

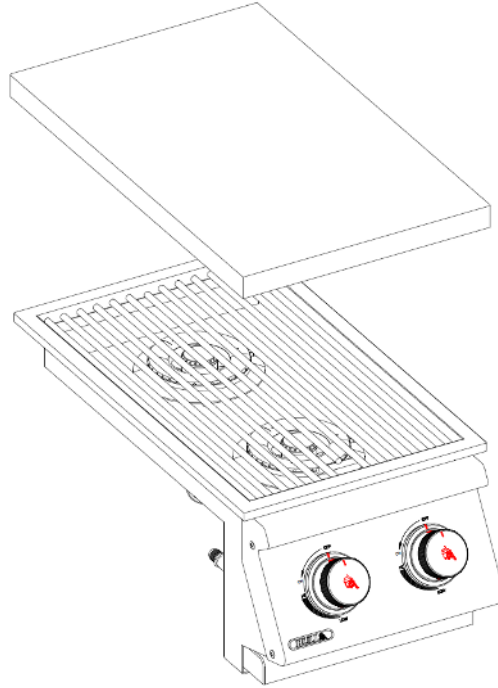


SLIDE-IN DOUBLE SIDE BURNER

OWNER'S MANUAL

SKU# 30008 LIQUID PROPANE (LP)

SKU# 30009 NATURAL GAS (NG)



DANGER

If you smell gas:

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

WARNING

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



USA EDITION



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

We care about your safety, so please

- BE SURE YOUR 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 NOT INTENDED FOR INSTALLATION OR USE WITH A SIDE BURNER CART.

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

*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE ON THE REGISTRATION CARD ON PAGE 3 ALONG WITH ATTACHING A COPY OF YOUR RECEIPT OR INVOICE TO PAGE 2.

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 SIDEBURNER

Thank you for purchasing your Bull Outdoor Products Sideburner. 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 Numbers is shown below)

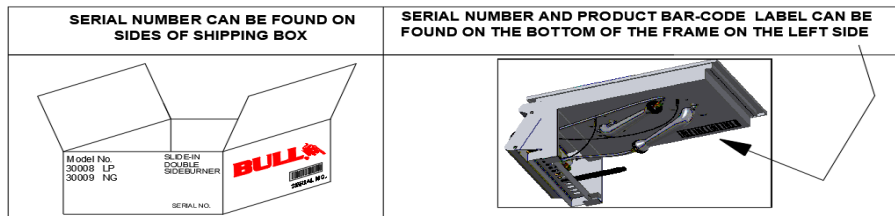
3) Date of Purchase _____

4) Copy of your Purchase Receipt or Invoice.

Warranty Questions call.

Customer Service at (800) 521-2855

SERIAL NUMBER LOCATIONS



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

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 Side Burner or additional accessories to keep your Side 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 Side Burner's data sticker which is located on the inside of the left side panel as shown. 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 SIDE BURNER FROM LIQUID PROPANE TO NATURAL GAS OR VICE-VERSA. Your Side Burner gas valve is pre-set at the factory specifically for the gas the Side 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.

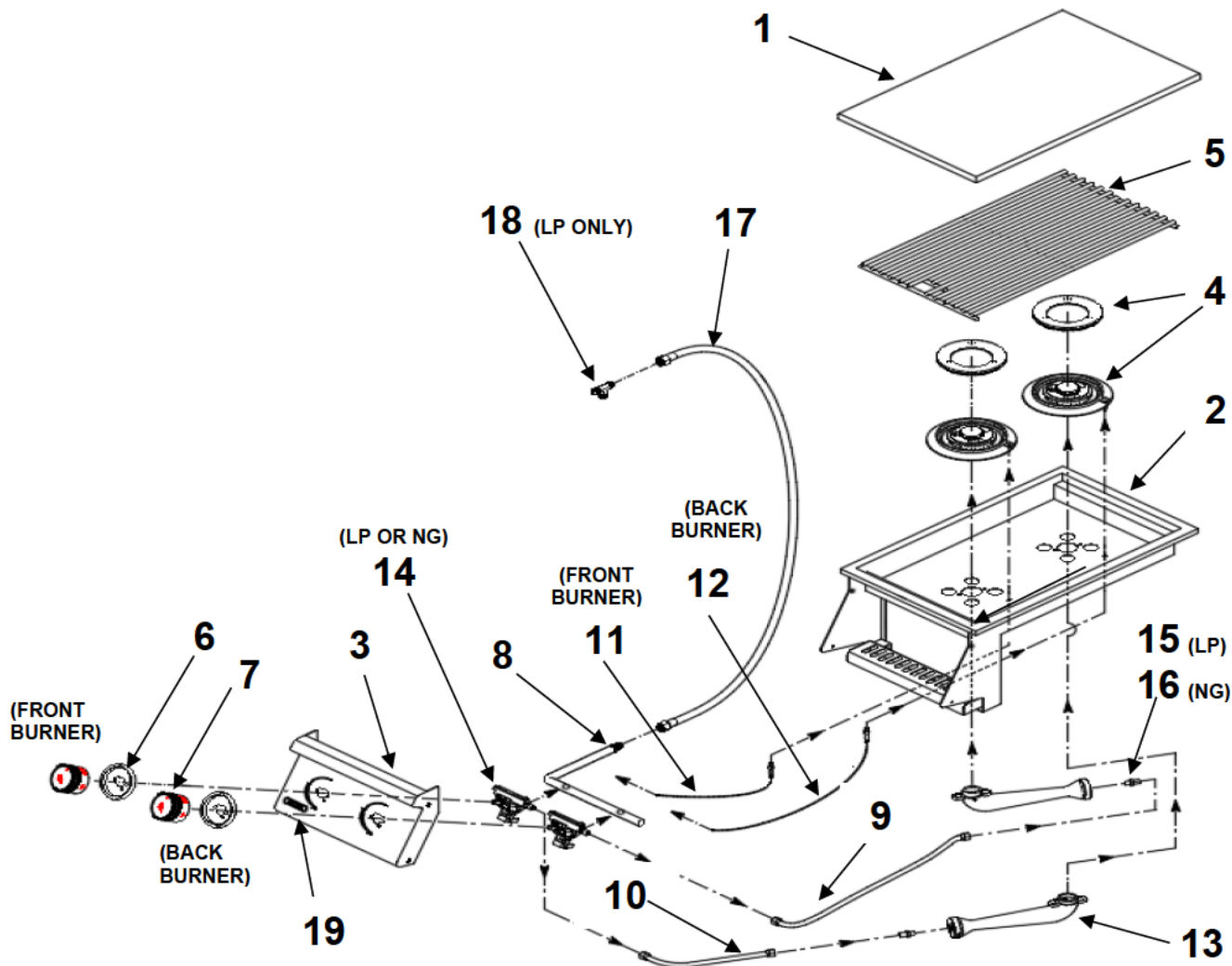


SLIDE-IN DOUBLE SIDE BURNER REPLACEMENT PARTS LIST

SKU# 30008 LP & 30009 NG

EXPLODED VIEW REF NO.	BULL PART NO.	DESCRIPTION	QTY	WARRANTY PERIOD (YEARS)
1	95000	COVER LID	1	1
2	30019	INSERT ASSEMBLY	1	5
3	30011	CONTROL PANEL	1	1
4	18359	STAINLESS STEEL BURNER	2	3
5	95005	COOKING GRATE	1	Lifetime
6	16629	BEZEL	2	1
7	16613	KNOB	2	1
8	30012	MANIFOLD	1	3
9	47006	STAINLESS FLEX TUBE 18" (457mm)	1	1
10	95011	STAINLESS FLEX TUBE 8" (200mm)	1	1
11	30013	SIDE BURNER IGNITER / SHORT IGNITION WIRE	1	1
12	30014	SIDE BURNER IGNITER / LONG IGNITION WIRE	1	1
13	18058	VENTURI TUBE	2	1
14	16526 (LP OR NG)	GAS VALVE (ULPG OR NG MODELS)	2	1
15	30016 (LP)	ORIFICE (LP MODEL ONLY)	2	1
16	30017 (NG)	ORIFICE (NG MODEL ONLY)	2	1
17	16544 (LP)	SIDEBURNER LP HOSE (LP MODEL ONLY)	1	1
18	16510 (LP)	TEE FITTING (LP MODEL ONLY)	1	1
19	16577	CONTROL PANEL LOGO PLATE	1	1

REPLACEMENT PARTS LIST REFERENCE DRAWING



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



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 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 TOP, BURNER BASE 'A' AND 'B' AND ORIFICES FOR INSECTS AND DEBRIS. A CLOGGED TUBE CAN LEAD TO A FIRE BENEATH THE SIDE BURNER. SEE PAGE 4 FOR LOCATION OF THESE PARTS.
- 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) ALWAYS REMOVE GRATE COVER BEFORE LIGHTING SIDE BURNER. DO NOT COVER BURNER WITH GRATE COVER UNTIL SIDE BURNER HAS COMPLETELY COOLED
- 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.
ALWAYS OPEN SUPPLIED GRATE COVER BEFORE USE. NEVER USE GRATE COVER AS A COOKING SURFACE.



