

EL-13

ESSENTIALS

INSTRUCTIONS

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STATUTORY WARNINGS

Please read these operating instructions carefully for full information on the safe installation, use and care of your new Esse appliance.

This appliance must be correctly installed in accordance with the manufacturer's instructions by a suitably qualified person.

We cannot accept responsibility for damage to persons or items due to poor or incorrect installation of this appliance.

Make sure that the voltage and frequency of the mains supply correspond to the details on the cooker data plate which is located on the inside of the plate warming cupboard door.

Maintenance and servicing work must only be carried out after the power supply has been disconnected by switching off at the socket and removal of both plugs.

Due to our policy of continuous innovation, we reserve the right to adjust or modify our product without prior notification.

Do not let children near the oven during use to avoid the danger of burns or injury. Use of the appliance by the elderly or infirm should be supervised.



NOTE

An electromagnetic field is generated when the induction hob is activated. Although unlikely that this could affect a pacemaker or other medical device, we recommend that individuals with these devices consult the device manufacturer or your doctor if you have concerns.



WARNING

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



WARNING

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire, **NEVER** try to extinguish a fire with water, instead switch off the appliance, cover the flame with a lid or use a fire blanket.



WARNING

Danger of fire: do not store items on the cooking surfaces.



If the Induction zone glass is cracked or broken the cooker **MUST NOT BE CONNECTED** and no part of it may be used. Switch off and unplug the appliance to avoid possibility of electric shock.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Any spillages on the heat conserving lids should be removed from the lid before opening.

Do not use Steam cleaners to clean any part of this appliance.

This appliance is not intended to be operated by means of an external timer or separate remote-control.

This appliance can slip if placed on a raised platform.

If the any of the supply cords are damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Induction Zone: After use, switch off the hob element by its control and do not rely on the pan detector.

During cooking, food naturally produces steam, which is vented away to prevent excessive build-up within the ovens. As steam can condense to water droplets on the cooler outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

TECHNICAL DATA

Fig.1 EL Cooker data plate

Manufacturer:	Esse Engineering Ltd Long Ing, Barnoldswick, Lancashire, BB18 6BN, England		
Type:	Esse Cooker	Model:	"EL13 AMP"
Voltage	230 Volts	Input	2 X 13Amp
Supply	50 Hz ~		
Serial No:	EL-		

The cooker data plate is located on the inner door panel of the plate warming cupboard.

UNPACKAGING YOUR NEW COOKER.

Unpack your New Esse Cooker, removing all of the outer packing and accessories from the top and bottom ovens, including protective film on the door liners. At this time please examine the cooker for any damage to the enamel finish and hob glass.

Any damage to the cooker or anything missing, please contact your supplier for advice.

We ask that you dispose of any packaging in a safe responsible manner and recycle where possible.

INSTALLATION.

You must be aware of the following safety requirements & regulations:

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space.

Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with: All relevant British Standards / Codes of Practice and the relevant Building / IEE regulations

Location of the Oven

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

CONNECTING YOUR COOKER

For your own safety we recommend that a competent person installs your cooker. This cooker is designed to be installed using two standard 13 Amp plugs. A qualified electrician is not required.

Electrical connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (located on the inner door panel of the lower right hand oven door).

Connecting the power supply cable to the mains

The appliance is supplied fitted with two 1.5 metre cables and two normalized 13 amp plugs which correspond to the load indicated on the data plate. Before making the connections check that: the circuit breakers or fuses of the home system can support appliance load (see data plate); the power supply system has a sufficient earth connection which complies with the provisions of current regulations and the law; there is easy access to the socket. Do not use reducers or adapters as these could cause heating or burning.

