

Your local ESSE Centre can guide you through our range to ensure you find the perfect ESSE for your home.



ESSE
MASTER
STOVE SINCE 1854
MAKERS

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Every ESSE cooker is made in the United Kingdom.
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ESSE

**RANGE
COOKER**

Collection





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30 HUNGRY MOUTHS TO FEED IN -45°C YOU NEED A STOVE THAT WON'T LET YOU DOWN



Shackleton's Hut



Top and left: ESSE's Mrs Sam cooker was relied upon, in Shackleton's Hut, to provide hot food and warmth during the World's most famous Antarctic explorations.

ESSE
MASTER STOVE SINCE 1854 MAKERS

HERITAGE IN THE MAKING

Here at ESSE, we've been hand-crafting Great British cookers continuously since 1854. So much so, you could say building quality cast iron range cookers is in our blood.

ESSE cookers combine the traditional qualities of a classic British range cooker with modern performance, control and energy-efficiency.

Historically, ESSEs have been selected to perform in the most demanding environments you would ever expect to find a cooker. The features and attributes that made them the ideal choice for the kitchens of the Savoy and the cruel climate of the South Pole in the early 1900s, are the very same attributes that make ESSE cookers so special today. Every single one is hand-built and designed to offer reliability, durability and low maintenance - just as they have for the last century and a half.

Not content to rest on our laurels, we continually strive to build on ESSE's enviable pedigree by developing even more pioneering features for our cookers, more carefully-engineered details and even better performance. Each model is continuously evolving in order to offer a level of quality, innovation and attention to detail that other range cookers simply can't live up to.

Whatever your priorities may be, you'll find an ESSE to suit you and your home. There are energy-efficient models that have four ovens and an induction hotplate; models that don't need a flue; wood-burning models that could virtually take you 'off the grid' and models that can be controlled by a timer to work around you and your lifestyle.

Choose from 20 different colours and four different fuel types to find the ESSE that will last you a lifetime.

OVER 150 YEARS OF CONTINUOUS IMPROVEMENT

1854

Edinburgh-born James Smith sought his fortune in America developing closed-stoves for the pioneers of the 'Wild West'. Smith brought this design back to Scotland and began producing ESSE cooking stoves just before the outbreak of the American Civil War. His new stove and cooker business soon gained an enviable reputation for quality. Florence Nightingale would use only ESSE cookers in her Balaclava Hospital.

1900

Shackleton and Scott took ESSE cookers on their expeditions across the frozen wastes of the Antarctic.

1950

By the mid 1900s, ESSE cookers and stoves had gained popularity in restaurants, royal households, hotels and homes across the world. They were known for their reliability and efficiency, providing hot food, water and heating, day and night.

2000 - present

ESSE's range cooker collection continued to develop with the introduction of electric models, the implementation of catalytic burners, larger ovens, induction hobs and countless other innovations.

With a continuing focus on energy-efficiency, 2011 saw the launch of the wood-burning 990: probably the World's cleanest-burning cooker of its kind. ESSE's range cooker collection continues to evolve with new models and improved features.



1930s ESSE Premier

2012 ESSE 990

Since 1854 we have been creating cookers that burn cleanly and efficiently. For 100 years we have been building our slow combustion cookers with ovens of different sizes and temperatures, and with different temperature zones on the hotplate. In recent years, we've been busy pouring a century and a half of experience into fine-tuning every last detail of our range cooker collection.

COOKING WITHOUT COMPROMISE

Choose an ESSE and you choose flavourful roasts cooked to perfection, beautifully-baked bread and the *perfect* piece of mouth-watering cheese on toast.

Each model has its own character, but the entire collection shares a reassuring level of quality that you can sense as soon as you open one of the hand-built, cast iron doors. Precision hinges allow these heavy doors to swing effortlessly and ESSE's 'slam-shut' handles are invaluable when you have your hands full with a bubbling hot, oven-cooked casserole.

Forget the soul-less ping of the microwave; ESSE range cookers make the simplest task a pleasure. Even heating a pan of soup is a rewarding experience as you slide the pan across the hotplate to find the perfect rolling boil or simmer.

Unlike many other range cookers, an ESSE will not exhaust its energy reserves - whatever culinary challenges you throw at it. *Christmas dinner for 20 people? No problem. Don't forget the pudding!* Your ESSE will continuously maintain its oven and hotplate temperatures and tirelessly work as hard as you in the kitchen.

It's no surprise then, that ESSE has become the brand of choice for the talented team at River Cottage. The HQ in Devon features an iconic Ironheart along with a flueless CAT gas range cooker, both of which are seen regularly on the popular show. Head Chef Gill Meller also uses our cookers at home and you can see him cooking on his ESSEs by visiting the recipe section of esse.com.

ESSE has also worked with a number of Michelin-starred Chefs and respected Restaurateurs to perfect our range cooker collection. Most importantly, feedback from our customers has played a great part in how our product range has developed.

Whichever model you choose, in whichever fuel type, ESSE cookers have been designed to perform flawlessly for generations. Get to know your range cooker and you'll be rewarded with a lifetime of delicious dishes.

As well as offering superior style and cooking that's a cut above, many ESSE range cooker models are also available with central heating and hot water.



Our range of Great British cookers has been continually evolving for the last century and a half.

That's how we know our contemporary models offer superior cooking, with absolute control.



CHOOSING YOUR ESSE

You'll see within the pages of this brochure that when it comes to range cookers, ESSE offers a huge number of different styles, colours and features.

Outlined below, you'll find the various fuel options you can choose from.

WOOD



The Ironheart

ESSE wood-burning models are available in a choice of sizes and styles.

Select single-oven models, or those with two or three large ovens. You can even have one which will heat your home, as well as cooking delicious dishes time after time.

ESSE wood-fired range cookers are available in compact 500mm widths, standard 905mm and stately 990mm.

Our wood-burning cookers are sustainable and economical, particularly if you have your supply of clean, dry wood. Choose any wood-burning ESSE and you are assured of maximum fuel efficiency and minimum waste.

The Ironheart and 990 can also burn solid fuel.

GAS



Gas CAT

ESSE's CAT Gas cooker offers control and flexibility. It can be programmed to suit you and your lifestyle, and as it uses catalytic technology to 'clean' the gas as it is burned, you don't even need a flue.

Offering superior energy efficiency, it uses only a single burner to heat two ovens and a cast iron hotplate.

It can be used as an on/off appliance, or in 'slumber' mode for even faster heat up times.

The electric Plus 2 model is available with a hotplate featuring two responsive gas hobs.

ELECTRIC



EC4i

ESSE electric range cookers are available as models that work like heat storage cookers or as simple on/off appliances.

The newly-unveiled EL 13Amp (p24) has a host of advanced features and, like all ESSE electric cookers, it combines classic style with modern controllability and convenience.

Electric range cookers from ESSE are available with two or four ovens and various hotplate options. Choose the perfect width to suit your kitchen: 500mm (Plus 2) 905mm (EL 13Amp and EC2i) and 990mm (EC4i).

OIL



OC

ESSE's oil-burning range cookers can go down to an extremely low setting but are quick to come back up to temperature when required.

