



LANDMANN®

*Ardor PTS+ 5.0+
Built-In*

Assembly and operating manual



Read the operating instructions before using the device.
Please lift the operating instructions for future reference.



VERSION: 12113
DATED: #2018
EDITION: 02/18z0

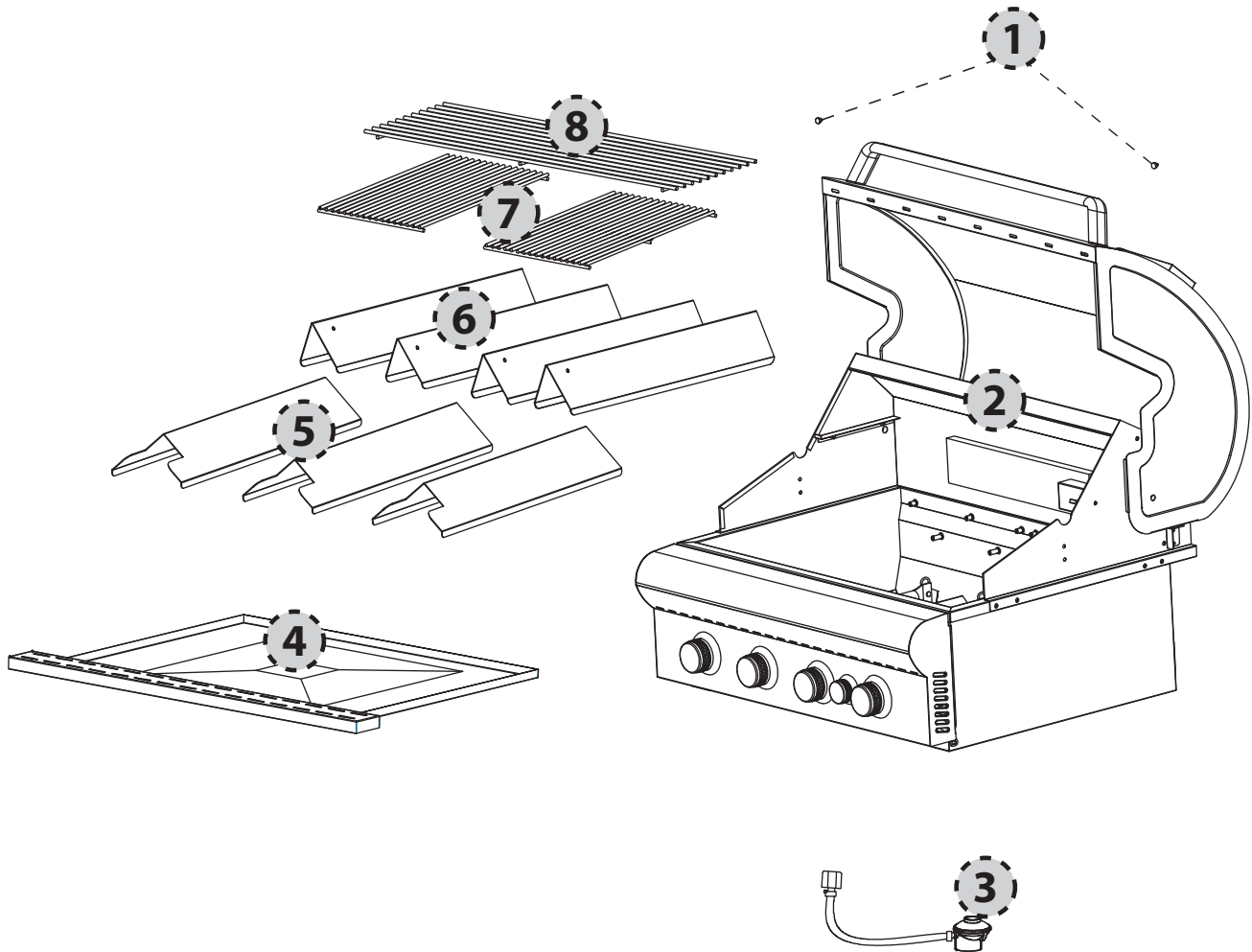


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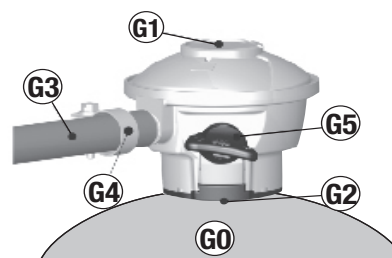
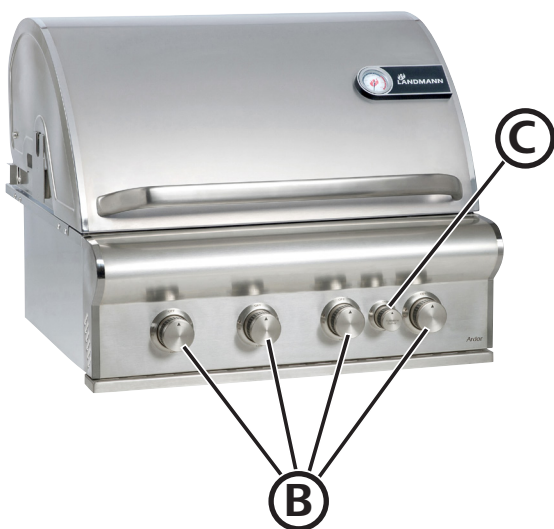
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Part list

Item	Qty.	Designation
1	2	Rubber bumper
2	1	Barbecue unit, pre-assembled
3	1	Hose & regulator
4	1	Grease tray
5	3	Low heat shield
6	4	Flame tamer
7	2	Cooking grate
8	1	Warming rack

Control elements

Item *	Designation	Function
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).
C	Flame regulator for the rear burner	Feeds gas into the rear burner (press, set to „large flame“ and keep depressed). After ignition, set heat input (turn).
G0	Gas cylinder	Fuel container
G1	Pressure reducer	Reduce gas pressure
G2	Gas cylinder for bottle valve	Fuel container
G3	Rubber hose	Directs gas to burner
G4	Proper hose clip	Fuel container
G5	Regulator handle	Cut-off safety device with 2 settings: „-“ setting: Gas off / shut off gas cylinder „flame“: Gas is on.



Gas off:



Gas on:



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

Function

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

By pressing and turning the flame regulator (B or C), gas flows into the burner. By a clicking noise you hear that the integrated piezo igniter is activated. A spark at the spark plug ignites the gas.

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

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. 20-year warranty on all stainless-steel parts against rust-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

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.

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 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 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 (4 x B and C) 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 4,5 or 7 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.

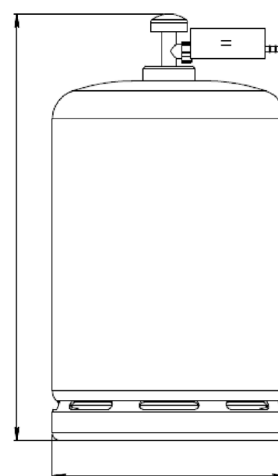
The following parts are included in delivery. They comply with the standards applicable in the country to which they have been supplied by LANDMANN.

