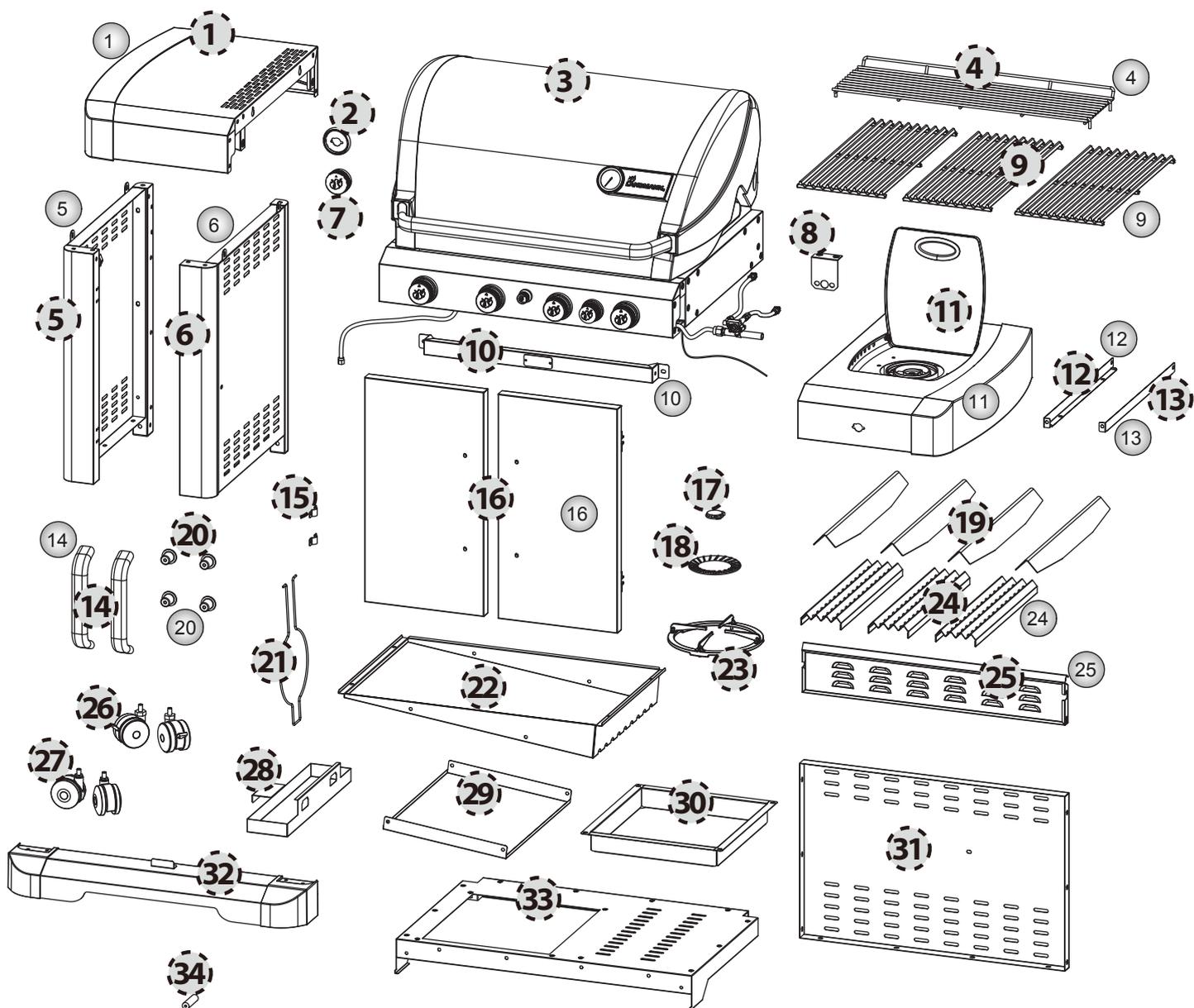


## Assembly and operating manual





A	B	C	D	E	F	G
						
M5x12	M6x15	M6x25	M6x20	M6	M4x8	M4x12
2x	74x	4x	4x	8x	2x	16x

## Table of contents

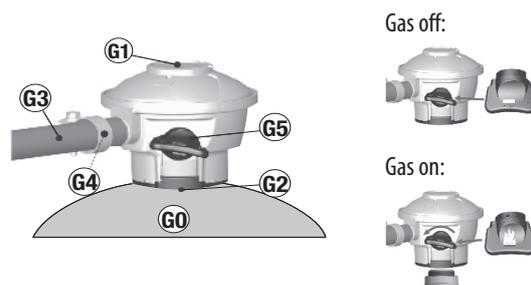
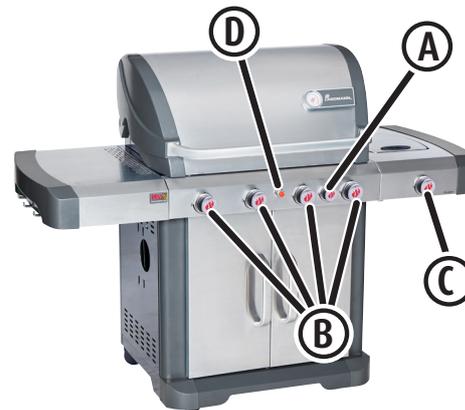
<b>Part list</b> .....	<b>4</b>
<b>Controls</b> .....	<b>4</b>
<b>Function</b> .....	<b>5</b>
<b>Utilisation</b> .....	<b>5</b>
Intended use.....	5
Improper use .....	5
<b>Guarantee claims and warranty</b> .....	<b>5</b>
<b>Safety instructions</b> .....	<b>5</b>
Definition of terms used.....	5
General safety instructions.....	6
Residual risks .....	6
<b>Assembly</b> .....	<b>8</b>
<b>Connecting and disconnecting the gas cylinder</b> .....	<b>8</b>
Parts and tools needed.....	8
Before starting .....	9
Connecting the gas cylinder.....	9
Disconnecting the gas cylinder .....	9
<b>Operation</b> .....	<b>10</b>
Starting up the barbecue .....	10
Igniting the burners.....	10
Switching off the barbecue .....	11
<b>Cleaning</b> .....	<b>11</b>
Barbecue.....	11
Gas system .....	11
<b>Maintenance</b> .....	<b>12</b>
Barbecue.....	12
Gas system .....	12
<b>Environmental information and disposal measures</b> .....	<b>12</b>
<b>Troubleshooting</b> .....	<b>13</b>
<b>Specifications</b> .....	<b>14</b>
<b>Accessories (optional)</b> .....	<b>14</b>
<b>Assembly</b> .....	<b>15</b>

## Part list

Item	Qty.	Designation
1	1	Side table
2	1	Side burner regulator ring
3	1	Barbecue unit, pre-assembled
4	1	Warming rack
5	1	Side frame, Left
6	1	Side frame, Right
7	1	Side burner regulator
8	1	Nozzles support for side burner
9	3	Cooking grill
10	1	Cross bar
11	1	Side burner table
12	1	Grease tray rail, Left
13	1	Grease tray rail, Right
14	2	Door handle
15	2	Clamp for hose
16	2	Door assembly
17	1	Smaller rim of side burner
18	1	Bigger rim of side burner
19	4	Flame tamer
20	4	Plastic sleeve for door handle
21	1	Cradle for gas tank
22	1	Grease guide
23	1	Bracket for side burner
24	3	Lower heat shield
25	1	Rear panel, Up
26	2	Castor with lock
27	2	Castor without lock
28	1	Grease cup
29	1	Heat shield for grease guide
30	1	Gas tank tray
31	1	Rear panel, down
32	1	Front panel strut, bottom
33	1	Bottom tray
34	1	AA battery
	1	Screw card with assembly material

## Control elements

Item	Designation	Function
A	Flame regulator of the infrared side burner	Press the button (A) and turn to MAX. Gas flows into the rear burner. To be ignite Press the ignition button (D)
B	Flame regulator for the barbecue unit	Press the button (B) and turn to MAX. Gas flows into the main burner. To be ignite Press the ignition button (D)
C	Flame regulator for the side burner	Feeds gas into the side burner (press, set to „large flame“ and keep depressed). After ignition, set heat input (turn).
D	Electronic pulse ignition	Electronic pulse to ignite the corresponding burner
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.



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

## 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

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

#### Application instructions

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

## General safety instructions

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

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

## Residual risks



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

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

#### **Possible consequences:**

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

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

- When setting it up, make sure that
  - there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2 m overhead and 1 m to the side. Distance to flame-resistant materials or substances, e.g. walls: at least 0.25 m.
  - that the barbecue is positioned firmly on a sufficiently large area. It must not be moved during operation.

#### **Precautions while barbecuing:**

- Wear barbecue mittens.
- Never leave the barbecue unattended. Take particular care to ensure that children and pets are kept away from the barbecue.

**Danger: Gas is highly flammable**

Liquid gas is highly flammable and explosive.

**Possible consequences:**

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

**Precautions:**

- Exclusively use the barbecue outdoors and ensure that the area is well-ventilated.
- Protect the gas cylinder and the gas hose from direct sunlight and other sources of heat (max. 50°C). Take particular care to ensure that the gas hose does not touch any part of the hot barbecue.
- Close the valve of the gas cylinder immediately after finishing to use the barbecue.
- When connecting the gas cylinder, make sure that there are no sources of ignition within a 5 m radius.

Important note: to avoid the risk of spark-over, do not 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 (A, 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, 7 or 15 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.

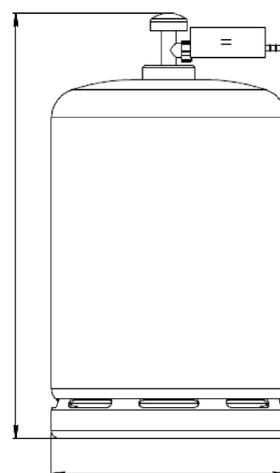
#### Gas hose (pre-assembled)

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.

## Permitted gas cylinder sizes



<b>4,5 kg:</b>	Ø 240mm x 340mm
<b>7 kg:</b>	Ø 256mm x 495mm
<b>15 kg:</b>	Ø 318mm x 580mm

## 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.
- Position the gas cylinder on the base of the trolley below the barbecue.
  - Never lay the gas cylinder on its side.
  - Do not kink the gas hose or apply a tension to it.
- Make sure that the seal in the pressure regulator 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

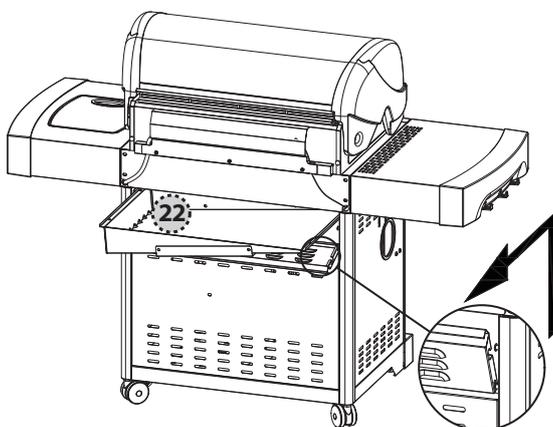
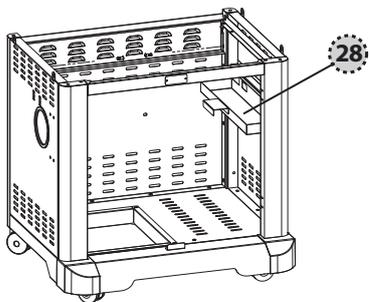


**Caution:**

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

### Starting up the barbecue

1. Check to ensure that ....
  - there are not, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2 m overhead and 1 m to the side; distance to flame-resistant materials or substances: at least 0.25 m.
  - the barbecue is positioned firmly on a sufficiently large area. Do not move it during operation.
  - the barbecue is fully assembled and has no apparent faults.
2. Open the lid of the grill unit; this prevents gas building up underneath it.
3. Open the cylinder valve.
4. Check to ensure that the gas system does not leak. If it does, close the cylinder valve immediately.
5. Make sure the Grease Cup (28) and the Grease Guide (22) in the correcting position.



### 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 (A, 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.



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 any oven).

### Main burner and infrared back burner



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

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 or A) 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 or hot-plate. 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.
- Use 260mm cookware 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 side burner support (24) have been securely positioned.

You must not use the side burner 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.
2. Press and turn all flame regulators (A+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.

## 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.

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.

## Service

The barbecue is maintenance-free. Nevertheless, you should check it at regular intervals. The intervals depend on how often it is used and the environmental conditions to which it is exposed.

### Barbecue

- Inspect the burners for dirt and blockage. Particularly make sure that both air inlets at the side of each burner tube are clear. If necessary, clean the inlets, e.g. with a pipe cleaner.
- A contaminated burner can impair the performance of the barbecue and lead to a dangerous ignition of gas outside the burner.
- Make sure that all parts of the barbecue are available and assembled (visual check).
- Check to ensure that all connections are present and securely fastened. Tighten if necessary.

### Gas system

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

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

## Environmental information and waste disposal measures

Pay attention to cleanliness when handling the barbecue.

To dispose of the barbecue properly, disassemble it into its individual parts. Recycle the metal and plastic components.

Observe the local regulations.

## Troubleshooting

If there is a fault despite due care, this chapter may help you to resolve the fault.

