



ASSEMBLY & OPERATING INSTRUCTIONS

- MODEL #30008 SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, L.P. (PROPANE)
- MODEL #30009 SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)
- MODEL #30008CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, L.P. (PROPANE)
- MODEL #30009CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)

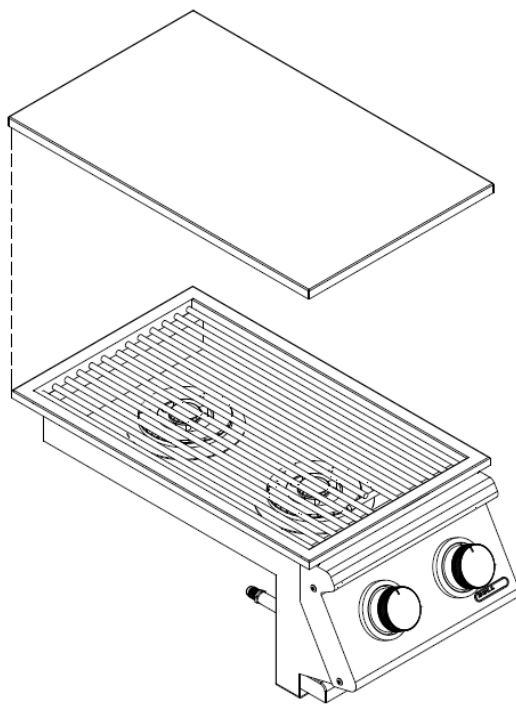


TABLE OF CONTENTS

PAGE #

SAFETY INSTRUCTIONS	2
<i>THE LOCATION FOR YOUR SLIDE-IN DOUBLE SIDEBURNER</i>	2
<i>CHECKING FOR GAS LEAKS</i>	2
<i>NATURAL GAS SAFETY</i>	3
<i>PROPANE GAS SAFETY</i>	4
INSTALLATION INSTRUCTIONS	5
<i>SPECIFICATIONS FOR SLIDE-IN DOUBLE SIDEBURNER STRUCTURE</i>	5
<i>CONNECTING TO GAS SOURCE</i>	6
<i>NATURAL GAS CONNECTIONS</i>	6
<i>PROPANE GAS CONNECTIONS</i>	6
<i>OUTDOOR NATURAL GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS</i>	7
<i>OUTDOOR PROPANE GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS</i>	8
<i>LP GAS TANK RETENTION</i>	9
INSPECTING / CLEANING BURNERS AND GAS VALVES	10
<i>BURNER CLEANING</i>	10
<i>BURNER REPLACEMENT INTO INSERT</i>	11
<i>IGNITER CHECK</i>	11
<i>BURNER OPERATION CHECK</i>	11
<i>COOKING COMPONENT</i>	12
LIGHTING & OPERATING INSTRUCTIONS	13
<i>LIGHTING PROCEDURES</i>	13
<i>OPERATING PROCEDURE</i>	13
CLEANING & MAINTENANCE	14
TROUBLESHOOTING	15
<i>IF SLIDE-IN DOUBLE SIDEBURNER FAILS TO OPERATE PROPERLY</i>	15
<i>FLASH BACK</i>	15
PARTS LIST	16
EXPLODED ILLUSTRATION	17
LIMITED WARRANTY	18
<i>REGISTERING YOUR SIDEBURNER</i>	18

- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR SLIDE-IN DOUBLE SIDEBURNER 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 18.

- CE: NOMINAL HEAT INPUT: Qn=7kw. TOTAL HEAT INPUT: Qn=7kw(509.5g/h). LP GAS CATEGORIES: I3+(28-30/37): G30 Butane at 28-30mbar and G31 Propane at 37mbar. I3B/P(30): G30 Butane and G31 Propane at 30mbar. I3B/P(50): G30 Butane and G31 Propane at 50mbar. NG GAS CATEGORIES: I2H: G20 at 20mbar. I2E: G20 at 20/25mbar. I2E+: G20/25 at 20/25mbar.



SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SLIDE-IN DOUBLE SIDEBURNER

This gas sideburner must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes. Outside the United States, installation must conform with the latest edition of CE Norms EN498. Parts that are sealed by the manufacturer or agent must not be altered by the user.

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 SLIDE-IN DOUBLE SIDEBURNER

DO NOT use your slide-in double sideburner in garages, porches, breezeways, sheds or other enclosed areas. Your double sideburner is to be used **OUTDOORS ONLY**, with at least **21 inches/54 cm** clearance from the back and side of any combustible surface. The double sideburner 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 insert.

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

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 double sideburner with lid on or before checking to ensure burner tube is fully seated over gas valve orifice.
- **NEVER** lean over cooking surface while lighting the double sideburner. Use barbecue tools with wood handles and good quality insulated oven mitts when operating double sideburner.

DANGER! IF YOU SMELL GAS...

1. Shutoff gas to the appliance at its source.
2. Extinguish any open flame.
3. Remove double sideburner 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 SLIDE-IN DOUBLE SIDEBURNER 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 valves, 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 double sideburner and immediately call your dealer and gas supplier for professional assistance.



SAFETY INSTRUCTIONS (CONT.)

NATURAL GAS SAFETY

Your natural gas (G20) slide-in double sideburner is designed to operate on natural gas ONLY, at a pressure of 4" water column (W.C.)/10 mbar regulated at the natural gas regulator that is included with the double sideburner and natural gas orifices located on the ventri tubes. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. The natural gas orifice size is 1.50mm.

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 double sideburner 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 1/2 psig (3.5 kPa)/37 mbar.

Turn off your double sideburner 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 valves are 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 slide-in double sideburner 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 double sideburner 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 double sideburner 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.

