PLUS 1 / PLUS 1D

ESSENTIALS

INSTRUCTIONS

CONTENTS.

GENERAL SAFETY INFORMATION

Please read these operating instructions carefully for full information on the safe installation, use and care of your new ESSE appliance.

In the UK, the installer has a responsibility under the Health and Safety at Work Act 1974 to provide for the safety of persons carrying out the installation. Attention is drawn to the fact that fire cement is caustic and hands must be washed thoroughly after use. The appliance is heavy and care must be taken during handling.

Although the appliance does not contain asbestos products, it is possible that asbestos may be disturbed in existing installations and every precaution must be taken.

These instructions give a guide for the installation of the appliance but in no way absolve the installer from responsibilities to conform to British Standards, in particular BS8303 and BS6461, relating to the installation of solid fuel appliances. All local regulations including those referring to national and European standards need to be complied with, when installing this appliance.

Outside of the UK, the installer must comply with all local, national & international standards that apply. Any adjacent combustible material should be far enough away from the appliance so as not to raise 60ºC above the room temperature when the appliance is in operation. If necessary, any adjoining walls should be protected from the effects of heat. Clearances from combustible materials are 50mm from the sides and 100mm from the rear.

It is also recommended that a smoke alarm, a carbon monoxide detector, and appropriate fire safety equipment such as a fire extinguisher and fire blanket are installed in the kitchen as a safety precaution, see Approved Document J of the Building Regulations for more information.

An adequate air supply for combustion and ventilation is required. A purpose provided air vent may be necessary, see Approved Document J of the Building Regulations for guidance. Air openings provided for this purpose must not be restricted.

This appliance must be correctly installed in accordance with these instructions by a suitably qualified person.

ESSE cannot accept responsibility for damage to persons or items due to poor or incorrect installation of this appliance.

Due to our policy of continuous innovation, we reserve the right to adjust or modify our product without prior notification.

Should it be likely that children, aged, or infirm people approach the appliance whilst the fire door is open, then a fireguard manufactured in accordance with BS 8423:2010 should be used. Also warn children not to sit or stand on the appliance or use it as a 'step-stool' for access to cupboards or shelves etc. above the appliance.

Do not let children near the oven during use to avoid the danger of burns or injury. Use of the appliance by the elderly or infirm should be supervised.

	The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

	Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. **NEVER** try to extinguish a fire with water, instead switch off the appliance, cover the flame with a lid or use a fire blanket.

	Danger of fire: do not store items on the cooking surfaces.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Do not use steam cleaners to clean any part of this appliance.

This appliance can slip if placed on a raised platform.

During cooking, food naturally produces steam, which is vented away to prevent excessive build-up within the ovens. As steam can condense to water droplets on the cooler outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Avoid the use of aerosol sprays in the vicinity of the cooker.

THE CLEAN AIR ACT 1993 AND SMOKE CONTROL AREAS UK ONLY

Under the Clean Air Act local authorities may declare the whole or part of the district of the authority to be a smoke control area. It is an offence to emit smoke from a chimney of a building, from a furnace or from any fixed boiler if located in a designated smoke control area. It is also an offence to acquire an "unauthorised fuel" for use within a smoke control area unless it is used in an "exempt" appliance ("exempted" from the controls which generally apply in the smoke control area).

The Secretary of State for Environment, Food and Rural Affairs has powers under the Act to authorise smokeless fuels or exempt appliances for use in smoke control areas in England. In Scotland and Wales this power rests with Ministers in the devolved administrations for those countries. Separate legislation, the Clean Air (Northern Ireland) Order 1981, applies in Northern Ireland.

Therefore it is a requirement that fuels burnt or obtained for use in smoke control areas have been "authorised" in Regulations and that appliances used to burn solid fuel in those areas (other than "authorised" fuels) have been exempted by an Order made and signed by the Secretary of State or Minister in the devolved administrations.

Further information on the requirements of the Clean Air Act can be found here: http://smokecontrol.defra.gov.uk/

Your local authority is responsible for implementing the Clean Air Act 1993 including designation and supervision of smoke control areas and you can contact them for details of Clean Air Act requirements”

TECHNICAL DATA

The cooker data plate is located behind the cast oven door.

