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Landmann ATRACTO 12442 Owner's Manual

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Assembly and operating manual



GB Please read before use and commissioning!

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

We therefore recommend that you read the relevant chapter of these instructions prior to assembly and before each use. Follow the steps in the order they are specified and please observe the safety warnings.

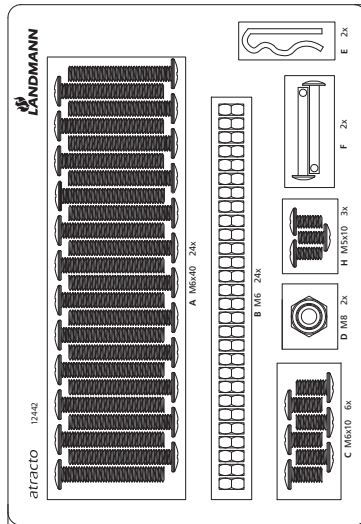
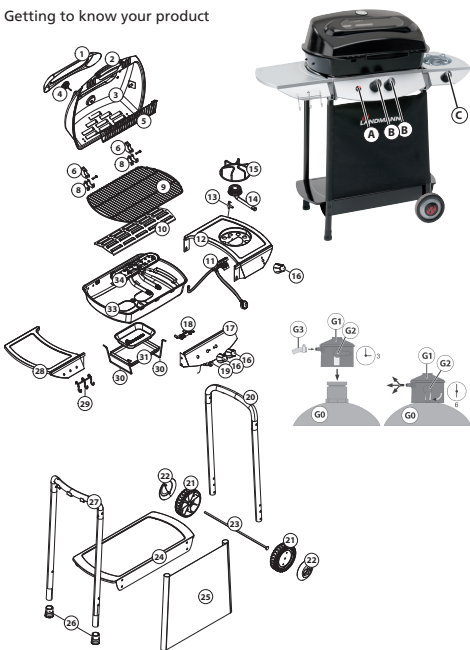
These instructions form part of the product. They should therefore always be stored with the product and passed on to each subsequent user.


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Getting to know your product



- Ⓞ EG Konformitetserklæring
- Ⓞ EG Declaration of Conformity
- Ⓞ Déclaration de Conformité CE
- Ⓞ EC Conformitätsverklärung
- Ⓞ Declaration CE de Conformidad
- Ⓞ Declaración de conformidad CE
- Ⓞ EC Konformitätsklärung
- Ⓞ EC Yhtenmukaisuusilmoitus
- Ⓞ EC Zertifikat o konformitati
- Ⓞ EG Konformitetserklæring
- Ⓞ EG Zertifikat o konformitati
- Ⓞ Izjava o Konformnosti CE

- Ⓞ Declară de de conformitate CE
- Ⓞ AT Übereinstimmungsbescheinigung
- Ⓞ EC Δήλωσή συμπίπτει με τον κανονισμό CE
- Ⓞ Dichiarazione di conformità CE
- Ⓞ EC Overensstemmelseerklæring
- Ⓞ EU prohlášení o konformitě
- Ⓞ EU Konformitserklæring
- Ⓞ EU Izjava o skladnosti
- Ⓞ Oświadczenie o zgodności z normami Europejskiej Wspólnoty
- Ⓞ Vyhlašení EU o konformitě



Der Unterzeichnende erklart im Namen der Firma die Übereinstimmung des Produktes.
The undersigned declares in the name of the company that the product is in compliance with the following guidelines and standards.

La soussigné déclare au nom de l'entreprise la conformité du produit avec les directives et normes suivantes.
De ondergetekende verklaart in naam van de firma dat het product overeenstemt met de volgende richtlijnen en normen.

El abajo firmante declara, en el nombre de la empresa, la conformidad del producto con las directivas y normas siguientes.
O signatário declara em nome da firma a conformidade do produto com as seguintes directivas e normas.

Undertekendad förklarar i firmans namn att produkten överensstämmer med följande direktiv och standarder.
Allekirjoittanut ilmoittaa liikkeen nimissä, että tuote vastaa seuraavia direktiivejä ja standardeja.

Undertegnede erklærer på vegne av firmaet at produktet samsvarer med følgende direktiver og normer.
Подписавшийся подтверждает от имени фирмы что настоящее заявление соответствует требованиям соответствующих нормативных документов.

Ovini izjavljeno da u daljnjem tekstu opisani proizvod na osnovu njegovog koncipiranja i načina građenja, kao i od Landmann-Höga u proširu publici ovdje odgovor ponasim, osnovnim sigurnosnim i zdravstvenim zahtjevima EG smjernica.

Subsemnatul declară în numele firmei că produsul corespunde următoarelor directive și standarde.
Író aláírásával, firma adına izjavlja, emlékeztetve adatai a vállalkozásról, hogy a termék megfelel a következő irányelvekkel és normákkal.

Εγ, οφισίως της εταιρείας, δηλώνω ο υπογραφή μου την ομοφωνία του προϊόντος προς τους εκδιδόμενους κανονισμούς και τα εκδιδόμενα πρότυπα.
Il sottoscritto dichiara a nome della ditta la conformità del prodotto con le direttive e le norme seguenti.

På firmans vägnar erklærer undertegnede, at produktet imødekommer kravene i følgende direktiver og normer.
Ni e podespari jmenin firmy proha uje, e výrobek odpovídá následujícím směrnicím a normám.

Az alábbi kijelent, a cég nevében a termék megegyezést a következő irányelvekkel és normákkal.
Podpisani izjavjam v imenu podjetja, da je proizvod v skladnosti s sledi čimi smernicami in standardi.

Nåå undertegnede erklærer på vegne av firmaet at produktet samsvarer med følgende direktiver og normer.
Podpisujúci záväzane prehlasuje v mene firmy, že tento výrobok je v súlade s nasledovnými smernicami a normami.

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DIN EN 498 (Oktober 2009)


Osterholz-Scharnbeck, den 18.10.2010  Jens Keil

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Delivery specifications

Pos. *	Qty.	Designation
1	1	Lid window
2	1	Lid handle (pre-assembled)
3	1	Top cover
4	1	Thermometers
5	1	Warming rack
6	2	Upper hinge element
7	-	-
8	2	Lower hinge element
9	1	Cooking grill
10	1	Flame tamer
11	1	Adjusting element with flame regulator, pre-assembled gas hose and pressure regulator
12	1	Side burner table
13	1	Spark plug with igniter cable for side burner
14	1	Side burner
15	1	Side burner support
16	3	Control knob
17	1	Front panel
18	1	Adjusting element with two flame regulators
19	1	Piezo igniter
20	1	Wheel leg (short)
21	2	Wheel
22	2	Wheel cap
23	1	Axle
24	1	Base shelf
25	1	Front canvas
26	2	Leg cap
27	1	Leg (long)
28	1	Side shelf
29	1	Barbecue tool holder
30	2	Bar
31	1	Support for aluminium drip pan
32	-	-
33	1	Fire bowl
34	1	Main burner with spark plug and igniter cable
-	1	Screw card with assembly material

* see fold-out page

Controls

Pos. *	Designation	Function
A	Piezo igniter	Ignites the gas that flows into the burner when the flame regulator (B or C) 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).
C	Flame regulator for the side burner	Feeds gas into the side burner (press, set to "large flame" and keep depressed). After ignition, set heat input (turn).

* see fold-out page

Gas connection elements

Pos. *	Designation	Function
G0	Gas cylinder	Fuel container
G1	Pressure regulator	Reduce gas pressure.
G2	Carriage lever	Cut-off safety device with 2 settings: 3 o'clock position: Gas off Press: attach/detach pressure regulator 6 o'clock: Gas on.
G3	Gas hose with hose clip	Direct gas to burner.

* see fold-out page

Function

When the cylinder valve (G2 in 6 o'clock position) and flame regulators (B, C) are open, the gas flows through the gas hose (G3) and the flame regulator into the burner.

When the Piezo-igniter (A) is actuated a spark is emitted by the spark plugs on the burners that then ignites the gas.

Opening the flame regulator on the other grill unit burner causes gas to enter this burner as well. This gas is ignited by the gas flame of the adjacent burner.

The gas supply (= heat output) for the respective burner can be regulated and interrupted by using the flame regulators (B, C).

Utilisation

Proper use

This is a gas barbecue that is intended for outdoor use only. Intended use means only using the barbecue to prepare barbecue food, while observing and complying with all of the instructions in this manual.

Only for private use!

Improper use

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

- Do not operate the barbecue with coal or fuel other than liquid gas (propane/butane).
- Do not use the barbecue as a heating appliance.
- Do not use the barbecue to heat materials and substances other than food that is suitable for barbecuing.
- Only use the side burner as a stove for pots and pans.
- Do not connect the pressure regulator with the gas supply of a caravan or mobile home.

Warranty

Landmann guarantees this barbecue for a period of two years after the date of purchase.

The warranty covers defective workmanship and parts; it is restricted to the replacement of these parts. The cost of freight, assembly, replacement of worn parts (cooking grill, hot plate, burner, burner cover), and other issues are not covered by this warranty. Unintended use and unauthorised modification of any kind to the barbecue will void your warranty.



