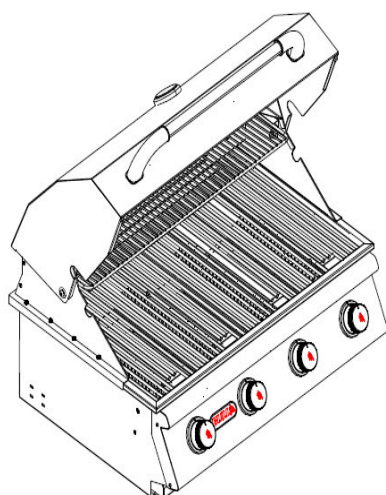




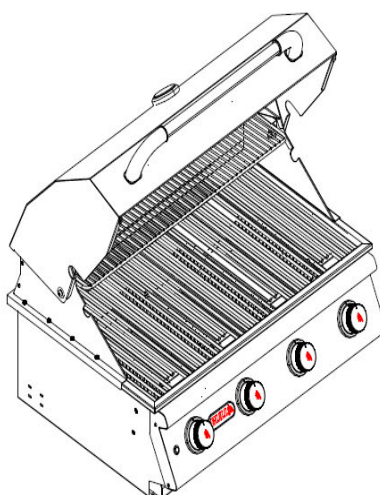
30 INCH GRILL HEADS ASSEMBLY & OPERATING INSTRUCTIONS



OUTLAW

MODEL #26038 (L.P.)

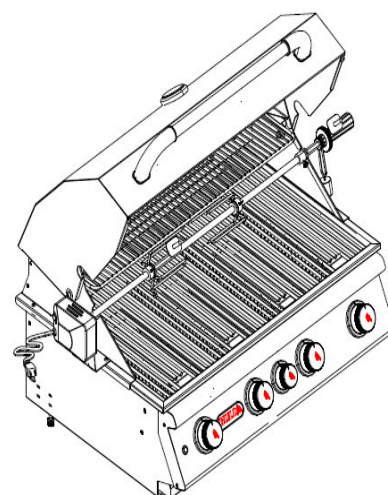
MODEL #26039 (N.G.)



LONESTAR SELECT

MODEL #87048 (L.P.)

MODEL #87049 (N.G.)



ANGUS

MODEL #47628 (L.P.)

MODEL #47629 (N.G.)

USA EDITION





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READ THIS ENTIRE MANUAL CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

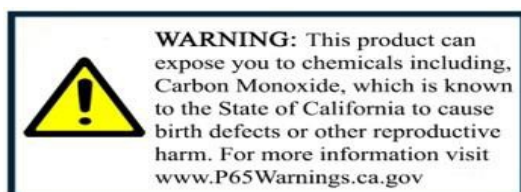
BE SURE YOUR GRILL IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER, GAS APPLIANCE SERVICE REPRESENTATIVE OR YOUR GAS COMPANY.

- NOTE TO INSTALLER: LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

- NOTE TO THE CONSUMER: RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 30.





SAFETY INSTRUCTIONS



BEWARE OF SPIDERS

CAUTION: BURNERS MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.



Spiders and small insects occasionally spin webs or make nests in the burners 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 tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill 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 burners is necessary.

WARNING! FOR YOUR SAFETY, FOLLOW THE GUIDELINES BELOW:

 **PLEASE NOTE: YOUR GAS GRILL IS ONLY FOR OUTDOOR USE.**

 **PROTECT CHILDREN:** DO NOT ALLOW CHILDREN TO OPERATE GRILL. KEEP THEM AWAY FROM THE GRILL DURING USE, AND UNTIL THE GRILL HAS COOLED COMPLETELY.

 **DO NOT USE YOUR GAS GRILL IN GARAGES, PORCHES, BREEZEWAYS, SHEDS OR OTHER ENCLOSED AREAS.**

 **DO NOT PLACE GRILL UNDER OR ON TOP OF ANY SURFACE THAT WILL BURN.**

 **DO NOT ALLOW OBSTRUCTION TO THE FLOW OF COMBUSTION AND VENTILATION AIR AROUND THE GRILL HOUSING.**

 **GRILL 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 grill or any other appliances.**

 **DO NOT store empty or full spare LP gas cylinders and/or chemicals under or near grill or any other appliances.**

 **Keep the fuel hose and electrical cord away from hot surfaces and dripping grease.**

 **Check and clean burner venturi tubes for insects and debris. A clogged tube can lead to a fire beneath the grill. Keep the vent openings of the cylinder enclosure free and clear from debris.**

 **Clean outdoor cooking gas appliance with recommended cleaning agents.**

 **Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage and replace if necessary.**

 **NEVER light grill with lid closed or before checking to ensure burner tubes are fully seated over gas valve orifices.**

 **NEVER lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating grill.**

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.

5) Open grill lid to release any accumulation of fumes.

6) If gas odour persists, immediately contact your gas supplier or your fire department.

CHECKING FOR GAS LEAKS NEVER TEST FOR GAS LEAKS WHILE THE GRILL IS LIT!

It is a must that you use the steps below to check for leaks on Natural Gas or LP Gas Grills prior to first use, start of a new BBQ season and whenever the gas cylinder is changed on LP Gas Grills.

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 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.

WARNING: If these guidelines are not followed, fire causing serious injury or death may occur.





NATURAL GAS (NG) SAFETY OPERATING SPECS

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

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 grill 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 grill 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.**

LIQUID PROPANE (LP) SAFETY OPERATING SPECS

Your Propane gas (G31) 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.

Your propane gas grill is designed to be used with a standard 20 lb gas cylinder. 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 grill.**
- 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 or in the vicinity of any gas-burning appliance.

WARNING: When the outdoor cooking gas appliance is not in use:

- 1) The LP gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- 2) Spare LP gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- 3) The LP gas cylinder must be equipped with an arrangement for vapor withdrawal.
- 4) The LP gas cylinder must include a collar to protect the cylinder valve.
- 5) Do not store spare LP gas cylinders under or near this appliance.

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:

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 grill 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. Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your grill and void of warranty.

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





INSTALLATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR GAS GRILL

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)**

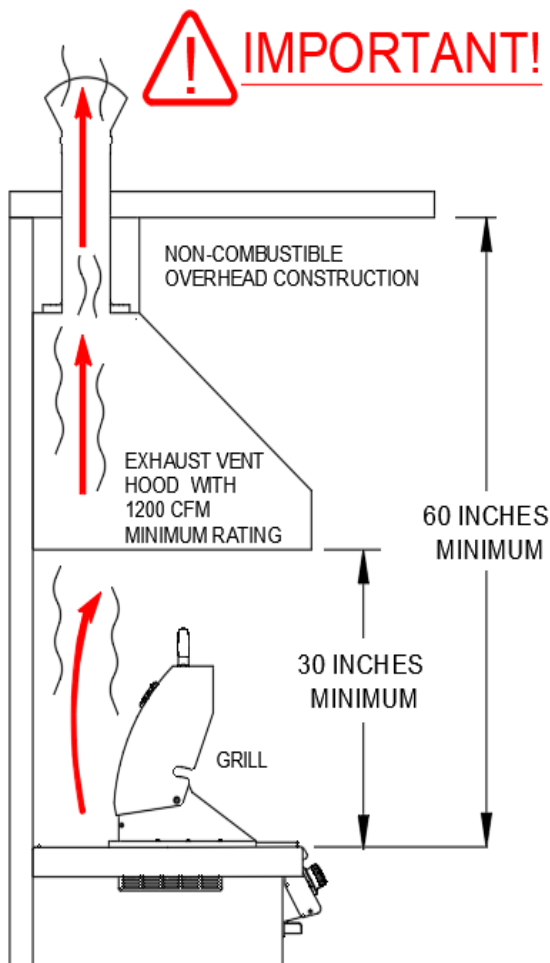
In Canada, your gas grill must be installed in accordance with local codes or, per the latest

edition of the **Canadian Standards Association Code CGA B149.2** for Natural Gas and Propane Installation of Gas Burning Appliances and Equipment

Your Built-in Gas Grill comes to you fully assembled. We strongly recommend professional installation and hook up of the Gas BBQ grill. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure for your outdoor gas grill.

NOTES TO INSTALLER:

- 1) Leave these instructions with the consumer for future reference.
 - 2) The grill must be installed in accordance with all local building codes.
 - 3) Do not use any combustible materials for this construction.
 - 4) Minimum horizontal clearance to adjacent combustible surface from side and back of the grill must be **21 inches**.
 - 5) Provide 6 inches of clearance behind grill to allow front portion of hood to open and for ventilation purposes.
 - 6) Please remove the cotter pins from the burners before installing unit into an island. See page 12 for cotter pin removal.
- LIQUID PROPANE TANK STORAGE AREA MUST BE ISOLATED FROM GRILL AND VENTED.**



DO **NOT** PLACE OR INSTALL YOUR GRILL IN AN ENCLOSED AREA, BREEZEWAY, SCREENED-IN PATIO OR INSIDE A BUILDING.

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

- 1) DO NOT INSTALL GRILL 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.

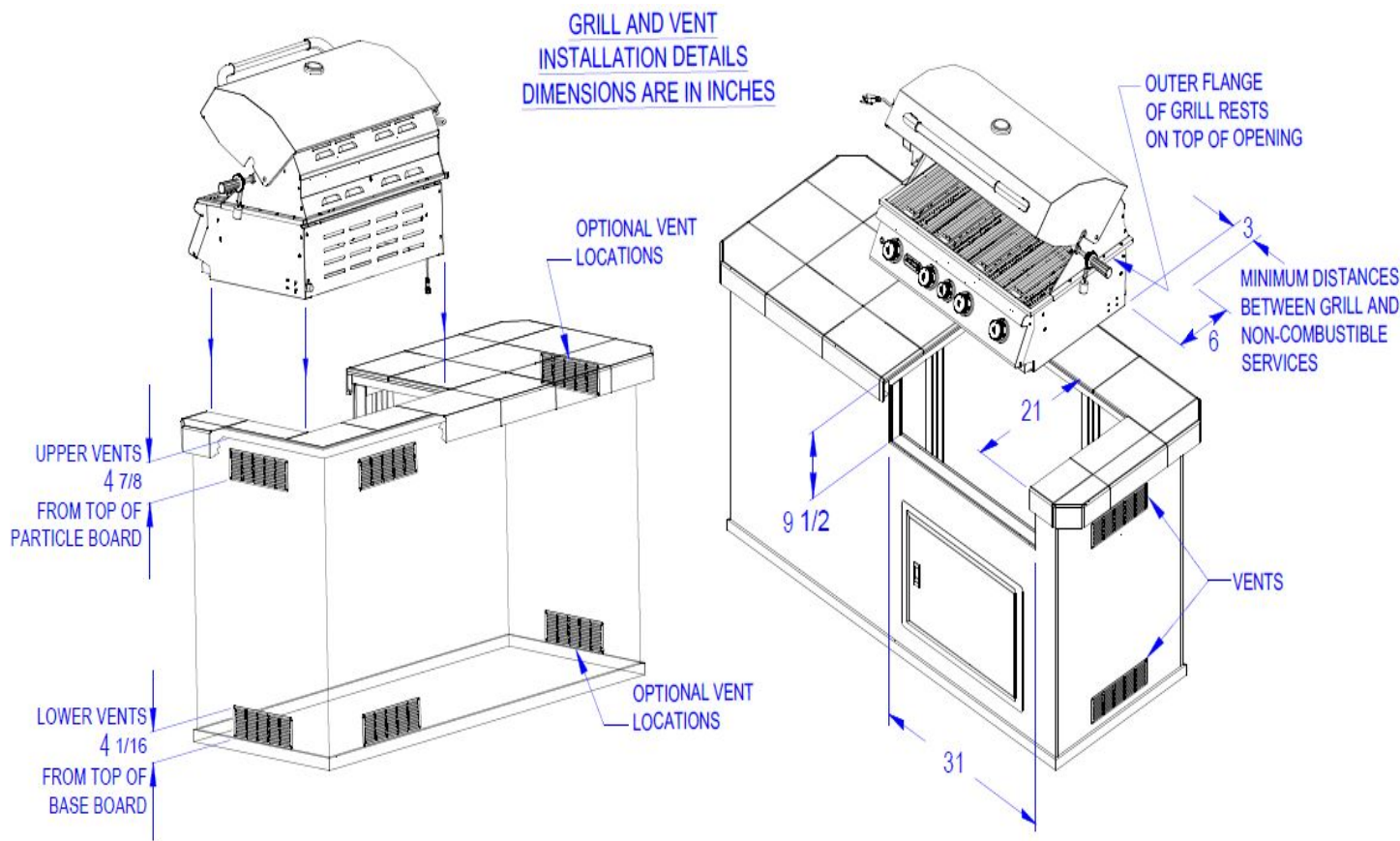




GRILL VENTILATION INSTRUCTIONS



- 1) Upper and lower level vents must be provided for combustion air on both sides of built-in cabinet. Vents on Grill insert must remain unobstructed to allow for combustion air and ventilation.
- 2) Upper vents must be located within 5 inches from the top of the island enclosure to the bottom of the vent.
- 3) 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.
- 4) The upper vents must have openings that have a total free area of not less than 1 sq. inch per lb of stored fuel capacity per vent.
- 5) The lower vents must have openings that have a totally free area of not less than 1/2 sq. inch per lb of stored fuel capacity per vent.
- 6) Both upper and lower vent openings must have minimum dimensions to permit the entrance of a 1/8-inch diameter rod. The minimum area of the upper vent must be 20 square inches, while the minimum area of the lower vent must be 10 square inches.
- 7) Upper and lower vents must be on both left and right sides of cabinet per drawing detail below. Use Wall Opening dimensions in detail show below to install BBQ grill that rests on the side and back edges of the BBQ insert.





