

INSTALLATION AND OPERATION INSTRUCTIONS



Outdoor Products Inc.

BULL OUTDOOR PRODUCTS MUSTANG 36" GAS BARBECUE

CONGRATULATIONS, on the purchase of your new BULL OUTDOOR PRODUCTS MUSTANG 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-8149.1, Natural Gas Installation Code*, or *CAN/CGA-8149.2, 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.

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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

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LISTED

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

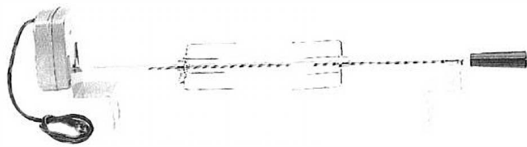
WHAT TO DO IF YOU SMELL GAS:

- < 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 MUSTANG GAS BARBECUE



BULL OUTDOOR PRODUCTS MUSTANG GAS BARBECUE ACCESSORIES



ROTISSERIE



SIDE BURNER

SHIPPING AND PACKING LIST

Your BULL OUTDOOR PRODUCTS MUSTANG GAS BARBECUE comes assembled, ready for the gas connection, with the exception of Side Shelf and Side Burner assemblies, on some models.

SHIPPING CARTON CONTAINS:

- 1- Bull Outdoor Products Mustang Gas Barbecue
- 4- Burner Covers
- 3- Gas Barbecue Cooking Grates
- 1- Gas Barbecue Warming Rack
- 1- Gas Barbecue Manual Pack with Warranty Card
- 1- Cover

OPTIONAL ACCESSORIES: (included on some models)

- 1- Rotisserie
- 1- Side Burner

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)

- < **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.
- < If rotisserie (optional) is to be used, the external electrical source must be grounded in accordance with the *National Electrical Code, ANSII/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 PRODUCTS MUSTANG 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.	#49	72,000
Optional Side Burner		#55 Main #74 Pilot	12,000

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.	#56	72,000
Optional Side Burner		#66 Main #78 Pilot	12,000

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.

INSTALLATION

Installation will be much easier if two (2) or more people co-operate in locating and installing the unit.

LOCATION

Your Bull Outdoor Products Mustang 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 3 (SEE FIGURE 1)

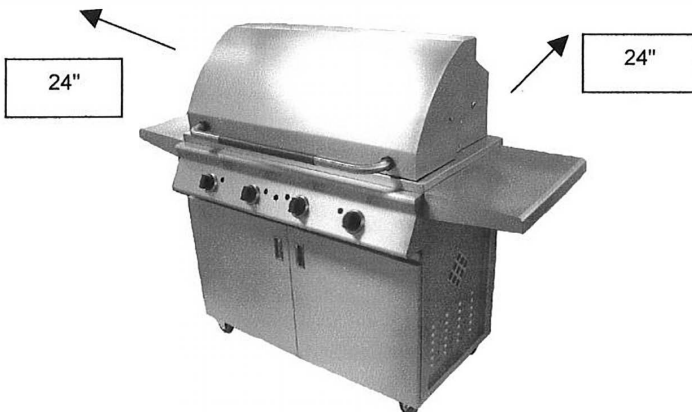


FIGURE 1

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

SET UP AND ASSEMBLY

Your Bull Outdoor Products Mustang Gas Barbecue comes assembled, ready for the gas connection, with the exception of Side Shelf and Side Burner assemblies, on some models. If your unit comes with Side Shelves, they are packaged in a cardboard box within the shipping carton. If your unit comes with a Side Burner, 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, or the parts list in this manual. 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- #2 Phillips Screw Driver

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

!!! 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.

