



SIDEKICK CART SIDE BURNER OWNERS MANUAL MODEL # 60010 LIQUID PROPANE (LP)



⚠ DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odour 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 vapours 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.





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

We care about your safety, so please

- BE SURE YOUR SIDEKICK CART SIDE BURNER IS PROPERLY INSTALLED ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW INSTRUCTIONS IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE FOR ASSISTANCE.
- NOTE TO ASSEMBLER, PLEASE RETURN THIS MANUAL TO CONSUMER AFTER INSTALLATION.
- NOTE TO CONSUMER, RETAIN THIS MANUAL FOR FUTURE REFERENCE.
- THIS SIDE BURNER IS NOT INTENDED FOR USE IN OR ON RECREATIONAL VEHICLES AND OR BOATS.
- THIS SIDE BURNER IS ONLY INTENDED FOR INSTALLATION AND USE WITH A DESIGNATED BULL GRILL CART.

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LIMITED WARRANTY POLICY 18-20

 **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

REV 12/2020





REGISTERING YOUR SIDEKICK SIDE BURNER

To validate your Bull Limited Warranty, you must submit the completed the Warranty Registration Card within 90 days from the date of purchase. Registration can be completed on-line at www.bullbbq.com or by sending the completed Warranty Registration Card and copy of your Purchase Receipt or Invoice as proof of purchase to:

BULL OUTDOOR PRODUCTS, INC.
2483 WEST WALNUT AVE. , RIALTO, CA 92376
Attn: Warranty Service Center

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

PRODUCT INFORMATION REFERENCE CARD

- 1) Model Number _____
- 2) Serial Number _____
 (The Serial Number is encoded with essential information for ordering replacement parts or submitting Warranty claims. Location of Serial Numbers is shown below)
- 3) Date of Purchase _____
- 4) Copy of your Purchase Receipt or Invoice.

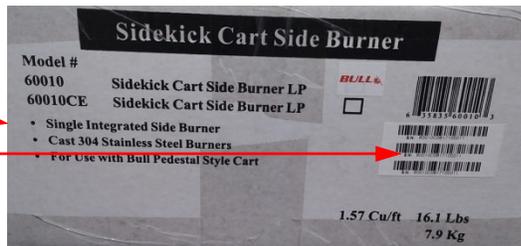
LOCATION OF SERIAL NUMBERS

Your Sidekick Model and Serial Number is shown at these locations:

On the side of the box

Model Number

Serial Number



Underside of Sidekick Lid

Model Number

Serial Number

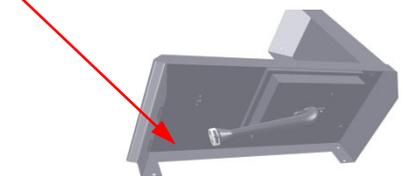


HOW TO ORDER REPLACEMENT PARTS:

Prior to contacting your authorized Bull Dealer, please take a few moments to determine what you need using the Replacement Part List and Illustration in your manual along with your Product Information Reference Card that your Bull Dealer will require this information as

Underneath Left Side of Sidekick

Serial Number



For On-Line orders go to: <https://www.bullbbq.com/buy-parts>

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

- For the western region, please call **Bull Grills & Spas** at **(760)746-7727**
- For the eastern region. Please call **Goodwood Hardware** **(225)926-0155**



IMPORTANT: Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.

CAUTION: Gas valves are pre-set at the factory. If you wish to convert at some later date, be sure to contact your gas supplier or grill, dealer before making the conversion.

CAUTION: A different gas valve must be installed when converting from one type of gas to another.

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





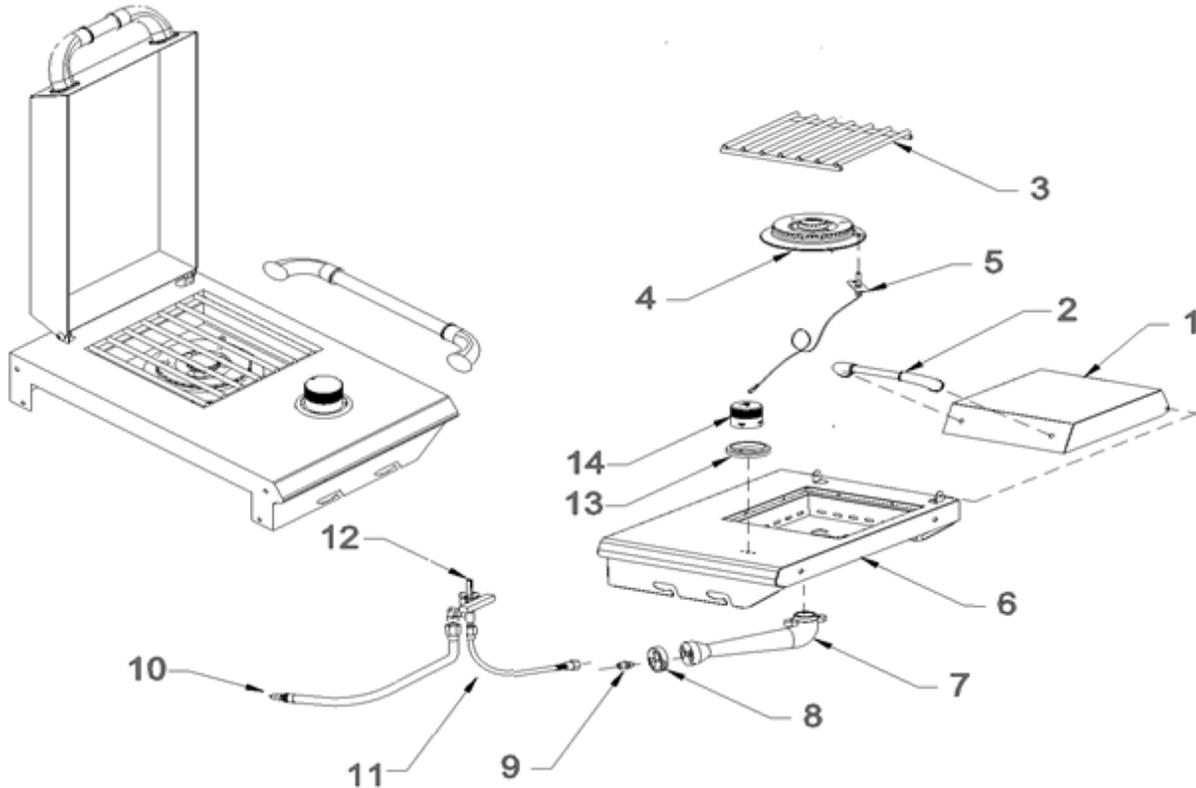
SIDEKICK CART SIDE BURNER REPLACEMENT PARTS LIST AND ILLUSTRATION

MODEL #60010 LP (LIQUID PROPANE)

DWG REF #	BULL PART #	DESCRIPTION	QTY	WARRANTY PERIOD (SHOWN IN YEARS)
1	64001	LID	1	1
2	16542	SIDEBURNER LID HANDLE	1	1
3	64002	COOKING GRATE	1	1
4	18359 (LP)	STAINLESS STEEL BURNER (LP ONLY)	1	3
5	16540	ELECTRODE	1	1
6	16680	SHELF BODY	1	1
7	16541	VENTUREI TUBE	1	1
8	16576	SIDE BURNER SHUTTER CLIP	1	1
9	16681	ORIFICE	1	1
10	16544	LP HOSE (LP TANK TO 'T' FITTING ASSEMBLY)	1	1
11	16570	VALVE	1	1
12	64000	FLEX LINE	1	1
13	16630	CONTROL KNOW BEZEL	1	1
14	16617	CONTROL KNOB	1	1

NOTE:

- SIDEKICK SIDEBURNER DOES NOT COME WITH HANDLE. THE HANDLE SHOWN IS FROM THE ORIGINAL SIDE SHELF WHICH CAN BE REMOVED FROM GRILL AND INSTALLED TO SIDEKICK SIDE BURNER AS SHOWN.
- INSPECT YOUR SIDEKICK SIDE BURNER FOR ANY DAMAGE AND CONTACT OUR SERVICE CENTER OR LOCAL DEALER FOR REPLACEMENT OF ANY DAMAGED PARTS.





