

Cooker Model:	_____
Serial Number:	_____
Colour:	_____

CONDITIONS OF GUARANTEE

Your ESSE cooker is guaranteed against defects arising from faulty manufacture for three years, subject to the following express conditions:

- This cooker must be commissioned by your esse Dealer (or an authorised OFTEC engineer) upon installation. The details must be recorded on the Commissioning card and registered with esse by returning the completed card. The guarantee period commences upon delivery of the cooker (subject to receipt of the correctly completed card).
- The cooker has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The cooker is serviced annually by the esse Dealer or authorised OFTEC engineer, and the Service record completed. The cooker must not be serviced, maintained, repaired, taken apart, or tampered with by any person not authorised by us.
- Any cooker or defective part replaced shall become the Company's property.

EXCLUSIONS

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect.
- Parts deemed to be replaceable in the normal usage of the cooker. These parts are listed herewith: PRESSURE JET MODELS; internal combustion chamber linings, baffles, pressure jet burner including oil pump, control panel, nozzle, jet, thermostats & blast tube, timer/programmer.
- Enamel damage; the vitreous coating on your cooker is in effect an extremely thin layer of glass and as such displays all the characteristics of glass. It can easily be damaged by impact, or by spillage of cold liquids onto a hot surface. Such damage cannot be covered under this guarantee. (See also intermittent use of your cooker, below).
- Boilers; guaranteed against weld failure. Appropriate precautions must be taken to prevent internal corrosion. This guarantee is personal to the original purchaser and is non-transferable.

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 groundcoat) between the vitreous enamel surface and the cast iron. Groundcoat 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 groundcoat. Surface oxidation 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 instructions in your Operating manual.

CUSTOMER CARE

In the event you should require spare parts, please order through your esse dealer.

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 on the data plate inside the warming cupboard on the back face).
- 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 will 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 remedy. 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 – 17.00hrs Monday to Friday, and are arranged for either a morning or afternoon appointment.

OIL FIRED COOKERS & BOILERS

OPERATING INSTRUCTIONS

MODELS: OC, O-60, O-80 & O-106



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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

The cooker has two ovens; the top oven fitted with a thermometer is thermostatically controlled. The bottom oven is for low temperature cooking or plate warming and is heated by residual heat from the top oven. It operates at approximately two-thirds the temperature of the top oven. The controls are situated behind the firedoor.

Your ESSE model O-60, O-80 or O-106 cooker is fitted with two burners which are of the oil pressure jet type. The boiler burner provides heating and hot water whilst the cooker burner provides hotplate and oven heating according to the setting of the thermostats and timer. The OC model has cooker burner only.

Important: The air intake at the front of the cooker must never be obstructed.

Tools and Accessories

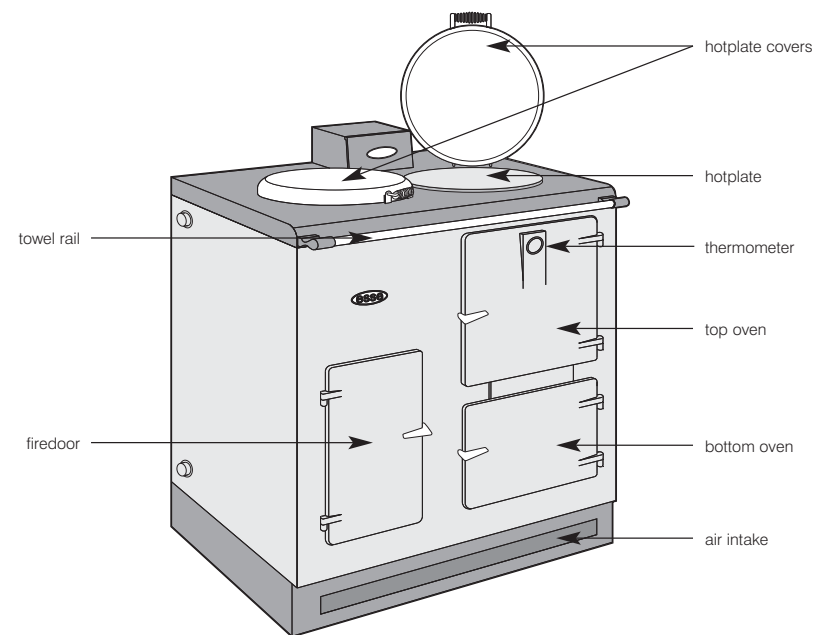
The following items are supplied with your ESSE cooker:

Hotplate lifting tools - For lifting off the hotplate.

Oven Accessories - Roasting Tin, a Baking Tray and Two Wire Shelves.

