

All ESSE range cookers are available in a variety of colours. Your local dealer can guide you through our range to ensure you find the perfect ESSE for your home.

To find your local ESSE dealer simply check the ESSE website.

RETAILER'S DETAILS



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esse.com

Every ESSE is made in Britain.
First published 1854. This edition 2012.



BROCHURE PRINTED
IN LANCASHIRE,
ENGLAND



ESSE STOVES HAVE AN
EXCEPTIONALLY
LONG LIFE AND ARE
MADE FROM
RECYCLABLE MATERIAL

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WE ARE CONSTANTLY DEVELOPING AND IMPROVING OUR PRODUCTS. WE RESERVE THE RIGHT TO ALTER SPECIFICATIONS WITHOUT PRIOR NOTICE.



ESSE **MASTER STOVE MAKERS** SINCE 1854

CAST IRON RANGE
COOKER COLLECTION
BEAUTIFULLY MADE IN BRITAIN

30 HUNGRY
MOUTHS TO
FEED IN -45°C
YOU NEED A
STOVE THAT
WON'T LET
YOU DOWN



Antarctic explorers



ESSE cookers and stoves have earned the praise of many distinguished people: Florence Nightingale, Antarctic explorers Shackleton and Scott, mountaineer Alan Hinkes OBE and, more recently, TV's famous River Cottage team.

Above and left: ESSE's Mrs Sam cooker was relied upon, in Shackleton's Hut, to provide the hot food and warmth needed by the Antarctic expedition team in one of the world's most inhospitable environments.



ESSE
MASTER
STOVE SINCE 1854
MAKERS

TIMELESS STYLE - MODERN PERFORMANCE

Here at ESSE, we take great pride in upholding a time-honoured tradition of hand-building each and every one of our range cookers, as we have since 1854. However, we have also always strived to embrace new technology in order to make sure our products are continually evolving.

From rural homesteads to River Cottage and even royal households, our precision-manufactured range cookers and stoves bring classic styling and efficient performance to modern living.

Each ESSE is built by skilled craftsmen - to exacting standards - at our factory in Barnoldswick, Lancashire.

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1850s The Victor ESSE No7



1912 ESSE Kudos No31



1940 ESSE Minor



2012 ESSE 905

OVER 150 YEARS OF CONTINUOUS IMPROVEMENT

COOKING WITHOUT COMPROMISE

Our pioneering British cast iron range cookers each feature timeless ESSE styling, and are equipped to satisfy all the requirements and demands of the contemporary family kitchen. Roast, boil, fry, bake, grill and more, all with effortless controllability.

With a product to suit all fuel types, cookers are also available with central heating and hot water options – something that really sets us apart from other manufacturers.

In 2008 we were delighted to become the cooker brand of choice at River Cottage HQ in Devon. Installing first an Ironheart, while the farmhouse was restored, the kitchen has since been fitted with one of our range cookers, which can be seen in action regularly on the popular Channel 4 show. Head Chef Gill Meller also uses the Gas 905 and Plus 2 ESSEs at home.

With the help of River Cottage, we're building an online recipe resource for ESSE owners, with an emphasis on regional ingredients, so you can get the most from your range cooker and enjoy the best of British food in the process. You can find these recipes, along with additional installation and maintenance videos in the ESSE TV section of our website.

esse.com

OVER 150 YEARS OF CONTINUOUS IMPROVEMENT

1854

After training in New York as a metalworker's apprentice, Edinburgh-born James Smith returned to Scotland in 1854 to begin producing ESSEs. His stoves and cookers business was to become his legacy. ESSE soon acquired a reputation for quality. Florence Nightingale would use only ESSE cookers at her hospital in Balacava.

1900

Shackleton and Scott relied on ESSE to provide hot food and warmth on their Antarctic expeditions and, much later, British climber Alan Hinkes used a specially adapted ESSE Solo to heat his base camp in the Himalayas.

1950

By the mid 1900s, ESSE's collection of stoves, fires and range cookers had begun to appear in all manner of households, providing hot food, water and heating, day and night.

2000

Combining the authentic range cooking experience with modern living convenience, the Electric ESSE was launched featuring ceramic hotplate, grill and flueless central heating option. Marking a milestone in our history, the Electric inspired a completely new line of ESSE range cookers.

