

# OWNER'S MANUAL

Assembly & Operating Instructions

## Bull BBQ Stainless Steel Long Outdoor Kitchen Large

MODEL NO. BULL-411U



N23701



## To The Owner

Welcome to the Bull BBQ Stainless Steel Outdoor Kitchen!

Thank you for choosing our carefully engineered Bull BBQ Stainless Steel Outdoor Kitchen. We are confident that proper operation and maintenance will deliver excellent performance and provide you with countless enjoyable grilling experiences.

Before you begin, please take the time to read through this entire manual carefully. It provides essential instructions on how to safely and easily set up, operate, and maintain your Bull BBQ Stainless Steel Outdoor Kitchen. You and anyone else operating the BBQ must strictly follow the recommended safety practices to prevent potential personal injury or property damage.

As we continuously strive to improve our products, the information in this manual is based on the most recent product specifications available at the time of printing. Please review this manual thoroughly to familiarise yourself with your specific model's features and operation. Please be aware that this Owner's Manual may cover various product specifications for different models, and not all characteristics and features illustrated here may apply to your model. We reserve the right to modify product specifications, designs, and equipment without prior notice.

If you encounter any issues or have questions concerning your Bull BBQ Stainless Steel Outdoor Kitchen, please don't hesitate to contact our dedicated Customer Support Department.

This manual observes references to the right and left sides of the Bull BBQ Stainless Steel Outdoor Kitchen from the operating position.

## Customer Support

Your satisfaction is our priority. Should you require any assistance or encounter challenges during assembly, operation, or maintenance of your Bull BBQ Stainless Steel Outdoor Kitchen, please contact our Customer Support Department at [bbt@bbta.com.au](mailto:bbt@bbta.com.au) before returning the product.

We are here to ensure that your Bull BBQ experience is exceptional. Feel free to contact us anytime with any questions or concerns.

Happy grilling!  
Bigger Boyz Toyz Australia

**SAVE THESE INSTRUCTIONS**

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## IMPORTANT SAFETY INFORMATION

### Safety Warnings for Your Bull BBQ Stainless Steel Outdoor Kitchen

At Bull BBQ, your safety is our top priority. Please carefully review the following safety guidelines to ensure your stainless steel BBQ's proper use and maintenance. Ignoring these instructions may result in hazardous fire or explosion, leading to personal injury or property damage.

#### ***Gas Safety Precautions:***

If you smell gas, take immediate action:

- Turn "OFF" the gas supply at the gas cylinder.
- Turn the control knobs to the "OFF" position.
- Open the BBQ hood.
- Extinguish all naked flames and avoid using electrical appliances.
- Ventilate the area.
- Check for leaks as detailed in this manual whenever the gas cylinder is replaced or reconnected.

If the odour persists or if you experience a fire you cannot extinguish, call 000. Please avoid calling from near the LPG gas cylinder to prevent sparks and potential fire or explosion.

#### ***Precautions for LPG Cylinder:***

- Leak test all connections after each cylinder refill.
- Never check for leaks with a lit match or open flame.
- Keep gasoline, flammable vapors, and liquids away from the BBQ and its vicinity.
- Store unconnected LPG cylinders away from gas, electrical, or motorized appliances.

#### ***General Warnings:***

- Do not use the BBQ indoors or in an enclosed area.
- Read the instruction booklet thoroughly before operating the appliance.
- Avoid placing any items on or against the BBQ.
- Keep chemicals, flammable materials, and aerosols away from the BBQ.
- Only operate the appliance after leak-checking hoses and gas cylinder connection.
- Avoid moving the appliance during use.
- Be cautious of hot surfaces, especially near the firebox or roasting hood.
- Tie back long hair and loose clothing while cooking to prevent flare-ups.
- Never leave the BBQ unattended with burners switched on. Always switch off all burners and cylinders when not in use.

#### ***Maintenance and Fat Fires:***

- Do not perform any internal servicing on the BBQ; leave it to authorized technicians.
- Regularly inspect and maintain the BBQ as described in this manual.
- Keep the BBQ clean to avoid fat fires, as grease buildup can be dangerous.
- Never transport the BBQ while it's hot to prevent grease cup contents from spilling.
- Let the BBQ cool entirely before removing the drip tray, as hot fat can cause serious injury.



## IMPORTANT SAFETY INFORMATION

### ***Heat Control and Ventilation:***

- Preheat with all burners on HIGH, and the hood closed, but never let the hood thermometer exceed 250°C.
- While cooking with the hood closed, adjust burners to LOW or OFF as required to maintain suitable cooking temperatures.
- Do not leave all burners on HIGH for over 15 minutes; adjust them to LOW and OFF as needed.

### ***Outdoor Placement and Ventilation:***

- Place the BBQ outdoors at least 60cm from the back and sides and 120cm from above any combustible surface.
- Avoid positioning the BBQ under surfaces that can burn.
- Ensure proper ventilation around the BBQ housing and avoid obstructing the airflow.

***Remember these safety measures to enjoy safe and satisfying grilling experiences with your Bull BBQ Stainless Steel Outdoor Kitchen.***

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## **Maintenance Manual for your Stainless Steel Bull BBQ**

We have prepared this comprehensive customer service maintenance manual to ensure your BBQ maintains its shine and functionality for many years. Following these guidelines protects your BBQ against weathering, corrosion, and other potential issues.

### ***1. Cleaning and Maintenance Schedule:***

Regular maintenance is key to preserving the beauty and integrity of your stainless steel BBQ. Create a cleaning and maintenance schedule that suits your usage frequency, but we recommend cleaning your BBQ at least once every two weeks.

