

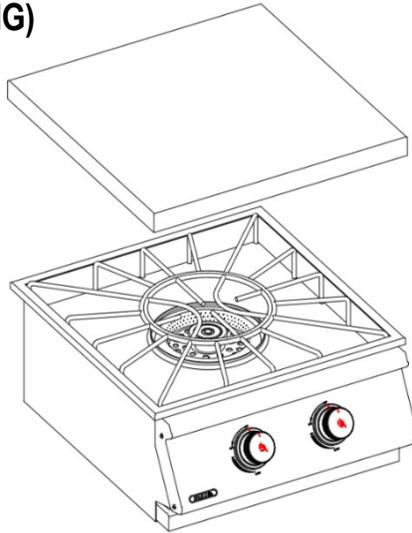


POWER BURNER

OWNER'S MANUAL

SKU# 96000 LIQUID PROPANE (LP)

SKU# 96001 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





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

BE SURE YOUR POWER BURNER 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.

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 POWER BURNER

Thank you for purchasing your Bull Outdoor Products Power Burner. 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: Warranty Service Center

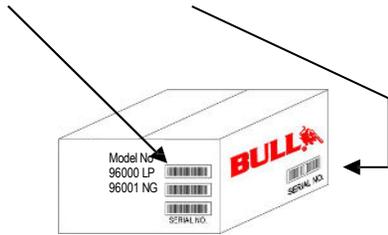
For Warranty Claims or Replacement Parts ordering, please fill out the area provided below:

PRODUCT INFORMATION REFERENCE CARD

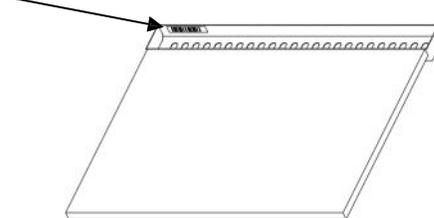
- 1) Model # _____
 - 2) Serial # _____
 (The Serial Number is encoded with essential information for ordering replacement parts or submitting Warranty claims. Location of Serial Number and Model No. is shown below)
 - 3) Date of Purchase _____
 - 4) Copy of your Purchase Receipt or Invoice.
- Warranty Questions call Customer Service at (800) 521-2855

SERIAL NUMBER LOCATIONS

Sides of the Shipping Box

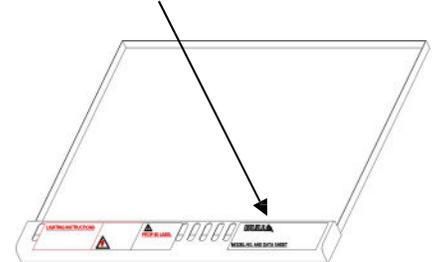


Underside of Grease Tray



MODEL NUMBER LOCATION

Top of Grease Tray



HOW TO ORDER REPLACEMENT PARTS

This is where your Product Information Reference Card will come in handy for supplying necessary info needed by your Authorized Dealer to assure you get the correct part(s) for your Power Burner or additional accessories to keep your Power Burner in top working condition. If you don't have the card, you can still get the model number and type of gas hook up used as stated on your Power Burner's data sticker which is located on the front left side 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://www.bullbbq.com/buy-parts>

Ordering Parts by phone: We are ready to help with two regional suppliers open 8:00 am to 5:00 pm Monday through Friday.

For West Region,
 please call
(800) 258-6810



For East Region,
 please call
(800) 229-3056

CAUTION: REGARDING CONVERTING YOUR POWER BURNER FROM LIQUID PROPANE TO NATURAL GAS OR VICE-VERSA.

Your Power Burner gas valve is pre-set at the factory specifically for the gas the Power Burner 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 Grill Dealer who will be ready to supply the correct conversion kits needed.

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



REPLACEMENT PARTS LIST

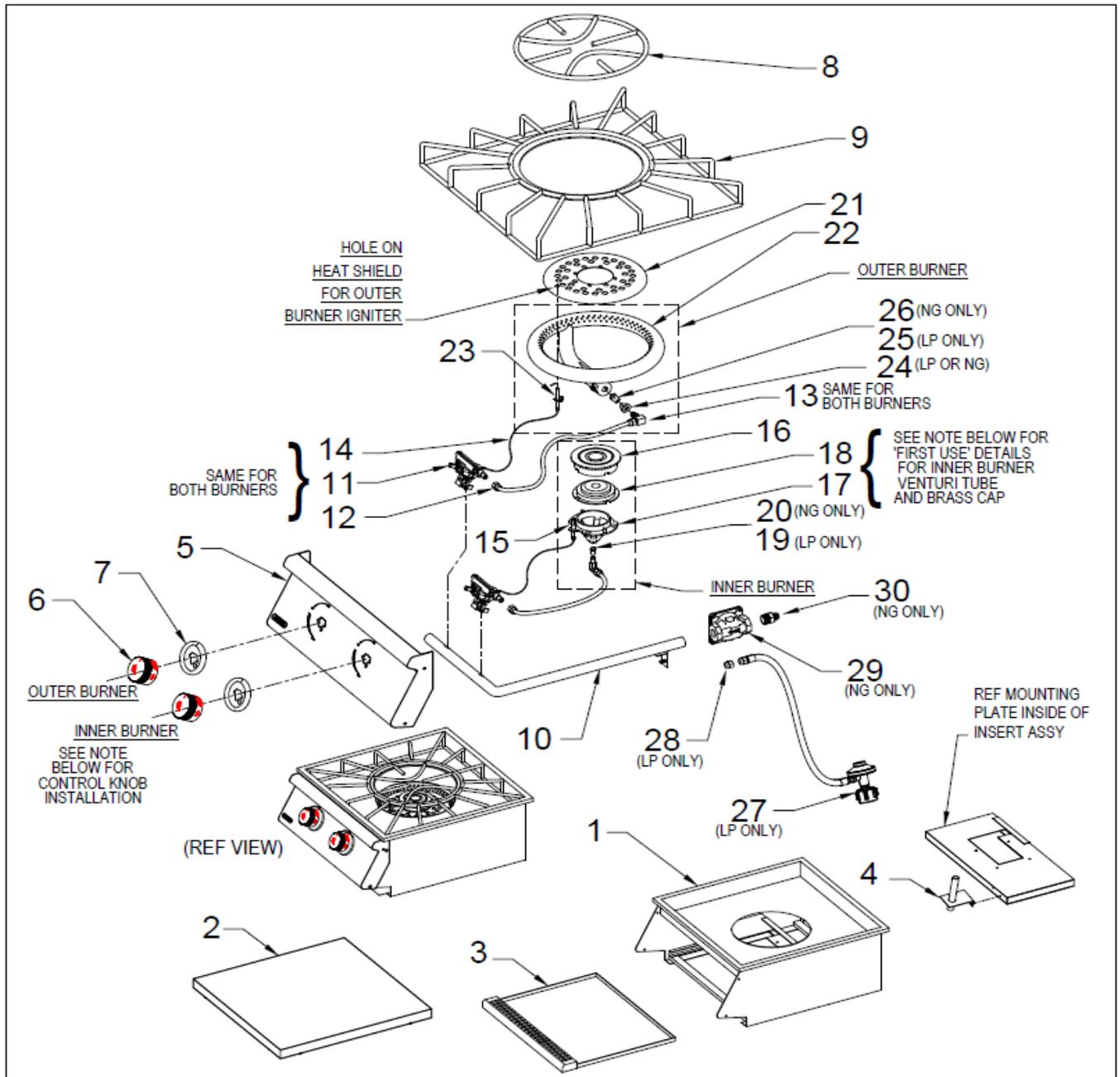
POWER BURNER SKU# 96000 LP & 96001 NG

REF # USED ON EXPLODED VIEW	BULL SKU #	DESCRIPTION	QUANTITY	WARANTY PERIOD (YEARS)
1	96100	INSERT ASSEMBLY	1	LIFETIME
2	96101	LID	1	1
3	96102	GREASE TRAY	1	1
4	96120	GREASE CATCH	1	1
5	96103	CONTROL PANEL	1	1
6	16505	BURNER CONTROL KNOB	2	1
7	16501	BEZEL FOR BURNER CONTROL KNOB	2	1
8	96104	GRATE-INNER	1	LIFETIME
9	96105	GRATE-OUTER	1	LIFETIME
10	96107	MANIFOLD	1	3
11	96106	GAS VALVE	2	1
12	96108	STAINLESS FLEX TUBE 16 INCH	2	1
13	96114	VENTURI TUBE BRASS FITTING	2	1
14	96109	BURNER IGNTER WIRE (16.5 " LG)	2	1
15	60032	INNER BURNER IGNTER	1	1
16	96113	INNER BURNER, BRASS CAP	1	1
17	96126	INNER BURNER VENTURI TUBE	1	1
18	96127	INNER BURNER VENTURI TUBE CAP	1	1
19	97128 (LP)	INNER BURNER LOWER BASE WITH ORIFICE (LP ONLY)	1	1
20	97129 (NG)	INNER BURNER LOWER BASE WITH ORIFICE (NG ONLY)	1	1
21	96115	HEAT SHIELD	1	1
22	96110	OUTER BURNER	1	3
23	96116	OUTER BURNER, IGNITER	1	1
24	95007	OUTER BURNER ORIFICE ADAPTER	1	1
25	96123 (LP)	OUTER BURNER ORIFICE (LP ONLY)	1	1
26	96124 (NG)	OUTER BURNER ORIFICE (NG ONLY)	1	1
27	16508 (LP)	REGULATOR (LP ONLY)	1	1
28	96118 (LP)	REGULATOR ADAPTER (LP ONLY)	1	1
29	96117 (NG)	REGULATOR (NG ONLY)	1	1
30	96119 (NG)	REGULATOR ADAPTER (NG ONLY)	1	1

