

<u>ElectricKit</u>	<u>eControl Series 1</u>
<p>Hotplates:</p> <p>Each plate individually controlled.</p> <p>Heat settings 1-8.</p> <p>Lids should not be left closed above setting 4.</p>	<p>Hotplates:</p> <p>Each individually controlled.</p> <p>Full heat: Left hand plate set at boiling temperature.</p> <p>Full heat: Right hand plate set at simmering temperature.</p> <p>Optional Ceramic 'Instaheat' hotplate.</p> <p>Eco setting: Left hand plate set at a simmering temperature.</p> <p>Lids can be left closed.</p>
2 oven:	2 oven:
<p>Element between top and bottom ovens.</p> <p>Can be set to a specific temperature.</p> <p>Top oven is full temperature.</p> <p>Bottom oven is 2/3 temperature or about 60C lower, so to achieve a simmering temperature in the bottom oven, ovens must be set to 180c or more</p>	<p>Element between top and bottom ovens, plus element in roof of top oven and floor of bottom oven.</p> <p>Eco setting gives approx. 180C in top oven and warming temperature in bottom oven.</p> <p>Full setting gives roasting temperature in top oven and baking temperature in bottom oven.</p> <p>Lower setting gives roasting temperature in top oven and simmering temperature in bottom oven.</p>
3 oven:	3 oven:
<p>Element between top and bottom right hand ovens.</p> <p>Bottom left hand oven has element in the base.</p>	

<p>One control for right hand ovens, separate control from 1-8 for bottom left oven.</p>	<p>N/A</p>
<p>4 oven:</p>	<p>4 oven:</p>
<p>Same as 2 oven, with independently controlled hot cupboard.</p> <p>Hot cupboard can be set 1-8, no. 8 gives simmering temperature in top left oven.</p>	<p>Same as 2 oven, with independently controlled hot cupboard, set to simmering temperature in top left and warming temperature in bottom left</p>
<p>Heat up times:</p>	<p>Heat up times:</p>
<p>Hotplates:</p>	<p>Hotplates:</p>
<p>Cold to boiling 30 minutes</p> <p>Cold to simmering 15 minutes</p>	<p>Cold to boiling 14 minutes</p> <p>Cold to simmering 8 minutes</p> <p>Eco to boiling 5 minutes</p>
<p>Ovens:</p>	<p>Ovens:</p>
<p>Cold to roasting 240 minutes</p>	<p>Cold to roasting 70 minutes</p>
<p>Cold to baking 90 minutes</p> <p>Baking to roasting 40 minutes</p>	<p>Cold to baking 50 minutes</p> <p>Eco to roasting 25 minutes</p>
<p>Electric supply:</p>	<p>Electric supply:</p>

2 x 13amp sockets

1 x 32 amp connection

<u>eControl Series 2</u>	<u>Esse 1000X</u>
<p>Hotplates:</p> <p>Each individually controlled.</p> <p>Full heat: Left hand plate controllable from cold to boiling temperature.</p> <p>Full heat: Right hand plate controllable from cold to a simmering temperature.</p> <p>Optional Ceramic ‘Instaheat’ hotplate.</p> <p>Eco setting: Left hand plate set at a simmering temperature.</p> <p>Lids can be left closed.</p>	<p>Hotplates:</p> <p>Each individually controlled.</p> <p>One cast iron hotplate with large steel surround</p> <p>Cast iron plate can be set from cold to fast boiling temperature.</p> <p>Three plate induction hotplate for instant heat.</p> <p>Slumber setting: Cast iron hotplate set to a very gentle simmer.</p> <p>Lids can be left closed.</p>
<p>2 oven:</p>	
<p>Element between top and bottom ovens, plus element in roof of top oven and floor of bottom oven.</p> <p>Top oven can be set to any temperature from cold to roasting.</p> <p>Bottom oven can be set to any temperature from cold to baking.</p>	<p>N/A</p>
<p>3 oven:</p>	<p>3 oven:</p>
<p>Element between top and bottom right hand ovens, plus element in roof of top oven and floor of bottom oven</p> <p>Bottom left hand oven has elements in base and roof</p>	<p>Each oven has an independent wrap-around element for even heating</p> <p>Can be set to any specific temperature.</p>

<p>Top oven can be set from cold to roasting temperature.</p> <p>Both bottom ovens can be set from cold to baking temperature.</p> <p>Eco mode sets top oven at baking temperature.</p>	<p>Powerful full width grill in top oven.</p> <p>Top oven can be set from cold to 240.</p> <p>Bottom right oven can be set from cold to 200.</p> <p>Bottom left oven comes on automatically if either of the ovens is in, pre-set to about 90 for slow cooking.</p> <p>Slumber mode sets top oven at 150, bottom right at 85 and bottom left remains at about 90.</p>
4 oven:	5 oven:
<p>Same as 2 oven, with independently controlled hot cupboard, set to simmering temperature in top left and warming temperature in bottom left.</p>	<p>Can add a 600mm wide extra cooker beside the 1000X giving 5 ovens.</p> <p>One cast iron hotplate and two ovens, top oven can be set from cold to 240, bottom oven can be set from cold to 200.</p>
Heat up times:	Heat up times:
Hotplates:	Hotplates:
<p>Cold to boiling 14 minutes</p> <p>Cold to simmering 8 minutes</p> <p>Eco to boiling 5 minutes</p> <p>Optional ceramic 'Instaheat' gives instant heat</p> <p>Ovens:</p>	<p>Cast steel plancha plate cold to boiling 30 minutes</p> <p>Cast steel plancha plate Slumber to boiling 15 minutes</p> <p>Induction hobs instant heat</p> <p>Ovens:</p>
Cold to roasting 70 minutes	Cold to roasting 60 minutes
Cold to baking 50 minutes	Cold to baking 45 minutes
Eco to baking 5 minutes	Top oven: Slumber to baking 7 minutes
Eco to roasting 25 minutes	Slumber to roasting 15 minutes
	Bottom right oven: Slumber to baking 15 minutes
Electric supply:	Electric supply:

1 x 40 amp connection

2 x 13amp sockets

Esse 1000 T

Hotplates:

Each individually controlled.

One cast iron hotplate.

Cast iron hotplate can be set from cold to fast boiling temperature.

One large round induction hotplate for instant heat. Induction has an auto setting to bring a pan to a fast boil, then turn down to a simmer.

Slumber setting: Cast iron hotplate set to a very gentle simmer.

Lids can be left closed.

2 oven:

N/A

3 oven:

Each oven has an independent wrap-around element for even heating

Can be set to any specific temperature.

Powerful full width grill in top oven.

Top oven can be set from cold to 240.

Bottom right oven can be set from cold to 200.

Bottom left oven comes on automatically if either of the ovens is in, pre-set to about 90 for slow cooking.

Slumber mode sets top oven at 150, bottom right at 85 and bottom left remains at about 90.

5 oven:

Can add a 600mm wide extra cooker beside the 1000T giving 5 ovens.

One cast iron hotplate and two ovens, top oven can be set from cold to 240, bottom oven can be set from cold to 200.

Heat up times:

Hotplates:

Cast iron hotplate cold to boiling 30 minutes

Cast iron hotplate Slumber to boiling 15 minutes

Induction instant heat

Cast iron hotplate Slumber to simmering 7 minutes

Ovens:

Cold to roasting 60 minutes

Cold to baking 45 minutes

Top oven: Slumber to baking 7 minutes

Slumber to roasting 15 minutes

Bottom right oven: Slumber to baking 15 minutes

Electric supply:

2 x 13amp sockets