Fault	Potential cause	Remedy
There is a smell of gas	Leak in the gas system	<ol style="list-style-type: none"> <li>1. Close the cylinder valve immediately.</li> <li>2. Prevent any flame or spark formation (do not switch on any electrical appliances)</li> <li>3. Tighten all connections on the gas system</li> <li>4. Check all components of the gas system for visible damage; replace defective parts with original spare parts</li> <li>5. Check for leaks using a leak detector</li> </ol>
Burner does not ignite	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Open the cylinder valve.
	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
Barbecue temperature too low	Other gas system blocked	The gas system should be cleaned by a specialist
	Pre-heating time too short	Grill unit cover Close the lid and set the flame regulator to max
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"> <li>1. Close the cylinder valve immediately.</li> <li>2. Wait three minutes and then switch the barbecue back on</li> <li>3. If the malfunction reoccurs, disassemble and clean the burner</li> </ol>

## Specifications

### Approvals

Intertek Testing & Certification Ltd. (ITS)	Test number <b>CE</b> - 0359, pin no. 0359CS02935
---	---

### Barbecue

Appliance category	I <sub>3+</sub> according to EN 498
Weight	105 kg
Dimensions (L x H x W)	approx. 165 x 126 x 72 cm
cooking area (L x W)	approx. 71 x 51 cm
Load capacity	Side burner table At max. 8 kg

### Gas system

Heat output	2 x 3,05 kW + 2 x 2,8 kW + 1 x 3,5 kW + 1 x 6 kW = 21,2 kW
Flow rate (mass flow rate)	2 x 222 g/h + 2 x 204 g/h + 1 x 255 g/h + 1 x 438 g/h = 1545 g/h
Gas type	Liquid gas (propane/butane)
Pressure regulator	Preset and <b>CE</b> -approved pressure regulator
Flow rate	At max. 1.5 kg/h
Working pressure	28-30/37 mbar
Gas cylinder	Standard gas cylinder with 4,5 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 0,87 mm + 0,83 mm
Side burner	0,97 mm + 0,65 mm
Infrared back burner	0.93 mm

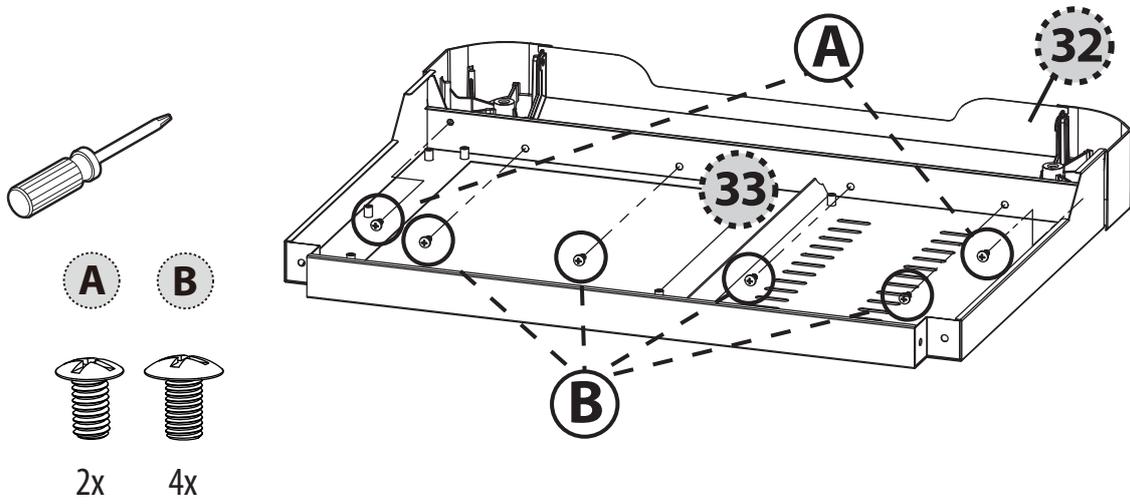
## Accessories (optional)

The following accessories are available for your barbecue:

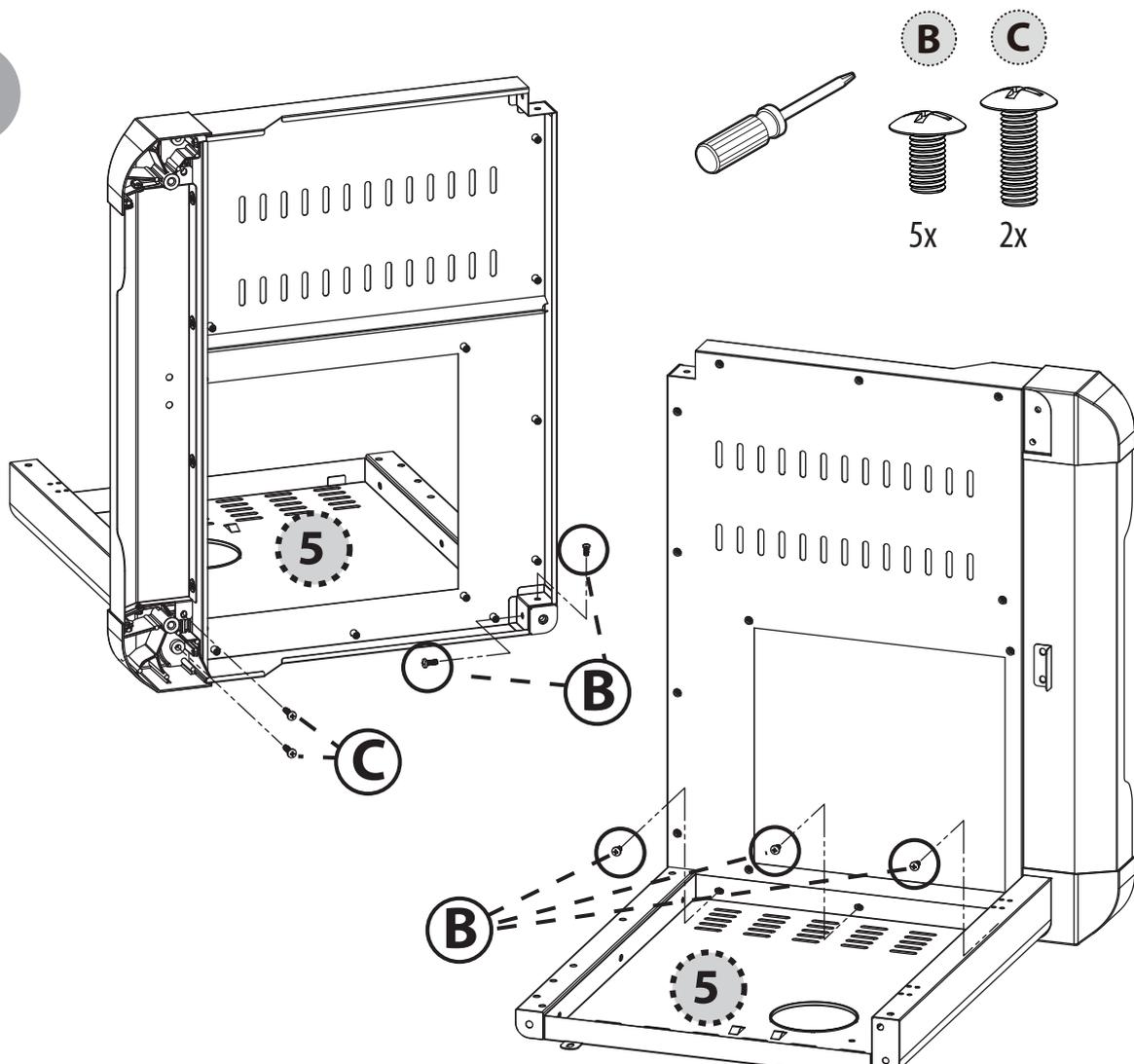
	<p><b>Cover</b> 15717</p> <ul style="list-style-type: none"> <li>• Item specific cover for your Avalon</li> <li>• 600D polyester, tear-proof</li> <li>• Water-proof (water column 3000 mm), UV-resistant with lightfastness rating 6</li> <li>• Cold-resistance up to -20°C, prevents embrittlement</li> <li>• Breathable, with 6 vents</li> </ul>
	<p><b>Cast iron Hotplate</b> 15907</p> <ul style="list-style-type: none"> <li>• Suitable for your Avalon</li> <li>• Made of enamelled cast iron</li> </ul>
	<p><b>Spit roast set</b> 15543</p> <ul style="list-style-type: none"> <li>• Stainless-steel design</li> <li>• Matches your Avalon</li> <li>• 230 V connection</li> </ul>

If you are interested, please contact our customer service or visit our website on [www.landmann.com](http://www.landmann.com)

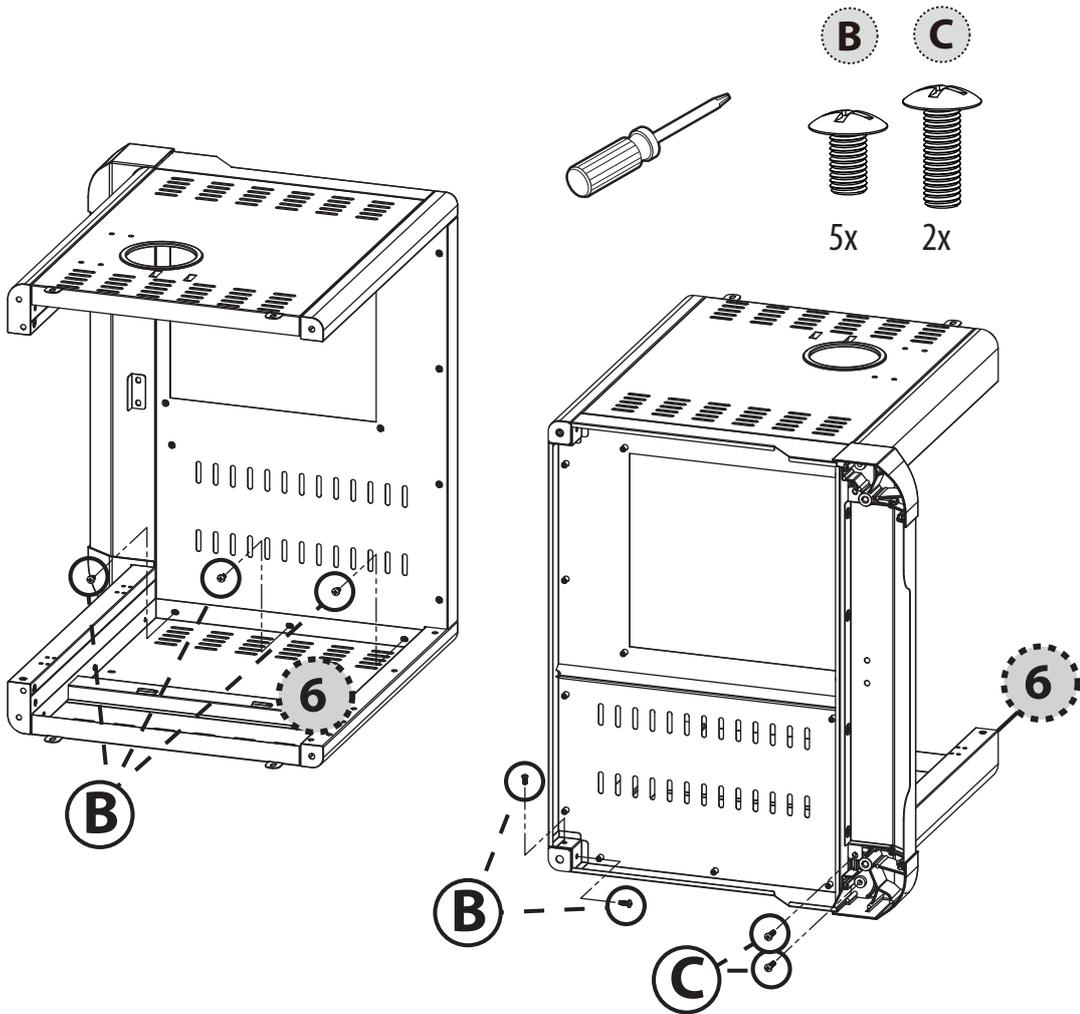
1.



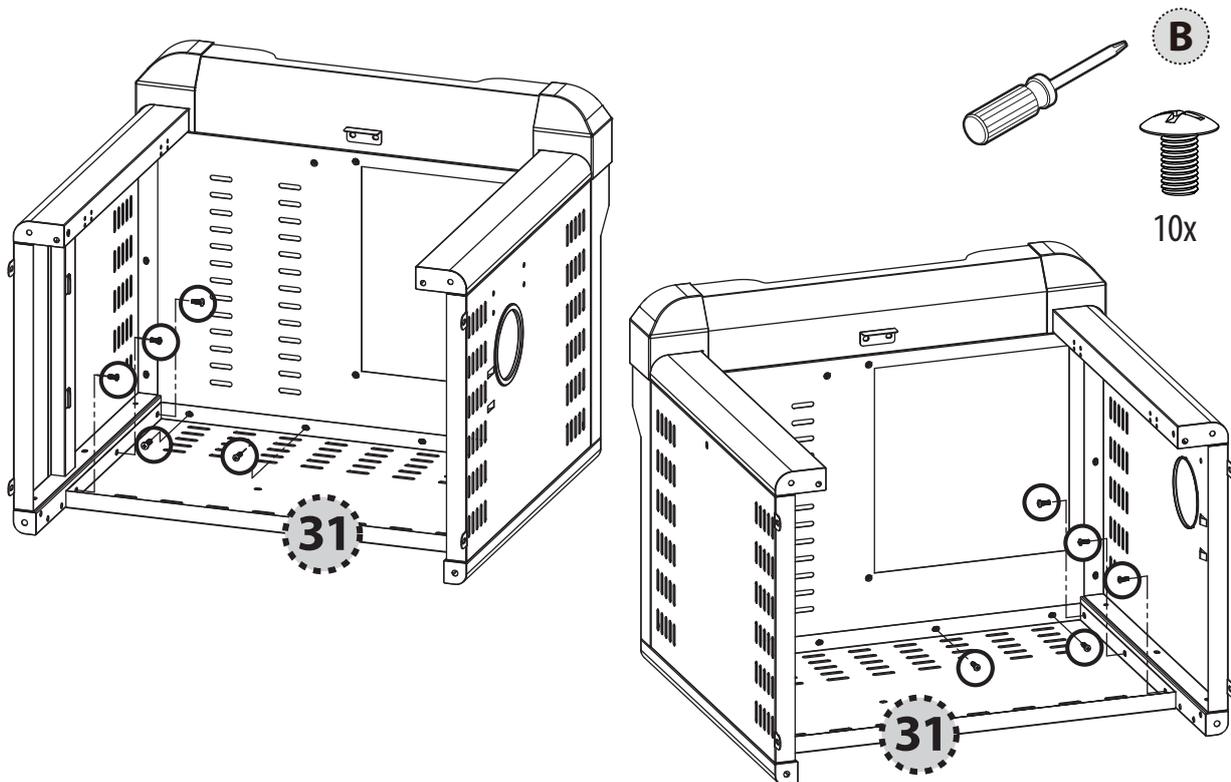
2.



