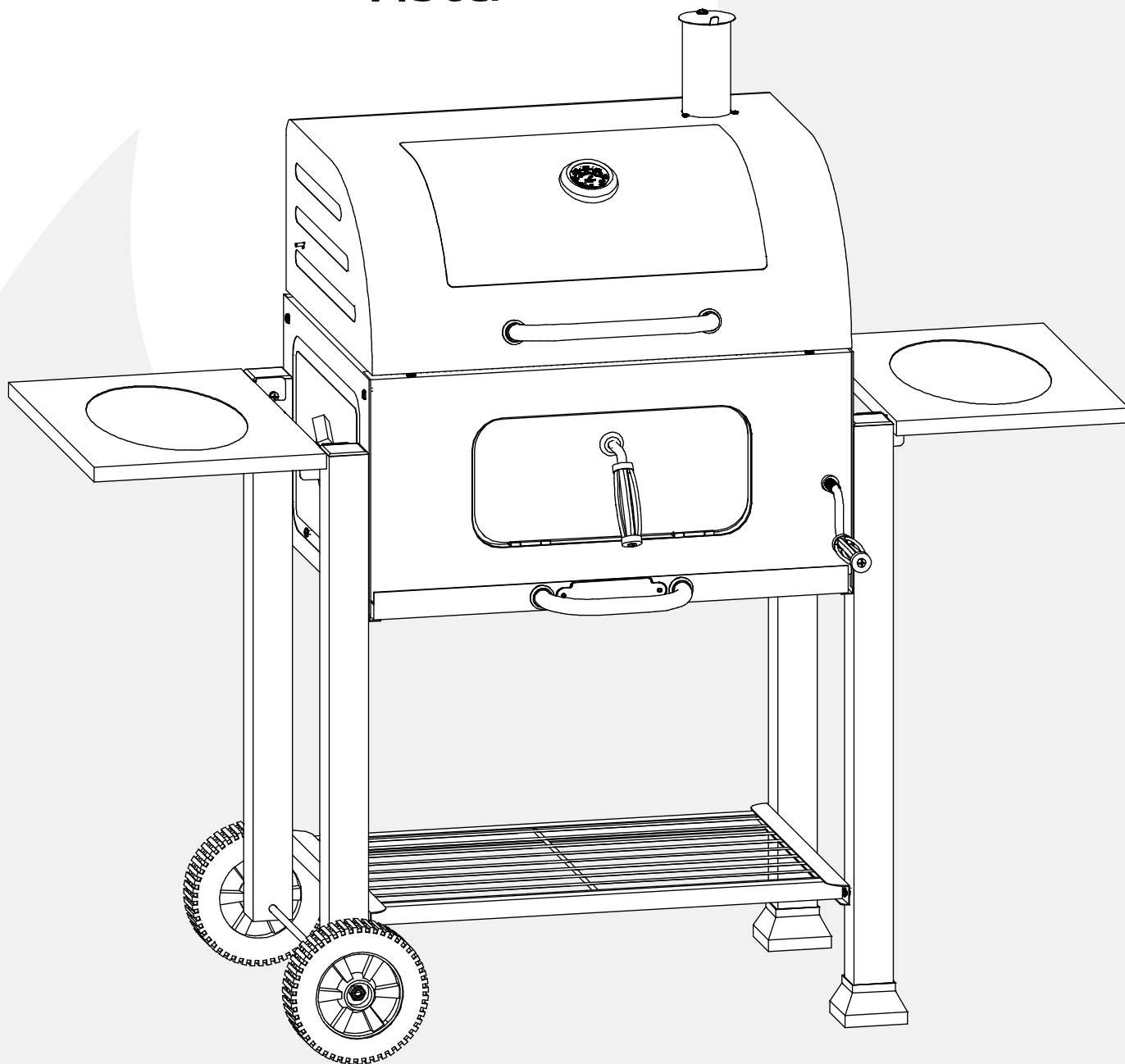




**LANDMANN**  
*vista*



**Smoky Mountain Series®  
Vista Charcoal Grill**

**Assembly and Operating  
Instructions for Model:  
560200**



**PLEASE READ ALL RULES FOR SAFE  
OPERATION AND FOOD SAFETY BEFORE USING.**

VER. 2, 10/22/2012



**READ FIRST!  
RULES FOR VISTA CHARCOAL GRILL  
SAFE OPERATION.**

- THE GRILL IS FOR OUTDOOR USE ONLY!
- KEEP THE GRILL A MINIMUM OF 10 FT. AWAY FROM BUILDINGS, STRUCTURES, ANY FLAMMABLE ITEMS AND VEHICLES DURING USE.
- NEVER USE THE GRILL UNDER COVERED PORCHES, AWNINGS, LOW HANGING TREE BRANCHES, TRELLIS, OR OVERHANGS OF ANY KIND.
- NEVER USE INSIDE ENCLOSED AREAS SUCH PATIOS, GARAGES, ENCLOSED ROOMS, BUILDINGS OR TENTS.
- ALWAYS USE THE GRILL ON A HARD, STABLE AND LEVEL SURFACE.
- THE GRILL IS FOR ADULT USE ONLY.
- WARNING! NEVER USE GASOLINE, ALCOHOL OR VOLATILE FLUIDS TO START OR RESTART FIRES. USE CHARCOAL LIGHTER FLUID ONLY TO START CHARCOAL. READ AND FOLLOW CHARCOAL LIGHTER FLUID MANUFACTURER INSTRUCTIONS CLOSELY.
- WARNING! DO NOT OPERATE GRILL WITHOUT ASH TRAY IN PLACE, DO NOT OPEN ASH TRAY DURING USE.
- DO NOT STORE LIGHTER FLUID OR OTHER FLAMMABLE LIQUIDS OR MATERIALS ON THE BOTTOM SHELF.
- KEEP CHILDREN AND PETS AWAY WHILE THE GRILL IS BEING USED.
- MITTENS OR GLOVES WILL BE NEEDED TO OPEN THE LID AND DOORS AS SURFACES WILL BE HOT.
- MOST SURFACES OF THIS GRILL BECOME HOT, USE CAUTION.
- DO NOT MOVE THE GRILL WHILE IT IS BEING USED.
- DO NOT LEAVE UNATTENDED AT ANY TIME WHILE IN USE.
- DO NOT USE IN WINDY CONDITIONS.
- USE CAUTION WHEN OPENING THE LID AS HOT STEAM OR A FLARE UP COULD CAUSE BURNS.
- BEFORE EACH USE, MAKE SURE THE GRILL IS IN GOOD WORKING CONDITION.
- FOR LONGER PRODUCT LIFE, KEEP THE CHARCOAL FIRES TO A RESPECTABLE SIZE, DO NOT OVERLOAD.
- DO NOT ALLOW CHARCOAL TO COME IN CONTACT WITH THE GRILL SIDES, KEEP CHARCOAL INSIDE CHARCOAL PANS.
- ALLOWING THE CHARCOAL TO CONTACT THE GRILL SIDES WILL GREATLY REDUCE THE LIFE OF THE METAL AND THE FINISH.
- DO NOT ALTER THE GRILL IN ANY WAY.
- DO NOT USE THE GRILL UNTIL IT IS COMPLETELY ASSEMBLED WITH ALL PARTS SECURELY TIGHTENED.
- THE SIDE SHELVES CAN HOLD 10 LBS. SAFELY, DO NOT PUT MORE THAN 10 LBS. ON THE SIDE SHELVES.
- USE CAUTION WHEN HANDLING THE CAST IRON COOKING GRATES, CAST IRON CAN CHIP, CRACK OR BREAK IF HIT OR STRUCK WITH A SHARP OBJECT. DO NOT DROP THE CAST IRON GRATES ON THE GROUND!
- DO NOT LEAN OR PUSH DOWN ON THE SIDE SHELVES.
- USE CAUTION AFTER THE FIRE HAS BEEN EXTINGUISHED- SURFACES WILL REMAIN HOT FOR SOME TIME.
- BE SURE ALL COALS ARE COLD BEFORE DISPOSING.
- DISPOSE OF COALS PROPERLY.
- THE GRILL MUST BE COMPLETELY COOLED OFF AND ALL EMBERS MUST BE EXTINGUISHED BEFORE ANY COVER CAN BE USED.



**FOOD SAFETY**

- RAW MEAT AND POULTRY HAS TO 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 MEAT AND POULTRY.



**PARTS LIST**

When unpacking the grill from the carton, make sure you find and become familiar with all the parts listed below. Use caution as some parts may have sharp edges.

**GRILL PARTS**

**QTY**

A.	LID.....	1
B.	BACK PANEL.....	1
C.	LEFT PANEL.....	1
D.	RIGHT PANEL.....	1
E.	FRONT PANEL.....	1
F.	CHARCOAL PAN ASSEMBLY.....	1
G.	ASH TRAY.....	1
H.	BOTTOM SHELF.....	1
J.	SIDE SHELVES.....	2
K.	LEG, FRONT RIGHT.....	1
L.	LEG, BACK RIGHT.....	1
M.	LEG, FRONT LEFT.....	1
N.	LEG, BACK RIGHT.....	1
P.	CAST IRON COOKING GRATES.....	2
Q.	WARMING GRATE.....	1
R.	WHEELS.....	2
S.	WHEEL AXLE.....	1
T.	CHIMNEY.....	1
V.	VENT.....	2
W.	LEG FEET.....	2
X.	CHARCOAL PAN ADJUSTMENT HANDLE.....	1
Y.	CHARCOAL DOOR HANDLE ASSEMBLY.....	1
Z.	CHIMNEY CAP.....	1
AA.	LID HANDLE.....	1
AB.	ASH TRAY HANDLE.....	1
AC.	CHARCOAL DOOR HANDLE KEY.....	1
AD.	CHARCOAL DOOR FINISHING WASHER.....	1
AE.	LID UPPER HINGE.....	1
AF.	LID LOWER HINGE.....	1
BA.	FINISH WASHER.....	4
BC.	M6 x 10MM BOLT.....	28
BD.	M6 x 35MM BOLT.....	4
BE.	M6 x 45MM BOLT.....	4
BF.	M5 x 16MM BOLT.....	4
BG.	M6 x 18MM STUD BOLT.....	8
BH.	M6 HEXNUT.....	5
BJ.	M10 LOCKING HEXNUT.....	2
BK.	HINGE PIN.....	2
BL.	COTTER PIN.....	3
BM.	FLAT WASHER.....	10
BN.	LOCKING WASHER.....	10
BP.	M5 x 28MM STUD BOLT.....	1
BQ.	M4 x 10MM BOLT.....	3
BR.	M4 HEXNUT.....	3
BS.	M6 LOCKING HEXNUT.....	2

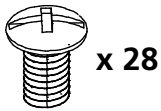


**WARNING!**

**CARBON MONOXIDE HAZARD!**

BURNING WOOD OR CHARCOAL PRODUCES CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH IF BURNED IN ENCLOSED AREAS. NEVER BURN WOOD OR CHARCOAL INSIDE HOMES, VEHICLES, TENTS OR ANY OTHER ENCLOSED AREAS.

