

CUBE™ PROFLAME 360



Power by design.

THE OUTDOOR
PERFORMANCE

Instructions EN

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USAGE AND MAINTENANCE INSTRUCTIONS FOR Everdure by Heston Blumenthal outdoor gas barbecue. Keep these instructions, the receipt and other important documents for this product for future reference. Due to ongoing product development, Everdure by Heston Blumenthal reserves the right to change product specifications or the appearance of the product without further notice. Dispose of the packaging in a responsible manner - recycle it if there are facilities for this.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the safety instructions carefully before removing the barbecue from the packaging and before connecting the barbecue to a gas supply. WARNING: Accessible parts can become very hot. Keep small children at a distance.

This barbecue is **EXCLUSIVELY INTENDED FOR OUTDOORS USE**. This appliance may NOT be used indoors.

1. Read these instructions carefully before using your appliance for your own safety and to ensure a correct and optimal use of the product.
2. Make sure that all gas connections are tight before using the appliance (see the procedure for leak testing in this manual). Always check for leaks when a gas cannister is changed or re-attached.
3. Always make sure that the gas cannister is placed on a flat and level surface.
4. Unsupervised children or pets should not be present near the barbecue when cooking or when the barbecue is heating up or cooling down. Make sure that children and pets are kept at a safe distance from the barbecue while it is being used. Make sure that small children do not play with the appliance. This appliance is not intended to be used by young children or infirm persons.
5. Particular care must be taken when removing the fat tray. Incorrect handling of hot oils or fats may cause serious injury. Be careful when changing plates and grills - make sure that they are not hot and make sure that oils or fats do not drip down onto the burner. Make sure that the burner's openings do not get blocked.
6. Turn off the gas valve/control knob as the valve on the gas cannister after using the barbecue. Do not allow a build-up of unburnt gas.
7. Never let the burners run on a high heat setting for more than 10 minutes unless you are actually cooking. When cooking with the hood on, make sure to always follow the instructions in the Roasting section of this manual.
8. Do not move the appliance while it is being used. The barbecue should only be lifted using the handles on both sides. Make sure that there is no unnecessary pressure on the gas hose or turn off the gas supply and remove the hose from the gas cannister or gas supply (not at the barbecue). Make sure that the fat tray is removed to minimise the spillage of fats/oils. It is recommended to use protective gloves when handling hot components. Components that are sealed by the manufacturer may not be altered.
9. When the barbecue is used on a raised surface (a table, etc.), you must make sure that the surface is level and large and strong enough to support the barbecue and able to withstand temperatures of 60 °C above the surrounding temperature.
10. People wearing flammable clothes such as nylon, etc. should stay at a safe distance from the barbecue when it is in use. This appliance should be kept away from flammable materials when it is being used.
11. Do not use this appliance for other purposes than those it is intended for. It may be dangerous to make any modifications to the appliance. Do not make modifications to the appliance.
12. If there is a grease fire, you must turn off the gas cannister. The fat tray should be cleaned and checked before using the barbecue. Regular cleaning should reduce the build-up of fat and food residue which are flammable and can result in a grease fire. **Grease fires can be prevented by carefully cleaning your fat tray, grill cabinet and grill.** Damages from grease fires are not covered by your warranty and annul the warranty. Do not use sand, cat litter or fat-absorbent materials in the fat tray.
13. Make sure that the product is at a safe distance from flammable materials. All flammable materials must be kept more than 250 mm away from the sides and rear of the barbecue and more than 1,500 mm away from the barbecue's cooking surface.
14. Keep your barbecue protected against strong winds - if this cannot be avoided, always make sure that the burners remain turned on - if the barbecue is used in windy conditions.
15. Do not carry out service work on the barbecue's gas manifold - this may only be done by authorised technicians.
16. We recommend that you regularly maintain you barbecue and keep it in good condition. This can be done by following the cleaning and maintenance recommendations in this manual.
17. Make sure that the gas cannister is as far away as the hose allows without placing undue strain on the hose and that it is in a protected location so that it does not get hit by grease sprays from cooking and so that it cannot be flipped over by accident. The gas cannister should be placed next to or behind the appliance in a position where it is protected from grease sprays.
18. This appliance is not intended to be installed in a moving vehicle (boats, trailers, camper vans, etc.).
19. Do not use or operate this appliance in highly saline environments (maritime environments, etc.) or in areas with corrosive fumes or liquids (such as private swimming pools) as these chemicals can cause the appliance's materials to be broken down (and annul the warranty). Regular cleaning and protecting the barbecue with an Everdure by Heston Blumenthal barbecue cover can help to reduce the risk of this.

