

**500-EL**

**ESSENTIALS**

**INSTRUCTIONS**

## CONTENTS.

Statutory Warnings	Pg2	Control Panel	Pg12
Technical Data	Pg4	Ovens, Grill & Hotplate	Pg12
Unpacking your New Cooker	Pg5	Cast Iron Hotplate	Pg15
Installation	Pg5	Oven Steam Vents	Pg15
Connecting your Cooker	Pg6		
Before Using Your Cooker	Pg6	Caring for your Esse	Pg17
Your Cooker	Pg7	Extraction	Pg18
Spacing & Dimensions	Pg8	Guarantee	Pg18
Commissioning Checklist	Pg11		

## STATUTORY WARNINGS

Please read these operating instructions carefully for full information on the safe installation, use and care of your new Esse appliance.

This appliance must be correctly installed in accordance with the manufacturer's instructions by a suitably qualified person.

We cannot accept responsibility for damage to persons or items due to poor or incorrect installation of this appliance.

Make sure that the voltage and frequency of the mains supply correspond to the details on the cooker data plate which is located behind the control panel.

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Maintenance and servicing work must only be carried out after the power supply has been disconnected by switching off at the socket and removal of the plug.

Due to our policy of continuous innovation, we reserve the right to adjust or modify our product without prior notification.

Do not let children near the oven during use to avoid the danger of burns or injury. Use of the appliance by the elderly or infirm should be supervised.



**WARNING**

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

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This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

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**WARNING**

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire, **NEVER** try to extinguish a fire with water, instead switch off the appliance, cover the flame with a lid or use a fire blanket.

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**WARNING**

Danger of fire: do not store items on the cooking surfaces.

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Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Any spillages on the heat conserving lid should be removed from the lid before opening.

Do not use Steam cleaners to clean any part of this appliance.

This appliance is not intended to be operated by means of an external timer or separate remote-control.

This appliance can slip if placed on a raised platform.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

During cooking, food naturally produces steam, which is vented away to prevent excessive build-up within the ovens. As steam can condense to water droplets on the cooler outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

## TECHNICAL DATA

Fig.1 500-EL Cooker data plate

Manufacturer: Esse Engineering Ltd  
Long Ing, Barnoldswick, Lancashire, BB18 6BJ, England

Type: Esse Cooker MODEL: 500 EL

Voltage 230 Volts

Input 1 X 13Amp

Supply 50 Hz ~

Serial No: 1234567



The cooker data plate is located behind the control panel.

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## **UNPACKAGING YOUR NEW COOKER.**

Unpack your new Esse Cooker, removing all of the outer packing and accessories from the top and bottom ovens, including protective film on the door liners. At this time please examine the cooker for any damage to the enamel finish.

Any damage to the cooker or anything missing, please contact your supplier for advice.

We ask that you dispose of any packaging in a safe responsible manner and recycle where possible.

## **INSTALLATION.**

**You must be aware of the following safety requirements & regulations:**

This appliance shall be installed in accordance with the regulations in force and in a well-ventilated space.

Read the instructions before installing or using this appliance.

The cooker must be installed in accordance with: All relevant British Standards / Codes of Practice and the relevant Building / IEE regulations

### **Location of the Oven**

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

## CONNECTING YOUR COOKER

For your own safety we recommend that a competent person installs your cooker. This cooker is designed to be installed using a standard 13 Amp plug. A qualified electrician is not required.

### Electrical connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (located behind the control panel).

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### Connecting the power supply cable to the mains

The appliance is supplied fitted with a 1.5 metre cable and a normalized 13 amp plug which correspond to the load indicated on the data plate. Before making the connections check that: the circuit breakers or fuses of the home system can support appliance load (see data plate); the power supply system has a sufficient earth connection which complies with the provisions of current regulations and the law; there is easy access to the socket. Do not use reducers or adapters as these could cause heating or burning.

## BEFORE USING YOUR COOKER

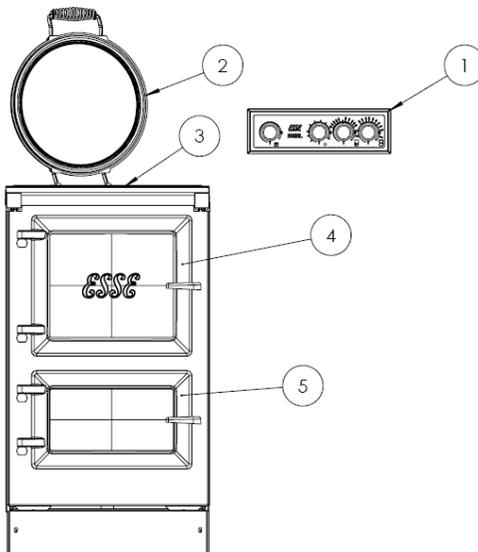
Remove plastic protective covers from inner door panels and lift up lid.

