ring seal gasket present
 - Ensure cast silencer dish is present within the burner head
 - Check for foreign objection contamination of burner unit
- Unit is “chugging”
 - Ensure there is no water in the burner head. If water is present, unscrew burner head (check unit is isolated first and burner head cool), remove from unit and agitate to drain water before replacing into unit. Allow water to drain rest of burner assembly and leave to dry.
 - If unit still chugs, technician must inspect the fan and burner head

⚠ WARNING!

- ▲ All gas parts must be installed by a qualified person in line with the national regulations in force. In the United Kingdom this will be a Gas Safe Registered engineer with COMCAT ACS in accordance with the Gas Safety (Installation and Use) Regulations (GSIUR) 1998.
- ▲ Isolate the gas supply and electrical supply (if equipped) to the appliance before commencing work
- ▲ Take care to ventilate any gas that escapes from the appliance pipework during works and do not smoke or have naked flames in the vicinity
- ▲ Always fully reassemble and test the appliance after working on it for functioning ignition, cross lighting and the operation of FSD and visually observe proper combustion of pilot and main burner

A) SERVICE CHECKLIST

The appliance should be serviced in accordance with the below checklist at least annually, for heavy usage the frequency should be increased to twice per year.

- Inspect and grease all burner gas taps
- Clean burners and all injectors, assess flame picture
- Inspect water valves and pipework, repair/replace as required
- Inspect pilot lights, assess flame picture, replace as required. Replace damaged or missing pilot cover shields.
- Inspect thermocouples, replace as required
- Visual check for corrosion and heat erosion of all metal parts, repair/replace as required
- Gas safety check (pipes, valves, manifold inspection; pressure test; leak check)

B) REGULATOR

The governor supplied is maintenance free. Check that plastic dust cap is covering vent and in good condition as this protects the breather hole. When checking for gas leaks around governor, be aware that unburned gas may be vented occasionally to release pressure on the diaphragm which should not be confused with a gas leak. If the regulator requires adjustment refer to Installation, g) Commissioning, 21) Set the gas pressure for **atmospheric** burners, p11.

C) REMOVING FRONT FASCIA PANEL

ⓘ ADVICE A video guide is at www.youtube.be/ndZYdKJJvwA or search YouTube for *CEFT disassembly*

- 1) Remove all burner gas tap handles by unscrewing them from the knob.
- 2) Remove all water handles by unscrewing nut
- 3) Remove panel screws under bottom corners of front fascia panel, that attach to the appliance's legs
- 4) Front panel can now be removed by grabbing bottom and pulling towards you

Reassemble by following above steps in reverse

D) DISSASSEMBLY FOR POSITIONING THROUGH CONFINED SPACES

ⓘ ADVICE A video guide is at www.youtube.be/ndZYdKJJvwA or search YouTube for *CEFT disassembly*

- 1) Lift away top shelf at back of appliance
- 2) Pull and slide out all underneath drip trays from front of appliance
- 3) Remove all pilot covers
- 4) Remove all burner rings by simply lifting out
- 5) Remove all loose burner castings by simply lifting away

- 6) Remove all bar burners by lifting up and pulling away from you

I) TO REDUCE THE OVERALL HEIGHT OF THE APPLIANCE, THE BACKSPLASH CAN BE REMOVED

- (1) Perform above steps Dissassembly for positioning through confined spaces 1) to 6)
- (2) Undo and disconnect bottom of brass elbows that feed water to the splashback spouts
- (3) Unscrew the leg post bolts at the bottom left and bottom right ends of the backsplash
- (4) Backsplash can now be lifted out

II) TO FURTHER REDUCE OVERALL HEIGHT OF THE APPLIANCE, THE WATER BATH TOP CAN BE REMOVED

- (1) Perform all above steps in
- (2) Cooker top can now be lifted away from chassis frame

Reassemble by following above steps in reverse

E) CLEANING INJECTORS/JETS

NOTE The encircled numbers in this guide refer to the exploded parts diagram in Parts and accessories, b) Valve, pilot and thermocouple assembly for atmospheric burners, page 24.

