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Landmann 12325 Owner's Manual

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"Gas barbecue"

Installation and Operation Manual



This appliance is for outdoor use only.
This is not a commercial appliance.



MODEL: 12325

ASSEMBLY, CARE AND USE INSTRUCTIONS
READ CAREFULLY

IMPORTANT:
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

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

12325

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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

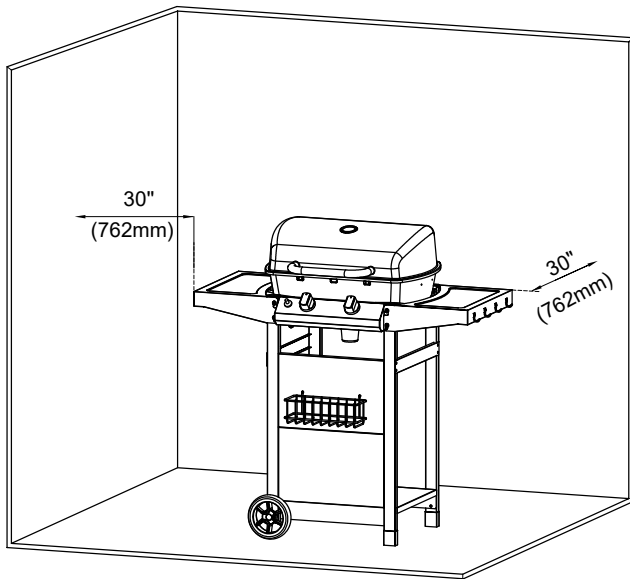
1. **DO NOT** store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP (liquid propane) cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
3. This grill is **FOR OUTDOOR USE** only and shall not 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 30" from the top, bottom, back and 30" 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.

 CAUTION	<p>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.</p>
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- **DO NOT** enlarge the valve orifices or burner ports when cleaning the valves or burners.
- 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/CSA-b339 (Cylinders, Spheres, and Tubes for transportation of Dangerous Goods).

 DANGER	<p>A fire causing death or serious injury may occur if the following is not followed exactly: NEVER store or use gasoline or other volatile substances in the vicinity of this grill. NEVER 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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 WARNING	<p>DO NOT store spare gas cylinder in or near grill. 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

 WARNING	<p>This product can expose you to chemicals, including lead compounds, which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov</p>
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 WARNING	<p>This product can expose you to chemicals, including DEHP, which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to: www.P65Warnings.ca.gov</p>
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To avoid the possibility of tipping over the grill, **NEVER** place more than 10 pounds on the side table.

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.

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 to be used with a standard 20 lb. LP gas cylinder.
- Any brand of 20 lb. LP gas cylinder is acceptable for use on this grill, provided that it is compatible with the grill's retention means (tank tray bolt).
- This grill is designed certified by ETL international for local LP gas supply.

Safety Information

- LP gas has an odor 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.

Installation of LP Cylinder

1. Make sure all burner controls are in the **OFF** position.
2. Open the cabinet door.
3. Carefully position in the large hole on the bottom panel.
4. To secure the LP cylinder in place, screw the tank holding tray bolt through the bottom section of the LP cylinder.
5. Attach the regulator to the cylinder by carefully **HAND TIGHTENING** only.
6. **NEVER** use a wrench or other tool to tighten this connection.
7. Observe all governing codes and ordinances.

Important

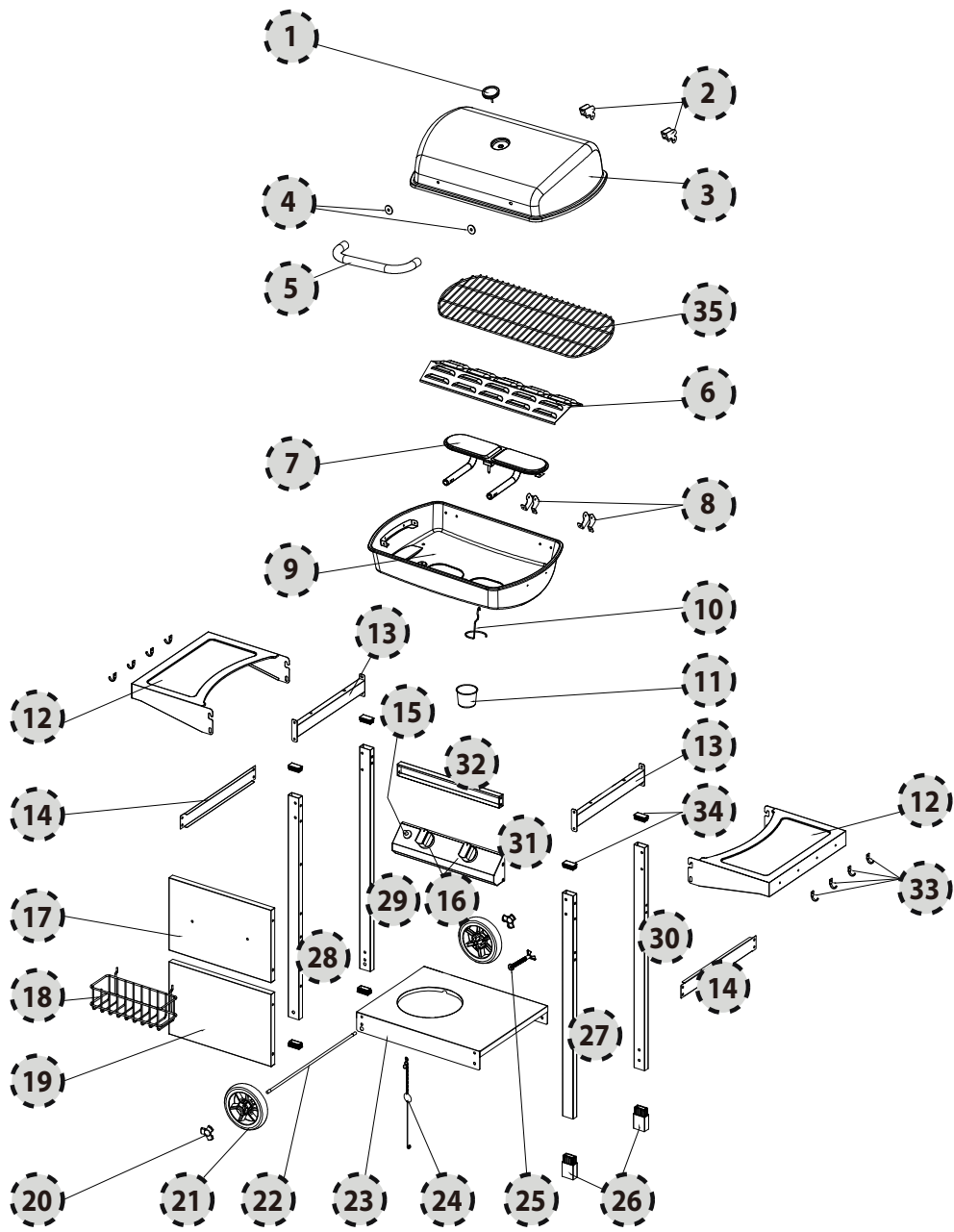
The United States LP gas appliance installation must conform with local codes and ordinances. In the absence of local codes, appliance installation must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Appliance code, CSA B149.1, or Propane Storage and Handling 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).

