

CHESNEYS

OUTDOOR LIVING



CHESNEYS

HEAT

THE HEAT COLLECTION OF BARBECUE HEATERS





CHESNEYS **HEAT** RANGE COMBINES A VERSATILE, EASY TO USE BARBECUING EXPERIENCE WITH AN EFFECTIVE OUTDOOR HEATING SYSTEM

Chesneys has now expanded into the field of Outdoor Living. Utilising the unique technology employed in its award winning range of clean burning wood stoves and working with renowned chef, James Martin, Chesneys has developed a ground breaking collection of barbecue heaters that will re-invent the way we use the outdoors.

The HEAT range combines a versatile and easy to use cooking and barbecuing experience, using wood or charcoal, with an effective and atmospheric outdoor heating system that is entirely unique in the way that it enhances the experience of outdoor living.

This innovative product has been five years in development and as with all Chesneys products, no effort has been spared in ensuring it combines the most intelligent engineering and robust manufacture with a visual aesthetic that is unmatched by other products.

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make the most of life

COOK THE PERFECT MEAL...



One of life's great pleasures is being able to eat and drink and spend time in the open air. Some of the best memories of holidays abroad are of time spent with friends and family around a table in warm sunshine or under the stars.

Closer to home The Great British Climate makes enjoyment of alfresco dining more of a challenge. How often is it really warm enough to stay outside as the shadows lengthen and dusk falls?



... THEN ENJOY THE WARMEST
NIGHT OF THE YEAR

Now there's a solution that will genuinely change your lifestyle. A single appliance that will enable you to barbecue the perfect meal and afterwards provide the warmth that will make the evening last for as long as you want it to, bathed in the glow of a real fire.

Re-invent the way you live and extend your enjoyment of the outdoors to spring, summer and autumn with our new HEAT collection.





JAMES MARTIN

CHOOSES HEAT TO COOK

“Chesneys’ new HEAT Barbecue Heater is brilliant and I love cooking on it. It provides a unique degree of temperature control, ease of use and variety of cooking modes that provide almost limitless opportunities for cooking different recipes. It’s very fast to light and emits very little smoke. Given the choice I wouldn’t cook on any other barbecue.”

James Martin

James Martin understands that a good cooking appliance should be designed to make life as easy as possible for the chef.

One of the reasons he cooks on the HEAT collection of barbecues is that whether he wants to produce an elaborate dish or rustle up something quick and easy, the outstanding cooking qualities that it provides will meet his requirements.







JAMES MARTIN USES HEAT TO RELAX

The HEAT collection changes the way we use the outdoors. After cooking the perfect meal it makes it possible to relax outside in comfort and warmth and enjoy the atmosphere created by natural firelight.

It's a magical experience.

The expert

James Martin is one of the UK's most respected and widely recognised chefs. With Michelin starred restaurants, regular appearances on TV resulting in numerous awards, including ten years presenting BBC's hugely popular Saturday Kitchen, and the publication of numerous cook books and press articles, he has been able to share his passion for British Food and creating simple, delicious recipes that are accessible to all.

Most recently he has launched a cookery school at The Chewton Glen Hotel and earlier this year completed a brand new series for ITV, James Martin's French Adventure, which shows him travelling the length of the country, visiting the locations that inspired his culinary career and re-tracing the steps of Keith Floyd, his food hero.

When not pursuing his love of food, James has many other interests. Most especially a passion for automobiles, which has led him to amass a unique collection of classic cars.

COOK

WHAT MAKES OUR BARBECUES
DIFFERENT



THE ULTIMATE COOKING EXPERIENCE

Before starting work on the HEAT collection we had already developed the technology in our stove range to produce a wood burning outdoor heater that would be efficient, clean and beautiful to look at. Our challenge was to ensure that the same appliance could also provide an outstanding barbecuing and cooking experience.

It needed to have a versatility and functionality that would appeal to the ambitious outdoor chef as well as the ease of use and reliability required by the weekend barbecue enthusiast.

We have designed an appliance that ticks all these boxes and which we believe is not only the best barbecue on the market but also offers a unique outdoor heating solution, which is both effective and atmospheric.

So whether you're a candidate for Masterchef or just want to make sure your sausages, steak and burgers are cooked to a turn, our HEAT collection is for you. And that's before you enjoy a well-deserved rest relaxing in the warm glow of the fire.

COOK THE PERFECT MEAL THEN ENJOY THE WARMEST NIGHT OF THE YEAR WITH CHESNEYS' **HEAT** COLLECTION OF BARBECUE HEATERS



WHEN THE SUN GOES DOWN, THE TEMPERATURE GOES UP

EVERYONE LOVES THE EXPERIENCE OF COOKING, EATING AND RELAXING OUTSIDE. WE ENJOY IT WHEN WE'RE ABROAD ON HOLIDAY BUT IT'S A CHALLENGE AT HOME BECAUSE OF OUR UNPREDICTABLE WEATHER.

We designed our new HEAT collection of Barbecue Heaters with the Great British Climate in mind. There aren't many nights a year when it's warm enough to sit outside and relax after a meal and we wanted to change that.

Using our award-winning stove technology we've created a beautiful, environmentally friendly outdoor heater that will make every night a magical experience.

A HEAT collection barbecue heater will create a micro climate to keep you warm outside long after the temperature has dropped. It will significantly increase the amount of time you spend in the fresh air, extending the enjoyment of your garden, terrace or balcony into Spring, Summer and Autumn.



CHESNEYS' HEAT BARBECUE HEATER IS SO SPECIAL BECAUSE...

- It's a healthier way to stay warm.
- Unlike a firepit, it uses clean burn technology to burn logs which reduces harmful particulate emissions at a time when there is increasing concern over air pollution.
- It's environmentally friendly. Burning wood is a carbon neutral compared with gas patio heaters which emit significant volumes of CO² and contribute to climate change.
- It's an efficient, effective way to heat. Radiant heat is delivered from a sealed chamber, which means the burn rate and heat output can be governed by means of a simple control system.
- It's a beautiful way to heat. Every model in the HEAT collection has a large glass window that provides a generous view of the fire within.
- It's a clean way to heat. Chesneys' award-winning wood stove technology means that there is no smoke emitted and no need for clothes, hair and eyes to suffer from the bonfire effect.

