

# OWNER'S MANUAL

## Bull BBQ Stainless Steel Deluxe Compact 6 Burner



# OWNER'S MANUAL

Assembly & Operating Instructions

## Bull BBQ Stainless Steel Deluxe Compact 6 Burner

MODEL NO. BBT-BBQ-DC



## To the Owner

Thank you for purchasing our Bull BBQ Stainless Steel Deluxe Compact. It was carefully engineered to provide excellent performance when properly operated and maintained.

Please read this entire manual prior to operating the Bull BBQ Stainless Steel Deluxe Compact. It instructs you how to safely and easily set up, operate and maintain your Bull BBQ Stainless Steel Deluxe Compact. Please be sure that you and any other persons who will operate the Bull BBQ Stainless Steel Deluxe Compact carefully follow the recommended safety practices at all times. Failure to do so could result in personal injury or property damage.

All information in this manual is relative to the most recent product information available at the time of printing. Review this manual frequently to familiarise yourself with the machine, its features and operation. Please be aware that this Owner's Manual may cover a range of product specifications for various models. Characteristics and features discussed and/or illustrated in this manual may not be applicable to all models. We reserve the right to change product specifications, designs and equipment without notice and without incurring obligation.

All the power testing information used to establish the power rating of the engine equipped on this Bull BBQ Stainless Steel Deluxe Compact can be found in the engine manufacturer's manual or website. If you have any problems or questions concerning the machine, please contact our Customer Support Department.

## Customer Support

***Please do NOT return the Bull BBQ Stainless Steel Deluxe Compact without first contacting the Customer Support Department at [bbt@bbta.com.au](mailto:bbt@bbta.com.au).***

If you have difficulty assembling this product or have any questions regarding the controls, operation, or maintenance of this Bull BBQ Stainless Steel Deluxe Compact, please contact our Customer Support Department.

**SAVE THESE INSTRUCTIONS**

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## IMPORTANT SAFETY INFORMATION



**WARNING:** Read and thoroughly understand all instructions in this manual and on the safety decals before assembling or operating this Bull BBQ Stainless Steel Deluxe Compact. Failure to do so may cause serious injury or death. Do not allow anyone to operate this Bull BBQ Stainless Steel Deluxe Compact who has not read this manual. A Bull BBQ Stainless Steel Deluxe Compact can be dangerous if assembled or used improperly. Do not operate this Bull BBQ Stainless Steel Deluxe Compact if you have any questions concerning its safe operation. To get answers to any questions, call our Customer Support Department.



This **SAFETY ALERT SYMBOL** identifies important safety messages in this manual. Failure to follow this important safety information may result in serious injury or death.



**DANGER!** This Bull BBQ Stainless Steel Deluxe Compact was built to be operated according to the safe operation practices in this manual. As with any type of power equipment, carelessness or error on the part of the operator can result in serious injury. Failure to observe the following safety instructions could result in serious injury or death.

The following signals, words and meanings are intended to explain the levels of risk associated with this product.



**DANGER**

**DANGER** indicates a hazardous situation which, if not avoided, will result in serious injury or death.



**WARNING**

**WARNING** indicates a hazardous situation which, if not avoided, could result in serious injury or death.



**CAUTION**

**CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

**NOTICE**

**NOTICE** is important information about the proper use of your Bull BBQ Stainless Steel Deluxe Compact. Failure to follow this instruction could result in damage to your BBQ or property.

### Additional Information and Potential Changes

We reserve the right to discontinue, change and improve our products at any time without notice or obligation to the purchaser. The descriptions and sections contained in this manual were in effect at the time of printing. Equipment described within this manual may be optional. Some illustrations may not be applicable to your machine.



## IMPORTANT SAFETY INFORMATION

### For outdoor use only

Please read the instructions carefully and be sure your Bull BBQ is correctly installed and assembled. Failure to follow these instructions may result in serious injury or damage!

Please retain the manual for your Bull BBQ for future reference.

The use of unauthorised parts can create unsafe conditions and environment.

Accessible parts may be very hot, please keep young children and pets away.

Please ensure that you remove all packaging and transit packing prior to use.

Your Bull BBQ must be kept away from flammable materials.

Please wear protective gloves when handling particularly hot components.

**WARNING!** Your Responsibility—Restrict the use of this BBQ to persons who have read, understood and will follow the warnings and instructions in this manual and on the machine.

**SAVE THESE INSTRUCTIONS!**

# GENERAL SAFETY RULES

## Use and Care

### DO

- Use a spanner to tighten all gas fittings.
- Check all gas hoses and line connections for damage, cuts or cracks each time before using your Bull BBQ
- Always leak test with soapy water.
- Check main burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be removed and fully cleaned.
- Use your Bull BBQ in a well ventilated area.
- Make sure your Bull BBQ has cooled before replacing any lid or cover.
- Accessible parts maybe very hot. Always keep children away from the Bull BBQ.
- Have the gas cylinder filled by an authorised Propane Supplier.
- Always wear protective gloves when handling hot components.
- Close the gas cylinder valve after each use.
- Clean the grease tray regularly.
- Keep the appliance away from combustible material, fuel, flammable liquids or vapours.
- "Burning off" the BBQ after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

### DO NOT

- Lean over BBQ when lighting.
- Leave cooking food unattended.
- Store combustible material, fuel or flammable liquids or vapours within the vicinity of the BBQ.
- Use BBQ with any cover on.
- Use plastic or glass utensils on the BBQ.
- Use the BBQ in strong winds.
- Dismantle control valves.
- Test for gas leaks with a naked flame.
- Store spare gas cylinders in the cabinet.
- Lay the gas cylinder down (always keep upright).
- Use your Bull BBQ indoors.
- Modify the constructions of the BBQ or the size of any burner, injector orifice or any other components.
- Move your Bull BBQ during use.
- Obstruct any ventilation of the BBQ.
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Use charcoal or any other solid fuel in this BBQ.
- Disconnect any gas fittings while the BBQ is in use.
- Use a rusty or dented gas cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity.

