



THE ELECTRIC RANGE

EST 1979



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“Have nothing in your house that you do not know to be useful, or believe to be beautiful.”

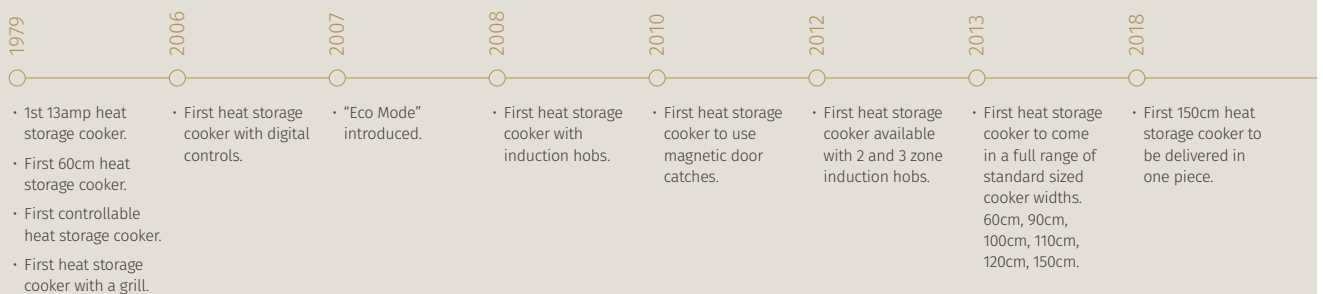
WILLIAM MORRIS (1834-1896)
BRITISH CRAFTSMAN, DESIGNER & POET



EVERHOT

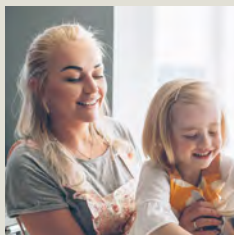
Setting the standard for range cookers

An Everhot combines craftsmanship, quality and the best of British engineering. Honing every detail for the last 40 years has resulted in our cookers being beautiful as well as functional.



COOKING & BACKGROUND WARMTH

While an Everhot range cooker is designed to remain switched on and up to temperature 24 hours a day, it is easy to control its hot plates and ovens to suit your cooking needs, as well as the time of year. People are instinctively drawn towards its gentle warmth. Despite the control and flexibility it offers, at heart, an Everhot remains a traditional range cooker, radiating gentle heat through the kitchen, with ovens that bake, roast and cook to perfection. The full width grill in the top oven is a feature you won't find in most other comparable cookers.



