

# SELECT GC60

GAS FIRED RANGE COOKER & BOILER

OPERATING INSTRUCTIONS



**THE AUTHENTIC ORIGINAL SINCE 1854**

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## INTRODUCTION

We are pleased that you have chosen an ESSE cooker. We would ask that you read the following operating 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 enjoy the superb quality of the cooking.

BON APPETIT!

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## IMPORTANT WARNING

### VENTILATION

The ventilation arrangements will be made by the installer. Never alter these arrangements by blocking off the permanent air vents provided by the installer.

### INCORRECT OPERATION

The Cooker must only be used in the manner described. Incorrect operation can lead to hazard.

### FROST CONDITIONS

Do not light the cooker if it is suspected that any part of the hot water system is frozen. Seek professional help from a plumber.

### BURNER FLAME VIEWING WINDOW

Take care to avoid touching the viewing windows or their immediate vicinity when the burners are alight. These parts may be hot. See Fig.2.

### SPILLAGE OF COMBUSTION PRODUCTS

If the cooker is operated under conditions where the combustion products spill from the flue terminal ie. if down draught or flue blockage occurs the special pilot fitted to the cooker will cause the burners to shut down. If this occurs, consult your installer for remedial action.

## YOUR COOKER

Your cooker is a combination appliance, providing hotplate, oven and hot water services.

There are two burners, each controlled by knobs on the control panel behind the left hand door of the cooker.

## TOOLS & ACCESSORIES

The following items are supplied:-

Hotplate lifting tool, 2 wire oven shelves, 1 cake tray and 1 roasting tin.

The hotplate lifting tool screws into the small

hole near the end of the hotplate to provide a lifting handle should it be necessary to remove the hotplate for any reason.

## BEFORE USING YOUR COOKER FOR THE FIRST TIME

Check that the plastic protection coating has been removed from the underside of each hotplate cover, exposing the stainless steel surface.

This should have been done during installation but if the plastic has been left on it will melt on firing the cooker and cause damage to the insulated covers.

## NOMINAL HEAT INPUT

The nominal heat inputs, based on the gross calorific values of the fuel are as follows:

For Natural Gas

Boiler - 22kW                      Oven - 7kW

For Propane Gas

Boiler - 1300gram/hour      Oven - 500gram/hour

## BURNER CONTROL

There are two independent burner systems:-

The Oven Burner heats the ovens and the hotplate and is controlled by a valve on the control panel behind the left hand cooker door. See Figure 2.

Detailed operation of the cooker control is dealt with later in these instructions under the appropriate headings.

The Boiler Burner produces hot water for both domestic and central heating purposes. Water temperature is controlled by a thermostat, adjusted using the knob on the control panel behind the left hand door of the appliance. See Figure 2.

Detailed operation of the boiler control is dealt with later in these instructions under the appropriate headings.

The oven burner and boiler burner may be operated together or individually, according to your requirements.

NOTE: Each burner control system contains a flame failure device, which will shut down that system if the pilot flame is extinguished for any reason.

## LIGHTING THE OVEN BURNER

### TO LIGHT THE PILOT

Open the left hand cooker door fully.

1. Turn control knob to PILOT IGNITION POSITION - See Fig. 3.
2. Press knob fully downwards and hold it in.
3. Press ignitor button fully downwards and release to obtain a spark (holding this button down serves no purpose).

Repeat until the pilot lights and flame can be seen through the sight glass. See Fig. 2

4. Continue to hold the knob in for about 10 seconds (a slow count of one to ten) after the pilot ignites. Release knob.

If the pilot goes out - repeat 2, 3 and 4.

5. With pilot alight, turn control knob to FULL FLAME POSITION - See Fig. 3 and allow the cooker to heat up for about 45 minutes.
6. Turn the control knob to the position required to maintain the oven temperature - See under USING THE OVEN.

IMPORTANT: Should the burner and pilot go out at any time, or be turned off by accident, wait at least TWO MINUTES before attempting to relight the pilot flame.

This period of time will ensure that the safety device within the gas control has cooled and closed, preventing gas flowing to the burner.

