

Model:	_____
Serial Number:	_____
Colour:	_____

## GUARANTEE

### WHAT THIS GUARANTEE COVERS

Any defect arising from faulty workmanship during the normal use of the Plus2.

### CONDITIONS OF GUARANTEE

Your ESSE Plus2 is guaranteed against defects arising from faulty manufacture for 2 years subject to the following express conditions:

1. A suitably qualified person must install the Plus2. Upon installation the details must be recorded on the warranty card enclosed and registered with ESSE by returning the completed card in the s.a.e. provided. The guarantee is operative upon receipt of the correctly completed card.
2. The guarantee period commences upon receipt by ESSE of the warranty card.
3. The guarantee does not cover parts deemed to be replaceable in the normal usage of the Plus2. These parts are listed below:  
(1) Control panel markings; these can be damaged if a hard abrasive is used and cannot be covered under this guarantee.
4. Enamel damage; the vitreous coating on your Plus2 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 by this guarantee.

### INTERMITTENT USE OF YOUR PLUS2

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 Plus2 remains in an unheated property. There is a layer (known as the groundcoat) between the vitreous enamel surface and the cast iron. Groundcoat is porous and if exposed (e.g. after a chip in the vitreous enamel coat), may allow damp to penetrate behind the vitreous enamel and spread through the groundcoat. Surface oxidation of the cast iron may thereafter occur, causing the vitreous enamel coating 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 Plus2 is not in use to help to keep out the damp, in addition to following the instructions in your Operating Manual.

### HOW TO PROCEED WITH A COMPLAINT

If you have cause for dissatisfaction with your Plus2, you should first contact your ESSE dealer who will, in most instances, be able to offer immediate assistance. If you are unable to contact your dealer, you can get in touch with us direct. We will then check that we have received an accurately completed warranty card. If not any work carried out will be chargeable.

We will assess the nature of the complaint and either send replacement parts for your dealer to fit, send an engineer to inspect & report or send an engineer to remedy. If the fault is not actually due to faulty workmanship but some other cause such as misuse or failure to install correctly, a charge will be made to cover the cost of the visit and any new parts required.

# Plus2 Electric module

## OPERATING INSTRUCTIONS

MODEL: Plus2



THE IRONHEART

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## 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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## TECHNICAL DATA

Model: Plus2 Electric Module

Input: 9.5kW

Voltage: 240 V

Supply: 50 Hz D.C.

Serial No:

## 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

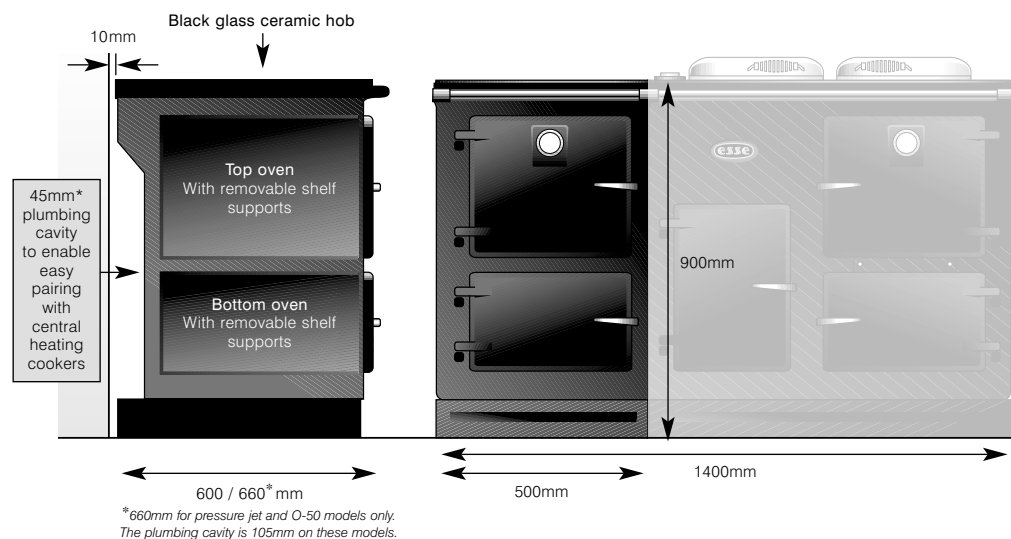
**Warning!** If the hob is cracked the Plus2 must not be connected and no part of it may be used.

