



15 East Avenue Athens, TN 37303

(800) 521-2855

Dual Fuel Countertop Pizza Oven

bullbbq.com

Owner's Manual

SKU# 69550 LIQUID PROPANE (LP)

SKU# 69564 NATURAL GAS (NG)



**USA
EDITION**



Important Safety Warnings

This appliance is FOR OUTDOOR USE ONLY. This appliance must not be used in a building, garage, or any other enclosed area.

WARNING: This appliance is not intended to be installed in or on a boat or recreational vehicle.

WARNING: Ensure that your appliance is properly installed, assembled, and maintained. Failure to adhere to these accompanying instructions may result in fire or explosion, causing serious bodily injury or death, and/or property damage.

DANGER

If you smell gas:


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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

WARNING

- **Never operate this appliance unattended.**
- **Never operate this appliance within 10 ft (3.0m) of any structure, combustible material, or other gas cylinder.**
- **Never operate this appliance within 25 ft (7.5m) of any flammable liquid.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

 **WARNING:** This product may expose you to chemicals including lead which is known to the State of California to cause birth defects or other reproductive harm.

For more information, visit: www.P65Warnings.ca.gov

IMPORTANT: Installation of this appliance must conform to local codes. In the absence of local codes, installation must conform to one of the following:

- ANSI Z223.1/NFPA 54
- ANSI/NFPA 58
- CSA B149.1
- CSA B149.2

We care about your safety, so please...

Read and follow all warnings and instructions before assembling and cooking with your pizza oven.

Retain this manual for future reference.



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Service Information

Model Number:

69550 (LP)

69564 (NG)

Serial Number: _____

Date of Purchase: _____

Place of Purchase: _____

Fuel Type:

Liquid Propane (LP)

Natural Gas (NG)

Appliance Operational Safety



WARNING: During use, and for some time afterwards, the appliance will become and stay hot enough to cause serious burns. Do not leave children or pets unattended within the vicinity of the appliance until it is no longer in use and has cooled completely. Never allow children to sit, stand, or play on or around the appliance.

- Never allow children to operate the appliance.
- Never lean over cooking surface while lighting appliance.
- Never place objects or utensils on top of the appliance.
- The use of alcohol, prescription, or non-prescription drugs could impair the consumer's ability to properly assemble or safely operate the appliance.
- Use barbecue tools with insulated handles and dry, good quality insulated oven mitts when operating the appliance. Wet or damp mitts/gloves/pot holders may cause steam burns.
- Allow the appliance to cool completely prior to transporting or covering your appliance for storage.
- Do not place appliance under or on top of any surface that will burn.
- Do not allow obstructions or restriction of the flow of combustion and ventilation air around the appliance housing.
- Do not build the appliance into any combustible structure that is closer than 24 inches from the sides and back.
- Keep the vent openings of the cylinder enclosure, if applicable, free and clear from debris. Clean your appliance only with the recommended cleaning agents.
- Keep the area encompassing your appliance free and clear from any combustible materials, gasoline, and other flammable vapours and liquids.
- Do not operate this appliance in temperatures below 0°F (-17°C).

Gas Conversion Kits:

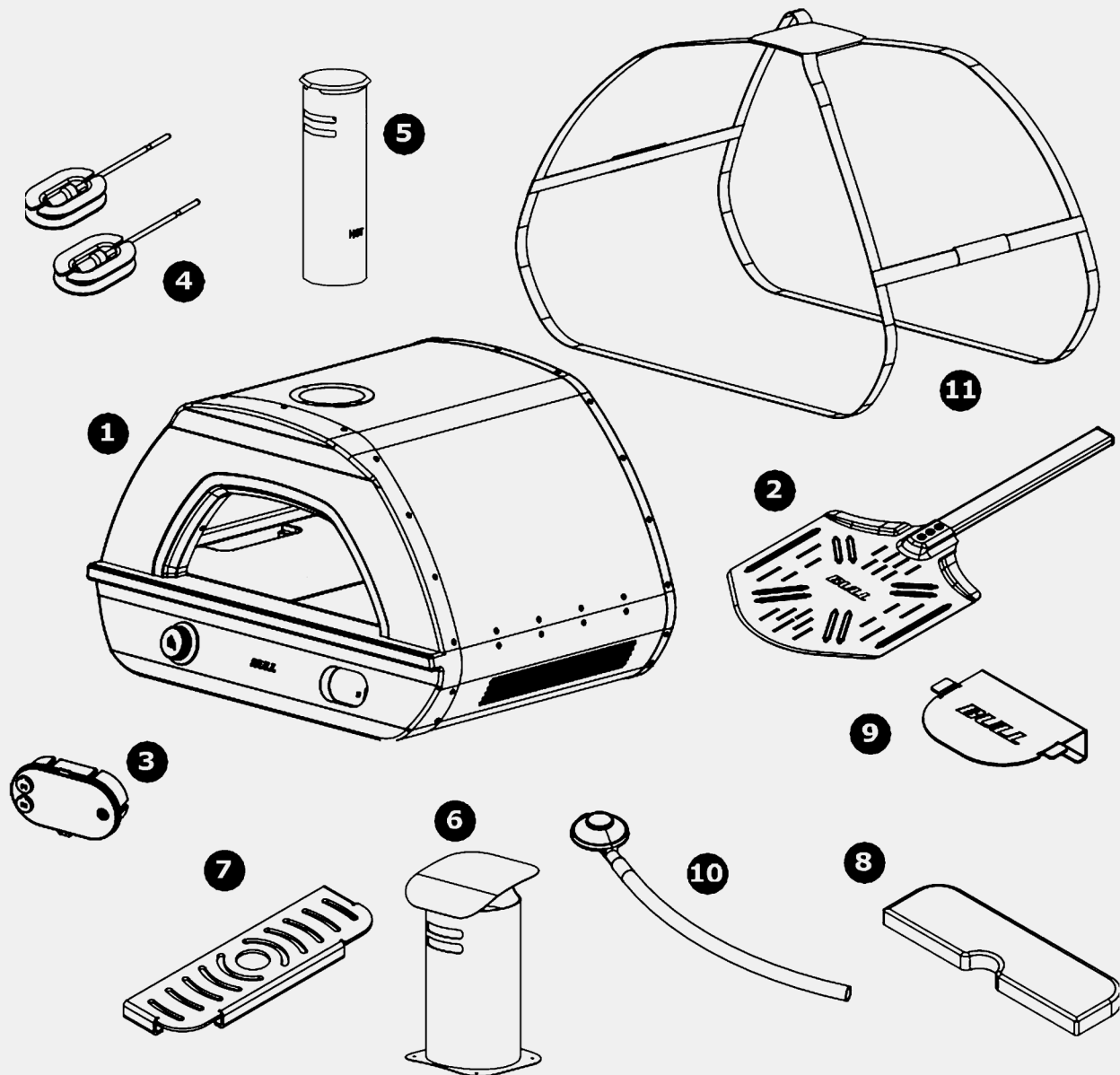
Gas valves are preset at the Bull factory to operate on either LP gas or Natural Gas. If you wish to convert to a different gas type aside from LP or Natural Gas, be sure to contact your appliance dealer, licensed plumber, or authorized service center for further details. Conversion kits will only be sold to professionals to perform conversion service. Failure to properly convert a unit can cause severe injury to yourself and/or others, irreparable damage to your appliance and void your warranty.



INSECT ALERT: *Spiders and small insects occasionally spin webs or make nests inside the burners during warehousing, transit, and/or after long periods of non-use. These webs or nests can create a hazardous situation where gas flow is redirected and cause a fire type known as "FLASH BACK". This type of fire can cause serious damage to your appliance and create an unsafe operating condition. Frequent inspections and care are recommended.*



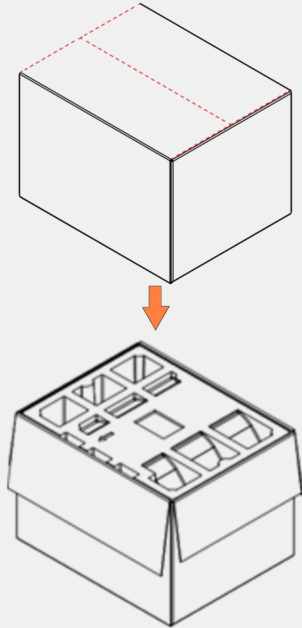
What's in the Box



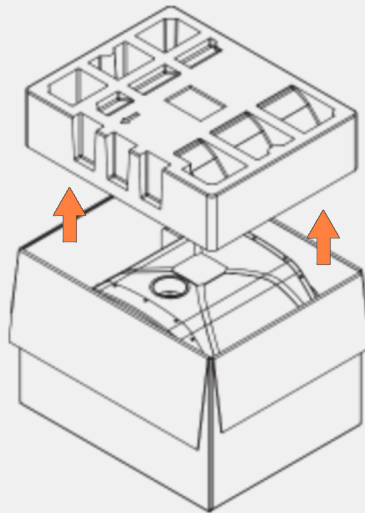
- 1** 1x Pizza Oven
- 2** 1x Aluminum Anodized Pizza Peel
- 3** 1x Digital Bluetooth Thermometer
- 4** 2x Meat Probes
- 5** 1x Oven Flue
- 6** 1x Flue Cover
- 7** 1x Air Inlet Plate
- 8** 1x Stone Plug
- 9** 1x Burner Cover
- 10** 1x LP Regulator Hose Assembly
- 11** 1x Lifting Strap

Unboxing the Pizza Oven

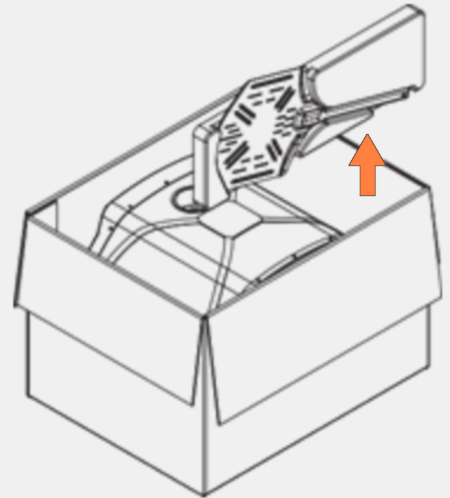
1. Cut open the box seal and unfold the tabs




2. Lift the polystyrene top cover up and set aside.

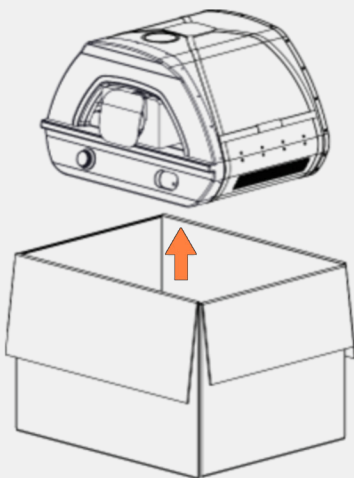


3. Lift the pizza peel and polystyrene insert out of the box and set aside.

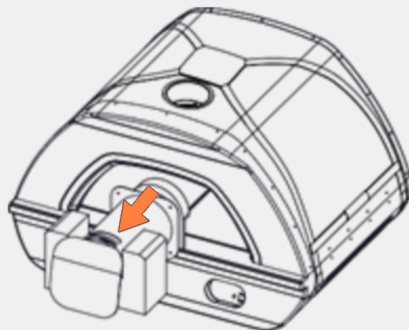


4. Using the lifting strap attached to oven, remove the oven from the box.

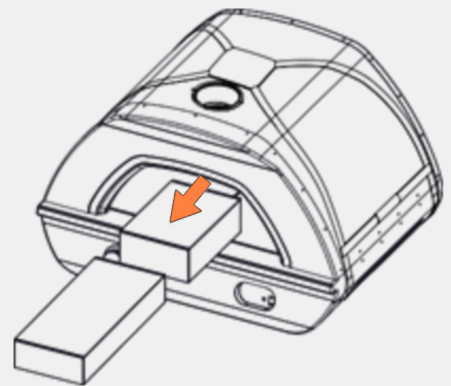
 **IMPORTANT:** This step requires a two-person lift. Do not attempt to remove the oven by yourself.



