

BULL

Outdoor Products Inc.

Rialto, California 92376



ASSEMBLY & OPERATING INSTRUCTIONS

MODEL 67529 BISON CHARCOAL GRILL
MODEL 67530 BISON CHARCOAL CART BOTTOM

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READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL 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 grill

SAFETY:

1. When using charcoal briquets or wood chunks, form a pyramid and douse with lighter fluid. Wait until fluid has soaked in before lighting.
2. Cap lighter fluid immediately and place a safe distance from grill.
3. Never add lighter fluid to coals that are already hot or warm.
4. Never use gasoline, kerosene, or other highly volatile fluids as a starter. They can explode.
5. As an alternative to lighter fluid, use an electric, solid, metal chimney or other starter specifically made for lighting charcoal briquets or wood chunks.
6. Unplug and remove a hot starter with caution and be careful where you put it. Always cool starter completely before storing.
7. Never use an electric starter in the rain and/or when standing on wet ground.
8. When using instant light briquets, do not use lighter fluid, electric, solid, or metal chimney-style starters. Do not add more instant light briquets once the fire has been lit. Add only regular charcoal briquets if more are needed.
9. Once the grill is lit, do not touch briquets or wood chunks to see if they are hot. Keep grill uncovered until ready to cook.
10. Keep vents open while cooking. Charcoal briquets and wood chunks need oxygen to burn.
11. Allow coals to burn out completely and let ashes cool at least 48 hours before disposing.
12. Dispose of cold ashes by wrapping in heavy-duty aluminum foil and placing in non-combustible container. Be sure no other combustible materials are nearby.
13. If you must dispose of ashes before completely cooled, place them in heavy duty foil and soak with water completely before disposing in non-combustible container.

AWARNING:

- This grill is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- Do not leave infants, children, or pets unattended near a hot grill.
- Do not use grill near any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios or porches.
- Keep the grill in a level position at all the times.
- Always put charcoal on top of the charcoal grate and not directly into the bottom of the bowl.
- Never touch the cooking or charcoal grate or the grill to see if they are hot.
- Use barbecue mitts or hot pads to protect hands while cooking or adjusting the vents.
- Use proper barbecuing tools with long, heat-resistant handles.
- Lining the bowl with aluminum foil will obstruct the air flow. Instead, use a drip pan to catch drippings from meat when cooking by the indirect Method.

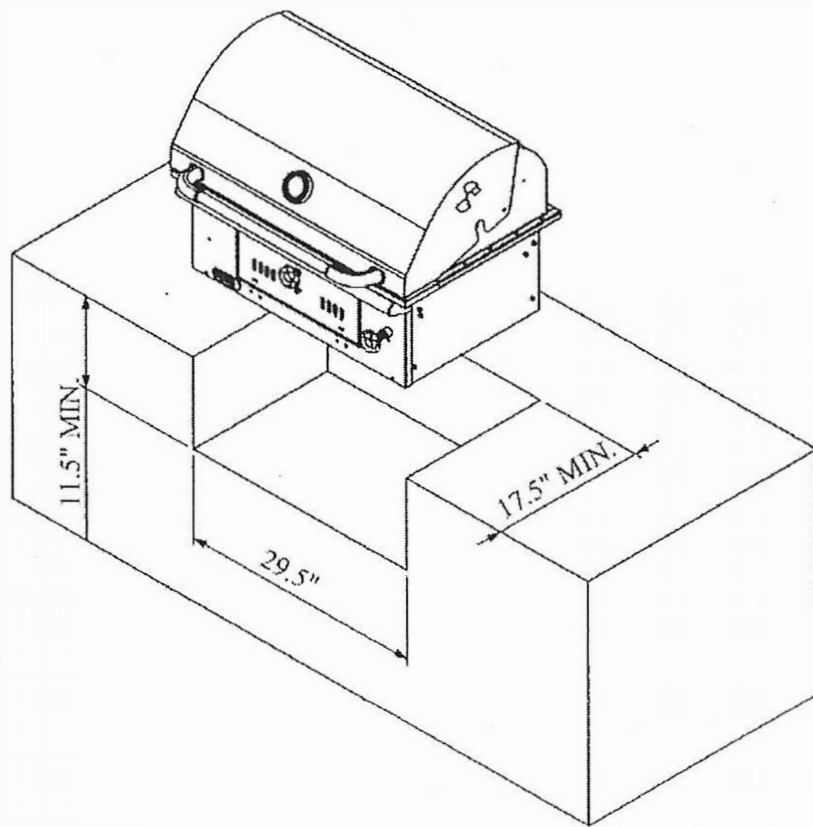
INSTALLATION INSTRUCTIONS

NOTE:

Vents must be provided for combustion air on both sides of built-in cabinet.