Warning: This appliance is not suitable for installation in a shared flue system

TECHNICAL INFORMATION

Nominal heat output	5.0 kW	Minimum chimney draught	12Pa
Combustion air requirements	29 m^3/h	Mean flue gas temperature	216remote^{O}C
Weight of appliance	400kg	Flue gas mass flow	10g/s
Net efficiency	82.3%	Seasonal efficiency	72.3%
ERP rating	A+	Energy Index	109

CHIMNEY AND FLUE INFORMATION

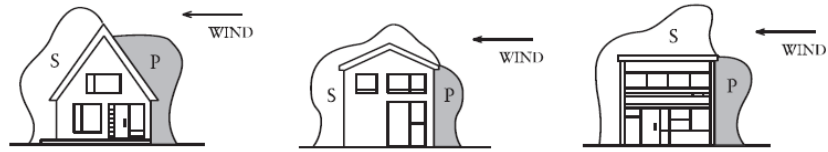
The successful operation of the cooking appliance relies on the adequate performance of the chimney to which it is connected. The following chimney guidelines must be followed:

- It should be installed and commissioned in accordance with BS EN 15287-1:2007
- It should have an internal cross section of no less than 320cm2 (200mm dia.) (If a flue liner is used, it should be 150mm (6'') diameter and be made of suitable material for burning wood). A Flue with a diameter of 150mm (6''), is required to connect to the cooker.
- Voids in the chimney should be avoided, as these will prevent a steady flue draught. The appliance flue pipe should pass beyond the narrowing of the chimney.
- Terminate at least 1m above roof level so that the chimney does not terminate in a pressure zone.
- If the appliance is installed as a freestanding appliance, it should not support any part of the chimney.
- Be free from cracks, severe bends, voids, and obstructions.
- Be connected to this one appliance only.
- New chimneys must be in accordance with local regulations.

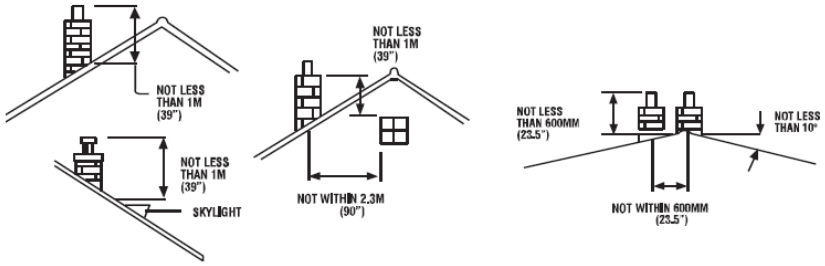
- The chimney must be capped to prevent ingress of rain.
- A flue/chimney access point is required so that the state of the chimney can be checked and any fallen soot removed.
- External flues must be insulated to prevent heat loss.
- Do not fit an extractor fan in the same room as the appliance.
- Be a minimum 4.6m high from top of the cooker to the chimney pot.

Note: The chimney/flue to which this appliance is being connected must be swept and examined for soundness prior to installation. Remedial action should be taken if required, seeking expert advice if necessary. Where the chimney is believed to have served an open fire installation it is possible that a higher flue gas temperature from a closed appliance may loosen deposits that were firmly adhered, with the consequent risk of flue blockage. It is therefore recommended that the chimney be swept a second time within a month of regular use after installation.

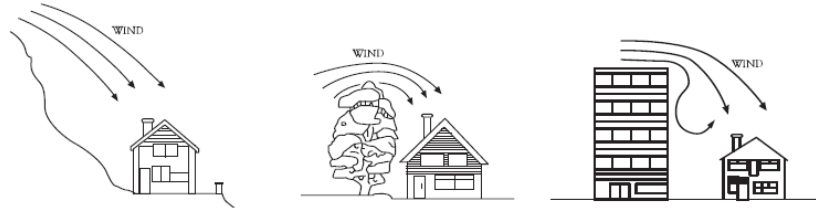
1) Pressure and suction zones created by wind



2) The position of chimney outlets



3) Potential causes of down draught



LOW FLUE DRAUGHT SYMPTOMS: DIFFICULT TO LIGHT AND SMOKE COMING INTO THE ROOM	
CAUSE	**REMEDY**
Cold chimney	Line the chimney
Chimney too short	Extend the chimney
Down draught	Relocate/extend chimney terminal. Fit an anti down draught cowl.
Chimney diameter too large	Line the chimney
Chimney obstruction	Clear/sweep the chimney
Restricted air supply	Check for competing draughts (other chimneys, extractor hood/fans). Fit an air vent if the room is sealed.
HIGH FLUE DRAUGHT SYMPTOMS: FIRE DIFFICULT TO CONTROL, FUEL WILL NOT LAST, COOKER TOO HOT, APPLIANCE DAMAGE, CHIMNEY FIRE.	
External wind conditions combined with chimney terminal	Fit stabiliser cowl. Fit flue draught stabiliser.

Figure 1 Chimney and Flue Performance

FLUE DRAUGHT

The flue draught should be checked before installation to ensure that the flue is free of obstructions.

