



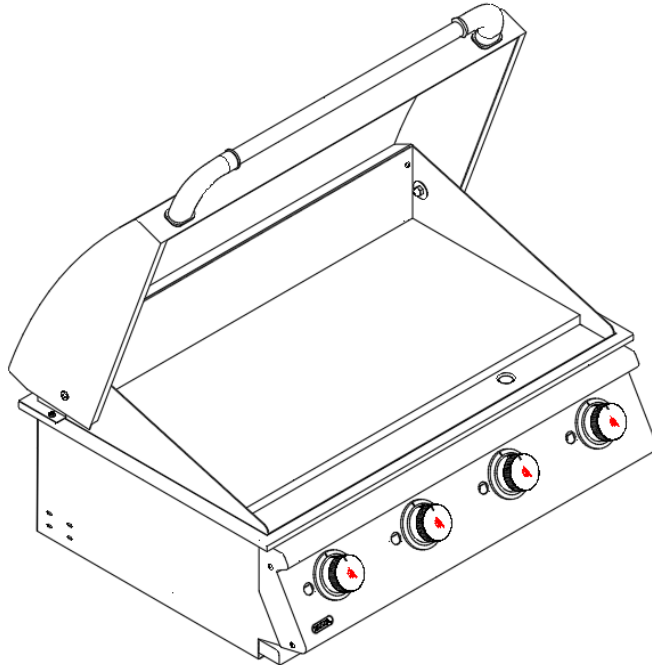
BULL OUTDOOR PRODUCTS

OWNERS MANUAL FOR 30 INCH COMMERCIAL GRIDDLE

MODELS

92008 LIQUID PROPANE (LP)

92009 NATURAL GAS (NG)



DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



USA EDITION



PLEASE READ THE ENTIRE OWNERS MANUAL CAREFULLY AND RETAIN FOR FUTURE REFERENCE

We care about your safety, so please

- **BE SURE YOUR GRIDDLE IS PROPERLY INSTALLED ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW INSTRUCTIONS IN THIS MANUAL 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 FOR ASSISTANCE.**
- **NOTE TO ASSEMBLER, PLEASE RETURN THIS MANUAL TO CONSUMER AFTER INSTALLATION.**
- **NOTE TO CONSUMER, RETAIN THIS MANUAL FOR FUTURE REFERENCE.**
- **THIS PRODUCT IS NOT INTENDED FOR USE IN OR ON RECREATIONAL VEHICLES AND OR BOATS.**

REGISTERING YOUR GRIDDLE LOCATIONS OF SERIAL NUMBER.....	3
REPLACEMENT PARTS LIST AND EXPLODED ILLUSTRATION.....	4
SAFETY INSTRUCTIONS.....	5
CHECKING FOR GAS LEAKS.....	5
NATURAL GAS SAFETY.....	6
PROPANE GAS SAFETY.....	6
INSTALLATION INSTRUCTIONS	
SPECIFICATIONS FOR GRIDDLE STRUCTURE.....	7
ENCLOSURE VENTILATION.....	7
NATURAL GAS CONNECTIONS.....	8
PROPANE GAS CONNECTIONS.....	9
OUTDOOR PROPANE GAS GRIDDLE INSTALLATION SPECIFICATIONS.....	10
OUTDOOR NATURAL GAS GRIDDLE INSTALLATION SPECIFICATIONS.....	10
LP GAS TANK RETENTION.....	11
REMOVAL, INSPECTING AND CLEANING BURNERS AND GAS VALVE ORIFICES	
BURNER REMOVAL, INSPECTION AND CLEANING.....	12
BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT.....	13
BURNER REPLACEMENT INTO INSERT.....	14
IGNITOR / ELECTRODE CHECK.....	15
BURNER OPERATION CHECK.....	15
FLEX LINE AND REGULATOR PLACEMENT.....	16
LIGHTING & OPERATING INSTRUCTIONS	
LIGHTING PROCEDURES.....	17
OPERATING PROCEDURE.....	17
CLEANING & MAINTENANCE.....	18
TROUBLESHOOTING	
IF GRIDDLE FAILS TO OPERATE PROPERLY.....	19
YELLOW FLAME.....	19
FLASH BACK.....	19
LIMITED WARRANTY.....	20-22

- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRIDDLE 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, GAS APPLIANCE SERVICE REPRESENTATIVE OR YOUR GAS COMPANY.

-NOTE TO INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

- NOTE TO THE CONSUMER:

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE USING THE PRODUCT INFORMATION CARD PROVIDED ON PAGE 3 AND A COPY OF YOUR RECEIPT AND OR INVOICE

v.2023.02.14

 **WARNING:** THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON MONOXIDE,  WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION VISIT www.P65Warnings.ca.gov

WARNING: Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.



REGISTERING YOUR GRIDDLE

Thank you for purchasing your Bull Outdoor Products Grill. To validate your Limited Warranty, you must submit the completed the Warranty Registration Form within 90 days from the date of purchase. Registration can be completed on-line at <https://bullbbq.com/register> or by sending the completed Warranty Registration Form 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: Warrantv Service Center

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

PRODUCT INFORMATION REFERENCE CARD

1) Model Number _____

2) Serial Number _____

(The Serial Number is encoded with essential information for ordering replacement parts or submitting Warranty claims. Location of Serial Numbers is shown below)

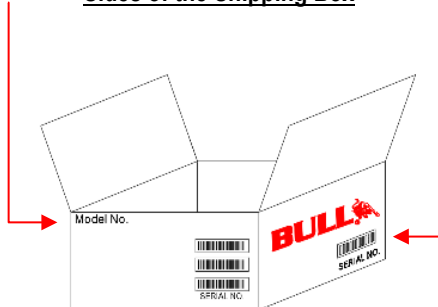
3) Date of Purchase _____

4) Copy of your Purchase Receipt or Invoice.

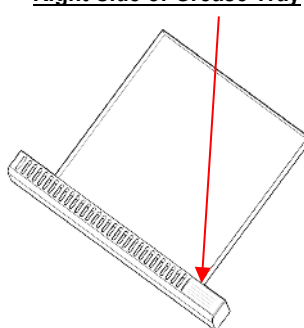
For Warranty Questions call Customer Service at (800) 521-2855

MODEL AND SERIAL NUMBER LOCATIONS

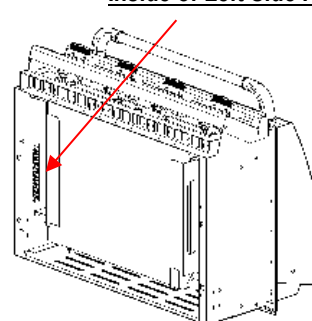
Sides of the Shipping Box



Right Side of Grease Tray



Inside of Left Side Panel



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) for your Griddle or additional accessories to keep your Griddle in top working condition. If you don't have the card, you can still get the Griddle model number and type of gas hook up used as stated on the data sticker which is located on the right side of the grease tray drawer or on the inside of the left side panel as shown in your owner manual. That information is required 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://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.

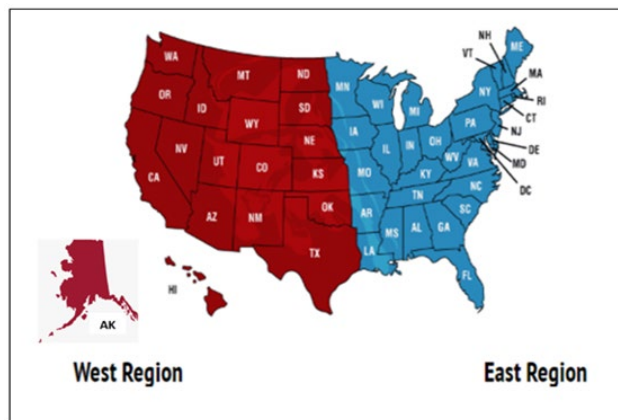
For the Western Region, call (800) 258-6810

For the Eastern Region, call (800) 229-3056

CAUTION: REGARDING CONVERTING YOUR GRILL FROM LIQUID PROPANE TO NATURAL GAS OR VISA-VERSA.

Your Grill's gas valves are pre-set at the factory specifically for the gas the grill was intended for. That means a different or specific gas valve must be installed when converting from one type of gas to another.

Before you start, be sure to contact your gas supplier or your Bull Grill Dealer who will be ready to supply the correct conversion kits needed.



