

everdure

by heston blumenthal

Quick User Guide



CUBE™
360

PORTABLE
CHARCOAL BARBEQUE
WITH ROASTING HOOD



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Everdure by Heston Blumenthal Models: CUBE™ and CUBE™360 Charcoal Barbeques.

LIGHTING:

1. Stack lump charcoal in a pyramid on top of the charcoal support rack.

Do not overfill your grill. For the CUBE™ and CUBE™360, use a max of 0.5kg (1lb) lump charcoal.



2. Light immediately.

Light charcoal in four places, beginning with the corners farthest from you. LEAVE GRILL UNCOVERED.



3. Spread charcoal.

Once charcoal is covered in ash, heat zones can be managed by positioning the charcoal according to your desired cooking method.



CUBE™ & CUBE™360

COOKING GUIDE:

When utilising the roasting hood, follow the below guide to cook various types of food. Use the built-in temperature gauge to help you monitor the cooking temperature.

Recipe	Temperature	Time
Hamburgers	Medium-high (205-260°C / 400-500°F)	10 minutes
Chicken Breast	Medium (175-230°C / 347-446°F)	12-15 minutes
Chicken Wings	Medium (175-230°C / 347-446°F)	30 minutes
Salmon	High (230-290°C / 446-554°F)	8 minutes
Steak	High (230-290°C / 446-554°F)	10 minutes
Veggie Skewers	Medium-high (205-260°C / 400-500°F)	6 minutes
Tri-Tip	Medium (175-230°C / 347-446°F)	30-40 minutes

Guide only - varying weather conditions etc.

Handy Tip: charcoal can get over 800°C (1472°F) and you don't need a large amount to get some serious heat. For more great hints and tips, please see everdurebyheston.com

DIRECT COOKING:

The direct method is used for searing or flame grilling steaks and vegetables. Once the charcoal has fully ignited and ash has formed, simply spread the charcoal evenly around the charcoal support rack and place the cooking grill back on. More charcoal can be added depending on the size or amount of food you are grilling. If adding fresh charcoal to the glowing coals, allow the new charcoal to ignite and ash over before commencing your cooking. Do not place foods above unignited coals.



HEIGHT ADJUSTABLE GRILL:

Place the cooking grate on the support pins.

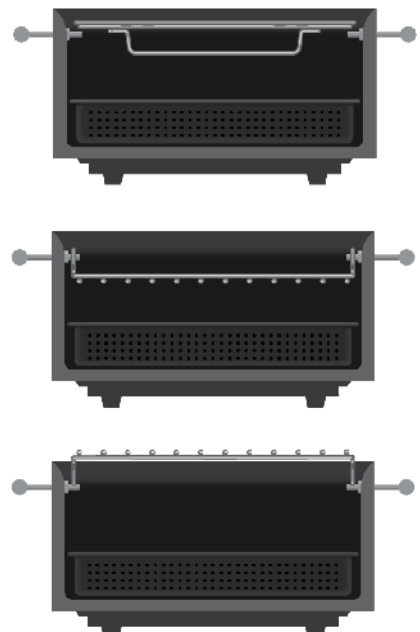
The cooking grate can be positioned at three different heights above the charcoal to suit your style of cooking.

A. Most of the time you will lay the cooking grate flat on the support pins.

B. For a higher temperature sear, hang the cooking grate from the handles to get it closer to the charcoal.

C. For less intense heat, flip the grate so the handles are on top of the support pins, providing a higher cooking platform away from the charcoal.

Side view of grill to show grate positions



INDIRECT COOKING:

The indirect method is used for more delicate meats or fish.

Once the charcoal has fully ignited and ash has formed, simply spread the charcoal to the sides and leave an area clear for grilling. Place the grill back on and begin cooking. More charcoal can be added depending on the size or amount of food you are grilling. If adding fresh charcoal to the glowing charcoal, allow the new charcoal to ignite and ash over before commencing your cooking. Do not place foods above unignited charcoal.

Handy Tip: Scattering ignited charcoal pieces spaced 5cm apart will create a low to moderate heat zone. This is ideal for the gentle grilling of thin fish fillets and other delicate foods.