INSTALLATION INSTRUCTIONS (CONT.)

CONNECTING TO GAS SOURCE

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.

NATURAL GAS CONNECTIONS

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 greatly reduce the performance of the unit.

1) 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 grill.

3) Attach stainless steel flex line 3/8" flare-female end to the regulator.

4) Attach the other end of flex line to shut-off valve through a nipple.

5) Attach a shut-off valve to gas supply pipe.

PERFORM GAS LEAK CHECK – REFER TO PAGE 2

PROPANE GAS CONNECTIONS

CAUTION: Changing the gas tanks must be done away from any source of ignition.

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 LP Gas Tank connection device is compatible with outdoor cooking appliances.

1) LP Gas Tank has appropriate vapor withdrawal.

2) LP Gas Tank must include a collar to protect the cylinder valve.

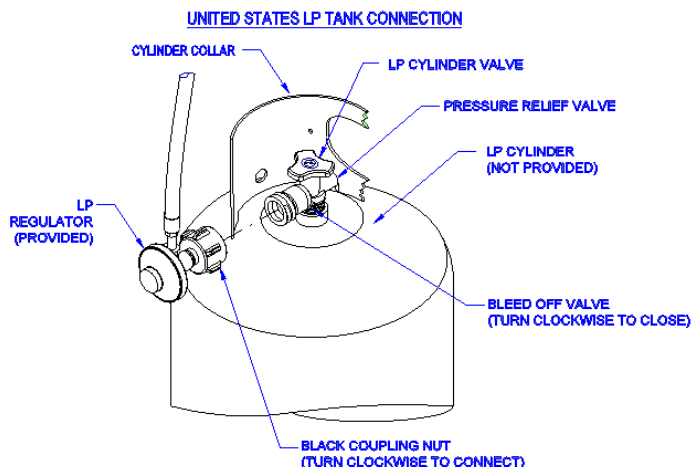
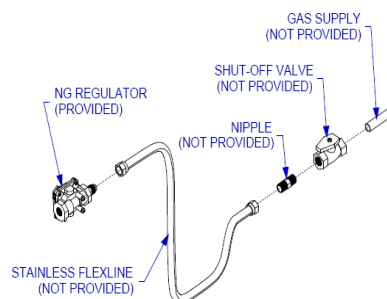
3) LP Gas Tank uses a type 1 tank valve that is firmly secured in an upright position.

4) LP Gas pressure regulator and hose assembly supplied with this unit must be used without alteration and must be less than 59 inches in length.

5) If the hose assembly needs to be replaced, use only the type 1 specified in the parts list supplied with this unit.

6) To connect, turn the black coupling 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.

7) LP Gas Tank must have a listed overfilling prevention device



TO PERFORM GAS LEAK CHECK – REFER TO PAGE 2





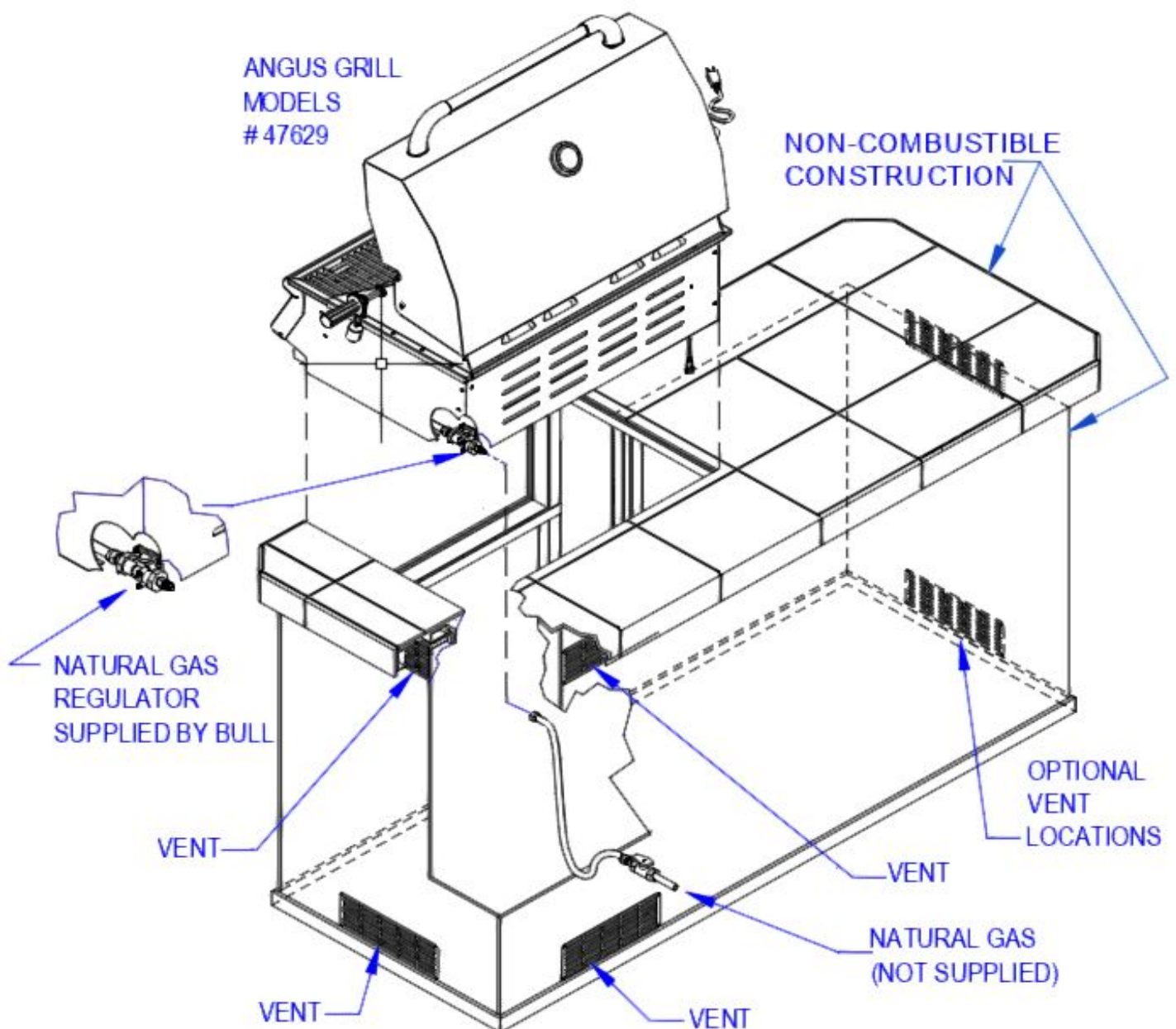
OUTDOOR INSTALLATION SPECIFICATIONS FOR MODELS #26039, #87049 & #47629 USING NATURAL GAS (NG)

NOTE:

- 1) Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- 2) When choosing a location for your gas grill, keep in mind that it should never be located under any overhead combustible construction.
- 3) The sides and back of the grill should not be any closer than **21 inches** to combustible construction.

DO NOT

- 1) Store empty or full spare tanks under or near this or any other appliance.
- 2) There must be a minimum of 6 inches counter space behind the grill in order to allow the grill hood to clear properly.

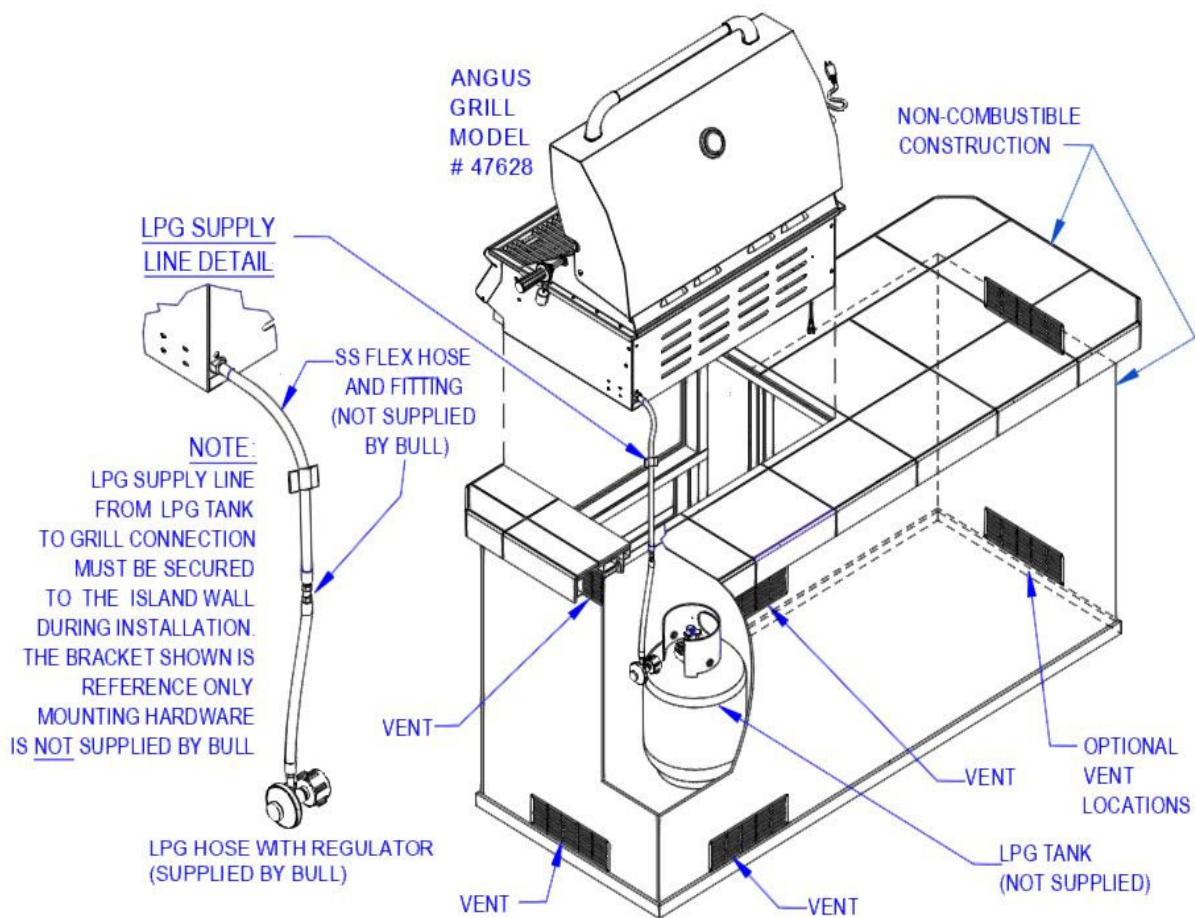




OUTDOOR INSTALLATION SPECIFICATIONS FOR LIQUID PROPANE (LP) MODELS #26038, #87048 AND #47628

NOTE:

