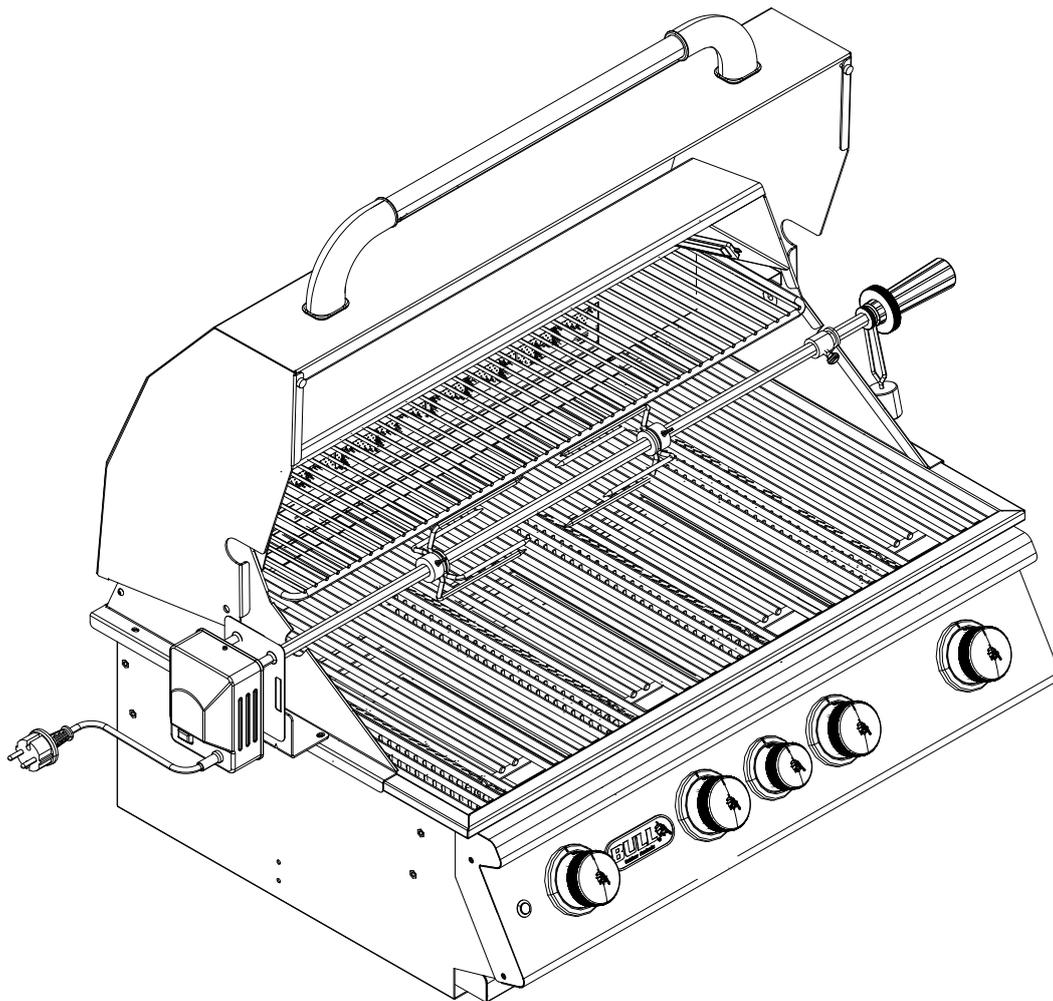




ASSEMBLY & OPERATING INSTRUCTIONS

Model #47628CE ANGUS 4 BURNER STAINLESS STEEL, ROTISSERIE, BUILT-IN LPG (PROPANE)
Model #47629CE ANGUS 4 BURNER STAINLESS STEEL, ROTISSERIE, BUILT-IN NG (NATURAL GAS)



CE

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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND 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 33.





Safety Instructions

Important - Please read the instructions before assembly and operation of your grill

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

This gas grill must be installed in accordance with local codes or, if in an area without local codes, installation must conform with the latest edition of CE Norms EN498. Parts that are sealed by the manufacturer or agent must not be altered by the user.

THE LOCATION FOR YOUR GRILL

DO NOT use your gas grill in garages, porches, breeze ways, sheds or other enclosed areas. Your gas grill is to be used **OUTDOORS ONLY**, with at least 54 cm clearance from the back and side of any combustible surface. The grill should not be placed under or on top of any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

PROTECT CHILDREN: Keep children away from the grill during use and until the grill has cooled after you are finished. Do not allow children to operate the grill.

WARNING! FOR YOUR SAFETY

- DO NOT store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- DO NOT store empty or full spare gas cylinders and/or chemicals under or near this or any other appliance.
- Keep the fuel hose and electrical cord away from hot surfaces. Protect the fuel hose from dripping grease. 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 test for gas leaks with a lighted match or open flame.
- 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

1. Shut-off gas to the appliance at it's source
2. Extinguish any open flame
3. Open grill lid to release any accumulation of fumes
4. If gas odour persists, immediately contact your gas supplier or your fire department.





Safety Instructions

Important - Please read the instructions before assembly and operation of your grill

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WHILE THE GRILL IS STILL LIT! Prior to the first use and at the beginning each new season (or, if using LP, whenever gas cylinder is changed), it is a must that you check for gas leaks. Follow these steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valve(s), and then turn on gas at source.
3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from the grill and immediately call your grill dealer and gas supplier for professional assistance.

General Safety

- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- Do not obstruct the flow of ventilation.
- Keep the vent openings of the cylinder enclosure free and clear from debris.
- Visually check burner flame. Including pilot burner if provided.
- Clean outdoor cooking gas appliance with recommended cleaning agents.
- Check and clean burner/venturi tubes for insects and debris. A clogged tube can lead to a fire beneath the grill

NATURAL GAS SAFETY

Your Natural Gas (G20) grill is designed to operate on natural gas ONLY, at a pressure of 14.5 mbar regulated at the natural gas regulator attached at the back of the grill. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. The natural gas orifice size is 1.60mm.

Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

It is recommended that an “ON-OFF” shut-off valve be installed at the gas supply source:

- Outdoors after gas line piping exits outside wall or before gas line piping enters ground.
- Indoors in the branch fuel line in an accessible location near the supply line.

Safety Instructions

Important - Please read the instructions before assembly and operation of your grill

Do not use Teflon® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal. Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread. Apply compound or tape to at least the first three threads when making the connection.

Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 37 mbar.

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.

WARNING: Gas valves are pre-set at the factory to operate on LP or natural gas. If you wish to convert to a different gas type, be sure to contact your grill dealer, licensed plumber or authorized service centre 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.

SAFETY!

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.

LIQUID PROPANE GAS (LPG) SAFETY

Your LPG (G31) grill is designed to operate on LPG ONLY, at a pressure regulated at 27.5 mbar when equipped with the correct LPG orifices on the valves and a LPG regulator on the supply line. The liquid LPG orifice size is 1.05mm.

Your LPG grill is designed to be used with a standard 7 kg gas cylinder. The gas cylinder must be approved under CE NORMS: EN417 and test code 215. Gas cylinder must be constructed and marked with CE regulations for the European country of destination, where it will be used.

- Always keep cylinder securely fastened in an upright position.
- Never connect an unregulated LPG cylinder to the grill.
- Do not subject LPG cylinders to excessive heat.
- Do not fill LPG cylinder beyond 80% full.





Safety Instructions

Important - Please read the instructions before assembly and operation of your grill

Caution: Never store a LPG cylinder inside a building or in the vicinity of any gas-burning appliance.

WARNING: Gas valves are pre-set at the factory to operate on LPG or natural gas. If you wish to convert to a different gas type, be sure to contact your grill dealer, licensed plumber or authorized service centre 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: When the outdoor cooking gas appliance is not in use, the 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. Cylinder must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The cylinder must be equipped with an arrangement for vapour withdrawal. The cylinder must include a collar to protect the cylinder valve.

- Do not store LPG cylinder under or near this appliance
- If these guidelines are not followed, fire causing serious injury or death may occur.

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 LPG.

WARNING

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



INSTALLATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR GAS GRILL

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

NOTE TO INSTALLER:

- Leave these instructions with the consumer for future reference.
- The grill must be installed in accordance with all local building codes.
- Do not use any combustible materials for this construction.
- Minimum horizontal clearance to adjacent combustible surface from side and back of the grill must be 54 cm.
- A 15 cm clearance is required behind the grill to allow front portion of hood to open and for ventilation purposes.
- Please remove the cotter pins from the burners before installing unit into an island. See page 13 for cotter pin removal.
- Adapter from 1/2" NPT to BSP 21 mm & regulator are available from Bull dealers and distributors.
- **LPG TANK STORAGE AREA MUST BE ISOLATED FROM GRILL AND VENTED.**

