



ARTEFLAME

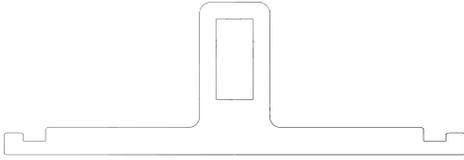
User Manual and Grilling Tips



One Series Grills

WHAT ARE ALL THESE PIECES 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 when you want to remove the cooktop after you're done cooking and you want to use your Arteflame as a fire pit. The large one allows you to move the entire Arteflame, even when it's hot. Super handy!



There are four feet attachments for your Arteflame. 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.



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.

RECEIVING THE ARTEFLAME

When your Arteflame arrives, patina / oxidation is normal. The Arteflame is designed with this in mind. However, before first use, any oxidation on the cooktop should be wiped off with a towel and some cooking oil. Persistent oxidation can be removed with steel wool or sand paper. The cooktop is extra thick so you don't need to worry about sanding it or resurfacing it and wearing it down. With proper use and care, the Arteflame cooktop can last a lifetime.

The base of every Arteflame is manufactured using Corten Steel. We use this specific type of steel because it develops a beautiful patina. This patina provides an attractive, ever changing look and it protects the steel at the same time. Corten Steel is the same steel often used for outdoor sculptures and architectural structures because of its color and its beauty. It requires no maintenance whatsoever.

THINGS TO REMEMBER

Only place your Arteflame on a "non flammable" surface as hot ambers can fall through the bottom. Make sure your Arteflame is always a safe distance away from any flammable or heat-sensitive object or surface. 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 so that if any embers fall on it and not your deck. Periodically move the Arteflame to check and remove any ashes or unburnt wood pieces in the base.

You can use the optional Stainless Steel Lid to extinguish your Arteflame.

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.

First use Tips; when using your Arteflame for the first time, build a fire that burns for at least an hour. Once it has reached cooking temperature, rub it in with cooking oil. With each heat cycle, the cooktop absorbs cooking oil, improving it and seasoning it.

Cooking Oil Tips; only use oil specifically for human consumption such as Sunflower Oil, Flax Seed 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 cooktop a deep dark color and prevent oxidation. We recommend the use of flax seed 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 that you use on it.

Cleaning Tips; once your Arteflame has cooled down and the fire is out, it can be cleaned. Make sure all ashes and unburned wood pieces are completely cold. Scoop out the ashes and dispose of them. Leave the unburnt wood for the next time you use your Arteflame.

After Care Tips; once your Arteflame is cold and cleaned, wipe the cooktop down with some cooking oil and your Arteflame is ready for its next use. It will also help prevent any oxidation from forming on the Cooktop if your Arteflame isn't used for longer periods of time. We found Flax Seed 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.

Happy Grilling!



A R T E F L A M E