BEFORE USING YOUR COOKER

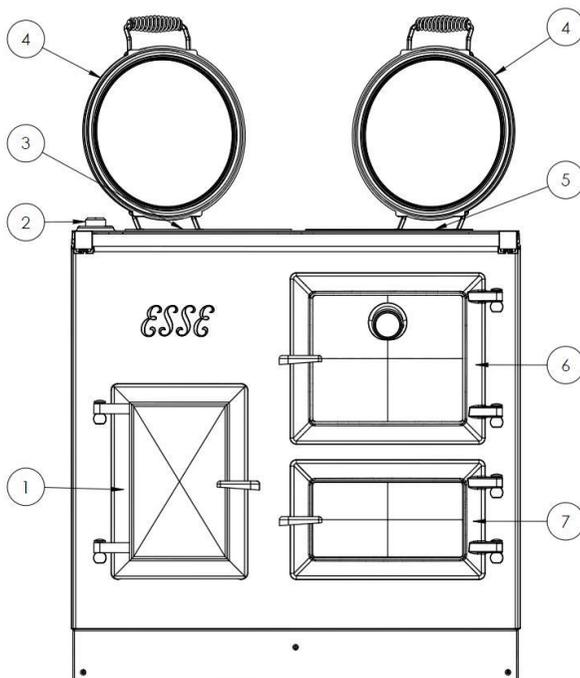
Remove plastic protective covers from inner door panels; lift up lids and hinge covers.

Before you cook for the first time, it is recommended that both ovens be switched on to the highest setting for about an hour to burn off any initial odours

The grill should also be turned on for 15 minutes with the top oven door left open, before it is used for the first time.

YOUR COOKER.

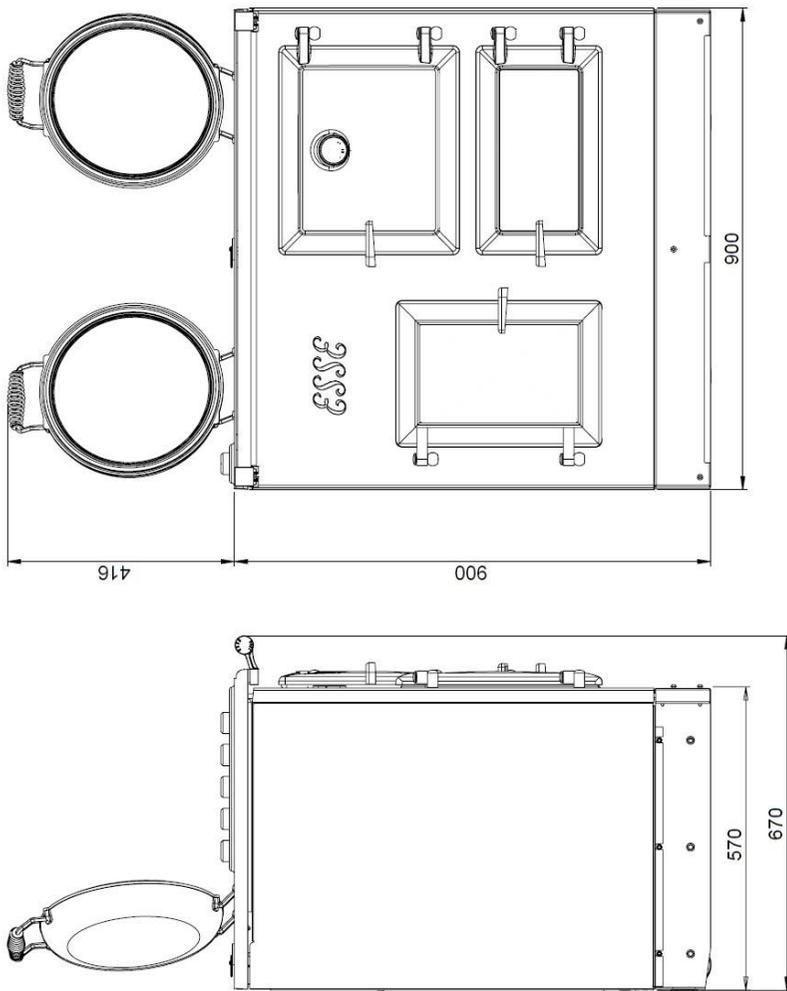
Fig.2 EL Cooker



1	PLATE WARMING CUPBOARD.
2	CONTROL PANEL.
3	INDUCTION ZONE.
4	HEAT CONSERVING LIDS.
5	CAST IRON HOTPLATE.
6	TOP OVEN & GRILL.
7	BOTTOM OVEN.

