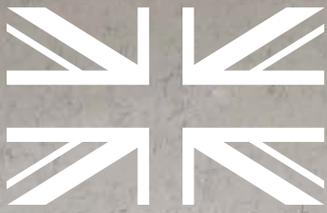


STONE 



THE GREAT BRITISH RANGE

**“Of all the stoves  
of this kind ever  
made, this is  
without question  
the greatest.”**

Marco Pierre White



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# WELCOME

STONE was founded with a simple belief: better is always possible. For too long, range cookers barely changed. Designs stayed the same while the way we live moved on. I set out to build something different. A cooker that respects tradition but refuses to be trapped by it.

What began as sketches in a London basement has grown into a new age of British cooker design. Every STONE Hybrid cooker is built here in Britain, crafted with reliability and detail, made for the way we live now.

So what makes STONE different? It's simple:

- ▣ **Built for efficiency:** A cooker designed to perform, not waste.
- ▣ **Full control:** Stay in charge of every degree and every dish.
- ▣ **More to cook with:** More zones, higher temperatures, less fossil fuels.
- ▣ **Power that lasts:** Built for the everyday, tough enough for the big occasions.
- ▣ **Heat on your terms:** Ambient warmth when you want it, none when you don't.
- ▣ **No waiting around:** Ready fast for family chaos or midnight cravings.

Welcome to STONE. We are proud to represent the next generation of British innovation, and prouder still to become part of your home.

Michael McGinley,



Founder, STONE Cookers



The STONE Hybrid range brings together the soul of radiant heat with the performance of clean electric power, built to meet the needs of kitchens today and tomorrow.

The result is a cooker that feels timeless but performs without compromise. Fast to heat, powerful enough for a full table, efficient enough to ease the cost of running, and striking enough to earn its place at the heart of your home.





# WHY CHOOSE STONE?

With an array of unique attributes, the new British built STONE Hybrid challenges the old order; it radiates heat into your home, but only when you want it to, and it's always ready to cook at a moment's notice. The kitchen isn't just where food gets made. It's the heart of the home, where family life plays out, where friends gather, where memories stick. That is why STONE cookers are built for more than cooking. They are built to perform, to save energy, and to look as good as they feel to use.

The STONE Hybrid is built around life as it's lived. Quick to heat, easy to control, and tough enough for the nights when the kitchen is working hardest.

Independently controlled ovens and hobs mean you only use the heat you need. Cook small or cook big, knowing the STONE Hybrid keeps energy use up to 60% lower than many traditional ranges.

Every cooker is unapologetically electric, delivered with STONE's white glove service. If access is tricky, our team builds it on site so it fits where it belongs. And with seven years' cover on parts, two on labour, and full aftercare support, peace of mind comes as standard.

Our vision is to redefine what a premium electric cooker can be.

**4**

**MODELS**

**3**

**NATIONAL  
AWARDS FOR  
INNOVATION**

**2**

**PATENTS  
PENDING**

**1**

**VISION**



## STONE LINED OVEN

Our patented '*radiant heat*' engineered stone lined oven offers a rust-free interior for cleaner cooking that preserves flavour. This unique patented design creates an oven that stores heat and maintains core temperature far superior to alternative traditional designs eliminating hot spots, cooking evenly and easily; heating to 180°C in under 40 minutes. Fish retains its moisture, and meats remain succulent throughout the cooking process. Due to the fully controllable temperature range up to 265°C, the oven is ideal for roasting, baking and simmering.

You can achieve authentic, restaurant quality pizzas in just 120 seconds with our dedicated 375°C pizza function and enjoy crisp bases and bubbling cheese, in the comfort of your home.

# THE VENTURI OVEN

Our patented Venturi oven is far from 'conventional' and is a game changer in the industry that revolutionises the principles of a fan assisted cooking. Conventional fan-assisted ovens, whilst convenient, will cook food from the back of the oven leading to unbalanced results and compromised results. The venturi oven circulates its heat evenly through a series of tapered air jets positioned on each wall of the oven.

