



Lokkii[®]
natural fire brand

PERFECTION HALF BARREL

MODEL. 838H

ASSEMBLY INSTRUCTION PRODUCT GUIDE

Features

- All Weather Powder Coated Frame
- All Weather Powder Coated Fire Bowl
- Stainless Steel Frame Joints
- 3-Piece Porcelain Cooking Surface
- Adjustable Cooking Height
- Upper Cooking Rack
- 2 side tables with accessory hooks
- Stainless Steel Temperature Gauge
- Stainless Steel Handle
- 2 Stainless Steel Air Vents
- All Terrain Rubber Wheels
- Easy Assembly

Assembled Size

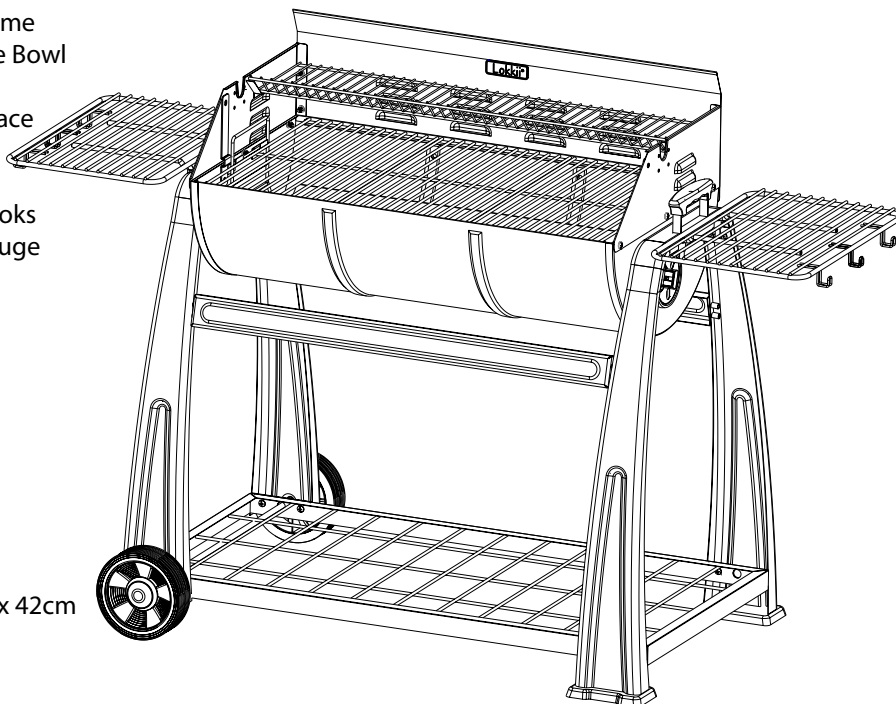
Width: 26.5" / 67cm

Height: 37" / 94cm

Length: 45.5" / 115cm

Cooking Height: 30.7" / 78cm

Cooking Surface: 29" x 16.5" / 54cm x 42cm



Safety Instructions

Non-observance of these safety instructions and precautions can lead to serious injury. Please read the following instructions before using your barbecue.

1. This barbecue may only be used outdoors, never indoors.
2. Before using the barbecue, position the BBQ on a flat surface, away from overhangs and trees out of the wind as much as possible.
3. Keep a secure distance of 1.5 meters from combustible materials.
4. Do not use fluids such as petrol or similar highly flammable spirits to light or re-light the barbecue or add to warm or hot charcoal !
5. The maximum amount of fuel for these BBQs is 8KG (17.6Lb)
 - Follow instructions on the fuel bag carefully.
 - Do not put the lid on the BBQ before the flame has died out.
 - "Do not cook before the fuel has a coating of ash".

Warning:

1. The Charcoal will be very hot, take suitable precautions.
2. Wear heat resistant oven mitts when grilling or adjusting the vent holes.
3. When extinguishing charcoal briquettes, place the lid on the bowl and close all air vents.
Do not use water.
4. Do not remove ashes until all charcoal briquettes are completely burned out and fully extinguished.
5. Remove ashes before grilling again. Insure the ashes are cold.
6. Always keep children and pets away from the barbecue.

Maintenance:

- Clean the grill with a cleaner suitable for porcelain surfaces. Clean the drop pan with soap and water.
- NEVER use steel brushes, aggressive detergents or sharp objects on porcelain surfaces!
- This will damage the surfaces.
- To extend the life of your barbecue ,use a suitable cover.
- Store the BBQ in a dry area.

"ATTENTION!

This barbecue will become very hot, do not move it during operation"

"Do not use indoors"

"CAUTION!

Do not use spirit, petrol or comparable fluids for lighting or re-lighting"

"WARNING! Keep children and pets away"



Preparing to use your grill

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavours to your first foods.

- Brush all interior surfaces including grills and grates with vegetable cooking oil.
- Build a small fire on the charcoal pan, being sure not to lay coals against the walls.
- Burn the charcoal for at least two hours. Your grill is now ready for use.

Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on the interior surfaces will aid in the protection of your grill. Exterior surfaces of the grill may need occasional touch up. We recommend the use of commercially available black high temperature spray paint. **NEVER PAINT THE INTERIOR OF THE GRILL!**

Please see information regarding Uncoated Cast Iron Grates below.