2003

CAT cast iron range cooker fuelled by gas, but without a flue, made range cooking available to a whole new audience. As no heat is lost up the chimney it offers homes the heat associated with an "always on" range, with economy and controllability.

2004

The Ironheart cooking stove was launched to mark our 150th anniversary year, fusing modern European influences for log-burning cookers with the design principles from our original 1854 cooking stove.

2006

Our ongoing commitment to protecting the environment was supported in 2006 with the launch of the carbon-neutral ESSE wood-fired cooker. Its unique firebox is so effective that virtually all of the fuel is incinerated cleanly, producing maximum heat with minimal ash.

2011

The ESSE 990 was introduced in 2011 and is our cleanest wood-fired cooker to date, further affirming our position as an industry leader. When assessing the emission levels, the testing house had to check their own equipment was working correctly, as readings were so low.

2012

'Plus' companion cookers to complement a main cooker are made available in wood, electric and gas, enabling a greater combination of fuel types and cooking opportunities, such as efficient electric cooking with the warmth of an added wood-fired oven.

Ironheart is made available in gas allowing a new audience to enjoy the country charm of an Ironheart with the ease-of-use of gas appliances.



CHOOSING YOUR ESSE

Over the years, we’ve developed our range cookers and stoves to suit all manner of fuelling requirements. So if you’re thinking of buying an ESSE, we have four fuel options to choose from:

WOOD



The Ironheart

In addition to being the cost-effective alternative to conventional electric, oil or gas models, our wood-fired stoves and cookers offer a sustainable, carbon-neutral option to cooking and heating.

ESSE wood and solid-fuelled stoves are highly efficient.

To celebrate 150 years of ESSE stoves and range cookers, we launched our wood-fired and mineral fuel-burning Ironheart, embodying the quintessential features and benefits of both product types. ESSE’s variety of log and mineral fuel-burning cookers includes the stylish, industry-leading 990, while the unique firebox in our environmentally-friendly, wood-fired range produces maximum heat with minimum refuelling required.

ESSE wood-fired ranges are available as 990, 905 and 500 (Plus 1) wide appliances with boiler options.

ELECTRIC



EC4i

Our electric range cookers offer classic country style and technically-advanced, fuel-efficient features – an ideal combination for the modern kitchen.

With four independently-operated ovens providing a generous 124 litres of combined oven space, the EC4i offers the ultimate in flexibility while not wasting energy heating ovens that are not in use. The fan oven has achieved the coveted ‘A’ rating for energy efficiency. Tests have also shown that our induction hobs will boil a pint of water 80% faster than their ceramic counterparts.

ESSE electric ranges are available as 990 (EC4i), 905 (EC2i) and 500 (Plus 2) wide appliances.

GAS



Gas CAT

The CAT ESSE range cooker uses a single gas burner to heat a hotplate capable of taking up to six pans, together with two ovens. Our flueless model gives you range cooker performance with added efficiency and flexibility. Because the cooker cleans the gas it uses with a single atmospheric burner, there is no need to vent them outside.

Our flued gas cookers include the GN cooker only, and GD cooker with domestic hot water boiler.

For details of our flued gas appliances please visit esse.com

ESSE gas-fired ranges are available in 905 and 500 (Plus 2) wide sizes.

OIL



OC

ESSE atomising or ‘pressure jet’ cookers offer outstanding levels of control. Thermostatically-operated, their ovens can be conveniently turned on and off, as and when required.

The OC is available with an electronic programmer for added convenience, while the variable power outputs of our cooker – the O60, O80 & O106 – are suited to even the more demanding heating systems.

From cold, our oil-burning range cookers are quickly up to working temperature, with heat loss minimised through the use of high quality insulation and insulated stainless steel hotplate covers.

For details of current models please visit esse.com

THE IRONHEART

The Ironheart multifuel EW and EWB boiler model and EG Gas cook stove



WOOD
SOLID FUEL
GAS

The Ironheart was launched in 2004 to celebrate 150 years of ESSE cookers and stoves by embodying the quintessential features of both product types. It remains a best seller. The Ironheart is the stove designed for cooking. When River Cottage wanted a stove, naturally they chose the Ironheart.

The Ironheart comes with top casting finished in anthracite stove paint, meanwhile the Ironheart Cookstove Deluxe comes with gloss-enamelled top casting to allow easy cleaning of spills. Bolster lids are chrome plated to give a hard, scratch-resistant finish that is easy to clean.

