

INSTALLATION AND OPERATION INSTRUCTIONS

BULL OUTDOOR PRODUCTS COLT - STALLION & BARON GAS BARBECUE CARTS, PEDESTALS & BUILT-INS

CONGRATULATIONS, on the purchase of your new BULL OUTDOOR PRODUCTS GAS BARBECUE. These units are designed and intended for outdoor use only.

GENERAL INFORMATION

These instructions are intended as a general guide and do not supersede national or local codes in any way. Authorities having jurisdiction should be consulted before installation.

Installation and provision for combustion and ventilation air must conform to the *National Fuel Gas Code, ANSI Z223.1*, or *CAN/CGA-B149.1, Natural Gas Installation Code*, or *CAN/CGA-B149.2, Propane Installation Code*. This barbecue has been tested to, and complies with, *ANSI Z21.58* and *CAN/CGA 1.6 (1995), STANDARDS FOR OUTDOOR COOKING GAS APPLIANCES*.

!!! IMPORTANT!!!

Read these instructions carefully before installing or operating this gas barbecue. These instructions should be left with the homeowner for future reference.

!!! WARNING !!!

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life.

Do not store combustible materials or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

A liquid propane tank, not connected for use with this gas barbecue, shall not be stored in the vicinity of this or any other appliance.

Installation and service must be performed by a Qualified technician, service agency, or the gas supplier.

BULL

Outdoor Products Inc.

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!!! WARNING !!!

Gas supply system must be installed in accordance with the U.S. National Fuel Gas Code.

This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure test in excess of 1/2 PSI (3.5 KPA).

Use a system manual shut off valve to shut off the gas supply to this gas appliance before continuing with installation procedures.

GAS-FIRED

c@us

LISTED

ANSI Z21.58 • (1995) AND CAN/CGA 1.6- (1995)
OUTDOOR COOKING GAS APPLIANCE. 12ME

WHAT TO DO IF YOU SMELL GAS:

- < Shut off gas supply to the appliance.
- < Extinguish any open flames.
- < Open barbecue lid.
- < If odor continues, Immediately call your gas supplier. Follow the gas supplier's instructions.
- < If you can not reach your gas supplier, call the fire department.

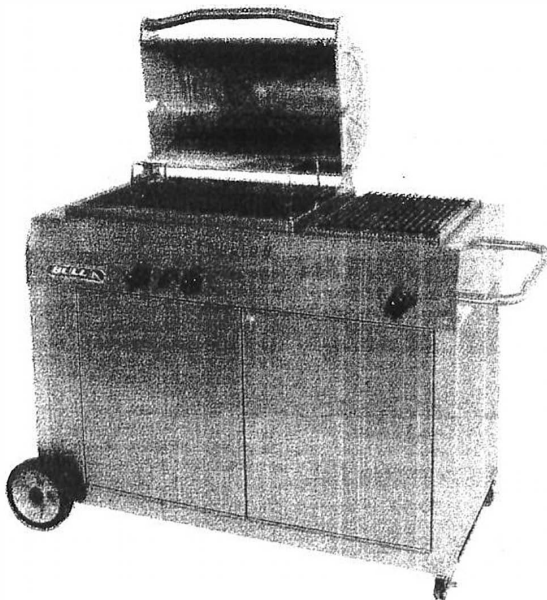
**BULL OUTDOOR PRODUCTS
COLT GAS BARBECUE**



**BULL OUTDOOR PRODUCTS
BARON GAS BARBECUE**



**BULL OUTDOOR PRODUCTS
STALLION GAS BARBECUE**

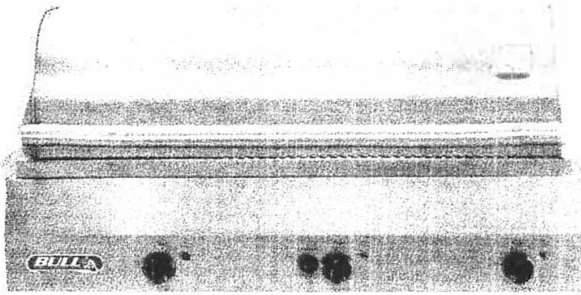


**BULL OUTDOOR PRODUCTS
MUSTANG GAS BARBECUE**

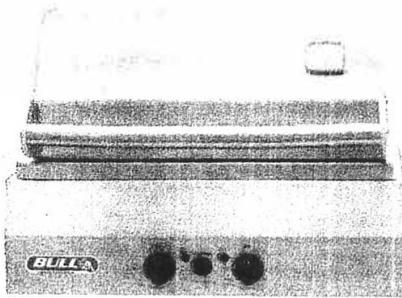


**BULL OUT-DOOR PRODUCTS OF
SERIES BUILT-IN GAS
BARBECUE MODELS**

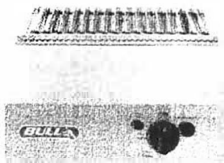
**BUILT-OUTDOOR-PRODUCTS
GAS BARBECUE ACCESSORIES**



DI 3600



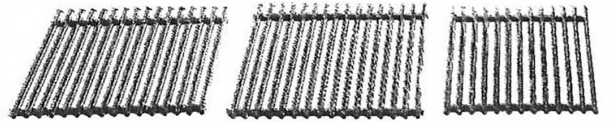
DI2400



DI1200



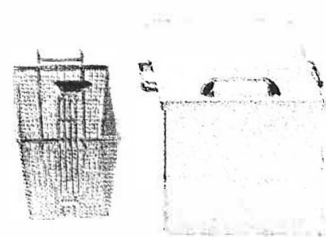
ROTISSERIE



GRATES



COVER



DEEP FRYER



GRIDDLE

SHIPPING AND PACKING LIST

Your BULL OUTDOOR PRODUCTS GAS BARBECUE comes assembled, ready for the gas connection, with the exception of hood and/or shelf assembly, wheel and axle assembly, condiment holder, and handle on some models.

SHIPPING CARTON CONTAINS:

- 1- Bull Outdoor Products Gas Barbecue
- 2 or 3 Gas Barbecue Cooking Grates
- 1- Gas Barbecue Warming Rack
- 1- Gas Barbecue Manual Pack with Warranty Card
- 2- Chassis Installation Brackets (Built-ins only)

OPTIONAL ACCESSORIES: (included on some models)

- 1- Extra Top Cooking Grate
- 1- Rotisserie Kit
- 1- Searing Grate
- 1- Cover
- 1- Flame Cone
- 1- Griddle
- 1- Deep Fryer

SAFETY INFORMATION

- < THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY. IT IS NOT INTENDED FOR INSTALLATION IN ANY BUILDING, GARAGE, OR ENCLOSED STRUCTURE. IT IS NOT INTENDED FOR INSTALLATION IN OR ON RECREATIONAL VEHICLES OR BOATS.
- < **WARNING:** Follow all gas leak check procedures in this manual, prior to operation.
- < **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 other reproductive harm. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.
- < Liquid Propane tanks must be stored outdoors, out of reach of children and must not be stored in any building, garage, or other enclosed structure.
- < While this appliance is not in use, the gas must be turned off at the gas supply.
- < **DO NOT ATTEMPT TO DISCONNECT THE GAS OR ANY GAS FITTING WHILE THIS APPLIANCE IS IN OPERATION.**
- < Inspect the hose and gas connections of this outdoor cooking gas appliance prior to each use. Do not operate the unit if there is a gas leak present. If the hose shows wear or is cut, it must be replaced before barbecue operation.

PROPER CLEARANCES FROM COMBUSTIBLE CONSTRUCTION AND MATERIALS MUST BE MAINTAINED FROM ALL SIDES, TOP, AND BOTTOM OF THIS APPLIANCE (24" IN ANY DIRECTION).

THIS APPLIANCE SHOULD NEVER BE PLACED NEAR ANY COMBUSTIBLE SURFACE.

THIS APPLIANCE SHOULD NEVER BE PLACED UNDER ANY COMBUSTIBLE CONSTRUCTION OR MATERIALS.

THIS APPLIANCE SHOULD NEVER BE PLACED CLOSER THAN TWENTY-FOUR (24) INCHES FROM ANY SIDE OR BACK, TO ANY COMBUSTIBLE CONSTRUCTION OR MATERIAL. (FIGURE 1,2 & 3)

- < **DO NOT** put a barbecue cover or anything flammable on or in the tank area beneath the barbecue.
- < **NEVER** leave the barbecue unattended while in operation.
- < **NEVER** allow children to operate this barbecue.
- < **NEVER** lean over an open barbecue, or place hands or fingers on the front edge of the cooking basin.
- < Should a grease fire occur, turn off all burners, and stay away from the barbecue until the fire is out.
- < **NEVER** use liquid propane gas in a natural gas unit, or natural gas in a liquid propane unit. GAS CONVERSIONS SHOULD ONLY BE DONE BY A QUALIFIED SERVICE TECHNICIAN.
- < Use heat-resistant barbecue mitts or gloves when operating this barbecue.
- < **DO NOT** use charcoal briquettes or lighter fluid in any gas barbecue.
- < While this appliance is not in use, it should be covered, to protect it from weather and other adverse elements.
- < **WARNING:** **DO NOT** operate the optional Side Grill and rotisserie simultaneously.
- < If rotisserie (optional) is to be used, the external electrical source must be grounded in accordance with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*. KEEP ANY ELECTRICAL SUPPLY CORD AWAY FROM ANY HEATED SURFACES.
- < Storage of this appliance indoors is permissible only if the LP cylinder (tank) is disconnected and removed from the appliance. Never move unit with LP tank installed.

BULL OUTDOOR COLT · STALLION SERIES GAS BARBECUE SPECIFICATIONS

NATURAL GAS · RATED PRESSURE - 7.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
7.0" W.C.	10.5" W.C.	#52	30,000
With optional Side Grill		#52	45,000

LIQUID PROPANE - RATED PRESSURE - 11.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
11.0"W.C.	13.0"W.C.	#59	30,000
With optional Side Grill		#59	45,000

BULL OUTDOOR BARON SERIES GAS BARBECUE SPECIFICATIONS

NATURAL GAS · RATED PRESSURE - 7.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
7.0" W.C.	10.5" W.C.	#54	33,000

LIQUID PROPANE - RATED PRESSURE - 11.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
11.0" W.C.	13.0" W.C.	#62	36,000

HIGH ALTITUDE DERATE

In the U.S.A., input BTU shall be de-rated 4% (1 orifice size) per 1000 ft. for altitudes *above* 2000 ft.. In Canada, input BTU shall be de-rated 10% (2 orifice sizes) at altitudes from 2000 ft. to 4500 ft..

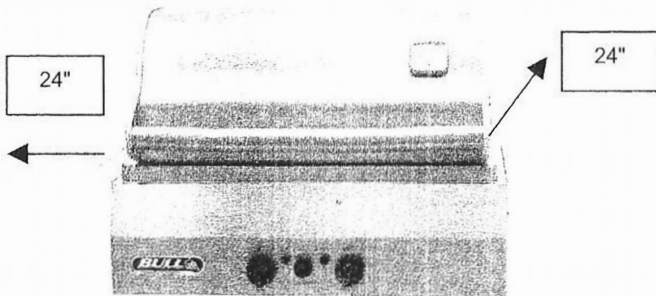


FIGURE 1

When selecting a location for the Built-in unit, **DO NOT** OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

INSTALLATION

Installation will be much easier if two (2) or more people co-operate in locating and installing the unit. For Built-in units, adjustable installation brackets have been provided (use of these brackets is not absolutely required for installation). See " BUILT-IN INSTALLATION" on Page 9 for suggestions.