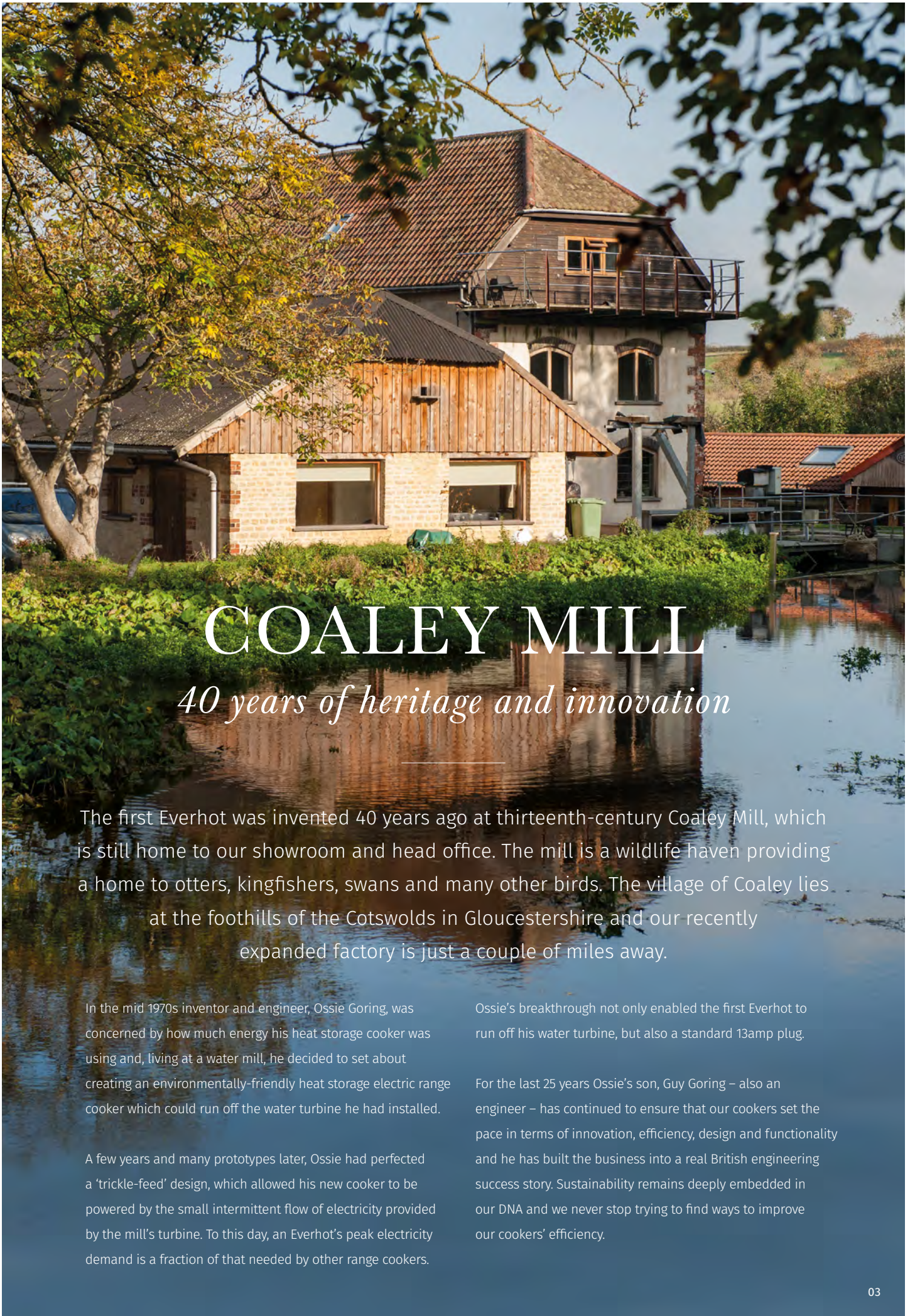
LIVING WITH AN EVERHOT

The kettle is always poised to make a fresh coffee, the cakes are evenly baked and the family can warm their hands while you pour yourself a glass of wine. An Everhot never goes unnoticed but it does more than give your kitchen a new focal point, it becomes the hub of everyday life. It sets the tone and provides a comforting background warmth while using less than half the energy of a comparable range cooker. An Everhot is also flexible – making life simpler as well as more rewarding. You can control each oven and the hot plate independently and if there is a hot summer, or you are going on holiday, you can just switch your Everhot to 'ECO'. It's so versatile and welcoming you'll wonder how you ever lived without one.



ENGINEERING EXCELLENCE & ENERGY EFFICIENCY

Electric range cookers are easier to install and tend to be more efficient and reliable than oil or gas fired ranges – with Everhot leading the way. The genius of an Everhot's design is that it uses a trickle feed of electricity and its peak demand is a fraction of other electric range cookers'. Everhot cookers were designed from the ground up to work with renewables and simply run off a standard 13amp plug with no need for an annual service. All our cookers are handmade in our carbon negative factory in Gloucestershire.



COALEY MILL

40 years of heritage and innovation

The first Everhot was invented 40 years ago at thirteenth-century Coaley Mill, which is still home to our showroom and head office. The mill is a wildlife haven providing a home to otters, kingfishers, swans and many other birds. The village of Coaley lies at the foothills of the Cotswolds in Gloucestershire and our recently expanded factory is just a couple of miles away.

In the mid 1970s inventor and engineer, Ossie Goring, was concerned by how much energy his heat storage cooker was using and, living at a water mill, he decided to set about creating an environmentally-friendly heat storage electric range cooker which could run off the water turbine he had installed.

A few years and many prototypes later, Ossie had perfected a 'trickle-feed' design, which allowed his new cooker to be powered by the small intermittent flow of electricity provided by the mill's turbine. To this day, an Everhot's peak electricity demand is a fraction of that needed by other range cookers.

Ossie's breakthrough not only enabled the first Everhot to run off his water turbine, but also a standard 13amp plug.