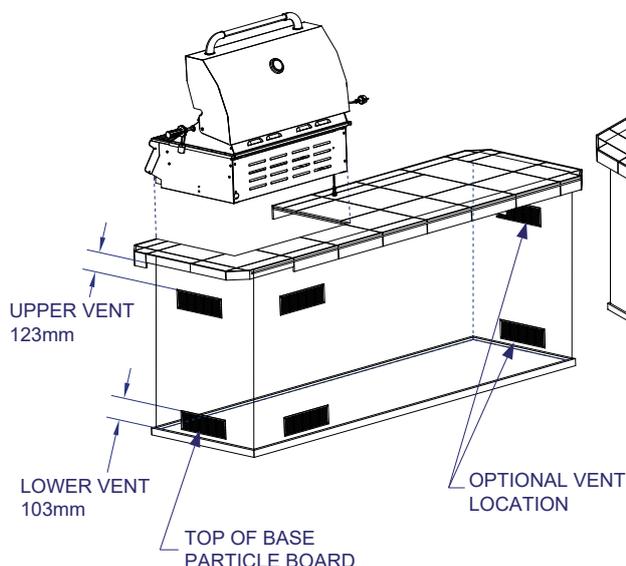


INSTALLATION INSTRUCTIONS

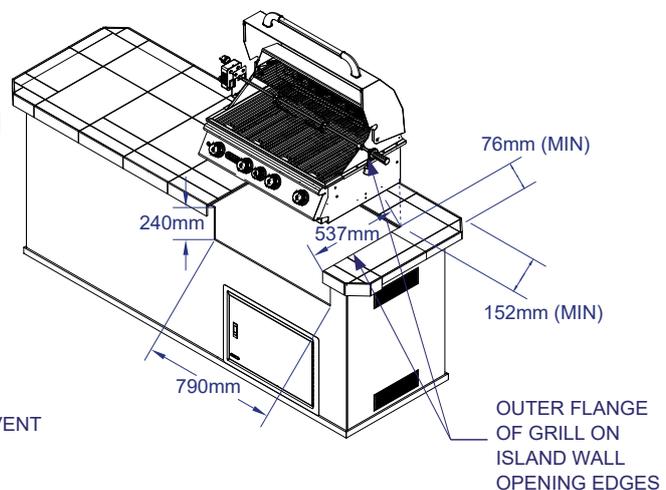
SPECIFICATIONS FOR BARBECUE STRUCTURE:

1. Your choice of masonry can be used for cabinet construction for the built-in grill; however, it must be **non-combustable** material.
2. Keep in mind when choosing a location for your grill, it may not be located in an enclosed area, breeze way, or screened in patio. When the location of the grill has overhead construction present, height requirements are determined by local building/fire codes and must meet the minimum 54cm Clearance of any combustible materials. It is highly recommended that a Ventilation Hood or Venting System be utilized when overhead construction is present. Refer to your local building and fire codes if this is a requirement for your location.
3. Upper and lower level vents must be provided for combustion air on both sides of built-in cabinet. Vents on BBQ insert must remain unobstructed to allow for combustion air and ventilation.
4. Upper vents must be located within 12.5 cm from the top of the island enclosure to the bottom of the vent.
5. Lower vents must be located within 2.5cm from the bottom of the island enclosure to the bottom of the first vent openings and no more than 12.5 cm from the bottom of the island enclosure to the top of the vent.
6. If not using Bull vents, the vents you use must meet local codes.
7. The upper vents must have openings that have a total free area of not less than 6.45 sq cm per kg of stored fuel capacity per vent.
8. The lower vents must have openings that have a total free area of not less than 2 sq cm per kg of stored fuel capacity per vent.
9. Both upper and lower vent openings must have minimum dimensions so as to permit the entrance of a 0.3 cm diameter rod. The minimum area of the upper vent must be 129 sq cm, while the minimum area of the lower vent must be 64.5 sq cm.
10. Upper and lower vents must be on both left and right sides of cabinet per drawing detail below.
11. Use Wall Opening dimensions in detail shown below to install BBQ grill that rests on the side and back edges of the BBQ insert.

VENT INSTALLATION DETAILS



WALL OPENING DIMENSIONS FOR
BARBECUE GRILL INSTALLATION



INSTALLATION INSTRUCTIONS

CONNECTING TO A 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. All regulators must meet EN16129 standard.

IMPORTANT: Before connecting grill to gas source, make sure BBQ Grill control knobs are in “OFF” position.

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.

- Do not use Teflon ® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal.
- Remove plastic cap from regulator installed on grill.
- Attach stainless steel flex line 9.5 mm flare-female end to the regulator.
- Attached the other end of flex line to shut-off valve through a nipple.
- Attach a shut-off valve to gas supply pipe.

PERFORM GAS LEAK CHECK – REFER TO PAGE 4

LPG CONNECTIONS

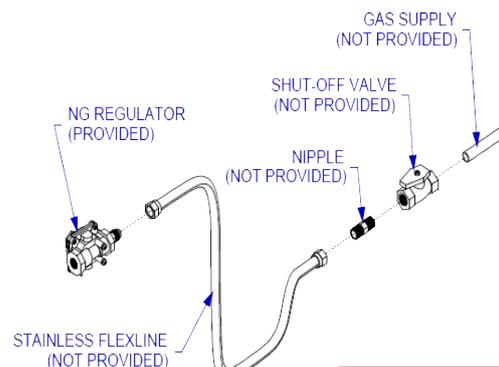
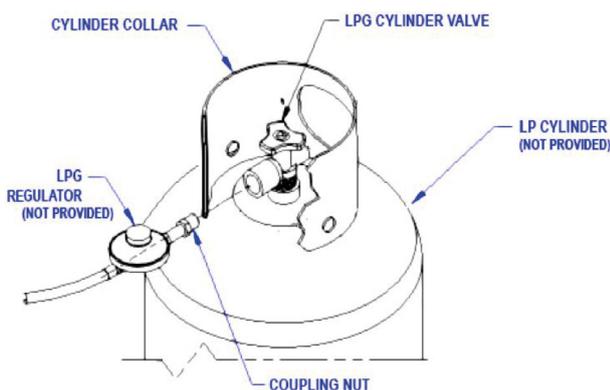
CAUTION: Changing the gas tanks must be done away from any source of ignition.

- The LP gas pressure regulator is not supplied with the grill but can be purchased from Bull dealers or hardware stores.
- Make sure the tank is firmly secured in an upright position.
- Turn the coupling nut of the hose and regulator assembly in a clockwise direction with an adjustable wrench.
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.

When installing a LP gas supply, the following criteria must be met:

- LP cylinder must be marked in accordance with the EN Norms: EN417 for LP gas cylinder
- Must have a listed overfilling prevention device.
- A cylinder connection device compatible with the connection for outdoor cooking appliances.
- The cylinder must be equipped with an arrangement for vapour withdrawal.
- The cylinder must include a collar to protect the cylinder valve.

PERFORM GAS LEAK CHECK - REFER TO PAGE 4

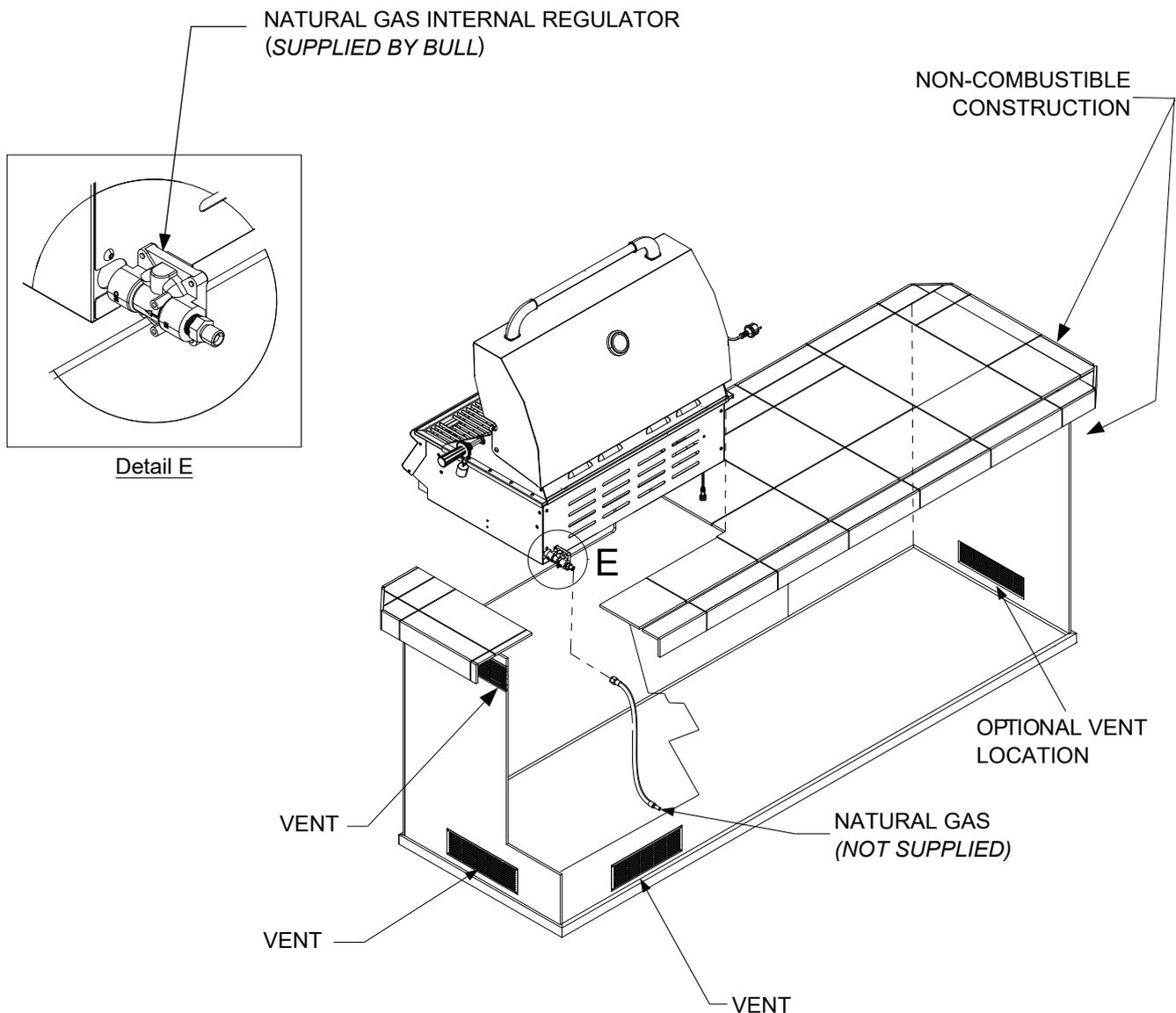


INSTALLATION INSTRUCTIONS

OUTDOOR NATURAL GAS BBQ INSTALLATION SPECIFICATIONS

NOTE:

- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your gas grill keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the grill should not be any closer than 54cm to combustible construction.
- DO NOT store empty or full spare tanks under or near this or any other appliance.
- There must be a minimum of 15cm counter space behind the grill in order to allow the grill hood to clear properly.