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

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 observed.
 Caution	... a possible danger that can result in damage to property if the specified measures are not observed.

Operating notes

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

General Safety Precautions

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

- Use the barbecue exclusively for the intended purpose .
- Never use the barbecue despite obvious damage.
- Never modify the barbecue's technology. Use only original spare parts from LANDMANN.
- Use only accessories that are 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 (i.e. not in areas that are 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 keep well away from the barbecue. They may not be able to identify the dangers correctly.
- When using the barbecue always wear fire-proof gloves for heat protection.
- Small parts may be lethal if swallowed. Note that there is a danger of suffocation if the respiratory tract is covered by packing foil.
- Do not place heavy loads on the barbecue. In particular, observe the maximum weight loads in the Technical Specifications.

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 side burner.

Possible consequences:

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

Safety measures prior to using the barbecue:

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

Safety measures while barbecuing:

- Wear protective barbecue gloves.
- 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.

Safety measures:

- Only 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.
- Do not place the gas cylinder on the lower shelf, as it is too near the burner.
- Close the valve on the gas cylinder immediately when you finish using the barbecue.
- When connecting the gas cylinder make sure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc. (spark-over possible).
- Before each use, make sure that all gas connections are sealed and intact.
- If necessary, ensure that you replace the gas hose if required to do so to comply local legislation.

The barbecue must not be used if the connections for the gas supply are porous or faulty. 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 cooking area or the side burner, 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 and C) 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 the chapter "Operations").



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 sufficiently.

Safety measures:

- Only 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 on the gas cylinder immediately when you finish using the barbecue.
- If the barbecue is not being used for a prolonged period, cut off the supply from the gas cylinder and store properly:
 - Attach the safety cap to the gas cylinder valve.
 - 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!

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 you only need a medium-size screwdriver as well as an 7, 10 and 13 mm open ended spanner.
- Only use tools that are intact and suitable for the job at hand. Worn or unsuitable tools will not allow you to tighten the bolts sufficiently, but will damage them to the extent that they can no longer be turned.
- Always fit all connecting elements (screws, nuts, bolts, etc.) 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

Important information concerning the gas connection



Danger: Gas ignition

Liquid gas is highly flammable and explosive.

Possible consequences:

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

Safety measures:

- Select a suitable area in which to set up the barbecue. Make sure that ...
 - there are not, and will not be, any flammable materials or substances nearby. The minimum distance to flammable materials or substances is 2 m above and 1 m to the side of the barbecue; the distance to less flammable materials or substances is at least 0.25 m.
 - the barbecue is positioned firmly on a sufficiently large surface area. It must not be moved during operation.
 - Position the gas cylinder next to the barbecue.
 - Never lay the gas cylinder on its side or place it on the lower shelf.
 - The gas hose must not be kinked or under tension.
- When connecting the gas cylinder ensure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc (spark-over possible).

If necessary, make sure you replace the gas hose to comply with national requirements.

Parts needed

- Gas cylinder
A common camping gas cylinder with a fill weight of 4.5, 7 or 15 kg (e.g. camping propane gas cylinder). These are available at DIY shops or from liquid gas suppliers.
Leak detector
- 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)

CE-approved hose of a sufficient length (max. 1.5 m) to allow for kink-free assembly.

- Pressure regulator (pre-assembled to the gas hose)
Preset and CE-approved pressure regulator, max. 1.5 kg/h, operating pressure 37 mbar, suitable for the gas cylinder used.

Connecting the gas cylinder

When performing the next step, make sure that the gas hose is not kinked or under tension.

1. Press and turn all flame regulators (B, C) clockwise to "OFF".
2. Position the gas cylinder (G0) next to the barbecue.
You must not move the cylinder after attaching it.
3. Remove the protective cap from the gas cylinder valve.
4. Turn the operating lever (G2) to the 3 o'clock position and press the pressure reducer (G1) onto the valve of the gas bottle (G0) until you hear a click.

You must not connect the pressure regulator unless the operating lever (G2) is at 3 o'clock position. Do not attempt to connect or remove the pressure regulator with the pressure regulator in 6 o'clock position.

5. Check they are correctly connected by pulling the pressure reducer up (G1). It should not disconnect from the bottle valve.
6. Check the connection between the pressure

reducer (G1) and the gas hose (G3) and the gas hose (G3) to the setting device.

7. Open the cylinder valve (turn operating lever (G2) to 6 o'clock position).
8. If you cannot turn the operating lever (G2) to 6 o'clock position, the pressure regulator (G1) is not attached correctly. Remote the pressure regulator (see the Section "Disconnecting the Gas Cylinder") and repeat steps 4 and 5.
Use a standard leak detector to ensure that all connections are tight.
 - See the leak detector manual first! It is extremely dangerous to use a naked flame to check for leaks. Listening for leaks is not a reliable method of detection.
 - If the connection is not sealed properly, immediately shut-off the cylinder valve (turn the operating lever (G2) to 3 o'clock position) and then re-tighten the connection or replace the leaking part. Repeat the leak test [HOST.1084] Do-It-Yourself-Cockpit Context Help.
9. If you do not wish to use the barbecue immediately, shut-off the cylinder valve (turn the operating lever (G2) to 3 o'clock position).

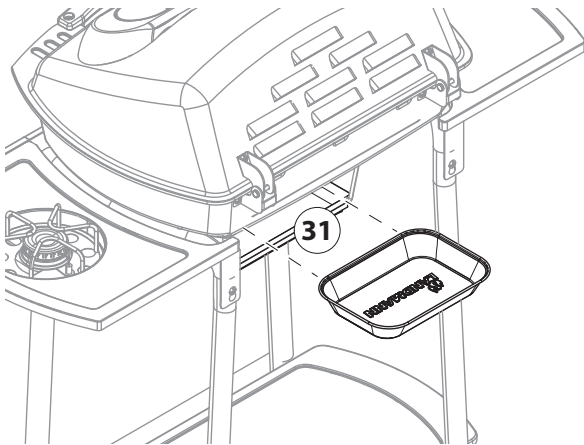
Disconnecting the gas cylinder

1. Shut-off the cylinder valve (turn the operating lever (G2) to 3 o'clock position).
2. Push in the operating lever (G2) horizontally and pull off the pressure regulator (G1) in upward direction.
3. Store the pressure regulator (G1) under the barbecue. When doing this make sure the gas hose is not kinked or twisted in any way.
4. Store the gas bottle correctly:
 - Attach the safety cap to the gas cylinder valve.
 - 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

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 above and 1 m to the side; distance to less flammable materials or substances: min 0.25 m.
 - the barbecue is positioned firmly on a sufficiently large surface area. It must not be moved during operation.
 - the barbecue is fully assembled and has no apparent faults.
2. Position the aluminium drip pan on the shelf (31).



Inserting the aluminium drip tray

3. Open the lid of the grill unit, this prevents gas building up underneath it.
4. Open the cylinder valve (G2 to 6 o'clock position).
5. Check to ensure that the gas system is sealed. Otherwise, shut-off the cylinder valve immediately (turn the operating lever (G2) to 3 o'clock position).

Igniting the burners



Danger: Gas deflagration on ignition

If unburned gas accumulates, deflagration can occur when igniting.

Possible consequences:

- Severe injury to persons or damage to property

Safety measures:

- When actuating the Piezo igniter (A) do not bend over the burners.
- Never re-ignite immediately if the flame goes out, instead:
 - Turn the flame regulators (2 x B and C) 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.



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).

Igniting the burner on the grill unit (34)

1. Open the lid on the grill unit (3).
2. Press and turn the flame regulator (B) anti-clockwise to HIGH ("large flame"). Hold it in this position.
3. Press the Piezo igniter (A), if necessary repeatedly, until the gas is ignited.

A clicking sound indicates that the Piezo igniter is lighting.

If the gas fails to ignite within 5 seconds, turn the flame regulators (2 x B) to "Off" position, wait for 3 minutes and repeat steps 2 and 3.

To ignite the other burner press and turn the corresponding flame regulator (B) anti-clockwise to HIGH ("large flame"). Hold it in this position for 5 seconds.

The gas in the burner is ignited by the flame of the adjacent burner.

4. Close the lid on the grill unit (3) and allow the barbecue to heat up at full power.
5. When the barbecue is heated up, turn the flame

regulator (B) to the selected setting (flame size).

7. You can now place your food on the grill (9). We recommend that you wear barbecue gloves or other suitable gloves for protection against the heat.

Igniting the side burner (14)



Caution:

Please note that a gas flame is often difficult to see due to its blue colouring, particularly in bright sunlight. Therefore:

- Only ignite the side burner when you need it and place your cookware on the burner straight away.
- Disconnect the gas supply before removing your cookware.
- Only use cookware (pots or pans) on the side burner that has been approved for use on gas cooking appliances. Cookware that is unsuitable for gas appliances may be damaged.
- Observe the maximum load capacity for the storage shelf and the side burner (see Technical Specifications). Heavy loads can damage the barbecue.

1. Make sure that the side burner support (15) is in place.

You must not use the side burner without the side burner support.

