



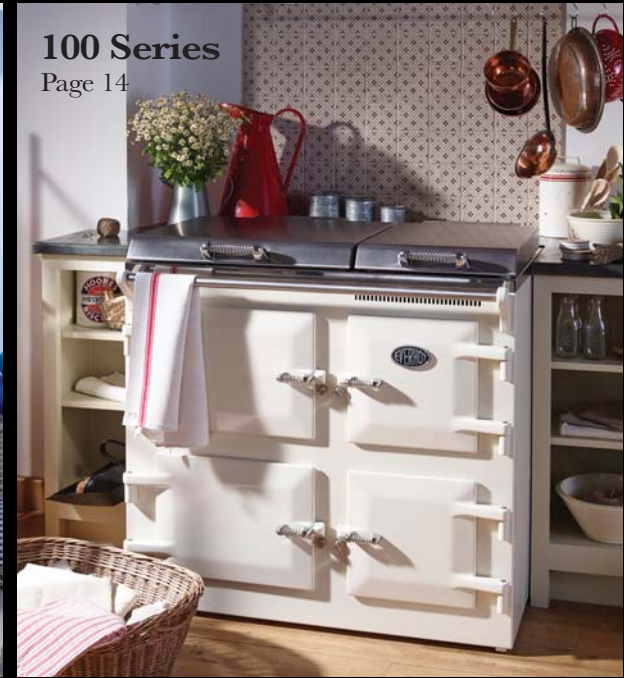
THE ELECTRIC RANGE



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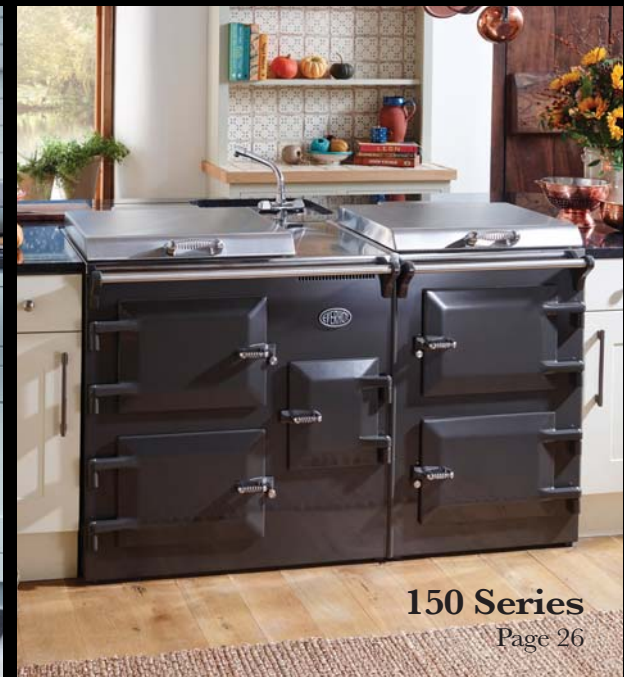
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EVERHOT RANGE

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THERE'S SO MUCH TO LOVE ABOUT AN EVERHOT COOKER

Behind the classic good looks you'll find a modern, energy efficient heat storage range which is absolutely perfect for great cooking whilst gently warming your kitchen. It's so versatile and welcoming you'll wonder how you ever lived without one.



The Everhot is two things at once - an exceptional range cooker and a gentle background source of heat in the kitchen.

Cooking & background warmth

The Everhot is designed to remain switched on, and up to temperature 24 hours a day, providing controllable cooking capacity and background warmth to suit the time of year. Even the hardest souls find themselves being drawn towards its gentle warmth.

Despite its additional control, it remains at heart a traditional range, radiating gentle heat through the kitchen, with ovens that bake, roast and cook to perfection. The full width grill in the top oven is another great feature you won't find in many other comparable ranges.

Why choose electricity

From the day we started over 35 years ago, and long before it was considered important, the conservation of energy has been a guiding principle, and it remains just as essential today.

Electricity is the perfect choice since it has enabled us to develop exceptionally efficient ranges that can be powered by both the national grid or by small scale solar, wind or hydro installations.

Our unique 'trickle feed' design allows our models to run from either one or two 13 amp plugs, minimising electrical load and easing installation.

Coaley Mill

Everhot is based at Coaley Mill, where our first range was invented over 35 years ago. Situated at the foot of the Cotswolds in rural Gloucestershire, the Mill was first mentioned around 1189 but it has been in almost continuous operation since 1674.