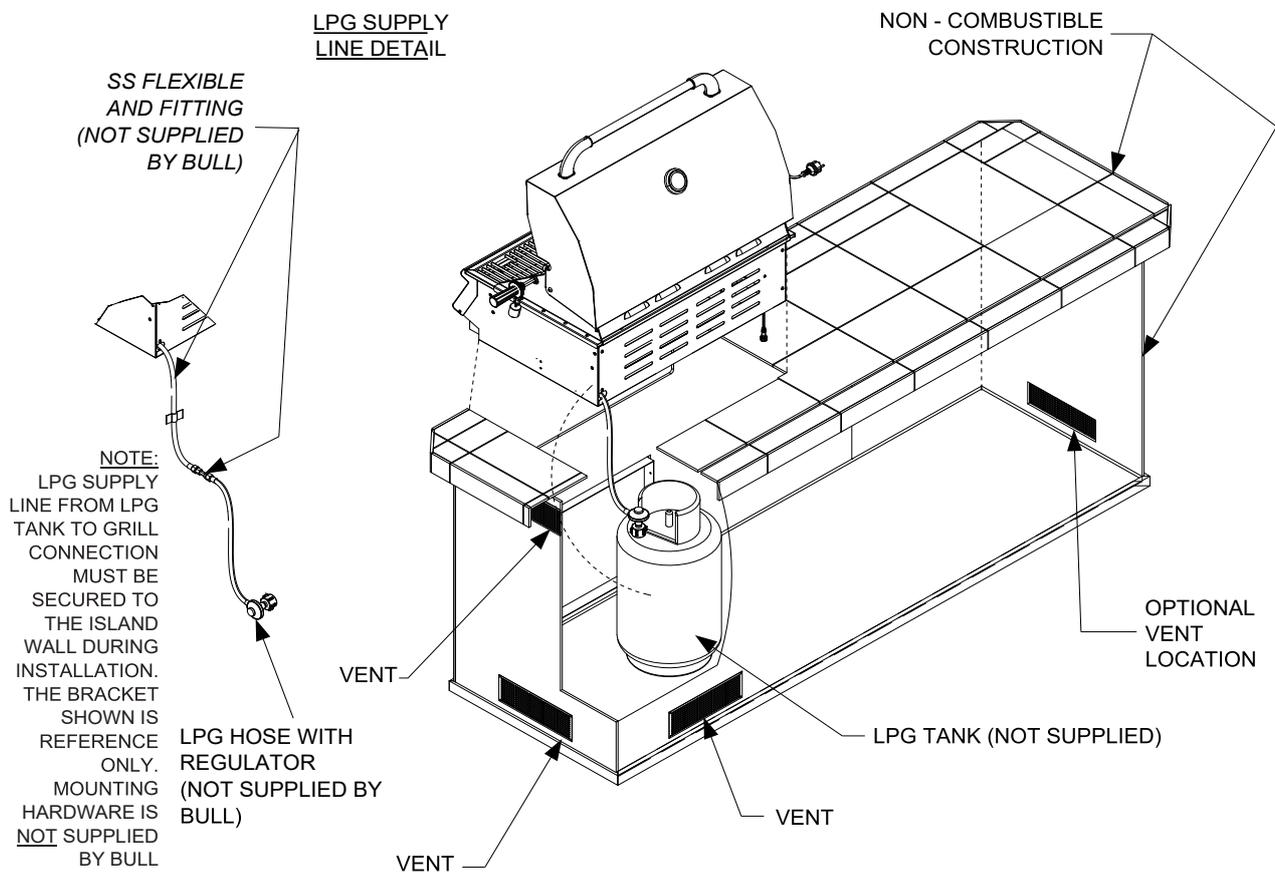


INSTALLATION INSTRUCTIONS

OUTDOOR LIQUID PROPANE GAS (LPG) BBQ INSTALLATION SPECIFICATIONS

NOTE:

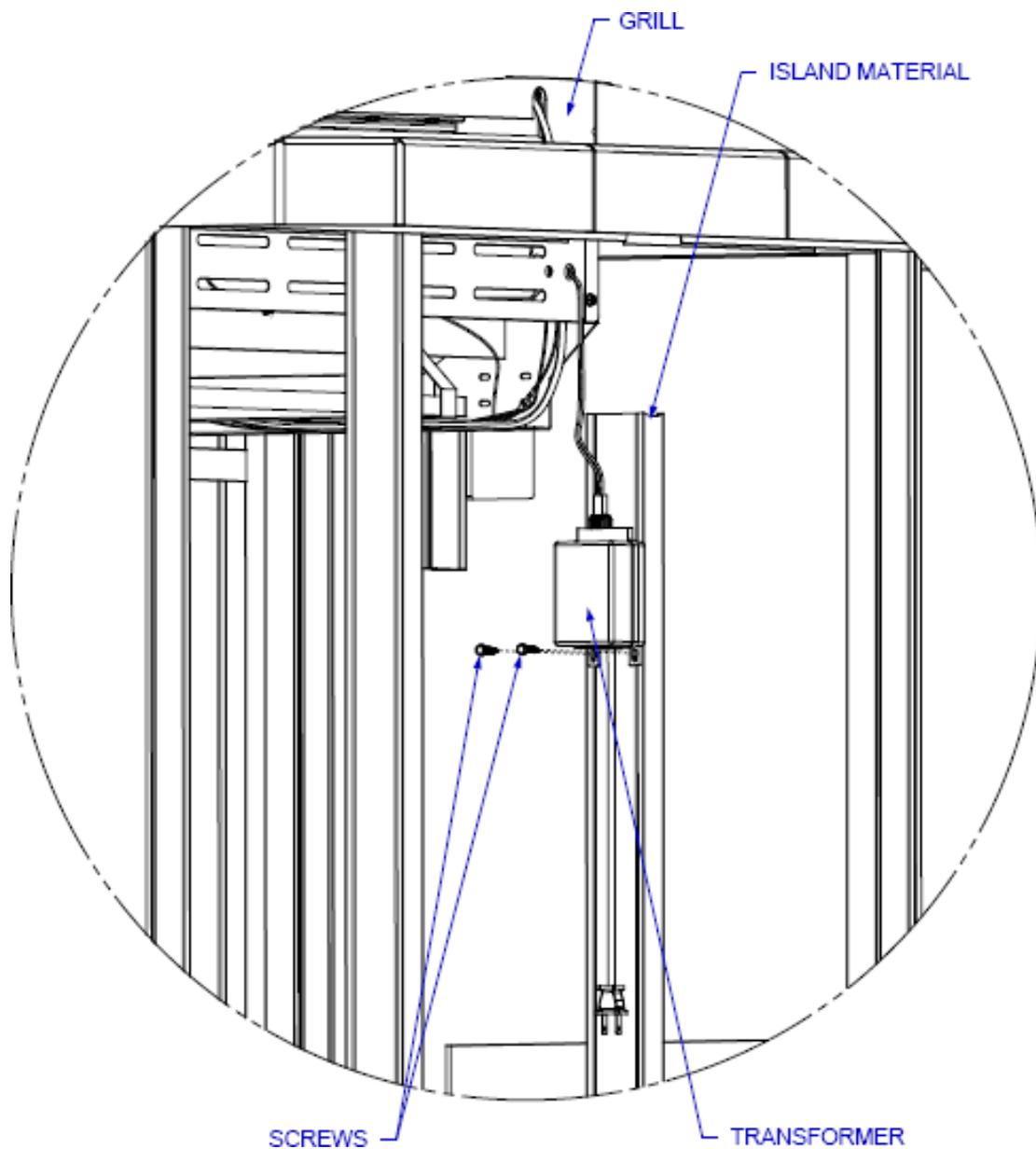
- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your gas grill keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the grill should not be any closer than 54 cm to combustible construction.
- DO NOT store empty or full spare tanks under or near this or any other appliance.
- There must be a minimum of 15 cm counter space behind the grill in order to allow the grill hood to clear properly.
- The cylinder valve on the tank must be readily accessible for hand operation. The tank must be isolated enough to where it is shielded from radiation, open flames and protected from foreign matter such as hot drippings.
- 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.
- The connectors must comply with CE standard for Connectors used on Outdoor Gas Appliances and Manufactured Homes to be suitable for outside installation. The instructions shall indicate that the maximum length of the connection shall be 3 m. Please ensure visibility of the connector and directions for the piping, flexible tubing and gas connector within enclosure.



INSTALLATION INSTRUCTIONS

TRANSFORMER

In order to ensure transformer and interior light system longevity, the transformer must be installed at least 15 cm 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).



