

everdure  
by heston blumenthal

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## CUBE™

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Assembly, operation &  
maintenance instructions

for Everdure by Heston  
Blumenthal CUBE™  
portable charcoal barbeque

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[everdurebyheston.com](http://everdurebyheston.com)

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Inspired by the past.  
Innovated for the future.

THE OUTDOOR  
PERFORMANCE

OPERATION AND MAINTENANCE INSTRUCTIONS FOR HBCUBEG, HBCUBEK, HBCUBES and HBCUBEO PORTABLE CHARCOAL BARBEQUE RANGE Everdure by Heston Blumenthal outdoor charcoal barbeques. It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference. Due to continual product development, Everdure by Heston Blumenthal reserves the right to alter specifications or appearances without notice. Dispose of packaging responsibly – recycle where facilities are available.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT:

Read the safety precautions of this booklet carefully before removing the barbecue from its carton. If you are unsure about anything regarding your barbecue, please contact Everdure by Heston Blumenthal in Australia on 1300 HESTON or in New Zealand on (09) 415 6000 before operating your appliance.

- This charcoal barbecue is intended for **OUTDOOR USE ONLY**. Do not use indoors!
- For your safety and enjoyment, read all operating instructions before using this appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. Unsupervised children or pets should not be near a barbecue while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbecue whilst it is in use. **WARNING!** Keep children and pets away.
- Do not immerse the barbecue in water (only removable grills, charcoal chamber & grid, bamboo tray and storage tray can be immersed).
- As charcoal can smoulder for an extended period of time, take care when removing ash after cooking. It is recommended that a non-combustible container (metal or ceramic) be used to contain any ash before being doused in water and disposed of correctly.
- This barbecue has been designed to be used either on a raised bench or the ground. Ensure the surface is level, large enough and strong enough to support the barbecue and will withstand temperatures of 80°C above ambient temperature.
- People with flammable clothing such as nylon etc. should keep well away from the barbecue when it is operating.
- Do not use this appliance for any purpose other than what it is intended for.
- In case of fat fire, remove food (if possible) and allow the fire to burn out naturally.

Most fat will burn off quickly when it contacts the charcoal, but regular cleaning after use should reduce the build-up of fat and food residues which are combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning fats and oil from the inner chassis and charcoal chamber.** Do not allow ash to build up inside the chassis – clean up after every use. For more information on controlling fat fires see the Quick User Guide.

- Ensure that the product has adequate clearance from combustible materials. All combustible materials must be kept more than 250mm from the sides and rear of the barbecue and more than 1500mm above the cooking surface of the barbecue. This appliance is not meant to be built-in.
- As charcoal cooking can vary in time and intensity, it is recommended that the barbecue not be left for more than 5 minutes at a time while cooking.
- We recommend that you regularly maintain your barbecue and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet. Failure to follow these instructions will void your warranty.
- This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc).
- Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering when not in use can help can help to reduce this.
- Caution: Accessible parts may become hot when used. Whilst the barbecue handles are cool to touch, please be aware that the sides of the barbecue may be hot - handle with care.
- Charcoal and coal products produce carbon monoxide when burned. When the appliance is being used with solid fuels, always keep the appliance in a well ventilated area to prevent the gasses produced from building up.
- Do not use solid fuels impregnated with fire accelerants or use any other type of accelerant on this appliance. Using any accelerant could cause serious property damage or personal injury. **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Only use firelighters complying to EN 1860-3!
- During ignition, follow the recommended charcoal area placement guide. Once the initial batch of charcoal has ignited, it can be mixed in with fresh charcoal and spread throughout the charcoal chamber. Overloading the charcoal chamber can result in

damage to the appliance and food – it is recommended that the height of the charcoal never passes the top level of the charcoal chamber. For more information on charcoal placement, see further on in the instruction manual and the Quick User Guide.