- 1) Vortex burner injectors are readily accessible, access can be improved by removing the burner ring and loose castings
- 2) Bar burners should be removed which will provide access to the injectors fixed in to the manifold although it should be noted is unusual for these to block given their shielded position
- 3) For pilot injectors:
 - a) Lift out burner ring to improve access
 - b) Remove the bolt which holds the pilot light and bracket²⁰ to the appliance, take care not to drop this
 - c) Remove the two bolts which hold the pilot bracket²⁰ together, again taking care not to lose the bolts nor the two bracket halves
 - d) Lift the pilot head³ away from the injector⁴ noting the orientation of the 3 way head for reinstatement later (the centre outlet will point at the thermocouple)
 - e) Unscrew the pilot injector⁴ from the nut and olive⁵ on the flexible tube. You may need to secure the flexible tube nut first.
 - f) If the injector cannot be unblocked by cleaning the whole pilot light will need to be replaced.
- 4) Direct a jet of compressed air at the blockage to try and clear it. For stubborn blockages it may be necessary to use a thin grooved wire to reopen the jet, taking care not to enlarge the size of the hole (this is available from Far East as nozzle cleaning kit MELEC14). Removed injectors can be held up to the light to verify the jet hole is clear.
- 5) If a vortex injector cannot be cleared it will be necessary to replace it, care should be taken removing old injectors/jets because they can easily snapped, which then requires the whole burner to be replaced.

Reassemble by following above steps in reverse

F) REPLACING PILOT LIGHT ON ATMOSPHERIC BURNERS

NOTE The encircled numbers in this guide refer to the exploded parts diagram in Parts and accessories, b) Valve, pilot and thermocouple assembly for atmospheric burners, page 24.

- 1) Lift out burner ring and remove loose parts of burner assembly to improve access.
- 2) Remove the nut which holds the pilot light bracket²⁰ to the appliance and store it somewhere safe for instatement later.

- 3) Loosen the two bolts which hold the pilot bracket²⁰ together and separate the bracket away from the pilot³ and thermocouple².
- 4) Secure pilot flexible tube nut and olive⁵ with a spanner/wrench/grips, then loosen⁴ until the pilot light assembly³ comes away from the pilot flexible tube⁶
- 5) Before discarding the old pilot bracket, check the replacement pilot light bracket has the same angle where it attaches to the appliance. If not, it will be necessary to bend the new pilot bracket's mounting holes to the same angle before fitting. Once this is done you may discard the old pilot assembly and bracket.
- 6) Loosen the two bolts that hold the new pilot light bracket²⁰ together until the bracket splits into half.
- 7) Secure pilot flexible tube nut and olive⁵ with a spanner/wrench/grips, then tighten the bottom of the pilot⁴ until the pilot light assembly³ is attached to the pilot flexible tube⁶.
- 8) Reassemble the pilot bracket²⁰ around the pilot head³ and thermocouple² using the two bolts. Check the orientation of the pilot head within the bracket, the central outlet on the head should be directed at the thermocouple mounting hole².
- 9) Take the nut stored earlier and reattached the pilot bracket²⁰ to the appliance.
- 10) Replace the removed burner ring, loose castings and pilot cover. Test the crosslighting and FSD functionality and visually check the flame picture for complete combustion

G) REPLACING THERMOCOUPLE

NOTE The encircled numbers in this guide refer to the exploded parts diagram in Parts and accessories, b) Valve, pilot and thermocouple assembly for atmospheric burners, page 24.

- 1) Lift out burner ring and remove loose parts of burner assembly and pilot cover to improve access
- 2) Loosen the two bolts which hold the pilot bracket²⁰ together and separate the now loose part of the bracket away from the pilot³ and thermocouple² and store the bracket half somewhere safe for reinstatement later.
- 3) To remove the burner gas tap end of the thermocouple it is easiest to access from underneath the appliance, after the drip trays have been removed. Remove the nut⁷ at the end of the thermocouple which is attached to the M9 thermocouple nut⁸. The old thermocouple should now be free of the appliance and can be discarded.
- 4) Insert the new thermocouple flat end in to the silver M9 thermocouple nut on the gas tap⁸ and secure in place by tightening the nut on the thermocouple (sometimes this may be a split-nut)⁷. Take care to ensure no dirt enters the M9 nut and the flat end of the thermocouple is free of contamination. Undertightening⁷ will result in a poor connection that may prevent flame detection and overtightening may damage the thermocouple or energizer end. Note that vibrations from stir frying can cause the nut to loosen so it should be secured with a little thread locking fluid, again taking care not to contaminate the contact points.
- 5) Now from the collar on the top of the cooker the flame end of the thermocouple can be inserted in to the pilot bracket²⁰ and the loose part reattached using the two bolts. There are two nuts on the probe which must be used to secure the probe at the correct height within the bracket so it is well within the pilot flame.
- 6) Reattach the pilot bracket²⁰ to the appliance.
- 7) Replace the removed burner ring, loose castings, pilot cover and drip tray. Test the crosslighting and FSD functionality and visually check the flame picture for complete combustion.

