

INFORMATION FOR USE WHEN ORDERING SPARES:

10/10 (PP)
INSTR.CK-EC2i/u

Model: _____
Serial Number: _____
Colour: _____

GUARANTEE

Conditions of Guarantee

Your ESSE cooker is guaranteed against defects arising from faulty manufacture for two years, subject to the following express conditions:

- A suitably qualified person must install the cooker, and upon installation the details must be recorded on the warranty card and registered with ESSE by returning the correctly completed card. The guarantee period commences upon delivery of the cooker.
- The cooker has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The cooker has not been serviced, maintained, repaired, taken apart, or tampered with by any person not authorised by us.
- An approved dealer or representative must undertake all service work under this guarantee.
- Any cooker or defective part replaced shall become the Company's property.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect.
- Parts deemed to be replaceable in the normal usage of the cooker; e.g. thermostats, elements, induction hob elements, fans etc.
- Control Panel Markings; these can become damaged if a hard abrasive is used.
- Ceramic Glass Hob; any inherent flaw or defect in the ceramic glass will be immediately evident.
- Enamel damage; the vitreous coating on your cooker is in effect an extremely thin layer of glass and as such displays all the characteristics of glass. It can easily be damaged by impact, or by spillage of cold liquids onto a hot surface. Such damage cannot be covered under this guarantee. (See also intermittent use of your cooker, below).

This guarantee is personal to the original purchaser and is non-transferable.

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 groundcoat) between the vitreous enamel surface and the cast iron. Groundcoat 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 groundcoat. 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.

Customer Care

In the event you should require spare parts, please order through your ESSE dealer. Alternatively from our online spares store. 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 data plate inside the warming cupboard on the back face).
- 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.



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ESSE Electric Cooker

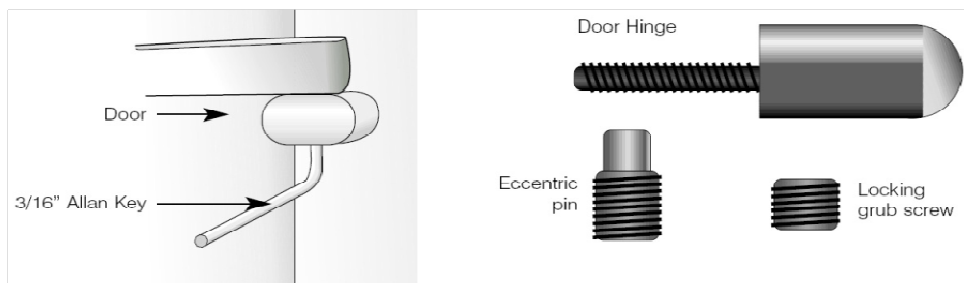
OPERATING & INSTALLATION INSTRUCTIONS

MODEL: INDUCTION EC2i



DOOR HINGE ADJUSTMENTS

1. Remove upper & lower locking grub screws from hinges using $\frac{3}{16}$ " allen key provided.
2. Using the same allen key, adjust either or both eccentric pins in each door hinge to level the door.
3. Once the door is level, lock the eccentric pins in place using the locking grub screws.



INTRODUCTION

We are pleased that you have chosen an ESSE cooker. We would ask you to read the following instructions very carefully. Correctly installed and operated, your ESSE cooker will give satisfactory service for many years.

We feel certain that you will enjoy the warmth and comfort of your ESSE cooker and, perhaps more importantly, you will more than enjoy the superb quality of the cooking.

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TECHNICAL DATA

ESSE, ENGLAND	MODEL	ESSE, ELECTRIC	VOLTAGE	- 250V
INPUT	40A	SERIAL No.	SUPPLY	50 Hz a.c.

The cooker Data Plate is located inside the left hand side warming oven door.

UNPACKING

After unpacking the cooker, remove all the packing from the top and bottom ovens including protective film on door liners. Examine the cooker for any damage, particularly to the hob glass.

If there is any damage to the cooker or anything is missing, please contact your supplier for advice.



NOTE

If the hob is cracked the cooker must not be connected, and no part of it may be used.