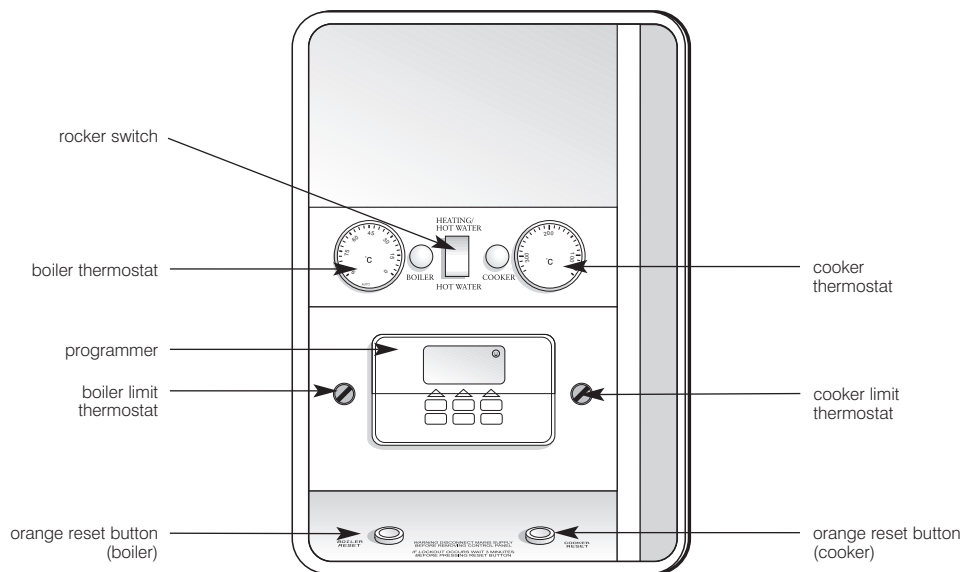
The hotplate lifting tools screw into the small holes near the end of the hotplate to provide a lifting handle should it be necessary to remove the hotplate for any reason.

Your Cooker - Fig.1



OPERATION

Control Panel Layout: O-60, O-80 & O-106 Models - Fig.2



A. Cooking - Channel 1

- 1) Cooker stat to desired temperature

B. Heating (if heating and hot water are timed together) - Channel 2

- 1) Rocker Switch to HEATING/HOT WATER
- 2) Boiler stat to desired temperature

Hot water

- 1) Rocker Switch to HOT WATER
- 2) Boiler stat to desired temperature

C. Heating (if timed separately from hot water) - Channel 2

- 1) Boiler stat to desired temperature

Note: Heating/Hot water switch is not used.

Hot water - Channel 3

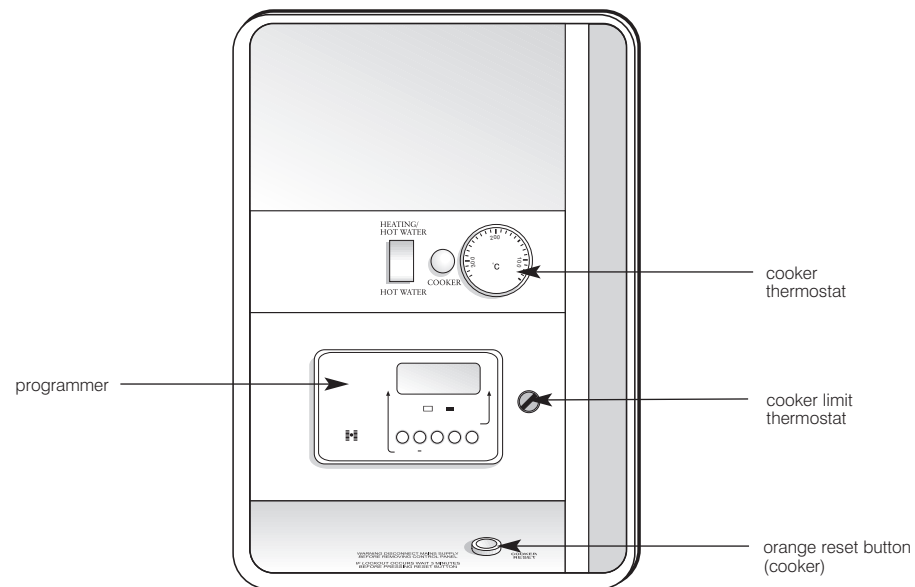
- 1) Boiler stat to desired temperature

Note: The cooker burner and the boiler burner operate independently of each other. Each may be used solely or both may be used simultaneously.

Burner Lockout

If either 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.

Control Panel Layout: Model OC - Fig.2A



THE HOTPLATE

The hotplate is surface ground and intended for use with machined base utensils. As heat passes from the hot-plate 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.

It is important to use pots and pans that have a ground base and are flat-bottomed on the hotplate.

Cookware made of stainless steel, cast iron, aluminium, glass and earthenware is suitable for your ESSE.

The hottest part of the hotplate is the left hand end 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 'right' side. Introduce cold food and then return to temperature on the 'hotter' left 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.

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.

Always keep hotplate covers down except when using the hotplate.

Warning: The hotplate must not be removed from the cooker, unless the controls are at OFF and the cooker isolated from the mains electricity supply.

THE OVENS

Note: Do not allow the cooker burner to run for prolonged periods with the top oven door open. Do not operate the cooker burner from cold with the cooker stat set at 250°C otherwise damage may occur to the hotplate. Heat the cooker up to 180°C first and then increase to 250°C if required.

The ovens are fitted with anti-pull out stops to prevent shelves from being pulled out accidentally. To insert the shelf locate the open end of the shelf on the runners, lift up slightly at the front and push to the rear to pass the stops, then 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 the oven.

The top oven has four runner positions for the shelves. 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 cooker 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 bottom oven takes its heat from the underside of the top oven, and is approximately $\frac{2}{3}$ of the top oven temperature.

