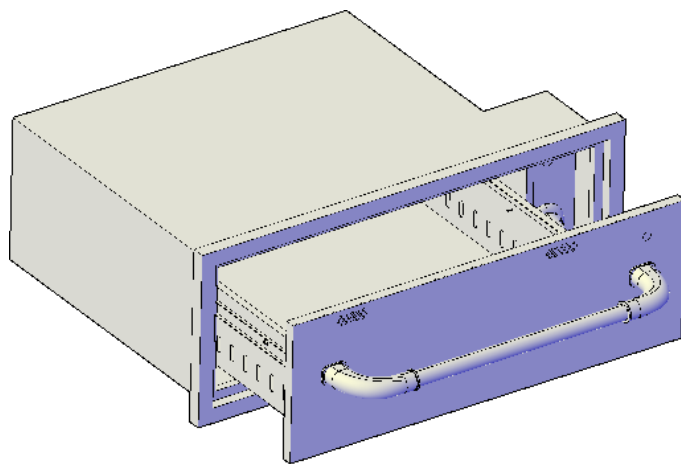




WARMING DRAWER
MODEL #85747
INSTALLATION & OPERATING
INSTRUCTIONS MANUAL



USA EDITION





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- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR WARMING DRAWER IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE.	

- NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

- NOTE TO THE CONSUMER:
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- ELECTRICAL: (120vac, 60Hz, 550 W or 4.55 Amp) AC ONLY 15 OR 20 AMP. USE COPPER WIRE ONLY. A TIME-DELAY OR CIRCUIT BREAKER AND SEPARATE CIRCUIT IS RECOMMENDED.

*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 8-10.

VERSION v2023.08.21



SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE OPERATION OF YOUR WARMING DRAWER
DO NOT USE WARMING DRAWER FOR OTHER THAN INTENDED USE

WARNING! FOR YOUR SAFETY, FOLLOW THESE ELECTRICAL SAFETY GUIDELINES:

- 1) PLUG INTO A GROUNDED 3-PRONG OUTLET. DO NOT REMOVE GROUND PLUG.
- 2) DO NOT USE AN ADAPTER OR AN EXTENSION CORD.
- 3) DO NOT OPERATE THIS APPLIANCE WITH A DAMAGED CORD OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR, OR ADJUSTMENT.

IT IS THE CUSTOMER'S RESPONSIBILITY TO:

- 1) CONTACT A QUALIFIED ELECTRICAL INSTALLER.
- 2) ASSURE THAT THE ELECTRICAL INSTALLATION IS ADEQUATE AND IN CONFORMANCE WITH:
NATIONAL ELECTRICAL CODE ANSI/NFPA 70 – LATEST EDITION OR
CAN/CSA-C22.2 NO. 64-10, UL 1026 6TH EDITION 2012
CAN/CSA-C22.2 NO. 0-10 & CAN/CSA-C22.2 NO. 0.4-17 AND ALL LOCAL CODES AND ORDINANCES.
- 3) OBSERVE ALL GOVERNING ELECTRICAL CODES AND ORDINANCES. IF CODES PERMIT AND A SEPARATE GROUND WIRE IS USED, IT IS RECOMMENDED THAT A QUALIFIED ELECTRICIAN DETERMINE THAT THE GROUND PATH IS ADEQUATE. FOR YOUR PERSONAL SAFETY AS THIS APPLIANCE MUST BE GROUNDED.
- 4) THIS APPLIANCE IS EQUIPPED WITH A POWER SUPPLY CORD THAT HAS A 3-PRONG GROUND PLUG. TO MINIMIZE POSSIBLE SHOCK HAZARD, THE CORD MUST BE PLUGGED INTO A MATING 3-PRONG GROUND-TYPE OUTLET, GROUNDED IN ACCORDANCE WITH LOCAL CODES AND ORDINANCES. IF A MATING OUTLET IS NOT AVAILABLE, IT IS THE PERSONAL RESPONSIBILITY AND OBLIGATION OF THE CUSTOMER TO HAVE A PROPERLY GROUNDED 3-PRONG OUTLET INSTALLED BY A QUALIFIED ELECTRICIAN. IMPROPER CONNECTION OF THE EQUIPMENT- GROUNDING CONDUCTOR CAN RESULT IN A RISK OF ELECTRIC SHOCK. CHECK WITH A QUALIFIED ELECTRICIAN OR SERVICEMAN IF YOU ARE IN DOUBT AS TO WHETHER THE APPLIANCE IS PROPERLY GROUNDED. DO NOT MODIFY THE PLUG PROVIDED WITH THE APPLIANCE. IF IT WILL NOT FIT THE OUTLET, HAVE A PROPER OUTLET INSTALLED BY A QUALIFIED ELECTRICIAN.

FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN DEATH, FIRE OR ELECTRICAL SHOCK

WARMING DRAWER ELECTRICAL POWER REQUIREMENTS:

- 1) (120vac, 60Hz, 550 W or 4.55 Amp) AC only 15 or 20 amp fused electrical supply to an Outlet located in the cabinet as close as possible to the warming drawer.
- 2) Bull recommends a time-delay fuse or separate circuit breaker dedicated to this appliance only.

WARNING! To reduce the risk of fire, electrical shock, injury to persons or damage when using the Warming Drawer, follow basic precautions, including the following:

- 1) Proper installation: Be sure the Warming Drawer is properly installed and grounded by a qualified technician.
- 2) To protect against electrical shock do not immerse power cord or plugs in water or other liquids.
- 3) Do not let cord hang over the edge of tables, counter-tops, or touch hot surfaces.
- 4) Do not place heating or cooking appliances beneath Warming Drawer
- 5) Do not mount Warming Drawer over or near any portion of another heating and cooking appliance or sink.
- 6) Do not leave children alone: Children should be closely supervised in areas where Warming Drawer is in use. They should never be allowed to sit or stand on any part of the Warming Drawer.
- 7) Wear proper apparel: Loose-fitting or hanging garments should never be worn while using the Warming Drawer.
- 8) User servicing: Do not repair or replace any part of the Warming Drawer unless specifically recommended in the manual. All other services should be referred to a qualified technician.
- 9) Storage in warming drawer: Flammable materials should not be stored in a Warming Drawer.
- 10) Do not use water on grease fires: Smother fire or flame or use dry chemical or foam-type extinguisher.
- 11) Use care when opening door: Let hot air or steam escape before removing or replacing food.
- 12) Use only dry potholders: Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloths.
- 13) Do not heat unopened food containers: Build-up of pressure may cause containers to burst and result in injury.
- 14) Placement of Warming Drawer racks: Always place Warming Drawer racks in desired location while Warming Drawer is cool. If the rack must be moved while the Warming Drawer is hot, do not let potholder contact hot heating element in Warming Drawer.
- 15) Do not touch hot surfaces. Use handles or knobs.
- 16) During use do not touch heating elements or interior surfaces or Warming Drawer as they may be hot enough to cause burns. This includes Heating elements may be hot even though they are dark in color. Do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of warming drawer. After use, allow enough time for warming drawer vent openings and surfaces near these openings to cool before touching or attempting to install or remove parts.



WARMING DRAWER INSTALL GUIDELINES INTO OTHER FEATURES: **READ CAREFULLY BEFORE INSTALLATION OF YOUR WARMING DRAWER**

- The Warming Drawer location must not be within the reach of water sprinklers.
- Do not place Warming Drawer on or near a hot gas or electric burner, or in a heated oven.
- When not in use, un-plug Warming Drawer and cover the island to protect from rain and harsh weather conditions.