SET UP AND ASSEMBLY continued

SIDE SHELF ASS EMBLY

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



FIGURE2

SIDE BURNER ASSEMBLY

- 1- **TURN OFF THE GAS SUPPLY!** NEVER attempt any assembly operation while the appliance is in operation or is HOT.
- 2- Disconnect and remove the Liquid Propane Tank.
- 3- Using two (2) adjustable wrenches, remove the original hose and regulator assembly from the gas manifold, and set it aside. This may be accomplished by holding one (1) adjustable wrench on the hex fitting, on the gas manifold, and the other adjustable wrench, turned in a counter-clockwise direction, on the hex brass fitting, attached to the hose. (Side Burner comes with new hose and regulator assembly)

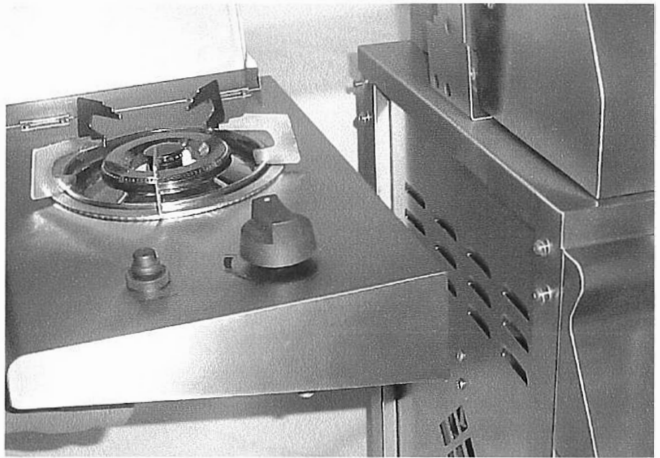


FIGURE 3

- 10- Using two (2) adjustable wrenches, connect the new dual hose and regulator assembly to the original barbecue gas manifold and the Side Burner gas manifold. This may be accomplished by holding one (1) adjustable wrench on the hex fitting, on the gas manifold, and the other adjustable wrench, turned in a clockwise direction, on the hex brass fitting, attached to the hose.

methods, fittings, and local applications for Natural Gas, see your installer for the correct installation method for your application.

SUGGESTION: Some type of " T " arrangement with pipe and fittings, or quick release hoses may be possible. Check with your installer

- 4- Remove all contents from the shipping carton.
- 5- Check the contents of the shipping carton, against the shipping and packing list, or against the parts list in this manual. Report any missing or damaged parts to your retailer.
- 6- Remove any and all protective wrapping from the appliance.
- 7- Using a 5/32" male hex driver, loosen, but do not remove, the four (4) shelf mounting screws, from the top left hand side of the barbecue cabinet.
- 8- Carefully align the " keyholes " in the Side Burner, with and over the four (4) shelf mounting screws. Make sure the washers are not between the shelf and the barbecue cabinet. Push the Side Burner down into position.
- 9- Re-tighten the four (4) shelf mounting screws. (SIDE BURNER MOUNTS IN THE SAME MANNER AS THE SHELF - SEE FIGURE 2 AND3)

Natural Gas models - disconnect the gas supply. As Bull Outdoor Products can not anticipate the various

SIDE BURNER ASS EMBLY continued

- 11- 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:
- 12- Place Main Burner Base, over the outside rim of the gas manifold, on top of the Main Burner Bezel. (SEE FIGURE 8)
- 13- Place Main Burner over the Main Burner Base. (SEE FIGURE 7)
- 14- Place Pilot Burner over the center, or inside rim of the gas manifold. (SEE FIGURE 6)
- 15- Place Side Burner Grate over Main Burner Bezel. (SEE FIGURE 5)

FIGURE 4

FIGURE 5



FIGURE 6



FIGURE 7

FIGURE 8

LEVELING

Make sure that the unit is level, or as close as possible under your set-up conditions.