20. This appliance must be provided with an approved hose which is certified according to applicable EN standards and which does not exceed 1.5 m in length. In Finland, the hose may not exceed 1.2 m in length. The gas regulator should be certified in accordance with EN16129 (maximum flow speed of 1.5 kg/h). These must be attached in accordance with local regulations. Place the hose clamps and tighten them. Make sure that the hose is not bent or twisted during installation and use. Replace the hose if you find leakages or blockages. It is recommended to change the hose every three years.



DO NOT USE THIS APPLIANCE BEFORE YOU HAVE READ THE INSTRUCTIONS

DO NOT PLACE ITEMS ON OR AGAINST THIS APPLIANCE

DO NOT KEEP CHEMICALS, FLAMMABLE MATERIALS OR SPRAY CANS NEAR THIS APPLIANCE

DO NOT USE THIS APPLIANCE INDOORS

DO NOT LEAVE THE APPLIANCE IN AN ENCLOSED LOCATION. THE MINIMUM DISTANCE FOR THIS APPLIANCE IS 1,500 MM ABOVE THE COOKING SURFACE AND 250 MM FROM THE SIDES

DO NOT IGNITE WITH A CLOSED COVER

DO NOT MAKE MODIFICATIONS TO THIS APPLIANCE

THE BARBECUE'S SPECIFICATIONS

Please note: The injector's diameter is stamped on one of the hexagonal surfaces (for example, '165' for a 1.65 mm diameter injector).

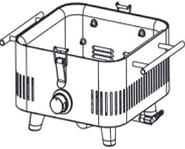
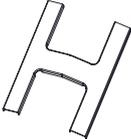
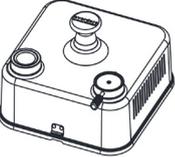
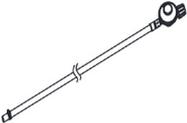
MODEL	RECIPIENT COUNTRY	HEAT TRANSFER	BURNERS	INJECTOR SIZE	GAS CATEGORY	TYPE OF GAS
gasCUBE™	BE, FR, IT, LU, IE, GB, GR, PT, ES, , CY, CZ, LT, SK, CH, SI, LV, DK, FI, NL, DK, FI, SE EE, MT, BG, IS, NO, TR, HR, RO, HU,	3.0kW	1	Ø 0.85mm	I 3B/P(30)	Butane, propane and their mixes at 30mbar
	AT, DE, CH, LU, SK	3.0kW	1	Ø 0.74mm	I 3B/P(50)	Butane, propane and their mixes at 50mbar

PIN CODE: 2531DO-0127

Barbecue	gasCUBE™		
Only barbecue	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
	345	415	208
Barbecue and lid	345	415	375

Air is transferred to the combustion chamber via 60 mm x 10 mm ventilation openings between the interior and exterior shell.
Degassing takes place on the edges of the plates (8mm spacing) and through the ventilation openings on the top of the cover.
When using an open grill, the ventilation also takes place through the barbecue's openings.

INCLUDED COMPONENTS

01 / Barbecue chassis x 1	02 / Flame guard x 1	03 / Cast iron grill x 1	04 / Drip tray x 1	05 / Lid x 1	06 / Regulator and hose x 1
					

