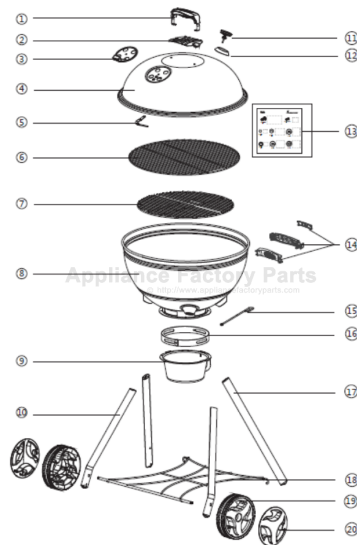


This Owner's Manual is provided and hosted by Appliance Factory Parts.



Landmann 525150 Owner's Manual

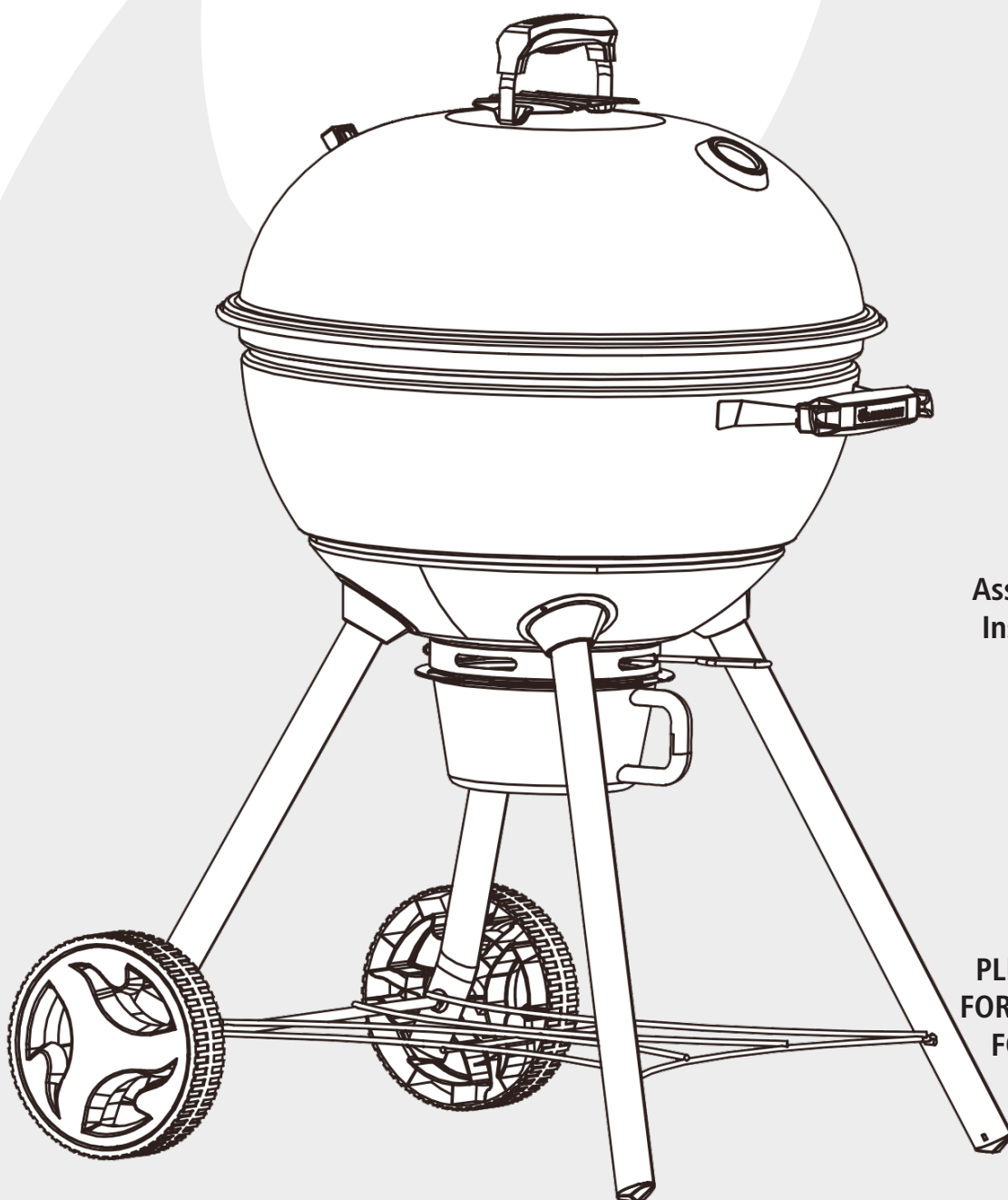
[Shop genuine replacement parts for Landmann 525150](#)



[Find Your Landmann Grill Parts - Select From 200 Models](#)

----- Manual continues below -----


LANDMANN
Kepler 300 Kettle



**Kettle
Charcoal Grill**

**Assembly and Operating
Instructions for Model:
525150**

VER. 1, 12/12/2016



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

READ FIRST!

RULES FOR KETTLE CHARCOAL GRILL SAFE OPERATION.

