

VERSION: 12120GB
DATED: 2018
EDITION: 11/17CA



Installation and Operation Manual



12120

Exploded view

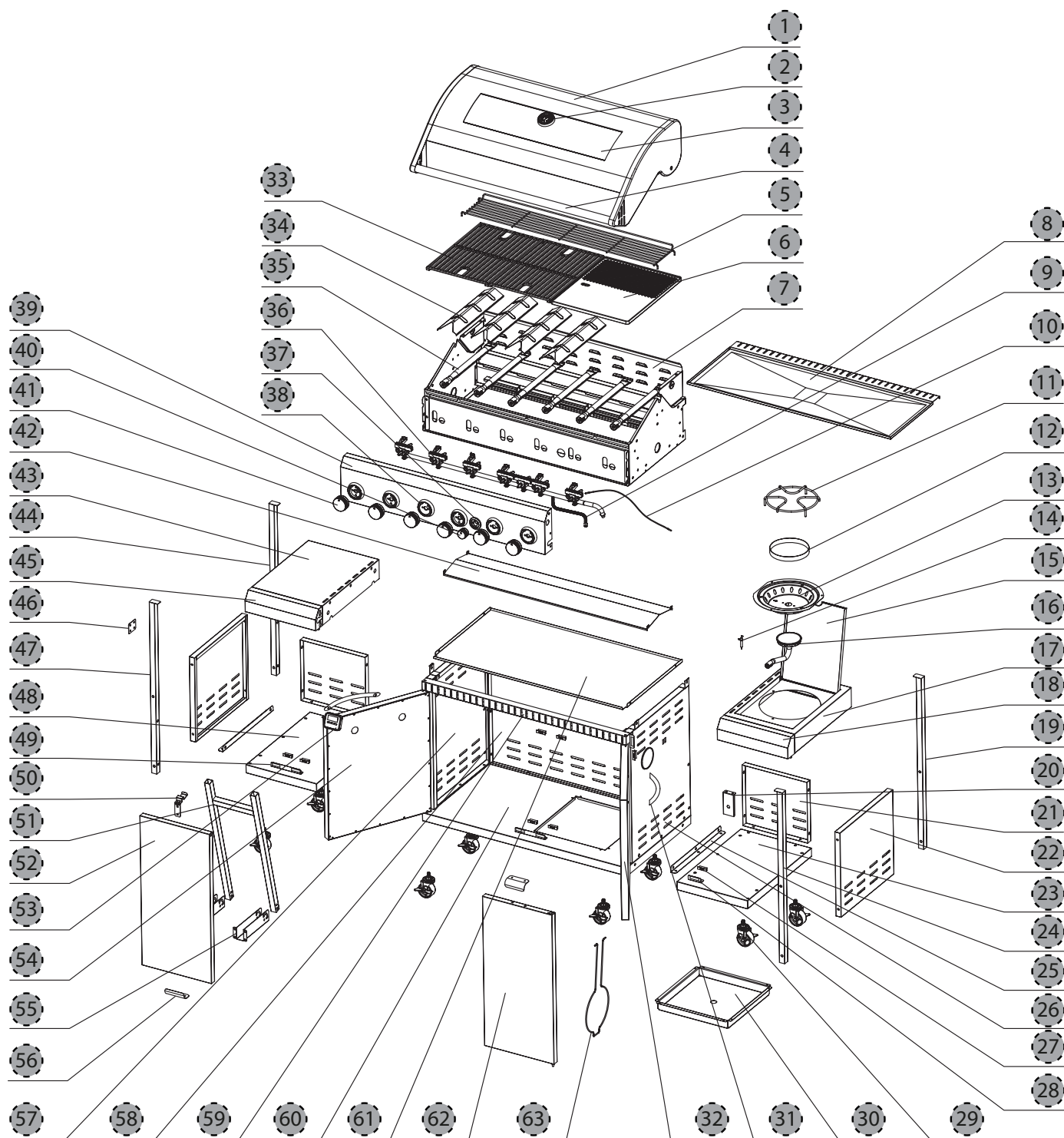


Table of contents

Scope of delivery	4
Operational elements	5
Function	6
Utilisation	6
Intended use.....	6
Improper use	6
Guarantee claims and warranty	6
Safety instructions	6
General safety instructions.....	7
Residual risks	7
Connecting and disconnecting the gas cylinder	8
Parts and tools needed	8
Permitted gas cylinder sizes	8
Timer Instructions.....	9
Assembly	9
Connecting and disconnecting the gas cylinder	10
Before starting	11
Operation	12
Service	14
Troubleshooting	15
Technical specifications	16
Assembly	17

Scope of Delivery

Item	Quantity	Description
1	1	Cooking hood
2	1	Thermometer
3	1	Window Glass
4	1	Hood Handle
5	1	Warning Rack
6	1	Cooking Plate
7	1	Body Assembly
8	1	Grease Tray
9	1	Metal Hose
10	1	ignition cable of side burner
11	1	Side Burner Rack
12	1	The reflect ring of side burner
13	1	Side Burner Support
14	1	Side Burner Ignitor Pin
15	1	Side Burner Lid
16	1	Side Burner Assy
17	1	Side Burner Table
18	1	Side Burner Front Panel
19	1	Right Leg Assembly (Rear)
20	1	Injector Fixing Bracket
21	2	Back Sheet (L&R)
22	2	Side Sheet (L&R)
23	1	Bottom Tray (Right)
24	1	Right Leg Assembly (Front)
25	2	Joint bar of bottom tray
26	1	Side Sheet (Middle Right)
27	8	Door Magnet
28	2	Side Burner Door Magnet Bracket
29	8	Castor With Brake
30	1	Cylinder Suport
31	2	Middle Door Handle
32	1	Right door of middle trolley
33	2	Cooking Grill
34	4	Flame Tamer
35	6	Main Burner
36	1	Manifold Assembly
37	1	Side Burner Knob Base
38	6	Main Burner Knob Base
39	1	Control panel ASSY
40	1	Side Burner Knob
41	6	Main Burner Knob
42	1	Heat Resistance Plate(I)
43	1	Side Table
44	1	Left Leg Assembly(Rear)

Item	Quantity	Description
45	1	Side Table Front Panel
46	1	Bracket
47	1	Left Leg Assembly(Front)
48	1	Bottom Tray (Left)
49	2	Door Magnet Bracket
50	1	Foldable Leg Bracket
51	1	Foldable Leg Assembly
52	1	Foldable Side Table Assembly
53	1	Timer
54	1	Middle Left Door Assembly
55	2	Foldable Leg Fixing Bracket
56	2	Foldable Side Table Handle
57	1	Side Sheet (Middle Left)
58	1	Back Sheet (Middle)
59	1	Middle Door Support
60	1	Bottom Tray (Middle)
61	1	Heat Resistance Plate (II)
62	1	Side burner Door Assembly
63	1	gas tank holder

Operational elements

Item *	Designation	Function
A	Integrated Piezo ignition	Ignite the gas that flows into the burner when the flame regulator is open.
B	Flame regulator for the grill unit	Feeds gas into the burner on the grill unit (press, set to "large flame" and keep depressed). After ignition, adjust the heat input for each burner side (turn).
1	Pressure reducer	Reduce gas pressure.
2	Gas cylinder for bottle valve	Fuel container
3	Rubber hose	Directs gas to burner
4	Proper hose clip	Fuel container
5	Regulator handle	Cut-off safety device with 2 settings: „-“ setting: Gas off / shut off gas cylinder „flame“: Gas is on.

Gas off:

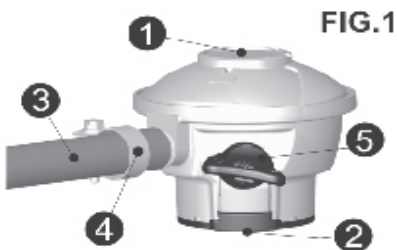


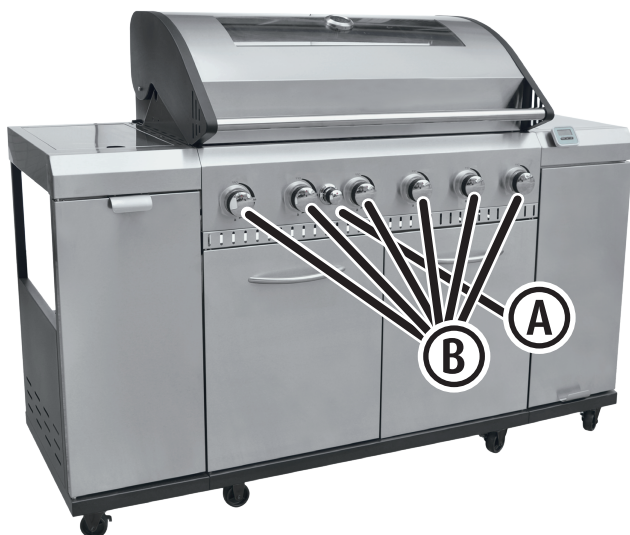
FIG.1



Gas on:



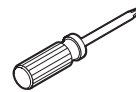
It is recommended that you only use propane gas with your LANDMANN barbecue which is fitted with a propane gas regulator!



Hardware Contents

M6 x 15 x 68	M5 x 10 x 6	M4 x 12 x 1	Ø6 x 45 x 4	M6 x 4	Ø6 x 6
Ø15 x 11 x 8	Wrench x 1		AAA Battery x 1		

Tools Required



2 pt Phillips Screwdriver

Function

When the Regulator handle (5) and flame regulator are open, the gas flows through the gas hose (3) and the flame regulator into the burner.

Press the flame regulator (A)(B), and a spark is produced at the burner spark plug

Regulate or interrupt the gas supply (= heat output) to the corresponding burner using the flame regulator (B).

Utilisation

Proper use

This is a gas barbecue that is intended for outdoor use. The intended use comprises the exclusive use for cooking barbecue food in compliance with all instructions in this manual.

This barbecue is intended for private use only.

Improper use

Any other use or application beyond the intended purpose is not permitted. This applies in particular to the following reasonably foreseeable types of improper use:

- Do not operate the barbecue with charcoal or fuel other than liquid gas (propane).
- Do not use the barbecue as a heating appliance.
- Do not use the barbecue to heat materials and substances other than barbecue food.

Guarantee claims and warranty

Your Landmann barbecue left the factory in a technically flawless condition.

For this reason, in addition to your statutory warranty claims LANDMANN has an extended 5 year quality and durability warranty against the stainless steel burner rusting through.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the barbecue or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames (cooking grill, hotplate, burner, burner cover, etc.) do not impair the function of the barbecue and, as such, do not form a basis for any claims. Please notice that the barbecue must be covered with a recommended bbq cover after use.

Please retain your receipt in case you need to make a warranty claim.


For full terms and conditions of our warranty please visit our website www.landmann.co.uk/warranty

Safety instructions



Definition of terms used

The following pictograms and signal words are used in these instructions to point out hazards and important information:

Safety instructions

Pictogram and signal word	Note on ...
 Danger	... a possible danger that can result in severe personal injury or damage to property if the stated measures are not taken.

Application instructions

Pictogram	Note on ...
	... a useful function or tip.
	... Danger of confusion; the symbol points to an easily visible part of the component.

General safety instructions

Failure to observe the following basic safety measures can result in severe injury to persons and substantial damage to property:

- Use the barbecue only in line with the intended use.
- Never use the barbecue if it is visibly damaged.
- Never modify the barbecue's technology. Only Use original spare parts from Landmann.
- Use only accessories that are expressly authorised for this barbecue (see the "Accessories" chapter; if in doubt please contact our customer service department).
- Only use the barbecue outdoors in a well ventilated area and above ground level (i.e. not in depressions below ground level).
- Never leave the barbecue unattended when in use. Take particular care to ensure that children and persons with physical or mental disabilities are kept away from the barbecue. They may not be able to identify the dangers correctly.
- Always wear barbecue mittens when using the barbecue.
- Small parts may be lethal if swallowed. Note that there is a danger of suffocation if the respiratory tract is covered by packing foil.

Residual risks



Danger: Hot surfaces and parts

During operation some parts of the barbecue can become very hot, particularly those close to the grill unit and the lid..

Possible consequences:

- Severe burns from touching parts near the grill unit.
- Fire or smoldering fire if flammable materials or substances are near the barbecue.

Precautions prior to barbecuing:

- When setting it up, 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 overhead and 1 m to the side. Distance to flame-resistant materials or substances, e.g. walls: at least 0.25 m.
 - that the barbecue is positioned firmly on a sufficiently large area. It must not be moved during operation.

Precautions while barbecuing:

- Wear barbecue mittens.
- Never leave the barbecue unattended. Take particular care to ensure that children and pets are kept away from the barbecue.



Danger: Gas is highly flammable

Liquid gas is highly flammable and explosive.

