

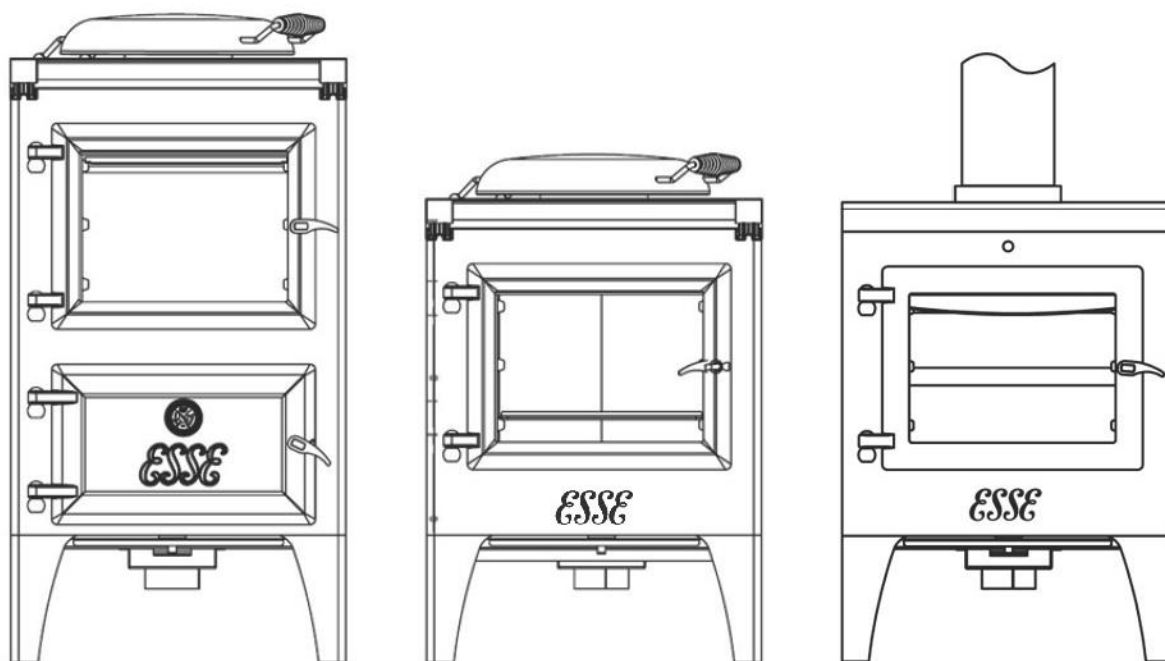
# ESSE

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## Bakeheart & Warmheart

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### Wood Fired Cooking Stoves



THIS APPLIANCE MUST BE INSTALLED & COMMISSIONED  
BY A REGISTERED INSTALLER OR PLUMBER

THE WARRANTY CARD MUST BE RETURNED TO ENSURE GUARANTEE VALIDITY

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# Bakeheart & Warmheart

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## INSTALLATION INSTRUCTIONS

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### DATA LABELS

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Manufacturer: Esse Engineering Ltd.	Serial No: 500IHB / 1811125
Long Ing, Barnoldswick, Lancashire BB18 6BJ, England	
Type: Esse Cookstove	Model: "BAKEHEART"
TESTED BY: ASFT	TEST REPORT No: ASFT18070
3 GARDEN STREET, MORWELL, VIC, 3840	DATE TESTED: 14/08/2018
ABN: 46 610 154 768	DISTRIBUTOR: ESSE AUSTRALIA
WHEN TESTED IN ACCORDANCE WITH:	120 VICTORIA STREET,
AS/NZS 4012:4014 & AS/NZS 4013:2014	NORTH GEELONG, VIC
MAXIMUM AVERAGE HEAT OUTPUT BURNING HARDWOOD 5.0kW	
OVERALL AVERAGE EFFICIENCY BURNING HARDWOOD 66%	
PARTICULATE EMISSIONS FACTOR 1.4g/kg	
CATALYTIC COMBUSTER: NO - INSTALLED INTO A SHARED FLUE: NO	

*Figure 1 Bakeheart Data Label*

Manufacturer: Esse Engineering Ltd.	Serial No: 500IHW / 1811134
Long Ing, Barnoldswick, Lancashire BB18 6BJ, England	
Type: Esse Cookstove	Model: "WARMHEART"
TESTED BY: ASFT	TEST REPORT No: ASFT18072
3 GARDEN STREET, MORWELL, VIC, 3840	DATE TESTED: 21/08/2018
ABN: 46 610 154 768	DISTRIBUTOR: ESSE AUSTRALIA
WHEN TESTED IN ACCORDANCE WITH:	120 VICTORIA STREET,
AS/NZS 4012:4014 & AS/NZS 4013:2014	NORTH GEELONG, VIC
MAXIMUM AVERAGE HEAT OUTPUT BURNING HARDWOOD 4.1kW	
OVERALL AVERAGE EFFICIENCY BURNING HARDWOOD 68%	
PARTICULATE EMISSIONS FACTOR 1.5g/kg	
CATALYTIC COMBUSTER: NO - INSTALLED INTO A SHARED FLUE: NO	