Always check the rating plate to verify that the appliance is the correct gas type for the gas supply that you are connecting to. A natural gas grill requires natural gas to operate and an LP gas grill requires liquid propane to operate.

Package Contens

Part	Description	Quantity
1	Thermometer	1
2	Lid hinge	2
3	Lid	1
4	Heat resistance washer	2
5	Handle	1
6	Flame tamer	1
7	Burner	1
8	Firebowl hinge	2
9	Firebowl	1
10	Grease cup holder	1
11	Grease cup	1
12	Side table	2
13	Firebowl supports	2
14	Side cross plate	2
15	Piezo Ignition	1
16	Control knob	2
17	Upper front plate	1
18	Vegetable basket	1
19	Lower front plate	1
20	Wheels caps	2
21	Wheels	2
22	Wheel axle	1
23	Bottom tray	1
24	Match lighting tool	1
25	Gas tank fixer	1
26	Bottom plastic plug for standing leg	2
27	Front standing leg	1
28	Front wheel leg	1
29	Rear wheel leg	1
30	Rear standing leg	1
31	Control panel	1
32	Rear cross plate	1
33	Tools Hangers	8
34	Leg plastic plug	6
35	Cooking grid	1
	screw card	1



Preparation

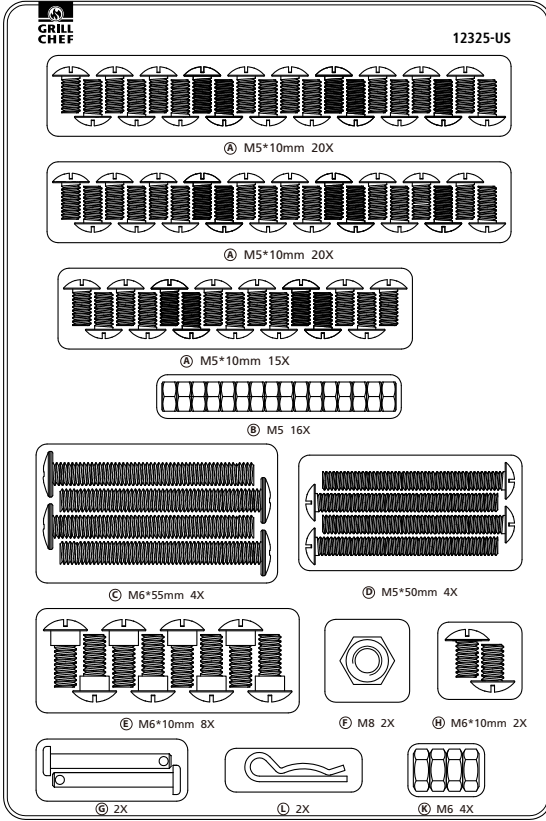
Before beginning assembly of this grill, please remove all packing material and verify that all of the assembly parts are included (see Package Contents on page 6). If any part is missing or damaged,

DO NOT attempt to assemble the product.

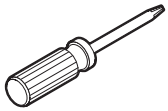
Estimated assembly time: 60 minutes with two people.

Tools Needed: Phillips Head screw driver and wrench.

