

MASTER
STOVE
MAKER
SINCE 1854

ESSE

ELECTRIC COLLECTION



ESSE

ESSE has been hand-building range cookers and stoves since 1854, with an absolute commitment to quality and performance. ESSE products have been relied upon in some of the world's most demanding environments – from the kitchens of the Savoy, the battlefields of Balaklava, the unforgiving wilds of the Antarctic Tundra, to the Houses of Parliament in London, through the harshest conditions in Australia, we are still building them to last.

We are ESSE Master Stove Maker Since 1854 and our products are designed and built with a care and attention-to-detail that has helped us to become the authority in stoves and range cookers. That's why we feel ESSE's should be showcased, sold and installed with the same diligence. We take great care in carefully selecting the retailers that make up our 'ESSE Specialist' network.

ESSE are proud to invest in exclusive training for our ESSE Specialists and we keep them continually abreast of all product developments. We actively encourage our ESSE Specialists to carry as many 'live' models as possible in their showrooms, so that you can see them in action and ask as many questions as you like, before selecting an ESSE to suit your lifestyle. We also offer a full technical and after sales backup service.

We actively support our hard working retailers wherever possible, and encourage customers to visit their local ESSE showrooms for the highest level of service.

ESSE and ESSE Australia offer a host of after sales service and technical support via our qualified retailers who each hold a wealth of knowledge and experience regarding the sale, installation and the operation of ESSE appliances.

2 Year Warranty

ESSE products purchased through an ESSE Specialist will automatically be covered by our 2 year warranty.

5 Year Warranty

If you purchased through an ESSE specialist and register your warranty with ESSE within 1 month of installation, we will extend your warranty for a further 3 years to a total of 5 years.

See website for Terms and Conditions



No ordinary cooker

ESSE stoves are no ordinary cookers. Every stove is individually handmade by a master stove maker at ESSE's factory in Barnoldswick, UK and include the latest in industry-leading technology.

The innovative 'surround heat' system used on the company's electric range cooker models have been recognised as completely unique and granted 'patented' status.

The benefit from elements that 'wrap around' each ESSE electric oven give guaranteed even temperatures. These surround elements turn your ESSE into not only a heat storage cooker, but are ready to leap into life - as soon as you're ready to cook.

Power Share

If you only turn on one of the 460mm deep ovens, it will heat extremely quickly. If you use both ovens and the hotplate, the energy will be pulsed around the cooker to where it is needed. The 'power share' technology means temperatures are easily maintained and cooking performance is continuously powerful. This system is unique to ESSE and our engineers are understandably very proud of it! If required, your cooker can be used as a simple on/off appliance, but it will take significantly longer to reach cooking temperatures from completely cold.

ESSE harmony

ESSE's electric cookers have huge dual hotplate to unleash your creativity, a cast iron hotplate for griddle cooking, as well as a large induction hob for instant boiling temperatures.

From melt-in-the-mouth meringues and slow-cooked stews to deliciously crispy roast potatoes, ESSE electric cookers are true all-rounders; an ESSE classic that's ready to plug in and get to work in your kitchen.

THE ESSE DIFFERENCE



ESSE 990EL



ESSE 905 13Amp



ESSE 500EL

HERITAGE IN THE MAKING

1816

On June 4th 1816 James Smith was born in Edinburgh. He was the second child and eldest son of James and Anna Smith. By the time James was sixteen he had ten brothers and a sister, and was looking around for a career. The more he thought about it the more he was swayed by his friend Stephen Wellstood, who had emigrated to New York some years before.

So James set off to make his fortune in a romantic style, on foot. He had heard that a barque was soon to set sail from Greenock to New York. Once he arrived in New York he apprenticed himself to a metal worker, his friend Wellstood helping him by signing his indenture papers as his 'guardian'.

1841

After completing his apprenticeship, James worked with a manufacturer in a metal work business in New Orleans before setting up on his own in State Street, Jackson Mississippi.

The business appeared to have prospered immediately after just two years and James could afford to visit Scotland to marry the girl he chose nine years before, at the age of sixteen and they set off for a new life in Jackson. While the business prospered, his wife's health did not. The hot climate was wearing her down, and after a dozen years of it, it became evident that something had to be done.