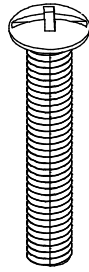
# HARDWARE AND SMALL PART LISTING



x 28

**BC**

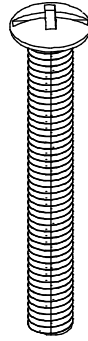
(28) M6 x 10MM  
BOLT



x 4

**BD**

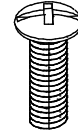
(4) M6 x 35MM  
BOLT



x 4

**BE**

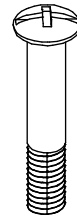
(4) M6 x 45MM  
BOLT



x 4

**BF**

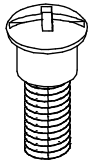
(4) M5 x 16MM  
BOLT



x 1

**BP**

(1) M5 x 28MM  
STUD BOLT



x 8

**BG**

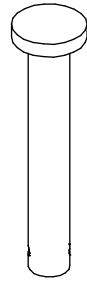
(8) M6 x 18MM  
STUD BOLT



x 3

**BQ**

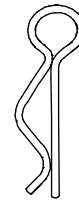
(3) M4 x 10MM  
BOLT



x 2

**BK**

(2) HINGE  
PIN



x 3

**BL**

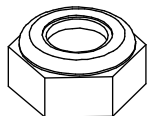
(3) COTTER  
PIN



x 5

**BH**

(5) M6  
HEXNUT



x 2

**BJ**

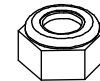
(2) M10  
LOCKING HEXNUT



x 3

**BR**

(3) M4  
HEXNUT



x 2

**BS**

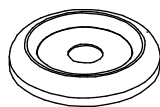
(2) M6 LOCKING  
HEXNUT



x 1

**AD**

(1) CHARCOAL DOOR  
FINISHING WASHER



x 4

**BA**

(4) HANDLE  
FINISHING WASHER



x 10

**BM**

(10) FLAT  
WASHER

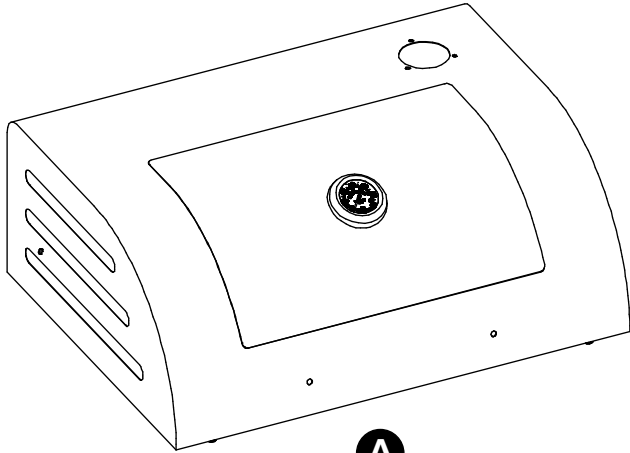


x 10

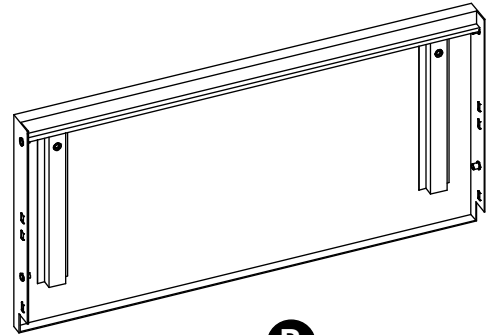
**BN**

(10) LOCKING  
WASHER

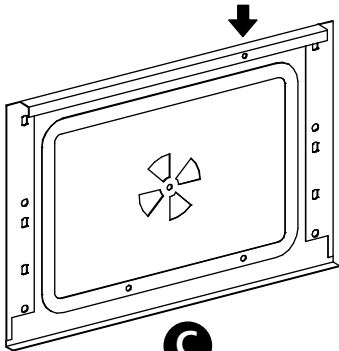
# PART LISTING



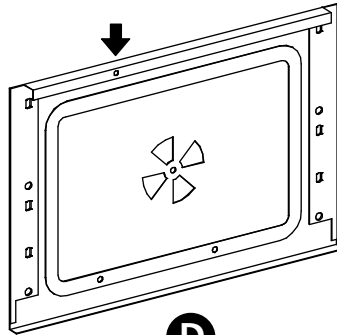
**A**  
(1) LID



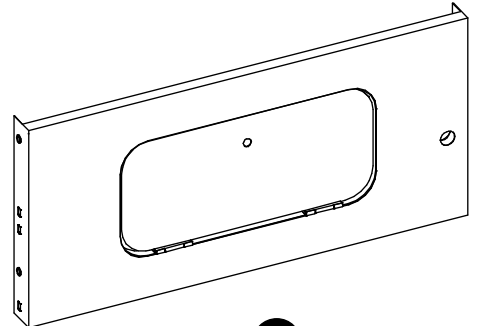
**B**  
(1) BACK PANEL



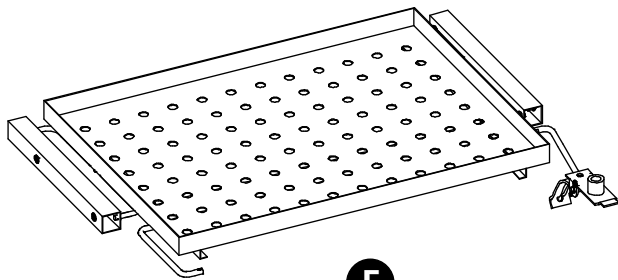
**C**  
(1) LEFT PANEL



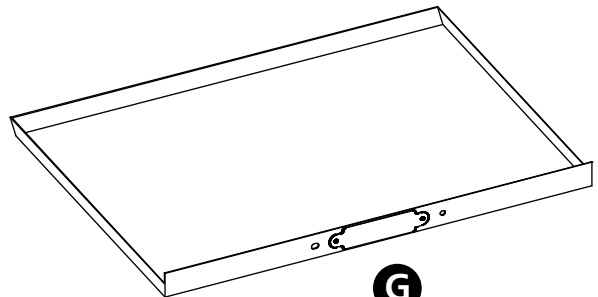
**D**  
(1) RIGHT PANEL



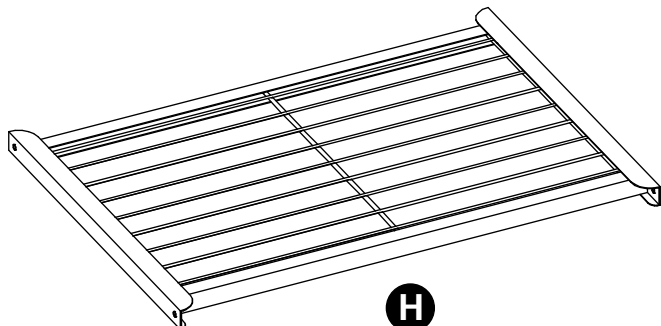
**E**  
(1) FRONT PANEL



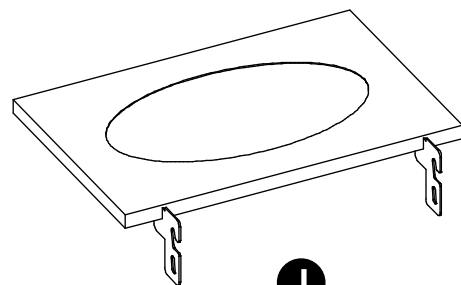
**F**  
(1) CHARCOAL PAN  
ASSEMBLY



**G**  
(1) ASH TRAY



**H**  
(1) BOTTOM SHELF



**J**  
(2) SIDE SHELVES

## PART LISTING



**K**

(1) LEG, FRONT RIGHT



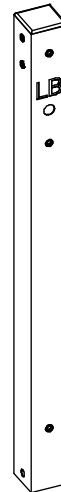
**L**

(1) LEG, BACK RIGHT



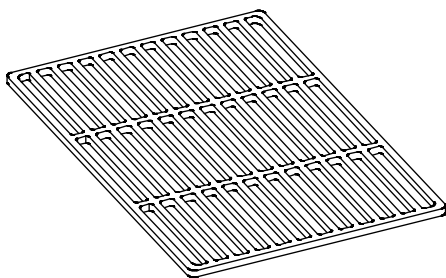
**M**

(1) LEG, FRONT LEFT



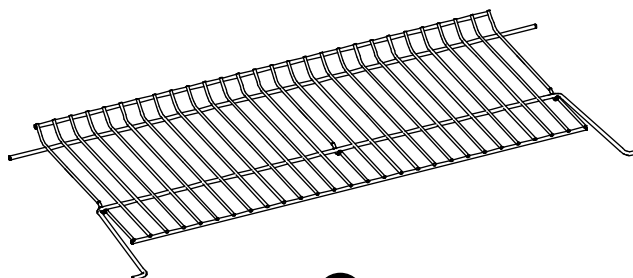
**N**

(1) LEG, BACK LEFT



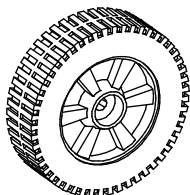
**P**

(2) CAST IRON  
COOKING GRATES



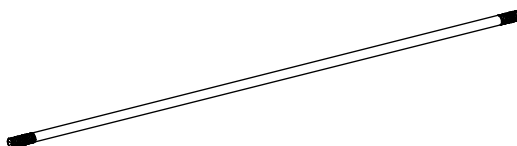
**Q**

(1) WARMING GRATE



**R**

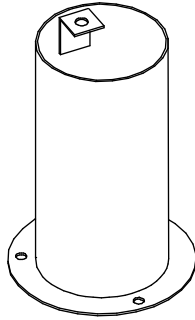
(2) WHEELS



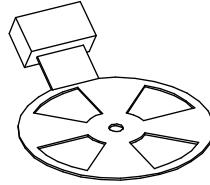
**S**

(1) WHEEL AXLE

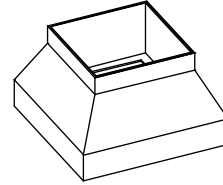
# PART LISTING



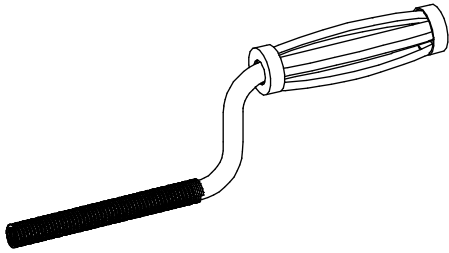
**T**  
(1) CHIMNEY



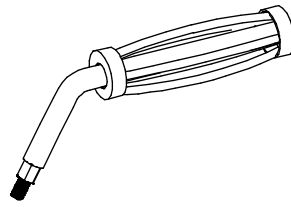
**V**  
(2) VENTS



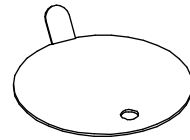
**W**  
(2) LEG FEET



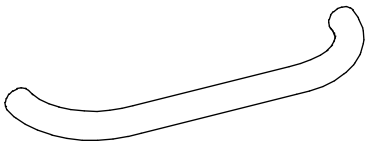
**X**  
(1) CHARCOAL PAN  
ADJUSTMENT  
HANDLE ASSEMBLY



