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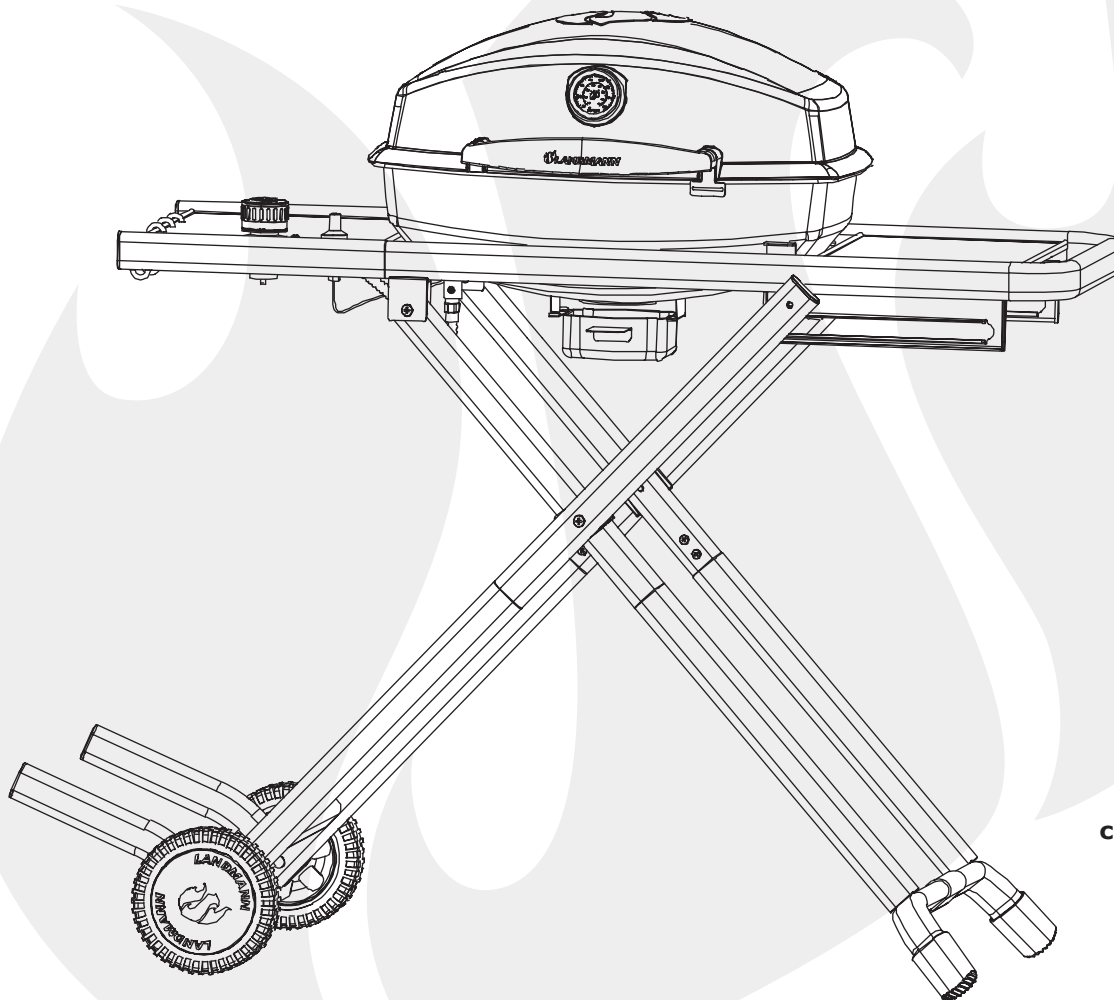
# Landmann 42235 Owner's Manual

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



**This appliance is for  
Household use only.**

**This is not a  
commercial appliance.**

**ASSEMBLY, CARE AND USE INSTRUCTIONS  
READ CAREFULLY**

**IMPORTANT:  
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE**



**Intertek**  
5005544

## **Pantera Portable**

**MODEL 42235/42255**

Questions, problems, missing parts? Before returning to your retailer, call our customer service department at: 1-800-321-3473 8:00 AM - 5:00 PM (EST) English Only, or Email [CustomerService@landmann-usa.com](mailto:CustomerService@landmann-usa.com)

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### Technical Characteristics

**Heat Input:** 10000BTU/h

**Category:** Pressure regulated propane

**Fuel:** 16.4 OZ. disposable propane cylinders

**Regulator:** Landmann part #PT003

### Assembler/Installer

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance.

**Leave these instructions with the consumer.**

### Consumer/User

Follow all warnings and instructions when using this appliance.

**Keep these instructions for future reference.**



### DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
5. Failure to follow these instructions could result in explosion, or burn hazard which could cause property damage, personal injury or death.



### WARNING

1. **DO NOT** store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.
2. An LP (liquid propane) cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
3. This grill is **FOR OUTDOOR USE** only and shall not be used in a building, garage, under overhangs or any other enclosed area.
4. **DO NOT** leave a lit grill unattended. Keep children and pets away from the grill at all times.
5. **This appliance is for Household use only. This is not a commercial appliance.**

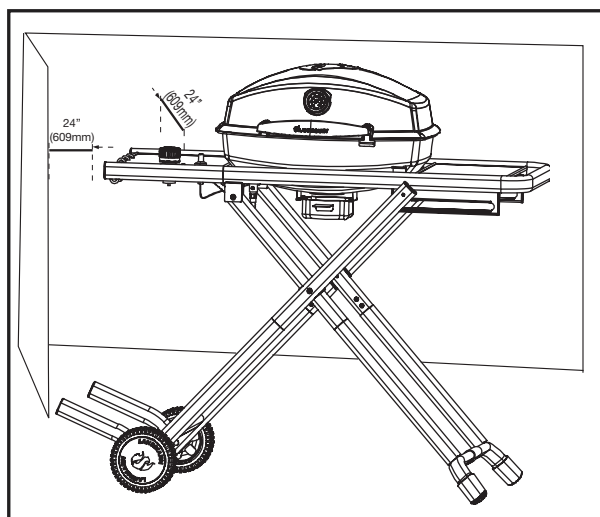


## Important Safety Information



Warnings and Cautions contained in this instruction manual may result in serious bodily injury or death, or may result in a fire or explosion causing damage to property.

- Make sure to follow all assembly instructions carefully. Improper assembly of this grill may be dangerous.
- **NEVER** use charcoal, lighter fluid, gasoline, kerosene or alcohol to ignite this grill.
- **NEVER** place more than 10 pounds on a side table. **DO NOT** lean on grill.
- **NEVER** use charcoal briquettes or lighter fluid in a gas grill. **DO NOT** move grill while it is lit.
- When igniting the grill or cooking, **DO NOT** lean over the open grill.
- Always open the grill lid slowly and carefully as heat trapped inside the grill can cause severe burns.
- **DO NOT** place hands or fingers at edge of the firebox and the lid when the lid is open or the grill is hot.
- Keep children and pets away from the grill when in use. Accessible parts may be very hot.
- **DO NOT** attempt to disconnect the gas regulator and hose assembly or any gas fitting while your grill is operating.
- This grill **SHOULD NOT** be located under any overhead unprotected combustible construction. Always allow at least 24" from the top, bottom, back and 24" from the sides of the grill (see below).



- This grill is an outside appliance and **SHOULD NOT** be operated in a building, garage, or any other enclosed area.
- **DO NOT** obstruct the flow of combustion and

ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear of debris.

- Should the burners go out while the grill is in operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight the grill, using the igniting instructions.
- Keep this grill clear and free from combustible material, gasoline and other flammable vapors and liquids.
- **NEVER** store an extra or disconnected liquid propane cylinder under or near this grill.
- Always use heat-resistant barbecue mitts or gloves when operating the grill.
- **DO NOT** leave a hot grill unattended or move it during operation.
- This grill is not intended to be used in or installed on recreational vehicles, boats, portable trailers, or in any moving location.
- **DO NOT** put a grill cover or anything flammable on the grill while the grill is in operation or is hot.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When the grill is not in use, make sure the gas is turned **OFF** at the supply cylinder.
- Cylinders must be stored outdoors and out of the reach of children. Cylinder must not be stored in a building, garage or other enclosed areas.
- Always inspect the gas supply hose before every use. If the hose shows any signs of abrasions or cuts, **DO NOT** use the grill. The hose must be replaced before using again.
- Always check the burners and venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- Always check the connections for leaks each time you connect and disconnect the LP gas supply cylinder.



The pressure regulator and hose assembly supplied with this grill must be used. Any requirements for a replacement regulator and hose assembly must be made through the manufacturer, LANDMANN-USA.


- **DO NOT** enlarge the valve orifices or burner ports when cleaning the valves or burners.




## Important Safety Information


- If you see, smell or hear hissing of gas escaping from the LP gas cylinder, move away from the LP gas cylinder. **DO NOT** attempt to correct the problem yourself and call the fire department.
- If a grease fire occurs, turn **OFF** the burner and leave the lid closed until the fire is out.
- **DO NOT** alter this grill in any manner. Any alteration automatically voids the warranty.
- **DO NOT** use the grill in high wind situations.

The LP gas supply cylinder to be used must be constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSB-b339 (Cylinders, Spheres, and Tubes for transportation of Dangerous Goods).

 <b>DANGER</b>	<p><b>A fire causing death or serious injury may occur if the following is not followed exactly:</b></p> <p><b>NEVER</b> store or use gasoline or other volatile substances in the vicinity of this grill. <b>NEVER</b> store a spare propane cylinder in the vicinity of this grill, or in the vicinity of another potential heat source.</p>
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 <b>WARNING</b>	<p><b>DO NOT store spare gas cylinder in or near grill.</b></p> <p>Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Install only the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.</p>
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### State of California Proposition 65 Warnings

 <b>WARNING</b>	<p>This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.</p>
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Portable LP gas grill require a fuel delivery system which is comprised of a regulator and an L.P. gas supply cylinder.

To avoid the possibility of tipping over the grill, **NEVER** place more than 10 pounds on the side table.

Be sure to tighten all hardware (screws, nuts, bolts, etc.) at least once a year or before each grilling season.

**NEVER** leave cooking food unattended. Continually observing the food will help in maintaining an even temperature, conserve fuel, improve the food's flavor and lessen flare-ups.

### Set up for Grilling

1. undoing Velcro strap
2. stand up the cart
3. check that lock is engaged
4. Install grease cup
5. Attached propane cylinder
6. Ready for grilling

### Prepare for transporting

1. Make sure grill is cool
2. Remove propane cylinder
3. Remove & clean grease cup
4. Lift lock & collapse cart
5. Secure lid with Velcro strap
6. Ready for transport

**Caution: If transporting in a vehicle make sure to use plastic or a tarp underneath the grill in case of any grease or oil leaks.**



# Liquid Propane (LP) Safety Information

Please review the below guidelines and safety information when using Liquid Propane (LP) gas.

## General Information

- This grill is designed certified by ETL for use with 16.4 ounce disposable propane cylinders.
- This grill **CANNOT** be converted to natural gas. **DO NOT** attempt to convert this grill with a different gas type.