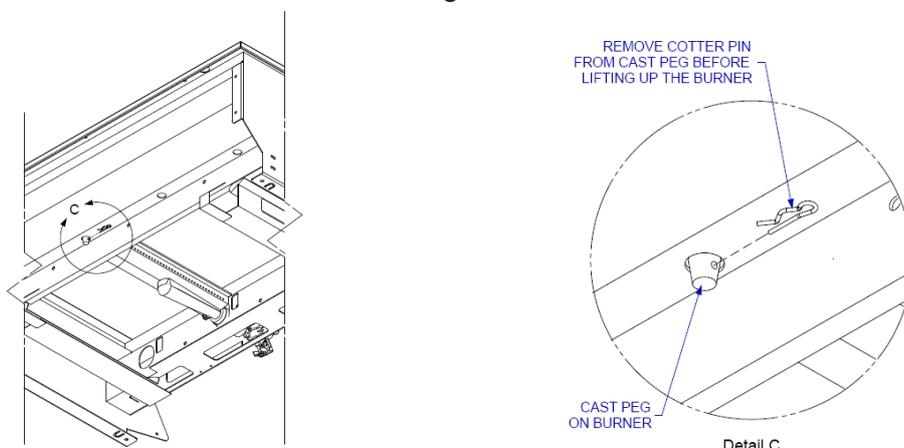
INSPECTION / CLEANING BURNERS & GAS ORIFICES

CAUTION:
ALWAYS TURN OFF THE GAS SUPPLY PRIOR TO CLEARING YOUR GRILL

By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

Burner Cleaning

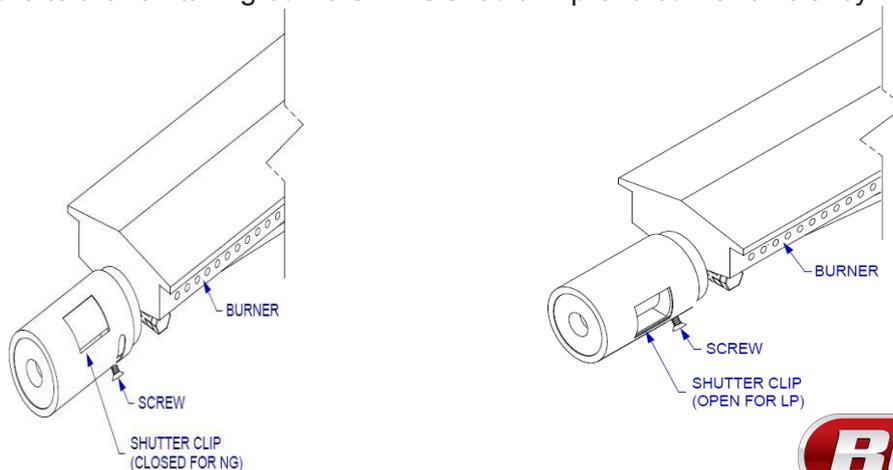
1. Remove burner from the grill insert (See drawing below). Bend a stiff wire (a light-weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



2. Use a narrow bottle brush with a flexible handle. Run the hook through each burner tube and burner several times.
3. Wire brush entire outside surface of burner to remove loose corrosion.
4. Clean any clogged hole with a stiff wire (such as an open paper clip).
5. Inspect the burner assembly for any openings caused by corrosion.

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.

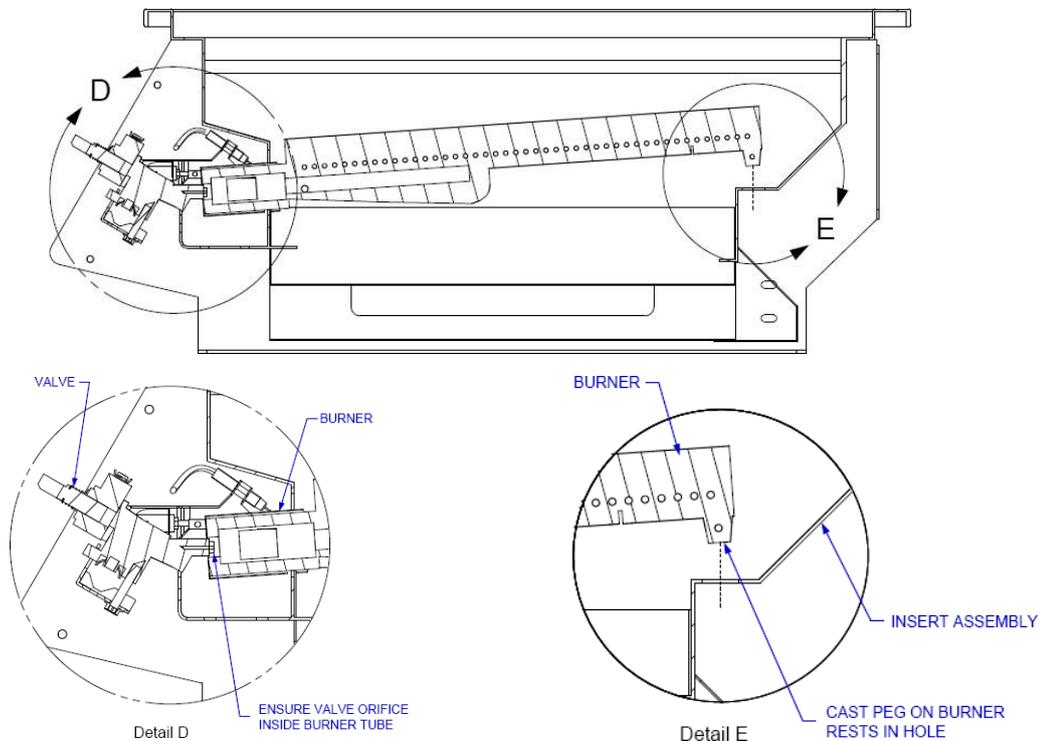


INSPECTION / CLEANING BURNERS & GAS ORIFICES

BURNER REPLACEMENT INTO INSERT

CAUTION - ALWAYS TURN OFF GAS SUPPLY PRIOR TO CLEANING YOUR GRILL

1. 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.
2. Check the burner for proper location after replacing. **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.**



IGNITER ELECTRODE CHECK

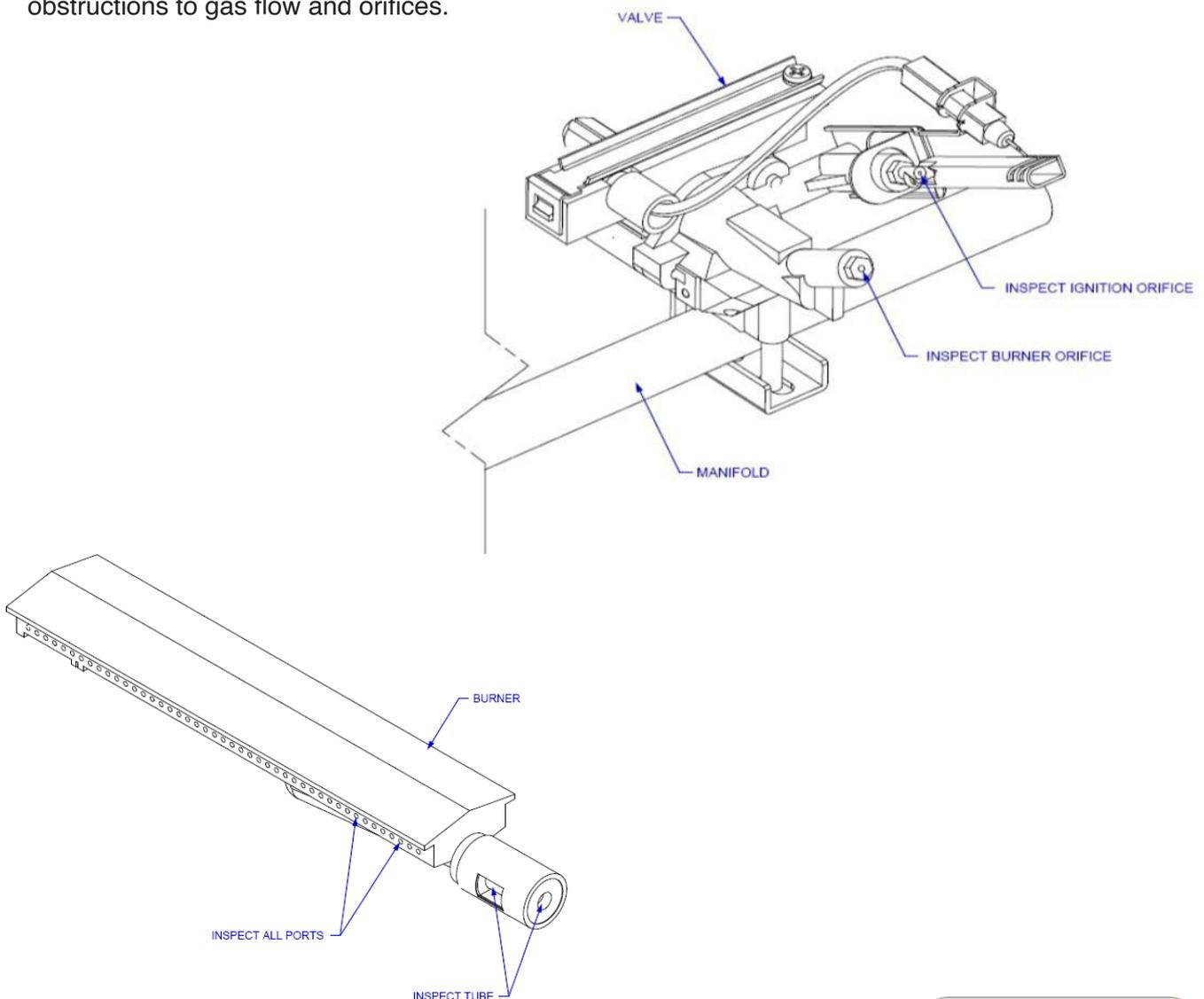
With all control knobs set to "OFF", check each igniter individually for presence of spark at electrode. In turn, push each control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to "OFF" before checking next igniter.