Two separate burners mean you can control your cooker and your heating separately, without one having an effect on the other. There are models with different outputs to choose from, so you're sure to find one that meets your specific heating requirements.

Like all ESSE cookers, our oil models have been cleverly designed to perform powerfully, with economical fuel consumption.

THE IRONHEART

WOOD

The welcoming warmth of this cookstove can turn any house into a home.

Created to celebrate 150 years of ESSE, the Ironheart combines the most distinctive features of our cooker and stove ranges; its heritage style offers timeless appeal.

Unlike ESSE's enamelled cookers, which are designed to contain heat within the body of the cooker, the Ironheart has convection panels in the side to radiate warmth like a wood-burning stove.

The large firebox can burn wood or smokeless solid fuel and heats the room as well as the oven and hotplate. The Ironheart's hypnotising flame pattern can be appreciated through the large, clear glass door. Primary and secondary air controls allow a high level of control.

The Ironheart combines understated style with plenty of cooking potential. The large oven has a 47.8ltr capacity and trays can be placed directly on the oven floor as well as on the shelves, while its dogbone hotplate can accommodate six pans at once.

This provides the capacity to cook, for example, a joint of beef, roast potatoes and a fruit crumble in the oven, with four types of veg, gravy and custard bubbling away on the hob.

And once you've finished your meal? Sit back, relax, watch the flames and pop the kettle on to boil. It's no wonder the Ironheart is such a firm favourite with the famous team at River Cottage.

You could even use the warm space around the edge of the hotplate to prove bread before baking.

The Ironheart gives out up to 9.7kW to the room depending on fuel type and settings; this heat output is comparable to two medium-sized wood-burning stoves. However, it is supplied with a heat screen which can be hung in front of the firebox for your comfort while cooking.

A clean-burning design and minimal emissions make for an efficiency level of up to 81.8%. The Ironheart is also available with a domestic hot water boiler.

Supplied ready to burn solid fuel or wood, the Ironheart can also be ordered with a specially-designed log grate. If you are likely to be **solely** burning wood, this log grate gives significantly extended burn times.

IRONHEART SPECIFICATIONS	EW	EWB
OVEN CAPACITY	47.8 LITRES	47.8 LITRES
OVEN DIMENSIONS	WIDTH 320mm, HEIGHT 340mm, DEPTH 440mm	
HOTPLATE	UP TO 6 PANS	UP TO 6 PANS
FLUE PIPE DIAMETER	6" (150mm)	6" (150mm)
FEATURES		
OVERNIGHT BURNING SUITABLE FOR CONTINUOUS BURNING	✓	✓
PRE-HEATED SECONDARY AIRWASH	✓	✓
OPERATING RANGE (DEPENDENT ON FUEL TYPE AND SETTINGS)	UP TO 9.7kW	UP TO 2.6kW TO WATER 8kW TO SPACE
LOG BURNING FIREBOX GRATE (NOT SUITABLE FOR COAL)	OPTIONAL	OPTIONAL
MAX EFFICIENCY % EN 12850 (WOOD) WITH LOG BURNING GRATE	81.8	74.2
CO EMISSIONS CORRECT TO 13% O ₂	0.27	0.23
ADDITIONAL ROOM VENTS REQUIRED	2.25" Dia	2.5" Dia

You might choose to cook directly on the Ironheart's hotplate.



Even oven temperatures gives the potential for perfect roasted veg.



The single oven has plenty of space for several dishes.



Ironheart at River Cottage

ESSE 905 WN

WOOD

The 905 WN is a wood cooker designed for today's kitchen: clean burning and easy to use.

This controllable range cooker has been designed to burn extremely efficiently so you get the most from every bit of fuel. The firebox has the capacity to take 45cm logs, eliminating the chore of frequent refuelling.

In simple terms, you could load the firebox in the morning and just place some extra fuel on before cooking dinner. Another load before you go to bed would keep it burning until morning, giving the potential to keep the fire going for several days or even weeks at a time. Ash removal is necessary, but with good quality fuel this might only be once a month. The 905 is quickly back up to cooking temperature, even from cold.

Oven temperatures are even and can be adjusted to your preference via a sliding mechanism just inside the firebox door. This door also features a second latch setting which secures the door in a slightly ajar position. This allows extra air to be drawn into the firebox and is helpful during lighting, or if you want to 'boost' temperatures.

The flue controls on the 905 help further allow an impressive level of control when cooking. You can choose to send heat from the fire *around* the ovens and via the hotplate before it reaches the flue, or you can bypass the full circuit and heat the hotplate *without* affecting the oven temperature.

905 SPECIFICATIONS

	WN	WD	W35
OVEN CAPACITY			
TOP OVEN	48 LITRES	48 LITRES	48 LITRES
BOTTOM OVENS	32 LITRES	32 LITRES	32 LITRES
OVEN DIMENSIONS			
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm		
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm		
HEAT SOURCE			
HOTPLATE CAPACITY	UP TO 6 PANS	UP TO 6 PANS	UP TO 6 PANS
FLUE PIPE DIAMETER	6" (150mm)	6" (150mm)	6" (150mm)
AFTERBURN 2" TECHNOLOGY	✓	✓	-
MEAN BOILER OUTPUT INC DHW APPROX	-	6670Btu/h 2.1kW	33000Btu/h 9.7kW (4.2kW to space)
MEAN BOILER OUTPUT INC DHW - SUMMER KIT	-	-	12000Btu/h 3.7kW (1.6kW to space)
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	3-5kW	3-5kW	3-5kW
RADIANT OUTPUT TO ROOM - SUMMER SETTING	-	-	2.4kW
MAX EFFICIENCY % EN 12850 (WOOD)	74.5	78	75.9
ADDITIONAL ROOM VENTS REQUIRED	-	1.75" Dia	3" Dia
HOURLY BURN RATE (WOOD WITH 20% MOISTURE)	1.9Kg	2.4Kg	4.5Kg

CLEARANCES - NON-COMBUSTIBLE MATERIAL FROM SIDES 7mm (EXCEPT WHEN ADJACENT TO PLUS 2); COMBUSTIBLE MATERIAL FROM SIDE 20mm; COMBUSTIBLE MATERIAL FROM BACK 40mm

This offers the flexibility to bake in a moderate oven, while flash-frying or searing on the hotplate.

The 905 looks beautiful as a stand-alone appliance, but it is so well insulated that you could install it as part of a fitted kitchen. It has a combined oven capacity of 80 ltrs and its distinctive hotplate can hold six pans.

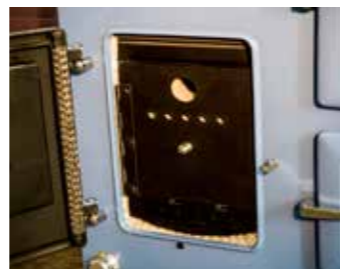
The **905 WD** cooker has a domestic hot water boiler which can supply piping hot water with minimal effect on cooking performance.

The **905 W35** is the central heating version of this cooker, which must be linked to an appropriately-sized system to work most effectively. The W35 is supplied with a summer running kit so you can lessen your heating output, without affecting cooking and hot water.