H) GREASING GAS SAFETY VALVE AND/OR REPLACING THE CAP AND SPINDLE

NOTE The encircled numbers in this guide refer to the exploded parts diagram in Parts and accessories, b) Valve, pilot and thermocouple assembly for atmospheric burners, page 24.

- 1) Remove burner gas tap knob and handle¹⁸ using long 3mm allen key¹⁹ to loosen grub screw.

- 2) Remove the two allen bolts securing the niting cover cap & spindle¹⁷ which can now be pulled away to reveal the tap body internals.
- 3) Pull the tap inner body¹⁵ with grips to remove it, take care not to grip or remove the pin & spring¹⁶ from within it. Clean off any existing grease and reapply with grease designed for gas valves. Take care not to overgrease as this may obstruct gas flow through the openings.
- 4) Push the valve inner body¹⁵ in to the main tap body¹² to reinsert it.
- 5) The existing niting cover¹⁷ can be liberally regreased inside. If the pins have sheared, it must be replaced.
- 6) Refit the niting cover cap & spindle¹⁷ and secure with the two allen bolts. Take care to fit the niting cover the correct way, if its fitted upside down gas will not be able to flow to the burner.
- 7) Test the crosslighting and FSD functionality and visually check the flame picture for complete combustion at full and turndown reduced rate.

I) CONVERSION BETWEEN NATURAL GAS AND LPG PROPANE

- 1) Replace all pilot lights with LPG type supplied by Far East
- 2) Replace all burner injector jets with ones detailed in Description and Specification c) Gas specification iv) LPG Propane Gas G31 I_{3p} Governed appliance, page 9.

⚠ WARNING! Not all burner types are approved for use with LPG Propane.

- 3) Fit/replace regulator spring or whole regulator with one appropriate for gas specification as detailed above
- 4) Perform the commissioning procedure detailed in Installation g) Commissioning, page 11 and fully test appliance
- 5) Amend or replace data badge on front of appliance to accurately reflect approved gas type

