

Model: _____

Serial Number: _____

Colour: _____

CONDITIONS OF GUARANTEE

Your ESSE cooker is guaranteed against defects arising from faulty manufacture for two years, subject to the following express conditions:

- A suitably qualified person must install the cooker, and upon installation the details must be recorded on the warranty card and registered with ESSE by returning the correctly completed card. The guarantee period commences upon delivery of the cooker.
- The cooker has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The cooker has not been serviced, maintained, repaired, taken apart, or tampered with by any person not authorised by us.
- An approved dealer or representative must undertake all service work under this guarantee.
- Any cooker or defective part replaced shall become the Company's property.

EXCLUSIONS

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect.
- Parts deemed to be replaceable in the normal usage of the cooker; e.g. thermostats, elements, etc.
- Control Panel Markings; these can become damaged if a hard abrasive is used.
- Ceramic Glass Hob; any inherent flaw or defect in the ceramic glass will be immediately evident.
- Enamel damage; the vitreous coating on your cooker is in effect an extremely thin layer of glass and as such displays all the characteristics of glass. It can easily be damaged by impact, or by spillage of cold liquids onto a hot surface. Such damage cannot be covered under this guarantee. (See also intermittent use of your cooker, below).

This guarantee is personal to the original purchaser and is non-transferable.

INTERMITTANT USE OF YOUR COOKER

In the event of intermittent use and prolonged shutdown, it should be noted that in some circumstances enamel might be displaced due to ingress of damp. Whilst this is rare, it is most likely to occur in situations where the unused cooker remains in an unheated property. There is a layer (known as the groundcoat) between the vitreous enamel surface and the cast iron. Groundcoat is porous and if exposed (e.g. after a chip in the vitreous enamel coat), may allow damp to penetrate behind the vitreous enamel and spread through the groundcoat. Surface oxidation of the cast iron may thereafter occur, causing the vitreous enamel to fall off. Such damage will not be covered by your warranty. We recommend that a light coating of petroleum jelly be applied to any damaged areas when the cooker is not in use to help keep out the damp.

CUSTOMER CARE

In the event you should require spare parts, please order through your ESSE dealer.

Should you have cause for dissatisfaction with your cooker, you should contact your ESSE dealer who will, in most instances, be able to offer you immediate assistance. You will be required to give the following details:

- Your name, address and postcode.
- Your telephone/contact details.
- Clear and concise details of the fault.
- Model and serial number of the cooker (found on the data plate inside the warming cupboard on the back face).
- Purchase date (please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls).

We will then check that we have an accurately completed warranty card, if not then any work carried out may be charged.

The nature of the complaint will be assessed and either replacement parts for your dealer to fit, an engineer to inspect & report, or an engineer to remedy will be arranged. If the fault is not actually due to faulty workmanship but some other cause such as misuse or failure to install correctly, a charge will be made to cover the cost of the visit and any new parts required, even during the warranty period.

ESSE Electric

OPERATING & INSTALLATION INSTRUCTIONS



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Introduction

We are pleased that you have chosen an ESSE cooker. We would ask you to read the following instructions very carefully. Correctly installed and operated, your ESSE cooker will give satisfactory service for many years.

We feel certain that you will enjoy the warmth and comfort of your ESSE cooker and, perhaps more importantly, you will more than enjoy the superb quality of the cooking.

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Technical data

| | | | | |
|---------------|------------|----------------|---------|------------|
| ESSE, ENGLAND | MODEL | ESSE, ELECTRIC | VOLTAGE | - 250 V |
| INPUT 9kW | SERIAL NO. | | SUPPLY | 50 Hz a.c. |

REGISTERED DESIGN GB 2096532 PATENT PENDING

The cooker Data Plate is located inside the warming cupboard on the back face.

Unpacking

After unpacking the cooker, remove all the packing from the top and the bottom ovens including protective door liners. Examine the cooker for any damage, particularly to the hob glass. Make sure there are no chips or cracks.