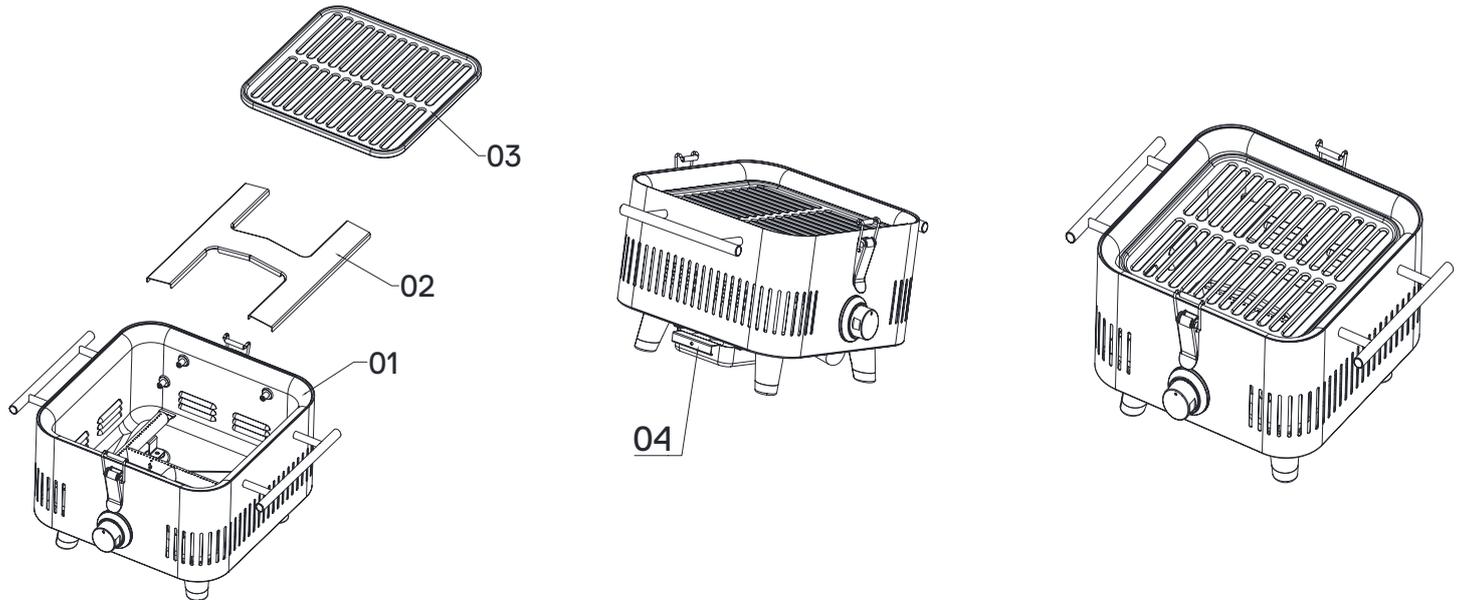
PACKAGING

Remove all interior cardboard and packaging from the barbecue/lid. Remove all exterior packaging and remove the appliance from the packaging before using it. Recycle pursuant to local regulations.

INSTALLATION

STEP 1

/ Take the flame guard (02) and place it in the barbecue chassis (01) in the same order as shown in the figure below so that it covers the stainless steel burner. Make sure that the flame guard is resting evenly on the 4 screw studs and NOT directly on the burner / Place the cast iron grill (03) on top of the barbecue's chassis. Place the drip tray (04) into the bottom left side of the barbecue's chassis.

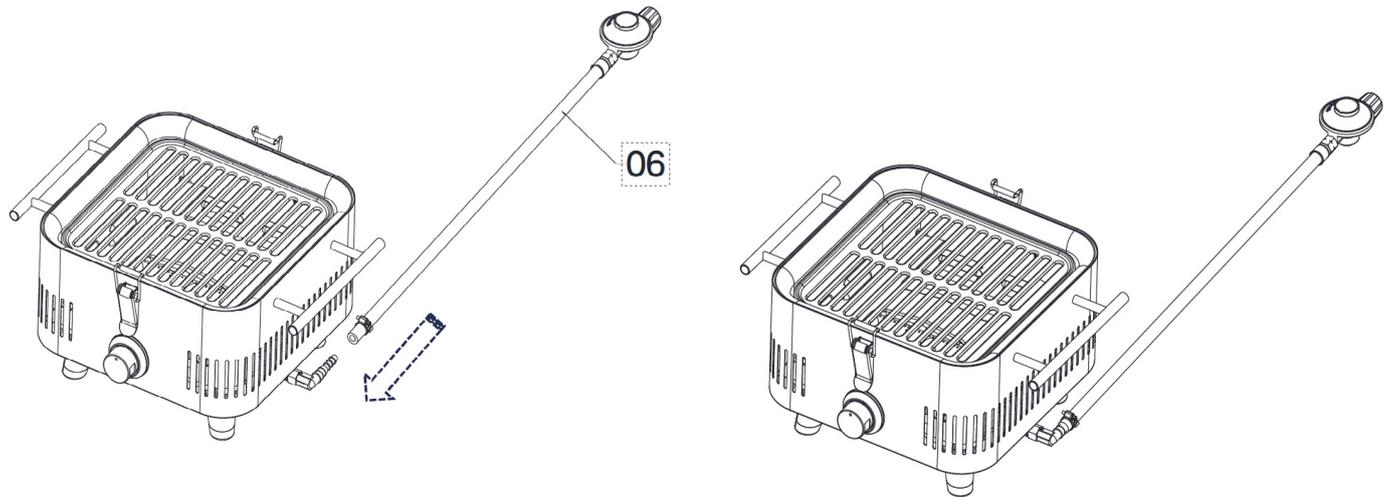


INSTALLATION

STEP 2

/ Attach the gas regulator and hose (06) to the gas inlet of the barbecue chassis and fasten the hose clamp using a screw driver.

