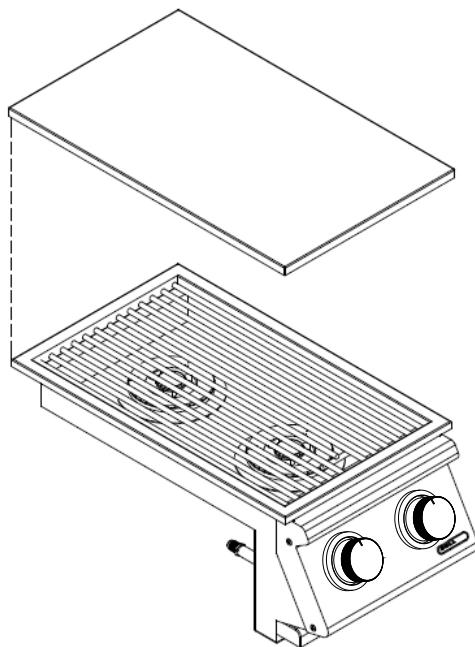




## ASSEMBLY & OPERATING INSTRUCTIONS

- MODEL #30008CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, L.P. (PROPANE)  
MODEL #30009CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)



# TABLE OF CONTENTS

PAGE #

<b>SAFETY INSTRUCTIONS</b> .....	2
<i>THE LOCATION FOR YOUR SLIDE-IN DOUBLE SIDEBURNER</i> .....	2
<i>CHECKING FOR GAS LEAKS</i> .....	2
<i>NATURAL GAS SAFETY</i> .....	3
<i>PROPANE GAS SAFETY</i> .....	4
<b>INSTALLATION INSTRUCTIONS</b> .....	5
<i>SPECIFICATIONS FOR SLIDE-IN DOUBLE SIDEBURNER STRUCTURE</i> .....	5
<i>CONNECTING TO GAS SOURCE</i> .....	5
<i>NATURAL GAS CONNECTIONS</i> .....	5
<i>PROPANE GAS CONNECTIONS</i> .....	5
<i>OUTDOOR NATURAL GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS</i> .....	6
<i>OUTDOOR PROPANE GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS</i> .....	7
<b>INSPECTING / CLEANING BURNERS AND GAS VALVES</b> .....	8
<i>BURNER CLEANING</i> .....	8
<i>BURNER REPLACEMENT INTO INSERT</i> .....	9
<i>IGNITER CHECK</i> .....	9
<i>BURNER OPERATION CHECK</i> .....	9
<i>COOKING COMPONENT</i> .....	10
<b>LIGHTING &amp; OPERATING INSTRUCTIONS</b> .....	11
<i>LIGHTING PROCEDURES</i> .....	11
<i>OPERATING PROCEDURE</i> .....	11
<b>CLEANING &amp; MAINTENANCE</b> .....	12
<b>TROUBLESHOOTING</b> .....	13
<i>IF SLIDE-IN DOUBLE SIDEBURNER FAILS TO OPERATE PROPERLY</i> .....	13
<i>FLASH BACK</i> .....	13
<b>PARTS LIST</b> .....	14
<b>EXPLODED ILLUSTRATION</b> .....	15
<b>LIMITED WARRANTY</b> .....	16

- READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR SLIDE-IN DOUBLE SIDEBURNER 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, GAS APPLIANCE SERVICE REPRESENTATIVE OR YOUR GAS COMPANY.

- NOTE TO INSTALLER:

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

- NOTE TO THE CONSUMER:

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

- THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

\*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 16.



# SAFETY INSTRUCTIONS

## READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SLIDE-IN DOUBLE SIDEBURNER

This double sideburner must be installed in accordance with local codes or, if in an area without local codes, installation must conform with the latest edition of CE Norms EN498. Parts that are sealed by the manufacturer or agent must not be altered by the user.



**WARNING:** This product can expose you to chemicals including, Carbon Monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

## THE LOCATION FOR YOUR SLIDE-IN DOUBLE SIDEBURNER

**DO NOT** use your slide-in double sideburner in garages, porches, breezeways, sheds or other enclosed areas. Your double sideburner is to be used **OUTDOORS ONLY**, with at least **54cm** clearance from the back and side of any combustible surface. The double sideburner should not be placed under or on top of any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the insert.

**PROTECT CHILDREN:** Keep children away from the double sideburner during use and until it has cooled after you are finished. Do not allow children to operate the double sideburner.

### FOR YOUR SAFETY...

**DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**DO NOT** store empty or full spare gas cylinders and/or chemicals under or near this or any other appliance.

Keep the fuel hose away from hot surfaces. Protect the fuel hose from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks excessive wear or other damage and replace if necessary.

**NEVER** test for gas leaks with a lighted match or open flame.

**NEVER** light double sideburner with lid on or before checking to ensure burner tube is fully seated over gas valve orifice.

**NEVER** lean over cooking surface while lighting the double sideburner. Use barbecue tools with wood handles and good quality insulated oven mitts when operating double sideburner.

### IF YOU SMELL GAS...

1. Shutoff gas to the appliance at its source.
2. Extinguish any open flame.
3. Remove double sideburner lid to release any accumulation of fumes.
4. If gas odor persists, immediately contact your gas supplier.

## CHECKING FOR GAS LEAKS

**NEVER TEST FOR GAS LEAKS WHILE THE SLIDE-IN DOUBLE SIDEBURNER IS LIT!** Prior to the first use and at the beginning of each new season (or, if using LP, whenever gas cylinder is changed), it is a must that you check for gas leaks. Follow these steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valves, and then turn on gas at source.
3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from the double sideburner and immediately call your dealer and gas supplier for professional assistance.

