



Midas gas wagon 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.

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Technical specifications

Approvals

IMQ	Test number C E - 0051, pin/no. 51CQ4658
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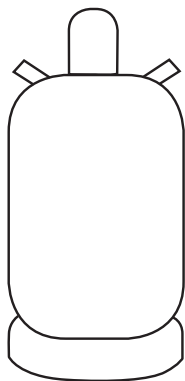
Barbecue

Appliance category	I3+ according to DIN EN 498
Overall weight	approx. 20.5 kg
Dimensions (L x H x W)	approx. 1325 x 1125 x 610 mm
Cooking area (L x W)	approx. 610 x 360mm

Gas system

Heat output	8.79 kW
Flow rate (mass flow rate)	G30:639 g/h G31: 628 g/h
Gas type	Liquid gas (propane)
Gas cylinder	Standard 5 kg or 13 kg gas cylinder.
Gas pressure	28-30/37 mbar
Gas hose	Hose (max. 1.5 m) As per DIN 4815-2
Ignition	Piezo ignition
Flame regulation	Infinitely adjustable 0 - max.
Nozzle diameter	0.84 mm

Permissible gas cylinder size



5 kg: Ø 300mm x 390 mm



13 kg: Ø 315mm x 580mm

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 not taken.

Application instructions

Pictogram	Note on ...
	... a useful function or tip.



Danger "Hot surfaces and parts"

During operation some parts of the barbecue may 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 smouldering 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 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 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!