Possible consequences:

- Serious injury to persons or damage to property if escaping or accumulated gas ignites in an uncontrolled manner.

Precautions:

- Exclusively use the barbecue outdoors and ensure that 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 particular care to ensure that the gas hose does not touch any part of the hot barbecue.
- Close the valve of the gas cylinder immediately after finishing to use the barbecue.
- When connecting the gas cylinder, make sure that there are no sources of ignition within a 5 m radius.
- Important note: to avoid the risk of spark-over, do not light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).
- Before each use, make sure that all gas connections are sealed and intact.
- If necessary, replace the gas hose if required to do so to comply with local legislation.

The barbecue must not be used if the connections for the gas supply are porous or defective. This also applies, for example, to hoses or fittings that are blocked with insects, as this can result in a dangerous flashback.

- When igniting the gas flame do not bend over the barbecue, as deflagration can occur if gas has accumulated in the fire bowl.

For the same reason, **never** re-ignite immediately if the flame goes out, instead:

- Turn the flame regulators (2 x B) to "Off" to interrupt the supply of gas.
- Wait for 3 minutes to ensure that any accumulated gas has dissipated.
- Then re-ignite the burners (see chapter "Operation").



Danger: Gas displaces oxygen

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

Possible consequences:

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

Precautions:

- Exclusively use the barbecue outdoors in a well ventilated area and above ground (i.e. not in areas that are below ground level).
- Close the valve of the gas cylinder immediately after finishing to use the barbecue.
- If the barbecue is not going to be used for a prolonged period, cut off the supply from the gas cylinder and store properly:
 - Fit the gas regulator switch with a cap nut and safety cap.
 - Do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages and thoroughfares between buildings.
 - Always store gas cylinders upright, even if they are empty!

Timer Instructions

MAIN FEATURE

1. LCD count-down timer.
2. 4 digits display showing minute ("M" mark) and second ("s" mark).
3. Timing range:1~99'59"
4. Buzzing output when timer counts down at last second.
5. Timer memory recall function.
6. [MIN], [SEC] individual buttons for minute and second setting.
7. Clockwise function.

TIMING SETTING

1. Press MIN button to advance minute digits (deep sound can be heard).
Press and hold MIN button for speed setting.
2. Press SEC button to advance second digits (deep sound can be heard).
Press and hold SEC button for speed setting.
3. Press MIN and SEC button at the same time to reset timer to zero.

TIMER START/STOP

1. After time setting is ready, press Start/Stop button once and timer will start to count down. "M" and "S" marks will flash when timer is counting.
2. Press Start/Stop button once and timer will stop. "M" and "S" marks will stop flashing.
3. Press Start/Stop button once and timer will resume counting again.
4. After buzzing stop, press Start/Stop button to return to last setting time.

TIMER BUZZER ALARM

1. When timer counts down to 00^M00^S, timer buzzing will sound for 30 seconds.
2. Buzzing can be stopped by pressing any button.

TIMER MEMORY RECALL

1. After buzzing stops, press Start/Stop button once to recall pre-set time and timer will count down for another lap.
2. Press Start/Stop button once, timer will count down for another lap.

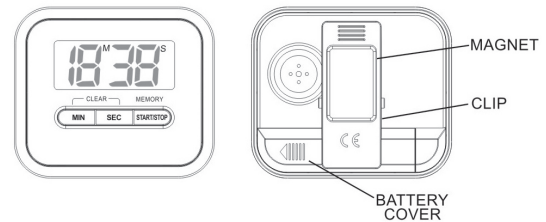
CLOCKWISE FUNCTION

Press [MIN] and [SEC] button at the same time, when display shows 00^M00^S
Press [START/STOP] button once, going to clockwise.

BATTERY REPLACEMENT

Follow the arrow direction to open the battery cover at back side of timer.
Remove old battery, insert a new "AAA" battery as indicated by the polarity symbols (+ & -) marked and closed battery cover.

PRODUCT SHOWS



CLIP ATTACHMENT

The timer can clip on thin board or shirt pocket, using the plastic clip at rear of timer. The timer can attach to iron or a steel surface, using the magnet at the rear of timer. The timer can stand on table surface, by flipping out the metal stand bar at the rear of timer.

Assembly

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

- Check that no parts are missing by placing all of the individual parts on an empty table (subject to minor technical changes).
- If, despite careful factory checks, a component should be missing, please contact our customer service department (see last page). We will immediately attend to your request.
- To assemble the barbecue, all you need is a medium-sized screwdriver.
- 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, nuts, bolts, et cetera) as shown in the illustrations. If you misplace a connecting element, replace it with an appropriate part. Only by doing this can you ensure that the construction is strong and safe.
- Be sure to follow the instructions in the specified order!
- Even if you are not experienced at DIY, assembly does not generally take longer than one hour.



The illustrations showing the assembly steps are at the end of this manual.

Connecting and disconnecting the gas cylinder

Parts and tools needed

- Gas cylinder
CommonPatio Gas cylinder, fill weight 4,5 or 7 kg, (e.g. green Propane Gas cylinder). These are available at DIY shops or from liquid gas suppliers.

Leak indicator

- You can locate any leaks in the gas system using a leak detector. This can be purchased at DIY shops or liquid gas suppliers. Please follow the operating instructions of the leak detector.

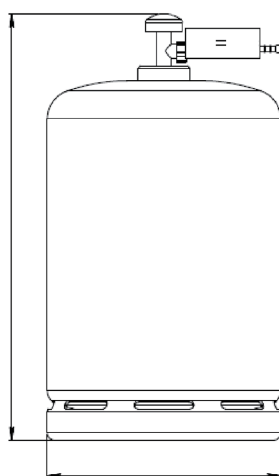
The following parts are included in delivery. They comply with the standards applicable in the country to which they have been supplied by Landmann.

Gas hose (pre-assembled)

- C€-approved hose of a sufficient length (max. 1.5 m) to allow for kink-free assembly.
- Pressure regulator (already attached to the gas hose)
Preset and C€-approved pressure regulator, max. 1.5 kg/h, operating pressure 28-30/37 mbar, suitable for the gas cylinder used.

It is recommended that you only use Calor Patio Gas with your LANDMANN barbecue which is fitted with a 27mm Clip on gas regulator!

Permitted gas cylinder sizes



4.5 kg: Ø 240mm x 340 mm

7 kg: Ø 356mm x 495mm

Before starting

- Select a suitable, preferably wind-sheltered area to set up the barbecue. Make sure that ...
 - there are not, and will not be, any flammable materials or substances in the vicinity. The minimum distance to flammable materials or substances must be 2 m overhead and 1 m to the side of the barbecue; the distance to flame-resistant materials or substances must be at least 0.25 m.
 - the barbecue is positioned firmly on a sufficiently large area. It must not be moved during operation.
- Do not use the gas cylinder in the cabinet, always beside the barbecue.
 - Never lay the gas cylinder on its side.
 - Do not kink the gas hose or apply a tension to it.
- Make sure that the seal in the pressure regulator (1) is present and intact. Do not use any additional seals.
- When connecting the gas cylinder ensure that there are no sources of ignition within a 5 m radius. Important note: to avoid the risk of spark-over, do not light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).

Connecting the gas cylinder

1. Press the regulator onto the gas cylinder outlet

Do not use any tools for this, as the regulator switch seal could be damaged in the process, resulting in leaks.
2. Make sure that the pressure regulator (1) and the gas hose (3) are securely connected.
3. Check to make sure the connection between the pressure regulator (1) and gas cylinder are secure.

Make sure that the hose is not kinked or twisted in any way and that it is not under tension.

4. Open the regulator handle (5) and use a standard leak detector to make sure that all of the connections are tight.
 - Please observe the instructions for the leak indicator! Never check for leaks using a naked flame. Listening for leaks is not a reliable method of detection.
 - If a leak is detected, close and tighten the loose connection or replace the leaking part. Repeat the leak test.
5. If you do not wish to barbecue immediately, close the regulator handle (5).

Disconnecting the gas cylinder

1. Close the Regulator handle (5).
2. Press G2 inwards and pull the regulator upwards.
3. Store the pressure regulator (1) with the gas hose (3) under the barbecue. Make sure the gas hose is not kinked or twisted in any way.
4. Store the gas cylinder correctly:
 - Do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages and thoroughfares between buildings.
 - Always store gas cylinders upright, even if they are empty!

Operation



Caution:

Observe the maximum load of the shelves (see Technical Data). Heavier loads can damage the barbecue.

Starting up the barbecue

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: 2 m overhead and 1 m to the side; distance to flame-resistant materials or substances: at least 0.25 m.
 - the barbecue is positioned firmly on a sufficiently large area. Do not move it during operation.
 - the barbecue is fully assembled and has no apparent faults.
2. Open the lid of the grill unit; this prevents gas building up underneath it.
3. Open the Regulator switch (turn G anti-clockwise).
4. Check to ensure that the gas system does not leak. If it does, close the regulator switch immediately (turn G1 in clockwise direction).

Igniting the burners



Danger: gas deflagration upon ignition

If unburned gas accumulates, deflagration can occur when igniting.

Possible consequences:

- This can cause severe injury or damage.

Precautions:

- Do not lean over the barbecue when igniting the gas flame.
- Never re-ignite immediately if the flame goes out, instead:
 - Turn the flame regulators (2 x B) to "Off" to interrupt the supply of gas.
 - Wait for 3 minutes to ensure that any accumulated gas has dissipated.
 - Then re-ignite the burners.

Igniting the burner on the grill unit

1. Open the lid on the grill unit.

Maintain the greatest possible distance from the grill unit during the next few steps.
2. Press and turn the respective flame regulator (B) in anti-clockwise direction to HIGH ("large flame"). Keep it pressed in this position. In this process, you will hear a cracking noise caused by the Piezo ignition and the burner ignites.
3. Ignite the other burner on the grill unit. When doing this repeat steps 2 and 3.
4. Close the lid of the grill unit and allow the barbecue to heat up at full power.

The first time you use the barbecue, heat for some 20 minutes without food so that the food-safe coating is hardened (as with any oven).

Once the barbecue is heated up, turn the flame regulator (B) to the desired heat level (flame size).
7. You can now place your food on the grill. We recommend that you wear barbecue mittens or other suitable gloves for protection against the heat.

To switch off the burners (to extinguish the flame) press and turn the flame regulators (B) clockwise to "OFF".

The gas supply is only disconnected if all the flame regulators have been set to OFF.

Switching off the barbecue

1. Close the regulator handle (5).
2. Press and turn all flame regulators (B) clockwise to "OFF".
3. Wait until all of the parts have cooled down and then clean any soiled components (see chapter "Cleaning").
4. Close the lid on the grill unit.
5. If the barbecue is not going to be used for a prolonged period:
 - Disconnect the gas cylinder (see chapter "Disconnecting the gas cylinder").
 - Store the barbecue in a dry place.

Cleaning

Barbecue



Danger: Risk of burns when cleaning the hot barbecue

Some parts of the barbecue can get very hot. Allow the barbecue to cool down sufficiently before cleaning it. Wear protective gloves.



Caution: Spark plug on burner can be bent

The spark plugs on the burner can be bent or snapped off while cleaning the burner areas. In this case, the gas in the burner will not ignite. For this reason, clean the areas around the burners with particular care.

To make sure that you enjoy your barbecue for many years, you should always clean it after use – after making sure that all the parts have cooled down – with detergent, a brush and a cloth. It will be much harder to do this later, once the dirt has dried.

Gas system

The gas outlet nozzles on the adjusters (underneath the front panel) can be cleaned with a pin if necessary.



Warning: Risk of fire and explosion

All other parts through which gas is transferred should only be cleaned by an expert.

Never dismantle the adjusting elements!

Service

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

Barbecue

- Inspect the burners for dirt and blockage. Particularly make sure that both air inlets at the side of each burner tube are clear. If necessary, clean the inlets, e.g. with a pipe cleaner.
- A contaminated burner can impair the performance of the barbecue and lead to a dangerous ignition of gas outside the burner.
- Make sure that all parts of the barbecue are available and assembled (visual check).
- Check to ensure that all 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 to comply with the national requirements.

Environmental information and waste disposal measures

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.

