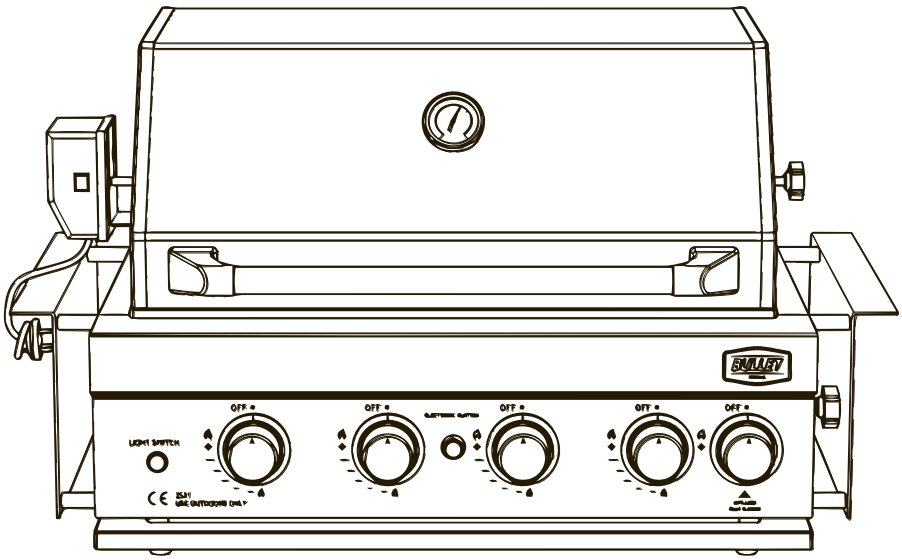
BULLET

by BULL

STAINLESS STEEL OUTDOOR KITCHEN



OWNER'S MANUAL

BLT-401UX
BLT-401U-304

IMPORTANT: Please make sure that the person who is to use this equipment carefully reads and understands these instructions before operating.

Save this manual for future use

Thank you for choosing our equipment. It was carefully engineered to provide excellent performance when properly operated and maintained.

Please read this entire manual before operating the equipment. It instructs you on how to set up, operate, and maintain your equipment safely and easily. Ensure that you and any other persons operating the equipment carefully follow the recommended safety practices at all times, as failure to do so could result in personal injury or property damage.

All information in this manual is relevant to the most recent product information available at the time of printing. Review this manual frequently to familiarise yourself with the equipment, its features, and operation. Please note that this Owner's Manual may cover a range of product specifications for various models. Characteristics and features discussed and/or illustrated in this manual may not be applicable to all models. We reserve the right to change product specifications, designs, and equipment without notice and without incurring obligation.

Throughout this manual, all references to the right and left side of the equipment are observed from the operating position. The engine manufacturer is responsible for all engine-related issues concerning performance, power-rating, specifications, warranty, and service. Refer to the engine manufacturer's Owner's Manual, packed separately with your equipment, for more information.

CUSTOMER SUPPORT

Before initiating a product return, kindly reach out to our dedicated Customer Support Department at BBT Australia. We are here to assist you.

Phone: 02 4257 4787
Email: bbt@bbta.com.au
Warehouse: Unit 2/3 Delta Place, Albion Park Rail NSW 2527

If you have difficulty assembling the product or have any questions about the controls, operations, or maintenance of the equipment, please don't hesitate to get in touch with our Customer Support Department.

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SAFETY & ALERT SYMBOLS

FOR YOUR SAFETY AND THE SAFETY OF OTHERS!



Safety precautions should be followed all the time when operating this equipment. Failure to read and understand the Safety Messages and Operating Instructions could result in injury to yourself and others.



This Operating Instructions has been developed to provide complete instructions for the safe and efficient operation of this equipment. Refer to the engine manufactures instructions for data relative to its safe operation.



WARNING: Read and thoroughly understand all instructions in this equipment and on the safety decals before assembling or operating this equipment. Failure to do so may cause serious injury or death. Do not allow anyone to operate this equipment who has not read this manual. As with all power equipment, this equipment can be dangerous if assembled or used improperly. Do not operate this equipment if you have any questions concerning its safe operation. Contact our Customer Support Department for assistance in addressing any queries or concerns.

This SAFETY ALERT SYMBOL identifies important safety messages in this manual. Failure to follow this important safety information may result in serious injury or death.

⚠ DANGER	**DANGER** indicates a hazardous situation which, if not avoided, will result in serious injury or death.
⚠ WARNING	**WARNING** indicates a hazardous situation which, if not avoided, could result in serious injury or death.
⚠ CAUTION	**CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

ADDITIONAL INFORMATION AND POTENTIAL CHANGES

We reserve the right to discontinue, change, and improve our products at any time without notice or obligation to the purchaser. The descriptions and sections contained in this manual were in effect at the time of printing. Equipment described within this manual may be optional. Some illustrations may not be applicable to your equipment.

