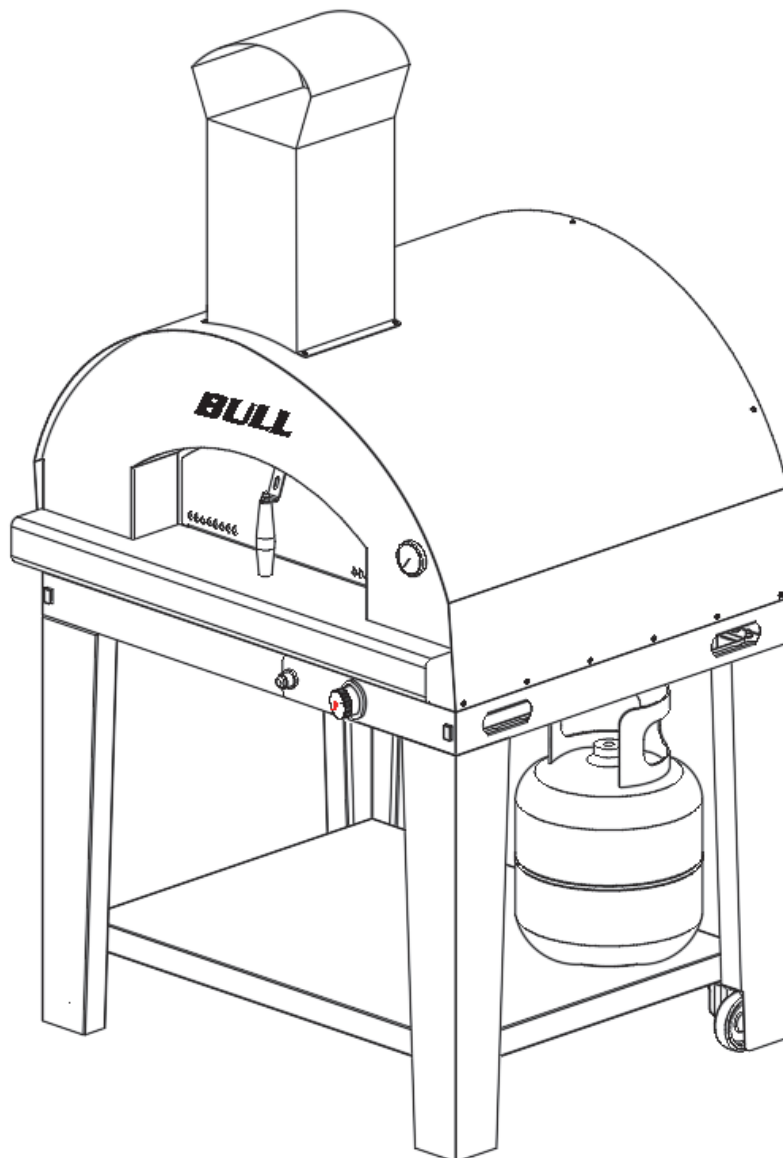




MODEL #77650 EXTRA LARGE PIZZA OVEN, LIQUID PROPANE GAS (LP)  
WITH MODEL #77651 CART

## ASSEMBLY & OPERATING INSTRUCTIONS



U.S.A. Edition







## SAFETY

Your new gas smoker oven is a safe, convenient appliance when assembled and used properly. As with all gas-fired products, however, certain safeguards must be observed. **Failure to follow these safeguards may result in serious injury or damage.** If you have questions concerning assembly or operation, consult your dealer, gas appliance specialist. This appliance is not intended for commercial use.

### CAUTION

- FOR OUTDOOR USE ONLY.
- IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS.
- THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED.
- SPECIAL CARE MUST BE TAKEN TO KEEP CHILDREN AND PETS AWAY FROM THE APPLIANCE AT ALL TIMES.
- THIS APPLIANCE WILL BE HOT DURING AND AFTER USE. USED INSULATED OVEN MITTS OR GLOVES FOR PROTECTION FROM HOT SURFACES.
- DO NOT MOVE THE APPLIANCE WHEN IN USE. ALLOW THE APPLIANCE TO COOL TO 115 °F (45 °C) BEFORE MOVING OR STORING.
- THIS APPLIANCE IS NOT INTENDED FOR AN SHOULD NEVER BE USED AS A HEATER.

