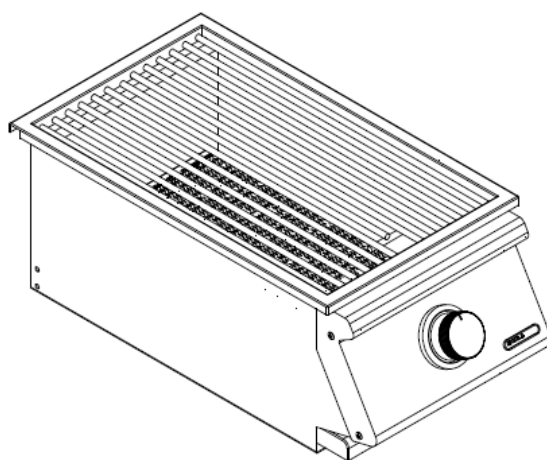
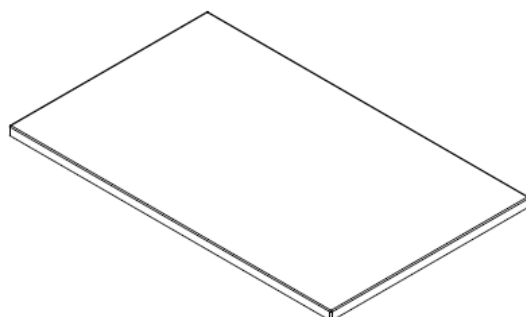




ASSEMBLY & OPERATING INSTRUCTIONS

Model #94008CE SEARING STATION STAINLESS STEEL, BUILT-IN, L.P.G (PROPANE)
Model #94009CE SEARING STATION STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)



CE

Contents

Page #

Safety Instructions

3-5

Location of Searing Station

3

Checking for Gas Leaks

3

Natural Gas Safety

4

Propane Gas Safety

5

Installation Instructions

6-9

Specifications for Searing Station Structure

6

Connecting to Gas Source

7

Natural Gas Connections

7

Propane Gas Connections

7

Outdoor Natural Gas Searing Station Installation Specifications

9

Outdoor Liquid Propane Gas Searing Station Installation Specifications

9

Inspecting / Clearing Burner & Gas Valve Orifice

10-12

Burner Cleaning

10

Burner Replacement into Insert

11

Ignitor / Electrode Check

11

Burner Operation Check

12

Cooking Component

12

Lighting & Operating Instructions

13

Lighting Procedures

13

Operating Procedure

13

Cooking Temperature

13

Cleaning & Maintenance

14-15

Troubleshooting

16

If Searing Station Fails to Operate Properly

16

Flashback

16

Parts List

17

Exploded Illustration

18

Warranty Policy

19-20

- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR SEARING STATION 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 20.





Safety Instructions

Important - Please read the instructions before assembly and operation of your searing station.

This searing station must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1.

WARNING: Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/or reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

THE LOCATION FOR YOUR SEARING STATION

DO NOT use your searing station in garages, porches, breezeways, sheds or other enclosed areas. Your searing station is to be used **OUTDOORS ONLY**, with at least 53 cm clearance from the back and side of any combustible surface. The station 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 housing.

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

WARNING! FOR YOUR SAFETY...

- DO NOT store or use gasoline or other flammable vapors 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 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 station with lid on or before checking to ensure burner tube is fully seated over gas valve orifice.
- NEVER lean over cooking surface while lighting station. Use barbecue tools with wood handles and good quality insulated oven mitts when operating station.

DANGER! IF YOU SMELL GAS...

1. Shutoff gas to the appliance at its source.
2. Extinguish any open flame.
3. Remove station lid to release any accumulation of fumes.
4. If gas odor persists, immediately contact your gas supplier or your fire department.

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WHILE THE STATION IS LIT! Prior to the first use and at the beginning of 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, 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 station and immediately call your dealer and gas supplier for professional assistance.





Safety Instructions

NATURAL GAS SAFETY

Your natural gas searing station is designed to operate on natural gas ONLY. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. The natural gas orifice for this searing station is 2.2mm.

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” shutoff 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.

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 station from the 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 37mBar.

Turn off your station 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: The gas valve is preset 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 station 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 searing station and void of warranty.



Safety Instructions

LIQUID PROPANE GAS SAFETY (LPG)

Your LPG searing station is designed to operate on LPG ONLY. The liquid propane gas orifice for this searing station is 1.13mm.

- Your LPG searing station is designed to be used with a standard 9 kg gas cylinder and must be constructed and marked in accordance with specifications of the US Department of Transportation for LPG Cylinders.
- Always keep cylinder securely fastened in an upright position.
- Never connect an unregulated LPG cylinder to the searing station.
- Do not subject LPG cylinders to excessive heat.

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

WARNING: The gas valve is preset 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 station 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 searing station and void of warranty.

WARNING

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

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.



