

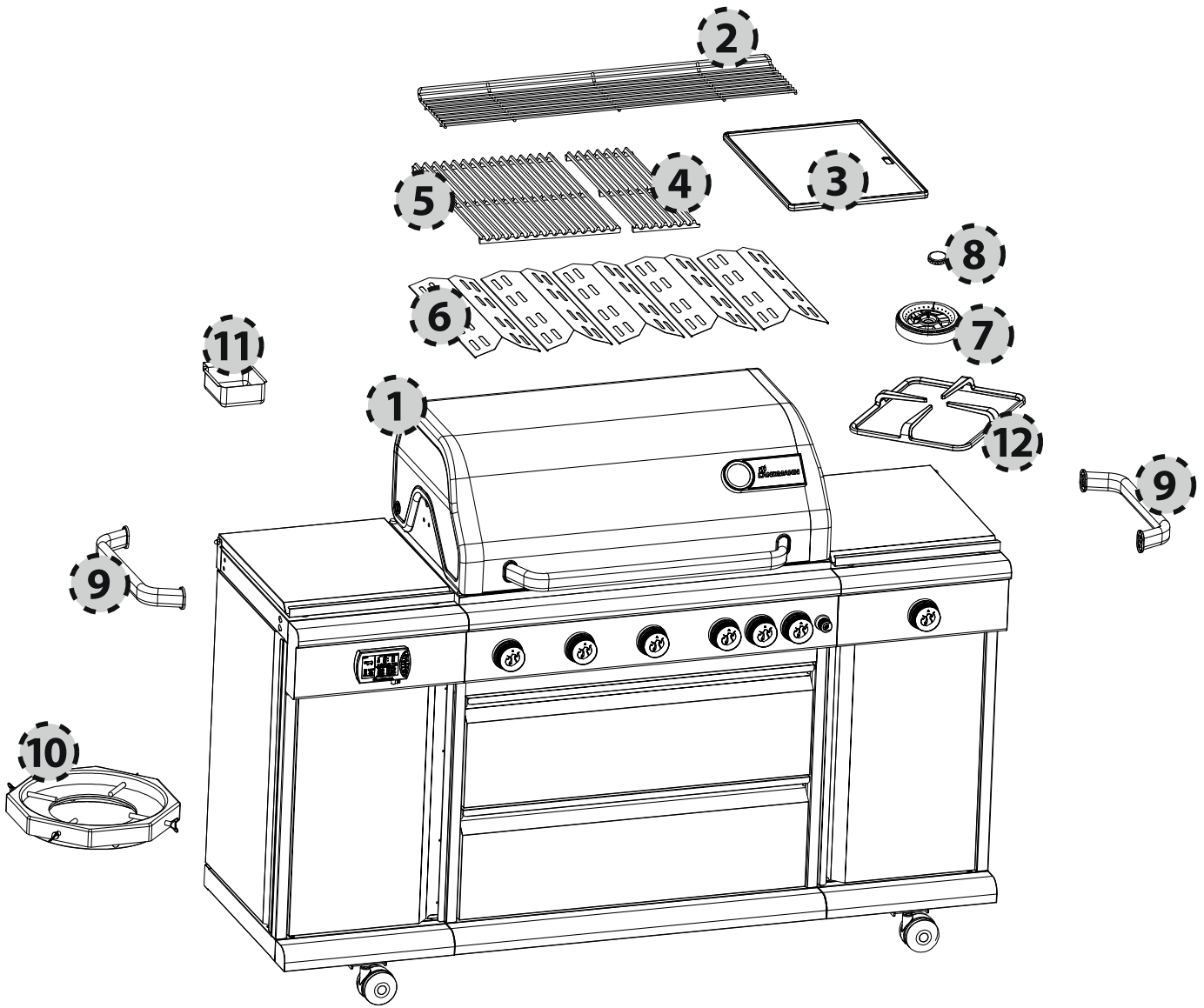


LANDMANN
Triton PTS 6.1+

Installation and Operation Manual



VERSION: 12970
DATED: 2017
EDITION: 03/17ER



A



M6x12
10x

B



AA
3x

C



AAA
2x

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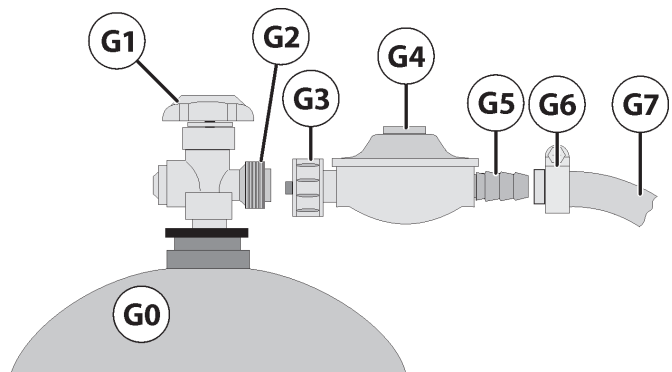
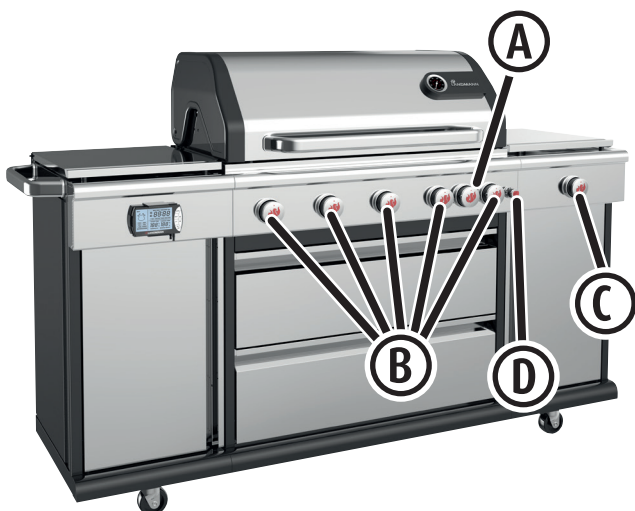
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Scope of Delivery

Item	Quantity	Designation
1	1	Device body (pre-assembled)
2	1	Warming rack
3	1	Hotplate
4	1	Outer cooking grate, narrow
5	1	Outer cooking grate, wide
6	5	Flame tamer
7	1	Side burner ring, outer
8	1	Side burner ring, inner
9	2	Handle
10	1	Meter
11	1	Grease tray
12	1	Side burner shelf
A	10	M6x12
B	3	AA battery
C	2	AAA battery

