

ZOKOP 713838001858

Premium Charcoal Grill User Manual

Brand: ZOKOP | Model: 713838001858

1. INTRODUCTION

Thank you for choosing the ZOKOP 18-Inch Premium Charcoal Grill. This grill is designed for convenient and enjoyable outdoor cooking experiences. Its spherical design and compact footprint make it easy to transport and use in various settings, from patios to picnics. Constructed from high-quality galvanized steel, it offers durability, high-temperature resistance, and rust prevention.

Key Features:

- Durable galvanized steel construction.
- 18-inch diameter cooking area.
- Efficient ash collection system for easy cleaning.
- Adjustable air vents for precise heat control.
- Porcelain-enameled bowl and lid for heat retention.

2. IMPORTANT SAFETY WARNINGS

Please read and understand all safety warnings before operating this grill. Failure to follow these instructions can result in fire, injury, or property damage.

- **Do not move the barbecue grill while it is being heated or in use.** Allow the grill to cool completely before attempting to move it.
- This product is **not intended for use by children alone**. Be extremely cautious when using this product near children. Keep children and pets away from the grill during operation and while it is cooling.
- Use the grill outdoors only, in a well-ventilated area. Never use indoors or in enclosed spaces.
- Place the grill on a stable, level, non-combustible surface. Keep clear of combustible materials such as

wood decks, dry leaves, or vinyl siding.

- Always have a fire extinguisher or water source readily available when grilling.
- Do not use gasoline, kerosene, or alcohol for lighting charcoal. Use only charcoal starter fluid or approved fire starters.
- Wear protective gloves when handling hot components.

3. PACKAGE CONTENTS

Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble or use the grill. Contact customer support for assistance.

- 1 x 18-Inch Charcoal Grill (components)
- 1 x User Manual (this document)

4. ASSEMBLY AND SETUP

Assembly is required for this charcoal grill. Please follow the steps below carefully. It is recommended to have a second person assist with assembly.

4.1 Unpacking and Part Identification

Carefully remove all components from the packaging. Note that two of the four legs are typically placed under the cardboard at the bottom of the box for secure shipping.



Two of the four legs are placed under the cardboard at the bottom of the box.



Figure 4.1: Grill dimensions and important note about leg storage within packaging. The grill stands approximately 28 inches tall with a 17.5-inch diameter bowl.



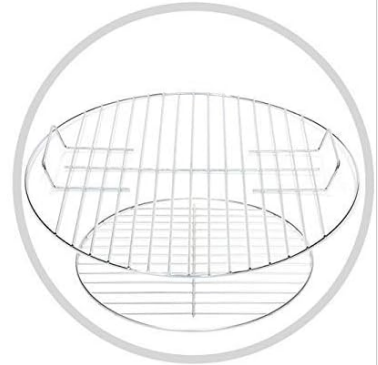
Handles



Adjustable Ventilation



Ash Catcher



Removable Grates



Wheels



Carbide Holes

Figure 4.2: Overview of key grill components: Handles, Ash Catcher, Adjustable Ventilation, Removable Grates, Wheels, and Carbide Holes for ash. Familiarize yourself with these parts before assembly.

4.2 Assembly Steps (General Guidance)

1. **Attach Legs:** Securely attach the three main legs to the grill bowl using the provided hardware. Ensure they are firmly tightened.
2. **Install Wheels:** Attach the two wheels to the designated leg. Ensure they spin freely.
3. **Assemble Bottom Rack:** Connect the wire bottom rack to the legs, providing stability and a storage area.
4. **Install Ash Catcher:** Position the ash catcher plate beneath the grill bowl. This collects ash for easy disposal.
5. **Place Grates:** Insert the charcoal grate into the bottom of the bowl, followed by the cooking grate.
6. **Attach Lid Handle:** Secure the handle to the grill lid.

Perfect Charcoal Grill for Outdoor Grilling



1
Plated Steel Cooking Grate



2
Charcoal Grate Withstanding High Temperature



3
Air Vent for Heat Control



4
Porcelain-enameled Bowl & Lid for Heat Retention

Figure 4.3: Key features for assembly and operation: (1) Plated Steel Cooking Grate, (2) Charcoal Grate Withstanding High Temperature, (3) Air Vent for Heat Control, and (4) Porcelain-enameled Bowl & Lid for Heat Retention.

