



Blackhorn Kamado Grill

Owner's Manual

SKU# 74200 Kamado with Cart

SKU# 74201 Kamado Only



Serial Number:

We care about your safety, so please...

Read and follow all warnings and instructions before assembling and cooking with your grill.

Retain this manual for future reference.



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Service Information

Model Number:

☐ 74200

☐ 74201

Date of Purchase: _____

Place of Purchase: _____

Grill Operational Safety



WARNING: During use, and for some time afterwards, the grill will become and stay hot enough to cause serious burns. Do not leave children or pets unattended within the vicinity of the grill until it is no longer in use and has cooled completely. Never allow children to sit, stand, or play on or around the grill.

- Never allow children to operate the grill.
- Never use lighter fluid, gasoline, kerosene or other highly volatile fluids as a starter. They can explode.
- Never use an electric starter in the rain and/or when standing on wet ground.
- Once the grill is lit, do not touch charcoal or wood chunks to see if they are hot.
- Keep vents open while cooking. Lump charcoal and wood chunks need oxygen to burn.
- Allow coals to burn out completely and let ashes cool at least 48 hours before disposing.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and placing them in a noncombustible container. Be sure no other combustible materials are nearby.
- Do not use your grill near any combustible materials and/or chemicals. Combustible materials include, but are not limited to, wood or treated wood decks, patios, or porches.
- Always keep the grill in a level position.
- 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.
- **IMPORTANT:** When cooking, be sure to “burp” the grill any time you need to open the lid.
 - ◇ While temperatures exceed 180°C inside the grill, slowly open the grill lid no more than 6–7 centimetres and hold it there for roughly five seconds. Doing this will help avoid a dangerous back draft of white-hot heat caused by a sudden inflow of oxygen.

This appliance is FOR OUTDOOR USE ONLY. This appliance must not be used in a building, garage, or any other enclosed area.

WARNING: This appliance is not intended to be installed in or on a boat or recreational vehicle.

WARNING: Ensure that your grill is properly installed, assembled, and maintained. Failure to adhere to these accompanying instructions may result in fire or explosion, causing serious bodily injury or death, and/or property damage.



WARNING: This product may expose you to chemicals including lead which is known to the State of California to cause birth defects or other reproductive harm.

For more information, visit www.P65Warnings.ca.gov

Determining the Location of the Grill

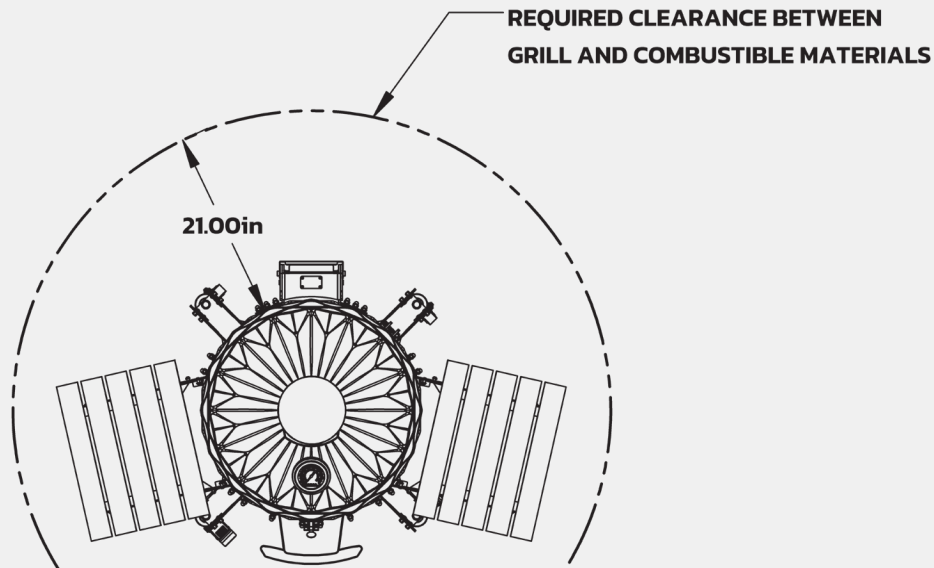
This grill is for outdoor use only. An appliance is considered to be outdoors if:

- Installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings. **OR**
- Installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings. **OR**
- Installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- This appliance is not intended to be installed in or on a boat or recreational vehicle.

Clearance to Combustible Materials

For both, portable, and built-in grills:

- Maintain a distance of 21" (*approx. 53cm*) from both sides and back of the grill to any combustible materials.



For built-in grills:

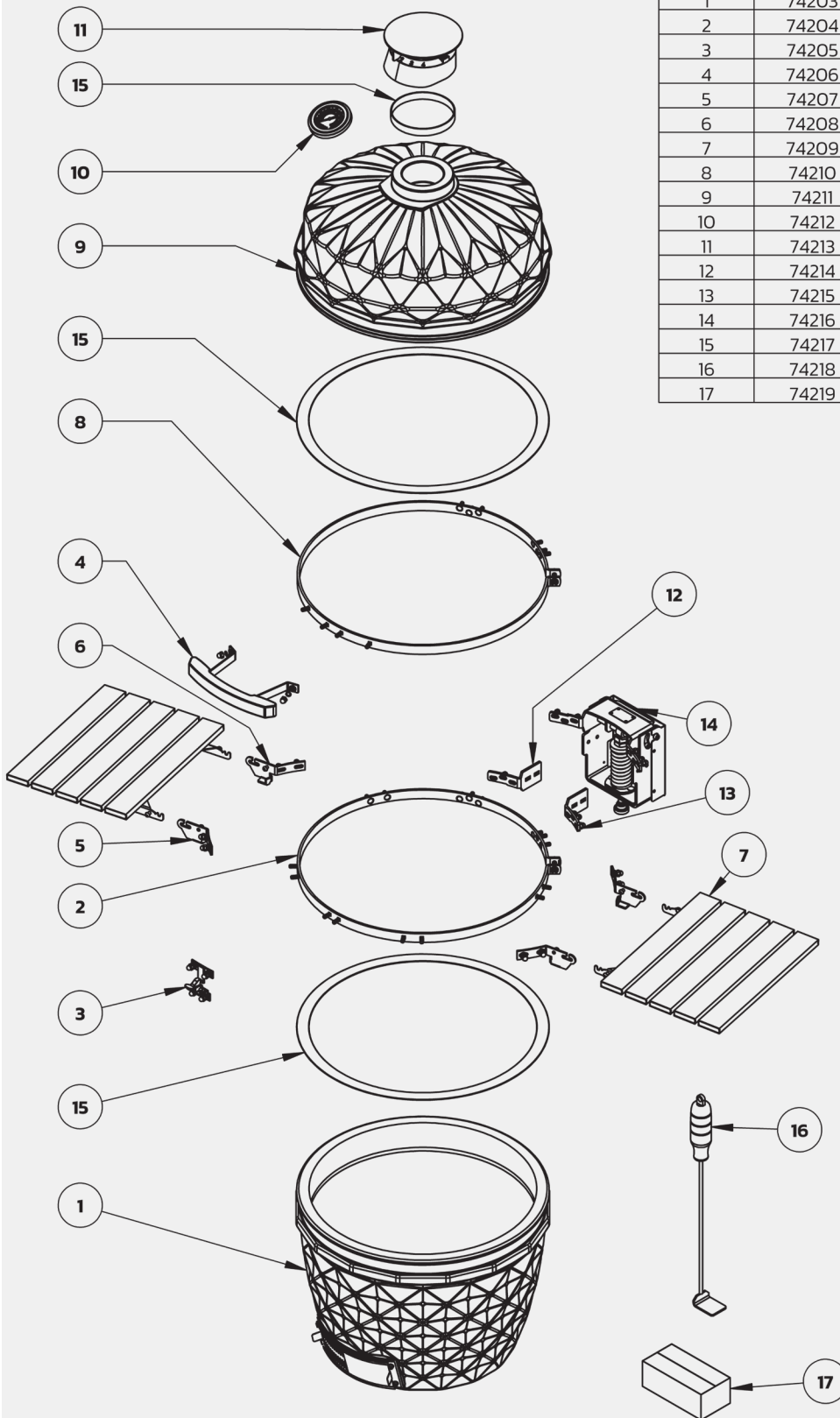
- If installed under overhead combustible construction, a suitable UL 710 approved extra-heavy duty vent hood must be installed in conjunction with the grill.
- The vent hood must be placed in operation while the grill is being used.

For portable grills (such as those installed on carts):

- Under no circumstance is it permitted that the grill be used under any overhead combustible materials.