No matter where you position your food, the Venturi cooks evenly and consistently with dedicated air jets for each layer within the oven. The venturi oven also boasts a high powered instant grill that can be activated by a push switch on the main control panel.



# GRILL

Enjoy crisp perfect results everytime with the STONE Hybrid high-powered instant grill included as standard.





## PIZZA MODE

Our unique Pizza Mode achieves a Stone lined oven temperature of 375°C creating restaurant quality pizzas in only 120 seconds.

# BLUETOOTH AND WI-FI

The STONE Hybrid features accomplished technology via the STONE App, allowing you to control and program for every day cooking or ambient heat. Oven temperatures can be adjusted and our unique energy consumption calculator allows the user to optimize efficiency. STONE is truly an appliance for all seasons and our modern technology pushes the boundaries of what is possible.





## **ECO MODE**

Designed for efficiency and built with sustainability in mind. The STONE Hybrid ECO mode allows you to optimize efficiency by automatically lowering temperatures for a gentle ambient heat experience. Our intelligent hybrid system has you covered using up to 60% less energy than many traditional range cookers. We are proud to be at the forefront of efficiency in our industry.

# CAST IRON HOBS

The cast iron hobs are both practical and contemporary by design. Boasting the fastest heat-up times in the product category and with unfaltering heat they offer efficient and effective heat transfer to your cookware. The STONE Hybrid come with up to eight individually controlled hobs as standard and temperatures reaching 370°C. More hobs, more options and more control which is fundamental to the STONE approach.

*"This stove has the acceleration of a Ferrari..."*

Marco Pierre White





## INDUCTION HOBS

Unique in design, the elegant induction hob provides you with three cooking areas. Professional grade induction creating professional results. This simple to use optional feature, allows for on-the-go instantaneous cooking for the modern and traditional family home.



## PRECISE INDEPENDENT TEMPERATURE CONTROL

The control unit is incredibly flexible and simple to use. The tactile design allows you to adjust each part of the Hybrid STONE cooker individually. Oven temperatures are accurate to 1°C encouraging user confidence and perfect cooking results. For those wanting that cozy warmth throughout the home, oven and hob temperatures can be set to eco mode during the colder months.



