"Gas barbecue"

Assembly and operating instructions

Please read before starting!

Failure to observe these instructions can affect or damage the device and other objects and lead to personal injury.

Please read the relevant chapters of this instruction manual prior to assembly and before every start-up operation. Follow the steps in the indicated order and observe the safety warnings.

These instructions form part of the product. They should therefore always be stored with the product and passed on to every subsequent user.
**Table of contents**

Technical data .............................................................................................................................................3  
Delivery contents ........................................................................................................................................4  
    Pack of fixing bolts ...............................................................................................................................4  
Exploded view .............................................................................................................................................5  
Controls .......................................................................................................................................................6  
Function ......................................................................................................................................................6  
Utilisation ...................................................................................................................................................7  
Guarantee and disclaimer ...........................................................................................................................7  
Safety instructions ........................................................................................................................................8  
    Definition of terms used ..........................................................................................................................8  
    Danger "Hot surfaces and parts" ..............................................................................................................9  
    Danger "Gas is highly flammable" ............................................................................................................10  
    Danger "Gas displaces oxygen" ................................................................................................................11  
Assembly ..................................................................................................................................................12  
Carrying out assembly ...............................................................................................................................13  
Connecting gas cylinder and shutting off .................................................................................................17  
    Connecting the Gas Cylinder ................................................................................................................18  
Operation ..................................................................................................................................................20  
    Starting up the grill ...............................................................................................................................20  
    Switching off grill ...................................................................................................................................21  
Cleaning ....................................................................................................................................................22  
    Barbecue ............................................................................................................................................22  
    Gas system ..........................................................................................................................................22  
Maintenance .............................................................................................................................................23  
Environmental information and disposal measures ......................................................................................23  
Trouble shooting .......................................................................................................................................24  
Declaration of Conformity ...........................................................................................................................27
## Technical data

### Certifications

| Deutscher Verein des Gas- und Wassersfaches (DVGW) (German Technical and Scientific Association for Gas and Water) | Test number **€ - 0085** |

### Barbecue

<table>
<thead>
<tr>
<th>Appliance category</th>
<th>l³+ according to DIN EN 498</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total weight</td>
<td>approx. 16.8 kg</td>
</tr>
<tr>
<td>Dimensions (L x H x W)</td>
<td>approx. 93.5 x 100 x 54 mm</td>
</tr>
<tr>
<td>Barbecue surface (L x W)</td>
<td>approx. 48.5 x 37.5 mm</td>
</tr>
</tbody>
</table>

### Gas system

<table>
<thead>
<tr>
<th>Heat output</th>
<th>approx. 5.5 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mass flow rate</td>
<td>2x 200 g/h</td>
</tr>
<tr>
<td>Burning time</td>
<td>approx. 2.7 h/kg at full power</td>
</tr>
<tr>
<td>Type of gas</td>
<td>Liquid gas (propane)</td>
</tr>
<tr>
<td>Gas cylinder</td>
<td>Standard gas cylinder with a fill weight of 3, 5 or 11 kg liquid gas</td>
</tr>
<tr>
<td>Gas hose</td>
<td><strong>€-approved hose (max 1.5 m)</strong></td>
</tr>
<tr>
<td>Ignition</td>
<td>Piezo igniter</td>
</tr>
<tr>
<td>Flame regulator</td>
<td>infinitely adjustable 0 - max.</td>
</tr>
<tr>
<td>Nozzle diameter</td>
<td>0.76 mm</td>
</tr>
</tbody>
</table>
## Delivery contents

