



ASSEMBLY & OPERATING INSTRUCTIONS  
MODEL #88787 BISON PREMIUM CHARCOAL GRILL



USA Edition 



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**REGISTERING YOUR GRILL**

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](http://www.bullbbq.com) or by sending in the completed hard copy along with a copy of the Proof of Purchase to:

Product Registration  
Bull Outdoor Products  
2483 W Walnut Ave  
Rialto, CA 92376

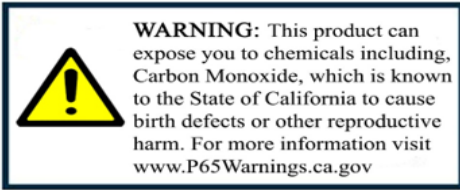
**\*FOR WARRANTY PURPOSES, PLEASE RECORD YOUR MODEL NUMBER, SERIAL NUMBER, DATE OF PURCHASE & A COPY OF YOUR RECEIPT OR INVOICE IN THE BACK OF YOUR MANUAL ON PAGE 9.**





# SAFETY INSTRUCTIONS

READ CAREFULLY BEFORE ASSEMBLY AND OPERATION OF YOUR GRILL



**NEVER SMOKE DURING USE**

## **PROTECT CHILDREN:**

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

## **SAFETY:**

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

## **WARNING:**

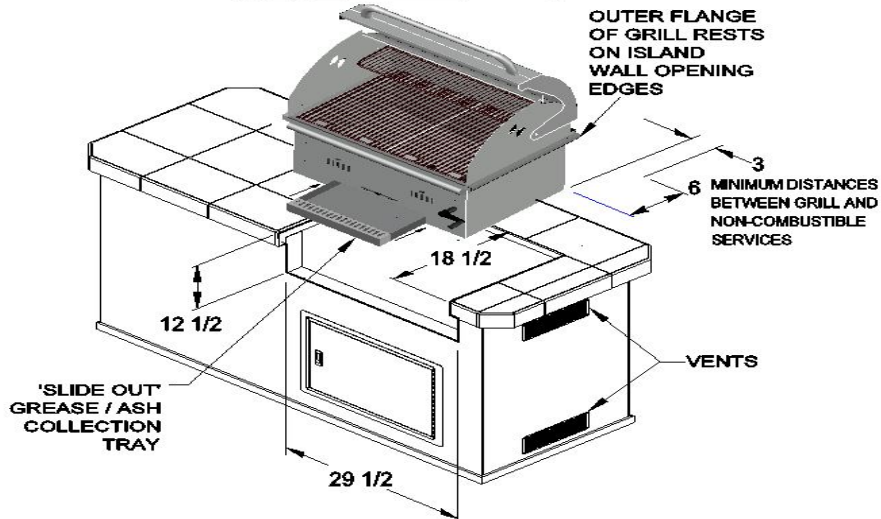
- This grill is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- **Do not** leave infants, children or pets unattended near a hot grill.
- **Do not** use grill near any combustible materials and/or chemicals. Combustible materials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





## INSTALLATION INSTRUCTIONS

### BISON INSTALLATION DIMENSIONS ARE IN (INCHES)



### PLEASE READ THESE INSTRUCTIONS BEFORE INSTALLING YOUR CHARCOAL GRILL

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

#### THE LOCATION FOR YOUR GRILL

- **DO NOT** use your grill in garages, porches, breezeways, sheds or other enclosed areas.
- Your 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.

#### BISON INSTALLATION GUIDELINES AND SPECIFICATIONS:

Do not discard these instructions, retain for future reference.

The grill **MUST** be installed in accordance with all local building codes.

#### Grill Location:

When choosing a location for your grill, keep in mind that it should **never** be located under any overhead combustible construction.

#### Grill Cabinetry:

- Your charcoal grill **MUST** be installed in a cabinet constructed using only **non-combustible** materials.
- Any adjacent combustible materials **MUST** have a horizontal clearance of **21 inches** from the sides and back of the grill.
- 6 inches minimum clearance is required behind grill to allow front portion of hood to open and for ventilation purposes.
- Grill cabinet **MUST** have Upper and Ground level vents **MUST** be provided for combustion air on both sides of built-in cabinet.
- Vents on Grill insert **MUST** remain unobstructed to allow for combustion air and ventilation.
- The grill has a removable 15 1/2" x 14" x 2 1/2" ash collection box that must not be obstructed by cabinet construction.

#### Grill Installation: See illustration above for

- Cabinet wall opening dimensions required to install Grill into wall opening
- Do not use any combustible materials for this construction.





