

LANDMANN

BLACK DOG 28 GRILL

SKU 590115

ASSEMBLY AND OPERATING INSTRUCTIONS

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

VER. 1, 8/30/2006



READ FIRST! RULES FOR SAFE OPERATION

- THE **BLACK DOG** IS FOR OUTDOOR USE ONLY!
- KEEP THE **BLACK DOG** AWAY FROM BUILDINGS, FLAMMABLE ITEMS AND VEHICLES.
- DO NOT USE THE **BLACK DOG** UNDER A COVER OR AWNING.
- THE **BLACK DOG** IS FOR ADULT USE ONLY.
- KEEP CHILDREN AND PETS AWAY WHILE IT IS BEING USED.
- DO NOT MOVE THE **BLACK DOG** WHILE IT IS BEING USED.
- 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.
- USE CAUTION WHEN OPENING THE LID, AS HOT STEAM OR A FLARE UP COULD CAUSE BURNS.
- BEFORE EACH USE, MAKE SURE THE **BLACK DOG** 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

Congratulations on your purchase of the Black Dog 28 Grill! At Landmann USA, our goal is to provide grills 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:



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FEATURES

- Heavy-Duty Construction
- Heavy-Duty Porcelain Grill Cooking Surfaces
- Large Front Doors allow easy access to the spacious Cooking Chamber
- Crank Adjustable Charcoal Grate to multiple positions
- Over 510 Square Inches of Cooking Surface
- Removable Ash Tray for easy clean-up
- Temperature Gauge
- Heavy-Duty 8" Wheels
- Convenient Side Shelf

Landmann USA
Cartersville, GA 30120
Made in China
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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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PARTS LIST

When unpacking the Black Dog 28 Grill from the carton, make sure you find and become familiar with all the parts listed below.

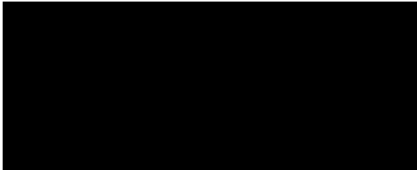
PARTS SUPPLIED	QTY
A. GRILL ASSEMBLY	1
B. COOKING CHAMBER LID	1
C. COOKING CHAMBER HINGE PIN / LID STOPS	2
D. 8" WHEELS	2
E. WHEEL AXLE	1
F. COOKING CHAMBER CHARCOAL GRATE FRAME.	1
G. COOKING CHAMBER CHARCOAL GRATE CRANK.	1
H. LID VENTS WITH HARDWARE	2
I. WOOD HANDLES.	4
J. TEMPERATURE GAUGE	1
K. WIRE HANDLE	1
L. COOKING CHAMBER COOKING GRATES 15" x 16.5"	2
M. COOKING CHAMBER CHARCOAL GRATE 15" x 28"	1
N. WHEEL AXLE LOCK NUTS	2
O. WHEEL AXLE WASHERS	2
P. LOCK NUT TO ATTACH WIRE HANDLE.	1
Q. HANDLE BOLTS (WOOD HANDLES)	8
R. ALUMINUM SPACERS (WOOD HANDLES).	8
S. HEXNUTS (WOOD HANDLES).	8
T. DOOR LATCH	1
U. HEXBOLT (DOOR LATCH).	1
V. HEXNUT (DOOR LATCH).	1
W. WINGNUT	1
X. ASH TRAY	1
Y. ASH TRAY BOTTOM SUPPORT PANEL	1
Z. ASH TRAY PANEL BOLTS	8
AA. SIDE SHELF	1
BB. SIDE SHELF SHORT BOLTS	4
CC. SIDE SHELF LONG BOLTS	2



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FOR OUTDOOR
USE ONLY



TOOLS REQUIRED FOR ASSEMBLY:
Adjustable wrenches, plain slotted and phillips screwdriver

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ASSEMBLY INSTRUCTIONS

STEP 1: INSTALL WHEEL AXLE AND WHEELS

Secure (1) lock nut to one end of the axle. Slide (1) washer and (1) 8" wheel onto free end of axle. Install axle through the holes on the left side legs. Slide (1) 8" wheel and (1) washer onto open end of axle. Secure with (1) lock nut.



STEP 1

STEP 2: INSTALL ASH TRAY BOTTOM SUPPORT

Enlist help to carefully turn the grill assembly upside down as shown in STEP 2. Use cardboard from the shipping carton to protect the grill from the ground. Install the ash tray bottom support to the frame with (8) bolts as shown in STEP 2A. Tighten all bolts securely.