**Y**  
(1) CHARCOAL DOOR  
HANDLE ASSEMBLY



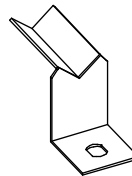
**Z**  
(1) CHIMNEY CAP



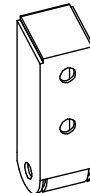
**AA**  
(1) LID HANDLE



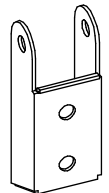
**AB**  
(1) ASH TRAY  
HANDLE



**AC**  
(1) CHARCOAL  
DOOR HANDLE KEY



**AE**  
(2) LID  
UPPER HINGES



**AF**  
(2) LID  
LOWER HINGES

# VISTA CHARCOAL GRILL ASSEMBLY INSTRUCTIONS

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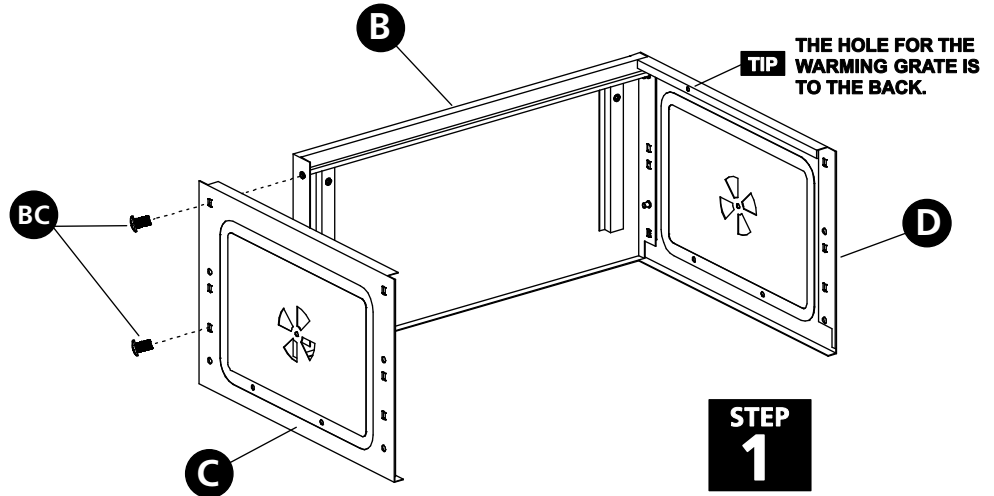


A Phillips or plain screwdriver, adjustable wrench and needle nose pliers are needed for assembly.

Assembly time: 60 minutes

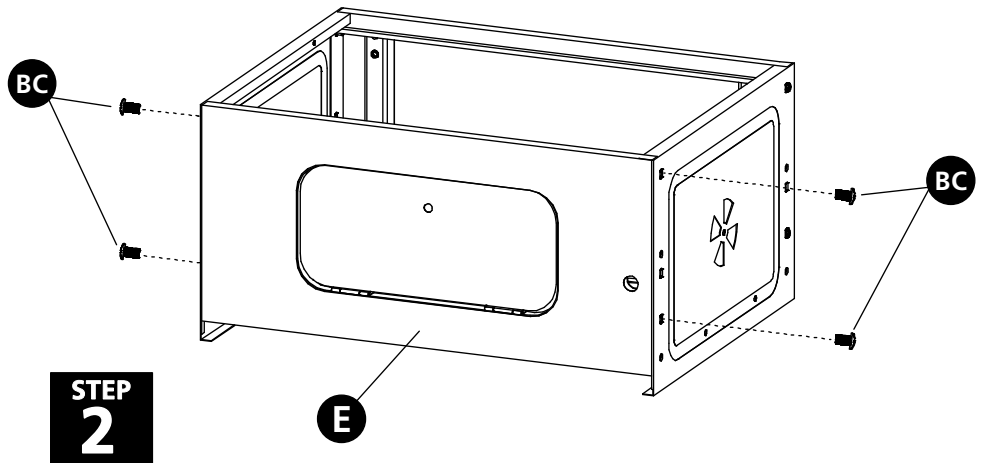
## STEP 1: ASSEMBLE THE BACK PANEL TO THE LEFT AND RIGHT PANELS

Arrange the back panel [ B ], left [ C ] and right [ D ] panels as shown. (Make sure the left and right panels are on the correct side.) Align threaded inserts with the holes and assemble using (4) M6 x 10MM bolts [ BC ]. Tighten bolts securely.



## STEP 2: ASSEMBLE THE FRONT PANEL

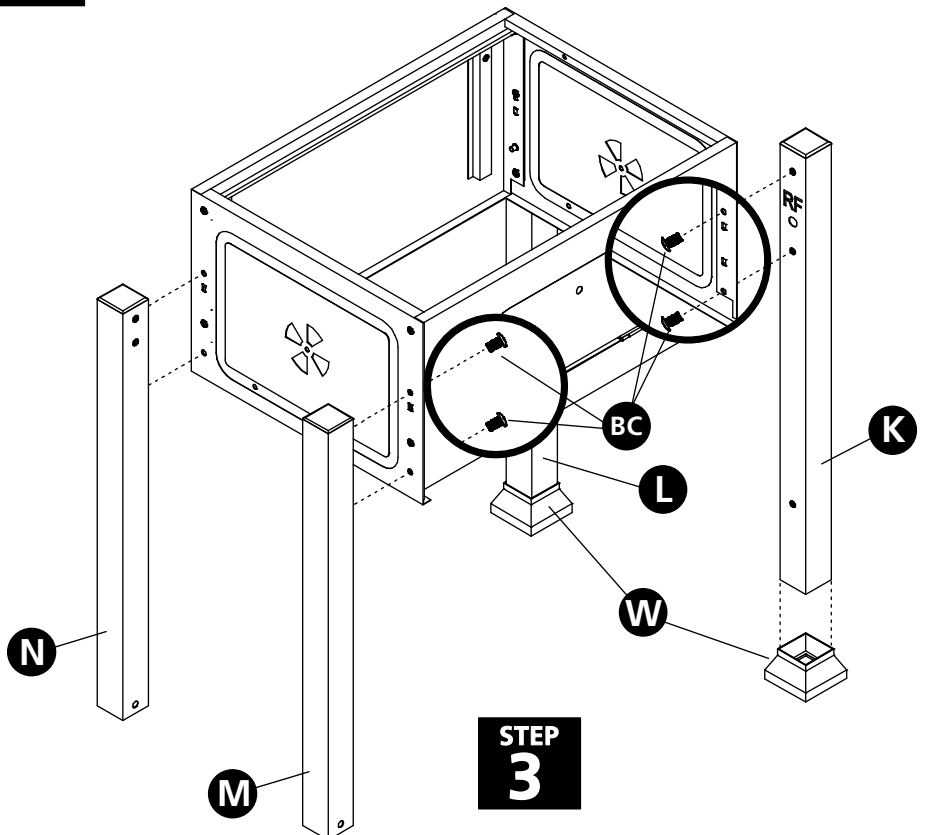
Align front panel [ E ] with the left and right panel threaded inserts. Assemble using (4) M6 x 10MM bolts [ BC ]. Tighten bolts securely.



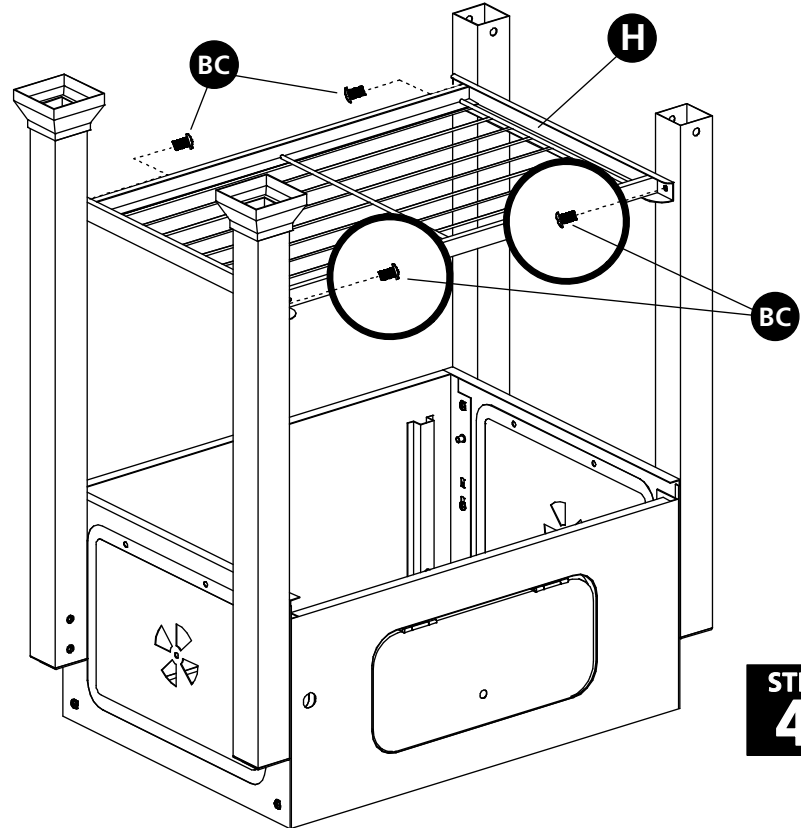
## STEP 3: ASSEMBLE THE LEGS

Assemble the (4) legs [ K,L,M,N ] to the cooking chamber threaded inserts as shown using (2) M6 x 10MM bolts [ BC ] per leg.

Add the leg feet [ W ] to right side legs as shown by sliding onto leg end.