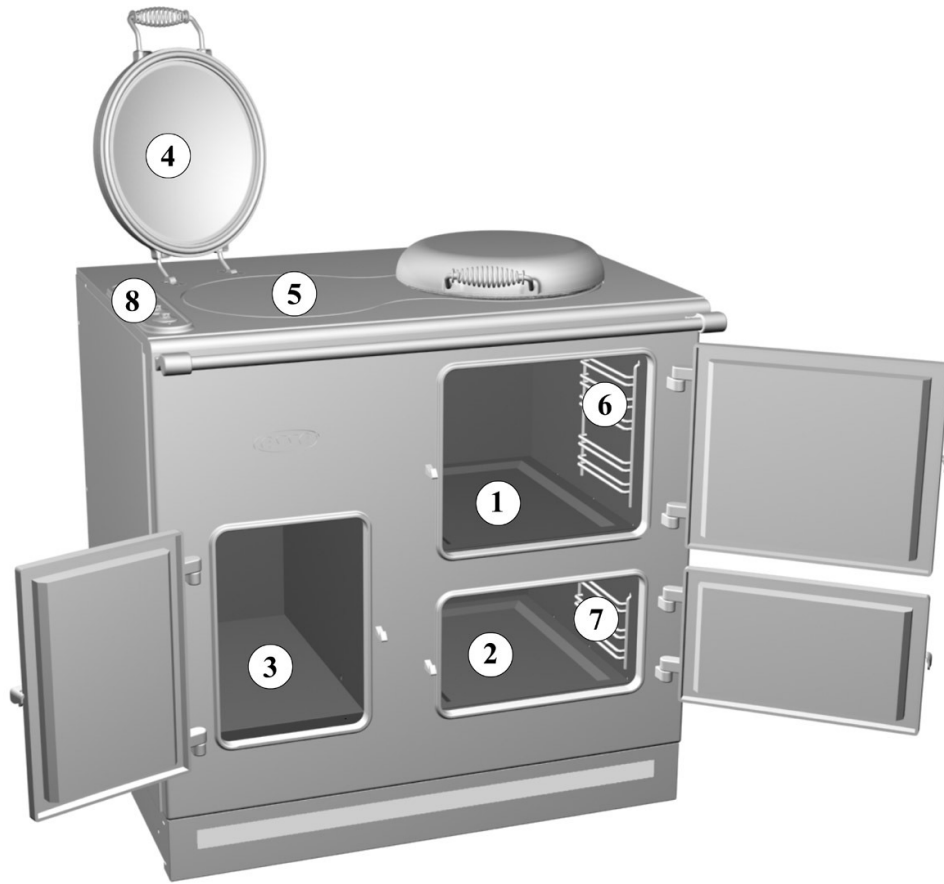


Fig. 1

1. Top Oven	Accessories
2. Bottom Oven	1 Grillpan Handle
3. Warming Cupboard	1 Roasting Dish
4. Bolster Lid	1 Grillpan/Shallow Roasting Tray
5. Induction Hob	2 Oven Shelves
6. Removable Top Oven Shelf Support	1 Oven/Grill Shelf
7. Removable Bottom Oven Shelf Support	1 Plate Rack
8. Control Panel	

To Remove the Fan Unit from the Main Oven

Unscrew the six screws around the unit, pull the unit out with the wires attached, being careful no to allow them to fall back into the oven. Remove the fan guard by unscrewing the fixing screws on the top and two on the bottom of the unit.