The 905 W35 requires more frequent refuelling intervals dependant upon system heat demands and quality of fuel. Speak to your local ESSE Centre about your heating requirements to see if this energy-efficient system would suit you and your home.

With your own clean, dry wood supply, the ESSE 905 could allow you to virtually live off the grid.

The firebox of the 905 W35 has a secondary door with peephole to check the fire and controls to adjust the burn rate.



The two ovens operate at different temperatures for greater flexibility.



The thermostatic control of the 905 W35 ensures consistent radiator temperatures.



ESSE 990 WN

WOOD

The 990 WN represents the evolution of ESSE's wood-fired offering. It draws on classic ESSE styling from the 1930s, blending vintage aesthetics with modern benefits.

Within its cast iron construction, the 990 embodies years of experience, innovation, testing and refinement: resulting in a range cooker which not only looks stunning but also flies the flag for technological and environmental developments.

As well as being one of the most beautifully-proportioned cookers in the ESSE collection, we believe the 990 is the cleanest-burning cooker of its kind *in the World*. Twin catalytic combustors below the hotplate 'reburn' any smoke particles which escape from the fire resulting in miniscule CO emissions of just 0.01% - an amazing feat for an appliance which refuses to compromise on performance in any way. The efficiency of the 990 has been independently measured at more than 85%. The 990 is a DEFRA exempt appliance suitable for burning wood in a smoke control zone.

With three huge ovens and the biggest cast iron hotplate in our range, the stately 990 does not simply offer more space - but more flexibility. Each oven operates at a different temperature to provide the widest range of roasting and baking options. Oven temperatures are extremely even, so your dishes won't need to be turned during cooking. The 990's expansive hotplate also features different temperature zones so you can simply slide your pans across to the perfect boiling or simmering spot.

990 SPECIFICATIONS

	990 WN	990 WD
OVEN CAPACITY		
TOP OVEN	48 LITRES	48 LITRES
BOTTOM OVENS	2 x 32 LITRES	2 x 32 LITRES
OVEN DIMENSIONS		
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm	
BOTTOM OVENS	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm	
HOTPLATE	OVER 6 PANS	OVER 6 PANS
FLUE PIPE DIAMETER	6" (150mm)	6" (150mm)
MEAN BOILER OUTPUT INC DHW APPROX	-	6670Btu/h
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	3-5kW	3-5kW
MAX EFFICIENCY % EN 12850 (WOOD)	85.2	85.6
CO EMISSIONS CORRECT TO 13% O ₂	0.01	0.06
ADDITIONAL ROOM VENTS REQUIRED	-	1.75"

CLEARANCES - NON-COMBUSTIBLE MATERIAL FROM SIDES 7MM (EXCEPT WHEN ADJACENT TO PLUS 2); COMBUSTIBLE MATERIAL FROM SIDE 20MM; COMBUSTIBLE MATERIAL FROM BACK 40MM

The most distinctive feature of the remarkable 990 is its unique firebox.

Opening the upper left door reveals a secondary, clear, glass door through which you can see the fire and allow heat to flood into the room. The warmth and flickering light from the flames are particularly welcome on grey and drizzly afternoons.

Both the hotplate and oven temperatures are regulated by controlling the burn rate of the fuel. The glass door of the firebox makes it simple to monitor the fire and see at a glance when more fuel is needed.

And if that's not enough? You can even barbecue directly over the hot embers with all cooking smells swiftly disappearing up the chimney! (Just be sure to use clean, untreated wood).

When it has been necessary for the fire to be completely extinguished for cleaning or servicing, the 990 is able to quickly reach cooking temperature once again, even from cold.

The 990 can be specified as a solid fuel cooker and is also available as a model with domestic hot water boiler: the 990 WD is able to maintain a tank of hot water with minimal effect on cooking temperatures.

The 990 has the largest cast iron hotplate of all the ESSE models.



Ovens of different temperatures offer plenty of cooking options.



Three large-capacity ovens have space for the biggest roasts.



990 pictured with Plus 2 electric model

ESSE 990 CH

WOOD

The hustle and bustle of your home will centre around the steady reliability of this beautifully-balanced range cooker.

As the heating heart of your kitchen, your 990 CH - like all ESSE cookers - will be hand-built with extraordinary attention-to-detail. It can be relied upon for mouth-watering meals, piping hot water *and* complete household warmth.

This range cooker doesn't just cook up a storm, it can also fulfil all your central heating and hot water needs. It is capable of running several radiators and its impressive thermostatic control means that their temperature will be automatically maintained. It is important that this cooker is fitted to an appropriately-sized system to work most effectively: make sure to discuss your heating and hot water requirements with your local ESSE Centre.

The 990 CH does not require a conversion system to switch between wood or solid fuel so you have the freedom to fuel it how you see fit! However, for higher temperatures and less frequent reloading, we would advise that it works best on smokeless fuels such as anthracite.

It will run on full output (radiators, ovens, hotplate and hot water) for more than five hours with just one load of anthracite, or will 'slumber' for up to 24 hours on the same load.

990 CH SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN	48 LITRES
BOTTOM OVEN	32 LITRES
OVEN DIMENSIONS	
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm
BOTTOM OVENS	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm
HOTPLATE	OVER 6 PANS
FLUE PIPE DIAMETER	6" (150mm)
MEAN BOILER OUTPUT INC DHW APPROX (ANTHRACITE)	57000Btu/h
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	3-5kW
MAX EFFICIENCY % EN 12850 (WOOD)	80.5
ADDITIONAL ROOM VENTS REQUIRED	93.5cm ²
HOURLY BURN RATE FOR MAX OUTPUT (WOOD WITH 20% MOISTURE)	4.8Kg

As well as a huge cast iron hotplate, the 990 CH has two ovens which maintain different temperatures for enhanced cooking potential. As you would expect from an ESSE, oven temperatures are even and forgiving - and as good for rich and flavourful roasts as for melt-in-the-mouth meringues.

To ensure you get the most from every load of your chosen fuel, the 990 CH allows you to prioritise either the central heating and hot water *or* the ovens and hotplate - thanks to a simple-to-use damper. This lets you direct heat between the cooker and boiler as required.

A summer conversion kit is supplied with the 990 CH, allowing you to reduce the number of radiators running, without affecting the ovens and hot water.

Turning a simple-to-use damper allows you to prioritise heating and hot water, or ovens and hotplate.



Flue controls can help you to boost the temperature of the huge cast iron hotplate without affecting the oven temperature.



Two generous-sized ovens operate at different temperatures to offer greater cooking flexibility.



Picture with thanks to Rangemoors, Devon

ESSE PLUS 1

WOOD

If you have ever contemplated a wood-burning cooker for your home, but worried you might not want to commit to using it all the time or if you've always wanted a cast iron range cooker, but didn't think you had the space - the ESSE Plus 1 is the ideal solution.

This compact wood-burning range cooker is the perfect partner for one of our gas or electric models. It gives an extra oven, a large 'target' hotplate and a completely different way of cooking.

