

### RANGE COOKERS

160 YEARS OF HOME COOKING







### LARGE CAPACITY

OVENS

TO FEED AN ARMY (OR A FAMILY)



**PATENTED** 



### **EVEN BETTER COOKING**

GREAT FOR CAKES, SPUDS AND EVERYTHING ELSE



соок

### DIRECT TO HOB

FOR SIZZLING RESULTS

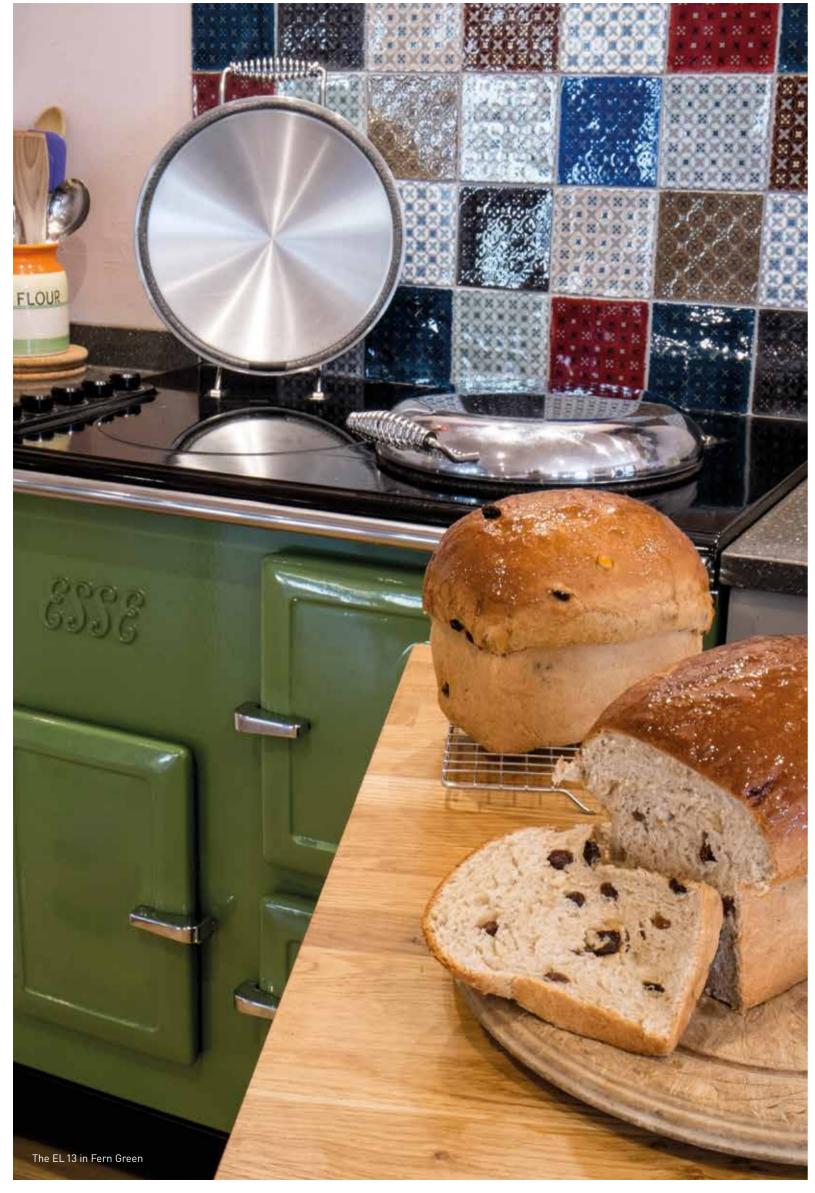


RAPID HEAT-UP TIMES

**ENERGY-EFFICIENT** 

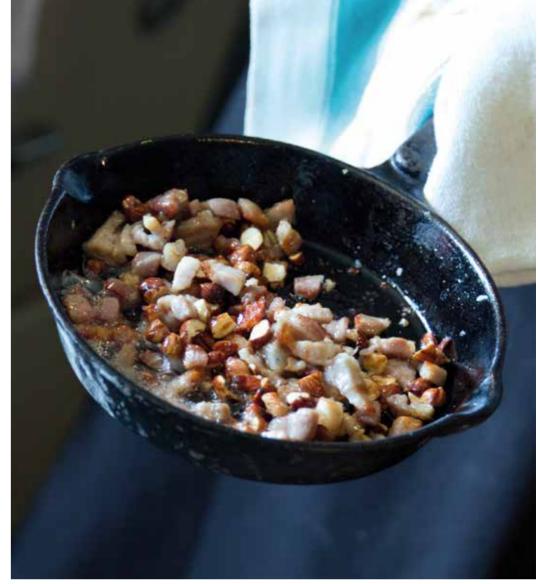
COOKING

















Since 1854 ESSE cooking stoves have used the proven principle of heat storage to combine welcoming background warmth with dependable cooking performance.

# IT'S ALL ABOUT THE COMMISSION OF THE COMMISSION

The elegant exterior of an ESSE cooker contains unrivalled heat surround engineering which optimises the flow of energy to the hotplate and all around the ovens. This ensures the ovens are evenly heated from all sides either by the hot gasses radiating from the firebox or the electrical elements positioned around the oven.