Gas hose (pre-assembled)

- **CE**-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 **CE**-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



4,5 kg: Ø 240mm x 340mm
7 kg: Ø 256mm x 495mm

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.
- The cooking island is designed to hold a gas bottle inside!
 - 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 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 and the gas hose are securely connected.
3. Check to make sure the connection between the pressure regulator and gas cylinder 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 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 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.

Disconnecting the gas cylinder

1. Close the cylinder valve.
2. Store the pressure regulator with the gas hose under the barbecue. Make sure the gas hose is not kinked or twisted in any way.
3. Store the gas cylinder correctly:
 - Fit the gas cylinder valve with a cap nut and safety cap.

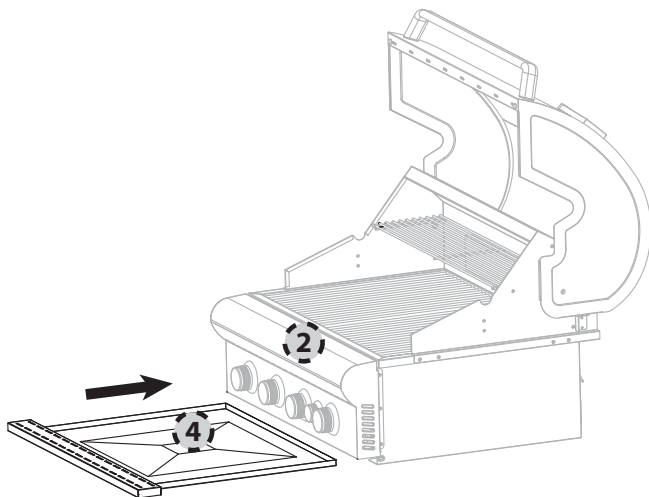
Do not store the gas cylinder in rooms below ground level, in or near stairways, hallways or passages and thoroughfares between buildings.

Always store gas cylinders upright, even if they are empty!

Operation

Starting up the 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.
4. Check to ensure that the gas system does not leak. If it does, close the cylinder valve immediately.
5. Insert the grease tray (4) into shelf of the grill unit (2).



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 (4 x B and C) 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.

Main burner and rear burner



Caution: Never run the infrared rear back burner when the main burners are running.

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+C) 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).
5. Once the barbecue is heated up, turn the flame regulator (B+C) to the desired heat level (flame size).
6. 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+C) 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+C) 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. The barbecue must be covered with a recommended bbq cover.

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!

Infrared burner



Caution: The infrared burners must not come into contact with water

The infrared burner may be damaged upon coming into contact with water.



Caution: Warming rack must be removed when operating the rotisserie burner.

1. Remove cooking grills to provide adequate space for food to turn.
2. Run the infrared burner in "H" ("High") setting with the hood open for 5 minutes without any food on the barbecue to make sure that grease or particles of food will burn off.
3. After the barbecue has cooled down, carefully vacuum off the burnt particles.

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

- 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"> 1. Close the cylinder valve immediately. 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 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	Open the cylinder valve.
	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"> 1. Close the cylinder valve immediately. 2. Wait three minutes and then switch the barbecue back on 3. If the malfunction reoccurs, disassemble and clean the burner

Technical specifications

Approvals

SGS	Test number CE - 0051, PIN No. 1008 CS 3157
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Barbecue




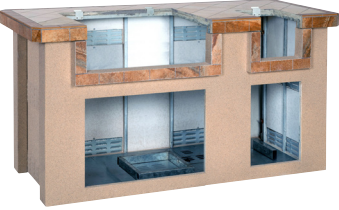

Appliance category	I ₃₊ according to DIN EN 498
Weight	53 kg
Dimensions (L x H x W)	approx. 77 X 62 X 71 cm
cooking area (L x W)	approx. 72 x 50 cm

Gas system

Heat quantity	Main burner	4 x 3,5 kW = 14 kW
	Rear burner	3,5 kW
Flow rate (mass flow rate)	G30: 1091 g/h G31: 1071g/h	
Gas type	Liquid gas (propane)	
Pressure regulator	Preset and CE -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 4.5 or 7 kg	
Gas hose	CE -approved hose (max 1.2 m)	
Flame regulation	infinitely adjustable 0 - max.	
Nozzle diameter	Main burner	0.91 mm
	Rear burner	0.91 mm

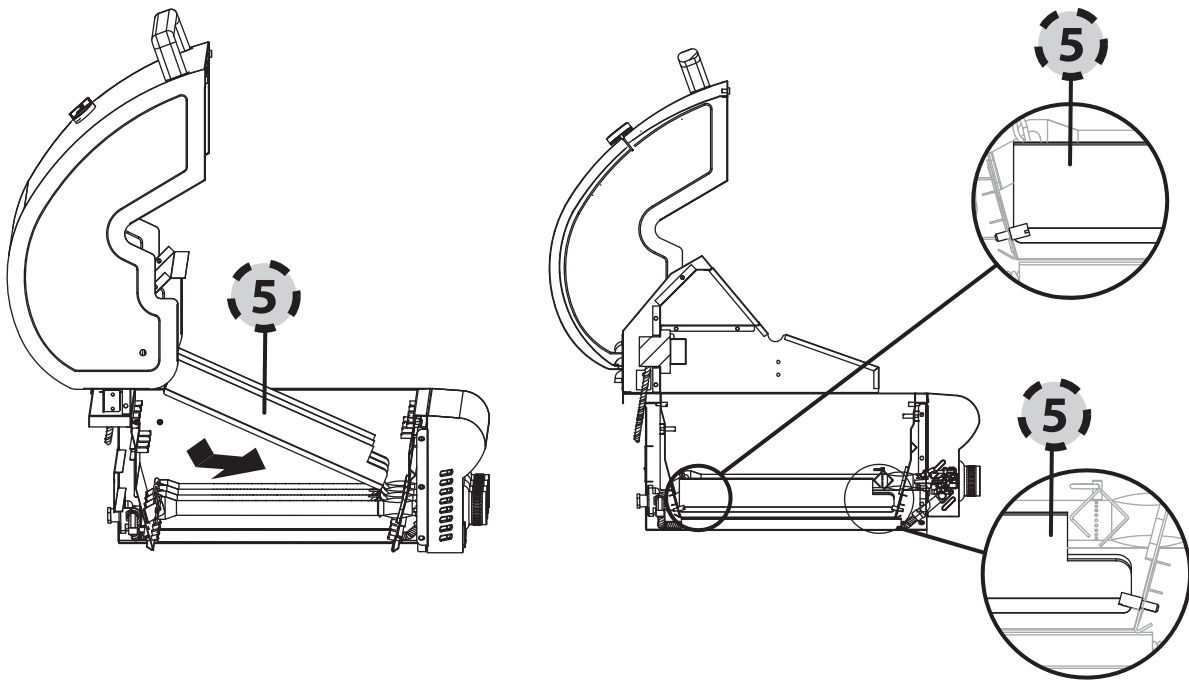
Accessories (optional)

Below is a list of items associated with this product:

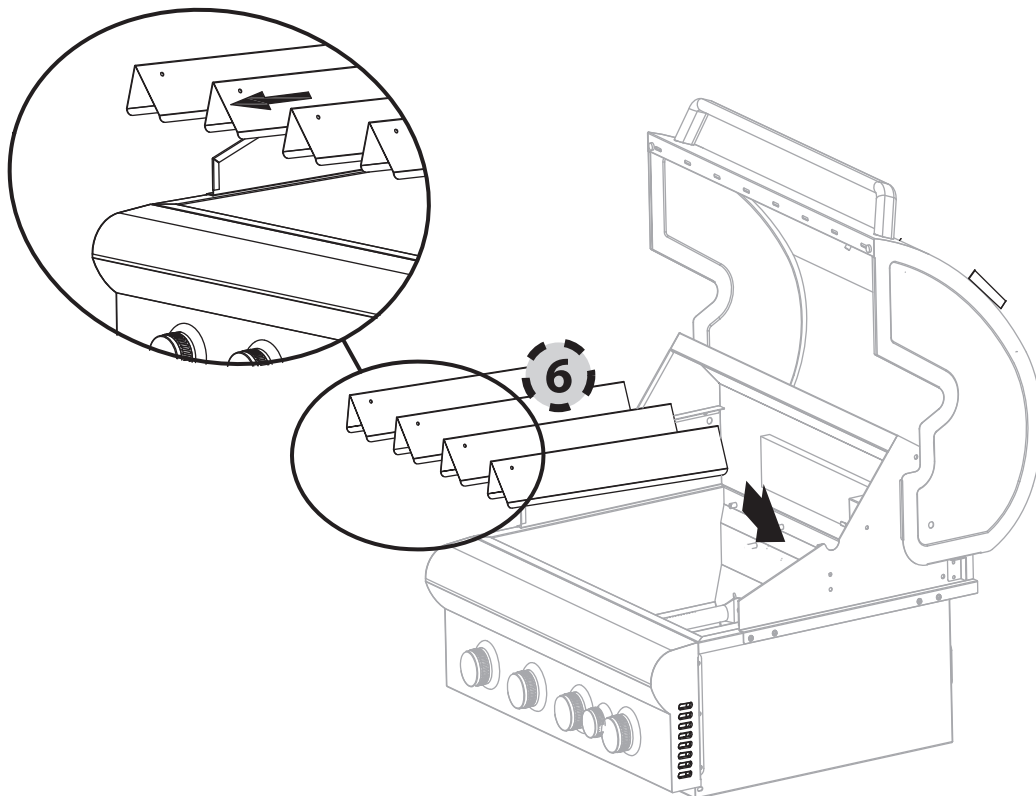
	<p>Ardor side burner</p> <p>12114</p> <ul style="list-style-type: none"> • Grade 304 stainless steel design • Stainless-steel cooking grills (8 mm) • Integrated piezo ignition
	<p>Ardor double door</p> <p>12115</p> <ul style="list-style-type: none"> • Grade 304 stainless steel design • Large stainless steel handles
	<p>Ardor drawers</p> <p>12116</p> <ul style="list-style-type: none"> • Grade 304 stainless steel design • Large drawers, e.g. for BBQ accessories
	<p>Ardor Island</p> <p>12117</p> <ul style="list-style-type: none"> • Steel frame with Hardie board design • Work surface covered with two-colour porcelain tiles • Air supply through ventilation slots all around • Easy setup • Compatible with the Ardor 4.0 fitted gas unit, Ardor side burner, Ardor double doors and Ardor drawer unit with 3 drawers
	<p>Spit roast set</p> <p>15513</p> <ul style="list-style-type: none"> • Stainless-steel design • Matches your Ardor PTS+ 5.0+ Built-In • 230 V connection

If you are interested, please contact our customer service or visit our website on www.landmann.com