# SAFETY INSTRUCTIONS (CONT.)

## NATURAL GAS SAFETY

On CE versions, your Natural Gas (G20) double sideburner is designed to operate on natural gas ONLY, at a pressure of 5.8" water column (W.C.)/14.5 mbar/1.45 KPa regulated at the natural gas regulator attached at the back of the double sideburner and natural gas orifices located on the ventri tubes. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

**It is recommended that an "ON-OFF" shutoff valve be installed at the gas supply source:**

- Outdoors after gas line piping exits outside wall or before gas line piping enters ground.
- Indoors in the branch fuel line in an accessible location near the supply line.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread. Apply compound or tape to at least the first three threads when making the connection.

Disconnect your double sideburner from the fuel source when the gas supply is being tested at high pressures. This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.5 kPa).

Turn off your double sideburner when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual valve.

**WARNING:** The gas valves are preset at the factory to operate on LP or natural gas. If you wish to convert to a different gas type, be sure to contact your slide-in double sideburner dealer, licensed plumber or authorized service center for further details. Conversion kits are not sold to the general public and require a professional to perform service. Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your double sideburner and void of warranty.

## SAFETY!

## BEWARE OF SPIDERS



**CAUTION: BURNERS MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.**

Spiders and small insects occasionally spin webs or make nests in the burners during warehousing, transit and/or after long periods of non-use. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your double sideburner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burners is necessary.

# SAFETY INSTRUCTIONS (CONT.)

## PROPANE GAS SAFETY

Your Propane gas (G31) double sideburner is designed to operate on propane gas ONLY, at a pressure regulated at 11" water column (W.C.)/27.4 mbar/2.74 KPa when equipped with the correct propane orifices on the valves and a propane regulator on the supply line.

Your propane gas grill is designed to be used with a standard 20 lb/7 kg gas cylinder. Outside the United States, the gas cylinder must be approved under CE NORMS: EN417 and test code 215. Gas cylinder must be constructed and marked with CE regulations for the European country of destination, where it will be used.

- Always keep cylinder securely fastened in an upright position.
- Never connect an unregulated propane gas cylinder to the grill.
- Do not subject Propane cylinders to excessive heat.
- Do not fill LP gas cylinder beyond 80% full.

**CAUTION:** Never store a propane gas cylinder inside a building or in the vicinity of any gas-burning appliance.

**WARNING:** The gas valves are preset at the factory to operate on LP or natural gas. If you wish to convert to a different gas type, be sure to contact your slide-in double sideburner dealer, licensed plumber or authorized service center for further details. Conversion kits are not sold to the general public and require a professional to perform service. Failure to properly convert a unit can cause serious injury to yourself and/or others, irreparable damage to your double sideburner and void of warranty.

## SAFETY!

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Spiders and small insects occasionally spin webs or make nests in the burners during warehousing, transit and/or after long periods of non-use. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your double sideburner and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH BACK" it is the most common cause, and frequent inspection and cleaning of the burners is necessary.

## WARNING

- Do not store a spare or disconnected liquid propane cylinder under or near this slide-in double sideburner.
- A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane provider.
- Do not use a liquid propane cylinder with a damaged valve.



# INSTALLATION INSTRUCTIONS

## READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR SLIDE-IN DOUBLE SIDEBURNER

Your built-in slide-in double sideburner comes to you fully assembled. We strongly recommend professional installation and hookup of the double sideburner. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor double sideburner.

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

### SPECIFICATIONS FOR SLIDE-IN DOUBLE SIDEBURNER STRUCTURE

1. Your choice of masonry can be used for cabinet construction for the built-in double sideburner; however it must be **non-combustible** material. Keep in mind when choosing a location for your double sideburner 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. The double sideburner insert must remain unobstructed to allow for combustion air and ventilation.
2. The double sideburner requires a wall opening of the following dimensions: **See PAGES 6 & 7 for different models.**
3. Place double sideburner assembly into wall opening as shown in illustration on pages 6 & 7. The double sideburner rests on side and back edges of the insert.
4. **For propane gas LP TANK STORAGE AREA MUST BE ISOLATED FROM DOUBLE SIDEBURNER AND VENTED.**
5. Do not use any combustible materials for this construction. Minimum horizontal clearance to adjacent combustible surface from side and back of the double sideburner must be **54 cm**. A 15 cm clearance is required behind double sideburner to allow for ventilation purposes.

### CONNECTING TO GAS SOURCE

Refer to the following instructions and illustrations for typical gas supply connections. We strongly suggest professional installation **and** hook-up of the double sideburner.

**IMPORTANT:** Before connecting double sideburner to gas source, make sure the double sideburner control knobs are in the "OFF" position.

#### NATURAL GAS CONNECTIONS

**IMPORTANT:** Bull Outdoor Products does not recommend the use of any quick connect fittings or lines to the unit. Use of these types of fittings or lines could cause low gas flow and greatly reduce the performance of the unit.

