LANDMANN

ROCKET ROASTER™

ASSEMBLY AND OPERATING INSTRUCTIONS

MODELS 590201, 590202, 590203

FOR SAFE OPERATION, PLEASE READ ALL ASSEMBLY AND OPERATING INSTRUCTIONS BEFORE USE.

VER. 1, 12/14/2006

READ FIRST!
RULES FOR SAFE OPERATION

- THE **ROCKET ROASTER** IS FOR OUTDOOR USE ONLY!
- THE **ROCKET ROASTER** MUST BE AND CAN ONLY BE PLACED ON A LEVEL SURFACE SUCH AS BRICK, CONCRETE, STONE OR OTHER MASONRY SURFACE!
- DO NOT USE UNDER COVERED PORCHES, AWNINGS, TREES WITH LOW BRANCHES OR ANY OTHER COVERED AREAS.
- DO NOT USE ON LAWNS OR WOODEN DECKS.
- THE SIDES OF THE **ROCKET ROASTER** MUST BE AT LEAST 10 FEET AWAY FROM BUILDINGS, FLAMMABLE ITEMS OR VEHICLES.
- THE **ROCKET ROASTER** IS FOR ADULT USE ONLY.
- KEEP CHILDREN AND PETS AWAY WHILE IT IS BEING USED.
- DO NOT MOVE THE **ROCKET ROASTER** WHILE IN USE.
- DO NOT LEAVE UNATTENDED AT ANY TIME WHILE IN USE.
- DO NOT USE THE **ROCKET ROASTER** IN WINDY CONDITIONS.
- NEVER USE KEROSENE, GASOLINE OR ANY OTHER FUELS AS A STARTING AGENT.
- BEFORE EACH USE, MAKE SURE THE **ROCKET ROASTER** IS IN GOOD WORKING CONDITION.
- USE CAUTION AFTER THE FIRE HAS BEEN EXTINGUISHED- SURFACES WILL REMAIN HOT FOR SOME TIME.
- BE SURE ALL COALS ARE COLD BEFORE EMPTYING. IF NECESSARY POUR WATER ON COALS BEFORE DISPOSING ASHES.

FOOD SAFETY

- RAW POULTRY AND MEAT SHOULD 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 POULTRY AND MEATS.
- FOR MORE INFORMATION CALL USDA MEAT AND POULTRY HOTLINE: 1-800-535-4555 IN WASHINGTON, DC



MODEL 590201

Congratulations on your purchase of the Rocket Roaster! At Landmann USA, our goal is to provide products that are easy to assemble and fun to use. Should you have questions, issues, a defective part or if you have any questions concerning its use, please contact us at:
grills@landmann-usa.com
-OR-
1-877-3GRILLS (1-877-347-4557) M-F 8-5 Eastern Time
Proof of purchase may be required.

Landmann USA
Cartersville, GA 30120
Made in China
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PARTS LIST

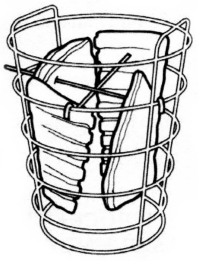
When unpacking the Rocket Roaster from the carton, make sure you find and become familiar with all parts.

PARTS SUPPLIED	QTY
A. ROASTING CHAMBER	1
B. BOTTOM CHARCOAL PAN	1
C. TOP CHARCOAL PAN	1
D. ROASTING BASKET	1
E. ALUMINUM DRIP PAN	1
F. POULTRY TRIVET	1
G. LEG	3
H. SKEWER	2
I. FLAVOR INFUSER	2
J. FLAVOR INFUSER BOLT	2
K. FLAVOR INFUSER HEXNUT	2
L. LIFTING HANDLE	1
M. ROASTING CHAMBER PLUG	6
N. LEG BOLT	6

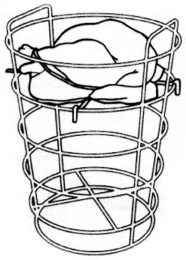
IF YOU HAVE BROKEN OR MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-877-347-4557



