



BULL 

**BULL DUAL FUEL
COUNTERTOP
PIZZA OVEN
MODELS
69550 LP
(LIQUID PROPANE GAS)
69564 NG
(NATURAL GAS)**

USER GUIDE





DUAL FUEL COUNTERTOP PIZZA OVEN

MORE THAN JUST A PIZZA OVEN.

Take your cooking game to a new level with our next-generation portable, multi-fuel, and multi-functional outdoor oven.

Featuring Bluetooth connectivity and a custom-developed app for accurate and controlled temperature monitoring, the Bull Dual Fuel Countertop Pizza Oven is engineered to provide the ultimate outdoor cooking experience.

WWW.BULLBBQ.COM



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READ THIS ENTIRE MANUAL CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

BE SURE YOUR GRILL 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.

**W**

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.

ance.

- ▲ **WARNING:** Accessible parts may be very hot. Keep young children away.
- ▲ **WARNING:** This barbecue will become very hot, do not move it during operation.
- ▲ Do not use indoors!
- ▲ **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying to EN 1860-3.
- ▲ **WARNING!** Keep children and pets away.
- ▲ The regulator to be used indicating that it shall comply with the EN 16129.
- ▲ The hose to be used shall comply with local laws and regulations.
- ▲ The hose connecting the appliance to the gas container and the length recommended which shall not exceed 59 inches (shall not exceed 1.20m in Finland).
- ▲ This appliance must be kept away from flammable materials during use.
- ▲ Use outdoors only.
- ▲ Do not move the appliance during use.
- ▲ Turn off the gas supply at the gas cylinder after use.
- ▲ Do not modify the appliance.
- ▲ Do not cook before the fuel has a coating of ash.
- ▲ Never operate this appliance unattended. If a fire should occur, keep away from the appliance, and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
- ▲ Keep the fuel supply hose away from any heated surface(s).
- ▲ The use of alcohol, prescription or non-prescription drugs may impair the consumer & ability to properly assemble or safely operate the appliance.
- ▲ This appliance is not intended for and should never be used as a heater.
- ▲ Small insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.
- ▲ Do not store this appliance indoors unless the gas cylinder is disconnected.
- ▲ Do not store gas cylinder in a building, garage or any other enclosed area and always keep out of reach of children!
- ▲ This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- ▲ Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.
- ▲ Do not smoke while leak testing. Never leak test with an open flame.
- ▲ When lighting, keep your face and hands as far away from the appliance as possible.

▲ DANGER

Use outdoors only. If you smell gas:

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



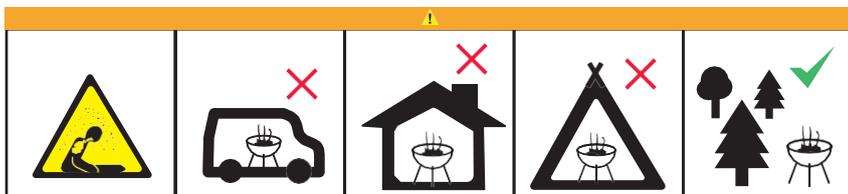
Please carefully read and follow all instructions and warnings outlined in the user guide before using the appliance. To reduce the risk of fire hazards, follow all warnings and instructions before assembling and when using the appliance.

- ▲ Minimum clearance from sides of unit to combustible construction is 24 inches.
- ▲ The parts which have been sealed by the manufacturer should not be adjusted by the user.
- ▲ When the appliance is using LPG A LPG cylinder should be used. LPG Cylinder capacity to range from 11 lbs. to 42 lbs. The LPG cylinder size: max diameter 13.8 inches, max height 15.75 inches.
- ▲ The appliance is to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which the appliance is installed.
- ▲ The minimum distances between the appliance and adjacent walls is 19.7 inches.
- ▲ The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- ▲ The hose should comply with the standard EN16436. The regulator should comply with the standard EN16129.
- ▲ Check and suitably clean the inside of the oven before it is lit to avoid the emission of fire from the oils that have accumulated during previous cooking.
- ▲ The burner outlets should be checked for obstruction during previous cooking.
- ▲ The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush.
- ▲ It is necessary to avoid obstruction and to allow for a good combustion.
- ▲ Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear, or abrasion, it must be replaced prior to use.
- ▲ Screw the regulator onto the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.
- ▲ Operating this appliance in enclosed spaces can cause a fire, explosion, and can lead to property damage, personal injury, or death.
- ▲ Always operate this appliance with an attendant present.
- ▲ This appliance should not be operated within 24.6 feet of a liquid flammable substance.
- ▲ The cooking vessel should not be filled beyond the dimensions of the door.
- ▲ Do not use glassware or plastics containers to cook in the appliance.
- ▲ Operate the oven with heat-resistant gloves on.
- ▲ If strong winds blow, do not operate oven. Strong winds can extinguish the flame and cause irregular air pressure, which causes the flame and heat to escape. Make use of a wind break in open areas, but keep your distance from it over 17.7 inches.

WARNIN

Please carefully read and follow all instructions and warnings outlined in the user guide before using the appliance.
To reduce the risk of fire hazards, follow all warnings and instructions before assembling and when using the appliance.

-  As a result of oil and grease, do not pour water on the cooking stone when operating the oven.
-  Take caution in not wearing loose-fitting clothes or sleeve when operating the oven.
-  Gas and wood should never be used at the same time.
-  When using the oven, do not touch the outer shell, stone baking board or immediate surroundings as these areas become extremely hot and could cause burns.
-  Do not use the oven to cook extremely fatty meats or other products which increase flare-up.
-  Keep the area surrounding the oven free from combustible material including fluids, rubbish and vapours such as gasoline or charcoal lighter fluid.
-  Do not obstruct the flow of combustion and ventilation.
-  Never use the oven in extremely windy conditions.