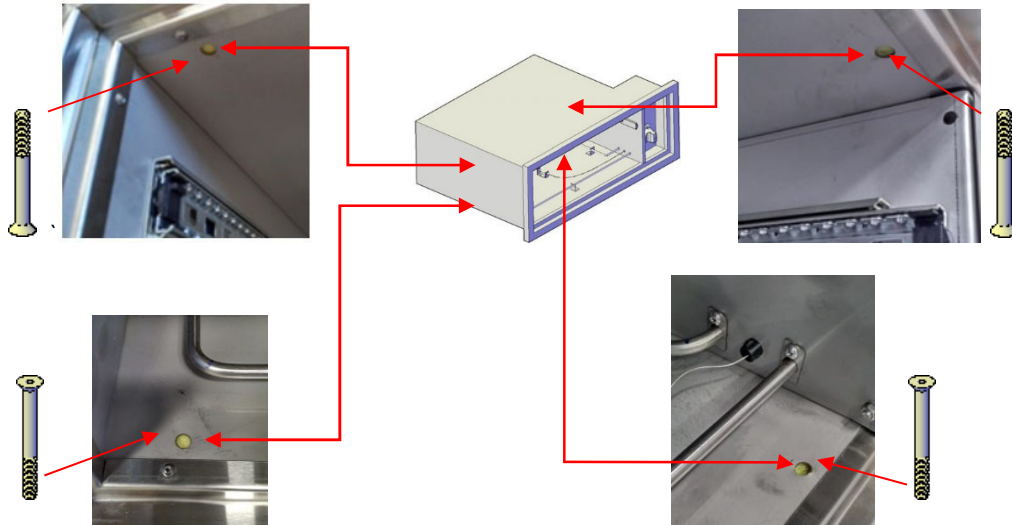
WARMING DRAWER INSTALL INTO A BULL OUTDOOR BBQ ISLAND:

If you are installing your Warming Drawer into a Bull Island made for you, it will have a frame ready to meet your needs.

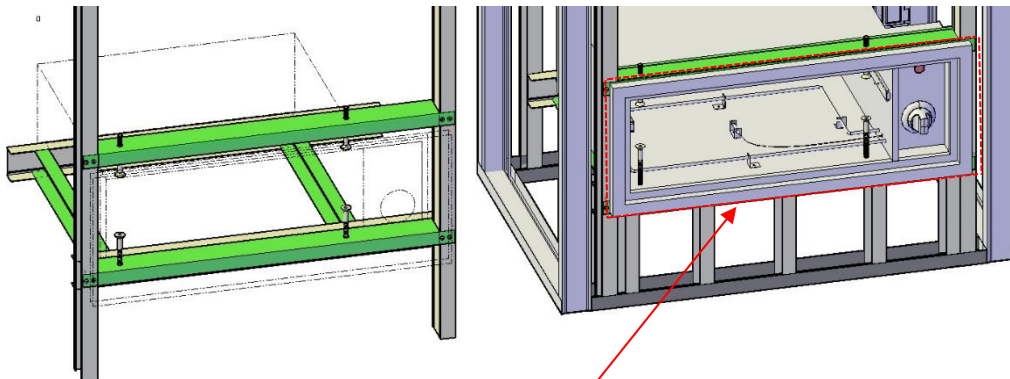
- First, check the island to make sure it is free of cracks that would allow water or other liquids to get into the electrical controls.
- If you are using a Bull Island, it will have a frame ready to accommodate using the instructions below:
 - You will need to remove the drawer first. Open the drawer, on each side is a guide rail with a black plastic tab (see photo) If you push down on the tabs, you will release the drawer allowing removal.



- Locating the drawer mounting holes. Inside the drawer casing are 4 holes for mounting. 2 are on the upper side and 2 on the lower side per photos below:



- You will be installing self-tapping screws (not provided) through the provided holes shown into the island frame per illustration below.



Apply weatherproof sealant to seam where warmer frame meets mounting surface.



WARMING DRAWER INSTALL GUIDELINES INTO OTHER FEATURES

- ALL SAFETY GUIDELINES SHOWN ON PAGE 2 APPLY
- READ CAREFULLY BEFORE INSTALLATION OF YOUR WARMING

WARMING DRAWER LOCATION:

- The Warming Drawer location must not be within the reach of water sprinklers.
- When not in use, cover the island to protect it from rain and harsh weather conditions.