## ACCESSORIES

- 1 x Grillpan handle
- 1 x Grillpan
- 1 x Roasting tray
- 2 x Oven shelves
- 1 x Oven/Grill shelf

## YOUR PLUS2 MODULE

Spacing and dimensions - Fig.1



## 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.

**Warning!** This appliance must be earthed.

The Plus2 must be connected to the correct electrical supply (as stated on the rating plate, situated inside the warming cupboard on the back face) through a suitable Plus2 control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the Plus2. We recommend that the Plus2 circuit be rated to 45 amps. We recommend that 6mm P.V.C. insulated twin and earth cable is used to connect the Plus2 to the cooker control unit. The cable must be BASEC or HAR approved with a temperature rating of

>90°C. 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.

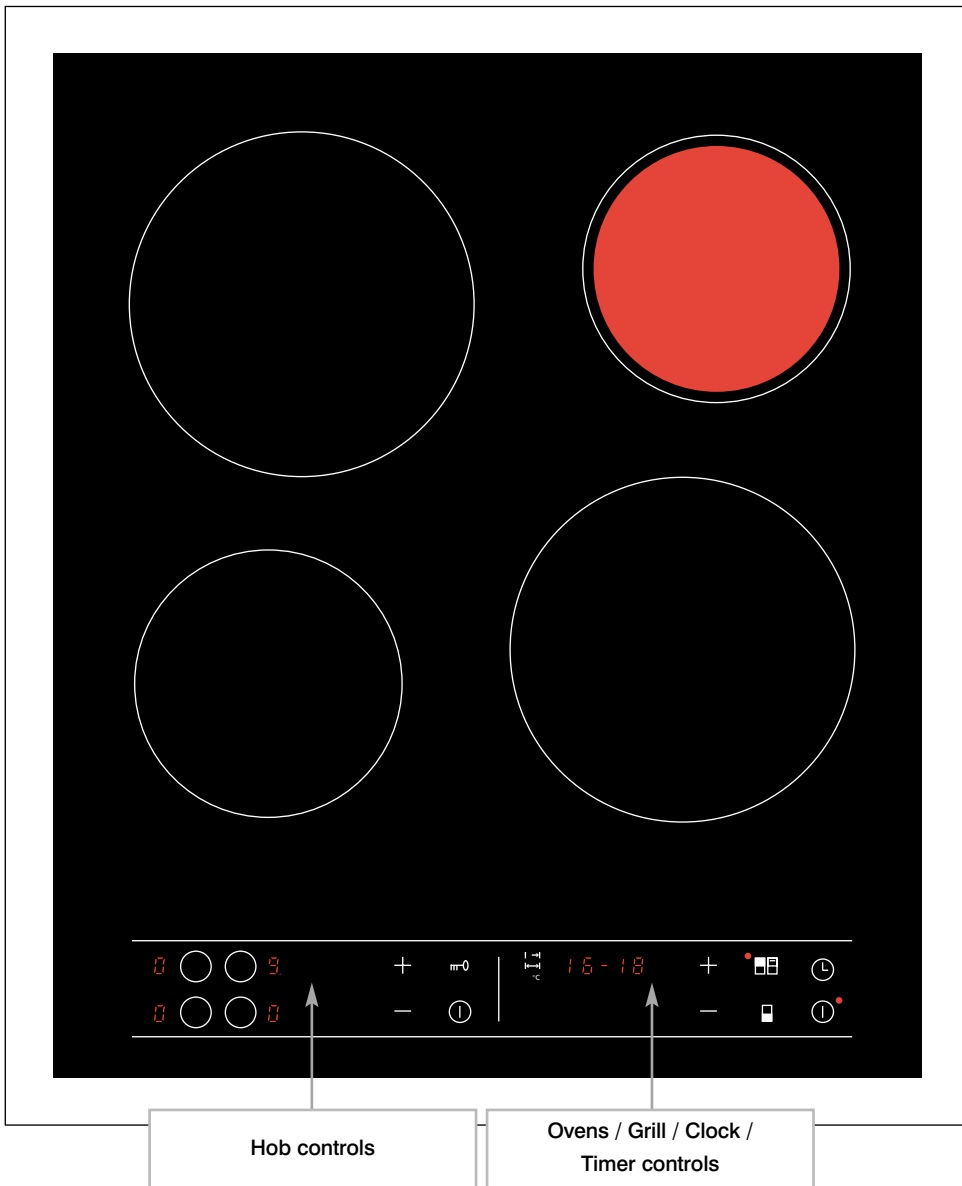
Access to the Plus2 terminal block is gained by removing the magnetically fastened kicker strip on the front of the unit. Remove the 2 screws on the front of the drawer and slide forward to open.

