

PLUS2 MODULE

INSTALLATION AND OPERATING INSTRUCTIONS

MODEL: **Plus2** – Electric ovens/Grill with Gas Hob



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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Warning!: Prior to installation ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the data label.

Note: The appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

TECHNICAL DATA FOR PLUS2 MODULE WITH GAS HOB

Voltage: 230V **Input:** 2.9kW **Supply:** 50Hz A.C. **Gas Connection:** Rp ½ (½" BSP Female)
COUNTRY OF DESTINATION: UK IE – GAS CATEGORY II_{2H3P}

GAS SUPPLY	SUPPLY PRESSURE	BURNER	Triple Corona (Front)	Rapid (Rear)
NG G20	20mbar			
NG G25	25mbar			
LPG G30	28-30mbar			
Propane G31	37mbar			
		HEAT INPUT (NETT)MAX	3.8kW	3.0kW
		INJECTOR SIZE		
		NG G20	1.35mm	1.15mm
		NG G25	1.43mm	1.21mm
		LPG G30/31	0.98mm	0.85mm
		CONSUMPTION		
		NG G20	361.8 l/hr	285.6 l/hr
		NG G25	420.7 l/hr	332.1 l/hr
		NG G30/31	276.4 g/hr	218.2 g/hr

Serial No:

Serial number location is on the data plate behind the kicker 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.

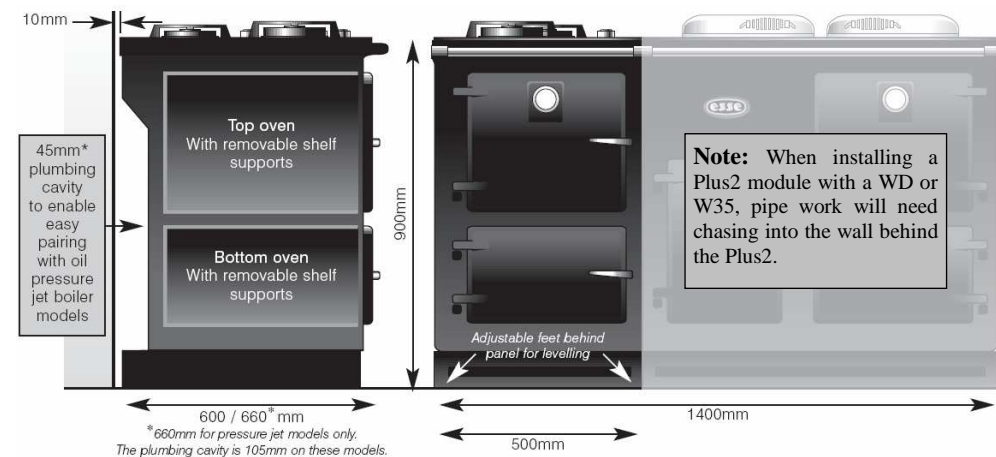
Warning! This appliance is made of heavy cast iron and when paired with an ESSE cooker the combined weight could be as much as 450 kilos. Please ensure there is ample load bearing in the install location floor. We do not recommend that this appliance is placed on a raised base of any sort.

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

Fig. 1 – Spacing and dimensions.



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.

Note: This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

Warning!: This appliance must be earthed.

Access to the Plus2 terminal block is gained by removing the kicker strip on the front of the unit. Remove the 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 be transmitted through to the terminal block.

ELECTRICAL CONNECTION

This appliance must be connected by a competent person, using fixed wiring via a double pole switched fused spur outlet with a separation of at least 3mm in all poles.

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. The wires in the mains lead are coloured in accordance with the following code: Green & Yellow = Earth, Blue = Neutral, Brown = Live.

GAS CONNECTION

The gas connection is Rp ½ (½'' BSP female thread) situated high up the rear right hand side of the appliance. It is recommended that a flexible bayonet type cooker hose suitable for the gas type should be used. Make the gas connection ensuring that the flexible cooker hose is *routed* downwards and check that the gas supply pressure is in accordance with the technical data section. A safety chain is also recommended to prevent strain on the connection when the appliance is pulled away from the wall.

If the flexible cooker hose carries a date limit for use advise the customer of this.

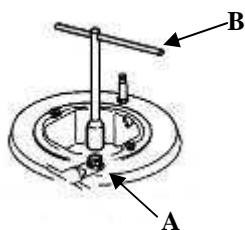
Check for gas soundness.