5. Carefully remove the flue cover and oven flue from the opening in the oven.



6. Finally, remove the accessory box and regulator box from the opening in the oven. Ensure that all packaging has been removed from the inside of the oven.



Liquid Propane (LP) Safety Guidelines

⚠ DANGER:

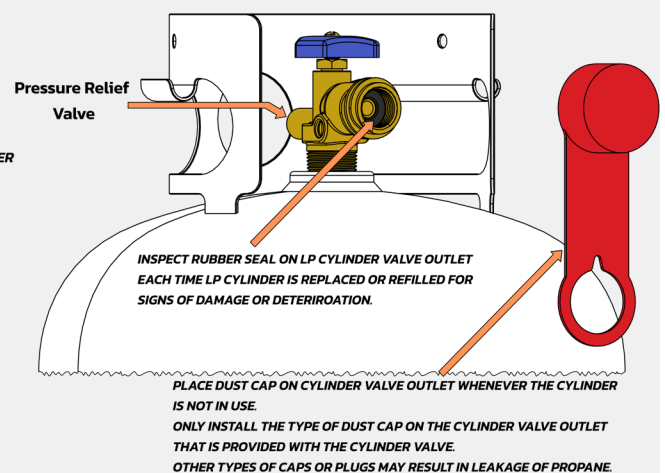
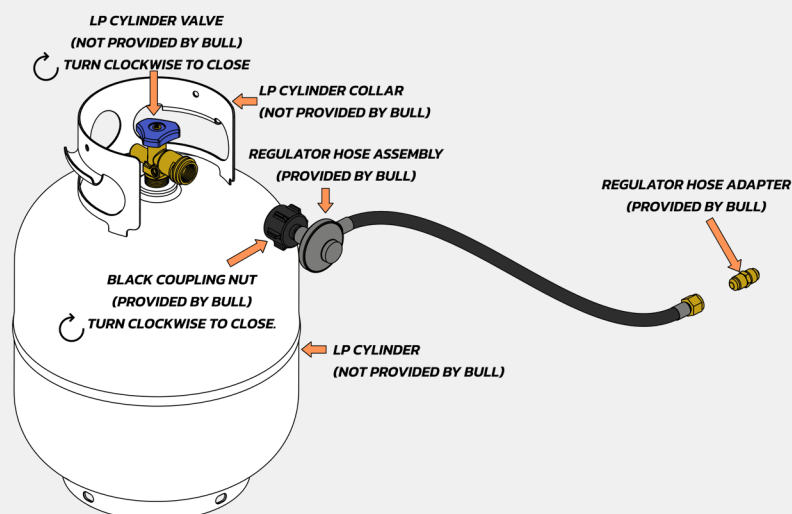
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80% full.
- If the information above is not followed exactly, a fire causing death or serious injury could occur.

To avoid risk of fire or explosion, please take these safety precautions:

- Never connect an unregulated LP gas cylinder to the appliance.
- Do not subject LP gas cylinder to excessive heat.
- The LP gas cylinder must be constructed and marked in accordance with the *Specifications for LP gas Cylinders* of the U.S. Department of Transportation (DOT), or the standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods CAN/ CAS-B339.
- The LP gas cylinder must be provided with a listed overfilling prevention device.
- The LP gas cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- Never use an LP gas cylinder that is visibly damaged, dented, or rusty.
- The LP gas cylinder must include a collar to protect the cylinder valve from damage.
- Ensure the LP gas cylinder has appropriate vapor withdrawal.
- Avoid unnecessary twisting of the hose.
- Prior to each use, visually inspect the LP hose for cuts, cracks, excessive wear or damage.
- The supplied pressure regulator and hose assembly (Bull part# 16589) must be used. Replacement pressure regulator and hose assemblies must be the type specified by Bull Outdoor Products.

When the appliance is not in use:

- The gas shall be turned off at the supply cylinder.
- The appliance may be stored indoors if and only if the cylinder is disconnected and removed from the appliance.
- The LP cylinders shall be stored outdoors out of reach of children and shall not be stored in a building, garage, or any other enclosed area.

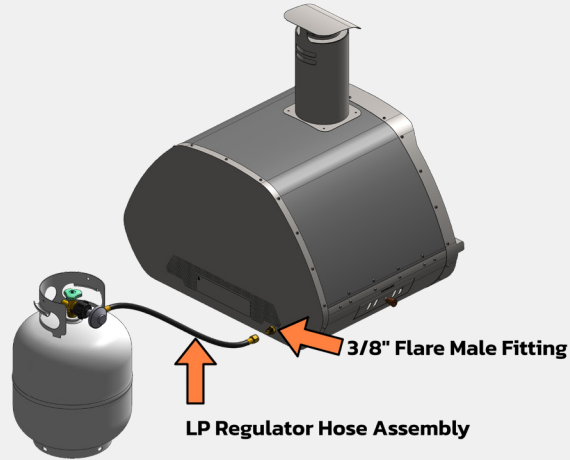


Liquid Propane (LP) Gas Requirements

Your propane gas pizza oven (SKU# 69550) is designed to operate on propane gas only. Each appliance is shipped with an LP regulator hose assembly.

Connection to the Pizza Oven: The LP regulator hose assembly connects to the appliance through a 3/8" flare male fitting located on the rear of the appliance*.

*3/8" refers to the tube outside diameter, *not* thread size.

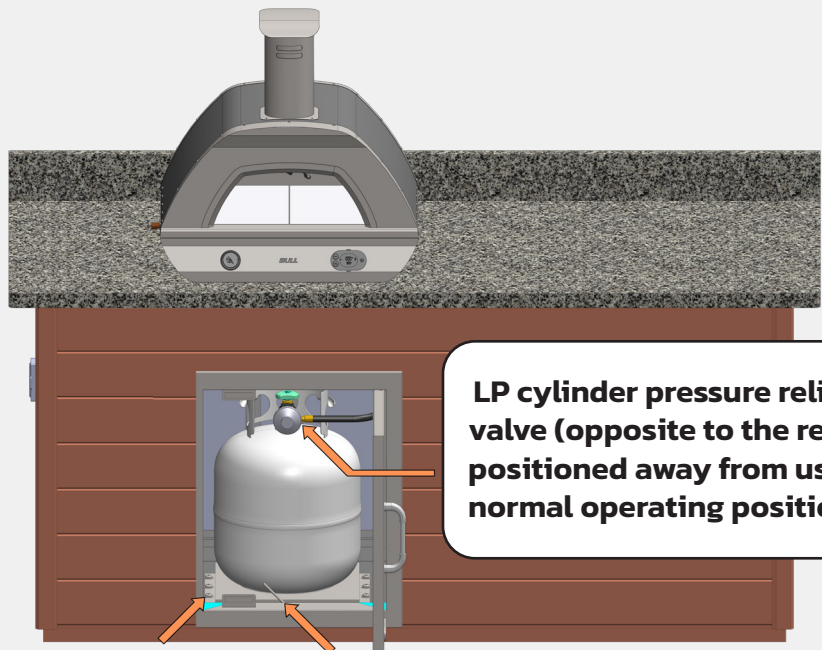


Cylinder Size: This appliance was designed for use with a standard 20lb (5 gallon) LP gas tank with a Type 1 connection.

Inlet Pressure: The provided LP regulator hose assembly maintains an 11" W.C. pressure at the inlet.

Cylinder Retention: If installed on a mobile cart with two or more wheels, integral retention of the LP gas cylinder is required to limit movement of the cylinder. Bull offers many options to satisfy this requirement.

- For stationary applications, while not required, SKU# 16674 can be utilized and is shown below if desired.
- For installation in a Bull Pizza Oven Cart, SKU# 69577, an integrated retention system is provided.
- Never mount the cylinder in an orientation such that the pressure relief valve is pointed towards the normal operating position of the user.



Bull 16674 LP gas cylinder retention system secured to enclosure with:

- 8x Screws
- 8x Washers
- 8x Locknuts

Bull 16674 LP gas cylinder retention bolt. To secure cylinder:

- Turn clockwise
- To remove cylinder:
- Turn counterclockwise

Natural Gas (NG) Requirements

Your natural gas pizza oven (SKU# 69564) is designed to operate on natural gas only. The pizza oven is not shipped with a regulator or hose(s) necessary to connect to an existing supply line.

Connection to the Pizza Oven: Your pizza oven is equipped with a 3/8" male flare fitting. As individual installations may vary, it is the responsibility of the installer to ensure the pizza oven is properly connected to a natural gas system. A typical configuration is shown below, but is not intended to be all encompassing.

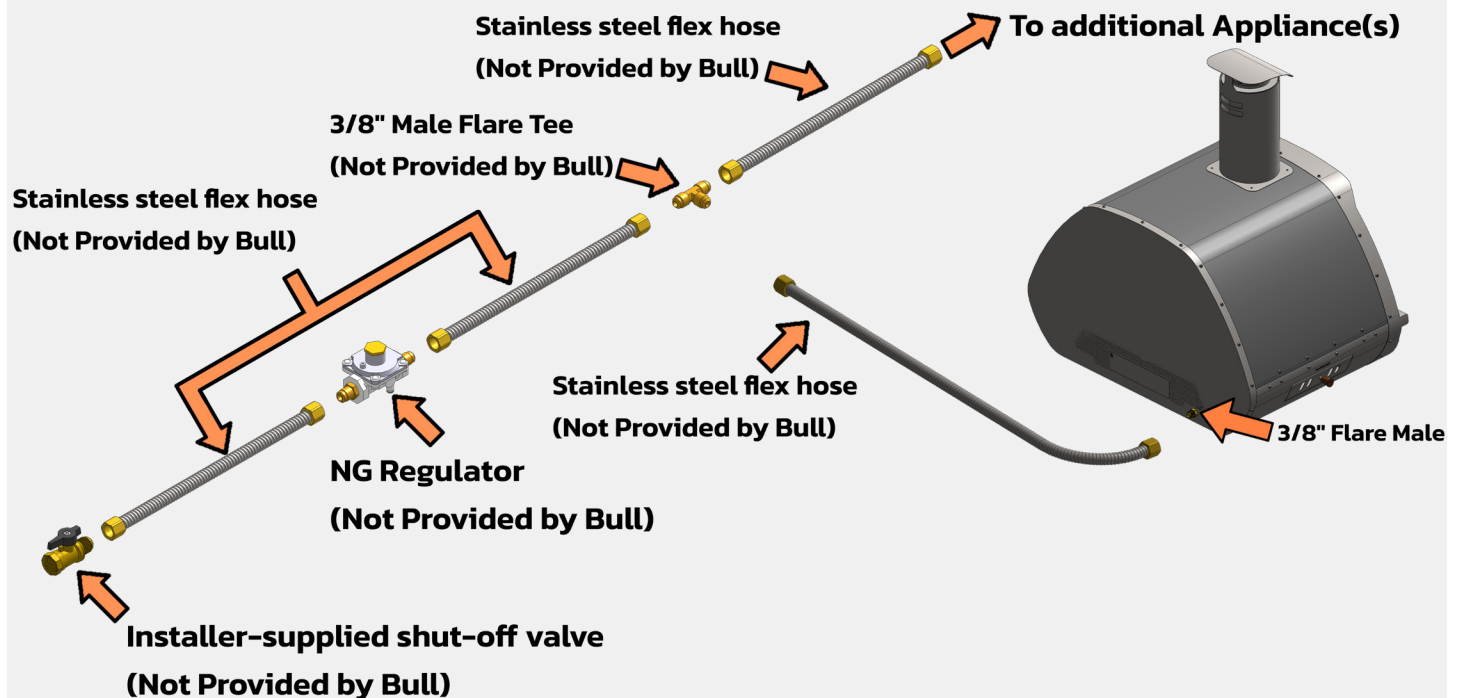
- An installer-supplied hose must be connected to an installer-supplied safety shut-off valve located and installed per local codes, or if in areas bereft of local codes, in accordance with ANSI Z223.1/NFPA 54 or CSA B149.1.
- All installer-supplied components for connecting the pizza oven to a fixed fuel piping system such as rigid pipe, semi-rigid tubing, and/or connectors must comply with ANSI Z21.75 • CSA 6.27.
- Do not use Teflon® tape or pipe sealant on any flare ends. Doing so will not allow for a leak-free seal.
- Only use pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas to at least the first three threads of all male pipe threads when making the connection.