INSTALLATION INSTRUCTIONS

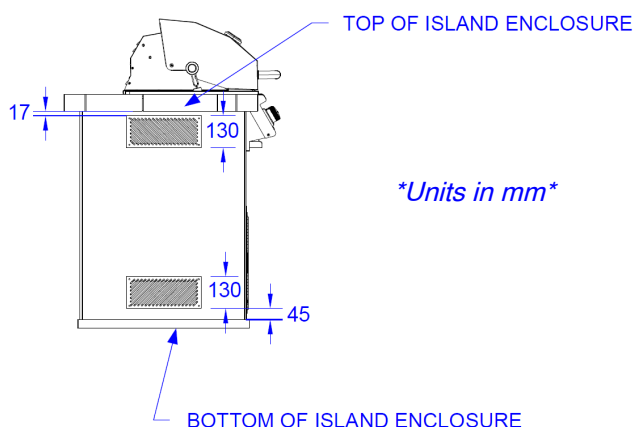
READ CAREFULLY BEFORE ASSEMBLY AND OPEARTION OF YOUR SEARING STATION

Your built-in searing station comes to you fully assembled. We strongly recommend professional installation and hookup of the searing station. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor searing station.

NOTE TO INSTALLER: Leave these instructions with the consumer for future reference. The grill must be installed in accordance with all local building codes.

SPECIFICATIONS FOR SEARING STATION STRUCTURE:

1. Your choice of masonry can be used for cabinet construction for the built-in searing station; however it must be **non-combustible** material. Keep in mind when choosing a location for your searing station that it should NOT be located under any overhead combustible construction. Upper and lower level vents must be provided for combustion air on both sides of built-in cabinet. Vents on searing station insert must remain unobstructed to allow for combustion air and ventilation. Upper vents must be located within 13 cm from the top of the island enclosure to the bottom of the vent. Lower vents must be located within 2.5 cm from the bottom of the island enclosure to the bottom of the first vent openings and no more than 13 cm from the bottom of the island enclosure to the top of the vent. If not using Bull vents, the vents you use must meet ANSI Standard codes. The upper vents must have openings that have a total free area of not less than 14.22cm² per kg of stored fuel capacity per vent and the lower vents must have openings that have a total free area of not less than 7.11cm² per kg of stored fuel capacity per vent. Both upper and lower vent openings must have minimum dimensions so as to permit the entrance of a 1/8 in diameter rod.



2. The searing station requires a wall opening of the following dimensions, 30.5 cm x 53 cm x 24 cm:
See PAGES 8 & 9 for different models.
3. Place searing station assembly into wall opening as shown in illustration on pages 8 & 9. The searing station rests on side and back edges of the station insert.
4. For propane gas **LP TANK STORAGE AREA MUST BE ISOLATED FROM SEARING STATION AND VENTED.**
5. Do not use any combustible materials for this construction. Minimum horizontal clearance to adjacent combustible surface from side and back of the searing station must be 54 cm. A 15 cm clearance is required behind the station to allow for ventilation purposes.



INSTALLATION INSTRUCTIONS

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 searing station.

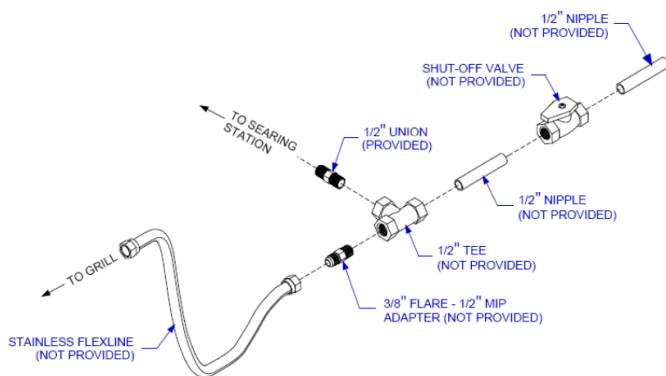
IMPORTANT: Before connecting station to gas source, make sure the station control knob is in the “OFF” position.

NATURAL GAS CONNECTIONS

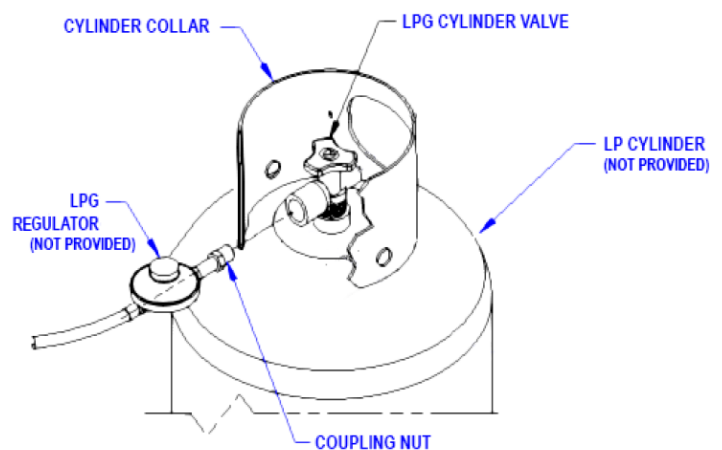
IMPORTANT: Bull Outdoor Products does not recommend the use of any quick connect fittings or lines to the unit. Use of these types of fittings or lines could cause low gas flow and greatly reduce the performance of the unit.

- 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.
- Attach stainless steel flex line 3/8” flare-female end to searing station.
- 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 3



NG CONNECTION



LPG CYLINDER CONNECTION

PROPANE GAS CONNECTIONS

- Make sure the gas cylinder is in an upright position.
- Make sure your gas bottle regulator (not supplied) is completely connected to the cylinder valve before turning gas supply on.