**DO NOT RETURN PRODUCT TO THE STORE.  
IF YOU HAVE QUESTIONS OR HAVE  
TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.**



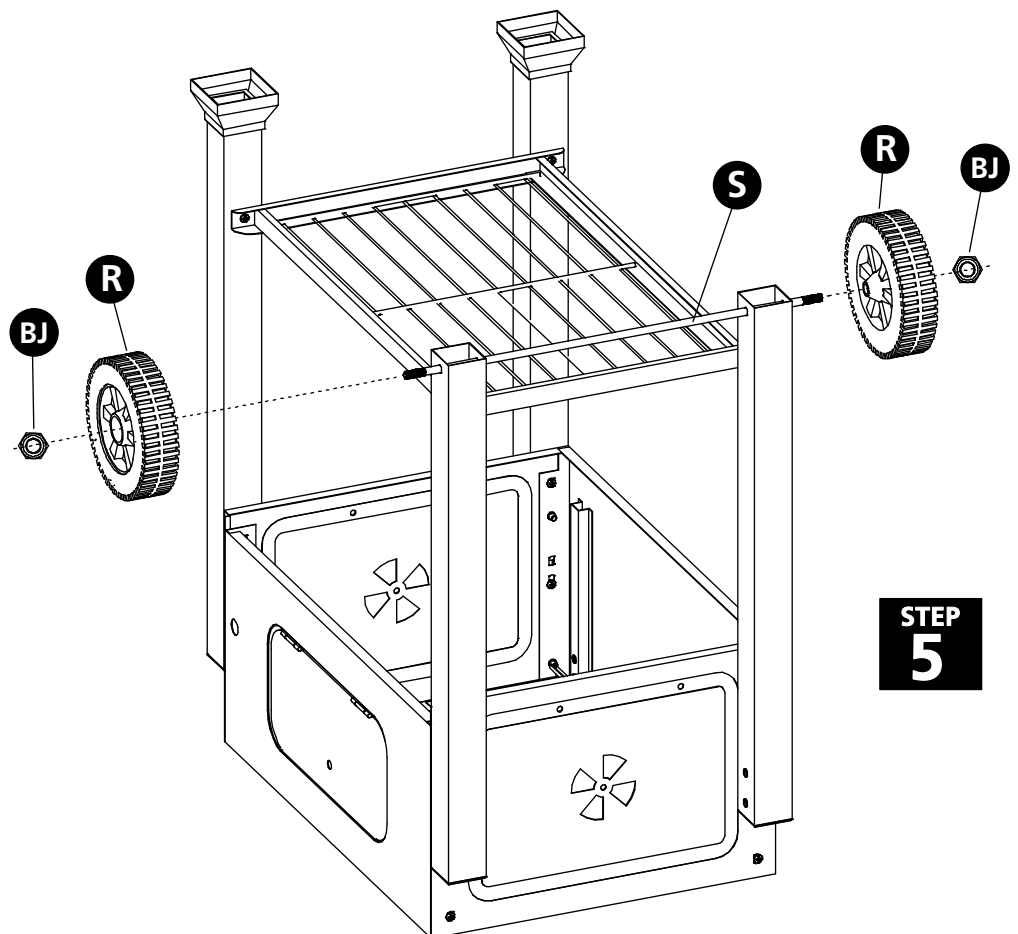
**STEP  
4**

### STEP 4: ASSEMBLE THE BOTTOM SHELF

Align the bottom shelf [ H ] with the leg threaded inserts and assemble using (4) M6 x 10MM bolts [ BC ]. Tighten bolts securely.

### STEP 5: ASSEMBLE THE WHEELS AND WHEEL AXLE

Place wheel axle [ S ] into the left side leg holes. Slide the (2) wheels [ R ] onto the axle and assemble using (2) M10 locking hexnuts [ BJ ]. Tighten until the axle threads reach the plastic on the locking hexnut.



**STEP  
5**

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1-877-347-4557 FOR ASSISTANCE.**



# VISTA CHARCOAL GRILL ASSEMBLY INSTRUCTIONS

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## STEP 6: ASSEMBLE THE CHARCOAL PAN ASSEMBLY

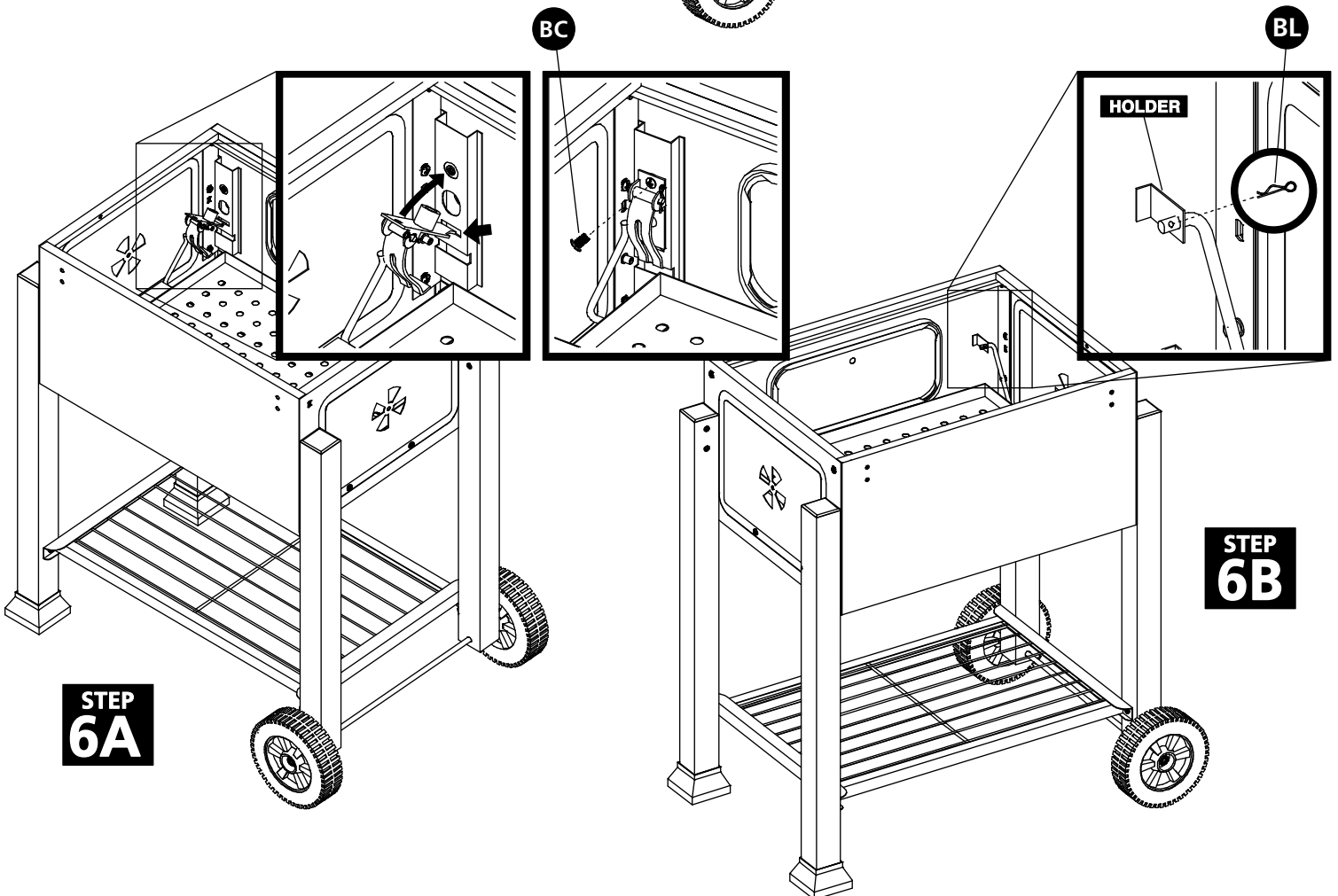
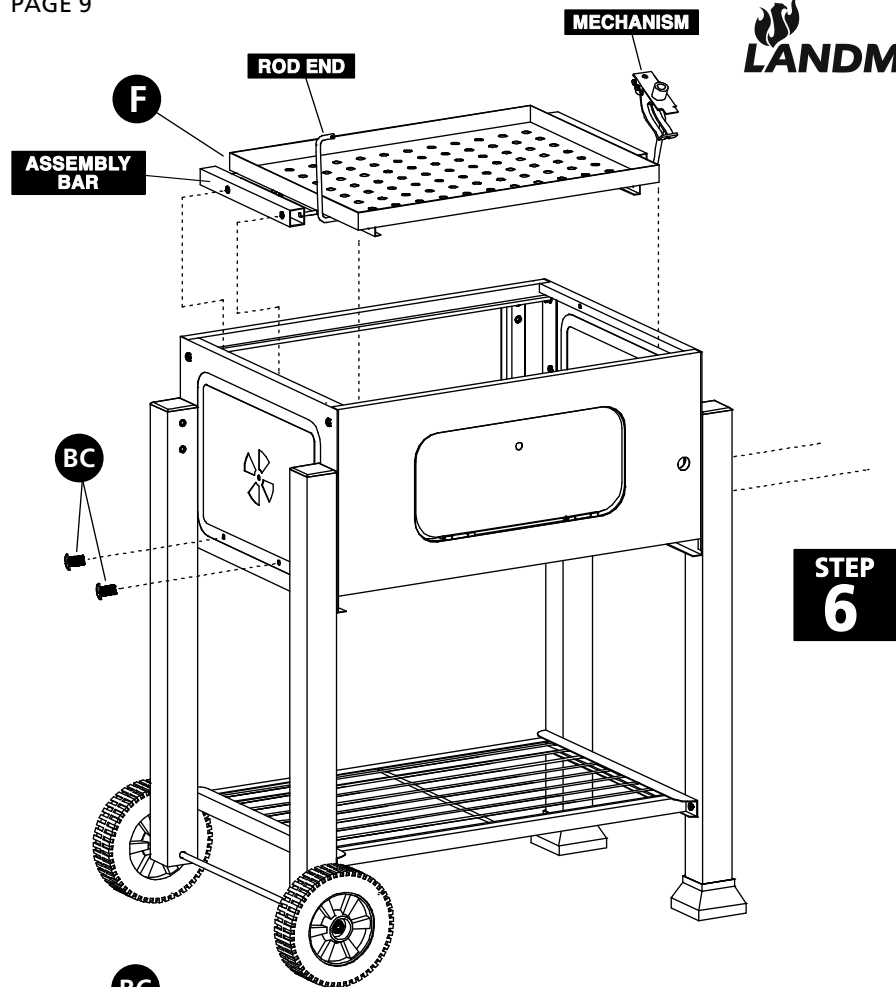
Multiple assembly step.

Place the charcoal pan assembly [ F ] into the cooking chamber making sure the rod end and mechanism are up. Align the assembly bars with the holes and assemble using (4) M6 x 10MM bolts [ BC ]. See STEP 6.

Assemble the mechanism by placing the bottom tab in the slot as shown. Pivot the top of the mechanism to the side of the cooking chamber and use a M6 x 10MM [ BC ] bolt to assemble. See STEP 6A.

Move rod end to the holder and insert. Secure using a cotter pin [ BL ]. See STEP 6B.