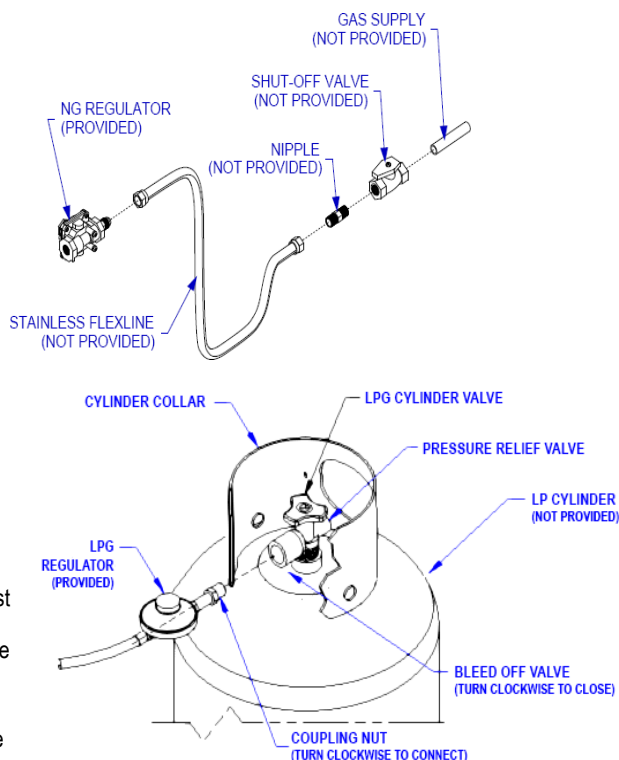
- Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread.
- Apply compound or tape to at least the first three threads when making the connection.
- Remove plastic cap from regulator.
- Attach stainless steel flex line 3/8" flare-female end to the regulator.
- Attached the other end of flex line to shut-off valve through a nipple.
- Attach a shut-off valve to gas supply pipe.

**PERFORM GAS LEAK CHECK – REFER TO PAGE 2**

#### PROPANE GAS CONNECTIONS

- The LP gas pressure regulator and hose assembly supplied with this unit must be used without alteration. If this assembly needs to be replaced, use only the type 1 specified in the parts list supplied with this unit. Use a LP tank with a type 1 cylinder valve.
- Make sure the tank is firmly secured in an upright position.
- Turn the black coupling nut of the hose and regulator assembly in a clockwise direction.
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.

**PERFORM GAS LEAK CHECK – REFER TO PAGE 2**

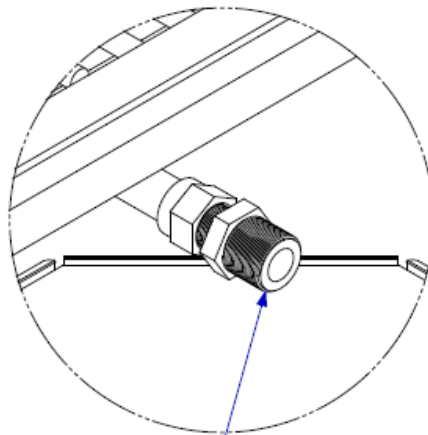
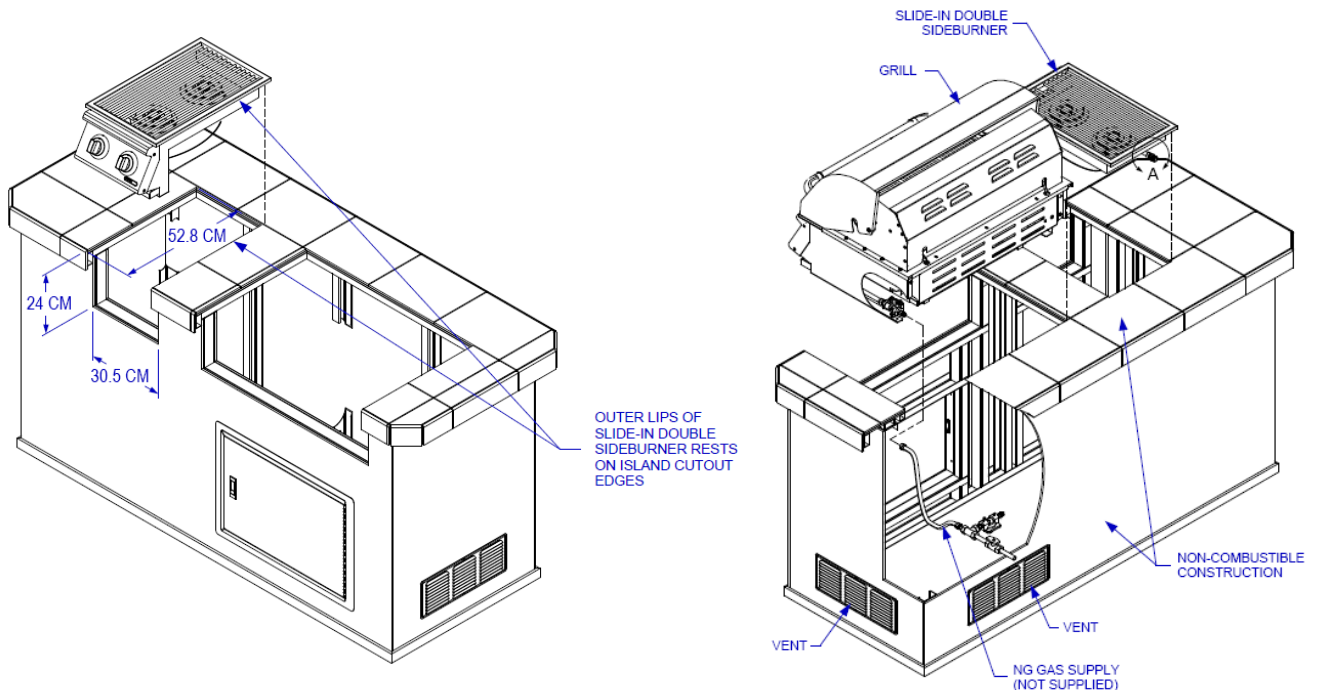


# INSTALLATION INSTRUCTIONS (CONT.)

## OUTDOOR NATURAL GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS

### NOTE:

- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your double sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the double sideburner should not be any closer than **54 cm** to combustible construction.
- **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- There must be a minimum of 15 cm counter space behind the double sideburner in order to allow for ventilation purposes.
- A 1/2" hard pipe is required connecting to the double sideburner NG regulator.

