

BOSS

— GRILL —

OWNER'S MANUAL



Monster Grill 4+1 Burner BBQ With Sink and Beverage Cooler

IQBBQKITFIR

USE OUTDOORS ONLY

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY RETAIN THIS
MANUAL FOR FUTURE REFERENCE**

Thank you for purchasing a BOSS GRILL BBQ

Forged from iron, steel and solid, British values, our BBQ's deliver a finger-licking feast. We design high-quality grills, so you can serve up a sizzling experience for your family and friends.

Tongs at the ready? Then step up to the plate, Boss.

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IMPORTANT SAFETY INFORMATION

Please read this user manual before using this BBQ and keep it safe for future reference.

- Read the following instructions carefully and be sure your BBQ is properly installed, assembled and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- **WARNING - Risk of Suffocation!** BBQ's must be used outdoors and must not use in enclosed areas such as sheds or marquees!
- Read the instruction manual before using the appliance.
- **WARNING:** Accessible parts may be very hot. Keep young children away.
- Wear heat proof gloves whilst operating the appliance.
- This appliance must be kept away from flammable materials during use.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify this appliance.
- If you have any questions concerning assembly or operation, consult the retailer or Bottled Gas Company.
- Always place the appliance and cylinder on flat level ground.
- Never light the appliance with the hood in the closed position.
- Your BBQ can be used with gas cylinders between 11 kg and 15 kg. The maximum size is 310mm (Diameter) x 600mm(Height) . Your BBQ will perform better if propane or LPG mixtures are used. Butane can be used but because of the power of this appliance the cylinder may tend to freeze and supply gas at reduced pressures affecting the performance of your BBQ.
- The BBQ is supplied with a 27mm clip on 37mbar regulator. Alternative regulators may be used as long as they are the correct rating for the BBQ and type of gas used.
- When positioning the BBQ the following clearances must be obeyed:
 - Sides and rear of appliance: 1 METRE FROM ANY OBSTRUCTION.
 - Above the appliance: NO OVERHEAD OBSTRUCTION ARE PERMITTED.
- Please turn off the gas cylinder if gas leak is suspected.
- Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this BBQ and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

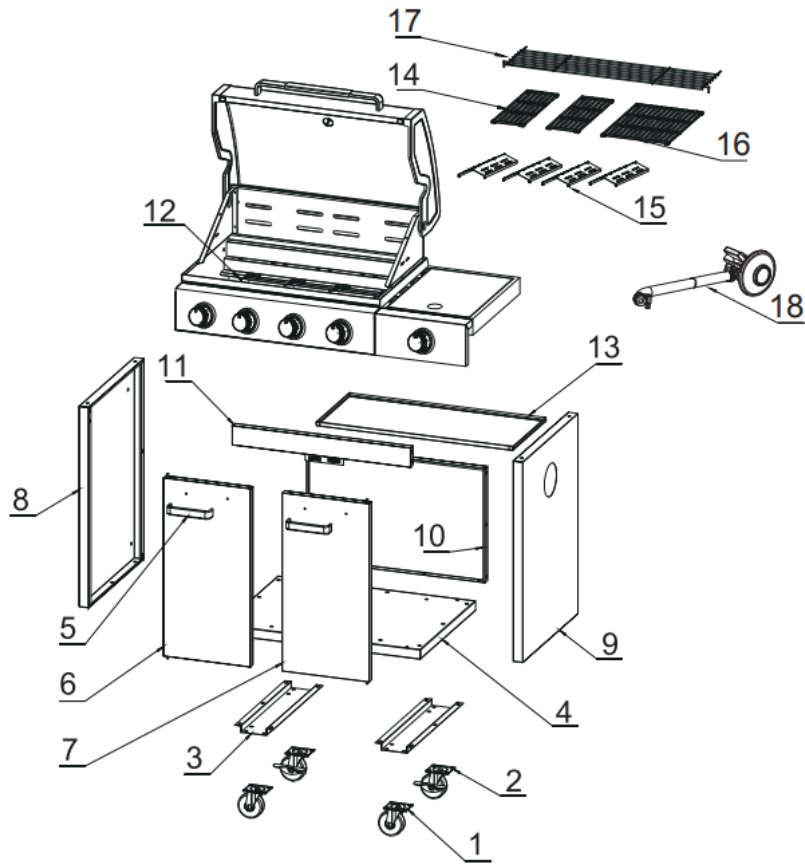
GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY

Please read the assembly instructions carefully and follow the safety precautions. Allow sufficient time for assembly. Before starting assembly, clear an area measuring approximately two to three square metres. Remove the item from the packaging and lay out all of the parts and any necessary tools so that they are within easy reach.

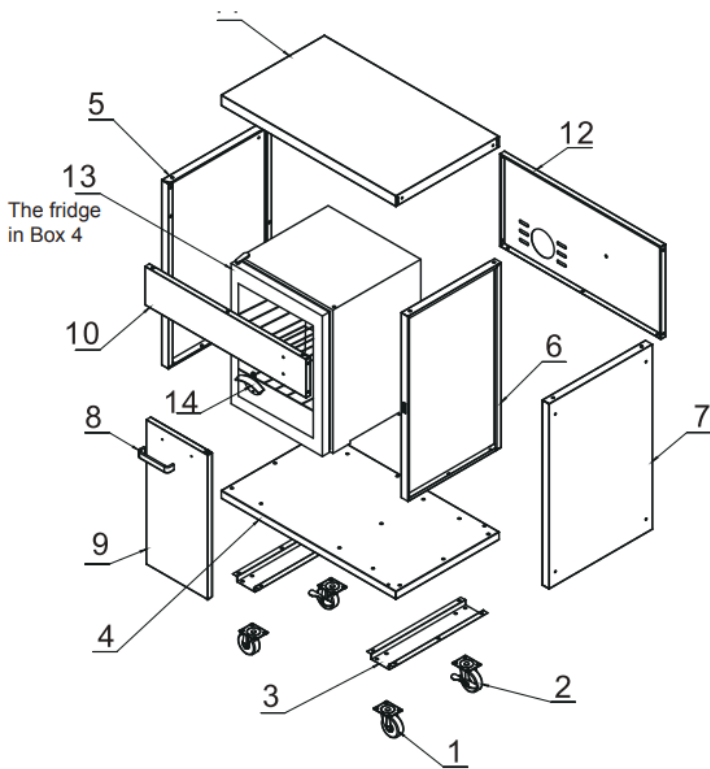
Only tighten all of the screw connections firmly when you have finished assembly or are instructed to within the manual. Otherwise this can result in unwanted tension and instability.