## Safety Information

- LP gas has an odour similar to natural gas.
- LP gas is heavier than air and leaking gas may collect in low areas and resist dispersion.
- LP cylinders should not be dropped or handled roughly.
- DO NOT use a damaged LP cylinder. A dented or rusty LP cylinder or an LP cylinder with a damaged valve may be hazardous and should be replaced with a new cylinder immediately.
- **ALWAYS** close the cylinder valve after use.
- **ALWAYS** close the cylinder valve when disconnecting the regulator.
- **ALWAYS** treat possible empty LP cylinders with the same care as a full LP cylinder. There may still be gas pressure inside a possible empty LP cylinder.
- **NEVER** store or transport an LP cylinder where the temperature can reach 125°F.
- Keep LP cylinders away from children and pets.
- **DO NOT** store disconnected LP cylinders in a building, garage or other enclosed areas.

- If the LP cylinder is kept in the grill between uses, make sure to keep both the grill and the cylinder in an outdoor area with good ventilation.
- **ALWAYS** leak test the LP cylinder connection to the regulator when ever changing LP cylinders.

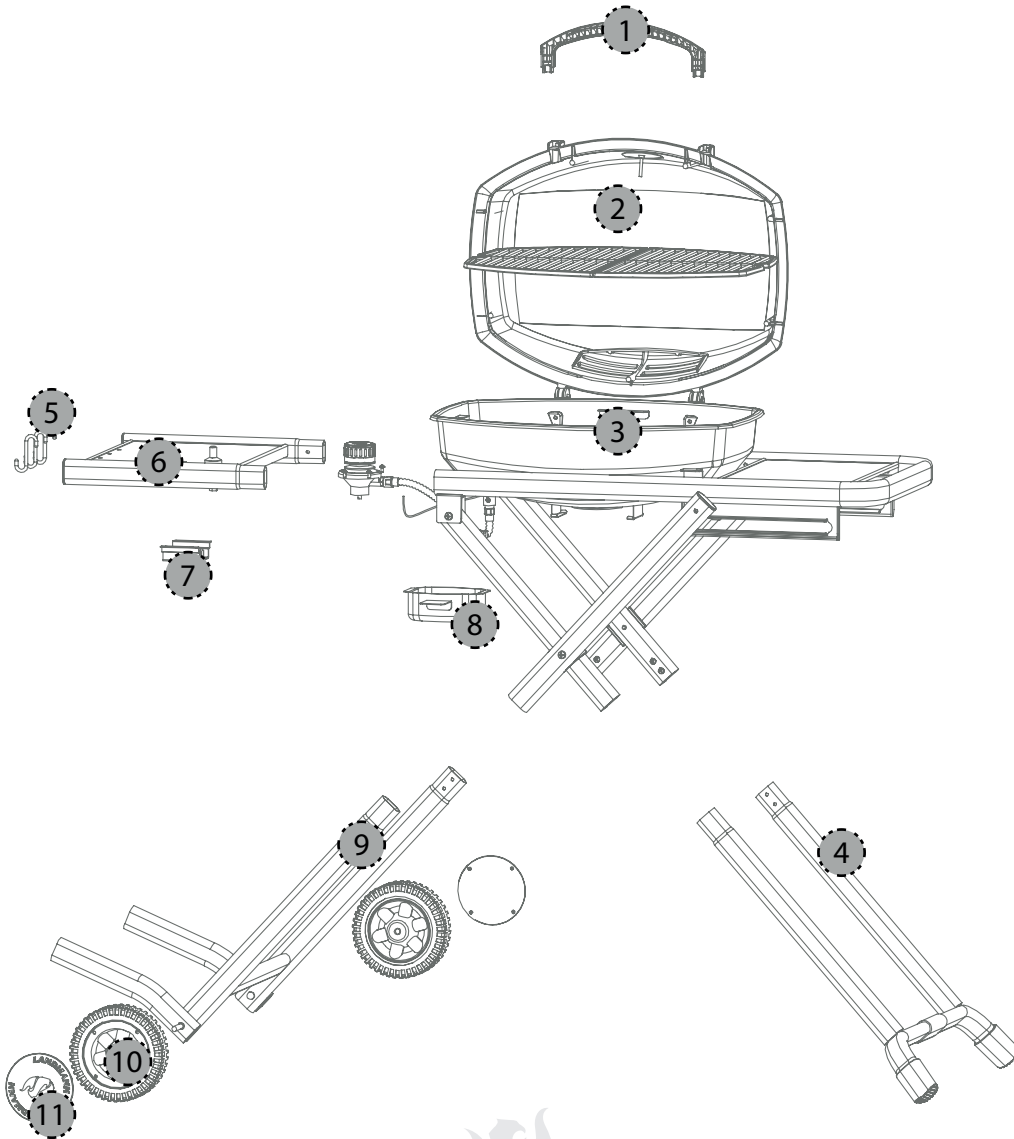
## Important

The United States LP gas appliance installation must conform with local codes and ordinances. In the absence of local codes, appliance installation must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Appliance code, CSA B149.1, or Propane Storage and Handling Code, B149.2, as applicable. For Canada, installation of this grill must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code).

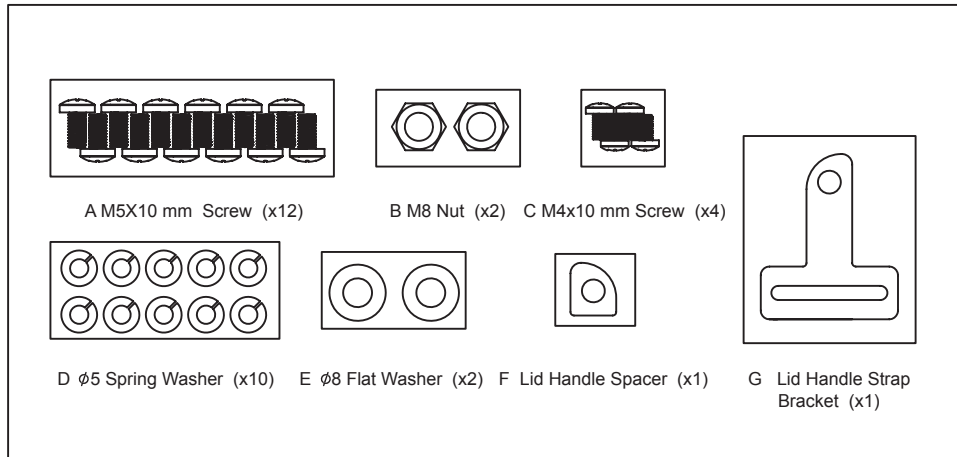


# Package Contents

Part	Description	Quantity
1	Lid Handle	1
2	Cooking Grate	2
3	Gas Grill Assembly	1
4	Cart Stand Frame	1
5	Tool Hook	3
6	Left Side Shelf Assembly	1
7	Regulator Mounting Bracket	1
8	Grease Cup	1
9	Cart Wheel Frame	1
10	Wheel	2
11	Wheel Hubcap	2



## Hardware pack



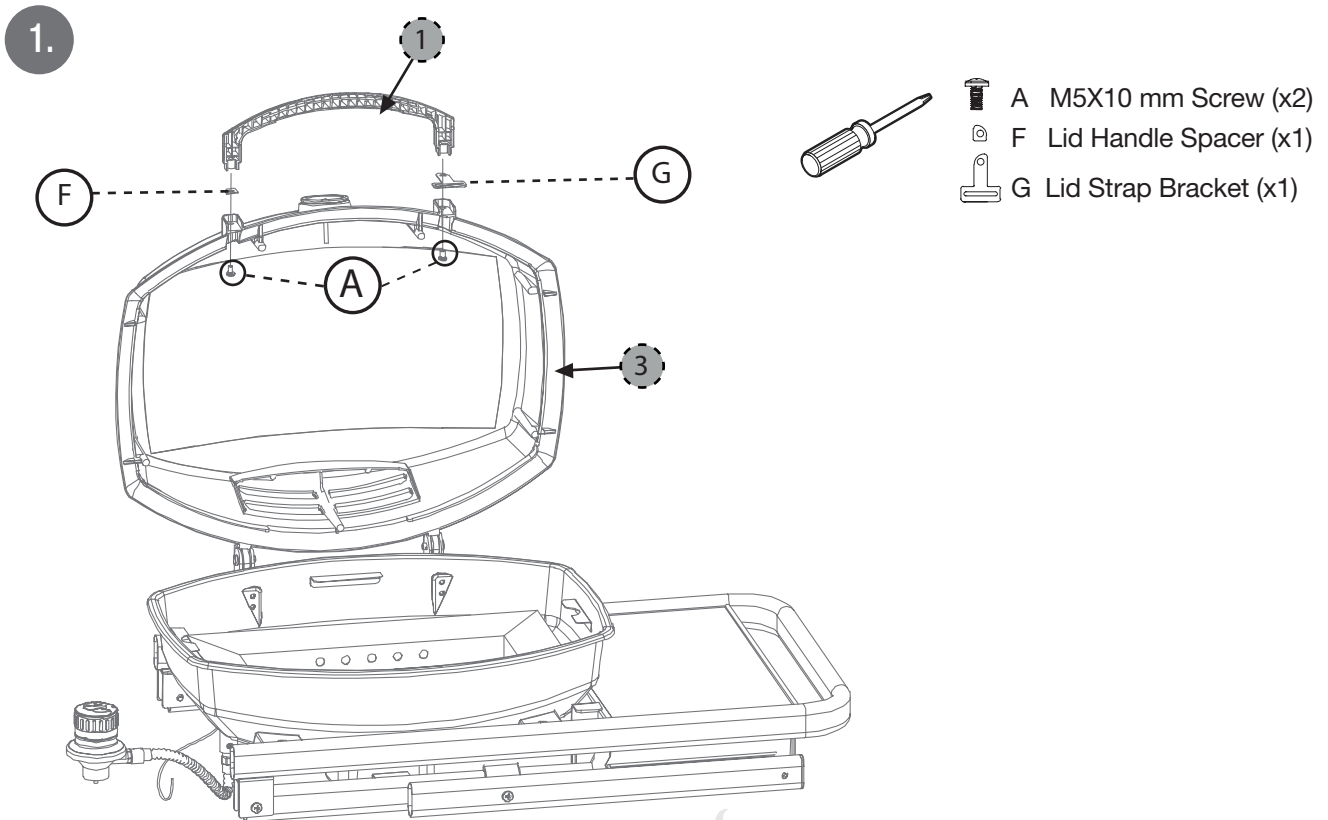
## Preparation

Before beginning assembly of this grill, please remove all packing material and verify that all of the assembly parts are included (see Package Contents on page 6). If any part is missing or damaged, **DO NOT** attempt to assemble the product.

