



The electric range



Good looks that won't cost the earth...

The traditional cooking range, with its hand-crafted good looks and quality cooking, epitomises a relaxed, homely lifestyle in town or country. The Everhot offers all this, and far more, at a cost that is astonishingly down to earth.

The Everhot is an electric heat storage cooking range that simply plugs into a 13 amp socket, and needs no flue or concrete base. With a choice of sizes from 60cm to an impressive 150cm it is easy to position alongside your standard kitchen units. It gives you all the control and versatility of modern cooking methods, together with the even baking and winter warmth of the traditional range cooker.

The Everhot is a true heat storage range designed to provide both cooking and room heating. The standard full-width grill in the upper oven is another of its many advantages over other comparable ranges. To top it all, the Everhot averages less than half the energy consumption of most other traditional ranges.

Not surprisingly, for more than thirty years now, Everhot has been the choice of thousands of delighted owners across the country.

Energy saving...

The economy leader among heat storage ranges, our smaller ranges consume 85 units at recommended temperatures.

Temperature control...

Each of the cooking areas is independently controlled; you simply decide which parts you want to use and at what temperature. Unlike other ranges, there is no loss of oven temperature when the lid is open.

Background heat...

Our cookers provide background warmth in the kitchen and our ECO function allows you to control this during the warmer parts of the year. The Everhot is an all-year-round cooker.

Ease of installation...

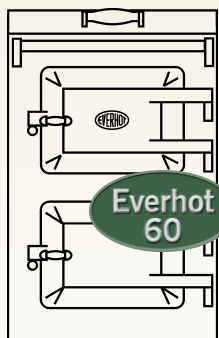
This is expertly handled by our own teams, the range is powered by a simple 13 amp supply. There is no requirement for an external vent, plumbing or concrete base. If you move house, the cooker can come too.

Elegance and versatility...

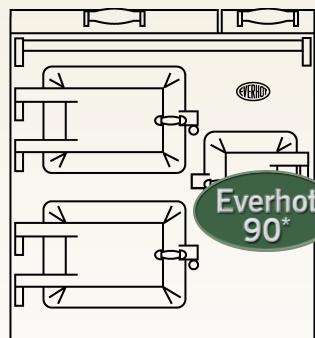
The Everhot combines classic good looks with control, versatility and reliability. Our choice of six sizes provides a solution for every discerning cook, whatever their size of kitchen.



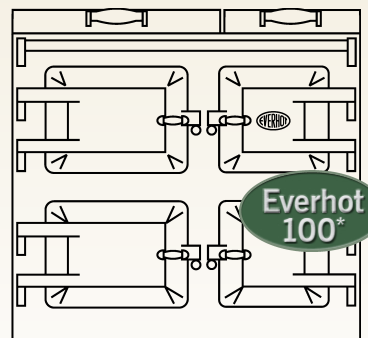
Your choice of Everhot cookers...