INSTALLATION INSTRUCTIONS (READ CAREFULLY BEFORE STARTING)

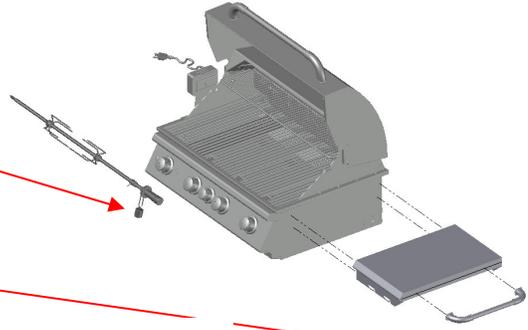
Your Sidekick Side Burner is fully assembled and ready to be mounted to a Bull Grill or Bull Grill Cart as designated by your sales dealer. We strongly recommend a Professional for Installation and Liquid Propane Gas connection.

NOTES TO INSTALLER:

- 1) Leave these instructions with the consumer for future reference.
- 2) Sidekick Side Burner intended for mounting only the right side of a designated Bull Grill or Grill Cart as shown.
- 3) Do not attempt mounting Side Burner to Grill or Grill Cart that appears to be damaged.
- 4) Before starting your Grill and Cart must already be assembled.
- 5) All work must be in accordance with all applicable local codes.

INSTALLTION SEQUENCE:

- 1) For Safety, Lock Cart Casters to prevent movement.
- 2) If your Grill has a Rotisserie System. You will need to remove to the spit rod from the grill.
- 3) Remove existing shelf from Cart. Your Sidekick will use the same mounting holes as we
- 4) Remove existing Side Shelf Handle
- 5) Retain handle and all fasteners, ref size shown



When using Pedestal Cart

- 6) Mount Side Shelf Handle to Shelf on Sidekick.
- 7) Your Sidekick has 4 mounting holes on the opposite side of the shelf handle as shown to attach.
- 8) Last step, mount to the same holes on Bull Grill using a Pedestal Cart see figure 1 or to Grill Cart as shown in Figure 2 using the same fasteners used to hold the original shelf.

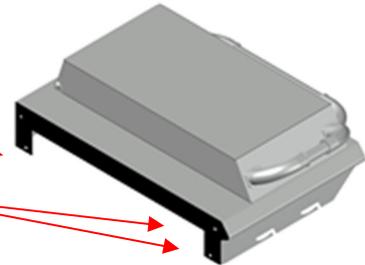
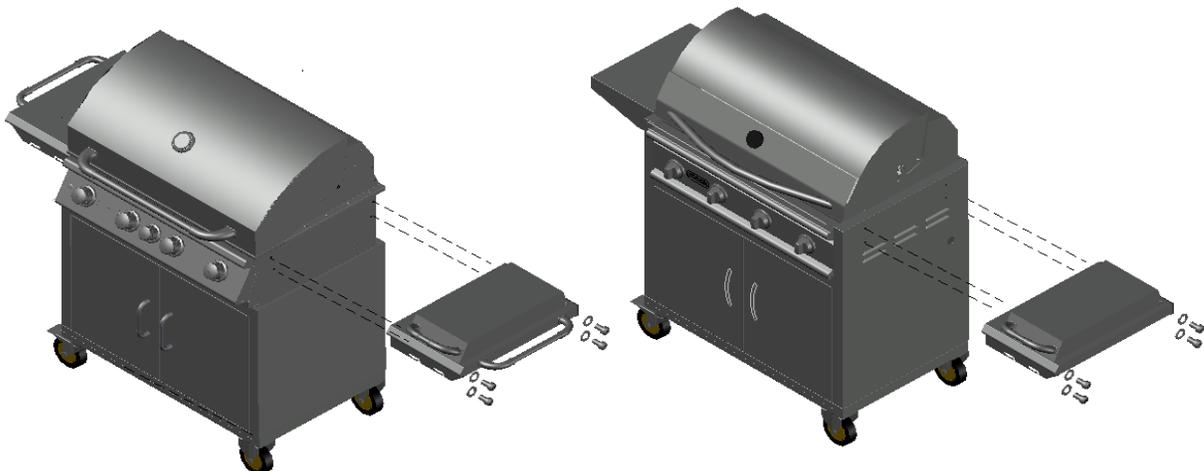


Figure 1
Angus Grill on Pedestal Cart and Sidekick Burner

Figure 2
Stallion Grill Cart and Sidekick Burner

NOTE: NEVER LIFT GRILL HEAD BY SIDE SHELVES.





SIDE BURNER OPERATIONAL SAFETY

WARNING!

FOR YOUR SAFETY, FOLLOW THE GUIDELINES BELOW:



YOUR GAS SIDE BURNER IS ONLY FOR OUTDOOR USE.



PROTECT CHILDREN FROM SIDE BURNER:

- DO NOT ALLOW CHILDREN TO OPERATE SIDE BURNER.
- KEEP CHILDREN AWAY FROM SIDE BURNER DURING USE AND AFTERWARD UNTIL YOU KNOW IT HAS COOLED COMPLETELY.

WARNING: DO NOT USE UNDER EXTENDED

AWNINGS, GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS. FAILURE TO DO SO COULD RESULT IN A FIRE OR PERSONAL INJURY.

DANGER: DO NOT PUT SIDE BURNER IN STORAGE OR TRAVEL MODE IMMEDIATELY AFTER USE, ALLOW TO COOL ENOUGH TO TOUCH BEFORE MOVING OR STORAGE. FAILURE TO DO SO COULD RESULT IN FIRE RESULTING IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

