

**LANDMANN®**

Assembly Instruction for flat bed BBQ Art.-No. 12202



IMPORTANT:
READ ALL INSTRUCTIONS AND OPERATIONS
BEFORE OPERATING THIS UNIT.
FOLLOW THE CORRECT LIGHTING AND USAGE
PROCEDURES. HANDLE METAL PARTS WITH CARE
TO AVOID INJURIES. FOLLOW ALL STEPS IN
ORDER. NEVER ALLOW CHILDREN TO OPERATE
THIS UNIT.

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Warnings:

Ensure to use this appliance outdoors.
Do not attempt to move this appliance during operation. Never leave fuel cylinder attached to regulator if disconnected from burner tube.

Attention:

Some parts of this appliance become very hot, take special care when children or elderly are present

For your safety:

Do not store or use gasoline or methylated fuels or any other flammable vapours and liquids in the vicinity of this or any other appliance.
Never light a barbecue with gasoline or comparable fluids !

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1.: Technical Data

Gas:	LPG (Propane)
Gas Bottle:	Propane Gas Bottle with 27mm Clip valve
Pressure:	Propane at 37 Mbar 3+ (28-30/37)
Consumption:	800 g / h
Power:	approx. 11 kW
Weight:	approx. 26,8 kg
Overall dimensions:	approx. W 115 cm, D 58 cm, H 113 cm
Cooking Area:	approx. 24 x 49 cm (2x)
Burner set:	adjustable
Ignition:	Piezo Ignitor
Lava rocks:	1 Bag

The capacity of a 13kg Propane Gas Bottle is sufficient for a heating period of approx. 15 hours with full power.



You have purchased a high quality LANDMANN Gas Appliance. This appliance has been made with regard to the European Gas Standard (EN 498) and bears the certification no.

CE - 0085.

The gas hose assembly that is enclosed with this appliance conforms to British Standard BS 3212.2.

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2.: Function

a) Pilot Gas Control Ignition:

With all gas controls on the Barbecue in the 'OFF' position, turn the gas cylinder valve to the on position at the regulator. Push in the Barbecue ignition gas control knob and turn anticlockwise until spring resistance is felt. Hold in this position for 3-5 seconds to allow gas flow, and then continue to turn anticlockwise to 'HIGH' position. Keep the knob pressed in until the burner is seen to be alight. When the burner is alight, adjacent burners will cross light when their controls are turned to 'HIGH'.

b) Manual Ignition:

With all the gas controls in the 'OFF' position, turn the gas cylinder valve on the regulator to the on position. Lift out one of the cast iron cooking grilles and holding a lighted taper or gas match alongside the burner, push in and turn the gas control knob for that burner to 'HIGH'. The burner will light in seconds. Replace the cast iron cooking grille. Once the first burner is alight, adjacent burners will cross light when their gas controls are turned to 'HIGH'.

At 'HIGH' setting the burner flame should be approximately 12-20mm long with a minimum of yellow tipping. Turn the gas control fully anticlockwise for minimum setting. Should you have any difficulty lighting your barbecue following the above steps, contact your dealer for advice.


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3.: Single part list

1.	Lid Sheet II	1	22.	Drip pan	1
2.	Lid Sheet I	1	23.	Drip pan handle	1
3.	Left side panel	1	24.	Screw M5x6	1
4.	Right side panel	1	25.	Hose	1
5.	Hinge Pin	2	26.	Regulator	1
6.	Top hinge	2	27.	Gas Hose connection	1
7.	Handle bracket	2	28.	Hose Clamp	2
8.	Lid handle	1	29.	Bolt M6x12	9
9.	Cooking Grill	1	30.	Washer M6	5
10.	Hot Plate	1	31.	Nut M6	5
11.	Cross Lighting tube	1	32.	Spring Washer M5	6
12.	Burner	2	33.	Flat Washer M6	6
13.	R Clip	2	34.	Bolt M5x10	6
14.	Body ASSY	1	35.	Screw M5x10	4
15.	Left Bottom hinge	1	36.	Nut M5	
16.	Right Bottom hinge	1	37.	Warming Rack	2
17.	Gas Control Bar	1	38.	Thermometer	1
18.	Valve with ignitor	1	39.	Lava rocks	1 Bag
19.	Valve	1	40.	Lava rock grid	1
20.	Control Panel	1			
21.	Control Knob	2			

