

everdure  
by heston blumenthal

## FORCE™ FURNACE™

Assembly, operation &  
maintenance instructions

for Everdure by Heston  
Blumenthal FORCE™ &  
FURNACE™ gas barbeques  
and stands

[everdurebyheston.com](http://everdurebyheston.com)





**⚠ 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 HBG2GUS, HBG2MUS, HBG2SUS, HBG2RUS, HBG3GUS, HBG3MUS, HBG3SUS and HBG3OUS GAS BARBEQUE RANGE  
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 reserves 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,

\* Grill 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.





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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*, as 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.

## Assembly, Operation & Maintenance Instructions

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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.

### WARNING



#### CALIFORNIA PROPOSITION 65 WARNING:

(a) The burning of Charcoal 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 Charcoal.

(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.

**For more information go to : [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)**



**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 ENCLOSE THIS APPLIANCE. THE MINIMUM CLEARANCE FOR THIS UNIT IS 5ft (1500mm) ABOVE THE COOKING SURFACE AND 10in (250mm) FROM ANY SIDE**

**DO NOT LIGHT WITH HOOD DOWN**



## APPLIANCE DETAILS

### PROPANE

MODEL DESIGNATION	DESIGNATION COUNTRIES	BURNERS	COUNTRY	GAS CATEGORY	OUTPUT	INJECTOR SIZE	HOSE
HBG2GUS	GRAPHITE	2	USA/CAN	2740Pa	2*11000 = 22000Btu/Hr	φ0.04in / φ0.98mm	2ft / 600 mm
HBG2MUS	MINT						
HBG2RUS	RED						
HBG2OUS	ORANGE						
HBG2SUS	STONE	3					
HBG3GUS	GRAPHITE						
HBG3MUS	MINT						
HBG3OUS	ORANGE						
HBG3SUS	STONE						
					3*9000 = 27000Btu/Hr	φ0.04in / φ0.88mm	

Barbeque	FORCE™			FURNACE™		
Barbeque only	LENGTH (ft)	WIDTH (ft)	HEIGHT (ft)	LENGTH (ft)	WIDTH (ft)	HEIGHT (ft)
	4	1.7	1.3	4.3	1.7	1.3
Barbeque and stand	4	2.5	4	4.3	2.5	4

Air is admitted at the underside of the combustion chamber (two 1.3in/35mm x 0.8in/20mm gaps between the fat tray and the chamber through an oval hole 3in/75mm x 5.3in/135mm in size). Exhaust gases are emitted around the edge of the plates (0.2in/6mm gap) and through a 11in/275mm x 1.6in/40mm slot in the rear of the hood. When using an open grill, aeration also takes place through the slots of the grill. Burner

Barbeque	FORCE™			FURNACE™		
Barbeque only	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)
	1170	515	410	1310	515	410
Barbeque and stand	1170	750	1170	1310	750	1170



## GAS CONNECTIONS

### BUTANE & PROPANE GAS REQUIREMENTS

Check Gas Type and specifications plate on the underside of the RHS servery.

#### FOR GAS CYLINDER CONNECTION

1. To achieve the optimum performance from your barbeque, an approved gas cylinder/ bottle must be used. The supplied hose and/or regulator must first be connected to the barbeque inlet.
2. Do not connect a gas cylinder/ bottle to a barbeque that is not secured in the supplied stand or on a stable raised surface. The cylinder should be lower than the barbeque, in a protected place on a stable surface.
3. Before connecting gas supply, take care that all gas control knobs are in the off position. Once connected, turn the regulator handle to on to turn on the gas supply. Check all joints are secure.

NOTE: Only one gas cylinder should be stored on the stand at any one time.

### 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). Retightening connections can generally repair a leaking joint. You must also check the gas hose and connection at the gas cylinder. If a leak cannot be resolved, do not proceed and turn the gas cylinder/bottle valve off.

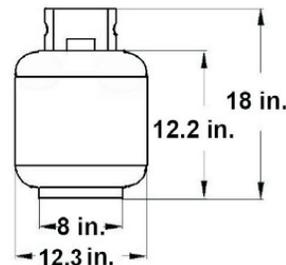


**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS.  
IF A LEAK PERSISTS CALL AN AUTHORISED GAS FITTER.**

### SPECIAL INSTRUCTIONS FOR THE USE OF REGULATOR AND PROPANE CYLINDER

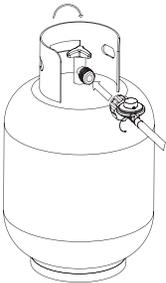
**GAS HOOK-UP:** Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer. This grill is configured for Liquid Propane. Do not use a Natural Gas supply.

**LIQUID PROPANE CYLINDER REQUIREMENTS:** (The LP cylinder must be a 20-lb). A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission. The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. Manifold pressure: (operating) 11 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.). The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD). Remove the plastic valve cover from the Liquid Propane cylinder is placed into the cart.