- 1) THIS CART SIDE BURNER IS NOT INTENDED FOR USE IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.
- 2) DO NOT PLACE SIDE BURNER UNDER OR ON TOP OF ANY SURFACE THAT WILL BURN.
- 3) DO NOT ALLOW OBSTRUCTION OR RESTRICTION TO THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE SIDE BURNER HOUSING.
- 4) SIDE BURNER CLEARANCE FROM THE BACK AND SIDE OF ANY COMBUSTIBLE SURFACE MUST BE AT LEAST 21 INCHES. DO NOT STORE OR USE GASOLINE, OR OTHER LIQUIDS EMITTING FLAMMABLE VAPOURS IN THE VICINITY OF SIDE BURNER OR ANY OTHER APPLIANCES.
- 5) DO NOT STORE EMPTY OR FULL SPARE LP GAS CYLINDERS AND/OR CHEMICALS UNDER OR NEAR SIDE BURNER OR ANY OTHER APPLIANCES.
- 6) KEEP THE FUEL HOSE AND ELECTRICAL CORDS AWAY FROM HOT SURFACES AND DRIPPING GREASE.
- 7) CHECK AND CLEAN BURNER VENTURI TUBES FOR INSECTS AND DEBRIS. A CLOGGED TUBE CAN LEAD TO A FIRE BENEATH THE GRILL.
- 8) KEEP THE VENT OPENINGS OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.
- 9) CLEAN OUTDOOR COOKING GAS APPLIANCE WITH RECOMMENDED CLEANING AGENTS.
- 10) AVOID UNNECESSARY TWISTING OF THE LP HOSE. VISUALLY INSPECT THE LP HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR OTHER DAMAGE AND REPLACE IF NECESSARY. THE REPLACEMENT HOSE SHOULD BE THAT SPECIFIED BY THE MANUFACTURER
- 11) NEVER LIGHT SIDE BURNER WITH LID CLOSED OR BEFORE CHECKING TO ENSURE BURNER TUBE ARE FULLY SEATED OVER GAS VALVE ORIFICES.
- 12) NEVER LEAN OVER COOKING SURFACE WHILE LIGHTING SIDE BURNER.
- 13) WEAR INSULATED OVEN MITTS AND USE BARBECUE TOOLS WITH WOOD HANDLES WHILE PLACING ITEMS ON SIDE BURNER.
- 14) NEVER PLACE OBJECTS OR UTENSILS ON TOP OF SIDE BURNER.
- 15) GRILL ROTISSERIE SPIT AND COUNTERWEIGHT MUST BE REMOVED PRIOR TO USING SIDE BURNER.



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 "FLASH-BACK" and can cause serious damage to your Side Burner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burner is necessary.

WARNING NEVER cover slots, holes or passage in the Side 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.



LIQUID PROPANE (LP) SAFETY GUIDELINES **IMPORTANT!**

DANGER! IF YOU SMELL GAS, FOLLOW THE GUIDELINES BELOW:

- 16) VISUALLY CHECK BURNER FLAME STATUS, AND PILOT BURNER FLAME IF PROVIDED.
- 17) NEVER TEST FOR GAS LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- 18) SHUT OFF GAS SOURCE TO THE APPLIANCE.
- 19) EXTINGUISH ANY OPEN FLAME.
- 20) OPEN GRILL LID TO RELEASE ANY ACCUMULATION OF FUMES.
- 21) IF GAS ODOR PERSISTS, IMMEDIATELY CONTACT YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.
- 22) VISUALLY CHECK BURNER FLAME STATUS, AND PILOT BURNER FLAME IF PROVIDED.
- 23) NEVER TEST FOR GAS LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- 24) SHUT OFF GAS SOURCE TO THE APPLIANCE.
- 25) EXTINGUISH ANY OPEN FLAME.
- 26) OPEN GRILL LID TO RELEASE ANY ACCUMULATION OF FUMES.
- 27) IF GAS ODORS PERSIST, IMMEDIATELY CONTACT YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.
- 28) VISUALLY CHECK BURNER FLAME STATUS, AND PILOT BURNER FLAME IF PROVIDED.
- 29) NEVER TEST FOR GAS LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- 30) SHUT OFF GAS SOURCE TO THE APPLIANCE.
- 31) EXTINGUISH ANY OPEN FLAME.
- 32) OPEN GRILL LID TO RELEASE ANY ACCUMULATION OF FUMES.
- 33) IF GAS ODOR PERSISTS, IMMEDIATELY CONTACT YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.

CHECKING FOR GAS LEAKS **NEVER TEST FOR GAS LEAKS WHILE THE BURNER IS LIT!**

IT IS A MUST THAT YOU USE THE STEPS BELOW TO CHECK FOR LEAKS ON LP GAS BURNERS PRIOR TO FIRST USE, START OF A NEW BBQ SEASON AND WHENEVER THE GAS CYLINDER IS CHANGED ON LP GAS APPLIANCES.

- 1) TURN OFF HEAT CONTROL VALVE(S), AND THEN TURN ON GAS AT SOURCE.
- 2) MAKE A SOAP SOLUTION BY MIXING ONE-PART LIQUID DETERGENT AND ONE-PART WATER.
- 3) APPLY THE SOAP SOLUTION TO ALL GAS CONNECTIONS: BUBBLES WILL APPEAR IN THE SOAP SOLUTION IF CONNECTIONS ARE NOT PROPERLY SEALED. TIGHTEN CONNECTION FITTINGS OR REPLACE IF NEEDED.
- 4) IF YOU HAVE A GAS LEAK THAT YOU CANNOT REPAIR, TURN OFF THE GAS AT THE SOURCE, DISCONNECT FUEL LINE FROM THE GRILL AND IMMEDIATELY CALL YOUR GRILL DEALER AND GAS SUPPLIER FOR PROFESSIONAL ASSISTANCE.

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



LIQUID PROPANE (LP) SAFETY GUIDELINES, CONTINUED



IMPORTANT!

YOUR PROPANE GAS GRILL IS DESIGNED TO OPERATE ON PROPANE GAS ONLY, AT A PRESSURE REGULATED AT 11" WATER COLUMN (WC.) OR 27.4 MBAR WHEN EQUIPPED WITH THE CORRECT PROPANE ORIFICES ON THE VALVES AND A PROPANE REGULATOR ON THE SUPPLY LINE. 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) ALWAYS KEEP LP GAS CYLINDER SECURELY FASTENED IN AN UPRIGHT POSITION.
- 2) NEVER CONNECT AN UNREGULATED LP GAS CYLINDER TO THE SIDE BURNER
- 3) DO NOT SUBJECT LP GAS CYLINDERS TO EXCESSIVE HEAT.
- 4) DO NOT FILL LP GAS CYLINDER BEYOND 80% FULL.

CAUTION: NEVER STORE LP GAS CYLINDERS INSIDE A BUILDING, GARAGE OR IN THE VICINITY OF ANY GAS-BURNING APPLIANCE.

WARNING: WHEN THE OUTDOOR COOKING GAS APPLIANCE IS NOT IN USE:

- 5) THE LP GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER.
- 6) DO NOT STORE SPARE LP GAS CYLINDERS UNDER OR NEAR THIS APPLIANCE.
- 7) LP GAS CYLINDERS MUST BE STORED OUTSIDE IN AN ADEQUATELY VENTILATED AREA THAT IS ISOLATED FROM THE GRILL.
- 8) LP GAS CYLINDERS MUST BE KEPT OUT OF REACH OF CHILDREN AND MUST NOT BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.
- 9) STORAGE OF AN OUTDOOR COOKING GAS APPLIANCE INDOORS IS PERMISSIBLE ONLY IF THE CYLINDER IS DISCONNECTED AND REMOVED FROM THE OUTDOOR COOKING GAS APPLIANCE
- 10) THE LP GAS CYLINDER MUST BE EQUIPPED WITH AN ARRANGEMENT FOR VAPOR WITHDRAWAL.
- 11) THE LP GAS CYLINDER MUST INCLUDE A COLLAR TO PROTECT THE CYLINDER VALVE.
- 12) 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.
- 13) DO NOT STORE SPARE LP GAS CYLINDERS UNDER OR NEAR THIS APPLIANCE.
- 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 CONNECTION DEVICE MUST BE COMPATIBLE WITH OUTDOOR COOKING APPLIANCES.
- 18) LP GAS TANK (CYLINDER) HAS APPROPRIATE VAPOR WITHDRAWAL.
- 19) LP GAS TANK (CYLINDER) MUST HAVE A LISTED OVERFILLING PREVENTION DEVICE. SEE ILLUSTRATION FOR INSTRUCTIONS 7-11
- 20) LP GAS TANK(CYLINDER) MUST INCLUDE A COLLAR TO PROTECT THE CYLINDER VALVE.
- 21) LP GAS TANK(CYLINDER) USES A TYPE 1 TANK VALVE THAT IS FIRMLY SECURED IN AN UPRIGHT POSITION.
- 22) DO NOT USE AN LP TANK (CYLINDER) THAT IS DAMAGED. VISUALLY INSPECT THE LP HOSE PRIOR TO EACH USE FOR CUTS, CRACKS, EXCESSIVE WEAR OR DAMAGE. IF FOUND THE HOSE ASSEMBLY SHOULD BE REPLACED.
- 23) INSPECT LP HOSE FOR PHYSICAL DAMAGE PRIOR TO EACH USE.