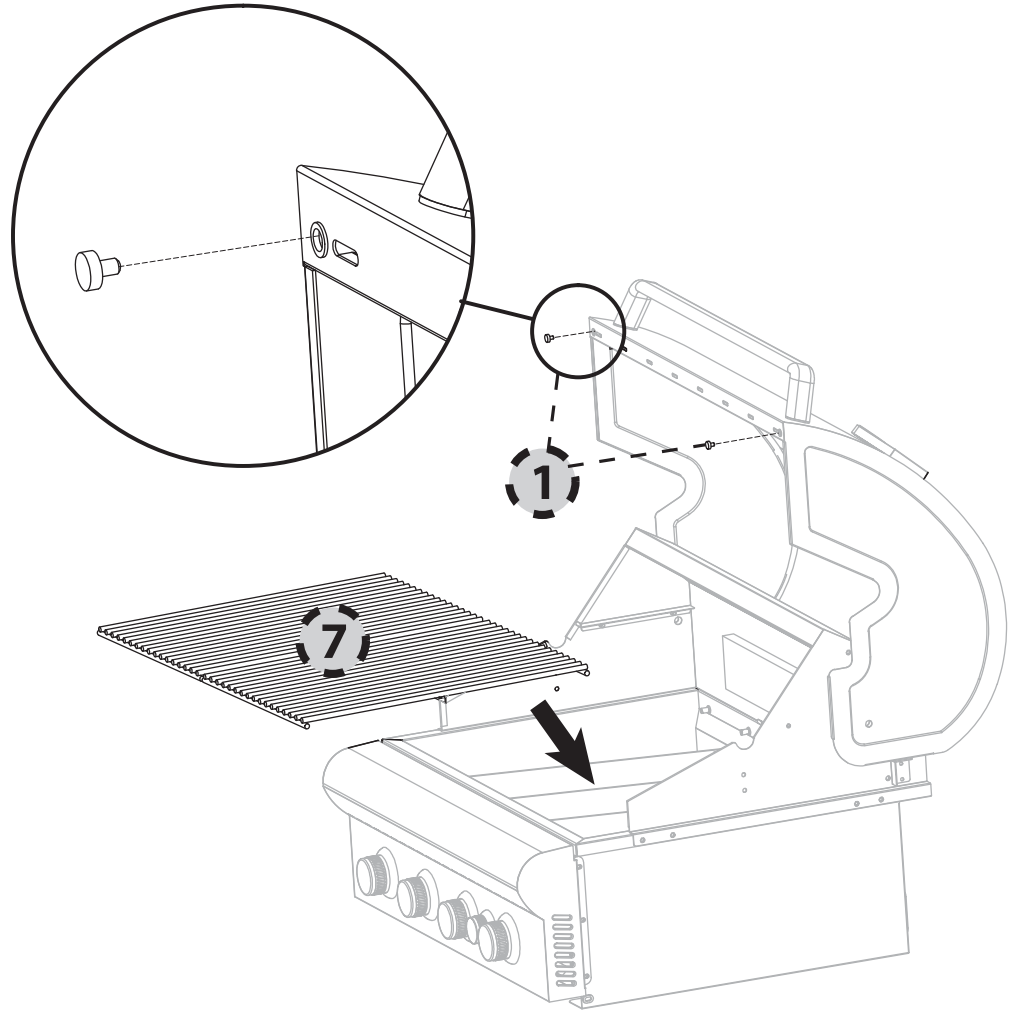
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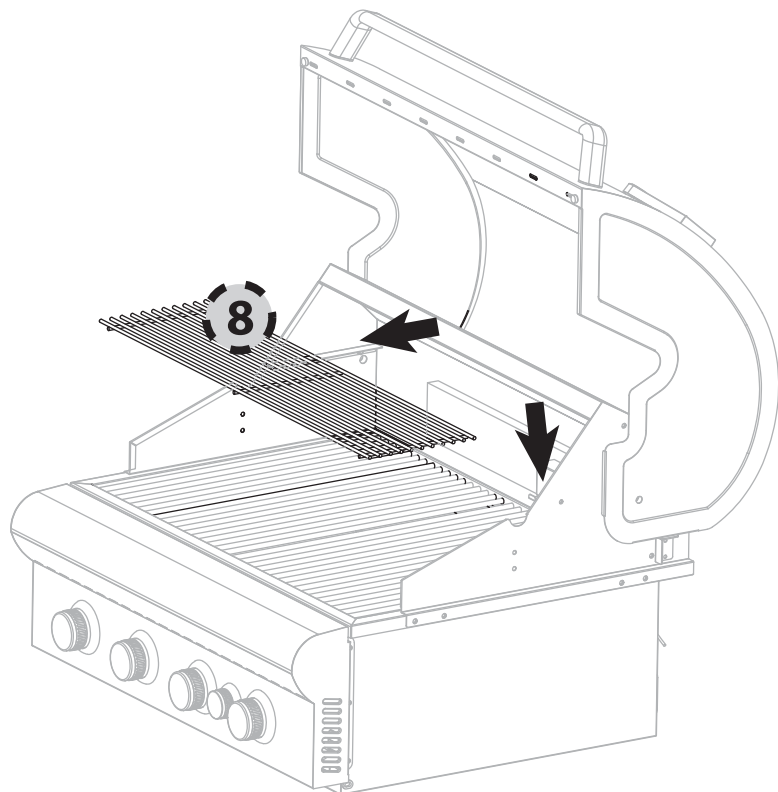
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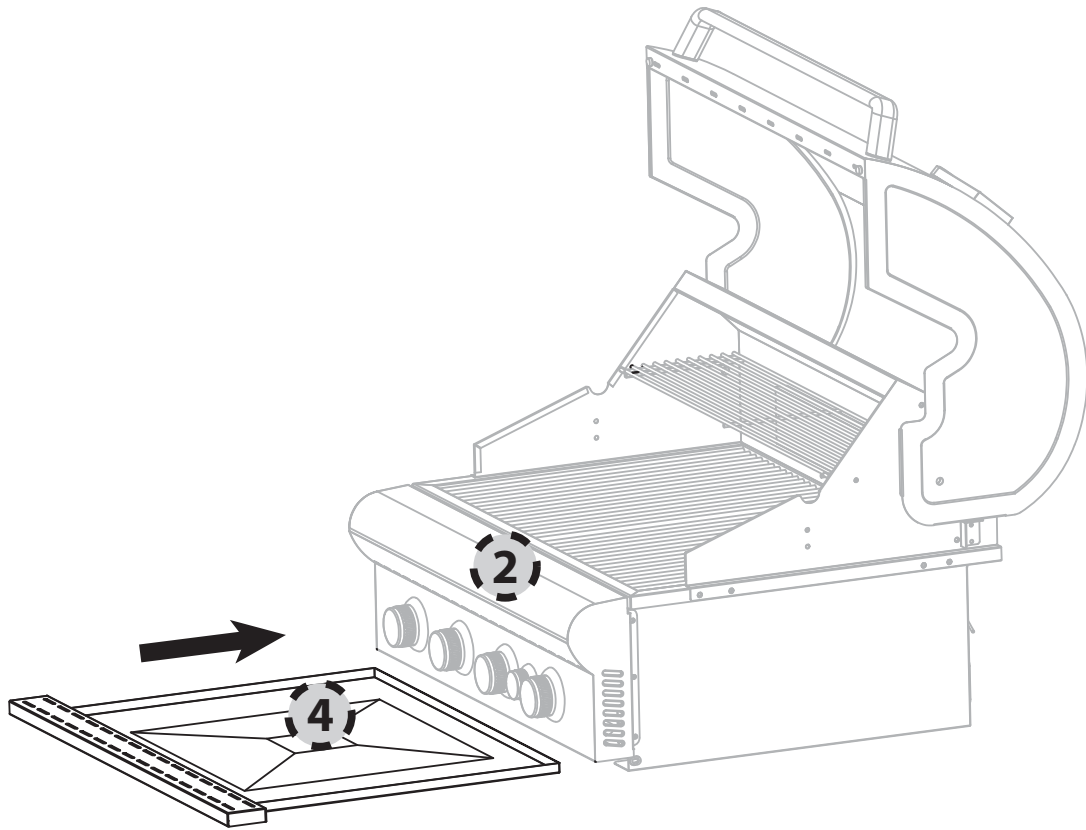
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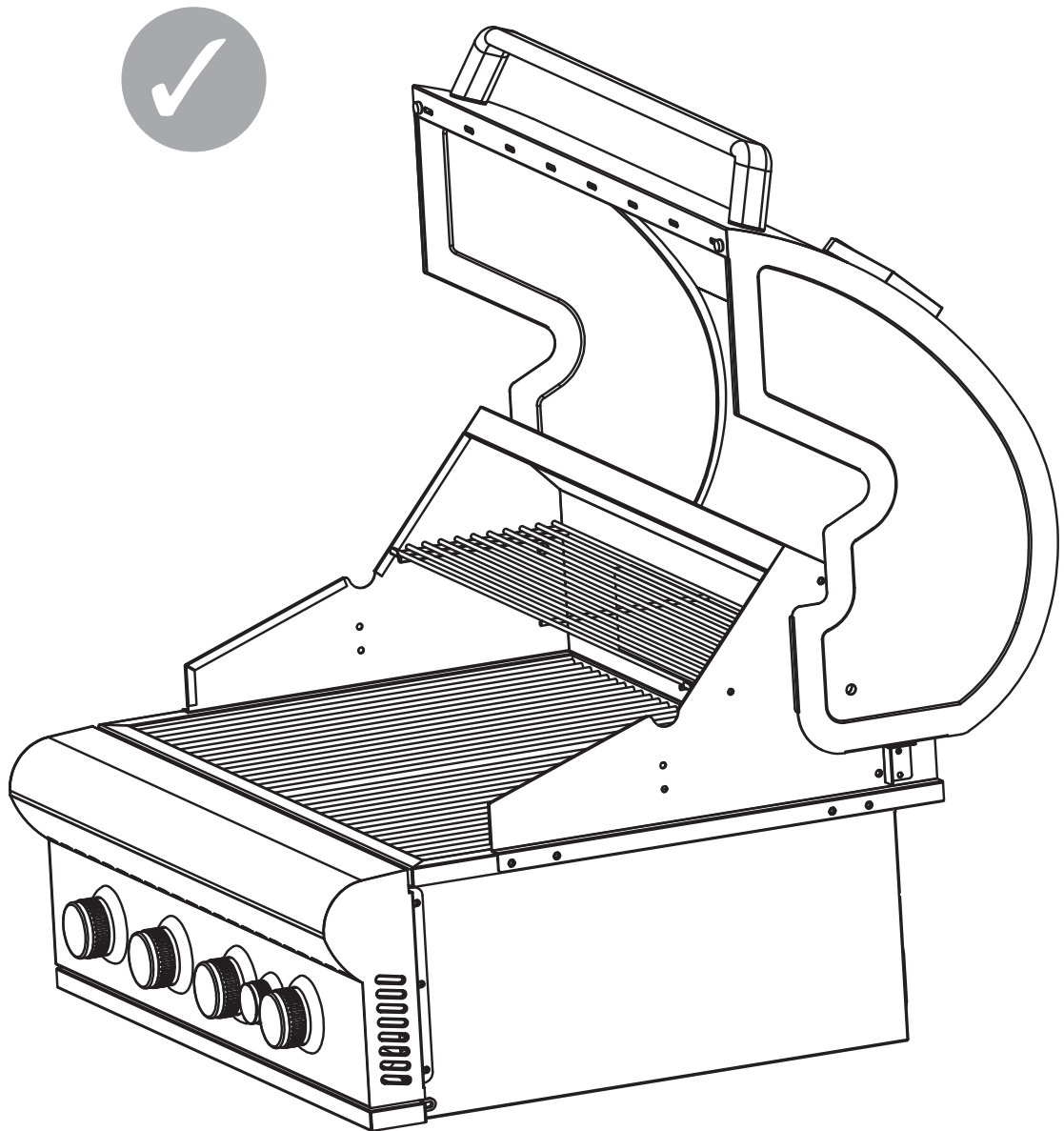


