



THE ELECTRIC RANGE



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



The Everhot is particularly suitable for sustainable energy projects

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.

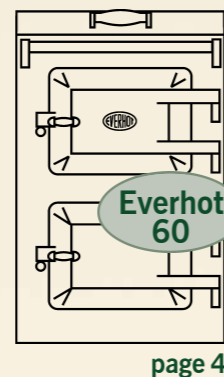
Ease of installation...

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.

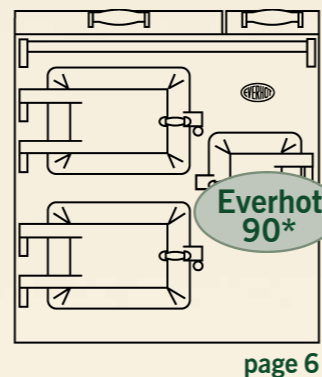
Elegance and versatility...

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

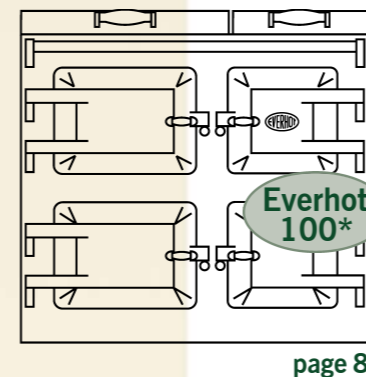
Our cookers...



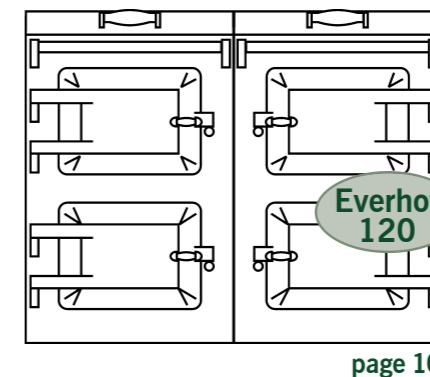
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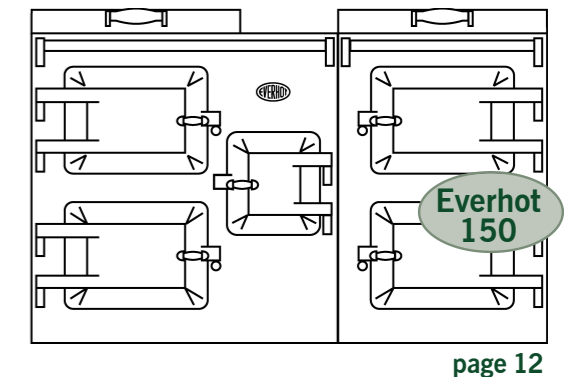
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* Everhot 90 Plus & 100 Plus/100i shown below



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.

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.

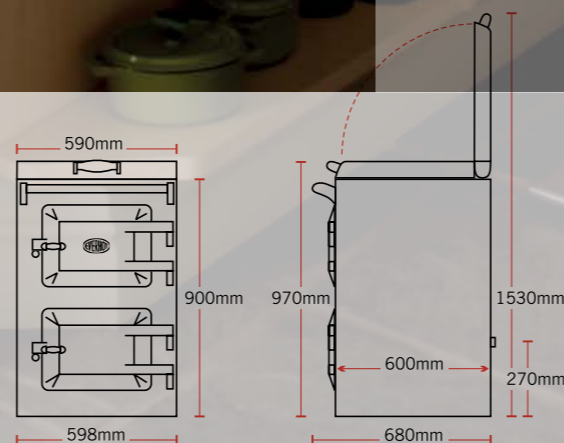


Cooking area

Hotplate	W225mm .. D355mm
Simmer plate	W175mm... D355mm
Top oven (max 250°C).....	W395mm ... H290mm... D490mm
Bottom oven (max 180°C)	W395mm ... H290mm... D470mm
Grill – a full-width radiant grill with a 30 minute digital timer is located in the top oven.	
Control box dimensions	W220mm ... H155mm ... D130mm

Energy Consumption

The 60 consumes approximately 85 units of power (kWh) per week when used at recommended settings with ECO enabled between 9.00pm and 5.00am.