LOCATION

Your Bull Outdoor Products Gas Barbecue can be installed on any flat, stable surface away from any combustible materials or construction. See " CLEARANCES FOR COMBUSTIBLE CONSTRUCTION AND MATERIALS " on Page 4. (SEE FIGURE 1, 2, and 3)

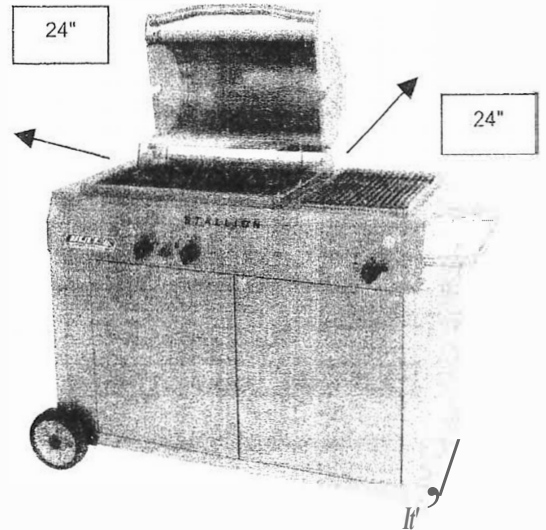


FIGURE 2

When selecting a location for the unit, **DO NOT** OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

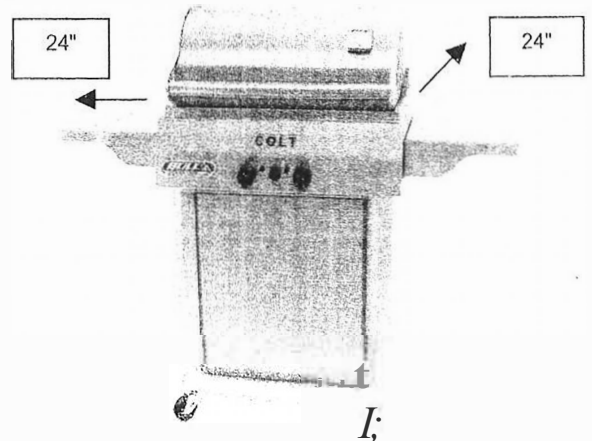


FIGURE 3

When selecting a location for the unit, **DO NOT** OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

SET UP AND ASSEMBLY FOR CART AND PEDESTAL UNITS

Your Bull Outdoor Products Gas Barbecue comes assembled, ready for the gas connection, with the exception of hood and/or shelf assembly, wheel and axle assembly, condiment holder, and handle on some models. If your unit comes without hood attached it is packaged in a cardboard box within the unit. If your unit comes with a side shelf, it is packaged in a cardboard box within the shipping carton.

!!! IMPORTANT!!!

Barbecue units are shipped with the appropriate gas connections for each type of gas, i.e., Natural Gas or Liquid Propane. If you have purchased an inappropriate unit for your application, gas conversion kits are available. Call the Bull Outdoor Products Service Center. Gas conversions must be performed by a qualified installer.

- 1- Remove all contents from the shipping container.
- 2- Check the contents of the shipping container against the shipping and packing list. Report any missing or damaged parts to your retailer.
- 3- Remove any and all protective wrapping from the appliance.

TOOLS THAT YOU WILL NEED

- 1- Adjustable wrenches: at least one of which has a range of 3/4"
- 1- 5/32" male hex driver or L-wrench
- 1- 7/16" open-end wrench (optional)
- 1- 9/16" open-end wrench (optional)
- 1- 3/4" open-end wrench (optional)

!!! WARNING !!!

DO NOT attempt any assembly operation with the Liquid Propane tank installed. Remove LP tank from unit before attempting any assembly operation.

!!! WARNING !!!

For Natural Gas models, with Side Grill applications, both Barbecue and Side Grill must be converted to Natural Gas. Call the Bull Outdoor Products Customer Service Center for information on how to convert the Side Grill for Natural Gas applications.

FOR UNITS REQUIRING HANDLE ASSEMBLY

- 1- Remove handle assembly from carton.

NOTE: For units with Side Grill installed, the Side Grill must be removed to install handle.
- 2- Reaching through the cutting board mounting hole, place the two (2) 5/16" x 2 1/2" hex mounting bolts, with lock washer and fender washer, through each of the handle mounting holes, located on the top right side of the cart chassis.
- 3- Using an adjustable wrench, or a 9/16" open-end wrench, align and tighten each mounting bolt into the handle. Do not over tighten. (SEE FIGURE 4)

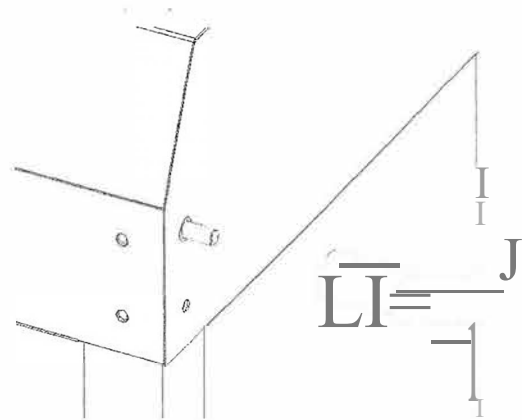


FIGURE 4

FOR UNITS REQUIRING CASTER ASSEMBLY

The following assembly may require two (2) people.

- 1- Remove the four (4) casters from carton.
- 2- While lifting the right side of cart chassis, carefully align and tighten one (1) caster, into the caster mounting bracket, located on the bottom of each leg, on the bottom right side of the cart chassis base frame. Repeat this procedure for the left side of the chassis. (SEE FIGURE 5)

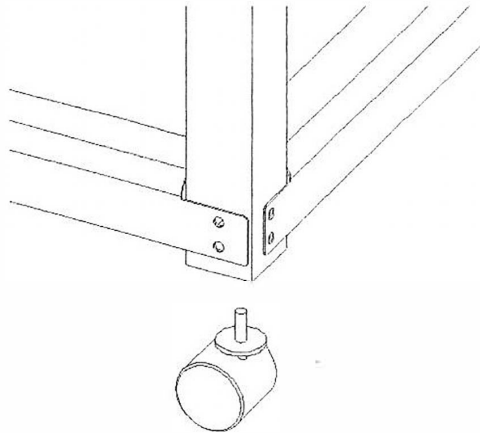


FIGURE 5

FOR UNITS REQUIRING SIDE SHELF ASSEMBLY

- 1- Remove the side shelf from carton, being careful not to scratch the stainless steel shelf.
- 2- Using a 5/32" male hex driver, loosen, but do not remove, the four (4) leg mounting screws, from the top left-hand side of the cart chassis.
- 3- Carefully align the "keyholes" in the shelf, with and over the four (4) leg-mounting screws. Make sure the washers are not between the shelf and the cart chassis. Push the shelf down into position.
- 4- Re-tighten the four (4) leg-mounting screws. (SEE FIGURE 6)
- 5- Carefully remove the plastic protective wrap.

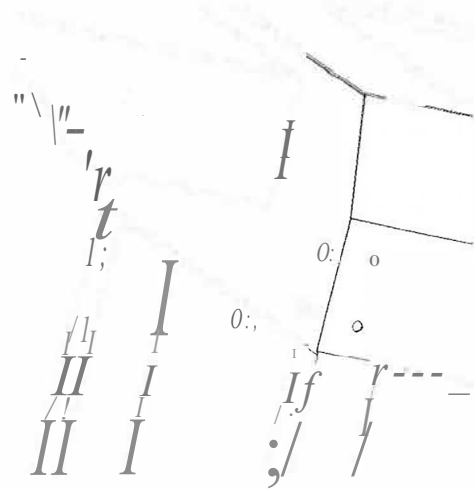


FIGURE 6

LEVELING

Once you have selected the location for your barbecue, adjust the adjuster nuts, located on the casters, at each of the two (2) bottom right side corners of the cart chassis base frame, for level adjustment. For triangular pedestal units, all four casters are adjustable. Use an adjustable wrench, a 9/16" open-end wrench, or the caster adjuster wheel, to make any adjustments.

FOR UNITS REQUIRING HOOD ASSEMBLY

- 1- Remove hood from cardboard box within unit.
- 2- Remove Cotter clips from hinge pins at rear of barbecue basin.
- 3- Remove hinge pins from hinges.
- 4- Place hood in position.
- 5- Replace hinge pins through hinge pinholes in hood and hinges.
- 6- Replace Cotter clips in hinge pins.

FOR UNITS REQUIRING ANY OTHER ACCESSORY ASSEMBLY

See the instructions that come with the accessory kit.

LIQUID PROPANE TANK HOOK ASSEMBLY FOR RECTANGULAR CART UNITS:

Once all assemblies have been completed, and the Liquid Propane tank has been filled, place the LP tank into the Liquid Propane tank mount, located on the bottom left side of the cart chassis base frame. Attach the LP tank hook (located on the bottom left side of the cart chassis, above the LP tank) through the tank handle, and tighten tank hook nut(s). Tank hook is adjustable.

**LIQUID PROPANE TANK HOOK & VALVE SHIELD
ASSEMBLY
FOR TRIANGULAR PEDESTAL UNITS:**

- 1- Remove the Liquid Propane Tank Hook from the shipping container.
- 2- Tighten the Liquid Propane Tank Hook into the rear leg of the barbecue as shown in Figure 8, but do not tighten the tank hook nut(s).
- 3- Remove the Liquid Propane Valve Shield from the shipping container.
- 4- Using a 5/32" male hex driver, two (2) 5/32" button head screws, and two (2) washers, mount the Liquid Propane Valve Shield to the rear leg of the barbecue, as shown in Figure 7. The 90 degree bend is mounted in the " down " direction.

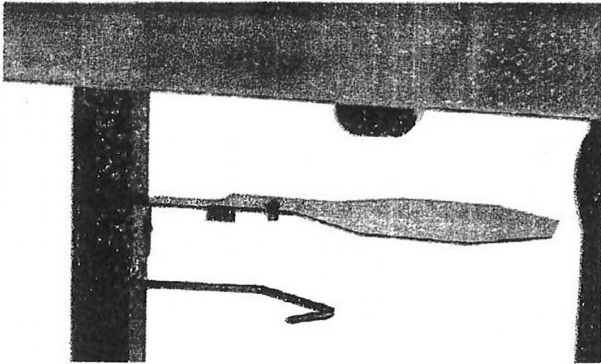


FIGURE 7

- 5- Once all assemblies have been completed, and the Liquid Propane tank has been filled, place the LP tank into the Liquid Propane tank mount, located beneath the barbecue basin.
- 6- Attach the LP tank hook, through the tank handle, and tighten tank hook nut(s). Tank hook is adjustable. (SEE FIGURE 8)



FIGURE 8

FOR LIQUID PROPANE GAS APPLICATIONS - GO TO THE LIQUID PROPANE GAS SECTION, ON PAGE 11, OF THIS MANUAL.

FOR NATURAL GAS APPLICATIONS - GO TO THE NATURAL GAS SECTION, ON PAGE 13, OF THIS MANUAL.

BUILT-IN INSTALLATION

Before attempting any Built-in installation, read the sections "CLEARANCES FOR COMBUSTIBLE CONSTRUCTION AND MATERIALS " on Page 4, and preview the gas application section (either Liquid Propane or Natural Gas), appropriate for your installation method.