*Figure 2 Warmheart Data Label*

## DIMENSIONS AND CLEARANCES

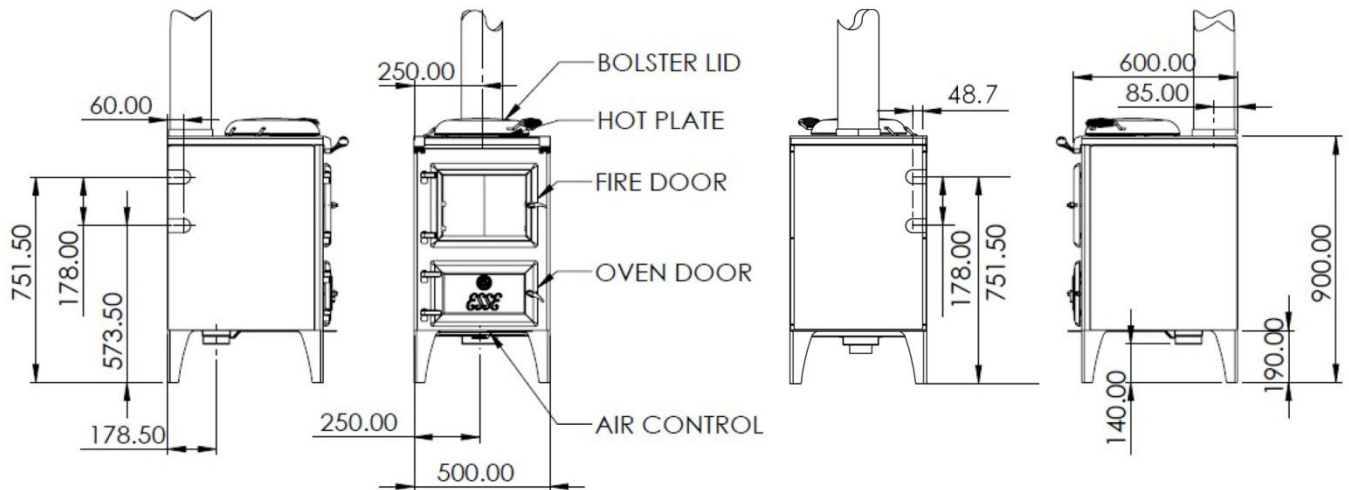


Figure 3 Bakeheart Cooking Stove

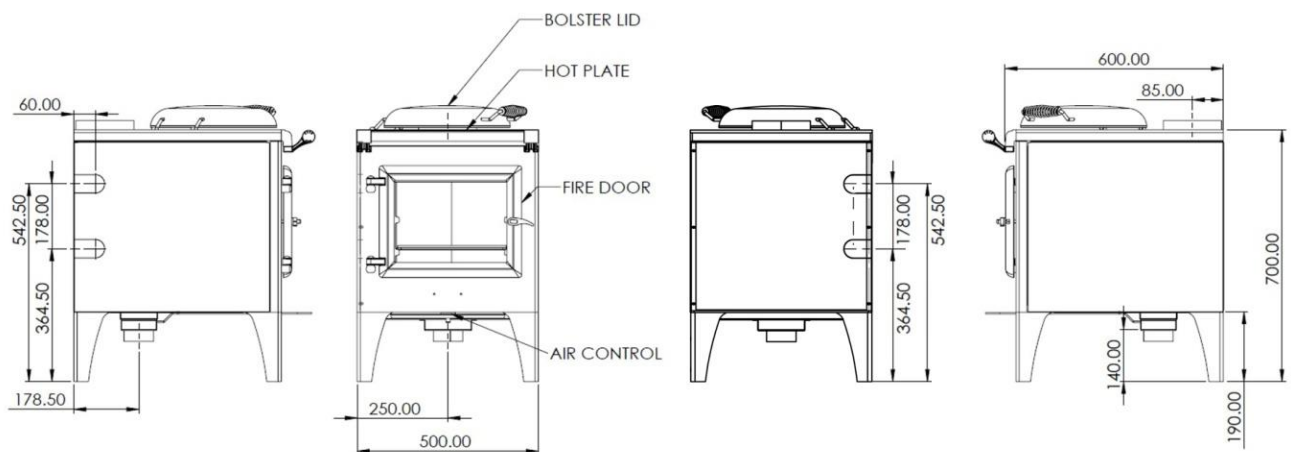


Figure 4 Warmheart Cooking Stove

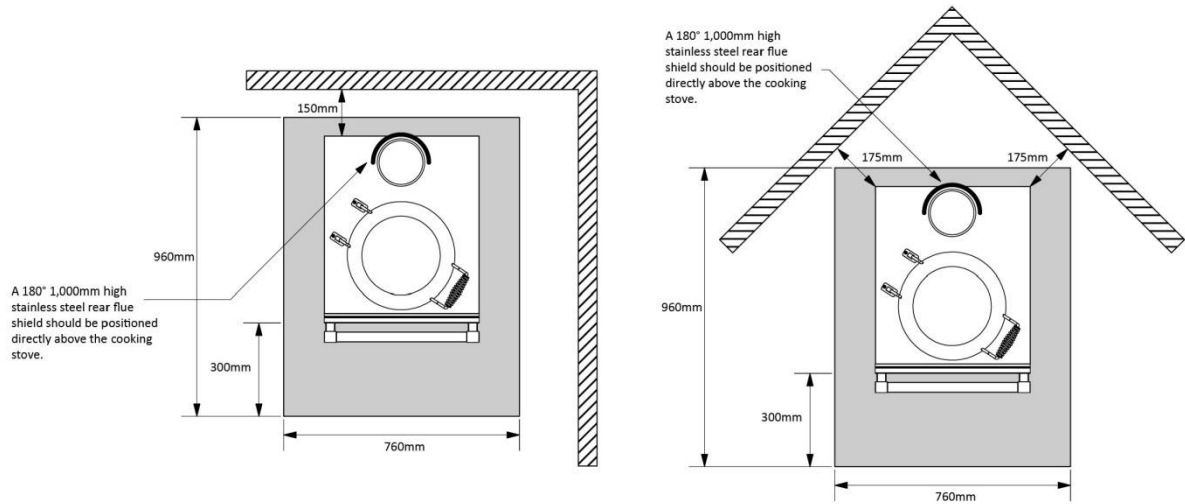
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## CLEARANCES

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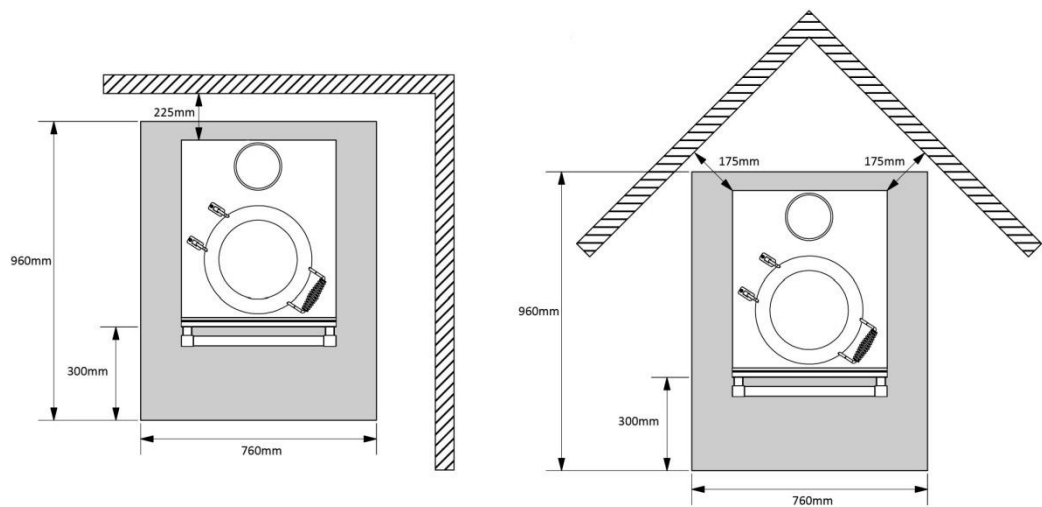
Clearances from combustible materials, when **installed with flue heat shield**

- Rear 150mm
- Side 130mm if bench is level or below hob height
- Or 500mm if bench/wall is above hob height
- Corner 175mm



Clearances from combustible materials, when **installed with no flue heat shield**

- Rear 225mm
- Side 130mm if bench is level or below hob height
- Or 500mm if bench/wall is above hob height
- Corner 175mm



Clearances from Non-combustible materials, when installed with no flue heat shield