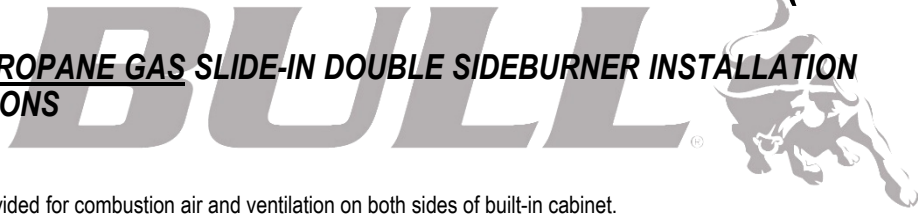


3/8" FLARE - 1/2" MIP ADAPTER (SUPPLIED)

Detail A

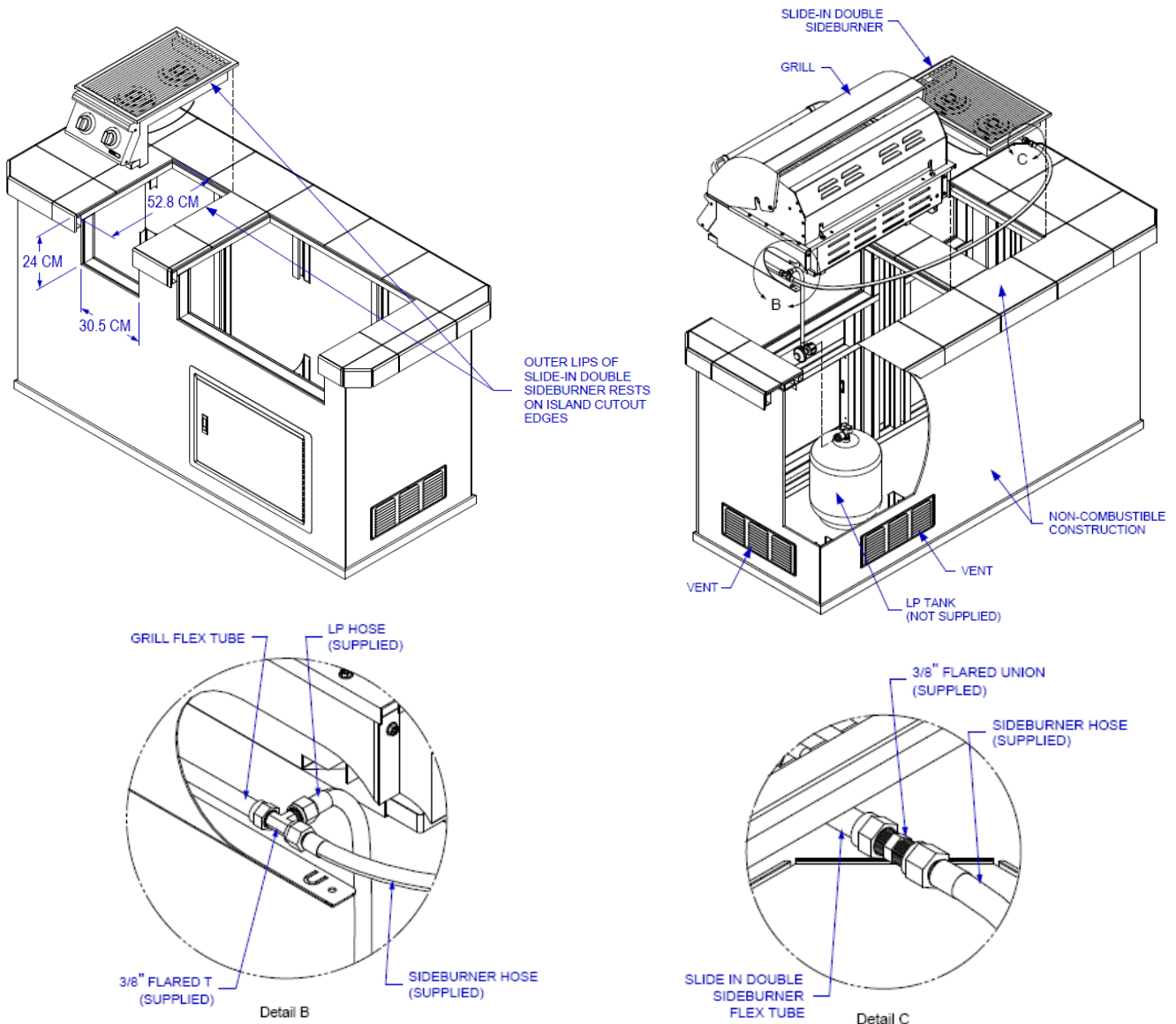
# INSTALLATION INSTRUCTIONS (CONT.)

## OUTDOOR PROPANE GAS SLIDE-IN DOUBLE SIDEBURNER INSTALLATION SPECIFICATIONS



### NOTE:

- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your double sideburner keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the double sideburner should not be any closer than **54 cm** to combustible construction.
- **DO NOT** store empty or full spare tanks under or near this or any other appliance.
- There must be a minimum of 15 cm counter space behind the double sideburner in order to allow for ventilation purposes.