SAFETY INSTRUCTIONS (CONT.)

PROPANE GAS SAFETY

Your propane (G31) slide-in double sideburner is designed to operate on propane gas ONLY, at a pressure of 11" water column (W.C.)/27.4 mbar when equipped with a propane regulator on the supply line regulated at the residential meter and propane orifices located on the ventri tubes. The liquid propane orifice size is 0.90mm.

Your propane double sideburner is designed to be used with a standard 20 lb/7 kg gas cylinder. In the United States, the gas cylinder must be constructed and marked in accordance with specifications of the US Department of Transportation for Propane Gas Cylinders. Outside the United States, 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 propane gas cylinder to the double sideburner.

Do not subject propane cylinders to excessive heat.

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

WARNING: The gas valves are 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 slide-in double sideburner 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 double sideburner 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 double sideburner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burners is necessary.

WARNING

- **Do not store a spare or disconnected liquid propane cylinder under or near this slide-in double sideburner.**
- **A dented or rusty liquid propane cylinder may be hazardous and should be check by your liquid propane provider.**
- **Do not use a liquid propane cylinder with a damaged valve.**

INSTALLATION INSTRUCTIONS

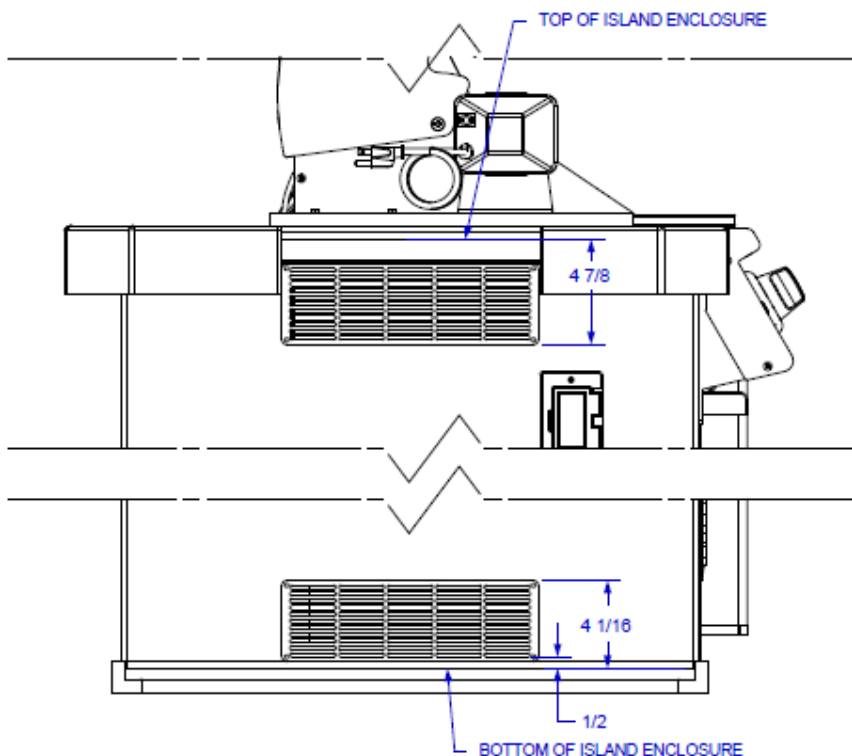
READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SLIDE-IN DOUBLE SIDEBURNER

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

NOTE TO INSTALLER: Leave these instructions with the consumer for future reference. The double sideburner must be installed in accordance with all local building codes. Adapter from 1/2" NPT to BSP 21 mm & regulator are available from Bull dealers and distributors.

SPECIFICATIONS FOR SLIDE-IN DOUBLE SIDEBURNER STRUCTURE

1. Your choice of masonry can be used for cabinet construction for the built-in double sideburner; however it must be **non-combustible** material. Keep in mind when choosing a location for your double sideburner 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 BBQ insert must remain unobstructed to allow for combustion air and ventilation. Upper vents must be located within 5 inches from the top of the island enclosure to the bottom of the vent. Lower vents must be located within 1 inch from the bottom of the island enclosure to the bottom of the first vent openings and no more than 5 inches from the bottom of the island enclosure to the top of the vent. 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 1 sq in per lb of stored fuel capacity per vent and the lower vents must have openings that have a total free area of not less than 1/2 sq in per lb of stored fuel capacity per vent. 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 double sideburner requires a wall opening of the following dimensions: **See PAGES 7 & 8 for different models.**
3. Place double sideburner assembly into wall opening as shown in illustration on pages 7 & 8. The double sideburner rests on side and back edges of the insert.
4. **For propane gas LP TANK STORAGE AREA MUST BE ISOLATED FROM DOUBLE SIDEBURNER 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 double sideburner must be **21 inches/54 cm**. A 6 inch clearance is required behind double sideburner to allow for ventilation purposes.

INSTALLATION INSTRUCTIONS (CONT.)

CONNECTING TO GAS SOURCE

Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation and hook-up of the Gas BBQ. All regulators must meet EN16129 standard.

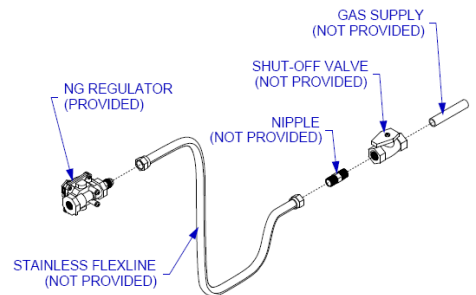
IMPORTANT: Before connecting grill to gas source, make sure BBQ Grill control knobs are in "OFF" position.

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.

