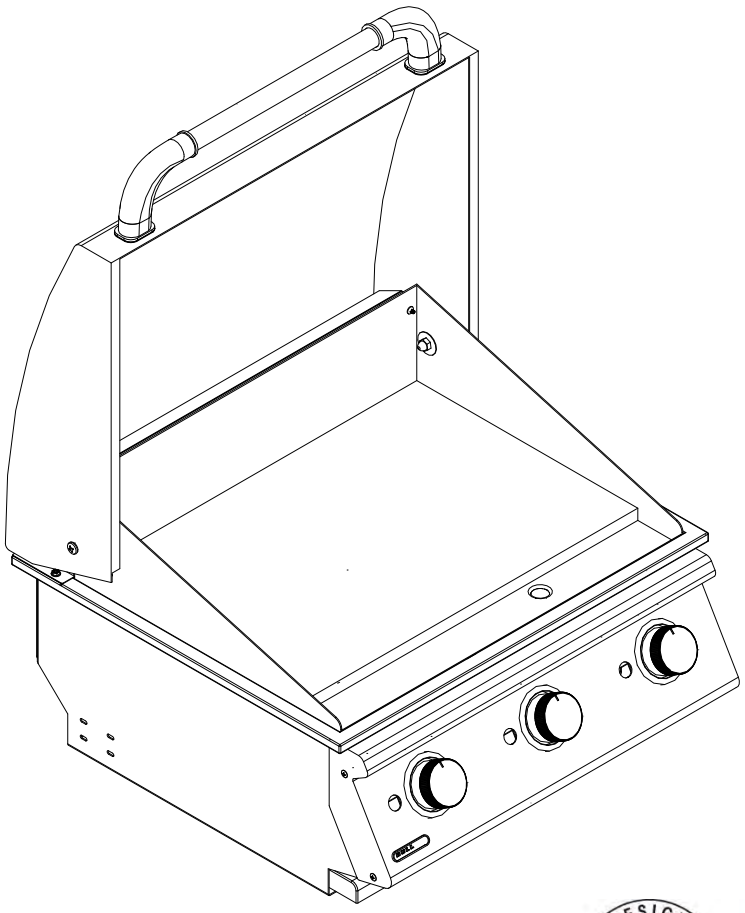
ASSEMBLY & OPERATING INSTRUCTIONS

MODEL #97008	PLANCHA GRIDDLE, BUILT-IN, L.P. (PROPANE)
MODEL #97009	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)
MODEL #97008CE	PLANCHA GRIDDLE, BUILT-IN, L.P. (PROPANE)
MODEL #97009CE	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)
MODEL #97008AGA	PLANCHA GRIDDLE, BUILT-IN, L.P. (PROPANE)
MODEL #97009AGA	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)



REV 02/2019

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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, 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.

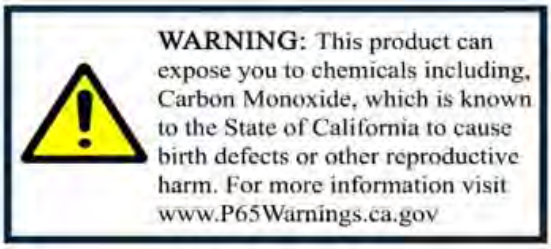
- THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

*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 **24**.

SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR GRIDDLE

This gas griddle must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/ CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes. Outside the United States, 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.



THE LOCATION FOR YOUR GRIDDLE

DO NOT use your gas griddle in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used OUTDOORS ONLY, with at least 21 inches/54 cm/533.4 mm clearance from the back and side of any combustible surface. The grill 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 grill housing.

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

WARNING! 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 griddle with lid closed or before checking to ensure burner tubes are fully seated over gas valve orifices.**
- **NEVER lean over cooking surface while lighting griddle. Use barbecue tools with wood handles and good quality insulated oven mitts when operating griddle.**

DANGER! IF YOU SMELL GAS...

1. Shutoff gas to the appliance at its' source.
2. Extinguish any open flame.
3. Open griddle lid to release any accumulation of fumes.
4. If gas odor persists, immediately contact your gas supplier or your fire department.

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WHILE THE GRILL 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 valve(s), 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 grill and immediately call your grill dealer and gas supplier for professional assistance.

SAFETY INSTRUCTIONS (CONT.)

GENERAL SAFETY

-Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
-Do not obstruct the flow of ventilation.
-Keep the vent openings of the cylinder enclosure free and clear from debris.
-Visually check burner flame. Including pilot burner if provided.
-Clean outdoor cooking gas appliance with recommended cleaning agents.
-Check and clean burner/venturi tubes for insects and debris. A clogged tube can lead to a fire beneath the grill

NATURAL GAS SAFETY

Your Natural Gas (G20) griddle is designed to operate on natural gas ONLY, at a pressure of 4" water column (W.C.)/10 mbar/.99 KPa regulated at the natural gas regulator attached at the back of the grill. On CE versions, your Natural Gas (G20) grill 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 grill. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. In the United States, the natural gas orifice size is 1.93mm. Outside the United States, the natural gas orifice size is 1.60mm.

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.

Do not use Teflon ® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal.

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 gas grill from 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)/37 mbar.

Turn off your gas griddle 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: 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 griddle 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 grill 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 grill 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) griddle 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. In the United States, the liquid propane orifice size is 1.18mm. Outside the United States, the liquid propane orifice size is 1.05mm.

Your propane gas griddle is designed to be used with a standard 20 lb/7 kg gas cylinder. In the United States, the gas cylinder must be constructed and marked in accordance with specifications of the US Department of Transportation for Propane Gas Cylinders. 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 griddle.**
-**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: 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 griddle 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 griddle and void of warranty.

WARNING: When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder. Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
Cylinder must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The cylinder must be equipped with an arrangement for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.
-Do not store LP gas cylinder under or near this appliance
-If these guidelines are not followed, fire causing serious injury or death may occur.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

WARNING

- **Do not store a spare or disconnected liquid propane cylinder under or near this appliance.**
- **A dented or rusty liquid propane cylinder may be hazardous and should be check by your liquid propane provider.**
- **Do not use a liquid propane cylinder with a damaged valve.**

INSTALLATION INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR GAS GRIDDLE

Your Built-in Gas Griddle comes to you fully assembled. We strongly recommend professional installation and hookup of the Gas BBQ griddle. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure for your outdoor gas griddle.

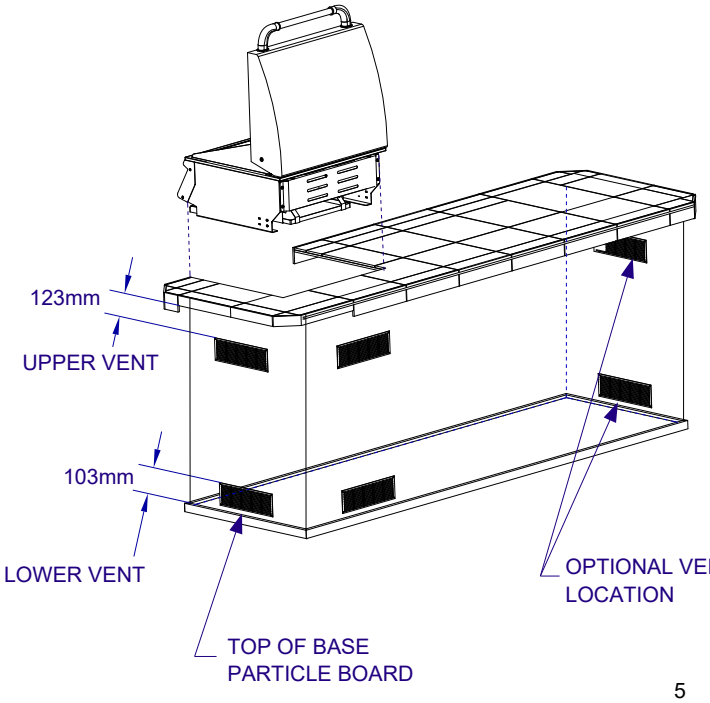
NOTE TO INSTALLER:

- Leave these instructions with the consumer for future reference.
- The grill must be installed in accordance with all local building codes.
- 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/54 cm/533 mm.
- A 6 inch /15 cm/152 mm clearance is required behind grill to allow front portion of hood to open and for ventilation purposes.
- Please remove the cotter pins from the burners before installing unit into an island. See page 12 for cotter pin removal.
- Adapter from 1/2" NPT to BSP 21 mm & regulator are available from Bull dealers and distributors.
- LIQUID PROPANE TANK STORAGE AREA MUST BE ISOLATED FROM GRILL AND VENTED.