- Rear 25mm
- Side 10mm
- Corner 25mm

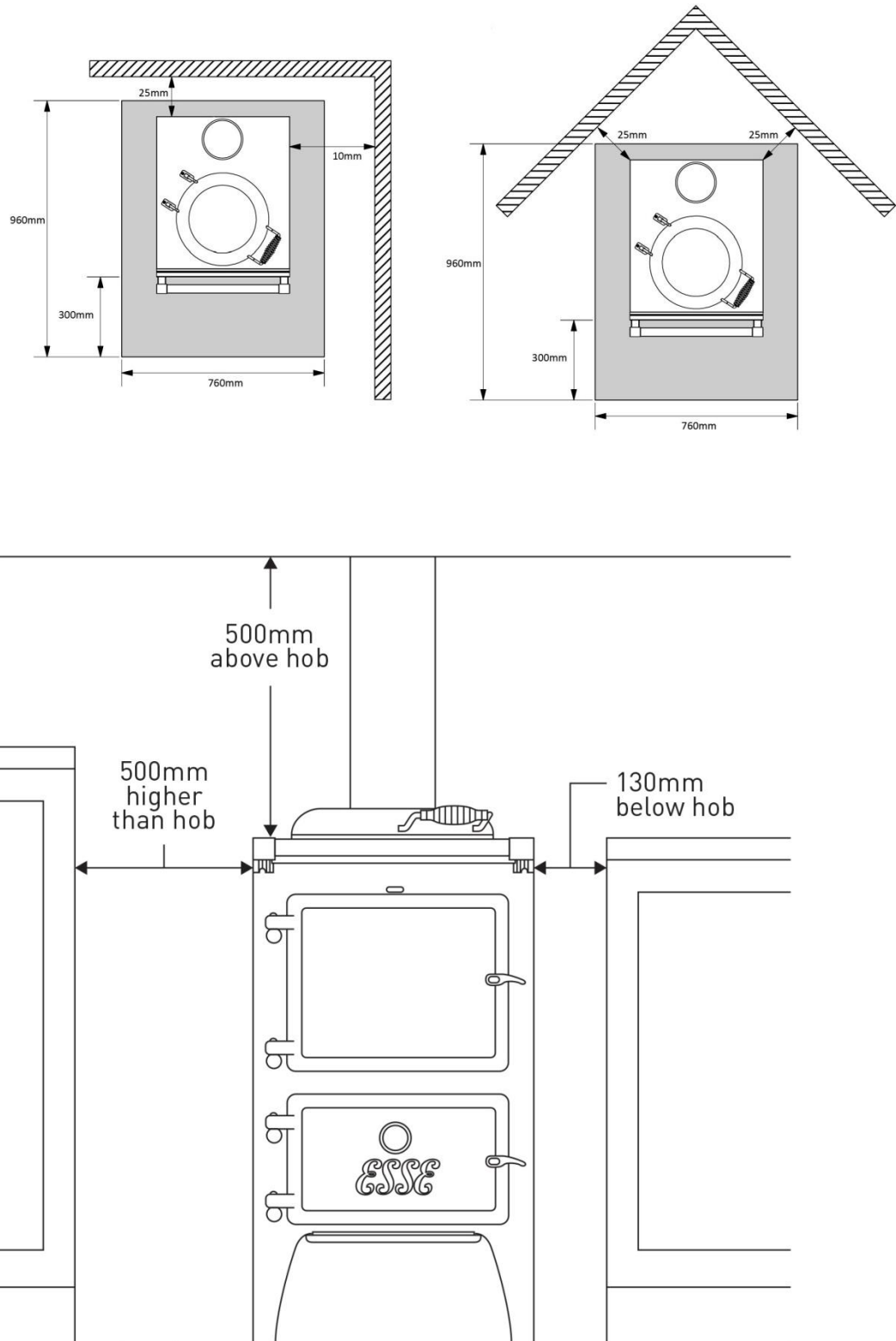


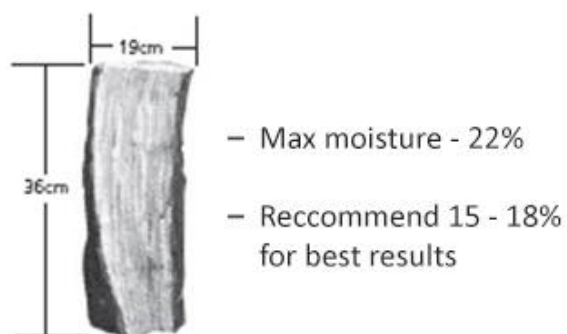
Figure 5 Bakeheart Minimum Clearance to Combustibles

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## TECHNICAL INFORMATION

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Cut your logs to the approximate size shown in Figure 6 to minimise the need for refuelling.



*Figure 6 Approximate Size of Logs*

Technical Information			
Nominal heat output	5.0kW	Minimum chimney draught	12Pa
Combustion air requirements	29m <sup>3</sup> /h	Mean flue gas temperature	170°C
Weight of appliance Bakeheart: Warmheart:	192 kg 154 kg	Flue gas mass flow	10g/s
Hot water	2.8kW	Heat to room	780m <sup>2</sup> > 100 m <sup>2</sup>
Average oven temp	180°C	Max oven temp	240°C

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## CHIMNEY AND FLUE INFORMATION

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The successful operation of the cooking appliance relies on the adequate performance of the chimney to which it is connected.

The following chimney guidelines must be followed:

- A 150mm (6") diameter flue is required to connect to the cooking stove.
- Do not use Decromesh – only an active flue, with a rear heat shield at 1,000mm high.
- When installing into an existing chimney, the appliance is required to be fully flued right to the top of the chimney.
- Ensure that the flue is installed to the relevant standards.
- If the appliance is installed as a freestanding appliance, it should not support any part of the chimney.
- The flue should be free from cracks, severe bends, voids and obstructions.
- The flue should be connected to this one appliance only.
- New flue must be in accordance with local regulations.
- The flue must have a cowl to prevent any ingress of rain.
- It is recommended the flue uses an access point for cleaning and where it can be checked and any fallen soot removed.
- Do not fit an extractor fan in the same room as the appliance.
- Be a minimum 4m high from top of the cooker to the cowl.

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### **NOTE**

The flue to which this appliance is being connected must be swept and examined for soundness prior to installation. Remedial action should be taken if required, seeking expert advice if necessary.

Where the chimney is believed to have served an open fire installation it is possible that a higher flue gas temperature from a closed appliance may loosen deposits that were firmly adhered, with the consequent risk of flue blockage. It is therefore recommended that the chimney be swept a second time within a month of regular use after installation.

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## HOT WATER

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### Hot Water Option

- Remove left hand side panel
- Remove rear panel
- Pull back insulation to expose outlets
- Pipes can exit side or rear of your Bakeheart
  - Use hemp and paste or high temperature thread sealant to connect to hot water jacket
- Punch out appropriate pipe outlets in panel
- Replace panels

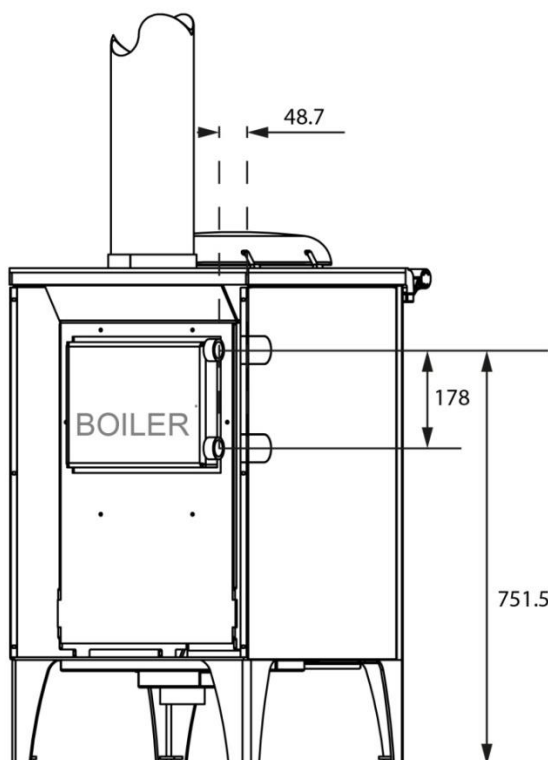
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#### **NOTE**

If Bakeheart has a hot water jacket installed, it must be connected to an appropriate hot water service before use.

**Lighting your stove prior to this will void your warranty and damage your stove.**

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Hot water connection 25mm Fi BSP

Can reduce to 20mm

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## HOT WATER SYSTEM

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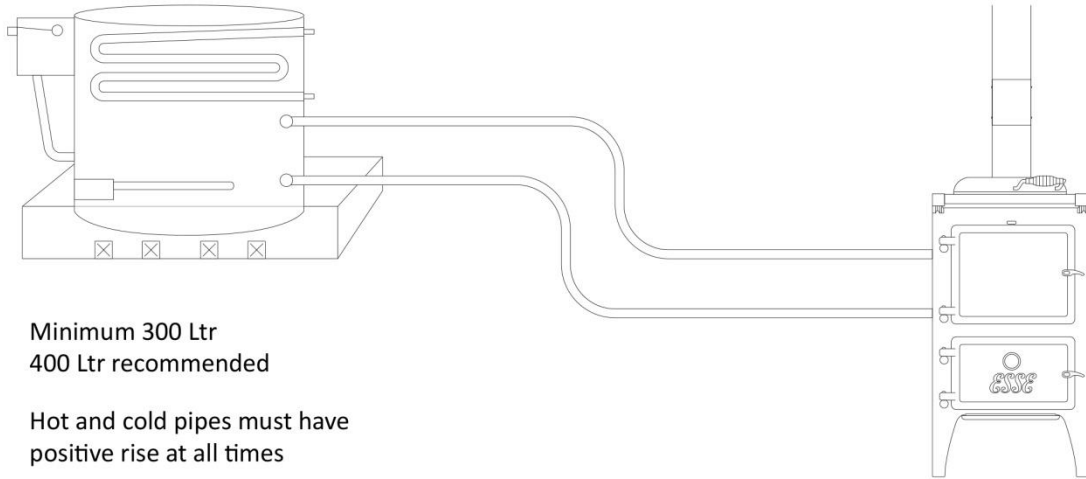
- A. If a boiler is fitted to this system it must be connected to a heating system otherwise the warranty is void.
- B. There are two connections, both 1" Fi BSP Female on the left hand side. Follow general notes below.
- C. General Notes on Water System: -
  - 1. The cooker will produce hot water at differing rates depending on how it is operated. Heating control is manual, no thermostat is fitted.
  - 2. The system must be designed to cope with loads between the maximum and minimum output. There must be sufficient gravity load to absorb 250L low pressure hot water output.
  - 3. This unit is not approved for use with hydronic heating systems.
  - 4. Whichever system is chosen the layout must follow established heating engineering practice. To avoid trapping air in the boiler a 1" BSP connection must be used on the flow and return tapping, and any reduction in pipe size thereafter being made on a vertical rising pipe. The cooker must be level when fitted and the flow pipe must rise from the boiler.
  - 5. The cylinder and pipe work should be lagged to avoid heat loss.
  - 6. The static head must not exceed 18 meters.
  - 7. A drain cock should be fitted to the lowest part of the circuit.
  - 8. The total water capacity of the boiler is 4 litres.
  - 9. The system must be open vented.
  - 10. It is recommended that the system is sealed with hemp & paste or equivalent which can withstand temperatures exceeding 100°C