The Ironheart burns either wood or mineral-based solid fuel and gives out up to 9.7kW depending on fuel type and settings (2.6kW to water and 8kW to space heat output - domestic hot water model).

Available in Gas

If you're looking for the country charm of a wood stove but with the ease-of-use of gas, then you may wish to consider the Ironheart in gas.

Please look at our website to see how beautifully the Ironheart cooks and see it being put through its paces by a professional chef.

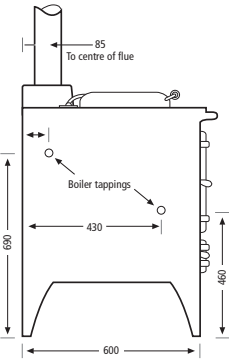


River Cottage Head Chef Gill Meller cooking pitta bread (top) and baking bread in his wood-fired Ironheart cook stove (bottom).

Specifications

Model	EW €€	EWB €€	EG Gas
Oven capacity	47.8ltr	47.8ltr	47.8ltr
Hotplate	up to 6 pans	up to 6 pans	up to 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)	5" (125mm)
Overnight burning (suitable for continuous burning)	✓	✓	
Pre-heater secondary airwash	✓	✓	
Afterburn2™ technology	✓	✓	
Operating range (depending on fuel type and settings)	Up to 9.7kW	Up to 2.6kW to water 8kW to space	
Log burning firebox grate (not suitable for coal)	Optional	Optional	
Max efficiency % EN 12850 (wood)	81.8	74.2	
with log burning grate			
CO emissions correct to 13% O ₂	0.27	0.23	
Additional room vents required	2.25" Dia	2.5" Dia	

Oven Dimensions – Oven width 320, height 340, depth 440
Clearances – Non-combustible materials from side and back 20mm; Combustible material from side EW 300mm EWB 200mm; Combustible material from back EW 500mm EWB 400mm; From bolster lid 416mm



Boiler tappings for EWB



Ironheart at River Cottage

990 WOOD SERIES

990N and 990D boiler model



ESSE 990 - Amazing cooking in our cleanest woodburner ever.

The 990 is the log-burning range cooker for the larger kitchen. It has ALL the benefits of the 905 WN/WD and Ironheart models but at 990mm wide it is more imposing but still 600mm deep and 900mm high so as to look magnificent in either a fitted kitchen or as a stand-alone appliance. The 990 draws on classic ESSE styling, brought up to date with practical and pleasing touches such as stainless steel towel rail brackets and easy shut doors.

A large dogbone hotplate accommodates over six pans and an additional oven gives the 990 an extra 40% or 32 litres of oven cooking capacity above the classic ESSE 905 three-door range.

When burning solid fuel an optional grate/ash pan assembly must be added and the wood catalyzer removed.

The 990 can be specified as cooker only 990N or as a cooker with a domestic hot water boiler (990D). A boiler can be retro fitted to give you future flexibility.

The **990D** domestic hot water boiler model offers 1.9kW to water, enough for piping hot water with minimal effect on cooking performance. As with all ESSE cookers the 990 will quickly heat up from cold.

Specifications

Model	990N	990D
Oven capacity - Top	48ltr	48ltr
Oven capacity - Bottom ovens	2 x 32ltr	2 x 32ltr
Hotplate	over 6 pans	over 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)
Overnight burning (suitable for continuous burning)	✓	✓
Afterburn2™ technology	✓	✓
Mean boiler output inc DHW approx	—	6670Btu/h
Radiant output to room (operating range)	3-5kW	3-5kW
Max efficiency % EN 12850 (wood)	74.8	77
CO emissions correct to 13% O ₂	0.01	0.06
Additional room vent required	—	1.75" Dia

Oven Dimensions – Top oven width 350mm, height 300mm, depth 460mm; Bottom ovens width 350mm, height 200mm, depth 460mm
Clearances – Non-combustible material from sides 7mm (except when adjacent to Plus 2); Combustible material from side 20mm; Combustible material from back 40mm
Weight – 404kg

