

OPERATING INSTRUCTIONS

esentials

esse
Firemaster

Ouzledale Foundry Co. Ltd.

Long Ing · Barnoldswick · Nr. Colne · Lancashire · BB8 6BN

**SOVEREIGN SELECT
P70 OIL MODEL**

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 more than enjoy the superb quality of the cooking.

BON APPETIT!

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YOUR COOKER

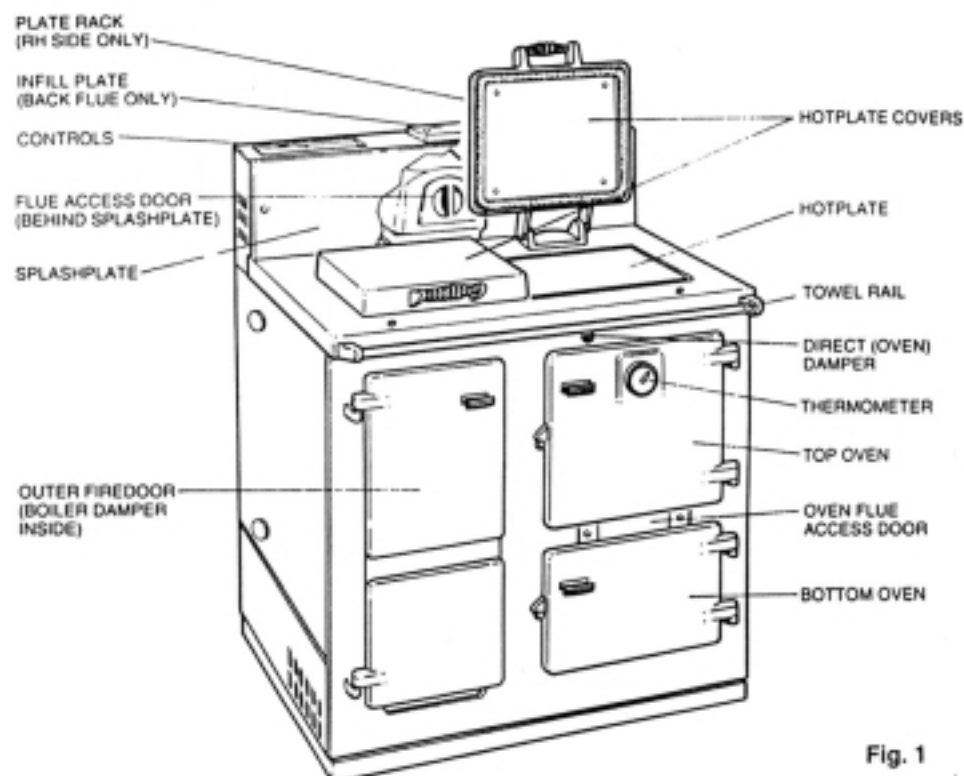


Fig. 1

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 fan assisted pressure jet type provides oven, hotplate and water heating, according to the setting of the thermostats and dampers.

IMPORTANT

(i) Direct damper is fully open when the round knob is pulled fully out and closed when fully in. There is no in-between position.

(ii) The damper must always be open when starting from cold.

(iii) When using the oven, close the damper to allow heat to circulate around the oven.

BEFORE USING YOUR COOKER

Remove the protective coating from the hotplate – wipe off with a cloth moistened with white spirit or paraffin. Also 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 shelf and a meat tin. All shelves fit both upper and lower ovens.

BOILER DAMPER

(See Fig. 2)

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

To turn from Closed to Open turn knob anti-clockwise and push back to lock in place. To return to closed position pull knob out and turn clockwise.

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.

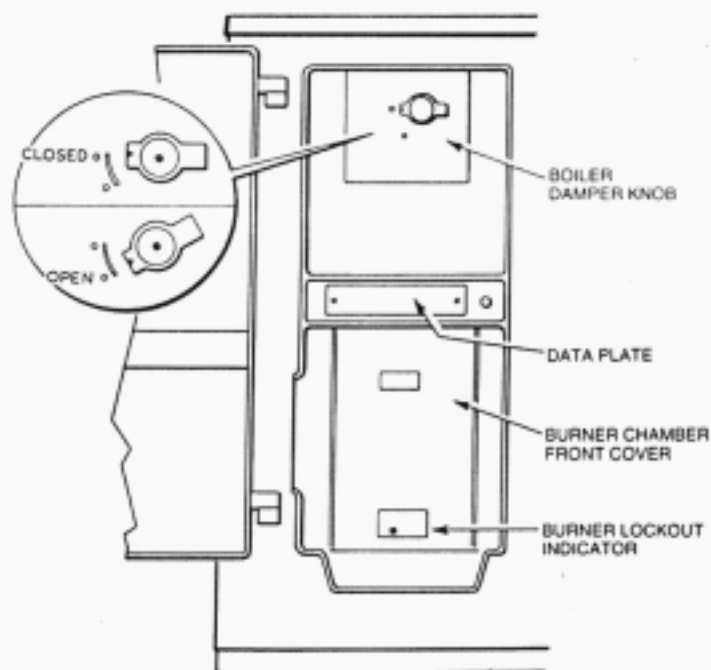


Fig. 2 – FRONT VIEW WITH FIREDOOR OPEN

THERMOSTAT CONTROLS

(See Fig. 3)

The left hand knob controls the water temperature in the boiler, the right hand knob controls the oven temperature. From the off position turn the knob clockwise to switch on and continue to increase setting. Turn anti-clockwise to decrease and switch off. The light between the two knobs will glow when the burner is energised and go out when the burner switches off.