For the last 25 years Ossie's son, Guy Goring – also an engineer – has continued to ensure that our cookers set the pace in terms of innovation, efficiency, design and functionality and he has built the business into a real British engineering success story. Sustainability remains deeply embedded in our DNA and we never stop trying to find ways to improve our cookers' efficiency.

ENVIRONMENT

We are green

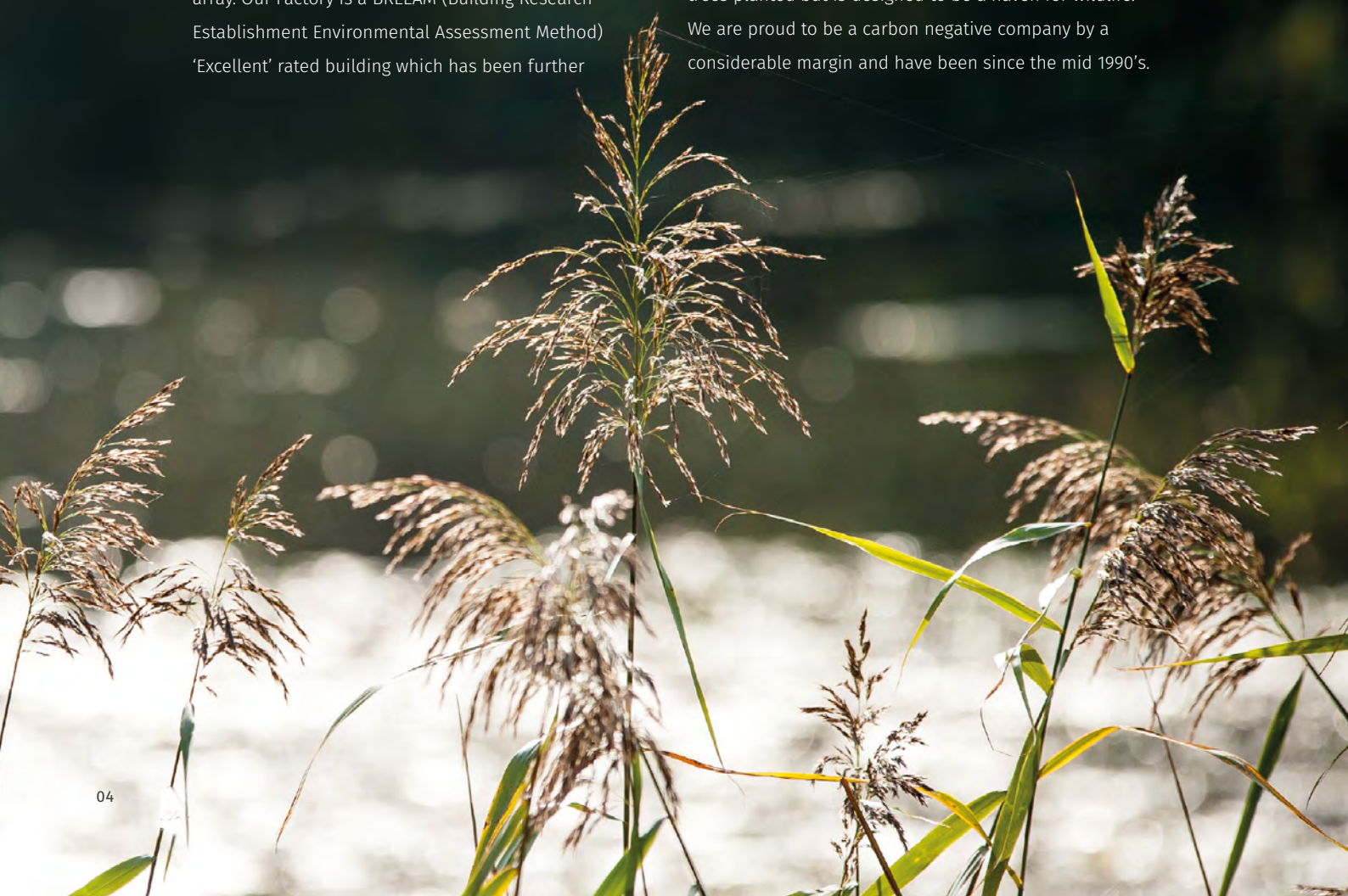
A desire to conserve energy has been at the heart of our philosophy ever since it inspired the invention of the first Everhot. The range cookers themselves remain our biggest focus – and we are continually searching for ways to make them even more efficient and more compatible with renewable energy.

