

MADE IN CORNWALL

Loved Countrywide



Heritage
RANGE COOKERS®



ABOUT US

We've been in the heating business since the mid 1970's, and for the past 25 years we've been designing, developing, manufacturing and installing Heritage Range Cookers from our family-run workshop in Cornwall. An innovative design, quality craftsmanship, and traditional solid build has established our reputation for reliability countrywide. Based in the well known market-town of Liskeard in Cornwall, it was our county that inspired the Heritage Range Cooker.

At the peak of Cornwall's mining prominence, the county became responsible for another pioneering achievement, the Cornish

Range. One of the most ornate and efficient heating and cooking ranges in the country, the Cornish Range featured distinct designs from the town foundry that cast it.



Nearly 200 years later, we believe the spirit of the original Cornish Range lives on in our Heritage Range Cookers.

Each Heritage Range Cooker is hand built to your specification by a skilled team of engineers at our workshops in Cornwall.

We've sourced the best British-made components for each cooker, and when we couldn't buy British, we've carefully sourced alternatives of the highest quality.

Contact us for a quote or arrange a visit to our showroom and workshop in beautiful Cornwall. A full range of operational Heritage Range Cookers are on display, and our team is looking forward to helping you choose, customise, and order your dream Heritage Range.

Why Choose Heritage?



- **At Home in Every Kitchen** – From the 500mm wide Uno to the 1450mm wide Grande, there's a model fit for your kitchen. We have 9 different models to choose from across our oil-fired and electric ranges.
- **Hassle-Free Heating** – Choose an oil-fired Heritage with a modern integrated boiler and have enough heating potential for up to 25 radiators.
- **Designed to Last and Last** – We use premium materials, components from leading manufacturers and a time-tested design. Our technicians can help you with everything from repairs to recipe book suggestions.
- **A Classic Exterior with a Modern Heart** – Heritage Range Cookers combine the solid build of a traditional range cooker with modern pressure-jet burners, high-tech thermostats, and the ultimate level of control.
- **The Taste of Heritage** – Our moisture-and-flavour-trapping design, increased roasting and hotplate capacity, and fast response times promise perfect home cooking.
- **Your Range, Your Choice** – Each Heritage Range Cooker is hand built for your needs. Options include oil-fired and electric, and a colour palette to suit every taste.

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Is Oil my only option?

Many want a fuel that suits their lifestyle and is also good for the planet. Oil has a bad name due to older appliances that smell of oil, are expensive to run and emit a high volume of volatiles into the atmosphere.

However, the desire to have a range cooker is like no other.

So - is it possible to reduce your Carbon footprint while using a range cooker?

Yes, with Heritage it is!

Oil

At Heritage cookers, we have been running on Bio-Fuels and other derivatives for the past 25 years. With the advent of new forms of Carbon Neutral Fuels, we have a great track record for making a product that will work on all modern fuels, quietly, efficiently, and in a clean way that makes it easy to use.

Electric

Cooking only electric range cookers are a great option for those that want ultimate control, don't want to have regular servicing and don't have oil. Our electric cookers are some of the most efficient and yet responsive cookers on the market. Thermostatically controlled and up to temperature within 30 mins, you will never be short of cooking capacity.



Oil



Electric



VS

Highly fuel efficient

Easy to install

Up to 25 radiators

Plug & play

Bio-Fuel compatible

13 Amp supply

3Kw to the room

1.5Kw to the room

30 Mins to heat up

30 Mins to heat up

Oil

Oil-fired Heritage Range Cookers combine the classic looks of a traditional range with modern pressure-jet burners for responsive and efficient cooking and heating.

Not only are Heritage Cookers incredibly efficient at keeping in the heat, they're also excellent at trapping in moisture and flavour for that distinctive and delicious range-cooked taste.

Oil

Uno

The cooker that can
fit in anywhere.





Uno

The Uno is a 'one of a kind' unit. Capable of running up to 5 radiators and hot water in a 500mm wide unit. Ideal for narrow boats and smaller kitchens where space is a premium.

SPECIFICATION

Cook	1 Oven, 1 Hotplate No Boiler
Plus	1 Oven, 1 Hotplate Plus Hot Water & 1 Rad
CH	1 Oven, 1 Hotplate Plus Hot Water & 5 Rads



Our smallest range cooker, the Heritage Uno, packs a lot into its size with the potential to heat 5 radiators, provide plenty of hot water, and be the star of the kitchen.

The Uno has an extra-large hob, a full-size oven and measures in at a slim-fit 500mm wide for easy installation in even the smallest kitchen or houseboat.

With the ability to run a small heating system and provide plenty of hot water, the Uno is perfect for smaller heating systems and a popular choice for narrowboats and widebeams.

Available in 3 models, Uno Cook, Uno Plus & Uno CH, all 3 models have 1 oven and 1 hotplate.

The Uno Cook is a cooking only appliance with a zone-heated hotplate that enables you to arrange 3 pans on the hotplate and control the temperature by moving the pans closer to the rear for boiling and closer to the front for simmering.



The oven located behind the bottom door is thermostatically controlled and is the same size as our larger models. This can reach cooking temperature within 20 mins and be roasting within 30 mins.

During the colder months, the cooker burner can be switched to 'continuous' for a constant background warmth in the kitchen and fast response times.

Alternatively you can have it on as a timed appliance and benefit from the cooker being cooler in the summer months.

The Plus and the CH are the same on the cooker side but have the addition of the back boiler. The Plus can run hot water and a large heat leak radiator, while the CH can run up to 5 radiators. This is controlled via the same burner.

The Uno has been a firm favourite in the boating industry for many years and is a great addition to any sized boat or house.

If used on a boat, it's recommended that the Uno boiler models are used in conjunction with a 'skin tank' in order to dissipate the heat during the warmer months. This gives you greater control to be able to use the cooker in the summer.

During the colder months, the boiler models make cooking and heating a dream.

Alternatively, if you are looking for the ultimate boiler control and efficiency in a smaller sized unit, the 'Compact' is an appliance to consider.

A Brief Rundown

1. The Uno Cook - A single oven, single hotplate cooker only. This is a great unit if all you want is a small single sized cooker to give room heat and a reliable cooking source.
2. The Uno Plus - The same single oven, single hotplate cooker but this time with a back boiler that can run hot water and a large radiator as a heat leak.
3. The Uno CH - This is the Uno that can do it all. Same cooking ability but with a back boiler to run up to 5 radiators.