EXPLODED DIAGRAM

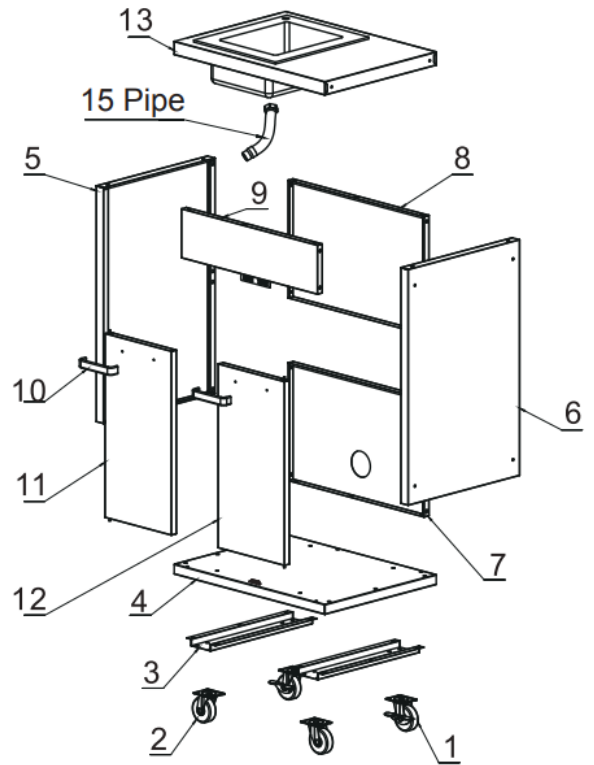
MAIN BODY



FRIDGE CABINET



SINK CABINET



PARTS LIST

MAIN BODY Box 1

FRIDGE CABINET Box 2

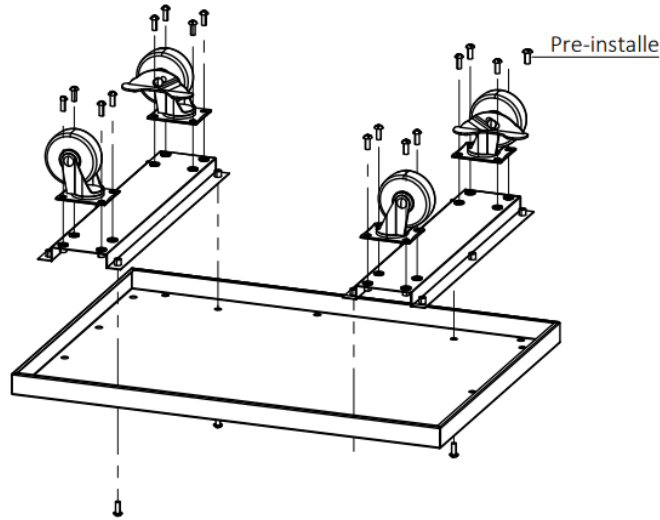
SINK CABINET Box 3

Part No	Description	Qty	Part No	Description	Qty	PART No	Description	Qty
1	Castor	2	1	Castor	2	1	Castor	2
2	Castor With Break	2	2	Castor With Break	2	2	Castor With Break	2
3	Castor Bracket	2	3	Castor Bracket	2	3	Castor Bracket	2
4	Base	1	4	Base	1	4	Base	1
5	Door Handle	2	5	Left Panel	1	5	Left Panel	1
6	Door	1	6	Right Panel	1	6	Right Panel	1
7	Door	1	7	Right Panel Cover	1	7	Lower Back Panel	1
8	Left Panel	1	8	Door Handle	2	8	Upper Back Panel	1
9	Right Panel	1	9	Door	1	9	Front Panel	1
10	Back Panel	1	10	Front Panel	1	10	Door Handle	2
11	Front Panel	1	11	Top	1	11	Door	1
12	Burner	1	12	Back Panel	1	12	Door	1
13	Grease Tray	1	13	Fridge (Box 4)	1	13	Sink	1
14	Grills 1	2	14	Bottle Opener	1	14	Tap	1
15	Flame Tamers	4	A	M6x10 Bolt	34	A	M6x10 Bolt	41
16	Grills 2	1	B	M4x8 Bolt	2	B	M4x8 Bolt	4
17	Warming Rack	1						
18	Hose and Regulator	1						
A	M6x10 Bolt	21						
B	M4x8 Bolt	4						

ASSEMBLY INSTRUCTIONS MAIN BODY Box 1

STEP 1.

Attach the castor brackets and the castors to the base of the unit.

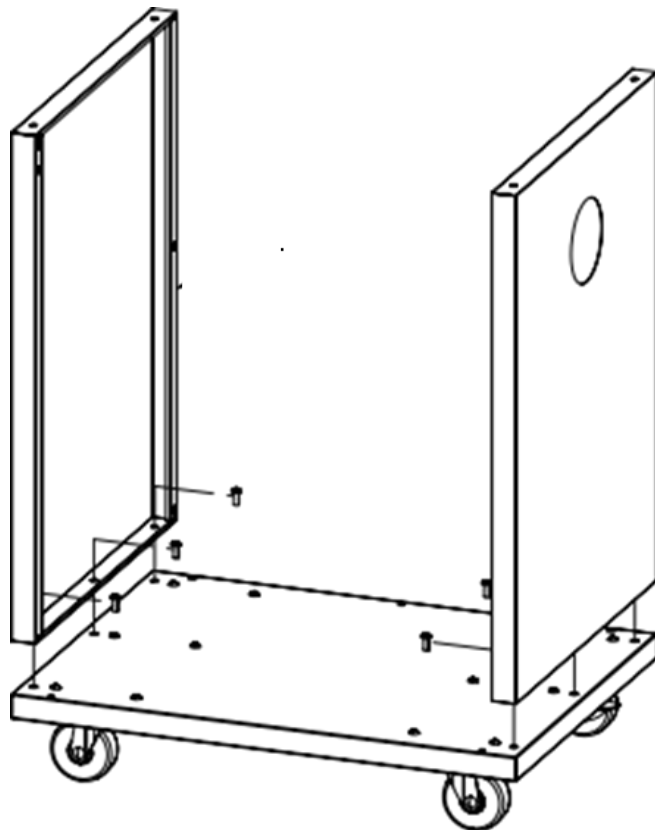


The screws on the castors come pre-installed and can be installed directly onto the castor brackets.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT (pre-installed)	16
M6 x 10mm BOLT	4

STEP 2.

Assemble the left and right-side panels.

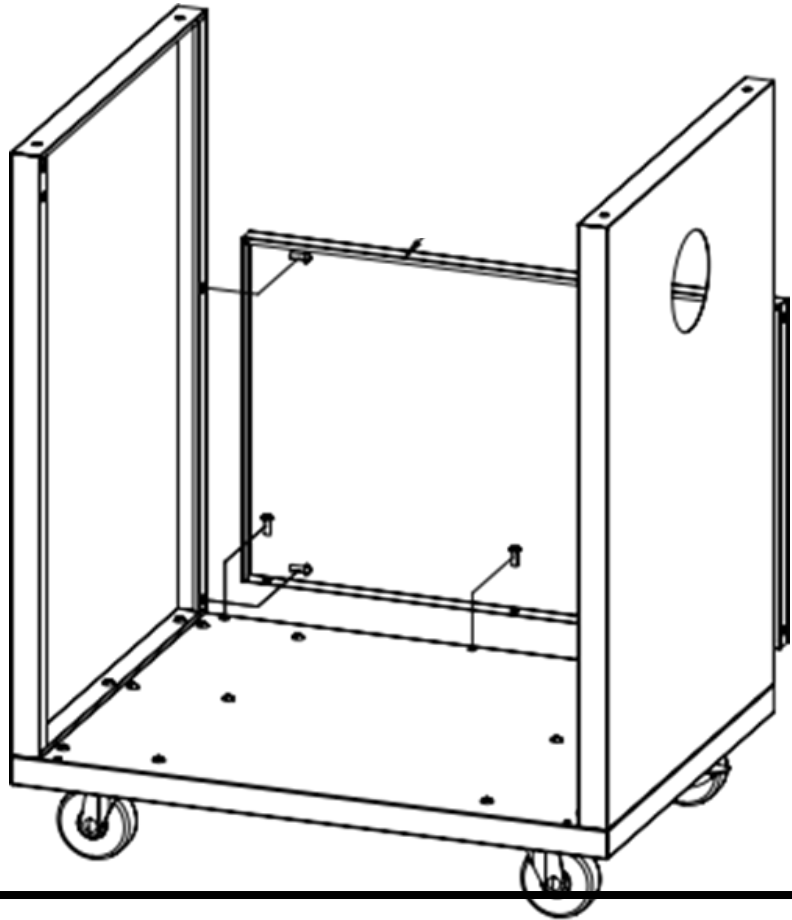


FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	6

STEP 3.

Attach the back panel to the unit.

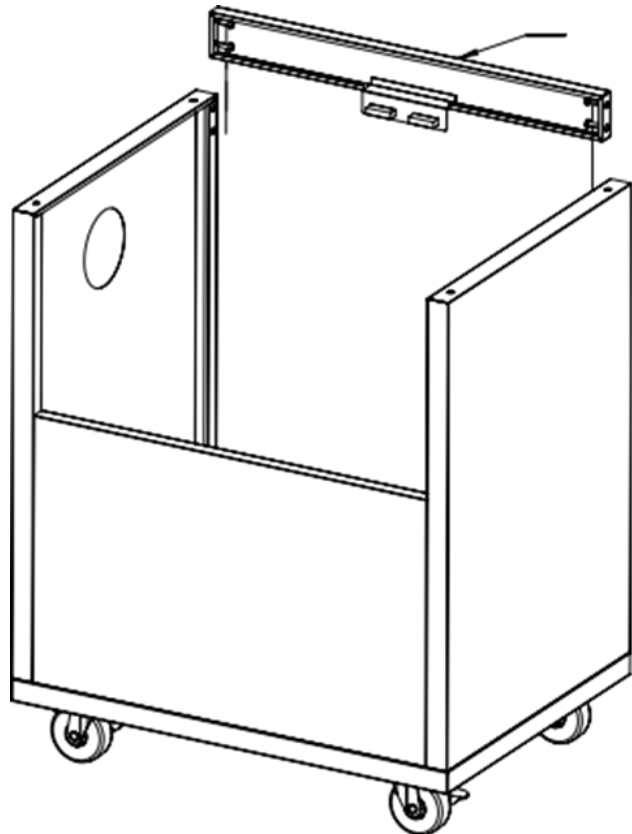
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm Bolt	7



STEP 4.