*3/8" refers to the tube outside diameter, *not* thread size.

Inlet Pressure: The installer-supplied NG regulator must maintain an 4" W.C. pressure at the outlet. If purchased from Bull, all stand-alone grills are shipped with the required regulator that can be used to supply both the grill and pizza oven.

Pressure Testing: When pressure testing is performed:

- This pizza oven, along with its individual shut-off valve, must be disconnected from the gas supply piping during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa)
- This pizza oven must be isolated from the gas supply piping system by closing its individual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



Checking for Gas Leaks

When should I test for leaks?

A comprehensive leak test should be performed:

- After initial installation of the appliance is complete, and before first using the appliance.
- Periodically before (and throughout) the start of a new cooking season.
- For LP model appliances, check each time an LP gas cylinder is connected to the appliance.
- If you smell gas... however, recall the warning below! Turn off the gas to the appliance, and ensure the odor does not linger before continuing with the leak test.

⚠ DANGER

If you smell gas:

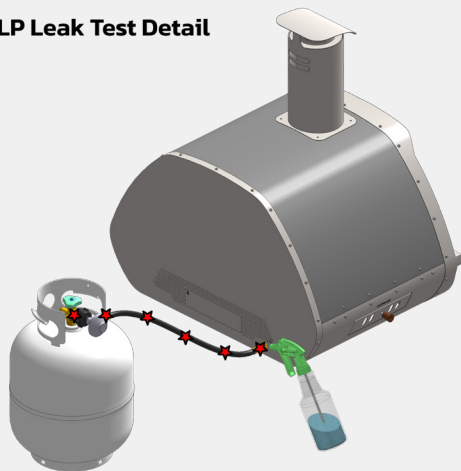
- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open Lid.**
- **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

How do I perform a leak test?

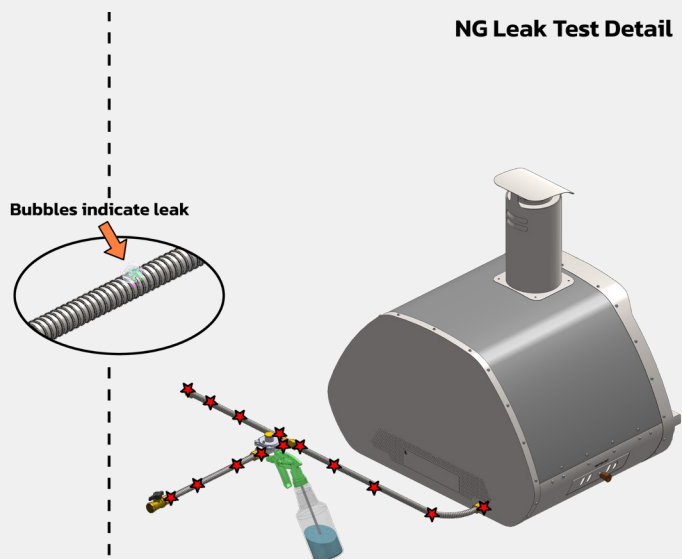
- It is recommended to use a leak detection compound conforming to MIL-L-25567D. Alternatively, mix a 1:1 solution of liquid detergent and water into a spray bottle.
 - ◇ *Never use an open flame to test for leaks.*
- Ensure all heat control valves are turned off and then turn on the gas supply.
- Apply the leak detection solution to all components of the gas delivery system, which consists of valves, connectors, piping, and hoses, at every point from the gas supply to the burners.
- Visual indicators of a failed test are any blowing bubbles present in the leak detection solution.
- Olfactory indicators of a failed test are any faint sulfurous smells present similar to that of rotten eggs.

IMPORTANT: Rectify any leaks immediately and do not use the appliance until all connections have been checked and are leak-free.

LP Leak Test Detail



NG Leak Test Detail



★ Apply Solution at locations indicated by this symbol

Determining the Location of the Oven

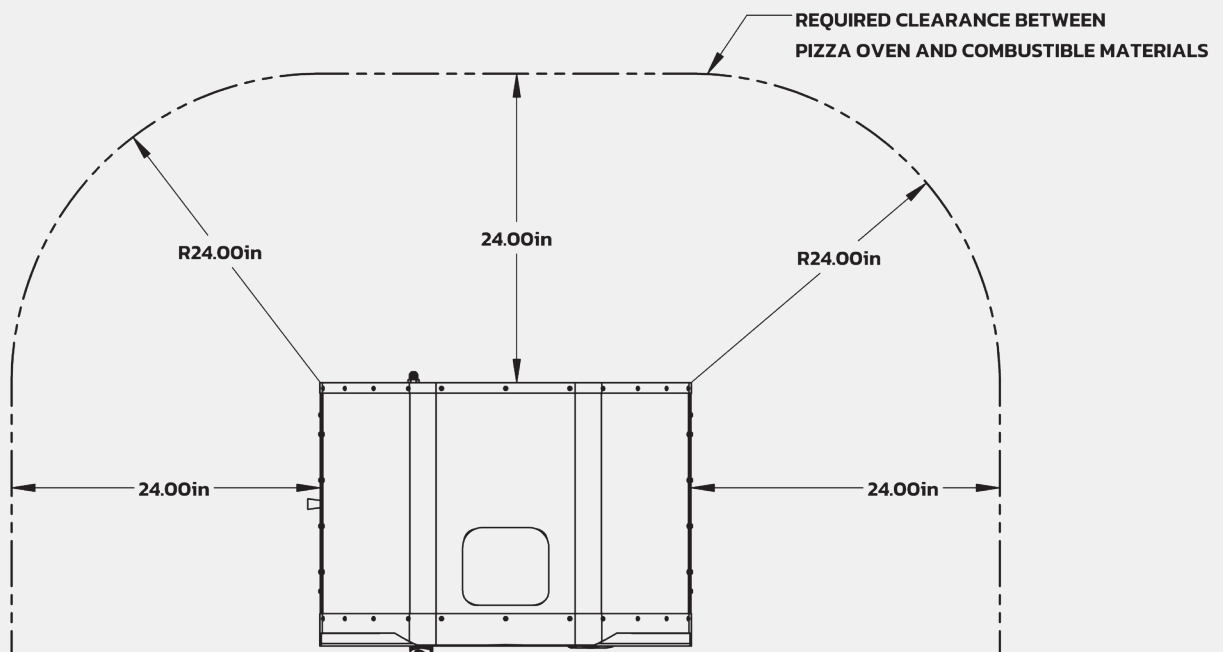
This pizza oven is for outdoor use only. An appliance is considered to be outdoors if:

- Installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings. **OR**
- Installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings. **OR**
- Installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- This appliance is not intended to be installed in or on a boat or recreational vehicle.

Clearance to Combustible Materials

For both, portable, and built-in appliances:

- Maintain a distance of 24" from both sides and back of the oven to any combustible materials.



For stationary applications:

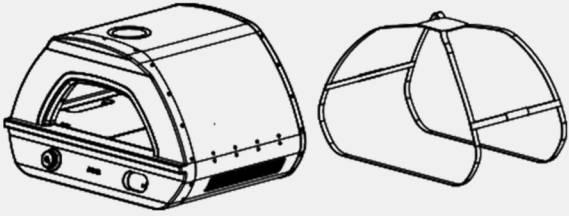
- The appliance shall not be located or used under overhead unprotected combustible construction.

For portable applications (such as those installed on carts):

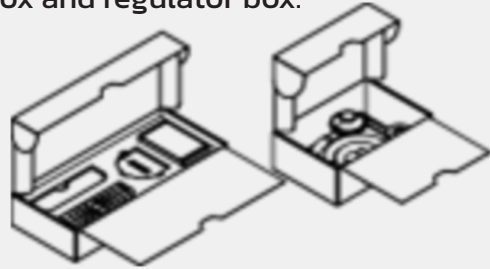
- Under no circumstance is it permitted that the appliance be used under any overhead combustible materials.

Setting up the Pizza Oven

1. Once you have placed your oven in a suitable location, remove the lifting strap

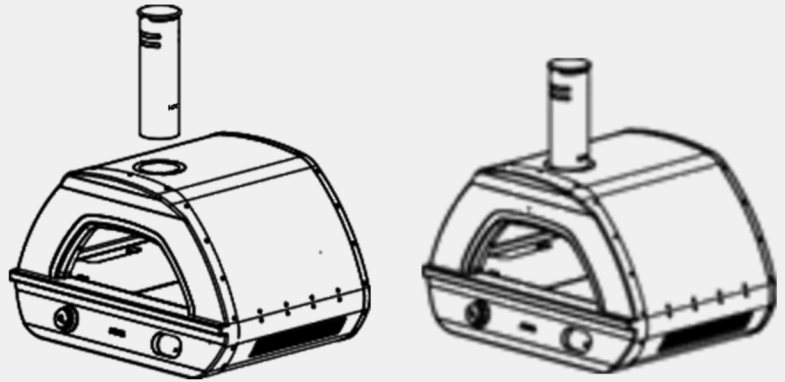


2. Remove all the items from the accessory box and regulator box.

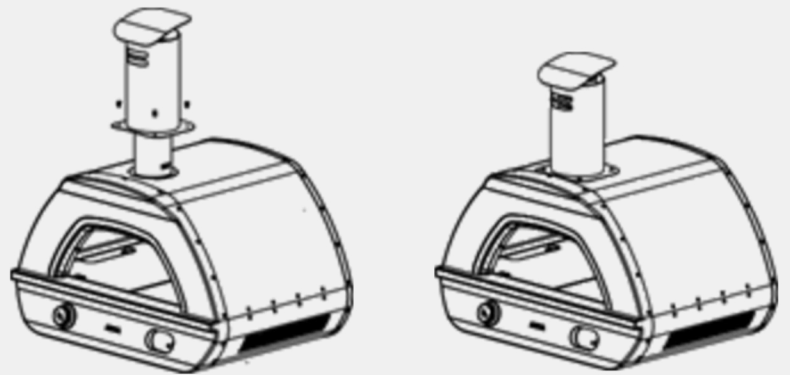


3. Insert the oven flue into the flue base located on top of the oven.

WARNING: If the flue is incorrectly installed before it is used, you may injure yourself. Never touch the flue when the oven is in operation.



