



# PERFECTION TROLLEY

MODEL. 828T

# ASSEMBLY INSTRUCTION PRODUCT GUIDE

## Features

- All Weather Powder Coated Frame
- Porcelain Coated lid, Porcelain Coated Bowl
- Stainless Steel Frame Joints
- Porcelain Lid & Fire Bowl
- Porcelain Cooking Surface
- Hinged Cooking Lid
- Upper Rack
- 2 side tables with accessory hooks
- Stainless Steel Temperature Gauge
- Stainless Steel Air Vent
- Lift out Grill Centre with Removable Handle
- One Click™ Air Control Ash Pan
- All Terrain Rubber Wheels
- Easy Assembly

## Assembled Size

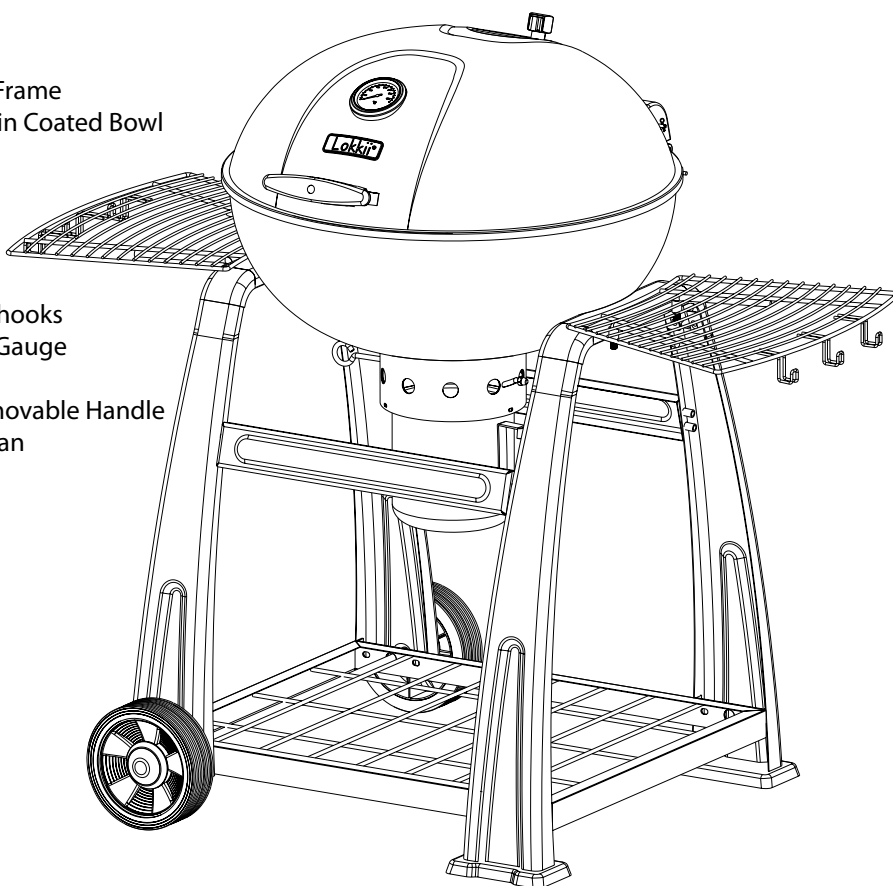
Width: 26.5" / 67cm

Height: 37" / 94cm

Length: 45.5" / 115cm

Cooking Height: 30.7" / 78cm

Cooking Bowl Width: 22" / 56cm



# Safety Instructions

Non-observance of these safety instructions and precautions can lead to serious injury and void of warranty.

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. Do not leave hot grill or hot coals and ashes unattended.
6. The maximum amount of fuel for these BBQs is 3.6KG (8Lb)
  - 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. Do not light and operate grill without the ash pan in place.
3. Wear heat resistant oven mitts when grilling or adjusting the vent holes.
4. When extinguishing charcoal briquettes, place the lid on the bowl and close all air vents.  
Do not use water.
5. Do not remove ashes until all charcoal briquettes are completely burned out and fully extinguished.
6. Remove ashes before grilling again. Insure the ashes are cold.
7. 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 surface !
- 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 followed.

- Clean all interior surfaces including grills and grates with mild soap and water, and dry the surfaces.
- Build a small fire on the charcoal pan.
- Once the charcoal has turned grey, close lid, position all vents to fully open.
- Allow the charcoal to burn for at least two hours.

NEVER PAINT THE INTERIOR OF THE GRILL! Your grill is porcelain coated and if cared for correctly, will give you many years of use.

NOTE:

- The grate is coated with porcelain, which is a fragile coating. Handle with care to avoid damage. Do not cool the grate in cold water while it is still hot or the coating may crack. Let grate cool on it's own.
- Some parts of the grill have been pre-oiled at the factory. Please burn off the oil before cooking.

*Please see information regarding Uncoated Cast Iron Inserts below.*

### **Cast Iron Inserts: (Sold Separately)**

Before using a cast iron grate or other cast iron cooking inserts, wash it thoroughly with a mild soap and water. 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 with vegetable cooking oil 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 3.6KG (8LBS).
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.
4. ***Always light the fire with the grill lid open.***  
Leave lid open until briquettes are fully lit.  
Caution: Failure to leave the lid open could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.