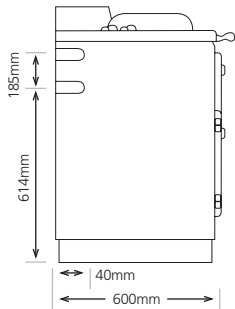
ALWAYS USE KILN-DRIED OR VERY WELL SEASONED WOOD



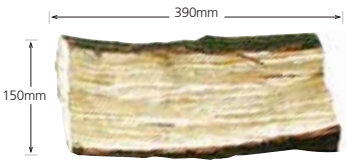
The large 'dogbone' hotplate



Performance backed by the ESSE tradition



Boiler tappings for 990N



Maximum log size



905 WOOD SERIES

905 WN cooker only, 905 WD and 905 W35 boiler models



The ability to make excellent food in a range cooker that does not lose its oven heat and a large cast iron hob that holds its temperature is just the starter.

The 905 Wood Series is an environmentally-friendly idea, but for a wood-fired cooker to integrate into any modern home, it must be clean and easy to live with.

At the heart of the cooker is the extraordinary fire box with its capacity to swallow 45cm logs, so sawing wood is kept to a minimum and refuelling is simple. Once burning and fully loaded, a single fuel load can last over 12 hours (WN cooker only model).

The ESSE wood-fired range cooker is incredibly efficient, so much so that the heat is kept within the unit and it can be placed within a fitted kitchen or used as a free-standing appliance. The ESSE wood-fired cooker requires a 6” flue.

The 905 WD cooker with domestic hot water boiler offers 2.1KW to water, enough to supply piping hot water with minimal effect on cooking performance.

The 905 W35 central heating model can be used with a summer kit to reduce output when central heating is not required.

It should be installed with a boiler control unit to ensure optimum appliance performance.

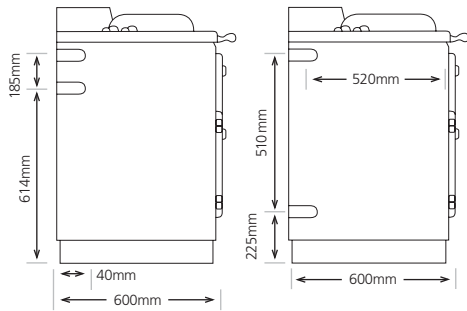


W35 Boiler thermostatic knob control

Specifications

Model	WN CE	WD	W35 CE !
Oven capacity - Top	48ltr	48ltr	48ltr
Oven capacity - Bottom ovens	32ltr	32ltr	32ltr
Hotplate	up to 6 pans	up to 6 pans	up to 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)	6" (150mm)
Overnight burning (suitable for continuous burning)	✓	✓	✓
Afterburn2™ technology	✓	✓	✓
Mean boiler output inc DHW approx	—	2.1kW	33000Btu/h / 9.7kW (4.2kW to space)
Mean boiler output inc DHW - Summer kit	—	—	12000Btu/h / 3.7kW (1.6kW to space)
Radiant output to room (operating range)	3-5kW	3-5kW	3-5kW
Radiant output to room - Summer setting	—	—	2-4kW
Log burning firebox (not suitable for coal etc)	✓	✓	✓
Max efficiency % EN 12850 (wood)	74.5	78	75.9
Additional room vents required	—	1.75" Dia	3" Dia

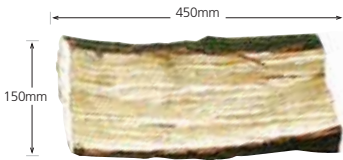
Oven Dimensions – Top oven width 350mm, height 300mm, depth 460mm; Bottom oven width 350mm, height 200mm, depth 460mm
Clearances – Non-combustible material from sides 7mm (except when adjacent to Plus 2); Combustible material from side 20mm; Combustible material from back 40mm



Boiler tappings for WD

Boiler tappings for W35

(W35 has additional back tappings which are at the same height as the side tappings and 85mm in from the side)



Large log capacity



! ALWAYS USE KILN-DRIED OR VERY WELL SEASONED WOOD
It is important to incorporate pipe thermostats in the plumbing of boiler models and allow for pipework heat losses when planning your system.



EC4i

Four electric ovens with five induction zones

EC4i - Electric range cooking has never tasted this good yet cost so little to run.

Each electric oven in the EC4i can be operated independently so energy is not wasted heating ovens that are not in use. The EC4i is clearly the most efficient cast iron range cooker available.

