

ESSE

1000 W

WOOD-FIRED RANGE COOKER



 **MADE IN
BRITAIN**[®]



A wood-fired ESSE range cooker creates a focal point at the heart of the kitchen and the heat from the stove fills the entire room with radiant, welcoming warmth.

Firebox and flue controls give an impressive level of temperature adjustment and a generous hotplate features graduated temperature zone for the perfect simmering boil to a gentle melt.

ESSE's deep, heat-retaining ovens provide a stable and even temperature, so dishes don't need to be turned during cooking.

ESSE has pioneered the development of clean-burning, low emission stoves for over 160 years and each model extracts every last calorie of heat from the wood, emitting minimal smoke and leaving only a tiny amount of ash.

And when it comes to reducing our carbon footprint, sustainably sourced seasoned firewood is one the most environmentally friendly fuels available.



COOKING
HEATING
COMFORTING
— ALL IN ONE —

***FUEL GOES
FURTHER...***
WITH OUR
**CLEAN-BURN
TECHNOLOGY.**

The ESSE 1000 W wood-fired range cooker houses British patented twin catalytic converter technology that cleans emissions and re-burns smoke particles produced by the stove when lit.

With three deep ovens and a large cast iron hotplate, this clever cooker caters for all tastes. Welcoming warmth at breakfast and piping hot water – yes, there is even an optional domestic hot water boiler model. The fourth door houses the glass fronted firebox; so you can check on your fire easily and add fuel without fuss.

Independently rated over 81% energy-efficient, the ESSE 1000 W is Ecodesign compliant releasing just 0.04 CO emissions and as little as 20 mg/m³ of combustion dust.