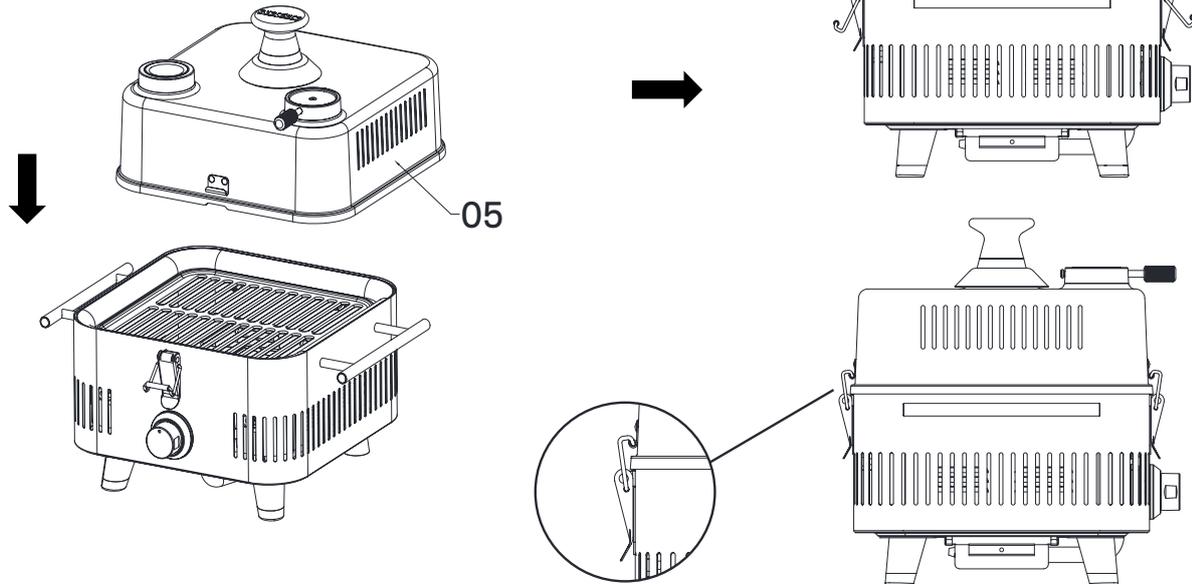
The regulator must be attached to a gas cannister/container before cooking.



INSTALLATION

STEP 3

/ You can use the lid to prepare different kinds of ingredients by placing the hood assembly (05) on the barbecue chassis. The lid only needs to be secured with a locking buckle when the barbecue is to be moved.



ATTACHING THE GAS SUPPLY

TYPE OF GAS AND CONSUMPTION

The barbecue is designed to only work with propane and/or butane gas. Gas consumption, pressure and dimensions of injector openings are specified on the data plate which can be found under the barbecue chassis.

ATTACHING A GAS CANNISTER

1. For optimal barbecue performance, you should only use an approved gas cannister. The regulator must first be attached to the barbecue's gas inlet.
2. Do not attach a gas cannister to a barbecue which is not securely placed on a stable and elevated surface.
3. Before attaching the gas supply, make sure that all gas control knobs are in the "Off" position. Take the included regulator and hose collection and screw it on to the gas cannister. When everything is attached, make sure that all connections are secure and without leakages.

LEAK TESTING

1. Make sure that the gas control knob is in the "Off" position and then open the valve on the gas cannister.
2. Check for leaks by coating the connection points with a 50/50 mixture of dishwashing soap and water. If there is a leak, bubbles will form (or else you will hear a whistling sound). Leaky connections can generally be fixed by retightening the connections. You must also control the gas hose and connection point on the gas cannister. If a leak cannot be found, you are not allowed to continue and you



**DO NOT USE AN OPEN FLAME TO DETECT GAS LEAKS.
IF THE LEAK PERSISTS, CONTACT AN AUTHORISED GAS
INSTALLATION TECHNICIAN.**

must close the valve on the gas cannister.

GAS CANNISTER

Place the gas cannister on a level and stable surface with access to the cannister and where the hose does not come into contact with sharp edges or hot surfaces and where there is no unnecessary pressure put on the hose.