Use caution when handling or transporting this product. Metal edges can be hazardous. Use appropriate gloves when lifting or handling. Before lifting, remove any side shelves, grids and grates.

### ELECTRICAL CAUTION

1. If any accessory is used on this appliance that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply:  
(U.S.A.) ANSI/NFPA No. 70-Latest Edition  
and  
(Canada) CSA C22.1 Canadian Electrical Code
2. Do not cut or remove the grounding prong from the plug.
3. Keep the electrical supply cord and fuel supply hose away from any heated surface.

### PROPOSITION 65 WARNING

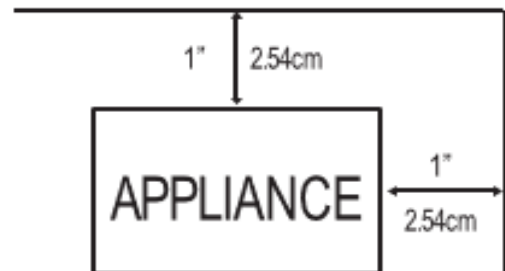
Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. WASH YOUR HANDS AFTER HANDLING THIS PRODUCT.

### 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 or other reproductive harm. \*This warning is issued pursuant to California Health and Safety Code Sec. 25249.6"

## INSTALLATION

1. In the U.S.A., this appliance must be installed in accordance with the local code and the relevant national code:  
**ANSI Z223.1/NFPA 54 - Latest Edition National Fuel Gas Code**  
**ANSI/NFPA 58 - Latest Edition Storage and Handling of Liquefied Petroleum Gases**
2. In Canada, this appliance must be installed in accordance with the local code and the relevant CSA standards:  
**CSA-B149.1 Natural Gas and Propane installation Code**  
**CSA-B149.2 Propane Storage and Handling**
3. The appliance must be located away from both noncombustible and combustible surfaces by at least 1" (2.54cm) from each side, and 1" (2.54cm) from the rear. If legs are not installed, the appliance must be placed on a non-combustible surface only.



4. DO NOT operate this appliance under any overhead roof construction or foliage.
5. This appliance is for **OUTDOOR USE ONLY**, do not operate in garage, shed, balcony or other such enclosed areas.
6. DO NOT restrict the flow of air to the appliance.
7. Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapors.
8. This appliance is **NOT** intended to be installed in, or on, recreational vehicles and/or boats.
9. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

### LP GAS CYLINDER PLACEMENT

The instructions below apply to LP models only. LP gas cylinders must be installed according to assembly instructions using retainer provided. Do not store a spare cylinder under or near this appliance. All cylinders used must be compatible with supplied means of cylinder retention.

### NATURAL GAS INSTALLATIONS:

Your new gas smoker oven comes from the factory configured for use with LP gas. The unit can be converted to natural gas by using a natural gas conversion kit (not included with appliance). Please contact your dealer if you would like to order a conversion kit (see page "conversion kit")

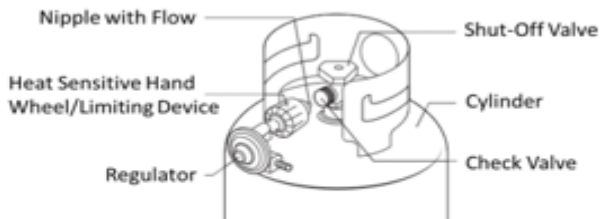




## LP GAS CYLINDER

### QCC®-1 QUICK CLOSING COUPLING

1. All models are designed to be used with an LP gas cylinder equipped with the QCC®-1 Quick Closing Coupling system.
2. The QCC®-1 system incorporates safety features required by the American National Standards Institute (ANSI) and the Canadian Standards Steering Committee.
  - Gas will not flow until a positive connection has been made.
  - A thermal element will shut off the flow of gas between 240° and 300° F.
  - When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet / hour.



3. **The LP Gas Cylinder is not included with the Gas Smoker Oven.** Be sure to purchase one with the QCC® valve. This valve is recognized by the external threads on the inlet port of the valve. QCC® equipped cylinders are available from your gas smoker dealer.

**NOTE:** Any attempt to connect the regulator, by use of adapters or any other means, to any other valve could result in damage, fire or injury and may negate the important safety features in the QCC®-1 system.