Oil

Compact

The controllability of a modern
range cooker in
a traditional size.





Compact

Capable of running full central heating systems, including hot water and up to 12 average size radiators, this small range can give you the power of something much larger.



SPECIFICATION

Duo

2 Ovens, 2 Hotplates
No Boiler

Duette

2 Ovens, 2 Hotplates
Boiler up to 12 rads + Hot Water



With similar traditional looks to the Standard but built onto a smaller chassis at either 840mm or 900mm wide, the Heritage Compact offers more versatility to fit an awkward space, a smaller kitchen or even a houseboat.

Fast response, amazing heat-retention, and the benefits of cooking with indirect heat make cooking with the Compact a pleasure. This cooker is a direct replacement for the Rayburn Royal, Regent, 480k models and more. Given its size, it can fit into many of the original cottage fireplaces.

The main oven can be at roast temperature (175°C) within 30 mins, so there is no need to worry about leaving the cooker on during the summer.

One of the biggest reasons cooking on a range cooker is so good is because of the moisture retention, keeping your food moist, trapping in the flavours and giving you your recipes as intended. From cakes to roast and everything in between, the Compact can cook it all.

With 2 full size ovens, you will

never be short on cooking capacity. The main oven reaches the desired temperature, while the lower oven is roughly half the temperature, giving you a great slow roast oven.

When compared to the older style wick burner cookers, Heritage cookers are far more economical. Many customers find their fuel bills have been halved*, when installing a Heritage cooker.

(*when compared, 'like for like')



The high levels of insulation, coupled with modern pressure jet burners and controllable timers give an unparalleled response time and efficiency.

The water boiler is manufactured with an innovative tube design and is one of the best seen in a range cooker, which results in a quiet, efficient heating unit.

If leaving the cooker off during the summer, the boiler will continue to operate via the heating or hot water timers as the boiler is completely separate.

We have designed our cookers to work on a direct air feed. This means you get quiet operation and you keep the heat in the kitchen where you want it, rather than having a large hole for ventilation in an outside wall.

The Compact can be paired with a timer. If you have a timer you can set the cooker come on in the morning before you get up, giving you the ability to have the kettle boiling and ready for you to start your day.

A Brief Rundown

1. The Compact Duo - A 2 oven cooking only option, with a single burner, 2 ovens and 2 hotplates - can be paired with a programmer for extremely versatile, economic cooking and room heating.
2. The Compact Host - A 2 oven cooker like the Duo, with hot water capability which is operated by an independent burner. There is an amazing amount of hot water produced, dependent on cylinder type and size. The cooking and domestic hot water are both fully programmable and thermostatically controlled.
3. The Compact Duette (Boiler sizes 40, 50 or 70,000 BTUs) - A 2 oven cooker like the Duo and Host, however this model can also run radiator systems ranging between 0-12 radiators, while also heating a hot water cylinder.

Oil

Standard

Classic, controllable
and powerful - a joy to use.





Standard

A house becomes a home with
the Standard.
Timeless, controllable &
powerful.



SPECIFICATION

Lorem ipsum dolor sit amet,

Trio

3 Ovens, 2 Hotplates
No Boiler

Duette

2 Ovens, 2 Hotplates
Boiler upto 25 Rads + HW

Based on the original style and traditional build quality, the Heritage 'Standard' is a cooker with some unique features. It boasts 2-3 ovens, 2 large hotplates and comes with boiler options (if required), for hot water and central heating up to 120,000 BTUs, which can be used in conjunction with under-floor central heating, pressurised systems, unvented hot water cylinders, multi-coiled thermal stores and accumulators.

Each oven can take up to 6 standard trays (34 x 19cm approx). Each hob takes 3 average saucepans, simmer (right hand) or boiling (left hand), which provides huge capacity and great versatility when cooking. When you start cooking with a range for the first time, we recommend you get yourself a reliable guide which takes the mystery out of what is a very simple, but better way of cooking. 'The Country Range Cook Book' by Carole Bowen is a good start.

The older style Aga was a timeless friend of the family. Capable of doing all the cooking, clothes drying, toasting and warming the



kitchen. A house became a home with an Aga. The Standard offers the same but for half the running costs. From cold you can have the main oven up to a roast temperature within 30 mins. Or leave it on for 'on demand range cooking'.

Hand-built and hand finished in our workshops in Cornwall, the Heritage Standard uses a combination of cast iron, heavy section steel and quality ceramics for durability and high levels of heat retention. We've sourced components of the highest quality from the best brands like Honeywell, Bentone, Danfoss, and Sterling to ensure a long life and easy servicing.

Featuring 2 or 3 full-size ovens and heating potential for up to 25 radiators, the Standard promises anything but standard heating.

With options of either 1060mm or 975mm wide, the Standard is a good fit for most kitchens. The traditional appearance belies the sophisticated technology inside that gives you traditional Aga-style cooking for much lower running costs, and with much greater control.

The Heritage responds quickly to instruction; from cold, it's cooking within 15 minutes and 10 minutes later roasting temperatures are achieved in the main oven. The lower oven operates at around half the temperature of the top oven. Unlike many older ranges, once the oven thermostat is set on the Heritage, the temperature will stay there as long as required. With the Trio model, the third oven operates at a temperature between the other 2 ovens.



A Brief Rundown

1. The Standard Duo - A 2 oven cooking only option, with a single burner, 2 ovens and 2 hotplates - programmable for extremely versatile, economic cooking and room heating.
2. The Standard Trio - A 3 oven cooker only that gives you the ability to have a baking or warming oven in addition to the 2 main ovens. Programmable and simple to use.
3. The Standard Duette (Boiler sizes 60 - 120,000 BTUs) - A 2 oven cooker like the Duo, however this model can also run radiator systems ranging between 0-25 radiators, while also heating a hot water cylinder.

Oil

Grande

A cooker pushing the boundaries to the max.







Grande

The Heritage Grande is designed to give you maximum cooking capability & a powerful boiler.

SPECIFICATION

Quadette

4 Ovens, 3 Hotplates*
No Boiler

Duette

4 Ovens, 3 Hotplates*
Boiler upto 25 Rads + HW

*Ceramic Domino Hob Option Available



The Heritage Grande responds quickly; from cold, it is cooking within 25 minutes. A further 20 minutes and roasting can be achieved in the main oven.

