



**LANDMANN**  
*Triton PTS 3.0*

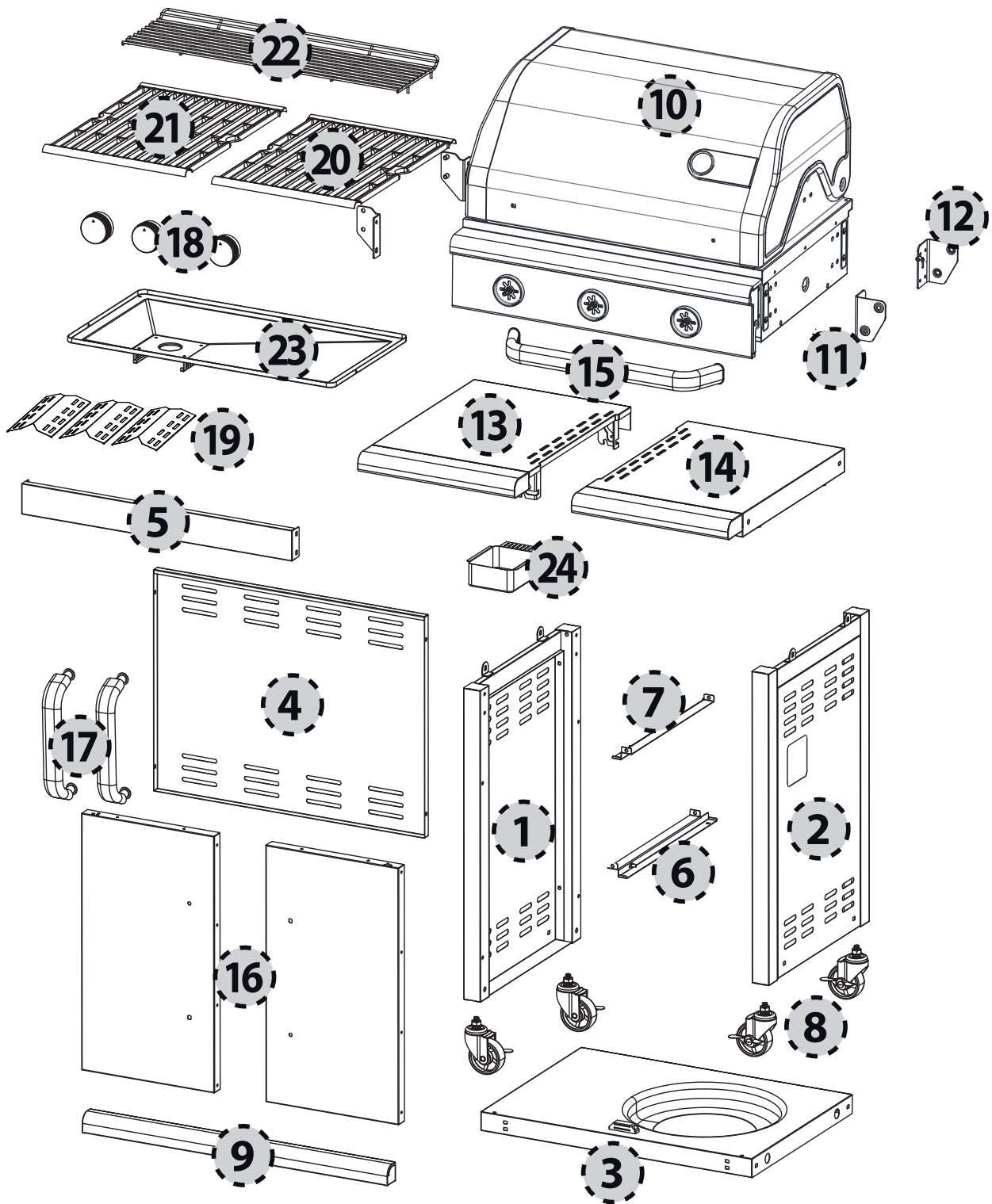
## Assembly and operating manual






POWER  
THERMAL **PTS**  
SPREADING SYSTEM



VERSION: 12930/31/32/33/34  
DATED: #2018  
EDITION: 09/17zo



A	B	C
		
M4x10	M6x12	M6x18
16x	30x	8x

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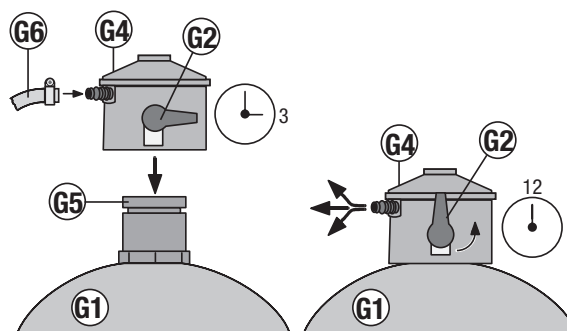
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## Part list

Item	Qty.	Designation
1	1	Side frame, left
2	1	Side frame, right
3	1	Cart base
4	1	Rear panel
5	1	Front panel strut, top
6	1	Grease catchment tray, left
7	1	Grease catchment tray, right
8	4	rollers
9	1	Front panel strut, bottom
10	1	Barbecue unit, pre-assembled
11	2	Side rack bracket, front
12	2	Side table bracket, rear
13	1	Side table, left
14	1	Side table, right
15	2	Side table bar
16	2	Lower cupboard door
17	1	Door handle
18	3	Adjusting knob
19	3	Flame tamer
20	1	Grill
21	1	Grill
22	1	Warming rack
23	1	Grease tray
24	1	Fat catcher tray
	1	Screw card with assembly material

## Operational elements

Item *	Designation	Function
A	Integrated Piezo ignition	Ignite the gas that flows into the burner when the flame regulator is open.
B	Flame regulator for the grill unit	Feeds gas into the burner on the grill unit (press, set to "large flame" and keep depressed). After ignition, adjust the heat input for each burner side (turn).
G1	Gas cylinder	Fuel container
G2	Cylinder valve	Cut off safety device; open gas supply (turn anti-clockwise) and close (turn clockwise).
G4	Pressure regulator	Reduce gas pressure
G5	Pressure regulator connection	Pressure regulator - gas cylinder connection
G6	Gas hose	Supplies gas to the burner



## Function

When the cylinder valve (G2) and flame regulator are open, the gas flows through the gas hose (G6) and the flame regulator into the burner.

Press in the flame regulator (B) to activate the integrated Piezo ignition (A) and a spark is produced at the burner spark plug.

Regulate or interrupt the gas supply (= heat output) to the corresponding burner using the flame regulator (B).

## Utilisation

### Proper 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.

**This barbecue is intended for private use only.**

### Improper use

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

- Do not operate the barbecue with charcoal or fuel other than liquid gas (propane).
- Do not use the barbecue as a heating appliance.
- Do not use the barbecue to heat materials and substances other than barbecue food.

## Guarantee claims and warranty

Your Landmann barbecue left the factory in a technically flawless condition.

For this reason, in addition to your statutory warranty claims LANDMANN has an extended 5 year quality and durability warranty against the stainless steel burner rusting through.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the barbecue or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames (cooking grill, hotplate, burner, burner cover, etc.) do not impair the function of the barbecue and, as such, do not form a basis for any claims. Please notice that the barbecue must be covered with a recommended bbq cover after use.

Please retain your receipt in case you need to make a warranty claim.


For full terms and conditions of our warranty please visit our website [www.landmann.co.uk/warranty](http://www.landmann.co.uk/warranty)

## 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 ...
 <b>Danger</b>	... a possible danger that can result in severe personal injury or damage to property if the stated measures are not taken.

#### Application instructions

Pictogram	Note on ...
	... a useful function or tip.
	... Danger of confusion; the symbol points to an easily visible part of the component.

## General safety instructions

Failure to observe the following basic safety measures can result in severe injury to persons and substantial damage to property:

- Use the barbecue only in line with the intended use.
- Never use the barbecue if it is visibly damaged.
- Never modify the barbecue's technology. Only Use original spare parts from Landmann.
- Use only accessories that are expressly authorised for this barbecue (see the "Accessories" chapter; if in doubt please contact our customer service department).
- Only use the barbecue outdoors in a well ventilated area and above ground level (i.e. not in depressions below ground level).
- Never leave the barbecue unattended when in use. Take particular care to ensure that children and persons with physical or mental disabilities are kept away from the barbecue. They may not be able to identify the dangers correctly.
- Always wear barbecue mittens when using the barbecue.
- Small parts may be lethal if swallowed. Note that there is a danger of suffocation if the respiratory tract is covered by packing foil.

## Residual risks



### **Danger: Hot surfaces and parts**

During operation some parts of the barbecue can become very hot, particularly those close to the grill unit and the lid..

#### **Possible consequences:**

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

#### **Precautions prior to barbecuing:**

- When setting it up, 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.
  - that the barbecue is positioned firmly on a sufficiently large area. It must not be moved 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: Gas is highly flammable**

Liquid gas is highly flammable and explosive.

#### **Possible consequences:**

- Serious injury to persons or damage to property if escaping or accumulated gas ignites in an uncontrolled manner.

#### **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.
- Close the valve of the gas cylinder immediately after finishing to use the barbecue.
- 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 gas hose if required to do so to comply with local legislation.

