

LANDMANN®

48" ROUND ROCK GRILL, ROTISSERIE & FIRE PIT

MODEL 590503

ASSEMBLY AND OPERATING INSTRUCTIONS



FOR SAFE OPERATION, PLEASE READ ALL ASSEMBLY AND OPERATING INSTRUCTIONS BEFORE USE.

VER. 1, 9/25/08



READ FIRST! RULES FOR SAFE OPERATION

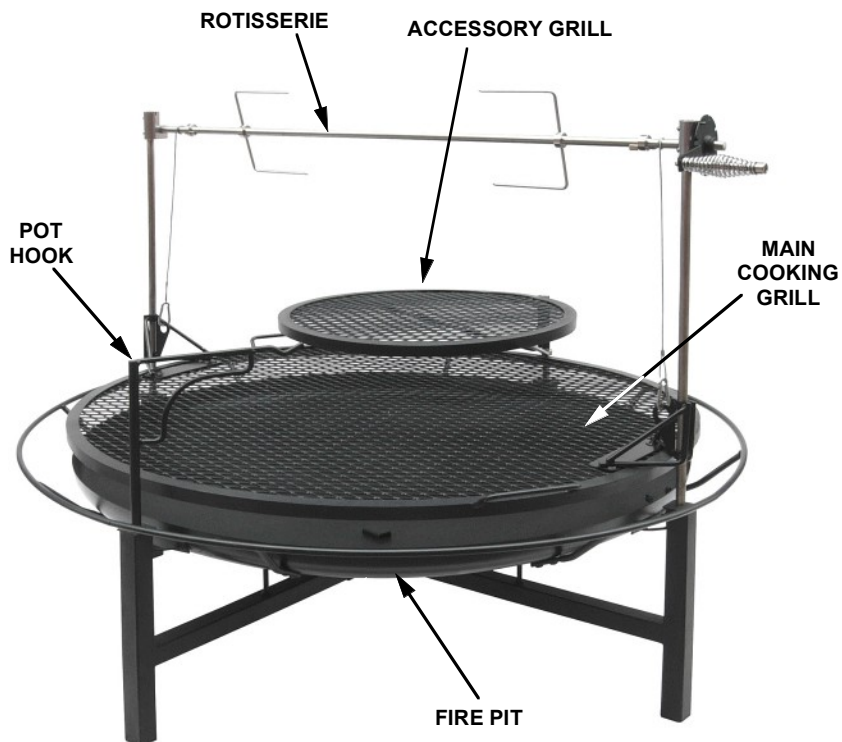
- THE **ROUND ROCK** IS FOR OUTDOOR USE ONLY!
- USE THE **ROUND ROCK** ONLY ON BRICK, CONCRETE, STONE OR OTHER MASONRY SURFACES!
- DO NOT USE ON LAWNS, WOODEN DECKS OR ASPHALT!
- KEEP THE **ROUND ROCK** AWAY FROM BUILDINGS, FLAMMABLE ITEMS AND VEHICLES.
- DO NOT USE THE **ROUND ROCK** UNDER A COVER OR AWNING.
- THE **ROUND ROCK** IS FOR ADULT USE ONLY.
- KEEP CHILDREN AND PETS AWAY WHILE IT IS BEING USED.
- DO NOT MOVE THE **ROUND ROCK** WHILE IN USE.
- DO NOT LEAVE UNATTENDED AT ANY TIME WHILE IN USE.
- DO NOT USE IN WINDY CONDITIONS.
- NEVER USE KEROSENE, GASOLINE OR ANY OTHER FUELS AS A STARTING AGENT.
- BEFORE EACH USE, MAKE SURE THE **ROUND ROCK** IS IN GOOD WORKING CONDITION.
- USE CAUTION AFTER THE FIRE HAS BEEN EXTINGUISHED- SURFACES WILL REMAIN HOT FOR SOME TIME.
- BE SURE ALL COALS ARE COLD BEFORE EMPTYING. IF NECESSARY POUR WATER ON COALS BEFORE MOVING GRILL.



FOOD SAFETY

- RAW POULTRY AND MEAT SHOULD BE KEPT SEPARATE FROM READY TO EAT FOOD.
- USE CLEAN PLATTERS AND UTENSILS FOR HANDLING COOKED FOODS.
- COOK POULTRY AND MEATS THOROUGHLY TO KILL BACTERIA.
- USE INSTANT-READ THERMOMETER TO ENSURE PROPER INTERNAL FOOD TEMPERATURES.
- KEEP PREPARED FOOD AND LEFTOVERS REFRIGERATED.
- WASH HANDS, UTENSILS AND SURFACES WITH SOAP AND HOT WATER PRIOR TO AND AFTER HANDLING RAW POULTRY AND MEATS.
- FOR MORE INFORMATION CALL USDA MEAT AND POULTRY HOTLINE: 1-800-535-4555 IN WASHINGTON, DC.

48" ROUND ROCK™



MODEL 590503

completely assembled with rotisserie, main cooking grill, accessory grill and pot hook in use

Congratulations on your purchase of the Round Rock Fire Pit and Grill! At Landmann USA, our goal is to provide products that are easy to assemble and fun to use. Should you have questions, issues, a defective part or if you have any questions concerning its use, please contact us at: grills@landmann-usa.com
-OR-
1-877-3GRILLS (1-877-347-4557) M-F 8-5 Eastern Time
Proof of purchase may be required.

Landmann USA
Cartersville, GA 30120
www.landmann-usa.com
Made in China
© 2008 Landmann USA

WARNING !

CARBON MONOXIDE HAZARD !

Burning wood or charcoal produces carbon monoxide, which has no odor and can kill you if burned in enclosed areas. NEVER burn wood or charcoal inside homes, vehicles, tents or any other enclosed area.



