

990-ELX

ESSENTIALS

INSTRUCTIONS

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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 these 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 (230v) and frequency (50Hz) of the mains supply correspond to the details on the cooker data plate which is located on the inside of the control compartment panel door.

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 both plugs.

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.



NOTE

An electromagnetic field is generated when the induction hob is activated. Although unlikely that this could affect a pacemaker or other medical device, we recommend that individuals with these devices consult the device manufacturer or your doctor if you have concerns.



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.

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 carried out by children without supervision.



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.



WARNING

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



If the Induction zone glass is cracked or broken the cooker **MUST NOT BE CONNECTED** and no part of it may be used. Switch off and unplug the appliance to avoid possibility of electric shock.

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 lids should be removed from the lid before opening.

Do not use a steam cleaner 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.

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

Induction Zone: After use, switch off the hob element by its control and do not rely on the pan detector.

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 990ELX Cooker data plate

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

Type: Esse Cooker MODEL: 990 ELX

Voltage 230 Volts Input 2 X 13Amp

Supply 50 Hz ~

Serial No: yymmxxxx



The cooker data plate is located on the inner door panel of the control compartment.

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 and hob glass.

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.

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 two standard 13 Amp plugs or a single hardwired connection to a 40 Amp cooker spur. A qualified electrician is not required if the cooker is supplied with 13 Amp plugs but is required for hardwired connections.

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 on the inner door panel of the control compartment).

Connecting the power supply cable to the mains:

The appliance is supplied fitted with either two 1.5 metre cables and two normalized 13 amp plugs, or a single 40 Amp cable for hardwiring, 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 the 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 coiled extension cables or adapters as these could cause overheating, burning or RCD trip out..

Calibrating the induction unit

Before using your induction hob, you must 'calibrate' the sensitivity of the controls. It is crucial that this is done correctly, to ensure that the induction hob operates appropriately.

To calibrate the controls on your induction unit please follow the below steps:

1. Ensure that the power to your ESSE 990 ELX is switched off at the wall.
2. Turn the power to your ESSE 990 ELX on at the wall.
 - a. The induction hob will run through a start-up routine for a few seconds, during which time all the numerical LEDs will show '8'.
 - b. When the start-up routine is complete, a single LED above the 'lock button' on the control panel will be lit up.
3. Firmly press the 'lock button' for 2 seconds, until the LED goes out.

Your ESSE 990 ELX induction hob controls are now successfully calibrated



NOTE

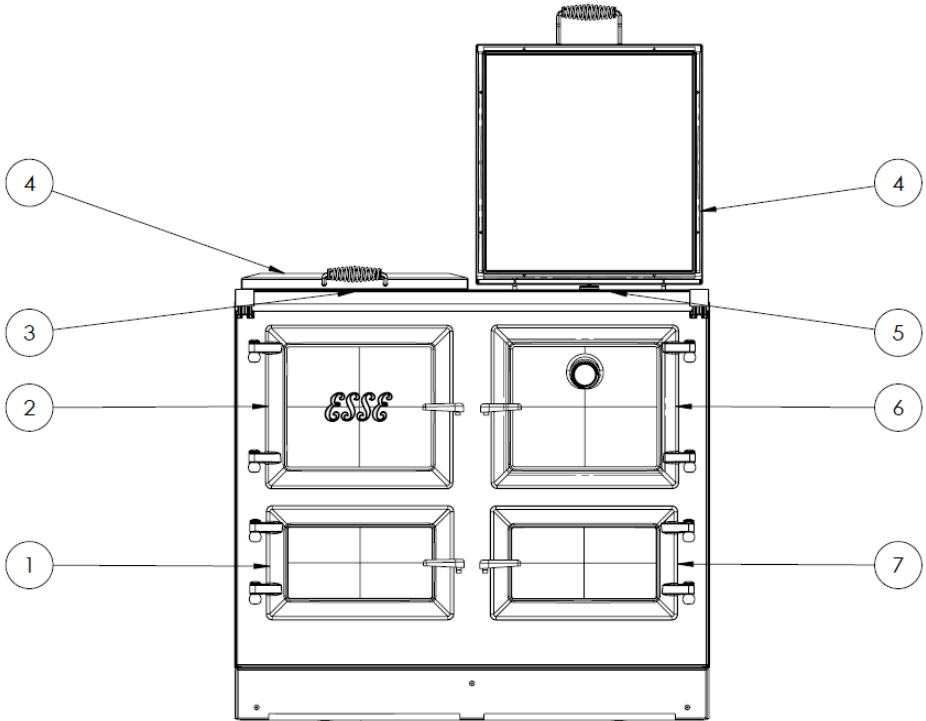
You must recalibrate the induction hob controls every time power is lost. I.E. when your ESSE 990 ELX is switched off at the mains, or there is a power cut.

YOUR COOKER.