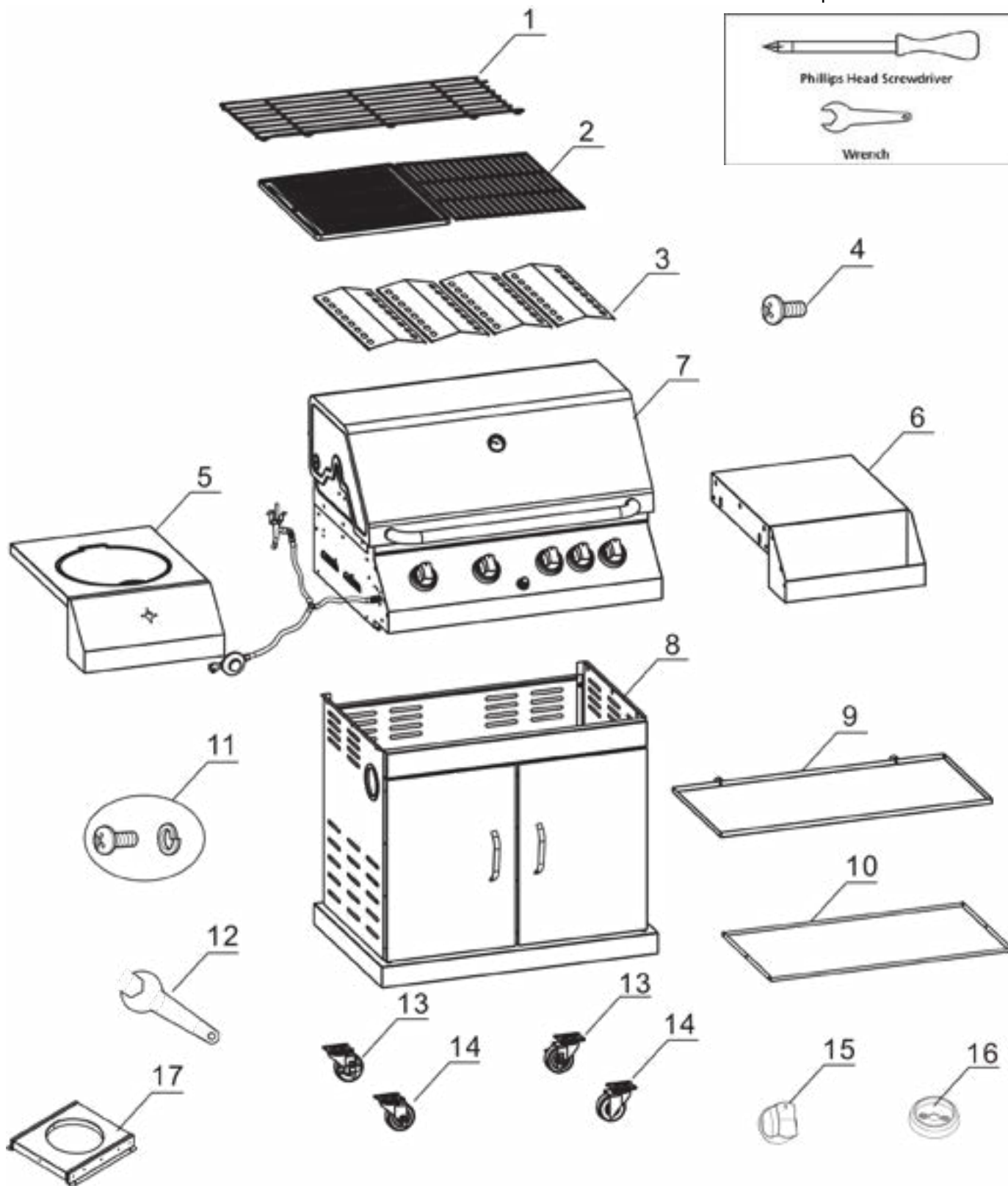
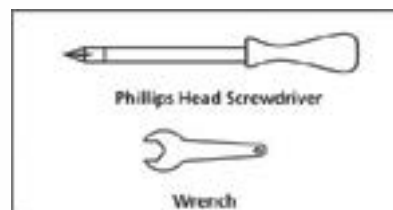
### WARNING

- Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- If a grease or fat fire occurs, turn off at control knobs and gas cylinder valve immediately until the fire is out.
- A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator is being disconnected from the gas cylinders or appliance.

