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› Artestia AR-88013 Steak Lava Stone Table Grill User Manual

Artestia AR-88013

Artestia AR-88013 Steak Lava Stone Table Grill Instruction Manual

Model: AR-88013

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INTRODUCTION

The Artestia AR-88013 Steak Lava Stone Table Grill provides an interactive cooking experience. This manual contains important information regarding the safe and effective use, maintenance, and care of your lava stone grill. Please read it thoroughly before first use and retain it for future reference.



Image: The Artestia Steak Lava Stone Table Grill, featuring a natural lava stone on a bamboo stand with two rechauds for fuel gel.

IMPORTANT SAFETY PRECAUTIONS

- Always handle the heated stone with extreme care using appropriate heat-resistant gloves.
- Ensure the grill is placed on a stable, heat-resistant surface.
- Keep children and pets away from the hot grill.
- Do not touch the hot stone or metal parts without protection.
- Use only recommended fuel gels for the rechauds. Gels are not included with the set.
- Allow the stone to cool completely before cleaning to prevent cracking.
- Do not immerse hot stone in cold water.
- Ensure adequate ventilation when using the grill indoors.

SETUP

Unpacking and Assembly

1. Carefully remove all components from the packaging.
2. Inspect all parts for any damage. Contact customer support if any damage is found.
3. Assemble the bamboo stand and place the metal frame on top.
4. Position the two alcohol stove rechauds within the designated slots in the bamboo stand.
5. Place the lava stone securely on the metal frame.

Preparing the Lava Stone

Before first use, and after each cleaning, the lava stone must be properly heated to ensure optimal cooking performance and durability. This process also helps to dry out any moisture absorbed by the stone.

1. **Initial Cleaning:** Rinse the lava stone with water. No detergent is needed. Ensure it is thoroughly rinsed.
2. **Drying Heat (Oven Method):** Place the stone in a cold oven. Preheat the oven to 550°F. Bake for 45 minutes to dry out any moisture.
3. **Drying Heat (Gas Stove Method):** Alternatively, place the stone directly on a gas stove burner. Heat for 20 minutes to dry.
4. **Preheating for Cooking:** After drying, continue heating the stone in the oven at 550°F for another 45 minutes, or on a gas stove until it reaches 550°F.
5. **Temperature Check:** To check if the stone is ready, drop a small amount of water onto its surface. If the water sizzles and evaporates quickly, the stone is sufficiently hot for cooking.



Image: Visual guide for heating the lava stone using an oven or a gas stove.

Your browser does not support the video tag.

Video: Demonstrates heating the lava stone on a gas stove and testing its temperature with water, then cooking steak and vegetables.

OPERATION

Cooking with the Lava Stone Grill

1. Once the lava stone is preheated, carefully transfer it to the bamboo stand using heat-resistant gloves.

2. Fill the alcohol stove rechauds with fuel gel (not included) and light them. Place them under the stone to maintain heat.
3. Place thinly sliced meat, seafood, or vegetables directly onto the hot lava stone.
4. Cook to your desired doneness. The stone retains heat for an extended period, allowing for a leisurely cooking experience.
5. For continuous cooking, you may need to replace the fuel gel or swap out a cooling stone with a freshly heated one (if using multiple stones).



Image: Sliced steak and vegetables cooking on the hot lava stone grill.

Your browser does not support the video tag.

Video: Shows the setup of the lava stone grill with rechauds, cooking lobster and shrimp, and a user enjoying the meal.

Your browser does not support the video tag.

Video: Demonstrates heating the lava stone in an oven and then cooking steak and vegetables on it at the table.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Artestia Lava Stone Grill.

1. **Cool Down:** Allow the lava stone to cool naturally to room temperature for 30-40 minutes before attempting to clean. *Do not* pour cold water on a hot stone, as this can cause cracking.
2. **Hand Wash:** Hand wash the lava stone with mild detergent and warm water. Use a soft brush or sponge to remove food residues.
3. **Avoid Harsh Cleaners:** Do not use powerful detergents or abrasive scrubbers on the stone.
4. **Dishwasher Safe:** The lava stone and bamboo board are *not* dishwasher safe.
5. **Drying:** Ensure the stone is completely dry before storing. You may heat it on a gas stove for 20 minutes after washing to dry it thoroughly.
6. **Bamboo Stand:** Wipe the bamboo stand with a damp cloth and dry immediately. Do not soak.



