

**ESTABLISHED IN  
1854  
ESSE IS THE  
UK'S ORIGINAL  
STOVE  
MANUFACTURER**

30 hungry mouths to feed in -45°C, you need a stove that won't let you down. When Shackleton set out to conquer the Antarctic he needed a stove that would perform in the most hostile conditions on the planet. He chose ESSE.



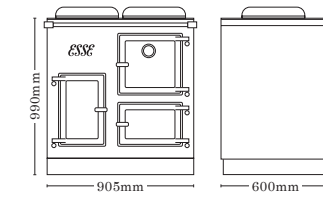
SHACKLETON'S EXPEDITION TEAM

**ESSE**

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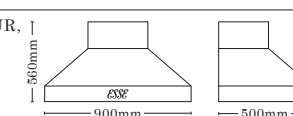
**EL - 13 AMP  
SPECIFICATIONS**



<b>OVEN CAPACITY</b>	
TOP OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	42 LITRES
BOTTOM OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	30 LITRES
<b>HOB</b>	
1 x 330mm DIAMETER INDUCTION ZONE 1 x 330mm DIAMETER CAST IRON HOTPLATE	
<b>HEAT UP TIMES (FROM OFF)</b>	
TOP OVEN TO 240°C	41 MINUTES
BOTTOM OVEN TO 175°C	30 MINUTES
CAST IRON PLATE TO 400°C	40 MINUTES
INDUCTION	INSTANT
<b>HEAT UP TIMES (FROM SLUMBER SETTING)</b>	
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 LESS THAN 1kW	
<b>WEIGHT</b>	281kg
<b>ELECTRICITY SUPPLY</b>	REQUIRES 13Amp 220 - 240V

**OPTIONAL EXTRACTION HOOD**

CAPACITY 1,000 CUBIC METRES PER HOUR,  
4 SPEED EXTRACTION FAN,  
REMOVABLE WASHABLE FILTERS



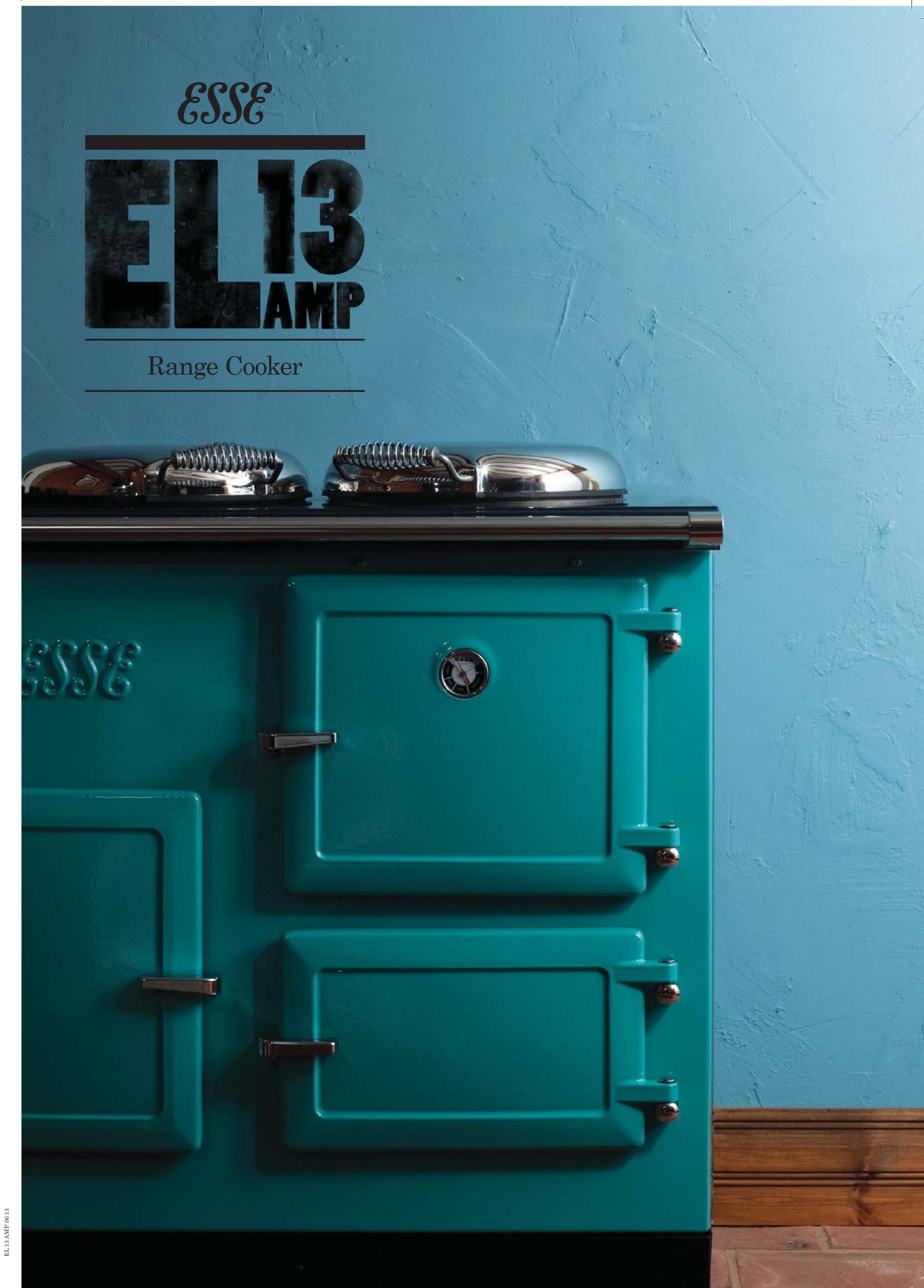
All ESSE range cookers are available in a variety of colours. Your local dealer can guide you through our range to ensure you find the perfect ESSE for your home.