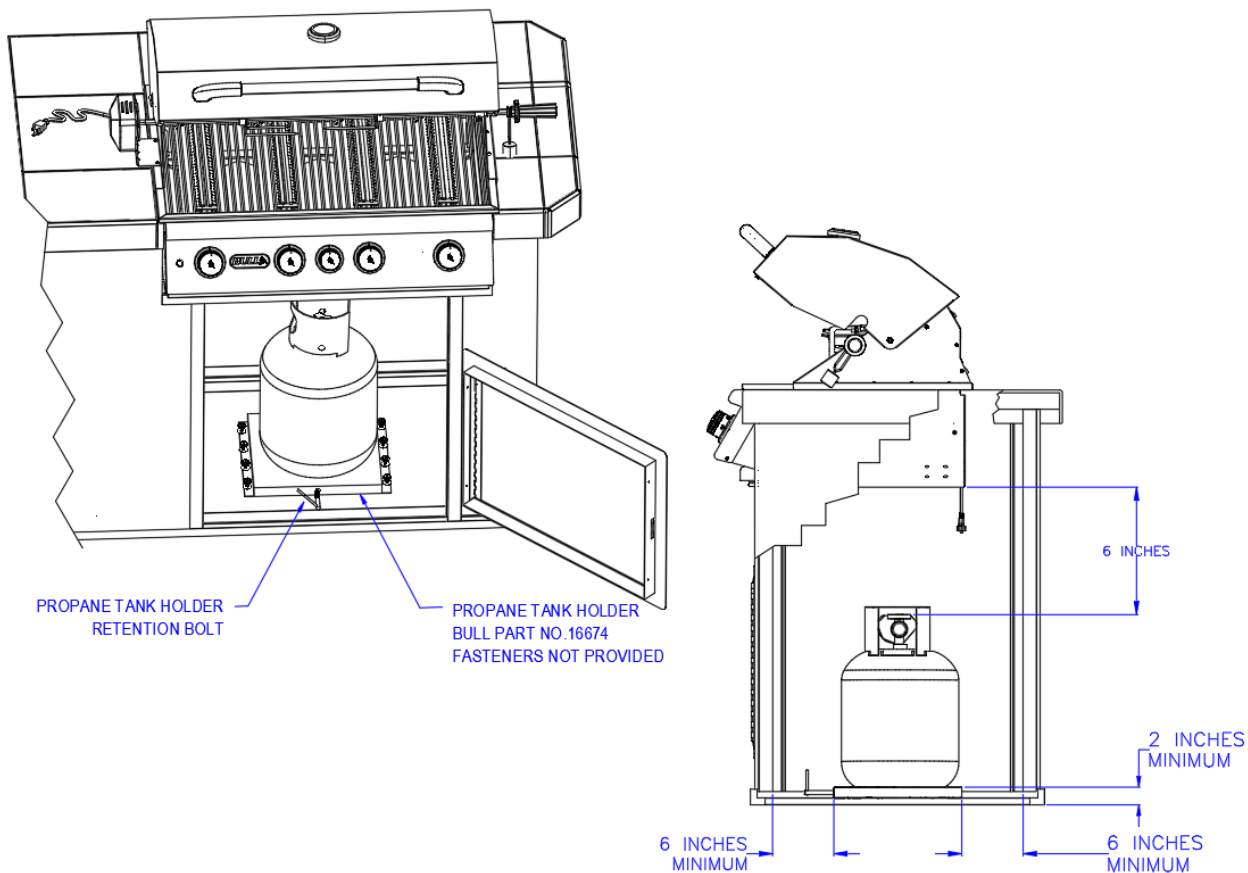
- 1) Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- 2) When choosing a location for your gas grill keep in mind that it should never be located under any overhead combustible construction.
- 3) The sides and back of the grill should not be any closer than **21 inches** to combustible construction.
- 4) **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- 5) There must be a minimum of 6 inches counter space behind the grill in order to allow the grill hood to clear properly.
- 6) The cylinder valve on the tank must be readily accessible for hand operation.
- 7) The tank must be isolated enough to where it is shielded from radiation, open flames and protected from foreign matter such as hot drippings.
- 8) There must be access so the tank can be connected, disconnected, inspected and leak tested outside of the cabinet. As well access so that connections which could be disturbed when installing the tank in the cabinet can be leak tested inside the cabinet.
- 9) 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.
- 10) The maximum length of the connection shall be 6 ft from stub.
- 11) Please ensure visibility of the connector and directions for the piping, flexible tubing and gas connector within enclosure.





LP GAS TANK RETENTION

- ⚠ LP tank must be properly secured within the structure to prevent being knocked over.
- ⚠ The tank retention system must be securely fastened to the bottom of the island with the use of bolts, washers.
- ⚠ There must be a minimum clearance of 2 inches between the floor and the cylinder enclosure.
- ⚠ Once secured, place the LP tank in the tank retention system and tighten the tank retention bolt until the tank is held securely.



WARNING:

- ⚠ Do not store a spare or disconnected LP gas cylinder under or near this barbecue.
- ⚠ A dented or rusty LP gas cylinder may be hazardous and should be checked by your LP gas provider.
- ⚠ Do not use a LP gas cylinder with a damaged valve.

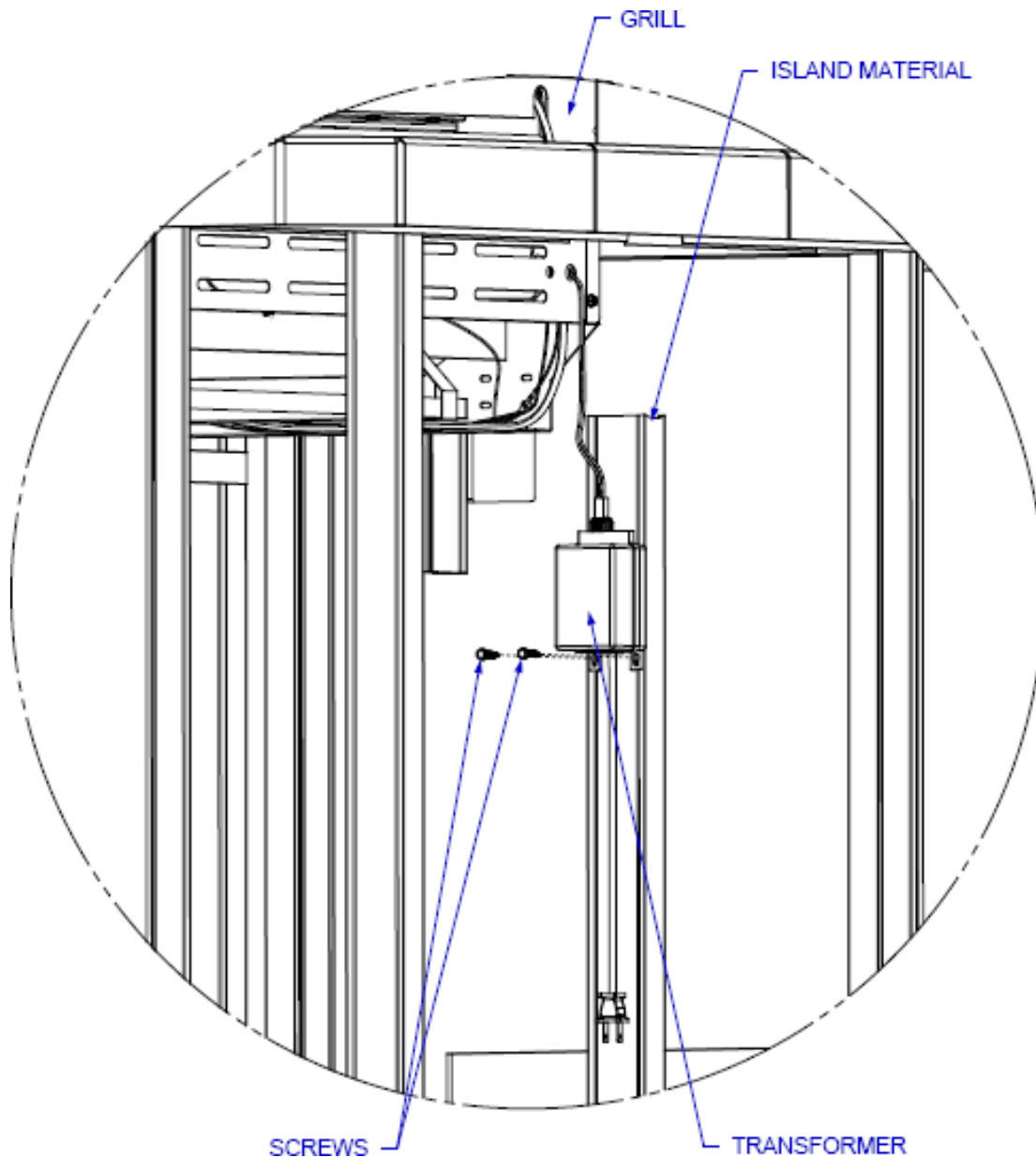




TRANSFORMER

NOTE:

In order to ensure transformer and interior light system longevity, the transformer must be installed at least 6 inches above the ground. The transformer may be attached to your island material using metal screws. To install your transformer, secure two screws (not provided) through the designed mounting tabs (see illustration below).





INSPECTING AND CLEANING BURNERS AND GAS VALVE ORIFICES

Following the instructions below at least once a month, or if Grill has not been used for an extended period.

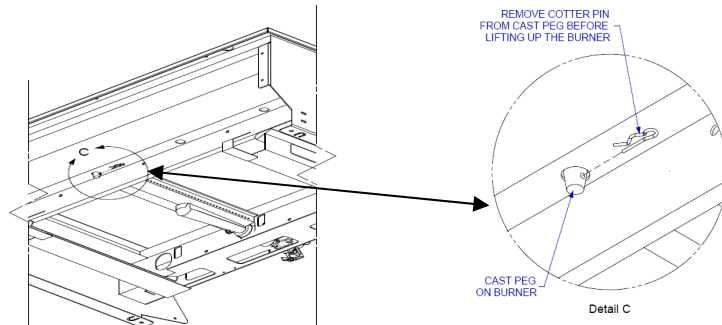
To reduce the chance of FLASHBACK, the procedures below should be followed.

SAFETY INSTRUCTIONS PRIOR TO CLEANING YOUR GRILL

- Always turn off the gas supply prior to cleaning your grill.
- Gas control knobs should be in the "OFF" position
- Fuel line should be disconnected from gas valve manifold.
- **Do not** use water or any liquids to clean your burners.

BURNER CLEANING AND INSPECTION INSTRUCTIONS:

1) Remove cotter pin from cast peg before carefully lifting burner from the gas valve orifice (See drawing below).



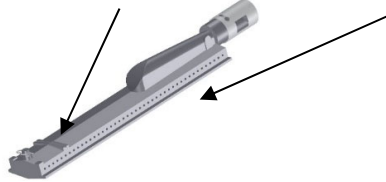
2) Use a narrow bottlebrush with a flexible handle to clean the burner tube and burner.

3) Wire brush entire outer surface of burner to remove food residue, dirt or loose corrosion.

4) Bend a stiff wire (a light-weight coat hanger works well) into a small hook as shown.



5) Clean the horizontal slot and un-clog the burner ports with a stiff wire or open paper clip.

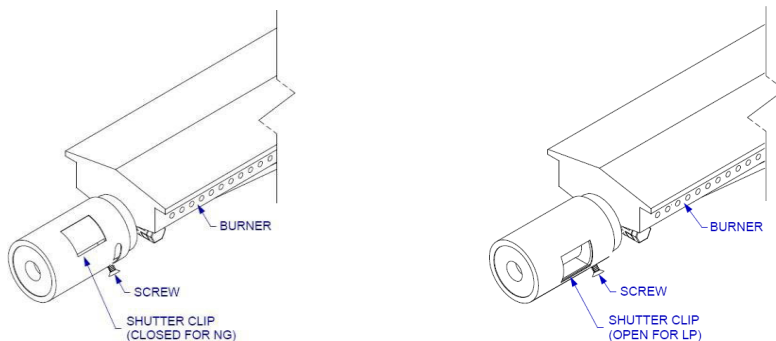


6) Inspect the burner for damage (cracks or holes) for any openings caused by corrosion. If such damage is found, order and install a new burner.

7) After installation, check to ensure the gas valve orifices are correctly placed inside ends of burner tubes.

BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT

The burners are set to a factory setting; however, the air to fuel mixture may need to be adjusted to accommodate different gas pressures. In order to adjust the air to fuel mixture, loosen the screw and rotate the shutter clip to the appropriate setting (see diagrams below). Tighten the screw and repeat adjustment procedure to the remaining burners. This should improve burner efficiency.





