

everdure
by heston blumenthal





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Who better to re-imagine the barbecue, 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 barbecue 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 barbecue range.”

A handwritten signature in black ink, appearing to read "Heston".

Perfect the art of outdoor cooking.

Everdure by Heston Blumenthal is a range of barbeques like no other. Working closely with designers and engineers, Heston embarked on a mission to create the perfect modern barbeque. 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 barbequed 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.



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 barbecue enthusiasts to fully embrace its charms – until now.

Three charcoal barbeques, with a contemporary twist.





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 barbecue.

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.”





4K

Merging the rich history of charcoal cooking with precise technology and a modern design aesthetic, the 4K brings the authentic flavour of charcoal that humankind has enjoyed for millennia, to your home more efficiently than ever before.





Graphite
HBC4KG



Mint
HBC4KM



Orange
HBC4KO



Stone
HBC4KS



Red
HBC4KR

“From baking, roasting, grilling, slow cooking to cooking over direct heat, there are so many intuitive perks in the 4K, that you’ll be finding new ways to cook for a very long time.”

The ultimate outdoor cooking solution

- / Fast Flame Ignition System™ with touch glass control
- / Integrated high temperature food and oven probes
- / Oven and food temperature display
- / Water refill zone
- / Bluetooth connected (iOS and Android)
- / Timer function and ignition countdown
- / Fuel and wood chips side reloader
- / Flexibility to cook with hood up or down
- / Seamless die-cast aluminium outer body
- / Heat and UV protected paint finish
- / Versatility across cooking methods
- / Available in 5 contemporary colours
- / Oven can be used both on or off the stand



4K

ELECTRIC IGNITION CHARCOAL OUTDOOR OVEN



1 Fast Flame Ignition System™ with Touch Glass Control



2 Airflow control system with numbered vents



3 Auto locking hood, press to release



4 Bluetooth™ App Connectivity to relay temperature data



5 LED Digital control with timer function & ignition countdown



6 High hood for roasting / baking



7 Side hatch to reload charcoal (without disrupting internal temperature)



8 4 x removable food probes



9 2 x fixed ambient temperature probes





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.





Inspired by the past.
Innovated for the future.



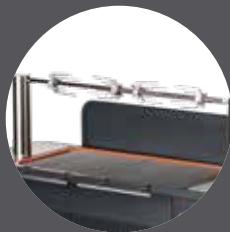
“The HUB is designed with larger gatherings in mind, where you can really show off your skills. Flames. Embers. Heat. People are really drawn to the authentic charcoal barbecue experience”

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



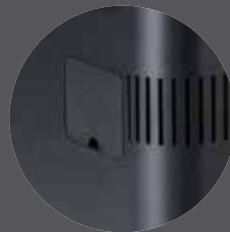
6 Fully enclosed cupboard with
shelf and double lined doors
for storage



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.





HUB II

The impressive power and cooking capabilities of the HUB, now enhanced with additional touch controls and premium finishings.



One touch Up & Down Control for rotisserie pole height adjustment (max lift 100kg)



Slide out storage/warming drawer



Titanium coated metal components





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 barbecue experience.





everdure
by Heston Blumenthal



Inspired by the past.
Innovated for the future.