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.***

## Grilling

- Allow enough time for properly building the fire and getting the grill up to desired temperature before attempting to cook.
- Rising heat will move up and out of the grill pulling in cooler air behind it which provides oxygen for the fire. Your grill has air vents that control airflow which lets you fine tune the temperature. After the fire is established and the grill reaches the desired cooking temperature, the air vents can be left completely open, providing maximum airflow for a higher temperature or closed as needed to decrease airflow for a lower temperature.
- If your BBQ is too hot, spread the coals out a bit more, this makes the fire less intense.
- Partially closing the grill vents reduces the amount of oxygen that feeds the fire.
- When adding briquettes, allow the coals to ash over before cooking.
- **Direct Grilling**, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for quick-cooking items such as hamburgers, steaks and most seafood.
- **Indirect Grilling**, this method is for long, slow cooking in a covered grill.
- Indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals. The coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. Leave an empty space next to the coals or between them. Place a drip pan in the centre of the grilling rack, fill this with water, wine or beer, this will enhance the flavour of the food and stop the food from drying out. Indirect grilling takes longer to cook your food .

## Grill Maintenance

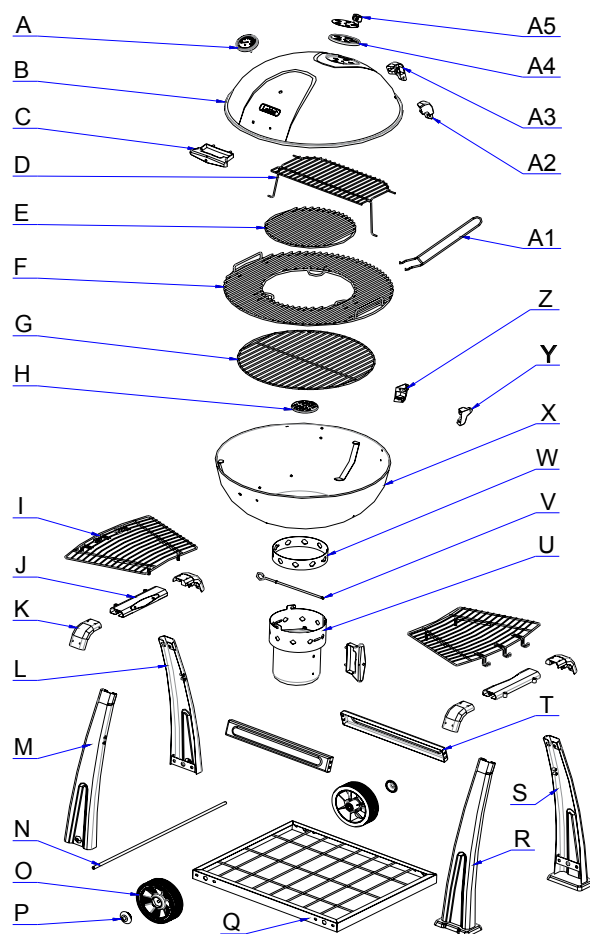
Make sure coals are completely extinguished and cold before cleaning inside of the grill. Clean out all remaining ashes, Ashes collect moisture, which can lead to decay of your grill. Wipe out the inside of the grill with a damp cloth or paper towels. It is advisable to cover your BBQ to protect it from the elements.

### **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.



# Package Contents




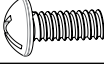




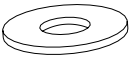



PART	DESCRIPTION	QUANTITY
A	Temperature Gauge	1
B	Lid	1
C	Handle	2
D	Warming Rack	1
E	Centre Grill	1
F	Main Grill	1
G	Charcoal Rack	1
H	Insert Vent	1
I	Side Rack	2
J	Upper Support Bar	2
K	Left Leg Joints	4
L	Left Back Leg	1
M	Left Front Leg	1
N	Wheel Axle	1
O	Wheel	2
P	Wheel Hub	2

Q	Bottom Frame	1
R	Right Front Leg	1
S	Right Back Leg	1
T	Centre Frame Panel	2
U	Ash Pan	1
V		
W		
X	Bottom Bowl	1
Y	Right Hinge Bowl	1
Z	Left Hinge Bowl	1
A1	Grill Lifter	1
A2	Right Hinge Lid	1
A3	Left Hinge Lid	1
A4	Top Upper Vent	1
A5	Bottom Upper Vent	1



## Hardware List

PART	NAME	PICTURE	Qty
AA	M6 Flange Nut		5 pcs
BB	M6 x 12 Bolt	 	44 pcs
CC	M6 x 20 Bolt	 	1 pc
DD	M6 Nut		1 pc
EE	Cotter Pin		6 pcs
FF	Hinge Pin		2 pcs
GG	Flat Washer		15 pcs
HH	M8 Lock Bolt		4 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.