NOTE: When lighting the burner for the first time or when the cooker is completely cold, there will be some steam or condensation due to the mass of cold metal. During this warm up period the hotplate covers should be raised to prevent condensation entering the covers.

### TO TURN THE BURNER OFF

Turn the control knob to the PILOT IGNITION POSITION to leave the burner OFF and the pilot alight. Turn the control knob to the OFF POSITION for complete shutdown. - See Fig. 3.

## THE HOTPLATE

Heat passes to the cooking utensils entirely by conduction and so good contact is essential. Flat bottomed, machined base utensils must be used to get maximum heating efficiency.

The left hand end of the hotplate is the hottest and the overall temperature is related to the oven setting, the higher the oven temperature the higher the hotplate temperature. Always keep the

hotplate covers down when the hotplate is not in use, this will conserve heat within the hotplate.

Never remove the hotplate unless the burner control is at the OFF position.

The hotplate may be cleaned periodically with a proprietary cleaning pad if necessary but normally requires no attention unless spillage is allowed to harden on the surface.

## USING THE OVENS

There are two shelves and four runner positions. The cake tray and roasting tin are supported on the shelves or directly on the oven base.

The top oven temperature is controlled thermostatically in accordance with the setting selected on the control knob. 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 temperature reading may fall considerably.

When the door is closed, the thermometer will recover slowly to indicate the oven temperature. A rapid fall in thermometer reading therefore does not indicate that the oven temperature has also done so.

The lower oven takes its heat from the underside of the top oven and therefore the temperature follows that of the top oven, but lags behind by about 150°F with a maximum temperature of 300°F.

## TEMPERATURE SETTINGS

KNOB POSITION	OVEN DEG C	GAS MARK	THERMOMETER
1	Simmering positions		
2			
3	125	0.5	cool
4	155	2	moderate
5	185	4	moderate/hot
6	215	6	hot
7	240	8	very hot

Knob settings between any two numbers can be used if required.

The top oven will reach operating temperatures in about 60 minutes from cold or 30 to 45 minutes if previously idling at low flame. The most economical setting will be found by practical usage, but obviously the lower the temperature setting the greater the economy of operation.

When the cooker is not required overnight, find the lowest practical control setting to suit your requirements.

PLEASE NOTE:-The thermometer should be used as a general guide but may vary from the temperatures indicated above.

## IDENTIFICATION OF THERMOSTAT FAULT

Failure of the oven thermostat will allow the oven burner to operate at maximum flame constantly causing the oven and the whole appliance to overheat. Failure of the oven thermostat can be identified by turning the oven ON and leaving the oven to become hot on a high setting.

Once the oven has become hot it should be

possible to turn the gas input down on the oven control knob so that the flames on the oven burner reduce in size. If the flames do not reduce in size when the oven control is turned to a low gas setting then the thermostat is faulty and needs to be replaced by a Corgi registered engineer.

## THE BOILER BURNER

The boiler valve control is located behind the access cover panel. See Fig.2.

## TO LIGHT THE PILOT

Press the control knob down and turn to the Pilot position. Press the knob fully down and keep it held down. Press the ignitor knob fully down and release to create a spark. When the pilot lights,

The knob has three positions. See Fig.4.

continue to hold down the control knob for approximately 10 seconds. Release the control knob and the pilot should stay alight, if it goes out repeat the above process.

## TO LIGHT THE BOILER BURNER

Check that the mains electricity is switched ON and that any programmer is set to an ON position. Turn the boiler thermostat to position six. See Fig.5.

Turn the control knob to Full Flame and the

burner will light. Check that the burner is lit through the viewing window and replace the access cover panel. See Fig.2. Adjust the boiler control thermostat to the required position and close the cooker left hand door.

## THE BOILER THERMOSTAT

The boiler thermostat control knob is on the control panel behind the left hand cooker door.

There are seven marked setting positions:-

- 0 OFF
- 1
- 2
- 3 Settings 3 to 6 give water temperatures ranging from 45°C to 90°C. Settings between any two numbers may be used.
- 4 The desired setting will be found by experience. Initially set the thermostat to number 4 and adjust accordingly.
- 5
- 6

NOTE: Normally only settings 3 to 6 are used. Settings 1 and 2 may cause condensation on the boiler due to the very short firing periods of the burner. Setting the thermostat to the 0 position should not be used as a means for turning the burner OFF.