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

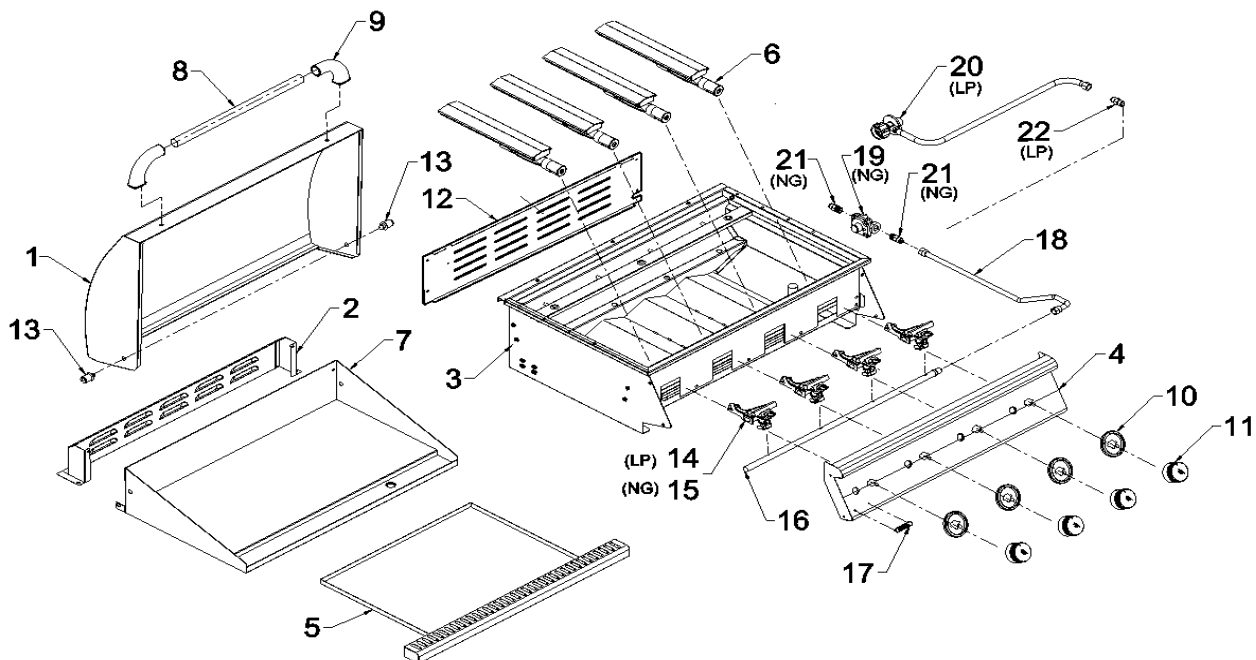
WARNING: Use of any part that is not factory authorized will void your warranty and may be dangerous.



REPLACEMENT PARTS LIST & ILLUSTRATION

MODELS # 92008 LP (LIQUID PROPANE) & # 92009 NG (NATURAL GAS)

REF# ON DWG BELOW	PART #	DESCRIPTION	QTY	WARRANTY PERIOD (SHOWN IN YEARS)
1	92010	LID - FRONT	1	1
2	92011	LID - REAR	1	1
3	92012	INSERT ASSEMBLY	1	Lifetime
4	92013	CONTROL PANEL	1	1
5	47011	GREASE TRAY	1	1
6	44305	WELDED STAINLESS STEEL BURNER	4	5
7	92014	GRIDDLE INSERT	1	Lifetime
8	16523	LID HANDLE CENTER BAR	1	3
9	16522	LID HANDLE END CAP	2	3
10	16629	BEZEL - MAIN BURNER	4	1
11	16613	KNOB - MAIN BURNER	4	1
12	47024	BACK PANEL	1	1
13	92016	BULL GRIDDLE HOOD INSTALL PIECE	2	
14	16525 (LP ONLY)	GAS VALVE, MAIN BURNER (LIQUID PROPANE ONLY)	4	1
15	16524 (NG ONLY)	GAS VALVE, MAIN BURNER (NATURAL GAS ONLY)	4	1
16	26103	MANIFOLD	1	3
17	16577	LOGO	1	
18	47006	STAINLESS FLEX TUBE	1	1
19	16507 (NG ONLY)	REGULATOR, (NATURAL GAS ONLY)	1	1
20	16589 (LP ONLY)	LP HOSE & REGULATOR (LIQUID PROPANE ONLY)	1	1
21	16599 (NG ONLY)	REGULATOR ADAPTER (NATURAL GAS ONLY)	2	1
22	16598 (LP ONLY)	FLARE TO FLARE UNION (LIQUID PROPANE ONLY)	1	1



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



SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR GRIDDLE

This gas griddle must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/ CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes.

WARNING: Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

THE LOCATION FOR YOUR GRIDDLE

DO NOT use your gas griddle in garages, porches, breezeways, sheds or other enclosed areas. Your gas griddle is to be used **OUTDOORS ONLY**, with at least 21 inches clearance from the back and side of any combustible surface. The griddle should not be placed under or on top of any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the griddle housing.

PROTECT CHILDREN:

Keep children away from the griddle during use and until the griddle has cooled after you are finished. Do not allow children to operate the griddle.

WARNING! FOR YOUR SAFETY...

- 1) **DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- 2) **DO NOT store empty or full spare gas cylinders and/or chemicals under or near this or any other appliance.**
- 3) **Keep the fuel hose away from hot surfaces. Protect the fuel hose from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks excessive wear or other damage and replace if necessary.**
- 4) **NEVER test for gas leaks with a lighted match or open flame.**
- 5) **NEVER light griddle with lid closed or before checking to ensure burner tubes are fully seated over gas valve orifices.**
- 6) **NEVER lean over cooking surface while lighting griddle. Use barbecue tools with wood handles and good quality insulated oven mitts when operating griddle.**

DANGER! IF YOU SMELL GAS...

- 1) **Shutoff gas to the appliance at its source.**
- 2) **Extinguish any open flame.**
- 3) **Open griddle lid to release any accumulation of fumes.**
- 4) **If gas odor persists, immediately contact your gas supplier or your fire department.**

CHECKING FOR GAS LEAKS NEVER TEST FOR GAS LEAKS WHILE THE GRIDDLE IS LIT!

Prior to the first use and at the beginning of each new season (or, if using LP, whenever gas cylinder is changed), it is a must that you check for gas leaks.

Follow these steps:

- 1) Make a soap solution by mixing 1 part liquid detergent and one part water.
- 2) Turn off heat control valves, and then turn on gas at source.
- 3) Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed Tighten or repair as necessary.
- 4) If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from the double side burner and immediately call your dealer and gas supplier for professional assistance.

WHEN THE OUTDOOR COOKING GAS APPLIANCE IS NOT IN USE

WARNING: When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

Cylinder must be stored outdoors, out of reach of children and must not be stored in a building, garage, or any other enclosed area.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

- 1) Do not store a spare LP gas cylinder under or near this appliance.
- 2) Never fill the cylinder beyond 80 percent full.



3) If the information in 1) and Clause 2) is not followed exactly, a fire causing death or serious injury may occur.

SAFETY INSTRUCTIONS (CONTINUED)



BEWARE OF SPIDERS CAUTION: BURNERS MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.

Spiders and small insects occasionally spin webs or make nests in the burners during warehousing, transit and/or after long periods of non- use. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your griddle and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of “FLASH BACK” it is the most common cause, and frequent inspection and cleaning of the burners is necessary.



NATURAL GAS SAFETY:

- 1) Your Natural Gas griddle is designed to operate on natural gas ONLY, at a pressure of 4” water column (W.C.) regulated at the natural gas regulator attached at the back of the griddle. Check with your gas utility for local gas pressure and with your local municipality for building code requirements.
- 2) Check with your gas utility or with local building codes for instructions to install gas supply line or call a licensed and knowledgeable installer.
- 3) It is recommended that an “ON-OFF” shutoff valve be installed at the gas supply source:
- 4) Outdoors after gas line piping exits outside wall or before gas line piping enters ground.
- 5) Indoors in the branch fuel line in an accessible location near the supply line.
- 6) **Do not use** Teflon ® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal.
- 7) Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread. Apply compound or tape to at least the first three threads when making the connection.
- 8) The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa)
- 9) The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa)
- 10) Turn off your gas griddle when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual valve.

WARNING:

Gas valves are preset at the factory to operate on LP or natural gas. If you wish to convert to a different gas type, be sure to contact your griddle dealer, licensed plumber or authorized service center for further details. Conversion kits are not sold to the general public and require a professional to perform service. Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your griddle and void of warranty.

PROPANE GAS SAFETY:

- 1) Your Propane gas griddle is designed to operate on propane gas ONLY, at a pressure regulated at 11” water column (W.C.) when equipped with the correct propane orifices on the valves and a propane regulator on the supply line regulated at the residential meter.
- 2) Your propane gas griddle is designed to be used with a standard 20 lb. gas cylinder with size of 18.1 / 46cm (Height) / * 12.5 in / 32cm (Width). In the United States, the gas cylinder must be constructed and marked in accordance with specifications of the US Department of Transportation for Propane Gas Cylinders.
 - **Always keep cylinder securely fastened in an upright position.**
 - **Never connect an unregulated propane gas cylinder to the griddle. Do not subject propane cylinders to excessive heat.**

CAUTION:

Never store a propane gas cylinder inside a building or in the vicinity of any gas-burning appliance.