Certain colours attract an additional charge, please refer to price list. To find your local ESSE dealer simply contact us by phone, email, or check on the ESSE website [www.esse.com](http://www.esse.com)

All ESSE products are made in Britain.



ESSE RANGE COOKERS ARE USED AT RIVER COTTAGE



## IT'S FROM UP NORTH BUT WILL GO ALMOST ANYWHERE

Freedom. That's the inspiration driving our latest invention. Freedom and versatility. A robust, cast iron range cooker that can be fitted wherever there's a 13Amp electric source. Two large ovens. One wide radiant grill. A cast iron hotplate. An induction zone, warm plate unit and it's made by ESSE of Barnoldswick: over 150 years of domestic technology wherever you'd like it.



## THE INGREDIENTS

Background heat  
Freedom  
Energy save  
Independent controls  
Radiant grill  
Top and bottom ovens  
Cast iron hob  
Induction plate  
Plate warming cupboard  
Twenty colours  
Slumber control  
Servicing (optional)

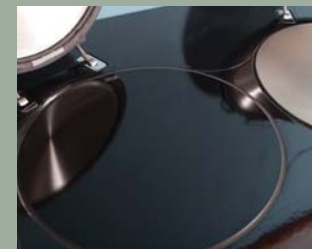
Slumber setting. Preset the ovens and hotplate to lower the temperatures when you can't be there.



Grill your food evenly because the element is full width and radiant.



Induction hob for instant heat and cast iron hotplate for your traditional range cooking.



The EL13 features a spacious plate warming cupboard.



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



Independently controlled temperature settings, turning one unit lower or 'off' will not affect the others.

## THE METHOD

Gently warm the kitchen with the EL13 heat storage cooker. When set to slumber it will faithfully tick over when you can't be there. Or simply use it as an 'on' or 'off' appliance. The grill, ovens and hob are controlled independently.

Weighing 281kg your EL13 will be suitable for most floors without any need for reinforcement. Blend well, there isn't any requirement for an outside wall flue so it can be positioned anywhere there's a 13Amp electric supply.

Each cooking unit has independently controlled temperature settings, turning one unit lower or 'off' will not affect the others. When units are being used concurrently then available power is intelligently shared between them. The controls are analogue, why would we have digital on such classic engineering? Illuminated displays glow red when rising to preset temperatures, green when the temperature is reached and flashing red on cooling.