### SPECIFICATION

1. All LP gas cylinders used with this appliance must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
2. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9 kg).
  - Approximately 18" (46cm) high and 12" (31cm)
3. All LP gas cylinders used with this appliance should be inspected at every filling and re-qualified by a licensed service outlet at the expiry date (10 years), in accordance with the DOT (USA) and Canadian Transport Commission (Canada) codes for LP Gas Cylinders.
4. All LP gas cylinders used with this appliance must be provided with a shutoff valve terminating in a cylinder valve outlet No. 510, specified in the Standard for Compressed Gas Cylinder Valve Outlet and Inlet Connection (USA) ANSI/CGA-V-1-1977 (Canada) CSA B96.
5. The cylinder supply system must be arranged for vapor withdrawal.

6. The cylinder must include a collar to protect the valve if the propane capacity is in excess of 2.2 lb (1.0 kg).
7. The cylinder must be installed as per assembly instructions.
8. Never fill the cylinder beyond 80% full.
9. The cylinder valve must include a safety relief device having direct communication with the vapor space of the cylinder.

### HANDLING

1. Government regulations prohibit shipping full LP gas cylinders. You must take your new cylinder to a LP gas dealer for filling.
2. A filled LP gas cylinder is under very high pressure. Always handle carefully and transport in the upright position. Protect the valve from accidental damage.
3. **The LP Gas Cylinder is not included with the appliance.** Be sure to purchase one with the QCC® valve. This valve is recognized by the external threads on the inlet port of the valve. QCC® equipped cylinders are available from your appliance dealer.
4. If the cylinder is tipped after it is connected to the regulator, shut off the gas, disconnect the regulator and have it checked before using it again.

### STORAGE

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Store the LP gas cylinder outdoors in a well-ventilated place.
3. Do not store the LP gas cylinder in direct sunlight, near a source of heat or combustion.
4. If you intend to store the appliance indoors, disconnect and remove the LP gas cylinder first. Disconnected cylinders must have a dust cap installed and must not be stored in a building, garage or any enclosed area.
5. When the LP gas cylinder is connected to the gas appliance, the gas appliance and LP gas cylinder must be stored outside in a well-ventilated place.
6. Keep out of the reach of children.

### OPERATION

1. Never connect your gas smoker to an LP gas cylinder without the pressure regulator and hose assembly provided, and **NEVER TO AN UNREGULATED LP GAS SUPPLY.**
2. **Always** leak test the LP gas cylinder to regulator connection when connecting the LP gas cylinder to the appliance. See "Leak Testing," (page 5)
3. Do not operate appliance if the smell of LP gas is present. Extinguish all flame and determine source of LP gas before proceeding. Do not ignite the appliance until the LP gas leak has been found and sealed.
4. **Always** shut off LP gas cylinder valve when the appliance is not in use.

If the precautions listed on this page are not taken, a fire causing death or serious injury may occur.





