

everdure  
by heston blumenthal





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Who better to  
re-imagine  
the barbeque,  
than a chef who  
inspires millions.

Heston Blumenthal is one of the world's top chefs. His Berkshire restaurant, The Fat Duck, has won international accolades and been awarded 3 Michelin stars, while Heston himself was given an O.B.E. by Her Majesty the Queen for services to British Gastronomy.

A fellow of both The Royal Society of Chemistry, and The Royal Academy of Culinary Arts, Heston's never been one to do things by the book. By pushing the traditional boundaries of the kitchen, and injecting a sense of child-like wonder and theatre into everything he touches, he's inspired a generation to seek pleasure, and entertainment, in food. Now, Heston's bringing his magic touch to the great outdoors, making it easy for anyone who enjoys barbeque cooking, to put on a commanding performance.

“Over 20 years I've learnt how to get the best out of ingredients. By incorporating some of my favourite techniques into these designs, I've created what some might call a 3 Michelin star barbeque range.”

A handwritten signature in white ink that reads "Heston". The signature is fluid and cursive, with a long horizontal stroke extending from the top of the letter 'H' across the top of the word.

## CHARCOAL RANGE

# Perfect the art of outdoor cooking.

Everdure by Heston Blumenthal is a range of barbecues like no other. Working closely with designers and engineers, Heston embarked on a mission to create the perfect modern barbecue. By combining the latest technology and design aesthetics, with ease of use and thoughtful attention to detail, he created a range of kit that will help you go on a journey of discovery.

Whether you love the convenience of cooking on gas, or want to reconnect with the primal beauty of cooking on charcoal – home, or away – Everdure by Heston Blumenthal will help you unleash your creativity and bring out the best in barbecued food.

“Good design is everything these days. I wanted to bring some of the incredible technology and finishes you see in high end-kitchens, to the great outdoors.”



Cooking on charcoal.  
Stoke your primal side.



**FUSION™**

**CUBE™**

Inspired by the past.  
Innovated for the future.

“There’s something really special about cooking on charcoal. Something primal. The perfect fusion of heat and smoke, combined with a great marinade, can infuse some truly distinctive flavours.”

The evolution of man is largely thanks to the evolution of fire and energy. Cooking over a fire was once part of everyday life, in many parts of the world, it still is. More than just visual theatre, or a traditional ‘back to basics’ approach, authentic charcoal cooking adds a distinctive smoky flavour to food. Mastering the heat, and managing a fire made it challenging for many barbeque enthusiasts to fully embrace its charms – until now.

**Three charcoal barbeques, with a contemporary twist.**



**HUB™**



Inspired by the past.  
Innovated for the future.

# The authentic made extraordinary.

By questioning just what it is that makes cooking on charcoal so good, and why it can be challenging for some, Heston was able to create a design that ticks all the boxes. The Everdure by Heston Blumenthal barbeques make creating the authentic charcoal taste, virtually effortless. Here's how.

## Ready to cook in 10 minutes

No more messing around trying to get charcoal started. Say goodbye to nasty chemicals, or hand held lighters, you're ready to go at the touch of a button. Thanks to the Fast Flame Ignition System™, which features an electric element, you can get your charcoal burning at the right cooking temperature in just 10 minutes.

## Built-in rotisserie system

The FUSION™ and HUB™ are hiding a secret – a built in, retractable rotisserie. Thanks to the patented Rotiscope Technology™, you can quickly set up an authentic, commercial-quality rotisserie for cooking over the coals at 3 different heights. The jaw-like Cliplock Forks™ ensure everything from chickens to suckling pigs are kept firmly in place as they turn, powered by a discrete motor tucked away inside the body of the barbeque.