### ***2. Cleaning Supplies:***

For proper cleaning, you will need the following supplies:

- Mild dish soap or a specialised stainless steel cleaner
- Microfiber or soft cloth
- Soft-bristle brush or sponge
- Warm water



## IMPORTANT SAFETY INFORMATION

### ***3. Cleaning Procedure:***

Follow these steps to clean your stainless steel BBQ effectively:

1. Disconnect the BBQ from the power source (if applicable) and allow it to cool down before cleaning.
2. Mix warm water with a few drops of mild dish soap or use a specialised stainless steel cleaner.
3. Dip the cloth or sponge into the soapy water and gently wipe down the stainless steel surfaces to remove grease, grime, or food residue.
4. Use the soft-bristle brush to clean hard-to-reach areas, corners, and grates.
5. Rinse the surfaces thoroughly with clean water and wipe dry with a separate cloth to prevent water spots.
6. You can use a mixture of baking soda and water to create a paste for stubborn stains or rust. Apply the paste to the affected area and scrub gently. Rinse and dry afterwards.

### ***4. Avoid Abrasive Materials:***

Avoid using abrasive scrubbers, steel wool, or harsh chemical cleaners, as these can scratch or damage the stainless steel surface. Always use soft materials and mild cleaning agents to maintain the stainless steel's lustre.

### ***5. Covering Your BBQ:***

Whenever your BBQ is not in use, we recommend covering it with a weather-resistant BBQ cover. This will protect your BBQ from dust, dirt, and weather elements, preventing potential corrosion.

### ***6. Regular Inspections:***

Periodically inspect your BBQ for signs of wear, loose fittings, or potential issues. Tighten any loose screws, bolts, or fittings to ensure stability and safety.

### ***7. Grate Care:***

Clean the grates after each use to prevent grease buildup and potential flare-ups. A clean grill will also ensure your food cooks evenly and retains its flavors.

### ***8. Seasonal Maintenance:***

Before storing your BBQ for an extended period, clean it thoroughly, and ensure it is completely dry. Apply a thin coat of stainless steel polish or oil-based cleaner to protect the surface from moisture and corrosion.

Remember, proper maintenance and care are essential to extend the life of your stainless steel BBQ. Following these guidelines will help you enjoy countless outdoor cooking sessions and preserve the beauty and functionality of your investment.

If you have any questions or need further assistance, please contact our customer service team. We are here to support you throughout your BBQ ownership journey.

# USE OUTDOORS ONLY

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any outdoor enclosure in which the appliance is used shall 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 Figure 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 Figure 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 diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area

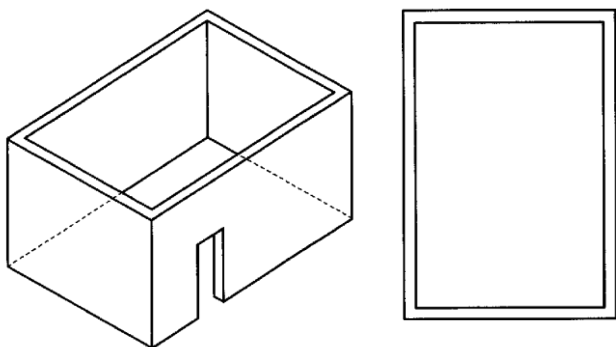


Figure 1 - Enclosure with walls on all sides but no overhead cover

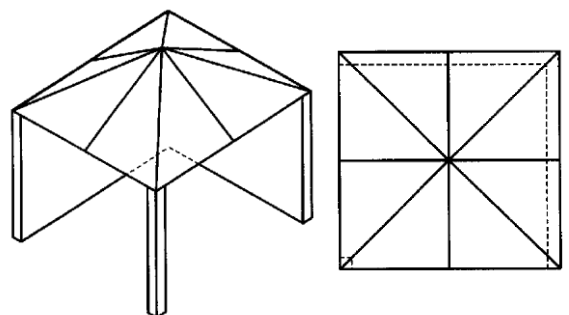


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

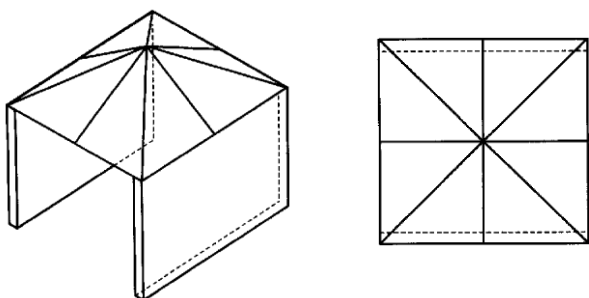


Figure 3 - Partial Enclosure with overhead cover and no more than two walls

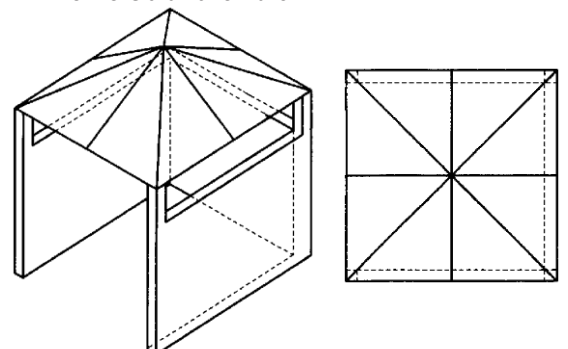


Figure 4 - Open side at least 25% of total wall area. 30 % or more in total of the remaining wall area is open and unrestricted.

