

everdure
by heston blumenthal

CUBE™
PROFLAME
360

Assembly, operation &
maintenance instructions

For the Everdure by Heston
Blumenthal CUBE™
PROFLAME 360 portable gas
barbecue with Roasting Hood

everdurebyheston.com



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Inspired by the past.
Innovated for the future.

THE OUTDOOR
PERFORMANCE

 **DANGER**

If you smell gas:

- ◆ **Shut off gas to the appliance.**
- ◆ **Extinguish any open flame.**
- ◆ **Open lid.**
- ◆ **If odor continues, keep away from the appliance and immediately call your fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

 **DANGER**

- ◆ **Never operate this appliance unattended.**
- ◆ **Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.**
- ◆ **Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
- ◆ **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.

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OPERATION AND MAINTENANCE INSTRUCTIONS FOR Everdure by Heston Blumenthal outdoor gas 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 deserves the right to alter specifications or appearances without notice. Dispose of packaging responsibly - recycle where facilities are available.

IMPORTANT SAFETY INSTRUCTIONS

This instruction manual contains important information necessary for the safe use of this appliance. Read and follow all warnings and instructions before assembling and operating this appliance.

WARNING: Accessible parts may be very hot. Keep young children away

1. This gas barbeque and stand set are intended for USE OUTDOORS ONLY. This appliance must **NOT** be used indoors.
2. For your safety and enjoyment, read the instructions before using the appliance.
3. This appliance is not intended for commercial use.
4. Ensure that all gas connections are tight before operating this appliance (refer to leak testing procedure in this manual). Always check for leaks when a gas cylinder is replaced or reconnected.
5. If not mounted on the cylinder hook, always place gas cylinder on a flat level surface. Beware the cylinder hose may be a trip hazard and may result in injury or the gas cylinder tipping over.
6. Unsupervised children or pets should not be near a barbeque while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the barbeque whilst it is in use. Ensure that young children do not play with the appliance. This appliance is not intended for use by young children or infirm persons.
7. Particular care must be taken when removing the fat tray and the disposable foil trays. Mishandling of hot oil and fats can cause serious injury. Take care when changing plates & grills that parts are not hot & oil or fat does not drop onto the burner. Take care that the burner ports/venturi do not block up.
8. Turn gas valve/control knob and gas cylinder valve off after use. Do not allow build-up of unburned gas.
9. Never leave the burners on high for more than 10 minutes unless actually cooking. When cooking with the hood down, always follow the instructions in the Roasting section of this manual.
10. Do not move the appliance during use. The barbeque should only be lifted by the serveries at either side. Take care that undue pressure will not be placed on the gas hose, or turn off the gas supply & remove the hose from the cylinder or gas source (not at the barbeque). Take care that the fat tray & disposable aluminium foil tray are removed to

minimise fat/oil spillage. It is recommended that protective gloves be worn when handling any hot components. Parts that are sealed by the manufacturer or agent must not be altered.

11. This barbeque has been designed to be used either on the supplied trolley or on a raised bench. When using a raised surface (table etc.), ensure the surface is level, large enough and strong enough to support the barbeque and will withstand temperatures of 284°F(140°C)above ambient temperature. When using the stand, ensure that your barbeque is in a level position and the barbeque is secured onto the stand correctly (four screws at the barbeque base).
12. People with flammable clothing such as nylon etc. should keep well away from the barbeque when it is operating. This appliance must be kept away from flammable materials during use.
13. Do not use this appliance for any purpose other than what it is intended for. Any modification of the appliance may be dangerous. Do not modify the appliance.
14. In case of fat fire turn cylinder off. The fat tray should be cleaned and checked before using the barbeque. Disposable aluminium foil trays should be replaced before using the barbeque. Regular cleaning should reduce the build-up of fat and food residues which is combustible and can result in a fat fire. **Fat fires can be prevented with diligence in cleaning your fat tray and regular replacement of aluminium foil trays.** Do not allow the aluminium foil tray to overflow. Damage as a result of fat fire is not covered by your warranty and voids it. Do not use sand, kitty litter or fat absorbents in the fat tray or disposable aluminium foil tray.
15. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the stand. All combustible materials must be kept more than 36 inches from the sides and rear of the barbeque. The appliance shall not be located used under overhead unprotected combustible construction.
16. If a burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool, and try ignition again. Keep your barbeque protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the barbeque in windy conditions.
17. Do not carry out any servicing on the gas manifold of the barbeque yourself – this must only be done by authorised technicians.
18. We recommend that you regularly maintain your barbeque and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
19. When not using the stand, the cylinder should be placed at a lower level to the barbeque,

as far away as the hose will allow without undue tension on the hose, in a protected spot (so it does not receive any fat splatter from cooking or can be accidentally knocked over). When using the stand, hang the gas cylinder from the cylinder hook. If this cannot be done (due to the design or size of the cylinder), the gas cylinder should be placed beside or behind the appliance, in a safe position protected from any fat splatter.