**CONNECTING THE LIQUID PROPANE CYLINDER:** To connect the Liquid Propane gas supply cylinder: The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops. Make sure the cylinder valve has the proper type-1 external male thread connections per ANSI Z211.81. Make sure the burner valves are in the "OFF" position. Inspect the valve connections, port and regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation, open the cylinder valve fully by turning the valve counterclockwise. Before lighting the grill, use a soap and water solution to check all the connections for leaks. If a leak is found, turn the cylinder valve "OFF" and do not use the grill until a local Liquid Propane dealer can make repairs.

clockwise



**WARNING:**

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full
3. If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

**CAUTION:** Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## 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 barbeque in garages, porches, sheds or other enclosed areas. The barbeque is not intended to be installed in or used on recreational vehicles (e.g. boats, trucks and tents) 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 barbeque housing while in use.

## OPERATING INSTRUCTIONS GENERAL INSTRUCTIONS

A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the barbeque sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the length of the barbeque to be parallel in the direction of the wind. Keep the barbeque level. Check frequently that the burner remains alight when used in conditions of strong wind (through the viewing hole on the left hand side of the chassis or through open grills). Make sure the minimum distances of the barbeque to any wall or combustible surface are met, and that when not using the stand, the supporting surface can withstand the heat. When using the stand, take care that the barbeque is locked in position using the locks on the castors & the hose is not touching any hot surface.

## GAS TYPE AND CONSUMPTION

The barbeques are designed to operate on Propane gas only. Gas consumption, Pressure and Injector Orifice sizes are shown on the Data Plate found under the right hand servery.

## 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 FORCE™ 2 burner and FURNACE™ 3 burner barbecues are supplied with open grills. A flat, solid plate is available as an accessory for the FURNACE™ for the right hand side (this is the recommended general grill and plate configuration which will reduce the heat flowing over the control knobs). The FURNACE™ 3 burner barbeque has the option of a central teppanyaki plate or a flat, solid plate for the right hand side. Note that the grills and plates used on either barbeque cannot be used on the other model and a maximum of one grill plate should be exchanged for a plate at any time (only one plate installed). The open grills have a solid strip of cast iron built into the bottom of the grill used to protect the burner from dropping oil or food. The grills are fitted onto the supports built into the inside of the chassis. When correctly allocated, there should be a (0.2in) 5-6mm gap between the grills, and the inner edge of the chassis. Any excess fat or liquid will flow into





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the chassis and drip through the barbeque into the fat tray and foil tray below the chassis. If burner ports become blocked, let the barbeque cool down & clean the burner with a wire brush.

For a list of accessories for this barbeque, 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 barbeque, as trays of an incorrect size or height could cause problems with aeration to the barbeque or spilled fat and oils. Make sure the fat tray assembly is fully installed under the barbeque before operating the appliance.

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

## ROASTING

Roasting (or running the barbeque with the hood down) should not be done with all control knobs set to high. This is most important as severe overheating and spoiled food can result if these instructions are not followed. Roasting is best done using a raised roasting rack, such as the Everdure by Heston Blumenthal roasting rack HBROASTR, which allows heated air to circulate around the meat, and fats to drip away from the meat.

Always set the barbeque up with the standard full grill combination as spelled out in the assembly instructions. Cut a piece of foil slightly bigger than the roasting rack and place it in the centre of the barbeque on top of the grills. Cut some slots through the foil so that excess moisture and fats can flow through the grills. Place the roasting rack centrally over the foil. Pre-heat the barbeque for 5 minutes with the hood down and the outer gas controls on high (for FURNACE™ barbeques, **leave the centre control knob off**).

Once the barbeque has reached ~356°F, open the hood, place the food on the 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.

## ADJUSTING THE SERVERY

The left hand servery can be folded down to allow for easier storage (the right hand servery with the gas controls is fixed and cannot be adjusted). With the barbeque off and cool, place your left foot in front of the left rear leg to stabilise the barbeque and pull the servery forward to unlock it from the barbeque. With the servery fully extended, rotate it downward and release. See step 9 of the barbeque and stand assembly procedure for diagrams.

## 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 from the stand with a clean rag.





## LIGHTING 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 GRILL AND PLATE ARE IN THE CORRECT POSITIONS FOR COOKING

## LIGHTING THE BARBEQUE USING THE BUILT IN IGNITION ON THE CONTROL KNOBS

1. Read all instructions before lighting.
2. open lid during lighting
3. make sure the gas control knob is in "OFF" position.
4. Push the gas control knob and turn anticlockwise to "HIGH" Position. The ignitor will click and light the burner
5. If ignition does not occur in 5 seconds, turn the gas control knob off, wait 5 minutes, and repeat steps 2-5.

**WARNING:** If any burner extinguishes during use turn the control knobs to the OFF position and wait 5 minutes to enable any unburnt gas to clear before reigniting your gas grill.

There are 2 control knobs on the FORCE™ barbeques and 3 control knobs on the FURNACE™ barbeques (one for each burner under a plate or grill). The control knob closest to the rear controls the burner to the right. The control knob closest to the front controls the burner to the left. The central control knob (FURNACE™ barbeque only) controls the centre burner.

