

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Colour: \_\_\_\_\_

## CONDITIONS OF GUARANTEE

Your ESSE cooker is guaranteed against defects arising from faulty manufacture for two years, subject to the following express conditions:

- A suitably qualified person must install the cooker, and upon installation the details must be recorded on the warranty card and registered with ESSE by returning the correctly completed card. The guarantee period commences upon delivery of the cooker.
- The cooker has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The cooker has not been serviced, maintained, repaired, taken apart, or tampered with by any person not authorised by us.
- An approved dealer or representative must undertake all service work under this guarantee.
- Any cooker or defective part replaced shall become the Company's property.

## EXCLUSIONS

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect.
- Parts deemed to be replaceable in the normal usage of the cooker; e.g. thermostats, elements, etc.
- Control Panel Markings; these can become damaged if a hard abrasive is used.
- Ceramic Glass Hob; any inherent flaw or defect in the ceramic glass will be immediately evident.
- Enamel damage; the vitreous coating on your cooker is in effect an extremely thin layer of glass and as such displays all the characteristics of glass. It can easily be damaged by impact, or by spillage of cold liquids onto a hot surface. Such damage cannot be covered under this guarantee. (See also intermittent use of your cooker, below).

This guarantee is personal to the original purchaser and is non-transferable.

## INTERMITTANT USE OF YOUR COOKER

In the event of intermittent use and prolonged shutdown, it should be noted that in some circumstances enamel might 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 groundcoat) between the vitreous enamel surface and the cast iron. Groundcoat 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 groundcoat. 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.

## CUSTOMER CARE

In the event you should require spare parts, please order 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 the data plate inside the warming cupboard on the back face).
- 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.

The nature of the complaint will be assessed and either replacement parts for your dealer to fit, an engineer to inspect & report, or an engineer to remedy will be arranged. 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.

# Plus2 Electric module

## INSTALLATION & OPERATING INSTRUCTIONS

MODEL: Plus2



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## Introduction

We are pleased that you have chosen an ESSE Plus2. We would ask you to read the following instructions very carefully. Correctly installed and operated, your ESSE Plus2 will give satisfactory service for many years. We feel certain that you will enjoy the warmth and comfort of your ESSE Plus2 and, perhaps more importantly, you will more than enjoy the superb quality of the cooking.

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## Technical data

Model: Plus2 Electric Module

Input: 9.5kW

Voltage: 240 V

Supply: 50 Hz A.C.

Serial No:

Serial number location is on the rating plate behind the kick strip.

## Unpacking

After unpacking the Plus2, remove all the packing from the top and the bottom ovens.

Examine the Plus2 for any damage, particularly to the hob glass. Make sure there are no chips or cracks. If there is any damage to the Plus2 or anything is missing, please contact your supplier for advice.

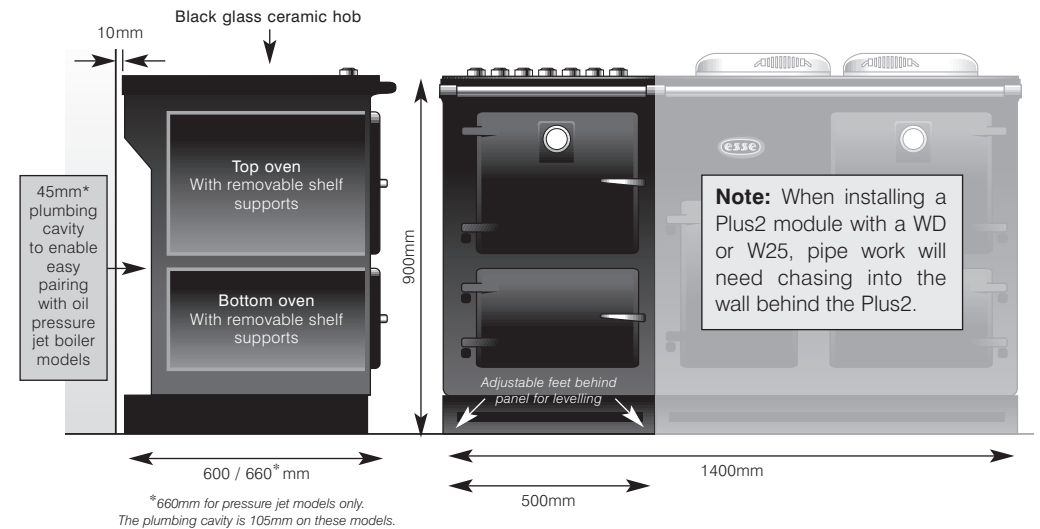
**Warning!** If the hob is cracked the Plus2 must not be connected and no part of it may be used.