Everhot 90 Plus

Everhot 90 series

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.

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.



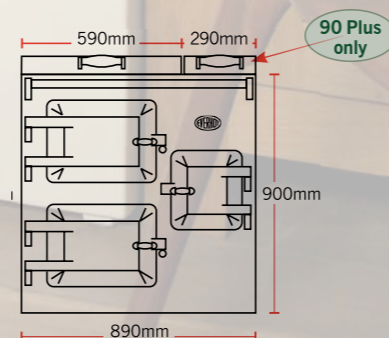
Everhot 90 Plus

Cooking area

Hotplate	W225mm D355mm
Simmer plate	W175mm D355mm
90 Plus extra simmer plate	W175mm D355mm
Top oven (max 250°C).....	W395mm H290mm D490mm
Bottom oven (max 180°C)	W395mm H290mm D470mm
Grill – a full-width radiant grill with a 30 minute digital timer is located in the top oven.	

Energy Consumption

The 90 series consumes approximately 85 units of power (kWh) per week when used at recommended settings with ECO enabled between 9pm and 5am. Continual running of the 90 Plus simmer plate will add approximately 15% to the overall consumption.



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 100 series

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 two additional options, you may include the ultimate in cooking technology with the 100i – a commercial quality induction hob – or alternatively you may prefer an additional cast iron simmer plate underneath its own lid with the 100 Plus.

The 100 Plus and 100i cookers have two lids, the 100 has a single lid over the cast iron hotplates.

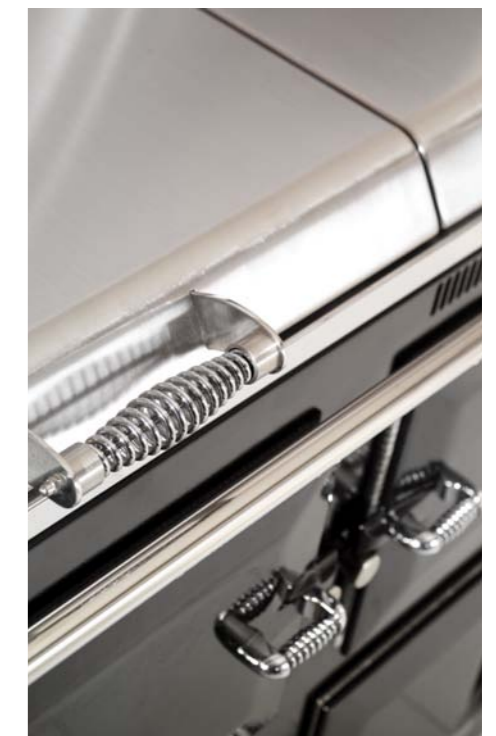
An introduction to induction

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 Plus



Everhot 100i

Cooking area

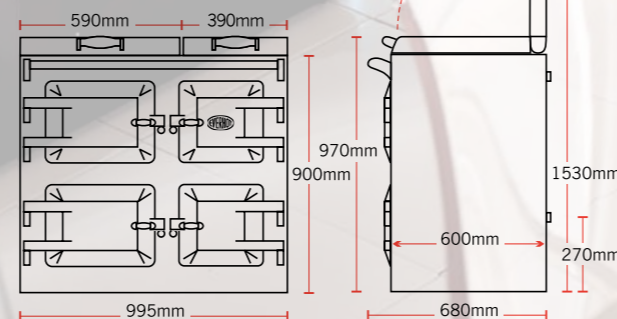
Hotplate	W225mm D355mm
Simmer plate	W175mm D355mm
100 Plus extra simmer plate	W175mm D355mm
100i induction hob	W320mm D320mm
Top oven (max 250°C).....	W395mm H290mm D490mm
Bottom oven (max 180°C)	W395mm H290mm D470mm
Plate warmer	W390mm H140mm D500mm

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

Energy Consumption

The 100 series consumes approximately 85* units of power (kWh) per week when used at recommended settings with ECO enabled between 9pm and 5am. Continual running of the 100 Plus simmer plate will add approximately 15% to the overall consumption.