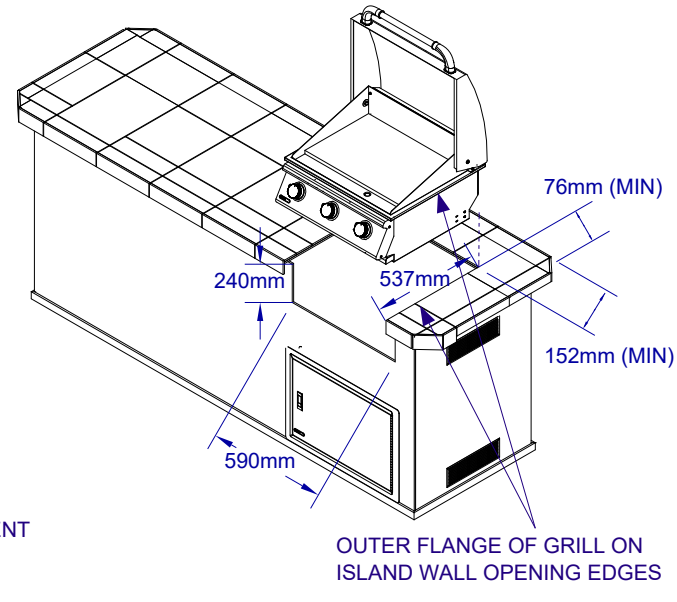
SPECIFICATIONS FOR BARBECUE STRUCTURE:

1) Your choice of masonry can be used for cabinet construction for the built-in gas griddle; however it must be non-combustible material.
2) Keep in mind when choosing a location for your griddle, it may not be located in an enclosed area, breezeway, or screened in patio. When the location of the griddle has overhead construction present, height requirements are determined by local building/fire codes and must meet the minimum 21" Clearance of any combustible materials. It is highly recommended that a Ventilation Hood or Venting System be utilized when overhead construction is present. Refer to your local building and fire codes if this is a requirement for your location.
3) Upper and lower 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.
4) Upper vents must be located within 5 inches /12.7 cm /127 mm from the top of the island enclosure to the bottom of the vent.
5) Lower vents must be located within 1 inch/2.54 cm/25.4 mm from the bottom of the island enclosure to the bottom of the first vent openings and no more than 5 inches / 12.7 cm / 127 mm from the bottom of the island enclosure to the top of the vent.
6) If not using Bull vents, the vents you use must meet ANSI Standard codes.
7) The upper vents must have openings that have a total free area of not less than 1 sq. in /6.45 sq cm / 645 sq mm per lb/kg of stored fuel capacity per vent.
8) The lower vents must have openings that have a total free area of not less than 1/2 sq in /3.22 sq cm / 322 sq mm per lb/kg of stored fuel capacity per vent.
9) Both upper and lower vent openings must have minimum dimensions so as to permit the entrance of a 1/8 in/.31 cm/3.17 mm diameter rod. The minimum area of the upper vent must be 20 square inches, while the minimum area of the lower vent must be 10 square inches.
10) Upper and lower vents must be on both left and right sides of cabinet per drawing detail below.
11) Use Wall Opening dimensions in detail shown below to install BBQ grill that rests on the side and back edges of the BBQ insert.

VENT INSTALLATION DETAILS



WALL OPENING DIMENSIONS FOR BARBECUE GRILL INSTALLATION



INSTALLATION INSTRUCTIONS (CONT.)

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 Gas Griddle. All regulators must meet EN16129 standard.

IMPORTANT: Before connecting griddle to gas source, make sure Griddle control knobs are in “OFF” position.

Be sure to follow instructions for connecting an appliance to a fixed fuel piping system specifying the use of a rigid pipe, semi-rigid tubing, and/or a connector that complies with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75 * CSA 6.27.

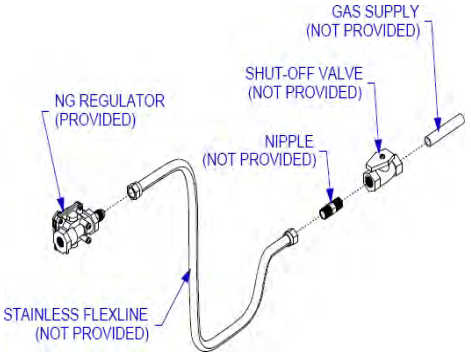
For post-mounted outdoor cooking gas appliances, in-ground metallic posts shall be protected against corrosion as warranted by soil conditions. A suitable coating of corrosion protection will retard the effects of corrosion and help your Bull purchase last longer.

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.

- Do not use Teflon ® tape or pipe sealant on any flare ends because you will not obtain a leak-free seal.
- Remove plastic cap from regulator installed on griddle.
- Attach stainless steel flex line 3/8”/9.5 mm 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



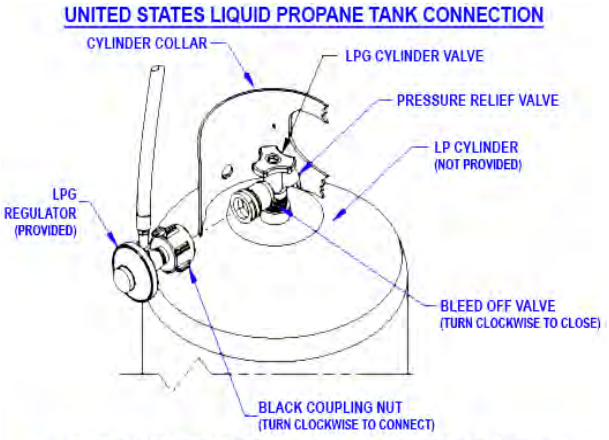
PROPANE GAS CONNECTIONS

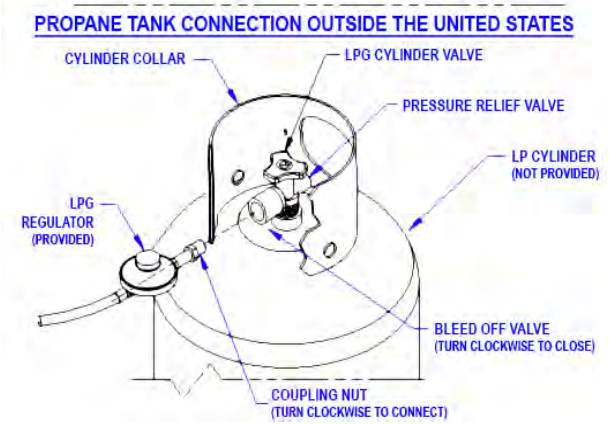
CAUTION: Changing the gas tanks must be done away from any source of ignition.

- In the United States, the LP gas pressure regulator and hose assembly supplied with this unit must be used without alteration and must be less than 59in/1.5meters in length. 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.
- Outside the United States, the LP gas pressure regulator is not supplied with the griddle but Cavagna Group BS3016 Type 634PR regulator or equivalent can be purchased from Bull dealers or hardware stores.
- Make sure the tank is firmly secured in an upright position.
- In the United States, turn the black coupling nut of the hose and regulator assembly in a clockwise direction (see picture to the right).
- Outside the United States, turn the coupling nut of the hose and regulator assembly in a clockwise direction with an adjustable wrench (see picture below).
- Make sure it is completely threaded onto the cylinder valve before turning gas supply on.

When installing a LP gas supply, the following criteria must be met:

- LP cylinder must be marked in accordance with the Specifications for LP gas Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable.
- Must have a listed overfilling prevention device.
- A cylinder connection device compatible with the connection for outdoor cooking appliances.
- The cylinder must be equipped with an arrangement for vapor withdrawal.
- The cylinder must include a collar to protect the cylinder valve.