All 4 ovens are a generous 500mm deep, 345mm wide, and 270mm high and can take up to 6 standard trays (34cm x 19cm) or 3 large trays. The Grande comes with 2 hotplates and 1 larger square griddle plate on the left-hand side, or an optional 2-ring ceramic insert. Each hob takes 3 average saucepans, simmer (right hand) or boiling (left hand) for extra capacity and versatility.

During the colder months, the cooker burner can be switched to 'continuous' for a constant background warmth in the kitchen and fast response times. In warmer weather the 'timed mode' on your Heritage Grande keeps things fuel and cost efficient, but still responsive.

With the option of a Griddle plate or a ceramic domino hob, you will never be short of cooking capacity on the top of the Grande. In the summer you

can leave the cooker off, but still benefit from the domino hob to boil or simmer.

In the winter you have the ability to leave your cooker on and benefit from the heat into the room, whether using the timed function or on 24/7 for that continuous drying ability that range cookers provide.

The ovens can be tailored to suit your lifestyle too. From our workshops in Cornwall, the Grande will be set to give the maximum possible power to all



ovens, however we can set the 2 left hand ovens to a lower temperature giving you more control for warming if desired.

The Grande can be paired with a variety of modern heating systems including underfloor systems and/or conventional radiators and solar cylinders.

Heritage offers the widest choice of flues available for your convenience. The Grande will work with either a conventional flue (which can be connected into a chimney with a lining or a prefabricated sectional system). A fan flue can give you even more possibility for you to have a Heritage in your home.

There are 6 high efficiency boiler models available for pairing with the Heritage Grande. The original Heritage heavy tubed boiler with Sterling burner is a well proven combination.

We are confident the Grande can prove to be a real workhorse for your kitchen. Speak to our team to find out the right system for you.

A Brief Rundown

1. The Grande Quadette - A 4 oven cooker with a single burner - programmable for extremely versatile, economic cooking and room heating. With the additional option of a griddle plate or a dual ceramic domino hob.

2. The Grande Duette (Boiler sizes 40, 60, 80, 100 or 120,000 BTUs) - A 4 oven cooker like the Quadette, however this model can also run radiator systems ranging between 0-25 radiators, while also heating a hot water cylinder. The water boiler is manufactured with an innovative tube design and one of the best ever seen in a range cooker which results in a quiet, efficient heating unit.

Designed with ease of use in mind, cooking, heating and hot water functions are all completely independent, with no heat transference from boiler to cooker or vice-versa. Just choose which function is required and for how long and the programmers do the rest. With the additional option of a griddle plate or a dual ceramic domino hob.

Electric

Heritage Electric cookers combine the 'ease of use' of a modern cooker, with the traditional abilities of a range cooker.

With no regular servicing required and minimal installation, never has it been easier to install a range cooker.

Electric

Compact

A cooker that
doesn't know its size.





Compact

A 2 oven powerhouse with the ability to 'wow'. Easy installation with 2 x 13amp sockets.

SPECIFICATION

Compact Electric

2 Ovens
2 Hotplates



Based on the original style and build quality of the oil cookers, the Compact Electric is a range cooker that gives a great cooking capacity and power in a small cooker.

Available with 2 ovens or with a third smaller storage area, the Compact will help you to wow your family and friends.

Cooking

Baking is so simple on the Electric Compact due to the independent control to both ovens. Simply turn the oven to the desired temperature, leave the cooker to stabilise for 20 mins and put in your cakes, bread or biscuits, knowing that the all-round even oven temperature will take care of the rest.

The ovens are a generous 500mm deep, 345mm wide, and 270mm high and can take up to six standard trays (34cm x 19cm) or 3 large trays. So when it comes to doing a roast, getting a large bird of your choice in the oven is straight forward!

Leaving the lower oven on a low temperature gives you an ideal place to keep food warm until you are ready to serve.



When using the hotplates, the boiling plate on the left hand side will maintain a steady temperature while the right hand simmering plate will help you to keep your gravy at a consistent temperature.

Operation

Using simple switches and thermostats, the controls are very easy.

A simple push button for the grill enables you to achieve fast temperature in the top oven or to be able to grill toast & bacon on a weekend morning.

The ovens and/or hotplates, when left on, provide background warmth in the kitchen.

The temperature may be set to a comfortable level of your choosing which will provide a gentle warmth in your kitchen. In the warmer weather simply switch the cooker off or reduce the temperature and rely on the top oven heating up within 30 mins from cold. From cold, the left hotplate will reach boiling within 10-15 mins.

Installation

An electric Compact runs off 2 x single 13amp plugs which requires 2 x single 13amp sockets. These can be fitted adjacent to your cooker in the cupboards or kick space.

Once your local electrician has taken care of this for you, we can deliver the cooker into position and then you are good to go.

As standard, the Compact comes with open oven vents on the top of the cooker, which are designed to work in conjunction with a regular kitchen extractor.

The oven can be vented via a fan outside should you wish to remove the cooking smells completely.



Electric

Standard

A familiar look with
effortless ability.





Standard

With 2 or 3 ovens, the Standard gives you a real workhorse in a unit the size of an Aga. Range cooking at its finest.

SPECIFICATION

Standard Duo

2 Ovens
2 Hotplates

Standard Trio

3 Ovens
2 Hotplates



The Heritage 'Standard' electric is a cooker with some big features. Available in a 975mm or 1060mm size. It boasts 2 or 3 full sized ovens, 2 large hobs and a grill, all independently controlled.

Cooking

Like the Compact, baking in the Standard is so simple with the independent control to all ovens. Simply turn the oven to the desired temperature, leave the cooker to stabilise for 20 mins and put your cakes, bread or biscuits or anything else in, knowing that the all-round even oven temperature will take care of the rest.

The third oven can be used in the same way as the lower right, with the same 230°C max temperature, or keeping it on low as a plate warming oven gives you an ideal place to keep food warm until you're ready to serve. It can even be used as a bread proving oven on low.

All ovens are a generous 500mm deep, 345mm wide, and 270mm high and can take up to 6 standard trays (34cm x 19cm) or 3 large trays. So when it comes to doing a roast, getting a large bird of your choice in the oven is straight forward.