Oven Temperature Guide

The approximate oven temperatures for the cooker thermostat knob settings are:-

Cooker Stat Setting	Temp Indicator Front Dial	Bottom Oven °C	Top Oven °C	Gas Mark
100	Cool	70	100	1/4
150	Cool/Moderate	100	150	2
200	Moderate/Hot	130	200	6
250	Hot/Very Hot	160	250	9

Cooker Limit Thermostat

If there is a failure with the cooker thermostat which results in the top oven temperature reaching 320°C then the cooker limit thermostat will switch off the burner. The cooker burner will stay OFF until the limit thermostat is reset by hand. To do this turn the cooker control to minimum. Unscrew the plastic cap from the cooker limit thermostat, use a pencil or similar article to depress the small rod inside the thermostat spindle. The cooker burner can then be re-started in the normal way. If the cooker limit thermostat continues to trip out, contact your supplier. Note that the boiler burner can still be used.

Water Temperature Guide

The markings on the boiler thermostat knob equate approximately to the water flow temperature from the boiler, e.g. marking 75 gives a water flow temperature of approximately 75°C.

Note: Maximum flow temperature is 80°C.

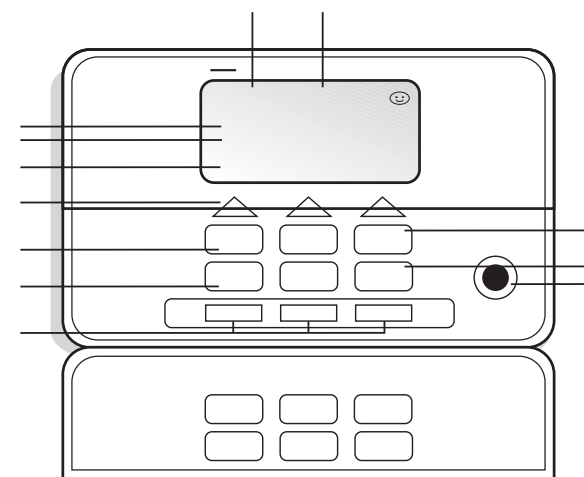
Boiler Limit Thermostat

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

To do this turn the boiler control to MINIMUM. Unscrew the plastic cap from the boiler limit thermostat. Use a pencil or similar article to depress the small rod inside the thermostat spindle. The boiler burner can then be re-started in the normal way. If the boiler limit thermostat continues to trip out, contact your supplier. Note that the cooker burner can still be used.

THE PROGRAMMER - O60, O80 & O-106 Models

Front View of Programmer



LCD DISPLAY FEATURES

A fully graphical back-lit display which allows the user the best possible interface with the programme times and function:

1. Current TIME OF DAY
2. Day of Week
3. Channel Heading
4. Current Channel programme
5. Next Channel switch time

LED INDICATOR

Illuminated buttons give a visual feedback to user operations, as well as indicating the status of a channel.

6. Channel ON indicator

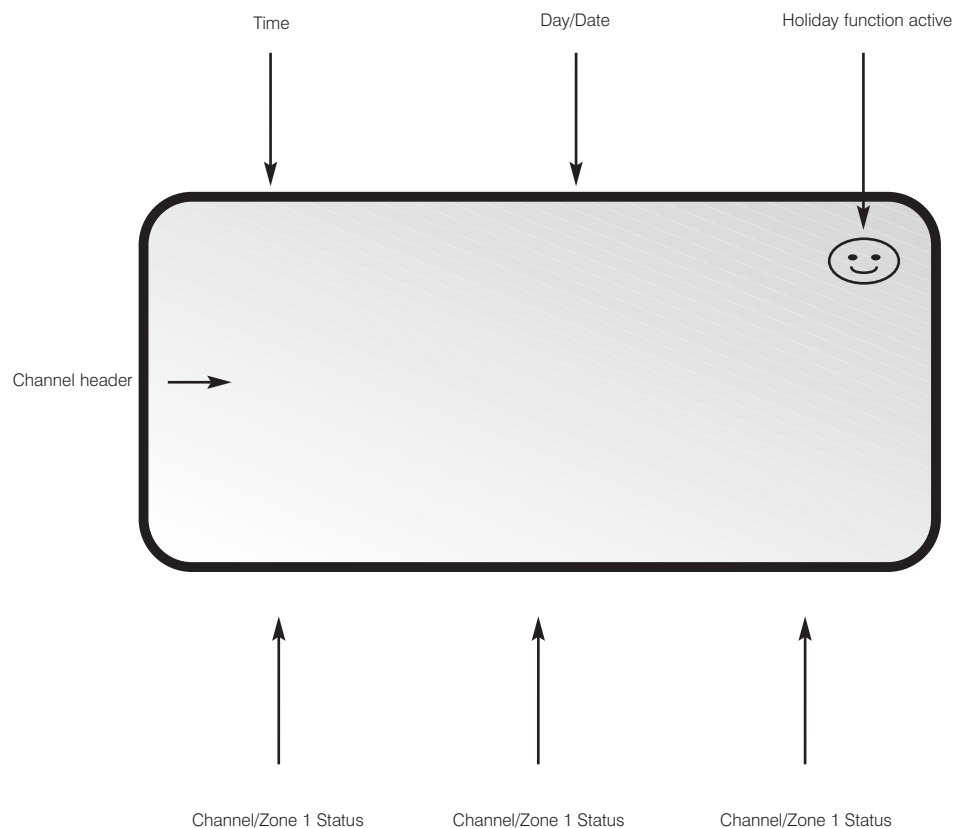
EASY TO USE PROGRAMME & OVERRIDE BUTTONS

A menu driven display and a preset clock/calendar means that programming is made simple. A one touch override facility makes temporary changes simple to use and view.