- **WARNING!** THE GRILL IS FOR OUTDOOR USE ONLY!
- **WARNING!** THIS GRILL GETS EXTREMELY HOT DURING USE! USE EXTREME CAUTION AROUND THE GRILL.
- **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 CATCHER IN PLACE, DO NOT OPEN ASH CATCHER DURING USE.
- DO NOT OVERLOAD THE GRILL OR USE MORE FUEL THAN THE SUGGESTED AMOUNT.
- 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.
- 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 REMOVE THE LID AS SURFACES WILL BE HOT.
- MOST SURFACES OF THIS GRILL BECOME EXTREMELY 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 AND WOOD FIRES TO A RESPECTABLE SIZE, DO NOT OVERLOAD.
- DO NOT ALTER THE GRILL IN ANY WAY.
- DO NOT USE THE GRILL UNTIL IT IS COMPLETELY ASSEMBLED WITH ALL PARTS SECURELY TIGHTENED.
- 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.



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.



WARNING!

Fuels used in wood or charcoal burning appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

HARDWARE AND PART LISTING



x2

A

ST4.2x13



x6

B

M6x15



x2

C

M5



x2

D

M6



x2

E

M8



x6

F

SS Φ 6.5



x6

G

Mica Φ 6.5



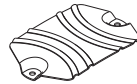
x4

H

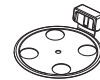
Φ 10.5



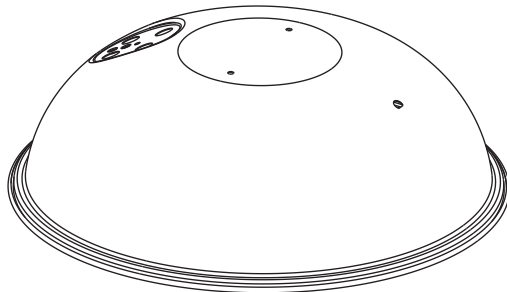
1 LID HANDLE



2 LID HANDLE HEAT SHIELD



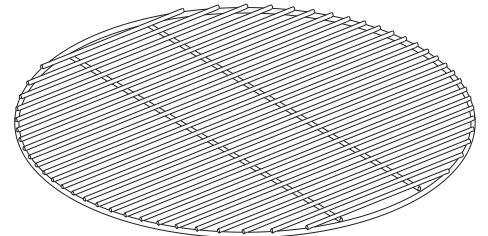
3 LID AIR VENT
(Pre-assemble to lid)