 **Never use the oven in extremely windy conditions.**



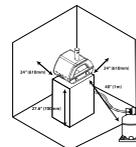


MODEL NUMBER / NUMÉRO DE MODÈLE	69550
TYPE OF GAS / TYPE DE GAZ	PROPANE (LPG)
INPUT RATE (MAIN) / TAUX D'ENTRÉE (PRINCIPAL)	32000BTU/HR
SERIAL NUMBER / NUMÉRO DE SÉRIE	69550SMYYVPPPP



802261

Minimum clearance from side and back of Oven to combustible construction: 24" (610mm) from sides and 24" (610mm) from back, 24" (610mm) from Top, 27.6" (702mm) height. Do not use this appliance under overhead combustible surface. The minimum distance between the oven and gas cylinder is 40" (1m). /



READ INSTRUCTIONS BEFORE LIGHTING. NEVER COVER THE OVEN MOUTH WHEN THE GAS BURNER IS IN OPERATION. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE BURNER CONTROL(S) OFF, WAIT 5 MINUTES, AND REPEAT THE LIGHTING PROCEDURE /

LISEZ LES INSTRUCTIONS AVANT D'ALLUMER. NE COUVREZ JAMAIS L'OUVRETURE DU FOUR LORSQUE LE BRÔLEUR À GAZ EST EN FONCTION. SI L'ALLUMAGE NE SE PRODUIT PAS EN 5 SECONDES, ÉTEIGNEZ LE(S) CONTRÔLE(S) DU BRÔLEUR, ATTENDEZ 5 MINUTES ET RÉPÉTEZ LA PROCÉDURE D'ALLUMAGE.

ANS Z21.89-2017 CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance / ANS Z21.89-2017 CSA 1.18-2017 Appareil de cuisson extérieur au gaz spécialisé

FOR OUTDOOR USE ONLY If stored indoors, detach and leave cylinder outdoors. / POUR USAGE EXTÉRIEUR UNIQUEMENT. Si entreposé à l'intérieur, détachez et laissez la bouteille de gaz à l'extérieur.

b). Never fill the cylinder beyond 80 percent full. / b). Ne remplissez jamais la bouteille au-delà de 80 pour cent de sa capacité. / b). Ne remplissez jamais la bouteille au-delà de 80 pour cent de sa capacité.

If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur. / Si les informations en (a) et (b) ne sont pas suivies à la lettre, un incendie pouvant entraîner la mort ou des blessures graves pourrait se produire.

The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. 49100 / Le régulateur de pression de gaz fourni avec cet appareil doit être utilisé. Remplacez uniquement par le régulateur modèle n° 49100.

a) Do not store a spare LP-gas cylinder under or near this appliance. / a) Ne stockez pas une bouteille de gaz de rechange sous ou près de cet appareil au propane liquide (LP)

If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur. / Si les informations en (a) et (b) ne sont pas suivies à la lettre, un incendie pouvant entraîner la mort ou des blessures graves pourrait se produire.

This appliance is not intended for commercial use / Cet appareil n'est pas destiné à un usage commercial

Battery 3V DC / Batterie 3V DC*

Do not cover or remove this label / Ne couvrez pas ou n'enlevez pas cette étiquette.

The instruction manual contains important information necessary for the proper assembly and safe use of the appliance. / Le manuel d'instructions contient des informations importantes nécessaires pour l'assemblage correct et l'utilisation sécuritaire de l'appareil

Read and follow all warnings and instructions before assembling and using the appliance. / Lisez et suivez toutes les mises en garde et les instructions avant d'assembler et d'utiliser l'appareil

Follow all warnings and instructions when using the appliance. / Suivez toutes les mises en garde et les instructions lorsque vous utilisez l'appareil.

If instructions or parts are missing contact www.bullbq.com/ticket

Si des instructions ou des pièces manquent, contactez www.bullbq.com/ticket

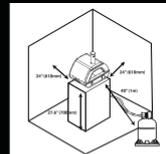


MODEL NUMBER / NUMÉRO DE MODÈLE	69564
TYPE OF GAS / TYPE DE GAZ	NATURAL GAS / GAZ NATUREL
INPUT RATE (MAIN) / TAUX D'ENTRÉE (PRINCIPAL)	32000BTU/HR
SERIAL NUMBER / NUMÉRO DE SÉRIE	69564SMYYVPPPP



802261

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READ INSTRUCTIONS BEFORE LIGHTING. NEVER COVER THE OVEN MOUTH WHEN THE GAS BURNER IS IN OPERATION. IF IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE BURNER CONTROL(S) OFF, WAIT 5 MINUTES, AND REPEAT THE LIGHTING PROCEDURE /

LISEZ LES INSTRUCTIONS AVANT D'ALLUMER. NE COUVREZ JAMAIS L'OUVRETURE DU FOUR LORSQUE LE BRÔLEUR À GAZ EST EN FONCTION. SI L'ALLUMAGE NE SE PRODUIT PAS EN 5 SECONDES, ÉTEIGNEZ LE(S) CONTRÔLE(S) DU BRÔLEUR, ATTENDEZ 5 MINUTES ET RÉPÉTEZ LA PROCÉDURE D'ALLUMAGE.

ANS Z21.89-2017 CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliance / ANS Z21.89-2017 CSA 1.18-2017 Appareil de cuisson extérieur au gaz spécialisé

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Battery 3V DC / Batterie 3V DC

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Follow all warnings and instructions when using the appliance. / Suivez toutes les mises en garde et les instructions lors de l'utilisation de l'appareil.

If instructions or parts are missing contact www.bullbq.com/ticket. / Si des instructions ou des pièces manquent, contactez www.bullbq.com/ticket

FOR OUTDOOR USE ONLY / Utiliser à l'extérieur uniquement

Do not cover or remove this label / Ne couvrez pas ou n'enlevez pas cette étiquette.