The insulated ovens conceal their generous proportions thanks to a design that maximises depth – thus retaining more heat when the door is opened. The extended surface area

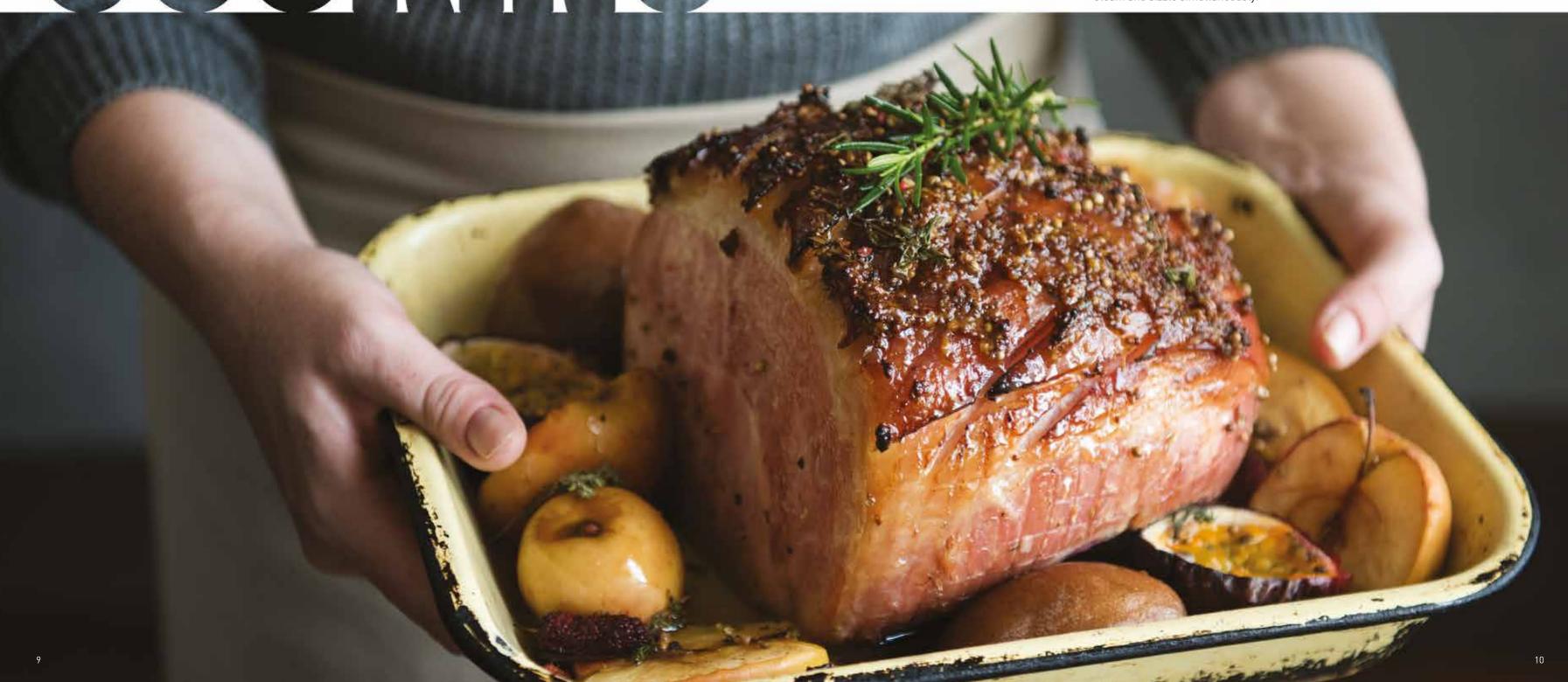
imparts an even, radiant heat for gentle, delicious baking and roasting, minimising the risk of burning food.

The indirect heat of an ESSE oven is very forgiving, meaning dishes will cook evenly on any shelf and don't require turning. Bread can even be baked direct on the floor of the oven – giving loaves a pleasingly crusty base that will always sail through the 'tap test'.

Creative cooks can also cook direct on the hotplate or – with the heat-retaining lids down – steam and sizzle simultaneously.

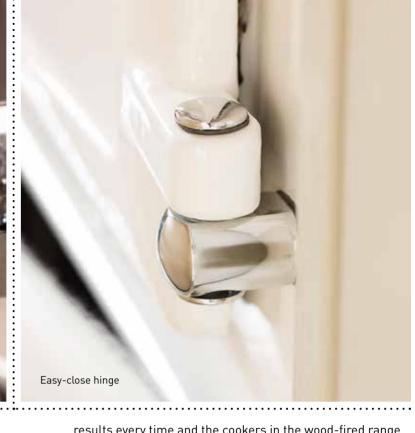
Designed to be operated from slumber setting, ovens and hob reach operating temperature within minutes, ensuring running costs remain modest. Every cooker incorporates the trademark ESSE heritage circular gauge to indicate the temperature inside the main oven.

Once you've got to know your ESSE a little better, whether you're serving multiple courses to a dozen guests at a lavish dinner party or kicking back for a cosy night in for two, an ESSE is your kitchen confidant.









