

FAR EAST™

威遠企業 KITCHEN SOLUTIONS

www.FarEastWok.com



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

CESTB 威精 Steamer

Version 2, April 2018

SAFETY

THIS APPLIANCE HAS BEEN 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.
- ▲ If a need arises to convert the appliance for use with another gas,
- ▲ Far East Europe Ltd must be consulted to supply the correct parts and procedure instructions necessary for the conversion. No conversion should be performed on-site.
- ▲ 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 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 allow it time to cool

① 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
 - Children shall not play with the appliance.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Lit burners should never be left unattended.
- Water must be in the boiler and water supply turned on when any burners are lit, entirely covering the tank's fins
 - Continuously monitor the water level and turn off the burners if any part of the boiler tank fins become exposed
- 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 appliance will become very hot by necessity. The user must take suitable precautions to prevent accidental burns.
- The appliance produces steam and suitable precautions must be taken when opening any lids, containers, compartments or doors as they may contain hot steam.

- 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.
- The boiler tank must be inspected monthly for limescale, calcium and other mineral deposits any excess deposits treated as detailed on page 9.
- 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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DESCRIPTION AND SPECIFICATION

Far East Kitchen Solutions' CEST group of products are heavy duty multifunction atmospheric steamers fueled by gas for use in commercial kitchens.

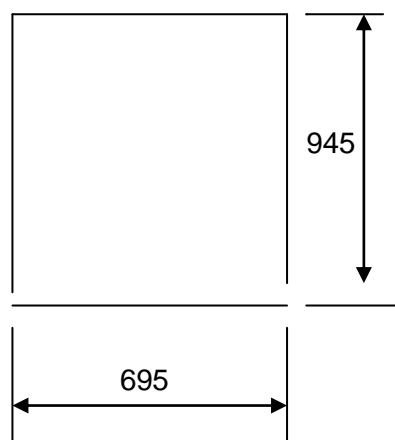
The steamer is supplied in one configuration consisting of 3 tubular burners underneath a single boiler. Except for certain controls and burner manifolds etc, the appliance is constructed from high quality stainless steel. These instructions cover the **CESTB** model.

The burner assembly is equipped with flame safety devices (FSD) that shut off gas supply to a burner if the flames are extinguished or the high limit overheat thermostat on the boiler tank detects an overheat condition.

Please consult the [brochure for accessories and attachments](#) such as 7 hole dim sum plate for use with bamboo baskets, metal steaming baskets, cheung fun rice roll attachment and cabinet tops.

A) DIMENSIONS

All dimensions shown are nominal measurements for standard production appliances. On bespoke units these sizes may be increased.



The boiler tank capacity is 40 litres potable water

I) BURNERS

3x Tube Burner	Full Rate	27.6 kW total
Ignition Burner	Full Rate	2.5 kW

B) GAS SPECIFICATION

All heat input values state the Net Calorific Value (Q_n). Type A₁ flueless appliance.

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

United Kingdom (GB), Ireland (IE)

20 mbar supply pressure

15 mbar setting pressure with 1" regulator

	Heat Inputs		Injector	
	<i>kW</i>	<i>BTU/hr</i>	<i>Size (mm)</i>	<i>Marking</i>
3x Tube Burner @ Full Rate	27.6	94,200	3x 2.50	2.5
3x Tube Burner @ Reduced Rate	10.5	35,800	3x 2.50	2.5

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 the appliance; the area between the front access door and floor must be kept free of obstructions. 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 800 mm between the front of the appliance and any wall.
- 4) 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.
- 5) 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.
- 6) Ensure the floor and wall are clean before positioning the appliance
- 7) Remove all packaging and approximately position the appliance, leaving room to connect the services

C) ELECTRICITY

ⓘ NOTE This appliance must be equipotential bonded to Earth to protect users against electric shocks. An electricity supply is not required as the ignition spark is generated by piezoelectric crystal.

D) WATER SUPPLY

ⓘ NOTE

- If water supply hardness exceeds the values below then a food-safe scale/mineral treatment or filter unit should be fitted upstream of the appliance to reduce hardness below those levels to prevent excess limescale buildup in the boiler tank, compliant with national regulations in force. The boiler tank is not warranted against failure caused by scale.
 - 6 dGH (German hardness)
 - 7.5°e (English Clark) Slightly hard
 - 10.5°fH (French hardness)
 - 100 mg/L CaCO₃ (Calcium carbonate milligrams per litre)
 - 45 ppm Ca (Calcium parts per million or milligrams per litre)
 - 6 gpg (USA hardness, grains per US gallon)
 - The appliance may consume water up to 20 L/hr
- 8) 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. An isolating cock should be fitted into the supply line close to the unit, for emergency shutdown or servicing purposes.

