



THE ELECTRIC RANGE



Good looks that won't cost the earth...

The traditional cooking range, with its hand-crafted good looks and quality cooking, epitomises a relaxed, homely lifestyle in town or country. The Everhot offers all this, and far more, at a cost that is astonishingly down to earth.

The Everhot is an electric heat storage cooking range that simply plugs into a 13 amp socket, and needs no flue or concrete base. With a choice of sizes from 60cm to an impressive 150cm it is easy to position alongside your standard kitchen units. It gives you all the control and versatility of modern cooking methods, together with the even baking and winter warmth of the traditional range cooker.

The Everhot is a true heat storage range designed to provide both cooking and room heating. The standard full-width grill in the upper oven is another of its many advantages over other comparable ranges. To top it all, the Everhot averages less than half the energy consumption of most other traditional ranges.

Not surprisingly, for more than twenty years now, Everhot has been the choice of thousands of delighted owners across the country.

Energy saving...

The economy leader among heat storage ranges, our smaller ranges consume 85 units at recommended temperatures.

Temperature control...

Each of the cooking areas is independently controlled; you simply decide which parts you want to use and at what temperature. Unlike other ranges, there is no loss of oven temperature when the lid is open.

Background heat...

Our cookers provide background warmth in the kitchen and our ECO function allows you to control this during the warmer parts of the year. The Everhot is an all-year-round cooker.

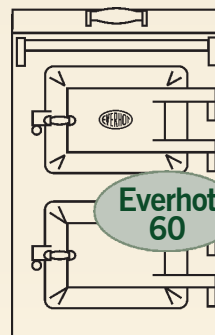
Ease of installation...

This is expertly handled by our own teams, the range is powered by a simple 13 amp supply. There is no requirement for an external vent, plumbing or concrete base. If you move house, the cooker can come too.

Elegance and versatility...

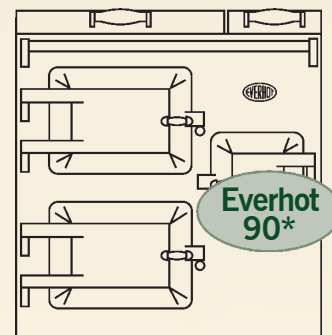
The Everhot combines classic good looks with control, versatility and reliability. Our choice of five models provides a solution for every discerning cook, whatever their size of kitchen.

Our cookers...



Everhot 60

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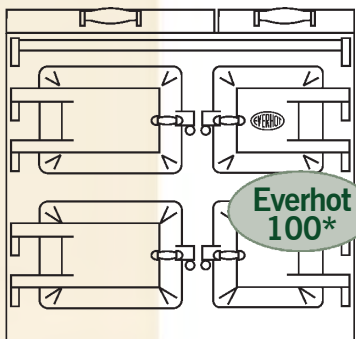


Everhot 90*

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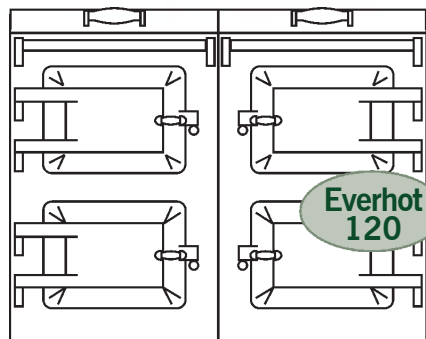


The Everhot is particularly suitable for sustainable energy projects



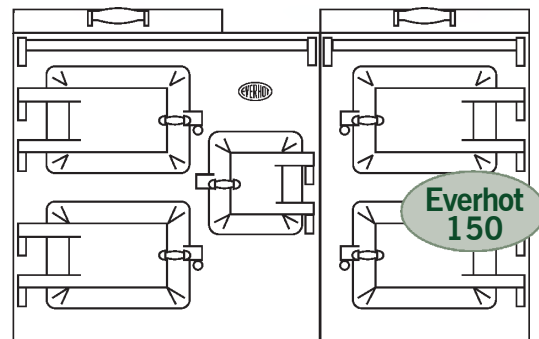
Everhot 100*

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Everhot 120

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Everhot 150

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* Everhot 90 & 100 shown with optional twin lids



Everhot 60

The compact range that really fits in

If you love the idea of a traditional cooking range but think your current kitchen's compact proportions may not accommodate it – just think again.