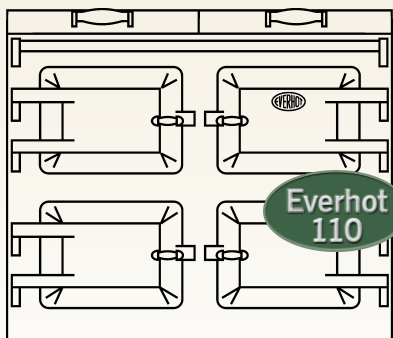
page 4



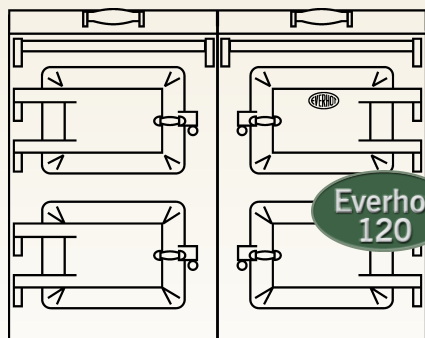
page 6



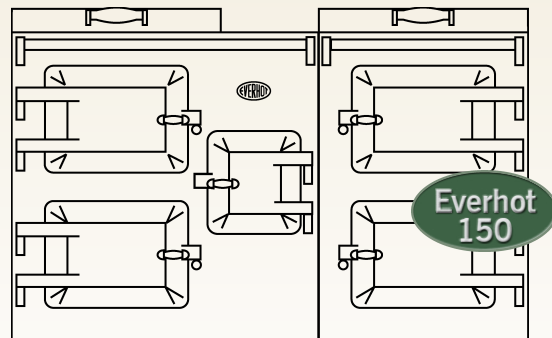
page 8



page 10



page 12



page 14

* Everhot 90 Plus & 100 Plus/100i shown below



See specification and price sheet or www.everhot.co.uk for full details

Everhot 60

The compact range that really fits in

If you love the idea of a traditional cooking range but think your current kitchen's compact proportions may not accommodate it – just think again.

The Everhot 60 fits neatly into a standard 600mm wide cooker space. With no flue or reinforced floor needed, installation is easy and non-disruptive. What's more, despite its compact proportions, it has spacious top and bottom ovens, four-saucepan hot and simmer plates and even an integral grill – a rare feature on equivalent ranges.

The lifelong investment that you'll soon fall in love with

We believe you'll soon love your Everhot, not just for its looks but also for its roots in a tradition of craftsmanship and green fuel efficiency. Originally developed more than thirty years ago for customers who needed to draw power from limited renewable resources, it's still ahead of its time.

The innovative design allows it to run at a constant temperature 24/7 simply plugged into a standard 13 amp socket – minimising power consumption and wastage whilst maximising performance and versatility.

Our cookers were originally produced at a 13th century mill in the old wool country of the south Cotswold valleys using power generated from a state-of-the-art, environmentally-friendly water turbine. Due to increasing demand, we now have a modern biomass-heated factory nearby, although our showroom and some manufacturing remain at the mill.

The heart of the home

With its gentle background warmth, its hand-crafted styling and its all round versatility, your Everhot cooker will become the heart of your kitchen.

Furthermore your Everhot cooker will be a lifelong investment which, because of its easy installation requirements, can really stay with you, in any home you choose to move to.





Everhot 90 Plus

See specification and price sheet or www.everhot.co.uk for full details

Everhot 90 series

Contemporary looks in a classic size

The Everhot 90 is designed for people who like the look and feel of a traditional standard size range. It is the ideal solution if an old range has been removed because many were built to this 900mm size.

In addition to its traditional appeal and versatility the 90 features a useful working area beside the hotplate, ideal for resting hot pans out of the oven or food preparation. In this model the controls are integrally mounted behind their own cast iron door, beside the top oven.

Everhot 90 Plus

The Everhot 90 Plus benefits from an additional simmer plate conveniently located under a second stainless steel lid. This gives the cooker a beautifully balanced look and provides useful additional cooking space.

What's hot about Everhot?

Ease of installation

No major upheavals necessary, no floors to reinforce, no flue to be installed and it runs off a 13 amp socket.

Total control

Each oven and heating surface can be independently adjusted to the temperature you require. The grill, rarely available in comparable ranges, is also independently operated. If particular cooking areas are not needed for long periods they can be turned down or switched off without affecting any other areas. On hot summer days, you won't be roasting in your kitchen unlike with other leading brands.

ECO control

Designed to give lower running costs and a cooler kitchen in summer, the ECO control provides a type of 'sleep' facility which allows the range to be dropped to a predetermined lower temperature. The ECO function can be entered manually through a button on the control box or can be controlled automatically via a simple timer function. We estimate the savings through regular overnight use to be around 15% of overall running costs. In addition, whilst in ECO mode, the cooker has a maximum load requirement of 2kW, which will particularly appeal to customers who use sustainable energy systems – wind, water, photovoltaic etc.



Everhot 90 Plus

Lifetime investment

Our ranges are beautifully engineered and will quite literally last a lifetime. Even if you move, your Everhot can move with you, as installation is so simple.