3 OVENS
126 LITRE
(TOTAL CAPACITY)

SPACE TO EXPRESS YOURSELF



FOUNDED
— ON —
**CRAFT &
INNOVATION**

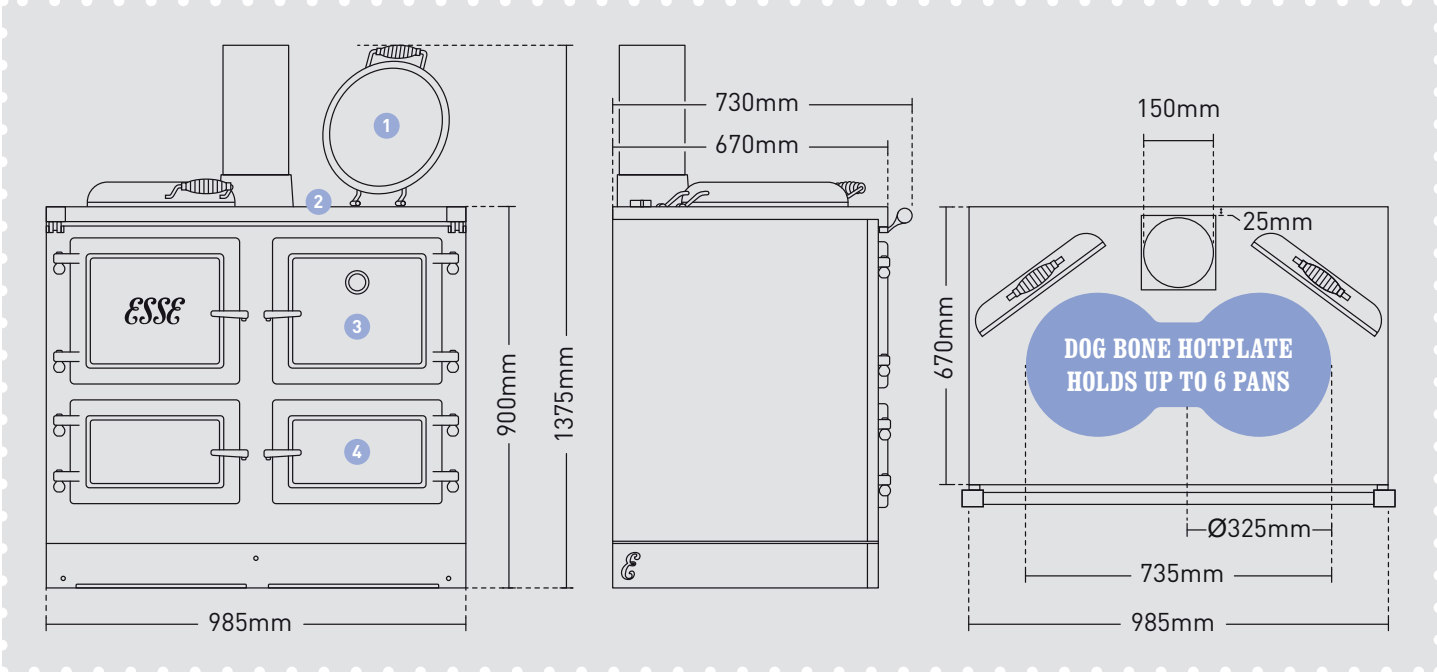


ESSE stoves and cookers are handmade with pride by a dedicated team of skilled craftsmen at our factory in Barnoldswick, Lancashire.

The product's durability is achieved using high performance cast iron and steel finished with specialist, easy to maintain, heat resistance coatings.

The very first ESSE stove was produced in 1854 and the company has since established an unrivalled reputation for producing high quality cooking stoves that remain the preferred choice for discerning cooks worldwide.

TECHNICAL SPECIFICATIONS



- 1 Heat conserving bolster lid
- 2 Cast-iron dog-bone hotplate
- 3 Top oven capacity 50ltr. W:360mm H:305mm D:520mm
- 4 Left and right bottom oven capacity 38ltr. W:360mm H:205mm D:520mm
- 5 Domestic hot water boiler model available – ESSE 1000 WD

**BIG ENOUGH
TO FEED A
SMALL ARMY**

WITH
**3 LARGE OVENS &
6-PAN HOTPLATE**

Energy Rated	A
Suitable for continuous burning	
1000 WN thermal output to room	4.6kW
1000 WD thermal output to room	6.2kW
	to water 1.4kW
	Total 7.6kW
Flue pipe diameter	6" (150mm)
Afterburn™ airwash technology	

Clearance from non-combustibles	Side	7mm
Clearance from combustibles	Side	200mm
	Back	50mm
The appliance must be placed on a non-combustible floor.		
2 year product guarantee		
RRP	1000 WN - £8,955 inc. VAT	
	1000 WD - £9,152 inc. VAT	



Brand provenance



Durable hob finish



Insulated easy-close doors



Deeper ovens to further minimise heat loss



Simple combustion control



Inner glass door for a view of the fire

IT'S ALL ABOUT THE COOKING

Since 1854 ESSE cooking stoves have used the proven principle of heat storage to combine welcoming background warmth with dependable cooking performance.

Opening the firebox door on the left reveals a window through which you can gaze upon your fire that generates enough warmth to heat a room up to 40m².

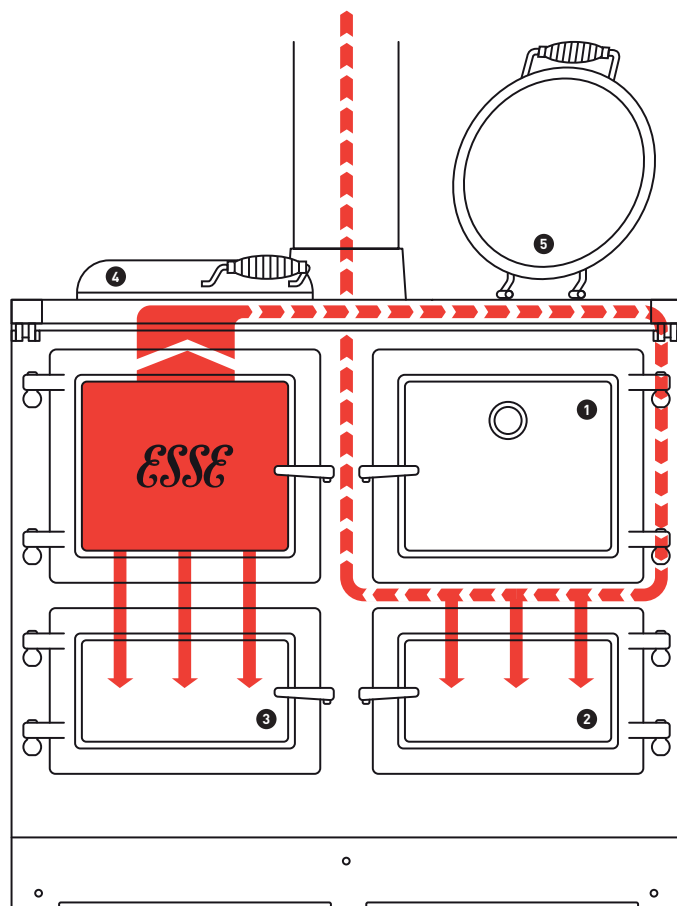
The cooker has three ovens which derive heat from the firebox.