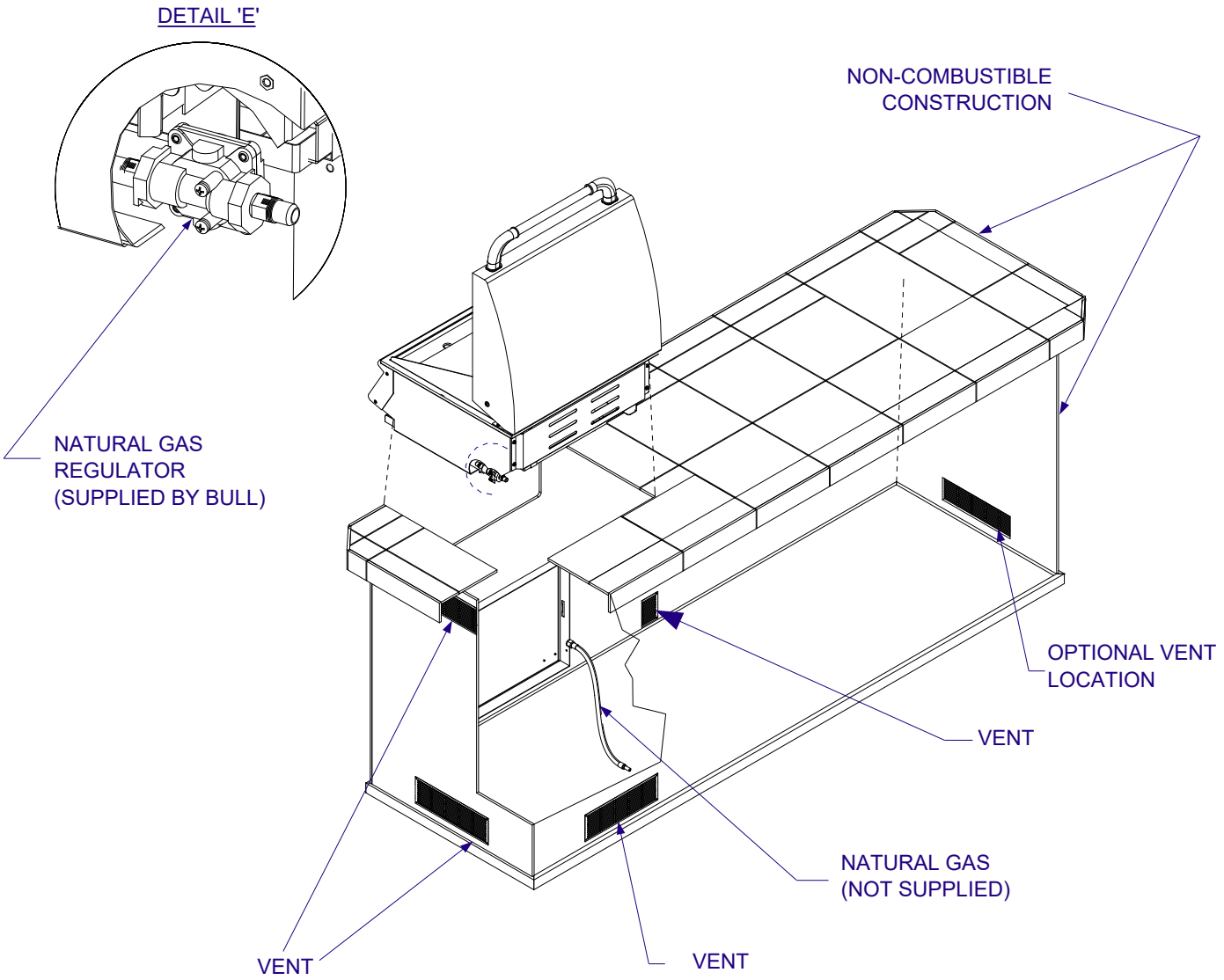
PERFORM GAS LEAK CHECK – REFER TO PAGE 2

INSTALLATION INSTRUCTIONS (CONT.)

OUTDOOR NATURAL GAS GRIDDLE 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 gas griddle keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the griddle should not be any closer than 21 inches/54 cm/533 mm 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 6 inches/15 cm/152 mm counter space behind the griddle in order to allow the griddle hood to clear properly.



INSTALLATION INSTRUCTIONS (CONT.)

OUTDOOR PROPANE GAS GRIDDLE INSTALLATION SPECIFICATIONS

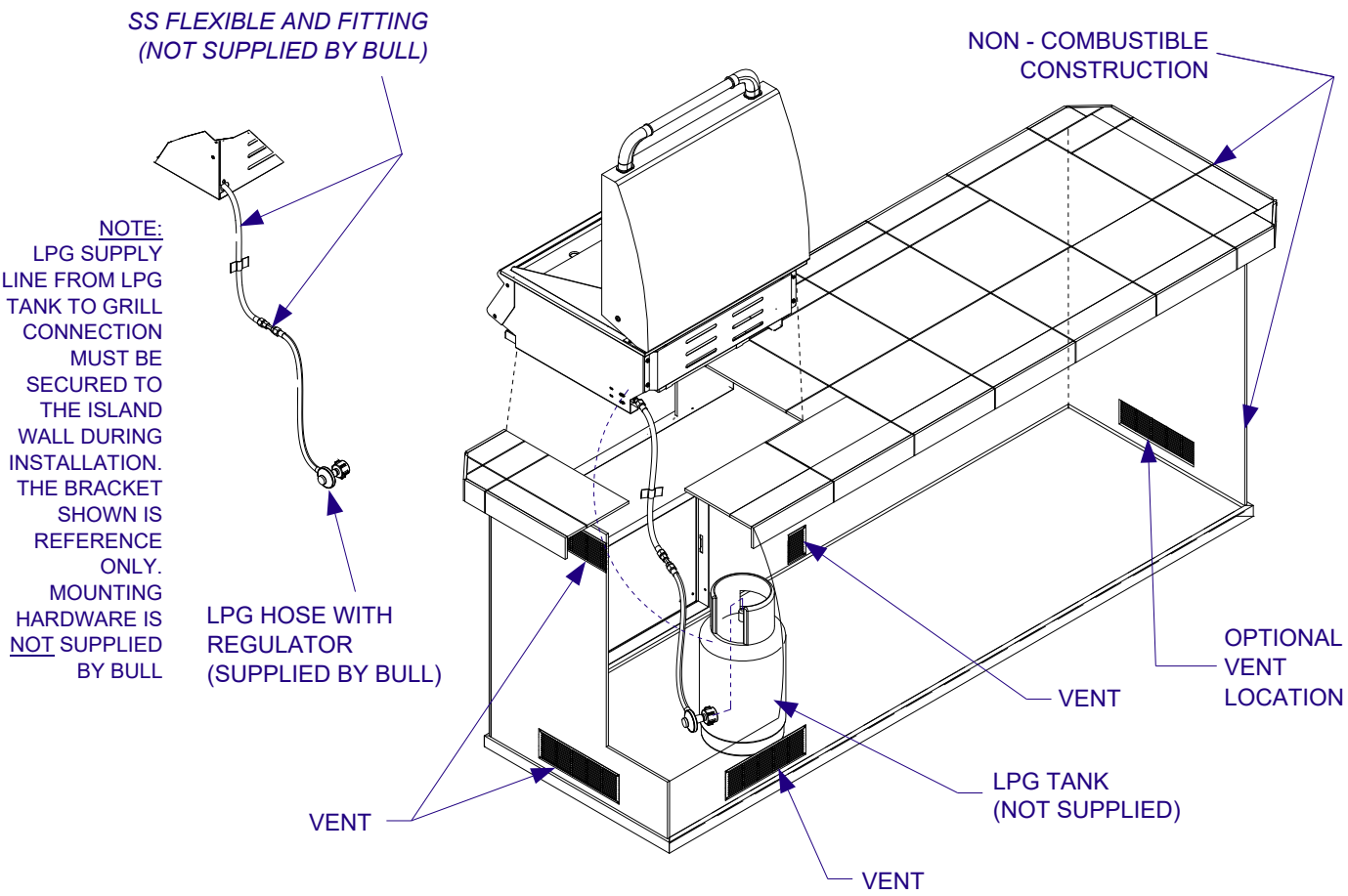
NOTE:

- Vents must be provided for combustion air and ventilation on both sides of built-in cabinet.
- When choosing a location for your gas griddle keep in mind that it should never be located under any overhead combustible construction.
- The sides and back of the griddle should not be any closer than 21 inches/54 cm/533 mm 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 6 inches/15 cm/152 mm counter space behind the griddle in order to allow the griddle hood to clear properly.
- The cylinder valve on the tank must be readily accessible for hand operation. The tank must be isolated enough to where it is shielded from radiation, open flames and protected from foreign matter such as hot drippings.

There must be access so the tank can be connected, disconnected, inspected and leak tested outside of the cabinet. As well access so that connections which could be disturbed when installing the tank in the cabinet can be leak tested inside the cabinet.