When choosing a location for your grill keep in mind that it should never be located under any overhead combustible construction.

The sides and back of the grill should not be any closer than 21 inches to combustible construction.

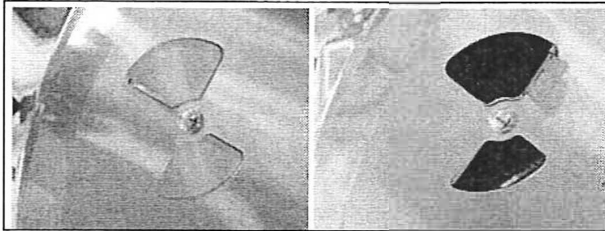


OPERATING INSTRUCTIONS

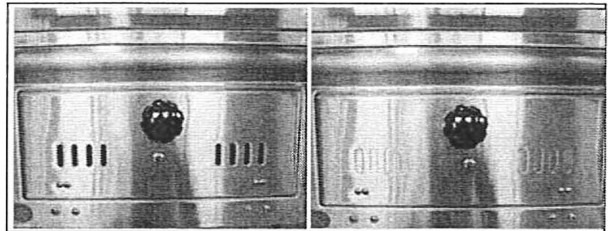
NOTE:

Place the grill outdoors on a hard, level, non-combustible surface away from roof overhang or any combustible material. Never use on wood or other surfaces that could burn. Place the grill away from open windows or doors to prevent smoke from entering your house. In windy weather, place the grill in an outdoor area that is protected from the wind.

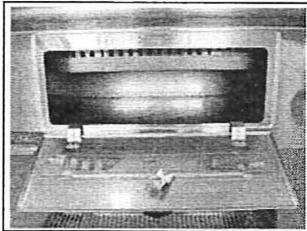
EXCLUSIVE FEATURES:



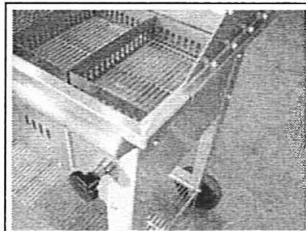
Air vent butterfly dampers at both sides of the lid control rate of burn for your choice of high intensity heat, slow roasting or smoking.



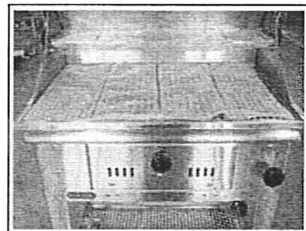
Grill door with air shutter can control the airflow.



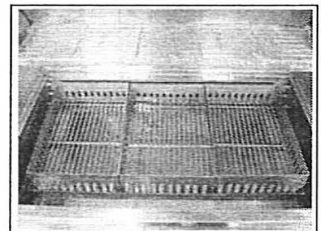
Easy front loading charcoal access door.



Rotate the height adjustment knob to adjust the charcoal bed for multi-level heat control.



Cooking area



Charcoal grate assembly

AFTER USE SAFETY:

Always allow grill and all components to cool completely before handling.

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

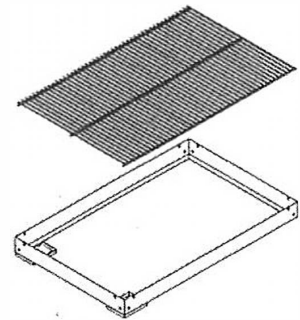
Before grill can be left unattended, remaining coals and ashes must be removed from grill. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.

