

# BOSS

— GRILL —

## OWNER'S MANUAL



### MGPELLET

PELLET GRILL WITH TEMPERATURE CONTROL SYSTEM



# 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 grill and keep it safe for future reference.

- Read the following instructions carefully and be sure your grill 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!** The grill must be used outdoors and must not be used 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.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting!
- **WARNING -** Do not move the appliance during use.
- Switch off the electricity supply and unplug from the mains after use.
- Do not modify this appliance.
- If you have any questions concerning assembly or operation, consult the retailer.
- Always place the appliance on a hard, flat, level, non-combustible surface.
- When positioning the grill, the following clearances must be obeyed:
  - Sides and rear of appliance:  
1 METRE FROM ANY OBSTRUCTION.
  - Above the appliance:  
NO OVERHEAD OBSTRUCTION PERMITTED.
  - Water e.g. swimming pools, lakes:
    - 3 METRES FROM WATER
- Do not use the grill in extremely windy conditions.
- Do not use the grill in wet or rainy conditions.
- Do not use the grill in confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.
- **WARNING!** This grill will become very hot, do not move it during operation.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting!
- **WARNING!** Keep children and pets away.
- This is a residential product not intended for commercial use.
- If the grill is stored outside, please keep it covered to prevent moisture from entering the hopper and other vital components.
- Connect the grill to a Residual Current Device (RCD).
- Never operate the grill with a damaged power cord.
- Use only an extension cord with a rating and fuse suitable for the appliance.
- Keep the extension cable dry and away from any heated surfaces.
- Check the power cord and extension periodically for abrasions, cuts, wear and damage.
- Unplug when not in use and make sure the grill is cool before cleaning or conducting maintenance.
- In case of fire, turn off the grill. Disconnect the power cord. Leave the fire to burn out. Do not try to extinguish using water. If the fire is uncontrollable call the fire service.
- Never add pellets to a hot fire by hand.
- Use only cooking grade pellets, NOT heating grade pellets.
- Never put wood chips or chinks in the hopper.

# PRODUCT OVERVIEW

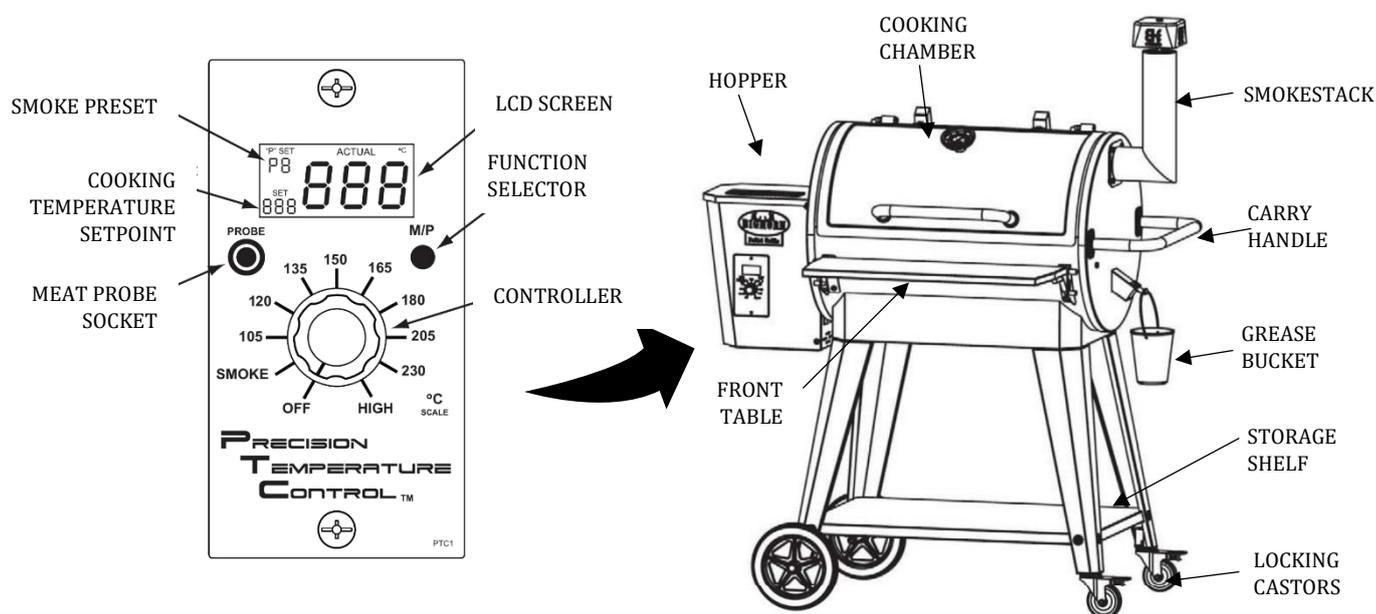
Congratulations on the purchase of your pellet grill.

Pellet grills have become popular in recent years due to their versatility in cooking and smoking food outdoors.

With a large cooking area, a substantial volume of food can be cooked evenly – perfect for entertaining!

With the versatile cooking controller, food can be smoked at low temperature or cooked up to 230°C or more. The heat of the grill can be adjusted and controlled.

Built of sturdy materials with 8-inch wheels and castors with brakes, providing you with years of entertainment!