WARNING

- **Do not store a spare or disconnected liquid propane cylinder under or near this appliance.**
- **A dented or rusty liquid propane cylinder may be hazardous and should be check by your liquid propane provider.**
- **Do not use a liquid propane cylinder with a damaged valve.**



INSTALLATION INSTRUCTIONS

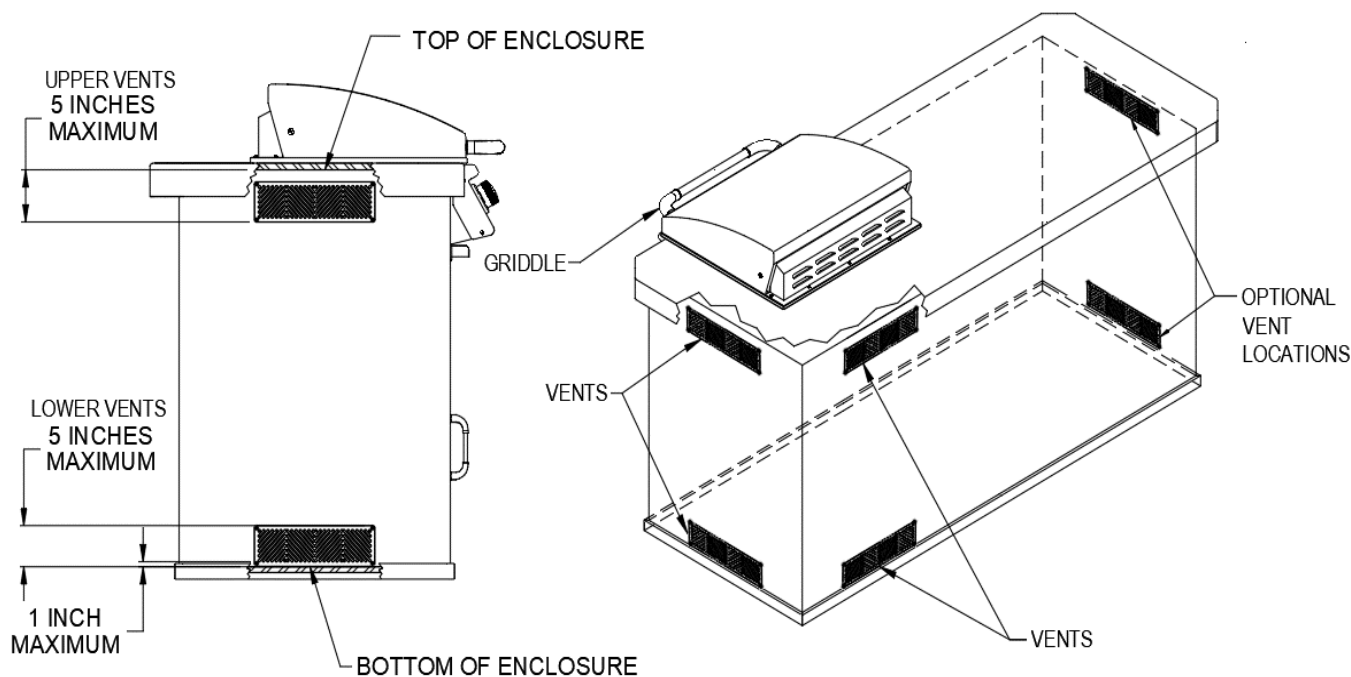
Your built-in gas griddle comes to you fully assembled. We strongly recommend professional installation and hookup of the gas griddle. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor gas griddle.

NOTE TO INSTALLER: Leave these instructions with the consumer for future reference. The griddle must be installed in accordance with all local building codes.

NOTE: Please remove the cotter pins from the burners before installing unit into an island. See page 12 for cotter pin removal.

SPECIFICATIONS FOR BARBECUE STRUCTURE:

- 1) Your choice of masonry can be used for cabinet construction for the built-in gas griddle; however, it must be non-combustible material.
- 2) Keep in mind when choosing a location for your griddle that it should NOT be located under any overhead combustible construction.
- 3) Upper and lower-level vents must be provided for combustion air on both sides of built-in cabinet.
- 4) Vents on griddle insert must remain unobstructed to allow for combustion air and ventilation.
- 5) Upper vents must be located within 5 inches from the top of the island enclosure to the bottom of the vent.



- 6) Lower vents must be located within 1 inch from the bottom of the island enclosure to the bottom of the first vent openings and no more than 5 inches from the bottom of the island enclosure to the top of the vent.
- 7) If not using Bull vents, the vents you use must meet ANSI Standard codes.
- 8) The upper vents must have openings that have a total free area of not less than 1 sq in per lb of stored fuel capacity per vent and the lower vents must have openings that have a total free area of not less than 1/2 sq in per lb of stored fuel capacity per vent.
- 9) Both upper and lower vent openings must have minimum dimensions to permit the entrance of a 1/8 in diameter rod.
- 10) The griddle requires a wall opening of the following dimensions: See PAGE 10 for different models.
- 11) Place gas griddle assembly into wall opening as shown in illustration on pages 10. Griddle rests on side and back edges of the griddle insert.
- 12) For propane gas LP TANK STORAGE AREA MUST BE ISOLATED FROM GRIDDLE AND VENTED.
- 13) Do not use any combustible materials for this construction. Minimum horizontal clearance to adjacent combustible surface from side and back of the griddle must be 21 inches. A 6-inch clearance is required behind griddle to allow front portion of hood to open and for ventilation purposes.



INSTALLATION INSTRUCTIONS (CONTINUED)

CONNECTING TO GAS SOURCE

Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation and hook-up of the gas griddle.

IMPORTANT: Before connecting griddle to gas source, make sure griddle control knobs are in “OFF” position.

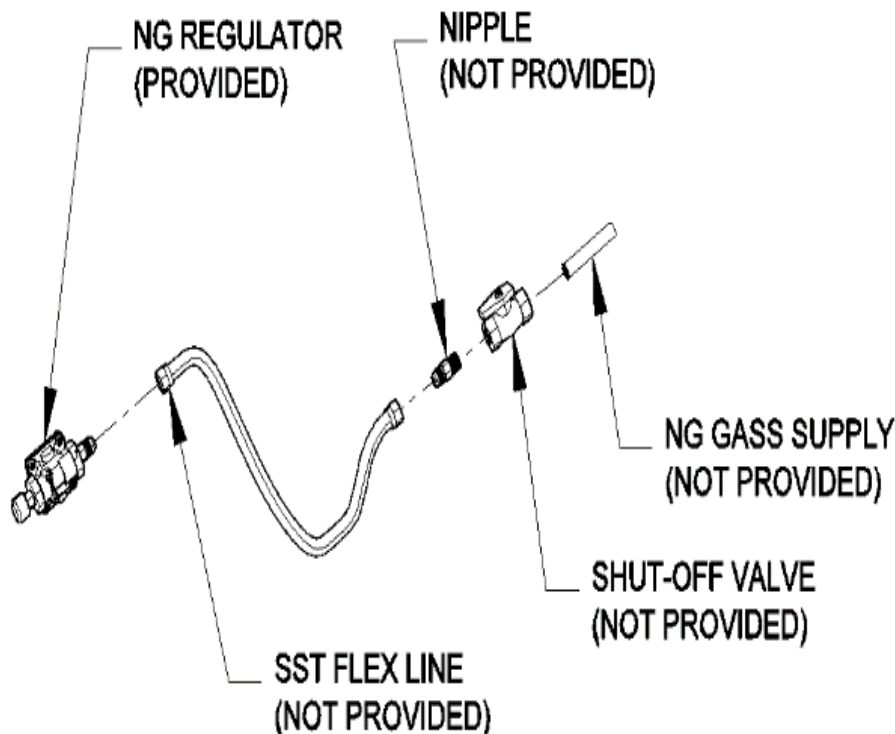
Be sure to follow instructions for connecting an appliance to a fixed fuel piping system specifying the use of a rigid pipe, semi-rigid tubing, and/or a connector that complies with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 * CSA 6.27.

NATURAL GAS CONNECTIONS

IMPORTANT: Bull Outdoor Products does not recommend the use of any quick connect fittings or lines to the unit. Use of these types of fittings or lines could cause low gas flow and greatly reduce the performance of the unit.

- 1) Do not use Teflon ® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal.
- 2) Remove plastic cap from regulator installed on grill.
- 3) Attach stainless steel flex line 3/8” flare-female end to the regulator.
- 4) Attach the other end of flex line to shut-off valve through a nipple.
- 5) Attach a shut-off valve to gas supply pipe.