# ASSEMBLING

## Expanded View

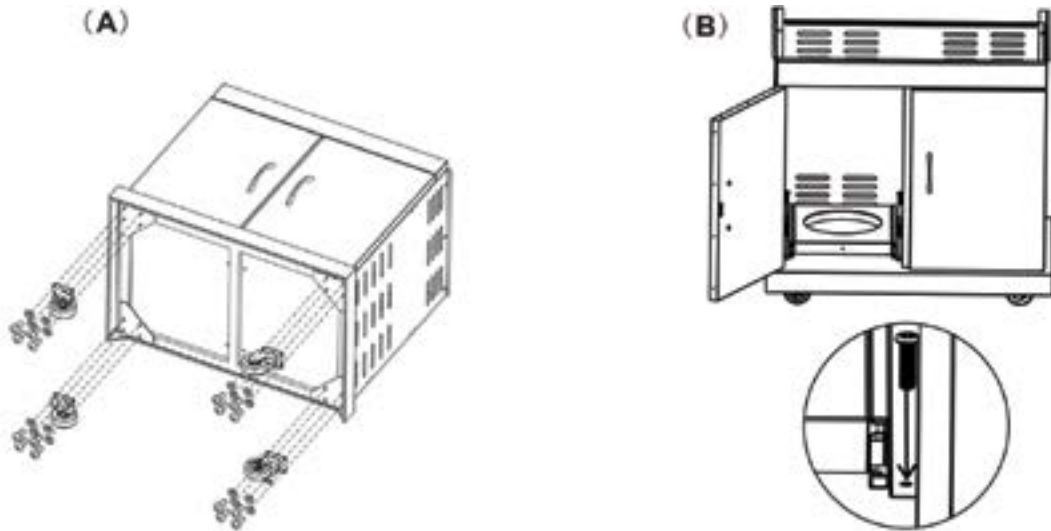
### \*Tools Required





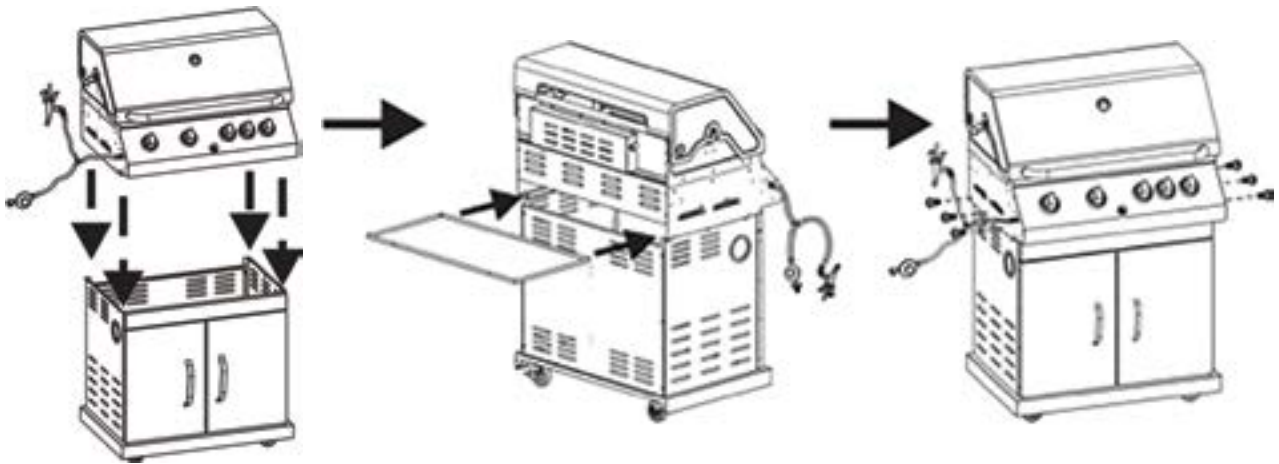
# ASSEMBLING

1. Assemble wheels (13, 14) and the cylinder holder (17).

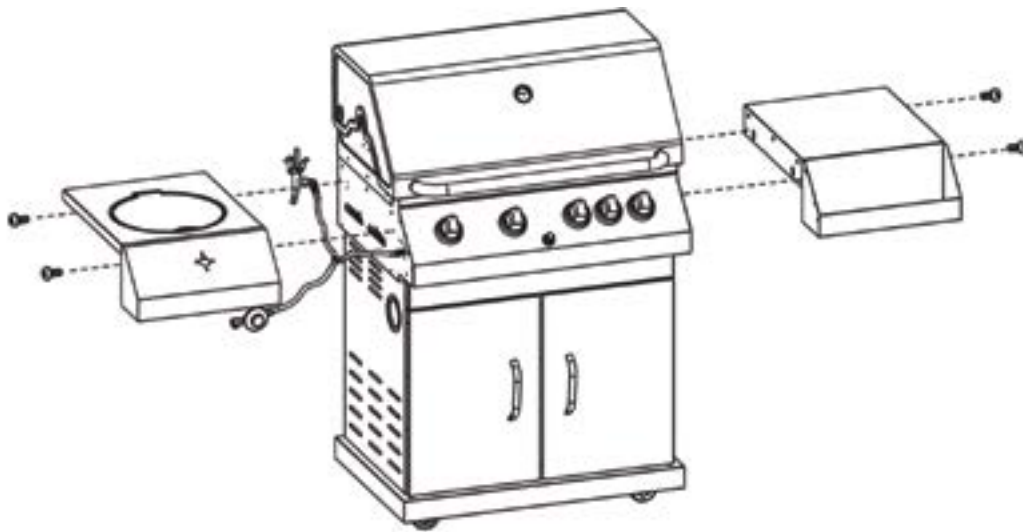


## CAUTION

2. This step requires two persons to lift the main body (7) and position on the assembled cart (8). Carefully lower the main body (7) onto the cart (8). Insert the plate (10) into the main body (7), tighten and fix with 6pcs M6 x 10 crews.
3. Place right side shelf and left side burner over cart legs respectively. Tighten and fix with 4pcs M6 x 10 screws.

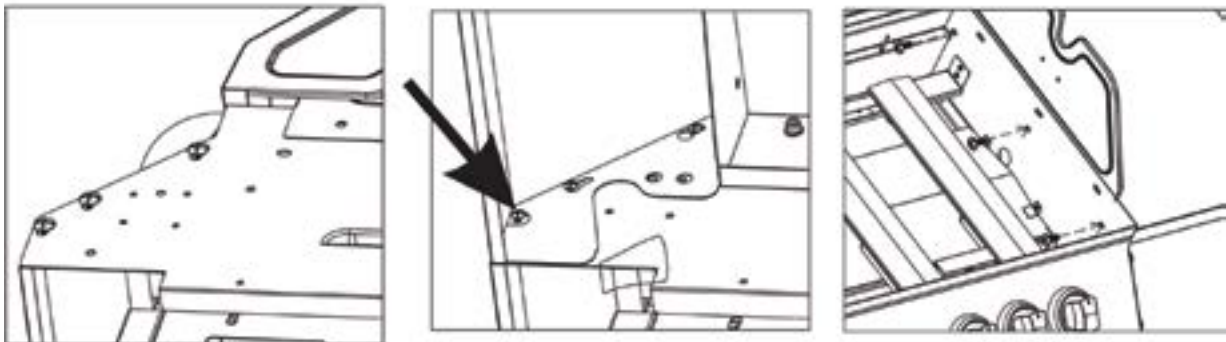


# ASSEMBLING



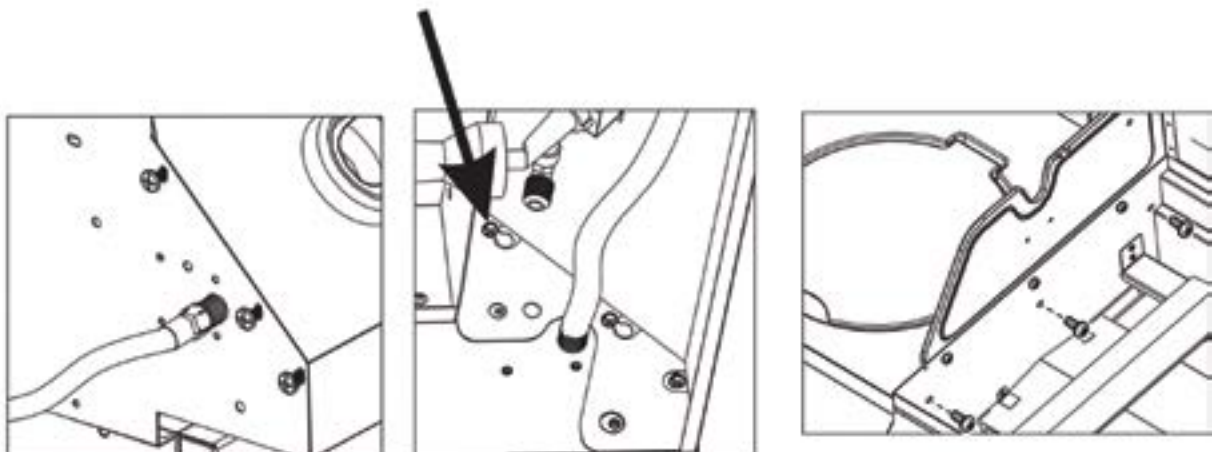
## 3.1 Assembly right side shelf

Loosen the M4 x8 screws on right side table which is pre-assembled, and place the right side table assembly (6) on the screws and adjust to the position as shown, tighten the screws.



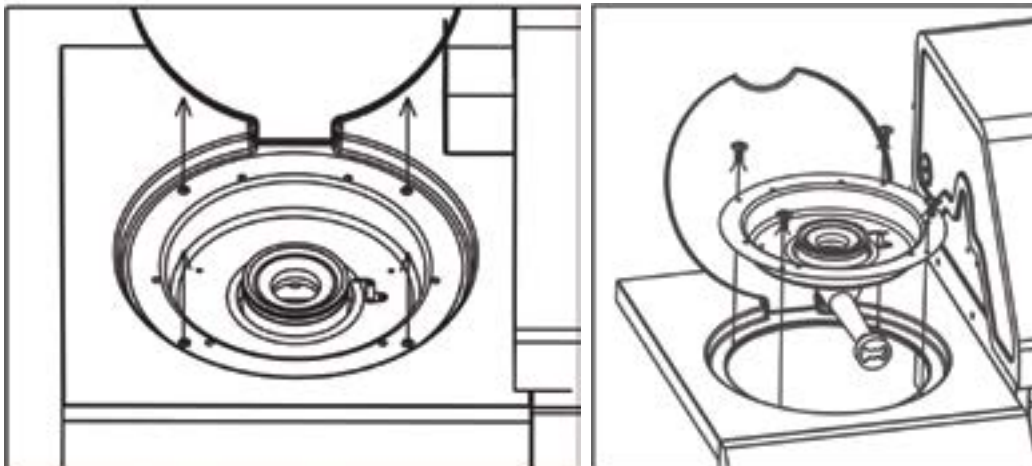
## 3.2 Assembly left side burner assembly

- a. Loosen 2 screws on the left side Control Panel as shown
- b. Place the side burner assembly (5) on the screws and adjust to the position as shown, tighten the screws.