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48" ROUND ROCK™ GRILL, ROTISSERIE & FIRE PIT

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PART LISTING

FIRE PIT PARTS **QTY**

| | |
|--|----|
| A. FIREBOWL | 1 |
| B. LEG SECTION WITH V-BRACKET | 4 |
| C. UPPER LEG CONNECTOR WITH SPACER | 1 |
| D. LOWER LEG CONNECTOR | 1 |
| E. RING / HANDLE SECTION | 4 |
| F. POT HOOK | 1 |
| G. STAINLESS ACCESSORY GRILL ROD WITH COLLAR | 1 |
| H. ACCESSORY GRILL | 1 |
| I. MAIN COOKING GRILL | 1 |
| N. T BOLT (FOR FIREBOWL TO LEG ASSEMBLY) | 1 |
| O. T BOLT WASHER | 1 |
| P. T BOLT HEXNUT | 1 |
| Q. 50MM LEG CONNECTOR BOLT | 8 |
| S. 20MM RING / HANDLE AND TRI-BRACKET BOLT | 20 |
| T. FLANGED HEXNUT | 36 |
| U. TRI-BRACKET | 2 |
| Z. 13MM V-BRACKET BOLT | 8 |

ROTISSERIE PARTS **QTY**

| | |
|---|---|
| V. STAINLESS VERTICAL ROD | 2 |
| W. ADJUSTABLE ALUMINUM BLOCK | 2 |
| X. PRE-ASSEMBLED STAINLESS ROTISSERIE | 1 |
| JJ. HANDLE SPROCKET | 1 |
| KK. WIRE HANDLE | 1 |
| LL. HANDLE BOLT | 1 |
| MM. HANDLE LOCKNUT | 1 |
| NN. SET SCREW AND HANDLE KEY | 2 |

When unpacking the Round Rock from the carton, make sure you find and become familiar with all parts before discarding the packing materials.



FOR OUTDOOR USE ONLY

IF YOU HAVE BROKEN OR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-877-347-4557

LIMITED WARRANTY

Landmann USA ("Landmann") warrants that this product shall be free of defects in material and workmanship to the original purchaser for **90** days. This limited warranty is made exclusively to the original customer presenting proof of purchase. This warranty is limited to non-commercial residential use only. Any returned goods must be shipped prepaid.

Landmann USA ("Landmann") warrants the bowl only due to rust out or burn thru for a **ONE (1)** year period from the time of purchase and made exclusively to the original customer presenting proof of purchase.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligence, abuse, misuse, alteration, improper installation, improper maintenance or failure to perform normal maintenance, or any use contrary to operating instructions. Furthermore, Landmann does not warrant in any way the paint finish of the product or cover damage or deterioration due to any normal or severe weather conditions or to any chemical exposure. These warranties do not cover surface scratches or heat damage, which is considered to be normal wear. These warranties exclude liability for any indirect, incidental consequential damages or loss of property of any nature.

Do not return product or any parts to the store or ship to the manufacturer without written authorization. Contact Customer Service at 1-877-3GRILLS (1-877-347-4557) or grills@landmann-usa.com. Any returned products or parts must be returned postage prepaid.

These warranties are limited to non-commercial residential use only.

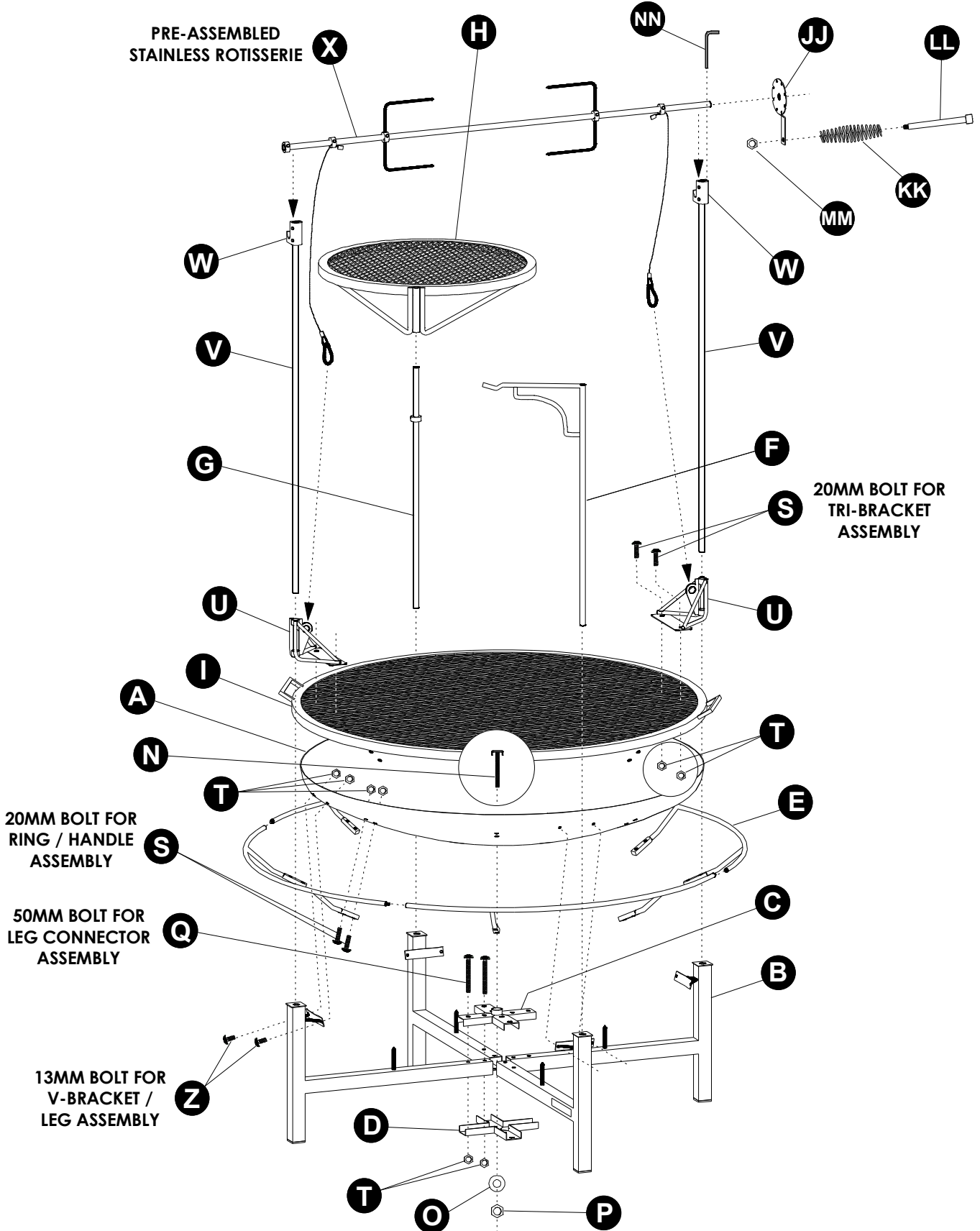
Product repair or replacement as provided under this warranty is your exclusive remedy. Landmann shall not be liable for any incidental or consequential damages or breach of any express or implied warranty on this product or any part thereof, except to the extent prohibited by applicable law. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitation on how long an implied warranty lasts, therefore, the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary, from state to state.