TO PERFORM GAS LEAK CHECK – REFER TO PAGE 5



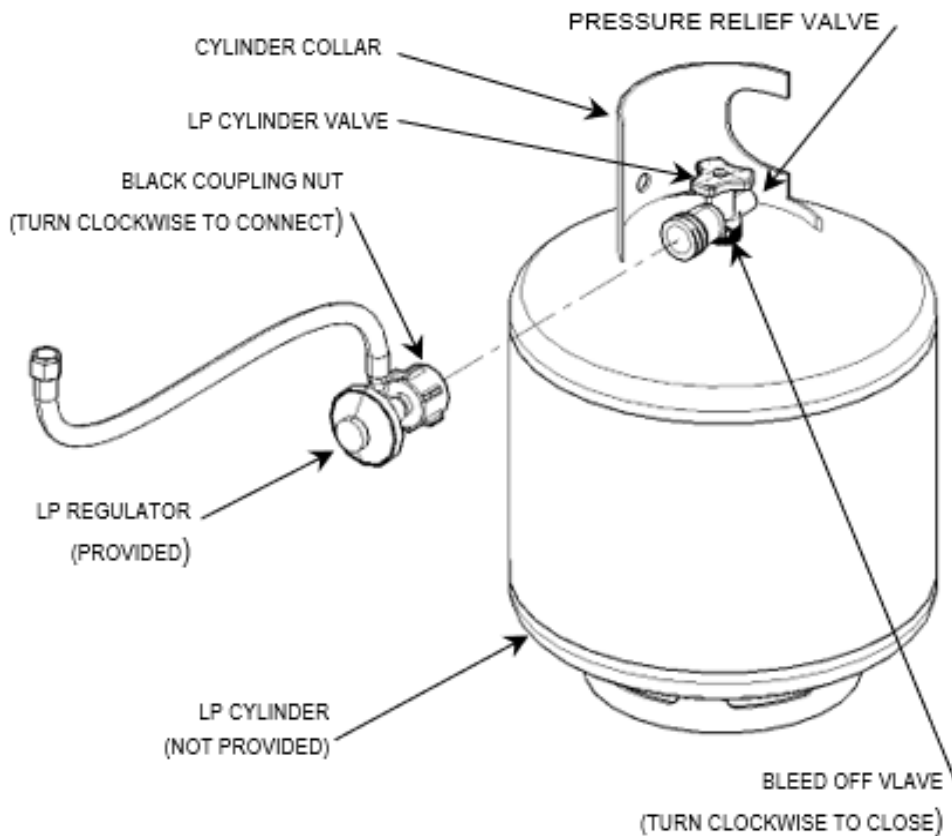


PROPANE GAS CONNECTIONS

CAUTION: *Changing the gas tanks must be done away from any source of ignition.*

LP Gas Tank must be marked in accordance with the Specifications for LP Gas Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission LP Gas Tank connection device is compatible with outdoor cooking appliances.

- 1) LP Gas Tank has appropriate vapor withdrawal.
- 2) LP Gas Tank must include a collar to protect the cylinder valve.
- 3) LP Gas Tank uses a type 1 tank valve that is firmly secured in an upright position.
- 4) LP Gas pressure regulator and hose assembly supplied with this unit must be used without alteration and must be less than 59 inches in length.
- 5) If the hose assembly needs to be replaced, use only the type 1 specified in the parts list supplied with this unit. The replacement hose assembly shall be that specified by the manufacturer.
- 6) To connect, turn the black coupling nut of the hose and regulator assembly in a clockwise direction (see illustration below) until it is completely threaded onto the cylinder valve before turning gas supply on. To remove turn the black coupling nut of the hose and regulator assembly in a counter-clockwise direction.
- 7) LP Gas Tank must have a listed overfilling prevention device.



When installing a LP gas supply, the following criteria must be met:

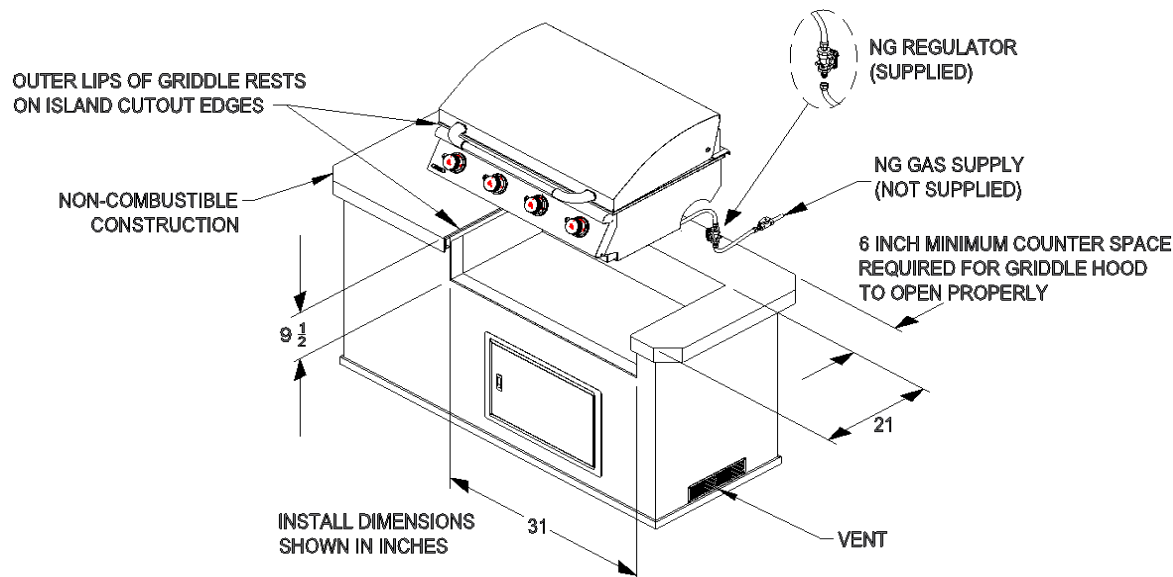
- 1) LP cylinder must be marked in accordance with the Specifications for LP gas Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSAB339, as applicable.
- 2) Must have a listed overfilling prevention device.
- 3) A cylinder connection device compatible with the connection for outdoor cooking appliances.
- 4) The cylinder must be equipped with an arrangement for vapor withdrawal.
- 5) The cylinder must include a collar to protect the cylinder valve.



INSTALLATION INSTRUCTIONS (CONTINUED)

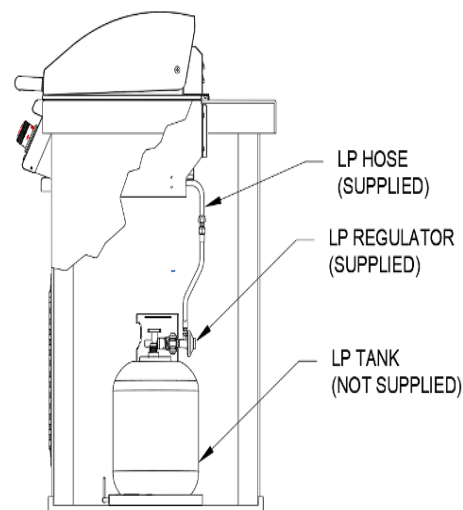
OUTDOOR NATURAL GAS GRIDDLE INSTALLATION SPECIFICATIONS

- 1) Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- 2) When choosing a location for your gas griddle keep in mind that it should never be located under any overhead combustible construction.
- 3) The sides and back of the griddle should not be any closer than 21 inches to combustible construction.
- 4) DO NOT store empty or full spare tanks under or near this or any other appliance.
- 5) There must be a minimum of 6" counter space behind the griddle to allow the griddle hood to clear properly.



OUTDOOR PROPANE GAS GRIDDLE INSTALLATION SPECIFICATIONS

- 1) Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- 2) When choosing a location for your gas griddle keep in mind that it should never be located under any overhead combustible construction.
- 3) The sides and back of the griddle should not be any closer than 21 inches to combustible construction.
- 4) DO NOT store empty or full spare tanks under or near this or any other appliance.
- 5) There must be a minimum of 6" counter space behind the griddle in order to allow the griddle hood to clear properly.
- 6) The cylinder valve on the tank must be readily accessible for hand operation. The tank must be isolated enough to where it is shielded from radiatio open flames and protected from foreign matter such as hot drippings.
- 7) There must be access so the tank can be connected, disconnected, inspected and leak tested outside of the cabinet. As well as access so that connections which could be disturbed when installing the tank in the cabinet can be leak tested inside the cabinet.
- 8) The connector must comply with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 • CSA 6.27, and suitable for outside installation. The instructions shall indicate that the maximum length of the connection shall be 6 ft. Please ensure visibility of the connector and directions for supporting the piping, flexible tubing, or gas connector within the built-in enclosure.