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

- 1) VISUALLY CHECK BURNER FLAME STATUS, AND PILOT BURNER FLAME IF PROVIDED.
- 2) NEVER TEST FOR GAS LEAKS WITH A LIGHTED MATCH OR OPEN FLAME.
- 3) SHUT OFF GAS SOURCE TO THE APPLIANCE.
- 4) EXTINGUISH ANY OPEN FLAME.

CHECKING FOR GAS LEAKS NEVER TEST FOR GAS LEAKS WHILE THE SIDE BURNER IS LIT

YOUR SIDEBURNER SHOULD ALWAYS BE LEAK CHECKED:

- PRIOR TO FIRST USE OR START OF A NEW SEASON.
 - WHENEVER THE GAS CYLINDER IS CHANGED ON LP SIDEBURNERS.
- It is a must that you follow the steps below to check for leaks on*
- 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. IF AIR BUBBLES APPEAR IN THE SOAP SOLUTION IT MEANS THE CONNECTIONS ARE NOT PROPERLY SEALED AND NEED TO BE TIGHTEN OR REPAIRED AS NEEDED.
 - 4) IF YOU HAVE A GAS LEAK THAT YOU CANNOT REPAIR, TURN OFF THE GAS AT THE SOURCE, DISCONNECT FUEL LINE FROM THE SIDE BURNER AND IMMEDIATELY CALL YOUR BULL DEALER OR GAS SUPPLIER FOR PROFESSIONAL ASSISTANCE.

 **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.

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



OPERATIONAL SAFETY FOR LP (LIQUID PROPANE) SIDE BURNERS



YOUR PROPANE GAS SIDE BURNER 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.

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 SIDE 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 GAS 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 SIDE BURNER.
- 9) SPARE 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.
- 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 CONNECTION DEVICE MUST BE COMPATIBLE WITH OUTDOOR COOKING APPLIANCES.
- 18) LP GAS TANK (CYLINDER) MUST HAVE A LISTED OVERFILLING PREVENTION DEVICE. SEE ILLUSTRATION FOR INSTRUCTIONS 7-11
- 19) LP GAS TANK(CYLINDER) USES A TYPE 1 TANK VALVE THAT IS FIRMLY SECURED IN AN UPRIGHT POSITION.

LIQUID PROPANE HOSE AND REGULATOR ASSEMBLY SAFETY GUIDELINES

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 (49.2 INCHES) AND REGULATOR ASSEMBLY SOLD SEPARATELY THROUGH YOUR BULL DEALER REF PART NO. 16589

2) DO NOT ATTEMPT TO ALTER THE LP HOSE AND REGULATOR. IT ONLY INTENDED TO BE USED ON YOUR SIDE BURNER. IF THE HOSE ASSEMBLY OR HOSE CLIP NEED TO BE REPLACED, USE ONLY THE PART NUMBERS SHOWN IN THE PARTS LIST SUPPLIED WITH THIS UNIT.

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



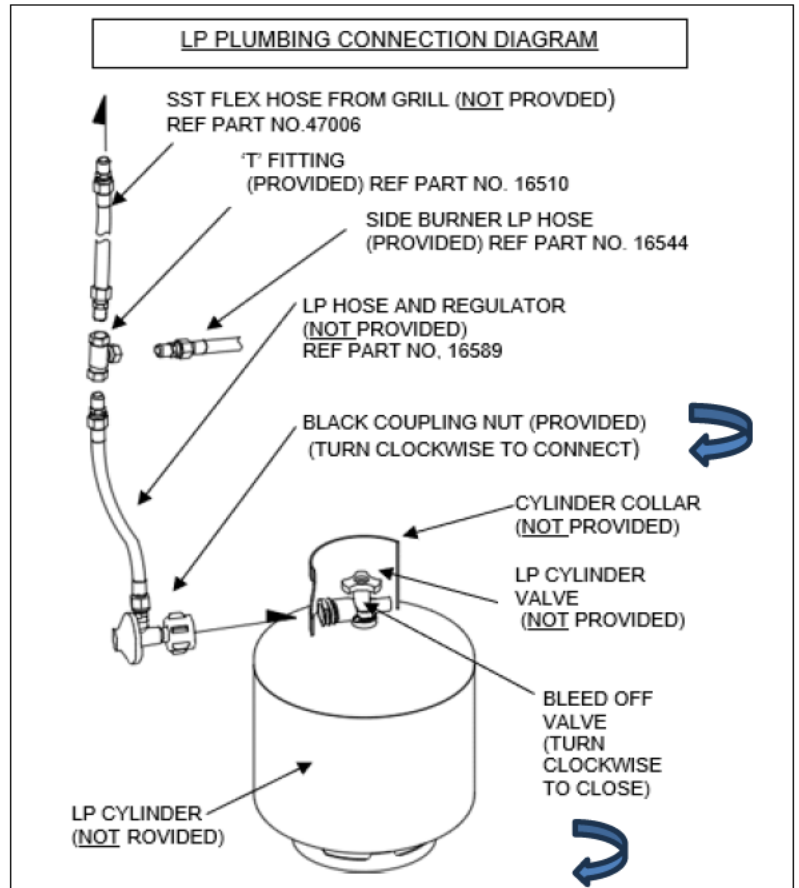
LIQUID PROPANE HOSE AND REGULATOR CONNECTION TO SIDE BURNER

IMPORTANT!

1) 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.

2) **IMPORTANT:** MAKE SURE THE SIDE BURNER CONTROL KNOB IS IN THE 'OFF' POSITION BEFORE CONNECTING TO GAS SOURCE.

WARNING: GAS VALVES ARE PRE-SET AT THE FACTORY TO OPERATE ON LP GAS OR NATURAL GAS. IF YOU WISH TO CONVERT TO A DIFFERENT GAS TYPE, OTHER THAN LP OR NG, BE SURE TO CONTACT YOUR SIDE BURNER DEALER, LICENSED PLUMBER, OR AUTHORIZED SERVICE CENTER FOR FURTHER DETAILS. CONVERSION KITS ARE NOT SOLD TO THE GENERAL PUBLIC AND REQUIRE A PROFESSIONAL TO PERFORM SERVICE.



WHEN THE OUTDOOR COOKING GAS APPLIANCE IS NOT IN USE:

- 1) THE LP GAS MUST BE TURNED OFF AT THE SUPPLY CYLINDER.
- 2) DO NOT STORE SPARE LP GAS CYLINDERS UNDER OR NEAR THIS APPLIANCE.
- 3) SPARE LP GAS CYLINDERS MUST BE STORED OUTSIDE IN AN ADEQUATELY VENTILATED AREA THAT IS ISOLATED FROM THE SIDE BURNER.
- 4) SPARE 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.
- 5) STORAGE OF AN OUTDOOR COOKING GAS APPLIANCE INDOORS IS PERMISSIBLE ONLY IF THE CYLINDER IS DISCONNECTED AND REMOVED FROM THE OUTDOOR COOKING GAS APPLIANCE
- 6) THE LP GAS CYLINDER MUST BE EQUIPPED WITH AN ARRANGEMENT FOR VAPOR WITHDRAWAL.
- 7) THE LP GAS CYLINDER MUST INCLUDE A COLLAR TO PROTECT THE CYLINDER VALVE.
- 8) 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.

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



OPERATIONAL SAFETY FOR NG (NATURAL GAS) SIDE BURNERS



YOUR NATURAL GAS (G20) SIDE BURNER IS DESIGNED TO USE NATURAL GAS ONLY. THE SIDE BURNER OPERATES AT A PRESSURE OF 4" WATER COLUMN (WC) OR 10 MBAR SET AT THE NATURAL GAS REGULATOR ATTACHED AT THE BACK OF THE SIDE BURNER. 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.
- 3) DO NOT USE TEFLON® TAPE OR PIPE SEALANT ON ANY FLARE ENDS BECAUSE YOU WILL NOT OBTAIN A LEAK-FREE SEAL.
- 4) 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.
- 5) DISCONNECT YOUR GAS SIDE 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 IN EXCESS OF 1/2 PSIG OR 37 MBAR.
- 6) TURN OFF YOUR GAS SIDE BURNER 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.