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48" ROUND ROCK™ GRILL, ROTISSERIE & FIRE PIT

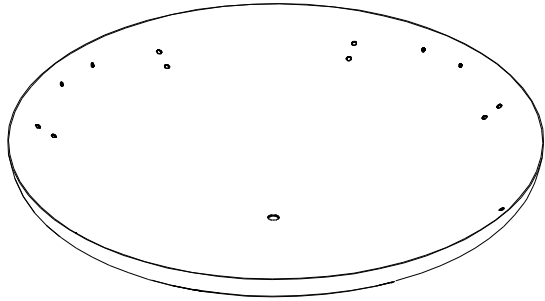
MODEL 590503

EXPLODED VIEW

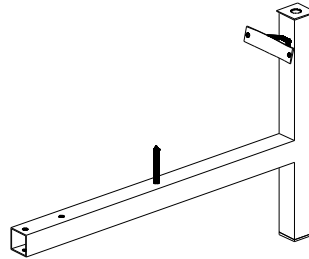


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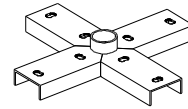
PART LISTINGS



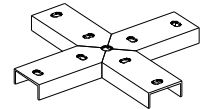
A
(1) FIREBOWL



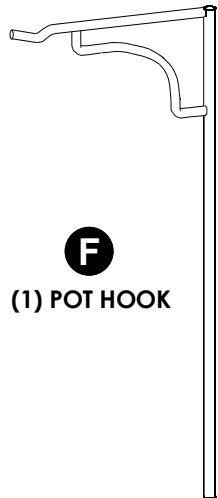
B
(4) LEG SECTION
WITH V-BRACKET



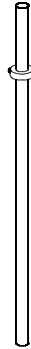
C
(1) UPPER LEG
CONNECTOR
WITH SPACER



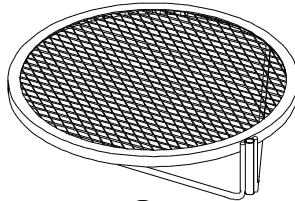
D
(1) LOWER LEG
CONNECTOR



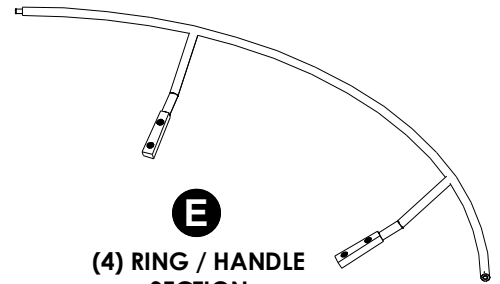
F
(1) POT HOOK



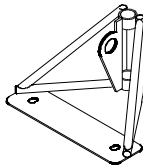
G
(1) STAINLESS STEEL
ACCESSORY GRILL
ROD WITH COLLAR



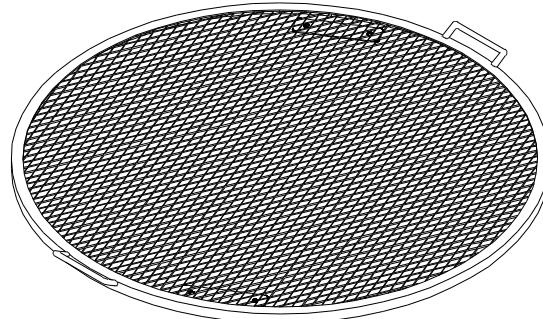
H
(1) ACCESSORY GRILL



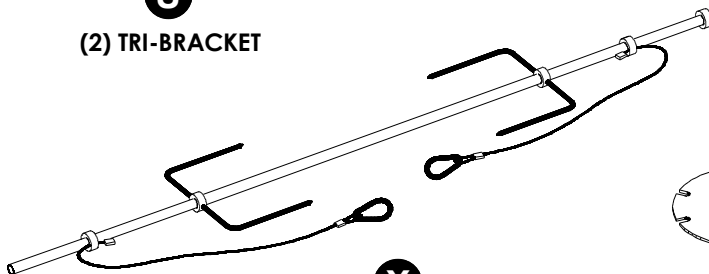
E
(4) RING / HANDLE
SECTION



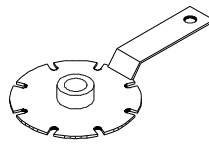
U
(2) TRI-BRACKET



I
(1) MAIN COOKING
GRILL



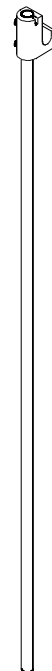
X
(1) PRE-ASSEMBLED
STAINLESS ROTISSERIE



JJ
(1) HANDLE SPROCKET



KK
(1) WIRE HANDLE



V W
(2) STAINLESS STEEL
VERTICAL ROD WITH
ADJUSTABLE ALUMINUM
BLOCK

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ASSEMBLY INSTRUCTIONS

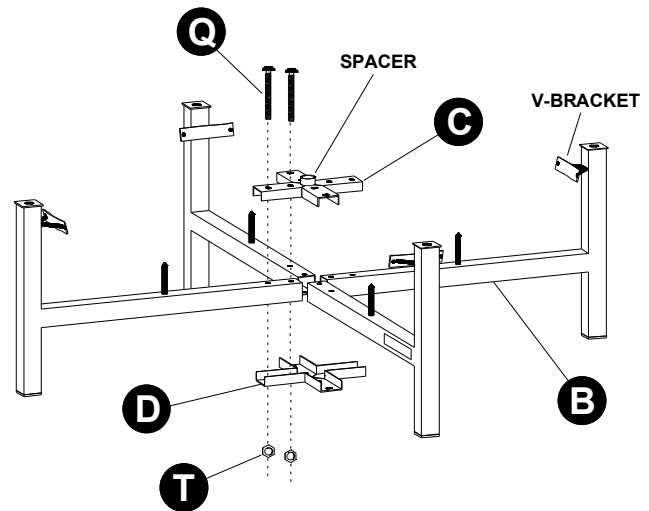


Additional tools needed to assemble the Round Rock are a Phillips screwdriver and an adjustable wrench.