<table>
<thead>
<tr>
<th>Pos.</th>
<th>Qty.</th>
<th>Designation</th>
<th>Pos.</th>
<th>Qty.</th>
<th>Designation</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>Lid</td>
<td>18</td>
<td>4</td>
<td>Mounting bracket</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Window (pre-assembled)</td>
<td>19</td>
<td>2</td>
<td>Standing leg</td>
</tr>
<tr>
<td>3</td>
<td>2</td>
<td>upper hinge (pre-assembled)</td>
<td>20</td>
<td>2</td>
<td>Wheel leg</td>
</tr>
<tr>
<td>4</td>
<td>-</td>
<td>-</td>
<td>21</td>
<td>2</td>
<td>Axle</td>
</tr>
<tr>
<td>5</td>
<td>2</td>
<td>Spacing sleeve for lid handle</td>
<td>22</td>
<td>2</td>
<td>Wheel</td>
</tr>
<tr>
<td>6</td>
<td>1</td>
<td>Lid handle</td>
<td>23</td>
<td>1</td>
<td>Lower shelf</td>
</tr>
<tr>
<td>7</td>
<td>2</td>
<td>Bolt M5x60</td>
<td>24</td>
<td>12</td>
<td>Bolt M5x35</td>
</tr>
<tr>
<td>8</td>
<td>1</td>
<td>Grill</td>
<td>25</td>
<td>2</td>
<td>Bolt for hinge</td>
</tr>
<tr>
<td>9</td>
<td>-</td>
<td>-</td>
<td>26</td>
<td>4</td>
<td>Splint</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>Burner (pre-assembled)</td>
<td>27</td>
<td>8</td>
<td>M6x10 bolt with integrated sleeve</td>
</tr>
<tr>
<td>11</td>
<td>2</td>
<td>Lower hinge (pre-assembled)</td>
<td>28</td>
<td>28</td>
<td>Nut M5</td>
</tr>
<tr>
<td>12</td>
<td>-</td>
<td>-</td>
<td>29</td>
<td>8</td>
<td>Bolt M5x10</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>Fire bowl</td>
<td>30</td>
<td>14</td>
<td>Bolt M5x30</td>
</tr>
<tr>
<td>14</td>
<td>2</td>
<td>Side rack</td>
<td>31</td>
<td>2</td>
<td>Heat-resistant washer</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Fat catcher tray</td>
<td>32</td>
<td>1</td>
<td>Holder for the fat catcher tray</td>
</tr>
<tr>
<td>16</td>
<td>1</td>
<td>Front panel, assembled with hose, control knob and adjusting element</td>
<td>33</td>
<td>1</td>
<td>Piezo igniter (A)</td>
</tr>
<tr>
<td>17</td>
<td>2</td>
<td>Supporting rod</td>
<td>34</td>
<td>1</td>
<td>Flame tamer</td>
</tr>
</tbody>
</table>

## Pack of fixing bolts

<table>
<thead>
<tr>
<th>M6x10</th>
<th>M5x60</th>
<th>M5x35</th>
<th>M5x30</th>
<th>M5x10</th>
<th>M5</th>
<th>2x 8x 12x 14x 28x 2x 2x 4x 2x</th>
</tr>
</thead>
<tbody>
<tr>
<td>8x</td>
<td>2x</td>
<td>12x</td>
<td>14x</td>
<td>8x</td>
<td>28x</td>
<td>2x 2x 4x 2x</td>
</tr>
</tbody>
</table>
Controls

<table>
<thead>
<tr>
<th>Pos.</th>
<th>Designation</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Piezo igniter</td>
<td>Ignite gas on burner (press).</td>
</tr>
<tr>
<td>B</td>
<td>Flame regulator left</td>
<td>Ignite the left burner (keep depressed briefly and turn to &quot;large flame&quot; setting).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>After ignition adjust the heat input for the left burner (turn).</td>
</tr>
<tr>
<td></td>
<td>right</td>
<td>Fill burner with gas to ignite (keep depressed and turn to &quot;large flame&quot; setting).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>After ignition adjust the heat input for the right burner (turn).</td>
</tr>
<tr>
<td>G1</td>
<td>Pressure reducer</td>
<td>Reduce gas pressure.</td>
</tr>
<tr>
<td>G2</td>
<td>Operating lever</td>
<td>Cut-off safety device with 2 settings:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3 o'clock setting: Gas is off - connect / disconnect the pressure reducer</td>
</tr>
<tr>
<td></td>
<td></td>
<td>6 o'clock setting: Gas is on.</td>
</tr>
<tr>
<td>G3</td>
<td>Release button</td>
<td>Disconnects the pressure reducer from the cylinder valve</td>
</tr>
<tr>
<td>G4</td>
<td>Gas bottle with bottle valve</td>
<td>Fuel container</td>
</tr>
<tr>
<td>G5</td>
<td>Gas hose with hose clip</td>
<td>Directs gas to burner.</td>
</tr>
</tbody>
</table>