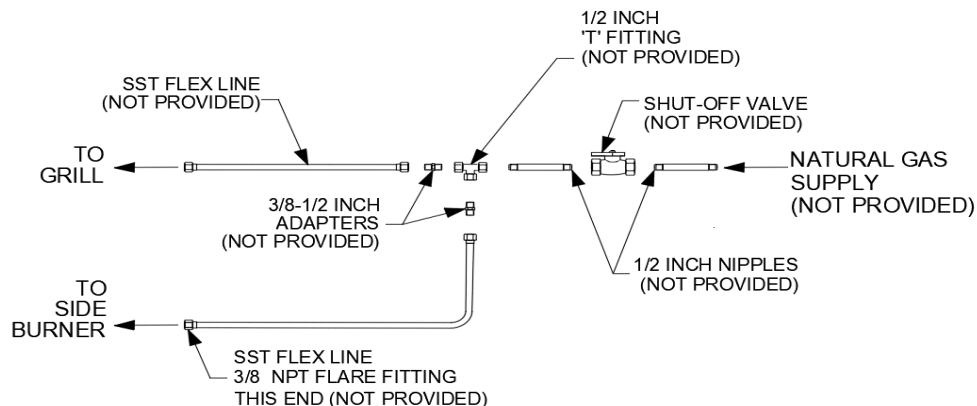
REFER TO THE FOLLOWING INSTRUCTIONS AND ILLUSTRATIONS FOR TYPICAL GAS SUPPLY CONNECTIONS.

WE STRONGLY SUGGEST PROFESSIONAL INSTALLATION AND HOOK-UP OF THE GAS. ALL REGULATORS MUST MEET EN16129 STANDARD.

IMPORTANT: BEFORE CONNECTING SIDE BURNER TO GAS SOURCE, MAKE SURE SIDE BURNER 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. A SUITABLE COATING OF CORROSION PROTECTION WILL RETARD THE EFFECTS OF CORROSION AND HELP YOUR BULL PURCHASE LAST LONGER.

IMPORTANT: BULL OUTDOOR PRODUCTS DOES NOT RECOMMEND THE USE OF ANY QUICK CONNECT FITTINGS OR LINES TO THE UNIT. USE OF THESE TYPES OF FITTINGS OR LINES COULD CAUSE LOW GAS FLOW AND SIGNIFICANTLY REDUCE THE PERFORMANCE OF THE UNIT.

- 1) ONLY USE TAPE OR SEALANT THAT IS NATURAL GAS RATED. DO NOT USE TEFLON® TAPE OR PIPE SEALANT ON ANY FLARE ENDS BECAUSE YOU WILL NOT OBTAIN A LEAK-FREE SEAL.
 - 2) REMOVE PLASTIC CAP FROM REGULATOR INSTALLED ON SIDE BURNER.
 - 3) ATTACH STAINLESS STEEL FLEX LINE 3/8" FLARE-FEMALE (BOTH ENDS) TO THE REGULATOR.
 - 4) ATTACH 3/8"-1/2" ADAPTER TO CONNNECT FLEX LINE TO 1/2" 'T' FITTING
 - 5) ATTACH 1/2" NIPPLE TO 'T' FITTING TO CONNECT 1/2" SHUT-OFF VALVE FOR GAS SUPPLY.
- DO NOT USE ANY COMBUSTIBLE MATERIALS FOR THIS CONSTRUCTION.



NATURAL GAS TO LIQUID PROPANE CONVERSION OR VICE-VERSA

GAS VALVES ARE PRE-SET AT THE BULL FACTORY TO OPERATE ON LP GAS OR NATURAL GAS. IF YOU WISH TO CONVERT TO A DIFFERENT GAS TYPE, OTHER THAN LP OR NG, BE SURE TO CONTACT YOUR BULL DEALER, LICENSED PLUMBER OR AUTHORIZED SERVICE CENTER FOR FURTHER DETAILS. CONVERSION KITS ARE NOT SOLD TO THE PUBLIC AND REQUIRE A PROFESSIONAL TO PERFORM SERVICE.

FAILURE TO PROPERLY CONVERT A UNIT CAN CAUSE SERIOUS INJURY TO YOURSELF AND/OR OTHERS, IRREPARABLE DAMAGE TO YOUR SIDE BURNER AND VOID OF WARRANTY.



INSTALLATION INSTRUCTIONS



READ CAREFULLY BEFORE INSTALLING YOUR SIDE BURNER

YOUR SIDE BURNER COMES TO YOU FULLY ASSEMBLED. WE STRONGLY RECOMMEND PROFESSIONAL INSTALLATION AND HOOKUP OF THE SIDE BURNER. 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.

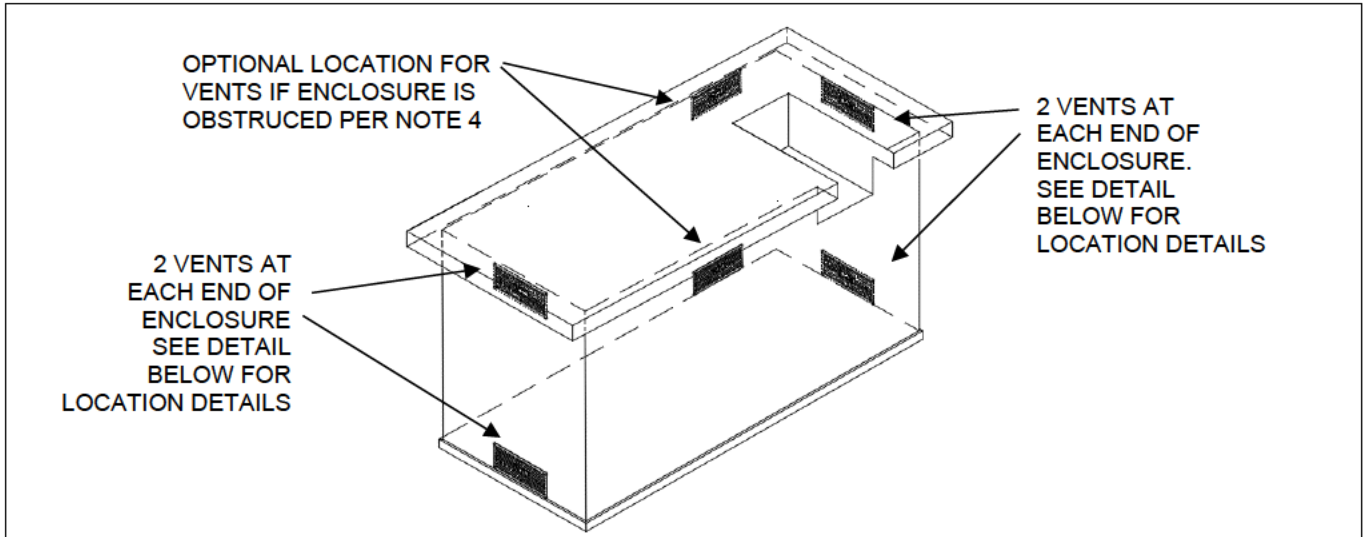
THIS SIDE BURNER MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL BUILDING CODES. IN THE UNITED STATES YOUR GAS S MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES OR,

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

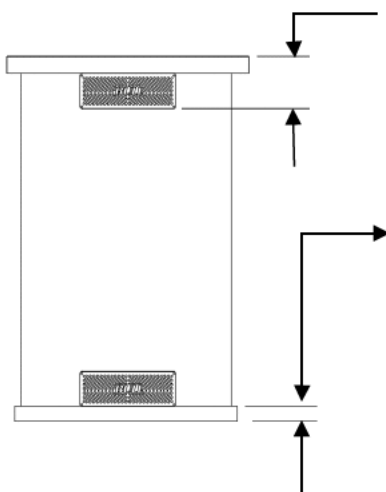
IN CANADA, YOUR GAS SIDE BURNER MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES OR, PER THE LATEST EDITION OF THE CANADIAN STANDARDS ASSOCIATION CODE **CGA B149.2** FOR NATURAL GAS AND PROPANE INSTALLATION OF GAS BURNING APPLIANCES AND EQUIPMENT ADAPTER FROM 1/2" NPT TO BSP 21 MM & REGULATOR ARE AVAILABLE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

SPECIFICATIONS FOR STRUCTURE / ENCLOSURE VENTING:

- 1) ANY MASONRY USED FOR CABINET CONSTRUCTION FOR THE STRUCTURE HOLDING THE SIDE 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 SIDE 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)



- **UPPER VENTS** MUST BE LOCATED WITHIN 5 INCHES FROM THE TOP OF THE ISLAND ENCLOSURE TO THE BOTTOM OF THE VENT.
- THE UPPER VENTS MUST HAVE OPENINGS THAT HAVE A TOTAL FREE AREA OF NOT LESS THAN 1 SQ IN PER LB OF STORED FUEL CAPACITY PER VENT.
- TOTAL FREE AREA OF NOT LESS THAN 1 SQ IN PER LB OF STORED FUEL CAPACITY PER VENT.
- **LOWER VENTS** MUST BE LOCATED WITHIN 1 INCH FROM THE BOTTOM OF THE ISLAND ENCLOSURE TO THE BOTTOM OF THE FIRST VENT OPENINGS AND NO MORE THAN 5 INCHES FROM THE BOTTOM OF THE ISLAND ENCLOSURE TO THE TOP OF THE VENT.
- LOWER VENTS MUST HAVE OPENINGS THAT HAVE A TOTAL FREE AREA OF NOT LESS THAN 1/2 SQ IN PER LB OF STORED FUEL CAPACITY PER VENT.
- IF NOT USING BULL VENTS, THE VENTS YOU USE ARE REQUIRED TO MEET ANSI STANDARD CODES. AND BOTH UPPER AND LOWER VENT OPENINGS MUST HAVE MINIMUM DIMENSIONS SO AS TO PERMIT THE ENTRANCE OF A 1/8 IN DIAMETER ROD.



OVERHEAD VENTILATION

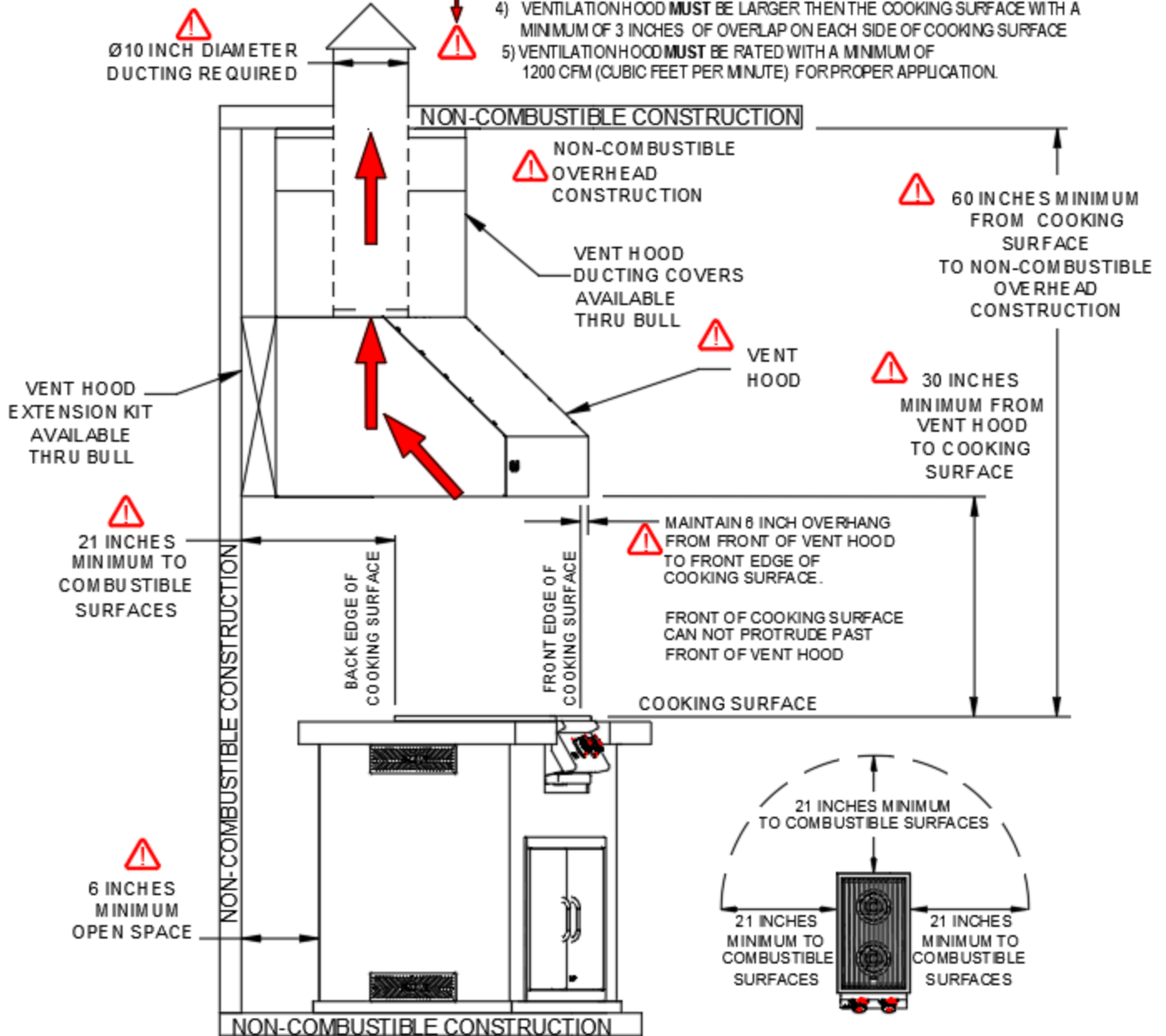
⚠ IMPORTANT!

DO NOT USE OR INSTALL YOUR SIDEBURNER IN THE FOLLOWING LOCATIONS:

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

IF THE SIDEBURNER LOCATION HAS OVERHEAD CONSTRUCTION PRESENT YOU MUST FOLLOW THESE INSTRUCTIONS:

- 1) DO NOT INSTALL SIDEBURNER 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.



INSTALLATION INSTRUCTIONS SIDE BURNER INSTALL DIMENSIONS

**REFER TO ILLUSTRATION BELOW FOR INSTALLATION CUT-OUT DIMENSIONS AND DISTANCE FROM COMBUSTIBLE MATERIALS
PLEASE READ AND RETAIN THESE INSTRUCTIONS BEFORE INSTALLING**

YOUR BUILT-IN GAS SIDE BURNER COMES TO YOU FULLY ASSEMBLED. WE STRONGLY RECOMMEND USING A PROFESSIONAL TO INSTALL YOUR SIDE BURNER AND ANY UTILITIES NEEDED. THESE INSTRUCTIONS WILL PROVIDE THE MEASUREMENTS NECESSARY FOR YOU OR YOUR BUILDER TO CONSTRUCT A STRUCTURE FOR YOUR OUTDOOR SIDE BURNER.

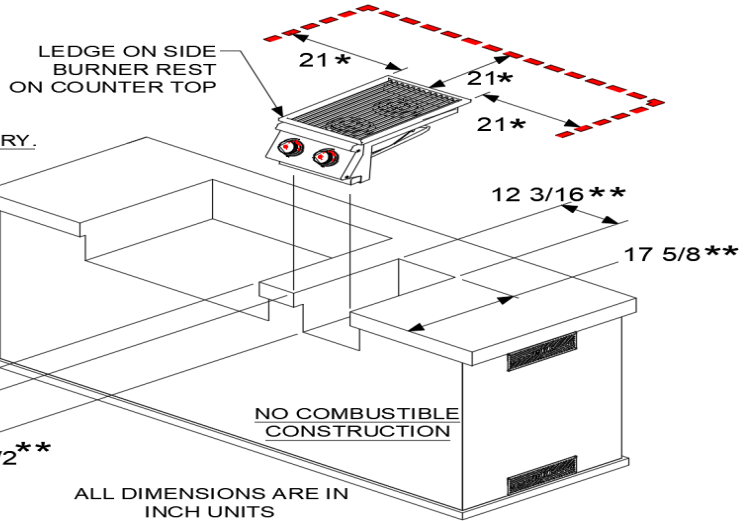
NOTES TO INSTALLER:

- 1) THIS GAS SIDEBURNER 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.
- 2) 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. OUTSIDE THE UNITED STATES, INSTALLATION MUST CONFORM WITH THE LATEST EDITION OF CE NORMS EN498.
- 3) PARTS THAT ARE SEALED BY THE MANUFACTURER OR AGENT MUST NOT BE ALTERED BY THE USER.
- 4) LEAVE THESE INSTRUCTIONS WITH THE CONSUMER FOR FUTURE REFERENCE.