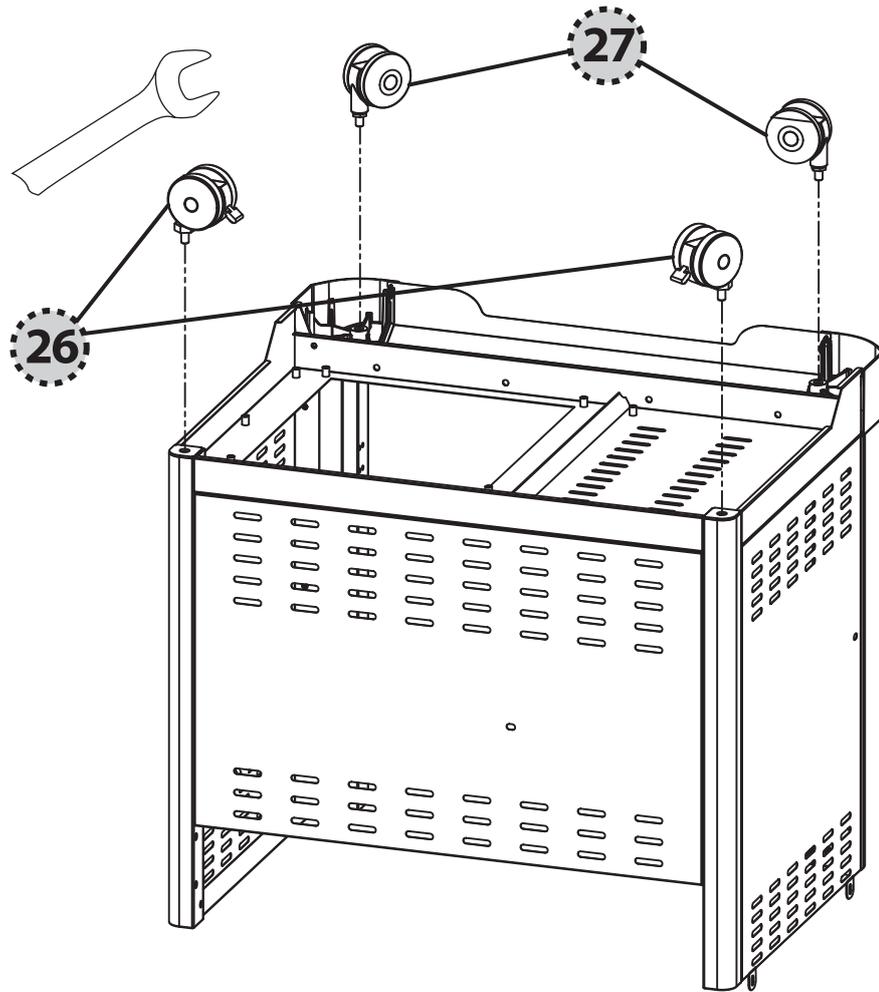
3.



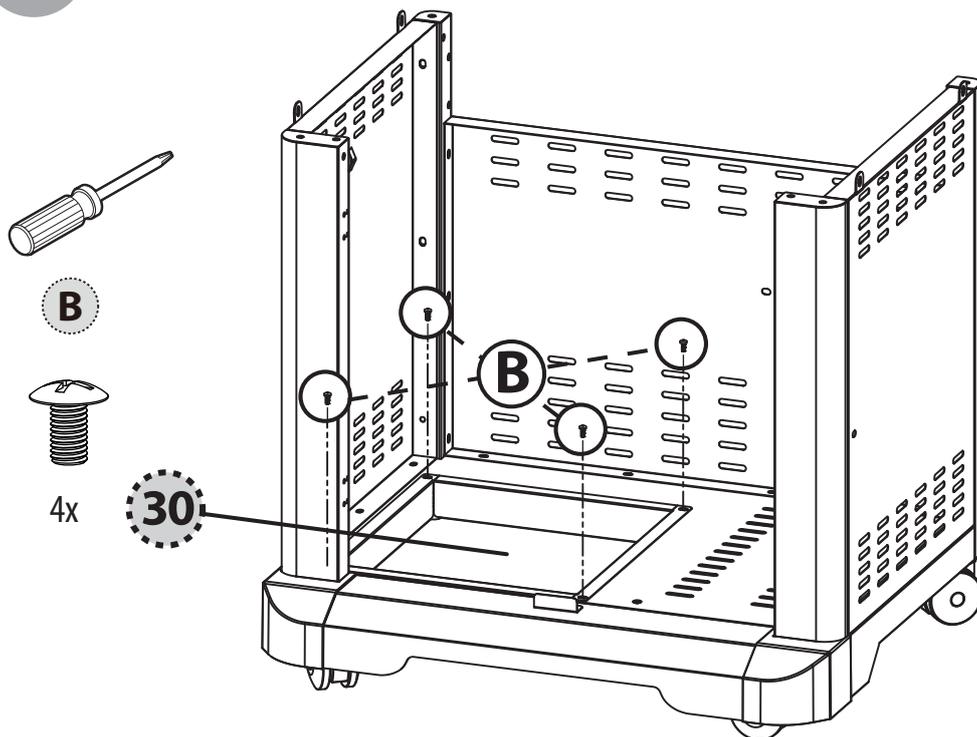
4.



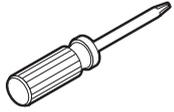
5.



6.



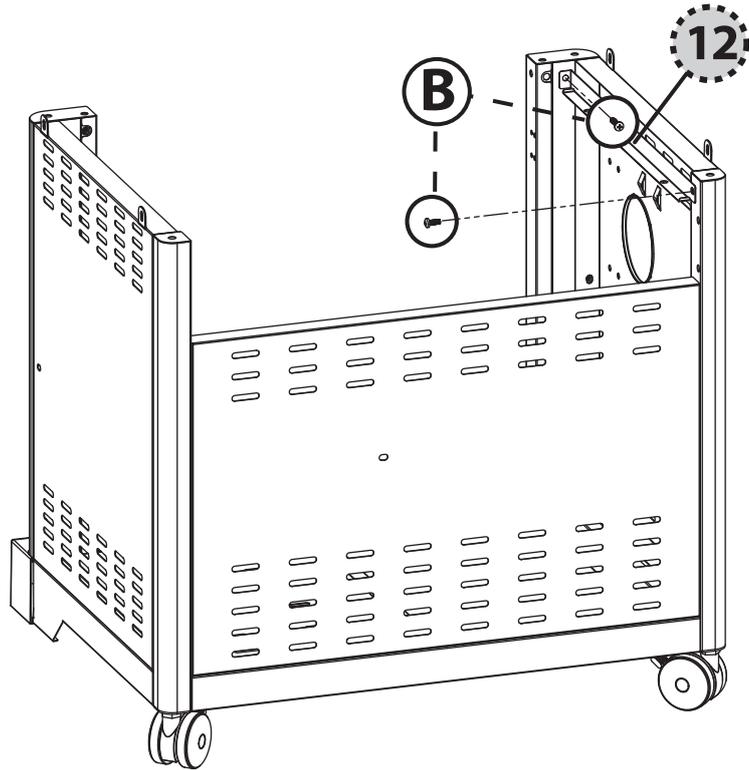
7.



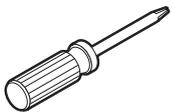
**B**



2x



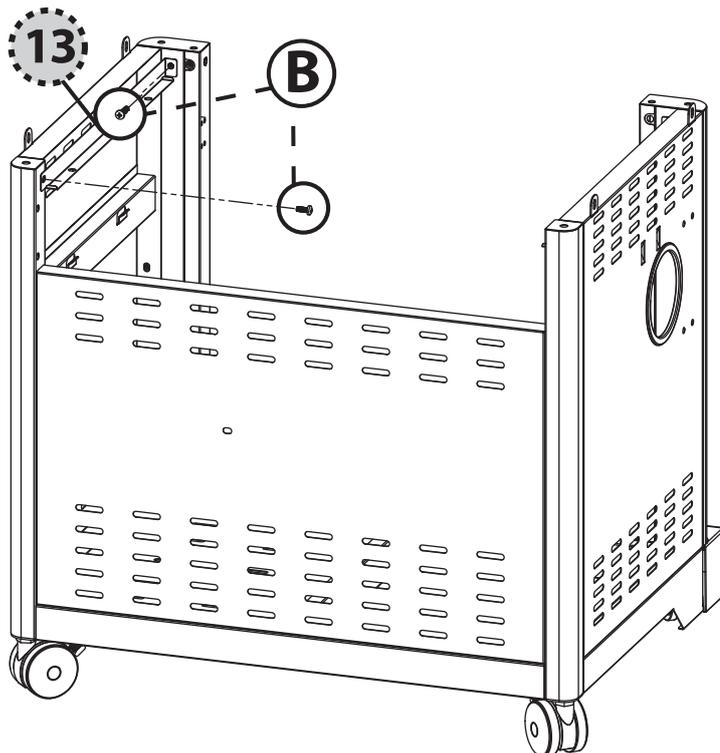
8.



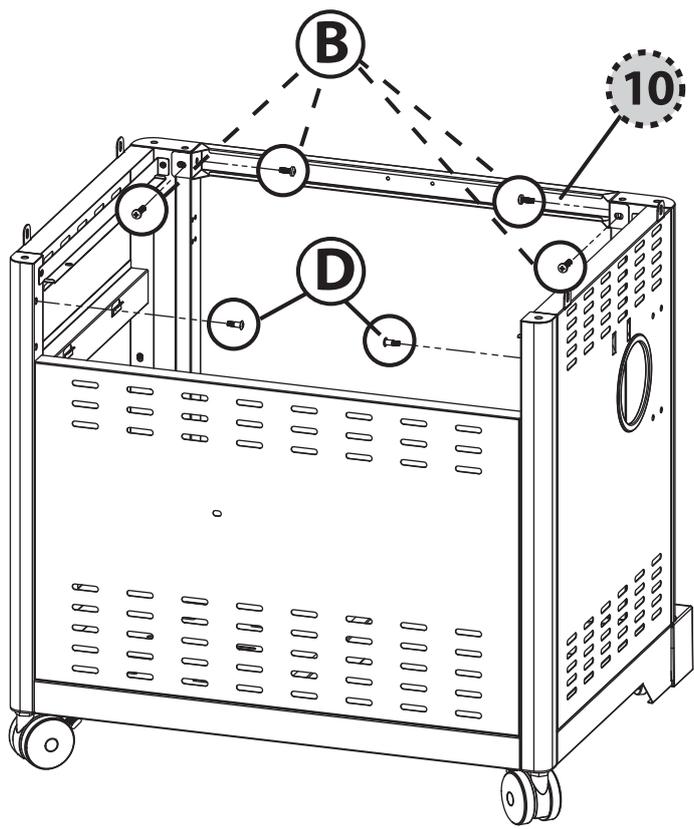
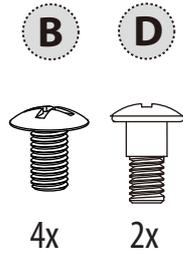
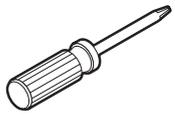
**B**



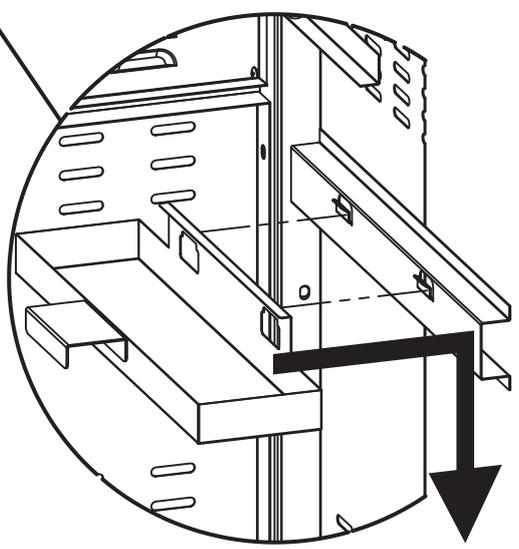
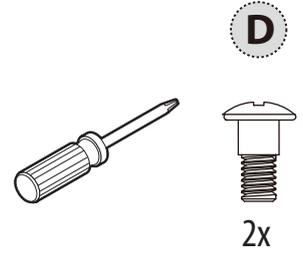
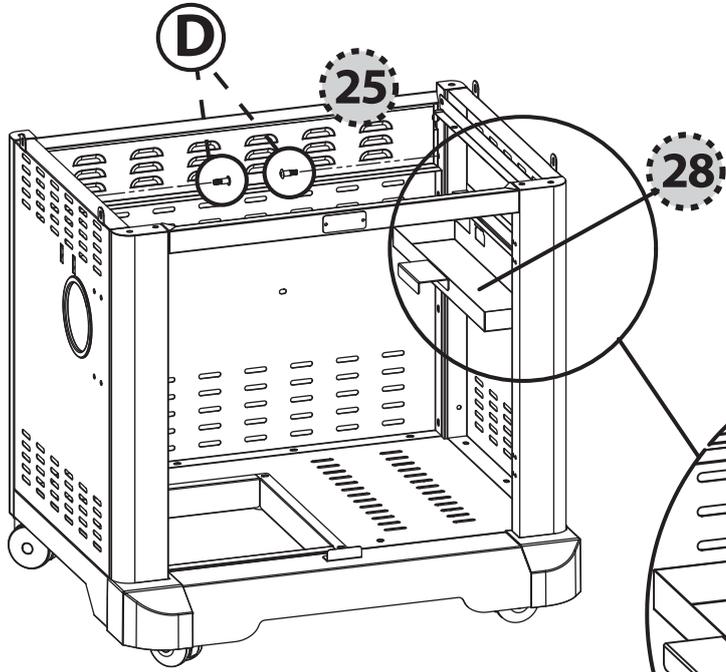
2x