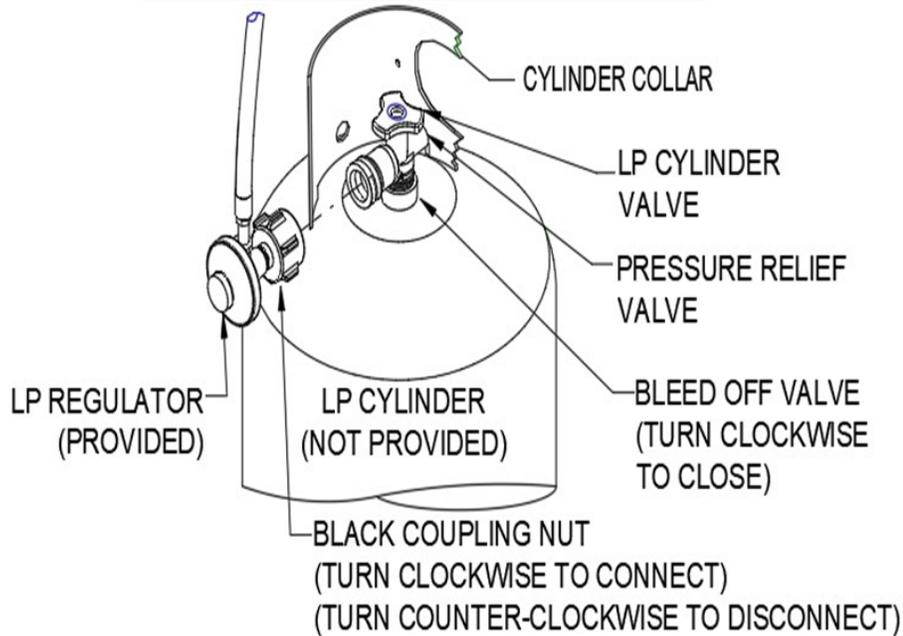


! LIQUID PROPANE (LP) SAFETY GUIDELINES, CONTINUED !

- 24) LP GAS PRESSURE REGULATOR AND 3/4" INCH HOSE ASSEMBLY (BULL PART # 16589) ARE SUPPLIED AND MUST BE USED WITHOUT ALTERATION AND SHOULD ONLY BE USED ON YOUR STALLION GRILL.
- 25) IF THE HOSE ASSEMBLY OR HOSE CLIP NEED TO BE REPLACED, USE ONLY THE BULL PART NUMBERS SHOWN IN THE PARTS LIST SUPPLIED WITH THIS UNIT.
- 26) 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.
- 27) IMPORTANT: MAKE SURE THE SIDE BURNER CONTROL KNOB IS IN THE 'OFF' POSITION BEFORE CONNECTING TO GAS SOURCE.

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

UNITED STATES LP TANK CONNECTION





OPERATING LOCATION AND VENTILATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR SIDEKICK CART SIDE BURNER

Your Side Burner comes to you fully assembled. We strongly recommend professional installation to the cart along with the LP connection per the instructions provided. All regulators must meet EN16129 standard.

In the United States your gas grill must be installed in accordance with local codes or, per the latest edition of the

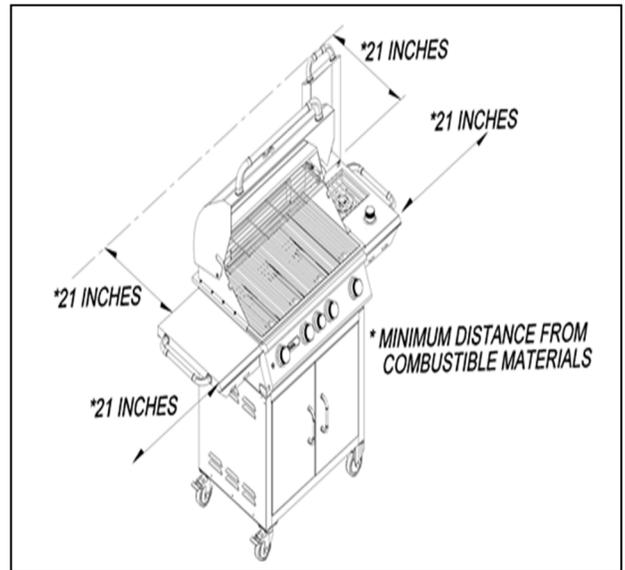
National Fire Prevention Association NFPA 54/ANSI (Z223.1)

In Canada, your gas grill 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

SIDE BURNER LOCATION AND SPACIAL REQUIREMENT

NOTES TO THOSE INSTALLING:

- 1) Leave these instructions with the consumer for future reference.
- 2) Side Burner is only for outdoor use. Do not install in garages, porches, breezeways, storage sheds or other enclosed areas.
- 3) The Side Burner must be installed in accordance with all local building codes.
- 4) Do not use any combustible materials for this construction.
- 5) Minimum horizontal clearance to adjacent combustible surface from side and back of the side burner must be **21 inches**.
- 6) Provide 6 inches of clearance behind Side Burner to allow front portion of hood to open and for ventilation purposes.
- 7) The Side Burner should not be placed under or on top of any surface that will burn.
- 8) Do not obstruct the flow of combustion and ventilation air around the insert.