NOTE: DIMENSIONS WITH THIS SYMBOL * REPRESENT THE MINIMUM DISTANCE BETWEEN SIDES AND BACK OF SIDE BURNER AND OTHER GRILLING APPLIANCES TO COMBUSTIBLE CONSTRUCTION IS 21 INCHES NO COMBUSTIBLE CONSTRUCTION MATERIALS ALLOWED WITHIN THIS BOUDARY.

NOTE: DIMENSIONS WITH THIS SYMBOL ** REPRESENT THE GRILL OPENING INSTALLATION CUTOUT DETAILS

8 INCHES MINIMUM DISTANCE ** TO ADJACENT GRILL INSTALL CUTOUT.



LP GAS TANK RETENTION GUIDELINES:



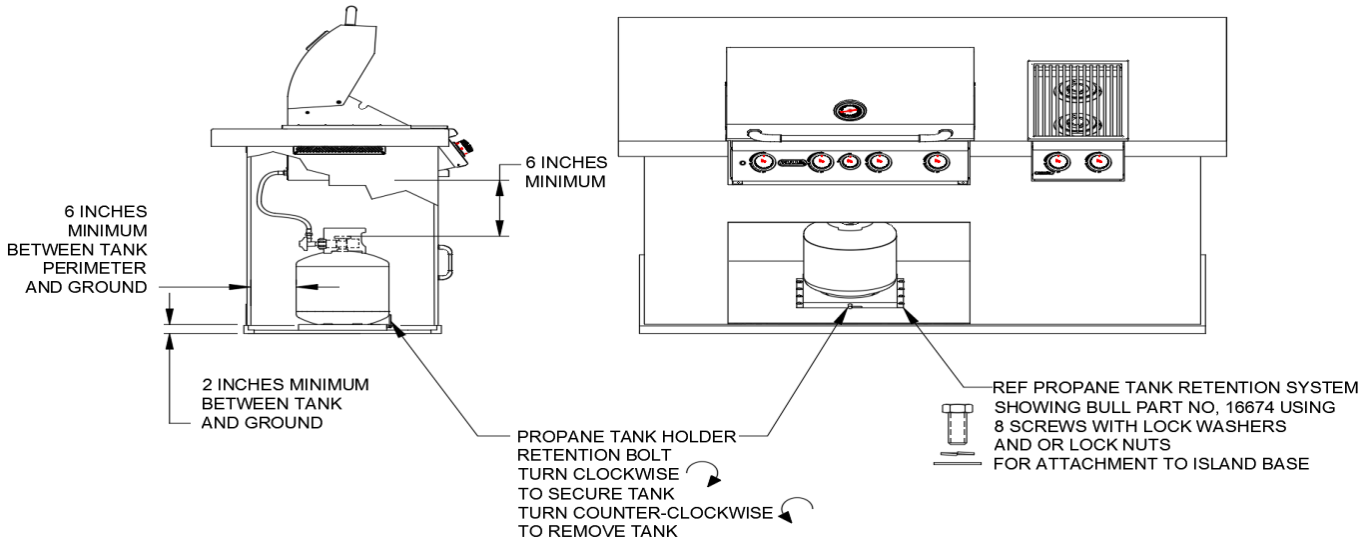
IMPORTANT!

- 1) ANY 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.
- 2) ANY TANK RETENTION SYSTEM MUST BE SECURED TO THE FLOOR USING BOLTS AND NUTS OR LOCK WASHERS.
- 3) 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. TURN THE RETENTION BOLT COUNTER-CLOCKWISE TO FREE THE TANK FOR REMOVAL.
- 4) PER CSA, IT IS REQUIRED THAT ANY BUILT-IN CABINET MUST HAVE ENOUGH ROOM FOR ONLY 1 LP TANK.
- 5) 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.



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. DO NOT USE AN LP CYLINDER WITH A DAMAGED VALVE OR HOSE.

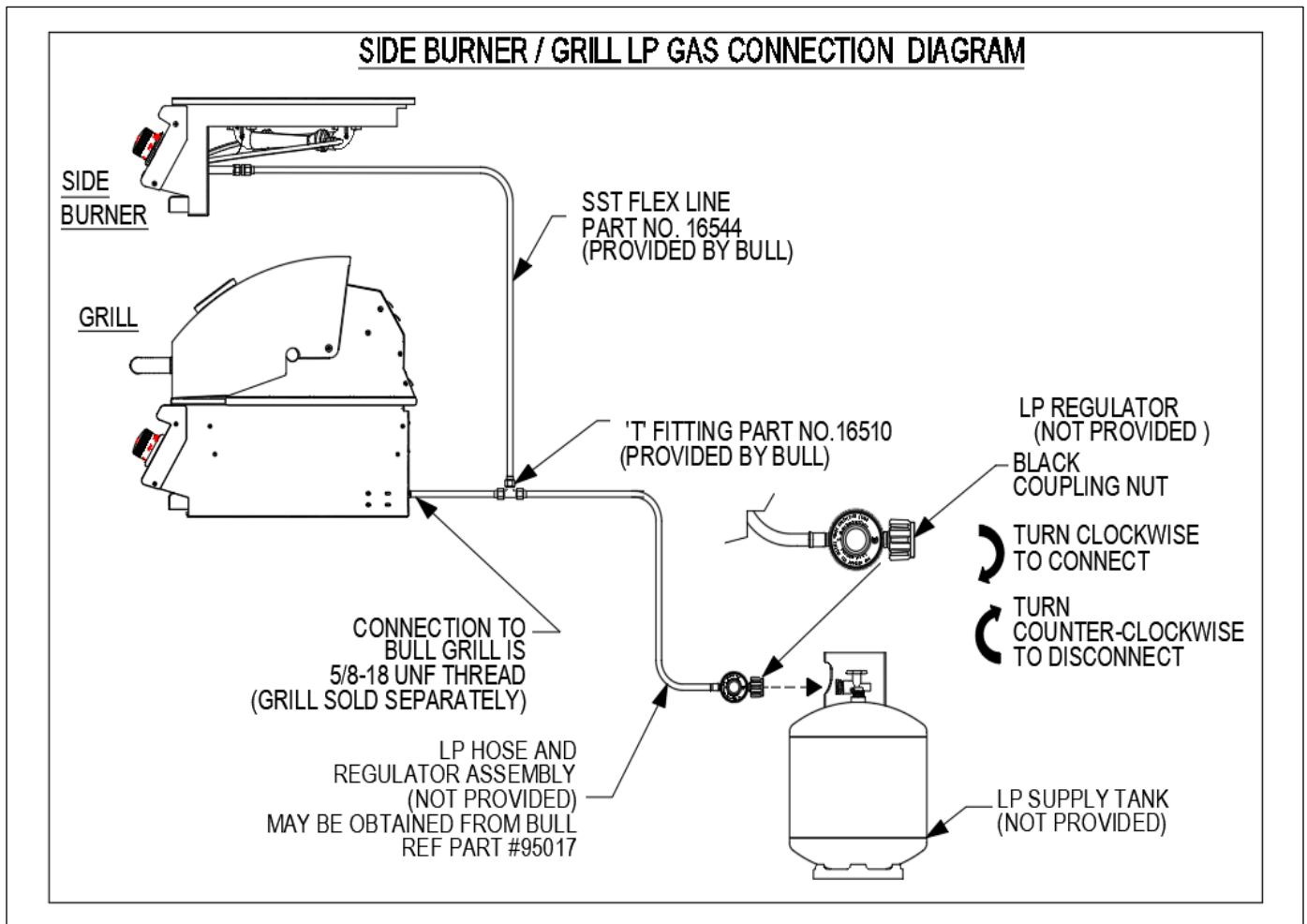


WARNING: IF THESE GUIDELINES ARE NOT FOLLOWED, A FIRE CAUSING SERIOUS INJURY OR DEATH MAY OCCUR.



LIQUID PROPANE (LP) CONNECTION INSTRUCTIONS IMPORTANT!