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 that are blocked with insects, as this can result in a dangerous flashback.

- When igniting the gas flame do not bend over the barbecue, as deflagration can occur if gas has accumulated in the fire bowl.

For the same reason, **never** re-ignite immediately if the flame goes out, instead:

- Turn the flame regulators (3 x B) to "Off" to interrupt the supply of gas.
- Wait for 3 minutes to ensure that any accumulated gas has dissipated.
- Then re-ignite the burners (see chapter "Operation").



### **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 of the gas cylinder immediately after finishing to use the barbecue.
- If the barbecue is not going to be 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

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 table (subject to minor technical changes).
- 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.
- To assemble the barbecue, all you need is a medium-sized screwdriver.
- 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, nuts, bolts, et cetera) as shown in the 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!
- Even if you are not experienced at DIY, assembly does not generally take longer than one hour.

 The illustrations showing the assembly steps are at the end of this manual.

## 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.

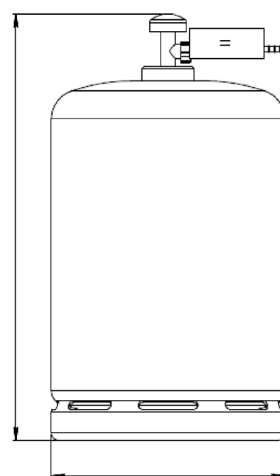
The following parts are included in delivery. They comply with the standards applicable in the country to which they have been supplied by Landmann.

#### Gas hose (pre-assembled)

- C€-approved hose of a sufficient length (max. 1.5 m) to allow for kink-free assembly.
- Pressure regulator (already attached to the gas hose)  
Preset and C€-approved pressure regulator, max. 1.5 kg/h, operating pressure 28-30/37 mbar, suitable for the gas cylinder used.

**It is recommended that you only use Calor Patio Gas with your LANDMANN barbecue which is fitted with a 27mm Clip on gas regulator!**

## Permitted gas cylinder sizes



- 5 kg:** Ø 300mm x 390 mm
- 13 kg:** Ø 315mm x 580mm  
(Will not fit in cabinet)



## Before starting

- Select a suitable, preferably wind-sheltered area to set up the barbecue. Make sure that ...
  - there are not, and will not be, any flammable materials or substances in the vicinity. The minimum distance to flammable materials or substances must be 2 m overhead and 1 m to the side of the barbecue; the distance to flame-resistant materials or substances must be at least 0.25 m.
  - the barbecue is positioned firmly on a sufficiently large area. It must not be moved during operation.
- Do not use the gas cylinder in the cabinet, always beside the barbecue.
  - Never lay the gas cylinder on its side.
  - Do not kink the gas hose or apply a tension to it.
- Make sure that the seal in the pressure regulator (G4) is present and intact. Do not use any additional seals.
- When connecting the gas cylinder ensure 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.).

## Connecting the gas cylinder

1. Press the regulator onto the gas cylinder outlet

Do not use any tools for this, as the cylinder valve seal could be damaged in the process, resulting in leaks.
2. Make sure that the pressure regulator (G5) and the gas hose (G6) are securely connected.
3. Check to make sure the connection between the pressure regulator (G3) and gas cylinder (G1) are secure.

**Make sure that the hose is not kinked or twisted in any way and that it is not under tension.**

4. Open the cylinder valve (turn G2 anti-clockwise) and use a standard leak detector to make sure that all of the connections are tight.
  - Please observe the instructions for the leak indicator! Never check for leaks using a naked flame. Listening for leaks is not a reliable method of detection.
  - If a leak is detected, close the cylinder valve immediately (turn G2 clockwise) and tighten the loose connection or replace the leaking part. Repeat the leak test.
5. If you do not wish to barbecue immediately, close the cylinder valve (turn G2 clockwise).

## Disconnecting the gas cylinder

1. Close the cylinder valve (turn G2 clockwise).
2. Press G2 inwards and pull the regulator upwards.
3. Store the pressure regulator (G3) with the gas hose (G6) under the barbecue. Make sure the gas hose is not kinked or twisted in any way.
4. Store the gas cylinder correctly:
  - 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!

## Operation

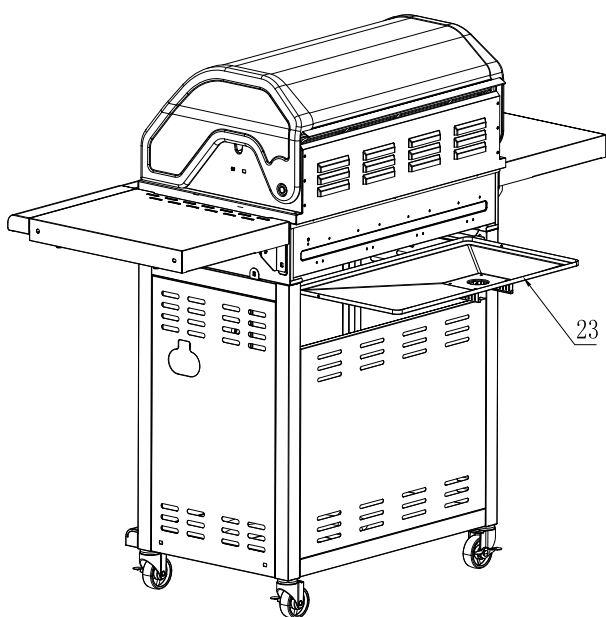


**Caution:**

Observe the maximum load of the shelves (see Technical Data). Heavier loads can damage the barbecue.

### Starting up the barbecue

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: 2 m overhead and 1 m to the side; distance to flame-resistant materials or substances: at least 0.25 m.
  - the barbecue is positioned firmly on a sufficiently large area. Do not move it during operation.
  - the barbecue is fully assembled and has no apparent faults.
2. Open the lid of the grill unit; this prevents gas building up underneath it.
3. Open the cylinder valve (turn G1 anti-clockwise).
4. Check to ensure that the gas system does not leak. If it does, close the cylinder valve immediately (turn G2 in clockwise direction).
5. Insert the grease tray (23) into shelf of the grill unit (10).



## Igniting the burners



**Danger: gas deflagration upon ignition**

If unburned gas accumulates, deflagration can occur when igniting.

**Possible consequences:**

- This can cause severe injury or damage.

**Precautions:**

- Do not lean over the barbecue when igniting the gas flame.
- Never re-ignite immediately if the flame goes out, instead:
  - Turn the flame regulators (3 x B) to "Off" to interrupt the supply of gas.
  - Wait for 3 minutes to ensure that any accumulated gas has dissipated.
  - Then re-ignite the burners.

### Igniting the burner on the grill unit

1. Open the lid on the grill unit.

Maintain the greatest possible distance from the grill unit during the next few steps.

2. Press and turn the respective flame regulator (B) in anti-clockwise direction to HIGH ("large flame"). Keep it pressed in this position. In this process, you will hear a cracking noise caused by the Piezo ignition and the burner ignites.
3. Ignite the other burner on the grill unit. When doing this repeat steps 2 and 3.
4. Close the lid of the grill unit and allow the barbecue to heat up at full power.

The first time you use the barbecue, heat for some 20 minutes without food so that the food-safe coating is hardened (as with any oven).

Once the barbecue is heated up, turn the flame regulator (B) to the desired heat level (flame size).

7. You can now place your food on the grill. We recommend that you wear barbecue mittens or other suitable gloves for protection against the heat.

**To switch off the burners (to extinguish the flame) press and turn the flame regulators (B) clockwise to "OFF".**

**The gas supply is only disconnected if all the flame regulators have been set to OFF.**

## Switching off the barbecue

1. Close the cylinder valve (turn G2 clockwise).
2. Press and turn all flame regulators (B) clockwise to "OFF".
3. Wait until all of the parts have cooled down and then clean any soiled components (see chapter "Cleaning").
4. Close the lid on the grill unit.
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



#### **Danger: Risk of burns when cleaning the hot barbecue**

Some parts of the barbecue can get very hot. Allow the barbecue to cool down sufficiently before cleaning it. Wear protective gloves.



#### **Caution: Spark plug on burner can be bent**

The spark plugs on the burner can be bent or snapped off while cleaning the burner areas. In this case, the gas in the burner will not ignite. For this reason, clean the areas around the burners with particular care.

To make sure that you enjoy your barbecue for many years, you should always clean it after use – after making sure that all the parts have cooled down – with detergent, a brush and a cloth. It will be much harder to do this later, once the dirt has dried.

### Gas system

The gas outlet nozzles on the adjusters (underneath the front panel) can be cleaned with a pin if necessary.



#### **Warning: Risk of fire and explosion**

All other parts through which gas is transferred should only be cleaned by an expert.

Never dismantle the adjusting elements!

## Service

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

- Inspect the burners for dirt and blockage. Particularly make sure that both air inlets at the side of each burner tube are clear. If necessary, clean the inlets, e.g. with a pipe cleaner.
- A contaminated burner can impair the performance of the barbecue and lead to a dangerous ignition of gas outside the burner.
- 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 to comply with the national requirements.