Cast Iron Inserts: (Sold Separately)

Before using a cast iron grate or other cast iron cooking tool, wash it thoroughly with a mild dishwashing liquid to remove the protective wax coating applied for shipping. Rinse with hot water and dry completely with a soft cloth or paper towel. **NEVER ALLOW TO DRAIN DRY OR WASH IN DISHWASHER.** Now season the grates to prevent rust and sticking.

Lighting

Regular Briquette's, Instant Light Briquettes or Lumpwood may use as a fuel source for grilling. When igniting regular briquettes or lump wood charcoal, do not use firelighters that have petroleum bases or the like as these will taint the food you eat.

Do not use a Chimney starter for instant light briquettes

Building Your Fire:

1. Form the charcoal briquettes or Lump wood into a pyramid on the charcoal grate.
The maximum amount of charcoal for this grill is 8KG (17.6LBS).
2. Solid Fire starters:
A: Place the fire starter in the base of the pyramid. Light the Firestartes in several locations to ensure an even burn.
3. Liquid or Gel Fire starters, coat the briquettes or lumpwood with the liquid or gel and light according to the manufacturer's instructions.
5. Never add charcoal lighter fluid or the like to hot or warm coals this can be extremely dangerous .
6. Once the fire has burned out the charcoal has turned grey, spread the charcoal out using a long Handled BBQ tool
7. You are ready to cook

****Always use caution when handling hot coals to prevent injury.***



Grill Maintenance

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

Porcelain Cooking Surface:

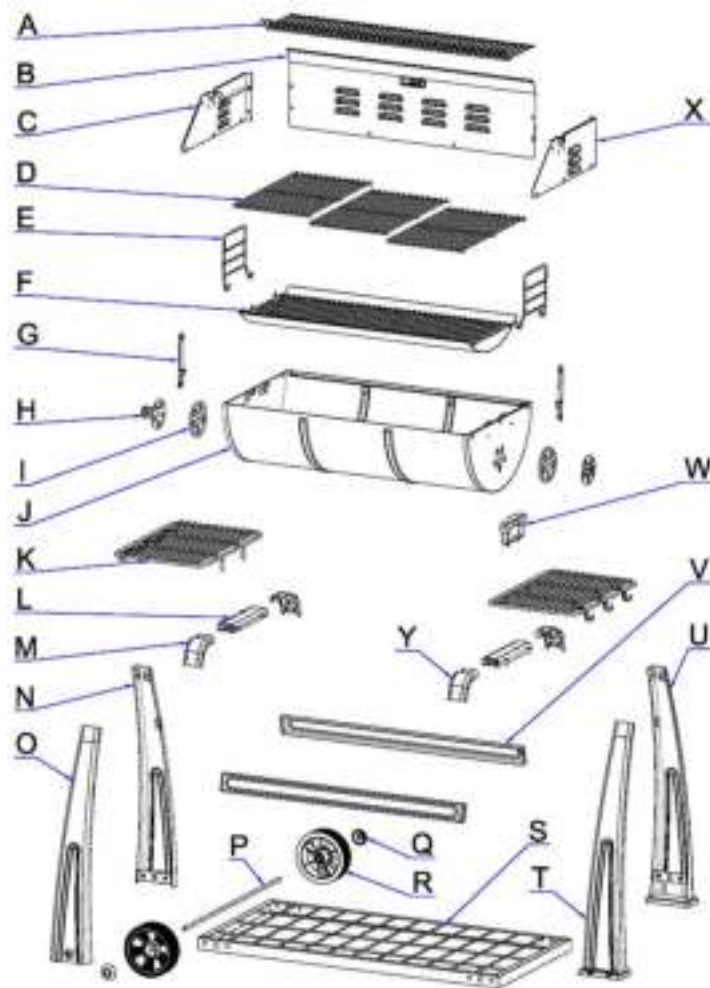
The cooking surface of your grill is porcelain. Do not use scrapers, sharp instruments or the like to clean the grilling surface, this will damage the porcelain. Once the grilling surface has cooled down the surface can be washed with mild detergent and water, be sure to thoroughly dry the surface once clean.

Rotisserie

Please follow the separate instruction for use of Electric Rotisserie.



Package Contents








PART	DESCRIPTION	QUANTITY
A	Warming Rack	1
B	Grill Back Panel	1
C	Grill Left Panel	1
D	Grill Racks	3
E	Charcoal Rack Lifter	2
F	Charcoal Rack	1
G	Side Support	2
H	Top Side Vent	2
I	Bottom Side Vent	2
J	Bottom Barrel	1
K	Side Rack	2
L	Upper Support Bar	2
M	Left Leg Joints	2

PART	DESCRIPTION	QUANTITY
N	Left Back Leg	1
O	Left Front Leg	1
P	Wheel Axle	1
Q	Wheel Hub	2
R	Wheel	2
S	Bottom Frame	1
T	Right Back Leg	1
U	Right Front Leg	1
V	Centre Frame Panel	2
W	Handle	1
X	Grill Right Panel	1
Y	Right Leg Joints	2



Hardware List

PART	NAME	PICTURE	Qty
AA	M6 Flange Nut		12 pcs
BB	M6 x 12 Bolt		44 pcs
CC	M6 x 20 Bolt		8 pcs
DD	M8 Lock Bolt		4 pcs
EE	Cotter Pin		2 pcs

Preparation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated Assembly Time: 30 minutes.

