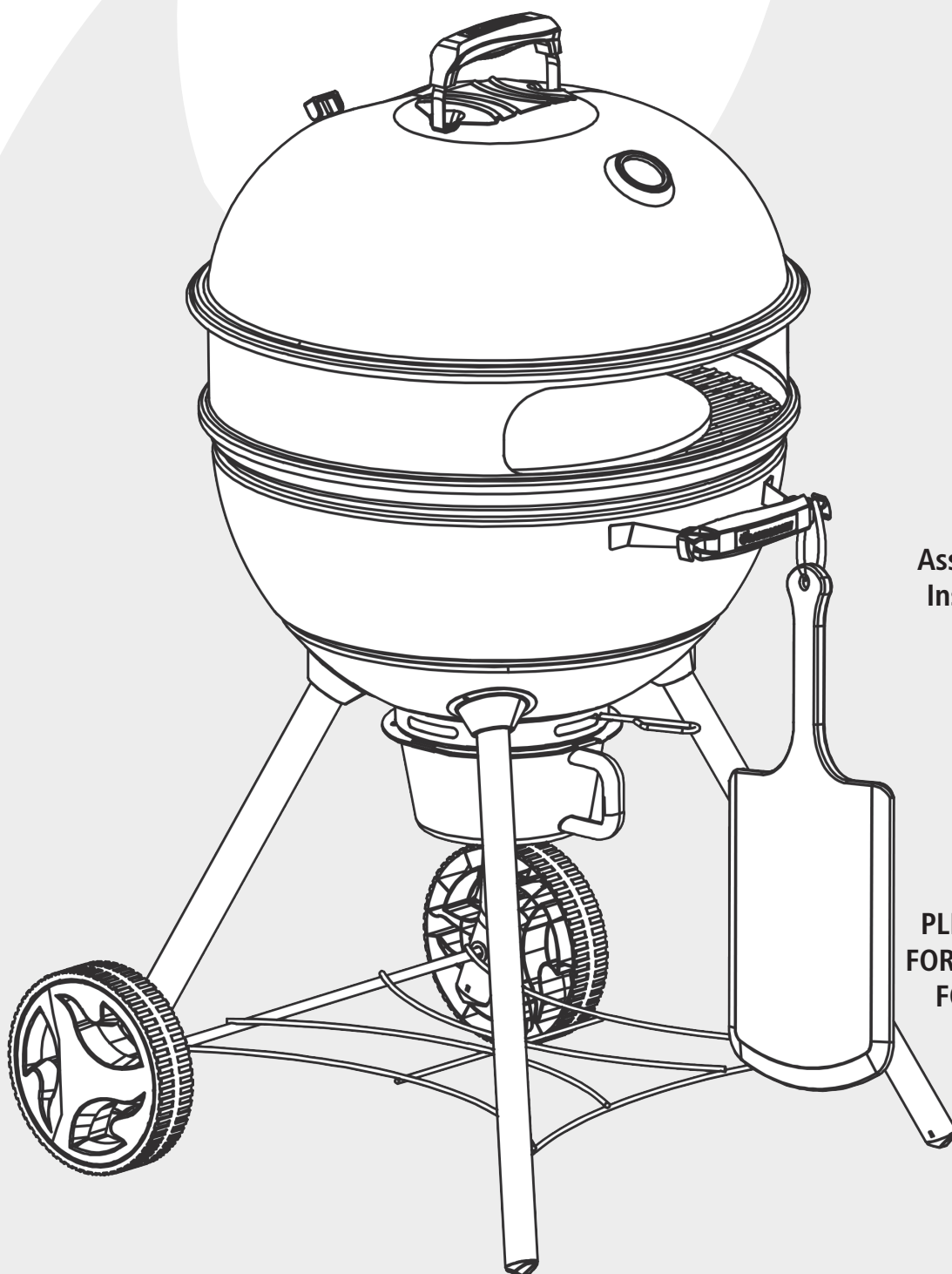


  
**LANDMANN**  
Kepler 350 Pizza Kettle



**Pizza Kettle  
Charcoal Grill**

**Assembly and Operating  
Instructions for Model:  
525142**

**VER. 1, 7/11/2016**



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

## READ FIRST! RULES FOR PIZZA 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.
- **EXTREME HEAT WARNING!** DURING USE EXTREME HEAT EXITS OUT OF THE PIZZA RING OPENING! KEEP CLEAR! USE PIZZA PEEL TO PLACE AND REMOVE PIZZAS. USE GLOVES IF NECESSARY.
- **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.
- **IMPORTANT!** LID VENT MUST BE KEPT CLOSED WHEN COOKING PIZZAS.
- DO NOT SUBJECT THE PIZZA STONE TO EXTREME TEMPERATURE CHANGES. ALLOW STONE TO COOL ON ITS OWN AND NEVER POUR WATER ON A HOT STONE.
- DO NOT USE THE PIZZA PEEL TO PICKUP THE PIZZA STONE.
- HANDLE THE STONE WITH CARE, IT WILL CHIP OR BREAK IF IT IS MISHANDLED OR DROPPED.
- 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!**

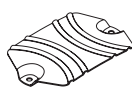
**STATE OF CALIFORNIA PROPOSITION 65 WARNINGS:**  
WARNING: THIS PRODUCT CONTAINS A CHEMICAL KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER.  
WARNING: THIS PRODUCT CONTAINS A CHEMICAL KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

## HARDWARE AND PART LISTING

 x2	 x6	 x2	 x2	 x2	 x6	 x6	 x4
<b>(A)</b>	<b>(B)</b>	<b>(C)</b>	<b>(D)</b>	<b>(E)</b>	<b>(F)</b>	<b>(G)</b>	<b>(H)</b>
ST 4.2x13	M 6x15	M 5	M 6	M 8	SS Ø6.5	Mica Ø6.5	Ø10.5



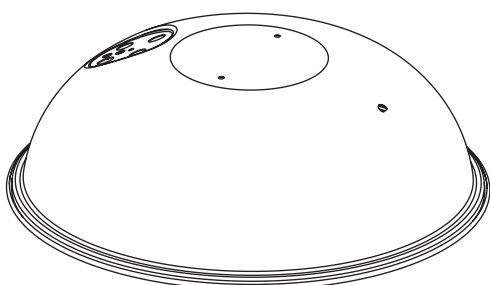
① LID HANDLE



② LID HANDLE HEAT SHIELD



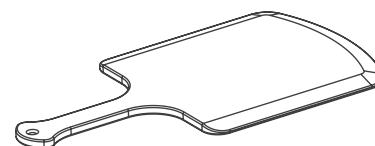
③ LID AIR VENT  
(Pre-assemble to lid)