DUAL FUEL COUNTERTOP PIZZA OVEN

Is in conformity with the following EC directives: - Gas Appliance Regulation (EU) 2016/426 and that the following harmonized standards have been applied: EN 498:2012[E] & EN1860:2013

The Notified Body who has performed EC

Type Examination: EC Type

Examination Certificate: 2531DN-0118 & 8504DN-0082

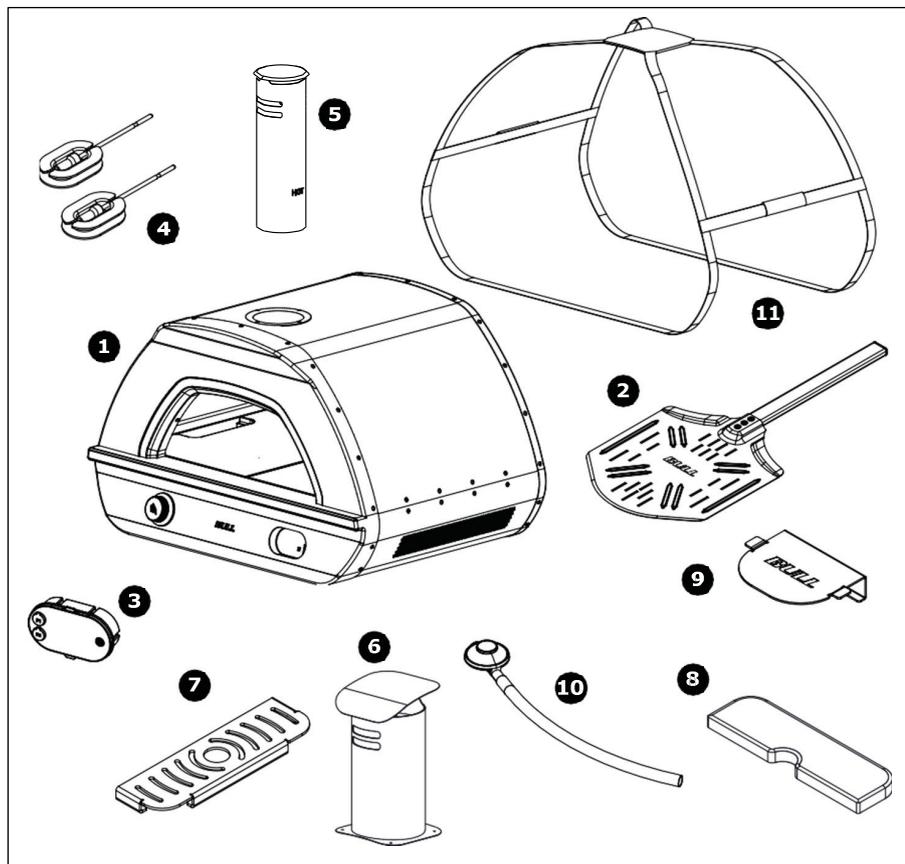
Notified Body: Danish Institute of Fire and Security

Technology Notified Body no.: 2531 & 8504

END OF LIFE At product's end of life, please dispose responsibly.



WHAT'S IN THE BOX



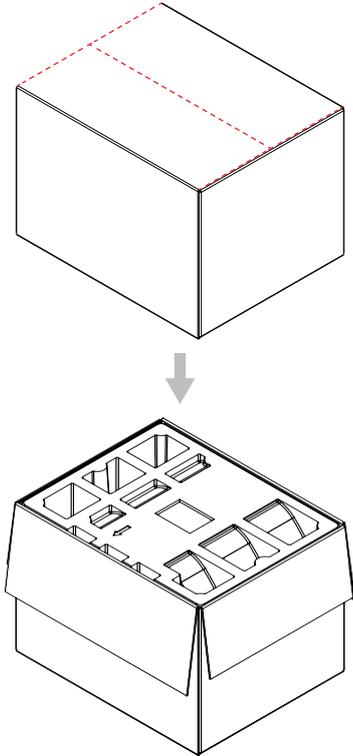
- 1** 1 x Pizza Oven
- 2** 1 x High – Aircraft grade aluminium anodized Pizza Peel.
- 3** 1 x Digital Bluetooth Thermometer
- 4** 2 x Meat Probes
- 5** 1 x Oven Flue
- 6** 1 x Flue Cover
- 7** 1 x Air Inlet Plate
- 8** 1 x Stone Plug
- 9** 1 x Gas Burner Protective Guard
- 10** 1 x Gas Regulator and Hose
- 11** 1 x Lifting Strap



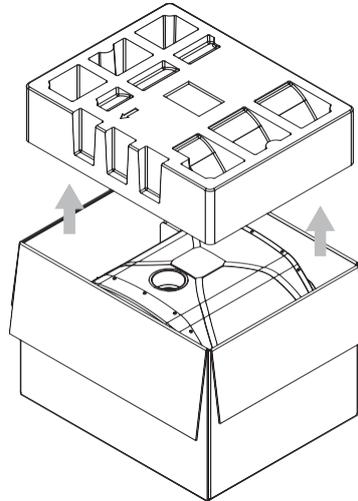
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UNBOXING DUAL FUEL COUNTERTOP PIZZA OVEN

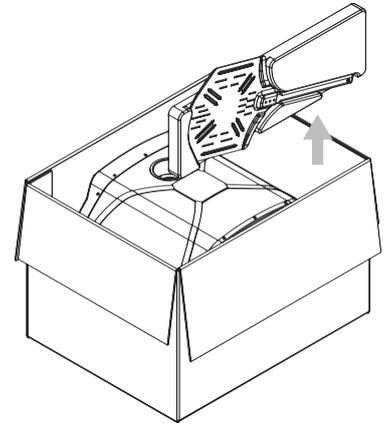
01 Cut open the box seal & unfold the tabs.



02 Lift the polystyrene top cover up & set aside.



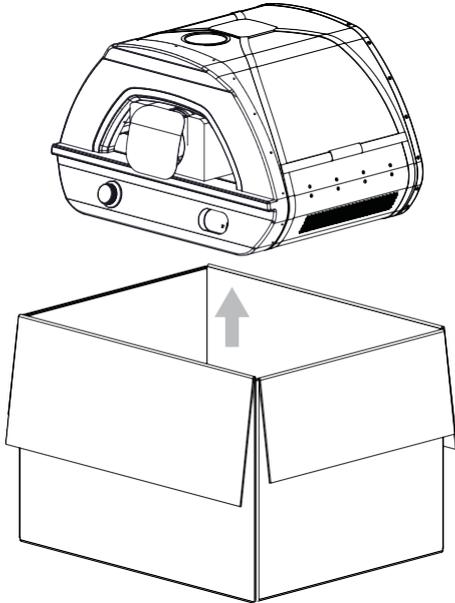
03 Lift the pizza peel & polystyrene insert out of the box & set aside.