IMPORTANT SAFETY INFORMATION

FOR OUTDOOR USE ONLY

Please read the instructions carefully and be sure your bull barbecue is correctly installed and assembled. Failure to follow these instructions may result in serious injury or damage!

Please retain the manual for your Bull BBQ for future reference.

Conversion of natural gas should only be carried out by authorized persons.

Please ensure that you remove all packaging and transit packing prior to use.

⚠ WARNING

Your Responsibility—Restrict the use of this equipment to persons who have read, understood, and will follow the warnings and instructions in this manual and on the machine

SAVE THESE INSTRUCTIONS!

SAFETY WARNINGS

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

Gas Safety Precautions:

If you smell gas, take immediate action:

» Turn "OFF" the gas supply at the gas cylinder.

» Turn the control knobs to the "OFF" position.

» Open the BBQ hood.

» Extinguish all naked flames and avoid using electrical appliances.

» Ventilate the area.

» Check for leaks as detailed in this manual whenever the gas cylinder is replaced or reconnected.

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

Precautions for LPG Cylinder:

» Leak test all connections after each cylinder refill.

» Never check for leaks with a lit match or open flame.

» Keep gasoline, flammable vapors, and liquids away from the BBQ and its vicinity. Store unconnected LPG cylinders away from gas, electrical, or motorized appliances.

General Warnings:

» Do not use the BBQ indoors or in an enclosed area.

» Read the instruction booklet thoroughly before operating the appliance.

» Avoid placing any items on or against the BBQ.

» Keep chemicals, flammable materials, and aerosols away from the BBQ.

» Only operate the appliance after leak-checking hoses and gas cylinder connection.

» Avoid moving the appliance during use.

» Be cautious of hot surfaces, especially near the firebox or roasting hood.

» Tie back long hair and loose clothing while cooking to prevent flare-ups.

» Never leave the BBQ unattended with burners switched on. Always switch off all burners and cylinders when not in use.

Maintenance and Fat Fires:

» Do not perform any internal servicing on the BBQ; leave it to authorized technicians. Regularly inspect and maintain the BBQ as described in this manual.

» Keep the BBQ clean to avoid fat fires, as grease buildup can be dangerous.

» Never transport the BBQ while it' s hot to prevent grease cup contents from spilling.

» Let the BBQ cool entirely before removing the drip tray, as hot fat can cause serious injury.

Heat Control and Ventilation:

» Preheat with all burners on HIGH, and the hood closed, but never let the hood thermometer exceed 250° C.

» While cooking with the hood closed, adjust burners to LOW or OFF as required to maintain suitable cooking temperatures.

» Do not leave all burners on HIGH for over 15 minutes; adjust them to LOW and OFF as needed.

Outdoor Placement and Ventilation:

» Place the BBQ outdoors at least 60cm from the back and sides and 120cm from above any combustible surface.

» Avoid positioning the BBQ under surfaces that can burn.

» Ensure proper ventilation around the BBQ housing and avoid obstructing the airflow.

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

MAINTENANCE MANUAL

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

1.Cleaning and Maintenance Schedule:

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

2.Cleaning Supplies:

For proper cleaning, you will need the following supplies:

» Mild dish soap or a specialised stainless steel cleaner

» Microfiber or soft cloth

» Soft-bristle brush or sponge

» Warm water

3.Cleaning Procedure:

Follow these steps to clean your stainless steel BBQ effectively:

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

4.Avoid Abrasive Materials:

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

5.Covering Your BBQ:

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

6.Regular Inspections:

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

7.Grate Care:

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

8.Seasonal Maintenance:

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

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

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

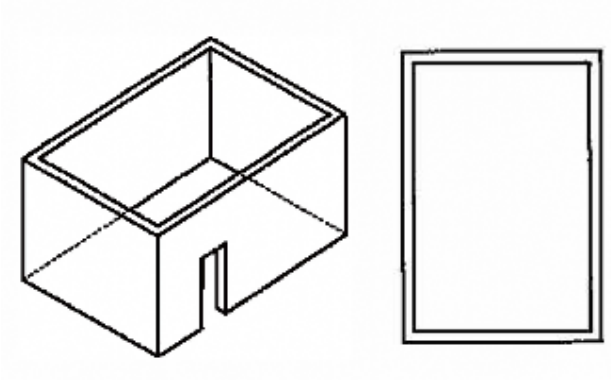
GENERAL SAFETY RULES

USE OUTDOORS ONLY

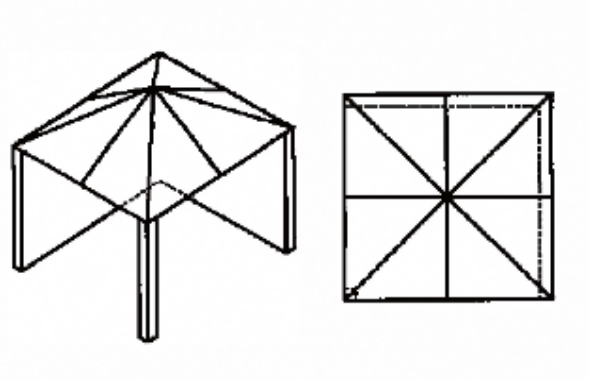
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any outdoor enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - At least 25% of the total wall area is completely open; and
  - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