- 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.
- Remove plastic cap from regulator installed on grill.
- Attach stainless steel flex line 3/8" x 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 2

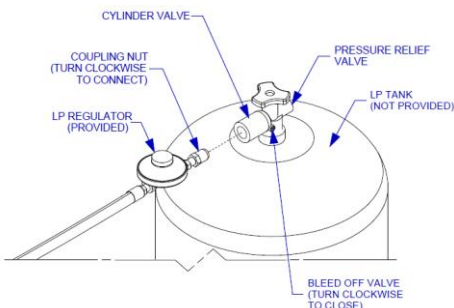
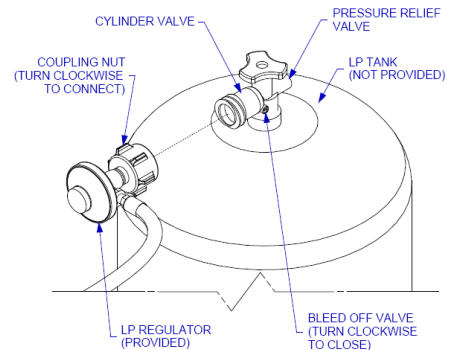


PROPANE GAS CONNECTIONS

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

- In the United States, the LP gas pressure regulator and hose assembly supplied with this unit must be used without alteration and must be less than 59in/1.5meters in length. If this assembly needs to be replaced, use only the type 1 specified in the parts list supplied with this unit. Use a LP tank with a type 1 cylinder valve.
- Outside the United States, the LP gas pressure regulator is not supplied with the grill but Cavagna Group BS3016 Type 634PR regulator or equivalent can be purchased from Bull dealers or hardware stores.
- Make sure the tank is firmly secured in an upright position.
- In the United States, turn the black coupling nut of the hose and regulator assembly in a clockwise direction (see picture to the right).
- Outside the United States, turn the coupling nut of the hose and regulator assembly in a clockwise direction with an adjustable wrench (see picture below).
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.

PERFORM GAS LEAK CHECK – REFER TO PAGE 2

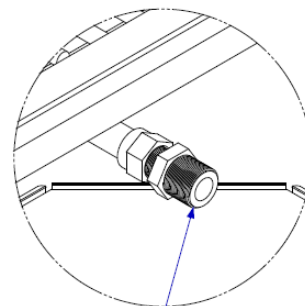
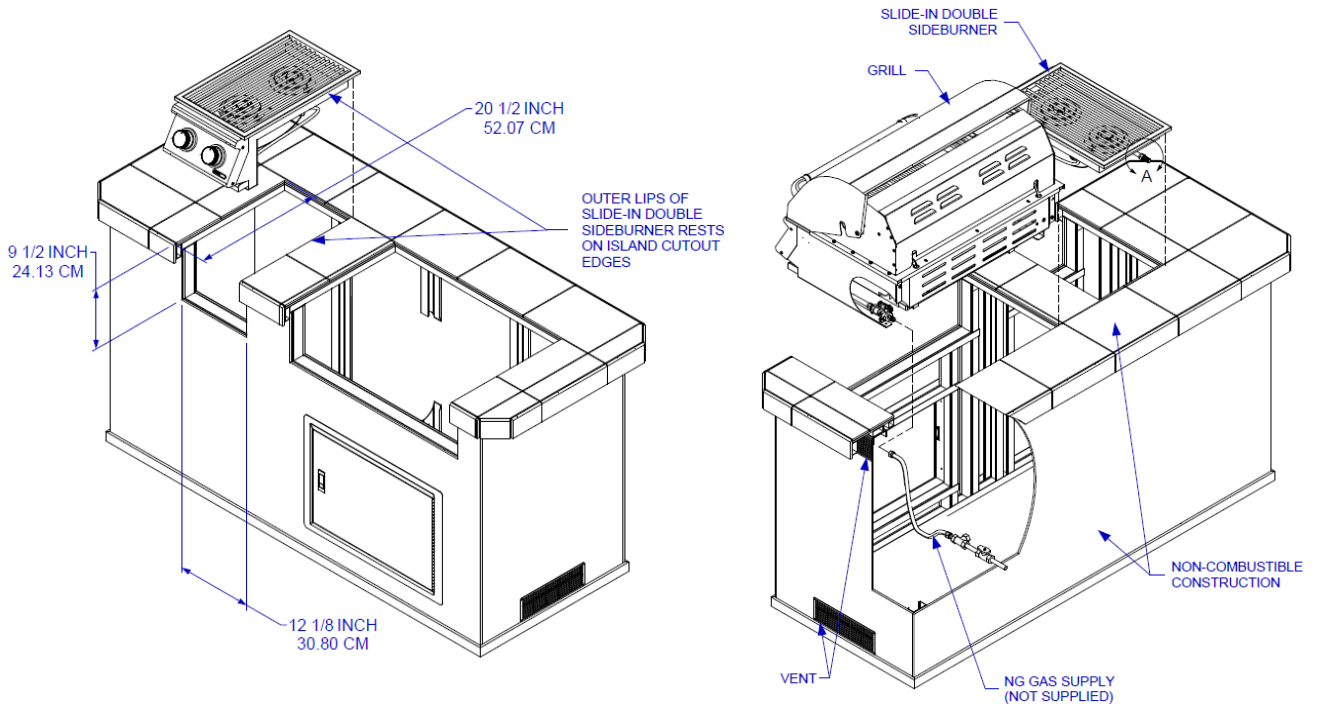


INSTALLATION INSTRUCTIONS (CONT.)