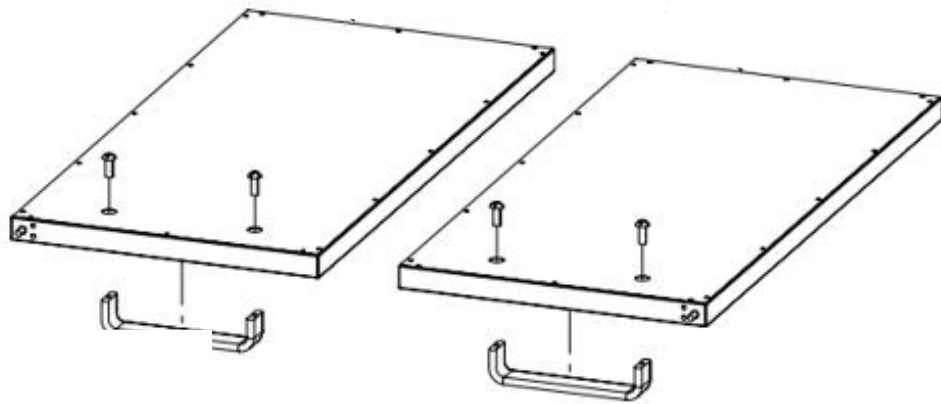
Attach the front panel to the unit.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	4



STEP 5.

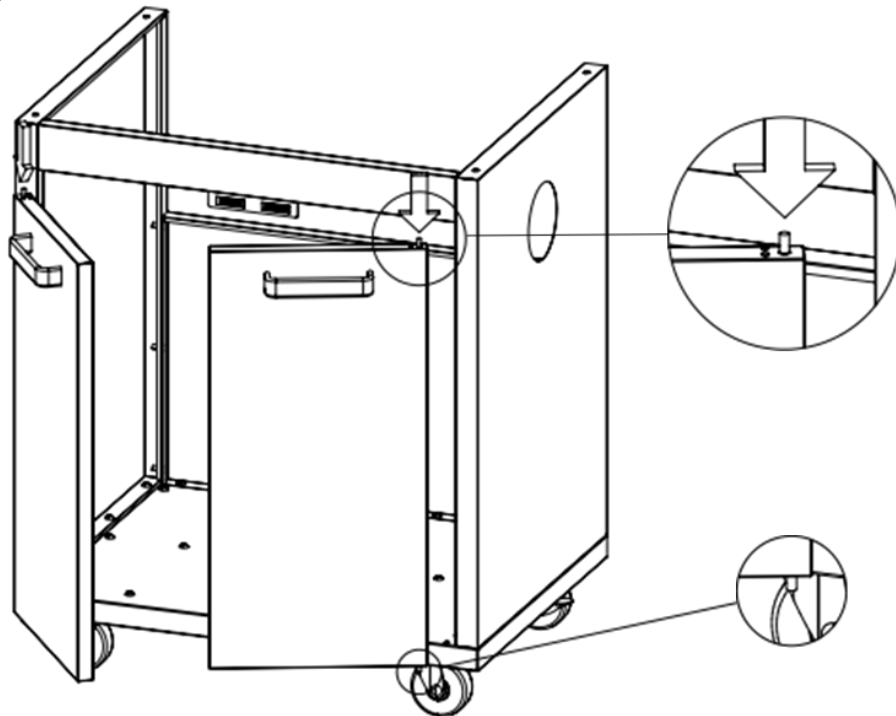
Attach the door handles to the doors.



FITTINGS REQUIRED	
DESCRIPTION	QTY
M4 x 8mm BOLT	4

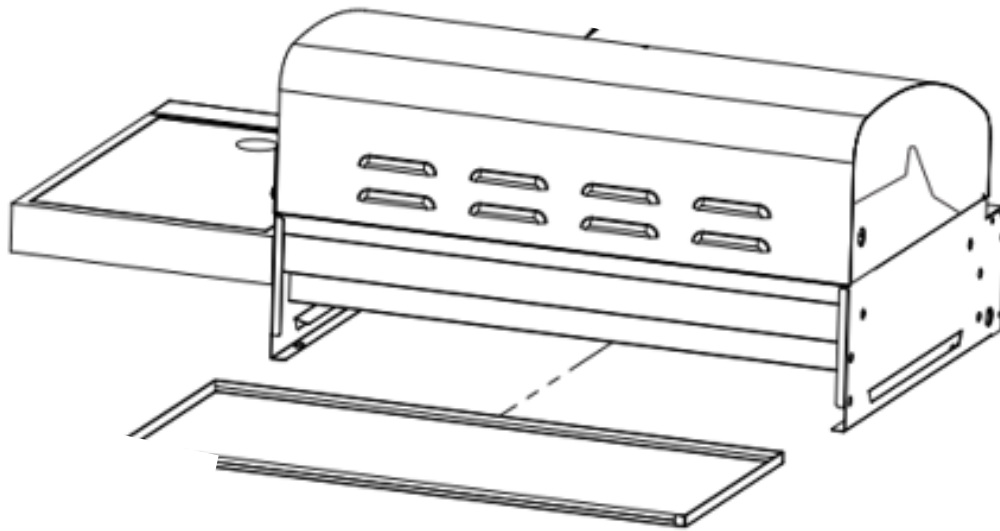
STEP 6.

Insert the spring-loaded pivots into the door as shown.



STEP 7.

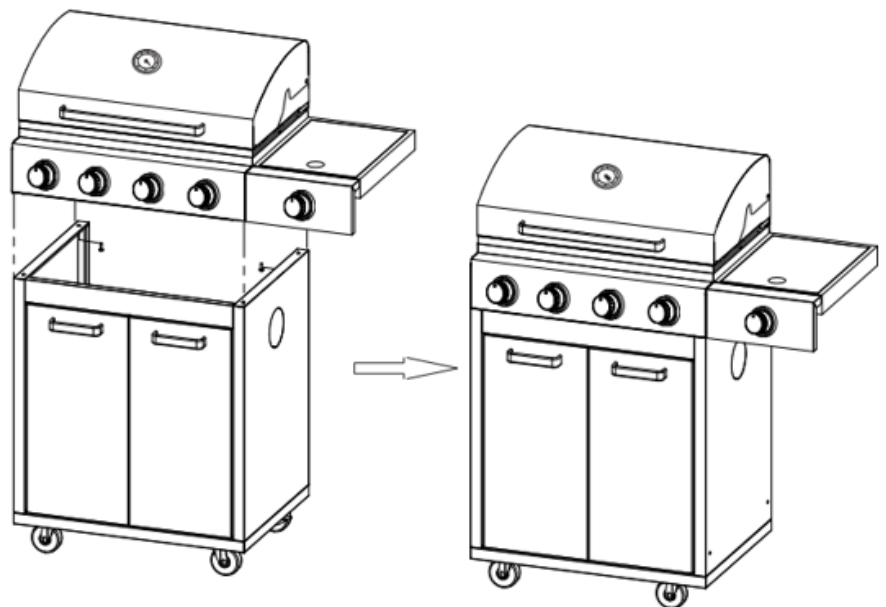
Insert the grease tray into the burner of the BBQ as shown below.



STEP 8.