CONVERSION TO LPG

The appliance is set for Natural Gas @ 20mbar. To convert to LPG @ 28-30mbar or Propane @ 37mbar proceed as follows:

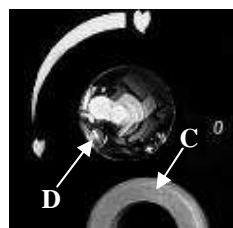
First remove the pan supports, burner caps & rings. Using a socket spanner (Fig. 2a - B) unscrew and remove the injectors (Fig. 2a - A) of both burners and replace with the correct injector in accordance with the Technical data section on page 2.

Fig. 2a



5

Fig. 2b



6

Next adjust the reduced rate as follows: Light both burners and turn the knobs to the reduced rate position (fully anti-clockwise). Then slacken the grub screws of both gas control knobs and remove the knobs and grommets (Fig. 2b - C). The gas tap low rate adjusting screws are now revealed (Fig. 2b - D). Insert a small plain bladed screwdriver and turn the gas tap low rate adjusting screws fully clockwise (approx 1/3 turn) until the flame of the burners are correctly regulated at the low position. Replace the control knobs and make sure that when they are turned quickly from the highest setting to the lowest the burner does not extinguish.

Note: The replacement injectors for conversion to LPG or Propane are supplied with this appliance.

Note: These control knobs need to be raised slightly to ensure that the knob can be used depressed sufficiently to hold the thermocouple open.

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 ESSE cooker towel rail bracket. Fit the full length kicker strip (Fig 4.)

Fig. 3 – Linking bracket

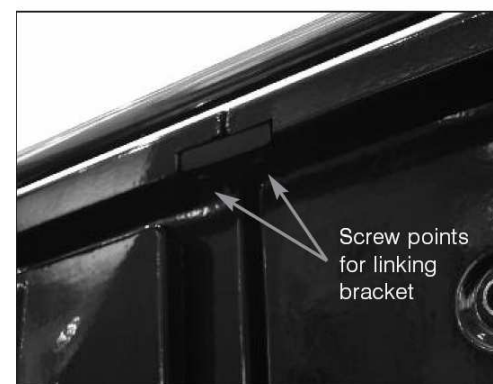


Fig. 4 – Kicker strip



CERAMIC GLASS COOKTOP SAFETY

Warning!: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. 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 either gas burner on without a pan in position as this wastes energy, and could make marks more difficult to remove.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the ceramic glass.
- Never drag or slide utensils on the glass 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.
- 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.

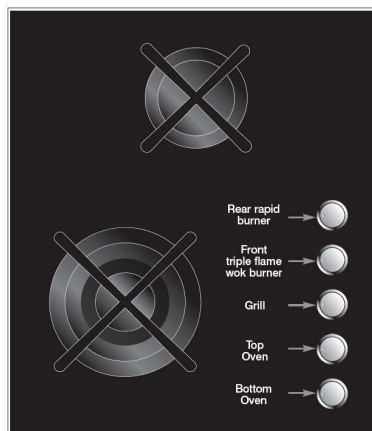
HOB OPERATION

The Plus2 has been designed with simple operation in mind.

2 – Burner gas hob

The hob control knobs, positioned at the back of the bank of control knobs (see Fig 5.) are operated as follows: To ignite push down either control knob whilst keeping it depressed rotate anti clockwise to high flame position and hold down until the piezo spark ignites the flame. Continue to hold down for a couple of seconds then release the pressure on the control knob. It can now be turned to the required setting. Turn fully clockwise to turn off.

Fig. 5



Pan usage

Use an appropriately sized, flat bottomed pan for each of the burners, Triple Corona (front) use pans with diameters of 24-26cm, Rapid (rear) use pans with diameters of 12-24cm. Always put lids on pans and ensure they are positioned centrally on the pan stands above the burner flame with handles angled away from the front of the appliance. Do not use pans that overlap the edge of the cooker.

Ovens and grill

The ovens and grill control knobs, positioned at the front of the bank of control knobs (see Fig. 5) are operated in a slightly different way to the hob burner controls. Pushing the knobs down is not required, simply rotate clockwise to turn on and regulate. Turn fully anti-clockwise to turn off.