# INSPECTING / CLEANING BURNERS AND GAS VALVES

# BULL

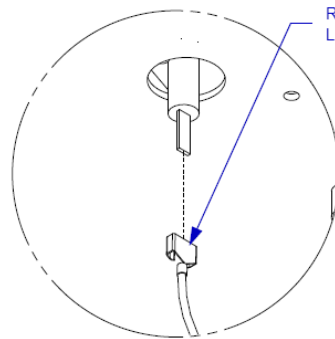
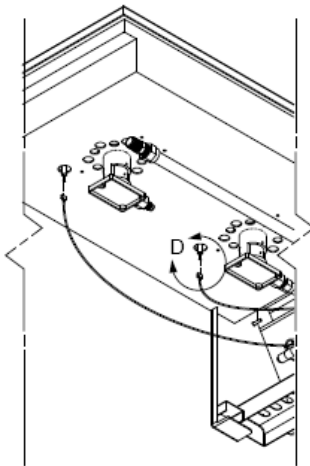


By following these cleaning procedures on a timely basis, your slide-in double sideburner will be kept clean and working properly with minimum effort.

**CAUTION – Always turn off the gas supply prior to clearing your double sideburner.**

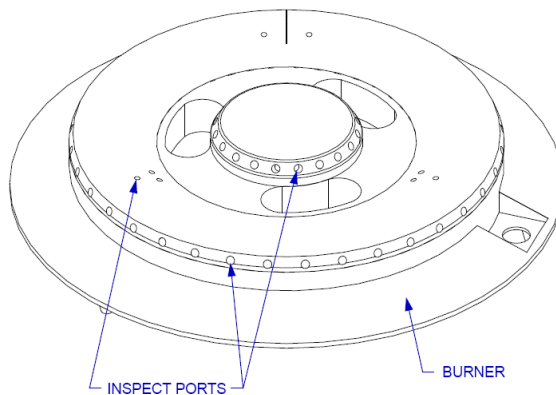
## **BURNER CLEANING**

1. Remove burner from the double sideburner insert. Make sure to remove the ignition wires from the bottom before lifting up the burners (See drawing below).



Detail D

2. Using a narrow bottlebrush with a flexible handle, run it through the burner tube several times.
3. Inspect the burner assembly for any openings caused by corrosion.
4. Inspect the burner ports and clear any clogged ports with a stiff metal wire.



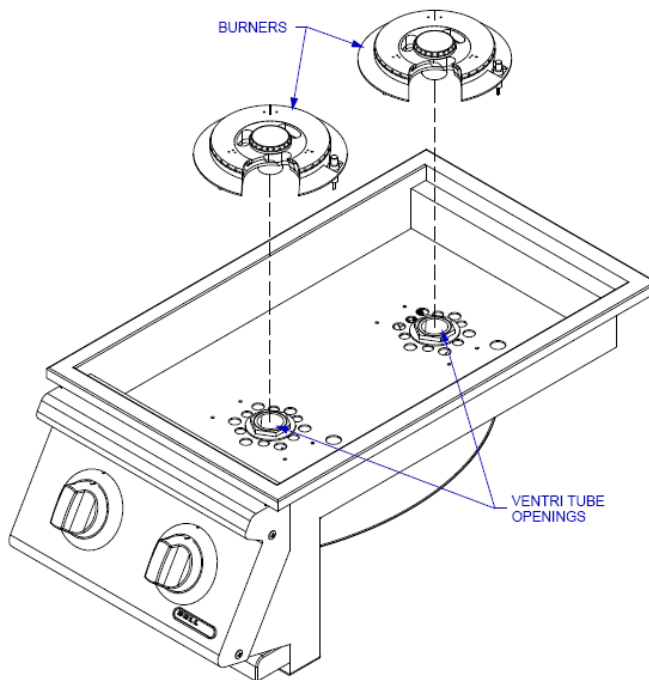
# INSPECTING / CLEANING BURNERS AND GAS VALVES (CONT.)

## BURNER REPLACEMENT INTO INSERT



**CAUTION – Always turn off the gas supply prior to clearing your double sideburner.**

1. Replace burners back into the double sideburner insert.
2. Check the burners for proper location after replacing. **Make sure the tubes on the bottom of the burners are inside of the ventri tubes (see drawing below). If the burner tubes are not seated inside the ventri tubes, lighting the burners may cause explosion and/or fire.**



## IGNITER CHECK

With the control knobs set to "OFF", check the first igniter for presence of spark at burner. Push control knob in fully and turn slowly about a 1/4 turn to the left (counter-clockwise) until a click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF". Check the other igniter using the same procedure.

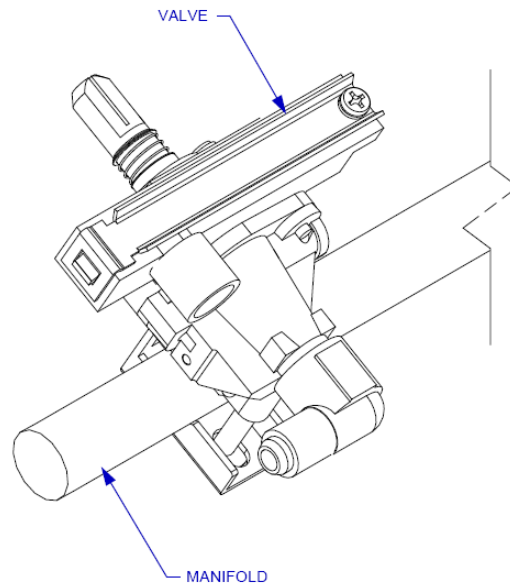
## BURNER OPERATION CHECK

**NOTE:** Upon first assembly the gas lines and burners will be full of air. In order for the burners to light properly the lines must fill with gas. It may require several attempts at lighting the burners before you are successful.