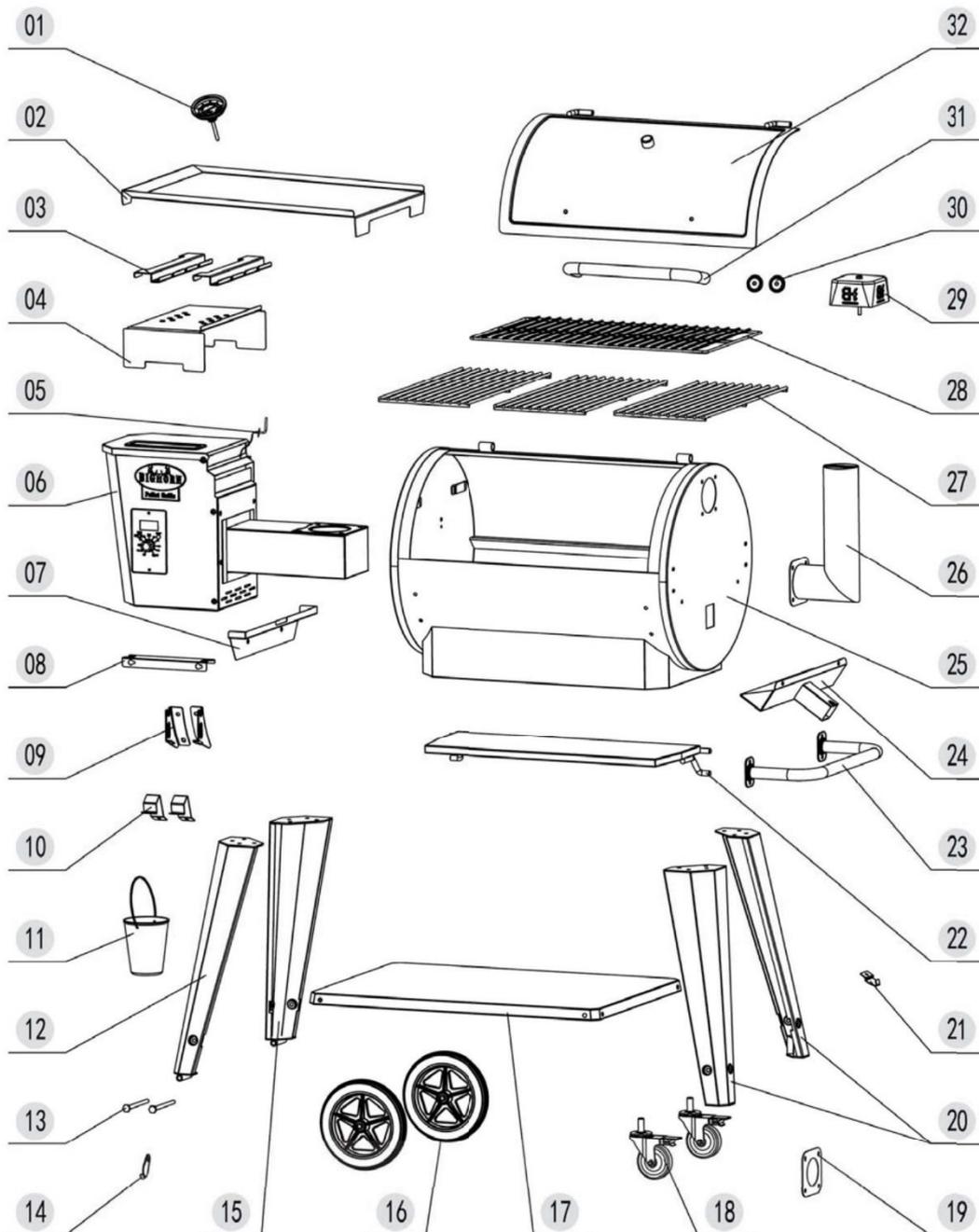
## HOW IT WORKS

Using the electronic controller, barbecue pellets are fed from the hopper down an auger pipe into a fire pot. A 'hot rod' heating element initially causes the pellets to light and a fan mixes air with the heat and fuel to produce fire. The rate of pellets and airflow are varied to control the cooking temperature.

# 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.

## PARTS LISTING



Item	Description	Quantity
1	Temperature Gauge	1
2	Grease Tray	1
3	Top Grid Bracket	2
4	Diffuser	1
5	RTD Sensor	1
6	Hopper Assembly	1
7	Tray Bracket	1
8	Cord Bracket	1
9	Front Table Bracket	2
10	Lid Stop Bracket	2
11	Grease Bucket	1
12	Front Leg - Left	1
13	Axle Bolt	2
14	Port Cover	1
15	Rear Leg - Left	1

16	8" Wheel	2
17	Bottom Panel	1
18	Locking Caster	2
19	Smokestack Gasket	1
20	Leg - Right	2
21	Bucket Hanger	1
22	Front Table	1
23	Side Handle	1
24	Grease Trough	1
25	Cooking Chamber	1
26	Smokestack	1
27	Cooking Grid	3
28	Top Grid	1
29	Chimney Cap	1
30	Bezel	2
31	Lid Handle	1
32	Lid	1

## HARDWARE

Item	Description	Quantity
A	M6 X 15 Hex Head Bolt	44
B	M6 x 20 Hex Head Bolt	4
C	M6 x 20 Philips Head Bolt	2
D	M6 Hex Jam Nut	18
E	M5 x 12 Philips Head Bolt	2

F	M4 x 10 Philips Head Bolt	1
G	M4 Hex Jam Nut	1
H	M8 Hex Lock Nut	2
J	M8 Flat Washer	4

### Tools recommended for assembly:

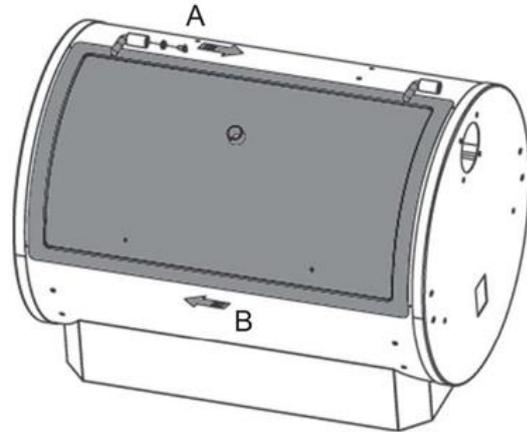
- 8mm socket or spanner
- 10mm socket or spanner
- Ratchet
- Adjustable spanner or pliers

# ASSEMBLY

## Step 1

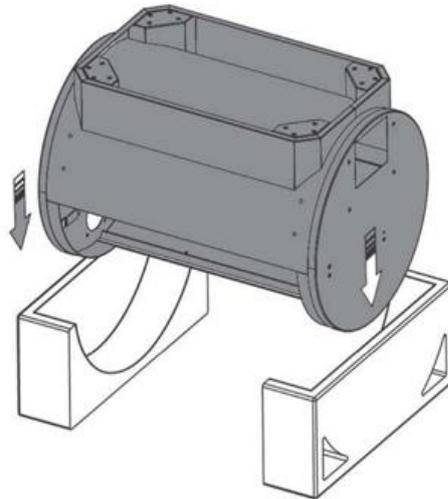
Remove screw and washers from hinges (A) and slide lid to the left to remove (B)

Save the hardware for Step 24.



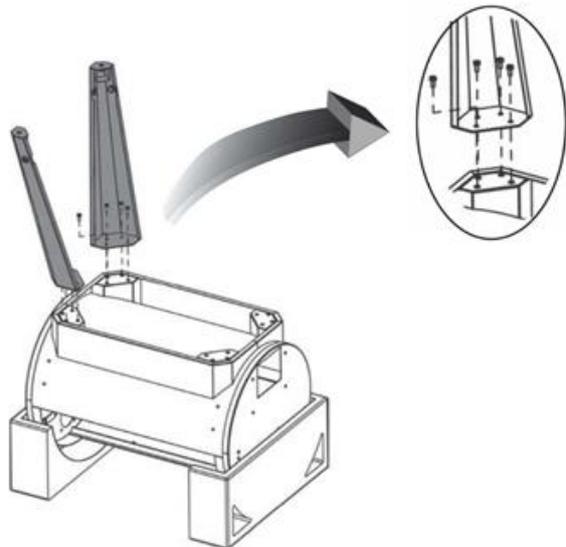
## Step 2

Stand the cooking chamber in the packaging foam and use it as a support which you assemble the grill.



