



Pioneering British Range Cookers



The Authentic Original



MASTER STOVE
MAKER SINCE 1854



Master stove maker since 1854

This is ESSE...

Thankfully it is not possible to mass produce an ESSE cast iron range cooker. We take pride in maintaining the time honoured process of design, enamelling and hand building our range cookers whilst embracing new technology to ensure our products remain economical and efficient. Just like the original stove and cast iron range cooker pioneers James Smith and Stephen Wellstood did when they created the first ESSE back in 1854.

In an ESSE you have a Great British cast iron range that has stood the test of time longer than any other through a process of continuous improvement.

The choice of pioneers

Florence Nightingale is famous for introducing new practices to improve patient care under extreme conditions and wrote to ESSE expressing her satisfaction that her new ESSE cookers surpassed her expectation. Famous British explorers Scott and Shackleton used ESSE cookers in the most hostile Antarctic conditions. Several ESSE cookers dating from this period remain there preserved by the UK Antarctic Heritage Trust.

You cannot put a price on that kind of pedigree. But you can own an ESSE.





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990 Series

990N, 990D boiler model

ESSE 990 - A new generation

The 990 is the new log burning and mineral fuel burning range cooker for the larger kitchen. It has ALL the benefits of the WN/WD and Ironheart models but at 990mm wide it is more imposing but still 625mm deep and 900mm high so as to look magnificent in either a fitted kitchen or as a stand alone appliance.

990 draws on classic ESSE styling from the 1930's, brought up to date with practical and pleasing touches such as stainless steel towel rail brackets and easy shut door handles made from plated marine brass.

990 comes complete with grate, ash pan and operating tools. When burning mineral or solid fuel the wood burning plate must be removed. 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 likewise a 990D can be converted to a 990N.

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

990D domestic hot water boiler model offers 1.9kW to water.

As with all ESSE cookers, 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

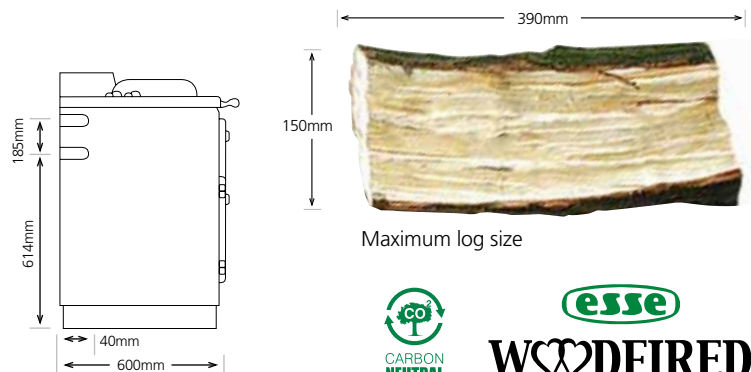
Oven Dimensions – Top oven width 350mm, height 300mm, depth 460mm; Bottom ovens width 350mm, height 200mm, depth 460mm
Clearances – Non-combustible material from sides 7mm (except when adjacent to Plus2); Combustible material from side 20mm; Combustible material from back 40mm
Weight – 404kg



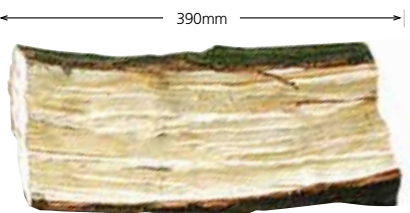
The large 'dogbone' hotplate



Performance backed by the ESSE tradition



Boiler tapping for 990N



Maximum log size





EC4i Electric Induction

EC4i - The most efficient cast iron range cooker

Each electric oven in the EC4i can be operated independently so energy is not wasted heating ovens that are not in use. The fan oven has achieved the coveted 'A' rating for energy efficiency, and together with the other 'B' rated ovens and induction hob, the EC4i is clearly the most efficient cast iron range cooker available. This well-equipped range cooker combines classic country style with technically-advanced, fuel-efficient features.

2kW, 37ltr Fan Oven.

2kW, 37ltr Conventional Oven with 2kW Grill.

900W, 25ltr Conventional Oven.

900W, 25ltr Slow Oven (120°C).

Because there is no flue to consider - it can be located anywhere within your kitchen. The cooking capacity of the EC4i is extremely impressive, with four ovens providing a generous 124 litres of combined oven space. Heating quickly from cold, the individual electric ovens can be turned on and off independently and the stylish induction hob offers the ultimate in energy-efficiency. The hob surround is created from hard-anodised aluminium, which is tougher than stainless steel.

The EC4i is hand-crafted with the same care and attention for which ESSE has been renowned since 1854. It combines timeless ESSE style with a range of energy-efficient, modern benefits and will last for generations, with the very minimum of maintenance.