Oven specification

‘A’ Rated 2kW, 37ltr Fan Oven.

Heats up quickly from cold and offers even cooking temperatures throughout the space: great for batch cooking as the same results will be achieved on each shelf. Recommended cooking times can be reduced for this oven, saving even more energy.

2kW, 37ltr Conventional Oven with 2kW Grill. This capacious oven is ideal for roasting and baking; particularly perfect for pies, pastries and breads. At lower temperatures, it can also be used as a slow cooker - ideal for tender Christmas turkey! With a full-width grill you don’t have to compromise the way you cook. The grill can also make this main oven a browning oven. The oven ceiling behind the grill is self cleaning.

Visit esse.com to see Michelin-starred Frances Atkins cooking on her ESSE EC4i

Specifications

Model	EC4i
Oven capacity - Top fan oven	A-rated 37ltr
Oven capacity - Top conventional oven with grill	37ltr
Oven capacity - Bottom slow oven	25ltr
Oven capacity - Bottom conventional oven	25ltr
Hotplate	5 Zone Induction
Oven dimensions – Top ovens width 350mm, height 300mm, depth 450mm Bottom ovens width 350mm, height 200mm, depth 450mm	



900W, 25ltr Slow Oven (120°C). The slow oven has been designed for cooking melt-in-the-mouth stews and casseroles. It’s also well-suited to speciality recipes such as meringues and can be used for warming pre-cooked dishes without drying them out.

900W, 25ltr Conventional Oven. A useful secondary oven, perfect for Yorkshire puddings and all the trimmings that complement a roast dinner. Thanks to each oven’s independent operation, you could even bake dessert in here while your meal cooks.

All four ovens are easy clean and have handy ‘slam-shut’ doors.

Induction - The most efficient form of electric hob cooking

The EC4i features a five-zone induction hob for more efficient cooking:

- 1 x 2.4kW induction zone with 3.7kW Boost
- 2 x 1.85kW induction zones with 2.5kW Boost
- 1 x 2.3kW induction zone with 3.2kW Boost
- 1 x 1.4kW induction zone with 1.8kW Boost

Induction only heats the pan directly, not the hob; therefore the hob remains much cooler and is not only safer but spills do not burn onto the surface, so it’s easier to clean. Induction hobs are extremely responsive and offer precise control - pans will heat quickly for fast boiling but induction zones also allow low simmering temperatures to be easily maintained for delicate sauces.

With no wasted heat, **induction is the most energy-efficient way of cooking; making it better for the environment and better for your pocket.** Our tests have shown the EC4i’s induction hob will boil a pint of water 80% faster than its ceramic counterpart. The EC4i also features a timer function, power boost, pause and child lock.

ESSE’s optional heated towel rail offers the **‘welcome home’ warmth** associated with a traditional range cooker, without burning a hole in your pocket. It uses minimal energy and can be turned off when not required.



EC2i

905 Electric cooker with two induction zones

ELECTRIC
INDUCTION

An electric cooker with minimal energy waste at point of use has to be a good idea, as approximately two thirds of the fuel burned to generate electricity is lost in generation and delivery to your home. To put it another way, the electric system in the UK is itself approximately only 33% efficient. Why use more than you need in your home?

Induction is the most efficient and controllable form of electric hotplate and as the hob remains relatively cool it is easy to clean, spills do not burn.

An induction hob only uses power when the cooking pan is on the hob and it effectively uses the pan as the heating element making it faster and more economical to use than a traditional electric hob.

Our tests have shown the EC2i induction hob will boil a pint of water 80% faster than its ceramic counterpart.

“An efficient electric cooker which can be switched off when not in use and cooks efficiently when in use has to be a good idea. ”

The EC2i features two generous sized ovens, individually heated and independently controlled. The main oven also houses a powerful grill providing even greater cooking flexibility.

Ovens are finished in easy-clean vitreous enamel and a plate-warming cavity completes the cooker.

Unlike some electric ranges the EC2i includes a full width conventional grill so you do not have to compromise the way you cook. The grill also gives the main oven browning capabilities. The ceiling above the grill is self cleaning.

ESSE’s optional heated towel rail offers the ‘welcome home’ warmth associated with a traditional range cooker, without burning a hole in your pocket. It uses minimal energy and can be turned off when not required.