The Plus 1 can also be used as a stand-alone appliance. Its versatile hotplate offers reduced temperatures as you move your pan outwards from the centre.

There are very few things more satisfying than cooking a meal using the heat of a fire you've built yourself. Cooking on the Plus 1 feels rewarding, wholesome and somewhat therapeutic, but we appreciate you may not always have the time or the inclination to light a fire in order to cook.

You might, however, choose to team the Plus 1 with a model like the EL 13Amp. This would give you the everyday convenience and quick response time of electric, with the more 'earthy' experience of the Plus 1 as and when you choose to fire it up.

It might be that you find yourself using it every day as an extension of your main oven, but you have the freedom to choose. It may even be that you use it all winter, but less so in the warmer summer months when you don't need the extra heat in the kitchen.

The Plus 1 looks stunning as a stand-alone unit, but we have developed a range of features which make it perfect for fitting alongside another ESSE. Available in a choice of 20 colours and finished to the same exacting standards as all our other cast iron cookers, the Plus 1 can be installed next to your main cooker with a continuous towel rail, kick board and colour-matched joining strip.

Like the 990, the Plus 1 features a large firebox with glass door behind the outer cast iron door. This door has controls to adjust the fire's burn rate and the clear glass allows you to enjoy watching the flames while more heat is let into the room. The Plus 1 is even supplied with a barbecue shelf that fits within the firebox, so you can grill directly over the hot embers, with all cooking smells being drawn up the flue.

As with the 990, the firebox is housed behind the door that has the heritage 'ESSE' casting. Having the firebox in this raised position saves you from bending too much to light and monitor the fire. The bottom door reveals the deep oven of the Plus 1 which offers a surprisingly generous 24 ltr cooking capacity.

Solid fuel kit available.

The single oven is housed below the firebox and has a 32 ltr volume.



A large ring-style hotplate offers plenty of space to cook, and easy access for cleaning and servicing.



Secondary glass door allows the firebox to work like a wood-burning stove.



PLUS 1 SPECIFICATIONS

PLUS 1	
OVEN CAPACITY	32 LITRES
OVEN DIMENSIONS	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm
HOTPLATE	VARIABLE HEAT ZONE (TARGET)

PLUS 1



Plus 1 pictured here as a stand-alone appliance

ESSE CAT

GAS

The ESSE CAT Gas is a range cooker that can be *completely* tailored to suit you and your lifestyle. Choosing the enamel in your favourite colour and having it installed in the *ideal* spot in your kitchen is just the beginning of how you can personalise the beautiful CAT Gas cooker.

This cast iron range cooker has a timer that allows you to run it exactly as *you* want to. For example, during the week you might choose only to have it up to temperature ready for you arriving home from work each evening. At weekend you might also have it programmed for a leisurely cooked breakfast on a Saturday, or a mid-afternoon Sunday roast if it suits your family routine.

The CAT does have the potential to be used as a simple on/off appliance but we recommend using it in 'slumber' mode. This means it can go down to an extremely low setting, which uses a negligible amount of energy - but from which it can be back up to cooking temperature in just 15 minutes.

This tireless workhorse of a cooker will cook dish after dish (after dish) without any drop in power and performance. And yet - the two generous ovens and large hotplate are all heated by a single 7kW burner; offering astounding energy efficiency. One of the comments we regularly hear about this cooker in particular is how well its even oven temperatures are maintained over long periods. *Perhaps that's one of the many reasons it was chosen for River Cottage?*

CAT SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN	48 LITRES
BOTTOM OVENS	32 LITRES
OVEN DIMENSIONS	
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm
HOTPLATE	CAST IRON UP TO 6 PANS
HEAT SOURCE OR BURNER TYPE	5.1kW
- OVENS & HOTPLATE	

CAT IS AVAILABLE IN EITHER NATURAL GAS OR PROPANE.

The catalytic burner within this cooker is so effective that it 'cleans' the gas as it uses it, so you don't even need a flue to vent outside. It also means that there is virtually none of the smell you might usually associate with gas cookers.

The fact that you don't require a flue also means you are likely to enjoy lower servicing costs and more freedom to position the cooker where it suits you. Every single bit of heat generated is sent to the ovens, hotplate or into the room, rather than being lost up the chimney.

Like most ESSE cookers, the CAT features a large cast iron hotplate which has different temperature zones; simply slide your pan across it to see an immediate difference.

The warm area around the edge of the hotplate is ideal for proving dough, which can then be baked directly on the oven floor for a deliciously rustic, crusty loaf.

Visit esse.com to see River Cottage Head Chef Gill Meller cooking on his ESSE.

The CAT cooker is known for its even oven temperatures: perfect for beautifully-baked bread.



Traditional bolster lids with stay-cool handles top the CAT cooker.



The controls and timer are housed behind the large, left door.



THE GAS IRONHEART

GAS

The iconic Ironheart has remained so consistently popular that, at first, ESSE was reluctant to change a single thing about it. We waited years before unveiling a gas version of this cookstove to ensure we could do it justice.

The Gas Ironheart carries all the welcoming warmth, rustic style and beautifully balanced proportions of the wood-burning Ironheart (p10) combined with the added control, convenience and 'immediacy' of gas.

The controls for the gas model are neatly concealed behind the lower, left door, which would usually house the ash pan.

In order to preserve the 'pure' personality of the original Ironheart, the gas version is intentionally simple, working on just the same principles as its wood-burning counterpart: more fuel will make the flames burn higher and brighter, providing more heat to the room *and* to the oven and hotplate.

The Ironheart's beautiful flame pattern can be enjoyed through the stove-style, glass door with a log effect that is virtually indistinguishable from the real thing.

GAS IRONHEART SPECIFICATIONS

OVEN CAPACITY	47.8 LITRES
OVEN DIMENSIONS	WIDTH 320mm, HEIGHT 340mm, DEPTH 440mm
HOTPLATE	UP TO 6 PANS
FLUE PIPE DIAMETER	4" (100mm)
FEATURES	
LOG EFFECT	
CLEARANCES	
NON-COMBUSTIBLE MATERIALS FROM SIDE AND BACK	0mm
COMBUSTIBLE MATERIALS FROM SIDE AND BACK	7mm
MAXIMUM HEAT OUTPUT	5.88kW
EFFICIENCY	88%

An impressive 88% efficiency is achieved with this gas cookstove and you can rely on fast heat up times thanks to its efficient design.

Although the Ironheart is undeniably beautiful, it *has* been designed for performance, not just aesthetics. There's plenty of room for a roast in the large oven, with space for six pans to bubble happily away on the distinctive dogbone hotplate. For a quicker, tasty treat - you could make a toasted sandwich or a batch of drop scones directly on the hotplate.

The Gas Ironheart is supplied with a heat screen to cover the firebox for your comfort while cooking.



The single 47.8ltr oven offers plenty of cooking potential.



Controls are housed behind the lower, left door.



ESSE EL 13AMP

ELECTRIC

The EL 13Amp has been designed to offer the ‘best of both’ in every possible sense. It has ESSE’s classic cast iron construction, heavy duty ovens, beautiful enamelling and the reassuring ‘solidity’ of our classic range cookers... all with modern, electric controllability and responsiveness.

