



MASTER
STOVE
MAKER
SINCE 1854

ESSE

WOOD COLLECTION



ESSE

ESSE has been hand-building range cookers and stoves since 1854, with an absolute commitment to quality and performance. ESSE products have been relied upon in some of the world's most demanding environments – from the kitchens of the Savoy, the battlefields of Balaklava, the unforgiving wilds of the Antarctic Tundra, to the Houses of Parliament in London, through the harshest conditions in Australia, we are still building them to last.

We are ESSE Master Stove Maker Since 1854 and our products are designed and built with a care and attention-to-detail that has helped us to become the authority in stoves and range cookers. That's why we feel that ESSE's should be showcased, sold and installed with the same diligence. We take great care in carefully selecting the retailers that make up our 'ESSE Specialist' network.

ESSE are proud to invest in exclusive training for our ESSE Specialists and we keep them continually abreast of all product developments. We actively encourage our ESSE Specialists to carry as many 'live' models as possible in their showrooms, so that you can see them in action and ask as many questions as you like, before selecting an ESSE to suit your lifestyle. We also offer a full technical and after sales backup service.

We actively support our hard working retailers wherever possible, and encourage customers to visit their local ESSE showrooms for the highest levels of service.

ESSE and ESSE Australia offer a host of after sales service and technical support via our qualified retailers who each hold a wealth of knowledge and experience regarding the sale, installation and the operation of ESSE appliances.

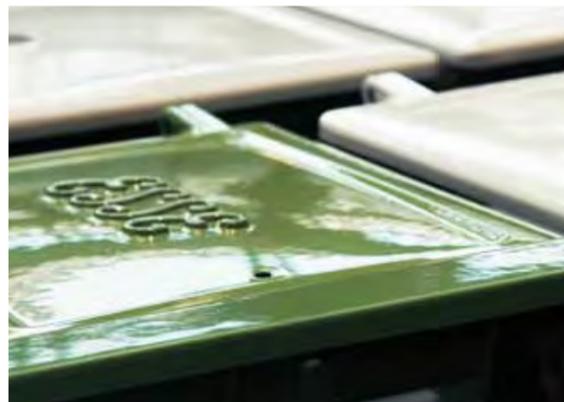
2 Year Warranty.

ESSE products purchased through an ESSE Specialist will automatically be covered by our 2 year warranty.

5 Year Warranty.

If you purchased through an ESSE specialist and register your warranty with ESSE within 1 month of installation, we will extend your warranty for a further 3 years to a total of 5 years.

See website for Terms and Conditions



ESSE stoves are no ordinary cookers. Every stove is individually handmade by a master stove maker at ESSE's factory in Barnoldswick, UK and include the latest in clean burning technology.

In the 500+1 and the 905 wood stove, ESSE have introduced their patented AFTERBURN technology that reignites the smoke from your fire.

This not only reduces the carbon emissions of your ESSE to under 1.5grms, but also increases the stove efficiency to over 68%, making these one of the cleanest and most efficient stoves in the field.

NO ORDINARY COOKER



ESSE 905



ESSE 500



ESSE 990

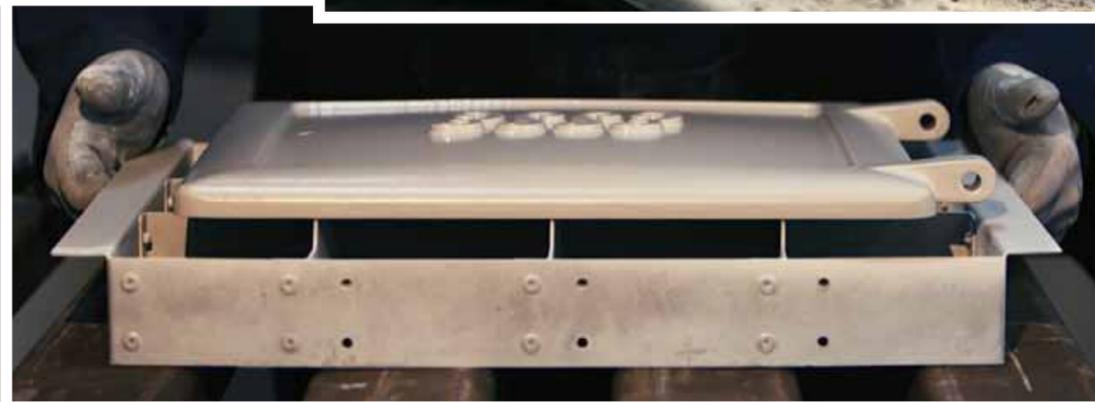
PERFORMANCE	EMISSIONS	EFFICIENCY
IRONHEART	1.9 grms	81%
905	1.5 grms	74%
990	0.95 grms	74.8%
500	1.8 grms	68%

In addition, the 990 wood stove not only has the unique ESSE afterburn technology, but has as an additional ceramic catalytic burner. This not only reduces the emissions to under 1 gram and increases the efficiency of your ESSE 990 wood stove to over 74% but it means your ESSE is one of the most (or the most) efficient wood burning stove in the world.

The introduction of these technologies into all of our ESSE wood stoves mean you will burn less wood, produce less smoke and own a true slow combustion wood stove that is guaranteed to burn overnight.