The height of the gas cannister may not exceed 500 mm and its diameter may not exceed 320 mm.

Make sure that the gas cannister and hose do not touch the barbecue or any hot/sharp surface. Always keep the gas cannister away from things which may ignite the gas.

OUTDOOR INSTALLATION GUIDE

This barbecue may only be used above ground in open areas with natural ventilation without trapped air and where gas leaks and smoke, etc. are quickly dispersed by wind and natural convection.

This barbecue may not be used indoors. Do not use the barbecue in garages, sheds, other enclosed areas or on terraces. The barbecue is not intended to be installed or used in recreational vehicles (for example, boats or camper vans) and may not be placed on or under surfaces that can combust or which are sensitive to heat. Do not block or obstruct the air flows and combustion processes around the grill's chassis when it is being used.

HOW TO OPERATE

GENERAL INSTRUCTIONS

It is recommended to place the barbecue in a relatively protected area to ensure a pleasant and effective cooking experience. Try to keep the barbecue sheltered against strong winds as strong winds can significantly reduce the food preparation efficiency.

Make sure that the barbecue is in a horizontal position. Check regularly to ensure that the burners remain on - particularly in windy conditions.

Make sure that the minimum distance between the barbecue and any potential walls or flammable surfaces is adhered to and make sure that the underlying surface can tolerate the heat.

Make sure that all ventilation openings - including those going through and around the lower burning chamber, the lid and the air intake for the main burner - are not blocked or partially blocked.

GAS CONTROL KNOB

The gas control knob locks in both the **Off** and **High** positions. You can gradually increase the flow of gas by pressing down the knob and turning it clockwise until the **High** position is reached. Continue turning in the same direction to reduce the gas flow until the gas flow is at the minimum **Low** position. To turn off the flow of gas, the gas control knob should be turned clockwise from the **Low** position, pressed down in the **High** position and then turned until the **Off** position is reached.

MATT ENAMELLED CAST IRON, OPEN BARBECUE GRILLS AND A SOLID PLATE

CUBE™ PROFLAME 360 barbecue is delivered with open barbecue grills.

Please note that plates used on other barbecues cannot be used and you can only replace one barbecue plate at a time (only one plate can be installed).

The grill is installed on integrated supports. When the grill is correctly placed, there should be a 5-6 mm distance between the barbecue and the interior edge of the chassis.

Any excess fats or fluids will flow into the bottom chassis and drip through the grill on to the drip tray.

If the burner ports are blocked, let the barbecue cool off and clean the burner with a steel brush.

To see the accessories list, visit Everdure by Heston Blumenthal's website.

PLEASE NOTE: The enamel can be damaged by steel tools/utensils. Damage done to plates and grills caused by the use of metal or other sharp objects will not be covered by the warranty. It is recommended to use silicone tools/utensils as they are both hygienic and capable of withstanding high temperatures.

THE DRIP TRAY

Make sure that the drip tray is clean before using it. Make sure that the drip tray is correctly installed under the barbecue before using the appliance.

IT IS NOT PERMITTED UNDER ANY CIRCUMSTANCES TO USE SAND, CAT LITTER OR FAT-ABSORBENT MATERIALS IN THE DRIP TRAY

OPERATING PROCEDURE



READ ALL OPERATING INSTRUCTIONS BEFORE TURNING ON THE APPLIANCE.

OPEN THE LID BEFORE IGNITION.

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

MAKE SURE THAT THE BURNER, COMBUSTION CHAMBER AND GRILL PLATE ARE IN THE CORRECT COOKING AND SAFE OPERATING POSITIONS.

MAKE SURE THAT ALL VENTILATION HOLES AND THE BURNER'S AIR INTAKES ARE FREE OF OBSTRUCTIONS.

KEEP THE APPLIANCE AWAY FROM FLAMMABLE MATERIALS WHEN IT IS BEING USED.

HOW TO TURN ON THE BARBECUE USING THE INTEGRATED IGNITION ON THE GAS CONTROL KNOBS

The GasCUBE™ barbecue has a rotating ignition system built into the gas valves which can be accessed via the control knob which is integrated into the front of the barbecue.

To ignite a burner, press down on the relevant control knob and slowly turn it counter-clockwise. This will release gas to the burner. When the knob reaches the ignition symbol on the control panel, a spark will ignite the gas in the burner. The knob can then be turned all the way up to **“High”** and released or adjusted to the desired temperature setting.