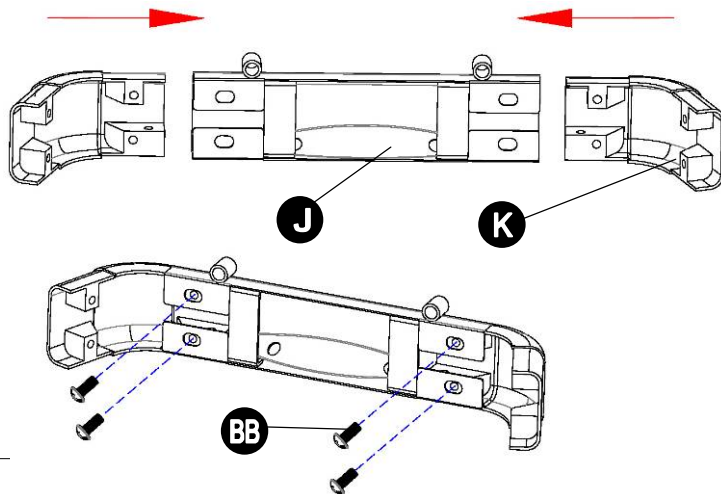
**Estimated Assembly Time:** 30 minutes.

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



# Assembly Instructions

1

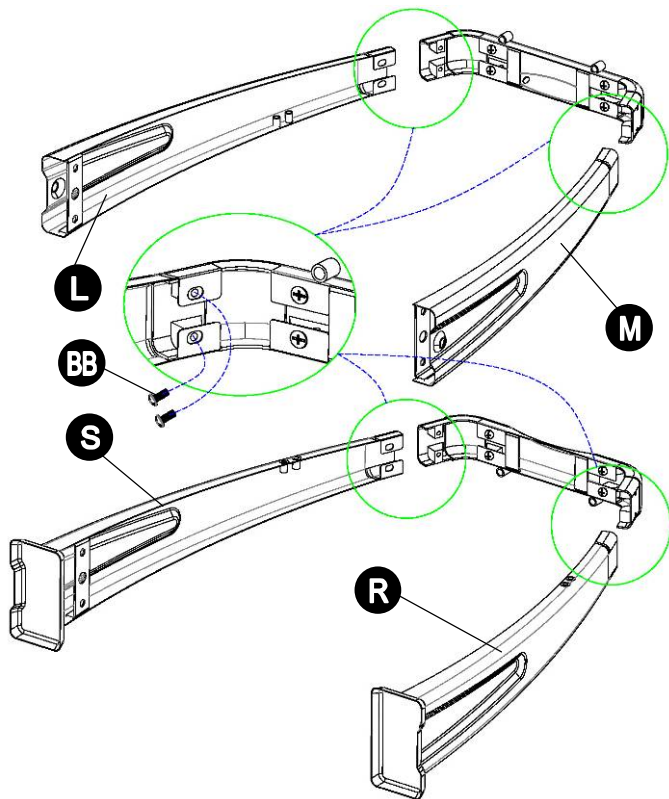


## Hardware Used:

**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

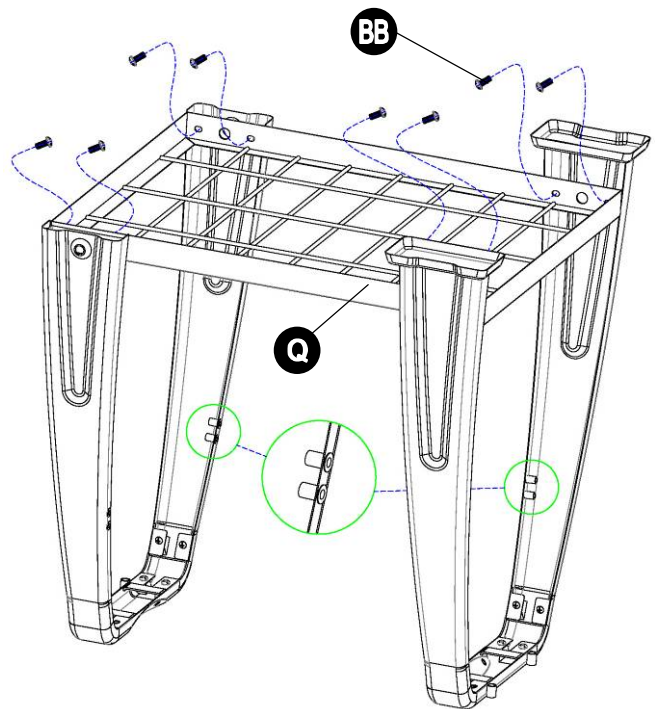


# 3

Pay attention on legs combination side holes are fit.