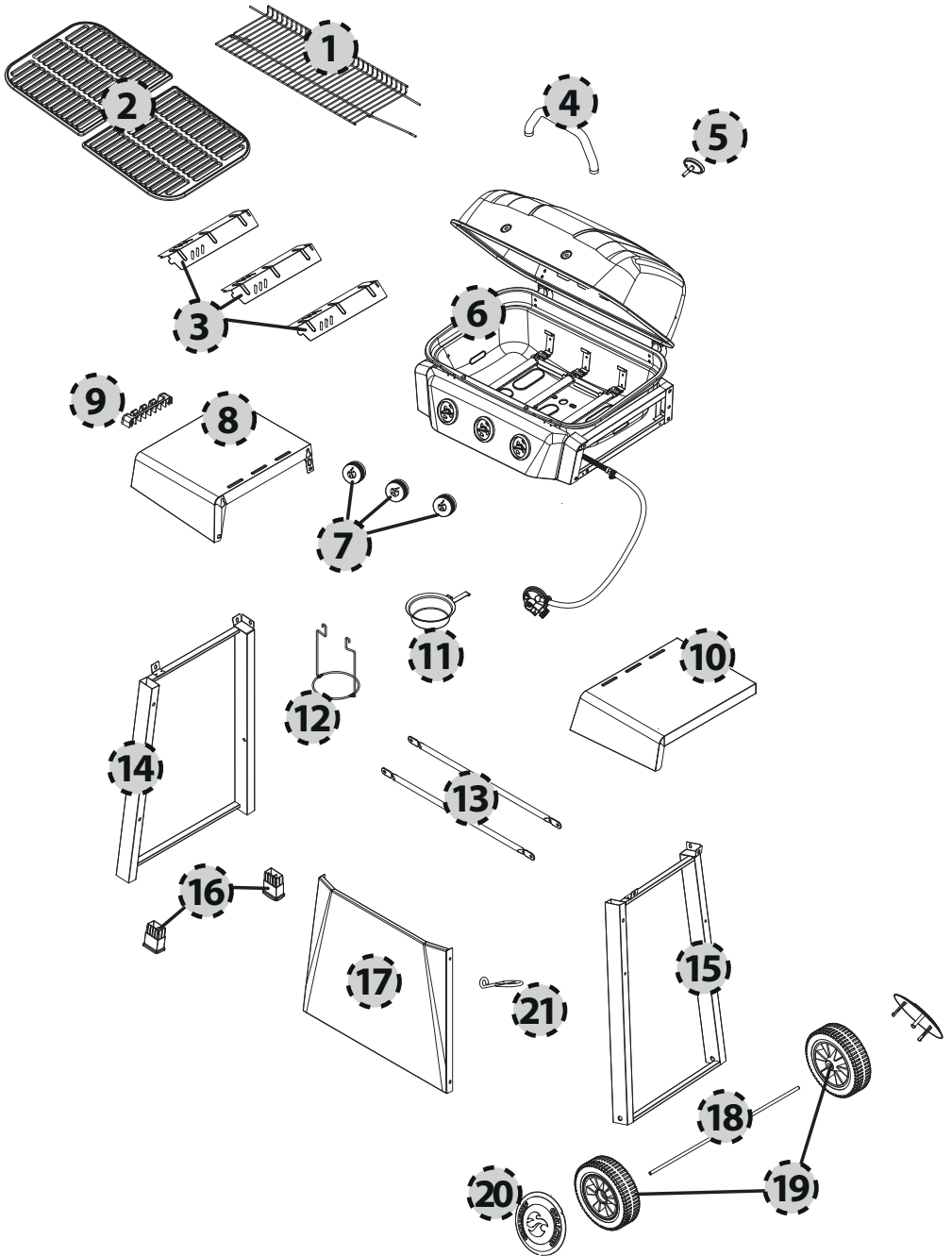
Scope of supply

Pos.	Qty.	Designation	Pos.	Qty.	Designation
1	1	Warming rack	15	1	Wheel leg
2	2	Cooking grill	16	2	Leg cap
3	3	Flame tamer	17	1	Front panel
4	1	Lid handle	18	1	Wheel axle
5	1	Thermometer	19	2	Wheel
6	1	Burner unit, pre-assembled	20	2	Wheel cap
7	3	Flame regulator	21	1	Hose holder
8	1	Side shelf, left			
9	1	Tool holder			
10	1	Side shelf, right			
11	1	Grease tray			
12	1	Grease tray holder			
13	2	Cross bar			
14	1	Leg			

Pack of fixing bolts

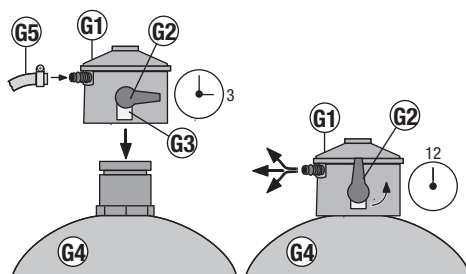
A	B	C	D	E	F
					
M6x16	M6x15	M10		Ø6,5x18	Ø6,2
26x	1x	2x	2x	8x	8x

Exploded view



Controls

Pos.	Designation	Function
7	Flame regulator	Fill burner with gas to ignite (keep depressed and turn to "large flame" setting).
G1	Pressure reducer	Reduce gas pressure.
G2	Operating lever	Cut-off safety device with 2 settings: 3 o'clock setting: Gas is off - connect / disconnect the pressure reducer 6 o'clock setting: Gas is on.
G3	Release button	Disconnects the pressure reducer from the cylinder valve
G4	Gas bottle with bottle valve	Fuel container
G5	Gas hose with hose clip	Directs gas to burner.



Function