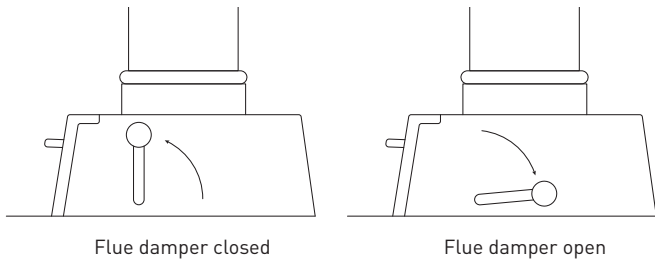
The firebox also powers the large cast iron dog bone hotplate. The left of the hotplate directly above the fire can reach temperatures of up to 400°C. Simply slide your pans over to the right hand side of the hotplate to reduce temperatures from a rolling boil, across a steady simmer, to a gentle melt.

Firebox and flue controls give an impressive level of temperature adjustment.

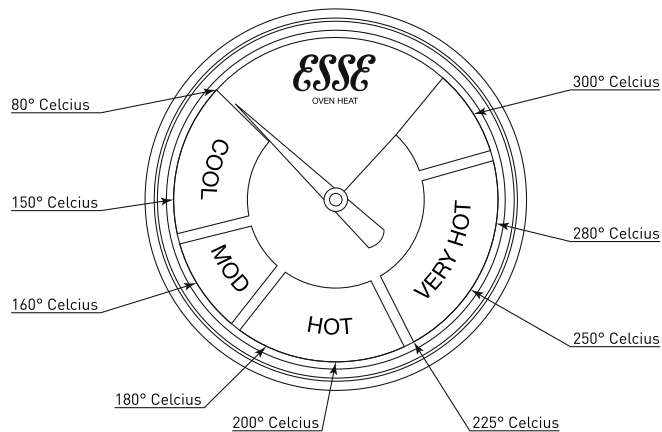
	1	2	3	4	5
	Main Oven	Lower Oven	Firebox Oven	Hotplate (Hottest)	Hotplate (Coolest)
1 hour from lighting	180°C	100°C	170°C	380°C	120°C
Normal Running	180°C	120°C	230°C	300°C	200°C

Temperatures given are approximate and based on refuelling with good quality seasoned wood at approximately 1.4kg per hour.

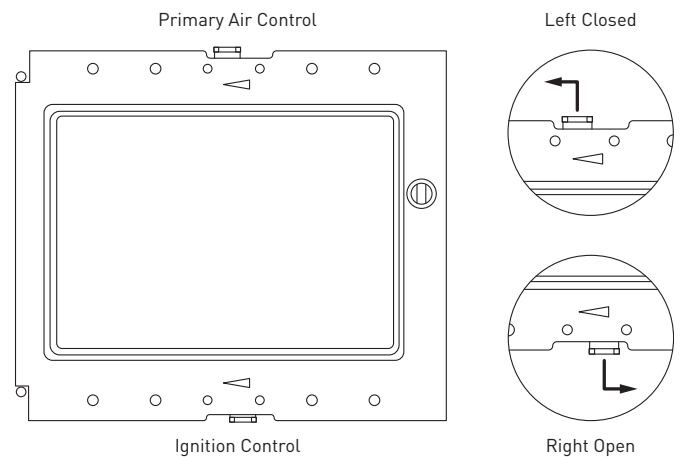




Opening the flue damper will allow heat to pass directly to the chimney via the left side of the hotplate, useful for boosting the hotplate temperature without increasing the main oven temperature.



The temperature dial on the main oven door provides an indication of the oven temperature and by comparison the temperature of the adjacent ovens.



The primary air control regulates the air to your fire for desired combustion rates and to keep your fire window clear.

The ignition control is to be in the open position upon lighting or refuelling.

To increase oven temperatures, refuel the cooker and increase the burn rate of the fuel by use of the primary and ignition air controls, and regulate to the desired temperature.



Beautifully
HAND-CRAFTED
IN BRITAIN