## Step 3

Fit the two Right Legs [20] onto the leg supports on the cooking chamber and secure them with the eight M6 x 15 Hex Head Bolts [A]

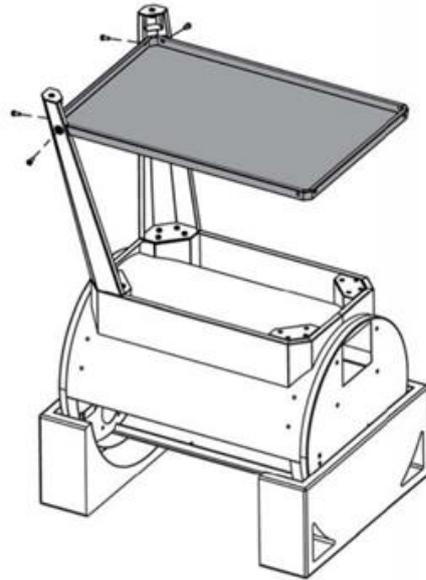


**Step 4**

Use the four M6x15 Hex Head Bolts to attach the Bottom Panel [17] to the legs.

Use packaging foam to support the cooking chamber.

Do not tighten the hardware yet.



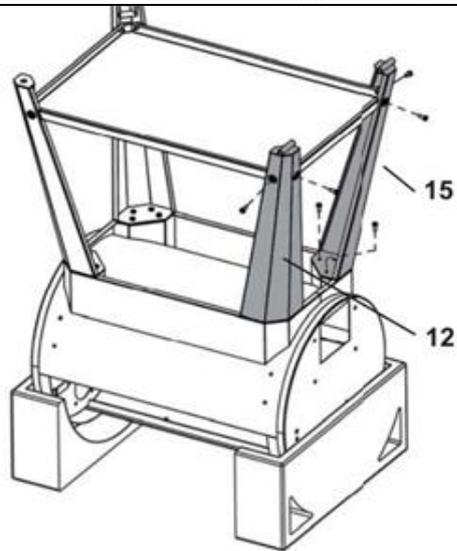
**Step 5**

Use the four M6x15 Hex Head Bolts to attach the Front Leg [12] and rear leg [15] to the cooking chamber and the Bottom Panel.

Use packaging foam to support the cooking chamber.

Do not tighten the hardware yet.

Tighten all hardware.

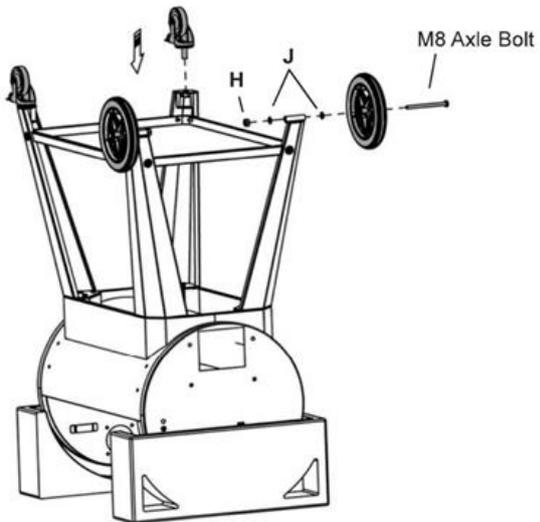


**Step 6**

Now attach the 8" wheel [16] using an M8 axle bolt, an M8 flat washer either side of the leg and an M8 Lock Nut to secure each bolt.

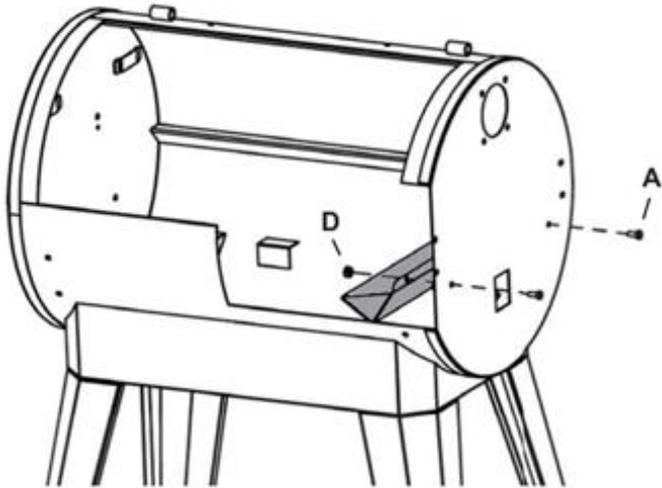
When both 8" wheels are complete, insert the locking castors [18].

Tip: To install the castors, first engage the wheel lock. Then thread the caster into the socket on the leg.



**Step 7**

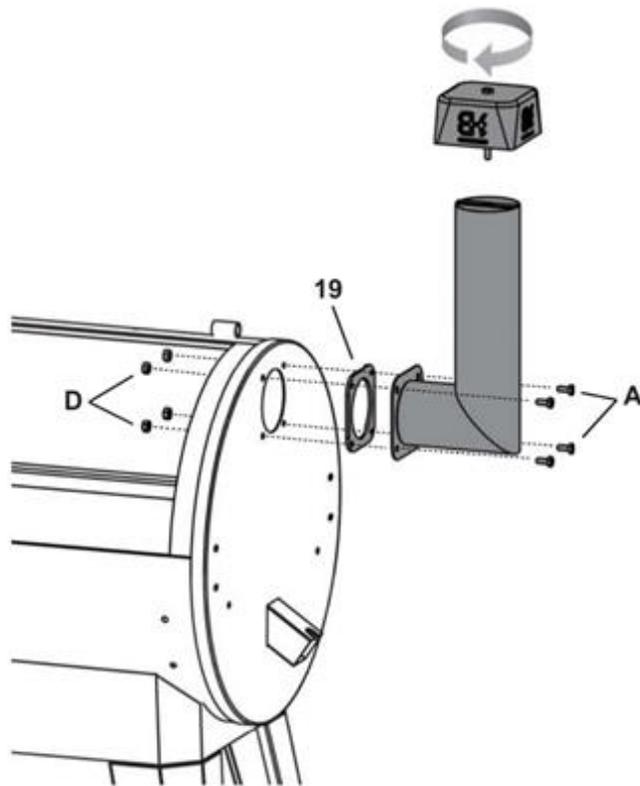
Attach the Grease Trough [24] using two M6 x 15 Hex Head Bolts and two M6 Hex Jam Nuts.  
With assistance, set grill upright to continue assembly