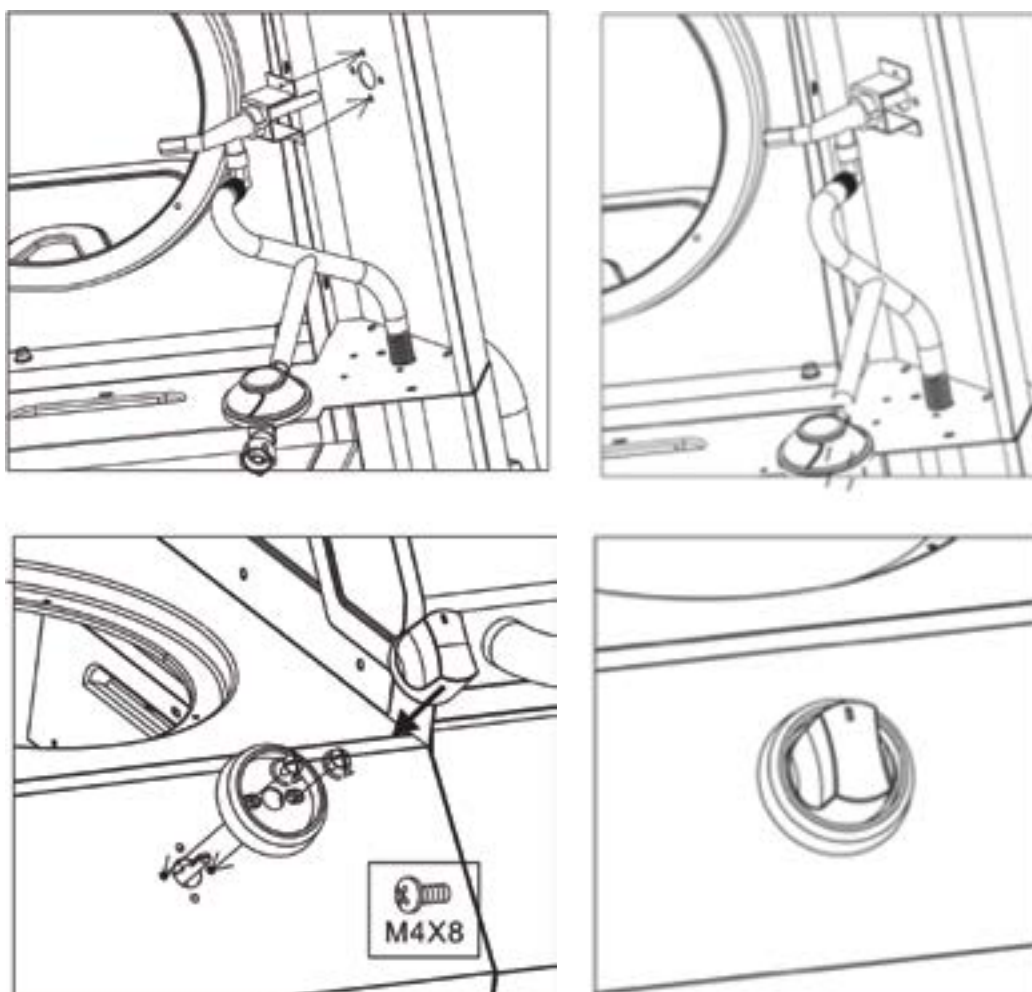


# ASSEMBLING

4. Loosen the screws which secure the side burner with Phillips head screwdriver and take it out.



5. Assemble the side valve. Place the knob seat on front panel and tighten the two screws together with knob seat and side valve.

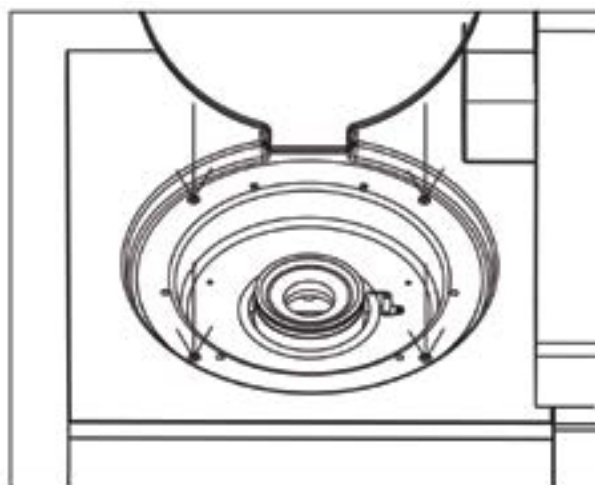
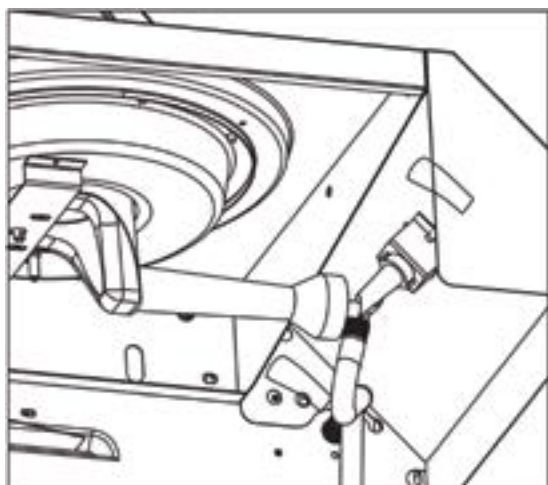
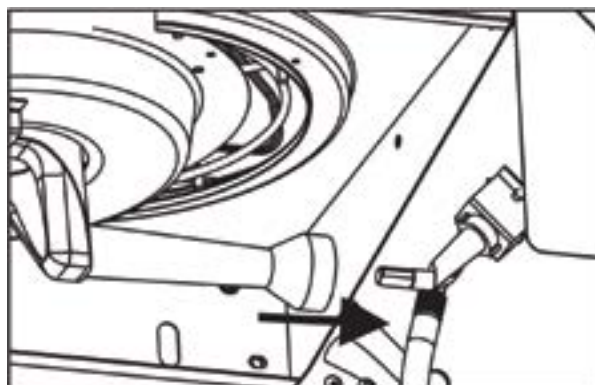
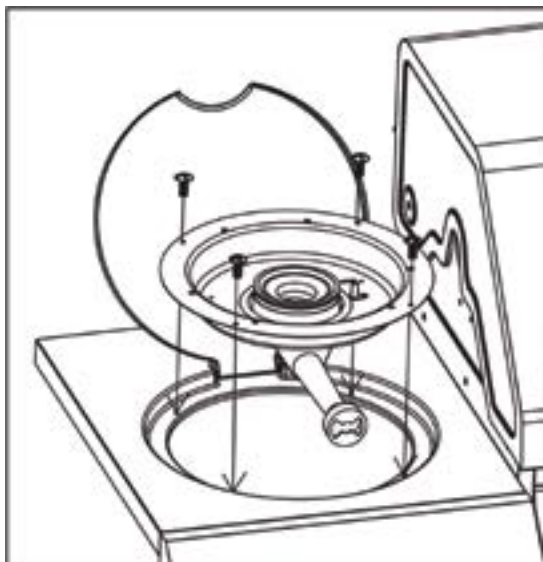


# ASSEMBLING

- Put the side burner back in place and tighten the screws. Place the side burner inlet into the side valve injector.