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
8	475	240	34

Heating

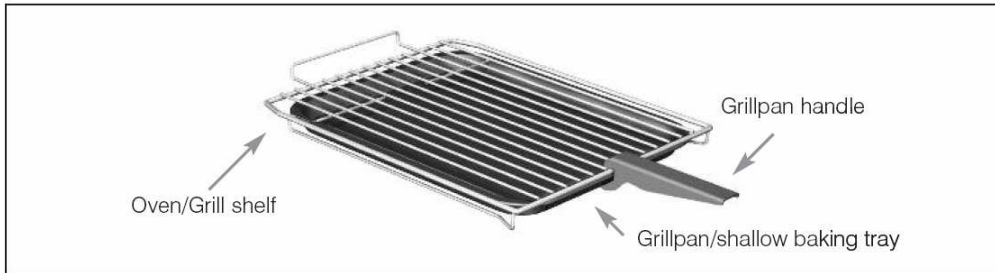
With the bottom oven turned on at a low setting the Plus2 will become warm to the touch and will radiate heat into the kitchen. At a setting of 80°C the bottom oven will consume approximately 0.3 kW of electricity per hour.

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. Young children should be kept away.

Note: Only use the grill with the top oven door open. The grill and top oven cannot be

- 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.
- The grille knob has to be pushed down to turn on.



Oven safety points

- 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

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.

Note: It should be noted that if the fan is not heard it may need attention. There is a backup thermostat to prevent damage to the cooker in the unlikely event of cooling fan failure.

Before you cook for the first time

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 hob for the first time, clean the ceramic glass surfaces with ceramic hob 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.

CLEANING

Cleaning the hob surface

It is recommended that the ceramic glass surface of the hob be cleaned regularly 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 glass, clean it off immediately, as damage to the surface can result. Switch off the gas burners and use a metal spatula, palette knife or scraper to remove the spillage. **TAKE CARE** as the spillage and pan rests may be very hot. Do not use scouring powders or paste, wire wool scouring pads or oven cleaners as these can cause damage to the glass surface.

Cleaning the oven

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.

Cleaning the aluminium control knobs and door handles

Clean regularly to maintain a polished appearance and prevent build up of soiling with a soft cloth wrung out in warm water or mild non abrasive cleaner. Then wipe again with a soft cloth wrung out in clear warm water and finally, dry with a soft clean cloth.

Cleaning the hob pan supports

Use a nylon brush to remove any cleaning materials, water or cooking splashes from the burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated. Check that the burner bodies have been correctly reassembled by lighting the burners and allowing them to dry out.

Cleaning the hob burner bodies

Wipe with a cloth wrung out in hot soapy water, then dry with a clean cloth or paper towel. Do not clean pan supports in a dishwasher.

General cleaning – enamel surfaces

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 when 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 access should replacement parts be required.

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

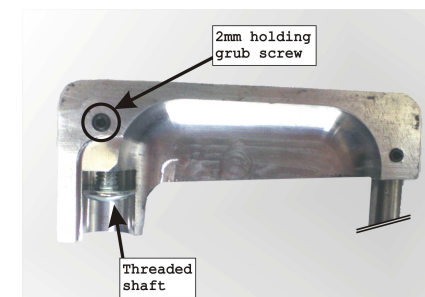
Door handle adjustment

Over time the rope seal on the fire box door will become less tight. The following procedure is to be followed to adjust the seal setting..

Adjusting the door handle:

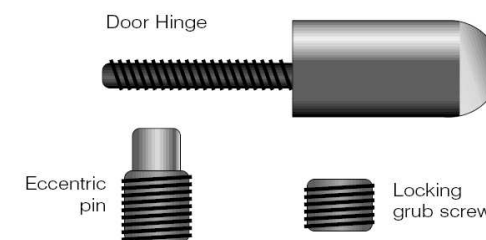
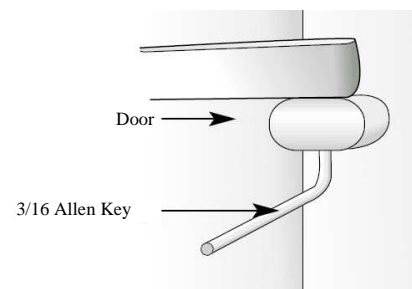
1. If the door has to be removed please take the utmost care as the enamel is easily damaged.
2. Slacken the holding grub screw using a 2mm

Fig. 6 - Underside view of the door handle



Door hinge adjustment

1. Remove upper & lower locking grub screws from hinges using 3/16'' Allen key provided.



To remove the base element from the top of or bottom oven

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 of or bottom oven

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

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.