7. ADVANCE and ENTER button
8. ADVANCE and PLUS button
9. BOOST and COPY button
10. BOOST and MINUS button
11. Programme Select button (coloured Blue)
12. SET button (coloured Green)

DISPLAY INFORMATION

The ChannelPlus H37XL Series 2 programme has a fully graphical, back-lit display. In the normal run mode the display is divided into three sections, each section represents a controlled channel (see fig 1). The information displayed will change depending upon the settings made and which mode you are in. During different programming modes and/or setting screens the current time, day/date, holiday indicator will only appear when necessary, this is to reduce confusion during the programming process. This is explained further in later sections of this guide.

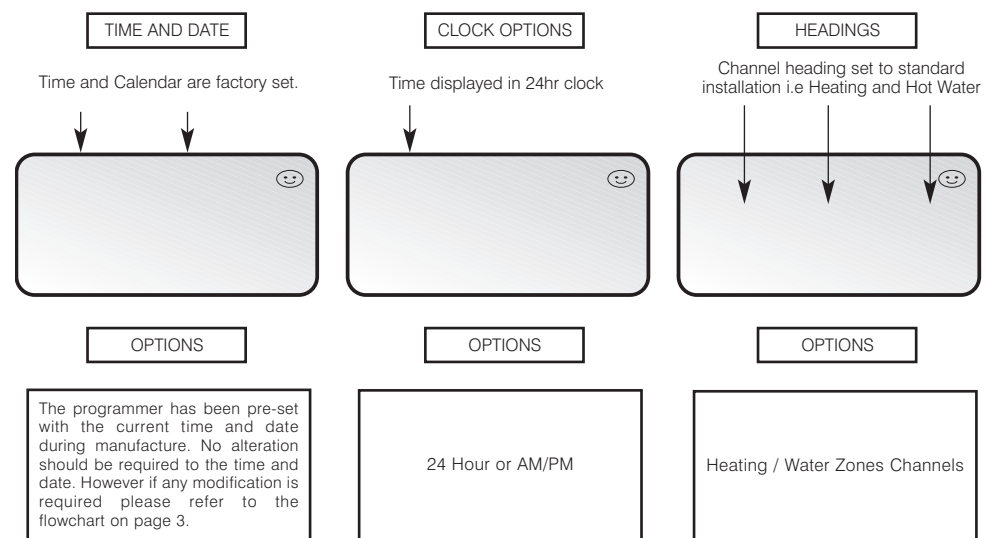


FRONT COVER

The simple instructions contained in this user guide designed to help with the programming and operation of the unit. Most of the following instructions require the front flap to be lowered. Please replace the flap when normal operation is required.

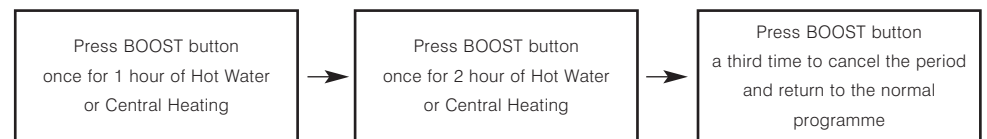
ADJUSTING DEFAULT SETTINGS

The ChannelPlus H37XL Series 2 has a number of default settings which are factory preset. These settings are designed to reduce the need for the user intervention upon installation of the programmer. However it is possible to customise the user display by the following the procedures in the following pages. The factory defaults are illustrated below.



BOOST FUNCTION

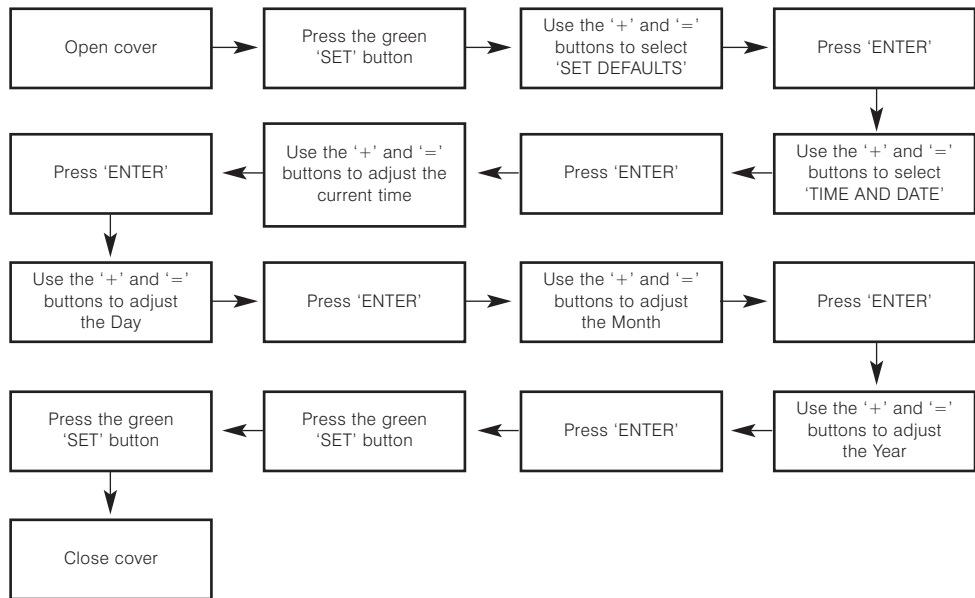
The boost facility will allow the user to either activate a channel which is currently 'OFF' for either 1 or 2 hours, or to extend a current period by 1 or 2 hours. To indicate the boost being activated the 'BOOST' button under the selected will stay illuminated for the duration of the boost/extension period. The display will also indicate the extension on the time visually on the display. The chart below illustrates the different options available. As all three channels are totally independent it is possible to have them all set differently.