When the bottle valve (G2 at a 6 o'clock position) and the flame regulator (7) are open the gas flows through the gas hose (G5) and the adjusting element into the burner .

The heat output can be adjusted for the burners by using the flame regulator (7).



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).**
- **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 EU Directive 2009/142/EC. It is certified and approved by IMQ (test number -51CP4447). The barbecue left the factory in a technically sound and safe condition.

The barbecue is subject to our warranty for a term of three 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.

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.

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 should be missing, please contact our customer service department (see last page). We will immediately attend to your request.

Sort 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.

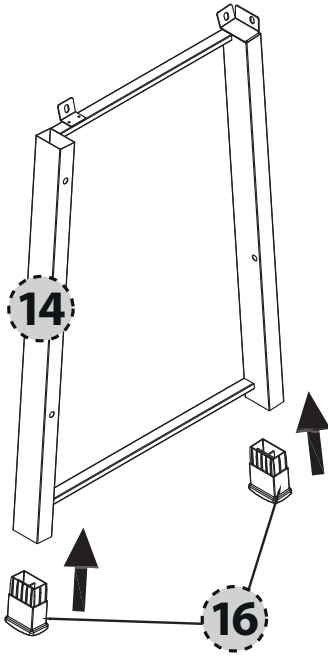
Only use tools that are intact and suitable for the job at hand. Worn or unsuitable tools will not allow you to tighten the bolts sufficiently, but will damage them to the extent that they can no longer be turned.