Keep as great a distance as possible from the side burner (14) during the next steps.

2. Press and turn the flame regulator (C) anti-clockwise to "HIGH" ("large flame"). Hold it in this position for a couple of seconds.
3. Press the Piezo igniter (A), if necessary repeatedly, until the gas is ignited.

A clicking sound indicates that the Piezo igniter is lighting.

If the gas fails to ignite within 5 seconds, turn the flame regulator (C) to "Off" position, wait for 3 minutes and repeat steps 2 and 3.

Turn the flame regulator (C) to the desired heat setting (flame size), place a pot or pan that is approved for gas cooking appliances on the side burner and heat up your food.

To switch off the side burner (extinguish the flame) press and turn the flame regulator (C) clockwise to "OFF".

Switching off the barbecue

1. Close the cylinder valve on the gas cylinder (turn the operating lever (G2) to 3 o'clock position).
2. Press and turn all flame regulators (B, C) 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 burning when cleaning the hot barbecue

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



Caution: The spark plugs on the burners can bend

The spark plugs on the burner can be bent or may snap off during cleaning of the burner areas. The gas in the burner will not ignite in this case. For this reason clean the areas around the burners with particular care. Do **not** use a brush to clean the burner.

To make sure that you have many years of enjoyment with your barbecue you should always clean it after use - after making sure that all the parts have cooled down - with detergent, a brush and a cloth. This will be much harder to do later, once the soiling 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!

Maintenance

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

Barbecue

- Inspect the burners for any dirt and blockages. Make sure that both of the side air inlets are clear on each burner hose. If necessary clean the openings, for example, with a pipe cleaner.
- A contaminated burner can impair the performance of the barbecue and lead to the gas igniting dangerously outside the burner.
Check to ensure that all parts of the barbecue are present 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, ensure that you replace the hose to comply with the national requirements.

The pressure regulator must be replaced with a new unit after 10 years. The year of manufacturer is printed on the pressure regulator.

Environmental information and 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 malfunction.

Malfunction	Potential causes	Remedy
There is a smell of gas	Leak in the gas system	<ol style="list-style-type: none"> 1. Shut off the cylinder valve immediately (turn the operating lever G2 to 3 o'clock position). 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 light	Gas cylinder is empty	Replacing the gas cylinder.
	Cylinder valve is closed	Turn the operating lever (G2) to 6 o'clock position
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual check; if necessary adjust the nozzle and connection hose.
	The igniter cable is not on the Piezo igniter	Visual test, connect if necessary.
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual test; correct if necessary.
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle.
	Other gas system blocked	Have the gas system cleaned by a specialist.
Temperature on grill too low	Pre-heating time too short	Close the grill unit 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.
Popping or bubbling noise	Flashback caused by blockages in the burner.	<ol style="list-style-type: none"> 1. Shut off the cylinder valve immediately (turn the operating lever G2 to 3 o'clock position). 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner.

Specifications

Approvals

Inchcape Testing Services Ltd. (ITS)	Test number C€ - 0359, PIN&No. 359CL1117
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Barbecue



Appliance category	I _{3B/P} according to DIN EN 498
Weight	19.5 kg
Dimensions (L x H x W)	approx. 1000 x 1004 x 463mm
Grilling surface (L x W)	approx. 540.5 x 335 mm
Load weight shelf	max. 10 kg
Side burner table	max. 10 kg
Shelf	max. 10 kg

Gas system

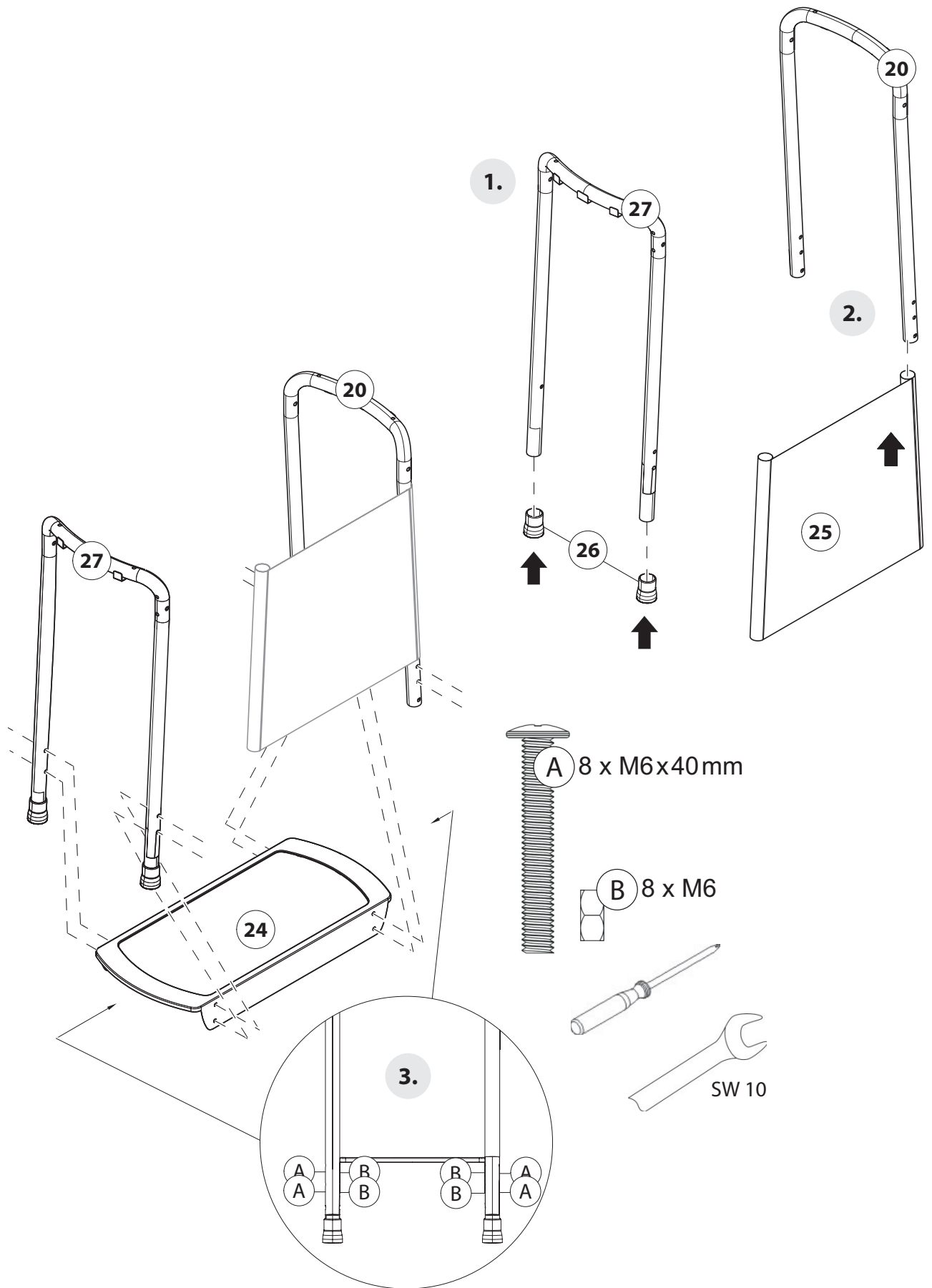
Heat quantity	Main burner	7 kW
	Side burner	2.5 kW
Flow rate (mass flow rate)		678 g/h
Gas type		Liquid gas (propane/butane)
Pressure regulator		Preset and C€-approved pressure regulator
	Flow rate	max. 1.5 kg/h
	Operating pressure	28 - 30 mbar Butane, 37 mbar Propane
Gas cylinder		Standard gas cylinder with a fill weight of 3, 5 or 11 kg
Gas hose		C€-approved hose (max 1.5 m)
Ignition		Piezo ignition
Flame regulation		infinitely adjustable 0 - max.
Nozzle diameter	Main burner	0.91 mm
	Side burner	0.76 mm

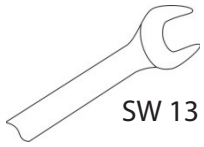
Accessories (optional)

The following accessories are available for your barbecue:

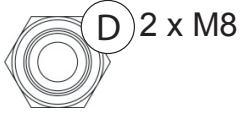
	<p>Cover 0276</p> <ul style="list-style-type: none"> • optimum protection against the wet • ensures a dry storage location • Material: PVC
	<p>Aluminium drip pans 12070</p> <ul style="list-style-type: none"> • 10 pieces

If you are interested, please contact our customer service or visit our website on www.landmann.com