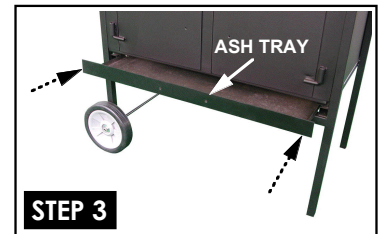
STEP 2

STEP 3: INSTALL ASH TRAY

Enlist help to carefully turn the grill assembly back onto its feet. Insert the ash tray in the opening as shown in STEP 3.



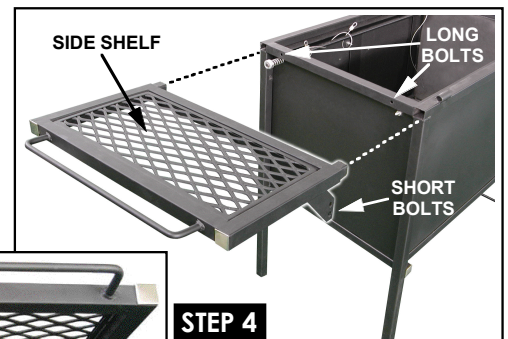
STEP 2A



STEP 3

STEP 4: INSTALL SIDE SHELF

Align the side shelf pins with the frame and push the side shelf until it is flush with the frame. SEE STEP 4. Install the (2) long bolts first and the (4) short bolts on the insides of the frame. Start all bolts, align the shelf with the grill assembly and then tighten all bolts securely. See STEPS 4A, 4B.



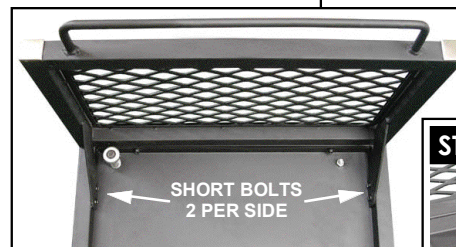
STEP 4

STEP 5: INSTALL SMOKER CHAMBER CHARCOAL GRATE

Place the smoker chamber charcoal grate frame on the bottom of the smoker chamber. Hook the (4) stainless steel eyes onto each of the frame corners. Place the 15" x 28" porcelain grate onto the frame.

STEP 6: INSTALL CRANK FOR CHARCOAL GRATE

Place the crank onto the charcoal grate rod, making sure the crank is mounted flush with the rod. Secure the crank to the rod by tightening the allen bolt in the crank.



STEP 4B

STEP 7: INSTALL COOKING CHAMBER GRATES

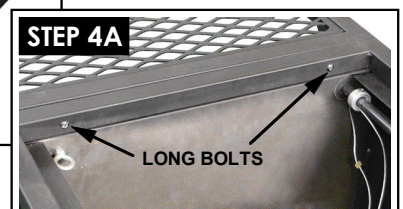
Place (2) 15" x 16 1/2" porcelain grates onto the support strips located at the top of the smoker chamber.

STEP 8: INSTALL DOOR AND ASH TRAY HANDLES

Attach (1) wood handle to each of the front doors and ash tray using (2) bolts, (2) aluminum spacers and (2) hex nuts for each handle. Tighten securely.

STEP 9: INSTALL DOOR LATCH

Install the door latch onto the right door with (1) hexbolt and (1) hexnut. Do not overtighten, tighten only enough to allow latch to move. Install as shown in STEP 9.



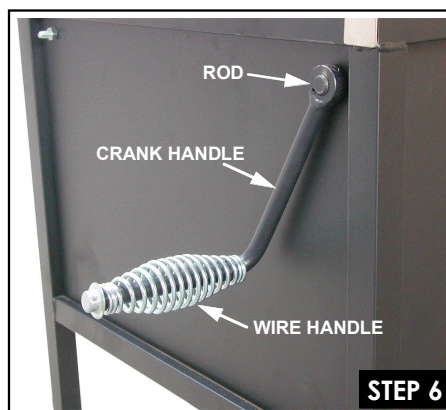
STEP 4A

COOKING CHAMBER CHARCOAL GRATE

COOKING CHAMBER CHARCOAL GRATE FRAME



STEP 5



STEP 6



STEP 8 & 9

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ASSEMBLY INSTRUCTIONS

STEP 10: INSTALL LID ON COOKING CHAMBER

Place the lid onto the cooking chamber aligning the lid with the smoker chamber tubes on the backside. Carefully remove the set screws from the hinge pin. Insert the lid hinge pin into the tubes making sure the pin is inserted as far as it will go. Install set screws back into the pin and tighten securely. The hinge pin also acts as the lid stop.