Troubleshooting

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

Fault	Potential cause	Remedy
There is a smell of gas	Leak in the gas system	<ol style="list-style-type: none"> 1. Close the regulator 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections on the gas system 4. Check all components of the gas system for visible damage; replace defective parts with original spare parts 5. Check for leaks using a leak detector
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder handle (5)
	Regulator switch is closed	Open the regulator handle (5).
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual test, if necessary adjust nozzle and connection hose.
	The igniter cable is not connected to the Piezo igniter	Conduct a visual test, connect if necessary
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle
	Other gas system blocked	The gas system should be cleaned by a specialist
Barbecue temperature too low	Pre-heating time too short	Grill unit cover Close the lid and set the flame regulator to max
	Gas outlets on the burner are blocked	Remove blockage from burner
Strong flare-up	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
Deflagration or bubbling noise	Flashback caused by blockages in the burner.	<ol style="list-style-type: none"> 1. Close the regulator immediately handle (5). 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner

Technical specifications

Approvals

TÜV Rheinland	Test number C€ - 1008CS3139
---------------	-----------------------------

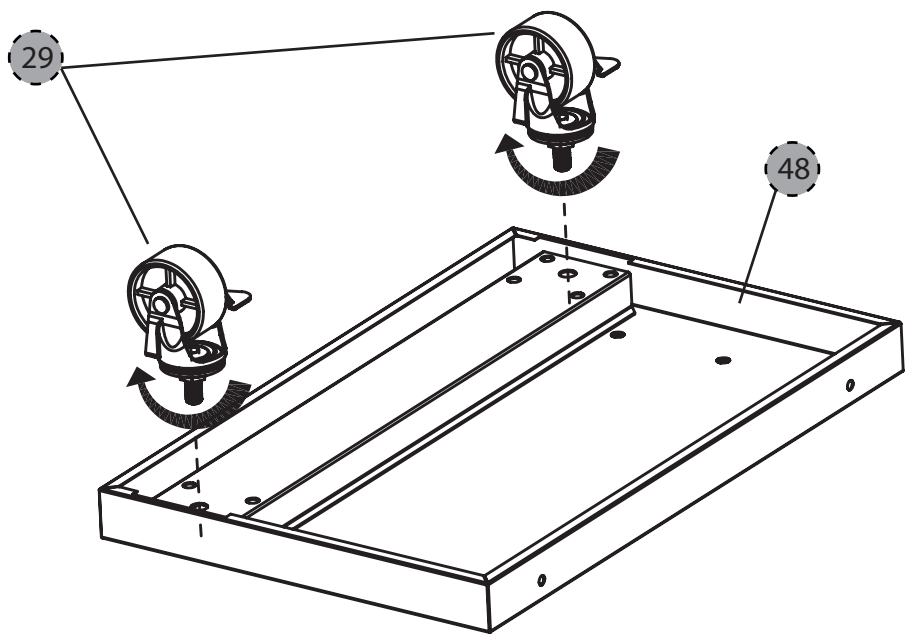
Barbecue

Appliance category	I ₃₊ according to DIN EN 498
Weight	110 kg
Dimensions (L x H x W)	approx. 1625 x 1210 x 555 cm
cooking area (L x W)	approx. 94 x 43 cm
Side shelf capacity	max. 8 kg

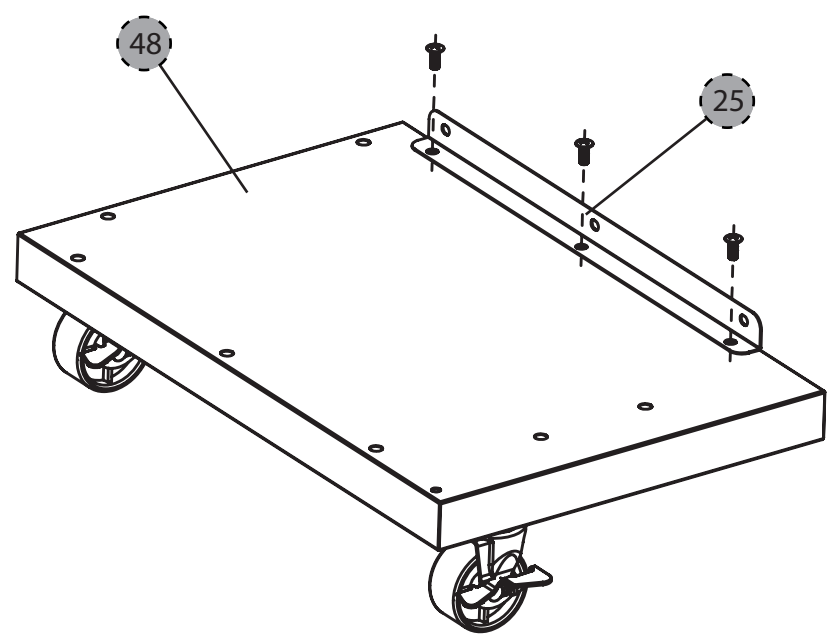
Gas system

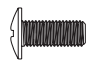
Heat quantity	Main burner	6x 3,5 kW + 3 kW = 24 kW
Flow rate (mass flow rate)		ca. Butane 1754 g/h ca. Propane 1714 g/h
Gas type		Liquid gas (propane)
Pressure regulator		Preset and C€-approved pressure regulator
	Flow rate	max. 2 kg/h
	Operating pressure	28-30/37 mbar
Gas cylinder		Standard gas cylinder with 4,5 or 7 kg liquid gas
Gas hose		C€-approved hose (max 1.5 m)
Ignition	Type	PIEZO ignition
Flame regulation		infinitely adjustable 0 - max.
Nozzle diameter	Main burner	0.92 mm
	Side burner	0.86

1.

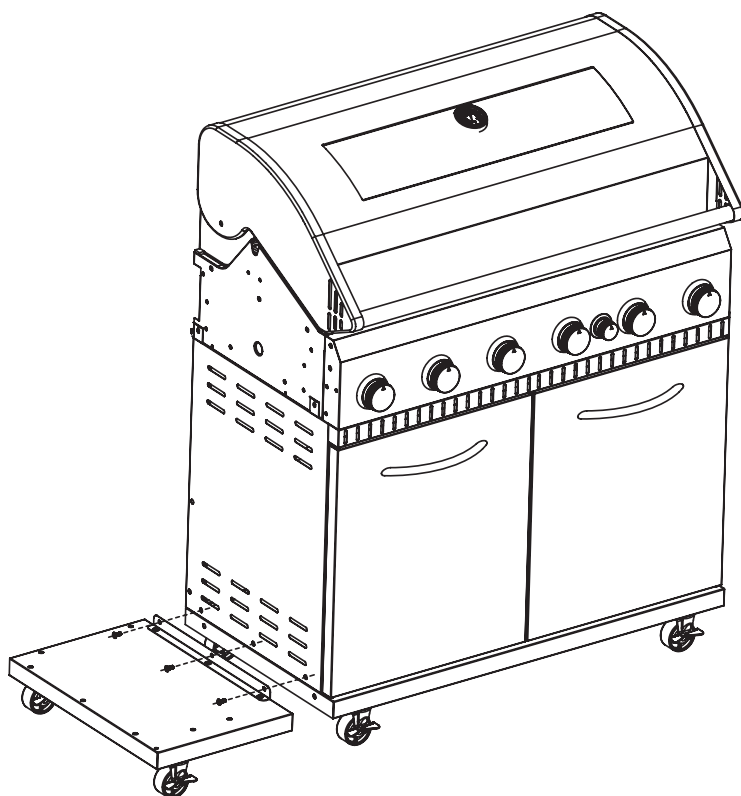


2.



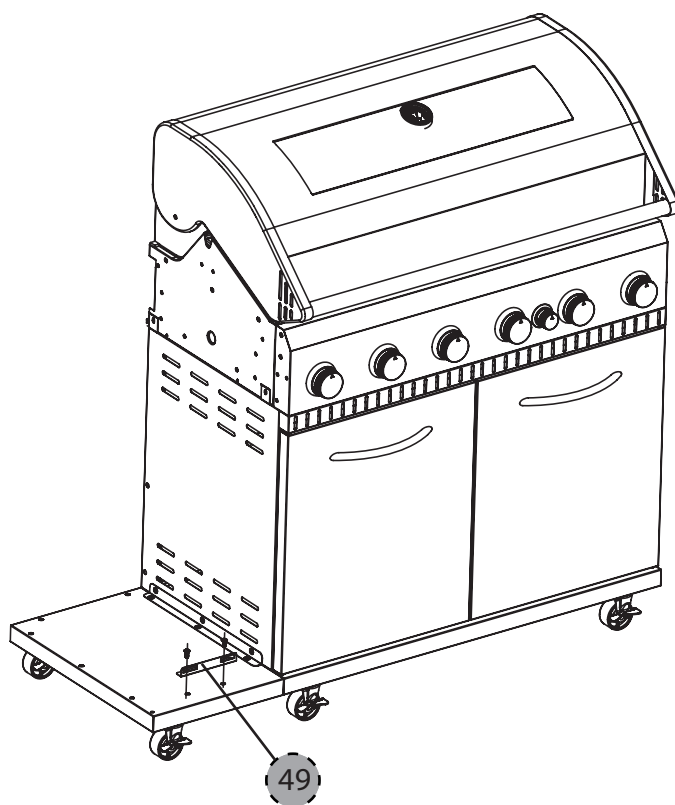

M6X15
3PCS

3.



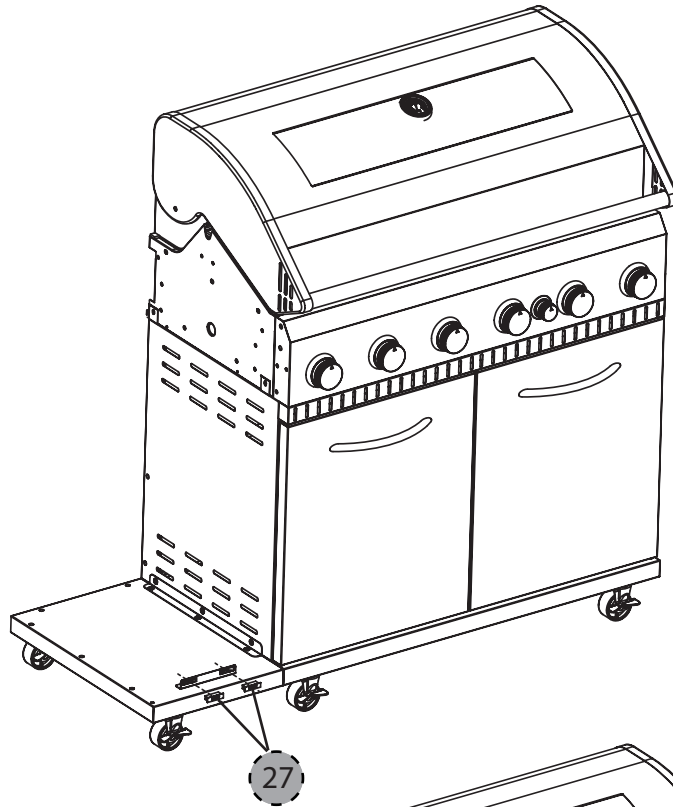
M6X15
3PCS

4.

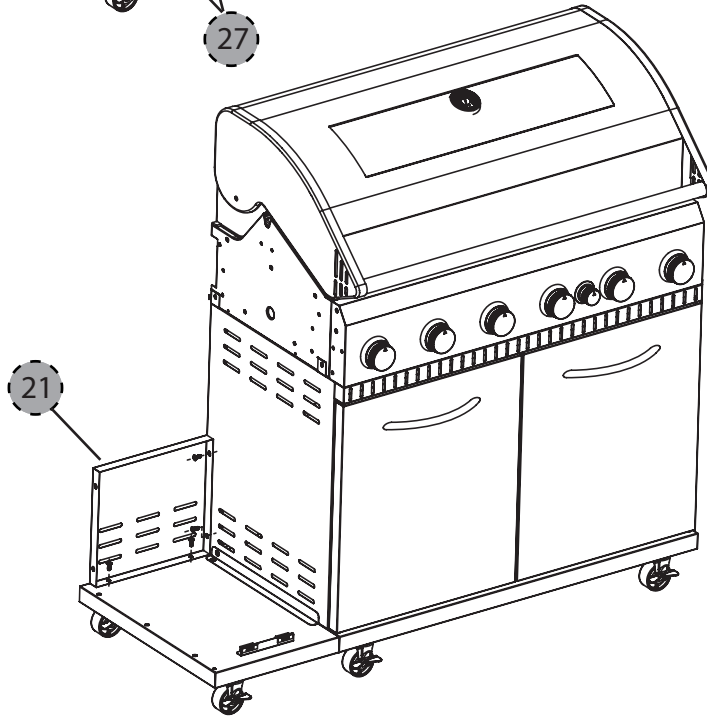


M6X15
2PCS

5.

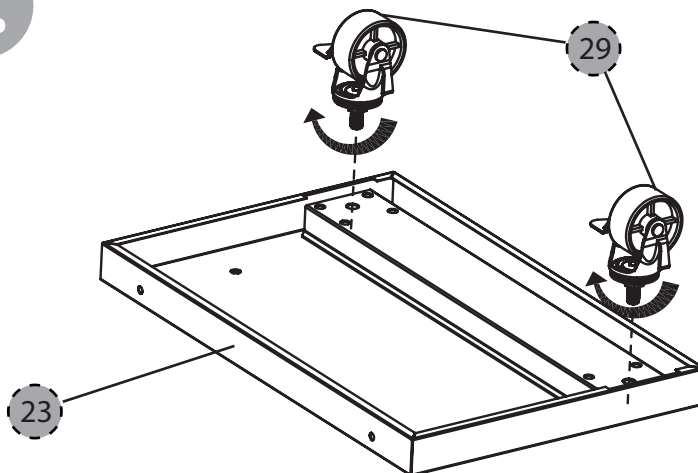


6.