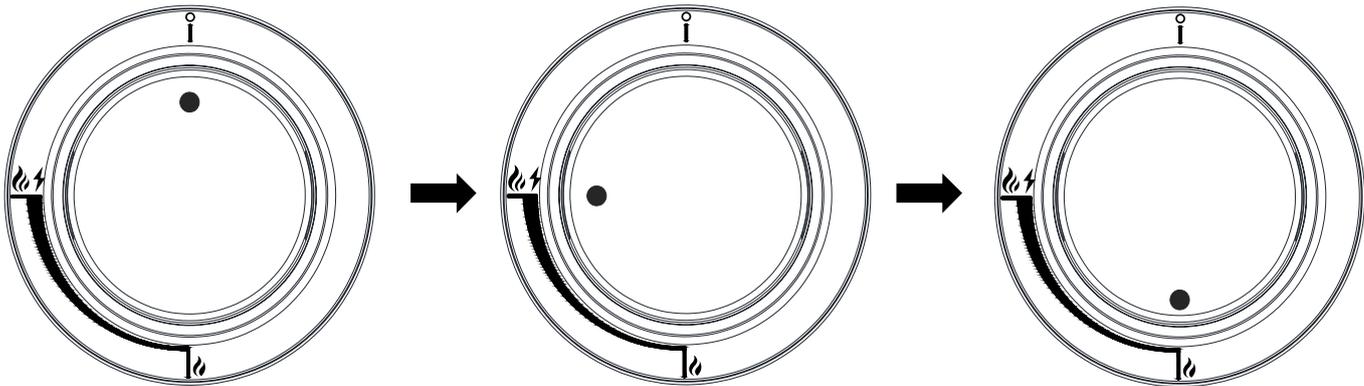
If the burner does not ignite, the control knob needs to be turned back to the **“Off”** position and then you can try again. If there is no ignition after 5 attempts, you need to turn off the barbecue. You can then try again after five minutes.

HOW TO TURN ON THE BARBECUE

To ignite the burner: Press down and simultaneously slowly turn the control knob in a counter-clockwise direction until you hear a “Click” and the burner ignites. This will take approximately 5-8 seconds as the gas needs to be transferred through the burner pipe to the barbecue. Configure the burner as desired.

If the burner does not ignite, let the knob remain in the OFF position and wait 1 minute before trying again.

/ When the lid is closed, the valve button must be set to a low flame to avoid burning the food.



Roasting/barbecuing

Barbecuing (using the barbecue with a closed lid) should not be done with the control knob set on "High" for long periods of time.

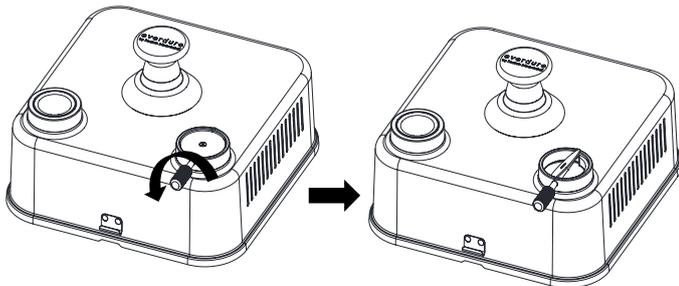
Always set up the barbecue with the standard barbecue combination specification in the installation guide.

Preheat the barbecue for 5 minutes with the lid on and the outer gas control knobs set at "**High**".

When the barbecue has reached a temperature of approximately 180 °C, you can place the food on a grill, close the lid and turn the control knobs down to "**Low**" (these can be adjusted while preparing the food to maintain a stable interior temperature, as weather conditions such as temperature and wind speed can impact the efficiency of the barbecue).

Always keep an eye on the food until it is fully cooked.

Use the integrated manually adjustable top valve to control and make fine adjustments to the barbecue/roasting temperature.



AFTER THE FOOD HAS BEEN PREPARED

1. When you are done, you must ensure that the burner control knobs are TURNED OFF.
2. **TURN OFF THE GAS SUPPLY ON THE GAS CANNISTER AFTER YOU ARE DONE USING THE BARBECUE**
3. After you are done preparing food and while the barbecue is still hot, remove food residue from the barbecue grill with a non-metallic scraper.
4. Excess fat and meat residue can be scraped off the interior of the barbecue chassis by removing the barbecue grill/plate to gain access.
WARNING: Some surfaces might still be hot - use protective gloves.
5. Clean the drip tray before and after using the barbecue.
6. When the barbecue is cooled down, lift the lid and remove grease stains with a clean rag.