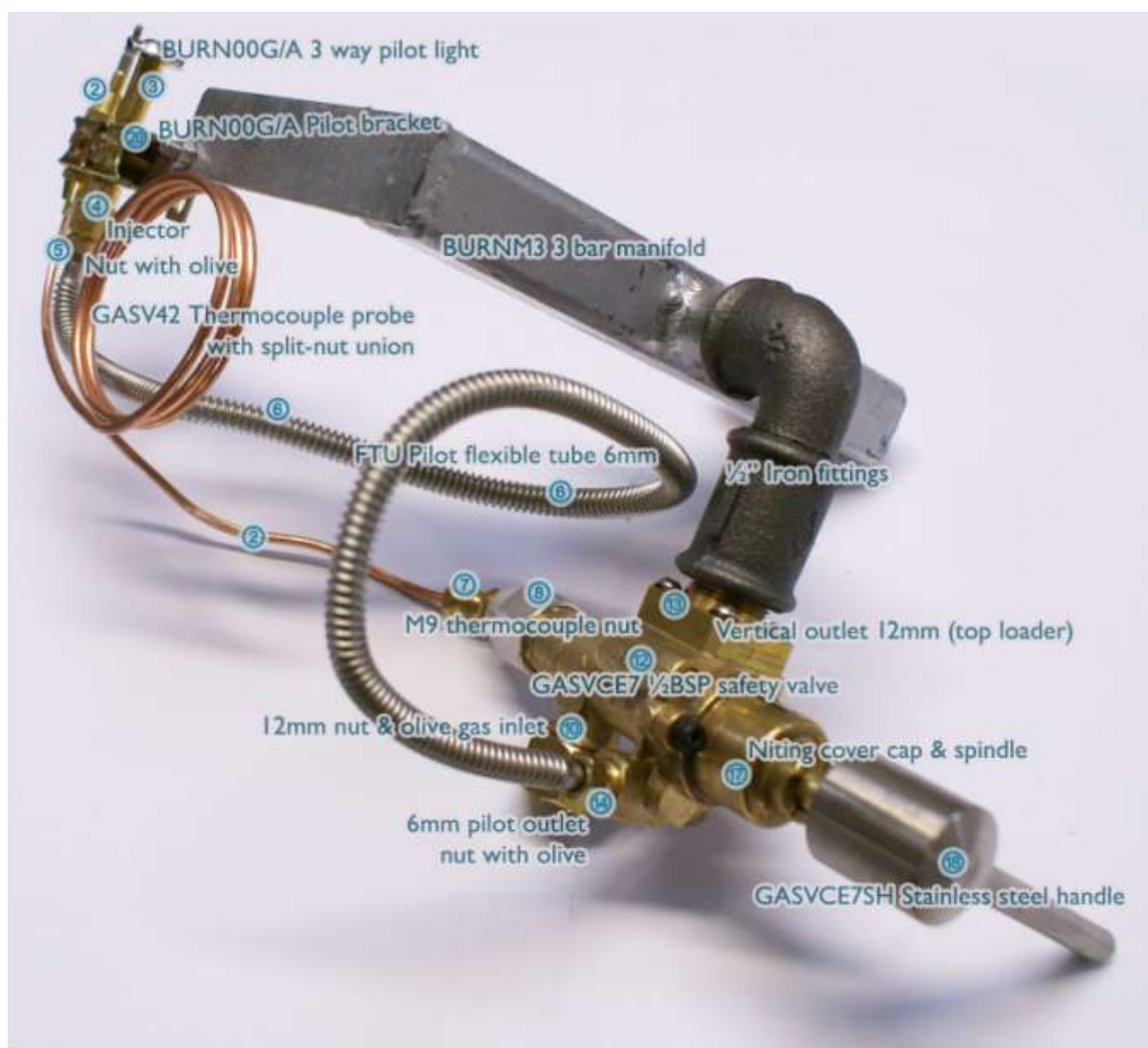
① NOTE

- ✓ Accessories are listed in the product brochure at <http://www.fareastwok.com/downloads/wok%20cooker%20brochure%20CE%20FT.pdf>
- ✓ Common spare parts can be viewed and ordered at <http://www.fareastwok.com/product-category/ceftpartsspare/>
- ✓ Use original parts and accessory products that are specifically approved by Far East as they have been functionally tested for safety and reliability on the appliance. Contact details are on the back cover.

A) BURNERS

See Description and Specification b) Burner identification, page 7.