After installation, two flue draught readings should be taken and recorded in these instructions, one with the appliance at minimum burning rate and one at maximum burning rate.

Minimum reading: The appliance should be lit and allowed to warm the flue thoroughly. Close the air controls, and ensure firebox door is fully closed. Allow the burning rate to become steady. The flue draught reading should now be taken; the minimum required is 12 Pascals [Pa] (0.05'' w.g.).

Maximum reading: The air controls can now be opened to allow the appliance to burn at maximum rate. Take a flue draught reading.

Ideally, the flue draught readings should range between 12Pa, 0.12mm (0.05'' w.g.) and 24Pa, 2.5mm (0.1'' w.g.). Any readings significantly outside this range may indicate the need for remedial action. Low flue draught symptoms: difficult to light and smoke coming into the room. High flue draught symptoms: fuel burns away very quickly, over firing which may damage the appliance & invalidate the warranty.

A flue stabiliser can be fitted to reduce the draught through the appliance if the draught is too high. The flue stabiliser should be fitted in the same room as the appliance and be the same size as the flue pipe. Consult Approved Document J of the Building Regulations regarding additional ventilation.

UNPACKING YOUR NEW COOKER

Unpack your new ESSE Cooker, removing all of the outer packing and accessories from the top and bottom ovens, including protective film on the door liners. At this time please examine the cooker for any damage to the enamel finish.

If there is any damage to the cooker or if anything is missing, please contact your supplier for advice.

We ask that you dispose of any packaging in a safe responsible manner and recycle where possible.

INSTALLATION

You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space.

Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with: All relevant British Standards / Codes of Practice and the relevant Building / IEE regulations.

Do not use the towel rail as a lifting aid as damage will occur.

Location of the Oven

The appliance should be sited on non-combustible material.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Flue Connection

The flue pipe used to connect the appliance to the chimney is 6'' (150mm) in diameter.

(The flue connection is on the top of the appliance, in the centre at the back.)

Important Notes

- The installation must allow access for adequate chimney sweeping and flue cleaning.
- Avoid using bends greater than 45º to the vertical. All flue pipe sections should be as close to the vertical as possible.
- All joints in the flue system must be effectively sealed.
- All flue sockets must face upwards. On completing the installation of the appliance, the chimney, hearth and walls adjacent to the cooker must conform to local or national regulations currently in force. In the United Kingdom, the appropriate sections of the Building Regulations must be conformed to.
- Air inlet grilles should be positioned so that they are not liable to blockage.

- An air extraction device shall not be used in the same room as the appliance unless adequate additional ventilation is provided.
- A flue cleaning door should be fitted to provide access for cleaning the flue and chimney.
- Check the appliance for soundness of seals between casting and main components and that all supplied parts and fittings are correctly fitted.
- Ensure the appliance is left operational and hand over the operating instructions and operating tools supplied.
- Before leaving the installation, demonstrate the operation of the appliance to the user. Explain all controls and flue way access for cleaning.

BEFORE USING YOUR COOKER

Remove plastic protective covers from inner door panels.

The hotplate has been coated with oil at the factory to prevent rusting and therefore will require wiping with a damp cloth and drying with a tea towel or kitchen roll.

HOT WATER SYSTEM

A. If a boiler is fitted to this system it must be connected to a heating system otherwise the warranty is void.

B. There are two connections, both 1" BSP Female on the left hand side. Follow general notes below.

C. The D boiler is of mild steel construction for use on an open vented indirect system.

D. General Notes on Water System: -

1. The cooker will produce hot water at differing rates depending on how it is operated. Heating control is manual, no thermostat is fitted.
2. The system must be designed to cope with loads between the maximum and minimum output. There must be sufficient gravity load to absorb 2.6kW low pressure hot water output.
3. A cylinder is essential for domestic hot water supply. Minimum capacity is 135L.
4. This unit is not approved for use with hydronic heating systems.
5. Whichever system is chosen the layout must follow established heating engineering practice. To avoid trapping air in the boiler a 1" BSP connection must be used on the flow and return tapping, and any reduction in pipe size thereafter being made on a vertical rising pipe. The cooker must be level when fitted and the flow pipe must rise from the boiler.
6. The cylinder and pipe work should be lagged to avoid heat loss.
7. The static head must not exceed 18 meters.
8. A drain cock should be fitted to the lowest part of the circuit.
9. The total water capacity of the boiler is 4 litres.
10. A heat leak radiator should be fitted to absorb any excess heat that may be produced.
11. The system must be open vented.