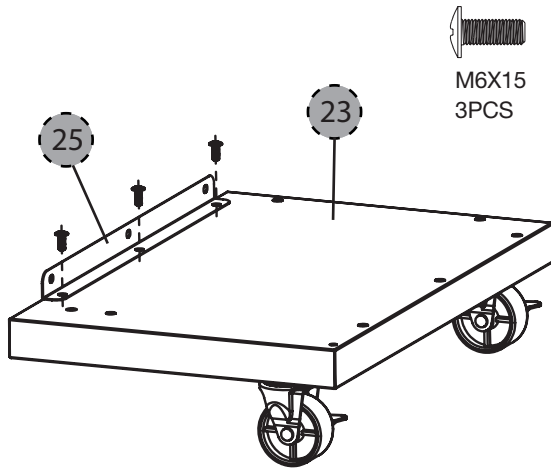



M6X15
4PCS

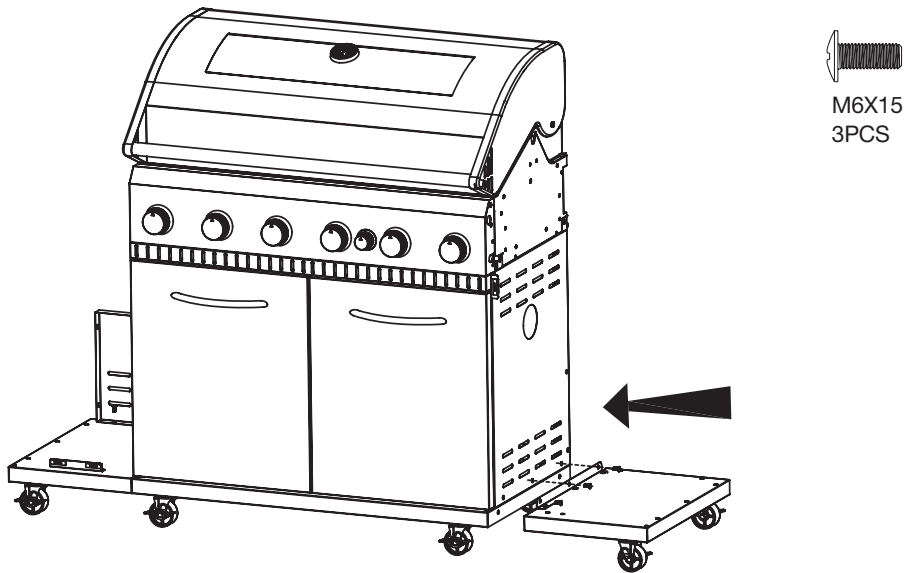
7.



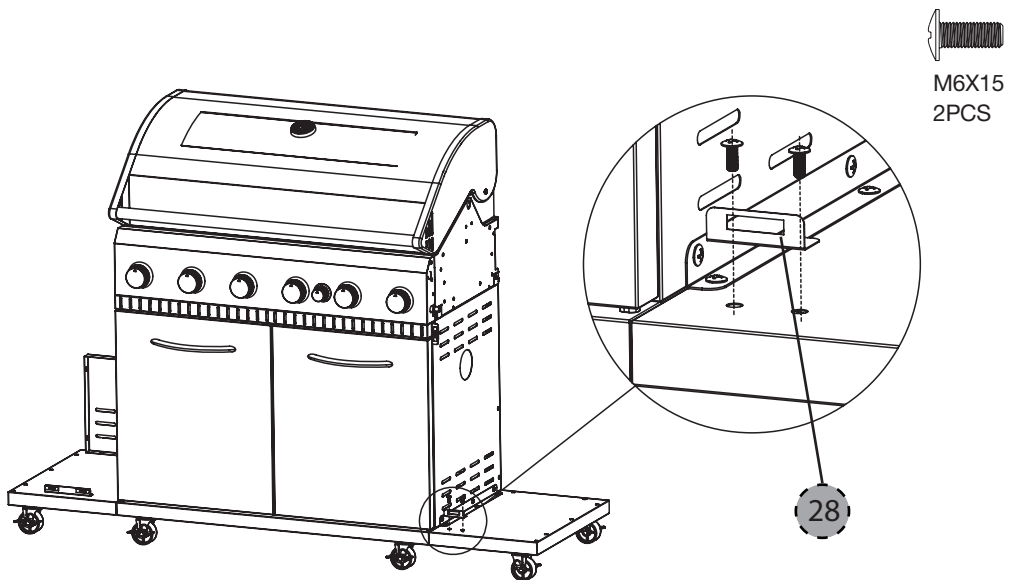
8.



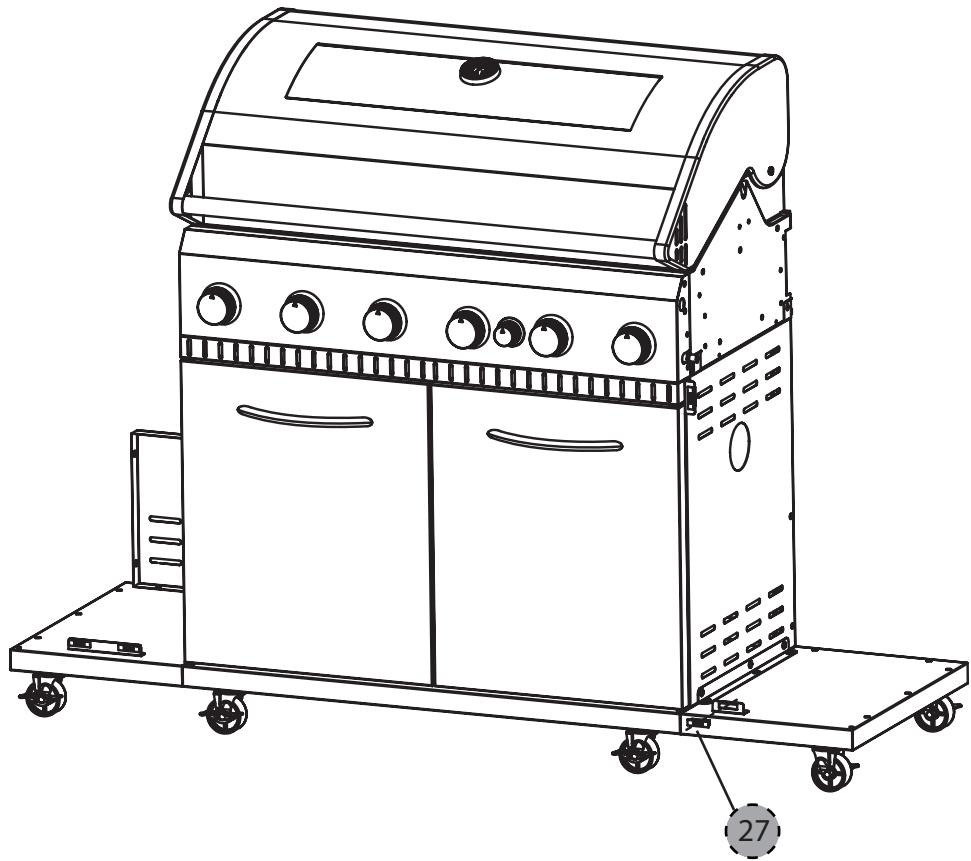
9.



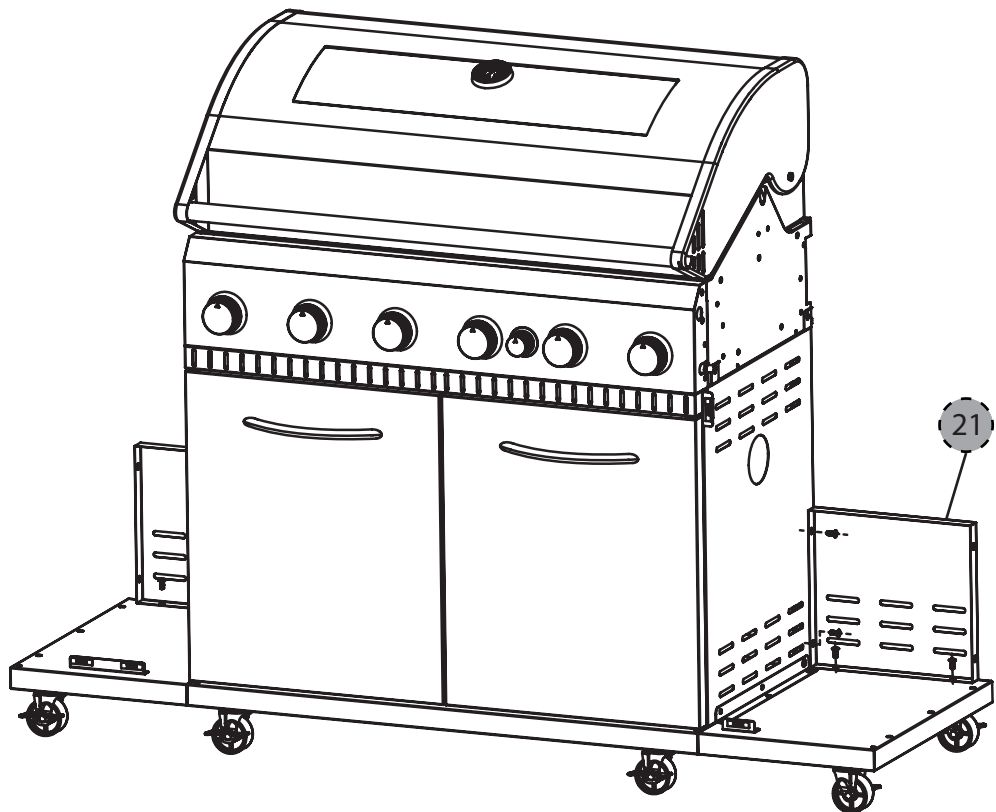
10.




11.

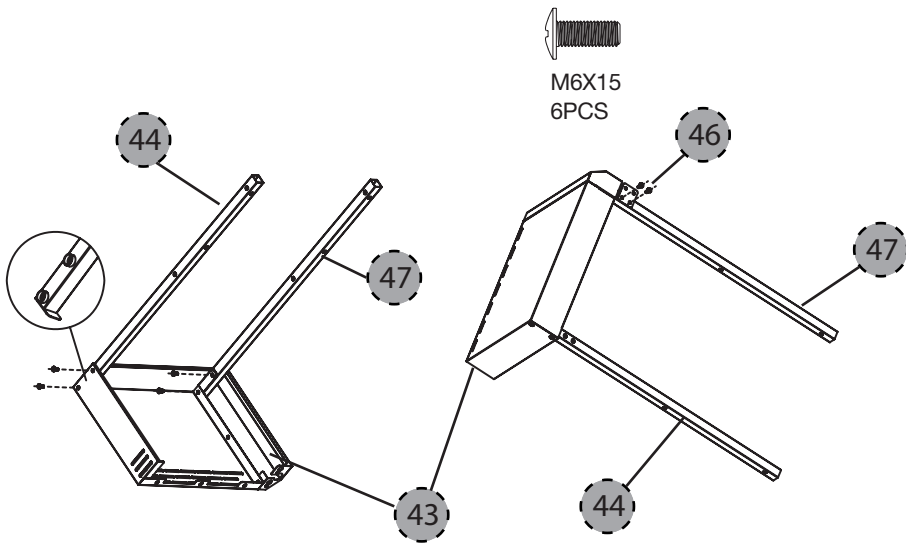


12.

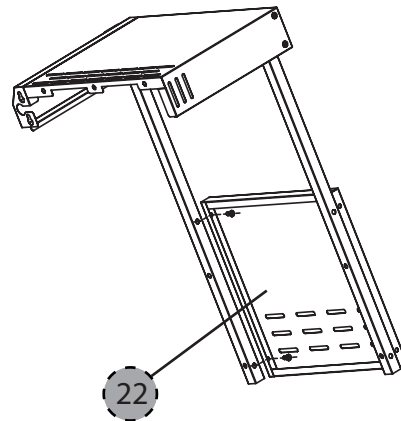



M6X15
4PCS

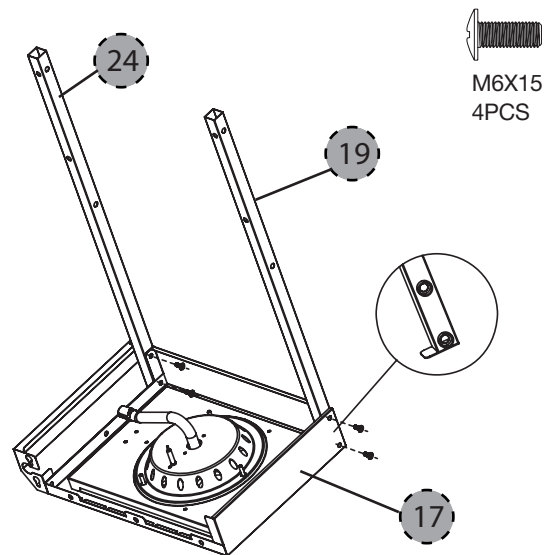
13.