**Estimated assembly time:** 25 minutes with two people.

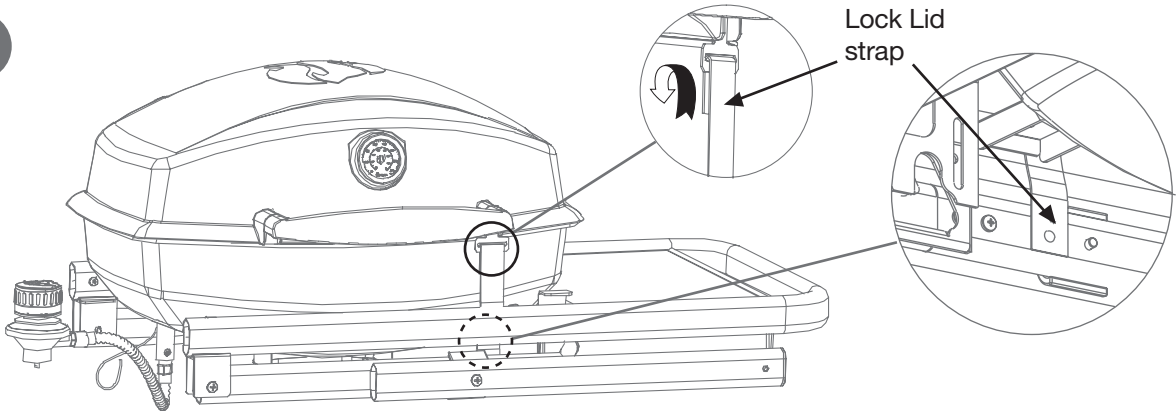
**Tools Needed:** Phillips Head screw driver and adjustable wrench.

## Assembly Instructions

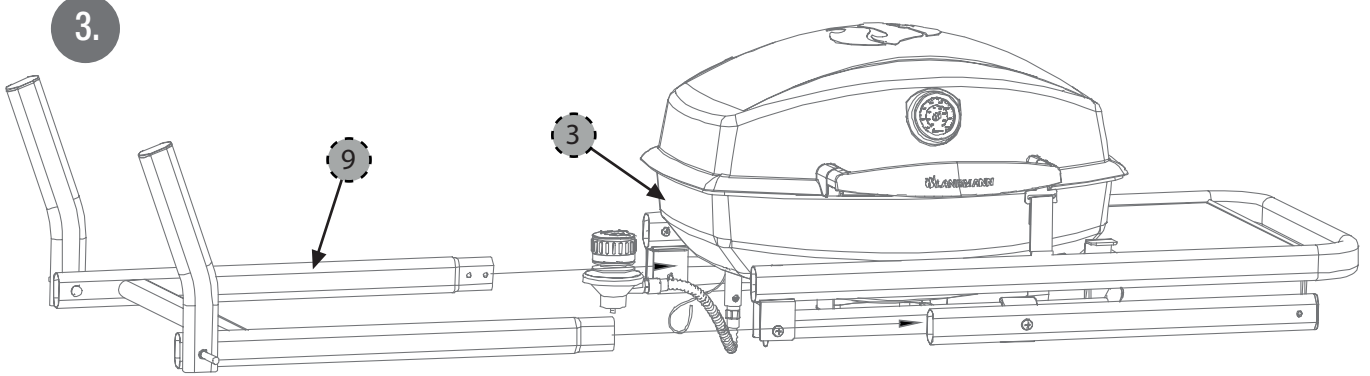


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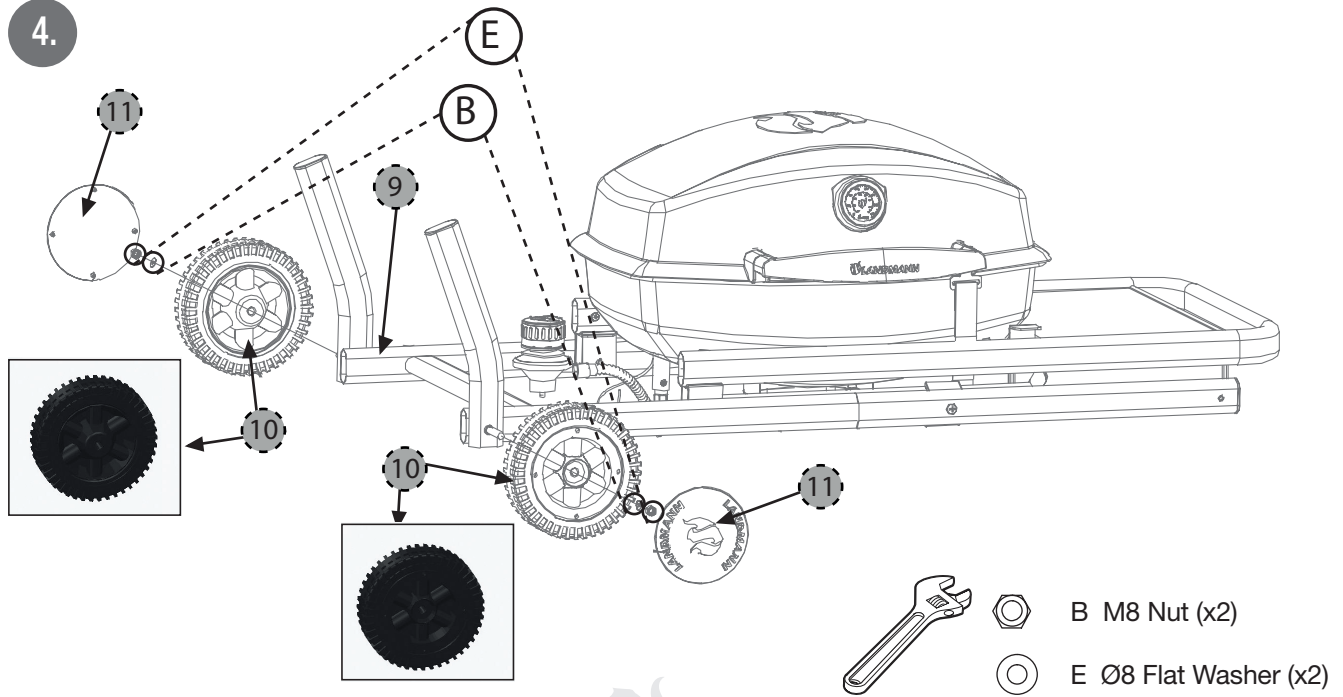
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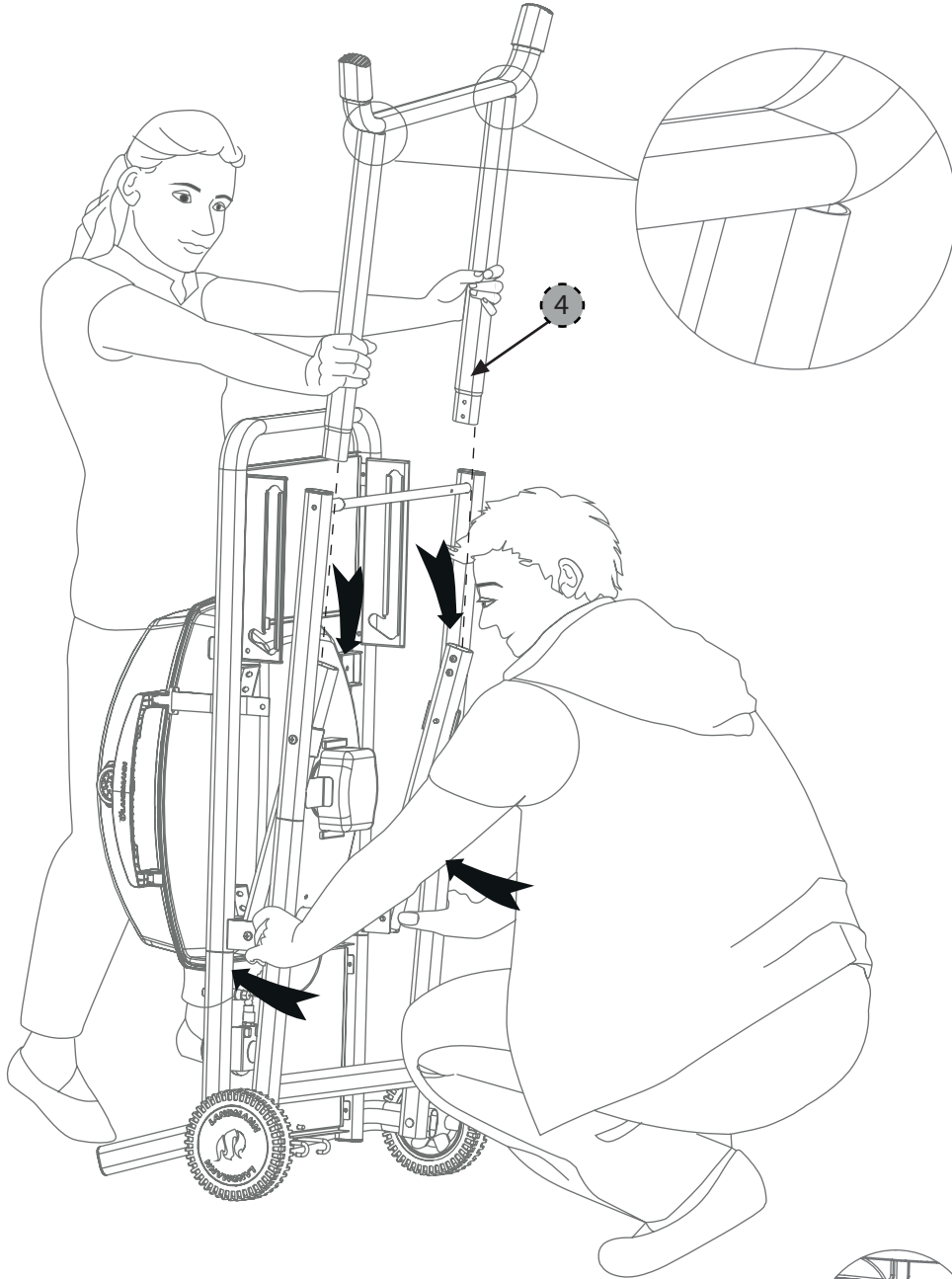


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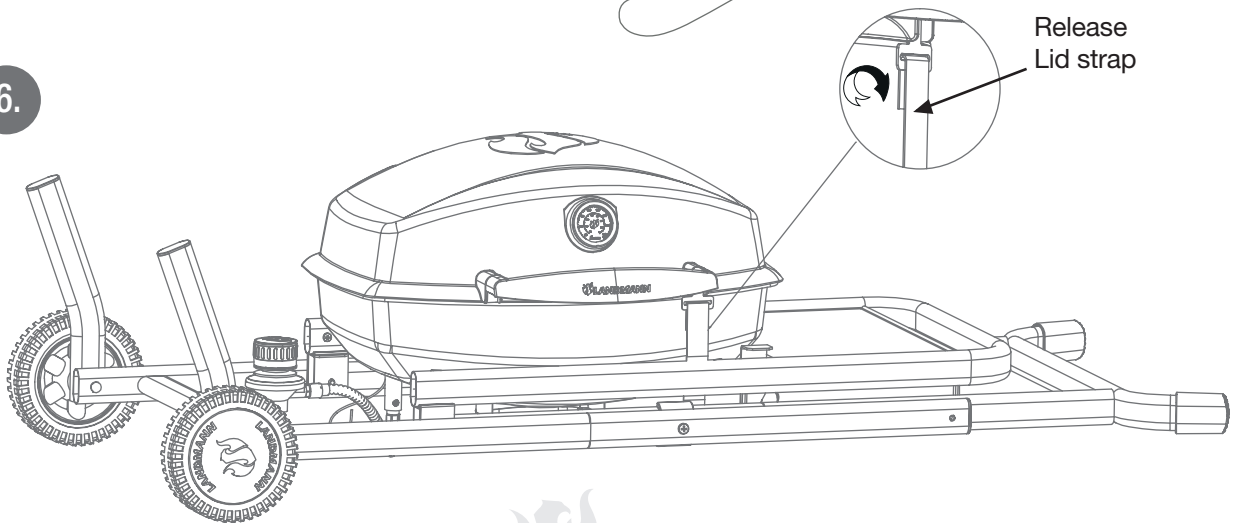