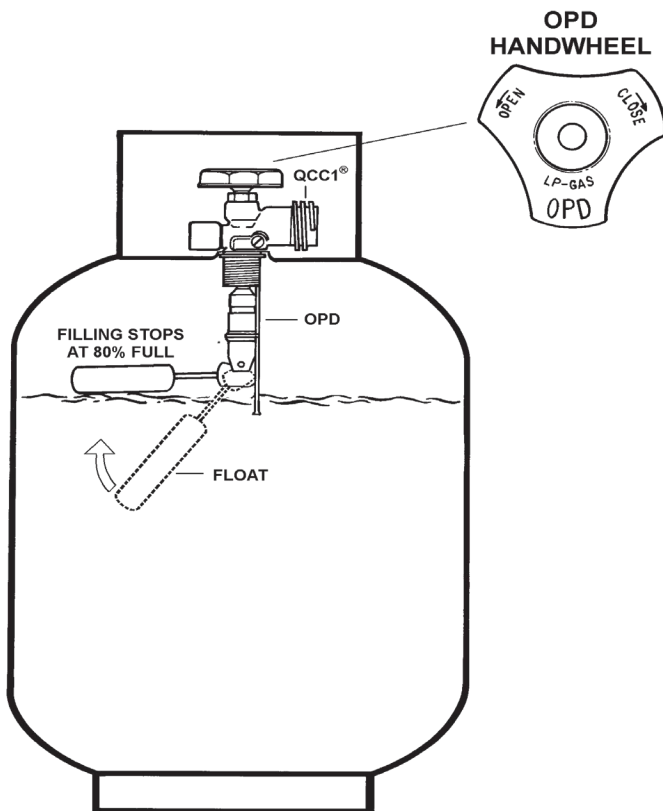
## OPD EQUIPPED CYLINDER

### OVERFILL PREVENTION DEVICE

1. The standard for outdoor gas appliances, ANSI Z21.58/ CAN/CGA-1.6, requires that appliances be used with cylinders equipped with an Overfill Prevention Device (OPD).
2. The OPD is designed to reduce the potential for the overfilling of propane cylinders, thus reducing the possibility of relief valve discharges of raw propane. **The OPD causes a slower purge/fill operation.** Some consumers have been advised by filling stations that these cylinders are "defective." **This is not a defect.** Some propane filling stations may not be aware of this device and its effect on the purge/fill operation.
3. New OPDs coming onto the market have technology that allows for much greater BTU outputs which will decrease the amount of time it takes to purge a cylinder.

### IDENTIFICATION

To identify these cylinders, the OPD handwheel has been standardized to the shape shown.



## HOSE & REGULATOR

1. All models are equipped with a hose and regulator with a QCC®-1 Quick Closing Coupling.
2. The QCC® coupling contains a magnetic Flow Limiting Device which will limit the flow of gas should there be a leak between the regulator and the appliance valve. This device will activate if the cylinder valve is opened while the appliance valves are open. **Be sure the appliance valves are off before the cylinder valve is opened to prevent accidental activation.**
3. The QCC® coupling incorporates a heat sensitive hand wheel that will cause the back-flow check module in the QCC® cylinder valve to close when exposed to temperatures between 240° and 300°F. Should this occur, do not attempt to reconnect the hand wheel. Remove hose/regulator assembly and replace with a new one.
4. The pressure regulator is set at 11 inches WC (water column) and is for use with LP gas only. The hose and hose couplings comply with CGA Standard CAN 1.83. No modifications or substitutions should be attempted.
5. Protect the hose from dripping grease and **keep the fuel supply hose away from any heated surface(s)**, including the base casting of the barbecue.
6. Inspect the seal in the QCC® cylinder valve when replacing the LP gas cylinder or once per year whichever is more frequent. Replace the seal if there is any indication of cracks, creases, or abrasion.
7. Inspect and clean the hose before each use. If the hose is cracked, cut, abraded or damaged in any way, the hose must be replaced prior to the appliance being put into operation.
8. For repair or replacement of the hose/regulator assembly (see page "component list"), contact your appliance dealer.

### 9. CONNECTION

1. Be sure cylinder valve and appliance valves are "OFF."
2. Center the nipple in the cylinder valve and hold in place. Using other hand, turn the hand wheel clockwise until there is a positive stop. **Do not use tools. Hand tighten only. When making the connection, hold the regulator in a parallel with the cylinder valve, so as not to cross thread the connection.**
3. Leak test connections. See "Leak Testing." (page 5)
4. Refer to lighting instructions. **To avoid activating the Flow Limiting Device when lighting, open cylinder valve slowly with the appliance valves off.** If the Flow Limiting Device is accidentally activated, turn off cylinder valve and appliance valves, wait 10 seconds to allow the device to reset, open cylinder valve slowly, then open the appliance valve.

**DISCONNECTION** Always close LP cylinder valve and remove coupling nut before moving cylinder from specified operation position.





## **LEAK TESTING**

All factory-made connections have been rigorously tested for gas leaks. However, shipping and handling may have loosened a gas fitting.

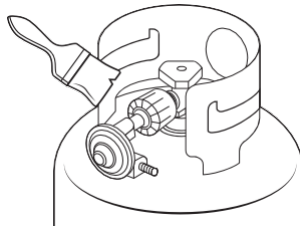
### **AS A SAFETY PRECAUTION:**

- Test all fittings for leaks before using your appliance.
- Test for leaks every time you connect a gas fitting.
- Do not smoke at any time while testing.
- Never test for leaks with a lit match or open flame.
- Test for leaks outdoors.
- Test LP cylinder valve for leaks each time the cylinder is filled.
- If a leak persists, contact your gas appliance dealer for assistance. Do not attempt to operate appliance if a leak is present.

