



# EC4i Electric Induction



The Authentic Original



MASTER STOVE  
MAKER SINCE 1854

# EC4i Four ovens - 124 litre cooking capacity



## EC4i - The most efficient cast iron range cooker

Each electric oven in the EC4i can be operated independently so energy is not wasted heating ovens that are not in use. The fan oven has achieved the coveted 'A' rating for energy efficiency, and together with the other 'B' rated ovens and induction hob, the EC4i is clearly the most efficient cast iron range cooker available. This well-equipped range cooker combines classic country style with technically-advanced, fuel-efficient features.

- 1 2kW, 37ltr Fan Oven.** Heats up quickly from cold and offers even cooking temperatures throughout the space: great for batch cooking as the same results will be achieved on each shelf. Recommended cooking times can be reduced for this oven, saving even more energy.
- 2 2kW, 37ltr Conventional Oven with 2kW Grill.** This capacious oven is ideal for roasting and baking; particularly perfect for pies, pastries and breads. At lower temperatures, it can also be used as a slow cooker - ideal for tender Christmas turkey!
- G** Unlike many traditional range cookers, the EC4i includes a full-width grill so you don't have to compromise the way you cook. The grill can also make this main oven a browning oven. The oven ceiling behind the grill is also self cleaning.
- 3 900W, 25ltr Slow Oven (120°C).** The slow oven has been designed for cooking melt-in-the-mouth stews and casseroles. It's also well-suited to speciality recipes such as meringues and can be used for warming pre-cooked dishes without drying them out.
- 4 900W, 25ltr Conventional Oven.** A useful secondary oven, perfect for Yorkshire puddings and all the trimmings that complement a roast dinner. Thanks to each oven's independent operation, you could even bake dessert in here while your meal cooks.

All four ovens are easy-clean and have handy 'slam-shut' doors.

# EC4i Five zone induction hob



## Induction - The most efficient form of electric hob cooking

The EC4i features a five zone induction hob for more efficient cooking:

1 x 2.4kW induction zone with 3.7kW Boost

2 x 1.85kW induction zones with 2.5kW Boost

1 x 2.3kW induction zone with 3.2kW Boost

1 x 1.4kW induction zone with 1.8kW Boost

Induction only heats the pan directly, not the hob; therefore the hob remains much cooler and is not only safer but spills do not burn onto the surface, so it's easier to clean the hob too. Induction hobs are extremely responsive and offer precise control - pans will heat quickly for fast boiling but induction zones also allow low simmering temperatures to be easily maintained for delicate sauces.



With no wasted heat, induction is the most energy-efficient way of cooking; making it better for the environment and better for your pocket. Our tests have shown the EC4i's induction hob will boil a pint of water 80% faster than its ceramic counterpart. The EC4i also features a timer function, power boost, pause and child lock.

# EC4i Four-oven induction-hob electric range cooker

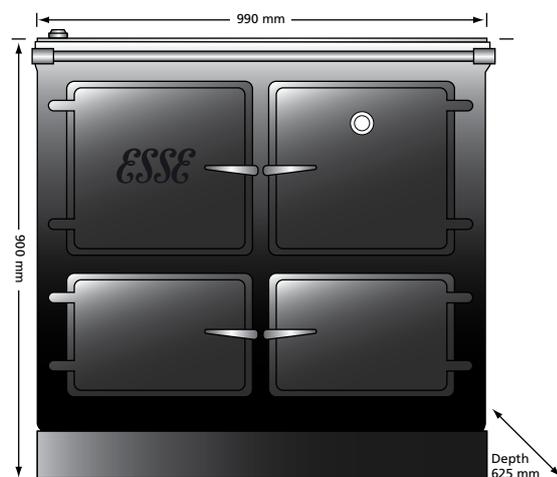


Matching extractor is available as an optional extra



## The ideal range cooker for the modern home.

Like all ESSE cookers, the EC4i is available in 20 different colours and is built with pride in Britain. Because there is no flue to consider - it can be located anywhere within your kitchen. The cooking capacity of the EC4i is extremely impressive, with four ovens providing a generous 124 litres of combined oven space. Heating quickly from cold, the individual electric ovens can be turned on and off independently and the stylish induction hob offers the ultimate in energy-efficiency. The hob surround is created from hard-anodised aluminium, which is even tougher than stainless steel. The EC4i is hand-crafted with the same care and attention for which ESSE has been renowned since 1854. It combines timeless ESSE style with a range of energy-efficient, modern benefits and will last for generations, with the very minimum of maintenance.



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