



Arteflame User Manual and Grilling Tips

RECEIVING THE ARTEFLAME

When your Arteflame arrives, patina / oxidation on The Base, Cone and Cook Top is normal. The Arteflame is designed with this in mind. However, before first use, any oxidation on The Cook Top should be wiped off with an oily (cooking oil only) towel. Persistent oxidation can be removed with steel wool or sand paper. Every Arteflame is manufactured using Corten Steel. The Arteflame is designed with this specific type steel so that everything but the cooktop develops a patina over time. This patina provides an attractive ever changing look and it protects the steel. Corten Steel is the



same steel often used for outdoor sculptures or architectural structures because of its color and its characteristically beautiful patina.

ASSEMBLY

Classic 40

This Arteflame consists of a floating cooktop, a fire bowl and a base. The cooktop should be lifted from the center **ONLY** and fitted onto the fire bowl. This assembly can then be lifted onto the base.

One20, One30 and One40

These Arteflames consist of a base and a cooktop. The cooktop can simply be lifted from the center and fitted onto the base.

We recommend using two people to assemble, disassemble or move The Arteflame.

Euro40 Base

This base consists of two uprights, a footer and a stabilizer and a support ring. To assemble the base, first put down the stainless footer. Then put the upright in it that has the deep vertical slot in it starting at the top. Then slide the other upright into the first upright, lighting up the vertical slots. Make sure the uprights seat all the way so that the tops are flush. Then add the stabilizer to the center on the top as well as the support ring.

Grilling Tips; only place the Arteflame on a non flammable surface as hot ambers can fall through the drain hole in the bottom of The Arteflame.

1 Position the base on level ground so that the circular opening of the Base faces up. Make sure The Arteflame is always a safe distance away from any flammable or heat-sensitive object. Note that lightly colored surfaces, such as sand stone, might be subject to stains caused by heat, cooking and rainwater run-off. On wooden decks, place a concrete tile underneath your Arteflame base so that any ambers fall on it and not your deck. Periodically move the arteflame to check and remove any ashes or unburnt wood pieces in the base.



2 Once a suitable place has been selected for the Base, lower the cook top into the circular opening in the top of the Base.

3 After assembly, make sure The Cook Top is level by moving The Cone around in The Base.

USE OF THE ARTEFLAME, GRILLING TIPS

Grilling Tips; to get a fire started, we suggest using self lighting charcoal like [Match Light Instant Charcoal from Kingsford](#). Put down a ± 35 piece pile of this charcoal and stack your wood in a wigwam over it. Then light the charcoal. Another way of doing it is by using [Lighter Cubes fire starters](#). These can be used by covering them with regular charcoal and stacking the wood over it in a wigwam. [Lighter Cubes](#) and charcoal can be found at stores like [Home Depot](#). Using these methods, you should have a fire hot enough to cook on within 30 minutes.

Grilling Tips; The best wood to use for cooking on your Arteflame are; hardwoods like Oak, Mesquite, Cherry, Apple, Hickory, Maple, Alder ash, Pear, or Plum. Soft woods like spruce, redwood, sycamore, cedar, cypress, elm, pine, fir, and eucalyptus should not be used as they can contain large amounts of sap. Never use wood from furniture, pallets or any other materials that can contain chemicals, veneer or paint.

Grilling Tips; when using your Arteflame for the first time, it is good practice to build a fire that burns for at least an hour. This ensures that The Cook Top reaches cooking temperature. Once it has reached cooking temperature, rub The Cook Top with oil. Each heat cycle of the Cook Top absorbed more cooking oil into the cooktop improving it and seasoning it.

Grilling Tips; only use oil for specifically for human consumption such as Sunflower Oil, Canola Oil, Coconut Oil, Olive Oil or any blend hereof. DO NOT USE any oil unfit for human consumption. The oil will facilitate ease of cooking and impregnate the steel. Over time, this oil will turn the Cook Top a deep dark color and prevent oxidation. We recommend the use of



sunflower oil. Any oxidation that does form can easily be removed using steel wool and re-oiling The Cook Top. The more your Arteflame is used, the better the Cook Top will be protected by the oil that you use on it. This oil will actually impregnate The Cook Top and prevent oxidation.

The operating temperature of the cook top depends on the amount of wood that is in the fire. As a guideline, expect the inner edge of the cook top to reach 425F and the outer edge 250F. 425F is about the ideal temperature to sear steaks while 250F is perfect for vegetables. The differences in temperature are ideal for cooking a wide variety of foods simultaneously.

MAINTENANCE

After using The Arteflame, either extinguish the fire or supervise it until it is burned out. Water can be used to extinguish the fire. BEWARE of excessive smoke, ash and steam when using water to extinguish The Arteflame. The Arteflame will be very hot while the fire is burning itself out and can remain hot for hours. An optional lid is available from our store as well.

Grilling Tips; once the Arteflame has cooled down and the fire is out, it can be cleaned. Scoop out the ashes and unburned wood and dispose of it. Make sure all ashes and unburned wood pieces are completely cold.

Grilling Tips; once The Arteflame is cleaned, it is a good practice to wipe the Cook Top down with some oil. After treating it with oil, your Arteflame is ready for its next use. This will also help prevent any oxidation from forming on the Cook Top.

STORAGE

It is not necessary to store your Arteflame indoor. Your Arteflame can be left outside year round. When left outside, clean out your Arteflame before using it. Debris like leaves, twigs or snow can accumulate in it.



Grilling Tips; we recommend periodic checks for debris to ensure drain holes remain open.

Grilling Tips; when The Arteflame is not being used for longer periods of time, oxidation can form on the cook top. This surface oxidation can easily be wiped away with an oily rag or it can be sanded away leaving the cook top like new again. With use, cooking oils will be absorbed into the cook top and prevent oxidation from forming. The best way to avoid oxidation on the Cook Top is using The Arteflame regularly!

