



ESSE

.....
RANGE COOKERS

ELECTRIC · WOOD · GAS · OIL

.....
EVEN BETTER COOKING
SINCE 1854



990 EL

THE ELECTRIC RANGE COOKER

Whatever the recipe, however many you've invited – the 990 EL will never cramp your cooking style.



The 990 EL Electric range cooker



The 990 EL Electric range cooker

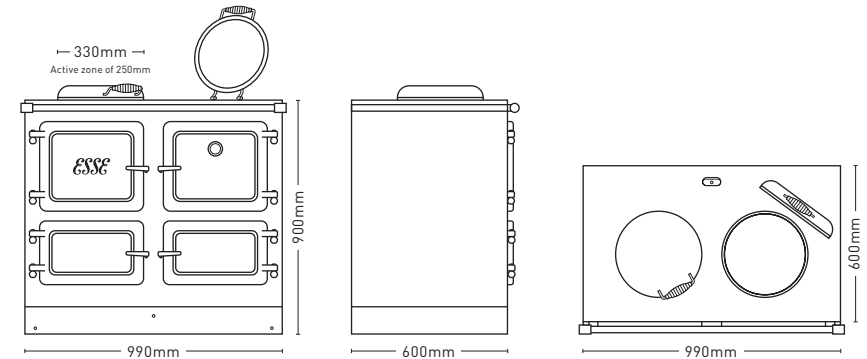
The 990EL benefits from patented heat surround technology that 'wraps around' each oven for completely even temperatures. This allows you to cook on the oven floor for oven bottom dishes. All controls are neatly housed behind the upper left door, and, with no flue and powered from two 13Amp sockets, this clever cooker will fit anywhere.

Plus with two sizeable independently controlled ovens, a full width integrated grill and both induction hob and cast iron hotplate, which are all fully controllable and offer fast response times, the 990EL offers everything you need from a modern appliance but with the timeless beauty of a traditional range cooker, all with running costs from as little as £1 per day.



Fast efficient induction cooking and traditional cast iron hotplate

The adjustable oven vent for moist bread baking or dry roasting



MODEL 990 EL

ELECTRIC RANGE COOKER

Weight	327kg
Electricity supply	2 x 13AMP 220-240V (Power surge protected)

OVEN CAPACITY

Top oven	42ltr
Lower right oven	30ltr
Lower left oven	30ltr

OPTIONAL EXTRACTION HOOD

Capacity 1000 cubic metres per hour
4 speed extraction fan
Removable washable filters

HEAT UP TIMES (FROM OFF)

Top oven to 240°C	41 mins
Lower right oven to 175°C	30 mins
Cast iron hotplate to 400°C	40 mins

Induction hob Instant

HEAT UP TIMES (FROM SLUMBER SETTINGS)

Top oven from 155°C to 240°C	16 mins
Lower right oven 70°C to 175°C	14 mins
Cast iron plate from 150°C to 400°C	31 mins

You can add any of our companion products to the 990 EL for additional oven space. Visit esse.com for more information.

EL13AMP

THE ELECTRIC RANGE COOKER

Enjoy the 'best of both' with classic cast iron construction, heavy duty ovens, beautiful enamelling and the reassurance of a traditional range cooker combined with the controllability and responsiveness of modern technology.



The EL13Amp Electric range cooker with ESSE Plus 500 Electric Companion

The EL13Amp looks and feels robustly timeless, yet it is also brimming with innovation for maximum energy-efficiency and 'intuitive' ease-of-use including ESSE's unique power share feature for unrivalled temperature control. With no flue, the EL13Amp can be positioned anywhere in the kitchen; just plug in and cook.

Add the Plus 500 Electric Companion Hot Cupboard for additional capacity – ideal for warming plates and temperature set perfectly for slow-cooked dishes. Choose the three zone induction top for additional hob capacity. Or opt for the Plus 1; a 50cm companion or stand-alone 'mini woodburning range cooker'. Plus 1 is also available as a domestic hot water boiler model.



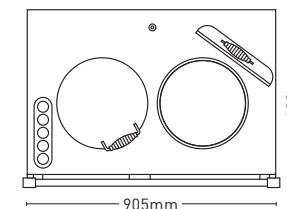
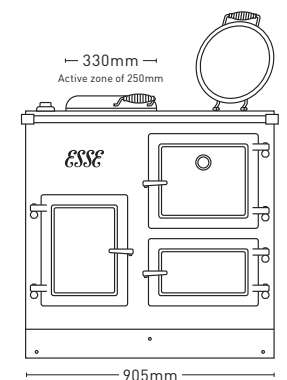
The EL13Amp Electric range cooker with ESSE Plus 1 Wood-burning cook stove



