Version: 12754gb Dated: 2016 Edition: 08/15er



(GB)

"Gas barbecue" Assembly and operating manual



Please read before use!

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

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

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

Table of contents

Specifications	3
Scope of delivery	4
Pack of fixing bolts	4
Exploded view	5
Operational elements	6
Function	6
Utilisation	7
Warranty and disclaimer	7
Safety instructions	8
Definition of terms used	8
Danger "Hot surfaces and parts"	9
Danger "Gas is highly flammable"	10
Danger "Gas displaces oxygen"	11
Assembly	12
Assembly procedure	13
Connecting and disconnecting the gas cylinder	21
Connecting the gas cylinder	21
Operation	23
Starting up the barbecue	23
Switching off the barbecue	24
Cleaning	25
Barbecue	25
Gas system	25
Maintenance	26
Environmental information and disposal measures	26
Troubleshooting	27
Instructions for using liquid gas cylinders	28

Technical specifications

Approvals

IMQ	Test number C € - 0051-13, Pin/no. 51C04422	
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Barbecue

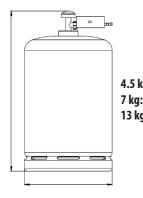
Appliance category	I ₃₊ according to DIN EN 498
Total weight	approx. 34 kg
Dimensions (L x H x W)	approx. 1369 x 530 x 1055 mm
cooking area (L x W)	630 x 400 mm

Gas system

Heat output	4x 3.2 kW + 1x 3.2 kW (= 16 kW)
Flow rate (mass flow rate)	4x 228.5 g/h + 1x 228.5 g/h = 1142.5 g/h
Gas type	Liquid gas (propane/butane)
Gas cylinder	Standard gas cylinder with a fill weight of 4.5, 7 or 13 kg
Gas pressure	28-30 mbar at butane, 37 mbar at propane
Gas hose	C €-approved hose (max 1.5 m)
Ignition	Piezo ignition
Flame regulation	infinitely adjustable 0 - max.
Nozzle diameter	0,85 mm, side burner 0,85 mm

It is recommended that you only use propane gas with your LANDMANN barbecue which is fitted with a propane gas regulator!

Permitted gas cylinder sizes

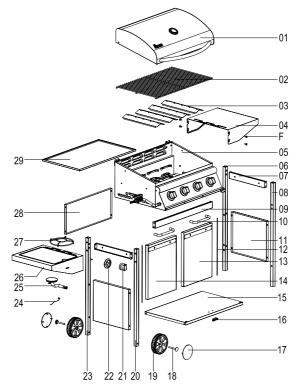


4.5 kg: Ø 240mm x 340mm **7 kg:** Ø 256mm x 495mm **13 kg:** Ø 318mm x 580mm

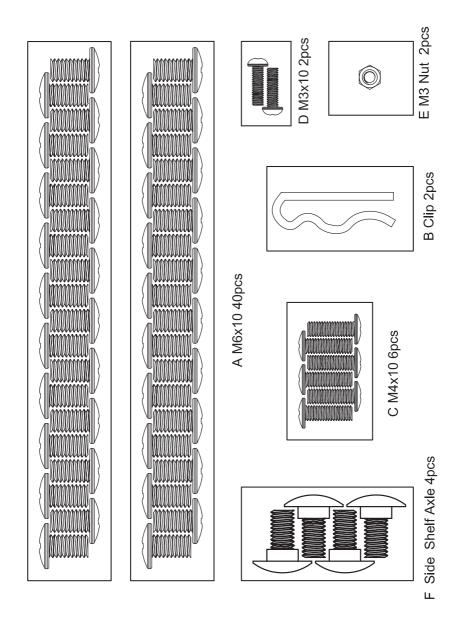
Scope of delivery

Item*	Qty.	Designation	Item *	Qty.	Designation
1	1	Lid	16	1	Magnet
2	2	Cooking grill	17	2	Wheel cap
3	4	Flame tamer	18	2	Wheel bolt
4	1	Side shelf	19	2	Wheel
5	1	Barbecue unit (pre-assembled)	20	1	Leg, front left
6	1	Leg, rear right	21	1	Side burner regulator
7	2	lateral cross-struts	22	1	Regulator ring
8	1	Leg, front right	23	1	Leg, rear left
9	1	Cross bar	24	1	Side burner ignition with ignition cable
10	2	Door handle	25	1	Side burner
11	2	Side panel of bottom cabinet	26	1	Side burner table
12	2	Door hinge	27	1	Side burner support
13	1	Door, right	28	1	Rear panel of bottom cabinet
14	1	Door, left	29	1	Grease container
15	1	Subfloor	-	-	-