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

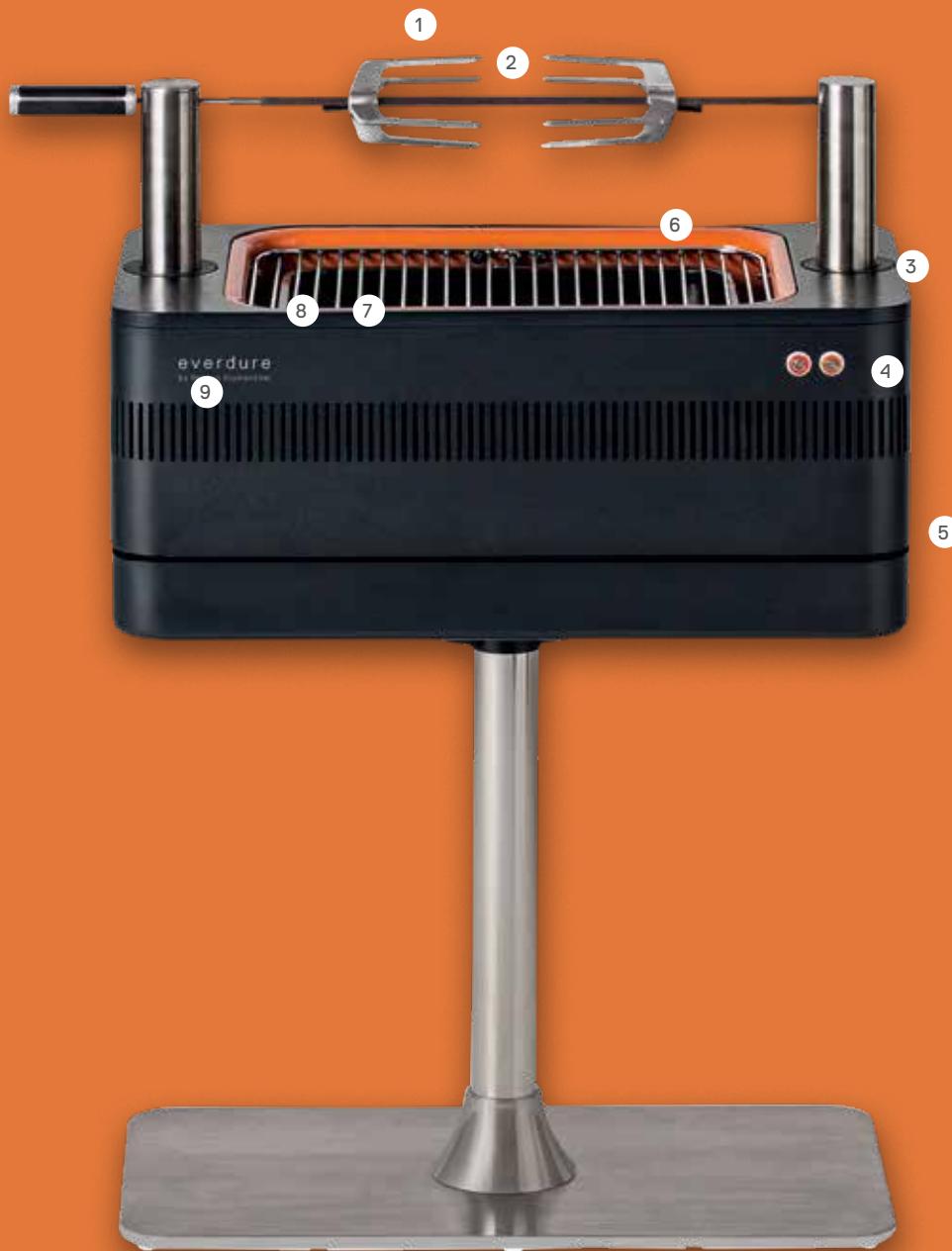


8 Hinged chrome grill for easy
reloading of charcoal



9 Integrated storage solution
for rod and Cliplock Forks™

Inspired by the past.
Innovated for the future.





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.





Inspired by the past.
Innovated for the future.



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

Inspired by the past.
Innovated for the future.



CHARCOAL RANGE

Accessories



10kg 100% Natural lump Charcoal

HBCHARCOAL10
/ 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

HBCHARCOAL20
/ 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

HBAPRON
/ 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)

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

HUB™ Cover

HBC2COVER
/ 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

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



FUSION™ Cover

HBC1COVERS

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

FUSION™ Long Cover

HBC1COVERL

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

Gloves (S/M)

HBGLOVESM

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



Coal Scuttle

HBCSCUTTLE

- / 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 barbecue

Brush and Pan Set

HBCBPSET

- / 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

HBCUBEBAG

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

CHARCOAL RANGE

Accessories



Hot Ash / Coal Bin with Lid

HBCABINL

/ Galvanised metal

/ Carry handles with wood trim

/ Lid w/ handle

Rotisserie Tumbler

HBCBASKETO

/ Designed specifically for the Fusion™ / HUB™ BBQ or ANY 8x8mm / 16 x 16mm square rod – adapters provided

/ Great for vegetables and meats

/ Food grade non stick coating

Rotisserie Basket

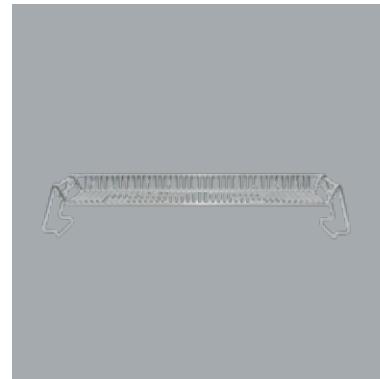
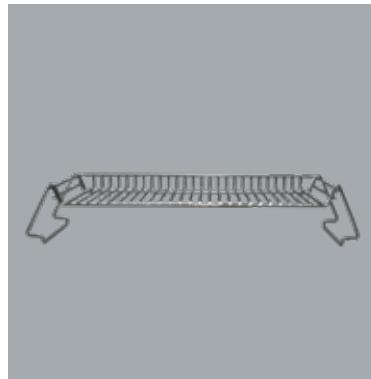
HBCBASKETC

/ Designed specifically for the Fusion™ / HUB™ BBQ or ANY 8x8mm / 16 x 16mm square rod – adapters provided