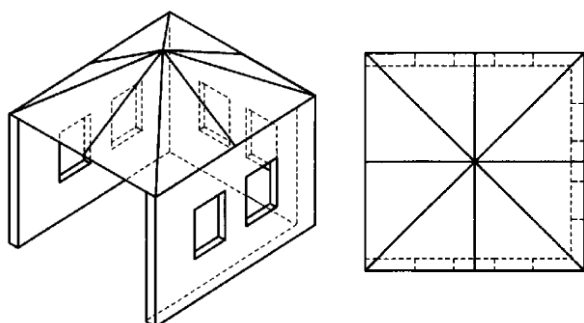


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

## GAS CYLINDER INFORMATION

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- This appliance is designed to be used with a gas cylinder Australia 9KG
- 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 barbecue 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 the appliance 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 the appliance.
- 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 the appliance before using the appliance.

### Regulator Connection

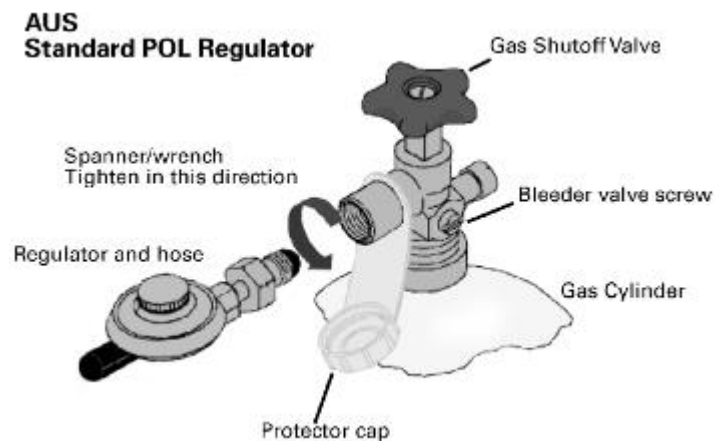
1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.

### 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.





## LIGHTING YOUR BARBECUE

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This barbecue is designed for use outdoors, away from any flammable materials.

It is important that there are **no overhead obstructions** and that there is a minimum distance of 1000mm from the side or rear of the appliance.

It is important that the ventilation openings of the cylinder compartment are not obstructed.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or his agent must not be altered by the user.

No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer

**DO NOT** let children operate or play near grill.

**DO NOT** use charcoal or ceramic briquets in a gas grill

**DO NOT** light or use the side burner with the lid in the closed position.

**DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous

The side burner is designed for pot/pan with diameter 60-260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working

### -Lighting the Appliance

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2-3 seconds ( a sound can be heard), thus the burner will ignite. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" position.

### For Match- Lighting:

1. Follow above instruction step 1-3.
2. Place the match into match holder chain and fire the match, then put the match into the burners
3. Push down and turn the knob anticlockwise to HIGH position, then the burner could be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

Before cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position . This will "heat clean" the internal parts and dissipate odour from the painted

finish. The color of cooking area may get little change. It is normal and it is the nature of material.

## **⚠ WARNING**

While igniting main burner and infrared rear burner, please make sure the lid for main burner is in open position.

While igniting side burner, please make sure the lid for side burner is in open position.

While cooking with the hood closed and with all the burners on, please make sure all burners are set to LOW position.

## **CLEANING AND CARE**

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All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder after each time use.

**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 and bottom. Rinse and allow to completely air dry.

**DO NOT** apply a caustic grill / oven cleaner to painted surfaces.

**DO NOT** use abrasive or flammable cleaners , as it will damage the parts of the product and may start a fire.

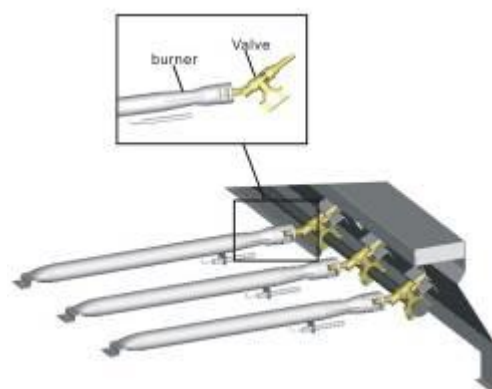
**Stainless steel surfaces:** Stainless steel will corrode if not maintained. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

**Cooking grid:** Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

### **Cleaning the burner assembly**

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

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
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 refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



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.

We suggest the following ways to clean the burner tubes.

- (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.

**⚠ CAUTION**

### 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 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.

### ABNORMAL OPERATION

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

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

## Technical Information

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**Model No.** 411U

**Gas Type:** Universal LP Gas & Natural Gas

**Test Point Pressure:**

Universal LP Gas- 2.75KPA

Natural Gas -1.0KPA

**Total Nominal Gas Consumption:**

Universal LP Gas-76.5MJ/h

Natural Gas -69 MJ/h

**Nominal Gas Consumption & Injector size:**

**-Universal LP Gas**

Main Burners: 13MJ/h x 4, Injector size 0.98mm

Side Burner: 12MJ/h, Injector size 0.98mm

Back burner: 12.5MJ/h, Injector size 0.98mm

**-Natural Gas**

Main Burners: 11MJ/h x 4, Injector size 1.50mm

Side Burner: 12MJ/h, Injector size 1.65mm

Back Burner: 13MJ/h, Injector size 1.65mm

**AGA Approval No:** AGA 8138 G

**Note:**

**-For Use outdoors only**

**-Conversion to natural gas only to be done by authorized person**

**-The maximum cylinder size for use with this appliance is 9kgs**

**-The thread type of this appliance is G1/4B-19.**

## For Electrical components

AC Adaptor Input: 230-240VAC, 50Hz

Output: 12VAC 5000mA Cord 250V, 10A

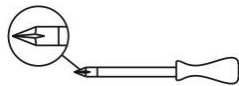
**Caution:**

Always keep the cord and electrical components in a dry location.