20. This appliance is not for use in or on recreational vehicles and/or boats.

21. 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 with an Everdure by Heston Blumenthal barbecue cover can help to reduce this.



The installation must conform with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series* applicable.



This appliance shall be used only outdoors, and shall not be used in a building, garage or any other enclosed area.



This appliance is not intended to be installed in or on a boat. For other than recreational vehicle grills, or installed in or on recreational vehicles.



Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.



When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.



In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.



Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.



This appliance is not intended for and should never be used as a heater.



CALIFORNIA PROPOSITION 65 WARNING:

- (a) The burning of gas cooking fuel generates some by 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 unit according to the use 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 to 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 LIGHT WITH HOOD DOWN

MINIMUM DISTANCE FROM SIDE AND BACK OF UNIT TO WALLS OR RAILINGS IS 36 INCHES (890 mm)

DO NOT USE THIS APPLIANCE UNDER OVER HEAD COMBUSTIBLE CONSTRUCTION

APPLIANCE DETAILS

Note: The size of the injector diameter is stamped on one of the hexagon faces (e.g. '165' for Ø1.65 mm injector).

MODEL DESIGNATION	HEAT INPUT	BURNERS	INJECTOR SIZE	GAS PRESSURE	GAS TYPE
ECUBEG3B	10300 BTU	1	φ0.91mm	11 In. WC	Propane

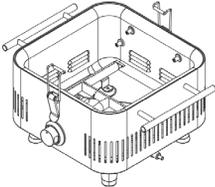
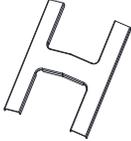
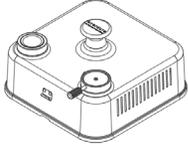
Minimum ambient operating temperature: -4°F (-20°C)

Dimensions			
WEIGHT (kg) / (lbs)	LENGTH (mm) / (Inches)	WIDTH (mm) / (Inches)	HEIGHT (mm) / (Inches)
10.5 / 23.15	350 / 13.78	425 / 16.73	380 / 14.98

Air is admitted into the combustion chamber via 60 mm x 10 mm vents between the inner/outer enclosure.

Exhaust gases are emitted around the edge of the plates (8 mm gap) and through venting slots in the top section of the hood. When using an open grill, aeration also takes place through the slots of the grill.

INCLUDED PARTS

01 / Main BBQ Assemble x 1 pc	02 / Burner Guard x 1pc	03 / Cast iron Grill x 1pc	04 / Fat tray x1 pc	05 / Hood Assembly x 1pc	06 / Gas Regulator x 1pc
					