When using the hotplates, the boiling plate on the left hand side will maintain a steady temperature while the right hand simmering plate will keep a pan simmering at a consistent temperature.

Operation

Using simple switches and thermostats, the controls are



very easy. A simple push button for the grill enables you to achieve fast temperature in the top oven or to be able to grill toast & bacon on a weekend morning.

The ovens and/or hotplates, when left on, provide background warmth in the kitchen.

The temperature may be set to a comfortable level of your

choosing which will provide a gentle warmth in your kitchen.

In the warmer weather simply switch the cooker off or reduce the temperature and rely on the top oven heating up within 30 mins from cold. The left hotplate will reach boiling within 10-15 mins from cold.

Installation

An electric Standard, even with 3 ovens, still runs off 2 x single 13amp plugs which requires 2 x single 13amp sockets.

Once your local electrician has taken care of this for you, we can deliver the cooker into position and then you are good to go.

The Standard also comes with open oven vents on the top of the cooker, designed to work in conjunction with a regular kitchen extractor.

The oven can be vented via a fan outside should you wish to remove the cooking smells from the room completely.

We want to make your range cooking experience a pleasure. Give us a call to discuss anything you may like to know.



Electric

Grande

The entertainer
of the family.







Grande

The Heritage Grande electric is designed to give you maximum cooking capability and a fast response.

SPECIFICATION

Grande Electric

4 Ovens
2 Hotplates
Domino Induction Hob



The Heritage Grande Electric gives you impressive cooking capability, fast response and amazing heat retention. Individual oven and hotplate controls make cooking with the Grande Electric a dream.

Available as a 4 oven cooker, with an induction domino hob the Grande gives you the maximum in controllability and power.

Cooking

Whether you are cooking, baking, proving, or just warming, the Grande has you covered. Simply turn the oven to the desired temperature, let the cooker stabilise for 20 mins and put your food in, knowing that the all-round even oven temperature will take care of the rest.

All 4 ovens are the same depth as our other sizes 500mm deep, 345mm wide, and 270mm high and can take up to 6 standard trays (34cm x 19cm) or 3 large trays. So when it comes to doing a roast, getting a large bird of your choice in the oven is straight forward.

Leaving the lower oven on a low temperature gives you an ideal place to keep food warm until you're ready to serve.

When using the hotplates, the boiling plate on the left hand side will maintain a steady temperature while the right hand simmering plate help you keep your pans at a consistent temperature.

The induction domino hob makes it easy to do some eggs or boil a kettle in the morning without having to turn the main hobs on.



Operation

Using simple switches and thermostats, the controls are very easy.

A simple push button for the grill enables you to achieve a fast roast temperature in the top oven or to be able to grill toast & bacon in a morning.

The ovens and/or hotplates, when left on, provide background warmth in the kitchen. The temperature may be set to a comfortable level of your choosing which will provide a gentle warmth in your kitchen.

In the warmer weather simply switch the cooker off or reduce the temperature and rely on the top oven heating up within 30 mins from cold. The left hotplate will reach boiling

within 10-15 mins from cold.

Installation

An electric Grande runs off 2 x single 13amp plugs which requires 2 x single 13amp sockets. It will also need a 16amp supply for the induction hob.

Once your local electrician has taken care of this for you, we can deliver the cooker into position and then you are good to go.

As standard, the Grande comes with open oven vents on the top of the cooker, designed to work in conjunction with a regular kitchen extractor.

The oven can be vented via a fan outside should you wish to remove the cooking smells completely.

Technical Info & Options

We want to ensure you have your dream cooker working to its full potential in your home.

We hope that the information in these pages will help you to understand your options, however if you need any support please feel free to call us.

Enamel Colours

One of the reasons why our cookers look so good is they are glass enamelled, giving you a glossy depth finish that lasts with the cooker for decades. However, one of the largest decisions when choosing a Heritage is the colour. We have a wide range of 20 vibrant colours to pair with the dream kitchen you have always wanted.

Our Standard range of colours below include some firm favourites and work well with most kitchens. Whether it's timeless Cream or Royal Blue that adds a wonderful depth to your kitchen, there is a great choice.

Standard Colours



Black



Pewter



Grey



Pearl



Cream



Jade



Fir Green



Royal Blue

Special Colours



Aubergine



Red



Coral



Sunflower



Sage



Pistachio



Peacock



Rose Pink



Slate Blue



Wedgewood



Duck Egg



White

Our special colours add that 'Wow' factor to any kitchen. Paired with a wonderful Rose Pink or a Sunflower yellow, your kitchen will be the main talking point when entertaining.

When it comes to making that decision, please ask us for a couple of metal enamelled colour swatches. Seeing the actual colour in your kitchen can often help in making the right choice.

What Options Are Available?

We have many options that you can pair with your cooker. Whilst the most obvious are the types of 'Domes' and 'Electric Hob' or 'Griddle', there are many more. Speak to our sales team to find out more.

Domes



Standard Cast



Lightweight Chrome

Ceramic, Induction or Griddle



As standard the Oil Grande comes with a Griddle Plate or, as an optional extra, a Ceramic Domino hob as seen here.

All Electric Grande cookers come with an Induction Domino hob, but can come with a warming plate if required.

Which Size Cooker?



840mm Compact

The 840mm Compact is a direct replacement for some of the older Rayburns out there, but this is available in a 900mm unit to suit some of the more modern size units like the 400 series.



900mm Compact



975mm Standard

The 975mm Standard is our equivalent to the Aga sized unit, but this is available in a 1060mm unit which can replace the Rayburn 800 series and the Alpha cookers.