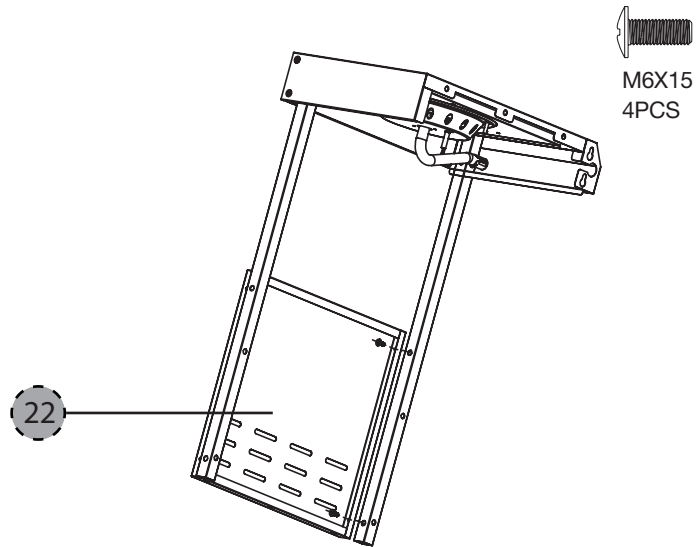
14.



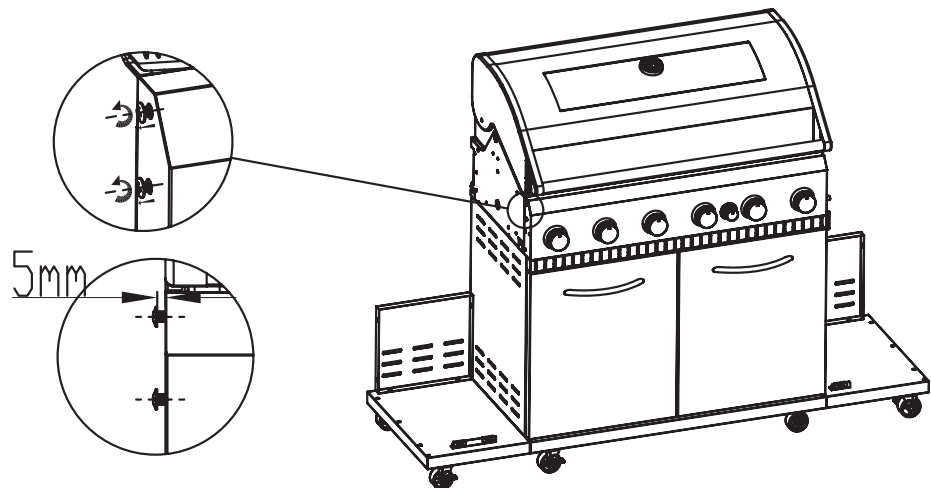
15.



16.

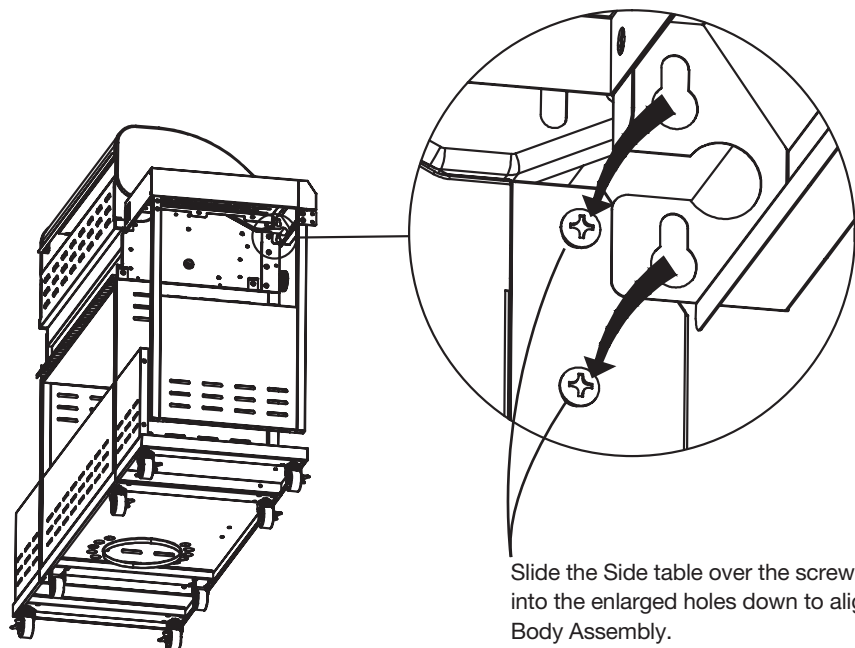


17.

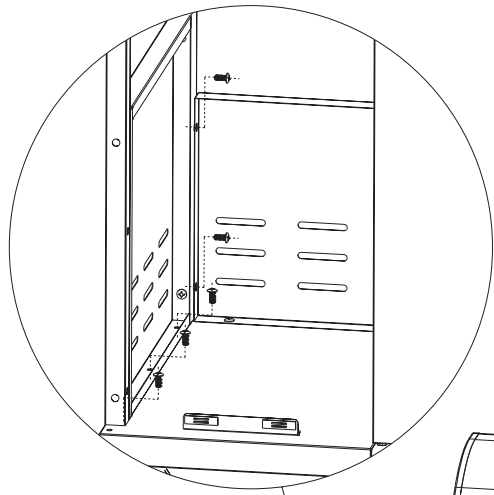


Loosen the 2 pcs of M6 X 15 which have been inserted into the Body Assembly to allow the Side Table to attach to the side.

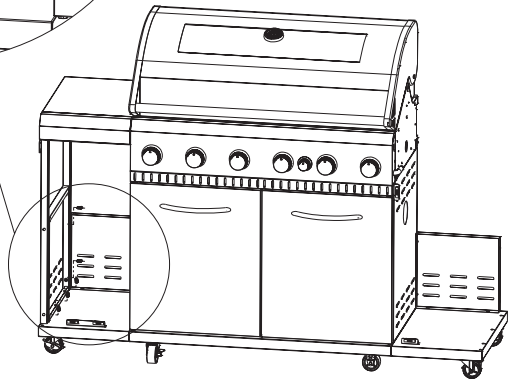
18.



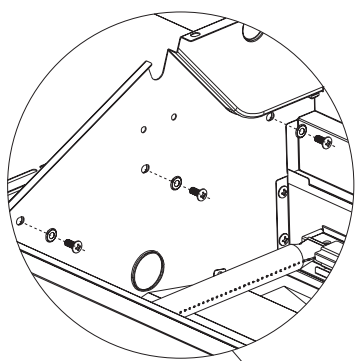
19.





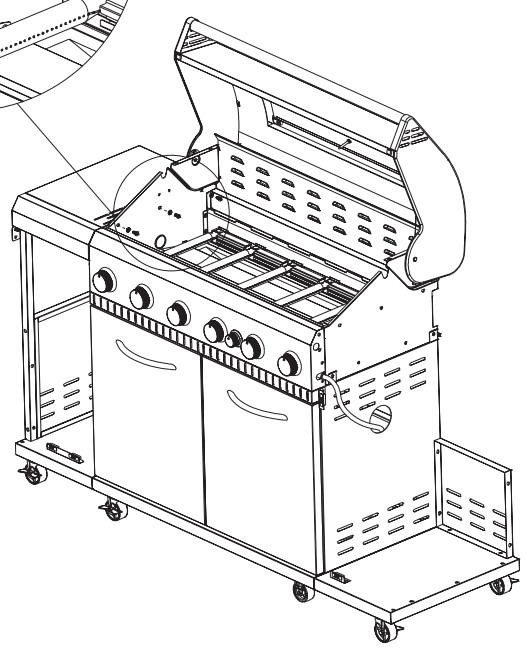

M6X15
5PCS



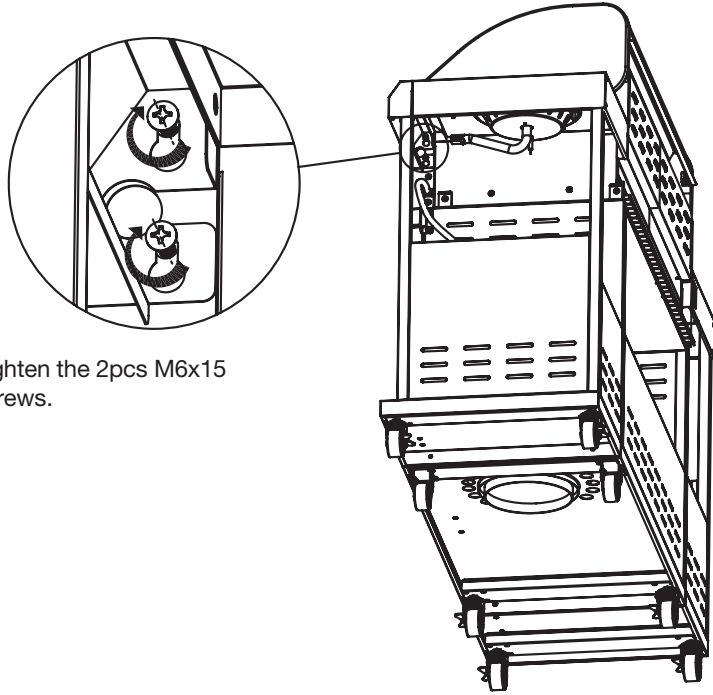
20.



 
M6X15 Ø6
3PCS 3PCS

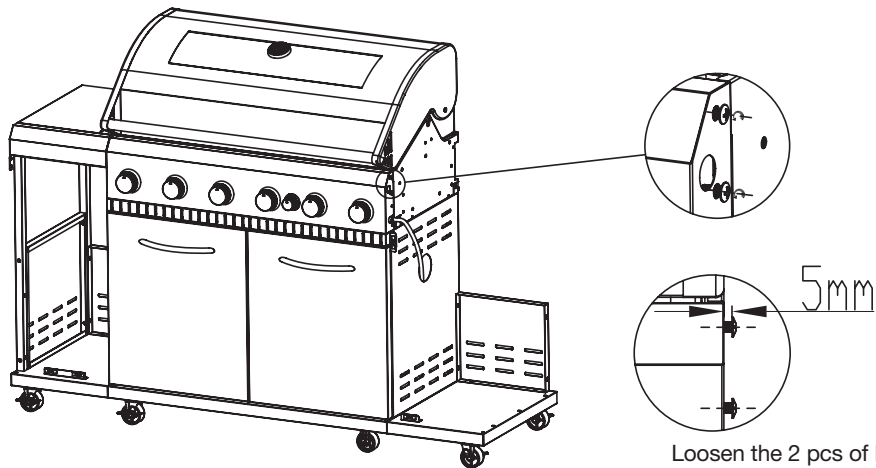


21.



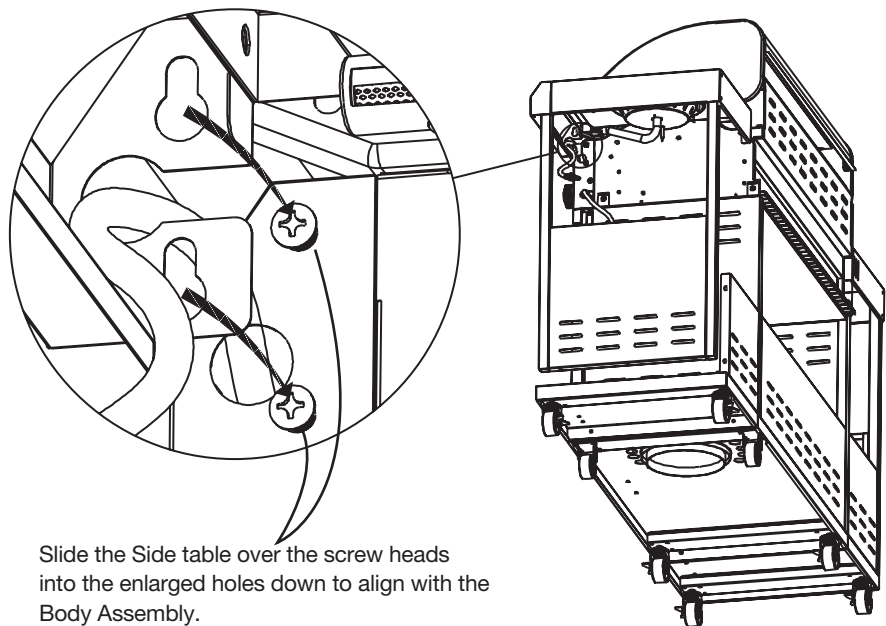
Tighten the 2pcs M6x15 screws.