CAUTION! Handle parts with care, some parts are sharp or have sharp edges.

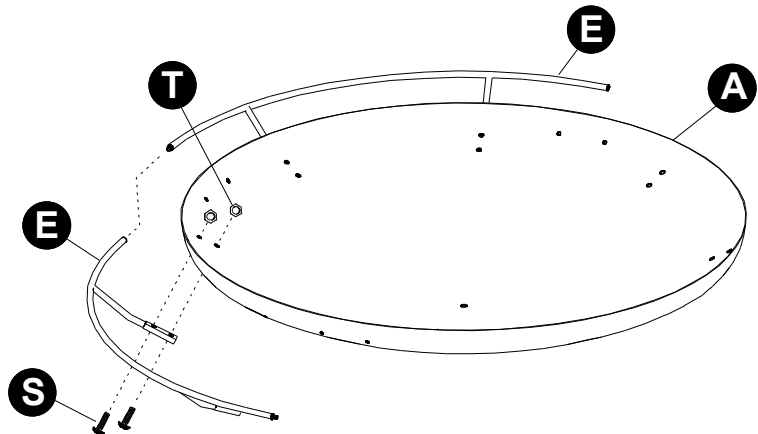
STEP 1: ASSEMBLE THE LEGS

Arrange the (4) leg sections [B] as shown. Use the (2) leg connectors [C, D] and (8) leg connector bolts [Q] and hexnuts [T] to assemble the legs. The upper leg connector with spacer has to be assembled on top. Adjust legs so they are approximately 90° from one another. Tighten all bolts securely.



STEP 2: INSTALL THE RING SECTIONS TO THE FIREBOWL

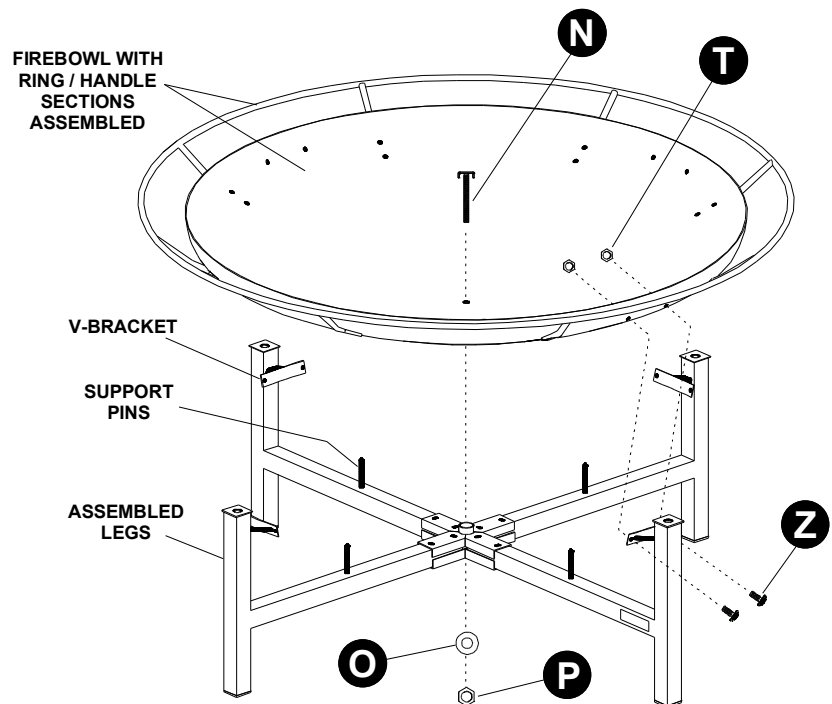
Place (1) ring section [E] to the underside of the firebowl [A] and use (4) bolts [S] and hexnuts [T] to assemble, only finger tighten the bolts. Install the remaining (3) ring sections [E], making sure the ring sections fit together to form a continuous ring. When all ring sections are assembled, tighten all bolts securely.



STEP 3: ASSEMBLE FIREBOWL TO LEGS

Carefully place the firebowl onto the center of the legs. Move the firebowl as little as possible to align the leg v-brackets with the firebowl. Use (2) 13MM bolts [Z] and hexnuts [T] per v-bracket. Finger tighten each bolt until all bolts are assembled. Assemble the remaining (3) leg v-brackets with the firebowl. Next assemble the center hardware using (1) T bolt [N], washer [O] and hexnut [P] to fasten the center of the firebowl to the legs. Before proceeding to the next step make sure all bolts are tightened securely.

CAUTION! The firebowl support pins on the legs will scratch the underside of the firebowl if moved excessively!