Image: Step-by-step guide on how to clean the lava stone grill, emphasizing natural cooling and hand washing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Stone not hot enough for cooking.	Insufficient preheating time or temperature.	Ensure the stone is preheated at 550°F for at least 45 minutes in an oven or until water sizzles rapidly on a gas stove. Verify fuel gel is lit and providing heat.
Stone cools down too quickly during use.	Fuel gel has run out or is not providing enough heat.	Replace the fuel gel in the rechauds. Ensure the rechauds are properly positioned directly under the stone.
Stone cracks during or after use.	Thermal shock (sudden temperature change) or existing hairline fracture.	Always allow the stone to cool naturally to room temperature before cleaning. Never immerse a hot stone in cold water. Avoid dropping or impacting the stone.

Problem	Possible Cause	Solution
Food sticks to the stone.	Stone not properly seasoned or not hot enough.	Ensure the stone is very hot before placing food. A thin layer of cooking oil can be applied to the hot stone before cooking. Regular use helps season the stone.

SPECIFICATIONS

- Brand:** Artestia
- Model Number:** AR-88013
- Material:** Natural Lava Stone, Bamboo Stand, Stainless Steel Components
- Color:** Bamboo stand with lava stone
- Product Dimensions:** 14.96 x 7.87 x 1.97 inches (L x W x H)
- Item Weight:** 13.2 Pounds
- Included Components:** 2 Alcohol Stoves (fuel gel not included)
- Special Feature:** Removable Surface
- UPC:** 620002880136

MOST APPROPRIATE SIZE

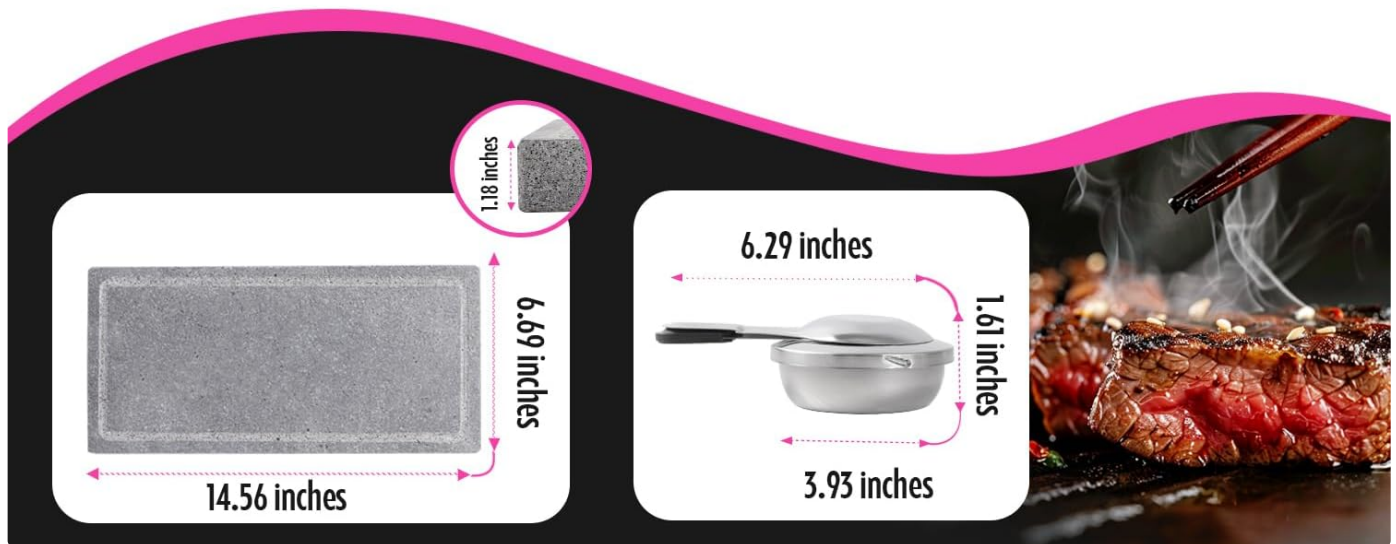


Image: Detailed dimensions of the lava stone and the overall grill setup.

WARRANTY & SUPPORT

Warranty Information

This Artestia product comes with a limited warranty. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or contact Artestia customer support directly.

Customer Support

If you have any questions, concerns, or require assistance with your Artestia Lava Stone Table Grill, please contact Artestia customer service. You can typically find contact information on the product packaging, the official Artestia website, or through your retailer.

For more information, visit the [Artestia Store](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question