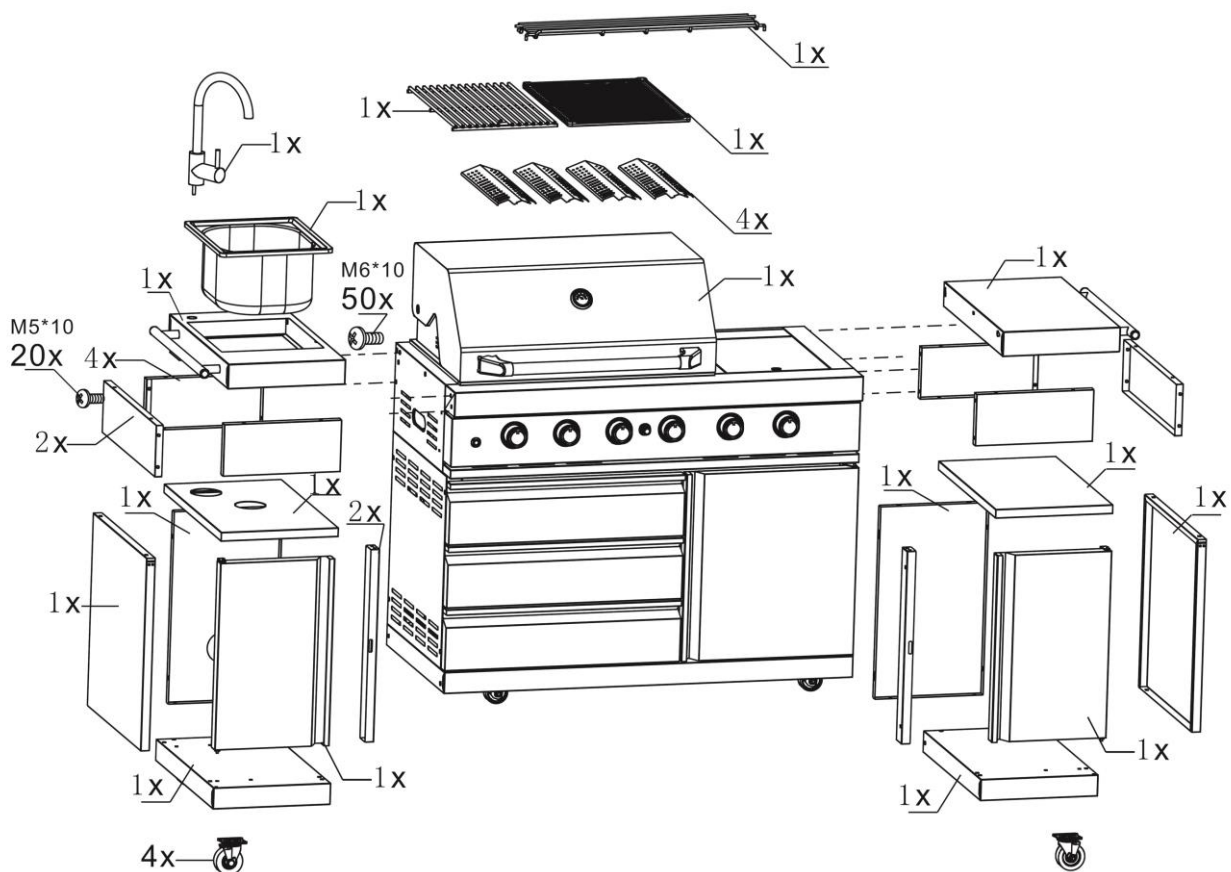
## ASSEMBLY INSTRUCTIONS

### Tools required:

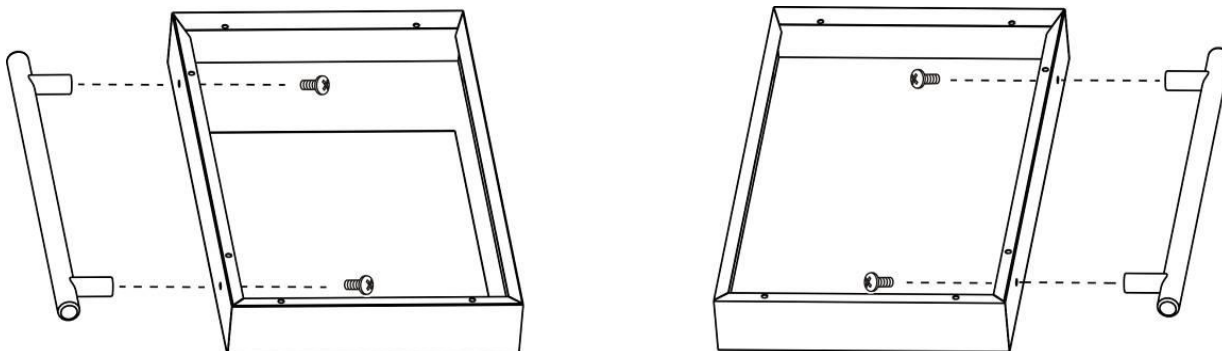
1. Philips Screwdriver
2. Gloves ( if necessary)