INSPECTION / CLEANING BURNERS & GAS ORIFICES

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 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.

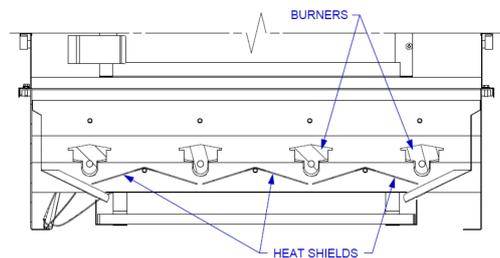


COOKING COMPONENT INSTALLATION

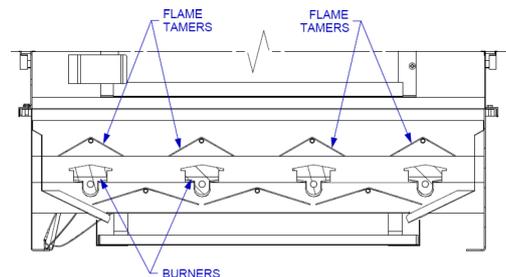
IMPORTANT: Before first use: wash flame tamers, cooking grids, and warming rack with warm, soapy water. Rinse and dry thoroughly. Season metal surfaces with cooking oil occasionally. (After cooking is completed, turn grill to high setting for NO MORE THAN five minutes to burn off excess grease or food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

CAUTION: DO NOT LEAVE GRILL UNATTENDED WHILE GRILL IS IN USE

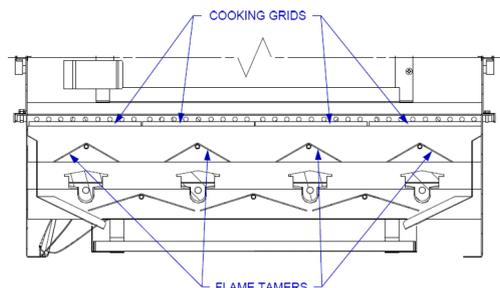
1. Place stainless steel heat shields on lowest ledge under / between burners in grill insert (see drawing to the right).



2. Place stainless steel flame tamers on lower ledge above burners in grill insert (see drawing to the right).



3. Place cooking grids in grill insert on ledge above flame tamers (see drawing to the right).



YOUR GAS GRILL IS READY TO USE!

Before first use and at the beginning of each season:

1. Please read Safety, Lighting and Operating Instructions carefully.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. PERFORM GAS LEAK CHECK – REFER TO PAGE 4.



LIGHTING & OPERATING INSTRUCTIONS

LIGHTING PROCEDURES

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 a LP gas cylinder, check to see that cylinder is filled.
3. Check that the end of each burner tube is properly located over each valve orifice.
4. 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 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: 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 igniter 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 needed, and adjust other burners to desired cooking temperature.

Lighting Rotisserie Burner:

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. 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.

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



LIGHTING & OPERATING INSTRUCTIONS

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.

NOTE: Initially, the Ceramic Panel will have a blue flame that, after some time, will change to an orange flame and the Ceramic Panel will glow an orange colour. This may not be evident in bright daylight.

To light Rotisserie Burner with a fireplace-type match, Follow steps 1 & 2 on the previous page. 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.

OPERATING PROCEDURE

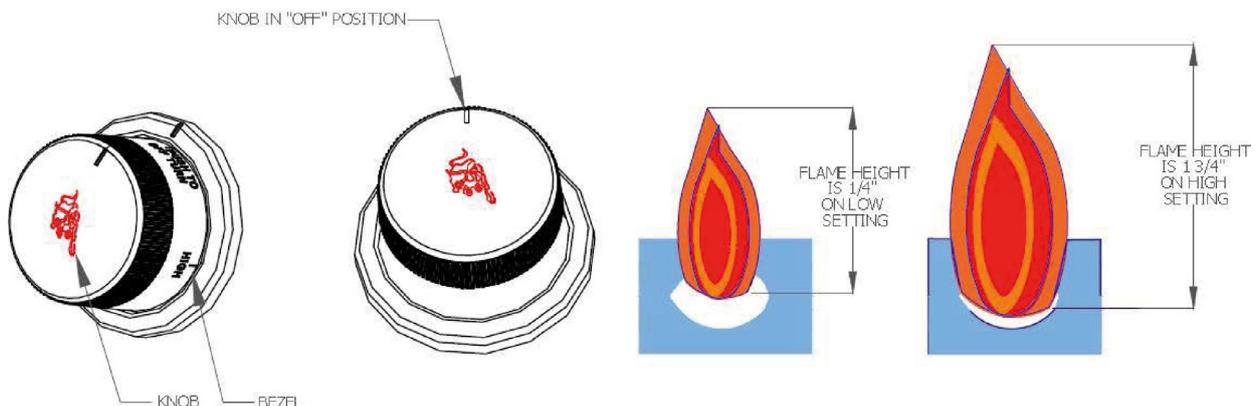
Burn-off: Before cooking on your gas grill for the first time, burn the grill to get rid of any odours or foreign matter by igniting the burners, closing the lid, and operating at "HIGH" setting for about five minutes. You may then either set the controls to "OFF" or cook on your grill immediately by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

CAUTION: DO NOT LEAVE GRILL UNATTENDED WHILE IN USE.

Preheating: 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.

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

WARNING: Any modification of the appliance may be dangerous.



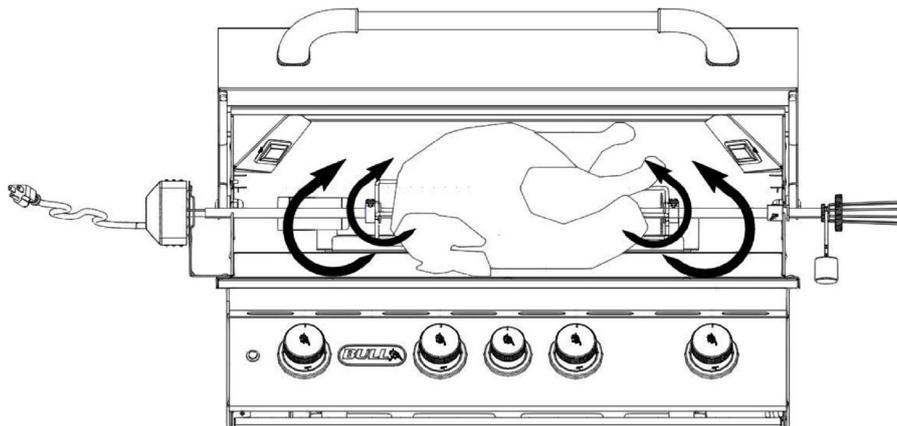
LIGHTING & OPERATING INSTRUCTIONS

COOKING TEMPERATURES

- 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.

Cooking With Indirect Heat: 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. 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 colour for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, 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.

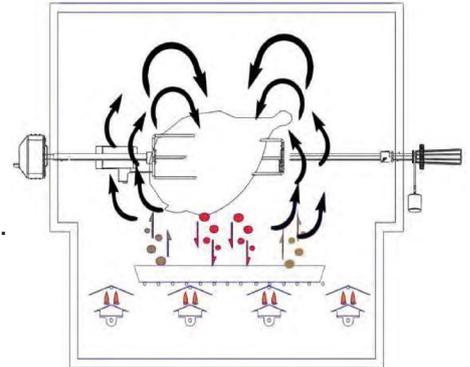


ROTISSERIE COOKING

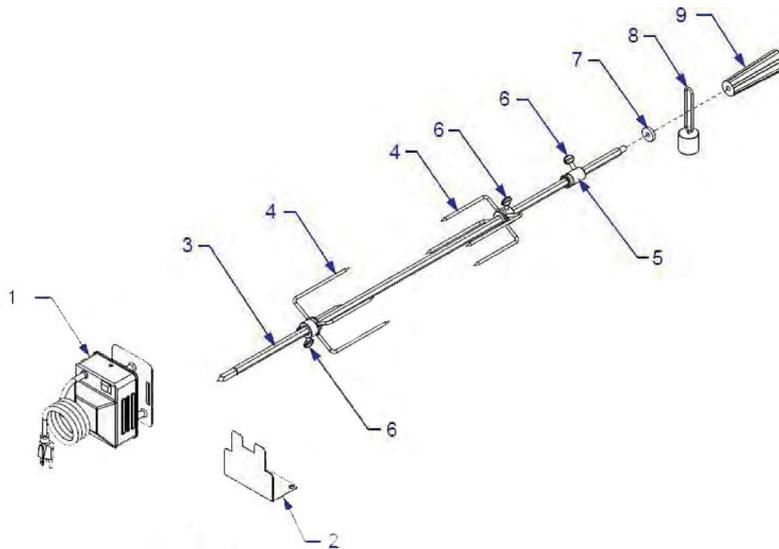
Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4½ hrs to cook depending on the size and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

For successful roistering, the meat should be centred and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor (see rotisserie kit assembly shown below).

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 grills are removed to allow for the swing of the rotisserie. A basting pan is placed under the rotisserie area on top of the flame tamer(s) to catch the drippings.



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



REF #	PARTS #	DESCRIPTION	QTY
1	68001	CE MOTOR W/SWITCH	1
2	18360	CE MOTOR MOUNT BRACKET	1
3	16551	ROTISSERIE ROD FOR 80CM GRILLS	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



ROTISSERIE COOKING

LIGHTING & OPERATING INSTRUCTIONS

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 to the right). Bracket can be installed on either side of the unit.

The meat should be centred and balanced as evenly as possible on the spit rod to avoid overworking the motor.

