PLEASE READ ALL RULES FOR SAFE OPERATION AND FOOD SAFETY BEFORE USING.

Smoky Mountain Series®
Bravo Premium Charcoal Grill
with Offset Smoker Firebox

Assembly and Operating Instructions for Model:
591320

VER. 2, 2/28/2012
PARTS LIST

When unpacking the grill from the carton, make sure you find and become familiar with all the parts listed below. Use caution as some parts may have sharp edges.

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OFFSET PARTS

| QTY |
|------------------------------------------|-----|
| BE. OFFSET SMOKER FIREBOX               | .1  |
| BF. OFFSET SMOKER FIREBOX LID           | .1  |
| BG. OFFSET SMOKER FIREBOX               | .1  |
| BH. OFFSET SMOKER FIREBOX CAST IRON COOKING GRATE | .1  |
| BJ. OFFSET SMOKER WOOD GRATE            | .1  |
| BK. OFFSET SMOKER FIREBOX LID HINGE     | .2  |
| BL. OFFSET SMOKER FIREBOX DOOR HINGE    | .2  |
| BM. OFFSET SMOKER FIREBOX DOOR HANDLE PRE-ASSEMBLY | .1  |
| BN. OFFSET SMOKER FIREBOX DOOR HANDLE CATCH | .1  |
| BP. M6 x 35MM BOLT                       | .8  |
| BQ. M4 KEP HEXNUT                       | .12 |

FOOD SAFETY

- RAW MEAT AND POULTRY HAS TO BE KEPT SEPARATE FROM READY TO EAT FOOD.
- USE CLEAN PLATTERS AND UTENSILS FOR HANDLING COOKED FOODS.
- COOK POULTRY AND MEATS THOROUGHLY TO KILL BACTERIA.
- USE INSTANT-READ THERMOMETER TO ENSURE PROPER INTERNAL FOOD TEMPERATURES.
- KEEP PREPARED FOOD AND LEFTOVERS REFRIGERATED.
- WASH HANDS, UTENSILS AND SURFACES WITH SOAP AND HOT WATER PRIOR TO AND AFTER HANDLING RAW MEAT AND POULTRY.

CARBON MONOXIDE HAZARD!

BURNING WOOD OR CHARCOAL PRODUCES CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH IF BURNT IN ENCLOSED AREAS. NEVER BURN WOOD OR CHARCOAL INSIDE HOMES, VEHICLES, TENTS OR ANY OTHER ENCLOSED AREAS.
HARDWARE AND SMALL PART LISTING

- **AP** (4) M5 x 15MM BOLT
- **AQ** (36) M6 x 10MM BOLT
- **AR** (4) M6 x 50MM BOLT
- **AY** (14) M4 x 10MM BOLT
- **AZ** (10) M6 x 15MM BOLT
- **BA** (8) M6 x 10MM ROUND HEAD BOLT
- **BP** (8) M6 x 35MM BOLT
- **AT** (12) M6 KEP HEXNUT
- **AX** (4) M6 LOCKING HEXNUT
- **BQ** (12) M4 KEP HEXNUT
- **AJ** (2) LARGE FINISHING WASHER
- **AK** (8) SMALL FINISHING WASHER
- **AF** (2) THREADED SLEEVE BRACKET