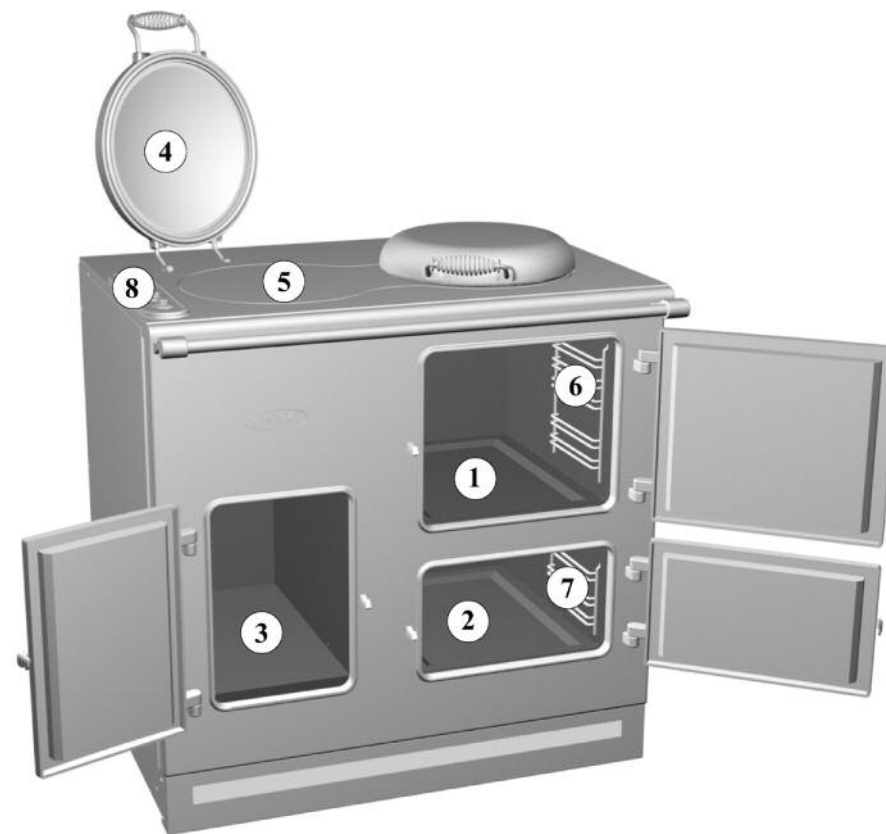
If there is any damage to the cooker or anything is missing, please contact your supplier for advice.

Note: If the hob is cracked the cooker must not be connected, and no part of it may be used.

Boiler model

For cookers with a built in gas condensing boiler see also the separately supplied booklets on installing and using the boiler. The boiler model cookers do not contain a warming cupboard as referred to in these instructions as the cupboard is replaced by the boiler unit.

Your cooker



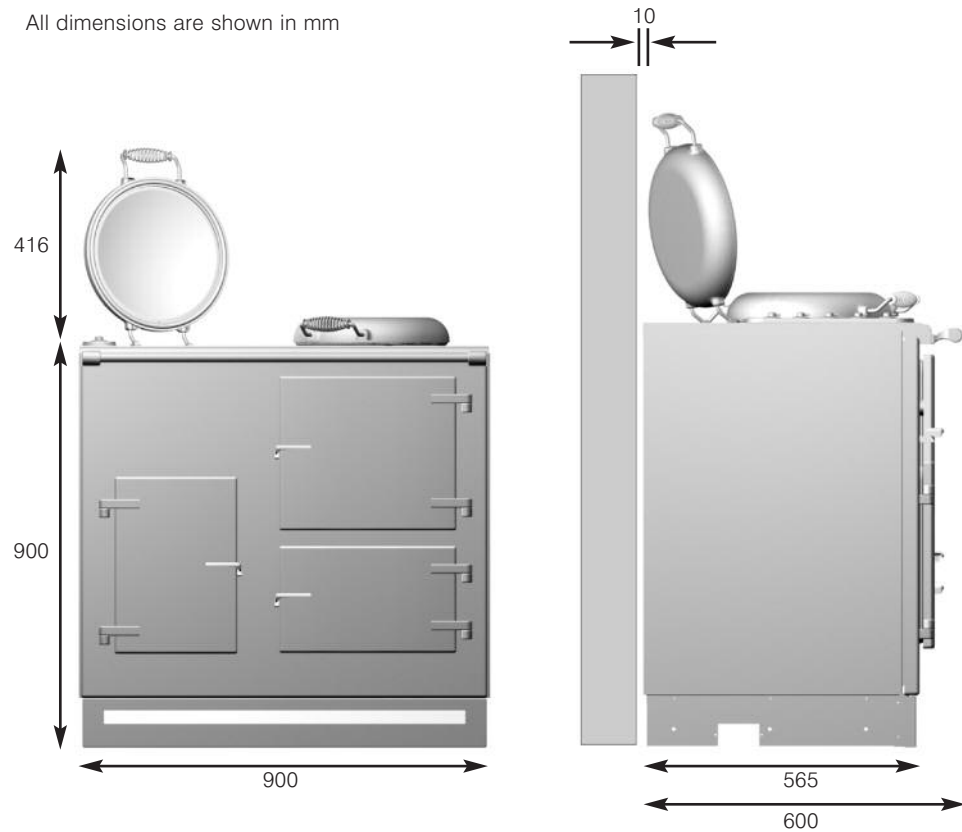
1. Top Oven
2. Bottom Oven
3. Warming Cupboard (Non Boiler Model)
4. Bolster Lid
5. Ceramic Hob
6. Removable Top Oven Shelf Support
7. Removable Bottom Oven Shelf Support
8. Control Panel