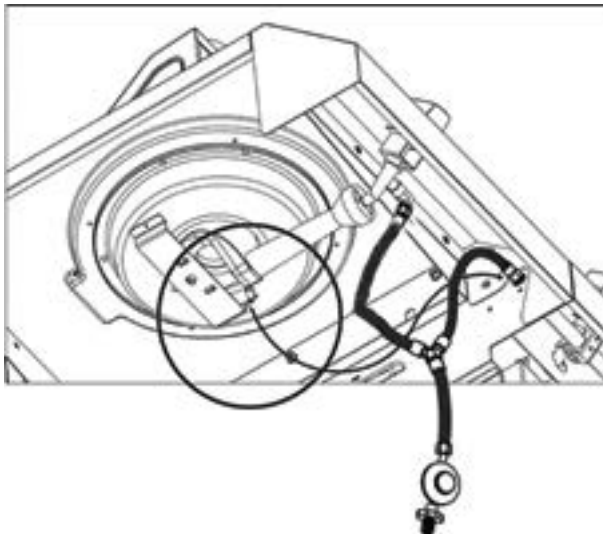
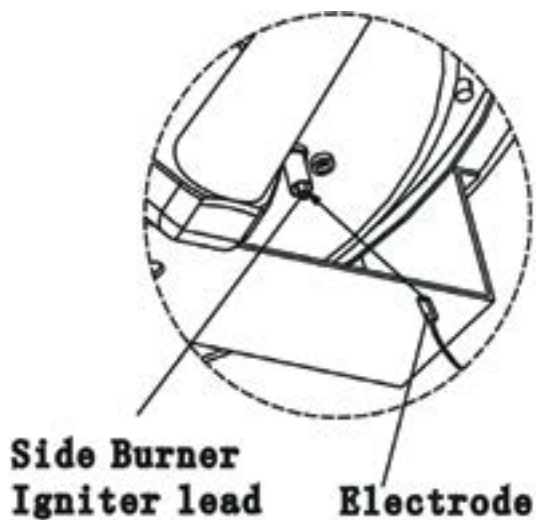
## **⚠ WARNING**

Make sure side burner is placed into side valve injector.



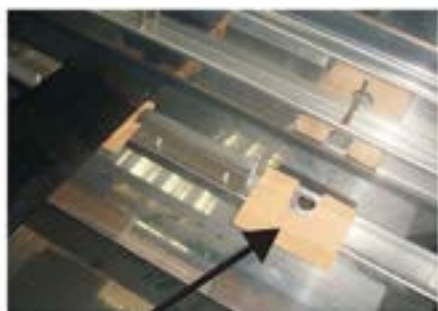
# ASSEMBLING

7. Connect the ignition wire to side burner.



8. Place flame diffuser (3).

- Burner already pre-assembled!
- Please remove the paper under burner before assembling flame distributor (3) and before burning for the first time.



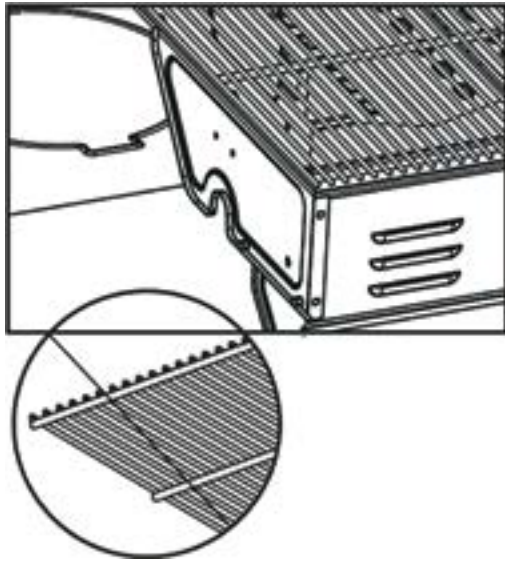
\*Paper under burner



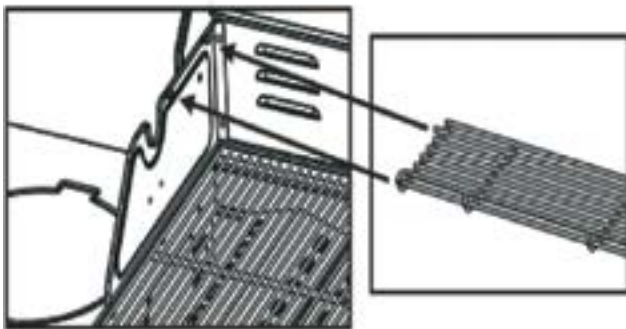


# ASSEMBLING

9. Place cooking grid and plate (2) into main body.



10. Place warming rack (1) on top.

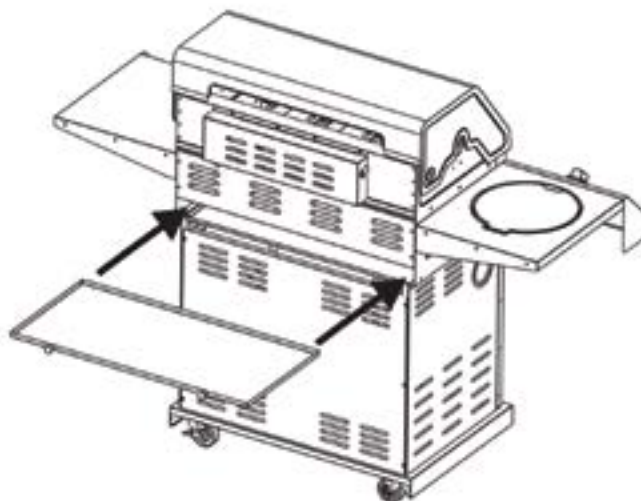


# ASSEMBLING

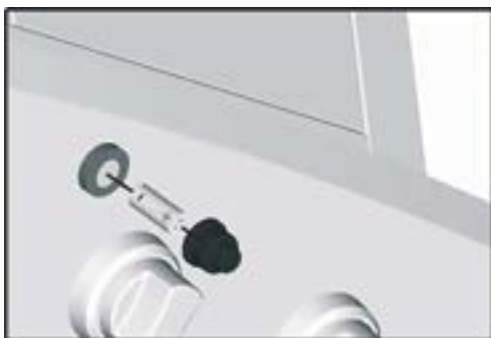
11. Slide the grease tray (9) into position from the rear of BBQ.

## **⚠ WARNING**

- This step is very important.
- Failure to insert the grease tray correctly may cause fire or burn injury.
- The grease tray gets very hot during use and may contain hot liquids. Please **DO NOT** touch until it has cooled down.

