



# Great British Range Cookers



SINCE  
1854

The authentic original



# Master stove maker since 1854

## This is ESSE...

Thankfully it is not possible to mass produce an ESSE cast iron range cooker. We take pride in maintaining the time honoured process of design, enamelling and hand building our range cookers whilst embracing new technology to ensure our products remain economical and efficient. Just like the original stove and cast iron range cooker pioneers James Smith and Stephen Wellstood did when they created the first ESSE back in 1854.

In an ESSE you have a Great British cast iron range that has stood the test of time longer than any other through a process of continuous improvement.

## Credibility and Celebrity

Florence Nightingale is famous for introducing new practices to improve patient care under extreme conditions and wrote to ESSE expressing her satisfaction that her new ESSE cookers surpassed her expectation. Famous British explorers Scott and Shackleton used ESSE cookers in the most hostile Antarctic conditions. Several ESSE cookers dating from this period remain there preserved by the UK Antarctic Heritage Trust.

You cannot put a price on that kind of pedigree. But you can own an ESSE.





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# 990 Series

Wood burning 990WN cooker only, 990WD boiler model  
Solid fuel 990SF cooker only, 990SFD boiler model

## ESSE 990 - A new generation

### 990 Wood

The 990WN is the new log burning range cooker for the larger kitchen. It has ALL the benefits of the WN but at 990mm wide it is more imposing but still 600mm deep and 900mm high so as to look magnificent in either a fitted kitchen or as a stand alone appliance. 990 draws on classic ESSE styling from the 1930's, brought up to date with practical and pleasing touches such as stainless steel towel rail brackets and easy shut door handles. In addition 990 features a secondary glass firebox door which allows the fire to be admired and allows extra room heat.

You can even use the firebox to barbeque or grill directly over hot embers while the cooking smells disappear up the flue.

A larger dogbone hotplate accommodates over six pans and an additional oven gives the 990 an extra 40% or 32 litres oven cooking capacity above the classic ESSE three door range.

990WD is the domestic hot water boiler model offering 1.9kW/h to water.

As with all ESSE cookers, 990 will quickly heat up from cold.

### Solid fuel (optional)

990 can be specified as a solid fuel cooker (or solid fuel cooker with domestic hot water boiler) or easily converted from wood to solid fuel and vice versa.



The large 'dogbone' hotplate



Performance backed by the ESSE tradition

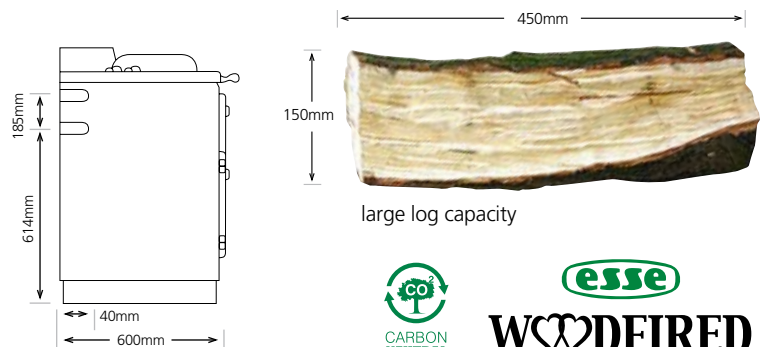
## Specifications

Model	990WN	990WD
Oven capacity - Top	48ltr	48ltr
Oven capacity - Bottom ovens	2 x 32ltr	2 x 32ltr
Hotplate	over 6 pans	over 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)
Overnight burning (suitable for continuous burning)	✓	✓
Afterburn2™ technology	✓	✓
Mean boiler output inc DHW approx	–	6670Btu/h
Radiant output to room (operating range)	3-5kW/h	3-5kW/h
Max efficiency % EN 12850 (wood)	74.8	77
Additional room vent required	–	1.75" Dia

**Oven Dimensions** – Top oven width 350mm, height 300mm, depth 460mm; Bottom ovens width 350mm, height 200mm, depth 460mm

**Clearances** – Non-combustible material from sides 7mm (except when adjacent to Plus2); Combustible material from side 20mm; Combustible material from back 40mm

**Weight** – 404kg



Boiler tappings for 990WD





# The Ironheart

The Ironheart EW and EWB boiler model

The Ironheart was launched in 2004 to celebrate 150 years of ESSE Cookers and Stoves by embodying the quintessential features of both product types. It remains a best seller. The Ironheart is the stove designed for cooking and when River Cottage wanted a stove naturally they chose Ironheart.