(SEE FIGURE 1, PAGE 5)

As Bull Outdoor Products can not anticipate any one particular Built-in installation method, adjustable installation brackets have been provided (use of these brackets is not absolutely required for installation) (SEE FIGURE 9)

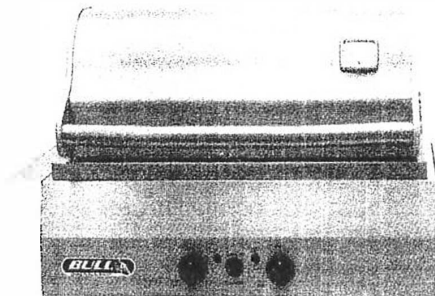


FIGURE 9

LOCATION

Bull Outdoor Products Built-in Barbecues are designed and intended for outdoor use only. Enclosures should be constructed of masonry, and/or other noncombustible materials. See " CLEARANCES FOR COMBUSTIBLE CONSTRUCTION AND MATERIALS " on page 4, and FIGURE 1, PAGE 5.

!!! IMPORTANT!!!

Barbecue units are shipped with the appropriate gas connections for each type of gas, i.e., Natural Gas or Liquid Propane. If you have purchased an inappropriate unit for your application, gas conversion kits are available. Call the Bull Outdoor Products Service Center. Gas conversions must be performed by a qualified installer.

- 1- Remove all contents from the shipping container.
- 2- Check the contents of the shipping container against the shipping and packing list. Report any missing or damaged parts to your retailer.
- 3- Remove any and all protective wrapping from the appliance.

!!! WARNING !!!

For Natural Gas models, with Side Grill applications, both Barbecue and Side Grill must be converted to Natural Gas. Call the Bull Outdoor Products Customer Service Center for information on how to convert the Side Grill for Natural Gas applications.

!!! WARNING !!!

For Liquid Propane models, with Side Grill applications, both Barbecue and Side Grill must be converted to Liquid Propane. Call the Bull Outdoor Products Customer Service Center for information on how to convert the Side Grill for Liquid Propane applications.

MINIMUM CUTOUT DIMENSIONS: (without brackets)

24" Built-in Barbecues

Width -	27 1/4"
Depth - allowing 3" for control panel venting -	18"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

36" Built-in Barbecues

Width -	39 1/4"
Depth - allowing 3" for control panel venting -	18"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

12" Built-in Barbecues

Width -	14 1/4"
Depth - allowing 3" for control panel venting -	18"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

MINIMUM CUTOUT DIMENSIONS: (with brackets)

24" Built-in Barbecues

Width -	27 5/8"
Depth - allowing 2" for control panel venting -	19"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

36" Built-in Barbecues

Width -	39 5/8"
Depth - allowing 2" for control panel venting -	19"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

12" Built-in Barbecues

Width -	14 5/8"
Depth - allowing 2" for control panel venting -	19"
Height - optional - not to exceed -	7 1/2"
Venting below control panel lower edge -	2"

!!! WARNING !!!

DO NOT attempt any assembly operation with the Liquid Propane tank installed. Remove LP tank from unit before attempting any assembly operation.

!!! IMPORTANT!!!

For Liquid Propane applications, the barbecue enclosure must have ten (10) square inches of venting, on any two (2) opposing sides of the enclosure, at the height of the LP tank valve; twenty (20) square inches total.

!!! WARNING !!!

When finishing masonry, or non-flammable counter-top construction, **DO NOT** grout above the lower edge of the barbecue rim; venting holes in the basin rim must be left unobstructed, so as to permit the flow of combustion and ventilation air.

!!! IMPORTANT!!!

Be sure to allow for access to the grease cup. The grease cup is located on glide rails, at the bottom center, beneath the barbecue basin.

!!! WARNING !!!

Barbecue units should NEVER be placed in a fully enclosed patio area. When installed under a patio roof, the barbecue should be covered by a chimney, or non-flammable exhaust hood, with an efficient exhaust fan.

'BULL OUTDOOR PRODUCTS DI 1200 SERIES BUILT-IN GAS BARBECUE SPECIFICATIONS

NATURAL GAS - RATED PRESSURE - 7.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
7.0" W.C.	10.5" W.C.	#52	15,000

LIQUID PROPANE - RATED PRESSURE - 11.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
11.0" W.C.	13.0" w.c.	#59	15,000

BULL OUTDOOR PRODUCTS DI 2400 SERIES BUILT-IN GAS BARBECUE SPECIFICATIONS

NATURAL GAS - RATED PRESSURE - 7.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
7.0"W.C.	10.5"W.C.	#52	30,000
With optional Side Grill		#52	45,000

LIQUID PROPANE - RATED PRESSURE - 11.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
11.0"W.C.	13.0"W.C.	#59	30,000
With optional Side Grill		#59	45,000

BULL OUTDOOR PRODUCTS DI 3600 SERIES BUILT-IN GAS BARBECUE SPECIFICATIONS

NATURAL GAS - RATED PRESSURE - 7.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
7.0" W.C.	10.5" W.C.	#54	33,000

LIQUID PROPANE - RATED PRESSURE - 11.0" W.C.

MINIMUM GAS PRESSURE	MAXIMUM GAS PRESSURE	ORIFICE SIZE	BTU/HR INLET
11.0" W.C.	13.0" W.C.	#62	36,000

HIGH ALTITUDE DERATE

In the U.S.A., input BTU shall be de-rated 4% (1 orifice size) per 1000 ft. for altitudes above 2000 ft.. In Canada, input BTU shall be de-rated 10% (2 orifice sizes) at altitudes from 2000 ft. to 4500 ft.

FOR LIQUID PROPANE GAS APPLICATIONS - GO TO THE LIQUID PROPANE GAS SECTION, ON PAGE 11, OF THIS MANUAL.

FOR NATURAL GAS APPLICATIONS - GO TO THE NATURAL GAS SECTION, ON PAGE 13, OF THIS MANUAL.

LIQUID PROPANE TANK INFORMATION

Liquid Propane units are designed for, and can only be used, with a standard twenty pound (20 LB) LP gas cylinder (tank). **DO NOT** use this appliance with any LP cylinder (tank) exceeding this capacity. The LP cylinder (tank) used with this appliance must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standards of Canada, *CANICSA-8339, Cylinders, Spheres, and Tubes for the Transportation of Dangerous Goods*.

The LP cylinder (tank) used with this appliance must also be equipped with:

- 1- A collar to protect the cylinder valve.
- 2- A shutoff valve terminating an LP gas cylinder valve outlet QCV-TYPE 1 as specified in the American National Standards for Compressed Gas Cylinder Valve Outlet and Inlet Connections, *ANSI Z21.58*.
- 3- A safety relief valve having direct communication with the vapor space of the cylinder.
- 4- An arrangement for vapor withdrawal.
- 5- A bottom rim with holes for securing tank support assembly.

Liquid Propane gas is safe to use when properly handled. Careless handling of the LP gas cylinder could result in a fire and/or an explosion. Therefore:

- 1- Keep the ventilation opening(s) of the LP cylinder enclosure free and clear from debris.
- 2- Keep the LP cylinder upright and secure in its mounting within the cylinder enclosure.
- 3- Avoid tipping the LP cylinder on its side when connected to a regulator - this may cause damage to the diaphragm in the regulator.
- 4- Handle LP tank valves with care.
- 5- **Never** connect an unregulated LP gas cylinder to this appliance.
- 6- Close the gas shut-off valve on the LP gas cylinder after each use.

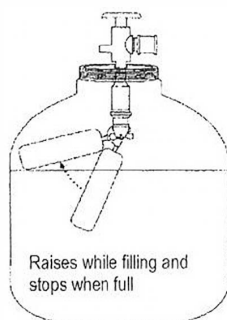


FIGURE 10

The Liquid Propane cylinder (tank) designed for use with this appliance is equipped with an **OPD** (Overfilling Prevention Device) **Type 1 · LP TANK CONNECTOR** (SEE FIGURE 10). The OPD is a secondary device that prevents the overfilling of your LP gas tank. The Type - 1 LP TANK CONNECTOR permits connection to the tank without the use of tools and will not permit the flow of gas unless a proper connection is made.

!!! WARNING !!!

Never store an extra LP gas cylinder within or near the barbecue cart, pedestal, or enclosure. Failure to observe this condition may result in a fire or explosion.

TRANSPORTATION, STORAGE AND RE-FILL OF LIQUID PROPANE GAS CYLINDERS

- 1- Transport only one (1) cylinder at time.
- 2- Keep the cylinder in an upright, secure position with the valve turned off.
- 3- **DO NOT** transport the cylinder in the passenger compartment of an automobile.
- 4- **DO NOT** leave cylinders in direct sunlight or in high heat areas. Store in a cool, well-ventilated area.
- 5- Use the cylinder gas cap during transportation of LP cylinder or whenever cylinder is not in use.
- 6- An LP cylinder may appear to be empty, however, gas may still be present. Always take great care when transporting or storing LP cylinder tanks.
- 7- A dented or rusty LP cylinder may be hazardous and should be checked by a qualified service technician.

Proper LP re-fill methods are standardized by weight or volume. Take time to insure that your Liquid Propane supplier fills the LP gas cylinder according to established procedures. Ask your supplier to read purging and filling instructions on the LP gas cylinder before attempting filling procedures. **DO NOT OVERFILL!** When re-fill operation is complete, ask your supplier to check for leaks and verify the relief valve is working properly.

!!! IMPORTANT !!!

Do not exchange the LP gas cylinder provided with your barbecue, unless the exchange LP gas cylinder is equipped with an OPD and QCV-TYPE 1 connection. Other types of LP gas cylinders will not connect with the QCC-1 hose and regulator furnished with this appliance.

The manufacturer of the Liquid Propane tank is responsible for the materials, workmanship, and performance of the LP tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, please call the tank manufacturer's customer service center. If the tank manufacturer does not resolve any issue to your satisfaction, please call the Bull Outdoor Products Customer Service Center.

LIQUID PROPANE HOSE & REGULATOR INFORMATION

Liquid Propane gas is highly flammable, is heavier than air, and when vaporized, collects in low areas. Always check for leaks to verify a safe condition.

WARNING: DO NOT ATTEMPT TO ADJUST THE REGULATOR. The regulator supplied with this appliance has been pre-set to operate with Liquid Propane gas at a regulated pressure of an eleven inch water column (11" W.C.) with a minimum tank pressure of an eleven inch water column (11" W.C.). Use only the hose and regulator furnished with this appliance or a Bull Outdoor Products approved replacement. (SEE FIGURE 11).

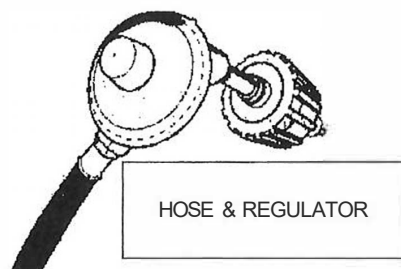


FIGURE 11

The hose and regulator assembly furnished with this appliance contains a system protection device (QCC-1) that:

- 1- WILL NOT permit the flow of gas until a positive connection has been established.
- 2- Has a thermal element that will stop the flow of gas between 240 degrees and 300 degrees Fahrenheit.
- 3- Has a flow limiting device which, when activated, will limit the flow of gas to ten (10) cubic feet per hour.

The QCC-1 protection device must be protected when disconnected from the LP gas cylinder. If the fitting is allowed to drag on the ground, nicks and scratches may result in a leak when reconnected to the tank. Retain and use the plastic protector cap provided.