## OPERATING INSTRUCTIONS

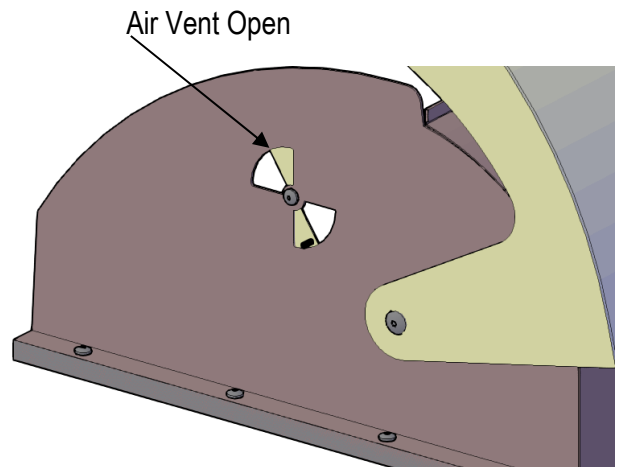
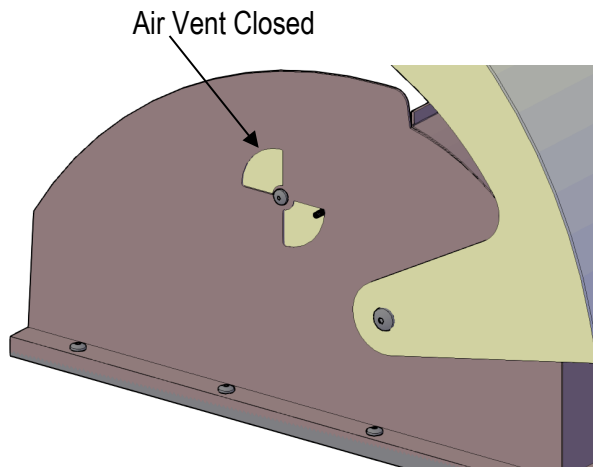
### NOTE:

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

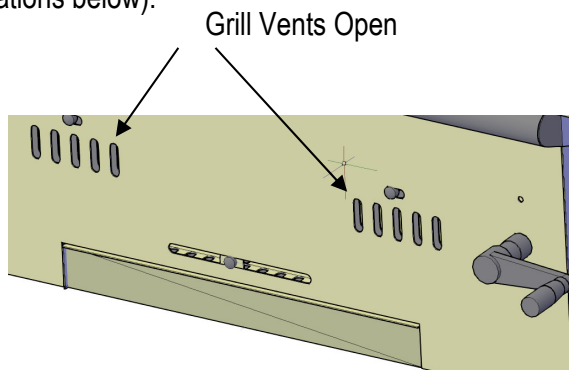
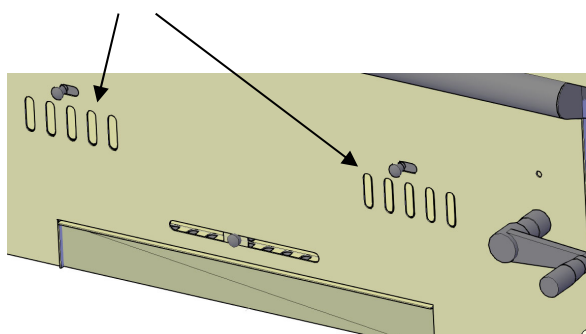
**CAUTION:** DO NOT LEAVE GRILL UNATTENDED WHILE IN USE.

### EXCLUSIVE FEATURES

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



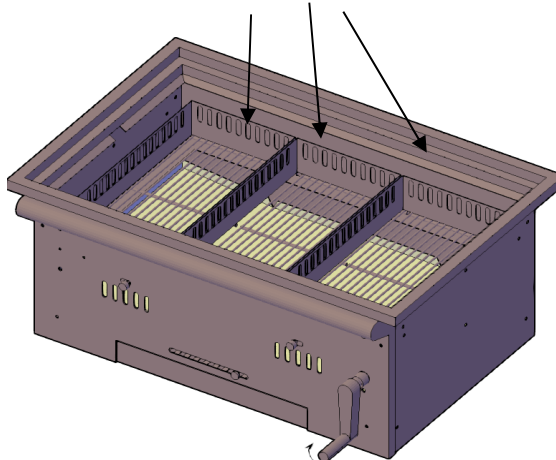
Grill door with air shutter can control the airflow (see illustrations below).



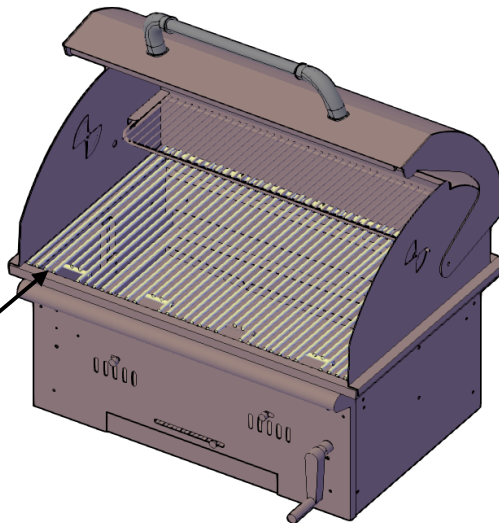


## OPERATING INSTRUCTIONS (CONT.)

- Remove Cooking grill to access Charcoal holding trays to load Charcoal Briquets.