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HERITAGE IN THE MAKING

1816

On June 4th 1816 James Smith was born in Edinburgh. He was the second child and eldest son of James and Anna Smith. By the time James was sixteen he had ten brothers and a sister, and was looking around for a career. The more he thought about it the more he was swayed by his friend Stephen Wellstood, who had emigrated to New York some years before.

So James set off to make his fortune in a romantic style, on foot. He had heard that a barque was soon to set sail from Greenock to New York. Once he arrived in New York he apprenticed himself to a metal worker, his friend Wellstood helping him by signing his indenture papers as his 'guardian'.

1841

After completing his apprenticeship, James worked with a manufacturer in a metal work business in New Orleans before setting up on his own in State Street, Jackson Mississippi.

The business appeared to have prospered immediately after just two years and James could afford to visit Scotland to marry the girl he chose nine years before, at the age of sixteen and they set off for a new life in Jackson. While the business prospered, his wife's health did not. The hot climate was wearing her down, and after a dozen years of it, it became evident that something had to be done.

James made the biggest decision of his life. He had successfully been making and selling stoves in America and it occurred to him that the type he specialised in was unknown in Britain. He would go home with his wife and five children and set up business there.



1854

In the beginning

In 1854 James handed over his American business to his younger brother, Robert A Smith and returned to Scotland, made arrangements to set up a business making ESSE stoves, and his adventures began all over again.

The start of ESSE's unique heritage

During the late 1800s James introduced his stoves and cookers to the wealthy Victorian market in Edinburgh. Soon after, James formed a business partnership with his old friend Stephen Wellstood, the company became known as Smith and Wellstood. Later, with the addition of a third partner, George Ure, the group opened an iron foundry at Bonnybridge called 'The Columbian Stove Works'.

It was at this point the ESSE brand was created, with the French-sounding name reflecting the fashion at the time.

A unique client list

Florence Nightingale was passionate about ESSE cookers and would use no other brand at her hospital in Balaclava.

Famous British explorers, Shackleton and Scott, also relied on ESSE to provide hot food and warmth to their expedition team in some of the world's coldest and most inhospitable places.

This tradition is followed by top British climber Alan Hinkes, who uses a specially adapted ESSE Solo to heat his base camp in the Himalayas.

1910

Early ESSE stoves were primarily designed for the burning of different types of coal. Circa 1910 the ESSE Pioneer Stove was an innovative wood burning stove available in three sizes.

The design allowed smoke re-burning to take place above the firebox before the waste gases entered the flue. Many modern stoves claim to be the originator of this idea, the ESSE Pioneer refutes these claims.



1950

Smith & Wellstood was acquired by the Ashby family, who owned the Ouzledale Foundry Company in Barnoldswick, Lancashire, UK.

They expanded the range of products with the Firemaster brand of open fires and grates. Each cooking range and heater was - and still is - hand built by skilled craftsmen at the foundry, using traditional methods.

ESSE gets its 'premier' with Roger Moore. It was at this time that an ESSE range cooker achieved its screen debut, appearing with Special Agent 007 James Bond in a 'View to a Kill.'



2004

The award winning Ironheart

Launched in 2004, the Ironheart cooking stove was inspired by modern European influences for log burning cookers. Yet paradoxically, it revives some of the design principles behind the very first ESSE cooking stove dating back to 1854. This made it the perfect ESSE product to mark our 150th anniversary year.

The Ironheart combines the two things ESSE does best, joining a superb multi-fuel stove with a traditional range cooker.

2006

The ESSE 905 carbon-neutral cooker is launched. Inside its unique firebox, which is designed for continuous use, combustion is so effective that virtually all of the fuel is 'incinerated' cleanly, producing maximum heat and minimal ash. As a result, it will require only occasional ash removal.

Today, the ESSE 905 is the cooker of choice for those seeking a carbon neutral alternative, and it is the preferred cooker at BBC lifestyle program, River Cottage. Gill Meller, head chef at River Cottage, also cooks on a woodfired ESSE at home.



2011

The ESSE 990 was introduced in 2011 and is our cleanest wood-fired cooker to date, further affirming our position as an industry leader.

Surprisingly, when assessing the emission levels the testing house had to check their own equipment was working correctly, as readings were so low.

2016

ESSE extended its colour range to include a contemporary Matte Black finish on range cookers (alongside 19 vitreous enamels) in the collection.

This year also saw ESSE unveil the 990 EL; a versatile electric range cooker for the modern kitchen.



THE ESSE BAKING DIFFERENCE

Nothing bakes like an ESSE

ESSE's ovens are perfect for baking. Their cast iron construction and all round heat ensures your food is cooked to perfection.

ESSE's unique draught means that you can control where the heat from your fire goes. You can direct the heat to surround the baking oven, which provides the perfect baking conditions. A result of this means you also have an additional baking surface - the base of your oven, this is ideal for bread or pizzas or scones or ...

To give you additional baking options, ESSE have incorporated heat sink technology to heat the bottom oven/s. These ovens are perfect for slow roasting.

All ESSE ovens are deep, they can take up to a 460mm dish to enable you to bake the biggest lasagna or roasts or cakes or ...



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ESSE's distinctive 'Dog Bone' hot plate

ESSE's unique 'Dog Bone' shaped skillet hot plate is huge. It allows you to have up to 4 or 5 pots spread across your ESSE at one time.

