

ATTENTION

Prepare Le BOL prior to first use

Le BOL top sear plate is made from carbon steel. It is exceptionally durable and has a very high heat tolerance making it a remarkable cooking surface. However, since it has not been “seasoned” prior to leaving the factory, it is not uniform in its appearance. The seasoning process will create a more uniform appearance and must be done **prior** to grilling for the first time. Follow these easy guidelines:

Seasoning the top sear plate

When first unpackaged, an unseasoned Le BOL top sear plate has an uneven or varying appearance. You will notice differences in color, as well as various markings. This is normal. After the seasoning is complete, imperfections will disappear and it will have a nice black patina finish. Grapeseed or vegetable oil and a clean rag are necessary for this step. Refer to **Seasoning Le BOL** section in the *Assembly and Operating Instruction* manual to follow the steps (page 7).



Unseasoned Le BOL top sear plate

The “dish” shape

When Le BOL top sear plate ships from the factory, it is flat. The carbon steel will naturally bow or “dish” when it is heated. It will flatten when cooled. To get the sloping “dish” shape which helps with draining fluids and pushing scraps into the fire, refer to the **Sear Plate “dishing”** section of the *Assembly and Operating Instruction* manual (page 7).

Le BOL and pedestal patina finish

If you have chosen the Corten Steel natural patina finish, you have two choices for the oxidizing method. Allow Mother Nature to oxidize the finish over a six-to-eight-month period by leaving it exposed to the elements. Or you can speed up the oxidization process to under 60-minutes and ensure an even finish with the oxidizing solution recipe in the **Maintenance** section of the *Assembly and Operating Instructions* (page 8).

With these steps completed, you have seasoned your Le BOL and you are ready to grill!

Le BOL
Grill



Assembly & Operating Instructions



Dear Customer,

Thank you for your purchase of Le BOL grill. We hope you enjoy your purchase. All our products are crafted with an obsessive attention to detail. A love of grilling with friends and family drive us to explore fun, exciting cooking methods with delicious results.

We have designed Le BOL to be easy to assemble, operate and maintain. It is in your best interest to become familiar with it. Explore your inner chef by trying new, exciting dishes cooked over the open wood flame.

We would love to hear your thoughts or see pictures of you social grilling with friends and family.

Sincerely,

The Renaissance Outdoor Team

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Caution

It is the responsibility of the operator of Le BOL to ensure that everyone in the vicinity is aware it is hot enough to burn skin, clothing or other objects. It should not be left unattended.

All parts of Le BOL can become hot during use, including the sear plate, the outer bowl, pedestal, and table. Take steps to ensure individuals nearby do not touch potentially hot areas when using Le BOL.

If using the stainless grill, ensure that the handles are removed before Le BOL is heated. Otherwise the handles will also become very hot.

Do not use Le BOL beneath any form of combustible patio cover, pergola, awning, overhang or under trees and shrubs. Heat and sparks from the fire are potential hazards for an overhead structure.

Do not use Le BOL indoors, it is intended for outdoor use only.

Do not over fire this appliance. Adding excessive fuel will potentially cause damage.

Do not use accelerants such as lighter fluid or gasoline to light Le BOL.

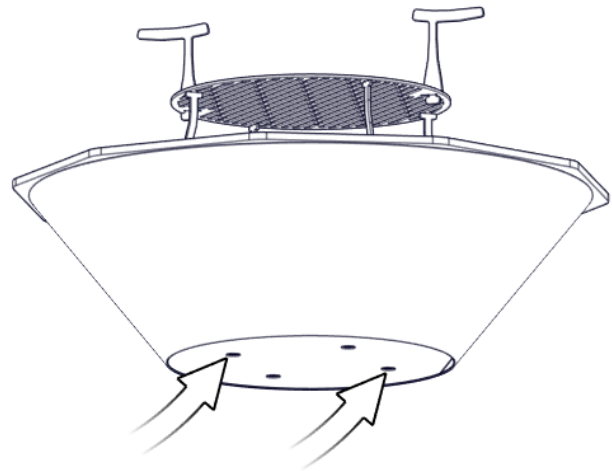
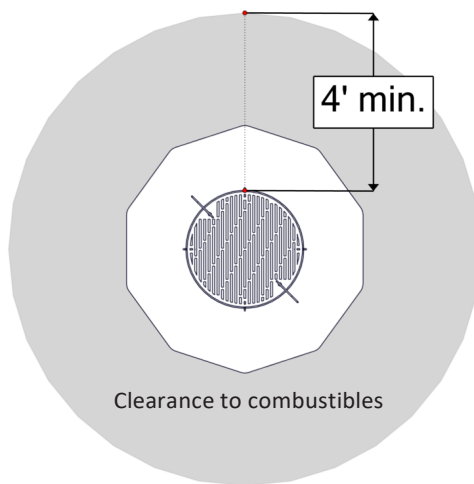