4.



5.





Location of Appliance

Most importantly, this is an outdoor appliance. Ensure your appliance is positioned safely away from anything that can catch fire.

Under no circumstance is this appliance to be used indoors. This includes garages or any other enclosed area.

- **Clearance from Combustibles** – Ensure your appliance remains at a distance of at least 1 m from any combustible material such as wood, sheetrock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the appliance.
- **Adequate Ventilation** – Ensure there is adequate ventilation for both the appliance, grill cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface** – Use your appliance only on a firm level surface. This grill is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Partial Enclosures** – Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (nonclosable) ventilation. Always consult your local housing authority, building inspector or contractor for clarification before proceeding with any construction.



Caution:

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.

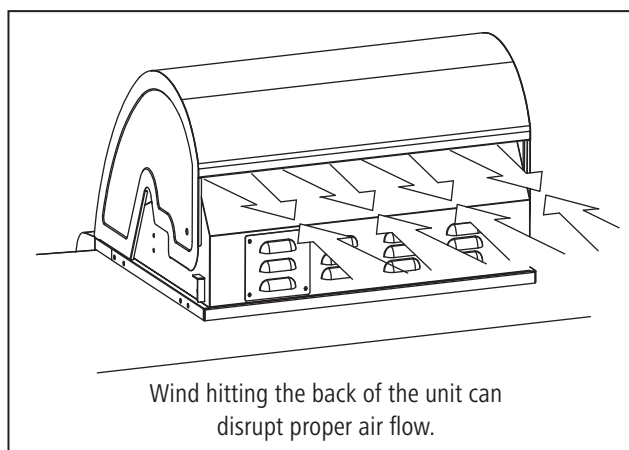
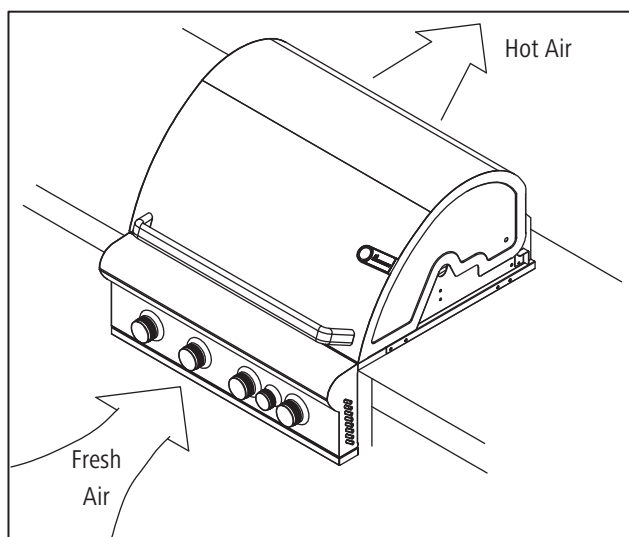
Grilling in Windy Conditions

Outdoor grills produce more heat than interior kitchen ranges. That is how they sear and grill steaks and other food.

These high performance burners require a constant steady supply of fresh air to mix with fuel. The grill is designed to pull air in through the front and vents hot gases out through the rear.

Using the grill in windy conditions may disrupt the front-to-back air flow. If you notice the temperature gauge fail to rise while the burner setting is on high and hood is closed, be extremely careful.

If wind has kept hot gases from exiting the rear of the grill, the control panel and knobs may become extremely hot!



Installing the Appliance in a BBQ Island

Always check with local building codes, fire inspectors, neighborhood association and local contractors before constructing an island. A permit may be required for building any outdoor kitchen.



Caution:

The island must be made out of non-combustible materials. In the event it is combustible, the use of an insulated jacket is required. Minimum clearance to adjacent combustible construction is 90 cm from sides & 90 cm from back.

- Before installing an appliance in any island cut out, make sure that the opening is not bigger than the outside frame of the appliance. The appliance should rest on the lip of the frame. Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges and should make as few bends as possible.
- Check to verify the gas line connection will be accessible when the appliance is installed.
- If the gas line connection is not easily accessible when the appliance is installed, support the appliance above counter level and attach the gas line to the appliance. When the gas connection is made, slide the appliance into the cut out. If the gas line connection is accessible when the appliance is installed, slide the appliance into the cut out and then attach the gas line. Be very careful not to kink the gas line when lowering the appliance into the cut out.
- Keep your fingers away from where the appliance will be supported on counter. Your fingers could become trapped and serious injury could occur.
- Check to make sure the appliance is level and is supported around the entire outside edge. If the appliance is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.
- Make sure to perform the leak test procedure as described in this manual.

Built in Installations



Caution:

Landmann built in grills are intended either for installation in a built in enclosure constructed of non-combustible materials or for an installation in a built in enclosure constructed of combustible material when installed with a Landmann insulated jacket .

For non-combustible applications, the grill drops into the opening shown in the cutout detail drawing (See Cutout Dimensions for Built In Grills on page 22) and hangs from its counter-top trim. A shelf is not required to support it from the bottom.

When using the insulated jacket in a combustible enclosure, the jacket must be supported from the bottom by a ledge on each side or a full deck beneath the jacket.

Pay special attention to the instructions shown for gas line hook-up.

The enclosure should have ventilation holes to prevent LP gas build-up in the event of a leak. The deck ledges and counter should be flat and level.

If you plan to use a rotisserie kit with your grill then a minimum of 20 cm of clearance is needed on both sides of the grill above the counter top. For 3 Burner models an additional 15 cm (35 cm total) is required on on the side of the grill for clearance.

Overhead Protection & Exhaust Removal

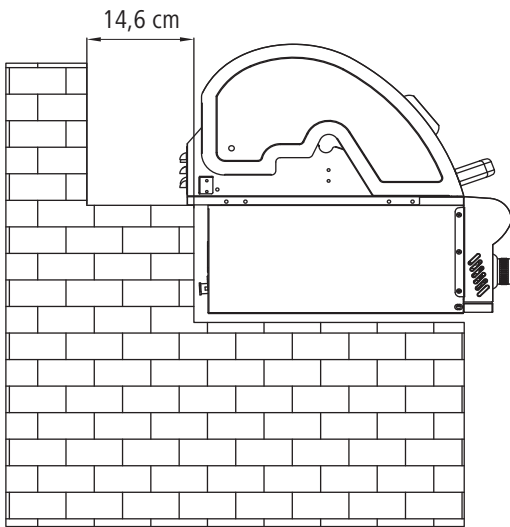
Do not install this appliance under any unprotected overhead combustible construction. If installed under any combustible construction the cooking area over the grill must be covered with an exhaust hood.