Function

When the bottle valve (G2 at a 6 o'clock position) and the flame regulator (B) are open the gas flows through the gas hose (G5) and the adjusting element into the burner (10).

When the Piezo-igniter (A) is actuated a spark is emitted from the spark plug on the burner (10), which then ignites the gas.

The heat output can be adjusted for the left and right burners by using the flame regulator (B).
Utilisation

Correct utilisation

This barbecue is a gas barbecue that is intended for outdoor use. It is designed to be used exclusively in accordance with these instructions for preparing foods that are suitable for grill cooking.

For private use only!

Improper use

Any other application or applications extending beyond the stated purpose are not authorised. In particular, this applies to the following types of misuse:

- Do not operate the barbecue with coal or fuel other than liquid gas (propane).
- Do not operate the grill as a stove using pots and pans.
- Do not operate the grill as a heater.

Do not use barbecue to heat materials other than lava rock and foods that can be barbecued.

Guarantee and disclaimer

The grill has been manufactured according to the general engineering rules that were valid at the time manufacturing was started and the requirements of the CE- sign. It is recognised and approved by the German Technical and Scientific Association for Gas and Water (Deutsche Verein des Gas- und Wasserfaches - DVGW) (test number CE-0085). The grill left the factory in good order and condition in terms of its function and safety.

We guarantee the grill for two years from the date of purchase. The warranty covers the repair of manufacturing defects and the replacement of defective parts. The cost of freight, assembly, replacement of worn parts, and other issues are not covered by this warranty.

The guarantee shall expire and any responsibility shall pass over to the user:

- if the grill is not used properly.
- if the grill is used despite recognisable damage or if it is not completely assembled.
- if any technical alterations have been made to the grill.
- if any accessories have been used that are not expressly approved for use with this barbecue (in the event of any uncertainty please contact our customer service department).
- if LANDMANN GmbH & Co. Handels-KG original spare parts are not used.
Safety instructions

Definition of terms used
The following pictograms and symbols are used in these instructions to point out hazards and important information.

Safety instructions

<table>
<thead>
<tr>
<th>Pictogram and signal word</th>
<th>Note on ...</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Danger" /></td>
<td>... a possible danger that can result in severe personal injury or damage to property if the stated measures are not observed.</td>
</tr>
<tr>
<td><img src="image" alt="Caution" /></td>
<td>... a possible danger that can result in damage to property if the specified measures are not observed.</td>
</tr>
</tbody>
</table>

Notes on use

<table>
<thead>
<tr>
<th>Pictogram</th>
<th>Note on ...</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Note" /></td>
<td>... a useful function or a helpful tip.</td>
</tr>
</tbody>
</table>
**Danger "Hot surfaces and parts"**

During operation some parts of the barbecue can become very hot, particularly those that are close to the fire bowl.

**Possible consequences:**

- Severe burns from touching parts near the fire bowl.
- Fire or smouldering fire if flammable materials or substances are near the grill.

**Safety measures prior to using the grill:**

- When setting up the barbecue, make sure that
- there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2 m above and 1 m to the side. Distance to highly flammable materials or substances, e.g. walls: min. 0.25 m.
  
  — the grill is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.

**Safety measures during barbecuing:**

- Wear protective barbecue gloves.
- Never leave the grill unattended. Take particular care to ensure that children and pets are kept away from the grill.
Danger "Gas is highly flammable"

Liquid gas is highly flammable and explosive.

