

# everdure

by heston blumenthal

## Quick User Guide



### CUBE™

PORTABLE  
CHARCOAL BARBEQUE

## Everdure by Heston Blumenthal Models: CUBE™, FUSION™ and HUB™ Charcoal Barbeques.

We recommend using 100% natural lump charcoal. Briquettes can be used, however due to the various ingredients used in briquettes, ignition time may take longer. Ambient temperature and weather conditions may also affect performance or increase ignition times. Please note that the information in this user guide is for a reference only.

Model	Ignition	Max. lump charcoal for ignition	Ignition time
CUBE™	Manual Ignition	1.1lb	10-15mins
FUSION™	Fast Flame Ignition System™	2.65lb	Less than 9 mins
HUB™	Fast Flame Ignition System™	13.97lb	Less than 9 mins

### Heat Guidance Tip:

To quickly judge how hot your barbeque is, try using the simple hand method: Once you have a light cover of grey ash over the coals, Place your hand roughly 6 inches above the cooking grid. You should only be able to hold your hand over the grill for the following time before it becomes too hot.

Time	Temp	Range	Perfect for
2-4 seconds	428-500°F	High	Searing
5-7 seconds	338-428°F	Medium	Chicken or rotisserie
8-10 seconds	302-338°F	Low	Slow cooking meat

(Please make sure to remove any flammable material from your hand or arms before attempting the heat test).

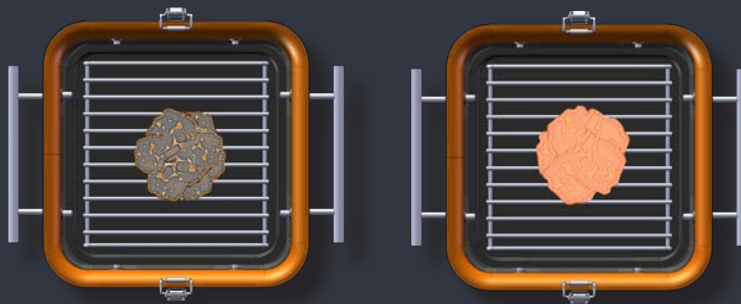
## CUBE™

### To Begin:

Remove the chrome cooking grill. The barbeque has a charcoal tray (black enamel) and a chrome charcoal grid that raises the charcoal slightly to aid air flow needed for ignition. We recommend using natural firelighters such as compressed wood, which are free from chemicals or toxins.

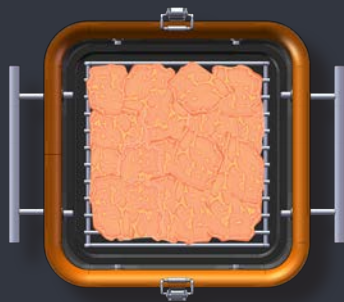
**Handy Tip:** We recommend adding a layer of aluminum foil underneath the black charcoal tray. This will help protect the product in cases of accidental overheating and speed up the cleaning process.

For more great hints and tips, please see [everdurebyheston.com](http://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 tray and place the cooking grill back on. More coal can be added depending on the size or amount of meat for grilling.



**Handy Tip:** charcoal can get over 1472 degrees Fahrenheit and you don't need a large amount to get some serious heat.

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### 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 cooking grill back on and begin cooking. More coal can be added depending on the size or the amount of meat for grilling.

**Handy Tip:** When moving the Grill, ensure to grab the handles not the Grill body as this will be hot.

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