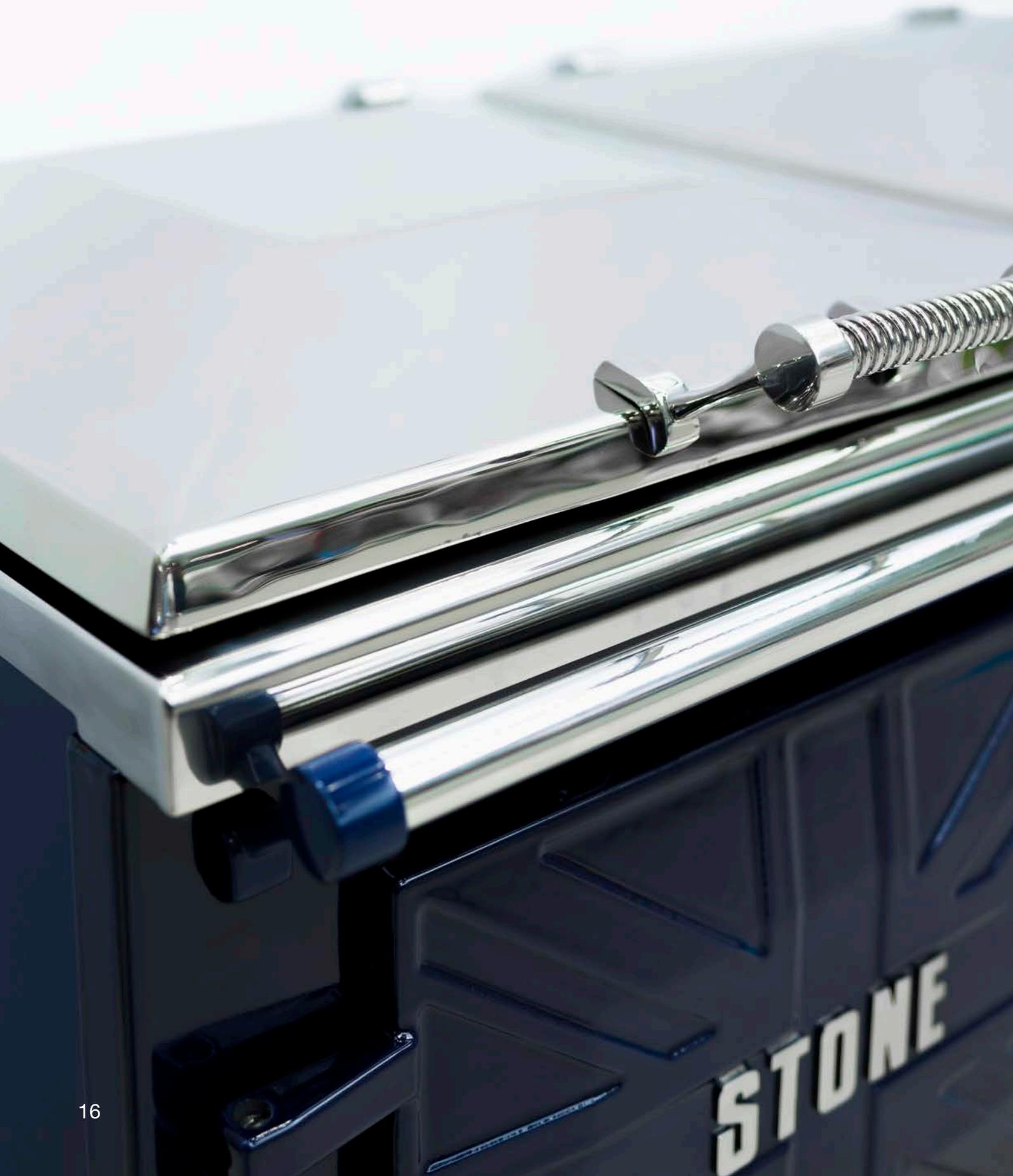
**STONE**

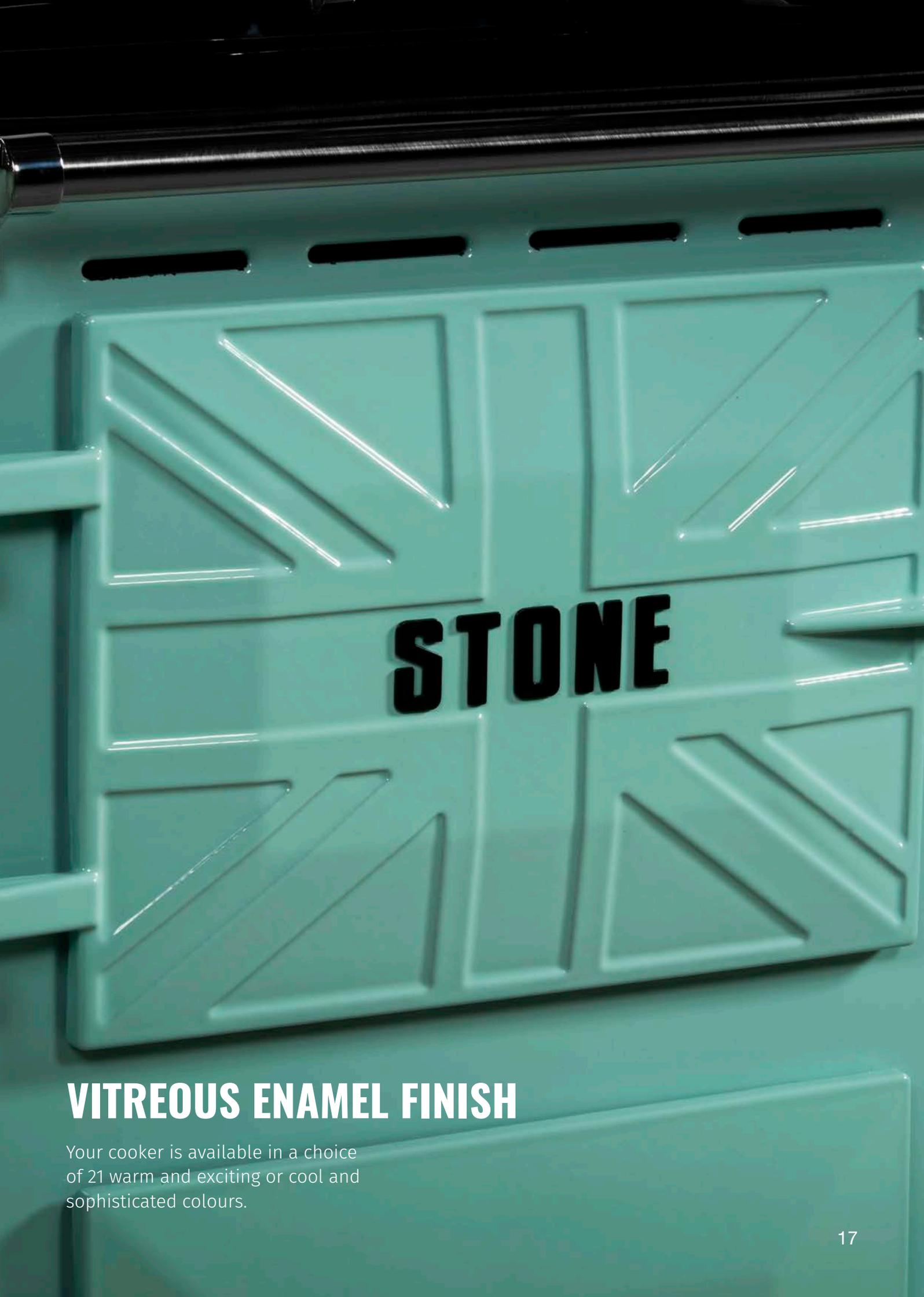
## **DOORS**

UK made cast iron doors are finished in high quality, vitreous glass enamel with a wide range of colours. Choose the STONE flag or plain door option to go with your nickel or black finished badge.

# LIDS

The solid stainless steel lids are available in a polished, brushed or enamelled finish. A hard anodized inner liner adds additional durability.



A close-up photograph of a teal-colored oven door. The door features a grid pattern of raised rectangular panels. The word "STONE" is printed in large, bold, black, sans-serif capital letters across the center of the grid. Above the grid, there are several horizontal ventilation slots. A stainless steel handle is visible at the top left. The lighting is dramatic, highlighting the texture and color of the enamel.

**STONE**

## **VITREOUS ENAMEL FINISH**

Your cooker is available in a choice of 21 warm and exciting or cool and sophisticated colours.

# MAKE STONE YOUR OWN

Fully customisable with endless option on colour, hardware and design. Go sleek with brushed steel, bold with stainless or add serious flair with one of our 21 vibrant enamel lids. With STONE, you're not just getting a cooker, you're creating a centrepiece that's unmistakably yours.



# 7 YEAR WARRANTY

Our unrivalled 7 year parts & 24 month labour warranty is the gold standard in our industry.



# THE 600

Ideal for homes with limited space, the 600 is loved for its refined proportions and impressive capability.

Though compact, there's no compromise. The Hybrid 600 offers everything you'd expect from a much larger range cooker but in a smaller package.