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MODEL 590503

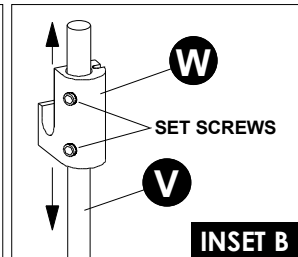
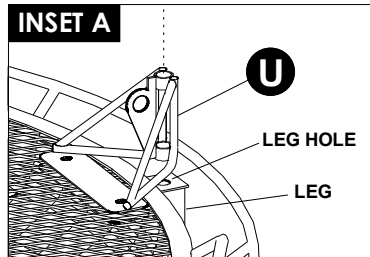
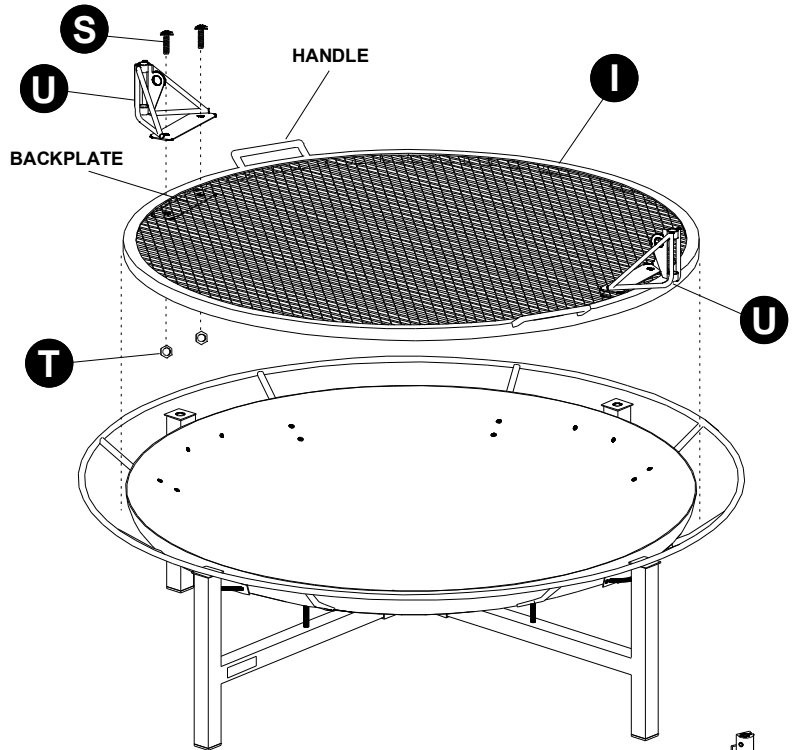
ASSEMBLY INSTRUCTIONS

STEP 4: ASSEMBLE TRI-BRACKETS AND INSTALL THE MAIN COOKING GRILL

First, match and assemble the (2) tri-brackets [U] to the threaded backplates on the main cooking grill [I] and assemble with (2) 20MM bolts [S] and hexnuts [T] per tri-bracket.

IMPORTANT! It is important to only loosely finger tighten the bolts at this time. The bolts will be tightened in STEP 8.

Next, carefully place the main cooking grill onto the firebowl. Using the handles, rotate the main cooking grill until the tri-bracket holes match with any two leg holes. See INSET A.

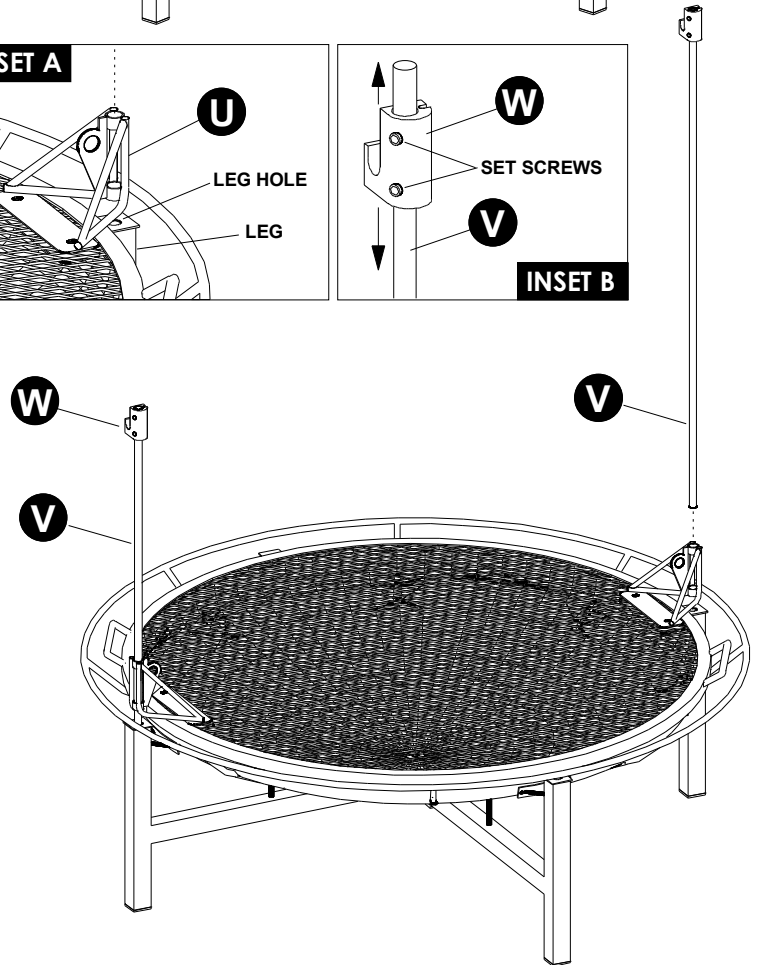


STEP 5: ASSEMBLE VERTICAL RODS

Place the (2) stainless steel vertical rods [V] with adjustable aluminum blocks [W] thru the tri-bracket rings and the leg until the rod hits the bottom of the leg. Wiggle or adjust each rod [V] so it drops into the seat on the leg bottom. When the rod finds the seat, the rod will drop 1/2" and the rod will no longer pivot. Rotate the rods [V] so the adjustable aluminum blocks [W] face the same way.

The adjustable aluminum blocks [W] hold the stainless rotisserie [X] and can be adjusted to any height preference on the rod. If adjustment is needed, use the set screw key to loosen the two set screws to move and tighten to secure. Make sure both aluminum blocks are the same height. See INSET B.

IMPORTANT! Before use, spray or wipe vegetable oil onto the vertical rod surfaces so the main cooking grill tri-brackets can move easily up and down the rod.



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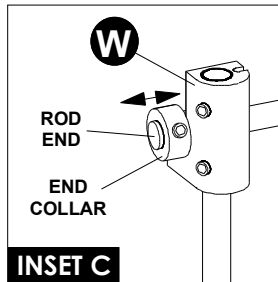
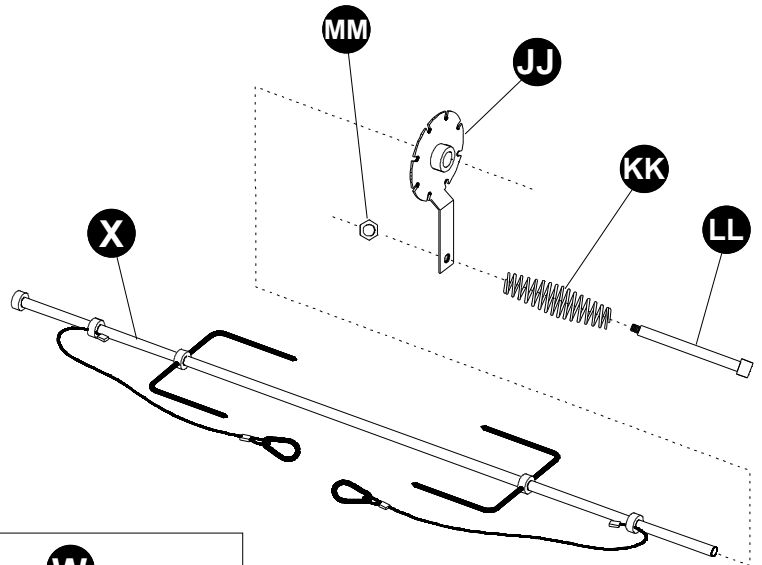
MODEL 590503