- Always fit all connecting elements (screws, bolts, nuts, etc.) as shown in the following illustrations. If you misplace a connecting element, replace it with an appropriate part. Only by doing this can you ensure that the construction is strong and safe.
- Be sure to follow the instructions in the specified order!
- Read the text for each step before carrying it out, as useful information is sometimes only provided at the end of the section.
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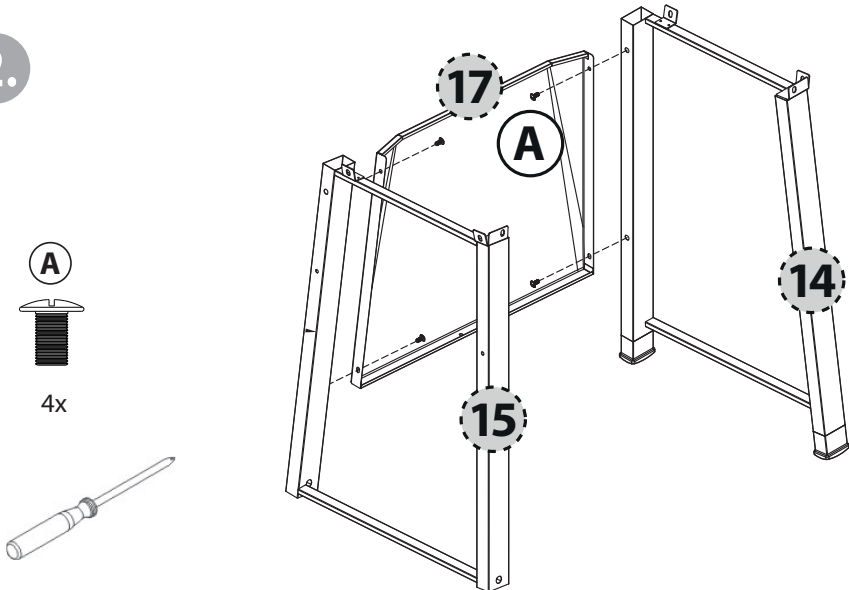
Even if you are not experienced at DIY, assembly does not generally take longer than one hour.