## LIMIT THERMOSTAT

If there is a failure in the system which causes water in the boiler to reach 100°C then the limit thermostat will switch OFF the pilot flame causing the burner to go out. The burner can not be relit until the limit thermostat is reset by hand and the pilot relit.

To reset the limit thermostat, turn the oven and boiler controls to OFF, and unscrew the plastic cap from the limit thermostat. See Fig.2. Depress the small rod inside the thermostat spindle. The burner can then be relit. If the thermostat continues to trip out, contact your supplier.

## ROUTINE SERVICING

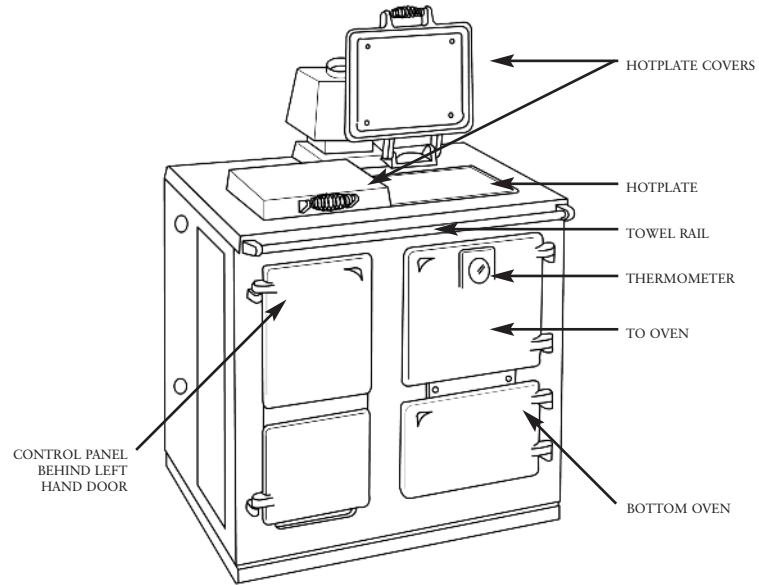
Like any other gas appliance, the cooker and boiler should be serviced by a qualified Corgi registered service engineer at least once a year. This will ensure that the cooker remains in a first

class and safe condition. Your installer will normally be able to recommend where service can be obtained.

## TECHNICAL DIAGRAMS

### YOUR COOKER

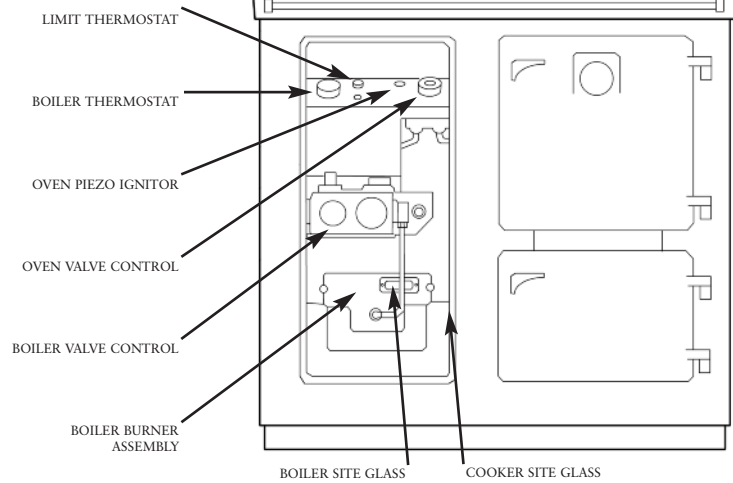
Fig 1.



## CONTROLS

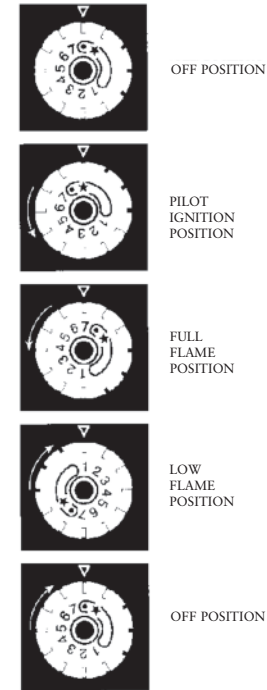
Fig 2.