The Everhot 60 fits neatly into a standard 600mm wide cooker space. With no flue or reinforced floor needed, installation is easy and non-disruptive. What's more, despite its compact proportions, it has spacious top and bottom ovens, four-saucepan hot and simmer plates and even an integral grill – a rare feature on equivalent ranges.

See pages 14/15 for technical details and dimensions.

The lifelong investment that you'll soon fall in love with

We believe you'll soon love your Everhot, not just for its looks but also for its roots in a tradition of craftsmanship and green fuel efficiency. Originally developed more than twenty-five years ago for customers who needed to draw power from limited renewable resources, it's still ahead of its time.

The innovative design allows it to run at a constant temperature 24/7 simply plugged into a standard 13 amp socket – minimising power consumption and wastage whilst maximising performance and versatility.

Our cookers were originally produced at a 13th century mill in the old wool country of the south Cotswold valleys using power generated from a state-of-the-art, environmentally-friendly water turbine. Due to increasing demand, we now have a modern biomass-heated factory nearby, although our showroom and some manufacturing remain at the mill.

The heart of the home

With its gentle background warmth, its hand-crafted styling and its all round versatility, your Everhot cooker will become the heart of your kitchen.

Furthermore your Everhot cooker will be a lifelong investment which, because of its easy installation requirements, can really stay with you, in any home you choose to move to.





Everhot 90 Plus



Everhot 90

Contemporary looks in a classic size

The Everhot 90 is designed for people who like the look and feel of a traditional standard size range. It is the ideal solution if an old range has been removed because many were built to this 900mm size.

In addition to its traditional appeal and versatility the 90 features a useful working area beside the hotplate, ideal for resting hot pans out of the oven or food preparation. In this model the controls are integrally mounted behind their own cast iron door, beside the top oven.

Everhot 90 Plus

The Everhot 90 Plus benefits from an additional simmer plate conveniently located under a second stainless steel lid. This gives the cooker a beautifully balanced look and provides useful additional cooking space.

See pages 14/15 for technical details and dimensions.

What's hot about Everhot?

Ease of installation

No major upheavals necessary, no floors to reinforce, no flue to be installed and it runs off a 13 amp socket.

Total control

Each oven and heating surface can be independently adjusted to the temperature you require. The grill, rarely available in comparable ranges, is also independently operated. If particular cooking areas are not needed for long periods they can be turned down or switched off without affecting any other areas. On hot summer days, you won't be roasting in your kitchen unlike with other leading brands.

ECO control

Designed to give lower running costs and a cooler kitchen in summer, the ECO control provides a type of 'sleep' facility which allows the range to be dropped to a predetermined lower temperature. The ECO function can be entered manually through a button on the control box or can be controlled automatically via a simple timer function. We estimate the savings through regular overnight use to be around 15% of overall running costs. In addition, whilst in ECO mode, the cooker has a maximum load requirement of 2kW, which will particularly appeal to customers who use sustainable energy systems – wind, water, photovoltaic etc.



Everhot 90 Plus

Lifetime investment

Our ranges are beautifully engineered and will quite literally last a lifetime. Even if you move, your Everhot can move with you, as installation is so simple.

Maintenance-free

With a little care and affection your Everhot will perform trouble-free year after year, with no annual servicing requirement (unlike other ranges). Over a lifetime of ownership, this represents a considerable cost-saving.



Everhot 100i with optional second lid

Everhot 100

The flagship of our range

The Everhot 100 has all the traditional style of a classic range cooker; its four cast iron doors provide a beautifully balanced appliance which forms the centrepiece of any kitchen. Behind the doors lie three ovens, on the left hand side roasting and casserole ovens, whilst behind the third lies a useful plate-warming oven. The final door conceals all the controls necessary to run the cooker.

You also have the choice of some extra magic with the Everhot 100's hotplates. The 100 can incorporate, as an option, the ultimate in cooking technology – a commercial quality induction hob – which is able to provide flexible, additional capacity throughout the year and can be used instead of the traditional hotplates in hot weather.

All our 100 models are available with an additional lid as shown opposite. See pages 14/15 for technical details and dimensions.

An introduction to induction

Induction hobs work by producing heat in the saucepan itself and are the most efficient way of bringing something to the boil. The heat is transferred directly to the pan meaning hardly any energy is wasted and so, for every pound spent on energy, over 90p goes directly to the pan, compared to less than 60p with other heat sources. In addition the simple controls provide a high degree of accuracy for simmering.

These state-of-the-art hobs match all our requirements for both reliability and performance; indeed they are found in many top-class restaurants around the world – in a domestic environment they should last a lifetime.