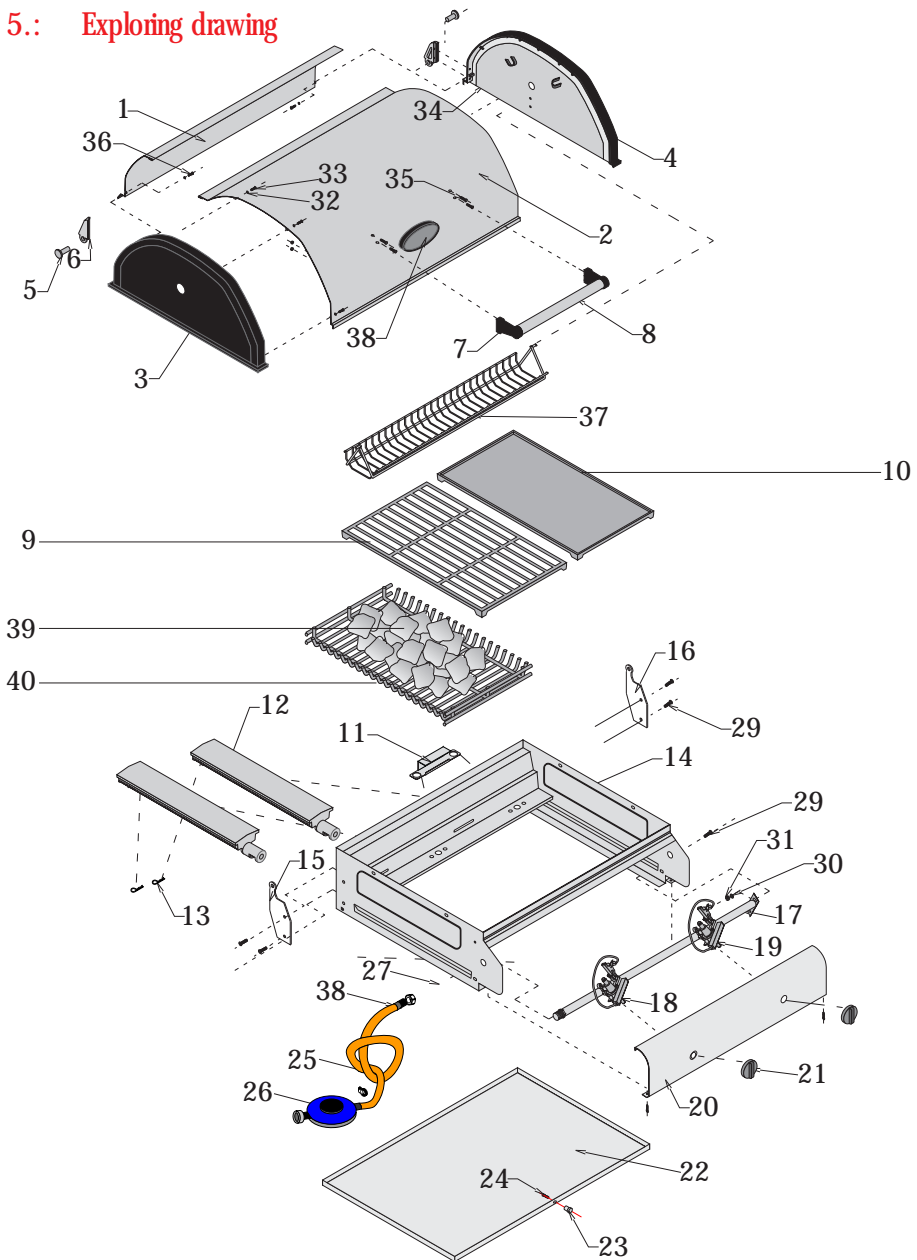
Note: All single parts in **BOLD** are pre - assembled.