The EL 13Amp is one of our most innovative, eco-friendly cookers and benefits from ‘power share’ technology.

Usually, the ovens and hotplate of an electric cooker are each allotted a set amount of energy. The EL 13Amp is unique in that it ‘shares’ the total amount of energy available to the **whole** cooker. If you only turn on one oven it will heat extremely quickly. If you use both ovens and the hotplate, the energy will be pulsed around the cooker to where it is needed. This ‘power share’ technology means temperatures are easily maintained and cooking performance is continuously powerful. This system is unique to ESSE and our engineers are understandably very proud of it!

Like traditional range cookers, the EL 13Amp offers a small amount of constant background heat and is ready to leap into life - as soon as you’re ready to cook.

EL - 13 AMP SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	42 LITRES
BOTTOM OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	30 LITRES
HOB	1 x 330mm DIAMETER INDUCTION ZONE 1 x 330mm DIAMETER CAST IRON HOTPLATE
HEAT UP TIMES (FROM OFF)	
TOP OVEN TO 240°C	41 MINUTES
BOTTOM OVEN TO 175°C	30 MINUTES
CAST IRON PLATE TO 400°C	40 MINUTES
INDUCTION	INSTANT
HEAT UP TIMES (FROM SLUMBER SETTING)	
TOP OVEN FROM 155°C TO 240°C	16 MINUTES
BOTTOM OVEN FROM 70°C TO 175°C	14 MINUTES
CAST IRON PLATE FROM 150°C TO 400°C	31 MINUTES
IN SLUMBER SETTING EL WILL USE 2kW	
WEIGHT	281kg
ELECTRICITY SUPPLY	REQUIRES 2x13 Amp 220-240V

OPTIONAL EXTRACTION HOOD
CAPACITY 1,000 CUBIC METRES PER HOUR, 4 SPEED EXTRACTION FAN, REMOVABLE WASHABLE FILTERS (SEE P35).

If required, it can be used as a simple on/off appliance, but it will take significantly longer to reach cooking temperatures from completely cold.

The EL 13Amp’s hotplate offers the best of both hob types: a combination of heavy duty cast iron and innovative induction. This dual hotplate gives you the freedom and flexibility to suit your mood and the two hobs can be controlled separately.

This easy-to-use cooker has two capacious, solid ovens and a full-width grill. Like the hobs, the ovens can operate entirely independently of each other.

Both ovens offer even cooking temperatures thanks to ESSE’s ‘wrap around’ elements which heat from all sides (patent pending). Believe it or not, you can even cook in trays placed directly on the base of the oven.

A spacious plate-warming cupboard is housed behind the left-hand door of the EL 13Amp: helping you to serve perfectly-presented meals without them going cold *and* saving a little time on the drying up...

The EL 13Amp simply requires two 13Amp plug sockets, so it couldn’t be easier to fit. With no flue or external vents to consider, it can be positioned virtually anywhere.

The EL 13Amp features a spacious plate warming cupboard.



The main oven can reach 250°C, great for roast potatoes.



Independently controlled temperature settings.



ESSE EC2i

ELECTRIC

The EC2i illustrates how ESSE believes an electric cooker *should* work: there's no need to compromise on classic British design in order to achieve energy-efficient performance and modern control.

This electric range cooker shares the same ergonomic layout as more traditional ESSE models but it has been designed as an on/off appliance.

Beautiful bolster lids help this range cooker to offer traditional aesthetics, but rather than insulating an 'always-on' hotplate, they lift to reveal an innovative induction hob.

Induction hotplates offer the most economical and safest means of cooking on the hob: induction only heats the pan itself, not the hob - so you cannot burn yourself on the hotplate and there is no energy wasted by heating the space around a pan. Induction allows cooking temperatures to be altered instantly and with great precision.

The top of the EC2i is extremely easy to clean as the nature of induction cooking means that spills and splashes do not become burnt on.

Like all ESSE enamelled cookers, the EC2i is constructed from cast iron. We have used this material continuously for generations because nothing beats cast iron for strength, quality, durability and heat performance. The age-old material still stands up to every new challenge we set for it.

The EC2i and EC4i electric, cast iron range cookers both have ovens rated 'A' for energy efficiency.

The EC2i has a spacious plate-warming oven behind the left door, and on the right, two generous ovens which can be operated independently of each other. These are finished in a vitreous enamel for easy cleaning. The top oven houses a full-width grill, behind which the oven ceiling has a self-cleaning finish.

Just because the EC2i works as an on/off appliance, it doesn't mean you have to do without any of the comforting warmth associated with leaning against a range cooker (we all do it) - the EC2i's optional heated towel rail can offer welcoming warmth at the touch of a button.

The EC2i is particularly well-suited to being paired with the wood-burning Plus 1 for even more cooking and heating options (p18).

Innovative induction hotplate is the most economical hob type.



Heated towel rail is switched on by a discreet button.



Easy-to-use controls.



EC2i SPECIFICATIONS

OVEN CAPACITY	
TOP FAN OVEN (A-rated)	37 LITRES
BOTTOM OVEN	25 LITRES
HOTPLATE	2 ZONE INDUCTION
OVEN DIMENSIONS	
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 450mm
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm
POWER SUPPLY REQUIREMENT	45AMPS



ESSE EC4i

ELECTRIC

The electric EC4i has been designed for the home, but has been used and approved by Michelin-starred Chefs and Restaurateurs.

From soufflés and stir-frys to stews and sauces, there is very little this cooker cannot do. It will maintain its temperatures tirelessly and meet the demands of every cookery challenge, time after time.

Unlike other range cookers, where you may have to add a companion model to achieve the cooking capacity you desire, the EC4i has four large ovens housed within the body of the cooker itself. You can pick and choose the ovens you want to use at any one time as each is controlled independently.

All four ovens are finished in a vitreous enamel for easy cleaning and are especially suited for different purposes so you can spread your culinary wings! There is a fan oven which has been rated 'A' for energy efficiency and is perfect for batch cooking thanks to its uniform temperatures. There are also two conventional ovens, the larger of which has a full width grill and the capacity to roast a perfectly tender Christmas turkey. There's even a slow oven, which is invaluable for melt-in-the-mouth stews and casseroles.

The only ESSE range cooker without traditional bolster lids, the EC4i represents the next level of professional cooking. It features our biggest hob surface with five induction zones and yet it offers amazing economy and energy efficiency.

EC4i SPECIFICATIONS

OVEN CAPACITY	
TOP FAN OVEN (A-rated)	37 LITRES
TOP CONVENTIONAL OVEN WITH GRILL	37 LITRES
BOTTOM SLOW OVEN	25 LITRES
BOTTOM CONVENTIONAL OVEN	25 LITRES
OVEN DIMENSIONS	
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 450mm
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm
FIVE ZONE INDUCTION HOTPLATE	
	1 X 2.4KW ZONE WITH 3.7KW BOOST
	2 X 1.85KW ZONE WITH 2.5KW BOOST
	1 X 2.3KW ZONE WITH 3.2KW BOOST
	1 X 1.4KW ZONE WITH 1.8KW BOOST
POWER SUPPLY REQUIREMENT	
	45AMPS

Induction only heats the pan, not the hob and surrounding space, so there is absolutely no energy wasted. Induction also offers precise control and extremely responsive changes in temperature.