## Accessories

- 1 x Grillpan handle
- 1 x Grillpan/shallow baking tray
- 1 x Roasting tray
- 2 x Oven shelves
- 1 x Oven/Grill shelf

## Your Plus2 Module

Spacing and dimensions - Fig.1



## Connecting the Plus2

For your own safety, we recommend that a competent person, such as a qualified electrician, install your Plus2. The Plus2 should be installed in accordance with the latest edition of the IEE Regulations.

**Note:** This appliance must only be used with the cable provided.

**Warning!** This appliance must be earthed.

The Plus2 must be connected to the correct electrical supply (as stated on the rating plate, situated behind the kick strip) through a suitable Plus2 control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the Plus2. We recommend that the Plus2 circuit be rated to 45 amps. We recommend that 6mm P.V.C. insulated twin and earth cable is used to connect the Plus2 to the cooker control unit. The cable must be BASEC or HAR approved with a temperature rating of >90°C. Preferably allow sufficient cable length for the Plus2 to be pulled out if need be, but do not let it hang closer than 50mm (2") to the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the Plus2 is in position.

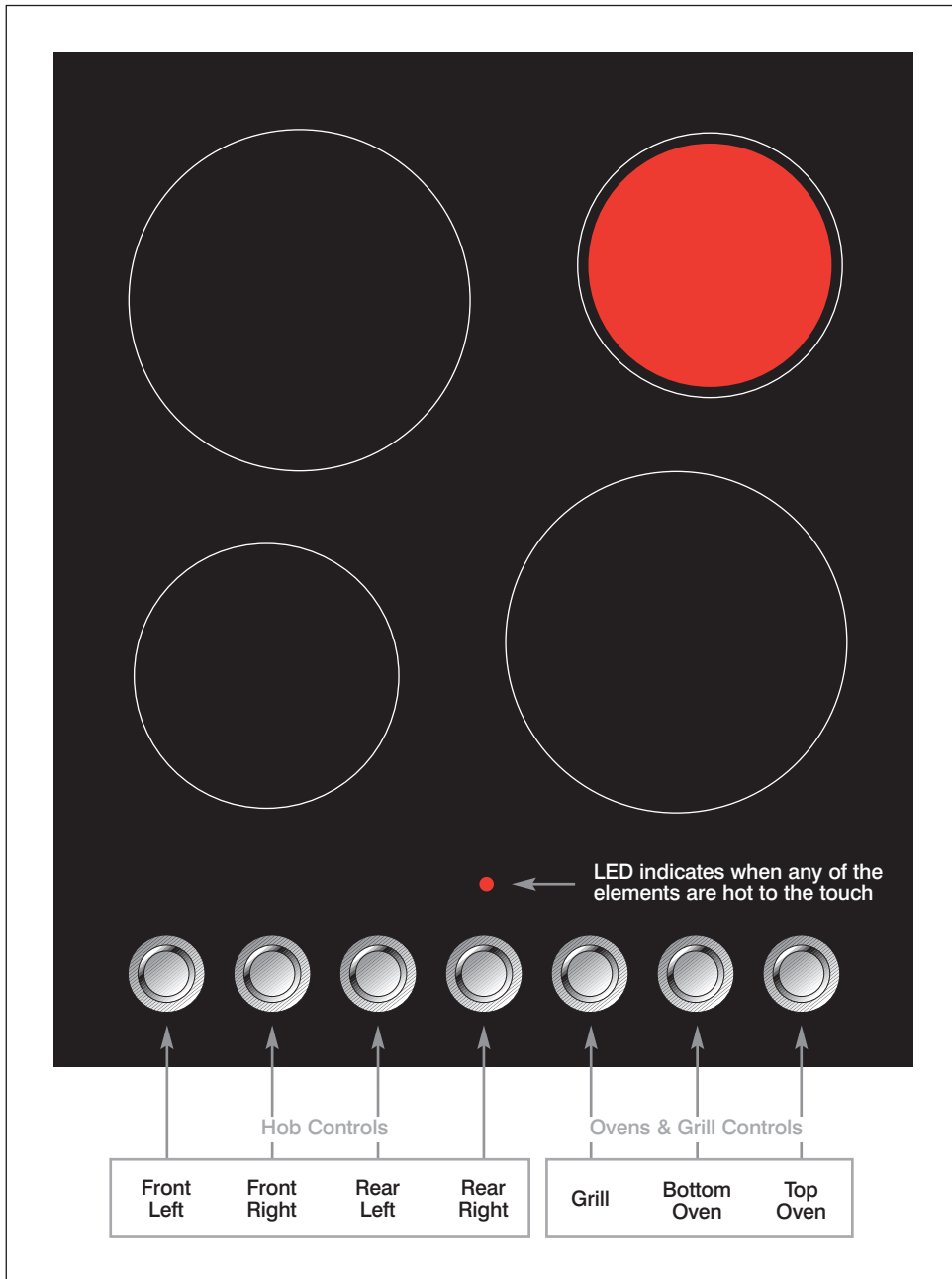
Access to the Plus2 terminal block is gained by removing the kicker strip on the front of the unit. Remove the 2 screws on the front of the drawer and slide forward to open.