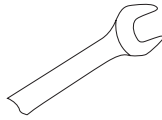
Hardware Contents



Tools Required



2 pt Phillips Screwdriver



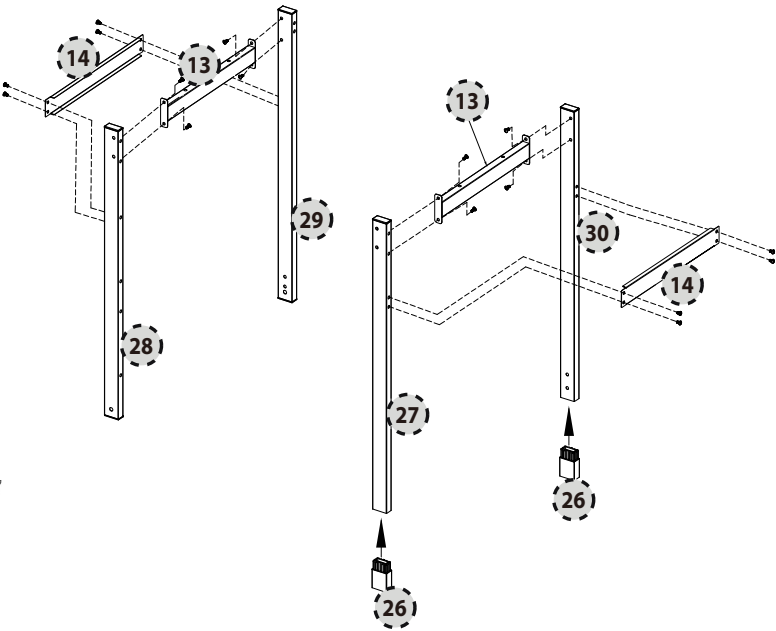
Adjustable Wrench

Assembly Instructions

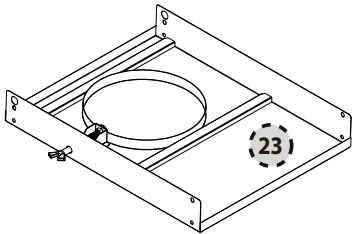
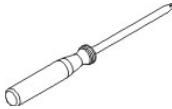
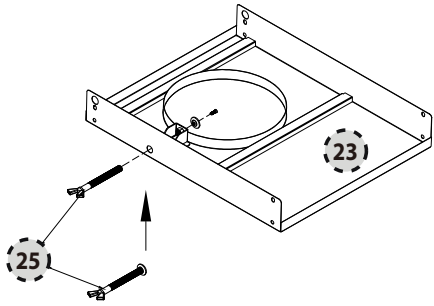
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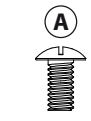
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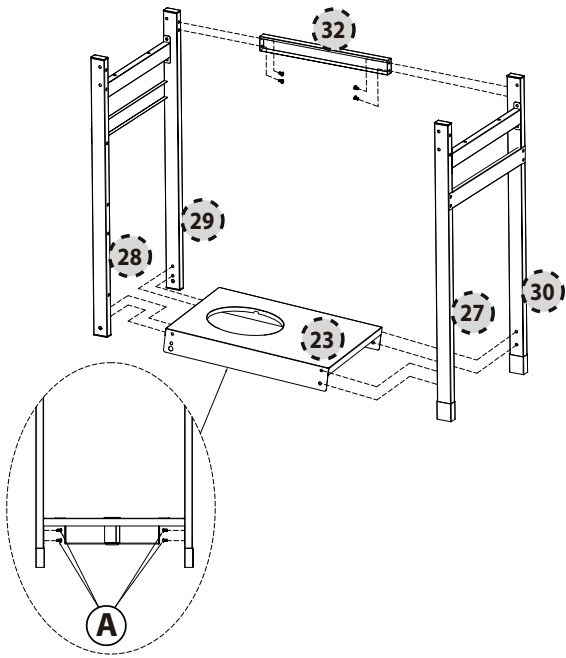
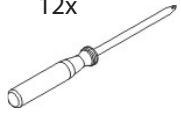
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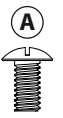