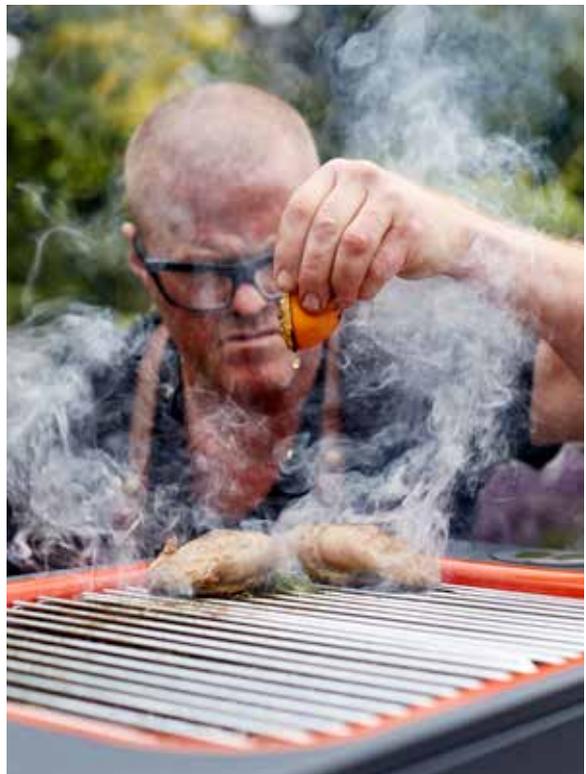
## Function and form

Taking cues from minimalist Danish design, Everdure by Heston Blumenthal is an elegant blend of contemporary and retro. From sleek, tapered legs, to smooth, stylish chrome grill handles, from the subtly integrated rotisserie, to the retractable power cord, everything is the perfect balance of function and form.

## Fuss-free, mess-free

Everything about Everdure by Heston Blumenthal is designed to keep things easy to use, and take care of. The porcelain enamel firebox and charcoal tray are easy to clean after use, simply brush out ash and wipe down.

“From quick lunches, to epic feasts, I've made it easy for everyone to enjoy the magic of charcoal cooking.”





Inspired by the past.  
Innovated for the future.

# HUB™

Whether firing it up for simple steaks, trying something more ambitious, or going the whole hog with an epic rotisserie, the HUB™ is perfect for outdoor entertainers.





HBCE2B

“The HUB is designed with larger gatherings in mind, where you can really show off your skills. Flames. Embers. Heat. People are really drawn to the authentic charcoal barbeque experience”

**The ultimate charcoal experience**

- / Charcoal + electric element
- / Ready to cook in 10 minutes, thanks to the Fast Flame Ignition System™
- / ‘Set and forget’ electronic control
- / 40kg capacity rotisserie with Rotiscope Technology™
- / Elegant contemporary design
- / Retractable 1.5m power cord
- / Large storage area behind 2 double-lined doors which doubles as a warming area
- / Porcelain enamel firebox
- / Chrome grills with cool-to-the-touch handles

# HUB™

## ELECTRIC IGNITION CHARCOAL BARBEQUE



- 1 Rotiscope Technology™  
– Patent pending  
rotisserie system



- 2 Retractable rotisserie poles  
with adjustable heights



- 3 Design patented rotisserie  
rod and Cliplock Forks™



- 4 Integrated retractable  
power cord (1.5m)