The Ironheart can be personalised with a range of accessories and colour options including plate warming cupboard, pan drawer, splash back, matt painted or gloss enamelled top casting, satin or shiny bolster covers and a choice of charcoal (standard), black or green matt paint finishes.

The Ironheart burns either wood or mineral based solid fuel and gives out up to 9.7kW/h depending on fuel type and settings (2.6kW/h to water and 8kW/h to space heat output - domestic hot water model).



The Ironheart with pan drawer, plate warming cupboard and splashback.



River Cottage head chef Gill Mellor baking bread in his Ironheart cook stove.

## Specifications

Model	EW	CE	EWB	CE
Oven capacity	47.8ltr		47.8ltr	
Hotplate	up to 6 pans		up to 6 pans	
Flue pipe diameter	6" (150mm)		6" (150mm)	
Overnight burning (suitable for continuous burning)	✓		✓	
Pre-heater secondary airwash	✓		✓	
Afterburn2™ technology	✓		✓	
Operating range (depending on fuel type and settings)	Up to 9.7kW/h		Up to 2.6kW/h to water 8kW/h to space	
Log burning firebox grate (not suitable for coal)	Optional		Optional	
Efficiency % (wood) with log burning grate	81.8		81.8	
CO emissions correct to 13% O <sub>2</sub>	0.27		0.23	
Additional room vents required	2.25" Dia		2.5" Dia	

Oven Dimensions – Oven width 320, height 340, depth 440  
 Clearances – Non-combustible materials from side and back 20mm; Combustible material from side  
 EW 300mm EWB 200mm; Combustible material from back EW 500mm EWB 400mm; From bolster lid 416mm



### Optional log burning grate

Allows you to achieve wood-fired overnight burning on your Ironheart.





# Wood burning

WN cooker only, WD and W35 boiler models

“A unique Wood-fired range cooker that is clean and easy to live with”

A log burning range cooker is an environmentally friendly idea but for a wood fired cooker to integrate into any modern home, it must be clean and easy to live with.

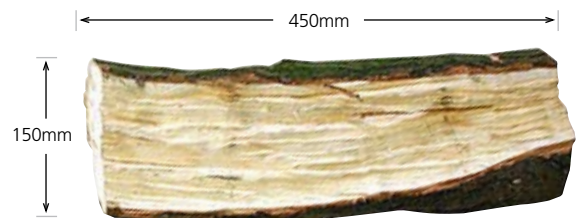
At the heart of the cooker is the extraordinary fire box with its capacity to swallow 45cm logs so sawing wood is kept to a minimum and refuelling is simple. Once burning and fully loaded, a single fuel load can last over 12 hours (WN cooker only model).

The ESSE Wood-fired range cooker is incredibly efficient, so much so that the heat is kept within the unit and it can be placed close to furniture within a fitted kitchen or used as a free standing appliance. The ESSE Wood-fired cooker requires a 6" flue.

The W35 central heating model can be used with a summer kit to reduce output when central heating is not required.