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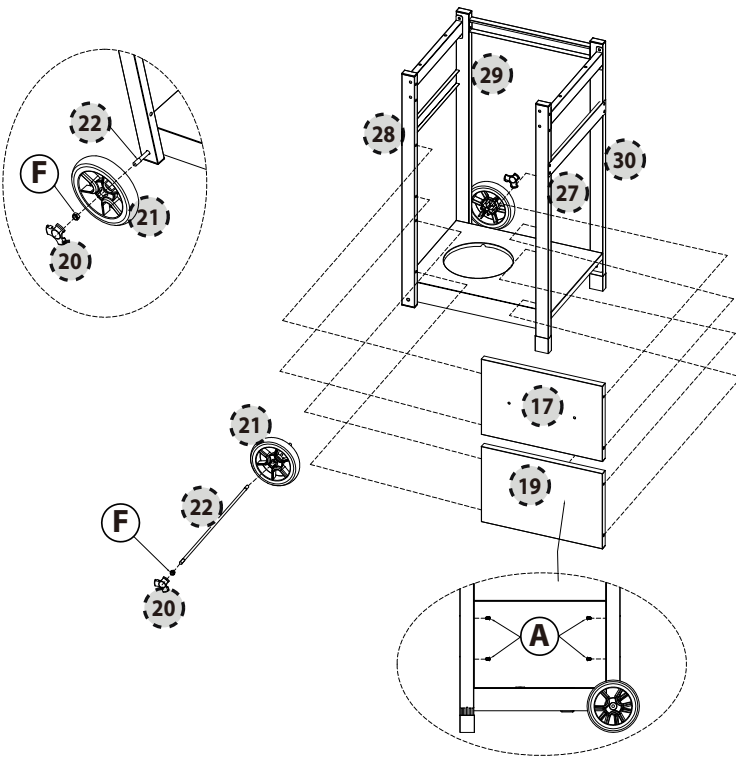
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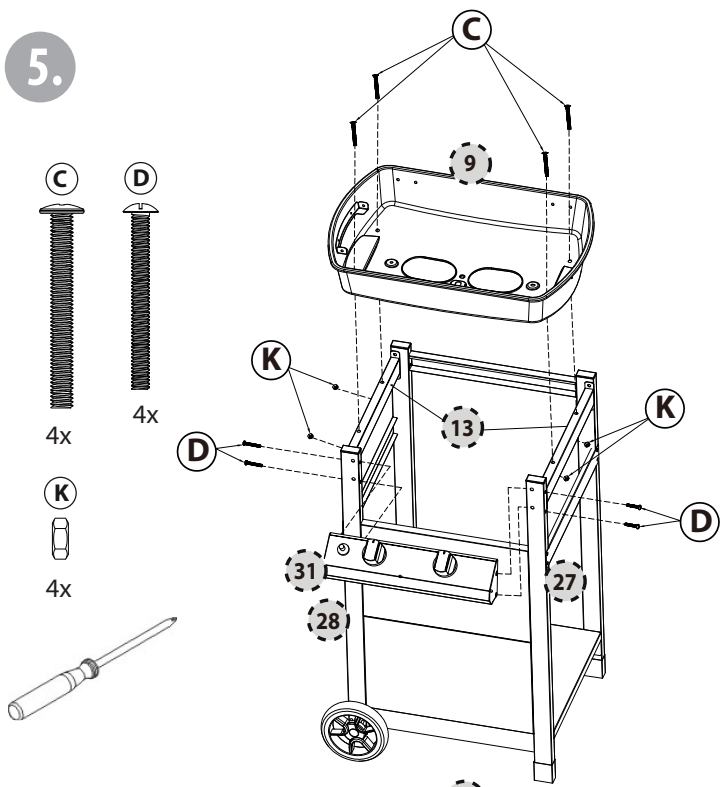
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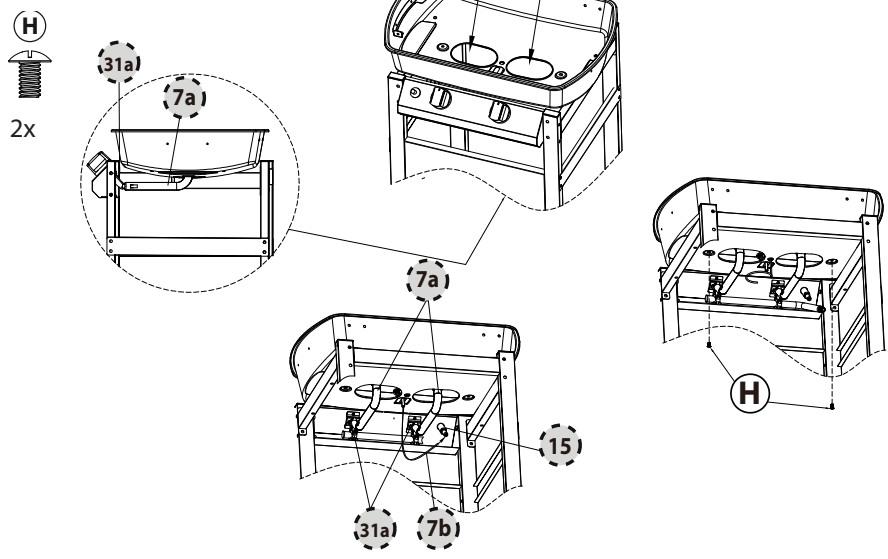
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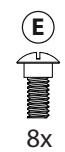
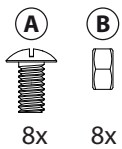
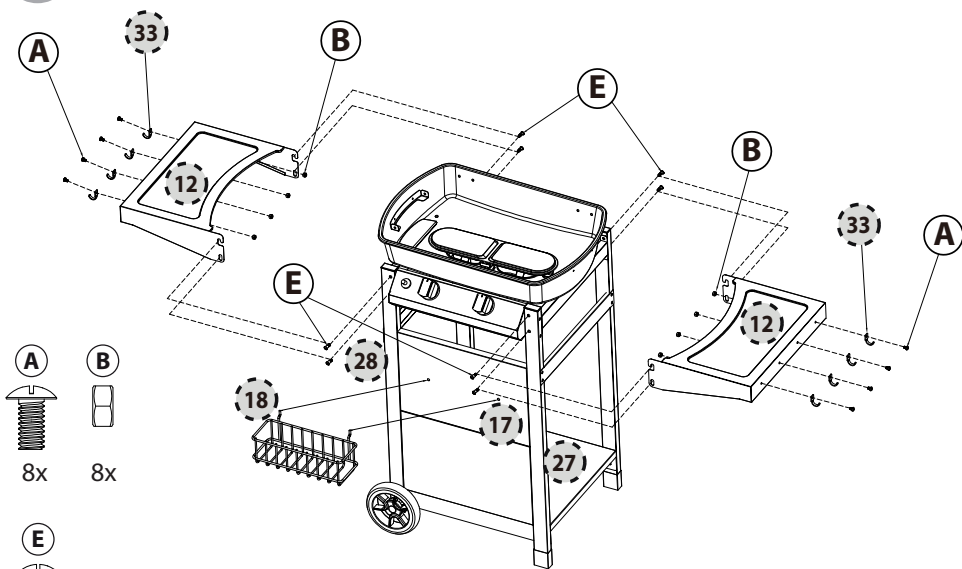
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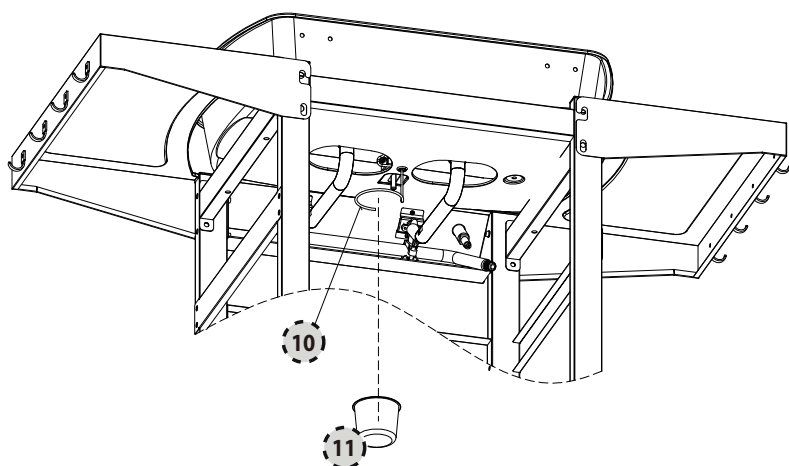
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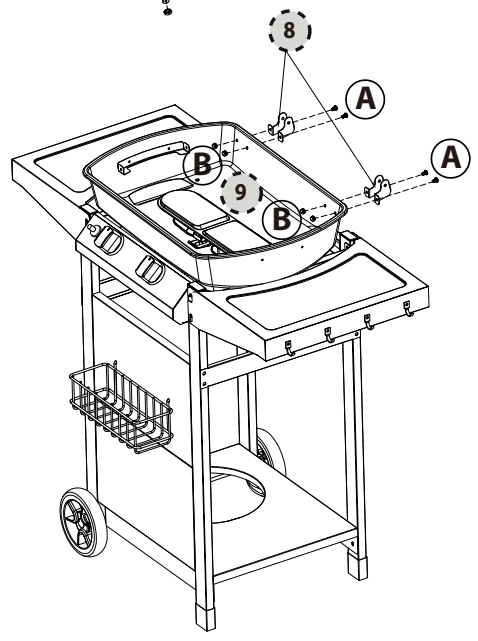
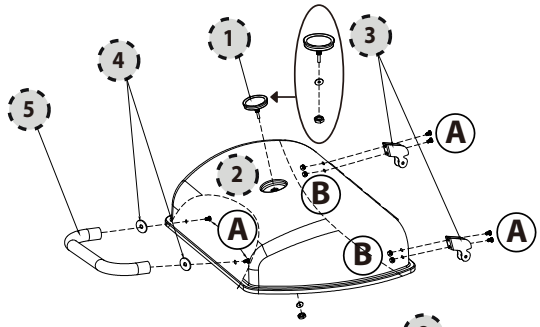