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

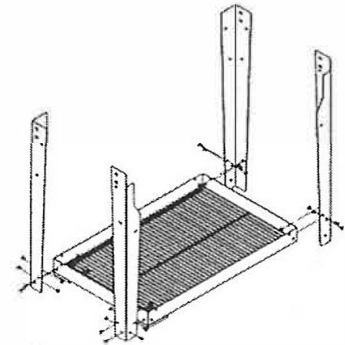
With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

Cover and store grill in a protected area away from children and pets.

Step 1. Put the bottom rack into the bottom rack frame before tightening the screws and bolts.

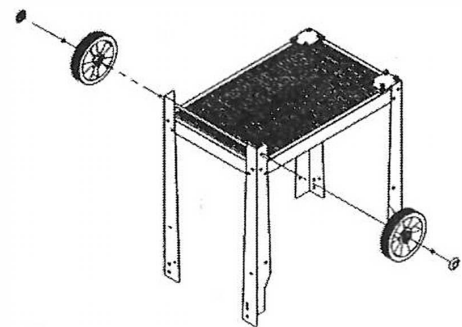


Step 2. Attach cart bottom leg to bottom rack frame by using four 1/4"-20uncx1/2"L screws and four 1/4"-20unc nuts. Repeat for the remaining three legs.



- (£ 0- 1/4"-20uncx1/2"L Screw
- @ fl 1/4"-20unc Nut

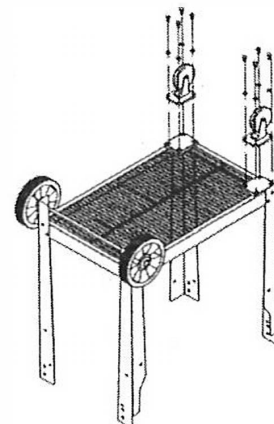
Step 3. Reverse the cart bottom for assembling the wheels. Insert the axle through the holes on legs, attach wheels to the axle by using two 3/8" locknuts. The wheels have to be put on the same side. Then put the covers on the wheels.



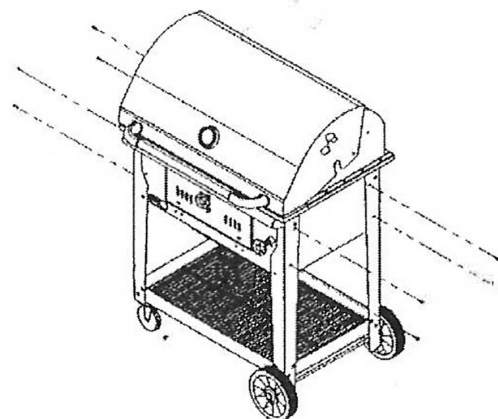
- 3/8x22.2" Wheel axle
- ◆ @ 3/8" Locknut
- ⌋ @ 1.9" Cover

Step 4. Attach locking casters to left front and rear legs by using two 3/8"-16nucx5/8"L bolts and two 3/8" spring washers.

- fJn 3/8"-16nucx5/8"L bolt
- ⌋ @ 3/8" spring washer

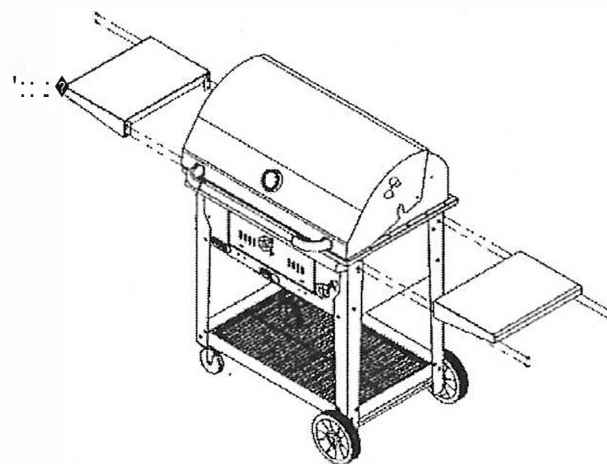


Step 5. With the help of a friend, place grill bowl assembly on assembled cart frame. Grill bowl will rest on angled vertical supports. Secure using sixteen M5x0.8Px15L bolts. In front of grill bowl assembly secure using two 1/4"-20uncx1/2"L screws and two 1/4"-20unc nuts.