SPACING AND DIMENSIONS.

Fig. 3 EL Cooker Dimensions



The cooker is not to be grouted or sealed at the back or sides of the worktop as if any maintenance is required the cooker will have to be pulled away from the wall at the rear. This is to allow the cooker top to be lifted.

The cooker weighs 327kg and so the floor must be capable of withstanding the load.

Make sure the cooker is level, use packing pieces if necessary.

The cooker does not require access via the side panels once it is installed, however we do ask that a 10mm gap is provided at the rear of the cooker and a 3mm gap between the cooker sides and any adjoining non-combustible work surfaces that may be fitted is provided, this is to allow for the safe removal of the top plate should this be required at a later date. If the adjoining work surfaces are combustible, a 20mm gap is required.

It is not recommended that any wall cupboards are fitted above the cooker as steam may cause damage.



NOTE

Before using your cooker remove plastic protective covers from inner door panels; lift up lids and hinge covers.

COMMISSIONING CHECKLIST

To assist with any potential guarantee claim please complete the following information:-

To be completed by the installer.

Dealer the appliance was purchased from:

Name:

Address:

Telephone No:

ESSENTIAL information:

Date Installed

Model Description:

Serial No:

Installation Engineer:

Company Name:

Address:

Telephone No:

Commissioning Checks – to be completed and signed:

Has the use of the appliance, operation and controls been explained? Yes No

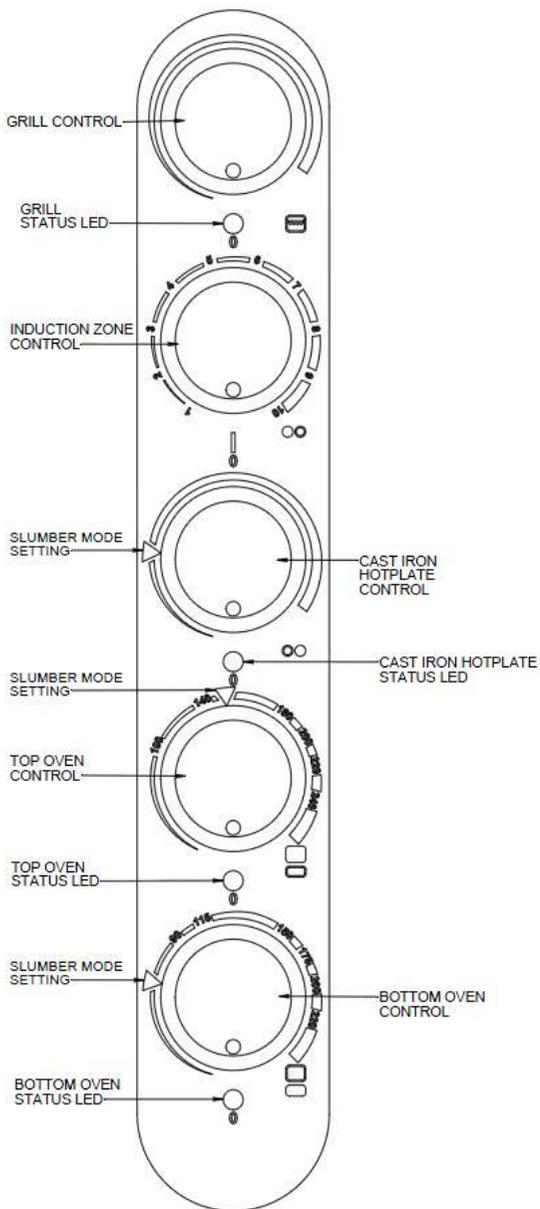
Instruction book handed to the customer? Yes No

Signature:.....

Print Name:.....

CONTROL PANEL

Fig.4 EL Cooker control panel.



OVENS, GRILL, WARMING CUPBOARD.

The ovens work by modulating the power between the cast iron hotplate, the top oven, the lower oven and the plate warming cupboard. If both ovens and the hotplate are on, the cooker will modulate the power to reach the selected temperatures, but if only one oven or the hotplate is turned on it will heat up more quickly.

The cooker is designed to be used on slumber mode for the majority of the day giving off a constant background heat and can then heat up quickly to the required cooking temperatures when required.