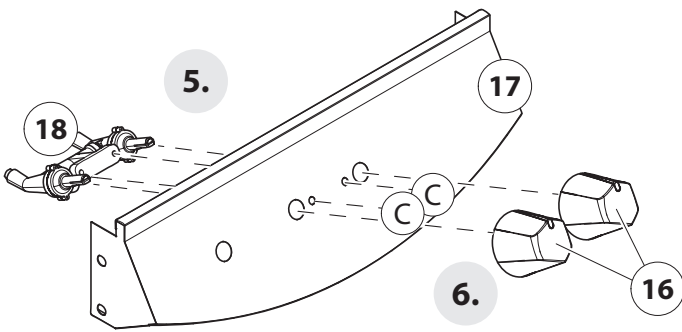
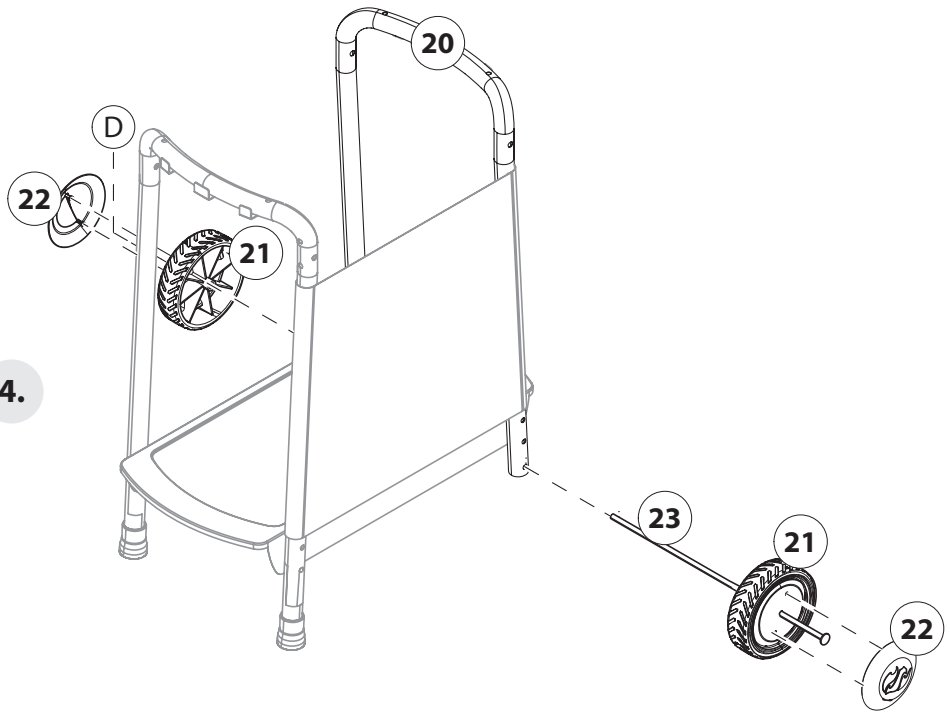


SW 13



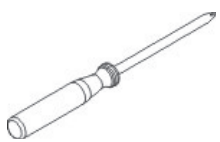
D 2 x M8

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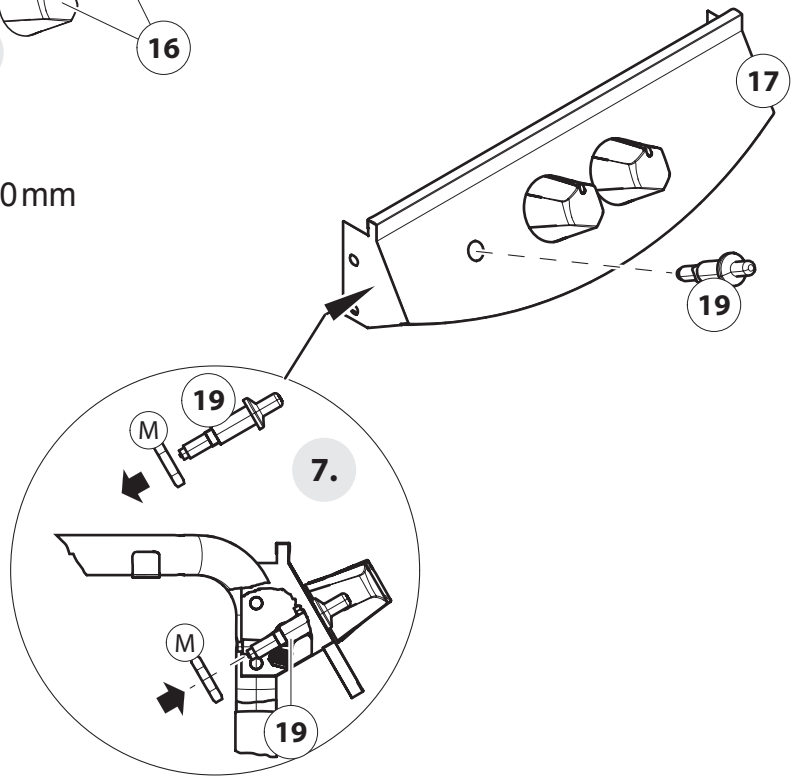