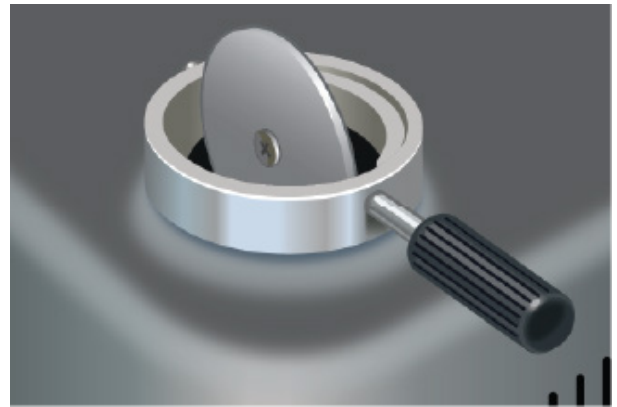
To maintain constant heat, keep the side vents fully open while cooking. This supplies air to the lit charcoal and maintains a steady combustion. Open the top vent to release excess heat, or close it to build up the heat inside.



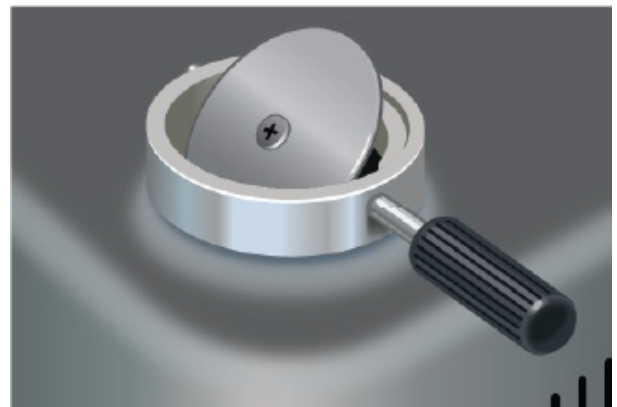
TEMPERATURE CONTROL:

The built-in temperature gauge is a useful way to monitor the grill and adjust the temperature to suit your style of cooking. Note that the temperature at the grill surface will often be higher than the reading on the lid.

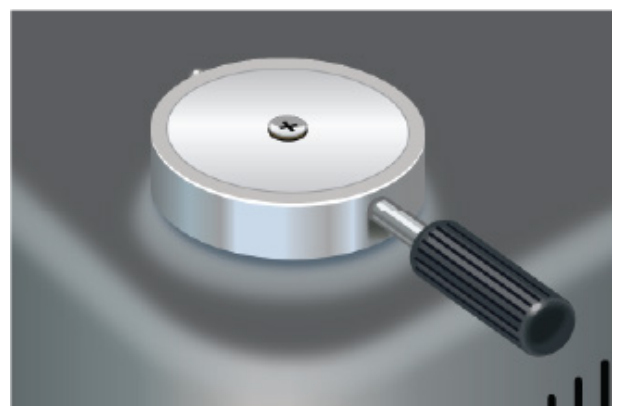
Use the position of the top vent to adjust the cooking temperature. Opening the vent increases the temperature by allowing more airflow. Do not be alarmed if the temperature gauge does not immediately react to your change. It may take up to 5 minutes for the grill temperature to respond to the new vent setting.



Open 230-290°C*
(450-550°F)



Half-Open 205-260°C*
(400-500°F)



Closed 175-230°C*
(350-450°F)

OPERATING INSTRUCTIONS:

1. Clean the cooking grill.

When you are done cooking, use the wire brush to scrape any food remnants off the cooking grill while it is still hot.

2. Cool down the grill.

To cool down your grill, close the top and side vents completely and place hood on the grill to prevent oxygen from reaching the charcoal. Caution: the side vents will be very hot, so use the tongs to adjust their position. Wait at least two hours for the grill to cool.

3. Remove ash.

To remove the ash, take out the cooking grill, and carefully check that the charcoal has cooled completely before attempting to remove it. Use two hands to lift the charcoal support rack and tray out of the bottom of the grill. Remove the charcoal support rack and add a small amount of water to remove any residual heat from the charcoal. Dump the ash into a non-flammable container for disposal.



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