ESSE stoves and cookers are handmade with pride by a dedicated team of skilled craftsmen at our factory in Barnoldswick, Lancashire.

The very first ESSE stove was produced in 1854 and the company has since established an unrivalled reputation for producing high quality cooking stoves that remain the preferred choice for discerning cooks worldwide.

We believe in building products to last and we approach customer care with a similarly long-term view. Whether taking pride of place in a farmhouse kitchen or centre stage in a contemporary open plan studio diner, your ESSE will be a cooking partner for life.

Our growing family of pioneering cookers can be powered by electricity or wood. The electric cookers' patent heat surround engineering allows for even baking results every time and the cookers in the wood-fired range are designed and tested to be the cleanest burning on the market.

> Ease and versatility are the twin touchstones of a design philosophy that prioritises ergonomic controls to make cooking a simpler, more enjoyable part of home life. Every ESSE range cooker has easy-close hinges and lids and a handy rail for drying tea towels and oven gloves.

We continue to lead the market with the introduction of new products which reflect a commitment to high quality product design, British manufacturing and performance.

While ESSE products maintain the look and feel of traditional stoves and range cookers, they all incorporate innovative technology to provide the convenience and flexibility demanded by modern life.





### ELECTRIC P RANGE COOKERS

Radiant heat with added cooking control

Our electric range cookers feature independently controlled temperature settings and ESSE's power share system continuously optimises performance to ensure all the elements work together in harmony whether a single hotplate or the whole cooker is in use.

The slumber mode oven and hotplate temperature presets maintain economical power usage, shortening heat-up times prior to cooking and our 990 models include a programmable timer for the ultimate in efficiency and control.

The high thermal mass of ESSE electric ovens provides a stable temperature and the oven surfaces are heated by our unique patented surround element technology.

This means temperatures are consistent throughout the space, so there's no need to turn dishes during cooking and they can even be placed directly on the base of the oven to cook.

Use the cast iron hotplate for boiling and frying, lower the temperature for simmering and griddling direct on the hob and when you need hot water in a hurry, the induction zone brings a panful to the boil almost instantly.

With no flue required an ESSE electric range cooker can be positioned in a location of your choice with standard power sockets. And while you're preparing a meal your ESSE is also ensuring the kitchen remains warm and welcoming at all times.

990 EL

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990mm

**990 ELX**Page 17



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500 EL

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PLUS 500
Page 23





– 500mm *–* 

— 500mm —

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13



### 990 EL





ESSE'S UNIQUE SURROUND HEAT CREATES A MORE EVEN TEMPERATURE



PRODUCING
EVEN BETTER

COOKING WITH HEART

&
SOUL
GOES ELECTRIC

ESSE's best-selling electric range cooker is the star of your kitchen – whatever the recipe and however many guests you've invited.

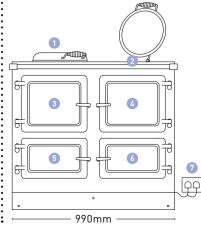
The 900 EL incorporates two independently controlled ovens, a full-width integrated grill in the top right oven, a temperatureset slow cooking oven and an induction hob alongside a cast iron hotplate and – with no flue required – this clever cooker will fit anywhere.

A programmable timer with countdown and temperature presets takes care of everything from the perfect soft-boiled egg for breakfast to cooking the Sunday roast while you enjoy a walk in the country.

The lower left oven is ideal for warming the plates for dinner or leaving a dish overnight for that delicious slow-cooked succulence.

A moisture control valve on top of the hob retains steam in the oven for baking and steaming or, when opened, allows that steam to escape for perfectly crisp roast potatoes.

- 1 Induction zone
- 2 Cast iron hob
- 3 Control panel
- 42ltr electric oven and full-width grill
- 5 Slow cook oven
- 30ltr electric oven
- ? Runs on 2 x 13AMP sockets





### 990 ELX





This electric range cooker features the same independent ovens and grill with concealed control panel as the popular 990 EL yet gives owners a little e'X'tra capacity for entertaining.

With double the hob space, the contemporary 990 ELX provides additional room for creative cooks to express themselves.

The all-new hob and striking large lids are designed with the committed foodie in mind, with a large stainless steel hotplate for direct heat cooking alongside a three-zone induction hob with touch top controls that provide instant efficient heat.

The heat-conserving rectangular lids are beautifully engineered for easy lifting and feature an elegant recessed drop hinge. When the cooker is in use the lids double up as a splashback.

From melt-in-the-mouth meringues and slow-cooked stews to deliciously crispy roast potatoes or a full English breakfast for 12, the 990 ELX is a true all-rounder; a modern classic that's ready to plug in and get to work in any setting.

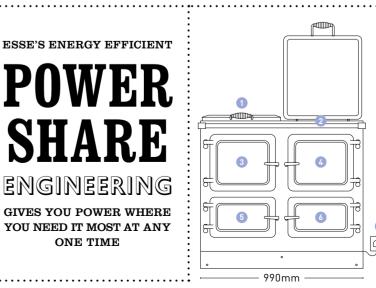
### **TAKES** MINUTES

TO HEAT UP (NOT HOURS!)