HEAT

MAKE THE SUMMER
LAST LONGER



A LIFESTYLE CHOICE

OUR **HEAT** COLLECTION IS ABOUT AS DIFFERENT AS YOU CAN IMAGINE FROM ANY OTHER BARBECUE OR OUTDOOR HEATER.

AND NOT JUST BECAUSE IT'S THE FIRST SINGLE APPLIANCE TO SUCCESSFULLY COMBINE BOTH FUNCTIONS. IT'S ALSO ABOUT THE INNOVATIVE TECHNOLOGY THAT OUR APPLIANCES USE.

Whether in cooking or heating mode, our barbecue heaters use the award winning clean-burn air wash system developed for our stoves. The engineering is complicated and expensive and you won't find anything like it in any other barbecue.

AWARD WINNING TECHNOLOGY

The technology is based on a series of air ducts and pipes hidden behind the brick interior of the barbecue, which move air around the furnace area and result in an efficient and even distribution of heat, which is ideal for both cooking and heating. This bears no resemblance to the open grill arrangement typically seen in other appliances and offers a degree of control much closer to indoor cooking.

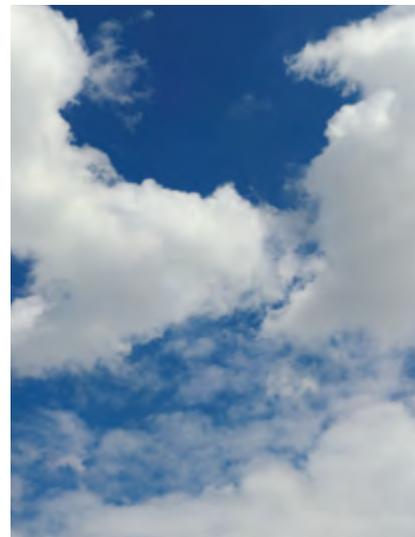
Harnessing this technology in the development of an efficient and versatile barbecue was



challenging but once achieved, provided the outstanding degree of temperature control and ease of use that has prompted James Martin to make it his outdoor cooking appliance of choice.

ENVIRONMENTAL CREDENTIALS

The same technology also means that the polluting emissions and inefficiencies associated with fire



pits, patio heaters or cooking over a wood fire are substantially reduced when you use a **HEAT** barbecue heater, contributing to a cleaner, healthier environment.

Using the **HEAT** Collection offers an unrivalled cooking experience and an efficient and beautiful heating solution with the soundest possible environmental credentials.

CHESNEYS' **HEAT**
COLLECTION OF
BARBECUE HEATERS
USE UNIQUE AWARD
WINNING CLEAN-BURN
TECHNOLOGY





THE HEAT COLLECTION

CHESNEYS' REVOLUTIONARY RANGE
OF BARBECUE HEATERS

The Four Models Pages 14 - 37



HEAT 400

With its unique cylindrical design and cantilevered stand, the HEAT 400 will fit comfortably on a small patio or roof terrace, without occupying too much space. It offers cooking and outdoor heating modes, a rotatable, removable grill for variable cooking heights and for Wok cooking, an insulated lid to reduce heat loss, single lever air control for cooking and heating, removable side shelves, cool touch handles, digital thermometer for precise cooking control and ash pan for easy ash removal.

COOK

- Rotatable, removable grill
- Variable cooking heights & modes
- Insulated lid
- Self clean
- Digital thermometer
- Removable side shelves

HEAT

- Outdoor heating modes
- Single lever air control
- Sealed chamber
- Minimal smoke



THE HEAT 400 IS
THE IDEAL COOKING
SIZE FOR 4-6 PEOPLE
AND IS EASILY
ACCOMMODATED IN
SMALLER SPACES

For Heat 400 technical
details see page 54



CHESNEYS
HEAT 400



READY TO COOK

Ultra fast start-up due to the unique combustion process means the barbecue is ready to cook within 15 minutes of lighting.

CHESNEYS **HEAT** IS THE
ULTIMATE BARBECUING
EXPERIENCE AND
AN OUTDOOR HEATING
SOLUTION THAT IS
BEAUTIFUL AND EFFECTIVE







UNIQUE FUNCTIONALITY

The four models in the HEAT collection all offer the same unique functionality – an easy to use and versatile cooking experience combined with a beautiful and effective way to stay warm outside when the temperature drops.

HEAT 500

A cylindrical design with a generous cooking area and supported by a log store base, the HEAT 500 offers cooking and outdoor heating modes, a rotatable, removable grill for variable cooking heights and for Wok cooking, an insulated lid to reduce heat loss, single lever air control for cooking and heating, removable side shelves, cool touch handles, digital thermometer for precise cooking control and ash pan for easy ash removal.

COOK

- Rotatable, removable grill
- Variable cooking heights & modes
- Insulated lid
- Self clean
- Digital thermometer
- Removable side shelves



HEAT

- Outdoor heating modes
- Single lever air control
- Sealed chamber
- Minimal smoke
- Log store base



THE HEAT 500 HAS A
GENEROUS COOKING
AREA AND ATTRACTIVE
CURVED GLASS DOOR

For Heat 500 technical
details see page 54



CHESNEYS
HEAT 500





THE TECHNOLOGY

The combustion technology that Chesneys uses in its range of stoves has been adapted to provide a degree of temperature control that is uniquely sensitive and responsive to a barbecue. This means that grilling a steak or undertaking the most complex recipe can be approached with absolute confidence.



‘The HEAT collection changes the way we use the outdoors, whether it’s a large garden or a roof terrace.

I love the fact that it extends the time we can spend outside. Sitting around the fire late into the evening with a group of friends is one of life’s great pleasures.’

James Martin

ALL THE **HEAT** BARBECUE
HEATERS DELIVER A BEAUTIFUL
RADIANT HEAT USING
CHESNEYS’ AWARD WINNING
WOOD BURNING TECHNOLOGY

HEAT 600

Rectangular design with a log store base and large cooking area, the HEAT 600 offers cooking and outdoor heating modes, a rotatable, removable grill for variable cooking heights and for Wok cooking, an insulated lid to reduce heat loss, single lever air control for cooking and heating, removable side shelves, cool touch handles, digital thermometer for precise cooking control and ash pan for easy ash removal.