NOTE: PART AF IS PRE-ASSEMBLED TO PART AD
PART LISTING

A (1) LID AND COOKING CHAMBER ASSEMBLY

B (1) LEG, FRONT RIGHT

C (1) LEG, FRONT LEFT

D (1) LEG, BACK RIGHT

E (1) LEG, BACK LEFT

F (2) CABINET PANEL, SIDE

H (1) CABINET PANEL, BACK

J (1) RIGHT CABINET DOOR

K (1) LEFT CABINET DOOR

L (1) BOTTOM SHELF
M  (1) ASH TRAY

N  (1) SIDE SHELF WITH HANDLE

U  (1) CHARCOAL PAN ASSEMBLY, LEFT

V  (2) CAST IRON COOKING GRATE

W  (1) WARMING GRATE

Q  (1) FRONT CONNECTOR WITH DOOR STOP

R  (2) LEG CONNECTOR
PART LISTING

(1) LID HANDLE

(4) SMALL HANDLE

(4) VENT

(2) ACCESS DOOR HANDLE ASSEMBLY

(2) CASTER

(2) LOCKING CASTER

(2) CHARCOAL PAN ADJUSTMENT CRANK HANDLE ASSEMBLY

(1) DOOR STOP ASSEMBLY

(1) LOGO PLATE

(1) TEMPERATURE GAUGE WITH BRASS HEXNUT

(1) TEMPERATURE GAUGE WITH BRASS HEXNUT
OFFSET PART LISTING

BE
(1) OFFSET SMOKER FIREBOX

BF
(1) OFFSET SMOKER FIREBOX LID

BG
(1) OFFSET SMOKER FIREBOX DOOR

BH
(1) OFFSET SMOKER FIREBOX COOKING GRATE

BJ
(1) OFFSET SMOKER FIREBOX WOOD GRATE

BM
(1) OFFSET SMOKER FIREBOX DOOR HANDLE PRE-ASSEMBLY

BK
(2) OFFSET SMOKER FIREBOX LID HINGE

BL
(2) OFFSET SMOKER FIREBOX DOOR HINGE

BN
(1) OFFSET SMOKER FIREBOX DOOR HANDLE CATCH
**BRAVO CHARCOAL GRILL ASSEMBLY INSTRUCTIONS**

A Phillips or plain screwdriver, adjustable wrench and needle nose pliers are needed for assembly.

Assembly time: 90 minutes

**STEP 1: ASSEMBLE THE LEGS TO SIDE CABINET PANELS**

Arrange the (4) legs [B, C, D, E] in the correct orientation and assemble the side cabinet panels [F] to the legs using (4) 10MM bolts [AQ] on each side. Tighten bolts securely.

**STEP 2: ASSEMBLE THE BOTTOM SHELF TO THE LEGS**

Assemble the bottom shelf [LL] to the legs using (4) 50MM bolts [AR].

Assemble the door stop assembly [BB] to the bottom shelf [LL] using (2) M4 x 10MM bolts [AY] and (2) M4 hexnuts [BQ]. It may be necessary to unclip the magnets to assemble the doorstop.

Tighten all bolts securely.

**STEP 3: ASSEMBLE THE BACK PANEL**

Assemble the back panel [H] to the legs [D, E] using (4) 10MM bolts [AQ]. Tighten bolts securely.

For easier reading and visual reference, part letters are described in either black or gray circles in each step.

**EXAMPLE**

- Black circle part letters are parts added for the step.
- Gray circle part letters are reference parts for the step.

DO NOT RETURN PRODUCT TO THE STORE.
IF YOU HAVE QUESTIONS OR HAVE TROUBLE WITH ASSEMBLY, PLEASE CALL 1-877-347-4557 FOR ASSISTANCE.
STEP 4: ASSEMBLE THE FRONT AND LEG CONNECTORS
First, assemble the front connector [QQ] as shown to the legs using (4) 10MM bolts [AQ]. Tighten the bolts securely.

Next, assemble the (2) leg connectors [R] to the legs as shown using (4) 10MM bolts [AQ]. Tighten bolts securely.

STEP 5: ASSEMBLE THE CASTERS
Carefully turn the leg and cabinet assembly over. Assemble the (4) casters [AA,AB] to the leg threaded inserts.

Assemble the locking casters on the front side.
STEP 6: ASSEMBLE THE CABINET DOORS

Carefully turn the leg and cabinet assembly back over onto the casters.

Assemble the cabinet doors [ JJ, KK ] to the bottom shelf. First identify the left and right doors. Put the fixed pins into the bottom shelf [ LL ] and press the top pins to insert into the front connector [ QQ ].

Assemble (1) handle [ Y ] to each door [ JJ, KK ] using (1) small finishing washer [ AK ] and (1) M6 x 15MM bolt [ AZ ] per door. Tighten bolts securely.

STEP 7: ASSEMBLE LID AND COOKING CHAMBER TO THE LEGS

⚠️ ATTENTION II 2 persons are needed for this step.

⚠️ CAUTION II Avoid pinched fingers and hands! Keep fingers and hands clear of the connection area.

First make sure the locking casters are in the locked position so the leg and cabinet will not move around.

Very carefully place the lid and cooking chamber [ A ] onto the legs. Adjust so the front of the cooking chamber is flush with the front of the legs and resting on top of the legs. See STEP 7A.