## CLEANING & STORAGE

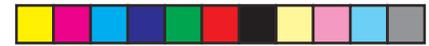
### EXTERNAL CLEANING

Before cleaning the barbeque exterior and stand, 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 non-stick 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.

**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 valve must be turned OFF, the barbeque, stand and 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**

When the gas cylinder is disconnected, replace the plug or cap on the valve outlet. 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 an 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. Use an Everdure Heston Blumenthal FORCE™ or FURNACE™ barbeque cover for extra protection, and to reduce this.



## 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 the electrode for a spark. Check that the cables to 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





## BARBEQUE AND STAND ASSEMBLY

The barbeque and hood come fully assembled. To assemble, the stand must first be built (note: for transportation reasons, the barbeque is packaged bolted to the stand top, and should be removed before attempting to assemble the stand). The barbeque is placed back inside the stand after it has been assembled and reattached (it can be removed to cook from a raised bench). Only a medium size cross head screwdriver is needed.

Open the carton from the top and remove the parts. Remove all packaging (especially check inside the barbeque chassis) and place parts on a clean surface. Check for any damage or missing parts (if found, contact your service provider).

## INCLUDED PARTS FORCE™ AND FURNACE™

01/ Hood, barbeque chassis and 01B stand top assembly x 1Pc	02/ Left front leg x 1Pc	03/ Left back leg x 1Pc	04/ Right front leg x 1Pc	05/ Right back leg x 1Pc	06/ Bottom shelf support L x1Pc	07/ Bottom shelf support R x 1Pc	08 /Cast iron grill x 2pcs (FORCE model only)	09 / Match Holder x 1pc
10 / Cast iron middle grill (FURNACE model only) x 1Pc	11/ Cast iron grill x 2Pcs (FURNACE model only)	12/ Fat tray x 1Pc	13/ Upper Shelf Support Lx 1Pc	14/ Upper Shelf Support Rx 1Pc	15/ Hood Handle x 1Pc	16 / Bottom shelf x 1Pc	17 / Upper shelf x 1Pc	18 / Aluminum Wire x 2Pcs
A / Bolt M6 x 16 x 6Pcs	B / Bolt M5 x 20 x 8Pcs	C / Spring washer Ø5 x 10Pcs	D / Spring washer Ø6 x 1Pcs	E / Flat washer Ø6 x 7Pcs	F / Bolt M5 x 15 x 4pcs	G / Flat washer Ø5 x 2Pcs	H / Nut M6 x 1Pc	I / Cylinder Belt x 1Pc
J / Bolt M6 x 20 x 2Pcs	K / Bolt M6x 12 x 1Pcs							

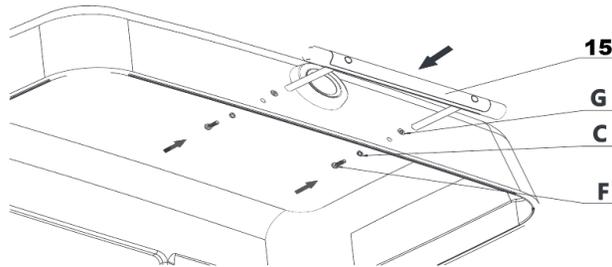
## PACKAGING

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

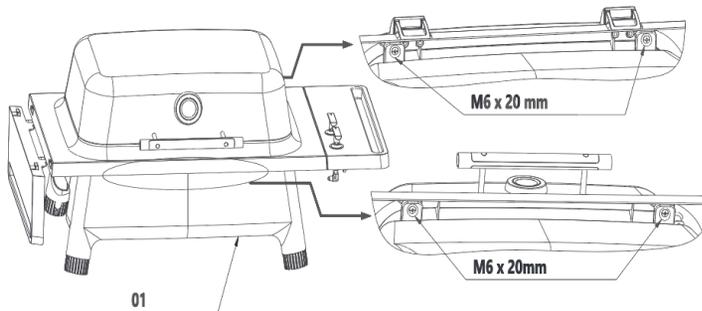


**STEP 01**

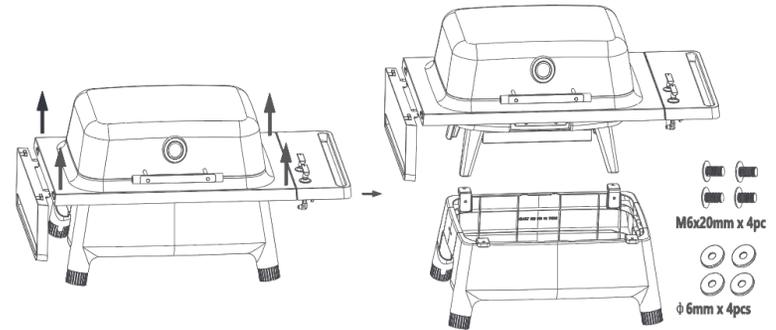
Open the hood and fix the hood handle (15) using two M5x0.6in (15mm) screws (F), two Ø0.2in (5mm) spring washers (C) and two Ø0.2in(5mm) flat washers (G). Tighten in place.