COOK

- Rotatable, removable grill
- Variable cooking heights & modes
- Insulated lid
- Self clean
- Digital thermometer
- Removable side shelves



HEAT

- Outdoor heating modes
- Single lever air control
- Sealed chamber
- Minimal smoke
- Log store base



THE HEAT 600 WILL
COMFORTABLY CATER
FOR A LARGE PARTY

For Heat 600 technical
details see page 55

A SINGLE APPLIANCE
THAT OFFERS UNIQUE
DUAL FUNCTIONALITY



CHESNEYS
HEAT 600





TEMPERATURE CONTROL

A heat of 350°C can be achieved within just 15 minutes of lighting and throughout the cooking process, whether using direct or indirect heat, the temperature can be easily and responsively controlled.

HEAT 700

The largest barbecue heater in the range with an extensive cooking area and a log store base, the HEAT 700 offers cooking and outdoor heating modes, a rotatable, removable grill for variable cooking heights and for Wok cooking, an insulated lid to reduce heat loss, single lever air control for cooking and heating, removable side shelves, cool touch handles, digital thermometer for precise cooking control and ash pan for easy ash removal.

COOK

- Rotatable, removable grill
- Variable cooking heights & modes
- Insulated lid
- Self clean
- Digital thermometer
- Removable side shelves



HEAT

- Outdoor heating modes
- Single lever air control
- Sealed chamber
- Minimal smoke
- Log store base



THE HEAT 700 IS A BARBECUE TO CATER FOR THE LARGEST PARTY AND WILL PROVIDE FANTASTIC RADIANT HEAT

For Heat 700 technical details see page 55



CHESNEYS
HEAT 700

“I love cooking on the HEAT barbecue. It provides a unique degree of temperature control, ease of use and variety of cooking modes that provides almost limitless opportunities for cooking different recipes.

It’s very fast to light and emits very little smoke. Given the choice, I wouldn’t cook on any other barbecue.”

James Martin

KIND TO THE ENVIRONMENT

Chesneys’ HEAT barbecue heaters are environmentally friendly. Burning wood is a carbon neutral compared with gas patio heaters which emit significant volumes of CO² and contribute to climate change.





WHEN THE SUN GOES DOWN
THE TEMPERATURE GOES UP



Chesneys' clean burn technology ensures that the glass door always remains clear, so that the beauty of the fire can be enjoyed as the evening shadows lengthen.



GRILL
BAKE
ROAST
SMOKE
WOK
COOKING



COOK

THE CHESNEYS' **HEAT** RANGE OFFERS A VERSATILE, EASY TO USE
AND CONTROLLED COOKING EXPERIENCE

Cooking Methods Pages 40 - 51

GRILLING

A HEAT barbecue will grill beautifully. With temperatures in excess of 400°C a steak can be cooked in minutes leaving the meat moist and with searing lines enhancing its flavour.

Low temperature grilling of fish and seafood is simple, cooking directly on the grill with the option of using direct or indirect heat.

After cooking it will self-clean once in heating mode.



WE HAVE BARBECUE RECIPES FOR STARTERS, MAIN DISHES AND DESERTS. VISIT CHESNEYS OUTDOOR LIVING WEBSITE FOR MORE.





GRILLING FOOD DIRECTLY OVER THE COALS IS IDEAL FOR FOODS THAT NEED QUICK COOKING.

INDIRECT GRILLING WITH THE COALS BANKED TO ONE SIDE IS A GOOD METHOD FOR SLOWER COOKING.

GRILLING RECIPES

MAIN DISH

MIDDLE EASTERN CHICKEN SKEWERS

INGREDIENTS

- 8 boned, skinless chicken thighs

For the marinade:

- 1 lemon
- 1 tbsp sumac
- 1 tsp ground cumin
- 1 tbsp dried oregano
- 2 cloves garlic, crushed
- 1 tsp salt
- 2 tsp sesame seeds
- 2 tbsp olive oil
- 1/2 bunch soft thyme, chopped
- 1/2 tsp dried chilli flakes

To serve:

- Handful chopped parsley or coriander
- Pitta or flat bread
- Hummus
- Pickled chillies
- Pitted olives
- Radishes, roughly chopped
- Extra virgin olive oil

METHOD

IN THE KITCHEN

Cut the chicken thighs into bite-sized pieces.

For the marinade, peel strips of lemon zest and put in a large non-metallic bowl or large re-sealable sandwich bag with the juice of the lemon and remaining marinade ingredients. Add the chicken, mix well to coat, cover (if in a bowl) and leave to marinate ideally overnight in the fridge.

Once marinated, thread the chicken onto skewers, leaving a small gap between pieces to ensure even cooking.