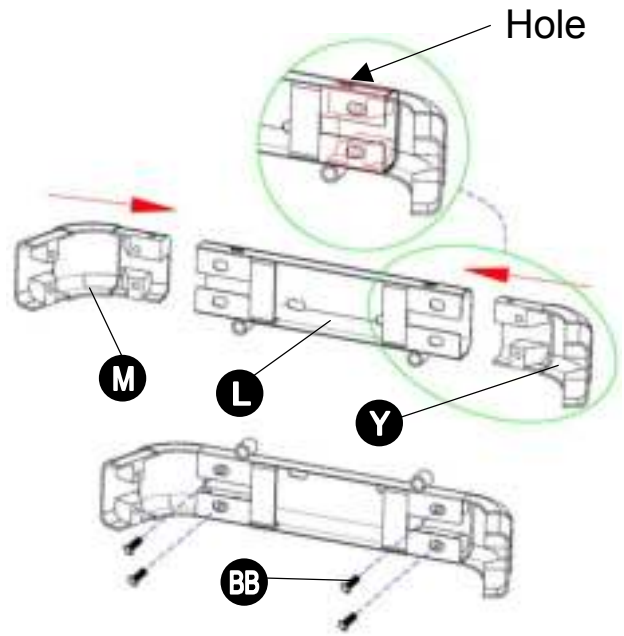
Tools Required for Assembly (not included): Philips Head Screwdriver and Adjustable Wrench.



Assembly Instructions

1

Pay attention on assembly the holes direction of L, Y and M.

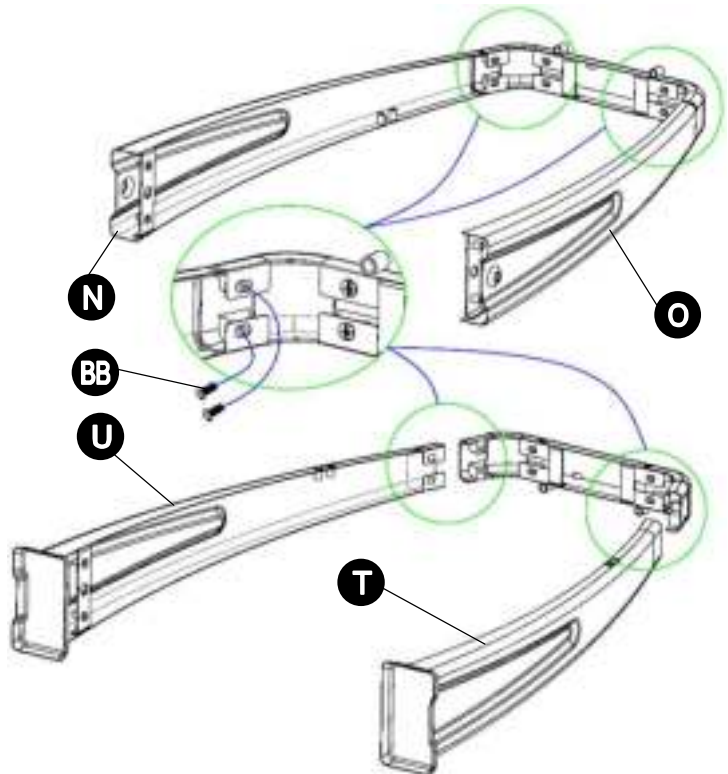


Hardware Used:

BB M6 x 12 Bolt  x8

2

Pay attention on assembly the side holes direction of the legs.



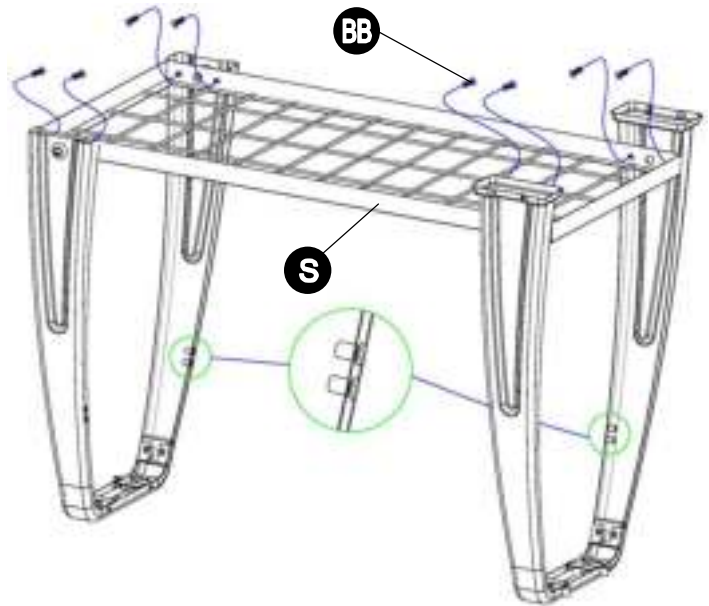
Hardware Used:

BB M6 x 12 Bolt  x8



3

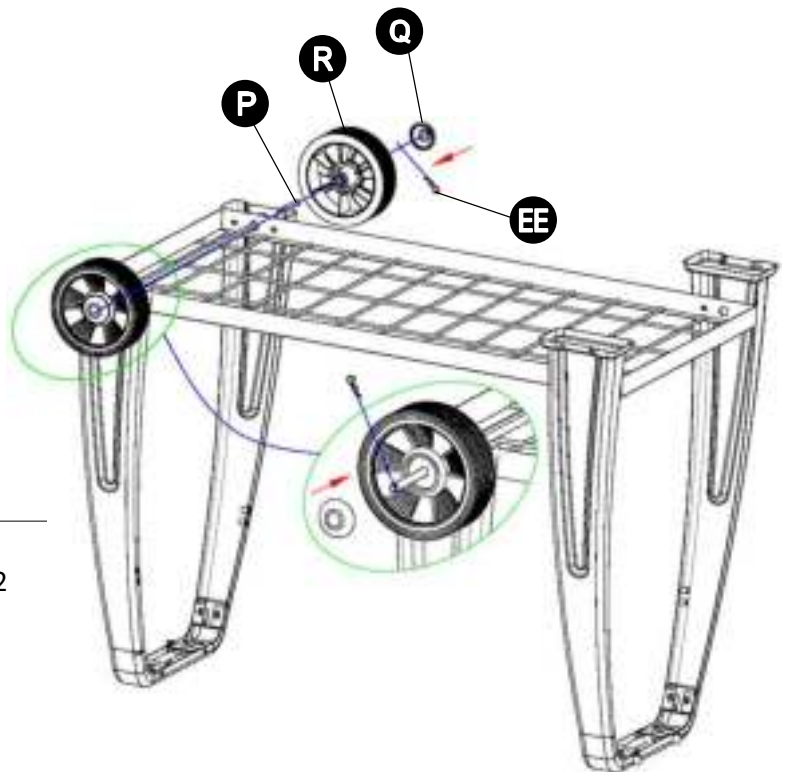
Pay attention on legs combination side holes are fit.



Hardware Used:

BB M6 x 12 Bolt  x8

4



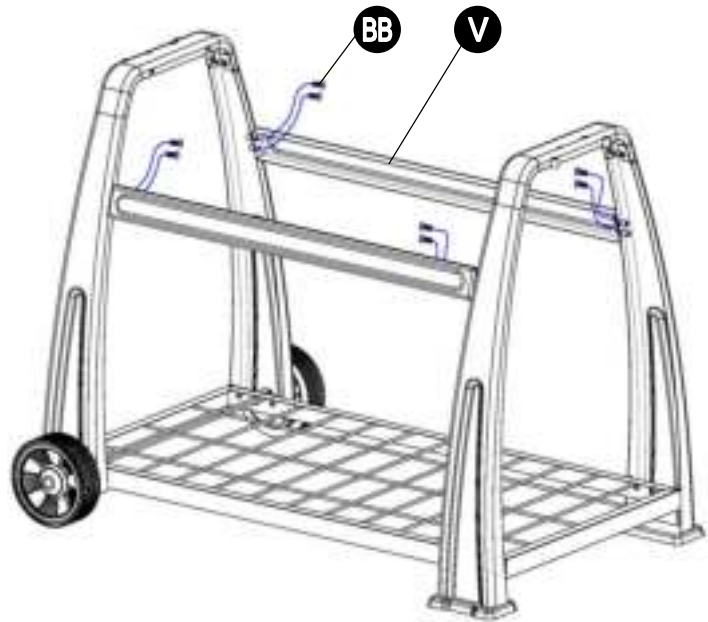
Hardware Used:

EE Cotter Pin  x2



5

Do not tighten the screws temporarily.

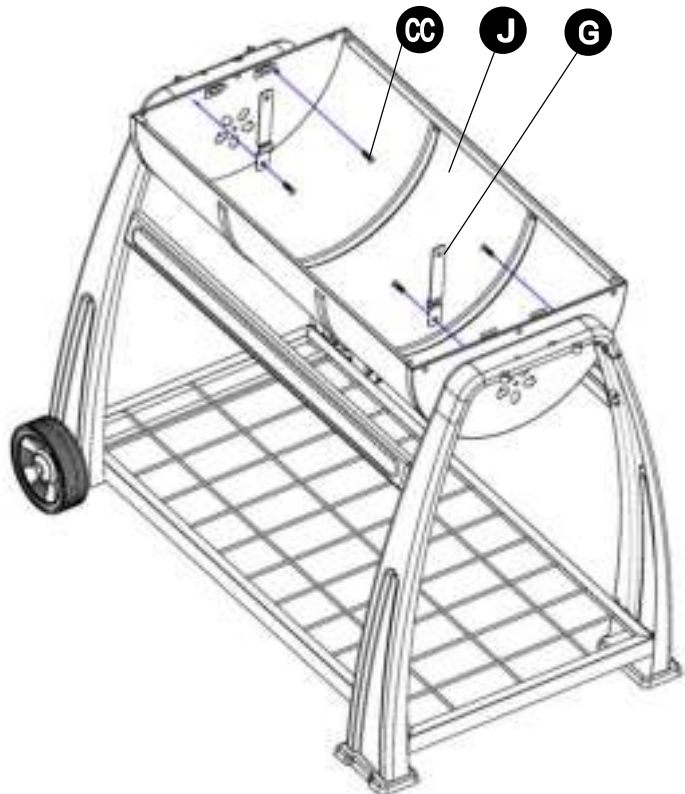


Hardware Used:

BB M6 x 12 Bolt  x8

6

Tighten the screws (Include previous step)



Hardware Used:

CC M6 x 20 Bolt  x4

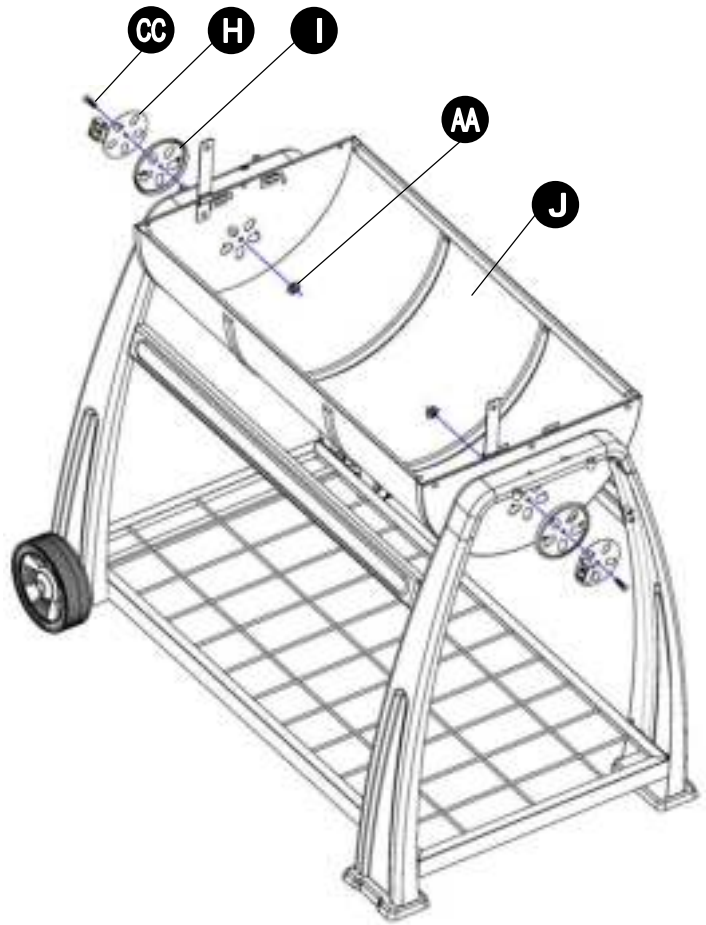


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Pay attention on assembly the holes direction of H, I and J.

Hardware Used:

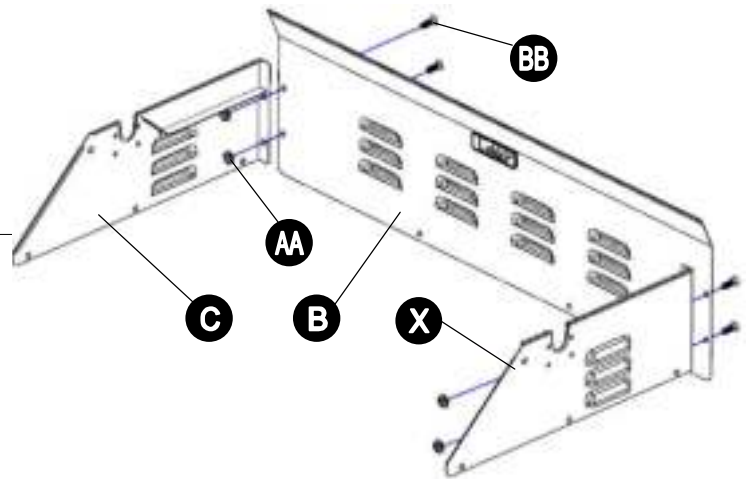
- AA** M6 Flange Nut  x2
- CC** M6 x 20 Bolt  x2