4. Slide the flue cover over the oven flue and secure it to the oven with the four provided screws.



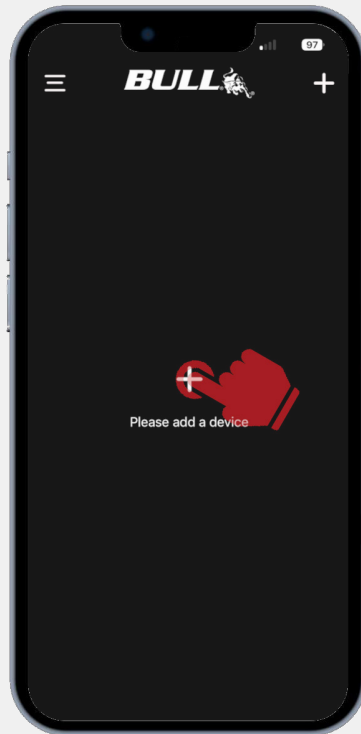
5. Insert two AA batteries into the thermometer.



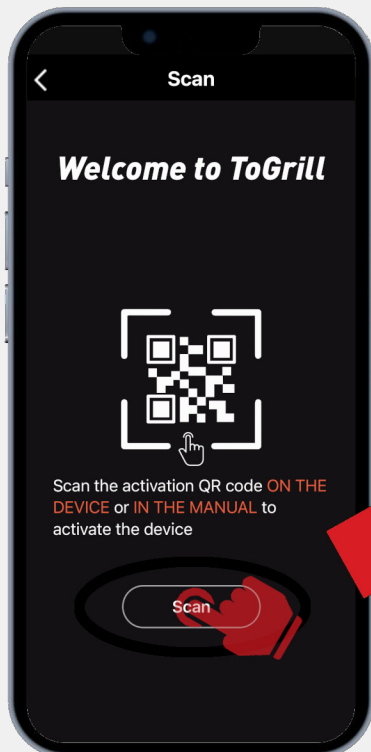
6. Download and open the "To Grill" App onto your phone or tablet.



7. Tap the "+" symbol to begin connection to the thermometer.



8. Tap the "Scan" button. Allow the ToGrill app permission to use the device's camera if prompted.
9. Scan the QR code on the back of the thermometer.

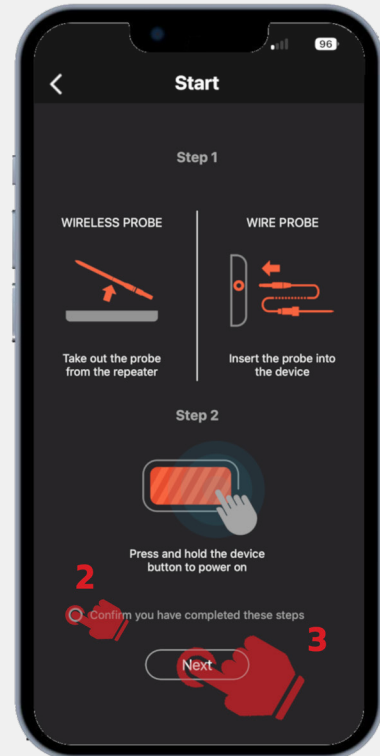


QR Code Located on Back of Thermometer

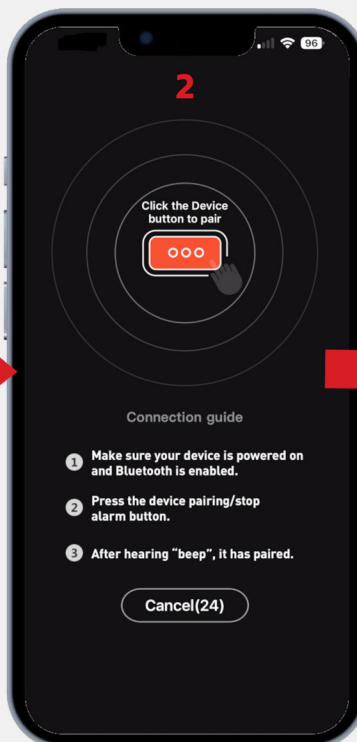
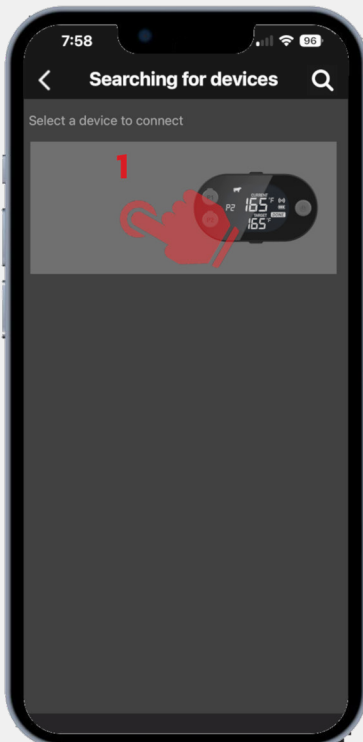
10. Press and hold the power button on the thermometer until it turns on.
11. In the app, tap the "Confirm you have completed these steps" button.
12. In the app, tap the "Next" button.



**Press and hold the power button
until thermometer turns on**

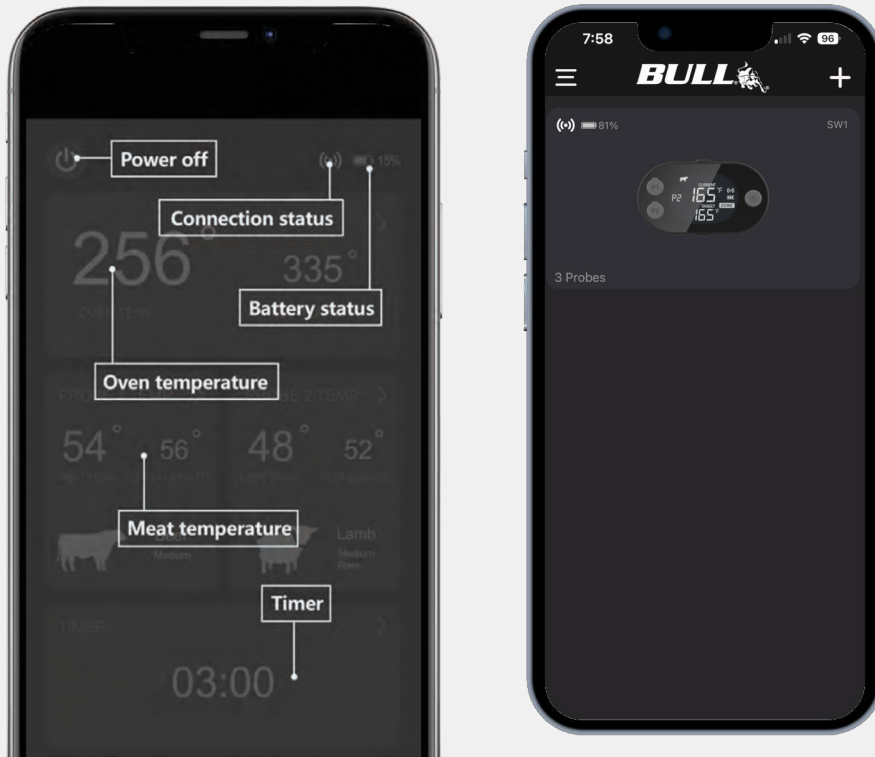


13. The list of available devices should show your thermometer—tap on the gray box to select it.
14. When your device screen matches the one in the middle, press the power button on the thermometer one time to enter pairing mode.

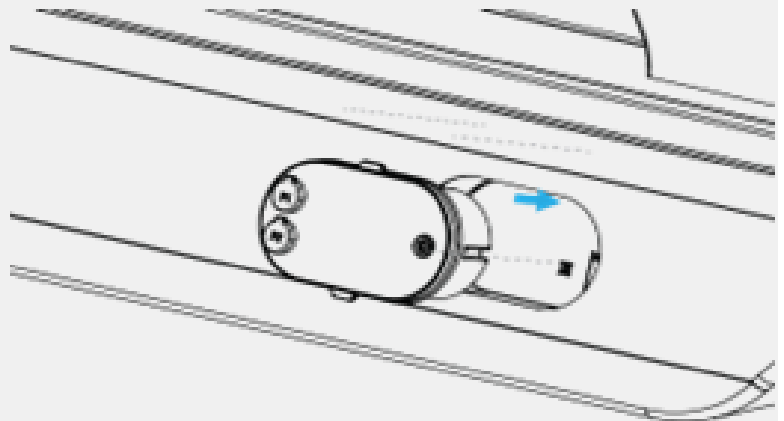


**Press the power button once
to pair with the device**

15. If pairing was successful, one of two screens will be present. If this is the first time you have ever connected a device in the app, an in-app guide will begin as shown on the left. Otherwise, the screen will display all connected devices as shown on the right.



16. After successful pairing, insert the thermometer into the slot located on the front of the pizza oven.



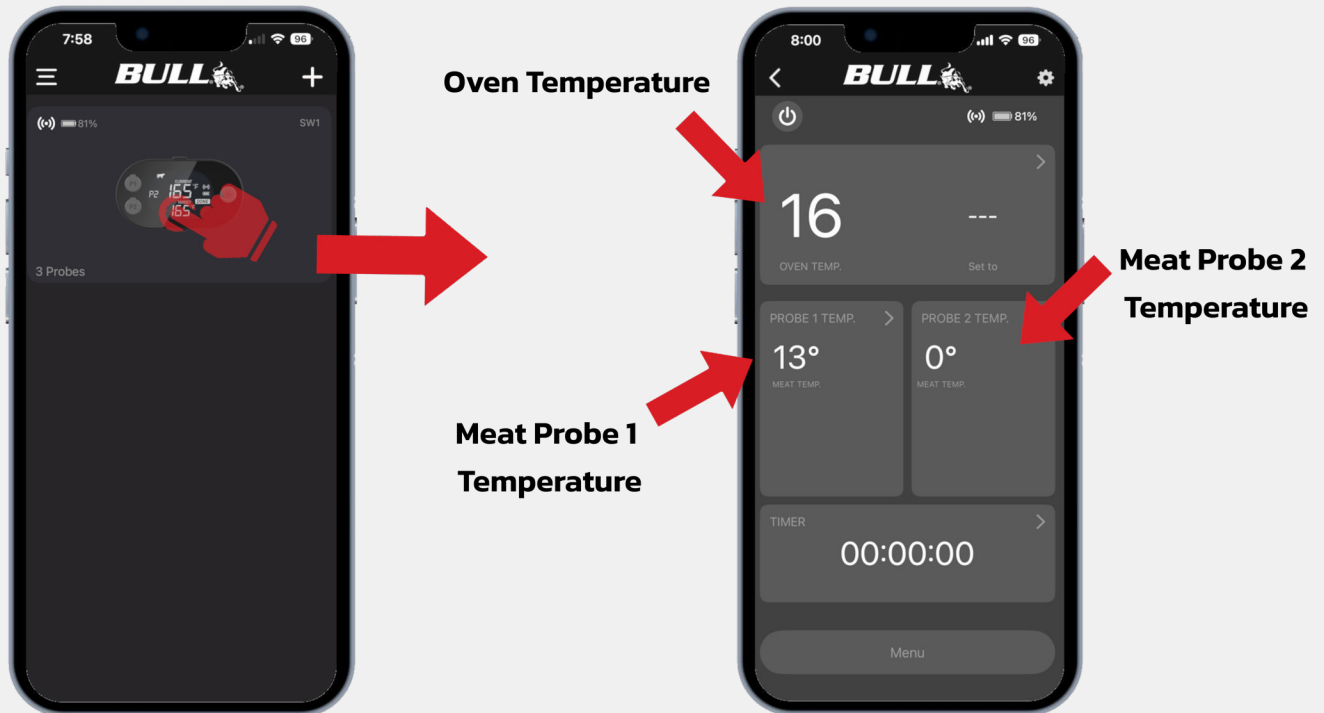
Using the ToGrill App

There are many useful features present in the ToGrill app that can be explored by navigating the in-app menus.