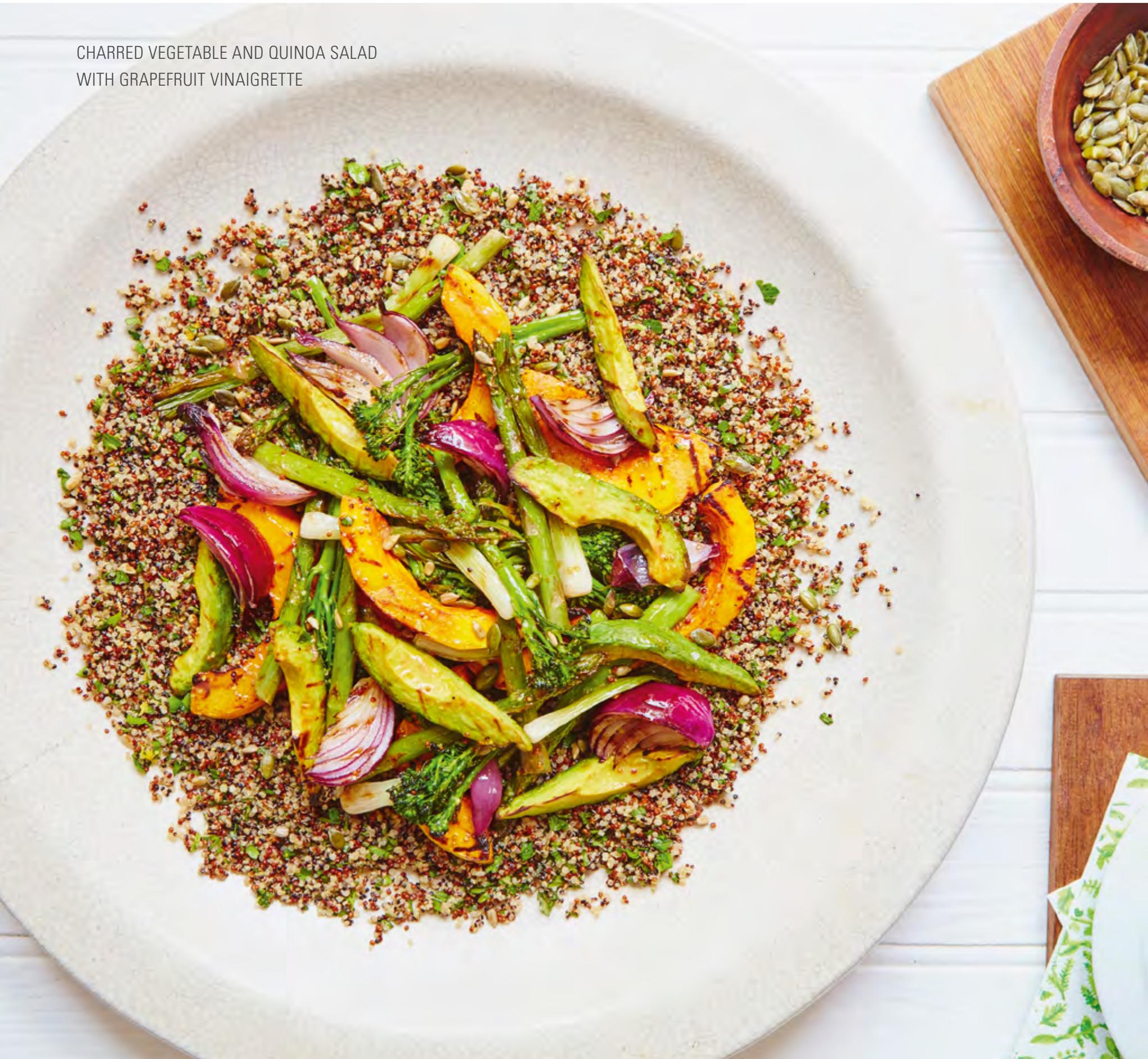
ON THE BARBECUE

Prepare the barbecue with the baffle in the down position set at a hot temperature for grilling (about 250-350°C).

Cook the skewers for 6-8 minutes, turning occasionally, until you have a golden crust. Transfer to a plate while you heat through the pitta or flatbread, to give it a slightly charred edge.

Scatter parsley or coriander over the chicken and serve with the pitta, hummus, some pickled chillies, olives, radishes, a drizzle of extra virgin olive oil and lemon to squeeze over.

CHARRED VEGETABLE AND QUINOA SALAD
WITH GRAPEFRUIT VINAIGRETTE



GRILLING RECIPES

MAIN DISH

CHARRED VEGETABLE AND QUINOA SALAD WITH GRAPEFRUIT VINAIGRETTE

INGREDIENTS

- 200g quinoa
- 3 tbsp mixed chopped herbs (ie parsley, basil, mint, coriander, dill)
- 2 tbsp pumpkin seeds
- 2 tbsp sunflower seeds
- 1 small-medium butternut squash, peeled and cut into 1cm thick slices
- 1 red onion, peeled and cut into wedges
- 200g Tenderstem broccoli
- 1 bunch asparagus, spears sliced in half lengthways if very thick
- 1 bunch spring onions, trimmed
- 1 large avocado, peeled, stoned and cut into thick slices
- Olive oil
- Small handful chopped parsley

Vinaigrette:

- Grated zest and juice of 1/2 grapefruit
- 2 tsp honey
- 1 tsp wholegrain mustard
- 80ml extra virgin olive oil
- Sea salt and freshly ground black pepper

METHOD

IN THE KITCHEN

Put the quinoa in a saucepan and cover with 500ml water. Bring to the boil and cook at a rolling boil for 2 minutes. Cover with a lid and cook on low for 10 minutes. Remove from the heat, keeping the lid on, and sit for 5 minutes. Run a fork through to separate the grains and leave to cool.

Toss the cooled quinoa with the chopped herbs and season with salt and pepper. Spoon onto a large serving platter or bowl.

To make the dressing, put all of the ingredients in a small clean jar and shake well until combined.

Heat a small frying pan over a medium heat and add the seeds. Toss around for a minute or so until they are golden and toasted.

ON THE BARBECUE

Prepare the barbecue with the baffle down, set at a hot temperature for grilling (about 250-350°C).

Coat all of the prepared vegetables in a little olive oil. Working in batches cook the veg directly on the grill, turning occasionally until they are showing golden char lines are becoming tender. The times will vary on the veg, for example the butternut squash will take around 8 minutes and the spring onions around 2 minutes. If you feel they are getting too charred and not cooking then move to the sides of the grill, or reduce the temperature.

When all of the vegetables are cooked, arrange on top of the quinoa. Scatter over the seeds and chopped parsley, and finish by generously drizzling with the dressing.

STARTER

GRILLED FIGS OR PEACHES, BURRATA AND MINT PESTO

INGREDIENTS

- 8 fresh figs or 2-3 ripe peaches
- olive oil for drizzling
- 2 x 200g balls burrata (or buffalo mozzarella)

For the pesto:

- 25g mint leaves
- 25g fresh basil
- 40g grated parmesan cheese
- 40g pinenuts
- 1 clove garlic, roughly chopped
- grated zest of 1 lemon
- Flaked sea salt and freshly ground black pepper
- 100ml extra virgin olive oil

METHOD

IN THE KITCHEN

To make the pesto, place all of the ingredients apart from the olive oil into a food processor and pulse until finely chopped. Slowly add the olive oil and

blend until smooth. Add extra oil or a splash of water to loosen if necessary. If you're not using this straight away, cover the surface with a layer of oil to prevent discolouration.

Cut the figs in half, or cut the peaches into quarters and remove the stone. Rub all over with a little oil and season with salt, pepper.

ON THE BARBECUE

Prepare the barbecue with the baffle in the down position set at a hot temperature for grilling (about 250-350°C).

