



LANDMANN®

Instructions for setting up and operating the Grill-Lok Part No. 11094



Introduction

Before you put the **LANDMANN** Grill-Lok into service please read through these instructions carefully for setting up and operating the unit. You will soon see:

It is easy and simple to set up and operate. Problems will not occur if used according to instructions as a barbecue grill in the open air.

Use in conformity with regulations

The Grill-Lok may only be used for grilling using **LANDMANN** charcoal lumps or briquettes. Smoking can only be carried out using wood chips or smoke powder with spice mixtures as additives. When doing so, all the guidelines in these instructions must be adhered to.

NB: Only for private use



BEWARE of burns

- ⇒ CAUTION! This Grill-Lok gets very hot and must not be moved when in operation.
- ⇒ Do not use in confined spaces.
- ⇒ When lighting use barbecue gloves or a pair of tongs.
- ⇒ Allow the Grill-Lok to cool down completely before cleaning.

DANGEROUS for children and pets

- ⇒ CAUTION! Keep children and pets at a distance.
- ⇒ Never leave a hot Grill-Lok unattended.

BEWARE of explosions

- ⇒ CAUTION! Do not use spirits or petrol for igniting or re-igniting.
- ⇒ CAUTION! Use only firelighters that meet the European Standard for Firelighters (EN 1860-3)
- ⇒ Never use water to extinguish wood chips or smoke powder.

INSTRUCTIONS for lighting

- ⇒ If used appropriately no toxic effects are to be expected from grill lighters.

For grilling:

- ⇒ CAUTION! Use odour-neutral firelighters
- ⇒ Let the lighters burn through completely and do not start grilling until the charcoal lumps or briquettes are covered in a grey coating of ash.

For American barbecue:

- ⇒ CAUTION! Use odour-neutral firelighters. Do not use lighter fluids, lighter gels and lighters containing paraffin.
- ⇒ Let the lighters burn through completely before putting the products in the Grill-Lok.

For smoking:

- ⇒ CAUTION! Use odour-neutral firelighters. Do not use lighter fluids, lighter gels and lighters containing paraffin.
- ⇒ Let the lighters burn through completely before putting the products to be smoked in the Grill-Lok.

General instructions for successful installation

Read through the instructions carefully and follow the notes on safety. Take sufficient time to fit the unit together. Before beginning create an even work surface about two or three metres square. Take the unit out of the packaging. Lay out the components and necessary tools within easy reach.

Please note: Do not tighten up all the screw connections until you have finished assembling the unit. Otherwise it can set up undesirable tensile forces.

Notes on safe operation of the Grill-Lok

The Grill-Lok must stand in a stable position on a firm foundation during operation. Set the Grill-Lok up so it is shielded from the wind.

Cleaning / Care

Cleaning will of course be necessary from time to time in order to keep a good appearance.

Do not use abrasive agents.

Never use water to quench the Grill-Lok when hot.

We recommend that the grid, drip pan area and smoking chamber be cleaned each time they are used, using a carbon grease remover.

Make preparations for assembly

Check that you have a full set of components with the aid of the attached list and drawing. Lay out the parts and the necessary tools ready for assembling.

Do not use in confined spaces or in roofed-over areas.

Use only safe firelighters.

Each time the American barbecue and smoker is used the Grill-Lok will acquire a typical smoky aroma. In order to preserve it, the interior walls of the large chamber and the parts of the Grill-Lok untouched by smoked products do not need to be cleaned.