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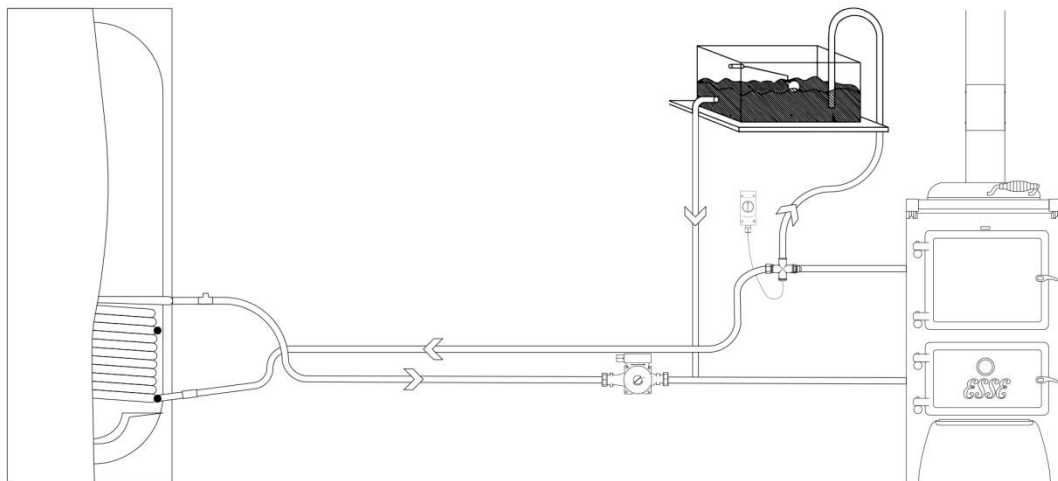
## HOT WATER OPTIONS

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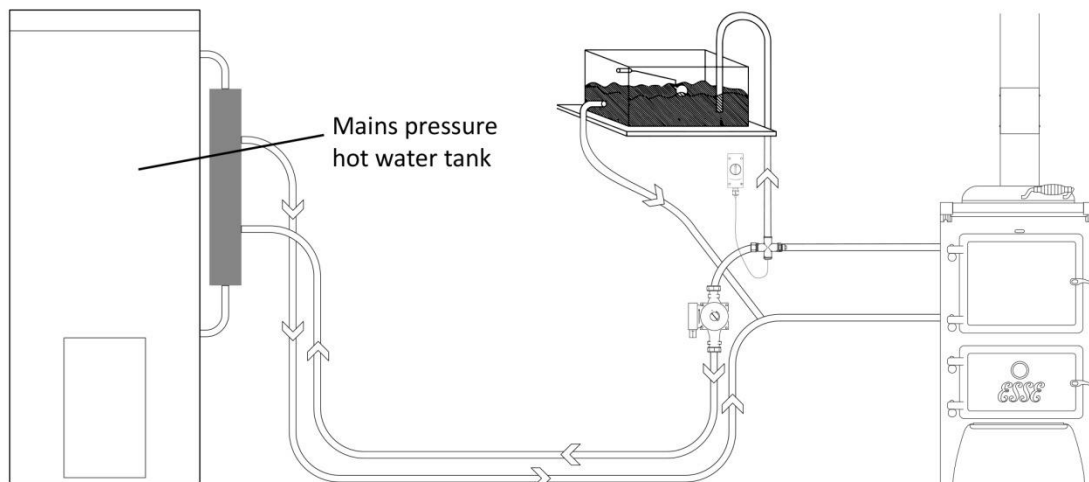
### Gravity Hot Water



### Central Coil



### Heat Exchanger



## Flue Draught

The chimney can be checked before the appliance is installed with a smoke match. If the flue doesn't pull the smoke, it may suggest the flue needs attention.

This test is only a guide as an apparently poor flue may improve once the appliance is installed, lit and the flue is warmed. Once the appliance is installed a flue draught reading should be taken as detailed below.

Two flue draught readings should be taken, one with the appliance at minimum burning rate and one at maximum burning rate. The flue draught test hole must be drilled in the flue pipe as close to the appliance as possible and before any flue draught stabiliser.

Minimum reading: The appliance should be lit and allowed to warm the flue thoroughly. Close the air controls, and ensure firebox door is fully closed. Allow the burning rate to become steady. The flue draught reading should now be taken; the minimum required is 12 Pascals [Pa] (0.05" w.g.).

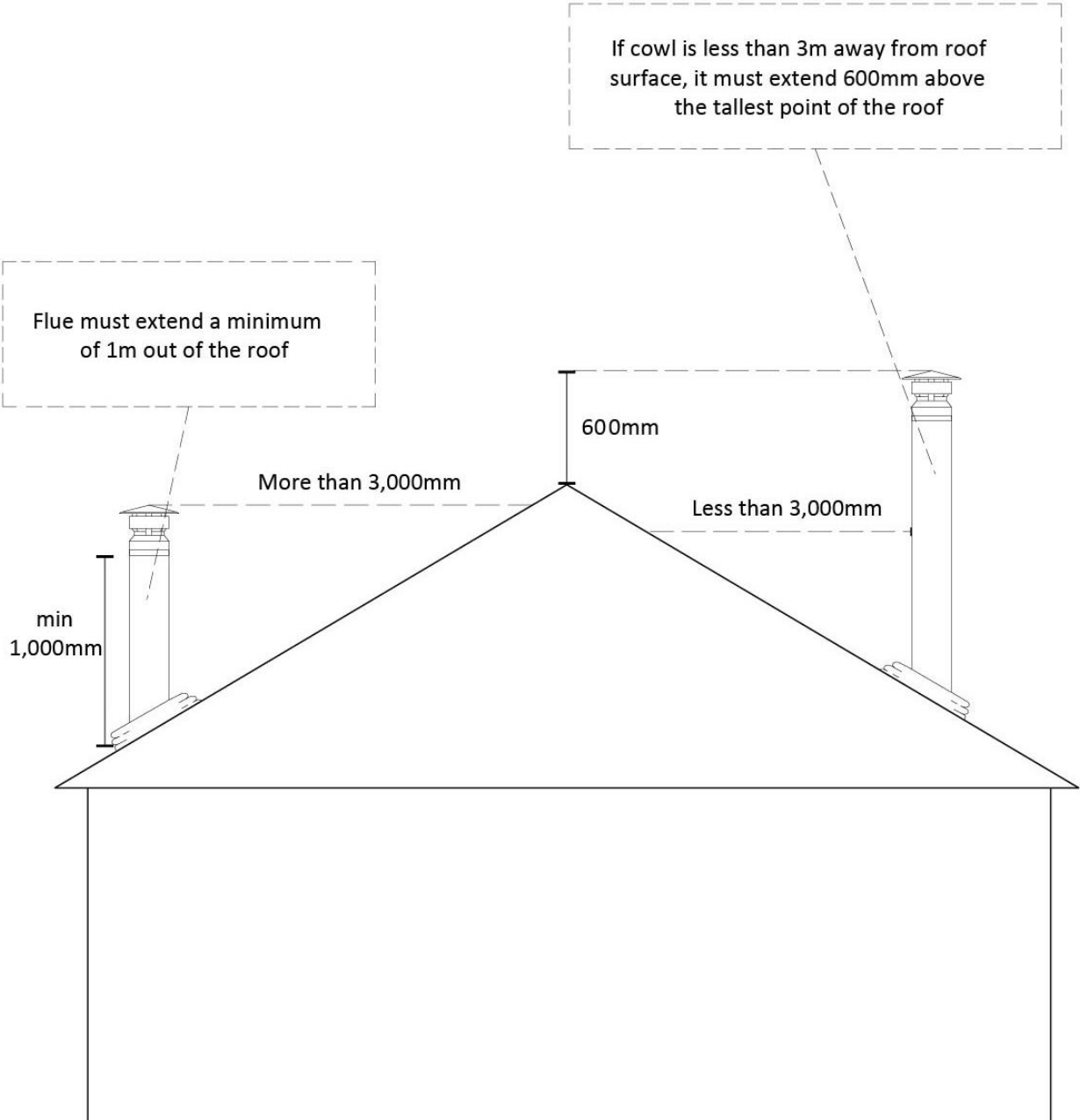
Maximum reading: The air controls can now be opened to allow the appliance to burn at maximum rate. Take a flue draught reading.