Fig.2

990ELX

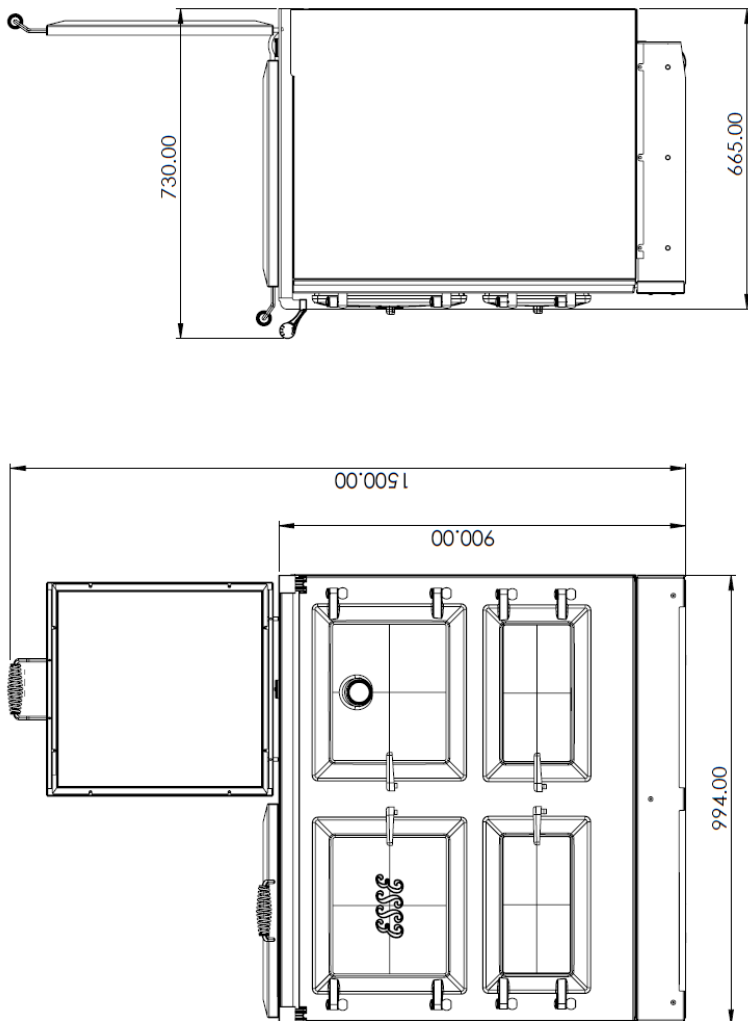
Cooker



1	SLOW COOK OVEN.
2	CONTROL COMPARTMENT.
3	3 ZONE INDUCTION.
4	HEAT CONSERVING BOLSTER LIDS.
5	HOTPLATE.
6	TOP OVEN & GRILL.
7	BOTTOM OVEN.

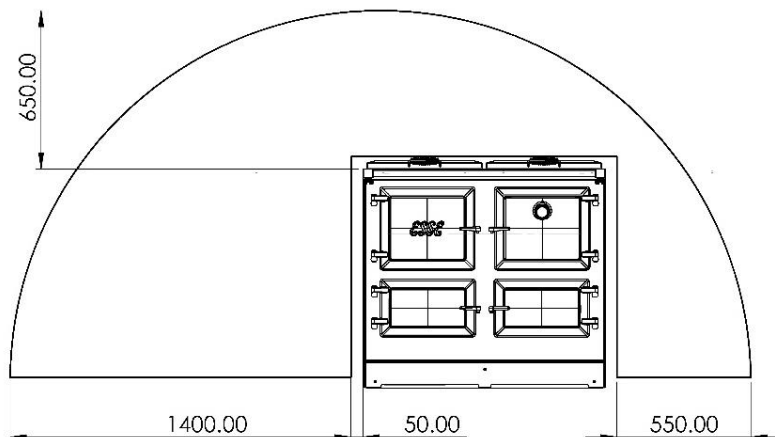
SPACING AND DIMENSIONS.

Fig. 3 990ELX Cooker Dimensions



All dimensions are in mm

Fig. 4 990ELX Flex Reach



The above diagram shows the possible locations where the Flex of the cooker reaches, the plug sockets for the cooker must be within this arc.

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 327kg 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 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.

Due to the hand crafted nature of the cooker all dimensions may be $\pm 2\text{mm}$.



NOTE

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

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 No

Instruction book handed to the customer? Yes No

Signature:.....

Print Name:.....

CONTROL PANEL

Fig.5: 990ELX Cooker control panel.

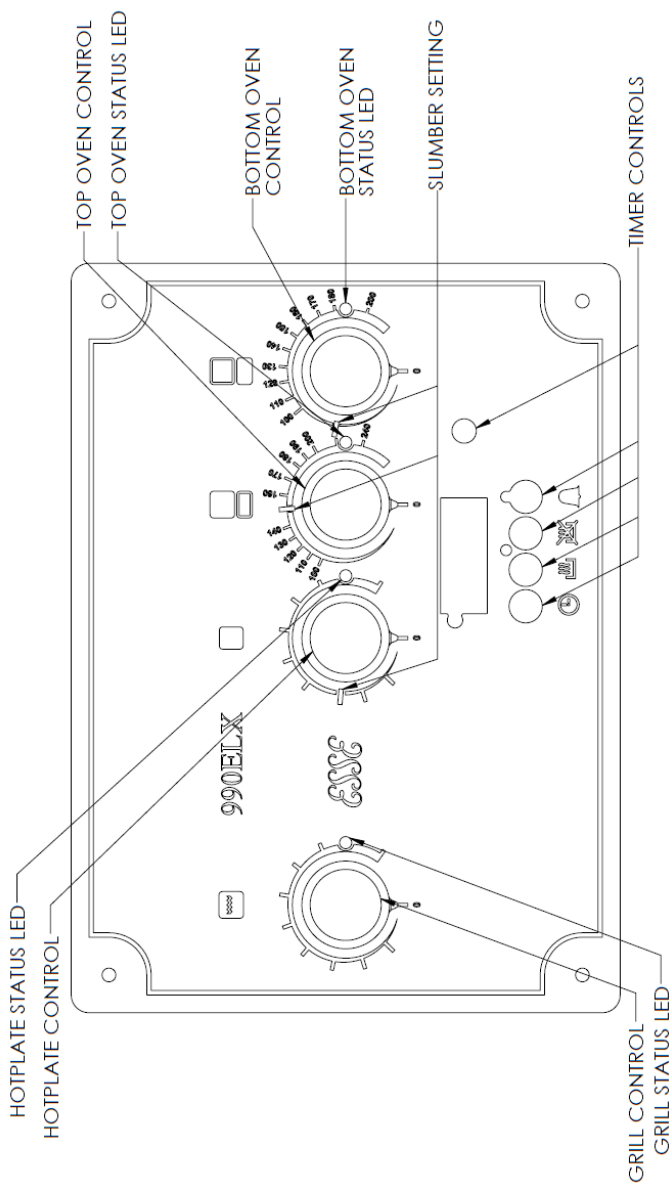
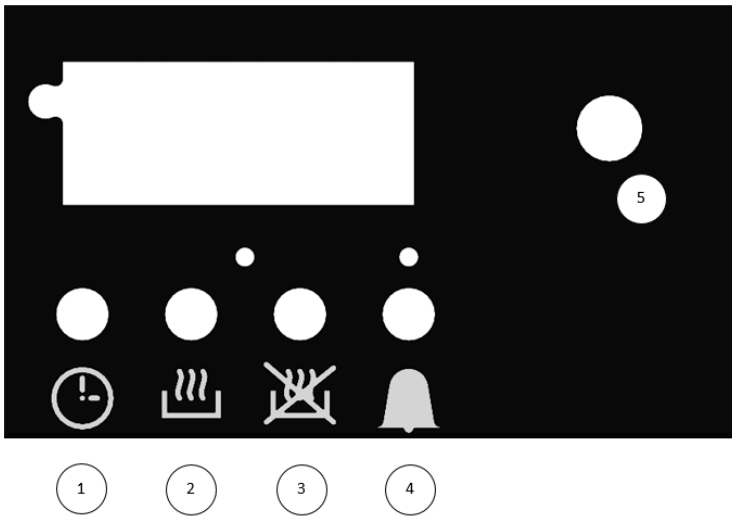