TO INSURE TROUBLE FREE OPERATION:

- 1- Keep the regulator vent clean and dirt free.
- 2- Consult LP gas supplier if regulator does not operate properly.
- 3- Keep the LP gas supply hose at least three (3) inches away from hot surfaces.
- 4- DO NOT attempt to alter the hose and regulator assembly.

LIQUID PROPANE GAS CONNECTION

The hose connection comes pre-assembled to the valve/burner manifold from the factory, however, check the connection to insure that it is snug and has not loosened during shipping.

NOTE: Brass to brass connections do not require Teflon tape or pipe dope.

- 1- Remove protective plastic cap from LP tank valve.
- 2- Align the TYPE 1 - LP TANK CONNECTOR with the valve threads.
- 3- Turn the fitting clock-wise until snug. DO NOT OVER TIGHTEN! (SEE FIGURE 12)

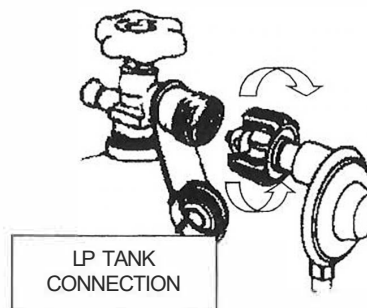


FIGURE 12

- 4- Slowly turn on the LP tank gas supply by rotating the tank valve in a counter-clockwise direction.
- 5- **CHECK FOR LEAKS!** Apply soapy water to each connection and watch for bubbles. If bubbles are seen, turn off the LP gas supply valve, re-tighten the connections and **CHECK AGAIN!** DO NOT use a lighted match or other source of ignition to check for leaks. Repeat this procedure until you are sure that there are no leaks in the gas connections.

WHEN YOU ARE ASSURED THAT THERE ARE NO GAS LEAKS PRESENT - GO TO THE SECTION: "FINAL SET UP", ON PAGE 14, OF THIS MANUAL.

NATURAL GAS APPLICATIONS

Natural Gas units are designed for, and should only be operated with Natural Gas. Never attempt to operate this appliance with gases other than the type specified.

Installation of the gas supply must be performed by a qualified technician, service agency, or the gas supplier.

Natural Gas units are designed for operation using standard household Natural Gas at a pressure of a seven inch water column (7" W.C.). NOTE: In some areas, Natural Gas pressures as supplied by utility companies, do not achieve this rated pressure. A regulated Natural Gas kit may be purchased by calling the Bull Outdoor Products Customer Service Center.

This appliance comes assembled from the factory using a 3/8" NPT male flare fitting on the valve/burner manifold for gas connection. Some brass adapter fittings (not included) may be required depending on your gas supply system.

This appliance is shipped ready for gas connection with any one (1) of several methods: (Your method may vary)

HARD PIPING TO UNIT WITHOUT GAS PROXIMITY

- 1- TURN OFF THE GAS SUPPLY SYSTEM

NOTE: All gas connections (except for brass to brass) require the following:

Clean pipe threads using either a wire brush or steel wool. Apply Teflon tape or pipe dope to the steel fittings before making any connection.

BE CAREFUL! Make sure all gas connections are snug, but do not over tighten!

- 2- Extend the gas supply system (using 1/2" black iron pipe) from current house supply. This may be accomplished by " teeing off " or tapping into a convenient gas line connection; installing the necessary pipe for the distance required; and then installing a manual valve at exterior house wall. If pipe is to pass through a foundation or house wall, make sure to re-seal the area around the pipe with weather sealant.
- 3- From manual valve, extend piping to the barbecue. NOTE: If pipe is to be placed in an underground trench, check with local codes for required depth and material construction.
- 4- Connect a 1/2" female x 3/8" male flare brass fitting (not included) to the 1/2" steel pipe making sure to clean the pipe threads and use Teflon tape or pipe dope.
- 5- GO TO SECTION: "FLEX PIPING TO UNIT WITH GAS PROXIMITY", ITEM #4, of this manual.

FLEX PIPING TO UNIT WITH GAS PROXIMITY

- 1- TURN OFF THE GAS SUPPLY SYSTEM

NOTE: All gas connections (except for brass to brass) require the following:

Clean pipe threads using either a wire brush or steel wool. Apply Teflon tape or pipe dope to the steel fittings before making any connection.

BE CAREFUL! Make sure all gas connections are snug, but do not over tighten!

- 2- Remove the existing cap or gas jet assembly from the gas stub.
- 3- Install a manual valve. Install a 3/8" male flare brass fitting to the output side of the manual valve. Some brass adapter fittings (not included) may be required depending on your gas supply system. NOTE: Brass to brass connections do not require Teflon tape or pipe dope.
- 4- From the 3/8" male flare brass fitting, extend your required length of 3/8" flex piping with female flared ends (not included) to the barbecue valve/burner manifold.
- 5- Make sure the valve on the barbecue is turned off.
- 6- Make sure the valve at the gas stub is turned off.
- 7- Turn on the main gas supply system.
- 8- CHECK FOR LEAKS! Apply soapy water to each connection and watch for bubbles. If bubbles are seen, turn off the main gas supply system, retighten the connections and CHECK AGAIN! DO NOT use a lighted match or other source of ignition to check for leaks. Repeat this procedure until you are sure that there are no leaks in the gas connections. When you are assured that no gas leaks are present:
- 9- Turn on the gas supply valve at the gas stub.
- 10- CHECK FOR LEAKS! Apply soapy water to each connection and watch for bubbles. If bubbles are seen, turn off the gas supply valve at the wall of the house, retighten the connections and CHECK AGAIN! DO NOT use a lighted match or other source of ignition to check for leaks. Repeat this procedure until you are sure that there are no leaks in the gas connections.
- 11- **WHEN YOU ARE ASSURED THAT THERE ARE NO GAS LEAKS PRESENT · GO TO THE SECTION: "FINAL SET UP" ON PAGE 14, OF THIS MANUAL.**

NOTE: ON NEW OR RETRO-FIT CONSTRUCTION OF GAS SYSTEM, AIR IN THE PIPING WILL HAVE TO BE BLED BEFORE IGNITION CAN TAKE PLACE.

QUICK DISCONNECT GAS SUPPLY HOSES

Quick Disconnect gas supply hose kits, for use with either natural gas or liquid propane are available through hardware retail stores. Once gas proximity has been established, these kits can be used in place of hard piping or flex lines. Quick disconnect kits can promote safety and climate flexibility in that, whenever the unit is not in use, it can be "quickly disconnected" from the gas supply and the barbecue, once the gas has been turned off.

If you choose to use a quick disconnect gas supply hose kit, after you have established gas supply proximity, follow the instructions that come with the kit, then follow the safety instructions in the "Installation Proximity" sections of this manual.

FINAL-SET UP

Final set up on your Bull Outdoor Products Gas Barbecue may vary depending on the model purchased.

BURNER COVER PAN - COLT- STALLION SERIES

Remove the protective wrapping from the burner cover pan and place it evenly over the burners, on the bottom step of the barbecue basin. The four (4) v-shaped bends should point upwards.

BURNER COVER PANS - BARON SERIES

Remove the protective wrapping from the Burner Cover Pans and place them evenly over the burners, on the bottom step of the barbecue basin (Pans may be placed in either position, left or right). When Flame Cone is in use, the smaller burner cover pan should be removed. The v-shaped bends should point upwards.

FLAME CONE AND GRIDDLE - BARON SERIES

The Flame Cone is an accessory that may be used to focus heat convection to a central area of the top grate, for boiling water or steaming vegetables in a pot, or for focusing heat convection to a central area of the optional griddle. Remove the protective wrapping from the Flame Cone. Remove the smaller Burner Cover Pan, and place Flame Cone on the bottom step of the grill, when in use. Griddle should be placed on the top step.

COOKING GRATES

Remove the protective wrapping from the cooking grates and place them on the top step of the barbecue basin. The support bars should face down.

SEARING GRATE(S)

Remove the protective wrapping from the searing grate(s) and place them on the second or center step of the barbecue basin.

WARMING RACK

The warming rack may be mounted on top of the cooking grates when the appliance is turned off and cooled to ambient temperature. **DO NOT** attempt to remove the warming rack when it is **HOT**.

DEEP FRYER

For installation and operation of the Deep Fryer, see the instructions that come with the Deep Fryer.

ROTISSERIE KIT

For installation of the rotisserie kit, see the instructions that come with the kit.

LAVA ROCK AND CERAMIC BRIQUETTES

You may use lava rock and ceramic briquettes with the barbecue, however they are not necessary. If you choose to use either or both, spread them evenly, in a single layer, over the burner cover pan.

**ONCE YOU HAVE COMPLETED" FINAL SET UP"
OF YOUR BULL OUTDOOR PRODUCTS GAS
BARBECUE, GO TO THE OPERATION SECTION, ON
PAGE 15 OF THIS MANUAL.**

OPERATION

FOR YOUR SAFETY - READ BEFORE LIGHTING

!!! WARNING !!!

Do not use this appliance if any part has been under water. Immediately call a qualified service technician to inspect the barbecue and replace any part of the control system and any gas control that has been under water.

This appliance, depending on model, has an electronic ignition that uses a Triple A battery (AAA - 1.5v), (Battery should be checked periodically), or on Side Grills, an electronic piezo igniter. Units can also be lit by long hearth match, hand fire starter, or book match clip extender (included with unit), *via* the FLAME VIEW or inserted between the grill grates. Follow these instructions exactly when lighting the barbecue. BEFORE LIGHTING, smell around the appliance area for gas. Be sure to smell next to the ground, as LP gas is heavier than air and will settle to the ground.

BATTERY CHECK

BATTERY COMPARTMENT IS LOCATED BENEATH THE ELECTRONIC IGNITER PUSH BUTTON, ON THE CONTROL PANEL. DEPRESS THE PUSH BUTTON AND ROTATE THE PUSH BUTTON COUNTER-CLOCKWISE TO EXPOSE THE BATTERY COMPARTMENT.

WHEN REPLACING BATTERY, BE SURE TO ATTACH POSITIVE AND NEGATIVE TERMINALS APPROPRIATELY.

CHECK THE IGNITER BY PUSHING THE BUTTON. YOU SHOULD HEAR A "CLICKING SPARK" SOUND.

!!! WARNING !!!

All gas burning appliances produce smoke and carbon monoxide gas during operation. These fumes can be harmful if the appliance is used in any other than an open air, fully vented area.

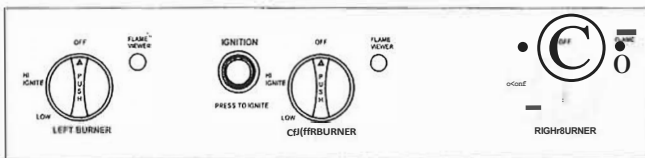


FIGURE 13

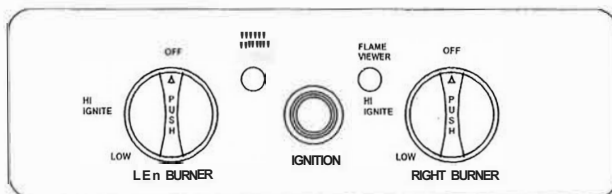


FIGURE 14

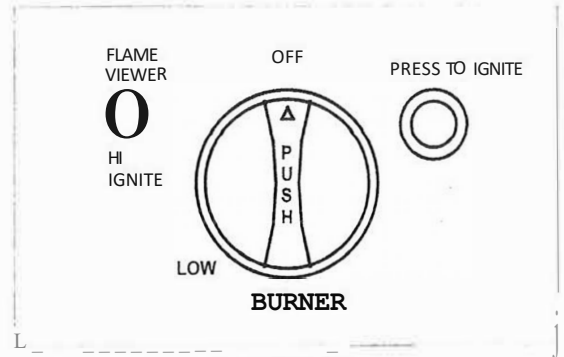


FIGURE 15

LIGHTING INSTRUCTIONS

- 1- OPEN BARBECUE GRILL HOOD.