### **POWER SHARE**

ENGINEERING

GIVES YOU POWER WHERE YOU NEED IT MOST AT ANY ONE TIME



- 1 Three-zone induction hotplate
- 2 Large steel 'plancha' cooking plate
- 3 Control panel
- 42ltr electric oven and full-width grill
- 5 Slow cook oven
  - 30ltr electric oven
  - Runs on 2 x 13AMP sockets



### EL 13

#### The EL 13 has a timeless feel that combines elegance and durability.

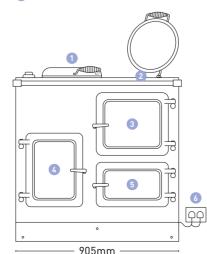
More compact than the 990 EL, the EL13 incorporates two independently controlled ovens, an integrated grill in the top right oven and a versatile combination of induction and cast iron hotplates.

Control dials are positioned to the top left of the hob and green lights indicate when cooking temperatures are reached. A steam escape valve is located at the back of hob to adjust the moisture level within the oven while cooking.

Beneath the induction cooking zone is a plate warming cupboard - indispensable when entertaining – and a removable plate rack means it can double as a warming or drying area.

ESSE's unique power share technology provides unrivalled temperature control and enables use of full cooker facilities – ovens, grill and hob, by intelligently directing power where you need it most.

- 1 Induction zone
- Cast iron hob
- 3 42ltr electric oven and full-width grill
- 4 Plate warming cupboard
- 30ltr electric oven
- 6 Runs on 2 x 13AMP sockets





WARM PLATES? **ONE INGREDIENT IMPROVES ALMOST** 

**EVERY RECIPE** 

UNWAVERING **OVEN TEMPERATURES** CONSISTENTLY **GREAT RESULTS** 



Independent controls for ovens, grill, Plate warming cupboard temperature Domed heat conserving lids to create : induction and hotplate



: set to 50°C



: steam and sizzle cooking environment



### 500 EL



### A compact electric range cooker that fits comfortably in any size kitchen.

Comprising separate top and bottom ovens, a full-width grill and a generous cast iron hotplate accommodating up to three pans, the 500 EL delivers the plug and play flexibility of a modern cooker with all the style and elegance of an ESSE.

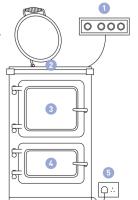
The 500 EL slots easily into the space reserved for a standard cooker, providing the beauty of a cast iron stove with the amazing roasting and baking qualities of an ESSE range.





The dials for ovens, grill and hob are neatly housed in a standalone external control panel which can be freestanding or wall-mounted.

- Control panel
- 2 Cast iron hotplate
- 3 42ltr electric oven and full-width grill
- 30ltr electric oven
- 5 Runs on 1 x 13AMP socket



UNRIVALLED COOKING QUALITIES IN A COMPACT RANGE

FROM A

FAST BOIL

TO A

LAZY SIMMER

(SAME HOTPLATE, DIFFERENT TEMPERATURE ZONES)

DESIGNED FOR DEPTH RATHER THAN WIDTH TO TO

VOLUMINOUS OVENS

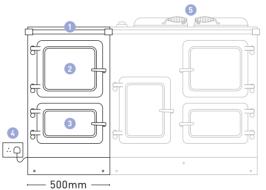


### PLUS 500

ELECTRIC COMPANION HOT CUPBOARI SHOWN WITH THE EL 13

A versatile left-hand side companion to any of our beautifully crafted cast iron range cookers, this adds two valuable strings to any serious cook's bow: perfect slow-cooking, and simple but highly effective plate warming. The Plus 500 is beautifully simple. Designed with a 400-watt element which heats the top and lower warming/slow-cooking compartments which are thermostatically controlled to between 85°C-90°C for the top compartment and 60°C-70°C for the lower compartment.

But we're not just talking about a versatile 'supporting actor'. The Plus 500 is perfectly capable of taking centre stage, enabling you to turn out mouth-watering slow-cooked dishes in your sleep. Or, for that matter, while you're at work. Specifying the optional three-zone induction hob for your Plus 500 provides additional hob cooking capacity.



- Heated top to keep your dishes warm or optional a three-zone induction hob
- 2 42ltr electric warming/slow-cooking oven
- 3 30ltr electric warming/slow-cooking oven
- Runs on 1 x 13AMP socket
- 5 The PLUS 500 is available as a companion to another ESSE range cooker



YOU'VE COOKED

### THE PERFECT SUNDAY ROAST

SERVE IT UP WITH WARM PLATES

### IDEAL PARTNER

YOUR ESSE RANGE COOKER







### WOOD-FIRED RANGE COOKERS

Put soul back into your cooking with the natural heat of a real fire

There's nothing like cooking on a wood-fired wholesome natural food.

A wood-fired ESSE takes slow-cooked casseroles and tagines to the next level and elevates baking to an art form: sourdough and sponge cakes never tasted so good.

ESSE has pioneered the development of cleanburning, low emission stoves for over 160 years and each model extracts every last calorie of heat from the wood, emitting minimal smoke and leaving only a tiny amount of ash.

