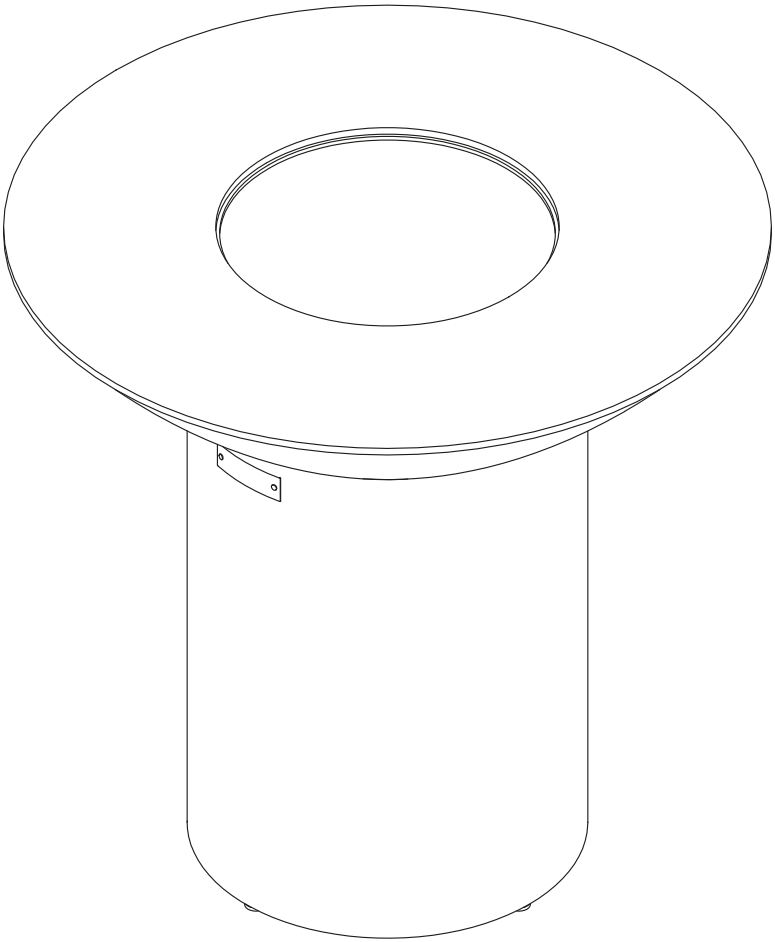
CLASSIC 40” GRILL - TALL BASE

ASSEMBLY INSTRUCTIONS



ARTEFLAME

ELEVATING THE ART OF OUTDOOR COOKING

MADE IN USA

Thank you for your purchase!

You are minutes away from firing up your Arteflame and beginning to experience outdoor entertainment, Arteflame style. Assembly is simple and requires two people.

When you first unpack your grill, carefully unpack all the components and move them to where you want to assemble your grill. Handle all parts by the edges as to not disturb the natural patina already present. If you are setting up the Classic grill in grass or in sand, you may choose to just assemble the base without the stainless steel base plate.

Attention

Assembly requires two people and we recommend holding all parts by their edges while wearing gloves



2 persons

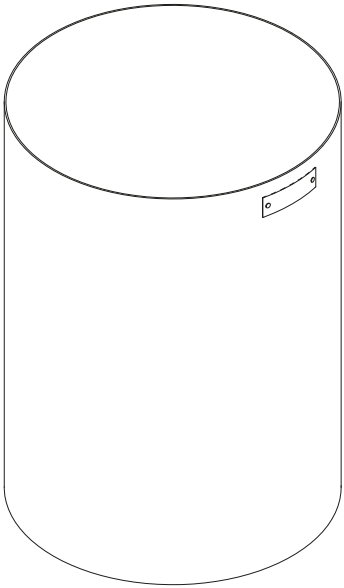


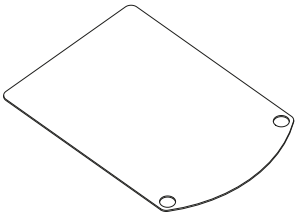
Wear gloves

Classic Base assembly

The Classic Base is made up of three pieces pictured below from left to right:

- One Corten steel round base approximately 55 pounds (25 kg)
- Four feet for leveling the round base
- Coal catcher







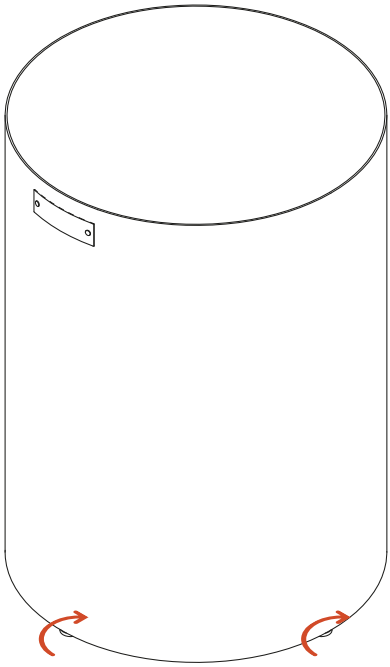
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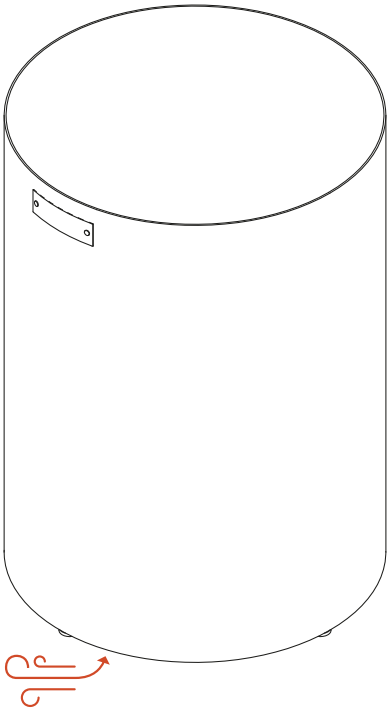
All Corten steel parts have a carefully developed patina and should be handled with care as to not scratch, damage or disturb the patina on them.

Step 1

Place the Corten Round Base where you will be using your Arteflame, with the leveling feet on the bottom. Adjust the four leveling feet to make the base level and stable.

NOTE: The outside of the base has a decorative patina from the factory. This patina can easily be disturbed when handling the base. If it does get disturbed, no worries, it will come back given a little time.





Step 2

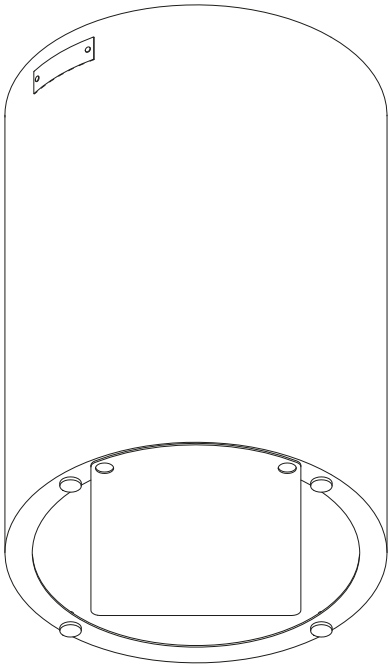
The Arteflame draws in air through the bottom of the base so make sure you have a 3/8” to 1/2” air gap under the base.

NOTE: Each cone Arteflame base is manually formed and will not be perfectly round. This is normal and expected.

Step 3

Slide the coal catcher underneath the grill between the leveling feet.

NOTE: The coal catcher is designed to catch any potential ashes that may fall through the grill and land on the ground. Periodically check the coal catcher by sliding it out from under the base and clean it off as necessary.

