



Rialto, California 92376

ASSEMBLY & OPERATING INSTRUCTIONS

MODEL 66000 POCO PIZZA OVEN CART

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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR PIZZA OVEN 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, OR APPLIANCE SERVICE REPRESENTATIVE.

NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

NOTE TO THE CONSUMER:
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

SAFETY INSTRUCTIONS

Read carefully before assembling and operating your oven

SAFETY:

1. Temperature control: Getting your oven to temperature takes about 15-20 minutes.
Once the temperature is reached, the temperature is controlled by opening and closing the sliding grill on the "Fire Box" to increase or restrict air flow.
2. Because the smoke from the timber used will enter the "Cooking Chamber" use only natural hard wood.
3. Never use timber that has been painted or treated in any way, ie for termite or bug control.
4. Never use fire accelerants like gasoline or kerosene as the fumes will contaminate the taste of the food.

WARNING:

- This pizza oven is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- **Do not** use flammable liquids or aerosols to start or rekindle the fire.
- **Do not** leave infants, children, or pets unattended near a hot pizza oven.
- **Do not** use pizza oven near any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios or porches.
- Keep the pizza oven in a level position at all the times.
- Never touch the grate or pizza oven to see if they are hot.
- Use hot pads to protect hands while cooking or adjusting the vents.
- Use proper tools with long, heat-resistant handles.
- All external surfaces of this oven can become extremely hot when the oven is operating.
- Never use the oven door as a tray, it may collapse if loads are placed upon it.

OPERATING INSTRUCTIONS

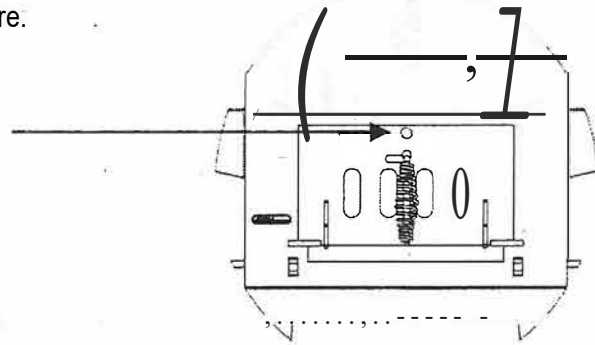
NOTE:

Ensure the oven is sitting on a firm, flat surface and remove the filling plate from the top of the oven.

Step 1. Use bottom fire box only for establishing your fire.

(The fire box can be used for wood or coals.)

To raise the door on the bottom fire box open .



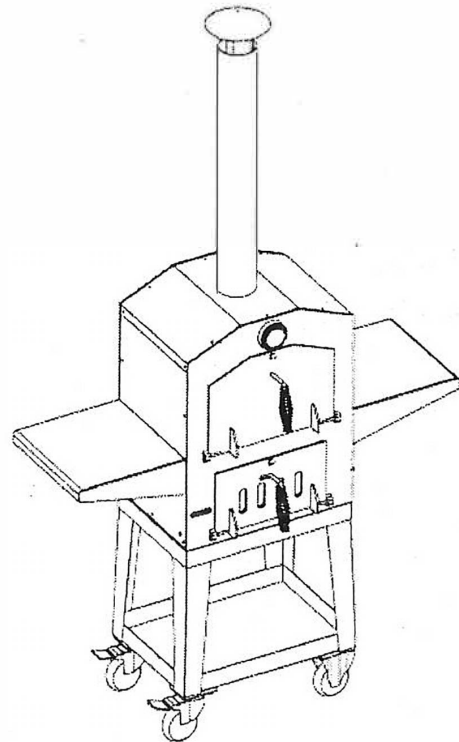
Step 2. Bring your oven to the desired temperature then close the door of the bottom fire box and also keep the door open on upper fire box during cooking.

(The cooking time depends on the kind of food.)

Step 3. Place your pizza or food on the firebrick or cooking grate. The width of the door is about 13.7" on upper fire box.

Step 4. Use pizza oven tool to remove food from the oven when the food is ready.

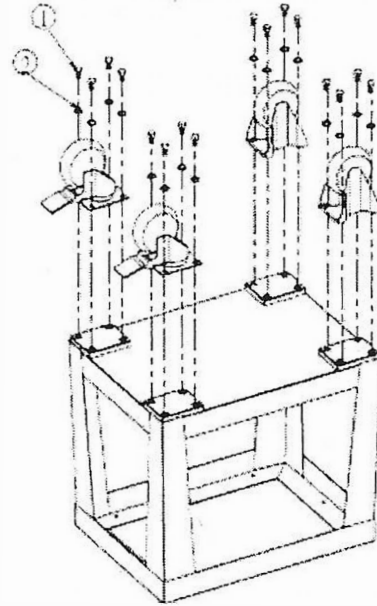
Step 5. Make sure coals and ashes are completely extinguished after cooking.