Grill your food evenly because the element is full width and radiant.

Surround heating isn't common in range ovens which is why we've applied for a patent on ours. It avoids the 'grilling' effect often associated with elements placed above and below the unit. The main cooking oven reaches 250°C, great roast spuds.

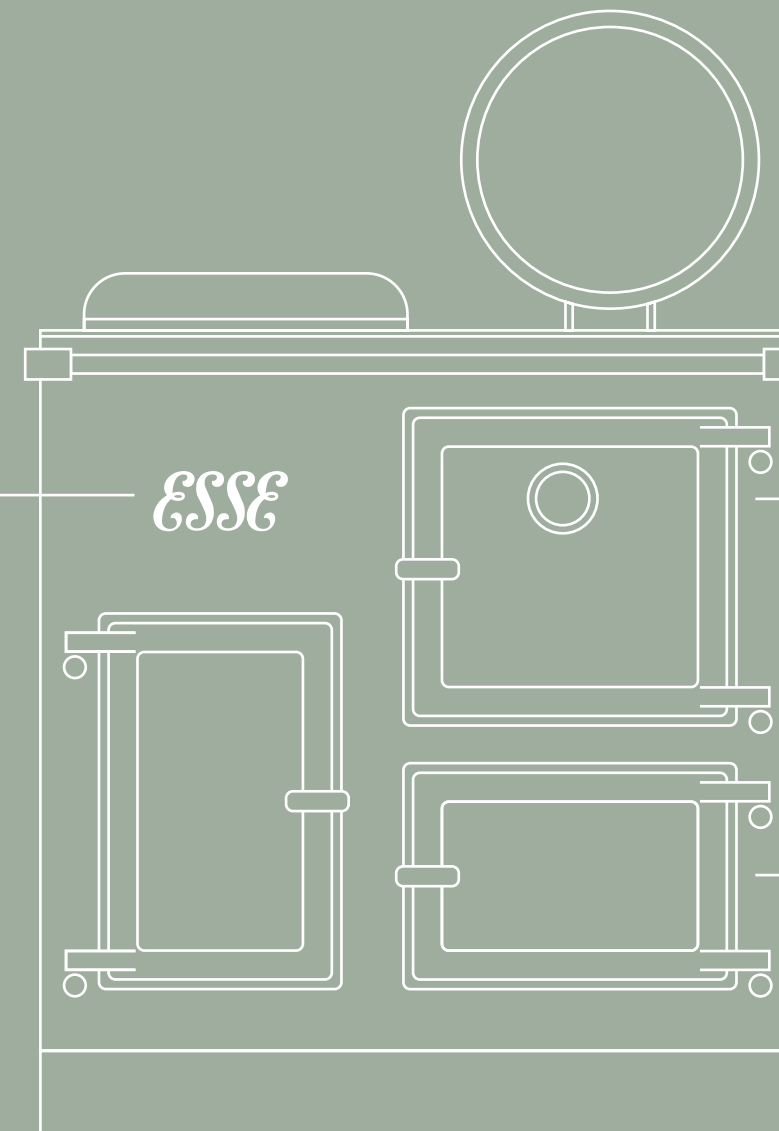
Use the cast iron hotplate for boiling or frying, anything up to 400°C, lower the temperature for simmering or direct hob cooking. Fast boiling? The induction zone is perfect. There's another clever, economic facility: its slumber setting. Preset the ovens and hotplate to lower the temperatures when you can't be there.

Your EL13 is iron. The front, doors and top are assembled from cast iron and then beautifully vitreous enamelled. But you have to weigh up twenty colours.

You won't need seasoning. Some people are put off buying range cookers through stories of annual servicing. Well, don't be. If treated with the same care and attention most of us put into cooking, your EL13 will take care of itself.

Enjoy Life.

The Esse name means our ovens are backed by over 150 years of craftsmanship and heritage.



The front, doors and top are beautiful vitreous enamelled cast iron.

Ovens are independently controlled allowing you to use as much or as little as you like.