LIGHTING THE BURNER

1. Check that the mains electricity is switched on and that any additional controls – programmer, room thermostat etc., which have been linked into the control system, are in an ON position. Check oil supply is turned ON.

2. Turn both thermostat controls to the OFF position. Lower the hotplate covers.
3. Open the boiler damper and pull the oven (direct) damper fully forward.
4. Turn the boiler control then the oven control full on (position 6). The STATUS light should glow and the burner fire after a few seconds.
5. Allow the burner to run for about five minutes then set the controls as required (see below).

CHOICE OF SERVICES

MAXIMUM HOT WATER/MINIMUM OVEN TEMPERATURE

Close boiler damper, open oven damper. Set boiler and oven controls to 6. The burner will be controlled by the boiler water temperature and the oven and hotplate will slowly rise in temperature until equilibrium is reached.

MAXIMUM HOT WATER/HIGH OVEN TEMPERATURE

Close boiler damper, close oven damper, set boiler and oven controls to 6. Waste heat from the boiler will now circulate around the top oven causing the temperature to rise more rapidly. The oven thermostat will take control and the burner will cycle ON/OFF when the oven reaches a pre-set temperature.

MINIMUM HOT WATER/MAXIMUM OVEN AND HOTPLATE

Open boiler damper, close oven damper. Set boiler and oven controls to 6. Water output will drop and burner will be controlled by the oven thermostat setting. Hotplate will receive direct heat from the burner.

MINIMUM HOT WATER/MINIMUM OVEN/MAXIMUM HOTPLATE

Open boiler damper, open oven damper. Set boiler and oven controls to 6. Oven

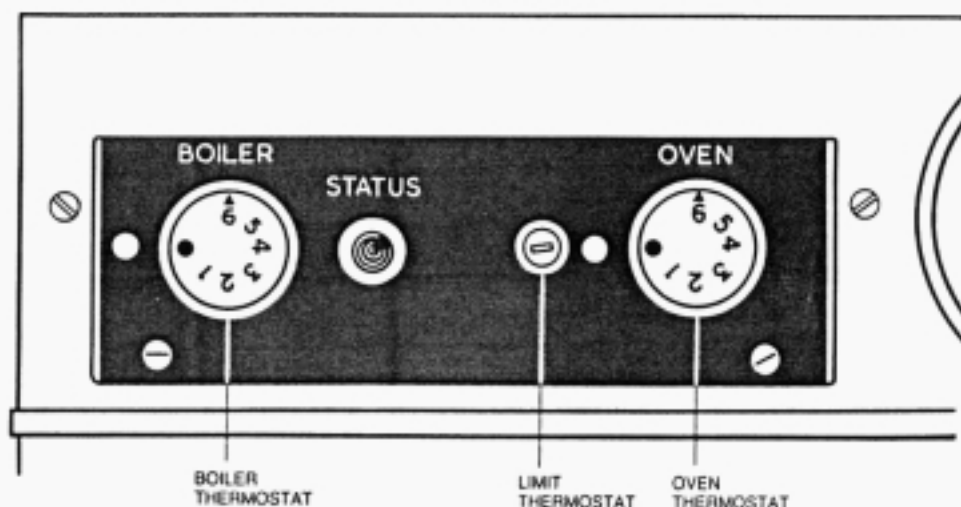


Fig. 3 – CONTROL PANEL LAYOUT
(CONTROLS SHOWN IN OFF POSITION)

temperature will drop and burner will operate on longer cycle to heat the hotplate.

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

By selection of thermostat control and damper settings a wide variety of choices can be obtained. **It is important that the cooker is not operated on too low a setting i.e. very intermittent firing, or severe condensation may occur.**

It is much better to turn the controls to OFF for a period, then turn ON as required.

BURNER LOCKOUT

If the burner fails to fire at any time, open the burner chamber door and check to see if the neon on the front of the burner is glowing. 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.

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 top, 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:-

KNOB SETTING	°F	°C	G.M.
2	200	100	1/4
3	300	150	2
4	375	200	5
5	450	250	8
6	500	300	10

Remember: (i) The top oven will reach operating temperature in about 60 minutes from cold or 30 to 45 minutes if previously idling at low flame. The most economical control 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.

(ii) For highest oven temperatures, push the oven damper fully back, this allows the flue gases to circulate around the oven.

(iii) Whenever the burner is alight, hot water will be produced, the amount of hot water is related to the control knob setting – the higher the setting the more hot water, depending on damper position etc.

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 controls 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) KNOB SETTING

15	1
30	2
45	3
60	4
75	5
90	6

TIPS FROM THE ESSE KITCHEN

● 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. 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 bases 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 barbeque 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.