ADJUSTING THE TIME AND DATE

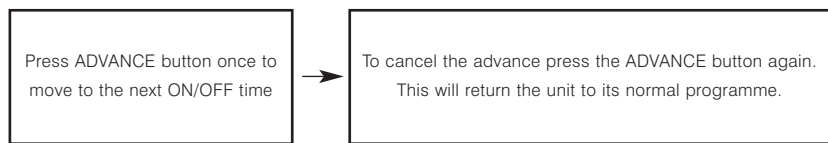
The ChannelPlus H37XL Series 2 programmer has been pre-set with the current time and date during manufacture. No alteration should be required to the time and date, however if any modification is required please refer to the flowchart below.

Note: Any alteration to the current time or date will cancel any Holiday programme set. It will also cause any Boost or Advance operations to be cancelled.



ADVANCE FUNCTION - Brings forward the next on or off operation

The Advance facility will allow the user to either bring a channel 'ON' which is currently 'OFF' or switch channel 'OFF' which is currently 'ON'. To indicate the Advance feature being activated the 'ADVANCE' button under the selected channel will stay illuminated until the next programme switching time, the user display will change to also indicate the status of the channel and the next switching time. The chart below illustrates the different options available. As all three channels are totally independent it is possible to have them all set differently if required.



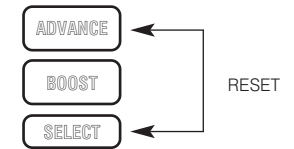
RESETTING THE CHANNELPLUS H37XL SERIES 2

Electronic equipment can in some circumstances be affected by electrical interference. If the display becomes frozen or scrambled; or if you wish to revert back to the default settings please use the following procedure.

Reset procedure

Note: Using this procedure will restore the ChannelPlus to the original factory programme settings, the time setting will remain correct.

Lower the front flap of the unit. On third Channel press the ADVANCE(Enter) and SELECT(Blue) buttons together then release the buttons and the programmer will return to the preset factory settings.

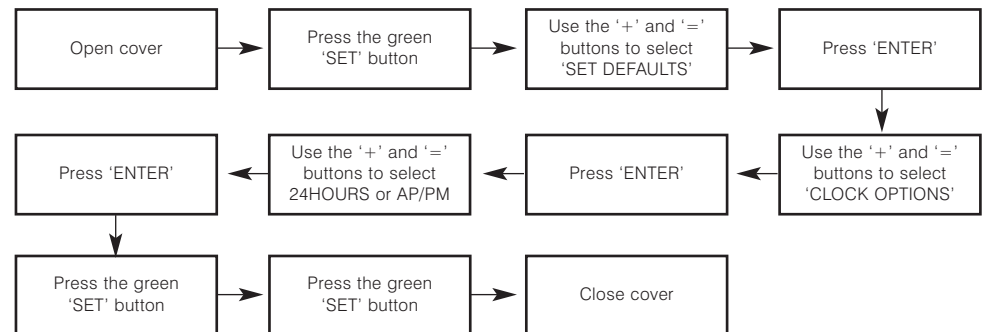


Sample displays



ADJUSTING CLOCK OPTIONS

The programmer has been preset to display the time in 24 hour clock format, should you prefer AM/PM format the please use the procedure given in the flowchart below.

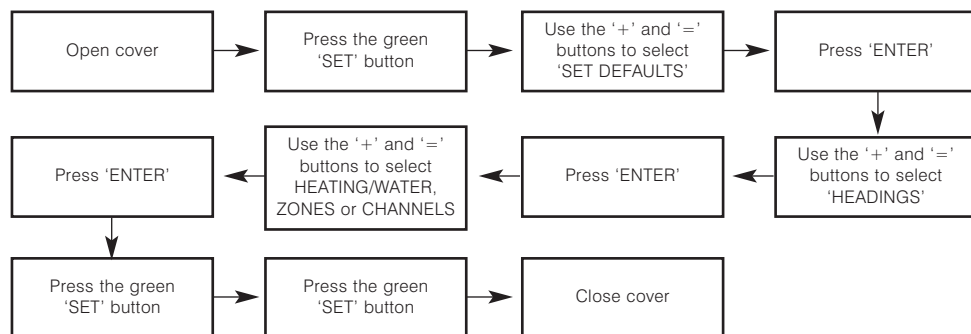


Sample displays



ADJUSTING CHANNEL HEADINGS

The programmer has been preset to display the channel heading as 'Heating and Hot Water', should you require either the 'Zone' or 'Channel' options then please follow the flowchart below.