And when it comes to reducing our carbon footprint, sustainably sourced seasoned firewood is one of the most environmentally friendly fuels available.

ESSE's deep, heat-retaining ovens provide a ESSE range cooker to rekindle your passion for stable and even temperature, so dishes don't need to be turned during cooking.

> Firebox and flue controls give an impressive level of temperature adjustment and generous hotplates feature graduated temperature zones for the perfect boiling or simmering point.

> A wood-fired ESSE range cooker creates a focal point at the heart of the kitchen and the heat from the firebox fills the entire room with radiant, welcoming warmth.

All the best parties end up in the kitchen and you'll quickly discover your ESSE is the life and soul... whatever the occasion.









### 990

WOOD-FIRED RANGE COOKER WITH OPTIONAL HOT WATER BOILER

A firm favourite, the ESSE 990 With three large ovens and a huge cast wood-fired range cooker is probably the cleanest-burning appliance of its kind, thanks to its British patented twin catalytic converter technology.

iron hotplate, this clever cooker caters for all tastes. The fourth door houses the glassfronted firebox; so you can check on your fire easily and add fuel without fuss. Independently rated as over 85% energy-efficient, the ESSE 990 is classed as an exempt appliance suitable for use in UK smoke control zones.

The 990 is also available with an optional domestic hot water boiler.

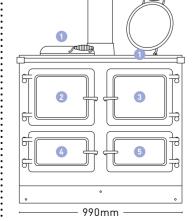




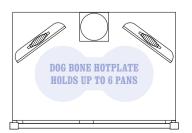


CLEANEST WOOD-BURNING COOKER INTHE WORLD?

\*PROBABLY\*



- 1 Cast iron dogbone hotplate
- 2 Firebox accommodates 360mm logs 3 42ltr wood-fired oven
- 4 30ltr wood-fired oven
- 30ltr wood-fired oven





### 905

WOOD-FIRED RANGE COOKER WITH OPTIONAL HOT WATER BOILER





The ESSE 905 is clean-burning, fuel-efficient and a pleasure to use. Fuelled by chunky logs up to 45cm long, when loaded up before bedtime, the dependable 905 will still be radiating warmth at breakfast.

This classic cast iron wood-burning range cooker is perfectly suited to the modern kitchen. The three-door, two oven range cooker – with a combined oven capacity of 72 litres – and large 'dog bone' hotplate can feed a family with ease.

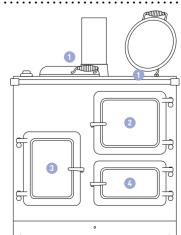
Partner with a companion like the 500 EL or Plus 500 to convert the 905 into an incredibly versatile five-door range cooker. Choose the 905 and add a domestic hot water boiler to the appliance which can supply piping hot water with minimal effect on cooking performance or fuel consumption.

### BIG ENOUGH TO FEED A SMALL ARMY

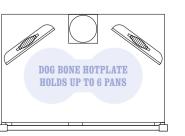
WITH

2 LARGE OVENS & 6-PAN HOTPLATE





- 1 Cast iron dogbone hotplate
- 2 42ltr wood-fired oven
- Firebox accommodates 450mm logs
- 4 30ltr wood-fired oven



HOLDS UP TO 6 PANS

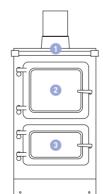
905mm





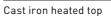
### PLUS 1

WOOD-FIRED RANGE COOKER WITH OPTIONAL HOT WATER BOILER



- 1 Large 'target' hotplate
- 2 Firebox accommodates 360mm logs
- 3 30ltr wood-fired oven







Deep oven fits 300 x 400mm roasting dish

Think you don't have space for a cast iron range cooker? Think again: the PLUS 1 offers you all the pleasures of wood-fired cooking, on a smaller scale – with one deep oven, and a large variable heat zone hob.

This mini wood-burning range cooker has two aspects to its personality. It's ideal as a standalone unit in locations with limited space, and equally perfect as a partner to your ESSE electric range – providing you with an extra oven, and a large 'target' hotplate.

Inside the cast iron oven door, there's an inner glass door – allowing you to keep a close eye on your view, and to enjoy the flickering flames.

A highly versatile and beautifully engineered stand-alone cooker, it would also make the perfect companion for a larger ESSE range cooker, such as the EL 13. Not only would that give you gargantuan cooking capacity; you'd also have the choice of modern electric touch-of-abutton convenience, or the earthier pleasures of cooking over a fire you have lit and tended.

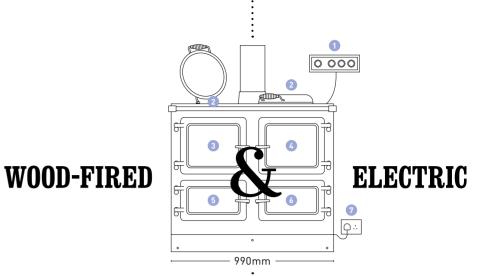
### A STAND-ALONE SOLUTION

WHEN SPACE IS AT A PREMIUM

### COOKING HEATING COMFORTING HALL IN ONE



**BEST OF BOTH** 



#### ROLLED INTO ONE BEAUTIFUL RANGE COOKER

- 1 Electric control panel
- 2 Cast iron hotplate
- 3 Firebox accommodates 360mm logs
- 42ltr electric oven
- 5 30ltr wood-fired oven
- 30ltr electric oven
- 7 Electric half runs on 1 x 13AMP socket



### 990 HYBRID

WITH OPTIONAL HOT WATER BOILER

The best of both worlds: the convenience and control of electric power with the cosy glow of a real fire. When your head wants the ease and convenience of electric power, but your heart still yearns for a real fire, ESSE has the answer.