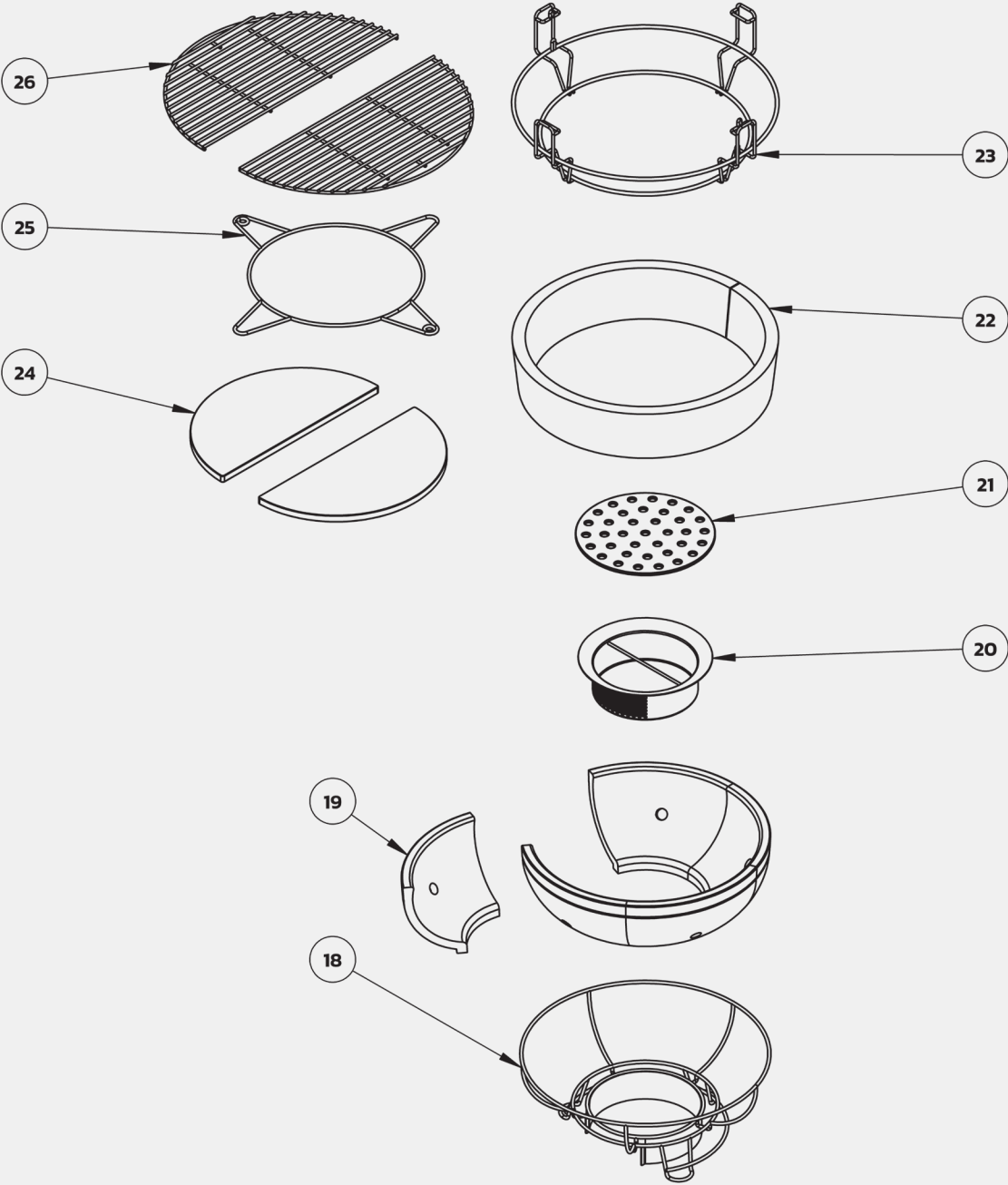
Replacement Parts List

ITEM NUMBER	BULL SKU#	DESCRIPTION	QTY
1	74203	CERAMIC BOTTOM	1
2	74204	BOTTOM BAND	1
3	74205	LID LATCH	1
4	74206	LID HANDLE	1
5	74207	SHELF BRACKET - RIGHT	2
6	74208	SHELF BRACKET - LEFT	2
7	74209	SIDE SHELF	2
8	74210	TOP BAND	1
9	74211	CERAMIC TOP	1
10	74212	TEMPERATURE GAUGE	1
11	74213	TOP VENT	1
12	74214	HOVERING HINGE BRACKET - LEFT	1
13	74215	HOVERING HINGE BRACKET - RIGHT	1
14	74216	HOVERING HINGE	1
15	74217	CERAMIC SEAL/TOP FELT KIT	1
16	74218	ASH TOOL	1
17	74219	CERAMIC BODY HARDWARE KIT	1

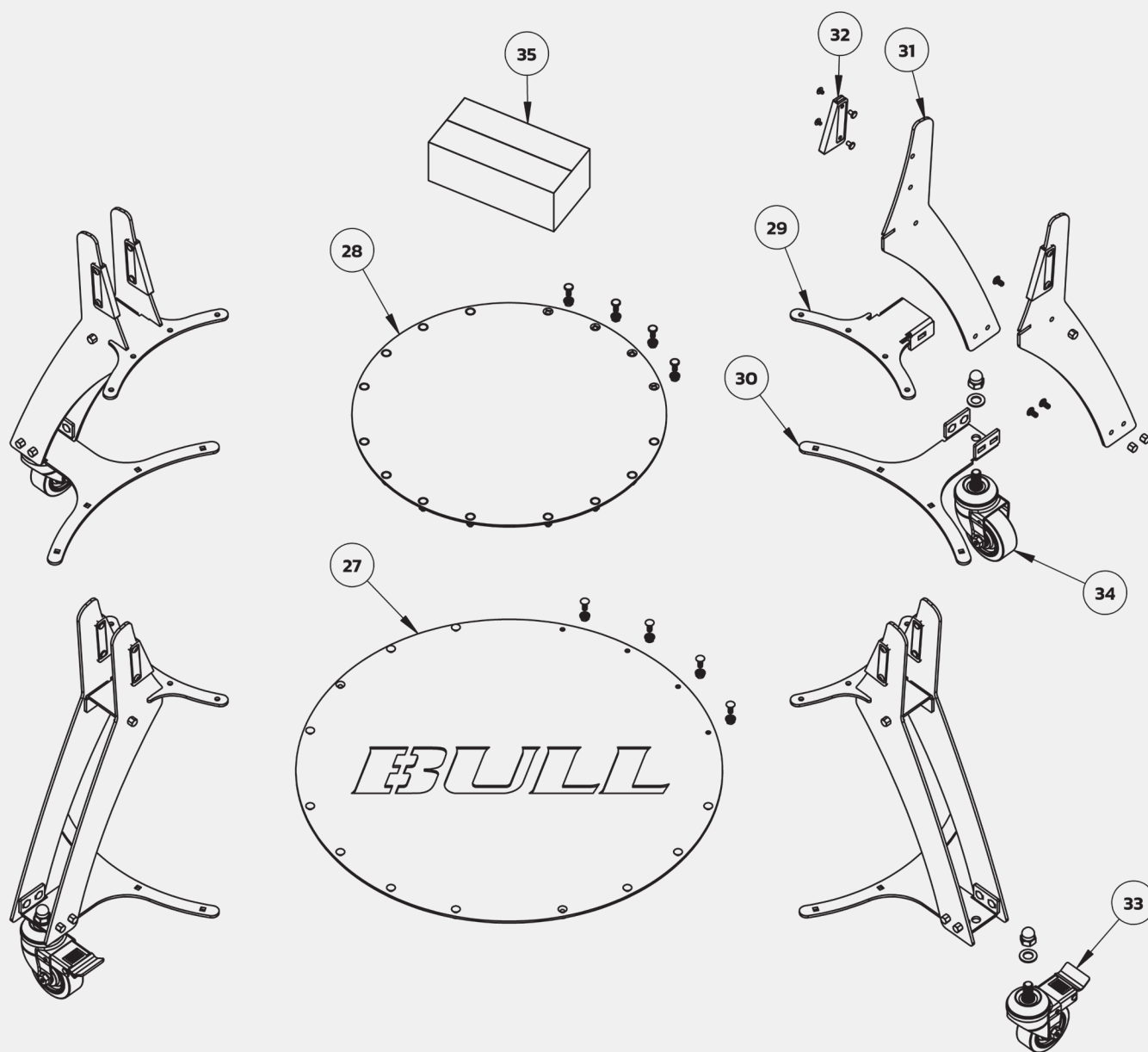


WARNING: Use of any part that is not factory authorized will void your warranty and may be dangerous.

ITEM NUMBER	BULL SKU#	DESCRIPTION	QTY
18	74220	FIREBOX FRAME	1
19	74221	FIREBOX LEAF	5
20	74222	ASH BOX	1
21	74223	CAST PLATE	1
22	74224	FIRE RING	1
23	74225	MODULAR COOKING FRAME	1
24	74226	HALF MOON PIZZA STONE	2
25	74227	MODULAR STANDOFF	1
26	74228	MODULAR COOKING GRATE	2



ITEM NUMBER	BULL SKU#	DESCRIPTION	QTY
27	74229	STORAGE TRAY	1
28	74230	BASE DISC	1
29	74231	UPPER CONNECTOR	4
30	74232	LOWER CONNECTOR	4
31	74233	CART FRAME LEG	8
32	74234	BUFFER RUBBER PAD	8
33	74235	CASTER W/LOCK	2
34	74236	CASTER	2
35	74237	CART BOTTOM HARDWARE KIT	1

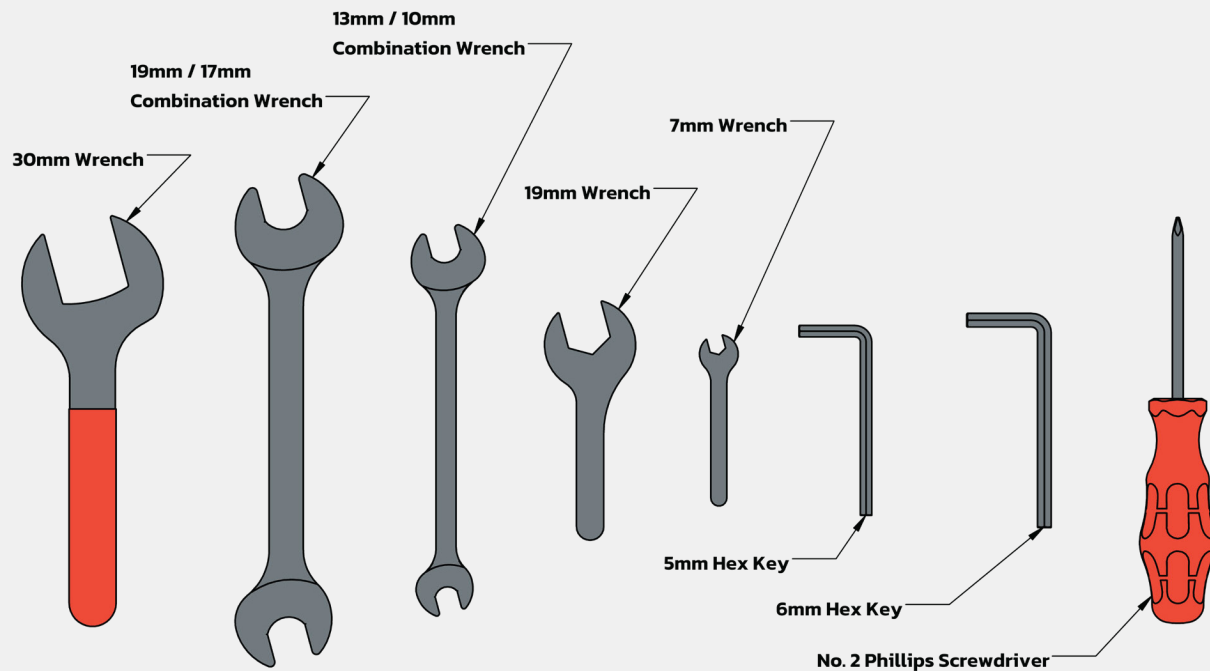


WARNING: Use of any part that is not factory authorized will void your warranty and may be dangerous.