James made the biggest decision of his life. He had successfully been making and selling stoves in America and it occurred to him that the type he specialised in was unknown in Britain. He would go home with his wife and five children and set up business there.



1854

In the beginning

In 1854 James handed over his American business to his younger brother, Robert A Smith and returned to Scotland, made arrangements to set up a business making ESSE stoves, and his adventures began all over again.

The start of ESSE's unique heritage

During the late 1800s James introduced his stoves and cookers to the wealthy Victorian market in Edinburgh. Soon after, James formed a business partnership with his old friend Stephen Wellstood, the company became known as Smith and Wellstood. Later, with the addition of a third partner, George Ure, the group opened an iron foundry at Bonnybridge called 'The Columbian Stove Works'.

It was at this point the ESSE brand was created, with the French-sounding name reflecting the fashion at the time.

A unique client list

Florence Nightingale was passionate about ESSE cookers and would use no other brand at her hospital in Balaclava.

Famous British explorers, Shackleton and Scott, also relied on ESSE to provide hot food and warmth to their expedition team in some of the world's coldest and most inhospitable places.

This tradition is followed by top British climber Alan Hinkes, who uses a specially adapted ESSE Solo to heat his base camp in the Himalayas.

1910

Early ESSE stoves were primarily designed for the burning of different types of coal. Circa 1910 the ESSE Pioneer Stove was an innovative wood burning stove available in three sizes.

The design allowed smoke re-burning to take place above the firebox before the waste gases entered the flue. Many modern stoves claim to be the originator of this idea, the ESSE Pioneer refutes these claims.



1985

Smith & Wellstood was acquired by the Ashby family, who owned the Ouzledale Foundry Company in Barnoldswick, Lancashire, UK.

They expanded the range of products with the Firemaster brand of open fires and grates. Each cooking range and heater was - and still is - hand built by skilled craftsmen at the foundry, using traditional methods.

ESSE gets its 'premier' with Roger Moore. It was at this time that an ESSE range cooker achieved its screen debut, appearing with Special Agent 007 James Bond in a 'View to a Kill.'



2004

The award winning Ironheart

Launched in 2004, the Ironheart cooking stove was inspired by modern European influences for log burning cookers. Paradoxically, it revives some of the design principles behind the very first ESSE cooking stove dating back to 1854. This made it the perfect ESSE product to mark our 150th anniversary year.

The Ironheart combines the two things ESSE does best, combining a superb multi-fuel stove with a traditional range cooker.

2006

The ESSE 905 carbon-neutral cooker is launched. Inside its unique firebox, which is designed for continuous use, combustion is so effective that virtually all of the fuel is 'incinerated' cleanly, producing maximum heat and minimal ash. As a result, it will require only occasional ash removal.

Today, the ESSE 905 is the cooker of choice for those seeking a carbon neutral alternative, and it is the preferred cooker at BBC lifestyle program, River Cottage. Gill Meller, head chef at River Cottage, also cooks on a woodfired ESSE at home.



2011

The ESSE 990 was introduced in 2011 and is our cleanest wood-fired cooker to date, further affirming our position as an industry leader.

Surprisingly, when assessing the emission levels the testing house had to check their own equipment was working correctly as readings were so low.

2016

ESSE extended its colour range to include a contemporary Matte Black finish on range cookers (alongside 19 vitreous enamels) in the collection.

This year also saw ESSE unveil the 990EL; a versatile electric range cooker for the modern kitchen.

THE TOP

The anatomy of the electric range of stoves from ESSE continue to provide the same heritage and styling of our ESSE wood stove, with a modern statement twist.

990EL



*Steam vent
(Open and close for
moist cooking)*

*Induction Cooktop
330mm diameter*

*Use up to 3 pots at once
Instant ON
Economical*

*Power Boost function
Pot detection
Residual heat display*

*Cast Iron Cooktop
330mm diameter*

*Use up to 3 pots at once
Up to 400°C
Slumber Mode*

*Cook on directly.
Steam and Sizzle by
closing the bolster lid*

THE OVENS

ESSE electric cookers bake like no other. It bakes 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.