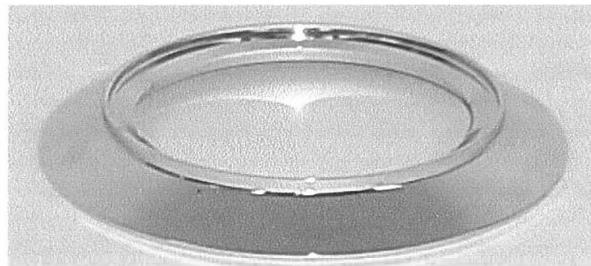
FOR UNITS REQUIRING ANY OTHER ACCESSORY ASSEMBLY

See the instructions that come with the accessory kit.

LIQUID PROPANE TANK PLACEMENT

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 within the barbecue cabinet, on the bottom left side of the cabinet.

Attach the Liquid Propane Tank Hook (located on the inner left hand side of the barbecue cabinet, above the LP tank) to the tank collar, and tighten tank hook nuts. Tank hook is adjustable. (SEE FIGURE 4)

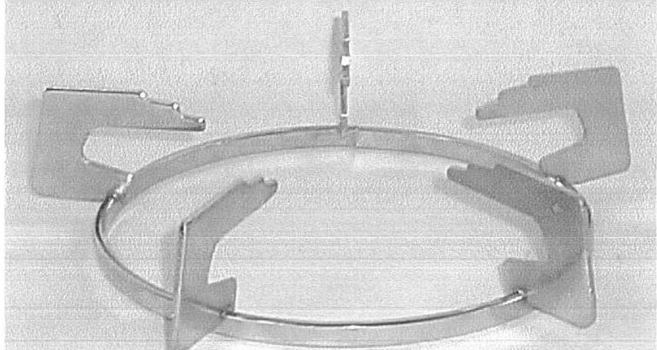
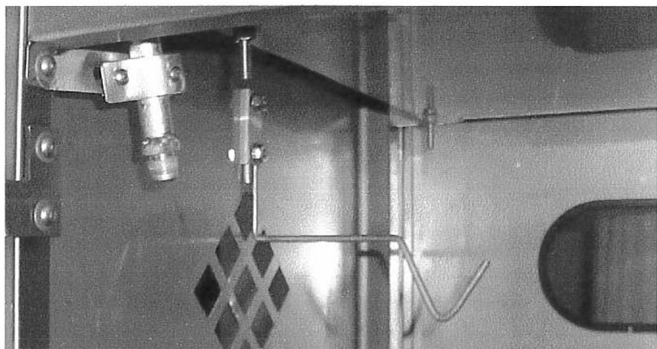


FOR LIQUID PROPANE GAS APPLICATIONS-GO TO THE LIQUID PROPANE GAS SECTION, ON PAGE 7, OF THIS MANUAL.

FOR NATURAL GAS APPLICATIONS - GO TO THE NATURAL GAS SECTION, ON PAGE 9, 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.

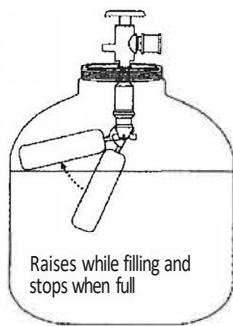


FIGURE 9

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 9) 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 10)

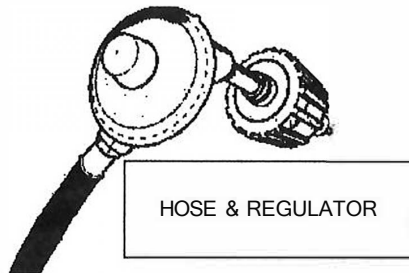


FIGURE 10

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 11)

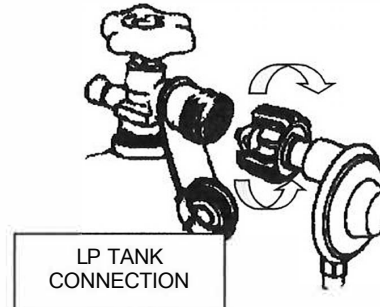


FIGURE 11

- 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 10, 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 10, 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

- 11- Once the barbecue has been preheated, adjust the control knobs for proper cooking temperature.
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.