Fig.5a: Timer controls



1.	Set Time
2.	Oven on Time
3.	Oven Off Time
4.	Countdown Timer
5.	Control Dial

Setting the time

To set the time on the timer unit hold down button 1. and rotate the control dial until the correct time is reached.

Oven control features

The timer allows the oven to rise to set cooking temperatures from slumber at a pre-set time, and also to return to slumber at a second set time.

To set the time for the oven to rise from slumber to cooking temperatures carry out the following steps:

1. Set the desired cooking temperatures using the cooker controls as normal.
2. Hold button 2. and rotate control dial until desired time is selected (remember to allow for oven warm up from slumber).
 - The oven will remain at slumber until the desired time is reached.
3. To set the time for the oven to return to slumber, hold button 3. and rotate the control dial until the desired time is selected.

Timer override

To override the timer and wake the oven or send it to slumber early press buttons 2. and 3. together. The display will show ON or OFF respectively when this combination is pressed.

Countdown timer

To set the countdown timer hold button 4. and rotate the control dial until the desired time is selected (HH:MM).

To silence the alarm once the timer has elapsed press button 4.

OVENS, GRILL & SLOW COOK OVEN.

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

The cooker is designed to be used in 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. If the oven and hotplate elements are left at a higher setting than the slumber settings, the cooker will put even more heat into the room. This is also the case if the hotplate bolster lid is left up or oven doors left ajar.



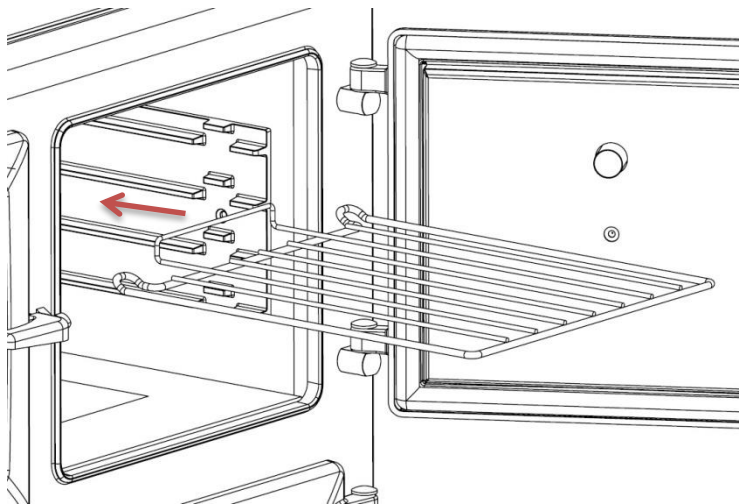
NOTE

When tested at the factory over a 24 hour period the cooker consumed less than 0.5kwh per hour in slumber mode at a room temperature of 18°C.

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 LED will glow red to show that the oven is heating up and will glow green when the oven has reached the selected temperature. Similarly when the control is moved to a lower temperature the red LED 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 LED after the oven has been switched off to indicate residual heat.

When fitting the oven shelves ensure that the shelf is orientated as shown in fig 6. The oven shelf has two raise loops at the back that act as a stop so as to prevent the shelf from accidentally tipping when partially extended.

Fig 6: Fitting an oven shelf



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 is closed.

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 and orientated as shown in fig 6.
- Always use oven gloves when removing food from either oven or the grill.

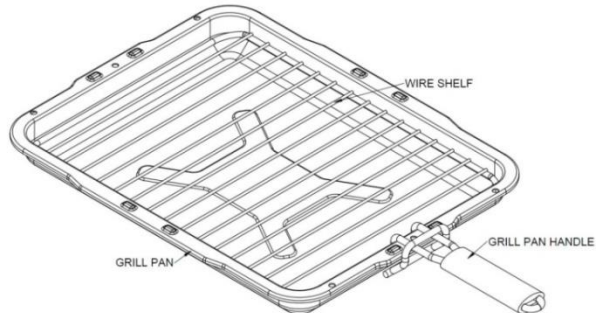
Grill:

The grill has a 3kW element fixed in the top of the top oven. The grill is programmed to take priority when turned on. As such other zones will take longer to heat up and react when the grill is activated.