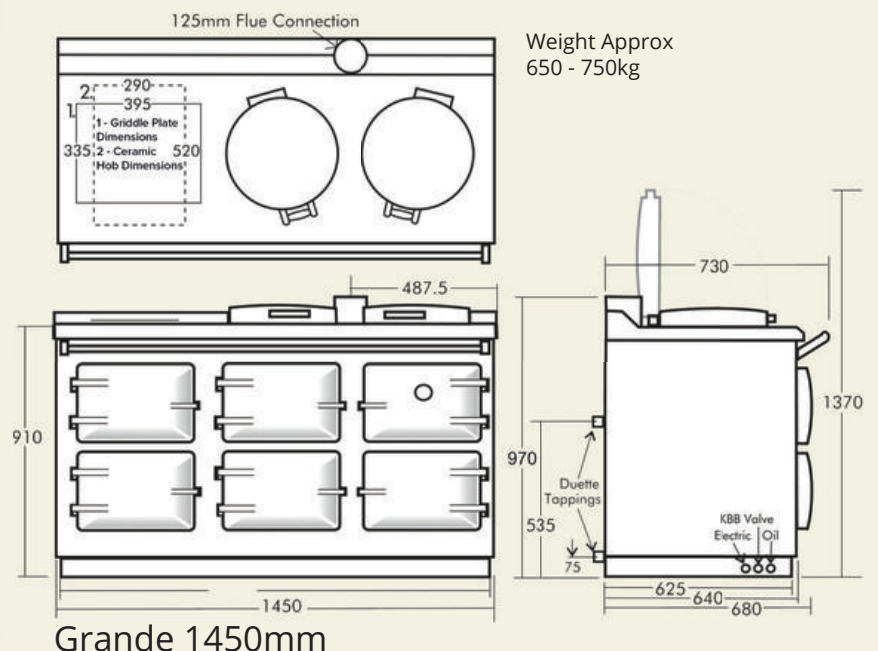
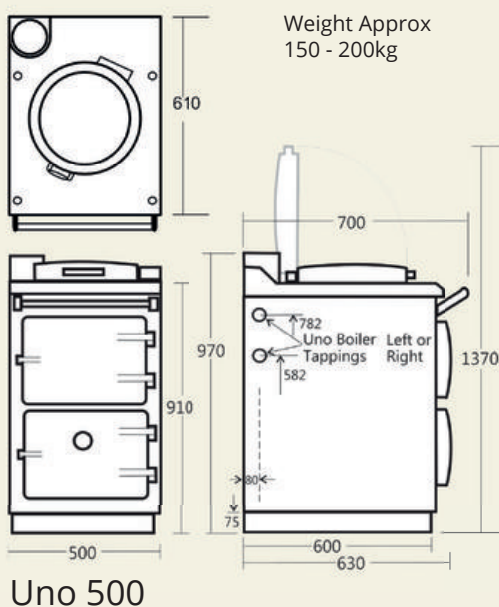
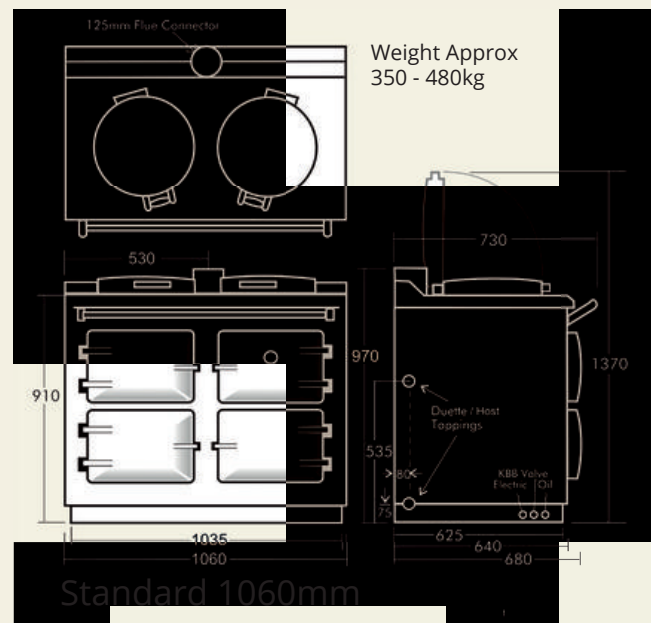
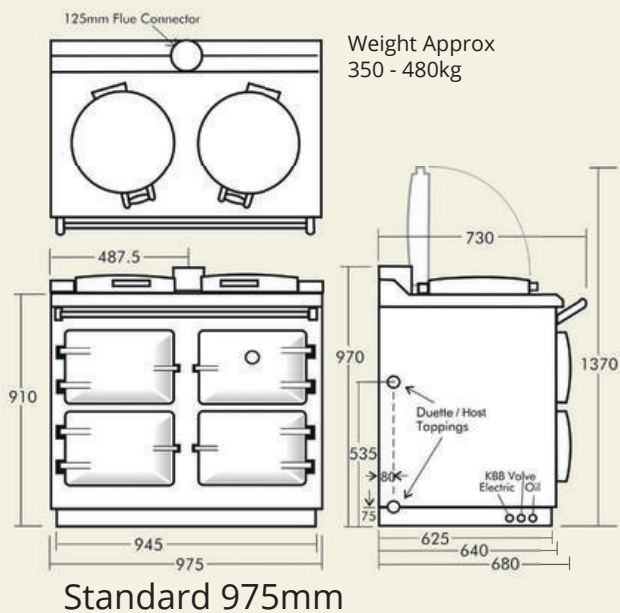
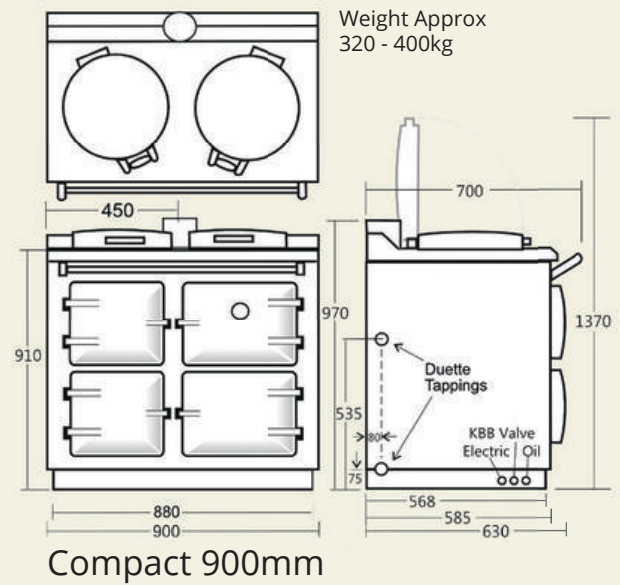
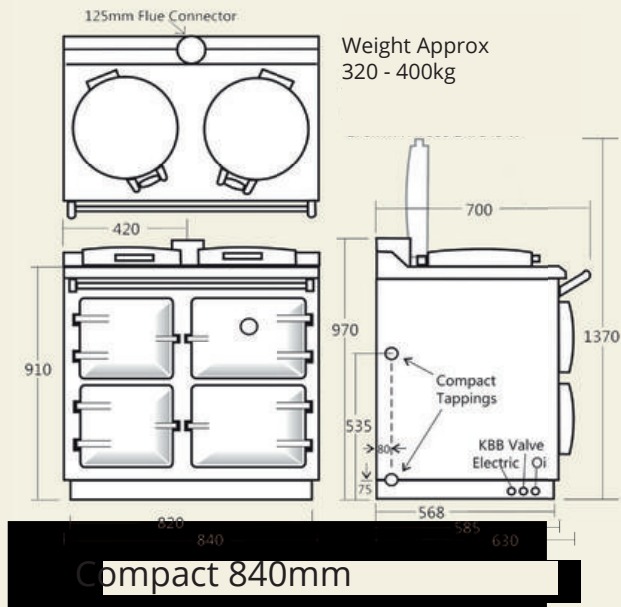
1060mm Standard