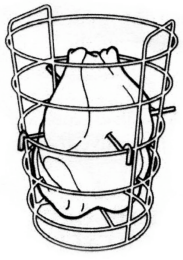
ROASTING BASKET



ROASTING BASKET WITH RIBS



ROASTING BASKET WITH HEN



ROASTING BASKET WITH WHOLE CHICKEN

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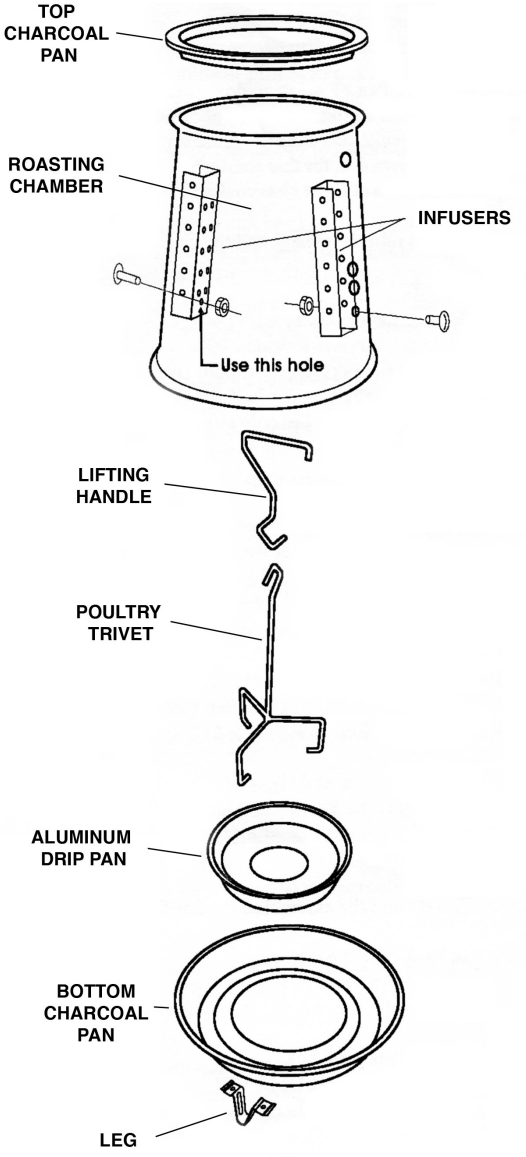
FOR OUTDOOR USE ONLY

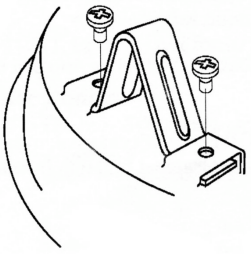
WARNING ! CARBON MONOXIDE HAZARD !



Burning wood or charcoal produces carbon monoxide, which has no odor and can kill you if burned in enclosed areas. NEVER burn wood or charcoal inside homes, vehicles, tents or any other enclosed area.

ASSEMBLY DIAGRAM





LEG ASSEMBLY

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ASSEMBLY INSTRUCTIONS

Use caution when assembling and operating your Rocket Roaster to avoid scrapes or cuts from sharp edges of metal parts.

1. Insert Legs under tabs located on the underside of the Bottom Charcoal Pan. Secure Legs to Bottom Charcoal Pan using leg bolts.

2. Attach Flavor Infusers onto the inside of the Roasting Chamber using the Flavor Infuser Bolts and Nuts. The bolt fits into the small hole located nearest the bottom of the Roasting Chamber.

3. Place the Roasting Chamber onto the raised lip on the Bottom Charcoal Pan.

   IMPORTANT!
   Make sure the bottom of the Roasting Chamber to fits the Bottom Charcoal Pan tight. Do this by pressing down and shaping the Roasting Chamber to fit the Bottom Charcoal Pan. Aluminum foil may be used to seal out possible starter fluid fumes.

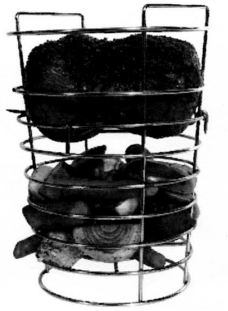
4. Place the Aluminum Drip Pan onto the bottom center of the Bottom Charcoal Pan. Place the Top Charcoal Pan onto the top of the Roasting Chamber.

⚠ NOTE:
As with all cookware, wash with warm soapy water and rinse prior to the first use to remove protective coatings.

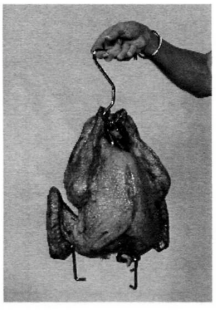
⚠ PRIOR TO COOKING THE FIRST TIME:
Break in your Rocket Roaster one cook cyle without food to avoid a possible metallic flavor. Do not use oil on the inside surfaces of the Rocket Roaster during this process.