PERFORM GAS LEAK CHECK – REFER TO PAGE 3

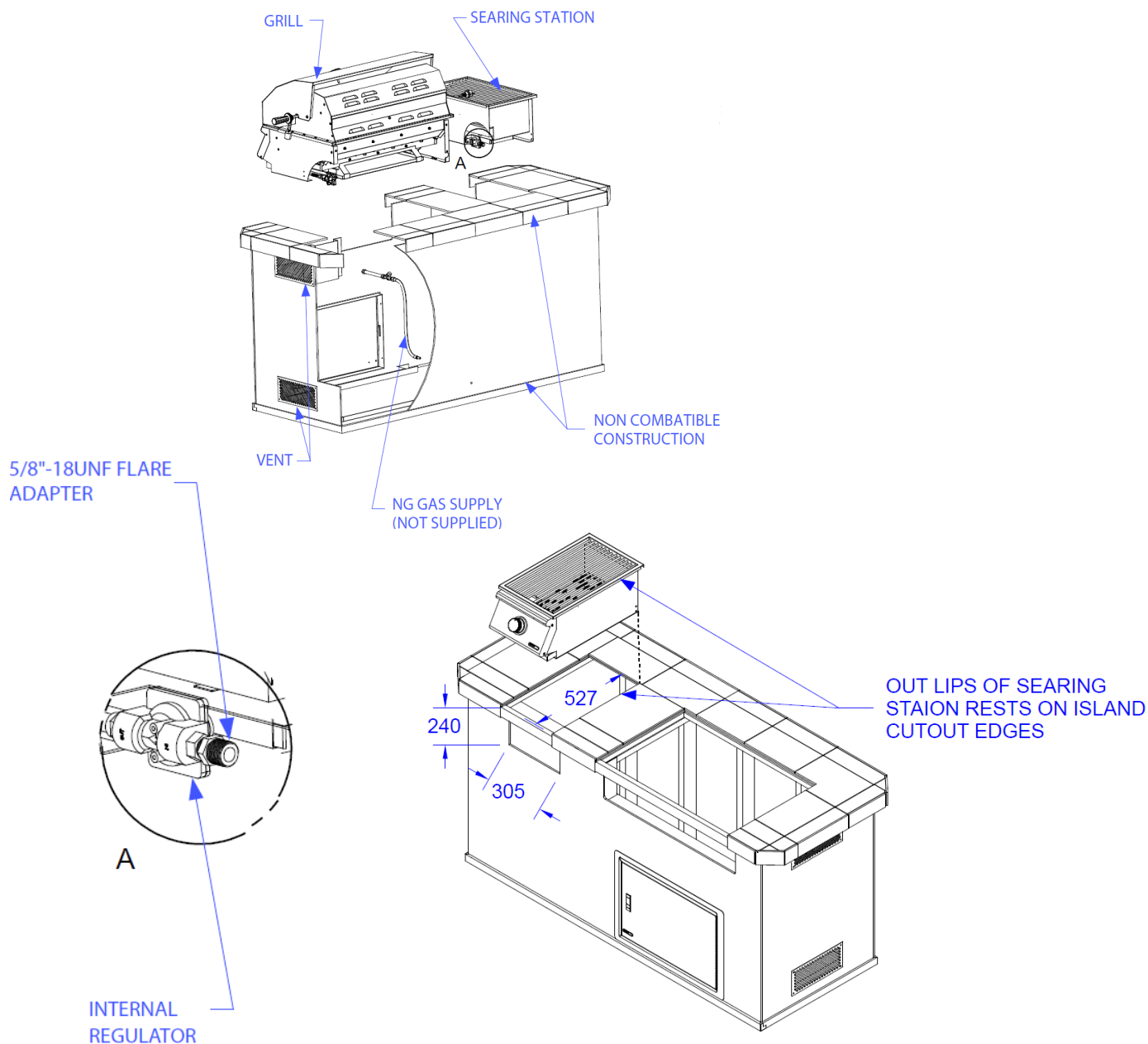


INSTALLATION INSTRUCTIONS

OUTDOOR NATURAL GAS SEARING STATION INSTALLATION SPECIFICATIONS

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 station keep in mind that it should never be located under any overhead combustible construction.
3. The sides and back of the station should not be any closer than 54 cm 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 15cm counter space behind the station in order to allow for ventilation purposes.
6. This NG Searing Station terminates with a 5/8"-18UNF FLARE Fitting.