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

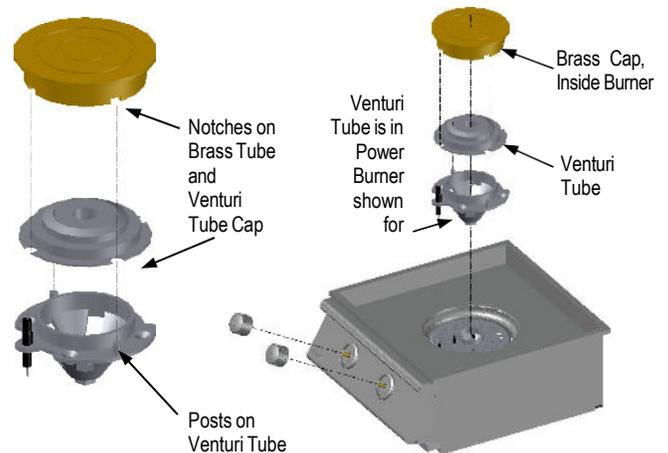


REPLACEMENT PARTS EXPLODED VIEW, SKU# 96000 LP & 96001 NG



NOTE: After opening the main box, you will find 3 smaller boxes that contain the following items to be installed per drawing at right: Venturi Tube Cap and Brass Tube (Inner Burner) and Control Panel Knobs

1. The larger box contains the Power Burner Venturi Tube Cap and Brass Tube. Start by taking the Venturi Tube Cap and align the notches with the posts on the Venturi Tube and gently slide the Venturi Tube Cap inside the Venturi Tube.
 2. Take the Brass Tube and align the square shaped notches shown with the notches on the Venturi Tube Caps and gently place the Brass Tube on top.
 3. The two smaller boxes contain the Control Panel Knob. To install slide each one on to the gas valve stem on the control panel. They are self-orienting.
- (NO TOOLS ARE NEEDED FOR THESE TASKS.)





SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR POWER BURNER

This power burner 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.

THE LOCATION FOR YOUR POWER BURNER

DO NOT USE YOUR POWER BURNER IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.

Your power burner is to be used **OUTDOORS ONLY**, with at least **21 inches** clearance from the back and side of any combustible surface.

The power burner 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 power burner housing.

PROTECT CHILDREN:

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

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 and/or liquids. 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 burners with lid on or before checking to ensure burner tubes are fully seated over gas orifices.
- 6) **NEVER** lean over the cooking surface while lighting burners. Use good quality insulated potholder mitts. Use dry mitts only; damp or wet mitts on a hot surface may cause steam which could result in personal injury.

DANGER! IF YOU SMELL GAS...

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

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WHILE THE POWER BURNER 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 one part liquid detergent and one part water.
- 2) Turn off heat control valve(s), 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 power burner and immediately call your burner dealer and gas supplier for professional assistance.

WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



SAFETY INSTRUCTIONS (CONTINUED) NATURAL GAS SAFETY

- 1) Your Natural Gas power burner 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 power burner.
- 2) Check with your gas utility for local gas pressure and with your local municipality for building code requirements.
- 3) Check with your gas utility or with local building codes for instructions to install a gas supply line or call a licensed and knowledgeable installer.
- 4) It is recommended that an "ON-OFF" shutoff valve be installed at the gas supply source outdoors after gas line piping exits outside wall or before gas line piping enters ground indoors in the branch fuel line in an accessible location near the supply line.
- 5) 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.
- 6) Disconnect your power burner from fuel source when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures more than 1/2 psig (3.5 kPa).
- 7) Turn off your power burner when the gas supply is being tested at low pressures.
- 8) This appliance must be isolated from the gas supply piping system by closing its individual valve.

IMPORTANT INSTRUCTIONS REGARDING GAS CONVERSION

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 power burner dealer, licensed plumber, or authorized service center for further details. Conversion kits are not sold to the public and require a professional to perform their service. **Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your power burner and void of warranty.**



BEWARE OF CLOGGED BURNER DUE TO SPIDER WEBS CAUTION: BURNER MUST BE INSPECTED AND CLEANED BEFORE FIRST USE

Spiders and small insects occasionally spin webs or make nests in the burner 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 venturi tube. This type of fire is known as "FLASHBACK" and can cause serious damage to your Power Burner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASHBACK" it is the most common cause, and frequent inspection and cleaning of the burner is necessary.

WARNING:

NEVER cover slots, holes or passage in the Power Burner bottom or cover an entire cooking grate with material such as aluminium foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminium foil linings may trap heat causing a fire hazard.

WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



INSTALLATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR POWER BURNER

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR POWER BURNER

YOUR POWER BURNER COMES TO YOU FULLY ASSEMBLED. WE STRONGLY RECOMMEND PROFESSIONAL INSTALLATION AND HOOKUP OF THE SIDEBURNER. THESE INSTRUCTIONS WILL PROVIDE YOU WITH THE MEASUREMENTS NECESSARY FOR YOU OR YOUR BUILDER TO CONSTRUCT A MASONRY STRUCTURE TO HOUSE YOUR POWER BURNER.

NOTE TO INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE CONSUMER FOR FUTURE REFERENCE.

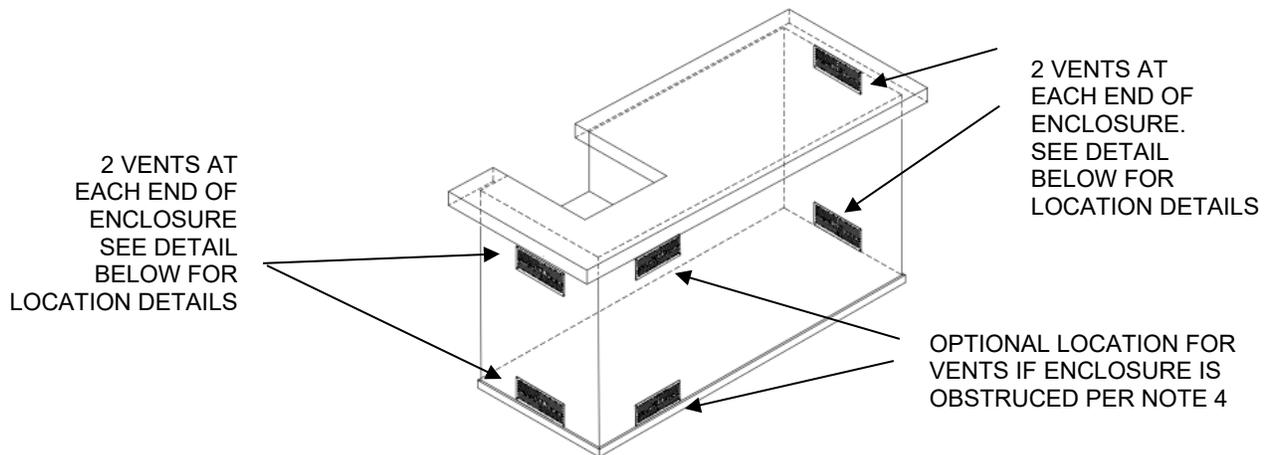
THIS POWER BURNER MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL BUILDING CODES. IN THE UNITED STATES YOUR GAS S MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES OR,

PER THE LATEST EDITION OF THE **NATIONAL FIRE PREVENTION ASSOCIATION NFPA 54/ANSI (Z223.1)**

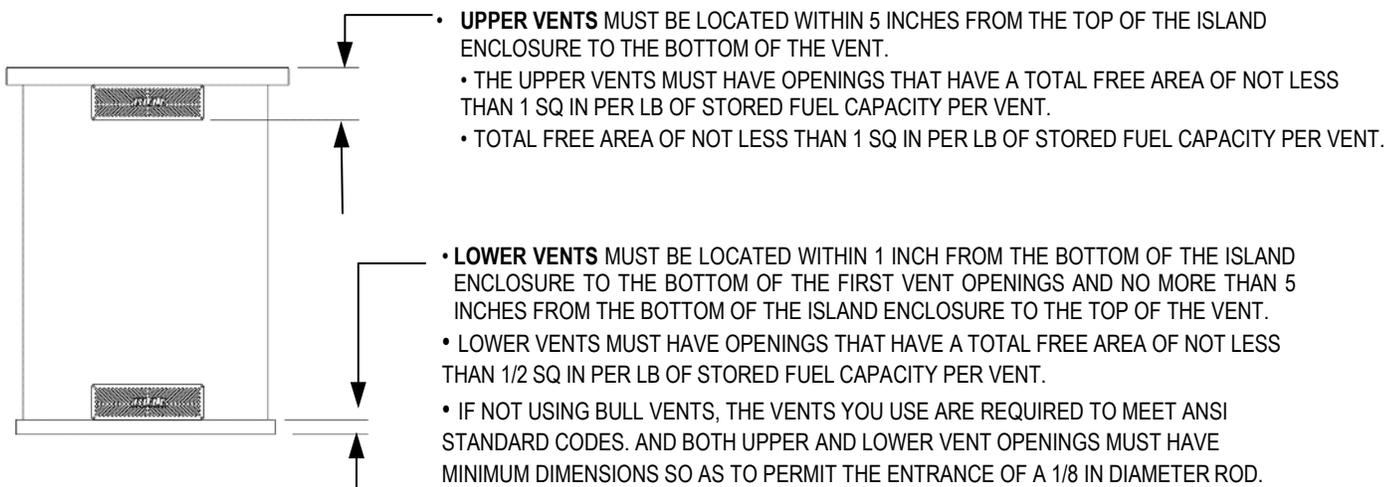
IN CANADA, YOUR GAS POWER BURNER MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES OR, PER THE LATEST EDITION OF THE **CANADIAN STANDARDS ASSOCIATION CODE CGA B149.2** FOR NATURAL GAS AND PROPANE INSTALLATION OF GAS BURNING APPLIANCES AND EQUIPMENT ADAPTER FROM 1/2" NPT TO BSP 21 MM & REGULATOR ARE AVAILABLE FROM BULL DEALERS AND DISTRIBUTORS.