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
<small>Oven dimensions – Top ovens width 350mm, height 300mm, depth 450mm Bottom ovens width 350mm, height 200mm, depth 450mm</small>	

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



Five zone induction hob

Because induction systems only heat the pan and not the cooking surface, it is much safer and makes the hob easier to clean. There are no flames or hot electric elements, so no more burnt-on food. 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.



Melts in the pan, not on the hob



The Ironheart

The Ironheart EW and EWB boiler model



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 and when River Cottage wanted a stove naturally they chose Ironheart.

The Ironheart can be personalised with a range of accessories and colour options including a plate warming cupboard, pan drawer, splash back and a choice of charcoal (standard), or stove black matt paint finish. The Ironheart Cookstove Deluxe comes with gloss enamelled top casting and shiny stainless steel bolster lid covers.

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).



The Ironheart with pan drawer, plate warming cupboard and splashback.

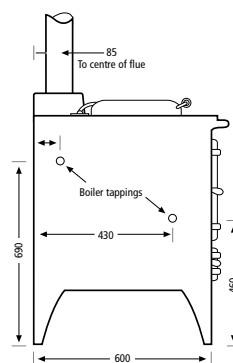


River Cottage head chef Gill Meller cooking pita bread (top) and baking bread in his Ironheart cook stove (bottom).

Specifications

Model	EW €	EWB €
Oven capacity	47.8ltr	47.8ltr
Hotplate	up to 6 pans	up to 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)
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) with log burning grate	81.8	74.2
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



Optional log burning grate

Allows you to achieve wood-fired overnight burning on your Ironheart.



ESSE Ironheart pictured at River Cottage

Wood burning

WN cooker only, WD and W35 boiler models

“A unique Wood-fired range cooker that is clean and easy to live with”

A log burning range cooker 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.

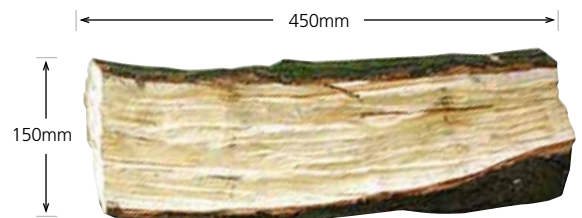
At the heart of the cooker is the extraordinary fire box with its capacity to swallow 45cm logs so sawing wood is kept to a minimum and refuelling is simple. Once burning and fully loaded, a single fuel load can last over 12 hours (WN cooker only model).

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




W35 Boiler thermostatic knob control

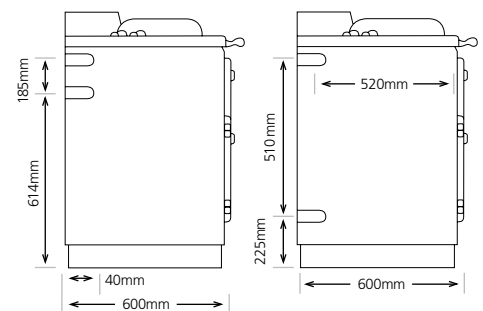


Large log capacity

Specifications

Model	WN €	WD	W35 € 
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	–	7000Btu/h	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 Plus2); 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)

Even with the most efficient appliance you only get out what you put in. To produce 33,000 Btu/hour needs 4.5kg of quality seasoned wood. Which is really as much as you would want in a domestic installation.

 It is important to incorporate pipe thermostats in the plumbing of boiler models and allow for pipework heat losses when planning your system.





CAT Gas

The highly efficient ESSE CAT cooker uses a single gas burner to heat a hotplate capable of taking up to six pans together with two ovens and are more than capable of holding temperature for sustained periods of use **unlike heat storage cookers.**

The CAT Enabled flueless range cooker gives you the cooking performance of a range cooker with added efficiency as no heat is lost up a flue. The CAT cleans the gases burnt by the cookers single atmospheric burner removing the need for a flue to vent them outside.


As no flue is required you have 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.



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	



The ESSE flueless CAT cooker uses patented technology licensed in the UK GB2275331B. All ESSE gas appliances are CE marked. CAT is available in either natural gas or propane.

River Cottage chef Gideon Hitchin preparing mackerel to cook in their CAT ESSE range cooker.



Flueless gas cooker

EC2i 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.



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
<small>Oven dimensions – Top oven width 350mm, height 300mm, depth 450mm Bottom oven width 350mm, height 200mm, depth 450mm A 45amp electric supply is required.</small>	

2.3kW 2.3kW

2kW grill
2kW fan oven

900W conventional oven

EC2i induction hob



Plus1 and Plus2

Plus1 wood, Plus2 13amp electric/gas and Plus2 45amp electric

Increase the cooking capacity of any ESSE enamelled range cooker

ESSE Plus companions give you the option to increase your cooking capacity and increase your fuel options. For example an electric/wood combination offers clean efficient wood burning with the convenience of on/off electric.