INSPECTING AND CLEANING BURNERS AND GAS VALVE ORIFICES, (CONTINUED)

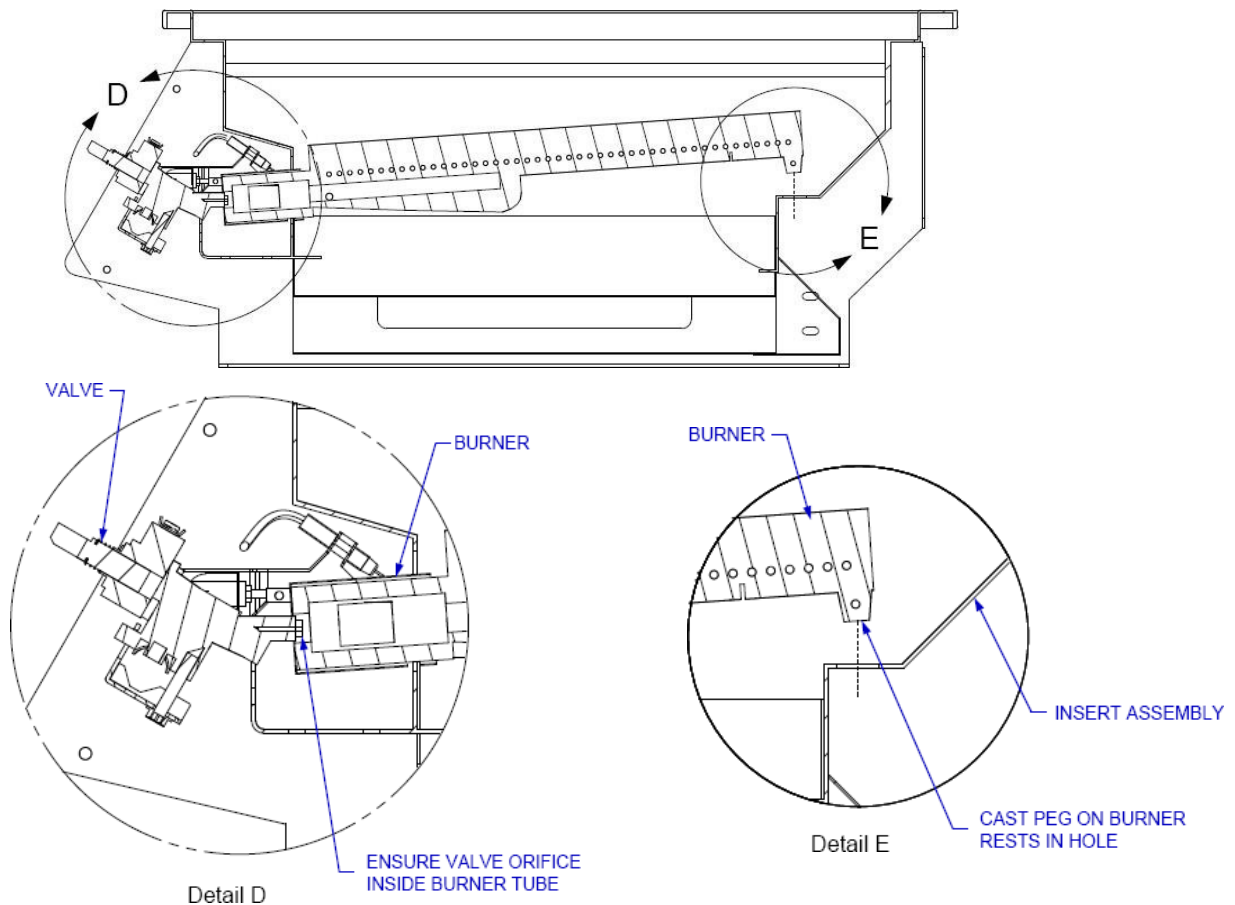
BURNER REPLACEMENT INTO INSERT

CAUTION – Always turn off the gas supply prior to cleaning your grill.

Replace burner back into the grill insert. There is no need to replace the cotter pin back into the cast peg, it is for shipping purposes only.

1) Check the burner for proper location after replacing.

2) Make sure the valve orifices are inside of the burner tubes (see drawing below). If the valve orifices do not fit inside the burner tubes, lighting the burners may cause explosion and/or fire.



IGNITOR / ELECTRODE CHECK

To check each igniter individually for presence of spark at electrode use the following steps:

- 1) With all control knobs set to "OFF", in turn, push each 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 electrode tip.
- 2) Return control knob to "OFF" before checking next igniter.





INSPECTING AND CLEANING **BURNERS AND GAS VALVE ORIFICES (CONTINUED)**

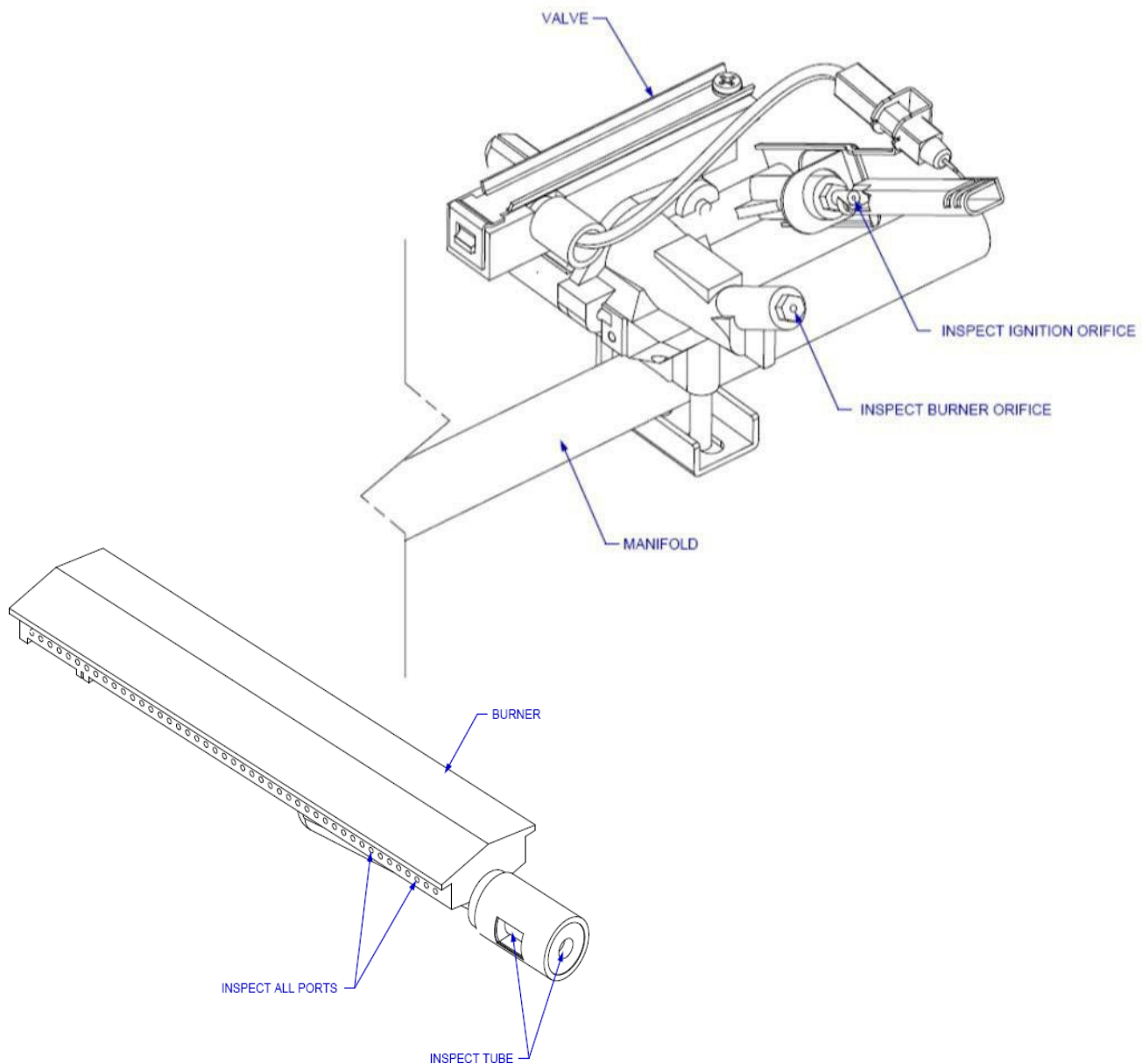
BURNER OPERATION CHECK

NOTE:

Upon first assembly, the gas lines and burners will be full of air. For the burners to light properly, the lines must fill with gas.

It may require several attempts at lighting the burners before you are successful.

- 1) With BBQ Grill control knobs in "OFF" position, turn on the Gas supply.
- 2) Light any 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 enough gas to light the burner. 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".
- 3) Repeat process for each control knob/igniter, in turn, ensuring that other knobs are in "OFF" position as you perform each check.
- 4) If any burners fail to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices.





FIRST USE OR NEW SEASON GUIDELINES

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

- 1) Wash flame tamers, cooking grids, and warming rack with warm, soapy water.
- 2) Rinse and dry thoroughly.
- 3) Season metal surfaces with cooking oil and occasionally throughout the season.
- 4) After cooking is completed, turn grill to high setting for NO MORE THAN five minutes to burn off excess grease or food residue.

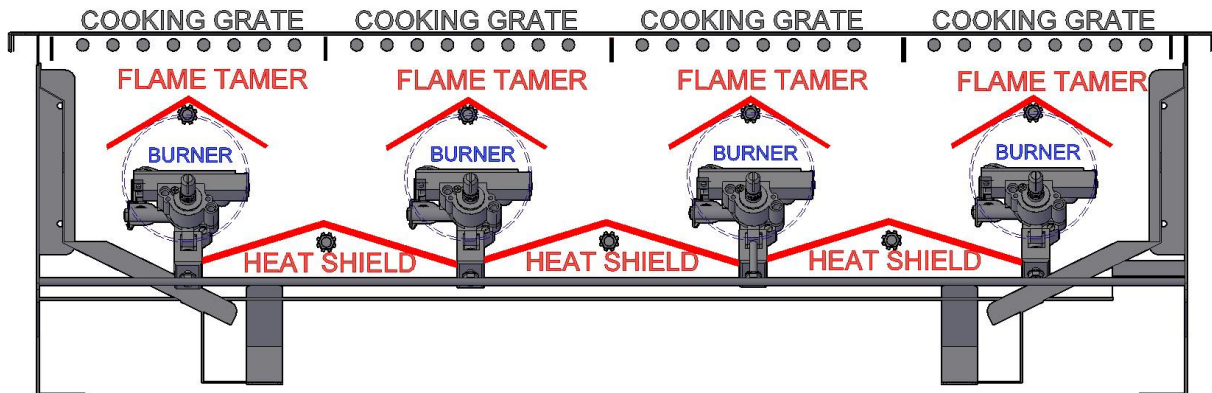
CAUTION: DO NOT LEAVE GRILL UNATTENDED DURING USE.

DO NOT RUN GRILL FOR MORE THAN 10 MINUTES BEFORE FIRST USE

COOKING COMPONENT INSTALLATION

PER DRAWING BELOW:

- 1) Place stainless steel heat shields on lowest ledge under / between burners in grill insert.
- 2) Place stainless steel flame tamers on lower ledge above burners in grill insert.
- 3) Place cooking grates in grill insert on ledge above flame tamers.
- 4) Please read Safety, Lighting and Operating Instructions carefully.
- 5) Check gas valve orifices, burner tubes and burner ports for any obstructions.



NOW YOUR GAS GRILL IS READY TO USE!





GRILL LIGHTING PROCEDURE

LIGHTING MAIN BURNER(S):

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

DO NOT SMOKE WHILE LIGHTING GRILL OR CHECKING GAS SUPPLY CONNECTIONS!

2) If your grill fuel source is LP, check the gas cylinder to see if it's full.

3) Check that the end of each burner tube is properly located over each valve orifice.

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 2).

5) Always open lid before lighting.

6) Set ALL BBQ Grill control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.

7) Ignite only the burners you intend to use, using the same method for each as follows:

- 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 several minutes for the gas to disperse, and repeat the process.
- After burner ignites, repeat procedure with any other burner needed.

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

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

NOTE: To light gas grill with a fireplace-type match, follow steps 1 through 6 above. Remove cooking grid and flame tamer from burner you wish to light. 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. If more than one burner is needed, repeat procedure with each burner.