④ LID



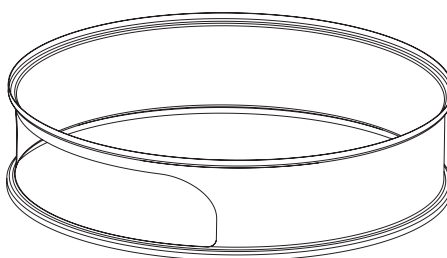
⑤ LID HOOK



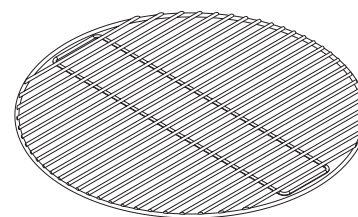
⑥ PIZZA PEEL



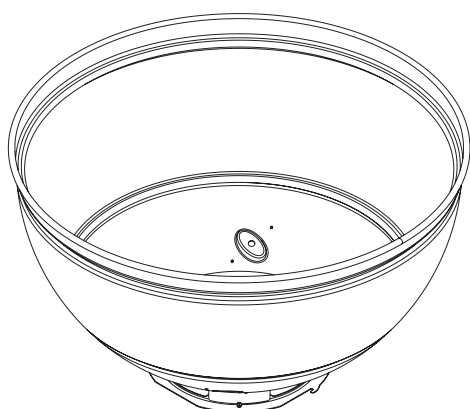
⑦ PIZZA STONE



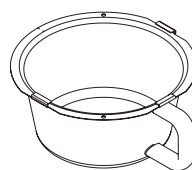
⑧ PIZZA RING



⑨ CHARCOAL GRID



⑩ FIREBOWL



⑪ ASH PAN



X2

⑫ WHEEL LEGS

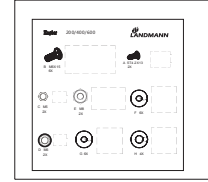
# HARDWARE AND PART LISTING



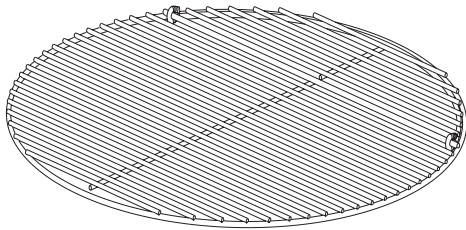
⑬ THERMOMETER



⑭ THERMOMETER BASE



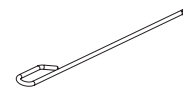
⑮ SCREW CARD



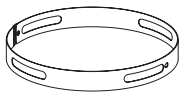
⑯ COOKING GRID



⑰ FIREBOWL HANDLE



⑱ AIR VENT HANDLE

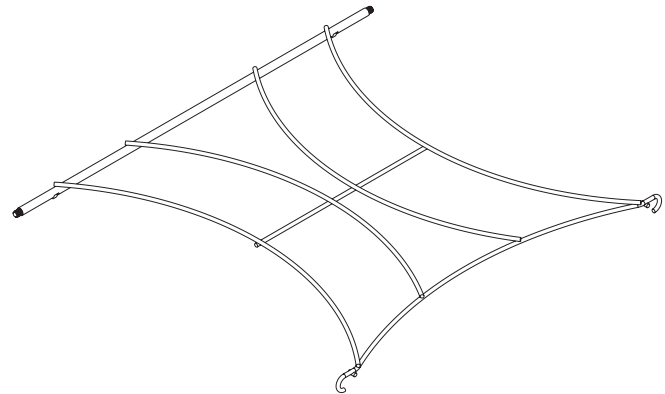


⑲ AIR VENT

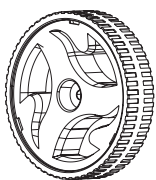


X2

⑳ FRONT LEGS



㉑ BOTTOM GRID



X2

㉒ WHEELS



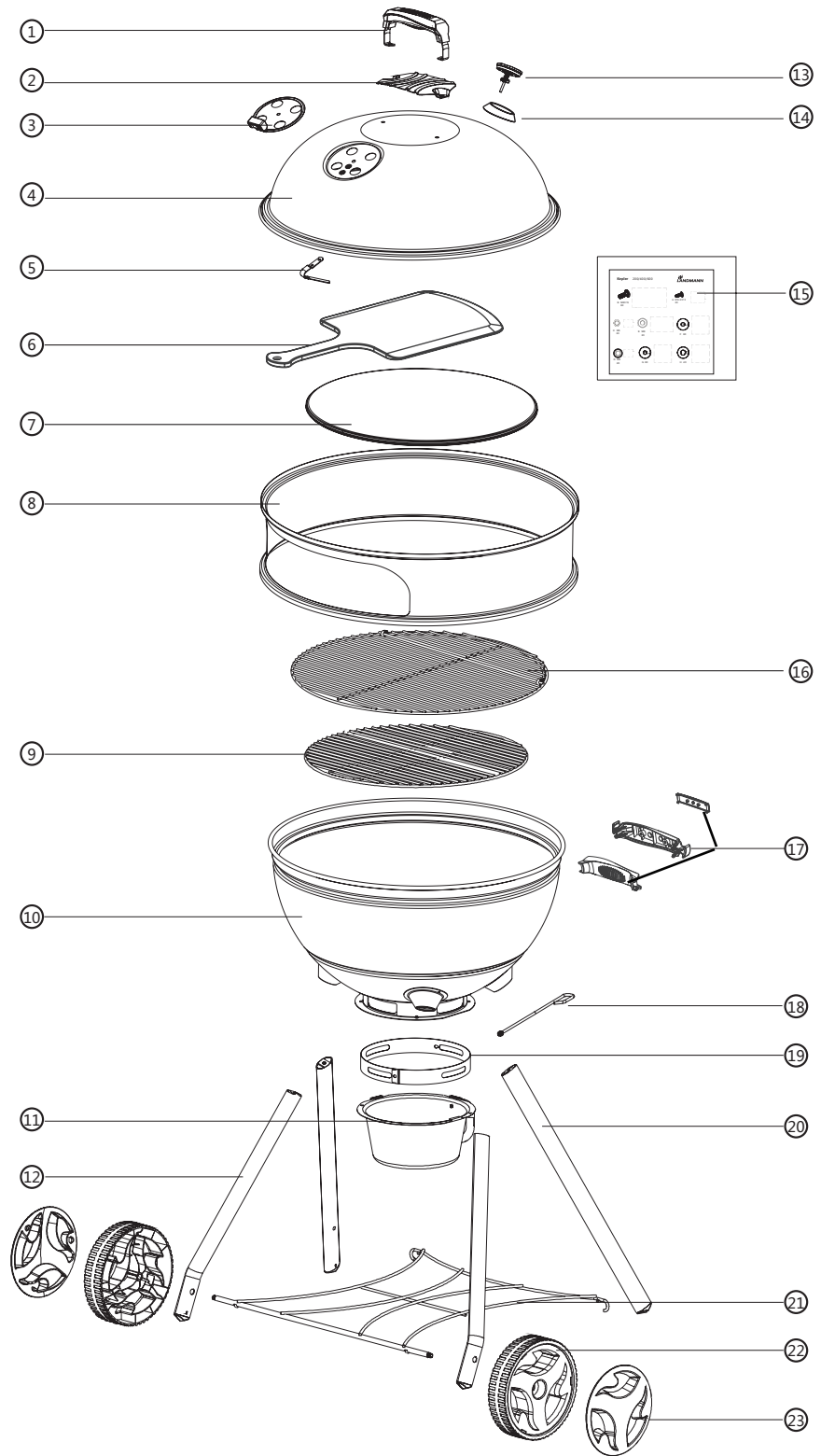
X2

㉓ WHEEL COVERS

**EXPLODED VIEW**

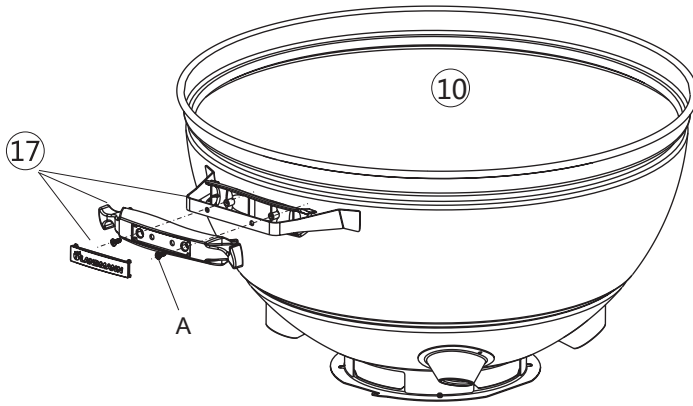
**PIZZA KETTLE PARTS QTY**

- ① LID HANDLE.....1
- ② LID HANDLE HEAT SHIELD.....1
- ③ LID AIR VENT  
(Pre-assemble to lid).....1
- ④ LID.....1
- ⑤ LID HOOK.....1
- ⑥ PIZZA PEEL.....1