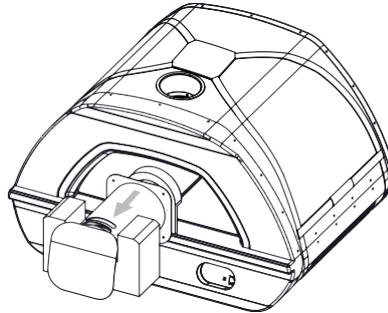
UNBOXING DUAL FUEL COUNTERTOP PIZZA OVEN (Continued)

04 To lift the oven out of the box, use the lifting strap attached to the oven.

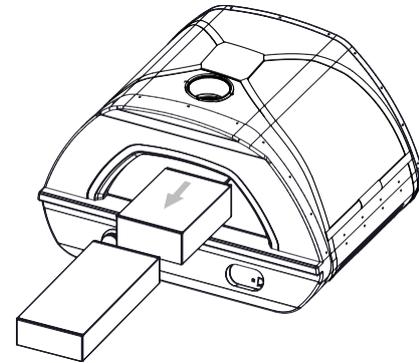
⚠ Warning: Never attempt to lift the oven out by yourself. It is a 2-person job.



05 Carefully retrieve the Flue Cover and Oven Flue from the oven opening.



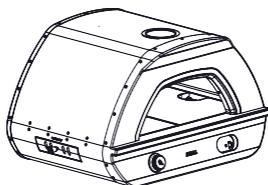
06 Lastly, take the Accessory Box and Regulator Box out of the oven opening. Ensure all packaging is now out of the oven.



SETTING UP DUAL FUEL COUNTERTOP PIZZA OVEN

STEP 01

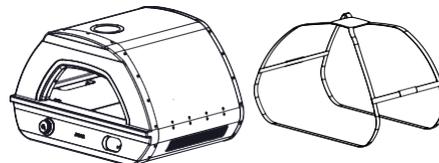
After removing the oven from the box, place the oven on a flat surface in an open area clear of any obstruction or combustible items. In order to operate the oven safely, the air inlet holes should never be blocked on the bottom, sides, or back.



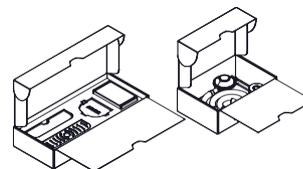
Note: Use the lifting strap to move the oven to the desired position.

Warning: Never attempt to lift the oven out by yourself. It is a 2 two-person job.

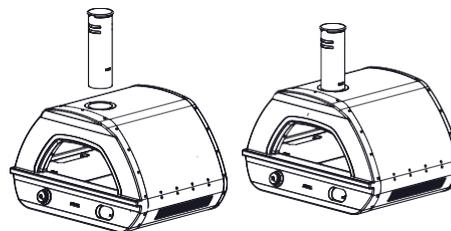
STEP 02 Remove the lifting strap after you have placed the oven in the desired location.



STEP 03 Remove all items from the Accessory Box and Regulator Box



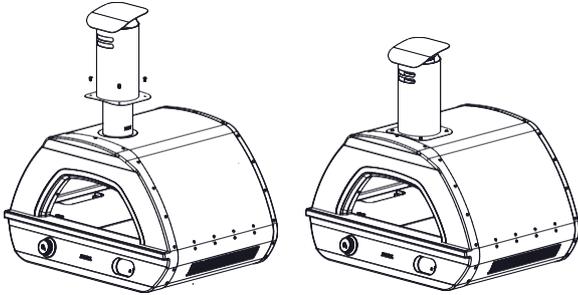
STEP 04 Insert the oven flue into the flue base on top of the oven.



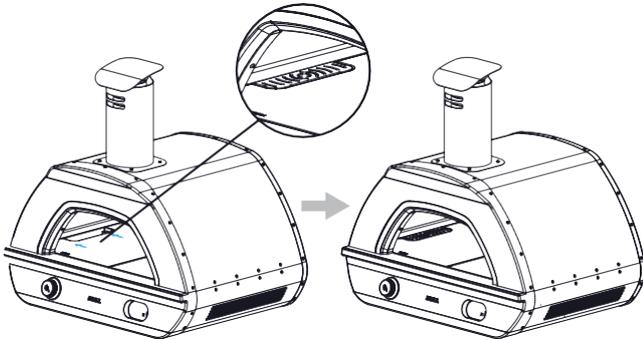
Warning: If the flue is incorrectly installed before it is used, you may injure yourself. Never touch the flue when the oven is in operation.

SETTING UP DUAL FUEL COUNTERTOP PIZZA OVEN (Continued)

STEP 05 Insert the flue cover over the oven flue and secure with the 4x screws provided.



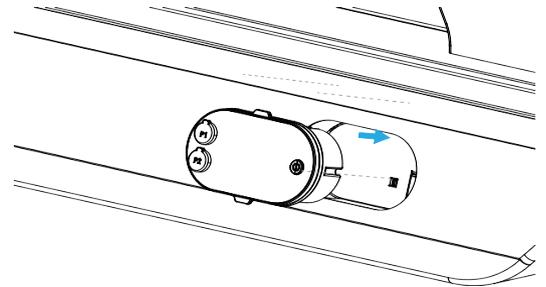
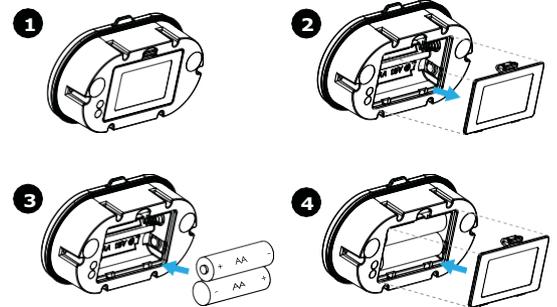
STEP 06 Insert the air inlet plate above the ashtray opening on the left side of the oven. Alternatively, if you are using gas power, you can place the stone plug here.



STEP 07 Add 2x AA batteries & insert the thermometer into the thermometer slot at the front of the oven. Please note the thermometer instructions are provided in a separate user manual.

Please note the thermometer instructions are provided in later section of the user guide.

<https://www.bullbbq.com>







GAS FIRE UP

LP GAS CYLINDER WARNING

- Do not store spare liquid propane gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
- If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
- Please always keep the gas bottle in upright position.
- If the appliance is not in use, the gas must be turned off at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the gas tank is 40 inches apart.