**STEP 02**

The hood and barbeque chassis assembly is transported screwed to the stand top by four M6x0.8in (20mm) screws and four Ø0.2in (6mm) flat washers (two at the front and two at the rear). Before attempting to build the stand, the stand top should be removed.



Angle the assembly slightly to the back and remove both M6x0.8in (20mm) screws, then do the same at the front, supporting the parts so they don't drop. Keep all of the fasteners for later use. Removable stickers at the front and rear will mark the positions of these screws. Remove the hood and barbeque chassis assembly from the stand top and place on the ground.

**STEP 03**

Take the stand top (01B) and place it upside down (leg stumps up) on a clean surface (note: there is no front or rear to this part).

Take the right front leg (04 with a screw hole in the foot) and slot it over the rear right corner stump.

Take the right back leg (05 with a screw hole in the foot) and slot it over the front right corner stump.

Take the left front leg (02) and slot it over the rear left leg stump.

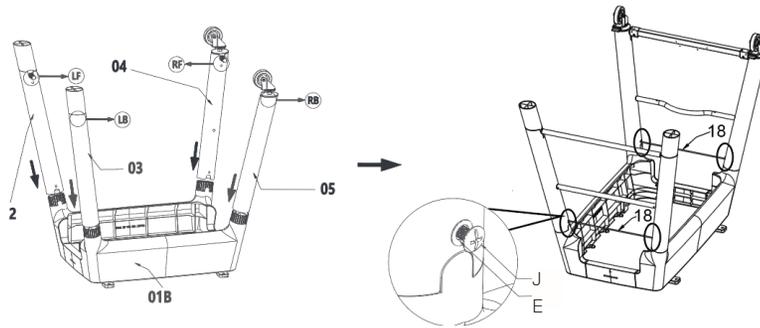
Take the left back leg (03) and slot it over the front right leg stump.

Take the aluminium wire (18) and fix them in the screw hole with four M6x0.6in (16mm) screw (A) and flat washer (E), but do not tighten.





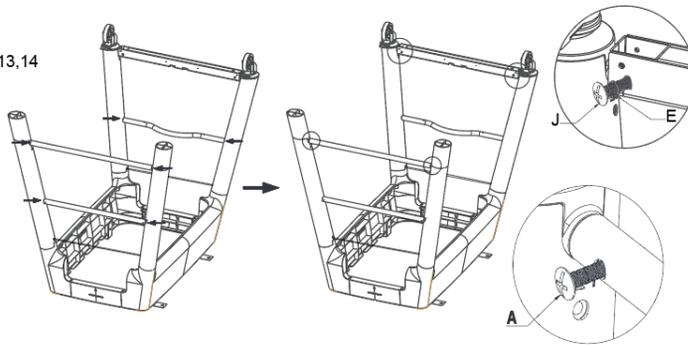
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### STEP 04

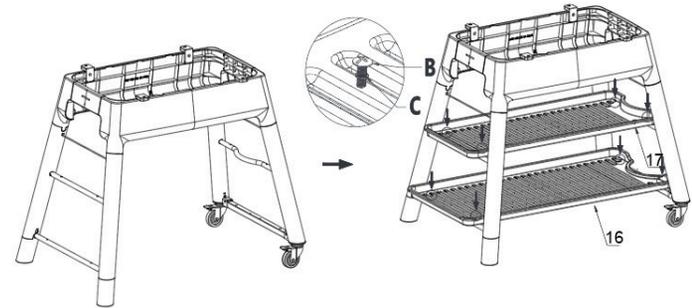
Take the two bottom shelf supports (06,07) and fit them onto the cylindrical tabs at the inside of each foot. Rotate each one so that the outmost screw holes are facing inwards and the inner screw holes are facing the stand top (if not, pull out and fit in the opposite way). Take the two upper shelf supports (13,14) and fit them onto the legs (03,04,05,06). Fix the bottom shelf support L (06) in place with two M6x0.6in (16mm) screws (A). Fix the bottom shelf support R (07) in place with two M6x0.8in (20mm) screws (j) and flat washers (E). When all are assembled, tighten up all four screws and the screws from step 03.

06,07,13,14



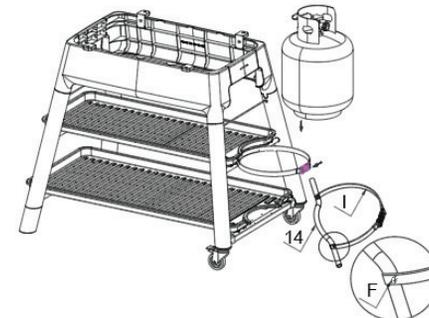
### STEP 05

Turn the stand onto its legs and check that all of the legs are stable. Take the plastic bottom shelf (16) and place it on the two bottom shelf supports. Line the four holes in the bottom shelf up with the threaded holes in the bottom tray supports and fix into position using four M5x0.5in (12mm) screws (B) and four spring washers (C). Tighten fully. Take the plastic upper shelf (17) and place it on the two upper shelf supports. Line the four holes in the upper shelf up with the threaded holes in the upper tray supports and fix into position using four M5x0.5in (12mm) screws (B) and four spring washers (C). Tighten fully.