Ideally, the flue draught readings should range between 12Pa, 0.12mm (0.05" w.g.) and 25Pa, 2.5mm (0.1" w.g.). Any readings significantly outside this range may indicate the need for remedial action. Low flue draught symptoms: difficult to light and smoke coming into the room. High flue draught symptoms: fuel burns away very quickly, overfiring which may damage the appliance & invalidate the warranty.

A flue stabiliser can be fitted to reduce the draught through the appliance if the draught may exceed 25Pa. The flue stabiliser should be fitted in the same room as the appliance and be the same size as the flue pipe. Consult building regulations regarding additional ventilation.

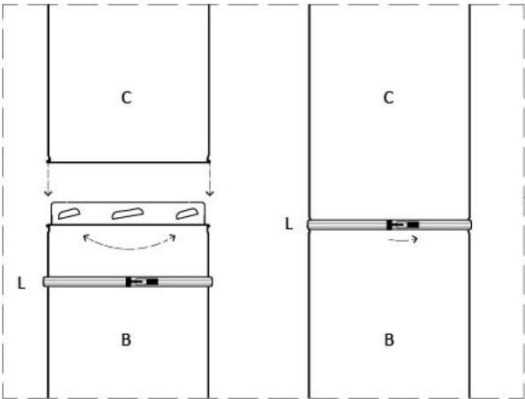
A fan flue booster can also be fitted if the flue draught is poor. This should be fitted according to the instructions supplied with the booster. An electrical supply will be needed.

Flue clearances



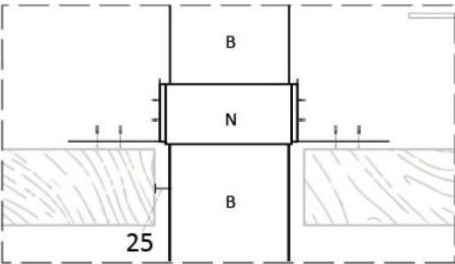
# Flue Kit

## Flue Assembly



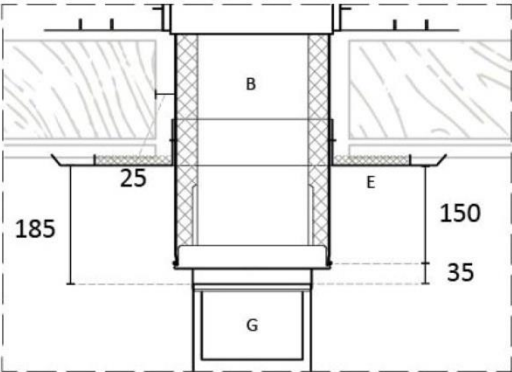
NOTE:  
To assemble flue, first lock into place, second secure locking band around joint

## Optional Support Brace

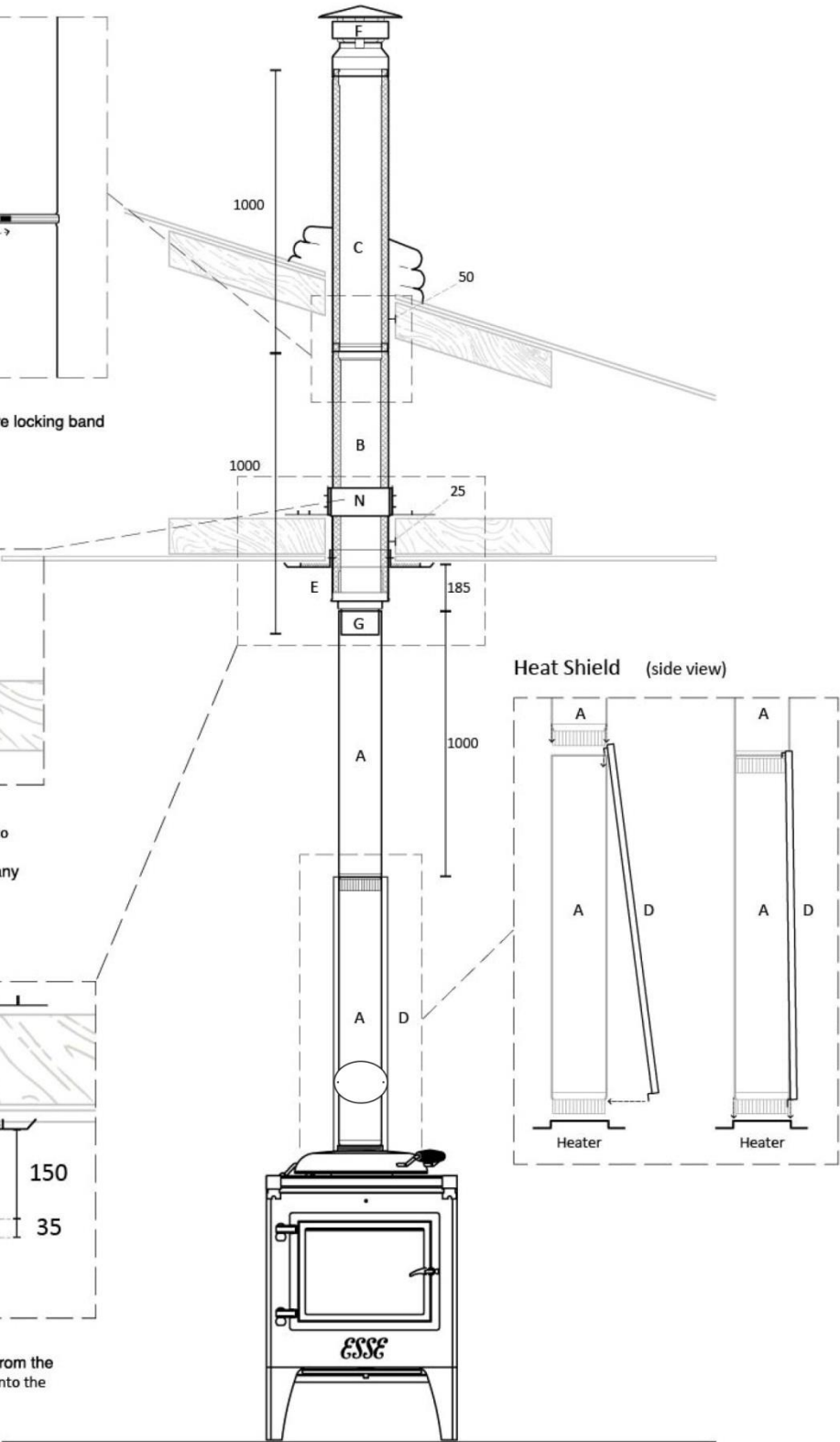


NOTE:  
The optional support brace (N) has the ability to adjust to any angle of adjacent roof beams  
\*There is a 25mm clearance between the flue and any timber at all times\*

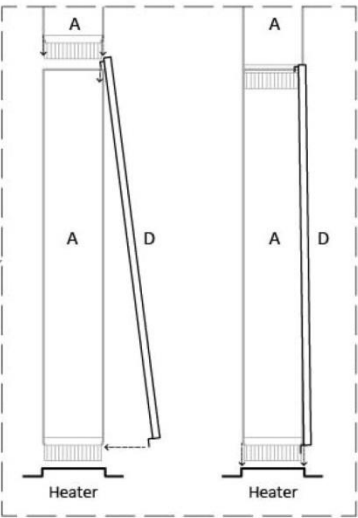
## Starter Length



NOTE:  
150mm single skin flue (A) must terminate 185mm from the ceiling. The 200mm starter length (B) dropping 150mm into the room, with the tail dropping into the A flue  
\*There is a 25mm clearance between the flue and any timber at all times\*