SPECIFICATIONS FOR STRUCTURE / ENCLOSURE VENTING:

- 1) ANY MASONRY USED FOR CABINET CONSTRUCTION FOR THE STRUCTURE HOLDING THE POWER BURNER MUST BE NON-COMBUSTIBLE MATERIAL.
- 2) WE DO NOT ENDORSE THE USE OF ANY COMBUSTIBLE MATERIALS FOR FLOORING.
- 3) ENCLOSURE MUST HAVE 2 UPPER AND 2 LOWER-LEVEL VENTS (4 TOTAL) TO REMOVE COMBUSTION AIR TO PER DRAWING BELOW. NO LESS THEN ONE END OF THE ENCLOSURE MUST BE VENTED, PREFERABLY BOTH ENDS OF THE ENCLOSURE SHOULD BE VENTED. SEE NOTE 4 FOR EXCEPTION.
- 4) IF ONE END OF THE ENCLOSURE IS OBSTRUCTED. ANOTHER OPTION IS TO INSTALL 1 PAIR OF VENTS ON THE BACK SIDE OF THE ENCLOSURE ON CENTER WITH THE POWER BURNER PER DRAWING BELOW. DIMENSIONAL LOCATIONS ARE AT BOTTOM OF PAGE.



LOCATION SPECIFICATIONS FOR VENTS (VENTS MUST REMAIN UNOBSTRUCTED TO ALLOW FOR COMBUSTION AIR AND VENTILATION)



WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



SPECIFICATIONS FOR POWER BURNER OVERHEAD VENTILATION:

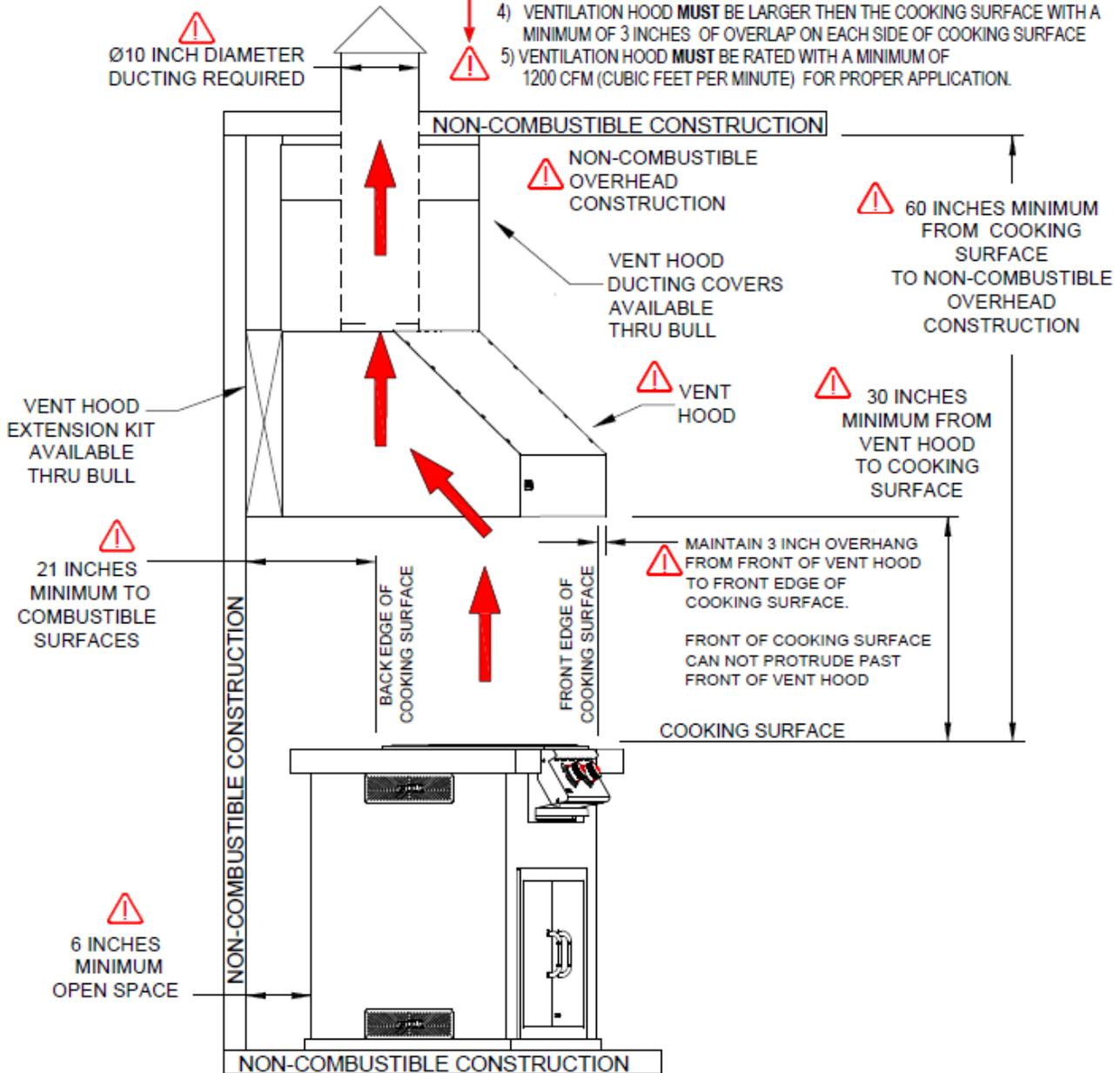
⚠ IMPORTANT!

DO **NOT** USE OR INSTALL YOUR POWER BURNER IN THE FOLLOWING LOCATIONS:

- INDOORS
- ENCLOSED AREAS
- BREEZEWAYS
- SCREENED-IN PATIOS
- INSIDE A BUILDING

IF THE POWER BURNER LOCATION HAS OVERHEAD CONSTRUCTION PRESENT YOU **MUST** FOLLOW THESE INSTRUCTIONS:

- 1) DO NOT INSTALL POWER BURNER UNDER A COMBUSTIBLE COVER.
- 2) OVERHEAD CONSTRUCTION ABOVE COOKING SURFACES **MUST** BE NON-COMBUSTIBLE AND **MUST** BE BUILT NO LESS THAN 60 INCHES ABOVE THE COOKING SURFACES UNLESS OTHERWISE STATED BY LOCAL BUILDING AND FIRE CODE REQUIREMENTS.
- 3) A VENTILATION HOOD **MUST** BE INSTALLED ABOVE THE COOKING SURFACE WITH A 30 INCHES MINIMUM CLEARANCE BETWEEN VENTILATION HOOD AND COOKING SURFACE
- 4) VENTILATION HOOD **MUST** BE LARGER THEN THE COOKING SURFACE WITH A MINIMUM OF 3 INCHES OF OVERLAP ON EACH SIDE OF COOKING SURFACE
- 5) VENTILATION HOOD **MUST** BE RATED WITH A MINIMUM OF 1200 CFM (CUBIC FEET PER MINUTE) FOR PROPER APPLICATION.

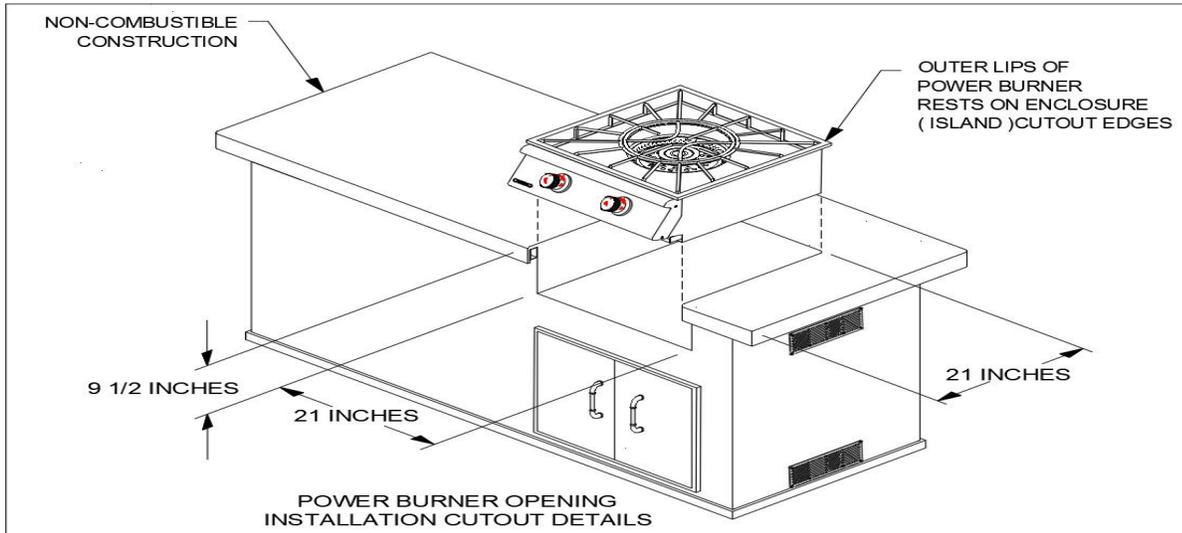


WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



DIMENSIONS FOR INSTALLING POWER BURNER INTO AN ENCLOSURE

- 1) The drawing below illustrates the required dimensions for installation into an enclosure, i.e. outdoor kitchen island.
- 2) Place power burner assembly into wall opening as shown.