SPACING AND DIMENSIONS

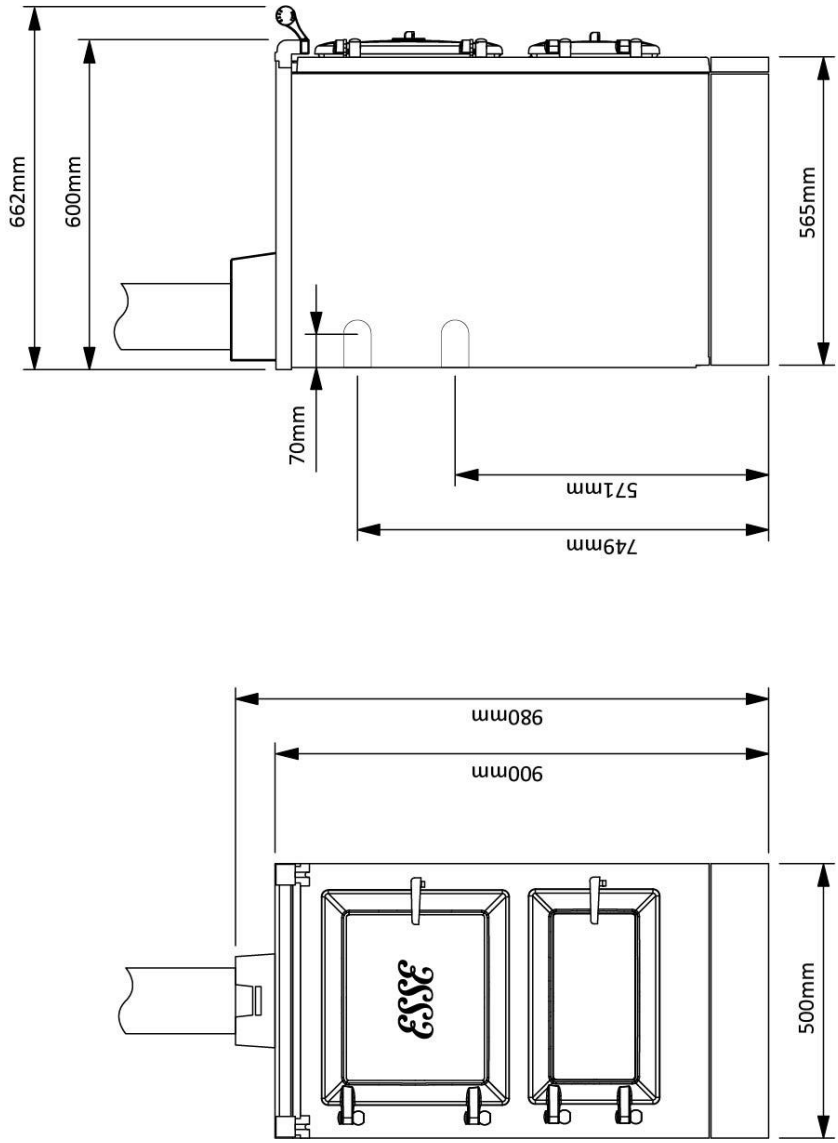


Figure 2 Plus 1 Dimensions

The cooker is not to be grouted or sealed at the back or sides of the worktop as if any maintenance is required the cooker will have to be pulled away from the wall at the rear.

The cooker weighs 195kg and the floor must be capable of withstanding the load.

Make sure the cooker is level, use packing pieces if necessary.

The cooker may require access to the boiler points (if fitted) via the left side panel once it is installed. We also ask that a 15mm gap is provided at the rear of the cooker and a 10 mm gap between the cooker sides and any adjoining non-combustible work surfaces that may be fitted is provided. If these surfaces are combustible then these clearances increase to 50mm from the sides and 100mm from the rear.

Due to the hand crafted nature of the cooker all dimensions are ±2mm.

COMMISSIONING CHECKLIST

To assist with any potential guarantee claim please complete the following information:-

To be completed by the installer.

Dealer the appliance was purchased from:

Name:

Address:

Telephone No:

ESSENTIAL information:

Date Installed

Model Description:

Serial No:

Installation Engineer:

Company Name:

Address:

Telephone No:

Commissioning Checks – to be completed and signed:

Has the use of the appliance, operation and controls been explained?	Yes		No	
Instruction book handed to the customer?	Yes		No	

Signature:……..

Print Name:……

The air controls for the fire box are located on the glass and steel fire door behind the top cast iron door of the cooker.