- 12- To shut off the barbecue after use, turn burner control knobs clockwise to the OFF position. After the flame goes out, turn off the gas supply at either the LP gas cylinder or the Natural Gas line valve.

COOKING OPERATION

NOTE: Cooking with the hood in upright position is not recommended during any windy condition, and 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 » some amount of grease and fat drippings, before they drip below the burner plates, onto the burners or inside the unit. Cooking some high fat foods may cause excessive grease drippings. A grease collection tray is located beneath

the barbecue basin, and may be accessed beneath the cart control panel. 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.

!!! 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 plates 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 to one and one half inches (1" to 1 1/2") in height. (SEE FIGURE 16)

FLAME COMPARISON

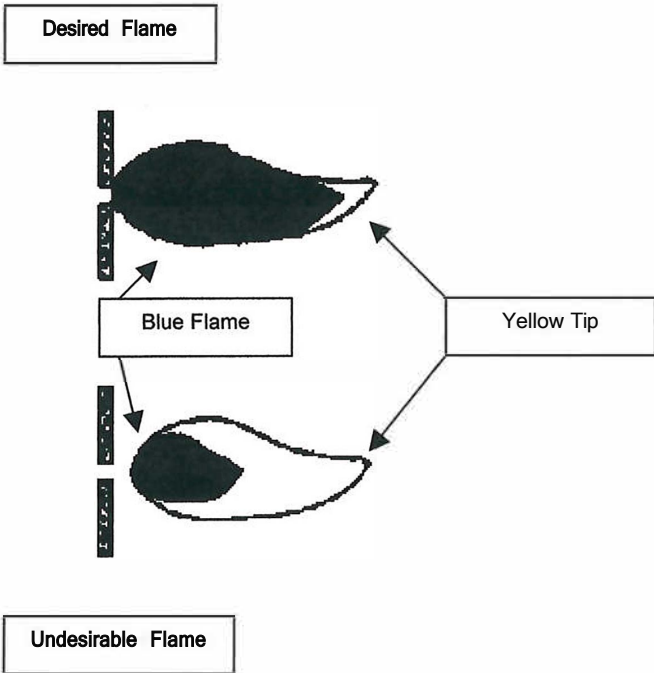


FIGURE 16

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- Open the hood.
- 4- Remove cooking grates.

- 5- Remove burner plates to expose burners.
- 6- Remove the burner retaining pin, located beneath the rear burner guide, beneath the rear of the burner.
- 7- Carefully lift burner from rear burner guide so that it clears the guide.
- 8- Carefully pull the burner up, and away from you, towards the rear of the barbecue basin. (SEE FIGURE 17)



FIGURE 17

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. (SEE FIGURE 16 & 18)



FIGURE 18

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!

For LP units: Disconnect the TYPE 1 - LP TANK CONNECTOR by turning the fitting in a counter-clockwise direction. Remove LP gas cylinder from barbecue cabinet base frame. Using two (2) adjustable wrenches, remove regulator and hose assembly, at the 3/8" male flare fitting, on the gas manifold, behind the left front door, within the cabinet.

For Natural Gas units: Disconnect the gas supply at the 3/8" male flare fitting on the gas manifold, behind the left front door, within the cabinet.

- 3- Remove the three (3) Cooking Grates.
- 4- Remove the Warming Rack.
- 5- Remove the four (4) Burner Covers.
- 6- Remove the four (4) main burners. (SEE BURNER ASSEMBLY - FIGURE 17)
- 7- Remove burner control knobs by gripping firmly and pulling away from control plate.
- 8- Using a #2 Phillips screw driver, remove the two (2) gas manifold clamp screws, located on the gas manifold clamp, at the 3/8" male flare fitting, on the gas manifold, behind the left front door, within the cabinet.

At this point, there are two (2) methods of removing the gas manifold.