!!! DANGER !!!

Failure to open hood while igniting the barbecue may cause flash - flame up or explosion. Never attempt to light the barbecue with the hood closed. If ignition does not take place, wait five (5) minutes for gas to dissipate.

- 2- For Liquid Propane units, make sure the LP gas cylinder contains Liquid Propane.
- 3- Make sure all burner control knobs are in the OFF position. Push each knob down and turn in a dockwise direction until the knob stops.

WARNING: The burner control knobs must be in the OFF position before opening the LP gas cylinder *valve*. If the *valve* is opened with the burner control knobs in the ON position, the excess flow of gas will activate the QCC-1, limiting the flow of gas from the LP gas cylinder. IF THIS OCCURS, TURN OFF the LP gas cylinder *valve* and burner control knobs. Wait *five* (5) minutes for gas to dissipate, and then begin again.

- 4- For Liquid Propane units, open the LP gas cylinder *valve* in a counter-clockwise direction until it stops. DO NOT FORCE THE VALVE!

For Natural Gas units, make sure that you have line valve(s) open, delivering gas to the appliance.

WARNING: DO NOT LEAN OVER THE BARBECUE!

- 5- While pushing any burner control knob down, (SEE FIGURE 13, 14, or 15) and turning the knob counter-clockwise to the HIGH position,
- 6- Press the electronic igniter button, or on Side Grills, the piezo igniter button, (you should hear a clicking sound). Burner should ignite.

LIGHTING INSTRUCTIONS continued

WARNING: If the burner does not light, turn the burner control knob to the OFF position and wait five (5) minutes. A long hearth match, hand fire starter, or book match clip extender (included with unit), may also be inserted through the FLAME VIEW, or between the grill grates to achieve ignition. If, after repeated attempts the burner does not light, call the Bull Outdoor Products Customer Service Center or your installer.

NOTE: All Bull Outdoor Products Gas Barbecues are test fired at the factory before shipping.

- 7- Once you have achieved ignition on the first burner, you may light the others with the same procedure. (SEE FIGURE 13, 14, or 15)
- 8- **Once all burners are lit, close the lid and preheat the barbecue for five (5) minutes before cooking.**
- 9- Once the barbecue has been preheated, adjust the control knobs for proper cooking temperature (SEE FIGURE 13, 14, or 15). **DO NOT LEAVE THE BURNERS ON THE HIGHEST SETTING FOR AN EXTENDED PERIOD - THIS CONDITION MAY DAMAGE YOUR BARBECUE.**

WARNING: Should the burners go out during operation, **TURN ALL GAS VALVES OFF!**
Open the lid and wait five (5) minutes before attempting to re-light the barbecue.

- 10- To shut off the barbecue after use, turn burner control knobs clockwise to the OFF position. (SEE FIGURE 13, 14, or 15) After the flame goes out, turn off the gas supply at either the LP gas cylinder or the Natural Gas line valve.

COOKING OPERATION

Your Bull Outdoor Products Gas Barbecue comes equipped with an easily removable hood for open air cooking. To remove hood before you begin any cooking operation:

- 1- Remove Cotter clips from hinge pins at rear of barbecue basin.
- 2- Remove hinge pins from hinges.
- 3- Remove hood. Set aside
- 4- Replace hinge pins through hinge pinholes in hood and hinges.
- 5- Replace Cotter clips in hinge pins.

To replace hood, reverse the foregoing procedure.

NEVER ATTEMPT THIS OPERATION WHILE THE APPLIANCE IS IN OPERATION OR IS HOT!

NOTE: Cooking with the hood off or in upright position is not recommended during any windy condition. Cooking without the hood may also extend cooking time.

BURNER CONTROL SETTINGS

The highest control setting is normally too hot for direct cooking. Use the highest control setting as preheat, minimum five (5) minutes with the hood closed; for quick searing of meat, and at the end of each cooking cycle to burn off excess grease and food.

Medium settings should be used for cooking steaks, pork chops, grilled fowl parts, and burgers.

Lower settings should be used for roasts and rotisserie use, and for finish cooking after searing at higher setting.

Control settings may also vary from left to right, i.e., higher on one side and lower or OFF on the other.

GREASE DRIPPINGS

Your Bull Outdoor Products Gas Barbecue was designed to " carbonize " grease and fat drippings before they drip below the burner plate onto the burners or inside the unit. Cooking some high fat foods may cause excessive grease drippings. A grease collection cup is located beneath the barbecue basin, and may be accessed beneath the cart chassis. It should be removed periodically and cleaned. The following steps may also help:

- 1- Make sure that the unit is level.
- 2- Preheat the appliance on HIGH control settings for at least ten to fifteen (10 to 15) minutes. This will insure cooking surfaces are hot enough to " carbonize " fats when burner control settings are lowered. This is especially important if you are using indirect cooking methods, i.e., cooking on one side of the grill by using heat from the burners on the opposite side.
- 3- Use lava rock or ceramic briquettes in an even, single layer, covering the burner plate. This will provide an added layer of evenly heated cooking surface to dissipate and " carbonize " grease.

!!! GREASE FIRE WARNING !!!

SHOULD A GREASE FIRE OCCUR

- 1- Turn off the gas at the burner control panel or gas supply.
- 2- Allow the fire to burn itself out.
- 3- Allow the unit to cool.
- 4- Make sure that the gas supply is OFF.
- 5- Clean the appliance and inspect all parts for damage.
- 6- Replace any parts that are damaged before using the appliance.

NEVER THROW WATER ON A GREASE FIRE!!!

MAINTENANCE

Your Bull Outdoor Products Gas Barbecue should be thoroughly cleaned on a regular basis. Remove the cooking grates and burner plate to collect or vacuum ashes and food debris.

Visually check the burner flames on a regular basis. Flames should appear blue in color and approximately one inch (1") in height. (SEE FIGURE 16)

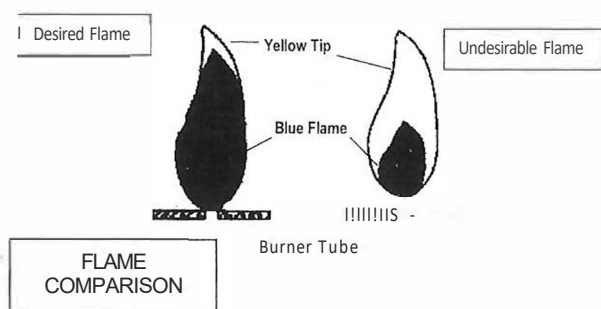


FIGURE 16

If flames are excessively yellow and/or irregular, burners may need to be cleaned of oil or fat residue. In some conditions (high altitude), primary air mixer openings, at the entrance to each burner, may need to be adjusted to control the mixture of primary air with gas (Air mixture is pre-set at the factory for gas conditions at sea level.) Disassembly of the barbecue is required to adjust the air mixer openings. (SEE BURNER ASSEMBLY - AIR MIXTURE ADJUSTMENT)

Visually check the burners for insects and insect nests on a regular basis. Obstructions in the burners may lead to a fire beneath the barbecue basin. If obstructions are found in the burners, remove burners and clean thoroughly. Use mild detergent, hot water, a wire brush, paper clip, nylon cleaning pad, or similar items to clean burners and other parts of the barbecue. (SEE BURNER ASSEMBLY)

DO NOT enlarge valve orifices or burner ports when cleaning valves or burners.

BURNER ASSEMBLY

- 1- TURN OFF THE GAS SUPPLY!
- 2- NEVER attempt any maintenance operation while the appliance is in operation or is HOT.
- 3- You may wish to remove the hood, however, it is not necessary. (SEE COOKING OPERATION)
- 4- Remove cooking grates.
- 5- Remove lava rock and ceramic briquettes.
- 6- Remove burner plate to expose burners.
- 7- Carefully lift burner from rear burner guide so that it clears the guide.

BURNER ASSEMBLY continued

FOR COLT - STALLION SERIES:

- 8- For left side burner: Lift outside of burner in a clockwise direction until it is perpendicular to its original position. For right side burner: Lift outside of burner in a counter-clockwise direction until it is perpendicular to its original position.
- 9- Carefully pull the burner away from you, towards the rear of the barbecue basin. This will expose the igniter wire and igniter electrode.
- 10- Using a #2 Phillips screw driver, remove the igniter wire mounting screw. This will free the burner from its mounting, for removal, inspection and cleaning. DO NOT remove the igniter wire!

FOR BARON SERIES:

- 11- Lift outside of burner in a clockwise direction until it is perpendicular to its original position.
- 12- Carefully pull the burner away from you, towards the rear of the barbecue basin. This will expose the igniter wire and igniter electrode.
- 13- Using a #2 Phillips screw driver, remove the igniter wire mounting screw. This will free the burner from its mounting, for removal, inspection and cleaning. DO NOT remove the igniter wire!

AIR MIXTURE ADJUSTMENT

The air mixer sleeve for each burner has been pre-set at the factory for gas conditions at sea level. However, if the burner flame is too yellow (this may occur at higher altitudes - high altitude de-rate may also be necessary), open the air mix sleeve slightly until the flame turns blue.

TO REINSTALL BURNER: Reverse the above order of operations.

GAS VALVE MANIFOLD ASSEMBLY

Should it become necessary to dis-assemble the gas valve manifold, or perform gas conversions, the following instructions are for qualified technicians only.

- 1- TURN OFF THE GAS SUPPLY!
- 2- NEVER attempt any maintenance operation while the appliance is in operation or is HOT!
- 3- **For LP units:** Disconnect the TYPE 1 - LP TANK CONNECTOR by turning the fitting in a counter-clockwise direction. Remove LP gas cylinder from cart chassis base frame. Remove regulator and hose assembly.

For Natural Gas units: Disconnect the gas supply at the 3/8" male flare fitting on the gas valve manifold, beneath the cart chassis.

GAS VALVE MANIFOLD ASSEMBLY continued

- 4- Remove burner control knobs by gripping firmly and pulling away from control plate.
- 5- Using a #2 Phillips screw driver, remove the four (4) control plate mounting screws.
- 6- Remove burner assembly. (See Burner Assembly)
- 7- Remove the igniter wires from the back of the push button igniter (mark the locations of the wires).
- 8- Using a 7/16" nut driver, socket, or end wrench, remove the 7/16" flange nuts from the base of the gas valve manifold. (This may be accomplished by reaching beneath the face of the barbecue cart)
- 9- Carefully, push the gas valve manifold away from the cart face until the valve stems clear the holes. Rotate the gas manifold downward, and pull clear of the cart face.

TO REINSTALL GAS VALVE MANIFOLD: Reverse the above order of operations.

GENERAL CARE AND MAINTENANCE

STAIN REMOVAL

DO NOT allow food or liquid spills to accumulate on the barbecue cart. Wipe up any drippings or spills immediately. If the barbecue becomes stained, you may scrub it with normal strength household cleaners, or a mild solution of ammonia, vinegar, and water. Stainless steel parts may be cleaned and polished with stainless steel cleaners and stainless steel polish.