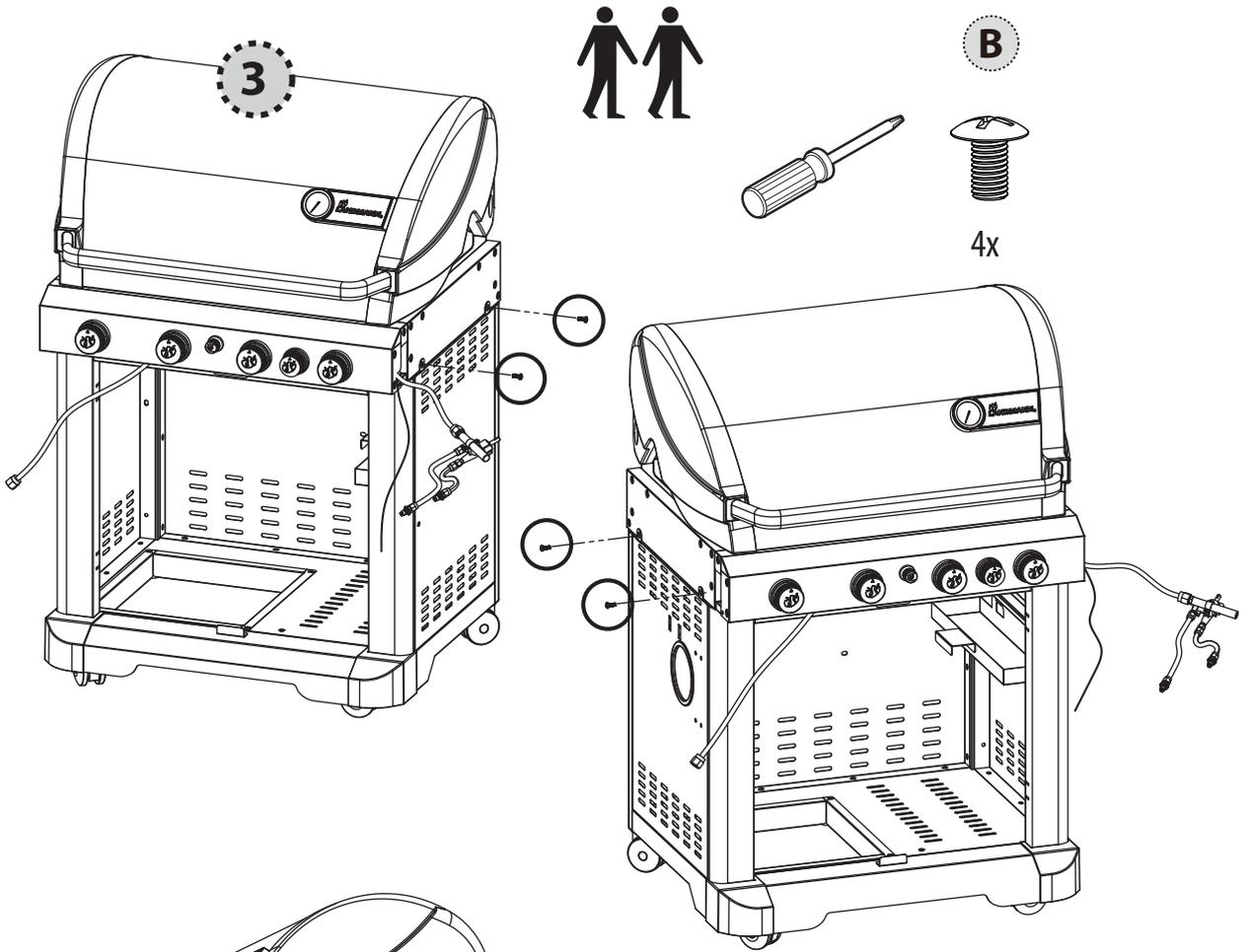
9.



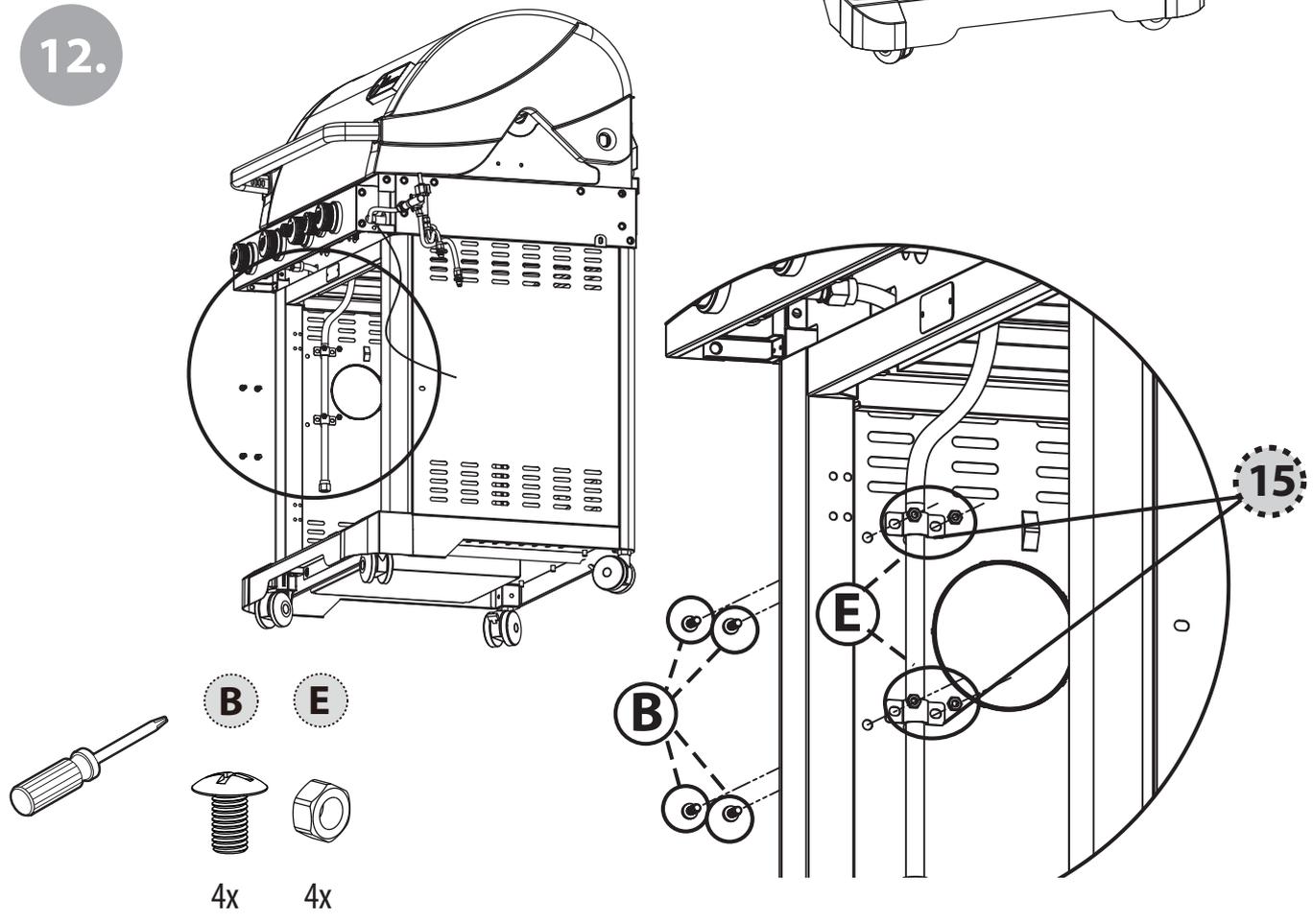
10.



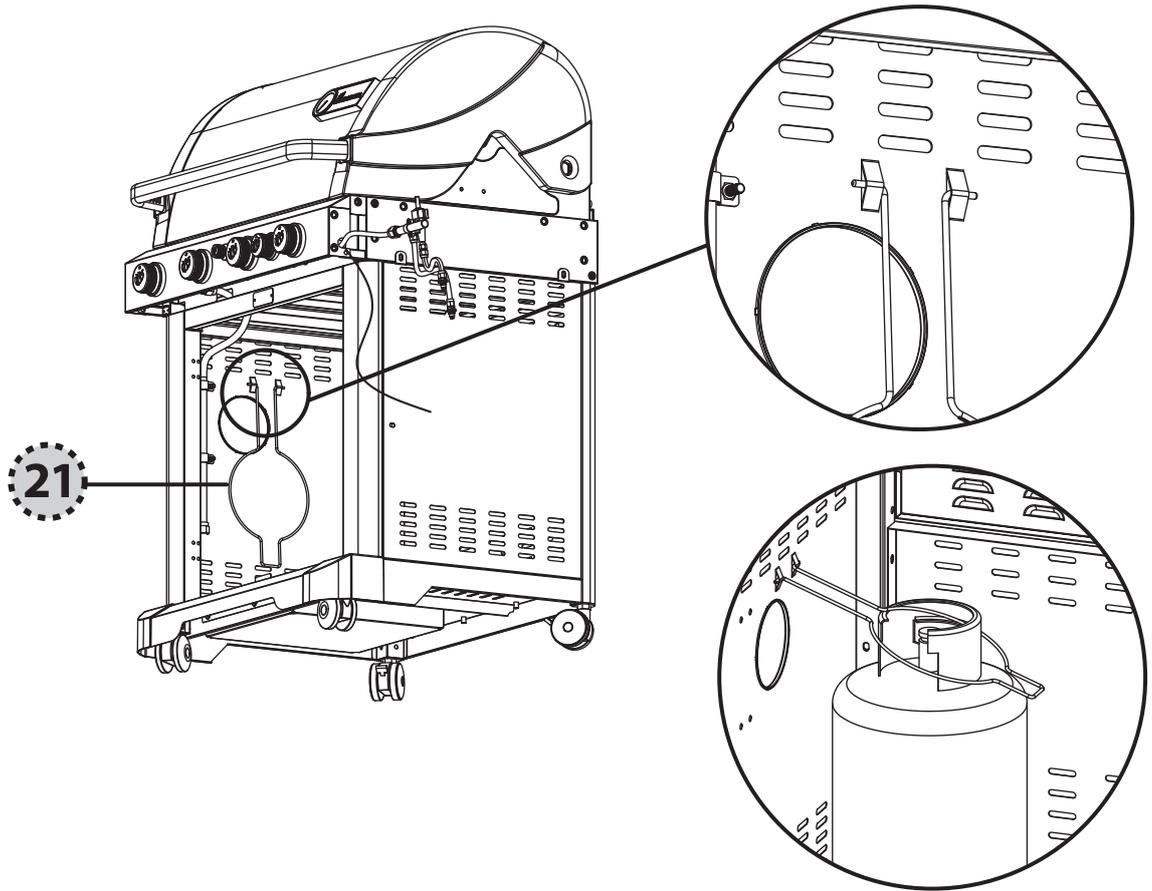
11.



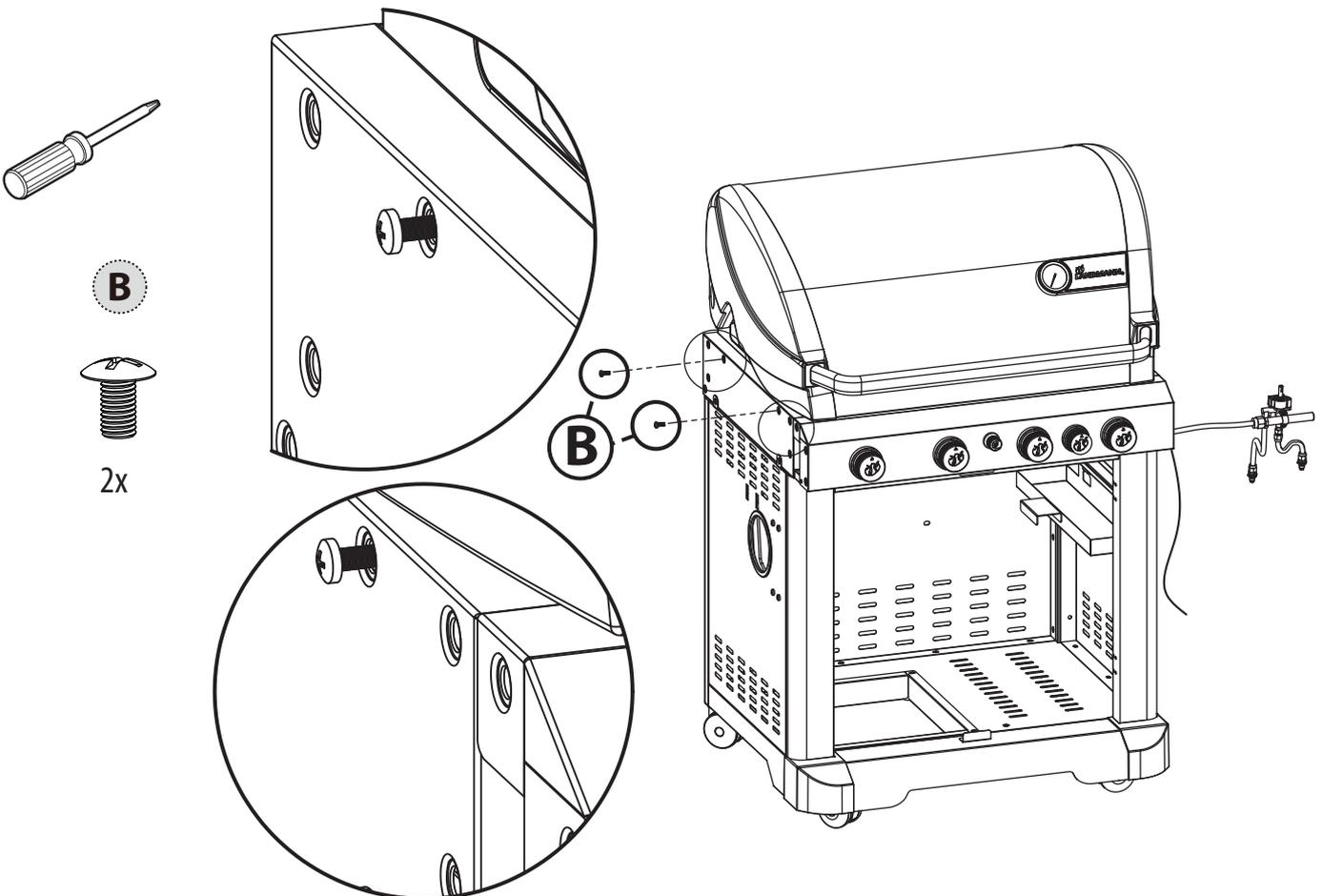
12.