The mains supply cord must be securely clamped by the cable clamp so that any tension applied to the supply cord must not be transmitted through to the terminal block.

**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.

## THE COOKTOP

Black glass 4 ring ceramic hob & touch sensitive controls - Fig.2



**Note:** The control panel is divided into two. The left side controls the hob and the right, the clock, ovens, timer and grill.

## COOKTOP SAFETY

**Warning!** If any crack should appear in the hob, isolate the Plus2 immediately from the mains supply. 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 a heating element switched on without a pan in position as this wastes energy, and could make marks more difficult to remove.
- Never cook directly on the hob surface without a cooking utensil as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob 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.
- Always ensure that the base of the utensil is dry before placing it on the ceramic hob.
- Never use utensils with rough bases.
- Never use glass ceramic utensils.
- 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.

## PANS

Good quality pans with flat bases should be used. Thin, dented saucepans or those with uneven bases should not be used. Do not slide the pans across the hob surface as this may cause scratches and may leave metal deposits, which will become burnt in if not removed.

### COPPER PANS

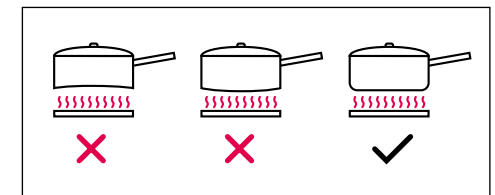
All copper pans are excellent conductors of heat and are hardwearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin.

### CAST IRON PANS

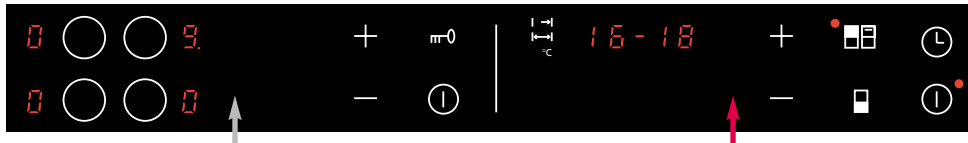
Cast iron pans should have smooth, well machined bases. Cast iron pans with rough bases may scratch the hob surface.

### STAINLESS STEEL PANS

A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on ceramic hobs, providing they are used in accordance with the saucepan manufacturers' recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned and the hob conditioned, after each and every use, when using this type of saucepan (see page 9).



## TOUCH CONTROL OPERATION



### SETTING THE CLOCK

Touch and hold on the right side of the control panel until the indicator light is illuminated.

Touch both & icons at the same time. The hour setting on the clock is shown whilst the centre second bar flashes rapidly, thus:

Adjust hour to correct time using & icons. NOTE: the clock runs on 24 hours time.

Once hour setting is correct, touch icon once.

The minutes setting will then be revealed. Adjust as for hour setting using & . Once time is correct, touch again. Correct time should now be illuminated with centre second bar flashing at a normal rate.

### OPERATING THE OVENS AND GRILL

The ovens and grill are operated by touching the relevant icon and then or to adjust the temperature.

signifies the top oven.

signifies the grill.

signifies the bottom oven.

### TO OPERATE THE TOP AND BOTTOM OVENS

The large top oven and smaller bottom oven work in an identical manner and are controlled thermostatically.

Turn the Plus2 on by touching and holding on the right side of the control panel until the indicator light is illuminated. Select either top or bottom oven by touching the relevant icon until flashing indicator light is illuminated to the left of the relevant icon and also next to the °C icon.

Select temperature by using & . The temperature ranges from 60°C to 240°C rising in units of 20°C and the selected temperature is shown on the control panel momentarily until it reverts to the clock. Once the clock is redisplayed, the indicator light appropriate to the selected oven stops flashing and remains steady whilst the oven heats up.