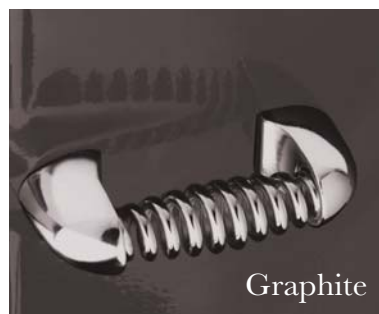
For almost 200 years prior to its current use it was a spade and shovel manufacturing works. Now the tradition of design and manufacturing at Coaley Mill continues with Everhot.

The Everhot was conceived and designed by the current mill owner who wanted to develop an energy efficient heat storage range which would make use of the small amount of spare energy produced by the modern water turbine he had installed. This enduring design philosophy has led to the Everhot being the most efficient heat storage range on the market.

Colour Range

Each model is available in eleven enamel colour options and you'll find the perfect colour to complement your kitchen.

The sumptuous black, blue, green and burgundy remain enduring classics and the white, cream and sage provide softer, subtle alternatives. Aubergine, Teal, Graphite and Dove Grey are recent contemporary additions and are already very popular. Whatever your colour choice your Everhot will instantly take on the starring role in your kitchen.



To ensure you choose the correct colour for your Everhot, samples are available on request.



How many reasons do you need to choose an Everhot?

The cooks' choice

If you're looking for a refined yet versatile appliance to match and complement your cooking skills, then the Everhot will appeal. Quite simply these superbly crafted ranges have been designed with great cooking in mind.

To suit your lifestyle

With six widths available, a choice of several models, and a range of great colours we're confident we have just the right Everhot for you, your kitchen and your town or country lifestyle.

Year round comfort and control

Like any traditional heat storage range, the Everhot will gently warm your kitchen. Through the colder months the Everhot will normally be left at cooking temperature 24 hours a day. However, unlike most other ranges, you can easily adjust the temperature and cooking capacity to suit you and the time of year - saving money and creating a more comfortable environment all year round.

Energy saving

For most people energy conservation is very important, either for environmental reasons or purely to save on energy bills. Our cookers are the most efficient heat storage ranges available.

Zero servicing costs

Our smart design means that, with a little care and affection, your Everhot will perform trouble free year after year.

So easy to install

Perhaps ease of installation is crucial? Well, the Everhot is probably the easiest of heat storage ranges to install. All that's required is a standard 13 amp socket. There is no need for external vents or a concrete base and our own expert installation team will install and commission the Everhot for you.

A warm family friend

We know you'll become very attached to your Everhot, in fact some refer to it as a part of the family. So if you move home you'll be pleased to know it can easily be taken with you.

Engineering perfection

Like you, we really care about craftsmanship. Each beautifully engineered Everhot is designed and made in rural Gloucestershire by skilled craftsmen using the best of traditional and modern techniques. In short your Everhot is built to last a lifetime.

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 – such as wind, water, photovoltaic etc.

Choosing i or +

All Everhot storage range cookers have cast iron hotplates. Some models have either an additional cast iron simmer plate (+) or an induction hob (i).

Two zone induction
hob incorporated into
the Everhot 90i, 100i
and 110i models



Why choose induction?

Induction hobs are incredibly efficient and hence cheaper to run compared to gas or ceramic hobs. They work by heating up the metal pan rather than the cooking surface, and this is achieved via a magnetic field coming from under the glass top.

Induction offers precise temperature control and is the safest and quickest method of heating food on a hob.

All Everhots have cast iron hot and simmer plates, but some models have the option of an additional induction hob. This offers extra capacity anytime and an alternative in hot weather.

“Your cooker by far outperforms any other cooker that I have used, from perfect baking, great roasts, succulent slow roast belly of pork crisped to perfection by the fab grill, to the gentle proving of dough and setting of yoghurt. The background heat airs my laundry and has transformed my little cottage, so I could not be more delighted. Added to all this I’ve just discovered that the running costs are as modest as you state.”

**Mr Donaldson,
Lymington**





EVERHOT | 60 SERIES

The natural choice for smaller kitchens

Our first model, and immediately successful when it was launched over 35 years ago, the Everhot 60 has an enduring and broad appeal which is especially popular for homes where space is at a premium.

Being so compact you might expect some compromise, but nothing could be further from the truth.