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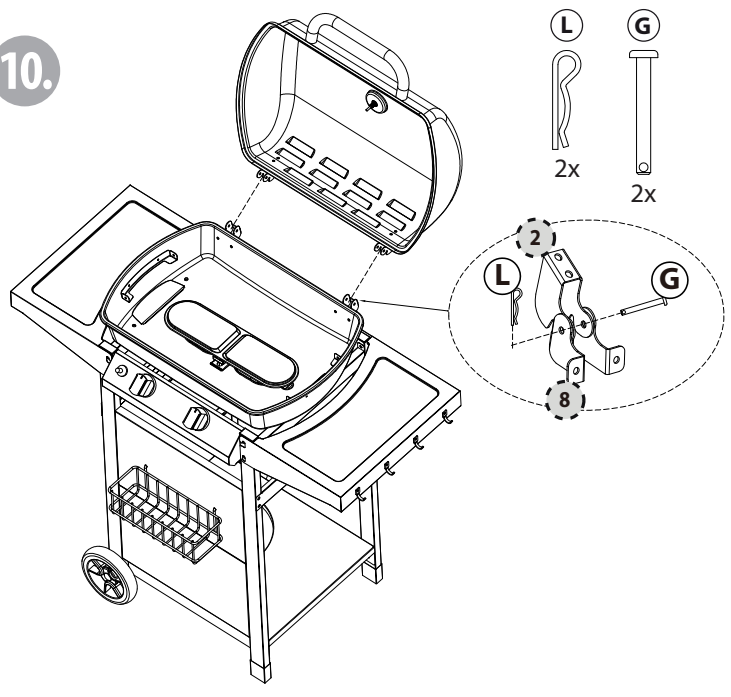


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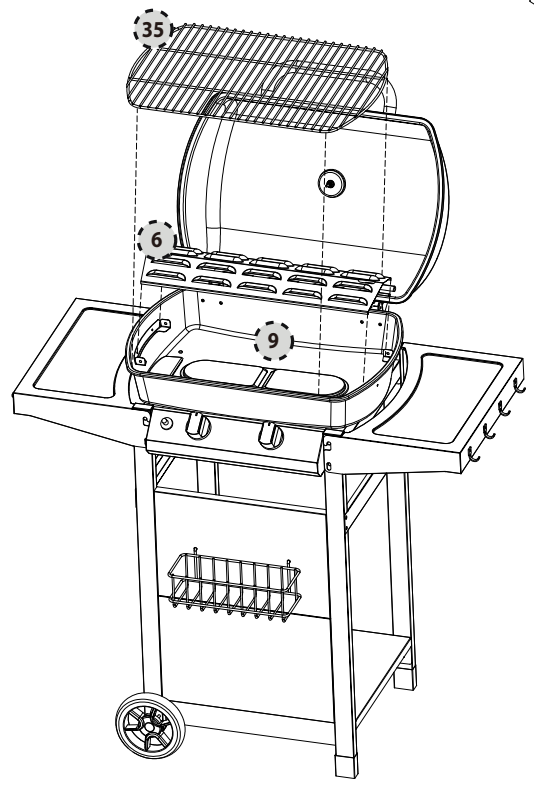
- A**  10x
- B**  8x