STEP 11: INSTALL LID HANDLE

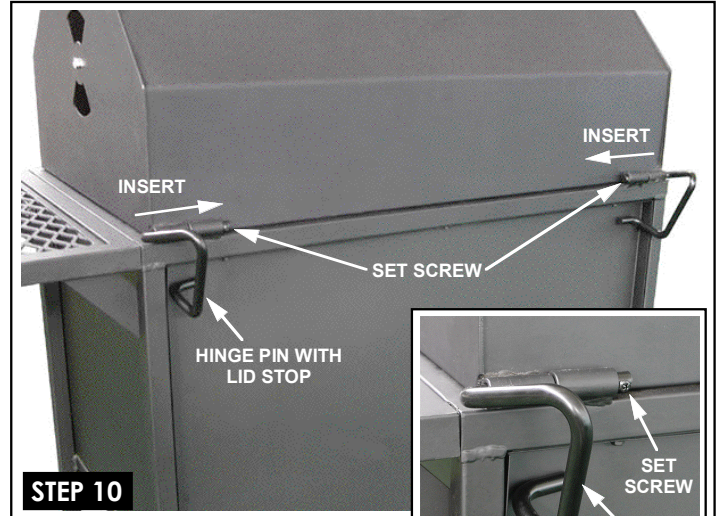
Carefully open the cooking chamber lid so it rests on the lid stop. Attach the wood handle to cooking chamber lid using (2) bolts, (2) aluminum spacers and (2) hex nuts. Tighten securely.

STEP 12: INSTALL TEMPERATURE GAUGE

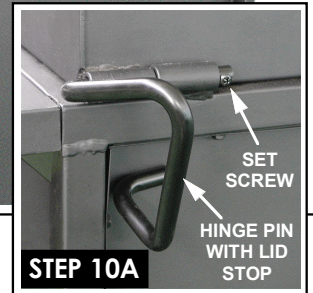
Install the temperature gauge into the center hole on the front of the cooking chamber lid. Align and tighten using (1) wing nut.

STEP 13: INSTALL LID VENTS

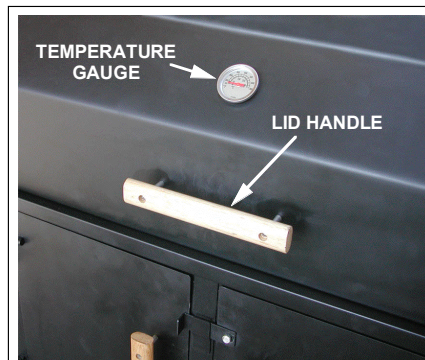
The lid vents are installed on the inside of the lid. Lubricate inside surfaces generously with vegetable oil to prevent sticking. Attach each lid vent with (1) hexbolt and (1) hexnut. Do not overtighten.



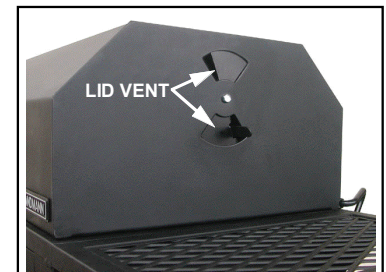
STEP 10



STEP 10A



STEP 11 & 12



STEP 13

⚠ IMPORTANT! CURE PROCESS

Prior to your first use, follow these 3 steps to cure the finish as well as rid the grill of paint odor.

STEP 1: Lightly coat ALL INTERIOR surfaces of the Cooking Chamber and lid with vegetable oil or vegetable oil spray.

STEP 2: Start your first fire with 3-6 lbs of charcoal in the Cooking Chamber. Adjust the vent dampers to 1/2 open.

STEP 3: Maintain the fire for 1 hour, try to keep the temperature around 300 degrees. After 1 hour, allow the grill to cool completely.

Note: It is important not to scrape or rub any surface during the curing process.

OPERATING INSTRUCTIONS

Please read all steps *before* cooking.

Follow these steps for cooking with charcoal and direct heat in the Cooking Chamber.

1. For best results use Landmann Fire Starter or a metal charcoal starter. Fill the starter with about 3 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Cooking Chamber on the charcoal grate, which should be at the lowest adjustment.
3. Adjust the Cooking Chamber vents to 1/4 to 1/3 open.
4. Immediately and carefully place another 3 lbs of charcoal on top of the burning coals in the Cooking Chamber.
5. Wait another 30 minutes for the charcoal to set and reach optimum burn temperature.
6. When the optimum temperature of 350 degrees is reached, Meat and food can now be added to the cooking grate in the Cooking Chamber.

7. OPTIONAL: If preferred, wood chunks can be added to the fire at this time for flavor and smoke. The smoke will be heavy at first and after a short while will burn with less smoke. The temperature will spike when the wood is first added. When the temperature settles back down in the 350 degree range, you are ready to add meat or food to the Cooking Chamber. As a general rule, you will need to add more wood when the temperature drops below 250 degrees.
8. Cook meat and food to your personal preference.



Tip

The adjustable charcoal grate in the Cooking Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.