NOTE: To evenly balance the food on the spit rod, it is important to follow the directions as shown. The trolley thumb screw should be located on the inside of the grill, screw the knurled nut on next, the counter weight is then added and then screw on the black handle.

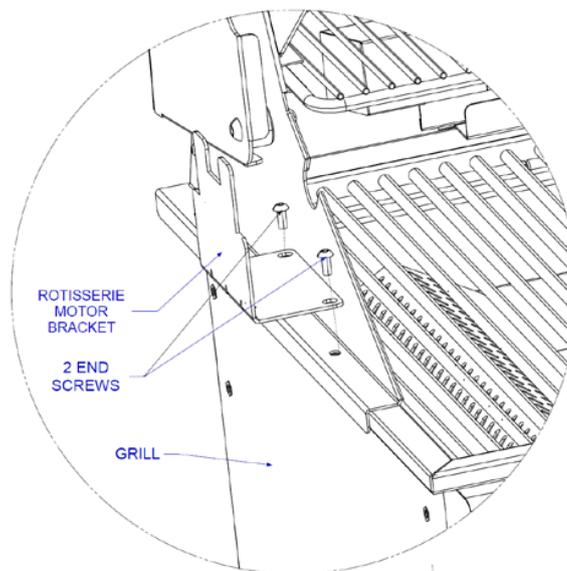
To adjust the counter-weight, unloosen the black handle and slide the counter-weight up or down to properly position the weight of the food being cooked.

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.

It is advisable to load rotisserie with meat to be cooked before turning on gas to check to see that the spit rod is turning properly without any unnecessary strain on the motor. Then light infrared burner.

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!

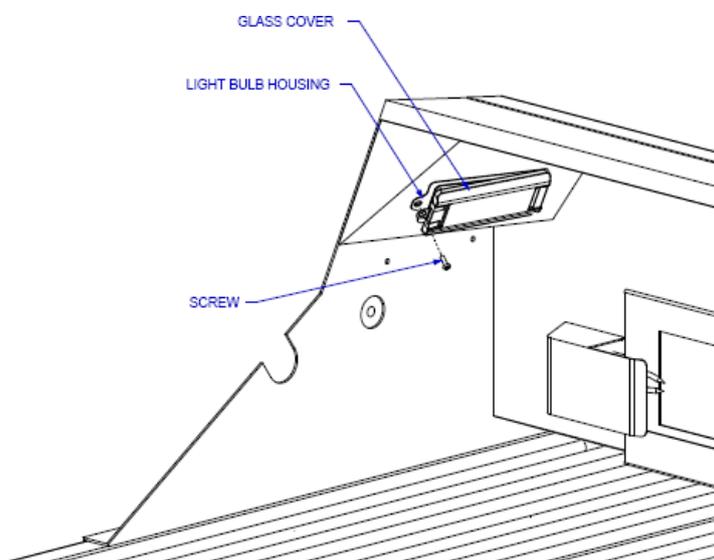


LIGHT SYSTEM

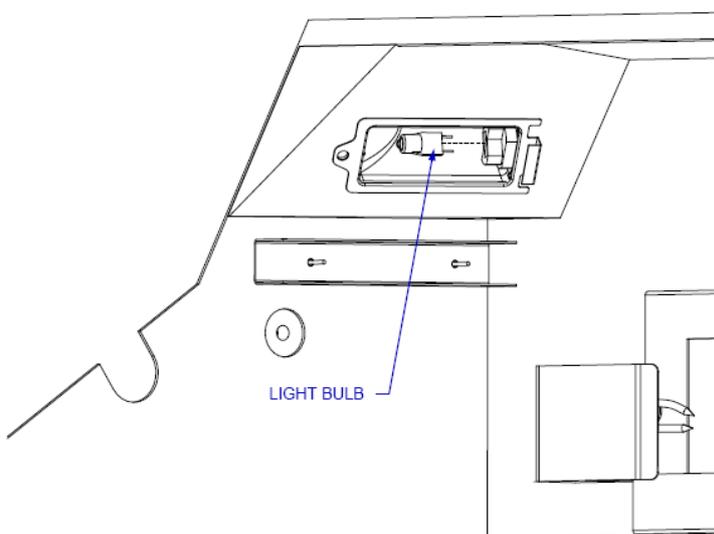
LIGHT BULB REPLACEMENT

If light bulb(s) need to be replaced, make sure power is disconnected and grill and light bulbs are completely cool to the touch.

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 and 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.

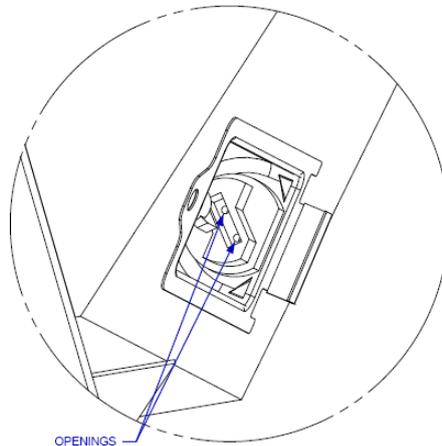


3. Remove old light bulb by pulling the bulb out of the housing (make sure bulb is cool before removal).



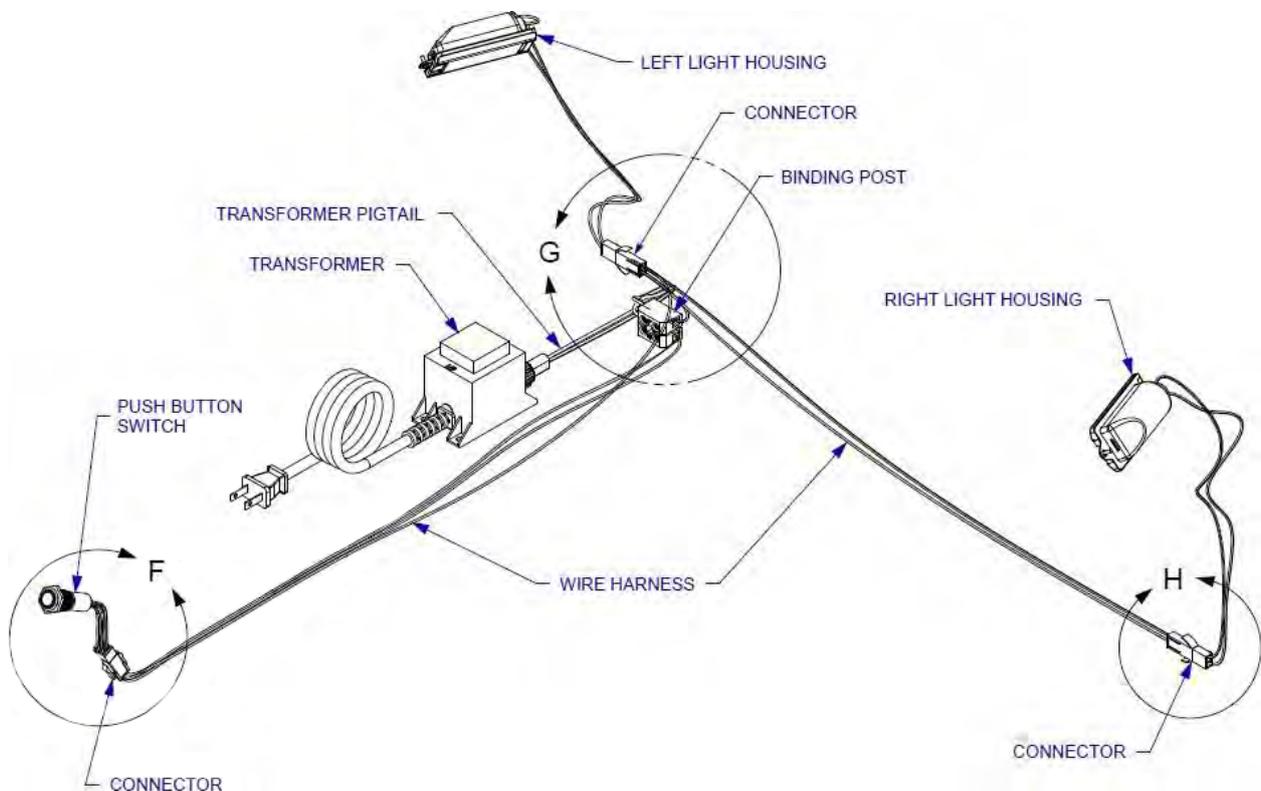
LIGHT SYSTEM

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.