Pack of fixing bolts



Controls

Pos.	Designation		Function
В	Flame regulator middle		Fill burner with gas to ignite (keep depressed and turn to "large flame" setting).
			After igniting set the heat output for the centre burner (turn).
		left	Fill burner with gas to ignite (keep depressed and turn to "large flame" setting).
			After ignition adjust the heat input for the left burner (turn).
		right	Ignite the right burner (keep depressed briefly and turn to "large flame" setting).
			After ignition adjust the heat supply for the right burner (turn).
1	Pressure reducer		Reduce gas pressure.
2	Gas cylinder for bottle valve		Fuel container
3	Rubber hose		Directs gas to burner
4	Proper hose clip		Fuel container
5	Regulator handle		Cut-off safety device with 2 settings:
			3 o'clock setting: Gas off / shut off gas cylinder
			12 o'clock setting: Gas is on.



Utilisation

Intended use

This is a gas barbecue that is intended for outdoor use. The intended use comprises the exclusive use for cooking barbecue food in compliance with all instructions in this manual.

For private use only!

Improper use

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

- Do not operate the barbecue with charcoal or fuel other than liquid gas (propane/butane).
- Do not use the barbecue as a stove with pots and pans.
- Do not use the barbecue as a heating appliance.

Do not use the barbecue to heat materials and substances other than barbecue food.

Warranty and disclaimer

The barbecue has been manufactured according to the general engineering rules - valid at the time manufacturing was started - and the requirements of the C € symbol. It is certified and approved by IMQ (test number C €-0051-13). The barbecue left the factory in a technically sound and safe condition.

This barbecue is subject to our warranty for a period of two years from the date of purchase. This warranty covers manufacturing defects and faulty parts (burners, burner covers, cooking grill, warming rack) as well as the replacement of these parts. Costs for shipping, assembly, replacement of worn parts and others are not covered by this warranty. For full terms and conditions of our warranty please visit our website www.landmann.co.uk/warranty

The warranty shall expire and any responsibility shall pass over to the executor:

- if the barbecue is not used properly.
- if the barbecue is used despite visible damage or if it is not completely assembled.
- if any technical alterations have been made to the barbecue.
- if accessories are used that are not expressly authorised for this barbecue (if in doubt please contact our customer service department).
- if original spare parts from LANDMANN GmbH & Co. Handels-KG are not used.

Safety instructions

Definition of terms used

The following pictograms and signal words are used in these instructions to point out hazards and important information:

Safety instructions

Pictogram and signal word	Note on
Danger	a possible danger that can result in severe personal injury or damage to property if the stated measures are not taken.
Caution	a possible danger that can result in damage to property if the specified measures are are not taken.

Application instructions

Pictogram	Note on
1	a useful function or tip.



Danger "Hot surfaces and parts"

During operation some parts of the barbecue can become very hot, particularly those that are close to the fire bowl.

Possible consequences:

- · Severe burns from touching parts near the fire bowl.
- Fire or smoldering fire if flammable materials or substances are near the barbecue.

Precautions prior to barbecuing:

- When setting up the barbecue, make sure that
- there are not, and will not be, any flammable materials or substances nearby. Minimum
 distance to flammable materials or substances: 2 m overhead and 1 m to the side. Distance to flame-resistant materials or substances, e.g. walls: at least 0.25 m.
 - the barbecue is positioned firmly on a sufficiently large area. Do not move it during operation.

Precautions while barbecuing:

- Wear barbecue mittens.
- Never leave the barbecue unattended. Take particular care to ensure that children and pets are kept away from the barbecue.



Danger "Highly flammable gas"

Liquid gas is highly flammable and explosive.