Assembling the Grill

Required Tools:

Each grill is shipped with all the tools necessary for assembly and are shown in the image below:

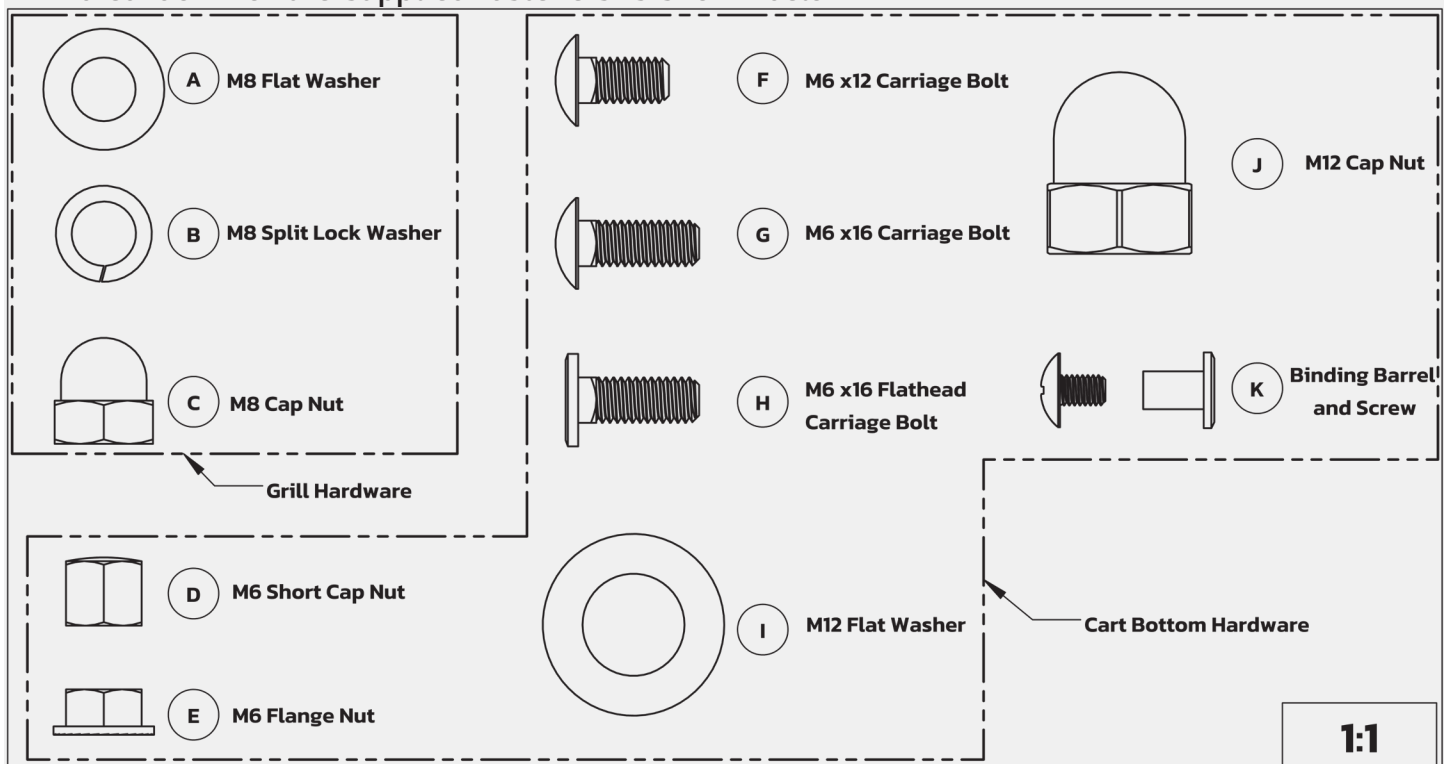


Required Hardware:

Along with the tools, all the fasteners required to assemble your grill and cart, if applicable, are provided.

NOTE: While not required, or supplied, it is recommended to use a medium strength threadlocker (typically blue in color) for all cart bottom assembly. For a good rule of thumb, use approximately one drop per thread.

A 1:1 breakdown of the supplied fasteners is shown below:

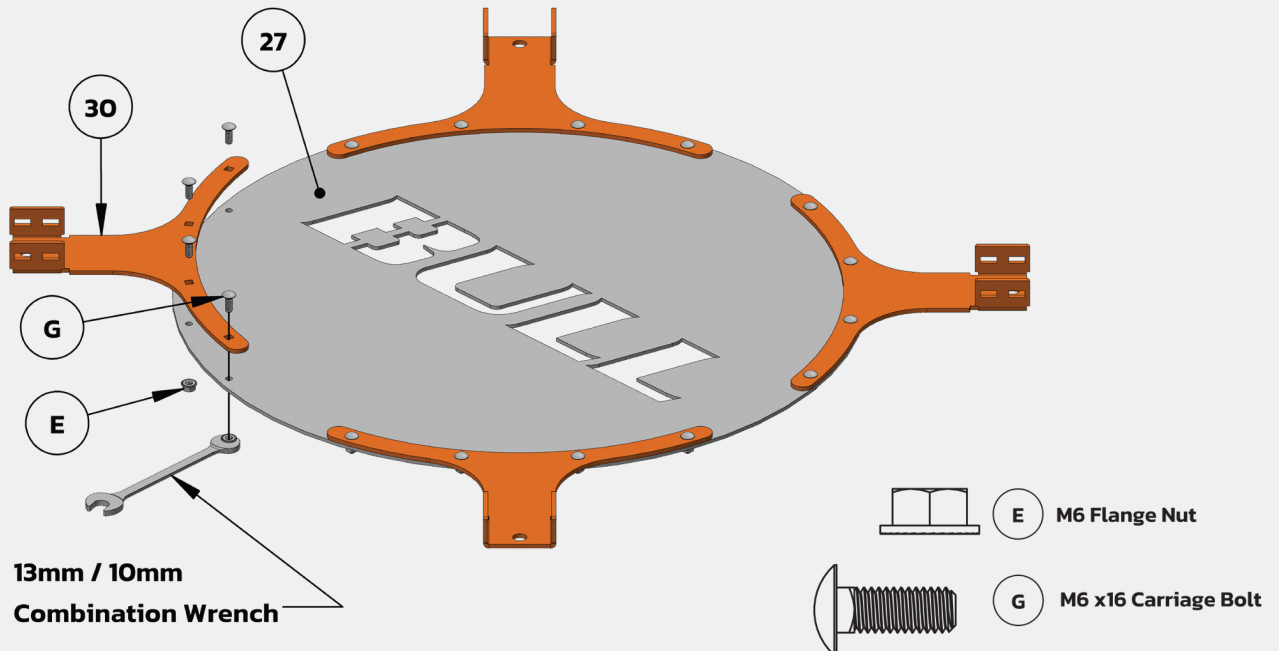


Cart Assembly:

For built-in grill applications, this section can be ignored... please continue on to [page 12](#).

Step 1:

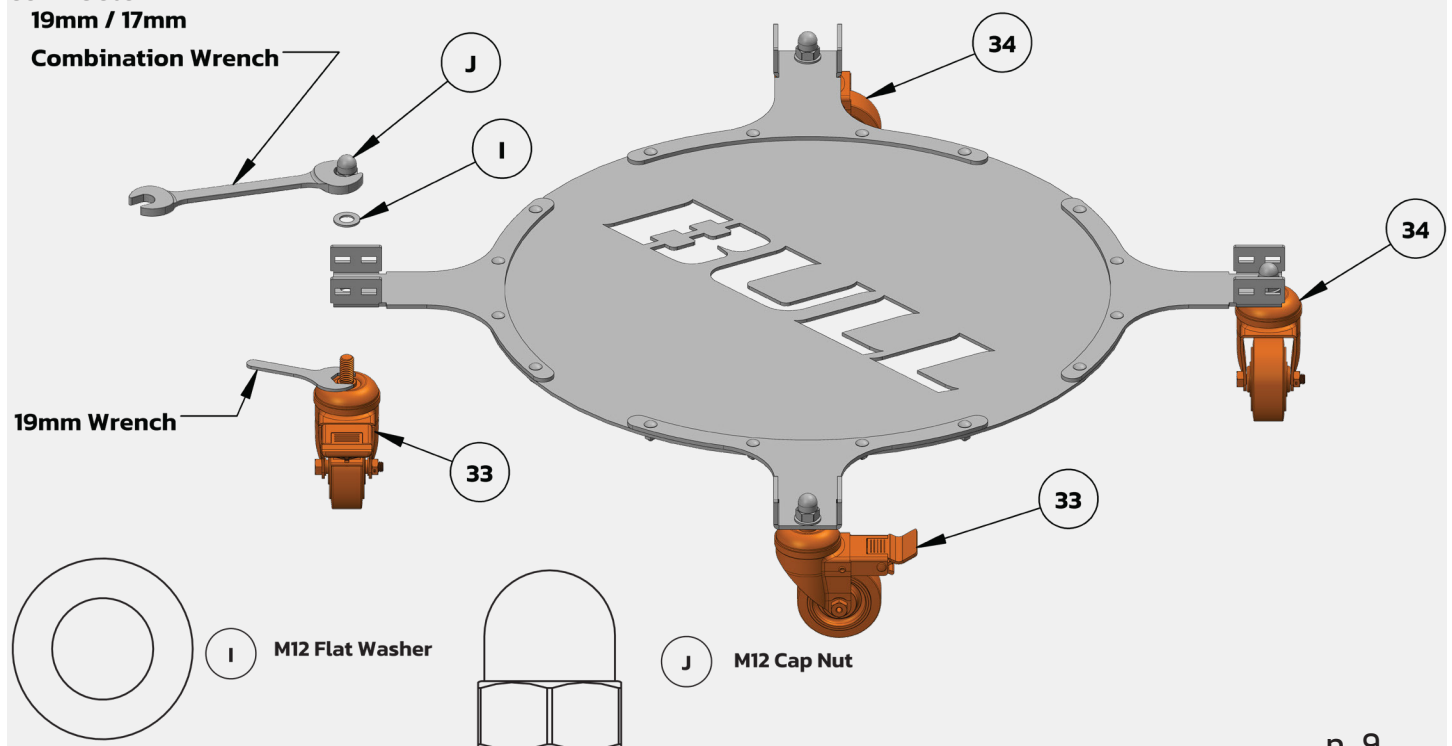
Begin by fastening the cart's four lower connectors (30) to the storage tray (27). Each connector is assembled to the storage tray via four M6x16mm carriage bolts (G) and four M6 flange nuts (E).



Step 2:

Attach the four casters to the lower connectors with the M12 flat washers (I) and M12 cap nuts (J). Utilize the provided 19mm wrench to immobilize the caster's threaded shaft while securing the washer and nut with the provided combination wrench.