**DO NOT RETURN PRODUCT TO THE STORE. IF YOU HAVE QUESTIONS OR HAVE TROUBLE WITH ASSEMBLY, PLEASE CALL 1-877-347-4557 FOR ASSISTANCE.**



# VISTA CHARCOAL GRILL ASSEMBLY INSTRUCTIONS

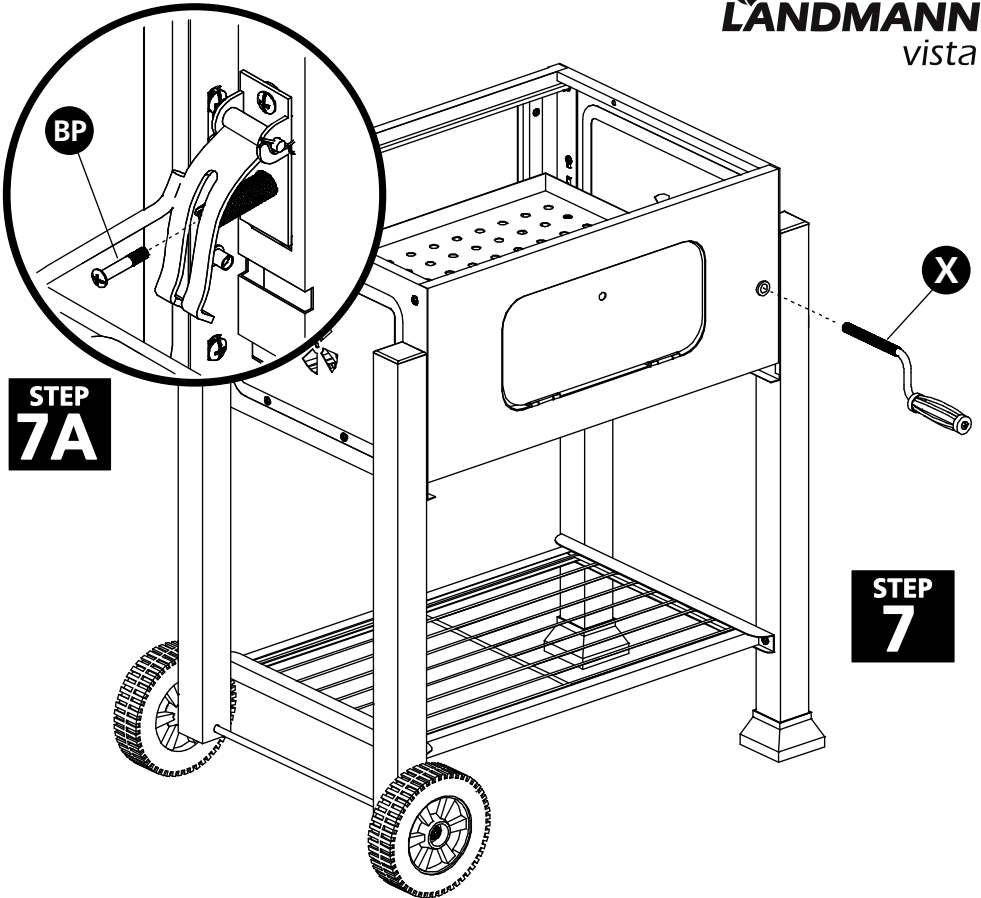
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## STEP 7: ASSEMBLE THE CHARCOAL PAN ADJUSTMENT HANDLE

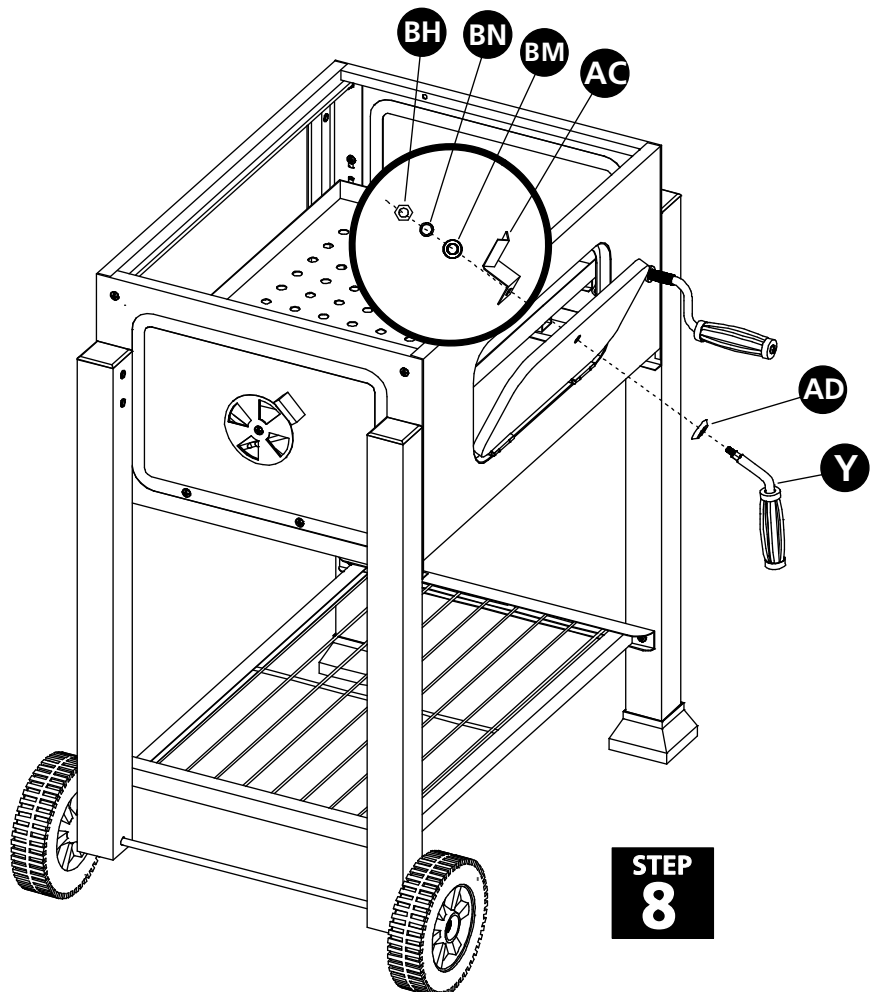
Thread the charcoal pan adjustment handle [ X ] into the threaded sleeve. Turn the handle and make sure the pan moves up and down freely.

Secure handle using (1) M5 x 28MM stud bolt [ BP ]. See STEP 7A.



## STEP 8: ASSEMBLE THE CHARCOAL DOOR HANDLE ASSEMBLY

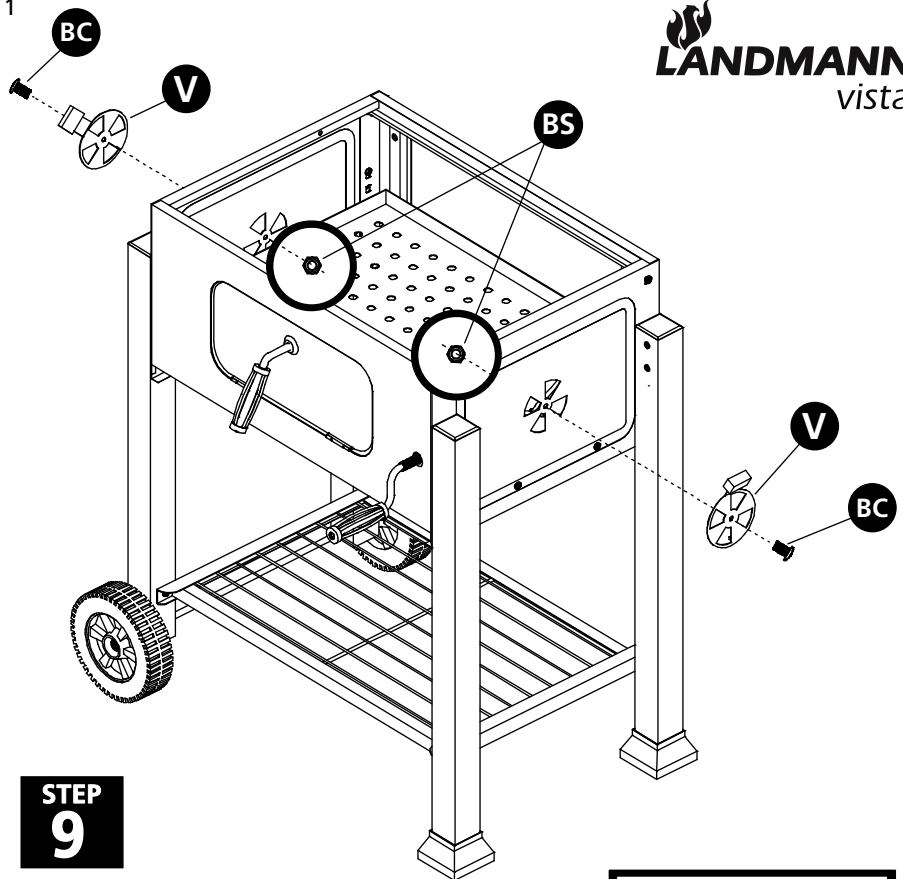
Assemble the charcoal door handle [ Y ] to the door as shown. Place the finishing washer [ AD ] between the door and the handle on the outside. The handle key [ AC ] will lock onto the straight sections on the handle. Assemble using (1) flat washer [ BM ], (1) locking washer [ BN ] and (1) M6 hexnut [ BH ].



**DO NOT RETURN PRODUCT TO THE STORE.  
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TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.**

## STEP 9: ASSEMBLE THE VENTS

Assemble (2) vents [ V ] to the left and right panels of the cooking chamber. Use (1) M6 x 10MM bolt [ BC ] and (1) M6 locking hexnut [ BS ] per vent. Tighten but only enough to allow the vent to move and stay in position.