- The connectors must comply with ANSI Z21.75 CSA 6.27 standard for Connectors used on Outdoor Gas Appliances and Manufactured Homes to be suitable for outside installation. The instructions shall indicate that the maximum length of the connection shall be 6 ft. Please ensure visibility of the connector and directions for the piping, flexible tubing and gas connector within enclosure.

LPG SUPPLY
LINE DETAIL



INSTALLATION INSTRUCTIONS (CONT.)

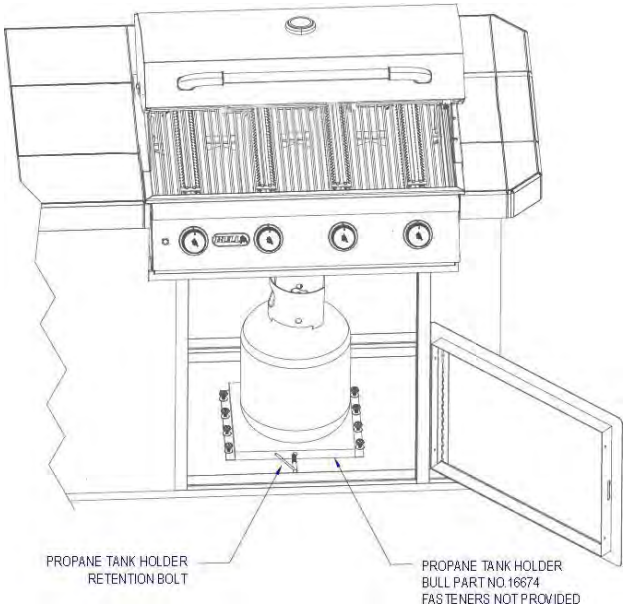
LP GAS TANK RETENTION (CSA ONLY)

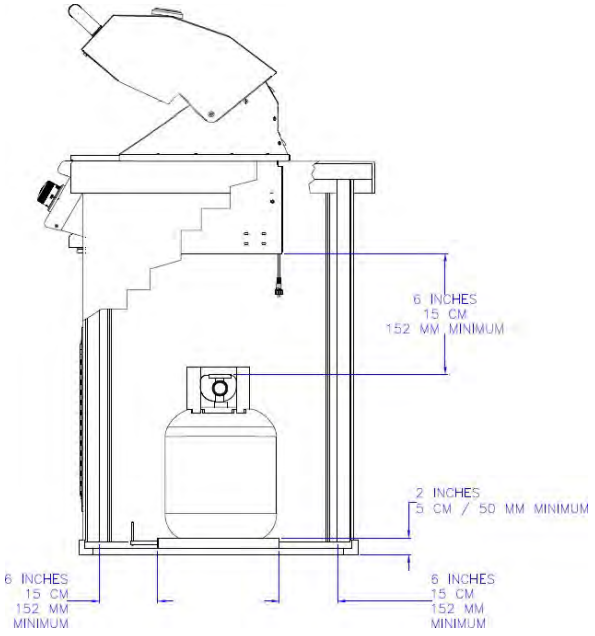
1. If using a LP gas tank, the tank must be properly secured within the structure to prevent being knocked over.

2. The tank retention system must be securely fastened to the bottom of the island with the use of bolts, washers.

3. There must be a minimum clearance of 2 inches/5 cm/50 mm between the floor and the cylinder enclosure.

4. Once secured, place the LP tank in the tank retention system and tighten the tank retention bolt until the tank is snug and cannot move.





INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES

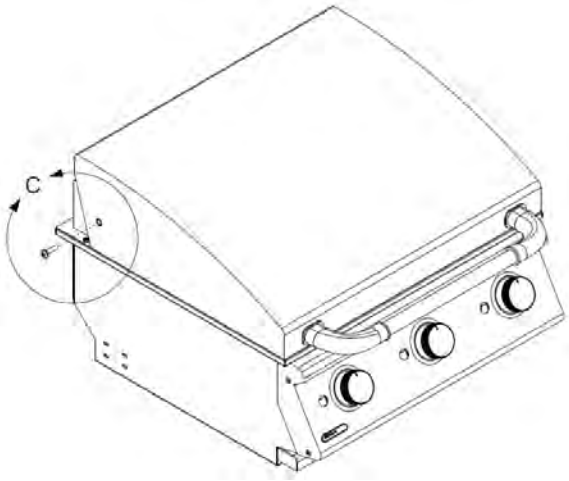
By following these cleaning procedures on a timely basis, your griddle will be kept clean and working properly with minimum effort.

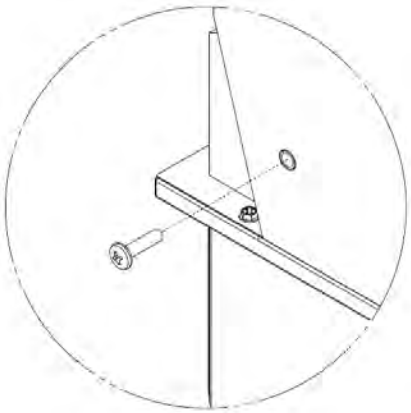
CAUTION – Always turn off the gas supply prior to clearing your griddle.

BURNER CLEANING

1. Remove burners from the insert assembly. Bend a stiff wire (a light-weight coat hanger works well) into a small hook as shown below. Run the hook through each burner tube and burner several times. Follow the instructions below to remove the burners.

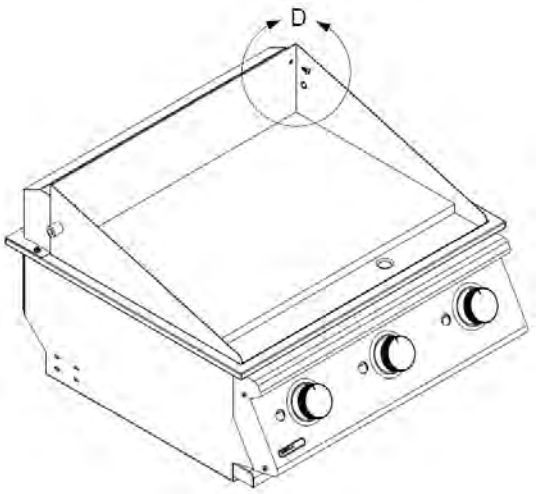
2. Remove the lid screws.

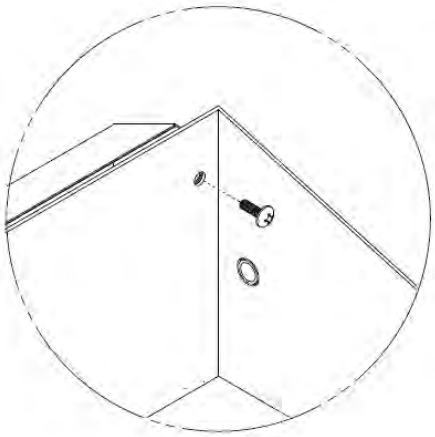




Detail C

3. Remove the two screws that attach the griddle insert to the rear lid.

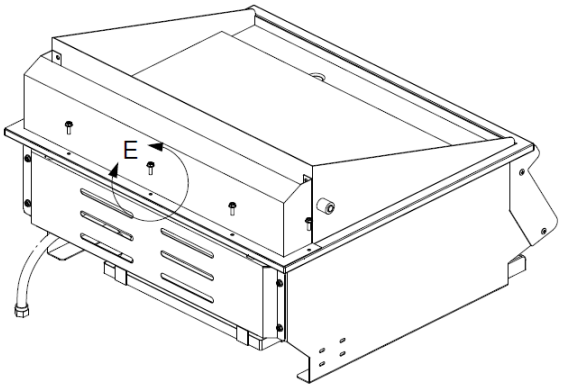


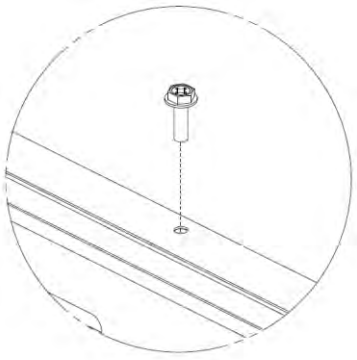


Detail D

INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES (CONT.)