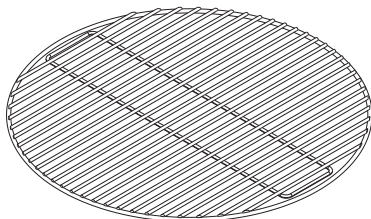
4 LID



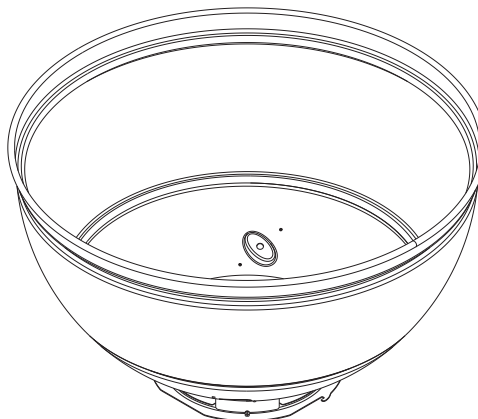
5 LID HOOK



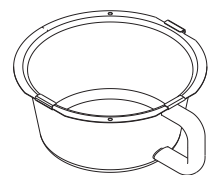
6 COOKING GRID



7 CHARCOAL GRID

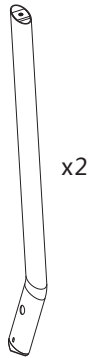


8 FIRE BOWL



9 ASH PAN

HARDWARE AND PART LISTING



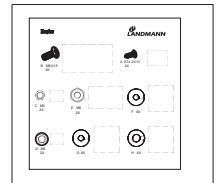
⑩ WHEEL LEGS x2



⑪ THERMOMETER



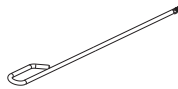
⑫ THERMOMETER BASE



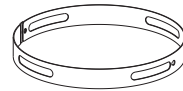
⑬ SCREW CARD



⑭ FIRE BOWL HANDLE



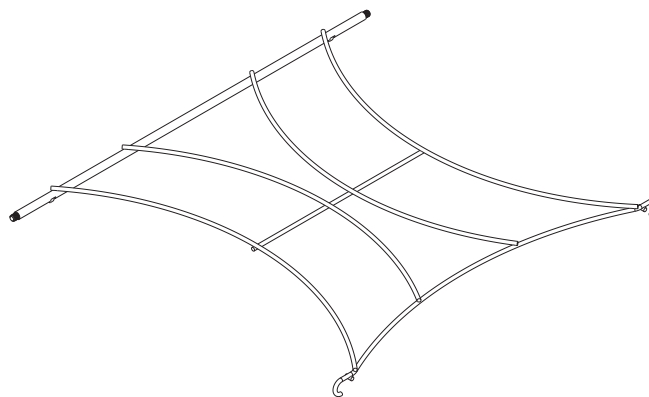
⑮ AIR VENT HANDLE



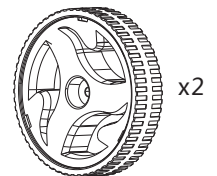
⑯ AIR VENT



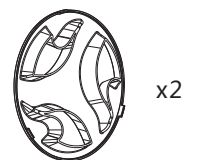
⑰ FRONT LEGS x2



⑱ BOTTOM GRID



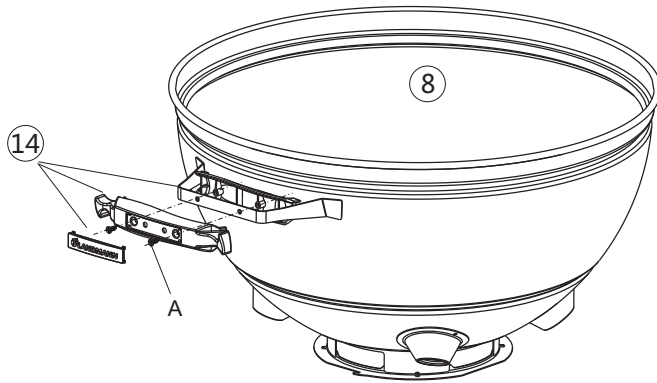
⑲ WHEELS x2



⑳ WHEEL COVERS x2

KETTLE ASSEMBLY INSTRUCTIONS

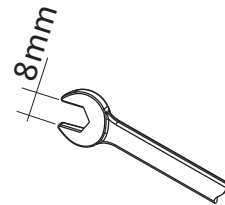
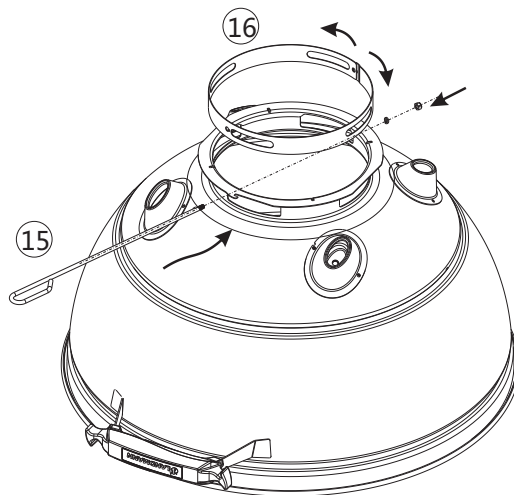
STEP 1