PACKAGING

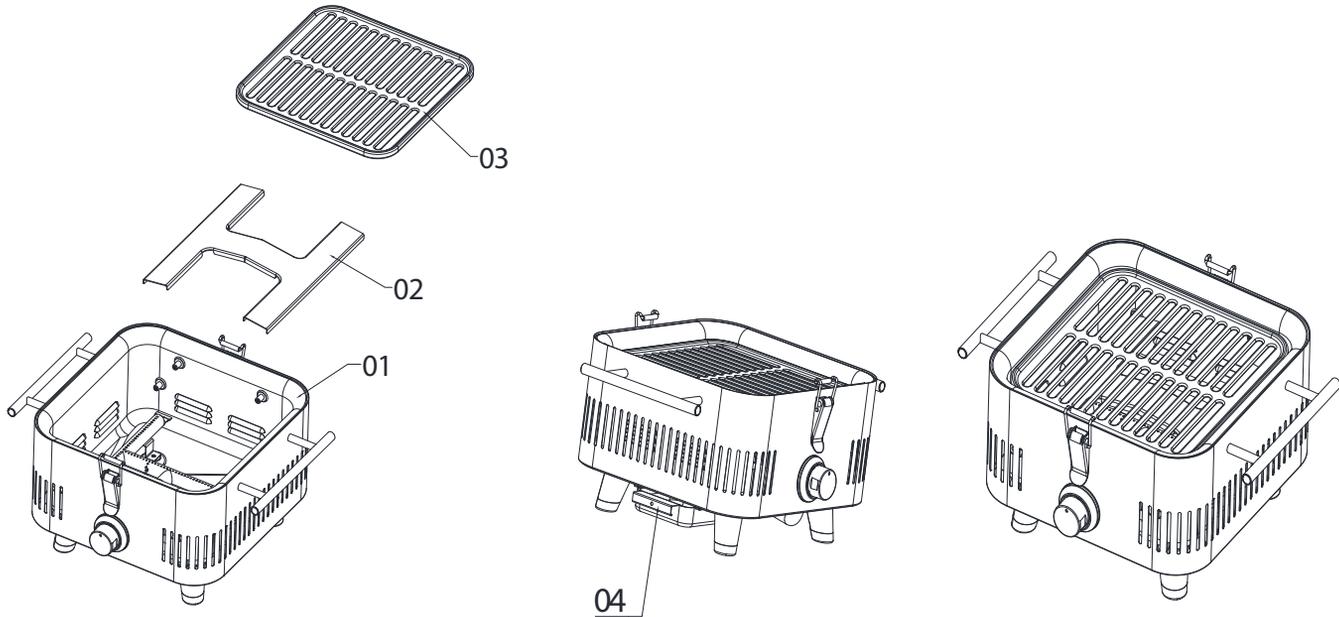
Remove all internal cartons and packaging from within the barbecue/hood assembly. Remove all external packaging and remove the appliance from the packaging base before operation. Recycle as per your local government laws.

ASSEMBLY

STEP 01

/ Take the flame guard (02) and place it into the main bbq assembly (01) in the same orientation as figure below, covering the stainless-steel burner. Ensure the flame guard resting on the 4 screw studs evenly and NOT on the burner directly.

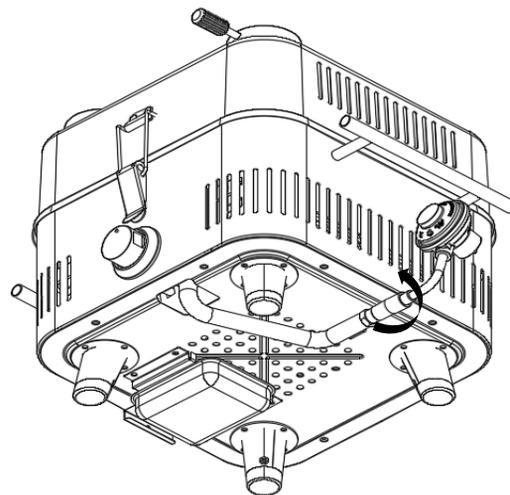
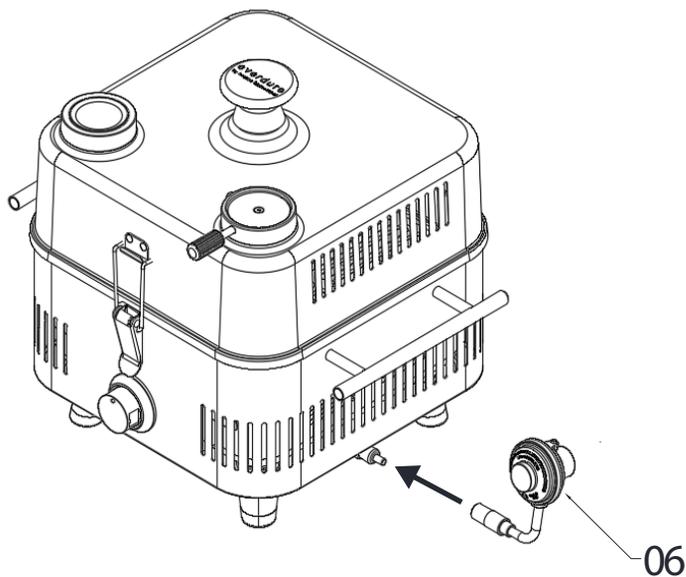
/ Place the cast iron grill (03) into the top of barbeque chassis. Place the fat tray (04) into the lower LHS of barbeque chassis.