990EL



*Controls hidden
behind door
(990EL only)*

*Warming Oven
30 litre full cast oven
0 - 85°C temp range*

*Lower Oven
30 litre full cast oven
0 - 200°C temp range
ESSE's Wrap around
oven element*

*Top Oven
42 litre full cast oven
0 - 240°C temp range
Slumber Mode*

*Full width Grill
ESSE's Wrap around
oven element*

THE 990 EL ELECTRIC

ESSE 990EL – this electric range cooker has everything a passionate cook could ever need, including three ovens!

Choosing an ESSE cooker means cooking without compromise – and the 990EL is no exception.

The 990EL is a beautiful cast iron range cooker, with a host of technical innovations which make it ideal for the modern kitchen.

It combines the robust beauty of a traditional cast iron cooker, with modern controls and elegantly engineered details that ensure it is a pleasure to use. Easy-shut slam doors, precision hinge stops and a bespoke cast iron moisture control vent are just a few of the little touches that illustrate ESSE's absolute attention to detail.

The 990EL has three independently controlled ovens which offer great versatility when cooking. From melt-in-the-mouth meringues and slow-cooked stews to deliciously crispy roast potatoes, this cooker is a true all-rounder.

Oven temperatures are consistent thanks to wrap-around elements, which mean you don't need to worry about turning your dishes or swapping shelves...you can even cook directly on the base of the ovens!

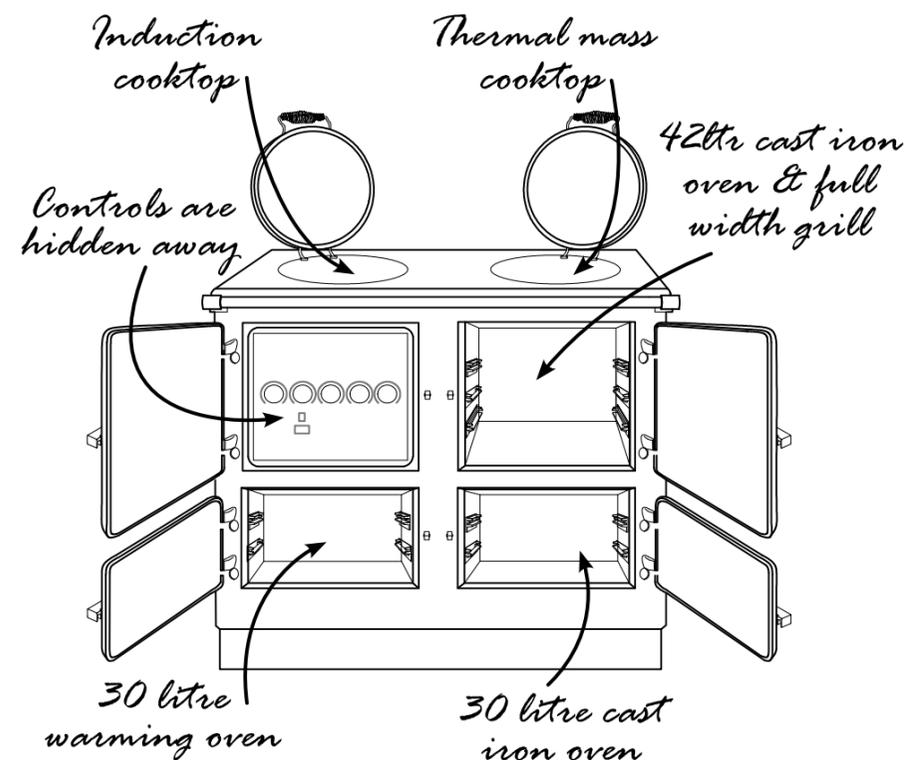
Along with a full-width grill, the 990EL has a dual hotplate which combines a traditional cast iron hob alongside an innovative induction zone. Like the ovens, the hobs are independently controlled and can be used to suit your mood.

The controls for ovens and hobs are neatly housed behind the upper left door, and with no flue to consider, the 990EL can be positioned virtually anywhere.

Designed to make an impressive statement in your kitchen, the 990EL matches a standard bench height at 900mm high, and a stately 990mm wide. The depth of the cooker is 600mm to fit into any classic kitchen.