- ⑦ PIZZA STONE.....1
- ⑧ PIZZA RING.....1
- ⑨ CHARCOAL GRID.....1
- ⑩ FIREBOWL.....1
- ⑪ ASH PAN.....1
- ⑫ WHEEL LEGS.....2
- ⑬ THERMOMETER.....1
- ⑭ THERMOMETER BASE.....1
- ⑮ SCREW CARD.....1
- ⑯ COOKING GRID.....1
- ⑰ FIREBOWL HANDLE.....1
- ⑱ AIR VENT HANDLE.....1
- ⑲ AIR VENT.....1
- ⑳ FRONT LEGS.....2
- ㉑ BOTTOM GRID.....1
- ㉒ WHEELS.....2
- ㉓ WHEEL COVERS.....2

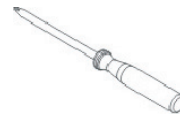


**PIZZA KETTLE ASSEMBLY INSTRUCTIONS**

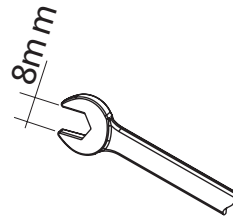
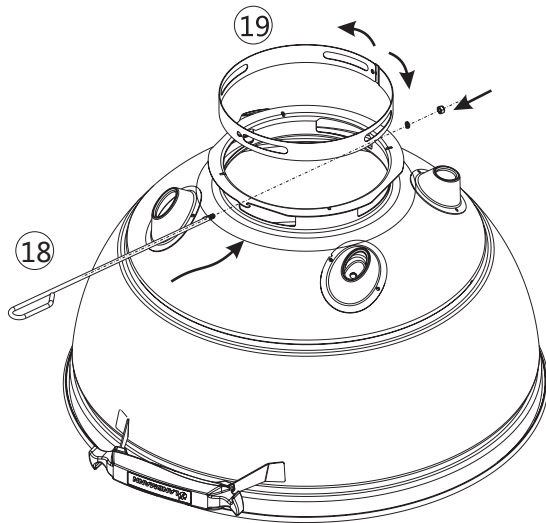
STEP 1



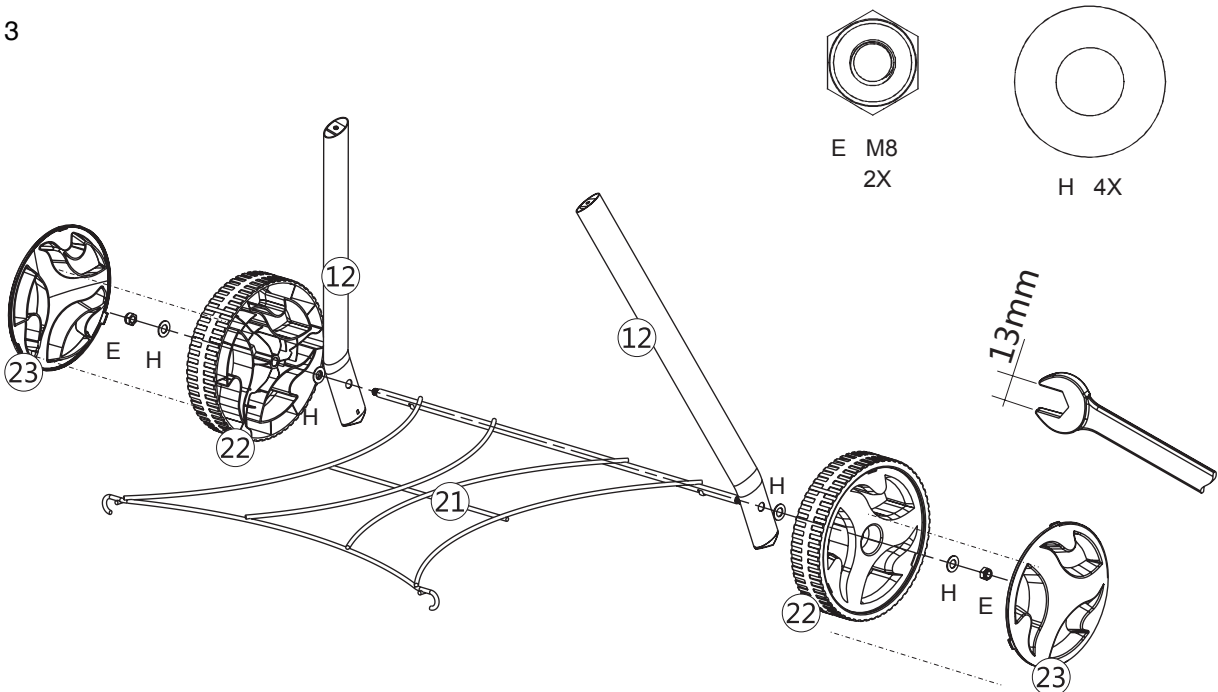
A ST4.2X13  
2X



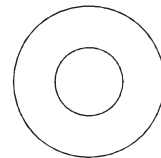
STEP 2



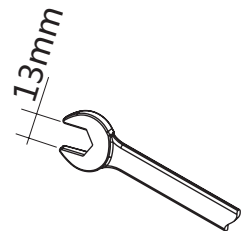
STEP 3



E M8  
2X

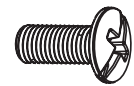
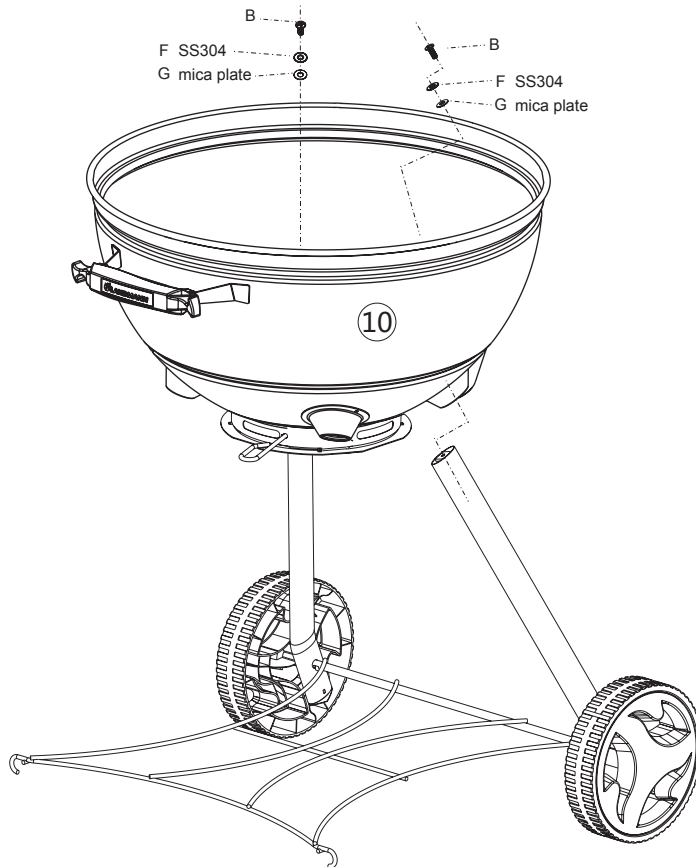


H 4X

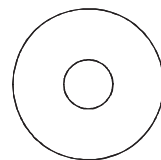


# PIZZA KETTLE ASSEMBLY INSTRUCTIONS

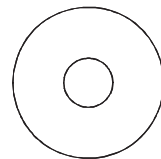
**STEP 4** Install all leg screws loosely in steps 4 & 5. Once all 4 leg screws are installed then tighten.