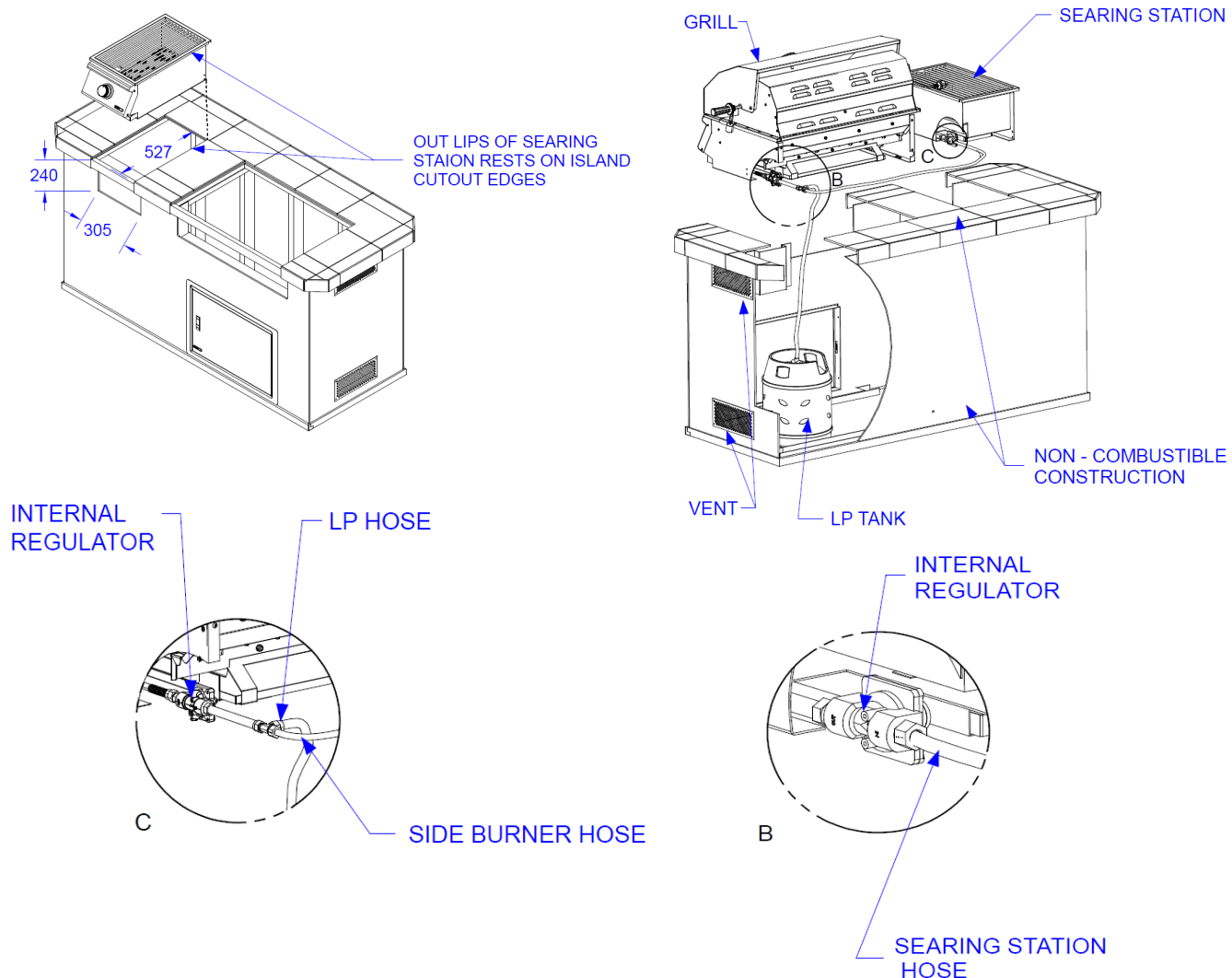


INSTALLATION INSTRUCTIONS

OUTDOOR LIQUID PROPANE GAS SEARING STATION INSTALLATION SPECIFICATIONS

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 station keep in mind that it should never be located under any overhead combustible construction.
3. The sides and back of the station should not be any closer than 54 cm 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 15 cm counter space behind the station in order to allow for ventilation purposes.
6. 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.
7. 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.



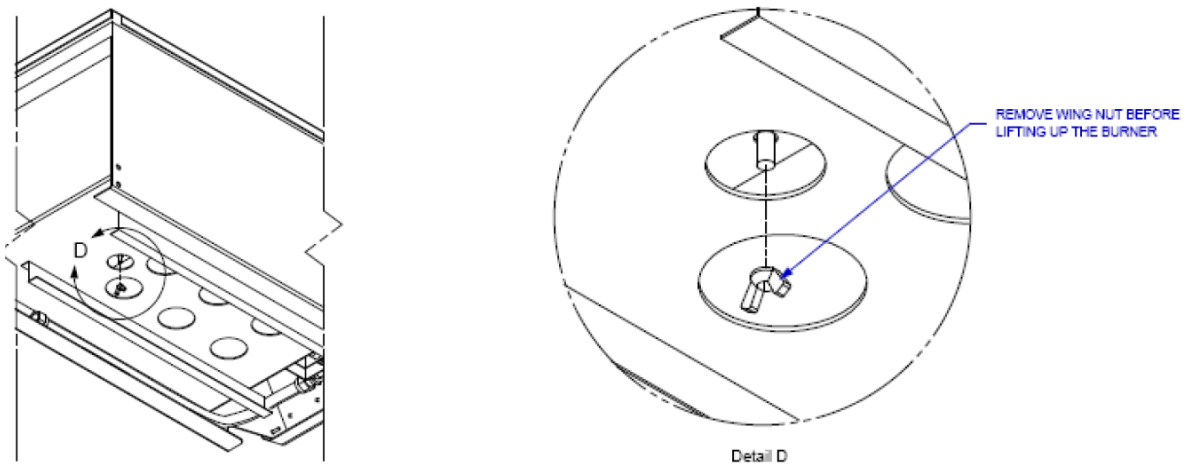
INSPECTING / CLEANING BURNER AND GAS VALVE ORIFICE

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

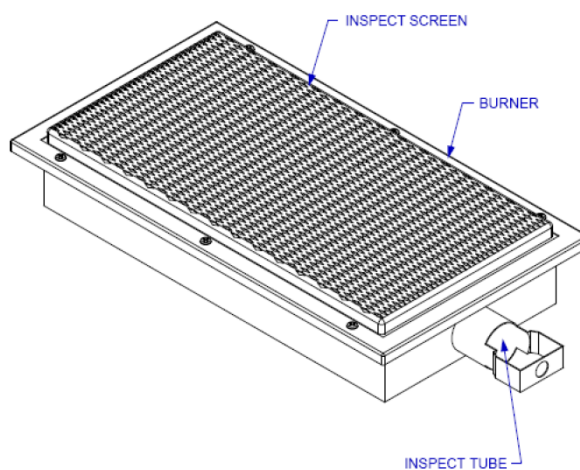
CAUTION – Always turn off the gas supply prior to clearing your searing station.