4.: Fixing elements

M5x15	M5x8	M5	M5,2				
4x	1x	4x	4x	1x	3x	2x	2x

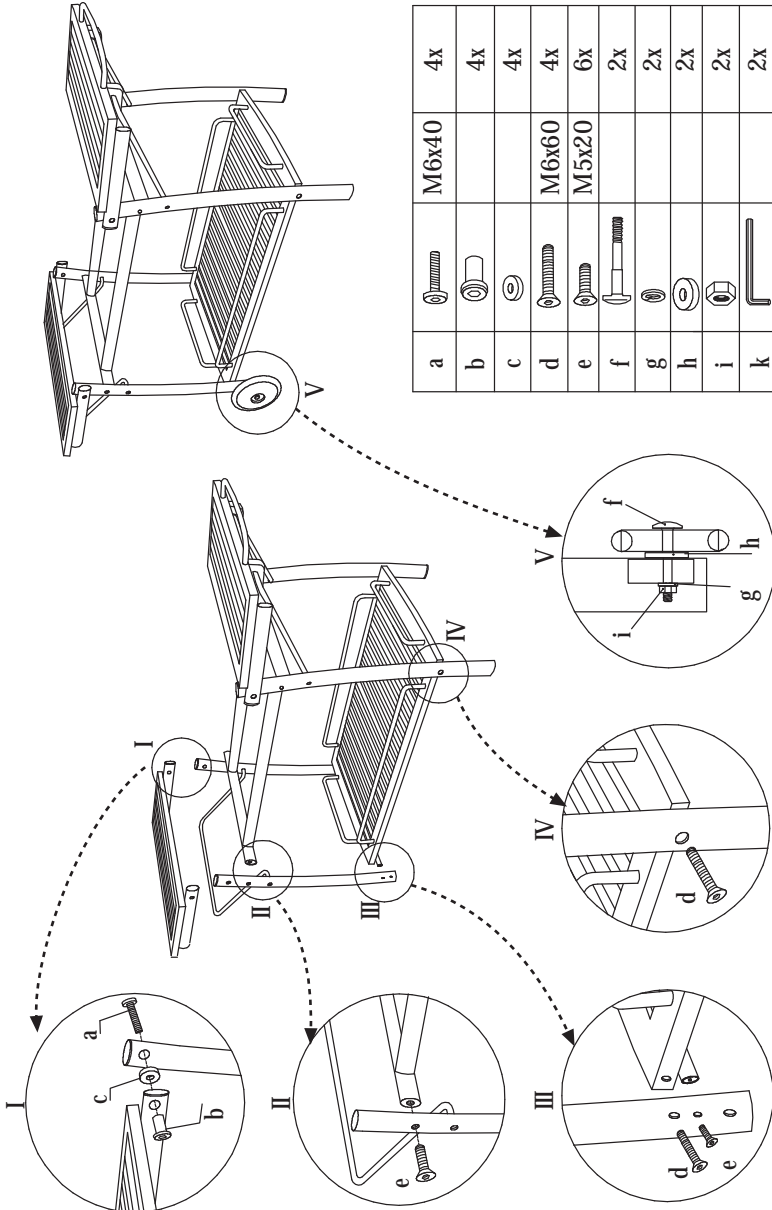

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5.: Exploring drawing



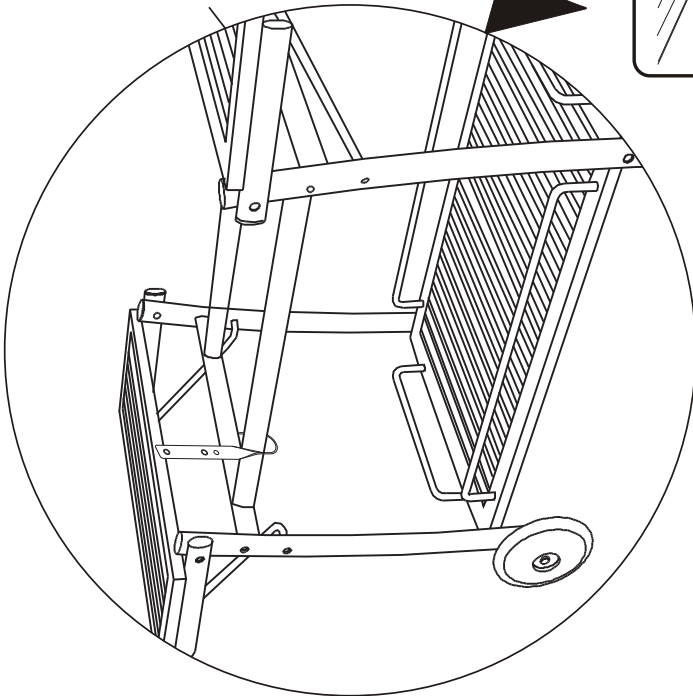
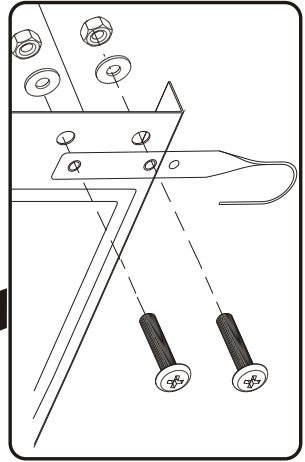
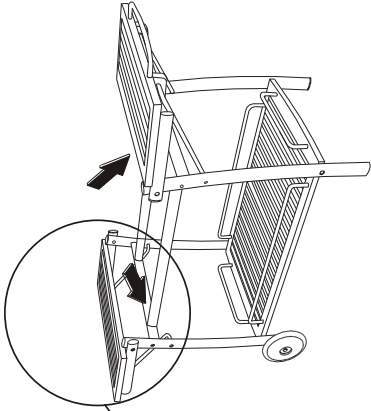