Control elements

Item	Designation	Function
A	Flame regulator of the infrared side burner	Activate the pulse ignition (press button) and supply gas to the rear side burner (set to "Max.").
B	Flame regulator for the barbecue unit	Activate the pulse ignition (press the button) and supply gas to the main burners (set to "Max.").
C	Flame regulator for the side burner	Activate the pulse ignition (press the button) and supply gas to the side burner (set to "Max." position).
D	Electronic pulse ignition	Electronic pulse to ignite the corresponding burner
G0	Gas cylinder	Fuel container
G1	Cylinder valve	Cut off safety device; open (turn anti-clockwise) and close (turn clockwise) gas supply.
G2	Cylinder valve thread	Gas cylinder - pressure regulator connection
G3	Coupling nut pressure regulator	Connect the pressure regulator to the gas cylinder (turn anti-clockwise) and disconnect it (turn clockwise).
G4	Pressure regulator	Reduce gas pressure
G5	Pressure regulator connection	Pressure regulator - gas hose connection
G6	Hose clamp	Attach the pressure regulator - gas hose connection
G7	Gas hose	Supplies gas to the burner



Function

When you press the flame regulator (A, B or C), the electronic pulse ignition (D) is activated and sparks are created by the burners' spark plugs.

When you turn the flame regulator (A, B or C) anticlockwise, gas flows through the gas hose into the burner associated with the flame regulator.

The gas is ignited by the sparks of the electronic pulse ignition (D).

Control or shut off the gas supply (= heat input) to the corresponding burner using the flame regulators (A, B or C).

Utilisation

Intended purpose

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/butane).
- 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 also offers 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 retain your receipt in case you need to make a warranty claim.

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 information

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

Residual risks



Danger: hot surfaces and parts

During operation, some parts of the barbecue can get very hot, particularly those near the burner.

Possible consequences:

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

Precautions prior to barbecuing:

- When setting up the barbecue, make sure that
 - There are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2 m overhead and 1 m to the side. Distance to flame-resistant materials or substances, e.g. walls: at least 0.25 m.
 - The barbecue is positioned firmly on a sufficiently large area. Secure the barbecue against rolling away by applying the parking brakes on the two right rollers. The barbecue 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 personal injury 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.) (spark-over possible).

- 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 burners as deflagration can occur if gas has accumulated.

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

- Set the flame regulator (A, 5 x B or 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 "Operation" section).

**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!

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. Exclusively Use original spare parts from Landmann.
- Use accessories that are expressly authorised for this barbecue only (see the "Accessories" section; 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.

Installation

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

- 17 mm spanner (open-ended spanner, WAF 17)
- Gas cylinder

Standard camping gas cylinder with 4.5 kg or 7 kg liquid gas (green camping propane gas cylinder). These are available at DIY outlets or from liquid gas suppliers.

- Leak indicator

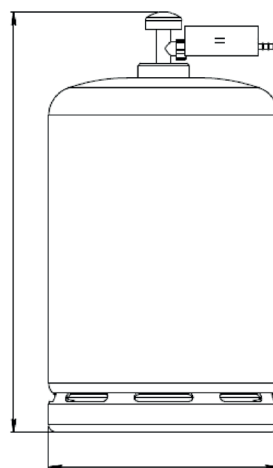
You can locate any leaks in the gas system using a leak indicator. This can be purchased at DIY outlets or liquid gas suppliers. Please follow the operating instructions of the leak indicator.

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)
Hose as per EN standard (max. 1.5 m) that allows assembly without kinks
- 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.

Permitted gas cylinder sizes



4.5 kg: Ø 240mm x 340mm

7 kg: Ø 256mm x 495mm

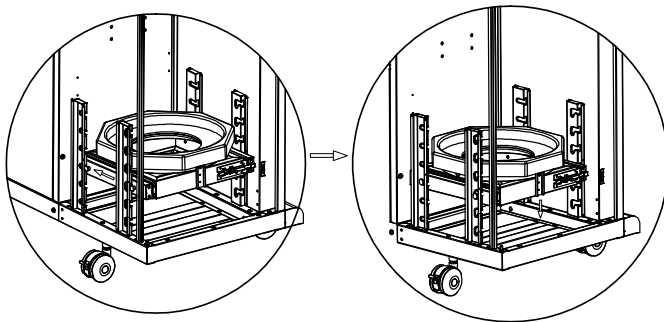
Before starting

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 nearby. The minimum distance to flammable materials or substances is 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. Secure the barbecue against rolling away by applying the parking brakes on the two right rollers. The barbecue must not be moved during operation.

Connecting the gas cylinder

1. Open the side door on the left side of the device body (1) and pull out the drawer unit. Adjust the height matching the gas cylinder size used.



When performing the next steps, make sure that the gas hose is not kinked or under tension.

2. Make sure that the seal in the pressure regulator (G4) is present and intact. Do not use any additional seals.
3. Connect the coupling nut (G3) of the pressure regulator to the cylinder valve thread (G2) and tighten the coupling nut (G3) by turning it anti-clockwise by hand.

Do not use any tools for this, as the cylinder valve seal could be damaged in the process, resulting in leaks.

4. Check the connection between pressure regulator connection (G5) – gas hose (G7) is secured correctly. For this purpose, securely tighten the hose clamp (G6) using a screwdriver.

5. Stow the gas cylinder (G0) in the storage space underneath the barbecue. Proceed as follow:

- Pull out the drawer unit.
- Position the gas cylinder (G0) upright on the meter (10) and tighten the screws so the gas cylinder is positioned securely.

Do not store spare gas cylinders in the storage area below the barbecue!

6. Make sure that there are no sources of ignition within a 5 m radius. Particularly do not light naked flames, do not smoke and do not actuate the switches of electric devices (appliances, lights, door bells, etc.).
7. Open the cylinder valve (turn G1 anti-clockwise) and use a standard leak indicator to make sure that all of the gas connections are tight.
 - Please follow 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 G1 clockwise) and tighten the loose connection or replace the leaking part. Repeat the leak test.
8. If you do not wish to barbecue immediately, close the cylinder valve (turn G1 clockwise).