HELPFUL HINTS

- Insert all 6 hole plugs into the vent holes when steam is desired. The use of 2 hole plugs will reduce browning and add moisture.
- Do not use more than 14 lbs. of food in the Rocket Roaster.
- When using the Roasting Basket, place meat above vegetables. Do not place food items above the top of the basket.
- Placing a small sheet of aluminum foil on top of ingredients that come very close to the Top Charcoal Pan will make food items brown more evenly.
- Herbs, wood pellets or wood chips in the Flavor Infusers will smoke your foods and keep them moist.
- Use the Poultry Trivet for large poultry items.
- Use of the Skewers and the Roasting Basket works great for two full slab of ribs cut in half.
- Actual cooking times will depend on the outdoor weather conditions, starting temperature of the food and the type of charcoal being used.
- The starting temperature of the food should be thawed, very cold food will take longer.
- Always use an internal thermometer to check for proper doneness of food.



ROAST WITH VEGETABLES



POULTRY

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COOKING INSTRUCTIONS

Charcoal lighting Instructions

1. Fit Roasting Chamber to Bottom Charcoal Pan by pressing down and shaping to eliminate “daylight”.
2. Use fresh, dry **standard charcoal** with a minimum amount of odorless starting fluid. Load unit with food, fill pans with charcoal, evenly distribute 4-5 oz. starting fluid over all charcoal and light.
3. **Instant light** charcoal is not recommended for this roaster. *
4. **Excessive use of starting fluid or instant light charcoal will increase possible flavor contamination. ****
5. Cooking time starts when food goes into the roaster and the charcoal has started to ash on corners.

Infusing flavor into your food

Infusing your meat or poultry with extra flavor is easy with the Rocket Roaster. Simply add the desired herbs or wood pellets into the infusers located inside the Rocket Roaster. When the Rocket Roaster heats up, it will infuse the natural flavors into your food. Wood pellets will add considerable flavor. It is recommended that you fill the infusers only half full on your first use and then adjust amount to meet your individual taste. When using the hole plugs, the increased steam will inhibit the burning of the herbs or wood pellets.

Using the drippings

The drip pan inside of your Rocket Roaster is used to collect the natural drippings from your food. The drippings do not burn with the Rocket Roaster design and are easily recovered to make homemade gravy and sauces. Remove your cooked food and leave the Roasting Chamber in place. Use a bulb style baster or a long handled ladle to remove the desired amount of drippings.

Whole Turkey

Recommended turkey size is 10-14 lbs. The use of the Poultry Trivet is recommended. When roasting poultry, it is recommended that the wings be removed or secured to the bird to prevent contact with the inside of the Roasting Chamber.

1. Remove neck, organ package, any excess fat and about half of the neck flap from the turkey.
2. Rinse off the turkey and pat dry using paper towels.
3. Inject with your favorite marinade and (or) season with dry rub.
4. Place turkey on Trivet with legs pointing up.
5. Remove the Top Charcoal Pan.
6. Using the Lifting Handle, place turkey (on Trivet) into the assembled Rocket Roaster. Make sure drip pan is located under the turkey.
7. Securely place the Top Charcoal Pan back onto the roaster.
8. Use standard charcoal with a minimum amount of starting fluid. Fill pans with charcoal, evenly distribute 4-5 oz. starting fluid over all charcoal and light.
9. Refer to the cooking chart for estimated cooking times.

- While cooking, **DO NOT OPEN BEFORE TIME IS UP!**
- **CAUTION!** During and after the cooking process the roaster will be very hot. **USE HOT PADS OR OVEN MITTS!**
- The charcoal may appear to be burned out prior to cooking time being up.

* If instant light charcoal must be used, line the charcoal zone between Roasting Chamber and Bottom Charcoal Pan with one layer of foil to avoid objectionable flavor entering the Roasting Chamber.

** The possibility of starting fluid taste may be eliminated by adding the food after the fire has been started and all flames are completely gone or start charcoal in a charcoal chimney and fill.