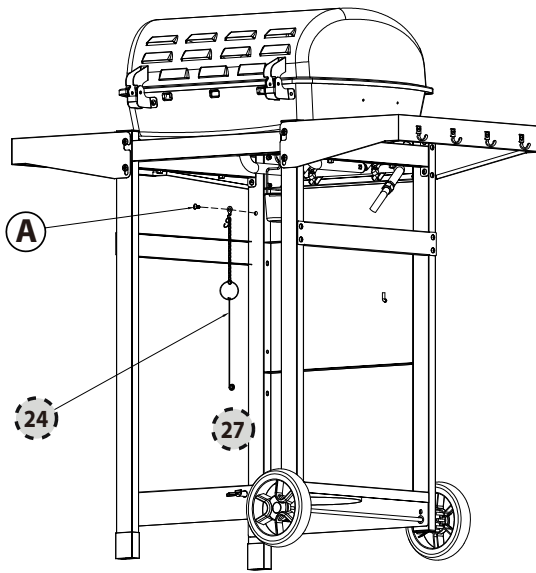
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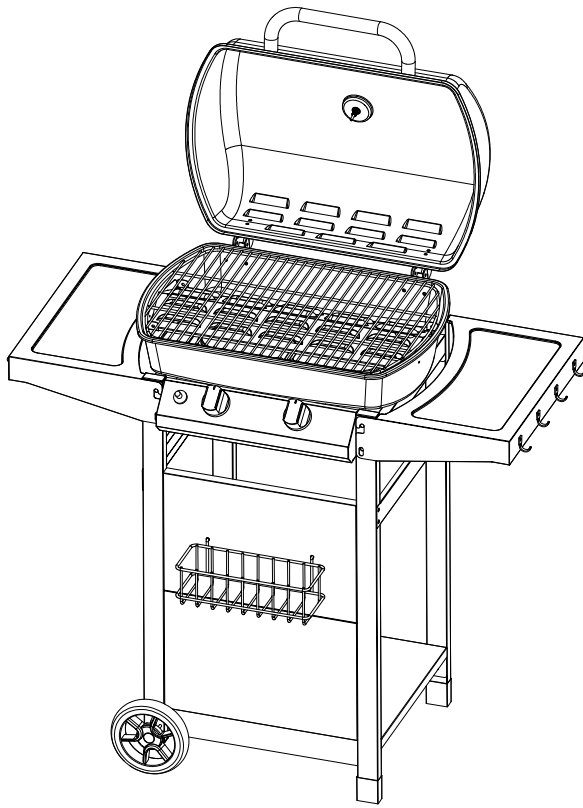
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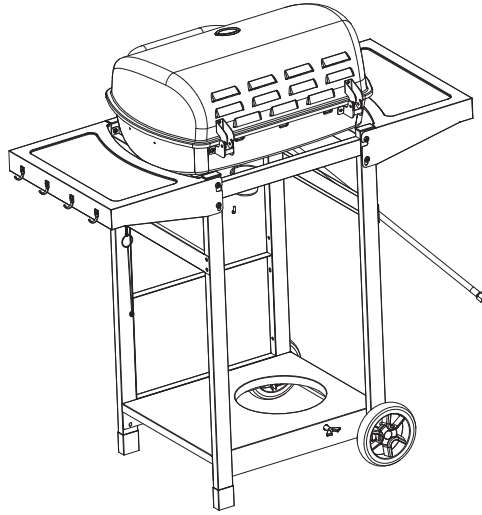
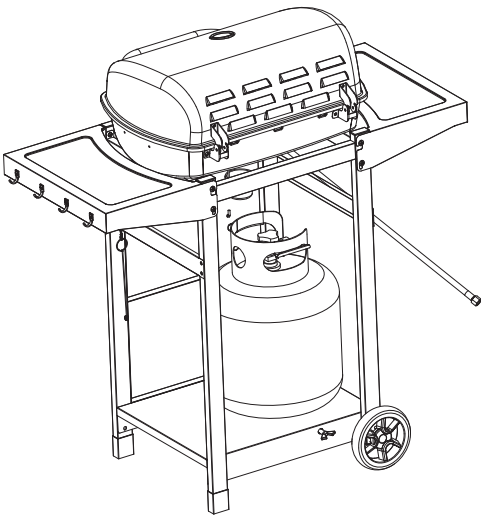


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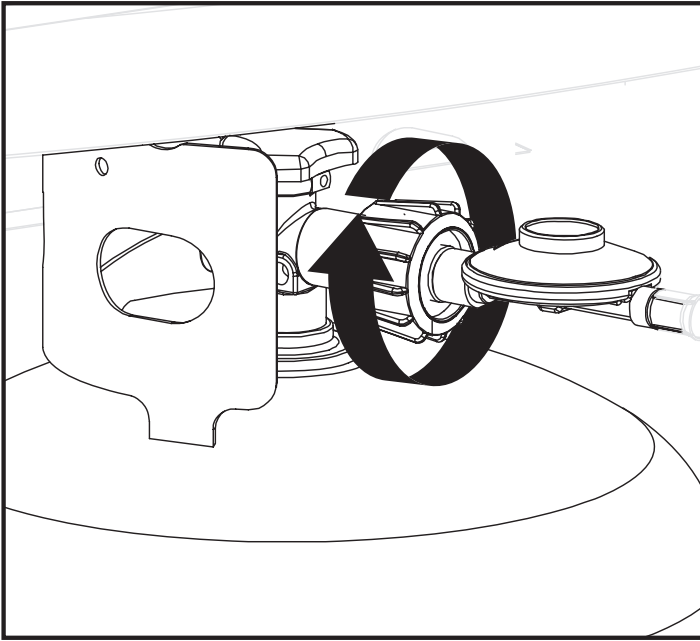




Connecting Gas Cylinder

1. **ALWAYS** place the propane cylinder on the tank holder under the cart.
2. **ALWAYS** confirm that all burner control knobs are in OFF position before activating the gas supply.
3. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports.
4. **ALWAYS** connect the gas supply regulator as follows: Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other hand.
5. Disconnect the propane cylinder from the regulator valve when the grill is not in use.
6. **DO NOT** obstruct the flow of combustion air and ventilation air to the grill.
7. Keep ventilation openings of the cylinder enclosure free and clear from debris.