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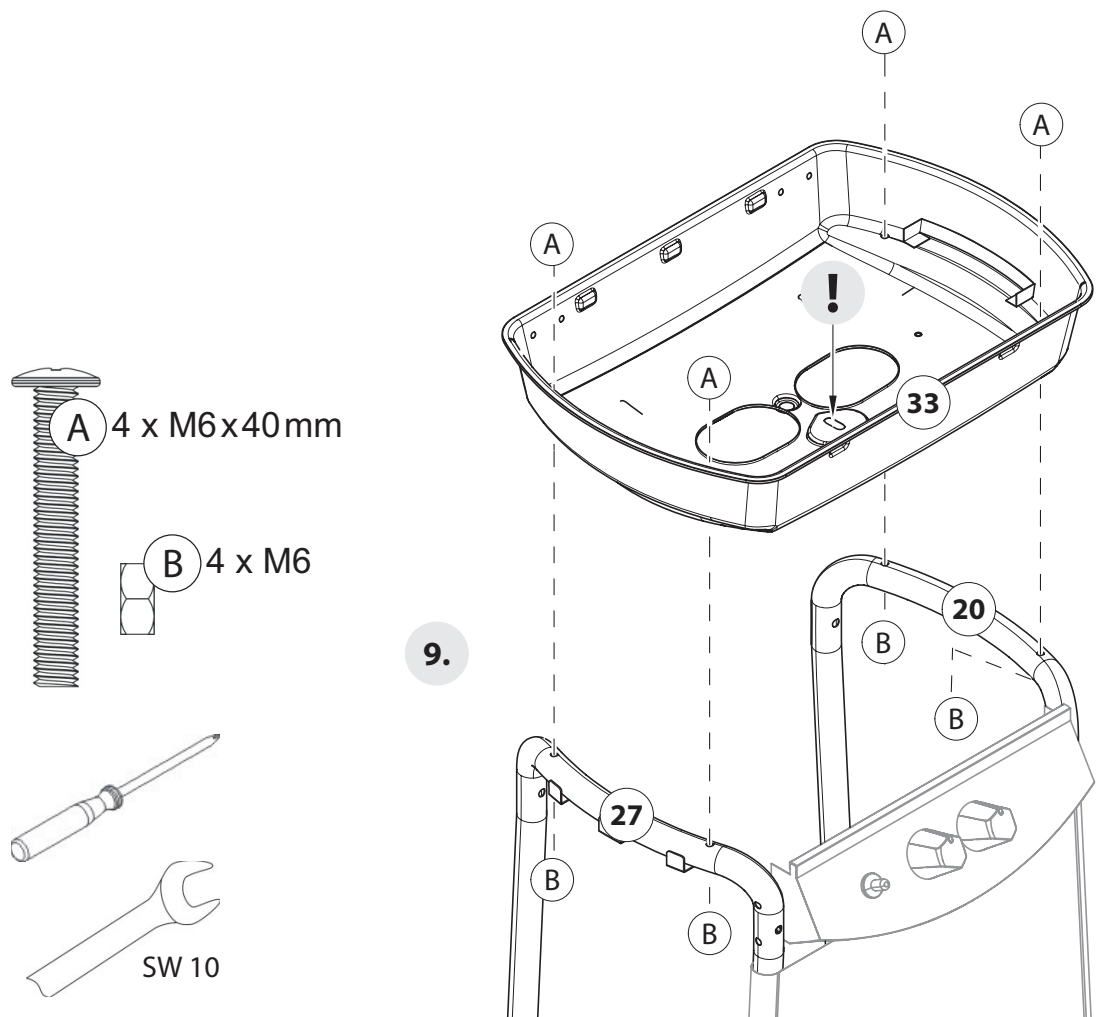
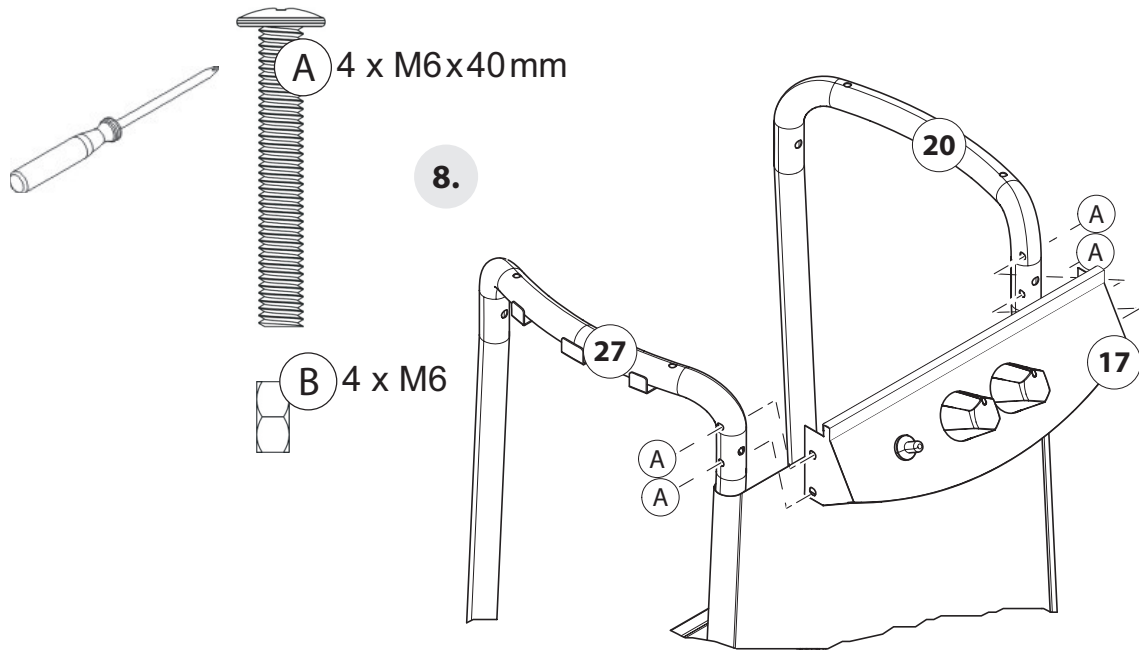
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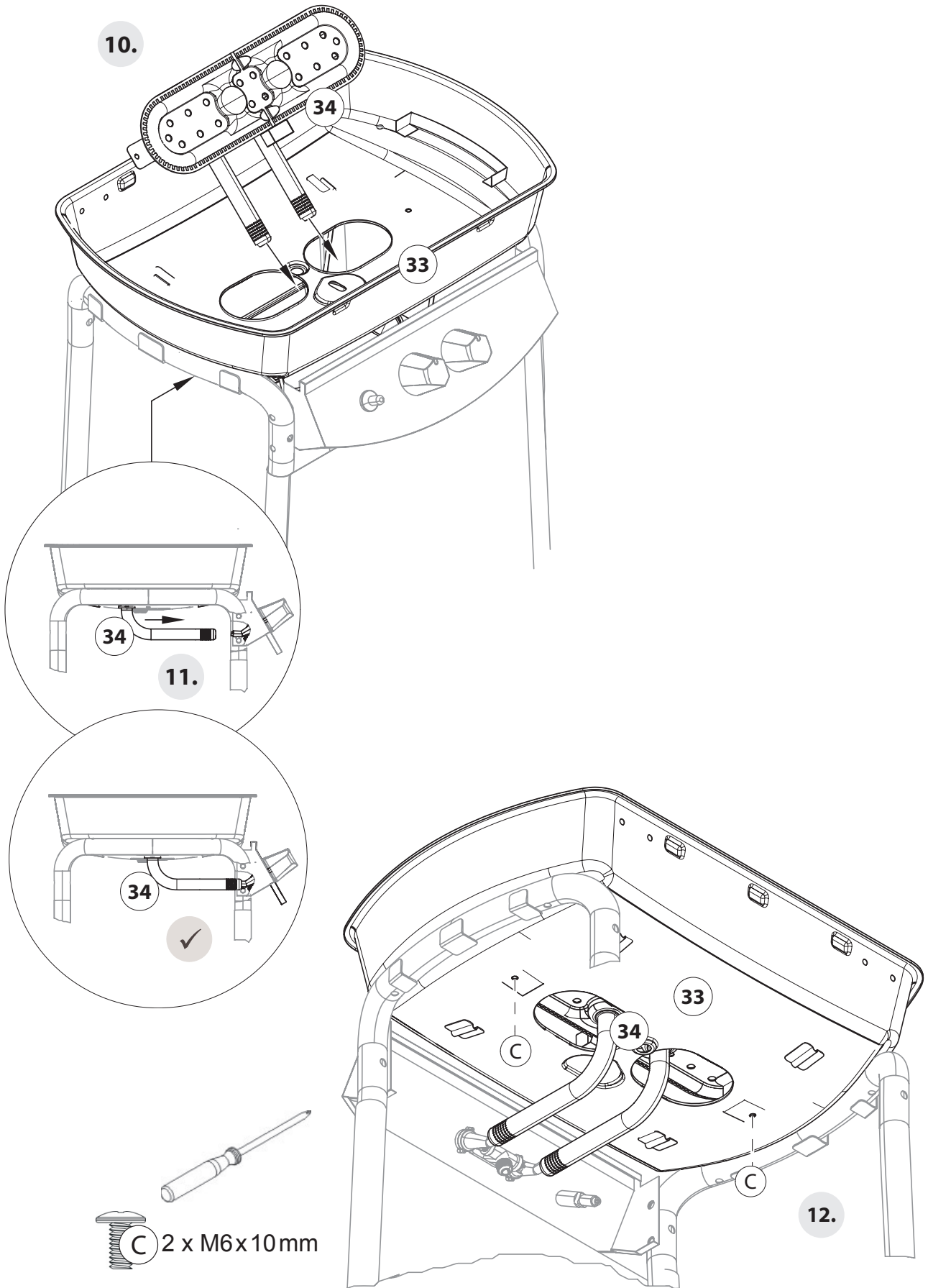


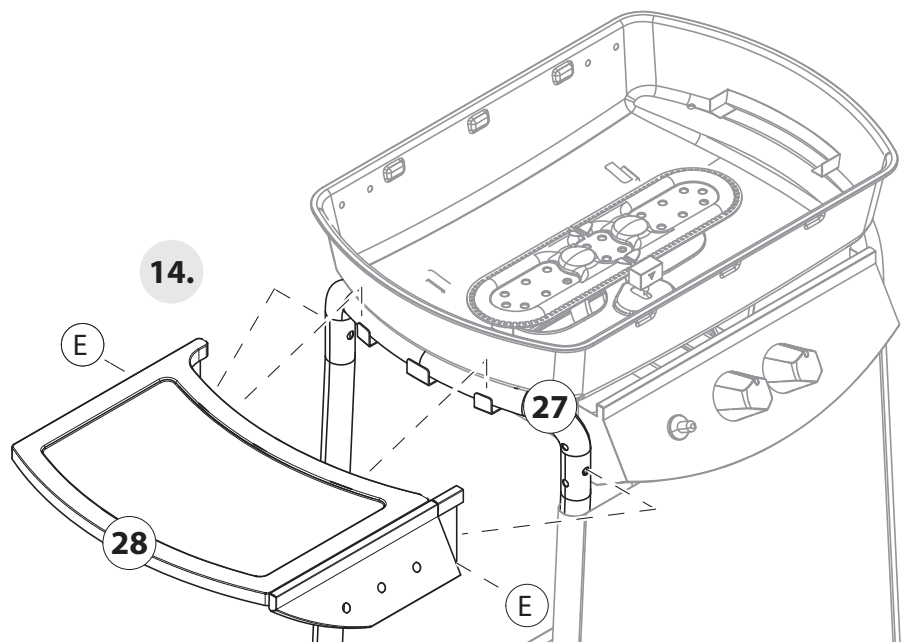
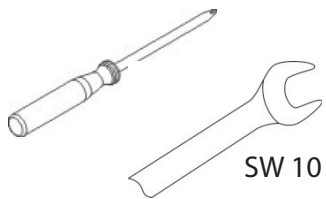
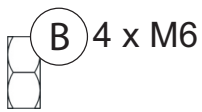
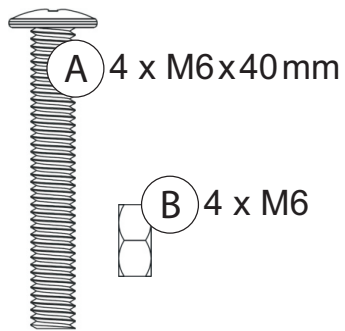
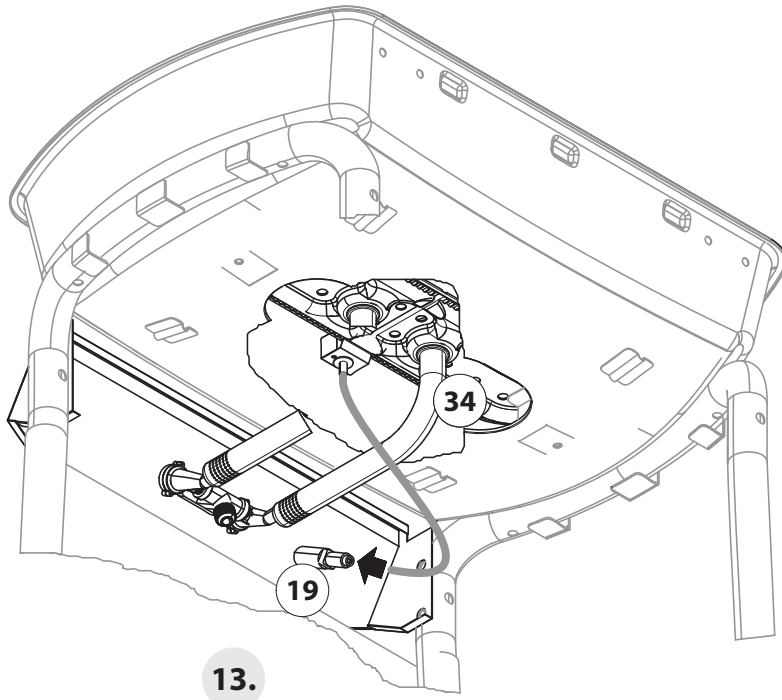
C 2 x M6x10mm