**Step 8**

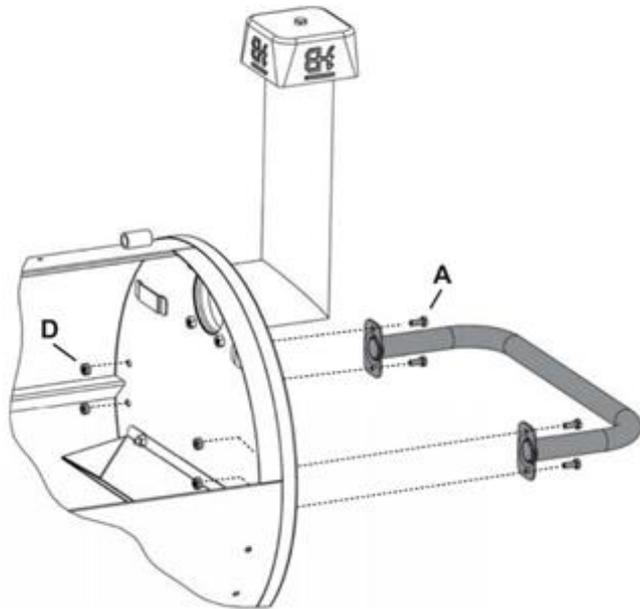
Attach the Smokestack [26] to the body of the cooking chamber using four M6 x 15 Hex Head Bolts [A] and M6 Locknuts [D] ensuring that the Smokestack Gasket [19] is fitted between the cooking chamber and the smokestack.

Fit the Chimney Cap [29] by screwing in clockwise.  
Do not tighten hardware yet



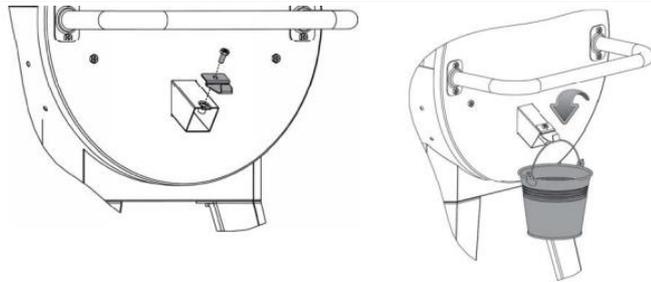
### Step 9

Using four M6 x 15 Hex Head Bolts [A] and four M6 Head Jam Nuts [D], attach the Side Handle [23].



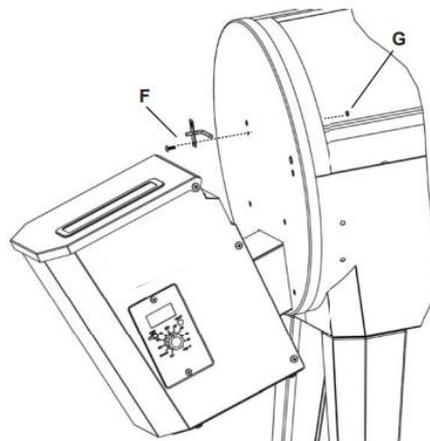
### Step 10

Attach the bucket hanger and bucket using 1 M6x15 Hex Head Bolts to fix the bucket hanger (11) to the unit.



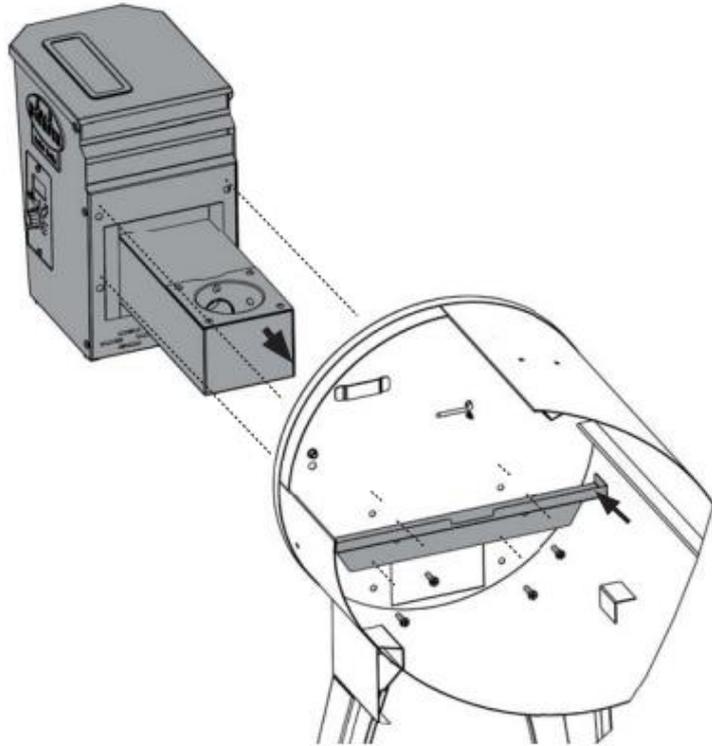
### Step 11

Begin by placing the Hopper Assembly into the end panel of the Cooking Chamber. Let it rest as shown, but keep support as needed to prevent it from falling out. Maneuver the RTD sensor tip through the top hole so it is inside the Cooking Chamber. Then insert the M4 Bolt through the mounting hole and bracket and tighten the M4 Nut from inside the Cooking Chamber.



### Step 12

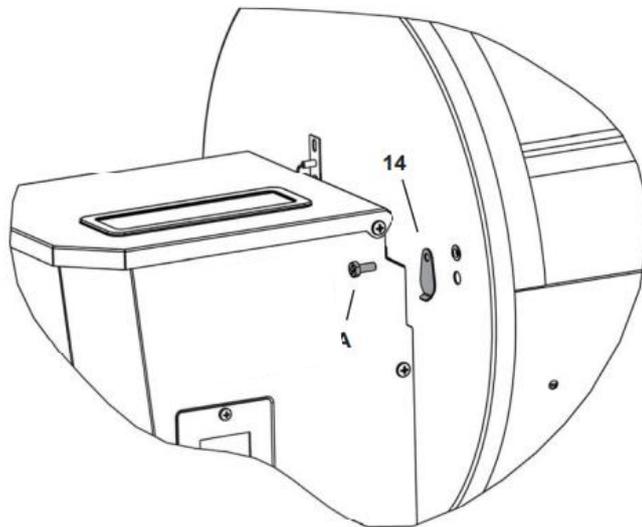
Now lift the Hopper Assembly so it can slide into the Cooking Chamber. From inside the Cooking Chamber, loosely attach the two lower M6 Bolts FIRST. Now attach the Tray Bracket inside the Cooking Chamber by inserting two M6 Bolts through the chamber end panel into the Hopper Assembly. Tighten all bolts.