B) VALVE, PILOT AND THERMOCOUPLE ASSEMBLY FOR ATMOSPHERIC BURNERS



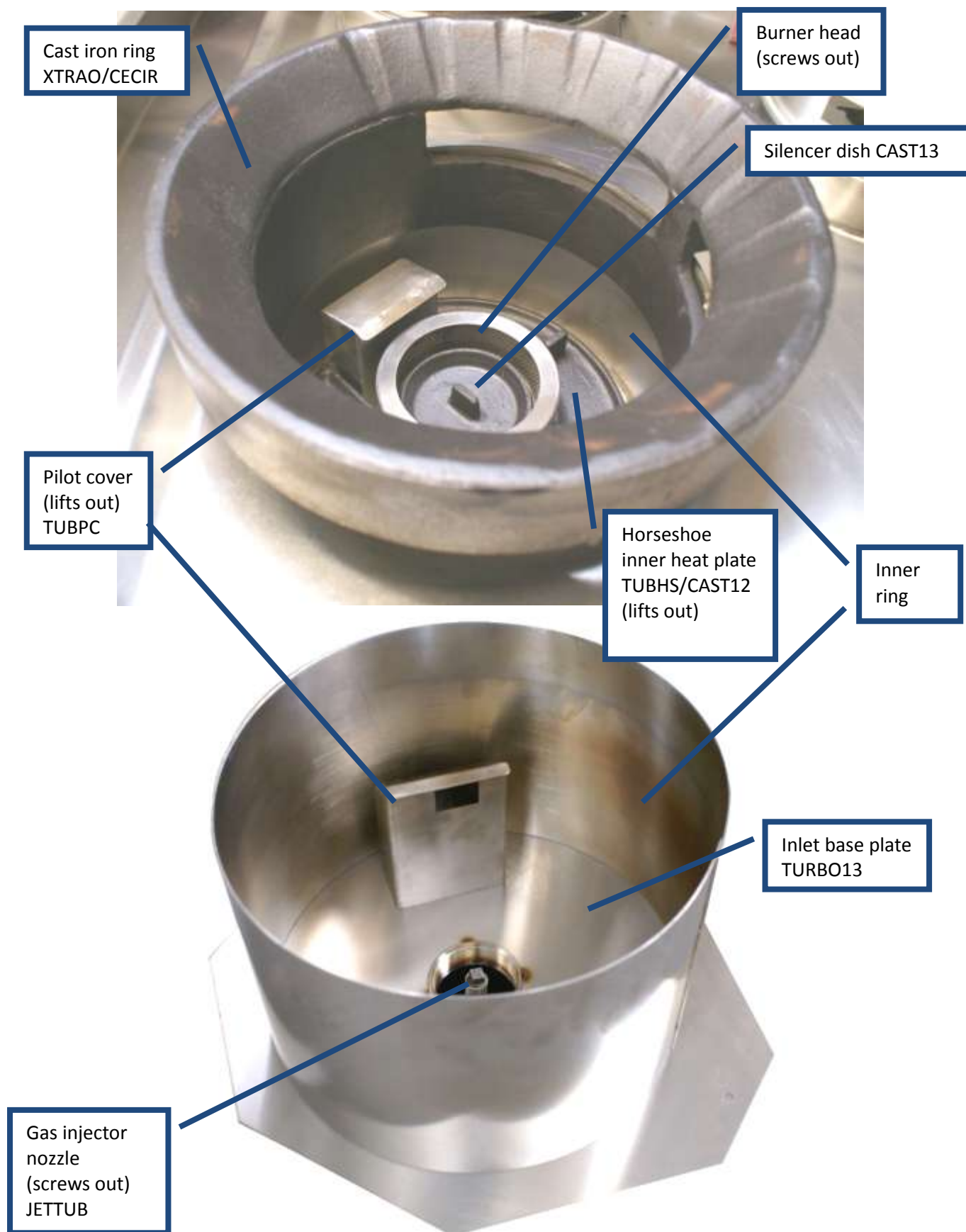
THIS PAGE, ABOVE: VALVE, PILOT AND THERMOCOUPLE ASSEMBLED

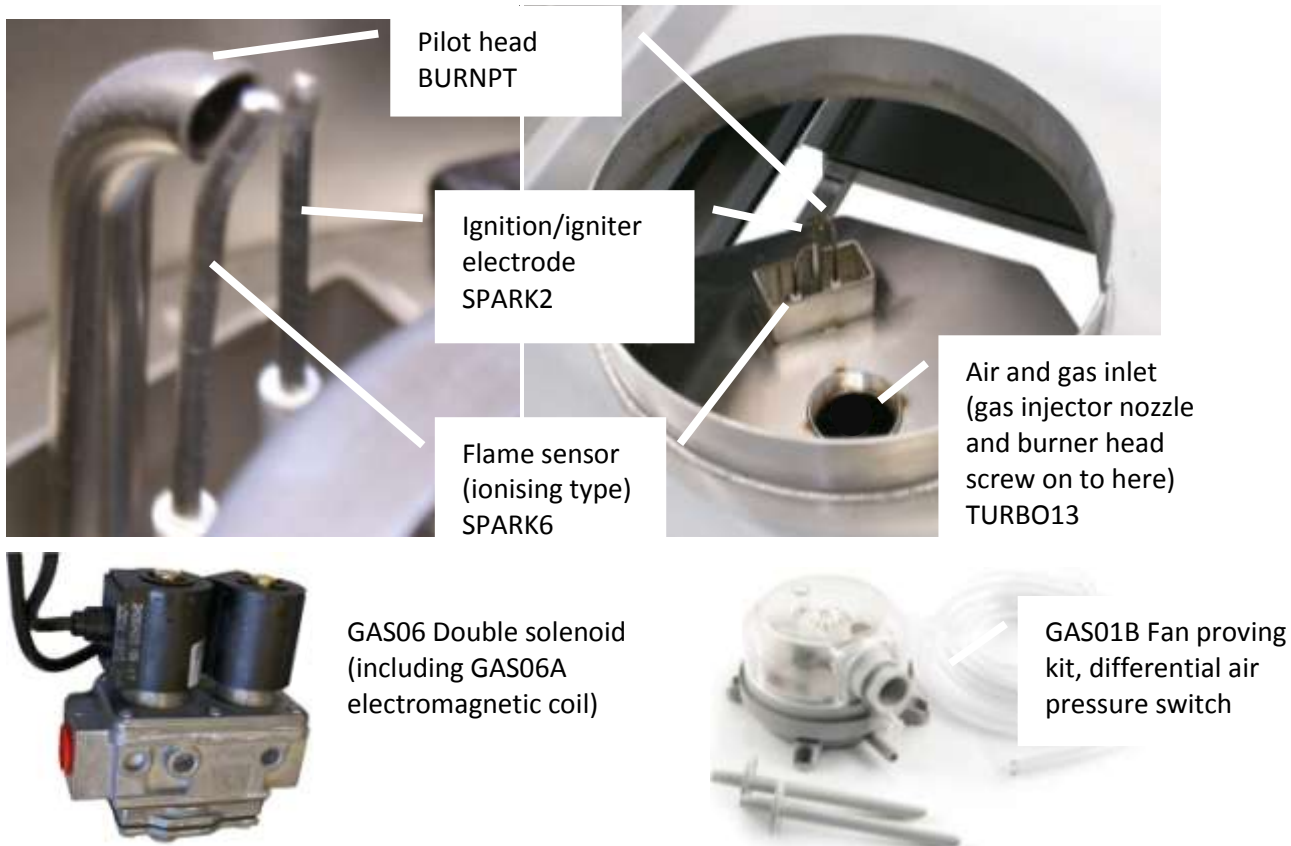
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OVERLEAF: VALVE, PILOT AND THERMOCOUPLE ASSEMBLY EXPLODED