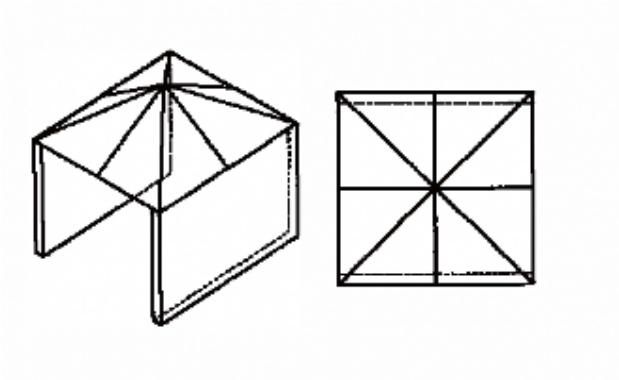
The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area



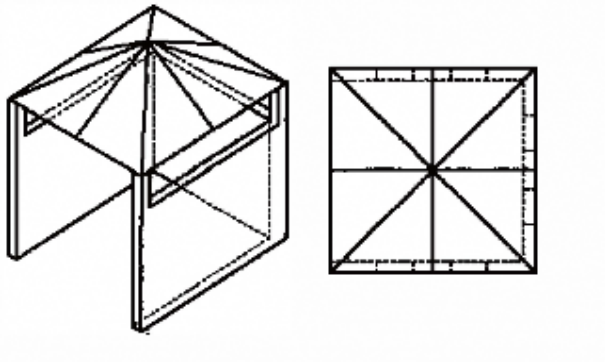
[Figure 1] Enclosure with walls on all sides but no



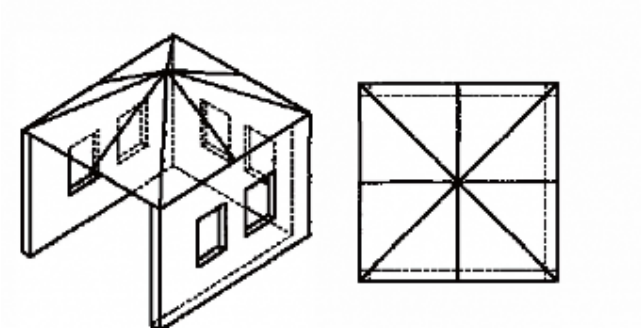
[Figure 2] Partial Enclosure with overhead cover and no overhead cover more than two walls



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



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



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

GAS CYLINDER INFORMATION

» This Bull BBQ is designed to be used with a standard Australian 9KG gas cylinder bottle.

» The gas cylinder supply valve must be turned off when the appliance is not in use.

» Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

» The gas cylinder used must incorporate a safety collar to protect the valve assembly.

* NEVER store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

⚠ IMPORTANT

When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.

» Ensure that all gas control valves on your Bull BBQ and the gas cylinder are turned off before disconnecting the regulator from the cylinder.

» DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.

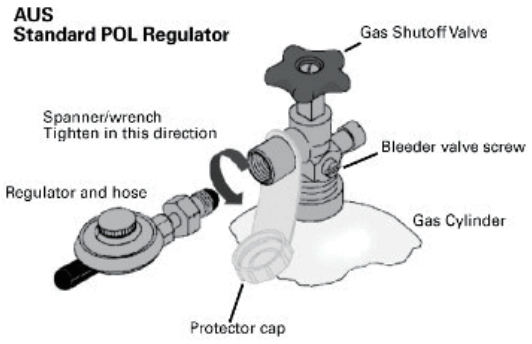
» Remove the gas cylinder from the enclosure before disconnecting the regulator from the Bull BBQ.

» Tighten all connections before placing the gas cylinder back in its enclosure.

» The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to your Bull BBQ before using.

Regulator Connection

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



Gas Leak Test Procedure

NEVER use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.

OPERATIONS

Lighting Your Barbeque

» This Bull Barbeque is designed for use outdoors, away from any flammable materials.

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

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

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

» The Bull Barbeque should be protected from direct sunlight and should be positioned or protected against direct penetration by any trickling water (e.g. rain).

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

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

» DO NOT let children operate or play near grill.

» DO NOT use charcoal or ceramic briquets in a gas grill.

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

» DO NOT attempt to light burner with lid closed. A build-up of non-ignited gas inside a closed grill is hazardous. Th e side burner is designed for pot/pan with diameter 60 - 260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working.

Lighting the Appliance

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

For Match Lighting

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

» Be fore cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position. This will “heat clean” the internal parts and dissipate odour from the painted finish. The colour of cooking area may change a little. This is normal and it is the nature of the material.