Accessories

- 1 Grillpan Handle
- 1 Roasting Tray
- 1 Grillpan/Shallow Roasting Tray
- 2 Oven Shelves
- 1 Oven/Grill Shelf
- 1 Plate Rack

Spacing & dimensions

All dimensions are shown in mm



The cooker weighs 200kg and so the floor must be capable of withstanding the load. The cooker stands 900mm high and so will be the same height as standard kitchen units without the use of a plinth.

If the floor is not level the cooker should be made level with the use of packing pieces. The cooker does not require access via the side panels once it is installed and so kitchen units can be butted up to the sides of the cooker.

It is important that a 10mm gap is left between the enamelled cooker top and the back wall. This is to allow the cooker top to hinge up for access to internal components. It is not recommended that the cooker be positioned below wall cupboards, as heat and steam from the cooker may cause damage to the cupboard and its contents.

Connecting the cooker

For your own safety, we recommend that a competent person, such as a qualified electrician, install your cooker. The cooker should be installed in accordance with the latest Edition of the IEE Regulations.

Warning! This cooker must be earthed.

The cooker must be connected to the correct electrical supply (as stated on the rating plate, situated inside the warming cupboard on the back face) through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. We recommend that the cooker circuit be rated to 45 amps. We recommend that 6mm P.V.C. insulated twin and earth cable is used to connect the cooker to the cooker control unit.

The cable must be BASEC or HAR approved. Preferably allow sufficient cable length for the cooker to be pulled out if need be, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

Access to the cooker terminal block is gained by removing the left hand side cooker panel (see TO REMOVE THE SIDE PANEL page 10).

Note: The mains supply cable must be securely clamped by the cable clamp so that any tension applied to the supply cable must not be transmitted through to the terminal block.

Hob

Warning! If any crack should appear in the hob, isolate the cooker immediately from the mains supply. Do not use any part of the cooker but contact your supplier.

HOB SAFETY POINTS

- Under no circumstances should the hob be used with aluminium foil in contact with the hob surface, as damage will occur.
- Do not leave the hob switched on with the bolster down.
- It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make marks more difficult to remove.
- Never cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Never leave any utensils, food or combustible items on the hob when it is not in use.
- Never place aluminium or plastic foil, or plastic containers on the hob.

- Always ensure that the base of the utensil is dry before placing it on the ceramic hob.
- Never use utensils with rough bases.
- Never use glass ceramic utensils.
- It is important that any spillage is dealt with before the hob is used again, otherwise it may become baked on.
- Remove any spillage of high sugar content, such as jam, immediately. Use a pan, which is large enough to prevent boil over or spillage.

Operation

Turning the knob clockwise past the first ring marking will turn 'ON' the first, small centre section of the hob. Moving the knob between the graduated markings will now adjust the temperature setting of this section of the hob. To increase the size of the heating area, turn the knob clockwise to the next ring marking to turn 'ON' the second section of the hob. The temperature of the two combined hob sections can then be adjusted by moving the knob between the graduated markings.

For maximum hob heating area, turn the knob fully clockwise to the third ring marking to turn 'ON' the third hob section. The whole hob temperature can then be adjusted by moving the knob between the graduated markings.

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched off and cools.