ASSEMBLY

STEP 02

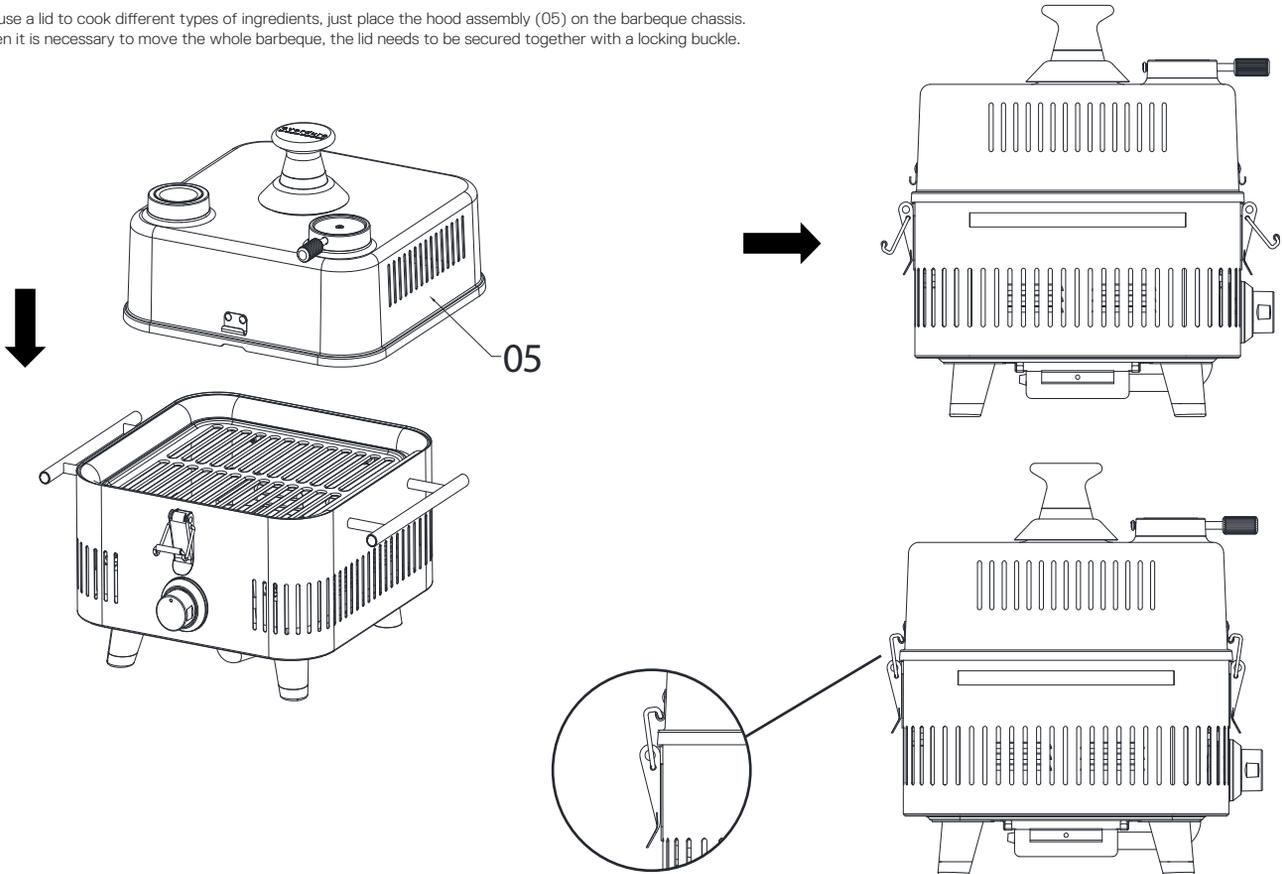
/ Connect the gas regulator (06) onto the gas inlet of the barbeque chassis, push the fitting of the regulator and screw the retaining collar until tight.
The regulator should be connected with a gas cartridge/cylinder before cooking.



ASSEMBLY

STEP 03

/ You can use a lid to cook different types of ingredients, just place the hood assembly (05) on the barbecue chassis.
Only when it is necessary to move the whole barbecue, the lid needs to be secured together with a locking buckle.