⚠ WARNING

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

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

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

Abnormal Operation

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

» Yellow tipping of the yellow flame

» Sooting up of grills plates

» Burners not igniting properly

» Burners failing to remain alight

» Burner extinguished by trolley doors

» Gas valves, which are difficult to turn

CLEANING AND CARE

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

» DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

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

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

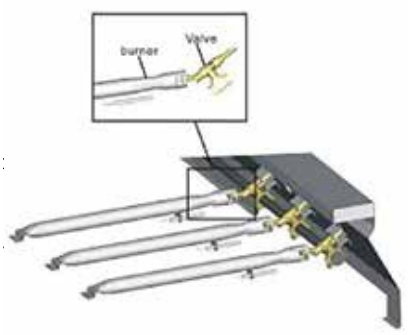
Stainless steel will corrode if not maintained. To maintain your grill' s high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

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

Cleaning the burner assembly

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

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip



7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Care fully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest the following ways to clean the burner tubes.

A. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner, several times.



B. Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner, several times.

C. Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

Natural Hazard Spiders

FACT: Sometimes spiders and other insects climb into the grill tubes attached to burners. The spiders spin webs, build nests and lay eggs. The webs or nests be very small, but they are very strong and can block the flow of gas.

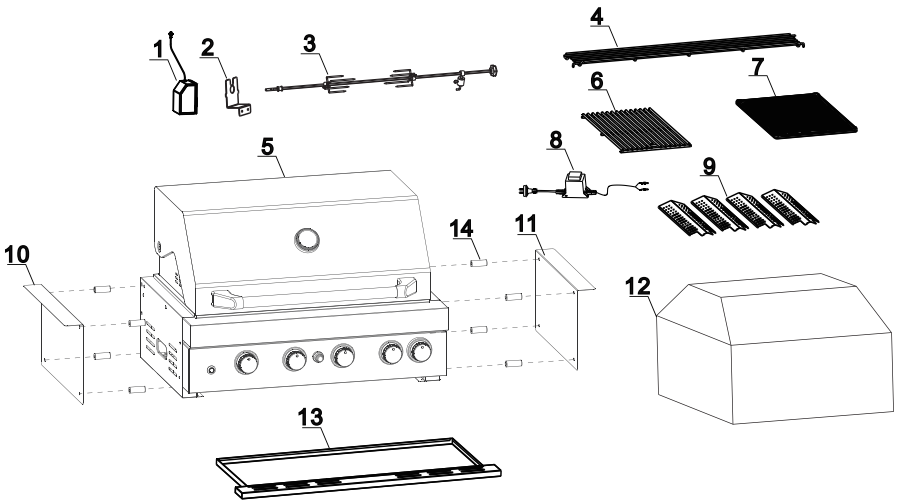


Clean burners prior to use after storing, at the beginning of grilling season or period of one month of not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

ASSEMBLING

EXPANDED VIEW AND PART LIST



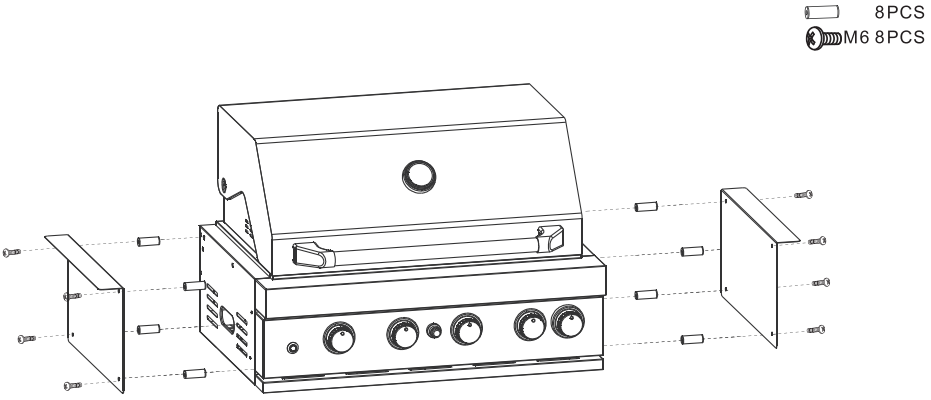
1 1PC	2 1PC	3 1PC
4 1PC	5 1PC	6 1PC
7 1PC	8 1PC	9 6PCS
10 1PC	11 1PC	12 1PC
13 1PC	14 8PCS	