## Heat Shield (side view)



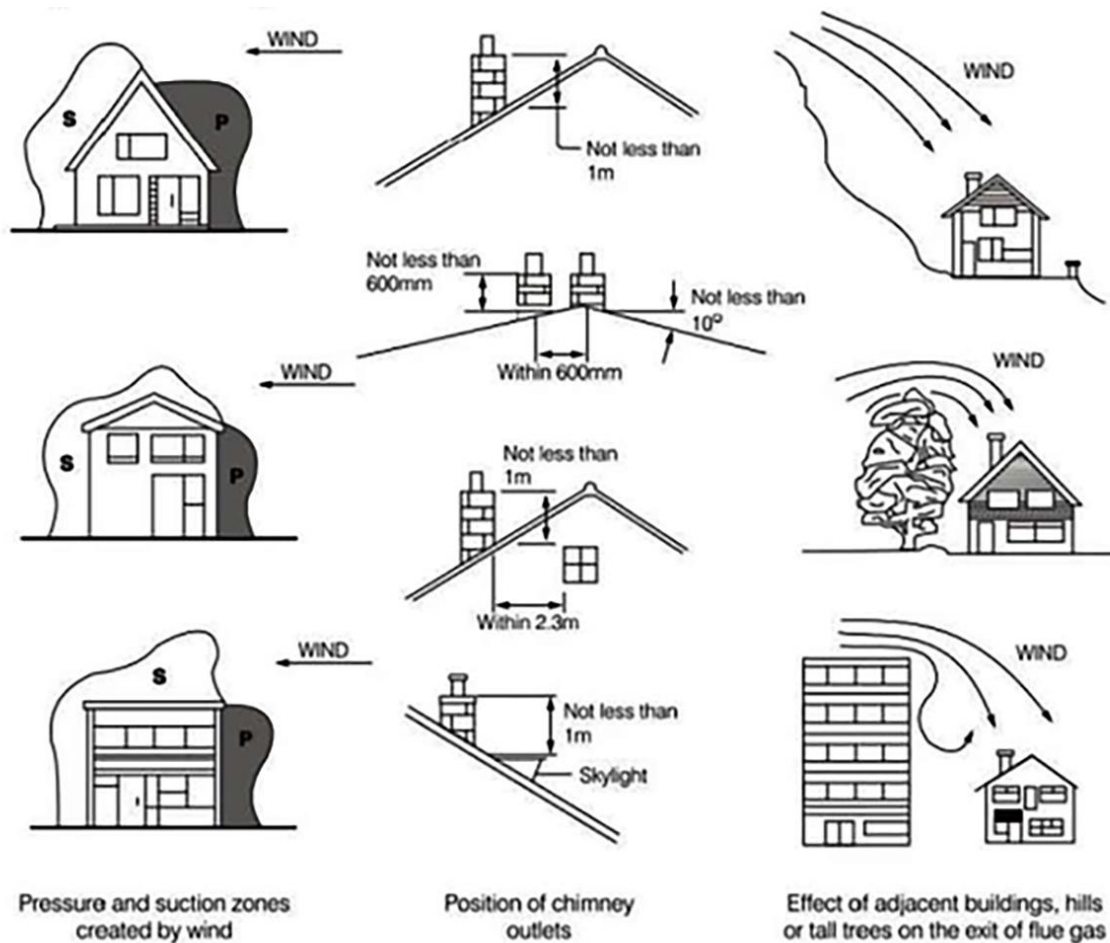


Figure 7 Chimney Location and Flue Performance

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## INSTALLING THE APPLIANCE

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### Flue Connection

The flue pipe used to connect the appliance to the chimney is 6" (150mm) in diameter. (The flue connection is on the top of the appliance, in the centre at the back.)

### **Important Installation Notes**

- The installation must allow access for adequate chimney sweeping and flue cleaning.
- Avoid using bends greater than 45° to the vertical. All flue pipe sections should be as close to the vertical as possible.
- All joints in the flue system must be effectively sealed.
- All flue sockets must face upwards. On completing the installation of the appliance, the chimney, hearth and walls adjacent to the cooker must conform to local or national regulations currently in force (AS/NZS 2918/2018).
- Air inlet grilles should be positioned so that they are not liable to blockage.
- An air extraction device shall not be used in the same room as the appliance unless adequate additional ventilation is provided.
- A flue cleaning hatch should be fitted to provide access for cleaning the flue and chimney.
- Check the appliance for soundness of seals between main components and that all supplied parts and fittings are correctly fitted.
- Ensure the appliance is left operational and hand over the operating instructions and operating tools supplied.
- Before leaving the installation demonstrate the operation of the appliance to the user. Explain all controls and flue way access for cleaning.



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## COMMISSIONING THE APPLIANCE

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- Ensure the flue draught is compliant with AS/NZS 2918:2018.
  - Check ventilation.
  - Ensure fire bricks, baffles, and the after burner are in the correct position.
  - Check that all doors fit and seal correctly.
  - If applicable check plumbing circuit.
  - Check no extractor fan, other appliance or other flue interferes.
- 

## REPLACEMENT PARTS

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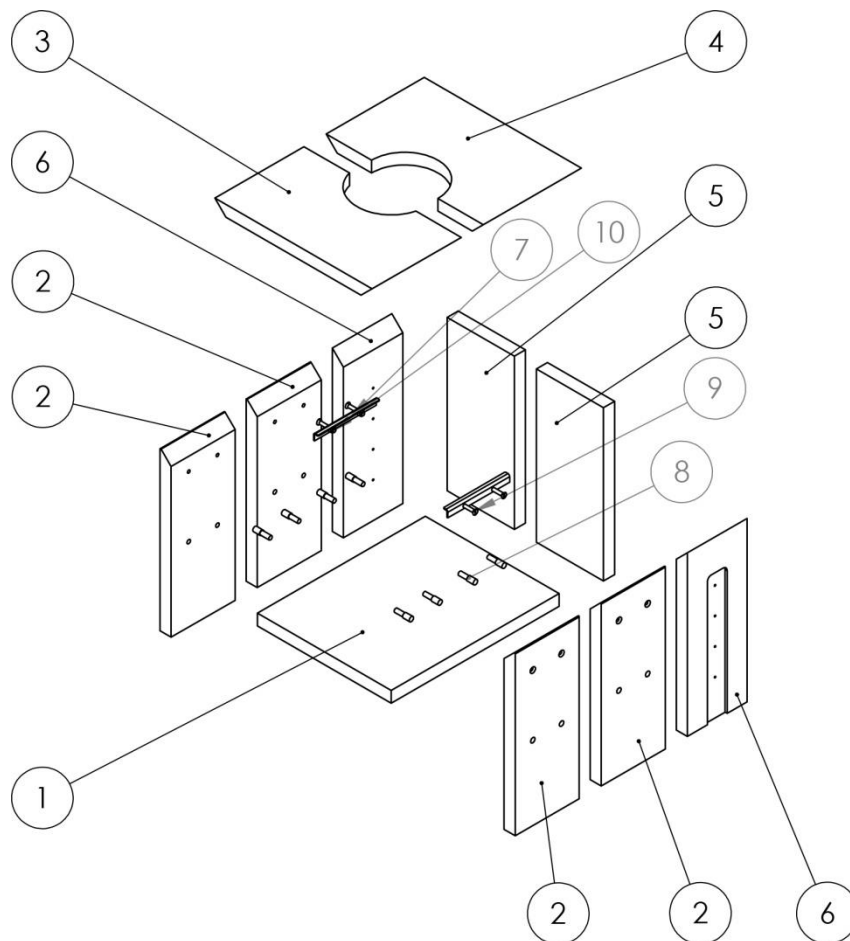


Figure 8 Firebrick Layout

Table 1 Firebrick Part Numbers

Item No.	Part Number	Description	Qty.
1	990-009B	Base Brick	1
2	I-WH-200-101	Side Front Brick	4
3	500-IH-235	Top Front Brick	1
4	990-004	Top Back Brick	1
5	990-009	Rear Brick	2
6	500-IH-226	Rear Side Brick	2
7	I-WH-200-102	Baffle Support	2
8	I-IH-200-108	Shelf Support Pin	8
9	M6X35 CTSK	M6X35 CTSK Screw	4
10	M6 MKV PH Locknut	Locknut	4

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## COMMISSIONING CHECKLIST

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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:.....