Possible consequences:

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

Precautions:

- Exclusively use the barbecue outdoors and ensure that the area is well-ventilated.
- Protect the gas cylinder and the gas hose from direct sunlight and other sources of heat (max. 50°C). Take particular care to ensure that the gas hose does not touch any part of the hot barbecue.
- Do not place the gas cylinder on the lower shelf, as it is too near the burner.
- Do not lean over the barbecue when igniting the gas flame.
- Close the valve on the gas cylinder immediately after each use (turn the valve clockwise).
- Never leave the barbecue unattended. If the flame extinguishes, relight it immediately or cut off the supply from the gas cylinder.
- When connecting the gas cylinder, make sure that there are no sources of ignition within a 5 m radius.
- Important note: to avoid the risk of spark-over, do not to light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).
- Before each use, make sure that all gas connections are sealed and intact.
- If necessary, replace the hose in order to comply with the corresponding national requirements.

The barbecue must not be used if the connections for the gas supply are porous or defective. This also applies, for example, to hoses or fittings blocked by insects, as this can produce a dangerous flashback.



Danger "Gas displaces oxygen"

Liquid gas is heavier than oxygen. Therefore it settles on the ground and displaces the oxygen at that level.

Possible consequences:

 Suffocation resulting from a lack of oxygen if the concentration of gas is allowed to rise to a certain extent.

Precautions:

- Exclusively use the barbecue outdoors in a well ventilated area and above ground (i.e. not in areas that are below ground level).
- Close the valve on the gas cylinder after each use.
- Never leave the barbecue unattended. If the flame extinguishes, relight it immediately
 or cut off the supply from the gas cylinder.
- Before each use, make sure that all gas connections are sealed and intact.
- If necessary, replace the hose in order to comply with the corresponding national requirements.

The barbecue must not be used if the connections for the gas supply are porous or defective.

If the barbecue is not being used for a prolonged period, cut off the supply from the gas cylinder and store properly:

- Fit the gas cylinder valve with a cap nut and safety cap.
- Do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages and thoroughfares between buildings.
- Always store gas cylinders upright, even if they are empty!

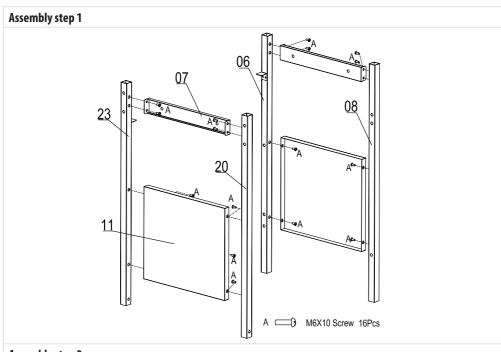
Assembly

Before starting

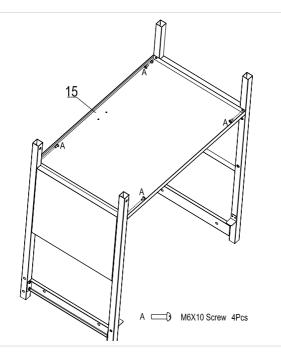
Here are a few tips to help you assemble your barbecue quickly and successfully:

- Check that no parts are missing by placing all of the individual parts on an empty surface (we reserve the right to make minor technical alterations, such as the content of the small parts bag).
 - If, despite careful factory checks, a component is missing, please contact our customer service department (see the last page). We will immediately attend to your request.
- Sort out the small parts, as some of the screws and bolts, for example, are very similar and can be easily confused.
- For assembly you will need a medium size screwdriver and a suitable spanner (flat spanner or box spanner).
 - You will need a flat spanner (AF17) to connect the gas cylinder.
 - Only use tools that are intact and suitable for the job at hand. Worn or unsuitable tools will not allow you to tighten the bolts sufficiently, but will damage them to the extent that they can no longer be turned.
- Always fit all connecting elements (screws, bolts, nuts, etc.) as shown in the following illustrations. If you misplace a connecting element, replace this with an appropriate part. Only by doing this can you ensure that the construction is strong and safe.
- It is essential that you follow the instructions in the order they are specified!
- Read the text for each step before carrying it out, as useful information is sometimes only provided at the end of the section.