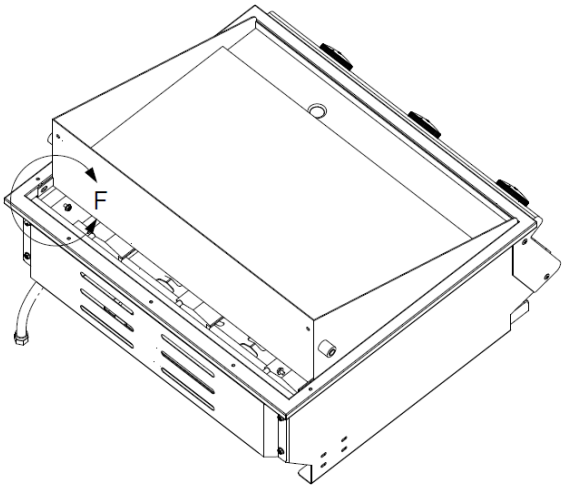
4. Remove the rear lid screws.

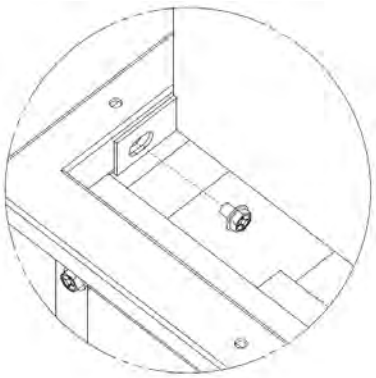




Detail E

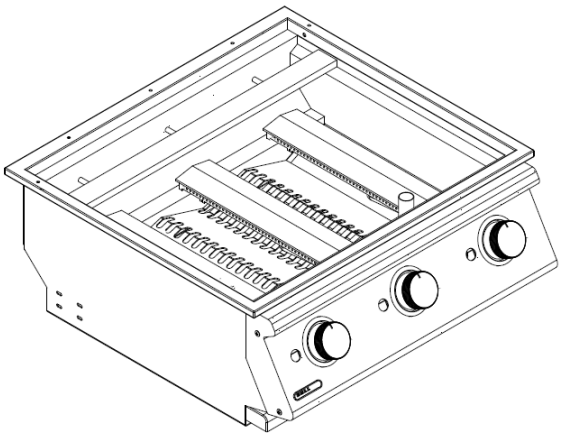
5. Remove the bottom griddle insert screws.





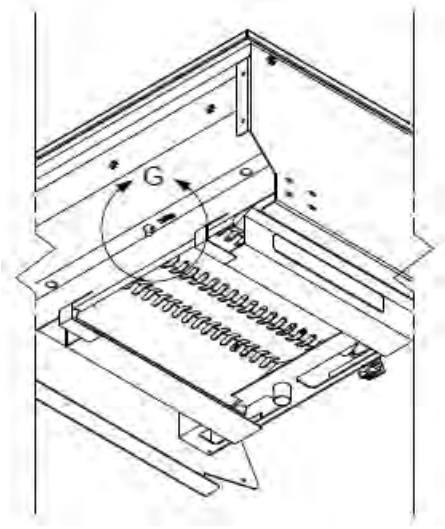
Detail F

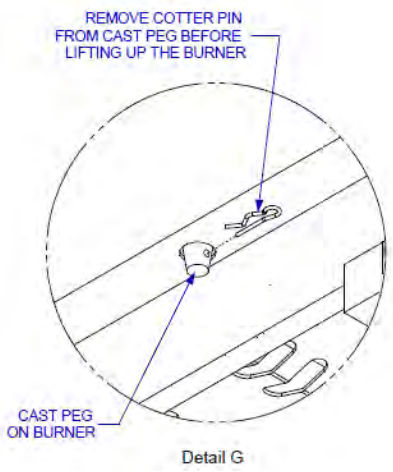
6. Carefully remove the griddle insert to expose the burners.



INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES (CONT.)

7. Remove the cotter pin from each burner before attempting to lift up the burners.

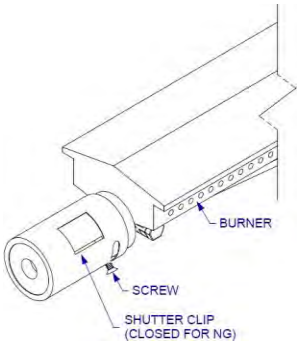


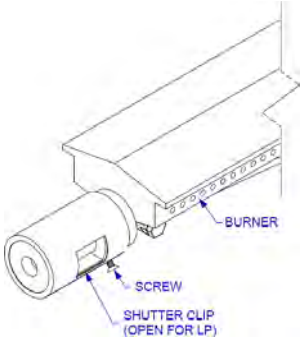


8. Use a narrow bottlebrush with a flexible handle. Run the hook through each burner tube and burner several times.
9. Wire brush entire outside surface of burner to remove loose corrosion.
10. Clean any clogged hole with a stiff wire (such as an open paper clip).
11. Inspect the burner assembly for any openings caused by corrosion.

BURNER SHUTTER CLIP INSPECTION / ADJUSTMENT

The burners are set to a factory setting; however the air to fuel mixture may need to be adjusted to accommodate different gas pressures. In order to adjust the air to fuel mixture, loosen the screw and rotate the shutter clip to the appropriate setting (see diagrams below). Tighten the screw and repeat adjustment procedure to the remaining burners. This should improve burner efficiency.



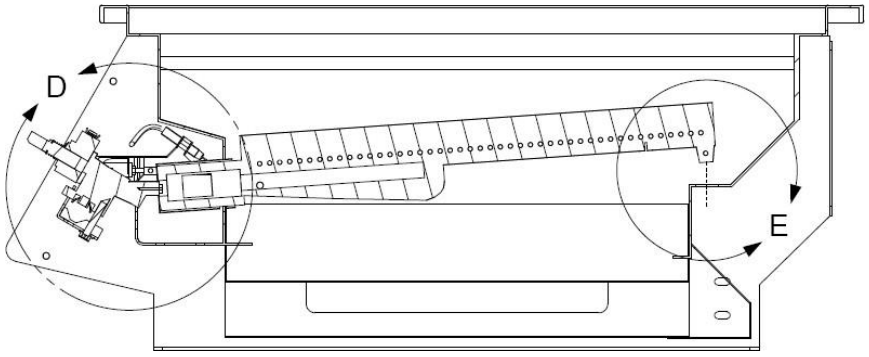


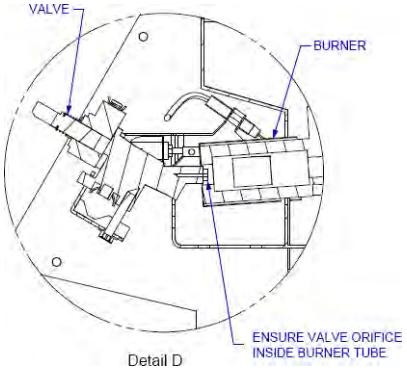
INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES (CONT.)

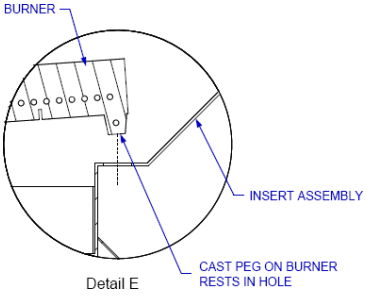
BURNER REPLACEMENT INTO INSERT

CAUTION – Always turn off the gas supply prior to clearing your griddle.

1. Replace burner back into the grill insert. There is no need to replace the cotter pin back into the cast peg, it is for shipping purposes only.
2. Check the burner for proper location after replacing. Make sure the valve orifices are inside of the burner tubes (see drawing below). If the valve orifices do not fit inside the burner tubes, lighting the burners may cause explosion and/or fire.







IGNITOR I ELECTRODE CHECK

With all control knobs set to “OFF”, check each igniter individually for presence of spark at electrode. In turn, push each 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 electrode tip. Return control knob to “OFF” before checking next igniter.

