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OPERATION AND MAINTENANCE INSTRUCTIONS FOR HBCUBEGUS, HBCUBEKUS, HBCUBESUS and HBCUBEOUS 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 appropriately.
IMPORTANT SAFETY INSTRUCTIONS

1. This charcoal barbecue is intended for OUTDOOR USE ONLY. Do not use indoors.

2. This appliance is not intended for commercial use.

3. For your safety and enjoyment, read all operating instructions before using this appliance. Do not use unless it is completely assembled and all parts are securely fastened and tightened.

4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.

5. Do not immerse this barbecue in water (only removable grates, charcoal grid & griddle can be washed). Do not allow water or any liquid to enter the barbecue.

6. As charcoal can smoulder for an extended period of time, take care when removing ash from its carton.

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

8. People with flammable clothing such as nylon etc. should keep well away from the appliance. Do not use this appliance with combustible clothing.

9. Do not allow ash to build up inside the coals – clean up after cooking. For more information on controlling the heat, see the information on charcoal cooking.

10. Ensure that the product has adequate clearance from combustible materials. Do not use within 10in (250 mm) of any flammable structure or under any combustible surface. The appliance is not meant to be built-in.

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12. 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.

13. We recommend that you regular maintain your charcoal 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 could result in a fire hazard.

14. This appliance is not suitable for mounting in a movable vehicle (boat, trailer etc).

15. Keep combustible materials away from all hot parts of the appliance. Do not allow cooked food to remain in contact with hot surfaces.

16. 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. Do not touch metal parts of barbeque until it has completely cooled to avoid burns, unless you are wearing protective gloves.

17. Burring of solid fuels produces poisonous gases, which can kill. Therefore, never use solid fuels indoors.

18. Do not use solid fuels impregnated with the 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!

19. If in doubt on what fuels can be used, check the Everdure by Heston Blumenthal website or contact the Service Department.

20. Always check with your local/state authorities before using this appliance for any fuel restrictions regarding the use of an outdoor barbeque (due to local weather conditions).

21. 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 solids fuels or hot ashes in areas where they can be ignited and cause a fire. Never dispose of unburned or used solid fuels or ash until it has completely burned out. Do not leave a fire unattended or attempt to extinguish it with water.

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23. Always check with your local/state authorities before using this appliance for any fuel restrictions regarding the use of an outdoor barbeque (due to local weather conditions).

24. When using solid fuels, take care that the surrounding environment is free 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 using this appliance.

25. The barbecue tray can be used as a preparation and serving tray. Do not move. 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).

26. The barbecue shall be heat treated and the fuel kept out for at least 10 minutes prior to the first cooking.

27. If you have any queries regarding these instructions, contact your local dealer.

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CALIFORNIA PROP 65 WARNING:
(a) The burning of gas cooking fuel generates some products which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this appliance according to the instructions and care manual, ensuring you provide good ventilation when cooking with gas.

(b) Handling the brass material on this product exposes you to lead, a chemical known by the State of California to cause cancer and birth defects or other reproductive harm. (Wash hands after handling).

(c) This product contains chemicals, including lead and compounds, known by the State of California to cause cancer, reproductive harm, or other birth defects.

(d) Wash your hands after using this product.

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 OPERATE THIS APPLIANCE IN ENCLODED AREAS

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

DO NOT OVERFILL THE CHARCOAL CHAMBER AT IGNITION

DO NOT ALLOW FAT/OILS, ASH AND UNBURNED FUEL TO BUILD UP IN THE APPLIANCE BETWEEN COOKING SESSIONS
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 www.everdurebyheston.com).

We recommend using a layer of aluminium foil underneath the charcoal chamber. This will help protect the product from accidental overheating.

Place enough charcoal into the fuel compartment according to the instruction manual. Light the charcoal with a suitable fire starter or a long taper. The charcoal will then burn for a period with flames. When burning is established, spread the fuel evenly. Make sure that the cooking grid is fully located into the grill supports, then you can enjoy your barbecuing. Do not cook before the fuel has a coating of ash. 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. Remember to always remove the used aluminium foil to help keep your barbeque clean and avoid grease fires.