## Environmental information and waste disposal measures

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	Potential cause	Remedy
There is a smell of gas	Leak in the gas system	<ol style="list-style-type: none"> <li>1. Close the cylinder valve immediately (turn G1 clockwise).</li> <li>2. Prevent any flame or spark formation (do not switch on any electrical appliances)</li> <li>3. Tighten all connections on the gas system</li> <li>4. Check all components of the gas system for visible damage; replace defective parts with original spare parts</li> <li>5. Check for leaks using a leak detector</li> </ol>
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Open the cylinder valve (turn G1 anti-clockwise).
	The nozzle on the adjusting element (behind front panel) is not inserted into the burner hose.	Visual test, if necessary adjust nozzle and connection hose.
	The igniter cable is not connected to the Piezo igniter	Conduct a visual test, connect if necessary
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary
	Nozzle on adjusting element (underneath front panel) is blocked.	Clean the adjuster jet with a needle
	Other gas system blocked	The gas system should be cleaned by a specialist
Barbecue temperature too low	Pre-heating time too short	Grill unit cover Close the lid and set the flame regulator to max
	Gas outlets on the burner are blocked	Remove blockage from burner
Strong flare-up	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
Deflagration or bubbling noise	Flashback caused by blockages in the burner.	<ol style="list-style-type: none"> <li>1. Close the cylinder valve immediately (turn G1 clockwise).</li> <li>2. Wait three minutes and then switch the barbecue back on</li> <li>3. If the malfunction reoccurs, disassemble and clean the burner</li> </ol>

## Technical specifications

### Approvals

TÜV Rheinland	Test number C€ - 1008 CP2816
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### Barbecue


Appliance category	I <sub>3+</sub> according to DIN EN 498
Weight	47 kg
Dimensions (L x H x W)	approx. 140 x 56.7 x 120 cm
cooking area (L x W)	approx. 65 x 44 cm
Side shelf capacity	max. 8 kg

### Gas system

Heat quantity	Main burner	3 x 3.5 = 10.5 kW
Flow rate (mass flow rate)		G30: 762 g/h G31: 750 g/h
Gas type		Liquid gas (propane)
Pressure regulator		Preset and C€-approved pressure regulator
	Flow rate	max. 1.5 kg/h
	Operating pressure	28-30/37 mbar
Gas cylinder		Standard gas cylinder with a fill weight of 5 or 13 kg
Gas hose		C€-approved hose (max 1.5 m)
Flame regulation		infinitely adjustable 0 - max.
Nozzle diameter	Main burner	0.92 mm

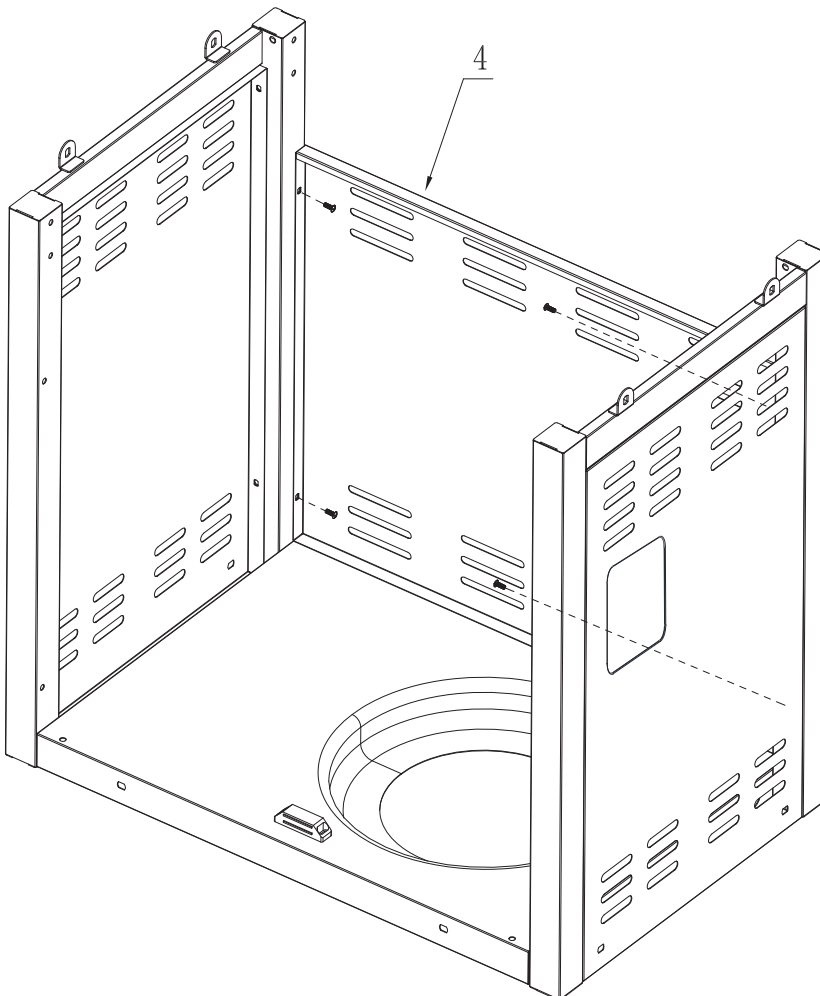
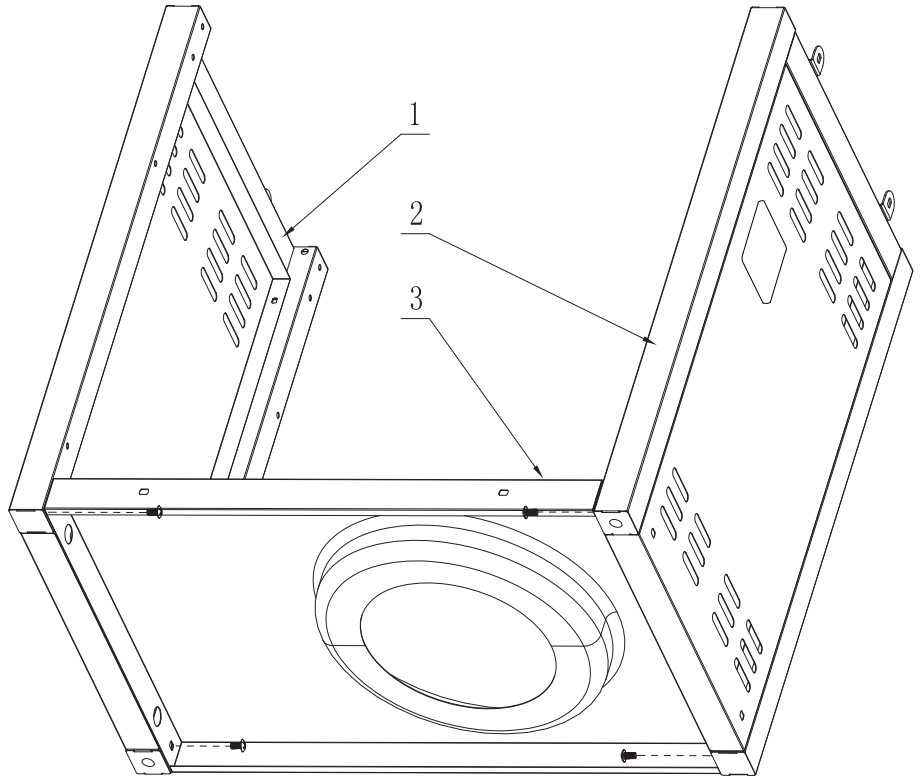
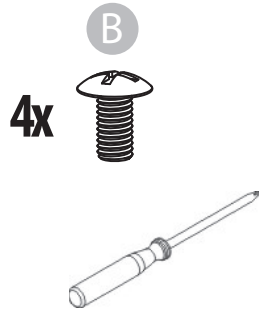
## Accessories (optional)

The following accessories are available for your barbecue:

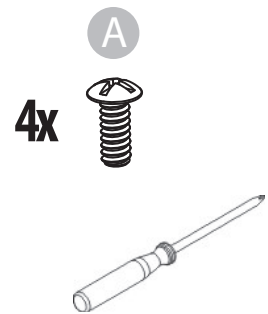
	<p><b>Cover</b> 15706</p> <ul style="list-style-type: none"> <li>• optimum protection against the wet</li> <li>• ensures a dry storage location</li> <li>• Material: polyester/PVC</li> </ul>
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If you are interested, please contact our customer service or visit our website on [www.landmann.com](http://www.landmann.com)