LP GAS TANK RETENTION

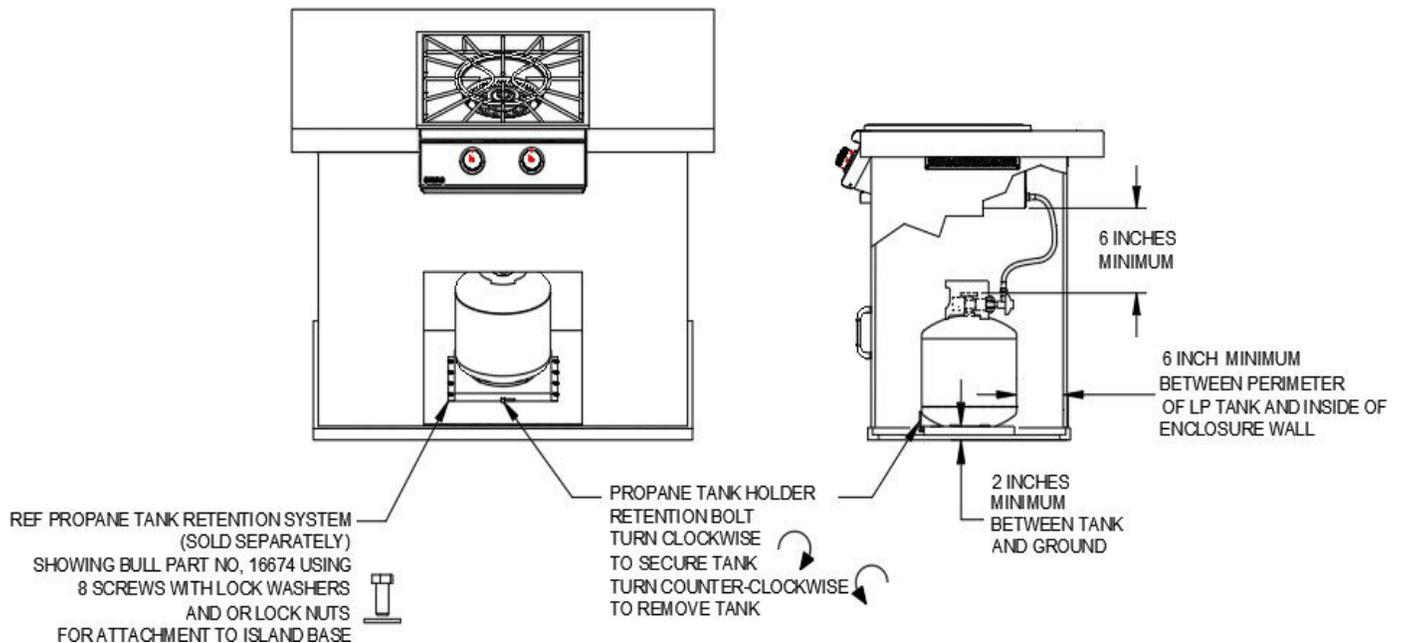
NOTE: AN LP TANK (CYLINDER) WITHIN AN ENCLOSURE MUST USE A TANK RETENTION SYSTEM TO PREVENT BEING KNOCKED OVER.

- ⚠ Below are the requirements with supportive illustrations for an LP Tank enclosure and how to install a Tank Retention System which can be obtained through your Bull Dealer:

It is required that any built-in cabinet must have enough room for only 1 LP tank. The LP tank enclosure must not exceed (24.5" X 24.5" X 30") and there must be a minimum clearance of 2 inches between the floor and the propane tank enclosure.

- ⚠ Any Tank Retention system must be securely fastened to the island floor using bolts with washers and nuts. 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 bolts clockwise until the tank is held snug and cannot move. Turn the retention bolt counterclockwise to free the tank for removal.

WARNING: DO NOT STORE AN EMPTY, SPARE OR DISCONNECTED LP GAS CYLINDER UNDER OR NEAR THIS GRILL OR ANY OTHER APPLIANCE. DO NOT USE A DENTED OR RUSTY LP GAS CYLINDER AS THIS MAY BE HAZARDOUS.



WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



LP GAS TANK (CYLINDER) SAFETY INSTRUCTIONS AND INSTALLATION SPECIFICATIONS

Your Propane power burner 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 and a propane regulator on the supply line regulated at the residential meter. Your propane power burner is designed to be used with a standard 20 lb. gas cylinder. 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 the cylinder securely fastened in an upright position.

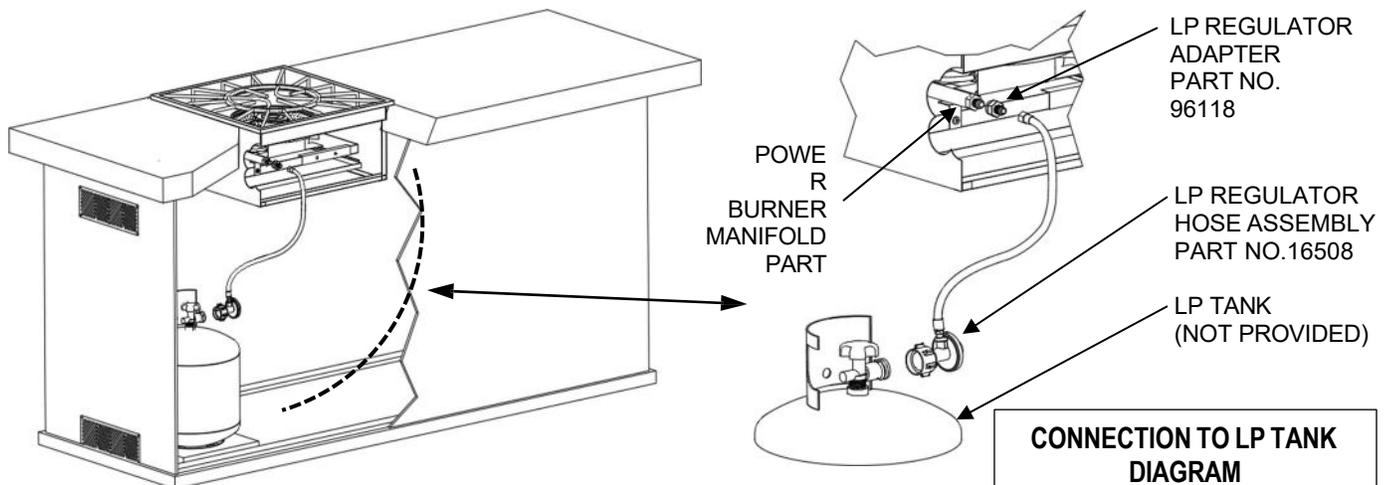
NEVER connect an unregulated propane gas cylinder to the power burner.

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.

LP TANK STORAGE AREA MUST BE ISOLATED FROM POWER BURNER AND VENTED.

- 1) **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- 2) 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 radiation, open flames and protected from foreign matter such as hot drippings.
- 3) 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.
- 4) 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.
- 5) When choosing a location for your power burner keep in mind that it should never be located under any overhead combustible construction.
- 6) The sides and back of the power burner should not be any closer than **21 inches** to combustible construction.
- 7) **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- 8) The counter top for the power burner is recommended at **26 inches** from the ground to the top of the counter.
- 9) 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 radiation, open flames and protected from foreign matter such as hot drippings.
- 10) 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.



WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR



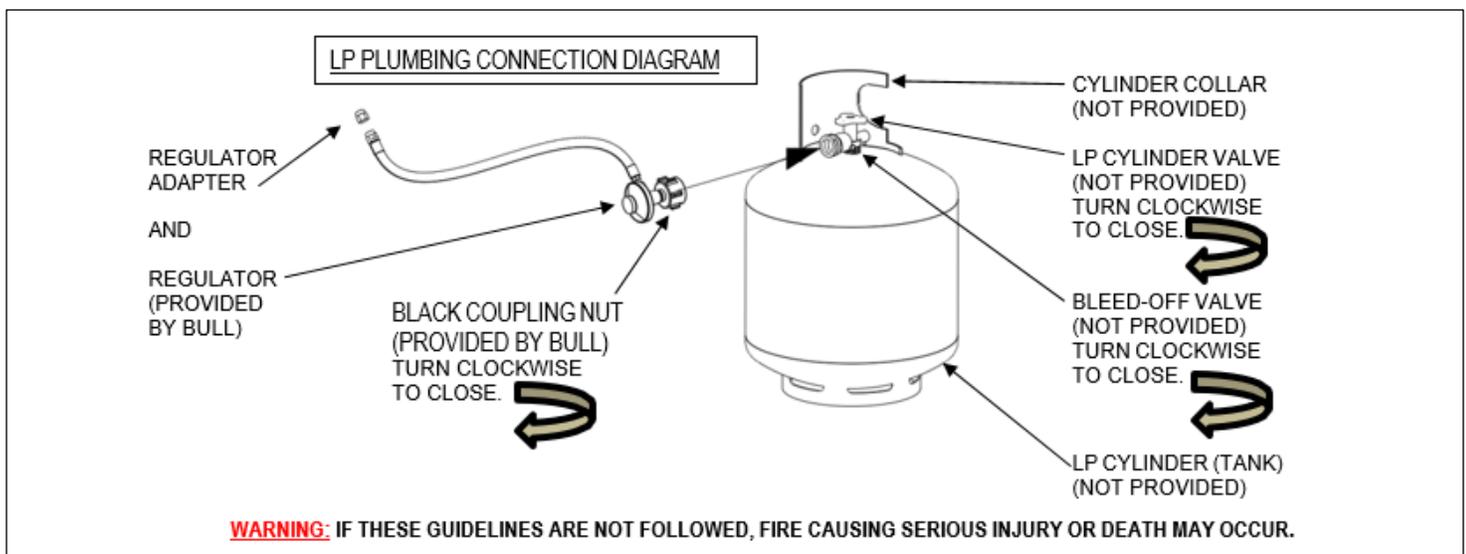
LIQUID PROPANE GAS CYLINDER SAFETY

It is required that you only use an LP gas cylinder measuring 12 inches in diameter x 18 inches tall with a maximum capacity of 20 lb. in the United States, the LP gas cylinder must be constructed and marked in accordance with specifications of the us department of transportation for propane gas cylinders.

- 1) Do not use an LP tank (Cylinder) that is damaged.
- 2) Always keep LP gas cylinder securely fastened in an upright position.
- 3) Never connect an unregulated LP gas cylinder to the Power Burner.
- 4) Do not subject LP gas cylinders to excessive heat.
- 5) **CAUTION:** Never store LP gas cylinders inside a building, garage or in the vicinity of any gas-burning appliance.
- 6) **WARNING:** When the outdoor cooking appliance is not in use, the LP gas must be turned off at the supply cylinder.
- 7) Do not store spare LP gas cylinders under or near this appliance.
- 8) Spare LP gas cylinders must be stored outside in an adequately ventilated area that is isolated from the appliance.
- 9) Spare LP gas cylinders must be kept out of children's reach and must not be stored in a building, garage or any other enclosed area.
- 10) Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- 11) The LP gas cylinder must be equipped with an arrangement for vapor withdrawal.
- 12) The LP gas cylinder must include a collar to protect the cylinder valve.
- 13) 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.
- 14) Do not fill LP gas cylinder beyond 80% full. If warning notices 1 and 2 are not followed, a fire causing serious injury or death may occur.
- 15) **CAUTION:** Changing the gas tanks must be done away from any source of ignition.
- 16) 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, can/csa- b339, as applicable.
- 17) 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, can/csa- b339, as applicable.
- 18) LP gas tank (cylinder) must have a listed overfilling prevention device.
- 19) LP gas tank(cylinder) uses a type 1 tank valve that is firmly secured in an upright position.

LIQUID PROPANE HOSE AND REGULATOR SAFETY

- 1) Do not use an LP hose and regulator assembly that is damaged. Visually inspect the LP hose prior to each use for cuts, cracks, excessive wear or damage and if found the hose assembly should only be replaced with a Bull LP hose and regulator assembly 16508 and regulator adapter 96118 sold separately through your Bull dealer.
- 2) Do not attempt to alter the LP hose and regulator. It is only intended to be used on your Power Burner.
- 3) To connect the black coupling, turn 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.
- 4) **IMPORTANT:** Make sure the Power Burner control knobs is in the 'off' position before connecting to gas source.





NATURAL GAS INSTALLATION SPECIFICATIONS

NATURAL GAS (NG) SAFETY GUIDELINES

Your natural gas (G20) appliance is designed to use natural gas only. This appliance operates at a pressure of 4 inches of water column (WC), or 10 mbar set at the natural gas regulator attached at the back of the grill. Prior to installing gas supply lines, check with your local gas utility or municipality regarding local gas pressure and for building code requirements and instructions or consult a licensed and knowledgeable installer.

NATURAL GAS PLUMBING GUIDELINES:

- 1) Install an "on-off" shutoff valve for outdoor gas supply source after gas line piping exits outside wall, or before gas piping enters ground.
- 2) Install an "on-off" shutoff valve for indoor gas supply source to the branch fuel line in an accessible location near the supply line. Do not use Teflon® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal. Use only pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas to at least the first three threads of all male pipe threads when making the connection.
- 3) Disconnect your appliance from fuel source when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures more than 1/2 psig or 37 mbar.
- 4) Turn off your appliance 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. Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation and hook-up of the gas BBQ. All regulators must meet en16129 standard.
- 5) **IMPORTANT:** Before connecting grill to gas source, make sure appliance 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 for post-mounted outdoor cooking gas appliances, in-ground metallic posts shall be protected against corrosion as warranted by soil conditions.

We strongly suggest professional installation p hook-up of the power burner.

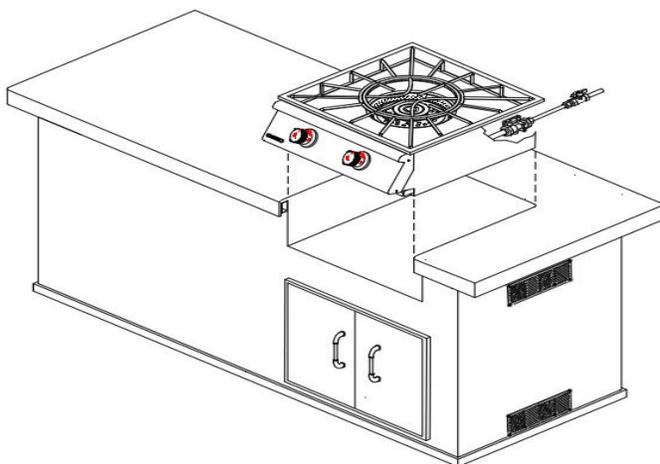
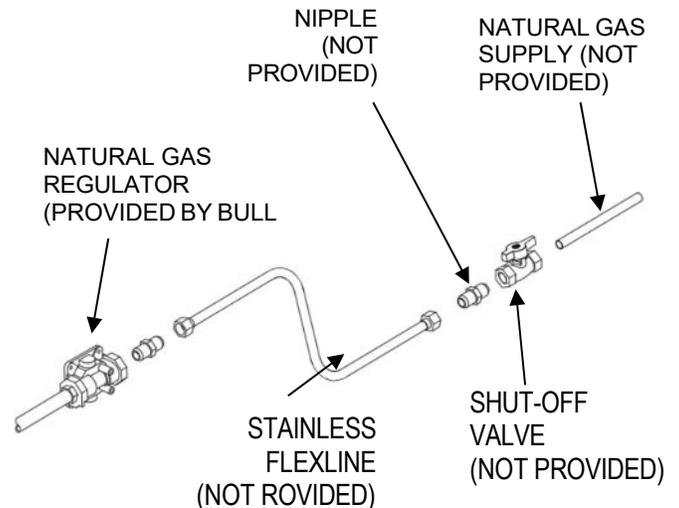
NG PLUMBING CONNECTION DIAGRAM

NATURAL GAS CONNECTIONS

IMPORTANT:

- 1) Make sure the Power Burner control knobs are in the 'off' position **before** connecting to gas source.
- 2) Bull Outdoor Products does not recommend the use of any quick connection 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. Remove the plastic cap from the regulator installed on Power Burner.
- 3) Attach stainless steel flex line 3/8 flare female end to the regulator and the other end to a nipple to allow connection to a shut-off valve to the gas supply.

PERFORM GAS LEAK CHECK – REFER TO PAGE 6



- 4) When choosing a location for your power burner keep in mind that it should never be located under any overhead combustible construction.
- 5) The counter top for the power burner is recommended at 26 inches from the ground to the top of the counter.

WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR.



INSPECTING / CLEANING BURNER AND GAS ORIFICES

Your Power Burner has a Center and Outer Burner that should be cleaned. By following the cleaning procedures shown below on a timely basis, your power burner will be kept clean and working properly with minimum effort.

To complete this task, you will need the following:

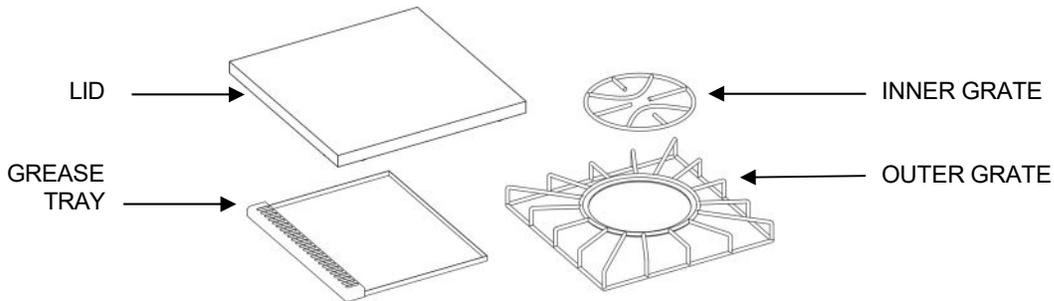
- #2 Phillips screwdriver
- Stainless Steel or Nylon Wire Brush intended for removing lite scale on Stainless Steel or Brass (Bristle diameter 1/32 max)
- Clean cotton towel

CAUTION – ALWAYS TURN OFF THE GAS SUPPLY PRIOR TO CLEANING YOUR POWER BURNER.