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. (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.
4. Remember to always remove the used aluminium foil to help keep your barbeque clean and avoid grease fires.
5. To clean your barbeque, soak the cooking grill and tools in hot soapy water as soon as possible after use. Dry thoroughly and store in a dry spot. Protect the barbeque with a cover or store inside. Do not leave your barbeque outside unattended.

APPLIANCE DETAILS

Barbeque only

<table>
<thead>
<tr>
<th>Barbeque only LENGTH (in)</th>
<th>WIDTH (in)</th>
<th>HEIGHT (in)</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.7</td>
<td>16.7</td>
<td>7</td>
</tr>
</tbody>
</table>

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.
IGNITION PROCEDURE

LIGHTING THE BARBECUE USING CHARCOAL STARTERS

The CUBETM is designed to be used with charcoal and ignited with charcoal starters. First, pile the charcoal over the charcoal grid around the charcoal starters (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 charcoal starters where available. Do not cook before the fuel has a coating of ash. 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 or a wet sponge. Do not use abrasive cleaners. All ash and any leftover fuel should be removed after every use (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 it 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:

- Charcoal starters are not working: Check charcoal starter 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 www.everdurebyheston.com).
- Solid fuel is damp: Solid fuels can become damp over time which retards ignition. Store in a dry place & re-purchase 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.

READ ALL OPERATING INSTRUCTIONS BEFORE IGNITING THE CHARCOAL.
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™

<table>
<thead>
<tr>
<th>Part</th>
<th>Description</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>01</td>
<td>Barbeque chassis assembly</td>
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</tr>
<tr>
<td>02</td>
<td>Charcoal Chamber</td>
<td>1 Pc</td>
</tr>
<tr>
<td>03</td>
<td>Charcoal Grid</td>
<td>1 Pc</td>
</tr>
<tr>
<td>04</td>
<td>Open Grill</td>
<td>1 Pc</td>
</tr>
<tr>
<td>05</td>
<td>Storage Tray</td>
<td>1 Pc</td>
</tr>
<tr>
<td>06</td>
<td>Bamboo Tray</td>
<td>1 Pc</td>
</tr>
</tbody>
</table>

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/state 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 have 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.

OPTIONAL ACCESSORY: COOKING ACCESSORIES

Please see www.everdurebyheston.com for a full range of accessories.

PARTS LIST: HBCUBEG, HBCUBEK, HBCUBES & HBCUBEQ

<table>
<thead>
<tr>
<th>PART NAME</th>
<th>QTY</th>
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<tbody>
<tr>
<td>Bamboo Tray</td>
<td>1</td>
</tr>
<tr>
<td>Safety Latch</td>
<td>2</td>
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<tr>
<td>Storage Tray</td>
<td>1</td>
</tr>
<tr>
<td>Open Grill</td>
<td>1</td>
</tr>
<tr>
<td>Charcoal Grid</td>
<td>1</td>
</tr>
<tr>
<td>Charcoal Chamber</td>
<td>1</td>
</tr>
<tr>
<td>Inner Chassis</td>
<td>1</td>
</tr>
<tr>
<td>Insulation</td>
<td>1</td>
</tr>
<tr>
<td>Grill Support Pin</td>
<td>8</td>
</tr>
<tr>
<td>Handle</td>
<td>2</td>
</tr>
<tr>
<td>Charcoal Graphite</td>
<td>1</td>
</tr>
<tr>
<td>Charcoal Khaki</td>
<td>1</td>
</tr>
<tr>
<td>Charcoal Orange</td>
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<td>Charcoal Stone</td>
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<td>Base Panel</td>
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<tr>
<td>Spacer</td>
<td>4</td>
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<tr>
<td>Bottom Heat Shield</td>
<td>1</td>
</tr>
<tr>
<td>Rubber Foot</td>
<td>4</td>
</tr>
</tbody>
</table>

Note: List does not include fasteners.
NOTES

Please see everdurebyheston.com for a full range of accessories.

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