W35 Boiler thermostatic knob control

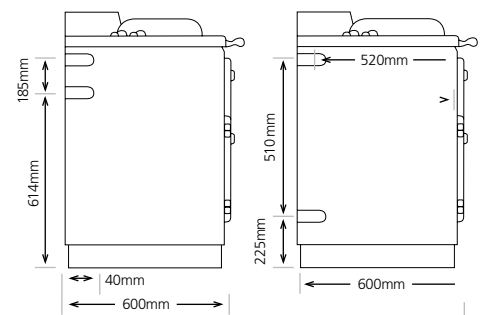


Large log capacity

## Specifications

Model	WN CE	WD	W35 CE !
Oven capacity - Top	48ltr	48ltr	48ltr
Oven capacity - Bottom ovens	32ltr	32ltr	32ltr
Hotplate	up to 6 pans	up to 6 pans	up to 6 pans
Flue pipe diameter	6" (150mm)	6" (150mm)	6" (150mm)
Overnight burning (suitable for continuous burning)	✓	✓	✓
Afterburn2™ technology	✓	✓	✓
Mean boiler output inc DHW approx	–	7000Btu/h	33000Btu/h / 9.7kW/h (4.2kW to space)
Mean boiler output inc DHW - Summer kit	–	–	12000Btu/h / 3.7kW/h (1.6kW to space)
Radiant output to room (operating range)	3-5kW/h	3-5kW/h	3-5kW/h
Radiant output to room - Summer setting	–	–	2-4kW/h
Log burning firebox (not suitable for coal etc)	✓	✓	✓
Max efficiency % (wood)	74.5	78	75.9
Additional room vents required	–	1.75" Dia	3" Dia

**Oven Dimensions** – Top oven width 350mm, height 300mm, depth 460mm; Bottom oven width 350mm, height 200mm, depth 460mm  
**Clearances** – Non-combustible material from sides 7mm (except when adjacent to Plus2); Combustible material from side 20mm; Combustible material from back 40mm



Boiler tappings for WD

Boiler tappings for W35 (W35 has additional back tappings which are at the same height as the side tappings and 85mm in from the side)

**!** It is important to incorporate pipe thermostats in the plumbing of boiler models and allow for pipework heat losses when planning your system.





# Gas

CAT, GN and GD domestic hot water boiler model

The highly efficient ESSE CAT and flued gas cookers both use a single gas burner to heat a hotplate capable of taking up to six pans together with two ovens and are more than capable of holding temperature for sustained periods of use **unlike heat storage cookers.**

## CAT Flueless Gas Cooker

The CAT Enabled flueless range cooker gives you the cooking performance of a range cooker with added efficiency as no heat is lost up a flue. The CAT cleans the gases burnt by the cookers single atmospheric burner removing the need for a flue to vent them outside.

As no flue is required you have lower installation and servicing costs and more freedom to position your cooker where you like.

The CAT can be programmed to come up to temperature three times a day via its seven day timer or controlled manually. Manual control allows the cooker to be used in the event of a power cut.

## Flued Gas Cooker


The ESSE gas range cooker has a single atmospheric burner and requires a 4" flue.

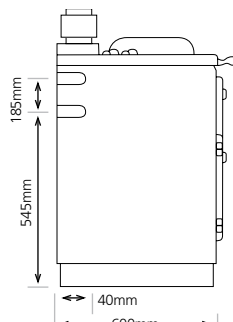
## Flued Gas Cooker with Domestic Hot Water Boiler

The domestic hot water boiler model is capable of 8000Btu/h or 2.4kW/h to water.

Both Flued gas models can be programmed to come on and off three times a day on a seven day timer or used continuously and controlled manually. Manual control allows the cooker to be used in the event of a power cut.

## Specifications

Model	CAT
Oven capacity - Top	48ltr
Oven capacity - Bottom ovens	32ltr
Hotplate	Cast iron up to 6 pans
Heat Source or burner type - ovens & hotplate	5.1kW
<b>Oven Dimensions</b> – Top oven width 350mm, height 300mm, depth 460mm Bottom oven width 350mm, height 200mm, depth 460mm	
	



Boiler tapping for GD

## Specifications

Model	GN	GD
Oven capacity - Top	48ltr	48ltr
Oven capacity - Bottom ovens	32ltr	32ltr
Hotplate	Cast iron up to 6 pans	Cast iron up to 6 pans
Cooker options	Cooking only	Cooking & hot water
Heat Source or burner type - boiler	–	Single atmospheric heats both 5.6kW
Heat Source or burner type - ovens & hotplate	1 x atmospheric 5.6kW	
Heat output to water - minimum	–	2000Btu/h / 0.6kW
Heat output to water - maximum	–	8000Btu/h / 2.4kW
Hotplate	Cast iron	Cast iron
Flue pipe diameter	4" (100mm)	4" (100mm)
Preferred vertical rise	500mm	500mm
<b>Oven Dimensions</b> – Top oven width 350mm, height 300mm, depth 460mm Bottom oven width 350mm, height 200mm, depth 460mm		

All ESSE gas cookers are available in natural gas and propane.



