



ASSEMBLY & OPERATING INSTRUCTIONS

MODEL #67529 BISON CHARCOAL GRILL

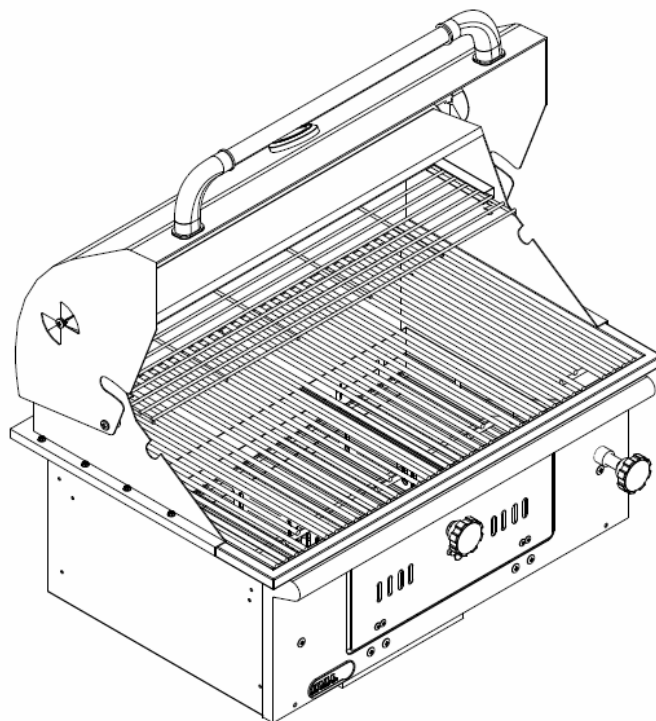
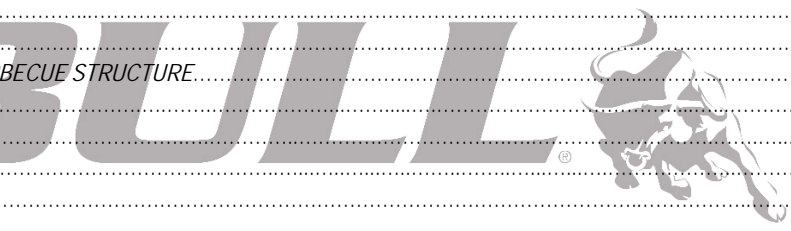


TABLE OF CONTENTS

PAGE #

SAFETY INSTRUCTIONS.....	2
INSTALLATION INSTRUCTIONS.....	3
<i>SPECIFICATIONS FOR BARBECUE STRUCTURE</i>	3
OPERATING INSTRUCTIONS.....	4
<i>EXCLUSIVE FEATURES</i>	4
<i>AFTER USE SAFETY</i>	5
CLEANING & MAINTENANCE.....	6
<i>CLEANING THE GRILL</i>	6
<i>CLEANING THE COOKING GRIDS</i>	6
PARTS LIST.....	7
EXPLODED ILLUSTRATION.....	8
LIMITED WARRANTY.....	9



- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER OR APPLIANCE SERVICE REPRESENTATIVE.

- NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

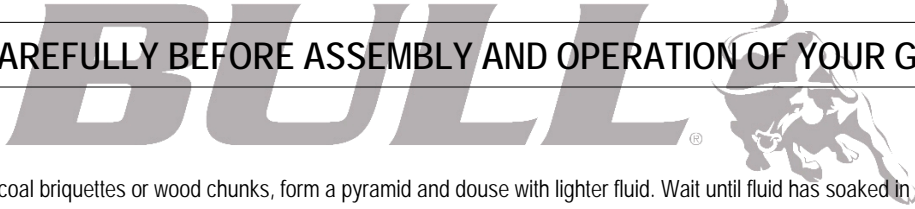
- NOTE TO THE CONSUMER:
RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 9.



SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR GRILL



SAFETY:

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

WARNING:

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

INSTALLATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR CHARCOAL GRILL

Your charcoal grill comes to you fully assembled. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor charcoal grill.