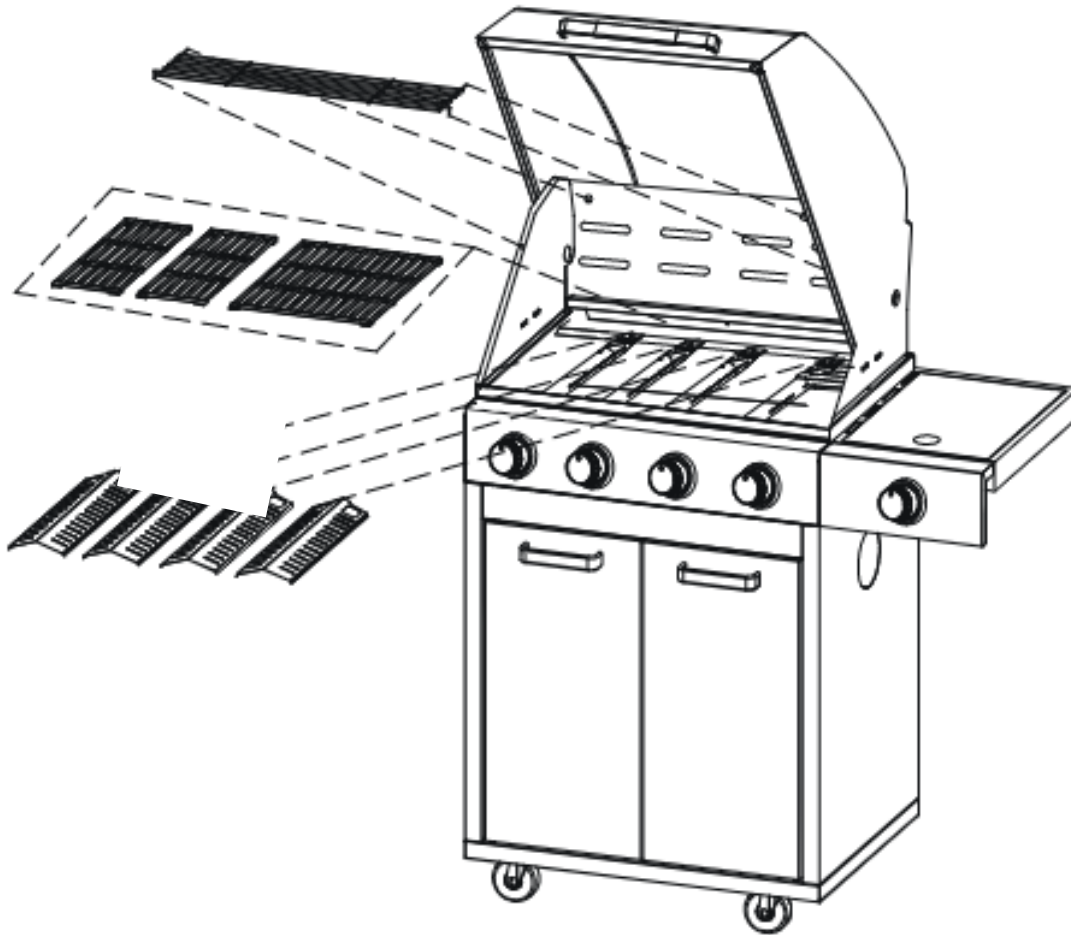
Install the burner of the BBQ onto the main body and secure in place.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M5 x 12mm BOLT	4



STEP 9.

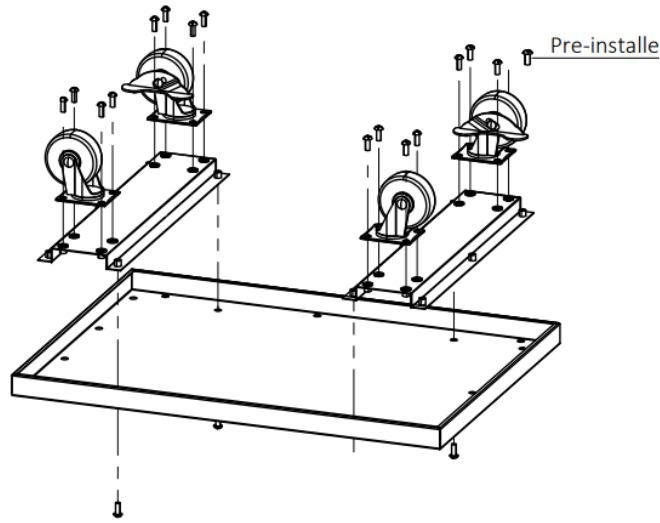
Insert the grills into the main body.



ASSEMBLY INSTRUCTIONS FRIDGE CABINET Box 2

STEP 10.

Attach the castor brackets and the castors to the base of the unit.



The screws on the castors come pre-installed and can be installed directly onto the castor brackets.

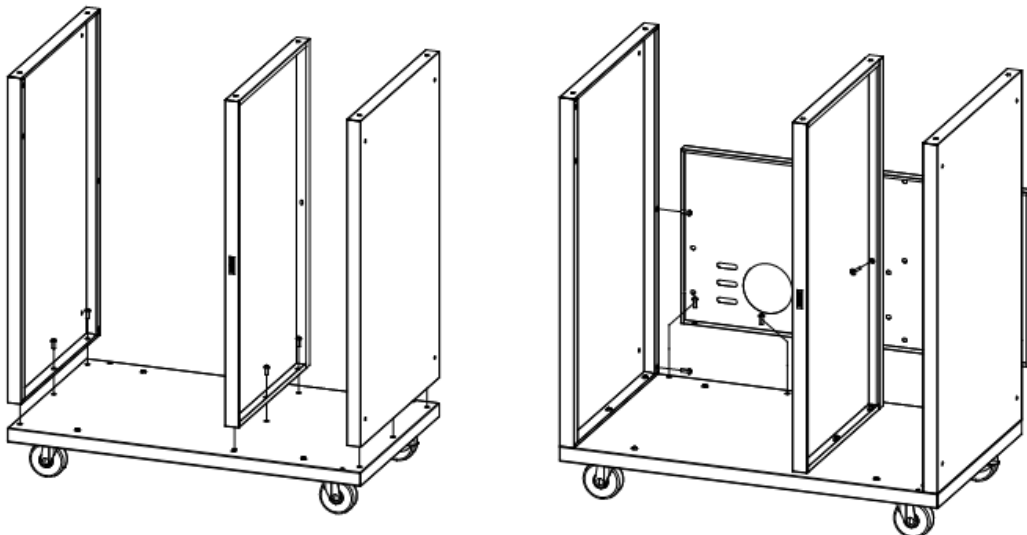
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT (pre-installed)	16
M6 x 10mm BOLT	4

STEP 11.

Secure the left, middle and right side onto the base.

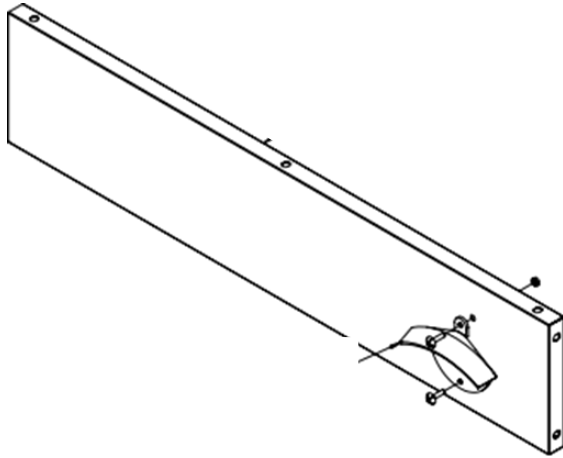
Attach the back panel to the unit.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	17



STEP 12.

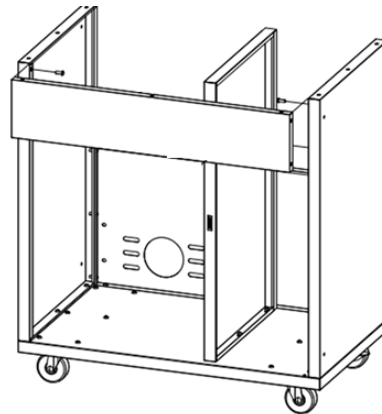
Attach the bottle opener to the front panel.



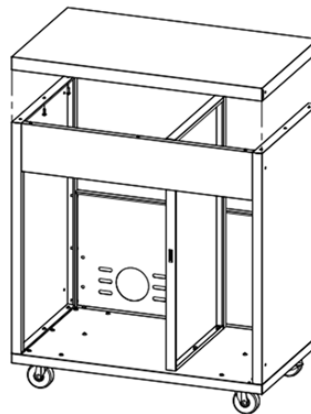
FITTINGS REQUIRED	
DESCRIPTION	QTY
M4 x 10mm BOLT (preinstalled)	2
M5 Nut	2

STEP 13.