Clearance

Le BOL requires at least 4' clearance in all directions from the burn pit to combustible materials. Fuel should be stored at a safe distance.

Air Flow

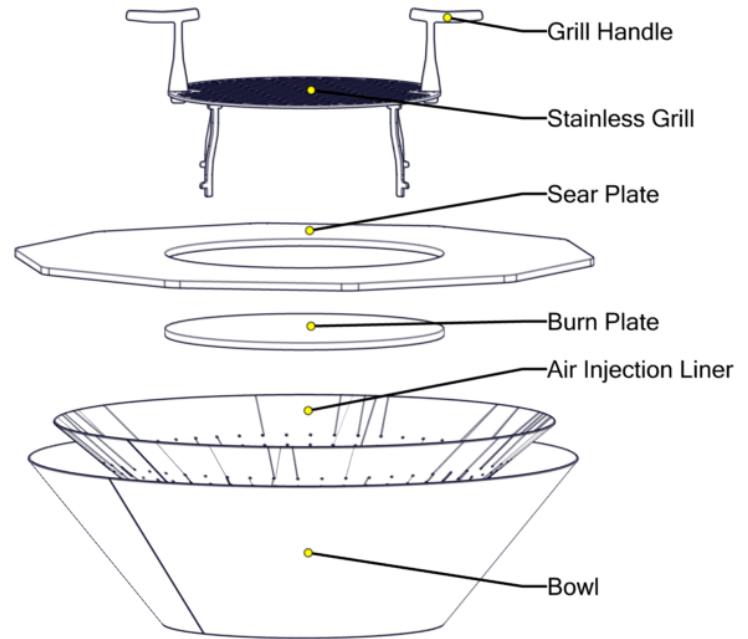
The bottom of Le BOL should not be placed directly on the ground or any flat surface. This would block air flow for the secondary combustion air, which is drawn in through holes in the bottom of the exterior bowl. One of our optional pedestals or tables is recommended to ensure proper airflow.



Assembly

Le BOL is made of several components to make it easy to move and assemble. However, some components are heavy and large; we recommended having two people assemble Le BOL together.

1. Before assembling Le BOL, assemble the base or Le BOL (pedestal or table) according the installation instructions provided with it.
2. Ensure the base is level and is sitting on a hard, flat, even surface that meets the clearance requirements for non-combustibles.
3. Place the outer bowl directly onto the base. Try to limit rubbing the exterior of the bowl as it may remove some of the oxidized patina finish. Any of the oxidized patina that is rubbed off will naturally return over time.
4. Insert the air injection liner into the bowl. It will contact the inner sides of the bowl and be suspended slightly off the bottom.
5. Insert the burn plate into the air injection liner. The burn plate is heavy; be cautious of your fingers.
6. With two people, lift the sear plate and lay it centered on top of the bowl. Ensure that the sear plate covers the top of the bowl opening.
7. The stainless grill is optional and can be placed over the opening.



Seasoning Le BOL

Like a cast iron pan, the sear plate of Le BOL must be seasoned prior to its first use. Seasoning the sear plate will make it more non-stick and will help protect it from corrosion when it's not in use. The new plate has been treated with a thin layer of oil to prevent rusting during transportation.