### **LEAK TESTING ON NATURAL GAS:**

#### **TO TEST FOR LEAKS BETWEEN THE NATURAL GAS SUPPLY AND GAS VALVE:**

1. Extinguish any open flame or cigarettes in the area.
2. Be sure gas supply and appliance valves are "OFF."
3. Prepare a soap solution of one-part water, one-part liquid detergent.
4. Brush the soap solution on each connection.
5. Slowly open the natural gas supply valve.
6. A leak is identified by a flow of bubbles from the area of the leak.
7. If a leak is detected, close the natural gas supply valve, tighten the connection and retest.



#### **TO TEST FOR LEAKS BETWEEN THE ORIFICE AND GAS VALVE:**

1. Follow steps 1 - 5 above.
2. Place fingertip over the opening in the orifice.
3. Turn and hold burner control knob at "HIGH."
4. A leak is identified by a flow of bubbles from the area of the leak.
5. If a leak is detected, turn burner control knob to "OFF", tighten the connection and retest.
6. When finished, return burner control knob to "OFF".

### **IF THE GAS SUPPLY SYSTEM IS PRESSURE TESTED:**

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

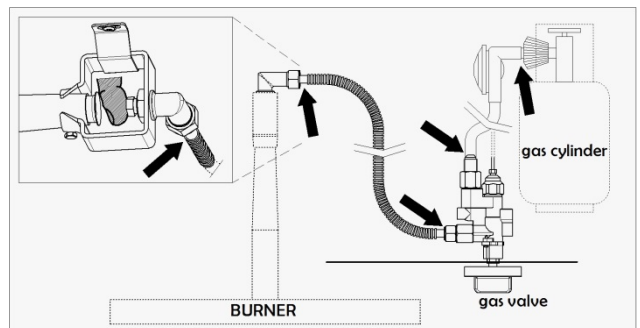
### **LEAK TEST WITH AN LP CYLINDER:**

#### **TO TEST FOR LEAKS BETWEEN THE LP CYLINDER AND GAS VALVE:**

1. Extinguish any open flame or cigarettes in the area.
2. Be sure that cylinder and appliance valves are "OFF."
3. Connect LP gas cylinder. See "Hose and Regulator."
4. Prepare a soap solution of one-part water, one-part liquid detergent.
5. Brush the soap solution on each connection.
6. With a full gas cylinder, open cylinder slowly.
7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut-off" valve, tighten the connection and retest.

#### **TO TEST FOR LEAKS BETWEEN THE ORIFICE AND GAS VALVE:**

1. Follow steps 1 - 6 above.
2. Place fingertip over the opening in the orifice.



3. Turn and hold burner control knob at "HIGH."
4. A leak is identified by a flow of bubbles from the area of the leak.
5. If a leak is detected, turn burner control knob to "OFF", tighten the connection and retest.
6. When finished, return burner control knob to "OFF"

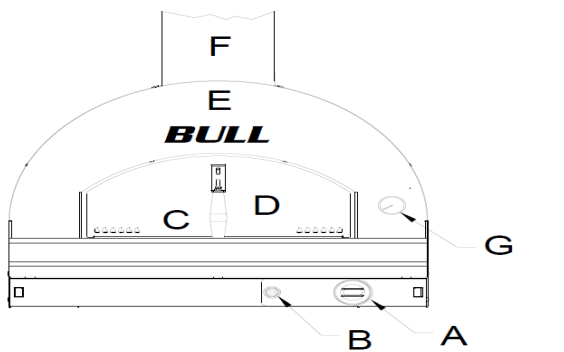




### OVEN COMPONENTS PARTS LIST AND DRAWING

DWG ID	DESCRIPTION	BULL PART #
A	BURNER CONTROL KNOB	66102
B	IGNITER	66105
C	DOOR HANDLE, SILICONE	66103
D	DOOR	66106
E	OVEN HOSE & REGULATOR	66108
F	FLUE	66107
G	TEMPERATURE GAUGE	66104

**WARRANTY PERIOD FOR THESE PARTS IS 1 YEAR**



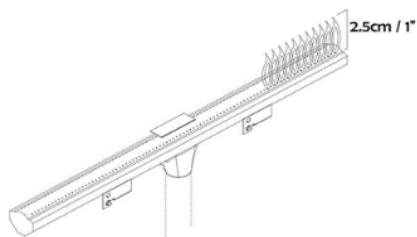
### LIGHTING INSTRUCTIONS

1. The appliance must be assembled as per the assembly instructions.
2. Ensure the gas supply is properly connected to the appliance. LP installations see: "Hose and Regulator." (page 4) NG installations see: "Natural Gas Conversion Kit" manual.
3. Ensure there are no gas leaks in the gas supply system. See: "Leak Testing." (page 5)
4. Ensure that Burner ignition wires are connected.
5. **WARNING: Always open door before lighting.**
6. Set control knobs to "OFF" and turn on the gas supply.

