

SOVEREIGN SELECT OIL BURNING MODEL V.40

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 more than enjoy the superb quality of the cooking.

BON APPETIT!

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YOUR COOKER

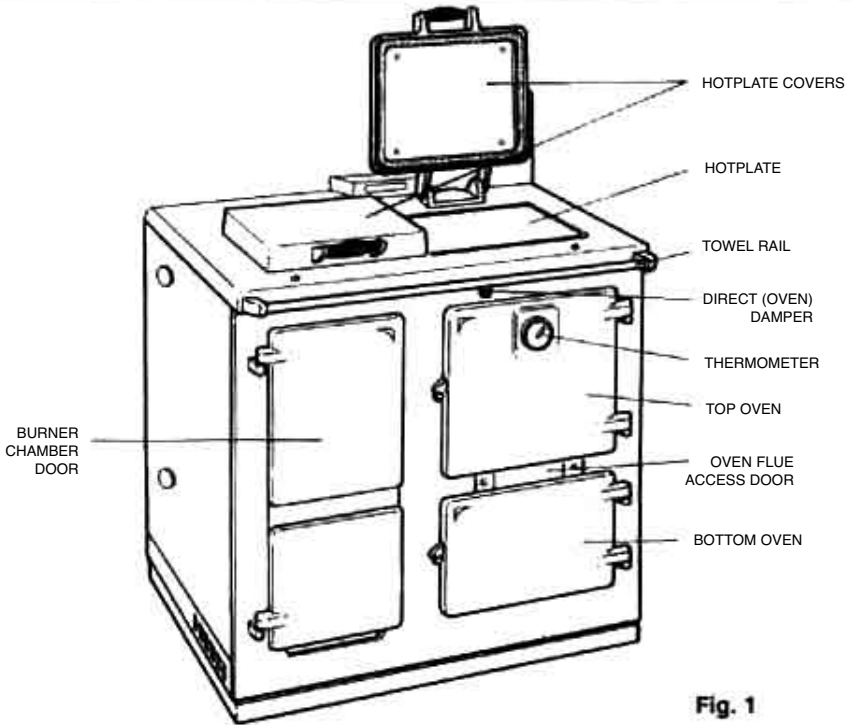


Fig. 1

Your cooker has a roasting oven with a secondary oven below it, a hotplate with two hinged conservor covers (and a hot water boiler – optional).

A single pot burner is fitted below the left hand end of the hotplate and control is by means of the knob on the top of the oil valve behind the burner chamber door.

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 lighting from cold and is normally left in the open position.

(See **Oven Heating** page 6).

TOOLS & ACCESSORIES

Universal tool and burner scraper –
For scraping the burner pot and unscrewing the oil entry tube cap of the burner.

Decarbonising tool –
For removing carbon deposits from the oil entry tube of the burner.

Wooden handled wire brush –
general cleaning.

Kindler –
For lighting the burner.

Hotplate lifting tool –
For lifting off the hotplate.

Oven Accessories –
Roasting Tin, Wire Shelf and Solid Shelf.

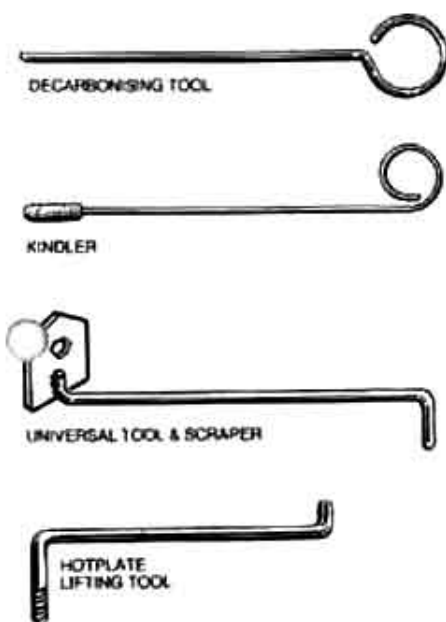


Fig. 2

BEFORE USING YOUR COOKER

The hotplate and oven tray have been treated with an anti-rust coating. Before lighting the cooker for the first time, clean off the protective coating with a rag dampened with paraffin. Wash the oven tray in hot water and detergent before replacing in the oven.

Note: FUEL – Your cooker may have been installed for use on either Commercial Nerosene, 28 secs to B.S. 2869: 1983 Class C2 or 35 sec 'Heating Oil' (Diesel). You must use the correct grade of oil. Check the data plate on the inside of the burner chamber door, if in doubt ask your Installer.

LIGHTING FOR THE FIRST TIME

1. Remove hotplate – a screwed lifting handle is provided, screw into the

tapped hole in the hotplate and lift up two or three inches so that the hotplate can be lifted out.