Everhot 100 options

Everhot 100s – stainless steel



Everhot 100i – induction hob





Everhot 120

Doubling the repertoire of the 60

The Everhot 120 lets you enjoy the luxury of four ovens and four hotplates – each being independently adjustable for maximum versatility.

So you can have cakes in one oven, the roast vegetables in another, a joint in the third, plates warming in the fourth – all at different temperatures. On the hotplates, a sauce simmering gently, peas boiling on another and loads more hotplate space to spare. As with the 60 the control boxes can be conveniently situated in adjacent kitchen units (or on the worktop).

See pages 14/15 for technical details and dimensions.

'The Cook's Cooker', chosen by The Cotswold Chef, Rob Rees

Rob Rees MBE is one of the UK's leading chefs and also a man who is committed to creating a revolution in the food culture of Britain. Based in the Gloucestershire Cotswolds, an area renowned for its home-grown food production, Rob is a champion of good food and good cooking. He wholeheartedly endorses the Everhot as 'the cook's cooker', and embraces its green credentials.

Rob is the former owner of a Michelin starred restaurant, however these days his role is more food consultant – he spends much of his time and energy promoting British foods worldwide. As a perfectionist, he values the perfect balance of the Everhot in its efficiency, versatility and energy-saving qualities. So you'll often find him exercising his creativity with yet another culinary masterpiece, all brought to life effortlessly on his Everhot.

"Everhot is without a shadow of a doubt the oven of my choice. In fact so much so that we bought two of them! They run off normal 13 amp sockets and have top plates and ovens that can be centred on your cooking style rather than making you have to adapt to their needs. They are efficient to run and would grace any type of kitchen with style, charisma and elegance. Watch as the Everhot becomes established as the Cotswold Chef's cooker of choice, and indeed that of professional and serious domestic cooks around the UK."





Everhot 150

Extending the benefits of the 120

The versatility of the 120 is brilliantly extended by the Everhot 150, coming as it does with integral controls and a useful resting plate positioned between the hotplates.

This is an impressive cooking range in every sense and would not look out of place in the grandest of kitchens. Able to suit the needs of a large family, especially if you're fond of entertaining, the 150 is a cooker that will definitely fit the bill. Unlike its contemporaries, when all four ovens (and their associated heat) are not required it is simply a matter of turning off parts to suit your cooking/heating requirements.

See pages 14/15 for technical details and dimensions.

Colour options

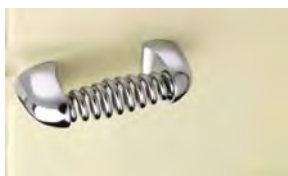
BLACK



GRAPHITE



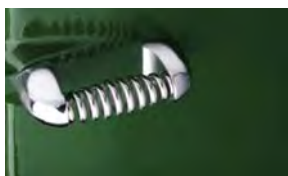
CREAM



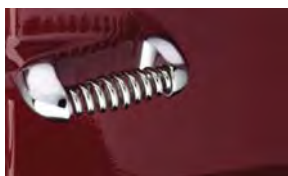
BLUE



GREEN



BURGUNDY





Time to take control

Our digital control system allows temperatures to be set for each of the cooking areas. The control panel also provides the facility to turn off parts of the cooker when not required.

Chrome spring handles

Spring-loaded lids

Cast iron hot and simmer plates

The 2.5kW full-width radiant grill can also be used to rapidly boost top oven temperature



Cast iron doors

Large ovens and removable stainless steel shelves with variable height options

Low temperature plate warming oven (100 models only)

Specifications

Fuel type

Electric – 13 amp supply for the 60, 90 and 100.
The 100i, 120 and 150 ranges require two separate 13 amp supplies.

Servicing

No regular servicing is required – a substantial saving over a lifetime of ownership.

Background warmth

The Everhot is designed as a cooking range which also provides background kitchen warmth. When operated at our recommended working temperatures, the 60, 90 and 100 will produce approximately 600W of heat – the 120 and 150 as much as 1200W.

Energy consumption

The 60, 90 and 100 consume around 85 units of power (KWh) per week when used at recommended settings*. Continual running of the additional simmer plate on the 90 Plus will add approximately 15% to the overall consumption. The 120 and 150 will consume approximately double if you choose to utilise all the available cooking space.

Cooking area

Hotplate W225mm D355mm
Simmer plate W175mm D355mm
90+ extra simmer plate W175mm D355mm
Top oven W395mm H290mm D490mm
Bottom oven W395mm H290mm D470mm
100 models only

Plate-warming oven W290mm H290mm D550mm
Optional induction hob .. W320mm D320mm
Note: The Everhot 120 and 150 ranges provide two sets of hot/simmer plates and four ovens.