GAS CONNECTIONS

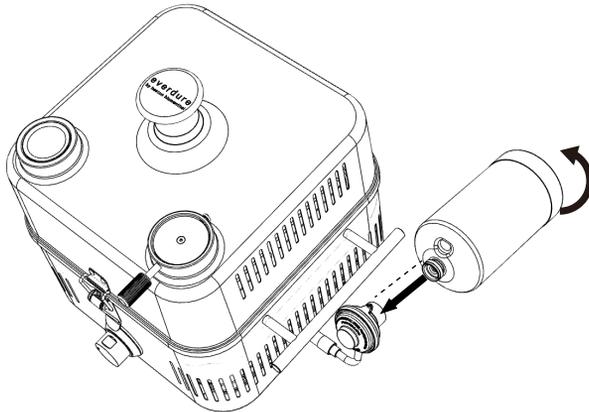
GAS TYPE AND CONSUMPTION

The barbeques are designed to operate on Propane and/or Butane gas only.

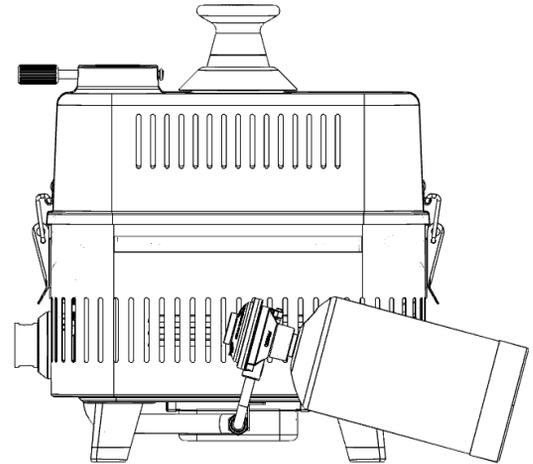
Gas consumption, Pressure and Injector orifice sizes are shown on the data plate found under the BBQ.

FOR GAS CYLINDER CONNECTION

1. To achieve the optimum performance from your barbeque, an approved gas cylinder/bottle must be used. The regulator must first be connected to the barbeque inlet.
2. Do not connect a gas cylinder/bottle to a barbeque that is not secured on a stable raised surface.
3. Before connecting gas supply, take care that all gas control knobs are in the **Off** position. Take the supplied regulator and hose assembly and screw onto the gas cartridge/cylinder.



4. Align the gas cylinder with the gas regulator input and screw the cylinder onto the gas regulator until hand tight.
5. Allow the cylinder to rest on the same supporting surface as the barbeque as per below diagram:





DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS

IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER

LEAK TESTING

1. Make sure the gas control knob is **Off** and turn the cylinder valve **On**.
2. Check for leaking joints by brushing with solution of half-liquid detergent and half water. If a leak is present, bubbles will appear (or you may hear a hissing sound). Re-tightening connections can generally repair a leaking joint. You must also check the gas pipe and connection at the gas cylinder. If a leak cannot be resolved, do not proceed and turn the gas cylinder/bottle valve off.

GAS CYLINDER

Rest the cylinder on a flat level surface, where access to the cylinder is available and cylinder does not come into contact with sharp edges or hot surfaces, and where undue tension is not placed on the regulator and its piping connection.

If using gas cylinders with the optional adaptor hose, the gas cylinder height cannot exceed 500mm and the diameter cannot exceed 320mm.

Make sure that the gas cylinder and the routing of the flexible tube does not touch the BBQ or any hot/sharp surface. Always keep the gas cylinder away from any source of ignition.

OUTDOOR INSTALLATION GUIDE

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

This appliance must not be used indoors. Do not use your barbecue in garages, porches, sheds or other enclosed areas. The barbecue 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 barbecue housing while in use.

OPERATING INSTRUCTIONS

GENERAL INSTRUCTIONS

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbecue sheltered from strong winds as this will drastically reduce cooking efficiency.

Keep the barbecue level. Check frequently that the burner remains alight when used in conditions of strong wind.

Make sure the minimum distances of the barbecue to any wall or combustible surface are met, and the supporting surface can withstand the heat.

Ensure all ventilation openings, including though around the lower firebox, hood and air inlet to the main burner are not obstructed, or partially obstructed.

GAS CONTROL KNOB

The gas control knob locks in both the **Off** and **High** positions. By depressing the knob and turning anti-clockwise, gas flow will gradually increase until the **High** position is reached. Continue turning in this direction and gas flow will decrease until a simmer level is reached at **Low**. To turn gas flow off, the gas control knob must be turned clockwise from **Low**, depressed at **High** and turned until the **Off** position is reached.