### LIGHTING THE BURNER:

- a. Open door (D) and leave open until lit.
- b. Check that the battery has been installed in the electronic ignition (A).
- c. Push and turn burner control knob (B) to "HIGH."
- d. Push and hold down the igniter button (A).
- e. Burner should ignite within 5 seconds; turn off gas source immediately if ignition does not occur in this timeframe.

**CAUTION Check oven burner flames after lighting.** All burner ports should show a 2.5cm / 1" flame on "HIGH." If flames are lazy yellow or lifting off burner, adjust air shutter until the flames are mostly blue and are not lifting.



### IF BURNER DOES NOT IGNITE:

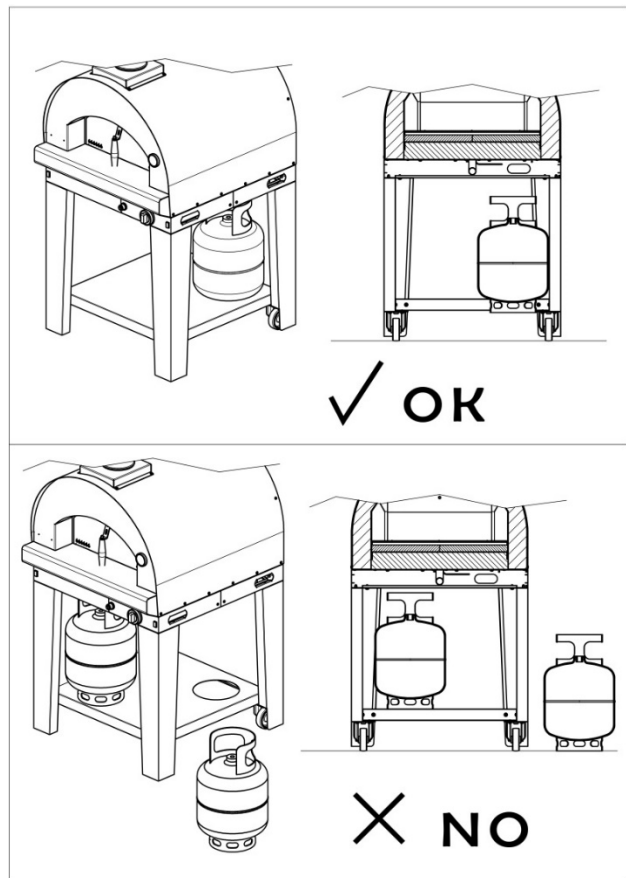
Push and turn control knob to "OFF." Wait 5 minutes then try again with control knob set at "MEDIUM."

- If any burner will not light, see page 8 "Troubleshooting"
- If problem persists, do not attempt to operate the appliance; contact your dealer or an approved service center.

### OPERATION

**WARNING:** The use of Prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

**TIPPING HAZARD:** Place the gas cylinder in the appropriate hole to avoid overturns and accidents



**First Time Use:** Before cooking with your gas appliance for the first time, burn it off (see page 7) to rid it of any odors or foreign matter in the following manner:

**Preheating:** Preheat the appliance on MEDIUM/HIGH with the door closed for ten minutes. Reduce heat as appropriate for your application.

**Door Position:** The position of the door during operation is a matter of personal preference, but the appliance cooks faster, uses less fuel, and controls the temperature best with the door closed. A closed door also imparts a smokier flavor and is essential for smoking and convection cooking.

### Shutdown:

1. Turn off cylinder valve/main gas supply.
2. Turn control knobs to "OFF."





## **REGULAR MAINTENANCE**

The following components should be inspected and cleaned (as necessary) before every usage of your gas appliance to ensure optimal performance, safety and efficiency.

**GENERAL CLEANING** / Perform a Burn-Off (see below). When appliance is cool, clean the interior of the appliance (if necessary) by scraping the bottom of the cooking plane and vacuuming.