Turn the control clockwise to turn the grill on and increase the power. The grill can take up to four minutes to reach full operating temperature from cold. The LED indicator will show red when the grill is turned on. The grill has a 30 minute time limit. After this time limit has expired the grill will automatically turn off. To reset controls after auto turn-off, it is necessary to turn the control knob back to the 'Off' (0) position.

When grilling, place the grill pan onto a pre-positioned oven shelf. 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 7 Grill pan



GRILL SAFETY POINTS,

- When attaching the grill pan handle. Locate the tool around the rim then slide to locate it in the centre of the pan.
- It is not advised to 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.

Slow Cook Oven:

The slow cook oven is heated automatically when either of the ovens is switched on. The temperature is regulated to approximately 85°C.

The slow cook oven is intended for slow cooking items such as casseroles, joints of meat, etc. Your slow cook oven is capable of cooking a complete meal; for instance – casserole, rice pudding and jacket potatoes – or just warming the dishes (use only heat resistant dishes).

Points to remember when slow-cooking:

- Preheat the oven before starting to cook.
- Do not allow dishes to touch the heating elements either side of the oven.
- Bring casseroles, soups etc. to the boil on the hob before placing into a suitable casserole dish for slow cooking.
- Make sure that casseroles have sufficient liquid, particularly when cooking over a long period.
- Use lids on casseroles or foil to cover food whilst it is cooking to retain moisture.
- Make sure all dishes will fit into the oven before preparing the food.
- Wrap washed and pricked jacket potatoes in foil before cooking.
- Make sure that meat and poultry reach a safe temperature before eating.
- Always thaw frozen food completely before cooking.

Your slow cook oven is also useful for warming plates and serving dishes (use only heat resistant dishes).

You can cook a fruitcake in the slow cook oven (if perhaps your other ovens are in use).

You can also produce crisp, white meringues cooked in the slow cook oven.

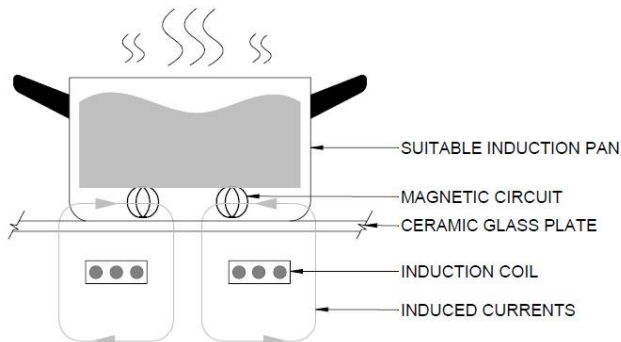
Timings for cooking in the slow cook oven will depend upon the quantity and type of dish you are cooking.

Keep an eye on the food until you are familiar with the oven.

INDUCTION ZONE

Induction cooking is a safe, efficient and economical cooking method. It works by electromagnetic vibrations generating heat directly in the pan, rather than traditional electric hob technologies that indirectly heat through a glass surface or metal plate. As a result of the induction technology, the glass surface only heats up due to heat transfer from the pan.

Fig 8 Induction Cooking



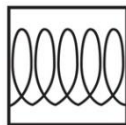
Before using the induction zone, read this guide, taking special note of the 'safety warnings' section.

Choosing compatible Cookware

Induction hobs require cookware that is magnetic. New pans suitable for induction cooking will be marked 'Induction' or with the symbol shown in fig 9. These can be easily checked with a magnet.

Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan, see Fig. 9.

Fig. 9



Induction

- Most homes will already have cast iron or stainless steel pans that will be suitable. You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

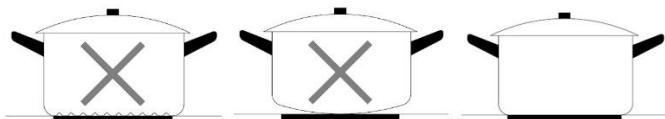
Fig. 10



- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware. Some aluminium pans available have a magnetic core inserted in the base which will make them suitable. Esse do not recommend these pans as they have been known to cause issues with induction hobs.

Pans should have a thick flat base. Do not use cookware with jagged edges or a curved base.

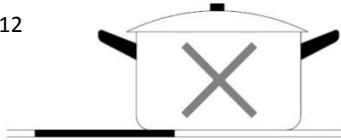
Fig. 11



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Pots less than Ø145 mm could be undetected by the hob.

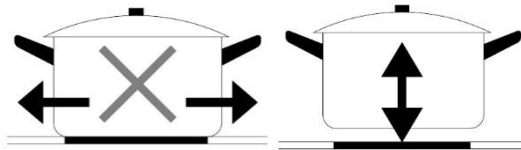
You can use multiple pans on the induction zone, but one pan must always be covering the centre of the glass.

Fig. 12



Always lift pans off the induction hob – do not slide, or they may scratch the glass.

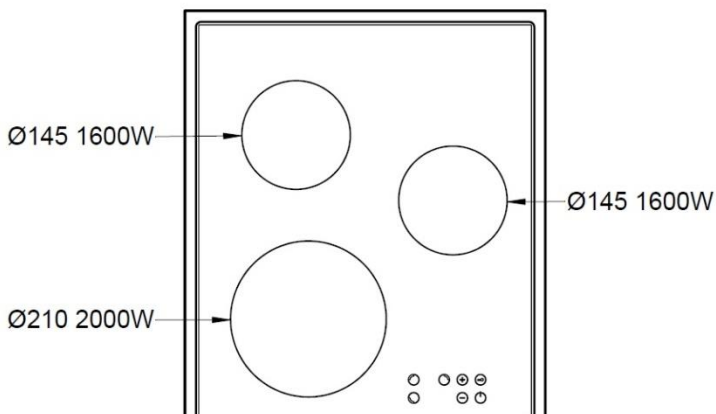
Fig. 13



Using your Induction Hob

The induction hob has 3 zones. Two are Ø145mm with 1.6kW elements and one Ø210mm zone with a 2kW element.