Warning! Even though the cooking area has returned to its original colour it may still be hot.



Top Oven Control

Bottom Oven Control

Grill Control

Right Side Hob Control

Left Side Hob Control

Pans

Good quality pans with flat bases should be used. Thin, dented or saucepans with uneven bases should not be used. Do not slide the pans across the hob surface as this may cause scratches and may leave metal deposits, which will become burnt in if not removed.

Copper pans

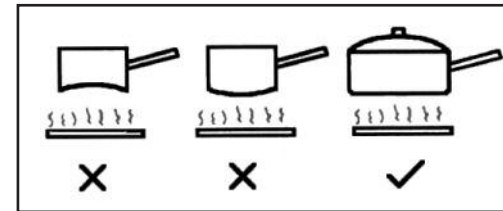
All copper pans are excellent conductors of heat, and are hardwearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

Stainless steel pans

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic hobs, providing they are used in accordance with the saucepans manufacturers' recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned (see BEFORE COOKING page 9), after each and every use, when using this type of saucepan.

Cast iron pans

Cast iron pans should have smooth, well machined bases. Cast iron pans with rough bases may scratch the hob surface.



Ovens

Operation

The large top oven and the smaller bottom oven work in an identical manner and are controlled thermostatically. To switch one of the ovens 'ON' turn the corresponding knob on the control panel clockwise to the required temperature marking. The temperature markings on the control panel are in degrees Celsius. The indicator light will illuminate to show that the oven is heating up. When the oven reaches the required temperature the indicator light will go out. For even cooking the oven is heated by two elements, one at the top of the oven and the other underneath the oven base.

All the shelves can be used in the top or the bottom oven.

Top Oven Temperature Guide

A thermometer in the door gives an indication of the oven temperature, but since it is in the door itself, the thermometer will react if the door is opened and the Thermometer reading may fall considerably. When the door is closed, the thermometer will recover slowly to indicate the oven temperature.

Heating

With the bottom oven turned on at a low setting the cooker will become warm to the touch and will radiate heat into the kitchen. At a setting of 80°C the bottom oven will consume approximately 1 /3 kW of electricity per hour.

Condensation

Condensation will be produced when cooking food with a high water content, especially if the body of the cooker is cold. Before cooking, pre-heat the oven until the cast iron door becomes warm, this will reduce the amount of condensation when food is produced.

Excess condensation may be produced when the ovens are operated for the first few times and this will commonly show itself in the door thermometer. This will reduce each time the ovens are used.

Oven Safety Points

- Food or utensils should not be placed on the base of the oven, as it gets very hot.
- When using the oven shelves ensure the shelves are correctly placed between the shelf runners.

Frost Protection

If the kitchen falls below 5°C the top oven may operate even if the control knob is in the OFF position.

Warning! The front, top and doors of the cooker may become hot after long periods of cooking. Keep children and pets away. door is closed, the thermometer will recover slowly to indicate the oven temperature.

| Oven Temperatures Heat Up Time | | | |
|--------------------------------|-----|-----|---------|
| Gas Mark | F° | C° | Minutes |
| 1 | 275 | 140 | 19 |
| 2 | 300 | 150 | 20 |
| 3 | 325 | 170 | 22 |
| 4 | 350 | 180 | 23 |
| 5 | 375 | 190 | 25 |
| 6 | 400 | 200 | 27 |
| 7 | 450 | 230 | 30 |
| 9 | 475 | 240 | 34 |

Grill

Warning! Accessible parts may become hot when the grill is in use. Children should be kept away.

Note: the Grill will not operate unless the Top Oven control is in the off position. Only use the grill with the top oven door open.

Operation

Turn the control knob clockwise to click 'ON' the grill and continue turning clockwise to increase the grilling temperature. Or, turn and click the grill knob anti-clockwise to instantly turn 'ON' the grill at maximum setting. The knob can be turned clockwise or anticlockwise back to '0' to switch 'OFF' the grill. When grilling, the cake tray supplied can be slid under the grill shelf for catching crumbs or fat. The grillpan handle will work only if the grill tray is correctly in position under the grill shelf.