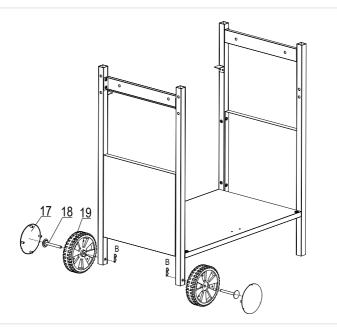
Assembly procedure



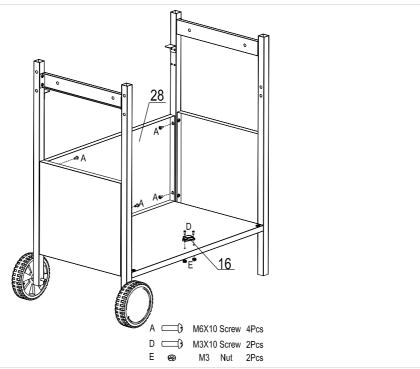
Assembly step 2

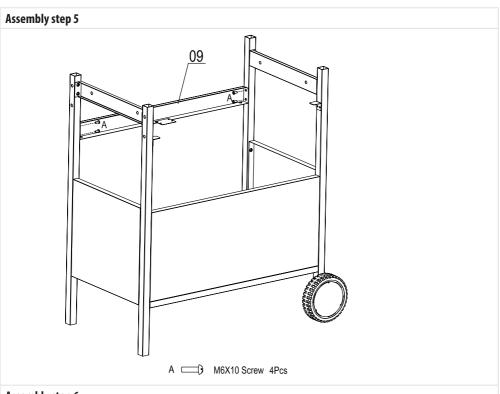


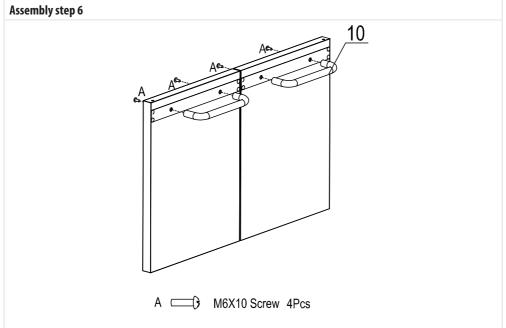
Assembly step 3

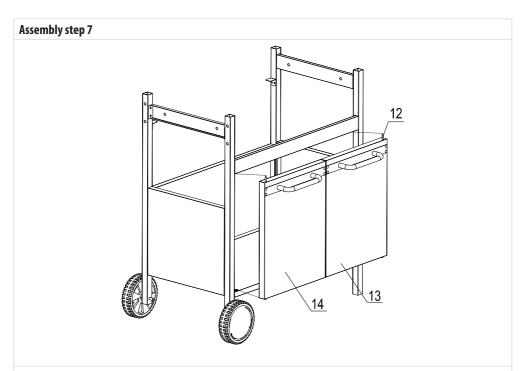


Assembly step 4

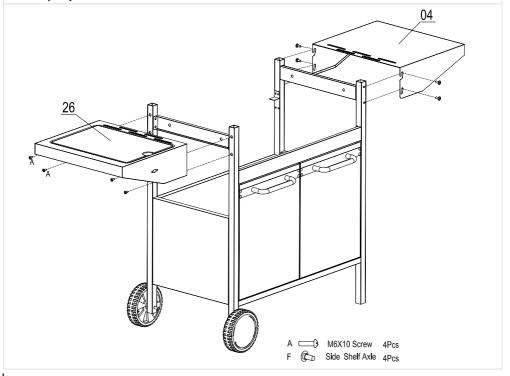


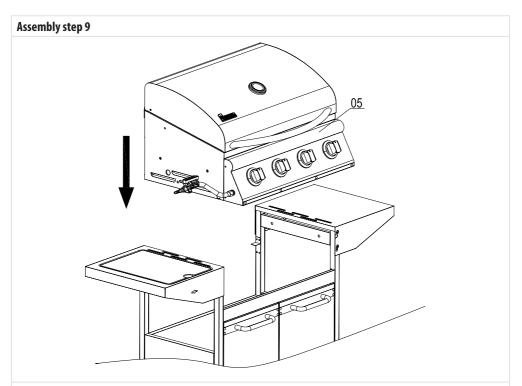


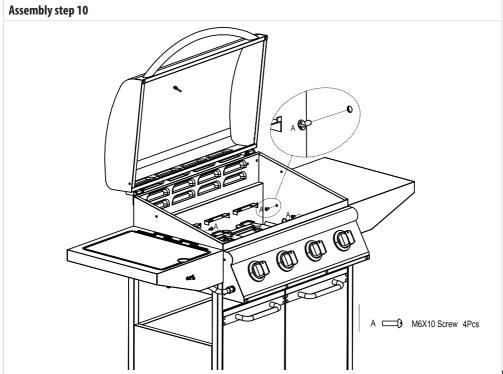


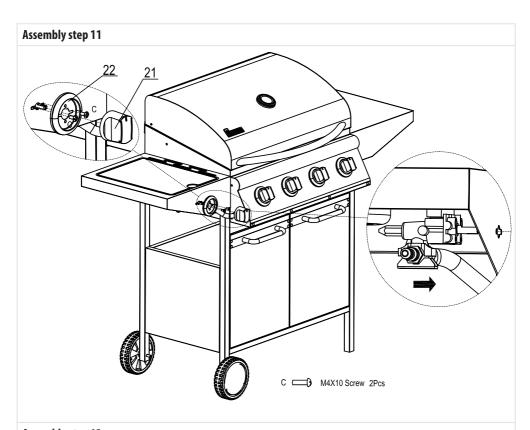


Assembly step 8

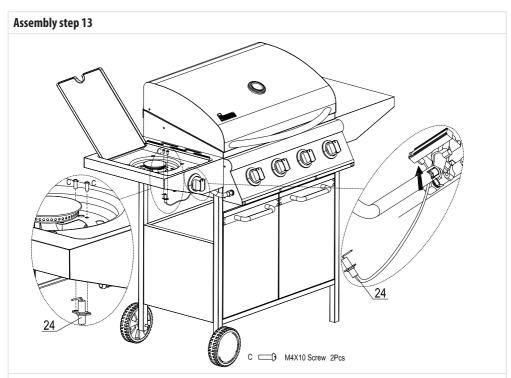




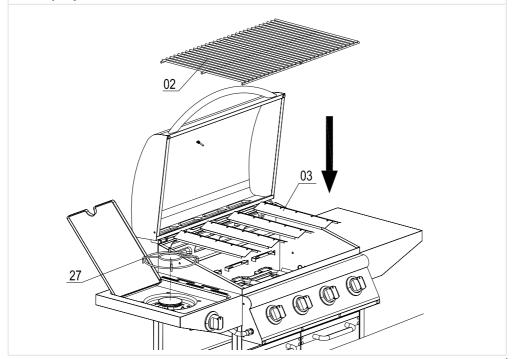


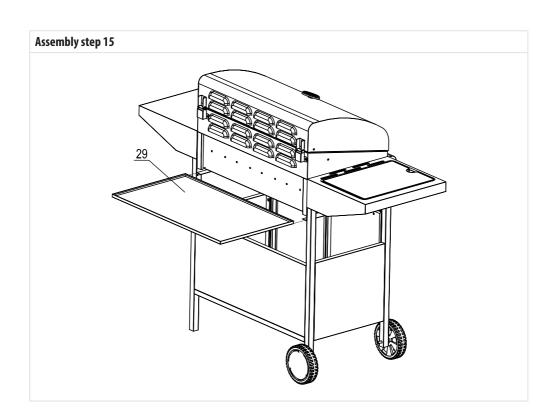












Connecting and disconnecting the gas cylinder

Parts and tools needed

Gas cylinder

CommonPatio Gas cylinder, fill weight 4,5, 7 or 15 kg, (e.g. green propane gas cylinder). These are available at DIY shops or from liquid gas suppliers.

- Pressure regulator
 Preset and C €-approved pressure regulator, max. 1.5 kg/h, operating pressure 28-30 mbar at butane, 37 mbar at propane, suitable for the gas cylinder used. This type of pressure reducer is also available from your local dealer.
- Leak detector
 You can locate any leaks in the gas system using a leak detector. This can be purchased at DIY shops or liquid gas suppliers. Please follow the operating instructions of the leak detector.

The following part is included in delivery. It corresponds to the standards applicable in the country to which it has been supplied by LANDMANN.

Gas hose
 C €-approved hose of sufficient length; not exceeding 1.5m, allowing installation without any kinks.

Connecting the Gas Cylinder



Danger "Ignition of escaping gas"

Liquid gas is highly flammable and explosive.

Possible consequences:

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

Safety precautions:

- When connecting the gas cylinder ensure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc. (sparkover possible).
- If necessary, replace the hose in order to comply with the corresponding national requirements.
- 1. Select a suitable place to set up the cooker. Make sure that ...
 - no flammable materials or substances are in close proximity to the cooker. Minimum distance to flammable materials or substances: 2m above and 1m to the side; distance to flame resistant materials or substances min 0.25 m.
 - the cooker is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.