Attach the front panel and the top to the main body of the fridge cabinet.



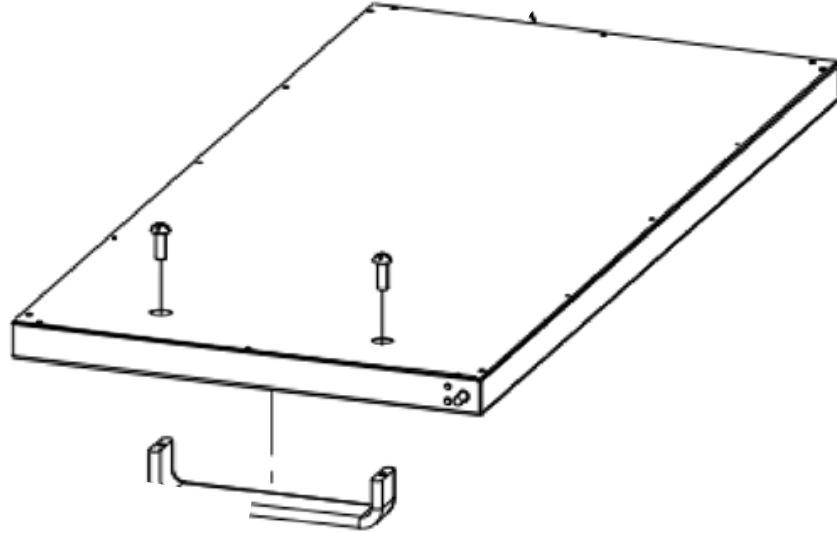
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	13



STEP 14.

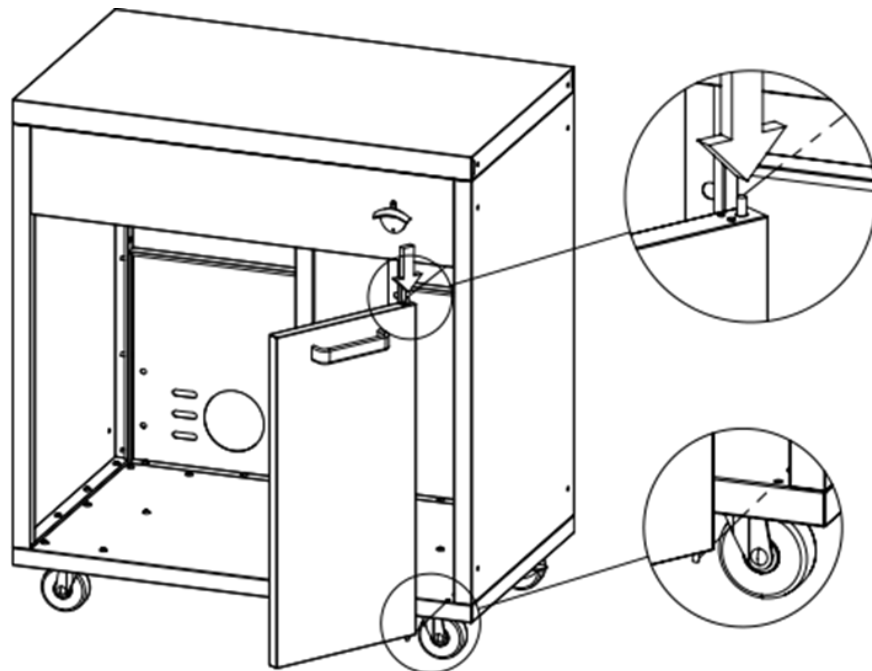
Attach the door handle to the door.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 12mm BOLT	2



STEP 15.

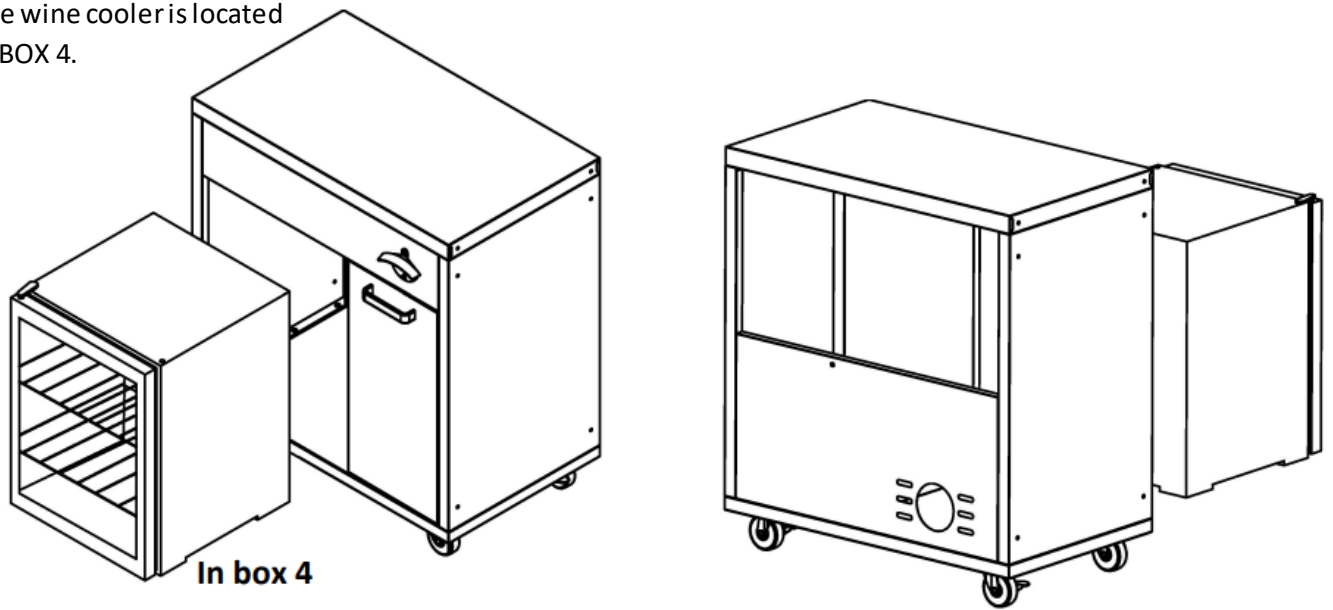
Insert the spring-loaded pivot into the door and attach the door onto the unit.



STEP 16.

Insert the fridge into the cabinet and secure the back panel into place.

The wine cooler is located in BOX 4.



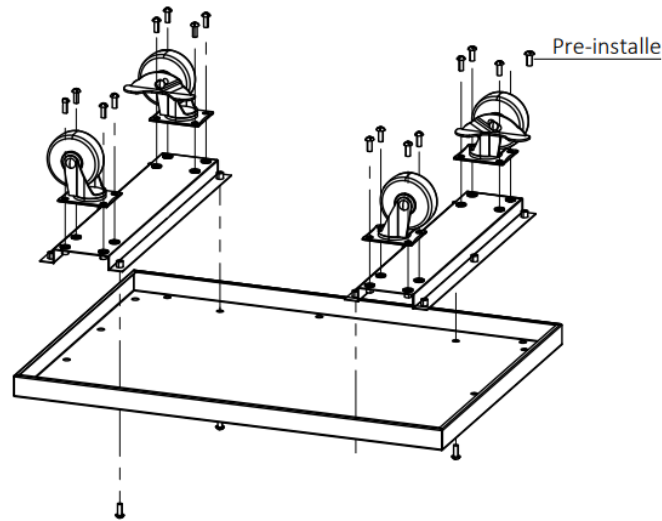
IMPORTANT!

Before using your wine cooler, please read the wine cooler manual carefully, adhering to all safety instructions and proper use.

ASSEMBLY INSTRUCTIONS SINK CABINET Box 3

STEP 17.

Attach the castor brackets and the castors to the base of the unit.



