

INSTRUCTIONS FOR INSTALLATION AND USE

LOGI GRILL PLANCHA



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1. INTRODUCTION

- WE THANK YOU FOR PURCHASING AN ALFRESCO COLLECTION PRODUCT.
- THIS MANUAL INSTRUCTION IS INTENDED FOR ALL OUR LOGI GRILL PLANCHA RANGE :
- LOGI GRILL FE-FE
- LOGI GRILL FE-CR
- LOGI GRILL COR-FE
- LOGI GRILL COR-CR

1.1 LOGI GRILL FE-FE

LOGI GRILL FE-CR features a square base for wood storage, a carbon steel cone with heat-resistant black paint, and a carbon steel cooking plate.



1.2 LOGI GRILL FE-CR

LOGI GRILL FE-CR features a square base for wood storage, a carbon steel cone with heat-resistant black paint, and a stainless steel cooking plate.



1.3 LOGI GRILL COR-FE

The LOGI GRILL COR-FE includes an open square base for wood storage, a corten steel cone, and a carbon steel cooking plate.



1.4 LOGI GRILL COR-CR

The LOGI GRILL COR-CR includes an open square base for wood storage, a corten steel cone, and a stainless steel cooking plate.



2. SAFETY INSTRUCTIONS - PRECAUTIONS

- Due to the significant weight of the elements, the assembly of the product must be carried out by at least 2 people.
- For Corten steel products, until the corrosion stabilizes (approximately 3 to 6 months), these elements may cause staining on clothing, skin, and any surfaces they contact. In the event of precipitation, the runoff from corroded steel can lead to permanent discoloration on light stone or wood surfaces.

- It is recommended to use gloves when installing the cooking plate. Additionally, avoid staining your clothes by not touching the Corten steel elements.
- The use of pure alcohol, gasoline, or any other chemical substances to light the fire is strictly prohibited due to the extreme danger it poses.
- Do not leave your LOGI GRILL unattended during operation.
- Ensure children and animals are kept away from the LOGI GRILL during use and after use when the equipment remains hot.
- Never operate your LOGI GRILL indoors or within partially or fully enclosed spaces.
- Verify that the vicinity around the LOGI GRILL is free from flammable materials.
- Extinguishing the fire with water is forbidden.
- This product is intended exclusively for cooking food or generating an external heat source.
- The product becomes hot during use and can cause burns, even at the base.
- 10. Do not move the product while it is in operation.
- 11. Do not remove any accessories from the product while it is in operation.
- 12. Avoid placing highly flammable substances near the product during operation.

3. USE OF THE PRODUCT



3.1 Installation / assembly

The assembly of the LOGI GRILL range requires the participation of two individuals due to the substantial weight of its components, which are too heavy for single-person transportation. The basic equipment comprises four primary subassemblies: cooking plate, cone, base, and cooking grate. Ensure that the LOGI GRILL is placed on a hard, level surface. Prior to initial use, verify that the equipment is stable.

Begin by positioning the base on the ground, then align the cone onto the four centering pins. Next, place the heating plate onto the cone, ensuring proper centering. After installation, confirm that the cooking plate is horizontal and level.

3.2 First use

It is recommended to light a small fire for 20-30 minutes to ensure proper installation of the cooking plate. The manufacturing process includes tilting the middle of the baking tray to achieve the desired shape. A first heating on low heat will cause the cooking plate to bend slightly more, reaching its final shape. It is advised not to light a large fire initially, as this may cause the cooking plate to become excessively deformed.

3.3 Cooking oil

It is recommended to use vegetable oil, such as olive oil, during the initial uses on the cooking plate. Olive oil has a lower burning point, which helps the cooktop develop a black-brown hue. After several uses, oils with higher burning points, like sunflower or peanut oil, can be used.

3.4 Cooking plate heating time

The cooking plate has a thickness of either 5 mm or 10 mm, necessitating a minimum amount of heat for proper heating. The external temperature significantly influences the duration required for the hob to reach optimal heat. Typically, it takes approximately 20 minutes in the spring and summer, and slightly over 30 minutes during the fall and winter. Ensure that the fuel has developed a coating of ash before commencing cooking. Wait for about 20 minutes after achieving embers before starting to cook, as the plate is extremely hot initially.

3.5 Extinguishing the fire

The best way to put out a fire is to let it burn completely. Ashes can stay hot for days. Before disposing of them in a regular trash can, place them in a zinc bucket and wet them thoroughly. Only then should you dispose of them in a regular trash can.