Carefully open the lid and keep the cooking chamber steady. Use (8) 10MM bolts [ BA ] to assemble the cooking chamber to the legs. Tighten all bolts securely. See STEP 7B.
**STEP 8: ASSEMBLE LID HANDLE AND TEMPERATURE GAUGE**

Assemble the lid handle [X] to the lid using (2) 15MM bolts [AZ] and (2) large finishing washers [AJ]. Assemble as shown.

Remove the brass hexnut from the temperature gauge [AG] and align the probe key with the lock on the logo plate [AH].

Align the temperature gauge and logo plate probe and pins with the holes in the lid. Secure to lid with the brass hexnut.

**STEP 9: ASSEMBLE THE VENTS**

Assemble (2) vents [AC] to the lid using (1) M6 x 10MM bolt [AQ] and (1) M6 locking hexnut [AX] per vent. Tighten enough to allow for some friction.

Assemble (1) vent to the cooking chamber using (1) M6 x 10MM bolt [AQ] and (1) M6 locking hexnut [AX]. Tighten enough to allow for some friction.
STEP 10: ASSEMBLE THE CHARCOAL PAN ASSEMBLIES

Assemble one assembly at a time to avoid mixing up parts.

Identify the right charcoal pan assembly [T]. See STEP 10A. Remove the push plate rod from the right charcoal pan assembly [T]. Using needle nose pliers or pliers, pull the (2) locking pins from the rod ends. Remove the push plate rod from the (2) top support bars and set aside. See STEP 10B.

Align the holes and assemble the charcoal pan assembly to the cooking chamber.

Start on the push plate side. Insert the threaded sleeve bracket [AF] into the hole and assemble the side with (2) M5 x 15MM bolts [AP] as shown. See STEP 10C.

Return the push plate rod to the assembly inserting the ends of the rod into the brackets and support bars. Secure the rod with the locking pins. See STEP 10D.

Finish by using (2) M6 x 10MM bolts [AQ] to assemble the opposite side to the cooking chamber. See STEP 10E.

Assemble the left charcoal pan [U] assembly the same way.

NOTE LID NOT SHOWN IN DRAWINGS FOR CLARITY
STEP 12: ASSEMBLE THE ACCESS DOOR HANDLES

Cut the nylon ties and remove the ties, polybag and packing material around the access doors.

Remove the latch and M6 kep hexnut from the access door handle [ AE ]. The flat washer remains and assembles on the outside. Insert the threaded end of the handle into the access door hole.

Slide the latch onto the handle so it aligns with the key. Note the position of the latch. Secure with the M6 kep hexnut. Tighten securely.

Assembly is the same for the other side.
STEP 13: ASSEMBLE THE SIDE SHELF

Assemble the side shelf [N] to the legs using (4) M6 x 10MM bolts [AQ]. Tighten bolts securely.

Note the weight limit on the side shelf is 15 lbs.

STEP 14: ASSEMBLE THE OFFSET SMOKER FIREBOX

Assemble the offset smoker firebox [BE] to the smoker chamber using (4) M6 x 10MM bolts [AQ] and (4) M6 kep hexnuts [AT]. Tighten bolts securely.
**STEP 15: ASSEMBLE THE OFFSET SMOKER FIREBOX LID**

Assemble the offset smoker firebox lid [BF] to the firebox [BE] using (2) hinges [BK], (8) M6 x 35MM bolts [BP] and (8) M6 kep hexnuts [AT]. Tighten all bolts securely.

**STEP 16: ASSEMBLE THE OFFSET SMOKER FIREBOX DOOR AND HANDLE**

Assemble the offset smoker firebox door [BG] to the firebox using (2) hinges [BL], (8) M4 x 10MM bolts [AY] and (8) M4 kep hexnuts [BQ]. Tighten bolts securely.

Assemble the vent [AC] to the firebox door [BG] using (1) M6 x 10MM bolt [AQ] and (1) M6 locking hexnut [AX]. Tighten enough to allow for some friction.

Take off the hexnut and one washer from the pre-assembled handle [BM] and insert into the door [BG]. Replace the washer and hexnut to assemble. Tighten enough to allow for some friction.

Assemble the handle catch [BN] to the firebox using (2) M4 x 10MM bolts [AY] and (2) M4 kep hexnuts [BQ]. Tighten bolts securely.

Assemble the small handle [Y] to the lid [BF] using (2) small finishing washers [AK] and (2) M6 x 15MM bolts [AZ]. Tighten all bolts securely.
STEP 17: ASSEMBLE THE ASH TRAY AND HANDLE

Assemble the small handle [Y] to the ash tray [M] using (2) M6 x 15MM bolts [AZ] and (2) small finishing washers [AK]. Assemble as shown.