Maintenance-free

With a little care and affection your Everhot will perform trouble-free year after year, with no annual servicing requirement (unlike other ranges). Over a lifetime of ownership, this represents a considerable cost-saving.



Everhot 100i

See specification and price sheet or www.everhot.co.uk for full details

Everhot 100 series

The flagship of our range

The Everhot 100 has all the traditional style of a classic range cooker; its four cast iron doors provide a beautifully balanced appliance which forms the centrepiece of any kitchen. Behind the doors lie three ovens, on the left hand side roasting and casserole ovens, whilst behind the third lies a useful plate-warming oven. The final door conceals all the controls necessary to run the cooker.

You also have the choice of some extra magic with the Everhot 100's hotplates. The 100 can incorporate two additional options, you may include the ultimate in cooking technology with the 100i – a commercial quality induction hob – or alternatively you may prefer an additional cast iron simmer plate underneath its own lid with the 100 Plus.

The 100 Plus and 100i cookers have two lids, the 100 has a single lid over the cast iron hotplates.

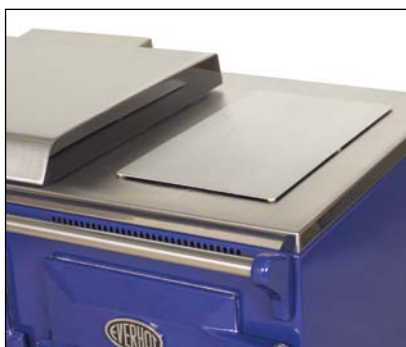
An introduction to induction

Induction hobs work by producing heat in the saucepan itself and are the most efficient way of bringing something to the boil. The heat is transferred directly to the pan meaning hardly any energy is wasted and so, for every pound spent on energy, over 90p goes directly to the pan, compared to less than 60p with other heat sources. In addition the simple controls provide a high degree of accuracy for simmering.

These state-of-the-art hobs match all our requirements for both reliability and performance; indeed they are found in many top-class restaurants around the world – in a domestic environment they should last a lifetime.

Everhot 100 options

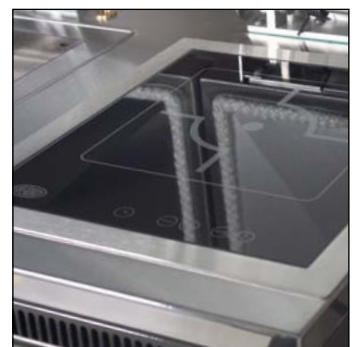
Everhot 100 – stainless steel



Everhot 100 Plus – simmer plate



Everhot 100i – induction hob





See specification and price sheet or www.everhot.co.uk for full details

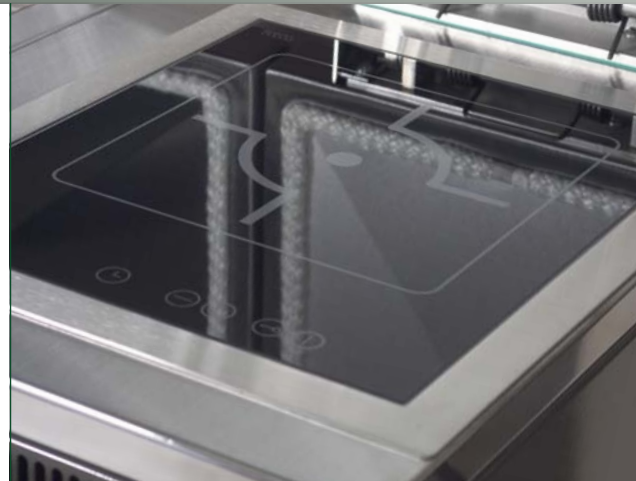
Everhot 110i

A larger cooker for a smaller space

The EVH110i is the latest addition to our range of cookers, it provides all of the oven space of our bigger cookers but is designed to fit into a slightly smaller space. It would look beautiful when incorporated into a new kitchen but is equally easy to retrofit into an existing installation.