Yes it is small, but it's also perfectly formed, and it comes packed with features that put larger competitors to shame.

With its two large ovens, cast iron hot and simmer plates and integral grill, the Everhot 60 has the capacity of many of its larger competitors.



EVERHOT | 60

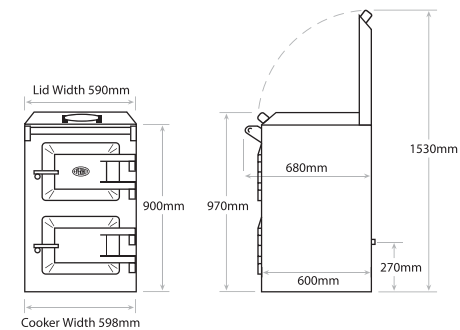
Town or country, this is the perfect choice for the smaller kitchen since the 600mm width will fit a standard 600mm wide cooker space.

Installation is incredibly straightforward since neither flue nor re-enforced floor is needed and it simply plugs into a 13 amp socket, keeping any disruption to a minimum.



The Everhot 60 has a stainless steel digital control box which is typically positioned in an adjacent cupboard.

Everhot 60 Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.



PLAIN
SIMPLE
THE ESSENCE OF
US

EVERHOT



EVERHOT | 90 SERIES

A contemporary classic

The Everhot 90 Series is beautifully designed and elegantly proportioned for the modern kitchen. With two good sized ovens (roasting and slow cooking) and cast iron hot and simmer plates, the 90 series is a perfect choice for families of all sizes.

You have two options to choose from: the Everhot 90+ or Everhot 90i.

The 900mm width makes these cookers the ideal replacement for traditional ranges, often built to this size.

The easy to use controls are accessed from behind the small cast iron door on the front of the cooker.



Everhot 90i in Black

“Some three weeks ago I took delivery of a new Everhot 90. My wife and I are delighted with it. It looks terrific in our kitchen. The ovens and hot plates are really effective. And additionally, the guy who delivered it was a real professional - friendly, efficient and helpful.

The whole experience of my contact with Everhot has been positive. A company run like yours and with staff like yours deserves success.”

**Mr Cunningham,
Durham**



**Duck Confit with
Red Onion Jam and
a Chorizo Reduction**
by The Cotswold Chef

A classic, centuries old, French method of preservation where duck legs are cooked long and slow in olive oil, to produce a delicious 'melt in the mouth' product.

Make several batches in one go and keep in the fridge for a couple of months to enable you to produce delicious crispy duck salads, rillettes or duck pancakes at a moment's notice.

Wonderful served with crushed new potatoes, red onion jam and a smoky chorizo reduction.

For full ingredients and recipe details, please visit the Everhot website
www.everhot.co.uk





EVERHOT | 90+

The Everhot 90+ benefits from an additional cast iron simmer plate conveniently located under a second stainless steel lid.

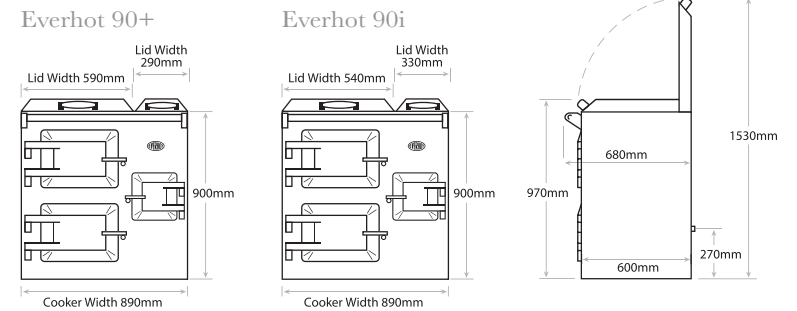
This gives the cooker a beautifully balanced look and provides useful additional cooking space. If you decide that you do not need the second simmer plate switched on continuously, it is a simple task to switch it back on when you need it.

EVERHOT | 90i

The Everhot 90i has an integral two zone induction hob, neatly fitted under the right hand lid.

The induction hob offers you extra capacity at any time and a fantastic solution for those summer days when you simply don't want heat in the kitchen. Induction is unrivalled in terms of control, speed and efficiency.

Everhot 90+/90i Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.



EVERHOT | 100 SERIES

The beautiful family range

There's much to love about the beautifully engineered and elegant Everhot 100 Series, and you have two options to choose from: the Everhot 100+ or Everhot 100i.