### STEP 06

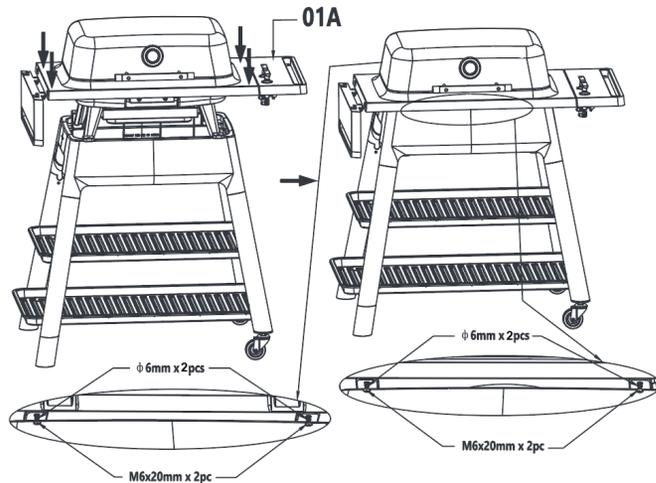
Take the cylinder belt (I) and fix into place using two M5x0.6in (15mm) screw (F). The gas cylinder can be put onto the bottom shelf support R (07) and fix in place by cylinder belt (I). Tighten it by adjusting the cylinder belt (I).





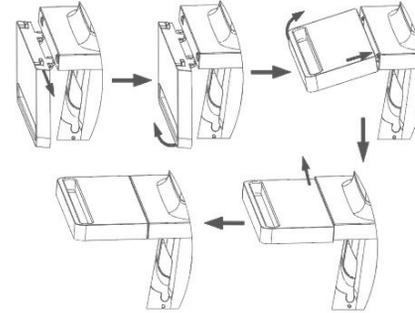
## STEP 07

/Position the stand with the castor wheels to the right. Two people should lift the barbeque and hood assembly (01A) by the serveries, and place it within the stand (facing forwards, castors to the right). Fix the barbeque to the stand top with the four M6x0.8in (20mm) screws and 0.2in (6mm) flat washers removed at step 2 – two to the front and two to the rear. Tighten fully.



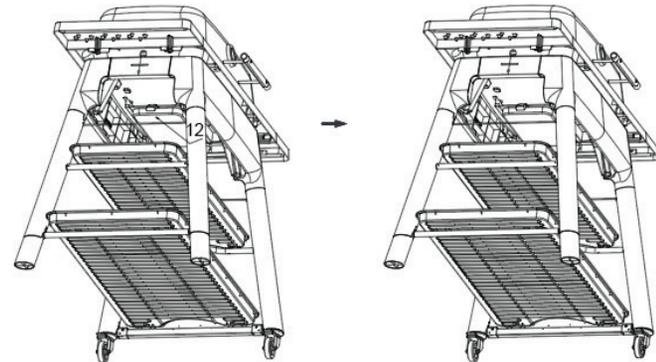
## STEP 08

/To extend the left hand side servery, support the front of the barbeque and pull the left hand servery forward (approximately 0.4in (1cm)) tensioning the spring. Rotate the left hand servery to the vertical position and allow the tension in the spring to pull the servery into place.



## STEP 09

/Fit the fat tray (12) and disposable foil tray into the brackets at the bottom of the barbeque. Take care that the fat tray is allocated correctly.



\*Due to ongoing design modifications, support brackets may be permanently fixed to the element