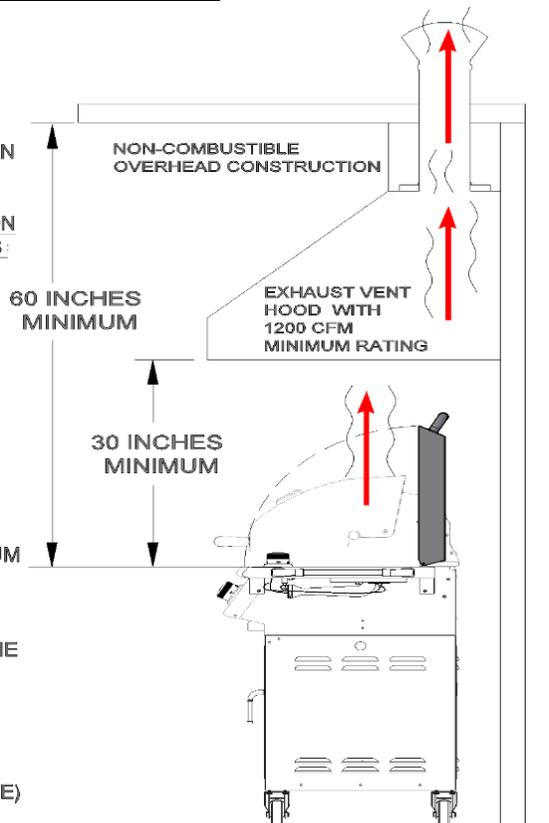
LIQUID PROPANE TANK STORAGE AREA MUST BE ISOLATED FROM GRILL AND VENTED

SIDE BURNER VENTILATION REQUIREMENTS TO THOSE INSTALLING:



DO NOT PLACE OR INSTALL YOUR SIDE BURNER IN AN ENCLOSED AREA, BREEZEWAY, SCREENED-IN PATIO OR INSIDE A BUILDING.
IF THE SIDE BURNER HAS OVERHEAD CONSTRUCTION PRESENT YOU MUST FOLLOW THESE INSTRUCTIONS:

- 1) DO NOT INSTALL UNDER A COMBUSTIBLE COVER.
- 2) A MINIMUM HEIGHT SEPARATION OF 60 INCHES FROM COOKING SURFACE TO ANY OVERHEAD NON-CONSTRUCTION MUST BE MET UNLESS OTHERWISE STATED BY LOCAL BUILDING AND FIRE CODE REQUIREMENTS.
- 3) A VENTILATION HOOD MUST BE INSTALLED ABOVE THE COOKING SURFACE WITH A MINIMUM 30 INCHES OF CLEARANCE BETWEEN VENTILATION HOOD AND COOKING SURFACE
- 4) VENTILATION HOOD MUST BE LARGER THAN 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.

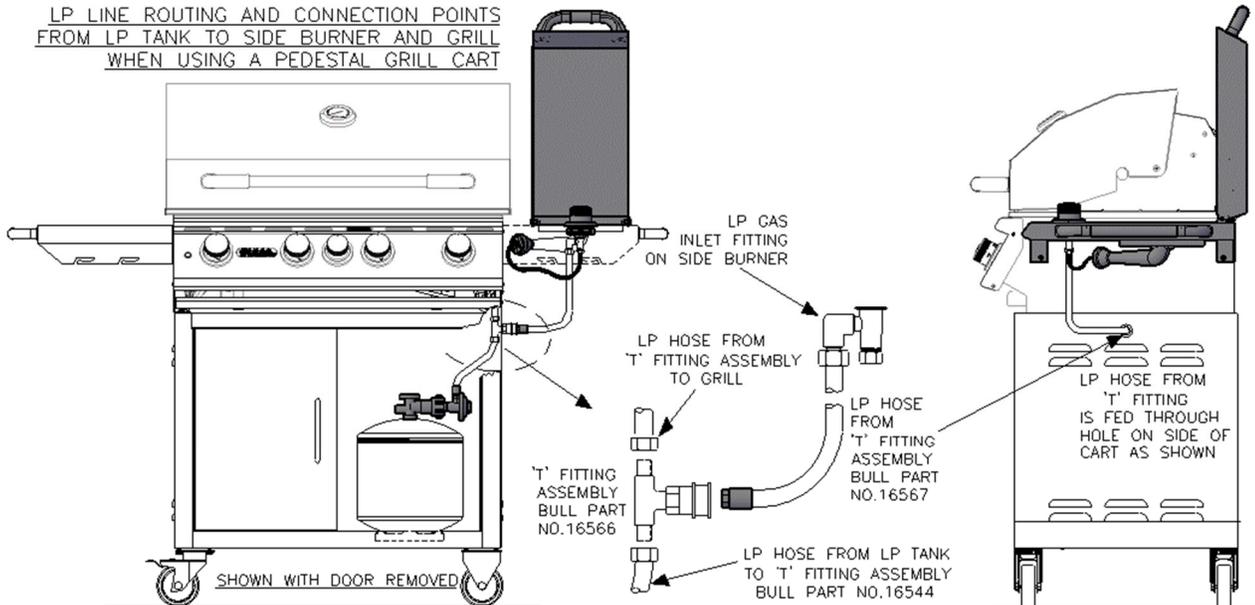




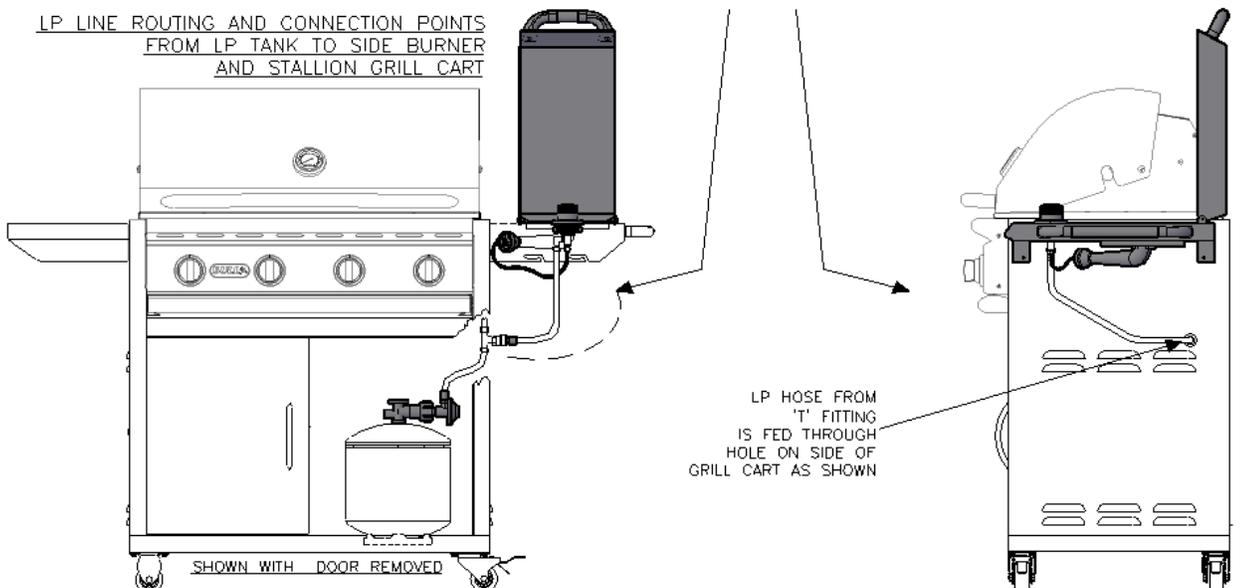
GUIDELINES FOR INSTALLING LP CONNECTION **IMPORTANT!**

DO NOT STORE EMPTY OR FULL SPARE TANKS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE.