WEATHER PROTECTION

While this appliance is not in use, it should be covered with a cover, to protect it from weather and other adverse elements. In high humidity and/or ocean beach areas, be sure to keep the unit clean and polished, with stainless steel cleaners, polishes, and/or stainless steel oil protectants.

CARE OF BARBECUE GRILL - METAL PARTS

When the barbecue is not in use, KEEP it CLEAN!
DO NOT allow food or liquid spills to accumulate.

Cooking grates should be cleaned before each use by: removal, brushing or scrubbing with any ordinary barbecue brush, then washed with any dishwashing detergent and water.

Barbecue hood and basin may be wiped down with mild detergent and water. DO NOT USE ABRASIVE.

BULL OUTDOOR PRODUCTS COLT-STALLION GAS BARBECUE PARTS LIST

ITEM	DESCRIPTION	QUANTITY
MSS-HB1420/12	MACHINE SCREW STAINLESS - 5/32 HEX BUTTON HEAD 1/4 20 X 1/2	4
Q24-BS	BBQ 24 BASIN - STAINLESS STEEL	1
Q24-BB	BBQ 24 BASIN - BLACK	1
Q24-GC	BBQ 24 GREASE CUP	1
QPR-316/600	BBQ 24 POP RIVET - 3/16" SHAFT X .600 HEAD	4
QPRS-316/18	BBQ 24 POP RIVET SPACER- 3/16" SHAFT HOLE X 1/8"	4
O24-BHNL	BBQ 24 BASIN HINGE ALUMINUM - LEFT	1
Q24-BHB/L	BBQ 24 BASIN HINGE BLACK - LEFT	1
Q24-BHNR	BBQ 24 BASIN HINGE ALUMINUM - RIGHT	1
Q24-BHB/R	BBQ 24 BASIN HINGE BLACK - RIGHT	1
Q24-HMP	BBQ 24 HINGE MOUNTING PLATE	2
CPS-516/112	CLEVIS PIN - 5/16" X 1 1/2"	2
CCS-HP/112	COTTER CLIP - HAIR PIN - 1 1/2"	2
SBS-1420/1	SOCKET BOLT - 1/4 20 X 1" HINGE MOUNTING BOLT	2
SBS-1420/2	SOCKET BOLT - 1/4 20 X 2" HINGE MOUNTING BOLT	2
Q24-QB/L	BBQ 24 Q-BURNER - LEFT - WITH ELECTRODE MOUNT, AIR MIXER, & SCREW	1
Q24-QB/R	BBQ 24 Q-BURNER - RIGHT - WITH ELECTRODE MOUNT, AIR MIXER, & SCREW	1
O24-BHS/B	BBQ 24 BASIN HEAT SHIELD - BLACK	1
Q24-BHS/S	BBQ 24 BASIN HEAT SHIELD - STAINLESS	1
Q24-BPS/2414	BBQ 24 BURNER PLATE - 24" X 14"	1
Q24-IE/L	BBQ 24 IGNITION ELECTRODE - LEFT	1
Q24-IE/R	BBQ 24 IGNITION ELECTRODE - RIGHT	1
MSS-832/58	MACHINE SCREW - R/32 X 5/8" ELECTRODE MOUNTING SCREW	2
MNS-832/6M	MACHINE NUT - 8/32 X 6MM ELECTRODE MOUNTING NUT	2
Q24N-GVM/A	BBQ 24 NATURAL GAS MANIFOLD ASSEMBLY	1
Q24P-GVM/A	BBQ 24 LIQUID PROPANE GAS MANIFOLD ASSEMBLY	1
OR-7M/N	BBQ 24 ORIFICE - NATURAL GAS	2
OR-7M/P	BBQ 24 ORIFICE - LIQUID PROPANE	2
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16"	2
Q24-HS/A	BBQ 24 HOOD - STAINLESS STEEL ASSEMBLY	1
Q24-HB/A	BBQ 24 HOOD - BLACK ASSEMBLY	1
Q24-TG	BBQ 24 TEMPERATURE GAUGE	1
Q24-HAN/S	BBQ 24 HANDLE - STAINLESS STEEL	1
Q24-HSB/L	BBQ 24 HOOD SUPPORT BRACE - LEFT	1
Q24-HSB/R	BBQ 24 HOOD SUPPORT BRACE - RIGHT	1
Q24-SCNL	BBQ 24 SIDE CASTING ALUMINUM - LEFT	1
Q24-SCNR	BBQ 24 SIDE CASTING ALUMINUM - RIGHT	1
Q24-SCB/L	BBQ 24 SIDE CASTING BLACK - LEFT	1
Q24-SCB/R	BBQ 24 SIDE CASTING BLACK - RIGHT	1
Q24-SB	BBQ 24 SILICONE BUMPERS - H TEMP	2
SCDP-516/114	BBQ 24 SIDE CASTING DOWEL PIN - 5/16" X 1 1/4"	2
MSS-2F1420/34	MACHINE SCREW - #2 PHILLIPS FLAT 1/4 20 X 3/4" SIDE CASTING SCREW	14
MNS-1420/716	MACHINE NUT - 1/4 20 X 7/16"	14
WFS-14	WASHER FLAT - 1/4"	14
Q24-CP/PI	BBQ 24 CONTROL PANEL - PIEZO IGNITER	1
Q24-CP/EI15	BBQ 24 CONTROL PANEL ELECTRONIC IGNITER - 1.5 VOLT - 2 SPARK	1
MSS-2P4M/12	MACHINE SCREW - #2 PHILLIPS 4MM X 1/2	4
BAT-AAA	BATTERY - AAA - 1.5 VOLT	1
Q24-CP/K	BBQ 24 CONTROL PANEL - KNOB	2

BULL OUTDOOR PRODUCTS COLT - STALLION GAS BARBECUE PARTS LIST_{co}NTINUED

ITEM	DESCRIPTION	QUANTITY
Q24-BMCE	BBQ 24 BOOK MATCH CLIP EXTENDER	1
Q24-G/1612	BBQ 24 GRATE- PORCELAIN -16" X 12"	2
Q24-SG/1512	BBQ 24 SEARING GRATE - PORCELAIN-15" X 12"	2
Q24-WR	BBQ 24 WARMING RACK	1
Q24P-REG/A	BBQ 24 LIQUID PROPANE REGULATOR AND HOSE ASSEMBLY	1
IM-SEPB	INSTRUCTION MANUAL - BULL OUTDOOR PRODUCTS COLT - STALLION, BARON, PEDESTAL, BUILT-IN	1
ST-WC	BULL OUTDOOR PRODUCTS WARRANTY CARD	1
Q24-NGC	BBQ 24 NATURAL GAS CONVERSION KIT	1
Q24N-REG/A	BBQ 24 NATURAL GAS REGULATOR ASSEMBLY	1
Q24-LPT	LIQUID PROPANE TANK	1
Q24-BRK/FG	BBQ 24 ROTISSERIE KIT- BOXED- MOTOR, SPIT, BRACKETS	1
Q24-BRM	BBQ-24 ROTISSERIE MOTOR	1
Q24-BRS	BBQ 24 ROTISSERIE SPIT	1
Q24-BRB/A	BBQ 24 ROTISSERIE BRACKETS ASSEMBLY PAIR (2)	1
Q24-BSG/FG	BBQ 24 SEARING GRATES - BOXED PAIR (2)	1
Q24-COV/S	BBQ 24 COVER - SMALL - HEAD ONLY	1
Q24-COV/LC	BBQ 24 COVER- LARGE - CART DELUXE WITH SHELVES	1
Q24-COV/LDC	BBQ 24 COVER - DIPLOMAT - STANDARD CART	1

BULL OUTDOOR SIDE GRILL PARTS LIST

ITEM	DESCRIPTION	QUANTITY
Q13-BS	BBQ 13 BASIN - STAINLESS STEEL	1
Q24-GC	BBQ 24 - GREASE CUP	1
Q24-QB/L	BBQ 24 - Q BURNER LEFT WITH ELECTRODE MOUNT, AIR MIXER, & SCREW	1
Q24-IE/L	BBQ 24 IGNITION ELECTRODE - LEFT	1
Q13-BPS/1014	BBQ 13 BURNER PLATE - STAINLESS- 10" X 13"	1
Q24-G/1612	BBQ 24 GRATE - PORCELAIN - 16" X 12"	1
Q13-SG/1510	BBQ 13 SEARING GRATE - 15" X 10"	1
MSS-832/58	MACHINE SCREW - 8/32 X 5/8" ELECTRODE MOUNTING SCREW	1
MNS-832/6M	MACHINE NUT - 8/32 X 6MM ELECTRODE MOUNTING NUT	1
Q13N-GVM/A	BBQ 13 NATURAL GAS MANIFOLD ASSEMBLY	1
Q13P-GVM/A	BBQ 13 LIQUID PROPANE MANIFOLD ASSEMBLY	1
OR-7M/N	BBQ 24 ORIFICE - NATURAL GAS	1
OR-7M/P	BBQ 24 ORIFICE - LIQUID PROPANE	1
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16"	2
MSS-2P4M/12	MACHINE SCREW STAINLESS - # 2 PHILLIPS - 4MM X 1/2 CONTROL PANEL MOUNTING SCREW	2
Q24-CP/PI	BBQ 24 CONTROL PANEL - PIEZO IGNITER	1
Q13-CONE	BBQ 13 FLAME CONE	1
Q13-G	BBQ 13 GRIDDLE	1
Q13-DF	BBQ 13 DEEP FRYER	1
Q13-DFB	BBQ 13 DEEP FRYER BASKET	1
Q13-VS	BBQ 13 VEGTABLE STEAMER	1
Q24-CP/PI	BBQ 24 CONTROL PANEL - PIEZO IGNITER	1
Q24-CP/K	BBQ 24 CONTROL PANEL - KNOB	1
Q13N-REG/A	BBQ 13 NATURAL GAS REGULATOR & HOSE ASSEMBLY	1
Q13P-REG/A	BBQ 13 LIQUID PROPANE REGULATOR & HOSE ASSEMBLY	1
Q13-RHC	BBQ 13 REGULATOR HOSE CLIPS	2
Q13-NGC	BBQ 13 NATURAL GAS CONVERSION KIT	1