The 1450 Grande is similar in size to the old Agamatic units and provides 4 ovens and a large boiler if required. Can also come with a Ceramic Domino Hob.



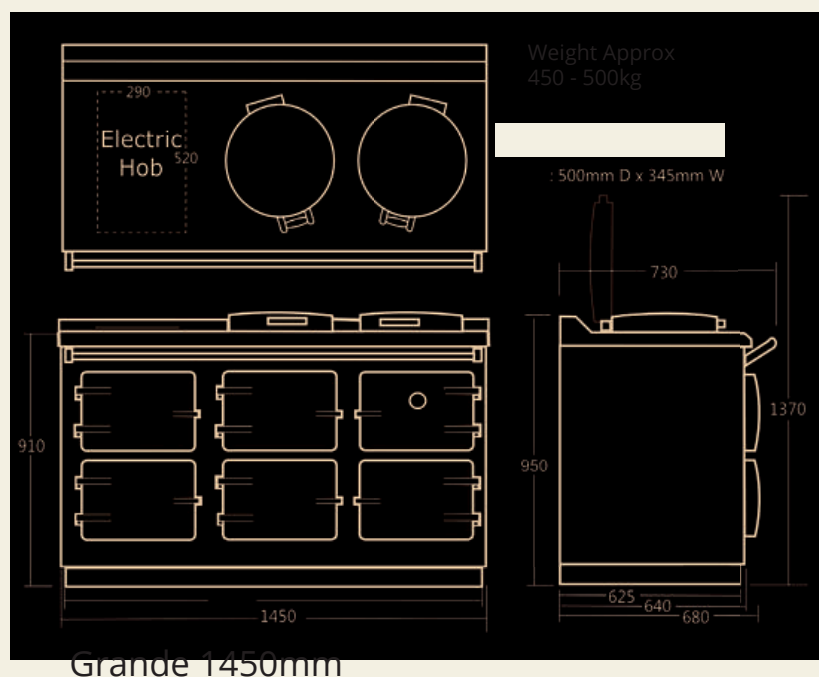
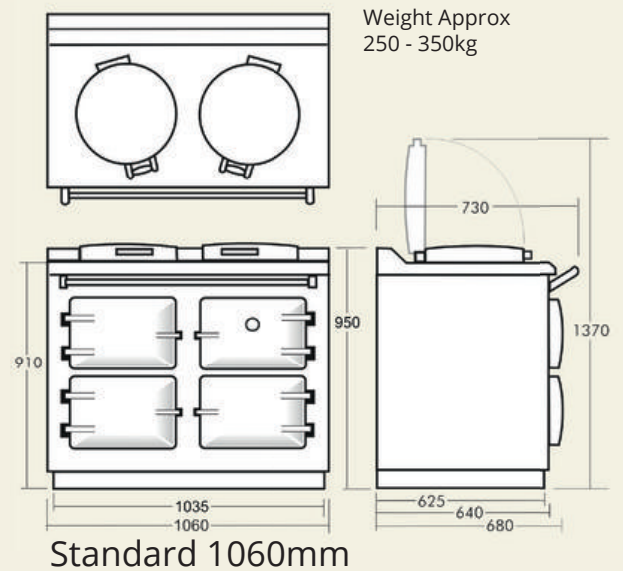
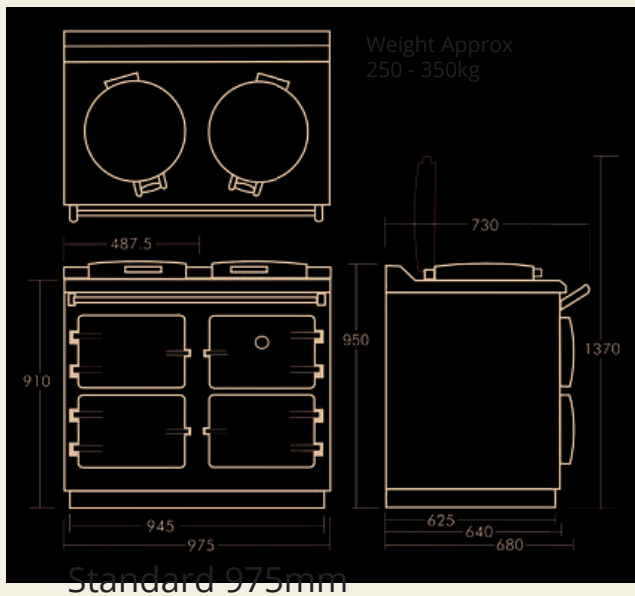
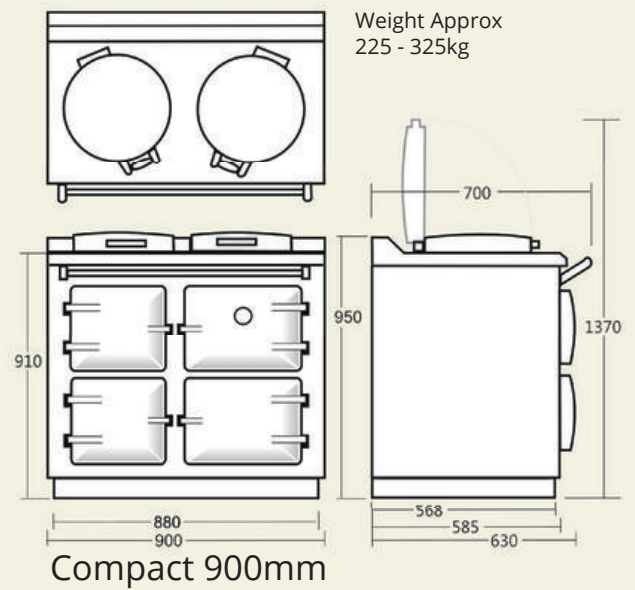
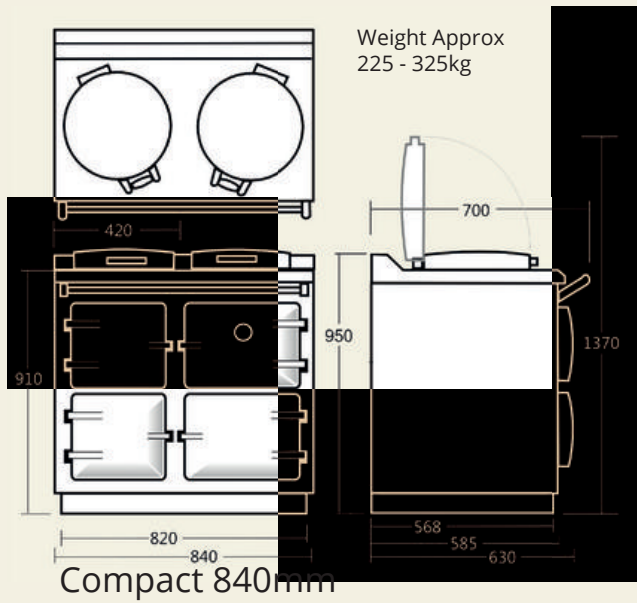
1450mm Grande

