

# everdure

by heston blumenthal

## Quick User Guide



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# FUSION™

ELECTRIC IGNITION  
CHARCOAL GRILL

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

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 grill 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).

### FUSION™

#### To Begin:

Remove the chrome cooking grill. The grill has a charcoal tray (black enamel) and a stainless steel insert that protects the heating element. Simply pile the charcoal (max 2.65lb) on top of the stainless steel insert, and press the 🔥 button. Within a few minutes, smoke will appear and then flame. The element will switch itself off after 7 minutes and you are ready to begin cooking a few minutes later.



## Direct Cooking (grill):

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 grid back on. More coal can be added depending on the size or amount of meat for grilling.

**Handy Tip:** The charcoal grill pivots for easy reloading the charcoal. Use tongs as the grill will be hot.

For more great hints and tips, please see [everdurebyheston.com](http://everdurebyheston.com)



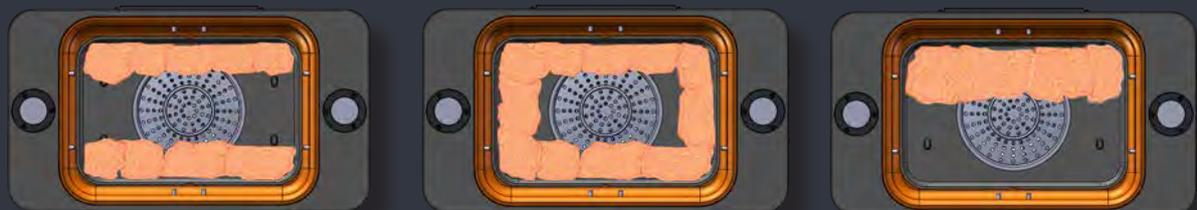
## Indirect Cooking (grill):

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

**Handy Tip:** Add some fresh herbs such as thyme or rosemary to the coal; this will add some great flavor to the meat.

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## Rotisserie guide:

The ideal way to spit-roast large cuts of meat is to cook at a slow pace with gentle, constant and even heat from below. Simply select the ideal pole height to suit the food dimensions and keep a constant heat source under the rotisserie. Do not expose the meat to excessive temperatures otherwise it will burn on the outside and not cook through.

## Managing a flare up:

A flare up is caused by fats and juices from the meat excessively dripping onto the hot coals and igniting. This can be quite common during rotisserie cooking over charcoal. The first thing to remember is not to panic! You can reduce the risk of flare ups if you remember the following:

\_Never leave your grill for more than 5 mins.

\_Juice falling onto the coals is what adds that great smoky flavor and should not be avoided; However, too much flammable juices coming into direct contact with hot coals will most likely result in a flare up.

\_Closely watch how the juices start to escape from the meat and begin to fall on the coals. To reduce the risk of flare ups, keep a channel area clear so the juices can drip from the meat and avoid the coals.

\_Select the ideal pole height so any flare up flames do not reach the meat turning on the rotisserie. They will quickly burn away and reduce in their intensity.

\_It is recommended to avoid using oily marinades, instead choose a dry rub to season the meat.

\_If a flare up becomes dangerous, it is recommended to stop the motor. Using heat resistant gloves, remove the rod and meat from the grill. The flare up will naturally burn out and when safe to do so, simply put the rod and meat back on the grill and switch the motor back on.

**Handy tip:** Place an aluminum tray under the meat to collect some of the juices from the meat. These juices are full of flavor and can be used as a great baste to keep the meat succulent and moist.

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