The attractive and balanced four cast iron door configuration conceals one oven for roasting,

another for baking/casseroles and the third is a useful plate warming oven. The fourth door reveals the controls.

Under the easy-lift lids are cast iron hot and simmer plates which provide ample cooking surfaces, and the integral grill is incredibly useful in the busy kitchen.



“I came to your mill when I chose my Everhot and was impressed by how friendly and helpful you were. I have an even higher opinion of your company now that I have taken delivery. I cannot praise you highly enough.”

**Mrs D Reed,
Yeovil**

“The Everhot purchase process was efficient and easy from start to finish. The delivery was very well organised and the product is second to none - so much so that my Mother says it is much better than any previous cooker she has had and so easy to control. The bonus is the background warmth which has transformed what was a rather cold kitchen in to the very heart of the house. Needless to say we are delighted.”

**Mr Cheetham,
Warwickshire**



Everhot 100i in Cream



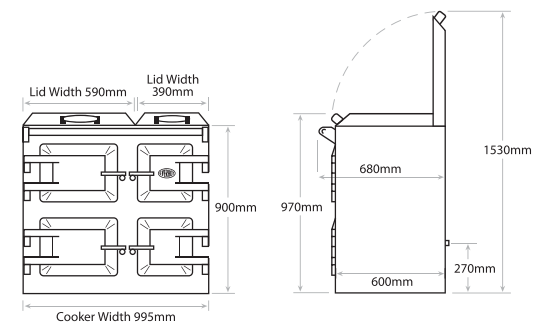
EVERHOT | 100+

The Everhot 100+ has a useful additional cast iron simmer plate concealed under the second, right hand lid. On a day-to-day basis, you may choose to leave it switched off, but for the occasional day when you have a houseful, or if your kitchen needs extra heat throughout the winter months, it will be invaluable. The warming oven on this model is behind the top right door.

EVERHOT | 100i

The Everhot 100i is equipped with a two zone induction hob, fitted neatly under the second lid. With fingertip controls and incredible speed and control, it is an essential modern addition to your classic range cooker. The warming oven on this model is behind the bottom right door.

Everhot 100+/100i Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.



EVERHOT | 110 SERIES

An accomplished cooker

The Everhot 110 Series provides slightly greater oven and cooking space compared to the Everhot 100 and is specifically designed to fit into a 110cm space.

There are two options to choose from: the Everhot 110+ or Everhot 110i

Behind the beautiful cast iron doors you'll find capacious ovens for roasting, baking and slow cooking, and the easy-lift lids conceal good sized hot plates too.

The Everhot 110 is a highly accomplished cooker which is sure to enhance any new kitchen or existing kitchen space.

See specification & price sheet or visit www.everhot.co.uk for full details.



“I am writing to say how pleased we are with our Everhot. It cooks so quickly, is always at the right temperature straight away without having to wait, and it keeps the kitchen lovely and warm. Thank you again for supplying such a brilliant product and for the service we received.”

Mrs A Kent,
Derbyshire



Baked Vanilla Cheesecake

by The Cotswold Chef

A rich and creamy classic 'New York' style baked cheesecake, with a vanilla topping and a simple biscuit base.

This dessert will still have a slight 'wobble' when first cooked, but will firm up to produce a lovely smooth texture once chilled. Delicious served with fresh berries and crème fraiche or ice cream.

For full ingredients and recipe details, please visit the Everhot website
www.everhot.co.uk





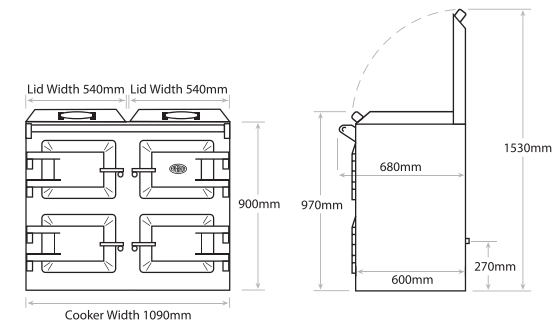
EVERHOT | 110+

The Everhot 110+ offers the classic configuration of cast iron hot and simmer plates under separate lids, both of which are independently controllable. In addition, this cooker has three ovens; ideal for those customers who want to have a roasting, baking and slow cooking set up. The fourth door provides access to the controls of the cooker.