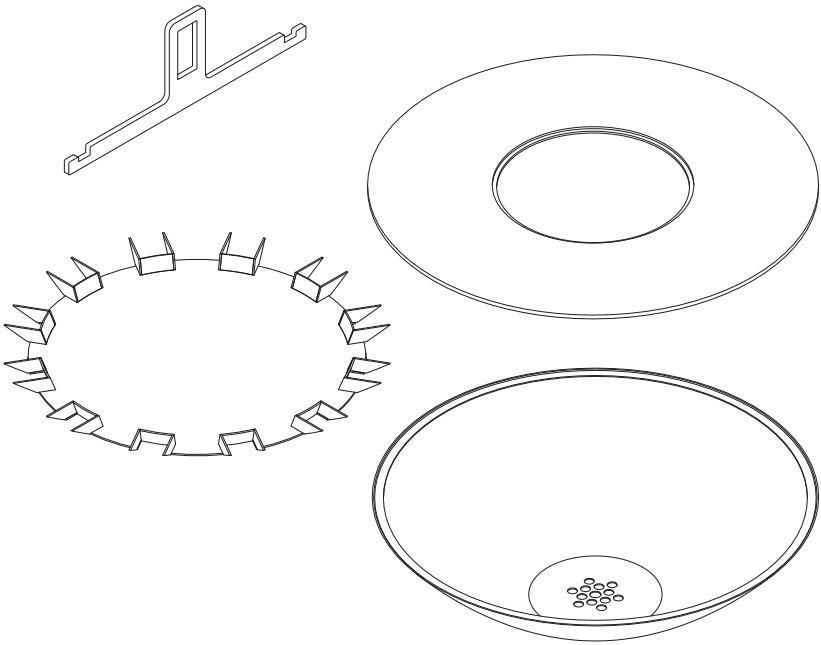


Cooktop assembly

The Arteflame Classic 40 Bowl is made up of three pieces:

- The laser cut carbon steel cooktop approximately 150 pounds (68 kg)
- The Corten steel firebase
- The spun Arteflame Corten steel bowl approximately 67 pounds (30 kg)

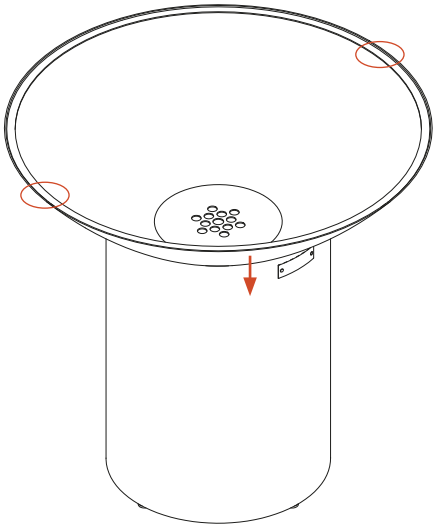
Moving the cooktop into place requires two people and a 6' to 8' piece of 2x4 lumber. This is a two person job using the 2x4 cooktop lifter provided.



Step 1

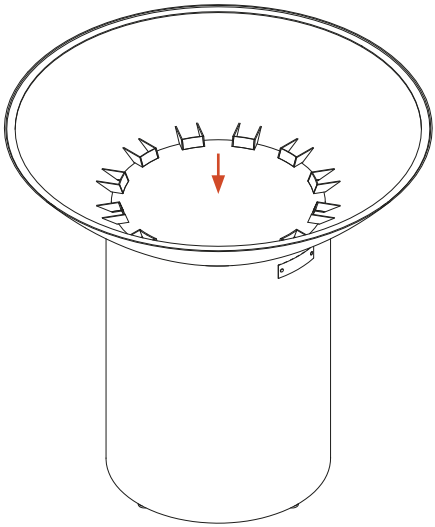
With two people, lift the Arteflame fire bowl by the inside ring so the patina doesn't get disturbed.

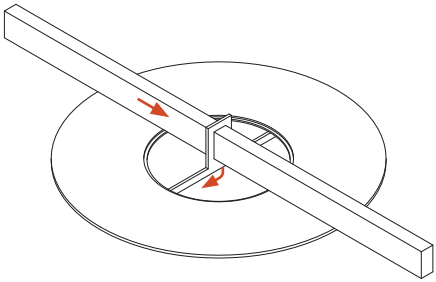
Carefully walk the fire bowl to the grilling location where the base is waiting. Carefully place it on top of the base as level as possible.