- 1) IT IS REQUIRED THAT ANY BUILT-IN CABINET MUST HAVE ENOUGH ROOM FOR ONLY 1 LP TANK. THERE MUST BE A 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.
(DO NOT STORE EMPTY OR FULL SPARE TANKS UNDER OR NEAR THIS OR ANY OTHER APPLIANCE)
- 2) THERE MUST BE A MINIMUM OF 6 INCHES OF COUNTER SPACE BEHIND THE GRILL TO ALLOW THE GRILL HOOD TO CLEAR PROPERLY.
- 3) THE CYLINDER VALVE ON THE LP TANK MUST BE READILY ACCESSIBLE FOR HAND OPERATION.
- 4) THE LP TANK MUST BE ISOLATED ENOUGH TO WHERE IT IS SHIELDED FROM RADIANT HEAT AND OPEN FLAMES AND FOREIGN MATTER SUCH AS HOT DRIPPINGS.
- 5) THERE MUST BE ACCESS SO THE LP TANK CAN BE CONNECTED, DISCONNECTED, INSPECTED AND LEAK TESTED OUTSIDE OF THE CABINET.
- 6) THE ENCLOSURE MUST PROVIDE ACCESS TO ALLOW LEAK TESTING OF LP CONNECTIONS INSIDE THE ENCLOSURE FOR THE LP TANK
- 7) THE CONNECTORS MUST COMPLY WITH ANSI Z21.75 CSA 6.27 STANDARD FOR CONNECTORS USED ON OUTDOOR GAS APPLIANCES AND MANUFACTURED HOMES TO BE SUITABLE FOR OUTSIDE INSTALLATION.
- 8) THE INSTRUCTIONS SHALL INDICATE THAT THE MAXIMUM LENGTH OF THE CONNECTION SHALL BE 6 FT.
- 9) PLEASE ENSURE VISIBILITY OF THE CONNECTOR AND DIRECTIONS FOR THE PIPING, FLEXIBLE TUBING AND GAS CONNECTOR WITHIN ENCLOSURE.



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



NATURAL GAS (NG) CONNECTION INSTRUCTIONS **IMPORTANT!**

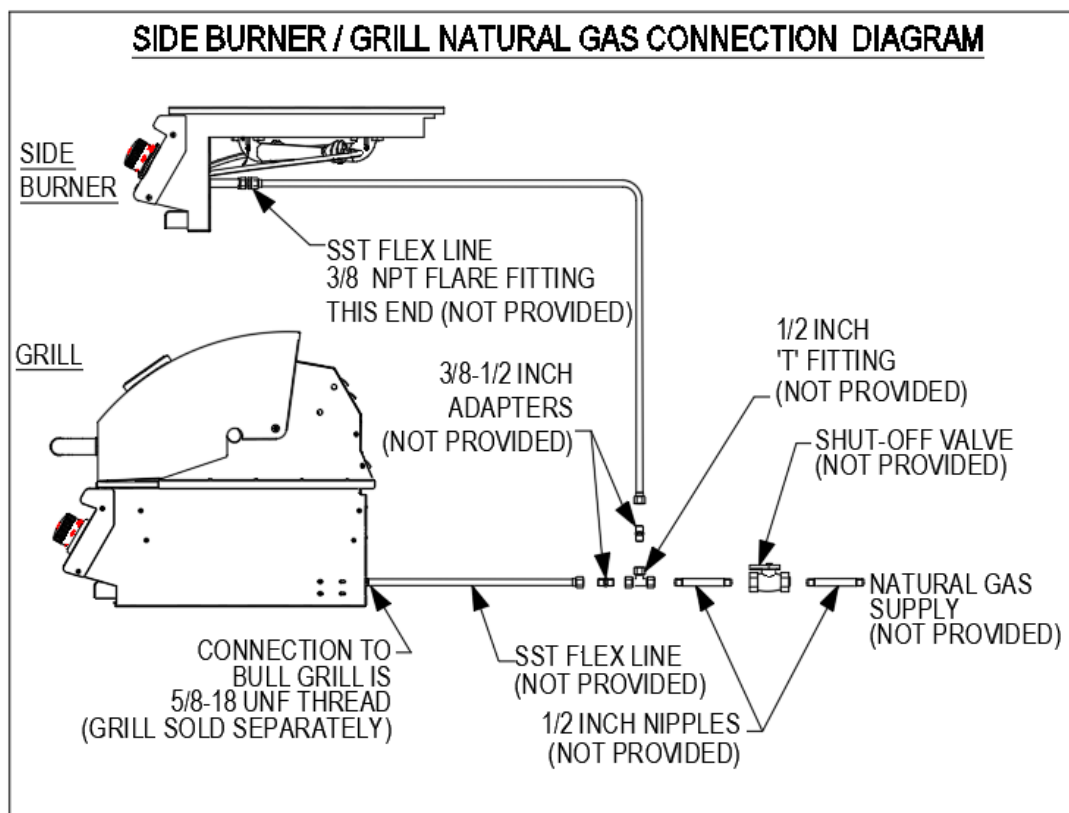
REFER TO THE FOLLOWING INSTRUCTIONS AND ILLUSTRATIONS FOR TYPICAL GAS SUPPLY CONNECTIONS. WE STRONGLY SUGGEST PROFESSIONAL INSTALLATION AND HOOK-UP OF THE GAS BBQ.

IMPORTANT: BEFORE CONNECTING GRILL TO GAS SOURCE, MAKE SURE BBQ GRILL 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. A SUITABLE COATING OF CORROSION PROTECTION WILL RETARD THE EFFECTS OF CORROSION AND HELP YOUR BULL PURCHASE LAST LONGER.

IMPORTANT: BULL OUTDOOR PRODUCTS DOES NOT RECOMMEND THE USE OF ANY QUICK CONNECT FITTINGS OR LINES TO THE UNIT. USE OF THESE TYPES OF FITTINGS OR LINES COULD CAUSE LOW GAS FLOW AND SIGNIFICANTLY REDUCE THE PERFORMANCE OF THE UNIT.

- 6) ONLY USE TAPE OR SEALANT THAT IS NATURAL GAS RATED. DO NOT USE TEFLON® TAPE OR PIPE SEALANT ON ANY FLARE ENDS BECAUSE YOU WILL NOT OBTAIN A LEAK-FREE SEAL.
- 7) REMOVE PLASTIC CAP FROM REGULATOR INSTALLED ON GRILL.
- 8) ATTACH STAINLESS STEEL FLEX LINE 3/8" FLARE-FEMALE (BOTH ENDS) TO THE GRILL REGULATOR.
- 9) ATTACH 3/8"-1/2" ADAPTER TO CONNNECT FLEX LINE TO 1/2" 'T' FITTING
- 10) ATTACH 1/2" NIPPLE TO 'T' FITTING TO CONNECT 1/2" SHUT-OFF VALVE FOR GAS SUPPLY.
- 11) PERFORM LEAK CHECK.

DO NOT USE ANY COMBUSTIBLE MATERIALS FOR THIS CONSTRUCTION.




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



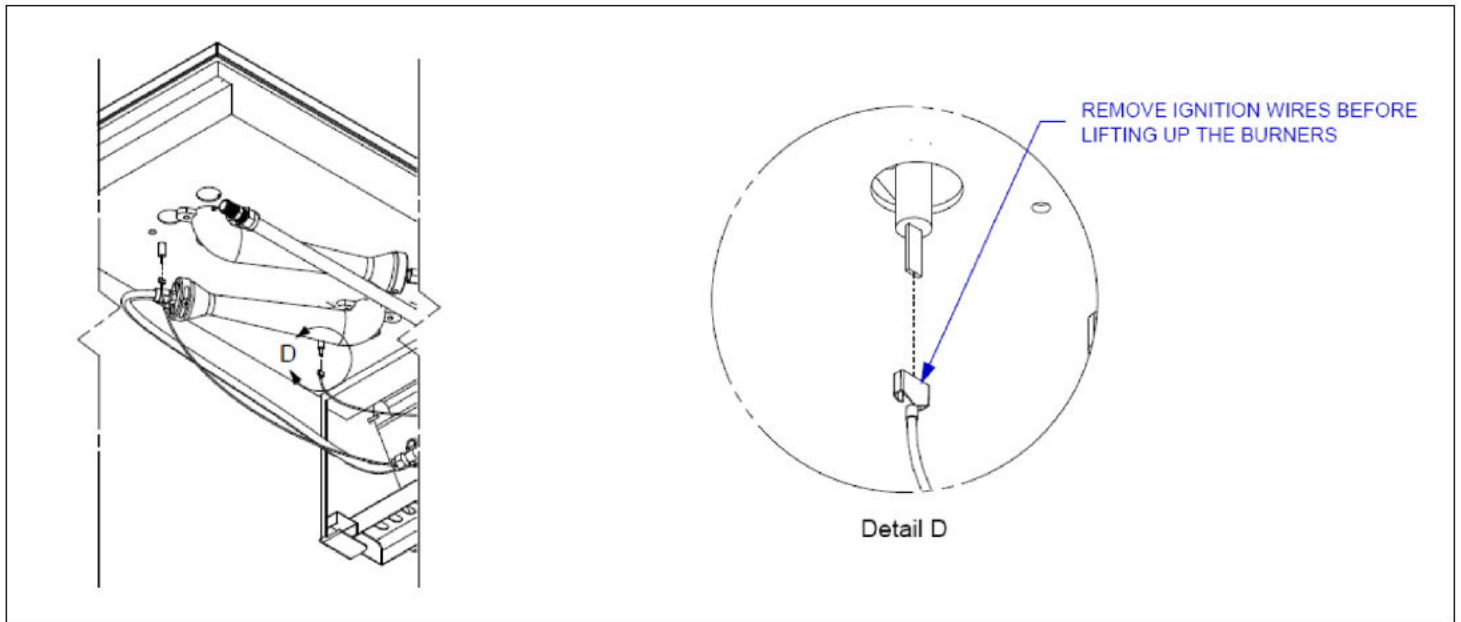
INSPECTING AND CLEANING BURNERS AND GAS VALVES

By following these cleaning procedures on a timely basis, your slide-in double side burner will be kept clean and working properly with minimum effort.