List of parts

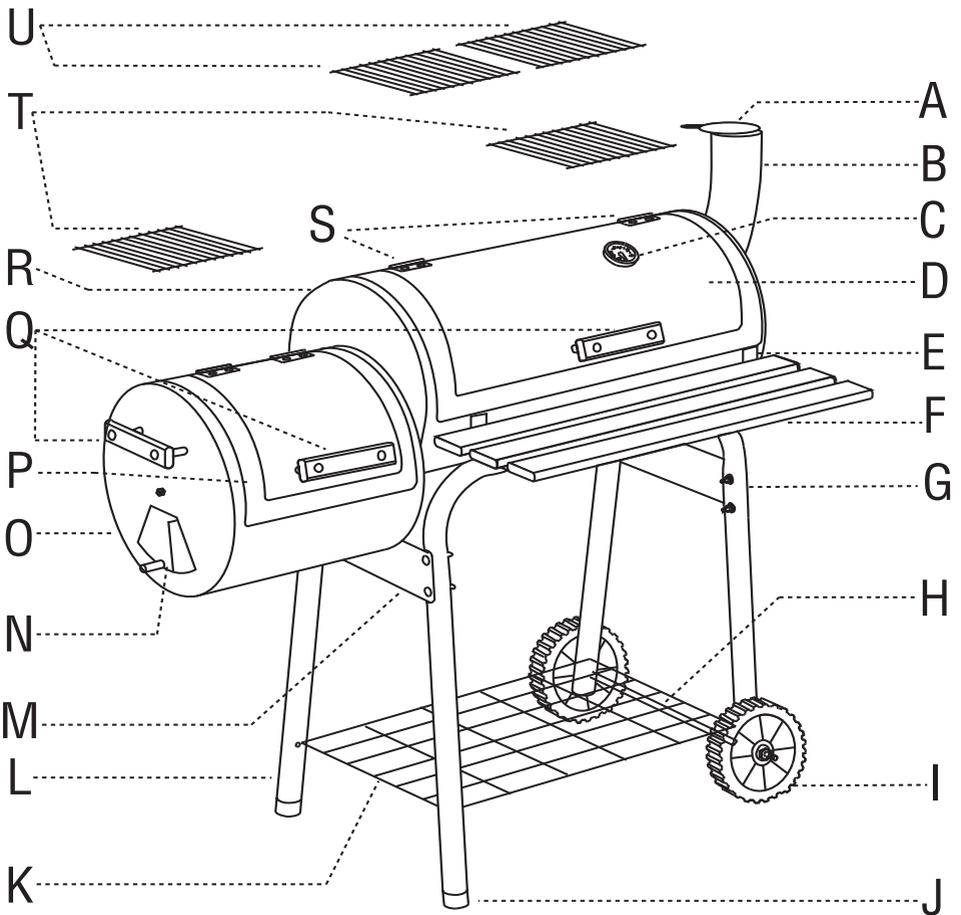
A: Chimney cover	1	K: Wire tray	1
B: Chimney	1	L: Stand support arch	2
C: Thermometer	1	M: Support brace	2
D: Lid for large chamber	1	N: Ventilation flap	1
E: Shelf bracket	2	O: Small chamber	1
F: Shelf board	3	P: Lid for small chamber	1
G: Wheel support arch	2	Q: Handle for chamber	3
H: Wheel axle	1	R: Large chamber	1
I: Wheel	2	S: Hinge	4
J: Support cap	4	T: Charcoal grid	3
		U: Barbecue grid	2

Verbindungselemente:

M6x58		Hinge	
	6x	4x	
M6x45		M6	
	12x		1x
M5x25		M5	
	6x		22x
M6x12		M6	
	1x		28x
M6x12			
	8x		2x
M5x12		Space	
	16x		8x

Montage durchführen

- Stand the large chamber (R) with the small opening for the chimney on the ground.
- Join the support arches (G/L) together at the short ends and hook the wire tray (K) into the holes provided in the support arches (G/L)
- Bolt the assembled support arches (G/L) to the large chamber (R) using M6x45 bolts and M6 nuts so that the holes for the wheel axle (H) are on the ground.
- Now attach the support braces (M) to the support arches (G/L) on each side with M6x45 bolts and M6 nuts.
- Turn the chamber (R) upside down and push the wheel axles (H) through the holes in the wheel support arches (G). Push the wheels (I) over the ends of the wheel axle (H) and fix them with two split pins.
- Turn the large chamber (R) upside down again so that the large opening points upwards. Position the small chamber (O) on the opening and bolt them both together using M6x12 bolts and M6 nuts.
- Attach the ventilation flap (N) to the small chamber using M6 x 12 and lock nut.
- The next step is to attach the shelf brackets (E) to the large chamber(R) with M6x12 bolts and M6 nuts. Bolt the shelf boards (F) to the shelf brackets (E) with M5x12 bolts and M5 nuts



9. Release the nuts from the bolts on the chimney (B) and insert them through the holes provided on the right-hand side of the large chamber (R). Bolt on the chimney (B) by means of the nuts so that it points upwards.
10. The handles (Q) for the drums are mounted using M6x58 bolts and M6 nuts. Ensure that the spacer pieces slide over the bolts and that the nuts are screwed on from the inside of the lids (D/P) and the small chamber (O).
11. Fit the thermometer (C) into the hole on the large lid (D) and secure using the Thermometer clamp.
12. Place two charcoal grids (T) in the large chamber (R) and one charcoal grid (T) in the small chamber (O).
13. Place two barbecue grids (U) in the large chamber (R).
14. Hang the grease cup holder and cup through the holes in the base of the large chamber.
15. Tighten up all bolts after assembly is complete.