Technical Dimensions - Oil



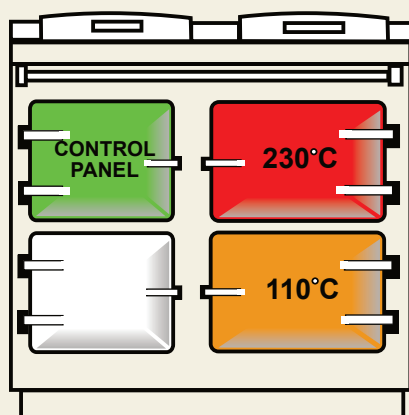
Clearances - Do not build in sides or top of cooker.
Allow 25mm to kitchen units - Min 10mm to Wooden Worktops - 3mm to Granite or Composite Stone

Technical Dimensions - Electric



Oven Temperatures - Oil

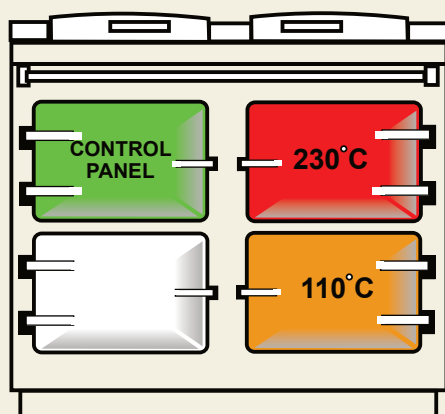
Compact
840/900mm wide



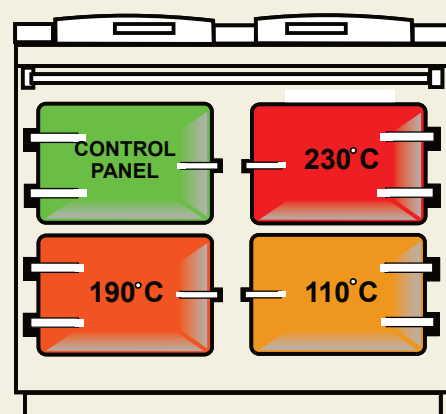
Duo/Duette 2 Oven

All ovens measure
270mm (H), 500mm (D), 345mm (W).

Standard
975/1060mm wide

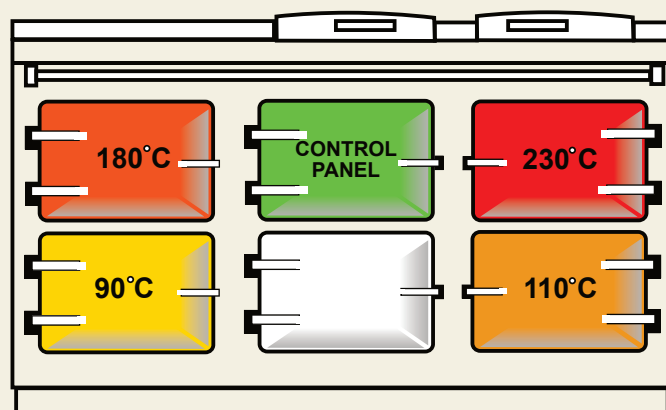


Duo/Duette 2 Oven



Trio 3 Oven

Grande
1450mm wide

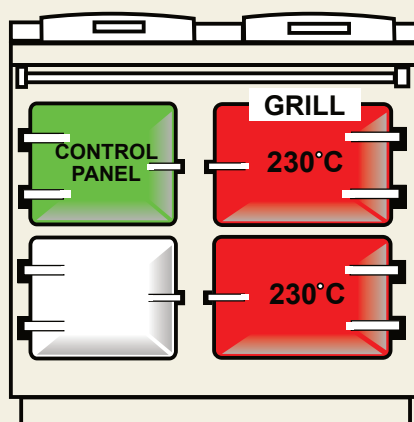


Quadette & Duette 4 Oven

Maximum oven temperatures dependant on flue draught, fan flue options and other installation factors.
Bespoke cookers - some sizes and outputs according to your requirements.
We reserve the right to change design and specification without prior notification.