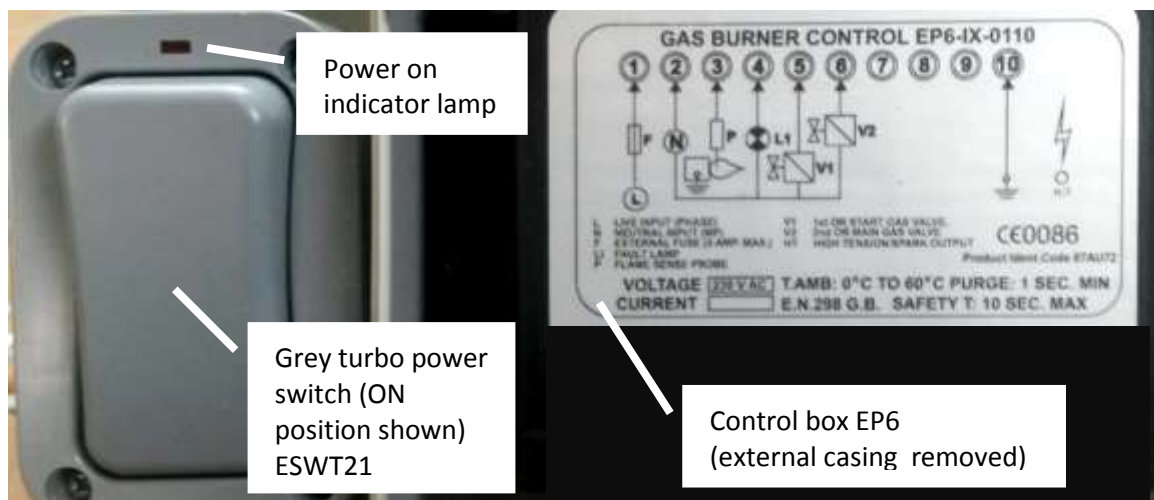


C) "TURBO" FORCED DRAUGHT BURNER





I) CIRCUIT DIAGRAM



⚠ WARNING! 230V AC: Always isolate supply before removing control box cover.

1. Live supply, 230V AC 1φ. 3.5A slow fuse mounted to circuit board. Connected in series to the grey turbo on/off switch. Rated at 90 watts, 800 milliamps.
2. Neutral input. Connected in series to grey turbo on/off switch.
3. Pilot flame sensor/detector (ionising type)
4. Not used
5. Pilot burner gas solenoid valve. Fan pressure proving switch GAS01B connected in series.
6. Main burner gas solenoid valve (NB: On some units this solenoid is connected on to 5 in series with the above items and 6 remains unused)
10. Earth/grounding
 - High tension ignition/sparker output

The FAN01 fan supply is connected to the grey turbo on/off output cable

A red "power on" indicator lamp is located directly above the grey turbo on/off switch



Far East Europe Ltd guarantee the CEFT wok cooker top will remain leak free for 5 years, and will repair or replace it free of charge if it leaks within this period, subject to the terms below.