**A CERTIFICATE OF COMPLIANCE OF INSTALLATION MUST BE SENT WITH THE  
WARRANTY CARD**



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# Bakeheart & Warmheart

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## OPERATING INSTRUCTIONS

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### INTRODUCTION

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Thank you for choosing an ESSE cooking stove. Please read these instructions carefully to ensure your safety and enjoyment whilst using this product. Correctly installed and operated, your ESSE cooking stove will provide faithful service indefinitely. We feel certain that like countless ESSE owners since 1854, you will be truly satisfied by the warmth and comfort it will provide and the taste of your food cooked within its oven.

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### BEFORE USING YOUR COOKING STOVE

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Ensure that any plastic film used to protect surfaces has been removed (e.g. from the inside of the oven door). The hotplate has been painted at the factory to prevent rusting and therefore will require wiping with a damp cloth and drying with a tea towel or kitchen roll.

During the first few operations of the cook stove there may be some ticking and fumes emitted. This is normal and part of the initial expansion & material curing process.

Included inside your cooking stove is a multi-purpose Operating Tool – for adjusting the air supply and operating the door. A glove is also provided to protect the user's hand. (Figure 3)

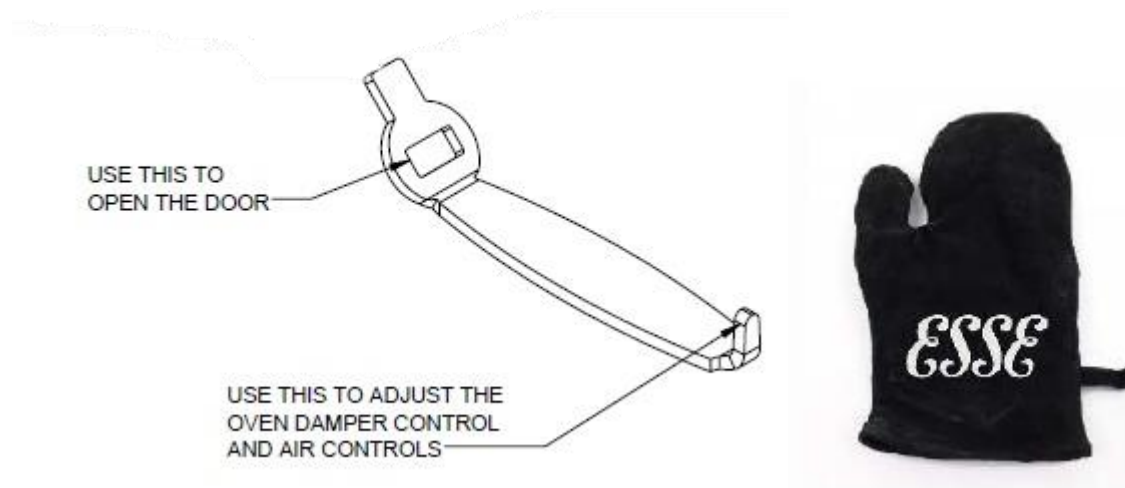
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**WARNING**

**Do not place towels on the handrail, keep pets and children away and ensure that any curtains near the appliance cannot ignite even when displaced. Surfaces will be hot when in use.**

**An extractor fan MUST NOT be fitted in the same room as the appliance.**

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*Figure 9 Operating Tool and Glove*

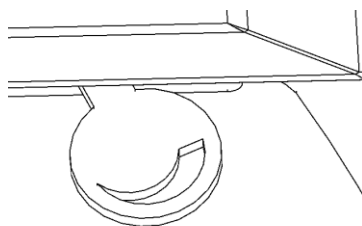
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## LIGHTING AND CONTROLLING THE FIRE

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Before lighting the fire ensure that all vermiculite bricks are in the correct position.

Ensure the air control is in the open position by moving the control to the right hand position.



*Figure 10 Air Control in Open Position*

Open the fire door and place a firelighter in the centre of the firebox. Build a small pyramid of kindling over the firelighter ensuring that the firelighter is still reachable for lighting.

Place a two larger pieces of kindling across the stove, one each at the front and rear either side of the pyramid. Place two more pieces front to back, light the firelighter and repeat the pattern of alternating kindling until the firebox is two thirds full.

Once the fire has been lit leave the door partially open to allow additional airflow until the fire has become established.

**NOTE:** Bricks will go black when first lighting your fire. Leave the door ajar until the bricks appear clean. When the fire is established the fire can be loaded with logs and the door can be fully closed. The air control can be moved towards the closed position once the sooting has burnt off the brickwork. The air flow can be reduced by moving the control to the left once the fire has become established.

---

### **WARNING**

**When the cooking stove is running ALL HANDLES become hot and the operating tool or glove provided should be used to open or close the doors (Figure 9)**

---

The burning rate of the stove can now be regulated by the rate at which fuel is added and use of the air control. The maximum amount of fuel to be loaded during normal operation is 2kg per hour in order to achieve nominal heat output.

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**NOTE**

This appliance is not an incinerator and only dry well seasoned wood should be used. Burning coal or other solid fuels such as treated wood is not possible.

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If the cook stove is being used primarily to heat the room it is recommended that the bolster lid is kept in the raised position to allow heat from the hotplate to radiate into the room.

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## **NOTES ON WOODBURNING**

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Wood burns most efficiently when the air for combustion is supplied from above the fire bed. This air supplies the oxygen necessary for the volatile gasses given off by the wood as it is heated to combust which increases efficiency and reduces heat being wasted up the chimney.

Running the cooking stove with the air control open will provide oxygen for the wood to burn on the fire bed and should be used to control the fire when lighting or refuelling. The cooking stove should ideally be run with the air control in the closed position for the majority of the time in use. If the fire appears to die down too low then opening the air control slightly for a short period can help revive it.

### **Cold Flue**

This is below the condensation point of wood gasses and may cause the build-up of tar in the chimney, dirty the fire door glass and result in the inefficient burning of fuel.

When the flue is cold the fire will appear dull and residue will appear on the fire door glass.

### **Correct Flue Temperature**

This is the most efficient operation of your cooking stove.

When the flue is at the correct temperature there will be rolling flames visible above the logs, any residue on the fire door glass will burn away.

### **Overheated Flue**

Heat will be wasted up the chimney. Excess heat may damage the cooking stove or ignite an existing accumulation of tar resulting in a chimney fire. In the event of a fire, close the air controls on the appliance and call the fire brigade for assistance.

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## **LONG TERM SHUTDOWN**

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If the cooking stove is to be shut down for long periods i.e. during summer months or if the appliance is in a second home that is not used all the time, precautions should be taken to avoid damage from condensation and corrosion.

First ensure that the cooking stove is fully cleaned and all ash removed. The ovens and hotplate can then be treated with a light coating of flax oil to help prevent moisture damaging the surfaces. The air control is to be left in the open position (Figure 10), the doors slightly ajar, and the bolster lid left raised to allow for ventilation.

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## **FIREWOOD**

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### **Seasoning and Storing Firewood**

Wood, which has recently been cut and is still full of sap and water is known as "green" wood.

Green wood will generally burn poorly and inefficiently, because it can have over 20% water. It may be hard to light, smoulder, not put out any heat and cause more than the usual amount of creosote to build up in your chimney.

So your aim should be to dry the wood out to below 20% moisture content, this process is called seasoning. As the name implies, you should store your wood



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## **COOKING WITH THE COOK STOVE**

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The oven and hotplate are heated directly by the fire. As a result, the hotplate temperature is graduated, with the centre being the hottest point, getting cooler further away from the centre. Machined base pans are essential as heat is transferred to them via conduction.

Food may be cooked directly on the hotplate if desired. The bolster lid may be left down when the hotplate is not in use in order to keep it at a cooking temperature.

To increase oven temperatures, refuel the cooker and increase the burning rate of the fuel by use of the air control, and regulate to the desired temperature.