The cast iron 'Dog Bone' design allows you to boil your kettle or fry up your steak fast on the left hand side. To control the temperature of your pots, simply slide them across to adjust the heat from boiling to simmer to tepid.

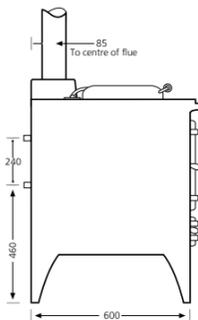


THE IRONHEART

WOOD

IRONHEART SPECIFICATIONS

	WN	WD
OVEN CAPACITY	47.8 LITRES	
OVEN DIMENSIONS	WIDTH 320mm, HEIGHT 340mm, DEPTH 440mm	
HOTPLATE	UP TO 6 PANS	
FLUE PIPE DIAMETER	6" (150mm)	
FEATURES		
OVERNIGHT BURNING SUITABLE FOR CONTINUOUS BURNING	✓	
PRE-HEATED SECONDARY AIRWASH	✓	
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	6kW - 8kW	
LOG BURNING FIREBOX GRATE	OPTIONAL	
MAX EFFICIENCY %	81	
EMISSIONS	1.9	
HOT WATER JACKET	N/A	4kW
CLEARANCES	UNIT DIMENSIONS	
NON-COMBUSTIBLE MATERIALS FROM SIDE AND BACK 25MM;	WIDTH 905MM HEIGHT 900MM	
COMBUSTIBLE MATERIAL FROM SIDE 160MM FROM BACK 200MM		



The welcoming warmth of this cookstove can turn any house into a home

Created to celebrate 150 years of ESSE, the Ironheart combines the most distinctive heritage style to offer timeless appeal.

Unlike ESSE's enamelled cookers, which are designed to contain heat within the body of the cooker, the Ironheart has convection panels in the side to radiate warmth like a wood-burning heater.

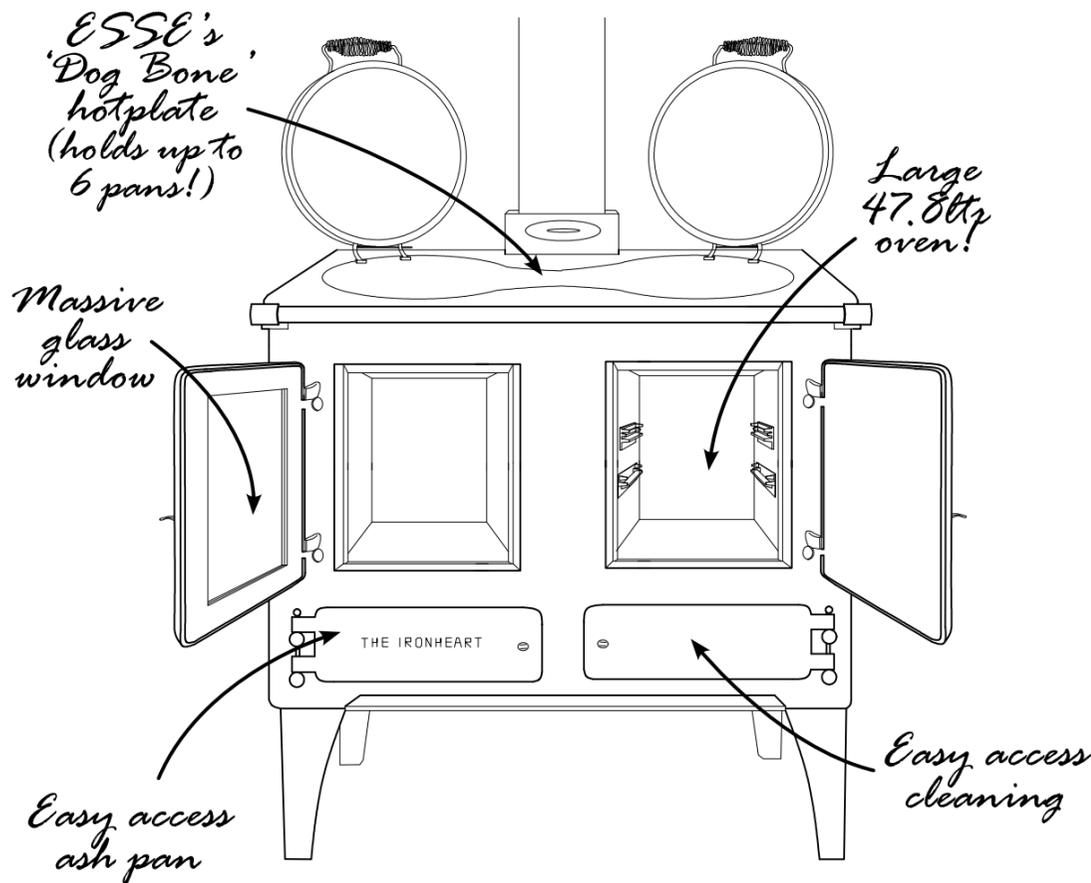
The large firebox heats up a room as well as the oven and hotplate. The Ironheart's hypnotising flame pattern can be appreciated through the large, clear glass door. The Ironheart come with a heat screen which can be hung in front of the firebox for your comfort while cooking. Primary and secondary air controls allow a high level of control.