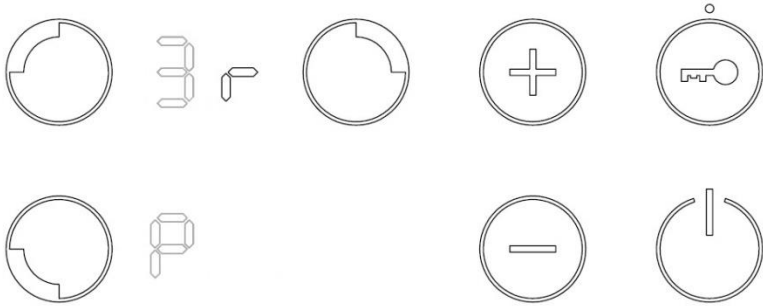
Fig. 14



The induction is controlled via User Interface (UI) shown in Fig 15. The set power level, any error codes and any selected functions are displayed on the induction status display, shown Fig 15.

Each induction zone has 9 power settings, a timed full power boost setting (P) and a timer function. The induction unit is set to work on a 13 Amp plug and is limited to 2800w maximum. Each zone will still work to its maximum power setting, including the power boost functions. However each time the user tries to increase the power, the total power level of the cooktop is calculated. If this total power level is greater than the cooktop power limit, the power increase is not allowed. An error beep sounds and the zone display shows an 'r' for 3 seconds.

Fig. 15



Level	Coil 210	Coil 145
Booster "P"	2000W	1600W
9	1500W	1200W
8	1300W	1000W
7	1100W	800W
6	900W	600W
5	700W	500W
4	500W	400W
3	300W	300W
2	200W	150W
1	100W	75W

User interface initial calibration.

The User Interface has implemented an initial keyboard calibration focused to adapt the sensibility of the keys, to the final mechanical, environmental and user conditions. Any time the Cooktop is plugged in or there is a power failure that generates a reset in the user interface, the first time the **Key Lock** is touched the sensitivity of the keyboard is readjusted. This first touch of the **Key Lock** must be done in certain conditions: Do not use gloves, Use a clean finger.

Initial Light Conditions

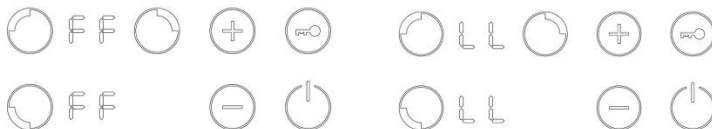
When power is initially applied to the Cooktop, the touch control conducts a calibration process for the touch keys, which requires a low level of ambient light in the area of the touch keys.

If during this calibration process excessive ambient lighting is detected the User Interface displays "FL" (Infrared Ambient Light Error) and the control calibration process is suspended. In order to rectify the process any lighting that could affect the calibration process should be switched off (e.g. halogen cooker hood lighting). The error will disappear when satisfactory ambient lighting is detected and the touch control calibration procedure will now complete satisfactorily.

Notes:

- 1) The "FL" error can only be generated within approximately 3s of initial power being applied to the cooktop.
- 2) We recommend that the user switches off all cooker hood lighting and any lighting directed towards the cooktop when power is initially applied to the cooktop.
- 3) After the touch control has conducted its initial calibration process, (approximately 3s) any cooker hood or other lighting can be switched on as normal and will not affect the operation of the touch control.

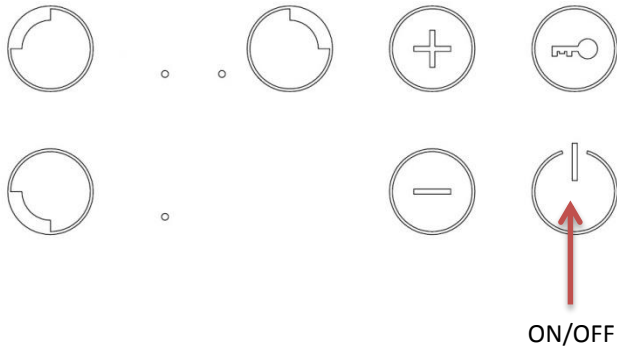
Fig. 16 Infrared Ambient Light Error



Switching On/Off the Cooktop

The cooktop is switched ON by touching the [ON/OFF] key for 1 sec. A beep sounds and all the zone displays show the digit point.

Fig. 17



If the selection of a zone is not done in 10 seconds, the cooktop will be turned off automatically.

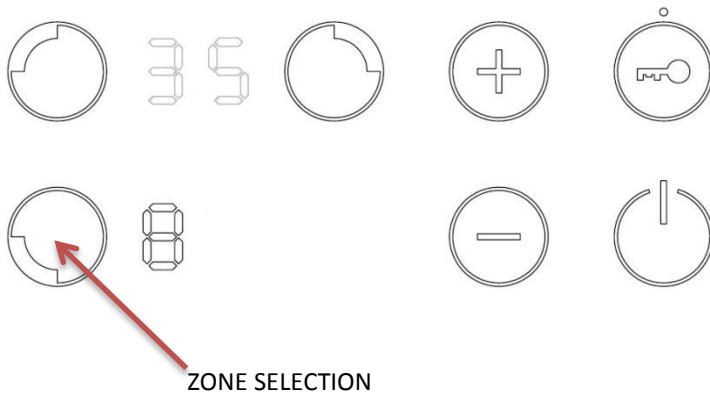
The cooktop is switched OFF by touching the [ON/OFF] key for 1 sec. An [OFF_SOUND] sounds and all the zones are switched OFF. The purpose of these [OFF_SOUND] is to distinguish the OFF action over all others.