Opening the beautiful firebox door on the left 
to the outer edge of the hotplate to reduce reveals a window through which you can gaze upon a real fire that generates enough warmth to heat a room up to 40m<sup>2</sup>.

Behind the lower left door is an oven which derives its heat from the firebox for the rustic wood-fired roasting and baking performance that enthusiastic amateur cooks associate with ESSE.

The firebox also powers the large circular hotplate on the left of the hob, which can reach temperatures of up to 400°C and accommodate up to three pans; simply move the temperature from a rolling boil to a steady simmer.

The right-hand side of the ESSE Hybrid is an all-electric affair, comprising two cooking ovens, a full-width grill and a generous hotplate. This delivers fingertip control and flexibility with the style and elegance of an ESSE.

The external control panel can be wallmounted or can stand on a worktop. The ESSE Hybrid electric range cooker requires 1 x 13AMP plug socket and a six-inch flue.

# 6 COLOURS AVAILABLE

Indulge your inner interior designer

When you place an ESSE at the heart of your kitchen, choosing the ideal colour is key.

Strike the perfect tone from our wide choice of colours – ranging from earthy and natural pastel shades to vivid blues and dramatic reds.

Since the early 1900s ESSE cookers have been finished in our factory with a lustrous glass enamel. The three stage hand sprayed coating of coloured glass is fired to the surface in our furnace at a temperature of 800°C. An optional colour offering is a matt finish. This look is achieved using a high performance, specialist heat-proof paint. The colour application process takes several days.





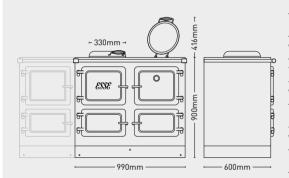
## TECHNICAL SPECIFICATIONS

#### —— ELECTRIC MODEL TEST METHOD ——

In a controlled factory environment maintaining an average room temperature of 15°C the cooker is run at slumber for 1hr. All controls are turned up to full and within 1hr, full temperature on all cooking zones are reached. It is then run for a further 1hr, to simulate cooking.

The cooker is then returned to slumber for a remainder of 24hrs. Temperature measurements are taken every second and power readings taken at key points. Heat up to max + 1hr cooking = 5kW in 2hrs. The cooker runs at less than 2kW/hr once at max temp.

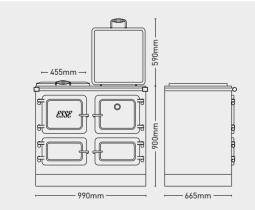
#### 990 EL



	Electricity supply	2 x 13AMP 220 – 240
	Weight	327k
	TOP OVEN CAPACITY	42 litre
	W: 360mm H: 305mm D: 460	)mm
	BOTTOM OVEN CAPACITY	30 litre
	W: 360mm H: 205mm D: 460	)mm
	Power consumption in slum	ber 0.4kW/h

HEAT UP TIMES (from slumber)	
Top oven from 155°C to 240°C	15 mins
Bottom right oven from 70°C to 175°C	15 mins
Cast iron hotplate from 150°C to 400°C	30 mins
Cast iron hotplate from 150°C to 200°C	7 mins
Induction	Instant
Compatible with extraction hood	

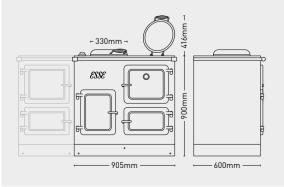
#### 990 ELX



Electricity supply	2 x 13AMP 220 – 240V
	Optional 40AMP
Weight	327kg
TOP OVEN CAPACITY	42 litres
W: 360mm H: 305mm D: 46	0mm
BOTTOM OVEN CAPACITY	30 litres
W: 360mm H: 205mm D: 46	0mm
Power consumption in slum	ber 0.5kW/hr

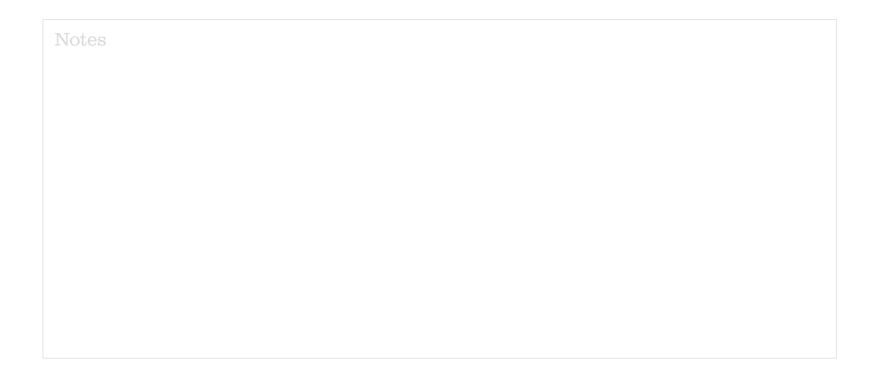
Top oven from 155°C to 240°C	15 mins
Bottom oven from 70°C to 175°C	15 mins
Hotplate from 65°C to 200°C	12 mins
Three-zone Induction	Instant
Compatible with extraction hood	