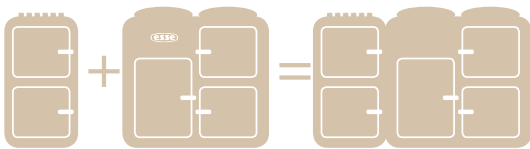
Alternatively Plus1 and Plus2 companions can be used as standalone appliances.

Plus1 - Wood

Plus1 is the wood fired companion with single oven and bullseye target hotplate. Plus1 is also available with a domestic hot water boiler. Plus1 features the EC4i door style making EC4i/Plus1 an ideal partnership.

Plus2 - Electric

Plus2 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. Plus2 is available with a choice of either ESSE door styles making it compatible with all enamelled cooker in the range.



Plus2 + Cooker = 4 ovens & double hob area



A companion can be paired up with any ESSE gas, electric or wood ESSE cooker or used on its own.

When a Plus2 is paired with a 905 wide cooker a continuous towel rail, kicker strip and connector bar are available to join the appliances together. (Pictured above)



13amp electric model with gas hob - triple corona and rapid burners

Specifications

Model	45amp	13amp*	Plus1
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



Plus1 pictured here as a standalone appliance

ESSE Bakeware

Over the years ESSE users have requested that we provide a quality Bakeware range to accompany our gas, oil, electric and wood burning range cookers. This new oven-safe range of hard anodised, heavy-duty black, two-tone enamelled and silver bakeware will help you to provide perfect savoury, sweet and speciality baked products, time after time - with only hot soapy water required after use, to keep this range in tip top condition.

The range includes:

ESSE sized roasting dishes and trays – in a range of finishes and sizes.
Bakeware for breads and cakes – from small loaf, to cake, sponge tins and trays in a range of sizes.

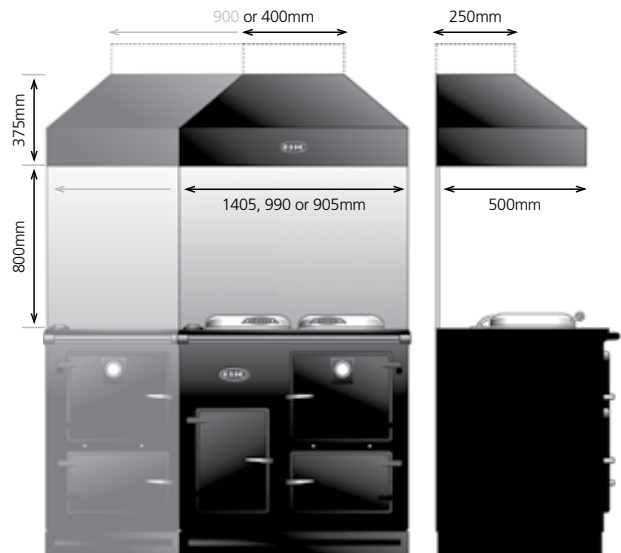
Silver anodised range – pie, flan, quiche and tart tins in a range of sizes.



High performance extraction

ESSE range hoods are designed to compliment 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, it can be colour coordinated to match the colour of your ESSE by special order. Twin 20W halogen lamps provide cooker top illumination and 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 be put back in to the extraction hood.



Flues and location

Most 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.

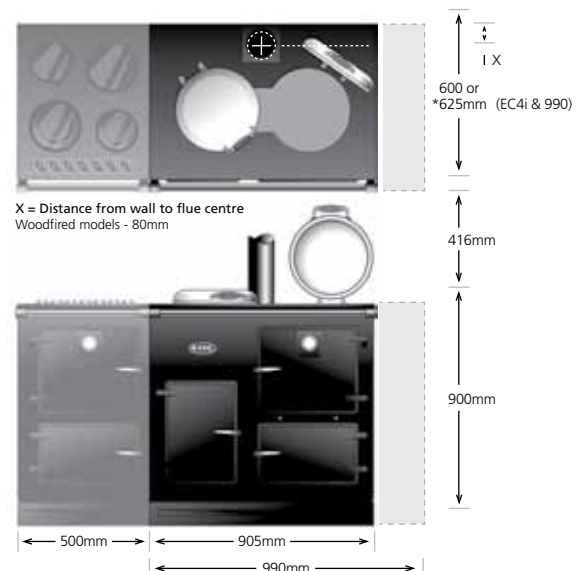
Flue performance is measured by determining the flue draught, which requires special equipment and can only be done when the cooker is installed and working. This forms part of the commissioning process.

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:
 990 Series - Dovetail Kitchens, Cowling, West Yorkshire
 The Ironheart - River Cottage, Dorset
 Wood burning - Churchwood Design, Tideswell, Derbyshire

Dimensions



Colours

Jet Black



Cream



Classic Green



Fern Green



Pastel Green



Teal Green



Oxford Blue



Royal Blue



Wedgwood



Powder Blue



Pewter



Copper Brown



Claret



Cocoa



Saffron



Primrose



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 www.esse.com for further details.



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