To connect the liquid propane gas cylinder:

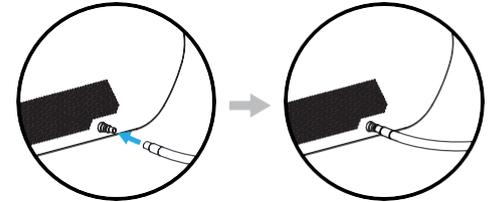
- ✓ The cylinder valve should be in OFF position.
- ✓ Make sure the burner valve is in OFF position.

GAS FIRE UP (Continued)

STEP 01 Remove the gas hose assembly & regulator from the packaging.

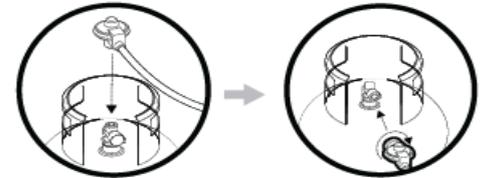
Carefully attach the hose to the oven using the quick connection.

To attach the quick connect, pull the spring loaded collar back and insert it into the gas inlet. Once the connection is secure, release the collar and it will slide back to its original position. Gently tug the hose to check the assembly is secure. The connection must be checked for leaks.



STEP 02 Carefully attach the regulator to the gas cylinder.

This is a push-on gas fitting. Ensure that the black switch is in the horizontal position. Depress the button located below the black switch and press the regulator on to the tank valve until it locks into place.



Open the gas cylinder valve allowing gas to flow through the regulator and into the oven **AND TEST FOR LEAKS.**

SAFETY

- Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed ahead to firing up the oven.
- To test for gas leaks, First, make a solution of equal parts of liquid detergent water. You will need a spray bottle to spray the solution at the joints OR use a brush or rag to apply a mixture of soapy water at the connection points.
- If there is a leak, you will notice the soapy water will start forming bubbles. Should this happen, please reconnect/tighten all connections and test again for leaks.
- If a leak is still found, turn the cylinder valve OFF, and do not use the oven until local liquid propane dealer can make repairs.

GAS SAFETY

- Before use, make sure that the oven, burner, and venturi are clear of any debris, for instance leftover food residue or insects. If a nest is found, the insects must be eliminated as they can be dangerous. Should your appliance stop working for any reason, turn the control knob and the gas valve off. Wait five minutes before you turn it back on again.
- The oven should be attended at all times while it is operating since some foods produce flammable fats and juices.
- Any fire caused by fat or grease will not be covered under warranty, so if such an event happens, be sure to turn off the burner knob and the gas cylinder valve as quickly as you can. Remove all the food off the surface of the appliance.
- Before lighting the gas burner, remove all
- Before operating any gas-powered appliance, please review all safety requirements.
- Make sure the gas inlet cap is clean and free of debris before connecting the hose.
- While the appliance is operating, do not disconnect any gas fittings.
- Before each use, check all hose lines and fittings for cuts, cracks, or other damage.
- Enclosed spaces should not be used to store gas cylinders.
- Fuel supply hoses should be kept away from heated surfaces and direct sunlight.
- Make sure not to use anything flammable while gas is operating.

WARNING

- ✓ Check for gas leaks whenever you disconnect and reconnect a gas fitting. Do not ignite burners while checking for leaks.
- ✓ To test for gas leaks, use a soapy water and a brush to apply a mixture to the highlighted areas and to any cracks on the hose. If a leak is present the solution will begin to bubble.
- ✓ If a leak at the hose to oven connection is noticed, tighten the fitting with a spanner and check for leaks by applying soapy water to the areas highlighted by the brush. If leaks continue turn off the gas and **DO NOT OPERATE THE OVEN.**

During a leak, do not operate the oven. Remove the LPG cylinder. Make sure you use a different LPG cylinder



GAS SAFETY(Continued)

Once the setup is completed, you can fire up the oven for the first time.

STEP 01 To fire up the oven, press & hold the control knob.

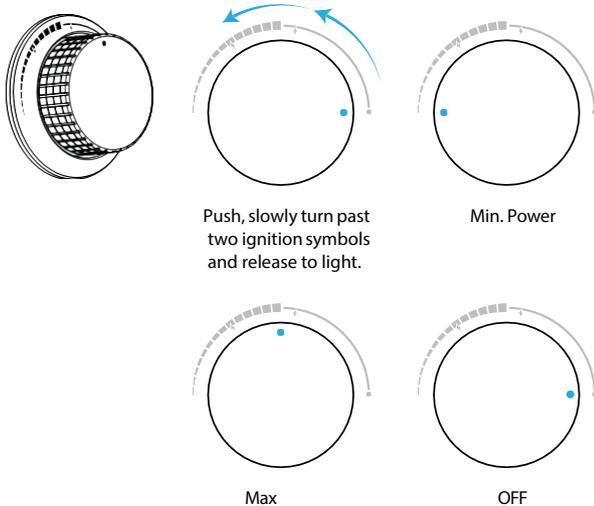
STEP 02 Rotate the control knob 180 degrees anti-clockwise passing through the 2 ignition symbols. During the rotation, you will hear and see the ignition needle spark twice which will ignite the flame.

Our burner system utilizes a unique ignition technology. Our gas valves produce two sparks in a single rotation of the control knob which increases the chances of igniting the flame instantly.

If the flame doesn't ignite the first time, please try a few times until it fires up successfully. Ensure to check gas flow to the oven gas inlet.

GAS SAFETY(Continued)

STEP 03 Once the flame is on, ensure that you keep the gas control knob in the pressed position for 20 seconds. This will allow the thermocouple to heat up.



STEP 04 After 20 seconds let go of the control knob.

STEP 05 On your first firing, run your oven on max flame for about 30 minutes. This will season the stone. Once the stone is seasoned and up to temperature, you can start cooking.

STEP 06 As soon as the cooking cycle is complete, turn off the gas supply by depressing and rotating the control knob clockwise to the OFF position. Also, turn off the gas regulator. You must try to fire up the oven again once you have turned the gas regulator off in case there is any remaining gas.

Note: Wait for at least 2 hours before you start cleaning the oven. The oven needs to cool down to the surrounding temperature before attempting to clean it.

