

A design feature in its own right.



**ESSE**  
**MASTER**  
**STOVE** SINCE 1854  
**MAKERS**

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**ESSE** **MASTER**  
**STOVE** SINCE 1854  
**MAKERS**



**ESSE**  
**FIRE**  
**STONE**

Outdoor cooking  
has never tasted so good!



**FOR THE  
DELICIOUS  
WOOD-FIRED  
TASTE YOU  
JUST CAN'T  
ACHIEVE  
ANY OTHER  
WAY.**



## **THE ESSE FIRE STONE**

Think about cooking to perfection, in a whole range of styles and all with that distinctive character that only comes from wood-fired cooking.

Think about doing all this, and more, with a beautiful piece of British design that forms the perfect centrepiece of any garden, patio or terrace.

In the months before its launch, the ESSE Fire Stone was tried, tested and trusted by top chefs at six different restaurants, including two Michelin-starred establishments.

The ESSE Fire Stone is a completely new way to bring together cooking and dining with al fresco living, turning any meal into an occasion.

Fantastic homemade pizzas can cook faster than you'd ever believe, and the Fire Stone is equally impressive at roasting, baking, braising and char-grilling. The wood oven imbues dishes with an unmatched flavour.

Choose ESSE's British-built Fire Stone for your home and it will be delivered ready to cook, so all you need to do is light it and start thinking about what delicious creation to try first.



The beautifully-proportioned oven is a design feature in its own right.



## FEATURES

The Fire Stone has been created to help you make more of the outdoors.

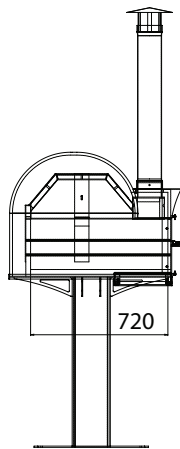
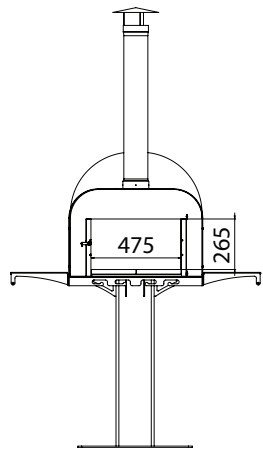
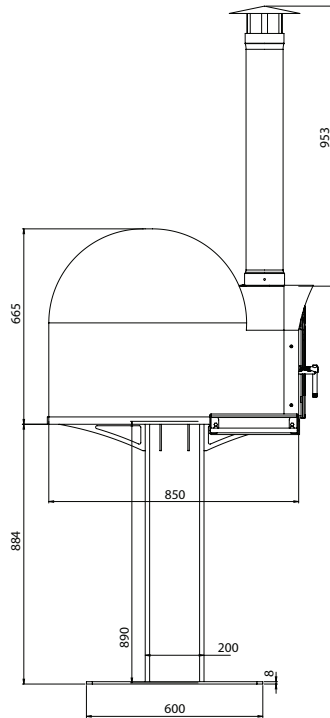
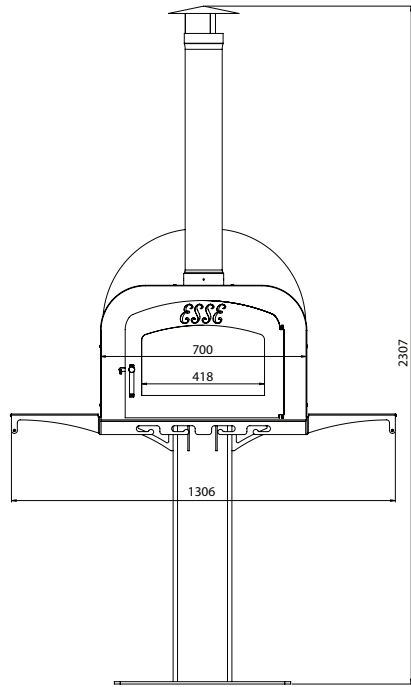
This outdoor wood-burning oven can be used all year round thanks to its weather-proof design and numerous innovative features.

Quick and simple to install, the Fire Stone is perfect for outdoor entertaining: the tall flue carries smoke up and away from guests while the pivot feature on the base allows you to swivel round the oven to suit.

- Heavy duty steel base has 360° pivot feature to allow orientation of the oven to be adjusted even during use.
- Completely made in Britain.
- Highly-insulated, winter-proof exterior shell constructed from GRC.
- Refractory brick-lined chamber has an internal profile optimised to promote high oven temperatures, clean combustion and heat distribution.
- Capable of attaining cooking temperatures in excess of 550°C.
- Glazed “stove door” allows sight of food during cooking, regulates air flow to the fire and retains heat in the oven. Half-catch door position creates air inlet during lighting.
- Minimal maintenance required.
- Food can be placed directly onto the stone in front of the fire.
- Optional side tables available.
- Flue pipe extends well above head height to ensure a smoke-free cooking experience and the rain shield ensures the flue operates correctly in all weathers.
- Side and base are made from separate locking pieces, allowing for expansion and contraction throughout the British seasons.
- Two-year warranty (excludes glass and firebricks).
- Comes complete with pizza peel, oven gloves and apron.
- Fantastic homemade pizzas can cook in just two minutes, and the Fire Stone is equally impressive at roasting, baking, braising and char-grilling.



# DIMENSIONS



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OPEN THE  
DOOR TO  
A NEW  
WAY OF  
COOKING.



**Tempted?**

The ESSE Fire Stone is exclusively available from selected ESSE retailers so give us a call on 01282 813235, email [enquiries@esse.com](mailto:enquiries@esse.com) to find your nearest retailer.