- 5 Fast Flame Ignition System™  
– Integrated 1800W electric element



- 6 Fully enclosed cupboard with  
shelf and double lined doors  
for storage



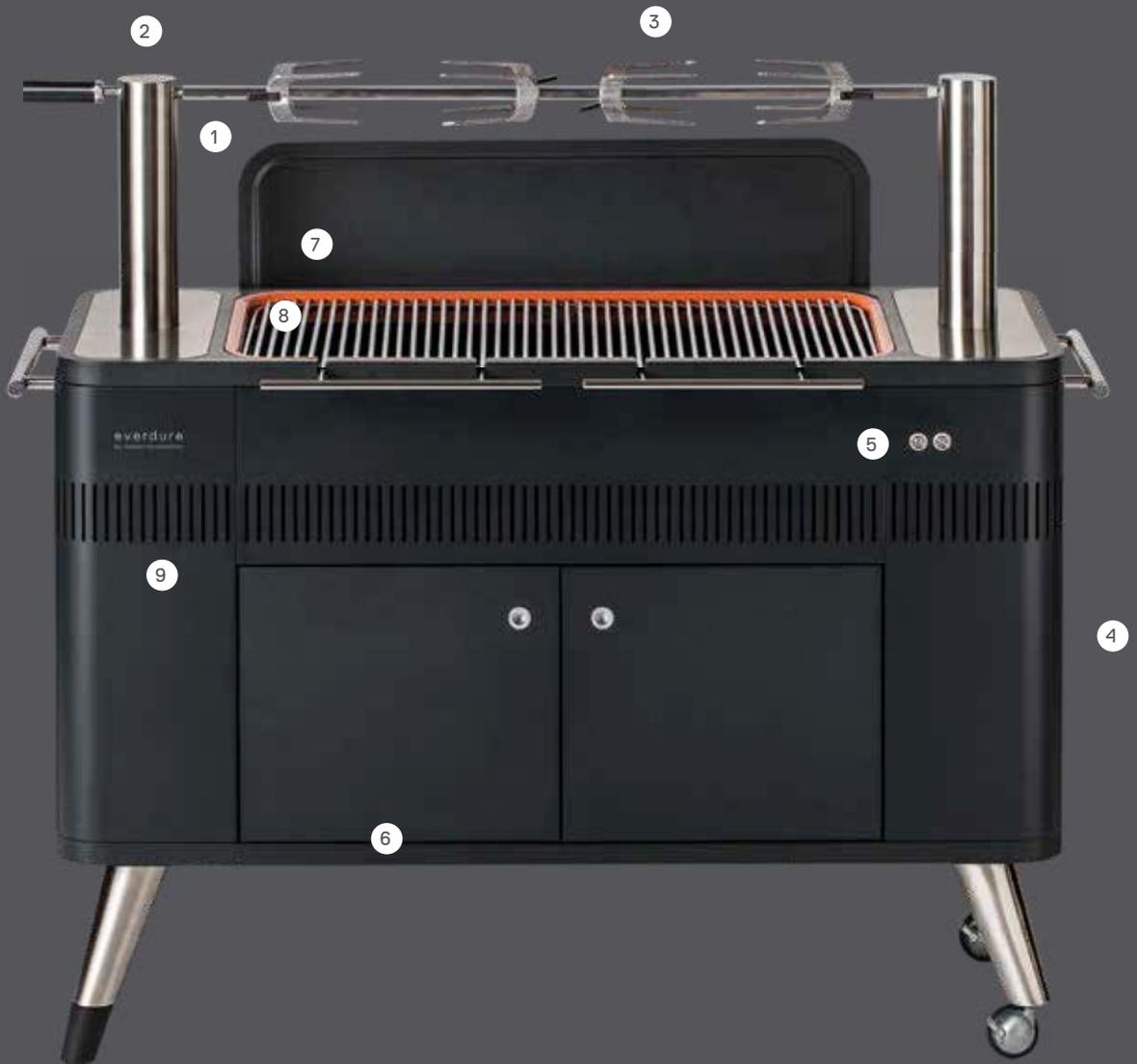
- 7 Weather/wind shield



- 8 Porcelain enamel firebox  
and charcoal tray



- 9 Internal storage solution for  
rod and Cliplock Forks™





Inspired by the past.  
Innovated for the future.

# FUSION™

(On pedestal and off pedestal)

Whether you're new to cooking on charcoal, or a seasoned pro, you'll love the simplicity and style of the FUSION™. Named after its innovative fusion of charcoal and electricity, it draws on the benefits of both, delivering an unbeatable barbeque experience.





everdure  
by Nestor Blumstein





HBCE1BS



HBCE1B

comes with sleek, sturdy legs, but for added height and style, there's an elegant freestanding pedestal.