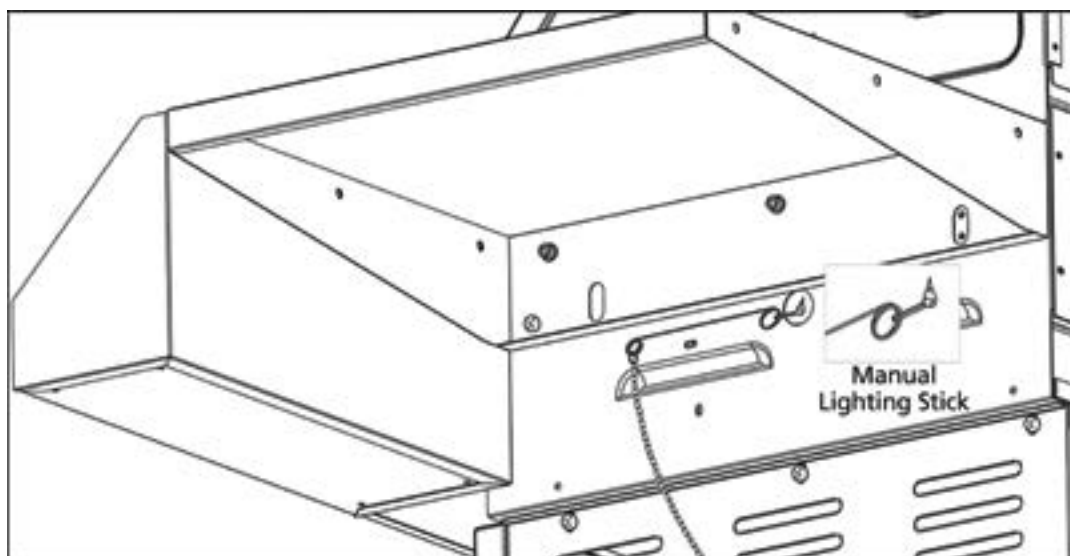


12. Put the battery to operate the grill



Insert a AA battery into the slot for the fire starter (battery not provided).

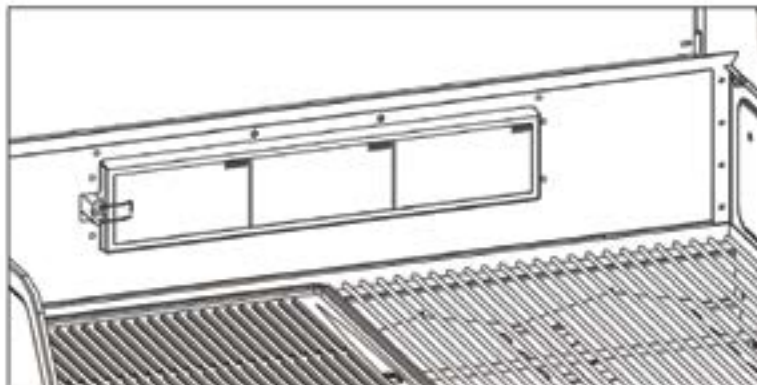
13. An extended match stick or fire stick can also be used with caution to light the grill as shown below.



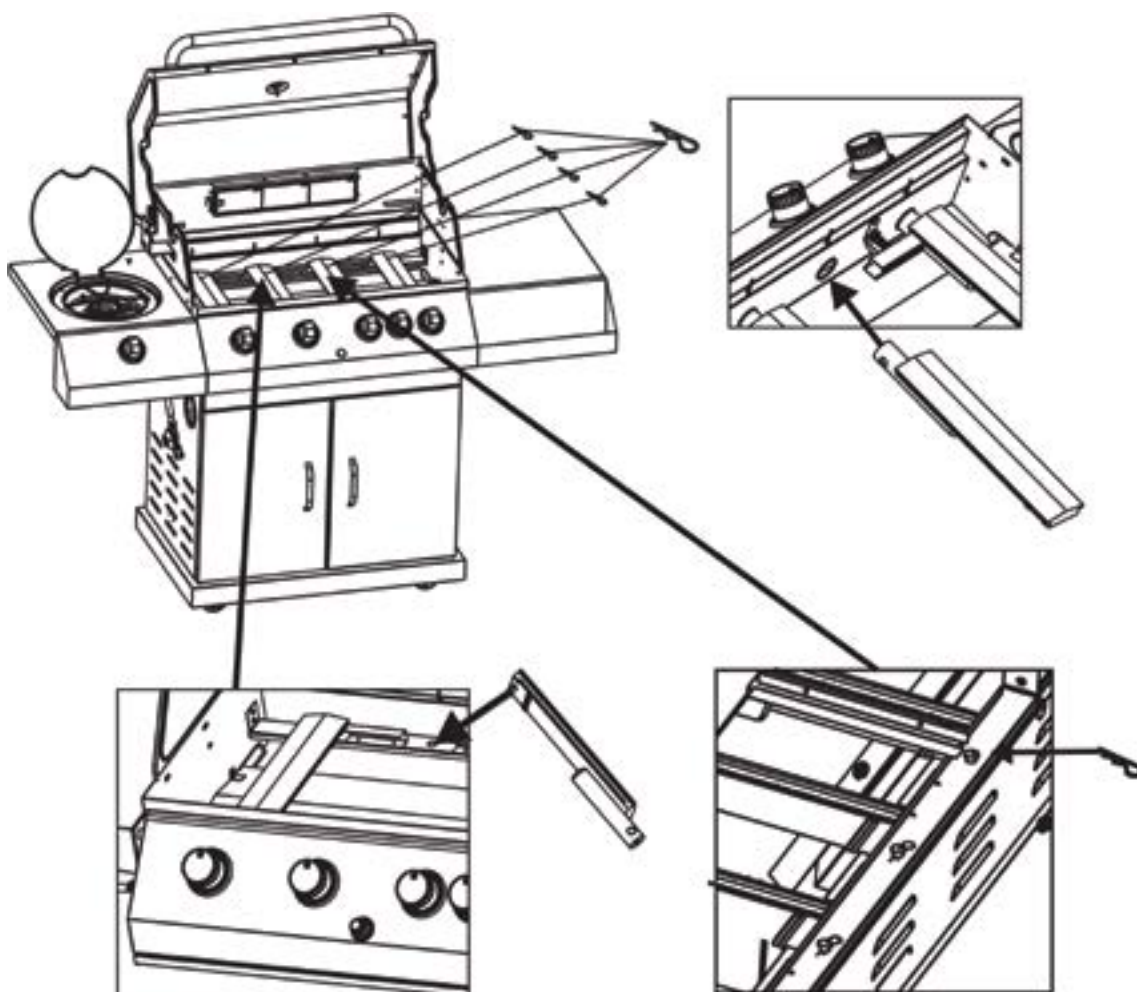
# ASSEMBLING

14. For model with infrared back burner (Model: CB4-SBC001-D(D))

- The infrared back burner is only set for HIGH position.
- Do not use the back burner with other grill burners at the same time.



15. Replacing burners (if required):





# GENERAL SAFETY RULES

## Clearance to Combustibles

Always maintain 1 metre minimum clearance to combustible materials at the rear and sides of the BBQ.