Replace flame tamer and cooking grid. Turn off burners not in use and adjust other burners to desired cooking temperature.

LIGHTING ROTISSERIE BURNER FOR ANGUS MODELS #47628 & #47629:

The rear infrared rotisserie burner allows for slow rotisserie cooking of meats and poultry. Infrared burners radiate heat onto the outer surface of the food. This allows cooking without the grease drippings burning on the flame tamers.

TO LIGHT ROTISSERIE BURNER:

1) **CAUTION:** Always open lid before lighting.

2) Set ALL BBQ Grill control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.

3) The rotisserie control knob is located at the middle of the Control Panel. Push in control knob completely and rotate slowly (5 to 10 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 5 to 10 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to "OFF", wait several minutes for any accumulated gas to clear out of the grill.

4) Keep lid closed and operate burner at the "ON" position when using rotisserie.

TO LIGHT ROTISSERIE BURNER WITH A FIREPLACE-TYPE MATCH, Follow steps 1 & 2 above. Carefully insert lighted fireplace-type match or long-necked butane lighter placing flame near to the Ceramic Panel. Press in control knob and rotate left (counter clockwise) to "HIGH" or "ON" setting to release gas. Burner should light immediately.

NOTE: Rotisserie burner may take a few attempts to ignite.

WARNING: NEVER OPERATE ROTISSERIE BURNER WITH MAIN BURNER(S) "ON"
WARMING RACK MUST BE REMOVED WHEN OPERATING THE ROTISSERIE BURNER

DO NOT ATTEMPT TO REGULATE THE ROTISSERIE BURNER BY USING THE CONTROL KNOB.

THIS CONTROL HAS A FIXED SETTING AND IS NOT ADJUSTABLE.





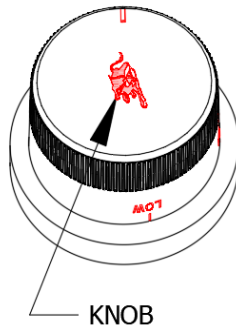
OPERATING PROCEDURE

BURN OFF: Before cooking on your gas grill for the first time, burn the grill to get rid of any odours or foreign matter by igniting the burners, closing the lid, and operating at "HIGH" setting for about five minutes. You may then either set the controls to "OFF" or cook on your grill immediately by turning the control knobs to a lower setting.

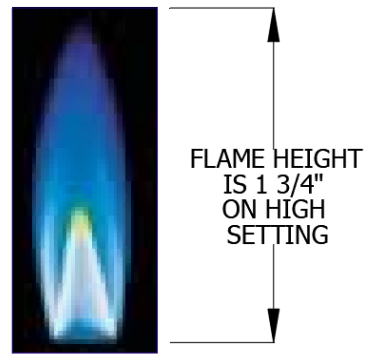
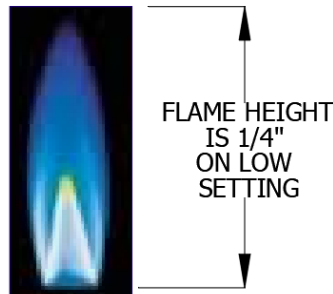
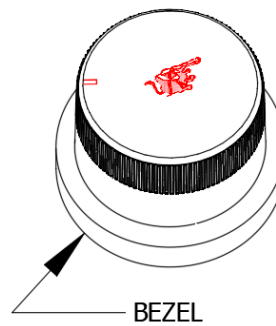
NOTE: Initially, the Ceramic Panel will have a blue flame. After some time, the color of the flame and Ceramic Panel will be orange.

This may not be evident in bright daylight.

KNOB IN "OFF" POSITION



KNOB IN "HIGH" POSITION



CAUTION:

1) DO NOT LEAVE GRILL UNATTENDED WHILE IN USE.

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

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

WARNING: ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS TO YOU OR OTHERS AND MAY VOID PRODUCT WARRANTY

COOKING TEMPERATURE SETTINGS

HIGH SETTING Use this setting only for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids after the cookout is over.

MEDIUM SETTING Use this setting for most grilling, roasting or baking, and for cooking hamburgers and vegetables.

LOW SETTING Use this setting for all smoke cooking, rotisserie cooking, and when cooking very lean cuts such as fish.

NOTE: These temperatures vary with the outside temperature and the amount of wind.

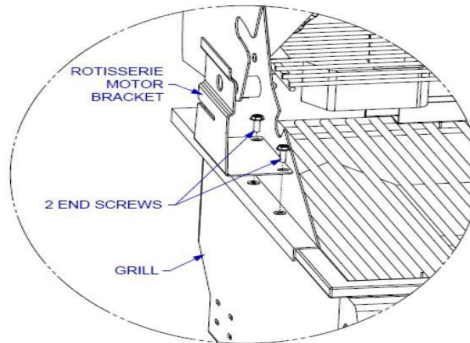
PRE-HEATING:

It is necessary to preheat the grill 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 preheat for five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes. There is no need to preheat for casseroles or other foods that require slow cooking.



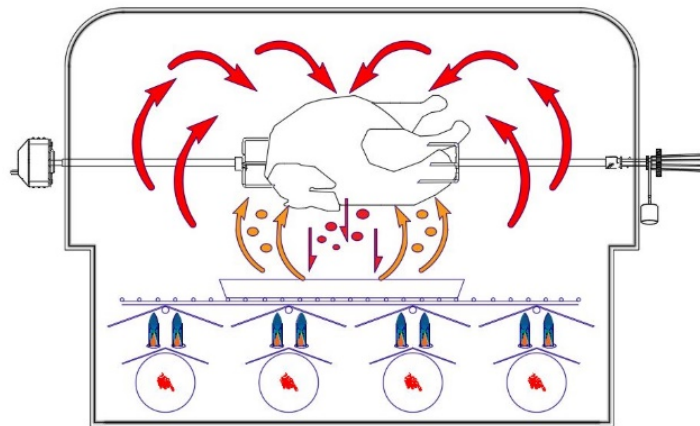


ANGUS MODELS # 47628 OR #47629



ROTISSERIE COOKING

Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4½ hrs to cook depending on the size and type of meat being cooked.



ROTISSERIE COOKING

WARNING: NEVER OPERATE ROTISSEIRIE BURNER WITH MAIN BURNER(S) "ON" WARMING RACK MUST BE REMOVED WHEN OPERATING THE ROTISSEIRIE BURNER

TO INSTALL THE MOTOR BRACKET, Remove the two (2) end screws on the grill closest to the front. Place bracket on top of grill lip and replace screws (see drawing below). Bracket can be installed on either side of the unit.

NOTE:

Ensure that meat (20 lbs maximum) is placed in a balanced position on rotisserie spit rod while rotating to clear grill and avoid unnecessary strain on the rotisserie motor before lighting infrared burner using instructions below:

- 1) The trolley thumb screw should be located on the inside of the grill, screw the knurled nut on next, the counterweight is then added and then screw on the black handle.
- 2) To adjust the counterweight, loosen the black handle and slide the counterweight up or down to properly position the weight of the food being cooked. The purpose of the counterweight is to balance the rotation and prevent lopsided movement of the motor.
- 3) Since indirect heat is often used in cooking on a rotisserie, a foil or aluminium drip pan is advisable to prevent excessive flare-ups. If more space is needed when using the rotisserie, remove the cooking grates and place the drip pan on the flame tamers. You may wish to add beer, wine or water to pan.

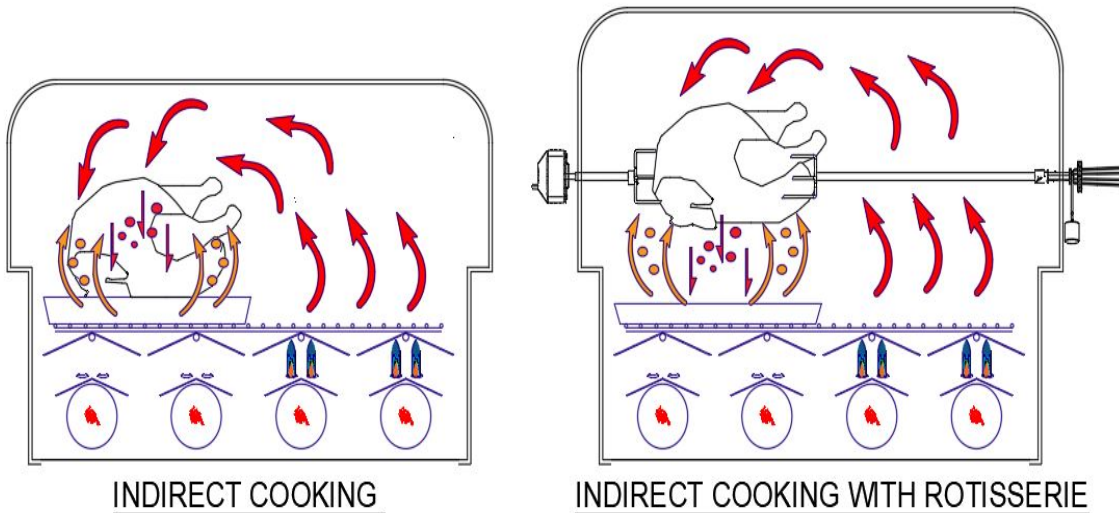
NOTE: TO LIGHT INFRARED BURNER, TURN KNOB AND WAIT ABOUT 10 SECONDS TO ALLOW GAS TO GET TO BURNER BEFORE CLICKING IGNITION KNOB. ALWAYS LIGHT THE GRILL WITH THE HOOD IN AN OPEN POSITION!



ANGUS MODELS # 47628 OR #47629

ROTISSERIE COOKING WITH INDIRECT HEAT

Since indirect heat is often used in cooking on a rotisserie, a foil or aluminium drip pan is advisable to prevent excessive flare-ups. Generally, the cooking grates are removed to allow for the swing of the rotisserie. A basting pan can be placed under the rotisserie area on top of the flame tamer(s) to catch the drippings.



COOKING WITH INDIRECT HEAT (CON'T)

You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the next burner or with infrared rotisserie burner. The heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame beneath or below the food you are preparing. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the cooking grids or flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

FLARE-UPS:

The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color to food cooked over an open flame, they should be expected and encouraged within reason.

CAUTION: Uncontrolled flaring can result in a ruined meal. To control excessive flare-ups caused by too high a heat setting, turn the heat control knob to a lower setting.

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

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

CAUTION: Do not attempt to disconnect any gas fitting while your barbecue is in operation or while gas feed is on





LIGHT BULB REPLACEMENT

LONESTAR SELECT MODELS #87048 AND #87049

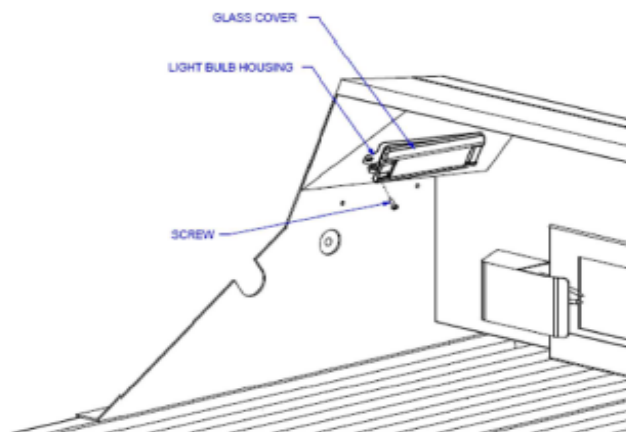
ANGUS MODELS #47628 AND #47629

WARNING: If light bulb(s) need to be replaced, make sure power is disconnected and grill and light bulbs are completely cool to the touch. Your Grill uses G4 base 12-volt 5-watt bulbs.

1) Remove screw with a small phillips screwdriver.

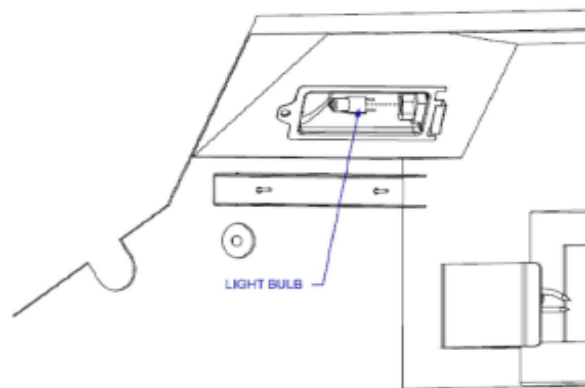
Caution: glass cover may be loose, ensure the cover is properly supported before completely removing the screw.