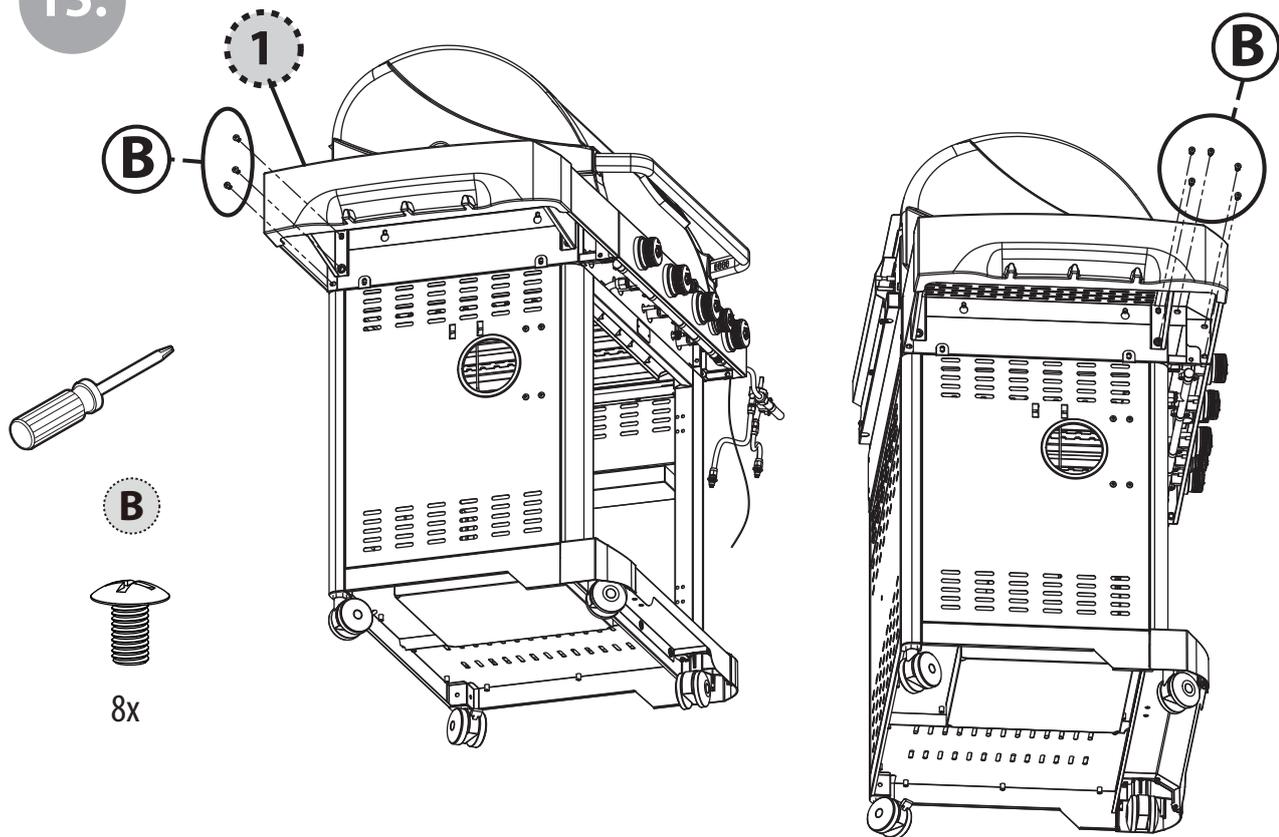
13.



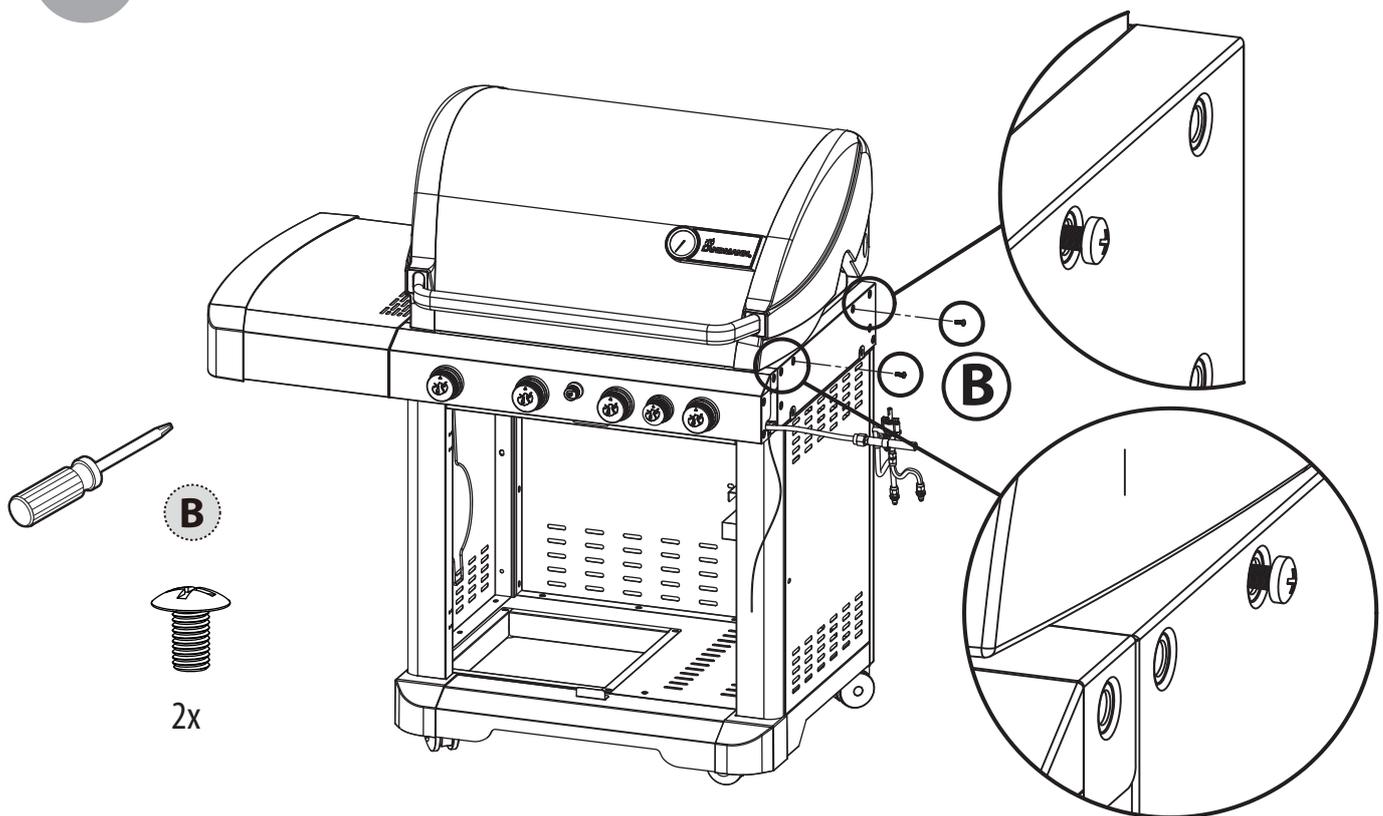
14.



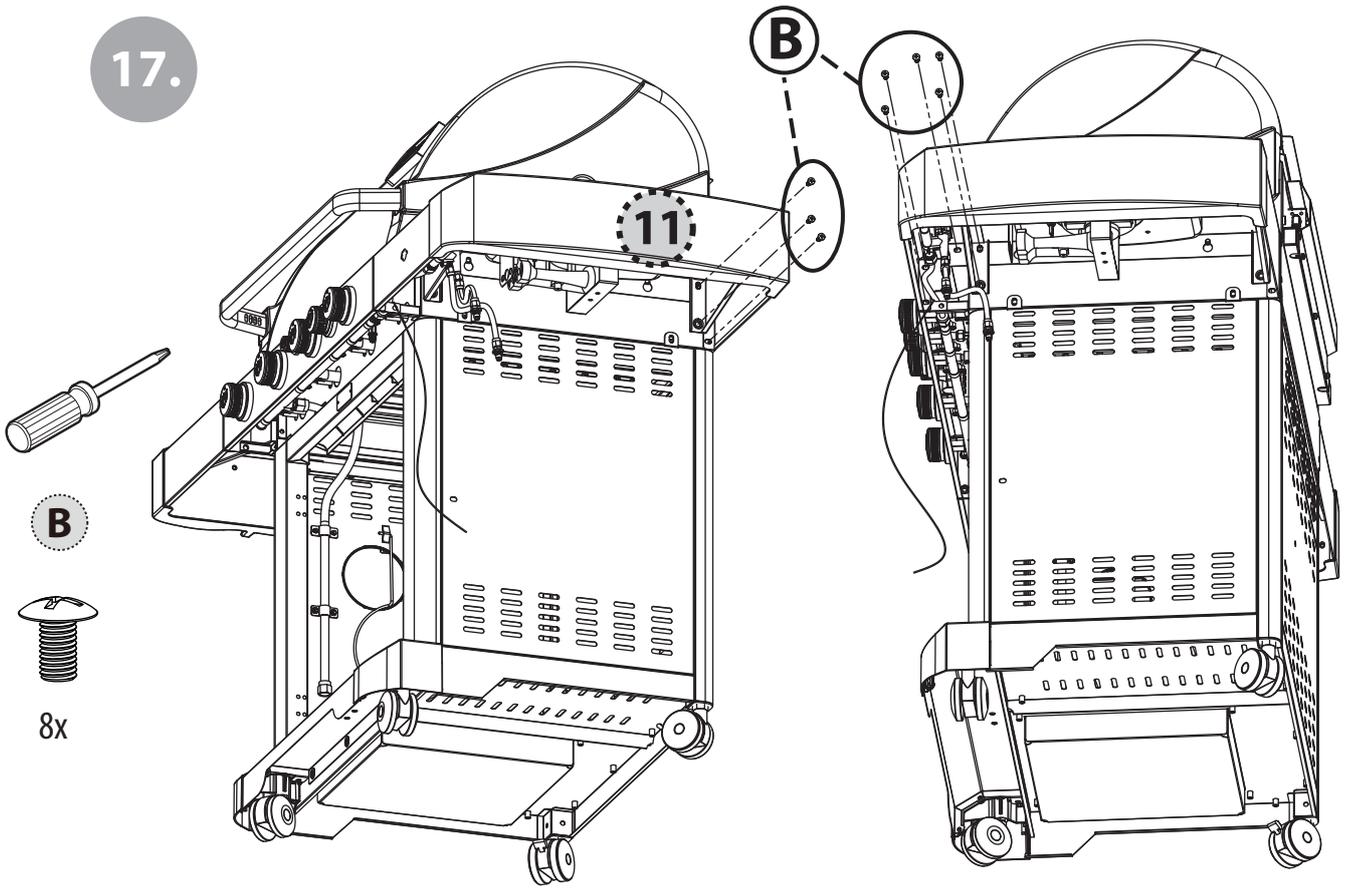
15.



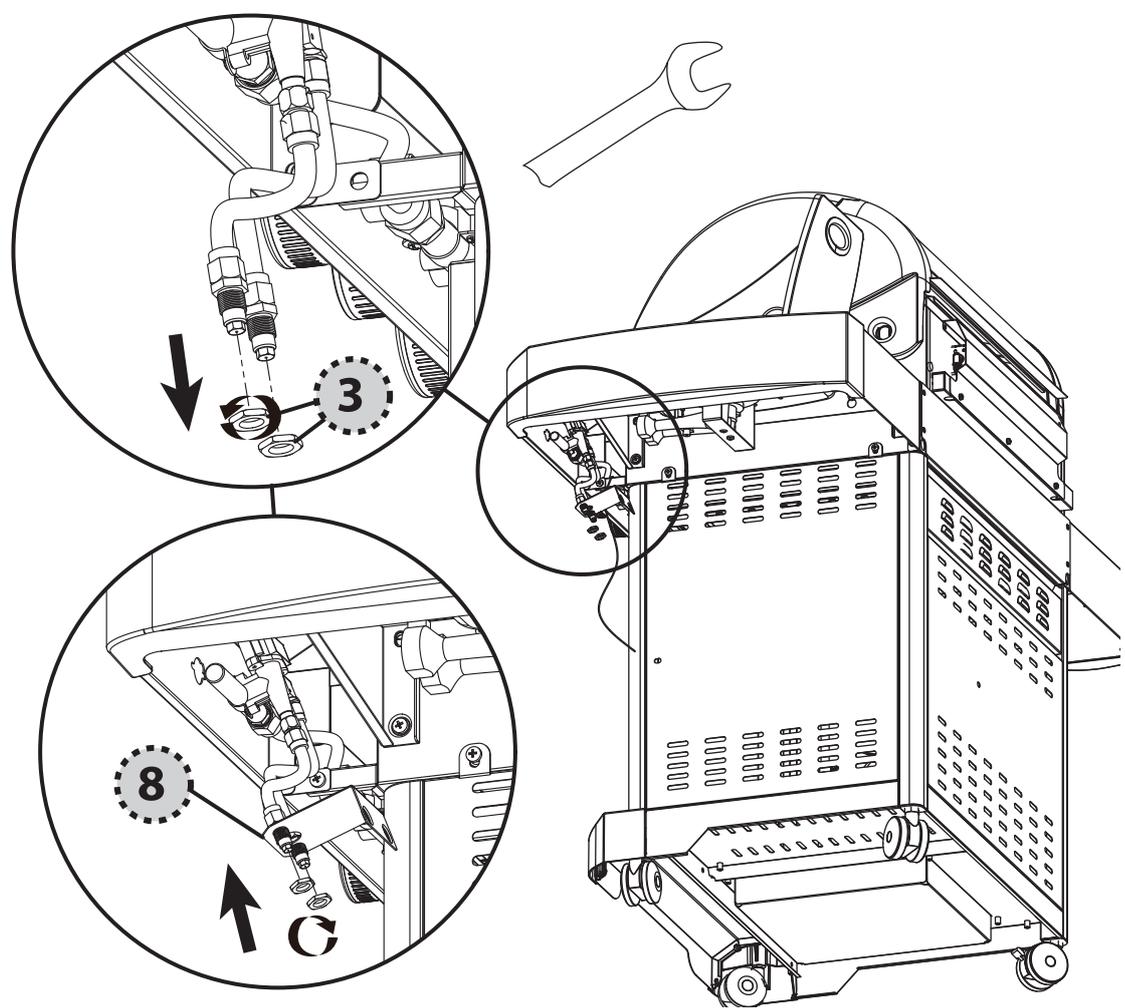
16.