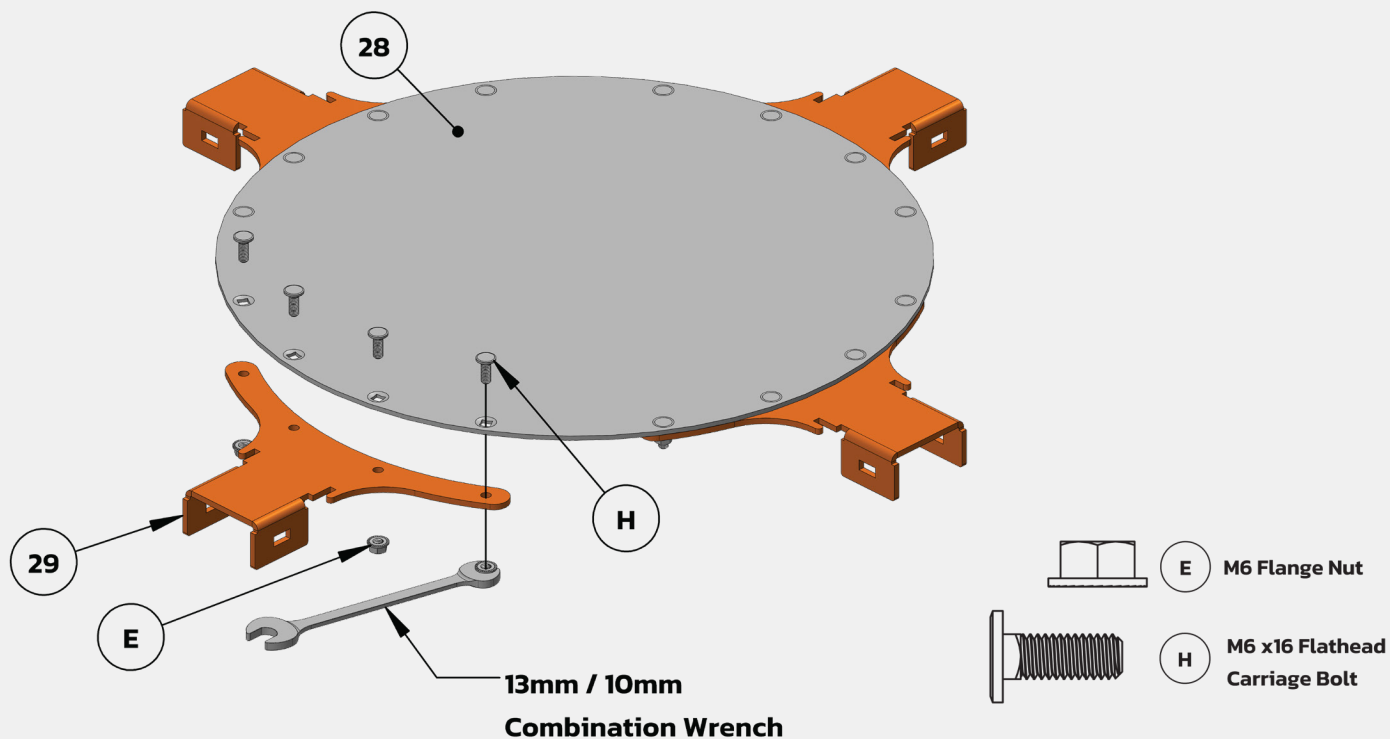
Take care not to over-tighten, as you may trap the 19mm wrench between the caster and connector.



Step 3:

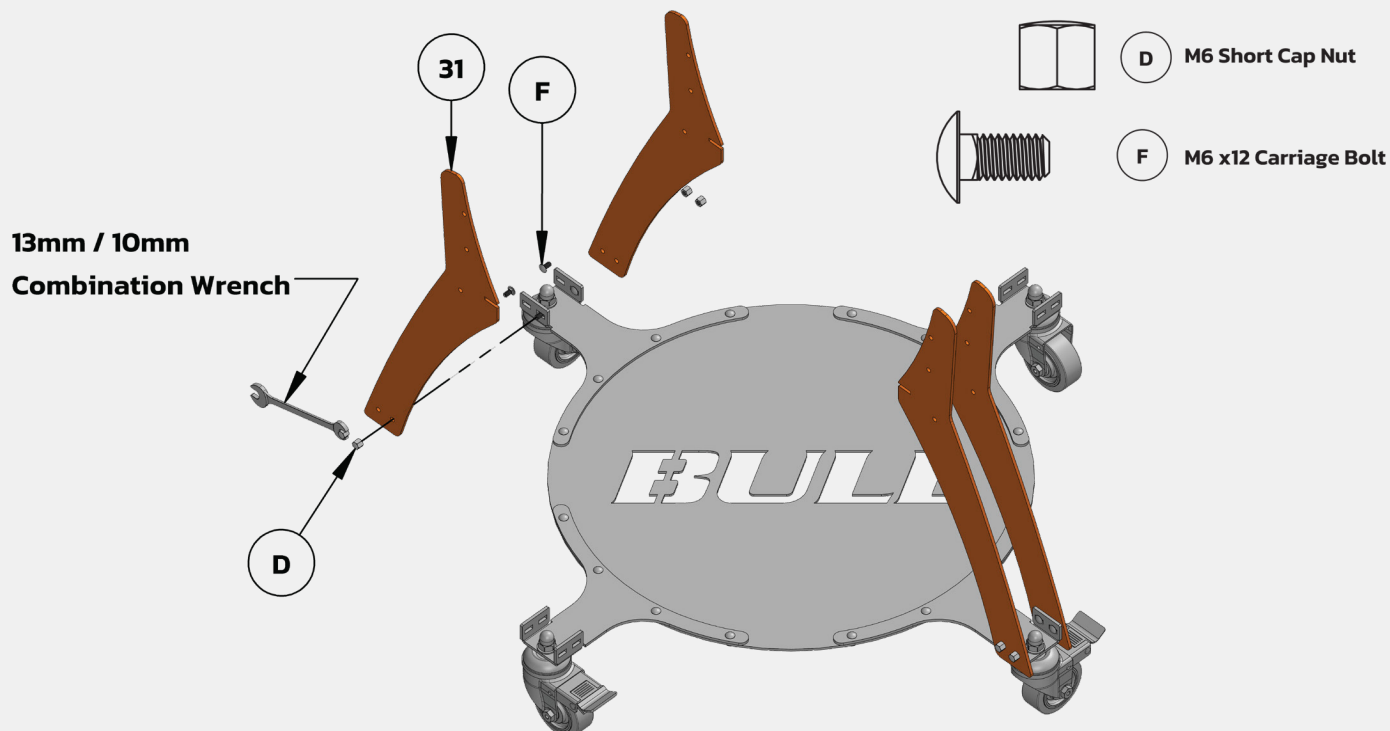
Secure each of the cart's four upper connectors (29) to the base disc (28). Each connector is fastened to the base disc via four M6x16mm flathead carriage bolts (H) and four M6 flange nuts (E).

Ensure the upper connectors are positioned as shown below. The connectors must be flush with the bottom face of the base disc.



Step 4:

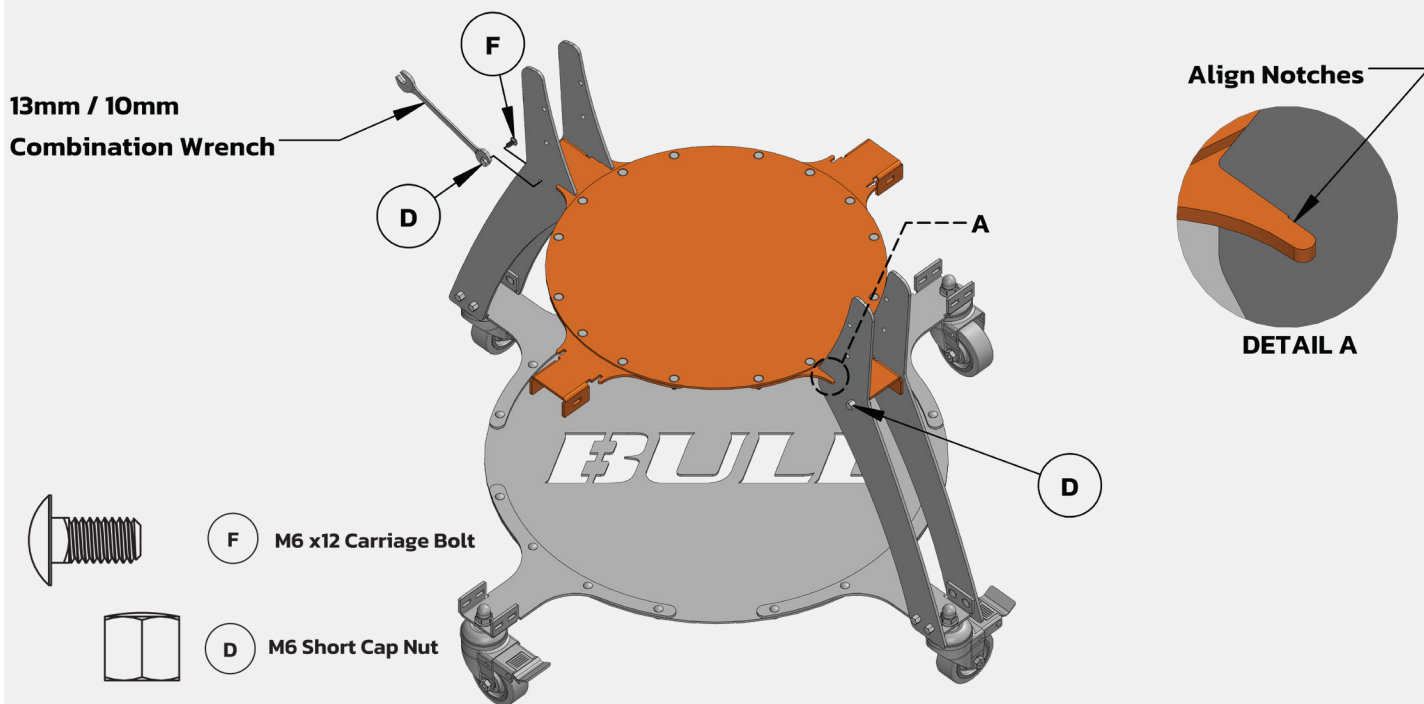
Begin by installing four of the eight cart frame legs (31) to the lower connectors (30) as shown below. The frame legs should be installed opposite of each other as shown and be hand-tight only. Do not completely tighten the nuts at this time.



Step 5:

Take the base disc (28) with upper connectors (29) and connect it to the cart frame legs (31). Both the upper connectors (29) and cart frame legs (31) have notches to assist in assembly and ensuring proper alignment.