To season the sear plate:

1. Clean the sear plate with soap and warm water prior to seasoning. If any surface rust appears on the sear plate, it can be removed with steel wool or a wire brush.
2. Build a tipi-style fire in the center of the burn pit. For the main fuel, smaller pieces are recommended to allow for air to easily pass between the logs. This will allow Le BOL to light faster and burn cleaner.
3. Wipe a thin layer of grapeseed oil or vegetable oil (oil with a high smoke point) onto the sear plate as Le BOL heats up using a clean rag. Use a dry rag or paper towel to remove all excess oil. Only a very thin layer should remain.
4. As the oil on the sear plate dries and turns brown/black, continue to apply several additional thin coats of oil. With use, the sear plate will develop a darker coating. Each coat will help protect the sear plate.

Sear Plate “dishing”

Once hot, the sear plate will begin to “dish” slightly or bend downwards in the center. This is normal and will allow oil or fat to drain into the center of Le BOL rather than onto the ground. The sear plate will return to its original flat shape once cooled. If oil drains to the outside edge of the sear plate it is likely that it is not on a level surface.

If Le BOL bows outwards rather than inwards, the sear plate simply needs to be flipped over prior to the next use. Once flipped it will dish in the correct direction. Do not forget to season the sear plate after flipping it.

Cooking on Le BOL

Fuel

Burn only wood or charcoal in Le BOL. Do not overload the burn pit with fuel or you will find it difficult to cook and will potentially damage the air injection liner.

Wood

Use dry, seasoned, locally sourced hardwood for cooking. Dry wood will light easier, burn hotter, and burn more consistently than wet wood. Splitting logs into smaller pieces will allow greater control over the fire and will speed drying time of stored wood. Popular wood choices are oak, maple, mesquite, hickory, pecan, alder, and apple.

Charcoal

Either lump charcoal or briquettes can be used in Le BOL.

Pre-cook cleaning

Before using Le BOL, inspect the sear plate quickly for any surface rust. This can easily be removed with steel wool or a wire brush if necessary. Once Le BOL is hot, scrape down the sear plate using a metal scraper to remove any remnants from the previous meal.

Oil

We recommend grapeseed oil for cooking with and protecting Le BOL. Grapeseed oil has a high smoke point, is rich in healthy fats and has a neutral flavor. Any oil with a high smoke point is suitable though (e.g. vegetable oil, avocado oil).

Cooking

Cooking directly on the sear plate

Oil the surface of the sear plate where you will be cooking. Place seasoned meat, vegetables or seafood directly onto the sear plate and cook to the preferred doneness. The portion of sear plate nearest to the burn pit will be the hottest. The farther away from the center, the cooler the sear plate will be.

Cooking on the grill

Using the grill to cook directly over the open wood will impart a greater wood-fired flavor. It is recommended to allow the fire to burn down somewhat to prevent open flames from contacting the meat. An open flame can quickly burn your meal. Because the grill is made of 304 stainless steel it does not have to be oiled in order to prevent rusting but wiping it with oil will help prevent food from sticking.

Cooking in a cast iron skillet or pan

Use the sear plate or grill of Le BOL to heat a cast iron skillet or pan. Stew, paella and other dishes that require a rimmed pan are delicious on Le BOL.

Cooking on cedar planks

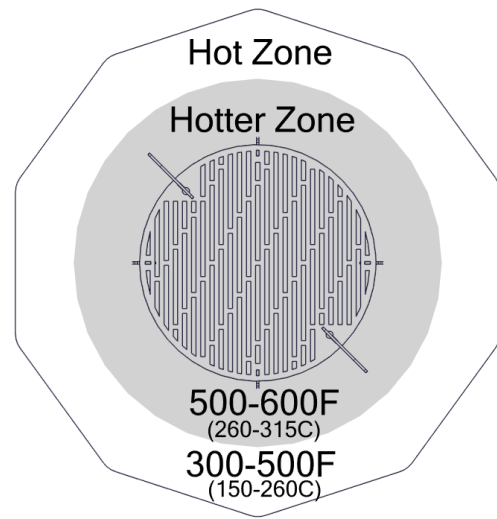
Foods traditionally cooked on a cedar plank (such as salmon or trout) can also be cooked on Le BOL. Simply allow Le BOL to heat up as normal and place the soaked cedar plank directly on the sear plate with the food on top. Smaller planks are recommended to prevent them from bowing due to heat.