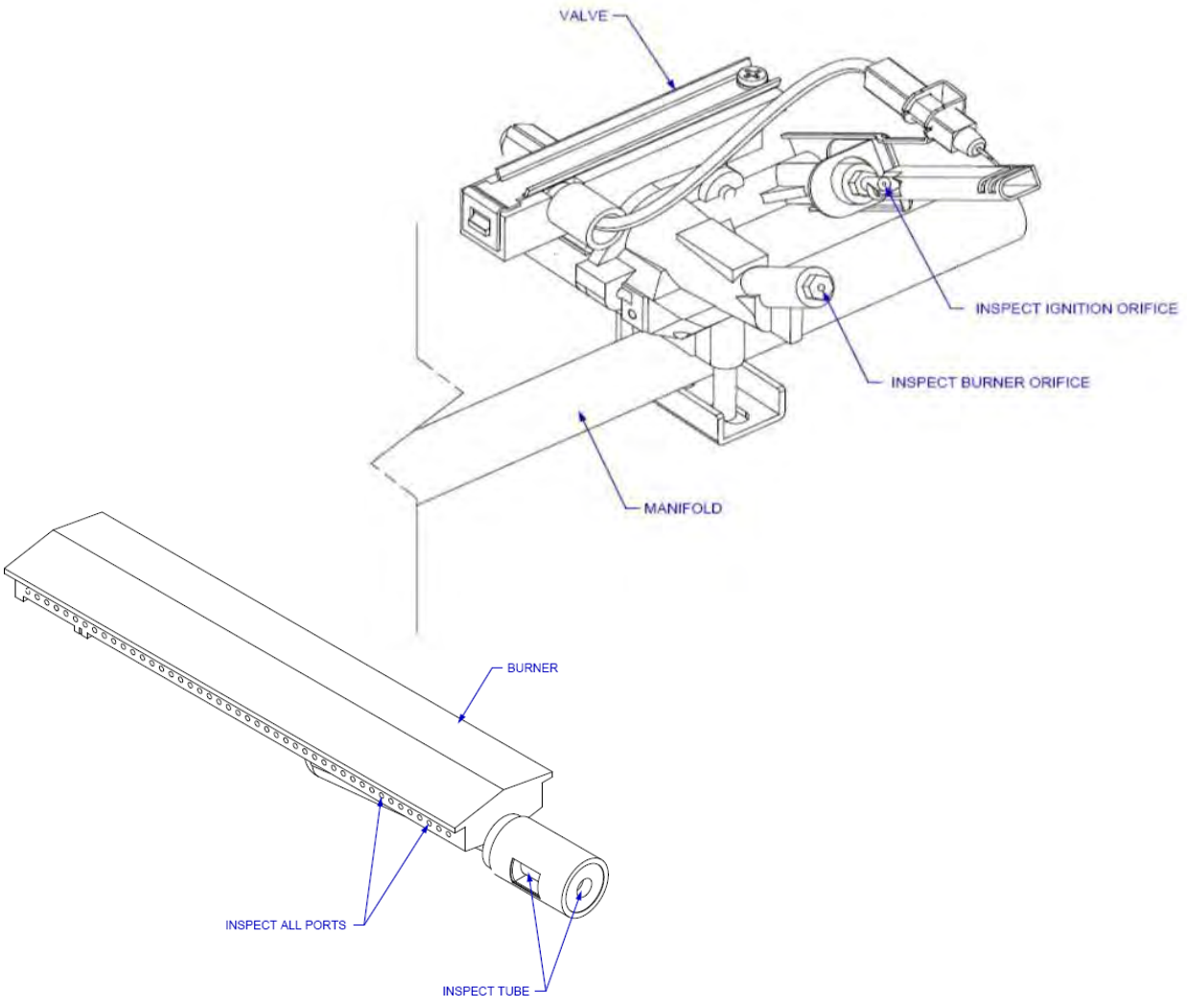
INSPECTING / CLEANING BURNERS AND GAS VALVE ORIFICES (CONT.)

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 BBQ Griddle control knobs in “OFF” position, turn on the Gas supply.

2. Light any 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”.
3. Repeat process for each control knob/igniter, in turn, ensuring that other knobs are in “OFF” position as you perform each check.
4. If any burners fail to light after several attempts, discontinue gas supply at source and re-inspect for obstructions to gas flow and orifices.

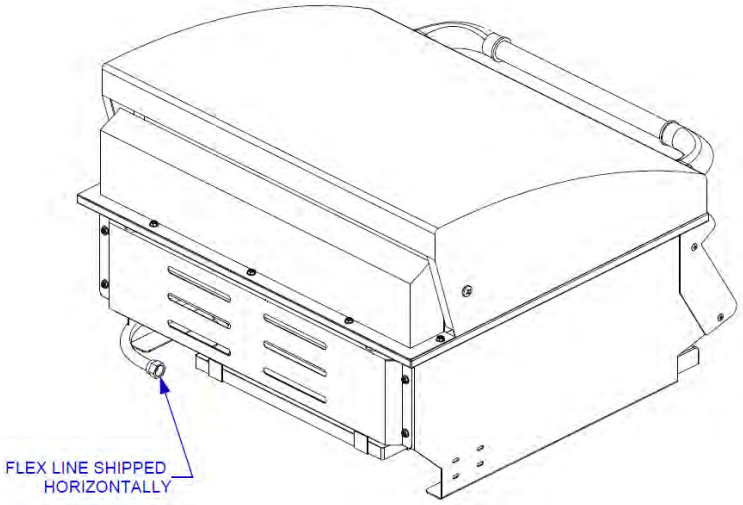


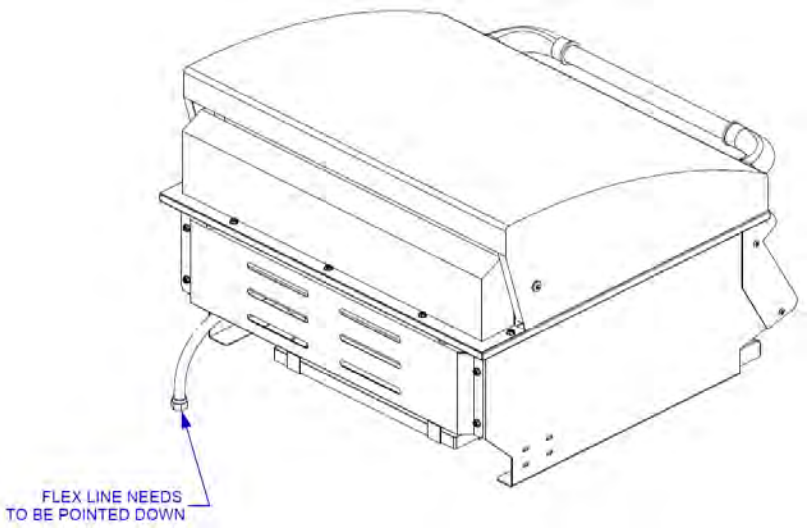
COOKING COMPONENT INSTALLATION

CAUTION: DO NOT LEAVE GRILL UNATTENDED WHILE GRILL IS IN USE

FLEX LINE AND REGULATOR PLACEMENT

Due to packaging purpose, the regulator will be assembled horizontally in the carton. It is imperative that the regulator carefully be turned pointing downward before use.





NOW YOUR GAS GRIDDLE IS READY TO USE!

Before first use and at the beginning of each season:

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

LIGHTING & OPERATING INSTRUCTIONS

LIGHTING PROCEDURES

Lighting Burner(s):

1. Become familiar with the safety guidelines at the front of the manual. **DO NOT SMOKE WHILE LIGHTING GRIDDLE OR CHECKING GAS SUPPLY CONNECTIONS!**
2. If your griddle fuel source is a LP gas cylinder, check to see that cylinder is filled.
3. Check that the end of each burner tube is properly located over each valve orifice.
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 open lid before lighting.
6. Set ALL griddle control knobs to "OFF" and open gas supply, LP cylinder or Natural Gas Valve.
7. Ignite only the burners you intend to use, using the same method for each: 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. After burner ignites, repeat procedure with any other burner needed.
8. Adjust control knob(s) to desired cooking temperature.

OPERATING PROCEDURE

WARNING! GRIDDLE HOOD NEEDS TO STAY OPEN WHILE IN USE

Burn-off: Before cooking on your gas griddle for the first time, burn the griddle to get rid it of any odors or foreign matter by igniting the burners, closing the lid, and operating at "HIGH" setting for about five minutes. You may then either set the controls to "OFF" or cook on your griddle immediately by turning the control knobs to a lower setting.

CAUTION: DO NOT LEAVE GRIDDLE UNATTENDED WHILE IN USE

Preheating: It is necessary to preheat the griddle 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. There is no need to preheat for foods that require slow cooking.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out. Do not use water or any liquid to extinguish a grease fire.

CAUTION: Do not attempt to disconnect any gas fitting while your griddle is in operation or while gas feed is on.

It is recommended you use protective gloves to operate the griddle when handling any components with transferred heat temperature.
Do not move the appliance when it is in use.
Turn off the gas supply at the gas supply source after usage.

WARNING: Any modification of the appliance may be dangerous.