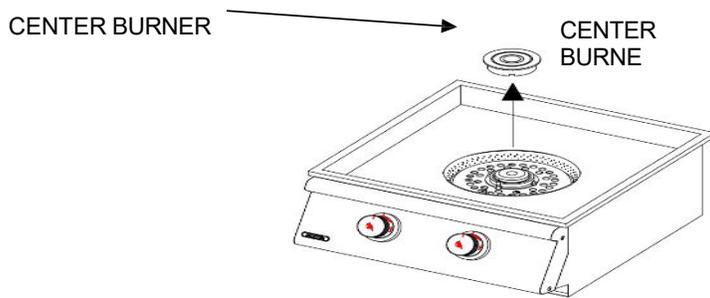
WARNING - ALLOW POWER BURNER TO COOL ENOUGH TO TOUCH PRIOR TO CLEANING.

CENTER BURNER REMOVAL INSTRUCTIONS:

STEP 1: Remove the following items and put aside.



STEP 2: The Center Burner can now be lifted out of the Power Burner and put aside.



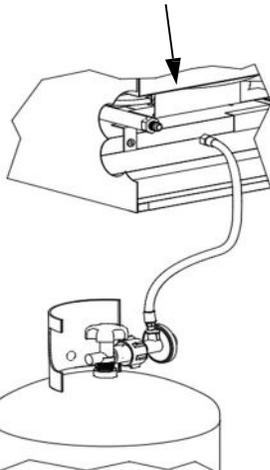
OUTER BURNER REMOVAL INSTRUCTIONS:

STEP 1: Disconnect the Fuel Line from the Power Burner in preparation to remove it from where it is installed.

For Liquid Propane models refer to options 1 & 2 below:

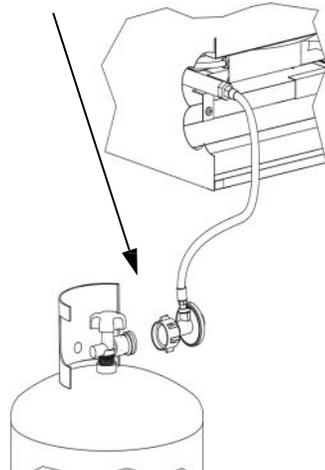
Option 1

Disconnect Regulator Hose where it connects to the back of the Power Burner

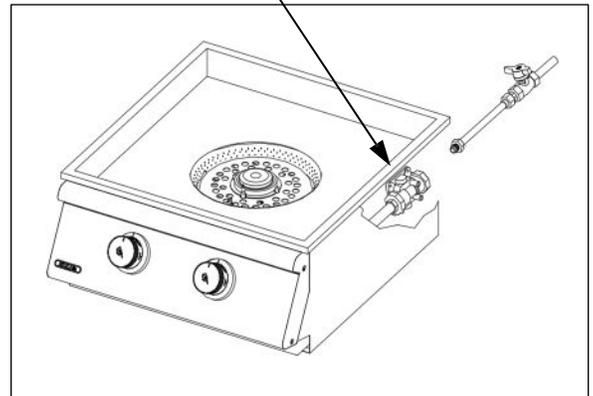


Option 2

Disconnect Regulator Hose where it connects to the LP Tank.



For Natural Gas models disconnect the fuel line from Regulator in the back.

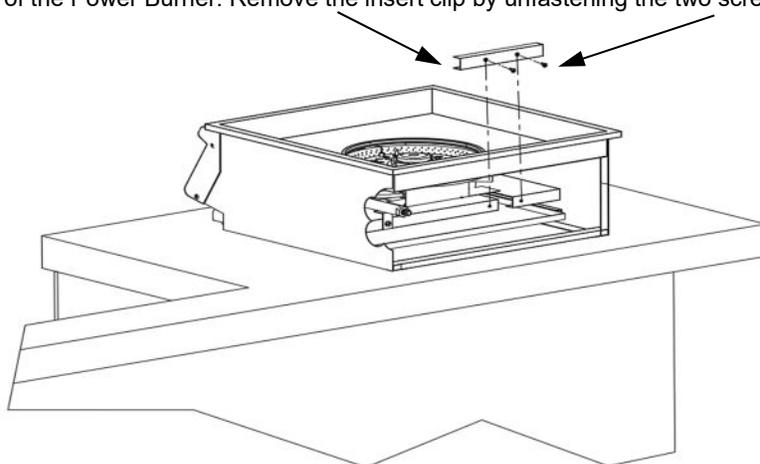


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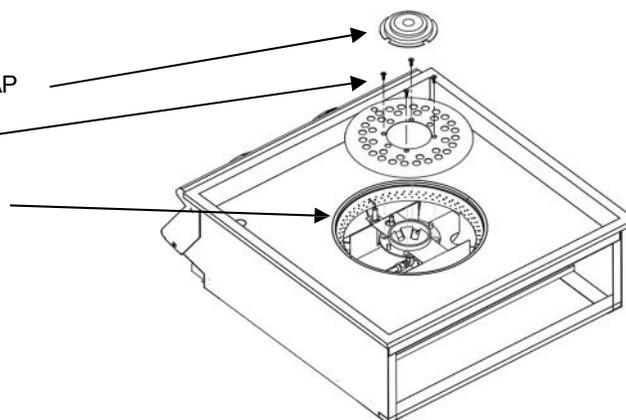
OUTER BURNER REMOVAL INSTRUCTIONS (CONTINUED):

STEP 1 / Carefully lift the Power Burner out of enclosure and place it on a sturdy, level surface that allows access to the back of the Power Burner. Remove the insert clip by unfastening the two screws.

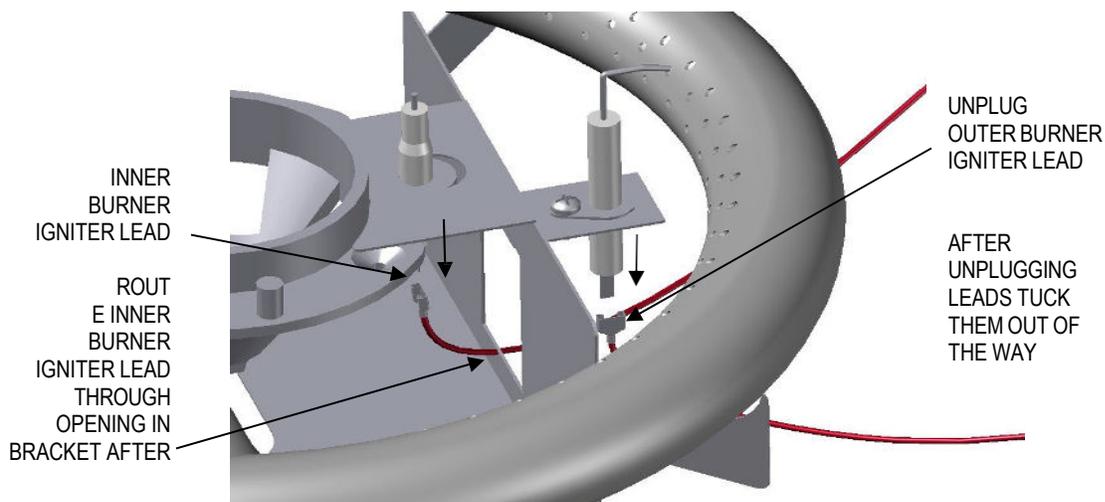


STEP 2 / Per the drawing below:

- Remove the POWER BURNER VENTURI TUBE CAP and put aside.
- Next, you'll see the HEAT SHIELD which is held by 4 screws. Remove the screws to remove the HEAT SHIELD and put aside.



STEP 3 / Per the drawing below. Carefully unplug the red electrical leads by pinching the lead's metal connector with your fingers and gently pull straight down until it releases from the igniter (Avoid twisting the lead to prevent damaging the igniter) from both igniters and tuck them out of the way. Note, the lead for the Center Burner shown routed through the bracket opening when you move it. Note, there's no need to remove the igniters.



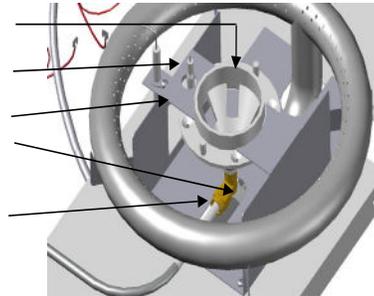


OUTER BURNER REMOVAL INSTRUCTIONS (CONTINUED):

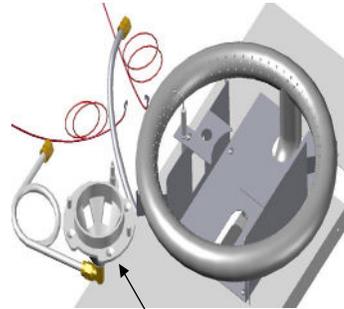
STEP 5 / You're going to need to move the Center Burner Venturi Tube out of the way to be able to remove the Outer Burner.

Note: You do not need to disconnect the flexible gas line from the Venturi Tube. Per numbered instructions and drawing below:

- 1) Use your hand to push the Venturi Tube low enough so the Igniter can pass under the Outer Burner Bracket.
- 2) You'll see a slot underneath the Venturi Tube Gas Fitting on the Outer Burner bracket that will allow you to move the Venturi Tube out of the way.
- 3) Now guide it through the slot indicated until you see the igniter has cleared the Outer Burner.