B M6X15  
2X



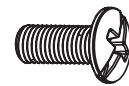
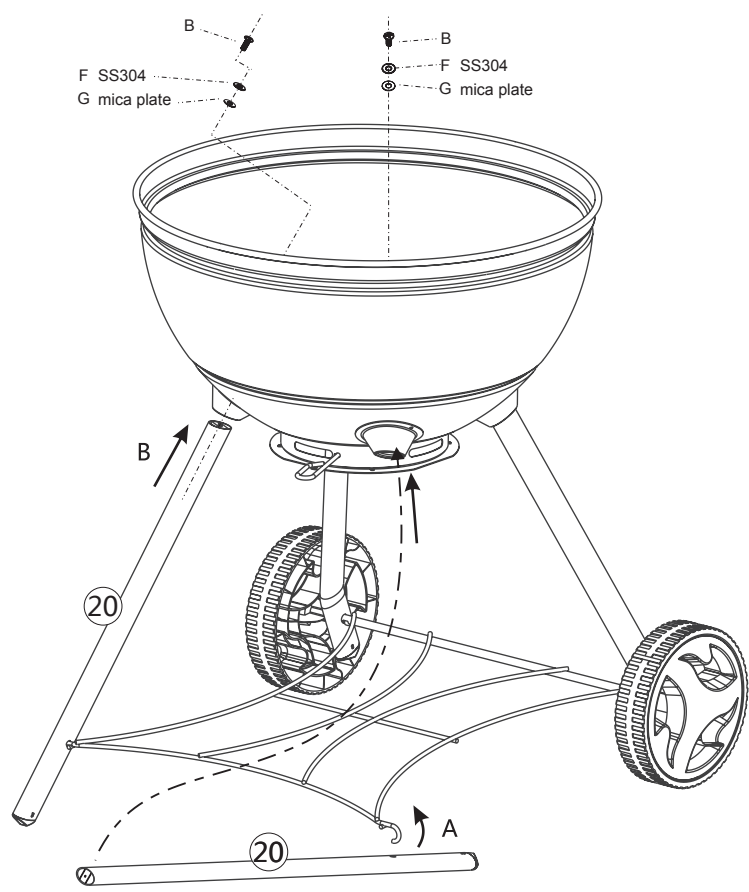
F 2X



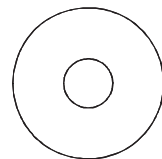
G 2X



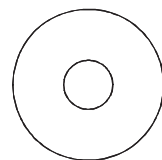
**STEP 5**



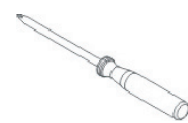
B M6X15  
2X



F 2X

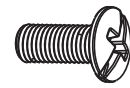
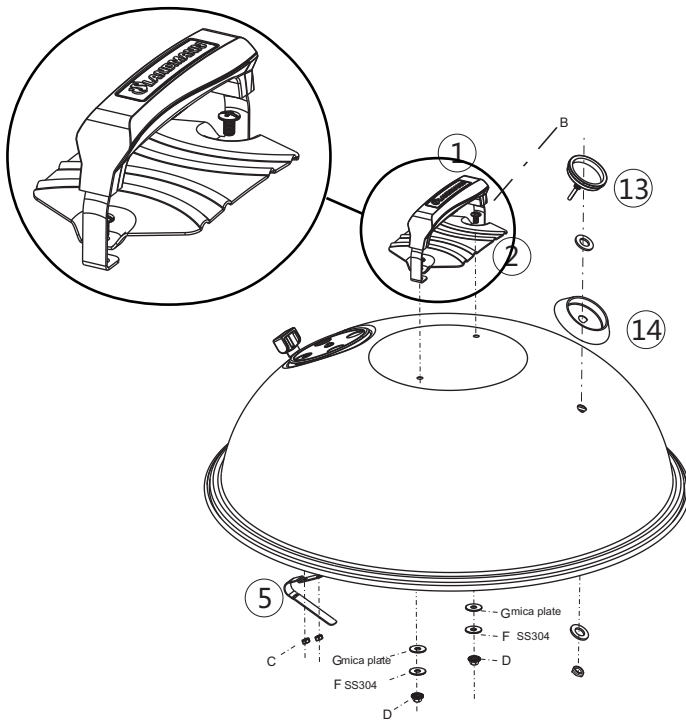


G 2X



**PIZZA KETTLE ASSEMBLY INSTRUCTIONS**

STEP 6



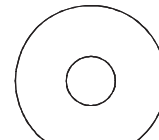
B M6X15  
2X



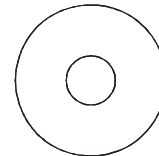
C M5  
2X



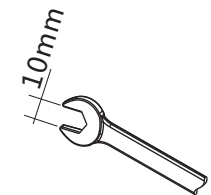
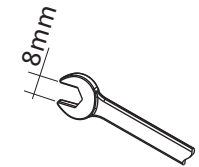
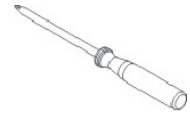
D M6  
2X