22.



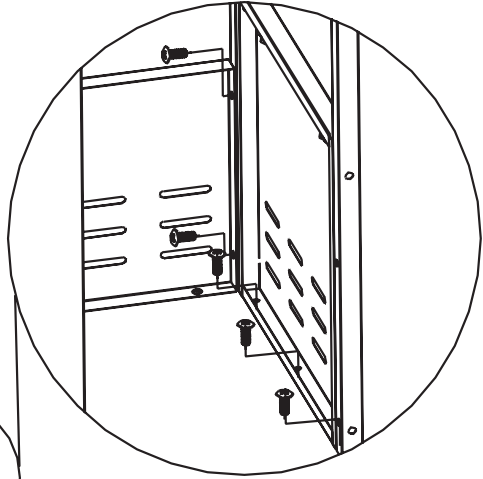
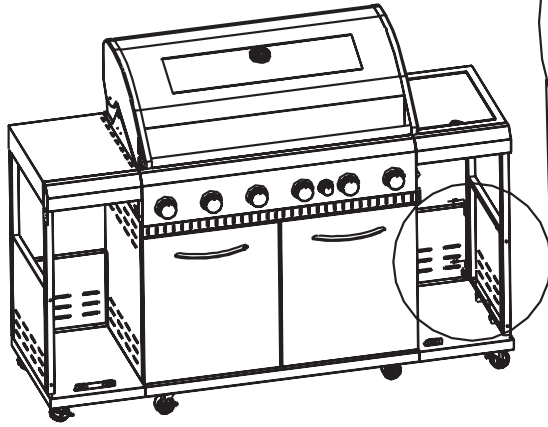
Loosen the 2 pcs of M6 X 15 which have been inserted into the Body Assembly to allow the Side Table to attach to the side.

23.



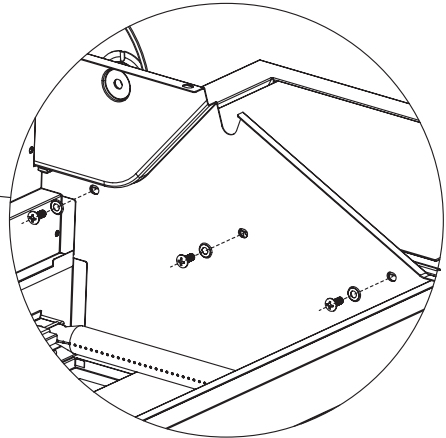
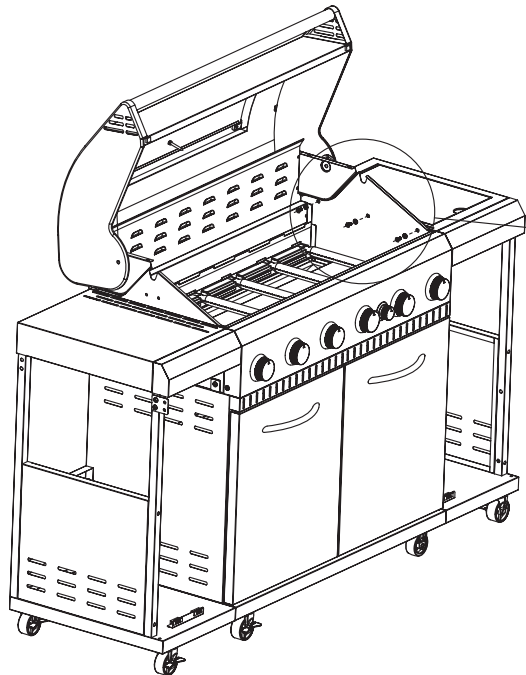
Slide the Side table over the screw heads into the enlarged holes down to align with the Body Assembly.



24.




M6X15
5PCS

25.

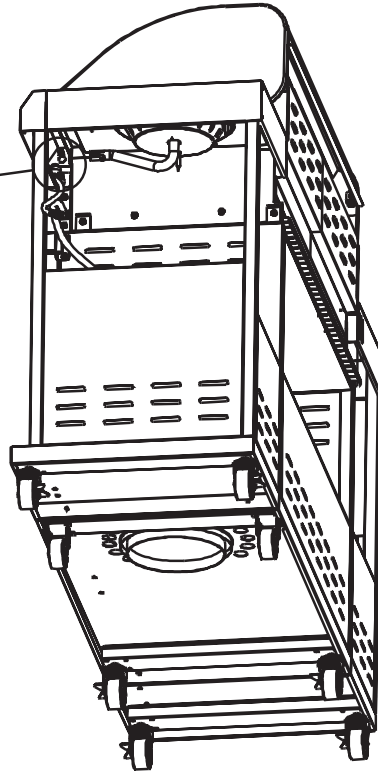


 
M6X15 Ø6
3PCS 3PCS

26.

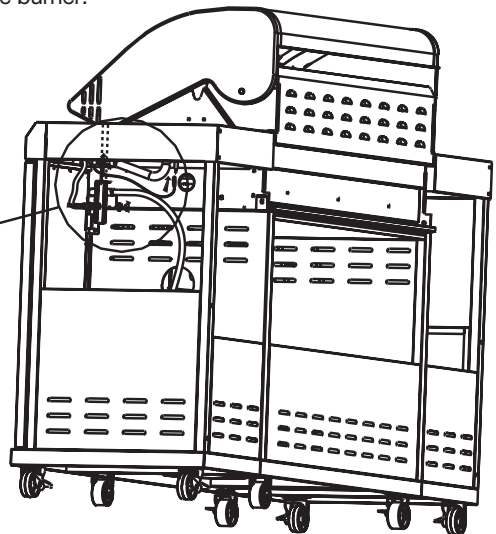
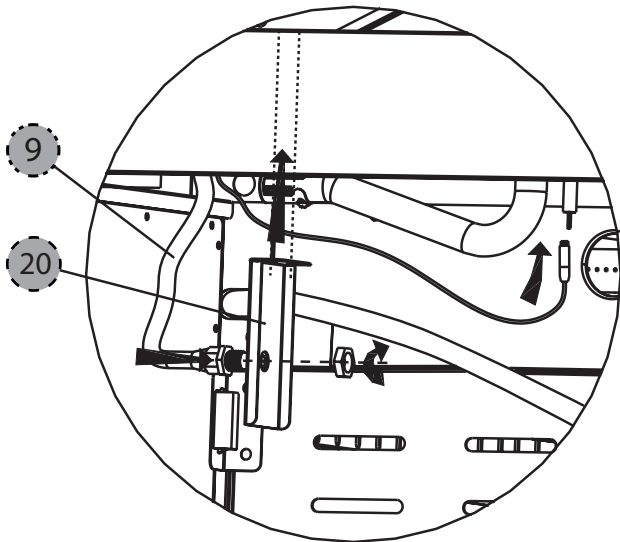


Tighten the 2pcs M6x15 screws.

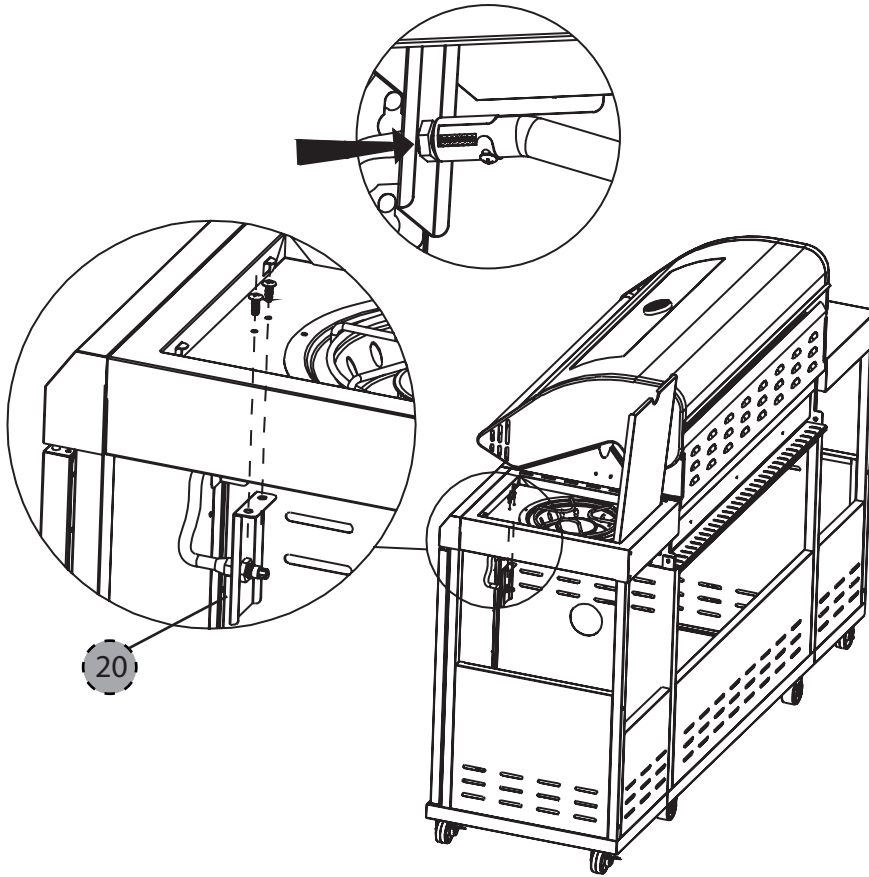


27.

Remove the locating nut from the adaptor and then attach the bracket to the adaptor also ensuring that the adaptor is located within the venturi of the burner.

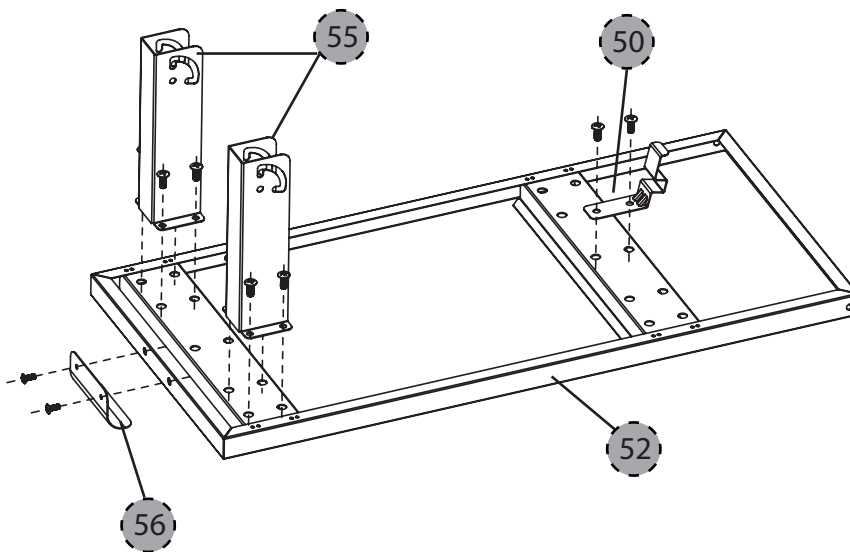




28.



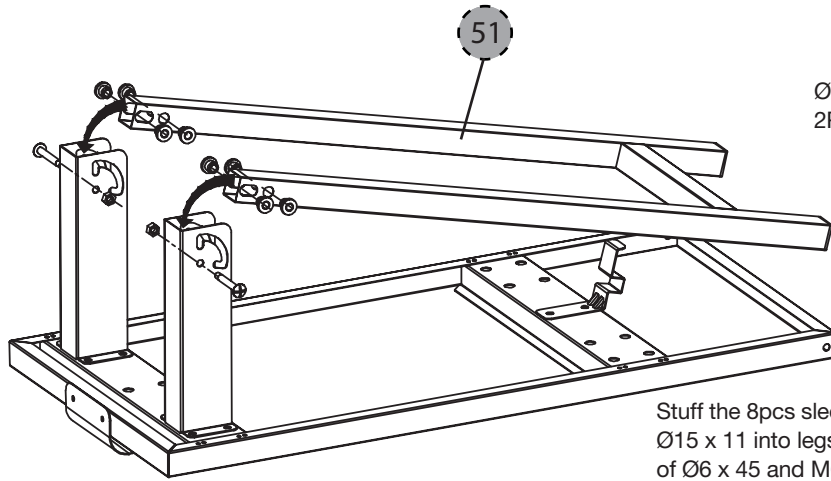

M5X10
2PCS




29.



