

Cooker Model:	_____
Serial Number:	_____
Colour:	_____

# ESSE Woodfired Cooker

## OPERATING INSTRUCTIONS

MODELS: WN, WD, W25

### GUARANTEE

#### CONDITIONS OF GUARANTEE

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

- This cooker must be commissioned by your **esse** Dealer (or an authorised HETAS engineer) upon installation. The details must be recorded on the Commissioning card and registered with **esse** by returning the completed card. The guarantee period commences upon delivery of the cooker (subject to receipt of the correctly completed card).
- The cooker has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The cooker is serviced annually by the **esse** Dealer or authorised HETAS engineer, and the Service record completed. The cooker must not be serviced, maintained, repaired, taken apart, or tampered with by any person not authorised by us.
- Any cooker or defective part replaced shall become the Company's property.

#### EXCLUSIONS

This guarantee does not cover:

- Parts deemed to be replaceable in the normal usage of the cooker. These parts are listed herewith: oven boiler thermostat, gas valve, piezo ignition lead, pilot assembly, and timer/programmer.
- 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).
- Boilers; guaranteed against weld failure. Appropriate precautions must be taken to prevent internal corrosion. 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 may become 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, in addition to following the instructions in your Operating manual.

#### 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 inside panel of the control oven door).
- 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 will 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 remedy. 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 – 17.00hrs Monday to Friday, and are arranged for either a morning or afternoon appointment.



THE ORIGINAL CAST IRON COOKER

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**THIS APPLIANCE MUST BE COMMISSIONED BY A CORGÍ REGISTERED ENGINEER  
THE WARRANTY CARD MUST BE RETURNED TO ENSURE GUARANTEE VALIDITY**

## INTRODUCTION

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

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## SAFETY NOTES

- Properly installed, operated and maintained, this appliance will not emit fumes into the dwelling. However occasional fumes from de-ashing and re-fuelling may occur. Persistent fume emission is potentially dangerous and must not be tolerated. If fume emission does persist, open doors and windows to ventilate the room. Let the fire burn out or eject and safely dispose of fuel from the appliance. Once the fire is cold, check the flue and chimney for blockages and clean if required. Do not attempt to re-light the fire until the cause of the fume emission has been identified and corrected. Seek expert advice if necessary.
- An adequate air supply for combustion and ventilation is essential. Air openings provided for this purpose must not be restricted.
- Should it be likely that children, age or infirm people approach the fire, then a fireguard should be used.
- Avoid the use of aerosol spray in the vicinity of the cooker when it is in operation.

**Warning:** Never hang tea towels or material above the fire door when the door is open on the first catch setting, or when re-fuelling or de-ashing.

## YOUR COOKER

Model WN has no boiler, Model WD has a boiler for domestic hot water only. Model W25 has a boiler for hot water and central heating.

Your cooker is a combination appliance providing hot plate, fast and slow ovens and where applicable, hot water service.

The firebox behind the left-hand firedoor contains the woodburning box and the primary air-slider. The air-slider is used in conjunction with the firebox door for initial light up and subsequent burning rate control. The firebox door has a 2-stage catch. The first setting boosts primary air for hotter temperatures and the second closes the door completely (see Fig.2).

