



ARTEFLAME

Welcome to the Arteflame Family!!!

Arteflame Manuals



Made in the USA

RECEIVING YOUR ARTEFLAME

We pre-season every cooktop, insert and burger puck at the factory with “Crisbee” brand seasoning oil. However, because of humidity, shipping and handling, rust can still form. This is no problem, just get the Arteflame to grilling temperature and scrape off any loose rust into the fire. Then wipe the cooktop with an oily rag until all the rust is gone. Now the rust is gone and you’re on your way to getting the cooktop seasoned. Persistent oxidation can be removed with steel wool or sand paper. The cooktop is extra thick so you don’t need to worry about wearing it out. With proper use and care, the Arteflame will last a lifetime.

BEST PRACTICES

Only place your Grill on a “non-flammable” surface as hot ambers can fall through the bottom. Make sure your grill is always a safe distance away from any flammable or heat-sensitive object or surface. Note that lightly colored surfaces, such as sandstone, might be subject to stains caused by heat, cooking oils / grease and rainwater run-off. On wooden decks, place a concrete tile (or a non-flammable grill mat) underneath your grill so that any embers do not fall on your deck.

First use Tips: When using your Arteflame for the first time, build a fire that burns for at least an hour. Once your cooktop has reached cooking temperature (400F - 450F), rub it down with cooking oil. (the least amount the better, excess oil just cakes up). Multiple applications of the slightest amount of oil that completely coats the top of the cooktop is best. With use, the cooktop absorbs cooking oil, improving it and seasoning it. A properly seasoned cooktop feels almost like Teflon and becomes completely non-stick.

Cooking Oil Tips: Only use oil specifically for human consumption. A slight film of oil will facilitate ease of cooking and impregnate the steel. Over time, this oil will turn the cooktop a deep dark black and prevent oxidation. We recommend the use of flaxseed or grapeseed oil because it

protects the cooktop longer when not in use. Any oxidation that does form can easily be removed using steel wool and re-oiling the cooktop. The more your Arteflame is used, the better the cooktop is protected by the oil you use on it.

Wood Tips: The best woods 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.

Cleaning Tips: After you are done grilling, scrape all food residue into the fire, then wipe the cooktop down leaving just a slight film of oil. Usually, there is more than enough oil / grease remaining from cooking on the cooktop. Simply wipe off any excess oil leaving just a thin film. Once your grill has cooled down and the fire is out, ashes can be removed. Make sure all ashes and unburned wood pieces are completely cold. Scoop out the ashes and dispose of them. Leave unburnt fuel (wood, charcoal or propellant) for the next time you use your Arteflame. **On Arteflame Grills; make sure the vent holes on the side of the fire base remain unobstructed. This is where the oxygen for the fire comes in. You may have to remove the fire base from time to time to completely clean out any ashes and keep the air flowing freely.**

After Care Tips: When not in regular use, wipe the cooktop down with some cooking oil from time to time. A very thin layer will do. It will help prevent any oxidation from forming on the cooktop. We found grapeseed or flaxseed oil to be most effective. Treat your Arteflame cooktop like a cast iron skillet. Care for it in the same way and you'll get many years of enjoyment from it.



A R T E F L A M E

WHAT ARE THESE PIECES THAT CAME WITH MY GRILL FOR?



The One30 and the One40 come with two lifting tools. One to lift the cooktop and one to lift the entire grill. The One20 is small and light enough that no lifters are needed. To use the lifter, simply slide a 2x4 through the center opening to lift. These tools come in handy setting up your grill or for removing the cooktop after you're done cooking and you want to use your Arteflame as a fire pit. **ONLY MOVE / INSTALL YOUR ARTEFLAME WITH 2 OR MORE PEOPLE.**



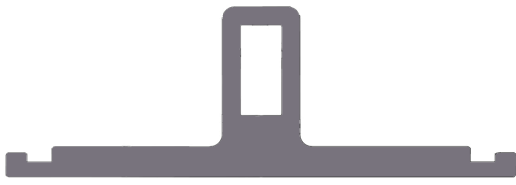
There are four leveling feet for your Arteflame base that are pre installed (Not the Euro models). They are important for three reasons. First, they allow you to level your Arteflame. Second, they keep your Arteflame off the ground so you minimize the possibility of getting any staining from the metal touching the surface. Third, they allow air to flow up through the bottom of your Arteflame and into the fire. To maximize the airflow, allow for at least a 1/4" or 1/2" gap under your Arteflame base.



