

# SELECT MK11 P80 MODEL

OPERATING INSTRUCTIONS



**THE AUTHENTIC ORIGINAL SINCE 1854**

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# INTRODUCTION

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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 more than enjoy the superb quality of the cooking.

**BON APPETITI**

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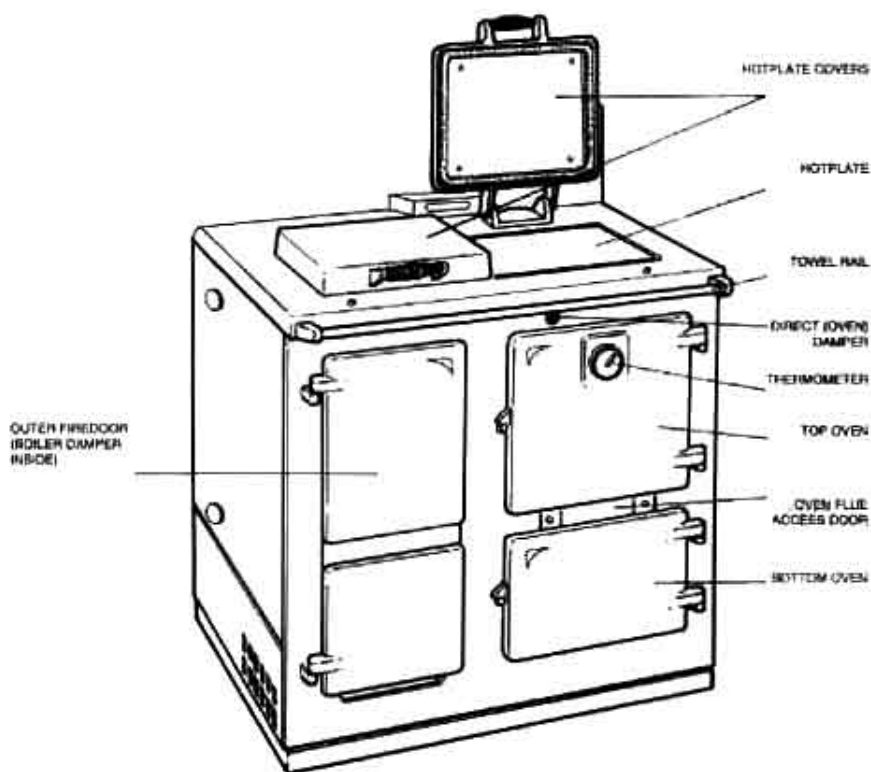
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# YOUR COOKER

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The cooker has two ovens; the upper oven fitted with a thermometer is thermostatically controlled. The lower oven is for low temperature cooking or plate warming and is heated by residual heat from the upper oven.

The burner which is a pressure jet type provides oven, hotplate and water heat-

ing, according to the setting of the thermostats and dampers.

## **BEFORE USING YOUR COOKER**

Check that the plastic coating has been removed from the underside of the hotplate covers to reveal the polished stainless steel.

## **TOOLS & ACCESSORIES**

A hotplate lifting tool is supplied together with two wire shelves, a solid tray and a meat tin. All shelves fit both upper and lower ovens.

## **BOILER DAMPER**

This is fitted in the front of the boiler, immediately behind the outer firedoor. It has two positions, push Closed and pull Open.

When the damper is open, the boiler output will be at its lowest and the hotplate temperature at its highest. When closed, the boiler will provide its highest output.

## **OVEN DAMPER**

This is located in the centre of the cooker under the towel rail. Push to close and pull to open.

When the damper is open the oven output will be at its lowest. It is necessary to close the damper to ensure an even oven temperature when cooking.

## COOKING

TIME SET to AUTO

COOKING/ HOTWATER to CONTINUOUS

ONCE or TWICE as required

Boiler damper open

Oven damper closed

Boiler stat to 0

Oven stat to desired temperature

## CENTRAL HEATING

TIME SET to AUTO

HEATING / HOTWATER to CONTINUOUS

ONCE or TWICE as required

Boiler damper closed

Oven damper open

Oven stat to 0

Boiler stat to desired temperature

hotwater is related to the control settings.

By selection of thermostat control and damper settings a wide variety of choices can be obtained.