Step 2

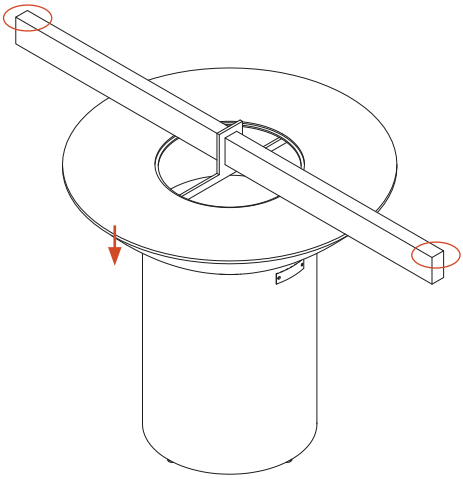
The firebase is shipped inside the bowl. If it is removed during installation, it needs to be put into the bowl before putting the cooktop on top of the bowl. Pickup the firebase and carefully rest it inside the bowl on the 3 metal brackets inside the bowl.





Step 3

Insert the cooktop lifter into the center hole of the cooktop and slide a 6-8 foot long piece of 2x4 lumber through the top as shown. With two people, lift the cooktop and set it down near where you are going to be setting up your grill. NEVER install the cooktop by hand holding it on the outside rim as fingers can get pinched.



Step 4

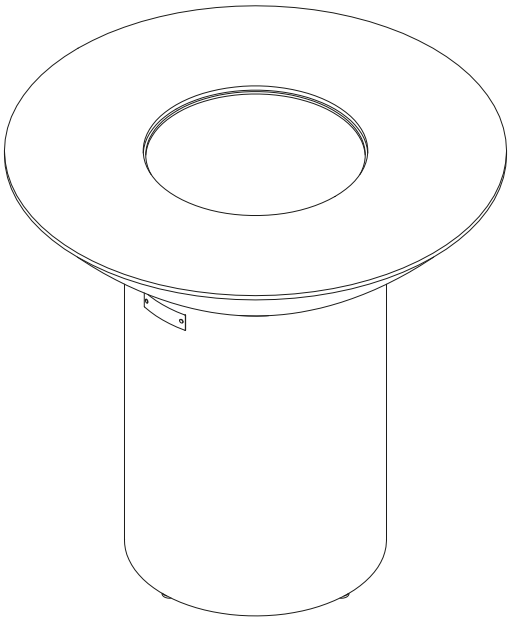
With two people, carefully place the cooktop on the bowl using the lifting tool.

The cooktop slightly overhangs the bowl evenly on all sides. Always use the included lifting tool. If the lifter can't be used, position the bowl by lifting it through the center hole ONLY. DO NOT lift it by the outer edge as your fingers could get pinched between the bowl and the cooktop.

Your fully assembled Arteflame grill is now complete! Make sure your Arteflame is as level as possible so all excess grease will always flow into the middle and into the fire.

You are now ready to build your fire and start the seasoning process of the cooktop. Any cooking oil can be used but we recommend using flaxseed oil for best results.

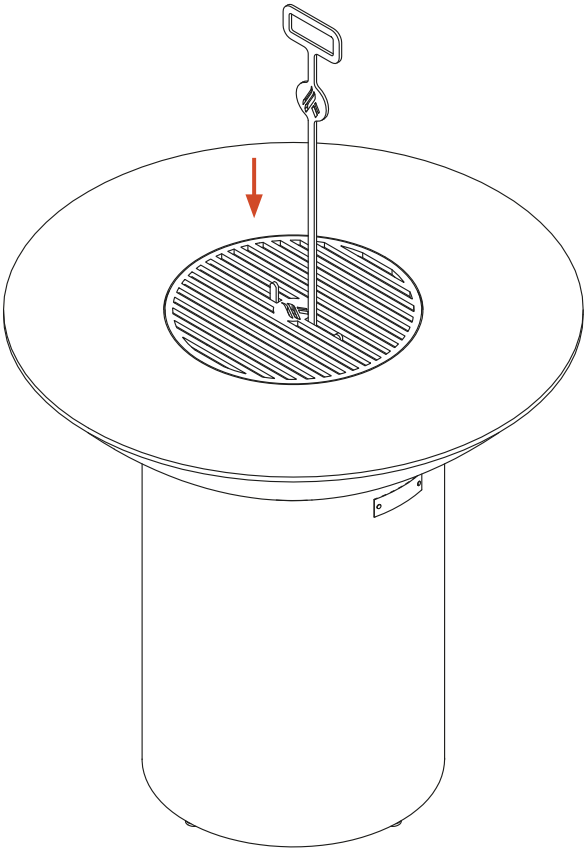
You can use a carpenter level or even your smartphone if it has a level function. When leveling the cooktop, please note that the cooktop is sloped downward towards the middle to allow oils to slide into the grill center. To get your best readings on levelness, place the leveling device around the outer edge of the cooktop to give you the most accurate reading.