When the cooktop is OFF, after 5 sec without any error/alarm to display and without any message to indicate (residual heat), the control switches off the (KEYLOCK LED) in order to reduce as much as possible the power consumption. As soon as we touch a key, the (KEYLOCK LED) goes ON and we can continue to operate us normal unlocking the keyboard if necessary and touching the [ON/OFF] key to switch ON the cooktop. The (ON/OFF) key will be locked to switch ON the cooktop if the key lock is activated (KEYLOCK LED on) or if there is any appliance error.

Switching On a Zone

To switch on a zone it is necessary to actuate the desired cooking zone or zones. Once the KEY LOCK is disabled and the hob turned ON, this is done by means of selecting the zone and then selecting the required power level.

Fig. 18



A zone is selected by touching the zone [ZONE_SELECTION] key for 0.5 seconds, a beep sounds and the zone display shows the power level with normal brightness.

If more than one zone is already operating, then the zones that are not selected are dimmed.

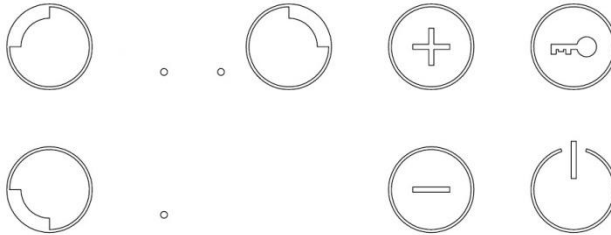
If more than one zone is on, the zone selection will finish 10 second after the last touch of the [-], [+] key or if another zone is selected. If only one zone is on, the zone selection will finish if another zone is selected.

When the zone selection is finished after 10 seconds, a beep sound and all the zone displays that were dimmed show the power levels with normal brightness.

When the zone selection finishes, if the selected level is 0, the zone display will be switched off

When the zone selection finishes, if all the zones are off, all the zone displays will show the digit point, waiting a zone selection.

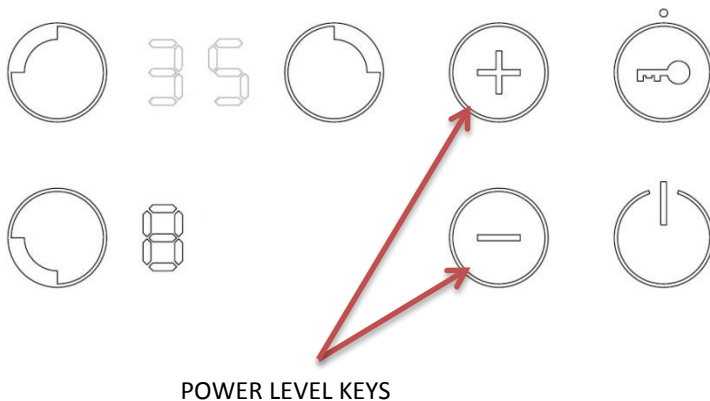
Fig. 19



Selecting a power level for a zone

Once the zone is selected, the power level can be selected by touching the – or + keys. In each increase/ decrease a beep sounds and the corresponding display shows the new power level. If the finger is held down on the key, the action is repeated twice every second. The + key raises the cooking level to 9, whereas the - key reduces the cooking level to 0.

Fig. 20



With the zone at power level 0, the - key raises the cooking level to 9.

With the zone at power level 9, the + key raises the cooking level to Booster level a beep sounds and the zone display shows “P”

With the zone at Booster level, if the + key is Touched an error beep sounds and the cooking level doesn't change.

With the zone at Booster level, if the - key is Touched a beep sounds and the cook level is reduced to 9.

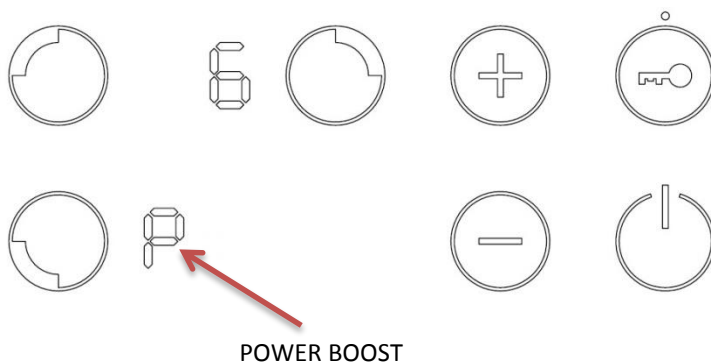
Fast Boil (Booster) Function

After a zone has been selected, touch the + key until level 9. To select the Fast Boil function touch the + key again. A beep sounds and the zone display shows “P” (see selecting a power level for a zone)

The zone will work at maximum power level for 10 minutes. After these 10 minutes a beep sounds and the zone will return to level “9”.

All rings or burners can be set on Power Boost at the same time.

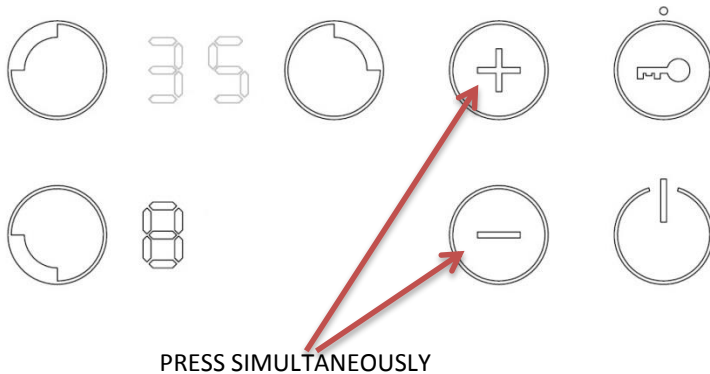
Fig. 21



Switching Off a Zone

Once the zone is selected, the zone can be switched off by touching the - and + keys simultaneously. A beep sounds and the corresponding display shows "0".