F 2X



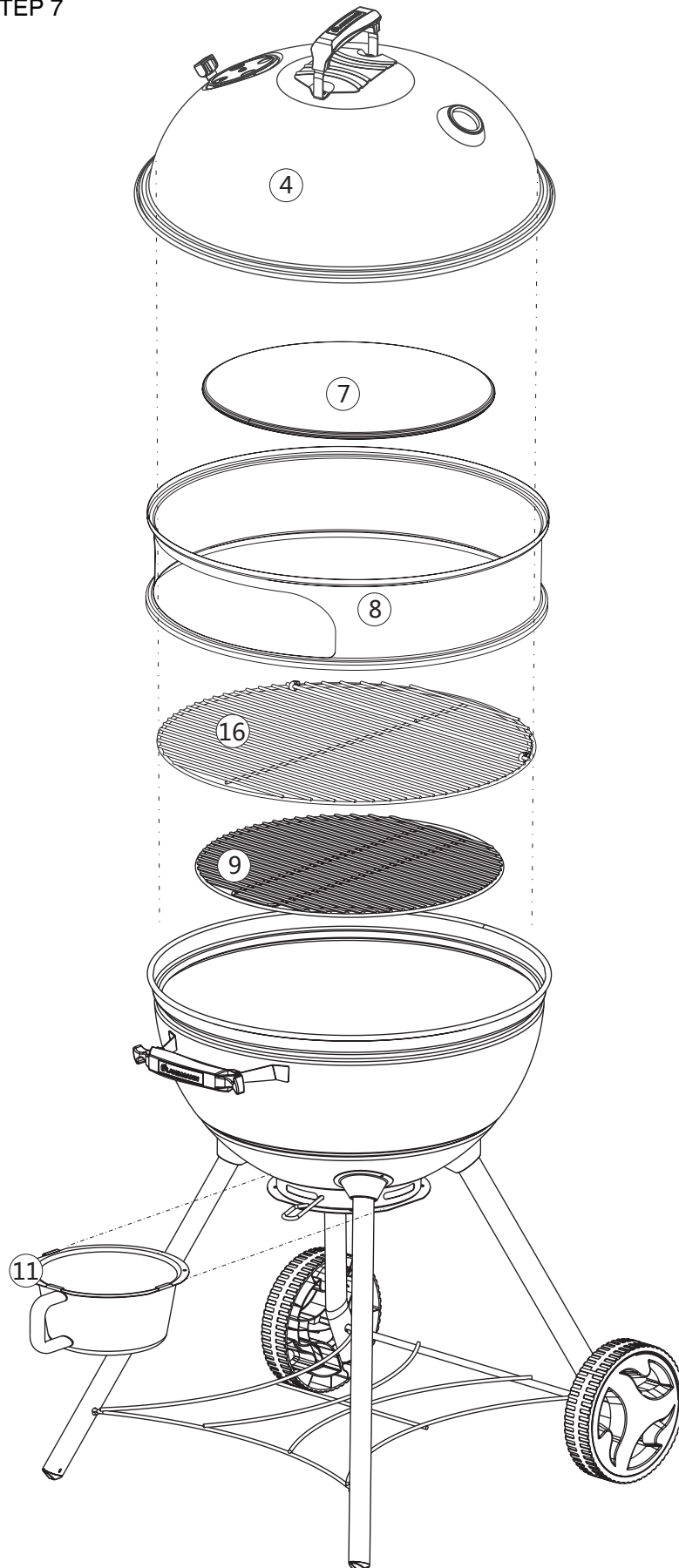
G 2X





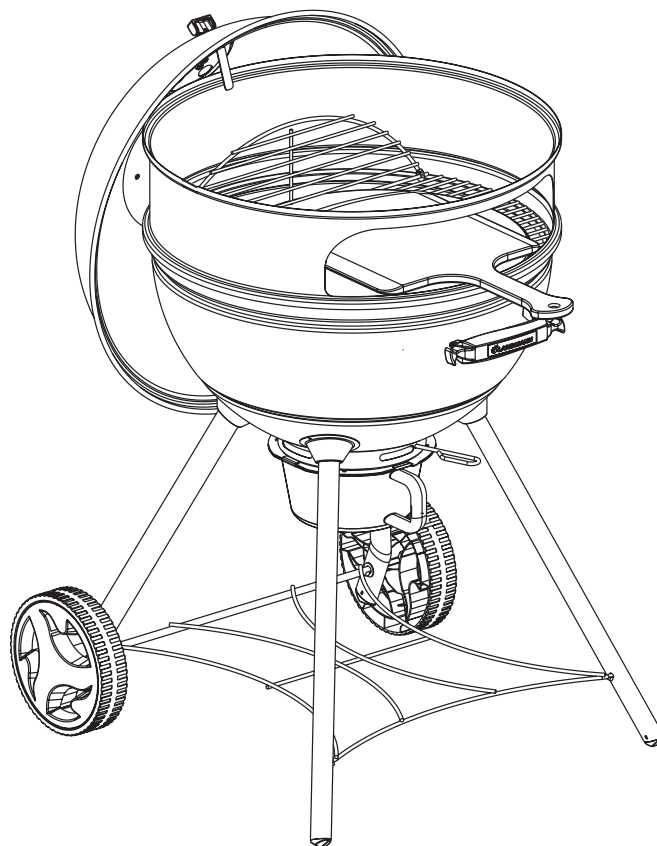
# PIZZA KETTLE ASSEMBLY INSTRUCTIONS

## STEP 7



# PIZZA KETTLE ASSEMBLY INSTRUCTIONS

STEP 8

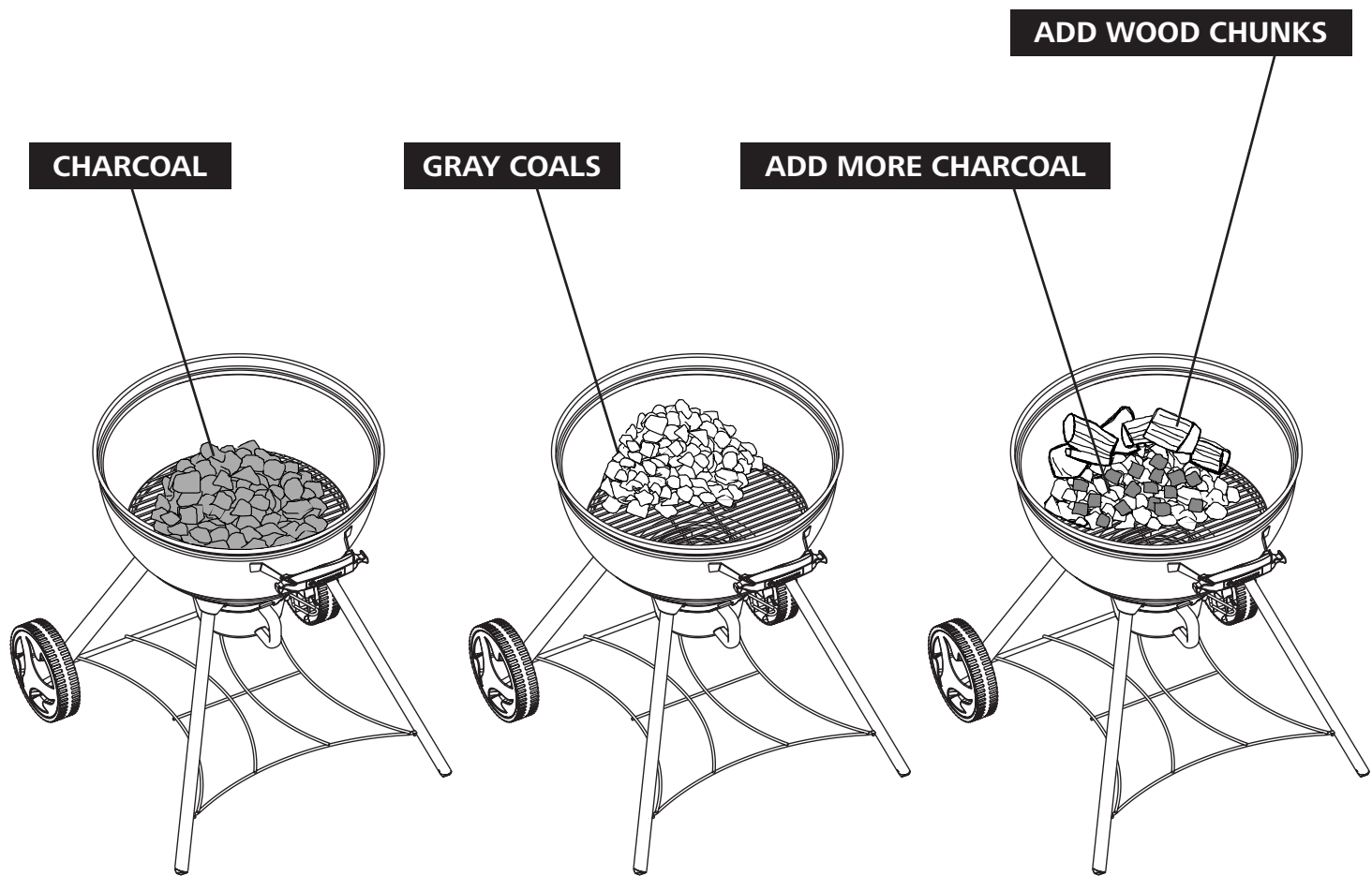


## OPERATING INSTRUCTIONS FOR PIZZA KETTLE



### 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, pizza ring, cooking grate or the pizza stone.



### STEP 1: START THE CHARCOAL

Remove the lid, pizza ring and cooking grate. 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, lid, pizza ring off. The coals should be gray after about 30 minutes.