Disconnecting the gas cylinder

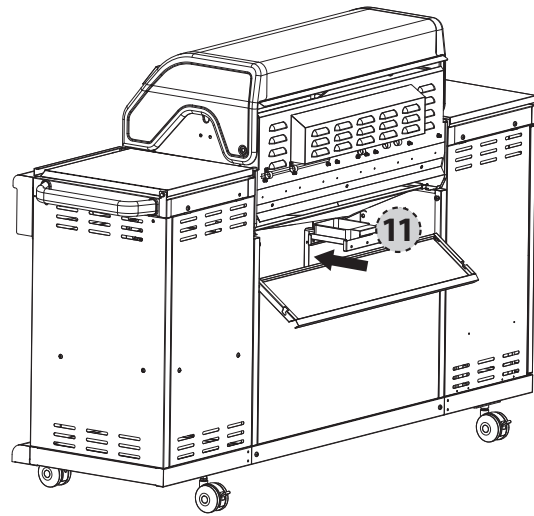
1. Close the cylinder valve (turn G1 clockwise).
2. Turn the coupling nut (G3) on the pressure regulator clockwise by hand and remove the pressure regulator (G4) from the cylinder valve thread (G2).
3. Store the pressure regulator (G4) with the gas hose (G7) under the barbecue. Make sure the gas hose is not kinked or twisted in any way.
4. 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 minimum 0.25 m.
 - The barbecue is positioned firmly on a sufficiently large area. Secure the barbecue against rolling away by applying the parking brakes on the two right rollers. The barbecue must not be moved during operation.
 - The barbecue is fully assembled and has no apparent faults.
2. To cook greasy meat: fill the grease tray (11) with an approx. 10 mm layer of a clean, absorbent, non-flammable material capable of absorbing the dripping grease (e.g. dry, clean sand). Otherwise the dripping grease may catch fire. Never use flammable materials such as sawdust, cat litter or other similar substances.

3. Position the grease tray (11) below the barbecue unit.



4. Open the lid of the barbecue unit, this prevents gas building up underneath it.
5. Open the cylinder valve (turn G1 anti-clockwise).
6. Check to ensure that the gas system does not leak. If it does, close the cylinder valve immediately (turn G1 in clockwise direction).

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:

- When actuating the flame regulators (A, 5 x B or C,) do not bend over the burners.
- Never re-ignite immediately if the flame goes out, instead:
 - Set the flame regulator (A, 5 x B or 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.



When you use the barbecue for the first time, heat it up for about 20 minutes using the main burners in order to allow the food-safe coating to cure (as with an oven).

Main burner and infrared back burner

1. Open the lid on the barbecue unit.
Keep a safe distance from the burners during the next few steps.
2. Press and hold the ignition button of the pulse ignition (D). A slight crackling sound indicates that the electronic pulse igniter is emitting sparks. Press a flame regulator (B or A) and turn it anti-clockwise to the "H" setting ("High").
If the gas fails to ignite within 5 seconds, turn the flame regulators (5 x B) to "Off" position, wait for 3 minutes and repeat this step.
3. Ignite the other main burners (B) by repeating step 2.
4. Close the lid of the grill unit and allow the barbecue to heat up at full power.
5. Once the barbecue is heated up, turn the flame regulator (B) to the desired heat output (flame size).
6. You can now place your food on the cooking grill (4+5) or hotplate (3). 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 not shut off until all the flame regulators have been set to "OFF".

Igniting the side burner



Caution:

- Please note that a gas flame is often difficult to see due to its blue colouring, particularly in bright sunlight. For this reason:
 - Only ignite the side burner when you need it and place your cookware on the burner straight away.
 - Disconnect the gas supply before removing your cookware.
- Only use cookware (pots or pans) on the side burner that has been approved for use on gas cooking appliances. Cookware that is unsuitable for gas appliances may be damaged.
- Observe the maximum load capacity of the side burner (see "Specifications"). Heavier loads can damage the barbecue.

1. Open the side burner cover.
2. Check that the inner and outer side burner ring (7+8) as well as the side burner support (12) have been securely positioned.

You must not use the side burner (12) without the side burner support.

3. Press and hold the ignition button of the pulse ignition (D). A slight crackling sound indicates that the electronic pulse igniter is emitting sparks. Press a flame regulator (C) and turn it anti-clockwise to the "H" ("High") setting.

If the gas fails to ignite within 5 seconds, turn the flame regulator (C) to "Off" position, wait for 3 minutes and repeat this step.

4. Turn the flame regulator (C) to the desired heat setting (flame size), place a pot or pan that is approved for gas cooking appliances on the side burner and heat up your food.

To switch off the side burner (extinguish the flame) press and turn the flame regulator (C) clockwise to "OFF".

Switching off the barbecue

1. Close the cylinder valve on the gas cylinder (turn G1 clockwise).
2. Turn all flame regulators (A, 5 x B or C) clockwise to the "Off" position.
3. Wait until all of the parts have cooled down and then clean any soiled components (see "Cleaning" section).
4. Close the lid on the barbecue unit and the side burner cover.
5. If the barbecue is not going to be used for a prolonged period:
 - Remove the battery from the electronic pulse ignition (see "Battery" section). Old batteries can leak. Any acid that escapes from the battery can damage the barbecue.
 - Disconnect the gas cylinder (see "Disconnecting the gas cylinder" section).
 - 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: The spark plugs on the burners can bend

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. Do **not** use a brush to clean the burner.

To make sure that you enjoy your barbecue for many years, we recommend you 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



Warning: Risk of fire and explosion

Any parts through which gas passes must be cleaned by a specialist only.

Never dismantle the adjusting elements!

Grease tray

The material in the grease tray must be replaced if it is soiled, damp or clumpy. Otherwise it may be ignited by dripping fat. Replace it with a 10 mm layer of clean, absorbent, non-flammable material, which can absorb the dripping fat (e.g. dry, clean sand).

Never use any flammable materials **such as sawdust or cat litter!**

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.

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.

After the barbecue has cooled down, carefully vacuum off the burnt particles.

Maintenance

The barbecue is maintenance-free. Nevertheless, you must 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.