CLEANING

EXTERIOR CLEANING

Before cleaning the exterior of the barbecue, make sure that it is cooled down and safe to touch. Varnished and plastic surfaces can be cleaned with a mild detergent and a clean rag (do not use abrasive or corrosive cleaning agents). **It is recommend to first test the cleaning agent on a small non-visible portion of the appliance. NEVER USE** diluting agents **for cleaning and NEVER** pour cold water on warm surfaces. Dry off surfaces after cleaning them.

INTERIOR CLEANING

The interior of the lid can be cleaned using some water, mild detergent and a sponge/soft sponge. The coated surface on the hot plate should be cleaned carefully to avoid scratching the surface, ideally when the surface is still warm. For areas that are difficult to clean, you can use a bit of baking soda on a moist sponge. Do not use scouring agents.

Please be particularly careful when cleaning around the main burner and ignition pin and make sure not to damage the adjustment positions for the ignition pin and the main burner.

WARNING! The surfaces on the open barbecue grill can be hot. Make sure to use heat-resistant protective gloves.

STORAGE

When the appliance is not being used, the gas cannister needs to be turned off and removed. The barbecue and gas cannister should be stored outdoors in a well-ventilated area. However, you can store the barbecue (but not the gas cannister) indoors if you prefer. Make sure that the barbecue surface is cleaned before storing the barbecue.



STORE THE GAS CANNISTER IN A WELL-VENTILATED AREA WHICH IS NOT ACCESSIBLE TO CHILDREN.

For longer periods of storage, it is recommended that the burner's primary air intake should be covered to prevent insects or other pests from entering it. Spiderwebs and small insects who nest or hide in the burner's rails/tubes can lead to blockages in the gas and air supply and thus cause a fire in and around the burner's rails/tubes. This type of fire is called a "flash back" and can cause serious damage to your barbecue and lead to an unsafe operating situation. To prevent this, the burners should be regularly inspected and cleaned.

TROUBLESHOOTING

The burner does not ignite when using the ignition system:

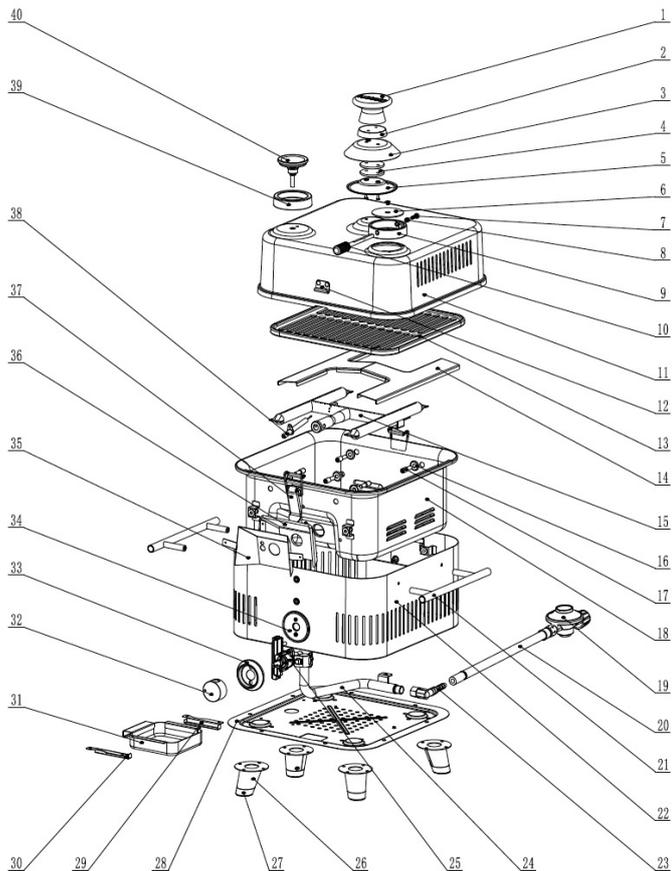
The gas cannister has not been properly fastened to the regulator	Turn on the gas valve
The gas cannister is empty	Replace with a full gas cannister
The ignition is not giving off sparks	Remove the grate/plate and visually inspect the ignition box for sparks. Make sure that the cables to the ignition point or from the valve to the chassis are not interrupted or broken. Also make sure that the ignition is properly adjusted. If there is no spark, contact the retailer.
The injector is blocked	Clean the injector with a toothbrush. Do not use a drill or thread. Do not remove the injector. Contact the retailer.