OUTDOOR NATURAL GAS SLIDE-IN DOUBLE SIDEBURNER 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 double sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the double sideburner should not be any closer than **21 inches/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 6" counter space behind the double sideburner in order to allow for ventilation purposes.
- A 1/2" hard pipe is required connecting to the double sideburner NG regulator.

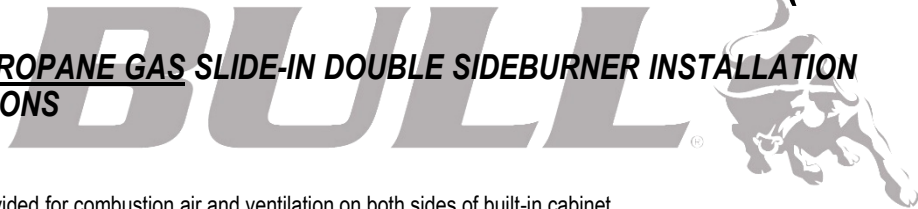


3/8" FLARE - 1/2" MIP
ADAPTER (SUPPLIED)

Detail A

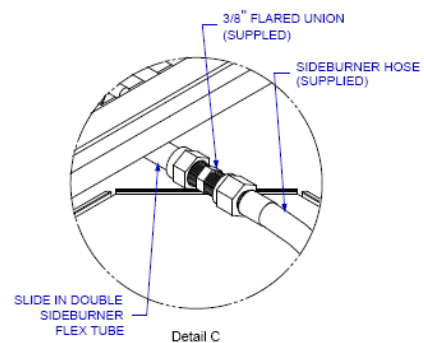
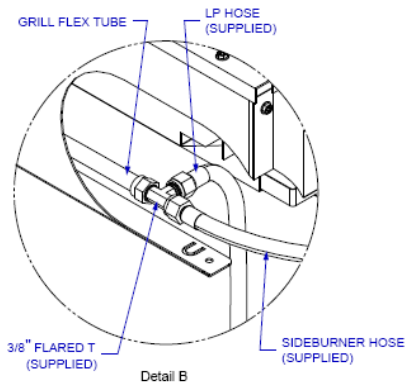
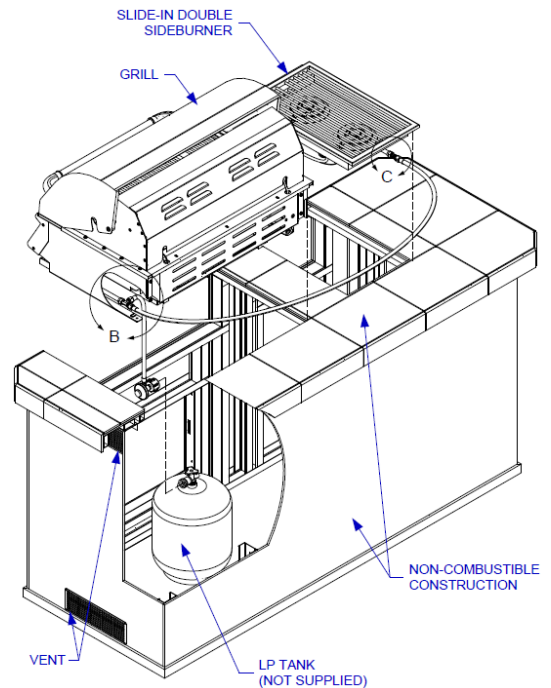
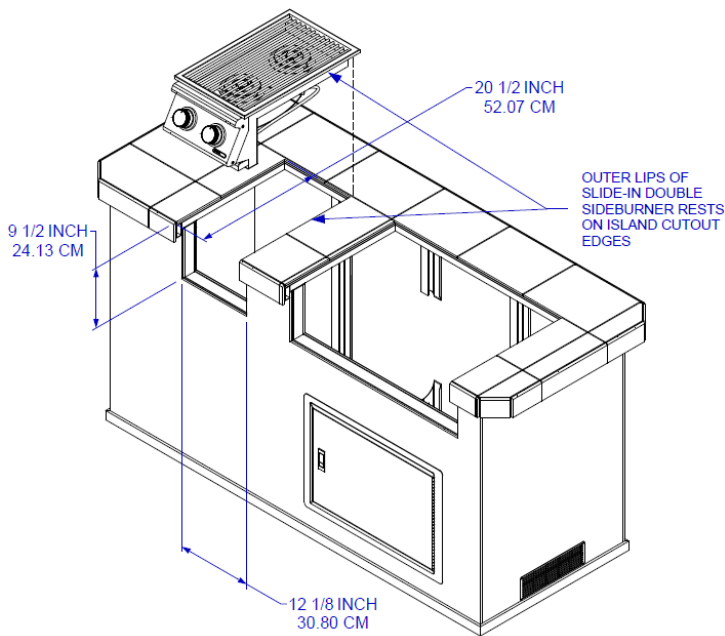
INSTALLATION INSTRUCTIONS (CONT.)