 
M6X15 M5X10
10PCS 2PCS

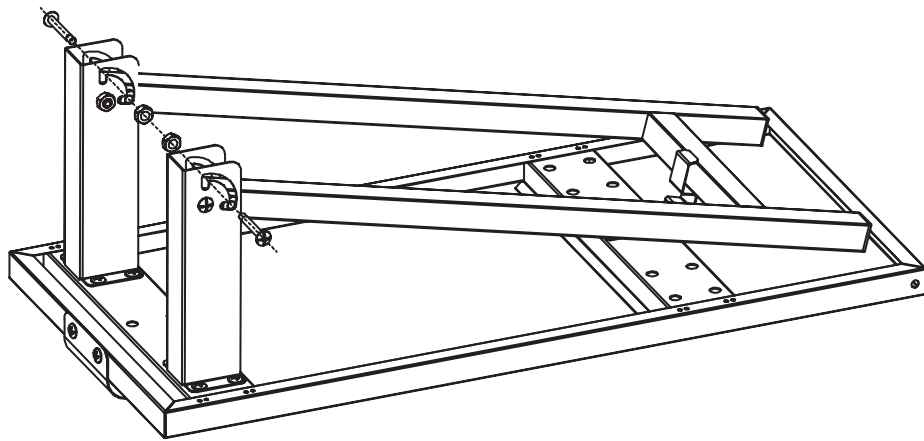
30.





- 
 Ø6 x 45
 2PCS
- 
 Ø15 x 11
 8PCS
- 
 M6
 2PCS

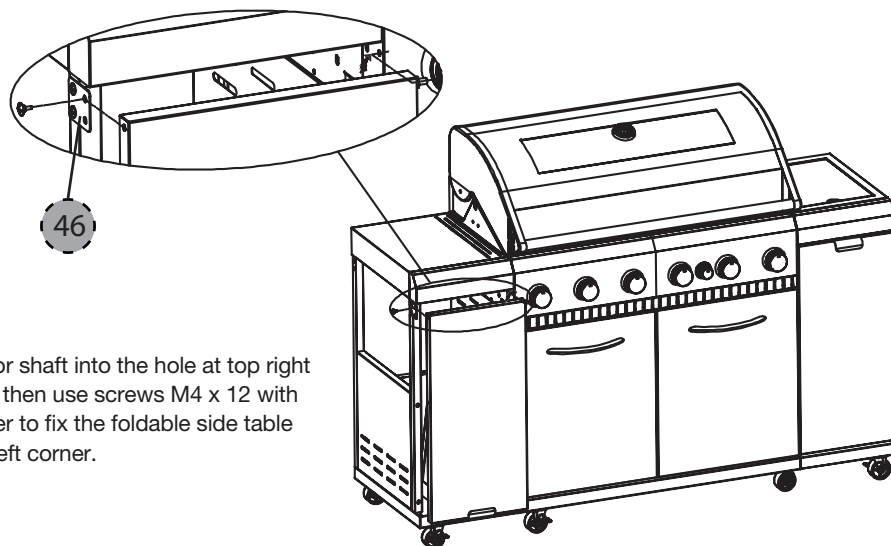
Stuff the 8pcs sleeves of shaft of Ø15 x 11 into legs, then use screws of Ø6 x 45 and M6 to fix the legs.

31.



- 
 Ø6 x 45
 2PCS
- 
 M6
 2PCS

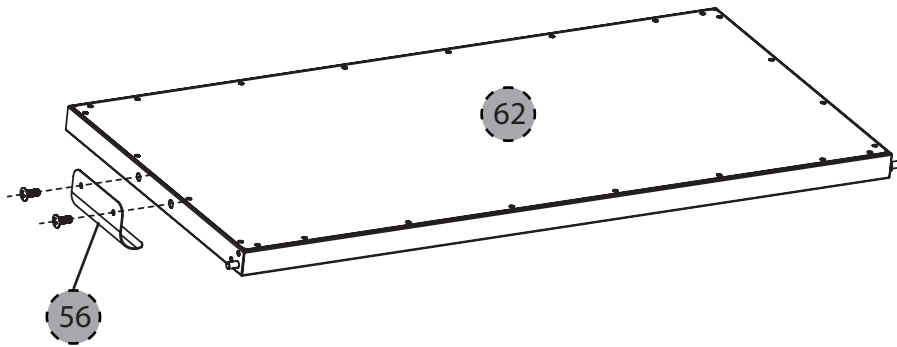
32.

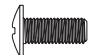


- 
 M4 x 12
 1PCS

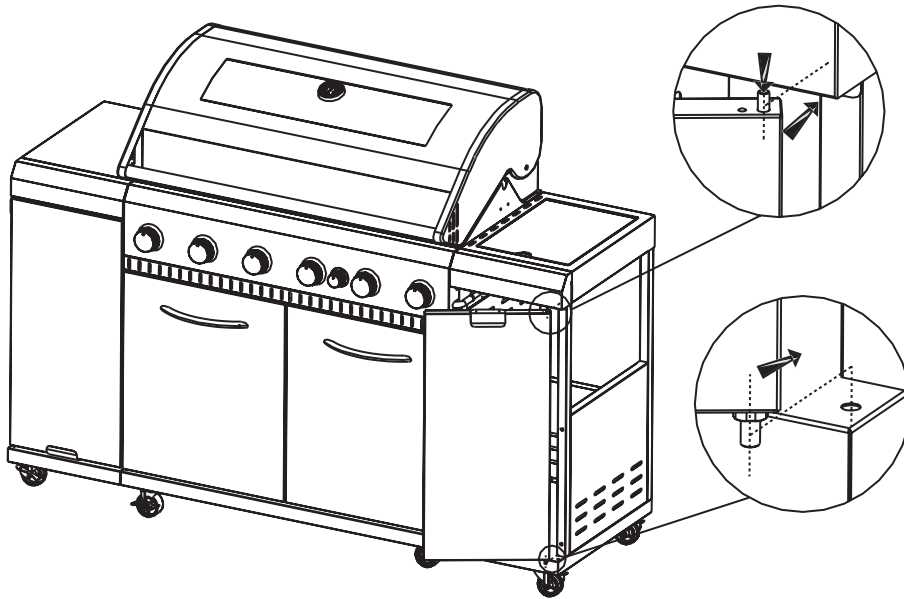
Put door shaft into the hole at top right corner, then use screws M4 x 12 with shoulder to fix the foldable side table at top left corner.

33.

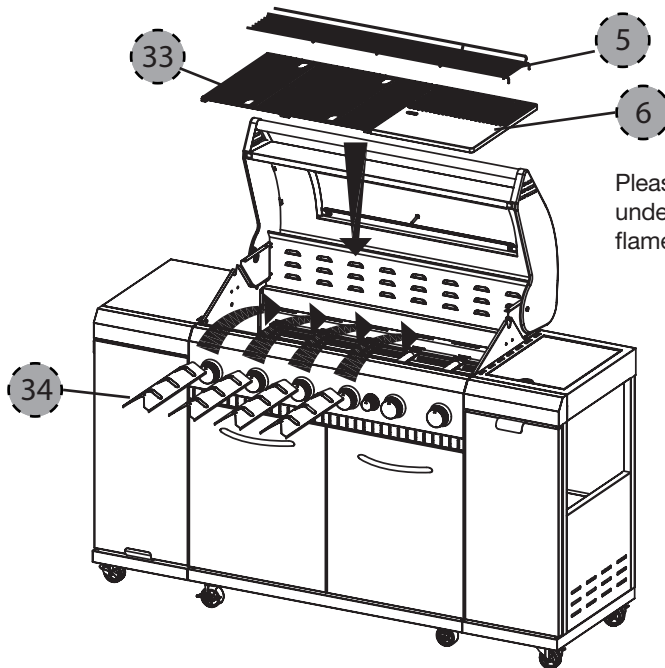



 M5X10
 2PCS

34.

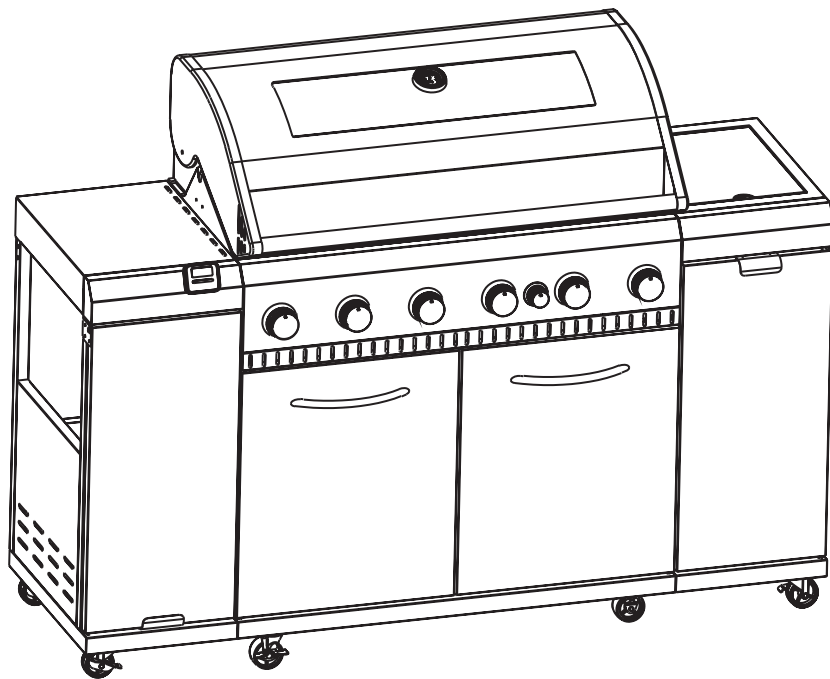


35.

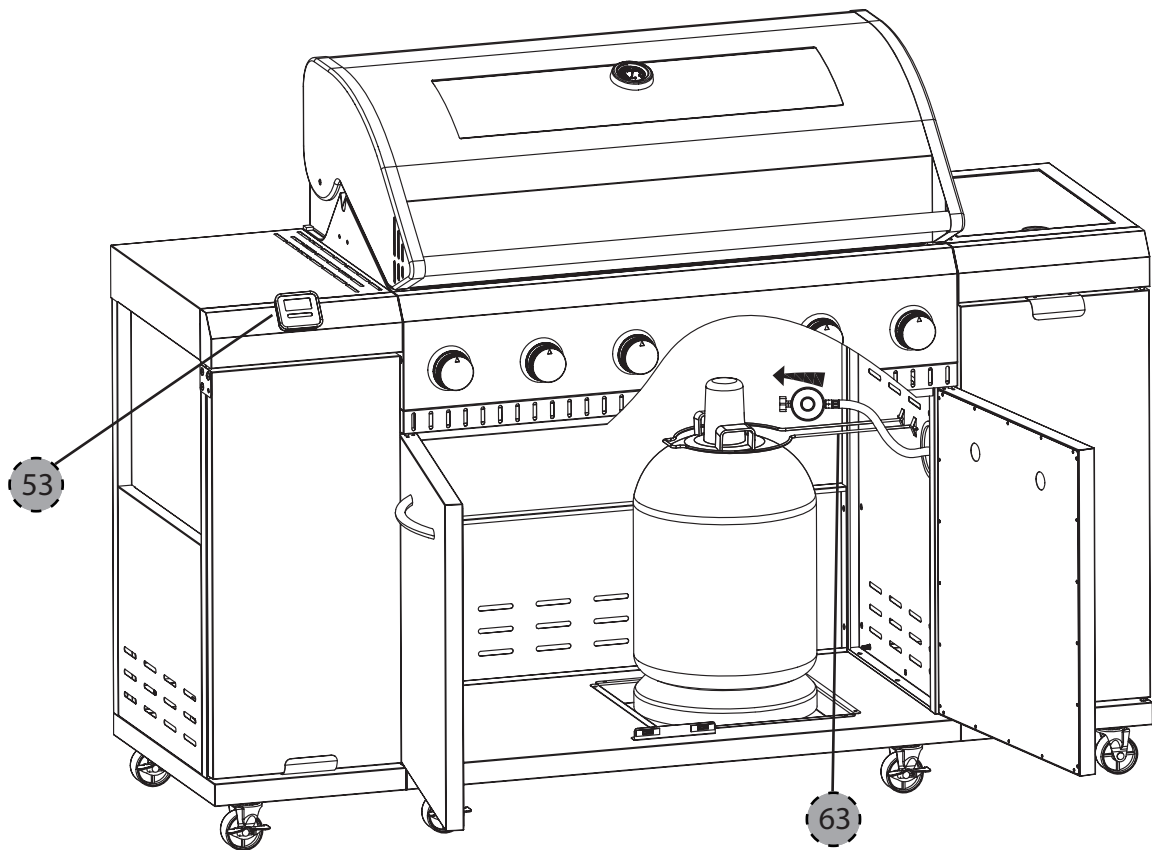


Please note: Flame Tamers must be under the cooking grill, Don't place the flame tamer under the cooking plate.