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.

The 25kW water turbine, which brought that cooker to life in 1979, still powers our head office, though it is now supplemented by a heat pump and a 10kW solar array. Our Factory is a BREEAM (Building Research Establishment Environmental Assessment Method) 'Excellent' rated building which has been further

enhanced with the fitting of a 50kw solar array. A further 60kw of solar will be added in 2021 along with battery storage to ensure we continue to generate the majority of the power that we use.

In addition to generating our own power, over the last 30 years we have planted over 50,000 native trees over 60 acres within a mile of the factory. Our current 27 acre rewilding project will not only see a wide range of native trees planted but is designed to be a haven for wildlife. We are proud to be a carbon negative company by a considerable margin and have been since the mid 1990's.





“The principle of conserving energy is at the heart of Everhot’s design philosophy.”

GUY GORING
DIRECTOR OF EVERHOT





CRAFTSMANSHIP

Traditional and modern techniques

Each Everhot is assembled by a single technician, whose skills are essential to the cooker's performance and appearance. In every cooker we make, you will find the technician's name on the inside of the control panel door.

With today's disposable culture it is now unusual to work with steel as thick as the components we use to build an Everhot. Each cooker door is carefully ground by hand – taking it from a rough casting to a smooth finish ready for two ground coats of primer before the finished colour is applied.

The counter-weighted lids go through a similar process of hand-finishing and graining. Once finished, the doors and lids are paired with the rest of the cooker which is

assembled by hand. Each piece of insulation is hand cut to size, then rope seals, hinge block caps, handles, magnetic door catches and the control panel are all installed.

An Everhot's journey through quality control involves a 12-hour running-in period to ensure everything is working correctly before it is cooled and painstakingly cleaned and packaged for delivery. An Everhot truly is built to last a lifetime.



Reasons to choose an Everhot

Our cookers are available in 6 sizes, with a wide choice of models and colours to choose from. We aim to provide the perfect Everhot for any style of kitchen and size of household.

Efficiency and sustainability

For most people energy conservation is very important – for environmental reasons as well as saving on energy bills. Our cookers are the most energy efficient heat storage ranges available, using a fraction of the energy that other range cookers consume, and they are built to last a lifetime in a carbon negative factory, using virtually all British parts.

Lower running costs

As well as enjoying lower energy bills an Everhot doesn't require annual servicing. An Everhot's compatibility with renewables is also leagues ahead of any other range cooker. Many of our customers use them in conjunction with a domestic solar installation.

Easy installation

An Everhot is easy to install. Although we prefer to take care of the delivery and fitting of all our cookers, they require no flues or complicated pipework – they just plug in. If you would like your Everhot to go in a kitchen island, that's no problem.

Engineering excellence

Everhot is a family-run company and engineering and craftsmanship runs in our blood. We use whatever traditional or modern techniques lead to the best result and, in our book, that means creating a cooker that's built to last a lifetime.

Everything a cook needs

Everhot ovens are amongst the largest of any heat storage cooker. Nestling in the top of every main oven is a powerful full width grill. With the option of induction hobs to accompany the cast iron hot plates, an Everhot is all the cooker you could wish for.

Control and versatility

An Everhot is the focal point of any kitchen and designed to be left on at cooking temperatures providing gentle background heat. Each oven can be controlled individually giving precise temperature control. The hot plate is also controllable and with the option of an induction hob you'll never need a separate hob or oven in the kitchen.

Warmth

An Everhot is a cooker for all seasons. In summer, it's easy to reduce the heat output of an Everhot's hot plate and ovens, either independently or together – depending on what you need to cook. There is the programmable 'ECO' mode for the warmer months and holidays, which automatically reduces the temperature when not in use. Everhots are designed to be left on at other times – providing a constant and comforting background warmth, perfect for airing clothes and keeping your kitchen cosy.



Why Electricity?

From the day we started over 40 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.

Conservation of Energy

Electricity is the perfect choice and 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.