You can find recipes, cooking history, customer service, and much more! We will cover some of the basic functions you might expect to use right away in this section, but encourage self-exploration.

Monitoring Temperatures:

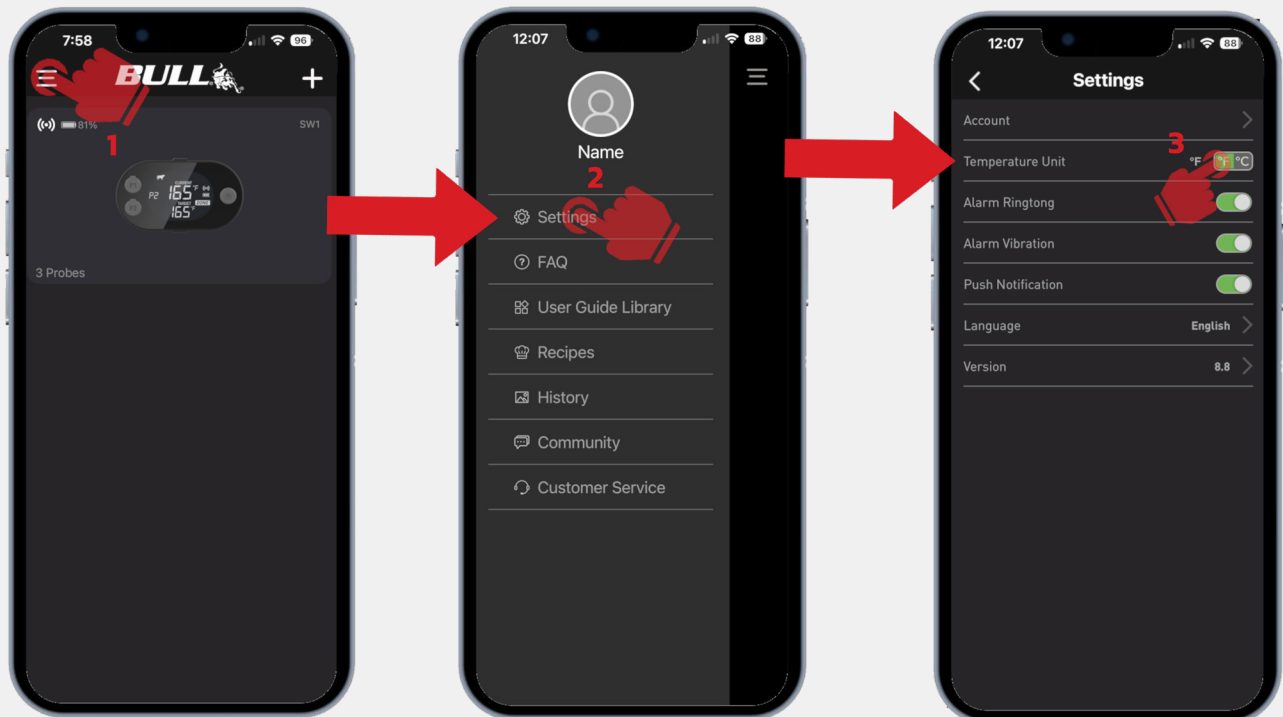
Once paired, simply tap on the thermometer within the app to display all temperature readings. The oven temperature is shown on top and meat probe temperatures, if used, will display on bottom.



Changing Temperature Units:

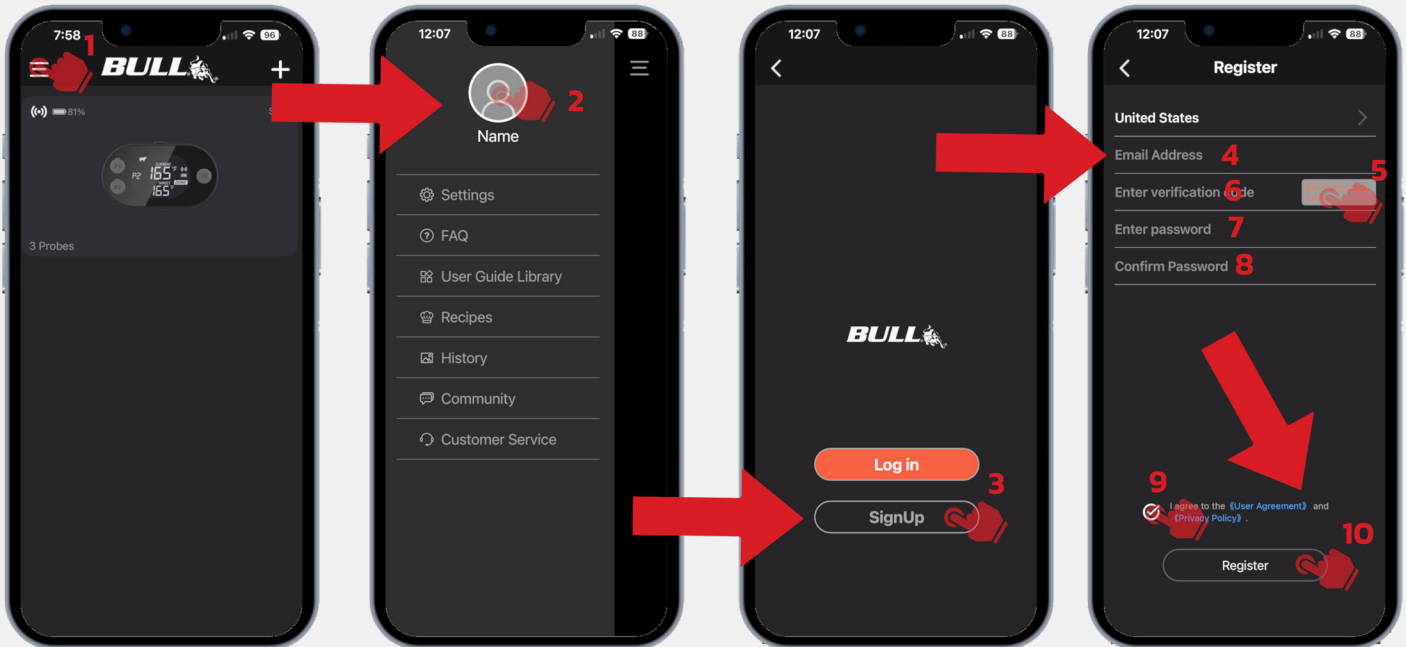
By default, the thermometer shows temperature in Celsius. Converting the units to Fahrenheit can only be accomplished through the ToGrill app with the following procedure:

- Tap the menu icon.
- Tap Settings.
- Toggle the Temperature unit to °F



Registering an Account:

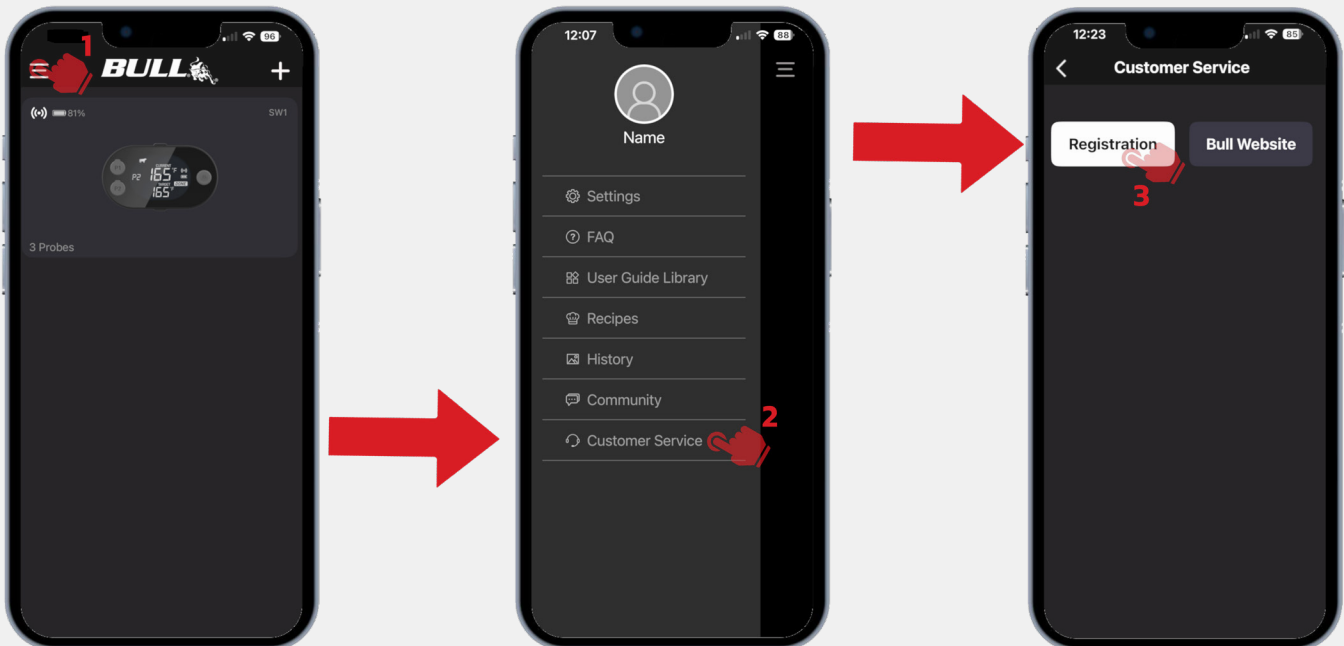
If desired, you can set up an account with the ToGrill app. Setting up an account will allow you to store all of your cooking history. Follow the procedure below to register your account.



Warranty Registration:

As explained further in this manual, there are three ways you can register your new pizza oven. One way is through the ToGrill app. Follow the procedure below to begin registering your product with Bull.

This is a separate registration than the one listed above, which only registers with the "ToGrill" app.