EVERHOT | 110i

The Everhot 110i offers a fascinating hybrid of classic cast iron hotplate cooking, whilst providing the latest in induction technology with its two zone hob – ideal to increase the overall hotplate space or to provide a useful facility during the summer months. This cooker also benefits from three full size controllable ovens.

Everhot 110+/110i Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.





EVERHOT | 120 SERIES

A genuine thoroughbred

The Everhot 120 Series provides an exceptional choice of cooking options and is perfect for family cooking and larger kitchen spaces.

There are two options to choose from: the Everhot 120 or Everhot 120i.

This classic thoroughbred performs superbly, providing both versatile cooking capacity and kitchen warmth. Beautifully elegant and balanced, this appliance has the poise to grace any kitchen, modern or classical.



EVERHOT | 120

The Everhot 120 lets you enjoy the luxury of four ovens and four cast iron hotplates (each being independently adjustable for maximum versatility). So you can have cakes in one oven, roast vegetables in another, a joint in the third and 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. Each of the large top ovens has an integral grill.

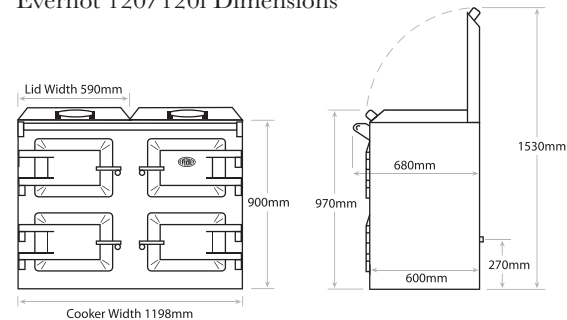
As with the Everhot 60 the control boxes are external and can be conveniently situated in adjacent kitchen units (or on the worktop). This is the ideal cooker for those who require more heat in their kitchen.

EVERHOT | 120i

The Everhot 120i provides you with three ovens - on the left you'll find the roasting and baking ovens, and on the right a slow cooking oven for when you have a houseful. With the 120i the final door conceals all the controls necessary to run the cooker.

In addition to the classic cast iron hot and simmer plates, the 120i incorporates a fantastic three zone induction hob, perfect for hot summer days or to augment the overall cooking area.

Everhot 120/120i Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.

Three zone
induction hob as
incorporated into
the Everhot 120i
and 150i





“We would thoroughly recommend Everhot cookers - the heart of our kitchen. Wonderfully cheap to run and responsively controllable. The dogs love it - great for toast, dry clothes and no oil!”

**Mr Jones,
Shaftesbury**

Everhot 150 in Graphite



EVERHOT | 150 SERIES

The masterpiece of the Everhot range

Everhot 150 Series cookers have the sheer presence and classic lines to complement even the grandest of kitchens. These appliances are quite simply a brilliant and versatile extension to the Everhot 120 Series.

There are two options to choose from: the Everhot 150 or Everhot 150i.

Whether entertaining with friends or cooking large meals for the whole family, the Everhot 150 is a cooker that has the sophistication and capability to master the situation.

However, unlike most other large range cookers, each part of this beautiful appliance can be easily adjusted to suit your cooking and seasonal heating requirements.



Everhot 150i in Cream



EVERHOT | 150

The Everhot 150 has four large ovens and a wealth of cast iron hotplate capacity, as well as two grills, integral controls and a useful resting plate positioned between the hotplates. As with the Everhot 120, this is the ideal cooker for those who require more heat in their kitchen.

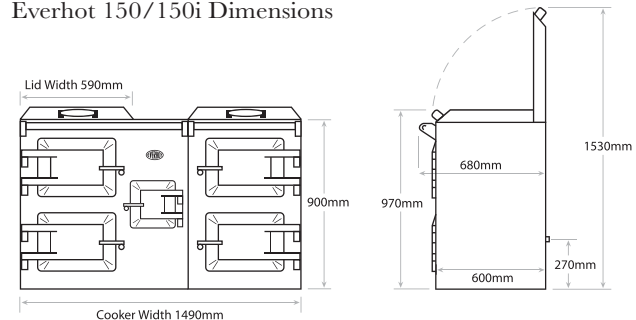
EVERHOT | 150i

Offering the height of technology and classic design, the Everhot 150i has three independently controlled ovens (roasting, baking and slow cooking), an additional plate warming oven, cast iron hot and simmer plates and a three-zone induction hob.