Possible consequences:

- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

Safety precautions:

- Only use the grill outdoors and ensure the area is well-ventilated.

- Protect the gas cylinder and the gas hose from direct sunlight and other sources of heat (max. 50°C). Take special care to ensure that the gas hose does not touch any hot parts of the grill.

- **Do not place the gas cylinder on the lower shelf, as this is too near the burner.**

- Do not lean over the cooker when igniting the gas flame.

- Close the valve on the gas cylinder after each use: (turn the valve clockwise).

- Never leave the grill unattended. If the flame extinguishes, relight it immediately or cut off the supply from the gas cylinder.

- When connecting the gas cylinder make sure that there are no sources of ignition within a 5 m radius.

- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc (sparkover possible).

- Before each use check to ensure that all of the connections through which gas is supplied are sealed and intact.

- If necessary, replace the hose in order to comply with the corresponding national requirements.

The grill must not be used if the connections for the gas supply are porous or faulty. This also applies, for example, to hoses or fittings blocked by insects, as this can lead to a dangerous flashback.
Danger "Gas displaces oxygen"

Liquid gas is heavier than oxygen. Therefore, it settles on the ground, displacing the oxygen at that level.

Possible consequences:

- Suffocation resulting from a lack of oxygen if the concentration of gas is allowed to increase.

Safety precautions:

- Only use the grill outdoors in a well ventilated area and above ground (i.e. not in areas that are below ground level).
- Close the valve on the gas cylinder after each use.
- Never leave the grill unattended. If the flame extinguishes, relight it immediately or cut off the supply from the gas cylinder.
- Before each use check to ensure that all of the connections through which gas is supplied are sealed and intact.
- If necessary, replace the hose in order to comply with the corresponding national requirements.

The grill must not be used if the connections for the gas supply are porous or faulty.

If the heater is not going to be used for a prolonged period, disconnect the supply from the gas cylinder and store it properly:

- Fit the gas cylinder valve with a cap nut and safety cap.
- Do not store the gas cylinder in areas below ground level, in or near stairways, hallways or passages and throughfare between buildings.
- Always store gas cylinders upright, even if they are empty!
Assembly

Before starting

Here are a few tips to help you assemble your grill quickly and successfully:

- Check that no parts are missing by placing all of the individual parts on an empty table (we reserve the right to make minor technical alterations, such as the content of the small parts bag).

- If, despite careful factory checks, a component is missing, please contact our customer service department (see the last page). We will immediately attend to your request.

Sort out the small parts, as some of the bolts, for example, are very similar and can be easily confused.

- For assembly you will need a medium size screwdriver and a suitable spanner (flat spanner or box spanner).

- Only use tools that are intact and suitable for the job at hand. Worn or unsuitable tools will not allow you to tighten the bolts sufficiently, but will damage them to the extent that they can no longer be turned.

- Always fit all connecting elements (screws, bolts, nuts, etc.) as shown in the following illustrations. If you misplace a connecting component, replace it with a suitable part. This is necessary to ensure a safe, sturdy construction.

- It is essential that you follow the instructions in the order they are specified!

- Read the text for each step before carrying it out, as useful information is sometimes only provided at the end of the section.

Even if you are not experienced at DIY, assembly does not generally take more than one hour.
Carrying out assembly

### Assembly step 1

- Assemble the legs (19 + 20) to the shelf (23) using M5x35 bolts (24) and M5 nuts (28). Make sure that the smaller threaded holes of the legs are facing inwards (for assembling the mounting bracket (18)).
- Insert the axles (21) through the wheels (22)
- Insert the axles (21) through the lower holes of the wheel legs (20) and secure the axles (21) in place using split pins (26).