“With a bold, yet slender design, the first time your guests set eyes on it, they’ll wonder what it is. It won’t take you long to win them over. 10 minutes in fact.”

#### Charcoal cooking made simple

- / Charcoal + electric element
- / Ready to cook in 10 minutes, thanks to the Fast Flame Ignition System™
- / ‘Set and forget’ electronic control
- / 15kg capacity rotisserie with Rotiscope Technology™
- / Elegant contemporary design
- / Retractable 1.5m power cord
- / Porcelain enamel firebox
- / Hinged chrome grill for easy reloading of charcoal

# FUSION™

ELECTRIC IGNITION CHARCOAL  
BARBEQUE WITH PEDESTAL



1 Rotiscope Technology™  
– Patent pending  
rotisserie system



2 Design patented rotisserie  
rod & Cliplock Forks™



3 Retractable rotisserie poles  
with adjustable heights and  
internal motor



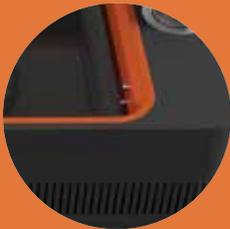
4 Fast Flame Ignition System™  
– Integrated 1800W  
electric element



5 Integrated retractable  
power cord (1.5m)



6 Weather/wind shield



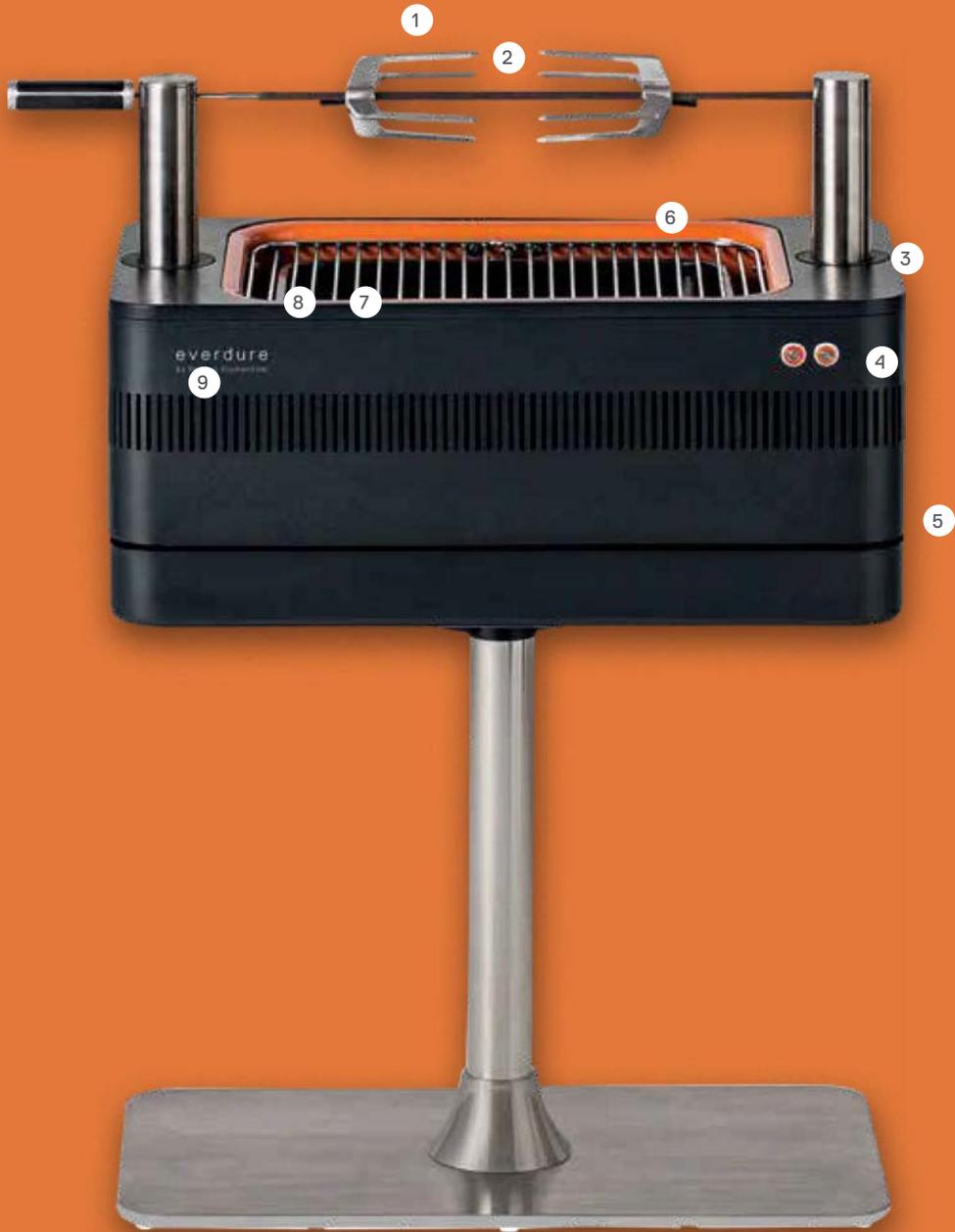
7 Porcelain enamel firebox  
and charcoal tray