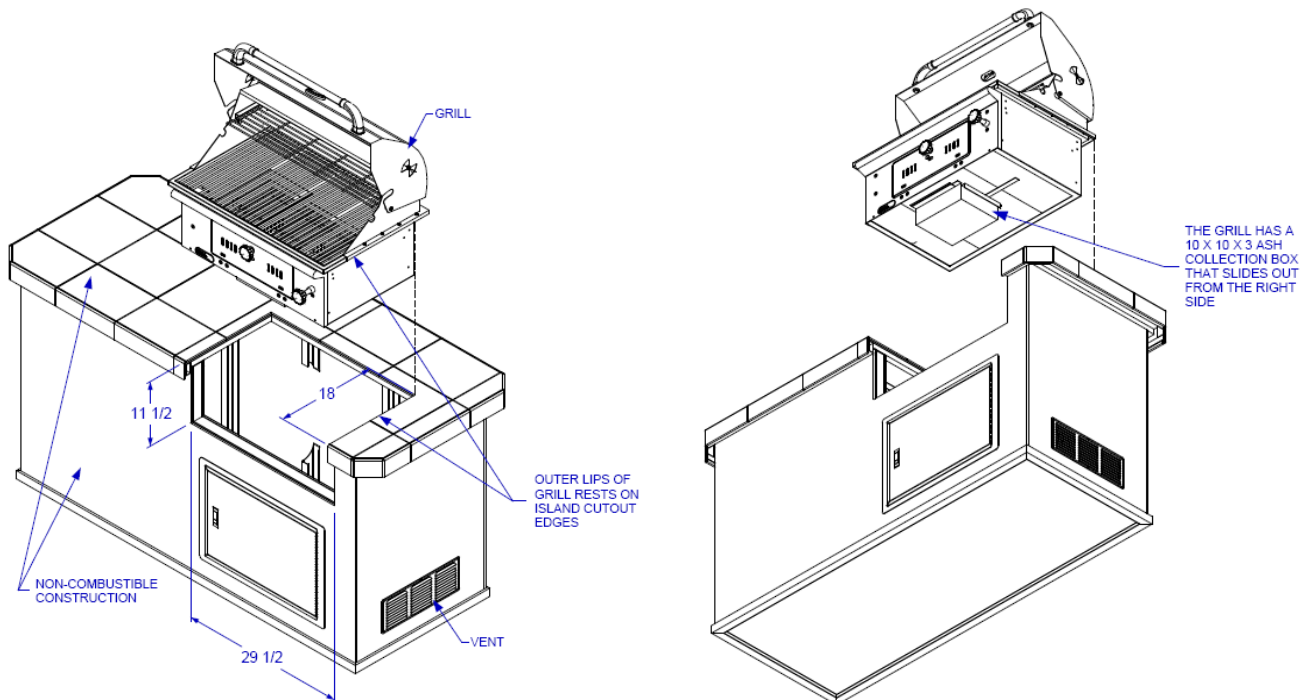
NOTE TO INSTALLER: Leave these instructions with the consumer for future reference. The grill must be installed in accordance with all local building codes.

SPECIFICATIONS FOR BARBECUE STRUCTURE

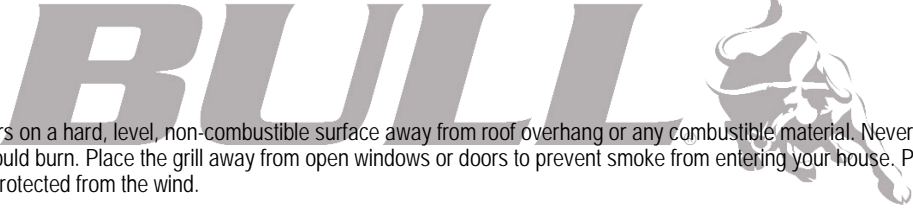
1. Your choice of masonry can be used for cabinet construction for the charcoal grill; however it must be **non-combustible** material. Keep in mind when choosing a location for your grill that it should NOT be located under any overhead combustible construction. Upper and ground level vents must be provided for combustion air on both sides of built-in cabinet. Vents on BBQ insert must remain unobstructed to allow for combustion air and ventilation.
2. The BBQ grill requires a wall opening of the following dimensions: **See illustration below.**
3. Place charcoal grill assembly into wall opening as shown in illustration below. BBQ rests on side and back edges of the BBQ insert.
4. Do not use any combustible materials for this construction. Minimum horizontal clearance to adjacent combustible surface from side and back of the grill must be **21 inches**. A 6 inch clearance is required behind grill to allow front portion of hood to open and for ventilation purposes.