*If you encounter any issues/difficulties during the gas burner operation, please contact Shield Works immediately. **DO NOT ATTEMPT TO FIX THE ISSUE BY YOURSELF. LET THE EXPERTS GUIDE YOU.***



WARNING

IN THE EVENT OF FIRE

- If there is a fire, ensure that all people and pets are as far away as possible from the fire. Fires are usually caused by grease buildup, or (if using gas) an improper gas connection.
- If possible, use a fire extinguisher; but if water is the only fire retardant available, be sure to saturate the area surrounding the appliance. Avoid spraying strong jets of water on the stove. If that does happen, it may lead to spilling of the burning grease, causing the fire to spread.

TO DISCONNECT THE LIQUID PROPANE GAS CYLINDER

- ✓ Turn the oven burner valve OFF and make sure the oven is cool
- ✓ Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
- ✓ Detach the regulator assembly from the cylinder valve.
- ✓ Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

WOOD FIRE UP

- Do not use wood that has been treated or painted.
- Do not use softwoods.
- Your choice of wood will determine how well the oven performs and gives flavor to your food. We advise further online research before cooking with wood.
- We recommend small pieces of kindling roughly 5'-6" x 1'-2"
- Do not add more than 7 lbs. of Wood.

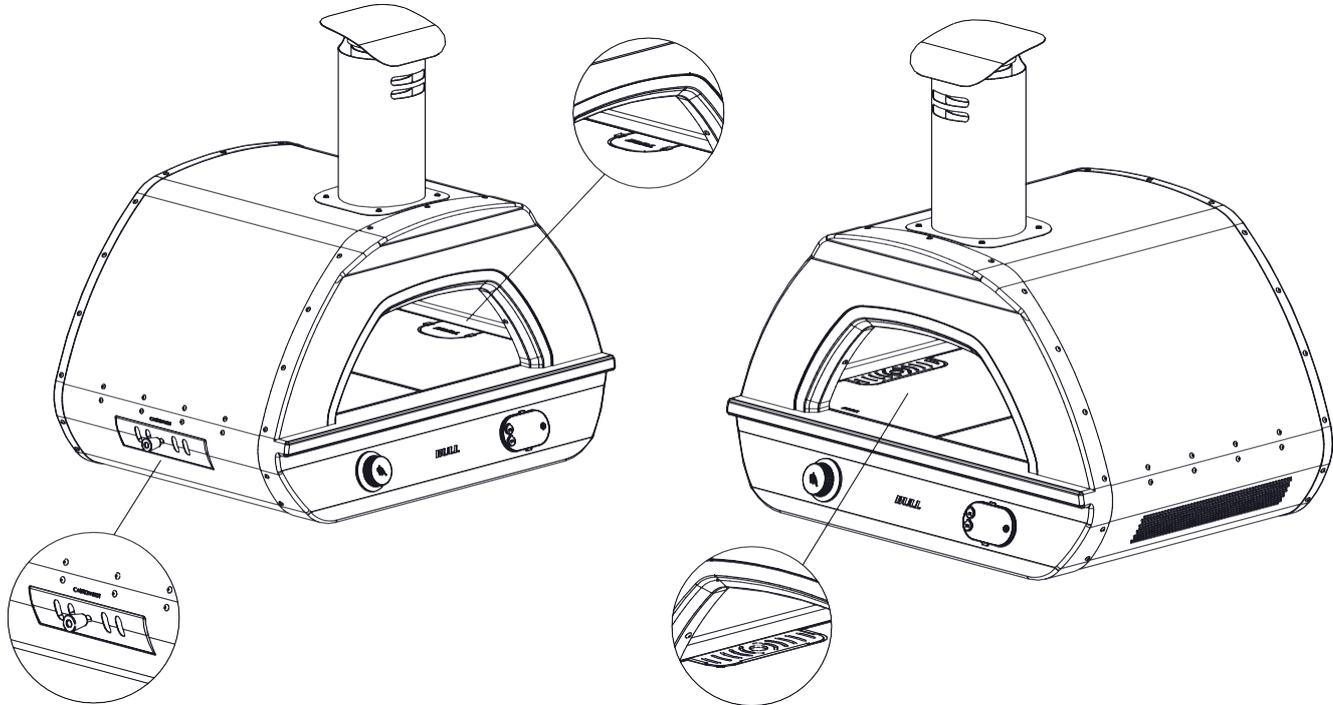
SUGGESTED WOOD

- Ash
- Alder
- Oak
- Beech
- Hickory
- Mesquite
- Fruit trees, Apple, Pear etc



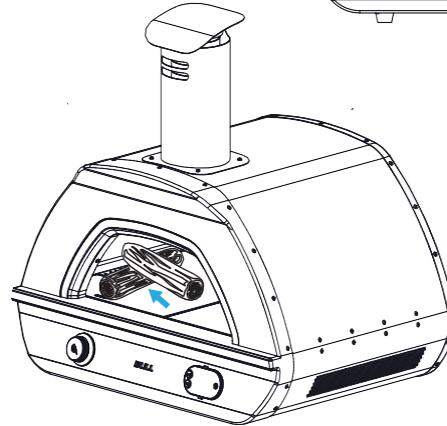
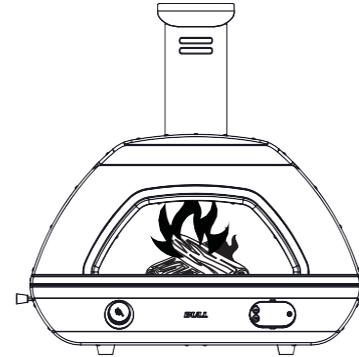
WOOD FIRE UP (Continued)

- In order to prevent wood debris from obstructing the gas burner, ensure that the gas burner guard is placed in position.
- Before firing up with wood, ensure the Air Inlet Plate is correctly inserted in position.



FIRING UP WITH WOOD

- Stack the wood in the center of the oven.
- Light the wood with a firelighter.
- Let the wood burn for 30 minutes in the center of the oven.
- Then push the wood over the grill to the left of the oven using an ember rake.
- Add wood as required.
- There should never be a flame coming out of the mouth of the oven.
- Once the cooking cycle is completed and the oven back to surrounding temperature, you can gently remove the wood rack and dispose the ash/debris into the ashtray using a brush.