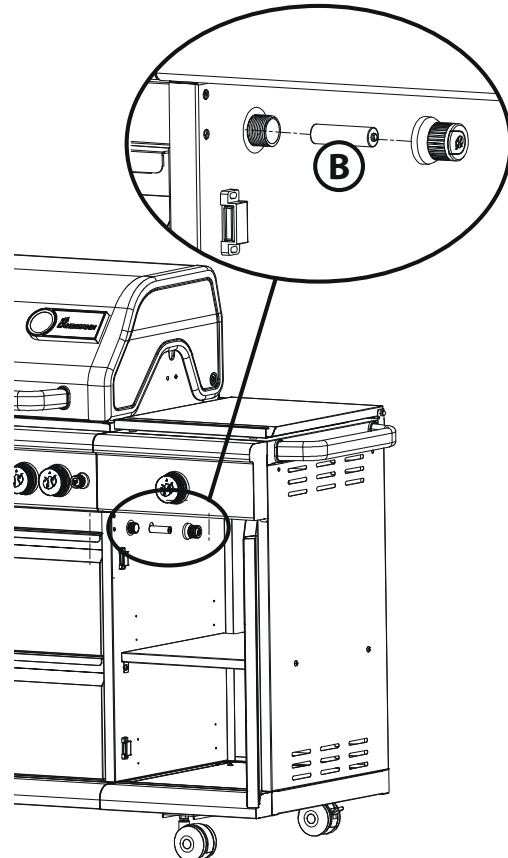
Gas system

The gas system needs to be checked every time a gas cylinder is connected (see "Connecting and disconnecting the gas cylinder" section).

If necessary, replace the hose to comply with the national requirements.

Battery, ignition

1. Unscrew the cover on the battery compartment anti-clockwise.
2. Remove the used battery.
3. Insert a new (type AA) battery, observing correct polarity. Use only type AA batteries.
4. Screw the cover back onto the battery compartment.



Environmental information and disposal measures

Pay attention to cleanliness when handling the barbecue.

This product contains batteries. According to European legislation you are obliged to dispose of the batteries separately by using the specified disposal systems.

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.

Malfunction	Possible 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 (turn G1 clockwise). 2. Avoid any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections of 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 indicator.
Burner does not ignite	Cylinder valve is closed	Open the cylinder valve (turn G1 anti-clockwise).
	Gas cylinder is empty	Replace the gas cylinder (G0).
	Battery of the electronic pulse igniter is flat	Replace the battery (type AA)
	The igniter cable is not in contact with the electronic pulse ignition	Visual inspection, connect if necessary.
	Distance between the spark plug and gas outlets on the burner is incorrect	Visual inspection; correct if necessary.
Barbecue temperature too low	Gas system blocked	Have the gas system cleaned by a specialist.
	Pre-heating time too short	Close the lid and set the flame regulator to "H" (high).
Strong flare-up	Gas outlets on the burner are blocked	Remove blockage from burner.
	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 (turn G1 clockwise). 2. Wait three minutes and then switch the barbecue back on 3. If the problem occurs again, have the barbecue repaired by a gas specialist..

Specifications

Approvals

Intertek Testing & Certification Ltd. (ITS)	Test number C€ - 0359, pin no. 0359CR01604
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Barbecue


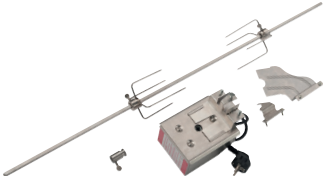
Appliance category	I ₃ + according to DIN EN 498
Weight	105.0 kg
Dimensions (L x H x W)	approx. 180 x 60.5 x 120 cm
cooking area (L x W)	approx. 80 x 44 cm
Load capacity	Side burner table At max. 8 kg

Gas system

Heat output	5x 3 kW + 1x 3.5 kW + 1x 7.35= 25.85 kW
Flow rate (mass flow rate)	5x 218 g/h + 1x 254 g/h + 1x533 g/h = 1,877 g/h
Gas type	Liquid gas (propane/butane)
Pressure regulator	Preset and C€-approved pressure regulator
Flow rate	At max. 1.5 kg/h
Working pressure	28-30/37 mbar
Gas cylinder	Standard gas cylinder with 5 or 7 kg liquid gas
Gas hose	Hose as per EN standard (at max. 1.5 m)
Ignition	Type Electronic pulse ignition
Battery	1.5 V, type: AA
Flame regulation	Infinitely adjustable 0 - max.
Nozzle diameter	Main burner 0.84 mm
	Side burner 1.18 mm + 0.71 mm
	Infrared back burner 0.90 mm

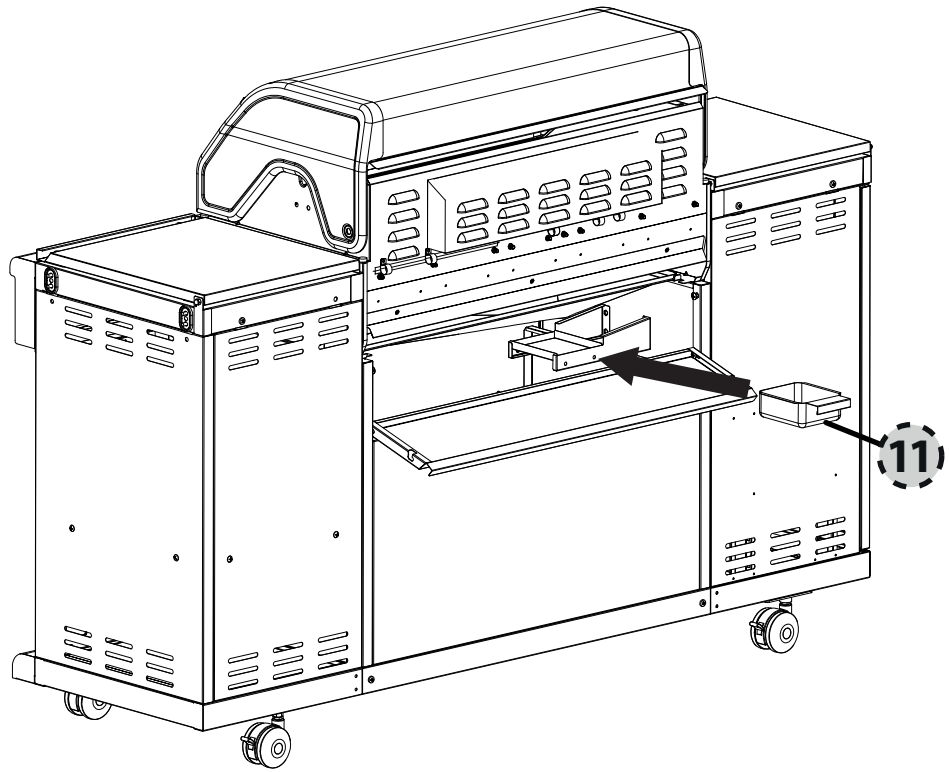
Accessories (optional)