The hood must provide 8 cm to 15 cm of overhang on all exposed sides. The exhaust hood shall provide no less than 1200 CFM for proper exhaust ventilation.

Rear hood clearance

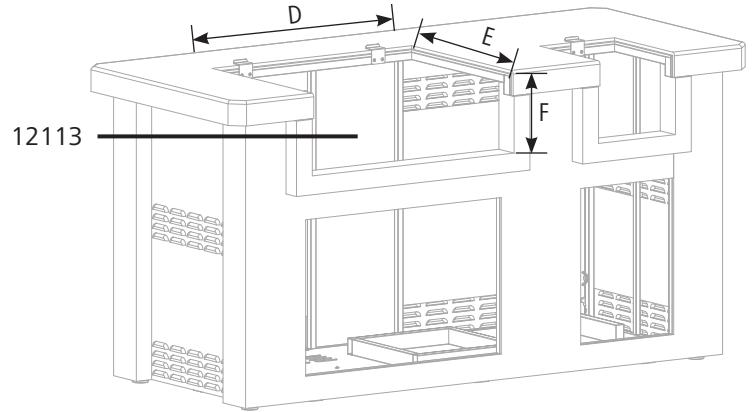
A minimum of 14,6 cm clearance is required from the back of the grill (19 cm from the back of the grill cut out) to allow the lid to open.


The grill exhausts combustion by products and cooking greases to the back. Never locate the grill where this exhaust residue will be difficult to clean.

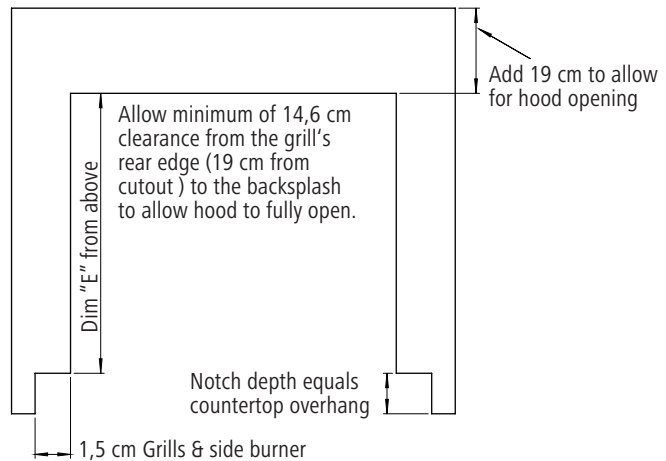


Cutout Dimensions for Built-in Grills


Model	Cutout Dimension (cm)		
	D	E	F
12113	74,5	56	25,5



 **Caution:** Required additional grill & side burner details

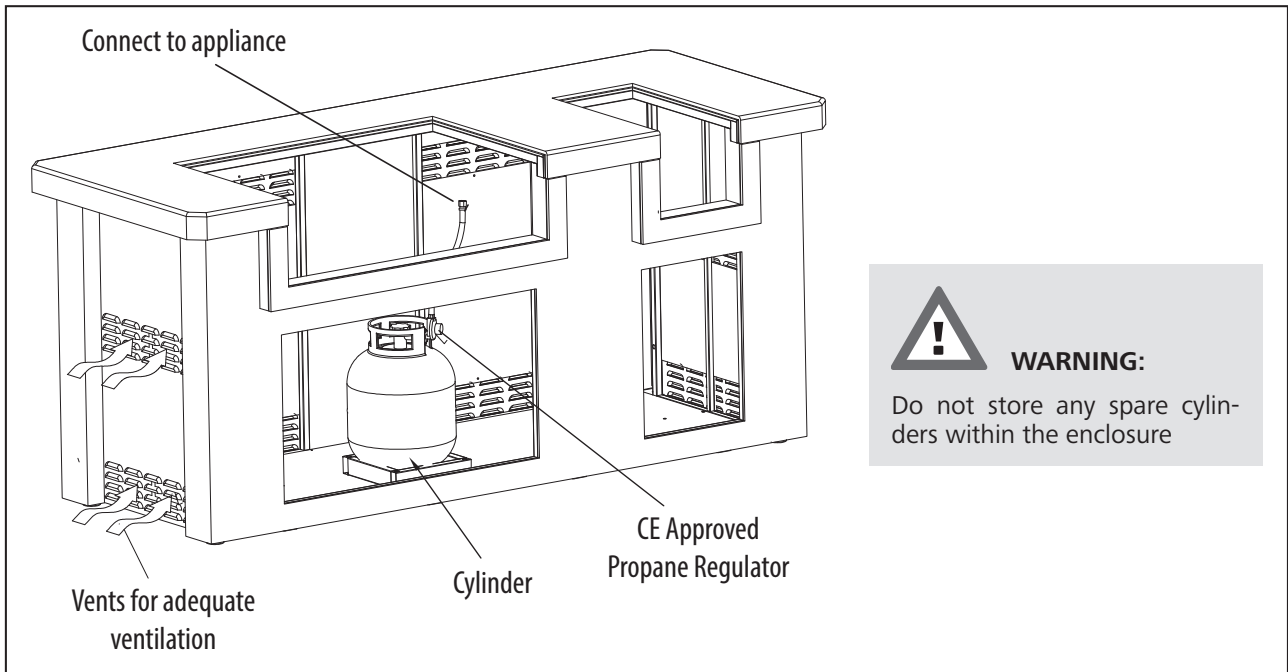


CountertopNotch Detail

 **Caution:** Always have all Grill and Accessories on hand when constructing and island to make sure of proper fit.

Gas Connection

Install the factory-supplied hose and regulator assembly as shown. Connect the end of the hose to the grill coupling using an open wrench. Do not apply pipe sealant to the connection. Connect the regulator to the cylinder. Check for leaks using soapy water solution. (See leak test procedure).



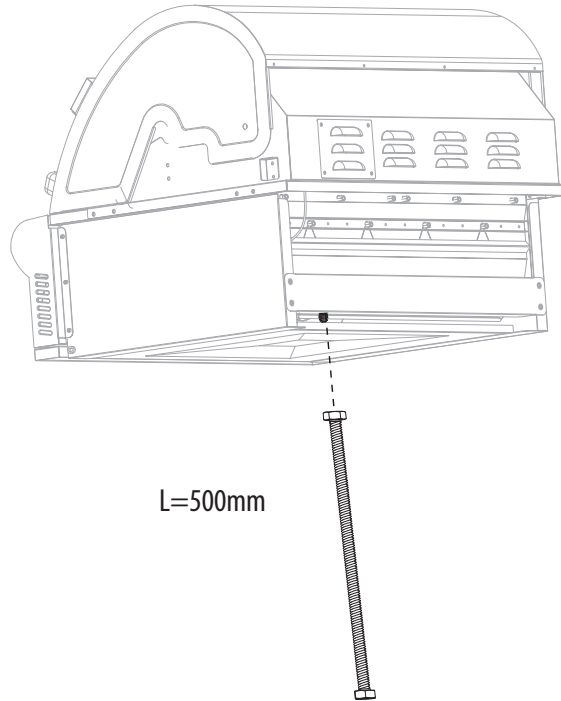
Note: An enclosure for gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

Effective ventilation is provided by openings in its base and upper section, provided the total area of the openings in the upper section is 1/100 of the base area of the compartment and that of the openings at the base is 1/50 of the base area of the compartment.