Insert the ash tray into the cooking chamber.

STEP 18: INSERT THE WOOD AND COOKING GRATES

Place the (2) cast iron cooking grates [V] on the smoker chamber as shown.

Place the offset wood grate [BJ] inside the offset firebox and place the cast iron cooking grate [BH] on the firebox as shown.

Handle the cooking grates with care as the cast iron grates can chip, crack or break if hit or struck with a sharp object. Do not drop the cast iron grates on the ground.
STEP 19: ASSEMBLE THE WARMING GRATE

Assemble the warming grate [W] to the smoker chamber by aligning the rods and legs with holes. Assemble as shown.

DO NOT RETURN PRODUCT TO THE STORE. IF YOU HAVE QUESTIONS OR HAVE TROUBLE WITH ASSEMBLY, PLEASE CALL 1-877-347-4557 FOR ASSISTANCE.
This grill becomes very hot and possibly the handles. Use caution working around the grill. Use mittens or oven gloves when opening the lid, access doors, ash tray or adjusting the vents during use.

WARNING!

1. Pour the desired amount (3-6 lbs.) of charcoal onto the charcoal pan(s).
2. Keep all charcoal inside the pans. Do not allow charcoal to come in contact with the sides. Pick up any loose charcoal that falls onto the ash pan.
3. Adjust all vents to full open and keep the lid open.
4. Light charcoal according to the charcoal manufacturer instructions.
5. After the flames have disappeared from the charcoal, close the lid, keep all vents full open.
6. After about 10-15 minutes, check the charcoal to see that it has ashed over (turned gray) and the initial starter odors are gone.
7. Adjust the charcoal or spread the charcoal evenly across the charcoal pan(s) if necessary.

OPTIONAL: If preferred, small wood chunks can be added to the charcoal at this time for flavor and smoke. Crank the charcoal pans to the lowest position away from the cooking grates. Carefully open the access door(s) and carefully add small wood chunks on top of the charcoal. The smoke will be heavy at first and after a short while will burn with less smoke. The temperature will spike when the wood is first added. As a general rule, you will need to add more wood or charcoal when the temperature drops below 250 degrees. Do not use more than 2 or 3 wood chunks at a time. DO NOT ALLOW THE WOOD CHUNKS TO TOUCH OR COME IN CONTACT WITH ANY SIDE PANEL. Keep wood chunks inside the charcoal pans.

8. The optimum cooking temperature is 300–350 degrees. The vents may need to be adjusted more open or more closed for the desired temperature. The type charcoal and the climate conditions can affect the grill temperature.
9. Carefully wipe the cooking grate surfaces with vegetable oil to keep the food from sticking.
10. Add meat and food as desired to the cooking grates. Cook food to your personal preference.
11. Add charcoal or wood as needed through the access doors.

Tip: The adjustable charcoal pans can be moved to within a few inches of the cooking grate allowing you to sear the meat and lock in the juices. Searing takes only a few minutes on each side. Don’t allow the meat or food to burn. After searing, crank the charcoal pans back down from the top and cook the food to your personal preference.
The fire is in the offset firebox and the food is cooked in the smoker chamber (main grill). The smoke and indirect heat pass through the opening between the offset firebox and the smoker chamber. Follow these steps for cooking with smoke and indirect heat. Note that most food needs several hours to cook with this method. These are the basic instructions.

1. Pour the desired amount (3-6 lbs.) of charcoal onto the offset firebox wood grate and light the charcoal according to the charcoal manufacturer instructions. DO NOT ALLOW ANY CHARCOAL TO TOUCH THE PANEL SIDES.
2. Adjust all vents to full open and keep the offset firebox lid open.
3. Light charcoal according to the charcoal manufacturer instructions.
4. After the flames have disappeared from the charcoal, close all lids and doors, but keep all vents open.
5. After about 10-15 minutes, check the charcoal to see that it has ashed over (turned gray) and the initial starter odors are gone.
6. Now carefully add about 1-2 lbs. of wood chunks to the fire. Note! Keep all wood chunks away from the firebox side panels. DO NOT ALLOW ANY WOOD TO TOUCH THE PANEL SIDES. The best types of wood for flavor and smoke are pecan, hickory and mesquite. The smoke will be heavy at first and after a short while will burn with less smoke.
7. Carefully wipe the cooking grate surfaces with vegetable oil to keep the food from sticking.