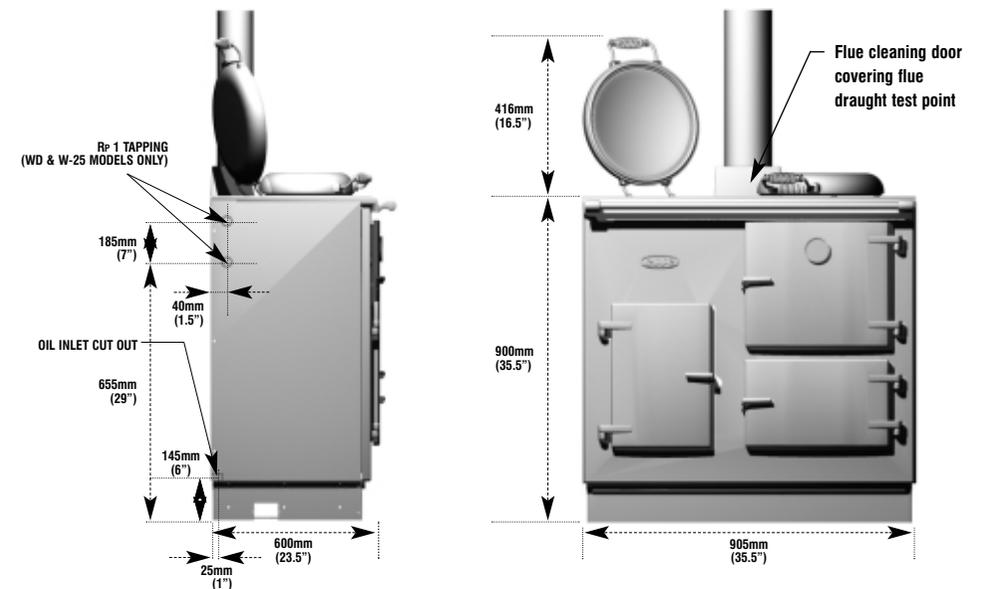
The firebox linings i.e. brick and steel base are to remain permanently fixed in position.

There are two hinged stainless steel lift up covers to conserve heat losses from the hotplate when it is not in use.

A flue damper is fitted in the bottom of the fluebox and is in the open position when the lever is pointing to the rear of the cooker. This is used on initial light up and also gives a cooler oven temperature when open (See Fig.3).

The cooker has two ovens, the upper oven is fitted with a thermometer for general use and a lower oven suitable for slow cooking and warming.

Fig.1 - Your Cooker



SIZES ARE APPROXIMATE ONLY. VARIATIONS MAY OCCUR IN MANUFACTURE.

Fig.2 - Two stage door catch



Fig 3 - Flue damper open



## BEFORE USING YOUR COOKER

Check that the plastic protection coating has been removed from each hotplate cover, and from the inside of the doors. This should have been done during installation but if the plastic has been left on it will melt on firing the cooker and cause damage to the linings.

The hotplate surface should be wiped with a dishcloth or similar, which has been soaked with hot water and a detergent liquid. Finally dry off the hotplate with an absorbent material.

## TOOLS AND ACCESSORIES

The following items are supplied with your esse cooker: Hotplate Lifting Tools – for lifting off the hotplate, Oven Accessories – Roasting tin, two wire shelves and baking tray. (All shelves fit in either oven), Ash – Shovel, Flue – Rake, Glove, Wire-brush.

Fig.4 - Ash Shovel



## LIGHTING AND CONTROLLING THE FIRE

In order to light the fire check that flue damper is in the open position, open the primary air slide (inside the fire-box door) and light paper, kindling and small logs and close the fire-door to the first catch position (see fig.2). Leave the fire for 20 minutes to become established then re-fuel. Close the fire-door fully or partially and use the primary air slider to control the burning rate and oven temperature. Try not to re-open the fire-door after refuelling for at least 20 minutes, as it is likely to smoke back out of the door. By closing the flue damper the oven will become hotter.

The cooker must not be run with the fire-door open permanently. When you need to refuel the fire, open the door slowly, to avoid smoke and flames entering the room.

Secondary air enters over the top of the fire through built-in air vents in the combustion box and

works continuously by design.

In order to achieve overnight burning a layer of ash needs to be built up in the firebox, when this is done fill the firebox to capacity and close the slider, damper and fire-door. Avoid opening the fire-door until next required. The flue door is fitted with a screw control. This may be fully or partially opened, to break the flue, pull on the fire and thus aid extended burning times. Its effect is dependant upon prevailing flue conditions, which may vary according to wind and weather. If there is any sign of smoke leakage from this control, ensure it is closed.

If the draught strength in the chimney is too much, overnight burning may not be possible without fitting a stabiliser.

To boost the hotplate temperature or oven, open the fire-door to the first setting for 10 to 15 minutes. To boost hotplate and not oven open the damper in the flue. DO NOT use a poker when tending the fire, this could damage the brick linings.

## DE-ASHING

Only remove small amounts of ash from the firebox. When de-ashing, leave 30mm to 40 mm depth of ash in the bottom of the firebox for the best performance. Always use the glove to open and close the door. Never hang tea towels or material above the fire door when the door is open on the first catch setting, or when re-fuelling or de-ashing.