## BURNER LOCKOUT

If the burner fails to fire at any time, open the firedoor and check to see if the orange reset button is illuminated. If so press inwards and release, - the neon should cease to glow and the burner fire. Warning: The burner chamber front cover must not be removed in any circumstances.

Note: Whenever the burner is alight hot water will be produced. The amount of

### PROGRAMMER (7 day option illustrated)

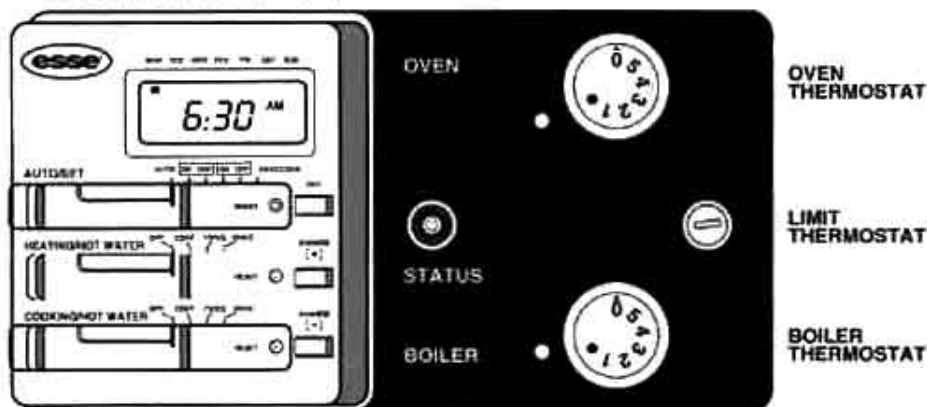


Fig 3. – CONTROL PANEL LAYOUT (CONTROLS SHOWN IN OFF POSITION)

## **THE HOTPLATE**

The hotplate is surface ground and intended for use with machined base utensils. As heat passes from the hotplate to utensil almost directly by conduction, good contact is essential and a thin bottomed utensil will result in poor heating performance, especially if the bottom is uneven.

The hottest part of the hotplate is the left hand end. The temperature of the hotplate depends on the oven control setting and whether the boiler burner is operating. In general, the higher the oven temperature, the higher the hotplate temperature.

Always keep hotplate covers down except when using the hotplate.

Important: The hotplate must not be removed from the cooker, unless the controls are at OFF and the cooker isolated from the mains electricity supply. A screwed lifting tool is provided for lifting the hotplate.

## **USING THE OVENS**

The ovens are fitted with anti-pull out stops to prevent shelves from being pulled out accidentally. To insert a shelf, push back on the runner until it meets the stop, lift the front end of the shelf to allow the rear end to pass the stop, push back slightly then lower and push shelf fully back into the oven. To remove a shelf, pull forward until it stops, lift front end, pull forward to clear stop, lower shelf and pull out of oven.

The top oven has four runner positions for the shelves. The solid shelf can be used as a baking tray for scones etc., placing the food on the shelf then inserting into the oven.

The wire shelf is used when cooking two trays of food at one time. Certain cooking operations can be carried out by placing dishes directly on the oven bottom. The 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 thermometer 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. The temperature will be approximately 150°F cooler than that shown on the upper oven thermometer.

# OVEN TEMPERATURES

The approximate thermometer dial temperatures for the thermostat knob settings are:-

Oven Stat Setting	Temp indicator	°F	°C	G.M.
2	Cool	200	100	1/4
3	Moderate	300	150	2
4	Hot	375	200	5
5	Hot/Very Hot	450	250	8
0	Very Hot	500	300	10

## LIMIT THERMOSTAT

If there is a failure in the system which results in the water in the boiler reaching 100°C then the limit thermostat will switch off the burner. The burner will stay OFF until the limit thermostat is re-set by hand.

To do this: Turn the oven and boiler con-

trols to OFF. Unscrew the plastic cap from the limit thermostat. Use a pencil or similar article to depress the small rod inside the thermostat spindle. The burner can then be re-started in the normal way. If the limit thermostat continues to trip out, contact your supplier.

Water Temp. (°C)	Boiler Stat Setting
15	1
30	2
45	3
60	4
75	5
90	0

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# TIPS FROM THE ESSE KITCHEN

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## 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. 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.