Before connecting the regulator to the cylinder valve, Take care that the rubber Hose (3) is correctly assembled on the regulator hose nozzle.

Insert the hose possibly by using soap solution. Fix the hose by using the proper hose clip (4), and advoiding to tighten too much to not damage the rubber Hose (in some countries the hose clips and the rubber hoses have standard dimensions).

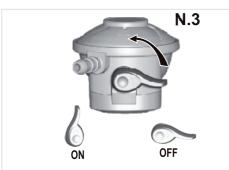
Verify the gas tight of the fittings by using the soap solution.

- 2. Position the gas cylinder next to the barbecue.
 - Never lay the gas cylinder on its side or place it on the base shelf.
 - The gas hose must not be bent or under tension.
- 3. Check that the gas cylinder and the pressure reducer (1) are in good working order.
- 4. Turn the control button (5) to the 3 o'clock setting and fit the pressure reducer (1) onto the gas cylinder valve.
- 5. Turn the control button (5) to the 3 o'clock setting. Check to ensure that the pressure reducer (1) is securely on the gas cylinder.
- 6. Check the connection between the pressure reducer (1) and the gas hose (3) and the gas hose (3) to the setting device to ensure they are secure.
- 7. Open the cylinder vale by pulling the red safety catch on the control button (5) forwards a little and by turning the control button to the 12 o'clock setting. Use a standard leak detector to ensure that all connections are tight.

Please observe the instructions for the leak detection agent!

- Never check for leaks using a naked flame. Listening for leaks is not a reliable method of detection either.
- If the connection is not sealed immediately close the bottle valve (turn control button (5) to 3 o'clock setting) and tighten the connection or replace the leaking part. Repeat the leak test.
- 8. If you do not wish to use the barbecue immediately, close the cylinder valve: turn control button (5) to the 3 o'clock setting.

Shut off Gas Cylinder



- all taps of the consuming appliance is correctly fitted.
- the connecting pipe to the consuming appliance is correctly fitted.
- the "Compact Quick-on" regulator handles is in the "off" position.

With no flame on, remove the seal CAP from the automatic valve, place the "Compact Quick-on" onto the valve and push down firmly and vertically. You should hear a "click" Sound which means the regulator is securely latched (fig. No. 2).

- 1. Close the cylinder valve: turn control button (5) to a 3 o'clock position).
- 2. Pull the red safety leverl on the control button (5) forwards a little, turn the control button t(5) to a 3 o'clock setting and pull the pressure reducer (1) from the gas cylinder valve.

- 3. Store the pressure reducer (1) with the gas hose (3) underneath the barbecue. Make sure that the gas hose is not kinked or twisted in any way.
- 4. Storing the gas cylinder correctly:
 - Fit the gas cylinder valve with a cap nut and safety cap.
 - Do not store the gas cylinder in rooms below ground level, or in or near stairways, hallways or passages and thoroughfares between buildings.
 - Always store gas cylinders upright, even if they are empty!

Notes: The "Compact Quick-on" is so designed as to prevent it from being fitted to the valve, unless the regulator handle is in the "off" position; therefore, never attempt to Mount or to dismount it, when the handle is not in that position.

Operation

Starting up the burner

Before using, wash the roasting tray (2) thoroughly with warm soapy water and allow both to dry well. Then apply cooking oil to the top side of both parts. This will prevent the cooked food from sticking to the roasting tray.

- 1. Check to ensure that
 - no flammable materials or substances are in close proximity to the cooker. Minimum distance to flammable materials or substances; 2m above and 1m to the side; distance to flame resistant materials or substances min 0.25 m.
 - the cooker is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.
- 2. Check to ensure that
 - the burner is fully assembled and has no obvious defects.
 - the roasting tray (2) is inserted.



Once the "Compact Quick-on" is correctly mounted on the valve, Gas supply is possible by turning the regulator handle (5) upwards (counterclockwise). To shut off the Gas supply, reverse above procedure; an arrow engraved on the handle indicates the closing direction (fig. No. 3).

Caution: If you are unable to turn the regulator handle to the "on" position, this means that your "Compact Quickon" is not correctly connected to the valve. Do not force the handle to open, and restart the operations described under 3 above.

Caution: Do not lean over the cooker during steps 7 and 8. Keep a safe distance.