The following accessories are available for your barbecue:

	<p>Cover 15707</p> <ul style="list-style-type: none"> • Optimum protection against the wet, sun and frost • Breathable with six vents • Material: 600D polyester, tear-proof
	<p>Spit roast set 13050</p> <ul style="list-style-type: none"> • Stainless-steel design • Matches your Triton PTS 6.1+ • 230 V connection

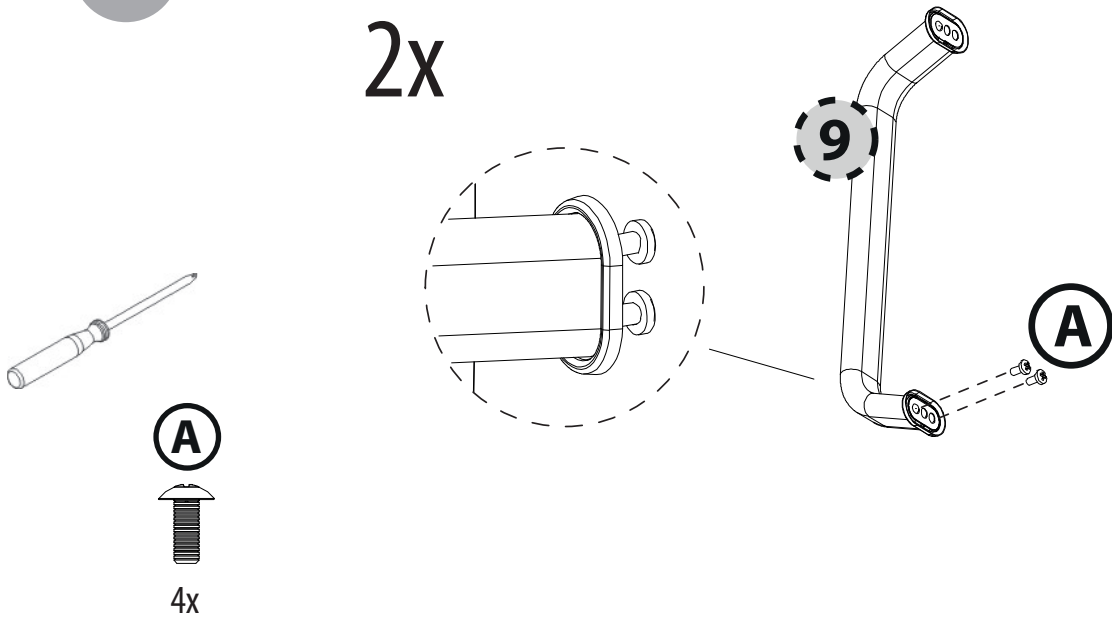
If you are interested, please contact our customer service or visit our website at www.landmann.com

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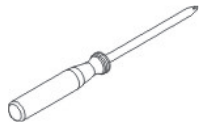
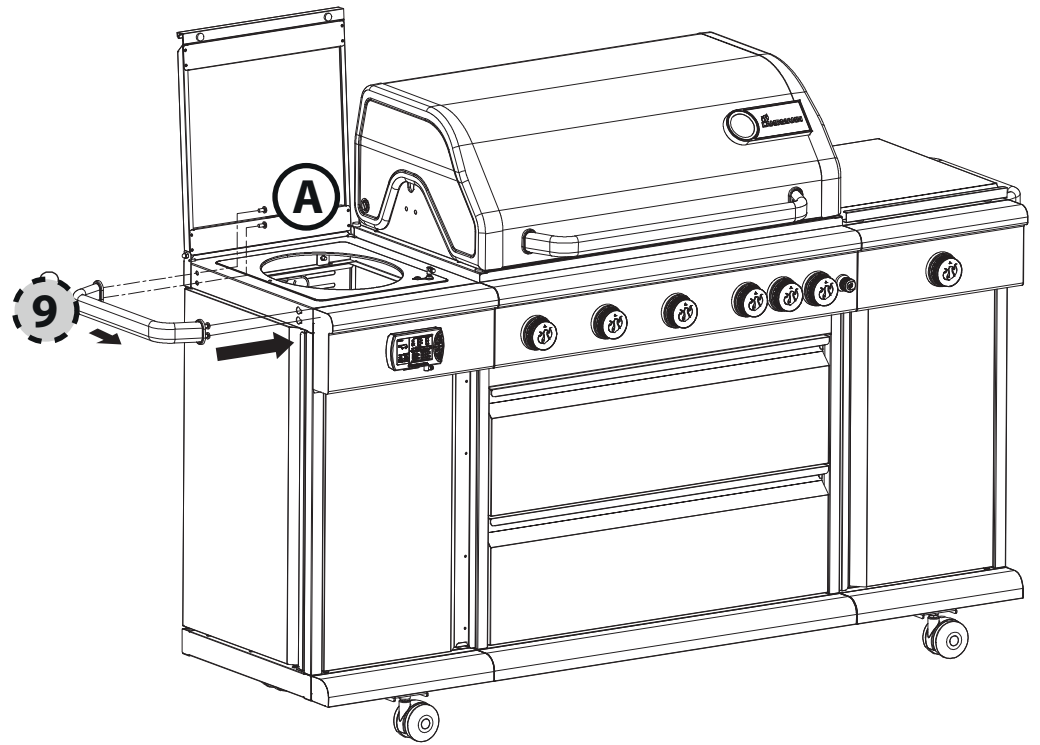