Behind its four cast iron doors lies three full size controllable ovens whilst the fourth conceals the control box which allows you to adjust all the cooking temperatures to your own specific requirements. We envisage the ovens being used for roasting, casserole or plate warming, however the ovens are equally at home in the classic configuration of roasting, baking and casserole – one of the beauties of the Everhot is that you can simply set it to a temperature that suits you and your style of cooking. Of course, should you not need the capacity or heat from the ovens it is very simple to just turn off what is not required.

Once again the EVH110i offers a fascinating hybrid of classic cast iron hotplate cooking, whilst providing the latest in induction technology with its large, commercial quality induction hob – ideal to increase the overall hotplate space or to provide a useful facility during the summer months.





Everhot 120

See specification and price sheet or www.everhot.co.uk for full details

Everhot 120 series

Doubling the repertoire of the 60

The Everhot 120 lets you enjoy the luxury of four ovens and four hotplates – each being independently adjustable for maximum versatility.

So you can have cakes in one oven, the roast vegetables in another, a joint in the third, plates warming in the fourth – all at different temperatures. On the hotplates, a sauce simmering gently, peas boiling on another and loads more hotplate space to spare. As with the 60 the control boxes can be conveniently situated in adjacent kitchen units (or on the worktop).

Everhot 120i

The Everhot 120i has all the traditional style of a classic range cooker; its four cast iron doors provide a beautifully balanced appliance which forms the centrepiece of any kitchen.

However behind these doors lie three ovens, on the left hand side roasting and casserole ovens, whilst behind the third lies a useful additional oven for when you have a house full. With the 120i the final door conceals all the controls necessary to run the cooker.

Now, in addition to the classic cast iron hotplates, the 120i incorporates a fantastic three-zone induction hob, perfect for hot summer days or to augment the overall cooking area.



Everhot 120i





Everhot 150i

See specification and price sheet or www.everhot.co.uk for full details

Everhot 150 series

Extending the benefits of the 120

The versatility of the 120 is brilliantly extended by the Everhot 150, coming as it does with integral controls and a useful resting plate positioned between the hotplates.

This is an impressive cooking range in every sense and would not look out of place in the grandest of kitchens. Able to suit the needs of a large family, especially if you're fond of entertaining, the 150 is a cooker that will definitely fit the bill. Unlike its contemporaries, when all four ovens (and their associated heat) are not required it is simply a matter of turning off parts to suit your cooking or heating requirements.

Everhot 150i

Offering the height of technology whilst retaining the classic design, our new 150i has three independently controllable ovens, two cast iron hotplates, a useful plate warmer, and a three-zone induction hob.

The controls for the 150i hide neatly behind the centre door, whilst a touch-screen induction hob is revealed underneath the right hand lid. The range delivers real presence into your kitchen and its combination of traditional cast iron hotplate and high-tech induction is currently unique.

The state-of-the-art induction hob matches all our requirements for both reliability and performance.





Fuel type

Electric – 13 amp supply for the 60, 90, 90 plus, 100 and 100 plus.

The 100i, 110i, 120i, 120, 150i and 150 require two separate 13 amp supplies.

Servicing

No regular servicing is required – a substantial saving over a lifetime of ownership.

Background warmth

The Everhot is designed as a cooking range which also provides background kitchen warmth. When operated at our recommended working temperatures, the 60, 90, 100 and 100i will produce approximately 600W of heat, the 90 plus, 100 plus, 110i, 120i and 150i will produce approximately 700W and the 120 and 150 as much as 1200W.

Time to take control

Our digital control system allows temperatures to be set for each of the cooking areas. The control panel also provides the facility to turn off parts of the cooker when not required. All cookers come with our ECO control – see page 7 for further details.

Everhot 110i shown

The full-width radiant grill can also be used to rapidly boost top oven temperature

Cast iron hot and simmer plates



Cast iron doors



All lower ovens in stainless steel

Large ovens and removable shelves with variable height options

NB. The 100 and 100 Plus models have the third warming oven behind the top right hand door with the control box below, the 100i has the warming oven behind the bottom right hand door.