1. With the double sideburner control knobs in the "OFF" position, turn on the Gas supply.

# INSPECTING / CLEANING BURNERS AND GAS VALVES (CONT.)

2. Light the burner by pushing its control knob in fully and slowly (3 to 4 seconds) turning it about 1/4 turn to the left (counter-clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to "OFF", wait several minutes for the gas to disperse, and repeat the process. After burner lights successfully, turn control knob to "OFF". Repeat the procedure to check the other burner.
3. If the burner(s) fails to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices.



## COOKING COMPONENT

**IMPORTANT:** Before first use: wash cooking grid with warm, soapy water. Rinse and dry thoroughly. Season metal surfaces with cooking oil occasionally. (After cooking is completed, turn station to high setting for NO MORE THAN five minutes to burn off excess grease or food residue).

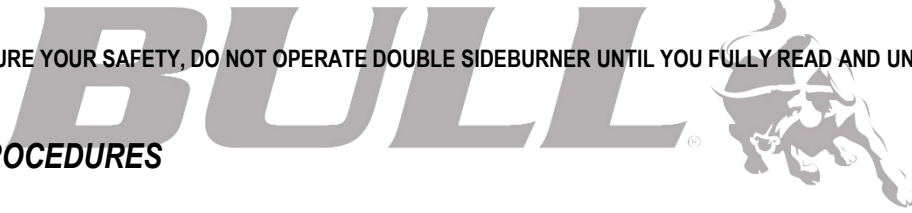
### NOW YOUR SLIDE-IN DOUBLE SIDEBURNER IS READY TO USE!

Before first use and at the beginning of each barbecue season:

1. Please read Safety, Lighting and Operating Instructions carefully.
2. Check gas valves, orifices, burner tubes and burner ports for any obstructions.
3. PERFORM GAS LEAK CHECK – REFER TO **PAGE 2**.

# LIGHTING & OPERATING INSTRUCTIONS

**CAUTION: TO ENSURE YOUR SAFETY, DO NOT OPERATE DOUBLE SIDEBURNER UNTIL YOU FULLY READ AND UNDERSTAND THE INSTRUCTIONS.**



## **LIGHTING PROCEDURES**

### **Lighting Burner:**

1. Become familiar with the safety guidelines at the front of the manual. **DO NOT SMOKE WHILE LIGHTING DOUBLE SIDEBURNER OR CHECKING GAS SUPPLY CONNECTIONS!**
2. If your double sideburner fuel source is a LP gas cylinder, check to see that cylinder is filled.
3. Check that the burner tubes are properly seated inside the ventri tubes.
4. Make sure all gas connections are securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.** (Gas Leak Check instructions are on page 2).
5. Always remove lid before lighting.
6. Set control knobs to "OFF" and open gas supply, LP cylinder or natural gas valve.
7. To ignite the burner(s): Push in control knob completely and rotate slowly (3 to 4 seconds) about 1/4 turn to the left (counter clockwise) until a click is heard. The 3 to 4 second duration should provide enough gas to light the burner. If the burner does not light, immediately return the control knob to 'OFF', wait several minutes for the gas to disperse, and repeat the process.
8. Adjust control knob(s) to desired cooking temperature.

**NOTE:** If igniter(s) fails to produce a spark at the electrode tip, burner can be manually lit with a fireplace-type match.

**NOTE:** To light the double sideburner with a fireplace-type match, follow steps 1 through 6 above. Remove cooking grid and insert lighted fireplace-type match or long-necked butane lighter placing flame near to burner ports. Press in control knob(s) and rotate left to "HIGH" setting to release gas. Burner(s) should light immediately. Replace cooking grid and adjust burner(s) to desired cooking temperature.

## **OPERATING PROCEDURE**

**Burn-off:** Before cooking on your double sideburner for the first time, burn the double sideburner to get rid of any odors or foreign matter by igniting the burners and operating at "HIGH" setting for about five minutes. You may then either set the control to "OFF" or cook on your double sideburner immediately by turning the control knob(s) to a lower setting.

**CAUTION: DO NOT LEAVE SLIDE-IN DOUBLE SIDEBURNER UNATTENDED WHILE IN USE.**

**Preheating:** It is necessary to preheat the double sideburner for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs to preheat for five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.



# CLEANING & MAINTENANCE

**CAUTION: ALWAYS ALLOW THE SLIDE-IN DOUBLE SIDEBURNER TO COOL COMPLETELY BEFORE CLEANING.**

## CLEANING THE COOKING GRID

After cooking, turn control knob(s) to "OFF" and let double sideburner cool before attempting to clean your cooking grid. Before first use and periodically it is suggested that you wash the cooking grid in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your cooking grid.

## CLEANING THE BURNERS

**IMPORTANT:** Gas control knobs should be in the "OFF" position, and fuel line should be disconnected from gas valve manifold. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your double sideburner has not been used for an extended period of time.

1. Remove burners from the double sideburner insert by carefully lifting the burners away from the ventri tubes (refer to page 8).
2. Wire brush entire outer surface of burner to remove residue and dirt. Clean any clogged orifices and/or burner ports with a stiff wire such as an open paper clip.
3. Inspect the burners for damage (cracks or holes) and if such damage is found, order and install a new burner.
4. After installation, check to ensure that the burner tubes are correctly placed inside the ventri tubes. Also check position of spark electrode.

## ANNUAL CLEANING OF DOUBLE SIDEBURNER HOUSING

Periodically the double sideburner should be given an entire thorough cleaning to ensure optimal performance.

1. Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
2. Remove and clean the cooking grid as explained above.
3. Cover the gas orifices with a piece of aluminum foil.
4. Brush the inside and bottom of the double sideburner with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
5. Remove aluminum foil from the orifices and check for obstruction.
6. Check igniter as instructed on page 9.
7. Replace cooking grid.
8. Reconnect to gas source and observe burner flame for correct operation.

**IMPORTANT:** You should NOT line the bottom of the double sideburner housing with aluminum foil, sand or any other grease absorbent substance. A fire could occur.

## STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding luster. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your Bull stainless steel products.

# TROUBLESHOOTING

## IF SLIDE-IN DOUBLE SIDEBURNER FAILS TO OPERATE PROPERLY



1. Turn off gas at source, turn control knob(s) to "OFF", and wait five minutes before trying again.
2. Check gas supply/connections.
3. Repeat lighting procedure.

If double sideburner still fails to operate properly, **TURN "OFF" GAS AT SOURCE, TURN CONTROL KNOBS TO "OFF"**, wait for double sideburner to cool, and check the following:

### a. Misalignment of burner tube(s) over ventri tube(s)

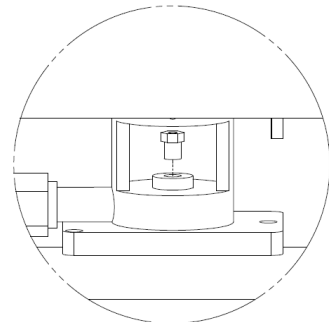
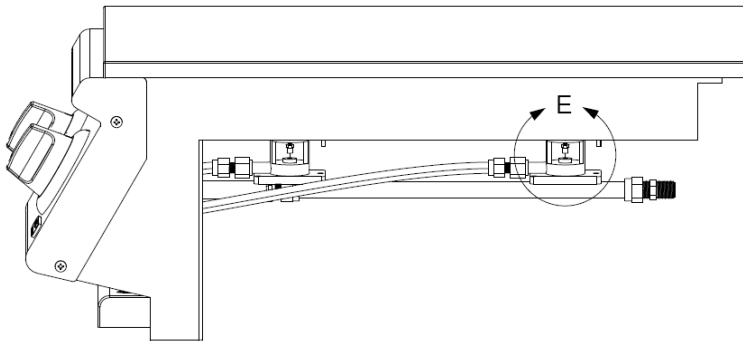
**CORRECTION:** Reposition burner tube(s) to properly seat inside ventri tube(s).

### b. Obstruction in gas line

**CORRECTION:** Remove fuel line from the double sideburner. **DO NOT SMOKE AROUND EXPOSED GAS LINE!** Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to the double sideburner.

### c. Plugged orifice

**CORRECTION:** Remove the orifice from the ventri tube and gently clear any obstruction with a fine wire. Re-install the orifice onto ventri tube. If an obstruction is suspected in the gas valve or the ventri tube, please contact your slide-in double sideburner dealer or gas appliance service person for assistance.



Detail E

### d. Misalignment of igniter on burner

**CORRECTION:** Check for proper position of igniter tip. The tip of the igniter should be relatively close to the burner ports and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and igniter. Replace the ignition wire if the wire were broken or cracked. With gas supply closed and the control knobs set to "OFF", check the positive igniter individually for presence of spark at igniter tip. Push the control knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until click is heard; the trigger hitting the strike block should produce a blue spark at the igniter tip. Return control knob to "OFF".

### If re-ignition is necessary

While the double sideburner is still hot, you must wait for a minimum of five minutes before commencing to re-ignite (this allows accumulated gas fumes to clear). If all checks/corrections have been made and the double sideburner still fails to operate properly, consult your double sideburner dealer or gas appliance service person.

## FLASHBACK

When fire occurs in and around the burner tube(s), immediately turn off gas at its source and turn the control knob(s) to "OFF". Wait until the double sideburner has cooled completely, then clean the burner tube(s) as described on page 8.

# PARTS LIST

MODEL #30008CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, L.P. (PROPANE)  
 MODEL #30009CE SLIDE-IN DOUBLE SIDEBURNER STAINLESS STEEL, BUILT-IN, N.G. (NATURAL GAS)

REF #	PARTS #	DESCRIPTION	QTY	CE WARRANTY PERIOD
1	60100	COVER LID	1	2 Yrs
2	30010	INSERT ASSEMBLY	1	5 Yrs
3	30011	CONTROL PANEL	1	2 Yrs
4	18359	CAST STAINLESS STEEL BURNER	2	3 Yrs
5	60101	COOKING GRATE	1	20 Yrs
6	16629	BEZEL - MAIN BURNER	2	2 Yrs
7	16613	KNOB - MAIN BURNER	2	2 Yrs
8	16526	GAS VALVE - BURNER	2	2 Yrs
9	30012	MANIFOLD	1	3 Yrs
10	47006	STAINLESS FLEX TUBE 18"	2	2 Yrs
11	95011	STAINLESS FLEX TUBE 8"	1	2 Yrs
12	30013	IGNITION WIRE (SHORT)	1	2 Yrs
13	30014	IGNITION WIRE (LONG)	1	2 Yrs
14	30015	VENTRI TUBE	2	2 Yrs
15	30016 LP/30017 NG	ORIFICE	2	2 Yrs
16	30018	VENTRI TUBE BRASS CAP	2	2 Yrs
17	16507	NG REGULATOR - NATURAL GAS MODEL ONLY	1	2 Yrs
18	16599	REGULATOR ADAPTER - NATURAL GAS MODEL ONLY	1	2 Yrs

## 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 slide-in double sideburner, the following information is required to assure getting the correct part.