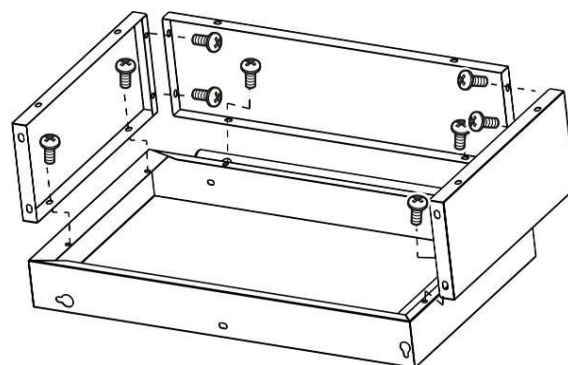
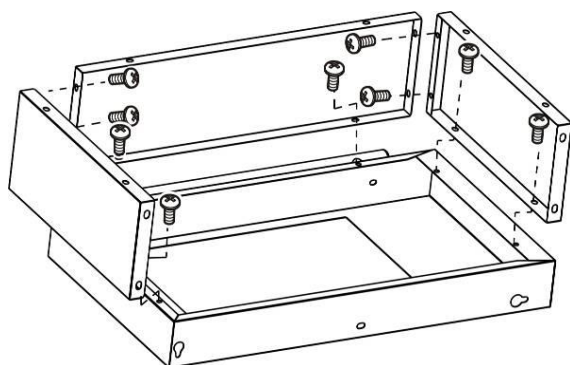
### EXPANDED VIEW AND PART LIST



### 1. Side Table Handle Assembly



## 2. Left Sink Table and Right Side Table Assembly

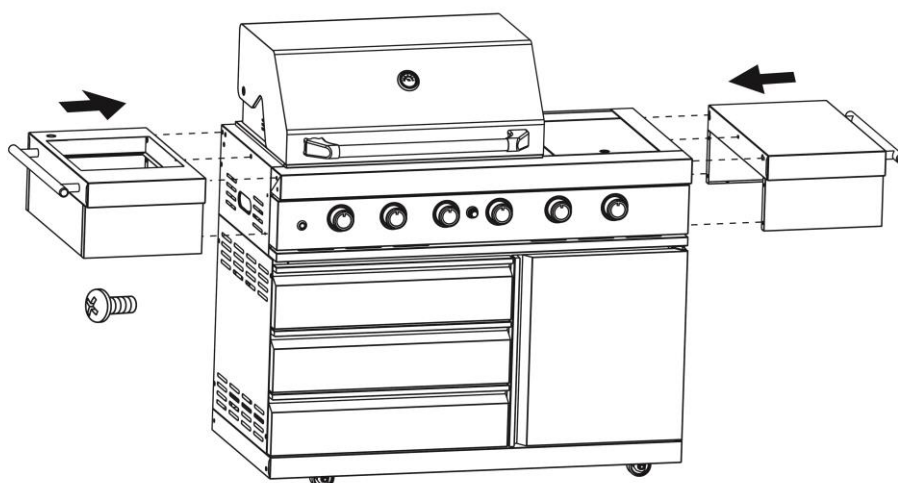


M5x8, 20pcs

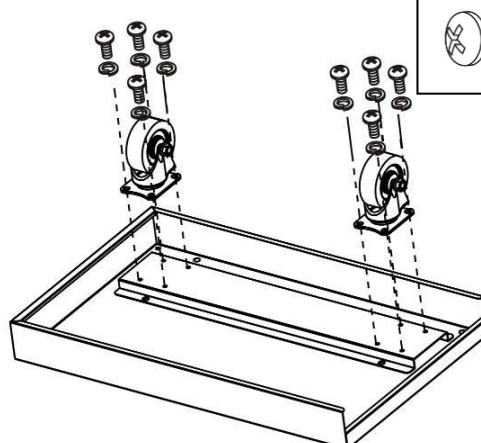
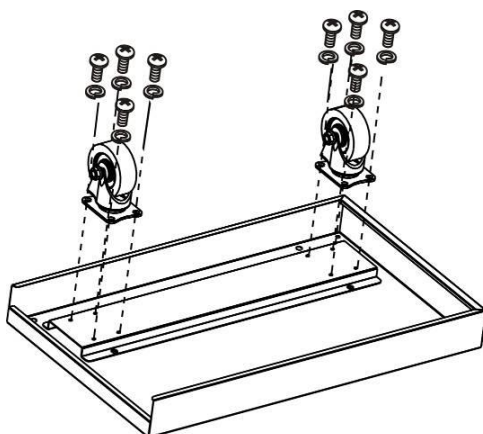
## 3. Attach the Sink Table and Side Table to the BBQ.