BULL OUTDOOR PRODUCTS COLT-STALLION CART SECTION PARTS LIST

ITEM	DESCRIPTION	QUANTITY
Q24C-TOP/S	BBQ 24 CART - TOP - STAINLESS	1
Q24C-HAN/S	BBQ 24 CART - HANDLE - STAINLESS	1
Q24C-LFL/S	BBQ 24 CART - LEG FRONT LEFT - SILVER	1
Q24C-LFR/S	BBQ 24 CART - LEG FRONT RIGHT - SILVER	1
Q24C-LBUS	BBQ 24 CART - LEG BACK LEFT - SILVER	1
Q24C-LBR/S	BBQ 24 CART - LEG BACK RIGHT - SILVER	1
Q24C-LFL/B	BBQ 24 CART - LEG FRONT LEFT - BLACK	1
Q24C-LFR/B	BBQ 24 CART - LEG FRONT RIGHT - BLACK	1
Q24C-LBUB	BBQ 24 CART - LEG BACK LEFT - BLACK	1
Q24C-LBR/B	BBQ 24 CART - LEG BACK RIGHT - BLACK	1
Q24C-FS/S	BBQ 24 CART - FRONT STRUT - STAINLESS	1
Q24C-BS/S	BBQ 24 CART - BACK STRUT- STAINLESS	1
Q24C-RS/S	BBQ 24 CART - RIGHT STRUT - STAINLESS	1
Q24C-LPTM/S	BBQ 24 CART - LP TANK MOUNT - STAINLESS	1
Q24C-FS/B	BBQ 24 CART - FRONT STRUT - BLACK	1
Q24C-BS/B	BBQ 24 CART - BACK STRUT - BLACK	1
Q24C-RS/B	BBQ 24 CART - RIGHT STRUT - BLACK	1
Q24C-LPTM/B	BBQ 24 CART - LP TANK MOUNT - BLACK	1
Q24C-LP/TH	BBQ 24 CART - LP TANK HOOK	1
WFS-14	WASHER FLAT - 1/4"	62
MSS-HB 1420/12	MACHINE SCREW - 5/32 HEX BUTTON HEAD 1/4 20 X 1/2" CHASSIS SCREW	60
MFNS-1420/716	MACHINE FLANGE NUT STAINLESS - 1/4 20 X 7/16 - TANK HOOK NUT	1
WFS-516/112	WASHER FENDER STAINLESS - 5/16 D X 1 1/2 OD - HANDLE WASHER	2
WLS-516	WASHER LOCK STAINLESS - 5/16 D - HANDLE LOCK WASHER	2
MBS-51618/212	MACHINE BOLT STAINLESS - 5/16 18 X 2 1/2" - HANDLE BOLT	2
Q24C-AX12/24	BBQ 24 CART - AXLE - 1/2 X 24	1
WFS-12/34	WASHER FENDER SPACER - 1/2 D X 3/4 OD X 1/8 THICK - WHEEL SPACER	2
MNN-AN/34	MACHINE NUT NYLOC-AXLE NUT - 3/4" HEX HEAD - THIN PROFILE	2
Q24C-WHU8	BBQ 24 CART - WHEEL - 8" X 1/2 SHAFT	2
Q24C-WHC	BBQ 24 CART - WHEEL HUB CAP	2
Q24C-CSTR	BBQ 24 CART - CASTER	2
C24S-SS/S	BBQ 24 CART- SIDE SHELF - STAINLESS - 20 1/2 X 12 X 4	1
C24S-US/S	BBQ 24 CART - UNDER SHELF - STAINLESS	1
C24S-US/LF	BBQ 24 CART - UNDER SHELF - LEG FRONT	1
C24S-US/LB	BBQ 24 CART - UNDER SHELF - LEG BACK	1
C24S-CH/S	BBQ 24 CART - CONDIMENT HOLDER - STAINLESS	1
C24S-LFFP	BBQ 24 CART- LEFT FRONT FILLER PANEL	1
C24S-LFD	BBQ 24 CART - LEFT FRONT DOOR	1
C24S-RFD	BBQ 24 CART - RIGHT FRONT DOOR	1
CPS-14/1	COTTER PIN - 1/4" X 1" - DOOR HINGE MOUNT	4
CCS-HP/1	COTTER CLIP - HAIR PIN - 1" - DOOR HINGE MOUNT	4
C24S-LFDS	BBQ 24 CART - LEFT FRONT DOOR STOP	1
C24S-RFDBS	BBQ 24 CART - RIGHT FRONT DOOR BALL STOP	1
C24S-RFDL	BBQ 24 CART - RIGHT FRONT DOOR LATCH	1
C24S-LOGO/RP	BBQ 24 CART - LOGO- REMOVABLE PANEL	1
C24S-SFP	BBQ 24 CART - SIDE FILLER PANELS	2
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16"	3
Q24-CB/AD	BBQ 24 CART - CUTTING BOARD	1
Q24-LOGO	BBQ 24 CART - LOGO PLATE	1
C24S-MS	BBQ 24 CART - MESH SHELF	1
C24S-CT	BBQ 24 CART - CONDIMENT TRAY	1

BULL OUTDOOR PRODUCTS BARON GAS BARBECUE PARTS LIST

ITEM	DESCRIPTION	QUANTITY
MSS-1420HB/12	MACHINE SCREW STAINLESS - 5/32 HEX BUTTON HEAD - 1/4 20 X 1/2	4
Q36-BS	BBQ 36 BASIN - STAINLESS STEEL	1
Q36-BB	BBQ 36 BASIN - BLACK	1
Q36-GC	BBQ 36 GREASE CUP	1
QPR-316/600	BBQ 24 POP RIVET - 3/16" SHAFT X .600 HEAD	4
QPRS-316/18	BBQ 24 POP RIVET SPACER- 3/16" SHAFT HOLE X 1/8"	4
Q24-BHNL	BBQ 24 BASIN HINGE ALUMINUM - LEFT	1
Q24-BHB/L	BBQ 24 BASIN HINGE BLACK - LEFT	1
O24-BHNR	BBQ 24 BASIN HINGE ALUMINUM - RIGHT	1
Q24-BHB/R	BBQ 24 BASIN HINGE BLACK - RIGHT	1
Q24-HMP	BBQ 24 HINGE MOUNTING PLATE	2
CPS-516/112	CLEVIS PIN - 5/16" X 1 1/2"	2
CCS-HP/112	COTTER CLIP - HAIR PIN - 1 1/2"	2
SBS-1420/1	SOCKET BOLT - 1/4 20 X 1" HINGE MOUNTING BOLT	2
SBS-1420/2	SOCKET BOLT - 1/4 20 X 2" HINGE MOUNTING BOLT	2
Q24-QB/L	BBQ 24 Q-BURNER - LEFT - WITH ELECTRODE MOUNT, AIR MIXER, & SCREW	3
Q36-BHS/B	BBQ 36 BASIN HEAT SHIELD - BLACK	1
Q36-BHS/S	BBQ 36 BASIN HEAT SHIELD - STAINLESS	1
O24-BPS/2414	BBQ 24 BURNER PLATE - 24" X 14"	1
Q36-BPS/1314	BBQ 36 BURNER PLATE - 13" X 14"	1
Q24-IE/L	BBQ 24 IGNITION ELECTRODE - LEFT	3
MSS-832/58	MACHINE SCREW STAINLESS- 8/32 X 5/8" ELECTRODE MOUNTING SCREW	3
MNS-832/6M	MACHINE NUT - 8/32 X 6MM ELECTRODE MOUNTING NUT	3
Q36N-GVM/A	BBQ 36 NATURAL GAS MANIFOLD ASSEMBLY	1
Q36P-GVM/A	BBQ 36 LIQUID PROPANE GAS MANIFOLD ASSEMBLY	1
OR-7M/36N	BBQ 36 ORIFICE - NATURAL GAS	3
OR-7M/36P	BBQ 36 ORIFICE - LIQUID PROPANE	3
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16"	2
O36-HS/A	BBQ 36 HOOD - STAINLESS STEEL ASSEMBLY	1
O36-HB/A	BBQ 36 HOOD - BLACK ASSEMBLY	1
O24-TG	BBQ 24 TEMPERATURE GAUGE	1
O6- HANIS	BBQ 36 HANDLE - STAINLESS STEEL	1
O24-HSB/L	BBQ 24 HOOD SUPPORT BRACE - LEFT	1
O24-HSB/R	BBQ 24 HOOD SUPPORT BRACE - RIGHT	1
O24-SCNL	BBQ 24 SIDE CASTING ALUMINUM - LEFT	1
O24-SCNR	BBQ 24 SIDE CASTING ALUMINUM - RIGHT	1
Q24-SCB/L	BBQ 24 SIDE CASTING BLACK - LEFT	1
Q24-SCB/R	BBQ 24 SIDE CASTING BLACK - RIGHT	1
O24-SB	BBQ 24 SILICONE BUMPERS - H TEMP	2
SCDP-516/114	BBQ 24 SIDE CASTING DOWEL PIN - 5/16" X 1 1/4"	2
MSS-2F1420/34	MACHINE SCREW - #2 PHILLIPS FLAT 1/4 20 X 3/4" SIDE CASTING SCREW	14
MNS-1420/716	MACHINE NUT - 1/4 20 X 7/16"	14
WFS-14	WASHER FLAT - 1/4"	14

BULL OUTDOOR PRODUCTS BARON GAS BARBECUE PARTS LIST CONTINUED

ITEM	DESCRIPTION	QUANTITY
Q36-CP/EI 15	BBQ 36 CONTROL PANEL ELECTRONIC IGNITER - 1.5 VOLT - 4 SPARK	1
MSS-2P4M/12	MACHINE SCREW - #2 PHILLIPS - 4MM X 1/2 - CONTROL PANEL MOUNTING SCREW	6
BAT-AAA	BATTERY - AAA - 1.5 VOLT	1
Q24-CP/K	BBQ 24 CONTROL PANEL - KNOB	3
Q24-BMCE	BBQ 24 BOOK MATCH CLIP EXTENDER	1
O24-G/1612	BBQ 24 GRATE - PORCELAIN - 16" X 12"	3
O24-SG/1512	BBQ 24 SEARING GRATE - PORCELAIN - 15" X 12"	2
Q24-WR	BBQ 24 WARMING RACK	1
IM-SBQCS36	INSTRUCTION MANUAL - BULL OUTDOOR PRODUCTS COLT - STALLION GAS BBQ	1
ST-WC	BULL OUTDOOR PRODUCTS WARRANTY CARD	1
Q36-NGC	BBQ 36 NATURAL GAS CONVERSION KIT	1
Q36N-REG/A	BBQ 36 NATURAL GAS REGULATOR ASSEMBLY	1
Q24P-REG/A	BBQ 24 LIQUID PROPANE REGULATOR AND HOSE ASSEMBLY	1
Q24-LPT	LIQUID PROPANE TANK	1
Q13-CONE	FLAME CONE	1
Q13-G	GRIDDLE	1
Q36-BRK/FG	BBQ 36 ROTISSERIE KIT - BOXED - MOTOR, SPIT, BRACKETS	1
Q24-BRM	BBQ-24 ROTISSERIE MOTOR	1
Q36-BRS	BBQ 36 ROTISSERIE SPIT	1
Q24-BRB/A	BBQ 24 ROTISSERIE BRACKETS ASSEMBLY PAIR (2)	1
Q24-BSG/FG	BBQ 24 SEARING GRATES - BOXED PAIR (2)	1
Q36-COV/S	BBQ 36 COVER - SMALL - HEAD ONLY	1
Q36-COV/LC	BBQ 36 COVER - LARGE - CART DELUXE WITH SHELVES	1