2) There is a metal clip that clamps onto the glass cover that snaps into the light housing on the screw end. unsnap the cover by carefully prying apart the metal clip from the light bulb housing. once unsnapped, slide the cover out and away from the housing and set somewhere safe.

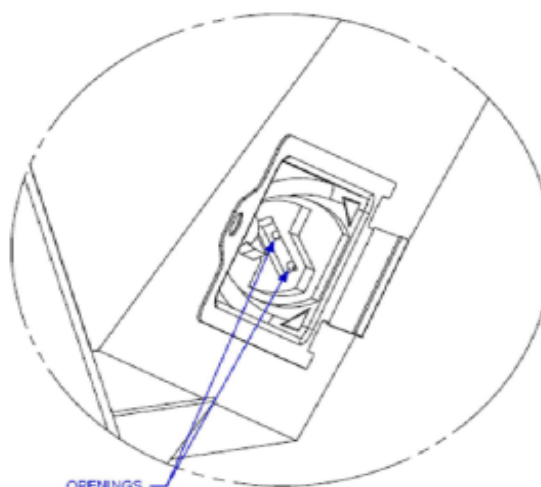


3) Remove old light bulb by pulling the bulb out of the housing (make sure bulb is cooled COMPLETELY before removal).

4) Using a soft cloth or paper towel, replace new light bulb into the housing (finger prints left on the bulb may reduce its life). make sure the metal prongs on the light bulb slip into the openings in the light housing.



5) Replace glass cover and re-snap metal clip into light housing. replace screw and tighten. To replace the other bulb, follow the same procedure.

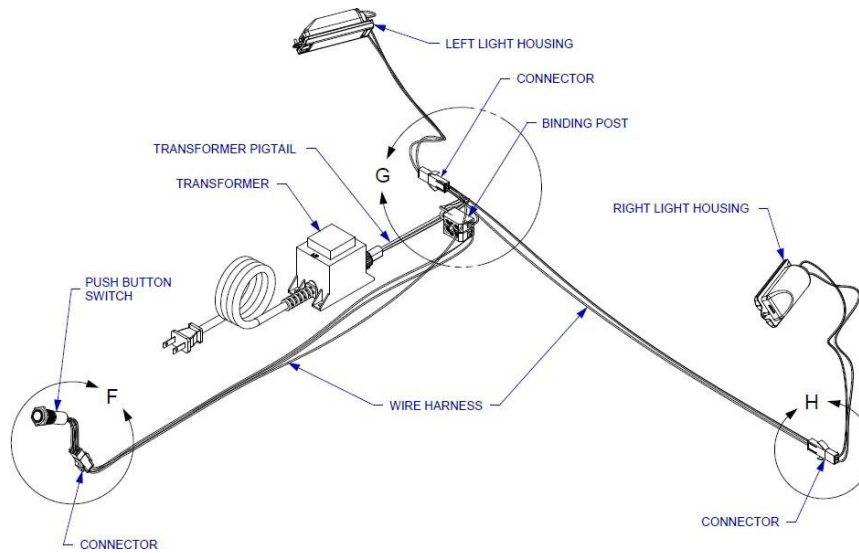




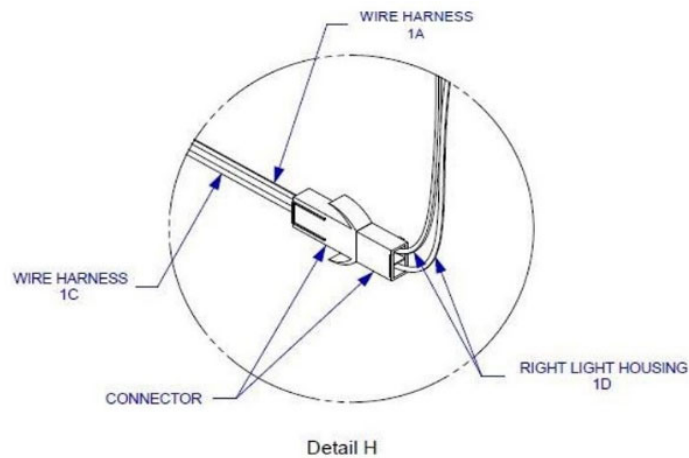
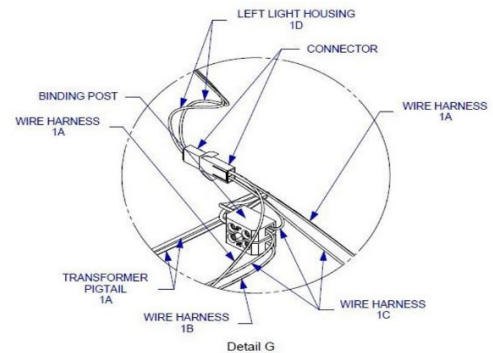
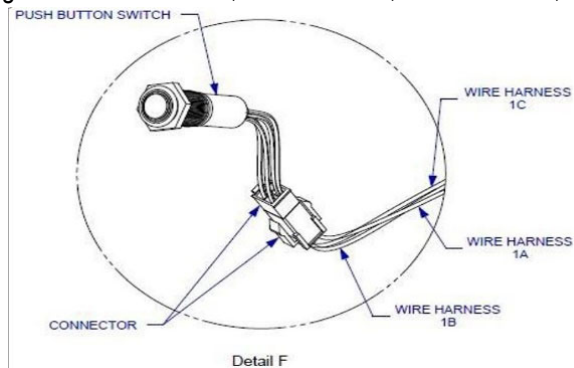
LIGHT SYSTEM WIRING DIAGRAM

LONESTAR SELECT MODELS #87048 AND #87049

ANGUS MODELS #47628 AND #47629



Wiring diagram: 1A - Black wire; 1B - Red wire; 1C - Blue wire; 1D - Yellow wire





CLEANING & MAINTENANCE

CLEANING THE COOKING GRIDS

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

CLEANING THE FLAME TAMERS & HEAT SHIELDS

Washing the flame tamers & heat shields after every use is not necessary but periodically it is suggested you wash them in a soap and warm water solution. Use a wire brush to remove stubborn burned on cooking residue. Dry the flame tamers & heat shields thoroughly before you reinstall it in the cooking insert.

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution.

ANNUAL CLEANING OF GRILL HOUSING

Burning-off the grill after every cookout will keep it ready for instant use. However, periodically the grill should be given an entire thorough cleaning to ensure optimal performance.

- 1) Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
- 2) Remove and clean (as explained above) the cooking grids, flame tamers and burners.
- 3) Remove warming rack and wash with mild detergent and warm water.
- 4) Cover the gas valve orifices with a piece of aluminium foil.
- 5) Brush the inside and bottom of the grill with a stiff wire brush and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- 6) Remove aluminium foil from orifices and check orifices for obstruction.
- 7) Check electrode as instructed on page 13.
- 8) Replace flame tamers, cooking grids, and warming rack.
- 9) Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminium foil, sand or any other grease absorbent substance. Grease will not be able to drip down into grease collector and a grease fire could occur. It is recommended that you use Bull Grease Tray Liners for easy clean-up & maintenance.

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.





TROUBLESHOOTING



NEVER SMOKE WHILE TROUBLESHOOTING!



IF GRILL FAILS TO OPERATE PROPERLY

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

If Grill still fails to operate properly, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOBS TO "OFF"**, wait for grill to cool, and check for the following potential causes below and how to address:

MISALIGNMENT OF BURNER TUBE(S) OVER ORIFICE(S) / CORRECTION:

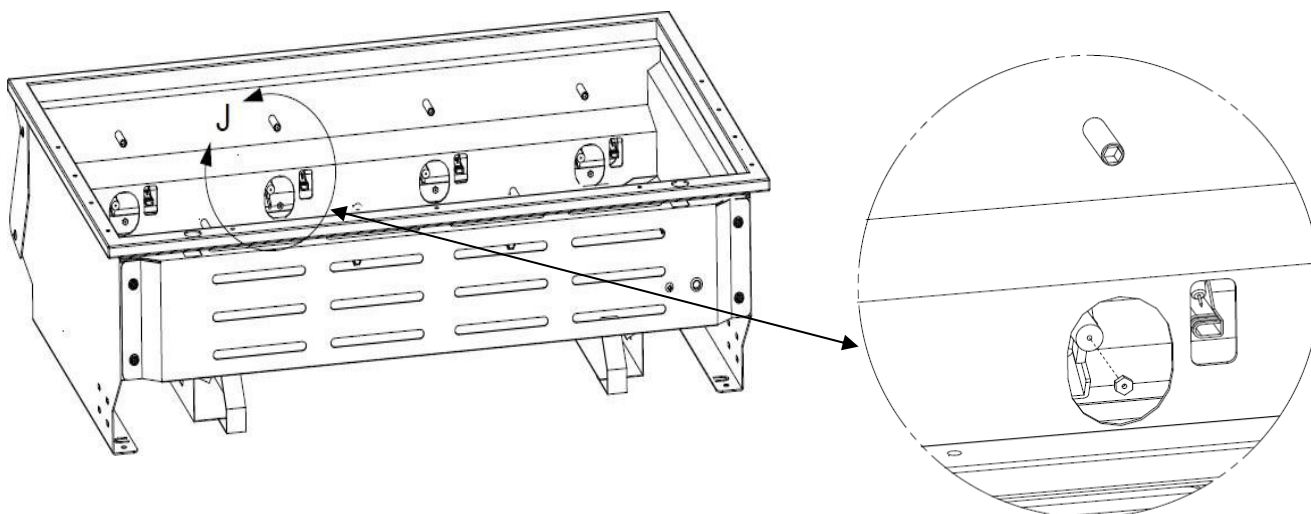
Reposition burner tube to properly seat over orifice.

OBSTRUCTION IN GAS LINE /CORRECTION:

- 1) Remove fuel line from grill.
- 2) Open gas supply for one second to blow any obstruction from fuel line.
- 3) Close off gas supply at source and reconnect fuel line to grill.

PLUGGED ORIFICE/ CORRECTION:

- 1) Remove cooking grids, flame tamers and grease tray. Remove burners from bottom of grill insert by pulling cotter pin from beneath burner peg using a screwdriver or needle nose pliers (Please reference the diagram on page 12).
- 2) Carefully lift each burner up and away from gas valve orifice. Remove the orifice from each burner up and away from gas valve and gently clear any obstruction with a fine wire.
- 3) Re-install each orifice, reinstall burners over orifices and seat each burner peg into mounting bracket at bottom of grill insert.
- 4) There is no need to replace the cotter pins, they are for shipping purposes only. Replace cooking components and grease collectors. If an obstruction is suspected in gas valve(s) or gas valve bracket, please contact your gas grill dealer or gas appliance service person for assistance.



Detail J



TROUBLESHOOTING (CONT.)

MISALIGNMENT OF IGNITER ON BURNER / CORRECTION:

- Check for proper position of electrode tip. The tip of the electrode should be pointing forward toward the front and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and electrode.
- Replace the ignition wire if the wire is broken or cracked. With gas supply closed and all control knobs set to "OFF", check each positive igniter individually for presence of spark at electrode. In turn, push each control knob 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 electrode tip. Return control knob to "OFF" before checking next igniter.

IF RE-IGNITION IS NECESSARY

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

FLAME COLOR

- Once the entire burner is operating, check the flame color to be sure it is mostly blue (some yellow color will be present because of impurities in the fuel).
- If the flame is golden or yellow in color the reason could be seasoning salts, oil film, or other foreign matter on burner.