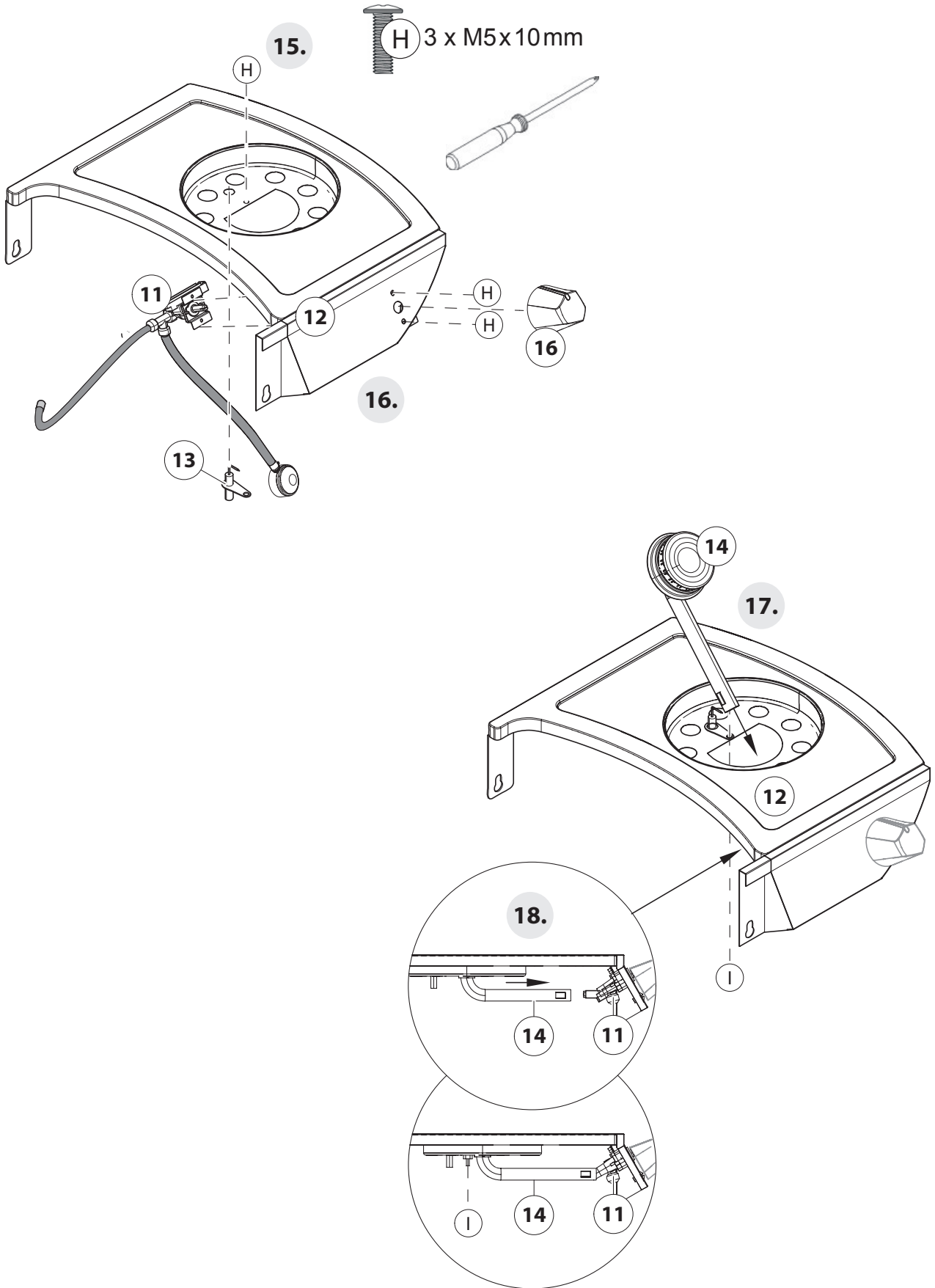


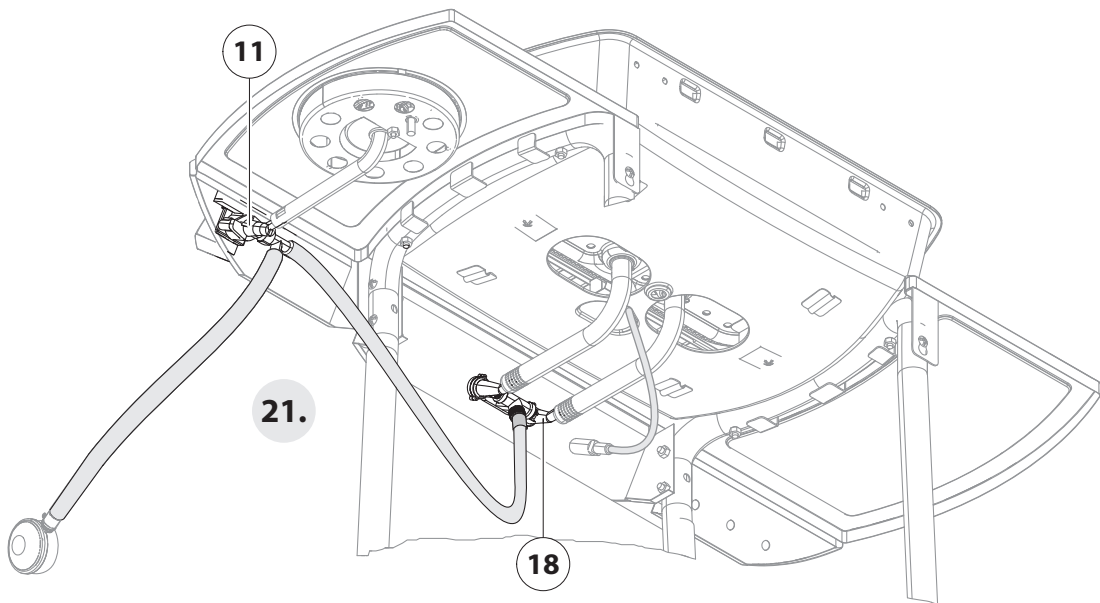
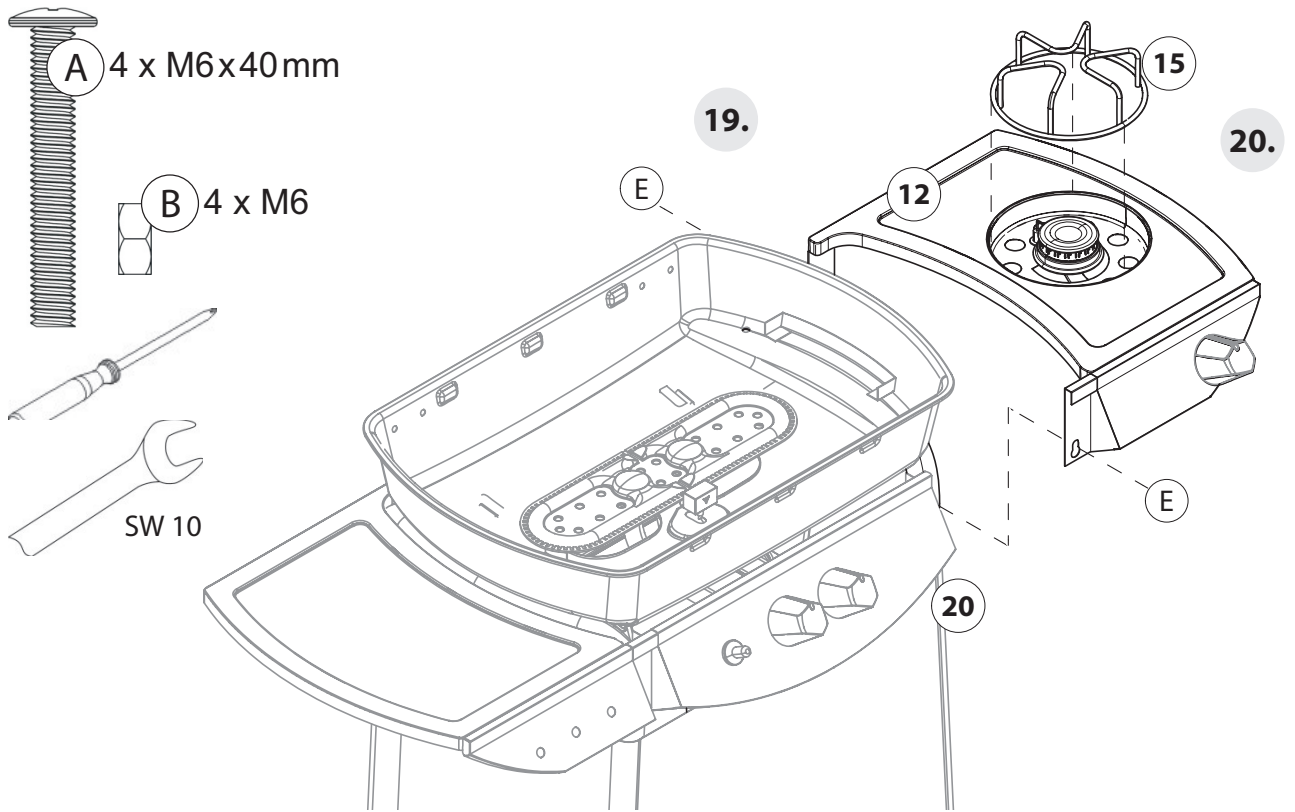
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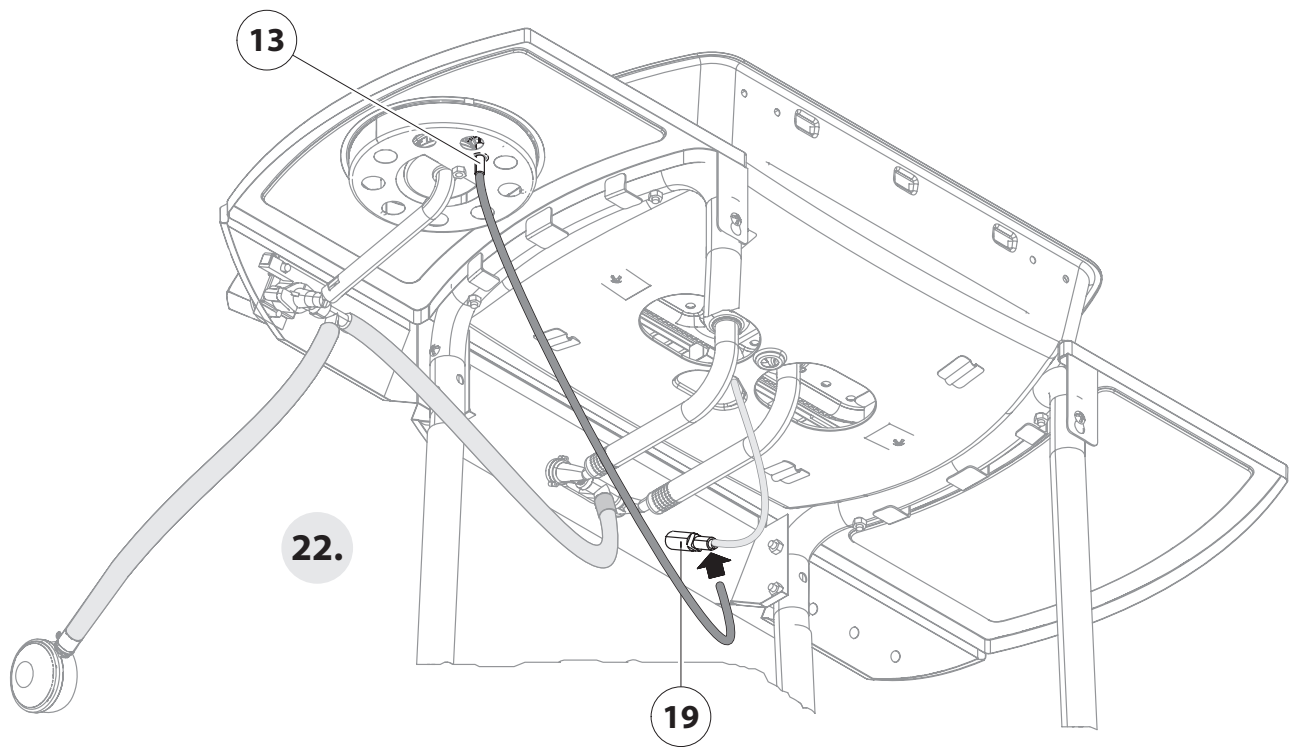