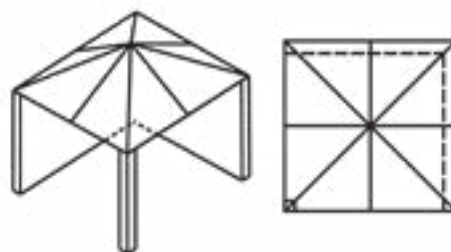
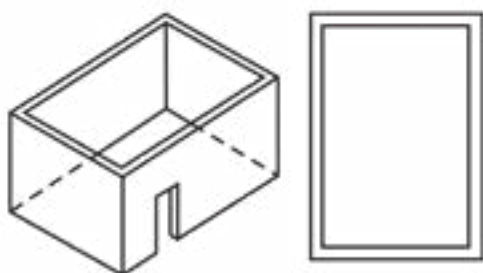
**DO NOT** use this Bull BBQ under overhead combustible surfaces.

## Use Outdoors Only

Your Bull BBQ must only be used in a well ventilated, open-air, above ground location with no stagnant areas where vapours could be trapped. An area where possible gas leaks or combustible vapours are rapidly dispersed by wind and natural convection. Any outdoor enclosure in which your Bull BBQ is used must comply with one of the following:

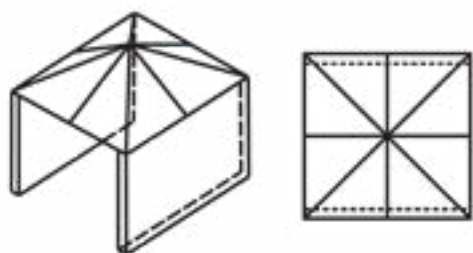
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. (see Figure 1).
- Within a partial enclosure that includes an overhead cover and no more than two walls. (see Figures 2 & 3).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - » At least 25% of the total wall area is completely open; and
  - » At least 30% of the remaining wall area is open and unrestricted. (see Figures 4 & 5).
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following figures provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

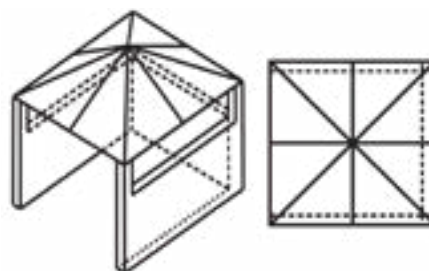


[Figure 1] Enclosure with walls on all sides but no overhead cover.

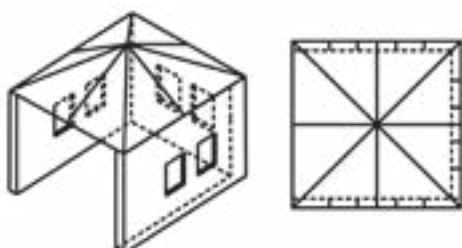
[Figure 2] Partial enclosure with overhead cover and no more than two walls.



[Figure 3] Partial enclosure with overhead cover and no more than two walls.



[Figure 4] Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.



[Figure 5] Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.

# GENERAL SAFETY RULES

## Gas Cylinder Information

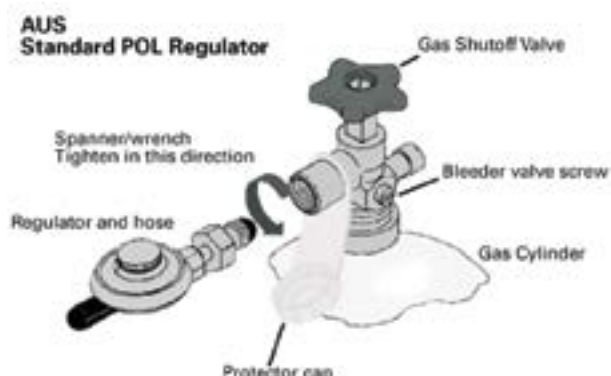
- This Bull BBQ is designed to be used with a standard Australian 9kg gas cylinder bottle.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- \* **NEVER** store a spare cylinder under the BBQ shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

**IMPORTANT:** When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.

- Ensure that all gas control valves on your Bull BBQ and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- **DO NOT** smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from your Bull BBQ.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to your Bull BBQ before using.

## Regulator Connection

1. Check that all control knobs are in the 'OFF' position.
2. Make sure the cylinder valve is 'OFF'.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.



## Gas Leak Test Procedure

**NEVER** use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

## **⚠ WARNING**

- **DO NOT** let children operate or play near grill.
- **KEEP** grill area clear and free from material that could burn.
- **DO NOT** block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill in well-ventilated space. **NEVER** use in enclosed spaces such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- **DO NOT** use charcoal or ceramic briquettes in a gas grill. (Unless briquettes are supplied with your grill.)

# OPERATIONS

## Lighting your BBQ

### Lighting Instructions (Main grill burners)

1. Turn the control knobs clockwise to 'OFF' position.
2. Connect the regulator to the gas bottle. Turn the gas supply 'ON' at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the front left control knob and keep pressing whilst turning anti-clockwise to the 'Full Rate' position and pressing the ignition button (a clicking sound is heard), this will light the left hand burner. If the burner does not light, repeat this process.
4. If the burner still does not light, turn the control knob to 'OFF' wait 5 minutes and repeat step 3.
5. When the left hand burner is lit any of the remaining burners can be lit by repeating operations 3 and 4. Your BBQ either has 3, 4 or 5 main burners which can be used together or in any combination of burners.
6. Adjust the heat by turning the knob to the High or Low position.
7. To turn the BBQ off, turn the cylinder valve to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position.

### Lighting Instructions (Side burners)

1. Turn the control knob clockwise to 'OFF' position.
2. Connect the regulator to the gas bottle. Turn the gas supply 'ON' at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the side burner control knob on the side burner shelf and keep pressing whilst turning anti-clockwise to the 'Full Rate' position whilst also pressing the ignition button (a clicking sound is heard), this will light the side burner. If the burner does not light repeat this process.
4. If the burner still does not light, turn the control knob to 'OFF' wait 5 minutes and repeat step 3.
5. When the side burner is lit, place the pot over the burner.
6. Adjust the heat by turning the knob to the High or Low position.

### CAUTION

- **NEVER** light or use the side burner with the lid in the closed position.
- **NEVER** attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.

### Lighting Instructions (Rear burners)

1. Read and follow all warnings and instructions in owner's manual before lighting
2. Open Grill Hood before lighting rotisserie burner.
3. Make sure control knob is in the 'OFF' position
4. Push and turn the Back Burner control knob to the high position. Continue to push in control knob while pressing electronic igniter for more than 5 seconds.
5. Once burner is lit, continue to push and hold control knob for 30 seconds.
6. If ignition does not occur in 5 seconds, turn control knob to 'OFF' wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
7. To turn the burner off, turn control knob clockwise until it locks in the 'OFF' position.
8. The back burner only has a position for 'HIGH' heat setting.