#### **EL** 13

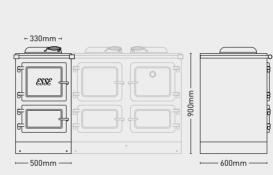


Electricity supply	2 x 13AMP 220 – 240V
Weight	281kg
TOP OVEN CAPACITY	42 litres
W: 360mm H: 305mm D: 460	mm
BOTTOM OVEN CAPACITY	30 litres
W: 360mm H: 205mm D: 460	mm
Power consumption in slumb	per 2/3 or 0.66kW/hr

15 mins
15 mins
15 mins
30 mins
10 mins
Instant



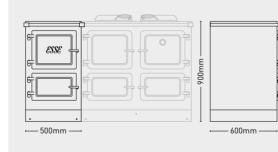
#### 500 EL



Electricity supply	1 x 13AMP 220 – 240V	
Weight	200kg	
OVEN CAPACITY	42 litres	
W: 360mm H: 305mm D: 460r	nm	
BOTTOM OVEN CAPACITY	30 litres	
W: 360mm H: 205mm D: 460r	nm	
Power consumption in slumb	er 0.32kW/hr	

HEAT UP TIMES (from slumber)	
Top oven from 155°C to 240°C	20 mins
Bottom oven from 70°C to 175°C	15 mins
Cast iron plate from 150°C to 400°C	35 mins
Cast iron hotplate from 150°C to 200°C	7 mins

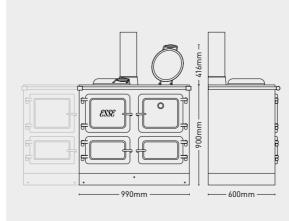
#### **PLUS 500**



Electricity supply	1 x 13AMP 220 – 240V
	Optional 40AMP
Weight	99kg
TOP OVEN CAPACITY	42 litres
W: 360mm H: 305mm D: 460r	mm

BOTTOM OVEN CAPACITY	30 litres
W: 360mm H: 205mm D: 4	60mm
TEMP THERMOSTATICALLY CONTROLLED	
Тор	85°C to 90°C
Bottom	60°C to 70°C

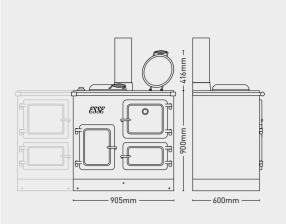
#### 990



Energy rated	A+
Weight	450kg
Hotplate capacity	Up to 6 pans
Suitable for continuous burning	Yes
Radiant output to room	3-5kW/h
Max efficiency % EN 12850 (wood)	74.8%
Flue pipe diameter	6 inch (150mm)
Afterburn 2™ technology	Yes
Optional hot water boiler	Yes

TOP OVEN CAPACITY	42 litres	
W: 360mm H: 305mm D: 460mm		
BOTTOM OVEN CAPACITY	2 x 30 litres	
W: 360mm H: 205mm D: 460mm		
CLEARANCE FROM NON-COMBUST	IBLES	
Side: 7mm		
CLEARANCE FROM COMBUSTIBLES	5	
Side: 20mm Back: 40mm		
Firebox can accommodate up to 360r	mm logs	

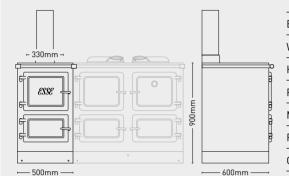
39



Energy rated	А
Weight	370kg
Hotplate capacity	Up to 6 pans
Suitable for continuous burning	Yes
Radiant output to room	3-5kW/h
Max efficiency % EN 12850 (wood)	74.5%
Flue pipe diameter	6 inch (150mm)
Afterburn 2™ technology	Yes
Optional hot water boiler	Yes

TOP OVEN CAPACITY	42 litres
W: 360mm H: 305mm D: 460mm	
BOTTOM OVEN CAPACITY	30 litres
W: 360mm H: 205mm D: 460mm	
CLEARANCE FROM NON-COMBUSTI	BLES
Side: 7mm	
CLEARANCE FROM COMBUSTIBLES	
Side: 20mm Back: 40mm	
Firebox can accommodate up to 450n	nm logs

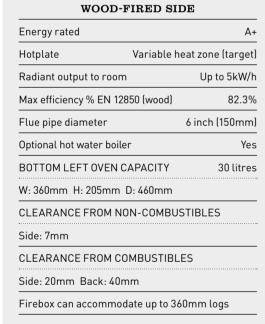
#### PLUS 1

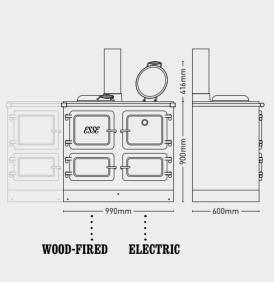


Energy rated		A+
Weight		195kg
Hotplate	Variable heat zone (target)	
Radiant output to room		Up to 5kW/h
Max efficiency % EN 128	50 (wood)	82.3%
Flue pipe diameter		6 inch (150mm)
Optional hot water boiler	•	Yes