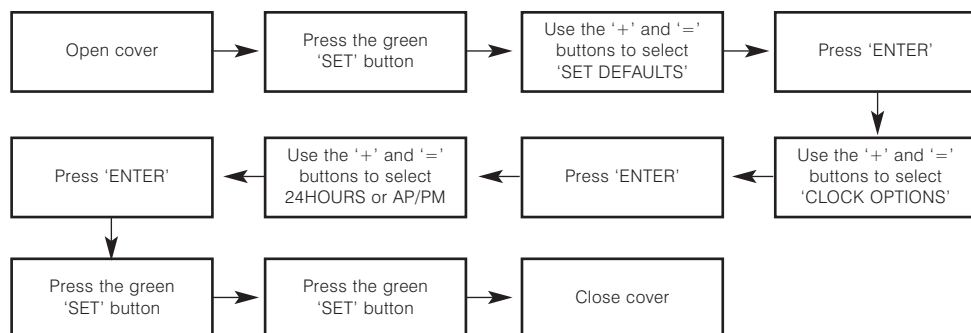
Sample displays



SETTING THE HOLIDAY MODE

The holiday mode can be used to suspend the program function of the ChannelPlus programmer, it can be set in advance of your departure date and for as long a period as required. The holiday function operates from mid-day, this means it can be easily set to ensure your home is warm for your return. When the holiday mode has been set a smiley face will appear on the display. When the holiday mode is active only the day/date and smiley face will be displayed.

Note: Any alteration to the current time or date will cancel any Holiday programme set.



Sample displays



PROGRAMME OVERRIDE FACILITIES

With the ChannelPlus H37XL Series 2 programmer operating in the normal running mode it is possible to alter the functionality of the programme on each individual channel. The options include;

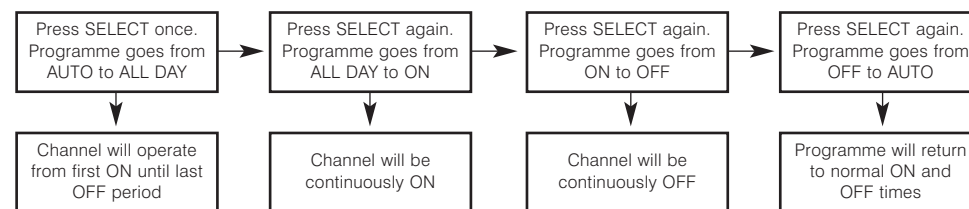
Auto - Programmer follows all programmed 'ON' and 'OFF' times.

All day - Channel operates from 1st 'ON' time until 3rd 'OFF', ignoring all switching times in between. Useful for unexpected times of occupation or to maintain a constant temperature during an extended period.

On - Channel will be constantly 'ON'

Off - Channel will be constantly 'OFF', ability to turn off heating during summer with out altering the programme times.

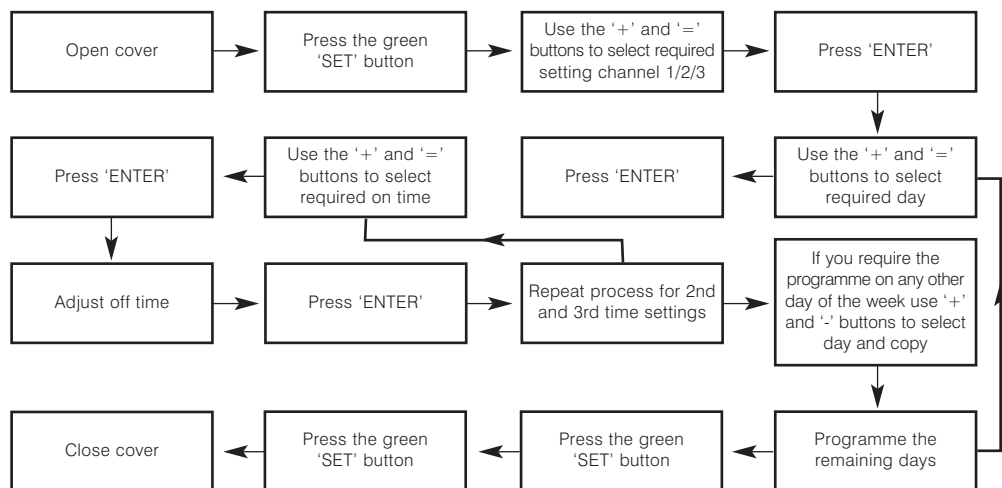
All of the settings above will be permanent, i.e. unaffected by programme times, until alteration by the user. The diagram below illustrates how to alter the setting, it assumes that the channel is in the AUTO mode to begin with. As all three channels are totally independent it is possible to have them all set differently if necessary.



SETTING THE PROGRAMME TIMES

The programme times have been pre-set as shown in the chart below, if any changes are required to the programme times please complete the operation as described in the flowchart below.