NOTE

The cooker consumes less than 1kW in slumber mode at a room temperature of 18°C.

The top and bottom oven are controlled thermostatically and the temperature markings on the controls are in °C. To switch one of the ovens on, turn the corresponding knob clockwise to the desired temperature. The indicator light will glow red to show that the oven is heating up and will glow green when the oven has reached selected temperature. Similarly when the control is moved to a lower temperature the red light will flash until the oven has reached the selected temperature, once the selected temperature is reached the LED will glow green again. The control shows a red flashing light after the oven has been switched off to indicate residual heat.

The top oven

This oven has a patented 3kW wrap around element and a 3kW grill element. **The grill is a full width grill and takes priority over the top oven control.** The Top oven and grill can never be on together, if the grill control is on at any position, then the top oven will not work until it the grill is switched off.

The thermometer in the top oven door is only a guide to actual oven temperature. The reading will be incorrect when the door is or has been opened and will recover once the door closed.

The lower oven

This oven has a patented 3kW wrap around element and is used as a smaller capacity, high or low temperature oven.

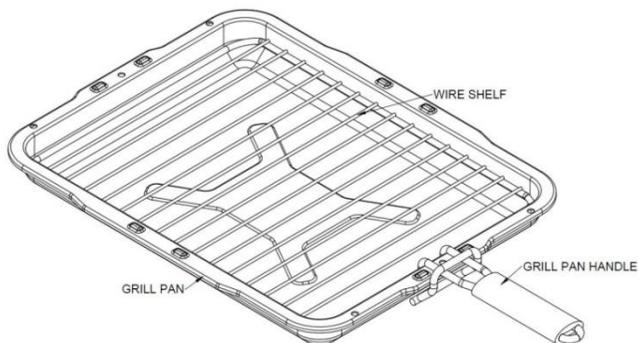
SAFETY POINTS

- When using the oven shelves ensure they are placed correctly between the shelf runners.
- Always use oven gloves when removing food from either oven or the grill.

The grill

The grill has a 3kW element fixed in the top of the top oven. Turn the control clockwise to turn the grill on and increase the temperature. The grill can take up to four minutes to reach full operating temperature from cold. The neon indicator will remain red for this time until the temperature is achieved. When grilling place the grill pan and wire shelf onto an oven shelf which is already pre-positioned height wise in the top oven. The grill pan should be handled using the tool provided, locate the tool around the rim then move to locate it in the centre of the pan

Fig 5. Grill pan.



GRILL SAFETY POINTS,

- When attaching the grill pan handle make sure it is in the middle of the grill pan,

- Do not leave the grill pan handle attached to the grill pan whilst grilling, as it will become hot. Use only when moving the grill pan,
- **Only operate the grill with the top oven door open.**
- Ensure the oven shelf height is correctly positioned before placing the grill pan on it.
- The towel rail may become **HOT** after long periods of using the grill.
- Do not place towels or any other items over the towel rail when grilling.
- Do not line the grill pan with Aluminium foil.

The warming cupboard

The warming cupboard is heated automatically when either of the ovens is switched on. The wire plate and cutlery basket sits inside the warming compartment and the temperature can reach up to 50°C. The plate rack holds up to six plates. Alternatively the cupboard can be used as a proving oven.



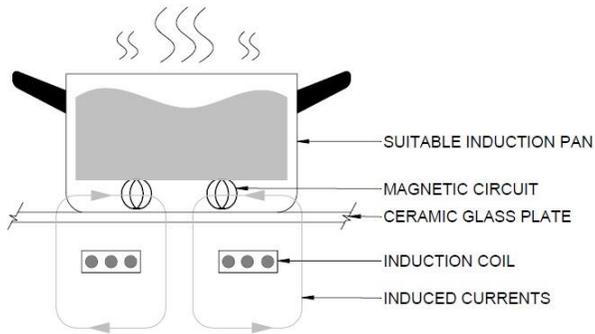
WARNING

If the cooker is on for prolonged periods, any plates left in the plate warmer will become hot!