* Induction hob energy consumption not included in these figures as it is dependent on usage.



Everhot 100 options

Everhot 100 – stainless steel



Everhot 100 Plus – simmer plate



Everhot 100i – induction hob





Everhot 120

Everhot 120 series

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).

Everhot 120i

The Everhot 120i 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.

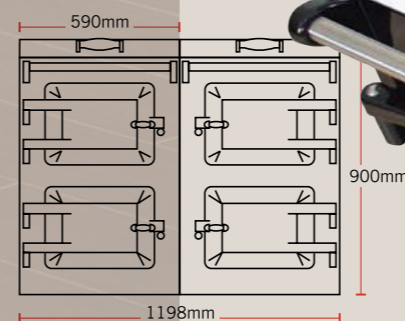
However behind these doors lie three ovens, on the left hand side roasting and casserole ovens, whilst behind the third lies a useful additional oven for when you have a house full. With the 120i the final door conceals all the controls necessary to run the cooker.

Now, in addition to the classic cast iron hotplates, the 120i incorporates a fantastic three-zone induction hob, perfect for hot summer days or to augment the overall cooking area.



Everhot 120i

Everhot 120i



Cooking area

Hotplate (x2 120 model)	W225mm ..	D355mm
Simmer plate (x2 120 model)	W175mm ..	D355mm
Three zone induction hob (120i model only).....	W510mm ..	D480mm
Top oven (max 250°C; x2 120 model)	W395mm...H290mm ..	D490mm
Bottom oven (max 180°C; x2 120 model) ..	W395mm...H290mm ..	D470mm
Bottom oven (max 200°C; 120i model only) .	W395mm...H290mm ..	D470mm
Right oven (max 120°C; 120i model only)	W395mm...H290mm ..	D470mm
A full-width radiant grill with a 30 minute digital timer is located in the top oven.		
Control box dimensions (x2 120i model)	W220mm ..	H155mm... D130mm

Energy Consumption

The 120 consumes approximately 170 units of power (kWh) per week when used at recommended settings with ECO enabled between 9pm and 5am. Consumption can be considerably reduced if full cooking capacity is not required.

The 120i* consumes approximately 85 units of power (kWh) per week however continual running of the third (right hand) oven will add approximately 15% to the overall consumption.

* Induction hob energy consumption not included in these figures as it is dependent on usage.





Everhot 150 series

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.

Everhot 150i

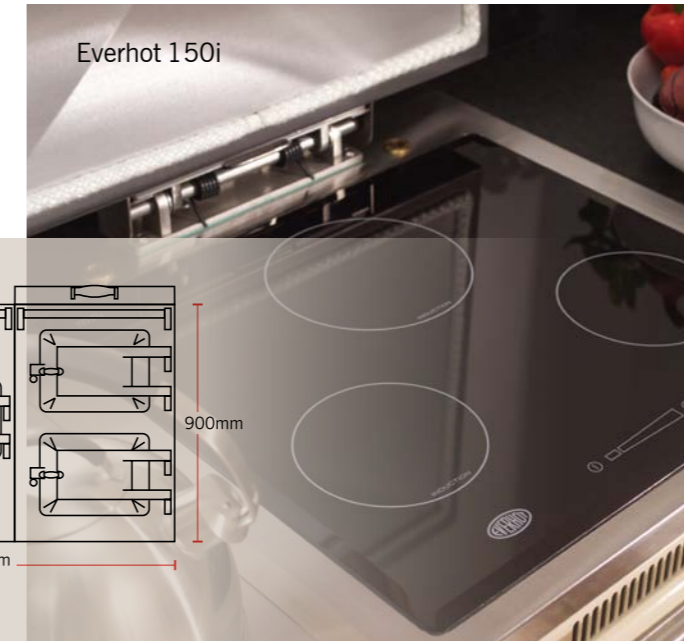
Offering the height of technology whilst retaining the classic design, our new 150i has three independently controllable ovens, two cast iron hotplates, a useful plate warmer, and a three-zone induction hob – all running from 13A supplies.