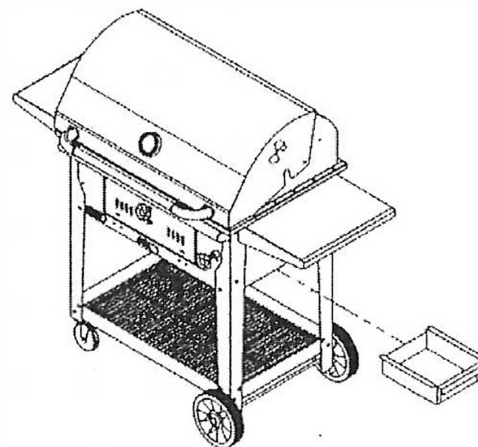
- Ⓢ L M5x0.8Px15L bolt
- Ⓢ 0- 1/4"-20uncx1/2"L Screw
- Ⓢ El 1/4"-20unc Nut

Step 6. Attach side shelf to right side of grill bowl assembly using four M5x0.8Px15L bolts. Repeat for the left side shelf.



- Ⓢ Efi-a M5x0.8Px15L bolt

Step 7. Slide the ash pan into the track of the ash pan fasten in the bottom of the bowl assembly.



CLEANING & MAINTENANCE

CLEANING THE GRILL

4 easy steps to help you clean your grill:

- Make sure the grill is cool and coals are totally extinguished.
- Remove the cooking and charcoal grates.
- Remove ashes.
- Wash your grill in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your grill and wipe 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 or a vegetable brush to clean your cooking grates.

AWARNING:

- Using sharp objects to clean the cooking grate or remove ashes will damage the finish.
- Using abrasive cleaners on the cooking grate or the grill itself will damage the finish.

PARTS LIST

Model No. 67529
Model No. 67530

BISON CHARCOAL GRILL
BISON CHARCOAL CART BOTTOM

| REF# | PART# | DESCRIPTION | Q'TY | REF# | PART# | DESCRIPTION | Q'TY |
|------|-------|------------------------------|------|------|-------|---------------------------------|------|
| 1 | 67000 | LID-FRONT | 1 | 18 | 67017 | HEIGHT ADJUSTMENT PHENOLIC KNOB | 1 |
| 2 | 67001 | LID-REAR | 1 | 19 | 67018 | CHARCOAL BED BRACKET | 1 |
| 3 | 67002 | TEMPERATURE GAUGE | 1 | 20 | 67019 | GRILL DOOR W/AIR SHUTTER | 1 |
| 4 | 67003 | THERMOMETER BEZEL | 1 | 21 | 67020 | DOOR HINGE | 2 |
| 5 | 67004 | HANDLE | 1 | @ | 67021 | DOOR SCREW | 4 |
| 6 | 67005 | HANDLE END CAP | 2 | 23 | 67022 | DOOR NUT | 4 |
| 7 | 67006 | AIR VENT BUTTERFLY DAMPER | 2 | 24 | 67023 | DOOR LOCKING PLATE | 1 |
| 8 | 67007 | WARMING RACK | 1 | 25 | 67024 | PHENOLIC DOOR HANDLE | 1 |
| 9 | 67008 | WARMING RACK SUPPORT | 2 | 26 | 67025 | BULL EMBLEM | 1 |
| 10 | 67009 | COOKING GRID | 4 | 27 | 67026 | ASH PAN | 1 |
| 11 | 67010 | BOWL ASSEMBLY | 1 | 28 | 67027 | ASH DAMPER | 1 |
| 12 | 67011 | SIDE SHELF | 2 | 29 | 67028 | CART BOTTOM LEG | 4 |
| 13 | 67012 | CHARCOAL GRID | 3 | 30 | 67029 | BOTTOM RACK | 1 |
| 14 | 67013 | CHARCOAL GRID BRACKET | 1 | 31 | 67030 | BOTTOM RACK FRAME | 1 |
| 15 | 67014 | CHARCOAL GRID FRAME | 3 | 32 | 67031 | WHEEL | 2 |
| 16 | 67015 | CHARCOAL GRID ASSEMBLY PLATE | 1 | 33 | 67032 | CASTER W/BRAKE | 2 |
| 17 | 67016 | HANDLE BOLT | 1 | 34 | 67033 | WHEEL AXLE | 1 |