## Hardware Used:

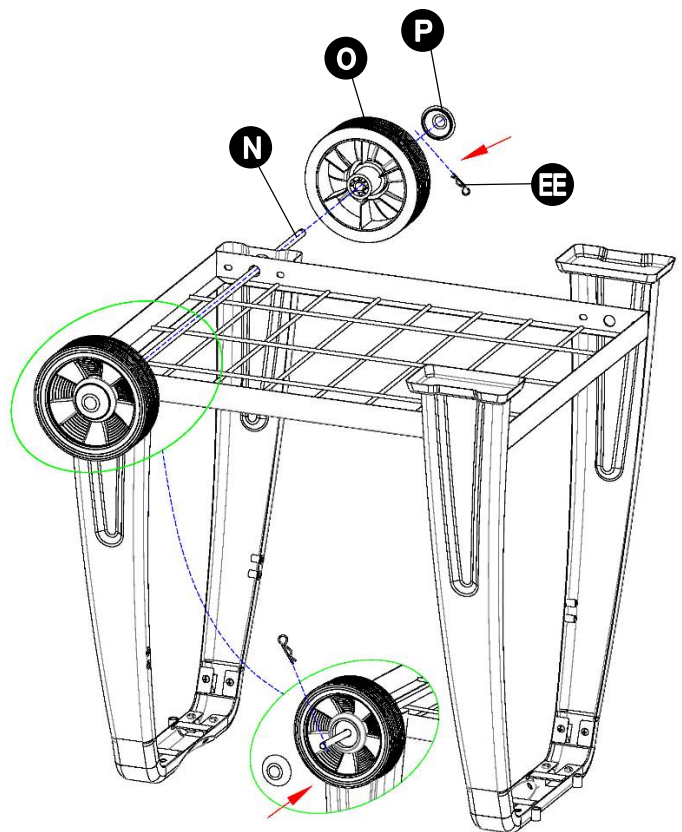
**BB** M6 x 12 Bolt  x8



# 4

## Hardware Used:

**EE** Cotter Pin  x2



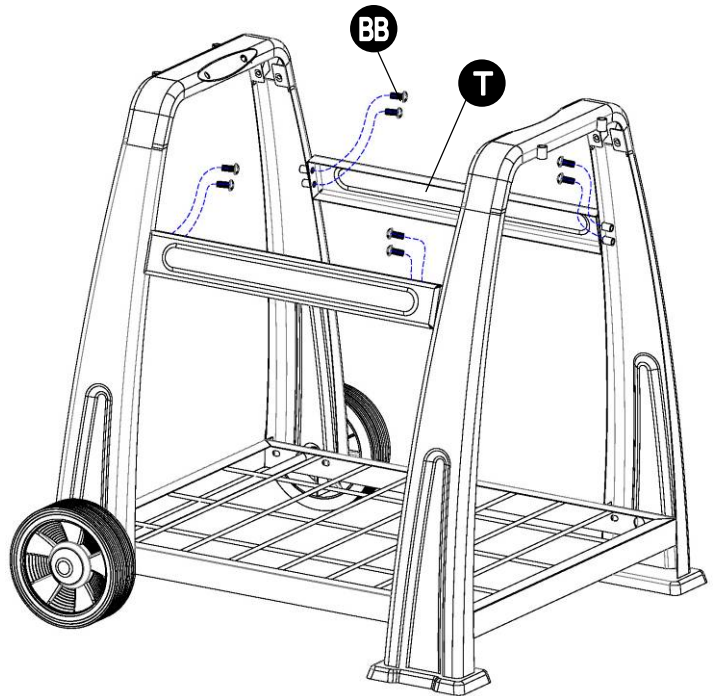


5

Do not tighten the screws temporarily.