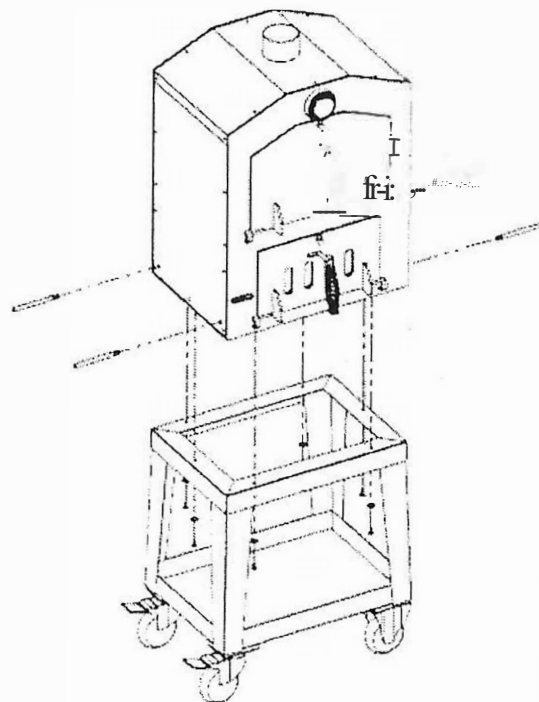
ASSEMBLING INSTRUCTIONS

- Step 1 · 1 3/8" - 16 UNC-1 OL 16PCS
2 Washers 16PCS

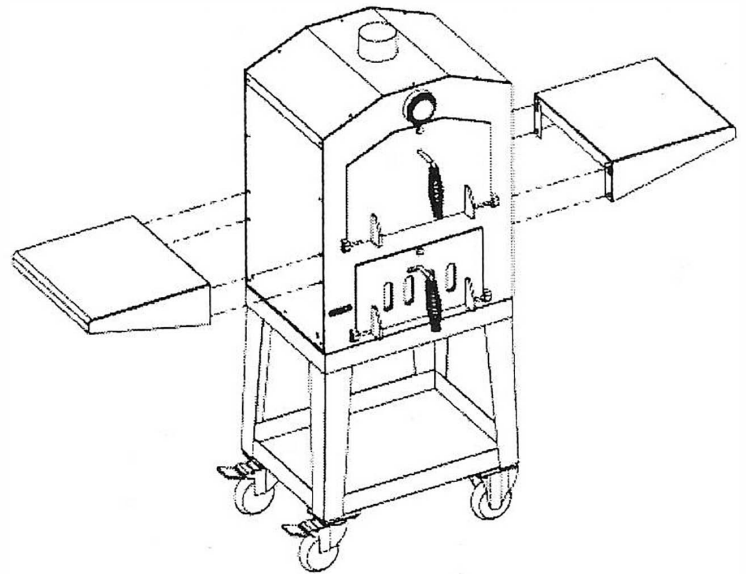
Secure locking casters by using four 3/8"-16 UNC-1 OL and four washers to the cart.



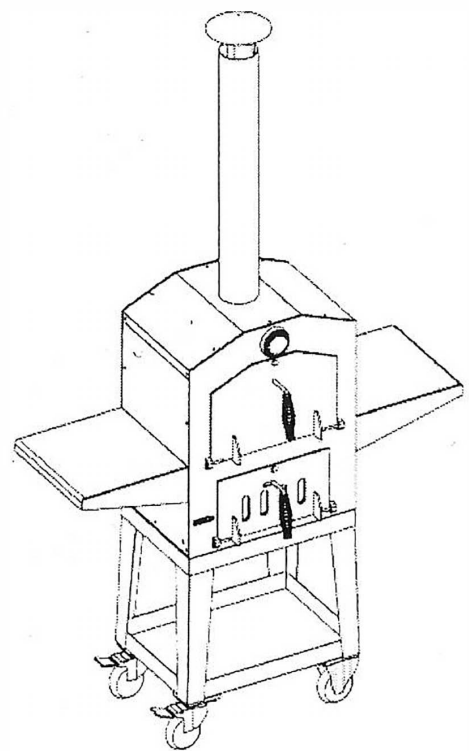
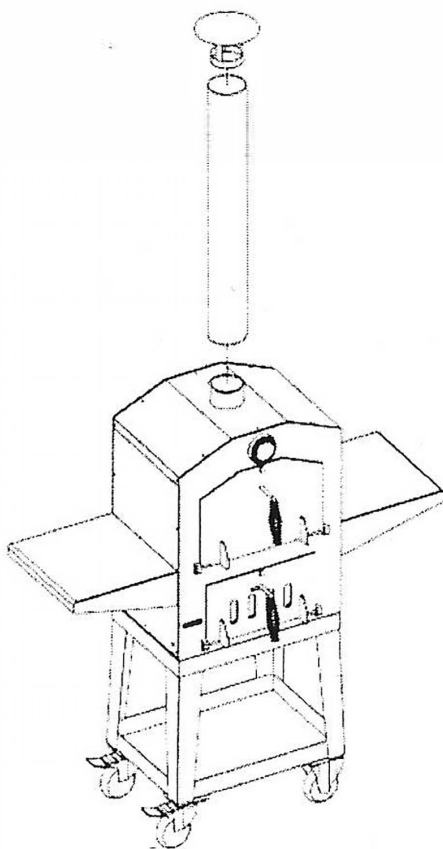
Step 2. Four handles provided will screw into the base of the oven firebox to assist in the assembly of the cart.