INDUCTION ZONE

Induction cooking is a safe, efficient and economical cooking method. It works by electromagnetic vibrations generating heat directly in the pan, rather than traditional electric hob technologies that indirectly heat through a glass surface or metal plate. As a result of the induction technology, the glass surface only heats up due to heat transfer from the pan.

Fig 6 Induction Cooking



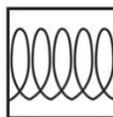
Before using the induction zone, read this guide, taking special note of the 'safety warnings' section.

Choosing compatible Cookware

Induction hobs require cookware that is magnetic. New pans suitable for induction cooking will be marked 'Induction' or with the symbol shown in fig 8. These can be easily checked with a magnet.

Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan, see Fig. 7.

Fig. 7



Induction

- Most homes will already have cast iron or stainless steel pans that will be suitable. You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

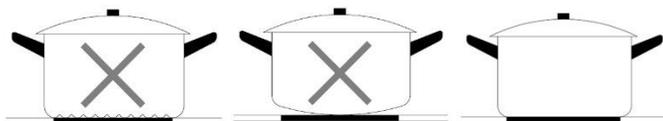
Fig.8



- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware. Some aluminium pans available have a magnetic core inserted in the base which will make them suitable. Esse do not recommend these pans as they have been known to cause issues with induction hobs.

Pans should have a thick flat base. Do not use cookware with jagged edges or a curved base.

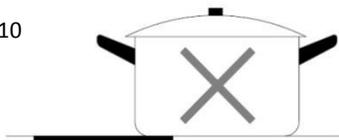
Fig.9



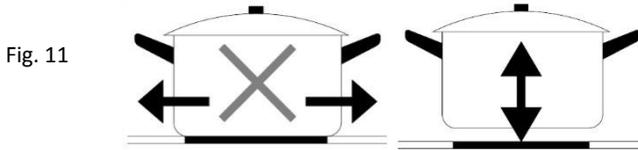
Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Pots less than $\varnothing 145$ mm could be undetected by the hob.

You can use multiple pans on the induction zone, but one pan must always be covering the centre of the glass.

Fig. 10



Always lift pans off the induction hob – do not slide, or they may scratch the glass.



Using your Induction Hob

The induction zone works on a separate power supply and as such does not have a slumber mode setting but is an on demand hob. Induction zone specifications are Ø330mm with a 2kW element.

The Induction unit has 9 power settings and a timed full power boost setting (P).

LEVEL	POWER	LEVEL	POWER
Booster "P"	2000W	5	700W
9	1500W	4	500W
8	1300W	3	300W
7	1100W	2	200W
6	900W	1	100W

When selected, the boost function will deliver the full 2kW power for 10 minutes and then the induction unit will shut off. This cycle needs to be completed and the control knob turned to the (0) off position before another power level is then selected.



The minimum pan size for the induction zone is Ø130mm.

NOTE

This Induction unit has a built in cooling fan which comes on when the induction unit is switched on and the temperature exceeds 50°C and will go off once the temperature drops below 45°C, regardless of whether the induction is turned on or off. When the unit is set to slumber mode, this should only take a matter of minutes however

when the cooker is at the higher end of the temperature scale (i.e. cooking) this can take longer to turn off.

- Never use utensils with rough bases.
- It is important that any spillage is dealt with before the hob is used again, otherwise it may become baked on.
- Do not place or leave an empty pan on the hob, nor put metal utensils or objects on or too near the hob as they may become hot.
- Remove any spillage of high sugar content, such as jam, immediately. Use a pan, which is large enough to prevent boil over or spillage.
- Before using the hob for the first time we recommend you clean the glass surface with ceramic hob cleaner and conditioner, such as Hob-brite. This applies a thin protective film to the hob, making it easier to clean and prolonging its life.
- It is essential to use pans suitable for induction cooking. These have to have a ferrous content, so cast iron and magnetic stainless steel are ideal but copper, aluminium and ceramic pans will not normally work.
- Never use the hob as a work surface as damage may occur to the smooth surface.
- The heat conserving lid should be left up after use to allow for better cooling.

CAST IRON HOTPLATE

The cast iron hob is Ø330mm and has a 3kW Element.