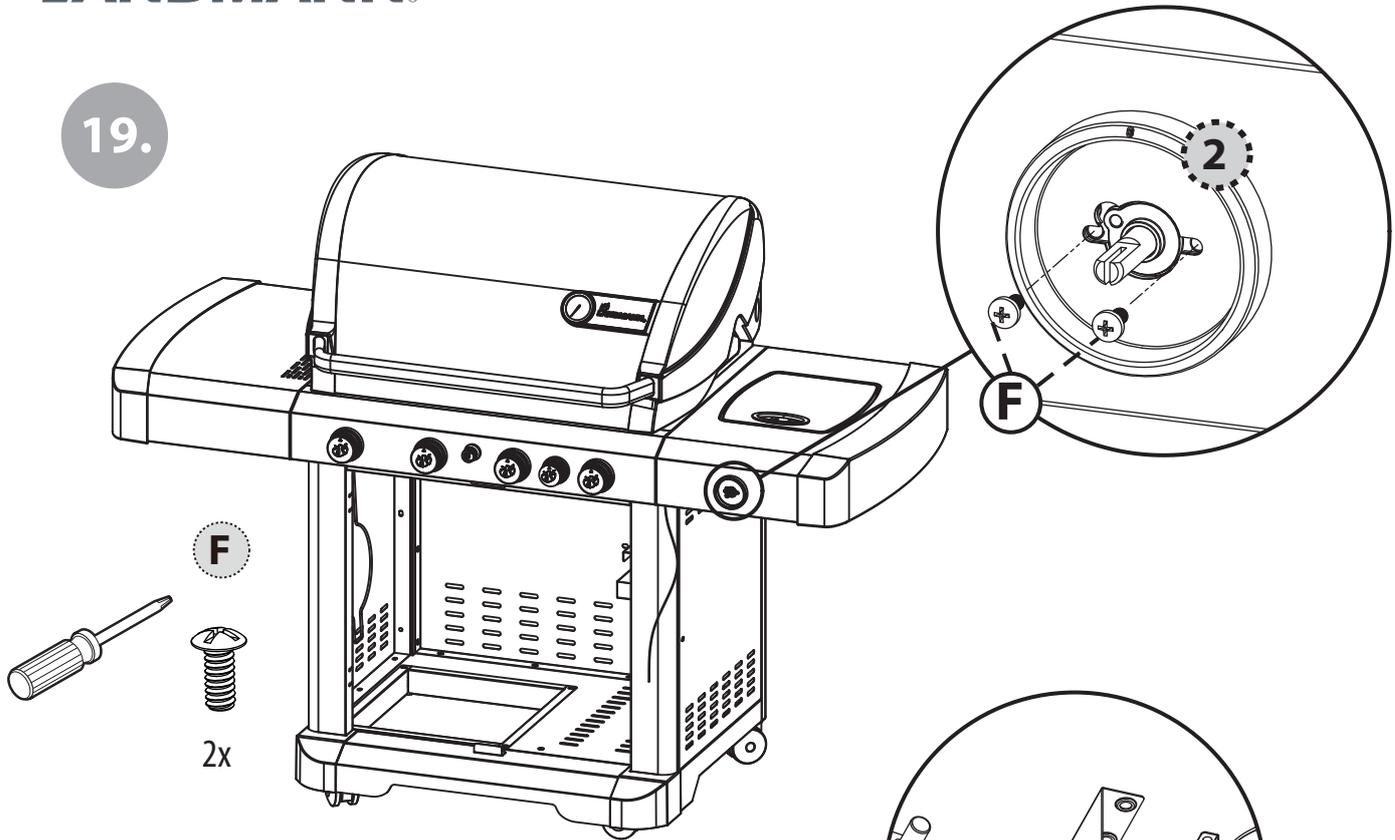
17.



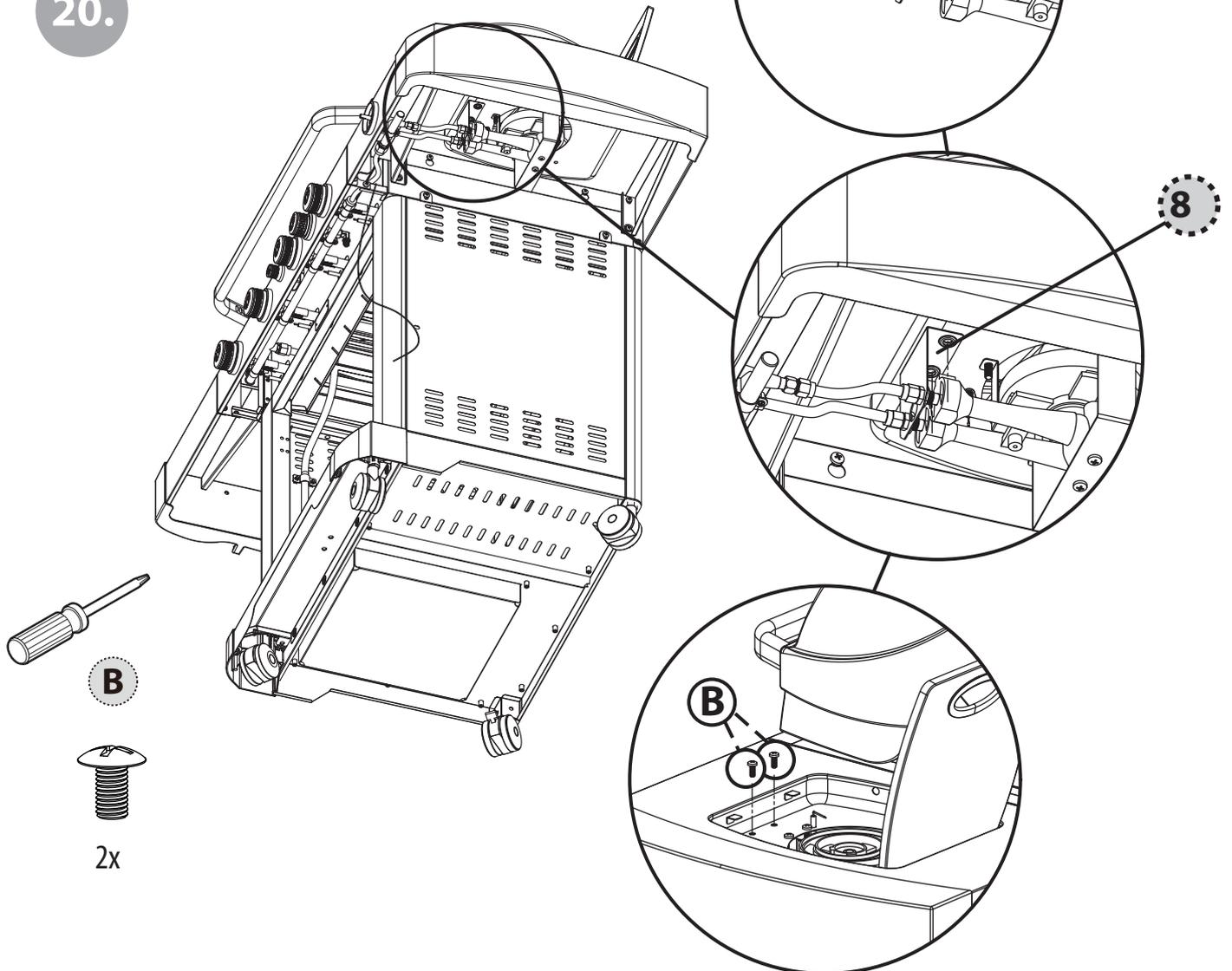
18.



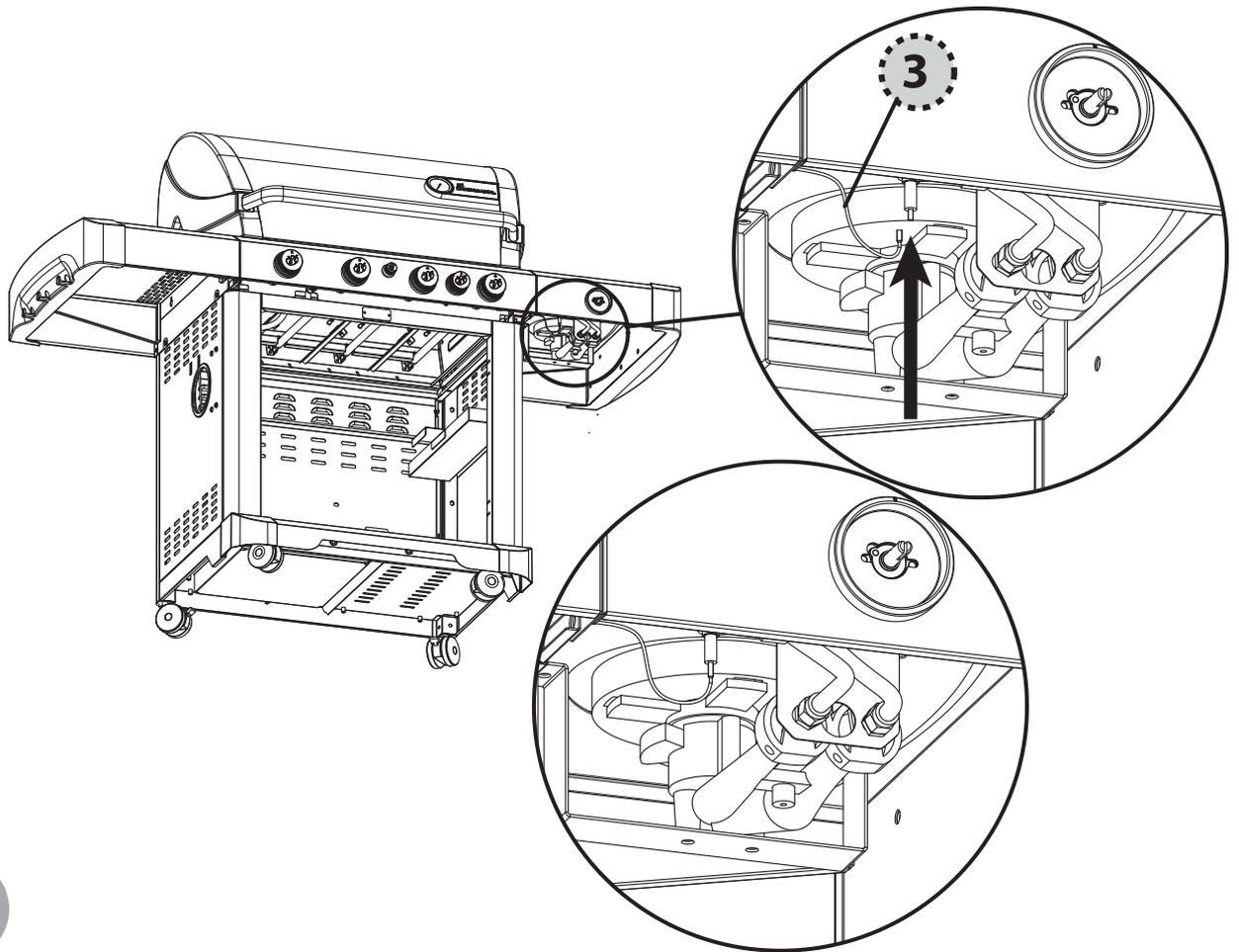
19.



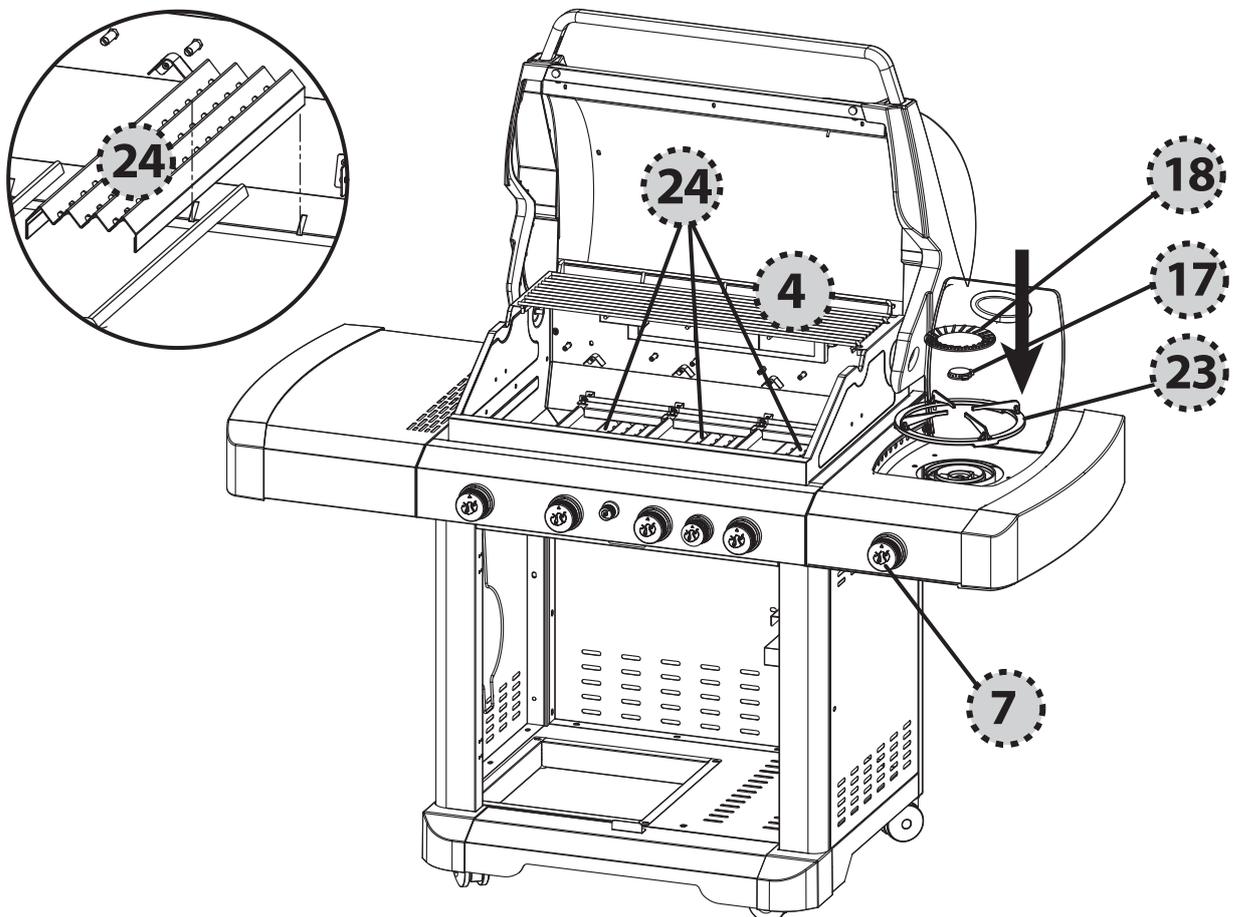
20.



