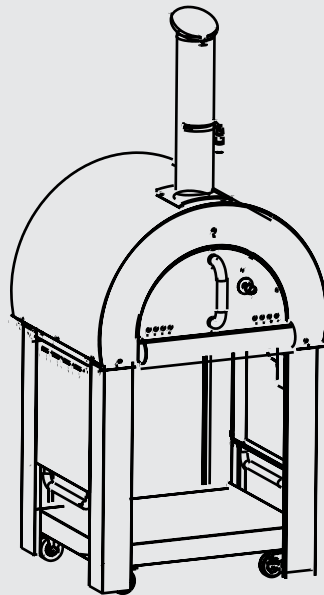




OWNER'S MANUAL

Assembly & Operating Instructions



WOOD-FIRED PIZZA OVEN & STAND WITH FOLDABLE SIDE TABLES

BB-P0-304



Welcome to the Bull BBQ Stainless Steel Outdoor Kitchen!

Thank you for choosing our carefully engineered Bull BBQ Stainless Steel Outdoor Kitchen. We are confident that proper operation and maintenance will deliver excellent performance and provide you with countless enjoyable grilling experiences.

Before you begin, please take the time to read through this entire manual carefully. It provides essential instructions on how to safely and easily set up, operate, and maintain your Bull BBQ Stainless Steel Outdoor Kitchen. You and anyone else operating the BBQ must strictly follow the recommended safety practices to prevent potential personal injury or property damage.

As we continuously strive to improve our products, the information in this manual is based on the most recent product specifications available at the time of printing. Please review this manual thoroughly to familiarise yourself with your specific model's features and operation. Please be aware that this Owner's Manual may cover various product specifications for different models, and not all characteristics and features illustrated here may apply to your model. We reserve the right to modify product specifications, designs, and equipment without prior notice.

If you encounter any issues or have questions concerning your Bull BBQ Stainless Steel Outdoor Kitchen, please don't hesitate to contact our dedicated Customer Support Department.

This manual observes references to the right and left sides of the Bull BBQ Stainless Steel Outdoor Kitchen from the operating position.

Customer Support

Your satisfaction is our priority. Should you require any assistance or encounter challenges during assembly, operation, or maintenance of your Bull BBQ Stainless Steel Outdoor Kitchen, please contact our Customer Support Department before returning the product.

Phone: 02 4257 4787

Email: bbt@bbta.com.au

Warehouse: Unit 2/3 Delta Place, Albion Park Rail NSW 2527

We are here to ensure that your Bull BBQ experience is exceptional. Feel free to contact us anytime with any questions or concerns.

Happy grilling!

Bigger Boyz Toyz Australia

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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 authorised 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.

- » **Outdoor Use Only:** This oven is designed for outdoor use only. NEVER use it indoors or in enclosed spaces.
- » **Ventilation:** Always operate the oven in a well-ventilated area to prevent the risk of carbon monoxide poisoning or asphyxiation.
- » **Children & Pets:** Keep young children and pets away from the oven at all times. The oven reaches extremely high temperatures and can cause serious burns.
- » **Safe Utensils:** Use only heat-resistant utensils. DO NOT place plastic or any non-heat-resistant materials (e.g., spoons, forks, tongs) inside the oven.
- » **Cleaning & Maintenance:** Clean and maintain the oven after each use to ensure optimal performance and safety.
- » **Hot Surfaces:** While the oven is well insulated, the exterior can still become very hot. DO NOT touch the surface while the oven is in use.
- » **Fuel:** Always use seasoned hardwood as fuel.
- » **Cookware:** Use cookware that is suitable for high temperatures, such as cast iron or terracotta.
- » **Fire Safety:** Flames may exit through the oven mouth. Keep all flammable materials and liquids away from this area.
- » **Fire Extinguishing:** DO NOT extinguish the fire with water.
- » **Log Placement:** Carefully place logs into the firebox. DO NOT throw them, as this can damage the internal components of the oven.
- » **Chimney Check:** Before each use, inspect the chimney and smoke exit to ensure they are free from blockages.

LIGHTING THE OVEN

1. Make a small fire using small dry wood and paper in the middle of the chamber of the oven to start the fire.
2. After the fire starts, add bigger wood on the small fire and move the embers to one side of the chamber. Add wood slowly and do not suffocate the fire.
3. Keep burning till the temperature gauges shows 250°C/480°F, the oven is ready for use.

EXTINGUISH THE FIRE

1. To extinguish the fire, please close the door and wait until the embers become ash.
2. Remove the gas after the fire has been extinguished after at least 30 minutes.

⚠ WARNING

DO NOT EXTINGUISH THE FIRE BY USING WATER.

MAINTENANCE AND CLEANING

- » When the fire has been extinguished and cool down, remove the ash from the chamber by using heat resistant brush and dustpan, etc.
- » Clean the oven floor with a brush and a wet soft cloth.
- » Clean the external surface by a towel with warm water
- » Use clean oil like WD40 to maintain the surface to avoid rust or keep shining look.
- » Never leave the ash inside your oven for a long time because it would collect moisture and damage your oven.

