

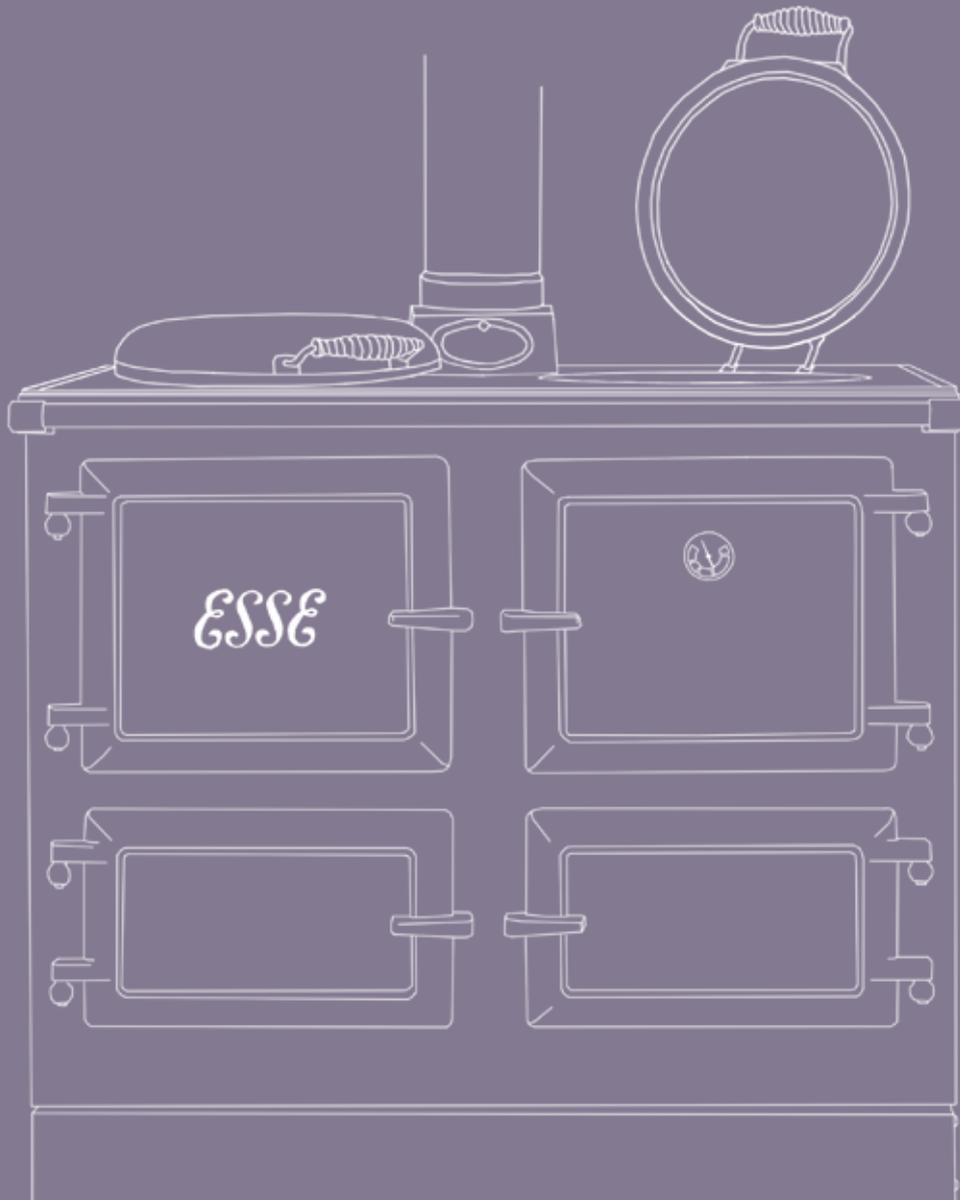
MASTER
STOVE
MAKER
SINCE 1854

ESSE

HYBRID

For those who demand the modern innovative features of electric, but still want to be able to be romanced by flickering flames and the convection heat that only a wood cooker can create, look no further than the ESSE Hybrid.