Assembly procedure

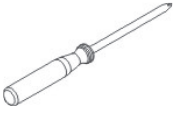
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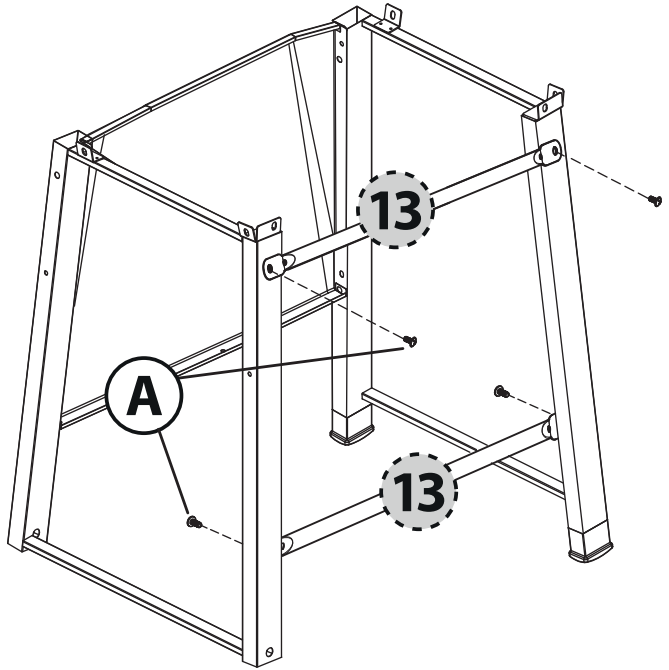
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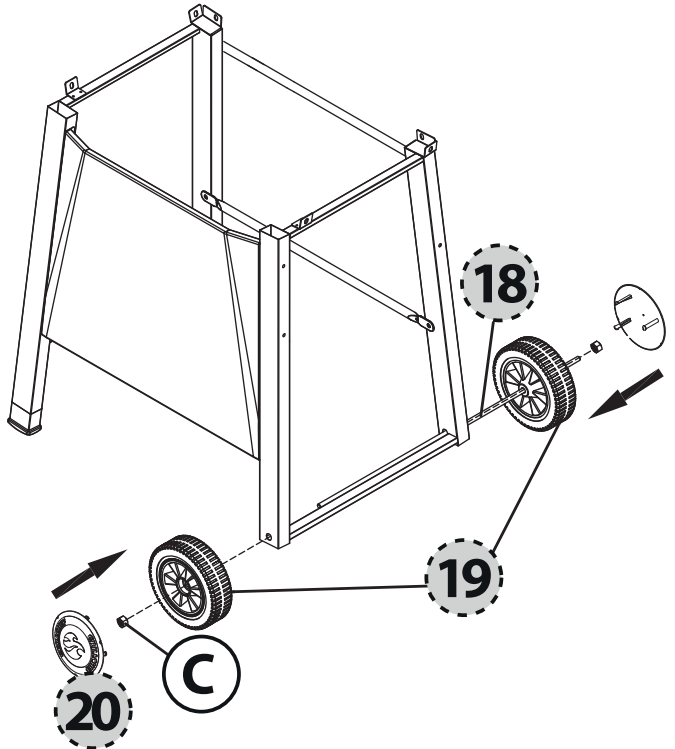
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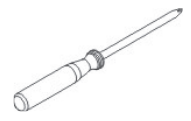
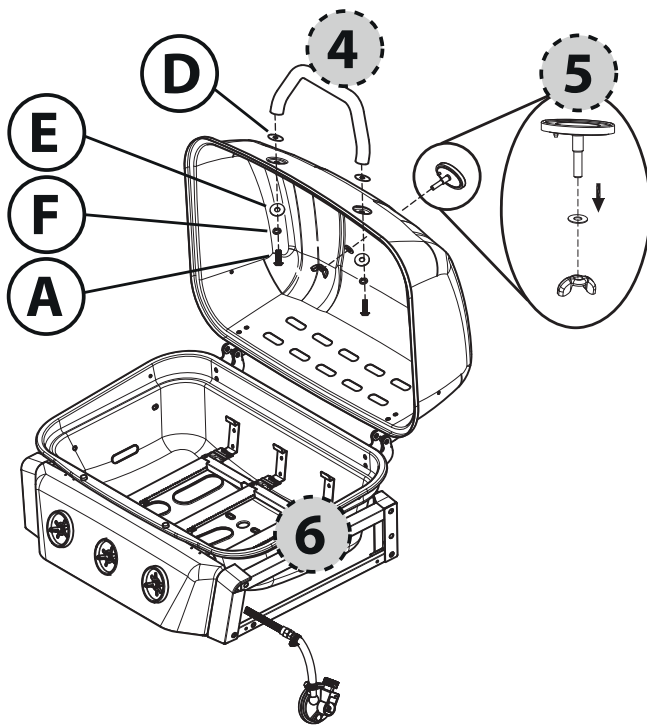
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




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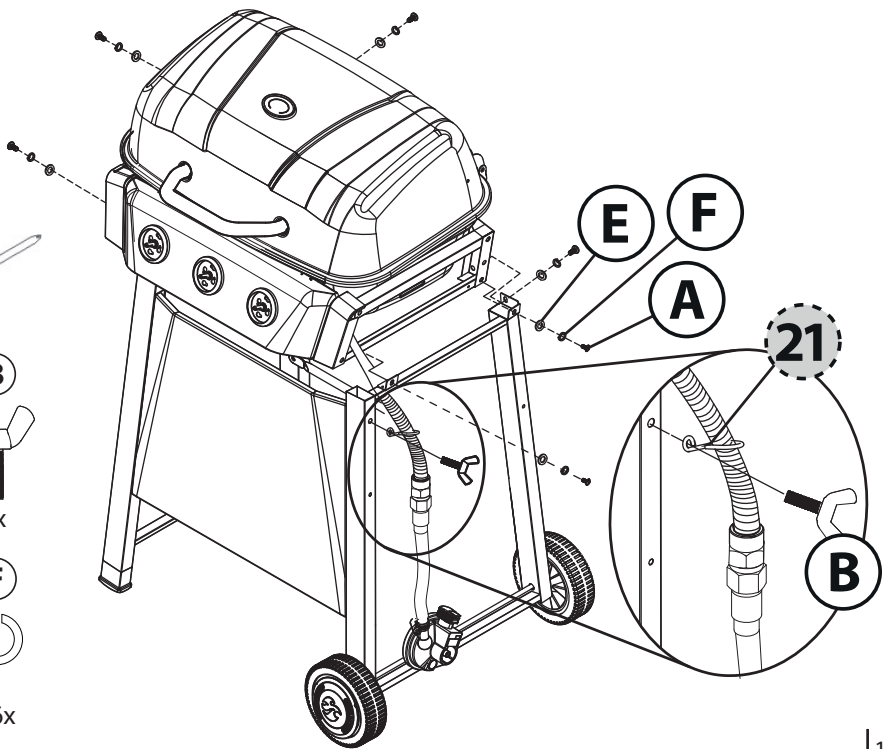