The Ironheart combines understated style with plenty of cooking potential. The large oven has a 47.8ltr capacity and trays can be placed directly on the oven floor as well as on the shelves, while its dog bone hotplate can accommodate six pans at once. Need extra space? Add the optional side wings to your Ironheart for that extra work space.

A clean-burning design and minimal emissions make for an efficiency level of up to 81%.

The Ironheart is stunningly built, finished off in a charcoal matte traditional finish.

The Ironheart Deluxe has been upgraded for the home chef, with easy to clean enamel top and chrome plated hot plate covers.



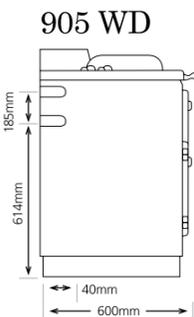
Ironheart Deluxe

THE 905

WOOD

905 SPECIFICATIONS

	WN	WD
OVEN CAPACITY		
TOP OVEN	48 LITRES	48 LITRES
BOTTOM OVENS	32 LITRES	32 LITRES
OVEN DIMENSIONS		
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm	
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm	
HEAT SOURCE		
HOT PLATE CAPACITY	UP TO 6 PANS	UP TO 6 PANS
AFTERBURN 2™ TECHNOLOGY	4	4
MEAN BOILER OUTPUT	-	4kW
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	3kW	3kW
MAX EFFICIENCY %	74	74
EMISSIONS (GRMS)	1.5	2
ADDITIONAL ROOM VENTS REQUIRED	-	1.75" Dia
HOURLY BURN RATE	-	1.3kg
CLEARANCES	UNIT DIMENSIONS	
NON-COMBUSTIBLE MATERIALS FROM SIDE AND BACK 10MM;	WIDTH 905MM HEIGHT 900MM	
COMBUSTIBLE MATERIAL FROM SIDE 30MM FROM BACK 40MM		



The 905 is a wood cooker designed for today's kitchen; clean burn and simple.

This fully controllable range cooker has been designed to burn efficiently so you get the most from every bit of fuel. The firebox has the capacity to take 45cm logs, eliminating the chore of frequent refuelling.