Oven Temperatures - Electric

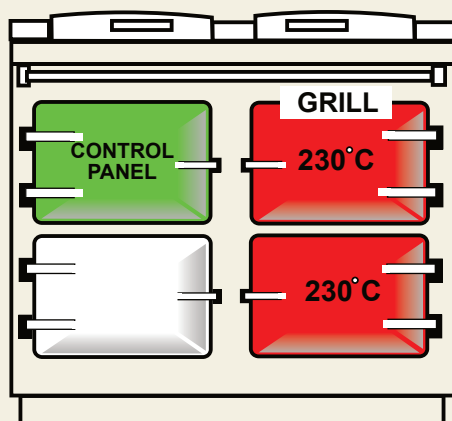
Compact
840/900mm wide



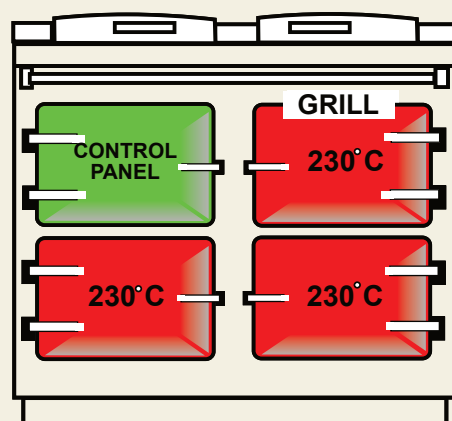
Duo 2 Oven

All ovens measure
270mm (H), 500mm (D), 345mm (W).

Standard
975/1060mm wide

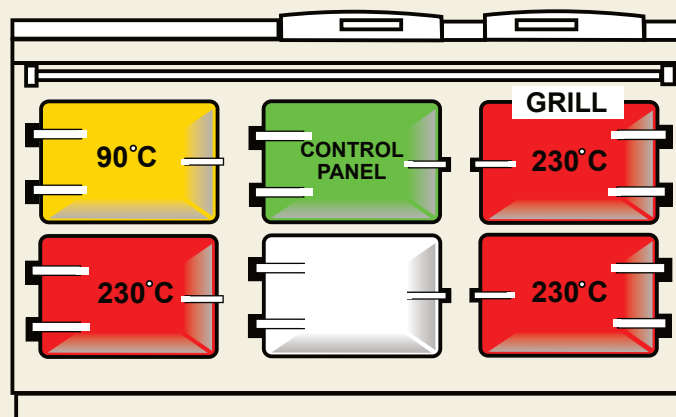


Duo 2 Oven



Trio 3 Oven

Grande
1450mm wide



Quadette 4 Oven

Maximum oven temperatures dependant on room temperature and other installation factors.
All cookers are fitted with independent grills in top main oven.
Bespoke cookers - some sizes and outputs according to your requirements.
We reserve the right to change design and specification without prior notification.
Each oven & hotplate are thermostatically controlled. Simply plug into suitable electrical supply sockets.

Comparison Chart - Oil

Model	Uno	Compact	Standard	Grande
Ovens	1	2	2/3	4
Hotplates	1	2	2	2 + Griddle or Ceramic Option*
Burners	1	1/2	1/2	1/2
Radiators	Up to 5#**	Up to 12**	Up to 25**	Up to 25**
Hot Water	Yes	Yes	Yes	Yes
Flue Option	Open Flue	Open Flue/ Fan Flue	Open Flue/ Fan Flue	Open Flue/ Fan Flue
Smart Heating Control	No	Yes	Yes	Yes
Bio-Fuel Compatible##	Yes	Yes	Yes	Yes

*Grande comes with griddle plate as standard. Ceramic hob as optional extra.

**Average sized radiators. System needs to be sized by a qualified engineer.

#Uno boiler is a back boiler only and therefore is not suitable for S Plan type control system.

##All Heritage cookers are suitable for B10 bio fuels. For HVO please speak to us directly.

Comparison Chart - Electric

Model	Compact	Standard	Grande
Ovens	2	2/3	4
Hotplates	2	2	2 + Domino Induction
Plugs*	2 x 13amp*	2 x 13amp*	2 x 13amp* + 16amp supply
Max Power Hotplates	2.6kw	2.6kw	2.6kw
Max Power Ovens**	2.6kw	2.6kw	2.6kw
Induction Option	No	No	Yes
Boiler Option	No	No	No

*All plugs must be put into single sockets, not double sockets. A 16amp fused supply is required for the Grande induction.

**Max Power with all ovens on at the same time.

Heritage Order Process

Decisions

Often these decisions can be fundamental to the way your property works for decades forward. Speak to us regarding which model you require. With our experience we can often point you in the right direction.



Order

Once you have decided on the model (and the most challenging decision - colour!), we will then give you a quote for the full spec you require. Once happy we only require a 30% deposit up front, with the rest on completion.



Build

Our dedicated and skilled team will hand build your cooker, ensuring that it's built to our high standards.



Test

All of our cookers are put through a rigorous test to ensure that the cooker performs as it should.



Deliver

Once we have arranged a date to deliver, our experienced team will deliver the cooker. If your installer is ready, we can help them get it into position.



After Sales

Whether it's servicing, a problem or a question about using your new cooker, we are always here to help. Give us a call on 01579 345680 or contact us on info@heritagecookers.co.uk

Dealers & Agents

We're proud to have a number of showroom agents around the UK promoting Heritage Cookers. Areas including Somerset, Dorset, Herefordshire, Oxford, Buckinghamshire, London, Norfolk, Cambridgeshire, Kent, Powys Wales, Lancaster, Scottish Borders, Aberdeen and more.

We have a personal relationship with all our display dealers, who are reputable companies with a proven track record in the industry.

Due to the bespoke nature of range cookers and the different models available, please get in contact so that we can introduce you to the right agent to help you with your choice. They would be happy to help you.

If you are a range cooker retailer with a customer who would like a Heritage Cooker, or you are interested in becoming a Heritage Dealer yourself then please contact us below, we look forward to helping.

Yours Sincerely

The Heritage Team

Heritage Range Cookers
2/3 Miller Business Park
Station Road
Liskeard
Cornwall
PL14 4DA
01579 345680
info@heritagecookers.co.uk



MADE IN CORNWALL

Loved Countrywide

- Over 20 different colours available & many boiler or non boiler models.
- Direct replacement models for Rayburn 400 series, 600 series, Aga, Esse and more.
- All fully bio-fuel compatible

- Electric models that plug into 13amp single sockets.
- Easy installation.
- No regular maintenance required on electric.
- UK sourced parts.

Compact 840mm in Fir Green on Oil (12Rads + HW)



Standard Trio in Slate Blue on 13amp electric - Cooking only



Heritage
RANGE COOKERS®

Grande Quadette in Pistachio on 13amp electric - Cooking Only

Call us on
01579 345680

www.heritagecookers.co.uk