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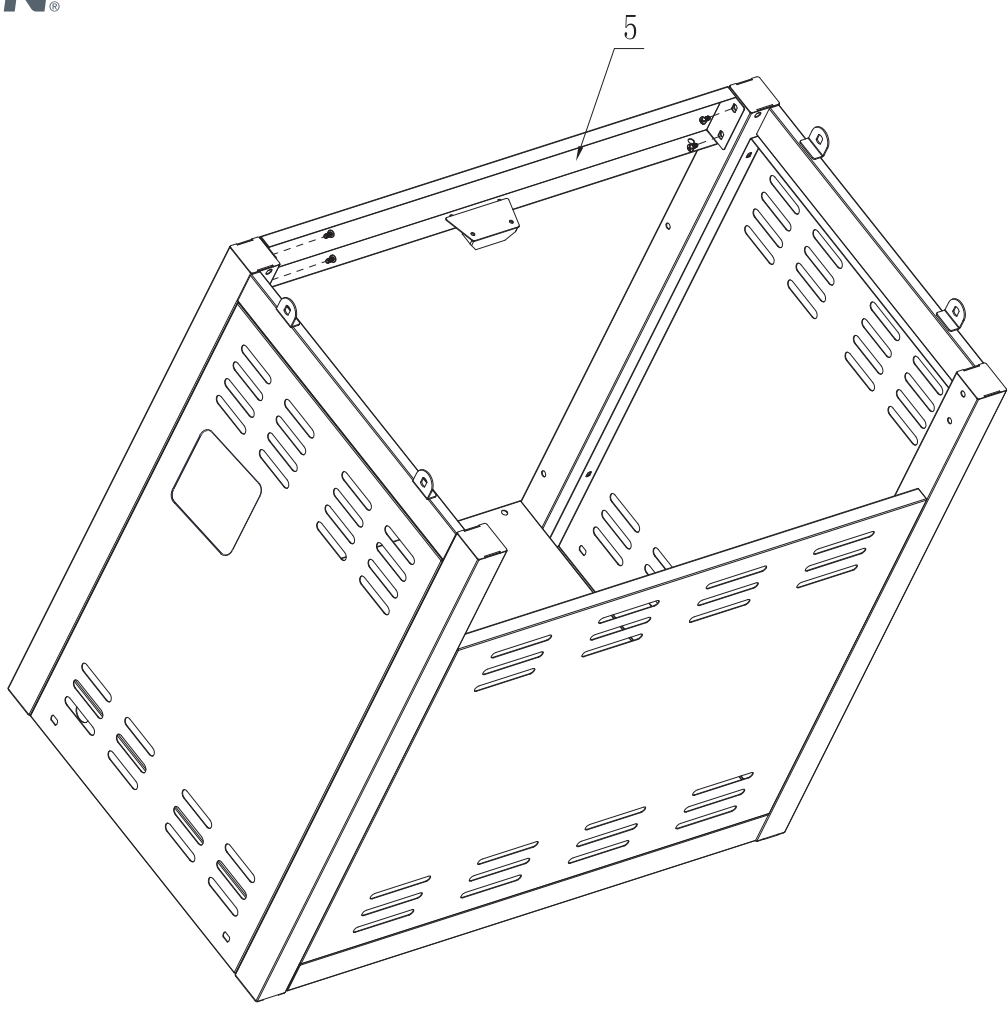
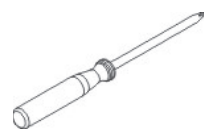
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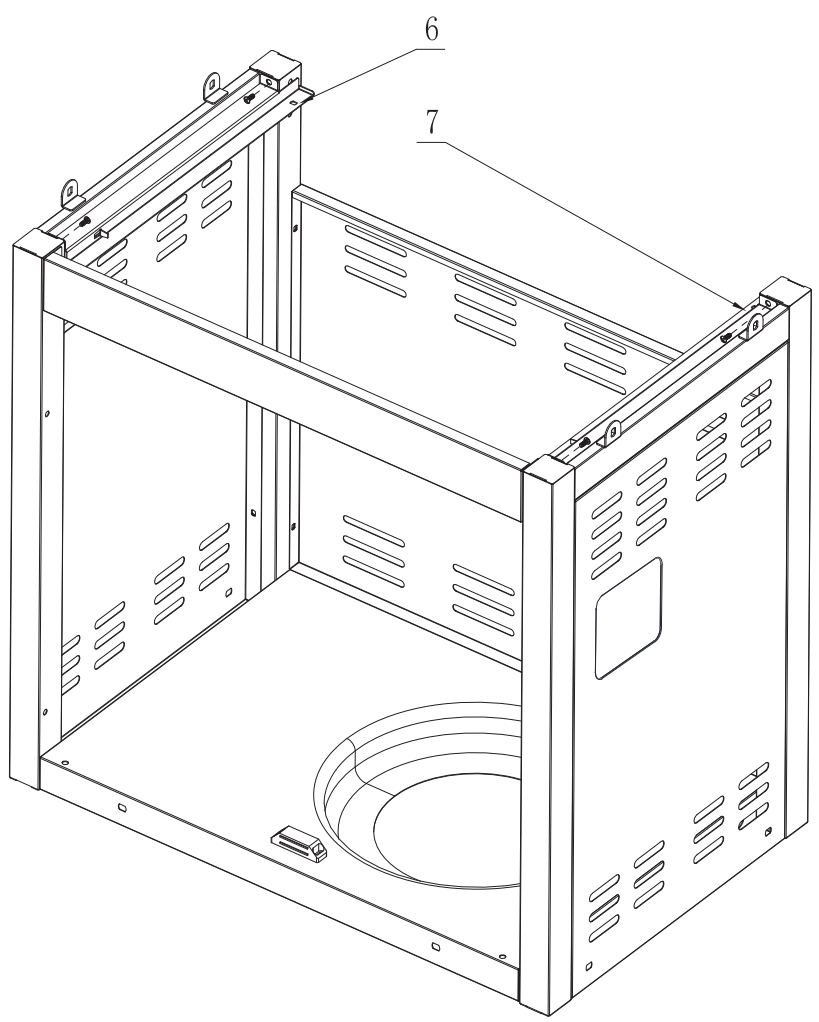
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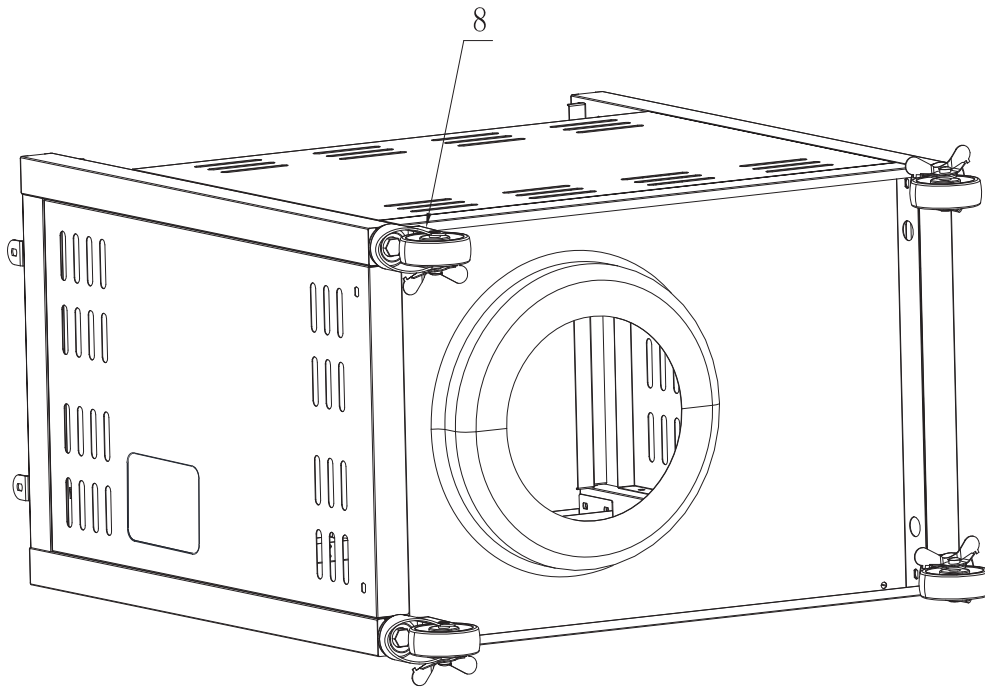
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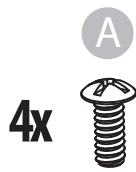