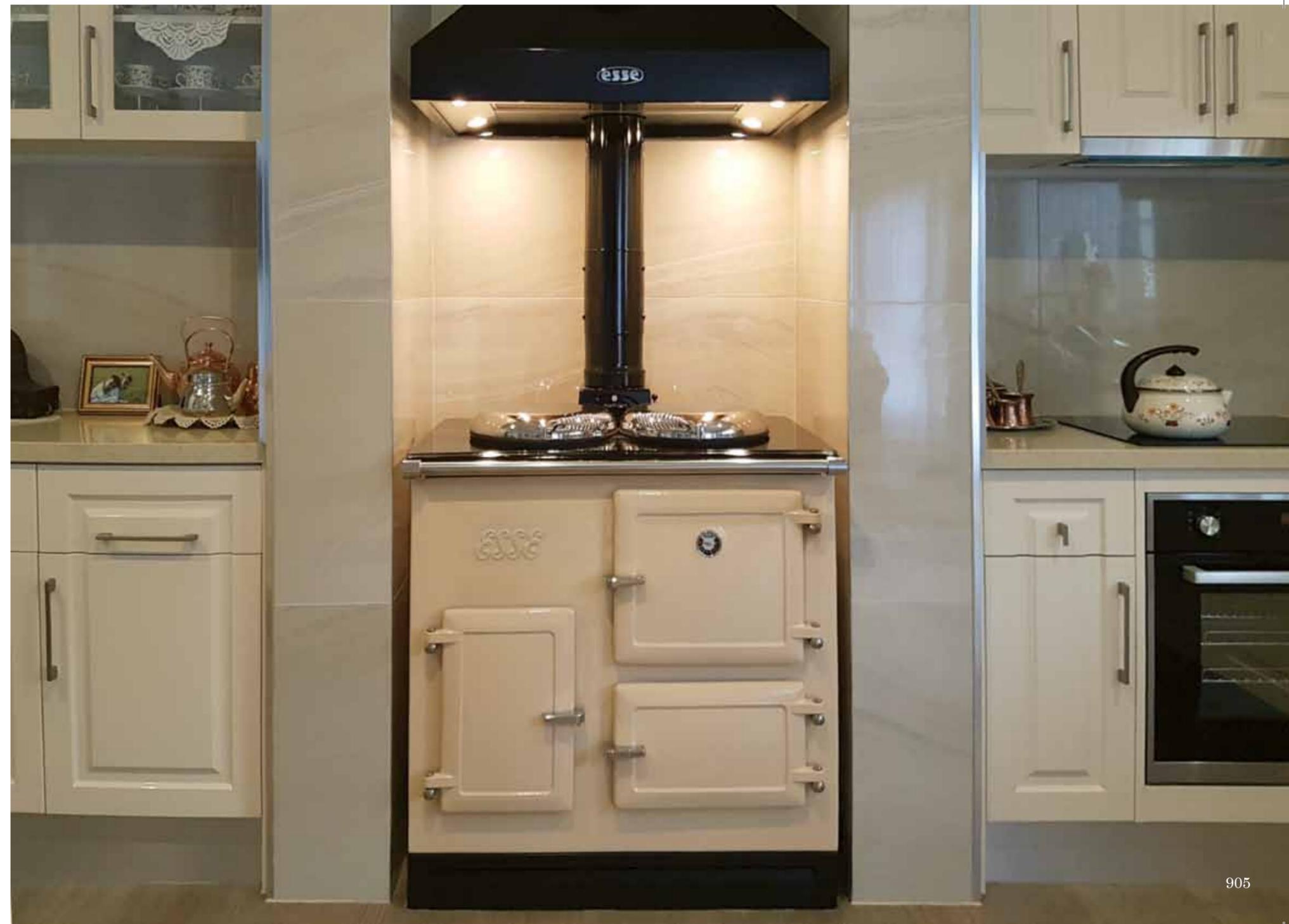
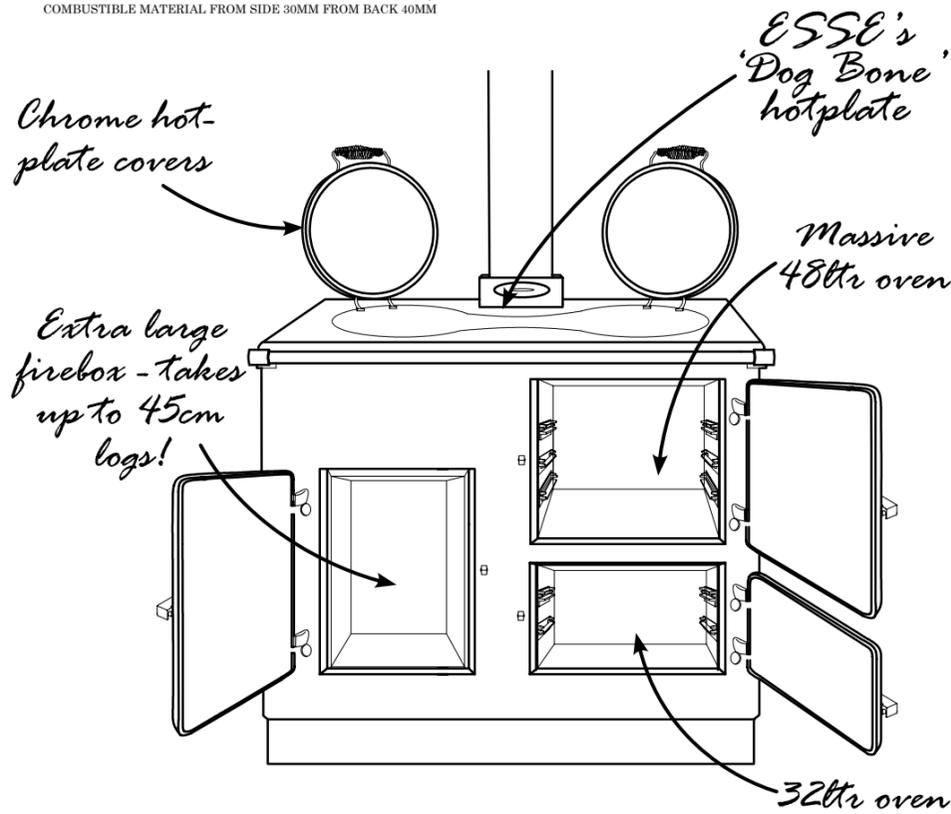
You could load the firebox in the morning and place some extra fuel on before cooking dinner. Another load before you go to bed would keep it burning until morning, giving the potential to keep the fire going for several days or even weeks at a time. Ash removal is necessary, but good quality fuel will reduce how often. The 905 is quickly back to cooking temperature, even from cold.

Oven temperatures are even and can be adjusted via a sliding mechanism just inside the firebox door. This door also features a second latch setting which secures the door in a slightly ajar position. This allows extra air to be drawn into the firebox and is helpful during lighting, or if you want 'boost' the temperature of your oven

The flue controls on the 905 further allow an impressive level of control when cooking. You can choose to send heat from the fire around the oven via the hotplate before it reaches the flue, or you can bypass the full circuit and heat the hotplate without affecting the oven temperature. This offers the flexibility to bake in a moderate oven, while flash-frying or searing on the hotplate.

The 905 WN looks beautiful as a stand-alone appliance, but it is so well insulated you could install it as part of a fitted kitchen. It has a combined oven capacity of 80ltrs and its distinctive hotplate can hold six pans.

The 905 WD cooker has a domestic hot water jacket which can supply piping hot water with minimal effect on cooking performance.



THE 990

WOOD

The 990 represents the evolution in ESSE's wood stoves. It draws on classic ESSE styling from the 1930s, blending vintage looks with modern benefits.

Within its cast iron construction, the 990 embodies years of experience, innovation, testing and refinement, resulting in a range cooker which not only looks stunning, but also flies the flag for technological and environmental developments.

As well as being a beautifully proportioned cooker in the ESSE collection, we believe the 990 is the cleanest-burning cooker of its kind in the world. Patented technology with twin catalytic converters below the hotplate 'reburn' any smoke particles which escape from the fire resulting in miniscule CO emissions of just 0.95 grms - an amazing feat for an appliance which refuses to compromise on performance in any way.