E) GAS SUPPLY

- 9) 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.
- 10) 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.
- 11) A manual isolation valve must be fitted to the appliance's individual supply line to allow shutdown during emergency or servicing.
- 12) 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 6.
- 13) Connect the gas supply to the appliance
 - a) The appliance gas inlet connection is ISO 7-1 at ½" Standard BSP. The connected supply diameter must not be smaller than the inlet fitted to the appliance.
 - 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.
- 14) Check all gas connections for tightness by pressure drop test. Leakages can be found using leak detection spray or gas detecting equipment.

F) ASSEMBLY

- 15) Replace any removable components not already fitted.
- 16) If castors/wheels are fitted, engage the locks on the front wheels.
- 17) Level the appliance by adjusting the legs until all the water in the tank top into the drain at the front corner which can be determined by using a spirit level. If the water has been connected it can also be determined by filling the tank with a small amount of water and ensuring it all drains away, remember to close the waste inlet before attempting to fill the tank.

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.

- 18) 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 doors)
- 19) Turn on gas supply to unit at manual isolation valve
- 20) Light all burners and set to full rate using the procedure detailed in *Operation* on page 7. The gas supply pipes may contain air so it may take several attempts to light the burners.
- 21) Adjust the regulator at the rear to the setting pressure on the data plate, which is **15.0mbar for natural gas G20**. Turn the screw clockwise to increase pressure, and anti-clockwise to decrease pressure. For an ungoverned appliance ensure the correct nominal inlet pressure. After setting the regulator, it must be immediately resealed.
- 22) Disconnect pressure gauge and replace test point sealing screw. Check for pressure tightness.
- 23) Check performance of controls and burners with reference to *Operation* on page 7. Move each gas tap between ★ pilot, full rate ⤴ and reduced rate ⤵ several times checking for quick and smooth crosslighting from the ignition burner to the main burner.
- 24) Show the user and/or responsible person how to operate and clean the appliance in accordance with *Operation* on page 7 onwards and *Cleaning and routine maintenance* on page 8 onwards. Ensure that gas

isolating cock location is known to user and that the procedure to follow in event of emergency is demonstrated. *Remind the user to drain the tank and replace the water at the end of each working day to reduce limescale build-up.*

OPERATION

⚠ WARNING!

- ▲ Do not operate any burner without a boiler tank full of water. Failure to do so can cause the boiler tank 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.

① BEFORE TURNING ON

- ✓ Ensure there is water in the boiler tank and its fins are covered with at least 10 mm of water
- ✓ Ensure kitchen air ventilation/extraction is operating at full power
- ✓ If wheels are fitted, ensure the brakes are engaged

A) FILLING BOILER TANK WITH WATER

- 1) Ensure that there is water to the appliance. Run water into the feed tank and boiler until it automatically stops and leave the water controls turned on until draining down at the end of service. The appliance will automatically maintain the required water level unless the water supply fails.
The water control is a red lever with 90 degrees of rotation, rotate upwards in-line with pipework to turn water flow on, and rotate downwards to turn off the water flow.
- 2) An over temperature thermostat protects the boiler by turning off the gas burners if the boiler temperature exceeds 130°C, for example if the tank does not contain sufficient water. Once the tank has been refilled, the thermostat must be manually reset by depressing the reset button, before the burners can be relit using the procedure below.

B) GAS

The gas tap is the safety type with off ●, pilot ★, full ◯ and low ◯ positions.

RIGHT: GAS TAP IN THE FULL RATE POSITION



1) LIGHTING THE BURNERS

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

⚠ WARNING!



- ▲ If for any reason, the ignition burners are extinguished then no attempt must be made to re-light the burners for at least 3 minutes.
 - ▲ If repeated ignition attempts are unsuccessful consult the *Troubleshooting* section, page 9.
- (3) All ignition burners must be lit whenever the appliance is in use. The ignition burner should be lit even if the burner is not being used.





- (4) Having established ignition burner flame condition, turn control knob anti-clockwise to full flame  position at 12 o'clock. This will automatically crosslight main burner.
- (5) For reduced rate operation, turn control knob further anti-clockwise to low flame  position.

ⓘ ADVICE Do not begin steaming food until the appliance has reached working temperature and is generating steam, which is typically between 10 and 20 minutes after start. Reduced rate burner operation can be used to reduce the amount and rate of steam generation once operating temperature has been reached.

II) TURNING OFF THE BURNERS FOR SHORT PERIODS DURING COOKING

- (9) All ignition burners 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 IGNITION BURNERS 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) DRAINING WATER FROM THE BOILER TANK AT THE END OF SERVICE

ⓘ ADVICE It is recommended the boiler tank is drained at the end of each working day whilst the water is still warm (but not hot) to prevent scale build up.

- 3) Ensure all burners are extinguished
- 4) Turn off the water feed using the red lever handle
- 5) Wait for water in the tank to cool slightly
- 6) Place a container suitable for hot water under the drain spout
- 7) Twist the drain spout tap with to the open position, take care to avoid splashing or contact with steam.
- 8) When container is nearly full, turn off the drain spout tap and dispose of the water in the container.
- 9) Repeat steps 6, 7 and 8 until the tank is completely empty
- 10) Ensure the drain spout tap is closed, then turn the water feed on again and allow the tank to refill.