ECO control

Designed to cut running costs and keep your kitchen cool in the summer, the ECO control provides a type of 'sleep' facility that allows the range to be dropped to a lower power setting and incorporates our oven delay feature which is perfect for customers that don't need hot ovens in the morning, allowing you to stagger the heat up times of the hot plates and ovens by up to 12 hours.

The ECO function 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.

When in ECO mode, an Everhot will have a maximum requirement of 2kW, which is great for anyone using renewable energy.

Choosing i or +

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

Why choose induction?

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

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

All Everhots have cast iron hot and simmer plates, but with most models there is also the option of an additional induction hob. This provides a really fast way to bring a pan of water to the boil at any time, even in summer when you may have turned the temperature of your cooker down.



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





THE 60 SERIES

The natural choice for smaller kitchens

Our first model was an immediate success when it was launched 40 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's 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 more capacity than many of its larger competitors.

Everhot 60 in White



Everhot 60 in Blue

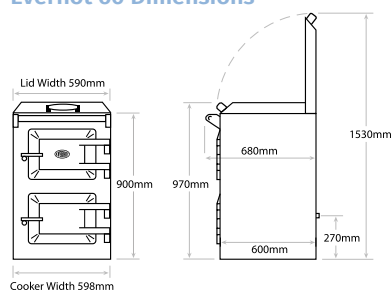




Everhot 60

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 reinforced floor is needed and it simply plugs into a 13 amp socket, keeping any disruption to a minimum.

Everhot 60 Dimensions



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



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



THE 90 SERIES

A contemporary classic

The Everhot 90 series is elegantly proportioned and beautifully designed for the modern kitchen. With two cavernous ovens (roasting, baking or 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 with matching Everhot Hood by Westin in Graphite





Everhot 90i in Victoria Blue





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.

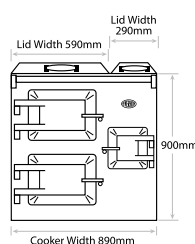
EVERHOT 90i

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.

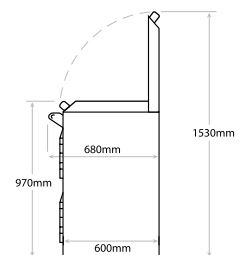
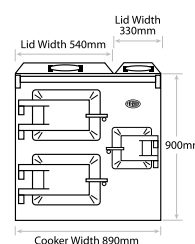


Everhot 90+ and 90i Dimensions

Everhot 90+



Everhot 90i



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





THE 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 or casseroles, while 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, which, amongst many other uses, provides a great way to cook healthy meals quickly.



EVERHOT 100+

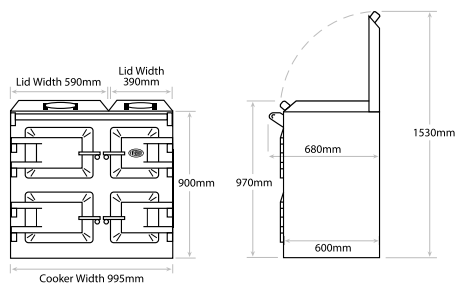
The Everhot 100+ has a useful additional cast iron simmer plate concealed under the right hand lid. On a day-to-day basis, you may choose to leave it switched off, but for the occasional day when you have a houseful, or if your kitchen needs extra heat throughout the winter months, it will be invaluable. 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+ and 100i Dimensions



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



Everhot 100+ in Dove Grey



THE 110 SERIES

An accomplished cooker

The Everhot 110 series has three full size ovens providing significantly more 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 will immediately enhance any new kitchen or existing kitchen space.



Everhot 110i in Goose Grey





Everhot 110i in Black



Everhot 110+ in Black



EVERHOT 110+

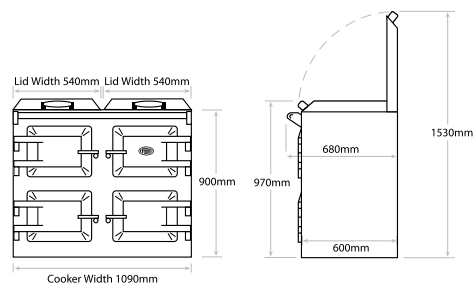
The Everhot 110+ offers the classic configuration of cast iron hot and simmer plates under separate lids, both of which are independently controllable. In addition, this cooker has three ovens; ideal for those customers who want to have a roasting, baking and slow cooking set up. The fourth door provides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