NOTE:

- Vents must be provided for combustion air on both sides of built-in cabinet.
- When choosing a location for your grill, keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the grill should not be any closer than **21 inches** to combustible construction.
- The grill has a 10" x 10" x 3" ash collection box that slides out from the right side. This box needs to be emptied periodically and must not be obstructed by cabinet construction.



OPERATING INSTRUCTIONS



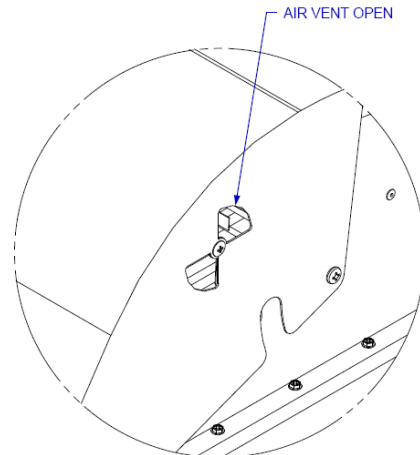
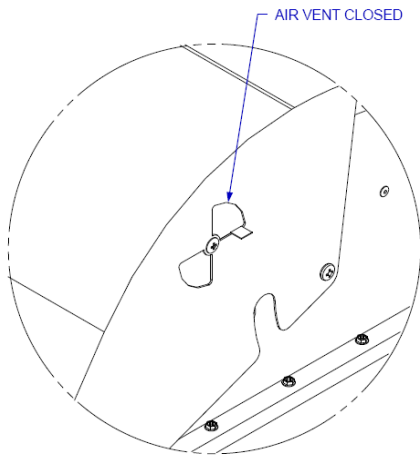
NOTE:

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

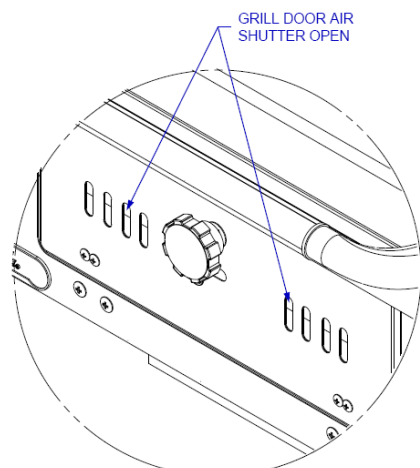
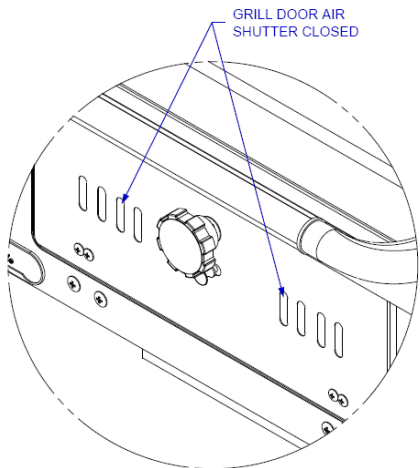
CAUTION: DO NOT LEAVE GRILL UNATTENDED WHILE IN USE.

EXCLUSIVE FEATURES

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



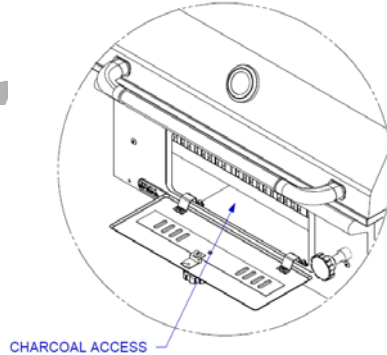
- Grill door with air shutter can control the airflow (see illustrations below).