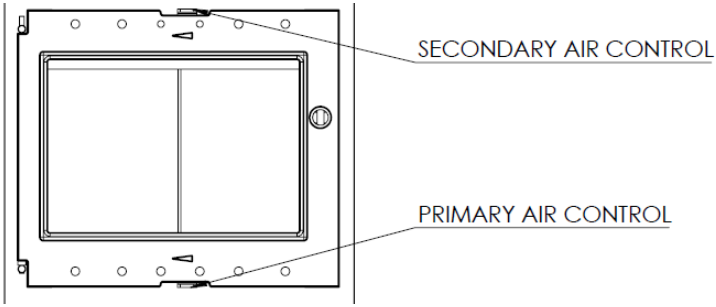


Figure 3 Firebox Controls

Before lighting the fire, ensure that all vermiculite bricks are in the correct position. Ensure the air controls are in the open position by moving the controls to the right hand position.

Open the fire door and lay two logs along the base of the fire box forming a space between them.

Figure 4 Logs Laid in Firebox

Place a firelighter in the space and surround with a small amount of kindling.

Figure 5 Fire Lighter and Kindling in Place

Lay a third log over the top of the space perpendicular to the other logs.

Figure 6 Final Log in Position

When you are ready to light the fire all that needs to be done is light the firelighter.

Once the fire has been lit leave the door partially open to allow additional airflow until the fire has become established. When the fire is established the fire door can be fully closed. The primary air control can be moved towards the closed position once the sooting has burnt off the brickwork. The secondary air flow can be reduced by moving the control to the left once the fire has become established which should be used to control the fire during normal operation.

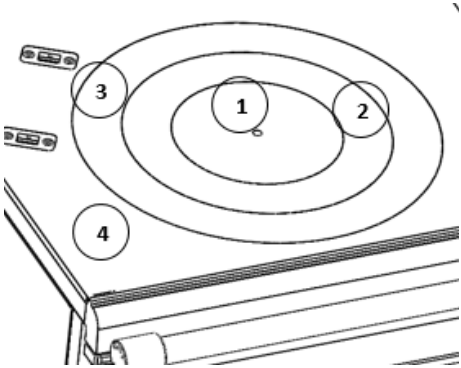
When refuelling the cooker it is recommended that the logs are placed running front to back as in Figure 4 as this leads to the cleanest combustion.

Before lighting a full fire for the first time it is recommended that 3 smaller fires are lit first to ensure that any moisture is driven out.

COOKING ON YOUR PLUS1

The oven and hotplate are heated directly by the fire. In order to heat up the oven and hotplate, the fire should be lit as described on page 17.

The temperature of the hotplate is graduated from the inside out, see Figure 7 for approximate temperatures. Machined base pans are essential as heat is transferred to them via conduction.



1. Up To 300°C
2. Up To 290°C
3. Up To 250°C
4. Up To 190°C

Figure 7 Approx. Working Temps 30 Mins. After Refuelling

To increase oven temperatures, refuel the cooker, increase the burning rate of the fuel by use of the secondary air control, and regulate to the desired temperature.

The shelf in the bottom oven has anti-pull out stops on the ends to prevent it from being pulled out inadvertently; to remove, pull forward until the stop is reached, then lift at the front and pull out of the oven. Use reverse procedure to refit. If the shelf pull straight out then it is in back to front.

If any part of the cooker begins to glow it is being over fired. Stop use immediately and allow to cool before further use.

Cooking in the Firebox (Optional)

If you have purchased the additional firebox cooking kit then it is possible to cook in the firebox over the glowing embers of the fire for a barbecue effect.

The front two side bricks, on both the left and right hand side of the firebox should be replaced with the new bricks. These bricks incorporate runners for the wire rack.

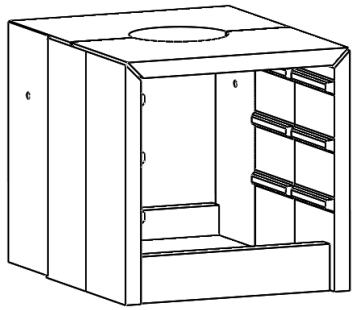


Figure 8 Ribbed Fire Bricks in Position

ESSE appliances are designed to be run with the firebox door closed. Opening the door for in firebox cooking (barbecue) should be done only when the fire has died down and cooking is done over hot embers.

Opening the firebox door for long periods of time with the fire roaring will result in enamel damage.

ASH REMOVAL

When burning wood, only remove small amounts of ash from the firebox, leaving ideally 30mm depth of ash in the bottom for best performance.

NOTES ON WOOD BURNING

Wood burns most efficiently when the air for combustion is supplied from above the fire bed. This air supplies the oxygen necessary for the volatile gasses given off by the wood as it is heated to combust, which increases efficiency and reduces heat being wasted up the chimney.

Running the cooker with the air controls open will provide oxygen for the wood to burn on the fire bed and should be used to control the fire when lighting or refuelling. The cooker should ideally be run with the air control in the closed position for the majority of the time in use. If the fire appears to die down too low then opening the air control slightly for a short period can help revive it.