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6.: Mounting steps





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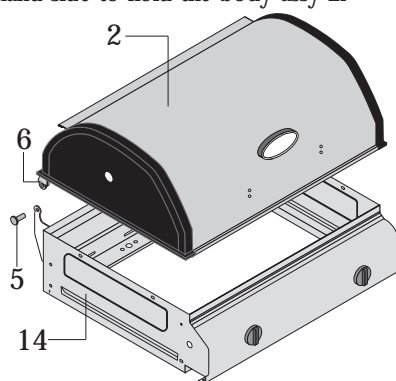



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1.: Attach the Body assy (14) on the trolley (see page 8) using the 2 hook shaped brackets provided. Attach brackets to side of gas assy with bolts and nuts provided. One at front left side and the other at rear right hand side to hold the body assy in place.

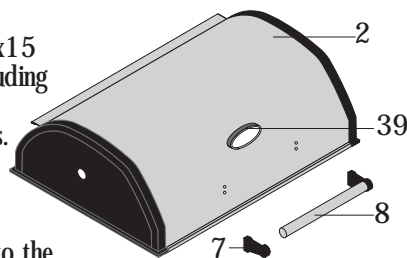
2.: ATTACH THE HOOD AT THE BBQ LID

Place the lid (2) on the grill housing (14) and connect the hinge (6) with the hinge plates (15 & 16) with the screws nuts and washers provided. Push the hinge bolts (5) through the hinges and the hinge plates.



3.: FIT THE HANDLE TO THE BBQ LID

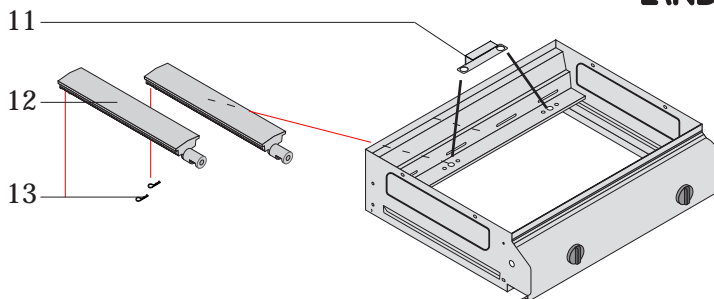
Open the lid (2)! Set the hexagonal screw M5x15 (35) in the handle bracket (7) and place it including the lid handle (8) in the holes at the front side. Fasten the hexagonal screw with washers and nuts. Do not tighten the bolt connections too firmly, otherwise the lid or the handle bracket could be damaged. If not pre-assembled, fasten the thermometer (38) by means of screws and nuts to the front side of the lid. Make sure that the ends of the screws show the inside the lid and the screws are not overtightened.