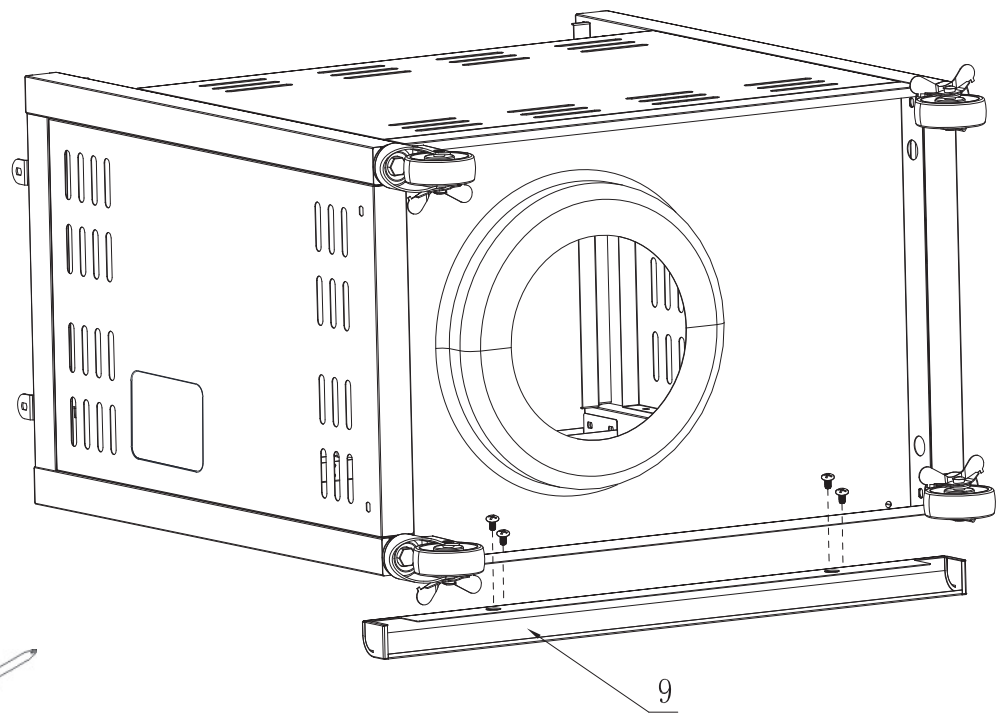
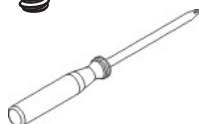
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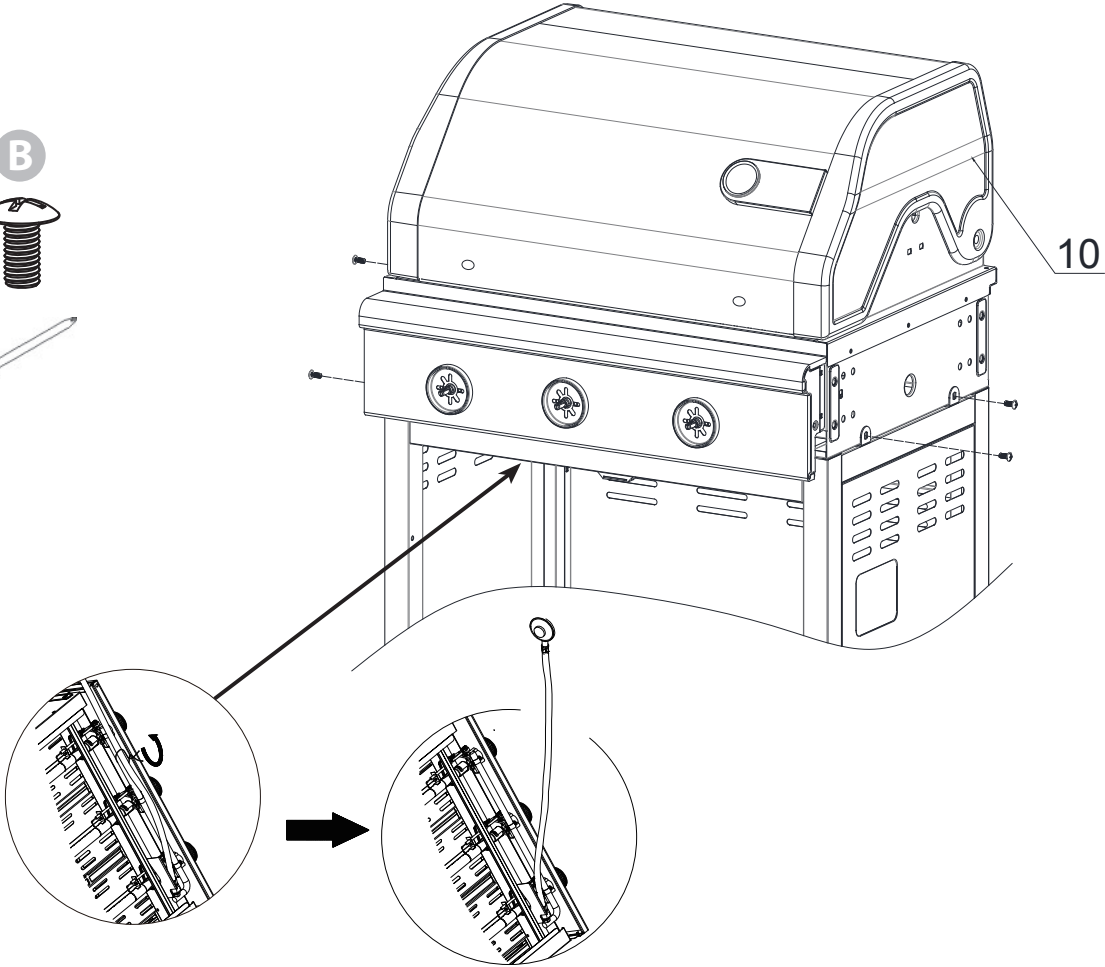
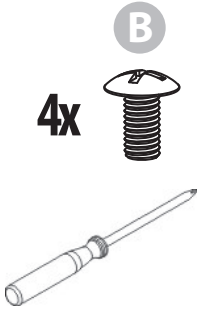
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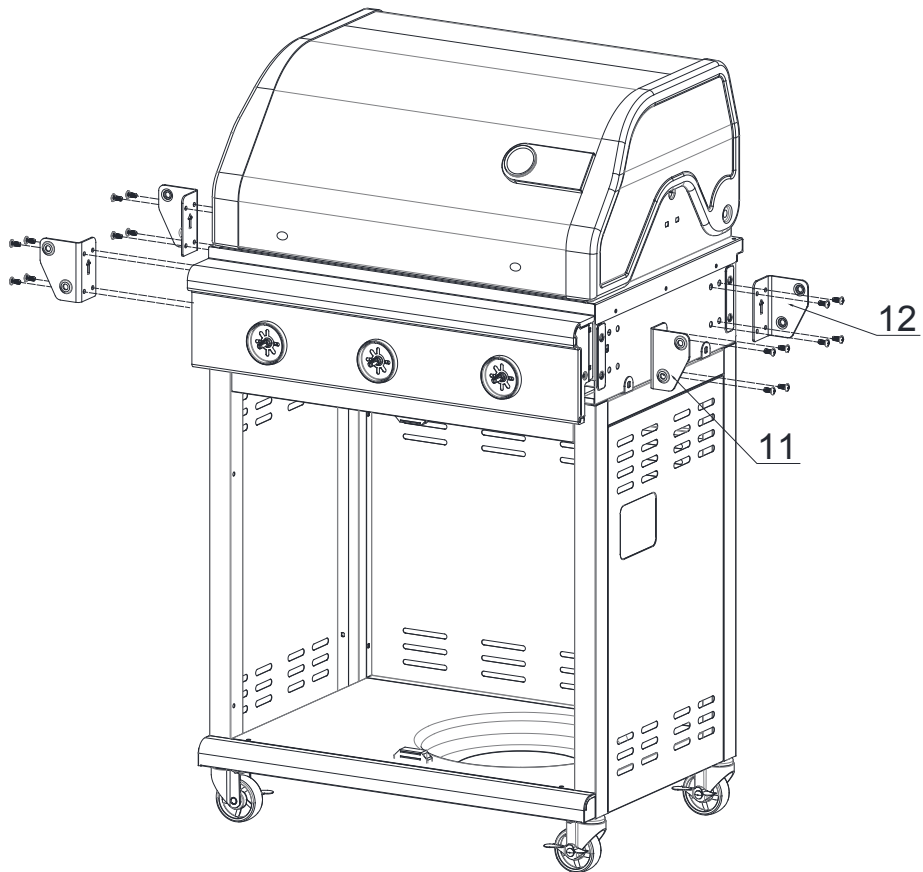
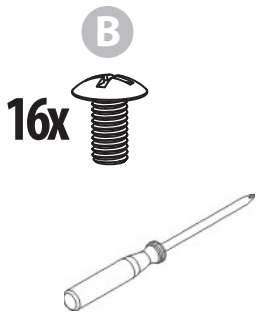