## 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 the Esse.

## THE OVEN FLOOR

Brown the cases of bread and pastries by placing them directly on the oven floor. You can also fry food on the oven floor. This is an especially useful alternative to the frying pan, when dealing with pungent foods such as kipper or garlic, because the cooking smells will just go up the chimney.

## THE HOTPLATE

The temperature versatility here is very important - the area of the hotplate over

the burner is the hottest, while the area over the oven is cooler. Quick boil on the former and then transfer for simmering on the latter.

For deep fat frying, bring to temperature on the "cool" side. Introduce cold food and then return to temperature on the "hotter" side.

Cooking directly on the hotplate is another facility - griddle scones, burgers, sausages, steaks, and even Welsh Rarebit can be cooked directly on the surface. White meringues can be dried on a baking tray sitting on the hob overnight. Additionally, by using a barbecue griller you can produce your own toasted sandwiches on the oven top.

The hotplate can be rubbed down with a proprietary cleaning pad if necessary, but normally should need no attention unless spillage is allowed to harden on its surface.

## ROUTINE SERVICING

The cooker should be serviced by a competent Service Engineer at least once a year. This will ensure that the cooker remains in first class condition and gives satisfactory service. Your installer will normally be able to recommend where service can be obtained.

The Boiler Damper is a replaceable service item (part No 2041061) and will need to be replaced depending on usage. See Installation/Commissioning details.

## SETTING THE PROGRAMME TIMES

The unit has two **ON/OFF** programme times per day to control your heating and hot water system. To help you set your personal programme quickly, a built-in programme has been incorporated with commonly used programme times. This programme is selected automatically when the unit is first connected to the mains power or when the **RESET** button is pressed.

Each programme time can be set between 3.00am and 2.50am (on the next day) to allow you to programme past midnight, if required.

1. Move the **TIME SET** selector to the first **ON** position (second from left). The first **ON** time will now be flashing in the display to indicate it can be changed.
2. Press the  $\oplus$  or  $\ominus$  buttons to set the first **ON** time.  
Each press of the button will change the time by 10

minutes. Holding the button down for more than a few seconds will change the time quickly. The display will stop flashing to indicate the time has been set.

3. Move the **TIME SET** selector to the first **OFF** position. Set the first **OFF** time using the  $\oplus$  or  $\ominus$  buttons.
4. Move the **TIME SET** selector to the second **ON** position. Set the second **ON** time using the  $\oplus$  and  $\ominus$  buttons.
5. Move the **TIME SET** selector to the second **OFF** position. Set the second **OFF** time using the  $\oplus$  and  $\ominus$  buttons.
6. Move the **TIME SET** selector to the **AUTO** position to complete setting the programme times.

## REVIEWING AND CHANGING PROGRAMME TIMES

1. To review/change the **ON/OFF** programme times move the **TIME SET** selector to each of the **ON/OFF** positions in turn. Any time can be adjusted by using the  $\oplus$  or  $\ominus$  buttons.
2. Move the **TIME SET** selector to the **AUTO** position to complete reviewing/changing the programme times

## SETTING THE CORRECT TIME

1. Move the **TIME SET** selector to the **SET CLOCK** position. The display will now be flashing to indicate it can be changed.
2. Press the  $\oplus$  or  $\ominus$  button to set the correct time of day.