WARNING

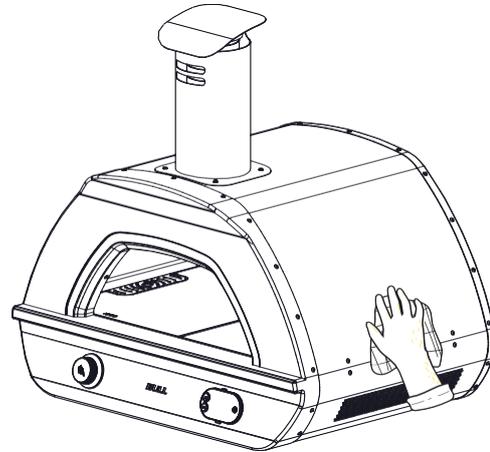
In the event of fire

If there is a fire, ensure that all people and pets are as far away as possible from the fire. Fires are usually caused by grease buildup, or (if using gas) an improper gas connection.

If possible, use a fire extinguisher; but if water is the only fire retardant available, be sure to saturate the area surrounding the appliance. Avoid spraying strong jets of water on the stove. If that does happen, it may lead to spilling of the burning grease, causing the fire to spread.

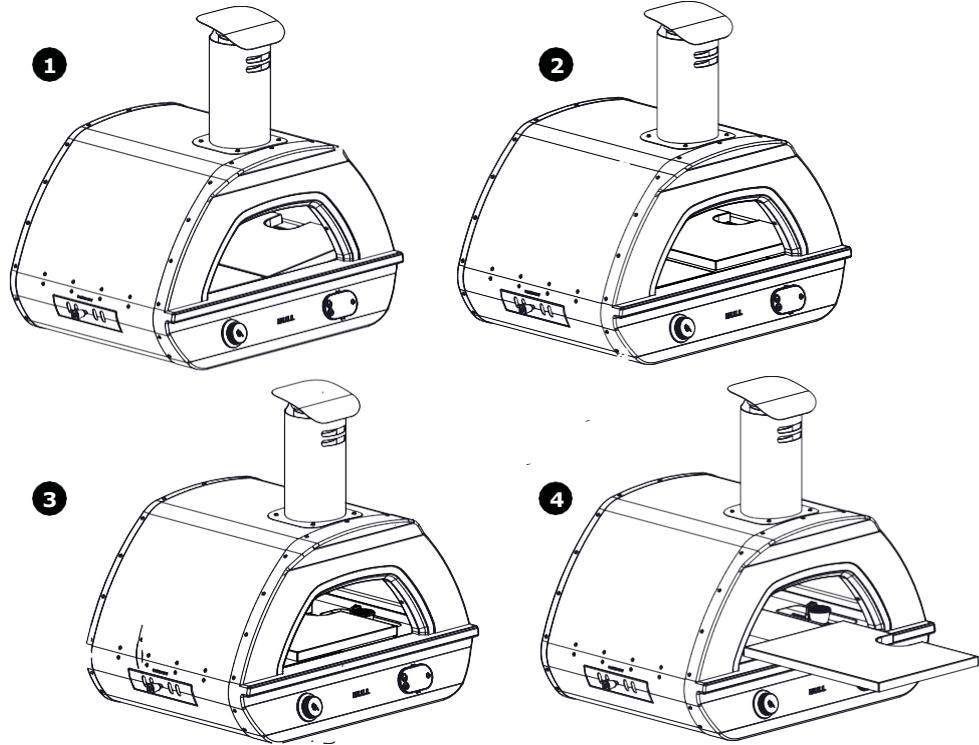
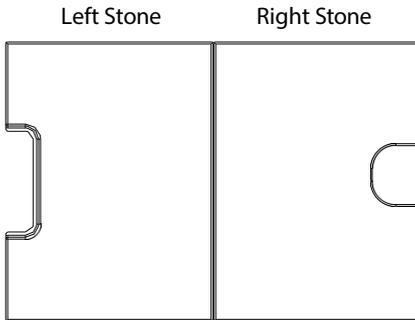
MAINTENANCE

- The best way to clean the oven is to fire it up and burn off any food debris. In order for the oven floor to begin "self-cleaning", it needs to reach >662F for four hours.
- Once the oven is cool and in normal surrounding temperature, you can use a soft brush to clear any soot inside the oven and vacuum clean.
- For external cleaning use warm soapy water & non-abrasive sponge/cloth. to clean the oven and then wipe it down with kitchen towel.
- When the oven is not is use, protect your oven with a cover (can be purchased separately) and store in a dry place.
- Keep oven away from direct sunlight when storing the oven over long period of time without use.
- Do not keep the oven exposed in harsh weather conditions like rain, snow, hail, typhoons.
- Do not use the stone over an open flame.
- Do not cool the stone with water.
- After the oven is cool, water can be sparingly used to clean the stone. However, for the next use gently heat up the stone for 30 mins at the lowest flame position.
- Do not clean the thermometer with water. Thermometer screen can be cleaned using a dry cloth.



REPLACING THE STONE

- In the event that a stone is cracked, it can be easily replaced by the user.
- Carefully lift the right hand stone by gripping the edge in the gas burner cutout. Slide it out of the oven opening.
- Then carefully lift the left hand stone out. Slide it out of the oven opening.



To replace the stones, insert the left stone first, into the left hand side of the oven. Ensure this is tight against the left side.

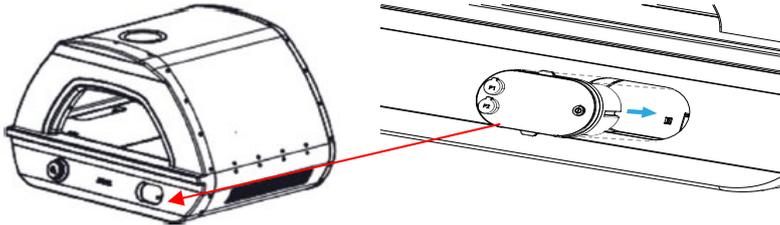
Next, carefully insert the right stone into the right hand side of the oven.

REGISTERING YOUR PIZZA OVEN

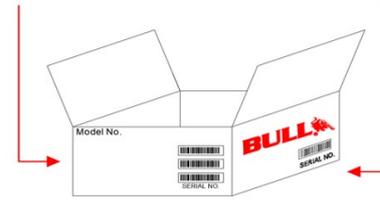
Thank you for purchasing your Bull Outdoor Products Pizza Oven. Please follow the instructions below to register your oven and validate your Limited Warranty, you must submit the completed the Warranty Registration Form within 90 days from the date of purchase. For on-line registration go to: <https://bullbbq.com/register> For Warranty Questions call Customer Service at (800) 521-2855

STEP 1 Download the 'To Grill' app onto your phone or tablet.