Fig.5 - Summer running baffles for W25



## BOILER MODELS

The WD and W25 domestic and central heating models require more output in order to heat up the water and therefore will use more wood and need more control adjustment than the non-boiler model. The WF25 has an adjustable/removable baffle. The baffle has a removable centre plug for less hot water and higher oven temperature, in summer the baffle can be removed completely to give domestic water and a heated towel rail. (See fig.5).

## OPERATING THE OVEN AND HOB

The temperature of the hotplate is graduated from left to right. The left side is hotter and so is used for boiling and the right side is for simmering. The hotplate should never be removed whilst there is a live fire in the firebox.

The oven doors and fire-doors are opened by lifting the handles manually (note they will become hot during use, so please use a glove hand).

The oven and hob are heated directly by the fire. Once the fire is established the flue box damper should be closed (pulled forward). This position will force the heat from the fire to circulate around the flue ways, thus heating up the hob and the oven.

The hob lids can be left down when the hob is not in use to keep the hotplates warm. In order to reduce oven temperature the flue damper should be in the open position. This will allow heat to escape directly up the chimney.

The temperature gauge on the oven door only provides an indication of the oven temperature, but since it is in the door itself, the thermometer will react if the door is opened and the thermometer reading may fall considerably. When the door is closed the thermometer will react to show the oven temperature but the reaction will be slightly delayed as opposed to instantaneous.

The ovens are fitted with anti-pull out stops to prevent shelves from being pulled out accidentally. To remove the shelf pull forward until it stops, lift the front end, pull out of oven. Use reverse procedure to refit the oven shelves.

## TYPES OF FUEL

### WOOD

For best results use well seasoned hardwood such as Oak, Ash or Beech. Allow wood to dry out under cover in well-ventilated conditions for at least twelve months. Wood is ready for burning when radial cracks appear in the end of the logs. Burning wood that is not seasoned will result in tar being deposited in the cooker and flueways.

This build-up of tar is a hazard and if it ignites may cause a chimney fire. In the event of a chimney fire, close the air controls on the appliance and call the fire brigade for assistance. Resinous softwoods burn well and give a high output for short periods but is not as efficient and do not last as long as hardwood.

### PEAT

Peat is a fuel conveniently available in some areas and should be burned in the same manner as wood.

**Important:** This appliance is not suitable for use with solid mineral fuels. e.g. Coal, Coke, Anthracite, etc.

## THE HOTPLATE

The hotplate is surface ground and intended for use with machined base utensils. As heat passes from the hotplate to the utensil almost directly by conduction, good contact is essential and a thin-bottomed utensil will result in poor heating performance, especially if the bottom is uneven.

It is important to use pots and pans that have a ground base and are flat-bottomed on the hotplate.

Cookware made of stainless steel, cast iron, aluminium, glass and earthenware is suitable for your use.

The hottest part of the hotplate is the left-hand end while the area over the oven is cooler. Quick boils on the former and then transfer for simmering on the latter.

For deep fat frying, bring to temperature on the 'right' side. Introduce cold food and the return to temperature on the 'hotter' side.

Cooking directly on the hotplate is another facility – griddle scones, burgers, sausages, steaks and even Welsh Rarebit can be cooked directly on the surface.

Meringues can be dried on a baking tray sitting on the hob overnight.

Additionally, by using a barbecue grill you can produce your own toasted sandwiches on the top oven.

The hotplate can be rubbed down with a proprietary cleaning pad if necessary, but normally should need no attention unless spillage is allowed to harden on its surface.

Always keep hotplate covers down except when using the hotplate.

## FLUEWAY CLEANING

**Important:** The fire must be out and the cooker cold.

In order to clean the flueway of the cooker, first remove the hotplate screws and lift it clear of the cooker using the two hotplate lifting handles. Also remove the flue strip plate located between the two oven doors and the fluebox door. Use the flue rake to gather the soot and ash towards the front of the ovens then remove using a flex-nozzle vacuum cleaner. (Do not use the cooker when any of the access points are removed).