TROUBLESHOOTING

IF THE OVEN BEGINS TO SMOKE

- » Ensure all firewood, including seasoned wood, is completely dry and not damp.
- » Build the fire gradually, maintaining a steady, live flame to prevent incomplete combustion.
- » Check that the flue is properly ventilated to allow smoke to exit efficiently.

IF THE OVEN DOES NOT HEAT PROPERLY

- » Position the fire on the side of the oven, away from the oven mouth.
- » Build a strong, blazing flame and maintain it for 20–30 minutes.
- » Avoid using green or wet wood, as it will produce excess smoke and reduce heat efficiency.
- » Gradually add more wood to sustain and build up the fire evenly.

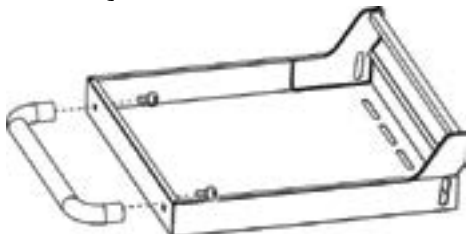
IF THE OVEN COOLS DOWN TOO QUICKLY

- » This may happen during the initial startup or after the oven has not been used for an extended period.
- » Avoid making a small or quick fire, as it may not generate enough heat to bring the oven up to its full capacity.
- » Ensure that no water or moisture has entered the oven, as this can affect performance.