Lay the cut fruit on the grill, cut sides down and cook for a minute or so until you have charred lines. Turn and cook the other cut side until charred.

Transfer to plates. Tear the burrata into chunky pieces and sit along side the fruit. Drizzle or spoon over the pesto. Finish with a final drizzle of olive oil and twist of pepper.



BAKING

The combination of constant temperature control and highly effective thermal rotation provided by a Chesneys HEAT barbecue will result in a degree of even baking that produces outstanding results.

For pizza lovers a HEAT barbecue is perfect as the high temperature required for indirect cooking can be achieved by burning wood.

It's possible to bake almost anything on a Chesneys HEAT barbecue.

After cooking it will self-clean once in heating mode.



WE HAVE BARBECUE RECIPES FOR STARTERS, MAIN DISHES AND DESERTS. VISIT CHESNEYS OUTDOOR LIVING WEBSITE FOR MORE.





A CHESNEYS HEAT
BARBECUE WILL DELIVER
WILL DELIVER AN
EXTRAORDINARY DEGREE
OF EVEN BAKING

BAKING RECIPES

DESSERT CHOCOLATE CHUNK COOKIES

INGREDIENTS

- 125g soft butter
- 175g dark brown sugar
- 50g caster sugar
- 1 tsp vanilla bean paste
- 1 egg
- 175g plain flour
- 25g cocoa powder
- 1 tsp bicarbonate of soda
- 150g dark chocolate chunks,
70% cocoa solids

METHOD

IN THE KITCHEN

Beat together the butter, both the sugars and vanilla bean paste.

Mix in the egg then sift in the flour, cocoa powder and bicarbonate of soda. Stir well to combine then mix in the chocolate chunks.

Roll into walnut size balls and sit in the fridge (or freezer) until needed.

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position and heat to approximately 180°C for baking.

Sit the cookies on a heavy based baking tray, that sits in the barbecue with the lid down, lined with baking paper or silicone. Place in the barbecue and cook with the lid down for 12 minutes (or 15 minutes of cooking from frozen).

Leave on the tray to cool for 5 minutes before tucking in to warm freshly baked cookies.

BAKING RECIPES

STARTER

SHAKSHUKA (TURKISH BAKED EGGS)

INGREDIENTS

- 3 tbsp olive oil
- 1 onion, finely sliced
- 1 green pepper, diced
- 1 red pepper, diced
- 4 cloves garlic, peeled and crushed
- 2 tsp paprika
- ½ tsp cumin seeds
- 2 tsp harissa paste
- 2 x 400g/14oz tinned chopped tomatoes
- 1 tbsp lemon juice
- 2 tsp sugar
- 4 eggs
- Small bunch coriander, roughly chopped

METHOD

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position and heat to approximately 180-200°C for baking.

Sit a large ovenproof frying pan or casserole on the grill. Add the olive oil and onion. Cook gently until the onion is golden, stirring frequently. Add the diced peppers and fry for about 5 minutes or so until the peppers are softened, then stir in the garlic, paprika and cumin. Cook for a couple of minutes to release their flavour and aroma.

Stir in the harissa, chopped tomatoes, lemon juice and sugar. Bring to a simmer and gently cook with the barbecue lid open for about 20 minutes until the sauce has thickened. Have a taste for seasoning and adjust if necessary.

Make 4 holes/craters in the sauce and break in the eggs. Season them lightly then cover with the barbecue lid. Cook for about 4-5 minutes until the egg whites are only just set, but the yolks still nice and soft.

Scatter with coriander and serve.





STARTER

MEDITERRANEAN BAKED PEPPERS

INGREDIENTS

- 4 x medium sized red, orange or yellow peppers
- 3 tbsp pesto, tapenade or sun-dried tomato paste
- 2 tomatoes, quartered or 8 cherry tomatoes, halved
- 1 small red onion, finely sliced
- Small handful of fresh basil, parsley or oregano
- 1 tbsp balsamic vinegar
- Olive oil

A selection of the below:

Pitted olives

Capers

Anchovies

Thinly sliced meat (Parma ham, Serrano ham, chorizo, salami etc)

Cheese (mozzarella, brie, goats cheese, parmesan, feta, halloumi, dolcelatte)

METHOD

IN THE KITCHEN

Cut the peppers in half lengthways, keeping the stalk in tact if possible. Remove the core, seeds and white membrane. Spread the pesto, tapenade or sun-dried tomato paste inside each half and add the tomatoes, onion and fresh herbs.

Continue adding your chosen fillings, making sure you don't fill them too high. Finish by drizzling with some balsamic vinegar, a decent glug of olive oil and season with salt and pepper. Sit in a heavy based roasting tray that sits into your barbecue when the lid is down.

ON THE BARBECUE

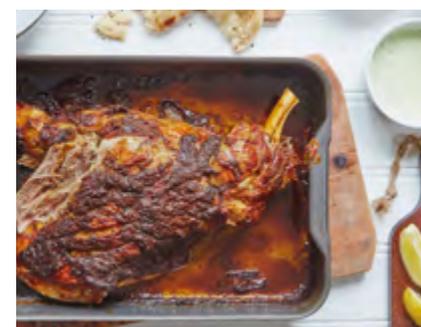
Prepare the barbecue with the baffle in upright position and heat to approximately 180-200°C for baking.

Put the roasting tray on the grill, cover with the lid and cook for about 30 minutes until they are softened but still just hold their shape and the fillings are melted, bubbling and slightly golden. Serve hot or warm. Leftovers are also delicious cold.

ROASTING

With a sealed cooking area and thermal rotation, meat will remain moist for hours whilst cooking on a single load of charcoal with a HEAT barbecue. The unique rotating grill allows the height of the cooking area to be increased or decreased, accommodating very large cuts of meat if required.

After cooking it will self-clean once in heating mode.



WE HAVE BARBECUE RECIPES FOR STARTERS, MAIN DISHES AND DESERTS. VISIT CHESNEYS OUTDOOR LIVING WEBSITE FOR MORE.