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





Everhot 120+ in Sage



THE 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 120i in Tangerine





EVERHOT 120+

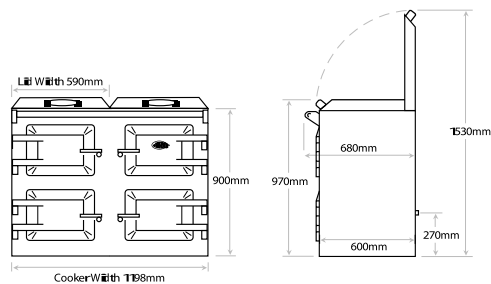
The Everhot 120+ lets you enjoy the luxury of four ovens and four cast iron hotplates (each being independently adjustable for maximum versatility). So you can have cakes in one oven, roast vegetables in another, a joint in the third and plates warming in the fourth - all at different temperatures. On 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+ and 120i Dimensions



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





Everhot 150i in Marine Blue



THE 150 SERIES

The masterpiece of the Everhot range

An Everhot 150 has the presence and classic lines to complement the grandest of kitchens – representing a brilliant and versatile step up from 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. Unlike most other large range cookers, each oven or hot plate can be easily adjusted to suit your cooking needs perfectly as well as seasonal heating requirements.



Everhot 150+ in Burgundy

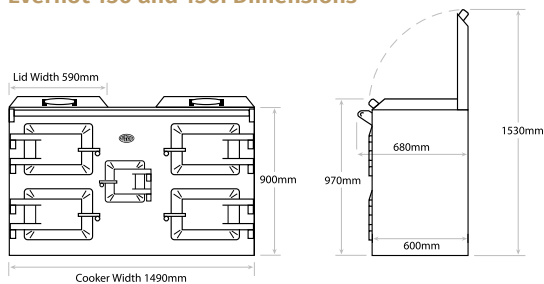
Everhot 150+

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.

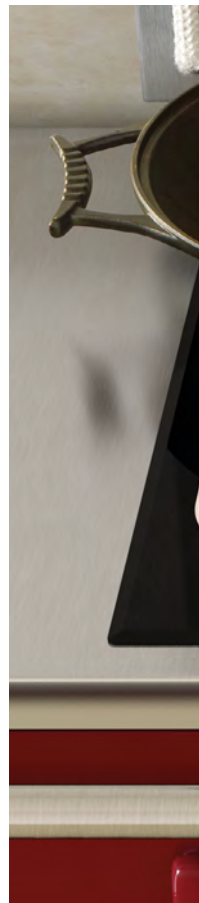
Everhot 150i

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 ground-breaking development by Everhot. The state-of-the-art induction hob matches all our requirements for both reliability and performance.

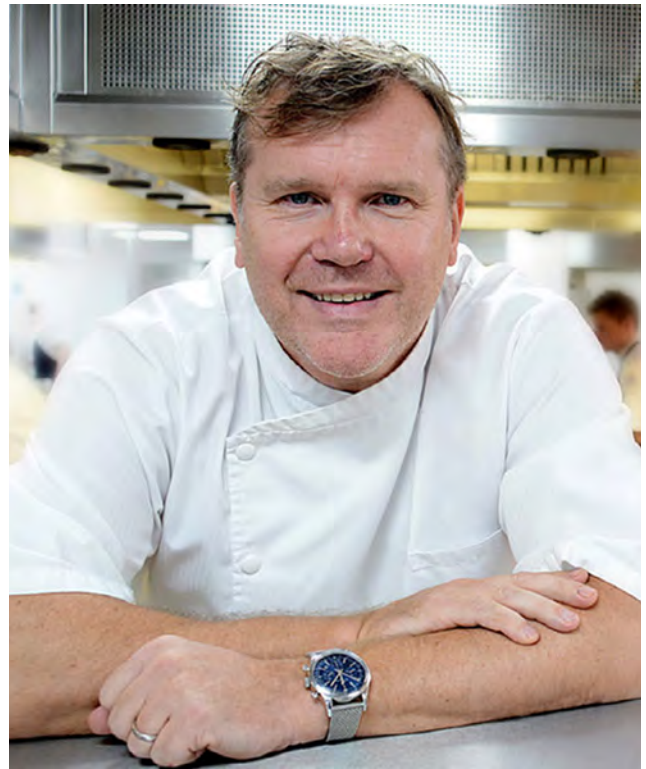
Everhot 150 and 150i Dimensions



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







COOK'S CORNER

Learn from the best

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.