- 1) The cylinder valve on the LP tank must be readily accessible for hand operation.
- 2) The LP tank must be isolated enough to where it is shielded from radiant heat and open flames.
- 3) The LP tank must be protected from foreign matter such as hot drippings.
- 4) There must be access so the LP tank can be connected, disconnected, inspected and leak tested outside of the cabinet.
- 5) The enclosure must provide access to allow leak testing of LP connections inside the enclosure for the LP Tank



LP LINE ROUTING AND CONNECTION POINTS
DETAIL VIEW





LP GAS TANK RETENTION GUIDELINES: **IMPORTANT!**

AN LP TANK (CYLINDER) WITHIN AN ENCLOSURE MUST USE A TANK RETENTION SYSTEM TO PREVENT BEING KNOCKED OVER. Below are guidelines and illustrations for an LP Tank enclosure and how to install a Tank Retention System which can be obtained through your Bull Dealer:

-  Any Tank Retention system must be secured to the floor using bolts and nuts or lock washers.
-  Once secured, place the LP tank in the tank retention system and tighten the tank retention bolt clockwise until the tank is held snug and cannot move.
-  **WARNING:**
 - Do not store an empty or spare disconnected LP gas cylinder under or near this Grill or any other appliance.
 - Do not use a dented or rusty LP gas cylinder may be hazardous and should be check by your LP gas provider.
 - Do not use a LP gas cylinder with a damaged valve.

'FIRST USE' LIGHTING PROCEDURE

-   • NEVER SMOKE WHILE LIGHTING SIDE BURNER OR CHECKING LP GAS CONNECTIONS.
 - BECOME FAMILIAR WITH THE SAFETY GUIDELINES AT THE FRONT OF THE MANUAL
 - DO NOT LEAVE SIDEBURNER UNATTENDED DURING USE
- 
- 

IMPORTANT! FOLLOW THE STEPS BELOW BEFORE FIRST USE OR AT START OF NEW GRILLING SEASON

- 1) If your grill fuel source is LP, verify the gas cylinder is full.
- 2) Check that the end of the burner tube is properly located over the valve orifice.
- 3) **PERFORM LEAK TEST** to ensure that there are no gas leaks before first use, after changing gas tank or start of a new grilling season.

LEAK CHECK INSTRUCTIONS

- 1) Turn off heat control valve, and then turn on gas at source.
- 2) Make a soap solution by mixing one-part liquid detergent and one-part water.
- 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 grill and immediately call your grill dealer and gas supplier for professional assistance.
- 5) **Make sure all gas connections are securely tightened.**

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

FIRST USE LIGHTING STEPS

Always open lid before lighting. Do not move the appliance when it is in use.

NOTE: The gas line and burner will be full of air after assembly or installation. Before lighting, please follow the steps below to purge the gas lines and prime them with gas to properly ignite the burners on your grill. It may require several attempts at lighting the burner before you are successful.

- 1) With BBQ Grill control knob in "OFF" position, turn on the Gas supply.
- 2) Light the burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counterclockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. Adjust the burner to the desired cooking temperature.
- 3) If the burner does not light, immediately return the control knob to "OFF", wait several minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to "OFF".
- 4) If the burner fails to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifice. **If the burner does not light after several attempts, immediately (or within 5 seconds?) return the control knob to 'OFF', wait 5 minutes for the gas to disperse before repeating the process or attempting to manually light the grill.**

IF YOU SMELL GAS, STOP! FOLLOW THE GUIDELINES ON PAGE 7 BEFORE MANUALLY LIGHTING:

MANUALLY LIGHTING

NOTE: If igniter fails to produce a spark at the electrode tip, burner can be manually lit with a fireplace-type match.

NOTE: To light the Sidekick Side Burner with a fireplace-type match, follow steps 1 through 6 above. Remove cooking grate and insert 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. Replace cooking grate and adjust burner to desired cooking temperature.





'FIRST USE' GUIDELINES, CONTINUED

IMPORTANT: Before first use and at the end of each barbecue season: wash cooking grate with warm, soapy water. Rinse and dry thoroughly.

DO NOT RUN FOR MORE THAN 10 MINUTES BEFORE FIRST USE

ALWAYS OPEN LID BEFORE LIGHTING. DO NOT MOVE THE APPLIANCE WHEN IT IS IN USE.

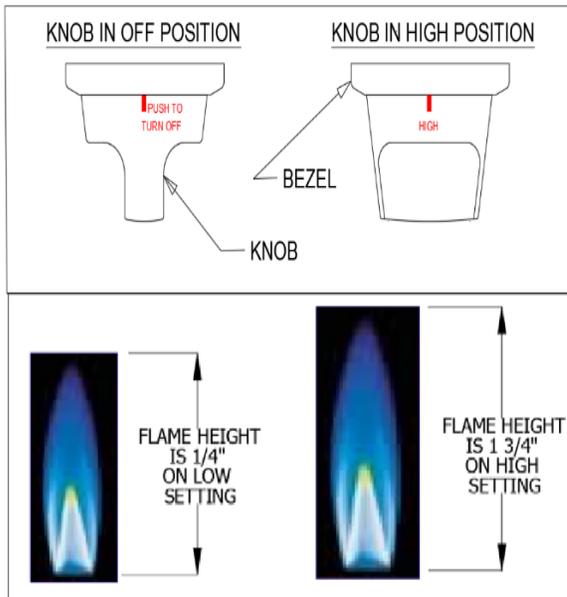
FIRST USE 'BURN OFF' GUIDELINES:

A Burn-off process is needed to get rid of any odors or foreign matter before cooking on your Sidekick Side Burner for the first time. To do this, ignite the burner and set the control knob to the "HIGH" setting for five minutes, but **no more than 10 minutes** before first use, after that turn control knob to "OFF"

NOW YOUR SIDEKICK SIDEBURNER IS READY TO USE!



NEVER SMOKE WHILE LIGHTING GRILL OR CHECKING GAS SUPPLY CONNECTIONS!



- 1) Set ALL BBQ Grill control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.
- 2) Ignite only the burners you intend to use, using the same method for each as follows:
 - a. Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counterclockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner.
 - b. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, repeat the process.
 - c. After burner ignites, repeat procedure with any other burner needed.
 - d. Adjust control knob(s) to desired cooking temperature.
- 3) **NOTE:** Initially, the burner will have a blue flame (see guidelines below). After some time, the color of the flame and Ceramic Panel will be orange.

Note: This may not be evident in bright daylight.

OPERATIONAL GUIDELINES:

CAUTION: DO NOT LEAVE SIDEKICK SIDEBURNER UNATTENDED WHILE IN USE.

CAUTION: The cooking pot sizes to be used are between 4 3/4in(120mm)-8 3/4in(220mm) in diameter. Maximum weight of pan and contents should not exceed 20 lbs.

It is recommended you use protective gloves during use or handling any components with transferred heat temperature.

Do not move the appliance when it is in use.

Turn off the gas supply at the gas supply source after usage.





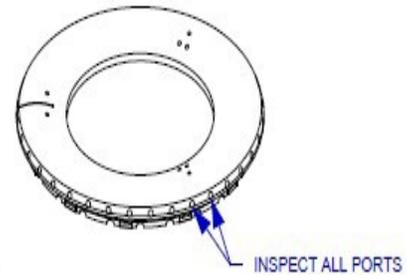
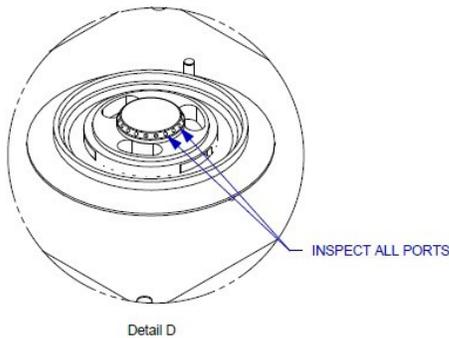
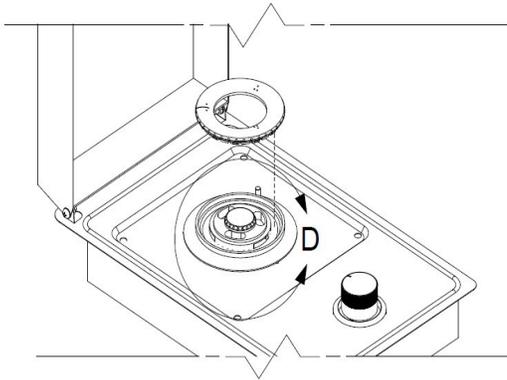
SIDE BURNER INSPECTION AND CLEANING

Following these cleaning procedures on a timely basis, will help keep your Sidekick Side Burner clean and working properly.