ROASTING RECIPES

DESSERT

ROAST APPLES WITH RAISINS AND PECANS

INGREDIENTS

- 4 large cox or royal gala apples
- 50g raisins
- 50ml dark rum or sweet sherry
- 75g brown sugar
- 1 tsp ground cinnamon
- Finely grated zest of 1/2 orange
- 50g pecan nuts
- 25g butter
- Ice-cream, clotted cream or Greek yoghurt to serve

METHOD

IN THE KITCHEN

Remove the core from the apples using a corer or small knife, to create a cavity through the middle of each apple to stuff. Sit each apple on a sheet of foil, large enough to wrap the apples well.

Mix together the raisins, rum or sherry, sugar, cinnamon, orange zest and pecan nuts. Stuff generously into the apples, letting any excess spill over. Top the apples with a dot of butter and wrap each one tightly so they are well sealed.

ON THE BARBECUE

Prepare the barbecue with the baffle in upright position, so it is burning at about 180°C.

Place the apples in the barbecue, sitting on the grill. Cover with the lid and cook for 35-40 minutes, until soft to touch, rotating a couple of times for even cooking.

Leave to cool for 5 minutes before unwrapping and topping with ice-cream, clotted cream or yoghurt.



SMOKING & WOK COOKING

SMOKING

A barbecue from the HEAT collection will provide the long and slow indirect cooking that is required to impart the flavour of the wood or charcoal that is being used in the smoking process and result in tenderising the meat that is being cooked.

WOK COOKING

The HEAT Collection is ideally suited to Wok cooking. The cylindrical shape of the 400 model enables a Wok dish to fit perfectly when the grill is removed and an adaptor ring can be purchased for the 500 model or either of the rectangular models, so that the high temperatures generated by all the models in the HEAT collection can be applied to this form of cooking.



WE HAVE BARBECUE RECIPES FOR STARTERS, MAIN DISHES AND DESERTS. VISIT CHESNEYS OUTDOOR LIVING WEBSITE FOR MORE.



LONG AND SLOW
INDIRECT COOKING WILL
IMPART THE FLAVOUR OF
THE WOOD OR CHARCOAL
THAT IS BEING USED



STARTER

WOK-FRIED CHILLI AND GARLIC GREENS

INGREDIENTS

- 500g mixed greens, such as Tenderstem or sprouting broccoli, kale, chard, cavolo nero, spring greens, brussel tops
- Olive oil
- 2 red chillies, thinly sliced
- 4 cloves garlic, thinly sliced
- 1 bunch spring onions, thickly sliced
- Flaked sea salt and freshly ground black pepper

METHOD

Wash the greens and trim any stalks. If using broccoli, slice in half.

ON THE BARBECUE

Prepare the barbecue for wok cooking, with the baffle set in its down position (approximately 400°C).

Put a wok on the grill and add a good glug of olive oil, chilli and garlic. Stir-fry for about 30 seconds.

Add the greens and spring onions. Stir-fry and toss around in the pan for about 4-5 minutes until tender. Keep some water to hand and add a splash or two to the wok if the veg are catching and turning too golden before becoming tender. Adding some water will create steam and bring the temperature down in the pan.

Season with salt and pepper and serve straight away.

HEAT

TECHNICAL DETAILS BUILT TO LAST

Pages 54 - 57

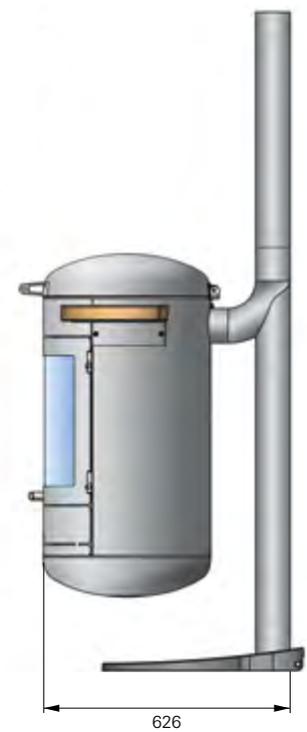
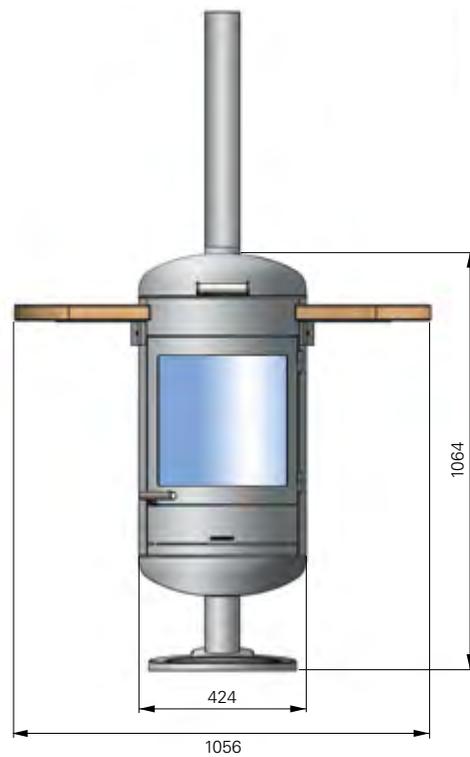
THE HEAT BARBECUE HEATER OFFERS INTELLIGENT ENGINEERING
AND ROBUST MANUFACTURE WITH A VISUAL AESTHETIC THAT IS
UNMATCHED BY OTHER PRODUCTS