### Assembly step 2

- Secure the mounting bracket (18) (see connecting elements) to the legs (20, 19) using M5x10 bolts (29).
- The cross bars (17) are positioned in the mounting bracket (18) and secured in place using M5x30 bolts (30) and M5 nuts (28). **When doing this make sure the ends of the bolts are facing inwards.**
Assembly step 3

- Carefully position and align the fire bowl (13) on the frame.
- Secure the fire bowl in place (13) with both cross bars (17)
  - Do this using four M5x30 bolts (30) and M5 nuts (28).
  Do not fit both centre bolts at this stage - only fit the four outer bolts.
- Inspect the burner (10) and check the distance between the spark plug (10c) and the gas outlets. The gap must be approximately 2 mm. Adjust if necessary.
- Check to make sure that the burner hoses (10a) are correctly positioned. Turn to the correct position if necessary:
  - Ignitor cable (10b) left
  - Burner hoses (10a) point forwards
  - Pass the burner hoses (10a) through the oval opening in the base of the fire bowl so that the burner hoses are facing forwards.
- Pass the igniter cable (10b) through the round left-hand opening of the fire bowl base.
- Secure the burner (10) to the base of the fire bowl with the cross bars (17) (medium bolts)
  - Do this using two M5x30 bolts (30) and M5 nuts (28).

Assembly step 4

- Loosen the lock nut (33a) on the Piezo-igniter (33), pass the Piezo igniter through the opening on the front panel (16) and then tighten the lock nut (33a).
**Assembly step 5**

- Connect the igniter cable (10b) to the pin on the Piezo igniter (33). Make sure that it is firmly secured in place.
- Position the front panel (16) between the wheel leg (20) and the standing leg (19) so that the nozzles of the adjusting element (16a) are inserted in the burner hoses (10a).

**Info**

The loose contact between the burner hoses (10a) and the nozzles on the adjusting element (16a) is intentional, as a gas/air mixture is formed via the air vents, without which the flame would not reach a sufficient temperature.

- Secure the left and right side of the front panel (16) to the wheel leg (20) and the standing leg (19). Do this using two M5x35 bolts (24) and M5 nuts (28).
- Check to ensure that the jet on the setting device (16a) is inserted approximately 3 - 5 mm into the burner hose (10a).

**Assembly step 6**

- First screw the lower holes of the side table (14) to the legs (19 + 20).
  
  Do this using M6x10 bolts with integrated sleeve (27).

- Now screw the upper M6x10 bolts with integrated sleeve (27) into the threaded holes and mount the side table via the upper recesses.

**Assembly step 7**

- Attach the lid handle (6) to the lid (1) using M5x60 bolts (7), spacer sleeves (5), heat-resistant washers (31) and M5 nuts (28).
Assembly step 8

- Position the lid (1) on the fire bowl (13) so that both lid hinges (3) interlock with the fire bowl hinges (11).
- Insert one bolt (25) through each drill hole on the lid and fire bowl hinges.
- Secure both bolts (25) by inserting the straight shaft of the spring split pin (26) through the hole at the end of the bolt. Ensure that it is securely in place.
- Carefully and slowly open and close the lid.
- If you detect some resistance, do not force the lid as this could damage the hinges. The cause of the resistance should be remedied immediately.

Assembly step 9

- Insert the mounting plate for the fat catching tray (32) from above through the small, oval opening in the fire bowl (13).
  The bent clip on the mounting plate must be positioned centrally underneath the small, round opening in the fire bowl (13).
- Hook the fat catching tray (15) into the holder from underneath.
- Place the flame tamer (34) in the fire bowl (13).
- Place the grill (8) in the fire bowl (13).
Connecting gas cylinder and shutting off

Parts and tools needed

- Gas cylinder
  A common camping gas cylinder with a fill weight of 3, 5 or 11 kg (e.g. grey camping propane gas cylinder). These are available at DIY shops or liquid gas suppliers.

- Pressure reducer
  Fixed and CE-approved pressure reducer, max. 1.5 kg/h, operating pressure 37 mbar, suitable for the gas cylinder used. This type of pressure reducer is also available from your local dealer.