The cookers are equipped with a wire shelf which can be set to the desired height on the side bricks in the firebox to cook over the embers. The shelf in the Bakeheart oven has anti-pull out stops on the ends to prevent it from being pulled out inadvertently; to remove a shelf, pull forward until the stop is reached, then lift at the front and pull out of the oven. Use reverse procedure to refit. If the shelves pull straight out then they are in back to front.

The temperature gauge on the oven door provides an indication of the oven temperature. It should be noted however that since the gauge is attached to the door, the indicated temperature will drop if the door is left open for a prolonged period. Once the door is closed the dial will come back up to temperature after a short delay.

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## **EXTENDED WOODBURNING**

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This appliance has been certified as a slow combustion stove. Loading a large amount of wood into the cooking stove all at once will reduce the temperature inside. If the temperature is too low, the gases given off from the wood will be too low to combust, resulting in a lot of smoke which will cover the inside of the cooking stove, including the glass, with soot.

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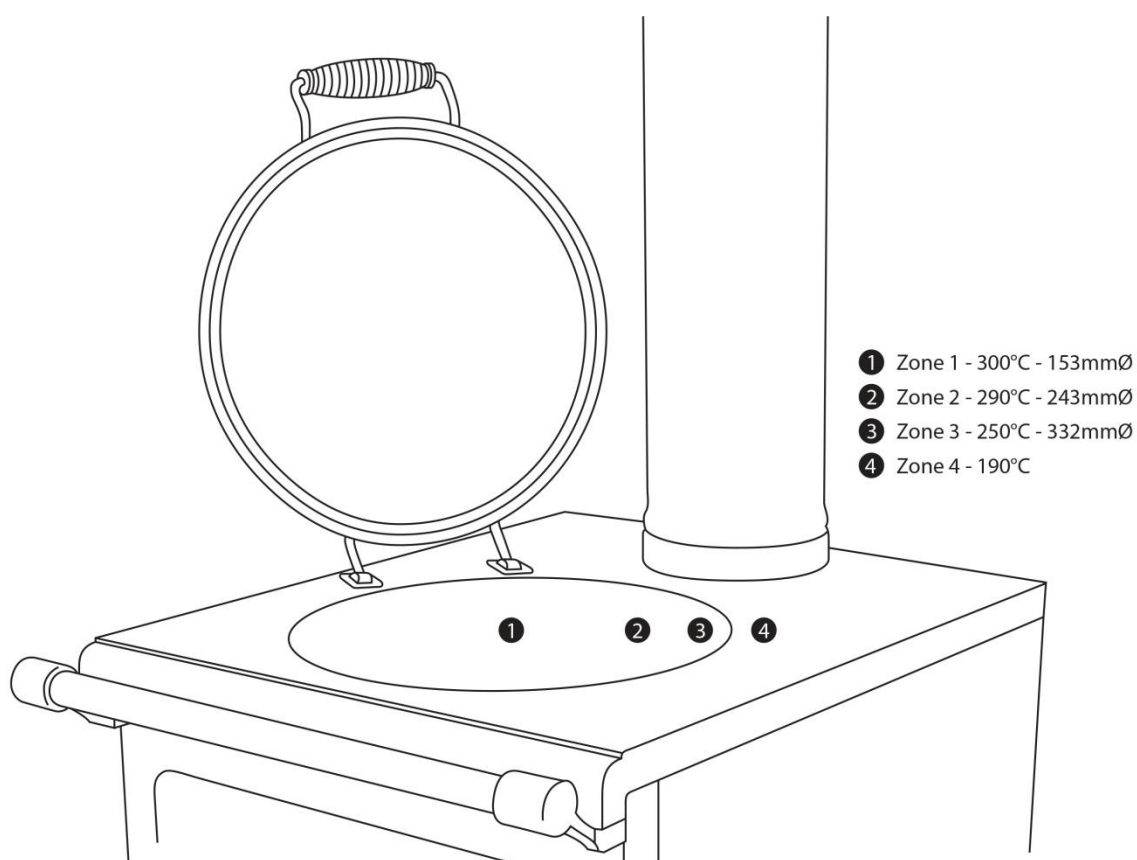
## 4 WAYS TO BAKE AND COOK IN YOUR ESSE BAKEHEART

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### 1. Hotplate cooking

Your ESSE Bakeheart has a gradual hotplate temperature variation.

By simply moving your pan across the top, you can change to the desired temperature.



*Graduated hotplate temperature ranging from 190°C – 300°C*

## 2. Char Grill

Cook directly on your hotplate / and close the bolster lid over your food for ESSE's unique Char Grill experience.

Asparagus / Shallots – even Naan bread can be cooked directly on your hotplate.

Add a little water to create steam, close the lid to trap the heat and you get a unique Char Grill.



### 3. BBQ

Your ESSE Bakeheart is supplied with a BBQ grill for BBQ directly over your fire.

For the best results, allow your fire to burn down to glowing embers.

Slide in BBQ shelf inside your fire box, on the supports, and BBQ away.

You can create charcoal chicken, the best BBQ steaks, even traditional wood fire pizzas directly over your fire in your Bakeheart.





#### 4. Oven

ESSE's Bakeheart oven offers 24ltrs capacity of baking.

The oven temperature averages at 180°C, but by stoking up your fire, you can increase your oven to a max temperature of 240°C.

ESSE's optional baking tray fits the oven perfectly.



In order to avoid adverse combustion conditions it is a good idea to increase the temperature of the cooking stove before loading more wood by further opening the air control. Load the wood (3kg+ for long extended burning) and leave the air control open until the moisture is driven out of the wood and the cooking stove is up to an efficient operating temperature (approximately 20 minutes). The air control can then be closed to hold the temperature of the cooking stove.

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## **CLEANING AND MAINTAINANCE**

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The successful operation of your range cooker is entirely dependent on the adequate performance (pull) of the chimney or flue to which it is connected. The following maintenance guidelines will be pointless unless the flue is also maintained and cleaned regularly. How often it needs cleaning will depend on the quality and moisture content of the wood you burn but an annual clean is recommended. A partially blocked or dirty flue can have disastrous implications for an otherwise perfectly installed cooker.

A healthy flue draught should read between 12 – 25 pascals. A flue draught reading below this value will result in poor smoky performance

Always carry out cleaning procedures when the cooker is unlit and has been allowed to cool sufficiently to avoid burns. With time and experience you will be able to gauge the intervals between cleaning more accurately. It will vary depending on the quality of your firewood and performance of your flue. Take time to get to know your cooker and inspect it at regular intervals for the first 6 months.

To clean the glass of any built up residue, special cleaning solutions can be used, or a ball of newspaper dampened and passed through the ash can be used. Do not use abrasive or chemically aggressive cleaning products on the glass as this can weaken or stain it.

If any of the chromed components become blue due to excess heat they can be restored using a chrome cleaner.

When de-ashing the cooking stove only remove small amounts of ash leaving ideally 20mm depth of ash in the bottom for best performance.



*Figure 11 Under the Hotplate*

To clean the flue way of the cook stove the hotplate must be removed. To avoid rust forming on the hotplate pans should not be stored on top of the cooker when not in use.

### **Cleaning the Flue**

It is recommended that the flue is cleaned at least every 12 months to maintain a suitable flue draught and prevent poor performance of the cooking stove. It is essential to maintain the integrity and cleanliness of the flue to ensure that your cooker continues to perform at its best.

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## WARRANTY

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

Proof of purchase is required.

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

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## EXCLUSIONS

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This guarantee does not cover:

- Installation
- Wear & tear
- Parts deemed to be replaceable in the normal usage of the cooker. These parts are listed herewith: all firebricks, woodburning box, baffle, oven accessories, combustion grate, hotplate and door seals, door glass.

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

Any cooking stove or defective part replaced shall become the Company's property. Use of non-genuine parts may void your warranty.



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## CUSTOMER CARE

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In the event you should require spare parts, please order direct at online at [www.esseaustralia.com.au](http://www.esseaustralia.com.au), or purchase through your ESSE dealer.



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 panel at rear).
- 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 form, 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.

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## SERVICING

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It is recommended that the cook stove is serviced annually by a qualified person. These services can be recorded below.

Service Date:

Carried Out By:

Comments:

Service Date:

Carried Out By:

Comments:

Service Date:

Carried Out By:

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Service Date:

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