### Step 13

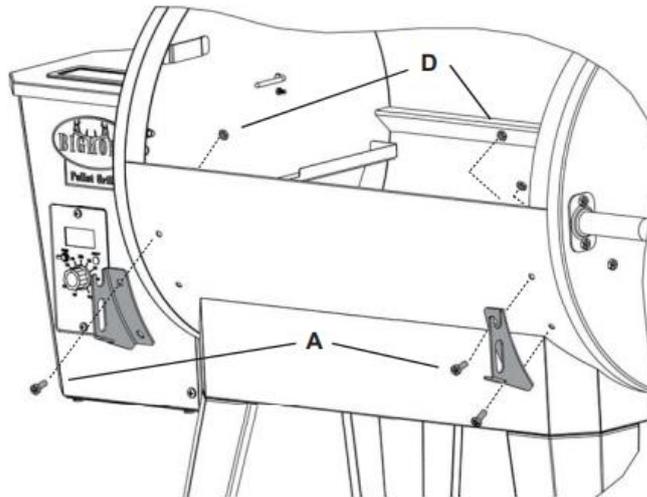
Attach the port cover (14) using 1 M6x15 bolt.

Do not tighten this bolt. Leaving it loose will allow the Port Cover to move



### Step 14

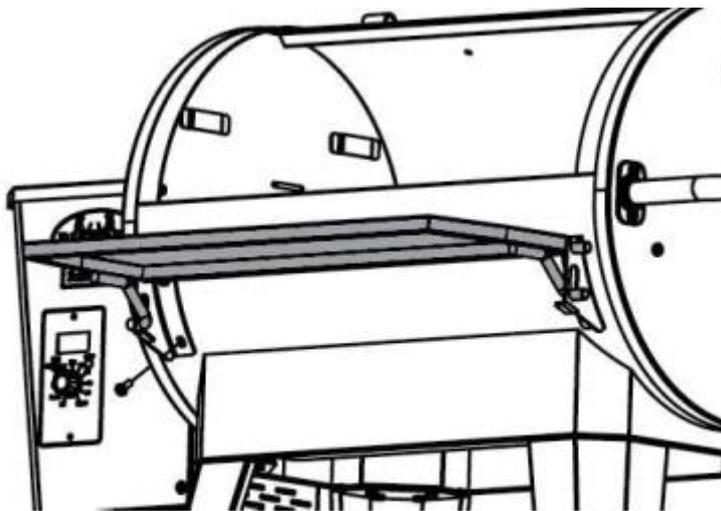
Loosely attach the Left Front Table Bracket and the right front table bracket (9) with 3 M6 x15 Hex Head Bolts and 3 M6 Hex Nuts, use the top mounting hole, as shown.



TIGHTEN HARDWARE AFTER  
INSTALLING THE FRONT TABLE.

### Step 15

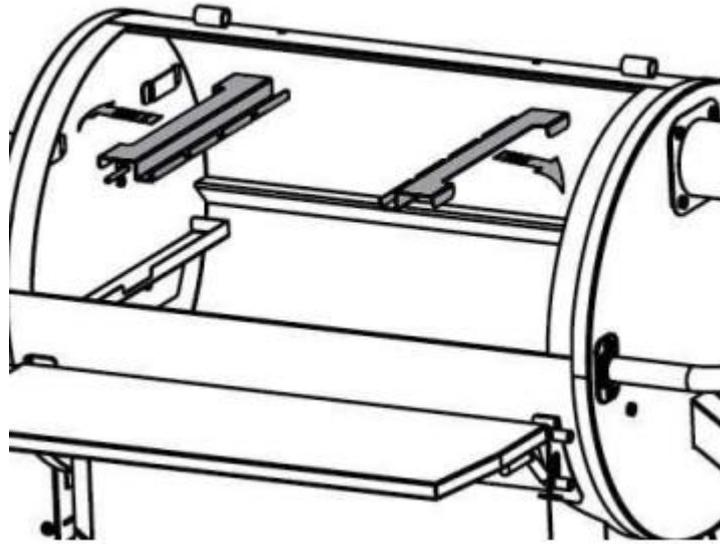
Insert right side of the Front Table into the right Front Table Bracket (14). And secure with 1 M6x15 Hex Bolt. Carefully move/twist the left Front Table Bracket until the Front Table will fit into the bracket. Position the left Front Table Bracket so that the last M6 Bolt and Nut can be assembled.



TIGHTEN ALL HARDWARE.

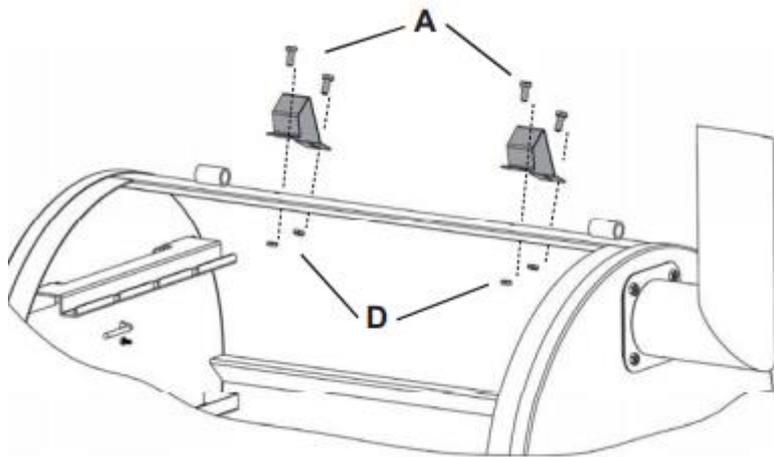
**Step 16**

Install top grid brackets (3).



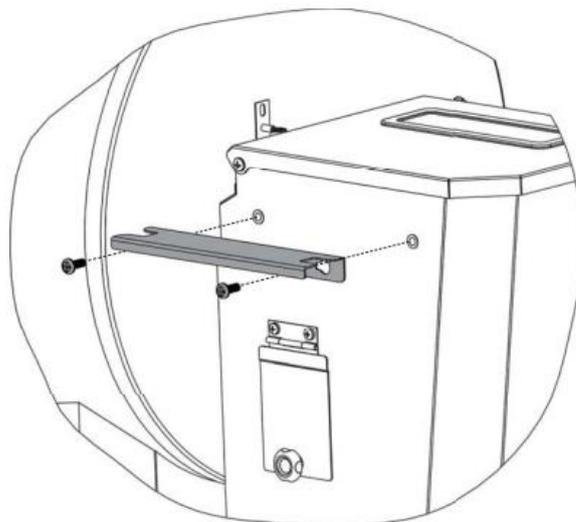
**Step 17**

Attach the lid stop brackets (10) using 4 M<sup>6</sup> x 15 Hex Bolts and 4 M6 Hex nuts.