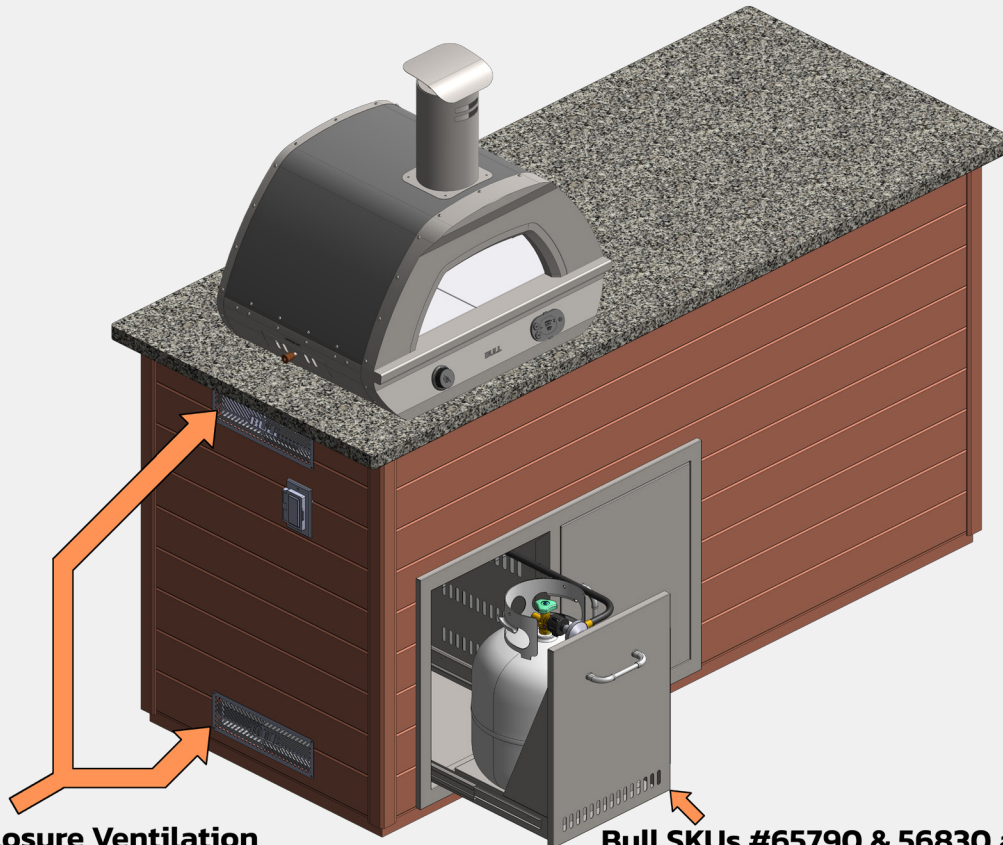
LP Cylinder Enclosure Requirements

When installing the appliance for stationary applications, do not use any combustible materials for the appliance enclosure construction.

LP Cylinder Enclosure Required Provisions:

For LP appliance models (SKU# 69008), additional considerations must be made when constructing the enclosure:

- The appliance enclosure must contain a separate, isolated enclosure for storage of the LP gas cylinder. The storage for the LP gas cylinder must be designed such that only the LP gas cylinder being used can fit in this compartment. It should not be physically possible to store a spare LP gas cylinder vertically, horizontally, or in any orientation within the enclosure when the LP gas cylinder currently in use is installed and properly retained.
- This separate enclosure for the LP gas cylinder shall isolate the cylinder from the burner compartment in order to provide:
 - ◇ Shielding from radiation
 - ◇ A flame barrier
 - ◇ Protection from foreign material, such as hot drippings
- There must be a minimum of 2 inches between the floor of the LP gas cylinder enclosure and the ground.
- The LP gas cylinder must be easily connected and disconnected, and connections shall be able to be tested outside the cylinder enclosure.
- Connections which could be disturbed when installing the cylinder must be accessible for leak testing inside of the enclosure.



Required Enclosure Ventilation

Bull SKUs #65790 & 56830 are available to help satisfy requirements above

LP Cylinder Enclosure Ventilation:

⚠WARNING: Failure to adequately ventilate your outdoor kitchen could result in an explosion or fire. The enclosure for the LP gas cylinder shall be properly ventilated. The proper ventilation of the enclosure shall be accomplished by one of the following options:

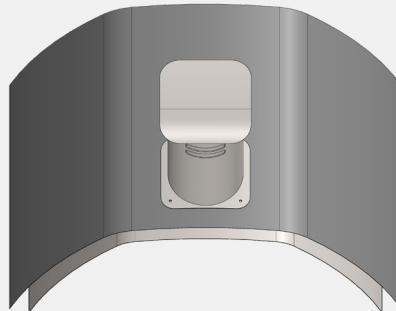
1. One side of the enclosure shall be completely open.
2. For a cylinder enclosure having four sides, a top, and a bottom, and intended for installation in a built-in enclosure:
 - ◇ At least two ventilation openings at the cylinder valve level shall be provided in the sidewall, spaced at 180° (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 in² (64.5 cm²);
 - ◇ Ventilation opening(s) shall be provided at floor level and have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 in² (64.5 cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level, and the upper edge no more than 5 in (127 mm) above the floor. The openings shall be equally sized, spaced at 180° (3.14 rad), and unobstructed; and
 - ◇ Every opening shall have a minimum dimension so as to permit the entrance of a 3/16 in (4.8mm) rod.

IMPORTANT: The requirements listed above are the MINIMUM. Bull recommends having ventilation openings on all exposed exterior sides at both top and bottom. The ventilation openings should be sized and located as outlined above.

Lighting the Pizza Oven Burner

This pizza oven can use either wood or gas (LP or NG). Depending on which fuel you plan to use, you will need to use the correct accessories shipped with your oven.

- Only install the steel plates/covers when using wood as fuel source.
- Never use the steel burner cover when using LP or NG as a fuel source.
- If using LP or NG as the fuel source, use the stone plug provided if desired.

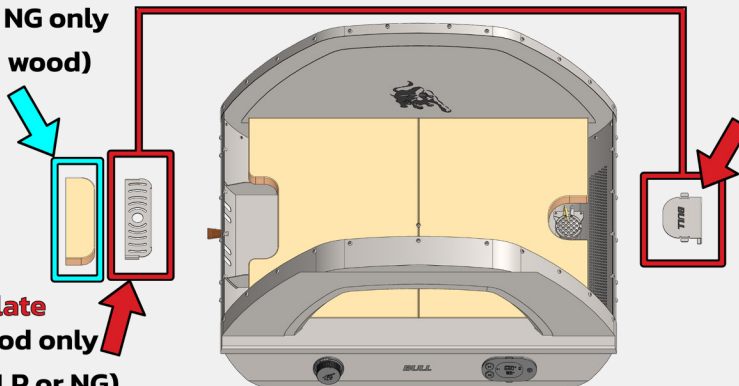


WARNING:
DO NOT INSTALL BURNER COVER
WHEN USING LP OR NG GAS
YOU WILL DAMAGE YOUR OVEN
AND VOID THE WARRANTY

Stone Plug
For use with LP or NG only
(Not for use with wood)

Burner Cover
For use with Wood only
(Not for use with LP or NG)

Air Intake Plate
For use with Wood only
(Not for use with LP or NG)



Prior to lighting your appliance, ensure you have become familiar with the safety guidelines and instructions presented in this manual thus far.

Never attempt to light your appliance if you smell any odor resembling gas. Perform a leak test as prescribed in this document before proceeding.

Appliance Standard Lighting Procedure:

IMPORTANT: This appliance contains a thermocouple. The thermocouple will close the burner valve if no flame is detected to prevent gas build up. When lighting the appliance, it is necessary to keep the knob pushed in until the thermocouple has had time to heat up. Once heated sufficiently, the burner valve will stay open automatically and the knob can be released.

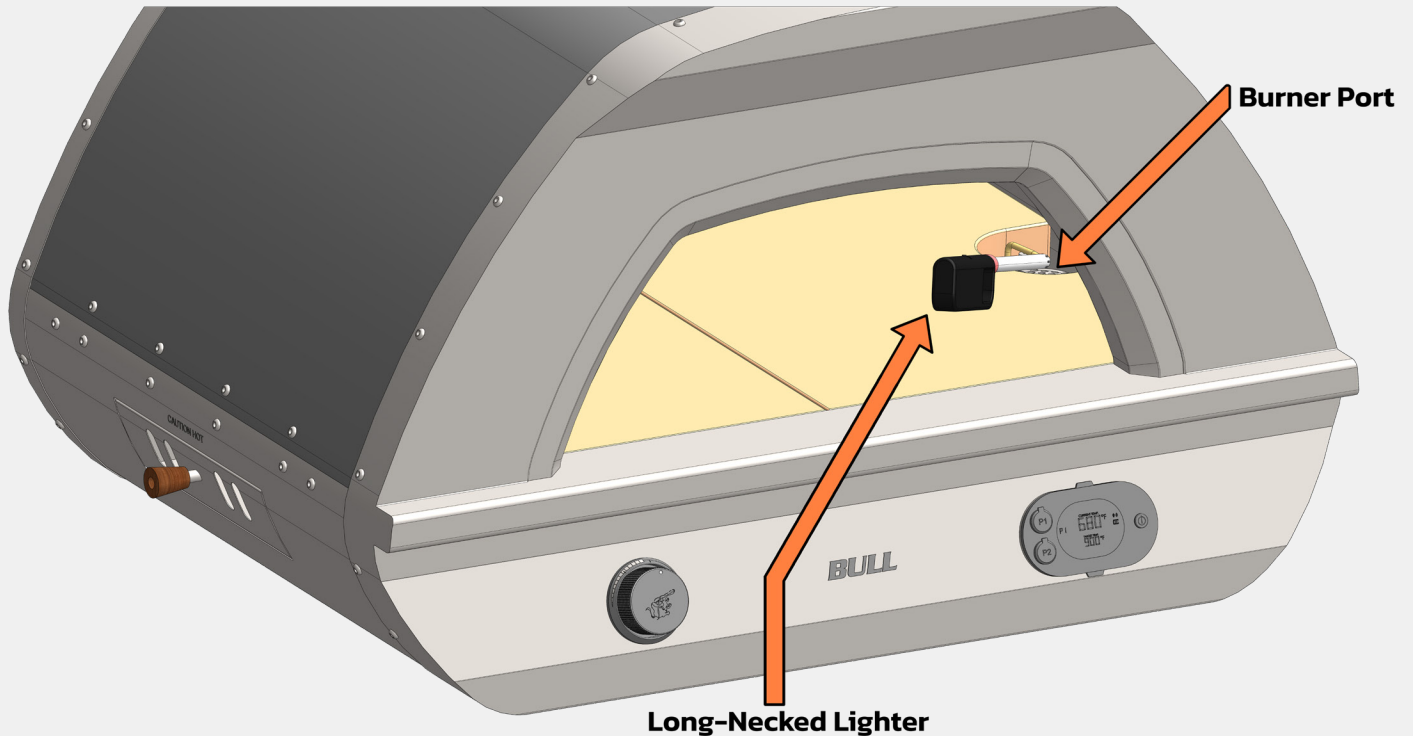
1. Begin by confirming that the burner control valve is set to the "OFF" position.
2. Turn the supply gas on.
3. Push in the control knob. Slowly, for roughly 3-4 seconds, rotate the knob counterclockwise by approximately a 1/4 turn. An audible *CLICK* should be heard.
4. Continue rotating the knob counterclockwise until a second *CLICK* is heard. By the time the second click is heard, the burner orifice should have provided enough gas to ignite and a visible flame should be present. **If the burner does not ignite, immediately return the control knob to the "OFF" position;** wait five minutes for any gas to disperse and repeat this process.
5. When the burner has been lit, continue pressing the knob in for 20 seconds to allow the thermocouple to heat up enough to allow the burner valve to stay open on its own.
6. Adjust the control knob to the desired cooking temperature.



Appliance Manual Lighting Procedure:

If the ignitor fail to produce a spark at the electrode tip, the burner can be manually ignited using a long-necked lighter.