Before you cook for the first time, it is recommended that both ovens be switched on to the highest setting for about an hour to burn off any initial odours

The grill should also be turned on for 15 minutes with the top oven door left open, before it is used for the first time.

**YOUR COOKER.**

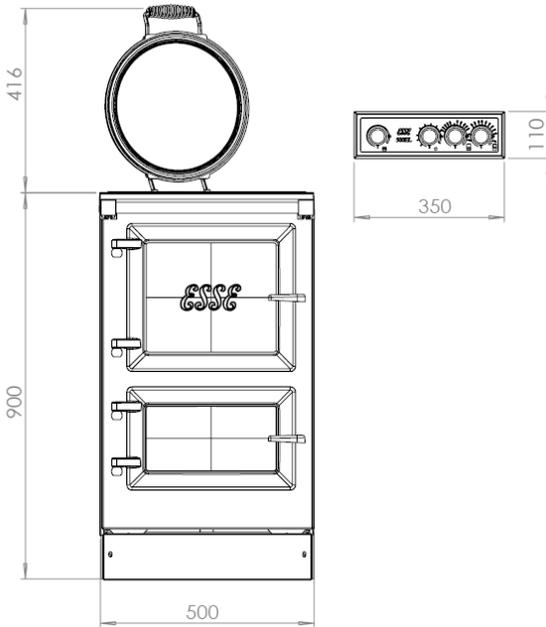
Fig.2 500-EL Cooker



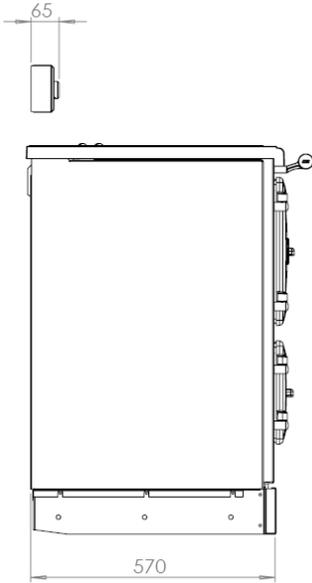
1	CONTROL PANEL.
2	HEAT CONSERVING LID.
3	CAST IRON HOTPLATE.
4	TOP OVEN & GRILL.
5	BOTTOM OVEN.

**SPACING AND DIMENSIONS.**

Fig. 3 500-EL Cooker Dimensions



**All dimensions are in mm**



**All dimensions are in mm**

The cooker is not to be grouted or sealed at the back or sides of the worktop as if any maintenance is required the cooker will have to be pulled away from the wall at the rear.

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

Make sure the cooker is level, use packing pieces if necessary.

The cooker does not require access via the side panels once it is installed, however we do ask that a 10mm gap is provided at the rear of the cooker and a 3mm gap between the cooker sides and

Page 9

EL-102-090318

any adjoining non-combustible work surfaces that may be fitted is provided, this is to allow for the safe removal of the top plate should this be required at a later date. If the adjoining work surfaces are combustible, a 20mm gap is required.

It is not recommended that any wall cupboards are fitted above the cooker as steam may cause damage.



**NOTE**

Before using your cooker remove plastic protective covers from inner door panels and lift up lids.

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**COMMISSIONING CHECKLIST**

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:**

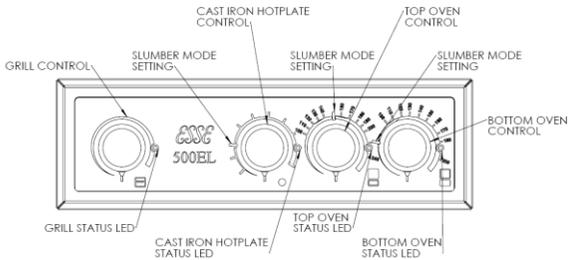
Has the use of the appliance, operation and controls been explained?	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Instruction book handed to the customer?	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>

Signature:.....