To review selected temperature, or to alter it, simply touch the relevant oven icon and the temperature selected will appear on the control panel. Adjust as necessary using & .

Once the oven has reached the selected temperature, the indicator light will start to flash and will continue to do so whilst the temperature is maintained. If the temperature drops slightly, for example, if the oven door is open for a prolonged period, then the indicator light will stop flashing until it again returns to the selected temperature.

Both ovens can be operated at the same time, the temperatures being adjusted independently simply by touching first the relevant icon and then selecting the temperature by using & .

### TO OPERATE THE GRILL

To select the grill operation touch the icon twice until the flashing indicator light is illuminated to the right of icon, and also opposite °C.

Select grill temperature using or . The grill operates from 1 (min) to 9 (max).

Once temperature is selected the indicator light will become steady and, as with the oven operation, the control panel will revert to the clock.

To review or alter the grill temperature simply touch

the grill icon and adjust accordingly using or .

### TO OPERATE THE OVEN TIMER

Touch the timer icon . A flashing indicator light will show opposite icon.

Using & insert the time you wish your cooking to **FINISH**.

Remember to use 24-hour clock.

Touch again.

A flashing indicator light will now show opposite . Using & insert, in hours and minutes, the duration of the cooking time: e.g. 1 hr 15 mins = 1 - 15.

**Note:** The must be touched again when the hours are set to allow minutes to be entered.

Touch again.

A flashing indicator light will now show opposite °C.

Insert required cooking temperature using & . Touch again.

The indicator light will now flash next to the icon to show the timer is set and 3 lights opposite the finish time, duration and temperature icons should all be illuminated.

To review the program, touch repeatedly to cycle through the time and temperature settings.

### LOCKING THE KEYPAD (OVENS)

The keypad can be locked to prevent inadvertent adjustment of the oven/grill settings, useful when cleaning the hob surface. To do this, touch and hold until the display starts to flash and then immediately press whilst still holding .

The light next to will flash to indicate the keypad is locked. To unlock, repeat the procedure.

### TURNING OFF THE OVENS

If both ovens are in operation, touch the relevant icon and then until the word **OFF** appears. Otherwise touch and hold until the indicator

light goes out.

### OPERATING THE HOB

Touch and hold on the left side of the control panel. Zeros, each with a flashing indicator light, will illuminate next to each of the rings designated on the panel.

Select the ring you require by touching one of the ring icons corresponding with the hob. The ring selected will now have a steady indicator light next to the zero, thus:

The temperature can then be selected by touching the & icons on the left side of the control panel. The temperature ranges from 1 (min) to 9 (max).

Additional rings can be switched on by touching the relevant ring icon corresponding with the hob and adjusting the temperature accordingly.

When more than one ring is in use the temperature of only one ring can be controlled at a time. The 'active' ring is signified by a steady indicator light next to the number showing the selected temperature. To change the selected temperature of a ring where no indicator light is illuminated, simply touch the relevant ring icon until an indicator light appears and adjust & accordingly.

### LOCKING THE KEYPAD (HOB)

To prevent the temperature being altered inadvertently touch until an indicator light illuminates. To unlock, touch the key icon again until the light goes out.

### TO TURN RINGS OFF

Either: Use icon to reduce temperature to 0 which will turn an individual ring off, or touch and hold until all lights go out. Those rings which have been in operation will show **H** signifying that although the hob is turned off the rings are still hot and must not be touched or have anything heat sensitive placed on top of them.

## 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. Precedence should however be given to the temperature set on the cook top control panel.

### 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.

### 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.

### OVEN TEMPERATURES HEAT UP TIME

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
9	475	240	34

### KEYPAD 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 keypad and is quite normal.

### 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. Children should be kept away.

**Note:** Only use the grill with the top oven door open. The grill and top oven cannot be operated at the same time.

- 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.

### BEFORE YOU COOK FOR THE FIRST TIME

We recommend 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 ceramic hob for the first time, clean the hob surface with ceramic hob cleaner 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.

## HOB CLEANING


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

### OVEN CLEANING

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.

### GENERAL CLEANING

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 while 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 panel fascia plate as this may damage the markings.

**Note:** When wiping with a damp cloth over the oven/grill keypad a beeping sound may be heard. This is to indicate that the clock may have been unset. The beeping will stop of its own accord but it may be necessary to touch and hold  until the beeping stops and the clock is redisplayed. This can be avoided by locking the oven/grill keypad.

