

Why do Bull Grills have a Superior Grilling Surface? ReliaBull Heat Technology!

RELIABULL™
HEAT TECHNOLOGY

“Don’t trust your next BBQ meal to a grill without ReliaBull Heat Technology”

Our proprietary ReliaBull Even Heat Technology minimizes uneven heating and improves heat distribution on our grills by 150%. We’ve reduced the hot and cold spots so you can use the entire grill with confidence.

RELIABULL FEATURES:

The specially designed Flame - Tamers distribute heat evenly by manipulating the flame output from side-to-side and front-to-back.

Our Bar Burners use a Graduated Output System, with larger ports in the front and smaller ones towards the back. This keeps the temperature consistent by forcing more heat towards the front of the grill to match the heat at the back of the grill.

Inside the Bar Burners lies a Proprietary Baffle System that allows for greater gas flow control and balances the heat output along the entire grilling surface.