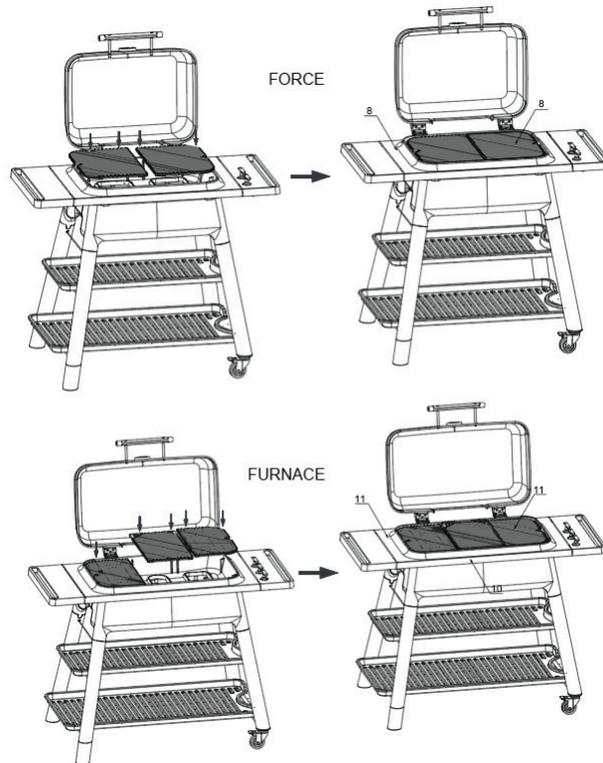




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### STEP 10

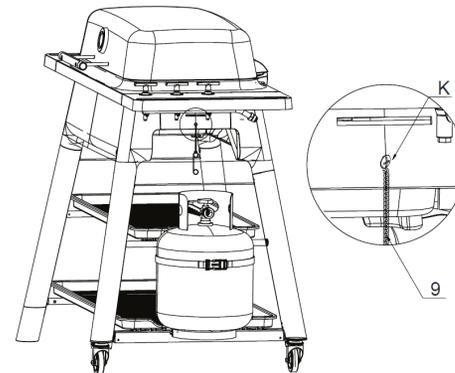
/Place the grills onto the barbecue as shown in the diagrams. Each grill should have a 5-6mm gap around each edge. Each grill will allocate in a groove on a plate support.



### STEP 11

/Take the match holder (09) and fix into place using a M6.12in (12mm) screw (K), nut M6 (H), spring washer (D) and flat washer (E). Hook the match holder onto the screw (K). The stand is now complete.

/Connect an approved hose and/or regulator to the inlet manifold (if not already connected). Put the gas cylinder onto the bottom shelf support R (07) and fix in place by cylinder belt (I). Tighten it by adjusting the cylinder belt (I). Connect regulator to the gas cylinder/bottle and leak test (as per the gas connections instructions). Check all hose connections are tight, and that all control knobs are off before turning on the gas supply and leak testing.





## MAINTENANCE

It's recommended that you undertake the following maintenance program every 12 months or prior to the use of your grill at the beginning of every BBQ season.

**Note:** Prior to undertaking any maintenance on your grill, please ensure your grill is cool.

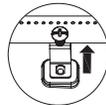
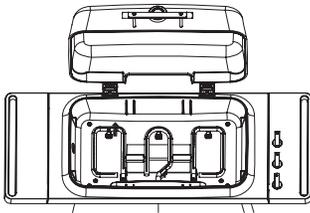
1. Ensure the area around your gas grill is clear from combustible materials, gasoline and other flammable liquids.
2. Do not obstruct the flow of combustion and ventilation air to and from your gas grill.
3. Checking and cleaning the burner rails, you need to ensure that all burner ports, burner tubes are clear from insect nests, webs. A clogged tube can result in a fire below the appliance.

### PROCEDURE FURNACE GRILL: REMOVING THE BURNER TUBES

**Note:** Please note the grill plates need to be removed before removing the burner tubes.

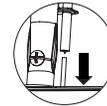
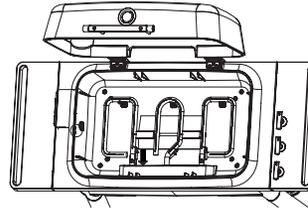
#### STEP 01

/Remove the Phillip head screws x 3



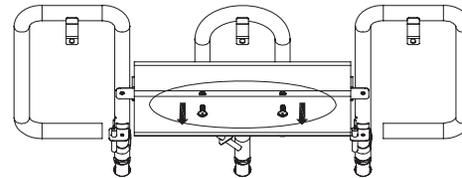
#### STEP 02

/Slide the burners toward the rear of the grill & remove ignition cables from the burner assembly and lift the burner rail assembly out of the gas grill.

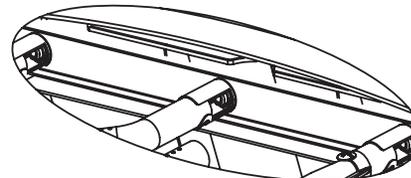


#### STEP 03

/Inspect the burners for insect webs and nests or any other blockages, the burner tube & ports can be cleaned with a thin piece of wire if required.



To replace the burner assembly repeat the above in the reverse order, ensure the burner are seated correctly over the gas control outlets when replacing.



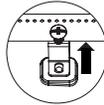
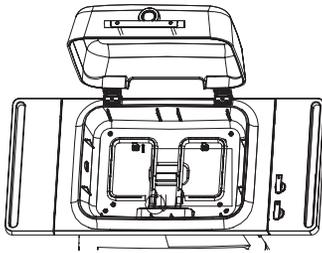


**PROCEDURE FORCE GRILL: REMOVING THE BURNER TUBES**

**Note:** Please note the grill plates need to be removed before removing the burner tubes.

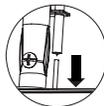
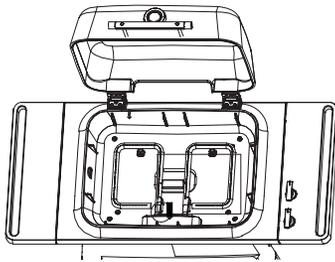
**STEP 01**

/Remove the Phillip head screws x 2



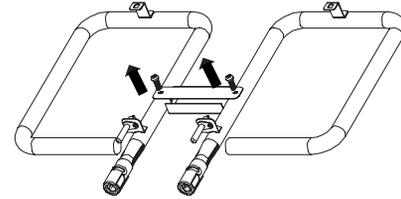
**STEP 02**

/Slide the burners toward the rear of the grill & remove ignition cables from the burner sub assembly and lift the burner rail assembly out of the gas grill.