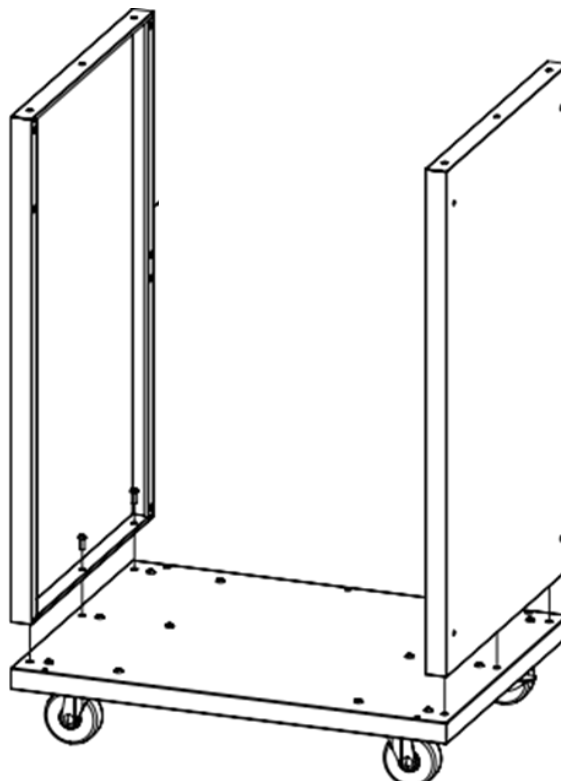
The screws on the castors come pre-installed and can be installed directly onto the castor brackets.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT (pre-installed)	16
M6 x 10mm BOLT	4

STEP 18.

Attach the left and right side panels to the base.

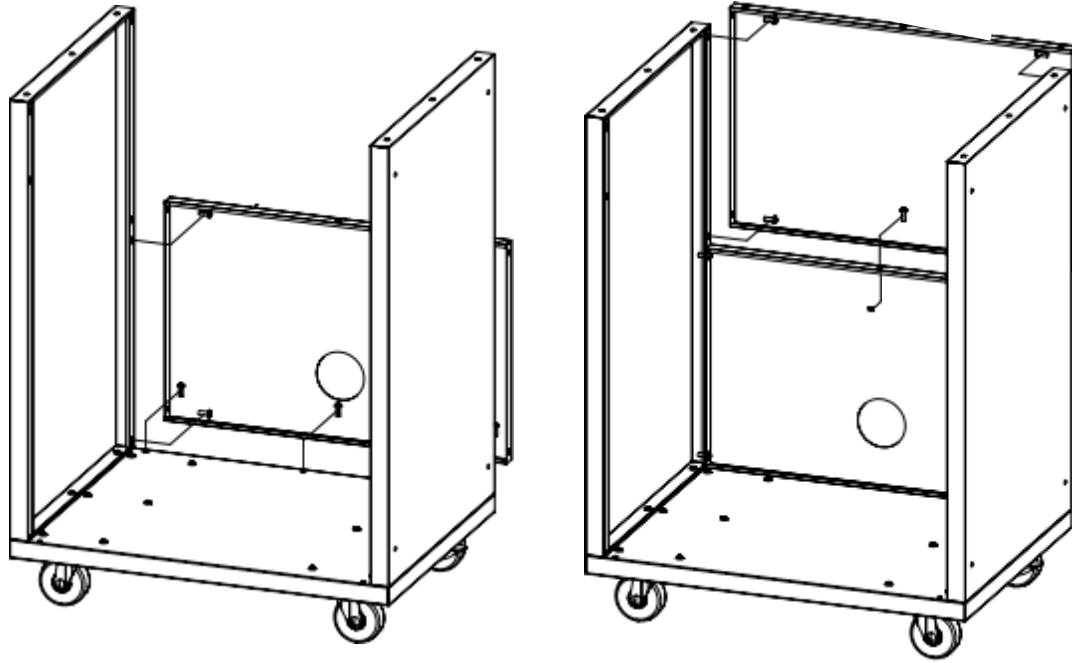
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	6



STEP 19.

Insert the 2 back panels into the cabinet.

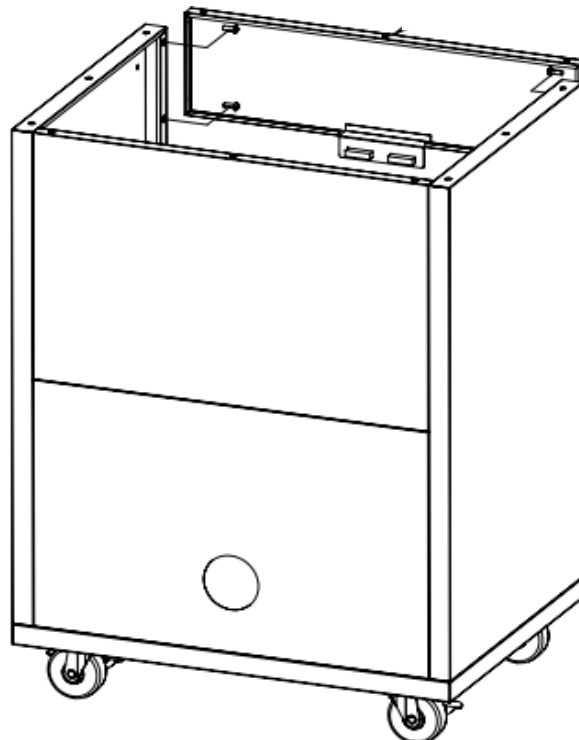
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	11



STEP 20.

Secure the front panel to the cabinet.

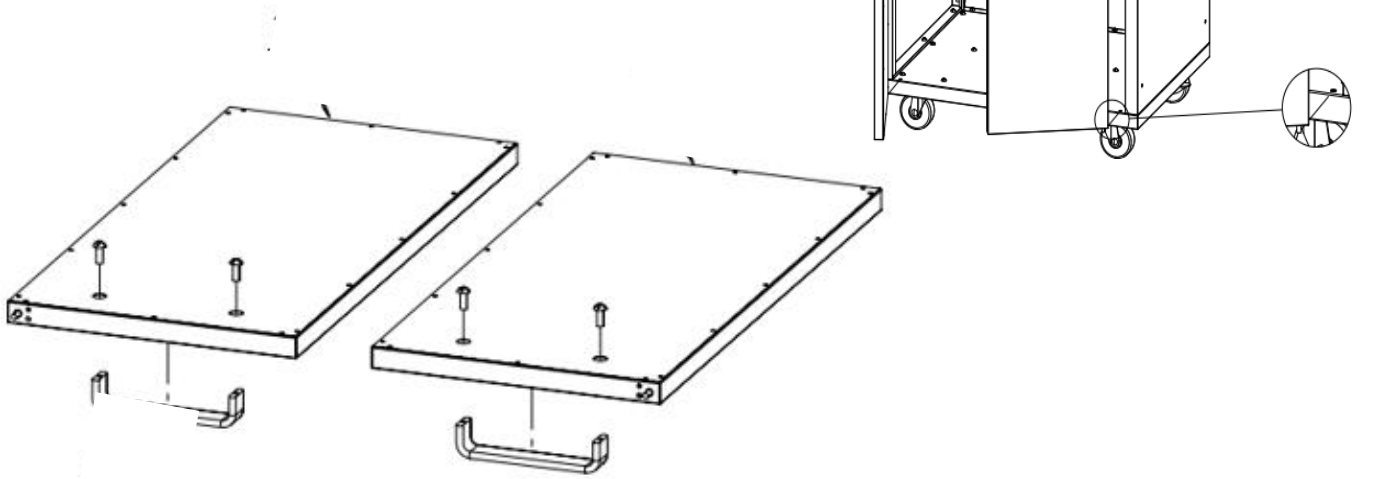
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	4



STEP 21.

Assemble the door handle and insert the spring-loaded pivot pins to fix the door to the cabinet.