CAUTION – Always turn off the gas supply prior to clearing your double side burner 

BURNER CLEANING

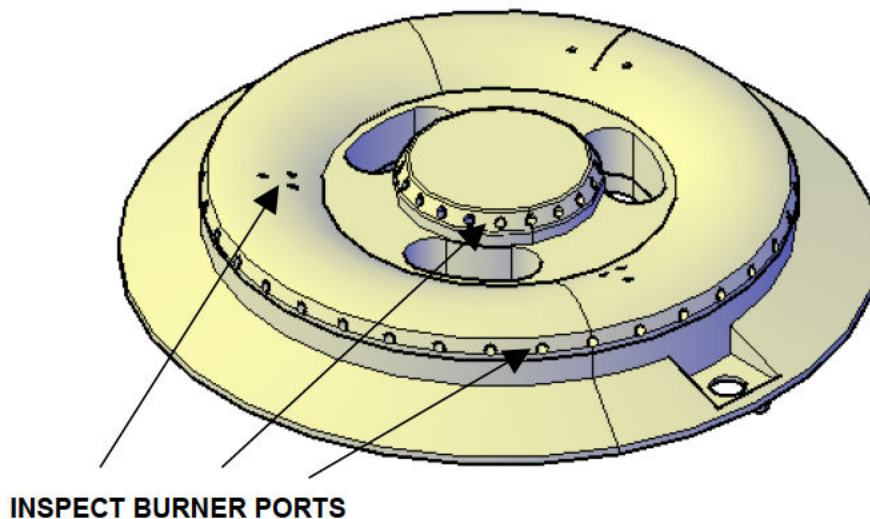
1. Remove THE BURNER from the double side burner insert. Make sure to remove the ignition wires from the bottom before lifting the burners (See drawing below).



2. Using a narrow brush with a flexible handle, run it through the burner tube several times.

3. Inspect the burner assembly for any openings caused by corrosion.


4. Inspect the burner ports and clear any clogged ports with a stiff metal wire. (SEE BURNER DETAIL BELOW)



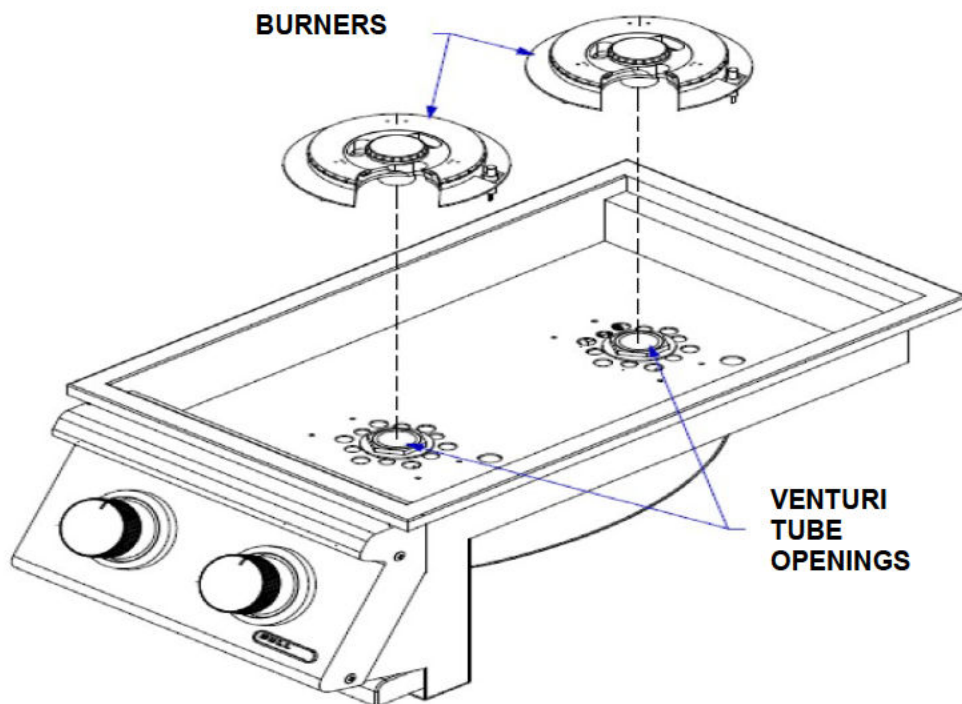


INSPECTING AND CLEANING BURNERS AND GAS VALVES (CONTINUED)

BURNER REPLACEMENT INTO INSERT

CAUTION – Always turn off the gas supply prior to clearing your double side burner. 

1. Replace burners back into the double side burner insert.
2. Check the burners for proper location after replacing. Make sure the tubes on the bottom of the burners are inside of the venturi tubes (see drawing below). If the burner tubes are not seated inside the venturi tubes, lighting the burners may cause an explosion and/or fire.



IGNITER CHECK

With the control knobs set to "OFF", check the first igniter for presence of spark at burner. Push control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF". Check the other igniter using the same procedure.

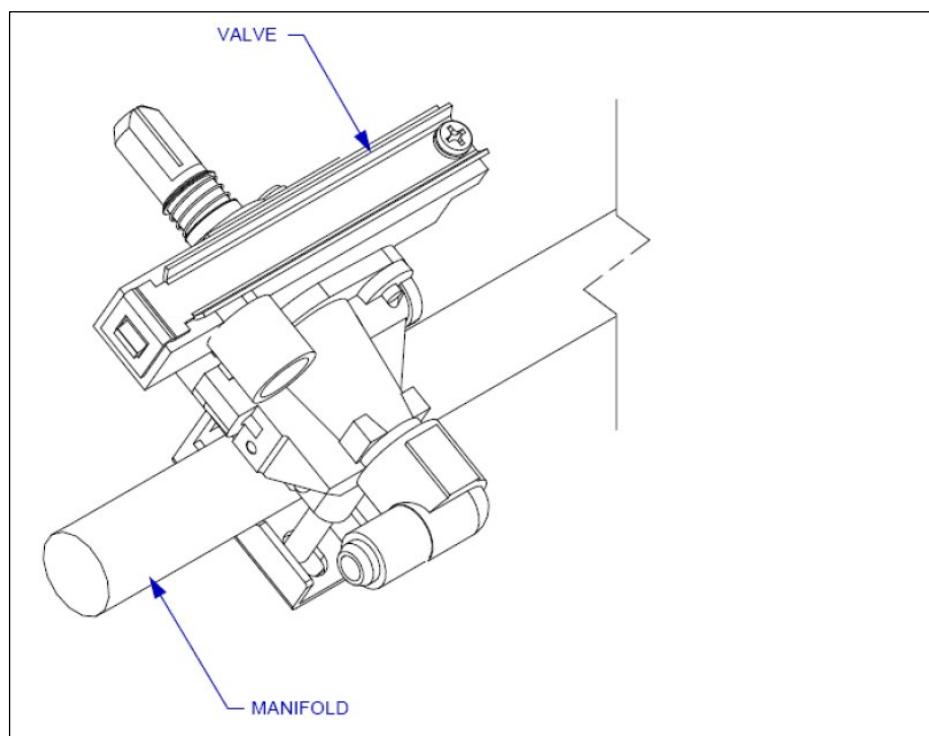


INSPECTING AND CLEANING BURNERS AND GAS VALVES (CONTINUED)

BURNER OPERATION CHECK

NOTE: Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly, the lines must be filled with gas. It may require several attempts at lighting the burners before you are successful.