Print Name:.....

## CONTROL PANEL

Fig.4 500-EL Cooker control panel.



NOTE

The control panel cable is to be kept accessible and not recessed into the wall if wall mounted

## OVENS, GRILL, AND HOTPLATE

The ovens work by modulating the power between the cast iron hotplate, the top oven, and the lower oven. If both ovens and the hotplate are on, the cooker will modulate the power to reach the selected temperatures, but if only one oven or the hotplate is turned on it will heat up more quickly.

The cooker is designed to be used on slumber mode for the majority of the day giving off a constant background heat and can then heat up quickly to the required cooking temperatures when required. However the cooker can simply be used as an On/Off appliance if required.



The cooker consumes less than 1kW in slumber mode at a room temperature of 18°C.

**NOTE**

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The top and bottom oven are controlled thermostatically and the temperature markings on the controls are in °C. To switch one of the ovens on, turn the corresponding knob clockwise to the desired temperature. The indicator light will glow red to show that the oven is heating up and will glow green when the oven has reached selected temperature. Similarly when the control is moved to a lower temperature the red light will flash until the oven has reached the selected temperature, once the selected temperature is reached the LED will glow green again. The control shows a red flashing light after the oven has been switched off to indicate residual heat.

**The top oven**

This oven has a patented 3kW wrap around element and a 3kW grill element. **The grill is a full width grill and takes priority over the top oven control.** The Top oven and grill can never be on together, if the grill control is on at any position, then the top oven will not work until it the grill is switched off.

The thermometer in the top oven door is only a guide to actual oven temperature. The reading will be incorrect when the door is or has been opened and will recover once the door closed.

**The lower oven**

This oven has a patented 3kW wrap around element and is used as a smaller capacity, high or low temperature oven.

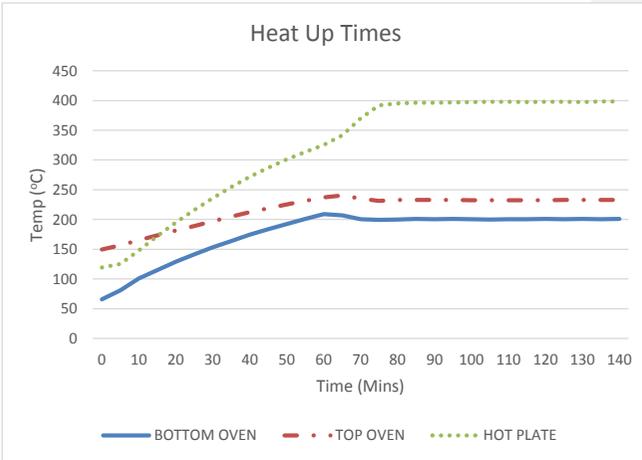
**SAFETY POINTS**

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

### Cooker heat up times

From slumber the heat up times can be seen in the table below. These times have been measured with all elements heating at once, if only fewer elements are heated the time will be reduced.

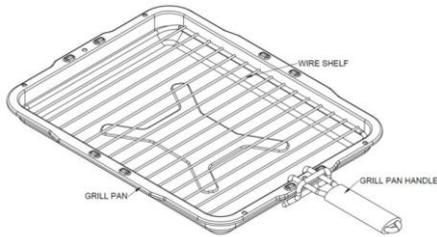
	Maximum Temp (°C)	Time Taken (Mins)
Top Oven	240	60
Bottom Oven	210	65
Hotplate	400	80



### The grill

The grill has a 3kW element fixed in the top of the top oven. Turn the control clockwise to turn the grill on and increase the temperature. The grill can take up to four minutes to reach full operating temperature from cold. The neon indicator will remain red for this time until the temperature is achieved. When grilling place the grill pan and wire shelf onto an oven shelf which is already pre-positioned height wise in the top oven. The grill pan should be handled using the tool provided, locate the tool around the rim then move to locate it in the centre of the pan

Fig 5. Grill pan.



### GRILL SAFETY POINTS,

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

## CAST IRON HOTPLATE

The cast iron hob is Ø330mm and has a 3kW Element.

From the OFF setting it takes approximately 40 minutes to reach 400°Centigrade, or 31 minutes from 150°Centigrade to 400°Centigrade when in slumber mode. Heat up times were checked with the heat conserving lid down and at a room temperature of 18°C

Always use solid machined flat base pans to ensure the best contact on the hotplate and subsequent heat transfer. Cast iron pans usually work well.