MATT VITREOUS CAST IRON OPEN GRILLS AND SOLID PLATE

The gasCUBE™ barbecues are supplied with open grills.
A flat, solid plate is available as an accessory

Note that plates used on other barbecues cannot be used and a maximum of one grill plate should be exchanged for a plate at any time (only one plate installed).

The grill is fitted onto supports built into the inside of the chassis. When correctly allocated, there should be a 5-6 mm gap between the grills and the inner edge of the chassis.

Any excess fat or liquid will flow into the lower chassis and drip through the barbecue into the fat tray and foil tray below the chassis. If burner ports become blocked, let the barbecue cool down & clean the burner with a wire brush.

For a list of accessories go to the Everdure by Heston Blumenthal website.

NOTE: The enamel coating can be damaged by steel utensils. Damage to plates and grills due to the use of metallic or sharp objects will not be covered under warranty. It is recommended to use silicone cooking utensils as these are both hygienic and withstand high temperatures.

FAT TRAY

Prior to use, check that the fat tray is clean and lined with a disposable foil tray. Use only foil trays supplied for the barbecue, as trays of an incorrect size or height could cause problems with aeration to the barbecue or spilled fat and oils. Make sure the fat tray assembly is fully installed under the barbecue before operating the appliance.

UNDER NO CIRCUMSTANCES MUST SAND, KITTY LITTER OR FAT ABSORBENTS BE USED IN THE FAT TRAY OR FOIL TRAY.

OPERATING PROCEDURE



READ ALL OPERATING INSTRUCTIONS BEFORE LIGHTING THE APPLIANCE

OPEN THE HOOD BEFORE LIGHTING

MAKE SURE THE GAS CONTROL KNOB IS IN THE 'OFF' POSITION AND OPEN CYLINDER/BOTTLE VALVE

MAKE SURE THE BURNER, FLAME GUARD AND GRILL PLATE ARE IN THE CORRECT POSITION FOR COOKING AND SAFE OPERATION OF THE BARBEQUE

MAKE SURE ALL VENTILATION OPENINGS AND BURNER AIR INLET ARE FREE FROM OBSTRUCTIONS

LIGHTING THE BARBEQUE USING THE BUILT IN IGNITION ON THE CONTROL KNOB

The barbeque has a rotary ignition system built into the gas valves, accessed by using the control knob built into the front fascia.

To ignite a burner, push the appropriate control knob down and slowly rotate anti-clockwise.

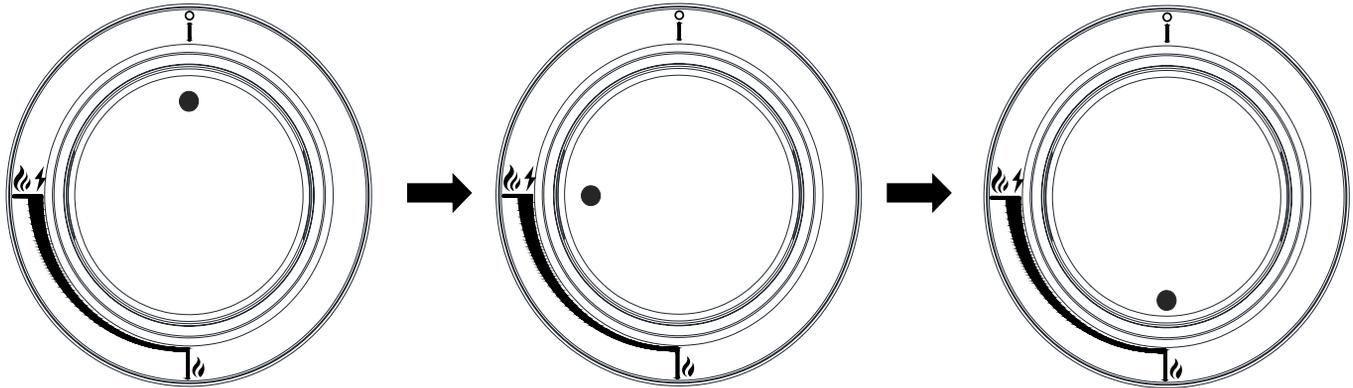
This starts releasing the gas into the burner. As the knob reaches the ignition symbol on the control panel, a spark will ignite the gas in the burner. The knob can then be rotated the rest of the way to "**High**" and released, or adjusted to the appropriate temperature setting.