2. Check the oil supply from the storage tank is turned ON – your installer should have advised you on the location and operation.
3. Check the burner rings are in place. (see Fig. 3).
4. Turn the burner control knob to position 6, wait until fuel flows into the bottom of the burner pot and then turn knob to OFF.

NOTE: If the oil does not flow check that the oil control valve safeguard lever (located at the front end of the oil control valve) is down – Pull towards you slightly then downwards and a click will signify that the lever is down.

5. Replace the hotplate.
6. ENSURE DIRECT DAMPER IS FULLY OPEN.
7. Remove the lighting plug (See Fig. 4) and insert the asbestos tip of the kindler into the lighting port. Push kindler down until it strikes the bottom of the pot.
8. Allow a few seconds for kindler to soak up fuel from the pot, then remove it.
9. Light the kindler and re-insert into the pot.
10. As soon as the fuel lights in the bottom of the pot, turn the oil control knob to position 2.
11. After about 10 minutes, remove the kindler, replace the lighting plug and close the burner chamber door.
12. Increase the oil control knob setting as required, allowing at least 10 minutes between each setting so that both cooker and chimney heat up gradually.

REMEMBER – DO NOT RELIGHT A HOT BURNER. ALWAYS LET IT COOL OFF FIRST.

OPERATING THE BURNER

The setting positions are OFF, 1 to 6. No6 being the highest rate. The knob locks in the OFF position and requires firm pressure to move from OFF to 1. Over the scale 1 to 6 the knob turns smoothly.

The setting number will depend on the use to which the cooker is being put and the individual setting for particular use will be determined only by experience.

For low fire running, position 1 or 2 may be used.

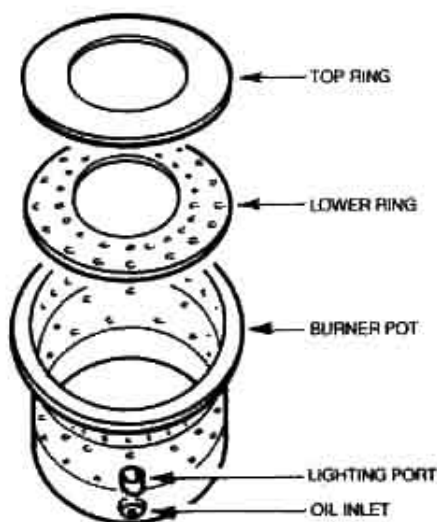


Fig. 3 – ASSEMBLY OF BURNER PARTS

OVERNIGHT BURNING

The overnight setting will vary according to requirements and to the model of cooker.

In general, try setting the control knob to No. 1 first and increase this setting according to requirements.

CENTRAL KNOB (IN OFF POSITION)

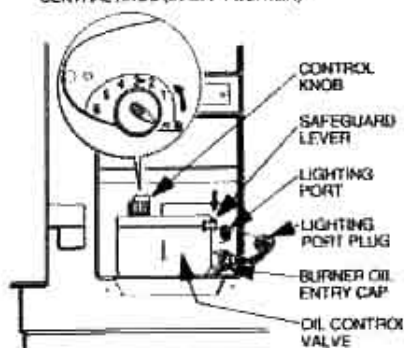


Fig. 4

TO EXTINGUISH THE BURNER

Turn the control knob to OFF, open the direct damper and allow the flame to gradually die down and go out as oil in the pot is used up.

For lengthy periods of shut down, for example during holidays, turn the burner control to OFF as above and shut the valve on the supply line from the oil storage tank.

DO NOT TAMPER WITH THE OIL CONTROL VALVE.

WATER HEATING

The hot water output can be controlled by increasing or decreasing the oil control knob setting. The direct damper must be in the open position.

OVEN HEATING

A thermometer is fitted to the roasting oven and indicates the temperature in degrees Fahrenheit.

When used for central heating the oil control setting will normally give sufficient oven heat with the direct damper open, but where water output requirement is low – summertime for example, the direct damper may require to be closed to obtain higher oven temperature.

THE HOTPLATE

The left hand is the hottest end, use the right hand one for simmering. The small hole at the front left is for viewing the burner, always replace the hotplate in the correct position.

The hotplate covers should be in the down position unless using the hotplate. Leaving them up increases heat to the kitchen and reduces the hotplate temperature.

DO NOT REMOVE THE HOTPLATE WHEN THE BURNER IS ALIGHT.

ROUTINE SERVICING

Your installer will advise you on periodic general servicing and maintenance, the following notes give advice on routine items to keep your ESSE in good order between service calls.