The mains supply cord must be securely clamped by the cable clamp so that any tension applied to the supply cord must not be transmitted through to the terminal block.

**Warning!** This appliance is made of heavy cast iron and when paired with an ESSE cooker the combined weight could be as much as 450 kilos. Please ensure there is ample load bearing in the install location floor. We do not recommend that this appliance is placed on a raised base of any sort.

## The Cooktop

Black glass 4 ring ceramic hob & controls - Fig.2



## Cooktop safety

**Warning!** If any crack should appear in the hob, isolate the Plus2 immediately from the mains supply. Do not use any part of the Plus2 but contact your supplier.

- Under no circumstances should the hob be used with aluminium foil in contact with the hob surface, as damage will occur.
- It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make marks more difficult to remove.
- Never cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
- Never leave any utensils, food or combustible items on the hob when it is not in use.
- Never place aluminium foil, cling film or plastic containers on the hob.
- Always ensure that the base of the utensil is dry before placing it on the ceramic hob.
- Never use utensils with rough bases.
- Never use glass ceramic utensils.
- It is important that any spillage is dealt with before the hob is used again, otherwise it may become baked on.
- Remove any spillage of high sugar content, such as jam, immediately. Use a pan, which is large enough to prevent boil over or spillage.

## Pans

Good quality pans with flat bases should be used. Thin, dented saucepans or those with uneven bases should not be used. Do not slide the pans across the hob surface as this may cause scratches and may leave metal deposits, which will become burnt in if not removed.

### COPPER PANS

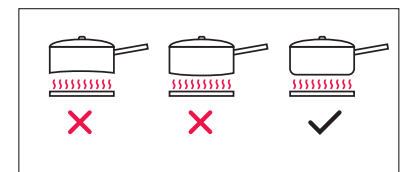
All copper pans are excellent conductors of heat and are hardwearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

### CAST IRON PANS

Cast iron pans should have smooth, well machined bases. Cast iron pans with rough bases may scratch the hob surface.

### STAINLESS STEEL PANS

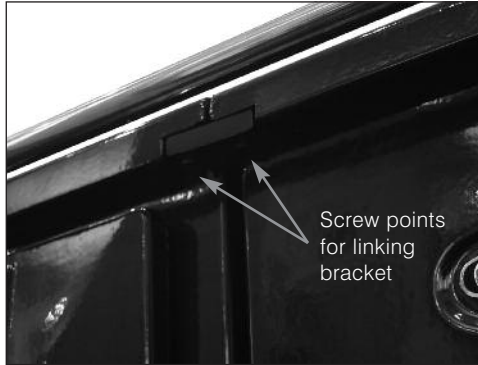
A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic hobs, providing they are used in accordance with the saucepan manufacturers' recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned and the hob conditioned, after each and every use, when using this type of saucepan (see page 8).



## Linking a Plus2 to an ESSE cooker

When partnering a Plus2 with an ESSE cooker join the appliances using the linking bracket shown in Fig.3 then fit the full length towel rail using the Left hand Plus2 towel rail bracket and the right hand ESE cooker towel rail bracket. The plinth covers are designed to overlap for a neater finish and are joined with a single screw bolt as shown in Fig.4.

Linking bracket - Fig.3



Screw points for linking bracket

Overlapping plinth covers - Fig.4



Screw point for plinth covers

## Hob operation

The Plus2 has been designed with simple operation in mind.

### 4 RING HOB

All the hob control knobs positioned on the left of the bank of controls (see fig 2) are turned on by turning in a clockwise direction past the first mark and regulated thereafter with a smooth positive action. Align the dimple on the control knob to the desired temperature setting. Turn fully anti-clockwise to turn off.

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched off and cools.

### OVENS AND GRILL

The ovens and grill control knobs, positioned on the right of the bank of controls (see fig 2) are operated in exactly the same way as the hob controls. Clockwise to turn on and regulate. Turn fully anti-clockwise to turn off.