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 or descaling agents always follow the manufacturer's instructions and precautions including personal protective equipment.

ⓘ ADVICE

- ✓ All surfaces are easier to clean if dealt with before spill become "burnt in". Daily cleaning is advisable.
- ✓ For basic kitchen hygiene daily cleaning is advisable, this also help to prolong the life of the unit.
- ✓ It is recommended the boiler tank is drained at the end of each working day to prevent limescale build up.

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. If using cleaning agents always follow the manufacturer's instructions and precautions including personal protective equipment.

Ensure removed parts are properly located after reassembly.

B) 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.

C) DESCALING THE BOILER TANK

📌 ADVICE This will extend the steamer tank life, improve steam generation efficiency and reduce gas consumption. It should be done monthly. The boiler tank is not warrantied against failure caused by scale build-up.

- 1) The boiler tank should be inspected monthly. Drain the tank and if calcium, limescale and mineral deposits are evident follow the descale procedure below.
- 2) If descaling is required, pour in a food safe descaling agent such as [*Far East Steamer Descaler Powder \(FESD\)*](#) to the concentration recommended by the agent manufacturer's instructions. This should be added to the main boiler tank if access is easy, otherwise it can be added in to the header tank at the front by lifting its cover plate.
- 3) Unless advised against by the agent manufacturer, fill-up the boiler tank with water and heat the appliance up to 80°C in-line with the normal operating procedure described elsewhere.
- 4) At 80°C turn off the gas and leave the appliance for between 4 and 5 hours before reheating the water 80°C.
- 5) Drain away the descale solution and clean the boiler tank twice with clean water
- 6) Inspect the tank again and repeat if excess scale is still present

TROUBLESHOOTING

- No flame on any burners
 - Check mains gas is ON at meter ECV, kitchen AECV and AIV
 - Check pressure at 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
- No flame on ignition burner
 - Check FSD is engaging and passing gas, if at fault replace energizer or valve
 - Check ignition burner jet for blockage, unblock or replace as necessary
- Pilot burner does not remain lit when tap is released
 - Check the overheat high-limit thermostat has not tripped, by pressing its reset button
 - Check thermocouple probe is clean and positioned within the ignition burner's 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 cap and spindle must be replaced.

⚠ 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 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, FSD operation and visually observe proper combustion of pilot and main burner. Check the autofill water.

B) 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. The commissioning checklist contained in the installation section of this manual can be used as a guide to routine maintenance, in addition to the service checklist below.

- Gas safety check (pipes, valves, manifold inspection; pressure test; leak check)
- Inspect and grease all CE gas valves
- Clean burners and all jets
- Inspect water valves and pipework, repair/replace as required
- Inspect ignition burners, replace as required
- Inspect thermocouples, replace as required
- Visual check for corrosion and heat erosion of all metal parts, repair/replace as required

PARTS AND ACCESSORIES

① NOTE

- ✓ Accessories are listed in the product brochure at <http://www.fareastwok.com/downloads/BrochureSteamer.pdf>
- ✓ Some 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.

The appliance is supplied with 2x replacement ignition burners, 2x replacement thermocouples and 1x custom-sized allen key for adjusting the gas tap handle.



WARRANTY

Far East Europe Ltd give a 12 month warranty in respect of the steamer for the repair or replacement of any faults or defects (save for fair wear and tear), including parts and labour, subject to the terms and conditions outlined below:



1. The warranty period commences from the date of invoice, delivery or installation, whichever came first.
2. You must have purchased the steamer directly from Far East Europe Ltd or Far East Industries Ltd (referred to collectively as Far East, herein). If you purchased the appliance from another party please contact them directly for guarantee and warranty details.
3. The steamer must have been installed and operated in accordance with the manufacturer's instructions.
 - a. For example, if there is evidence of the steamer being operated without sufficient water in the boiler, this will invalidate the warranty 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 tank not being operated with a scale treatment unit where required by the manufacturer's instructions or not being descaled when required, this will invalidate the warranty in relation to failures caused by the buildup of calcium and limescale deposits
4. The steamer 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 invoices or service record 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 steamer must not have been modified in any way.
7. This warranty does not cover modifications or repairs performed by parties other than Far East, unless expressly authorised in writing. Your warranty 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 steamer for service/repair under the warranty and any of these terms and conditions has 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 steamer 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 warranty scheme.
11. Notwithstanding anything specified in this warranty 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 steamer, 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 warranty or free of charge will become the property of Far East.
14. Any third party or contractor selling or installing the appliance 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 warranty or to amend its terms.
15. Any dispute arising in respect of this warranty shall be dealt with under the laws of England and Wales and under the jurisdiction of the English courts.
16. This warranty is not transferable; if ownership of the appliance is transferred to another party or the appliance is moved to different premises, warranty 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 warranty is only applicable to steamers built after January 2015.
18. The steamer must be installed within the mainland United Kingdom. Appliances 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.

FAR EAST

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