ASSEMBLY INSTRUCTIONS

STEP 6: ASSEMBLE ROTISSERIE HANDLE

Insert the handle bolt [LL] into the wire handle [KK], then insert the handle bolt [LL] in the handle sprocket [JJ] hole. Assemble using (1) locknut [MM].

Next, slide the assembled handle onto the rotisserie rod until there is about 1/4" - 3/8" of rod coming thru the collar. Use key to tighten the set screw securely.

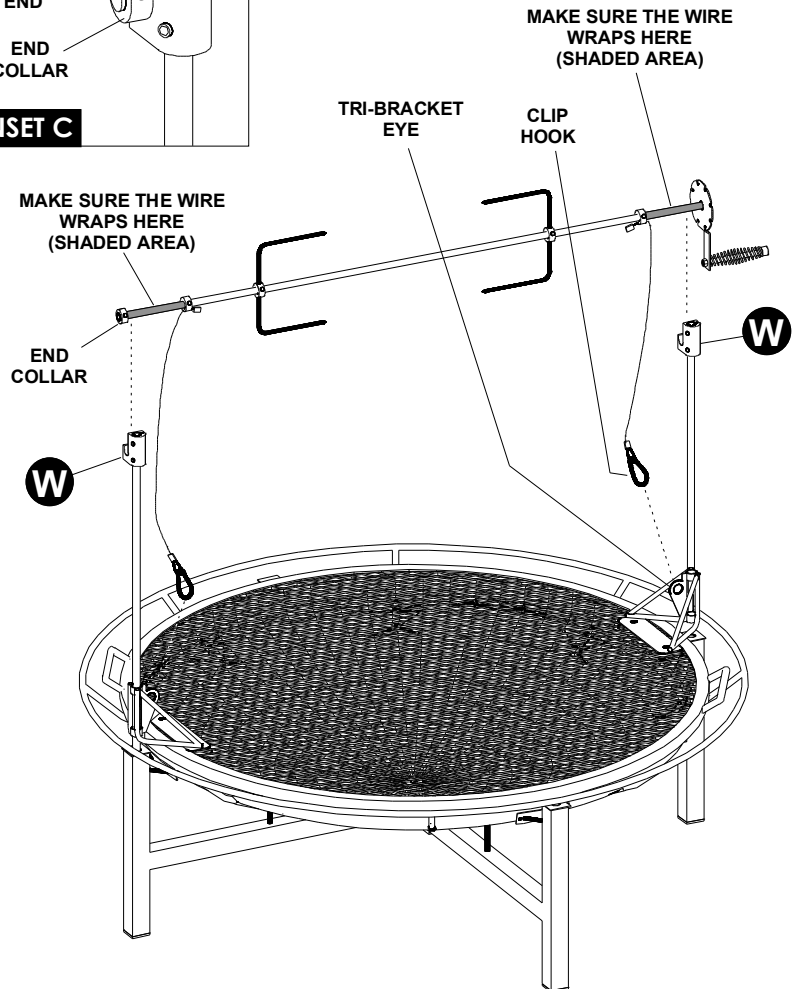


STEP 7: ASSEMBLE THE ROTISSERIE AND MAIN COOKING GRILL HEIGHT ADJUSTMENT CABLES

Place the assembled stainless rotisserie onto the adjustable blocks [W]. Adjust the end collar if necessary so the rotisserie turns freely and easily. See INSET C.

Unwind the stainless cables and attach the clip hooks to the tri-bracket eyes on the main cooking grill. Next, turn the handle slowly to make sure the cables are the same length. If they are not, lock the handle in place with the key. See INSET D on the next page on how to lock the handle. Loosen the set screw on the collar that has the longer cable (has slack), turn the collar until tight and tighten the set screw. Both cables should be the same length.

When the main cooking grill height is adjusted, make sure the wire wraps on the rod between the collar and the adjustable aluminum block.



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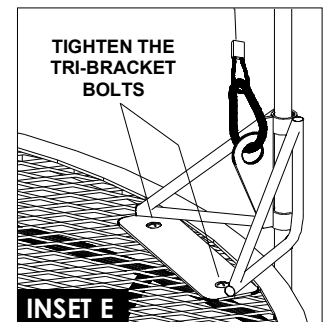
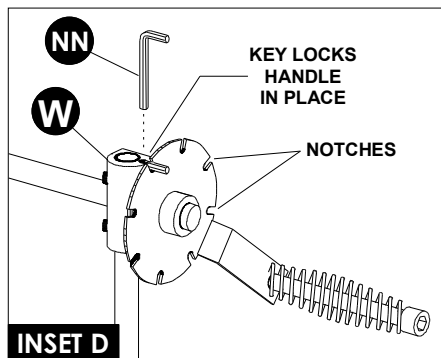
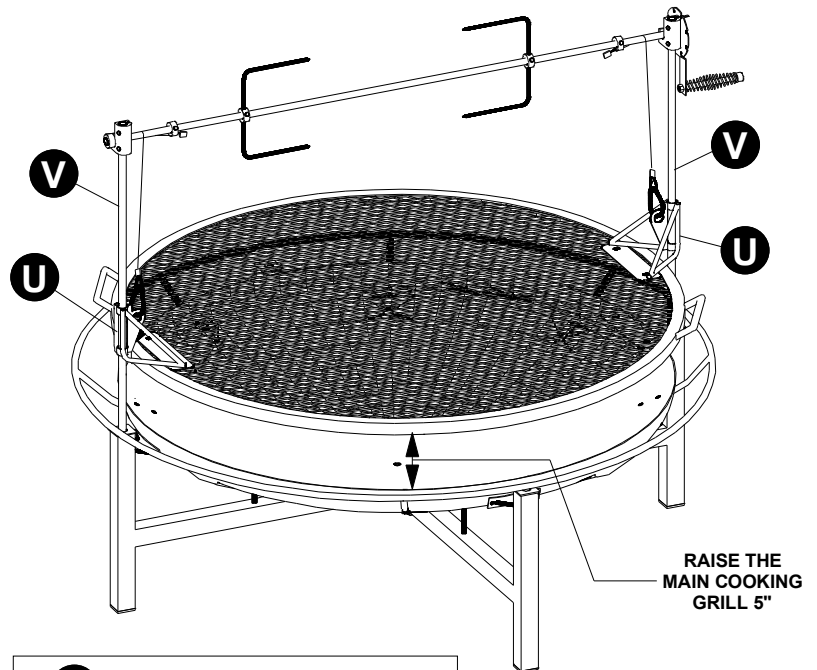
ASSEMBLY INSTRUCTIONS