- 3. Open the cylinder valve by pulling the red safety catch on the control button (5) forwards a little and turning the control button to the 12 o'clock setting.
- 4. Check to make sure that the gas system is leak-proof. If not, immediately turn the control button (5) to the 3 o'clock setting.
- 5. Push down the middle hand control knob and keep pressing whilst turning anti-clockwise to the "MAX" position (a

clicking sound is heard), this will light the middle hand burner via the pilot. If not, repeat this process.

- When middle hand burner is lit, turn the other burner control buttons like step 5. Ignition is made by the middle burner part.
- 7. In case of failure turn burner control to I (Off) and wait approx. 5 minutes. Repeat step 5.
- Press and turn the left flame regulator (B) to "large flame" and keep it depressed until the left of the burner ignites.
- 9. Press and turn the right flame regulator (B) to "large flame" and keep it depressed until the right side of the burner ignites.
- 10. Allow the burner to heat up at full power. The first time it is used, the burner should be heated at full power without any food for approximately 20 minutes to allow the food-safe coating to harden (as is the case with any oven).
- 11. When the burner has heated up sufficiently turn the flame regulator (B) to the desired setting (size of flame).
- 12. You can now place the food on the roasting tray (2). We recommend that you wear barbecue gloves or similar for protection against the heat.

Replacement of a cylinder

Make Sure that:

- all Taps on the Gas consuming appliance in the "off" position.
- the "Compact Quick-on" regulator handle (5) is in the "off" position.

Then, dismount the "Compact Quick-on" by pressing horizontally on the handle (5) and pulling upwards at the Same time (figur No. 4). Do not move the cylinder during operation.

Starting up the sideburner

- Turn the control knob clockwise to "OFF" position and open gas bottle valve according to the instruction before.
- Push down the control knob and keep pressing whilst turning anti-clockwise to the "MAX" position (a clicking sound is heard), this will light the burner via the pilot. If not, repeat this process.
- In case of failure turn burner control to I (Off) and wait approx. 5 minutes. Repeat step 2. 3.
- Adjust burner control to appropriate setting.

Switching off the barbecue

- Close the cylinder valve on the gas cylinder (turn 1 clockwise).
- Turn the flame regulator (B) to "•" (off). 2.
- 3. Wait until all of the parts have cooled down and then clean any soiled components.
- Close the lid.
- 5. If the barbecue is not going to be used for a prolonged period:
 - Disconnect the gas cylinder (see chapter "Disconnecting the gas cylinder").
 - Store the barbecue in a dry place.

Cleaning

Barbecue

To ensure your barbecue serves you well for many years to come, it should be cleaned after every use with washing-up liquid, a brush and a cloth - ensure that all parts have cooled down first. It will be much harder to do this later, once the dirt has dried.



Caution "Spark plug on burner may deform"

The spark plug on the burner may deform or may snap off during cleaning.

Possible consequences:

Burner no longer ignites.

Precautions:

• Take special care when cleaning the area around the burner.

Gas system

If necessary, the gas outlet nozzle on the adjusting element (underneath the front panel) can be cleaned with a needle. All other parts through which gas is passed may only be cleaned by an expert.

Never dismantle the adjusting element!

Maintenance

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

Barbecue

- Make sure that all parts of the barbecue are available and assembled (visual check).
- Check to ensure that all connections are present and securely fastened. Tighten if necessary.

Gas system

The gas system needs to be checked every time a gas cylinder is connected (see chapter "Connecting and disconnecting the gas cylinder").

If necessary, replace the hose in order to comply with the corresponding national requirements.

Environmental information and disposal measures

Residual substances



DANGER: Risk of fire when disposing of the hot residual substance

Only dispose of the residual substances when they have fully cooled down and only then in the designated metal containers. Observe the local regulations.

Barbecue

Pay attention to cleanliness when handling the barbecue.

To dispose of the barbecue properly, disassemble it into its individual parts. Recycle the metal and plastic components. Observe the local regulations.

Troubleshooting

If there is a fault despite due care, this chapter may help you to resolve the fault.