BURNER CLEANING

1. Remove burner from the station insert (See drawing below).



2. Using a narrow bottlebrush with a flexible handle, run it through the burner tube several times.
3. Inspect the burner assembly for any openings caused by corrosion.

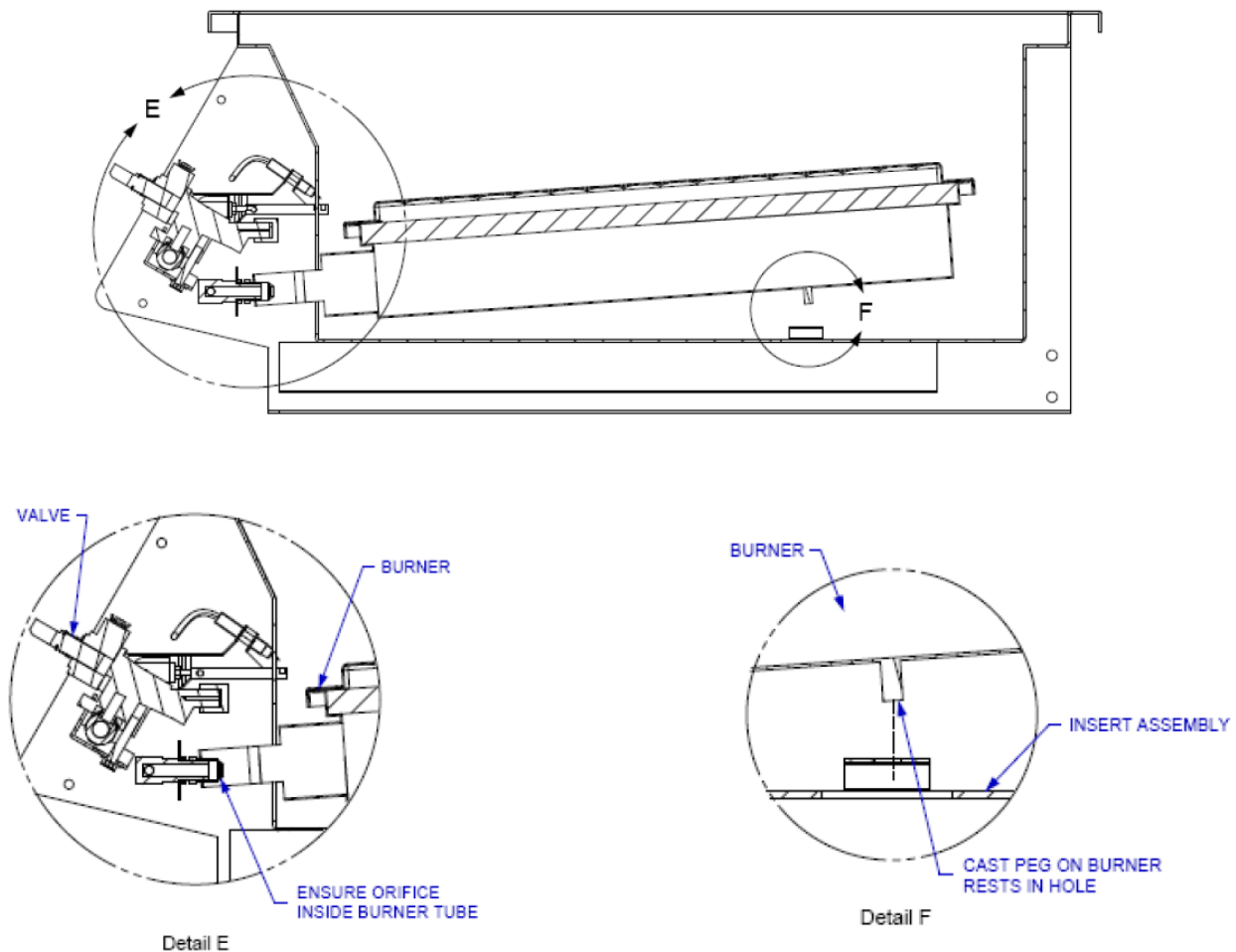


INSPECTING / CLEANING BURNER AND GAS VALVE ORIFICE

BURNER REPLACEMENT INTO INSERT

CAUTION - Always turn off the gas supply prior to clearing your searing station.

1. Replace burner back into the station insert. There is no need to replace the wing nut back into the cast peg, it is for shipping purposes only.
2. Check the burner for proper location after replacing. Make sure the orifice is inside of the burner tube (see drawing below). If the orifice does not fit inside the burner tube, lighting the burner may cause explosion and/or fire.