You can even pre-set the induction zones to bring a pan up to the boil and then simmer, so there is no chance of it boiling over.

This model demonstrates how a classic style can never look out of place: the modern induction hob sits perfectly atop this beautifully-proportioned cast iron cooker and the EC4i would be equally at home in a traditional or contemporary kitchen.

The EC4i also has the option of a heated towel rail which can offer gentle warmth at the touch of a button. This cooker is often paired with the Plus 1 (p18) for a choice of two completely different cooking styles.

Visit esse.com to see Frances Atkins of the Michelin-starred Yorke Arms cooking on her ESSE EC4i.

Touch controls let you operate five induction zones independently of each other.



The EC4i features ESSE's biggest hob surface.



Four independently-controlled ovens to choose from. Top right oven features a full-width grill.



ESSE PLUS 2

ELECTRIC

The ESSE Plus 2 does exactly what its name suggests - it can add two extra ovens to another ESSE range cooker. What it actually offers, however, is much more than just two ovens. It gives you the flexibility of *combining* different fuel types or choosing between them to suit your mood.

Teaming the electric Plus 2 with one of our beautiful wood-burning range cookers gives you not just additional capacity, but additional freedom to spread your culinary wings! You could use the 990 and the Plus 2 at the same time to benefit from *five* huge ovens and a range of hob options. Or you might simply choose to use the Plus 2 on its own in summer when you are less inclined to heat your kitchen with a wood-burning model.

The Plus 2 works completely independently and you might choose to have it placed separately in your kitchen for a complementary splash of colour.

Although this cooker is often paired with another ESSE - far from simply being an 'added extra' the Plus 2 is a versatile cast iron cooker in its own right. This model is ideal if you want all the style, quality and cooking performance of a larger ESSE range cooker, but simply don't have the space. At just 500mm wide it is suitable for even the most compact kitchen.

There are two hotplate options to choose from with the Plus 2: you could go for the 13Amp combination of electric ovens and two gas hobs *or* the 45Amp all-electric model with four-hob ceramic hotplate.

Don't be deceived by the compact appearance of this companion cooker - it has two large ovens, plenty of potential for hob cooking and will make a **big** difference to your kitchen.



If you choose to fit the Plus 2 next to another ESSE, we have designed a range of features to offer a cohesive finish: these include a continuous towel rail, a full-width kick board and a colour-matched joining strip.

A continuous towel rail makes the Plus 2 appear part of your main oven.



You could choose a four-hob electric hotplate...



...or a hotplate with two responsive gas burners.



PLUS 2 SPECIFICATIONS	45AMP	13AMP*
OVEN CAPACITY		
OVEN (<i>B-rated</i>)	37 LITRES	37 LITRES
SECOND OVEN	25 LITRES	25 LITRES
HEAT SOURCE		
OVENS AND HOTPLATE	ELECTRIC	ELECTRIC & GAS
HOTPLATE	BLACK CERAMIC GLASS UPTO 4 PANS	GAS HOB 2 PANS
OVEN DIMENSIONS		
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 450mm	
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm	

*GAS HOB MODEL COMES WITH NATURAL GAS/LPG KIT AS STANDARD.



ESSE O-60/O-80/O-106



If oil is your main fuel supply, you'll find that ESSE offers one of the most energy-efficient and controllable oil cookers available.

Like all ESSEs, our oil cookers combine years of experience with up-to-the-minute technology. This means traditional fuel, traditional style... modern performance! You can sense the attention-to-detail that has gone into this hand-built British cooker as soon as you begin to use it; precision hinges make the heavy cast iron doors effectively weightless and small considerations like 'slam-shut' handles make a big difference when you have your hands full.

This model can go down to an extremely low temperature in order to conserve energy but is still ready to fire into action when you want to cook. In this way, it is able to reach cooking temperatures very quickly.

The control panel for the oil cooker is unobtrusively housed behind the large, left door.

This cooker is programmable to come on and off to suit your family schedule or you can simply use it manually, as and when you choose. The cooker and boiler on the central heating model each have their own burner so they can be controlled entirely independently of each other. You can choose to have your cooker on without the heating or vice versa.

Described by one owner as a 'cooker for all seasons' the ESSE oil model with central heating allows a wealth of options to find the perfect warm and welcoming atmosphere for your home.

This cooker is so quick to get up to cooking temperature, you can confidently turn it right down when you're not using it.

On slightly chilly evenings you might leave the cooker on to gently radiate warmth into the room, or on cold nights - simply turn the central heating up to suit you and your family.

With two capacious ovens and a large cast iron hotplate, the ESSE oil cooker has a huge amount of cooking options - but don't be daunted by its potential. It is perfect for coping with the demands of dinner parties and Sunday roasts, but it is so energy efficient, it is just as suited to simply boiling a pan of potatoes.

With the hotplate's different temperature zones there is no delay going from boiling to simmering, simply move your pan across to the appropriate area.

The control panel is housed behind the large, left door.



Two large ovens operate at different temperatures.



OIL SPECIFICATIONS

	OC	O-60	O-80	O-106
OVEN CAPACITY				
TOP OVEN	48 LITRES	48 LITRES	48 LITRES	48 LITRES
BOTTOM OVENS	32 LITRES	32 LITRES	32 LITRES	32 LITRES
OVEN DIMENSIONS				
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm			
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm			
HOTPLATE	CAST IRON UP TO 6 PANS	CAST IRON UP TO 6 PANS	CAST IRON UP TO 6 PANS	CAST IRON UP TO 6 PANS
COOKER OPTIONS	COOKING ONLY		COOKING, HEATING AND HOT WATER	
HEAT SOURCE OR BURNER TYPE				
BOILER	-	1 x PRESSURE JET	1 x PRESSURE JET	1 x PRESSURE JET
OVENS AND HOTPLATE	1 x PRESSURE JET	1 x PRESSURE JET	1 x PRESSURE JET	1 x PRESSURE JET
HEAT OUTPUT TO WATER - MAXIMUM	-	60000Btu/h / 17.6kW	80000Btu/h / 23.4kW	106000Btu/h / 31.1kW
FLUE PIPE DIAMETER	5" (125mm)	5" (125mm)	5" (125mm)	5" (125mm)
PREFERRED VERTICAL RISE	500mm	500mm	500mm	500mm

THE OVEN BURNER WILL USE 0.6 Ltr FOR THE FIRST HOUR FROM COLD AND 0.25 Ltr PER HOUR TO MAINTAIN A CONSTANT HIGH OVEN TEMPERATURE THEREAFTER.