4.: FIT CROSS LIGHTING TUBE AND BURNER TO THE BBQ

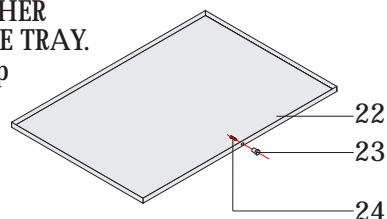
The cross lighting tube (11) is placed on the burner rest and are retained in place by the locating pegs of the burners. Fit each burner (12) into the barbecue by placing the neck of the burner over the brass jet of the gas control valve, . The rear of the burner is then lowered onto the back burner rest, locating the cast peg on the underside of the burner into the hole in the burner rest and locking the cross lighting tube (11) in place. Repeat for the other burner. Fit the burner retaining clips to the rear pegs of the burners, from under the burner rest.

Note: The burners should be loose on the gas control nipples. Do not attempt to fix them tightly or seal them.

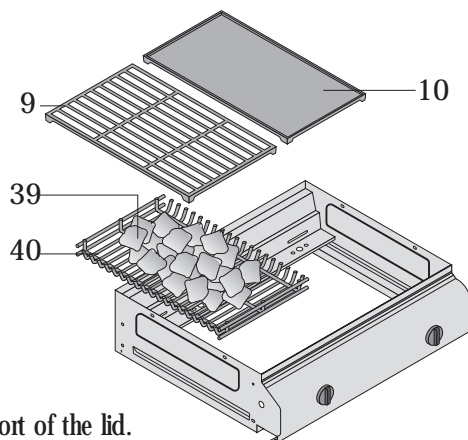

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5.: FIT GREASE TRAY TO THE BBQ

Fit the drip pan handle (23) to the front edge of the drip pan (22), using the screw (24) supplied. Slide the drip pan into place from the front of the barbecue below the control panel (20). Push it all the way back until it stops. This tray must be filled before use with an even layer, approximately 10mm thick, of non-combustible, fat absorbing medium or clean, dry sand. This must be kept clean and loose in order to absorb fat drippings. If this is not done, it may be possible for the fat drippings to ignite and burn. Check regularly that the absorbing medium is loose and clean. Lining the tray with aluminium foil before filling can assist in removal of the fat soaked absorbing medium. **DO NOT USE SAWDUST OR OTHER FLAMMABLE MATERIAL IN THE GREASE TRAY.**

Always ensure the tray is pushed back to its stop point and is not held by the bottom edge of the fascia panel.


6.: FIT THE LAVA ROCK TRAY AND CAST IRON COOK WARE

Place the lava rock grid (40) into the barbecue. This rests on the ledges formed on the front and back panels above the burner. Spread the lava rocks (39) onto the grid in a single even layer. Place the cast iron cooking grill (9) and plate (10) into the barbecue. These rest on the ledges formed on the front and back panels. The cast iron should be washed thoroughly in warm soapy water, dried and coated with a liberal coating of cooking oil before first use.



6.: Hang the warming rack (37) into the support of the lid.



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7.: Preparation

You will need to purchase a Propane bottle with a 27mm clip on valve to operate this barbecue which can be obtained from your nearest Gas Retailer.

Energy saving tips:

- a.: Reduce the opening time of the lid.
- b.: Preheat the barbecue for 5 minutes low then 10 minutes medium. (with Lid open)
- c.: Do not preheat longer than recommended.
- d.: Do not use a higher setting than required.

8.: Installation

After purchasing your gas bottle you will then be ready to set it up with your barbecue.

- a.: Position the gas bottle at the side of your barbecue, not underneath, keeping in mind that the bottle must be kept away from heat and in a safe position.
- b.: When ready to use your barbecue insert the regulator into the gas bottle valve and tighten firmly.

Note: Before attempting to light your barbecue you must refer to your lighting instructions and warning / safety points.

Check the hose before each use, searching for cracking, cuts or any abrasions. If the hose is found to be faulty in any way do not attempt to use your barbecue.

When changing your gas bottle ensure that there are no sources of ignition close by i.e. fires, cigarettes, naked flames etc. Make sure that the appliance is switched off.

Ensure that the hose is free from any kinks or bends which will affect the gas flow when using your barbecue. Also the hose must not have undue tension and must not touch any part of the barbecue which may be hot.

How to change your cylinder

These cylinders take a regulator which incorporates a switch for the on / off control of the gas supply. No spanner is required.