METHOD ONE

- 9- Using a #2 Phillips screw driver, remove the eight (8) bezel/gas manifold mounting screws, located in a horizontal plane, across the control panel. Remove the bezels as you progress.
- 10- Carefully, pull the gas manifold down, and rotate away from you, to allow the end of the gas manifold, to clear the top door frame. If you wish, you may also remove the top front door frame for more clearance.

OR

METHOD TWO

- 11- Using a 5/32" hex wrench, remove the four (4) barbecue basin retaining screws, located beneath the top lip, on the right and left hand side of the basin.
- 12- With two persons, lift the entire barbecue basin out of the cabinet. This will expose the entire gas manifold, on the rear of the control panel.
- 13- Using a #2 Phillips screw driver, remove the eight (8) bezel/gas manifold mounting screws, located in a horizontal plane, across the control panel. Remove the bezels as you progress.

- 14- Carefully, lift the gas manifold from the rear of the control panel.

For Natural Gas conversions:

- 15- Remove Natural Gas Valve Manifold from shipping carton. (The Natural Gas Valve Manifold is ready for installation from the factory. No assembly or modification is necessary)

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. 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 MUSTANG GAS BARBECUE PARTS LIST

ITEM	DESCRIPTION	QTY
QE36-SIH	BBQE 36 STAINLESS STEEL INNER HOOD	1
QE36-SOH	BBQE 36 STAINLESS STEEL OUTER HOOD	1
QE36-SHAN/A	BBQE 36 STAINLESS STEEL HOOD HANDLE WITH HEAT GRIP AND MOUNTS	1
QE36-SHA/A	BBQE 36 STAINLESS STEEL HOOD AXLE ASSEMBLY	2
QE36-SHSP/A	BBQE 36 STAINLESS STEEL HOOD STOP PIN ASSEMBLY	2
Q24-SB	BBQE 36 SILICONE BUMPER - HI TEMP	4
QE36-SRB/L	BBQE 36 STAINLESS STEEL ROTISSERIE BRACKET- LEFT	1
QE36-SRB/R	BBQE 36 STAINLESS STEEL ROTISSERIE BRACKET- RIGHT	1
QE36-TG	BBQE 36 TEMPERATURE GAUGE	1
QE36-BS	BBQE 36 BASIN - STAINLESS STEEL	1
QE36-SGT	BBQE 36 STAINLESS STEEL GREASE TRAY	1
QE36-CBB/A	BBQE 36 CAST BRASS BURNER WITH AIR MIXER, SCREEN, AND SCREW	4
QE36-BRPIN/S	BBQE 36 BURNER RETAINING PIN - STAINLESS STEEL	4