CAUTION – Always turn off the gas supply prior to clearing your Sidekick Side Burner.

BURNER CLEANING

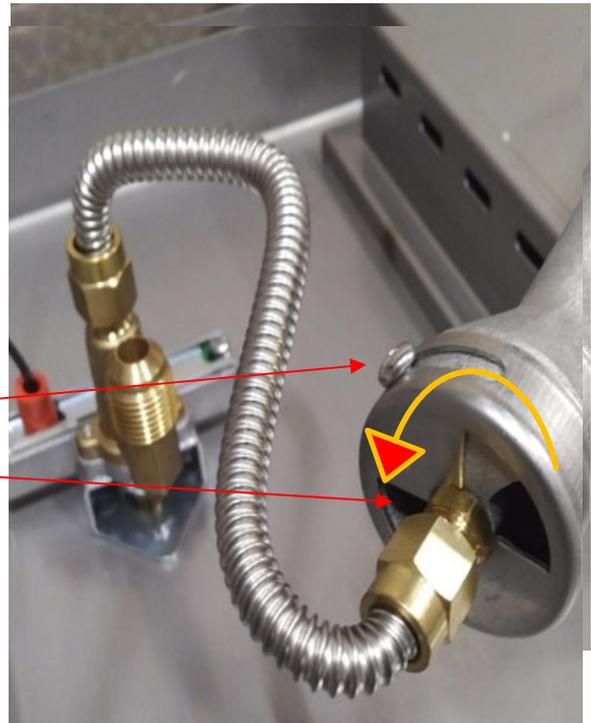
- 1) Remove the cooking grate.
- 2) Remove the outer ring and inspect all ports. If there is a clogged port, bend a stiff wire into a small hook and run the hook through the port several times.
- 3) Using a narrow bottlebrush with a flexible handle, run it through the burner openings several times.
- 4) Inspect the burner assembly for any openings caused by corrosion.
- 5) Inspect the ring ports and clear any clogged ports with a stiff metal wire.



BURNER SHUTTER CLIP ADJUSTMENT

Your Sidekick's burner air to fuel mixture has already been pre-set by the factory. If the air to fuel mixture needs some be adjusted to accommodate different gas pressures, follow these instructions:

- 1) Loosen the retaining screw that holds shutter clip in position per illustration of right.
- 2) Rotate shutter clip to increase or decrease the size of the openings that control the air flow in the venturi.
- 3) Tighten up the retaining screw and test lite the burner to see if the adjustment is satisfactory. Repeat as needed until the desired setting is reached. Allow burner to cool to room temperature before adjusting further.
- 4) Keeping the Burner shutter clip adjusted will improve your Burner's efficiency.



WARNING: Any modification of the appliance is considered dangerous and can cause serious or possible fatal injuries.



CLEANING THE COOKING GRATE

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

CAUTION: ALWAYS ALLOW THE SIDEKICK SIDEBURNER TO COOL COMPLETELY BEFORE CLEANING.

CLEANING THE BURNER

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

- 1) Remove cooking grate and outer ring.
- 2) Wash the burner ring in a mild soap and warm water solution to remove residue and dirt. Clean any clogged burner 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. Clean any clogged burner ports with a stiff wire such as an open paper clip.
- 4) After installation, check to ensure that the burner ring is correctly placed on the burner.

ANNUAL CLEANING OF SIDEKICK SIDEBURNER HOUSING

Periodically the Sidekick Side 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. Protect fuel line fitting.
- 2) Remove and clean the cooking grate as explained above.
- 3) Cover the gas orifice with a piece of aluminum foil.
- 4) Brush the inside of the Sidekick Side Burner with a brush and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- 5) Check igniter as instructed on page 13
- 6) Replace cooking grate.
- 7) Reconnect to gas source and observe burner flame for correct operation.





MAINTENANCE

REQUIRED INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS THAT MUST BE FOLLOWED PER ANSI Z210.58-CSA 1.6-2019 SECTION 4.24.2a FOR ALL OUTDOOR COOKING GAS APPLIANCES.

STAINLESS STEEL CLEANING AND MAINTENANCE

Your Side Burner outstanding lustre and durability is attributed to Stainless Steel construction. The Stainless Steel has an outer layer that relies on a proper cleaning and maintenance routine as the best way to remain intact and prevent corrosion. Please note, Stainless Steel is **not** 'rust proof' contrary to popular belief. Stainless Steel BBQ equipment is often at risk of corrosion by exposure to chemicals, caustics and fertilizers from swimming pools and outdoor landscaping. Locations with climates with greater heat and humidity will intensify this condition. By following a proper cleaning routine, you will add to the years you enjoy Side Burner.

- I. Installation must conform with local codes or, in the absence of local codes, with either of the following as applicable:
 - a. National Fuel Gas Code, ANSI Z223.1/NFPA 54
 - b. National Gas and Propane Installation Code, CSA B149.1
 - c. Propane Storage and Handling Code. CSA B149.2
 - d. Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 OR Recreational Vehicle Code, CSA Z240 RV Series
- II. If an electrical source is utilized, the outdoor cooking gas appliance, when installed must be electrically grounded in accordance with local codes, or in the absence of local codes with the refer to National Electrical Code, ANSI/INFP 70 or Canadian Electrical Code, Part 1, CSA C22 the following as applicable:
- III. This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any enclosed area.
- IV. This outdoor cooking appliance is not intended to be installed in or on boats
- V. This outdoor cooking appliance is not intended to be installed in or on recreational vehicles
- VI. Do not remove any labels, nameplate or data plate that show the manufacture's, distributor's, jobber or dealer's name, manufactures address, model name or serial number.
- VII. **YOUR SIDE BURNER MINIMUM CLEARANCE FROM THE BACK AND SIDE OF ANY COMBUSTIBLE CONSTRUCTION MUST BE AT 21 INCHES MUST NOT BE UNDER OVERHEAD COMBUSTIBLE CONSTRUCTION.**

REFER TO MANUAL PAGES LISTED BELOW FOR GRILL INSPECTION, MAINTENANCE OR SAFETY GUIDELINES:

PAGE 4 INFO AND LOCATIONS FOR ORDERING REPLACEMENT PARTS

PAGE 5 ASSEMBLY OF GRILL, FIELD-INSTALLED PARTS OR ACCESSORIES SUPPLIED WITH THIS OUTDOOR GAS APPLIANCE.

PAGE 6 CHECKING AND CLEANING OF BURNER/VENTURI TUBES OF INSECTS AND INSECT NESTS.

A CLOGGED TUBE CAN LEAD TO FIRE BENEATH THE GRILL.