The controls for the Everhot 150i hide neatly behind the centre door, whilst a touch-screen induction hob is revealed underneath the right hand lid. The range delivers real presence into your kitchen and its combination of traditional cast iron plates and high-tech induction was a groundbreaking development by Everhot.

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

Everhot 150/150i Dimensions



See specification & price sheet or visit www.everhot.co.uk for full details.



The cooks' cooker



Phil Vickery MBE is one of rugby union's greatest players. Capped 73 times by England and five times by the British & Irish Lions, Phil enjoyed a memorable career at club and international level. What's more he can cook! Phil proved his culinary skills by winning Celebrity Masterchef in 2011. For someone who is such an advocate of British-made produce, Everhot is the natural choice for Phil. This is why he has chosen an Everhot 120i to take pride of place in his Gloucestershire home.

"Since taking delivery of my Everhot cooker, I have been delighted with its performance. The slow cooking ovens allow me to produce fantastic succulent casseroles, whilst the speed of the induction hob, for a quick meal, is unrivalled."

Phil Vickery MBE, former International rugby player and winner of Celebrity Masterchef 2011.



Michael Bedford's career has spanned some thirty years and he is the proud holder of a coveted Michelin star. His early career included working with prestigious chefs such as Gary Rhodes, Pierre Koffmann and Raymond Blanc. In 2000 he and his family moved to Gloucestershire to set up a pub restaurant, The Trouble House in Tetbury, which was one of the very first of this type of establishment to win a Michelin star.

Michael is now Head Chef at The Painswick Hotel, but is also to be found at our open days, cooking on the EVERHOT. Having experience of many different cooker brands over his career, he was immediately impressed with our cooker.

"Apart from its obvious style, I love the Everhot's versatility, the mix of cast iron hot plates and induction and the sheer fact that it is not a battle to maintain temperature at any of the cooking zones. Whilst it is a domestic appliance, it has massive appeal to professional chefs."

Michael Bedford

Additional right hand simmer plate as incorporated into the Everhot 90+ and 100+ models





We are green even when you scratch below the surface. Everhot was conceived by a Gloucestershire mill owner to make use of the small amount of spare energy produced by his water turbine. This principle of conserving energy is at the heart of Everhot's design philosophy.

Everhot also believe in local manufacturing and offsetting any damage our manufacturing causes. To this end all our cookers are assembled in Gloucestershire from parts that are almost exclusively supplied from the UK using energy that we largely generate ourselves.

Our Head Office at Coaley Mill is powered by a 25kW water turbine which was installed in 1978 and we supplement this with a heat pump and a 10kW solar array.

The Everhot factory is a new BREEAM (*Building Research Establishment Environmental Assessment Method*) 'Excellent' rated building which has been further enhanced by the fitting of a 50kW solar array. To make sure any energy shortfall is accounted for we have recently planted 10,000 native trees on a 12 acre site within one mile of our factory – we can genuinely say we are a carbon negative company by a considerable margin.

“The Everhot has positively revived my enthusiasm for cooking after a decade in the doldrums. I think the design is brilliant and definitely ‘form following function’. Indeed it is the first cooker for which I have no criticism nor frustration. It is always ready to use, versatile, forgiving, handsome and silent.”

**Dr Thompson,
Somerset**

Do you generate your own power?



Skilled craftsmanship at our Gloucestershire factory



Our 50kW solar array on the Everhot Assembly Plant



Our native woodland plantation a mile from the Everhot factory

Whether you generate power via solar, wind or water power or, like the vast majority of people, use the national grid, it makes sense to choose an appliance that has been designed to minimise energy consumption. Not only does the Everhot use a small amount of power, it uses it in a way that suits electricity generation. It trickle feeds small amounts in, rather than demanding large spikes of electricity which overloads both home producers and national networks. Obviously reducing energy consumption directly feeds through to lower running costs.

If you are one of the many thousands of households who have invested in solar panels (or wind or water power) you probably have an active interest in how your energy is being used and are benefitting from the government's FIT scheme (feed in tariff).

As well as getting paid for generating electricity there is a large financial benefit in using that energy in your own home.

An Everhot range cooker provides controllable kitchen heat and cooking throughout the year and was specifically designed for use with renewables.

A 2 oven Everhot plugs into a standard 13 amp socket and uses on average 500W of energy. This closely matches the output of a 4kW solar installation, as well as having the ability to 'sleep' at night when solar is unavailable and wake up with the sun. By replacing an existing oil-fired range large savings can be achieved whilst still receiving the government's FIT tariff.



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