QE36-BC/S	BBQE 36 BURNER COVER - STAINLESS STEEL	4
QE36-BCMP/S	BBQE 36 BURNER COVER MOUNTING PIN - STAINLESS STEEL	8
QE36-RSG/1612	BBQE 36 REVERSIBLE STAINLESS STEEL GRATE - 16 X 12	3
QE36-SWR	BBQE 36 STAINLESS STEEL WARMING RACK	1
QE36-SCP	BBQE 36 STAINLESS STEEL CONTROL PANEL	1
QE36P-GVM/A	BBQE 36 LIQUID PROPANE GAS - GAS MANIFOLD ENTIRE ASSEMBLY	1
QE36N-GVM/A	BBQE 36 NATURAL GAS - GAS MANIFOLD ENTIRE ASSEMBLY	1
QE36P-GV/A	BBQE 36 LIQUID PROPANE GAS - GAS VALVE ASSEMBLY WITH PILOT AND ELECTRODE	4
QE36N-GV/A	BBQE 36 NATURAL GAS - GAS VALVE ASSEMBLY WITH PILOT AND ELECTRODE	4
QE36P-OR/56	BBQE 36 LIQUID PROPANE MAIN BURNER ORIFICE	4
QE36N-OR/49	BBQE 36 NATURAL GAS MAIN BURNER ORIFICE	4
QE36-PIOR/73	BBQE 36 PILOT IGNITION ORIFICE	4
QE36-CP/K	BBQE 36 CONTROL PANEL KNOB	4
QE36-CP/B	BBQE 36 CONTROL PANEL BEZEL	4
QE36-GMC/A	BBQE 36 GAS MANIFOLD CLAMP ASSEMBLY	1
QE36-LOGO	BBQE 36 MUSTANG LOGO	1
QE36-LFD/A	BBQE 36 LEFT FRONT DOOR ASSEMBLY WITH HINGES AND HANDLE - STAINLESS STEEL	1
QE36-RFD/A	BBQE 36 RIGHT FRONT DOOR ASSEMBLY WITH HINGES AND HANDLE - STAINLESS STEEL	1
QE36-DUA	BBQE 36 DOOR LINTEL ASSEMBLY - STAINLESS STEEL	1
QE36-SSP/L	BBQE 36 STAINLESS STEEL SIDE PANEL - LEFT	1
QE36-SSP/R	BBQE 36 STAINLESS STEEL SIDE PANEL - RIGHT	1
QE36-SRUP	BBQE 36 STAINLESS STEEL REAR UPPER PANEL	1
QE36-SRLP	BBQE 36 STAINLESS STEEL REAR LOWER PANEL	1
QE36-PSG	BBQE 36 PLASITC STRIP GUARD	1
QE36-SBP	BBQE 36 STAINLESS STEEL BOTTOM PANEL	1
QE36-SS/S	BBQE 36 STAINLESS STEEL SIDE SHELF	2
QE36-US/S	BBQE 36 STAINLESS STEEL UNDER SHELF	1
QE36-USMS	BBQE 36 STAINLESS STEEL UNDER SHELF MOUNTING STRUT	2
QE36-LPTH	BBQE 36 STAINLESS STEEL LIQUID PROPANE TANK HEAT SHIELD	1
QE36-LPTH	BBQE 36 LIQUID PROPANE TANK HOOK	1
QE36-CSTRF/A	BBQE 36 CASTER ASSEMBLY - FIXED	2
QE36-CSTRS/A	BBQE 36 CASTER ASSEMBLY - SWIVEL STOP	2
QE36-M6/16M	BBQE 36 16 MM HEX SCREW	68
QE36-M6W/6M	BBQE 36 6 MM WASHER	76
QE36-M4/12M	BBQE 36 12 MM SCREW	30
QE36-M4W/4M	BBQE 36 4 MM WASHER	30
QE36-1420M	BBQE 36 1/4 X 20 MM SCREW	4
QE36-14N	BBQE 36 1/4 NUT	4
QE36-1420/15	BBQE 36 1/4 X 20 X 1.5 HOOD HANDLE SCREW	2