**Note:** For your safety, a red LED (see fig 2) indicates when any of the hob rings, ovens or grill are turned on. It will remain lit whilst any of the hob rings are still hot to the touch, even if the control knobs are in the off position.

## Ovens and grill

### TOP OVEN TEMPERATURE GUIDE

The in-door thermometer gives an indication of the oven temperature. The reading may fall considerably if the door is opened. When the door is closed, the thermometer reading will recover slowly to show the correct temperature. The temperature of both ovens is best referred to by the settings marked around the control knobs.

### OVEN HEAT UP TIMES

Gas mark	°F	°C	Mins
1	275	140	19
2	300	150	20
3	325	170	22
4	350	180	23
5	375	190	25
6	400	200	27
7	450	230	30
9	475	240	34

### HEATING

With the bottom oven turned on at a low setting the Plus2 will become warm to the touch and will radiate heat into the kitchen. At a setting of 80°C the bottom oven will consume approximately 0.3 kW of electricity per hour.

### GRILL SAFETY POINTS

**Warning!** During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the ovens. Accessible parts and in particular the towel rail may become hot when the grill is in use. Children should be kept away.

**Note:** Only use the grill with the top oven door open. The grill and top oven cannot be operated at the same time.

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



## OVEN SAFETY POINTS

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- Food or utensils should not be placed on the base of the oven as it gets very hot.
- When using the oven shelves ensure they are correctly placed between the shelf runners.

**Warning!** The front, top and doors of the Plus2 may become hot after long periods of cooking. Keep children and pets away.

## COOLING FAN

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When the Plus2 has been in operation for some time an electric fan may be heard. This is simply to cool the electronics in the unit and is quite normal.

## BEFORE YOU COOK FOR THE FIRST TIME

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We recommended that the top and the bottom oven be switched on at full power for about one hour in order to burn off any initial odours. The grill should also be turned on, with the top oven door open, for approximately 15 minutes before it is used for the first time.

Also, before you use the ceramic hob for the first time, clean the hob surface with ceramic hob cleaner and conditioner. This applies a thin protective film to the hob, making it easier to clean and prolonging its life.

**Warning!** For your own safety, always switch off your Plus2 at the mains supply and allow cooling before cleaning.

**Note:** Never use excessive amounts of water to clean your Plus2.

## HOB CLEANING

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It is recommended that the hob be cleaned daily with Hob Brite cleaner. Normally cleaning should be carried out when the hob has cooled, but if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. **TAKE CARE** as the spillage and the hob may be very hot. Do not use scouring powders or paste, wire wool scouring pads or oven cleaners on the hob as these can cause damage to the hob surface.

## OVEN CLEANING

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Both the ovens can be cleaned using normal oven cleaners. The shelf supports in the top and the bottom ovens can be removed to make cleaning easier.

## GENERAL CLEANING

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Enamel is simply a coloured glass coating added to the metal to give a durable and hygienic finish. It can be damaged by scratching or by a sudden application of cold liquids onto its surface when hot. Clean with a cloth and soapy water, preferably while the Plus2 is still warm. Proprietary non-scratch liquid cleaners for enamelled surfaces may be used. Spilled liquids should be removed as soon as possible. Fruit juices and other acidic products can remove the gloss surface from the enamel if left for any length of time. A stainless steel cleaner can be used for cleaning the door handles. Do not use scouring powders or pastes, scouring pads or oven cleaners on the control knob markings on the ceramic glass top, as this may damage the markings.

## Maintenance

**Warning!** Isolate the electrical supply before any repair work.

The Plus2 does not require regular servicing, but has been designed so that internal components are easy to replace in the event that they become faulty.

All the oven and grill elements can be removed and replaced from the front of the Plus2 through the oven openings.

### TO REMOVE THE BASE ELEMENT FROM THE TOP OR BOTTOM OVEN

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1. Remove the shelves and shelf supports from the oven.
2. Remove the two self tapping screws holding down the oven base at each side. Remove the base.
3. Undo the screw fastening the element to the side of the oven. The element can then be pulled out of the base of the oven. The electrical wire connections should stay attached to the element as it is pulled from the oven. The element wire terminals can then be swapped from the faulty element to the new element. Take care not to let the element wire connections fall back inside the Plus2 before they are reconnected to the new element.