Step 3. Remove handles from the oven before attaching shelves.



Step 4. Insert the chimney and cover on the top of pizza oven. No screws are needed.



CLEANING & MAINTENANCE

CLEANING THE PIZZA OVEN

3 easy steps to help you clean your pizza oven:

- Make sure the pizza oven is cool and coals are totally extinguished.
- Remove the cooking grates.
- Wash your pizza oven in a mild soap and warm water solution to remove all grease and dirt, then rinse and allow to dry.

CLEANING THE COOKING GRIDS

Before first use and periodically it is suggested that you wash the cooking grates in a mild soap and warm water solution. You can use a washcloth to clean your cooking grates.

AWARNING:

- Using sharp objects to clean the cooking grate will damage the finish.
- Using abrasive cleaners on the cooking grate or the pizza oven itself will damage the finish.

AFTER USE SAFETY:

Always allow pizza oven and all components to cool completely before handling.

Never leave coals and ashes in pizza oven unattended. Make sure coals and ashes are completely extinguished before removing.

Before pizza oven can be left unattended, remaining coals and ashes must be removed from pizza oven. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.

Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

With a garden hose, completely wet surface beneath and around the pizza oven to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.



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Quick Start Guide

- How to use your Bull Poco Pizza Oven -

The Bull Oven is perfect for cooking pizza's but is also great for cooking anything you might cook in a traditional oven. The wood you select adds great flavor and you will really impress your friend with the way your oven looks and cooks. We strongly suggest that you use only natural hard woods like Hickory, Oak, and Cherry. The purity of these woods and their distance aroma adds to whatever you choose to cook.

How do I control the Temperature?

Our oven operated just like your smoker or charcoal grill. Air Flow controls increases the temperature as you increase the air flow. These controls are located on the lower fuel box of your oven. Experiment with the controls and you will find the temperature easy to control with practice.

Caution: Safety Notice

The smoke from the wood used will enter the cooking box it is important to use only natural untreated hard wood. Do not use wood that has been painted or treated.

Never use liquid petroleum based fire starters the fumes will contaminate the food.

Caution: while cooking all surfaces of the unit will be hot. Keep children and pets away from the oven when in use.

For additional information please contact us at 1-800-521-BULL or via the internet at Contact@bullbbg.com

CAUTION: PERPARE YOUR OVEN!

After you setup you Oven it is important that you temper the unit prior to cooking for the first time. This prepares the unit for cooking and eliminates fumes associated with a final drying of the paint to the unit.

Bring your Oven Temperature up to 255 degree's for a minimum 60 minutes with the doors open on the unit.

.PARTS LIST

Model No. 66000 POCO PIZZA OVEN CART

REF#	PART#	DESCRIPTION	Q'TY	REF#	PART#	DESCRIPTION	Q'TY
1		Side panel - Left	1	10		Cart of Pizza oven	1
2		Side panel - Right	1	11		Caster-Braking	2
3		Top of panel	1	12		Caster	2
4		Pizza oven - Bowl	1	13		Washer	16
5		Side-shelf	2	14		Screw 3/8"-16UNC	16
6		Temperature gauge bezel	1	15		Cover of chimney	1
7		Temperature gauge	1	16		Chimney	1
8		Bull emblems	1	17		Washer	6
9		Cooking grate	1	18		Screw 1/4"-20UNC*3/8 L	6

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page and illustrated on page 8.