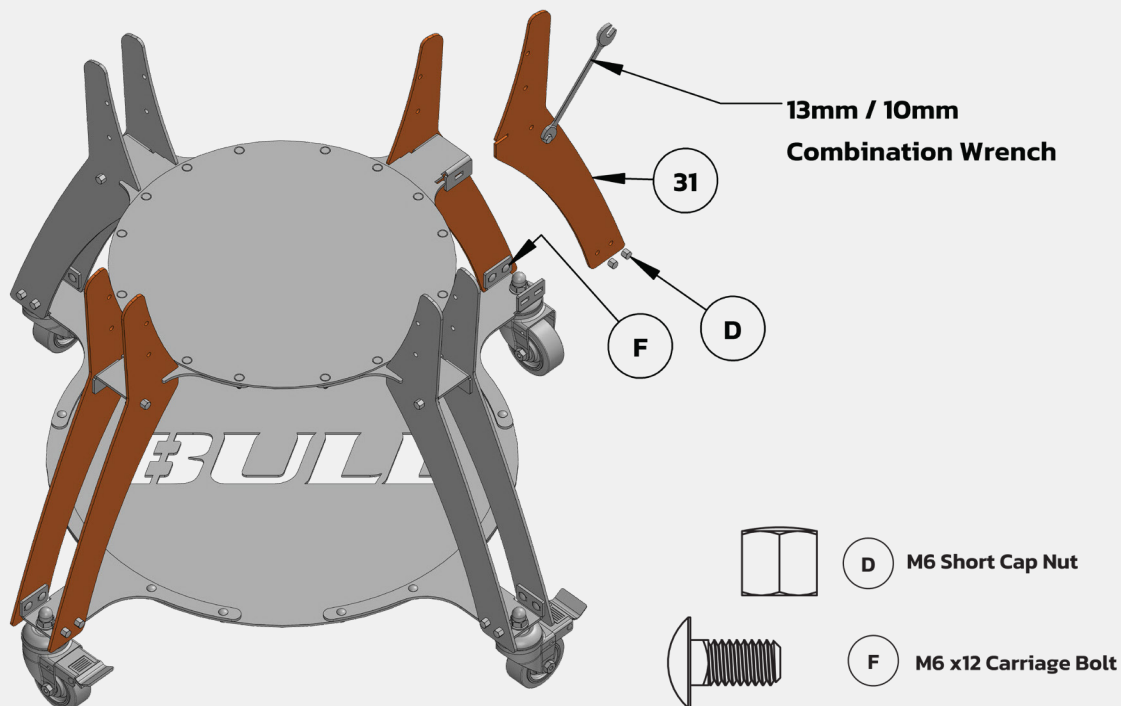
Secure the base disc and upper connectors to the cart frame legs with four M6x12mm carriage bolts (F) and four M6 short cap nuts (D).



Step 6:

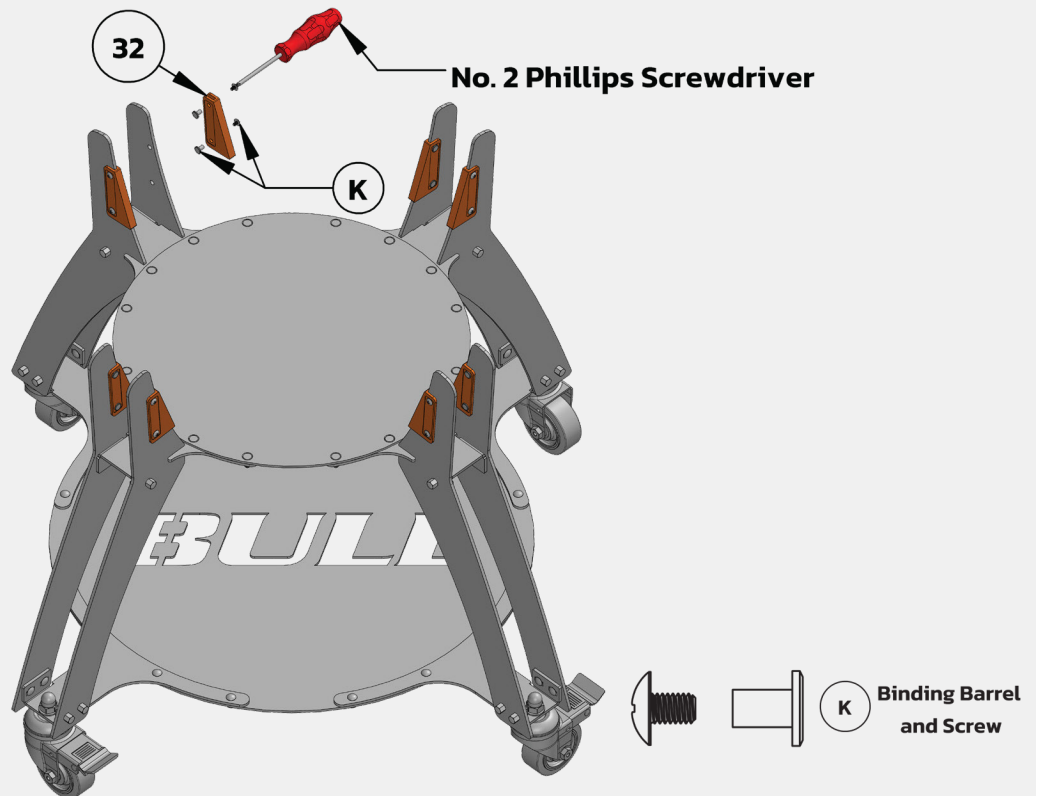
Fasten the four remaining cart frame legs to the assembly with twelve M6x12mm carriage bolts (F) and twelve M6 short cap nuts (D).

Once all the cart frame legs have been assembled to the cart, tighten all 24 M6 short cap nuts (D)



Step 7:

Install one rubber buffer pad (32) to each of the eight cart frame legs (31) using two of the supplied binding barrel and screw (K).

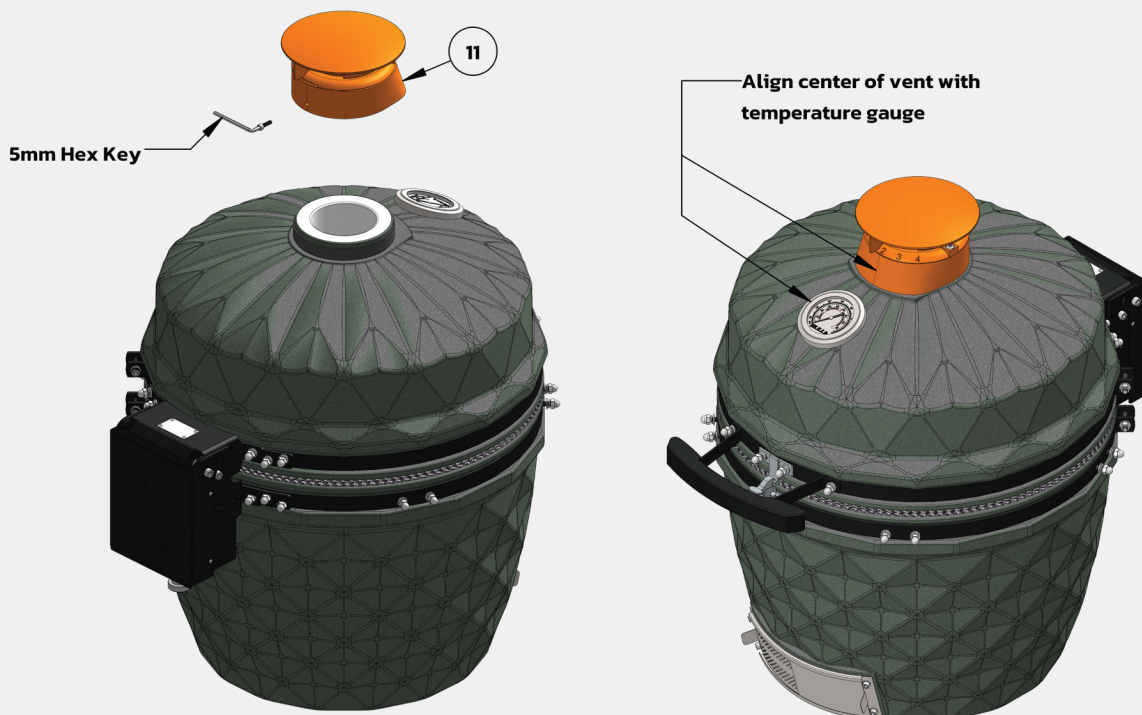


Grill Assembly:

Step 1:

Place the top vent (11) onto the grill body and line up the center of the vent with the center of the temperature gauge as shown.

Tighten the set screw until the vent assembly is secure.



Step 2:

Locate the handle onto the two protruding bolts on the top band (8) so that the lid latch (3) is centered inside the handle as shown below.

Secure the handle to the top band via two M8 flat washers (A), two M8 split lock washers (B), and two M8 cap nuts (C).

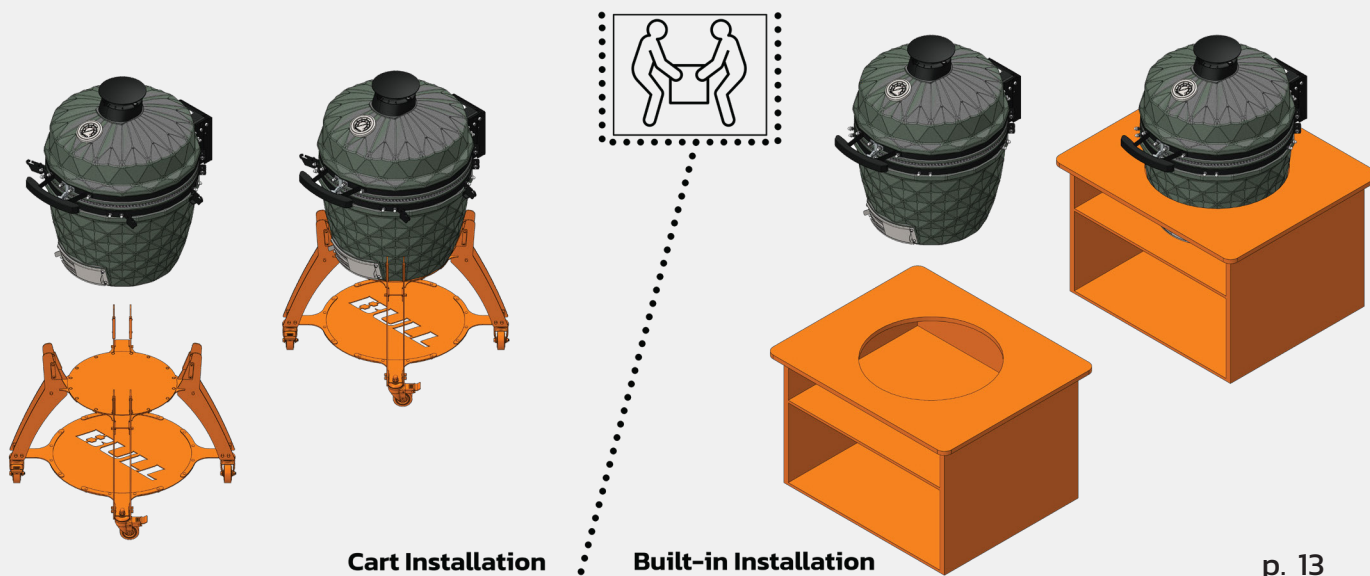


Step 3:

Before installing the grill to the applicable base, remove all internal components to reduce the lifting weight required.

Carefully lift the grill body onto the assembled cart or into your built-in enclosure, which ever is applicable. Once properly seated, re-install the removed components back into the grill body.