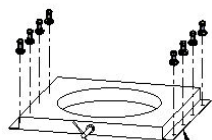
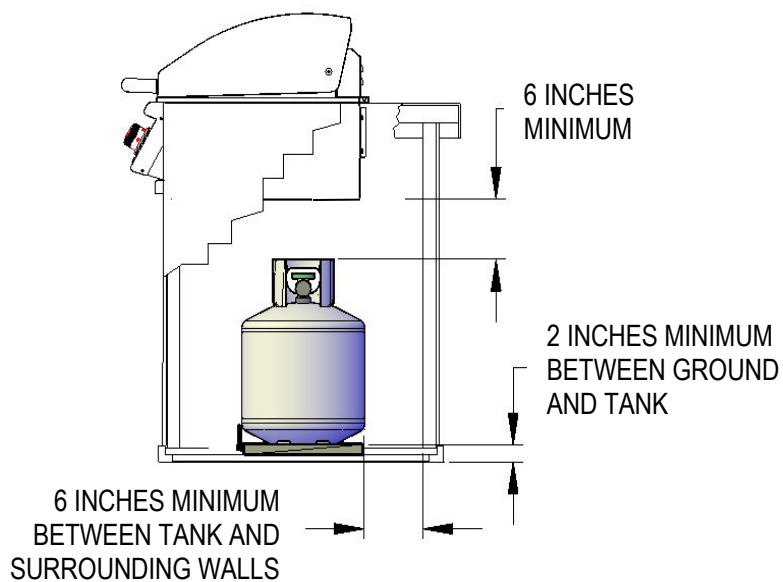
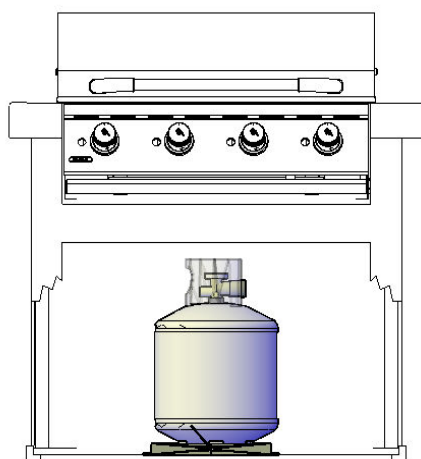




INSTALLATION INSTRUCTIONS (CONTINUED)

LP GAS TANK RETENTION

-  LP tank must be properly secured within the structure to prevent being knocked over.
-  The tank retention system must be securely fastened to the bottom of the island with the use of bolts, washers.
-  There must be a minimum clearance of 2 inches between the floor and the cylinder enclosure.
-  Once secured, place the LP tank in the tank retention system and tighten the tank retention bolt until the tank is held securely.



REFERENCE PROPANE TANK RETENTION SYSTEM
SHOWING BULL PART NO. 16674 USING 8 SCREWS
WITH LOCK WASHERS AND OR LOCK NUTS FOR
ATTACHMENT TO ISLAND BASE

PROPANE TANK HOLDER RETENTION BOLT
TURN CLOCKWISE TO SECURE TANK
TURN COUNTER-CLOCKWISE TO REMOVE TANK.



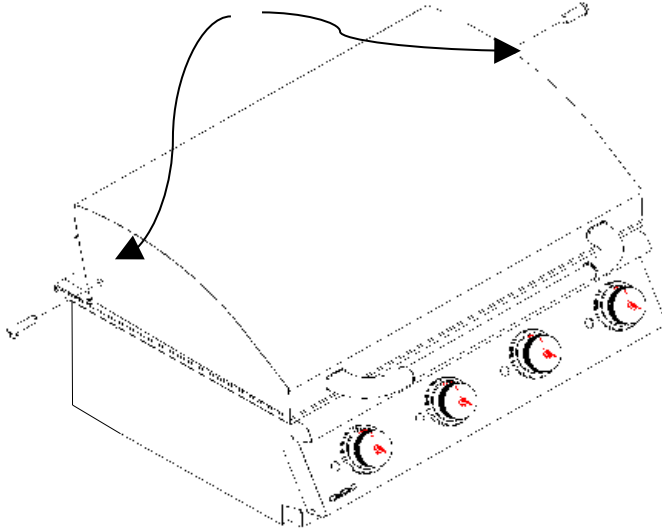
REMOVAL, INSPECTION AND CLEANING OF BURNERS AND GAS VALVES

CAUTION – Always turn off the gas supply prior to clearing Burners.

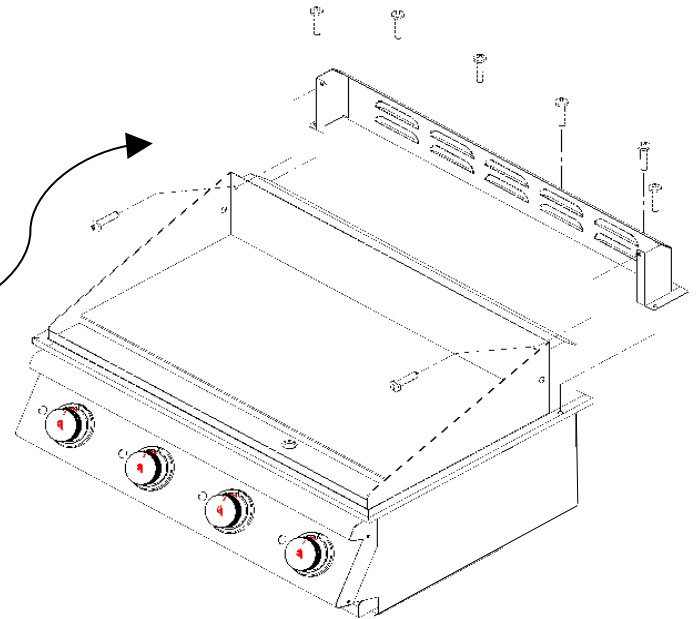
Following these procedures on a timely basis, will keep the Burners and Gas Valves working properly with minimum effort.

INSTRUCTIONS FOR BURNER REMOVAL:

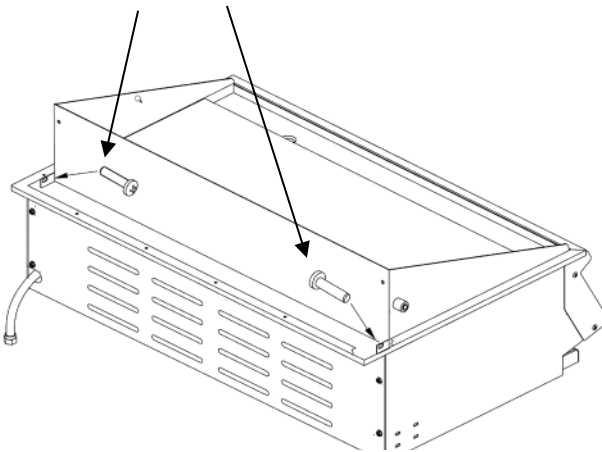
- (1) Remove these screws to detach and lift the Front Lid off the Griddle Insert.



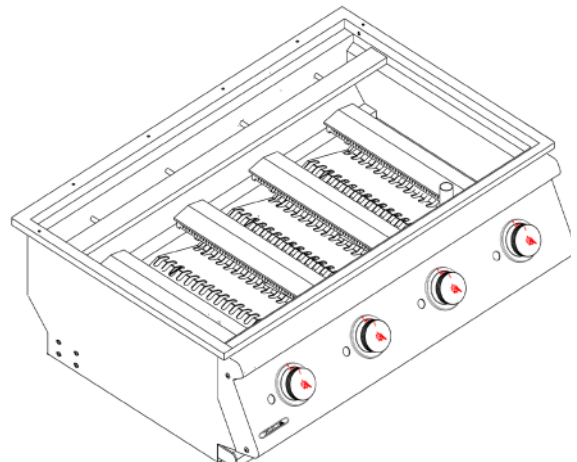
- (2) Remove the 8 screws to detach the Rear Lid from the Griddle Insert



- (3) Remove the last 2 screws that hold the Griddle Insert to the Griddle Frame.