5. OPERATING INSTRUCTIONS

5.1 Preparing for Grilling

1. **Choose Location:** Select a safe, level, outdoor location away from flammable materials.
2. **Add Charcoal:** Place charcoal briquettes or lump charcoal onto the charcoal grate. Arrange them in a pyramid shape for easier lighting.
3. **Light Charcoal:** Use an approved charcoal starter fluid or chimney starter. Allow charcoal to ash over (turn gray) before spreading evenly.

5.2 Grilling Process

1. **Place Food:** Once charcoal is ready, place the cooking grate over the charcoal and arrange your food.

2. **Heat Control:** Use the adjustable air vents on the lid and bowl to control the temperature. Opening the vents increases airflow and heat; closing them reduces airflow and heat.
3. **Lid Usage:** The lid helps retain heat and smoke for even cooking. The inside lid hanger hook allows you to hang the lid on the side of the bowl while checking food.



The inside lid hanger hook under the lid could be hung on one bowl handle

Figure 5.1: The inside lid hanger hook under the lid can be conveniently hung on one of the bowl handles, keeping the lid off the ground.



Figure 5.2: The ZOKOP charcoal grill in action, demonstrating its use for cooking various foods like burgers and hot dogs.



Figure 5.3: The ZOKOP charcoal grill is perfect for outdoor gatherings, providing a focal point for cooking and socializing.

6. MAINTENANCE AND CARE

6.1 Ash Disposal

After the grill has completely cooled, turn the ash leak at the base of the bowl to sweep cooled ashes into the ash collection tray. Remove the ash collection tray and dispose of ashes safely.

6.2 Cleaning

- **Cooking Grate:** Once cooled, scrape off any food residue with a grill brush. For stubborn residue, wash with warm, soapy water and rinse thoroughly.
- **Grill Bowl and Lid:** Wipe down the interior and exterior surfaces with a damp cloth. For tougher stains, use a mild detergent. Avoid abrasive cleaners that could damage the enamel finish.

- **Ash Catcher:** Empty and wipe clean after each use.

6.3 Storage

Store the grill in a dry, covered area when not in use to protect it from the elements and prolong its lifespan. If storing outdoors, consider using a grill cover.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your charcoal grill.

- **Difficulty Lighting Charcoal:**

Solution: Ensure charcoal is dry. Use sufficient starter fluid or a chimney starter. Ensure bottom air vents are fully open to provide adequate oxygen.

- **Grill Not Getting Hot Enough:**

Solution: Check if air vents (top and bottom) are sufficiently open. Ensure enough charcoal is used. The charcoal may not be fully ashed over.

- **Food Burning Too Quickly:**

Solution: Close the air vents slightly to reduce airflow and lower the temperature. Adjust the amount of charcoal. Consider indirect grilling for larger items.

- **Excessive Smoke:**

Solution: This is normal when starting. Ensure proper airflow. If smoke is thick and white, it might be from food drippings; if it's thin and blue, it's good smoke.

- **Ash Accumulation Preventing Airflow:**

Solution: Regularly empty the ash catcher and clear the carbide holes at the bottom of the bowl to maintain proper airflow.

8. PRODUCT SPECIFICATIONS

| Feature | Specification |
|----------------|---------------------------------|
| Model Number | 713838001858 |
| Size | 18-Inch Charcoal Grill |
| Material | Steel (Galvanized, Alloy Steel) |
| Fuel Type | Charcoal |
| Cooking Height | 60 cm / 23.6 Inches |
| Firebowl Size | Dia 46.5 cm / 18.3 Inches |
| Lid Size | Dia 47 cm / 18.5 Inches |

| | |
|--------------------|-------------------------|
| Cooking Grid | Dia 44 cm / 17.3 Inches |
| Material Thickness | 0.4 mm |
| Color | Black, Silver |
| Finish Type | Painted |
| Assembly Required | Yes |
| Recommended Uses | Outdoor |

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to order replacement parts, please refer to the contact information provided on the product packaging or visit the official ZOKOP website. Please have your model number (713838001858) and purchase date ready when contacting support.