# Assembly Instructions

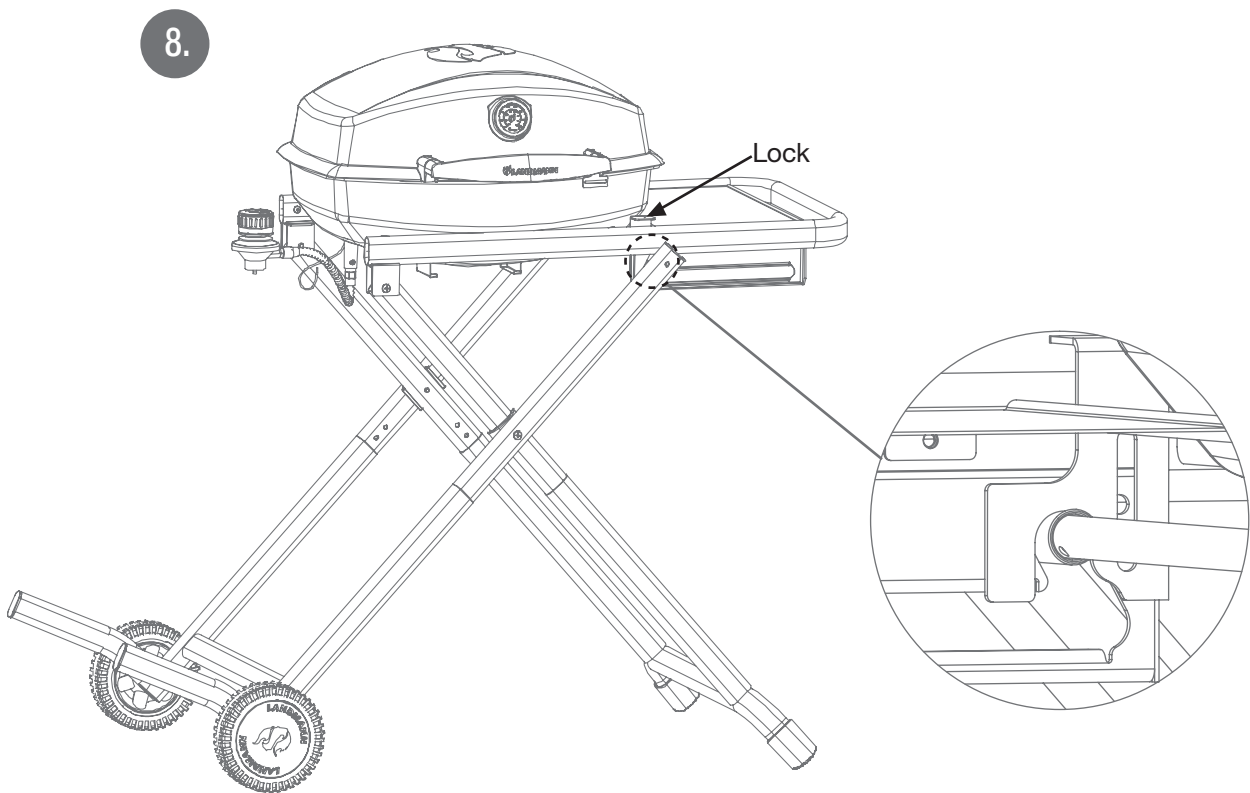
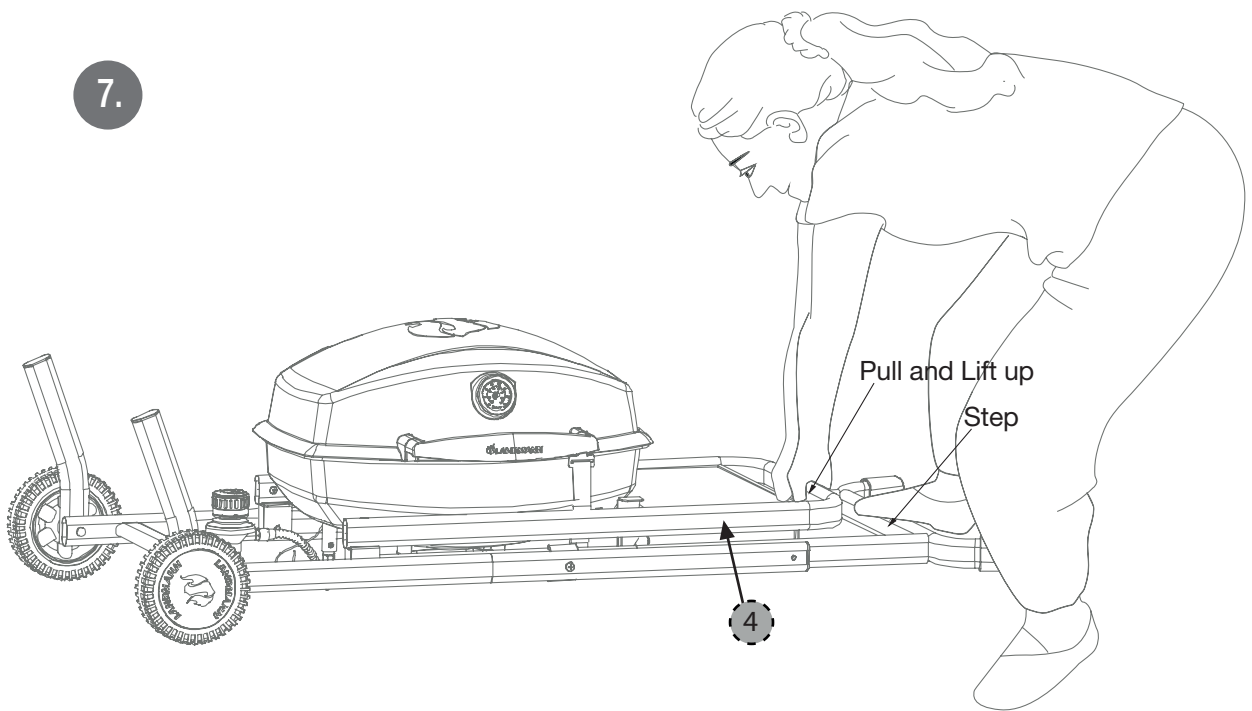
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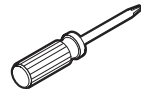
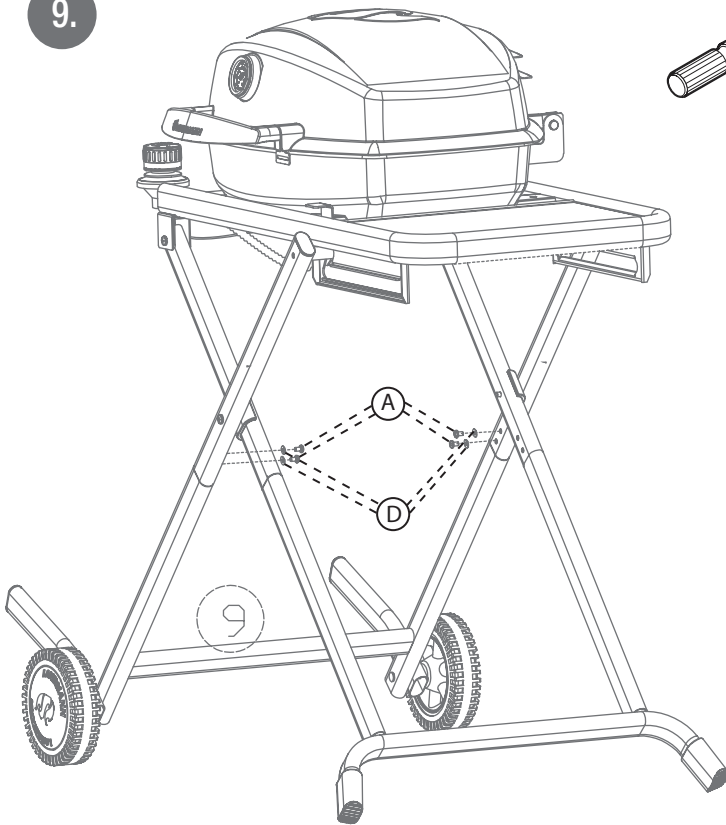


# Assembly Instructions



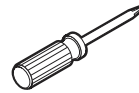
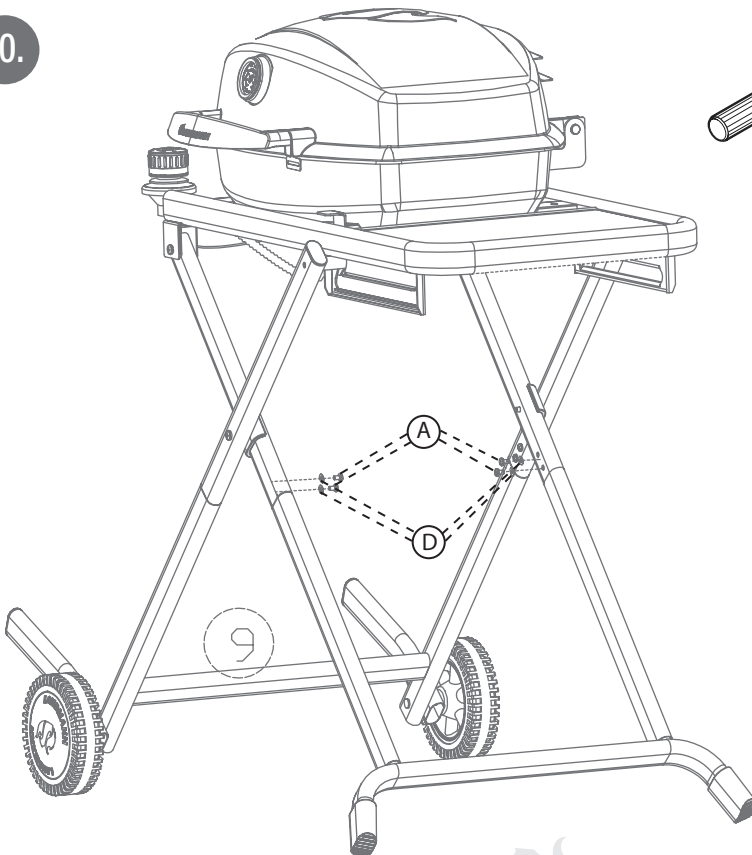
# Assembly Instructions

9.



- A M5x10mmScrew(x4)
- D Ø5SpringWasher(x4)

10.