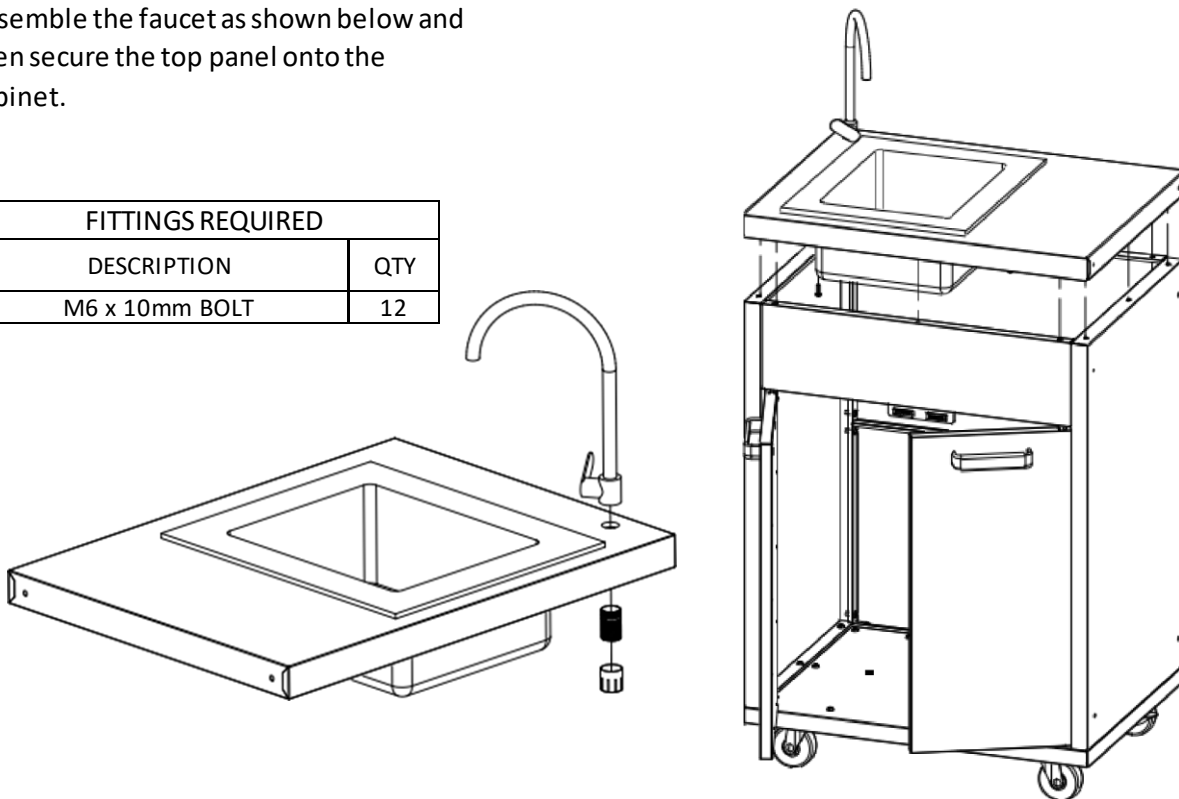
FITTINGS REQUIRED	
DESCRIPTION	QTY
M4 x 8mm BOLT	4



STEP 22.

Assemble the faucet as shown below and then secure the top panel onto the cabinet.

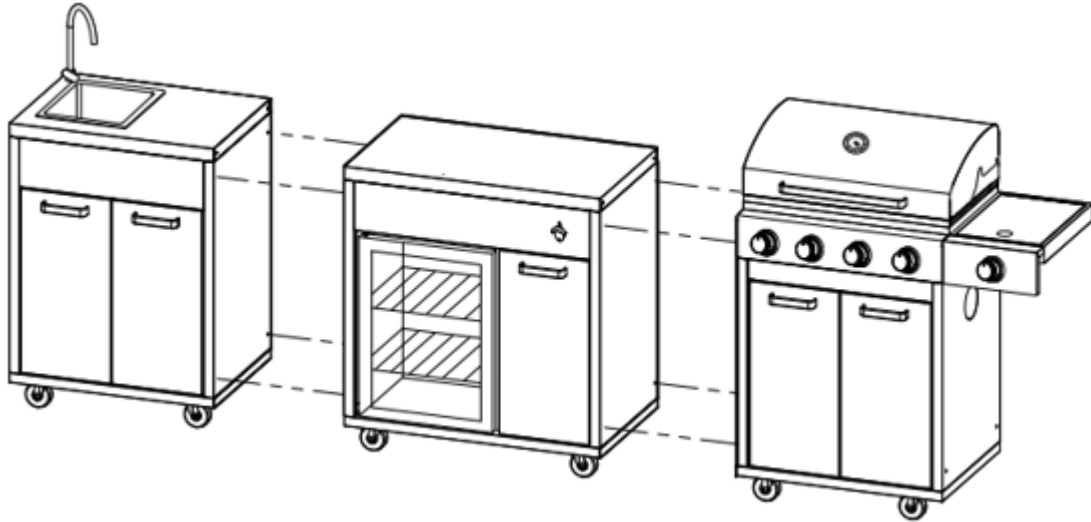
FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	12



STEP 23.

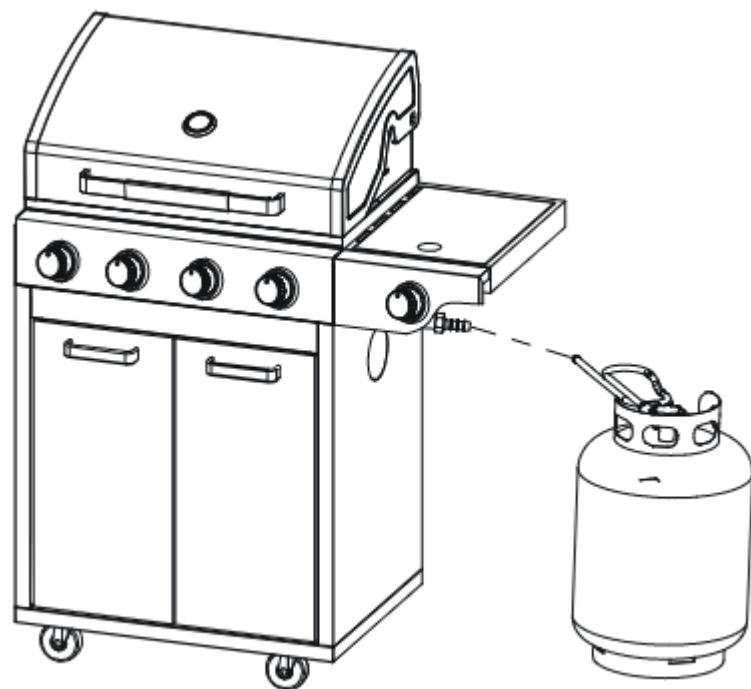
Secure the 2 cabinets to the main unit. Your BBQ is now ready to use.

FITTINGS REQUIRED	
DESCRIPTION	QTY
M6 x 10mm BOLT	8



STEP 24.

Connect the gas cylinder (not included) to the main body following the instructions on page 20.



CONNECTING THE GAS CYLINDER

GAS SUPPLY information

This appliance is only suitable for use with low pressure Butane, Propane, or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This BBQ is set to operate with a 28 mbar regulator when used with Butane gas, a 37 mbar regulator when used with Propane gas, and 30 or 50 mbar for LPG mixtures. Please consult your local bottled gas dealer for information regarding a suitable regulator for the gas cylinder, and BBQ.

REGULATOR AND HOSE

- This BBQ is provided with a 27mm clip on 37 mbar regulator, suitable for Calor Patio gas, Flogas Leisure gas, BP Gaslight and similar.
- Replacement regulators are available from your equipment retailer or an authorised bottled gas stockist. Use only regulators and hoses approved for bottled gas at the above pressures. The life expectancy of the regulator is estimated as 10 years. It is recommended that the regulator should be changed within 10 years of the date of manufacture.
- The use of the wrong regulator or hose is dangerous, always check that you have the correct items before operating the BBQ.
- The hose used must conform to the relevant standards for the country of use. The length of the hose must be a maximum of 1.5 metres. Worn or damaged hoses must be replaced.
- Ensure that the hose is not obstructed, kinked or in contact with any part of the BBQ other than at its connection.

GAS CYLINDER

- The gas cylinder should not be dropped or handled roughly. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50° C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE NEAR THE CYLINDER(S).**
- This BBQ is designed for use outdoors only, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1m from the side and rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The BBQ must be used on a level, stable surface.
- The appliance should be protected from direct draughts and should be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this BBQ and repairs and maintenance should only be carried out by a registered Gas Safe service engineer.