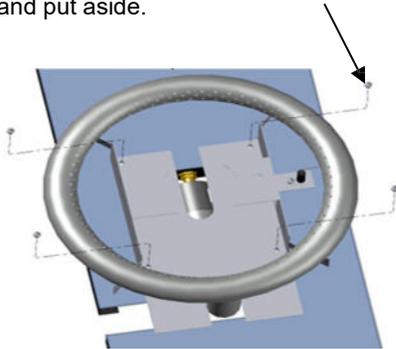
VENTURI TUBE BEFORE BEING MOVED



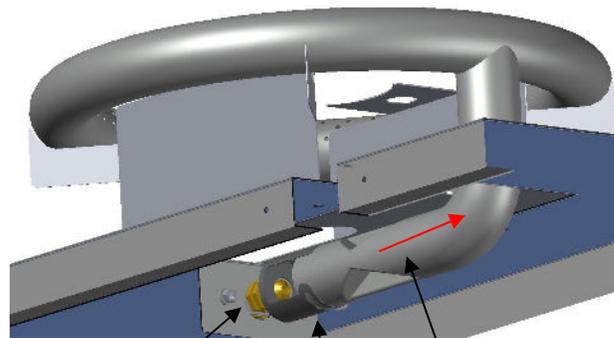
VENTURI TUBE AFTER BEING MOVED

STEP 6 / Per the numbered instructions and drawings below:

1. The Outer Burner has 4 screws that hold it to the Power Burner. Remove them and put aside.



2. Slide the Outer Burner Tube until it clears the gas

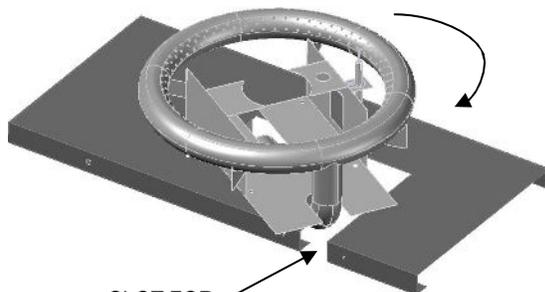


GAS FITTING

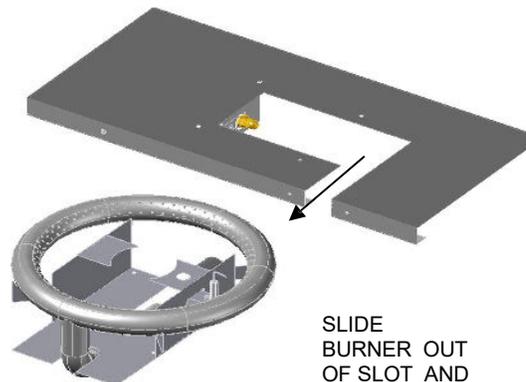
BURNER TUBE

MOVE OUTER BURNER TUBE RED ARROWS

3. Rotate the Outer Burner towards the slot provided until you can slide the Outer Burner out of the Power



SLOT FOR REMOVAL



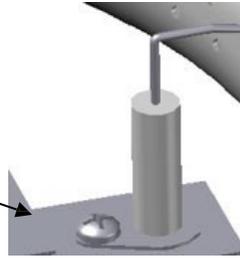
SLIDE BURNER OUT OF SLOT AND PUT ASIDE.



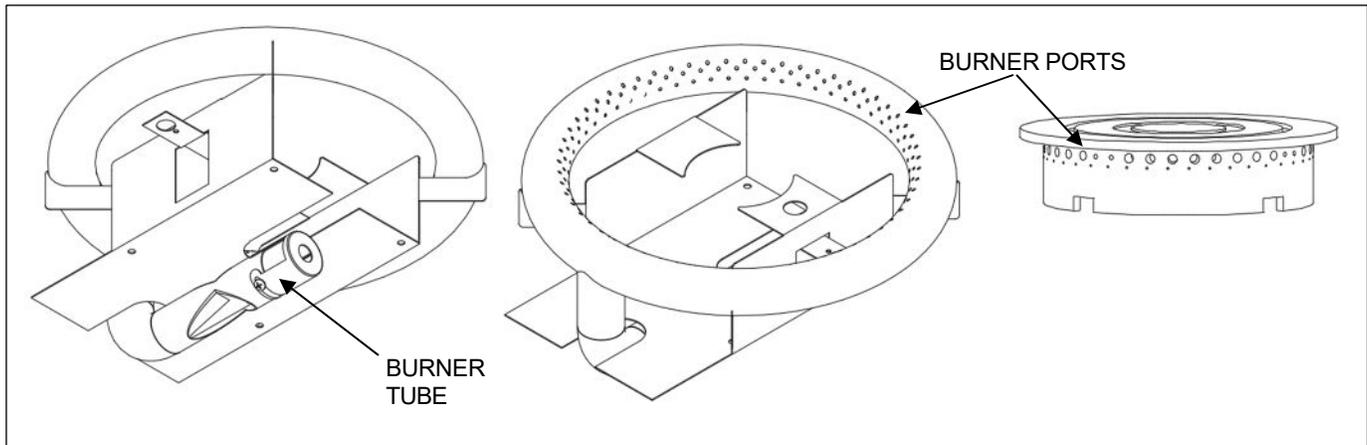
INSPECTON AND CLEANING OF BURNERS AND GAS ORIFICES

1) Before starting, on the Outer Burner you'll see that the igniter is held in place by a metal bracket and screw.

To make prevent damaging the igniter tip during cleaning, loosen the screw shown enough so you can rotate the igniter out of the way of the burner ports to make cleaning easier.



2) Bend a stiff wire and run it through the Outer Burner Tube several times.

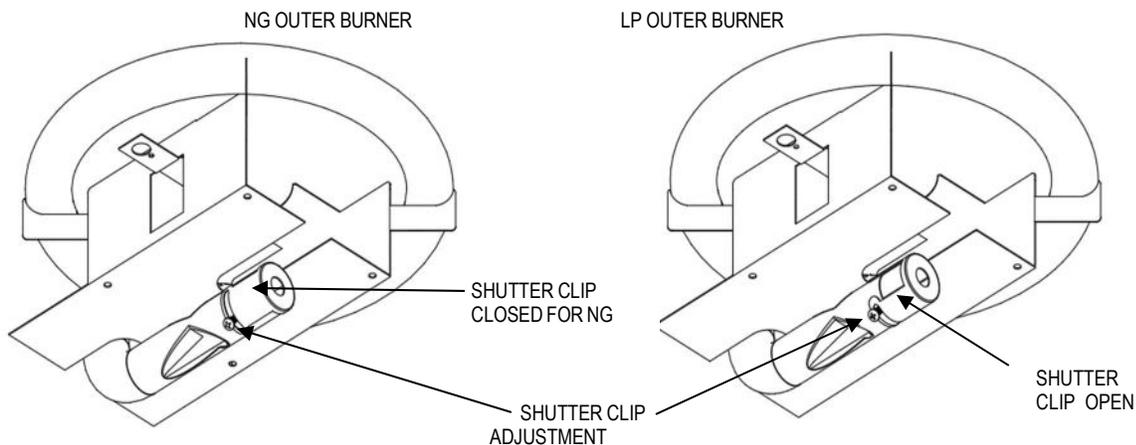


3) On both Center and Outer Burners: Check and clean the burner ports and clean any clogged holes.

4) Inspect both Burners for any openings caused by corrosion.

BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT

The burner is set to a factory setting; however, the air to fuel mixture may need to be adjusted to accommodate different gas pressures. 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. This should improve burner efficiency.

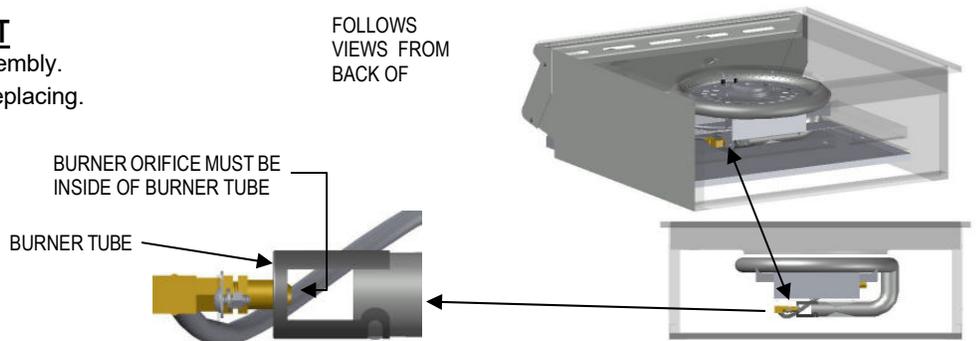


BURNER REPLACEMENT INTO INSERT

1. Replace the burner back into the insert assembly.
2. Check the burner for proper location after replacing.

WARNING!

Make sure the burner orifice is inside of the burner tube (see drawing). If the burner orifice does not fit inside the burner tube, lighting the burner may cause an explosion and/or fire.





IGNITER / ELECTRODE CHECK

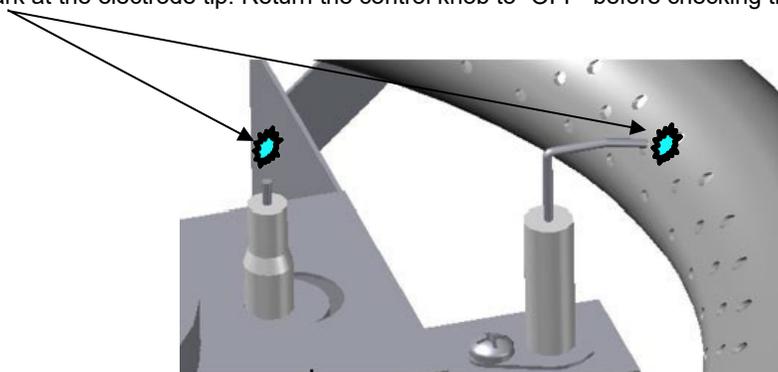


DO NOT SMOKE WHILE LIGHTING OR CHECKING GAS SUPPLY CONNECTIONS!