How may the Grill-Lok be used?

Before you can use the Grill-Lok in all its versatility, it must be burned-in. Use wood from trees for firing up and let this burn in both drums for up to two hours. This procedure will enable a coating of carbon black to build up in the inner chamber. Keep the temperature low by shutting the lid and closing off the ventilation flaps.

1. Grilling:

Direct grilling 160°C to 300°C

Charcoal lumps or briquettes are lit in the large chamber. The products for grilling lie directly above the glowing coals and can only be laid over them when the coals are covered in a thin grey coating of ash.

Indirect grilling 160°C to 250°C

Charcoal lumps or briquettes are lit in the small chamber. The products for grilling in the large chamber are thus not directly above the glowing coals. The fat that runs off cannot burn, as it does not drip on to the coals.

2. American Barbecue:

at 90°C to 160°C

Firing with different types of wood takes place in the small chamber. Wood from broad-leaved trees and fruit trees may be used. The meat will acquire an additional intense flavour from the wood. Make sure that the wood is thoroughly dried out in order to prevent excessive smoke production and poor combustion. You can regulate the heat of the fire via the ventilation flap and the chimney cover by supplying air in larger or smaller quantities. Depending on the thickness of the meat the cooking process may be drawn out over a fairly long period.

3. Smoking:

Hot smokers from 50° to 90° C

This smoking process provides short smoking times for quick consumption of e.g. fish and sausages. At these high temperatures the core temperature rises as far as the cooking range. The result is the highly appreciated smoker colouring and the typical smoker aroma.

Medium-heat smokers from 25° to 50° C

This smoking option allows fish and meat to stay juicy. The typical aroma is promoted by proteolytic enzymes and the smoker products remain tender. They must of course be consumed quickly, as the storage life is limited.

Cold smokers up to 25° C

This smoking option may vary between a few hours and a number of weeks. It is used primarily when the smoked product is to be made for keeping for a long period. At the same time an intense smokey flavour is produced. No cooking process takes place, as the product stays raw. Particular care must be taken to ensure that this process takes place at an outside air temperature of below 5°C. At higher temperatures the product could easily spoil.

You can refine your smoked product by using spice mixtures during the smoking process.

On the smoking process

1. Let the pickled smoker product dry out sufficiently in the fresh air at a low temperature and under no circumstances allow it to hang in the sun.
2. Spread wood chips or smoke powder evenly in the small chamber.
3. When placing the smoker product in the oven ensure there is minimum contact with the grid or the walls. Then you will be able to remove the finished smoked product more easily without it disintegrating.
4. Light the wood chips or smoker meal using a neutral firelighter. Let the lighter burn through completely before you introduce the smoker product.
5. After smoking allow the smoker product to cool down so it does not break up when being removed.

Hot smoking with fish

Trout – approx 300g

1. Clean oven-ready trout in running water and dry thoroughly. With deep-frozen goods make sure they are dried with particular care, as they have a high water content.
2. Squeeze lemon juice into the trout, sprinkle on salt and pepper.
3. The smoking time is approx. 25 minutes at 80°C to 90°C.

For extra seasoning juniper berries can be added to the wood chips / smoker meal. These will give the fish a delicate flavour. To 1 kg of wood chips or smoker meal put 100g of whole juniper berries. Sie 100g ganze Wacholderbeeren.

For individual requirements for American Barbecues and smokers, we recommend you refer to relevant literature.

Environmental instructions and measures for disposal

Pay attention to cleanliness and safety when handling the Grill-Lok and disposing of residues. Ensure that residual waste is only disposed of in metal or non-combustible containers intended for this purpose.

Warranty

The warranty for the Grill-Lok lasts for a period of two years from date of purchase. The warranty includes manufacturing defects and faulty components; it covers replacement of these components. The costs of freight, assembly, replacement of worn parts and other miscellaneous items are not included in the warranty. It will become invalidated by any mishandling and where unauthorised modifications of any kind are made on the Grill-Lok.



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