Cooker features and colour options

See specification and price sheet or www.everhot.co.uk for full details

Chrome spring handles

Spring-loaded lids



BLACK



GRAPHITE



CREAM



WHITE



BLUE



GREEN



BURGUNDY





Everhot and the environment

We are green even when you scratch below the surface

The Everhot was originally conceived by a Gloucestershire mill owner to make use of the small amount of spare energy produced by his water turbine and it is this principle of conserving energy that is at the heart of the Everhot's design philosophy.

Whether you generate power via solar, wind or water power or, like the vast majority of people, use the national grid, it makes sense to choose an appliance that has been designed to minimise energy consumption. Not only does the Everhot use a small amount of power, it uses it in a way that suits electricity generation. It trickle feeds small amounts in, rather than demanding large spikes of electricity which overloads both home producers and national networks. Obviously reducing energy consumption directly feeds through to lower running costs.

As well as the design of our products Everhot also believe in local manufacturing and offsetting any damage our manufacturing causes.

To this end all our cookers are assembled in Gloucestershire from parts that are almost exclusively supplied from the UK using energy that we largely generate ourselves.

Our head office at Coaley Mill is powered by a 25kW water turbine which was installed in 1978 and we can supplement this with a heat pump and a 10kW solar array.

Our factory is a new BREEAM (Building Research Establishment Environmental Assessment Method) 'Excellent' rated building which has been further enhanced by the fitting of a 50kW solar array. To make sure any energy shortfall is accounted for we have recently planted 10000 native trees on a 12 acre site within one mile of our factory – we can genuinely say we are a carbon negative company by a considerable margin.

Our 50kW solar array on the roof of the Everhot Assembly Plant



Do you generate your own power?

If you are one of the many thousands of households who have invested in solar panels (or wind or water power) you probably have an active interest in how your energy is being used and are benefitting from the government's FIT scheme (feed in tariff).

As well as getting paid for generating electricity there is a large financial benefit in using that energy in your own home.

An Everhot range cooker provides controllable kitchen heat and cooking throughout the year and was specifically designed for use with renewables.

A 2/3 oven Everhot plugs into a standard 13 amp socket and uses on average 500W of energy. This closely matches the output of a 4kW solar installation, as well as having the ability to 'sleep' at night when solar is unavailable and wake up with the sun. By replacing an existing oil-fired range savings of circa £30-£50 per week can be achieved whilst still receiving the government's FIT tariff.

Native woodland planted a mile from the Everhot factory



The cook's cooker

As chosen by The Cotswold Chef, Rob Rees

Rob Rees MBE is one of the UK's leading chefs and also a man who is committed to creating a revolution in the food culture of Britain. Based in the Gloucestershire Cotswolds, an area renowned for its home-grown food production, Rob is a champion of good food and good cooking. He wholeheartedly endorses the Everhot as 'the cook's cooker', and embraces its green credentials.

Rob is the former owner of a Michelin starred restaurant, however these days his role is more food consultant – he spends much of his time and energy promoting British foods worldwide. As a perfectionist, he values the perfect balance of the Everhot in its efficiency, versatility and energy-saving qualities. So you'll often find him exercising his creativity with yet another culinary masterpiece, all brought to life effortlessly on his Everhot.

"Everhot is without a shadow of a doubt the oven of my choice. In fact so much so that we bought two of them! They run off normal 13 amp sockets and have top plates and ovens that can be centred on your cooking style rather than making you have to adapt to their needs. They are efficient to run and would grace any type of kitchen with style, charisma and elegance. Watch as the Everhot becomes established as the Cotswold Chef's cooker of choice, and indeed that of professional and serious domestic cooks around the UK."

Rob Rees





THE ELECTRIC RANGE

Everhot Cookers, Coaley Mill, Coaley, Dursley
Gloucestershire GL11 5DS

Tel: 01453 890018 Fax: 01453 890958

Email: sales@everhot.co.uk www.everhot.co.uk



Design: www.carngerrish.co.uk