## FEATURES

- 1 x Stone lined oven
- 1 x Venturi oven
- 4 x Cast iron hobs
- Worktop control unit
- Width: 594mm  
Height: 900mm  
Depth: 640mm





# THE 1100

The Hybrid 1100 is thoughtfully crafted to fit within a 110cm space while offering a noticeable upgrade in cooking capacity.

The 3-zone induction is ideal for the immediate demands of the modern day home, replacing 4 of the 8 cast iron plates.

## FEATURES

- 2 x Stone lined ovens
- 1 x Venturi oven
- 8 x Cast iron hot plates
- Option of 3-zone induction hob
- Width: 1094mm  
Height: 900mm  
Depth: 640mm



# THE 1700

Designed to meet the demands of large families, serious entertainers and passionate home cooks, the Hybrid 1700 is our most expansive and capable range cooker.

It delivers exceptional versatility, with the option of an additional venturi oven and the 3-zone induction hob.

## FEATURES

- 2 x Stone lined ovens
- 1 x Venturi oven
- 1 x Slow cook oven
- Warming plate
- 8 x Cast iron hot plates
- Width: 1688mm  
Height: 900mm  
Depth: 640mm

## THE 1700+

- 4-zone induction
- Additional Venturi oven

# MPW SIGNATURE MODEL

Marco Pierre White, the original rock star chef, a relentless force in the kitchen, and the youngest chef to earn three Michelin stars—has collaborated with STONE Cookers and put his name on it, literally.

Marco values the same things that we do; Innovation; Authenticity; Simplicity and Performance. We are proud to name Marco as our STONE brand ambassador, mentor and company shareholder.



**“ The perfect oven that cooks evenly from every angle. The beauty of STONE Tech is that you, as the cook, are always in control - and you can't say that about lots of stoves. It's like having the perfect commis, the perfect assistant. ”**

Marco Pierre White



# OVEN DETAILS



THE 600



THE 1700



THE 1100



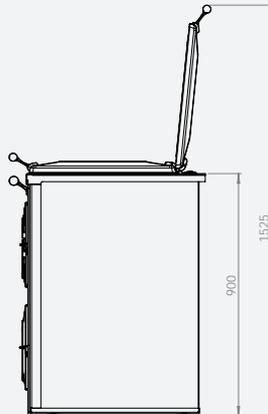
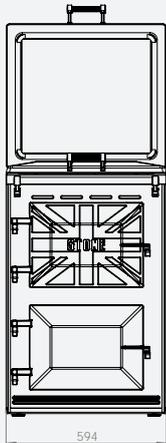
THE 1700+

## KEY

-  Stone Lined
-  Venturi Air Jet
-  Slow Cooking
-  Warming
-  Control

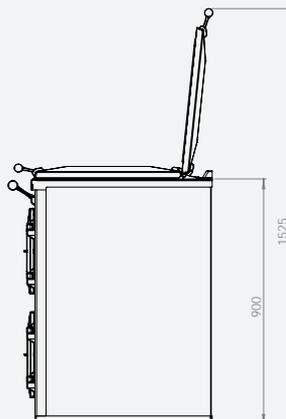
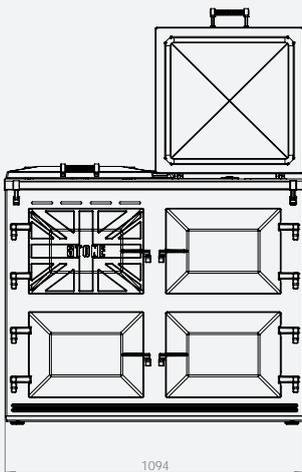
# TECH SPEC