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COOKING INSTRUCTIONS

10. When cooking time is reached, **CAREFULLY** remove the Top Charcoal Pan from the Roasting Chamber using oven mitts or gloves.
11. Using oven mitts or gloves, take the lifting handle and gently remove the turkey (on Trivet) through the top of the Roasting Chamber.
12. Even if your turkey has a "Pop Out" indicator, use an internal meat thermometer to check the temperature to make sure the turkey is done.
13. Let turkey rest for 10 to 20 minutes to redistribute juices prior to carving.

Beef, Pork and Lamb Roasts

Recommended roast size is 4-8 lbs. and may include vegetables to bring weight up to 14 lbs. It is not recommended to use large cuts of fatty meat as the drippings may overflow the drip pan. The use of the Roasting Basket is recommended for all items except for 10-14 lb. birds. The Roasting Basket is perfect for adding vegetables (potatoes, carrots, onions, bell peppers, corn, etc.).

1. Rinse off meat and pat dry with paper towels.
2. Inject with your favorite marinade and (or) season with dry rub.
3. Suspend roast in the center of the Roasting Basket using the skewers provided. Make sure that the roast is below the top of the Roasting Basket. If you are also cooking vegetables, place them in the basket first and suspend the roast slightly above the top of the vegetables.
4. Remove the Top Charcoal Pan.
5. Carefully place the filled Roasting Basket into the assembled Rocket Roaster. Make sure drip pan is located under the basket.
6. Securely place the Top Charcoal Pan back onto the roaster.
7. Use standard charcoal with a minimum amount of starting fluid. Fill pans with charcoal, evenly distribute 4-5 oz. starting fluid over all charcoal and light.
8. Refer to cooking chart for estimated cooking times.

- While cooking, **DO NOT OPEN BEFORE TIME IS UP!**
- **CAUTION!** During and after the cooking process the roaster will be very hot. **USE HOT PADS OR OVEN MITTS!**
- The charcoal may appear to be burned out prior to cooking time being up.

9. When cooking time is reached, **CAREFULLY** remove the Top Charcoal Pan from the Roasting Chamber using oven mitts or gloves.
10. Using oven mitts or gloves, carefully and gently remove Roasting Basket through the top of the Roasting Chamber.
11. Let roast stand for 10 to 20 minutes to redistribute juices prior to carving.

Other Poultry

The use of the Roasting Basket is recommended for all items except for 10-14 lb. birds. Single chickens, double chickens and roasting hens may be placed on the Poultry Trivet. Turkey breasts should be cooked using the Roasting Basket.

1. If you are using the Poultry Trivet, follow instructions for whole turkey.
2. If you are using the Roasting Basket, follow instructions for roasts.
3. Consult the Cooking Guide for cooking times.

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COOKING INSTRUCTIONS

Seafood

Lobster

Food items you will need:

Approximately 4 lbs. of vegetables (new potatoes, bell pepper, whole corn, onion, etc.)
Lobsters (up to 6 lbs.)
1/2 cup water

1. Clean and rinse lobster and vegetables.
2. Season with your favorite spices.
3. Cut vegetables into large pieces and place vegetables onto the bottom of the Roasting Basket. Place lobsters on top of vegetables and place the tails vertical against the side of the basket.
4. Remove the Top Charcoal Pan.
5. Carefully place the filled Roasting Basket into the assembled Rocket Roaster. Make sure the drip pan is located under the basket.
6. Sprinkle water over lobsters and vegetables.
7. Securely place the Top Charcoal Pan back onto the roaster.
8. Use standard charcoal with a minimum amount of starting fluid. Fill pans with charcoal, evenly distribute 4-5 oz. starting fluid over all charcoal and light.
9. Refer to cooking chart for estimated cooking times.

- While cooking, **DO NOT OPEN BEFORE TIME IS UP!**
- CAUTION! During and after the cooking process the roaster will be hot. **USE HOT PADS OR OVEN MITTS!**

10. When cooking time is reached, **CAREFULLY** remove the Top Charcoal Pan from the Roasting Chamber using oven mitts or gloves.
11. Using oven mitts or gloves, carefully and gently remove Roasting Basket through the top of the Roasting Chamber.
12. Serve as desired.