Grillpan Handle/Grill Safety Points

- When attaching the grill-panhandle, make sure it is in the middle of the grill pan.
- Do not leave the grillpan handle attached to the grillpan whilst grilling, as it will become hot. Use it only when moving the grillpan.
- Only operate the grill with the top oven door open.
- Ensure that the grillpan is correctly placed between the shelf runners when grilling.
- The towel rail may become HOT after long periods using the grill.
- Do not place towels or any other items over the towel rail when grilling.
- Do not line the grill pan with aluminium foil.

Warming Cupboard (Non Boiler Model)

Cleaning

The warming cupboard is not independently heated but picks up heat from the top and the bottom oven. The temperature of the warming cupboard depends on the temperature in the top and the bottom oven and the length of time for which either oven has been on. As a rough guide, the warming cupboard will reach a temperature of 60°C after the top oven has been on for one hour. A plate rack is supplied in the warming cupboard for holding up to eight plates, but this can be removed to allow larger items to be warmed. CAUTION If the cooker is ON for prolonged periods any plates in the warming cupboard may become very hot.

Before Cooking

Remove Protective Door Liners.

Before you cook for the first time, it is recommended that the top and the bottom oven be switched on at full power for about one hour in order to burn off any initial odours. The grill should also be turned on, with the top oven door open, for approximately 15 minutes before it is used for the first time. Also, before you use the ceramic hob for the first time, clean the hob surface with Ceramic Hob Cleaner and Conditioner. This applies a thin protective film to the hob, making it easier to clean, and prolonging its life.

Warning! For your own safety, always switch off your cooker at the mains supply and allow cooling before cleaning.

Note: Never use excessive amounts of water to clean your cooker.

Cleaning

Hob Cleaning

It is recommended that the hob be cleaned daily with Hob Brite cleaner. Normally cleaning should be carried out when the hob has cooled, but, if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. TAKE CARE, as the spillage and the hob may be very hot.

Do not use scouring powders or paste, wire wool scouring pads, or oven cleaners on the hob as these can cause damage to the hob surface.

Oven Cleaning

Both the ovens and the warming cupboard can be cleaned using normal oven cleaners. The shelf supports in the top and the bottom ovens can be removed to make cleaning easier.

General Cleaning

Enamel is simply a coloured glass coating added to the metal to give a durable and hygienic finish. It can be damaged by scratching or by a sudden application of cold liquids onto its surface when hot. Clean with a cloth and soapy water, preferably while the cooker is still warm. Proprietary non-scratch liquid cleaners for enamelled surfaces may be used. Spilled liquids should be removed as soon as possible. Fruit juices and other acidic products can remove the gloss surface from the enamel if left for any length of time. A stainless steel cleaner can be used for cleaning the hob lids, the door handles and the control knobs. Do not use scouring powders or pastes, scouring pads, or oven cleaners on the control panel fascia plate as this may damage the markings.

Servicing Instructions

Warning! Isolate the electrical supply before any repair work.

The cooker does not require regular servicing, but has been designed so that internal components are easy to replace in the event that they become faulty. It is preferable that access to internal parts is gained by removing the left hand side panel. If there are kitchen units up to the side of the cooker preventing access to the left hand side panel, then access to internal parts can be gained by hinging up the cooker top.

Access to the following parts can be gained by removing the cooker left hand side panel:

- The hob, grill and oven controls.
- The neon indicators
- The terminal block
- The limit thermostat

Access to the following parts can be gained by hinging the cooker top (the top should only be hinged if the repair work cannot be carried out by removing the cooker left hand side panel):

- The hob, grill and oven controls.
- The neon indicators
- The terminal block
- The limit thermostat
- The hob elements

All the oven and grill elements can be removed and replaced from the front of the cooker through the oven openings.

To Remove The Side Panel

See figure on the next page.

1. Remove the three self tapping screws from the side of the cooker.
2. Remove the three screws along the base of the cooker.

To Hinge The Cooker Top see figure below.