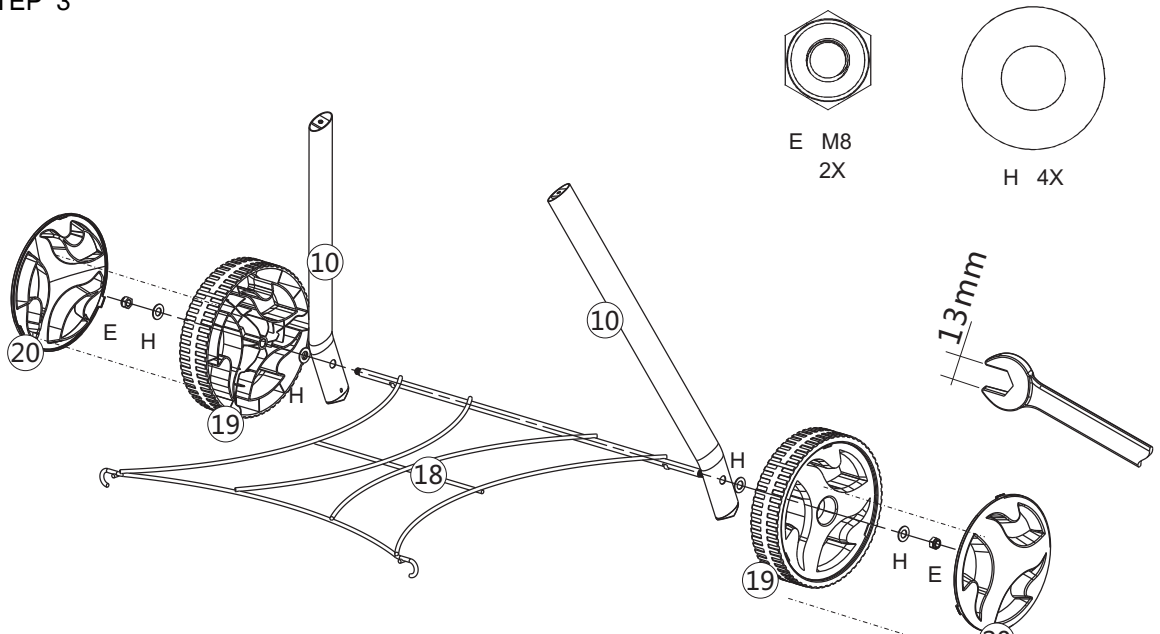
A ST4.2X13
2X



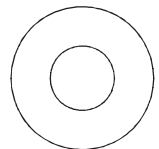
STEP 2



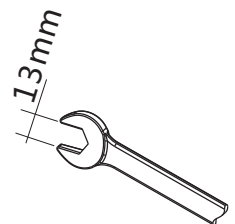
STEP 3



E M8
2X

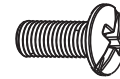
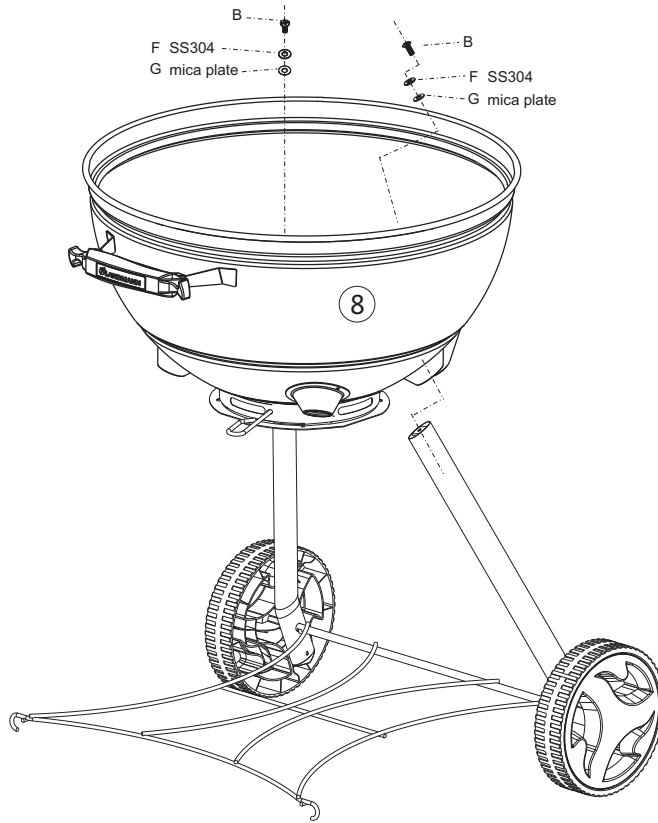


H 4X

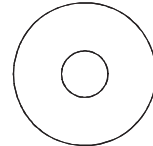


KETTLE ASSEMBLY INSTRUCTIONS

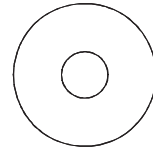
STEP 4 Install all leg screws loosely in steps 4 & 5. Once all 4 leg screws are installed then tighten.



B M6X15
2X



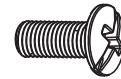
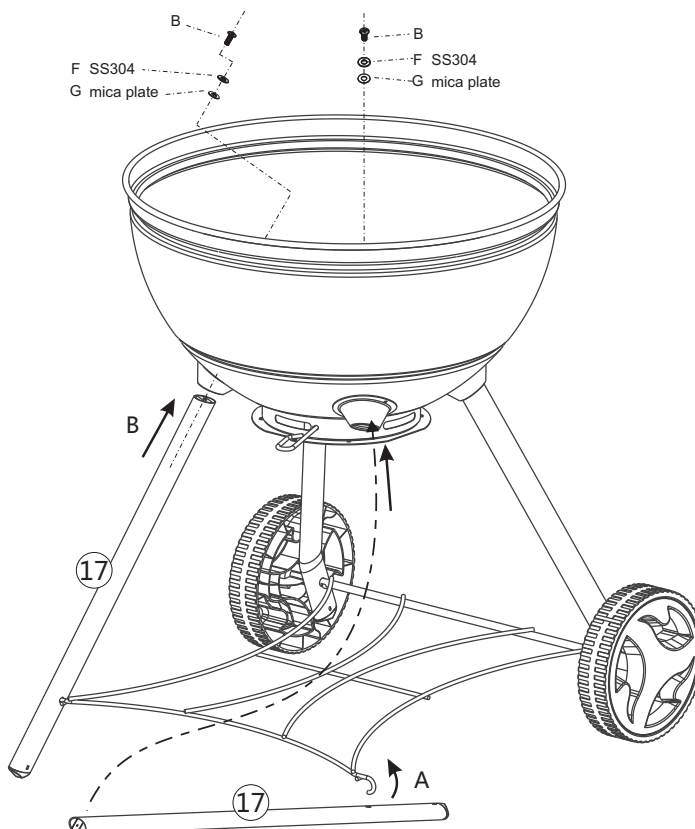
F 2X