990EL SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	42 LITRES
BOTTOM OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	30 LITRES
HOB	
	1 x 330mm DIAMETER INDUCTION ZONE 1 x 330mm DIAMETER CAST IRON HOTPLATE
HEAT TIMES (FROM OFF)	
TOP OVEN TO 240°C	41 MINUTES
BOTTOM OVEN TO 175°C	30 MINUTES
CAST IRON PLATE TO 400°C	40 MINUTES
INDUCTION	INSTANT
HEAT UP TIMES (FROM SLUMBER SETTING)	
TOP OVEN FROM 155°C TO 240°C	16 MINUTES
BOTTOM OVEN FROM 70°C TO 175°C	14 MINUTES
CAST IRON PLATE FROM 150°C TO 400°C	31 MINUTES
WEIGHT	327kg
ELECTICITY SUPPLY	REQUIRES 2x13 Amp 220-240V
WIDTH 990mm X HEIGHT 900mm X DEPTH 600mm	



THE EL 13Amp ELECTRIC

ESSE's EL 13Amp classic cast iron construction, heavy duty ovens, beautiful enamelling and the reassuring 'solidity' of our classic range cookers ...all with modern, electric controllability and responsiveness.

The ESSE EL 13Amp benefits from ESSE's 'power share' technology. Usually the ovens and hotplate of an electric cooker are each allotted a set amount of energy. ESSE's cookers are unique in that they 'share' the total amount of energy available to the whole cooker.

The EL 13Amp's hotplate offers the best of both hob types; a combination of heavy duty cast iron and innovative induction. This dual hotplate gives you the freedom and flexibility to suit your mood and the two hobs can be controlled separately.

This easy-to-use cooker has two spacious, solid ovens and a full-width grill. Believe it or not, you can even cook in trays placed directly on the base of the oven! Like the hobs, the ovens can operate entirely independently of each other.

Both the ovens offer even cooking temperatures thanks to ESSE's 'wrap around' elements which heat from all sides.

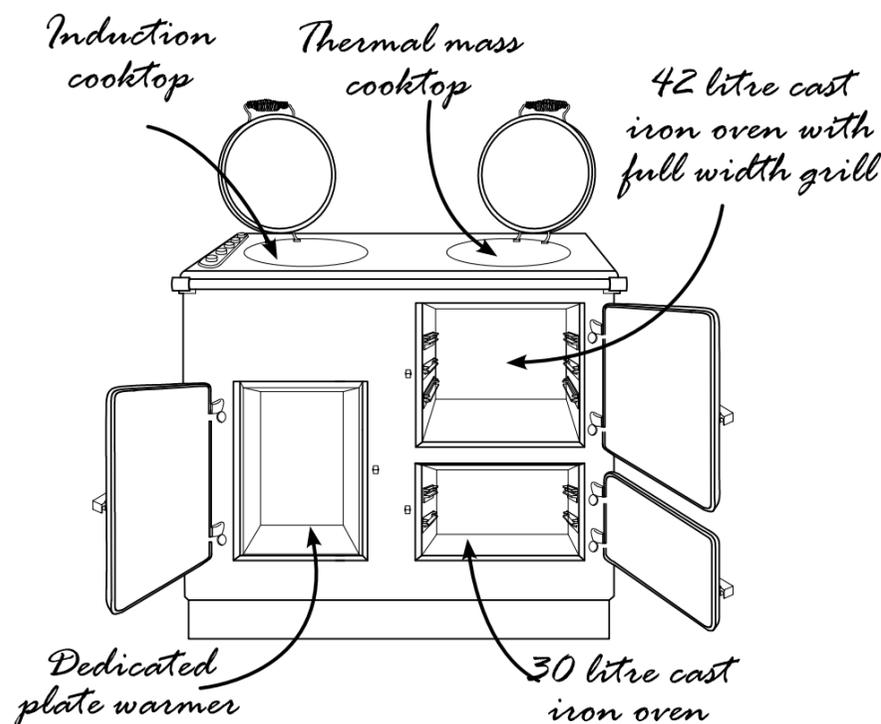
A spacious plate-warming cupboard is housed behind the left-hand door of the EL 13Amp, helping you to serve perfectly-presented meals without them going cold and saving a little time on the drying up...

The EL 13Amp simply requires two 15Amp plug sockets, so it couldn't be easier to fit. With no flue or external vents to consider, it can be positioned virtually anywhere.