8 Hinged chrome grill for easy  
reloading of charcoal



9 Integrated storage solution  
for rod and Cliplock Forks™





Inspired by the past.  
Innovated for the future.

# CUBE™

Now you can enjoy authentic charcoal cooking on the go, without the mess. The portable, CUBE™ is designed for impromptu barbeques away from home. With an integrated food-grade storage tray, preparation board and porcelain enamel firebox, it's easy to store, set up, cook and clean responsibly, while the chrome handles keep external heat to a minimum, making it easy to move while cooking.







Graphite  
HBCUBEG



Khaki  
HBCUBEK



Stone  
HBCUBES



Orange  
HBCUBE0

“The whole range has been designed from the ground up, with a focus on helping you show off your skills in style, wherever your imagination takes you.”

#### Charcoal cooking on the go

- / Portable
- / Porcelain enamel firebox
- / Cool-to-the-touch handles
- / Removable charcoal tray
- / Simple, integrated unit and accessories
- / Two safety latches
- / Available in four stylish, contemporary colours

# CUBE™

## PORTABLE CHARCOAL BARBEQUE



1 Integrated bamboo tray – food grade



2 2 safety latches



3 Removable chrome grill rack



4 Porcelain enamel firebox and charcoal tray



5 2 Cool to touch carry handles



6 Integrated storage tray – food grade



7 Built in heat protection shield



8 Easy to clean interiors



## CHARCOAL RANGE

# Accessories



### 10kg 100% Natural lump Charcoal

- / 100% Natural Charcoal
- / Does not contain chemicals or additives
- / Long burning
- / Low ash content – easy cleaning
- / Recommended for use with HUB™, FUSION™ and CUBE™ barbeques and any other charcoal barbeque



### 20kg 100% Natural lump Charcoal

- / 100% Natural Charcoal
- / Does not contain chemicals or additives
- / Long burning
- / Low ash content – easy cleaning
- / Recommended for use with HUB™, FUSION™ and CUBE™ barbeques and any other charcoal barbeque



### Apron

- / High quality black apron
- / 100% cotton body
- / Removable premium brown leather straps
- / Reinforced stitching and brass detailing
- / Adjustable neck and waist straps
- / Upper pocket, divided front pocket
- / One size fits all, machine washable



### Gloves (L/XL)

- / Heat resistant gloves
- / Premium leather finish
- / Black leather velcro fastening
- / Size: Large/Extra Large



### HUB™ Cover

- / Premium full length cover
- / Suitable for HUB™ Electric Ignition Charcoal Barbeque
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Velcro straps
- / Black colour



### Bamboo table top

- / Premium bamboo table top
- / Food grade
- / Optional Accessory
- / Suitable for use with FUSION™ Pedestal