- WARNING!** This barbecue will become very hot, do not move it during operation. Always allow the solid fuel to burn out naturally after cooking. Do not use any liquids to douse the charcoal inside the barbecue. Do not move the appliance while the coals are still burning as hot ash, coal particles, unburned fuel and hot cooking fats & oils could spill and accessible parts may be very hot. The barbecue should only be lifted by using the side handles.
- Do not use volcanic rock or any type of non-combustible product in the charcoal chamber. If in doubt on what fuels can be used, check the Everdure by Heston Blumenthal website or contact the Service Department.
- Solid fuels differ widely in burning time, heat, size and combustion. Always be aware of your surroundings and potential fire hazards caused by sparks or spitting fuels. Never dispose of solid fuels or hot ashes in areas where they can be trodden on or be a fire hazard. Never dispose of unburned solid fuels or ash until it has completely extinguished. The barbecue must be installed on a secure level base prior to use. We recommend using 100% natural lump charcoal in this appliance (see everdurebyheston.com).

com).

- Always check with your local/state authorities before using this appliance for any fire restrictions regarding the use of an outdoor barbecue (due to local weather conditions).
- When using solid fuels, take care that the surrounding environment is clear of combustible materials. Do not cook under overhanging buildings or close branches of trees. Note that solid fuels will produce varying amounts of smoke – take this into consideration when setting up the barbecue.
- The bamboo tray can be used as a preparation and serving tray. Do not soak, to clean wipe down with a damp cloth and do not use chemicals. Do not use as a chopping board as the surface will be damaged and the board could break. The food storage tray should only be used to store food for short periods of time (< 6 hours).



**DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET**

**DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**

**DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE**

**DO NOT OPERATE THIS APPLIANCE INDOORS**

**DO NOT ENCLOSE THIS APPLIANCE. THE MINIMUM CLEARANCE FOR THIS UNIT IS 1500mm ABOVE THE COOKING SURFACE AND 250mm FROM ANY SIDE**

**DO NOT OPERATE THIS APPLIANCE IN ENCLOSED AREAS**

**DO NOT USE ACCELERANTS OR FUEL IMPREGNATED WITH ACCELERANTS IN THIS APPLIANCE**

**DO NOT OVERFILL THE CHARCOAL CHAMBER AT IGNITION**

**DO NOT ALLOW FATS/OILS, ASH AND UNBURNED FUEL TO BUILD UP IN THE APPLIANCE BETWEEN COOKING SESSIONS**



## APPLIANCE DETAILS

Barbeque only	CUBET™		
	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
	347	425	181
Barbeque, bamboo tray & storage tray	347	425	230