If the burner does not ignite, return the control knob to the "**Off**" position and retry. If there is still no ignition after 5 attempts, leave the barbeque off and retry again in 5 minutes time.

IGNITION GUIDE

To ignite the burner: depress and turn the control knob slowly counter-clockwise until you hear a click and the burner ignites. This may take about 5~8 seconds, as the gas has to travel through the burner pipe to the barbecue. Set the burner as desired. If the burner does not turn on, leave the button in the OFF position and wait one minutes before trying again.

/ When closing the lid, the valve knob must be adjusted to a low flame to avoid burning food.



ROASTING

Roasting (or running the barbeque with the hood down) should not be done with the control knob set to **High for long periods.**

Always set the barbeque up with the standard full grill combination as spelled out in the assembly instructions.

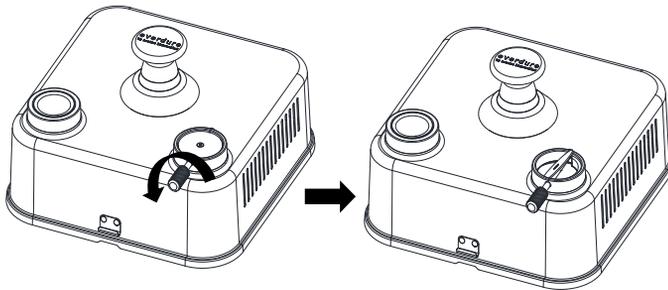
Pre-heat the barbeque for 5 minutes with the hood on and the outer gas controls on **High**

Once the barbeque has reached ~180°C, open the hood, place the food on a roasting rack, close the hood and turn the control knobs down to **Low** (these can be adjusted during roasting to keep the internal temperature stable, as weather conditions such as temperature and wind speed will affect the efficiency of the Barbeque). Monitor the food cooking periodically until food is cooked.

Use the integrated manually adjustable top vent to finely control the roasting temperature.

AFTER COOKING

1. When finished, make sure burner control knobs are turned **OFF**.
2. **TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.**
3. After cooking and whilst the barbeque is still warm, remove scraps from the grill with a non-metallic scraper.
4. Excess fat and meat scraps can be scraped off the inside of the chassis by removing the grill/plate to gain access.
WARNING: Some surfaces may still be hot – please use protective gloves.
5. Clean the fat tray and replace the aluminium foil tray after or before each use of the appliance.
6. Once the barbeque is cool close the hood and wipe off any fat splatter with a clean rag.



CLEANING

EXTERNAL CLEANING

Before cleaning the barbeque exterior and, 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 hood can be cleaned by using some water, mild detergent and a sponge or mild scouring pad. The coated surface of the hot plate should be cleaned carefully so as not to scratch the surface as above, preferably when the surface is still warm. For hard to clean areas, use a little baking soda on a wet sponge. Do not use abrasive cleaners.

Take particular care when cleaning around main burner and ignition pin, ensure you do not cause damage to the alignment position of ignition pin and the main burner.

WARNING! The surfaces of the plates may be hot. Please ensure protective gloves are worn.

STORAGE

When the appliance is not in use, the cylinder must be turned off and removed. The barbeque, the cylinder together must be stored outdoors in a well ventilated area. However it is permissible to store the appliance (but not the cylinder) indoors. Ensure the cooking surface is clean before storing away.



STORE CYLINDER IN A WELL VENTILATED AREA OUT OF REACH OF CHILDREN

For extended storage it is suggested that the primary air-port of the burners be covered against the penetration of insects or vermin. Spiders and small insects can spin webs or nest in the burner rails/tubes, which could lead to obstruction in the gas and air flow, resulting in a fire in and around the burner rails/tubes. This type of fire is called a flash-back and can cause serious damage to your barbeque and create an unsafe operating condition. To prevent this, regularly inspect and clean the burners.