Post-cook cleaning

Use a scraper to remove remaining food residue and push it into the burn pit of Le BOL. Apply a thin coat of oil to protect the sear plate from rust until the next use. Areas that are not protected with a thin layer of oil after use will develop rust.

Temperature

The temperature of the sear plate is dependent on the size of your fire but can reach well over 500°F. Perfect for searing. The hottest portion of the sear plate will be nearer the center of the opening. It can take up to 30-40 minutes to achieve the desired temperature.



Cooking Tips

1. Adding more oil as you're cooking is helpful to prevent burning. A squeeze bottle works well. But be very careful not to squirt any oil directly onto the fire.
2. Moving burning logs to the edges under the sear plate will help it heat rapidly.
3. An Infra-red thermometer makes it easy to gauge the temperature of the sear plate at various locations before adding your food. Choose the appropriate spot for what you're cooking.
4. Try adding different types of wood (or wood chips) for different flavors. Traditional cooking woods such as oak, hickory, mesquite, apple, pecan or alder will all impart individual flavors into your meal.

Maintenance

Ash Removal

Ashes should be removed after each use. Ashes will remain hot for a surprisingly long time, even after all the wood is burned. Treat all ashes as hot, even hours after a fire. Transfer ashes to an ash bucket (metal) with a tight-fitting lid. Do not place the ash bucket on or near anything combustible.

Extinguishing

It is not necessary to extinguish the fire in Le BOL. When you have finished cooking and cleaning, simply allow it to go out naturally as the fuel runs out.

Oxidized finish

If you have chosen the oxidized finish for Le BOL, some of the oxidization may stain water running down Le BOL and onto the surfaces below. For this reason, a grill mat is recommended to protect the deck surface from grease and staining from oxidization.

To speed up the oxidization process, mix a solution of 8oz hydrogen peroxide, 1 teaspoon salt, and 1oz white vinegar. Apply liberally with a spray bottle.

Black finish touchup & cleaning

If you have chosen the black finish for Le BOL, cans of touchup paint can be ordered with the part code DO-TCHUP-BLK. For cleaning, simply use a cloth damp with warm water.



LIMITED WARRANTY

10 Year Limited Warranty

Le BOL is warranted against defects in material and workmanship for a period of 10 years, subject to the following conditions:

During the first through fifth year Renaissance Fireplaces will repair or replace, at our option any parts which upon examination by an authorized Renaissance Fireplaces representative, are found to be defective. Renaissance Fireplaces shall not be responsible for any labor costs associated with this repair work.

During the sixth through tenth years Renaissance Fireplaces will provide replacement parts, if available, at 50% of the published retail price, except for the parts listed in the EXCLUSIONS portion of this warranty. Renaissance Fireplaces shall not be responsible for any labor costs associated with this repair work.

LIMITATIONS:

- The air injection liner is designed to be a sacrificial part and as such is warranted for one year only. Replacement parts are available from your Le BOL dealer at a reasonable cost.
- All items found to be defective will be replaced or repaired upon return of the defective part to an authorized Renaissance Fireplaces dealer. Renaissance Fireplaces will not be responsible for freight costs related to shipping replacement parts.
- Any Le BOL grill, or part thereof, that is replaced or serviced under this warranty, will be warranted for a period not exceeding the remaining term of the original warranty.
- This warranty is not transferable.
- This warranty does not apply to damage to the appliance while in transit.
- This warranty does not apply if the installation does not conform to the installation requirements in the owner's manual.

Renaissance Fireplaces is free of liability for any damages caused by the appliance, as well as material and labor charges incurred in the removal or re-installation of any Renaissance Fireplaces product under this warranty. Incidental or consequential damages are not covered by this warranty.

Renaissance Fireplaces
400 J-F Kennedy
St. Jerome, QC J7Y4B7
Phone 450 565 6336 • Fax 450 565 6519
Website www.renaissancefireplaces.com