Tools required

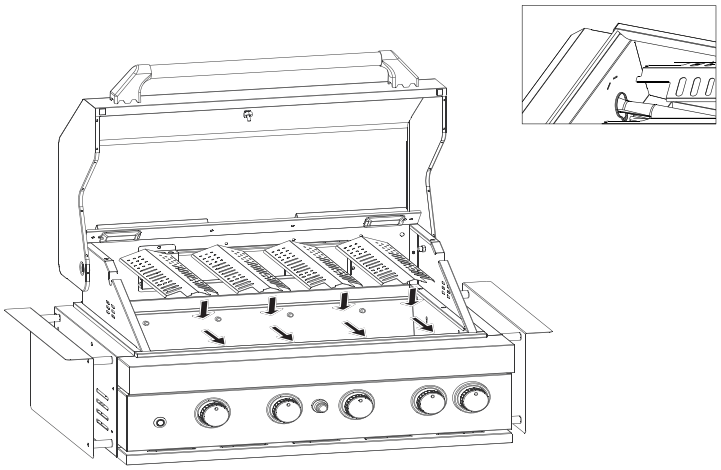
1. Philips Screwdriver
2. Gloves (if necessary)



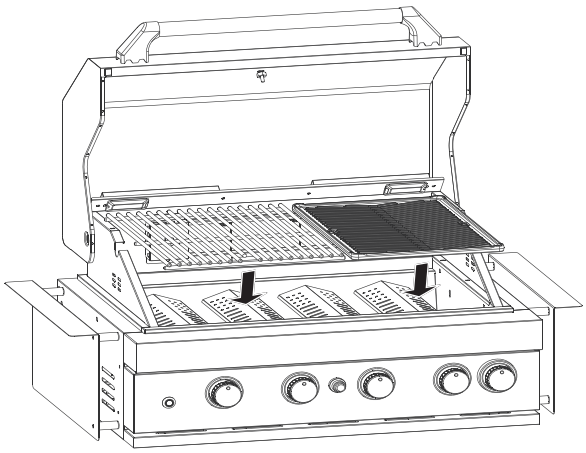
1. Left and right brackets assembly



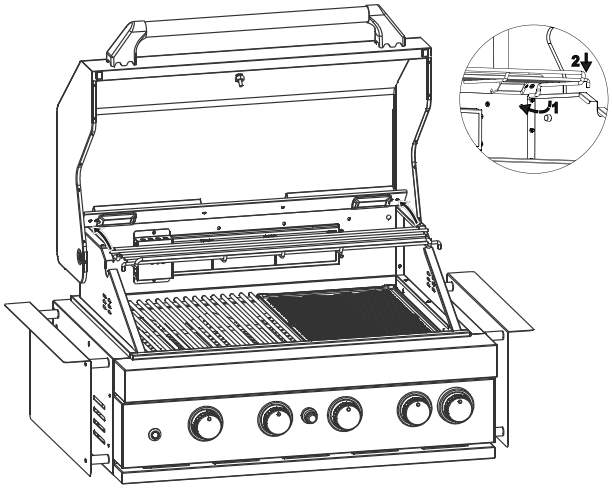
2. Flame Diffuse Assebly



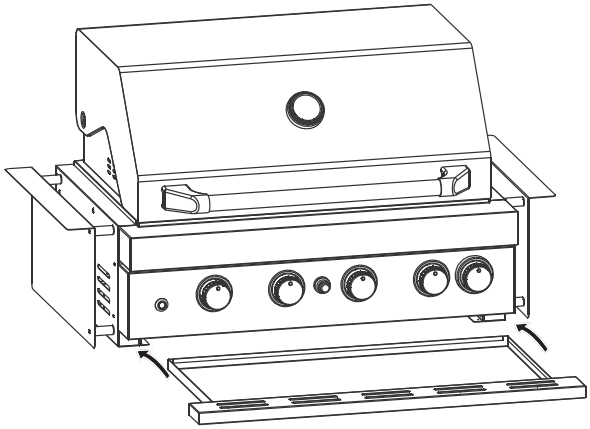
3. Cooking Grid/Plate Assembly



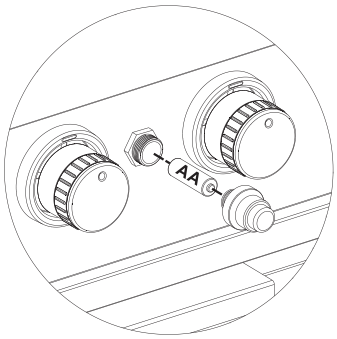
4. Warming Rack Assembly

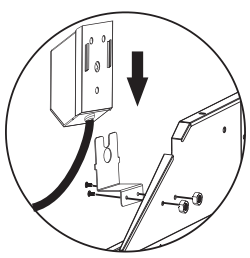


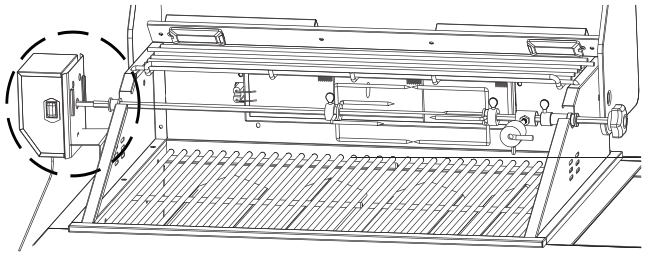
5. Grease Tray Assemby



6. Rotisserie and Battery Assembly







NATURAL GAS CONVERSION

⚠ WARNING

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

Tools required



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

Gas Piping