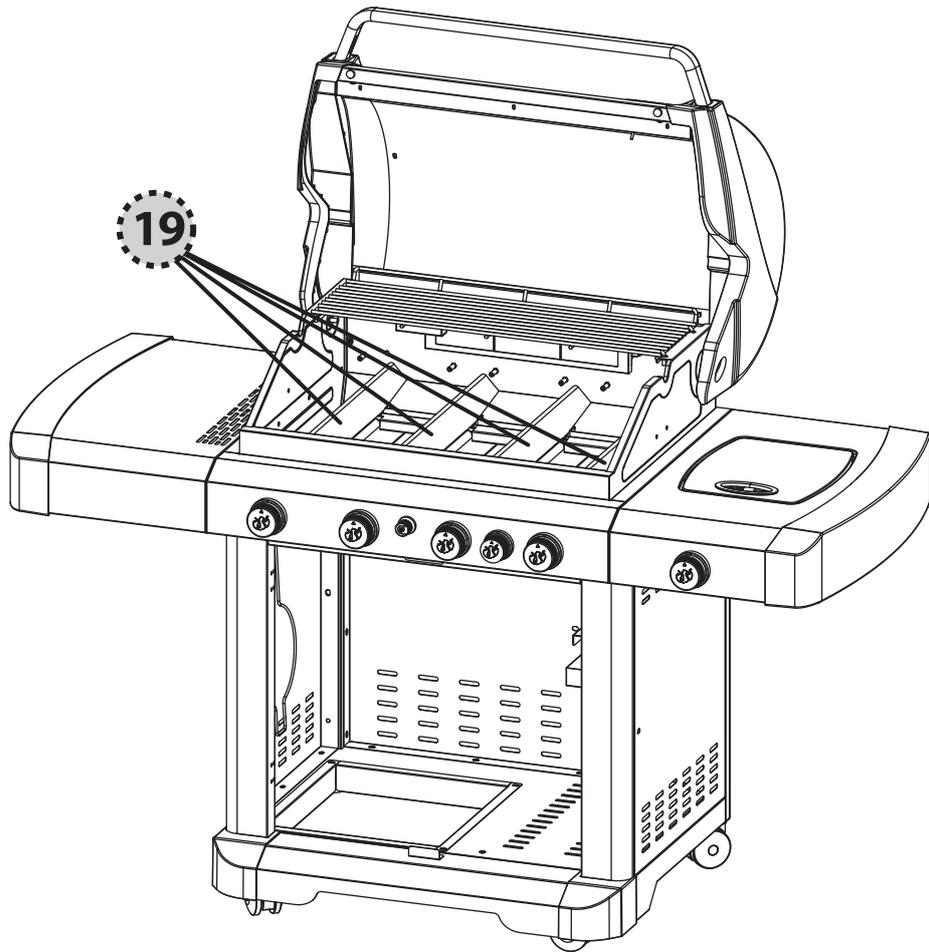
21.



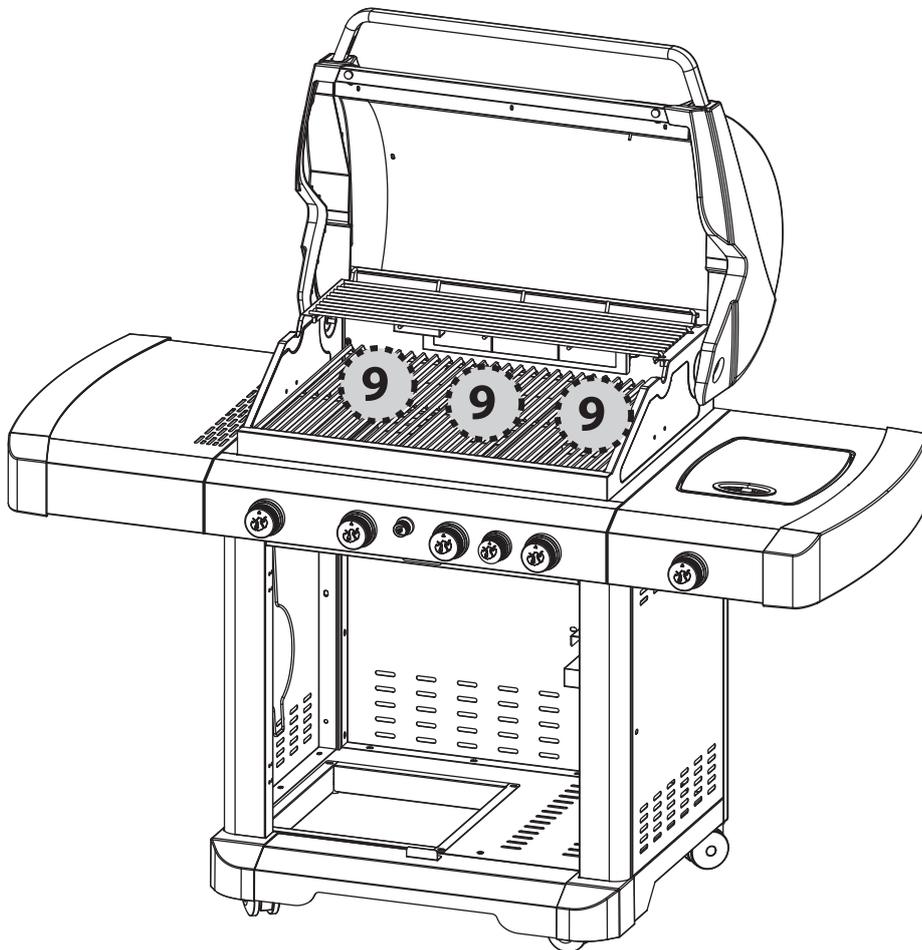
22.



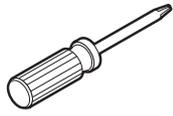
23.



24.



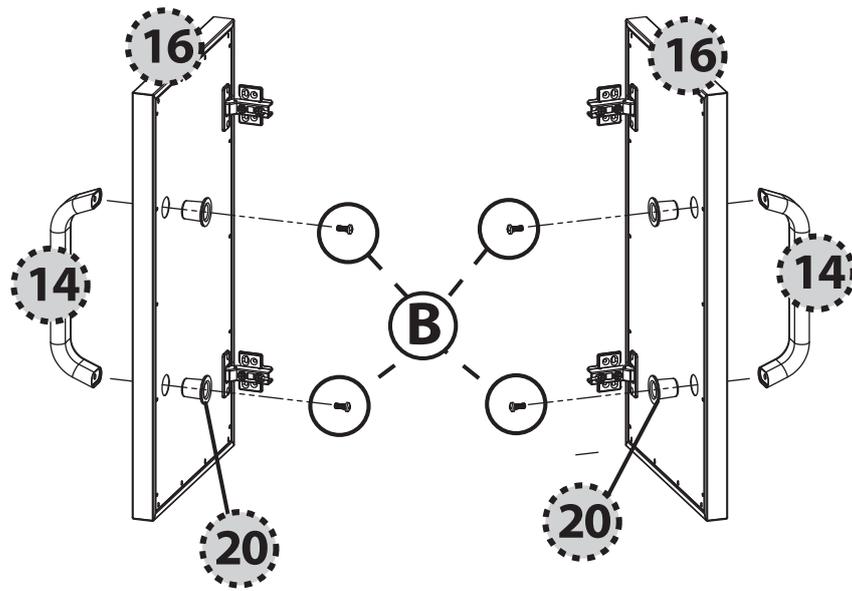
25.



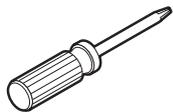
**B**



4x



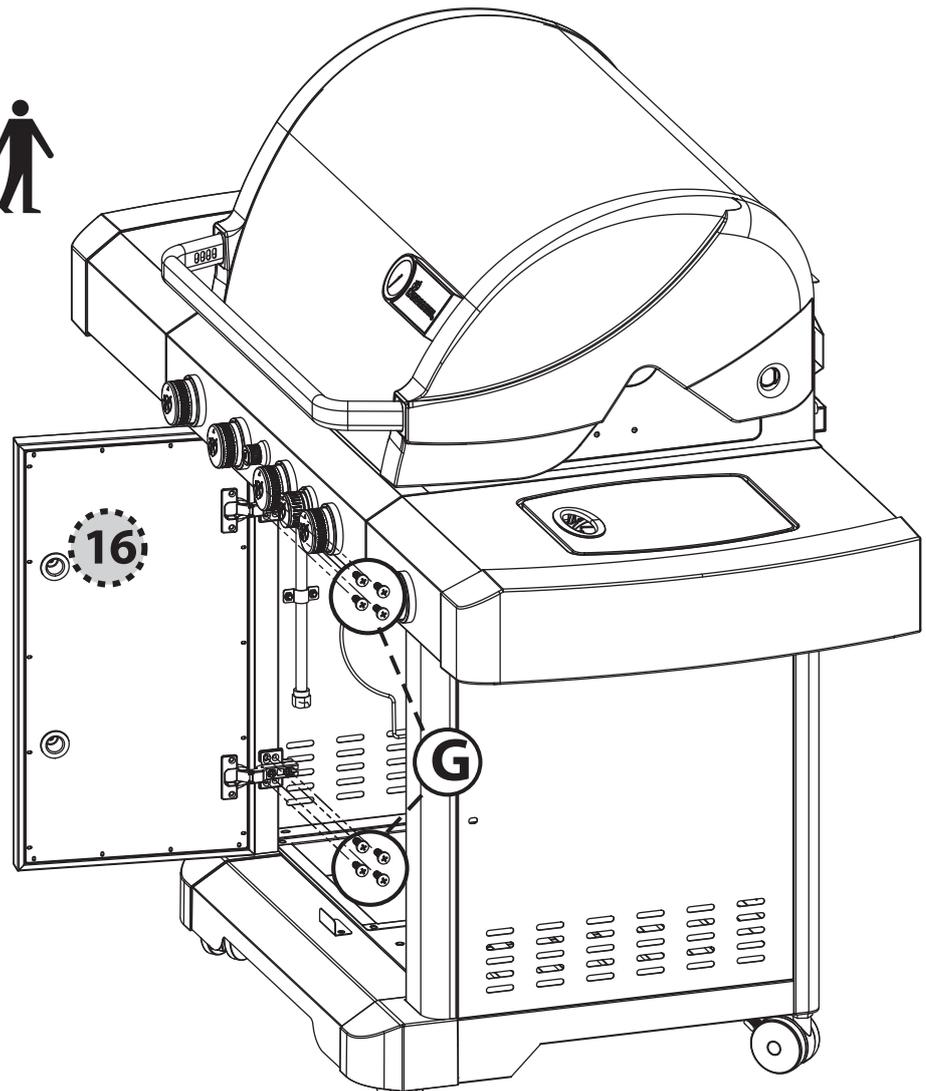
26.



**G**

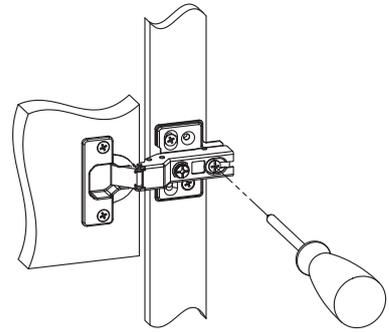
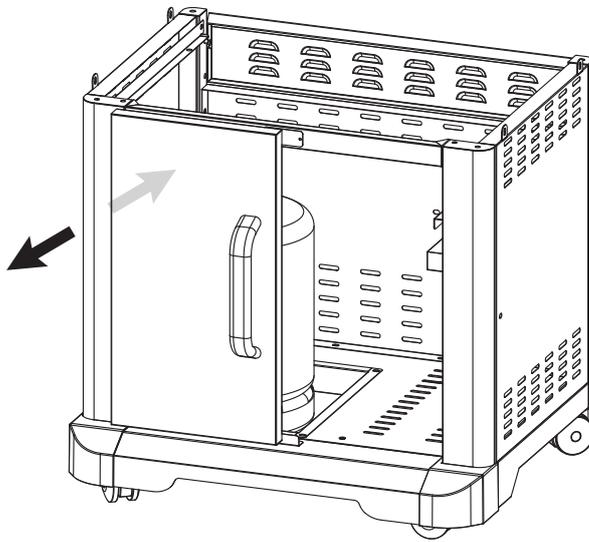


16x

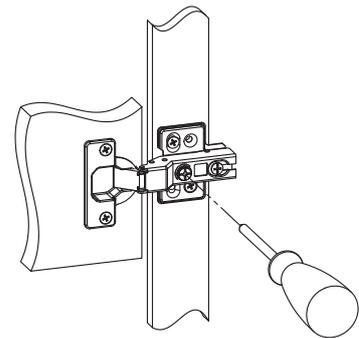
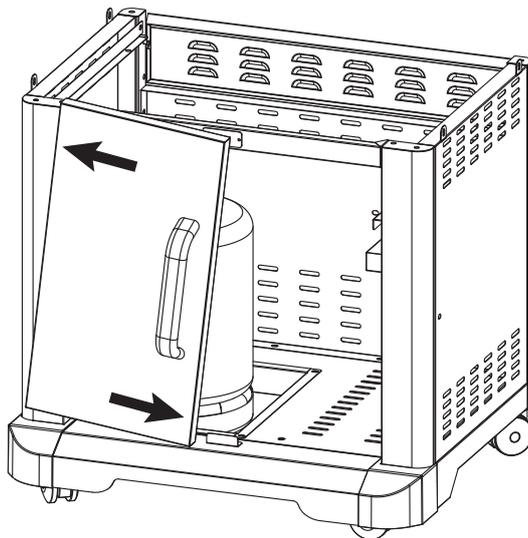


## Tips of hinge adjustment

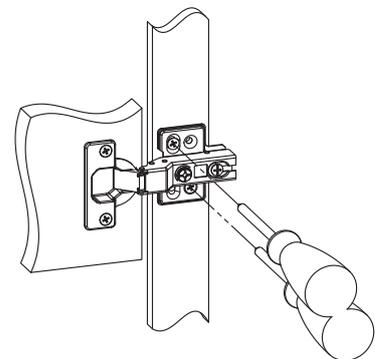
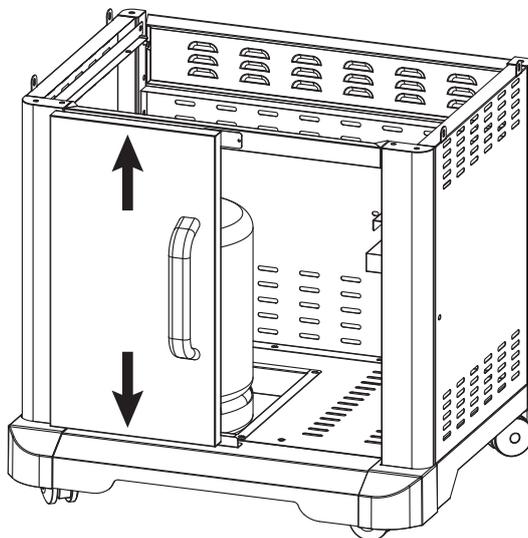
27.