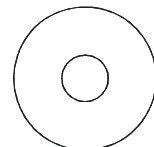
G 2X



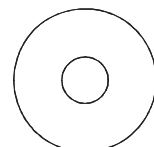
STEP 5



B M6X15
2X



F 2X

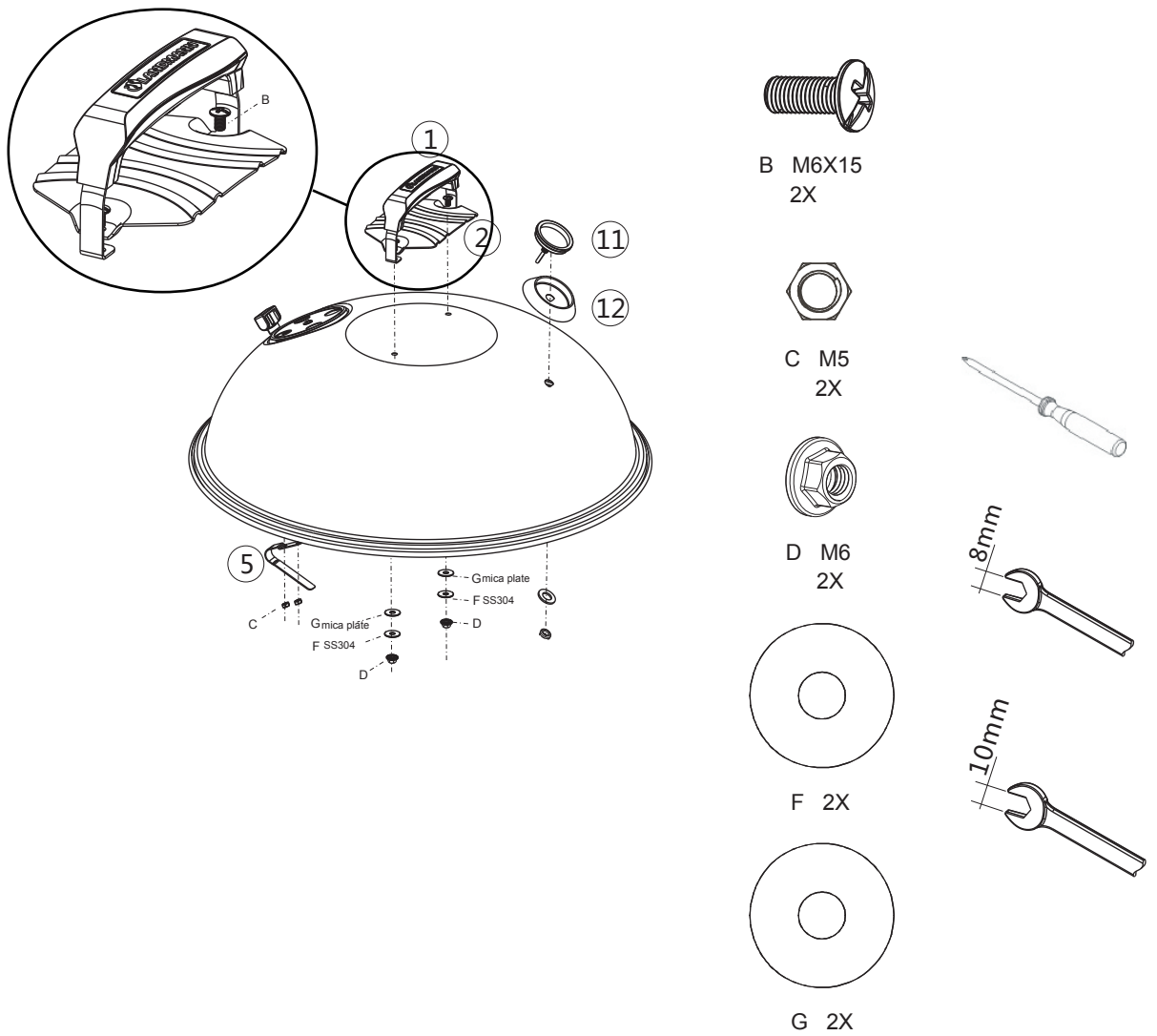


G 2X



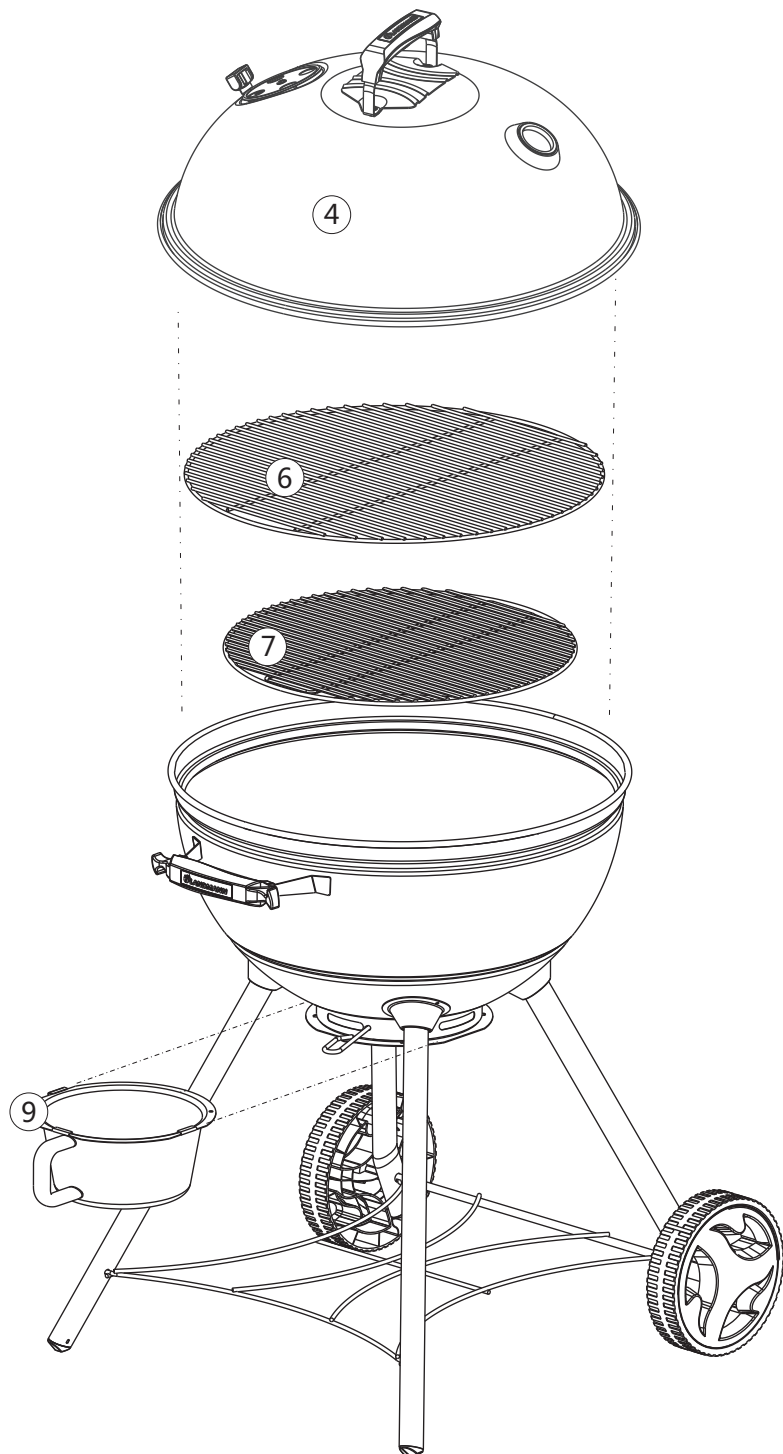
KETTLE ASSEMBLY INSTRUCTIONS

STEP 6



KETTLE ASSEMBLY INSTRUCTIONS

STEP 7



KETTLE ASSEMBLY INSTRUCTIONS

STEP 8