/ Great for vegetables and meats

/ 4 Height settings

/ Food grade non stick body, chrome grills



Heat Resistant Silicone Glove

HBGLOVESIL

/ Heat resistant to 240°C

/ One size fits all

/ Left or Right

Chrome Warming Rack - FUSION™

HBCE1WRACK

/ Designed specifically for the FUSION™ BBQ grill surface

/ Great for vegetables and meats

/ Prevents food from overcooking

Chrome Warming Rack - HUB™

HBCE1WRACK

/ Designed specifically for the HUB™ BBQ grill surface

/ Great for vegetables and meats

/ Prevents food from overcooking



Heston Smoking Chips / Red Gum

HBSCHIPS900RG

- / 100% Natural Australian wood chips
- / HACCP certified food safe
- / 100% Traceable and sustainable
- / Restaurant quality
- / No chemicals, additives or artificial flavorings



Heston Smoking Chips /

Mountain Ash

HBSCHIPS900MA

- / 100% Natural Australian wood chips
- / HACCP certified food safe
- / 100% Traceable and sustainable
- / Restaurant quality
- / No chemicals, additives or artificial flavorings



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.**







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 barbecue 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 barbecue

- / Extra large 2915cm² 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



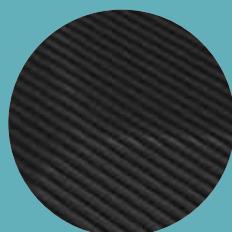
6 2 Lockable castors for ease of use



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



8 Space saving – drop down left serverie



9 Matt vitreous cast iron grill plates with integrated flame tamers





FORCE™

A versatile gas barbecue 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 barbecue to the colour palette of the rest of your home.”

The stylish everyday gas barbecue

- / Large 2358cm² 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



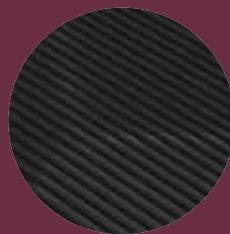
6 2 Lockable castors for ease of use



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



8 Space saving – drop down left server



9 Matt vitreous cast iron grill plates with integrated flame tamers



Accessories



FURNACE™ Cover

HBG3COVER

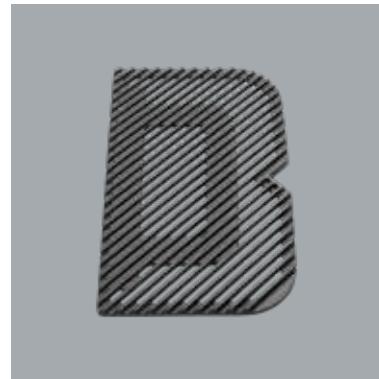
- / Premium full length barbecue cover
- / Suitable for FURNACE™ barbecue range
- / Heavy duty 425gsm UV protected material
- / Waterproof lining
- / Velcro straps
- / Black colour



FURNACE™ Flat Plate - outer

HBG3PLATELR

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



FURNACE™ Grill Plate - outer

HBG3GRILLLR

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



FURNACE™ Grill Plate - centre

HBG3GRILLC

- / Matt vitreous cast iron grill plate
- / Suitable for 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

HBG3PLATEC

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



FURNACE™ Teppanyaki plate

HBG3TEPP

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



FORCE™ Cover

HBG2COVER

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



FORCE™ Flat Plate

HBG2PLATE

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



FORCE™ Grill Plate

HBG3GRILL

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



Drip tray liner

HBGALUTRAY

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



Roasting rack

HBROASTR

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



Warming rack

HBWARMR

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



MOBILE PREPARATION KITCHEN

Bring the indoor preparation space outdoors with the mobile preparation kitchen unit.

Equipped with various separated compartments, be cleverly organized during your cook without leaving the side of the barbecue.



everdure
my outdoor bluemoonlight





HBPK

Cleverly organised

- / Removable food grade acacia wood workbench and inlays
- / Pull out bin divided for recyclables and organic waste
- / Bins located directly underneath chopping boards, to allow you to 'Chop & Drag' food waste into bin
- / Food grade and dishwasher safe containers / storage trays (7)
- / Storage cabinet with hanging hooks
- / Matte finish on the unit body, with hanging hooks
- / 4 x lockable castor wheels
- / Brushed stainless steel handles
- / Double-lined doors
- / Easy to pull out drawer fitted with telescopic runners
- / Brushed stainless steel legs
- / Premium cover available

QUANTUM™

By combining innovative design aesthetics with hard-wearing materials, the Everdure by Heston Blumenthal range of premium tools has been designed to offer excellent control no matter how delicate or heavy the ingredients being cooked are.







Crafted with a range of brushed stainless steel, tinanium coating and strong grip handles, the finer details have been considered to produce a range that perfects the cooking experience.