Designed to make a statement in your kitchen, the EL 13Amp matches a standard bench height at 900mm high, and an impressive 905mm wide. The depth of the cooker is 600mm to fit into any classic kitchen.

905EL 13Amp SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	42 LITRES
BOTTOM OVEN (ACCOMMODATES OVEN DISH 442mm x 340mm)	30 LITRES
HOB	
	1 x 330mm DIAMETER INDUCTION ZONE
	1 x 330mm DIAMETER CAST IRON HOTPLATE
HEAT TIMES (FROM OFF)	
TOP OVEN TO 240°C	41 MINUTES
BOTTOM OVEN TO 175°C	30 MINUTES
CAST IRON PLATE TO 400°C	40 MINUTES
INDUCTION	
	INSTANT
HEAT UP TIMES (FROM SLUMBER SETTING)	
TOP OVEN FROM 155°C TO 240°C	16 MINUTES
BOTTOM OVEN FROM 70°C TO 175°C	14 MINUTES
CAST IRON PLATE FROM 150°C TO 400°C	31 MINUTES
IN SLUMBER SETTING EL WILL USE 2kW	
WEIGHT	281kg
ELECTICITY SUPPLY	REQUIRES 2x15 Amp 220-240V
WIDTH 905mm X HEIGHT 900mm X DEPTH 600mm	



THE 500EL ELECTRIC

ESSE's compact new 500EL electric range cooker fits comfortably into any size of kitchen.

The 500EL slots easily into the space reserved for a standard cooker, or is the perfect companion to any of ESSE's wood stoves. The stylishly streamlined 500EL can be positioned wherever there's a 13AMP power supply.

ESSE's 500EL comprises 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.

Like all ESSE electric cookers, the ESSE 500EL bakes like no other. 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 the top oven. **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 top and lower ovens also incorporate a unique moisture control vent that completely changes the ovens baking. By closing the vent, you can trap the moisture in your oven (perfect for cakes and breads) - or open the vent to allow the excess steam to escape (perfect for roasting pumpkin and potatoes).

The cast iron skillet style hot plate is capable of accommodating three pots and pans simultaneously, the powerful heat of the 33cm hotplate is perfect for direct to cast iron cooking and the bolster lid creates a 'steam and sizzle' cooking environment.

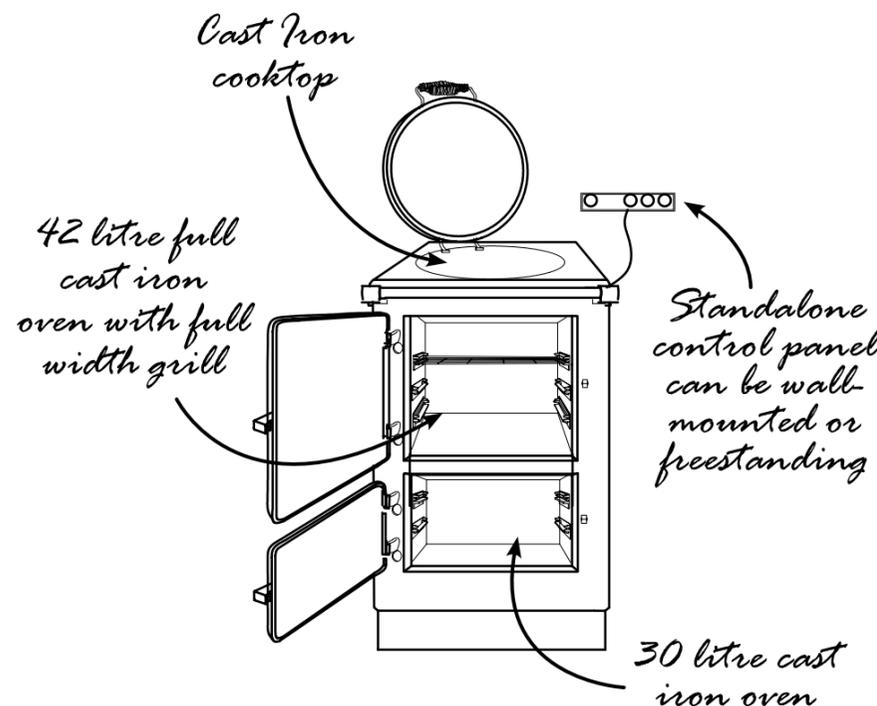
The dials for ovens, grill and hotplate are all neatly housed in a standalone external control panel which can be wall-mounted, freestanding or hidden away in a cupboard. Of course with no flue needed, your 500EL can be positioned wherever there's a 13AMP power supply.