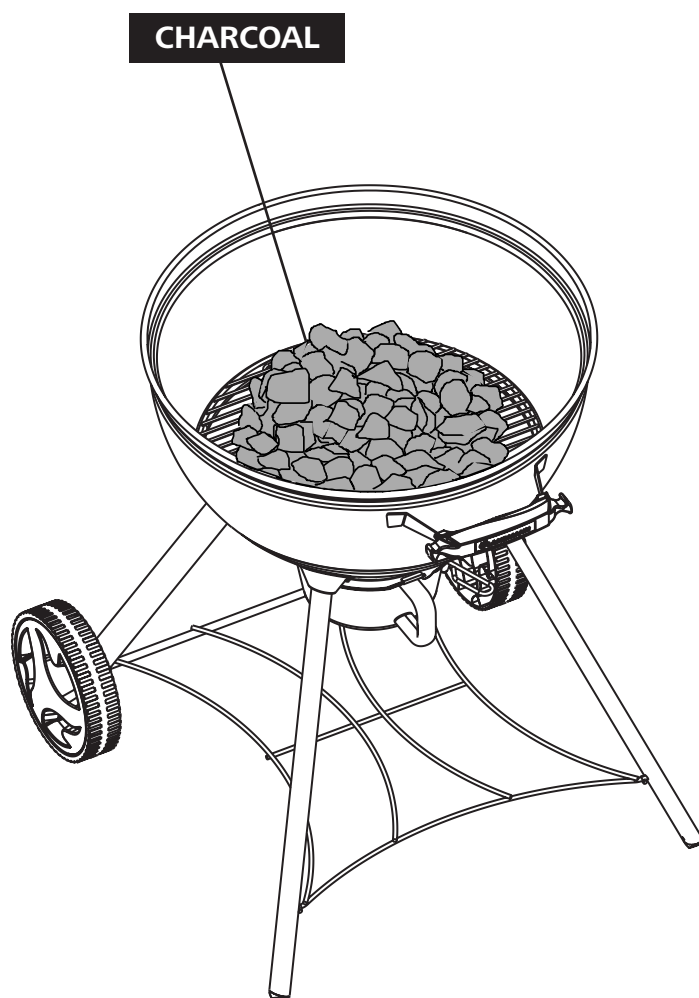


OPERATING INSTRUCTIONS FOR CHARCOAL GRILL



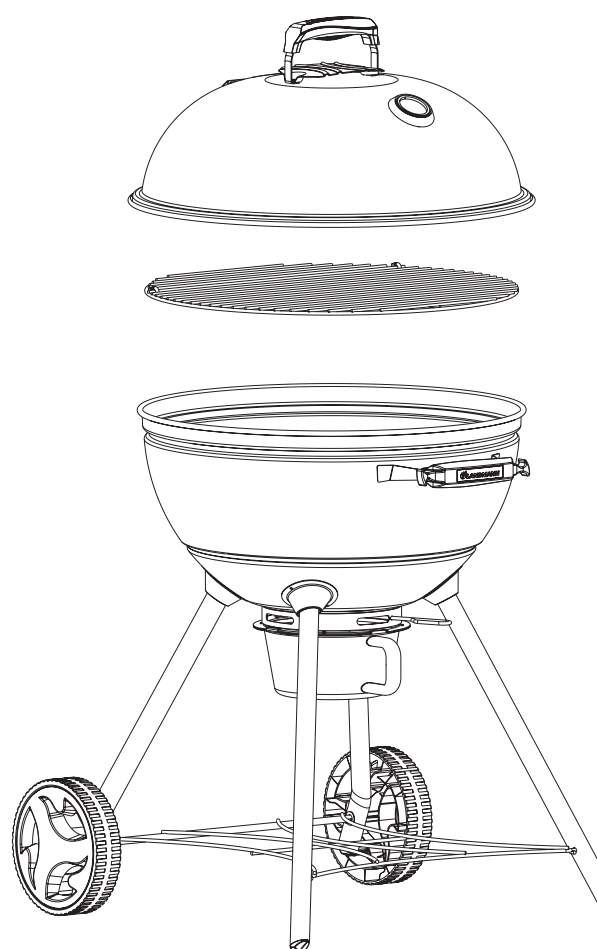
WARNING!

This grill becomes **EXTREMELY** hot! Use caution working around the grill. The handles will become warm to hot over extended use. Use mittens or oven gloves when removing the lid and cooking grate.