- Leak detection agent
  You can locate any leaks in the gas system using a leak detection agent. These are available at DIY shops or from liquid gas suppliers. Please follow the operating instructions of the leak detection agent.

The following part is included in the delivery contents. It complies to the standards applicable in the country to which it has been supplied by LANDMANN.

- Gas hose
  CE-approved hose of sufficient length, allowing installation without any kinks.
Connecting the Gas Cylinder

**Danger "Ignition of escaping gas"**
Liquid gas is highly flammable and explosive.

**Possible consequences:**
- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

**Safety precautions:**
- When connecting the gas cylinder ensure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc. (sparkover possible).
- If necessary, replace the hose in order to comply with the corresponding national requirements.

1. Select a suitable place to set up the grill. Make sure that ...
   - there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2m above and 1m to the side; distance to flame resistant materials or substances - min 0.25 m.
   - the grill is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.

2. Turn the operating lever (G2) to the 3 o'clock position and then press the pressure reducer (G1) on the valve of the gas bottle (G4) until you hear a click.

3. Check to make sure they are correctly connected by pulling the pressure reducer (G1) upwards. It should not disconnect from the bottle valve.

4. Check the connection between the pressure reducer (G1) and the gas hose (G5) and the connection between the gas hose (G5) and the setting device (underneath the front panel (16)).

5. Open the cylinder valve (turn operating lever (G2) to a 6 o'clock position) and use a standard leak detector to make sure that all of the connections are tight.
   - Please observe the instructions for the leak detection agent! Never check for leaks using a naked flame. Listening for leaks is not a reliable method of detection either.
   - If the connection is not sealed properly close the bottle valve immediately (turn operating lever (G2) to a 3 o'clock position) and then re-tighten the connection or replace the leaking part. Repeat the leak test.

5. If you do not wish to use the barbecue immediately, close the bottle valve (turn operating lever (G2) to a 3 o'clock position).
Shut off Gas Cylinder

1. Close the cylinder valve (turn operating lever (G2) to a 3 o’clock position).
2. Press the release button (G3) and pull the pressure reducer (G1) upwards.

3. Store the pressure reducer (G1) with the gas hose (G5) underneath the barbecue. Make sure that the gas hose is not kinked or twisted in any way.

4. Storing the gas cylinder correctly:
   - Fit the gas cylinder valve with a cap nut and safety cap.
   - Do not store the gas cylinder in rooms below ground level, or in or near stairways, hallways or passages and thoroughfares between buildings.
   - Always store gas cylinders upright, even if they are empty!
Operation

Starting up the grill

1. Check to ensure that ....
   – there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2m above and 1m to the side; distance to flame resistant materials or substances - min 0.25 m.
   – the grill is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.
2. Check to ensure that ....
   – the grill is fully assembled and has no apparent faults.
   – the grill (G8) are in place and that the fat catching tray (15) is fitted below the fire bowl (13).

2. Turn the operating lever (G2) to the 6 o’clock position.
3. Check to make sure that the gas system is leak-proof. Otherwise, close the cylinder valve immediately (turn operating lever (G2) to a 3 o’clock position).

6. Open the lid (1) of the fire bowl (13) and keep it open when igniting the flame.

Caution: Do not lean over the barbecue during steps 7 and 8. Keep a safe distance.

7. Press and turn the left flame regulator (B) to Max "large flame".
8. If necessary, press the Piezo igniter (B) repeatedly until the burner ignites.
9. If the flame goes out, turn the left flame regulator (B) to "•" (off), wait for 3 minutes and repeat steps 7 and 8.
10. The right burner section is ignited via the left burner. Press and turn the right flame regulator (B) to MAX "large flame" until the right side of the burner ignites.
11. Close the lid (1) and allow the barbecue to heat up at full power.