- REQUIRING OUTDOOR GAS APPLIANCE ARE TO BE CLEAR AND FREE OF COMBUSTIBLE MATERIALS, GASOLINE, OR OTHER LIQUIDS EMITTING FLAMMABLE VAPOURS.
- DO NOT ALLOW OBSTRUCTION OR RESTRICTION TO THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE GRILL HOUSING.
- KEEPING THE VENTILATION OPENING OF THE CYLINDER ENCLOSURE FREE AND CLEAR FROM DEBRIS.
- KEEPING ELECTRICAL SUPPLY CORD AND FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACES.

PAGE 7 GAS LEAK TESTING PROCEDURES

PAGE 8 LP HOSE INSPECTION PRIOR TO EACH USE. ENCLOSED GRILLS MUST HAVE ACCESS TO INSPECT THE HOSE AND CONNECTIONS. UPON INSPECTION, A HOSE WITH ANY CUTS, SLITS, TEARING, EXCESSIVE ABRASION OR WEAR. **MUST BE REPLACED, DO NOT USE.** REFER TO PAGES 3, 4 AND 5 TO ORDER REPLACEMENT LP HOSE.

PAGES 13

- INSTRUCTIONS AND ILLUSTRATIONS FOR LIGHTING AND GRILL CONTROL OPERATION.
- INSTRUCTIONS AND ILLUSTRATIONS FOR VISUALLY CHECKING THE BURNER AND PILOT FLAME

PAGE 14 BURNER INSPECTION INSTRUCTIONS THAT SHOULD BE DONE MONTHLY.

PAGE 17 IMPORTANTANCE OF BURNER ORIFICE BEING PROPERLY INSERTED INTO THE BURNER TUBE.

If the valve orifices do not fit inside the burner tubes, lighting the burners may cause explosion and/or fire.





NEVER SMOKE WHILE TROUBLESHOOTING!



TROUBLESHOOTING

IF SIDEKICK SIDEBURNER FAILS TO OPERATE PROPERLY

- 1) TURN OFF GAS AT SOURCE, TURN CONTROL KNOB TO "OFF", AND WAIT FIVE MINUTES BEFORE TRYING AGAIN.
- 2) CHECK GAS SUPPLY/CONNECTIONS.
- 3) REPEAT LIGHTING PROCEDURE.

IF SIDE BURNER STILL FAILS TO OPERATE PROPERLY, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOB TO "OFF"**, WAIT FOR SIDE BURNER TO COOL, AND CHECK THE FOLLOWING:

A. MISALIGNMENT OF BURNER TUBE OVER VENTURI TUBE

CORRECTION: REPOSITION BURNER TUBE TO PROPERLY SEAT INSIDE VENTURI TUBE.

B. OBSTRUCTION IN GAS LINE

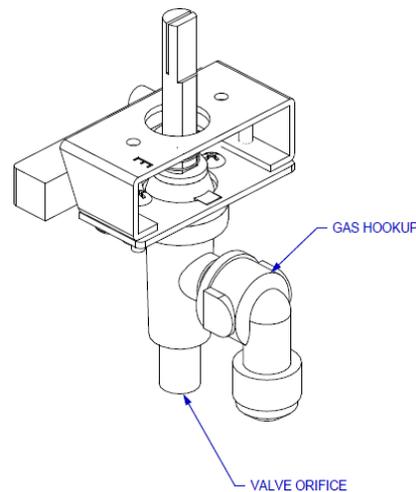
CORRECTION: REMOVE FUEL LINE FROM THE SIDE BURNER. NEVER SMOKE AROUND EXPOSED GAS LINE! OPEN GAS SUPPLY FOR ONE SECOND TO BLOW ANY OBSTRUCTION FROM FUEL LINE. CLOSE OFF GAS SUPPLY AT SOURCE AND RECONNECT FUEL LINE TO THE SIDE BURNER.

C. PLUGGED ORIFICE

CORRECTION: REMOVE THE VALVE FROM THE VENTURI TUBE AND GENTLY CLEAR ANY OBSTRUCTION IN THE ORIFICE WITH A FINE WIRE. RE-INSTALL THE VALVE INTO THE VENTURI TUBE. IF AN OBSTRUCTION IS SUSPECTED IN THE GAS VALVE OR THE VENTURI TUBE, PLEASE CONTACT YOUR SIDEKICK SIDE BURNER DEALER OR GAS APPLIANCE SERVICE PERSON FOR ASSISTANCE.

D. MISALIGNMENT OF IGNITER ON BURNER

CORRECTION: CHECK FOR PROPER POSITION OF IGNITER TIP. THE TIP OF THE IGNITER SHOULD BE RELATIVELY CLOSE TO THE BURNER PORTS AND FREE FROM GREASE FOR SPARK DISCHARGING. THE IGNITION WIRE SHOULD BE FIRMLY CONNECTED TO THE VALVE IGNITION AND IGNITER. REPLACE THE IGNITION WIRE IF THE WIRE WERE BROKEN OR CRACKED. WITH GAS SUPPLY CLOSED AND THE CONTROL KNOB SET TO "OFF", CHECK THE POSITIVE IGNITER INDIVIDUALLY FOR PRESENCE OF SPARK AT IGNITER TIP. PUSH THE CONTROL KNOB IN FULLY AND ROTATE ABOUT 1/4 TURN TO THE LEFT (COUNTER-CLOCKWISE) UNTIL CLICK IS HEARD; THE TRIGGER HITTING THE STRIKE BLOCK SHOULD PRODUCE A BLUE SPARK AT THE IGNITER TIP. RETURN CONTROL KNOB TO "OFF".



IF RE-IGNITION IS NECESSARY

WHILE THE SIDEKICK SIDE 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 SIDEKICK SIDEBURNER STILL FAILS TO OPERATE PROPERLY, CONSULT YOUR SIDEBURNER DEALER OR GAS APPLIANCE SERVICE PERSON.

FLASHBACK

WHEN FIRE OCCURS IN AND AROUND THE BURNER TUBE, IMMEDIATELY TURN OFF GAS AT ITS SOURCE AND TURN THE CONTROL KNOB TO "OFF". WAIT UNTIL THE SIDEKICK SIDEBURNER HAS COOLED COMPLETELY, THEN CLEAN THE BURNER TUBE AS DESCRIBED ON PAGE 14.





Warranty Policy

LIMITED WARRANTY ON BULL OUTDOOR PRODUCTS, INC., PRODUCTS

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

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

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

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

WHO MAY USE THIS WARRANTY?

BULL OUTDOOR PRODUCTS, INC. located at address 1011 East Pine St. Lodi, CA. 95240

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

WHAT DOES THIS WARRANTY COVER?

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

WHAT IS THE PERIOD OF COVERAGE?

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

- **Grill Warranty Periods**

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





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

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

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

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

Insert assembly and the grates.

The warranty period for the grill burners vary by type:

Cast stainless steel burners - **lifetime**,
Welded burners – **5 years**, and
Porcelain coated burners – **3 years**.

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

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

- **Component Warranty Periods**

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

Power Burner

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

Searing Station/Slide in Double Sideburner

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

Single Sideburner

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

Sidekick

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

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





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

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

WHAT DOES THIS WARRANTY NOT COVER?

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

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

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

HOW DO YOU OBTAIN WARRANTY SERVICE?

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

LIMITATION OF LIABILITY

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

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

Revised 10-15-2020 APR