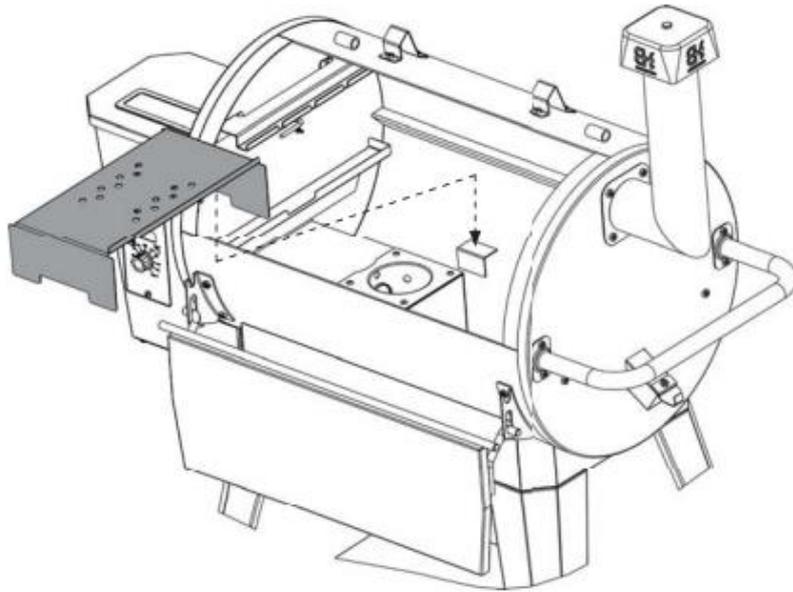
**Step 18**

Install the cord bracket (8) using 2 M5 x 12 Philips head bolts.



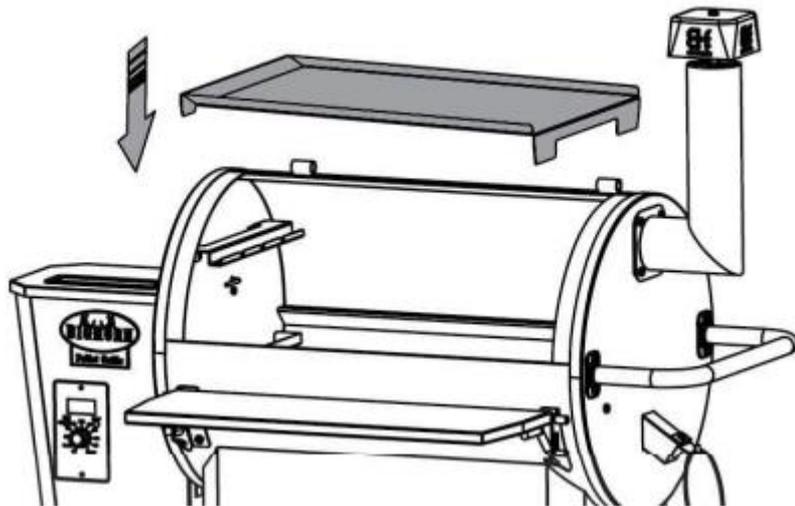
### Step 19

Position the diffuser (4).  
Note: the diffuser includes special forming that prevents it being installed incorrectly. Ensure that the diffuser rests in a flat position.



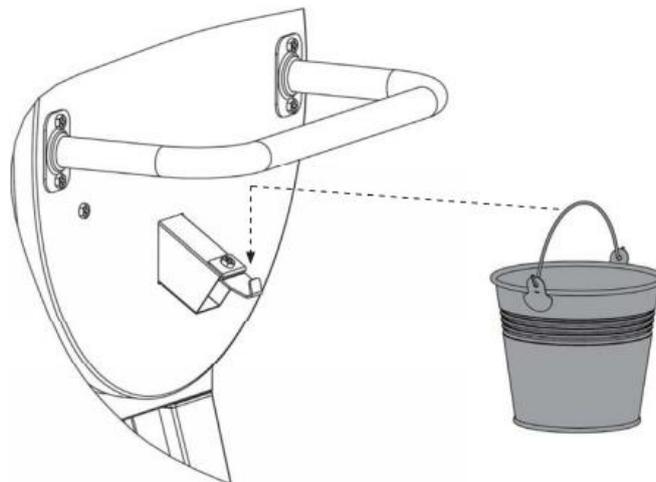
### Step 20

Insert the grease tray (2).  
Caution: To prevent improper air flow and uneven air distribution, ensure the right-side rests inside the grease trough, not underneath.



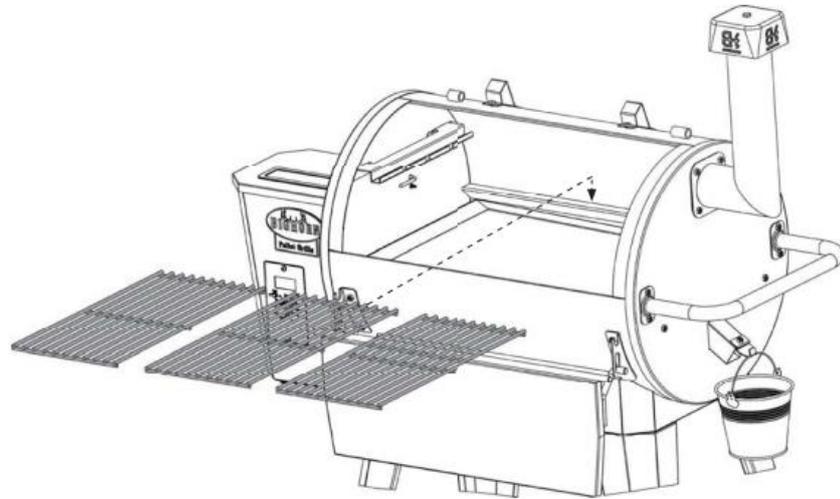
### Step 21

Place the grease bucket (11) on the hanger.



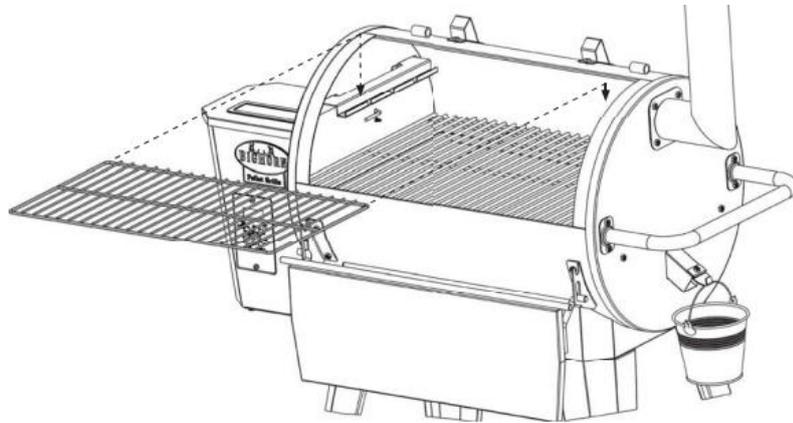
**Step 22**

Install the cooking grids (27).