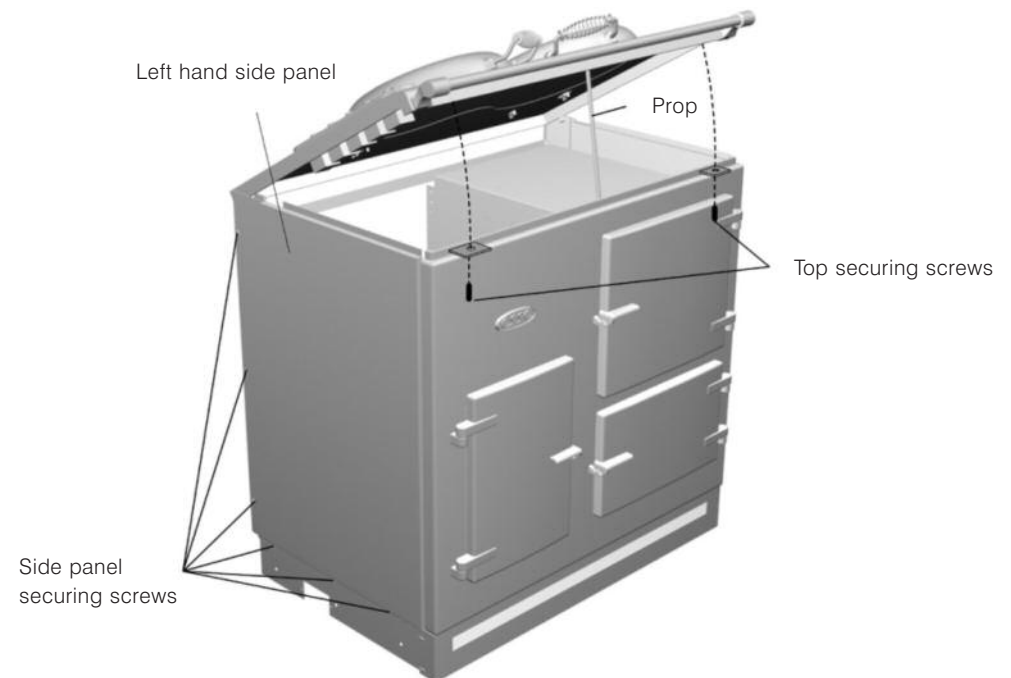
1. Undo the two screws holding the top down. Slowly lift up the top until the limit chain stops the top lifting up any higher. Pull up the prop and be careful to position it correctly in the recess on the underside of the top.

To Remove The Base Element From Top Or Bottom Oven.

1. Remove the shelves and shelf supports from the oven.
2. Remove the two screws holding down the oven base at each side. Remove the base.
3. Undo the screw fastening the element to the side of the oven. The element can then be pulled out of the base of the oven. The electrical wire connections should stay attached to the element as it is pulled from the oven. The element wire terminals can then be swapped from the faulty element to the new element. Take care not to let the element wire connections fall back inside the cooker before they are reconnected to the new element.

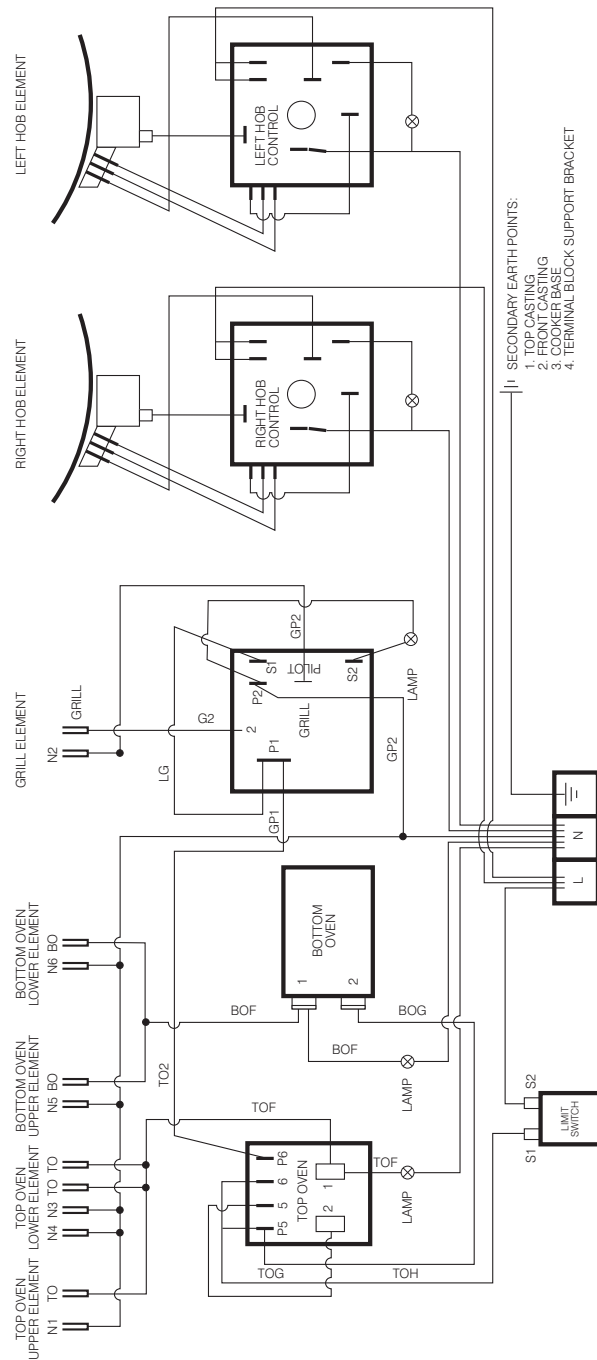
To Remove The Upper Elements/Grill Element From The Top Or Bottom Oven.