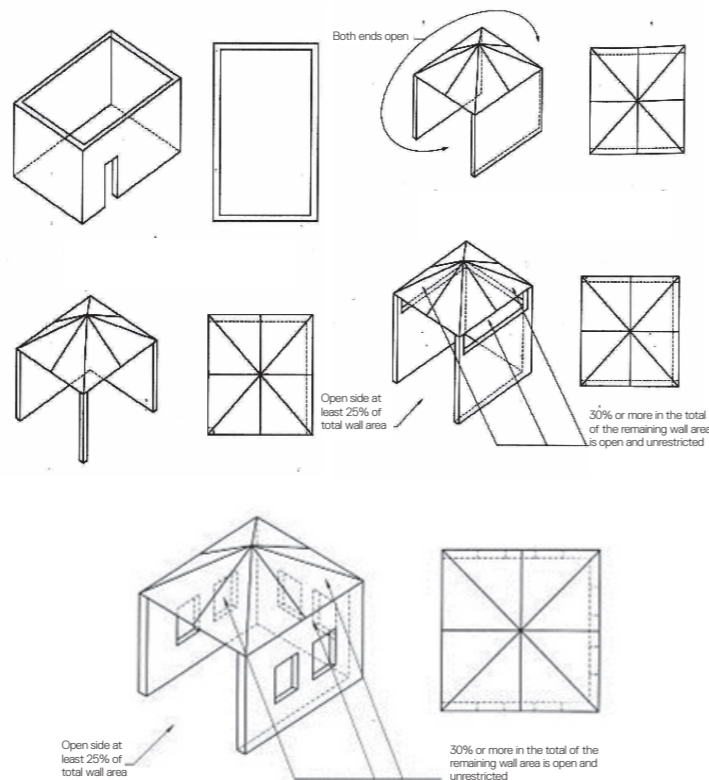
## OUTDOOR INSTALLATION GUIDE

This Appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where products of combustion are rapidly dispersed by wind and natural convection. This appliance must not be used indoors. Do not use your barbeque in garages, porches, sheds or other enclosed areas. The barbeque is not intended to be installed in or used on recreational vehicles (e.g. boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the barbeque housing while in use.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-
  - (i) at least 25% of the total wall area is completely open; and
  - (ii) at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.



## OPERATING INSTRUCTIONS

### GENERAL INSTRUCTIONS

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbeque sheltered from strong winds as this will drastically alter cooking efficiency. Keep the barbeque level. Check frequently that the charcoal stays ignited (this does not necessarily mean a flame is visible), and that flare ups are not occurring. Make sure the minimum distances of the barbeque to any wall or combustible surface are met, and that the supporting surface can withstand the heat.

**WARNING!** This barbeque will become very hot during operation. If you need to move it during operation, we recommend taking extreme care and grab by the handles only. Never grab the barbeque by the body or sides when in use.

For more specific information (including set-up illustrations and diagrams) and up to date cooking instructions, please visit the Everdure by Heston Blumenthal website at [www.everdurebyheston.com](http://www.everdurebyheston.com).

### FUEL TYPE AND CONSUMPTION

This barbeque is designed to cook with lump charcoal or charcoal briquettes. The heat produced and consumption time may vary dramatically depending on the type of fuel used, and the prevailing weather conditions. Please see the Quick User Guide for more information on charcoal ignition and cooking. Do not use accelerants for fuel ignition as they may cause damage to the appliance or injury. We recommend using 100% natural lump charcoal in this appliance (see [everdurebyheston.com](http://everdurebyheston.com)).

When igniting the charcoal, pile the charcoal up over the charcoal grid (this is the square wire grid in the centre of the charcoal chamber) so that when levelled out the volume does not exceed the charcoal chamber and should not exceed 0.5Kg at any time.

After cooking, the remaining charcoal should be allowed to burn off naturally (this should be taken into account when planning the cooking times). Once finished, the ash and remaining fuel should be removed and placed into a non-flammable container (a metal bucket is ideal), a small amount of water added (just in case there is still any heat left in the waste) and disposed of safely as per local council rules. Note that protection from heat

should always be used.

### CHROME OPEN GRILL

The cooking surface for this barbeque is a chromed open grill, which can be fully removed to add additional charcoal. The grill should be positioned so that it sits on the four grill support pins. Take care that food cooked is wider than the gaps in the grill or positioned lengthways so it doesn't fall through. Over time, the surface of the grill will discolour with the heat of the fuel (this is a normal process and not a fault). It is recommended that the grill is placed on the barbeque after the charcoal has ignited and any adjustment on the fuel distribution has been done. After use, allow the grill to cool and then clean. After cleaning, coat with a little cooking oil to minimise any rusting. Note – When adjusting the open grill while cooking (or still hot), use metal tongs or similar tools to hold the grill.

### AFTER COOKING

1. After cooking and whilst the barbeque is still warm, remove scraps from the grill with a scraper.
2. Excess fat and meat scraps can be scraped off the inside of the barbeque by removing the grill to gain access.
 

**WARNING:** Some surfaces may still be hot – please use protective gloves.
3. Remove wastes from inside charcoal chamber, and barbeque chassis.