CLEANING & MAINTENANCE

CLEANING THE GRIDDLE INSERT

If grease is allowed to accumulate on the griddle surface, it will carbonize and become difficult to remove. In order to avoid this, regular maintenance and cleaning is required. To clean griddle surface, follow these steps:

1. Remove excess oil, grease and food with a thin scraper.
2. Use a damp, non-abrasive cloth with a non-chlorinated cleaner.
3. Wipe surface with the clean damp cloth.

DO NOT use steel wool, abrasives or griddle stones on the griddle surface.

DO NOT use any type of grill cleaner on the griddle surface.

DO NOT hit the griddle surface with any sharp object or utensil.

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 grill has not been used for an extended period of time.

1. Remove burners from griddle by carefully lifting each burner up and away from gas valve orifice.
2. Wire brush entire outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
3. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
4. After installation, check to insure that gas valve orifices are correctly placed inside ends of burner tubes. Also check position of spark electrode.
5. Do not use water or any liquids to clean your burners.

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution.

ANNUAL CLEANING OF GRIDDLE HOUSING

Cleaning the griddle after every cookout will keep it ready for instant use. However, periodically the griddle 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 (as explained above) the griddle insert, burners and grease tray.
3. Cover the gas valve orifices with a piece of aluminum foil.
4. Brush the inside and bottom of the insert assembly 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 orifices and check orifices for obstruction.
6. Check electrode as instructed on page 13.
7. Replace grease tray, burners and griddle insert.
8. Reconnect to gas source and observe burner flame for correct operation.

IMPORTANT: You should NOT line the bottom of the griddle housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip down into grease collector and a grease fire could occur. It is recommended that you use Bull Grease Tray Liners for easy cleanup & maintenance.

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

NEVER SMOKE WHILE TROUBLESHOOTING!

IF GRIDDLE FAILS TO OPERATE PROPERLY

1. Turn off gas at source, turn control knobs to “OFF”, and wait five minutes before trying again.
2. Check gas supply/connections.
3. Repeat lighting procedure.

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

a. Misalignment of burner tube(s) over orifice(s)

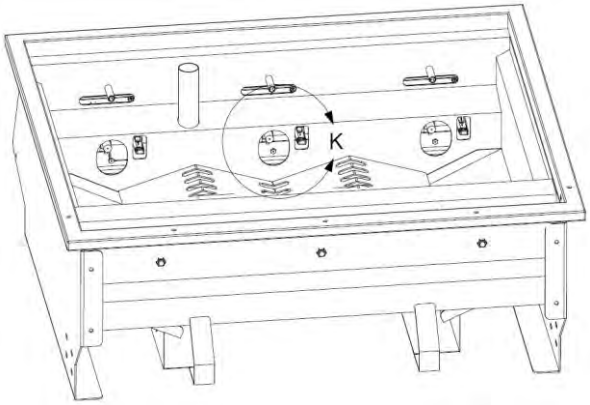
CORRECTION: Reposition burner tube to properly seat over orifice.

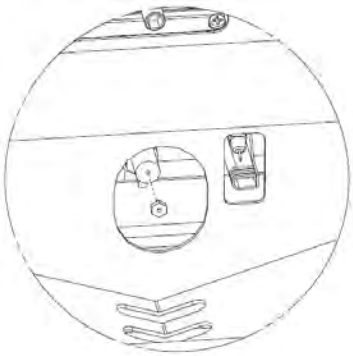
b. Obstruction in gas line

CORRECTION: Remove fuel line from griddle. Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to griddle.

c. Plugged orifice

CORRECTION: Remove griddle insert, burners and grease tray. Remove burners from bottom of griddle housing by pulling cotter pin from beneath burner peg using a screwdriver or needle nose pliers (Please reference the diagram on page 12). Carefully lift each burner up and away from gas valve orifice. Remove the orifice from each burner up and away from gas valve and gently clear any obstruction with a fine wire. Re-install each orifice, reinstall burners over orifices and seat each burner peg into mounting bracket at bottom of insert assembly. There is no need to replace the cotter pins, they are for shipping purposes only. Replace the griddle insert and grease tray. If an obstruction is suspected in gas valve(s) or gas valve bracket, please contact your gas griddle dealer or gas appliance service person for assistance.




Detail K

d. Misalignment of igniter on burner

CORRECTION: Check for proper position of electrode tip. The tip of the electrode should be pointing forward toward the front and free from grease for spark discharging. The ignition wire should be firmly connected to the valve ignition and electrode. Replace the ignition wire if the wire were broken or cracked. With gas supply closed and all control knobs set to “OFF”, check each positive igniter individually for presence of spark at electrode. In turn, push each 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 electrode tip. Return control knob to “OFF” before checking next igniter.

If re-ignition is necessary

While the gas griddle 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 gas griddle still fails to operate properly, consult your grill dealer or gas appliance service person.

TROUBLESHOOTING (CONT.)

YELLOW FLAME

Once the entire burner is operating, check the flame color to be sure it is mostly blue (some yellow color will be present because of impurities in the fuel). If the flame is golden or yellow in color the reason could be seasoning salts, oil film, or other foreign matter on burner.

CORRECTION: Remove burners, and use compressed air to blow out residue from interior of burner.

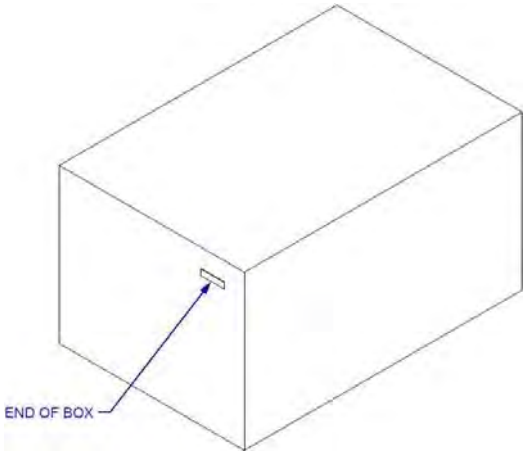
FLASH BACK

When fire occurs in and around the burners, immediately turn off gas at its source and turn the control knob(s) to “OFF”. Wait until the griddle has cooled, then clean the burners and burner ports as described on page 10.

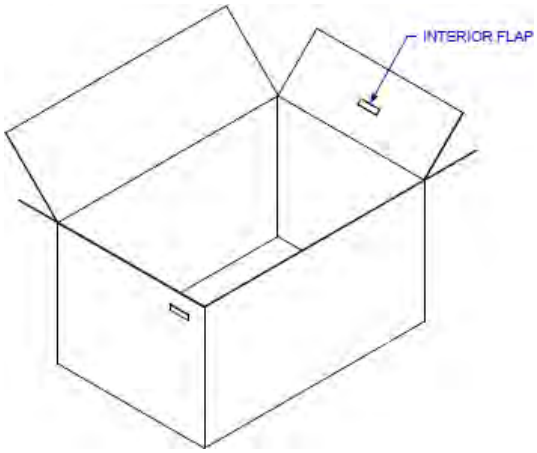
LOCATIONS OF SERIAL NUMBER

Essential information about your product is encoded in the serial number of your griddle. This information will be required for all warranty claims, ordering replacement parts and will identify any variations of your unit. It is extremely important that you record your serial number and register your griddle from the Proof of Purchase. The serial number of your grill is located in the following areas:

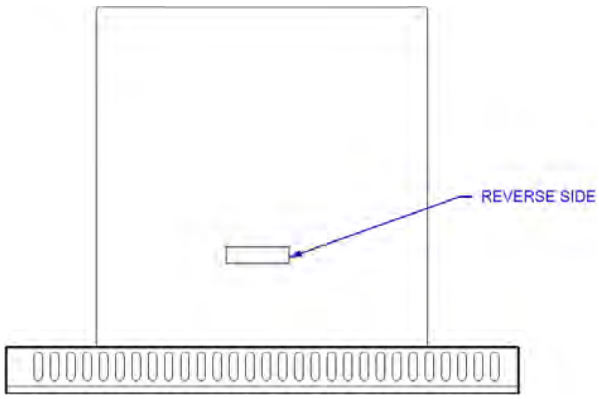
1. At the end of the box



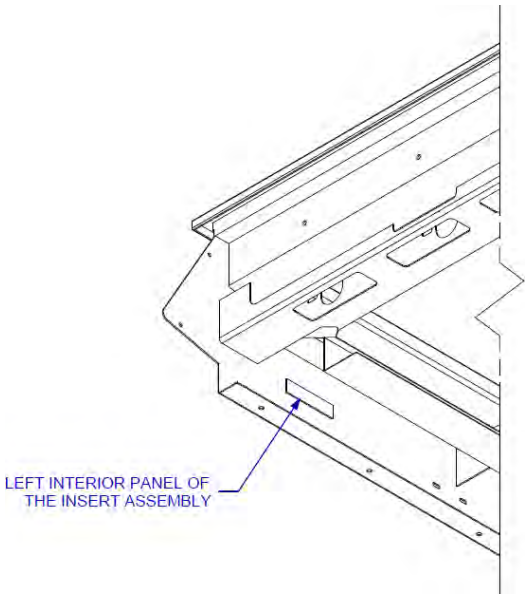
2. Interior flap of the box



3. Reverse side of the grease tray



4. Left interior panel of the insert assembly



HOW TO ORDER REPLACEMENT PARTS

Please refer to the Parts List on this page 22 and Exploded Illustration on page 23.