Flueless gas cooker

# Oil

Atomising pressure jet models – OC cooker only, O-60, O-80, O-106 boiler models

## Oil atomising / pressure jet

Modern pressure Jet cookers offer outstanding levels of control. Thermostatically controlled ovens can be turned off completely and will reheat from cold to 200°C in just 40 minutes. They will heat up much faster from a low setting if the cooker is left on continuously.

ESSE Pressure Jet models can be programmed to come on and off three times a day via a seven day timer or controlled manually. On boiler models, boilers can be programmed independently.

ESSE Pressure Jet cookers are more efficient than heat storage cookers and able to maintain temperature throughout sustained periods of cooking. Once the oven is at the selected temperature the burner will automatically turn off, refiring when necessary to maintain oven heat.

“Pressure jets offer outstanding control”



## BIOFUEL READY

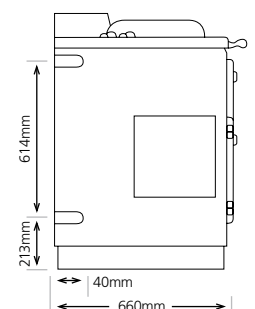
The first ESSE pressure jet cooker was successfully converted to run on biofuel in 2003. All hoses, filters and pumps are biofuel ready and biofuel nozzle upgrades are available. So if and when bio-diesel becomes commercially available, we are ready and waiting.

## Specifications

Model	OC	O-60	O-80	O-106
Oven capacity - Top	48ltr	48ltr	48ltr	48ltr
Oven capacity - Bottom ovens	32ltr	32ltr	32ltr	32ltr
Hotplate	Cast iron up to 6 pans	Cast iron up to 6 pans	Cast iron up to 6 pans	Cast iron up to 6 pans
Cooker options	Cooking only	Cooking, heating and hotwater		
Heat Source or burner type - boiler	–	1 x pressure jet	1 x pressure jet	1 x pressure jet
Heat Source or burner type - ovens & 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)
Preferred vertical rise	500mm	500mm	500mm	500mm

The oven burner will use 0.6 of a litre for the first hour from cold and there after 0.25 off a litre per hour to maintain a constant high oven temperature.

Oven Dimensions – Top oven width 350mm, height 300mm, depth 460mm; Bottom oven width 350mm, height 200mm, depth 460mm



Boiler tapings for O-60, O-80, O106



# Electric

EC2i and EC models

An electric cooker with minimal energy waste at point of use has to be a good idea, as approximately two-thirds of the fuel burned to generate electricity is lost in generation and delivery to your home. To put it another way the electric system in the UK is itself approximately only 33% efficient. Why use more than you need in your home?

## EC2i Electric ovens with induction hobs

Induction is the most efficient and controllable form of electric hotplate and as the hob remains relatively cool it is easy to clean, spills do not burn.

An induction hob only uses power when the cooking pan is on the hob and it effectively uses the pan as the heating element making it faster and more economical to use than a traditional electric hob.

Both the EC2i and EC feature two generous sized ovens, individually heated and independently controlled. The main oven also houses a powerful grill providing even greater cooking flexibility. Ovens are finished in easy clean vitreous enamel and a plate warming cavity completes the cooker.



Integral electric grill – with stay clean oven ceiling

“An efficient electric cooker which can be switched off when not in use and cooks efficiently when in use has to be a good idea. ”

## EC Electric ovens with ceramic hob

The Electric ESSE features a unique ceramic glass hotplate that has two sets of concentrically expanding elements. Each can be set to the required coverage and regulated to the desired temperature setting, enabling you to boil up to six pans or gently simmer just one small one. Maximum temperature is available in just four seconds so pans and hotplate kettles very quickly reach boiling point.



EC2i and EC both come with traditional ESSE bolster lids

## Specifications

Model	EC2i
Oven capacity - Top fan oven	<b>A-rated</b> 37ltr
Oven capacity - Bottom	25ltr
Hotplate	2 zone Induction
Oven dimensions – Top oven width 350mm, height 300mm, depth 450mm Bottom oven width 350mm, height 200mm, depth 450mm A 45amp electric supply is required.	