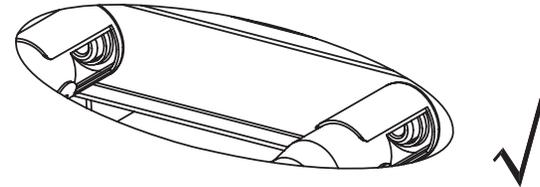


**STEP 03**

/Inspect the burners for insect webs and nests or any other blockages, the burner tube & ports can be cleaned with a thin piece of wire if required.



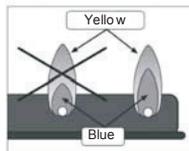
To replace the burner assembly repeat the above in the reverse order, ensure the burner are seated correctly over the gas control outlets when replacing.



**CHECKING THE BURNERS FOR FLAME STABILITY:**

Visually check the burner flames for correct function when the unit's operating by inspecting the burner flame / flames with the cooking plates & grills removed. A good flame should be blue with some yellow tipping.

**Note:** take care when viewing the burner operation not to lean into the flame, failure to do this may result in personal injury.

**CLEANING YOUR GAS GRILL:**

Its recommend that you clean your gas grill using only a mild washing liquid solution, avoid using abrasive or solvent based cleaners these may damage the finish of your gas grill and may void your warranty.

**Note:** Prior to cleaning your grill please ensure your grill is at cool temperature. **BURNER** Brush the outside of the burners with a stiff brush to remove rust and dirt. Make sure all ports are open.

**GAS SUPPLY**

**LEAK TESTING GENERAL:** Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

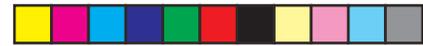
**BEFORE TESTING:** Make sure all packing materials have been removed from the grill.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the Liquid Propane cylinder is full.

**TO TEST**

1. Turn the burner valves off.
2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
5. Turn the gas back "ON" and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at [everdurebyheston.com](http://everdurebyheston.com)
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.





### BARBEQUE, HOOD AND PAINT FINISH

It is recommended to clean the hood and firebox with a microfibre cloth before first use and regularly thereafter.

On rare occasions, the hood paint finish may change slightly due to heat. To restore the paint to its original finish, we recommend following the below instructions.

1. Never attempt to clean the BBQ whilst in use. Always allow the BBQ to cool before cleaning.
2. Once cool, apply a small amount of multi-surface polish to the top of the hood.
3. Using a microfibre cloth, gently wipe down until all polish residue has been removed.
4. The paint finish should quickly return to its original gloss finish.

### STAND

1. Check all fasteners for tightness and re tighten where necessary to ensure rigidity of the structure.
2. Wipe over barbeque stand with a clean cloth. Add a little oil or grease to all moving parts.

**If connected to the barbeque, check the screws holding the barbeque and stand together are all fitted and tight. Wear and tear to this barbeque can be reduced by using a barbeque cover and storing out of the weather when not in use.**

**PARTS LIST: FORCE™ BARBEQUES**

	PART NAME	QTY
1	Hood HBG2 (Orange)	1
	Hood HBG2 (Mint)	1
	Hood HBG2 (Stone)	1
	Hood HBG2 (Graphite)	1
	Hood HBG2 (Red)	1
2	Temperature Gauge Bezel	1
3	Temperature Gauge	1
4	Hood Handle Spacer	2
5	Hood Handle	1
6	Hinge	2
7	Right Hand Burner (HBG2)	1
8	Hardware Kit (not shown)	1
9	Barbeque Chassis (HBG2)	1
10	Control Knob	2
11	Control Knob Bezel	2
12	Right Hand Side Servedy (HBG2)	1
13	Gas Ignition Crossover Box (HBG2)	1
14	Electrode (HBG2)	2
15	Left Hand Burner (HBG2)	1
16	Open Grill (HBG2)	2
17	Servedy Spring	2

18	Left Hand Servedy	1
19	Injector Bracket (HBG2)	1
20	Injector Housing	2
21	Injector (HBG2)	2
22	Injector Housing Nut	2
23	Fat Tray Bracket (HBG2)	2
24	Barbeque Chassis Feet	4
25	Fat Tray Handle Cover	1
26	Fat Tray	1
27	Gas Tube Support	2
28	Gas Tube (HBG2)	2
29	Valve Support	2
30	Hose/Regulator	1
31	Gas Valve & Manifold Assembly (HBG2)	1
32	Stand Top Front/Rear Panel (HBG2)	2
33	Stand Top Spacer Bracket	4
34	Stand Top Side Panel	2
35	Spacer Bracket	4
36	Stand Top RR/FL Cap	2
37	Stand Top RL/FR Cap	2
38	Leg FL	1
39	Leg RL	1
40	Disposable Foil Tray	1
41	Bottom Shelf (HBG2)	1