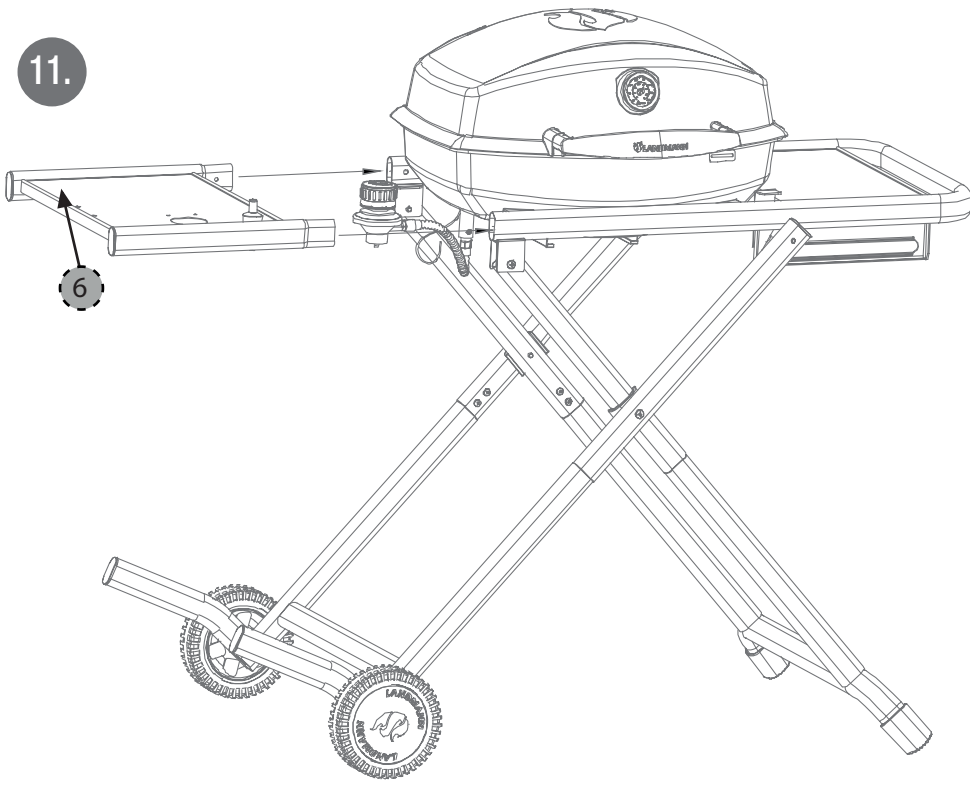


- A M5x10mmScrew(x4)
- D Ø5SpringWasher(x4)



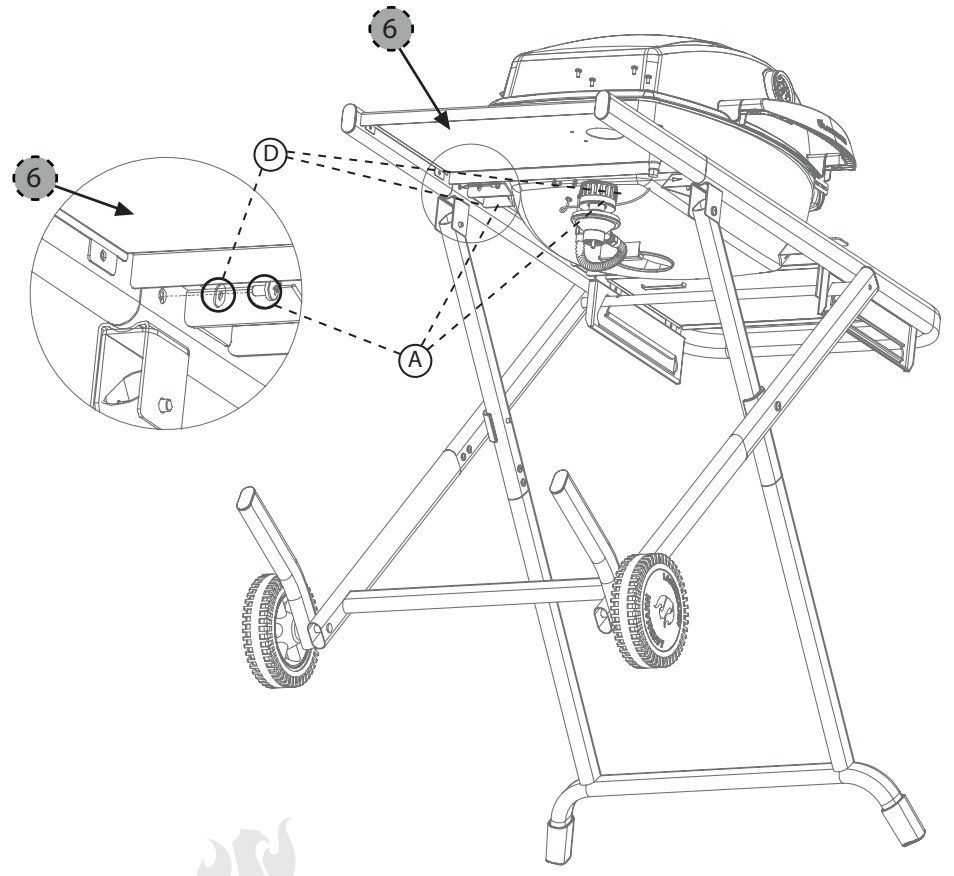
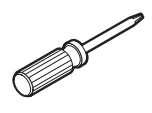
# Assembly Instructions

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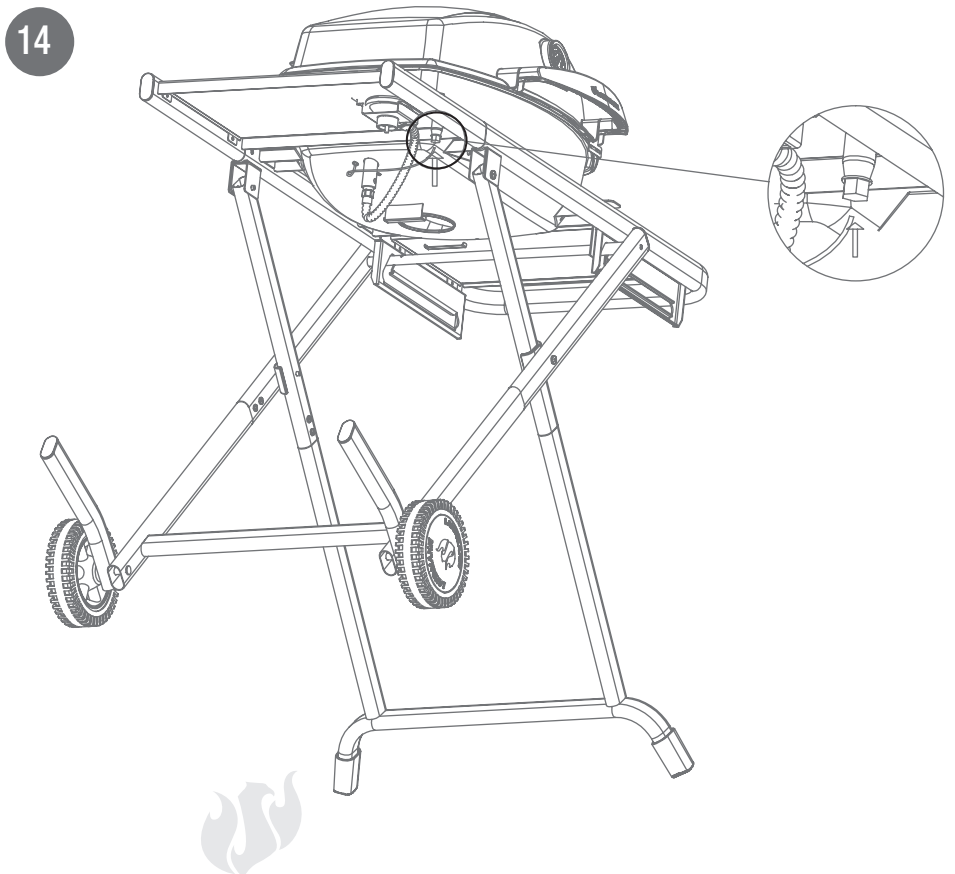
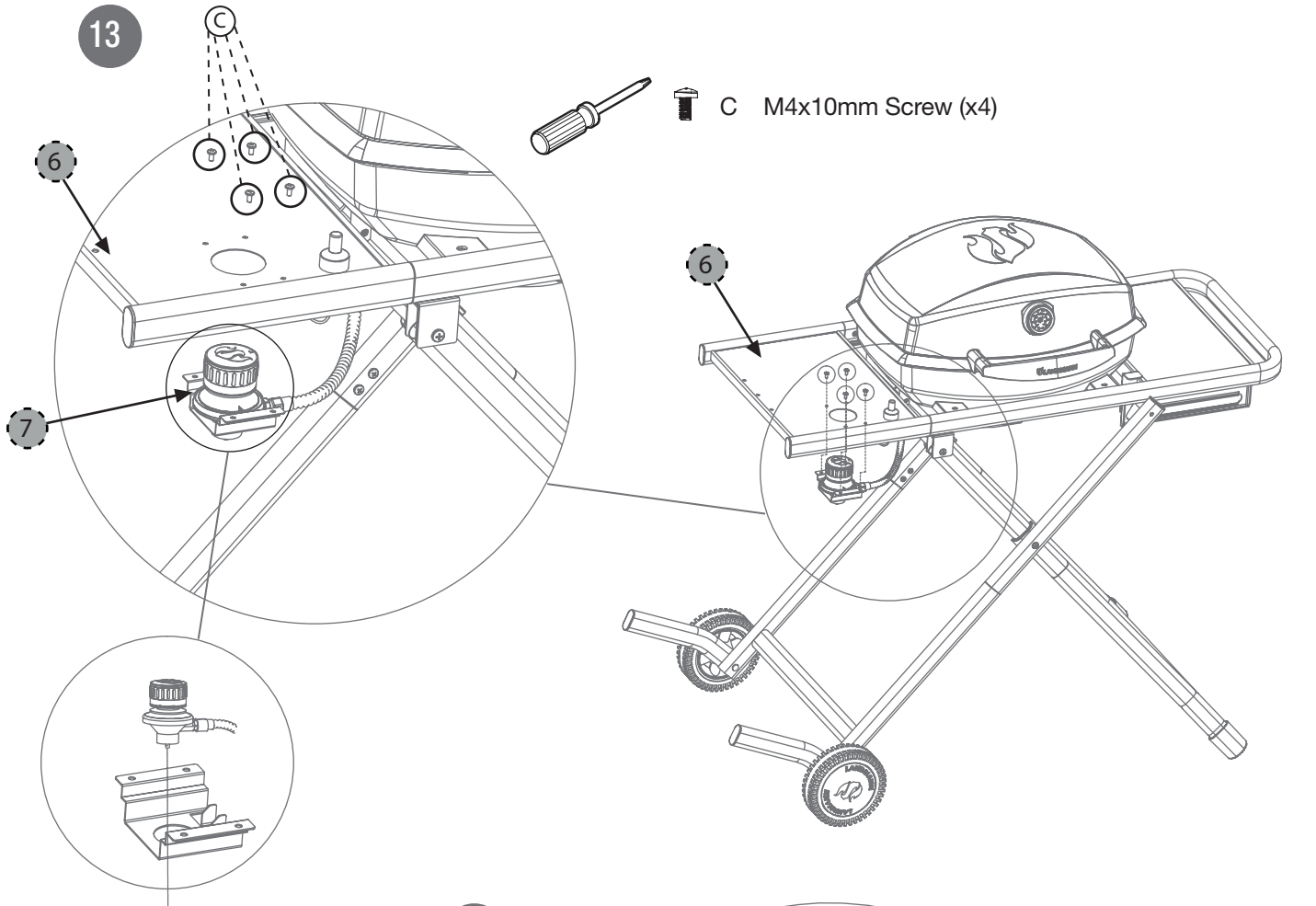


12.