BULL OUTDOOR PRODUCTS MUSTANG GAS BARBECUE PARTS LIST continued

ITEM	DESCRIPTION	QTY
QE36-M5/30M	BBQE 36 30 MM GAS MANIFOLD CLAMP SCREW	4
QE36-GM/316	BBQE 36 3/16 GAS MANIFOLD SCREW	8
Q24-BMCE	BBQE 36 BOOK MATCH CLIP EXTENDER	1
IM-QE36	BBQE 36 INSTRUCTION MANUAL	1
ST-WC	BULL OUTDOOR PRODUCTS WARRANTY CARD	1
Q24P-REG/A	BBQE 36 LIQUID PROPANE HOSE AND REGULATOR ASSEMBLY	1
Q24N-REG/A	BBQE 36 NATURAL GAS REGULATOR ASSEMBLY - OPTION 4" W.C.	1
QE36-NGC	BBQE 36 NATURAL GAS CONVERSION KIT - OPTION 7" W.C. - MANIFOLD ASSEMBLY	1
Q24-LPT	LIQUID PROPANE TANK - OPTION	1
QE36-BRK/FG	BBQE 36 ROTISSERIE KIT - BOXED WITH MOTOR, SPIT, ETC - OPTION	1
QE36-BRM	BBQE 36 ROTISSERIE MOTOR - OPTION	1
QE36-BRS	BBQE 36 ROTISSERIE SPIT - OPTION	1
QE36-BRF	BBQE 36 ROTISSERIE FORK - OPTION	2
QE36-BRSB	BBQE 36 ROTISSERIE SPIT BUSHING - OPTION	1
QE36-BRCW	BBQE 36 ROTISSERIE COUNTER WEIGHT - OPTION	1
QE36-BRCWW	BBQE 36 ROTISSERIE COUNTER WEIGHT WASHER - OPTION	1
QE36-BRTS	BBQE 36 ROTISSERIE THUMB SCREW - OPTION	3
QE36-BRSH	BBQE 36 ROTISSERIE SPIT HANDLE - OPTION	1
QE36-COV/L	BBQE 36 FULL LENGTH COVER - OPTION	1
QE36-SB/P	BBQE 36 SIDE BURNER - SHELF MOUNT - LIQUID PROPANE - OPTION	1
QE36-SB/N	BBQE 36 SIDE BURNER- SHELF MOUNT- NATURAL GAS - OPTION	1
QE36P-DREG/A	BBQE 36 LIQUID PROPANE DUAL HOSE AND REGULATOR ASSEMBLY - OPTION	1

BULL OUTDOOR MUSTANG GAS SIDE BURNER PARTS LIST

ITEM	DESCRIPTION	QTY
QE36SB-SS	QE36SB SIDE SHELF	1
QE36SB-LID	QE36SB LID	1
QE36SB-HINGE	QE36SB LID HINGE	2
QE36SB-LH	QE36SB LID HANDLE	1
Q24-SB	QE36SB SILICONE BUMBER	2
QE36SB-BEZ	QE36SB MAIN BURNER BEZEL	1
QE36SB-MBB	QE36SB MAIN BURNER BASE	1
QE36SB-MB	QE36SB MAIN BURNER	1
QE36SB-G	QE36SB GRATE	1
QE36SB-PB	QE36SB PILOT BURNER	1
QE36SB-CGM	QE36SB CAST GAS MANIFOLD	1
QE36SB-CGM/MB	QE36SB CAST GAS MANIFOLD MOUNTING BRACKET	1
QE36SB-CGM/C	QE36SB CAST GAS MAINIFOLD CLIP	1
QE36SB-GVP/A	QE36SB LIQUID PROPANE GAS VALVE ASSEMBLY	1
QE36SB-GVN/A	QE36SB NATURAL GAS VALVE ASSEMBLY	1
QE36SB-GV/MB	QE36SB GAS VALVE MOUNTING BRACKET	1
QE36SB-CP/K	QE36SB CONTROL PANEL KNOB	1
QE36SB-MBO/66	QE36SB LIQUID PROPANE MAIN BURNER ORIFICE	1
QE36SB-PBO/8	QE36SB LIQUID PROPANE PILOT BURNER ORIFICE	1
QE36SB-MBO/55	QE36SB NATURAL GAS MAIN BURNER ORIFICE	1
QE36SB-PBO/74	QE36SB NATURAL GS PILOT BURNER ORIFICE	1
QE36SB-EI/15	QE36SB CONTROL PANEL ELECTRONIC IGNITER - 1.5 VOLT - 2 SPARK	1
QE36SB-IE	QE36SB IGNITION ELECTRODE	1
BAT-AAA	BATTERY -AAA - 1.5 VOLT	1

BULL OUTDOOR PRODUCTS GAS BARBECUE 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 is attempted, there is no spark at burner electrode	Igniter electrode not connected Broken electrode Electrode positioned improperly Electronic ignition is wet	Reconnect igniter electrode Replace broken electrode Reposition electrode Keep ignition system dry
When ignition is attempted, 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
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



BULL

Outdoor Products Inc.