IGNITER | ELECTRODE CHECK

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

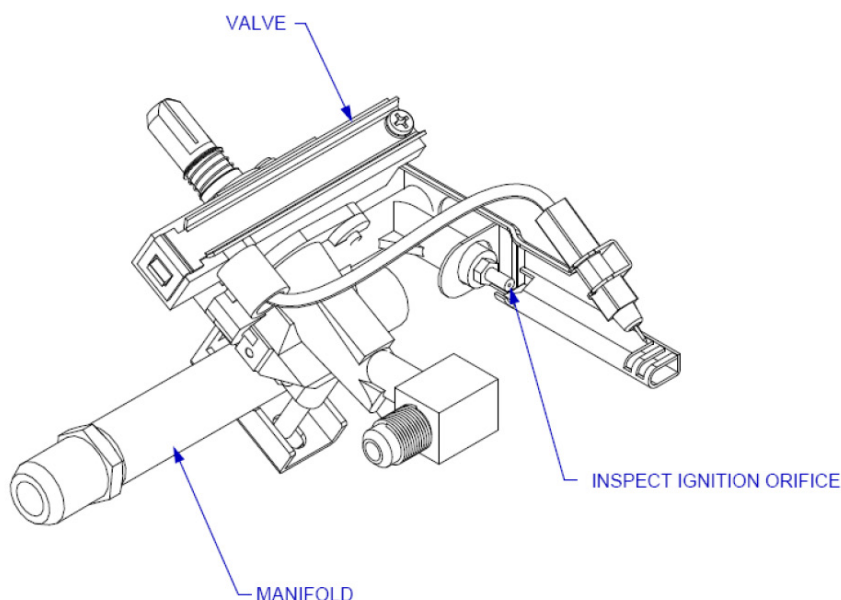


INSPECTING / CLEANING BURNER AND GAS VALVE ORIFICE

BURNER OPERATION CHECK

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

1. With the searing station control knob in the "OFF" position, turn on the Gas supply.
2. Light the burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counter-clockwise) until a click is heard. The 3 to 4 second duration should provide 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. If the burner fails to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices.



COOKING COMPONENT

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

NOW YOUR SEARING STATION IS READY TO USE!

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

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



LIGHTING & OPERATIONS INSTRUCTIONS

CAUTION: TO ENSURE YOUR SAFETY, DO NOT OPERATE SEARING STATION UNTIL YOU FULLY READ AND UNDERSTAND THE INSTRUCTIONS.

LIGHTING PROCEDURES

Lighting Burner:

1. Become familiar with the safety guidelines at the front of the manual. **DO NOT SMOKE WHILE LIGHTING STATION OR CHECKING GAS SUPPLY CONNECTIONS!**
2. If your station fuel source is a LPG cylinder, check to see that cylinder is filled.
3. Check that the end of the burner tube is properly located over the 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 remove lid before lighting.
6. Set control knob to "OFF" and open gas supply, LPG cylinder or natural gas valve.
7. To ignite the burner: 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.
8. Adjust control knob to desired searing temperature.

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

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

OPERATING PROCEDURE

Burn-off: Before searing on your station for the first time, burn the station to get rid of any odors or foreign matter by igniting the burner and operating at "HIGH" setting for about five minutes. You may then either set the control to "OFF" or sear on your station immediately by turning the control knob to a lower setting.

CAUTION: DO NOT LEAVE SEARING STATION UNATTENDED WHILE IN USE.

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

COOKING TEMPERATURES

HIGH setting - Use this setting for searing thick cuts such as steaks and chops.

LOW setting - Use this setting for searing lean cuts such as fish.

CAUTION:

- If burner goes out during operation, close gas supply at source, and turn off gas valve. Wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).
- Should a grease fire occur, close gas supply at source, turn off the burner and leave lid off until fire is out. Do not use water or any liquid to extinguish a grease fire.
- Do not attempt to disconnect any gas fitting while your searing station is in operation or while gas feed is on.
- Do not allow children to operate the searing station.
- Do not place any body parts over the searing station for any period of time.
- Never pour water on or in the station at any time.



CLEANING & MAINTENANCE

CAUTION: ALWAYS ALLOW THE SEARING STATION TO COOL COMPLETELY BEFORE CLEANING AND DO NOT ALLOW WATER TO GET ONTO THE BURNER SURFACE.

CLEANING THE COOKING GRID

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

CLEANING THE BURNER

IMPORTANT: Gas control knob 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 station has not been used for an extended period of time.

1. Remove burner from the station by carefully lifting the burner up and away from orifice.
2. Wire brush entire outer surface of burner to remove food residue and dirt. Clean any clogged orifices 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 the orifice is correctly placed inside the end of burner tube. Also check position of spark electrode.

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. This procedure will reduce the risk of a grease fire.

ANNUAL CLEANING OF STATION HOUSING

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

1. Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
2. Remove and clean the cooking grid as explained above.
3. Cover the gas orifice with a piece of aluminum foil.
4. Brush the inside and bottom of the station with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
5. Remove aluminum foil from the orifice and check for obstruction.
6. Check electrode as instructed on page 11.
7. Replace cooking grid.
8. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the station housing with aluminum 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.

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 luster. 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.