Accessories

Large



Tongs - 445mm



Tweezers - 397mm



Spatula - 448mm



Fork - 416mm



Fish Turner - 359mm

Medium



Tongs - 263mm



Tweezers - 251mm



Spatula - 263mm



Poultry Shears

Premium Titanium Coated



Seafood Cracker



Oyster Knife



Fish Bone Tweezers

QUANTUM™

steel



Multipurpose Cleaning Brush w/ Coconut Fibre

/ Stainless steel + PP
/ Sturdy handle for safety
/ 483 x 110 x 100 mm



Silicone Basting Brush

/ Stainless steel + Silicone
/ 'Soft to touch' handle
/ 284 x 44 x 18 mm



Round Skewers (set of 6)

/ Stainless steel
/ Thickness: 1.5mm
/ 380 x 30 x 25 mm



Pizza Peel

/ Stainless steel with brown leather hang strap
/ 45 & 90 angle mechanism



Pizza Cutter

/ Stainless steel with brown leather hang strap
/ 305 x 120 x 30 mm



Micro-hole Flat Plate

/ Stainless steel smoker griddle
/ 0.8mm micro-diffusion holes
/ 362 x 308 x 28 mm



Tongs

/ Stainless steel with brown leather hang strap
/ Length: 355mm



Spatula

/ Stainless steel with brown leather hang strap
/ Length: 355mm



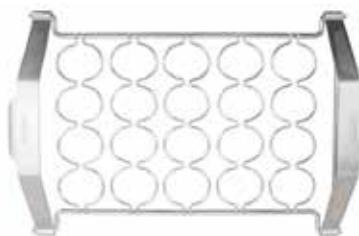
Fork

/ Stainless steel with brown leather hang strap
/ Length: 355mm



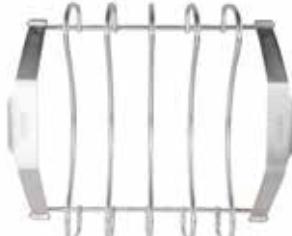
Charcoal Shovel

/ Stainless steel with brown leather hang strap
/ 406 x 154 x 71 mm



Oyster Rack

/ Stainless steel
/ Thickness: 1.5mm
/ Wire gauge: 3.0 / 6.0 mm
/ 377 x 261 x 77 mm



Meat Rack

/ Stainless steel
/ Thickness: 1.5mm
/ Wire gauge: 6.0mm
/ 320 x 303 x 104 mm



Chicken Roasting Rack

/ Stainless steel
/ Thickness: 1.5mm
/ Wire gauge: 5.0 / 6.0 mm
/ 437 x 260 x 88 mm



BO
Boning

BR
Bread

C1
Chef

C2
Chef

C3
Chef

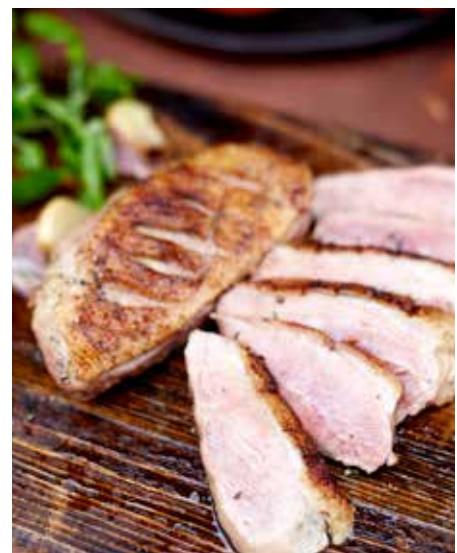
C4
Chef

CL
Cleaver



KNIFE RANGE

TITANIUM COATED



“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 barbecue.”

Some barbecue tips from Heston.

Adding flavour to charcoal cooking

“Here’s a great tip for adding some more subtle smokey flavours to your barbecue. 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 barbecue regularly.”

Keeping things clean

“It’s really important to take care of your barbecue, 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.”

Barbequing meats: Internal cooking temperatures.

Always place the thermometer in the thickest part of the meat. For steaks, make sure that the thermometer is inserted from the side until the probe reaches approximately the centre. For poultry, it is important to take the temperature of both the leg and the breast.

Always remember residual heat or carry over cooking will occur once the meat is removed from the heat source. A steak could increase in temperature by approximately 5°C. How quick the internal cooking temperature is achieved can be controlled by moving the charcoal around in the barbecue and managing the charcoal below the areas that would take longer to cook. Here are some Heston recommended cooking temperatures.

For Beef and Veal

Rare - 50°C
Medium rare - 55°C
Medium - 60°C
Medium well - 65°C
Well done - 70°C

For Minced Beef

Medium rare - 55°C
Medium - 60°C
Medium well - 65°C
Well done - 70°C

For Lamb

60°C

For Pork or Ham

60°C

For Fish

50°C

For Poultry

Poultry Legs - 75°C
Poultry Breast - 65°C



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