M6\*10  
10PCS

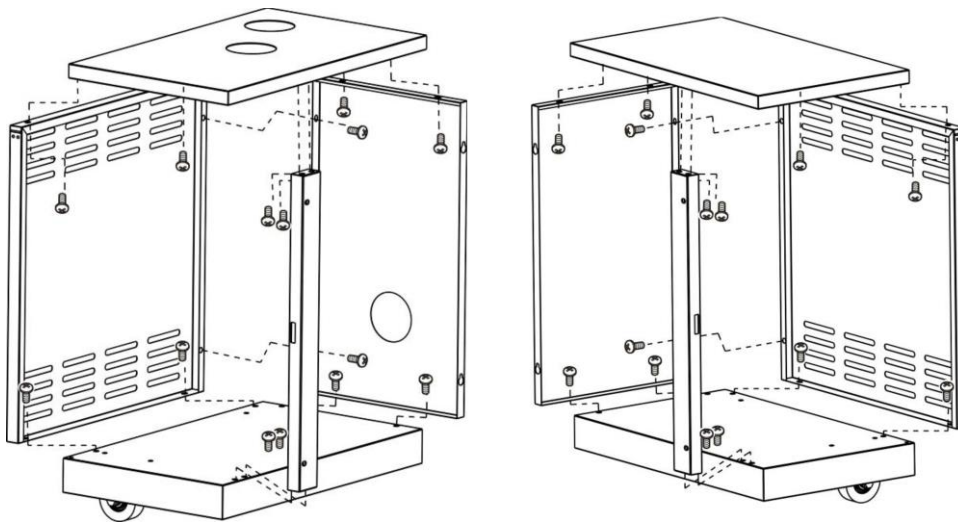


## 4. Left and Right Side Cabinet Assembly



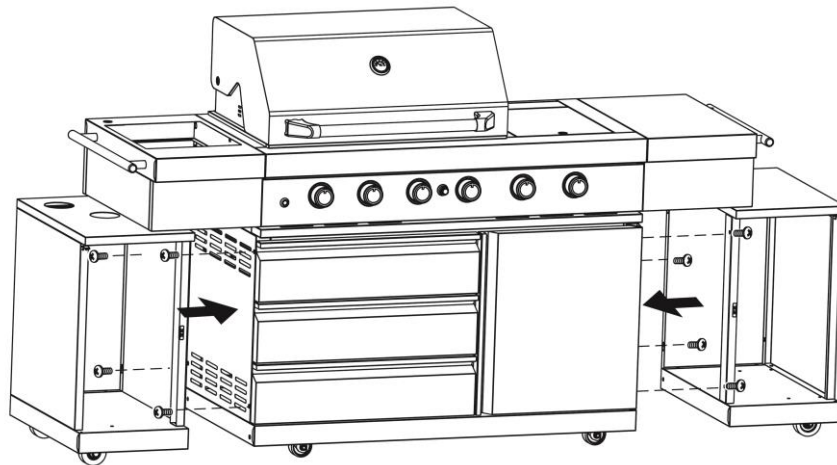
M6x10, 44pcs



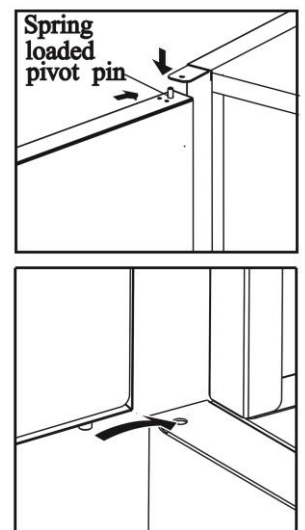
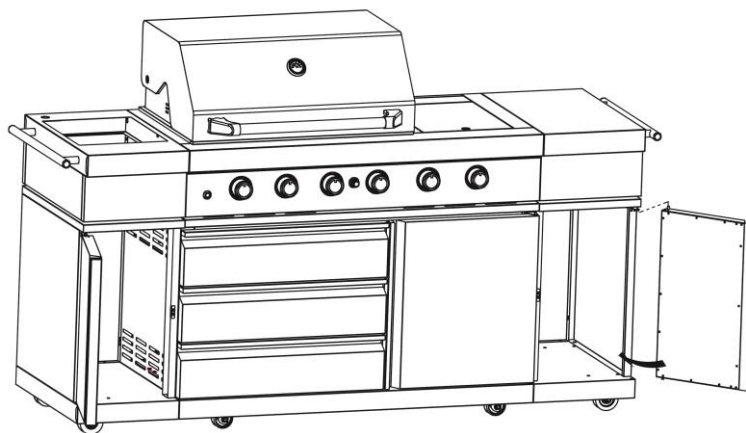


**5. Attach the side cabinet to the BBQ.**

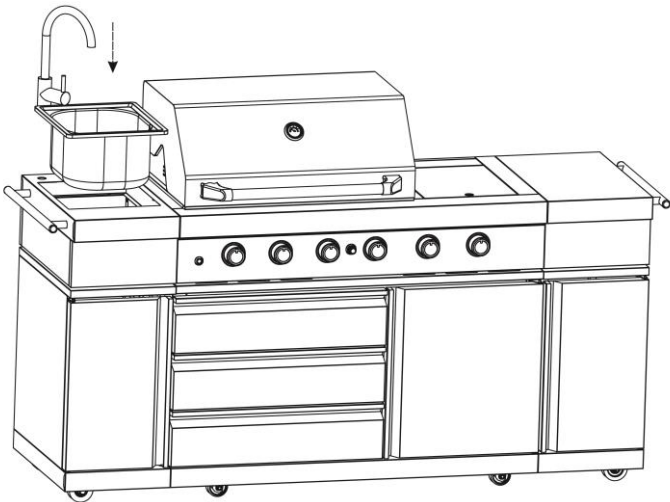
 M6\*10  
10PCS



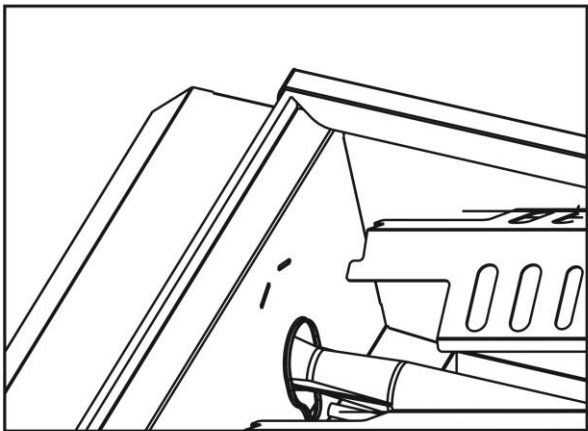
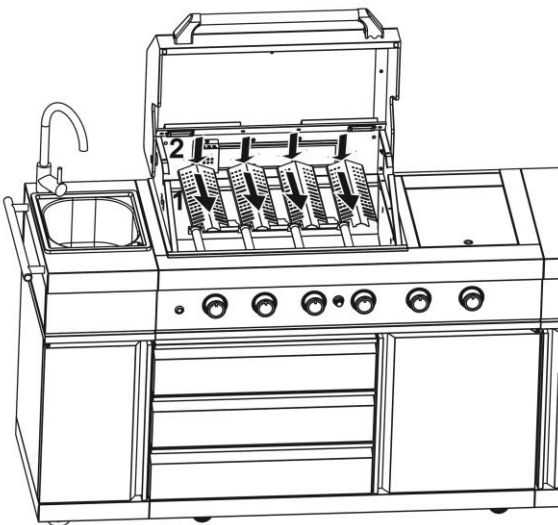
**6. Door Assembly**