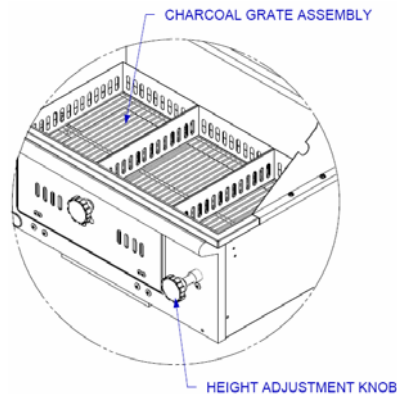
OPERATING INSTRUCTIONS (CONT.)

BULL

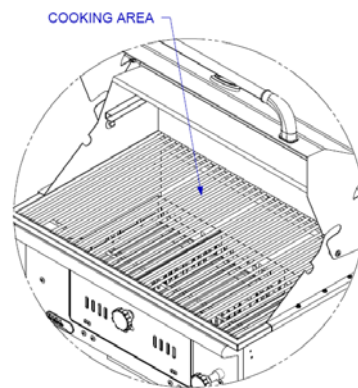
- Easy front loading charcoal access door (see illustration to the right).



- Charcoal grate assembly. Rotate the height adjustment knob to adjust the charcoal bed for multi-level heat control (see illustration to the right).



- Large cooking area (see illustration to the right).



AFTER USE SAFETY:

- Always allow grill and all components to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Before grill can be left unattended, remaining coals and ashes must be removed from grill. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cookout or cleaning process.
- Cover and store grill in a protected area away from children and pets.

CLEANING & MAINTENANCE

CLEANING THE GRILL

4 easy steps to help you clean your grill:

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

BULL®



CLEANING THE COOKING GRIDS

Before first use and periodically it is suggested that you wash the cooking grates in a mild soap and warm water solution. You can also use a washcloth or a vegetable brush to clean your cooking grates.

WARNING:

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

PARTS LIST

MODEL #67529 BISON CHARCOAL GRILL

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD
1	67000	LID - FRONT	1	1 yr
2	67001	LID - REAR	1	1 yr
3	67004	LID HANDLE	1	1 yr
4	67006	AIR VENT BUTTERFLY DAMPER	2	1 yr
5	67002	TEMPERATURE GAUGE	1	1 yr
6	67010	INSERT ASSEMBLY	1	5 yrs
7	67018	CHARCOAL BED BRACKET	1	1 yr
8	67013	CHARCOAL GRID BRACKET	1	1 yr
9	67012	CHARCOAL GRID	3	1 yr
10	67014	CHARCOAL GRID FRAME	3	1 yr
11	67015	CHARCOAL GRID ASSEMBLY PLATE	2	1 yr
12	67009	COOKING GRATE	4	1 yr
13	67007	WARMING RACK	1	1 yr
14	67016	HEIGHT ADJUSTMENT HANDLE BOLT	1	1 yr
15	67017	HEIGHT ADJUSTMENT PHENOLIC KNOB	1	1 yr
16	67019	GRILL DOOR W/ AIR SHUTTER	1	1 yr
17	67024	PHENOLIC DOOR HANDLE	1	1 yr
18	67026	ASH PAN	1	1 yr
19	67027	ASH PAN DAMPER	1	1 yr

HOW TO ORDER REPLACEMENT PARTS

Please refer to the parts list on this page.