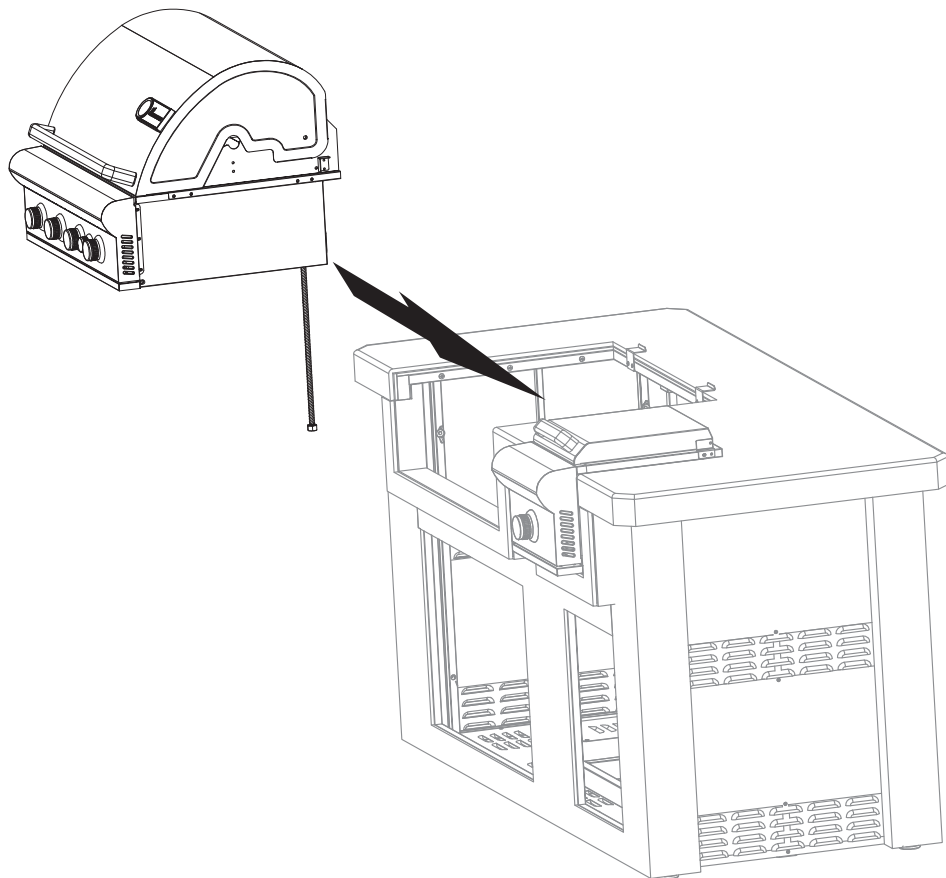
Gas Connection Steps:

The following steps will show you how to connect the gas supply system of 12113 and 12114.

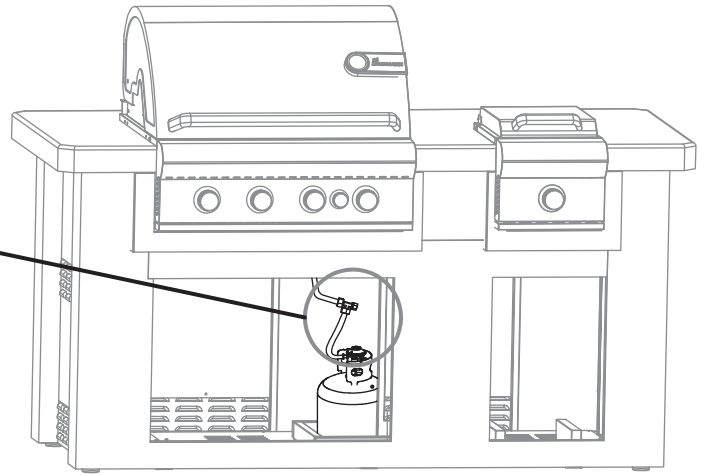
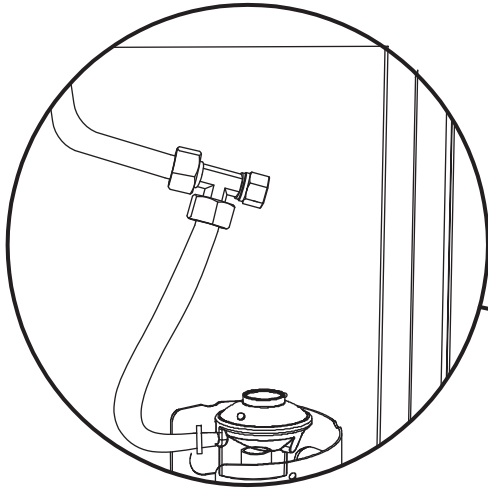
1.