1. Begin by confirming that the burner control valve is set to the "OFF" position.
2. Turn the supply gas on.
3. Use long-necked lighter, placing the flame near to the burner port.
4. Push in the control knob. Slowly, for roughly 3-4 seconds, rotate the knob counterclockwise by approximately 1/4 turn. An audible *CLICK* should be heard.
5. Continue rotating the knob counterclockwise until a second *CLICK* is heard. By the time the second click is heard, the burner orifice should have provided enough gas to ignite. If the burner does not ignite, immediately return the control knob to the "OFF" position; wait five minutes for any gas to disperse and repeat this process.
6. When the burner has been lit, continue pressing the knob in for 20 seconds to allow the thermocouple to heat up enough to allow the burner valve to stay open on its own.
7. Adjust the control knob(s) to the desired cooking temperature.



Using Wood in the Pizza Oven

When wood is utilized as the fuel source in the oven, observe the following:

- Never use wood that has been treated or painted.
- Do not use softwoods
- Your choice of wood will determine how well the oven performs and what flavors are imparted on the food. We advise further online research before cooking with wood.
- Use only small pieces of kindling, approximately 5 to 6 inches in length by 1 to 2 inches in width.
- Do not use more than 7lbs of wood at one time.

Suggested Wood Species:

- Ash
- Alder
- Oak
- Beech
- Hickory
- Mesquite
- Fruit trees (Apple, Pear, etc.)

Wood Lighting Procedure:

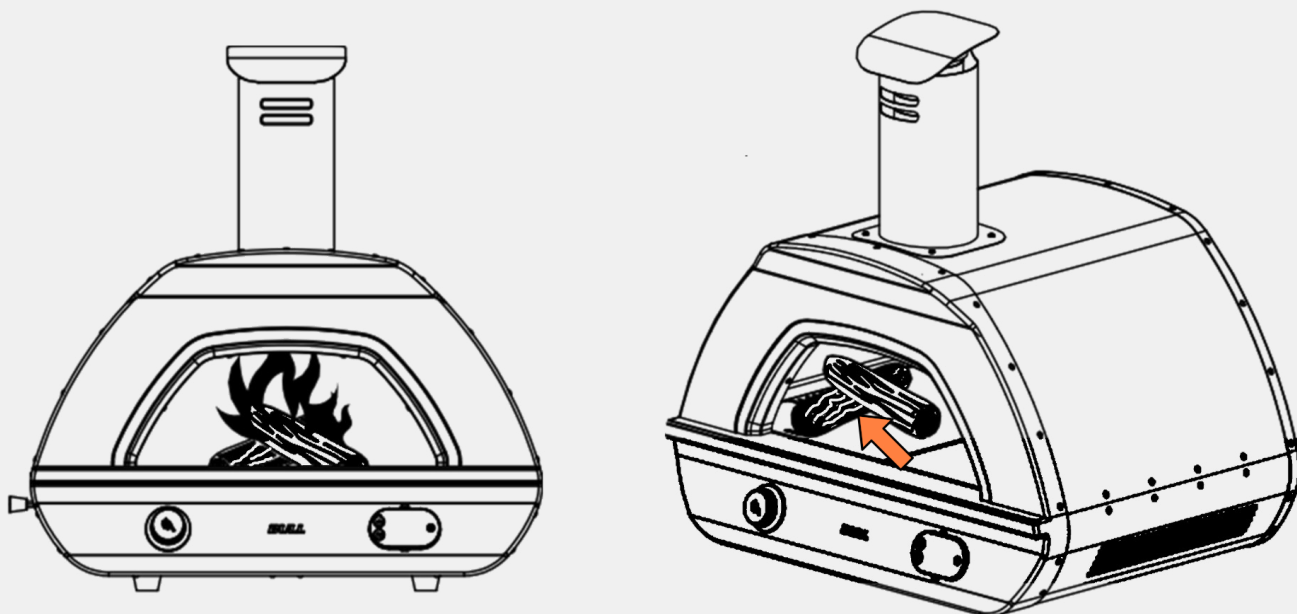
1. Ensure the proper accessories are installed in the oven (refer to Page 19). The burner cover should be used when cooking with wood to prevent wood debris and ash build-up around the gas burner.

IMPORTANT: Never use both wood and gas the same time.

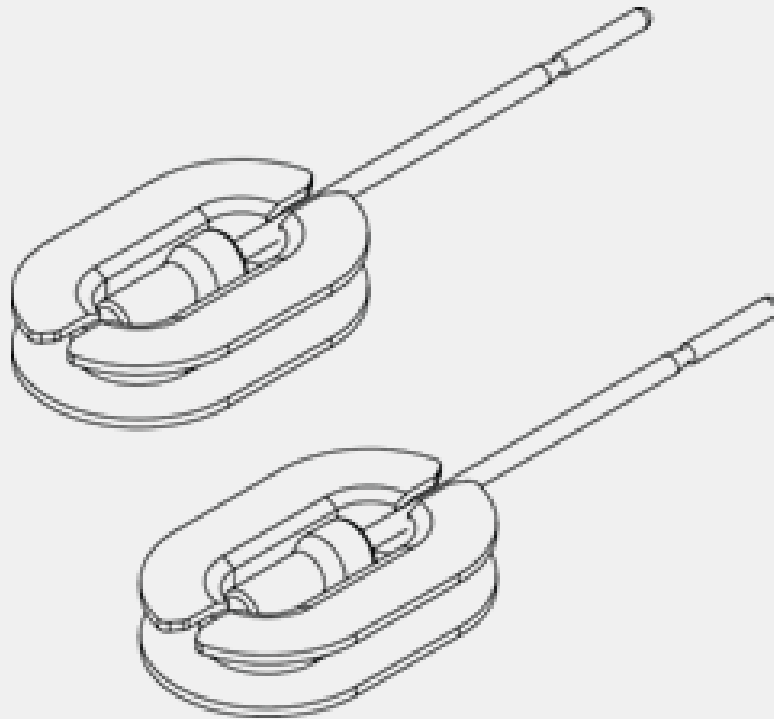
2. Stack the wood in the center of the oven.
3. Light the wood with paraffin fire starter, lighter, or gas torch. **DO NOT USE LIGHTER FLUID.**
4. Allow the wood to burn for 30 minutes in the center of the oven.
5. Once the wood has burned for 30 minutes, push the wood over to the left near the air inlet plate using an ember rake or suitable tool.
6. Add wood as required.

IMPORTANT: There should never be a flame coming out of the mouth of the oven.

7. Once the cooking cycle is completed and the oven has cooled down to room temperature, you can gently remove the wood rack and sweep any ash/debris into the ashtray using a brush.



Meat Probes



- There are two meat probes shipped with your pizza oven.
- Remove the black rubber tips on the probes before use.
- These probes will show you real-time temperatures.
- The thermometer on the oven will automatically cycle through all the temperature readings available between the oven and any connected probes.
- You can monitor the temperatures on both the thermometer and in the ToGrill app.
- When using the meat probes, insert them into the thickest and center-most part of the meat. This will ensure that the coldest part of the meat will be monitored.
- To help ensure accurate temperature readings, keep the probe tips away from bones, grease, and gristle.
- Keep the probes away from children.
- Do not place the probes in the dishwasher to clean; use warm soapy water to clean.
- Always make sure the probes are cleaned before each use.
- Make sure the plastic beads on the probe wires do not directly contact the cooking surface in the oven.
- Store the probes and wires in a safe place out of children's reach and wrap them around the provided plastic holder.

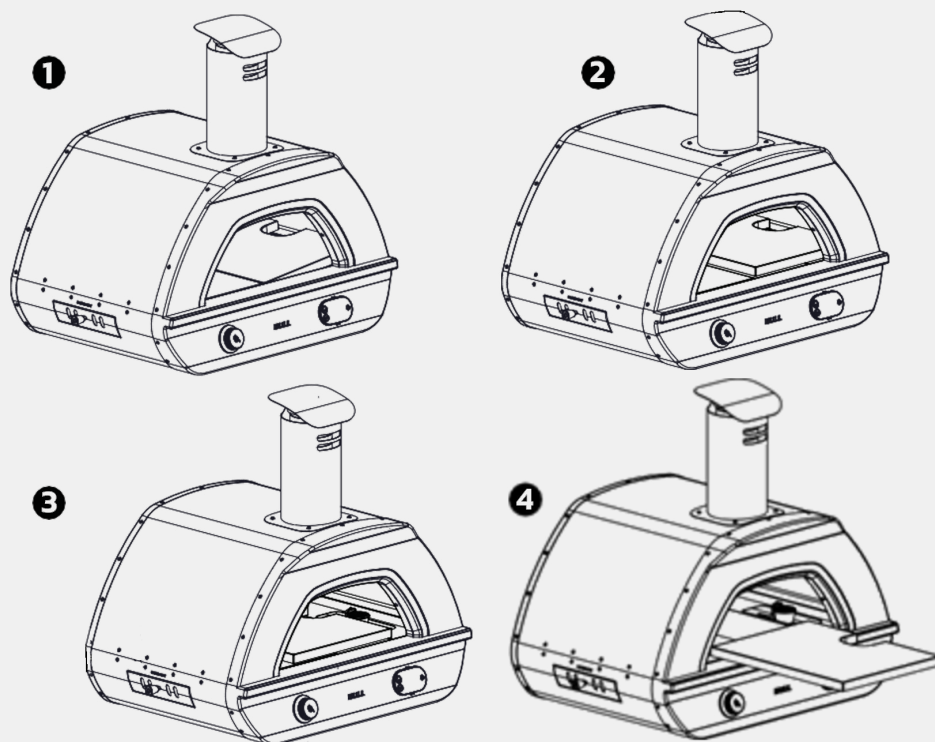
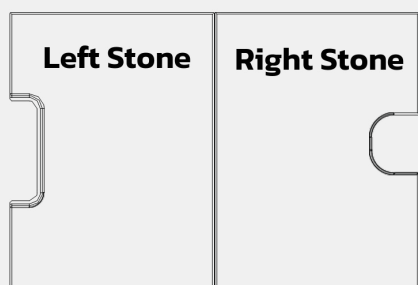
Maintaining the Appliance

Cleaning the appliance:

- The best way to clean the oven is to fire it up and burn off any food debris. In order for the oven floor to begin "self-cleaning", it should reach temperatures greater than 662°F for four hours.
- Once the oven is cool to touch, you can use a soft brush to clear any soot inside the oven and vacuum/sweep clean.
- For external cleaning, use warm, soapy water along with a non-abrasive sponge/cloth to clean the oven. Wipe down with a kitchen towel to dry.
- When the oven is not in use, protect your oven with the cover shipped with the appliance and store in a dry place.
- Keep the oven away from direct sunlight when storing the oven for prolonged periods of time.
- Do not keep the oven exposed in harsh weather conditions like rain, snow, and hail.
- Do not cool the stone with water.
- After the oven is cool, water can be used sparingly to clean the stone; however, upon using the oven next time, gently heat up the stone for 30 minutes on the lowest burner setting.
- Do not clean the thermometer with water. The Thermometer screen can be cleaned using a dry cloth.

Replacing the stone(s):

- In the event that a stone is cracked, it can easily be replaced by the user.
- Carefully lift the stone on the right by gripping the edge in the gas burner cutout. Slide it out of the oven opening.
- With the right stone removed, carefully lift the left stone out of the oven opening.
- Reverse these steps to re-install the stones.



Product Warranty and Registration

Thank you for choosing Bull Outdoor Products. To enable our commitment to your satisfaction, you will need to register your purchase for it to be covered under Bull's warranty policy. Please save your purchase receipt as it is required for warranty claims. Additionally, registering your purchase will allow Bull or your Bull Authorized Dealer to utilize the encoded information for the purpose of ordering replacement parts or additional accessories to ensure your purchase remains in optimal working condition. To validate your warranty, we offer two options as shown below:

Option 1: Online Registration

 Registration can be completed on the Bull Customer Service Portal

 Scan the QR code, or visit: <https://api.bullbbq.com/c/>

Option 2: Mail-in Registration

Complete the Product Warranty Registration Card located in the shipping box. A reference of the card is shown to the right.