### TO REMOVE THE UPPER ELEMENTS/GRILL ELEMENT FROM THE TOP OR BOTTOM OVEN

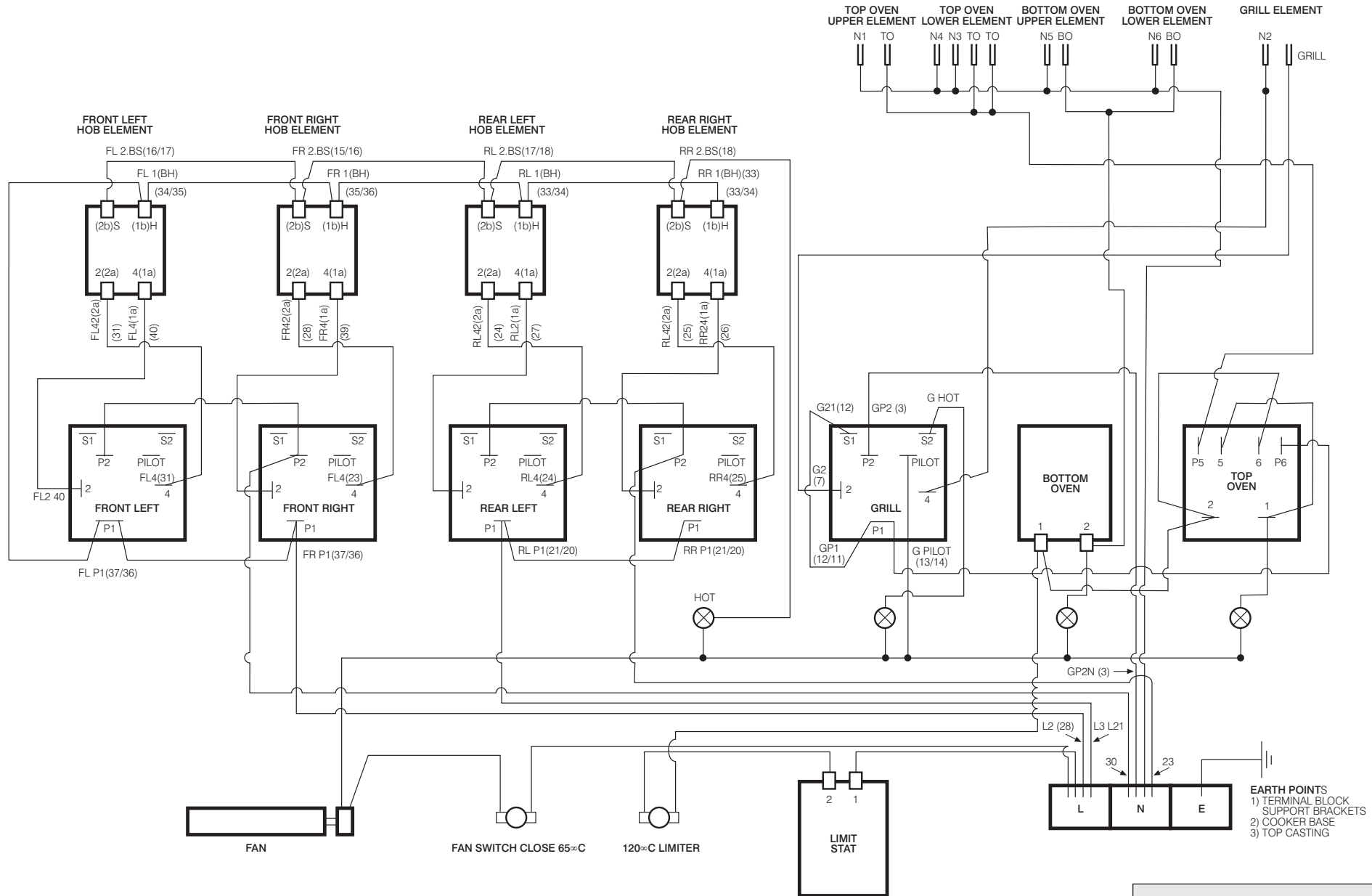
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1. Undo the single screw fastening the element to the side of the oven.
2. Loosen the screws on the element support brackets. The support brackets can then be rotated clear of the elements allowing the elements to fall.
3. The electrical wire connections should stay attached to the element as it is lowered. The element wire terminals can then be swapped from the faulty element to the new one. Take care not to let the element wire connections fall back inside the Plus2 before they are reconnected to the new element.

### TO REMOVE ANY OF THE ENERGY REGULATORS

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The Plus2 top casting assembly is hinged to allow access. To achieve this, pull the unit forward approximately 50mm and remove both towel rail brackets and towel rail. Turn the two grub screws that are now revealed clockwise and hinge up the top casting to allow access.



**EARTH POINTS**  
 1) TERMINAL BLOCK SUPPORT BRACKETS  
 2) COOKER BASE  
 3) TOP CASTING

**Note:** This information is for use only by a qualified electrician or installer.