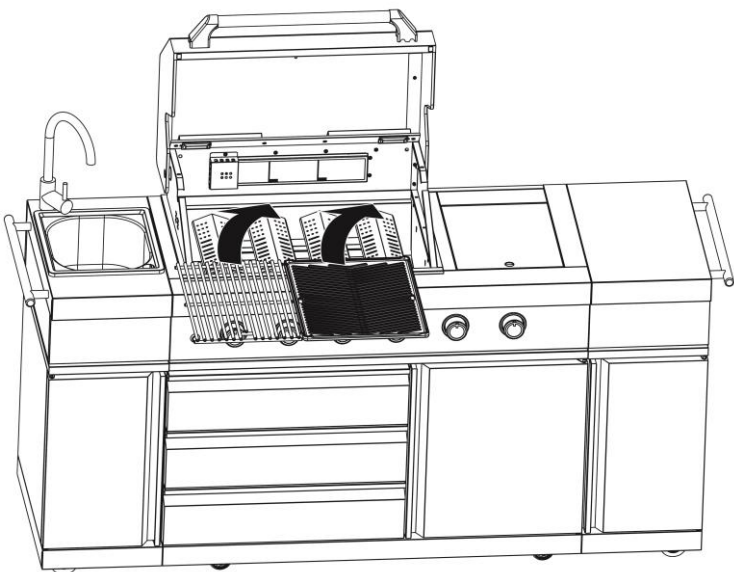
**7. Sink Assembly**



**8. Flame Diffuser Assembly**

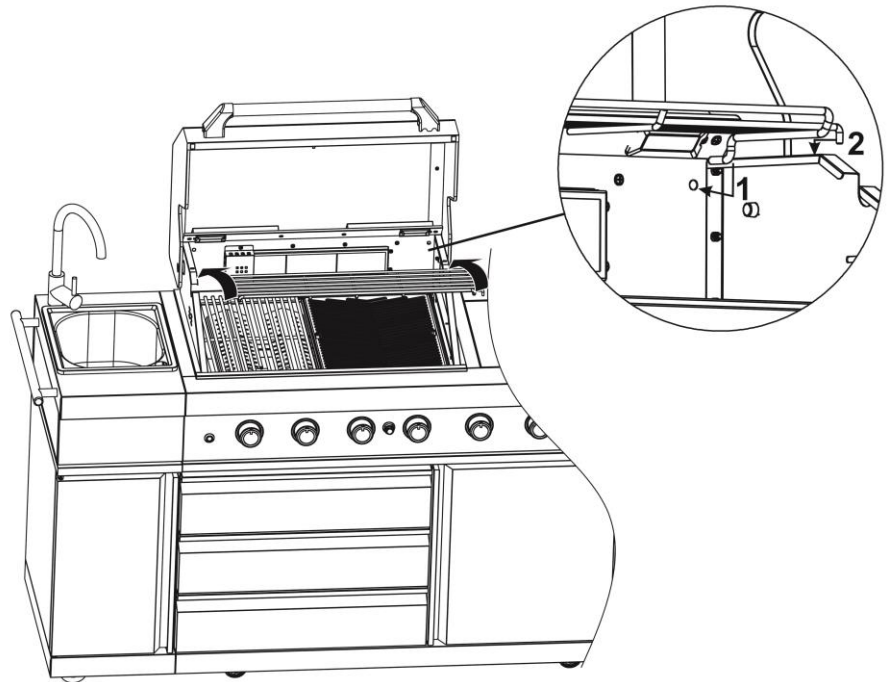


**9. Cooking grid/plate Assembly**

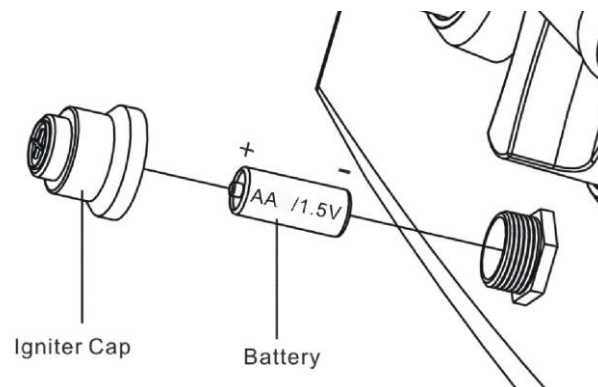




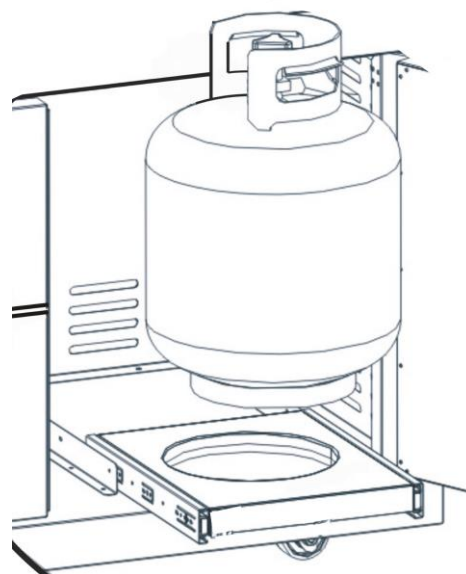
## 10. Warming Rack Assembly



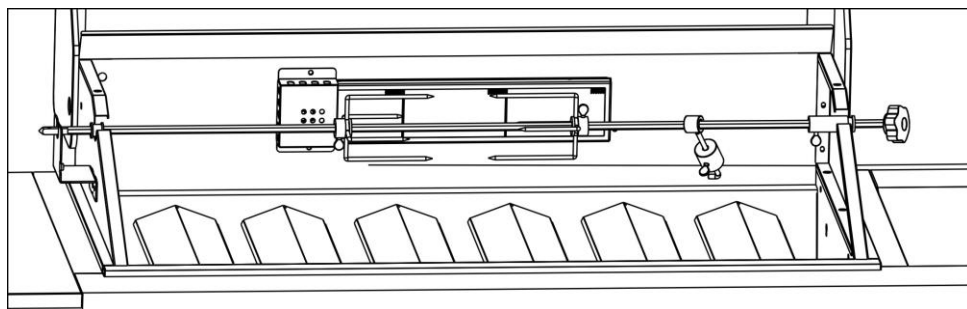
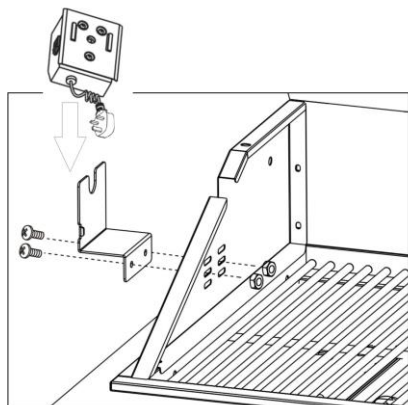
## 11. Battery Assembly ( Battery is not included)



## 12. Gas bottle



## ● Rotisseries kit set assembly



## NATURAL GAS CONVERSION

### ⚠ WARNING

1. CONVERSIONS ONLY TO BE DONE BY AUTHORIZED PERSON
2. A straining tether is required to be fixed to the appliance and to be fixed to the wall within 50mm of each connection point. The length of the tether shall not be exceed 80% of the length of the natural gas hose assembly.

### Tools required

1. Socket head set screw driver (Included with the product)
2. Wrench



### Gas Piping

1. A minimum pipe with diameter 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 meter of the appliance for serving the appliance.
2. Where it is not practical to install solid tube AGA certified to AS/NZS 1869 class A, stainless steel braided hose could be installed. This hose assembly must comply with AS5601 Gas installations, pipe sizing tables and shall not exceed 3 meters in length. The internal diameter of the hose must not be less than 10mm.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to natural gas.

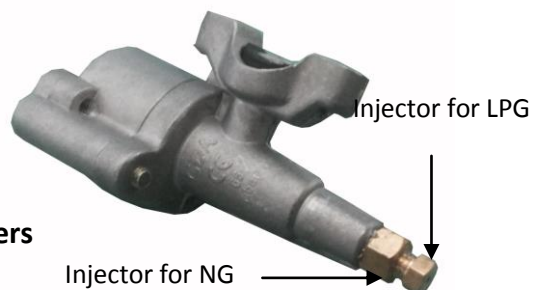
### NOTE TO INSTALLERS

The U-LPG jet is 0.98mm, the NGjet is 1.50mm.

Both U-LPG injector and NG injector are installed together like right Photo shows. The BBQ is set for U-LPG by manufacturer.