If you ordered your Arteflame with a grill grate, there will be a grate lifting tool included.

The lifting tool slides in between the center slots of the grill grate. Don’t lift the grate with food on it as it could become unbalanced.

Always wear appropriate heat resistant gloves when handling hot items.



Grilling tips

The grill needs to be seasoned the first time BEFORE cooking/ eating. 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.

The best wood to use for cooking on your Arteflame are seasoned or dried hardwoods like oak, mesquite, cherry, apple, hickory, maple, ash, pear, or plum. Seasoned wood burns better and smokes less. Soft woods like spruce, redwood, sycamore, cedar, cypress, elm, pine, fir or 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.

When using your Arteflame for the first time, it is good practice to build a fire that burns for at least an hour to season the cooktop before your first cooking session. This ensures that the cooktop reaches cooking temperature to impregnate the cooking oil into the cooktop. Once it has reached cooking temperature, rub the cooktop with oil to start the seasoning process. Each heat cycle of the cooktop absorbed more cooking oil into the cooktop

improving it and seasoning it. We recommend a coating of food grade flaxseed oil after each use.

Only use oil specifically for human consumption such as flaxseed, sunflower, canola, coconut, 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 rust. Any rust 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 will be protected by the oil that you use on it. This oil will actually impregnate the cooktop and help prevent rust.

The operating temperature of the cooktop depends on the amount of charcoal or wood that you use. As a guideline, expect the inner edge of the cook top to reach 425 F (220 °C) and the outer edge 250 F (120 °C). 425 F (220 °C) is about the ideal temperature to sear steaks while 250 F (120 °C) is perfect for vegetables. The differences in temperature are ideal for cooking a wide variety of foods simultaneously. Also note that the cooktop itself will vary in temperature as well. You can use this temperature variance to cook all your food at their optimum temperatures.

Maintenance

After using your Arteflame, either extinguish the fire or supervise it until it is burned out. Water can be used to extinguish the fire but BEWARE of excessive smoke, ash and steam when using water to extinguish the Arteflame. Quickly cooling really hot metal can cause steel to move/warp. Perhaps a slow stream of water in a controlled dousing will work if you need to quickly put out the fire. The Arteflame will be very hot while the fire is burning itself out and can remain hot for hours. An optional stainless steel lid is available from our store as well.

Once the Arteflame has cooled down and the fire is out, it can be cleaned. Make sure all ashes and unburned wood pieces are completely cold. You can use a paper cut or other ash removal tools (brushes and pans) to scoop out the ashes. You can leave any unburned wood in the grill and use it as fuel for the next time.

Once your Arteflame is cleaned, it is a good practice to wipe the cooktop down with some oil. We recommend flaxseed oil for use on the cooktop when not in use. This will help prevent any rust from forming on the cooktop between uses.

Storage

It is not necessary to store your Arteflame indoors. Your Arteflame can be left outside year round. When left outside, make sure to clean out your Arteflame before using it. Debris like leaves, twigs, dirt, or snow can accumulate in the grill or on the cooktop. After each grill use, leave a thin layer of cooking oil (preferably flaxseed oil) on the cooktop to help protect the cooktop against rust between uses just like you would with a cast iron skillet.

We recommend periodic checks for debris to ensure drain holes remain open.

When your Arteflame is not being used for longer periods of time, rust can form on the cooktop. This surface rust can easily be wiped away with an oily rag or paper towel or steel wool or it can be sanded away leaving the cooktop like new again. We recommend the use of flaxseed oil for use on the cooktop when not in use. With use, cooking oils will be absorbed into the cooktop and help prevent rust from forming.

The best way to avoid rust on the cooktop is using your Arteflame regularly.

Welcome to the Arteflame Family!

For any questions, please contact us:
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arteflame.com/products/classic-40-tall-round-base

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