EC2i comes with traditional ESSE bolster lids



Integral electric grill – with stay-clean oven ceiling

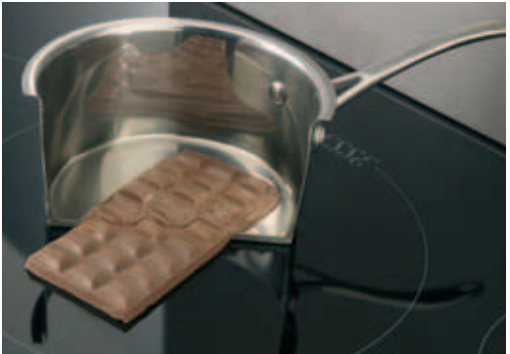
Specifications

Model	EC2i
Oven capacity - Top fan oven	A-rated 37ltr
Oven capacity - Bottom	25ltr
Hotplate	2 zone Induction
Oven dimensions – Top oven width 350mm, height 300mm, depth 450mm Bottom oven width 350mm, height 200mm, depth 450mm	

2.3kW 2.3kW

2kW grill
2kW fan oven

900W conventional oven



Melts in the pan, not on the hob



CAT

The Gas range cooker without a flue

GAS

The gas-fired ESSE CAT simply gives you the taste, cooking experience and technical performance you would expect from an ESSE yet requires no flue or chimney.

As no flue is required 100% of the heat comes out into the house giving the background warmth associated with an 'always on' appliance even though the CAT is economically controlled to turn up to cook or down to standby. As none of its heat energy is wasted, or lost up an external flue it performs more efficiently.

Additional benefits of being flueless include lower installation and servicing costs and more freedom to position your cooker where you like.

The CAT can be programmed to come up to temperature three times a day via its seven day timer or controlled manually. Manual control allows the cooker to be used in the event of a power cut.

Scan the QR Code with your smart phone to see Gill Meller of River Cottage cooking on his ESSE CAT. Alternatively visit us at esse.com



Specifications

Model	CAT
Oven capacity - Top	48ltr
Oven capacity - Bottom ovens	32ltr
Hotplate	Cast iron up to 6 pans
Heat Source or burner type - ovens & hotplate	5.1kW
Oven Dimensions – Top oven width 350mm, height 300mm, depth 460mm Bottom oven width 350mm, height 200mm, depth 460mm	



All ESSE gas appliances are CE marked.
CAT is available in either natural gas or propane.



Preparing mackerel to cook in the River Cottage CAT ESSE range cooker (pictured in the background).



PLUS 1 & PLUS 2

Plus 1 wood, Plus 2 13amp electric/gas and Plus 2 45amp electric

ELECTRIC
WOOD
GAS

Increase the cooking capacity of any ESSE enamelled range cooker

Our pioneering companion models give you the best of both worlds: you could choose an energy-efficient, electric main cooker for immediacy and ease-of-use, paired with a wood-burning Plus 1 for background warmth and alternative cooking, as and when you want it.

Or, if a carbon-neutral, wood-burning model is your main cooker of choice, you could team it with one of ESSE’s electric companions for added flexibility. This companion is perfect for use on its own on particularly hot summer days when you may not want to fire up the woodburning oven.

The choice and combination of fuel types is entirely yours.

PLUS 1 - WOOD

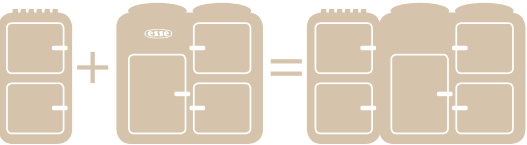
Plus 1 is the wood-fired companion with single oven and bullseye target hotplate. Plus 1 is also available with a domestic hot water boiler. A wood-fired companion paired with an electric or gas cooker gives dual fuel options, increased capacity or simply additional warmth when needed in the winter.

PLUS 1 - ELECTRIC 13amp or 45amp

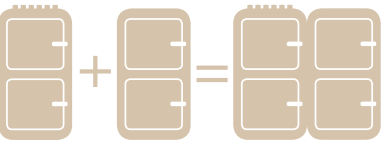
Plus 2 13amp is the electric cooker with two ovens, oven wide grill with a two gas burner hob. The 45amp all electric model features two ovens, oven wide grill and four-zone ceramic hob.