## IGNITION PROCEDURE



**READ ALL OPERATING INSTRUCTIONS BEFORE IGNITING THE CHARCOAL**

### LIGHTING THE BARBEQUE USING FIRELIGHTERS

The CUBE™ is designed to be used with charcoal and ignited with firelighters. First pile the charcoal over the charcoal grid around the firelighters (follow the manufacturer's recommended set-up and ignition). After 10-15 minutes (depending on the weather conditions and the fuel used), most of the charcoal should have partially or fully ignited. Using metal tools, spread the charcoal inside the charcoal chamber and add extra fuel if necessary (extra fuel can be added during the cooking period as well). We recommend the use of Eco firelighters where available. See the Quick User Guide for more information.

## CLEANING & STORAGE

### EXTERNAL CLEANING

Before cleaning the barbeque exterior ensure the appliance has cooled and is safe to touch. Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents). **It is advisable to test cleaners on a small section of the appliance first. NEVER** use paint thinners or similar solvents for cleaning and **NEVER** pour cold water over hot surfaces. Dry the surface afterwards.

### INTERNAL CLEANING

Before cleaning the internal parts of your barbeque, ensure the appliance has cooled and is safe to touch. The inside of the charcoal chamber can be cleaned by using some water, mild detergent and a sponge or mild scouring pad.

For hard to clean areas, use a little baking soda on a wet sponge. Do not use abrasive cleaners.

All ash and any leftover fuel should be removed after every cook (take care that it is fully

extinguished and cold). After cleaning the charcoal chamber, remove and clean any ash or oil that may have dropped into the barbeque chassis.

**WARNING!** The surfaces of the open grills may be hot. Please ensure heat resistant gloves are worn.

### STORAGE

When the appliance is not in use, store in a dry location. Do not store in an area exposed to the weather. If the barbeque is stored outdoors, it must be under cover and covered, out of the weather. Ensure the cooking surface is clean before storing away.

## TROUBLESHOOTING

**Solid fuel is not igniting or taking longer than expected to ignite:**

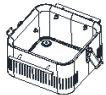



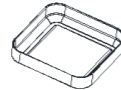

Firelighters are not working	Check firelighters light. Replace if not working. Check manufacturer's instructions. Adjust charcoal to allow more ventilation.
Poor type of solid fuel used	Fuel may be wrong size (parts too large). Break up larger parts so they can ignite easier. Purchase a different type of charcoal and try. We recommend using 100% natural lump charcoal in this appliance (see <a href="http://everdurebyheston.com">everdurebyheston.com</a> ).
Solid fuel is damp	Solid fuels can become damp over time, which retards ignition. Store in a dryer place & repurchase fresh solid fuel.
Solid fuel incorrectly distributed in charcoal chamber	Follow the instructions on placing the solid fuel in the charcoal chamber. If charcoal has compacted down tight, remove some solid fuel so air can flow freely through and assist in ignition. If too little fuel is used, the heat and ignition may not pass as fast between separate pieces.
Barbeque not cleaned	Check ash has not collected inside chassis, or blocked the charcoal grid or chamber.
Weather conditions and ambient temperature	Cold, windy and wet conditions will affect the ignition and combustion process. Move barbeque to a more suitable location.

## CHARCOAL BARBEQUE ASSEMBLY

The barbeque must be assembled before use. No tools are needed for assembly.

Open the carton from the top and remove the parts. Remove all packaging (especially check inside the barbeque and under the charcoal grid and charcoal chamber) and place parts on a clean surface. Check for any damage or missing parts (if found, contact your service department).