- (4) Carefully remove the Griddle Insert to expose the Burners

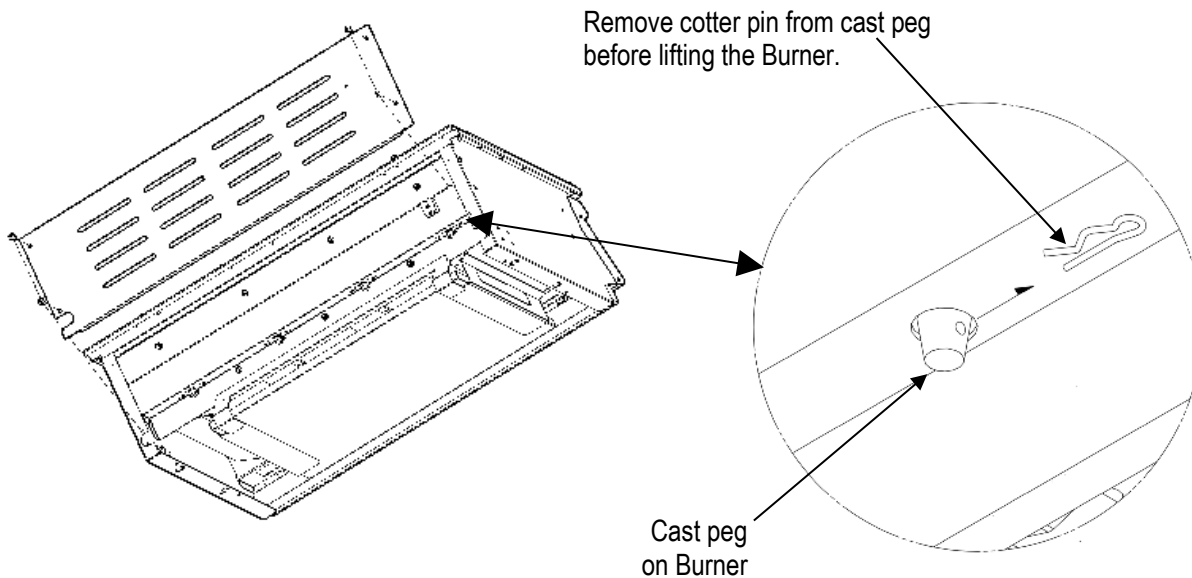




REMOVAL, INSPECTION AND CLEANING OF BURNERS AND GAS VALVES (CONTINUED)

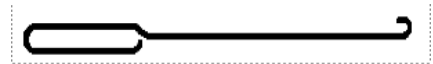
CAUTION – Always turn off the gas supply prior to clearing Burners.

2) Per view below showing underside of Griddle, Remove the cotter pin from each burner before attempting to lift up the Burners. You'll need to remove the cotter pin from cast peg before carefully lifting burner from the gas valve orifice (See Drawing and Details) or using this link you can see 'How to remove Cotter Pins from a Bull Grill' on-line at <https://bullbbq.com/video/how-remove-cotter-pins-bull-grill>



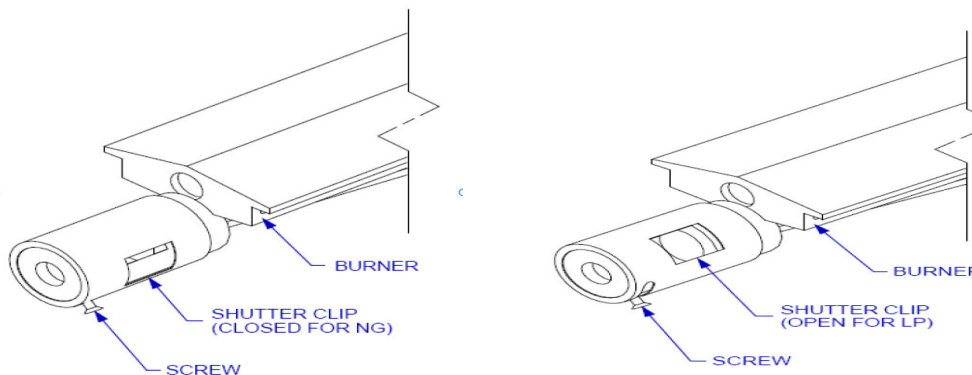
BURNER CLEANING

- 1) Remove burners from the insert assembly.
- 2) Bend a stiff wire (a light-weight coat hanger works well) into a small hook as shown.
- 3) Run the hook through each burner tube and burner several times.
- 4) Use a narrow bottlebrush with a flexible handle.
- 5) Wire brush entire outside surface of burner to remove loose corrosion.
- 6) Clean any clogged hole with a stiff wire (such as an open paper clip).
- 7) Inspect the burner assembly for any openings caused by corrosion.



BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT

The burners are set to a factory setting; however, the air to fuel mixture may need to be adjusted to accommodate different gas pressures. In order to adjust the air to fuel mixture, loosen the screw and rotate the shutter clip to the appropriate setting (see diagrams below). Tighten the screw and repeat adjustment procedure to the remaining burners. This should improve burner efficiency.



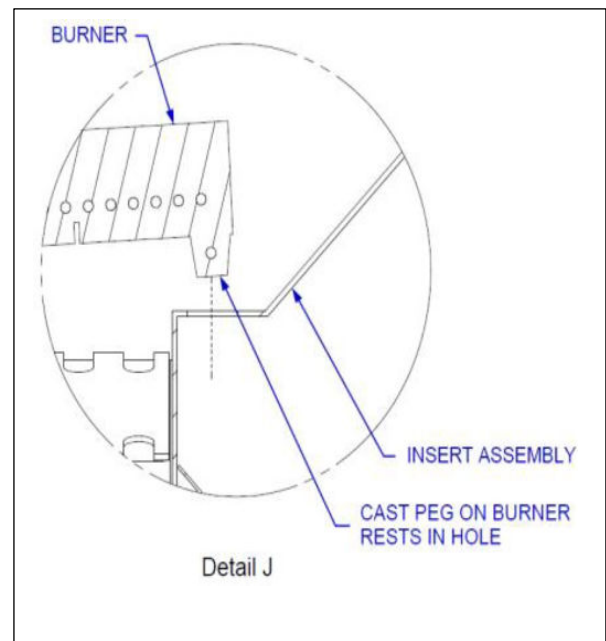
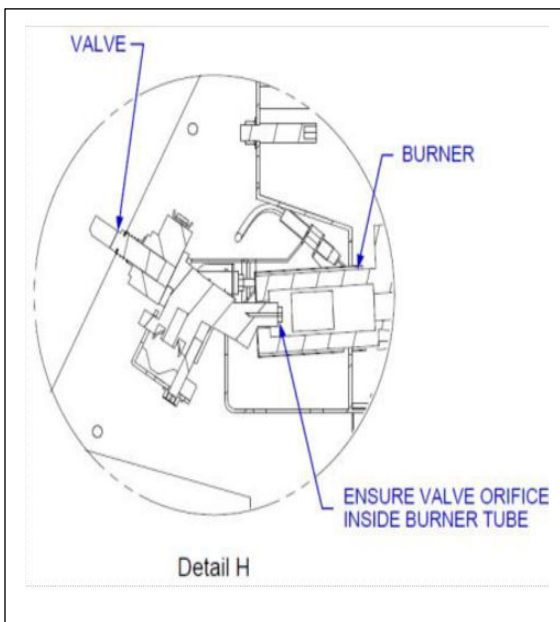
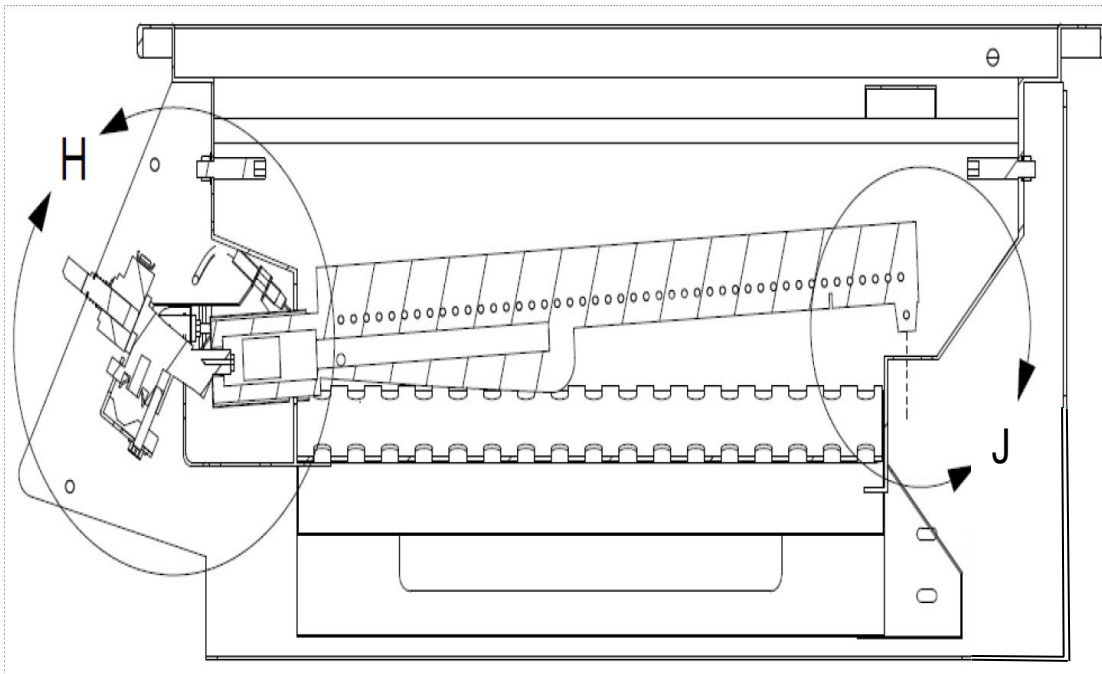


INSPECTION AND CLEANING OF BURNERS AND GAS VALVES ORIFICES

CAUTION – Always turn off the gas supply prior to clearing Burners.