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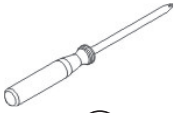
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- D**  2x
- E**  2x
- F**  2x

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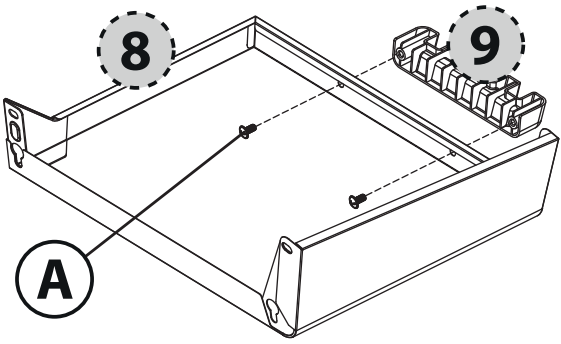


- A**  6x
- B**  1x
- E**  6x
- F**  6x

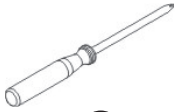
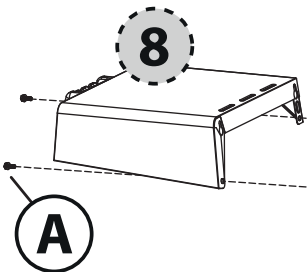
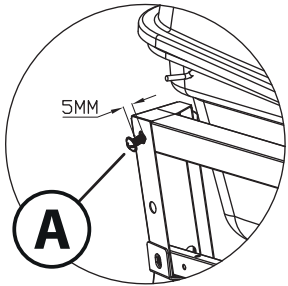