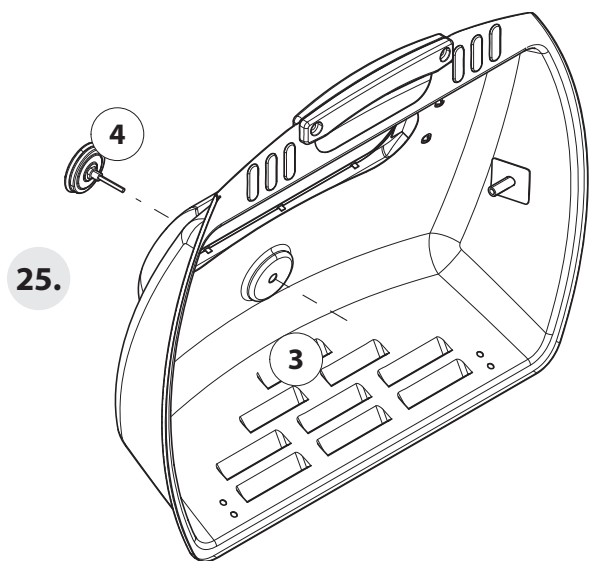
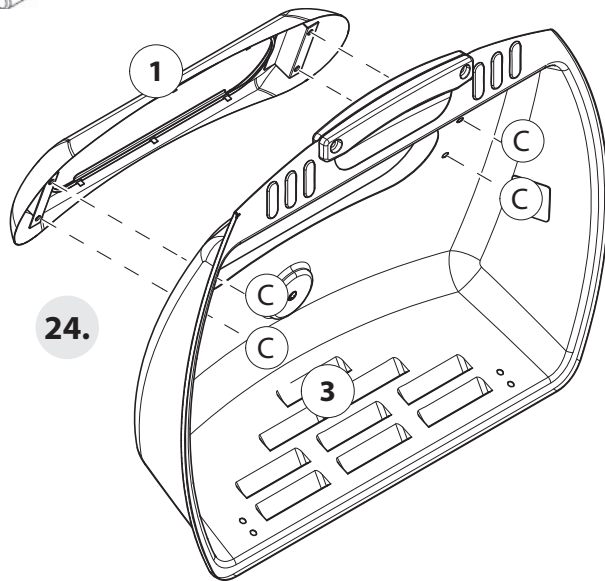
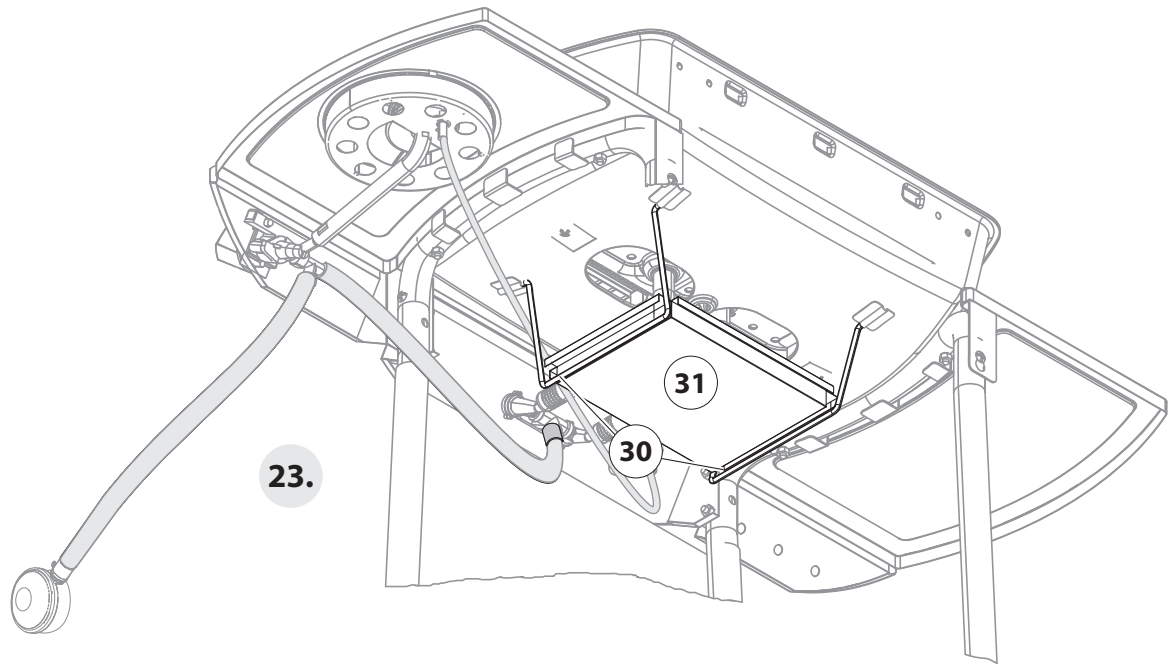