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

NOTE TO INSTALLERS

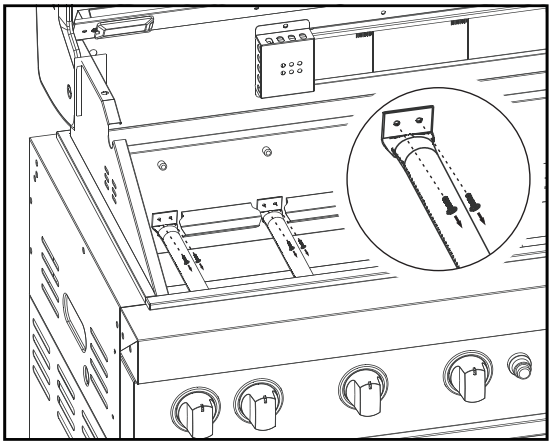
The U-LPG jet is 0.98mm, the NGjet is 1.50mm.

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

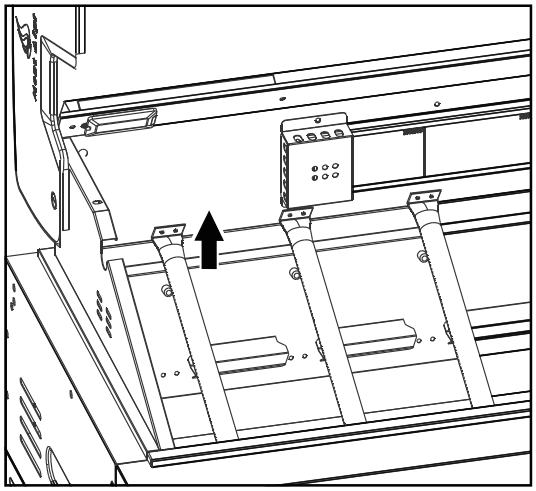


INSTRUCTION FOR CONVERTING THE MAIN BURNERS

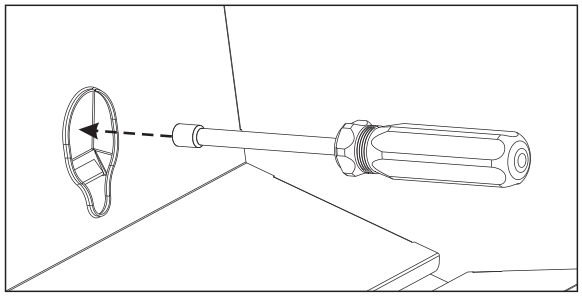
1. Unscrew the main burner securing screws

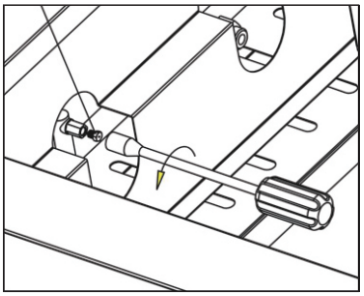


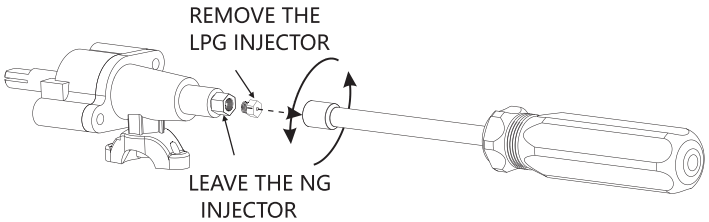
2. Remove the burner



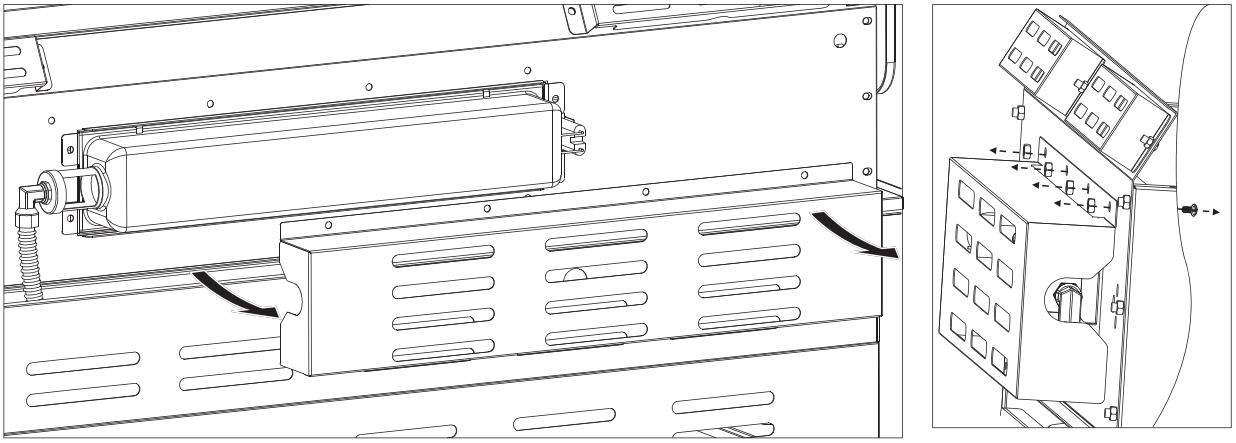
3. With the burner removed, you will see the brass gas jet (LPG) which is screwed into the end of the valve. Using the 6mm nut driver supplied, unscrew the end LPG jet while retaining the inner (NG) jet.



