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Artestia AR-89053

Artestia Extra-Large Lava Steak Stone Grill Set Instruction Manual

Brand: Artestia | Model: AR-89053

INTRODUCTION

Thank you for choosing the Artestia Extra-Large Lava Steak Stone Grill Set. This manual provides essential information for the safe and effective use of your new cooking stone. Crafted from natural lava stone, this set offers a unique and interactive cooking experience, allowing you to sear steaks, seafood, and vegetables to perfection right at your dining table. Its superior heat retention and distribution properties ensure consistent and uniform cooking, promoting healthier meals with minimal oil.



Image: The Artestia Lava Steak Stone Grill Set, showcasing a perfectly seared steak garnished with fresh rosemary and lemon, ready for serving.

PRODUCT COMPONENTS

- **Natural Lava Stone:** The primary cooking surface, measuring 15.75" x 11.81" x 1.25".
- **Bamboo Base:** An eco-friendly base designed to protect your tabletop from heat.
- **Heat-Resistant Handles:** Two handles for safe and effortless transportation of the hot stone.



Image: A detailed diagram illustrating the dimensions of the lava stone, bamboo base, and handles, providing a clear overview of the product's size.

SETUP AND INITIAL PREPARATION

1. Unpacking

Carefully remove all components from the packaging. Inspect for any damage. Ensure all parts listed above are present.

2. Initial Cleaning

Before first use, rinse the lava stone with water. No detergent is needed at this stage. The set includes two stones, clean both if applicable.

3. Curing the Stone

Curing is a critical step to prepare the stone for optimal performance and to prevent cracking. The stone must be completely dry before heating.

1. **Drying:** Place the stone in an oven at 550°F (288°C) for 45 minutes to dry out any moisture.
2. **Initial Heating:** After drying, bake the stone again at 550°F (288°C) for another 45 minutes.
3. **Cooling:** Allow the stone to cool down gradually in the oven. Never place a cold stone into an already hot oven or grill, as this increases the risk of cracking.

Alternatively, you can heat the stone on a gas stove. After washing, first heat it for 20 minutes to dry. Then, continue heating until it reaches approximately 550°F (288°C). To test the temperature without a thermometer, drop a small amount of water onto the stone; if it evaporates quickly, the stone is ready.

Your browser does not support the video tag.

Video: Demonstrates the initial cleaning and heating process for the Artesia Hot Cooking Steak Stone, including oven and gas stove heating methods.

OPERATING INSTRUCTIONS

1. Heating the Stone for Cooking

Ensure the stone is heated to the recommended temperature of 550-660°F (288-350°C) for optimal searing. This can be achieved in an oven, on a grill, or a gas stove. Adequate preheating (45-60 minutes) is crucial for maintaining heat throughout the cooking process.

2. Preparing Food

For best results, slice food thinly. This allows for quick and even cooking. Season your food as desired, adding butter and salt directly to the stone or food for enhanced flavor.

3. Cooking on the Stone

Once the stone is hot, carefully transfer it to the bamboo base using the heat-resistant handles. Place your prepared food directly onto the hot stone. The intense heat will quickly sear the food, locking in natural juices and flavors. This method reduces the need for excessive oil or butter, contributing to healthier meals.

- Suitable for various foods: steaks, seafood, vegetables, and even desserts.
- Ideal for social dining: Guests can cook their food to their preferred doneness, making it a fun and interactive experience for parties and gatherings.

Your browser does not support the video tag.

Video: Illustrates the process of preparing food and cooking on the Artesia Lava Steak Stone, highlighting its versatility for various ingredients.



Image: A close-up of a large steak cooking on the natural lava stone, surrounded by fresh ingredients, demonstrating the direct cooking method.



Do not wash, simply wipe clean

HOW TO CLEAN

- 1 Allow the stone to slowly cool to room temperature.  slowly cool 30-40mins
- 2 Hand wash with mild detergent and warm water.  warm water

1 Stone and wooden boards cannot be placed in the dishwasher. 

2 Stone and wooden boards should not be cleaned with powerful detergents. 

Image: An outdoor scene showing individuals grilling various foods on multiple Artestia Lava Stones, highlighting the social aspect of the product.

CARE AND MAINTENANCE

1. Cooling the Stone

After cooking, allow the lava stone to cool naturally to room temperature. This is crucial to prevent cracking. Never pour cold water onto a hot stone.

2. Cleaning the Stone and Base

- The non-porous surface of the lava stone is easy to clean. Simply wipe it down after it has cooled.
- Hand wash the stone with mild detergent and warm water once it has reached room temperature.
- The stone and wooden base are not dishwasher safe.
- Avoid using powerful or abrasive detergents on both the stone and the wooden base.



Image: Visual guide detailing the proper cleaning procedure for the lava stone, including cooling time and recommended washing methods.

3. Storage

Store the clean, dry lava stone and bamboo base in a cool, dry place.

TROUBLESHOOTING

Stone Cracking

Issue: The lava stone develops cracks.

Cause: This is typically caused by sudden and extreme temperature changes, such as placing a cold stone into a very hot oven/grill or pouring cold liquid onto a hot stone.

Solution: Always follow the recommended curing and heating instructions, ensuring the stone is heated and cooled gradually. Never expose the hot stone to cold water.

Stone Loses Heat Quickly

Issue: The stone does not retain heat for the desired cooking duration.

Cause: Insufficient preheating time or temperature, or cooking overly thick pieces of food.

Solution: Ensure the stone is preheated to the recommended 550-660°F (288-350°C) for at least 45-60 minutes. For optimal results, slice food thinly to allow for quicker cooking and better heat retention.

PRODUCT SPECIFICATIONS

Feature	Detail
Product Dimensions	15.75"L x 11.8"W x 1.26"Th
Item Weight	2.95 pounds (1.34 Kilograms)
Model Number	AR-89053
Brand	Artestia
Material	Natural Lava Stone, Natural Bamboo
Color	Lava Stone
Shape	Rectangular
Product Care Instructions	Wipe with Dry Cloth (after cooling and hand washing)

IMPORTANT SAFETY INFORMATION

- **Extreme Heat:** The lava stone reaches very high temperatures. Always use heat-resistant gloves or mitts when handling the hot stone.
- **Tabletop Protection:** While the bamboo base offers some heat protection, it is recommended to place an additional heat-resistant mat or trivet underneath the base to fully protect delicate tabletops from potential heat damage.
- **Children and Pets:** Keep the hot stone and cooking area out of reach of children and pets.
- **Temperature Changes:** Avoid sudden temperature changes to the stone (e.g., cold water on a hot stone) to prevent cracking.
- **Ventilation:** Ensure adequate ventilation when using the stone indoors, especially if cooking foods that produce smoke.

WARRANTY AND CUSTOMER SUPPORT

Artestia is dedicated to providing premium quality products and superior customer service. For any questions, concerns, or support needs regarding your Lava Steak Stone Grill Set, please refer to the contact information provided with your purchase or visit the official Artestia website.