- Rotate the height adjustment knob to adjust the charcoal bed for multi-level heat control



- Qty. 4 Cooking Grates

### **AFTER USE SAFETY:**

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





## CLEANING & MAINTENANCE

### ***CLEANING THE GRILL***

4 easy steps to help you clean your grill:

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

### ***CLEANING THE COOKING GRIDS***

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

### **WARNING:**

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

## **REPLACEMENT PARTS**

### ***HOW TO ORDER REPLACEMENT PARTS***

Please refer to the parts list and illustration on page 8.

Your order will require the following information to assure you receive the correct parts.

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

**Replacement Parts can be acquired through your Local or Internet Based Bull Dealer. All Warranty Parts must be requested through Bull Outdoor Products (see pg. 8)**

**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.

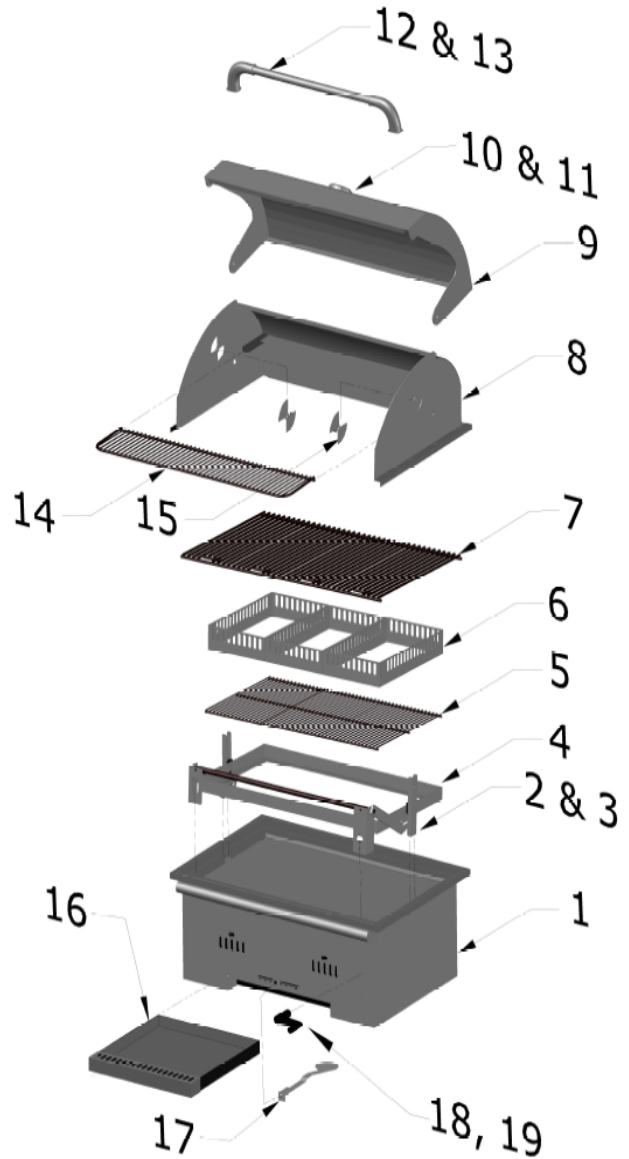






# PARTS LIST AND EXPLODED ILLUSTRATION

BISON PREMIUM GRILL PARTS LIST				
EXPLODED ILLUSTRATION #	BULL PART #	DESCRIPTION	QTY	WARRANTY PERIOD SHOWN IN YEARS
1	88703	BISON PREMIUM INSERT ASSEMBLY	1	5
2	88704	BISON PREMIUM CHARCOAL BED BRACKET	1	1
3	88705	BISON PREMIUM CHARCOAL GRID BRACKET	1	1
4	88708	CHARCOAL GRID ASSEMBLY PLATE	2	1
5	88706	BISON PREMIUM CHARCOAL GRID	3	1
6	88707	BISON PREMIUM CHARCOAL GRID FRAME	3	1
7	16517	COOKING GRATE	4	1
8	88701	BISON PREMIUM HOOD - REAR	1	1
9	88700	BISON PREMIUM HOOD - FRONT	1	1
10	16509	TEMPERATURE GAUGE	1	1
11	16673	TEMPERATURE GAUGE BEZEL	1	1
12	67004	LID HANDLE CENTER BAR	1	1
13	16522	LID HANDLE END CAP	2	1
14	67007	WARMING RACK	1	1
15	88702	BISON PREMIUM HOOD AIR VENT BUTTERFLY DAMPER	2	1
16	88711	BISON PREMIUM GREASE/ASH TRAY	1	1
17	67027	ASH PAN DAMPER	1	1
18	88709	BISON PREMIUM HEIGHT ADJUSTMENT BOLT	1	1
19	88710	BISON PREMIUM HAND CRANK	1	1







## 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 from the date of purchase on invoice or purchase order.

Warranty Claims must be filed on line through the Bullbbq.com Website. 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 do not include 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 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.

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

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[www.bullbbq.com/support-warranty](http://www.bullbbq.com/support-warranty)

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

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[www.bullbbq.eu/en/warrantyform.html](http://www.bullbbq.eu/en/warrantyform.html)

**Belgium / Denmark / France / Germany / Italy / Latvia  
Malta / Netherlands / Norway / Portugal / Romania / Spain  
Sweden / Switzerland / United Kingdom**

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