## STEP 9

## STEP 10: ASSEMBLE THE LID

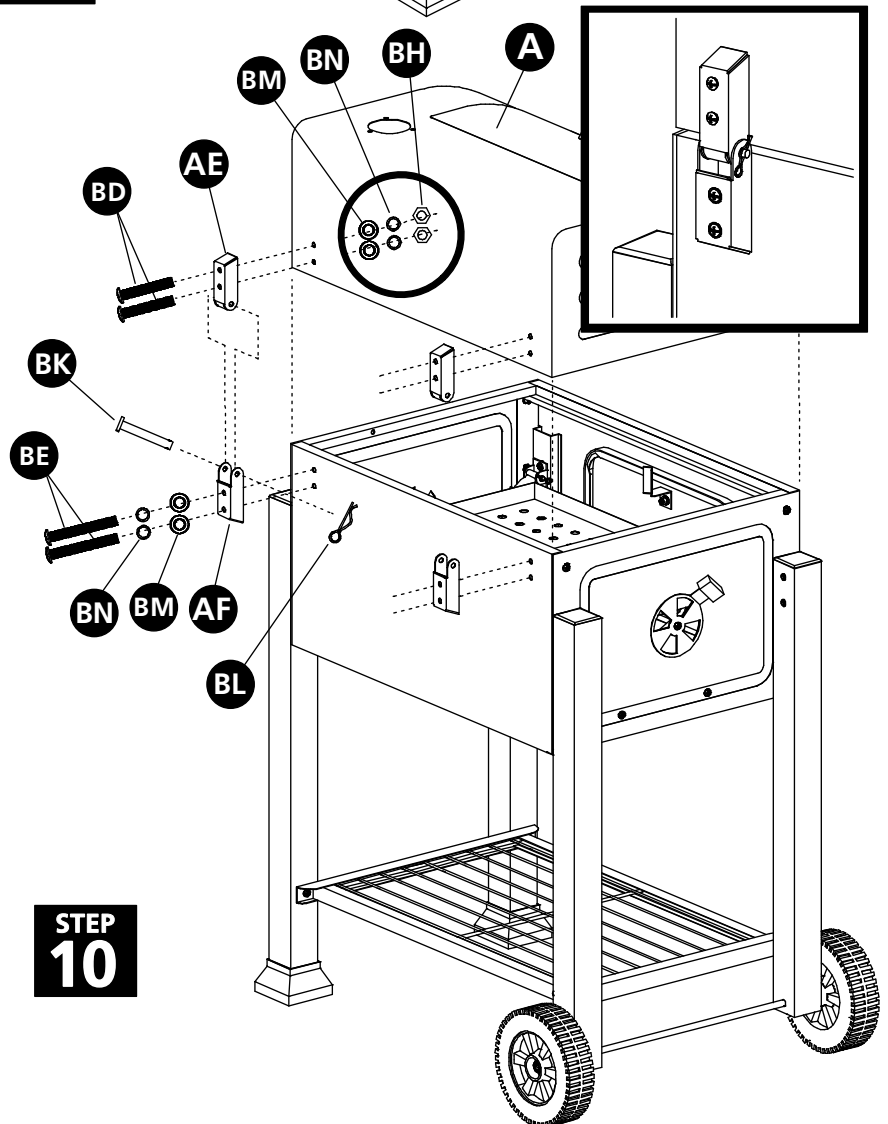
Multiple assembly step.

Assemble the (2) lid lower hinges [ AF ] to the back panel. Align with the holes (threaded inserts) and use (2) M6 x 45MM bolts [ BE ], (2) flat washers [ BM ] and (2) locking washers [ BN ] per side. Do not tighten, keep loose.

Next assemble the (2) lid upper hinges [ AE ] to the back of the lid [ A ]. Align with the holes and use (2) M6 x 35MM bolts [ BD ], (2) flat washers [ BM ], (2) locking washers [ BN ] and (2) M6 hexnuts [ BH ] per side. Do not tighten, keep loose.

Carefully place the lid [ A ] on the cooking chamber and align the hinges. Insert hinge pins [ BK ] into the hinges and push a cotter pin [ BL ] into each hinge pin to secure.

Now tighten all bolts making sure the lid is in alignment with the cooking chamber.



## STEP 10

**DO NOT RETURN PRODUCT TO THE STORE.  
IF YOU HAVE QUESTIONS OR HAVE  
TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.**

# VISTA CHARCOAL GRILL ASSEMBLY INSTRUCTIONS

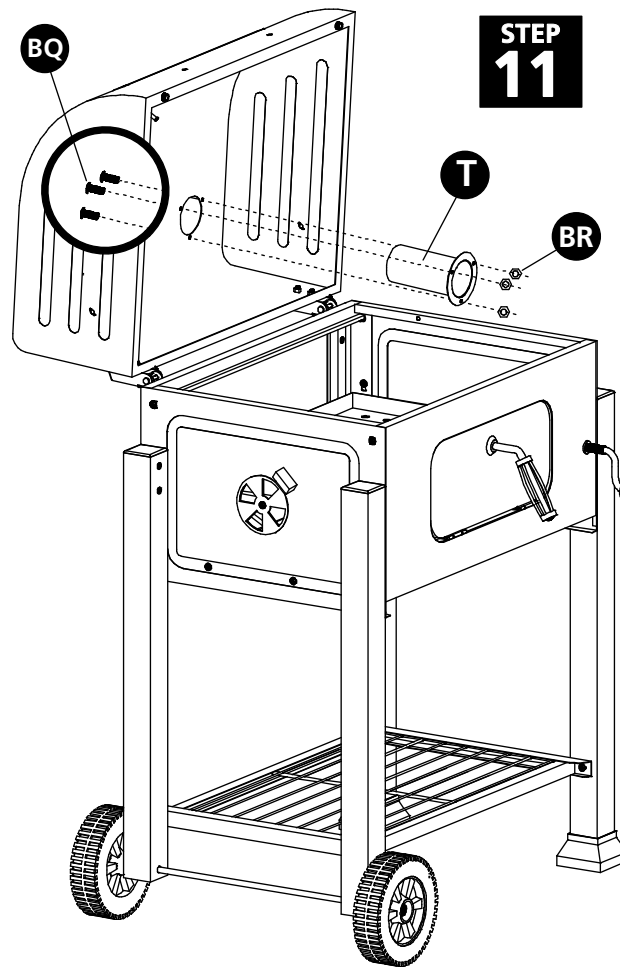
PAGE 12

**LANDMANN**  
vista

## STEP 11: ASSEMBLE THE CHIMNEY

Insert the chimney [ T ] from inside the lid through the hole. Assemble with (3) M4 x 10MM bolts [ BQ ] and (3) M4 hexnuts [ BR ]. Tighten bolts securely.

Place the chimney cap [ Z ] on the chimney and assemble using (1) M6 x 10MM bolt [ BC ], (1) flat washer [ BM ] and (1) lock washer [ BN ]. See STEP 11A. Tighten enough to allow the cap to move.



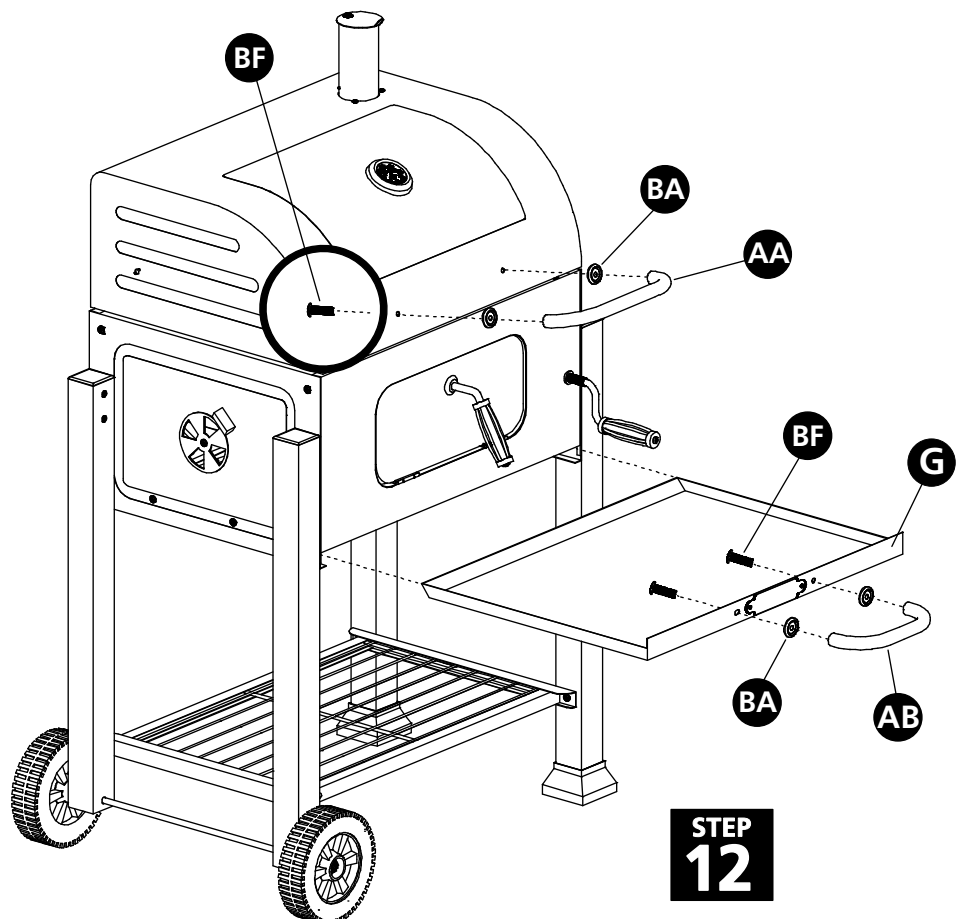
STEP  
11A

## STEP 12: ASSEMBLE THE HANDLES AND ASH TRAY

Assemble the lid handle [ AA ] to the lid [ A ] using (2) M5 x 16MM bolts [ BF ] and (2) finishing washers [ BA ].

Assemble the ash tray handle [ AB ] to the ash tray [ G ] using (2) M5 x 16MM bolts [ BF ] and (2) finishing washers [ BA ].

Insert ash tray into the bottom of the cooking chamber.



STEP  
12

## ⚠ WARNING!

DO NOT OPERATE GRILL WITHOUT  
ASH TRAY IN PLACE. DO NOT OPEN  
ASH TRAY DURING USE. KEEP ASH  
TRAY CLOSED UNTIL ALL ASHES  
HAVE COOLED.

DO NOT RETURN PRODUCT TO THE STORE.  
IF YOU HAVE QUESTIONS OR HAVE  
TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.

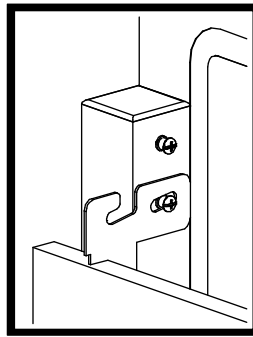
# VISTA CHARCOAL GRILL ASSEMBLY INSTRUCTIONS

## STEP 13: ASSEMBLE THE SIDE SHELVES

Align side shelf in a vertical position as shown and assemble using (2) M6 x 18MM stud bolts [ BG ]. Make sure the shelf opening engages on the stud so the shelf can rotate.

Assemble (2) M6 x 18MM stud bolts [ BG ] to the legs for locking the shelf in the upright position.