8. When the smoker chamber temperature reaches 220~250 degrees, add meat and food as desired to the cooking grates. Cook food to your personal preference.
9. Adjust the vents as needed to control the temperature in the smoker chamber.
10. As a general rule, you will need to add more wood when the temperature drops below 200 degrees. 1-2 lbs of wood will burn for about 1 hour. Each pound of meat will take 1 hour to cook. These are general rules and will vary depending on your actual conditions.

WARNING! This grill becomes very hot and possibly the handles. Use caution working around the grill. Use mittens or oven gloves when opening the lid, access doors, ash tray or adjusting the vents during use.
FOOD TEMPERATURES

If you are unsure about when food is done, use this chart as a guide for measuring properly cooked meat temperatures.

Use a high quality meat thermometer with probe to measure the meat temperature. Push probe into the thickest part of the meat to get an accurate measurement. The temperature gauge on the grill measures the air temperature of the grill cooking chamber, not the food temperature.

**Steaks & Roasts**
- Medium rare ............... 145°F
- Medium .................. 160°F
- Well done ............... 170°F

**Bison**
- Medium rare ............... 145°F
- Medium .................. 160°F
- Well done ............... 170°F

**Lamb**
- Medium rare ............... 145°F
- Medium .................. 160°F
- Well done ............... 170°F

**Ground Meats**
- Beef, Pork .................. 160°F
- Turkey .................. 165°F

**Pork**
- Medium .................. 160°F
- Well done ............... 170°F

**Poultry**
- Turkey .................. 165°F
- Chicken .................. 165°F

**Fish** .................. 145°F

**Egg Dishes** ........... 160°F

If you still have questions, please see the USDA contact info below.

USDA Meat and Poultry Hotline
  1-888-674-6854
TTY: 1-800-256-7072
www.IsItDoneYet.gov
Congratulations on your purchase of the Bravo Premium Charcoal Grill with Offset Smoker Firebox! At Landmann USA, we strive to provide you with an easy to use, easy to assemble product. However, in the unlikely event your package should have a missing or defective part, please contact us at: customerservice@landmann-usa.com

-OR-
1-877-347-4557 M-F 8-5 ET.
Proof of purchase may be required.
Thank you!

DO NOT STORE LIGHTER FLUID OR OTHER FLAMMABLE LIQUIDS OR MATERIALS IN THE STORAGE CABINET.

HOT SURFACES DURING USE!
HANDLES BECOME WARM TO HOT WITH EXTENDED USE.

WARNING!
NEVER USE GASOLINE, ALCOHOL OR VOLATILE FLUIDS TO START OR RESTART FIRES.

HOT SURFACES DURING USE!
USE MITTENS OR GLOVES ON THESE PARTS.

AVAILABLE ACCESSORIES
FOR THE BRAVO
These custom made accessories are made just for the Bravo.

COVER
MODEL 150122
This high quality cover keeps out the elements.

Please visit our website at:
www.landmann-usa.com
-OR-
Call customer service toll free at:
1-800-321-3473

LANDMANN
bravo
LIMITED WARRANTY

Landmann USA ("Landmann") warrants that this product shall be free of defects in material and workmanship to the original purchaser for 90 days. This limited warranty is made exclusively to the original customer presenting proof of purchase. This warranty is limited to non-commercial residential use only. Any returned goods must be shipped prepaid. The ash tray is specifically excluded from this warranty, as cleaning and maintaining is vital to its life, lining with aluminum foil will help prolong the use of the ash tray over time.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligence, abuse, misuse, alteration, improper installation, improper maintenance or failure to perform normal maintenance, or any use contrary to operating instructions. Furthermore, Landmann does not warrant in any way the paint finish of the product or cover damage or deterioration due to any normal or severe weather conditions or to any chemical exposure. These warranties do not cover surface scratches or heat damage, which is considered to be normal wear. These warranties exclude liability for any indirect, incidental consequential damages or loss of property of any nature.

Do not return product or any parts to the store or ship to the manufacturer without written authorization.

Contact Customer Service at: 1-877-3GRILLS (1-877-347-4557) or grills@landmann-usa.com. Any returned products or parts must be returned postage prepaid.

These warranties are limited to non-commercial residential use only.

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