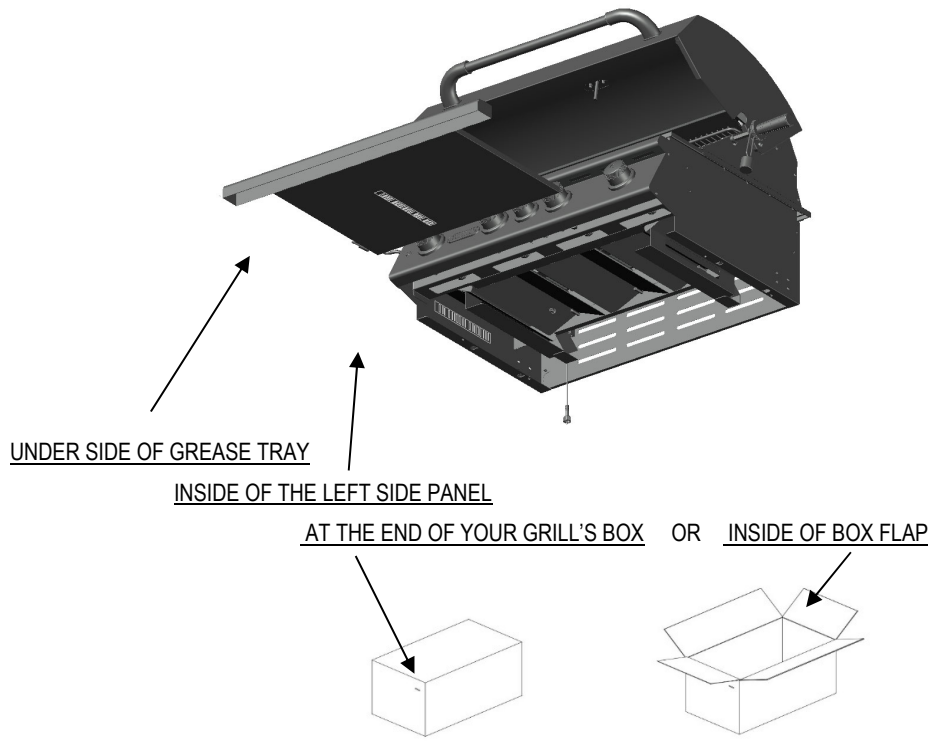
CORRECTION: Remove burners and use compressed air to blow out residue from interior of burner.

FLASH BACK

When fire occurs in and around the burners, immediately turn off gas at its source and turn the control knob(s) to "OFF". Wait until the grill has cooled, then clean the burners and burner ports as described on page 12.

LOCATION OF SERIAL NUMBERS

Essential information about your product is encoded in the serial number of your grill. This information will be required for all warranty claims, ordering replacement parts and will identify any variations of your unit. It is extremely important that you record your serial number and register your grill from the Proof of Purchase. The grill serial number locations are shown below.





HOW TO ORDER REPLACEMENT PARTS

The following information is required to assure getting the correct part(s) for your Grill or Rotisserie

1) Gas grill model number and type of gas hook up used as stated on your Grill's data sticker.

(The data sticker location is noted on page 24 of your manual.)

2) Replacement part numbers, descriptions and quantities needed.

(Pages 26,27 and 28) of your manual provides part number lists and illustrations to help identify what you.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

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. You will also need a data plate indicating what type of gas the grill uses.

REGISTERING YOUR GRILL

In order to validate your Bull Limited Warranty, you must complete the Warranty Registration Card within 90 days from the Proof of Purchase. You may register your unit either online at www.bullbbq.com or by sending in the completed hard copy along with a copy of the Proof of Purchase to:

Bull Outdoor Products, Inc., 2483 W. Walnut Ave., Rialto, CA 92376. ATTN: Warranty Service Center

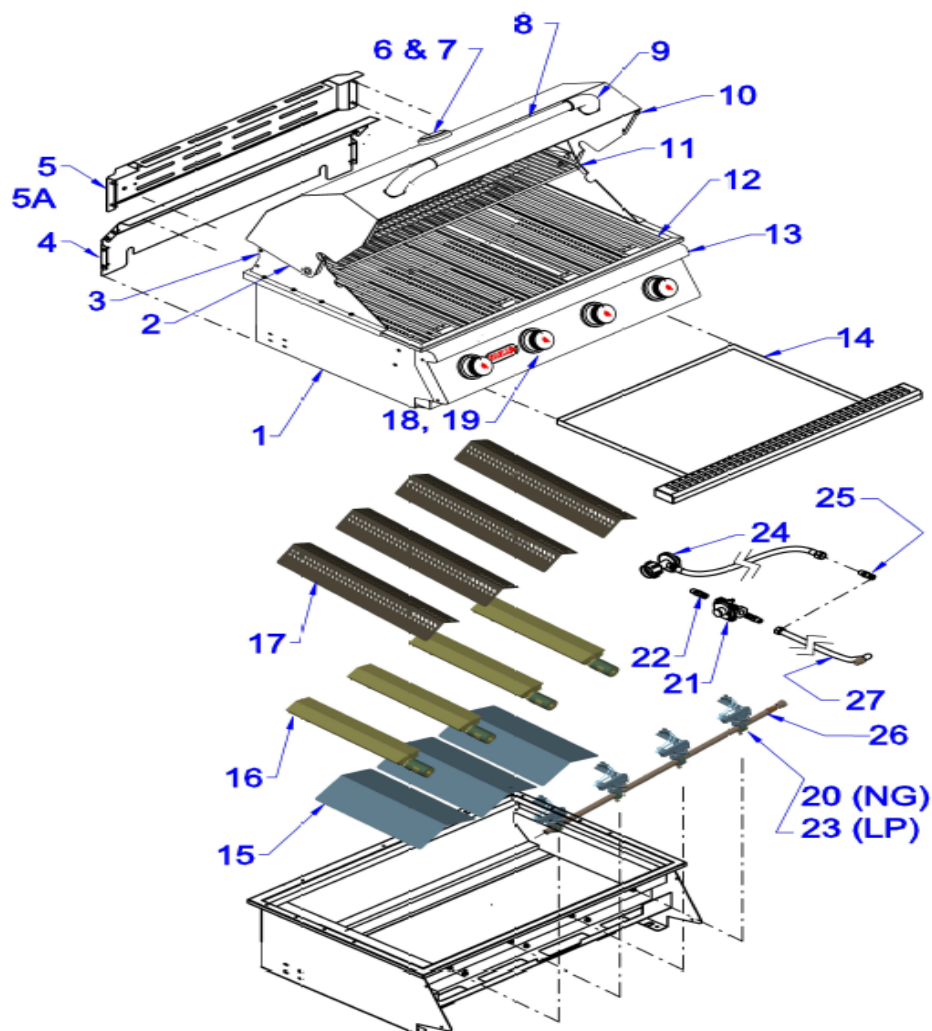




OUTLAW GRILL MODELS #26038 & #26039 PARTS LIST AND REF DRAWING

ITEM NO.	PART NO.	DESCRIPTION	QTY	WARRANTY PERIOD
1	47023	INSERT ASSEMBLY	1	Lifetime
2	47019	LID - FRONT	1	1 year
			1	1 year
3	47031	LID - REAR	1	1 year
4	47022	COVER - REAR LID	1	1 year
5	47008	BACK PANEL (2016 & OLDER MODELS)	1	1 year
5A	47024	BACK PANEL (2017 & NEWER MODELS)	1	1 year
6	16509	TEMPERATURE GAUGE	1	1 year
7	16673	TEMPERATURE GAUGE BEZEL	1	1 year
8	16523	LID HANDLE CENTER BAR	1	3 years
9	16522	LID HANDLE END CAP	2	3 years
10	16635	RUBBER BUMPER (FOR LID)	2	1 year
11	47004	WARMING RACK	1	3 years
12	16517	COOKING GRATE	4	Lifetime
13	26101	CONTROL PANEL	1	1 year

ITEM NO.	PART NO.	DESCRIPTION	QTY	WARRANTY PERIOD
14	47011	GREASE TRAY	1	1 year
15	16670	HEAT SHIELD	3	3 years
16	26102	PORCELAIN COATED BURNER	4	3 years
17	16631	VENTED FLAME TAMER (16Ga)	4	3 years
18	16629	BEZEL - MAIN BURNER	4	1 year
19	16613	KNOB - MAIN BURNER	4	1 year
20	16524	MAIN BURNER (NG) NATURAL GAS VALVE	4	1 year
21	16507	REGULATOR (NG) NATURAL GAS	1	1 year
22	16599	REGULATOR ADAPTER (NG) NATURAL GAS	2	1 year
23	16525	MAIN BURNER (LP) LIQUID PROPANE VALVE	4	1 year
24	16508	REGULATOR (LP) LIQUID PROPANE	1	1 year
25	16598	FLARE TO FLARE UNION (LP) LIQUID PROPANE	1	1 year
26	26103	MANIFOLD	1	3 years
27	*47006	STAINLESS FLEX TUBE	1	1 year



Any item with an * next to it requires a serial number

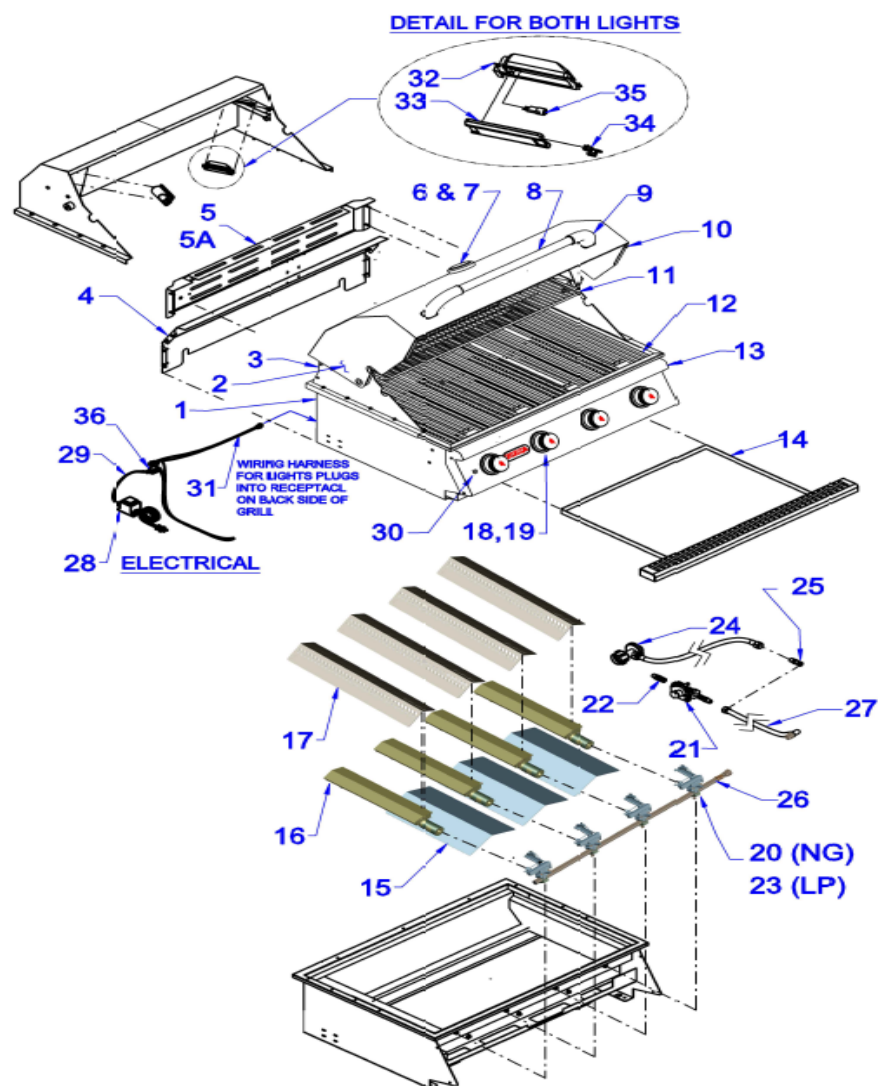




LONESTAR SELECT GRILL MODELS #87048 & #87049 PARTS LIST AND REF DRAWING

ITEM NO.	PART NO.	DESCRIPTION	QTY	WARRANTY PERIOD
1	47023	INSERT ASSEMBLY	1	Lifetime
2	47019	LID - FRONT	1	1 year
3	87103	LID - REAR	1	1 year
4	47022	COVER - REAR LID	1	1 year
5	47008	BACK PANEL (2016 & OLDER MODELS)	1	1 year
5A	47024	BACK PANEL (2017 & NEWER MODELS)	1	1 year
6	16509	TEMPERATURE GAUGE	1	1 year
7	16673	TEMPERATURE GAUGE BEZEL	1	1 year
8	16523	LID HANDLE CENTER BAR	1	3 years
9	16522	LID HANDLE END CAP	2	3 years
10	16635	RUBBER BUMPER (FOR LID)	2	1 year
11	47004	WARMING RACK	1	3 years
12	16517	COOKING GRATE	4	Lifetime
13	87102	CONTROL PANEL	1	1 year
14	47011	GREASE TRAY	1	1 year
15	16670	HEAT SHIELD	3	3 years
16	44305	WELDED BURNER STAINLESS STEEL	4	5 years
17	16631	VENTED FLAME TAMER (16Ga)	4	3 years
18	16629	BEZEL - MAIN BURNER	4	1 year