IMPORTANT

1. Turn the burner to OFF, allow the burner to cool before attempting any service task.
2. Never lift off the hotplate when the burner is alight.

BURNER CLEANING

Remove the hotplate.

Remove the burner rings.

Clean the burner pot using the curved edge of the Universal Tool as a scraper, finally brushing down with the wire brush. Remove all deposits from the bottom of the pot by wiping out with a rag. Brush down the vaporising rings and replace, the lower ring locates on the three studs on the burner wall, the upper ring sits on the burner pot flange.

BURNER OIL ENTRY

Where the oil enters the burner, just under the lighting port, carbon may form as a deposit at this inner end, partially blocking the flow of oil. This deposit should be cleared away periodically, preferably whilst cleaning the burner, the method of doing this is as follows:-

The blade of the universal tool is provided with a cut-out shaped to take the head of the cap on the brass inlet tee. Unscrew the cap and remove, taking care not to lose the sealing washer below any deposit. Replace the cap and washer after cleaning, then tighten up with the tool.

FLUEWAYS

There are three access points to the flueways. (1) A lift off door on the flue box behind the short splashplate. (2) A removable access door between the two oven doors and (3) A removable cover at the top back of the boiler. Cleaning will be required at intervals, but this interval will depend on the usage of the cooker.

The combustion gases from the burner pass over the top of the oven, then, if the direct damper is open, out into the flue box. If the direct damper is closed, the gases pass over the oven, down the right hand side, under the bottom of the roasting oven and then up the brick to the flue.

To clean the flues:-

Lift off the hotplate section, lift out the burner rings and remove the access door at the top rear of the boiler. Open the oven doors and remove the flue access door (two thumbscrews). Remove the splashplate (2 thumbscrews) and lift off the access door in the fluebox.

Scrape the burner walls with the universal tool and brush down with the wire brush, clean any hard carbon from the burner bottom. Brush any soot from the oven top

into the burner pot. Clean the flueways with the flexible scraper or use a flexible handled flue brush if available. Sweep all soot back into the burner pot then remove with a vacuum cleaner hose.

Clean the oven side flue with the flexible scraper and remove any soot through the access door. Use a torch to check all is clear. On completion replace the access door, boiler access door and fluebox door. Replace the burner rings, hotplate and splashplate.

OIL CONTROL VALVE FILTER

The supply lines on the storage tank will contain a filter to collect most of the impurities, this filter should be removed regularly and washed with fuel. The oil control contains a filter which acts as a final barrier to any solid impurities and will normally require cleaning no more than once a year.

To remove this filter, turn off the oil supply at the stop valve, place a small drain pan under the oil control and undo the union on the inlet and outlet pipes. Remove the valve complete with its mounting bracket (2 screws). The filter is located at the front of the valve beneath a pressed steel closure cap. Remove the two screws and withdraw the filter. Wash the filter with clean fuel then replace, taking care that the sealing gasket is in place on the end cap.

BURNER POT REPLACEMENT

Remove the hotplate, then the hob (4 screws). Undo the oil supply union on the boiler inlet tee. Remove the lighting plug, the pilot hole cover (2 screws) and then the inlet tee assembly.

Lift out the hotplate and the burner components. Remove 5 hex-headed screws and the burner clamping plate which secures the rim of the burner. Ease the burner upwards to break the cement seal twist the burner round to align the inlet socket with the rectangular cut-out in the chamber baseplate. Lift out the burner.

Replace in reverse order, ensuring an airtight seal between the pot and the chamber baseplate.

REPLACEMENT PARTS

When ordering replacement parts always quote the Serial No. of the cooker. (See Serial No. Plate inside the burner chamber door).

OVEN TEMPERATURE CHART			
	F°	C°	G.M.
Very Cool	225	110	1/
	250	130	1/2
Cool	275	140	1
	300	150	2
Moderate	325	170	3
	350	180	4
Moderately Hot	375	190	5
	400	200	6
Hot	425	220	7
	450	230	8
Very Hot	475	240	9

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.

Terribly 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 the solid fuel oven.

● OVENS

The following recommendations are based on a temperature of 450°F in the top oven, as shown on thermometer, 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
soufflés

breakfast dishes: sausages, bacon, kippers, tomatoes, mushrooms, kidneys, etc.

OVEN SHELF

A wide range of temperatures may be obtained by using the solid oven shelf. For example, if a very high temperature is required for puff pastry in the top oven, the insertion of the solid shelf on the centre runners will concentrate the heat in the upper section.

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.

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.

● THE HOTPLATE

The hotplate has graduated heat from boiling on the left to simmering on the right. Pressure Cookers can be used successfully on the hotplate. Pressure is raised on the boiling section at left and thereafter cooking is continued on the simmering section.

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.