Mail the completed card to:

BULL OUTDOOR PRODUCTS, INC.
15 East Ave, Athens, TN
Attn: Warranty Service Center



Bull Outdoor Products Warranty Registration Card **BULL**

Name _____ Date of Purchase _____

Place of Purchase _____ Phone _____

Email Address _____ Apt # _____

Street Address _____

City _____ State _____ Zip Code _____

How To Register
On Our Website: Bullbbq.ladesk.com/submit_ticket
Via Mail: Fill out this form and mail it to us!

Model Name: _____
Model Number: _____
Serial Number: _____

Scan This Code With Your Phone 

Option 3: "To Grill" in app Registration




Your appliance can be registered within the "To Grill" app as shown on page 17.

Ordering Replacement Parts:

Please refer to your owner's manual parts list and illustration(s) to identify what you need. Have your serial number ready. Replacement parts can be purchased via two options.

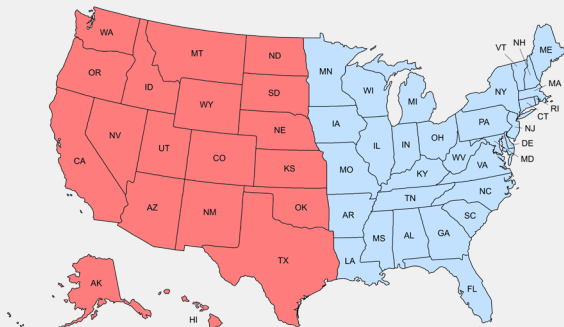
Option 1: Online

 Scan the QR code, or visit:
<https://bullbbq.com/buy-parts>



Option 2: Phone

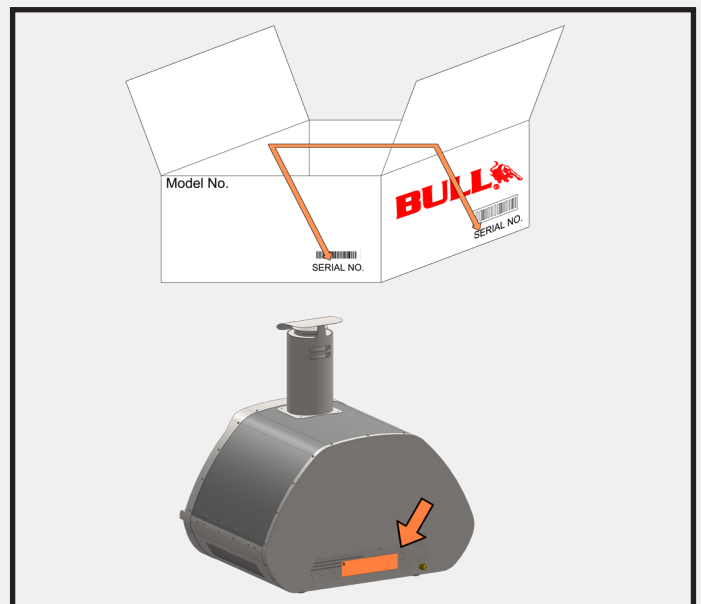
We have two authorized parts distributors ready to assist.



Western Region
(800) 258-6810

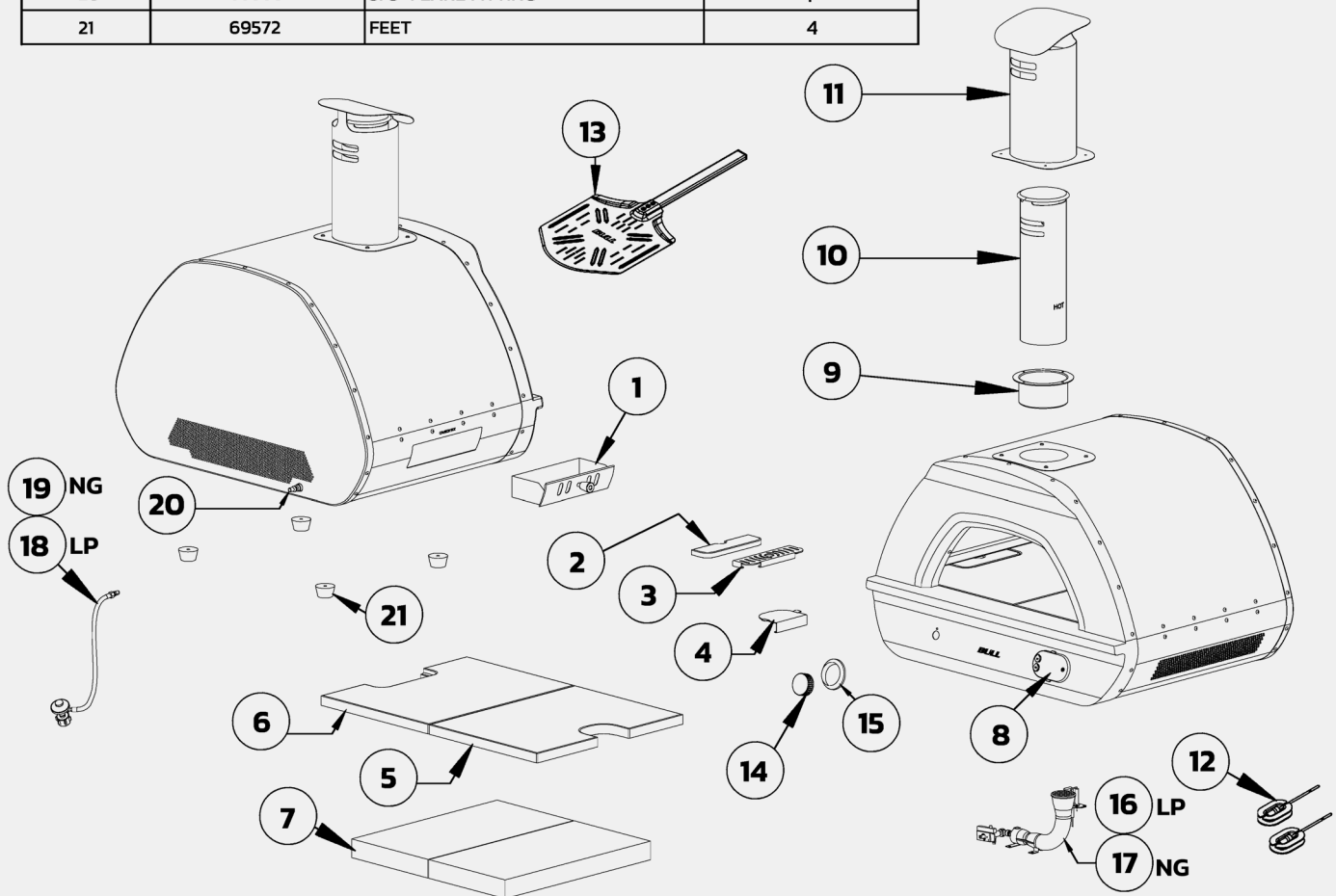
Eastern Region
(800) 229-3056

Serial Number Locations:



Replacement Parts List

ITEM NUMBER	BULL SKU#	DESCRIPTION	QTY
1	69551	ASH TRAY	1
2	69552	STONE PLUG	1
3	69553	AIR INTAKE PLATE	1
4	69554	BURNER GUARD	1
5	69555	CORDIERITE STONE - RIGHT	1
6	69556	CORDIERITE STONE - LEFT	1
7	69573	INSULATION BOARD	2
8	69557	THERMOMETER	1
9	69571	FLUE BASE	1
10	69558	FLUE	1
11	69559	FLUE COVER	1
12	69560	THERMOMETER PROBES	2
13	69561	PERFORATED PIZZA PEEL	1
14	69562	CONTROL KNOB	1
15	69576	CONTROL KNOB BEZEL	1
16	69574	GAS VALVE AND BURNER (LP ONLY)	1
17	69575	GAS VALVE AND BURNER (NG ONLY)	1
18	69563	LP GAS REGULATOR HOSE (LP ONLY)	1
19	69565	NG GAS HOSE (NG ONLY)	1
20	69568	3/8" FLARE FITTING	1
21	69572	FEET	4



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

Warranty Policy

LIMITED WARRANTY ON BULL OUTDOOR PRODUCTS, INC., PRODUCTS

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

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT:

<https://www.bullbbq.com/support-warranty> (United States Customers)

<https://www.bullbbq.eu/customer-care/#warranty-registration-form> (International Customers)

AND IN THE OWNER'S/INSTALLATION MANUALS THAT WE PROVIDE WITH OUR PRODUCT

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

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

WHO MAY USE THIS WARRANTY?

BULL OUTDOOR PRODUCTS, INC. located at address 15 East Ave. Athens, TN 37303

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

WHAT DOES THIS WARRANTY COVER?

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

WHAT IS THE PERIOD OF COVERAGE?

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

Warranty Policy (Continued)

Grilling/Pizza Accessories and Grill Covers DO NOT include a warranty period

Grill Warranty Periods

The following parts are covered for **1 year** on all our current gas grill models:

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

The following parts are covered for **3 years** on all our current gas grill models:

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

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

- Insert assembly and the grates.

The warranty period for the grill burners varies by type:

- Cast stainless steel burners – **Lifetime**
- Welded stainless steel burners – **5 years**
- Porcelain coated burners – **3 years**

The warranty period for the charcoal grill is **1 year** on all parts, except for the insert assembly, which is covered for **5 years**.

Component Warranty Periods

All the parts for our components /grill carts/refrigerators/kegerators/drawers/doors/refrigerator frames/grill

jackets/finishing frames/ice chest/sinks/bar center and vent hoods are covered for **1 year** with these exceptions:

• Power Burner

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

• Searing Station/Slide in Double Sideburner

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

• Single Sideburner

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

• Sidekick

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

• Heaters

- o The heater replacement parts are covered for **3 years**.

• Pizza Ovens/Islands/Fire Features Warranty Periods

- o All of the parts and construction materials are covered for **1 year**.

Warranty Policy (Continued)

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty does not cover any damage due to:

- Transportation.
- Storage
- Improper installation or use.
- Use on improper fuel/gas supply.
- Failure to follow the product instructions or to perform any preventive maintenance.
- Modifications.
- Normal wear and tear, rust, corrosion, oxidation, or discoloration.
- External causes such as accidents, abuse, or other actions or events beyond our reasonable control.

WHAT OPTIONS ARE OFFERED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

With respect to any defective product claim made during the Warranty Period, we will, in our sole discretion:

- Replace such product (or the defective part) free of charge.

WHAT IS EXCLUDED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

- We will not pay for shipping charges for replacement parts, or for any labor or labor related charges.
- We will not pay for any accessory products or ancillary products purchased by you for use in connection with the product.

HOW DO YOU NOTIFY BULL CUSTOMER SERVICE OF A POTENTIAL WARRANTY ISSUE?

Our Customer Service is ready to help. Here's how to reach us:



By Phone (800) 521-2855 Monday through Friday from 8:00 a.m. to 5:00 p.m. (EDT)



To submit a warranty, claim on-line or message go to <https://www.bullbbq.com/support-warranty.com>

LIMITATION OF LIABILITY

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

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

v2025.02.14