### INCLUDED PARTS CUBE™

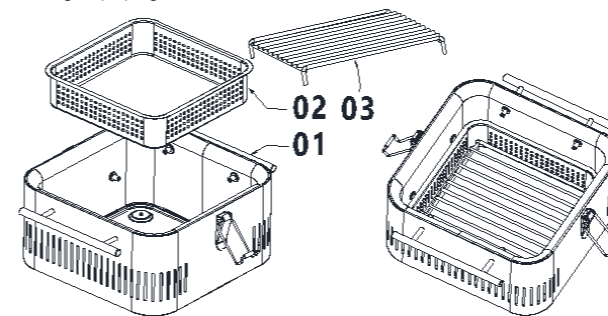
01 / Barbeque chassis assembly x 1Pc	02/ Charcoal Chamber x 1Pc	03 / Charcoal Grid x 1pc	04 / Open Grill x 1pc	05 / Storage Tray x 1Pc	06 / Bamboo Tray x 1Pc
					

### PACKAGING

Remove all internal cartons and packaging from within the barbeque assembly. Remove all external packaging and remove the appliance from the packaging base before operation. Recycle as per your local government laws.

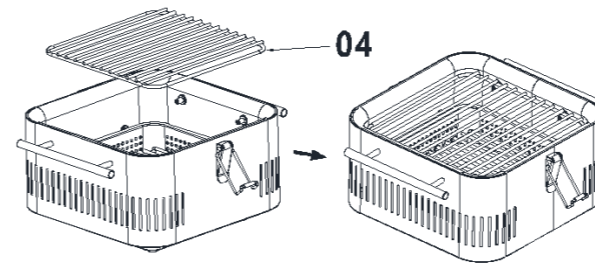
### STEP 01

/Take the charcoal chamber (02) and place it in the barbeque chassis (01). Place the charcoal grid (03) legs down into the charcoal chamber.



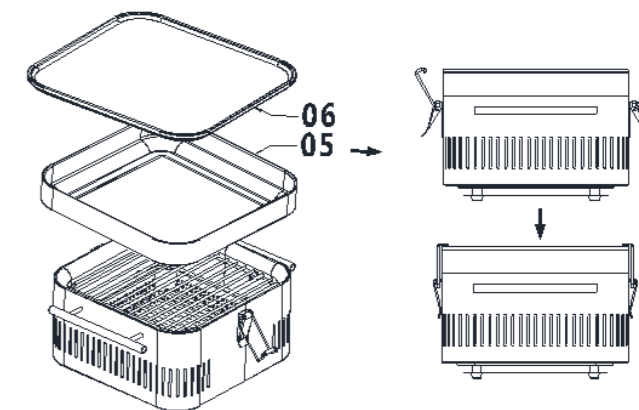
### STEP 02

/Place the open grill (04) on the four support pins. The barbeque is now ready for cooking.



### STEP 03

/Place the food storage tray and bamboo tray onto the barbeque (barbeque must be clean and cool). Clamp the trays down with the side brackets.



## MAINTENANCE

It is recommended that, at the commencement of each barbeque season, the following maintenance be conducted:

### BARBEQUE

1. Wipe over the outer areas of the barbeque with a clean cloth.
2. Check all oils and ash has been cleaned from the charcoal chamber.
3. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.

**Wear and tear to this barbeque can be reduced by covering and storing out of the weather when not in use.**

## WARRANTY

### IMPORTANT

**Please keep your receipt, as this must be presented if making a claim under the terms of the EVERDURE warranty.**

### AUSTRALIAN CUSTOMERS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

### NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

### OUR WARRANTY

Subject to the following conditions, this product is also covered by the manufacturer's **2 YEAR CONDITIONAL WARRANTY** from the date of purchase, covering all parts and/or labour.

Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product or defective material will be repaired or replaced at the option of Everdure by Heston Blumenthal, but all costs of installation, removal, cartage, freight, travelling expenses and insurance are to be paid by the claimant. Our Warranty is subject to the product being used for single family domestic household use.

Our Warranty operates in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the Australian Consumer Law or any consumer guarantees law relating to this product.

### WHAT IS COVERED?

During the below listed warranty period, your barbeque will be repaired free of charge by Everdure by Heston Blumenthal or its authorised service centre provided your barbeque is delivered to and picked up from Everdure by Heston Blumenthal or its authorised service centre, subject to the terms and conditions below.