#### FUSION™ Cover

- / Premium short cover for FUSION™ Electric Ignition Charcoal Barbeque
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Drawstring
- / Black colour



#### FUSION™ Long Cover

- / Premium full length barbeque cover for FUSION™ electric ignition charcoal barbeque with Pedestal
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Black colour



#### Gloves (S/M)

- / Heat resistant gloves
- / Premium leather finish
- / Black leather velcro fastening
- / Size: Small/Medium



#### Coal Scuttle

- / Holds up to 10kg charcoal
- / Side handle for ease of use when pouring charcoal
- / Stylish brown PU leather handle
- / Graphite finish
- / Recommended for use with HUB™, FUSION™ and CUBE™ barbeques and any other charcoal barbeque



#### Brush and Pan Set

- / Premium brush and pan set including storage bag
- / High quality contemporary design
- / Angled mouth with wide pan and high sides
- / Ergonomic angled brush with heat resistant bristles
- / 300 L x 165 W x 120 H mm



#### CUBE™ travel bag

- / Designed for the CUBE™ barbeque
- / Durable and stylish black canvas with brown PU leather straps
- / Multiple carry options
- / Velcro strap to secure barbeque
- / Versatile storage compartment
- / Contains drawstring bag to store used dishes

## GAS RANGE

# Cooking on gas. Let nothing stand in your way.

“I have total control over the flame gas flow in The Fat Duck kitchen. It makes all the difference. So I wanted to offer that power in my gas barbeques.”

For many people, gas barbeques are the go-to for outdoor cooking. Easy to use, and convenient, they're the focal point for get-togethers all over the world, even if many are a little lacking in the looks department. No one wants to be stuck looking at an ugly barbeque all year-round. These are the perfect union of function and form.

**Two gas barbeques,  
high performers by design.**







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**All the performance, none of the drama.**

If you're all about the convenience of gas cooking, you'll love the FORCE™ and FURNACE™, moving the power of modern kitchen appliances outside. Stylish, yet compact, they're designed to help you put on a great show, time after time.

**Power and grace**

Ready to cook in just 5 minutes, enjoy fast ignition with instant searing. There are no clunky dials to wrangle while slender contemporary taps put variable flame control at your fingertips.

**Seamless design**

Made from an easy-to-clean, die-cast aluminium body that won't rust, the integrated, flowing design is finished in a range of contemporary colours.

**Convection cooking made simple**

Thanks to the design of the high hood, it's easy to master the art of convection cooking. The rising heat bounces off the hood, creating a 360 degree circulation around the food, infusing some wonderful flavours.

**Flexible grilling**

With interchangeable cast-iron solid flat plates, and grill plates, you can easily adjust the set-up to suit your food. Grill plates also have integrated flame-tamers, eliminating flare ups.

**FURNACE™**



**FORCE™**



# FURNACE™

An epic gas barbeque that's the perfect union of power and grace. From sausages and roasts, to delicate scallops, it's got the muscle and versatility to handle all you throw at it.









“The height and thickness of the hood makes it perfect for convection cooking. The heat will circulate 360 degrees inside, cooking the food and helping it absorb some delicious flavours.”

**The ultimate gas barbeque**

- / Extra large 2915cm<sup>2</sup> cooking area
- / 3 independently controlled high performance burners
- / Instant searing – ready to cook in 5 minutes
- / Up to 29MJ of power
- / Variable flame control
- / Slender, ergonomically designed taps with rotary ignition
- / Extra high hood for convection cooking
- / Flexibility to cook with hood up or down
- / Die-cast aluminium body and serveries to prevent rusting
- / Vitreous enamel coated hood and grill plates for easy cleaning
- / Tapered legs for stability, can be removed from stand for portability
- / Available in 4 contemporary colours
- / Natural gas conversion kit available (HBG3NGCK)