With three huge ovens and the biggest cast iron hotplate in our range, the stately 990 does not simply offer more space, but more flexibility.

Each oven operates at a different temperature to provide the widest range of roasting and baking options. Oven temperatures are extremely even, so your dishes won't need to be turned during cooking.

Opening the upper left door reveals a secondary, clear glass door through which you can see the fire and allow heat to flood into the room. The warmth and flickering light from the flames are particularly welcome on grey and drizzly afternoons.

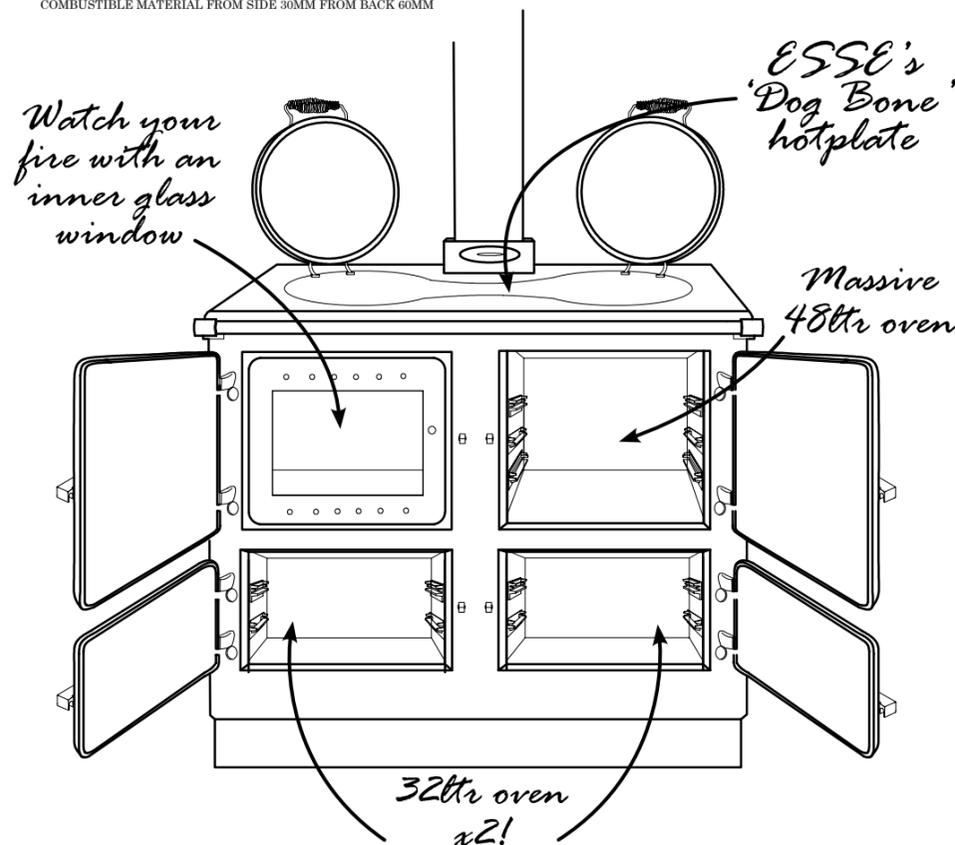
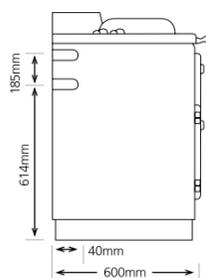
When it has been necessary for the fire to be completely extinguished for cleaning or servicing, the 990 is able to quickly reach cooking temperature once again, even from cold.

The 990WN comes standard with three ovens and the stunning glass firebox door, and ESSE's trademark chrome plate hot plate covers.

The 990WD cooker has an additional domestic hot water jacket which can supply piping hot water with minimal effect on cooking performance.

990 SPECIFICATIONS	WN	WD
OVEN CAPACITY		
TOP OVEN	48 LITRES	48 LITRES
BOTTOM OVENS	2 x 32 LITRES	2 x 32 LITRES
OVEN DIMENSIONS		
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 460mm	
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 460mm	
HEAT SOURCE		
HOT PLATE CAPACITY	OVER 6 PANS	OVER 6 PANS
FLUE PIPE DIAMETER	6" (150mm)	6" (150mm)
MEAN BOILER OUTPUT	-	4kW
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	6 - 8kW	6 - 8kW
MAX EFFICIENCY %	74.8	74.8
EMISSIONS (GRMS)	0.95	0.95
ADDITIONAL ROOM VENTS REQUIRED	-	1.75" Dia
CLEARANCES	UNIT DIMENSIONS	
NON-COMBUSTIBLE MATERIALS FROM SIDE AND BACK 10MM;	WIDTH 990MM HEIGHT 900MM	
COMBUSTIBLE MATERIAL FROM SIDE 30MM FROM BACK 60MM		

990 WD



THE 500 Plus 1

WOOD

If you have ever contemplated a wood-burning cooker for your home but didn't think you had the space, the ESSE 500 Plus 1 is the ideal solution.

There are very few things more satisfying than cooking a meal using the heat of a fire you've built yourself, cooking on the 500 Plus 1 feels rewarding, wholesome and somewhat therapeutic.