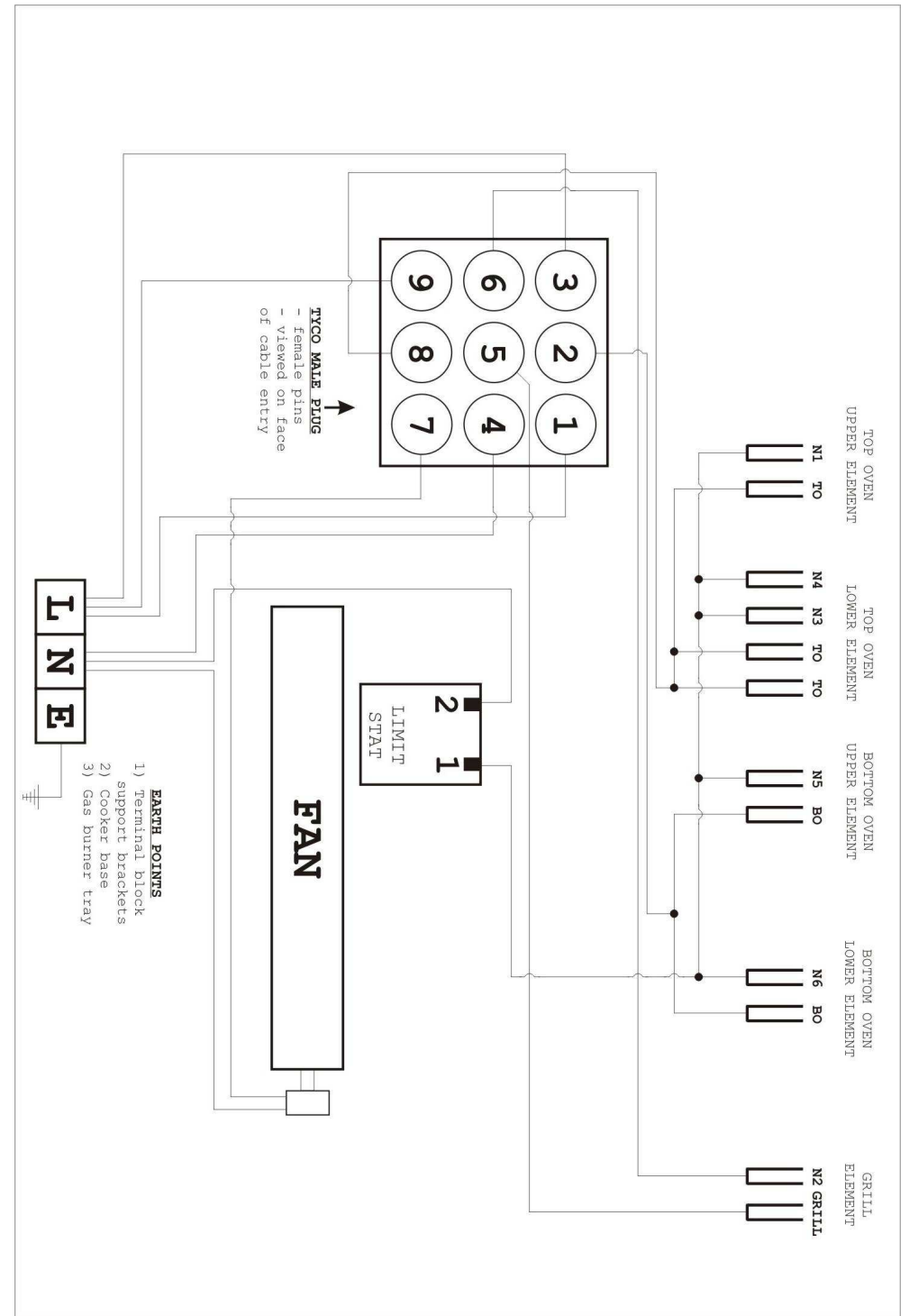
SAFETY & VENTILATION

The room containing the appliance should have an air supply in accordance with BS5440 Part 2 and have an openable window or equivalent.