It is a dual fuel cooker ready for service.



THE HYBRID HALF WOOD

The ESSE Hybrid. The best of both worlds; half wood / half electric

The left hand side of the ESSE Hybrid is all wood.

Opening the beautiful cast iron door reveals a clear glass door through which you can be hypnotised by the fire and allow the warmth to heat a room up to 40m2 in size.

With the door closed, it allows you to get up and close to the stove whilst cooking.

The single wood cast iron oven is deceptively spacious and is perfect for Sunday roast or the fussiest of cakes.

The ESSE Hybrid also includes shelved firebricks and rack to allow you to cook inside your firebox. As your flame subsides to glowing embers, pop the rack into the firebox for a chargrill experience like no other.

The Hotplate can reach up to 400°C and by moving the saucepans across you can go from simmer to boil with ease.

The Hybrid is available standard without a hot water jacket (WN) or add a 3.8kW hot water (WD) for domestic hot water.

Watch the flames flicker and then cook over the coals



WIDTH 990mm, HEIGHT 900mm, DEPTH 600mm

WOOD SPECIFICATIONS

	WN	WD
OVEN CAPACITY	30 LITRES	30 LITRES
OVEN DIMENSIONS	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm	
HOT PLATE	VARIABLE HEAT ZONE (TARGET)	
HOT WATER OUTPUT	-	3.8kW
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	5 - 6kW	5 - 6kW
MAX EFFICIENCY %	68%	68%
EMISSIONS (GRMS)	1.8	1.8

30 litre oven

30 litre oven

THE HYBRID HALF ELECTRIC

The ESSE Hybrid. The best of both worlds; half wood / half electric

The right hand side of the ESSE Hybrid is all electric.

Comprising of **two true cooking ovens**, full-width grill and a generous cast iron hotplate. It delivers plug and play flexibility of a modern cooker with style and elegance of an ESSE.

Both the generous ovens feature patented 3kW wraparound elements and a 3kW 'wall-to-wall' grill element, that provides even temperatures and consistent performance all the way around both ovens.

It performs just like a wood stove with the cast iron construction radiating the heat you can bake in the top oven and roast in the bottom oven at the same time.

The Hotplate is solid cast and can reach up to 400°C and you cook on it just like a wood stove by moving the saucepans across you can go from simmer to boil with ease.

The controls are separate (no more having to clean around them) and can be wall mounted or hidden in a cupboard.

The ESSE Hybrid electric range cooker requires 1x 15Amp plug socket to install, so it couldn't be easier to fit, reducing the installation cost.

42 litre full cast iron oven with full width grill

ELECTRIC SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN	42 LITRES
TOP OVEN (FROM SLUMBER) 155°C TO 240°C	20 MINUTES
BOTTOM OVEN	30 LITRES
BOTTOM OVEN (FROM SLUMBER) 70°C TO 200°C	17 MINUTES
HOB	1 x 330mm DIAMETER CAST IRON HOTPLATE
SOLID CAST (FROM SLUMBER) 150°C TO 400°C	38 MINUTES
ELECTRICITY SUPPLY	REQUIRES 1x13 Amp 220-240V <small>IN SLUMBER SETTING EL WILL USE >1KW</small>

Over 160 years
OF ESSE
ENGINEERING
CRAFT &
INNOVATION

COLOURS

Any colour, so long as it's beautiful! The ESSE Hybrid is available in any of ESSE's lustrous gloss enamel colours. So whatever style of home you have, be it modern and minimal or brightly coloured and bold - an ESSE will be the perfect companion in your home. Available in ESSE's Standard Colours or upgrade to Premium.

ESSE

Every ESSE cooker is made in the United Kingdom. This edition 2019.

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