**BURN-OFF** / Ignite the burners as per "Lighting" (page 6). Operate gas appliance on HIGH with door closed for 10 min. or until smoking stops. Turn the gas source off then turn control knobs to OFF

## **ANNUAL MAINTENANCE**

The following components should be inspected and cleaned at least once a year or after any period of storage over 30 days to ensure optimal performance, safety and efficiency.

**BURNER** / Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner to eliminate any blockages. See "Venturi Tubes." While the burner is removed, clean the interior of appliance by scraping the bottom of the cooking plane and vacuuming.

**HOSE** / Inspect and replace if necessary. For propane see "Hose and Regulator." (Page 4)

**ORIFICE** / Inspect the orifice to make sure it is not blocked, misaligned, or loose.

## **STAINLESS STEEL**

Wash with soap and water. Use stainless steel cleaner to polish and remove stains or marks.

Extreme heat can cause the stainless-steel door to turn color. This discoloration is not considered a manufacturing defect.

## **REPLACEMENT PARTS**

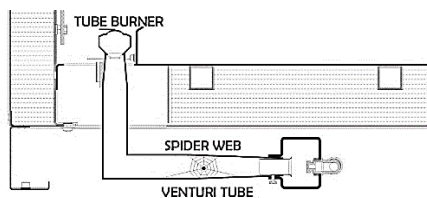
If a problem is found with the regulator, hose, burner, or control valves, do not attempt repair. See your dealer, approved service center, or contact the factory for repairs or replacement parts. To ensure optimum performance, only original replacement parts.

## **LEAK TEST**

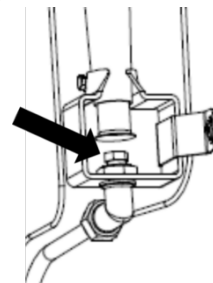
When reconnecting that appliance to a gas supply, be sure to check for leaks. See "Leak Testing." (Page 5)

## **VENTURI TUBES**

Always keep venturi tubes clean. Blockages in the venturi tubes caused by spiders, insects and nests can cause a flashback fire. In fact, although the gas grill may still light, the backed-up gas can ignite and cause a fire around the venturi tubes at the control panel or the side burner.



## **ORIFICE**



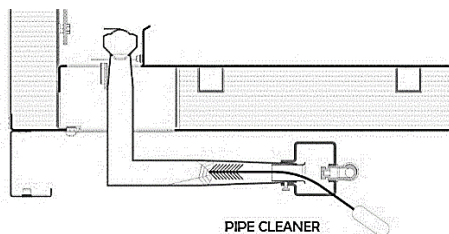
use

**If a flashback fire occurs, turn off gas at the source immediately. Inspect and clean the venturi tubes if any of the following symptoms occur:**

1. You smell gas.
2. Your appliance does not reach temperature.
3. Your appliance heats unevenly.
4. The burners make popping noises.

## **INSPECTING & CLEANING VENTURI TUBES**

1. Turn off gas by closing the propane cylinder valve.
2. When appliance is cool, clean the venturi tubes with a pipe cleaner.
3. Turn off gas by the propane cylinder valve.







## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
<b>SMELL OF GAS</b>	<b>SHUT OFF GAS SUPPLY VALVE AT ONCE. DO NOT USE THE APPLIANCE UNTIL LEAK IS SEALED.</b>	
Leak detected at cylinder, regulator or other connection.	<ol style="list-style-type: none"> <li>1. Regulator fitting loose.</li> <li>2. Gas leak in hose/regulator or control valves.</li> </ol>	<ol style="list-style-type: none"> <li>1. Tighten fitting and "Leak Test." (page 5)</li> <li>2. See authorized service center.</li> </ol>
Flames Beneath Control Panel (Flashback Fire)	<ol style="list-style-type: none"> <li>1. Venturi blocked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burner and clean venturi. See "Venturi Tubes" (page 7) for assistance.</li> </ol>
Flickering Burner Flame or Low Temperatures on HIGH Setting	<ol style="list-style-type: none"> <li>1. Excess flow safety device has been activated in connection between cylinder and barbecue.</li> <li>2. Improper air shutter adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn LP cylinder valve off then turn all burners to OFF position. Disconnect the regulator from the cylinder. Wait two minutes. Re-attach regulator to the cylinder. Open the cylinder valve slowly. Wait one minute. Light smoker oven as per "Lighting" (page 6)</li> </ol>
Burner Not Lighting	<ol style="list-style-type: none"> <li>1. Out of LP Gas/Gas Supply Valve Off.</li> <li>2. Igniter issue.</li> <li>3. Excess flow safety device has been activated.</li> <li>4. Regulator is not fully connected to the cylinder valve.</li> <li>5. A leak in the system causing the excess flow device to activate.</li> <li>6. Venturi blocked or misaligned with valve orifice.</li> <li>7. Orifice blocked.</li> <li>8. Hose is twisted.</li> <li>9. Improper air shutter adjustment.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refill LP Gas Cylinder/turn on main gas supply valve.</li> <li>2. It is an igniter issue. See "Igniter Not Working" below</li> <li>3. Follow "Flickering Flame or Low Temperatures on HIGH setting" solution above.</li> <li>4. Tighten the regulator hand wheel.</li> <li>5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system.</li> <li>6. Clean venturi See page 5 for assistance.</li> <li>7. Clean orifice with a pin or fine wire. <b>Do not drill orifices.</b></li> <li>8. Straighten hose.</li> <li>9. Adjust air shutter.</li> </ol>
Igniter Not Working	<ol style="list-style-type: none"> <li>1. Igniter battery is dead</li> <li>2. Igniter wire(s) not connected</li> <li>3. Electrode misaligned on burner</li> <li>4. Igniter malfunction</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace battery</li> <li>2. Ensure main burner and side burner electrode wires are all connected</li> <li>3. Realign electrode and clear any surrounding debris from area</li> <li>4. Contact dealer for replacement igniter.</li> </ol>
Decreasing Heat, "Popping Sound"	<ol style="list-style-type: none"> <li>1. Out of LP Gas.</li> <li>2. Venturi blocked.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refill LP Gas Cylinder.</li> <li>2. Remove burner and clean venturi. See "Venturi Tubes" (page 7) for assistance.</li> </ol>
Hot spots on Cooking Surface	<ol style="list-style-type: none"> <li>1. Venturi blocked</li> <li>2. Burner ports partially blocked by debris</li> <li>3. Improper air shutter adjustment</li> </ol>	<ol style="list-style-type: none"> <li>1. Remove burner, clean venturi. See "Venturi Tubes" (page 7) for assistance.</li> <li>2. Remove burner &amp; clean with soft bristle brush (e.g. toothbrush).</li> <li>3. Adjust air shutter.</li> </ol>
Regulator Humming Noise	<ol style="list-style-type: none"> <li>1. Cylinder valve opened too quickly.</li> </ol>	<ol style="list-style-type: none"> <li>1. Open cylinder valve slowly.</li> </ol>
Yellow Flame	<ol style="list-style-type: none"> <li>1. Some yellow flame is normal. If it is excessive, the venturi may be blocked.</li> <li>2. Burner ports partially blocked by debris.</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean venturi. See "Venturi Tubes" (page 7) for assistance.</li> <li>2. Remove burner &amp; clean with soft bristle brush (e.g. toothbrush).</li> </ol>
<p><b>If troubleshooting fails to solve any of these or any other issues, please contact your dealer or approved service center.</b></p>		





# Warranty Policy

Bull Outdoor Products continues to be the industry's leader in Warranty Durations with our product line. Warranty Durations can be located in the Parts Section of each manual. Components such as doors, drawers, and non-mechanical items are covered under a one year warranty from the date of purchase on invoice or purchase order.

Warranty Claims must be filed on line through the Bullbbq.com Website. Warranty Claims will not be accepted via email, fax, or phone.

Bull Outdoor Products, Inc. warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. It does not apply to rust, corrosion, oxidation, or discoloration, which may occur due to moisture, overheating, or packaging, unless the affected product becomes inoperable. Warranty Claims do not include shipping charges of item(s), labor or any labor related charges. There will be a shipping and handling charge for the delivery of the warranty part(s).

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Bull Outdoor Products, Inc., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement. Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products.

Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Based on country or geographical area, the following methods are used to file a Warranty Claim:

<https://www.bullbbq.com/support-warranty>

**United States of America / Canada / Central America / South America**

<https://www.bullbbq.eu/en/warrantyform.htm>

**Belgium / Denmark / France / Germany / Italy / Latvia  
Malta / Netherlands / Norway / Portugal / Romania / Spain  
Sweden / Switzerland / United Kingdom**

Mail= Exim International PTY LTD PO Box 70 Helensvale, Queensland 4212 Australia  
**Australia**