Nigel Haworth was born in Whalley, Lancashire, where his food roots remain to this day. He gained his first Michelin star in 1996 and has become a popular presence on TV with appearances on shows including *Masterchef*, *Great British Menu* and *Saturday Kitchen*.

"An Everhot is a gleaming beast of a cooker. The excellence of the craftsmanship is clear to see, what more could you ask for as a lover of quality British produce?"

The Everhot is so much more to the family than a cooker, it brings warmth to our farmhouse kitchen and we usually have a daily battle with the dog to get anywhere near it. The solidity and practicality of the Everhot Cooker is second to none and I hope you will enjoy your Everhot cooker as much as I do, it makes cooking a daily joy."

Nigel Haworth, Michelin Star Chef and winner of *Great British Menu* 2009.

COLOUR RANGE

Classic & Contemporary

Our cookers and stoves are available in a range of enamel colour options and you'll find the perfect colour to complement any room.

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 room.



*To ensure you choose the correct colour for your Everhot, samples are available on request.
We have reproduced these colours as accurately as printing will allow.*

OPTIONAL CHROME PACK

In order to give the cooker an aesthetic twist, we are also offering the option of a chrome pack. Chrome has long been seen as the epitome of the classic British sports car and indeed our chrome is applied in the same Midlands based factory that still supplies some of the world's greatest automotive brands.

The Chrome pack consists of chrome towel rail, towel rail brackets and door hinges.

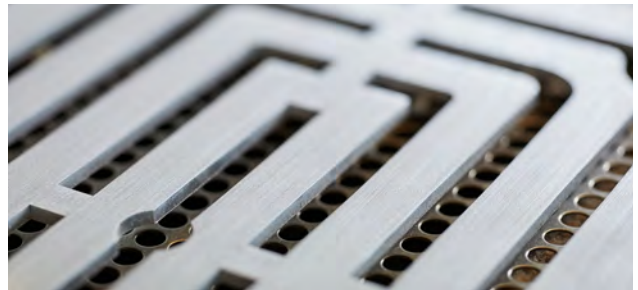


EVERHOT BY WESTIN COOKER HOOD



Complete your Everhot cooker with a professional range extractor built in Yorkshire by British cooker hood specialists, Westin.

Available in each and every size and colour of Everhot.



EVERHOT ELECTRIC STOVE

The evolution of a classic design

For over 40 years Everhot have led the way in innovative, energy efficient heat storage cooker design.

Hand built in the heart of the Cotswolds the Everhot electric stove integrates our heat storage expertise into an elegant and efficient stove featuring our unique single oven design and cast iron door. Unlike a traditional woodburning or solid fuel stove the Everhot electric stove does not require a flue and simply plugs into a standard 13amp socket.

Easy installation and classic design make the Everhot electric stove perfect for any space needing additional heat; and is a stunning focal point for living rooms, spare rooms, home offices,

conservatories, summer houses, annexes or even somewhere off the beaten track such as a shepherds hut or narrowboat.

The Everhot electric stove is the perfect blend of traditional good looks and modern efficiency. A 1.5kW thermostatically controlled heating element gently warms the room and behind the cast iron door you will find a 20 litre oven, perfect for cooking small dishes. The quality engineered steel and cast iron heat storage construction will provide heat long after the stove has been turned off.

Precision engineering you can rely on



KEY PRODUCT FEATURES

1. HEAT VENT

Our beautifully crafted heat vent is the main heat source for the stove and we recommend that you do not cover this area. Shortly after turning on the stove you'll begin to feel heat coming directly through the vent, after around 30 minutes the main body of the stove will be up to temperature and radiate gentle warming heat into the room.

2. RENEWABLE INTEGRATION

The Everhot is explicitly designed for longevity and reliability. Along with its low peak load this has the additional benefit that it is ideal for use with home solar energy installations as a solar dump where excess energy would otherwise be exported.