1. With the double side burner control knobs in the “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 (counter-clockwise) until a click is heard. The 3 to 4 second duration should provide



COOKING COMPONENT

IMPORTANT: Before first use: wash cooking grid with warm, soapy water. Rinse and dry thoroughly. Season metal surfaces with cooking oil occasionally. (After cooking is completed, turn the station to high setting for NO MORE THAN five minutes to burn off excess grease or food residue).

NOW YOUR SLIDE-IN DOUBLE SIDEBURNER IS READY TO USE!

Before first use and at the beginning of each barbecue season:

1. PLEASE READ SAFETY, LIGHTING AND OPERATING INSTRUCTIONS CAREFULLY.

Please read Safety, Lighting and Operating Instructions carefully.

2. CHECK GAS VALVES, ORIFICES, BURNER TUBES AND BURNER PORTS FOR ANY OBSTRUCTIONS.

Check gas valves, orifices, burner tubes and burner ports for any obstructions.

3. PERFORM GAS LEAK CHECK – REFER TO PAGE 5



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 SIDE BURNER UNATTENDED DURING USE



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

- 1) If your Side Burner 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 the 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 the fuel line from the Side Burner, immediately call your Bull 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 the 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 line and prime it with gas to properly ignite the burner. It may require several attempts at lighting the burner before you are successful.

- 1) With Side Burner 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 5 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 burner.**

IF YOU SMELL GAS, STOP! FOLLOW THE GUIDELINES ON PAGE 6 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 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' PROCEDURE. CONTINUED

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

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 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"

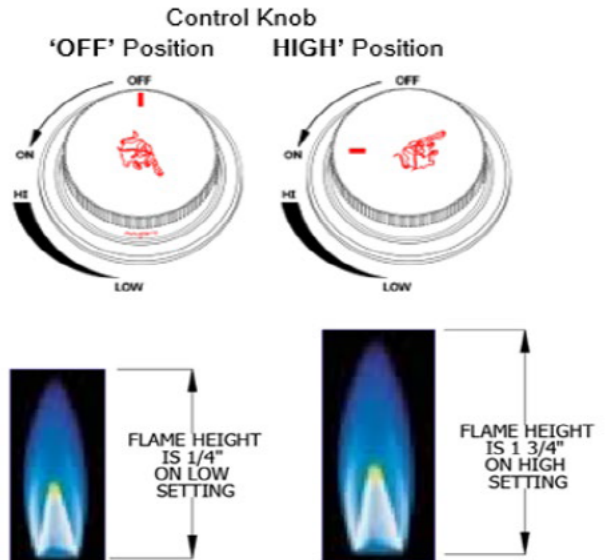


NEVER SMOKE WHILE LIGHTING SIDE BURNER OR CHECKING GAS SUPPLY CONNECTION!

LIGHTING INSTRUCTIONS:

- 1) Set Control knob to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.
- 2) Ignite the burner 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 5l minutes for the gas to disperse, repeat the process.
 - C) Adjust control knob 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.*



NOW YOUR SIDE BURNER IS READY FOR USE!

OPERATIONAL GUIDELINES:

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

CAUTION: The cooking pot sizes to be used are between 4 3/4in(120mm)-8 3/4in(220mm) in diameter.

The maximum weight of the 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.



LIGHTING & OPERATING INSTRUCTIONS

CAUTION: TO ENSURE YOUR SAFETY, DO NOT OPERATE YOUR DOUBLE SIDE BURNER UNTIL YOU FULLY READ AND UNDERSTAND THE INSTRUCTIONS. 

LIGHTING PROCEDURES

THE SIDEBURNER LID MUST BE REMOVED BEFORE LIGHTING THE BURNERS. 

LIGHTING BURNER:

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

DO NOT SMOKE WHILE LIGHTING DOUBLE SIDE BURNER OR CHECKING GAS SUPPLY CONNECTIONS!

2) If your double side burner fuel source is a LP gas cylinder, check to see that cylinder is filled.

3) Check that the burner tubes are properly seated inside the venturi tubes.

4) Make sure all gas connections are securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.** (Gas Leak Check instructions are on page 5).

5) Always remove lid before lighting.

6) Set control knobs to "OFF" and open gas supply, LP cylinder or natural gas valve.

7) To ignite the burner(s): 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.

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

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

NOTE: To light the double side burner with a fireplace-type match, follow steps 1 through 6 above. Remove cooking grid and insert lighted fireplace-type match or long-necked butane lighter placing flame near to burner ports. Press in control knob(s) and rotate left to "HIGH" setting to release gas. Burner(s) should light immediately. Replace cooking grid and adjust burner(s) to desired cooking temperature.

OPERATING PROCEDURE

Burn-off: Before cooking on your double side burner for the first time, burn the double side 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 control to "OFF" or cook on your double side burner immediately by turning the control knob(s) to a lower setting.



CAUTION: DO NOT LEAVE SLIDE-IN DOUBLE SIDEBURNER UNATTENDED WHILE IN USE.

Preheating: It is necessary to preheat the double side burner for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs to preheat for five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.



CAUTION: The minimum and maximum pot sizes to be used are between 4 3/4 to 8 3/4 inches in diameter.

It is recommended you use protective gloves to operate the side burner when handling any components with transferred heat temperature. Do not move the appliance when it is in use.


Turn off the gas supply source after usage.



WARNING: DO NOT MODIFY THIS APPLIANCE.



CLEANING & MAINTENANCE

CAUTION: ALWAYS ALLOW THE SLIDE-IN DOUBLE SIDEBURNER TO COOL COMPLETELY BEFORE CLEANING THE COOKING GRID 

After cooking, turn control knob(s) to “OFF” and let double side burner cool before attempting to clean your cooking grid. Before first use and periodically it is suggested that you wash the cooking grid in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your cooking grid.

CLEANING THE BURNERS

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 double side burner has not been used for an extended period.

1. Remove burners from the double side burner insert carefully lifting the burners away from the venturi tubes. (Refer to Page 15)
2. Use a wire brush to clean the entire outer surface of burner to remove residue and dirt. Clear any clogged orifices and/or burner ports using a stiff wire such as an open paper clip.
3. Inspect the burners 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 tubes are correctly placed inside the venturi tubes. Also check the position of spark electrode.

ANNUAL CLEANING OF DOUBLE SIDEBURNER HOUSING

Periodically the double 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 manifold. Protect fuel line fitting.
- 2) Remove and clean the cooking grid as explained above.
- 3) Cover the gas orifices with a piece of aluminium foil.
- 4) Brush the inside and bottom of the double side burner with a stiff wire brush and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- 5) Remove aluminium foil from the orifices and check for obstruction.
- 6) Check igniter as instructed on page 9.
- 7) Replace cooking grid.
- 8) Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the double side burner housing with aluminium foil, sand or any other grease absorbent substance. A 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 lustre. 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.

AFTER INSTALLATION, CHECK TO ENSURE THAT THE BURNER TUBES ARE CORRECTLY PLACED INSIDE THE VENTURI TUBES. ALSO CHECK POSITION OF SPARK ELECTRODE



TROUBLESHOOTING

IF SLIDE-IN DOUBLE SIDEBURNER FAILS TO OPERATE PROPERLY – DO NOT MODIFY THIS APPLIANCE.

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

If single side burner still fails to operate properly, **TURN “OFF” GAS AT SOURCE, TURN CONTROL KNOB TO “OFF”**, wait for single side burner to cool, and check the following:

Misalignment of Burner Tube over venturi tube

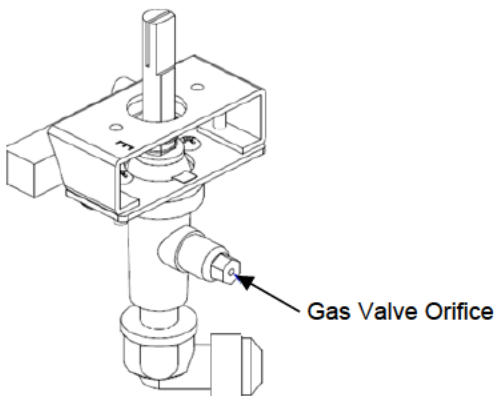
CORRECTION: Reposition burner tube to properly seat inside venturi tube.

Obstruction in gas line

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

Plugged orifice

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



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 port 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 knobs 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 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 side burner still fails to operate properly, consult your double side burner dealer or gas appliance service person. For contact details refer page 21.

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 side burner has cooled completely, then clean the burner tube as described on page 15.



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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