TROUBLESHOOTING

Burner will not ignite when using the igniter:

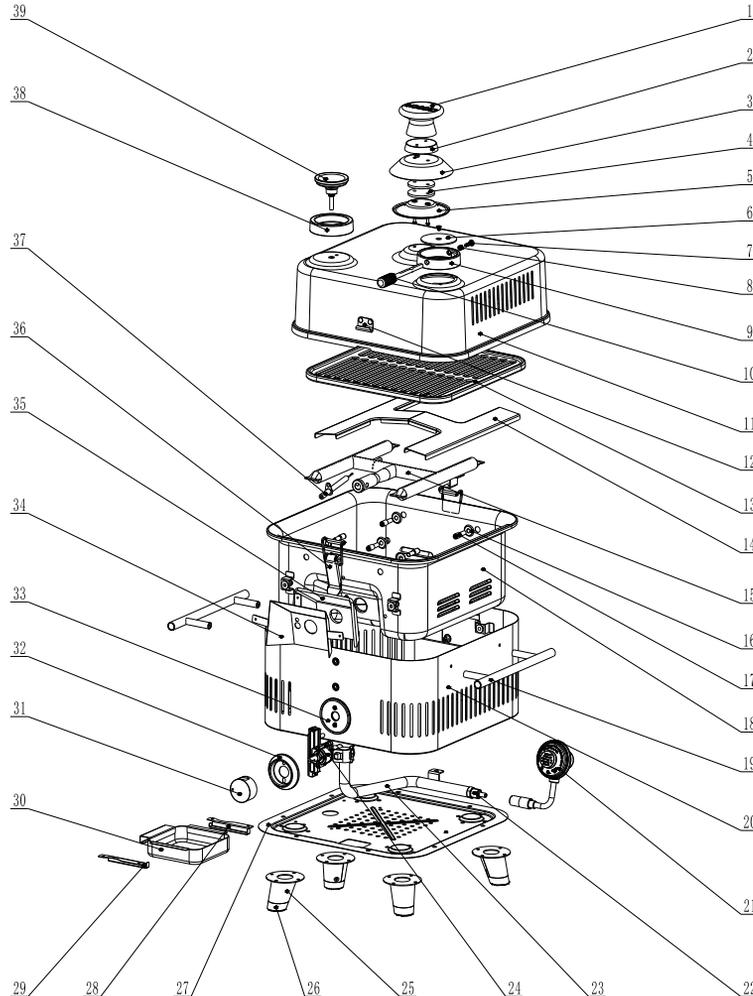
Cylinder valve is not on	Turn cylinder valve on.
Cylinder is empty	Replace with a full cylinder/bottle.
Igniter is not sparking	Remove grill/plate and visually check ignition box for a spark. Check that the cables to the ignition point, or from the valve to the chassis, have not broken or disconnected. Also check the alignment of the sparker. If there is no spark, contact service provider.
Injector is blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact service provider.

Burner flame is erratic:

Burner is blocked	Remove cooking surface and check burner for obstruction. Clean ports.
Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite as per instructions.
Regulator is faulty	Contact service provider.
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove injector. Contact service provider.

Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with soapy water solution (page 7).
Hose has deteriorated	Contact service provider - replace.
Gas valve is faulty	Contact service provider.
Threads are damaged	Contact service provider.



PARTS LIST

No.	PART NAME	QTY
1	Wooden Handle	1
2	Wooden handle heat proof mat 1	1
3	Upper heat shield	1
4	Heat proof mat	2
5	Wooden handle heat shield	1
6	Damper	1
7	Damper shaft step screw	1
8	Spring	1
9	Damper seat	1
10	Damper handle Damper shaft	1
11	Hood	1
12	Hood buckle seat	2
13	Cooking Grill	1
14	Flame Tamer	1
15	Burner Assy	1
16	Metal protective washer	8
17	Grill strut	8
18	Liner assembly	1
19	Handle Assy	2
20	Outer Shell Assy	1

No.	PART NAME	QTY
21	Regulator Assy	1
22	Gas inlet connector	1
23	Inlet bend welding	1
24	Gas valve assy	1
25	Leg assy	4
26	Leg foot mat	4
27	Bottom plate	1
28	Oil cup left support	1
29	Oil cup Right support	1
30	Oil Cup assy	1
31	Knob	1
32	Knob bezel	1
33	Knob bezel mat	1
34	Inner heat shield	1
35	Heat insulation	1
36	Cap Buckle Assy	2
37	Ignition Pin	1
38	Temperature gauge base	1
39	Temperature gauge	1



Power by design.

THE OUTDOOR
PERFORMANCE

everdure
by heston blumenthal

IM Ref: US/CA Rev1 2024/02

FOR OUTDOOR USE ONLY

Manufactured by:

Shiro Australia Pty Ltd
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Chatswood, NSW 2067 Australia

everdurebyheston.com