**2 years: (Orange enamel) Firebox and outer body**

**12 months: Paint and all remaining parts**

### WHAT IS NOT COVERED BY OUR WARRANTY:

1. Any defect or failure caused by the product not being assembled or used in accordance with the instruction/installation manual provided with the product.
2. Normal fair wear and tear (e.g. surface rust on cooking plates & burners heat discolouration).
3. Insect or vermin infestation.
4. Unauthorised repairs or use of non-genuine parts.
5. Product scratches & damage as a result of delivery, installation or assembly.
6. Claims to product surface coatings due to accidental damage, improper, or lack of maintenance.
7. Damage from cleaning products not recommended by Everdure by Heston Blumenthal.

### HOW TO CLAIM OUR WARRANTY

You will need to contact Everdure by Heston Blumenthal in Australia or New Zealand using the below contacts details.

#### All Service and Assembly Enquiries:

**IN AUSTRALIA:** Telephone 1300HESTON

**IN NEW ZEALAND:** Telephone (09) 415 6000

**OR VISIT:** [www.everdurebyheston.com](http://www.everdurebyheston.com)

### PRIVACY POLICY

Everdure by Heston Blumenthal is committed to protecting your personal privacy. Your personal information that you have provided in this form (e.g. name, street address, e-mail address and telephone/mobile number) is used solely by Everdure by Heston Blumenthal for the express purpose for which it was collected (e.g. to respond to your enquiry regarding your product). Your personal information will be processed by Everdure by Heston Blumenthal in accordance to the guidelines and requirements of the Privacy Laws of Australia (Privacy Act 1998).

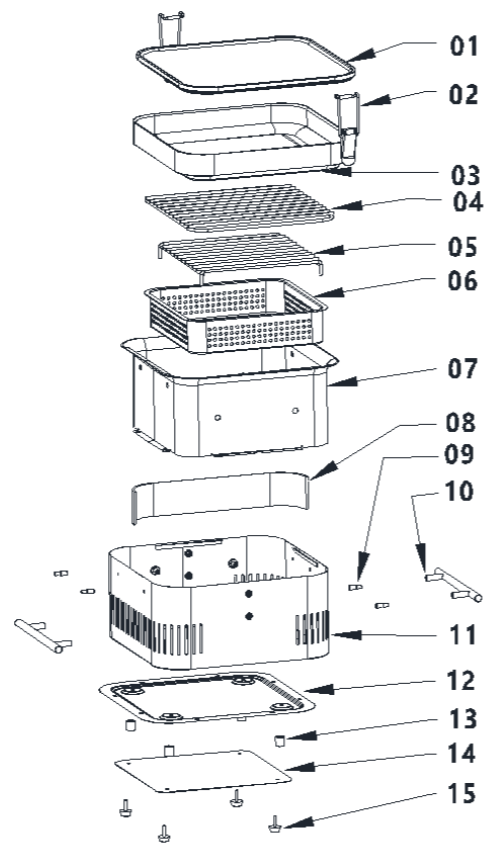
**PARTS LIST: HBCUBEG, HBCUBEK, HBCUBES & HBCUBEO**

	PART NAME	QTY
1	Bamboo Tray	1
2	Safety Latch	2
3	Storage Tray	1
4	Open Grill	1
5	Charcoal Grid	1
6	Charcoal Chamber	1
7	Inner Chassis	1
8	Insulation	1
9	Grill Support Pin	8
10	Handle	2
11	Chassis Graphite	1
	Chassis Khaki	1
	Chassis Orange	1
	Chassis Stone	1
12	Base Panel	1
13	Spacer	4
14	Bottom Heat Shield	1
15	Rubber Foot	4

Note: List does not include fasteners.

**OPTIONAL ACCESSORY: COOKING ACCESSORIES**

Please see [everdurebyheston.com](http://everdurebyheston.com) for a full range of accessories



HBCUBEG



HBCUBEK



HBCUBEO



HBCUBES



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