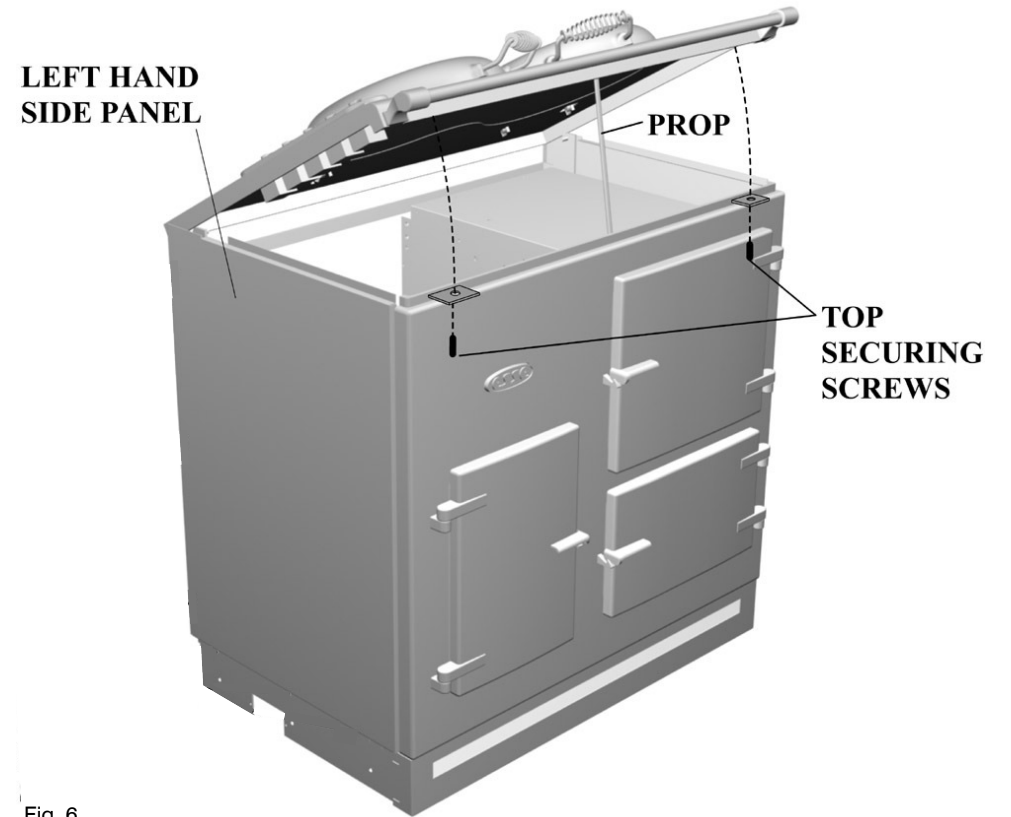


Fig. 6

To Remove the Induction Elements

Lift up the hinged top (see page 12).
Unbolt the 6 bolts holding the Induction support panel carefully. Each Induction coil will lift out.

To Replace the Element

Undo the 3 screws holding it, insert new element and replace wires.

To Replace the Motor

Unscrew the fan blade nut, unbolt the 3 fixing bolts, replace motor ensuring the spacing nuts and wires are correct!

General Cleaning

Enamel is simply a coloured glass coating added to the metal to give a durable and hygienic finish. It can be damaged by scratching or by a sudden application of cold liquids onto its surface when hot. Clean with a cloth and soapy water, preferably while the cooker is still warm. Proprietary non-scratch liquid cleaners for enamelled surfaces may be used. Spilled liquids should be removed as soon as possible. Fruit juices and other acidic products can remove the gloss surface from the enamel if left for any length of time. A stainless steel cleaner can be used for cleaning the hob lids, the door handles and the control panel knobs. Do not use scouring powders or pastes, scouring pads or oven cleaners on the control panel fascia plate as this may damage the markings.

SERVICING INSTRUCTIONS



Isolate the electrical supply before any repair work.

WARNING

The cooker does not require regular servicing, but has been designed so that internal components are easy to replace in the event that they become faulty.

It is preferable that access to internal parts is made by lifting the hinged hob.

All the oven and grill elements can be removed and replaced from the front of the cooker through the oven openings.

To hinge the Cooker Top (see Fig. 6 on Page 13)

1. Pull the unit 10mm from the back wall then undo the two screws holding the top down. Slowly lift up the top until the limit chain stops the top lifting up any higher. Pull up the prop and be careful to position it correctly in the recess on the underside of the top.

To Remove the Base Element from the Bottom Oven

1. Remove the shelves and shelf supports from the oven.
2. Remove the two screws holding down the oven base at each side. Remove the base.
3. Undo the screw fastening the element to the side of the oven. The element can then be pulled out of the base of the oven. The electrical wire connections should stay attached to the element as it is pulled from the oven. The element wire terminals can then be swapped from the faulty element to the new element. Take care not to let the element wire connections fall back inside the cooker before they are reconnected to the new element.

To Remove the Upper Elements/Grill Element from the Top or Bottom Oven

1. Undo the single screw fastening the element to the side of the oven.
2. Loosen the screws on the element support brackets. The support brackets can then be rotated clear of the elements allowing the elements to fall.
3. The electrical wire connections should stay attached to the element as it is lowered. The element wire terminals can then be swapped from the faulty element to the new one. Take care not to let the element wire connections fall back inside the cooker before they are reconnected to the new element.

SPACING & DIMENSIONS

All dimensions are shown in mm.