- A M5x10mmScrew (x2)
- D Ø5SpringWasher(x2)

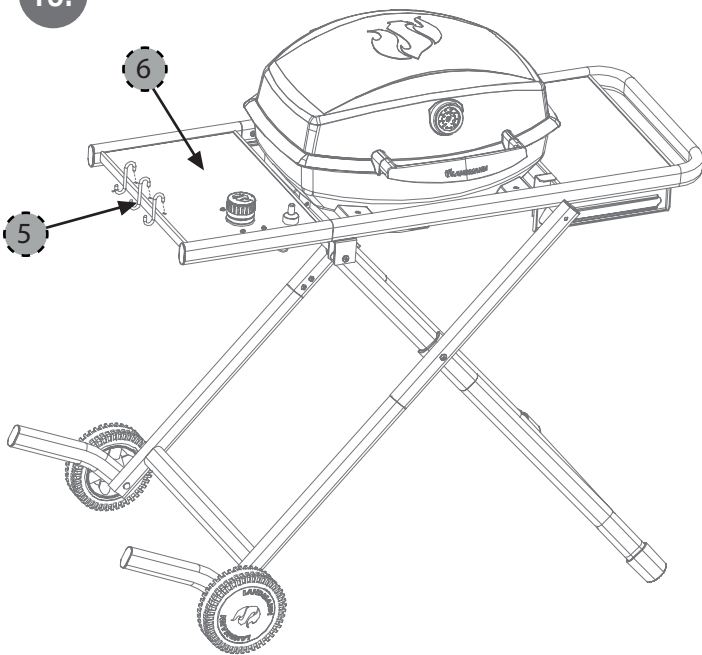


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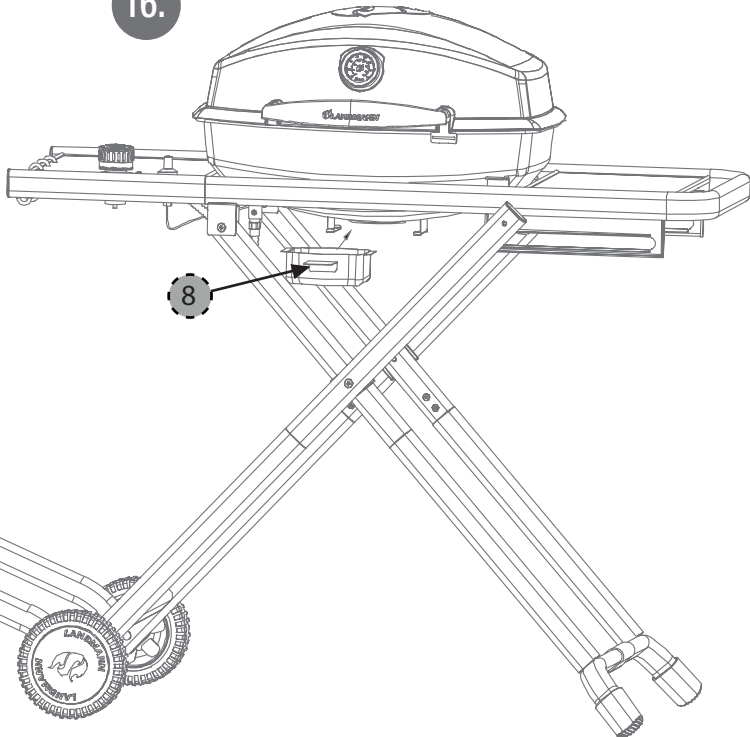


# Assembly Instructions

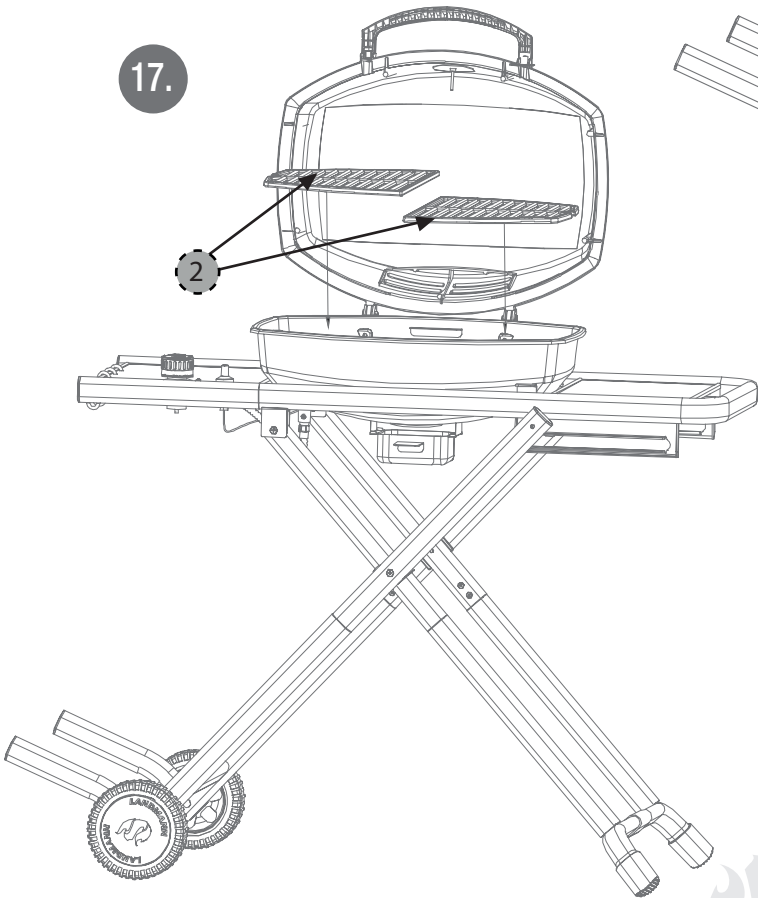
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16.



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## Connecting Gas Cylinder

### Installing 16.4 ounce disposable propane cylinder

NOTE: Your portable Pantera is set up from factory to use a 16.4 ounce disposable propane cylinder.

Before attaching propane cylinder make sure the control knob is in the OFF position.

Remove plastic cap from top of propane cylinder and screw cylinder into regulator hand tight.

1. Disconnect the propane cylinder from the regulator valve when the grill is not in use.
2. **DO NOT** obstruct the flow of combustion air and ventilation air to the grill.

**Use only the gas specified.**

**Keep the grill on a level surface.**

**Keep the grease cup empty at start up.**



### To prevent fire or explosion hazard when testing for a leak:

1. **ALWAYS** perform the 'leak test' before lighting the grill and each time the cylinder is connected for use.
2. **DO NOT** smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. **DO NOT** use matches, lighters or a flame to check for leaks.
5. **DO NOT** use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

### Checking for Leaks

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure the control knob is in the **OFF** position.
3. Spray some solution on the tank valve up to the valve connection.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Go to step 6.
6. Disconnect the regulator from the tank and reconnect. Make sure the connection is tight and secured.
7. Retest with solution.
8. If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!





## Operation

Prior to the first use, it is important to clean your grill with heat. This will clean the internal parts by burning off any residue and odor from the manufacturing process. To perform this cleaning, operate the grill for approximately 15-20 minutes at the highest heat setting with the cooking lid closed.

### IMPORTANT

Please read these instructions before attempting to light the grill.


 <b>WARNING</b>	Failure to open the lid before igniting may result in an explosive flare-up, which can cause serious bodily injury or death.
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 <b>WARNING</b>	<b>DO NOT</b> lean over the open grill when lighting.
--	---

### lighting instruction

1. Read all instruction before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
4. Turn the control knob to the OFF position then push and turn the knob to the HIGH position. Hold in this position for 3 to 5 seconds to allow gas to flow and then push the igniter button 3 to 5 times until the burner lights.
5. To turn the burner off, turn the control knob to the low position and then push in on the knob and turn to the OFF position.

**Always remove gas cylinder and grease cup before transporting or storing grill.**

 <b>WARNING</b>	Failure to follow the five-minute waiting period may result in an explosive flare-up, which can cause serious bodily injury or death.
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### Moving and Storage

Caution: A collision with the grill, as with any metal object, could cause injury. Use care when moving a portable gas grill.

### Moving the grill:

DO NOT move the grill while it is lit or hot, or with objects on the cooking surface or side tables.  
Remove propane cylinder.  
Secure lid with velcro strap.

Clean and remove the grease tray before moving the grill to prevent spills.

Collapse the grill before moving.

Move the grill slowly. DO NOT run with the grill behind you, it could hit you from behind causing injury.

### After moving the grill:

Check all gas connections for leaks that could occur from the movement.

Check the venturi tube to be sure it is still over the orifice.

### Steps to follow before storing grill:

Clean the grill, including the grease tray.

For outdoor use only. If the grill is stored indoors, detach the cylinder outdoors. If left outdoors, remove the cylinder and cover the grill for protection from the weather.

Grill covers may be purchased from a grill dealer or manufacturer.

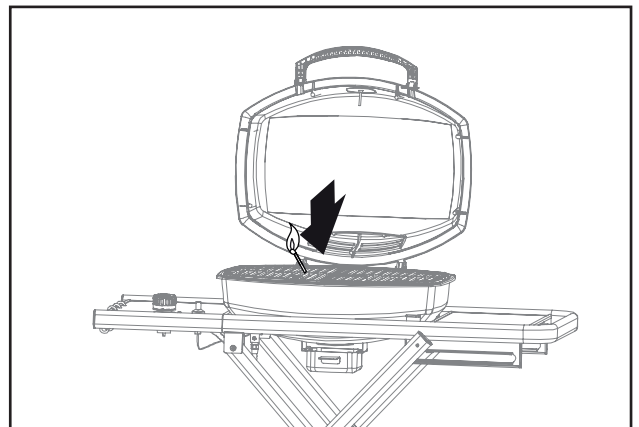
### Shutting Off the Grill

Caution: DO NOT touch hot grill parts with your bare hands! You must use protective gloves. Be certain the disposable cylinder is disconnected when the grill is placed in storage.

Turn the control knob to **OFF** position.