### STEP 2: SETUP THE COALS

Carefully push the gray coals to the backside of the firebowl using a metal spatula or some other tool.

The coals should be stacked slightly on the firebowl backside. Make sure no coals are left on the front half of the charcoal grate.

### STEP 3: SETUP WOOD CHUNKS

Carefully add 1-2 handfuls of charcoal on top of gray coals. Space evenly.

Carefully place 6-12 pieces of wood chunks directly on the coals. Arrange so the chunks rest against the firebowl and the shape will be a circular.

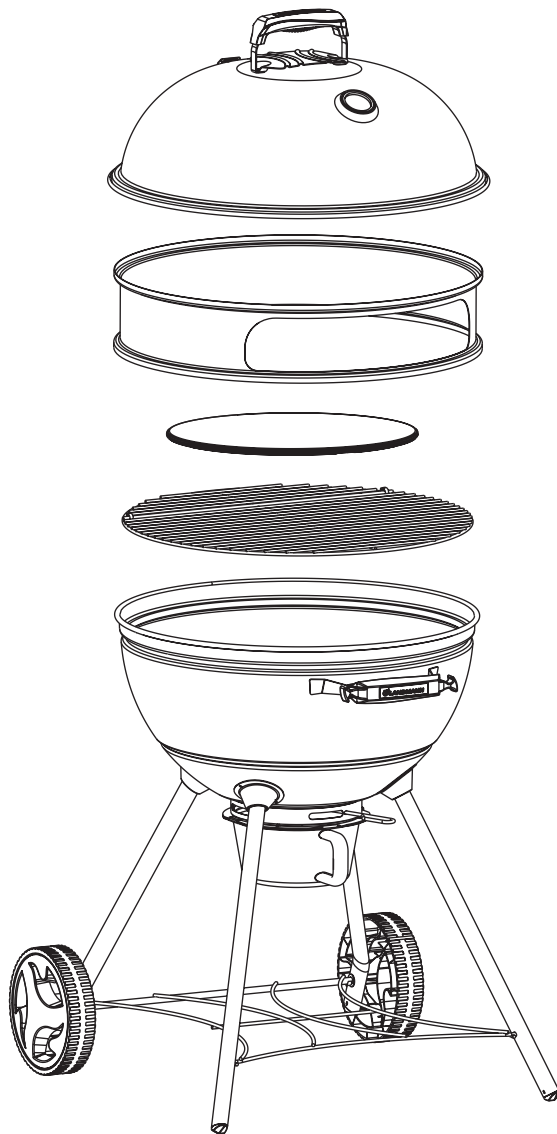
This will create the unique airflow and heat setup for the extreme heat.

## OPERATING INSTRUCTIONS FOR PIZZA KETTLE

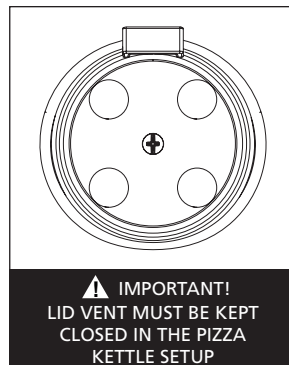
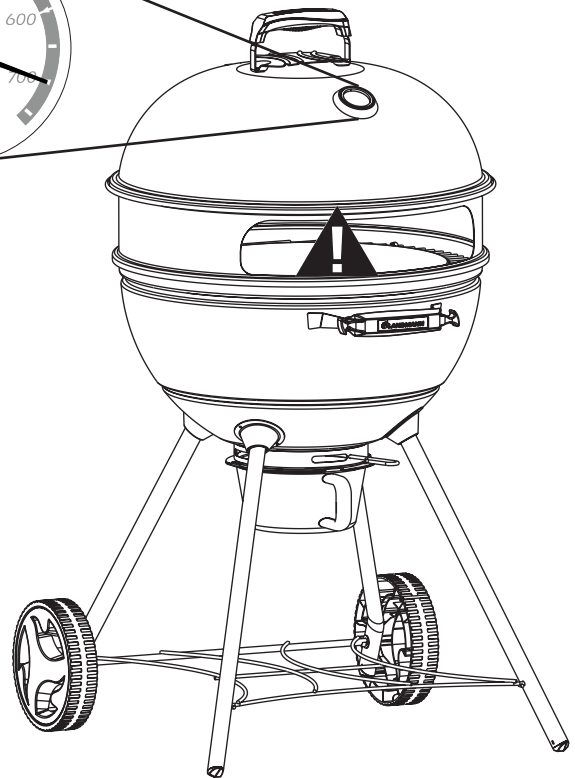
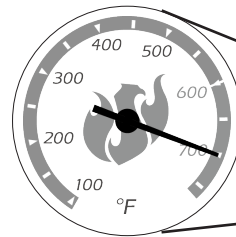


### WARNING!

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**WARNING!**  
EXETREME HEAT EXITING FROM PIZZA RING OPENING!  
KEEP HANDS AND ANY COMBUSTIBLE MATERIALS AWAY!

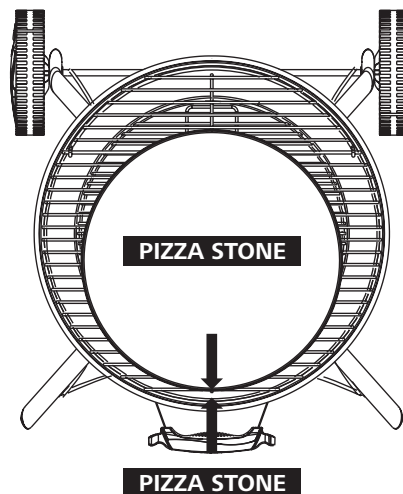


**IMPORTANT!**  
LID VENT MUST BE KEPT CLOSED IN THE PIZZA KETTLE SETUP

### STEP 4: SETUP FOR PIZZA

Place the cooking grate on the grill. Very carefully place the pizza stone on the cooking grate at the front of the grill. The position of the stone is critical and should be no further than 1 inch from the front edge. Place the pizza ring and lid on the grill.

In this setup, the stone will be heated from the bottom and from the top with the super heated air flowin over and out the pizza ring opening.