OUTDOOR PROPANE GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS



NOTE:

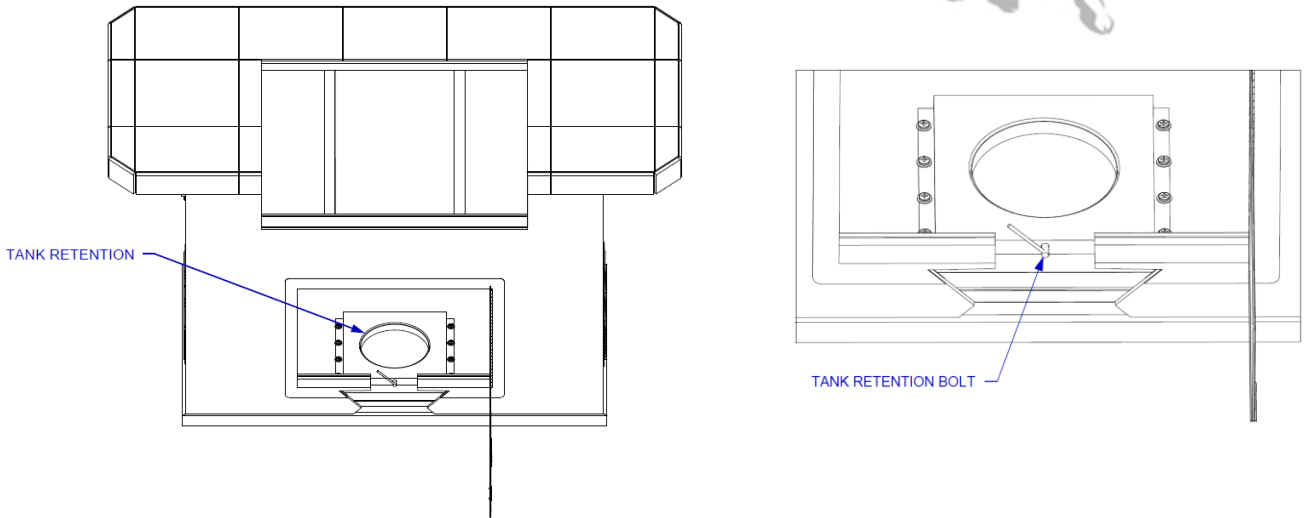
- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your double sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the double sideburner should not be any closer than **21 inches/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 6" counter space behind the double sideburner in order to allow for ventilation purposes.
- 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.



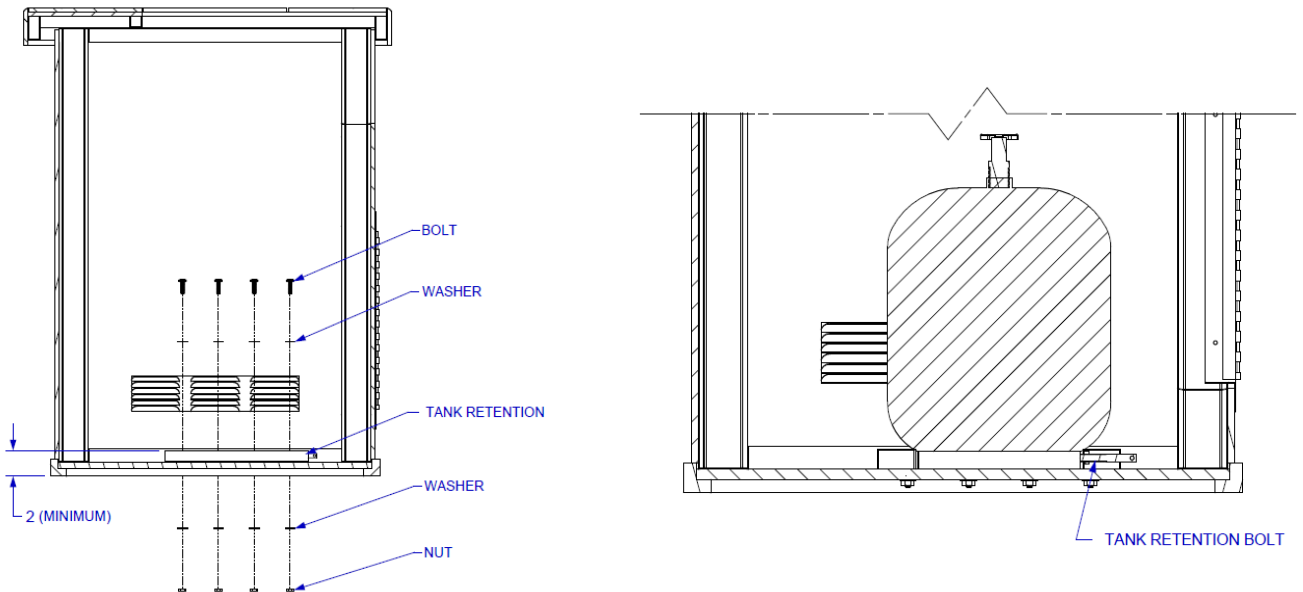
INSTALLATION INSTRUCTIONS (CONT.)

LP GAS TANK RETENTION

If using a LP gas tank, the tank must be properly secured within the structure to prevent being knocked over.



The tank retention system must be securely fastened to the bottom of the island with the use of bolts, washers and nuts. There must be a minimum clearance of 2" between the floor and the cylinder enclosure. Once secured, place the LP tank in the tank retention system and tighten the tank retention bolt until the tank is snug and cannot move.