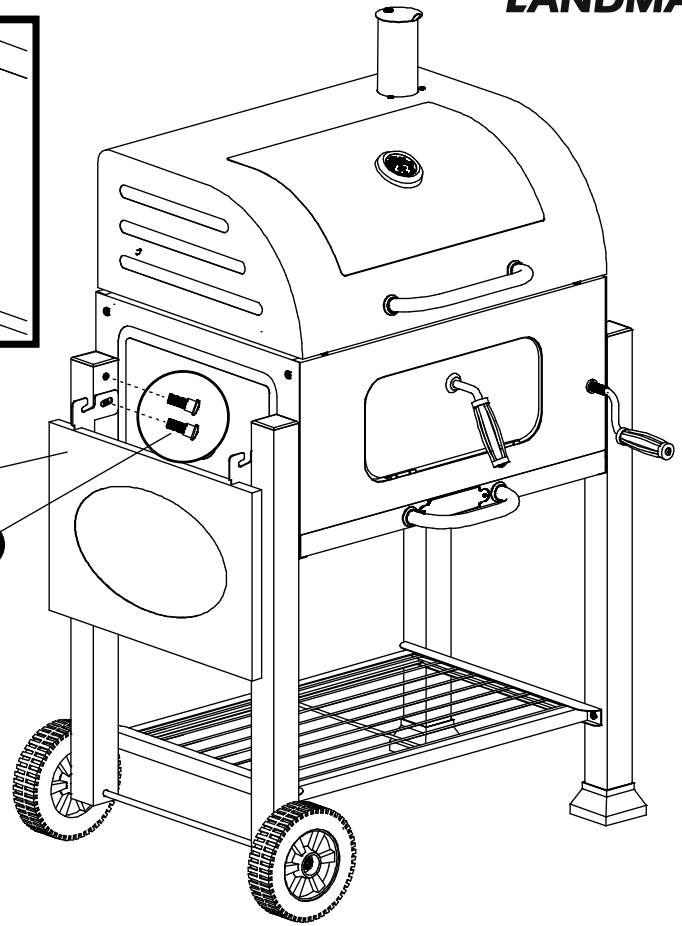
Repeat for the other side.



J

BG

**STEP  
13**



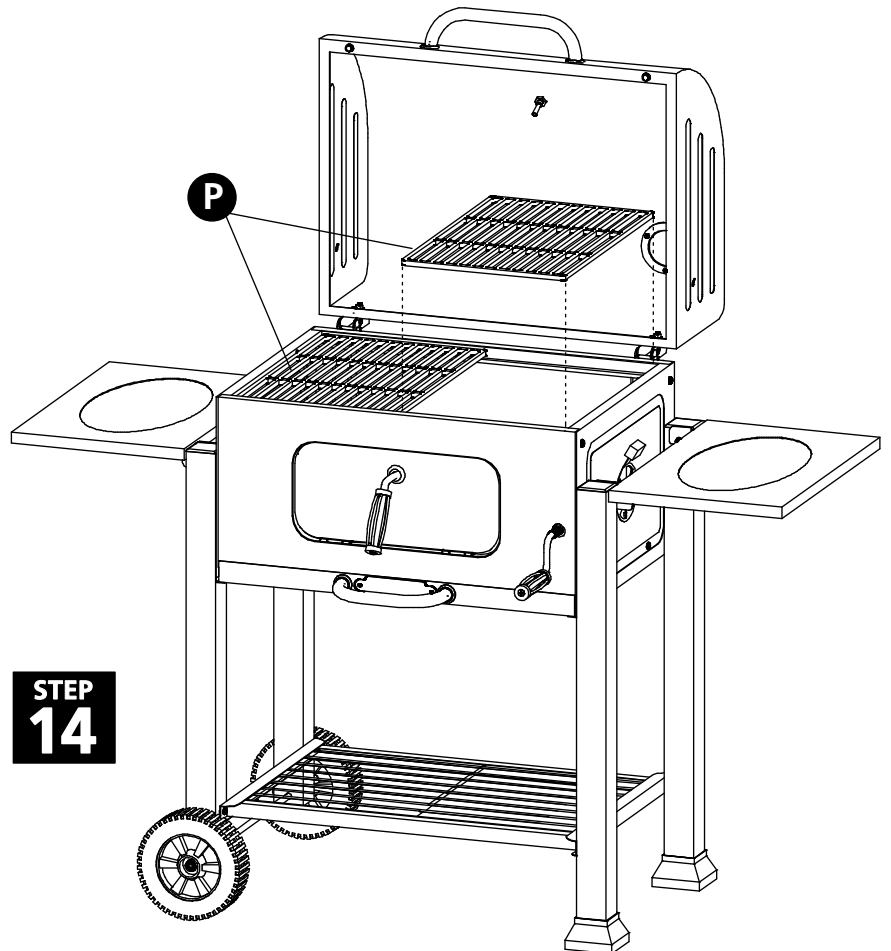
## STEP 14: INSERT THE COOKING GRATES

Place the (2) cast iron cooking grates [ P ] on the grill as shown.

Handle the cooking grates with care as the cast iron grates can chip, crack or break if hit or struck with a sharp object. Do not drop the cast iron grates on the ground.

P

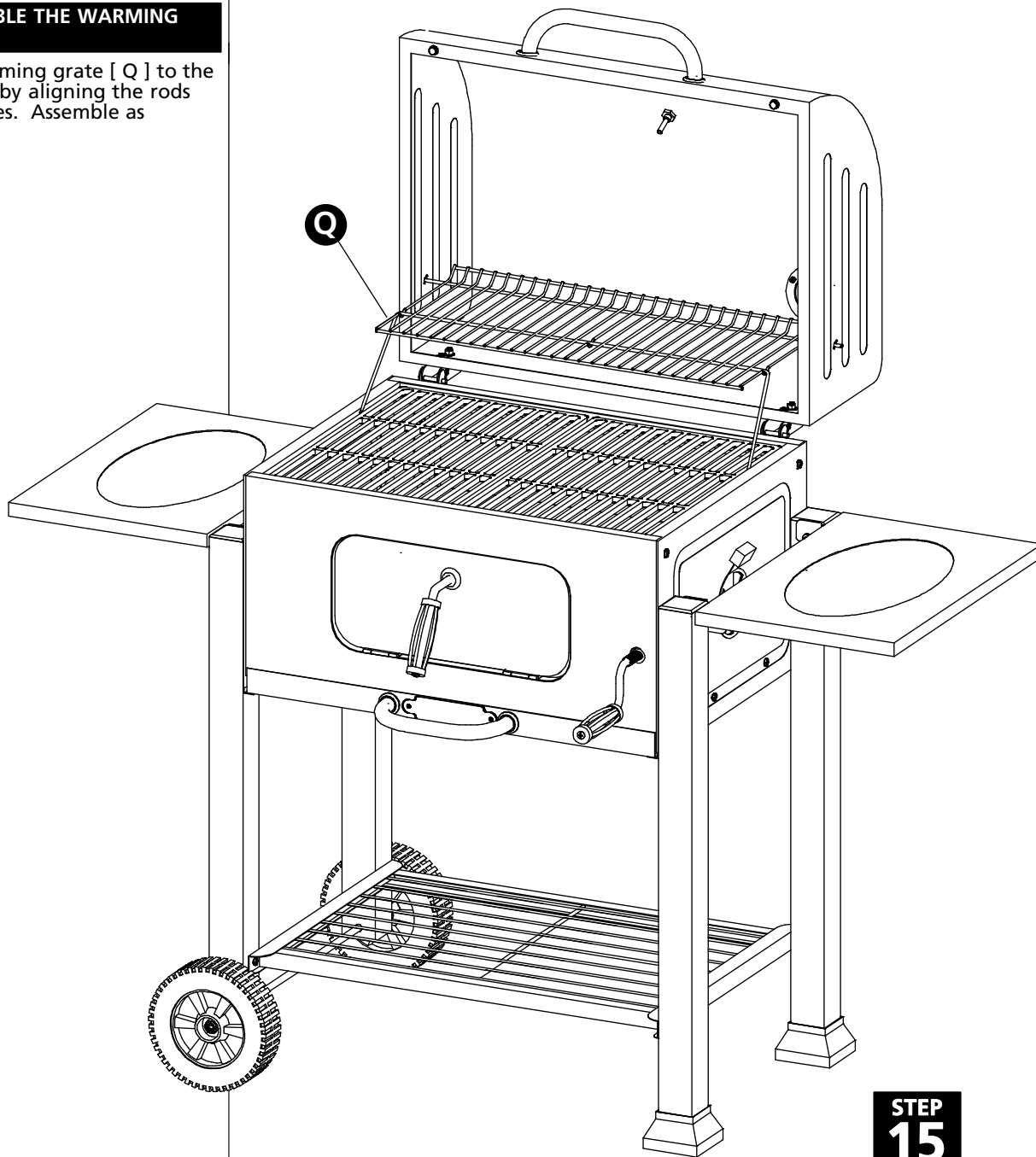
**STEP  
14**



**DO NOT RETURN PRODUCT TO THE STORE.  
IF YOU HAVE QUESTIONS OR HAVE  
TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.**

**STEP 15: ASSEMBLE THE WARMING  
GRATE**

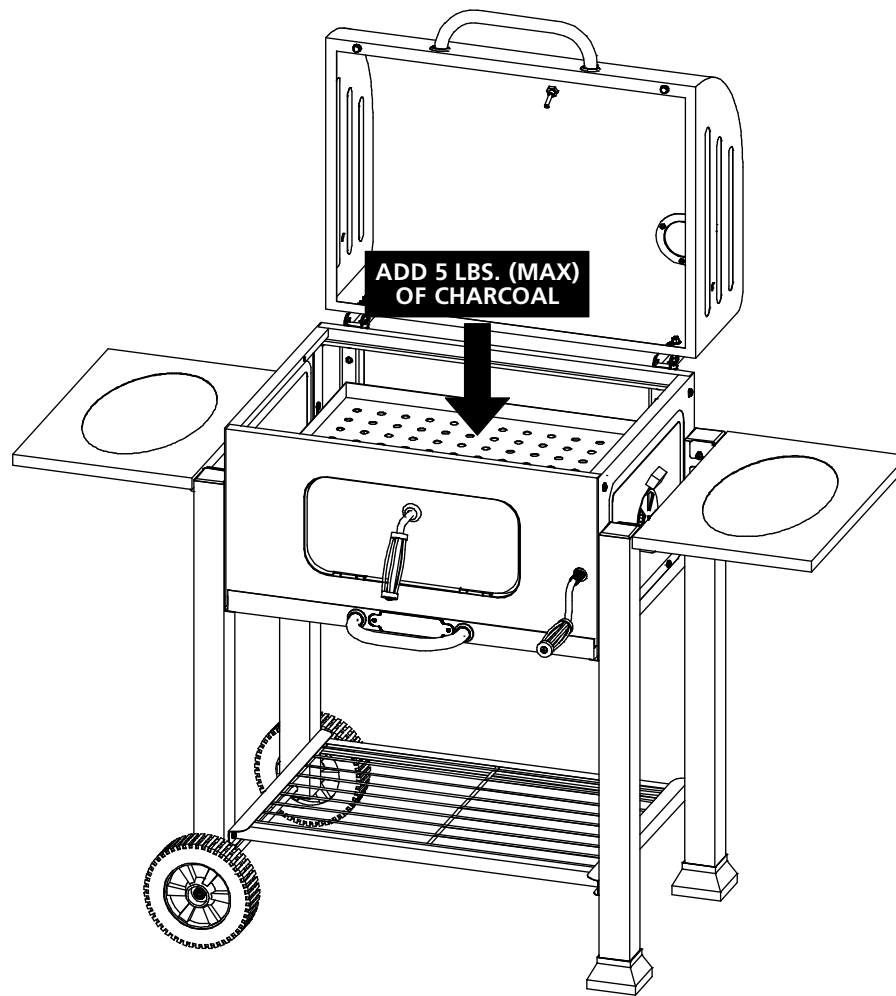
Assemble the warming grate [ Q ] to the cooking chamber by aligning the rods and legs with holes. Assemble as shown.