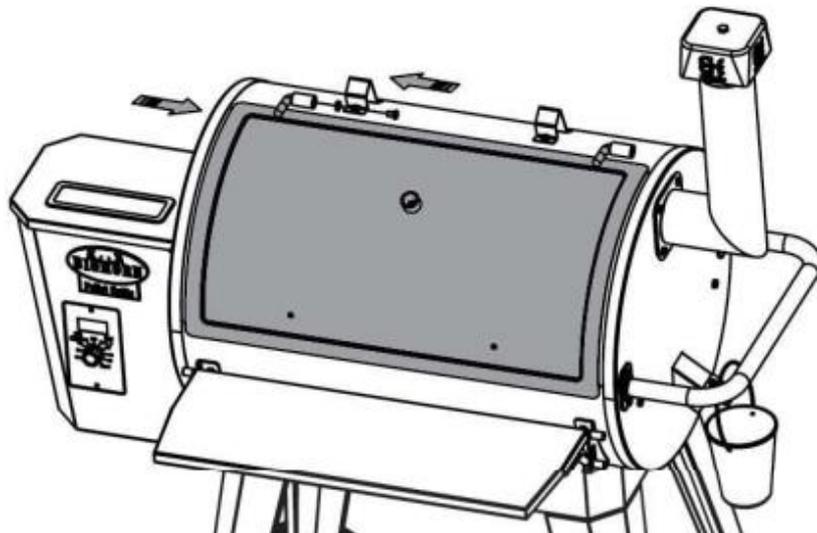
**Step 23**

Insert the top grid (28).



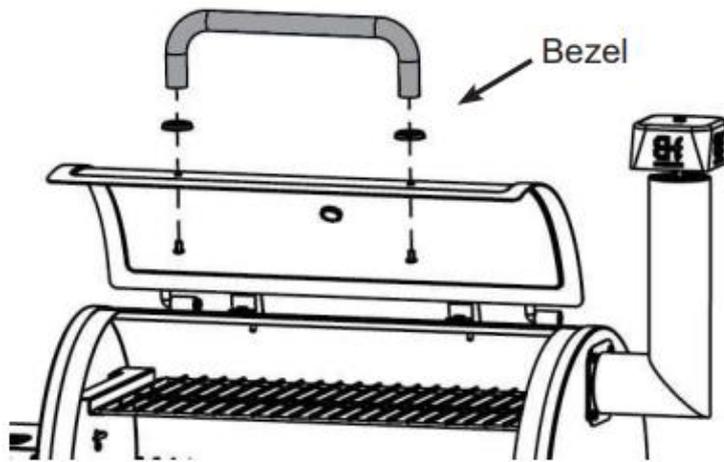
**Step 24**

Replace the lid using the hardware saved from step 1.



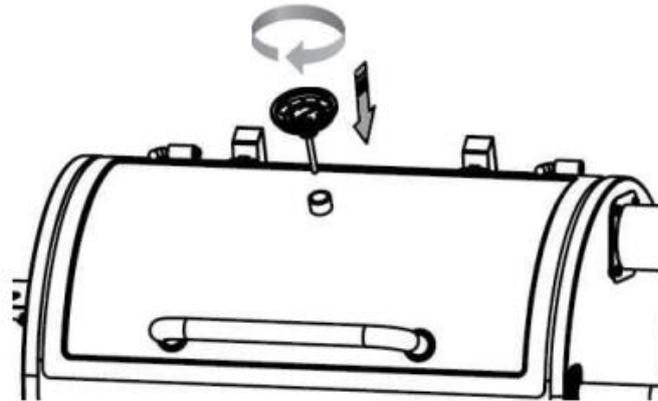
**Step 25**

Attach the lid handle (31) using the Bezel (30) and 2 M6 x 20 Philips head bolts.

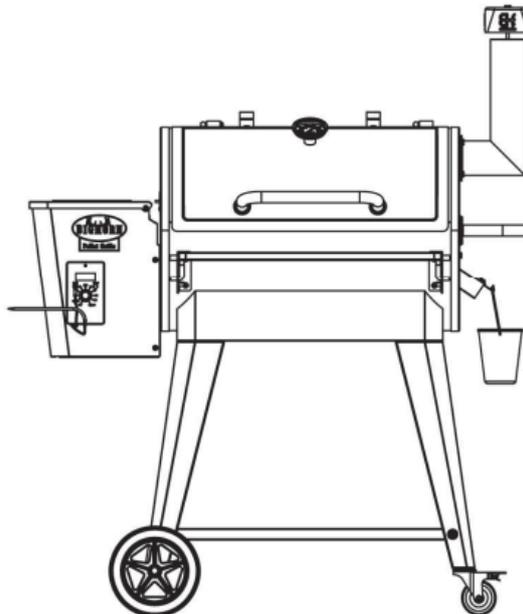


**Step 26**

Install the temperature gauge (1). Thread the temperature gauge into the lid. Correct the orientation and use the attached nut to lock into place.



Assembly is now complete.



# PREPARING YOUR GRILL FOR FIRST USE

Firstly, ensure that you have read all safety instructions.

Follow this procedure before first use or after any time the hopper and auger has been emptied. This should ONLY be performed when the grill is cool, before being used.

Follow these initial set up procedures to ensure proper and safe operation.

1. Open the grill lid; remove the warming rack and cooking grids.
2. Remove the grease tray and clean off any excess food drippings or grease build-up.
3. Inspect and clean the chamber right bracket. Ensure the drain tube is not blocked.
4. Remove the diffuser. Inspect the bottom of the grill body and remove any pellet ash. Also inspect and clean out fire pot. Ensure there are no foreign objects in the fire pot and that the ignitor is clean and clear of debris.
5. Line the bottom of the cooking chamber with heavy-duty aluminium foil. This will help prevent flare-ups as well as make cleaning easier.
6. Open the hopper lid and check for any foreign objects. Fill the hopper with your choice of wood pellet fuel made for barbecues and close the hopper lid.
7. With the control dial set to "OFF", plug the power into a properly earthed 220-240V electrical outlet.
8. Turn the control dial to "HIGH".
9. Observe the auger is turning and that the pellets are filling the auger tube (this could take a few minutes). Once pellets begin to fall into the fire pot, turn the control to "OFF". Do NOT reach into the fire pit as the ignitor could be HOT.
10. Re-install the diffuser, grease tray, cooking grids and warming rack. The grill is now ready for use. To continue, follow the Lighting Instructions. If you plan to cook later, close the grill lid.