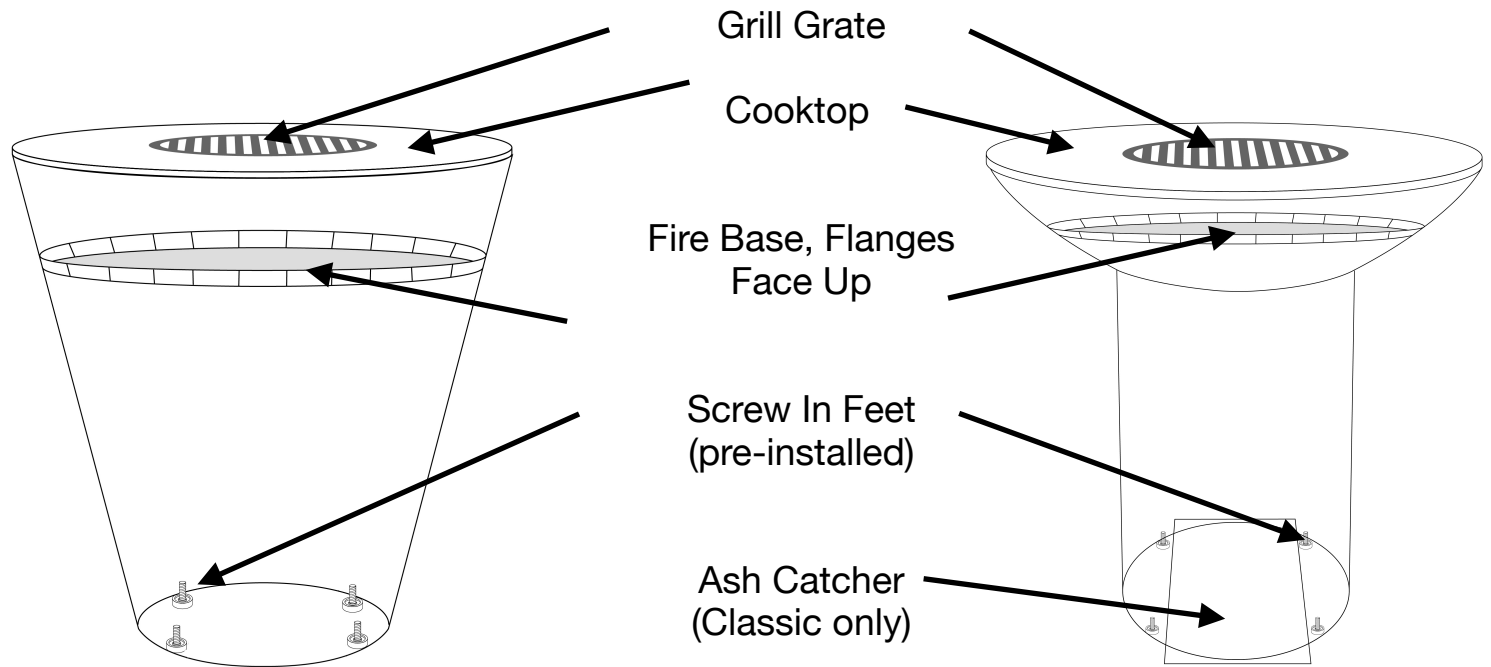
This is a fire poker / grill grate lifting tool. Comes in handy because the grill grate gets hot!



It is recommended you always place your Arteflame on a "non-flammable" surface. If you do decide to place it on a flammable surface, first put down a fire proof barrier like a concrete paver or a fire proof grill mat. Then put your Arteflame on top of that. Once you have positioned your Arteflame, put on the cooktop using the lifting tool provided. Check to see if the cooktop is level (using your smart phone is good enough). Remember, the cooktop is slightly "dished" so all grease runs into the center. Leveling your Arteflame will ensure this.



This is the cooktop lifter to use when installing or moving the cooktop. Slide a 2x4 through the square opening, then insert the lifter into the center of the cooktop. Now the cooktop can safely and easily be installed or moved. Save this tool.