The flame on the burner is irregular:

The burner is blocked	Remove the cooking surface and inspect the burner for obstructions. Clean the openings to the burner.
The flame is burning inside the burner (hissing sound).	Turn off the burner, let it cool down and then turn it on again as per the instructions.
The regulator is defective	Contact the retailer.
The injector is partially blocked	Clean the injector with a toothbrush. Do not use a drill or thread. Do not remove the injector. Contact the retailer.

Gas is leaking from the connections:

The connections are loose	Fasten loose connections (but do not fasten them excessively) and carry out a leak test under pressure with a soapy water mixture.
The hose is damaged	Contact the retailer - replace it.
The gas valve is defective	Contact the retailer
The screw threads are damaged	Contact the retailer



COMPONENT OVERVIEW

NO.	COMPONENT	QTY	NO.	COMPONENT	QTY
1	Wooden handle	1	21	Handle assembly	2
2	Wooden handle heat protection	1	22	Outer shell assembly	1
3	Upper heat shield	1	23	Gas inlet connector	1
4	Protective screen	2	24	Inlet bend welding	1
5	Heat shield for wooden handle	1	25	Gas valve assembly	1
6	Damper	1	26	Legs	4
7	Damper shaft screw	1	27	Leg foot mat	4
8	Spring	1	28	Bottom plate	1
9	Damper seat	1	29	Oil cup left support	1
10	Damper handle, damper shaft	1	30	Oil cup left support	1
11	Hood	1	31	Oil cup assembly	1
12	Hood buckle seat	2	32	Knob	1
13	Cooking grill	1	33	Knob bezel	1
14	Flame tamer	1	34	Knob bezel mat	1
15	Burner	1	35	Heat shield	1
16	Metal protection washer	8	36	Heat shield	1
17	Grill strut	8	37	Cap buckle	2
18	Liner assembly	1	38	Ignition pin	1
19	Regulator 30mbar/50mbar	1	39	Temperature gauge base	1
20	Connector tube	1	40	Temperature gauge	1

Warranty and service

IMPORTANT

The warranty covers materials and labor costs. When requesting service, you must provide the product name, serial number, and complete the service form at <https://service.witt.dk/?lang=en>. These details can be found on the product's nameplate. You may wish to note them down in this user manual for easy access. This will help the service technician find the correct spare parts more efficiently.

During the warranty period, your grill will be repaired free of charge by Everdure by Heston Blumenthal or an authorized service center, provided that the grill is delivered to and collected from the service center in accordance with the terms and conditions below.

WARRANTY COVERAGE

2 years: Aluminum parts, lid, grill body, sides, legs

2 years: Plastic parts

2 years: Paint

THE WARRANTY DOES NOT COVER:

Faults and damages not caused by manufacturing or material defects.

Normal wear and tear (e.g., heat discoloration of grates/plates).

Product damage caused by pests.

Use of non-original spare parts.

Failure to follow the instructions in the user manual.

Improper installation.

Installation or repairs carried out by unauthorized personnel.

TRANSPORT DAMAGE

Any transport damage detected upon delivery by the retailer is solely a matter between the customer and the retailer. If the customer has handled the transport of the product themselves, the supplier assumes no liability for any transport damage. Any transport damages must be reported immediately and no later than 24 hours after delivery. Otherwise, the

customer's claim will be rejected.

UNNECESSARY SERVICE CALLS

If a service technician is called out and the issue could have been resolved by following the instructions in this user manual or by replacing a fuse in the fuse box, the customer will be responsible for covering the cost of the service visit.

COMMERCIAL PURCHASES

A commercial purchase refers to any purchase of an appliance that is not intended for use in a private household but is used for commercial or business-related purposes (e.g., restaurant, café, canteen, etc.), rental, or any other use involving multiple users.

No warranty is provided for commercial purchases, as this product is exclusively intended for household use.

SERVICE

To request service or spare parts in Denmark, please call the number below, and you will be directed to the nearest service provider.

It is always the customer's responsibility to ensure that the product is accessible to the technician when utilizing the warranty for service visits. The warranty covers the product in the condition it was delivered to the customer. The technician's work is subject to occupational health and safety regulations (e.g., heavy lifting restrictions), which may affect what the technician is permitted to do during the service visit.

For all service and assembly inquiries:

E-MAIL: everdure.service@witt.dk

For more information, visit: www.everdurebyheston.dk

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by heston blumenthal

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