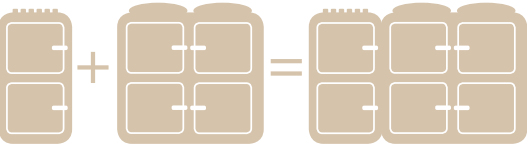
When a Plus 2 is paired with a 905 wide cooker, a continuous towel rail and connector bar are available to join the appliances together. (Pictured above)



Plus 2 + 905 Cooker = 4 ovens & double hob area



Plus 2 + Plus 1 = 3 ovens, double hob area and dual fuel options



Plus 1 + EC4i = 5 ovens, induction hob, bullseye target hot plate and dual fuel options

Specifications

Model	45amp	13amp*	Plus 1
Oven capacity	B-rated 37ltr	37ltr	32ltr
Second oven capacity	25ltr	25ltr	-
Heat Source - ovens & hotplate	Electric	Electric and Gas	Wood
Hotplate	Black ceramic glass up to 4 pans	Gas hob 2 pans	Bullseye target

*Gas hob model comes with natural gas/LPG kit as standard.
Oven Dimensions – Top oven width 350mm, height 300mm, depth 450mm
Bottom oven width 350mm, height 200mm, depth 450mm



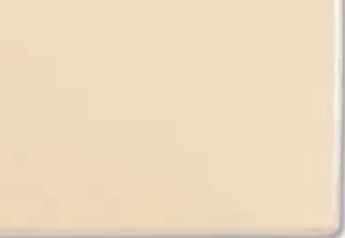
Plus 1 pictured here as a stand-alone appliance

COLOURS

Jet Black



Cream



Classic Green



Fern Green

Special Colour



Pastel Green



Teal Green



Oxford Blue



Royal Blue



Wedgwood

Special Colour



Powder Blue



Pewter



Copper Brown

Special Colour

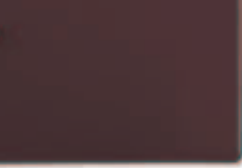


Claret

Special Colour



Cocoa



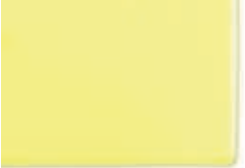
Saffron

Special Colour

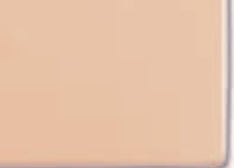


Primrose

Special Colour



Salmon



White



Dusky Violet



Lavender



Due to the limitations of the printing process it is not possible to replicate enamel colours in a printed brochure. Colour options may periodically change, check with your dealer or at esse.com for further details.

EXTRACTION

ESSE range hoods are designed to complement your CAT-enabled or electric ESSE perfectly, both in performance and looks. Made from high quality stainless steel and finished in a rich, deep gloss enamel, they are available in black or stainless steel as standard. Alternatively, they can be colour coordinated to match the colour of your ESSE by special order. Twin 20W halogen lamps provide cooker top illumination and there is an optional stainless steel splashback and utensil rail.

ESSE range hoods are designed to perform. They have enough power to 'draw' the air below and around the hood up through the filters, so that unwanted cooker odours and vapours produced on the hob are quickly neutralised. Filters can be washed by hand or in a dishwasher then simply put back in to the extraction hood.



Flues and location

Some ESSEs require a properly sized and fitted flue to ensure that the cooker operates correctly. The flue carries away the products of combustion, assists the supply of air to the burner and helps to draw hot gases through the flueways around the ovens, to ensure even temperatures.

Flue performance is measured by determining the flue draught, which requires special equipment and can only be done when the cooker is installed and working. This forms part of the commissioning process.

An existing chimney or similar flue may be suitable, which must be lined prior to installation. Alternatively a new flue may be installed which should terminate clear of the roof or any other nearby building, bank or tree that might create wind turbulence affecting the flue. The flue should be of a minimum height, generally of 4.5m and as vertical as possible, keeping bends to a minimum and deviating no more than 30° from vertical.



ESSE would like to kindly thank the following for photography locations:
The Ironheart - River Cottage, Dorset
Woodburning - Churchwood Design, Tideswell, Derbyshire
990 Series - Dovetail Kitchens, Cowling, West Yorkshire
Electric - Restoration Man, Channel 4
CAT - River Cottage, Dorset

Dimensions