### Hardware Used:

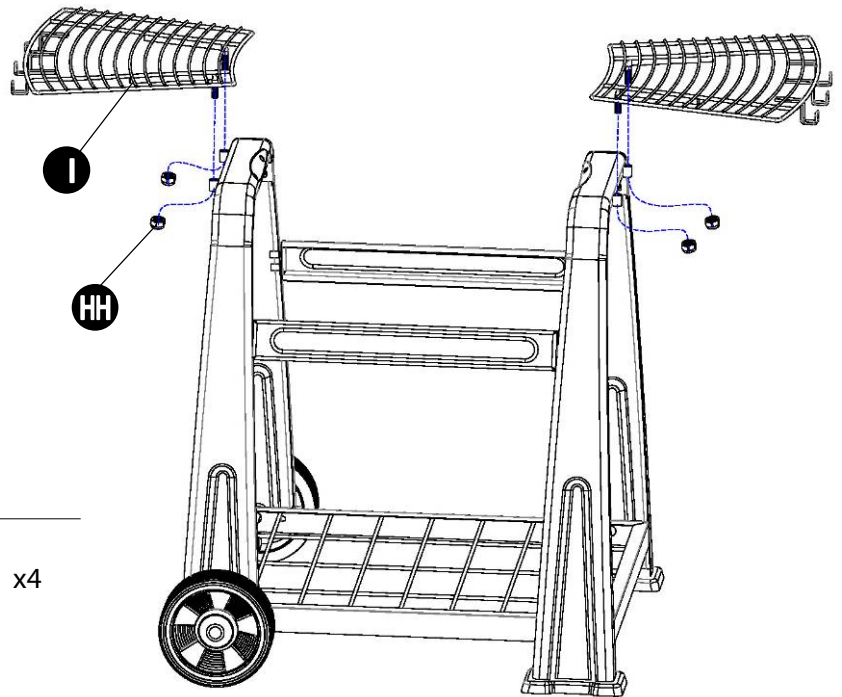
**BB** M6 x 12 Bolt  x8



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

### Hardware Used:

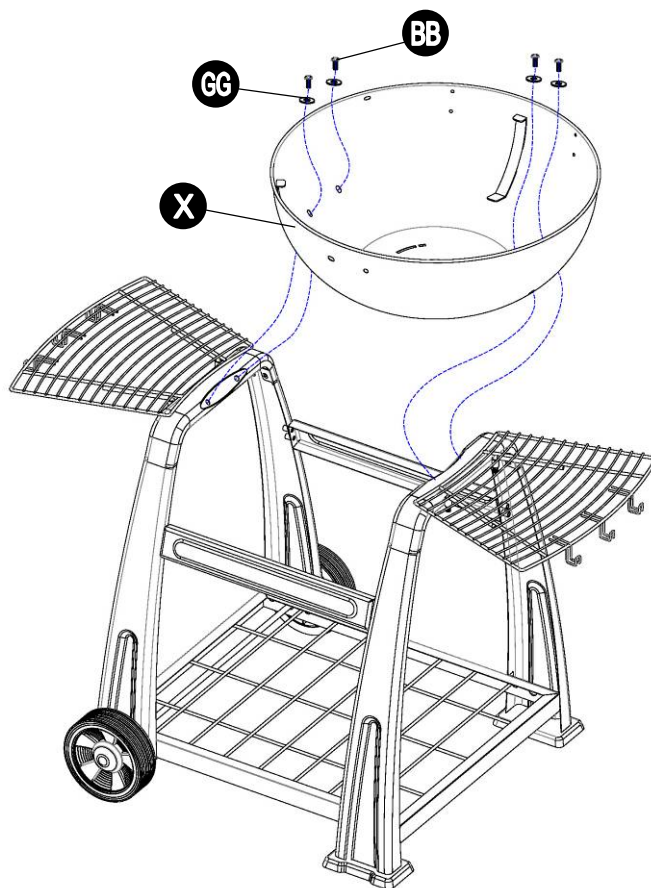
**HH** M8 Lock Nut  x4



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

### Hardware Used:

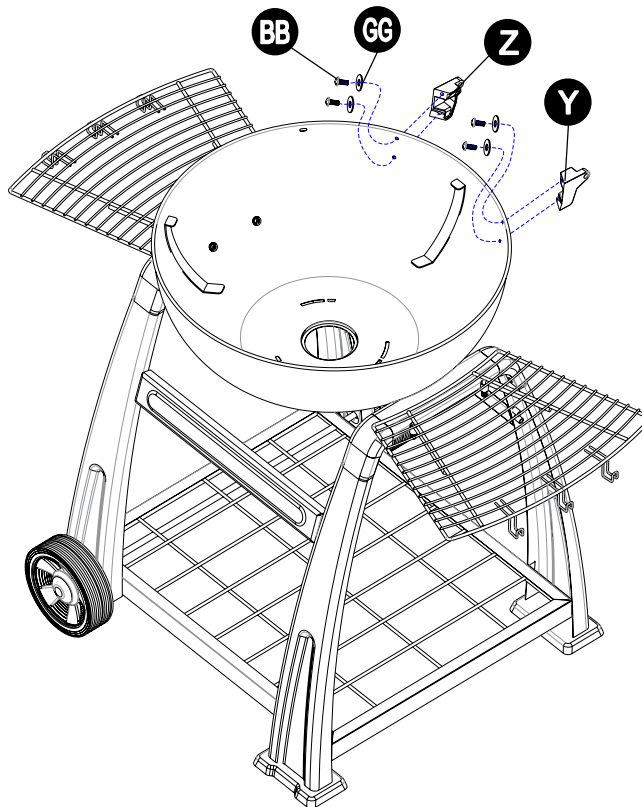
- |           |              |   |    |
|-----------|--------------|---|----|
| <b>BB</b> | M6 x 12 Bolt |  | x4 |
| <b>GG</b> | Flat Washer  |  | x4 |



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### Hardware Used:

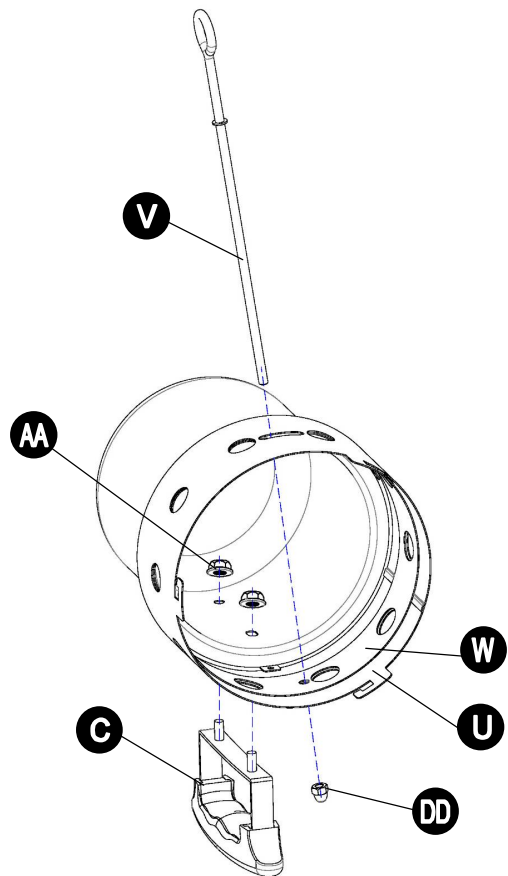
- |           |              |   |    |
|-----------|--------------|---|----|
| <b>BB</b> | M6 x 12 Bolt |  | x4 |
| <b>GG</b> | Flat Washer  |  | x6 |