CLEANING & MAINTENANCE

SEARING BURNER

The ceramic searing burner needs to be properly maintained in order to ensure optimal performance. Cracking can occur to the ceramic which could lead to burner failure. Listed are a few common causes of ceramic cracking:

WATER OR LIQUIDS

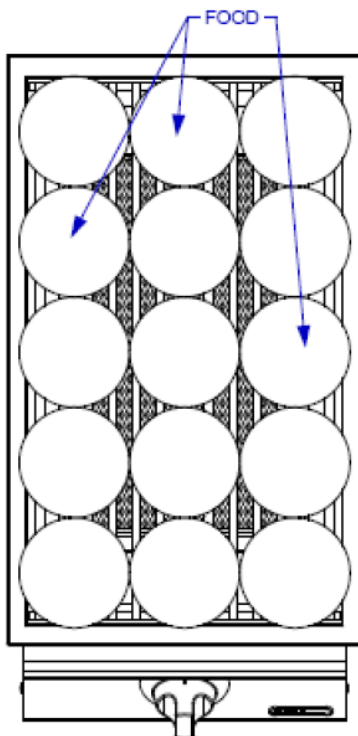
The ceramic surface gets extremely hot when in use; any cold water or liquid making contact to the hot surface could cause enough pressure to crack the ceramic. Never use water or any other liquid to control a grease fire or flare-up. Never use your searing station in the rain; rainfall could soak the ceramic burner and cause cracks. Never use any chemicals or cleaning agents on the searing burner.

SOLID OBJECTS

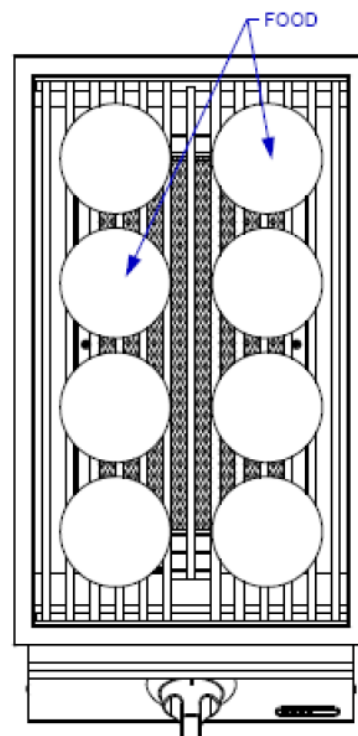
Be careful not to hit the ceramic burner with any solid or hard objects. This could crack or damage the burner and lead to failure.

IMPROPER VENTILATION

To ensure that the unit functions correctly, it is imperative that hot air must be able to exit the burner. This channel not only allows the hot air to be transferred throughout the unit, but it also acts as a feed of oxygen preventing a flashback and possible damage to the ceramic burner. Always leave open space on the cooking space to allow the hot air to escape (see below).



IMPROPER VENTILATION



PROPER VENTILATION

TROUBLESHOOTING

IF SEARING STATION FAILS TO OPERATE PROPERLY

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

If station still fails to operate properly, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOB TO "OFF"**, wait for station to cool, and check the following:

a. Misalignment of burner tube over orifice

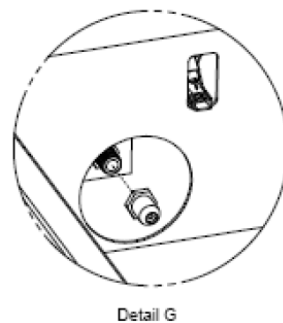
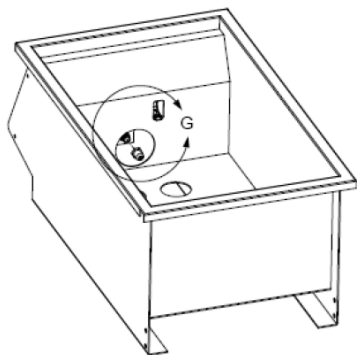
CORRECTION: Reposition burner tube to properly seat over orifice.

b. Obstruction in gas line

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

c. Plugged orifice

CORRECTION: Remove cooking grid. Remove burner from bottom of station insert by unscrewing the wing nut from beneath burner peg (Please reference the diagram on page 10). Carefully lift the burner up and away from gas orifice. Remove the orifice from the orifice adapter using a crescent wrench and gently clear any obstruction with a fine wire (be careful not to bend the metal flange the adapter connects to when removing the orifice). Re-install the orifice onto the adapter, reinstall burner over the orifice and seat the burner peg into mounting bracket at bottom of station insert. There is no need to replace the wing nut, it is for shipping purposes only. Replace the cooking grid and grease tray. If an obstruction is suspected in the gas valve or the gas valve bracket, please contact your searing station dealer or gas appliance service person for assistance.



d. 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 the control knob set to "OFF", check the positive igniter individually for presence of spark at electrode. Push the control knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until click is heard; the trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to "OFF".

If re-ignition is necessary

While the searing station 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 station still fails to operate properly, consult your station dealer or gas applianceservice person.

FLASHBACK

When fire occurs in and around the burner tube, immediately turn off gas at its source and turn the control knob to "OFF". Wait until the station has cooled completely, then clean the burner tube and screen as described on page 10.