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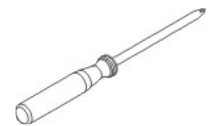
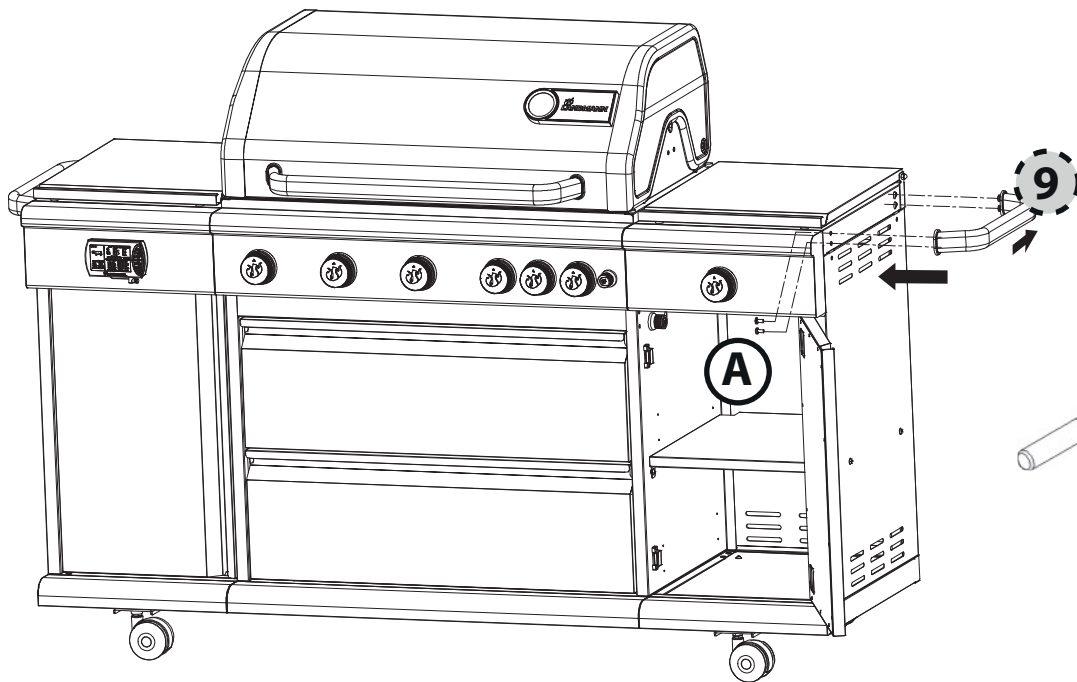


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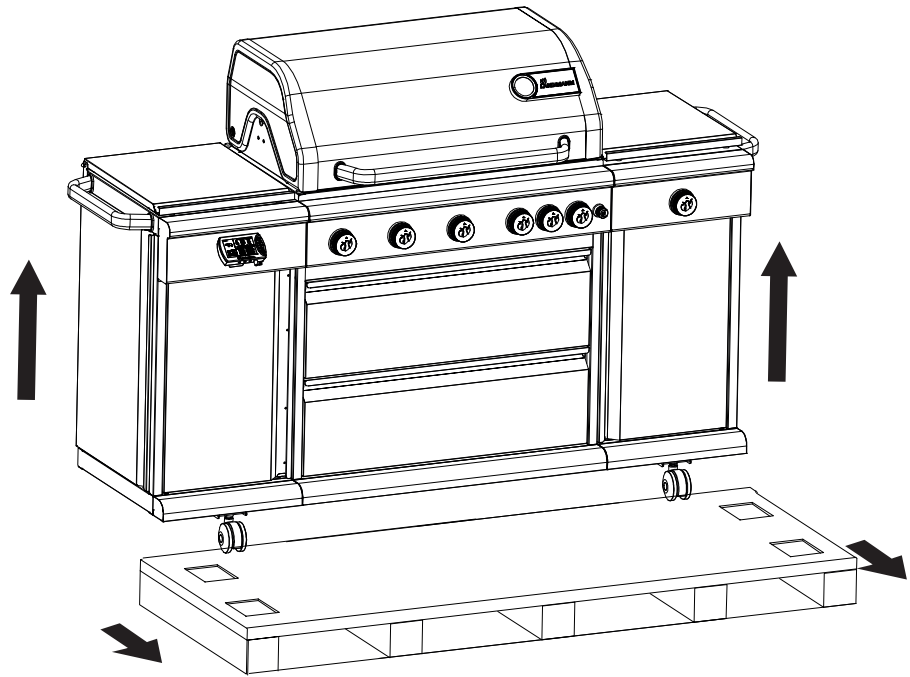
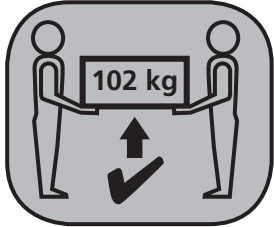


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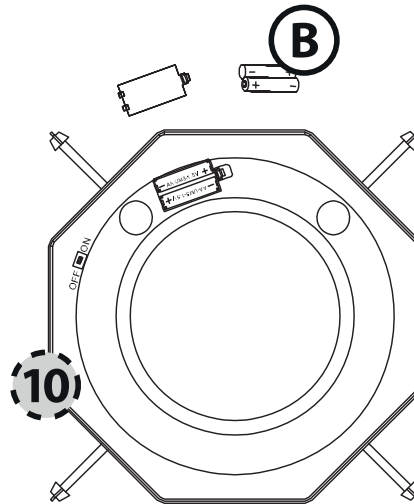
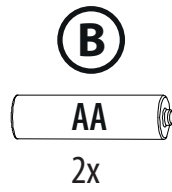