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

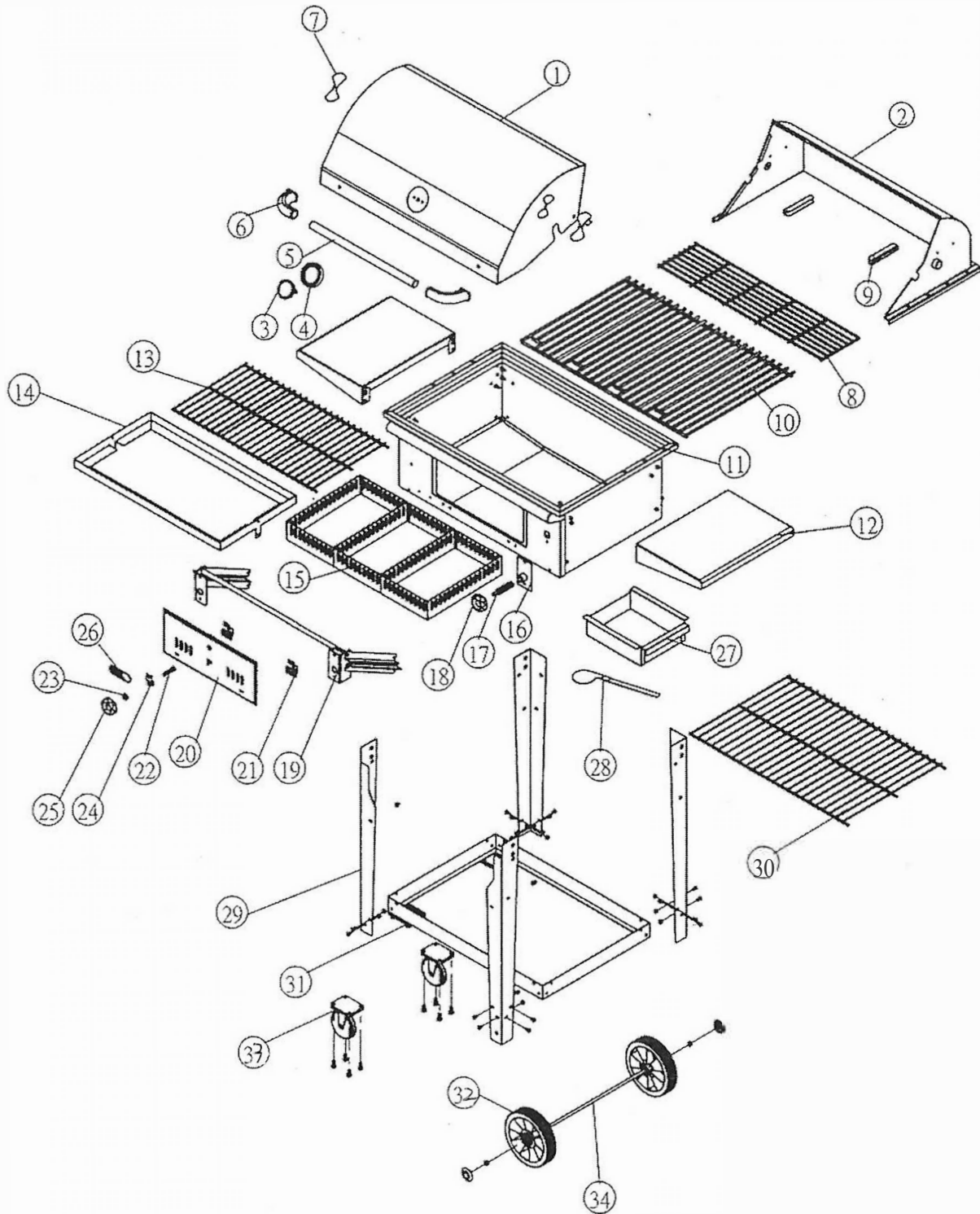
To make sure you obtain the correct replacement parts for your grill, the following information is required to assure getting the correct part.

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, Control Panel, Charcoal grid assembly and others: | 1 Year |
| Insert Assembly: | 5 Years |

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 _____