**IMPORTANT: DO NOT USE MAIN BURNERS AND BACK BURNER AT THE SAME TIME.**

# OPERATIONS

## WARNING

- If the rear burner fails to remain alight, or the flame pattern is disturbed, ensure it is not facing into a direct wind.
- Re-position the direction of the BBQ, wait 5 minutes, and try the lighting procedure again.

## WARNING

- If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

## WARNING

- DO NOT USE THE REAR BURNER WHILE OTHER GRILL BURNERS ARE IN OPERATION.
- Before cooking for the first time, operate the BBQ for about 15 minutes with the lid closed and the gas turned on HIGH. This will “heat clean” the internal parts and dissipate odour from the painted finish. (The colour of cooking area may change a little. That is normal and It is the nature of material).

## CAUTION

- Clean your BBQ after each use.
- **DO NOT** use abrasive or flammable cleaners as it will damage the parts and may start a fire.
- Clean with warm soapy water.

## Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley doors.
- Gas valves, which are difficult to turn.

# CLEANING AND CARE

## Cleaning and Care

All cleaning and maintenance should be carried out when the BBQ is cool and with the gas supply turned 'OFF' at the gas cylinder.

**DO NOT** remove the drip tray until the BBQ has cooled.

### General Grill Cleaning

- **DO NOT** mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should **NEVER** be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid. Rinse and allow to completely air dry.
- **DO NOT** apply a caustic grill / oven cleaner to painted surfaces.
- **DO NOT** use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage and failure of parts can result.

**Plastic parts:** wash with warm soapy water and wipe dry.

**Porcelain surfaces:** because of glass-like composition, most residue can be wiped away with a backing soda / water solution or specially formulated cleaner. Use non-abrasive scouring powder for stubborn stains.

**Painted surfaces:** wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.

**Stainless steel surfaces:** to maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft non-abrasive cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad.

### Natural Hazard Spiders

**FACT:** Sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month of not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.



**Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.**

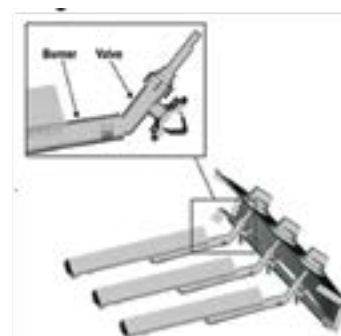
1. Turn gas 'OFF' at control knobs and LPG cylinder.
2. Remove grill plates, grease tray and grease cup.
3. Remove cotter pins from beneath each burner 'Foot' using a screwdriver or needle nose pliers.
4. Carefully lift each burner up and away from valve openings. We suggest three ways to clean the burner tubes. Use the one easiest for you.
  - a. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- b. Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- c. Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

# CLEANING AND CARE

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully replace burners.
9. Replace cotter pin beneath each burner.
10. Replace grease tray, grease cup, and grill plates.



## **⚠ WARNING**

Burner tubes must re-engage valve openings. See instructions below.

### **Cleaning the Outside Surface**

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the BBQ lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry.

**NEVER USE OVEN CLEANER.**

### **Cleaning Interior of BBQ Bottom**

Remove residue using brush, scraper and/or cleaning pad, then wash with a soapy water solution. Rinse with water and allow to dry.

### **Cleaning Cooking Grid**

Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

### **Cleaning the Burner Assembly**

1. Turn the gas 'OFF' at the control knob and disconnect the cylinder.
2. Remove cooling grate.
3. Clean the burner with a soft brush, or blow clean with compressed air, and wipe with a cloth.
4. Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

## **⚠ CAUTION**

- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner.
- Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

# EXPLODED DIAGRAM & PARTS LIST

NO	DESCRIPTION	QTY	NO	DESCRIPTION	QTY
1		1	2		1/1
3		4	4	 M6X10	17
5		1	6		1
7		1	8		1
9		1	10		1
11	  M8X10 $\phi 8.2$	16	12		1
13		2	14		2
15		1	16		1
17		1			

# EXPLODED DIAGRAM & PARTS LIST

## Component Parts Diagram

NO	SKU	DESCRIPTION	QTY
1	SP-BBQ-DC-001	Warming rack	1
2	SP-BBQ-DC-002	Hot plate	1
3	SP-BBQ-DC-003	Burner covers	4
4	SP-BBQ-DC-004	Screw - M6x10	17
5	SP-BBQ-DC-005	Wok burner	1
6	SP-BBQ-DC-006	Side servery	1
7	SP-BBQ-DC-007	Burners and Hood	1
8	SP-BBQ-DC-008	Base frame	1
9	SP-BBQ-DC-009	Drip grill	1
10	SP-BBQ-DC-010	Base frame	1
11	SP-BBQ-DC-011	Screw M8x10, Washer 8.2	16
12	SP-BBQ-DC-012	Spanner	1
13	SP-BBQ-DC-013	Wheel	2
14	SP-BBQ-DC-014	Wheel	2
15	SP-BBQ-DC-015	Control knob	1
16	SP-BBQ-DC-016	Back plate	1
17	SP-BBQ-DC-017	Gas Bottle Holder	1



# SPECIFICATIONS

Model No	BBT-BBQ-DC
Test Point Pressure	2.75KPA
Total Nominal Gas Consumption	83.30 MJ/H
Nominal Gas Consumption	15.0 MJ/H Main Burner (x4) 11.0 MJ/H Side Burner 12.3 MJ/H Back Burner
Injector Size*	1.12 mm for Main Burner 0.94 mm for Side Burner 1.02 mm for Back Burner
AGA Approval Number	AGA 7129 G

Note:

- For use outdoors and in well ventilated areas.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Read the instruction manual before using your genuine Bull BBQ.
- Close the valve of the gas cylinder or the regulator after use.
- **DO NOT** use this BBQ in an enclosed area as it can be dangerous.
- Always maintain a minimum of 1 metre clearance to combustible materials at the rear and sides of the BBQ. **DO NOT** use your Bull BBQ under overhead combustible surfaces.

(\* Injector size is marked clearly on the burner valve)

**IGNITION:** Battery operated multi shot ignition unit (Battery not included)

**IMPORTANT**

Read the instructions carefully and be sure your BBQ 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 any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

**NEVER** store a spare cylinder under the BBQ shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from the appliance.

# WARRANTY & SERVICE

## Warranties

Bigger Boyz Toyz offer a 1 year parts warranty on all products used for domestic use from the date of purchase. For all commercial use, a 3 month parts warranty period applies, unless specified in the item listing. All conditions below are based upon the product being faulty or not performing as described. In the instance where a return is required, the purchaser is liable for any shipping cost. Warranties will only be determined by a Bigger Boyz Toyz Technician upon inspection.

Warranties do not cover accidents, misuse, neglect, natural disaster or act of God or other external causes, or damage caused by operating the equipment in a manner that is not described in the instructions.

Our products come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Parts purchases, consumable components and accessories such as chains, carry bags, batteries, hoses, grinding discs, covers, belts, cable, wheels and blades are not covered by standard warranty.

## Spare Parts

Spare parts are available. Please see our website ([www.bbta.com.au](http://www.bbta.com.au)) or contact us at [bbt@bbta.com.au](mailto:bbt@bbta.com.au) for more details.

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