To get the best results from your cooker it is recommended that a wood stove thermometer be fitted to the flue pipe. This allows you to monitor the temperature of the flue gasses leaving the cooker.

Below 115^{o}C

This is below the condensation point of wood gasses and may cause the build-up of tar in the chimney, dirty the fire door glass and result in the inefficient burning of fuel.

115^{o}C – 260^{o}C

The flue gasses should be in this temperature band for the safest, most efficient operation of your cooking stove.

Above 260^{o}C

Too hot. Heat will be wasted up the chimney. Excess heat may damage the cooking stove or ignite an existing accumulation of tar resulting in a chimney fire. In the event of a fire, close the air controls on the appliance and call the fire brigade for assistance.

Seasoning and Storing Firewood

Wood, which has recently been cut and is still full of sap and water is known as "green" wood.

Green wood will generally burn poorly and inefficiently, because it can have over 50% water in its cells. It may be hard to light, smoulder, not put out any heat and cause more than the usual amount of creosote to build up in your chimney.

So your aim should be to dry the wood out to below 20% moisture content, this process is called seasoning. As the name implies, you should store your wood for a season or so, while it dries, but there are things you can do to speed up seasoning by cutting the wood now rather than just before you use it.

Wood is composed of bundles of microscopic tubes that were used to transport water from the roots of the tree to the leaves. These tubes will stay full of water for years even after a tree is dead. This is why it is so important to have your firewood cut to length for 6 months or more before you burn it, it gives this water a chance to evaporate since the tube ends are finally open and the water only has to migrate a small distance to escape. Splitting the wood helps too by exposing more surface area to the sun and wind, but cutting the wood to shorter lengths is of primary importance.

Here's how you can tell whether your wood is ready or not: Well seasoned firewood generally has darkened ends with cracks or splits visible, it is relatively lightweight, and makes a clear "clunk" when two pieces are struck together. Green wood on the other hand is very heavy, the ends look fresher, and it tends to make a dull "thud" when struck.

Another thing you can do to help is store your wood properly. Store it off the ground by building the pile on some longer logs (or whatever method you can devise). A shed or shelter with an open side makes an ideal storage place, as the air can circulate around the logs and help to dry them out. Unventilated spaces or plastic tarps, which never get taken off will prevent the drying and evaporation process and cause moulds and rot. So, if a tarp is your only option, take it off frequently to air the wood on fine days. And remember to put it back on again. Seasoned firewood will reabsorb large amounts of water if exposed to rain, snow and excessive dew, which is liable to make it rot and be unfit for making a good fire.

When you build up a store of firewood, remember that the wood may start to deteriorate after 4 to 5 years, although this is of course variable and depending on storage conditions and species involved.

What Type of Wood is Best?

The difference between 'hard' and 'soft' woods is the density of their cells or fibres.

As a general rule, the deciduous trees (those that lose their leaves in the autumn) are usually thought of as hardwoods and the evergreen trees (such as pines, firs and larches) as the softwoods. But generalisations are of course always subject to many exceptions. Some evergreens may well be harder than some deciduous trees. Birch, for example, is not very hard at all. So we should understand that there is a whole range of densities amongst our tree species, including medium dense woods, which cannot be satisfactorily classed as hard or soft.

Firewood tends to be sold by volume rather than weight. Assuming that the wood is reasonably dry, the weight of a square metre of good hardwood may be double of that of a square metre of softwood. This means that the same volume of hardwood will provide you with more fuel to burn than an equal amount of softwood, simply because it contains more substance.

(**N.B.** The price of hardwood will normally not be double that of softwood, because it took the same amount of labour to prepare. So, if a trailer full of hardwood costs more than the same size trailer full of softwood, the more expensive option may well be the most economical.)

The other advantage of good hard firewood's are that the cooker does not need to be fed as often and the charcoal-beds made by the glowing wood may burn more easily overnight.

However, the ideal situation would be to have a store of both hard and soft woods, because the softer woods also have distinct advantages. They light more easily than the slower burning hardwoods and if the softwoods are dry, they create a hotter, more intense fire. The draught created by the hotter fire moves the air up the chimney faster.

After reading the notes opposite about the burning process, you will understand that means less pollution in the form of smoke and less creosote condensation in your chimney.

The denser hardwoods tend to smoulder more easily when the fire is first lit, so their flue gas temperature will be much cooler.