The ultimate bakers ovens, the ESSE 500 Plus 1 can be installed tight within your cabinetry with only 30mm clearance required to your cupboards, or this can be the perfect freestanding unit.

Designed with ESSE's heat sink technology, the single cast iron oven is deceptively spacious, at 460mm in depth is designed to retain even heat distribution, perfect for Sunday roast or cakes.

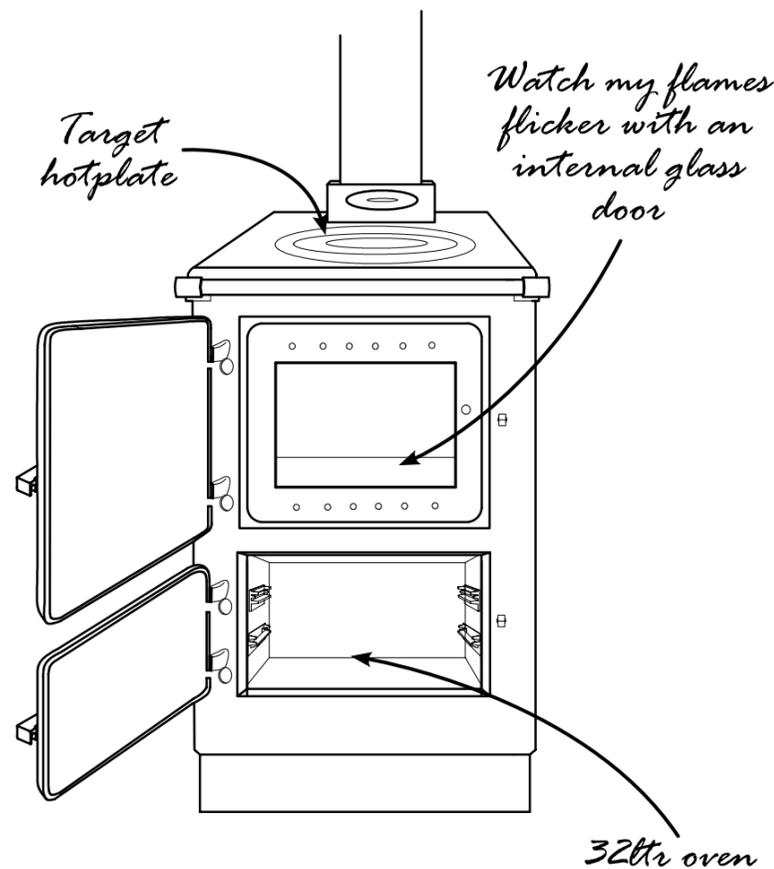
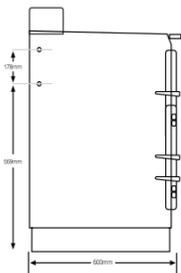
The large firebox has ESSE's patented clean burn technology which gives you overnight burn, clean glass and low emissions at 1.8grms.

The beautiful cast iron door allows you to get up and close to the stove whilst cooking, or swing it open to be hypnotised by the dancing flames and allow the fire to heat a room up to 40m² in size.

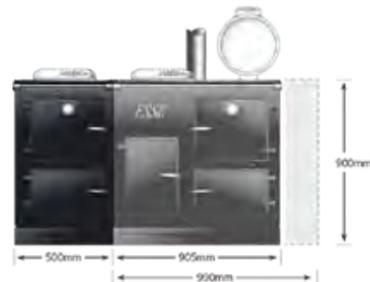
The **500WN** comes standard with one oven and the glass firebox door.

The **500WD** cooker has an additional domestic hot water jacket which can supply piping hot water with minimal effect on cooking performance.

PLUS 1 SPECIFICATIONS	500WN	500WD
OVEN CAPACITY	24 LITRES	24 LITRES
OVEN DIMENSIONS	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm	
HOT PLATE	VARIABLE HEAT ZONE (TARGET)	
MEAN BOILER OUTPUT	-	3.8kW
RADIANT OUTPUT TO ROOM (OPERATING RANGE)	5 - 6kW	5 - 6kW
MAX EFFICIENCY %	68%	68%
EMISSIONS (GRMS)	1.8	1.8
CLEARANCES NON-COMBUSTIBLE MATERIALS FROM SIDE AND BACK 10MM; COMBUSTIBLE MATERIAL FROM SIDE 20MM FROM BACK 40MM	UNIT DIMENSIONS WIDTH 500MM HEIGHT 900MM	



COMPANION OPTIONS ELECTRIC



Compliment your cooker and complete your kitchen with ESSE's electric companion options. The Hot Cupboard and 500EL are designed to be a versatile left-hand-side companion to any of ESSE's beautifully crafted cast iron wood cookers, or as a striking stand alone appliance.

ESSE's 500 Hot Cupboard is beautiful in its simplicity. It has just one function – maintaining a temperature that never wavers from 85-90° – no matter how many you've invited for dinner, there's ample room for plates, serving dishes and more.

Designed with a 400watt element that heats the top and lower warming/slow cooking compartments, it is thermostatically controlled to between 85°C and 90°C. This gives an average temperature of 86°C in the top oven, and 70°C in the lower oven.