WARMING DRAWER INSTALL BASICS:

The warming drawer requires a wall opening of the following dimensions (shown in inches) per illustration 1 below

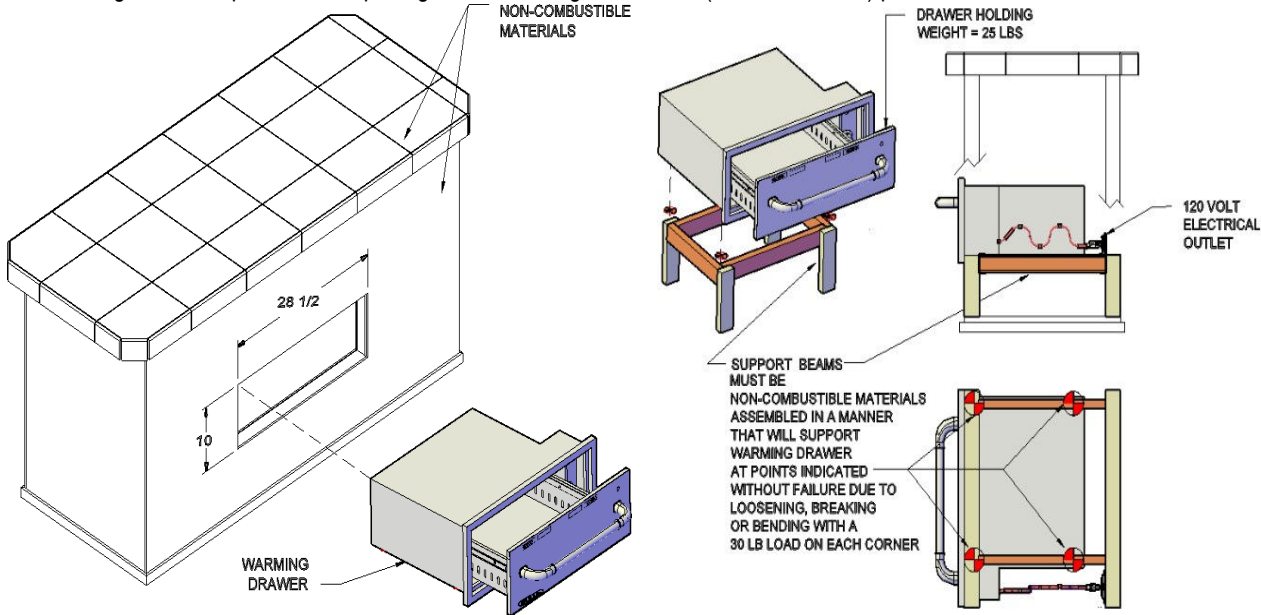


ILLUSTRATION 1

ILLUSTRATION 2

IMPORTANT GUIDELINES FOR THE FRAME THAT HOLDS YOUR WARMING DRAWER:

- 1) All framework that supports your Warming Drawer must be made from non-combustible materials.
- 2) The approximate weight of the Warming Drawer is 50 lbs. with a holding capacity of 25 lbs.
- 3) Framework should consist of support beams using metal studs that meet the criteria below:
 - I. Warming Drawer must be supported from underside at the points indicated below. ***Do not mount from topside in tension.***
 - II. The framework materials, bracketry and fasteners or other means of assembly shall not break, loosen, or pull out of the wall nor shall any portion of the unit attached to the mounting means be adversely affected when the drawer is filled to capacity.
 - III. The framework load rating should consist of the weight of the appliance plus three times the maximum normal load (food load, water, grounds, basket, and the like, based on cavity size and maximum recipe book weight recommendations). See illustration 2 for suggested load distribution.
 - IV. If the mounting brackets are constructed of a thermoplastic material, they are to be conditioned for 7 hours in an air circulating oven maintained at 70°C (158°F) or 10°C (18°F) higher than that measured during the normal temperature test, whichever is higher, prior to performing the loading test.
- 4) Framework should allow the same method for mounting the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes as shown on page 3.
- 5) Apply weatherproof sealant to seam where warmer frame meets mounting surface per page 3.
- 6) Plug in the warmer to a weatherproof, and properly grounded, electrical outlet.



OPERATING INSTRUCTIONS

SAFETY NOTE:

Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control off, then remove plug from wall outlet.

Do not store anything directly on top of the appliance surface when appliance is in operation.