Each press of the button will change the time by

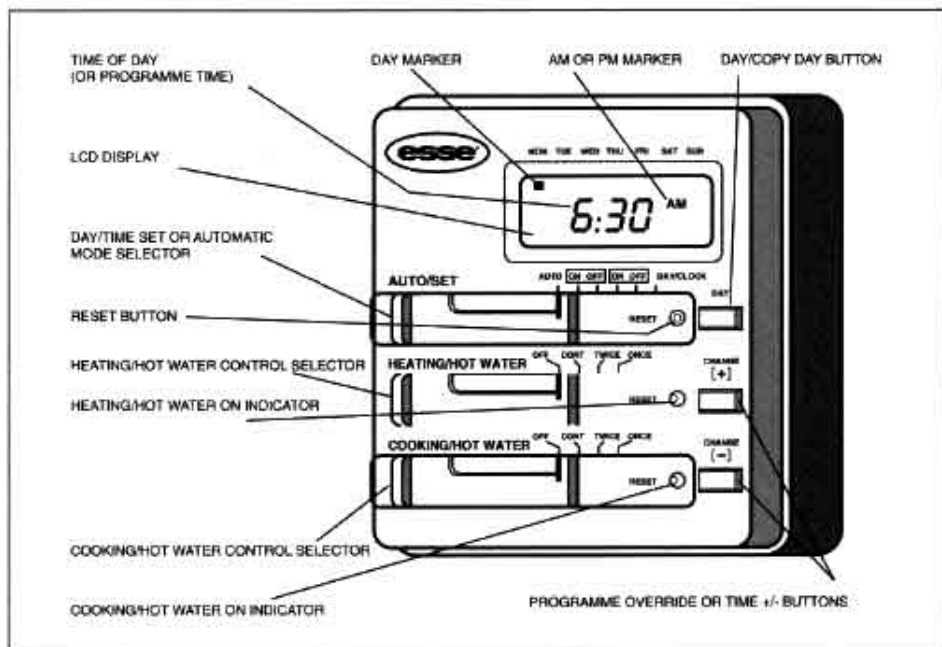
one minute. Holding the button down for more than a few seconds will change the time quickly. The display will stop flashing to indicate the time has been set.

3. Move the **TIME SET** selector to the **AUTO** position to complete setting the time of day

## SETTING THE CORRECT TIME

- (i) On 12 hour clock versions ensure the **AM** or **PM** marker is correct. If not, adjust the time by a further 12 hours.
- (ii) Programme times cannot be set out of sequence. If the  $\ominus$  button is being pressed, the time will stop changing when it equals a previous programme time. If the  $\oplus$  button is being pressed subsequent programme times will be

- pushed forward along with the one being set.
- (iii) If the **TIME SET** selector is accidentally left in an **ON/OFF** or **SET CLOCK** position for a period of 10 minutes the unit will start to operate as if it had been left in **AUTO**. The display will flash when this occurs to remind you to move the selector to the correct position.



IF THE DISPLAY REMAINS BLANK AFTER CONNECTING THE POWER OR IF YOU WANT TO RESET THE UNIT BACK TO THE ORIGINAL BUILT-IN PROGRAMME, PRESS THE **RESET** BUTTON WITH THE TIP OF A PEN OR PENCIL

PROGRAMME TIME	BUILT-IN PROGRAMME	YOUR PERSONAL PROGRAMME
Time 1	6.30am	
Time 2	8.30am	
Time 3	4.30pm (16.30)	
Time 4	10.30pm (22.30)	

## OPERATING YOUR PROGRAMMER

For normal operation the **TIME SET** selector must be in the **AUTO** position.

Red indicator lamps show when Heating/Hot Water Cooking/Hot Water is switched **ON**.

The two lower selectors are used to control your Heating/Hot Water Cooking/Hot Water as follows:

### HEATING/HOT WATER SELECTOR

- OFF** The Heating/Hot Water will remain **OFF** permanently
- CONT** The Heating/Hot Water will remain **ON** permanently
- TWICE** The Heating/Hot Water will be switched **ON** and **OFF** automatically at the programmed times
- ONCE** The Heating/Hot Water will be switched **ON** automatically after the first programmed **ON** time and at the last **OFF** time. The first **OFF** and second **ON** times will be ignored

## COOKING/HOT WATER SELECTOR

The Cooking/Hot Water selector operates in the same manner as described for the Heating/Hot Water selector.

### CHANGE

The two **CHANGE** buttons switch the output **ON** or **OFF** (without altering the programme) when the **TIME SET** selector is in the **AUTO** position and the Heating/Hot Water Cooking/Hot Water are set to **ONCE** or **TWICE**. When the indicator lamp is **ON** pressing the **CHANGE** button switches the output **OFF** until the next programmed **ON** time. When the indicator lamp is **OFF** pressing the **CHANGE** button switches the output **ON** until the next programmed **OFF** time.

### POWER FAILURE

The unit has a built-in battery to ensure correct operation after mains power cut. **NO** action should be necessary following a power cut of up to 7 days. Longer power cuts may require you to re-programme the unit.