NOTE: This step requires a two-person lift. Do not attempt to lift the grill solo.

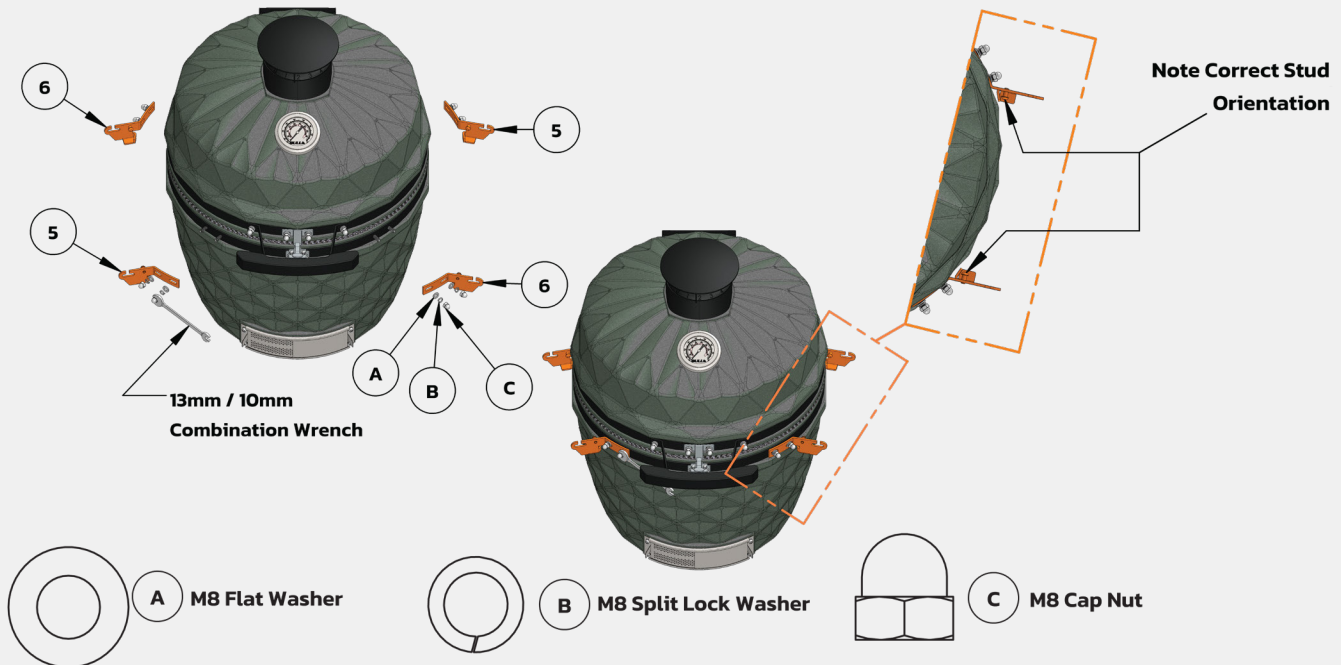


Step 4 (Optional):

NOTE: The next two steps are only required when using your Kamado with the cart or for built-in applications where the shelves are desired.

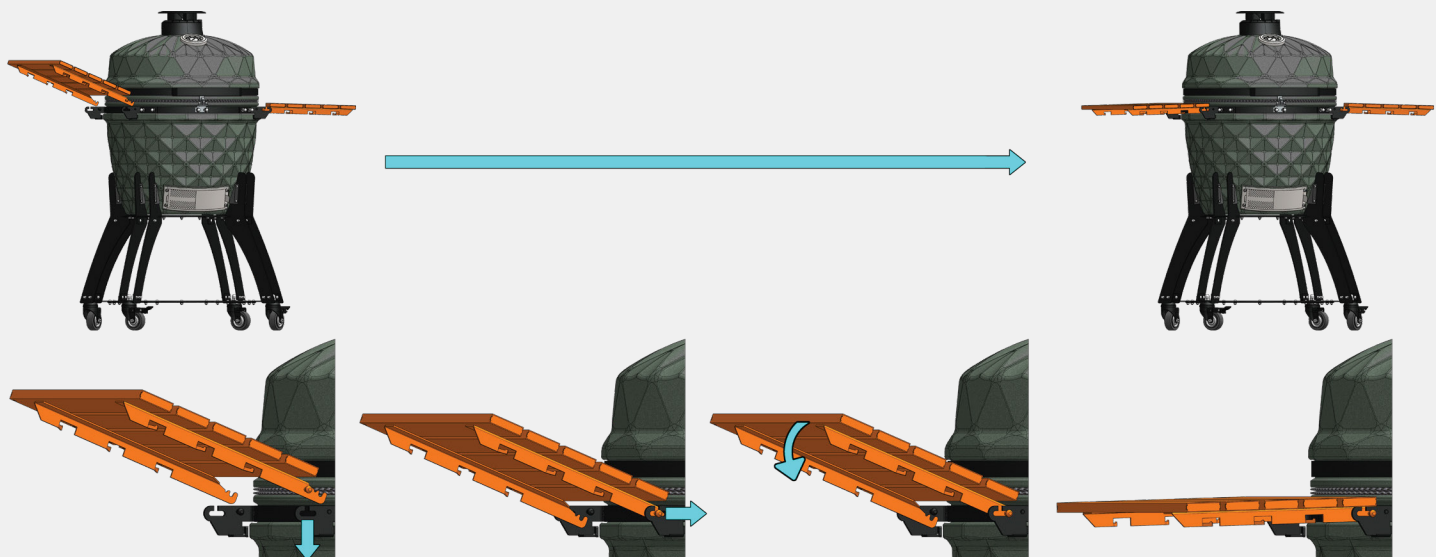
Locate the left & right shelf brackets (5 & 6) onto the bottom band (2) in the positions shown below. Take care that the brackets are installed in the correct orientation...the protruding studs should face inwards to one another.

Secure each bracket with two M8 flat washers (A), two M8 split lock washers (B), and two M8 cap nuts (C).



Step 5 (Optional):

Insert the side shelf (7) onto shelf brackets installed in the previous step.



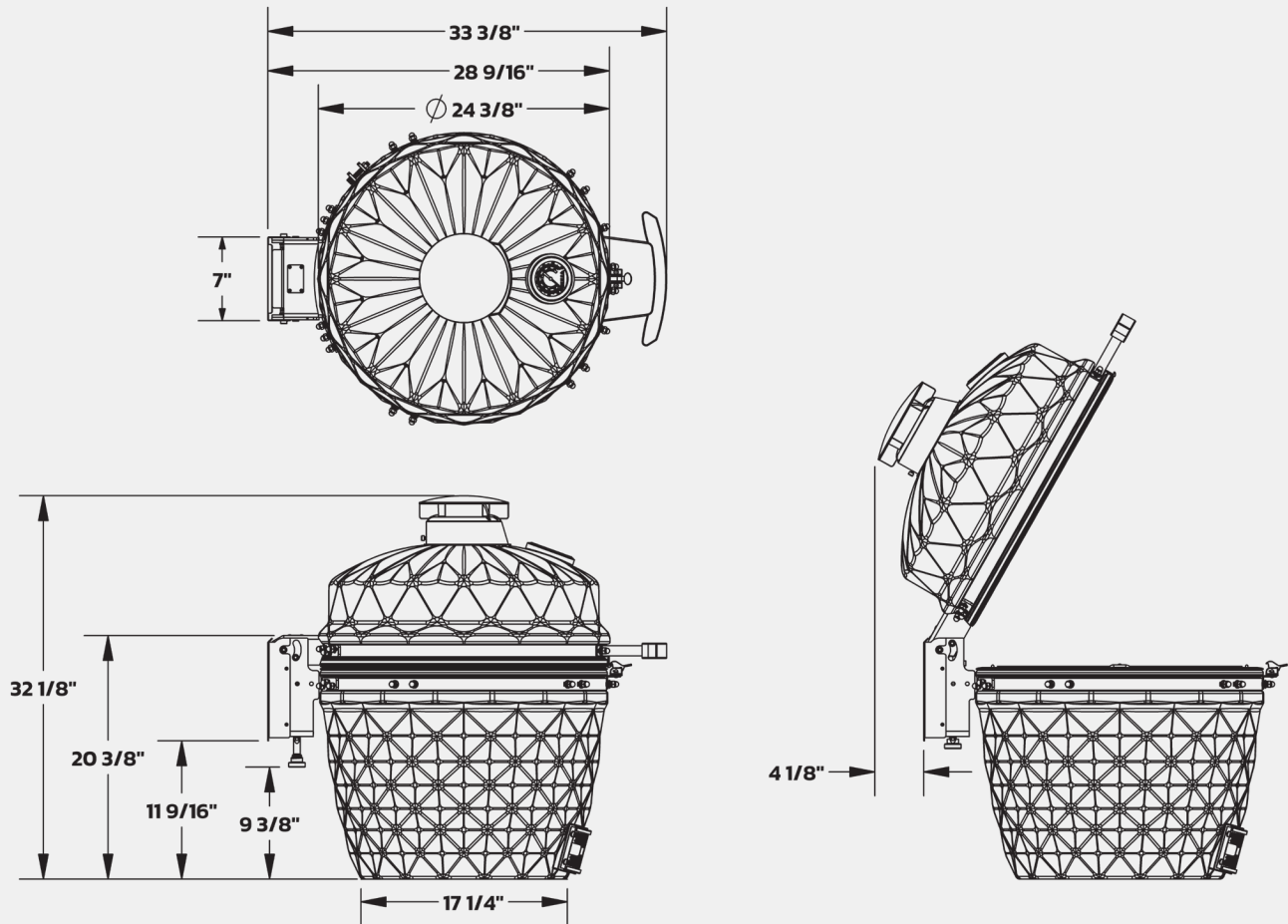
Grill Enclosure

For cart applications, this section can be ignored... please continue on to [page 16](#).

Enclosure Materials:

When installing your kamado in a built-in configuration, it is imperative that the materials used to house the grill are non-combustible. Do not use any combustible materials when constructing an enclosure for your grill.

The drawing below outlines the basic dimensions of the grill. It is recommended to measure the actual grill being installed to ensure accuracy before construction.



Grill Internals

The kamado grill is a versatile tool that can open up your outdoor cooking capabilities. From low and slow cooking to high temperature searing to baking, your new grill can do it all. This is all possible thanks to the high-quality ceramic body and the internal components supplied with your grill which offer unparalleled temperature stability. This section will introduce you to these internal parts.