1. Slide-in double sideburner model number (see data sticker on double sideburner) and type of gas hook up.
2. Reference number of replacement part needed.
3. Description of replacement part needed.
4. 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.

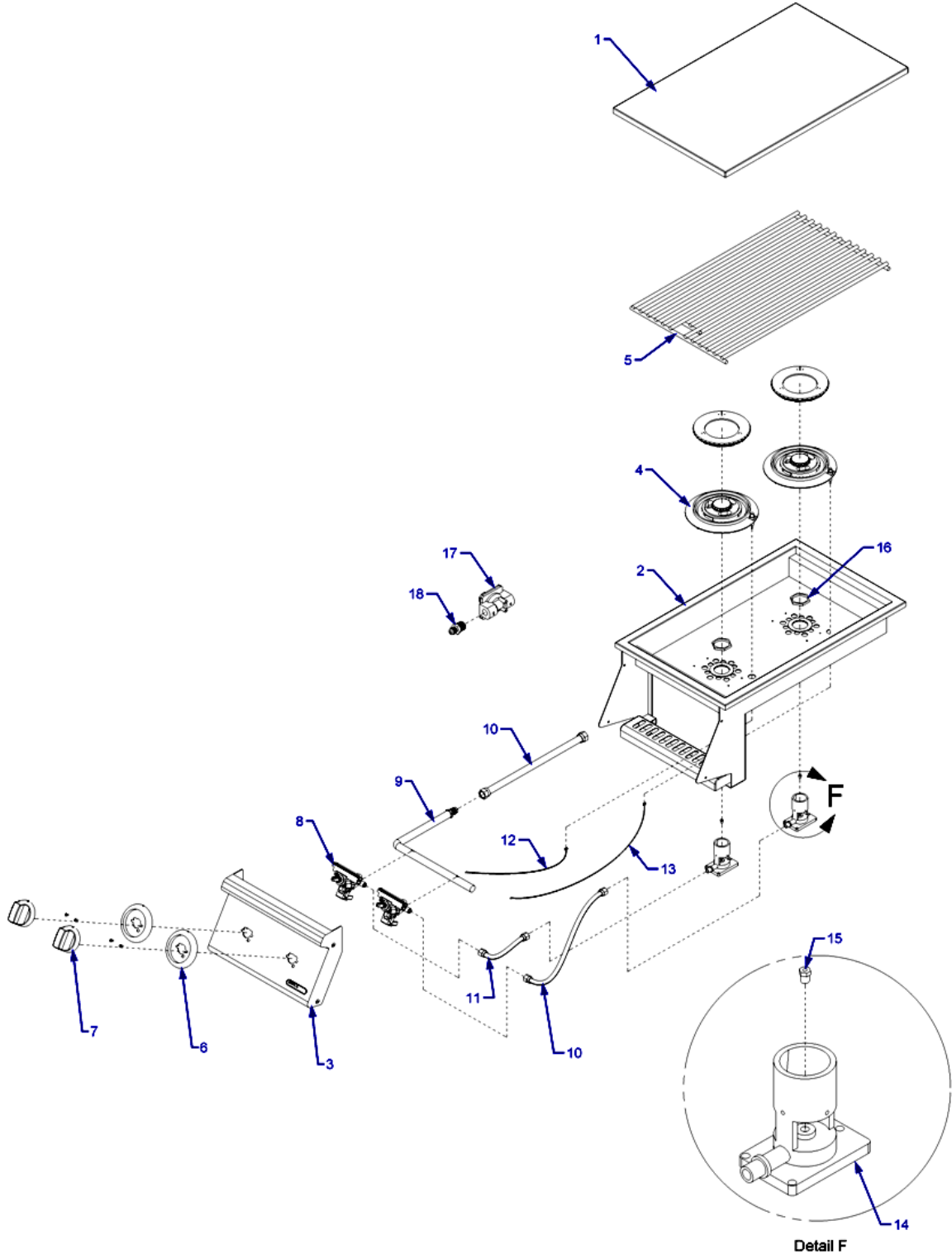
**IMPORTANT:** Keep this assembly and operating instruction manual for referral, and for replacement parts ordering.

**CAUTION:** The gas valve is preset at the factory. If you wish to convert at some later date, be sure to contact your gas supplier or double sideburner dealer before making the conversion.

**CAUTION:** A different gas valve must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas the station uses.



# EXPLODED ILLUSTRATION





# WARRANTY POLICY

Bull Outdoor Products continues to be the industry's leader in Warranty Durations with our product line. Warranty Durations can be located in the Parts Section of each manual. Components such as doors, drawers, and non-mechanical items are covered under a one year warranty (two years for Europe) from the date of purchase on invoice or purchase order.

Warranty Claims must be filed on line through the Bullbbq.com Website (or bullbbq.eu for EMEA [Europe/Middle East/Africa] customers). Warranty Claims will not be accepted via email, fax, or phone.

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, overheating, or packaging, unless the affected product becomes inoperable. Warranty Claims does not cover shipping charges of item(s), labor or any 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. 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.

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 countries/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 exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state and country to country.

Based on country or geographical area, the following methods are used to file a Warranty Claim:

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<https://www.bullbbq.com/support-warranty>

**United States of America**

**Canada**

**Central America**

**South America**

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<https://www.bullbbq.eu/en/warrantyform.htm>

**Europe**

**Middle East**

**Africa**

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**Mail:** Exim International PTY LTD, PO Box 70 Helensvale, Queensland 4212 Australia

**Australia**

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