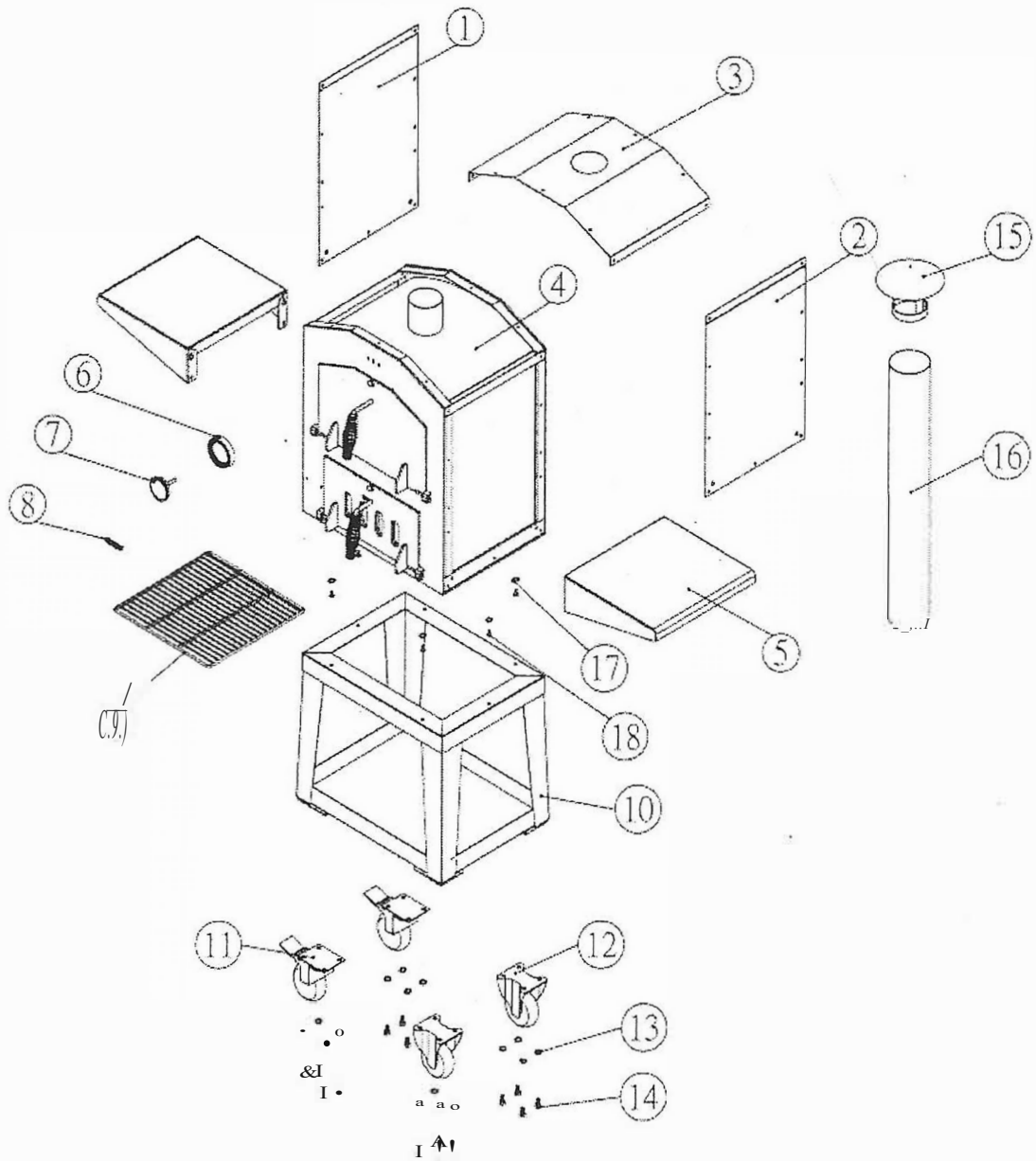
To make sure you obtain the correct replacement parts for your pizza oven, the following information is required to assure getting the correct part.

1. Reference number of replacement part needed.
2. Description of replacement part needed
3. 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.

ILLUSTRATED PARTS LIST





LIMITED WARRANTY

Bull Outdoor Products, Inc. warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor charcoal Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills 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).

<u>Component</u>	<u>Warranty Period</u>
Stainless Steel Cooking Grids:	1 Year
Frame, Housing, Cart, assembly and others:	1 Year
Insert Assembly:	1 Year

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 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 grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 AM to 4 PM PST. Our phone number is (800) 521-2855 and our FAX number is (909)-770-8627 or email to contact@bullbbq.com. Please direct all correspondence to: Bull Outdoor Products, Inc., 2483 W Walnut Ave., Rialto, CA 92376
ATTN: Warranty Service Center

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 Purchased _____

Purchased From _____