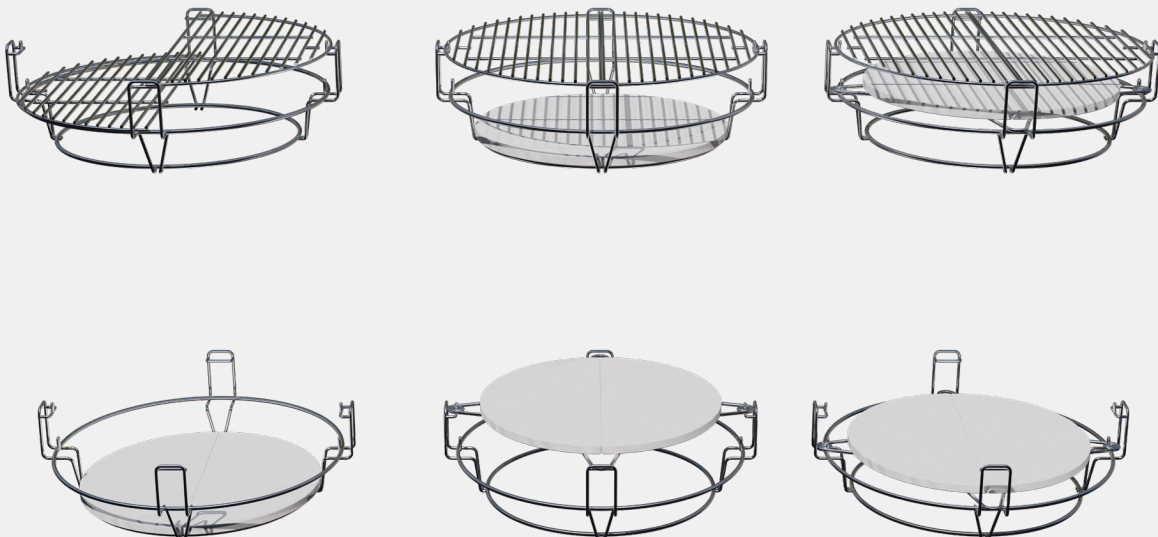
- The fire ring acts as an additional insulating layer, offering exceptional heat retention. It is also the base for the modular cooking system described further below.
- A cast iron plate resides over the ash box and acts as the floor for the charcoal.
- The outer flange on the ash box rests on top of the firebox leaves. It collects ash that falls through the cast plate above it and allows for easy clean up and disposal.
- Nestled inside the firebox frame are the five firebox leaves. These ceramic leaves form the base container which holds the charcoal.
- At the very bottom of your grill rests the firebox frame. It supports the firebox leaves and ash box.



Multi-Level Cooking System:

Your kamado comes equipped with various framing and grates to accommodate many different cooking styles and methods. Below are just a few of the numerous different cooking configurations achievable with this modular system.

The main, tiered frame rests on top of the fire ring described above and arrayed as desired.



Operating the Grill

A quick note about fuel:

When using the Kamado grill, Bull strongly recommends the use of all-natural lump charcoal. Lump charcoal produces less ash and is more responsive to temperature adjustments made via the vents.

Initial Use:

The first time you light your Kamado grill, it is advised to keep the internal temperature below 200°C for at least one hour. This hour long cook time allows the grill's components to slowly adapt at a moderate temperature.

After the hour has passed, you may shut down the grill following the procedures outlined in this manual, or, you may continue using or cooking with the grill (you may increase the temperature above 200°C at this point).

Once the grill has been properly shut down, it is imperative to check the hinge and bands, as thermal expansion and contraction may have caused the hinge or band(s) to lose tension. If adjustments are needed, refer to [page 20](#).

Lighting the grill:

DO NOT USE CHARCOAL LIGHTER FLUID. It may impart undesirable flavors, absorb into the ceramic components and void your warranty.

1. Using the provided ash tool, disturb any remaining charcoal present in the firebox to knock off any loose ash. This ash will fall through into the ash box.
2. Remove the ash box and properly dispose of any ashes. Proper disposal could consist of placing them in aluminum foil, soaking them with water, and discarding into a non-combustible container.
3. Replace the ash box and cast plate. Add lump charcoal into the firebox. A good rule of thumb is to add enough lump charcoal to the firebox until there is around 2cm to 5cm below the bottom edge of the fire ring. It is recommended to add more charcoal than you will likely consume during the cook, as the charcoal not consumed during the cook can be reused in subsequent uses.
4. Ignite the charcoal. There are many ways to light your charcoal, whether through the use of a paraffin fire starter, electric charcoal starter, chimney starter, or a gas torch.
5. For the first 10 minutes, keep the lid open and the bottom vent fully open to allow maximum airflow while the charcoal ignites. After the charcoal has ignited, close the lid.
6. Once the grill begins to approach your desired cooking temperature (approximately 10°C below your target), begin to close and adjust both top and bottom vents.
7. Since your grill has exceptional thermal insulation from the ceramic, it may take some time to properly preheat and stabilize. Do not get impatient here, as it is much harder to cool down your grill after it has overshoot your desired temperature than it is to slowly increase the heat.

Temperature Adjustments:

There are two mechanisms at your disposal to make changes to the temperature in your grill, airflow and fuel.

To increase the temperature, try opening the vents on both the top and bottom, but do note it can take up to 15 minutes for the changes to take effect. If you anticipate the need for higher temperatures prior to lighting your grill, you can accommodate this by adding more charcoal than you normally would to increase the fuel supply for your grill.

Conversely, to lower the temperature, close the vents on the grill to restrict air flow. The reduction of air flow will not allow the charcoal to burn at the same rate and will cool down your internal temperature (again taking note that changes made via the vents are not immediate...be patient!). If you are anticipating lower temperatures, use less charcoal.

Operating Tips:

- While in use, take great care when opening the lid on your kamado grill. When temperatures exceed 180°C inside the grill, slowly open the grill lid no more than 6-7 centimeters and hold it there for roughly five seconds. Doing this will help avoid a dangerous back-draft of white-hot heat caused by a sudden inflow of oxygen.
- For best control of the grill temperature using the vents, the bottom vent should typically be open more so than the top vent.
- Do not spill liquids in or on the grill while it is hot. Doing so may induce thermal stresses on the ceramic body or vaporize and possibly cause steam burns.

Shutting down the grill:

When you are all done cooking with your Kamado, extinguishing the grill is accomplished by starving the fire of oxygen.

The simplest way to shut down the grill is by closing the lid and both vents, top and bottom, to snuff out the fire.

You can also utilize a "clean as you go" method, which allows you to take advantage of the heat from the grill to make cleaning the grates easier:

1. With the lid still open, fully close the bottom vent.
2. While the grill is still hot, clean your grill grates with a grate scraper or use a damp rag. Take extra care during this step as the grill is still hot!
 - **IMPORTANT:** Always use proper protective equipment and tools (ex. grill gloves, heat resistant gloves, etc.) to protect your self from burns during this step.
3. After the temperature in the grill falls below 200°C, close the lid and top vent completely.
4. Wait until the ceramic body of the grill is cool to the touch (38°C or less) prior to covering or cleaning the rest of the grill.

Cleaning the Grill

Overall care and maintenance of your grill is necessary, but minimal. It is recommended to follow the cleaning schedule below to help keep your grill in tip-top shape.

After each use:

Always ensure that the unit has cooled completely and all the charcoal has been fully extinguished before cleaning.

1. Using the provided ash tool, disturb any remaining charcoal present in the firebox to knock off any loose ash. This ash will fall through into the ash box.
2. Remove the ash box and properly dispose of any ashes. Proper disposal could consist of placing them in aluminum foil, soaking them with water, and discarding into a non-combustible container.
3. Replace the ash box and cast plate.
4. Clean any spilled substances or debris present on the exterior of the grill using a damp rag. Cleaning of the seals is generally not needed, as they are cleaned from the heating and cooling of the grill through normal use. Do not use excessive force if scrubbing the seals seems necessary. This can damage the seals and adversely affect performance.
5. Protect your grill after cleaning with the use of a quality grill cover and store in a cool, dry place. **As needed:**

Your kamado grill is capable of self cleaning. If you notice excessive food debris, mold, or mildew, that is your grill telling you it is time for a self-clean cycle.

1. Load and light your grill as outlined previously in this manual.
2. Insert your modular cooking rack and all related accessories in the grill. Ensure you place the half-moon pizza stones soiled side down and with a sizable gap between the two halves.
3. Close the lid and open both vents, top and bottom, fully and allow the grill internal temperature to reach around 300°C.
4. Maintain this 300°C temperature until no visible smoke is present. This usually will take around 10-20 minutes.
5. Close both the top and bottom vents to extinguish the fire.

Annually:

Always ensure that the unit has cooled completely and all the charcoal has been fully extinguished before cleaning.

1. Remove all the internal parts from the grill.
2. Clean any loose, residual ash or debris from the ceramic body and internal parts.
3. Use a nylon bristle brush to scrub any stubborn spots and clean the entirety of the internal ceramic surface of the grill.
4. Remove the debris from the previous step using the ash tool or vacuum.
5. Clean the outside of your grill and hinge with a damp rag.
6. Replace all internal parts. Either store your grill or prepare for your next cook.

Adjusting the Grill

Hovering Hinge Adjustment:



CAUTION:

The hovering hinge is under extreme tension.

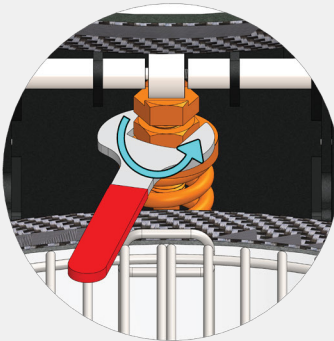
DO NOT ATTEMPT TO DISASSEMBLE THE HINGE FROM THE GRILL WITHOUT PROPERLY DISENGAGING THE SPRING.

The hovering hinge on your new grill is adjusted for the smoothest operation before ever being shipped to you. Should adjustment be required, refer to the following procedure.

1. Unlatch and fully open the lid to expose the adjustment nut.
2. Use the provided 30mm wrench and rotate the adjustment nut in the desired direction. Check the action of the hinge after each turn of the nut.
 - a. **CLOCKWISE:** turning the nut in the clockwise direction will increase the force exerted by the hinge on the lid, making it easier to open.
 - b. **COUNTERCLOCKWISE:** turning the nut in the counterclockwise direction will decrease the force exerted by the hinge on the lid, making it harder to open.

Take care not to overly loosen the adjustment nut. The adjustment nut should not contact the top of the spring guide rod.

