



EVERHOT



THE EVERHOT GRILL



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We have been making iconic energy efficient cookers for over 40 years, but great cooking doesn't have to be confined to the kitchen.

With more focus than ever on meeting friends and family outside, the Everhot Grill takes our passion for cooking and great food outdoors. Based on a traditional Argentinian 'Asado' grill, the Everhot Grill has a large height adjustable cooking grill that makes cooking over wood or charcoal simple and intuitive.

Interchangeable cooking grates add yet more control so whether you are a BBQ aficionado looking for the perfect reverse seared steak, or simply cooking for the family, the Everhot Grill is a joy to use and takes the guesswork out of cooking over fire. The firebox base is lined with oven grade fire brick and unlike many other grills of

this type, the sides of the firebox are also insulated minimising heat loss and directing heat upwards for great cooking and due to the high levels of insulation the grill can be used freestanding or can be built in as part of an outdoor kitchen.

Hand-built in the Cotswolds from thick marine grade stainless steel, the Everhot Grill is designed to last a lifetime. Finished to the highest standards, every detail from the hand polished ratchet wheel which locks into place with every turn, to the hand turned oak handle, has been carefully designed to provide the best possible cooking experience.

Traditional Asado cooking is cooking in its purest form, just fire, a grill and meat. Cooking over a wood fire not only cooks but adds deep layers of flavour to your meat.



ELEVATE YOUR COOKING

The height adjustable grill makes BBQing relaxed and effortless, giving you the ability to accelerate or slow the cooking process to suit your mood. High temperature cooking is made easy by simply lowering the grill towards the fire, searing meat could not be easier and if things start getting too hot simply raise the grill to reduce the heat.

The full-width firebox door allows easy access to adjust the embers to control both heat and flavour. Better still when it is time to clean the firebox the door simply lifts off for easy access.



THE ULTIMATE COOKING EXPERIENCE

The cornerstone of Argentinian Asado cooking is long slow cooking, to slow the cooking process down or keep food warm simply raise the grill, sit back, and enjoy time with friends and family while your meat cooks gently over the fire.

At the end of cooking when the fire is dying down, rather than having to add more fuel you can make the most of the last of the heat by simply lowering the grill and gathering the embers to finish cooking.

The grill comes set up and ready to cook with two heavy duty stainless steel grill bars, each of these are interchangeable with the optional Parilla Grill and Chapa Plate which add yet more flexibility and allow you to enjoy dual cooking zones.

OPTIONAL ACCESSORIES



PARILLA GRILL WITH DRIP TRAY

The Parilla grill is perfect for searing at high heat and for long gentle cooking. The V shaped grill design channels oils and fats into the drip tray avoiding flare-ups which can spoil the flavour of your meat. The Parilla grill is the perfect choice for cooking large cuts of meat and food with a high fat content.

CHAPA PLATE

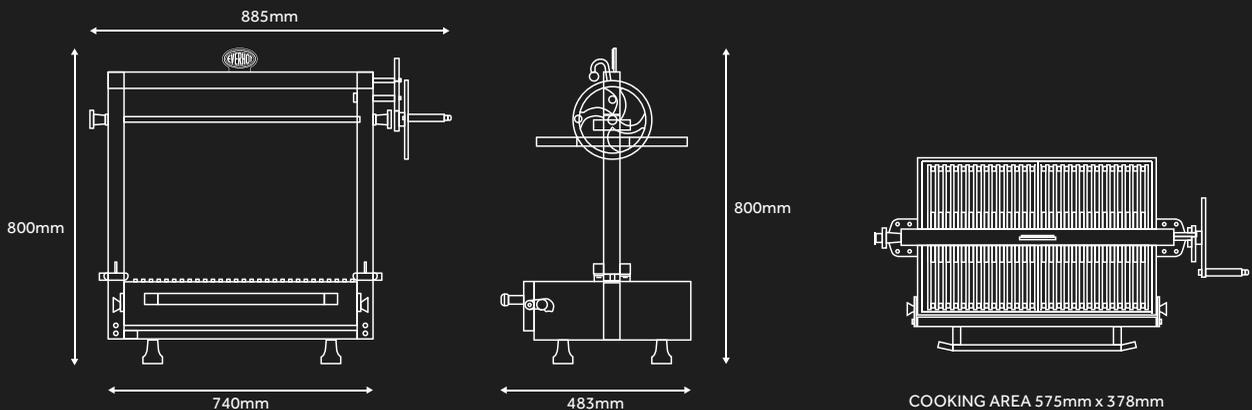
The Chapa plate adds yet more flexibility to cooking on the grill and whilst perfect for cooking meat the Chapa plate gives you the option to cook vegetables, eggs, flat breads and so much more. The plate is designed to be reversible and can be used to channel oil away from food or turned over and used to fry.



WEATHER SHIELD

If you intend to leave the grill outside for extended periods, the stainless-steel weather shield is perfect for protecting the firebox from the elements and ensures that the grill is ready for use year-round.

DIMENSIONS



The Everhot grill comes with a 10-year warranty*

*Warranty covers the main structure of the grill. The oak handle, wires and firebricks are not covered.



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