### STEP 5: TEMPERATURES

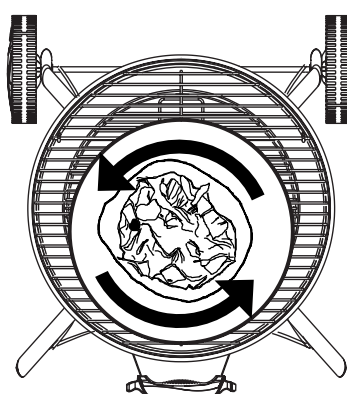
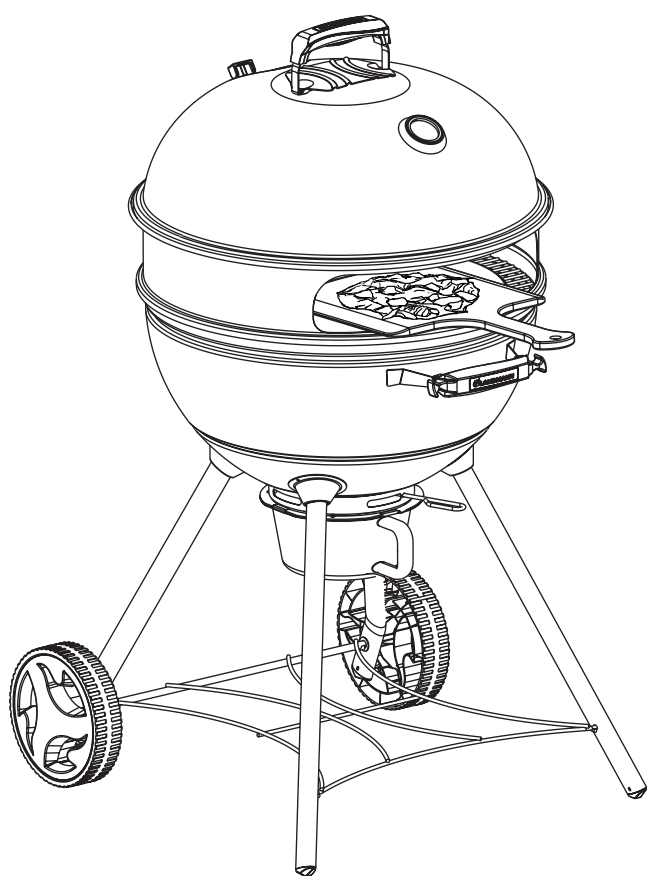
Once the lid is placed on the grill, the temperature will quickly rise. The temperature range for cooking pizza is 550-700°F. The hotter the temperature, the faster the pizza will cook. The temperature will usually climb to the 600-700°F range at firs and then start to taper down.

## OPERATING INSTRUCTIONS FOR PIZZA KETTLE

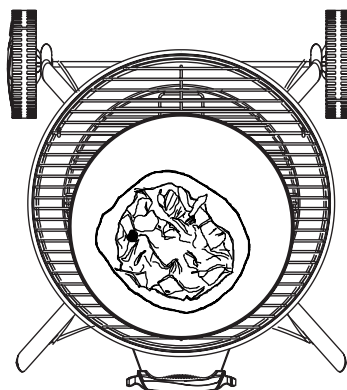


### WARNING!

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, pizza ring, cooking grate or the pizza stone.



**ROTATE PIZZA  
ONE HALF TURN  
AFTER A FEW  
MINUTES**



**AFTER A FEW  
MORE MINUTES  
THE PIZZA WILL  
BE DONE**

### STEP 6: COOKING PIZZA

Add pizzas to the grill through the opening in the pizza ring. Lightly flour the pizza peel so the pizza will slide off easier. Scoop up the pizza with the peel and place it on the stone using a quick back and forth motion.

### STEP 7: ROTATING PIZZA

After a few minutes, the pizza will need to be turned 180 degrees. Use the pizza peel. The hotter the fire, the quicker it will cook.

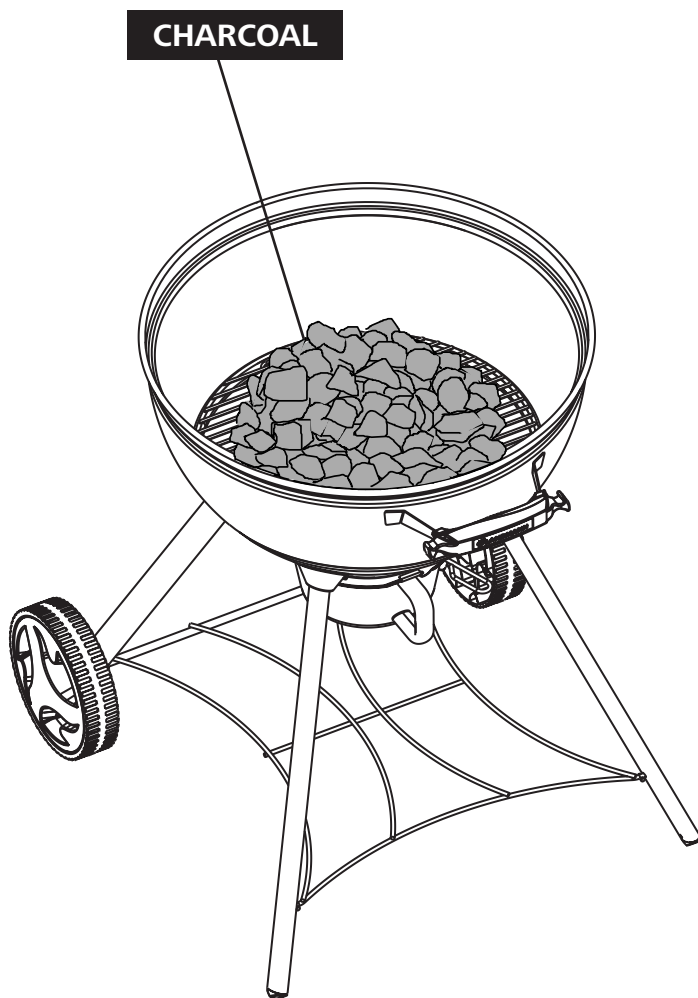
If you have no experience, there will be some trial and error until your method is mastered. Temperature and the type of pizza (thin or thick crust, amount of toppings) being cooked will determine cook times. Experiment and have fun!

## OPERATING INSTRUCTIONS FOR CHARCOAL GRILL



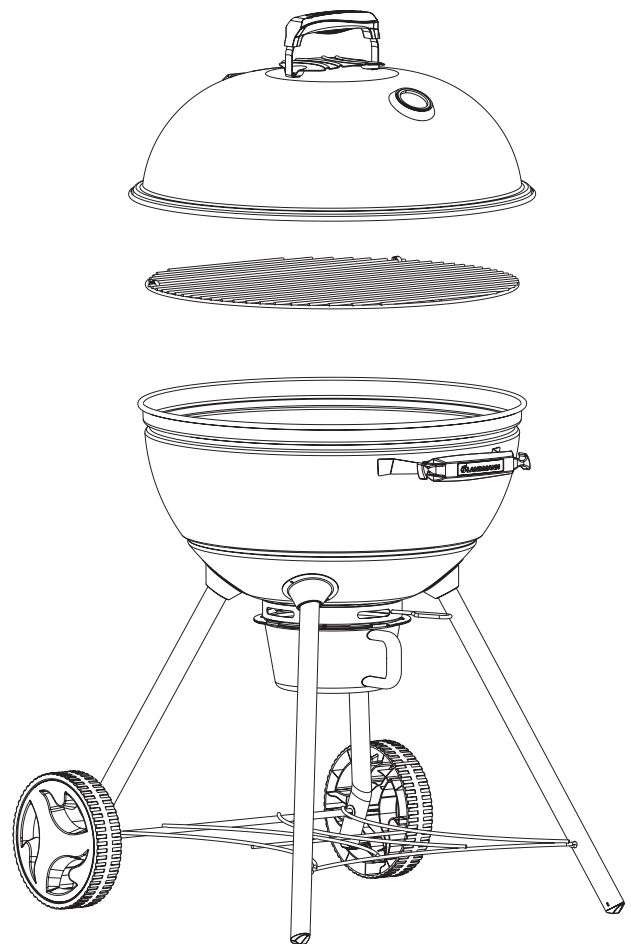
### WARNING!