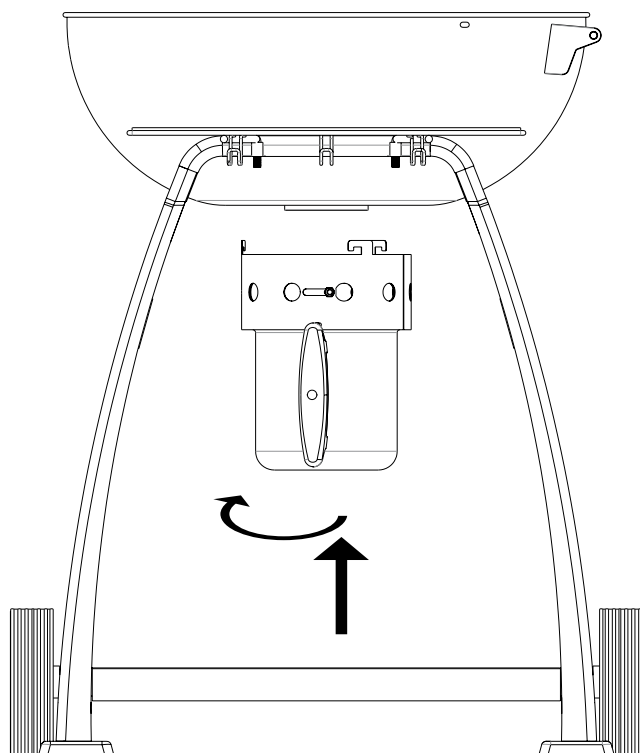
9

### Hardware Used:

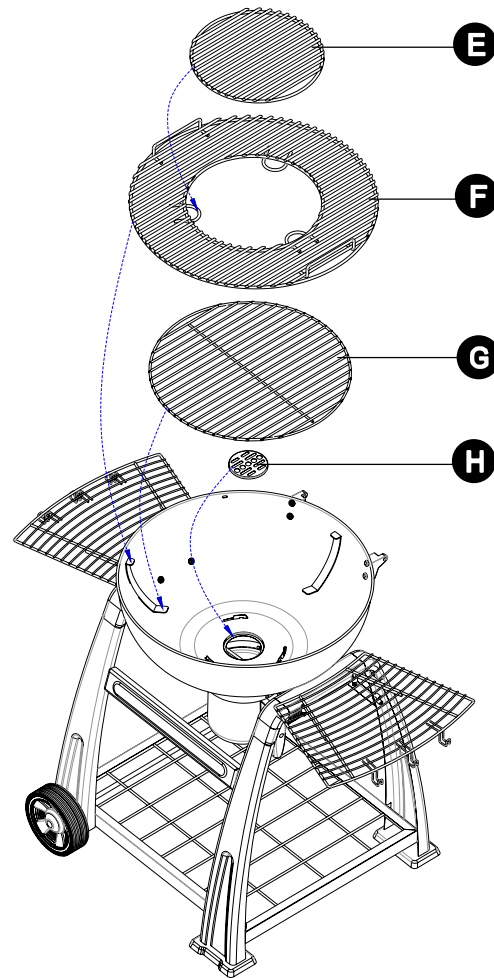
- |           |               |   |    |
|-----------|---------------|---|----|
| <b>AA</b> | M6 Flange Nut |  | x2 |
| <b>DD</b> | M6 Nut        |  | x1 |



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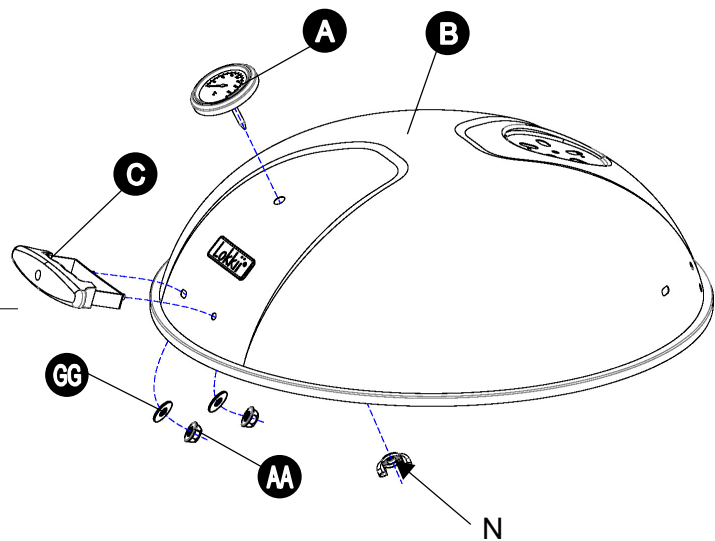


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### Hardware Used:





AA M6 Flange Nut x2

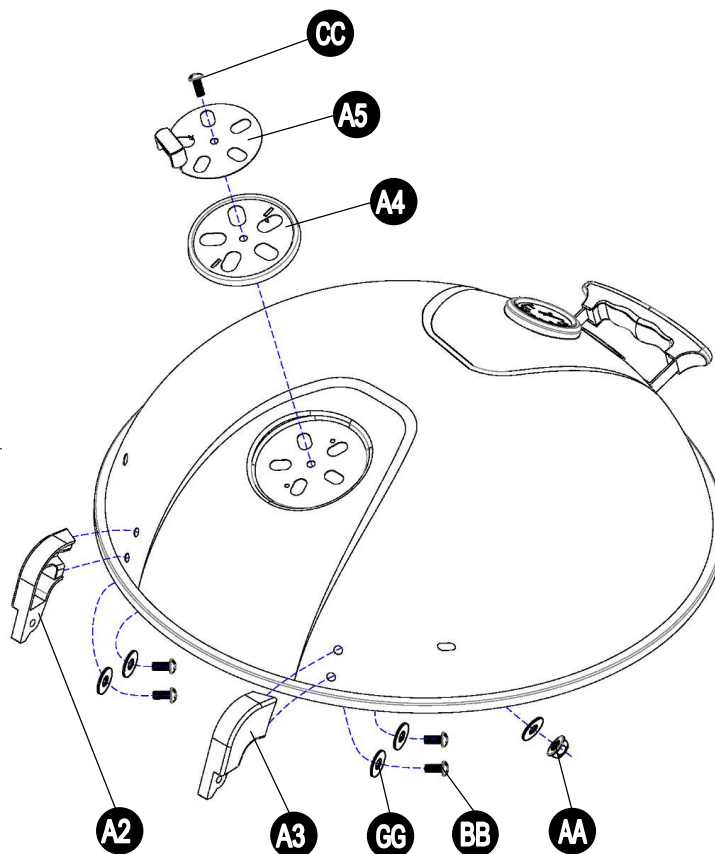
GG Flat Washer x2



# 13



## Hardware Used:

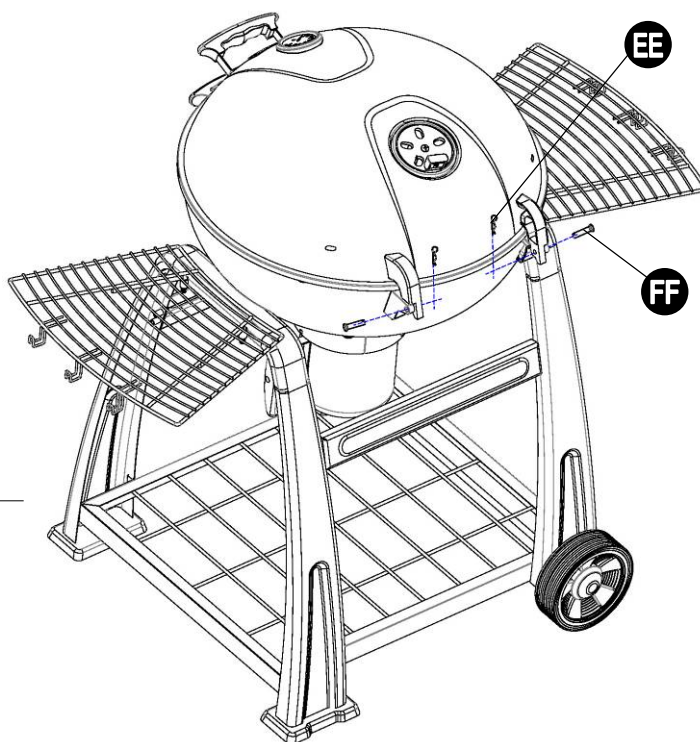
- |           |               |   |    |
|-----------|---------------|---|----|
| <b>AA</b> | M6 Flange Nut |  | x1 |
| <b>BB</b> | M6 x 12 Bolt  |  | x4 |
| <b>CC</b> | M6 x 20 Bolt  |  | x1 |
| <b>GG</b> | Flat Washer   |  | x5 |



# 14

## Hardware Used:

- |           |            |   |    |
|-----------|------------|---|----|
| <b>EE</b> | Cotter Pin |  | x2 |
| <b>FF</b> | Hinge Pin  |  | x2 |



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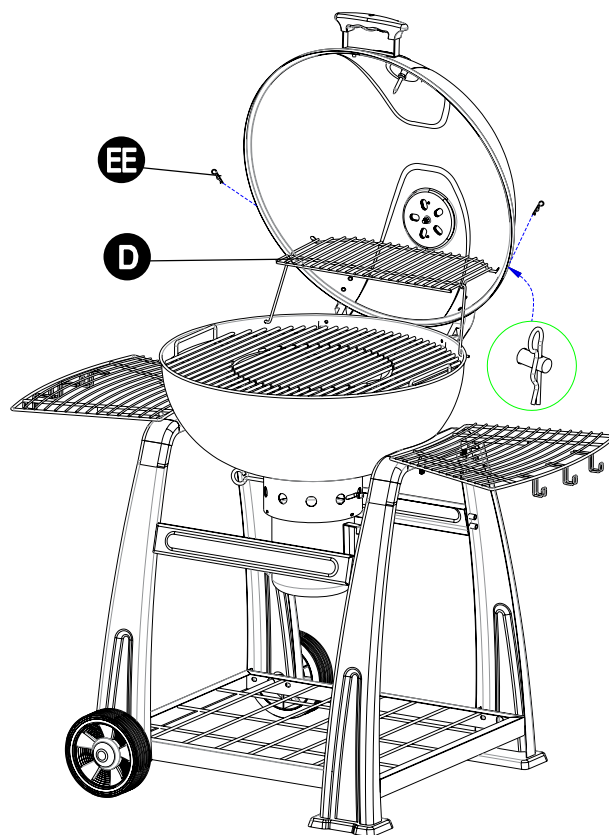
### Hardware Used:

EE

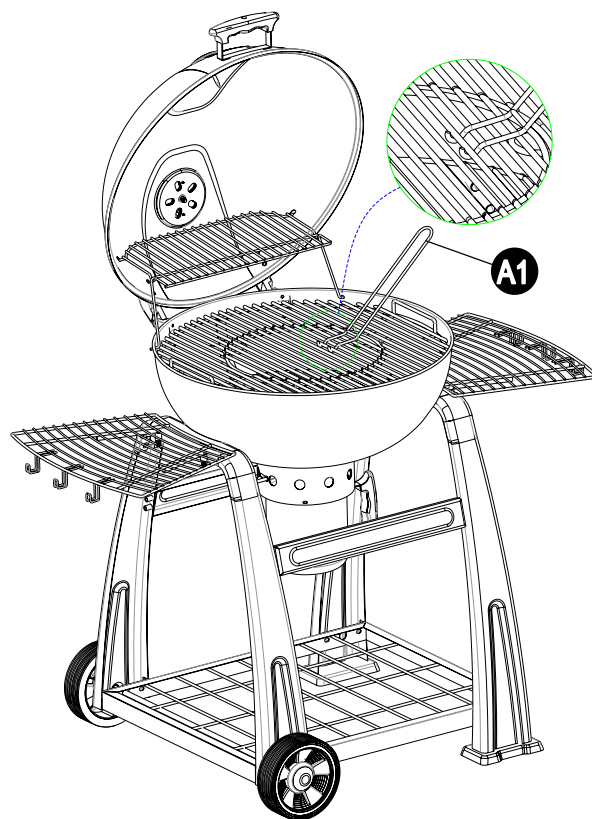
Cotter Pin



x2

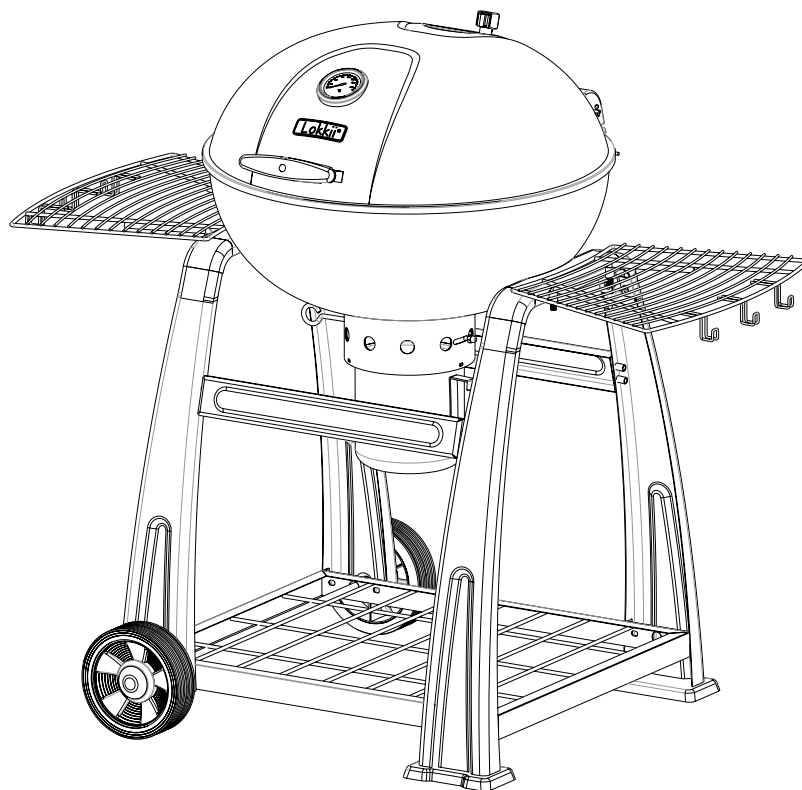


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17

Tighten All Hardware.





# Warranty

## PERFECTION TROLLEY

M.828T



5 Years Limited Warranty

Date Purchased:

Retailer:

Serial Number:

**\*To activate your warranty, register your products within 7 days of purchase.  
Go to [www.lokkii.com](http://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, corrosions or discolouration by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discolouration 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.**

### This Limited Warranty Covers:-

- |  |         |
|--|---------|
| 1. Bowl and Lid against Burn through                 | 5 Years |
| 2. Frame   | 2 Years |
| 3. Cooking Grates – Porcelain - Against Burn through | 2 Years |
| 4. Charcoal Grate – Steel - Against Burn through     | 2 Years |
| 5. Ash Pan - Steel - Against Burn through            | 2 Years |
| 6. All other Parts                                   | 2 Years |

### ITEMS MANUFACTURER WILL NOT PAY FOR:

- Shipping cost, standard or expedited, for warranty or replacement parts.
- 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.**
- 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.
- Any food loss due to product failures or operating difficulties.
- 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](mailto: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.