Wide powerful element for even better grilling



The EL13Amp features a spacious plate warming cupboard



MODEL	EL 13AMP
ELECTRIC 13 AMP HEAT STORAGE COOKER	
Top oven	42 ltr
Bottom ovens	30 ltr
Slumber control	Yes
Cast iron hotplate	Yes
Induction zone	Yes
Plate warmer	Yes
Integral full width radiant grill	Yes

HEAT UP TIMES (FROM OFF)	
Top oven to 240°C	41 mins
Bottom oven to 175°C	40 mins
Cast iron hotplate to 400°C	40 mins
HEAT UP TIMES (FROM SLUMBER SETTINGS)	
Top oven from 155°C to 240°C	16 mins
Bottom oven 70°C to 175°C	14 mins
Cast iron plate from 150°C to 400°C	31 mins

990

WN/WD WOOD-BURNING RANGE COOKER

A firm favourite, the ESSE 990 solid fuelled range cooker is probably the cleanest-burning appliance of its kind thanks to its British patented twin catalytic converter technology.



The 990 WN Wood-burning range cooker



The 990 WN Wood-burning range cooker with Plus 500 Electric Companion

With three large ovens and a huge cast iron hotplate, this clever cooker caters for all tastes. The fourth door houses the glass-fronted firebox; to check on your fire easily and add fuel without

fuss. Independently rated as over 85% energy-efficient, the ESSE 990 is classed as a 'exempt appliance' suitable for smoke control zones. The 990 WD is the domestic hot water boiler model.



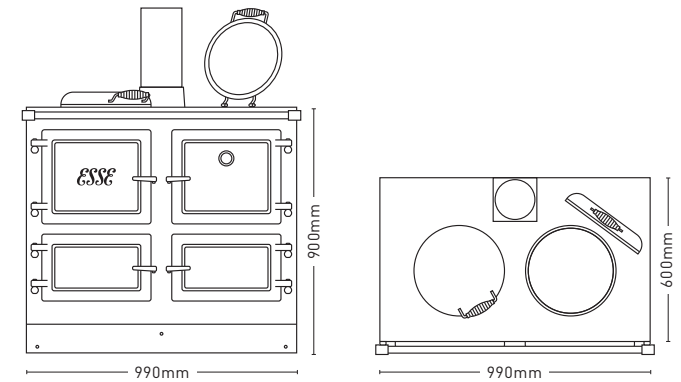
The 990 WN glass-fronted firebox



Three large capacity ovens



The 990 has the largest cast iron hotplate of all the ESSE models



MODEL	990 WN	990 WD
OVEN CAPACITY		
Top oven	48 ltr	48 ltr
Bottom ovens	2 x 32 ltr	2 x 32 ltr
OVEN DIMENSIONS		
Top oven	Width 350mm, Height 300mm, Depth 460mm	
Bottom ovens	Width 350mm, Height 200mm, Depth 460mm	
Hotplate	Over 6 pans	Over 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)
Mean boiler output inc DHW approx	-	6670Btu/h
Radiant output to room (operating range)	3-5kW	3-5kW
Max efficiency % EN 12850 (wood)	85.2	85.6
CO emissions correct to 13% O ₂	0.01	0.06
Additional room vents required	-	1.75"

CLEARANCES - NON-COMBUSTIBLE MATERIAL FROM SIDES 7MM (EXCEPT WHEN ADJACENT TO PLUS 2); COMBUSTIBLE MATERIAL FROM SIDE 20MM; COMBUSTIBLE MATERIAL FROM BACK 40MM

905

WN/WD/W35 WOOD-BURNING RANGE COOKER

A classic cast iron wood-burning range cooker perfectly suited to the modern kitchen. The ESSE 905 WN is clean-burning, fuel-efficient, and a pleasure to use. Fuelled by 45cm logs; light the fire before bed and wake up to it still warm.



The 905 WN Wood-burning range cooker

This classic three-door, two oven range cooker – with a combined oven capacity of 80L – and large 'dog bone' hot plate can feed a family with ease. Partner with a Plus companion to convert the 905 into a five-door range. Choose the 905 WD and add a domestic hot water boiler to the appliance which can supply piping hot water with

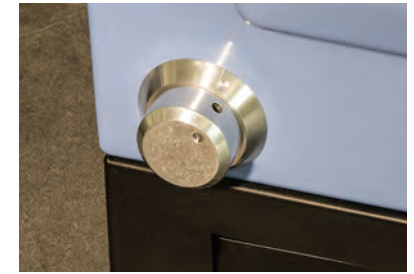
minimal effect on cooking performance or fuel consumption. The 905 W35 is the central heating version. With your own clean, dry wood supply, the ESSE 905 could allow you to virtually live off the grid.