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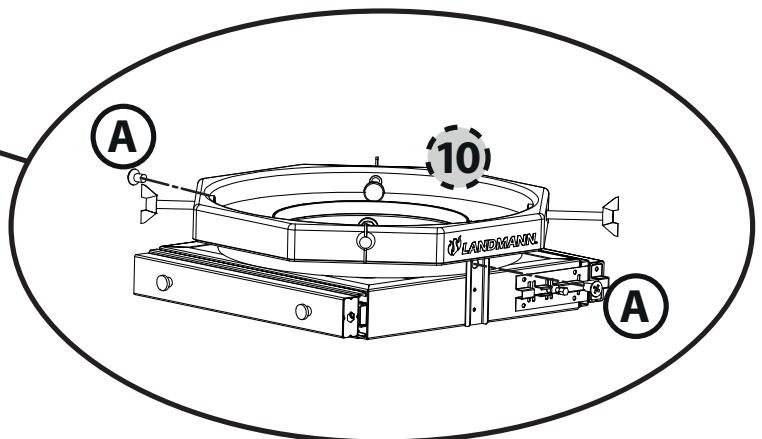
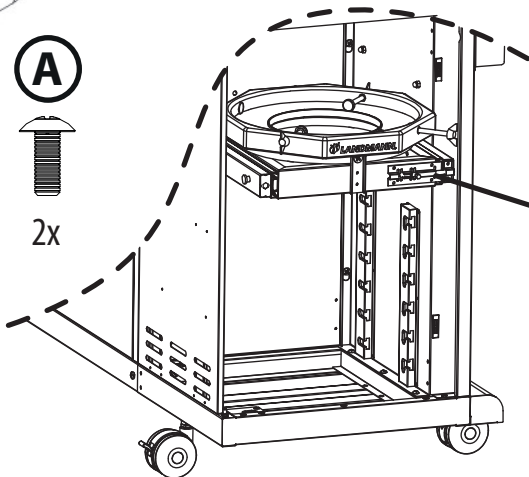
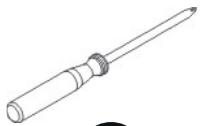
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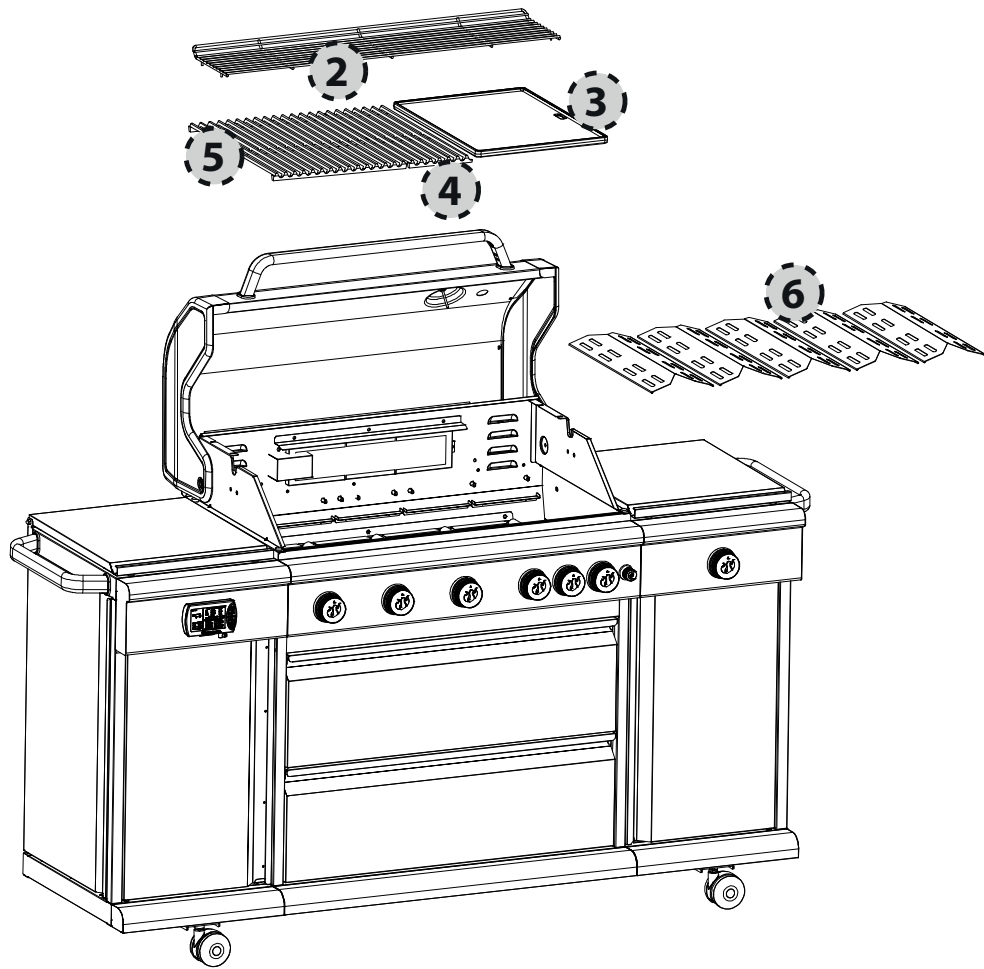
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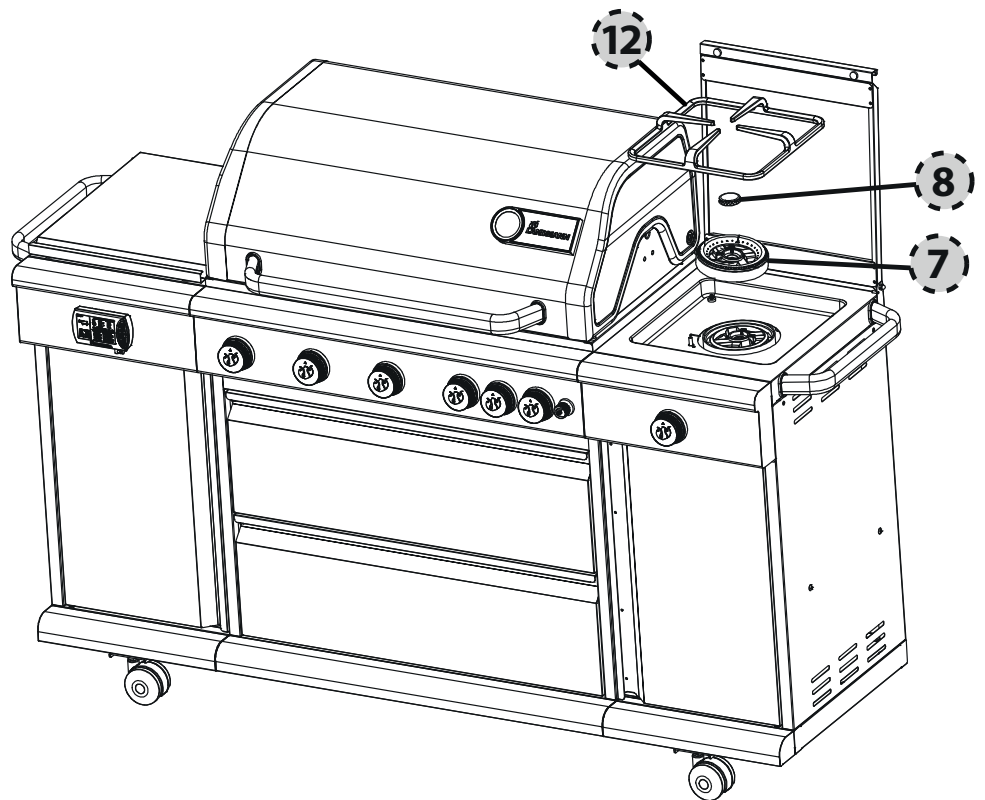