Adjust clearance between door and pillar

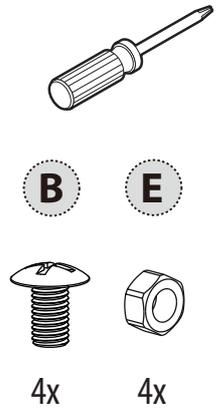
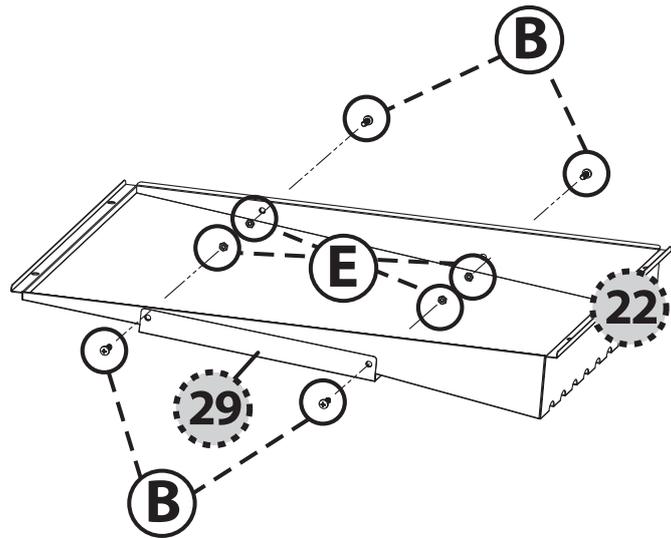


Adjust overlap area between door and pillar

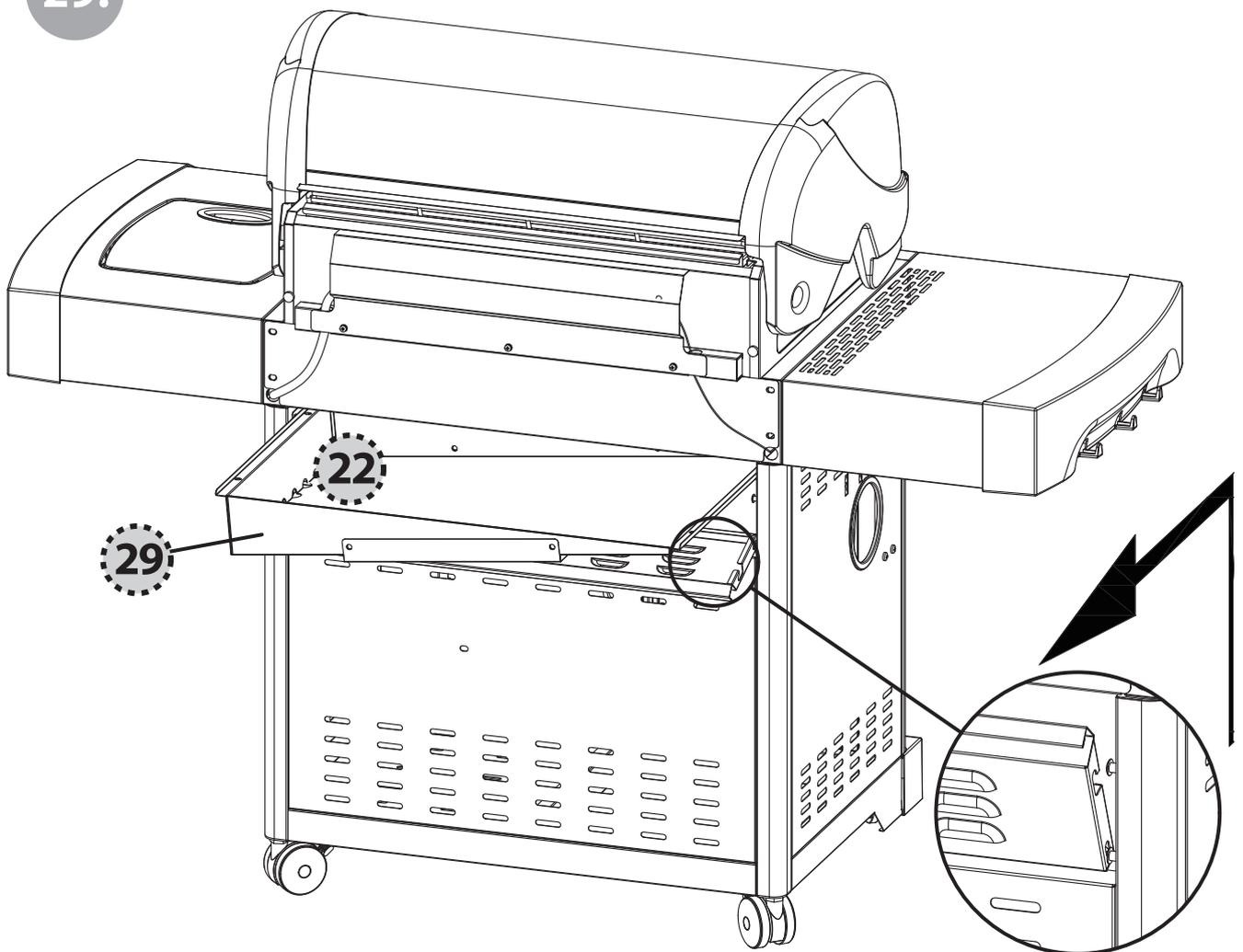


Adjust upper and lower position of door

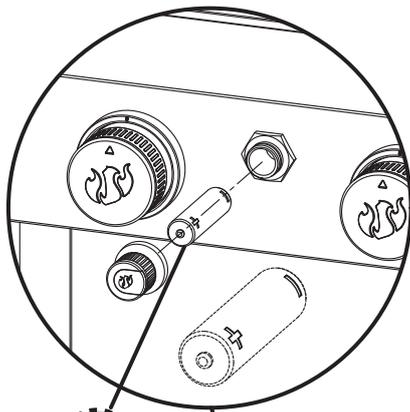
28.



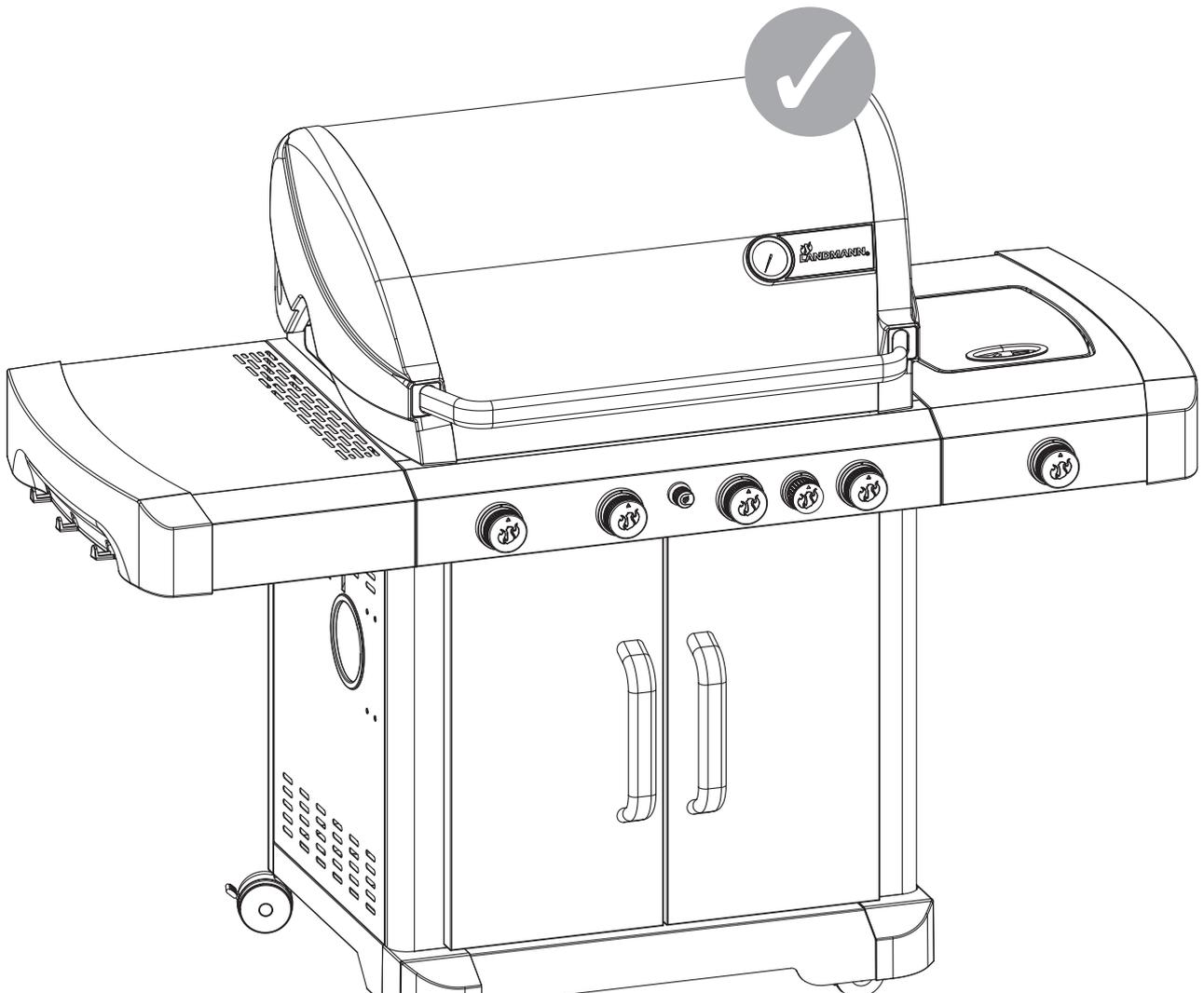
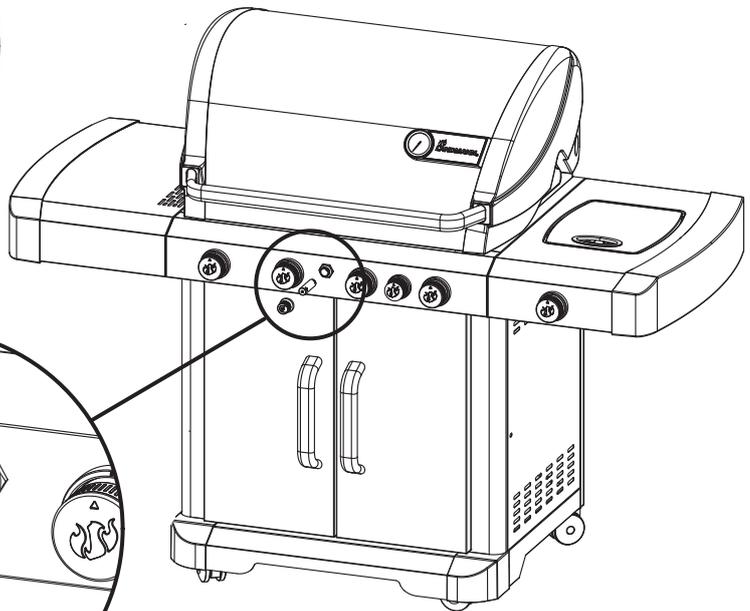
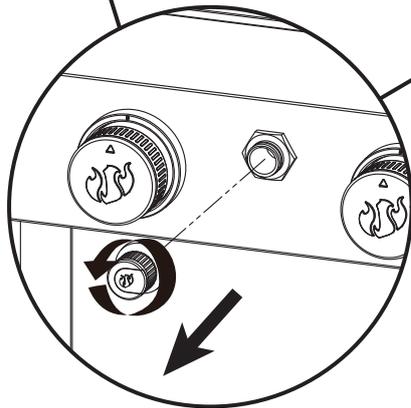
29.



30.



34





DE AT CH

LANDMANN® GmbH & Co. Handels-KG  
Am Binnenfeld 3-5 · D-27711 Osterholz-Scharmbeck  
[www.landmann.com](http://www.landmann.com)

SE DK FI NO

LANDMANN® Skandinavia AB  
Storgatan 70 · S-568 32 Skillingaryd · Sverige  
[www.landmann.se](http://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](http://www.landmann.co.uk)

FR

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

IS

LANDMANN® Iceland ehf  
Grillbúðin ehf  
Smiðjuvegur 2, 200 Kópavogur  
E-mail: [landmannn@landmann.is](mailto:landmannn@landmann.is)  
Web site: [www.landmann.is](http://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](http://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](mailto:infohun@landmann.de)  
Web site: [www.landmann.hu](http://www.landmann.hu)



[youtube.com/LANDMANNgermany](https://youtube.com/LANDMANNgermany)



[facebook.com/LANDMANNgermany](https://facebook.com/LANDMANNgermany)