BURNER REPLACEMENT INTO INSERT

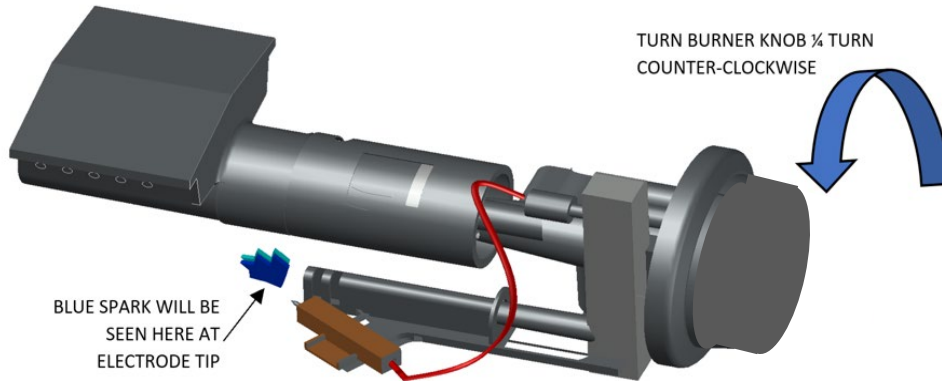
- (1) Replace burners back into the insert assembly. There is no need to replace the cotter pin back into the cast peg, it is for shipping purposes only.
- (2) Check the burners for proper location after replacing. Make sure the valve orifices are inside of the burner tubes (see drawing below). If the valve orifices do not fit inside the burner tubes, lighting the burners may cause explosion and/or fire.





BURNER IGNITOR ELECTRODE CHECK

With all control knobs set to “OFF”, check each igniter individually for presence of spark at electrode. In turn, push each control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to “OFF” before checking next igniter.

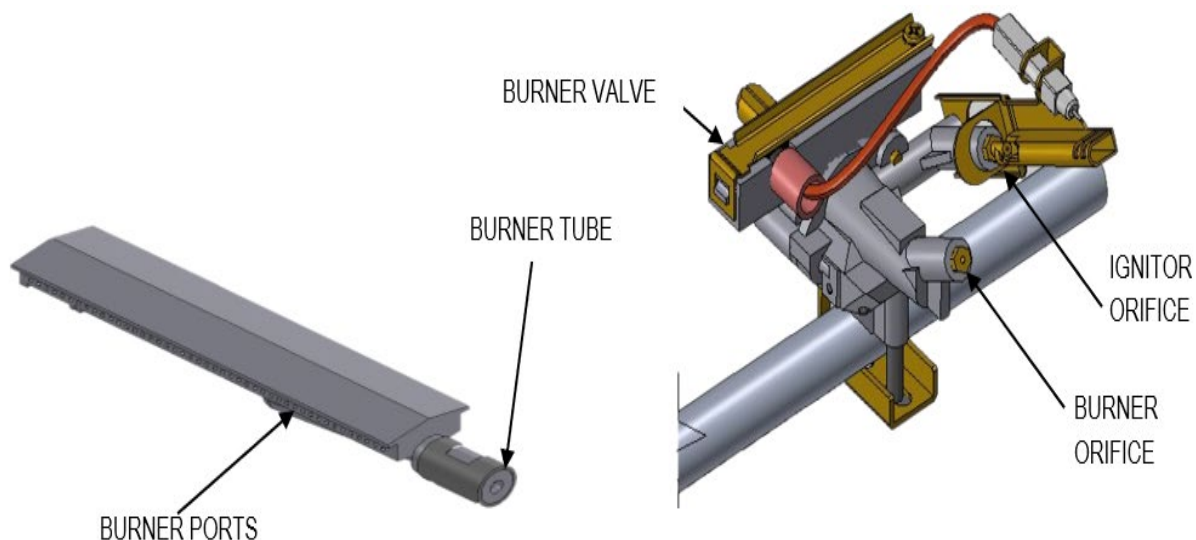


BURNER OPERATION CHECK

CAUTION – Always turn off the gas supply prior to clearing Burners.

- 1) With Griddle control knobs in “OFF” position, turn on the Gas supply.
- 2) Light any burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to “OFF”, wait several minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to “OFF”.
- 3) Repeat process for each control knob/igniter, in turn, ensuring that other knobs are in “OFF” position as you perform each check.

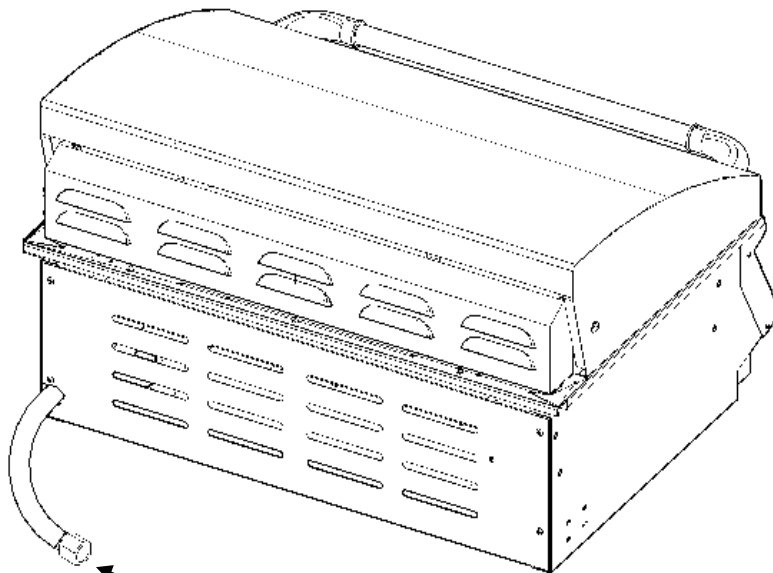
If any burners fail to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices. If an obstruction is suspected in gas valve(s) or gas valve bracket, please contact your dealer or gas appliance service person for assistance.



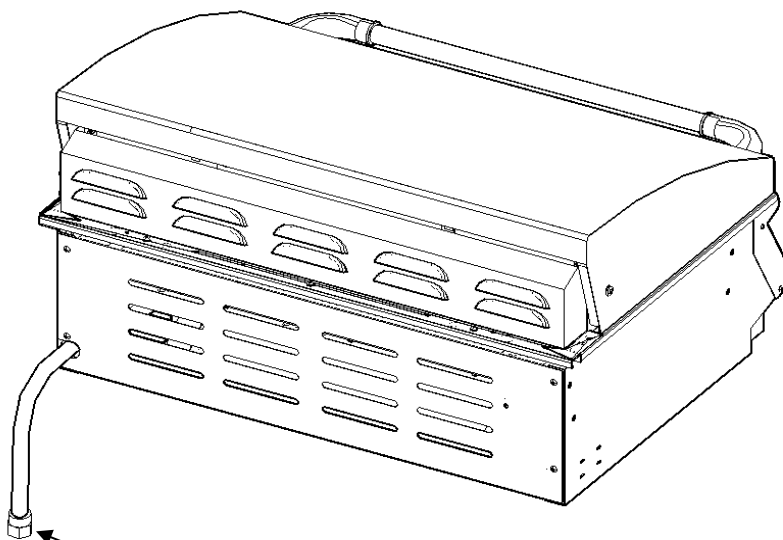


FLEX LINE AND REGULATOR REPLACEMENT

Due to packaging purpose, the regulator will be assembled horizontally in the carton. It is imperative that the regulator carefully be turned pointing downward before use.



FLEX LINE SHIPPED HORIZONTALLY



FLEX LINE MUST BE POINTING DOWN

NOW YOUR GAS GRIDDLE IS READY TO USE!

Before first use and at the beginning of each season:

- (1) Please read Safety, Lighting and Operating Instructions carefully.
- (2) Check gas valve orifices, burner tubes and burner ports for any obstructions.
- (3) **PERFORM GAS LEAK CHECK – REFER TO PAGE 5.**



BURNER LIGHTING PROCEDURE

(1) Become familiar with the safety guidelines at the front of the manual.

NEVER SMOKE WHILE LIGHTING GRIDDLE OR CHECKING GAS SUPPLY CONNECTIONS!



(2) If your griddle fuel source is a LP gas cylinder, check to see that cylinder is filled.

(3) Check that the end of each burner tube is properly located over each valve orifice.

(4) Make sure all gas connections are securely tightened.

TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.