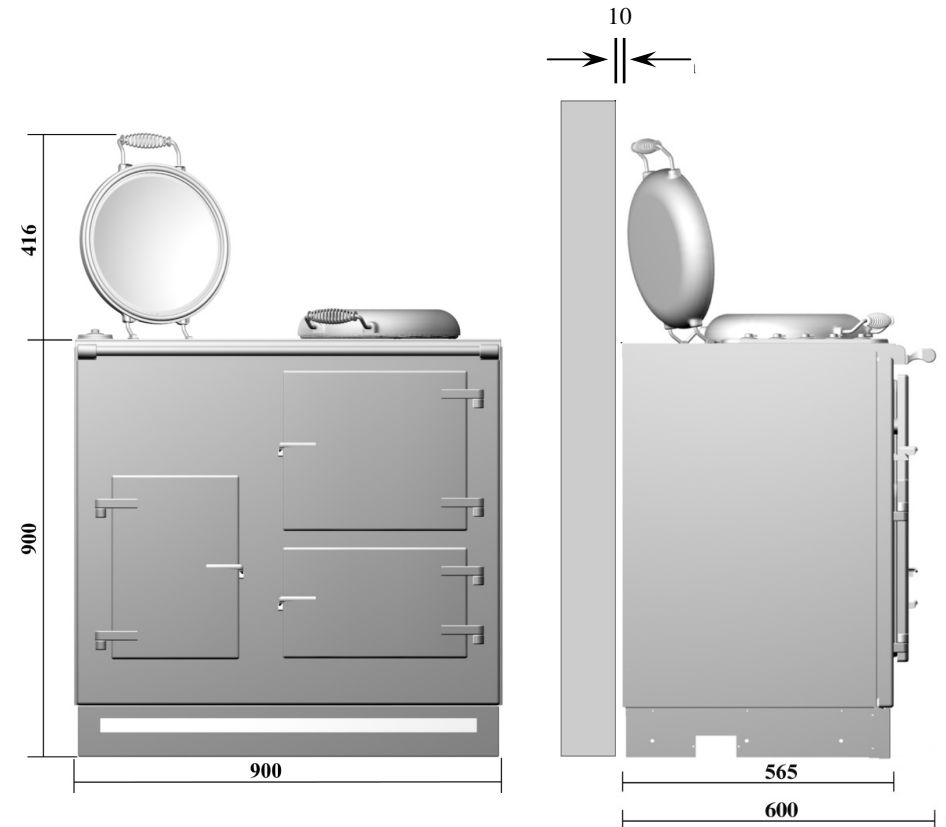


Fig. 2

Fig. 3

The cooker weighs 200kg and so the floor must be capable of withstanding the load.

If the floor is not level the cooker should be made level with the use of packing pieces. The cooker does not require access via the side panels once it is installed and so kitchen units can be butted up to the sides of the cooker.

It is not recommended that the cooker be positioned below wall cupboards, as heat and steam from the cooker may cause damage to the cupboard and its contents.

CONNECTING THE COOKER

For your own safety, we recommend that a competent person, such as a qualified electrician, install your cooker. The cooker should be installed in accordance with the latest Edition of the IEE Regulations.



This cooker must be earthed.

WARNING

The cooker must be connected to the correct electrical supply (as stated on the rating plate, situated inside the warming cupboard door) through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. We recommend that the cooker circuit be rated to 45amps. We recommend that 6mm P.V.C. insulated twin and earth cable is used to connect the cooker to the cooker control unit.

The cable must be BASEC or HAR approved. Preferably allow sufficient cable length for the cooker to be pulled out if need be, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

We supply a length of cable ready to connect to the 45 amp switch

Access to the cooker terminal block is by lifting the hob, (see Fig 6, page 13).



The mains supply cable must be securely clamped by the cable clamp so that any tension applied to the supply cable must not be transmitted through to the terminal block.

NOTE

HOB

This product complies with valid EMC standards, therefore no disturbances with other electronic devices should occur. Users fitted with a pacemaker or other electronic implant are recommended to check with the manufacturer of that device to ensure it is in compliance with the appropriate regulations relative to EMC standards.

HOB SAFETY POINTS

- The cooking surface may get hot even in the case of inductive heating, as a hot pan will transfer some heat back to the glass surface.
- Do not leave the hob switched on with the bolster down.
- It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make marks more difficult to remove.
- Never cook directly on the hob surface without a cooking pan as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide pans on the hob surface, as this will cause scratches in the surface of the hob.
- Never leave any utensils, food or combustible items on the hob when it is not in use.
- Never place plastic foil, or plastic containers on the hob as damage will occur.
- Always ensure that the base of the utensil is dry before placing it on the hob.