STEP 8: TRI-BRACKET SELF-ADJUSTMENT

Raise the main cooking grill around five inches by turning the rotisserie handle. The tri-brackets [U] will self-adjust to the vertical rods [V]. Lock the grill in place by placing a key in a handle sprocket notch and the adjustable aluminum block [W]. See INSET D. Tighten the tri-bracket bolts securely at this time. See INSET E.

After tightening the tri-bracket bolts, remove the handle key and turn the handle moving the main cooking grill up and down the vertical rods. The movement should be smooth without binding. If the grill binds, make sure the vertical rods [V] have a good coating of vegetable oil. If the grill still binds, repeat STEP 8.

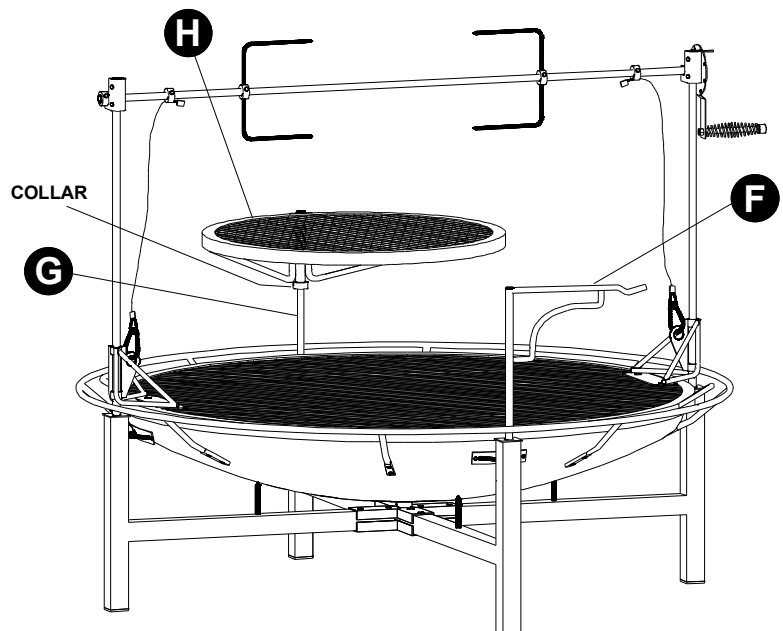
NOTE: If the main cooking grill is taken off the vertical rods, the grill must match the rods and / or leg holes the tri-brackets were set to when the grill is put back on.



STEP 9: ASSEMBLY OF ACCESSORY GRILL AND POT HOOK

Place the accessory grill rod [G] into an unused leg hole making sure the accessory grill rod [G] drops into the seat on the leg bottom. Slide the accessory grill [H] onto the rod [G]. The accessory grill will stop at the collar. Adjust the collar for the desired accessory grill height.

Place the pot hook [F] into the unused leg hole. Make sure the rod drops into the seat on the leg bottom. The accessory grill and pot hook can be pivoted 360°.



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⚠ IMPORTANT! FIRST USE PREPARATION AND CURE PROCESS

Prior to the first use, follow the 3 steps to cure the finish as well as rid the Round Rock of paint odor.

FIRST USE CURE PROCESS

STEP 1: OIL ALL GRILL AND INTERIOR SURFACES

Lightly coat all grill surfaces (top and bottom) and the interior surfaces of the firebowl with vegetable oil using a rag or use vegetable oil spray. Do not oil the handles.

STEP 2: START A FIRE

Start your first fire with 10-15 lbs of charcoal in the firebowl. After the coals have ashed over, carefully spread them around the firebowl.