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

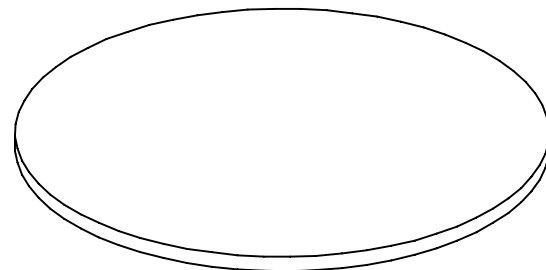
Remove the lid, pizza ring and cooking grate. Pour desired amount of charcoal (3-5 lbs.) on the charcoal grate and light. Make sure ash catcher vent is open full. Leave cooking grate, lid, pizza ring off. The coals should be gray after about 30 minutes.



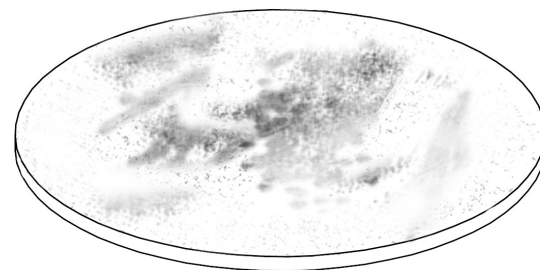
#### STEP 2: SETUP TO GRILL

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



NEW STONE



USED STONE

### GRILL CLEANUP

Clean the cooking grate using a good quality grill brush. The buildup is easier to clean when it's 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.

### PIZZA STONE

After just one use the pizza stone will become darkened with spots and stains. This is normal! The appearance may look unsightly but it has no effect on the performance or taste of the food.

After each use, clean the stone of loose food with the pizza peel or a tool. Do not gouge the stone, just lightly scrape the surface. The stone can be cleaned with water if desired. Allow stone to dry completely before using.

Do not use soap or chemicals as they will be absorbed by the stone.

## 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 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 Pizza 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 PIZZA KETTLE**

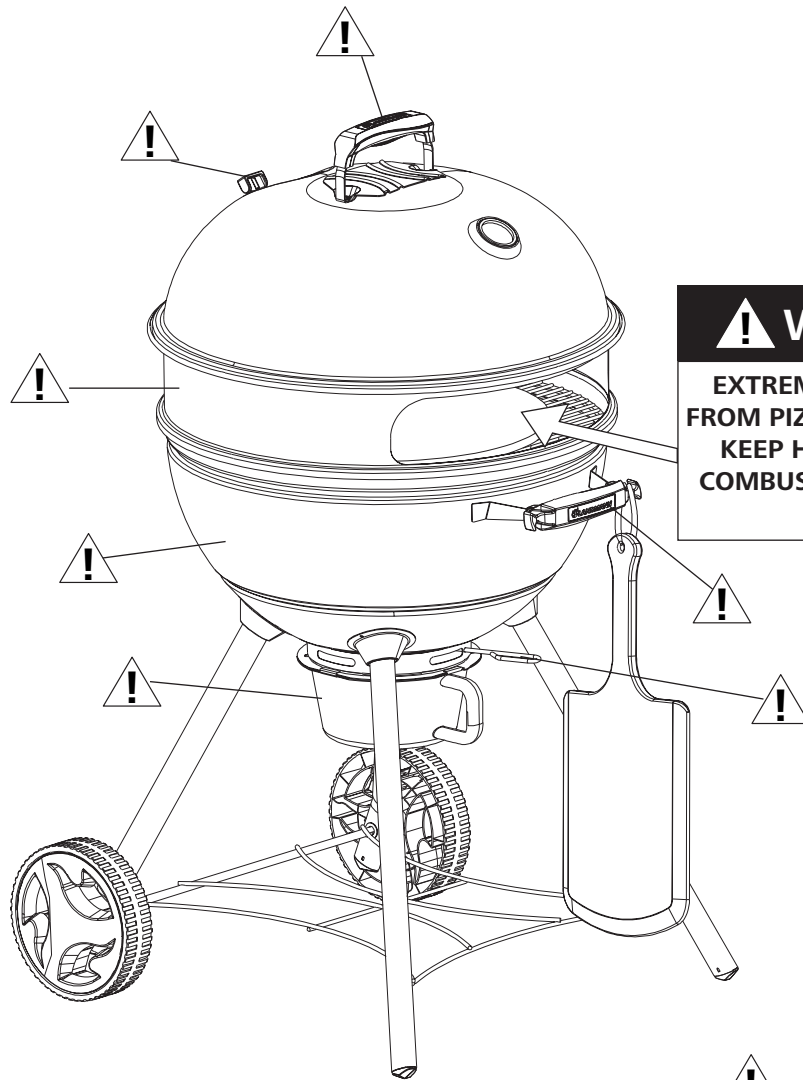


**COVER**

MODEL  
**150140**

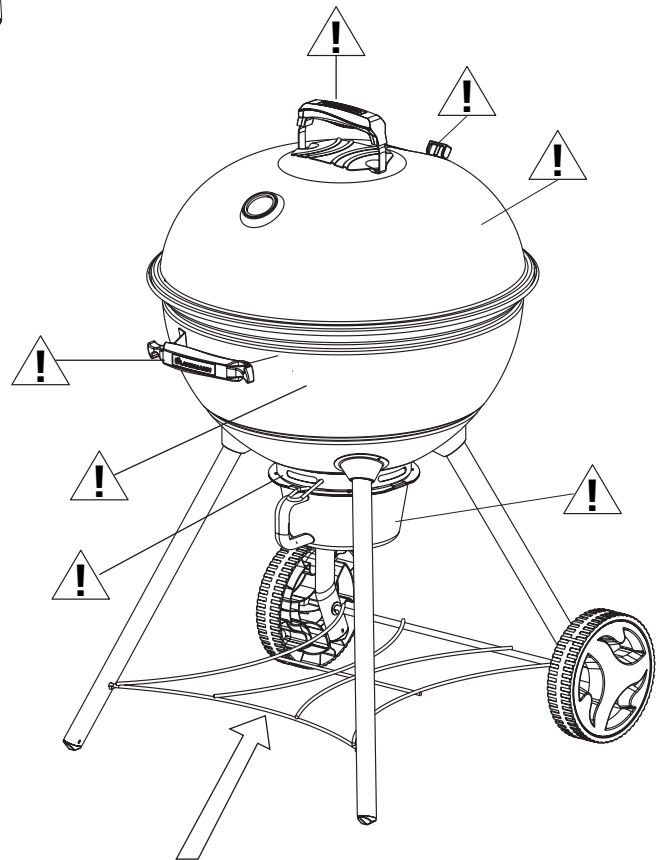
This high quality cover keeps out the elements.

Please visit our website at:  
[www.landmann-usa.com](http://www.landmann-usa.com)  
-OR-  
Call customer service toll free at:  
1-800-321-3473



**! WARNING!**  
EXTREME HEAT EXITING FROM PIZZA RING OPENING! KEEP HANDS AND ANY COMBUSTIBLE MATERIALS AWAY!

**! 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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**LANDMANN**<sup>®</sup>  
*Kepler 350 Pizza 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](mailto:grills@landmann-usa.com). Any returned products or parts must be returned postage prepaid.

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