From the OFF setting it takes approximately 40 minutes to reach 400°C Centigrade, or 31 minutes from 150°C Centigrade to 400°C Centigrade when in slumber mode. Heat up times were checked with the heat conserving lid down and at a room temperature of 18°C

Always use solid machined flat base pans to ensure the best contact on the hotplate and subsequent heat transfer. Cast iron pans usually work well.

- Never use utensils with rough bases.
- It is important that any spillage is dealt with before the hob is used again, otherwise it may become baked on solid and difficult to remove.
- Always keep the hotplate cover down when the hob is not in use to conserve energy.

OVEN STEAM VENTS

The EL cooker incorporates oven steam vents in both the top and lower oven.

The top and bottom oven steam vents are linked together and can be adjusted by either opening or closing the top steam vent on the top of the cooker.

Figure 12 shows the steam vent closed. When using the oven in this method, condensation can form on the inside of the oven door and run off when the door is opened.

Fig. 12 Top oven steam vent closed.

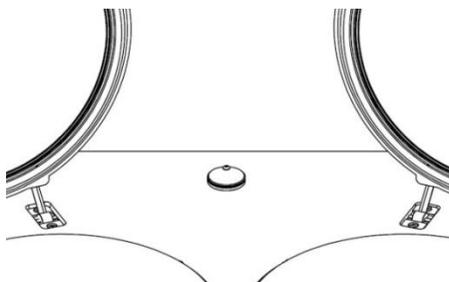
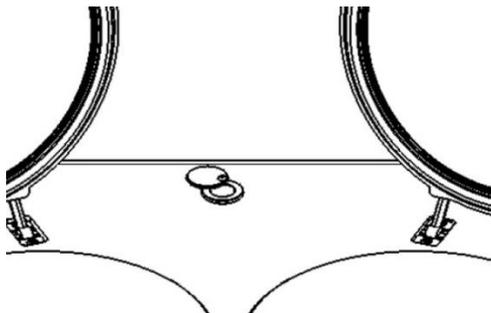


Figure 7 shows the steam vent opened. This operation is achieved by rotating the steam vent cover disc either clockwise or anti-clockwise on the top of the cooker.

Fig. 13 Top oven steam vent opened.



WARNING

Steam is very hot and can burn.
Care should be taken and a suitable protective oven glove or mitt be used whilst operating the oven steam vents.

CARING FOR YOUR ESSE

Your Esse cooker is very easy to keep clean.

The cast iron hotplate helps to keep its self clean, by carbonising cooking spills and splashes. Just brush off the carbon dust. For stubborn stains, don't be afraid to use a wire brush on the cast iron hotplate and inside the ovens.

Splashes and spills on the vitreous enamel should be wiped away as soon as possible, using a damp soft cloth. Micro-fibre cloths are especially good for this. Never use a cold wet cloth on any enamelled surfaces as the thermal shock can cause crazing.

If spills have become baked on to the enamel, use a soap filled pad, not too coarse, so as to avoid scratching enamel. DO NOT use oven cleaners.

Likewise the inner door panels and inner bolster lids can be cleaned with a cream cleanser or for more stubborn marks, a soap filled pad. The linings will show marks and discolour with use, but with regular cleaning will maintain its look for longer.

The chromed bolster lids and handrail can be cleaned with a damp soapy cloth, followed by a wet cloth, finishing by polishing with a clean dry cloth.

The enamelled surfaces can be cleaned with glass cleaner to help get a good streak free shine. Any spillage of milk or fruit juices on to the enamelled surfaces must be wiped up straight away, as the acidity may stain the front.

Some components such as the side panels are powder coated (painted) and nothing abrasive should be used on them. Use a soap filled pad instead.

If the cooker is finished in the 'Matte Black' painted finish, additional care must be taken not to use any chemicals or abrasive cleaners. Use a light brush or lint free cloth instead.

If the cooker is not going to be used for an extended period of time, we advise that the cooker be cleaned thoroughly, the ovens and hotplate can be wiped over with a light coating of cooking oil, the bolster lids left up and the doors left slightly ajar.