Decrease Hinge Assist Force



DETAIL A



Increase Hinge Assist Force



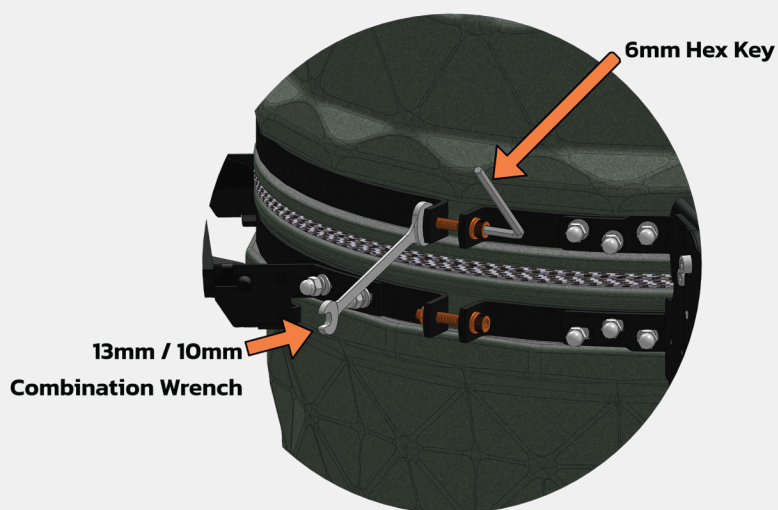
DETAIL A

Band Adjustments:

You should inspect the tension on both upper and lower bands on the grill at least annually.

Occasionally the bands will require adjustment due to thermal expanding and contracting that comes with use.

Use the provided 6mm hex key and 13mm combination wrench to tighten the bolts clamping the band to the grill body.

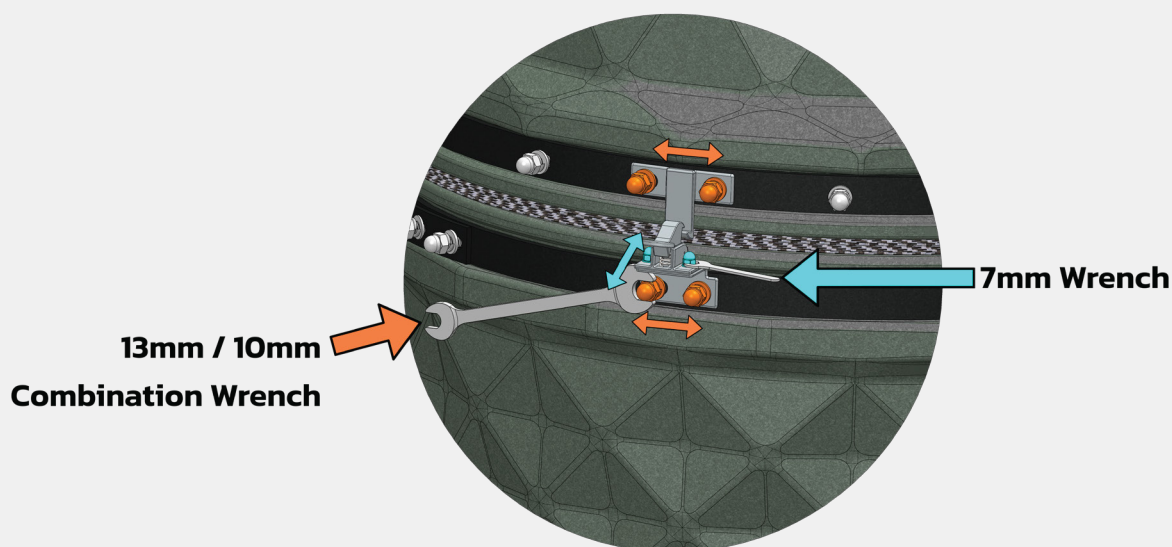


Latch Adjustments:

The lid latch on your grill should be adjusted for proper operation before being shipped to you. If you have difficulty with the latch for whatever reason, there are a few adjustments that can be made with the provided tools.

If the latch plates come out of alignment, you can adjust the left-to-right position of both upper and lower latch plates by loosening the **orange-highlighted nuts** below with the 13mm combination wrench. Each plate is slotted, allowing you to move it left or right as needed to align the two.

If the bottom catch is too close or too far away from the top latch plate, making opening/closing difficult, you can adjust the spring loaded catch by loosening the **cyan-highlighted nuts** below utilizing the small 7mm wrench. The spring mechanism is slotted and can be moved towards or away from the body of the grill.



Product Warranty and Registration

Thank you for choosing Bull Outdoor Products. To enable our commitment to your satisfaction, you will need to register your purchase for it to be covered under Bull's warranty policy. Please save your purchase receipt as it is required for warranty claims. Additionally, registering your purchase will allow Bull or your Bull Authorised Dealer to utilize the encoded information for the purpose of ordering replacement parts or additional accessories to ensure your purchase remains in optimal working condition. To validate your warranty, we offer two options:

Option 1: Online Registration



Registration can be completed on the Bull Customer Service Portal

Scan QR code, or visit: <https://bullbbq.eu/customer-care/#warranty-registration-form>

Option 2: Mail-in Registration

Complete the Product Warranty Registration Card located in the shipping box. A reference of the card is shown to the right.

Mail the completed card to:

BULL EUROPE LTD

Unit 41, Industrial Estate, San Gwann, SGN3000

MALTA

Bull Outdoor Products Warranty Registration Card

Name _____ Date of Purchase _____

Place of Purchase _____

Email Address _____ Phone _____

Street Address _____ Apt # _____

City _____ State _____ Zip Code _____

How To Register
On Our Website: [Bullbbq.ladesk.com/submit_ticket](https://bullbbq.ladesk.com/submit_ticket)
Via Mail: Fill out this form and mail it to us!

Model Name: _____

Model Number: _____

Serial Number: _____

Scan This Code With Your Phone

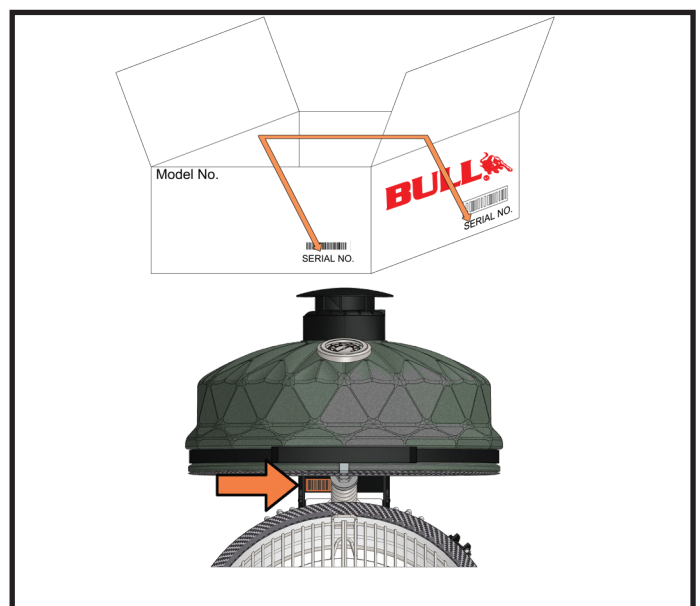
Unpacking the Grill:

After opening the box, carefully inspect the contents for any damage. Contact our service center or local dealer for replacement of any damaged/missing parts. If damaged, do not attempt to install.

Ordering Replacement Parts:

Please refer to your owner's manual parts list and illustration(s) to identify what you need. Have your serial number ready. Replacement parts can be purchased through Authorised Bull Distributors.

Serial Number Locations:



Warranty Policy

LIMITED WARRANTY ON BULL OUTDOOR PRODUCTS, INC., PRODUCTS
THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY CAN ALSO BE FOUND ON OUR WEBSITE AT:

<https://www.bullbbq.eu/customer-care/#warranty-registration-form>

AND IN THE OWNER'S/INSTALLATION MANUALS THAT WE PROVIDE WITH OUR PRODUCT

THIS LIMITED WARRANTY IS SUBJECT TO THE EXCLUSIONS, CONDITIONS AND LIMITATIONS SET FORTH BELOW.

ANY IMPLIED WARRANTIES IMPOSED BY LAW, INCLUDING WITHOUT LIMITATION TO THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE DURATION OF THIS EXPRESSED LIMITED WARRANTY. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

WHO MAY USE THIS WARRANTY?

BULL OUTDOOR PRODUCTS, INC. located at address 15 East Ave. Athens, TN 37303 ("We") extend this limited warranty only to the consumer who originally purchased the product ("you") at the original site of delivery or installation. It does not extend to any subsequent owner or other transferee of the product. It does not extend to any rental, commercial, or non-residential application. Examples of excluded applications include, but are not limited to day care centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club houses, Common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations, and institutional food service locations.

WHAT DOES THIS WARRANTY COVER?

This limited warranty covers defects in materials and workmanship of the product and product components identified below for the Warranty Periods defined below.

WHAT IS THE PERIOD OF COVERAGE?

This limited warranty starts on the date of your purchase and lasts for the time periods specified on the next page. The Warranty Period is not extended if we replace the product. We may change the availability of this warranty at our discretion, but any changes will not be retroactive.

Warranty Policy (Continued)

Grilling Accessories and Grill Covers DO NOT include a warranty period

Kamado Grill Warranty Periods

The following parts are covered for **2 years** on all current kamado grill models:

- The temperature gauge and ceramic seals
- The following parts are covered for **3 years** on all current kamado grill models:
- The ceramic half-moon pizza stones
- The following parts are covered for **5 years** on all current kamado grill models:
- All components of the grill composed of cast iron, metal, or stainless steel. This includes items such as the hinge assembly, metal bands, cooking grids, firebox frame.
- The following parts are covered for the **Lifetime** of the grill on all current kamado grill models:
- All other ceramic components not listed above

Warranty Policy (Continued)

WHAT DOES THIS WARRANTY NOT COVER?

This limited warranty does not cover any damage due to:

- Transportation.
- Storage
- Improper installation or use.
- Use on improper fuel/gas supply.
- Failure to follow the product instructions or to perform any preventive maintenance.
- Modifications.
- Normal wear and tear, rust, corrosion, oxidation, or discoloration.
- External causes such as accidents, abuse, or other actions or events beyond our reasonable control.

WHAT OPTIONS ARE OFFERED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

With respect to any defective product claim made during the Warranty Period, we will, in our sole discretion:

- Replace such product (or the defective part) free of charge.

WHAT IS EXCLUDED BY BULL OUTDOOR PRODUCTS UNDER THIS WARRANTY?

- We will not pay for shipping charges for replacement parts, or for any labor or labor related charges.
- We will not pay for any accessory products or ancillary products purchased by you for use in connection with the product.

HOW DO YOU NOTIFY BULL CUSTOMER SERVICE OF A POTENTIAL WARRANTY ISSUE?

Our Customer Service is ready to help. Here's how to reach us:

To submit a warranty, claim on-line or message go to <https://bullbbq.eu/customer-care/#lodge-a-warranty-claim>

LIMITATION OF LIABILITY

THE REMEDIES DESCRIBED ABOVE ARE YOUR SOLE AND EXCLUSIVE REMEDIES AND OUR ENTIRE LIABILITY FOR ANY BREACH OF THIS LIMITED WARRANTY. OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU.

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