WARMING CUPBOARD

The warming cupboard is not independently heated but picks up heat from the top and bottom oven. The temperature of the warming cupboard depends on the temperature in the top and the bottom oven and the length of time for which either oven has been on. As a rough guide, the warming cupboard will reach a temperature of 60°C after the top oven has been on for one hour. A plate rack is supplied in the warming cupboard for holding up to eight plates, but this can be removed to allow larger items to be warmed.



If the cooker is ON for prolonged periods any plates in the warming cupboard may become very hot.

WARNING

BEFORE COOKING

Remove plastic protective covers from inner door linings, lift up lids and hinge covers.

Before you cook for the first time, it is recommended that the top and the bottom oven be switched on at full power for about an hour in order to burn off any initial odours. The grill should also be turned on, with the top oven door open, for approximately 15 minutes before it is used for the first time. Clean the hob surface with Ceramic Hob Cleaner and Conditioner. This applies a thin protective film to the hob, making it easier to clean, and prolonging its life.

CLEANING



For your own safety, always switch off your cooker at the mains supply and allow cooling before cleaning.

WARNING



Never use excessive amounts of water to clean your cooker.

NOTE

Hob Cleaning

It is recommended that the hob be cleaned daily with Hob Brite cleaner. Normally cleaning should be carried out when the hob is cooled, but, if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. TAKE CARE, as the spillage and the hob may be very hot.

Do not use scouring powders or paste, wire wool scouring pads or oven cleaners on the hob as these may cause damage to the hob surface.

Oven Cleaning

Both the ovens and the warming cupboard can be cleaned using normal oven cleaners. The shelf supports in the top and bottom ovens can be removed to make cleaning easier. There is no need to try to clean up under the grill area as this top part of the oven is self cleaning.

GRILL



WARNING

Accessible parts may become hot when the grill is in use. Children should be kept away.



NOTE

The Grill will not operate unless the Top Oven control is in the 'OFF' position. Only use the grill with the top oven door open.

Operation

Turn the control knob clockwise to click 'ON' the grill and continue turning clockwise to increase the grilling temperature. Or, turn and click the grill knob anti-clockwise to instantly turn 'ON' the grill at maximum setting. The knob can be turned clockwise or anti-clockwise back to '0' to switch 'OFF' the grill. When grilling, the grillpan/shallow baking tray supplied can be slid under the grill shelf for catching crumbs or fat. The grillpan handle will work only if the grill tray is correctly in position under the grill shelf.

Fig. 5



Grillpan Handle/Grill Safety Points

- When attaching the grillpan handle, make sure it is in the middle of the grillpan.
- Do not leave the grillpan handle attached to the grillpan whilst grilling, as it will become hot. Use it only when moving the grillpan.
- **Only operate the grill with the top oven door open.**
- Ensure that the grillpan is correctly placed between the shelf runners when grilling.
- The towel rail may become HOT after long periods using the grill.
- Do not place towels or any other items over the towel rail when grilling.
- Do not line the grillpan with aluminium foil.



IMPORTANT

The grill must never be operated with the top oven door closed.

- 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.
- 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.

Operation

- 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.
- There are left and right induction zones controlled separately by the 2 knobs as shown in Fig. 4.
- To turn on the zone, lift the bolster lid to expose the cooking area and turn the appropriate control knob clockwise. The further it is turned, the higher the power.
- Temporary extra power boost is achieved by holding the control knob against the maximum setting and manually overriding the spring resistance built in to the control.
- The hob itself does not heat up. The power will transfer directly to a pan placed on the hob.
- To reduce power and to turn the power off, turn the control knob counter-clockwise.
- Both left and right zones may be used simultaneously.
- 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.

Child Lock Function

This prevents switching on of the induction hob. Whilst activated, no cooking zone can be used. The Child Lock mode is activated by overwinding the two knobs clockwise for more than 5 seconds, or one or both knobs anticlockwise for more than 5 seconds. The Child Lock is disabled by holding both knobs overwound anticlockwise for more than 5 seconds.