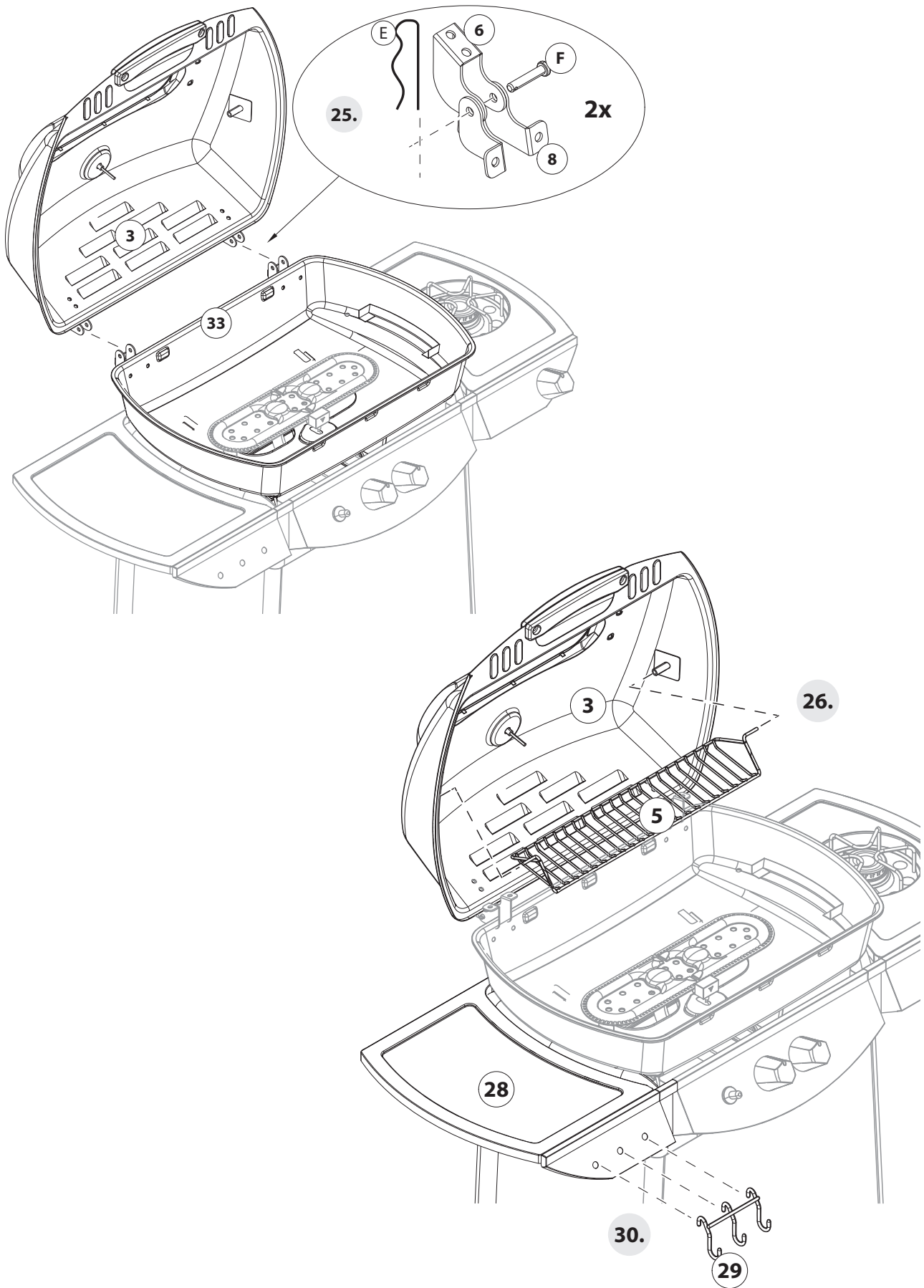




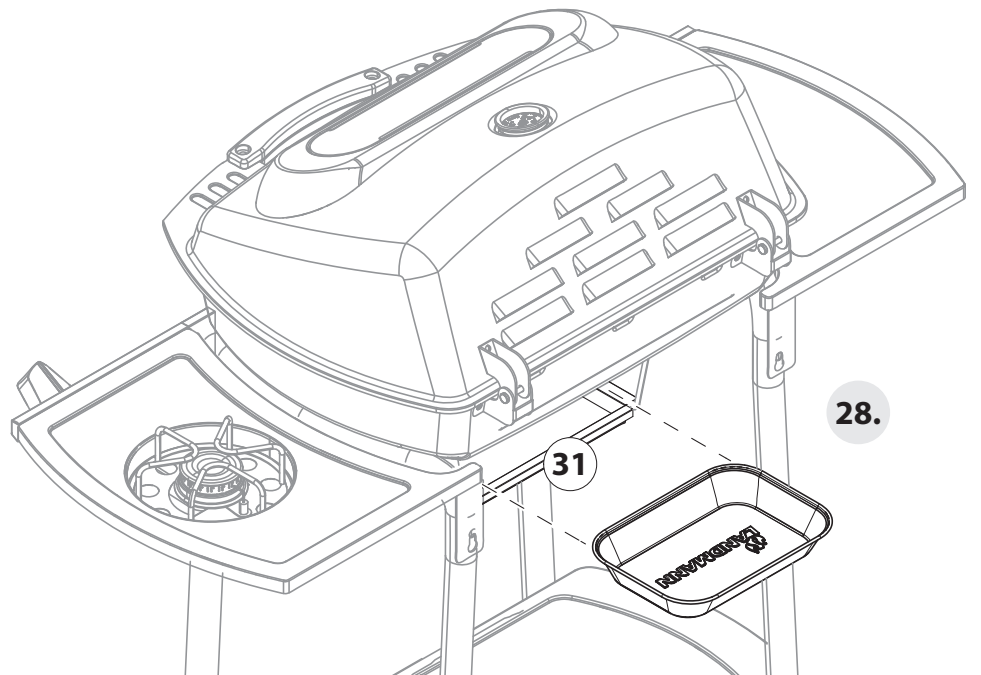
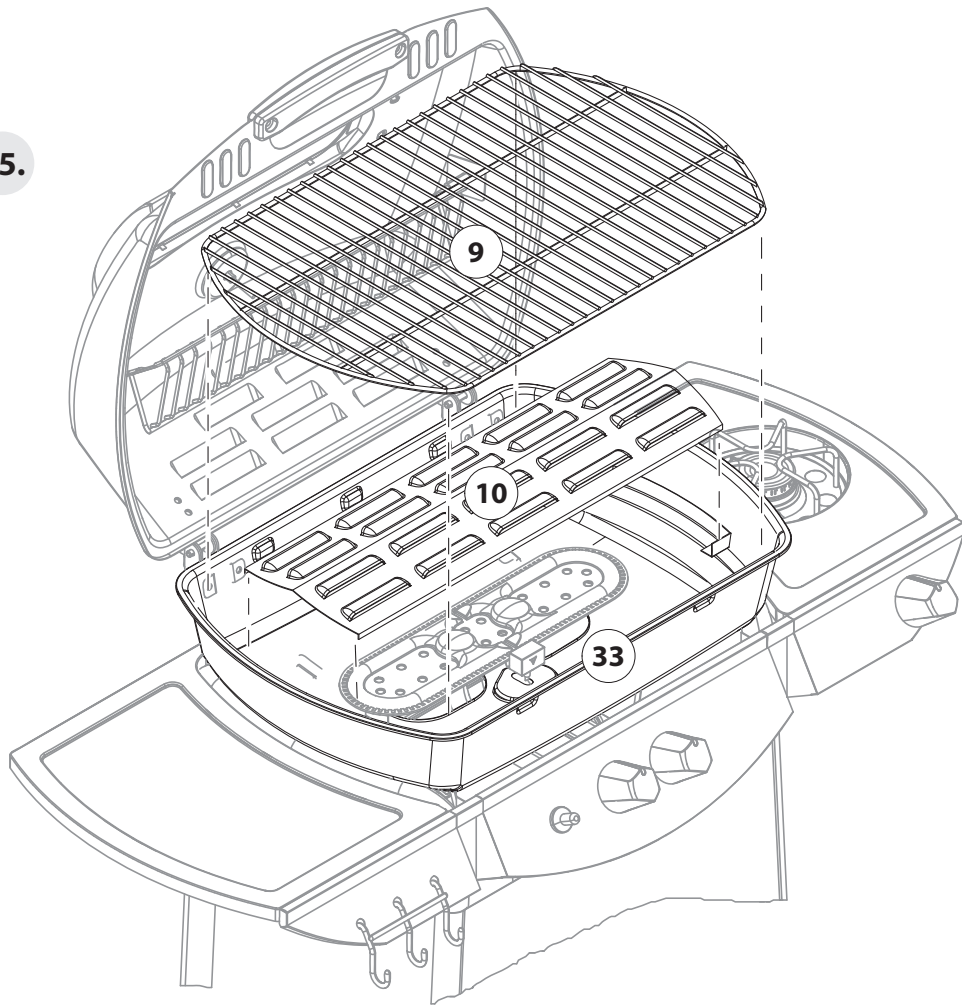








25.



28.