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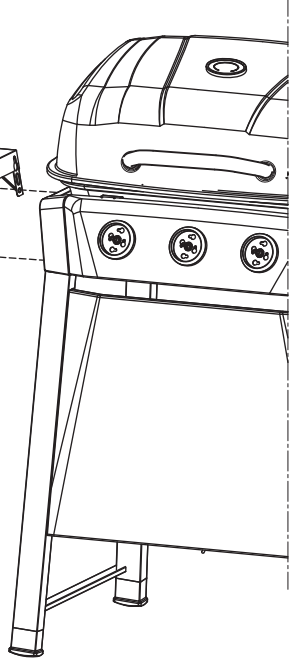
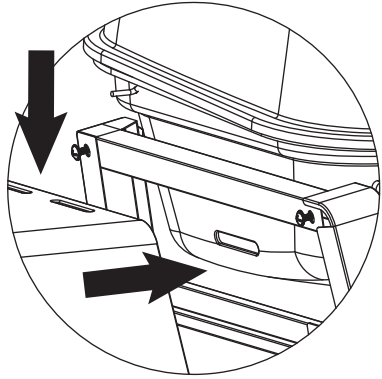
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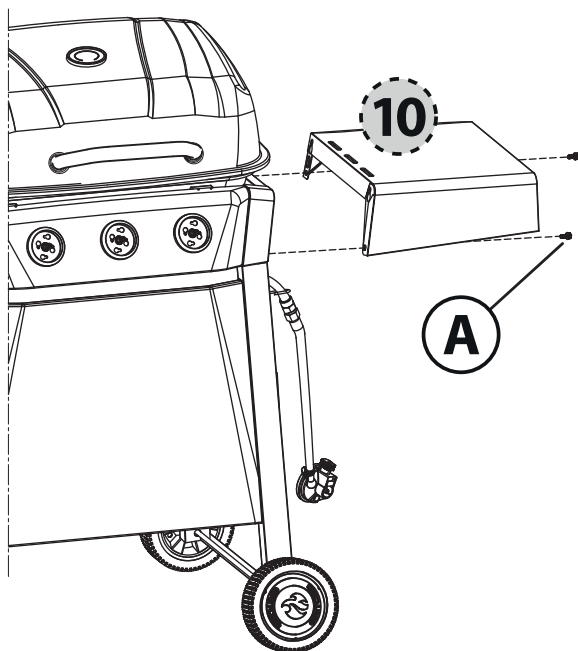
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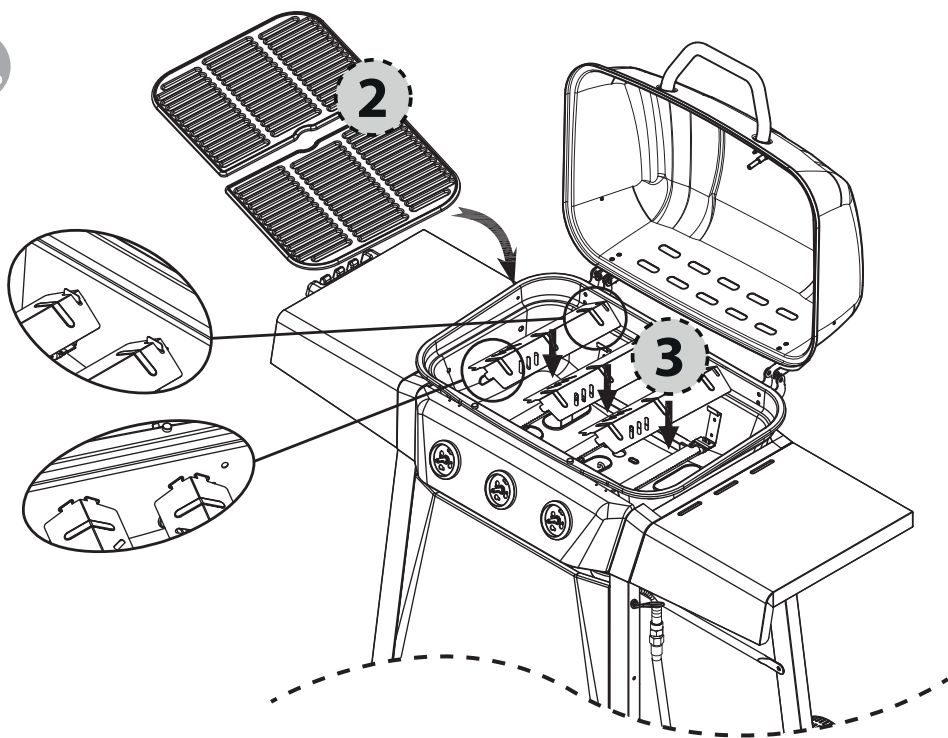
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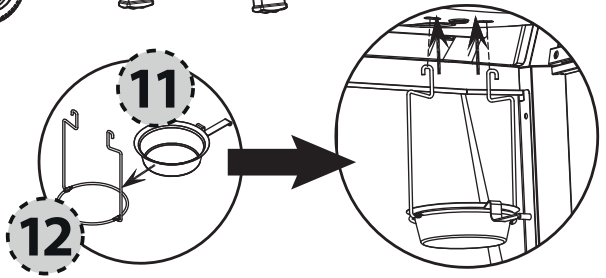
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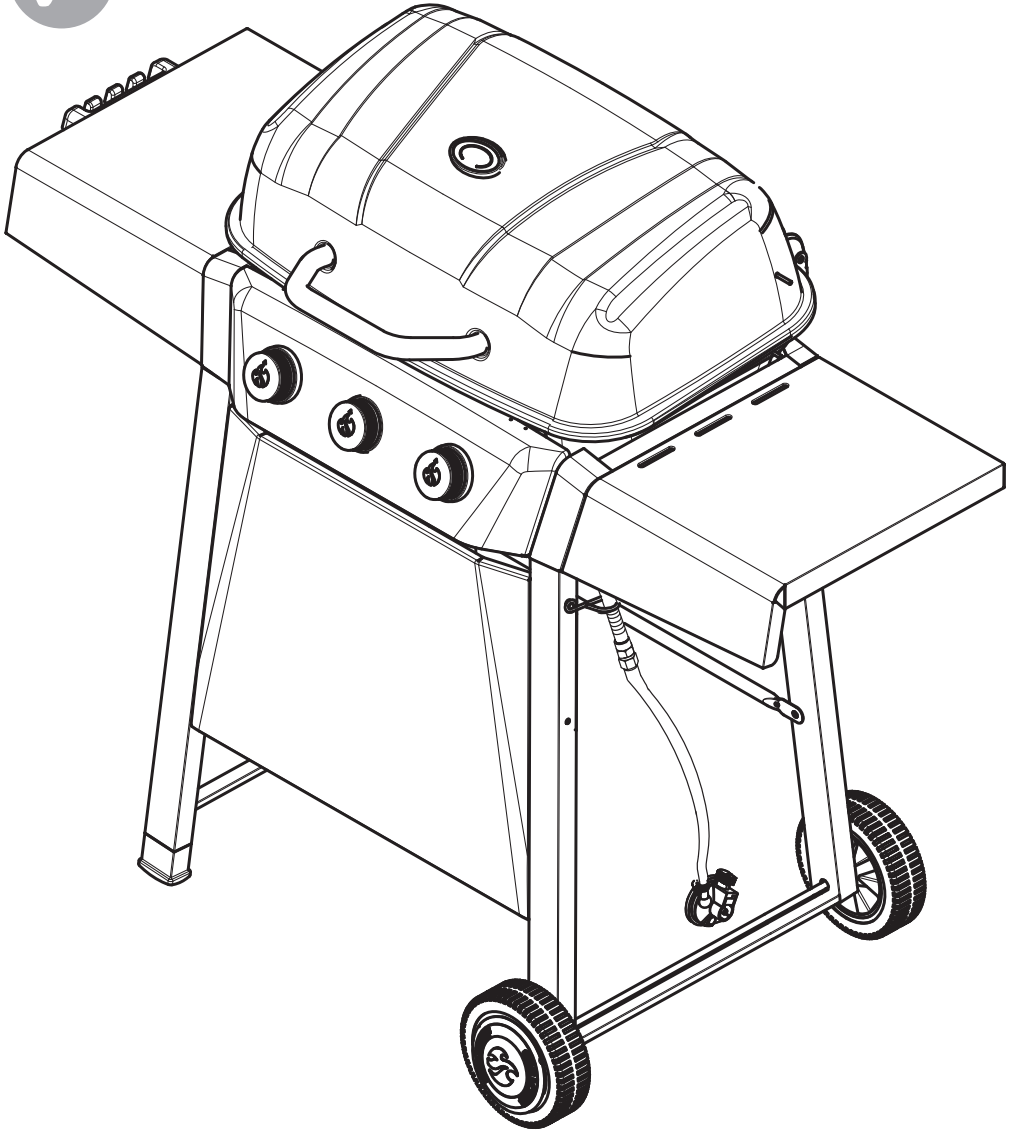