   The first time you use the barbecue allow it to heat up for approximately 20 minutes before adding any food; this will allow the food-safe coating to harden (as is the case with any oven).
12. When the grill has heated up sufficiently turn the flame regulator (B) to the desired setting (size of flame).
13. You can now place your food on the grill. We recommend that you wear barbecue gloves or similar for protection against the heat.
Switching off grill

1. Close the cylinder valve on the gas bottle (turn G1 clockwise).
2. Turn the flame regulator (B) to "•" (off).
3. Wait until all of the parts have cooled down and then clean any soiled components.
4. Close the lid (1).
5. If the heater is not going to be used for a prolonged period:
   – Disconnect the gas cylinder (see chapter "Disconnecting the gas cylinder").
   – Store the grill in a dry place.
Cleaning

Barbecue
To ensure that your grill serves you well for many years to come, it should be cleaned after each use with washing-up liquid, a brush and a cloth - ensure that all parts have cooled down first. This is much easier than cleaning it at a later stage when the dirt has dried.

Caution "Spark plug on burner can be bent"
The spark plugs on the burner can be bent or may snap off during cleaning.
Possible consequences:
- Burner no longer lights.
Safety precautions:
- Take special care when cleaning the area around the burner.

Gas system
If necessary, the gas outlet jet on the adjusting element (beneath the front panel) can be cleaned with a needle. All other parts through which gas is supplied may only be cleaned by an expert.

Never dismantle the setting device!
**Maintenance**

The grill is maintenance free. Nevertheless, you should check it at regular intervals. The intervals depend on how often the grill is used and the environmental conditions to which it is exposed.

**Barbecue**

- Check to ensure that all parts of the grill are present and assembled (visual inspection).
- Check to ensure that all of the connections are present and securely fastened; tighten if necessary.

**Gas system**

The gas system needs to be checked every time a gas cylinder is connected (see chapter “Connecting and disconnecting the gas cylinder”).

If necessary, replace the hose in order to comply with the corresponding national requirements.

**Environmental information and disposal measures**

**Residual substances**

[DANGER: Risk of fire when disposing of the hot residual substance](#)

Only dispose of the residual substances when they have fully cooled down and only then in the designated metal containers. Observe the local regulations.

**Barbecue**

Pay attention to cleanliness when handling the barbecue.

To dispose of the barbecue properly, disassemble it into its individual parts. Recycle the metal and plastic components. Observe the local regulations.
## Trouble shooting

If there is a fault despite due care, this chapter may help you to resolve the malfunction.

<table>
<thead>
<tr>
<th>Malfunction</th>
<th>Cause</th>
<th>Remedy</th>
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| There is a smell of gas      | Leak in the gas system             | 1. Close the cylinder valve immediately (turn operating lever (G2) to a 3 o’clock position).  
2. Prevent any flames or sparks (do not switch on electric devices)  
3. Tighten all connections of the gas system.  
4. Check all components of the gas system for external damage; replace defective parts with original spare parts.  
5. Use a leak detection agent to check the gas system for leaks. |
<p>| Burner does not light        | Gas cylinder is empty              | Replace the gas cylinder                                               |
|                              | Cylinder valve is closed           | Turn the operating lever (G2) to a 6 o’clock position                 |
|                              | Nozzles of the adjusting element (underneath the front panel) are not inserted into the burner pipes | Conduct a visual check, if necessary align the nozzles and connection hoses |
|                              | The igniter cable is not connected to the Piezo igniter (A) | Conduct a visual test, connect if necessary                           |
|                              | Distance between spark plug and gas outlets on the burner (10) is incorrect | Visual inspection; correct if necessary                               |
|                              | Jet on the adjusting element (beneath the front panel) is blocked | Remove the front panel and clean the jet of the adjusting element with a pin |
|                              | Other gas system is blocked        | The gas system should be cleaned by a specialist                       |
| Temperature on grill too low | Pre-heating time is too short      | Close the lid (1) and set the flame regulator to max. setting.         |
|                              | Gas outlets on the burner (10) are blocked | Remove blockage from burner                                           |
|                              | Fatty foods                        | Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature |</p>
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| Popping or bubbling noise   | Flashback caused by blockages in the burner. | 1. Close the cylinder valve immediately (turn operating lever (G2) to a 3 o'clock position).  
2. Wait for three minutes and start up the barbecue again.  
3. If the problem recurs, remove and clean the burner (10) |
Declaration of Conformity