BOTTOM OVEN CAPACITY	30 litres
W: 360mm H: 205mm D: 460mm	
CLEARANCE FROM NON-COMBUSTIE	BLES
Side: 7mm	
CLEARANCE FROM COMBUSTIBLES	
Side: 20mm Back: 40mm	
Firebox can accommodate up to 360m	m logs

#### **990 HYBRID**





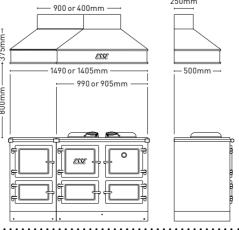
Electricity supply	1 x 13AMP 220 – 240V
Weight	450kg
Hotplate capacity	Up to 3 pans
TOP RIGHT OVEN CAPACITY	42 litres
W: 360mm H: 305mm D: 460	lmm
BOTTOM RIGHT OVEN CAPA	CITY 30 litres
W: 360mm H: 205mm D: 460	lmm
HEAT UP TIMES (from slumb	er)
Top right oven from 155°C to	240°C 20 mins
Bottom right oven from 70°C	to 175°C 15 mins
Cast iron plate from 150°C to	400°C 35 mins

### **EXTRACTION HOODS**

Compatible with flueless electric cookers, our hoods 'draw' the air through their easy-clean filters, neutralising unwanted odours and vapours.

With a choice of four settings, our hoods deliver a maximum extraction rate of 1000m³/hr. For maximum convenience, they can be operated manually or by using a 10 minute auto-programme.





NB: We are constantly developing and improving our products and we reserve the right to alter specifications without prior notice. COOK0219. Due to the limitations of the printing process, it is not possible to replicate cooker colours exactly as shown in our printed material. But trust us, they're better in person

### COMPANION **MODELS**

Complement your cooker and complete your kitchen with one of our companion products











#### 500 EL

**ELECTRIC • PAGE 21** 

The ideal electric standalone cooker or companion appliance. Up to three pans can be used simultaneously on the hotplate, which is also suitable for direct to cast iron hob cooking. The bolster lid creates a 'steam & sizzle' cooking environment.

Supplied with a slimline external control panel with a 1.5m cable that can be wall mounted or stand alone on a worktop. Both the top and lower ovens can be used independently. The hot plate and grill are also independently controlled.



#### PLUS 1

WOOD-FIRED • PAGE 31

A mini wood-burning cooker for locations with limited space or the ideal wood-fired companion to your ESSE electric or gas fired range.

One deep oven and a large cast iron variable heat zone hob with a glass viewing window to control your fire.

Offering an alternative way of cooking on wood you can cook within the firebox directly over hot embers.

Our mini wood-burning cooker is the choice for heating and cooking in the reception lodge at River Cottage HQ.

#### **PLUS 500**

**ELECTRIC • PAGE 23** 

13AMP power supply with push on/off control to left of towel rail.

Two warming chambers and either a heated or non-heated anodised black top.

Oven temperatures set to reach 85°C

Can be used for warming plates, drying out foods or slow cooking

Optional addition of a three-zone induction hob instead of the anodised black top.



### INCREASE YOUR CAPACITY

**EXPAND YOUR OVEN SPACE BY COMBINING ONE OF OUR COMPANION PRODUCTS WITH** ANY OF OUR ESSE RANGE COOKERS











### MEET THE **ESSE FAMILY**

ESSE stoves have been at the warm heart of the home for more than 160 years.

While heating trends may have evolved since we produced the first ESSE stove in 1854, we believe the deep, room-filling warmth of our stoves and range cookers remains the cosiest source of home heating.

Although ESSE products maintain the look and feel of traditional stoves and cookers, the innovation that underpins these hand-crafted appliances is very definitely 21st century.















































#### TRIED AND TESTED

**1854** National hero and pioneer of modern nursing, FLORENCE NIGHTINGALE, was passionate about ESSE cookers and would use no other brand at her field hospital. in Balaclava during the CRIMEAN WAR.

1909 Explorer SIR ERNEST SHACKLETON relied upon an ESSE cooker to provide hot food and warmth to his shore party during his British ANTARCTIC EXPEDITION. The ESSE 'Mrs Sam' stove still stands in Shackleton's base hut at Cape Royds.

**1985** ESSE makes its big screen debut appearing alongside SIR ROGER MOORE as JAMES BOND in \*\* 'A View To Kill'.

2019 And today, ESSE stoves provide heat on HRH PRINCE CHARLES'S estate at Dumfries House in Ayrshire and they are counted on to provide delicious food in Hugh Fearnley-Whittingstall's RIVER COTTAGE kitchens.



RANGE COOKERS





#### Contact us

Got a question for us here at ESSE? Please do get in touch.

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