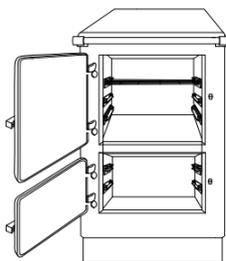
Two versions are available, the 500 Hot Cupboard with anodised black top and the 500 Hot Cupboard with a 3 zone induction cooktop.

500 Hot Cupboard with anodised top: Anodised top with 2 x warming ovens: top oven 85-90°C / Bottom Oven 65°C

500 Hot Cupboard with 3 Zone Induction Top: 3 Zone induction hot plates, with 2 x warming ovens: top oven 85-90°C / Bottom Oven 65°C

500 HOT CUPBOARD SPECIFICATIONS

	STANDARD	WITH INDUCTION
WARMING OVEN CAPACITY		
MAIN OVEN		37 LITRES
SECOND OVEN		25 LITRES
HEAT SOURCE		
OVENS		ELECTRIC
TOP	ANODISED BLACK ALUMINIUM	INDUCTION
OVEN DIMENSIONS		
TOP OVEN	WIDTH 350mm, HEIGHT 300mm, DEPTH 450mm	
BOTTOM OVEN	WIDTH 350mm, HEIGHT 200mm, DEPTH 450mm	



ESSE's 500EL comprises two true cooking ovens, full-width grill and a generous cast iron hotplate, delivers plug and play flexibility of a modern cooker with style and elegance of an ESSE.

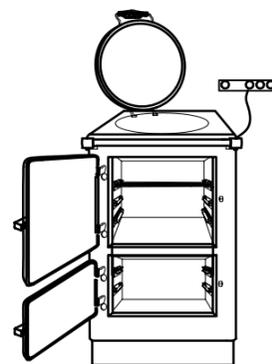
Both the generous ovens, designed to be deep rather than wide to retain heat, can be used independently, and incorporate ESSE's patented surround heat engineering for even baking results every time. The grill and hotplate are also independently controlled.

The dials for ovens, grill and hotplate are neatly housed in a standalone external control panel which can be wall-mounted, freestanding or hidden away in a cupboard. And, of course, with no flue needed, your 500 EL can be positioned wherever there's a 13AMP power supply.

Suitable for use with all pans, the powerful heat of the 33cm hotplate is perfect for direct cast iron hob cooking while the bolster lid creates a 'steam and sizzle' environment.

500EL SPECIFICATIONS

OVEN CAPACITY	
TOP OVEN	42 LITRES
BOTTOM OVEN	30 LITRES
HOB	1 x 330mm DIAMETER CAST IRON HOTPLATE
HEAT UP TIMES (FROM SLUMBER SETTING)	
TOP OVEN FROM 155°C TO 240°C	20 MINUTES
BOTTOM OVEN FROM 70°C TO 175°C	17 MINUTES
CAST IRON PLATE FROM 150°C TO 400°C	38 MINUTES
ELECTICITY SUPPLY	REQUIRES 1x13 Amp 220-240V <small>IN SLUMBER SETTING EL WILL USE >1kW</small>



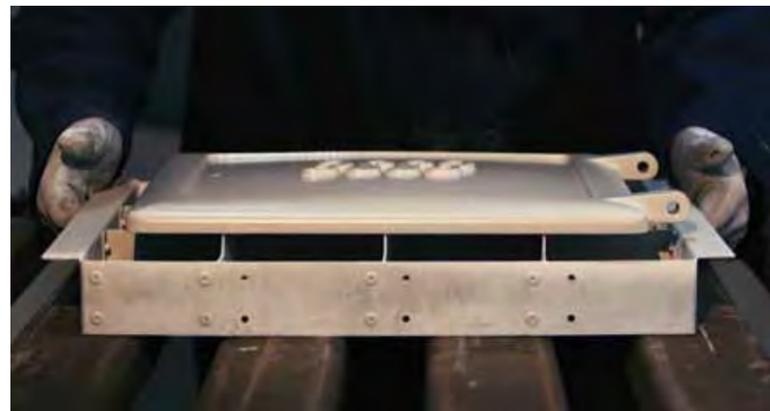
COLOURS

Any colour, so long as it's beautiful. We have a wide range of colours available to you, so whatever kind of home you have, whether it's modern and minimal or brightly coloured and bold - an ESSE will be the perfect companion in your home.

Since the early 1900s, ESSE cookers have been finished in our factory with a lustrous, gloss enamel.

The three-stage coating of coloured glass is applied to the cast iron surface at temperatures between 760°C and 840°C following a thorough preparation process that takes several days.

Available in Standard Colours or upgrade to a Premium Colour.



Due to the limitations of the printing process, it is not possible to replicate enamel colours exactly in print. Colour options may periodically change. Check with your local ESSE Centre or at esse.com for further details.
 *Fern Green, Primrose, Claret, Lava and Nightingale are all special colours and may be subject to additional price
 ** Matte Black may be subject to a lesser price

PREMIUM COLOURS



Claret



Lava



Nightingale



Fern Green



Primrose

STANDARD COLOURS



Cream



Black



White



Pastel Green



Teal



Classic Green



Powder Blue



Royal Blue



Oxford Blue



Dusky Violet



Lavender



Pewter



Penumbra



Shadow



Matte Black**



Gourmet Farmer Matthew Evans, Fat Pig Farm, Tasmania

ESSE

Every ESSE cooker is made in the United Kingdom.
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