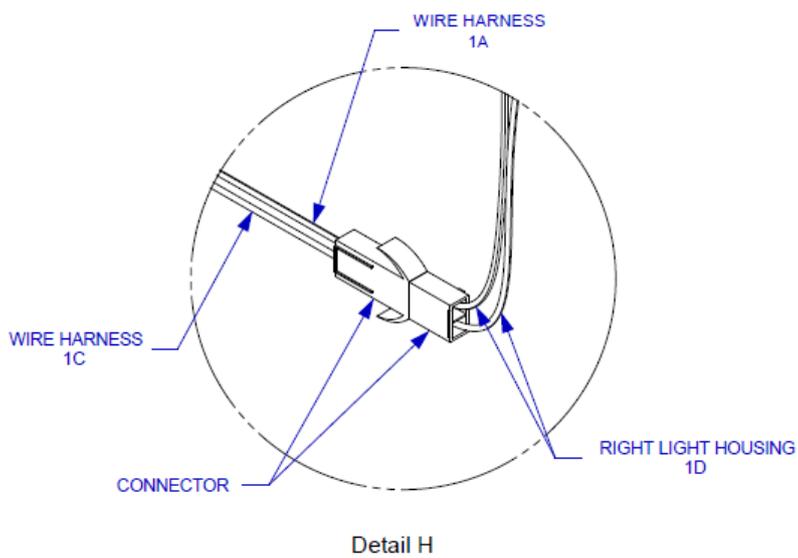
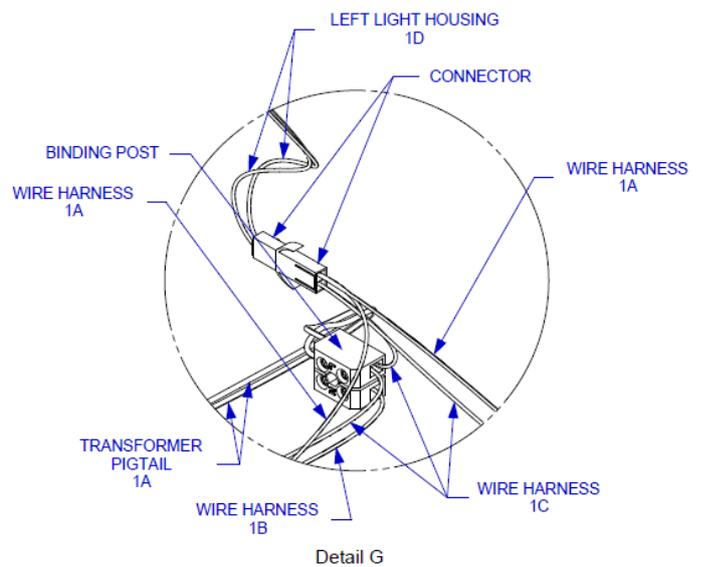
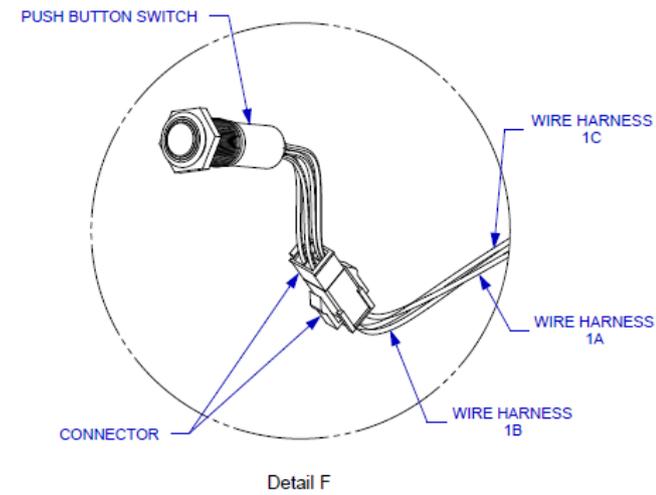
5. Replace glass cover and re-snap metal clip into light housing. Replace screw and tighten. To replace the other bulb, follow the same procedure.

WIRING DIAGRAM



LIGHT SYSTEM

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 wash cloth 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 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 grill has not been used for an extended period of time.

1. Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush entire outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
4. After installation, check to insure that gas valve orifices are correctly placed inside ends of burner tubes Also check position of spark electrode.
5. Do not use water or any liquids to clean your burners.

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 14.
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

NO SMOKING



IF GAS 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 the following:

- **Misalignment of burner tube(s) over orifice(s)**

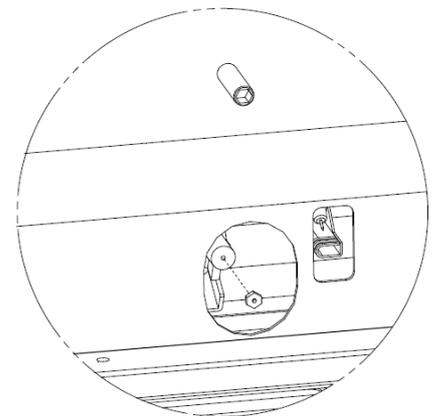
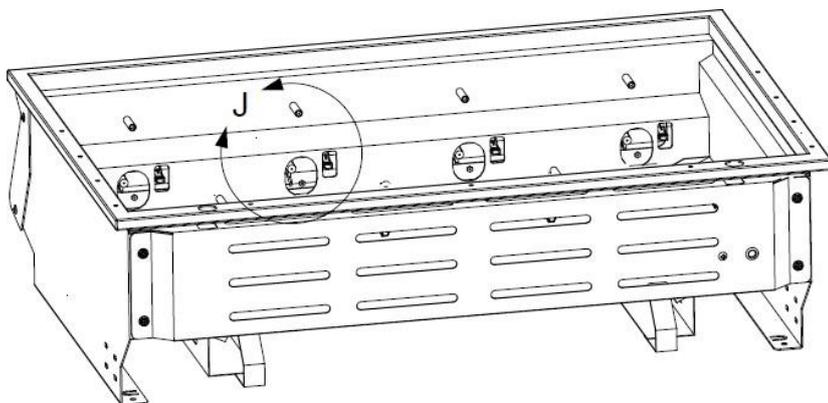
CORRECTION: Reposition burner tube to properly seat over orifice.

- **Obstruction in gas line**

CORRECTION: Remove fuel line from grill. Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

- **Plugged Orifice**

Correction: 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 13). 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. Re-install each orifice, reinstall burners over orifices and seat each burner peg into mounting bracket at bottom of grill insert. 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

- **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 were 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

- **YELLOW FLAME**

Once the entire burner is operating, check the flame colour to be sure it is mostly blue (some yellow colour will be present because of impurities in the fuel). If the flame is golden or yellow in colour 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 13

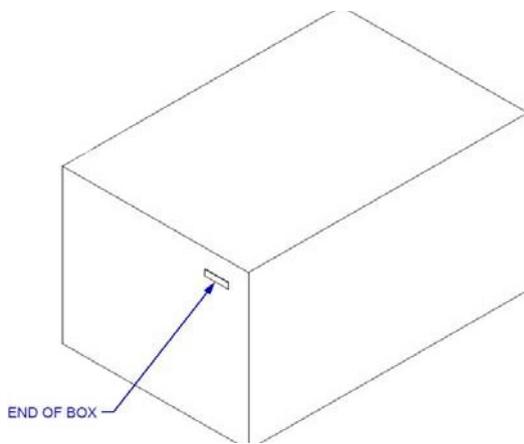


LOCATION OF SERIAL NUMBERS

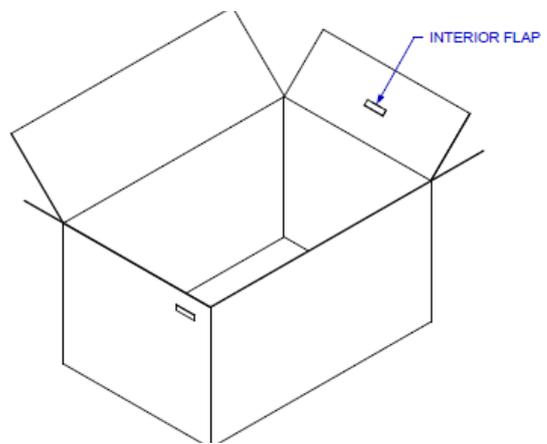
Essential information about your product is encoded in the serial number of your grill.

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 serial number of your grill is located in the following areas:

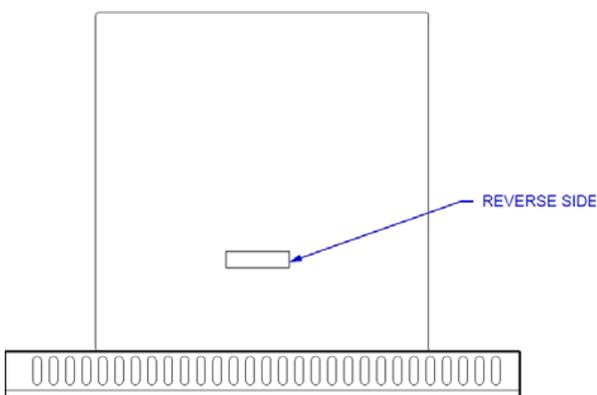
1. At the end of the box



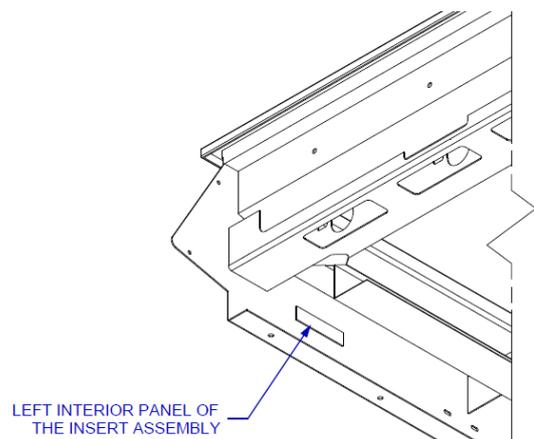
2. Interior flap of the box



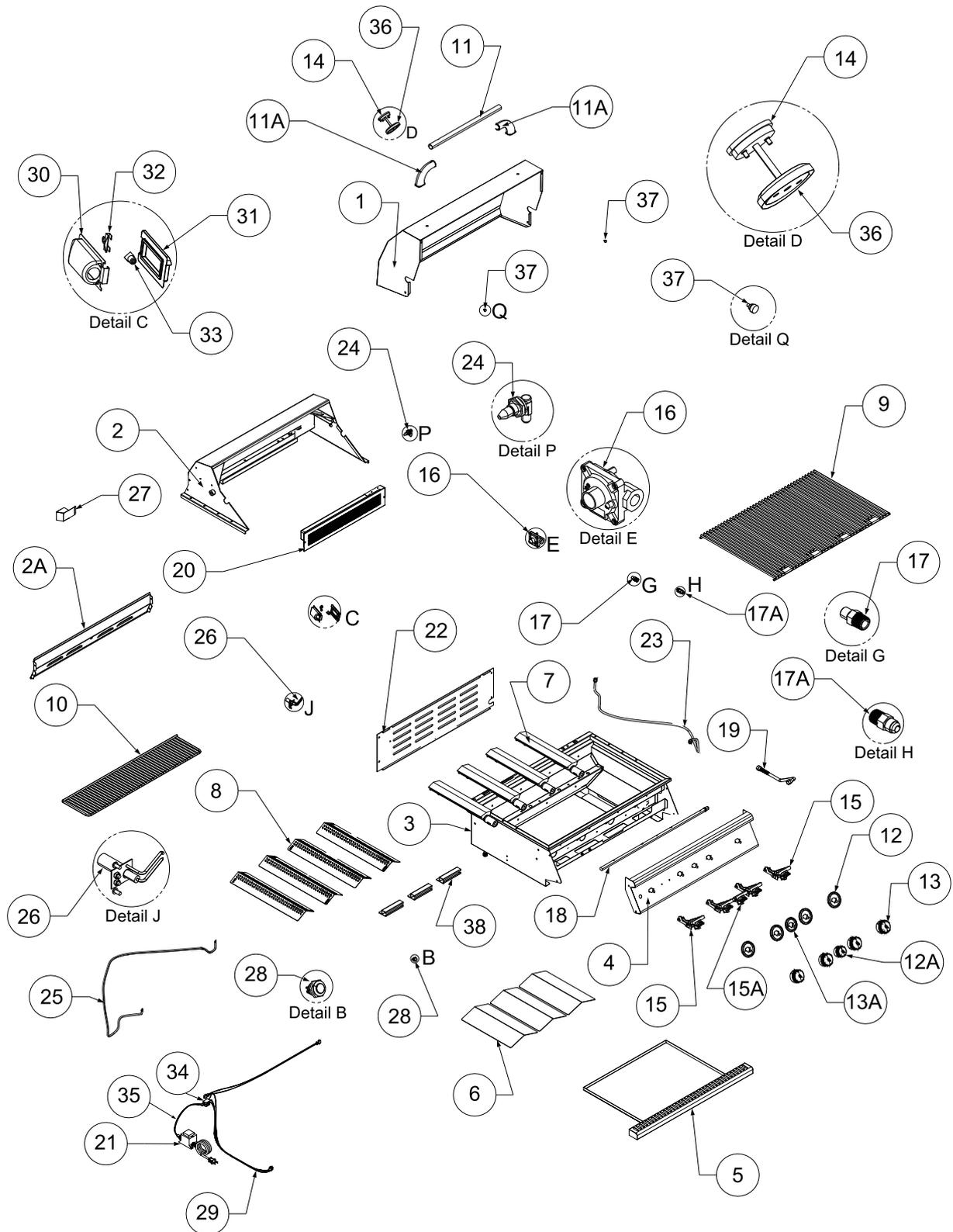
3. Reverse side of the grease tray



4. Left interior panel of the insert assembly



EXPLODED ILLUSTRATIONS



PARTS LIST

MODEL #47628CE ANGUS 4 BURNER STAINLESS STEEL, ROTISSERIE, BUILT-IN, L.P.G. (PROPANE)
MODEL #47629CE ANGUS 4 BURNER STAINLESS STEEL, ROTISSERIE, BUILT-IN, N.G. (NATURAL GAS)

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	47001	LID - FRONT	1	20 yrs
2	47021	LID - REAR (2017 & NEWER MODELS)	1	20 yrs
2A	47022	COVER - REAR LID (2017 & NEWER MODELS)	1	2 yrs
3	47023	INSERT ASSEMBLY (2017 & NEWER MODELS)	1	20 yrs
4	47010CE	CONTROL PANEL	1	2 yrs
5	47011	GREASE TRAY	1	2 yrs
6	16670	HEAT SHIELD	3	3 yrs
7	35717	CAST STAINLESS STEEL BURNER	4	20 yrs
8	16631	RELI-A-BULL FLAME TAMER	4	3 yrs
9	16517	COOKING GRATE	4	20 yrs
10	47004	WARMING RACK CE / UPPER COOKING SURFACE	1	3 yrs
11	16523	LID HANDLE CENTRE BAR	1	2 yrs
11A	55523	LID HANDLE END CAP	2	3 yrs
12	16629	BEZEL - MAIN BURNER	4	2 yrs
13A	16630	BEZEL - BACK BURNER	1	2 yrs
13	16613	KNOB - MAIN BURNER	4	2 yrs
12A	16617	KNOB - BACK BURNER	1	2 yrs
14	16509	TEMPERATURE GAUGE	1	2 yrs
15	16525(LP) / 16524(NG)	GAS VALVE - MAIN BURNER	4	2 yrs
15A	16526	GAS VALVE - BACK BURNER	1	2 yrs
16	16507(NG) / 16508 (LP)	INTERNAL REGULATOR (NG/LP)	1	2 yrs
17A	16599	REGULATOR ADAPTER - NATURAL GAS MODEL ONLY	1	2 yrs
17	A900-112	REGULATOR ADAPTER - LPG MODEL ONLY	1	2 yrs
18	*47005	MANIFOLD	1	3 yrs
19	*47006	STAINLESS FLEX TUBE	1	2 yrs
20	*47007	INFRARED ROTISSERIE BURNER	1	2 yrs
21	16596	LIGHT TRANSFORMER (220V)	1	2 yrs
22	47024	BACK PANEL (2017 & NEWER MODELS)	1	2 yrs
23	*47009	BACK BURNER STAINLESS FLEX-TUBE	1	2 yrs
24	*78121(LP) / *78124(NG)	BACK BURNER ORIFICE	1	2 yrs
25	16512	BACK BURNER IGNITION WIRE	1	2 yrs
26	16511	ELECTRODE	1	2 yrs
27	16569	BACK BURNER SHUTTER CLIP	1	2 yrs
28	*16612	PUSH BUTTON LIGHT SWITCH	1	2 yrs
29	*16626	LIGHT WIRE HARNESS	1	2 yrs
30	*16627	LIGHT HOUSING	2	2 yrs
31	*16530	LIGHT LENS	2	2 yrs
32	*16529	LIGHT LENS CLIP	2	2 yrs
33	16532	LIGHT BULB	2	N/A
34	16592	LIGHT BINDING POST	1	2 yrs
35	16595	TRANSFORMER PIGTAIL	1	2 yrs
36	16673	TEMPERATURE GAUGE BEZEL	1	2 yrs
37	16635	RUBBER BUMPER (FOR LID)	2	2 yrs
38	18358	CE CROSS FIRE PLATE	3	2 yrs

Any item with an * next to it requires a serial number CE = European versions



HOW TO ORDER REPLACEMENT PARTS

Please refer to the Parts List on page 30 and Exploded Illustration on page 29.

To make sure you obtain the correct replacement parts for your gas grill, the following information is required to assure getting the correct part.

1. Gas grill model number (see data sticker on grill) and type of gas hook up).
2. Reference number of replacement part needed.
3. Description of replacement part needed.
4. Quantity of parts needed.

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.



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 COUNTRY TO COUNTRY.

This limited warranty can also be found on our web site at: www.bullbbq.eu/en/warrantyform.htm and in the owner's/installation manual that we provide with our product.

This limited warranty is subject to the exclusions, conditions and limitations set forth below.

Any implied warranties imposed by law, including without limitation the implied warranties of merchantability and fitness for a particular purpose, are limited in duration to the duration of this express limited warranty. Some countries do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

WHO MAY USE THIS WARRANTY?

BULL OUTDOOR PRODUCTS, INC. located at address 1011 East Pine St. Lodi, CA. 95240 ("we") extend this limited warranty only to the consumer who originally purchased the product ("you") at the original site of delivery or installation. It does not extend to any subsequent owner or other transferee of the product. It does not apply to products installed in any rental, commercial or non-residential application. Examples of excluded applications include, but are not limited to day care centres, schools, bed and breakfast centres, churches, private clubs, fire stations, club houses, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations and institutional food service locations.

WHAT DOES THIS WARRANTY COVER?

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

WHAT IS THE PERIOD OF COVERAGE?

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

WHAT DOES THIS WARRANTY NOT COVER?

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

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

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

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must submit a warranty claim via email to aftersales@bullbbq.eu during the Warranty Period. Warranty claims will not be accepted via fax or phone.

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.



WARRANTY POLICY

Grill Warranty Periods:

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

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

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

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

The following parts are covered for 20 years on all our current gas grill models:

Insert assembly, Lid (Front & Back), and the grates.

The warranty period for the grill burners vary by type:

Cast stainless steel burners – 20 years,
Welded burners – 5 years, and
Porcelain coated burners – 3 years.

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

Component Warranty Periods:

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

Searing Station/Slide in Double Side burner/ Slide in Pro Side burner

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

Single Side burner

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

Sidekick/Sideburner

- The burner is covered for 3 years.
- Pizza Ovens/Islands/Fire Features Warranty Periods

All of the parts and construction materials are covered for two years.

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

Registering your Grill

Thank you for purchasing your Bull Outdoor Product. 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 online at: bullbbq.eu/en/warrantyform.htm or by sending the completed Warranty Registration Form and copy of your Purchase Receipt or Invoice as proof of purchase to: AfterSales@Bullbbq.eu

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

PRODUCT INFORMATION REFERENCE CARD

- 1) Model # _____
- 2) Serial # _____
- 3) Date of Purchase _____
- 4) Copy of your Purchase Receipt or Invoice.