TEMPERATURE CONTROLS:

- 7) The temperature control dial is used to select the temperature of the warming drawer. It is located on the right-hand side of the control panel and has dial settings from 1 to 10. The "1" setting is the lowest temperature, which is around 60°F, while the "10" setting is the highest temperature which is around 220°F.
- 8) Most foods are held between temperature settings of "5-6".
- 9) The warming drawer should only be opened when adding or removing food. Continuous opening of the drawer allows warm air to escape, which will make the food colder.
- 10) Do not use aluminum foil to line the drawer. It is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer and the interior finish.

HEAT-ON LIGHT:

The heat-on light is located above the temperature control knob. The red light turns on when the control knob is set and cycles "on" and "off" with the heating element as temperature is maintained.

MOISTURE VENT CONTROL:

The moisture vent control is located at the top inside of the warming drawer. It can be adjusted in any position between "open" and "close" to maintain desired degree of moisture.

- 11) For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
- 12) For moist foods, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.

HEATING INSTRUCTIONS:

1. Dry heat
 - a. The main function of the warming drawer is to hold hot cooked foods at serving temperature.
 - b. Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.
 - c. For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
 - d. Set the temperature control dial. The heat-on light will appear until the desired temperature is reached.
2. Moist heat
 - a. The warming drawer also seals moisture within the drawer to keep the food moist.
 - b. Put just enough water, approximately 1/2" high, in the steam pan.
 - c. Place the steam rack inside the steam pan.
 - d. Place the food directly on the rack or use a suitable container that will fit in the steam pans. Do not use plastic containers or utensils.
 - e. For moist foods, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.
 - f. Set the temperature control dial. The heat-on light will appear until the desired temperature is reached.
 - g. Periodically, check the water level in the steam pans and add water when necessary.
3. Proofing yeast dough
 - a. Yeast dough can be proofed in a warming drawer.
 - b. Place the dough in a bowl and turn the temperature control to the lowest setting, to facilitate the fermentation process.
 - c. Place a towel over the dough to minimize surface drying.
 - d. Let the dough remain in the warming drawer until it has doubled in size and a slight depression remains when the surface is touched gently with a finger.



CLEANING AND MAINTENANCE

 Please follow these safety guidelines before you start cleaning and maintenance:

- *Unplug from outlet before cleaning or when not in use.*
- *Allow the warming drawer and its accessories to cool before attempting to touch, install or remove any parts.*

Cleaning Guidelines:

- 1) Remove the steam pans and all accessories from the warming drawer.
- 2) Clean all items including the drawer with the mildest cleanser. Scrub dirt with a sponge.
- 3) When cleaning the front panel, always scrub in the direction of the grain. To maintain the luster and highlights of the polished surface, do not use abrasives when cleaning polished surfaces. Use the mildest cleaner.
- 4) Do not use steel wool to clean the drawer and accessories.
- 5) Check out the slide rails and make sure they are clean and free from debris.
- 6) It is highly recommended to clean the warming drawer after every use.

TROUBLESHOOTING

SYMPTOM	CORRECTIVE ACTION
Warming drawer will not heat up.	Check if the unit is plugged into an electrical outlet.
Heat-on light does not come “on”.	• Check if the temperature control dial is set properly. • Check if circuit breaker is open.

Note: The warming drawer is made of welded #304 stainless steel. It is non-rusting and non-magnetic.

PRODUCT REGISTRATION

To validate your Bull Limited Warranty, you must submit the completed the Warranty Registration Card within 90 days from the date of purchase. Registration can be completed online at <https://bullbbq.com/register> or by sending the completed Warranty Registration Card and copy of your Purchase Receipt or Invoice as proof of purchase to:
BULL OUTDOOR PRODUCTS, INC.
1011 East Pine St.
Lodi, CA 95240
Attn: Warranty Service Center

For Warranty Claims or Replacement Parts ordering, please fill out the area provided below:

PRODUCT INFORMATION REFERENCE CARD

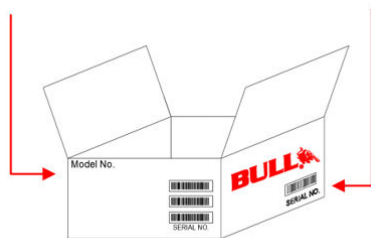
- 1) Model Number _____
 - 2) Date of Purchase _____
 - 3) Copy of your Purchase Receipt or Invoice.
- For Warranty Questions call Customer Service at (800) 521-2855

INSPECT YOUR SIDE CART FOR ANY DAMAGE AND CONTACT OUR SERVICE CENTER OR LOCAL DEALER FOR REPLACEMENT IF ANY DAMAGED PARTS. IF DAMAGED DO NOT ATTEMPT INSTALLATION.