## PARTS LIST: FURNACE™ BARBEQUES

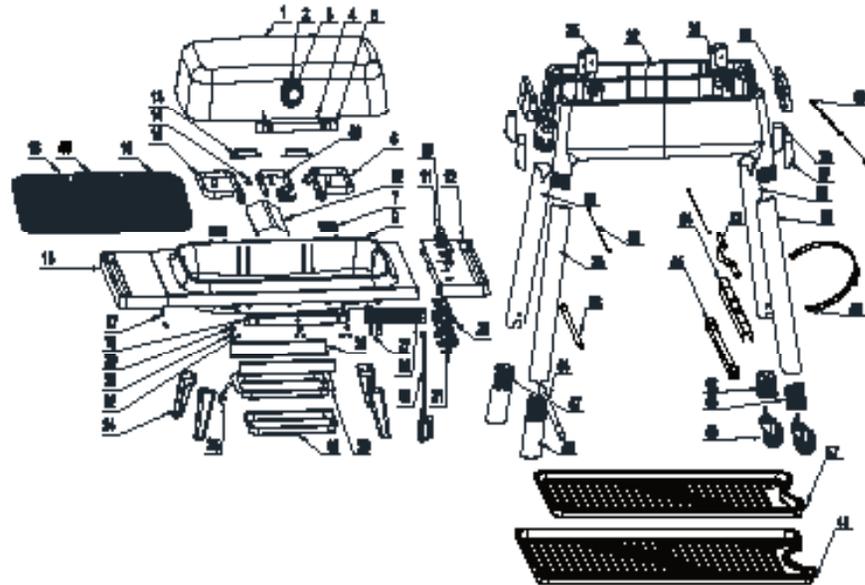
	PART NAME	QTY
1	Hood HBG3 (Orange)	1
	Hood HBG3 (Mint)	1
	Hood HBG3 (Stone)	1
	Hood HBG3 (Graphite)	1
	Hood HBG3 (Red)	1
2	Temperature Gauge Bezel	1
3	Temperature Gauge	1
4	Hood Handle Spacer	2
5	Hood Handle	1
6	Right Hand Burner (HBG3)	1
7	Hinge	2
8	Hardware Kit (not shown)	1
9	Barbeque Chassis (HBG3)	1
10	Control Knob	3
11	Control Knob Bezel	3
12	Right Hand Side Servedy (HBG3)	1
13	Gas Ignition Crossover Box (HBG3)	2
14	Electrode (HBG3)	3
15	Left Hand Burner (HBG3)	1
16	Open Grill (HBG3)	2
17	Servedy Spring	2

18	Left Hand Servedy	1
19	Injector Bracket (HBG3)	1
20	Injector Housing	3
21	Injector (HBG3)	3
22	Injector Housing Nut	3
23	Fat Tray Bracket (HBG3)	2
24	Barbeque Chassis Feet	4
25	Fat Tray Handle Cover	1
26	Fat Tray	1
27	Gas Tube Support	2
28	Gas Tube (HBG3)	3
29	Valve Support	2
30	Hose/Regulator	1
31	Gas Valve & Manifold Assembly (HBG3)	1
32	Stand Top Front/Rear Panel (HBG3)	2
33	Stand Top Spacer Bracket	4
34	Stand Top Side Panel	2
35	Spacer Bracket	4
36	Stand Top RR/FL Cap	2
37	Stand Top RL/FR Cap	2
38	Leg FL	1
39	Leg RL	1
40	Disposable Foil Tray	1
41	Bottom Shelf (HBG3)	1





42	Leg Cap RR	1
43	Leg Cap FR	1
44	Bottom Shelf Support L	1
45	Castor	2
46	Foot FL	1
47	Foot RL	1
48	Central Burner (HBG3)	1
49	Central Open Grill (HBG3)	1
50	Leg FR	1
51	Leg RR	1
52	Baffle	1
53	Upper Shelf Support R	1
54	Bottom Shelf Support R (outer)	1
55	Bottom Shelf Support R (inner)	1
56	Upper Shelf Support L	1
57	Upper Shelf	1
58	Aluminum Wire	2
59	Cylinder Belt	1
60	Match Holder	1



### OPTIONAL ACCESSORY: COOKING ACCESSORIES

Please see [everdurebyheston.com](http://everdurebyheston.com) for a full range of accessories





# FORCE™

2 BURNER  
GAS BARBEQUE



HBG2OUS



HBG2GUS



HBG2SUS



HBG2RUS



HBG2MUS

# FURNACE™

3 BURNER  
GAS BARBEQUE



HBG3SUS



HBG3OUS



HBG3MUS



HBG3GUS





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