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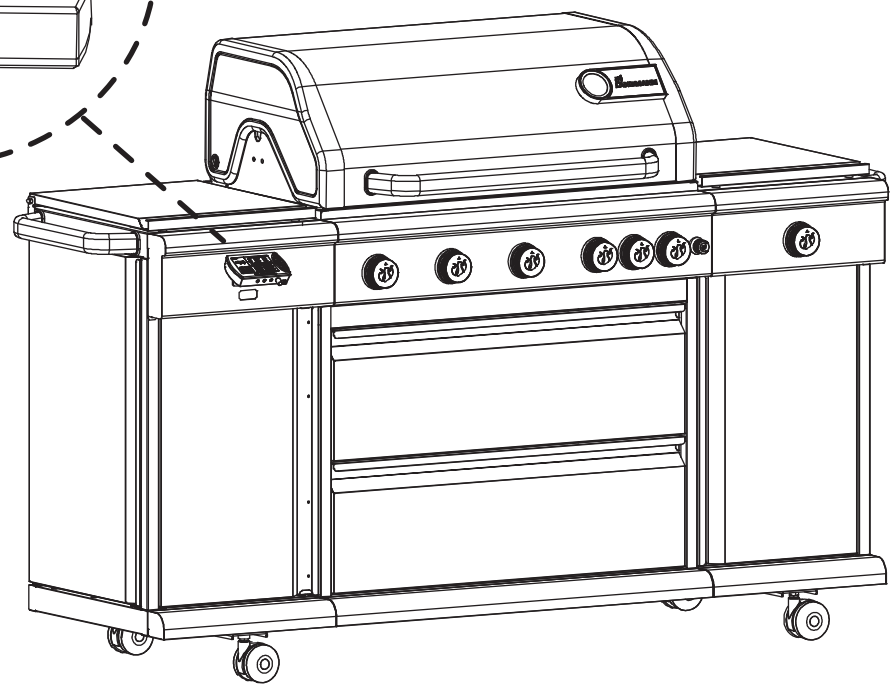
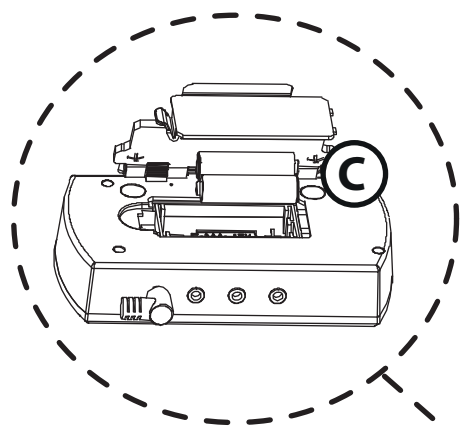
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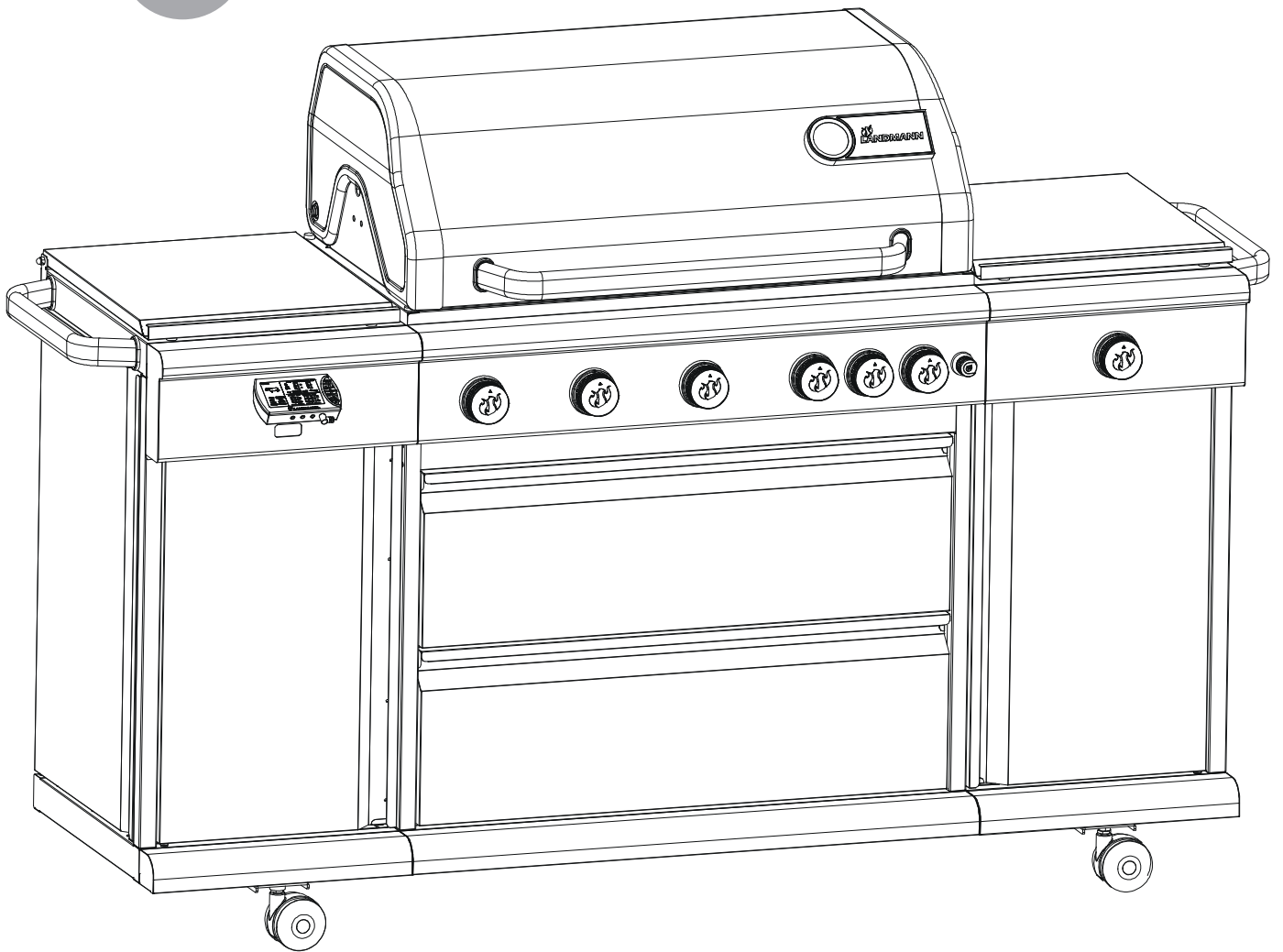


9.



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