THE **HEAT** COLLECTION

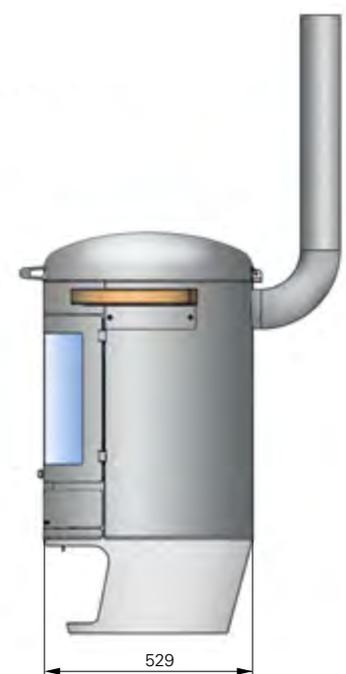
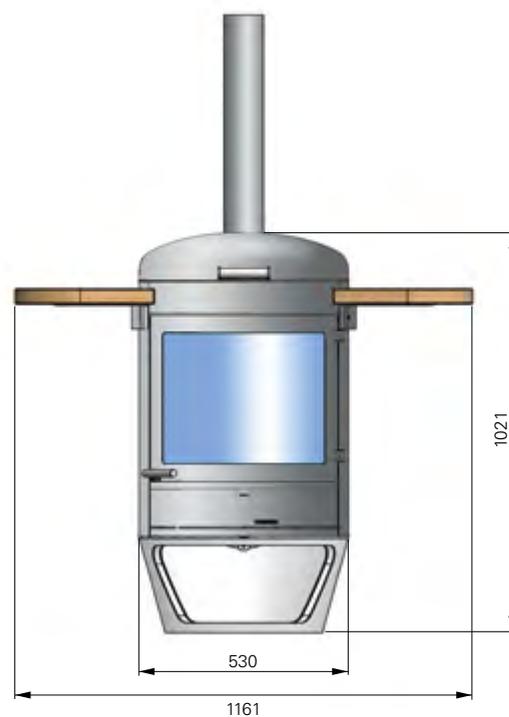
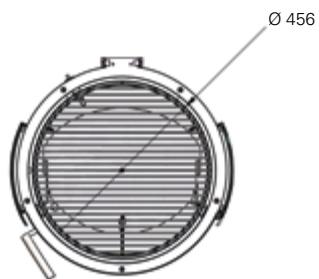
HEAT 400