EG Konformitätserklärung
EG Declaration of Conformity
Déclaration de Conformité CE
EC Conformitéserklärung
Declaración de conformidad CE
Declaração de conformidade CE
EC Konformitätserklärung
EC Yhdennnkaisuusilmoitus
EC Konformitetserklæring
EC Заявление о конформности
Izjava o Konformnosti CE
Declarat'je de conformitate CE
AT Uygunluk Deklarasyonu
EC Δήλωση περί της ανταπόκρισης
 Dichiarazione di conformità CE
EC Overensstemmelseserklæring
EU prohlášení o konformité
EU Konformkijelentés
EU Izjava o skladnosti
Oświadczanie o zgodności z normami
Europejskiej Wspólnoty
Vyhásenie EU o konformite

Der Unterzeichnende erklärt im Namen der Firma die Übereinstimmung des Produktes.

The undersigned declares in the name of the company that the product is in compliance with the following guidelines and standards.

La soussigné déclare au nom de l’entreprise la conformité du produit avec les directives et normes suivantes.

De ondertekenaar verklaart in naam van de firma dat het product overeenstemt met de volgende richtlijnen en normen.

El abajo firmante declara, en el nombre de la empresa, la conformidad del producto con las directrices y normas siguientes.

O signatário declara em nome da firma a conformidade do produto com as seguintes directivas e normas.

Undertecknad färdurar i firmans namn att produkten överensstämmer med de gällande direktiv och standarder.

Allekirjoittanut ilmoittaa liikkeen nimiessä, että tuote vastaa seuraavia direktiivejä ja standardeja.

Undertecknade erklära på vegne av firmaet att produkten samvarar med följande direktiver och normer.

Лодписавшийся подтверждает от имени фирмы что настоящее изделие соответствует требованиям следующих нормативных документов.

Ovim izjavljemo da u daljnjem tekstu opisani proizvod na osnovu njegovog koncipiranja i načina gradnje, kao i od Landmann-Peiga u prodaju puštena izvedba odgovara poznatim, osnovnim sigurnosnim i zdravstvenim zahtjevima EG smjernica.

Subsemnatul declară în numele firmei că produsul corespunde următoarelor directive și standarde.

İmzalanılgı kişi, firma adına ürünün aşağıda anılan yöntemeliklere ve normlara uygun olduğunu beyan eder.

En ondmuti de etiapres eld molee le eauphymamémoe tnh simefniy tnh pròynhto tnh tshh akólybhhs kah, tshh akólybhhs pòrttppa.

Il sottoscritto dichiara a nome della ditta la conformità del prodotto con le direttive e le norme seguenti.

På firmaets vegne erklærer undersignede, at produktet imødekommer kravene i følgende direktiver og normer.

Ni e podepsány jménem firmy prohlašu uje, e výroba odpovídá následujícím směrnicím a normám.

Az aláíró kijelenti, a cég nevében a termék megegyezését és következő irányelvekkel és szabályakkal.

Podpisani izjavljam v imeno podjetja, da je proizvod v skladnosti s slede čimi smernicami in standardi.

Nije podpisan ovisiayca v imieni firmi, že produkt jest zgodny z następującymi wytycznymi i normami.

Podpisujući záväzne prehlasuje v meni firmy, že tento výrobok je v súlade s nasledovnými smernicami a normami.

☐ 98/37/EG  ☐ 89/686/EWG  ☐ 89/336/EWG  ☐ 90/396/EWG
☐ 73/23/EWG  ☐ 87/404/EWG  ☐ 2000/14/EG: LWM.....dB(A); LWA.....dB(A)
☐ 97/23/EG  ☐ R&TTED 1999/5/EG  ☐ 90/396/EWG

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