### \* Instructions for converting the main burners

1. Unscrew and remove the rear panel pictured.



2. Unscrew the main burner securing screws and remove the burner, sitting it alongside.



(1)



(2)



(3)



(4)

3. With the burner removed, you will see the brass gas jet which is screwed into the end of the valve. Using the socket driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet.



4. Reassemble the burner.



**Note:** Please make sure the gas valve is located well inside the main burner tube when re-installing the burners.

5. Repeat the above steps for the other main burners

### **\* Instructions for converting the side burner**

1. Take away the grease tray. Remove the side burner ignition wire from the terminal.



2. Unscrew and take away the side burner



3. Using the supplied socket screwdriver, unscrew and remove the LPG gas jet, leaving the NG jet in place.



4. Reassemble the side burner.



**Note: Please make sure the gas valve is positioned well inside the main burner tube.**

#### **\* Instructions for converting the back burner**

1. Remove the back burner cover



2. Remove the LPG jet from the elbow shaped brass injector assembly.







(4)



(5)

3. Reassemble the plates as removed.



## INSTRUCTION TO REPLACE BARBECUE LIGHT

**⚠ WARNING** Always keep the plug in dry condition.

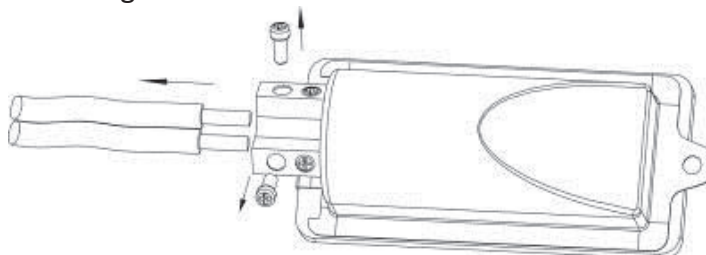
1. Remove the light rear cover



2. Remove the light



3. Disconnect the cable and replace a new light



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Deluxe Compact 6 Burner**



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