Fault	Cause	Remedy	
There is a smell of gas	Leak in the gas system	Close the cylinder valve immediate- ly (turn G1 clockwise)	
		2. Prevent any flames or sparks (do not switch on electric devices)	
		3. Tighten all connections on the gas system	
		4. Check all components of the gas system for visible damage; replace defective parts with original spare parts	
		5. Check for leaks using a leak detector	
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder	
	Cylinder valve is closed	Turn the cylinder valve (G1) anti-clockwise	
	Nozzles of the adjusting element (underneath the front panel) are not inserted into the burner pipes	Conduct a visual check, if necessary align the nozzles and connection hoses	
	Distance between the spark plug and gas outlets on the burner (grill unit) (5) is incorrect	Visual inspection; correct if necessary	
	Nozzle on adjusting element (underneath front panel) is blocked.	Remove the front panel and clean the nozzle of the adjusting element using a pin	
	Other gas system blocked	The gas system should be cleaned by a specialist	
Barbecue temperature too low	Pre-heating time too short	Close the lid (grill unit) (1) and set the flame regulator to max.	
	Gas outlets on the burner (grill unit) (1) are blocked	Remove blockage from burner	
Deflagration or bubbling noise	Flashback caused by blockages in the burner.	Close the cylinder valve immediate- ly (turn G1 clockwise)	
		2. Wait three minutes and then switch the barbecue back on	
		3. If the malfunction reoccurs, disassemble and clean the burner	

Adresse / Address / Adresse / Indirizzo / Cím / Adres / Adresse / Adresse / Osoite

(D) Germany Landmann® GmbH & Co. Handels-KG

Am Binnenfeld 3-5, D-27711 Osterholz-Scharmbeck, Deutschland Tel. **49 - 47 91 - 30 8 - 59 oder 16, Fax **49 - 47 91 - 30 8 - 36 Mo-Do 8:00 bis 16:45 Uhr, Fr 8:00 bis 15:30 Uhr

e-mail: ohz@landmann.de, internet: www.landmann.com

GB United Kingdom Landmann® Ltd.

Unit 6 Blackstone Road, Stukeley Meadows Industrial Estate, Huntingdon, Cambs, PE29 6EF,

United Kingdom

Customer Service: 014 80 - 42 17 20

Monday to Thursday 9am to 5pm, Friday, 9am to 4pm.

e-mail: enquiries@landmann.co.uk, internet: www.landmann.co.uk

F France Landmann® France S.A.S.U.

7, rue Couturier · F-57600 Forbach

Tel.: +33 (0) 3 87 88 08 38 · Fax: +33 (0) 3 87 88 08 79 E-Mail: receptionfrance@landmann.de · www.landmannfrance.com

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H Hungary Landmann Hungária Kft.

Almáskert u. 4., H-2220 Vecsés

Tel. **36 - 29 - 55 50 70, Fax **36 - 29 - 35 49 32 Hétfő-Csütörtök 8:00 - 16:30, Péntek 8:00 - 16:30 e-mail: infohun@landmann. de, www.landmann.hu

PL Poland Landmann® Polska Sp.z.o.o.

ul. Kuziennicza 13b, 59-400 Jawor, Polska

Tel. **48 - 76 - 8 70 24 61, Fax **48 - 76 - 8 70 23 88

Poniedziałek - czwartek od 8:00 do 16:45, piątek od 8:00 do 15:30 e-mail: landmann@landmann.pl, internet: www.landmann.pl

(s) **Sweden** Landmann® Skandinavia AB

Storgatan 70, S-568 32 Skillingaryd, Sverige Tel. **46 - 3 70 - 69 35 80, Fax **46 - 3 70 - 4 95 80

Måndag-Fredag, 08.00 - 16.00

e-mail: landmann@landmann.se, internet: www.landmann.se

N Norway Landmann® Norge AS

Sandstuveien 60 A, N-1184 Oslo, Norway Tel. **47 - 23 - 16 50 10, Fax **47 - 23 - 16 50 11

Mandag-Fredag 08:00 - 16:00

e-mail: landmann@landmann.no, internet: www.landmann.no

Denmark LANDMANN® Danmark A/S

Kastanievej 30, DK — 2670 Greve, Danmark Tel. **45 - 59 44 74 14, Fax **45 - 59 44 74 41 Mandag-Torsdag: 8.00 - 16.00, Fredag 8.00 - 15.00

e-mail: landmann@landmann.dk, internet: www.landmann.dk

(FIN) Finland Landmann® Finland OY

Laulakuja 4, PL. 1, SF-00421 Helsinki, Finland

Tel. **358 - 9 - 47 70 93 - 0, Fax **358 - 9 - 47 70 93 50

Maanantai-Periantai 8:30 - 16:30

e-mail: landmann@landmann.fi, internet: www.landmann.fi