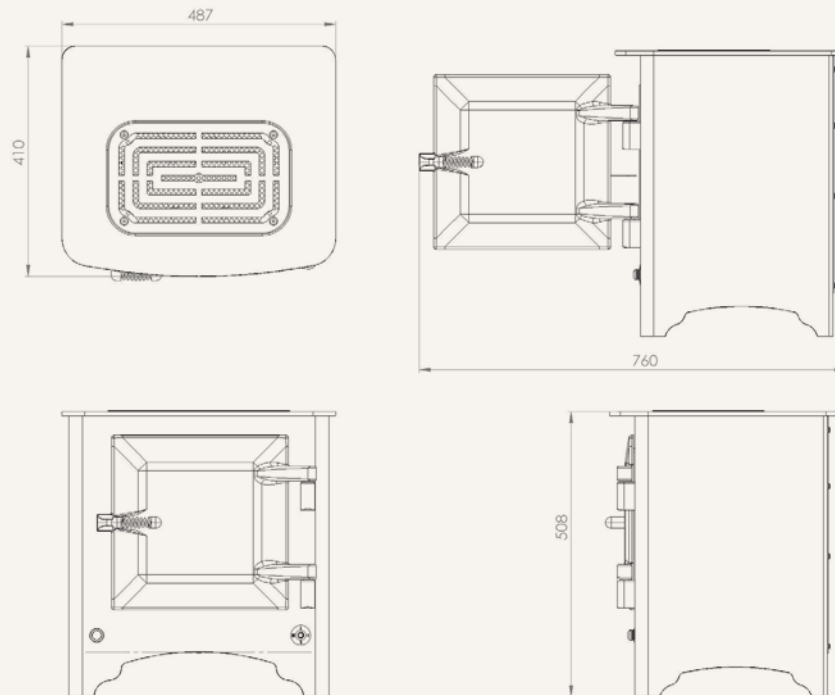
3. INTERNAL OVEN

Our unique design concept* conceals a 20 litre oven. Behind the cast iron door you'll find the perfect oven for light meals, jacket potatoes, slow cooking and warming food through.

* EUIPO community design registration number
007365028-0001 / UK IPO - 6078662

DIMENSIONS

Perfect for annexes, home offices, holiday cottages, narrow boats, shepherds huts, glamping pods



SPECIFICATIONS

Cast iron room heater with added benefit of a cooking oven

The heater is designed to be left on for extended periods and is perfect for fireplaces where wood burners are not wanted or possible. Additionally the heater has no electronics and can be used as a 'solar dump' for excess production.

- 13amp plug supply
- 1.5kW Heater
- 20 litre oven (max 240°C)
- Half power – simmering
- Weight 50kg approx.
- Not recommended for use on deep or thick pile carpets.
- Use on Thin pile carpets, fire-resistant hard surfaces, wooden floors etc. – hearth not required.
- Majority of heated air escapes via heat vent – not recommended to be placed under counters, tables etc.

WHAT OUR CUSTOMERS SAY

“The controllability of the Everhot and the fact that it actually boasts a grill makes our previous range look like a blunt instrument. When we think back to the vast amounts of fuel it used to burn compared with the Everhot’s miserly consumption we know we have made the right choice. Everybody who sees the Everhot loves it and can’t believe how reasonable it was to buy and how quick and easy to install.”

MRS C F, HARROGATE

“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 T, SOMERSET

“In the past we have used an AGA, and a Nobel cooker, and the Everhot in comparison is in a different league, in terms of its efficiency, convenience and installation. We are delighted with our Everhot and it is nice to know that we will be able to take the Everhot with us when we move, and will not end up having to install expensive flues or concrete bases.”

MRS S W, DORSET



If you would like to hear more from our Everhot customers, search for our Everhot discussion group on Facebook where we have a very active community of users. Trustpilot has a number of reviews and we love hearing from our customers.

AN EVERHOT

has a style and function that comes from
40 years of refinement

brings British engineering excellence into
the heart of your home

is the most efficient and sustainable heat
storage range cooker on the market

gives you the freedom to cook intuitively

will be a part of your family for
generations to come

THERE'S SO MUCH TO LOVE
ABOUT AN EVERHOT





Everhot Cookers, Coaley Mill, Coaley, Dursley, Gloucestershire GL11 5DS

Telephone: 01453 890 018 **Fax:** 01453 890 958 **Email:** sales@everhot.co.uk

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