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

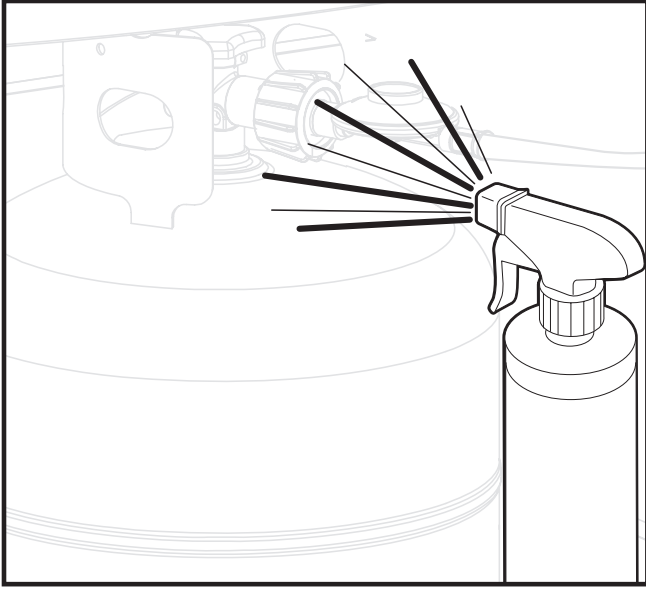


To prevent fire or explosion hazard when testing for a leak:

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 control knobs are in the **OFF** position.
3. Spray some solution on the tank valve up to the valve connection. (See diagram to below.)
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!



Main Burner Lighting Instructions

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 hood closed.

IMPORTANT

Please read these instructions before attempting to light the grill.



Failure to open the lid before igniting may result in an explosive flare-up, which can cause serious bodily injury or death.



DO NOT lean over the open grill when lighting.

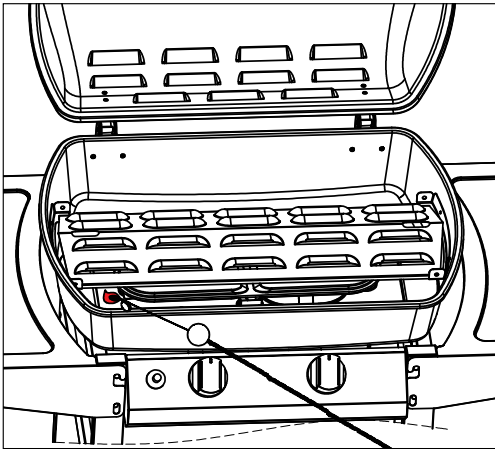
1. Turn all gas control knobs to the **• OFF** position.
2. Turn on gas valve from gas source.
3. Lid **MUST** be open when lighting.
4. Press any control knob and turn it anti-clockwise to the **MAX** position.
5. Press the electronic ignition piezo (red button). You should hear a clicking sound.
6. Check whether the burner has been ignited. Carefully look through the cooking grill to see if flames come out of the burner.
7. After one burner is ignited, press and turn another control knob anti-clockwise to the **MAX** position to ignite.
8. If the burner has not ignited, press the control knob and turn it back to **• OFF** position. Wait for 5 minutes for the gas to clear and repeat this lighting procedure.



Failure to follow the five-minute waiting period may result in an explosive flare-up, which can cause serious bodily injury or death.

9. To extinguish the burner, turn clockwise to the **• OFF** position.

Match Lighting



Note: Match lighting tool is located on the inside of the Cabinet.

1. Turn all gas control knobs to the **• OFF** position
2. Turn on gas valve from gas source.
3. Lid **MUST** be open when lighting.
4. Remove the match lighting tool and stick a match into the end of the tool.
5. Light the match.
6. Once lit, guide the lit match under the grate.
7. Push in and turn the control knob to **Max** for the burner closest to the light match. The burner should light immediately.
8. Adjust burner control knob to the desired cooking temperature.

Care and Maintenance

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

Cleaning the Outside of the Grill

For painted surfaces clean thoroughly with a hot soapy water solution. Rinse with water and allow to completely dry.

For the stainless steel surfaces, use a good quality stainless steel cleaner.

- When cleaning, always rub or wipe in the direction of the stainless steel grain.
- For stubborn spots, always scrub in the direction of the stainless steel grain.
- **DO NOT** clean stainless steel with anything containing acid, mineral spirits or xylene.
- **DO NOT** use a wire brush or any abrasive cleaner on the stainless steel surface as this will cause scratches in the stainless steel finish.

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.



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.



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.
- Remove the grease tray from the grill and clean off residue with a wire brush or flat scraper, then wipe with a paper towel to remove any excess grease.



DO NOT line grease tray 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.

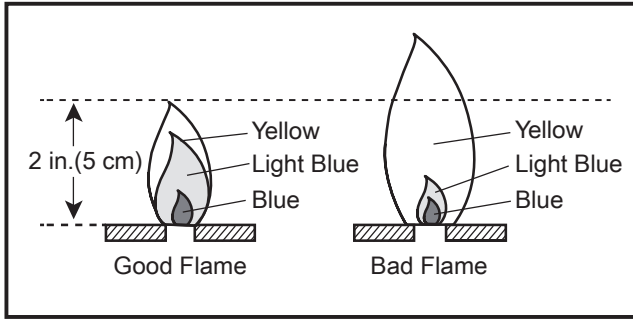
Hose Inspection

The hose should be inspected periodically for any signs of cracking, nicks, cuts or abrasions.