**STEP  
15**

**DO NOT RETURN PRODUCT TO THE STORE.  
IF YOU HAVE QUESTIONS OR HAVE  
TROUBLE WITH ASSEMBLY, PLEASE CALL  
1-877-347-4557 FOR ASSISTANCE.**





## VISTA CHARCOAL GRILL OPERATING INSTRUCTIONS



### WARNING !

This grill becomes very hot and possibly the handles. Use caution working around the grill. Use mittens or oven gloves when opening the lid, access door, ash tray or adjusting the vents during use.

1. Pour the desired amount (5 lbs. MAX.) of charcoal onto the charcoal pan.
2. Keep all charcoal inside the pan. Do not allow charcoal to come in contact with the sides. Pick up any loose charcoal that falls onto the ash pan.
3. Adjust all vents to full open and keep the lid open.
4. Light charcoal according to the charcoal manufacturer instructions.
5. After the flames have disappeared from the charcoal, close the lid, keep all vents full open.
6. After about 10-15 minutes, check the charcoal to see if the coals have turned gray and the initial starter odors are gone.
7. Adjust the charcoal or spread the charcoal evenly across the charcoal pan if necessary.
8. The optimum cooking temperature is 300~350 degrees. The vents may need to be adjusted more open or more closed for the desired temperature. The type charcoal and the climate conditions can affect the grill temperature.
9. Carefully wipe the cooking grate surfaces with vegetable oil to keep the food from sticking.
10. Add meat and food as desired to the cooking grates. Cook food to your personal preference.
11. Add charcoal as needed through the access door.



The adjustable charcoal pan can be moved to within a few inches of the cooking grates allowing you to sear the 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 pans back down from the top and cook the food to your personal preference.

## FOOD TEMPERATURES

If you are unsure about when food is done, use this chart as a guide for measuring properly cooked meat temperatures.

Use a high quality meat thermometer with probe to measure the meat temperature. Push probe into the thickest part of the meat to get an accurate measurement. The temperature gauge on the grill measures the air temperature of the grill cooking chamber, not the food temperature.

### Steaks & Roasts

Medium rare . . . . .	145°F
Medium . . . . .	160°F
Well done . . . . .	170°F

### Bison

Medium rare . . . . .	145°F
Medium . . . . .	160°F
Well done . . . . .	170°F

### Lamb

Medium rare . . . . .	145°F
Medium . . . . .	160°F
Well done . . . . .	170°F

### Ground Meats

Beef, Pork . . . . .	160°F
Turkey . . . . .	165°F

### Pork

Medium . . . . .	160°F
Well done . . . . .	170°F

### Poultry

Turkey . . . . .	165°F
Chicken . . . . .	165°F

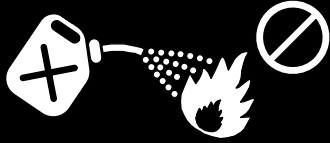
**Fish** . . . . .145°F

**Egg Dishes** . . . . .160°F

If you still have questions, please see the USDA contact info below.

USDA Meat and Poultry Hotline  
1-888-674-6854  
TTY: 1-800-256-7072  
[www.IsItDoneYet.gov](http://www.IsItDoneYet.gov)





**⚠ WARNING!**

NEVER USE GASOLINE, ALCOHOL OR VOLATILE FLUIDS TO START OR RESTART FIRES.



**⚠ HOT!**

**⚠ WARNING!**

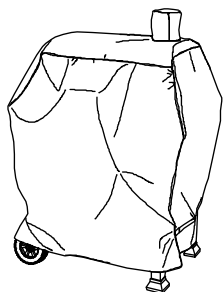
HOT SURFACES DURING USE! USE MITTENS OR GLOVES ON THESE PARTS.

**⚠ WARNING!**

DO NOT OPERATE GRILL WITHOUT ASH TRAY IN PLACE. DO NOT OPEN ASH TRAY DURING USE. KEEP ASH TRAY CLOSED UNTIL ALL ASHES HAVE COOLED.

Congratulations on your purchase of the Vista Charcoal Grill! At Landmann USA, we strive to provide you with an easy to use, easy to assemble product. However, in the unlikely event your package should have a missing or defective part, please contact us at:  
customerservice@landmann-usa.com  
-OR-  
1-877-347-4557 M-F 8-5 ET.  
Proof of purchase may be required.  
Thank you!

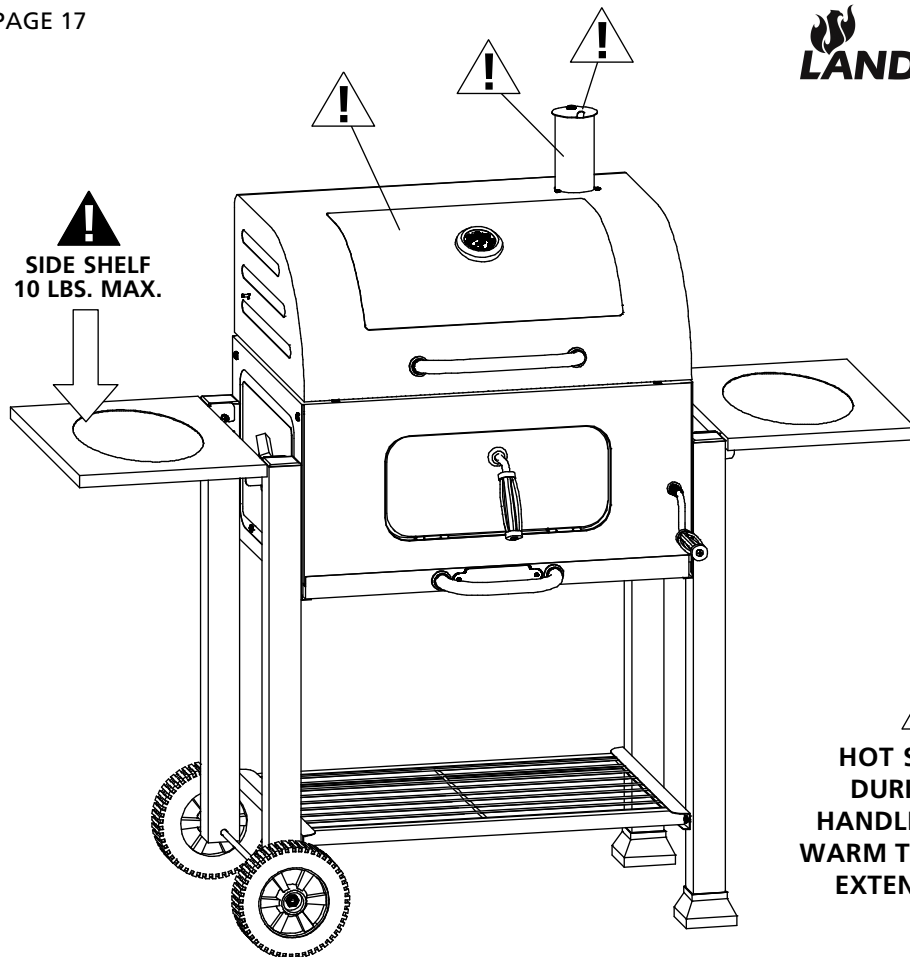
**ACCESSORIES FOR VISTA**



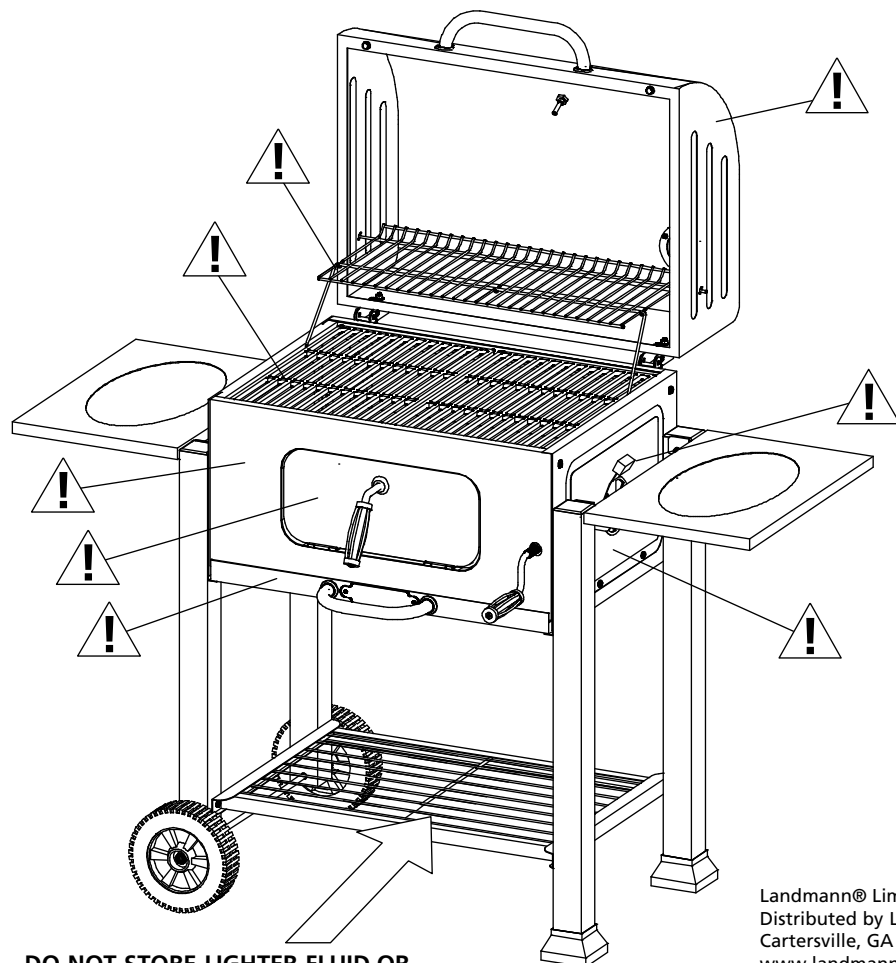
COVER  
MODEL  
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This high quality cover keeps out the elements.

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-OR-  
Call customer service toll free at:  
1-800-321-3473



**⚠**  
HOT SURFACES DURING USE!  
HANDLES BECOME WARM TO HOT WITH EXTENDED USE.



**⚠** DO NOT STORE LIGHTER FLUID OR OTHER FLAMMABLE LIQUIDS OR MATERIALS ON THE STORAGE SHELF.

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## 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. The ash tray is specifically excluded from this warranty, as cleaning and maintaining is vital to its life, lining with aluminum foil will help prolong the use of the ash tray over time.

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](mailto:grills@landmann-usa.com). Any returned products or parts must be returned postage prepaid.

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