During the life of your cooker it may be necessary to adjust the door handles and change the door ropes. The door handles can be adjusted using the adjustment screw on the lift up latch part of the handle. A video on how to adjust the door handle is on the Esse TV section of www.esse.com. Replacement door ropes can also be purchased from www.esse.com

EXTRACTION.

An extractor may be used with this appliance. See your local Esse dealer or www.esse.com for details.

GUARANTEE.

Your ESSE is guaranteed against defects arising from faulty manufacture for 2 years when supplied by an ESSE Specialist.

Upon registration of the warranty, ESSE will extend the guarantee period to 5 years from purchase. Your details must be registered with us by either returning the completed warranty card or by completing registration on-line at www.esse.com. The warranty must be registered within 1 month of installation to qualify for the 5 year warranty.

The appliance must be only used for normal domestic purposes and in accordance with our instructions, be correctly installed and serviced.

The guarantee does not cover:

Installation

Wear and tear

Parts deemed to be replaceable or service parts including electrical components that may be replaced during the normal usage of the appliance.

Enamel damage caused by impact, spillage, water ingress or condensate attack from flue or by using unsuitable fuels.

This guarantee is personal to the original purchaser and not transferable.

Any stove or defective part replaced shall become the Company's property

INTERMITTENT USE OF YOUR COOKER

In the event of intermittent use and prolonged shutdown, it should be noted that in some circumstances enamel may be displaced due to ingress of damp. Whilst this is rare, it is most likely to occur in situations where the unused cooker remains in an unheated property. There is a layer (known as the ground coat) between the vitreous enamel surface and the cast iron. Ground coat is porous and if exposed (e.g. after a chip in the vitreous enamel coat), may allow damp to penetrate behind the vitreous enamel and spread through the ground coat. Surface oxidation of the cast iron may

thereafter occur, causing the vitreous enamel to fall off. Such damage will not be covered by your warranty. We recommend that a light coating of petroleum jelly be applied to any damaged areas when the cooker is not in use to help keep out the damp, in addition to following the 'caring for your Esse cooker' instructions on page 27.

CUSTOMER CARE

In the event you should require spare parts, please order through your ESSE dealer or by contacting Esse via telephone (01282 813235) or our website, www.esse.com.

Should you have cause for dissatisfaction with your cooker, you should contact your ESSE dealer, who will, in most instances, be able to offer you immediate assistance. You will be required to give the following details.

- Your name, address and postcode.
- Your telephone/contact details.
- Clear and concise details of the fault.
- Model and serial number of the cooker (found on the inside panel of the bottom right hand oven door).
- Purchase date (please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls).

We will then check that we have an accurately completed warranty card, if not then any work carried out may be charged.

We will assess the nature of the complaint and either send replacement parts for your dealer to fit, send an engineer to inspect & report, or send an engineer to repair. If the fault is not actually due to faulty workmanship but some other cause such as misuse or failure to install correctly, a charge will be made to cover the cost of the visit and any new parts required, even during the warranty period. Home visits are made between 08.30-1700 hrs Monday to Friday, and are arranged for either a morning or afternoon appointment.

CERTIFICATE & DECLARATION OF CONFORMITY FOR CE MARKING

Company contact details:

ESSE Engineering Ltd.
Long Ing, Barnoldswick, Lancashire, BB18 6BJ, United Kingdom
Tel: 01282 813 235 Fax: 01282 816 876 TomosStJohn@esse.com

ESSE Engineering Ltd. declares under their sole responsibility that their:

EL 13AMP Electric Range Cooker
990EL Electric Heat Storage Range Cooker

comply with the Essential Requirements of the following EU Directives:

Low Voltage Directive 2014/35/EU
EMC Directive 2014/30/EU
RoHS 2 Directive 2011/65/EU

and further conform with the following EU Harmonized Standards:

EN 60335-2-6:2015
EN 61000-6-3:2007+A1:2011
EN 61000-6-1:2007

Dated: 09 November 2017

Position of signatory: Production Engineer

Name of Signatory: Tomos St John



ESSE Engineering Limited, Ouzledale Foundry, Long Ing, Barnoldswick,
Lancashire

BB18 6BJ

Tel. 01282 813 235, **Fax:** 01282 816 876

Website and On-line Store <http://www.esse.com>