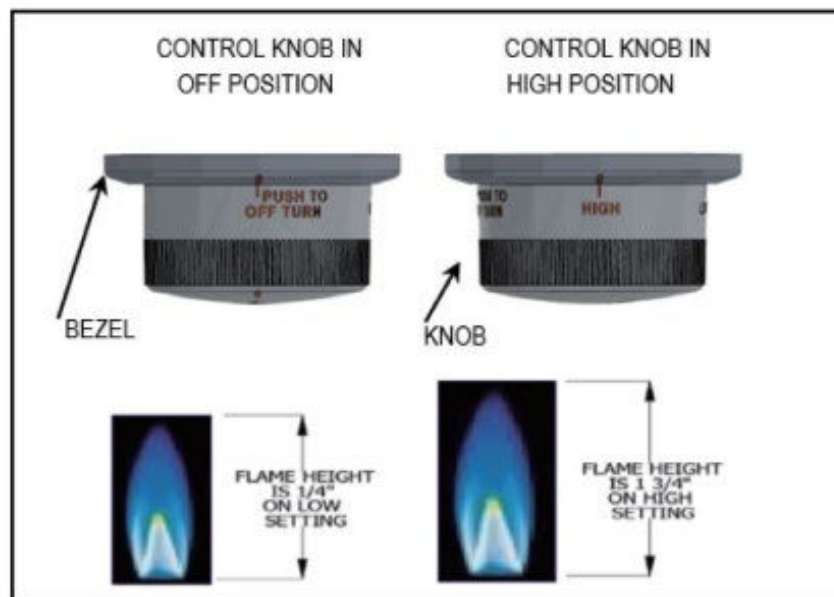
(Gas Leak Check instructions are on page 5).

(5) Always open lid before lighting.

(6) Set ALL griddle control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.

(7) Ignite only the burners you intend to use, using the same method for each: Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, and repeat the process. After burner ignites, repeat procedure with any other burner needed.

(8) Adjust control knob(s) to desired cooking temperature.



INSTRUCTIONS FOR MANUALLY LIGHTING YOUR GRILL

1) Before attempting to manually light grill you should wait 5 minutes after last attempt with grill ignitor to allow any accumulated gas to dissipate.

2) Clip a paper match to lighting rod (match holder) provided with your grill as shown



OPERATING PROCEDURE

(1) **WARNING! GRIDDLE HOOD NEEDS TO STAY OPEN WHILE IN USE**

(2) **Burn-off:** Before cooking on your gas griddle for the first time, burn the griddle to get rid of any odors or foreign matter by igniting the burners, closing the lid, and operating at "HIGH" setting for about five minutes. You may then either set the controls to "OFF" or cook on your griddle immediately by turning the control knobs to a lower setting.

(3) **CAUTION: DO NOT LEAVE GRIDDLE UNATTENDED WHILE IN USE.**

(4) **Preheating:** It is necessary to preheat the griddle for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs to preheat for five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes. There is no need to preheat for foods that require slow cooking.

(5) **CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

(6) **CAUTION:** Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out. Do not use water or any liquid to extinguish a grease fire.

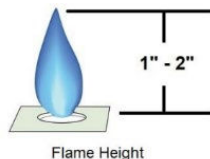
(7) **CAUTION:** Do not attempt to disconnect any gas fitting while your griddle is in operation or while gas feed is on.

WARNING: ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS TO YOU OR OTHERS AND MAY VOID PRODUCT WARRANTY



CLEANING AND MAINTENANCE

- (1) Keeping outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- (2) Not obstructing the flow of combustion and ventilation air.
- (3) Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- (4) Visually checking burner flames including pilot burner flame if provided, with pictorial representations.



CLEANING THE GRIDDLE INSERT

If grease is allowed to accumulate on the griddle surface, it will carbonize and become difficult to remove. In order to avoid this, regular maintenance and cleaning is required.

- (1) To clean griddle surface, follow these steps:
- (2) Remove excess oil, grease and food with a thin scraper.
- (3) Use a damp, non-abrasive cloth with a non-chlorinated cleaner.
- (4) Wipe surface with the clean damp cloth.
DO NOT use steel wool, abrasives or griddle stones on the griddle surface.
DO NOT use any type of grill cleaner on the griddle surface.
DO NOT hit the griddle surface with any sharp object or utensil.

CLEANING THE BURNERS

- (1) Remove burners from griddle by carefully lifting each burner up and away from gas valve orifice.
- (2) Wire brush entire outer surface of burner to remove residue and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
- (3) Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
- (4) After installation, be sure to check that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution.

ANNUAL CLEANING OF GRIDDLE HOUSING

Cleaning the griddle after every cookout will keep it ready for instant use. However, periodically the griddle should be given an entire thorough cleaning to ensure optimal performance.

- (1) Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
- (2) Remove and clean (as explained above) the griddle inserts, burners and grease tray.
- (3) Cover the gas valve orifices with a piece of aluminum foil.
- (4) Brush the inside and bottom of the insert assembly with a stiff wire brush and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- (5) Remove aluminum foil from orifices and check orifices for obstruction.
- (6) Check electrode as instructed on page 13.
- (7) Replace grease tray, burners and griddle insert.
- (8) Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the griddle housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip down into the grease tray and a grease fire could occur.

STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding luster. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your Bull stainless steel products.



TROUBLESHOOTING

IF GRIDDLE FAILS TO OPERATE PROPERLY

- (1) Turn off gas at source, turn control knobs to “OFF”, and wait five minutes before trying again.
- (2) Check gas supply/connections.
- (3) Repeat lighting procedure.

If griddle still fails to operate properly

TURN “OFF” GAS AT SOURCE, TURN CONTROL KNOBS TO “OFF”, wait for griddle to cool, and check the following:

(1) Misalignment of burner tube(s) over venturi tube(s)

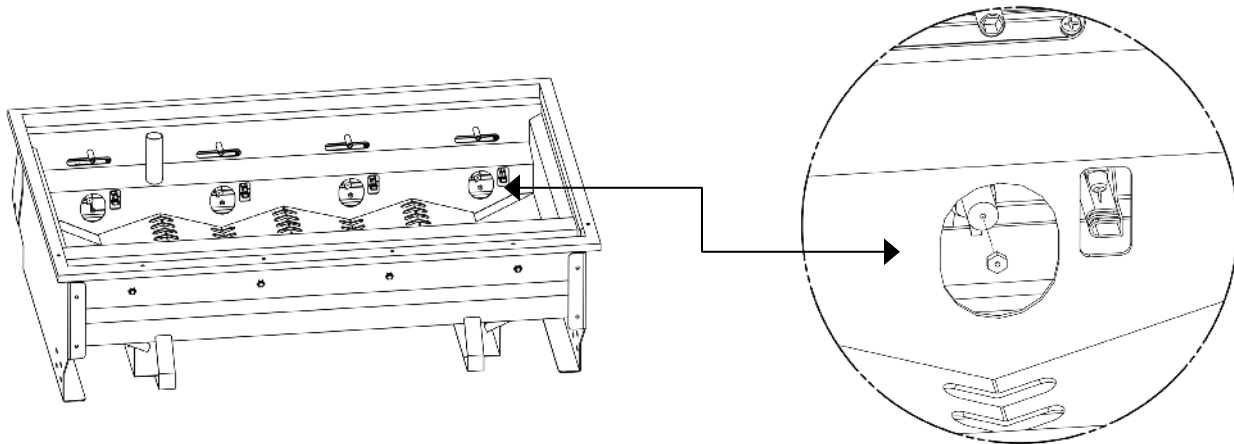
CORRECTION: Reposition burner tube(s) to properly seat inside venturi tube(s).

(2) Obstruction in gas line

CORRECTION: Remove fuel line from the Griddle. **DO NOT SMOKE AROUND EXPOSED GAS LINE!** Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to the Griddle.

(3) Plugged orifice

CORRECTION: Remove the orifice from the venturi tube and gently clear any obstruction with a fine wire. Re-install the orifice onto venturi tube. If an obstruction is suspected in the gas valve or the venturi tube, please contact your dealer or gas appliance service person for assistance.



MISALIGNMENT OF IGNITER ON BURNER / CORRECTION:

- Check for proper position of electrode tip. The tip of the electrode should be pointing forward toward the front and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and electrode.
- Replace the ignition wire if the wire is broken or cracked. With gas supply closed and all control knobs set to “OFF”, check each positive igniter individually for presence of spark at electrode. In turn, push each control knob in fully and rotate about 1/4 turn to the left (counter clockwise) until click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to “OFF” before checking next igniter.

IF RE-IGNITION IS NECESSARY

While the gas grill is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear). If all checks/corrections have been made and gas grill still fails to operate properly, consult your grill dealer or gas appliance service person.

FLAME COLOR

- Once the entire burner is operating, check the flame color to be sure it is mostly blue (some yellow color will be present because of impurities in the fuel).
- If the flame is golden or yellow in color the reason could be seasoning salts, oil film, or other foreign matter on burner.

CORRECTION: Remove burners and use compressed air to blow out residue from interior of burner.

FLASH BACK

When fire occurs in and around the burners, immediately turn off gas at its source and turn the control knob(s) to “OFF”. Wait until the grill has cooled, then clean the burners and burner ports as described on page 13.



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 MRECHANTABILITY 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.

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.



Warranty Policy (Continued)

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**.



Warranty Policy (Continued)

- **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.

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