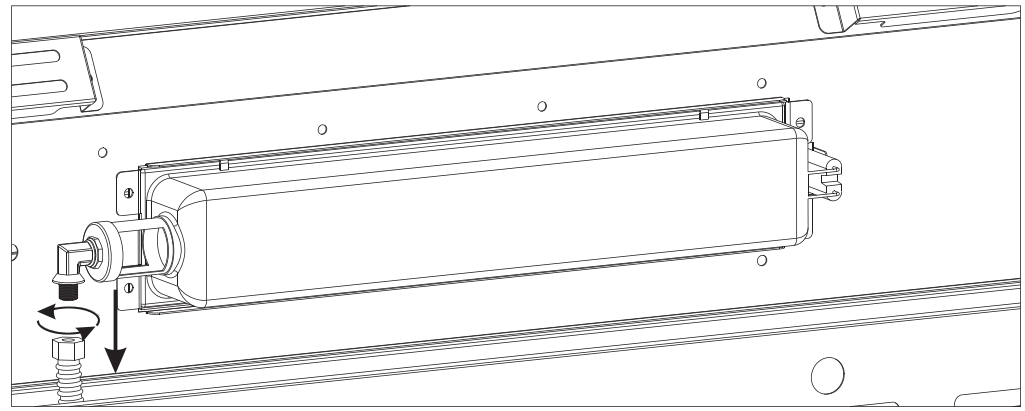


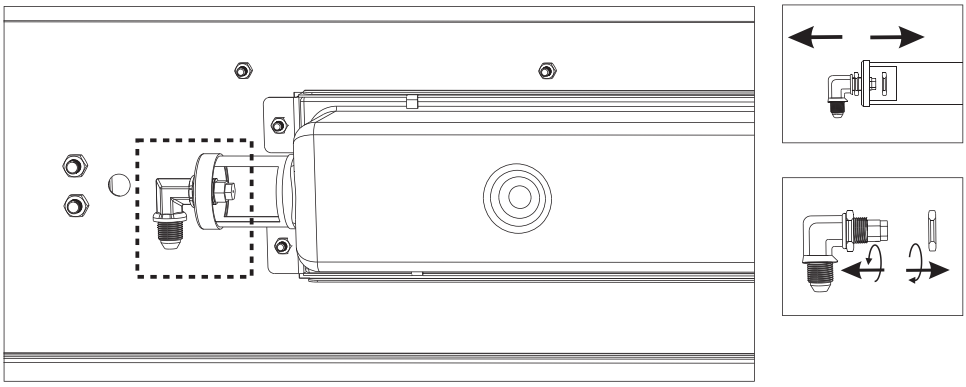


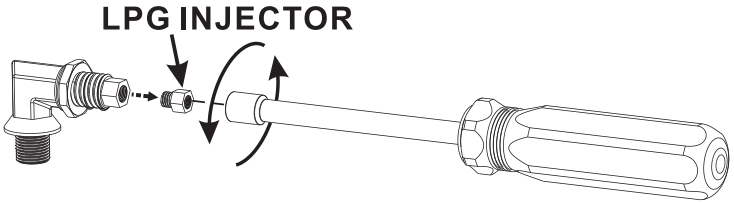
1. Remove the back burner cover



2. Remove the back burner gas pipe and remove the LPG jet from the elbow shaped brass injector assembly







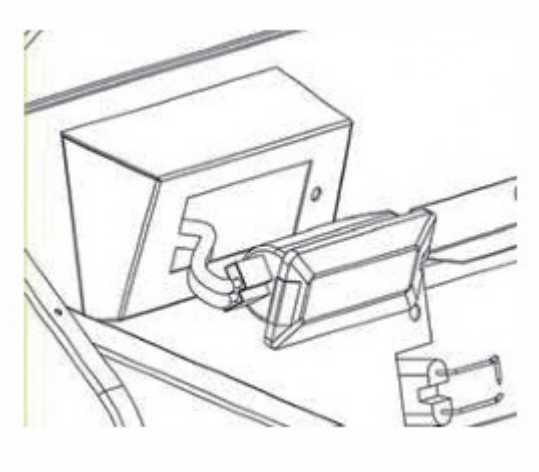
3. Re-assemble the burner

BARBEQUE LIGHT

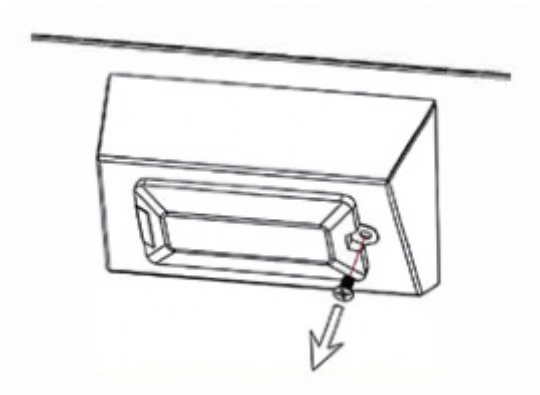
1. Always keep the plug in dry condition.
2. The output for the BBQ light is 12V
3. The output for the Blue LED is 12V

Way to replacing the barbeque light (if necessary)

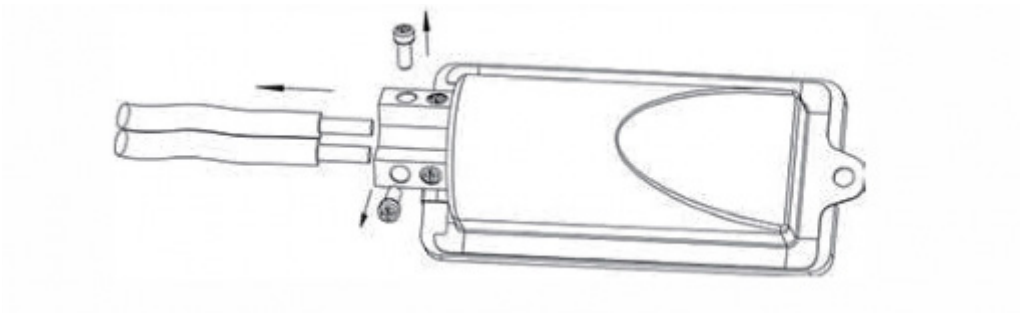
1. Unscrew the lights



2. Take out the light sets



3. Unscrew the cable



4. Replacing a new BBQ lights.

SPECIFICATION

Model No		Bull-401U
Gas Type		Universal LP Gas & Natural Gas
Test Point Pressure		
	Universal LP Gas	2. 75KPA
	Natural Gas	1. OKPA
Total Nominal Gas Consumption		
	Universal LP Gas	64.5MJ/h
	Natural Gas	57MJ/h
Nominal Gas Consumption & Injector size		
	Universal LP Gas	
	Main Burners	13MJ/h x 4, Injector size 0.98mm
	Back burner	12. 5MJ/h, Injector size 0.98mm
	Natural Gas	
	Main Burners	11MJ/h x 4, Injector size 1.50mm
	Back burner	13MJ/h, Injector size 1.65mm
AGA Approval No		AGA 8138 G

Note:

» For Use outdoors only

» Conversion to natural gas only to be done by authorized person

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

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

» Technical Data subject to change without notice.

For Electrical components

AC Adapter	Input	230-240VAC, 50Hz
	Output	12VAC 5000mA Cord 250V,10A

Caution:

Always keep the cord and electrical components in a dry location

WARRANTY

This product comes with a 2-year parts warranty for all items used for domestic purposes from the date of purchase. For products used for commercial purposes, the warranty period is 3 months.