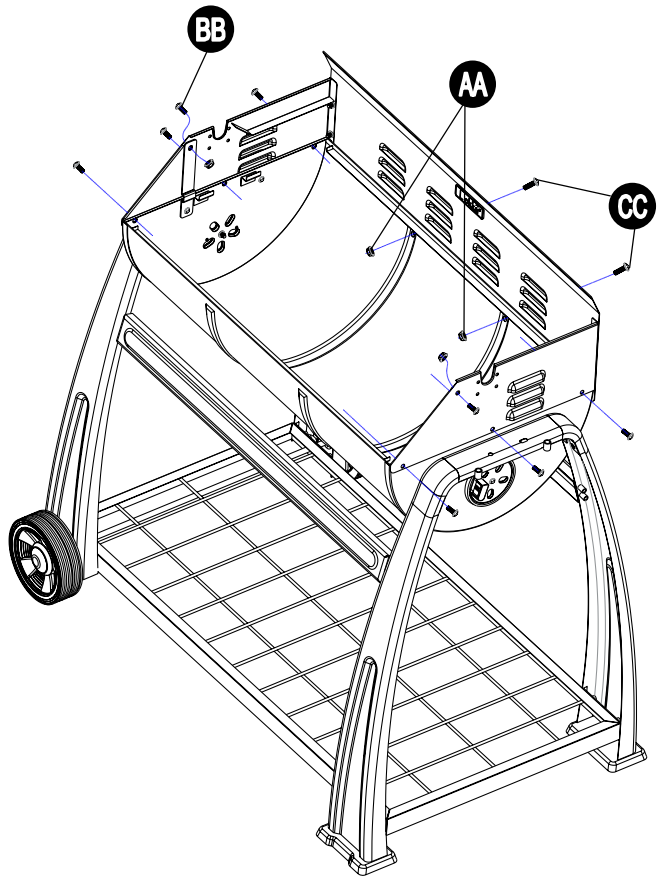
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Hardware Used:




- AA** M6 Flange Nut  x4
- BB** M6 x 12 Bolt  x4



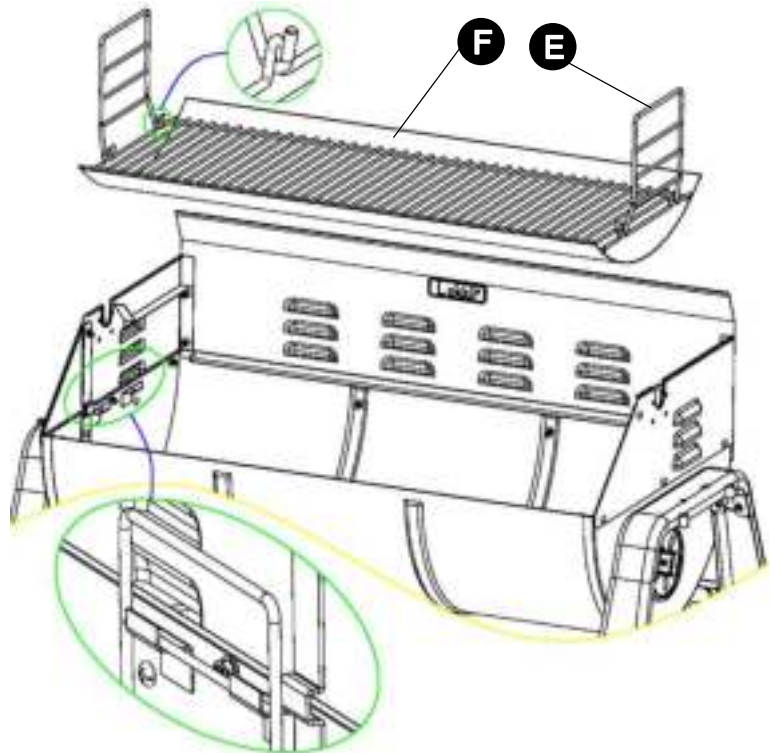
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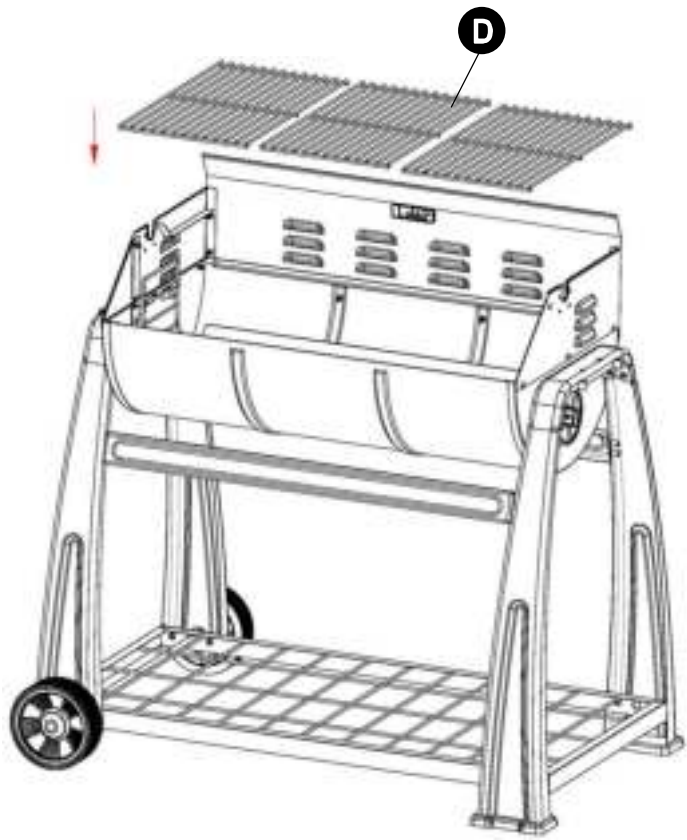
Hardware Used:

- AA** M6 Flange Nut  x4
- BB** M6 x 12 Bolt  x8
- CC** M6 x 20 Bolt  x2

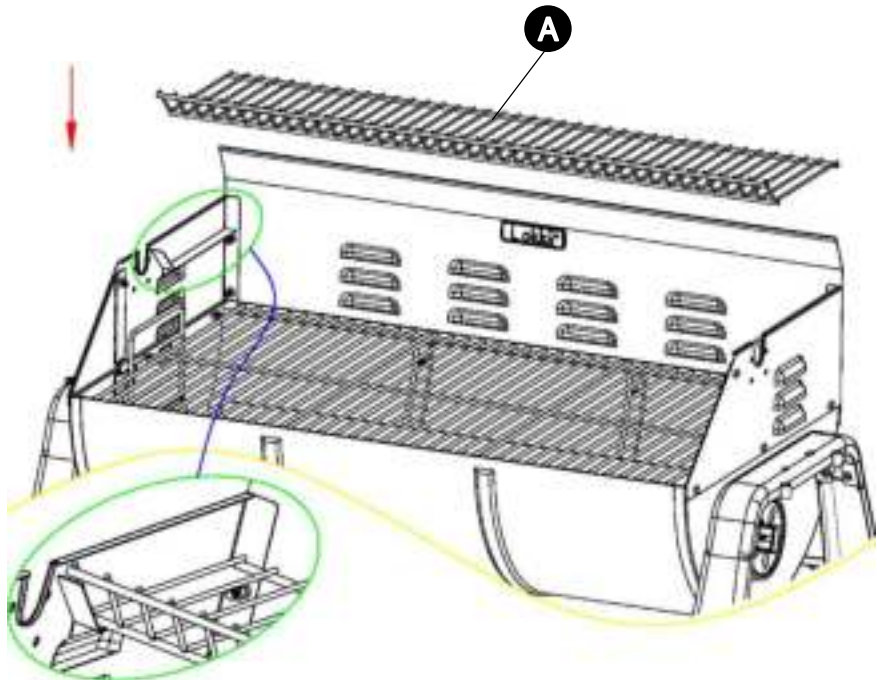
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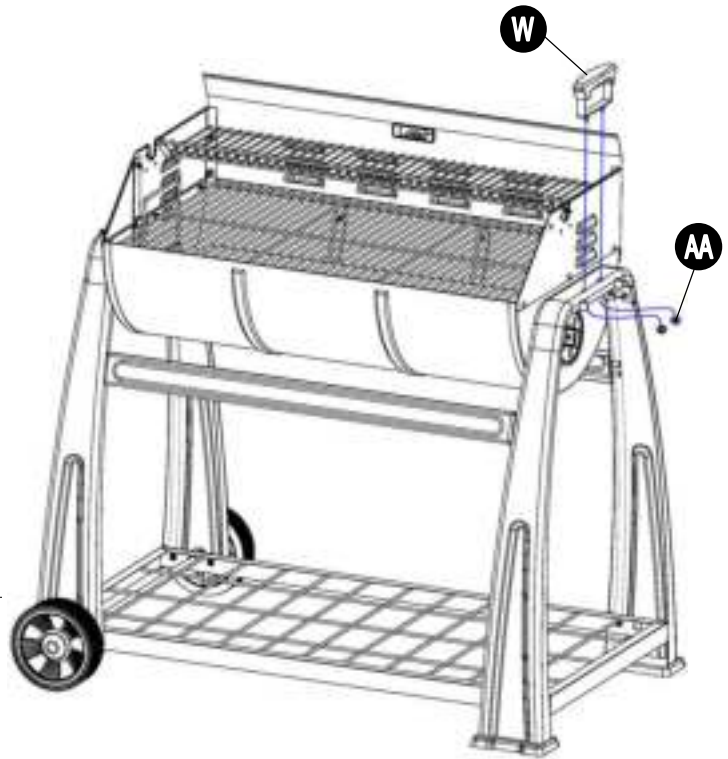
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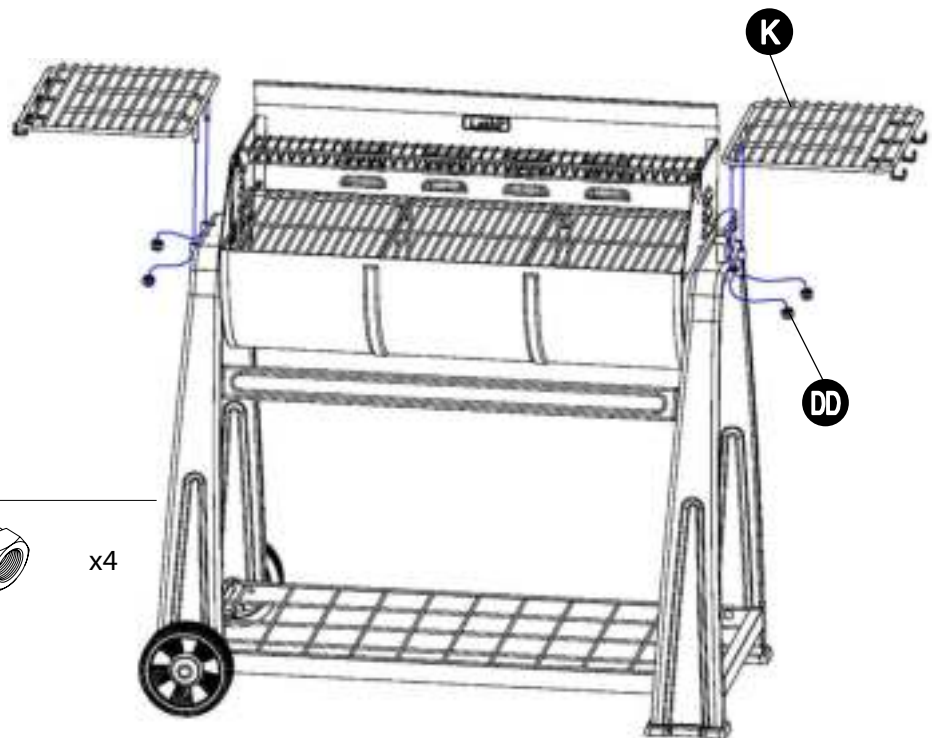
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Hardware Used:

AA M6 Flange Nut  x2

14



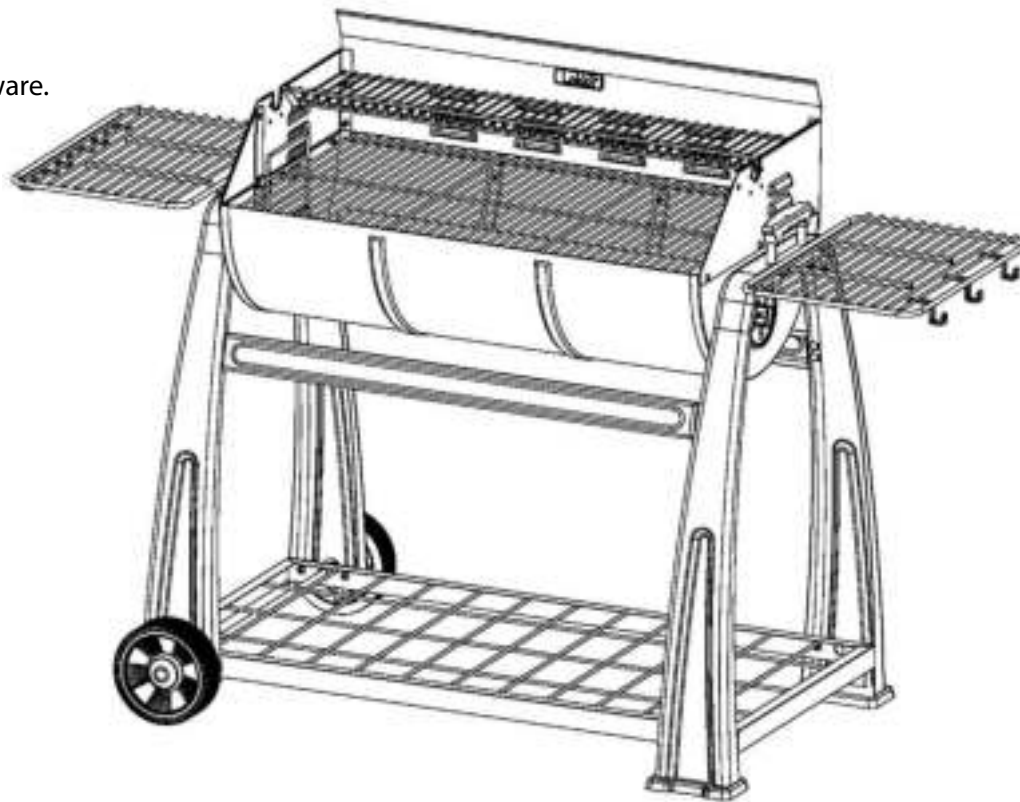
Hardware Used:

DD M8 Lock Nut  x4



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Tighten All Hardware.



Limited Warranty

PERFECTION HALF BARREL

M.838H

Date Purchased:

Retailer:

Serial Number:

*** To activate your warranty, register your products within 7 days of purchase. Go to www.lokkii.com to register your BBQ.**

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchased*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

***Note: A dated sales receipt WILL be required for warranty.**

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the EU, UK, Australia, New Zealand and Scandinavia only and is only available to the original owner of the product and is not transferable.

Manufacturer requires proof of your date of purchase. Therefore keep your sales slip or invoice.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosion or discoloration by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of surfaces.

RUST is not considered a manufacturing or materials defect.

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

Scope of Coverage:

All Parts

180 Days from Purchase

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty or replacement parts.
2. Repairs when your product is used for other than normal, single-family household or residential use.
This warranty does not cover commercial use of this unit.
3. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance or use of products not approved by the manufacturer.
4. Any food loss due to product failures or operating difficulties.
5. Repairs to parts resulting from unauthorized modifications made to the product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts no longer being available, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER

IT MAY APPEAR IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY.

ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY COUNTRY, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated within this warranty.

Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

If you wish to obtain information or Warranty Issues

Contact:

perfection@lokkii.com

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns must be clearly marked on the outside of the package with Return Authorization number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