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:

All Stainless Steel Parts -	5 years
Cooking Grates -	5 years
Burners -	5 years
Electronic Piezo Valves-	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.

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 Mustang Gas Barbecue may vary depending on the model purchased.

BURNER COVERS

Remove the protective wrapping from the four (4) burner covers, and place them over the burners, on the pins and brackets provided in the barbecue basin. The v-shaped bends should point upwards. (SEE FIGURE 12)

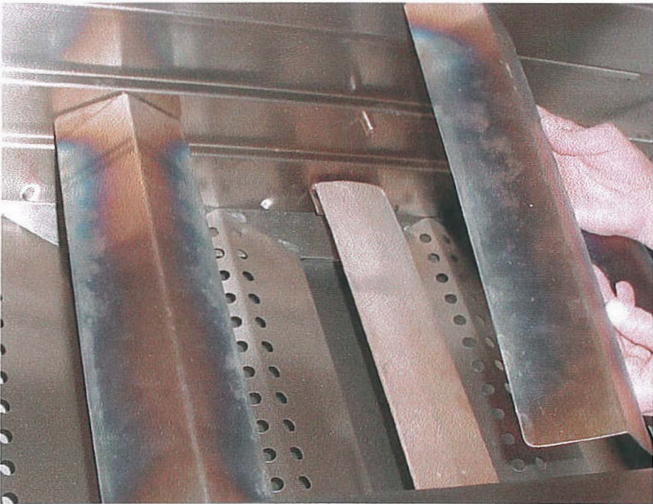


FIGURE 12

COOKING GRATES

Remove the protective wrapping from the cooking grates and place them on the top step of the barbecue basin. Cooking Grates are reversible, and may be used in either the up or down position. (SEE FIGURE 13 & 14)



FIGURE 13

WARMING RACK

The warming rack may be mounted in either of two positions, within the hood, when the appliance is turned off and cooled to ambient temperature. DO NOT attempt to remove the warming rack when it is HOT. (SEE FIGURE 14 & 15)

FIGURE 14



FIGURE 15

FINAL SET UP continued

ROTISSERIE KIT

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

SIDE BURNER

For installation of the Side Burner, see the instructions on page 5 of this manual or the instructions that come with the Side Burner. For operation of the Side Burner, see the Lighting Instructions on page 11.

ONCE YOU HAVE COMPLETED" FINAL SET UP" OF YOUR BULL OUTDOOR PRODUCTS GAS BARBECUE, GO TO THE OPERATION SECTION, ON PAGE 11 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 a rotary, electronic piezo igniter, in each valve. Side Burner units have an electronic ignition, that uses a Triple A battery (AAA - 1.5 v). Units can also be lit by long hearth match, hand fire starter, or book match clip extender (included with unit), 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-SIDE BURNER

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.

!!! 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.

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 clockwise 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- Ignite only the burners that you intend to use.
- 6- For the main barbecue, push any burner control knob down fully, and rotate slowly (three (3) to four (4) seconds), about 1/4 turn counter-clockwise (to the left), until a click is heard. Burner should ignite.
- 7- For the Side Burner, while pushing the burner control knob down, and turning the knob counter-clockwise to the HIGH position,
- 8- Press the electronic igniter button, (you should hear a clicking sound). Burner should ignite.

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 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.

LIGHTING INSTRUCTIONS continued

- 9- Once you have achieved ignition on the first burner, you may light the others with the same procedure.
- 10- **Once all burners are lit, close the lid and preheat the barbecue for five (5) minutes before cooking.**

BULL OUTDOOR PRODUCTS MUSTANG GAS BARBECUE



BULL



Outdaar Products Inc.

Changing The Way You Barbecue!