ITEM NO.	PART NO.	DESCRIPTION	QTY	WARRANTY PERIOD
19	16613	KNOB - MAIN BURNER	4	1 year
20	16524	MAIN BURNER (NG) NATURAL GAS VALVE	4	1 year
21	16507	REGULATOR (NG) NATURAL GAS	1	1 year
22	16599	REGULATOR ADAPTER (NG) NATURAL GAS	2	1 year
23	16525	MAIN BURNER (LP) LIQUID PROPANE VALVE	4	1 year
24	16508	REGULATOR (LP) LIQUID PROPANE	1	1 year
25	16598	FLARE TO FLARE UNION (LP) LIQUID PROPANE	1	1 year
26	26103	MANIFOLD	1	3 years
27	*47006	STAINLESS FLEX TUBE	1	1 year
28	*16534	TRANSFORMER	1	1 year
29	16595	TRANSFORMER PIGTAIL	1	1 year
30	*16612	PUSH BUTTON LIGHT SWITCH	1	1 year
31	*16626	LIGHT WIRE HARNESS	1	1 year
32	*16627	LIGHT HOUSING	2	1 year
33	*16530	LIGHT LENS	2	1 year
34	16532	LIGHT BULB	2	N/A
35	*16529	LIGHT LENS CLIP	2	1 year
36	16592	LIGHT BINDING POST	1	1 year



Any item with an * next to it requires a serial number





ANGUS GRILL PARTS LIST

MODEL #47628 ANGUS, ROTISSERIE, BUILT-IN, L.P. (PROPANE)

MODEL #47629 ANGUS, ROTISSERIE, BUILT-IN, N.G. (NATURAL GAS)

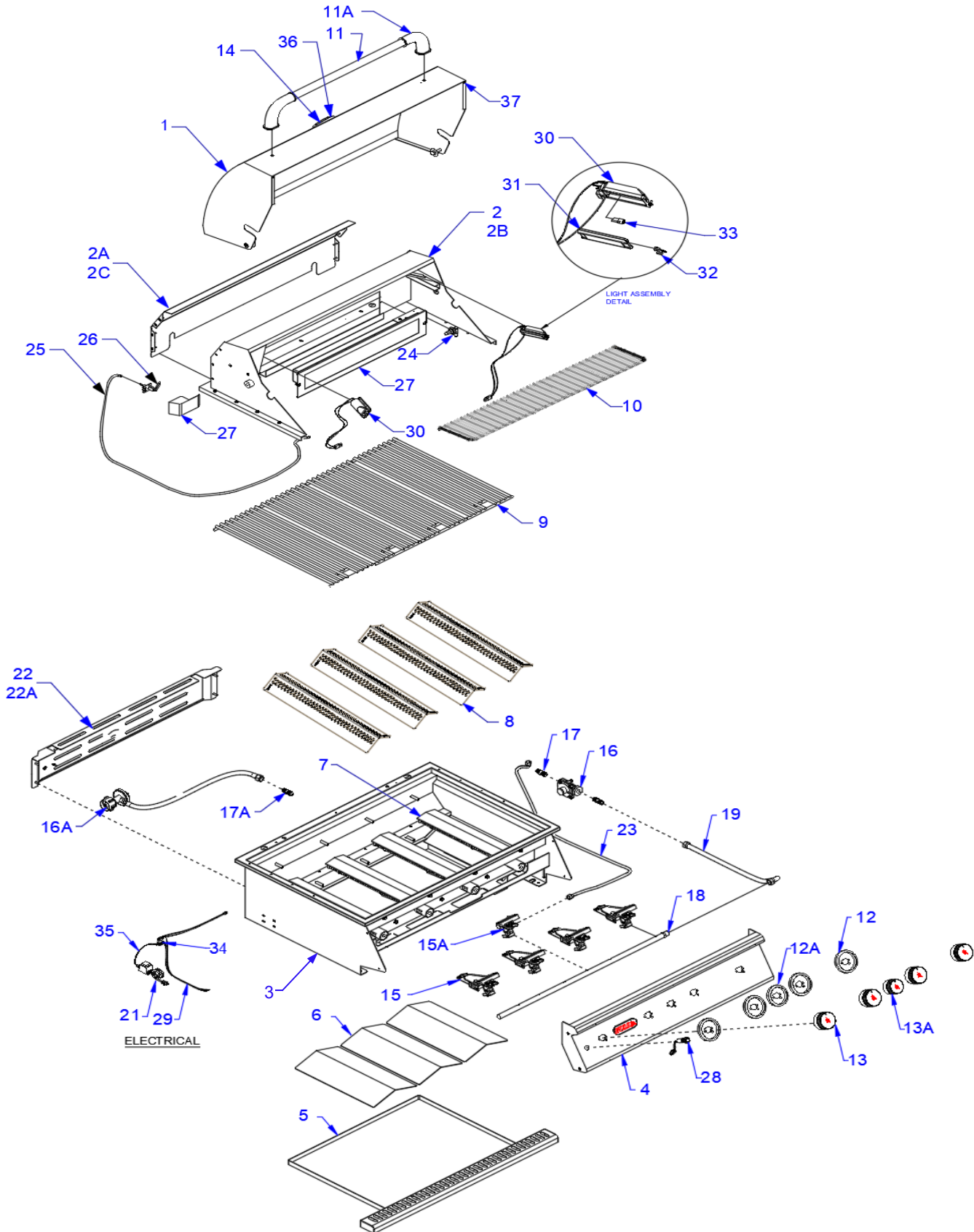
REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	47019	LID - FRONT	1	1 year
2	47002	LID - REAR (2016 & OLDER MODELS)	1	1 year
2A	47012	COVER - REAR LID (2016 & OLDER MODELS)	1	1 year
2B	47021	LID - REAR (2017 & NEWER MODELS)	1	1 year
2C	47022	COVER - REAR LID (2017 & NEWER MODELS)	1	1 year
3	47023	INSERT ASSEMBLY (2017 & NEWERMODELS)	1	Lifetime
4	47010	CONTROL PANEL	1	1 year
5	47011	GREASE TRAY	1	1 year
6	16670	HEAT SHIELD	3	3 years
7	35717	CAST STAINLESS STEEL BURNER	4	Lifetime
8	16631	VENTED FLAME TAMERS (16Ga)	4	3 years
9	16517	COOKING GRATE	4	Lifetime
10	47004	WARMING RACK	1	3 years
11	16523	LID HANDLE CENTER BAR	1	3 years
11A	16522	LID HANDLE END CAP	2	3 years
12	16629	BEZEL - MAIN BURNER	4	1 year
12A	16630	BEZEL - BACK BURNER	1	1 year
13	16613	KNOB - MAIN BURNER	4	1 year
13A	16617	KNOB - BACK BURNER	1	1 year
14	16509	TEMPERATURE GAUGE	1	1 year
15	16525(LP) / 16524(NG)	GAS VALVE - MAIN BURNER	4	1 year
15A	16526	GAS VALVE - BACK BURNER	1	1 year
16	16507	REGULATOR - NATURAL GAS MODEL ONLY	1	1 year
16A	16508	REGULATOR - LIQUID PROPANE GAS MODEL ONLY	1	1 year
17	16599	REGULATOR ADAPTER - NATURAL GAS MODEL ONLY	2	1 year
17A	A900-112	REGULATOR ADAPTER - LIQUID PROPANE GAS MODEL ONLY	1	1 year
18	*47005	MANIFOLD	1	3 years
19	*47006	STAINLESS FLEX TUBE	1	1 year
20	*47007	INFRARED ROTISSERIE BURNER	1	1 year
21	*16534	TRANSFORMER	1	1 year
22	47008	BACK PANEL (2016 & OLDER MODELS)	1	1 year
22A	47024	BACK PANEL (2017 & NEWER MODELS)	1	1 year
23	*47009	BACK BURNER STAINLESS FLEX TUBE	1	1 year
24	*16527(LP) / *16528(NG)	BACK BURNER ORIFICE	1	1 year
25	16512	BACK BURNER IGNITION WIRE	1	1 year
26	16511	ELECTRODE	1	1 year
27	16569	BACK BURNER SHUTTER CLIP	1	1 year
28	*16612	PUSH BUTTON LIGHT SWITCH	1	1 year
29	*16626	LIGHT WIREHARNES	1	1 year
30	*16627	LIGHT HOUSING	2	1 year
31	*16530	LIGHT LENS	2	1 year
32	*16529	LIGHT LENS CLIP	2	1 year
33	16532	LIGHT BULB	2	N/A
34	16592	LIGHT BINDING POST	1	1 year
35	16595	TRANSFORMER PIGTAIL	1	1 year
36	16673	TEMPERATURE GAUGE BEZEL	1	1 year
37	16635	RUBBER BUMPER FOR LID		

Any item with an * next to it requires a serial number





ANGUS GRILL PARTS LIST REF DRAWING



Any item with an * next to it requires a serial number

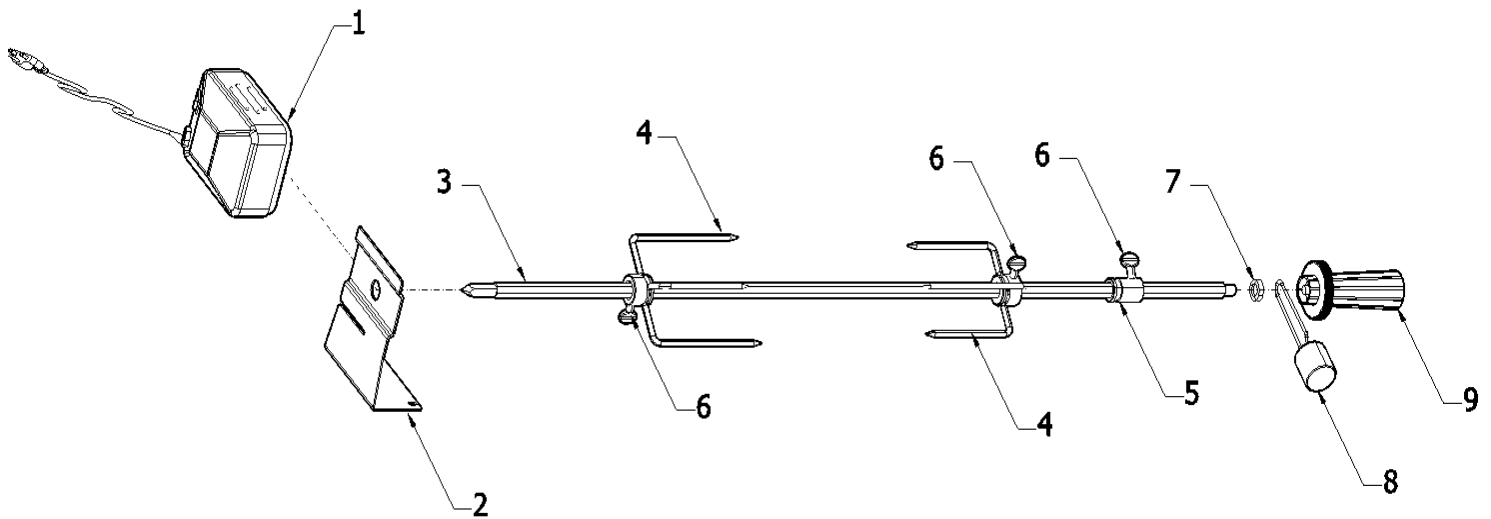




ROTISSERIE PARTS LIST AND EXPLODED ILLUSTRATION

WARRANTY IS 1 YEAR FOR ALL PARTS

REF #	PARTS #	DESCRIPTION	QTY
1	16552	110 VAC MOTOR W/SWITCH	1
2	16554	MOTOR MOUNT BRACKET	1
3	16551	30" GRILL SPIT ROD	1
4	16553	LARGE 4-PRONG SPIT FORK	2
5	16591	SHAFT COLLAR	1
6	16587	1/4-20 X 1/2 THUMBSCREW	3
7	16675	KEY WASHER	1
8	16586	COUNTER-BALANCE	1
9	16585	BLACK PHENOLIC HANDLE	1





Warranty Policy

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

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

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

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

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

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

www.bullbbq.com/support-warranty

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

www.bullbbq.eu/en/warrantyform.html

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

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