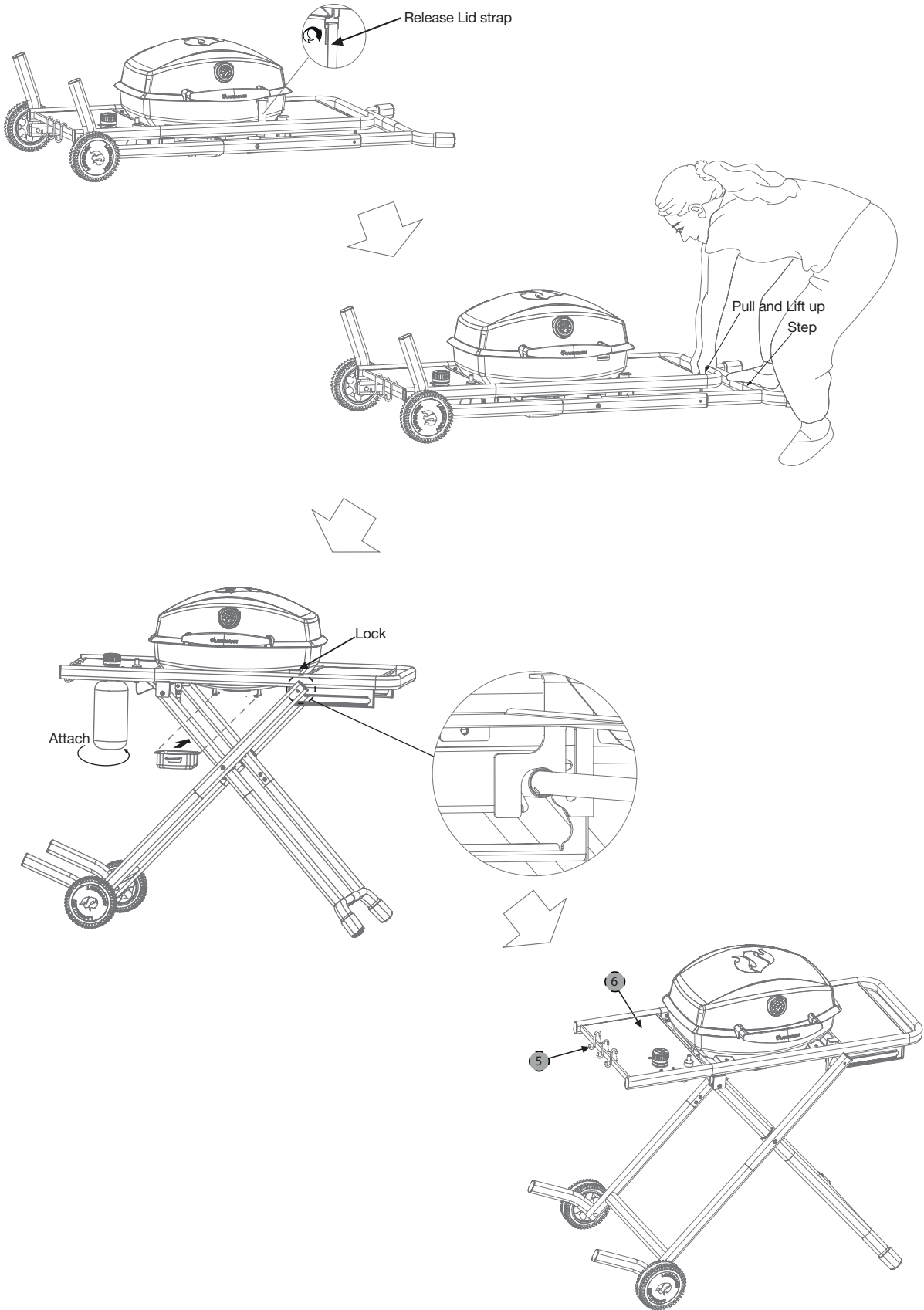
### Match Lighting

1. Strike and place a long wooden match or use a long butane lighter and pass through the spaces in the cooking grates near the ports on the burner.
2. Push and turn the control knob counterclockwise to the "HIGH" position.



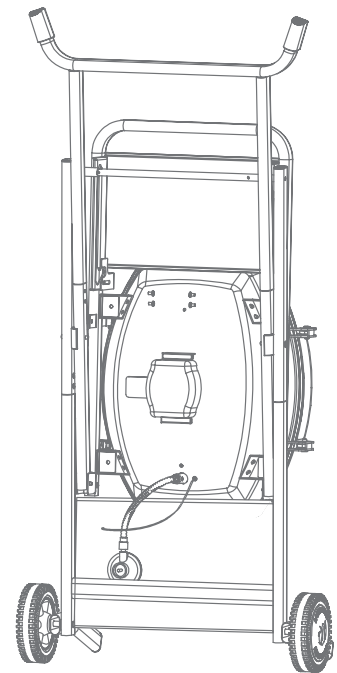
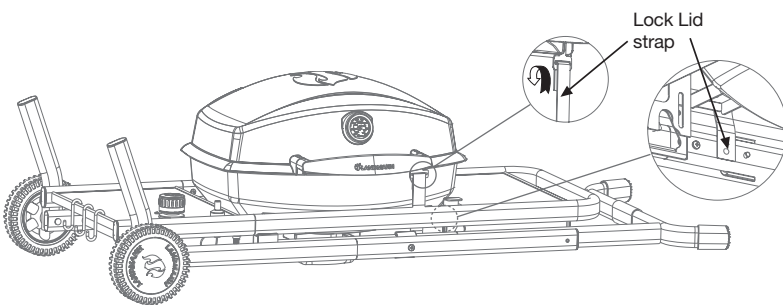
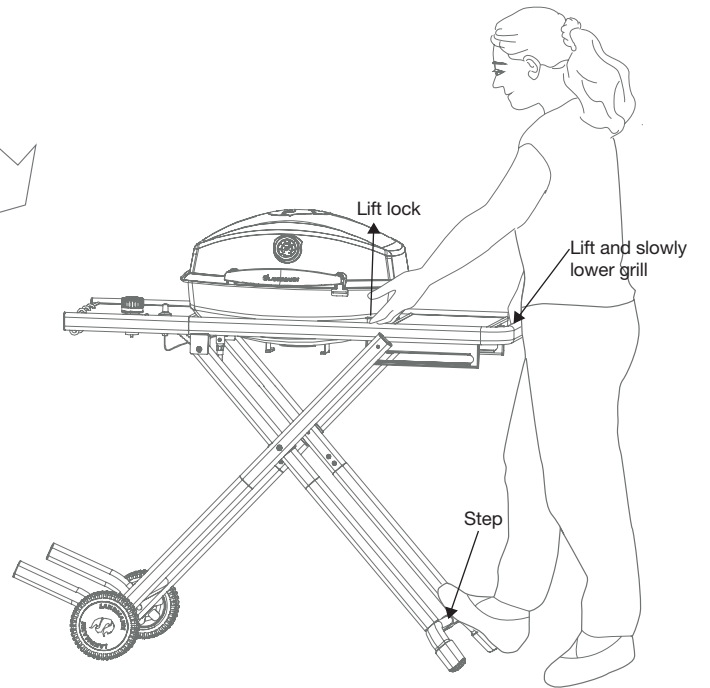
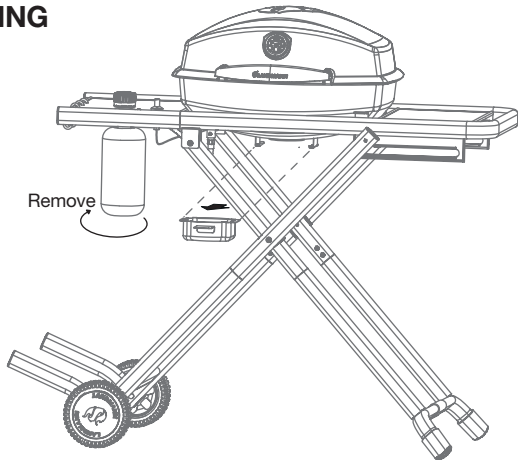
# Operation

## SET UP



# Operation

## FOLDING



## Care and Maintenance

Please use the following guidelines to keep your grill clean and looking new. Before any cleaning, make sure the control knob is in the **OFF** position and grill is cool to the touch.

### Cleaning the Outside of the Grill

Use mild detergent remove and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry.

### Cleaning the Inside of the Grill

For safety and efficiency, it is important to remove any debris or excess grease that may accumulate inside the grill.



**WARNING**

If using a bristle brush to clean cooking surfaces make sure no loose bristles remain on the cooking surface as they may attach to food.



**CAUTION**

Do not allow drippings or food residue to remain on the heat tents or grease tray. Clean regularly to ensure proper cooking performance.

- Wipe off the inner lid liner with a paper towel to prevent grease build up.
- For the stainless steel heat tents, clean residue off with wire brush or a flat scraper.
- Remove the grease cup and empty into a suitable container. Then wipe with a paper towel to remove excess grease.



**CAUTION**

**DO NOT** line firebowl or grease cup with aluminum foil.

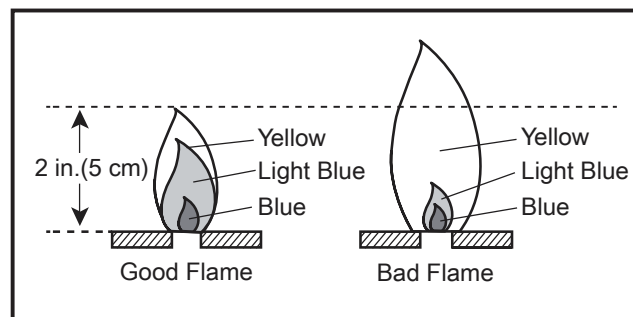
### Grease cup

The grease cup is located below the grill and should be cleaned after each use to prevent heavy buildup of debris.

**Note:** Allow the grease cup to cool before attempting to clean.

### Checking the Flame

The flame coming out of the burner should be a blue / yellow combination and between one to two inches tall (see below).



### To Remove Burner

Make sure the control knob is in the **OFF** position.

1. Unscrew the orifice from the burner with wrench, remove the igniter wire from the igniter.
2. Open grill lid and remove cooking grates.
3. Using a 2 pt Phillips screwdriver, loosen the screws holding the burner in place. **Note:** This is a screw/nut combination so make sure to hold the nut while removing the screw.
4. Slide the burner out of the firebox.

### To clean burner

- Make sure all burner ports are clear of any clogs.  
**Tip:** Use a pin or paper clip to unclog.
- Make sure the burner is free of any damage. If damage is found, replace the burner.
- Make sure the end of the burner and primary air screen are clear from insect nests, dirt, or debris.

**Important:** Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside of the grill, or in the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill. We recommend cleaning and storing the drip tray after ever use.

### Cooking Grates:

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

**Caution:** All cleaning and maintenance should be done only when the grill is cool & with the fuel supply turned off at the cylinder. Disposable propane cylinders should be detached from the grill during cleaning.



## Cooking Methods And Grilling Tips

### Before Grilling


- Make sure that the food items are completely thawed before grilling.
- With the grill lid closed, heat the grill on high for 5-10 minutes.
- **DO NOT** lift the lid during the preheating process.
- The preheating process with high heat is necessary to brown and seal juices of the food.
- For high-fat meat and poultry, trim excess fat from meats and shorten the preheat time. Both will help reduce flare-ups from dripping grease.
- Lightly oil the cooking grates when cooking low-fat meat, fish or poultry. Beware that using too much oil can cause a gray ash to deposit on the food.