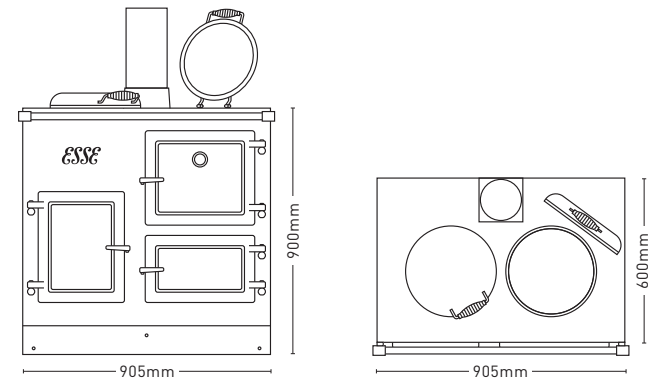
The 905 WN Wood-burning range cooker



The firebox of the 905 W35 has a secondary door with peephole to check the fire and controls to adjust the burn rate



The thermostatic control of the 905 W35



MODEL	WN	WD	W35
OVEN CAPACITY			
Top oven	48 ltr	48 ltr	48 ltr
Bottom ovens	32 ltr	32 ltr	32 ltr
OVEN DIMENSIONS			
Top oven	Width 350mm, Height 300mm, Depth 460mm		
Bottom oven	Width 350mm, Height 200mm, Depth 460mm		
Hotplate	Over 6 pans	Over 6 pans	Over 6 pans
Flue pipe diameter		6" (150mm)	6" (150mm)
Afterburn 2 TM technology	✓	✓	-
Mean boiler output inc DHW approx	-	6670Btu/h 2.1kW	33000Btu/h 9.7kW (4.2kW to space)
Mean boiler output inc DHW - summer kit	-	-	12000Btu/h 3.7kW (1.6kW to space)
Radiant output to room (operating range)	3-5kW	3-5kW	3-5kW
Radiant output to room (summer setting)	-	-	2.4kW
Max efficiency % EN 12850 (wood)	74.5	78	75.9
Additional room vents required	-	1.75" Dia	3" Dia
Hourly burn rate (wood with 20% moisture)	1.9Kg	2.4Kg	4.5Kg

CLEARANCES – NON-COMBUSTIBLE MATERIAL FROM SIDES 7mm (EXCEPT WHEN ADJACENT TO PLUS 2);
COMBUSTIBLE MATERIAL FROM SIDE 20mm; COMBUSTIBLE MATERIAL FROM BACK 40mm

CAT GAS

FLUELESS RANGE COOKER

ESSE engineering at its best: this timelessly elegant range cooker can be positioned wherever there's a gas supply, thanks to a catalytic burner that 'cleans' the gas it uses so effectively that you don't need a flue to vent outside. Which means the only thing you'll smell in your kitchen will be the aroma of beautifully cooked food.



The CAT Gas range cooker



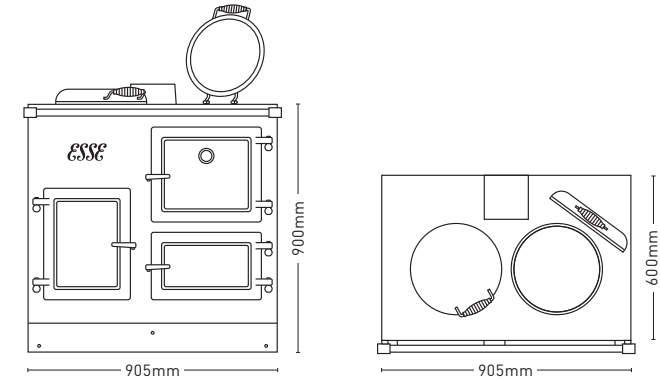
Traditional bolster lids with stay-cool handles top the CAT cooker



The controls and timer are housed behind the large, left door

The ESSE CAT gas cooker has a programmable timer that gives you complete temperature control, enabling you to run it exactly as you want to. Thermostatic burner control makes it highly energy-efficient; but even when you run it in eco-

friendly 'slumber' mode, it can be back up to cooking temperature in just 15 minutes. With two large ovens, a large cast iron hotplate with different temperature zones, the ESSE CAT is equipped to take your cooking to another level.



MODEL	CAT GAS
OVEN CAPACITY	
Top oven	48 ltr
Bottom ovens	32 ltr
OVEN DIMENSIONS	
Top oven	Width 350mm, Height 300mm, Depth 460mm
Bottom oven	Width 350mm, Height 200mm, Depth 460mm
Hotplate	Cast iron Upto 6 pans
HEAT SOURCE OR BURNER TYPE	
Ovens and hotplate	5.1kw

CAT IS AVAILABLE IN EITHER NATURAL GAS OR PROPANE.