Fig. 22



Key Lock

Touching the KEYLOCK key for 1 second, the key lock function is activated and deactivated. If the LED associated to the key lock key is on, the keyboard is locked.

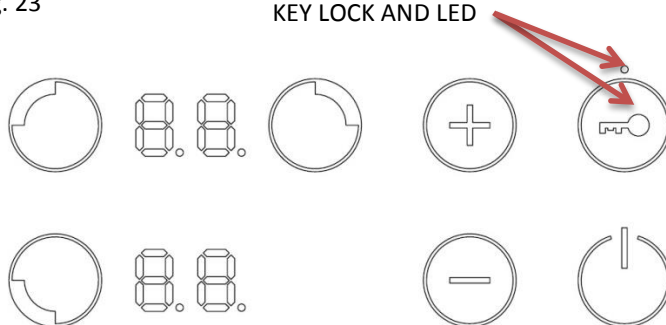
The locking function can be activated when the zones are on or when the cook top is off. If the cook top is on, the key lock function locks all the keys except the general ON/OFF key and the KEYLOCK.

When the cook top is OFF and the key lock function activated, all the keys, including the ON/OFF key are locked.

The key-lock is always activated at initial power up of the control.

Fig. 23

KEY LOCK AND LED



Automatic Safety Shut Off

If the power level is not changed during a pre-set time, the corresponding zone turns off automatically. The maximum time a zone can stay on, depends on the selected cooking level

Power Level	Maximum Time ON (hours)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

Operating the timer

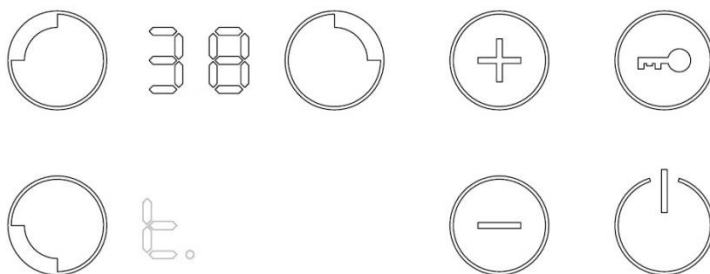
The timer value can be selected between 1 and 99 minutes. It is possible for the user to time all the zones at the same time at any power level (1...P).

To activate a timer for any zone, first of all this zone must be selected (touch the ZONE SELECTION key). Then, using + or - keys a power level must be decided (for example power level 2).

Timer option is not operational if power level value is '0'.

When required power level is selected, touching again ZONE SELECTION key, a beep sounds and a letter T with a dot point appears on the zone display. The remaining time will be displayed in the opposite part of timed zone. If timed zone is in the down part, timed time will appear in up displays and vice-versa.

Fig. 24



When the timer is waiting a time selection, the timer value can be selected between 0 and 99 minutes touching the + or - keys. The remaining time will be displayed in the opposite part of timed zone.

If the + or - key is touched continuously the change speed is increased automatically. This makes it possible to reach the desired time setting more quickly.

If a time is not selected before 10 seconds, or if the selected time is 0 after 10 seconds of the last touch of the + or the - key, the timer is switched off.

Starting Timer Countdown

The countdown starts when the timer visualization is finished touching any ZONE_SELECTION key or automatically 10 seconds after the last touch of the + or - keys. A beep sounds and the zone display will show the power level and the dot point showing that the zone is timed.

Timer Countdown End

When the remaining time has run out, the timed zone is switched off, the zone display shows a 0 blinking and the timer alarm beeps for one minute.

The alarm will be cancelled by pressing any key of the touch control.

Altering the Timer

To change the time for a timed zone it is a repeat of the setting process.

Fig. 25 Select the timed zone to see the remaining time

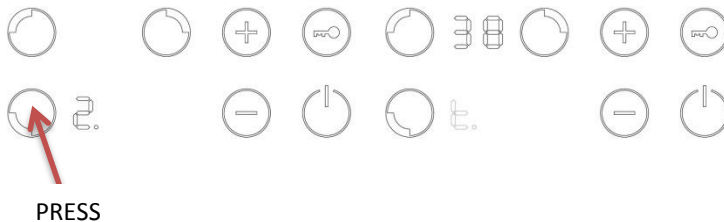
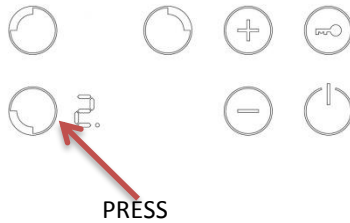


Fig. 26 Change the time if desired



Fig 27.Accept the time



Residual Heat Display:



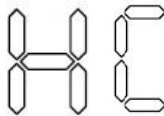
After turning off the induction unit, the residual heat on the cooking element is displayed as an H.

Pot Detection:



If cookware is not detected, the 'suspended pot' is shown on the Induction status display. If no cookware is recognised, the induction zone will switch off automatically after 10 minutes.

Over Temperature:



If the induction coil or heat sink goes over temperature a letter H and C will be displayed until the unit has reached a pre-set safe temperature.



NOTE

The minimum pan size for the induction zone is \varnothing 90mm for the \varnothing 145mm coil and \varnothing 130mm for the 210mm Coil.