Rocket Shrimp

Food items you will need:

4 lbs. of large shrimp (in the peel)
2 lbs. fully cooked sausage
6-7 lbs. of vegetables (new potatoes, bell pepper, whole corn, onion, etc.)
1/2 cup water

1. Clean and rinse shrimp and vegetables.
2. Cut vegetables into large pieces and mix with shrimp.
3. Season vegetables and shrimp with your favorite spices.
4. Place vegetables and shrimp into the bottom of the Roasting Basket.
5. Remove the Top Charcoal Pan.
6. Carefully place the filled Roasting Basket into the assembled Rocket Roaster. Make sure drip pan is located under the basket.
7. Sprinkle water over shrimp and vegetables.
8. Securely place the Top Charcoal Pan back onto the roaster.
9. Use standard charcoal with a minimum amount of starting fluid. Fill pans with charcoal, evenly distribute 4-5 oz. starting fluid over all charcoal and light.
10. Refer to cooking chart for estimated cooking times.

- While cooking, **DO NOT OPEN BEFORE TIME IS UP!**
- **CAUTION!** During and after the cooking process the roaster will be very hot. **USE HOT PADS OR OVEN MITTS!**

11. When cooking time is reached, **CAREFULLY** remove the Top Charcoal Pan from the Roasting Chamber using oven mitts or gloves.
12. Using oven mitts or gloves, carefully and gently remove Roasting Basket through the top of the Roasting Chamber.
13. Serve as desired.

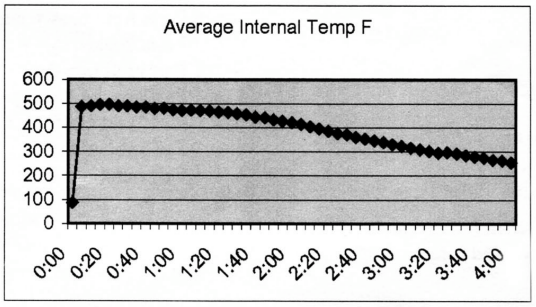
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COOKING INSTRUCTIONS

Estimated Cooking Times

Cooking times are estimates. Actual cooking time will vary depending on:

- Size and shape of food being roasted.
- Outdoor weather conditions.
- Temperature of food being roasted.
- Amount of charcoal and starting fluid being used.



Food Item	Prepared	Internal Temperature	Cooking Time	Hole Plugs Top	Hole Plugs Bottom
Boneless Beef Rib Eye Roast (6-8 lb.)	Med. Rare	145°	2:00	Out	In
Boneless Beef Rib Eye Roast (6-8 lb.)	Medium	160°	2:15	Out	In
Boneless Beef Rib Eye Roast (6-8 lb.)	Well	170°	2:30	Out	In
Boneless Beef Rib Eye Roast (6-8 lb.) with 3-6 lb. vegetables	Medium	160°	2:15	Out	In
Boston Butt Pork Roast (4-5 lb.)	Medium	160°	2:00	Out	In
Boston Butt Pork Roast (4-5 lb.)	Med. Well	165°	2:15	Out	In
Boston Butt Pork Roast (4-5 lb.)	Well	170°	2:30	Out	In
Boston Butt Pork Roast (4-5 lb.) with 3-6 lb. vegetables	Med. Well	165°	2:30	Out	In
Pork Tenderloin (4 lb.)	Med. Well	165°	1:15	In	In
Pork Tenderloin (4 lb.) with 3-6 lb. vegetables	Med. Well	165°	1:30	In	In
Baby Back Pork Ribs (2 slabs cut in half)	Med. Well	165°	1:15	In	In
Baby Back Pork Ribs (2 slabs cut in half) with 3-6 lb. vegetables	Med. Well	165°	1:30	In	In
Leg of Lamb (6 lb.)	Medium	160°	2:30	In	In
Turkey, Whole (10-14 lb.)	Done	180°	2:30	Out	Out
Turkey Breast, bone in (6 lb.)	Done	180°	1:30	Out	Out
Single Chicken (4 lb.)	Done	180°	1:20	Out	Out
Single Chicken (4 lb.) with 3-6 lb. vegetables	Done	180°	1:40	Out	Out
Whole Chicken (9 lb.)	Done	180°	2:20	Out	Out
Whole Chicken (9 lb.) with 3-6 lb. vegetables	Done	180°	2:20	Out	Out
Roasting Hen (8 lb.)	Done	180°	2:10	Out	Out
Roasting Hen (8 lb.) with 3-6 lb. vegetables	Done	180°	2:20	Out	Out
Lobster with vegetables (8-9 lb.)	Done	180°	1:00	In	In
Shrimp with vegetables (10-13 lb.)	Done	180°	1:00	In	In

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