# FURNACE™

## 3 BURNER GAS BARBEQUE



- 1 Flexibility to cook with hood up or down



- 2 Heat gauge



- 3 High hood for convection cooking (6kg turkey)



- 4 Super fast heat up with instant searing



- 5 Ergonomic taps with rotary ignition and variable heat control



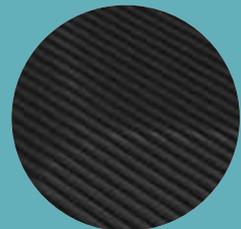
- 6 2 Lockable castors for ease of use



- 7 Rust proof construction (complete die cast aluminium barbeque including side serveries)



- 8 Space saving – drop down left servery



- 9 Matt vitreous cast iron grill plates with integrated flame tamers







# FORCE™

A versatile gas barbeque that's simple to use, and easy to love. Available in a range of stylish colours, it looks at home in any backyard or on any balcony.





“We can’t talk style, without mentioning colour. Available in four contemporary shades, it makes it easy to match your barbeque to the colour palette of the rest of your home.”

**The stylish everyday gas barbeque**

- / Large 2358cm<sup>2</sup> cooking area
- / 2 independently controlled high performance burners
- / Instant searing – ready to cook in 5 minutes
- / Up to 23.1MJ of power
- / Variable flame control
- / Slender, ergonomically designed taps with rotary ignition
- / Extra high hood for convection cooking
- / Flexibility to cook with hood up or down
- / Die-cast aluminium body and serveries to prevent rusting
- / Vitreous enamel coated hood and grill plates for easy cleaning
- / Tapered legs for stability, can be removed from stand for portability
- / Available in 4 contemporary colours
- / Natural gas conversion kit available (HBG2NGCK)

# FORCE™

## 2 BURNER GAS BARBEQUE



1 Flexibility to cook with hood up or down



2 Heat gauge



3 High hood for convection cooking (6kg turkey)



4 Super fast heat up with instant searing



5 Ergonomic taps with rotary ignition and variable heat control



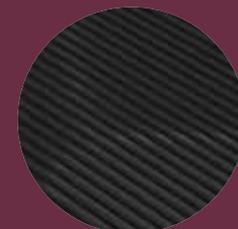
6 2 Lockable castors for ease of use



7 Rust proof construction (complete die cast aluminium barbeque including side serveries)



8 Space saving – drop down left servery



9 Matt vitreous cast iron grill plates with integrated flame tamers



## GAS RANGE

# Accessories



### FURNACE™ Cover

- / Premium full length barbecue cover
- / Suitable for FURNACE™ gas barbecue range
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Velcro straps
- / Black colour



### FURNACE™ Flat Plate - outer

- / Matt vitreous cast iron flat plate
- / Suitable for the FURNACE™ barbecue – left or right configuration
- / Finger access for easy changeover



### FURNACE™ Grill Plate - outer

- / Matt vitreous cast iron grill plate
- / Suitable for the FURNACE™ barbecue – left or right configuration
- / Integrated flame tamer
- / Unique angled grill design for perfect searing
- / Finger access for easy changeover



### FURNACE™ Grill Plate - centre

- / Matt vitreous cast iron grill plate
- / Suitable for the FURNACE™ barbecue – centre zone configuration only
- / Integrated flame tamer
- / Unique angled grill design for perfect searing
- / Finger access for easy changeover



### FURNACE™ Flat Plate - centre

- / Matt vitreous cast iron flat plate
- / Suitable for the FURNACE™ barbecue – centre zone configuration only
- / Finger access for easy changeover



### FURNACE™ Teppanyaki plate

- / 304 grade stainless steel teppanyaki plate
- / Comes with 2 x teppanyaki spatulas
- / Suitable for FURNACE™ gas barbecue – centre zone configuration only
- / Handle for easy removal
- / Great for fish or meat



#### **FORCE™ Cover**

- / Premium full length barbecue cover
- / Suitable for FORCE™ gas barbecue range
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Velcro straps
- / Black colour