3.6 Storage space

When storing logs or other items in the storage space of your LOGI GRILL always leave a free space of approx. 20cm under the cone as this area will become hot.

3.7 Building a fire

Stack the pieces of wood two by two, as if you were building a log cabin, with the bark facing outwards to further prevent smoke formation.

The recommended size for the logs is approximately 10 x 30 cm. Using larger pieces of wood is not advised, as they may ignite quickly but often do not burn down effectively due to insufficient space for oxygen in the cone.

Use well-seasoned wood with a maximum moisture content of 20%.

Beech wood, which turns into thick charcoal, can be used. Ash wood is also an option.

Exercise caution if using tropical or exotic wood as it can produce a lot of heat. Excessive use may cause the plate to warp.

Coal can also be used, preferably with firewood.

4. EQUIPMENT MAINTENANCE

4.1 Cooking plate maintenance

The cooking plate is made of carbon steel and may rust if not properly "seasoned".

Once it has been thoroughly seasoned with oil, only minor corrosion will develop. If the cooktop is not used for a long time,

We recommend treating it with vegetable oil every 15 to 30 days. Corrosion depends mainly on the climate.

Salty and humid air can be more damaging to the cooktop than dry air. Since treating a cold cooktop with cooking oil is challenging, it is advised to use cooking spray.

If you use your cooking plate frequently, a smooth layer of carbon residue will form on the cooking plate, making it easy to use. Occasionally, this layer may peel off. When it flakes in certain areas, scrape off the chips with a spatula and reapply oil. This process will naturally renew the layer of carbon residue over time.

4.2 Cone maintenance

To prevent the cone from becoming clogged, it is best to remove the ashes after each use. If wet ashes remain in the cone for too long, rust can form on the inside and outside of the bowl.

4.3 Maintenance of the base

When using the LOGI GRILL, the base may become splattered with oil. On corten steel bases, these splatters are difficult to remove. However, treating the entire corten steel base with oil using a kitchen towel can make these splatters less visible, although this process will result in a darker appearance of the base.

In the event of rain, it is possible for slightly oily water to leak from the corten steel base, which may cause permanent stains on light stone or wooden surfaces.

5. DISCLAIMER

We are not responsible for any injury or damage resulting from failure to follow our advice/instructions regarding safety, installation, proper use and maintenance.

5.1 Corten steel

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LOGI GRILL made of corten steel, a metal that has a natural layer of corrosion which protects against rust perforations and offers significant protection against corrosion. Upon delivery, the corrosion process will have already started. It takes between 6 and 8 months for the initial corrosion to form a complete protective layer. The color of the unit may vary over time as the corrosion process progresses. Color changes are not covered under warranty.

Corten steel elements delivered with less corrosion compared to others are not eligible for replacement. All components will corrode naturally over time due to external factors. We are not responsible for variations in corrosion color among different items. Superficial corrosion on corten steel items can cause orange stains on clothing, skin, and any surface they rest on. In the event of rain, corrosive water from these elements may result in permanent stains on light stone or wooden surfaces. Stains resulting from corrosion are not covered under warranty.



The Corten Steel weathering process

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5.2 Black coated steel



Note that LOGI GRILL's coating can be damaged during installation and use. We are not liable for any damage incurred. The coating may discolor slightly due to sunlight and external elements. We are not responsible for this discoloration.



6. WARRANTY

LOGI GRILL products come with a limited-time warranty for original purchasers or owners, who must buy directly from Alfresco Collection Ltd or through a marketplace.

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Product	Material	B2C Warranty	B2B Warranty
Cooking Plate	Steel	3 years	1 year
Cone	Corten steel	2 years	1 year
Base	Corten steel	3 years	1 year
Coated steel elements	Steel	2 years	1 year

This warranty only covers manufacturing defects. It applies to the original buyers or owners of an LOGI GRILL Corten and LOGI GRILL Black provided that;

- They purchased their unit from an authorized dealer
- They assembled, used and maintained the LOGI GRILL according to the instructions in this manual.

NOT COVERED BY WARRANTY

- Wear, corrosion, deformation, and discoloration of parts exposed to fire;
- Corrosion and discoloration caused by external influences.
- Visual irregularities inherent to the manufacturing process.
- Damages resulting from non-compliance with our safety, setup, intended use, and maintenance instructions/tips.