INSPECTING / CLEANING BURNERS AND GAS VALVES

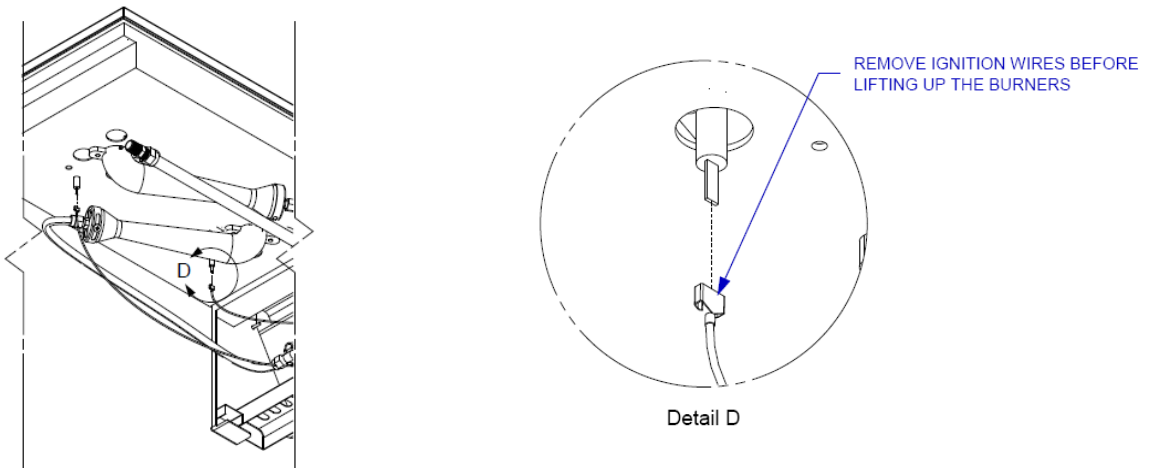


By following these cleaning procedures on a timely basis, your slide-in double sideburner will be kept clean and working properly with minimum effort.

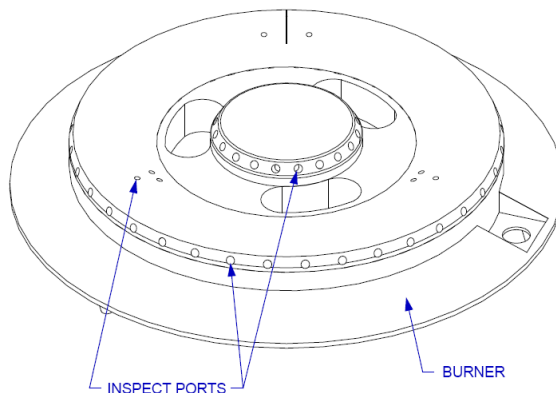
CAUTION – Always turn off the gas supply prior to clearing your double sideburner.

BURNER CLEANING

1. Remove burner from the double sideburner insert. Make sure to remove the ignition wires from the bottom before lifting up the burners (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.
4. Inspect the burner ports and clear any clogged ports with a stiff metal wire.



INSPECTING / CLEANING BURNERS AND GAS VALVES (CONT.)

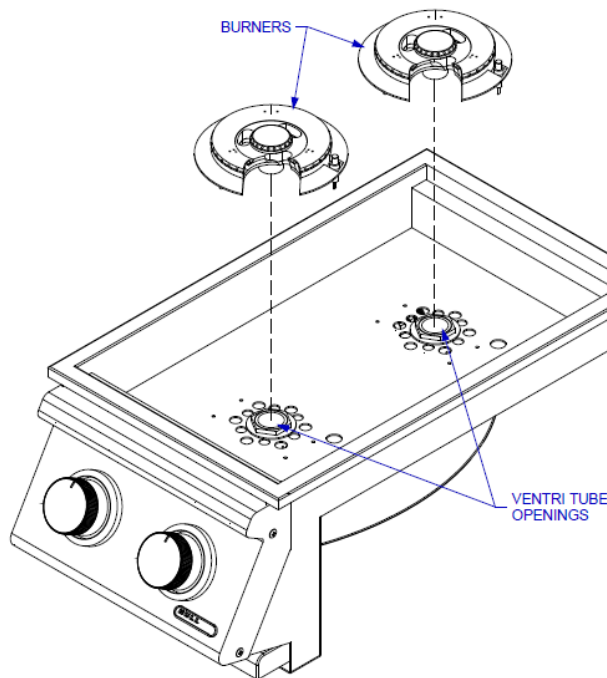
BURNER REPLACEMENT INTO INSERT

BULL



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

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



IGNITER CHECK

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

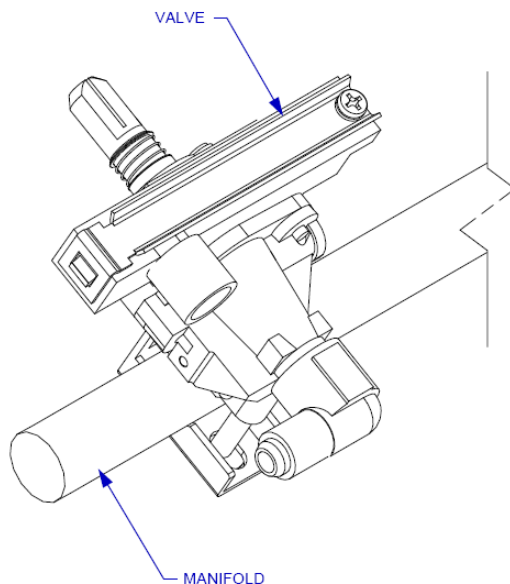
BURNER OPERATION CHECK

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 the double sideburner control knobs in the "OFF" position, turn on the Gas supply.

INSPECTING / CLEANING BURNERS AND GAS VALVES (CONT.)

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". Repeat the procedure to check the other burner.
3. If the burner(s) 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).

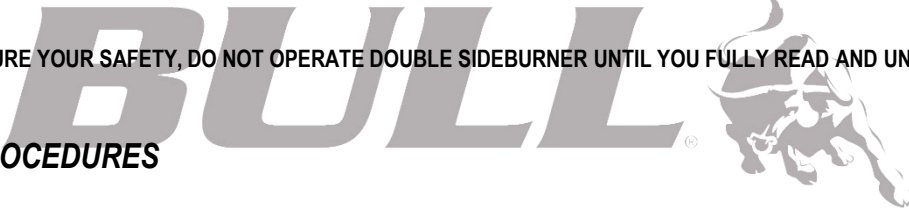
NOW YOUR SLIDE-IN DOUBLE SIDEBURNER IS READY TO USE!