## 600



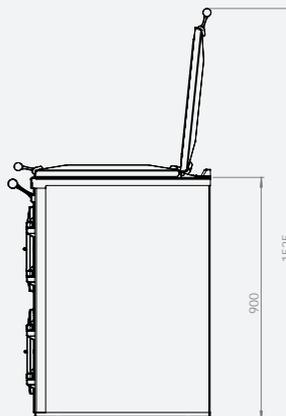
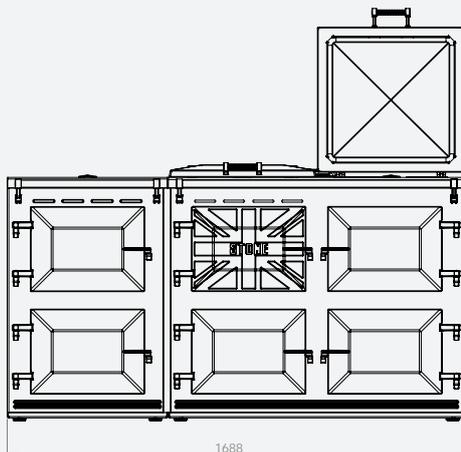
Electricity Supply	32 AMP
Height	900mm
Width	594mm
Depth	640mm
Oven Capacity	60.5 litres

## 1100/MPW



Electricity Supply	32 AMP
Height	900mm
Width	1094mm
Depth	640mm
Oven Capacity	60.5 litres

## 1700



Electricity Supply	40 AMP + 13 AMP
<i>*THE 1700+</i>	40 AMP + 32 AMP
Height	900mm
Width	1688mm
Depth	640mm
Oven Capacity	60.5 litres

# DOOR STYLES

All our range includes the option to customise the door, displayed below:



Embossed flag with black logo



Plain with black logo



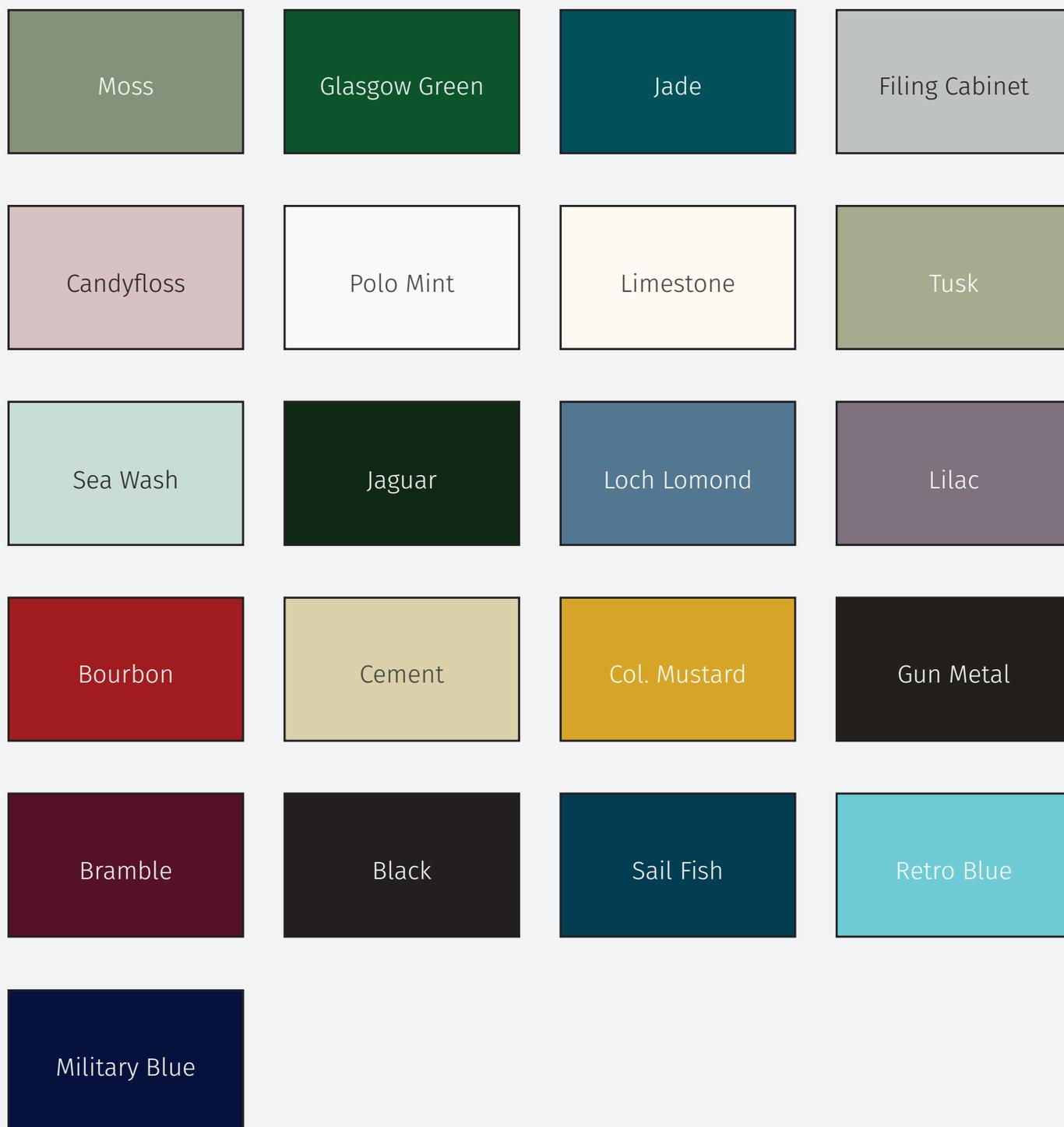
Embossed flag with polished logo



Plain with polished logo

# 21 COLOURS

Your kitchen, your style, your STONE. Our cookers are available in a range of colour options to compliment all tastes. Add serious flair with one of our 21 vibrant enamel lids.



We have reproduced these colours as accurately as printing will allow. Colour samples available on request.

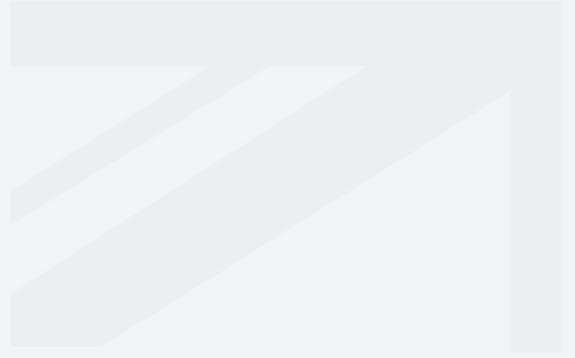


# BUILD QUALITY

Each STONE Cooker is carefully built by hand using thick steel, cast iron and stone linings for lasting heat retention and tactile control. Every surface is shaped and finished with precision. The enamelled doors with chrome or stainless fixtures, offer a refined presence in all kitchens.

As with all enduring craftsmanship, the skill lies in the details—from the satisfying weight of the lids, to the smooth swing of the oven doors.

Designed and crafted entirely in the UK, with 95% of components sourced from within the UK, the STONE Cooker is the true Great British Range. Each cooker is hand-assembled in Bedfordshire by our small team of skilled engineers. From concept to creation, we are proud to design and build every STONE Cooker right here in Britain.



# SUSTAINABILITY

At STONE Cookers, sustainability is not a trend, it is a foundation. Every cooker runs on electricity and is designed for compatibility with renewable energy systems, such as solar and wind.

Our low-energy cooking and heating system makes STONE Cookers an ideal choice for those looking to reduce their carbon footprint, while enjoying year-round performance.



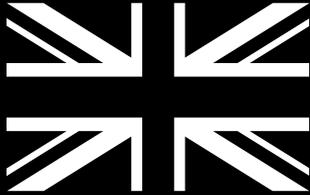


**STONE** 

Thank you for considering STONE

*Michael McGinley*

Michael McGinley  
Founder

**STONE** 

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