How to connect a gas bottle

- a.: Turn the orange cap so that the arrow is pointing to the gap in the shroud.
- b.: Remove the orange safety cap by pulling the lanyard out, then out. Do not use tools. Leave the cap hanging.
- c.: Attach regulator to cylinder by squeezing in control lever on regulator and pressing down on valve of cylinder. Check that the regulator is securely attached to cylinder.
- d.: Switch on the Cylinder regulator control by lifting lever to vertical position.
- e.: To turn off gas at regulator push lever down to horizontal position, to release regulator squeeze in control lever on regulator.

Note: Always test gas line for leaks at connector with soapy water finishing all connections.

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9.: Warning and Safety Points

Please read the following points before using your barbecue:

- 1.: Please follow all assembly instructions in this manual, if instructions are not followed it may cause problems in use.
- 2.: This barbecue will become very hot when being used, care is to be taken especially when pets, children or elderly people are present.
- 3.: In the event of a gas leak shut off gas to the barbecue, extinguish any open flames, open lid and if leak continues check for damages, poor connections etc. Contact your local gas dealer immediately if the problem can not be solved.
- 4.: Do not attempt to move Barbecue while it is in operation.
- 5.: Do not use or store any flammable liquids or vapours in the vicinity when operating the barbecue.
- 6.: This gas barbecue is designed for outdoor use only.
- 7.: Do not use a naked flame to check for gas leaks.
- 8.: Do not operate barbecue if there is a gas leak.
- 9.: Do not attempt to disconnect any gas fitting part if your barbecue is being used, on the barbecue or the gas regulator / bottle.
- 10.: Care is advised when operating your barbecue, you should never leave unattended when in use.
- 11.: Only use lava rock in this barbecue, do not attempt to use charcoal.
- 12.: The barbecue should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice openings when cleaning the burner or valves.
- 13.: Do not attempt to use this appliance in a garage or any enclosed area. Also ensure to keep clear of any combustible materials, etc. We recommend to keep a distance of at least 0.5 to 1.0 metre clear of any combustible materials.
- 14.: We would recommend that this barbecue be serviced by your local gas retail outlet at least once a year by a competent engineer. Do not attempt to service this appliance yourself.
- 15.: Do not attempt any unauthorised interference of the main controls on this barbecue, i.e. gas taps, injectors, valves etc.
- 16.: After every use, check the drip tray for fat build-up in the sand. Discard any saturated sand and replace with fresh sand, failure to fill with sufficient clean dry loose sand may result in a fat fire or excessive flare up. This can severely damage your barbecue and is NOT covered by the warranty.
- 17.: Flare ups occur when meat is barbecued, and its fats and juices fall upon the hot lava rock. The smoke from some flare-ups gives the food its barbecues flavour, but excessive flare up will result in meat being burned. To control flare-ups it is advisable to trim away excess fat from meat and poultry before grilling. Also the burners should always be placed on a low setting during cooking. Finally extinguish flare-ups by applying baking soda or salt directly onto the lava rocks. Always protect your hands when handling anything near the cooking surface of the barbecue.

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10.: Safety Precautions

1. Always test gas line for leaks at connector with soapy water after making connections.
2. The top must always be open when lighting the burner.
3. Use oven gloves and sturdy, long handled barbecue tools when cooking on the grill.
4. Be prepared if an accident or fire should occur. Know where the first aid kit and fire extinguishers are and know how to use them.
5. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
6. Always cook with great care.

11.: Lighting Instructions

Caution:The lid must be open when lighting the burner !

Do not stand with your face directly over the barbecue when lighting it.

Your barbecue will have one of the following methods of ignition:

a) **Pilot Gas Control Ignition:**

With all gas controls on the Barbecue in the 'OFF' position, turn the gas cylinder valve.

Push in the ignition gas control knob and turn anticlockwise until spring resistance is felt.

Hold in this position for 3-5 seconds to allow gas flow, and then continue to turn anticlockwise to 'HIGH' position. Keep the knob pressed in until the burner is seen to be alight. When the burner is alight, adjacent burners will cross light when their controls are turned to 'HIGH'.

b) **Manual Ignition:**

With all the gas controls in the 'OFF' position, open the gas cylinder valve. Lift out one of the cast iron cooking grilles and holding a lighted taper or gas match alongside the burner, push in and turn the gas control knob for that burner to 'HIGH'. The burner will light in seconds. Replace the cast iron cooking grille. Once the first burner is alight, adjacent burners will cross light when their gas controls are turned to 'HIGH'.