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

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

LIGHTING & OPERATING INSTRUCTIONS

CAUTION: TO ENSURE YOUR SAFETY, DO NOT OPERATE DOUBLE SIDEBURNER 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 DOUBLE SIDEBURNER OR CHECKING GAS SUPPLY CONNECTIONS!**
2. If your double sideburner fuel source is a LP gas cylinder, check to see that cylinder is filled.
3. Check that the burner tubes are properly seated inside the ventri tubes.
4. Make sure all gas connections are securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.** (Gas Leak Check instructions are on page 2).
5. Always remove lid before lighting.
6. Set control knobs to "OFF" and open gas supply, LP cylinder or natural gas valve.
7. To ignite the burner(s): Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, and repeat the process.
8. Adjust control knob(s) to desired cooking temperature.

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

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

OPERATING PROCEDURE

Burn-off: Before cooking on your double sideburner for the first time, burn the double sideburner to get rid of any odors or foreign matter by igniting the burners and operating at "HIGH" setting for about five minutes. You may then either set the control to "OFF" or cook on your double sideburner immediately by turning the control knob(s) to a lower setting.

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

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

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

It is recommended you use protective gloves to operate the sideburner when handling any components with transferred heat temperature.

Do not move the appliance when it is in use.

Turn off the gas supply source after usage.

WARNING: Any modification of the appliance may be dangerous.



CLEANING & MAINTENANCE

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

CLEANING THE COOKING GRID

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

CLEANING THE BURNERS

IMPORTANT: Gas control knobs should be in the "OFF" position, and fuel line should be disconnected from gas valve manifold. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your double sideburner has not been used for an extended period of time.

1. Remove burners from the double sideburner insert by carefully lifting the burners away from the ventri tubes (refer to page 8).
2. Wire brush entire outer surface of burner to remove residue and dirt. Clean any clogged orifices and/or burner ports with a stiff wire such as an open paper clip.
3. Inspect the burners for damage (cracks or holes) and if such damage is found, order and install a new burner.
4. After installation, check to ensure that the burner tubes are correctly placed inside the ventri tubes. Also check position of spark electrode.

ANNUAL CLEANING OF DOUBLE SIDEBURNER HOUSING

Periodically the double sideburner should be given an entire thorough cleaning to ensure optimal performance.

1. Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
2. Remove and clean the cooking grid as explained above.
3. Cover the gas orifices with a piece of aluminum foil.
4. Brush the inside and bottom of the double sideburner 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 orifices and check for obstruction.
6. Check igniter as instructed on page 9.
7. Replace cooking grid.
8. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the double sideburner housing with aluminum foil, sand or any other grease absorbent substance. A fire could occur.

STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding 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.

TROUBLESHOOTING

IF SLIDE-IN DOUBLE SIDEBURNER FAILS TO OPERATE PROPERLY



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

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

a. Misalignment of burner tube(s) over ventri tube(s)

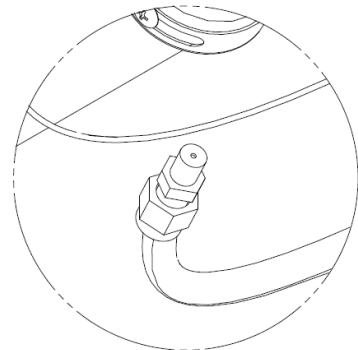
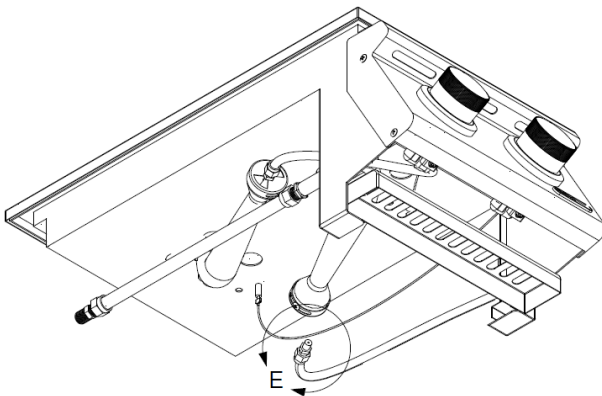
CORRECTION: Reposition burner tube(s) to properly seat inside ventri tube(s).

b. Obstruction in gas line

CORRECTION: Remove fuel line from the double sideburner. **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 double sideburner.

c. Plugged orifice

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



Detail E

d. Misalignment of igniter on burner

CORRECTION: Check for proper position of igniter tip. The tip of the igniter should be relatively close to the burner ports and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and igniter. Replace the ignition wire if the wire were broken or cracked. With gas supply closed and the control knobs set to "OFF", check the positive igniter individually for presence of spark at igniter tip. Push the control knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF".

If re-ignition is necessary

While the double sideburner is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear). If all checks/corrections have been made and the double sideburner still fails to operate properly, consult your double sideburner dealer or gas appliance service person.

FLASHBACK

When fire occurs in and around the burner tube(s), immediately turn off gas at its source and turn the control knob(s) to "OFF". Wait until the double sideburner has cooled completely, then clean the burner tube(s) as described on page 8.