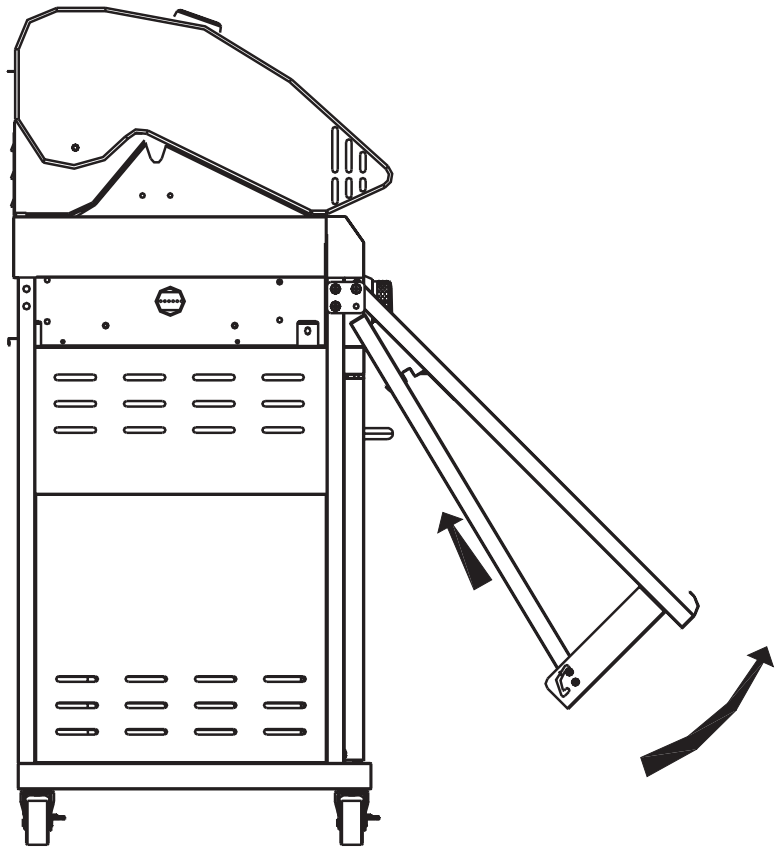
36.



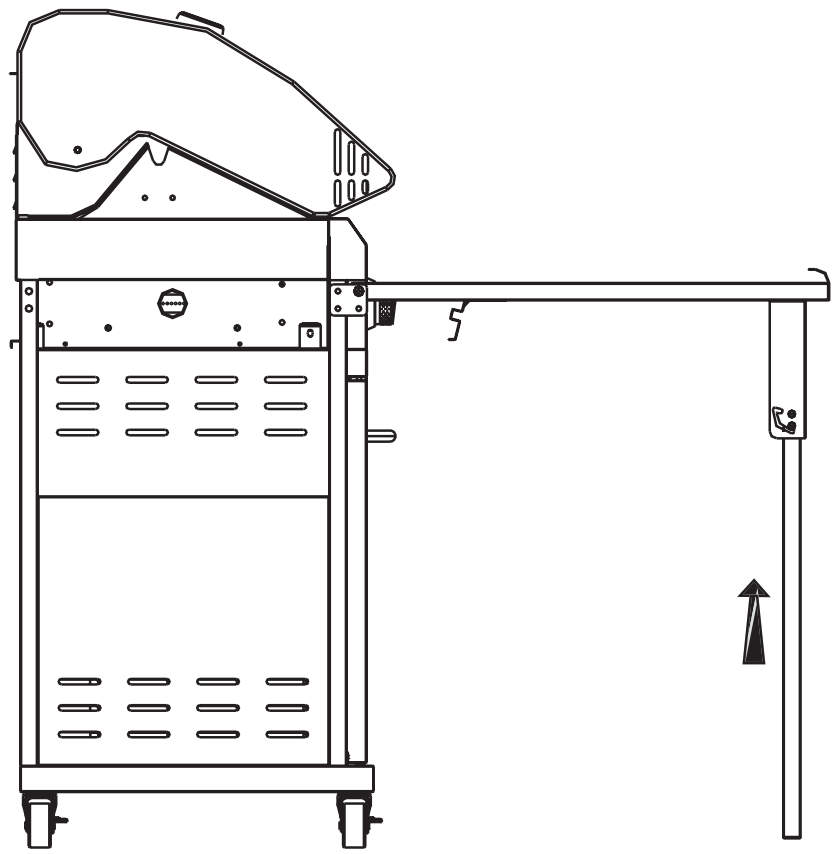
37.



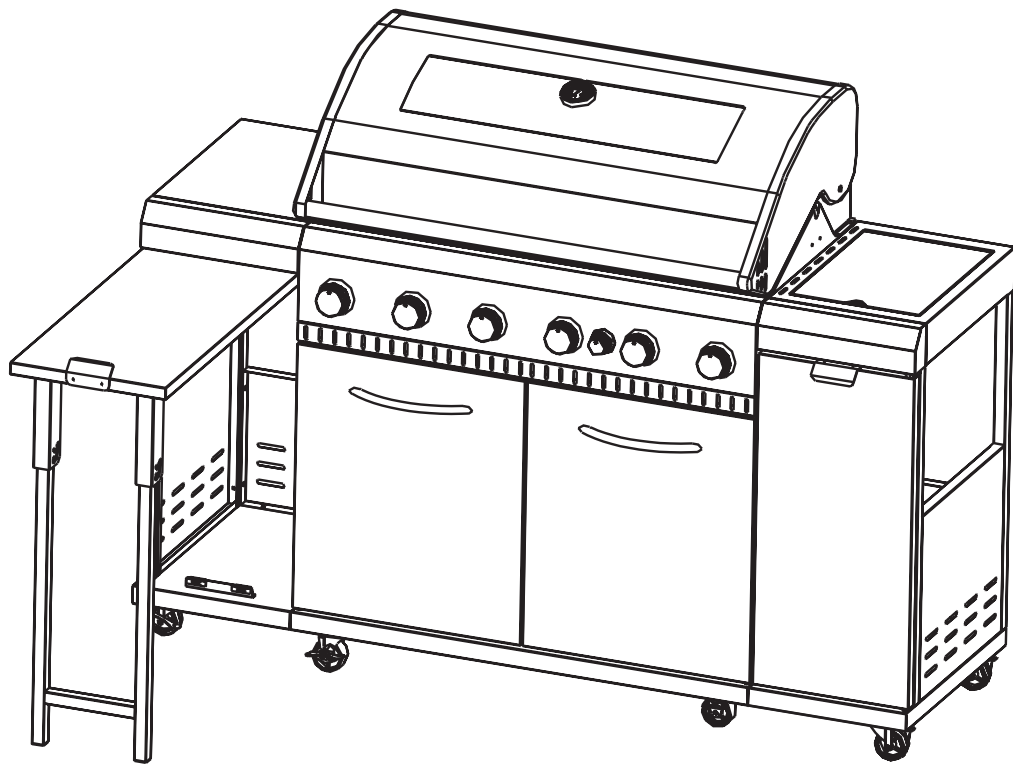
38.



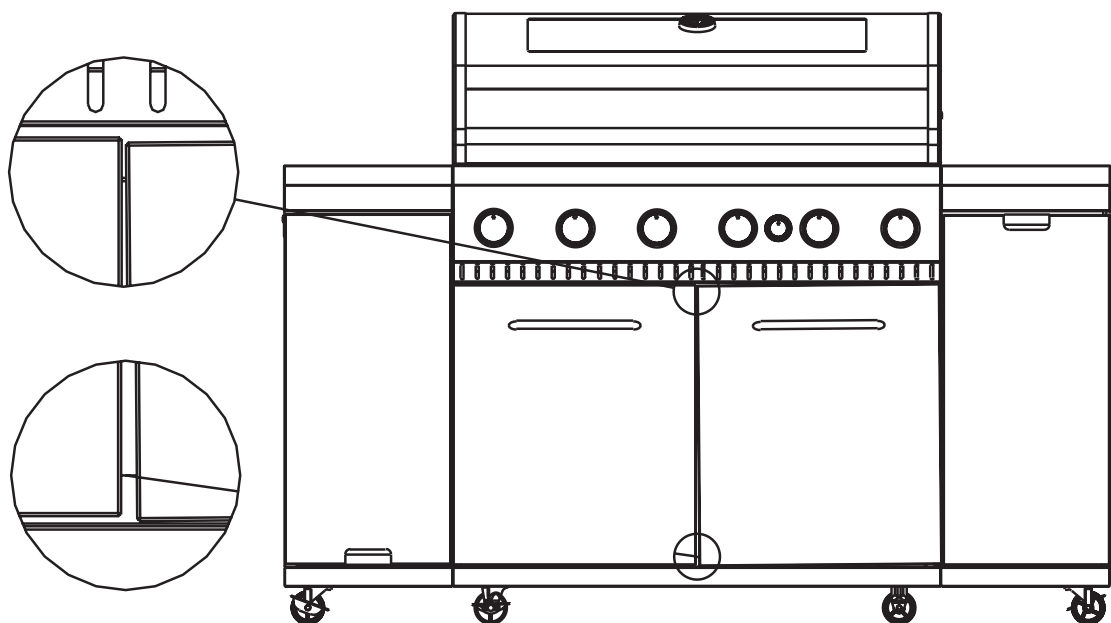
39.



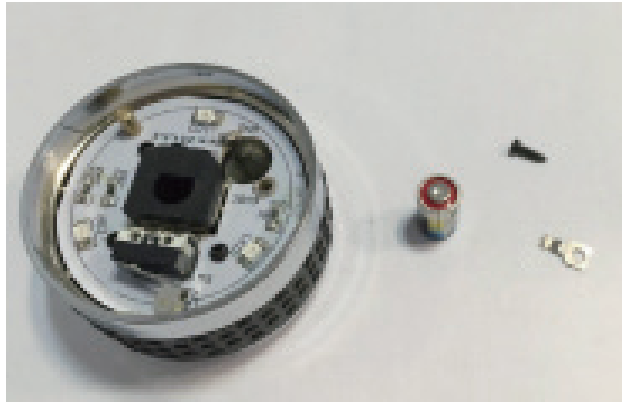
40.



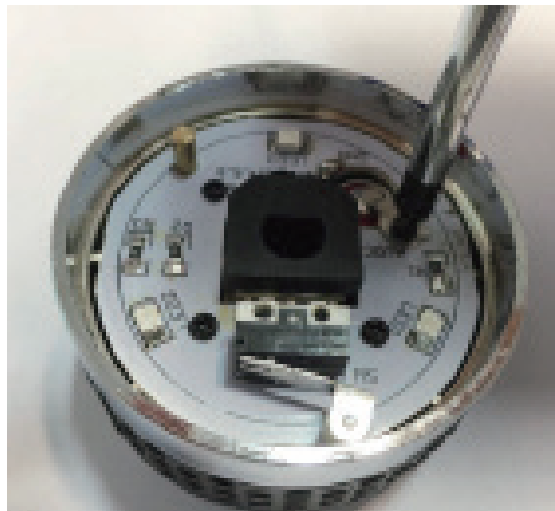
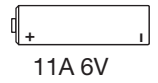
41.



42.



43.



DE AT CH

LANDMANN® GmbH & Co. Handels-KG
Am Binnenfeld 3-5 · D-27711 Osterholz-Scharmbeck
www.landmann.com

GB IE

LANDMANN® Ltd.
Unit 6 · Blackstone Road · Stukeley Meadows
Huntingdon · PE29 6EF · United Kingdom
Customer Service: 014 80 - 42 17 20
www.landmann.co.uk

FR

LANDMANN® GmbH & Co. Handels-KG
Bureau Commercial France
Saarlandstraße 16-20
D-66482 Zweibrücken
Tel.: 0033 3 87 88 08 38
Email: receptionfrance@landmann.de

SE DK FI NO

LANDMANN® Skandinavia AB
Storgatan 70 · S-568 32 Skillingaryd · Sverige
www.landmann.se

IS

LANDMANN® Iceland ehf
Grillbúðin ehf
Smiðjuvegur 2, 200 Kópavogur
E-mail: landmannn@landmann.is
Web site: www.landmann.is

PL

Wyprodukowano w ChRL dla koncernu
LANDMANN.
LANDMANN® POLSKA Sp. z o.o.
59-400 Jawor, ul. Kuziennicza 13b
Tel. + 48 76 870 24 61
Fax. + 48 76 870 23 88
www.landmann.pl

HU BG GR HR SI TR RO

LANDMANN® Hungária Kft.
Almáskert utca 4.
H-2220 Vecsés
Hungary
Tel **36 - 29 - 55 50 70
Fax **36 - 29 - 55 50 78
E-mail: infohun@landmann.de
Web site: www.landmann.hu