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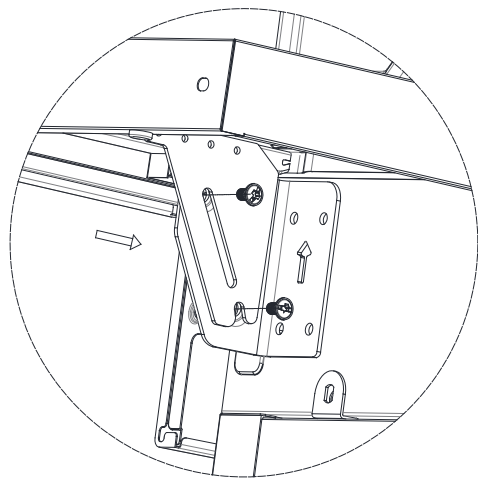
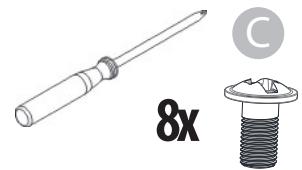
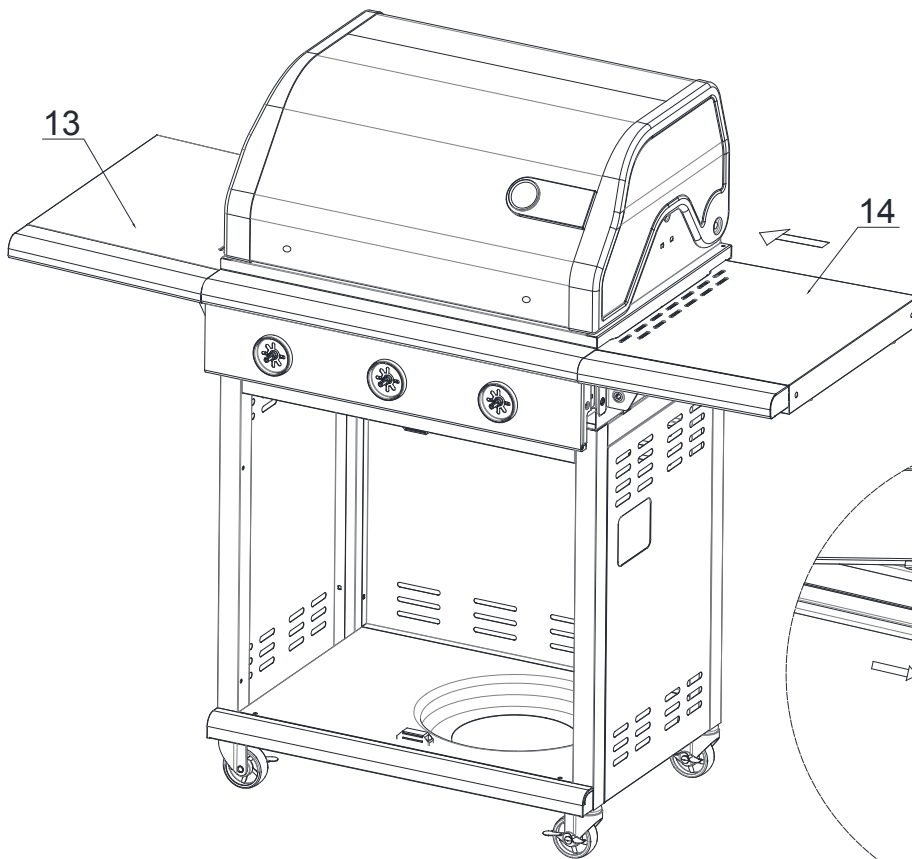
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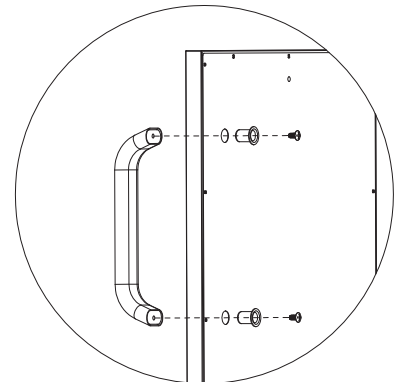
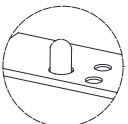
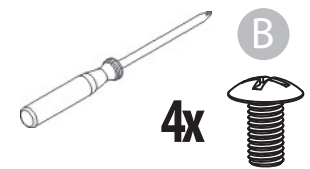
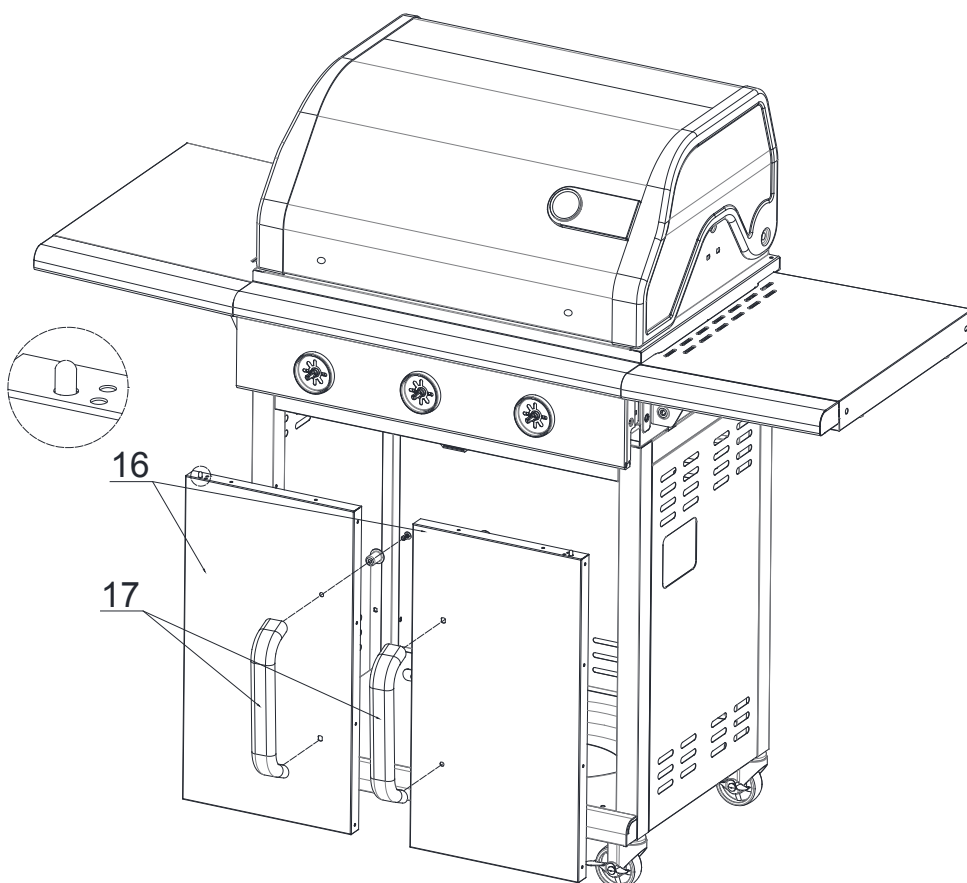