- If the hose is found to be damaged in any way **DO NOT** use the grill.
- The hose must be replaced by a certified hose as shown in the replacement parts section.

Checking the Flame

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



To Remove Burner

Make sure all control knobs are in the OFF position, the LP gas supply valve has been closed, and the gas hose is disconnected from the gas supply.

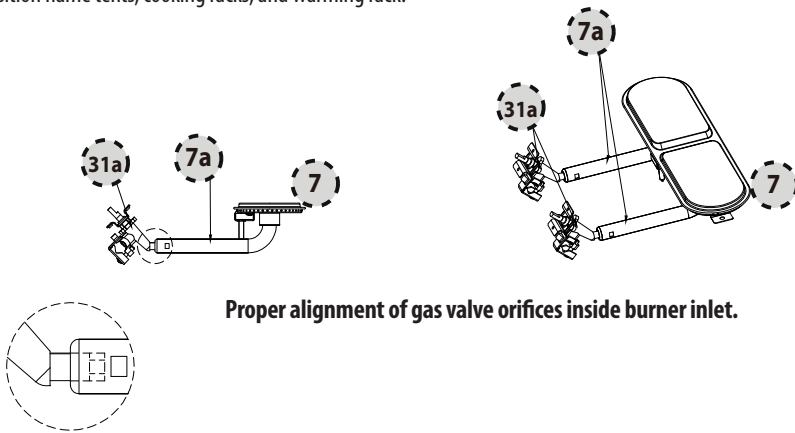
1. Open Lid and remove warming rack, cooking grates and heat tents.
2. Using a 2 pt Phillips screw driver, loosen the screw holding the burner in the back of the grill. **Note:** This is a screw/nut combination so make sure to hold the nut while removing the screw.
3. Slide the burner forward and then lift up and out of the firebox.
4. Unscrew the electrode & wire from the burner.

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.

To Reinstall Burner

1. Be sure the gas valve orifices are correctly positioned inside the burner inlet.
2. Reattach the electrode and wire to the burner.
3. Reattach the screw/nut combination.
4. Reposition flame tents, cooking racks, and warming rack.



Proper alignment of gas valve orifices inside burner inlet.

Cooking Methods And Grilling Tips

Direct Heat

Direct heat cooking means that the food is placed on grill grates directly over the lighted burners.

- The lid position can be either up or down.
- If the lid is in the up position, generally cooking time may be longer.
- Direct heat is used to sear the food to seal in the natural juices by cooking with intense heat for a short period of time. The outside of the food is browned with a flavorful grilled coating


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 lowfat 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
Grill will not light.	<ol style="list-style-type: none"> 1. LP cylinder valve is closed. 2. LP cylinder gas level is low. 3. No ticking sound when electronic igniter button is pushed. 4. "Match lighting" may be necessary. 5. Electrodes may be wet. 6. Debris is blocking the electrodes. 7. No spark shows at electrode tip. 	<ol style="list-style-type: none"> 1. Turn ON LP cylinder valve. 2. Replace LP cylinder. 3. Check to make sure that battery is installed correctly with + facing out. Replace battery if necessary. 4. "Match lighting" light grill per this manual's instructions. 5. Dry electrodes with dry cloth. 6. Clean electrodes with rubbing alcohol and retry. 7. Replace electrode.
Flame will not stay lit.	<ol style="list-style-type: none"> 1. LP cylinder valve is closed. 2. LP cylinder gas level is low. 3. Burner is not properly installed or dirty. 	<ol style="list-style-type: none"> 1. Turn ON LP cylinder valve. 2. Replace LP cylinder. 3. Reinstall burner properly and clean out any debris.
Flame is low, irregular or noisy.	<ol style="list-style-type: none"> 1. LP cylinder gas level is low. 2. Improper lighting procedure. 3. Burner ports may be clogged. 4. Gas supply may be bent or kinked. 5. Grill may be in an area that is too windy. 6. There are obstructions such as grease debris, or insects in air inlets. 	<ol style="list-style-type: none"> 1. Replace propane cylinder. 2. Disconnect LP hose regulator from LP tank, reconnect and then follow lighting procedure exactly as listed. 3. If only one burner is affected, check and clean the burner ports. 4. Straighten out the gas supply hose. 5. Wait until wind subsides to continue. 6. Clean burner air inlets of obstructions.
Excessive flare-ups  CAUTION DO NOT spray water on the gas flames – this could damage the grill.	<ol style="list-style-type: none"> 1. Flare-up are normally caused by excessive fat from meat being grilled. 2. Grill is dirty. 3. The cooking temperature may be too high. 4. Lid is closed. 5. Food is overcooked or burnt. 6. Firebox, grease tray and grease cup are full of grease. 	<ol style="list-style-type: none"> 1. Trim fat from meat being grilled. 2. Make sure grill is clean. 3. Keep flame on low or turn one burner off. 4. Keep the lid up when grilling to avoid excessive flare-ups. 5. Move food to another area of the grill until flames subside. 6. Clean firebox, grease tray and grease cup.
Grill does not get hot enough.	<ol style="list-style-type: none"> 1. Propane cylinder gas level is low. 2. Gas flow limiting device may have been activated. 	<ol style="list-style-type: none"> 1. Replace or refill LP Cylinder. 2. Turn OFF Control Knobs & LP Cylinder valve. Disconnect regulator from LP Cylinder. Inspect & clean LP Cylinder fitting and regulator connector. Wait 1minute. Reconnect regulator and perform leak test. Light grill following exact lighting procedure.

Warranty

This 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 from the date of original retail purchase for the following durations:

3 years - Main burners, grill firebox, heat tents & cooking grates

This warranty does not cover: rust, fading, peeling, 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

Please note for the United States, that some 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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