The controls for the 150i hide neatly behind the centre door, whilst a touch-screen induction hob is revealed underneath the right hand lid. As part of our flagship range, it delivers real presence into your kitchen and its combination of traditional cast iron hotplate and high-tech induction is currently unique.

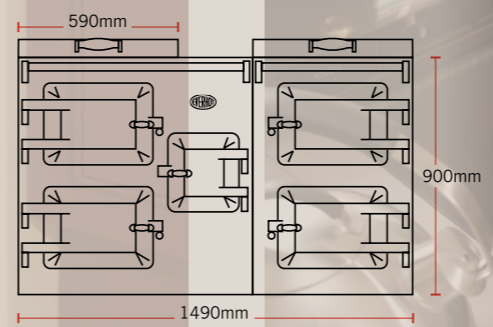
The state-of-the-art induction hob matches all our requirements for both reliability and performance.



Everhot 150i



Everhot 150i



Everhot 150i

Cooking area

Hotplate (x2 150 model)W225mm.. D355mm
Simmer plate (x2 150 model)W175mm .. D355mm
Three zone induction hob (150i model)W510mm .. D480mm
Top oven (max 250°C; x2 150 model) W395mm...H290mm .. D490mm
Bottom oven (max 180°C; x2 150 model)	... W395mm...H290mm .. D470mm
Bottom oven (max 200°C; 150i model only)	.. W395mm...H290mm .. D470mm
Right oven (max 120°C; 150i model only) W395mm...H290mm .. D470mm
Plate warmer (150i model only)W390mm...H140mm... D500mm

A full-width radiant grill with a 30 minute digital timer is located in the top oven.

Energy Consumption

The 150 consumes approximately 170 units of power (kWh) per week when used at recommended settings with ECO enabled between 9pm and 5am. Consumption can be considerably reduced if full cooking capacity is not required.

The 150i* consumes approximately 85 units of power (kWh) per week however continual running of the third (right hand) oven will add approximately 15% to the overall consumption.

* Induction hob energy consumption not included in these figures as it is dependent on usage.



Fuel type

Electric – 13 amp supply for the 60, 90, 90 plus, 100 and 100 plus. The 100i, 120i, 120, 150i and 150 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, 100, 120i and 150i will produce approximately 600W of heat – the 120 and 150 as much as 1200W.

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

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

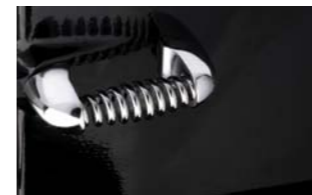
Everhot 100i

Large ovens and removable stainless steel shelves with variable height options

Cast iron doors

Low temperature plate-warming oven (approximately 50°C) (The 100 and 100 Plus have the third warming oven behind the top right hand door with the control box below, the 100i has the warming oven behind the bottom right hand door as shown)

Features and colour options



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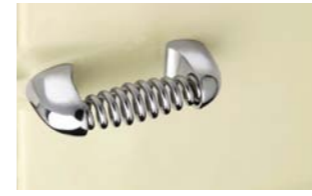
BLUE



GRAPHITE



GREEN



CREAM



BURGUNDY

'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."

Rob Rees