DEFAULT TIME SETTINGS						
	1st ON	1st OFF	2nd ON	2nd OFF	2nd ON	3rd OFF
Mon/Fri	6.30am	8.30am	12.00pm	12.00pm	4.30pm	10.30pm
Sat/Sun	7.30am	10.30am	12.00pm	12.00pm	5.00pm	11.00pm



Sample displays



GENERAL INFORMATION

Battery

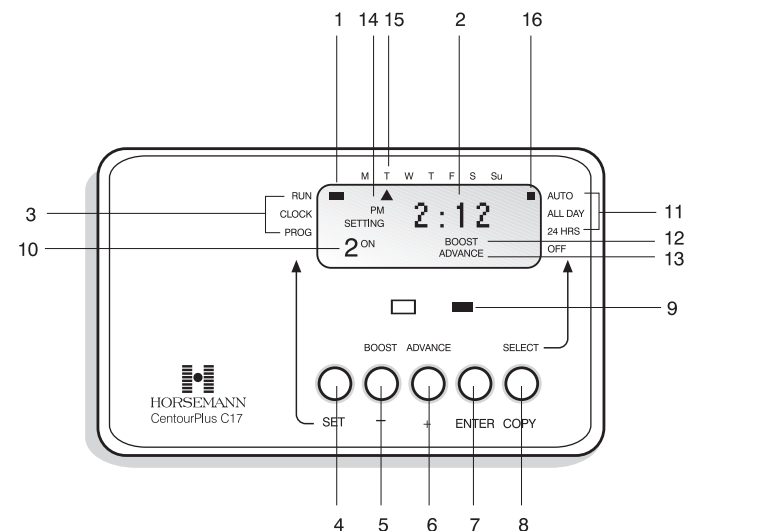
The programmer is fitted with a non-rechargeable, non-serviceable long battery, which will maintain the clock and programmed time settings with the mains supply disconnected. THIS RESERVE SHOULD BE SUFFICIENT TO COVER POWER INTERRUPTIONS DURING THE LIFE OF THE UNIT. During power interruptions the display will be blank.

Service and repair

This programmer is NOT user serviceable. Please do not dismantle the unit. In the unlikely event of a fault developing please refer to **RESETTING THE PROGRAMMER** section of this user guide located on page 7. If this fails to resolve the problem please contact a local heating engineer or a qualified electrician.

THE PROGRAMMER - OC MODEL ONLY

Front View of Single Channel Programmer



- | | | |
|---------------------------------|--------------------------|---------------------------|
| 1. SET indicator | 7. ENTER button | 13. ADVANCE symbol |
| 2. Time of day | 8. SELECT or COPY button | 14. AM/PM symbol |
| 3. Switch Period Symbol | 9. System ON indicator | 15. Day of week indicator |
| 4. SET button | 10. SET positions | 16. PROGRAMME indicator |
| 5. BOOST or adjust (-) button | 11. PROGRAMME positions | |
| 6. ADVANCE or adjust (+) button | 12. BOOST symbol | |

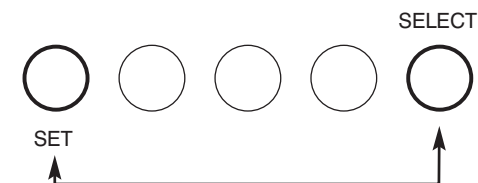
The following are some of the easy to operate features:

- 1 Hour Boost.
- Flexible 7 Day Control.
- ADVANCE gives instant ON/OFF override.
- Up to 3 ON/OFF periods per 24 Hr Operation.
- Programme Options: Auto/All day/24Hr/OFF

Resetting the Programmer - OC Model Only

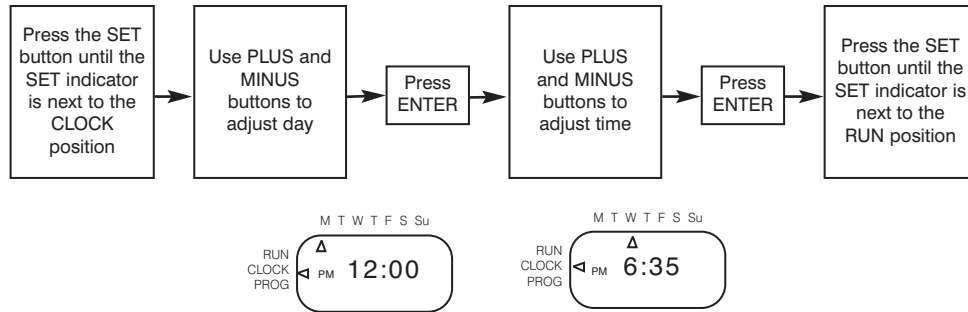
Electronic equipment can in some circumstances be affected by electrical interference. If the programmer's display becomes frozen or scrambled; or if you wish to revert back to the default time settings, please use the following procedure.

Note: Press the SET and SELECT buttons together then release the buttons and the programmer will return to preset factory settings.



Setting Day and Time of Day - OC Model Only

The simple instructions below are designed to help with the programming of the unit.

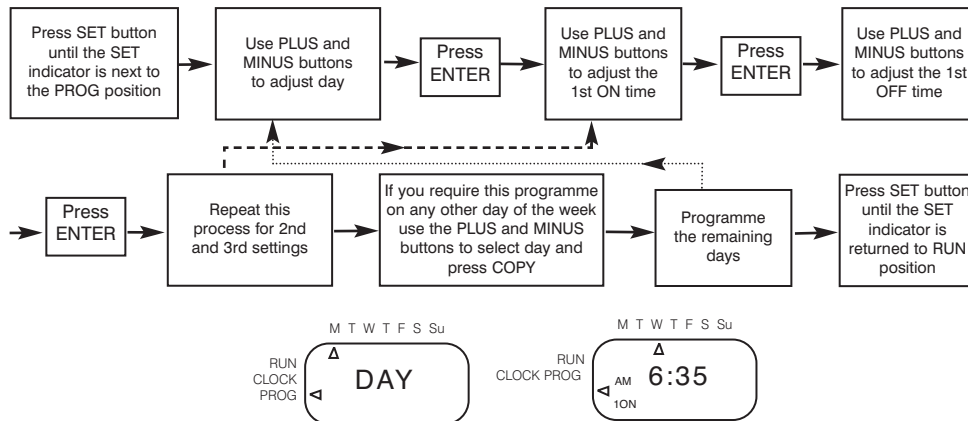


Default Time Settings - OC Model Only

The default factory settings are shown, however if you wish to change these proceed as instructed below.