BULL OUTDOOR PRODUCTS BARON CART SECTION PARTS LIST

ITEM	DESCRIPTION	QUANTITY
Q36C-TOP/S	BBQ 24 CART - TOP- STAINLESS	1
Q24C-HAN/S	BBQ 24 CART - HANDLE - STAINLESS	1
Q24C-LFUS	BBQ 24 CART - LEG FRONT LEFT - SILVER	1
Q24C-LFR/S	BBQ 24 CART - LEG FRONT RIGHT - SILVER	1
Q24C-LBL/S	BBQ 24 CART - LEG BACK LEFT - SILVER	1
Q24C-LBR/S	BBQ 24 CART - LEG BACK RIGHT - SILVER	1
Q24C-LFL/B	BBQ 24 CART - LEG FRONT LEFT - BLACK	1
Q24C-LFR/B	BBQ 24 CART - LEG FRONT RIGHT - BLACK	1
Q24C-LBL/B	BBQ 24 CART - LEG BACK LEFT - BLACK	1
Q24C-LBR/B	BBQ 24 CART - LEG BACK RIGHT - BLACK	1
Q24C-FS/S	BBQ 24 CART - FRONT STRUT - STAINLESS	1
Q24C-BS/S	BBQ 24 CART - BACK STRUT - STAINLESS	1
Q24C-RS/S	BBQ 24 CART - RIGHT STRUT - STAINLESS	1
Q24C-LPTM/S	BBQ 24 CART - LP TANK MOUNT - STAINLESS	1
Q24C-FS/B	BBQ 24 CART - FRONT STRUT - BLACK	1
Q24C-BS/B	BBQ 24 CART - BACK STRUT - BLACK	1
Q24C-RS/B	BBQ 24 CART - RIGHT STRUT - BLACK	1
Q24C-LPTM/B	BBQ 24 CART - LP TANK MOUNT - BLACK	1
Q24C-LP/TH	BBQ 24 CART - LP TANK HOOK	1
WFS-14	WASHER FLAT - 1/4"	62
MSS-HB 1420/12	MACHINE SCREW - 5/32 HEX BUTTON HEAD 1/4 20 X 1/2" CHASSIS SCREW	60
MFNZ-516/18	MACHINE FLANGE NUT ZINC - 5/16 X 18 - TANK HOOK NUTS	2
WFZ-516/112	WASHER FENDER ZINC - 5/16 D X 1 1/2 OD - HANDLE WASHER	2
WLZ-516	WASHER LOCK ZINC - 5/16 D - HANDLE LOCK WASHER	2
MBS-51618/212	MACHINE BOLT STAINLESS - 5/16 18 X 2 1/2" - HANDLE BOLT	2
Q24C-AX12/24	BBQ 24 CART - AXLE - 1/2 X 24	1
WFS-12/34	WASHER FENDER SPACER - 1/2 D X 3/4 OD X 1/8 THICK - WHEEL SPACER	2
MNN-AN/34	MACHINE NUT NYLOC-AXLE NUT - 3/4" HEX HEAD - THIN PROFILE	2
Q24C-WHL/8	BBQ 24 CART -WHEEL- 8" X 1/2 SHAFT	2
Q24C-WHC	BBQ 24 CART - WHEEL HUB CAP	2
Q24C-CSTR	BBQ 24 CART - CASTER	2
C24S-SS/S	BBQ 24 CART - SIDE SHELF - STAINLESS - 20 1/2 X 12 X 4	1
C24S-US/S	BBQ 24 CART - UNDER SHELF - STAINLESS	1
C24S-US/LF	BBQ 24 CART - UNDER SHELF - LEG FRONT	1
C24S-US/LB	BBQ 24 CART - UNDER SHELF - LEG BACK	1
C24S-CH/S	BBQ 24 CART - CONDIMENT HOLDER - STAINLESS	1
C24S-LFFP	BBQ 24 CART- LEFT FRONT FILLER PANEL	1
C24S-LFD	BBQ 24 CART - LEFT FRONT DOOR	1
C24S-RFD	BBQ 24 CART - RIGHT FRONT DOOR	1
CPS-14/1	COTTER PIN - 1/4" X 1" - DOOR HINGE MOUNT	4
CCS-HP/1	COTTER CLIP- HAIR PIN -1" - DOOR HINGE MOUNT	4
C24S-LFDS	BBQ 24 CART - LEFT FRONT DOOR STOP	1
C24S-RFDBS	BBQ 24 CART - RIGHT FRONT DOOR BALL STOP	1
C24S-RFDL	BBQ 24 CART - RIGHT FRONT DOOR LATCH	1
C24S-LOGO/RP	BBQ 24 CART - LOGO- REMOVABLE PANEL	1
C24S-SFP	BBQ 24 CART - SIDE FILLER PANELS	2
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16"	3
C24S-MS	BBQ 24 CART - MESH SHELF	1

BULL OUTDOOR PRODUCTS COLT - STALLION PEDESTAL SECTION PARTS LIST

ITEM	DESCRIPTION	QUANTITY
Q24PT-TOP/S	BBQ 24 TRIPOD PEDESTAL- TOP - STAINLESS	1
Q24PT-LFL/S	BBQ 24 TRIPOD PEDESTAL - LEG FRONT LEFT - SILVER	1
Q24PT-LFR/S	BBQ 24 TRIPOD PEDESTAL - LEG FRONT RIGHT - SILVER	1
Q24PT-LB/S	BBQ 24 TRIPOD PEDESTAL- LEG BACK- SILVER	1
Q24PT-LBLS/S	BBQ 24 TRIPOD PEDESTAL - LEG BACK LEFT STRUT - SILVER	1
Q24PT-LBRS/S	BBQ 24 TRIPOD PEDESTAL - LEG BACK RIGHT STRUT - SILVER	1
Q24PT-SMB/S	BBQ 24 TRIPOD PEDESTAL-STRUT MOUNTING BRACKET - STAINLESS	1
Q24PT-LFL/B	BBQ 24 TRIPOD PEDESTAL- LEG FRONT LEFT - BLACK	1
Q24PT-LFR/B	BBQ 24 TRIPOD PEDESTAL - LEG FRONT RIGHT - BLACK	1
Q24PT-LB/B	BBQ 24 TRIPOD PEDESTAL - LEG BACK - BLACK	1
Q24PT-LBLS/B	BBQ 24 TRIPOD PEDESTAL- LEG BACK LEFT STRUT - BLACK	1
Q24PT-LBRS/B	BBQ 24 TRIPOD PEDESTAL - LEG BACK RIGHT STRUT - BLACK	1
Q24PT-SMB/B	BBQ 24 TRIPOD PEDESTAL- STRUT MOUNTING BRACKET - BLACK	1
Q24PT-LPTM/S	BBQ 24 TRIPOD PEDESTAL- LP TANK MOUNT - STAINLESS	1
Q24PT-LPTM/B	BBQ 24 TRIPOD PEDESTAL- LP TANK MOUNT- BLACK	1
Q24C-LP/TH	BBQ 24 CART - LP TANK HOOK	1
Q24PT-LPVS/B	BBQ 24 TRIPOD PEDESTAL LP TANK VALVE SHIELD - BLACK	1
Q24PT-LPVSM/B	BBQ 24 TRIPOD PEDESTAL LP TANK VALVE SHIELD MOUNT - BLACK	1
MNS-1420/10	MACHINE NUT STAINLESS - 1/4 20 X 10MM	2
WFS-14	WASHER FLAT STAINLESS - 1/4"	42
MSS-HB 1420/12	MACHINE SCREW STAINLESS- 5/32 HEX BUTTON HEAD 1/4 20 X 1/2" CHASSIS SCREW	42
MFNS-1420/716	MACHINE FLANGE NUT SERRATED - 1/4 20 X 7/16 - TANK HOOK NUT	1
MBS-3816/1	MACHINGE BOLT STAINLESS- 3/8 16 X 1 - ALLEN HEAD	3
Q24PT-PEC	PLASTIC END CAPS - 2 X 2	2
Q24C-CSTR	BBQ 24 CART - CASTER	4
Q24PT-SS/S	BBQ 24 TRIPOD PEDESTAL - SIDE SHELF - STAINLESS - 14 X 12 X 4	1 OR 2
Q24PT-FFP	BBQ 24 TRIPOD PEDESTAL- FRONT FILLER PANEL	1
LPT-VC	LP TANK VINYL COVER	1
Q24PT-CH	CONDOMENT HOLDER FOR PEDTESTAL TRIPOD	1

BULL OUTDOOR PRODUCTS GAS BARB-ECUE TROUBLE SHOOTING

PROBLEM OBSERVED	POSSIBLE CAUSE	CORRECTIVE MEASURE
Gas odor during set up	Gas leak	See "What to do if you smell gas " page 1 Check all gas connections
Gas odor before first ignition	Gas leak	See "What to do if you smell gas " page 1 Check all gas connections
When ignition button is pressed, there is no spark at burner electrode	Igniter electrode or switch wires not connected Broken electrode or switch wires Electrode positioned improperly Faulty electronic igniter Batteries dead or missing Electronic ignition is wet	Reconnect igniter electrode or wires Replace broken electrode or wires Reposition electrode - 3/16" clearance Replace electronic igniter Replace batteries Keep ignition system dry
When igniter button is pressed, there is spark at the electrode, but no ignition	Gas supply not turned on Control knob not in HIGH ON position Air in gas lines not fully bled from system Low gas pressure Faulty Regulator Electrode positioned improperly	Turn on gas supply Follow Operational Instructions Bleed air from system Check gas supply pressure Replace regulator Reposition electrode - 3/16" clearance
Delayed ignition	Low gas pressure Clogged or dirty burner ports Blocked orifice Faulty valve	Check gas supply pressure Clean burner ports - see manual section Check orifice opening Replace valve
Burner lights but does not stay lit	Low gas pressure Faulty valve Clogged or dirty burner ports Faulty Regulator Windy conditions	Check gas supply pressure Replace valve Clean burner ports - see manual section Replace regulator Shield from wind
Incorrect burner flame	Incorrect gas supply or pressure Incorrect primary air mix Blocked orifice Clogged or dirty burner ports Faulty valve Faulty Regulator High altitude	Check gas supply pressure Adjust air mixer - see manual section Check orifice opening Clean burner ports - see manual section Replace valve Replace regulator Adjust orifice size for altitude
Backfire of burner	Blocked orifice Clogged or dirty burner ports Incorrect primary air mix	Check orifice opening Clean burner ports - see manual section Adjust air mixer - see manual section



LIMITED WARRANTY

Bull Outdoor Products™ hereby warrants to the ORIGINAL PURCHASER of this Bull Outdoor Products™ Gas Barbecue, that it will be free from defects in material and workmanship from the date of purchase as follows:

Steel & Aluminum castings -	5 years
Cooking Grates -	5 years
Burners -	5 years
Electronic Piezo -	1 year
Spark igniters -	1 year
All Remaining Parts -	1 year

When assembled and operated in accordance with the accompanying printed instructions.

Bull Outdoor Products may require reasonable proof of your date of purchase. YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE WARRANTY REGISTRATION CARD WITHIN 10 DAYS OF PURCHASE.

This Limited Warranty shall be limited to the repair and/or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Bull Outdoor Products' satisfaction, that they are defective. Before returning any parts, contact Bull Outdoor Products Customer Service Center. If Bull Outdoor Products confirms the defect and approves the claim, Bull Outdoor Products will replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Bull Outdoor Products will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to, damage caused by insects within the burner tubes, as set out in this owner's manual warranty section.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tornadoes, discoloration due to exposure to chemicals (including salt), either directly or in the atmosphere, or very high humidity, is not covered by this Limited Warranty.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Bull Outdoor Products is not liable for any special, indirect or consequential damages. Bull Outdoor Products' liability is limited to the purchase price of this Bull Outdoor Products Gas Barbecue. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Bull Outdoor Products does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Bull Outdoor Products.

This Warranty applies only to products sold at retail and manufactured by:

BULL OUTDOOR PRODUCTS™

541 E Main St
Ontario, CA 91761

(800) 521-BULL (2855)
(909) 988-4051 fax

e-mail - www.bullbbq.com

The manufacturer of the Liquid Propane tank is responsible for the materials, workmanship, and performance of the LP tank. If the tank has a defect, malfunctions, or you have a question regarding the tank, please call the tank manufacturer's customer service center. If the tank manufacturer does not resolve any issue to your satisfaction, please call the Bull Outdoor Products Customer Service Center.