Designed to be an all rounder, the 500EL matches a standard bench height at 900mm high, and a versatile 500mm wide. The depth of the cooker is 600mm to fit into any classic kitchen.



500EL SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN	42 LITRES
BOTTOM OVEN	30 LITRES
HOB	1 x 330mm DIAMETER CAST IRON HOTPLATE
HEAT UP TIMES (FROM SLUMBER SETTING)	
TOP OVEN FROM 155°C TO 240°C	20 MINUTES
BOTTOM OVEN FROM 70°C TO 175°C	17 MINUTES
CAST IRON PLATE FROM 150°C TO 400°C	38 MINUTES
ELECTICITY SUPPLY	REQUIRES 1x13 Amp 220-240V
WIDTH 500mm X HEIGHT 900mm X DEPTH 600mm	IN SLUMBER SETTING EL WILL USE >1kW



YOUR ESSE YOUR WAY



500EL & 990 Wood

MASTER
STOVE
MAKER
SINCE 1854



500EL & 990EL



500 Wood & 990EL

Build your ESSE to suit your needs. ESSE have designed a range of cookers, in both wood and electric that work in perfect harmony. You can partner your ESSE wood stove with an electric companion or your electric stove with a wood companion, the options are limitless!

To obtain the seamless ESSE look, ESSE include a continuous towel rail, a full-width kick board and a colour matched joining strip at the time of your order.

It's your ESSE, your way!



500 Wood & 990 Wood



500EL and 990 wood

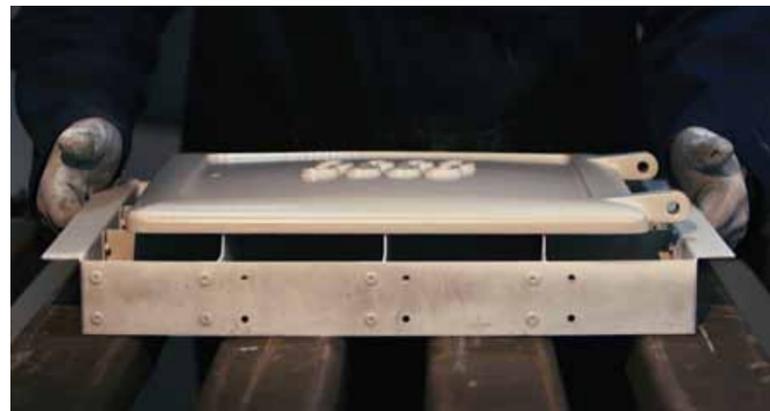
COLOURS

Any colour, so long as it's beautiful. We have a wide range of colours available to you, so whatever kind of home you have, whether it's modern and minimal or brightly coloured and bold - an ESSE will be the perfect companion in your home.

Since the early 1900s, ESSE cookers have been finished in our factory with a lustrous, gloss enamel.

The three-stage coating of coloured glass is applied to the cast iron surface at temperatures between 760°C and 840°C following a thorough preparation process that takes several days.

Available in Standard Colours or upgrade to a Premium Colour.



Due to the limitations of the printing process, it is not possible to replicate enamel colours exactly in print. Colour options may periodically change. Check with your local ESSE Centre or at esse.com for further details.
*Fern Green, Primrose, Claret, Lava and Nightingale are all special colours and may be subject to additional price
** Matte Black may be subject to a lesser price

PREMIUM COLOURS



Claret



Lava



Nightingale



Fern Green



Primrose

STANDARD COLOURS



Cream



Black



White



Pastel Green



Teal



Classic Green



Powder Blue



Royal Blue



Oxford Blue



Dusky Violet



Lavender



Pewter



Penumbra



Shadow



Matte Black**



Gourmet Farmer Matthew Evans, Fat Pig Farm, Tasmania

ESSE

Every ESSE cooker is made in the United Kingdom.
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