EXTRACTION

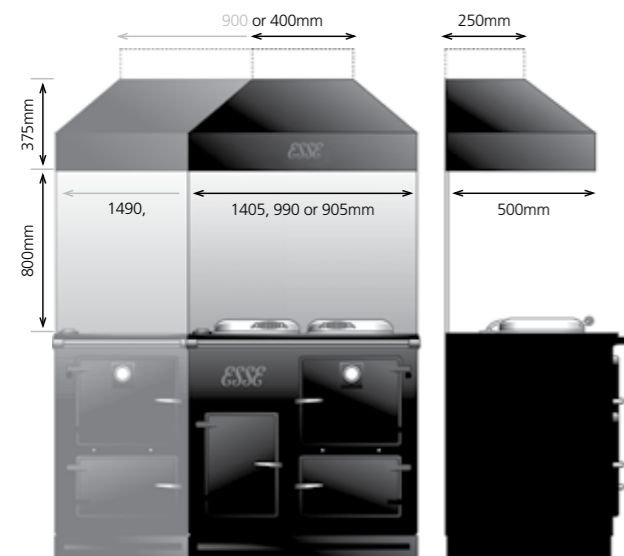
ESSE extraction hoods are designed to complement your flueless CAT or electric range cooker beautifully, both in performance and looks. They add the perfect finishing touch to any kitchen, while carrying out a valuable function.

ESSE extraction hoods are designed to perform flawlessly, just like your range cooker. They have enough power to 'draw' the air below and around the hood up through the filters, so that unwanted cooker odours and vapours produced on the hob are quickly neutralised.

Made from high quality stainless steel and finished in a rich, deep gloss enamel, our extraction hoods are available in black or stainless steel as standard. They can also be coordinated to match the colour of your chosen ESSE (by special order).

They have been designed to mirror the classic contours of your ESSE and are available in sizes to suit all of our cast iron cookers. You can even choose an expansive extraction hood which will cover your cooker when it has been teamed with a Plus 2.

Extractors have four settings to meet the varying demands of your kitchen, whatever you may be cooking! The maximum extraction rate is an impressive 1000m³/hr.



Twin spotlights beneath the ESSE extractor hood will highlight the beautifully-finished features of your range cooker and ensure it is the focal point of your kitchen. These can be switched on for a welcoming 'glow' even when the extractor is not in operation.

You can choose to operate your extraction hood manually or use the ten minute auto-programme. As with any British-made ESSE product, you'll find these range cooker hoods to be extremely energy-efficient - offering an economy auto-shut down feature.

Speak to your local ESSE Centre about the options for your ESSE cooker and extractor. You might choose to place it in an inside wall - in which case - the 'chimney' above the hood can be fitted so it reaches right up to the ceiling. The flue would then run between the ceiling and floor above to reach a vent on the outside wall.

Extraction hoods are finished with the same attention-to-detail as all ESSE products.



Optional stainless steel splashback and utensil rail also available.



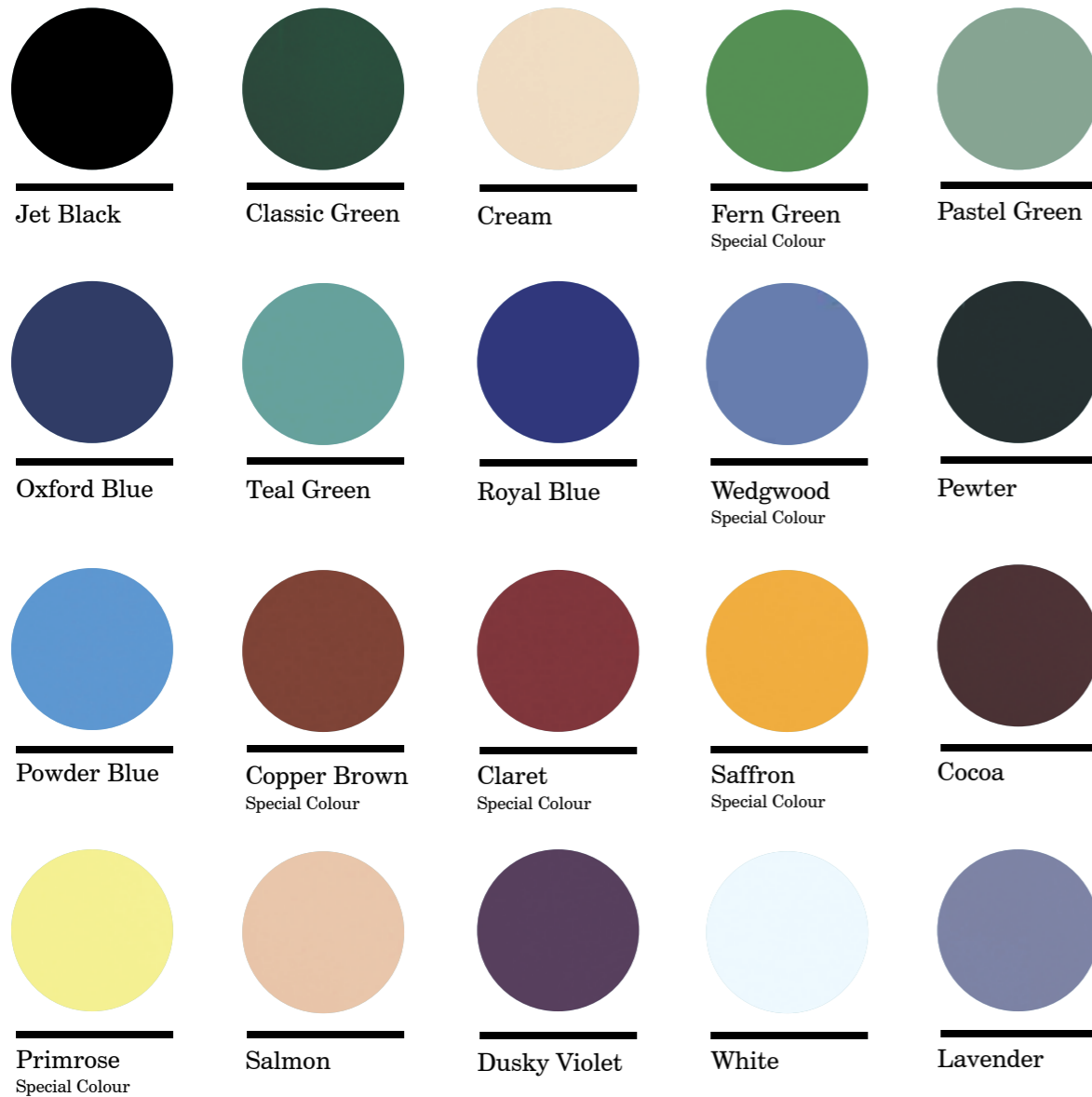
When necessary, filters can be washed by hand or in a dishwasher then simply put back in to the extraction hood.



COLOURS

With a choice of 20 enamel colours, you're sure to find one that's perfect for you and your home. Since the early 1900s, ESSE cookers have been finished in our factory with a lustrous, glass enamel. The three-stage coating of coloured glass is applied to the cast iron surface at temperatures between 760°C and 840°C following a thorough preparation process that takes several days.

There are only a handful of facilities left in the whole country with the necessary skills, experience and equipment to enamel cast iron. Vitreous enamel is extremely hard wearing and will not fade or lose its deep gloss over decades of service.