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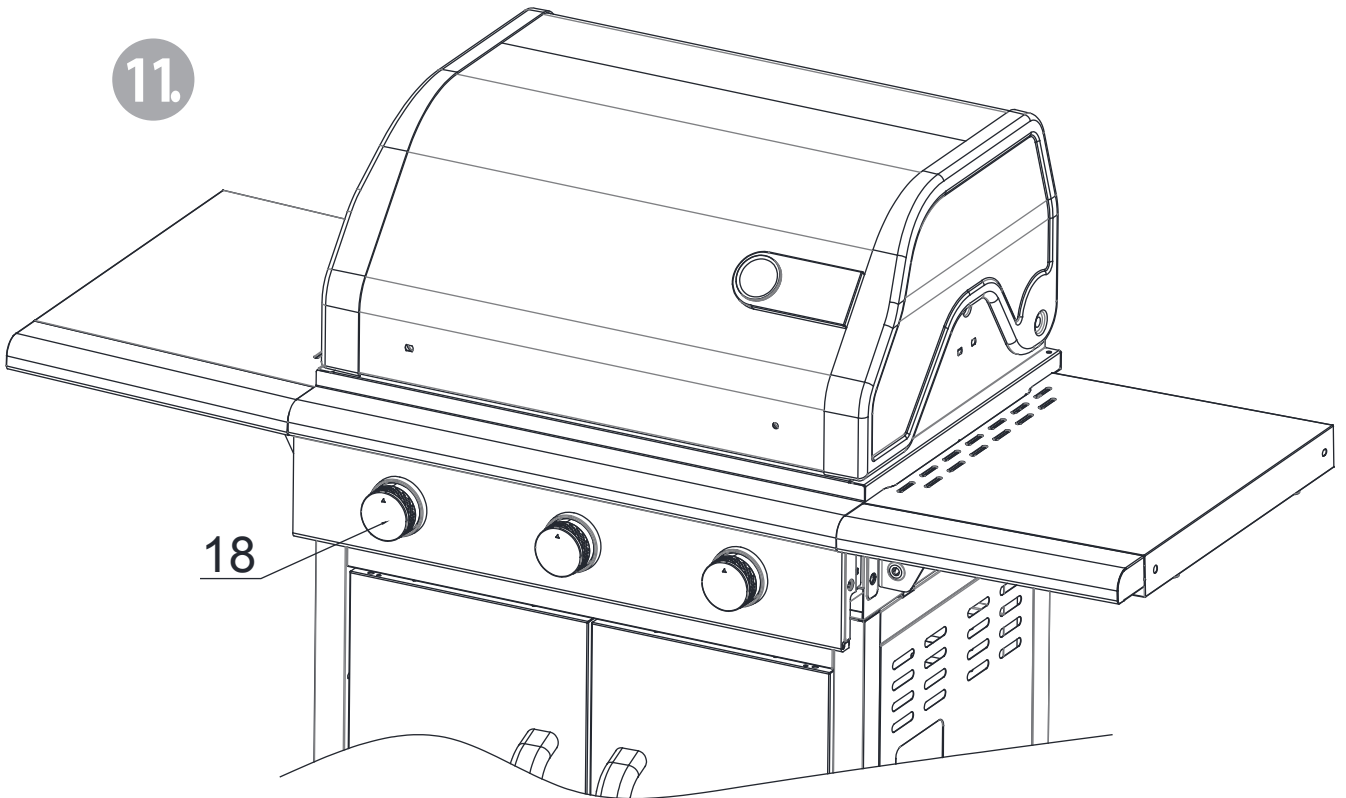
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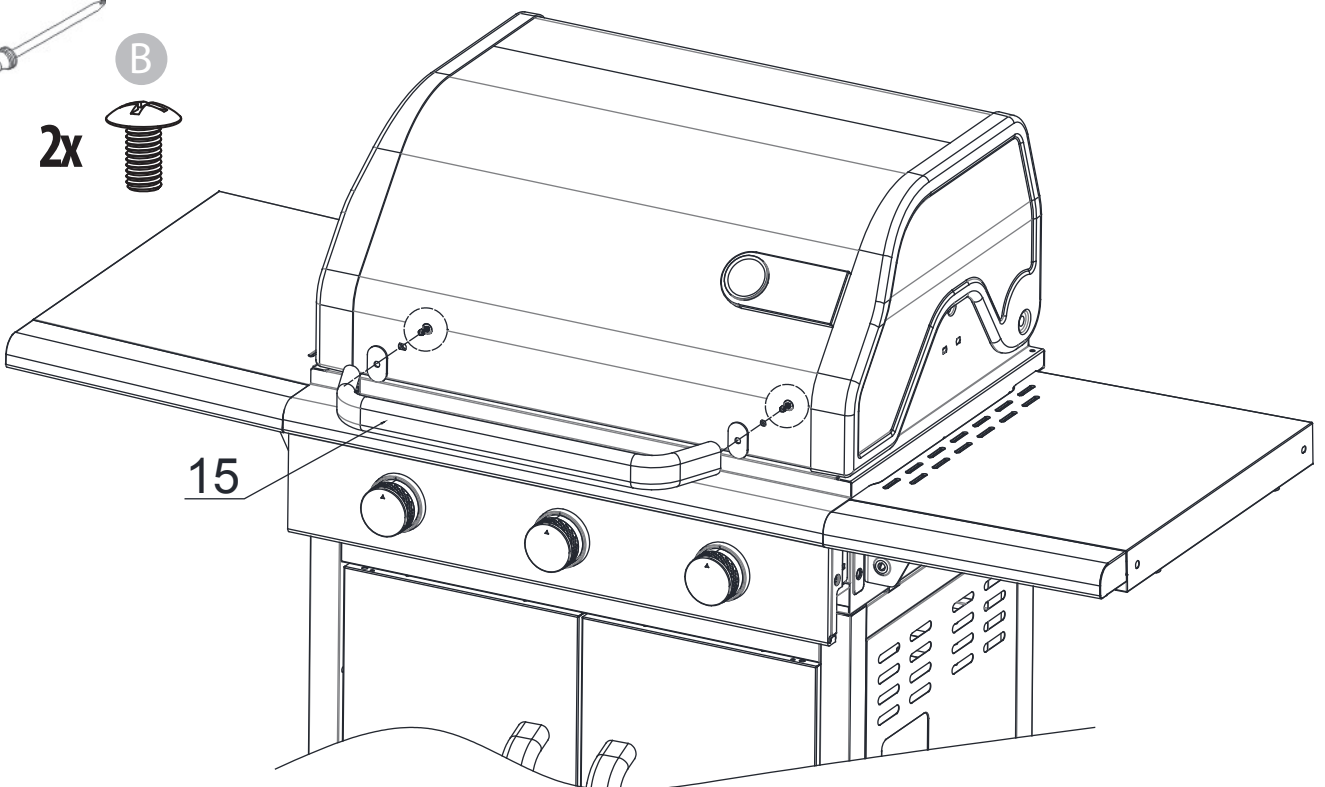
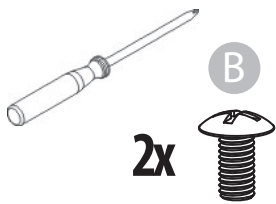
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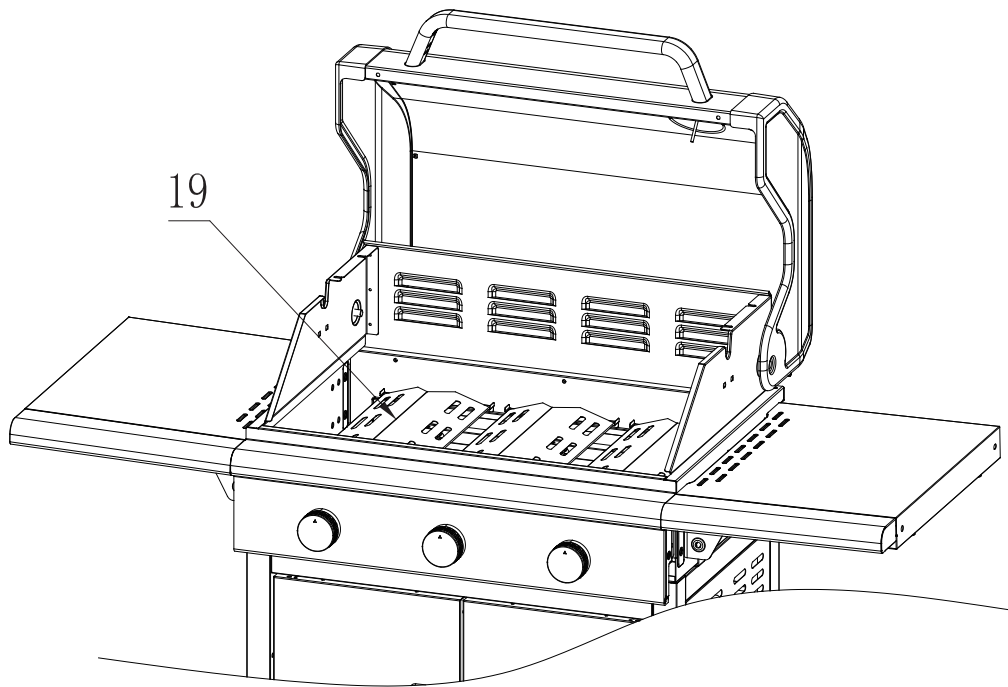
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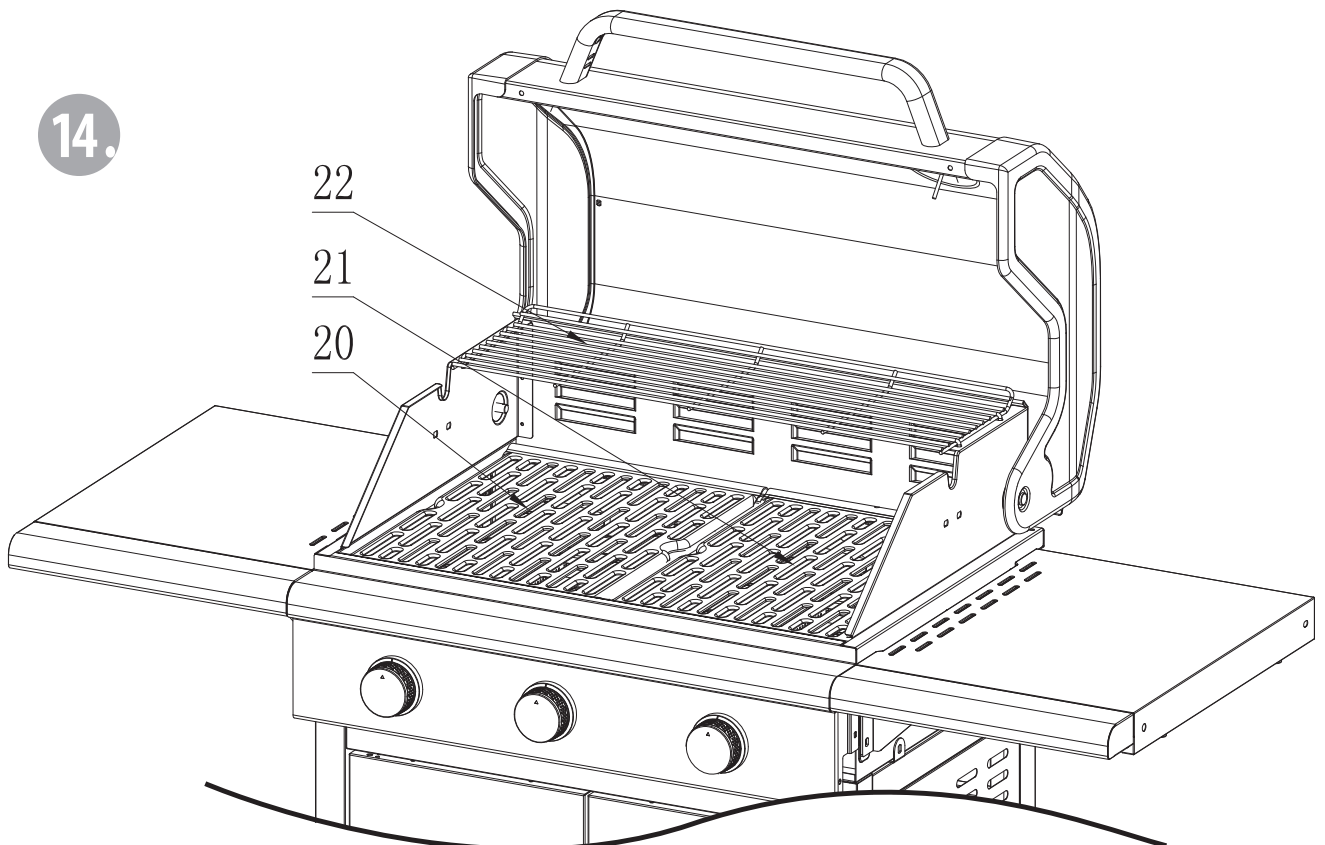