QUICK SETUP One Series Grills

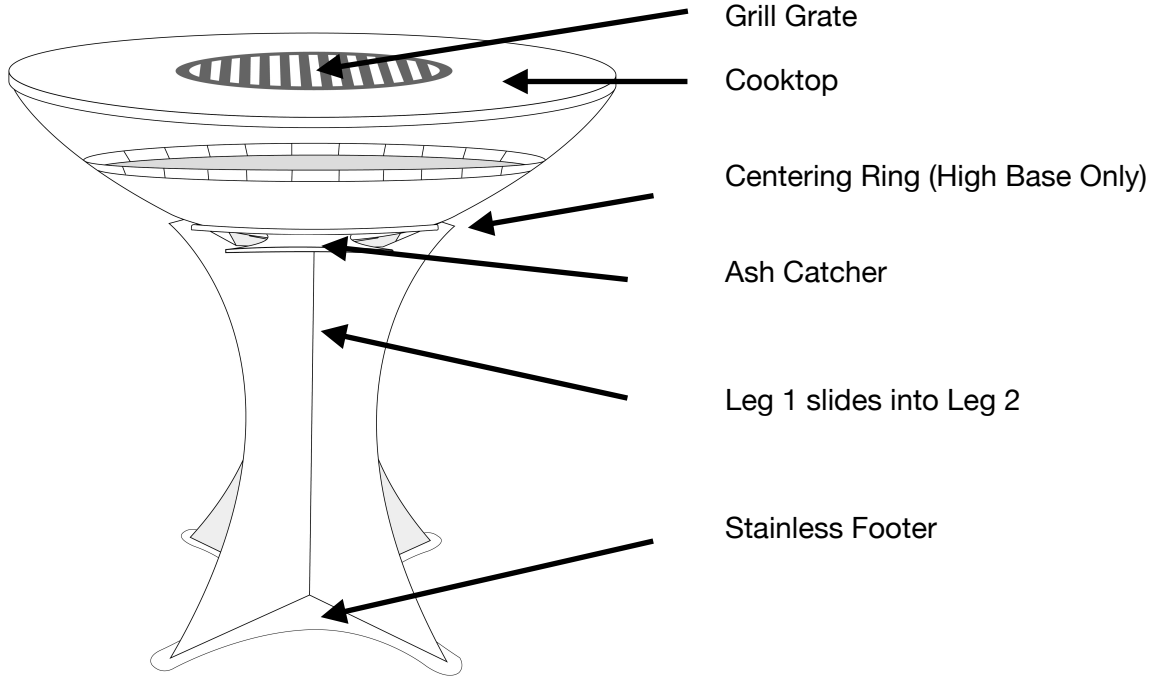
- Step 1. Take the cooktop lifter out of the grill. With 2 able people, remove the cooktop using the lifter and a 2x4.
- Step 2. Place the grill on the ground, unscrew the feet to level the grill and have a 1/2" gap under the grill.
- Step 3. Make sure the fire base is in the grill with the flanges facing up.
- Step 4. Place the Cooktop onto the grill using the cooktop lifter.
- Step 5. Level the cooktop.

QUICK SETUP Classic 40 Grills

- Step 1. Find the cooktop lifter in the grill. With 2 able people, remove the cooktop using the lifter and a 2x4.
- Step 2. Place the base on the ground. Unscrew the feet to level the grill and have a 1/2" gap under the grill.
- Step 3. Place the ash catcher plate under the grill between the feet.
- Step 4. Lift fire bowl onto base holding it by the inside ring. Ensure fire base flanges are facing up.
- Step 5. Place the cooktop onto the grill using the cooktop lifter.
- Step 6. Level the cooktop.



This is the cooktop lifter for installing or moving the cooktop. Slide a 2x4 through the square opening, then insert the lifter into the center of the cooktop. Now the cooktop can safely and easily be installed or moved. Save this tool.



QUICK SETUP Euro Grills

- Step 1. Place Stainless Footer on stable, even, level ground. Shim footer if necessary to ensure stability.
- Step 2. Fit first leg into footer with center slot facing up.
- Step 3. Fit second leg into footer, sliding into the first leg taking care not to cause scratches.
- Step 4. Fit centering ring into legs (high euro base only).
- Step 5. Fit ash catcher into center of the legs, make sure it fits flush.
- Step 6. Get the cooktop lifter from the grill. With 2 able people, remove the cooktop using the lifter and a 2x4.
- Step 7. Place fire bowl onto base, ensure fire base flanges are facing up.
- Step 8. Place the Cooktop onto the grill using the cooktop lifter.
- Step 9. Level the cooktop.

WARNING

Some components are very heavy, grill assembly should always be done by two able people. Use the included cooktop lifter to lift the cooktop using a 2x4. If this is not possible ONLY lift the cooktop from the center opening, NEVER LIFT THE COOKTOP BY THE OUTSIDE EDGE.

Handling can cause the grill patina to rub off in places. No worries! The patina that you see upon receipt is not the permanent patina. The permanent patina will develop over the next few months. Any marks present or made during assembly will simply disappear.