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11.





Connecting and disconnecting the gas cylinder

Parts and tools needed

- Gas cylinder
CommonPatio Gas cylinder, fill weight 5 or 13 kg, (e.g. green Propane Gas cylinder). These are available at DIY shops or from liquid gas suppliers.
- Leak indicator
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

CE-approved hose as per EN 4815-2 with sufficient length, allowing installation without any kinks.

Pressure regulator

Preset pressure regulator tested as per EN12864, max. 1.5 kg/h, operating pressure 28-30/37 mbar, matching the gas cylinder used. This type of pressure regulator is also commercially available.

Connecting the Gas Cylinder



Danger "Ignition of escaping gas"

Liquid gas is highly flammable and explosive.

Possible consequences:

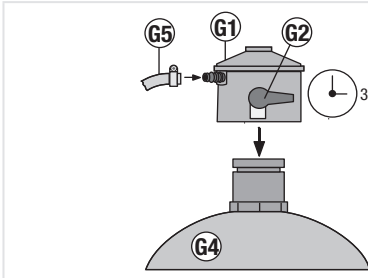
- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

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 grill. Make sure that ...

- there are not, and will not be, any flammable materials or substances nearby. 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 grill is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.



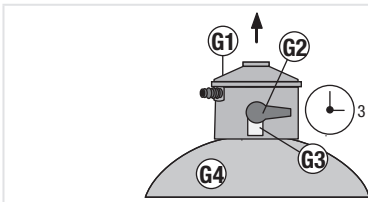
1. Turn the operating lever (G2) to the 3 o'clock position and then press the pressure reducer (G1) on the valve of the gas bottle (G4) until you hear a click.
2. Check to make sure they are correctly connected by pulling the pressure reducer (G1) upwards. It should not disconnect from the bottle valve.
3. Check the connection between the pressure reducer (G1) and the gas hose (G5) and the connection between the gas hose (G5) and the setting device.

4. Open the cylinder valve (turn operating lever (G2) to a 6 o'clock position) and use a standard leak detector to make sure that all of the 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 properly close the bottle valve immediately (turn operating lever (G2) to a 3 o'clock position) and then re-tighten the connection or replace the leaking part. Repeat the leak test.

5. If you do not wish to use the barbecue immediately, close the bottle valve (turn operating lever (G2) to a 3 o'clock position).

Shut off Gas Cylinder



1. Close the cylinder valve (turn operating lever (G2) to a 3 o'clock position).
2. Press the release button (G3) and pull the pressure reducer (G1) upwards.

3. Store the pressure reducer (G1) with the gas hose (G5) underneath the barbecue. Make sure that the gas hose is not kinked or twisted in any way.

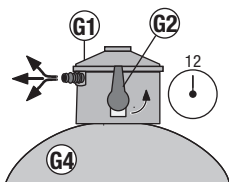
4. Storing the gas cylinder correctly:

- 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!

Operation

Starting up the grill



1. Check to ensure that ...
 - there are not, and will not be, any flammable materials or substances nearby. 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 grill is positioned firmly on a flat, sufficiently large surface area. It must not be moved during operation.
2. Check to ensure that ...
 - the grill is fully assembled and has no apparent faults.
 - the grill (2) are in place and that the fat catching tray (11) is fitted below the fire bowl.



2. Turn the operating lever (G2) to the 6 o'clock position.
3. Check to make sure that the gas system is leak-proof. Otherwise, close the cylinder valve immediately (turn operating lever (G2) to a 3 o'clock position).

6. Open the lid of the fire bowl and keep it open when igniting the flame.

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

7. Press and turn the flame regulator (7) to Max  "large flame".
8. If necessary, press the flame regulator (7) repeatedly until the burner ignites.
9. If the flame goes out, turn the flame regulator (7) to "•" (off), wait for 3 minutes and repeat steps 7 and 8.
10. The right burner section is ignited via the left burner. Press and turn the right flame regulator (7) to MAX  "large flame" until the right side of the burner ignites.
11. Close the lid and allow the barbecue to heat up at full power.

The first time you use the barbecue allow it to heat up for approximately 20 minutes before adding any food; this will allow the food-safe coating to harden (as is the case with any oven).

12. When the grill has heated up sufficiently turn the flame regulator (7) to the desired setting (size of flame).
13. You can now place your food on the grill. We recommend that you wear barbecue gloves or similar for protection against the heat.

Switching off grill

1. Close the cylinder valve on the gas bottle (turn G1 clockwise).
2. Turn the flame regulator (7) to "•" (off).
3. Wait until all of the parts have cooled down and then clean any soiled components.
4. 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 grill in a dry place.

Cleaning

Barbecue

To ensure your barbecue serves you well for many years to come, it should be cleaned after each 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 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 flows 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	<ol style="list-style-type: none">1. Close the cylinder valve immediately2. Prevent any flames or sparks (do not switch on electric devices)3. Tighten all connections of the gas system4. Check all components of the gas system for external damage; replace defective parts with original spare parts5. 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
	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 is incorrect	Visual inspection; correct if necessary
Barbecue temperature too low	Other gas system blocked	The gas system should be cleaned by a specialist
	Pre-heating time too short	Close the lid and set the flame regulator to max. setting.
Deflagration or bubbling noise	Gas outlets on the burner are blocked	Remove blockage from burner
	Flashback caused by blockages in the burner.	<ol style="list-style-type: none">1. Close the cylinder valve immediately (turn G1 clockwise)2. Wait 3 minutes and then switch the barbecue back on3. If the problem recurs, remove burner and clean

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