Warranty coverage does not include damage caused by normal wear and tear, accidents, misuse, lack of maintenance, neglect, natural disasters, or other external causes. Additionally, damage caused by operating the equipment in a manner outside the described instructions will not be covered. The warranty is considered void if the item has been modified, altered, or tampered with by a person, excluding standard periodic maintenance.

Misuse or Abuse: We do not offer a warranty on items damaged due to misuse, abuse, or infrequent servicing. No refund or exchange will be provided in such instances. Please check each item description for further warranty details, as some specific components of power equipment are not covered. Warranties do not cover consumables such as blades, bars, chains, recoil starters, or issues arising from lack of oil in engines or improper oil-fuel mixtures where required.

Australian Consumer Law: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if they fail to be of acceptable quality and the failure does not amount to a major failure.

Customer Support

For further assistance, kindly reach out to our dedicated Customer Support Department at BBT Australia. We are here to assist you.

Phone: 02 4257 4787
Email: bbt@bbta.com.au
Warehouse: Unit 2/3 Delta Place, Albion Park Rail NSW 2527

BBT AUSTRALIA

OUR PRODUCT RANGE

Wood Log Splitters

Chippers & Mulchers

Chainsaws & Garden Care

Post Hole Diggers & Tillers

Generators & Water Pumps

Outdoor Kitchens & BBQs

Sales & Support: (02) 4257 4787

Location: Albion Park Rail, NSW

NEED HELP, PARTS, OR AN UPGRADE?

Scan a QR code below for instant access:

bbta.com.au

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