#### **FORCE™ Flat Plate**

- / Matt vitreous cast iron flat plate
- / Suitable for the FORCE™ barbecue – left or right configuration
- / Finger access for easy changeover



#### **FORCE™ Grill Plate**

- / Matt vitreous cast iron grill plate
- / Suitable for the FORCE™ barbecue – left or right configuration
- / Integrated flame tamer
- / Unique angled grill design for perfect searing
- / Finger access for easy changeover



#### **Drip tray liner**

- / Aluminium foil drip tray
- / Pack of 10
- / Suitable for FORCE™ and FURNACE™ gas barbecue ranges
- / Embossed logo



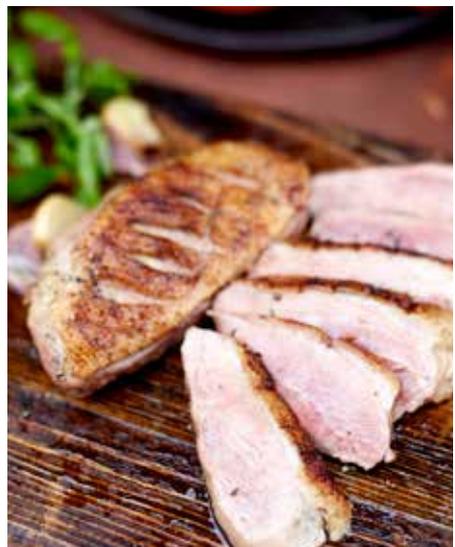
#### **Roasting rack**

- / Chrome roasting rack
- / Suitable for both FORCE™ and FURNACE™ gas barbecues
- / Perfect for convection cooking
- / Wide enough to hold a 6kg turkey



#### **Warming rack**

- / Freestanding warming rack
- / Chrome finish
- / Suitable for both FORCE™ and FURNACE™ gas barbecues



“One of the things I love about cooking is that you never stop learning. Exploring and experimenting is all part of the fun. So I’m going to share some tips on outdoor cooking, to help you add a little sizzle to your next barbeque.”

## Some barbeque tips from Heston.

### Adding flavour to charcoal cooking

“Here’s a great tip for adding some more subtle smokey flavours to your barbeque. Just throw some fresh herbs onto the charcoal while cooking. A sprig of rosemary is perfect for lamb, and sage works well too. Herbs like these are sturdy enough to burn in the heat and release flavour over time, rather than quickly withering and burning away like lighter herbs like basil would. Spritz with a little water first to prolong the infusing.”

### Knowing when charcoal is ready

“Charcoal barbeques can reach a radiant temperature of over one thousand degrees celsius. Things start to settle down when ash starts to form on the crust of each coal. This not only stops coals burning up too quickly, but creates the perfect grilling temperature, so once you see that layer of ash on your coals, you’ll know you’re pretty much good to go.”

### Finding the sweet spot

“The ‘sweet spot’ is the distance from the heat where food cooks best, and has a consistent heat of no more than 10% variance. Obviously this will vary depending on what you’re cooking, and how high your grill is, but generally, the optimum grill height from the heat is 18.5% of the grill’s width. Luckily, my barbeques have worked all that out for you, so you won’t have to whip the ruler out and start adjusting things.”

### Flare-ups

“Flare ups are usually caused by a combination of extreme heat and a build-up of oil. They’re nothing to worry about, but you can reduce the chances of one happening by cleaning your barbeque regularly.”

### Keeping things clean

“It’s really important to take care of your barbeque, removing fats and oils after use will help prevent flare ups. A good tip to prevent sticky build up on grills during cooking is to give them a quick rub with cloth soaked in cooking oil before you start, and again after, to get them ready for next time.”

### Indirect cooking

“If you’re cooking more delicate food, like fish, or thinly sliced meat, then indirect cooking is probably your best bet. Placing food just away from the centre will help it find pockets of heat, without exposing it to the full temperature force.”

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