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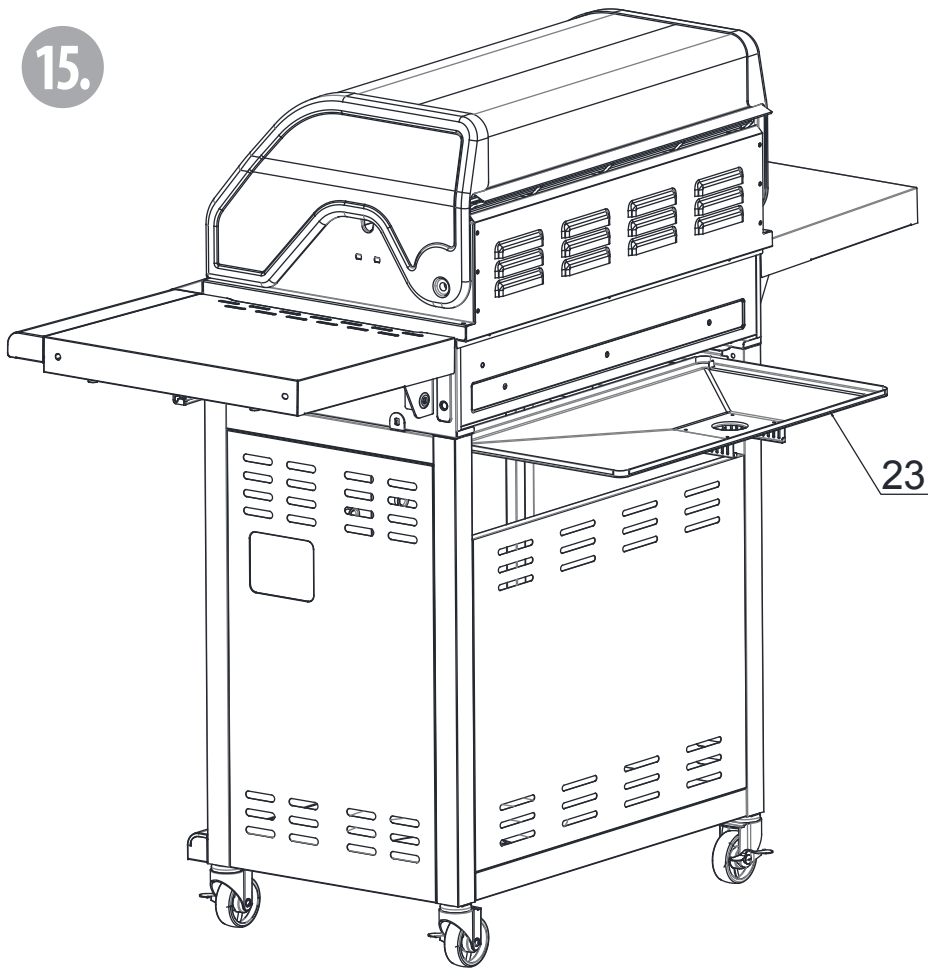
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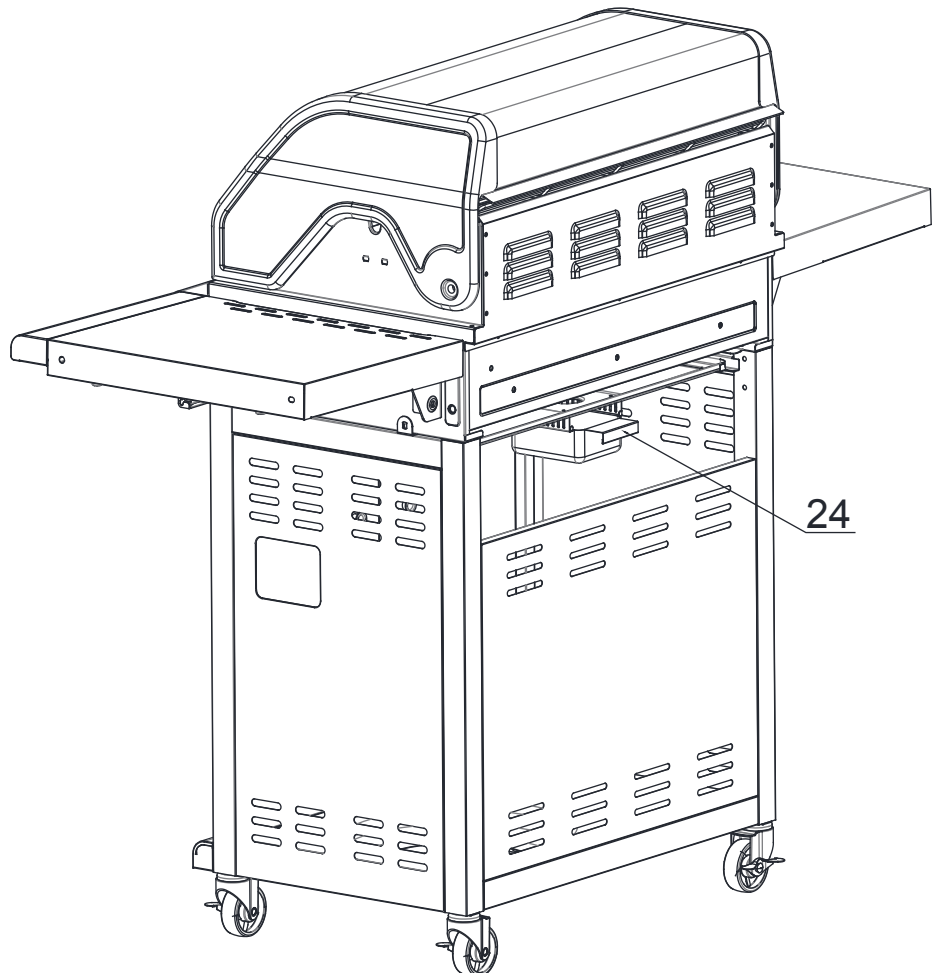
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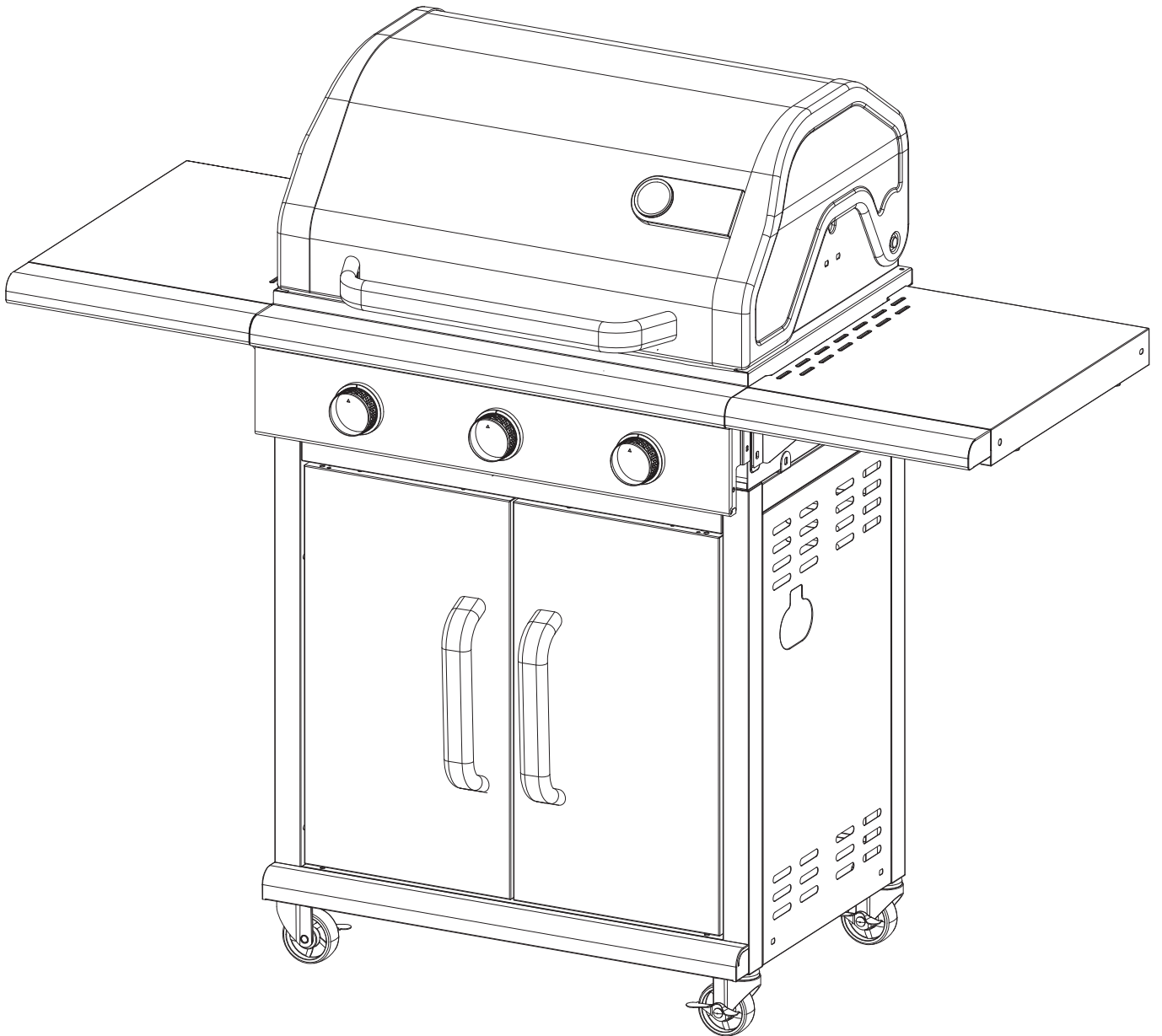


15.



16.





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