1. Undo the single screw fastening the element to the side of the oven.
2. Loosen the screws on the element support brackets. The support brackets can then be rotated clear of the elements allowing the elements to fall.
3. The electrical wire connections should stay attached to the element as it is lowered. The element wire terminals can then be swapped from the faulty element to the new one. Take care not to let the element wire connections fall back inside the cooker before they are reconnected to the new element.



| WIRE No. FROM | | TO | | | | LENGTH |
|---------------|----------|------------------------|-----------|-------------|----------------------------------|--------|
| TERM MARK | TERMINAL | FROM | TERM MARK | TERMINAL | TO | |
| 1 | R- P1 | RH HOB CONTROL (P1) | T- N | RED | TERMINAL BLOCK NEUTRAL | 500 |
| 2 | R- 4 | RH HOB CONTROL (4) | R- 41 | RIGHT ANGLE | RH HOB CONTROL (4) | 130 |
| 3 | R- 4a | RH HOB CONTROL (4a) | 3R | RED | RIGHT HOB ELEMENT (3) | 800 |
| 4 | R- 2 | RH HOB CONTROL (2) | 2R | RED | RIGHT HOB ELEMENT (2) | 800 |
| 5 | R- 4b | RH HOB CONTROL (4b) | 4R | RED | RIGHT HOB ELEMENT (4) | 850 |
| 6 | R- 42 | RH HOB CONTROL (4) | 1R | RED | RIGHT HOB ELEMENT (1) | 850 |
| 7 | R- S1 | RH HOB CONTROL (S1) | R- P2 | RED | RH HOB CONTROL (P2) | 130 |
| 8 | R- S1 | RH HOB CONTROL | T- L | RED | TERMINAL BLOCK LIVE | 500 |
| 9 | L- P1 | LH HOB CONTROL (P1) | T- N | RED | TERMINAL BLOCK NEUTRAL | 500 |
| 10 | L- 4 | LH HOB CONTROL (4) | L- 41 | RIGHT ANGLE | LH HOB CONTROL (4) | 130 |
| 11 | L- 4a | LH HOB CONTROL (4a) | 3L | RED | LEFT HOB ELEMENT (3) | 800 |
| 12 | L- 2 | LH HOB CONTROL (2) | 2L | RED | LEFT HOB ELEMENT (2) | 800 |
| 13 | L- 4b | LH HOB CONTROL (4b) | 4L | RED | LEFT HOB ELEMENT (4) | 850 |
| 14 | L- 42 | LH HOB CONTROL (4) | 1L | RED | LEFT HOB ELEMENT (1) | 850 |
| 15 | L- S1 | LH HOB CONTROL (S1) | L- P2 | RED | LH HOB CONTROL (P2) | 130 |
| 16 | L- S1 | LH HOB CONTROL | T- L | RED | TERMINAL BLOCK LIVE | 500 |
| 17 | T- L | TERMINAL BLOCK LIVE | S- 2 | RED | LIMIT SWITCH (S2) | 130 |
| 18 | T- N | TERMINAL BLOCK NEUTRAL | G- P2 | PIGGY BACK | GRILL CONTROL (P2) | 480 |
| 19 | T- N | TERMINAL BLOCK NEUTRAL | LINK | PIGGY BACK | TOP & BOTTOM OVEN NEON (NEUTRAL) | 330 |