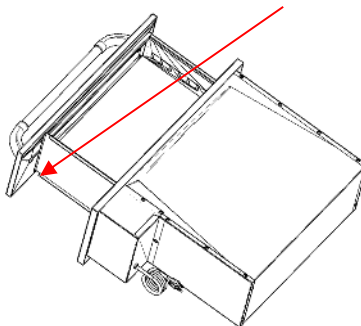


MODEL AND SERIAL NUMBER LOCATIONS

SIDES OF THE SHIPPING BOX



INSIDE OF DRAWER



HOW TO ORDER REPLACEMENT PARTS

This is where your Product Information Reference Card will come in handy for supplying necessary info needed by your Bull Authorized Dealer to assure you get the correct part(s) or additional accessories to keep your Warming Drawer in top working condition. If you do not have the card, you can still get the model number and serial number on upper right corner of the carts back side required by Bull for parts orders.

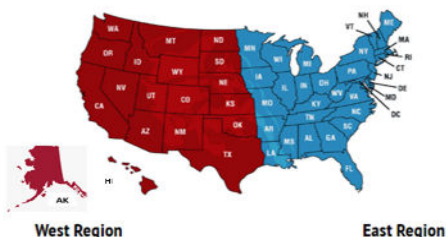
Please refer to your owner's manual parts list and illustration to identify what you need.

To Order Replacement Parts on-line go to:

<https://www.bullbbq.com/buy-parts>

Ordering Parts by phone:

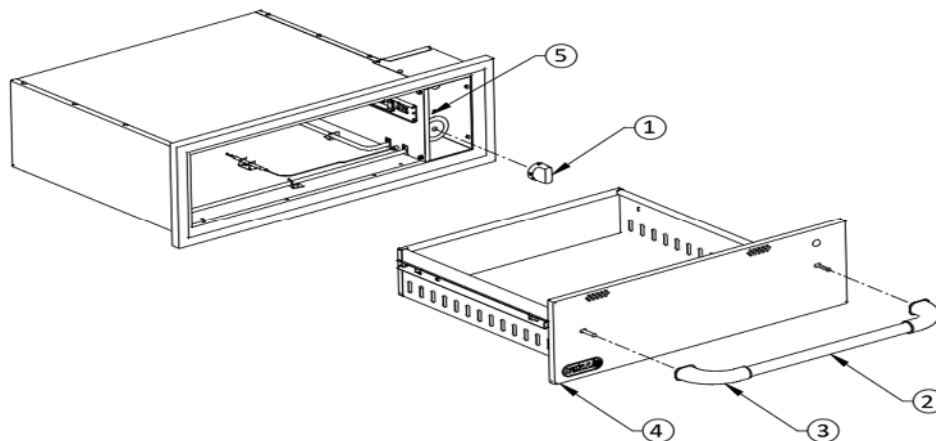
Bull is ready to help with two regional suppliers.
open 8:00 am to 5:00 pm Monday through Friday.
For the Western Region, call (800) 258-6810
For the Eastern Region, call (800) 229-3056



REPLACEMENT PARTS LIST Any item with an * next to it requires a serial number.

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	85701	KNOB	1	1 yr.
2	85703	DRAWER CENTER BAR	1	1 yr.
3	16522	DRAWER END CAP	2	1 yr.
4	* 85705 85761	DRAWER OLD VERSION NEW VERSION	1	1 yr.
5	85706	SWITCH ASSEMBLY	1	1 yr.

REPLACEMENT PARTS EXPLODED VIEW



WARNING: Use of any part that is not factory authorized will void your warranty and may be dangerous.