PARTS LIST

MODEL #94008CE SEARING STATION STAINLESS STEEL, BUILT-IN, L.P. G (PROPANE)
 MODEL #94009CE SEARING STATION STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	95000	COVER LID	1	2 Yrs
2	95005	COOKING GRATE	1	Lifetime
3	95004	SEARING BURNER	1	2 Yrs
4	95001	INSERT ASSEMBLY	1	5 Yrs
5	95003	GREASE TRAY	1	2 Yrs
6	16613	KNOB - MAIN BURNER	1	2 Yrs
7	16629	BEZEL - MAIN BURNER	1	2 Yrs
8	95002	CONTROL PANEL	1	2 Yrs
9	95010	MANIFOLD	1	3 Yrs
10	95006	GAS VALVE - MAIN BURNER	1	2 Yrs
11	95007	ORIFICE ADAPTER	1	2 Yrs
12	95008 (LPG)/95009 (NG)	ORIFICE	1	2 Yrs
13	95011	STAINLESS FLEX TUBE 8"	1	2 Yrs
14	47006	STAINLESS FLEX TUBE 18"	1	2 Yrs

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

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

1. Searing station model number (see data sticker on station) 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.

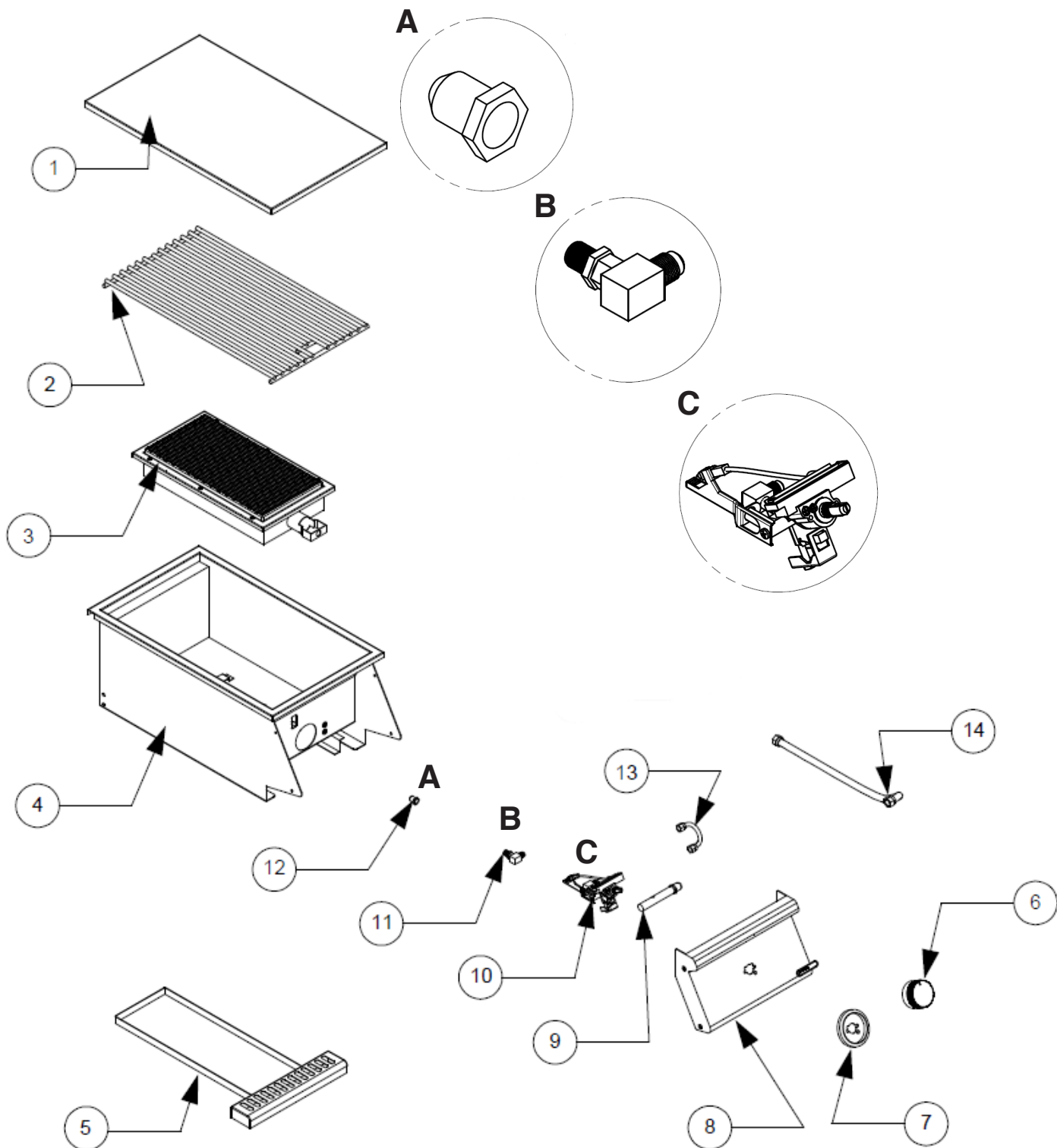
IMPORTANT: Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.

CAUTION: The gas valve is preset at the factory. If you wish to convert at some later date, be sure to contact your gas supplier or searing station 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 station uses.



EXPLODED ILLUSTRATION



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 centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club houses, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations and institutional food service locations.

WHAT DOES THIS WARRANTY COVER?

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

WHAT IS THE PERIOD OF COVERAGE?

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

WHAT DOES THIS WARRANTY NOT COVER?

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

WHAT ARE YOUR REMEDIES UNDER THIS WARRANTY?

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

HOW DO YOU OBTAIN WARRANTY SERVICE?

To obtain warranty service, you must submit a warranty claim 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:

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

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

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

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

Insert assembly and the grates.

The warranty period for the grill burners vary by type:

- Cast stainless steel burners – 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 Sideburner/ Slide in Pro Sideburner

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

Single Sideburner

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

Sidekick 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 on-line 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.