Far East Europe Ltd also give a 12 month guarantee in respect of the same CE wok cooker for the repair or replacement of any faults or defects (save for fair wear and tear). The guarantees above are subject to the terms and conditions outlined below:

1. The guarantee period commences from the date of invoice, delivery or installation, whichever came first.
2. Cookers installed by Far East Europe Ltd or Far East Industries Ltd (referred to collectively as Far East, herein) will receive a parts and labour warranty. Cookers installed by other parties will receive parts only warranty thus labour costs will not be borne by Far East. If your cooker was not purchased directly from Far East please contact the seller directly for guarantee and warranty details.
3. The cooker must have been installed and operated in accordance with the manufacturer's instructions.
 - a. For example, if there is evidence of the cooker being operated without sufficient water on the cooker top, this will invalidate the guarantee and you will be liable for any costs incurred by Far East in inspecting or repairing the cooker.
 - b. Similarly, if there is evidence of the cooker not being cleaned regularly, this will also void the guarantee. The cooker must be cleaned in accordance with the manufacturer's schedule as detailed in the manual.
4. The cooker must have been serviced at least once every 12 months since installation, by Far East or a third party authorised by them. You may be required to provide a signed service log, invoices or service certificates to prove this work has been carried out.
5. Genuine spare parts, approved by Far East, must have been used for any repairs or servicing.
6. The cooker must not have been modified in any way.
7. This guarantee does not cover modifications or repairs performed by parties other than Far East, unless expressly authorised in writing. Your guarantee is immediately void if any other party performs work on your cooker without our written consent.
8. Any faults or defects must be reported to Far East within 3 working days of coming to the attention of the purchaser or operators. Far East will not entertain claims for issues which have been left to escalate after first being noticed.
9. If an engineer attends your cooker for service/repair under the guarantee and any of these terms and conditions have been breached, the owner shall be liable for the costs of the engineer's visit and any work performed or parts fitted.
10. At Far East's discretion, you may be required to provide photographic evidence of any defects and also general cooker condition, before Far East send spare parts or dispatch an engineer. If you are unable to provide the photographs requested, Far East reserve the right to refuse any request under this guarantee scheme.
11. Notwithstanding anything specified in this guarantee or elsewhere in these Terms and Conditions, Far East will be under no liability to the purchaser in respect of damage to or defects arising in the cooker, for any of the following reasons:
 - a. Faulty or defective workmanship in installation or fixing.
 - b. Environmental pollution.
 - c. Falling objects.
 - d. Flood, fire or storms.
 - e. Transport, shipping or moving the cooker.
 - f. Any matter in which a prudent person would maintain a policy of insurance
 - g. Force majeure, including but limited to act of government, act of God or hostilities.
12. Far East will not under any circumstances be liable whatsoever in respect to consequential damage or loss of any kind.
13. Far East's decisions relating to complaints are final. Any item which has been replaced under this guarantee or free of charge will become the property of Far East.
14. Any third party or contractor selling or installing the cooker shall not be an agent of Far East and hence have no authority or right whatsoever to make a representation on behalf of Far East with regard to this guarantee or to amend its terms.
15. Any dispute arising in respect of this guarantee shall be dealt with under the laws of England and Wales and under the jurisdiction of the English courts.
16. This guarantee is not transferable; if ownership of the cooker is transferred to another party or the cooker is moved to different premises, the guarantee is immediately voided. If a request for warranty or guarantee work is presented by a party or for a location other than that originally invoiced by Far East, Far East shall not be liable to that party.
17. This guarantee is only applicable to cookers built after August 2012.
18. The cooker must be installed within the United Kingdom. Cookers installed in other countries will receive a 12 month parts only warranty only from Far East.
19. Only English language text in documentation and received in communications from us has legal standing. Any translations where provided and wherever human or computer generated are provided for convenience only and are not legally binding. Corresponds that Far East receives in languages other than English we may take to have legal standing and/or contractual agreement and obligation where no English translation has been provided by the sender.



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