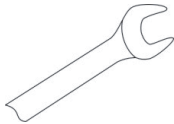
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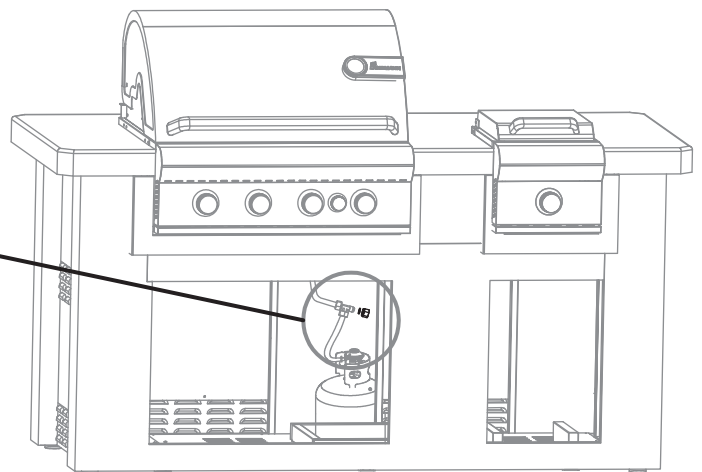
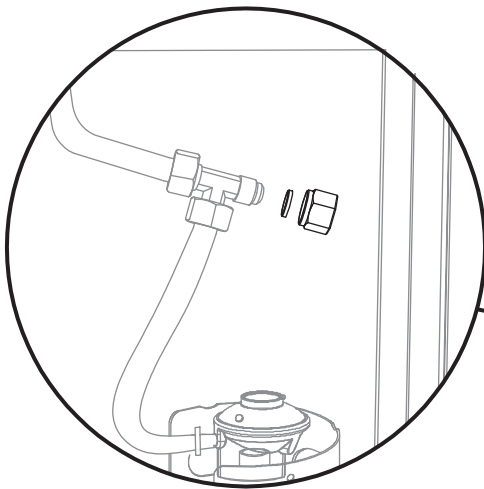
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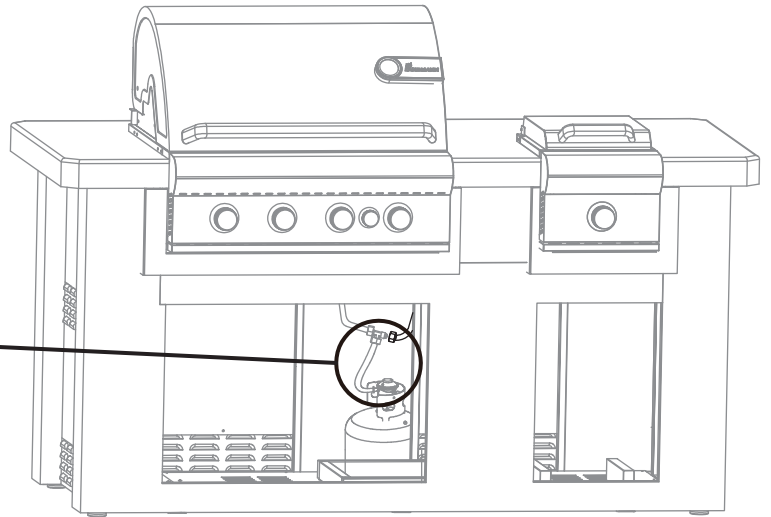
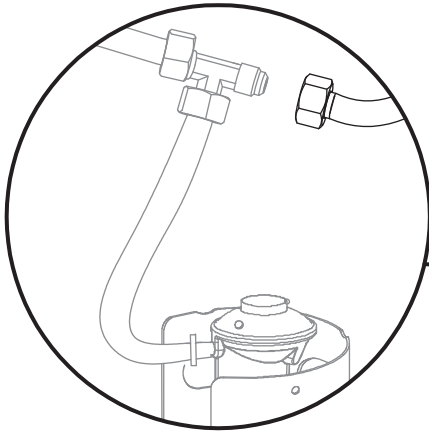
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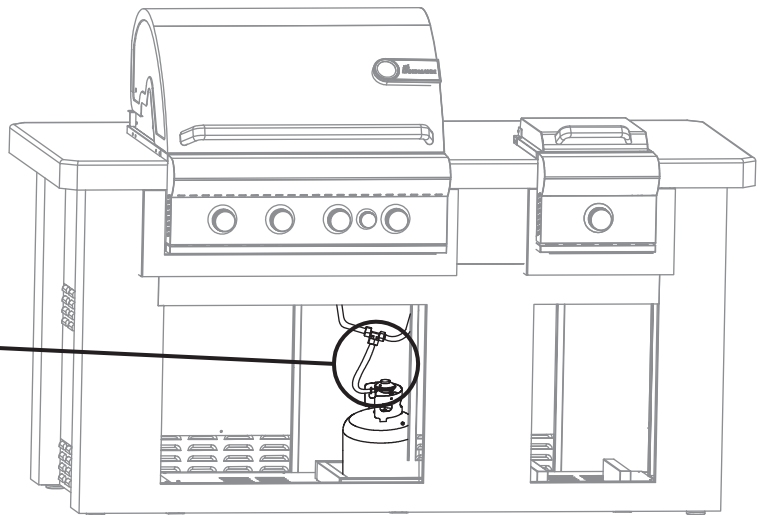
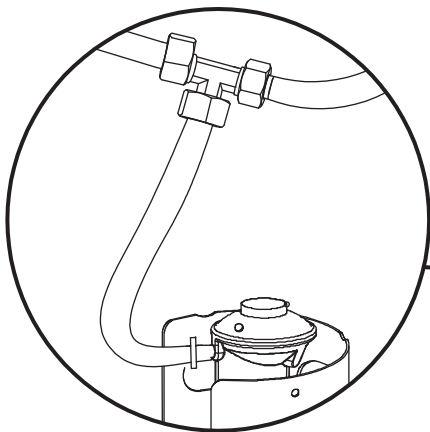
i **NOTE:** If you want to use a side burner, then they can be connected as shown in Figure 4-6.



5.

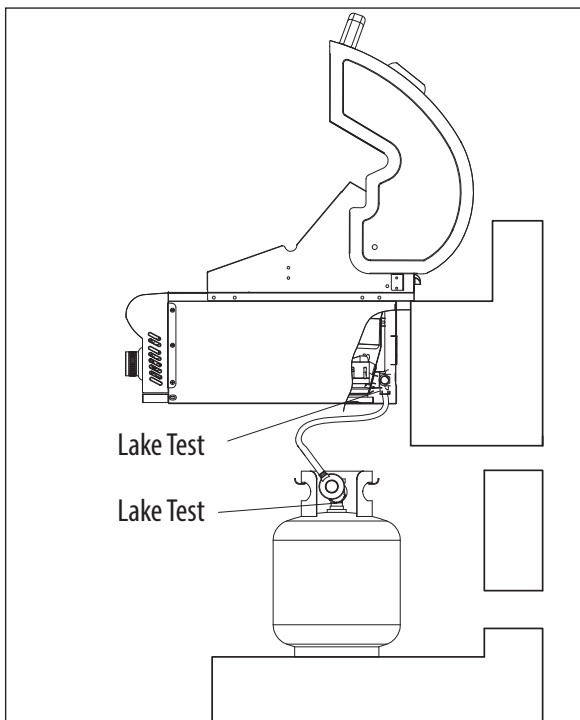


6.



Leakage Test

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle with one part liquid soap to three parts water.
2. Confirm that all control knobs are in the OFF position.
3. Turn the main gas valve supply ON.
4. Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
5. A gas leak is detected if;
 - a) There is a faint gas smell and/or...
 - b) Growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the grill and IMMEDIATELY turn off the gas supply valve.
6. When there is a gas leak, call a qualified service technician. DO NOT use the grill until the leak is corrected.



Bottle LP Gas Hook Up

DE AT CH

LANDMANN® GmbH & Co. Handels-KG
Am Binnenfeld 3-5 · D-27711 Osterholz-Scharmbeck
www.landmann.com

SE DK FI NO

LANDMANN® Skandinavia AB
Storgatan 70 · S-568 32 Skillingaryd · Sverige
www.landmann.se

GB IE

LANDMANN® Ltd.
Unit 6 · Blackstone Road · Stukeley Meadows
Huntingdon · PE29 6EF · United Kingdom
Customer Service: 014 80 - 42 17 20
www.landmann.co.uk

FR

LANDMANN® France
2 rue Gambetta
77210 Avon
Tel.: +33 1 64 69 12 14
Email: receptionfrance@landmann.de

IS

LANDMANN® Iceland ehf
Grillbúðin ehf
Smiðjuvegur 2, 200 Kópavogur
E-mail: landmannn@landmann.is
Web site: www.landmann.is

PL

LANDMANN® POLSKA Sp. z o.o.
59-400 Jawor, ul. Kuziennicza 13b
Tel. + 48 76 870 24 61
Fax. + 48 76 870 23 88
www.landmann.pl

HU BG GR HR SI TR RO

LANDMANN® Hungária Kft.
Almáskert utca 4.
H-2220 Vecsés · Hungary
Tel **36 - 29 - 55 50 70
Fax **36 - 29 - 55 50 78
E-mail: infohun@landmann.de
Web site: www.landmann.hu



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