DEFAULT TIME SETTINGS						
	1st ON	1st OFF	2nd ON	2nd OFF	2nd ON	3rd OFF
Mon/Fri	6.30am	8.30am	12.00pm	12.00pm	4.30pm	10.30pm
Sat/Sun	7.30am	10.30am	12.00pm	12.00pm	5.00pm	11.00pm

Setting the ON and OFF Times - OC Model Only



Note: Should you encounter any problems, please refer to the Question and Answer section located on page 15.

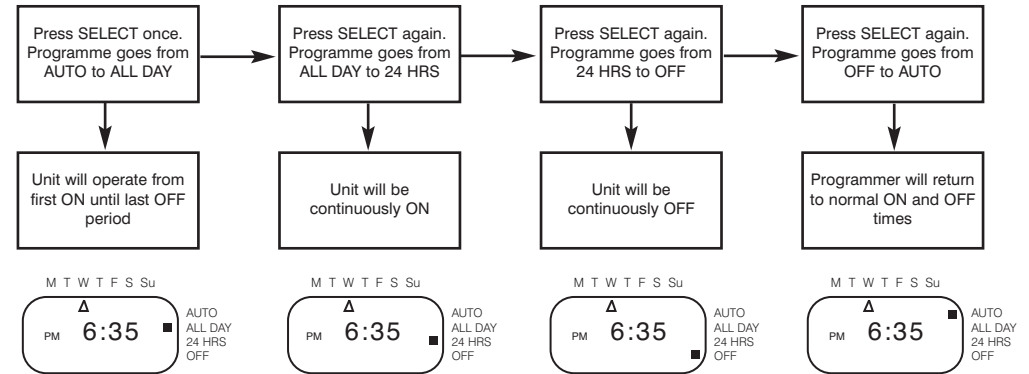
Programming ON/OFF Times - OC Model

If a period is not required it can be cancelled by setting the ON and OFF settings to the same time.
Example ON 10:00am, OFF 10:00am.

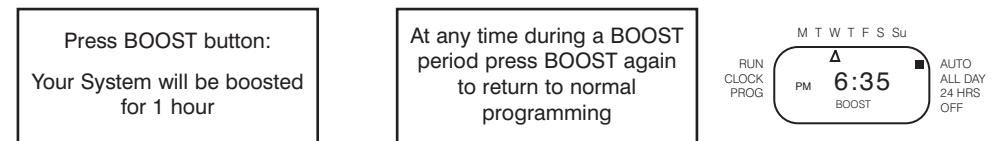
Special Features - OC Model

The SET indicator must remain in the RUN position for the following instructions. See diagram below.

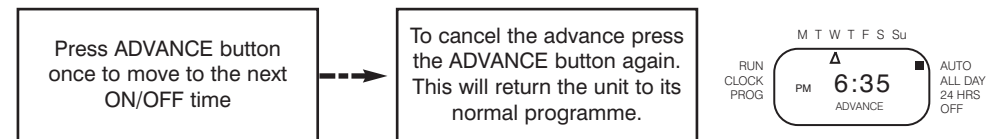
Special Features - OC Model Only



Boost Function - 1 Hour Temporary Override - OC Model Only



Advance Function - Brings Forward Next On or Off Operation - OC Model Only



INFORMATION AND ADVICE - OC Model Only

The Battery

The programmer is fitted with a non-rechargeable, long life battery, which will maintain the programmed time settings for a minimum of ten months with the supply disconnected. This should be sufficient to power interruptions during the life of the unit.

During power interruptions the display will be blank, after 3 days the current time of day will be lost. These measures are to prolong the battery life.

Service and Repair

This programmer is NOT user serviceable. Please do not dismantle the unit. In the unlikely event of a fault developing please refer to the Resetting the Programmer section of this user guide located on page 12. If this fails to resolve the problem please contact a local heating engineer or a qualified electrician.

QUESTIONS AND ANSWERS

The unit display has become frozen.	This could be due to local electrical interference. Using the RESET procedure may rectify the fault.
The indicator neon fails to illuminate.	Using the RESET procedure may rectify the fault. If the problem persists the programmer will need replacing.
There is no display on the programmer.	Try the RESET procedure on page 12, if this fails to rectify the problem please have the mains supply checked.
How do I know if the programmer is still under warranty?	The CentaurPlus range comes with a 2 year guarantee from the date of manufacture. This date is located on the rear of the unit, indicated by a month over a year.
How is the programmer removed?	WARNING: The CentaurPlus programmer must only be removed from it's backplate by either a qualified electrician or heating engineer; The programmer plugs into a 6 pin backplate located on the rear of the unit and is secured using 2 screws located on the bottom surface of the unit. Undo these screws and pull forward and down in an arc motion.