STEP 1: START THE CHARCOAL

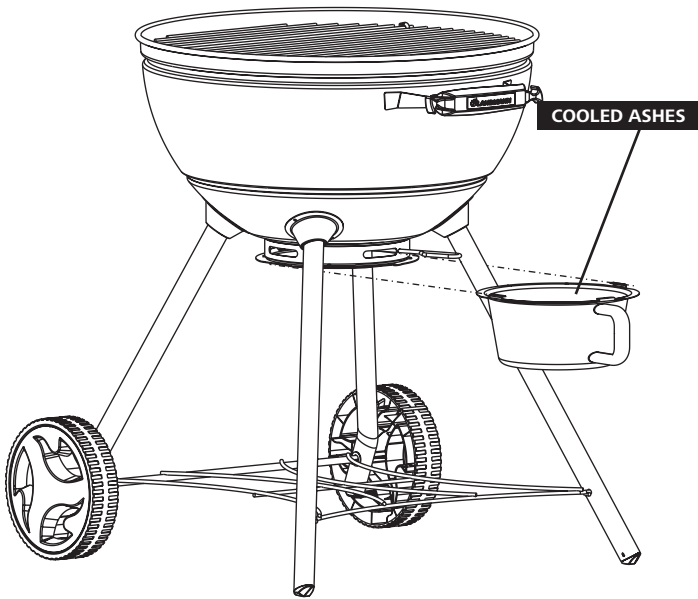
Remove the lid. Pour desired amount of charcoal (3-5 lbs.) on the charcoal grate and light. Make sure ash catcher vent is open full. Leave cooking grate and lid off. The coals should be gray after about 30 minutes.



STEP 2: SETUP TO GRILL

Place the cooking grate on the grill. Place lid on grill and adjust lid vent as needed. When the charcoal has turned gray, the grill is ready.

CLEANUP



GRILL CLEANUP

Clean the cooking grate using a good quality grill brush. The buildup is easier to clean when its still hot. After the grill has cooled, tap and shake the grill lightly to get the ashes to fall into the ash catcher. If necessary remove the cooking grate and charcoal grate to push down any remaining ash or grill leftovers. Remove the ash catcher and dispose of cooled ashes in proper receptacle.

The chrome plated and enamel surfaces can be cleaned with soap and water. Clean only when the grill is cool to the touch.

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 rare145°F
- Medium160°F
- Well done170°F

Bison

- Medium rare145°F
- Medium160°F
- Well done170°F

Lamb

- Medium rare145°F
- Medium160°F
- Well done170°F

Ground Meats

- Beef, Pork160°F
- Turkey165°F

Pork

- Medium160°F
- Well done170°F

Poultry

- Turkey165°F
- Chicken165°F

Fish

-145°F

Egg Dishes160°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



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

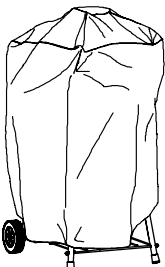


⚠ WARNING!
HOT SURFACES DURING
USE! USE MITTENS OR
GLOVES ON THESE PARTS.

⚠ WARNING!
DO NOT OPERATE GRILL
WITHOUT ASH CATCHER
IN PLACE. DO NOT OPEN
ASH CATCHER DURING
USE. KEEP ASH CATCHER
CLOSED UNTIL ALL ASHES
HAVE COOLED.

Congratulations on your purchase of the Kettle 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 KETTLE**



COVER

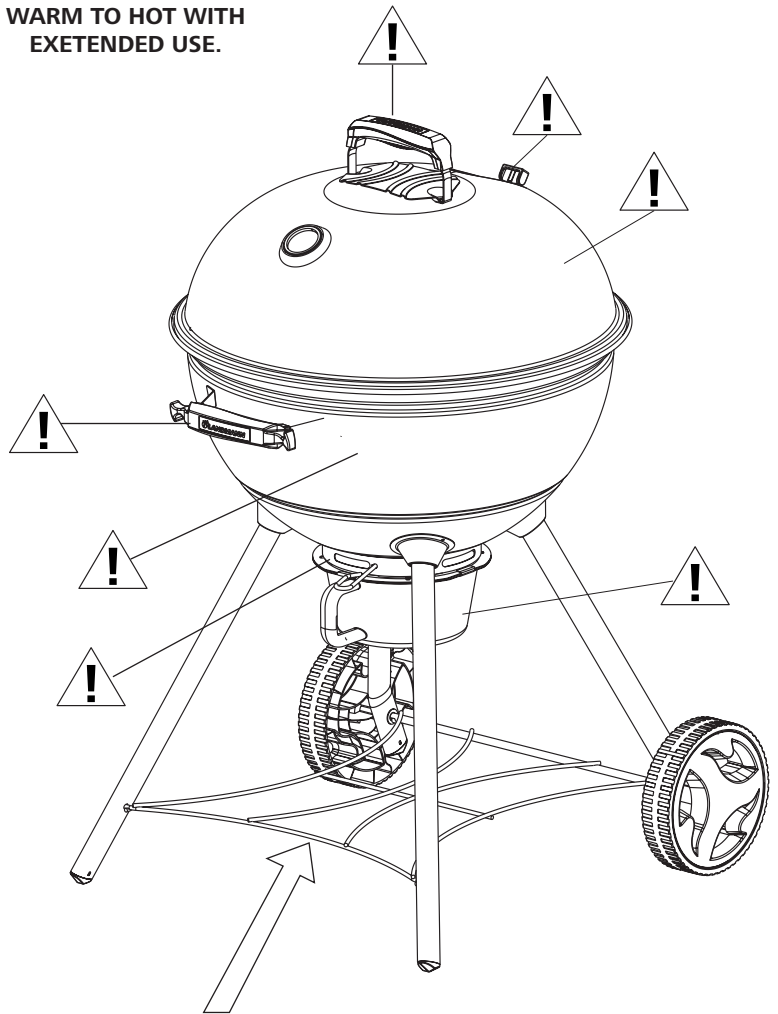
MODEL
150140

This high quality cover keeps out the elements.