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

1. Gas griddle model number (see data sticker on griddle) 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: Gas valves are preset at the factory. If you wish to convert at some later date, be sure to contact your gas supplier or griddle 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 griddle uses.

*REGISTERING YOUR GRI**DD**L**E***

In order to validate your Bull Limited Warranty, you must complete the Warranty Registration Card within 90 days from the Proof of Purchase. You may register your unit either online at
www.bullbbq.com for Worldwide customers except EMEA (Europe, Middle East and Africa)
or by sending in the completed hard copy along with a copy of the Proof of Purchase to:
Bull Outdoor Products, Inc., 2483 W. Walnut Ave., Rialto, CA 92376. ATTN: Warranty Service Center

https://www.bullbbq.eu/en/warrantyform.htm for EMEA customers (Europe, Middle East and Africa)
or by sending in the completed hard copy along with a copy of the Proof of Purchase to:
Bull Europe Ltd.,Zamco Buildings ,Mill Street,Qormi,QRM 3103,Malta
Our hours of operation are from 8am to 5pm (GMT+1). Our Phone number is +356 9979 2077 and our Fax number is +356 2149 7977

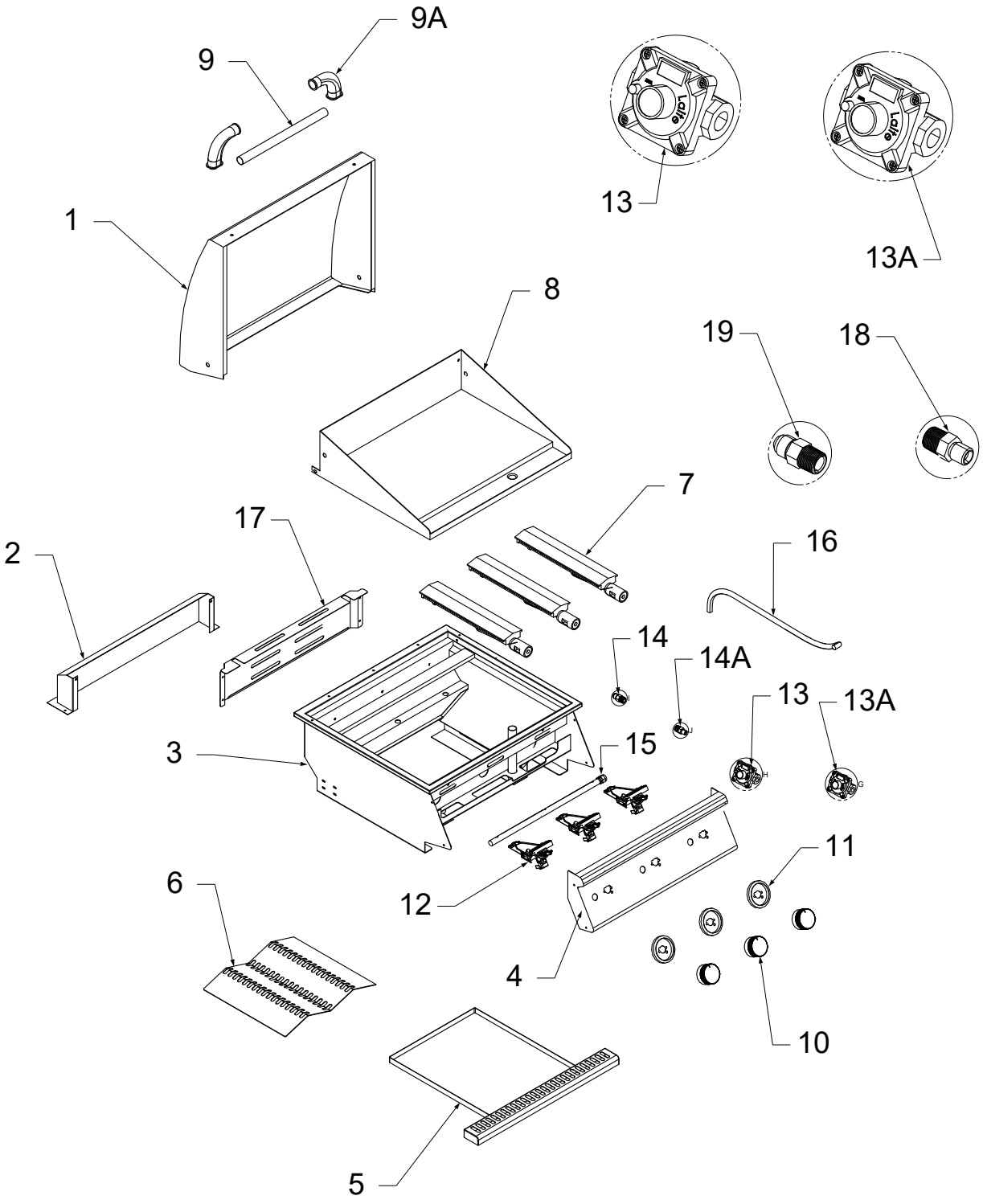
PARTS LIST

MODEL #97008	PLANCHA GRIDDLE, BUILT-IN, L.P.G. (PROPANE)
MODEL #97009	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)
MODEL #97008CE	PLANCHA GRIDDLE, BUILT-IN, L.P.G. (PROPANE)
MODEL #97009CE	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)
MODEL #97008AGA	PLANCHA GRIDDLE, BUILT-IN, L.P.G. (PROPANE)
MODEL #97009AGA	PLANCHA GRIDDLE, BUILT-IN, N.G. (NATURAL GAS)

REF #	PARTS #	DESCRIPTION	QTY	WARRANTY PERIOD	CE WARRANTY PERIOD
1	97010	LID - FRONT	1	1 yr	20 yrs
2	97011	LID - REAR	1	1 yr	20 yrs
3	97012	INSERT ASSEMBLY	1	Lifetime	20 yrs
4	97014CE	CONTROL PANEL	1	1 yr	2 yrs
5	97019	GREASE TRAY	1	1 yr	2 yrs
6	16520	HEAT SHIELD	2	3 yrs	2 yrs
7	44305	WELDED STAINLESS STEEL BURNER	3	5 yrs	5 yrs
8	97013	GRIDDLE INSERT	1	Lifetime	20 yrs
9	97016	LID HANDLE CENTER BAR	1	3 yrs	2 yrs
9A	16522	LID HANDLE END CAP	2	3 yrs	2 yrs
10	16629	BEZEL - MAIN BURNER	3	1 yr	2 yrs
11	16613	KNOB - MAIN BURNER	3	1 yr	2 yrs
12	16525(LP) / 16524(NG)	GAS VALVE - MAIN BURNER	3	1 yr	2 yrs
13	16507	REGULATOR - NATURAL GAS MODELONLY	1	1 yr	2 yrs
13A	16508	REGULATOR – LIQUID PROPANE GAS MODEL ONLY	1	1 yr	2 yrs
14	16599	REGULATOR ADAPTER - NATURAL GAS MODEL ONLY	2	1 yr	2 yrs
14A	A900-112	REGULATOR ADAPTER – LIQUID PROPANE GAS MODEL ONLY	1	1 yr	2 yrs
15	97018	MANIFOLD	1	3 yrs	2 yrs
16	47006	STAINLESS FLEX TUBE	1	1 yr	2 yrs
17	97015	BACK PANEL	1	1 yr	2 yrs

CE = European versions

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 Griddle 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:

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

United States of America **Canada** **Central America** **South America**

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

Europe **Middle East** **Africa**

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

Australia