

Landmann Rexon PTS 3.1

LANDMANN Rexon cook PTS 3.1 Gas Grill User Manual

Model: Rexon PTS 3.1

1. IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Read all instructions before assembling and using this grill. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- Always operate the grill on a level, stable surface.
- Keep children and pets away from the grill at all times.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Ensure proper ventilation.
- Never leave a lit grill unattended.
- Always check for gas leaks before each use.

2. PRODUCT OVERVIEW

The LANDMANN Rexon cook PTS 3.1 Gas Grill is designed for versatile outdoor grilling. It features a robust construction and innovative technologies for optimal heat distribution.



Figure 2.1: Front view of the LANDMANN REXON cook PTS 3.1 Gas Grill with the lid closed, showcasing its sleek black design and stainless steel accents.

Key Features:

- **3+1 Stainless Steel Burners:** Three main burners, each with 3.5 kW, and one recessed side burner with 3.0 kW for versatile cooking.
- **cook-Zone:** Integrated side burner for preparing side dishes and sauces directly at the grill.
- **LANDMANN PTS System:** Power Thermal Spreading technology ensures optimal and even heat distribution across the grilling surface.
- **Double-Walled Lid:** Provides excellent heat retention for consistent cooking results, including indirect grilling.
- **Integrated Thermometer:** Located in the lid for precise temperature monitoring.
- **Enameled Grilling Grates:** Durable and easy to clean.



Figure 2.2: Detail of the cook-Zone side burner, demonstrating its use with a wok for preparing side dishes.

3. SETUP AND ASSEMBLY

The assembly of the Rexon PTS 3.1 Gas Grill is designed to be straightforward. Please follow the steps carefully.

3.1 Unpacking and Inventory

Carefully remove all components from the packaging. Verify that all parts listed in the packing list are present. The main components include the gas grill unit itself.

3.2 Assembly Steps

1. **Base Cabinet Assembly:** Assemble the base cabinet structure according to the diagrams provided in the separate assembly guide. Ensure all screws are tightened securely.
2. **Wheel Attachment:** Attach the wheels to the bottom of the base cabinet. Two of the wheels are typically lockable for stability.
3. **Grill Body Placement:** Carefully place the main grill body onto the assembled base cabinet. Secure it using the provided

fasteners.

4. **Side Shelf Installation:** Attach the side shelves, including the cook-Zone side burner, to the main grill body.
5. **Grates and Components:** Insert the enameled grilling grates, flame tamers, and the grease tray into their respective positions.
6. **Lid and Thermometer:** Ensure the double-walled lid is properly hinged and the integrated thermometer is securely in place.
7. **Gas Connection:** Connect the gas hose and regulator to the grill's gas inlet and to a suitable gas cylinder. Ensure all connections are tight and perform a leak test before first use.



Figure 3.1: The grill with its lid open, showing the grilling grates and internal components, ready for use after assembly.

4. OPERATING INSTRUCTIONS

4.1 Connecting the Gas Cylinder

1. Ensure all burner control knobs are in the "OFF" position.
2. Connect the regulator to the gas cylinder valve.
3. Open the gas cylinder valve slowly.
4. Perform a leak test using a soapy water solution on all connections. Bubbles indicate a leak. If a leak is detected, close the gas valve immediately and tighten connections. Repeat the test. Do not use the grill if a leak persists.

4.2 Lighting the Main Burners

1. Open the grill lid.
2. Turn one main burner control knob to the "HIGH" position.
3. Press and hold the electronic ignition button until the burner ignites.
4. Once ignited, release the ignition button.
5. Repeat for other main burners as needed.
6. Close the lid to preheat the grill to the desired temperature. Monitor the integrated thermometer.

4.3 Using the cook-Zone Side Burner

1. Open the cook-Zone lid on the side shelf.
2. Turn the cook-Zone burner control knob to the "HIGH" position.
3. Press and hold the electronic ignition button until the burner ignites.
4. Adjust the flame as required for your cooking.
5. After use, turn the control knob to "OFF" and close the cook-Zone lid.



Figure 4.1: Meat being grilled on the main grates, demonstrating the effective heat and flame from the burners.

4.4 Indirect Grilling

For indirect grilling, light the outer burners and leave the center burner off. Place food over the unlit center burner. The double-walled lid helps maintain consistent temperatures for this method.

4.5 Shutting Down the Grill

1. Turn all burner control knobs to the "OFF" position.
2. Close the gas cylinder valve.
3. Allow the grill to cool completely before covering or moving.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

5.1 After Each Use

- **Grilling Grates:** Once the grill has cooled, brush off any food residue from the enameled grates with a grill brush. For stubborn residue, preheat the grill for 10-15 minutes, then brush.
- **Grease Tray:** Empty and clean the grease tray regularly to prevent grease fires.

5.2 Periodic Cleaning

- **Burners and Flame Tamers:** Periodically inspect and clean the burner ports and flame tamers to ensure even flame distribution. Use a soft brush or cloth.
- **Exterior Surfaces:** Clean stainless steel and painted surfaces with a mild soap and water solution. Wipe dry immediately to prevent streaks or corrosion.
- **Interior:** Remove grates and flame tamers. Scrape off any accumulated grease and food particles from the inside of the firebox and lid.

Caution: Always ensure the grill is completely cool and the gas supply is turned off before performing any cleaning or maintenance.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner fails to ignite	No gas flow; Clogged burner ports; Faulty igniter	Check gas cylinder and connections; Clean burner ports; Contact customer support for igniter issues.
Uneven heating	Clogged burner ports; Incorrect flame tamers placement	Clean burner ports; Ensure flame tamers are correctly positioned.
Yellow or orange flame	Improper air/gas mixture; Clogged burner	Ensure proper ventilation; Clean burner.
Gas smell	Gas leak	Immediately turn off gas supply and perform a leak test. Do not use if leak persists. Contact qualified service personnel.

7. SPECIFICATIONS

- **Model:** Raxon PTS 3.1
- **Product Dimensions (L x W x H):** 135 cm x 52 cm x 120 cm (approx. 53.1 x 20.5 x 47.2 inches)
- **Weight:** 42 kg (approx. 92.6 lbs)
- **Material:** Stainless Steel (burners, certain components), Enameled (grates)
- **Main Burner Power:** 3 x 3.5 kW
- **Side Burner Power (cook-Zone):** 1 x 3.0 kW
- **Total Heat Output:** 13.5 kW
- **Fuel Type:** Gas
- **Grilling Surface:** 65 x 40 cm (approx. 25.6 x 15.7 inches)



Figure 7.1: Diagram showing the approximate dimensions of the grill: 140 cm width, 57 cm depth, and 120 cm height.

8. WARRANTY AND SUPPORT

LANDMANN products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your purchase or visit the official LANDMANN website.

For technical support, spare parts, or any inquiries, please contact LANDMANN customer service. Contact details can typically be found on the product packaging or the official website.

Website: www.landmann.com