STEP 3: MAINTAIN THE FIRE

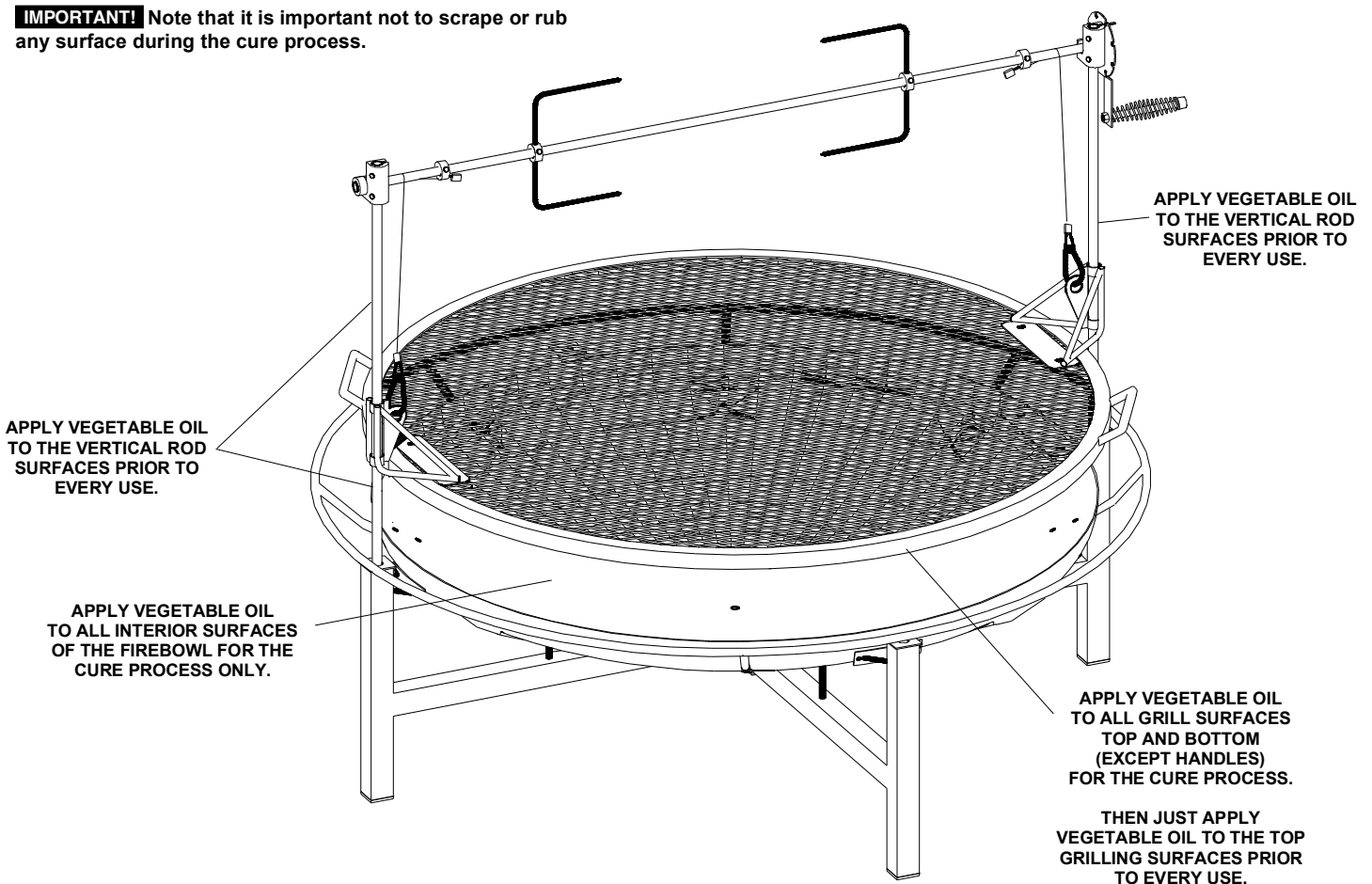
Maintain the fire for 1 hour. After 1 hour, allow the Round Rock to cool gradually. Do not dump the charcoal out or pour water on the coals. Allow the coals to burn out and cool down without disturbance. After the Round Rock has cooled completely, the ashes may be discarded if necessary and the Round Rock is ready for use.

IMPORTANT! Note that it is important not to scrape or rub any surface during the cure process.

EVERY USE

OIL GRILL AND ROD SURFACES BEFORE EVERY USE

Before each use, it is important to wipe or spray vegetable oil on ALL grill top surfaces and the stainless vertical rod surfaces. The vegetable oil helps keep food from sticking to the grill and keeps height adjustment of the main cooking grill moving smoothly.



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OPERATING INSTRUCTIONS

The Round Rock can be used as a:
GRILL -OR- ROTISSERIE -OR- GRILL & ROTISSERIE -OR- FIRE PIT
 Please read all steps *before* using.

ROTISSERIE

The food is cooked on the stainless steel rotisserie.

1. Adjust the aluminum blocks to the desired rotisserie height.
2. **OPTIONAL:** The main cooking grill cable assemblies may be removed if desired for a freely turning rotisserie. If the cable assemblies are left assembled to the main cooking grill, the rotisserie will pull the large cooking grill with it.
3. It is recommended that the meat be pierced by the stainless rotisserie rod for the best hold. Remove the rotisserie rod from the aluminum blocks. Using the set screw key, loosen set screws and remove one stainless skewer, one cable assembly collar and end collar from the rod.
4. Pierce the meat with the rotisserie rod and push the meat to the fixed skewer. The skewer should pierce the meat.
5. Reinstall and position the stainless skewer so it pierces the other side of the meat and gives additional hold. Tighten set screw.
6. Reinstall and position the cable assembly collar to the rod. Connect the clip hook to the large cooking grill if desired. Tighten set screw.
7. Reinstall and position the end collar. Tighten set screw.
8. Add wood or charcoal to the firebowl for desired type of fire. Do not use wood more than 24" in length. Don't allow the wood to overhang the sides of the firebowl. Don't overload the firebowl.
9. Light wood or charcoal and wait for desired temperature.
10. Rotate and cook food to desired preference.

ROTISSERIE
& GRILL



GRILL

The food is cooked on the main cooking grill or the accessory grill.

1. For best results, make sure the main cooking grill is attached to the adjustable cable assemblies that are fastened to the rotisserie rod.
2. **IMPORTANT!** Before grilling, spray or wipe vegetable oil on ALL grill top surfaces before each use. Do not skip this step.
3. Raise the main cooking grill using the rotisserie rod handle so there is access to the firebowl.
4. Add wood or charcoal to the firebowl for desired type of fire. Do not use wood more than 24" in length. Don't allow the wood to overhang the sides of the firebowl. Don't overload the firebowl.
5. Light wood or charcoal and wait for desired temperature.
6. Adjust the main cooking grill to the desired height by turning the rotisserie rod handle. Lock the grill in position by placing the handle key into the aluminum block and handle sprocket.
7. Add food to grill(s) and cook to desired preference.



The accessory grill can be used to grill food at a different height from the main cooking grill or it can be used to hold food until its ready to be served. The swing feature allows the accessory grill to be removed from the fire without having to remove the food.

FIRE PIT

The Round Rock is used as a fire pit.

1. Remove all parts of the rotisserie assembly, including vertical rotisserie rods, stainless steel rotisserie and main cooking grill. Remove accessory grill and pot hook if desired.
2. Add wood or charcoal to the firebowl for desired type of fire. Do not use wood more than 24" in length. Don't allow the wood to overhang the sides of the firebowl. Don't overload the firebowl.
3. Light wood or charcoal.

GRILL



FIRE PIT



ROTISSERIE



48" ROUND ROCK™

LANDMANN[®]
48" ROUND ROCK[™]