2.3kW 2.3kW

2.95kW grill  
2kW fan oven

900W conventional oven

EC2i induction hob

## Specifications

Model	EC
Oven capacity - Top	<b>B-rated</b> 37ltr
Oven capacity - Bottom	25ltr
Hotplate	Ceramic up to 6 pans
Oven dimensions – Top oven width 350mm, height 300mm, depth 450mm Bottom oven width 350mm, height 200mm, depth 450mm A 45amp electric supply is required.	

2.7kW 2.7kW

2.95kW grill  
2kW oven

900W conventional oven

EC Ceramic hob



# Plus2

13amp/gas or 45amp all electric

## Double the cooking capacity of any ESSE enamelled range cooker

The Plus2 is available as a 13amp model with electric ovens, grill and gas hob or as a 45amp electric only companion with four ring ceramic hob. Plus2 gives you the freedom to complement your ESSE Range Cooker with additional fuelling options and cooking capacity.

Ovens are conventionally heated electric ovens, to complement your oil, gas or wood-fired cooking all year round. Each oven is independently controlled.

The gas hob model has the additional benefits of gas/electric dual fuel and a regular 13amp electricity supply. The hob features a triple corona 3.8kW burner for a large pan or wok and rapid 3kW burner.

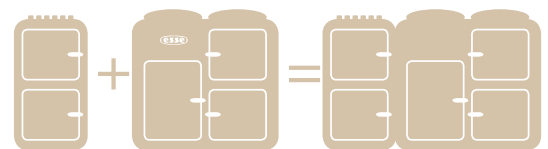
An extended towel rail, kicker strip and connector bar allows cooker and Plus2 to sit together.

You do not need to partner up your Plus2 with an ESSE range cooker. Plus2 is equally at home as a stand alone appliance or planned into another part of the kitchen.

Plus2 is available in two depth sizes, 660mm for all oil pressure jet models and 600mm for pairing up with all other enamelled cooker models.



Plus2 - the companion to every enamelled cast iron range cooker or as a stand alone.



Plus2 + Cooker = 4 ovens & double hob area

## Specifications

Model	45amp	13amp*
Oven capacity - Top	<span style="background-color: #28a745; color: white; padding: 2px;">B-rated</span> 37ltr	37ltr
Oven capacity - Top	25ltr	25ltr
Heat Source - ovens & hotplate	Electric	Electric and Gas
Hotplate	Black ceramic glass up to 4 pans	Gas hob 2 pans

\*Gas hob model comes with natural gas/LPG kit as standard.  
Oven Dimensions – Top oven width 350mm, height 300mm, depth 450mm  
Bottom oven width 350mm, height 200mm, depth 450mm



13amp electric model with gas hob - triple corona and rapid burners



# AccESSErize

## Colour Co-ordinated Handles

Colour co-ordinated handles are available for all enamelled cast iron models except Wood-fired.



## Cookware

ESSE recommends a range of cookware suitable for use with all ESSE cookers. ESSE cookers will work with most cookware types and brands with the exception of the ceramic hob on electric cookers which are not intended for use with enamelled cast iron pans.



## Centraliser®

The ideal solution for connecting up two boilers to drive the same heating system. For example to link up an ESSE wood fired cooker / boiler with an ESSE 700-27B boiler stove.



## Oven glove and pinafore

A complementary oven glove and pinafore set comes with every ESSE cooker.



## EW/EWB conversion kit

A boiler conversion kit is available to convert The Ironheart cooker only model into a cooker with a domestic hot water boiler.

## Vaporising oil to pressure jet conversion kit

A pressure jet conversion kit is available to convert most vaporising ESSE oil cookers into pressure jet cookers. A 13 amp electric supply is required.