- 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 solid and difficult to remove.
- Always keep the hotplate cover down when the hob is not in use to conserve energy.

## OVEN STEAM VENTS

The 500-EL cooker incorporates oven steam vents in both the top and lower oven.

The top and bottom oven steam vents are linked together and can be adjusted by either opening or closing the top steam vent on the top of the cooker.

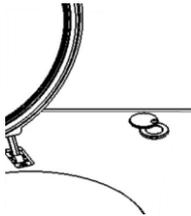
Figure 12 shows the steam vent closed. When using the oven in this method, condensation can form on the inside of the oven door and run off when the door is opened.

Fig. 12 Top oven steam vent closed.



Figure 13 shows the steam vent opened. This operation is achieved by rotating the steam vent cover disc either clockwise or anti-clockwise on the top of the cooker.

Fig. 13 Top oven steam vent opened.



**WARNING**

Steam is very hot and can burn.  
Care should be taken and a suitable protective oven  
glove or mitt be used whilst operating the oven steam  
vents.

Your Esse cooker is very easy to keep clean.

The cast iron hotplate helps to keep its self-clean, by carbonising cooking spills and splashes. Just brush off the carbon dust. For stubborn stains, don't be afraid to use a wire brush on the cast iron hotplate and inside the ovens.

Splashes and spills on the vitreous enamel should be wiped away as soon as possible, using a damp soft cloth. Micro-fibre cloths are especially good for this. Never use a cold wet cloth on any enamelled surfaces as the thermal shock can cause crazing.

If spills have become baked on to the enamel, use a soap filled pad, not too coarse, so as to avoid scratching enamel. DO NOT use oven cleaners.

Likewise the inner door panels and inner bolster lids can be cleaned with a cream cleanser or for more stubborn marks, a soap filled pad. The linings will show marks and discolour with use, but with regular cleaning will maintain its look for longer.

The chromed bolster lids and handrail can be cleaned with a damp soapy cloth, followed by a wet cloth, finishing by polishing with a clean dry cloth.

The enamelled surfaces can be cleaned with glass cleaner to help get a good streak free shine. Any spillage of milk or fruit juices on to the enamelled surfaces must be wiped up straight away, as the acidity may stain the front.

Some components such as the side panels are powder coated (painted) and nothing abrasive should be used on them. Use a soap filled pad instead.

If the cooker is finished in the 'Matte Black' painted finish, additional care must be taken not to use any chemicals or abrasive cleaners. Use a light brush or lint free cloth instead.

If the cooker is not going to be used for an extended period of time, we advise that the cooker be cleaned thoroughly, the ovens and hotplate can be wiped over with a light coating of cooking oil, the bolster lids left up and the doors left slightly ajar.

During the life of your cooker it may be necessary to adjust the door handles and change the door ropes. The door handles can be adjusted using the adjustment screw on the lift up latch part of the handle. A video on how to adjust the door handle is on the Esse TV section of [www.esse.com](http://www.esse.com). Replacement door ropes can also be purchased from [www.esse.com](http://www.esse.com)

#### **EXTRACTION.**

An extractor may be used with this appliance. See your local Esse dealer or [www.esse.com](http://www.esse.com) for details.

#### **GUARANTEE.**

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

Upon registration of the warranty, ESSE will extend the guarantee period to 5 years from purchase. Your details must be registered with us by either returning the completed warranty card or by completing registration on-line at [www.esse.com](http://www.esse.com). The warranty must be registered within 1 month of installation to qualify for the 5 year warranty.

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

**The guarantee does not cover:**

Installation

Wear and tear

Parts deemed to be replaceable or service parts including electrical components that may be replaced during the normal usage of the appliance.

Enamel damage caused by impact, spillage, or water ingress.

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

Any stove or defective part replaced shall become the Company's property

**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 ground coat) between the vitreous enamel surface and the cast iron. Ground coat 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 ground coat. 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, in addition to following the 'caring for your Esse cooker' instructions on page27.

**CUSTOMER CARE**

In the event you should require spare parts, please order through your ESSE dealer or by contacting Esse via telephone (01282 813235) or our website, [www.esse.com](http://www.esse.com).

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 behind the control panel).
- 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.

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. Home visits are made between 08.30-1700 hrs Monday to Friday, and are arranged for either a morning or afternoon appointment.

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