WEIGHT 100KG



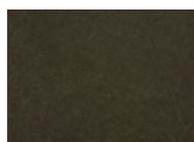
HEAT 500

WEIGHT 115KG



COLOURS

ALL MODELS ARE AVAILABLE IN BLACK, ATLANTIC BLUE AND SAGE GREEN



BLACK



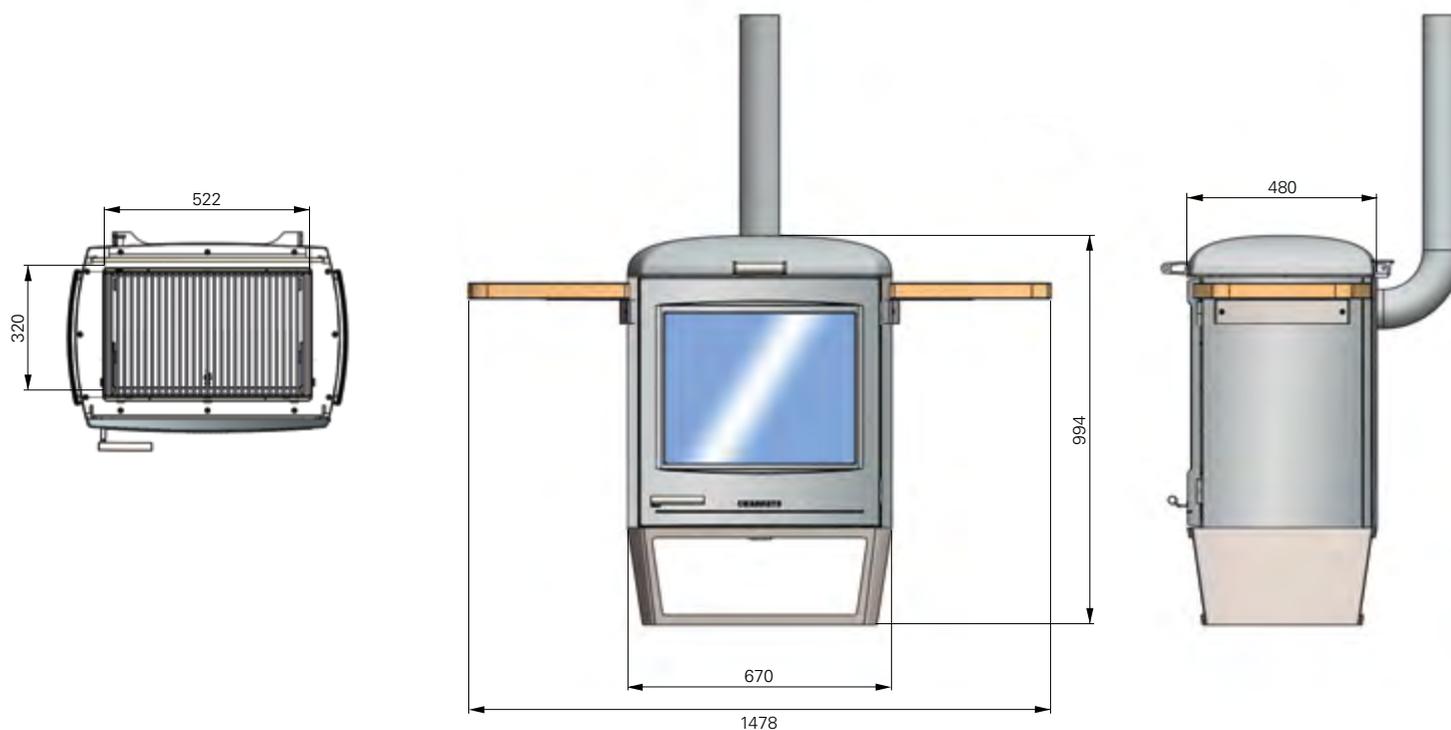
ATLANTIC BLUE



SAGE GREEN

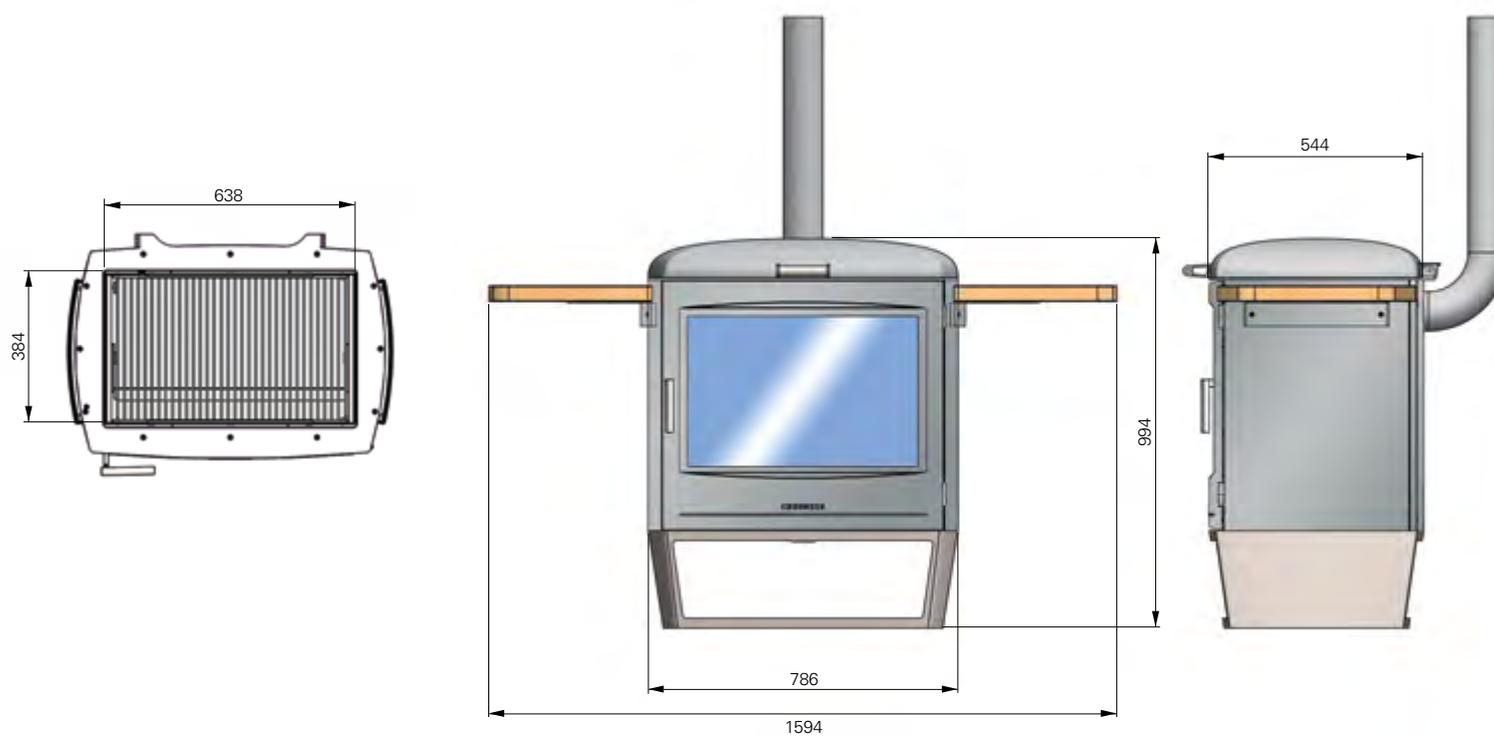
HEAT 600

WEIGHT 175KG



HEAT 700

WEIGHT 215KG



GUARANTEE

OUR CONFIDENCE IN THE PRODUCT IS REFLECTED IN THE FIVE YEAR GUARANTEE WE OFFER FOR THE BODIES OF OUR APPLIANCES AND THE ONE YEAR GUARANTEE FOR ALL NON-CONSUMABLE BODY PARTS.



BUILT TO LAST

Like all Chesneys products, our Barbecue Heater is built to last. We've used the best materials, including cast iron components produced to the highest technical specifications and the toughest ceramic glass and internal panels.

THE BARBECUE

- The combustion technology that Chesneys uses in its range of stoves has been adapted to provide a degree of temperature control that is uniquely sensitive and responsive to a barbecue.
- Indirect and direct heat and variable cooking height positions are all available.
- Easy to refuel with an opening glass door so no interruption to cooking.
- Significantly less smoke than is generated by a normal barbecue due to directional air supply. A short flue pipe directs what little smoke there is away from the barbecue.
- Ultra fast start-up due to the unique combustion process means the barbecue is ready to cook within 15 minutes of lighting.
- Multiple cooking modes including grilling, chargrilling, smoking, roasting, baking and braising, low and slow cooking and pizza baking.
- After cooking it will self-clean once in heating mode.

THE HEATER

- Once the barbecuing is finished the transition to outdoor heating mode is achieved with the movement of a single component.
- Repositioning a baffle inside the appliance transforms it from a multifaceted barbecue cooker to a highly efficient and attractive outdoor heater, which will deliver up to 700 degrees of radiant heat.
- Place logs on the charcoal or wood ashes that have been used to cook and within minutes the heater is creating its own micro climate.
- The heater operates in the same way as a stove with a glass door that opens so that the fuel can be replenished.
- It has a single lever operating a valve that controls the amount of air entering the chamber and governs the rate at which the fire burns and the level of heat it generates.

GUARANTEE

Our confidence in the product is reflected in the five year guarantee we offer for the bodies of our appliances and the one year guarantee for all non-consumable body parts.



HEAT WILL DELIVER
EASY COOKING
AND A SAFE AND
DEPENDABLE
SOURCE OF HEATING
FOR YEARS TO COME



MAINTENANCE

CHESNEYS' INVALUABLE
INFORMATION SHEETS, GUIDES
AND MANUALS, ARE AVAILABLE
TO DOWNLOAD

ENJOY THE MEDITERRANEAN LIFE STYLE ...

ACKNOWLEDGEMENTS

Nisi Living
nasiliving.co.uk 01275 390521

Dulwich Pot & Plant Garden
dulwichpots.co.uk 020 7733 3697

The Linen Works
thelinenworks.co.uk 020 3744 1020

Linen Me
linenme.com 020 8133 3853

Garden Trading
gardentrading.co.uk 01993 845559

Lights 4 Fun
lights4fun.co.uk 01423 816040

Indian Ocean
indian-ocean.co.uk 020 8675 4808

Gaze Burvill
gazeburvill.com 01420 588444

David Mellor
davidmellordesign.com 01433 650220

Out There Interiors
outthereinteriors.com 020 8099 7443

Charlotte Storrs
charlottestorrs-stoneware.co.uk 01235 520395

Sue Pryke
suepryke.com

... ALL YEAR ROUND



CHESNEYS
HEAT

Chesneys pursues a policy of continuing improvement in design and performance of its products. The right is therefore reserved to vary specifications without notice.

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CHESNEYS

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