CONNECTING THE GAS BOTTLE TO THE APPLIANCE

- Before connecting the gas supply, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner or burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.
- Clean the burner holes with a heavy-duty pipe cleaner.
- Fit the hose to the appliance, ensuring that the screw fitting has been fully tightened using a spanner. If the hose is replaced, it must be secured to the appliance and regulator using hose clips.
- Disconnect the regulator from the cylinder (according to the directions indicated on regulator) when the BBQ is not in use.
- The BBQ must be used in a well-ventilated area. Do not use indoors or in a garage.
- **ONLY USE THIS BBQ OUTDOORS.**

CHECKING FOR LEAKS

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

- Make 50 – 75ml of leak detecting solution by mixing $\frac{1}{4}$ washing up liquid with $\frac{3}{4}$ water.
- Ensure the control dials on the BBQ are set to the OFF position.
- Connect the regulator to the cylinder, ensuring that all the connections are secure before turning ON the gas.
- Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.
- Turn OFF the gas at the cylinder after testing.
- If a leak was detected, retest the BBQ for leaks after taking the appropriate action to resolve the leak.
- If leakage is detected and cannot be rectified, do not attempt to repair the leakage but consult a suitably qualified technician.

LIGHTING INSTRUCTIONS

If any burner fails to ignite after a number of attempts, turn the control dial to the off position (clockwise) and also turn the cylinder valve off. Wait for five minutes before attempting to light the BBQ again.

MAIN BURNERS

1. Open the lid and make sure that all burners are in the OFF position.
2. Connect the regulator to the gas bottle. Turn the gas supply to "ON" position on the regulator. Use soapy water to check if there is any gas leakage between the gas bottle and the regulator.
3. Push down the control dial and turn it anti-clockwise to the High position, this will light the burner.
4. If the burner fails to ignite, turn the control dial to the off position (clockwise) and also turn the cylinder valve off. Wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the control dial between the High/Low markings on the control panel.
6. To turn OFF the BBQ, turn the control dial clockwise to the "OFF" position and then turn the cylinder valve or regulator switch to the "OFF" position, before disconnecting the gas bottle.

Before cooking for the first time, operate the BBQ for around 15 minutes with the lid closed and the gas turned to HIGH. This will 'heat clean' the internal parts and dissipate odour from the painted finish.

SAFELY USING YOUR BBQ

FLARE-UP CONTROL

Flare-ups can occur during barbequing, and is caused by fat and juices falling onto a hot surface. Avoid excessive flare-ups to prevent food from being burnt. The flame tamers are designed to help limit the amount of flare ups, but these must be kept in good condition and free of grease to be effective.

To control flare ups, excess fat must be trimmed from meat and poultry before cooking, try to avoid very cheap meat products as these tend to have a high fat and water content. Only use cooking sauces and marinades sparingly.

If a flare up occurs, move food away from the flare up if it is safe to do so. Baking soda or salt can be used to extinguish it. Always protect your hands when handling anything near the cooking surface of the BBQ and take care to protect yourself from the flames.

FAT FIRES

Empty and clean the BBQ of food debris following each use. If the BBQ is to be used for a large gathering, it may be necessary to turn off and cool the BBQ every two hours to remove food debris and grease from the drip tray and drip pan. The maximum cooking time between cleans is dependent on both the amount of food been cooked and their fat content. When cooking large quantities of food with a high fat content, the BBQ will require more regular cleaning. Failure to keep the fat under control may result in a fat fire, which is dangerous if it spreads to the gas hose. Fat fires may cause injury and seriously damage the BBQ. This would not be covered under the warranty.

In the event of a fat fire:

- If safe to do so, turn all the controls to the 'off' position.
- Turn off the gas supply on the regulator.
- Keep everyone a safe distance away from the BBQ and wait until the fire has burnt out.
- Do not close the BBQ lid.
- never douse a BBQ with water. if an extinguisher is used, it should be a powder type.
- do not attempt to remove the fat until the BBQ has cooled.
- If the fire does not seem to be abating or appears to be worsening, contact the Fire Brigade for assistance.

CLEANING AND CARE

All cleaning and maintenance should be carried out when the BBQ is cool and the fuel supply is turned OFF with the gas cylinder disconnected.

OUTSIDE SURFACE

- Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.
- If the inside surface of the lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong, hot soapy water solution. Rinse with water and allow to completely dry.
NEVER USE OVEN CLEANER.

INTERIOR OF BBQ

Burning off the BBQ after every use (for approx. 15 minutes) will keep excessive food residue to a minimum. Remove residue using a brush, scraper and/or cleaning pad, then wash with soapy water solution. Rinse with water and allow to dry.

COOKING GRID

Use a mild soapy water solution and rinse with water. Non-abrasive scouring powder can be used on stubborn stain.

CLEANING THE BURNERS

- Turn the gas OFF at the control dial and disconnect the gas cylinder.
- Remove the cooking grid and cooking tray.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged parts with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect the burner for any damage (cracks or holes). If damage is found, replace the burner.
- When re-installing the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).




STORAGE OF THE APPLIANCE

The appliance must only be stored indoors when it has been disconnected and the cylinder has been removed. When the appliance is not in use for a period of time it should be carefully packed for storage and stored in a dry, dust free environment.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	<ol style="list-style-type: none"> 1.lp gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. Electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter 	<ol style="list-style-type: none"> 1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	<ol style="list-style-type: none"> 1.lg gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 	<ol style="list-style-type: none"> 1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> 1.lp gas cylinder too small 2.obstructions in burner 3.obstructions in gas jets or gas hose 4.windy conditions 	<ol style="list-style-type: none"> 1.use larger cylinder 2.clean burner 3.clean jets and gas hose 4.use bbq in a more sheltered position

BUTTON / NON LITHIUM BATTERIES:

 	<p style="text-align: center;">BATTERY WARNING</p> <p style="text-align: center;">KEEP OUT OF REACH OF CHILDREN</p> <p style="text-align: center;">In case of ingestion seek medical attention immediately</p>	
<ul style="list-style-type: none">• If the battery compartment (if applicable) does not close securely, stop using the product and keep it away from children.• If you think batteries might have been swallowed, or placed inside any part of the body, seek immediate medical attention		
<p style="text-align: center;">THERE MAY BE NO OBVIOUS SYMPTOMS OF BATTERY INGESTION</p>		
<p>Unfortunately, it is not obvious when a button or coin battery is stuck in a child's oesophagus (food pipe). There are no specific symptoms associated with this. The child might:</p> <ul style="list-style-type: none">• cough, gag or drool a lot;• appear to have a stomach upset or a virus;• be sick;• point to their throat or stomach;• have a pain in their abdomen, chest or throat;• be tired or lethargic;• be quieter or more clingy than usual or otherwise "not themselves";• lose their appetite or have a reduced appetite; and• not want to eat solid food / be unable to eat solid food. <p>These sorts of symptoms vary or fluctuate, with the pain increasing and then subsiding.</p> <p>A specific symptom to button and coin battery ingestion is vomiting fresh (bright red) blood. If the child does this seek immediate medical help.</p> <p>The lack of clear symptoms is why it is important to be vigilant with "flat" or spare button or coin batteries in the home and the products that contain them.</p>		

TECHNICAL INFORMATION

	IQBBQKITFIR			
<p style="text-align: center;">Buy It Direct Limited Unit J6, Lowfields Business Park, Lowfields Way, Elland, West Yorkshire, HX5 9DA</p>				
Total Heat Input (All Gas Categories)	Butane :14.4K W (1048 g/h) (2.7KW x 4 + 3.6KW x 1) Propane : 14.4K W (1028 g/h) (2.7K W x 4 + 3.6KW x 1)			
Gas Category	I _{3+(28-30/37)}			
Types of Gas	LPG			
Gas Pressure	Butane at 28 - 30 mbar and Propane at 37 mbar			
Injector Size	Main Burner:	0.82mm		
	Side Burner	0.89mm		
Identification Code	SR-M410	PIN	0063DM7134	
<p>FOR USE OUTDOORS AND IN WELL VENTILATED AREAS. WARNING: ACCESSIBLE PARTS MAY BE VERY HOT, KEEP YOUNG CHILDREN AWAY. READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.</p>				

MANUFACTURER SUPPORT

0330 390 3062

Office hours: 9AM - 5PM Monday to Friday

Boss grill
 Unit J6, Lowfields Business Park
 Lowfields Way, Elland
 West Yorkshire, HX5 9DA