Because softwoods like pine and larch contain a lot of resins and pitch, a popular misconception is that they will fur up the chimney with creosote more easily than a hardwood like oak. This is not necessarily true at all. It is not the pitch that is the problem, it's the water IN the pitch. Once the water in the wood has evaporated, that pitch becomes high octane fuel. When dry, softwoods burn extremely hot.

There is also the matter of seasoning to be considered. When you buy wood, it will usually have been cut in the winter of the year you buy it. Hard woods tend to take longer than softwoods to fully dry out.

Softwoods cut in the previous winter should, with proper storage, be ready to burn the next autumn, whereas many hardwoods may take a bit longer than that. Oak, for example, is very slow to dry out and ideally left for two years. It is also possible to purchase pre seasoned wood or kiln dried wood.

Summarising we can say that it is always sensible to buy this year for next year's fuel supply and that it is very handy to have both soft and hardwoods. You can use the softwoods to start a good fire and you will have additional control over the fire (in addition to the cookers controls) by adding slower burning wood to fast ones if you want to leave the cooker without tending it for a while. Alternatively you can add some fast burning softwood logs to the slower hardwood logs to instantly revive a fire, which has been neglected.

The Wood Burning Process

Understanding what happens when wood is burnt will enable you to burn wood in a more environmentally friendly way, reduce the maintenance required for your chimney and get more out of your wood. There are 3 stages in the wood-burning process:

Evaporation

When you light the cooker a lot of energy will be needed at first to boil away any moisture, which is left in the wood. Using energy to drive off excess water in firewood robs the cooker of energy needed for an efficient and clean burn. Also, much of the energy wasted in evaporating water is energy that could have heated the hotplate and oven. This is a waste of wood, money and effort. The presence of all that moisture tends to keep "putting

out" the fire, and therefore making it burn very poorly, which tends to produce a lot of creosote and pollution.

Emissions

As the heat of the fire intensifies, waste-gases (smoke) are released from the wood.

Unburned smoke is emitted into the air either as pollution, or condensed in the chimney causing creosote build-up. It takes time for the air in your chimney to heat up. When it is still cold you get an effect similar to the condensation of hot breath on a colder window or mirror. So when the by-products of combustion (smoke in the form of gases) exit the cooker, and flow up into the relatively cooler chimney, condensation occurs.

The resulting residue that sticks to the inner walls of the chimney is called creosote. Creosote is formed by unburned, flammable particulates present in the smoke. It is black or brown in appearance. It can be crusty and flaky, tar-like, drippy and sticky or shiny and hardened. Quite often, all forms will occur in one chimney system.

If the wood you are using is water logged, or green, the fire will tend to smoulder and not warm the chimney sufficiently. Wet wood causes the whole system to be cool, and inefficient. In contrast: dry wood means a hot fire, which results in a hot flue, and a hot flue means much less creosote clogging up your chimney.

The cooker's firebox is designed to operate at very high temperatures to burn the gases and particles released from the wood, which means less air-pollution.

Charcoal

When most of the tar and gasses have burned the remaining substance is charcoal (ash in its finer form). A hot bed of charcoals and ash can enhance the combustion process when burning larger pieces of wood. Start with a small fire to develop a bed of glowing embers. As the charcoal bed develops and the cooker heats up, slowly add larger and larger pieces of wood. It takes time to build a good charcoal bed, but it is well worth the effort. Only empty excess ash periodically and always leave a bed of ash on which to light the next fire. When wood burns it gives off volatile gases which contain calorific heat value.

CARING FOR YOUR ESSE

Your ESSE cooker is very easy to keep clean.

The hotplate helps to keep its self-clean, by carbonising cooking spills and splashes. Just brush off the carbon dust. For stubborn stains, don't be afraid to use a brush on the hotplate and inside the ovens.

Splashes and spills on the vitreous enamel should be wiped away as soon as possible, using a damp soft cloth. Micro-fibre cloths are especially good for this. Never use a cold wet cloth on any enamelled surfaces as the thermal shock can cause hairline cracks to form.

If spills have become baked on to the enamel, use a soap filled pad, not too coarse, so as to avoid scratching enamel. DO NOT use oven cleaners.

Likewise the inner door panels can be cleaned with a cream cleanser or for more stubborn marks, a soap filled pad. The linings will show marks and discolour with use, but with regular cleaning will maintain its look for longer.

The enamelled surfaces can be cleaned with glass cleaner to help get a good streak free shine. Any spillage of milk or fruit juices on to the enamelled surfaces must be wiped up straight away, as the acidity may stain the front.

Some components such as the side panels are powder coated (painted) and nothing abrasive should be used on them. Use a soap filled pad instead.

If the cooker is finished in the 'Matte Black' painted finish, additional care must be taken not to use any chemicals or abrasive cleaners. Use a light brush or lint free cloth instead.