STEP 2 Remove the thermometer from the pizza oven.



Pizza Oven Model and Serial Number can also be found on the sides of the shipping box.



STEP 3 Use the app to scan the QR code on the back of the thermometer OR the QR Code provided on the card inside the thermometer box.

STEP 4 For on-line registration go to: <https://bullbbq.com/register> For Warranty Questions call Customer Service at (800) 521-2855

INSTRUCTIONS FOR ORDERING REPLACEMENT PARTS

Your Bull Authorized Dealer will need your registration info to assure you get the correct part(s) to keep your Oven in top working condition.

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 Monday through Friday 8:00 am to 5:00 pm

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

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

INSPECT YOUR PIZZA OVEN FOR ANY DAMAGE AND CONTACT OUR SERVICE CENTER OR LOCAL

DEALER FOR REPLACEMENT OF ANY DAMAGED PARTS. IF DAMAGED DO NOT USE OVEN.



Western Region

Eastern Region

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



DUAL FUEL PIZZA OVEN REPLACEMENT PARTS LIST

MODELS 69550 LP & 69564 NG

WARRANTY PERIOD FOR ALL PARTS IS ONE YEAR

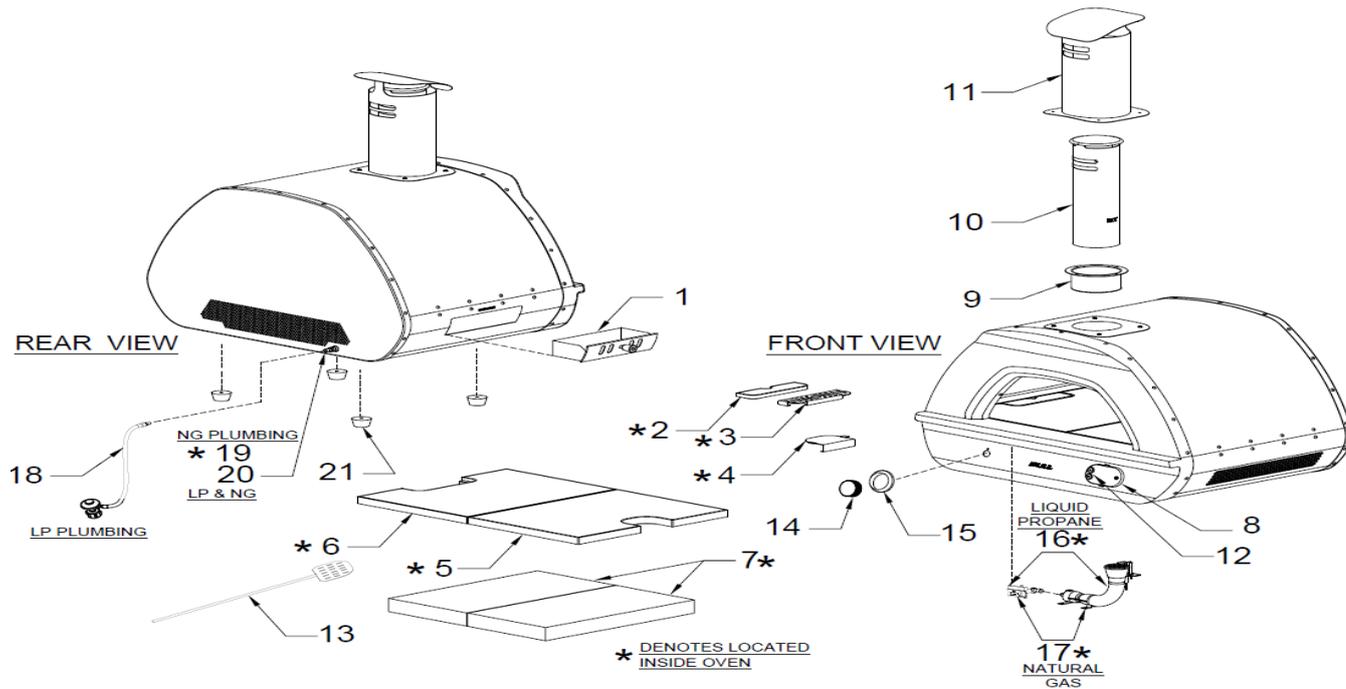
NUMBER REF ON DRAWING (NEXT PAGE)	BULL PART NUMBER	DESCRIPTION	QUANTITY
1	69551	ASH TRAY	1
2	69552	STONE PLUG	1
3	69553	AIR INTAKE PLATE	1
4	69554	BURNER GUARD	1
5	69555	CORDIERITE STONE - RIGHT	1
6	69556	CORDIERITE STONE - LEFT	1
7	69573	INSULATION BOARD	2
8	69557	THERMOMETER	1
9	69571	FLUE BASE	1
10	69558	FLUE	1
11	69559	FLUE COVER	1
12	69560	THERMOMETER PROBES	2
13	69561	PERFORATED PIZZA PEEL	1
14	69562	CONTROL KNOB	1
15	69576	CONTROL KNOB BEZEL	1
16	69574	GAS VALVE AND BURNER (LP) LIQUID PROPANE ONLY	1
17	69575	GAS VALVE AND BURNER (NG) NATURAL GAS ONLY	1
18	69563	LP GAS REGULATOR AND HOSE	1
19	69565	NG GAS HOSE AND CONNECTORS	1
20	69568	3/8 INCH NPT FLARE FITTING	1
21	69572	FEET	4

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



DUAL FUEL PIZZA OVEN REPLACEMENT PARTS DRAWING

MODELS 69550 LP & 69564 NG



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.

HIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEB SITE AT:

<https://www.bullbbq.com/support-warranty> (United States Customers)

<https://bullbbq.eu/customer-care/#warranty-registration-form> (International Customers)

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.



Warranty Policy (Continued)

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.

- **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.



Warranty Policy (Continued)

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 Bullbbq.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.

Warranty Policy Revised 10-15-2020 APR