Heat Setting	Suitability
1-2	<ul style="list-style-type: none">• Delicate warming for small amounts of food• Melting chocolate, butter and foods that burn quickly.• Gentle simmering• Slow warming.
3-4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5-6	<ul style="list-style-type: none">• Pancakes
7-8	<ul style="list-style-type: none">• Saut�eing• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bring soup to the boil• Boiling water

Errors/Alarms:

When an error is detected, the whole appliance or the zones are switched off, a beep sounds (only if one or more zones are active) and all displays show an 'F' letter and the error code alternately.

While in error status the keys of the corresponding zones are not operative.

Most errors are recoverable. That is, when the cause of the error disappears all displays are deactivated and the cooktop returns to normal operation. If this actions does not clear the error please contact your ESSE dealer.

Fault/Error (Visualization Priority Order)	Heater Displays (fore 0.5 sec./ back 0.5 sec)	Effect in the appliance	Normal status recovery
On/Off key emitter fault	FA	App. off	When the fault disappears
On/Off key receiver fault	FC	App. off	When the fault disappears
User interface temperature sens or short-circuit	FE	App. off	When the fault disappears
User interface temperature sens or open-circuit	Ft	App. off	When the fault disappears
User interface over temperature	Fc	App. off	When user interface temperature < T
EEPROM fault	FH	App. off	-----
Micro controller A/D converter multiplexer fault	FJ	App. off	When the fault disappears
Ambient Light fault	FL	App. off	When satisfactory ambient lighting is detected
Micro controller A/D converter conversion fault	FU	App. off	When the fault disappears

Fault/Error (Visualization Priority Order)	Heater Displays (fore 0.5 sec./ back 0.5 sec)	Effect in the appliance	Normal status recovery
Microcontroller fault	F0	App. off	-----
Heater temperature sensor short-circuit	F1	Heater/s off	When the fault disappears
Heater temperature sensor open-circuit	F2	Heater/s off	When the fault disappears
Power unit temperature sensor short-circuit	F3	Heater/s off	When the fault disappears
Power unit temperature sensor open-circuit	F4	Heater/s off	When the fault disappears
Communication fault	F5	Heater/s off	When the fault disappears
Mains zero crossing loss	F6	Heater/s off	When the fault disappears
Heater temperature sensor error1	F7	Heater/s off	When the fault disappears
Heater temperature sensor error2	F8	Heater/s off	When the fault disappears
Heater voltage fault	F9	Heater/s off	When the fault disappears

INDUCTION SAFETY POINTS:

- If the Induction zone glass is cracked or broken the cooker **MUST NOT BE CONNECTED** and no part of it may be used. Switch off and unplug the appliance to avoid possibility of electric shock.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3players) near the appliance, as they may be affected by its electromagnetic field.
- Never use the appliance as a work or storage surface.

HOTPLATE

The hotplate is 480mm X 450mm and has a 3kW Element.

From the OFF setting it takes approximately 5 minutes to reach Slumber temperature, and 29 minutes from Slumber to 200°C. 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 990ELX cooker incorporates oven steam vents in both the top and bottom 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 28 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. 28 Steam vent closed.

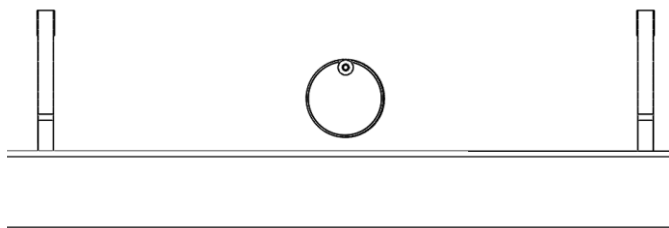
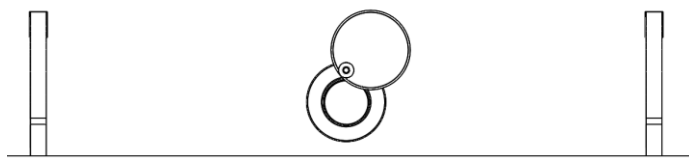


Figure 29 shows the steam vent opened. This operation is achieved by sliding the steam vent towards the front of the cooker.

Fig. 29 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.

CARING FOR YOUR ESSE COOKER.

Your Esse cooker is very easy to keep clean.

The hotplate helps to keep itself 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 painted surfaces 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 as the thermal shock can cause crazing.

If spills have become baked on to the surfaces, use a soap filled pad, not too coarse, so as to avoid scratches. 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.

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. Replacement door ropes can also be purchased from www.esse.com.

EXTRACTION.

An extractor may be used with this appliance. See your local Esse dealer or 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. 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.

Surface damage caused by impact, spillage, water ingress or condensate attack from flue or by using unsuitable fuels.

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, 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.

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.

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 bottom right hand 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 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.

CERTIFICATE & DECLARATION OF CONFORMITY FOR CE MARKING

Company contact details:

ESSE Engineering Ltd.
Long Ing, Barnoldswick, Lancashire, BB18 6BJ, United Kingdom
Tel: 01282 813 235 Fax: 01282 816 876 TomosStJohn@esse.com

ESSE Engineering Ltd. declares under their sole responsibility that their:

EL 13AMP Electric Range Cooker
990EL Electric Heat Storage Range Cooker

comply with the Essential Requirements of the following EU Directives:

Low Voltage Directive 2014/35/EU
EMC Directive 2014/30/EU
RoHS 2 Directive 2011/65/EU

and further conform with the following EU Harmonized Standards:

EN 60335-2-6:2015
EN 61000-6-3:2007+A1:2011
EN 61000-6-1:2007

Dated: 09 November 2017

Position of signatory: Production Engineer

Name of Signatory: Tomos St John

ESSE

ESSE Engineering Limited, Ouzledale Foundry, Long Ing, Barnoldswick,
Lancashire

BB18 6BJ

Tel. 01282 813 235, **Fax:** 01282 816 876

Website and On-line Store <http://www.esse.com>