PARTS LIST

MODEL #30008 SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, L.P. (PROPANE)
 MODEL #30009 SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	95000	COVER LID	1	1 Yr
2	30019	INSERT ASSEMBLY	1	5 Yrs
3	30011	CONTROL PANEL	1	1 Yr
4	18359	STAINLESS STEEL SIDEBURNER	2	3 Yrs
	16539	BRASS SIDEBURNER - CE ONLY	2	3 Yrs
5	95005	COOKING GRATE	1	Lifetime
6	16629	BEZEL	2	1 Yr
7	16613	KNOB	2	1 Yr
8	16526	GAS VALVE - BURNER	2	1 Yr
9	30012	MANIFOLD	1	3 Yrs
10	47006	STAINLESS FLEX TUBE 18"	2	1 Yr
11	95011	STAINLESS FLEX TUBE 8"	1	1 Yr
12	30013	IGNITION WIRE (SHORT)	1	1 Yr
13	30014	IGNITION WIRE (LONG)	1	1 Yr
14	18058	VENTRI TUBE	2	1 Yr
15	18051 LP/18052 NG	ORIFICE	2	1 Yr
16	16507	NG REGULATOR - NATURAL GAS MODEL ONLY	1	1 Yr
16A	16544	SIDEBURNER LP HOSE - LIQUID PROPANE MODEL ONLY	1	1 Yr
17	16599	REGULATOR ADAPTER - NATURAL GAS MODEL ONLY	1	1 Yr
17A	16510	TEE FITTING - LIQUID PROPANE MODEL ONLY	1	1 Yr

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 slide-in double sideburner, the following information is required to assure getting the correct part.

1. Slide-in double sideburner model number (see data sticker on double sideburner) 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.

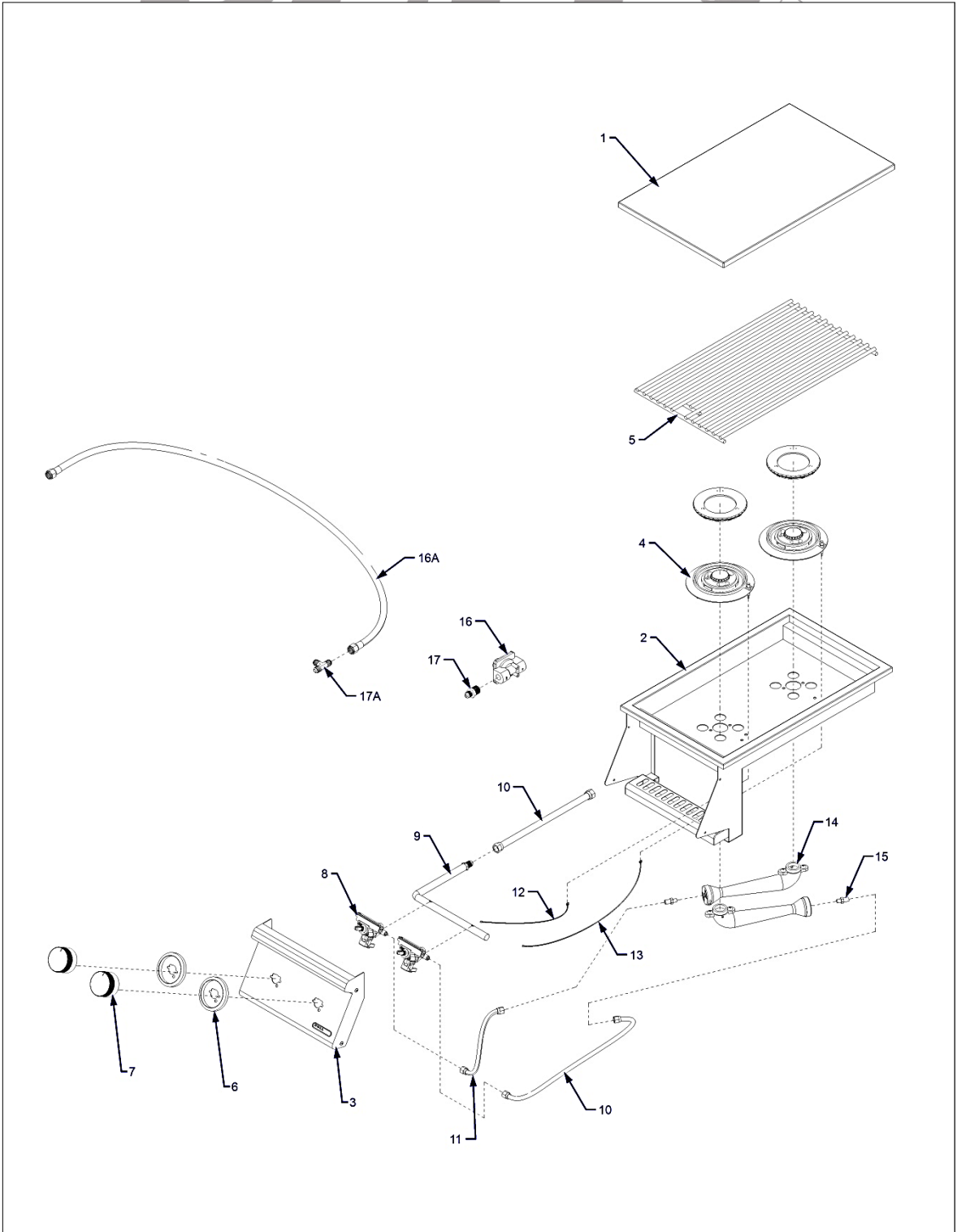
IMPORTANT: Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.

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 double sideburner 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



LIMITED WARRANTY

REGISTERING YOUR SIDEBURNER



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

Product Registration
Bull Outdoor Products
2483 W Walnut Ave
Rialto, CA 92376

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

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Bull Outdoor Products, Inc., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your Bull sideburner or if you have any questions about warranty, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 5AM to 5PM PST. Our phone number is **(800) 521-2855** and our FAX number is **(909) 770-8627**.

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

Model Number _____

Serial Number _____

Date of Purchase _____

Attach a copy of your receipt or invoice here