| | | | | | | |
|----|-------|--------------------------------------|-------|--------|--------------------------------------|------|
| 20 | G- P2 | GRILL CONTROL- (P2) | N1 | BLUE | TOP OVEN UPPER ELEMENT (NEUTRAL) | 1740 |
| 21 | N2 | GRILL ELEMENT (NEUTRAL) | N1 | BLUE | TOP OVEN UPPER ELEMENT (NEUTRAL) | 265 |
| 22 | N2 | GRILL ELEMENT (NEUTRAL) | N3 | BLUE | TOP OVEN BASE ELEMENT (NEUTRAL) | 530 |
| 23 | N4 | TOP OVEN BASE ELEMENT (NEUTRAL) | N3 | BLUE | TOP OVEN BASE ELEMENT (NEUTRAL) | 270 |
| 24 | N5 | BOTTOM OVEN UPPER ELEMENT (NEUTRAL) | N5 | BLUE | BOTTOM OVEN UPPER ELEMENT (NEUTRAL) | 295 |
| 25 | N6 | BOTTOM OVEN BASE ELEMENT (NEUTRAL) | N5 | BLUE | BOTTOM OVEN UPPER ELEMENT (NEUTRAL) | 460 |
| 26 | TO- F | TOP OVEN LOAD (F) | TO | BLUE | TOP OVEN UPPER ELEMENT (LOAD) | 1690 |
| 28 | TO | TOP OVEN BASE ELEMENT (LOAD) | TO | BLUE | TOP OVEN UPPER ELEMENT (LOAD) | 570 |
| 29 | TO | TOP OVEN BASE ELEMENT (LOAD) | TO | RED | TOP OVEN BASE ELEMENT (LOAD) | 290 |
| 27 | G- 2 | GRILL CONTROL (2) | GRILL | RED | | 1700 |
| 30 | BO- F | BOTTOM OVEN CONTROL (F) | BO | BLUE | BOTTOM OVEN UPPER ELEMENT (LOAD) | 2020 |
| 31 | BO | BOTTOM OVEN BASE ELEMENT (LOAD) | BO | BLUE | BOTTOM OVEN UPPER ELEMENT (LOAD) | 470 |
| 32 | S- 1 | LIMIT SWITCH (S1) | TO- H | RED | TOP OVEN CONTROL (H) | 300 |
| 33 | TO- G | TOP OVEN CONTROL (G) | TO- 1 | RED | TOP OVEN CONTROL (SWITCH) | 200 |
| 34 | TO- G | TOP OVEN CONTROL (G) | BO- G | RED | BOTTOM OVEN CONTROL (G) | 130 |
| 35 | TO- 2 | TOP OVEN CONTROL (SWITCH) | G- P1 | RED | GRILL CONTROL (P1) | 200 |
| 36 | T- VE | TERMINAL BLOCK (EARTH) | E1 | M5 RED | EARTH 1 | 900 |
| 37 | T- VE | TERMINAL BLOCK (EARTH) | E2 | M5 RED | EARTH 2 | 500 |
| 38 | T- VE | TERMINAL BLOCK (EARTH) | E3 | M5 RED | EARTH 3 | 80 |
| 39 | T- VE | TERMINAL BLOCK (EARTH) | E4 | M5 RED | EARTH 4 | 370 |
| 40 | TN | | N5 | | | |



Ovens/Grill not working

- Check the control dial. If the grub screw is loose the control dial will turn without the switch turning.
- Check all the electrical terminal connections.
- Check that the limit thermostat is turned fully clockwise

Ovens not getting hot enough

- Check that the limit thermostat is turned fully clockwise.
- Check that both the upper and lower elements in the oven are getting warm.
- Check all the electrical terminal connections.
- Check that the thermostat probe is correctly positioned in the oven.
- If all the above are OK, the thermostat may require re-calibrating via the adjustment screw on the thermostat, or replace the oven thermostat.

Neon indicator not working

- Check the neon terminal connections.
- If the neon connections are OK and the corresponding oven/grill/hob is working, then replace the control panel assembly. (The five neon indicators and control panel are one assembly).

Hob not working or only partially working

- Check all electrical terminal connections.
- Swapping the terminal connections across from the right hob element to the left, or vice versa will help determine if the hob switch is faulty.

Condensation in the oven

- Check the oven door makes a good seal.
- Check the oven vent is not blocked.