ALWAYS OPEN LID BEFORE LIGHTING.

With all control knobs set to “OFF”, check each igniter individually for presence of spark at electrode. In turn, push each control knob 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 the control knob to “OFF” before checking the other igniter.



PREPARATION FOR FIRST TIME LIGHTING THE BURNER(S)

BEFORE LIGHTING THE BURNERS FOR THE FIRST TIME AND AT THE BEGINNING OF EACH BBQ SEASON DO THE FOLLOWING:

- 1) Become familiar with the safety, lighting, and operational guidelines at the front of the manual.
- 2) If your fuel source is an 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) Check gas orifices, burner tube and burner ports for any obstructions.
- 5) Make sure all gas connections are securely tightened.
- 6) **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.**
(Gas Leak Check instructions are on page 6)

FIRST TIME LIGHTING THE BURNER(S) INSTRUCTIONS:

DO NOT SMOKE WHILE LIGHTING OR CHECKING



GAS SUPPLY CONNECTIONS!



ALWAYS OPEN LID BEFORE LIGHTING.

- 1) With power burner control knobs in “OFF” position, turn on the Gas supply.
- 2) Light any burner by pushing its control knob down 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 5 minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to “OFF”.
- 3) Repeat process for the next control knob/igniter, ensuring that the other knob is in “OFF” position as you perform the check.
- 4) If any burners fail to light after several attempts, discontinue the gas supply at source and re-inspect for obstructions to gas flow and orifices.
NOTE: Upon first assembly the gas lines and burner will be full of air. For the burner to light properly, the lines must fill with gas. It may require several attempts at lighting the burner before you are successful.

👍 NOW YOUR POWER BURNER IS READY TO USE.

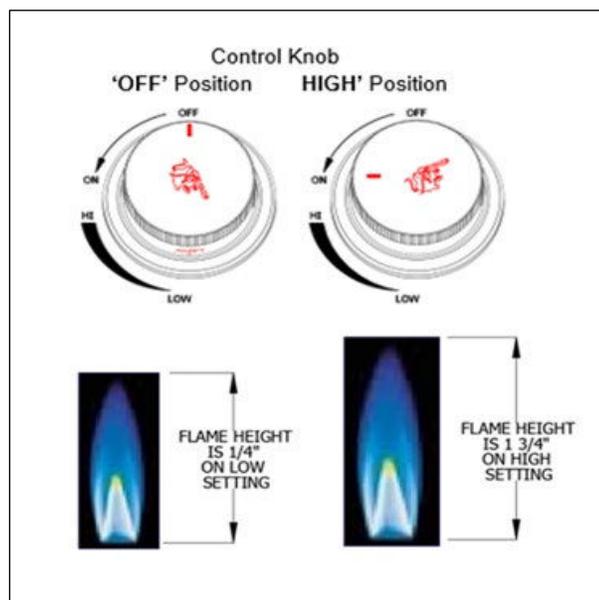
STANDARD LIGHTING THE BURNER(S) INSTRUCTIONS:

- 1) Ignite only the burners you intend to use, using the same method for each:
- 2) 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 5 minutes for the gas to disperse, and repeat the process. After the burner ignites, repeat procedure with any other burner needed.
- 3) Adjust control knob(s) to desired cooking temperature.

NOTE: Initially, the Burner will have a blue flame. After some time, the color of the flame will be orange.

NOTE: If igniters fail to produce a spark at the electrode tip, burners can be manually lit with a fireplace-type match.

(See next page for instructions)





MANUALLY LIGHTING THE BURNER(S) INSTRUCTIONS:

NOTE: If igniters fail to produce a spark at the electrode tip, burners can be manually lit with a fireplace-type match.



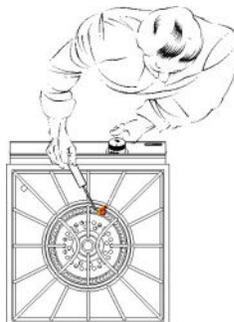
DO NOT SMOKE WHILE LIGHTING OR CHECKING GAS SUPPLY CONNECTIONS!



ALWAYS OPEN LID BEFORE LIGHTING.

NOTE: To light power burner with a fireplace-type match:

- 1) Insert a lighted fireplace-type match or long-necked butane lighter placing flame near to burner ports. Press in control knob and rotate left to "HIGH" setting to release gas. Burner should light immediately. If more than one burner is needed, repeat the procedure with the other burners as needed. Adjust burner(s) to desired cooking temperature.



OPERATING PROCEDURE

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

This power burner has been certified with a pot size of 60 qt in total volume, 15 1/2" in height and 18" in diameter.

CAUTION: DO NOT LEAVE POWER BURNER UNATTENDED WHILE IN USE.

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

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

CAUTION: Do not attempt to disconnect any gas fitting while your power burner is in operation or while the gas feed is on.

CLEANING THE GRATES

After cooking, turn control knobs to "OFF" and let power burner cool before attempting to clean your grates. Before first use and periodically it is suggested that you wash the grates in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your grates.

CLEANING THE BURNER

IMPORTANT: Gas control knobs should be in the "OFF" position, and fuel line should be disconnected from gas valve manifold. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your power burner has not been used for an extended period of time.

- 1) Remove burner from insert.
- 2) 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, check to ensure that the burner orifice is correctly placed inside the burner tube. Also check the 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 POWER BURNER

Periodically, the power burner 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 grates and burner.
- 3) Cover the orifices with a piece of aluminum foil.
- 4) Brush the inside and bottom of the power burner with a vegetable 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 18.
- 7) Replace burner and grates.
- 8) Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the power burner 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 POWER BURNER 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 power burner still fails to operate properly, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOBS TO "OFF"**, wait for power burner to cool, and check the following:

A. Misalignment of burner tube over orifice

CORRECTION: Reposition burner tube to properly seat over orifice.

B. Obstruction in gas line

CORRECTION: Remove fuel line from power burner. **DO NOT SMOKE!** Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to power burner.

C. Plugged orifice

CORRECTION: Remove grates, burner, and grease tray. Gently clear any obstruction in orifices with a fine wire. Reinstall burner over orifice, replace grates and grease tray. If an obstruction is suspected in gas valve(s) or gas valve bracket, please contact your power burner dealer or gas appliance service person for assistance.

D. Misalignment of igniter on burner

CORRECTION: Check for proper position of electrode tips. The tips of the electrode should be pointing forward toward the front and free from grease for spark discharging. The ignition wires should be firmly connected to the valve ignitions and electrodes. Replace the ignition wires if they are 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 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 the next igniter.

If re-ignition is necessary

While the power burner 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 the power burner still fails to operate properly, consult your power burner dealer or gas appliance service person.

YELLOW FLAME

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).

FLASH BACK

When fire occurs in and around the burner tube, immediately turn off gas at its source and turn the control knob(s) to "OFF". Wait until the power burner has cooled, then clean the burner tube and burner ports as described on page 17.



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 WEBSITE AT:

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

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

AND IN THE OWNER'S/INSTALLATION MANUALS 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 TO THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE DURATION OF THIS EXPRESSED 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 1101 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 extend to 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 periods specified on the next page. The Warranty Period is not extended if we replace the product. We may change the availability of this warranty at our discretion, but any changes will not be retroactive.



Warranty Policy (Continued)

Grilling/Pizza Accessories and Grill Covers DO NOT include a warranty period

Grill Warranty Periods

The following parts are covered for **1 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 **3 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 the **Lifetime** on all our current gas grill models:

- Insert assembly and the grates.

The warranty period for the grill burners varies by type:

- Cast stainless steel burners - Lifetime
- Welded stainless steel burners – 5 years
- Porcelain coated burners – 3 years

The warranty period for the charcoal grill is 1 year on all parts, except for the insert assembly, which is covered for **5 years**.

Component Warranty Periods

All the parts for our components /grill carts/refrigerators/kegerators/drawers/doors/refrigerator frames/grill

jackets/finishing frames/ice chest/sinks/bar center are covered for **1 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 **1 year**.



Warranty Policy (Continued)

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty does not cover any damage due to:

- Transportation.
- Storage
- Improper installation or use.
- Use on improper fuel/gas supply.
- Failure to follow the product instructions or to perform any preventive maintenance.
- Modifications.
- Normal wear and tear, rust, corrosion, oxidation, or discoloration.
- External causes such as accidents, abuse, or other actions or events beyond our reasonable control.

WHAT OPTIONS ARE OFFERED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

With respect to any defective product claim made during the Warranty Period, we will, in our sole discretion:

- Replace such product (or the defective part) free of charge.

WHAT IS EXCLUDED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

- We will not pay for shipping charges for 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 NOTIFY BULL CUSTOMER SERVICE OF A POTENTIAL WARRANTY ISSUE?

Our Customer Service is ready to help. Here's how to reach us:



By Phone (800) 521-2855 Monday through Friday from 8:00 a.m. to 5:00 p.m. (EDT)



To submit a warranty, claim on-line or message go to <https://www.bullbbq.com/support-warranty.com>

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.

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