At 'HIGH' setting the burner flame should be approximately 12-20mm long with a minimum of yellow tipping. Turn the gas control fully anticlockwise for minimum setting. Should you have any difficulty lighting your barbecue following the above steps, contact your dealer for advice.

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12.: Storage

Your Gas bottle must be stored outdoors in a well ventilated area and must be disconnected from your barbecue when not being used. Ensure that you are outdoors and away from any sources of ignition before attempting to disconnect your gas bottle from your barbecue.

When you are using your barbecue after a period of storage, please ensure to check for gas leaks and check for any obstructions in the burner etc. before using. Also follow the cleaning instructions to ensure barbecue is safe.

If barbecue is stored outdoors ensure to check that all areas under the front panel are free from any obstructions (insects etc.). This area must be kept free as this may effect the flow of combustion or ventilation air.

13.: Cleaning Instructions

Your barbecue is easy to clean with minimum effort, just follow these helpful hints for cleaning convenience.

1. Turn the burners on for 15 to 20 minutes. Grease drippings will be burned off from your grill as well as your lava rock. Ensure appliance is cold before continuing.
2. Grids should be cleaned periodically by soaking and washing in soapy water.
3. The interior surfaces of the grill housing cover should also be washed with hot, soapy water. Use a wire brush, steel wool or a scouring pad to remove stubborn spots.
4. Periodically check the burner to see that it is free from insects and spiders which may clog the gas system, deflecting gas flow. Ensure to clean venturi pipes on burner very carefully, make sure that there are no obstructions. We recommend that you use a pipe cleaner to clean the venturi pipe area.
5. Any modifications of this appliance may be dangerous and are not permitted.

14.: Barbecue Safety Hints

Stand your barbecue on a safe level surface, away from inflammable items such as wooden fences or overhanging tree branches.

Never use your barbecue indoors !

Once lit do not move your barbecue or leave it unattended.

Keep children and pets at a safe distance from the barbecue.

Keep a fire extinguisher handy.

Remember that hot fat may drip out at the bottom of the firebowl.

The barbecue will become hot when in use, so handle lids etc. with the help of mits / gloves.

Ensure that the appliance has completely cooled down before storing.


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Trouble Shooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system	LP gas cylinder empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
	Obstructions in gas jets or hose.	Clean jets and hose.
	Electrode wire is loose or disconnected on ignition valve.	Reconnect wire
	Electrode or wire is damaged.	Change electrode and wire.
	Faulty integrated ignitor.	Change ignitor.
Burner will not light with a match.	LP gas cylinder is empty.	Replace with full cylinder.
	Faulty regulator.	Have reg checked or replaced
	Obstructions in burners.	Clean burners.
	Obstructions in gas jets or hose.	Clean jets and hose.
Low flame or flashback(fire in burner tube-a hissing or roaring noise may be heard)	Obstructions in burners.	Clean burners.
	Obstructions in gas jets or hose.	Clean jets and hose.
	Windy conditions.	Use BBQ in a more sheltered spot
Gas valve knob difficult to turn.	Ignition valve jammed.	Replace Ignition valve.
	Gas valve jammed	Replace gas valve

If your problem is not resolved from the information above, please call the Barbecue helpline.

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To claim under your guarantee, contact the Barbecue Helpline No.

1. Your Gas Barbecue is guaranteed against any defect in manufacture or materials for a period of TWELVE MONTHS from the date of purchase. The guarantee covers the replacement of all defective parts free of charge.
2. This guarantee certificate is only valid when accompanied by proof of purchase.
3. The guarantee will not apply if the appliance is defective due to use that is not in accordance with these instructions, accidental damage, incorrect assembly or modification or repairs to the appliance by an unauthorised dealer. Failure to also carry out the correct maintenance procedures and storage procedures will also invalidate this warranty. Guarantee does not cover any rust, which could appear on any of the parts over a period of time.
4. This guarantee is in addition to and does not affect your statutory rights.

Keep this guarantee in a safe place.

LANDMANN always takes every precaution to ensure that your purchase reaches you in the best condition. If you are unhappy with your choice in any way please contact the Customer Service Department:



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Barbecue Helpline 01299 - 251747
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Friday, 9am to 4pm.
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