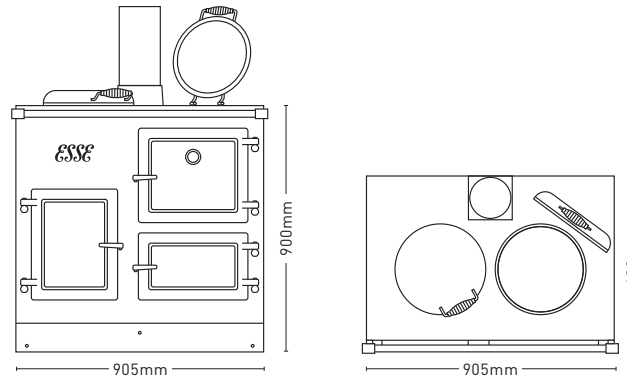
OIL

PRESSURE JET RANGE COOKER

A controllable oil cooker suitable 'for all seasons'. An oil-fuelled ESSE offers an unbeatable combination of traditional style with energy efficiency and controllability; whether you are heating the home or whipping up a simple supper. ESSE oil range cookers are available in four models: the simple OC cooker model and three models incorporating boilers with increasing outputs, O-60 (60,000Btu/h / 17.6kW), O-80 (80,000 Btu/h / 23.4kW) & O-106 (106,000 Btu/h / 31.1kW).



The Oil pressure jet range cooker



The control panel is housed behind the large, left door



Two large ovens operate at different temperatures

With two capacious ovens, ESSE's signature 'dog bone' cast iron hotplate, and all controls neatly housed behind a separate door, the oil-fuelled ESSE can be programmed to a certain schedule or operated manually as and when you need it for cooking

and heating. An oil-fuelled ESSE is so quick to get up to cooking temperature, you can confidently turn it right down when you're not using it, to gently radiate heat in the kitchen and provide a welcoming warmth to the room.

MODEL	OC	O-60	O-80	O-106
OVEN CAPACITY				
Top oven	48 ltr	48 ltr	48 ltr	48 ltr
Bottom ovens	32 ltr	32 ltr	32 ltr	32 ltr
OVEN DIMENSIONS				
Top oven	Width 350mm, Height 300mm, Depth 460mm			
Bottom oven	Width 350mm, Height 200mm, Depth 460mm			
Hotplate	Up to 6 pans	Up to 6 pans	Up to 6 pans	Up to 6 pans
Cooker options	Cooking only		Cooking, heating and hot water	
HEAT SOURCE OR BURNER TYPE				
Boiler	-	1 x Pressure jet	1 x Pressure jet	1 x Pressure jet
Ovens and hotplate	1 x Pressure jet	1 x Pressure jet	1 x Pressure jet	1 x Pressure jet
Heat output to water - maximum	-	60000Btu/h / 17.6kW	80000Btu/h / 23.4kW	106000Btu/h / 31.1kW
Flue pipe diameter	5" (125mm)	5" (125mm)	5" (125mm)	5" (125mm)

THE OVEN BURNER WILL USE 0.6 Ltr FOR THE FIRST HOUR FROM COLD AND 0.25 Ltr PER HOUR TO MAINTAIN A CONSTANT HIGH OVEN TEMPERATURE THEREAFTER.

At ESSE we've been engineering beautiful range cookers for over 160 years. We've never stopped refining and improving our original recipe for success. So when you buy an ESSE today, you'll get a cooker that is an extraordinary combination of both tradition and innovation.



Elegantly engineered and vitreous enamelled



*Special colours are subject to an additional charge. **This is an alternative painted finish and is not enamel.

Due to the limitations of the printing process, it is not possible to replicate enamel colours exactly as shown in our printed material.



ESSE 5 Year Product Guarantee excluding consumables, subject to terms and conditions. Visit esse.com for more information.

ESSE

Contact us

Got a question for us here at ESSE? Get in touch.

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This brochure provides only a brief overview of the current ESSE range. We believe our products should be demonstrated and installed with the same diligence and attention to detail that has made ESSE a world authority in the manufacture of stoves and range cookers.

To fully understand what makes us unique, we recommend visiting a specialist showroom to experience the quality, functionality and versatility of an ESSE. Our national network of hand-picked ESSE Specialists carry as many

'live' models as possible in their showrooms, so customers can see them in action and ask detailed questions about installation, maintenance and living with an ESSE on a day-to-day basis.

Call us direct on 01282 813235 or email us at enquiries@esse.com and we'll be happy to recommend an ESSE Specialist close to you. In the meantime, enjoy videos of our products in use together with reviews from existing owners at www.esse.com

NB: We are constantly developing and improving our products and we reserve the right to alter specifications without prior notice.