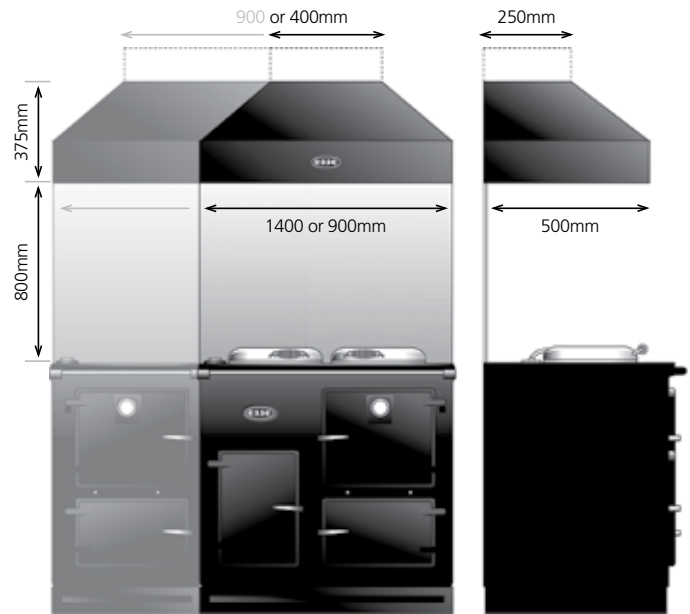
ESSE also offer branded chef's pads and books.



## High performance extraction

ESSE range hoods are designed to compliment your CAT-enabled or electric ESSE perfectly, both in performance and looks. Made from high quality stainless steel and finished in a rich, deep gloss enamel, they are available in black or stainless steel as standard. Alternatively, it can be colour coordinated to match the colour of your ESSE by special order. Twin 20W halogen lamps provide cooker top illumination and an optional stainless steel splashback and utensil rail.

ESSE range hoods are designed to perform. They have enough power to 'draw' the air below and around the hood up through the filters, so that unwanted cooker odours and vapours produced on the hob are quickly neutralised. Filters can be washed by hand or in a dishwasher then simply be put back in to the extraction hood.



# Colours

Cocoa



Cream



Pewter (Special option)



Classic Green



Jet Black



Claret (Special option)



Royal Blue



Saffron (Special option)



Wedgwood (Special option)



Due to the limitations of the printing process it is not possible to replicate enamel colours in a printed brochure. Colour options may periodically change check with your dealer or at [www.esse.com](http://www.esse.com) for further details.

## Flues and location

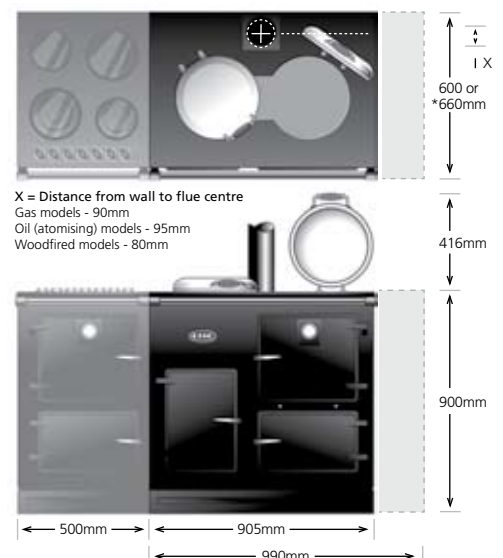
Most ESSEs require a properly sized and fitted flue to ensure that the cooker operates correctly. The flue carries away the products of combustion, assists the supply of air to the burner and helps to draw hot gases through the flueways around the ovens, to ensure even temperatures.

Flue performance is measured by determining the flue draught, which requires special equipment and can only be done when the cooker is installed and working. This forms part of the commissioning process.

An existing chimney or similar flue may be suitable, which must be lined prior to installation. Alternatively a new flue may be installed which should terminate clear of the roof or any other nearby building, bank or tree that might create wind turbulence affecting the flue. The flue should be of a minimum height, generally of 4.5m and as vertical as possible, keeping bends to a minimum and deviating no more than 30° from vertical.

ESSE would like to kindly thank the following for photography locations:  
 990 Series - Dovetail Kitchens, Cowling, West Yorkshire  
 The Ironheart - River Cottage, Dorset  
 Wood burning - Churchwood Design, Tideswell, Derbyshire  
 Oil - 'Restoration Man' Channel 4  
 Electric - Fuelmizas, Ribchester, Lancashire

## Dimensions



ESSE Engineering Limited, Ouzledale Foundry, Long Ing, Barnoldswick, Lancashire BB18 6BN  
 Tel: 01282 813235 Fax: 01282 816876 Email: [enquiries@esse.com](mailto:enquiries@esse.com) Website: [www.esse.com](http://www.esse.com)

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