If the cooker is not going to be used for an extended period of time, we advise that the cooker be cleaned thoroughly, the ovens and hotplate can be wiped over with a light coating of rapeseed oil, and the doors left slightly ajar. If any rust does form it can be removed with a wire brush and a fresh coating of rapeseed oil should be applied.

During the life of your cooker it may be necessary to adjust the door handles and change the door ropes. The door handles can be adjusted using the adjustment screw on the lift up latch part of the handle. A video on how to adjust the door handle is on the ESSE TV section of www.esse.com. Replacement door ropes can also be purchased form www.esse.com

CLEANING THE FLUE WAY

Always carry out cleaning procedures when the cooker is out and has been allowed to cool sufficiently to avoid burns. With time and experience you will be able to gauge the intervals between flue way cleaning more accurately. It will vary depending on the quality of your firewood and performance of your flue. Take time to get to know your cooker and inspect it at regular intervals for the first 6 months.

The target style hotplate can be removed using the supplied tool to allow for cleaning of the internal flue way.

Figure 9 Hotplate Removed Showing Internal Flue Way

It is essential to maintain the integrity and cleanliness of the flue to ensure that your cooker continues to perform at its best. When your cooker was installed the main flue should have been equipped with an inspection hatch; either in the blanking plate above the cooker next to the flue pipe or in the flue pipe itself. These hatches are designed to allow periodic access to the flue for cleaning which should ideally be done by a chimney sweep. It is recommended that the flue is cleaned every 12 months.

Chimneys and flues vary widely in terms of size, shape, length and construction, but the principles of the way they work are the same. Keeping them clean and clear is essential to maintain the optimum performance of any wood burning appliance.

GUARANTEE

Your ESSE is guaranteed against defects arising from faulty manufacture for 2 years when supplied by an ESSE Specialist.

Upon registration of the warranty, ESSE will extend the guarantee period to 5 years from purchase. Your details must be registered with us by either returning the completed warranty card or by completing registration on-line at www.esse.com. The warranty must be registered within 1 month of installation to qualify for the 5 year warranty.

The appliance must be only used for normal domestic purposes and in accordance with our instructions, be correctly installed and serviced.

The guarantee does not cover:

- Installation
- Wear and tear
- Parts deemed to be replaceable or service parts including electrical components that may be replaced during the normal usage of the appliance.
- Enamel damage caused by impact, spillage, or water ingress.
- This guarantee is personal to the original purchaser and not transferable.
- Any stove or defective part replaced shall become the Company's property

INTERMITTENT USE OF YOUR COOKER

In the event of intermittent use and prolonged shutdown, it should be noted that in some circumstances enamel may be displaced due to ingress of damp. Whilst this is rare, it is most likely to occur in situations where the unused cooker remains in an unheated property. There is a layer (known as the ground coat) between the vitreous enamel surface and the cast iron. Ground coat is porous and if exposed (e.g. after a chip in the vitreous enamel coat), may allow damp to penetrate behind the vitreous enamel and spread through the ground coat. Surface oxidisation of the cast iron may thereafter occur, causing the vitreous enamel to fall off. Such damage will not be covered by your warranty. We recommend that a light coating of petroleum jelly be applied to any damaged areas when the cooker is not in use to help keep out the damp, in addition to following the 'caring for your ESSE cooker' instructions on page 26.

CUSTOMER CARE

In the event you should require spare parts, please order through your ESSE dealer. If your dealer is unable to supply the parts please contact ESSE directly via telephone (01282 813235) or our website, www.esse.com.

Should you have cause for dissatisfaction with your cooker, you should contact your ESSE dealer, who will, in most instances, be able to offer you immediate assistance. You will be required to give the following details.

- Your name, address and postcode.
- Your telephone/contact details.
- Clear and concise details of the fault.
- Model and serial number of the cooker (found behind the bottom oven door).
- Purchase date (please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls).

We will then check that we have an accurately completed warranty card, if not then any work carried out may be charged.

We will assess the nature of the complaint and either send replacement parts for your dealer to fit, send an engineer to inspect & report, or send an engineer to repair. If the fault is not actually due to faulty workmanship but some other cause such as misuse or failure to install correctly, a charge will be made to cover the cost of the visit and any new parts required, even during the warranty period. Home visits are made between 08.30-1700 hrs Monday to Friday, and are arranged for either a morning or afternoon appointment.

To dispose of the stove after the product life has expired, please observe the following information:

- Dispose of the items correctly i.e. separate the parts to be disposed of in material groups.
- Always dispose of items in a way that is as sustainable as possible and that is in line with the current environmental protection, reprocessing/recycling and disposal technology.

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