Warranty Policy

LIMITED WARRANTY ON BULL OUTDOOR PRODUCTS, INC., PRODUCTS

THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEB SITE AT:
<https://www.bullbbq.com/support-warranty> (United States Customers);
<https://www.bullbbq.eu/en/warrantyform.htm> (International Customers) AND IN THE
OWNER'S/INSTALLATION MANUAL THAT WE PROVIDE WITH OUR PRODUCT.

THIS LIMITED WARRANTY IS SUBJECT TO THE EXCLUSIONS, CONDITIONS AND LIMITATIONS SET FORTH BELOW.

ANY IMPLIED WARRANTIES IMPOSED BY LAW, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE DURATION OF THIS EXPRESS LIMITED WARRANTY. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

WHO MAY USE THIS WARRANTY?

BULL OUTDOOR PRODUCTS, INC. located at address 1011 East Pine St. Lodi, CA. 95240 ("we") extend this limited warranty only to the consumer who originally purchased the product ("you") at the original site of delivery or installation. It does not extend to any subsequent owner or other transferee of the product. It does not apply to products installed in any rental, commercial or non-residential application. Examples of excluded applications include, but are not limited to day care centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club houses, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations and institutional food service locations.

WHAT DOES THIS WARRANTY COVER?

This limited warranty covers defects in materials and workmanship of the product and product components identified below for the Warranty Periods defined below.



Warranty Policy (Continued)

WHAT IS THE PERIOD OF COVERAGE?

This limited warranty starts on the date of your purchase and lasts for the time period or time periods specified above (the "**Warranty Period**"). The Warranty Period is not extended if we repair or replace the product. We may change the availability of this limited warranty at our discretion, but any changes will not be retroactive.

Grill Warranty Periods

The following parts are covered for **one year** on all our current gas grill models:

The lid, control panel, grease tray, bezels, knobs, temperature gauge, valves, regulator, flex tubes, rotisserie burner, transformer, and all components of the lighting system.

The following parts are covered for **three years** on all our current gas grill models:

The manifold, handle end caps, flame tamers, heat shields, and warming rack.

The following parts are covered for **lifetime** on all our current gas grill models:

Insert assembly and the grates.

The warranty period for the grill burners vary by type:

Cast stainless steel burners - **lifetime**,

Welded burners – **5 years**, and

Porcelain coated burners – **3 years**.

The warranty period for the charcoal grill is **one year** on all parts, except for the insert assembly, which is covered for **5 years**.

The Bel Air grill included a **one-year** warranty on all parts.

- **Component Warranty Periods**

All of the parts for our components/grill carts/refrigerators/kegerators/drawers/doors are covered for **one year** with these exceptions:

Power Burner

- The insert/grates are **lifetime** covered parts.
- The manifold/burner are covered for **3 years**.

Searing Station/Slide in Double Sideburner

- The grates are covered for **lifetime**,
- the insert for **5 years**, and
- the manifold for **3 years**.

Single Sideburner

- The grates are covered for **5 years** and
- the burner for **3 years**.

Sidekick

- The burner is covered for **3 years**.

- **Pizza Ovens/Islands/Fire Features Warranty Periods**

All of the parts and construction materials are covered for **one year**.

Grill Accessories and Grill Covers do not include a warranty period.



Warranty Policy (Continued)

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty does not cover any damage due to: (a) transportation; (b) storage; (c) improper installation or use; (d) use on improper fuel/gas supply; (e) failure to follow the product instructions or to perform any preventive maintenance; (f) modifications; (g) unauthorized repair; (h) normal wear and tear; or (i) external causes such as accidents, abuse, or other actions or events beyond our reasonable control.

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

With respect to any defective product claim made during the Warranty Period, we will, in our sole discretion, either: repair or replace such product (or the defective part) free of charge or (b) refund the purchase price of such product. We will not pay for shipping charges for repaired or replacement parts, or for any labor or labor related charges. We will not pay for any accessory products or ancillary products purchased by you for use in connection with the product.

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must submit a warranty claim online through the Bullbq.com website during the Warranty Period. Warranty claims will not be accepted via email, fax or phone.

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

Revised 10-15-2020 APR