Due to the limitations of the printing process, it is not possible to replicate enamel colours exactly in a printed brochure. Colour options may periodically change, check with your local ESSE Centre or at esse.com for further details.

FLUES & LOCATION

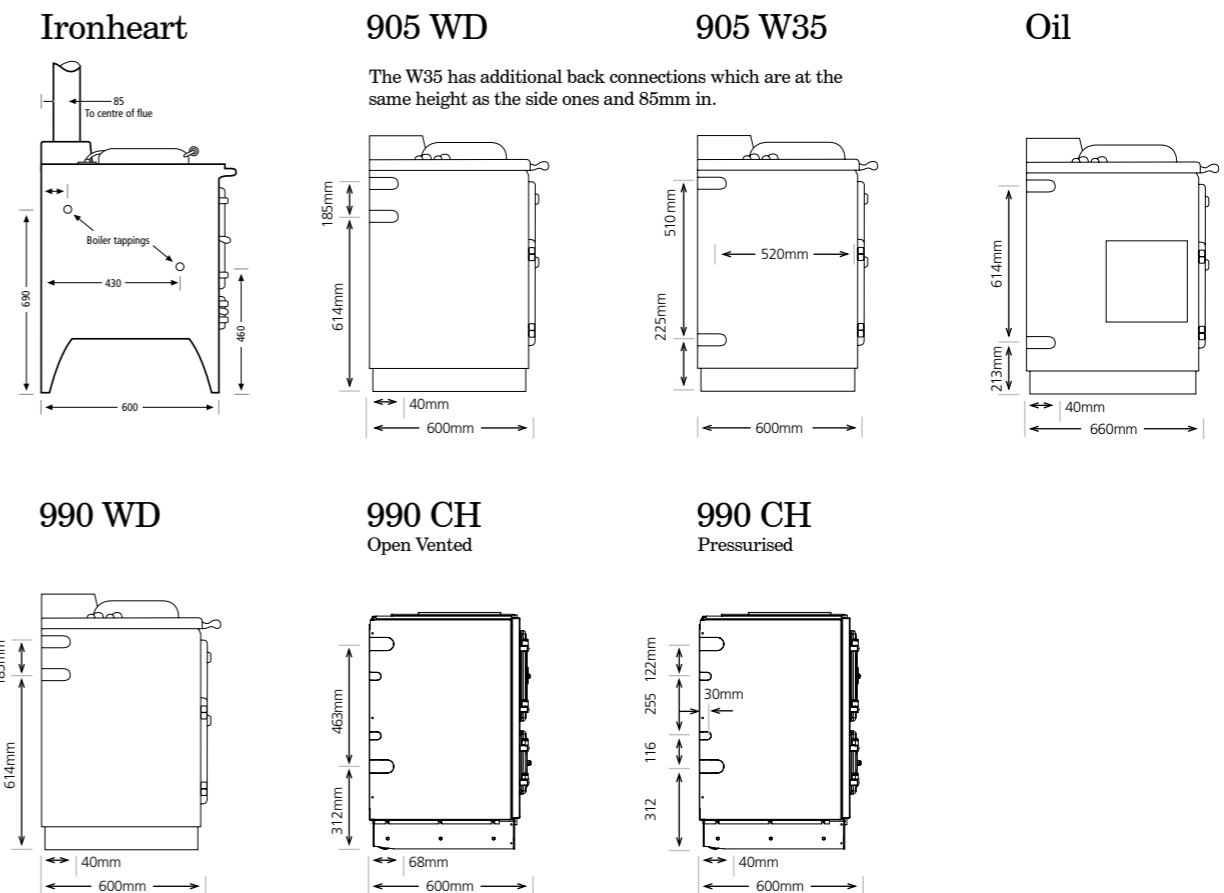
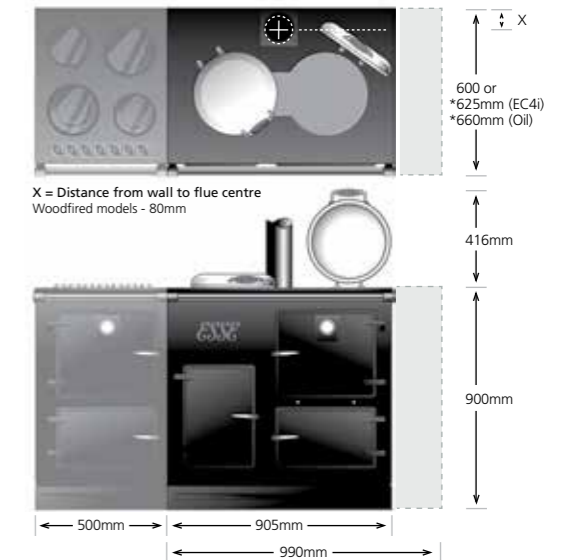
Wood-fired and oil-burning ESSEs require a properly sized and fitted flue to ensure that the cooker operates correctly. The flue carries away the products of combustion, assists the supply of air to the burner and helps to draw hot gases through the flueways around the ovens, to ensure even temperatures.

Flue performance is measured by determining the flue draught, which requires special equipment and can only be done when the cooker is installed and working. This forms part of the commissioning process.

An existing chimney or similar flue may be suitable, which must be lined prior to installation. Alternatively a new flue may be installed which should terminate clear of the roof or any other nearby building, bank or tree that might create wind turbulence affecting the flue. The flue should be of a minimum height, generally of 4.5m and as vertical as possible, keeping bends to a minimum and deviating no more than 30° from vertical.

The below diagrams illustrate where the boiler connections are located on each model.

Dimensions



BAKEWARE

From lovely lasagnes to perfect puddings and fantastic flans, your cast iron ESSE range cooker *deserves* beautiful bakeware.

Over the years, thousands of ESSE customers have requested that we create a high quality bakeware range to accompany our range cookers.

We have now unveiled a stunning range of British-made bakeware which is perfect for use in our cast iron range cookers. Some baking trays and roasting dishes within the collection have even been designed to span the width of an ESSE oven and fit directly onto the oven runners.

ESSE's range of hard anodised, heavy-duty black, two-tone enamelled and silver bakeware will help you to provide perfect savoury, sweet and speciality baked products, time after time.

The collection includes everything a keen cook might need, whatever your signature dish may be.

The range includes:

Heavy duty roasting dishes and trays – in a range of finishes and sizes.

Bakeware for breads, cakes and more – from small loaf tins to large, loose-bottom cake tins.

Silver anodised range – including everything from jam funnels to quiche and tart tins in a range of sizes.

Why not choose an ESSE kettle to sit upon your range cooker top as a stylish and functional finishing touch?

To see the full range, visit esse.com or ask your local ESSE Centre for the dedicated ESSE bakeware brochure.

Roasting dishes slide directly on to the oven runners leaving the shelf free for another dish to cook.



Pudding moulds in a wide range of sizes.



Carol Bowen Ball has teamed up with ESSE to create the beautifully useful 'Four Seasons' Cookbook. You'll find it in the 'accessories' section of esse.com