Please visit our website at:
www.landmann-usa.com

-OR-

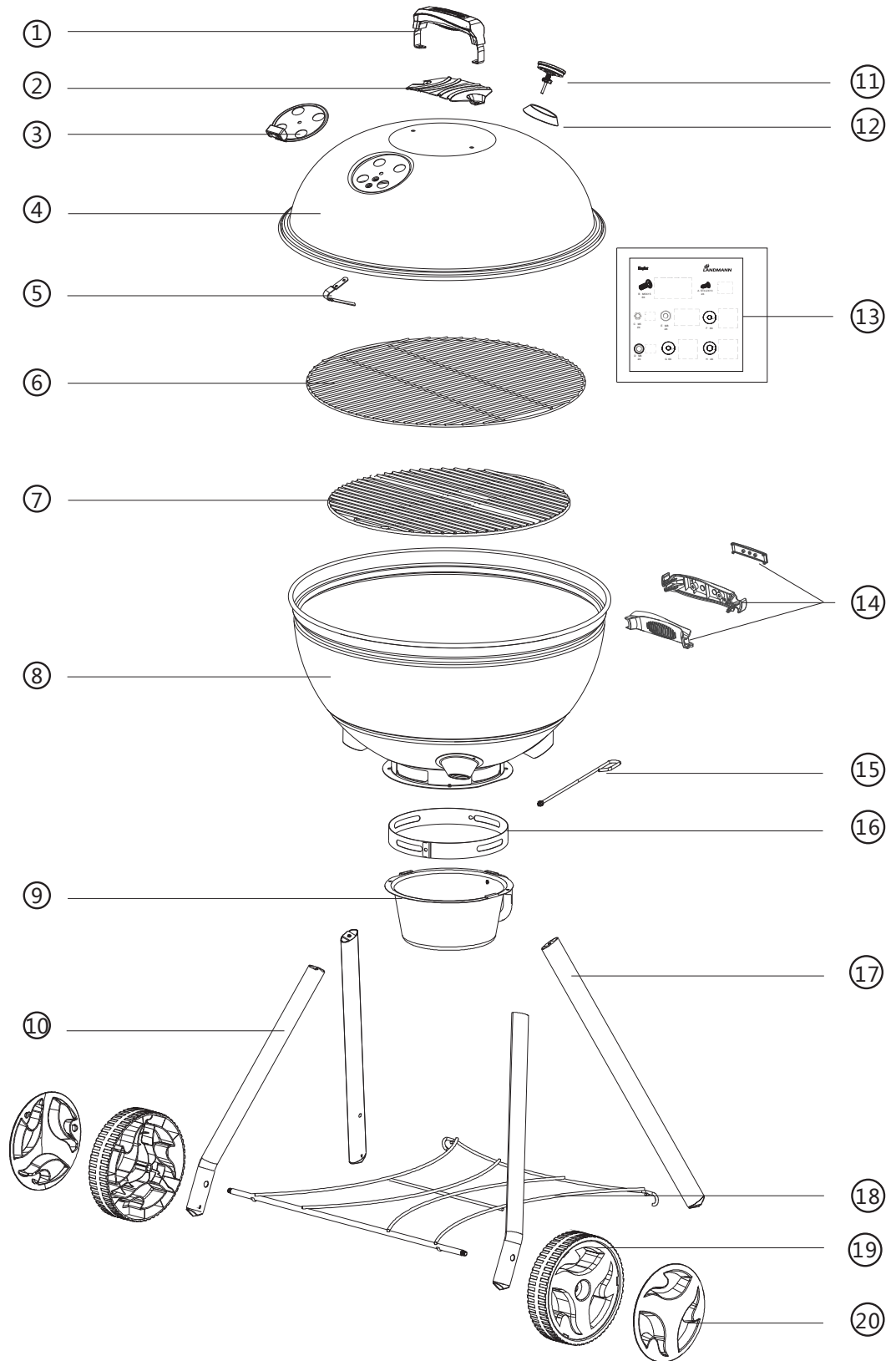
⚠
**HOT SURFACES
DURING USE!
HANDLES BECOME
WARM TO HOT WITH
EXETENDED USE.**



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

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REPLACEMENT PARTS



REPLACEMENT PARTS

No	Description	QTY.	Part #
1	Lid handle	1	KP0001
2	Lid handle heat shield	1	KP0002
3	Lid air vent	1	KP0003
4	Lid	1	KP0004
5	Lid hook	1	KP0005
6	Cooking grate	1	KP0024
7	Charcoal grid	1	KP0009
8	Firebowl	1	KP0010
9	Ash pan	1	KP0011
10	Wheel leg	2	KP0012
11	Thermometer	1	KP0013
12	Thermometer base	1	KP0014
13	Screw card	1	KP0015
14	Firebowl handle	1	KP0017
15	Air vent handle	1	KP0018
16	Air vent	1	KP0019
17	Front leg	2	KP0020
18	Bottom grid	1	KP0021
19	Wheel	2	KP0022
20	Wheel cover	2	KP0023



LANDMANN[®]

Kepler 300 Kettle

LIMITED WARRANTY

Landmann USA ("Landmann") warrants that this product shall be free of defects in material and workmanship to the original purchaser for 10 years on the lid and fire bowl, 1 year on all other parts. 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.

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 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, rust 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.