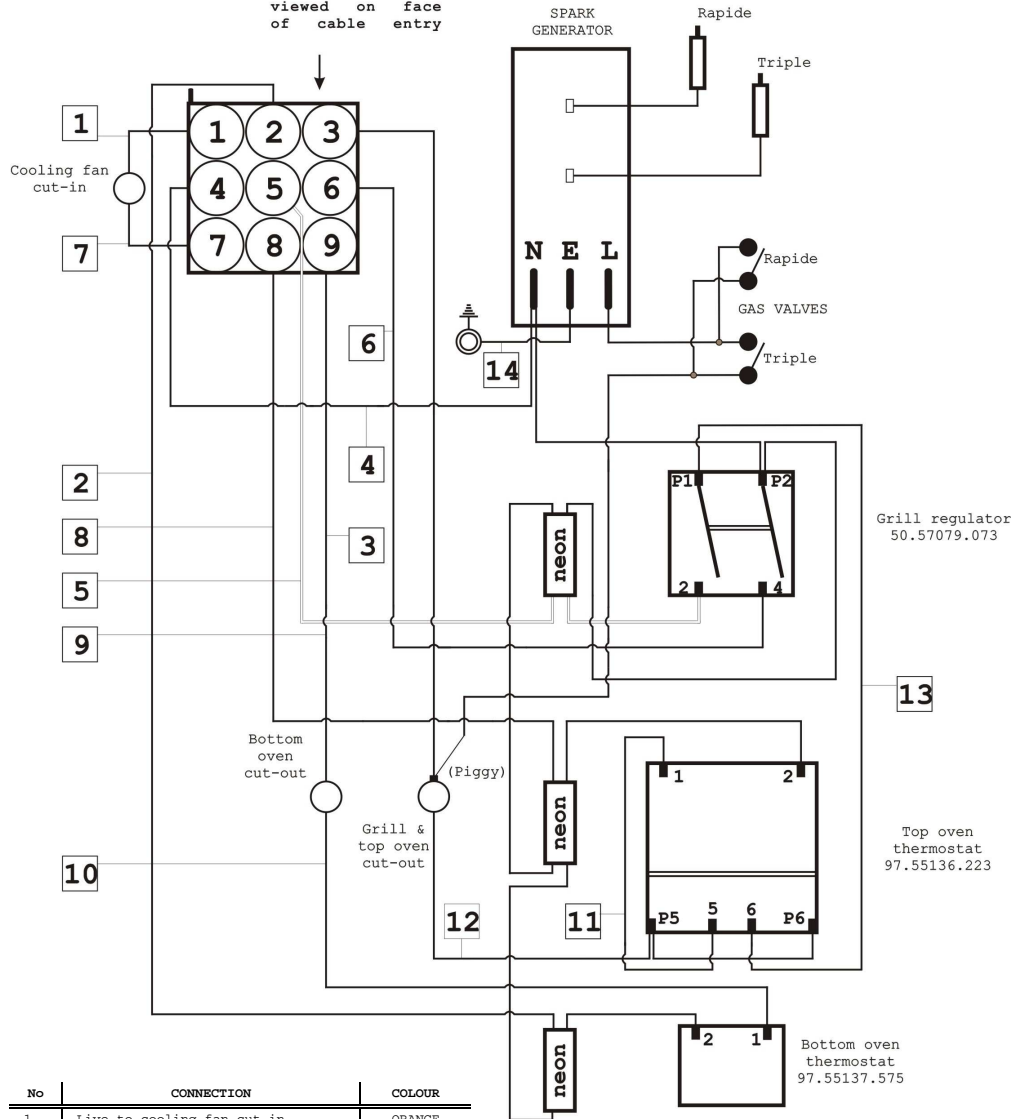
If the room has a volume between 5 & 10m³, it will require an air vent of 50cm² effective area unless the room has a door opening directly to the outside. If the volume is less than 5m³, it will require a vent of 100cm² effective area. If there are additional fuel burning appliances in the same room or when partnered with an ESSE cooker, consult BS5440 Part 2 to determine air vent requirements.

Note: The use of any gas cooking appliance results in the production of heat and moisture. Keep the kitchen well ventilated when cooking and ensure that air vents are not obstructed. A mechanical ventilation device such as an extractor fan or cooker hood extractor may also be fitted when the Plus2 is partnered with an Electric ESSE or CAT Gas ESSE.

Note: Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present. Any overhanging surface such as a shelf or cooker hood must be given a clearance from the hob surface of at least 750mm.



TYCO Connector is female Plug with male pins viewed on face of cable entry



No	CONNECTION	COLOUR
1.	Live to cooling fan cut-in	ORANGE
2.	Switched live to bottom oven	GREY
3.	Live to top oven and grill	BROWN
4.	Neutral	BLUE
5.	Switched live to grill	WHITE
6.	Switched neutral to grill	BLACK
7.	Switched live to fan from cut-in	RED
8.	Switched live to top oven	PURPLE
9.	Live to bottom oven thermostat	ORANGE

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

INFORMATION FOR USE WHEN ORDERING SPARES:

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, repainted, 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.

INTERMITTENT USE OF YOUR COOKER

In the event of intermittent use and prolonged shutdown, it should be noted that in some circumstances enamel may 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 a 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 behind the kicker strip).
- 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 changed.

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.