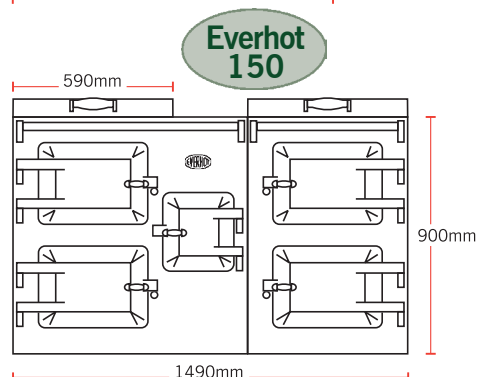
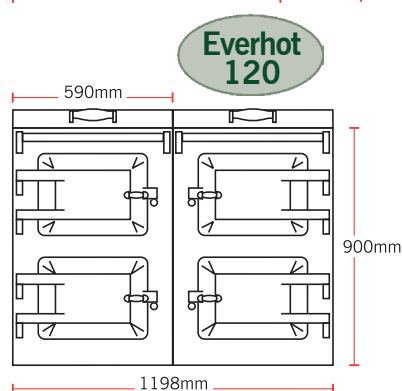
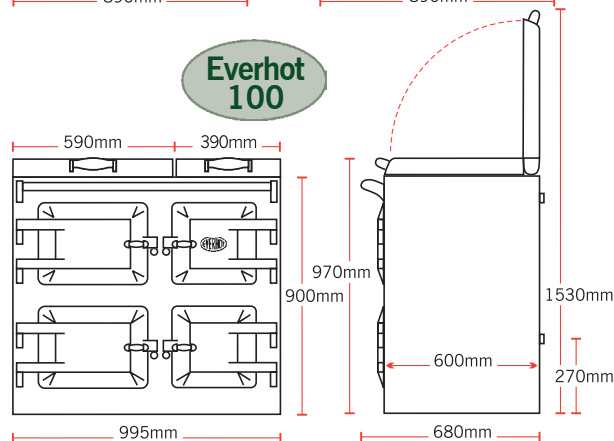
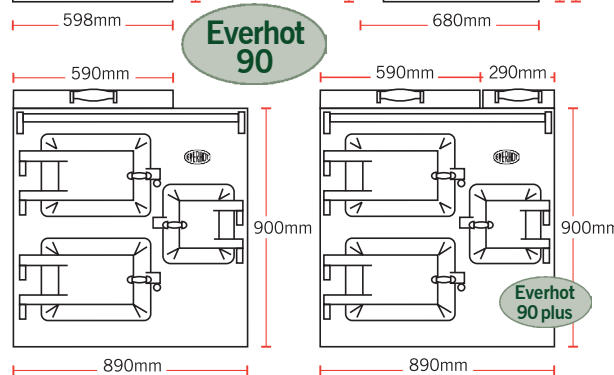
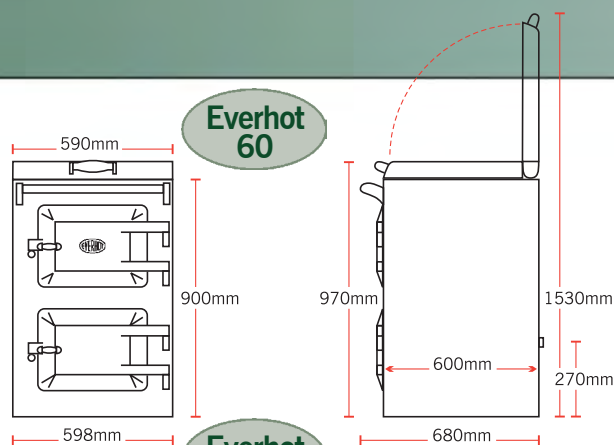
Temperature control

Hotplate Maximum 400°C
Simmer plate Maximum 400°C
90+ extra simmer plate Maximum 200°C
Top oven Maximum 250°C
Bottom oven Maximum 180°C
Plate-warming oven approximately 50°C
100 models only, dependent on bottom oven temperature.

Grill – a 2.5kW full-width radiant grill with a 30 minute digital timer is located in the top oven.

Control box dimensions .. W220mm H155mm D130mm
60 and 120 models only.

*Recommended settings are normal cooking temperatures with ECO enabled between 9pm and 5am.





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