### During Grilling

- The temperature gauge on the lid indicates the cooking temperature inside the grill.
- Turn foods only once if possible. Juices are lost when meat is turned several times.
- Turn meat just when the juices begin to appear on the surface.
- Avoid puncturing or cutting the meat to test doneness. This allows the juices to escape.
- Add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The doneness of the meat will be controlled by the type of meat, the size, shape and thickness of the meat, the heat setting or method, and the length of time on the grill.
- Cooking time will be longer with an open grill lid.
- Allow for more cooking time on cold and windy days, or at higher altitudes. In reverse, allow for less cooking time in extremely hot weather.
- Grilling conditions may require adjustments of the burners to obtain and maintain the correct cooking temperatures.
- Use tongs for turning and handling meat instead of a fork, to avoid losing the meat juices.
- If a flare up occurs, turn the control knob to the **OFF** position and move the food to another area of the cooking grate. After flames subside, relight the burners using the lighting instruction in this manual.
- **NEVER** use water to extinguish flame on a gas grill.

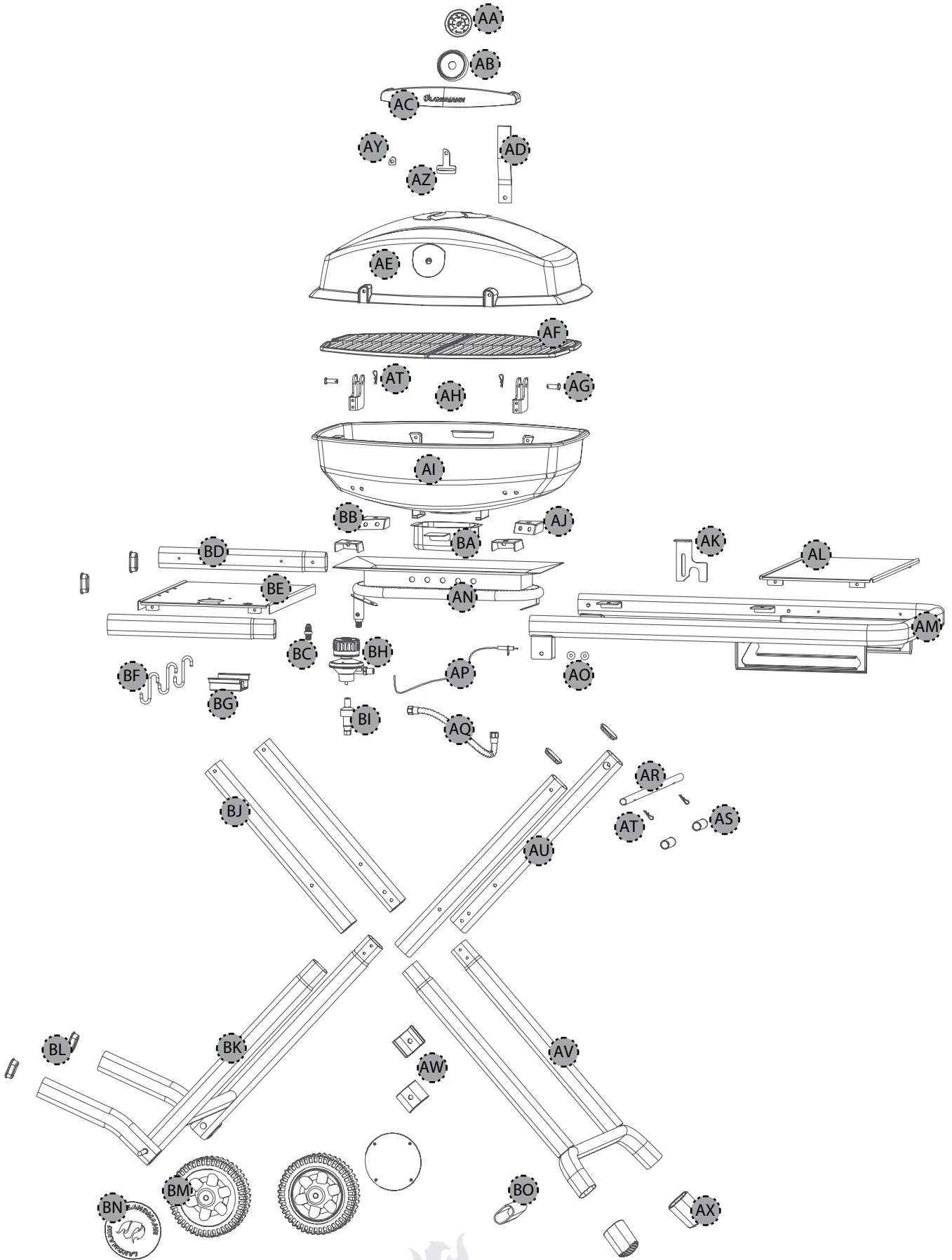


## Troubleshooting

Problem	Cause	Solution
<b>Grill will not light.</b>	<ol style="list-style-type: none"> <li>1. Propane cylinder gas level is low.</li> <li>2. Spider webs or insect nest in venturi.</li> <li>3. Burner ports, orifices have blockage.</li> <li>4. "Match lighting" may be necessary.</li> <li>5. Connections to the igniter are loose.</li> <li>6. No spark shows at igniter tip.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace propane cylinder.</li> <li>2. Clean venturi.</li> <li>3. Clean the components.</li> <li>4. "Match lighting" light grill per this manual's instructions.</li> <li>5. Reconnect or replace wiring to igniter.</li> <li>6. Replace igniter.</li> </ol>
<b>Flame will not stay lit.</b>	<ol style="list-style-type: none"> <li>1. Propane cylinder gas level is low.</li> <li>2. Burner is not properly installed or dirty.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace Propane cylinder.</li> <li>2. Reinstall burner properly and clean out any debris.</li> </ol>
<b>Flame is low, irregular or noisy.</b>	<ol style="list-style-type: none"> <li>1. Propane cylinder gas level is low.</li> <li>2. Burner ports may be clogged.</li> <li>3. Grill may be in an area that is too windy.</li> <li>4. There are obstructions such as grease debris, or insects in air inlets.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace propane cylinder.</li> <li>2. Check and clean the burner ports.</li> <li>3. Wait until wind subsides to continue.</li> <li>4. Clean burner air inlets of obstructions.</li> </ol>
<p><b>Excessive flare-ups</b></p> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">  <p style="text-align: center; margin: 0;"><b>CAUTION</b></p> </div> <div style="border: 1px solid black; padding: 5px;"> <p><b>DO NOT</b> spray water on the gas flames – this could damage the grill.</p> </div>	<ol style="list-style-type: none"> <li>1. Flare-up are normally caused by excessive fat from meat being grilled.</li> <li>2. Grill is dirty.</li> <li>3. The cooking temperature may be too high.</li> <li>4. Lid is closed.</li> <li>5. Food is overcooked or burnt.</li> <li>6. Firebox and grease cup are full of grease.</li> </ol>	<ol style="list-style-type: none"> <li>1. Trim fat from meat being grilled.</li> <li>2. Make sure grill is clean.</li> <li>3. Keep flame on low.</li> <li>4. Keep the lid up when grilling to avoid excessive flare-ups.</li> <li>5. Move food to another area of the grill until flames subside.</li> <li>6. Clean firebox and grease cup.</li> </ol>
<b>Grill does not get hot enough.</b>	<ol style="list-style-type: none"> <li>1. Propane cylinder gas level is low.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace propane cylinder.</li> </ol>



# Replacement Parts



## Replacement Parts

Part	Description	Quantity	Part #
AA	Temperature Gauge	1	PT0001
AB	Temperature Gauge Bezel	1	PT0002
AC	Lid Handle	1	PT0003
AD	Lid Strap	1	PT0004
AE	Grill Lid	1	PT0005
AF	Cooking Grate	2	PT0006
AG	Lid Hinge Pin	2	PT0007
AH	Lid Hinge Bracket	2	PT0008
AI	Grill Firebowl	1	PT0009
AJ	Firebowl Mounting Bracket (LF &RR)	2	PT0010
AK	Cart Lock Bracket	1	PT0011
AL	Right Side Shelf	1	PT0012
AM	Right Side Shelf Frame Assy	1	PT0013
AN	Burner & Heat Tent Assy	1	PT0014
AO	Cart Frame Top Spacer	4	PT0040
AP	Burner Electrode & Wire	1	PT0015
AQ	Flex Tube	1	PT0016
AR	Cart Locking Bar	1	PT0017
AS	Cart Locking Bar Bushing	2	PT0018
AT	Locking "R" Pin	4	PT0041
AU	Cart Wheel Frame Top	2	PT0019
AV	Cart Stand Frame	1	PT0020
AW	Cart Frame Center Spacer	2	PT0021
AX	Cart Stand Feet	2	PT0022
AY	Lid Handle Spacer	1	PT0023
AZ	Lid Handle Strap Bracket	1	PT0024
BA	Grease Cup	1	PT0026
BB	Firebowl Mounting Bracket (LR & RF)	2	PT0025
BC	Burner Orifice	1	PT0039
BD	Left Side Shelf Frame	2	PT0027
BE	Left Side Shelf	1	PT0028
BF	Tool Hook	3	PT0029
BG	Regulator Mounting Bracket	1	PT0030
BH	Regulator, Control Knob and Vavle	1	PT0031
BI	Piezo Ignitor	1	PT0032
BJ	Cart Stand Frame Top	2	PT0036
BK	Cart Wheel Frame	1	PT0034
BL	Cart Frame End Cap	6	PT0038
BM	Wheel	2	PT0035
BN	Wheel Hubcap	2	PT0036
BO	Textured Foot Pad	1	PT0037

### Parts Not Shown

Hardware Kit	1	PT0042
Instruction Manual	1	PT0043



## Warranty

This Propane Gas Grill is warranted to be free of defects in material and workmanship when properly assembled, used in a normal household setting and cared for as directed in these instructions for one (1) year from the date of the original retail purchase.

This warranty does not cover damage or issues related to neglect, abuse, accident, misuse, misapplication, improper assembly, transportation damages, commercial use or ANY modifications made to this product.

Repair labor is not covered. This warranty is the only warranty offered and is in lieu of all other warranties, whether expressed or implied, which includes implied warranty, merchandising or use for a particular purpose.

All replacement parts that meet the warranty requirements will be shipped at no charge via the discretion of the manufacturer (ground shipments, US Mail, UPS or FedEx). Any special handling charges (i.e. Second Day, overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying the purchase date. Do not return parts without first obtaining a return authorization number from our customer service department.

Our customer service department can be reached at 1-800-321-3473 8:00 AM - 5:00 PM (EST) English Only, or Email [CustomerService@landmann-usa.com](mailto:CustomerService@landmann-usa.com)

Please note for the United States, that some state states do not allow the exclusion or limitation of incident or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights which may vary from state to state.



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