Pan Detection

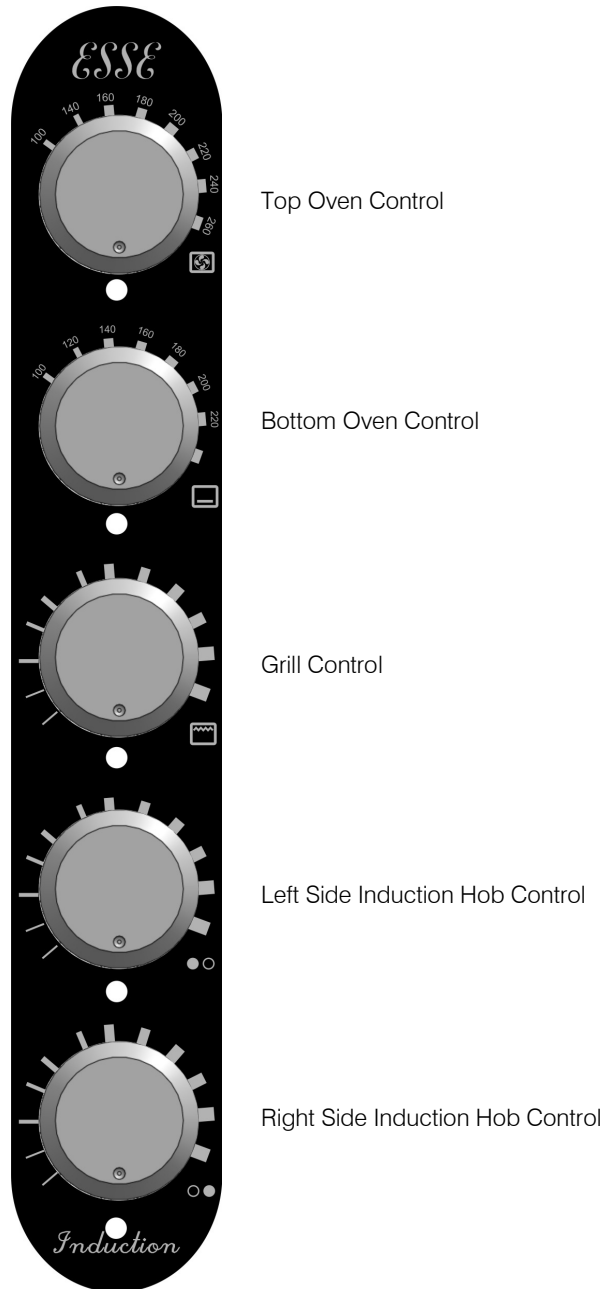
After 10 minutes without detecting any pan, the hob switches off automatically and can only be switched on again after the knob has been returned to the 'OFF' position first.



NOTE

Before cooking for the first time please turn on the ovens and grill in order to burn off any newness smells and manufacturing residue.

Fig. 4



OVENS

Operation

The large top oven is fan assisted and the smaller bottom oven is conventional, both are controlled thermostatically. To switch one of the ovens 'ON', turn the corresponding knob on the control panel (see Fig. 4) clockwise to the required temperature marking. The temperature markings on the control panel are in degrees Celsius. The indicator light will illuminate to show that the oven is heating up. When the oven reaches the required temperature the indicator light will go out. All the shelves can be used in either the top or bottom oven.

Top Oven Temperature Guide

A thermometer in the door gives an indication of the oven temperature, but since it is in the door itself, the thermometer will react if the door is opened and the thermometer reading may fall considerably. When the door is closed, the thermometer will recover slowly to indicate the oven temperature.

High efficiency fan oven : It may be necessary to adjust either cooking times or temperatures if transferring recipes from conventional ovens. For example, if a recipe states 180°C, it may require a fanned oven temperature of 160°C. Ensure there is sufficient space around the food to allow air circulation.

As this is a high efficiency oven you may notice an emission of steam when the door is opened.

Heat distribution throughout the oven is very even, meaning there are no heat zones and no flavour transfer, thus allowing different dishes to be cooked together if required. However, if more than one item is being cooked then cooking times may need to be increased slightly.

Heating

With the bottom oven turned on at a low setting the cooker will become warm to the touch and will radiate heat into the kitchen. At a setting of 80°C the bottom oven will consume approximately 1/3 kW of electricity per hour.

Condensation

Condensation will be produced when cooking food with a high water content, especially if the body of the cooker is cold. Before cooking, pre-heat the oven until the cast iron door becomes warm, this will reduce the amount of condensation when the food is produced.

Excess condensation may be produced when the ovens are operated for the first few times and this will commonly show itself in the door thermometer. This will reduce each time the ovens are used.

Oven Safety Points

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



WARNING

The front, top and doors of the cooker may become hot after long periods of cooking. Keep children and pets away.