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

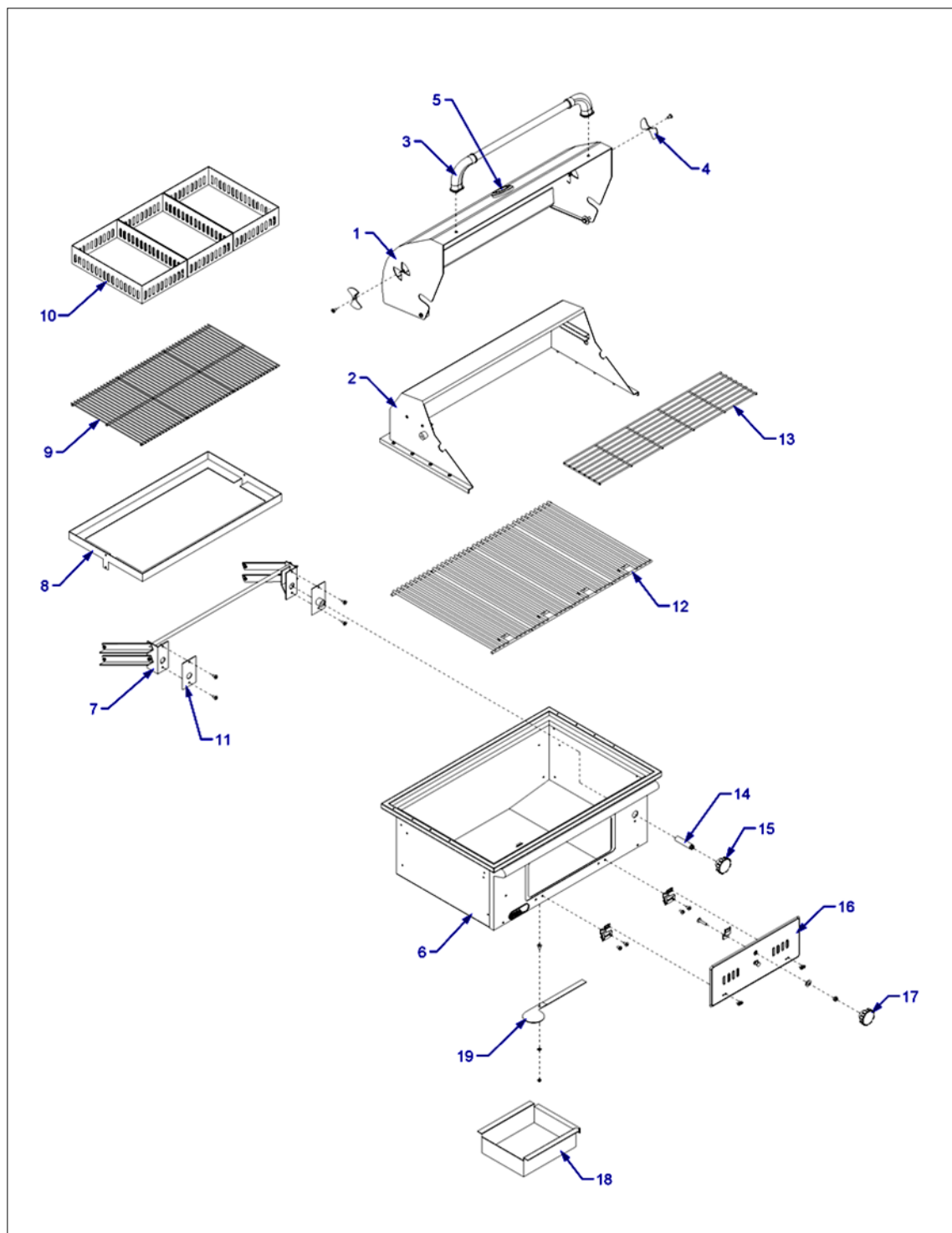
1. Reference number of replacement part needed.
2. Description of replacement part needed.
3. Quantity of parts needed.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT: Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.



EXPLODED ILLUSTRATION



LIMITED WARRANTY

Bull Outdoor Products, Inc. warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating, unless the affected component becomes inoperable. It does not cover labor or labor related charges. There will be a shipping and handling charge for the delivery of the warranty part(s).

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Bull Outdoor Products, Inc., under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your Bull grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8AM to 4 PM PST. Our phone number is (800) 521-2855 and our FAX number is (909) 770-8627. Please direct all correspondence to: **Bull Outdoor Products, Inc., 2483 W. Walnut Ave., Rialto, CA 92376. ATTN: Warranty Service Center**

Product repair as provided under this warranty is your exclusive remedy. Bull Outdoor Products, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclud-sions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Model Number _____

Serial Number _____

Date of Purchase _____

Attach a copy of your receipt or invoice here