## 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 replace in the event that they become faulty.

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

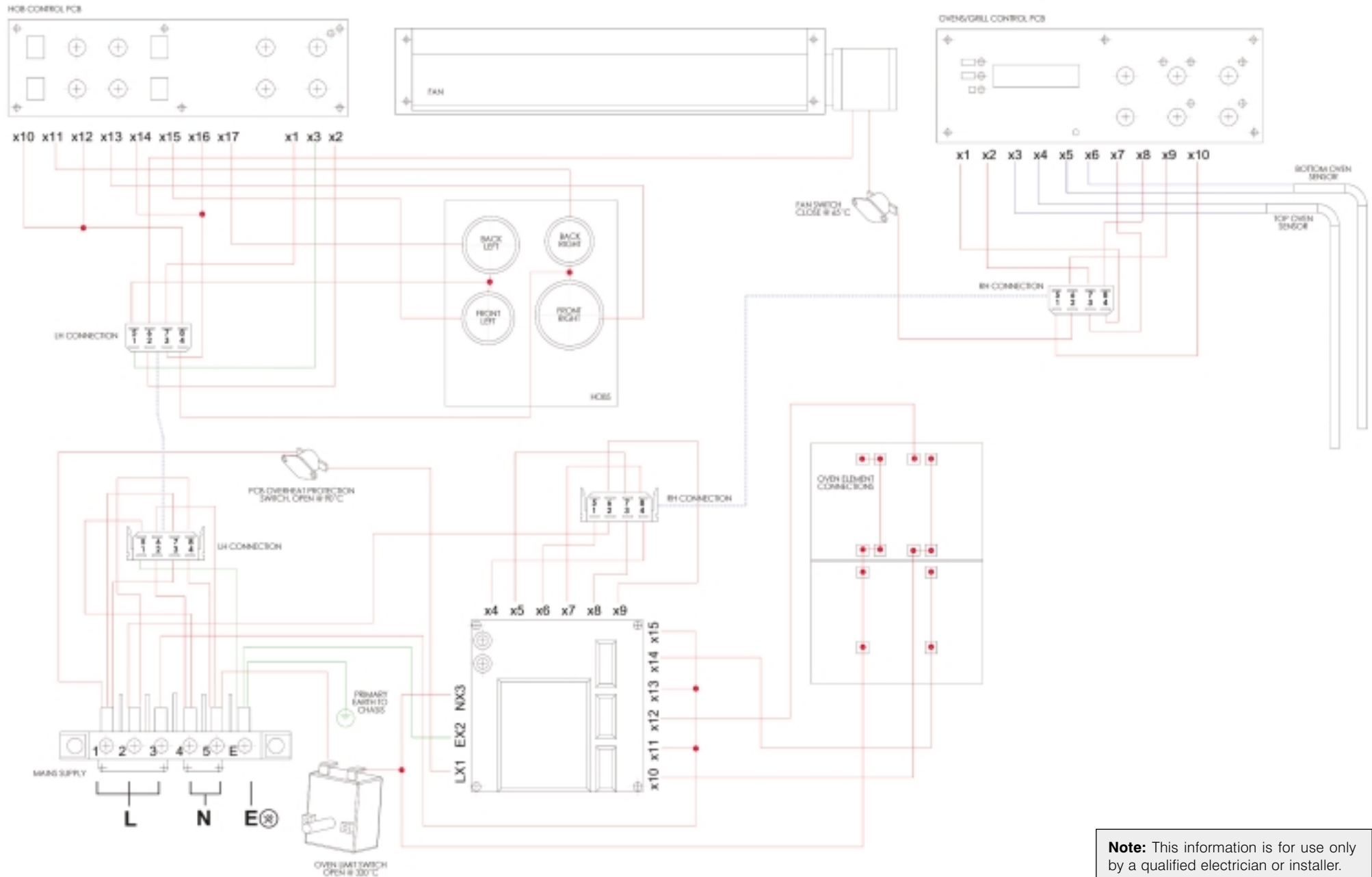
### TO REMOVE THE BASE ELEMENT FROM THE TOP OR BOTTOM OVEN

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 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.

# WIRING DIAGRAM



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