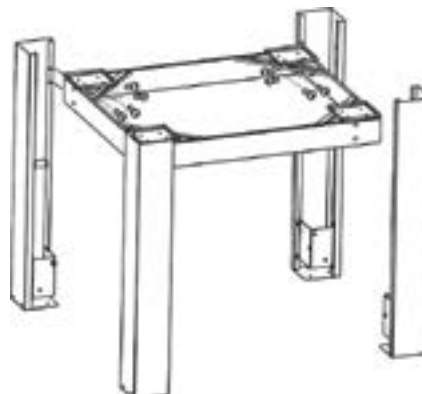
ASSEMBLING

1. Side Table Handle Assembly

 M6x12 4PCS



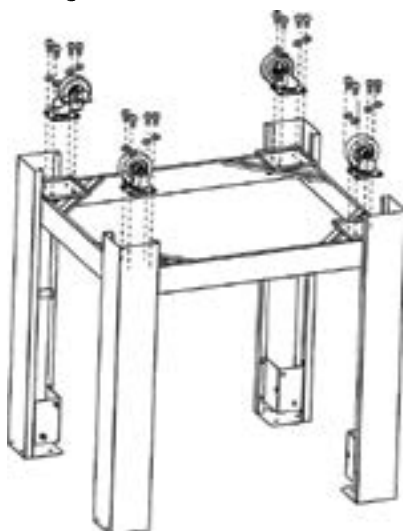
2. Bottom Legs Assembly



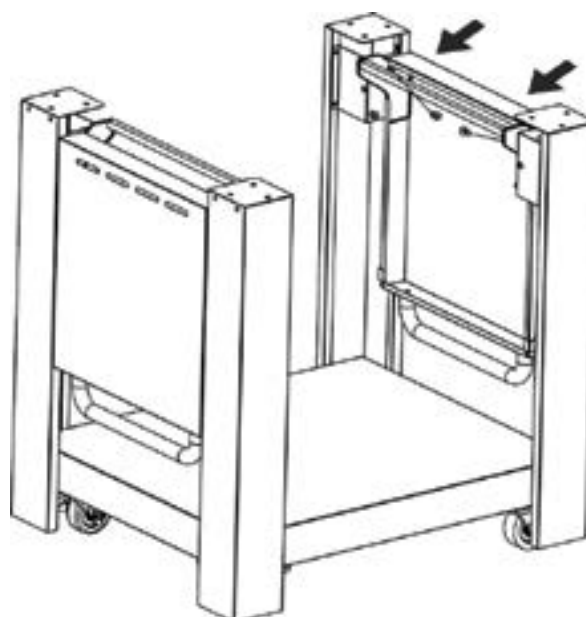
 M6x12 16PC

3. Wheel Assembly

   M6x12 16PCS



4. Side Table Assembly

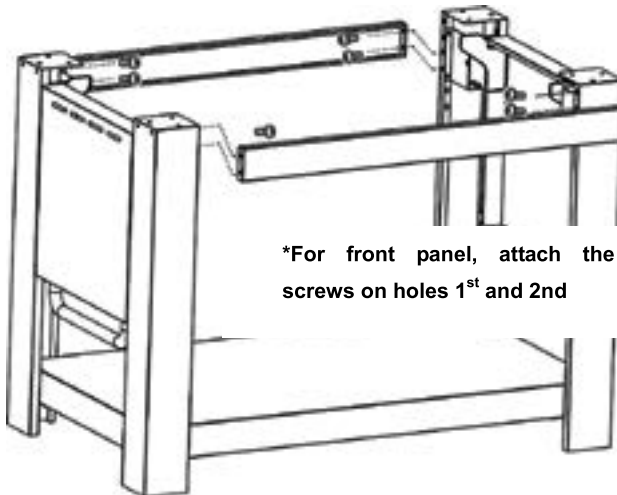


5. Front and Rear Panels Assembly

*For rear panel, attach the screws on holes 3rd and 4th



M6x12 8PCS

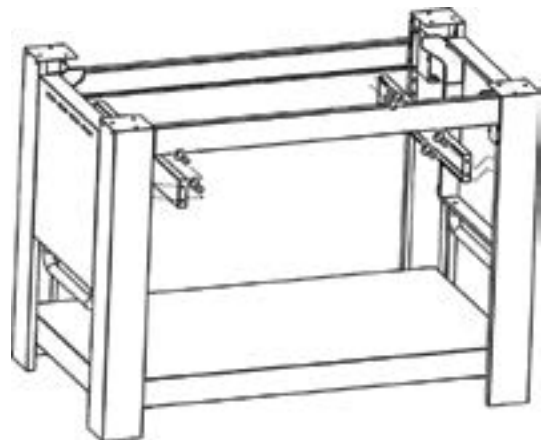


*For front panel, attach the screws on holes 1st and 2nd

6. Left and Right Side Panels Assembly



M6x12 8PCS



7. Body and Cart Assembly

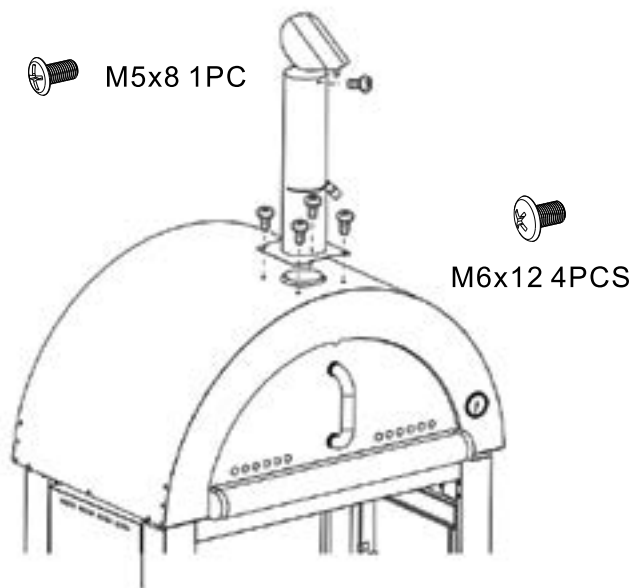
*Using a L shape sheet from outside.



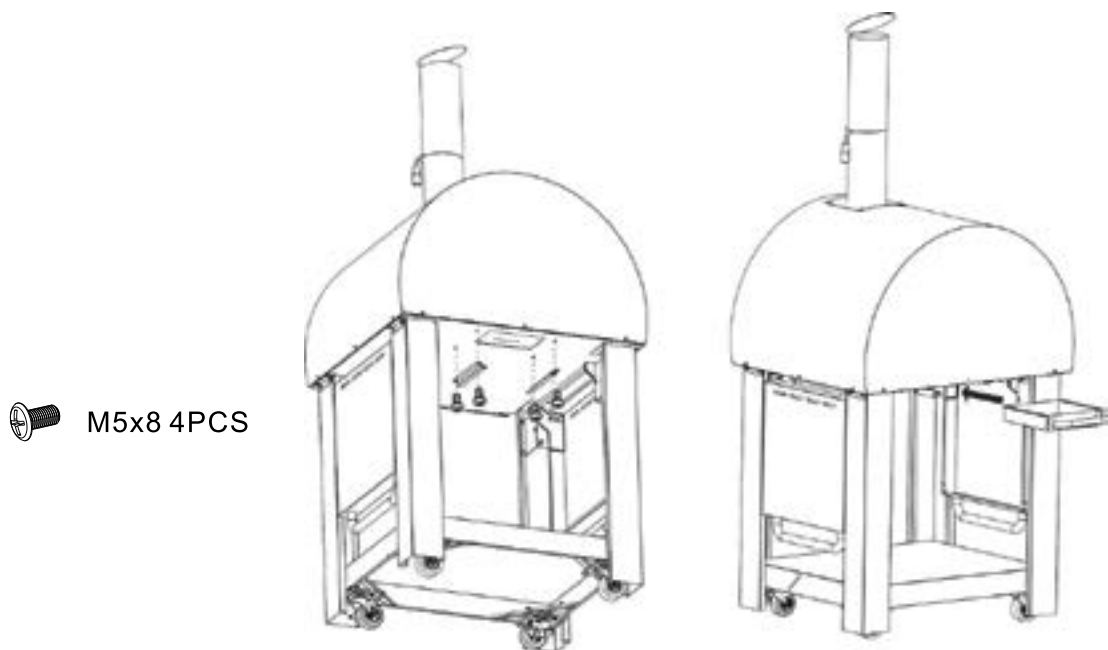
M5x8 16PCS



8. Chimney Assembly



9. Ash Tray Assembly



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 Bigger Boyz Toyz. 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



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#304
STAINLESS STEEL
BARBEQUE KITCHEN