NOTE: Diagram showing access cover panel removed



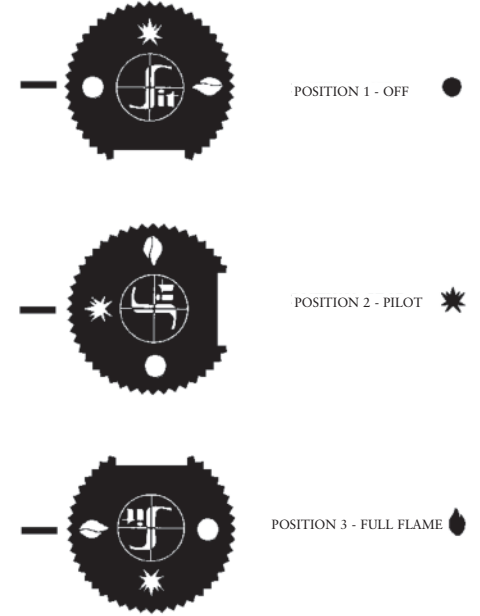
## OVEN CONTROL KNOB VALUE SETTINGS

Fig 3.



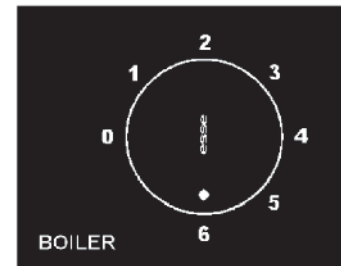
## BOILER BURNER VALVE CONTROL

Fig 4.



## BOILER THERMOSTAT CONTROL

Fig 5.



**ENAMEL 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 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, but nylon pan scrubbers can scratch the enamel.

Abrasive cleaners must not be used. Spilled liquids should be removed as soon as possible. Spilled fruit juices and other acidic products can remove the gloss surface from the enamel if left for any length of time.

**POTS AND PANS**

It is important to use pots and pans that have a ground base and are flat-bottomed on the hotplate.

Cookware made of cast iron, aluminium, glass and earthenware is suitable for oven and hotplate use.

**OVENS**

The following recommendations are based on a temperature of 450°F in the top oven, with correspondingly lower temperature in the lower oven.

**TOP OVEN**

This is the 'fast' oven which is ideal for any dish which requires high initial temperature such as:

- roast meat, poultry and potatoes,
- baked fish,
- pastry of all kinds,

- scones, finishing bread and yeast buns,
- small cakes and sponges,
- Yorkshire pudding, and batters,
- souffles,
- breakfast dishes: sausages, bacon, kippers,
- tomatoes, mushrooms, kidneys, etc.

**THE OVEN FLOOR**

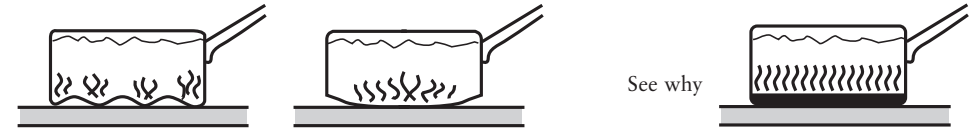
Brown the bases of bread and pastries by placing them directly on the oven floor.

**LOWER OVEN**

Dishes requiring more moderate temperatures are cooked in this oven. For example:

- Madeira and Dundee cakes,
- gingerbread, butter sponges,
- shortbread, biscuits,
- stewed fresh and dried fruits,
- casserole stews,
- root and green vegetables,
- suet and sponge puddings,
- roast meat and poultry finishing,
- milk puddings,
- baked custards,
- simmering any dish which has first been brought to boiling point on the hotplate.

To get maximum fuel economy from the cooker, vegetables, stews, soups and stock should be boiled or simmered in the lower oven after initial cooking on the hotplate. Simmering is essentially a slow cooking process for which the lower oven is particularly suitable as it can be done here with little or no attention.



If so - you cannot get 100% heating efficiency