# LIGHTING INSTRUCTIONS

## AUTOMATIC METHOD

1. With the grill properly set up and located for operation, ensure the control dial is in the “OFF” position. Plug the power cord into a 220 – 240V earthed electrical outlet. (Refer to instructions PREPARING YOUR GRILL FOR FIRST USE for more information.
2. Open the grill lid. Ensure all components are properly installed and ready for use.
3. Ensure the hopper does not contain any foreign objects and is properly filled with barbecue wood pellets.
4. Ensure the auger is filled with pellets. If not, go back to the previous section and properly fill the auger tube with pellets.
5. Turn the control dial to “Smoke”. Listen for the operation of the fan and motors. Within five minutes smoke should become visible. If smoke does not initially appear, turn off power and wait five minutes before attempting to re-light. Refer to the TROUBLESHOOTING section of the manual for more information.
6. Ensure the grill is lit, then close the lid.
7. Select the desired cooking temperature or smoking pre-set. Refer to COOKING INSTRUCTIONS for more operating instructions.

Note: Depending on the ambient temperature and the desired cooking set point, the grill could take 20 minutes or so to pre-heat and stabilise. If the temperature is higher than desired, open the lid until the displayed temperature is near the desired temperature as this will decrease the time required to stabilise.

If the grill is not properly set up so that the auger is primed with pellets, the lighting procedure may fail and resulting in an error message displaying on the LCD screen.

## WARNING

- Only use an extension cord approved for outdoor use.
- Never immerse any cord, plug or electrical element into water
- Keep power cord away from heated surfaces
- Never operate the grill with a damaged power cord

## MANUAL METHOD

1. With the grill properly set up and located for operation, ensure the control dial is in the “OFF” position. Plug the power cord into a 220-240V grounded electrical outlet. Do not use if the cord is damaged.
2. Open the grill lid. Remove the warming rack, cooking grids, grease tray and diffuser.
3. Ensure the fire pot and ignitor are clean and free of debris and foreign objects.
4. Ensure the auger tube of the hopper is filled with pellets. If not, go back to the Preparing Your Grill section to fill pellets in the tube).
5. Place a generous handful of pellets into the fire pot.
6. Apply an approved wood pellet starter, e.g. a fire starter gel, over the pellets.
7. Using a long fireplace match or long lighter, light the starter and the pellets.
8. After the pellets are burning well (up to five minutes), carefully replace the diffuser, grease tray, cooking grids and warming rack.
9. Turn the control dial to “Smoke”. Listen for the fan and auger motors to operate.
10. Keep the grill lid open for a few minutes to complete the lighting procedure.
11. Select the desired cooking temperature or smoking pre-set.

Note: Depending on the ambient temperature and the desired cooking set point, the grill could take 20 minutes or so to pre-heat and stabilise. If the temperature is higher than desired, open the lid until the displayed temperature is near the desired temperature as this will decrease the time required to stabilise.

Note: When the controller is ON, if the probe does not reach a temperature of 55°C within 20 minutes, the controller will turn OFF and the display will show “Err”. Perform the following:

- Be certain the power is OFF.
- Inspect the hopper to ensure it has enough pellets and the pellets can freely drop into the auger. After the grill has cooled, inspect the fire pit for ash build-up or blockage.
- Follow lighting instructions
- If the grill fails to light again refer to Troubleshooting section / contact Customer Support.

## SHUTDOWN INSTRUCTIONS

1. Turn the controller to “OFF”. The controller will begin its automatic shutdown procedure (see below)
2. Open the grill lid. Leave it open until “OFF” is displayed on the controller screen.
3. Close the grill lid and unplug the power cord.

The grill controller has an automatic shutdown procedure which allows the flames to burn out naturally – DO NOT IMMEDIATELY DISCONNECT THE POWER!

The controller runs a 15-minute program. The display shows “15” and the fan continues to run. When the procedure is complete the fan stops and the display shows “OFF”. At this point you should disconnect the power and close the lid. The grill is still HOT. Once it has cooled, store it in a safe place, out of the way of children and pets.

## CURING THE GRILL

Before first use, it is recommended to cure the grill to remove any manufacturing oils, paint residue etc and minimise smoke odours or unnatural flavours being added to food. To do this:

- Follow “Preparing Your Grill for First Use” (above)
- Follow “Lighting Instructions” (above) to start the grill.
- Set the temperature to 120°C and allow it to operate for 2 hours.
- Increase the temperature to 205°C and allow to operate for an additional hour.
- Turn the grill OFF and allow to cool properly.

# **GRILL OPERATION**

## **PREHEATING THE GRILL**

Prior to each use, preheat the grill to remove bacteria or foreign material from previous use. This also increases the cooking performance since all of the grates and components have a balanced temperature.

- Follow “Preparing Your Grill for First Use” to ensure the grill is safe for operation.
- Follow “Lighting Instructions” to start the grill, then turn the controller to “High”.
- Close the lid and allow the grill to maintain at least 205°C for about ten minutes.
- Open the lid, set the controller to the desired temperature. Close the lid once the temperature is close to the desired setting.
- Cook food as desired. (See “Cooking Instructions” below)

## **COOKING INSTRUCTIONS**

The pellet grill has two modes of controlling the pellet feeding speed, the Cook Mode and the Smoke Mode. The Cook Mode is for grilling or slow cooking methods, while the Smoke Mode is for smoking and adding flavour to foods being prepared.

### **COOK MODE**

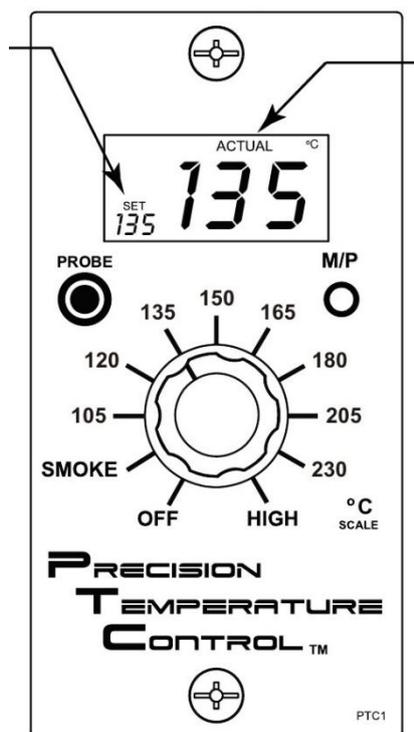
After the grill is properly lit, turn the controller to the desired cooking temperature. The grill will automatically maintain the set temperature by adding pellet fuel to the fire pot when needed by monitoring the internal grill temperature. It is therefore important to keep the lid closed for the grill to function properly.

Note: The maximum temperature the grill can achieve is influenced by the ambient temperature. In colder weather the grill may not be able to achieve the highest temperatures and it will feed pellets continually to try to reach the set temperature.

# GRILL MODE

## Set Temperature

Turn the controller to the desired cooking temperature after following the “Lighting Instructions”. This target temperature will be displayed with “SET”, indicating that the controller is set to standard cooking mode.



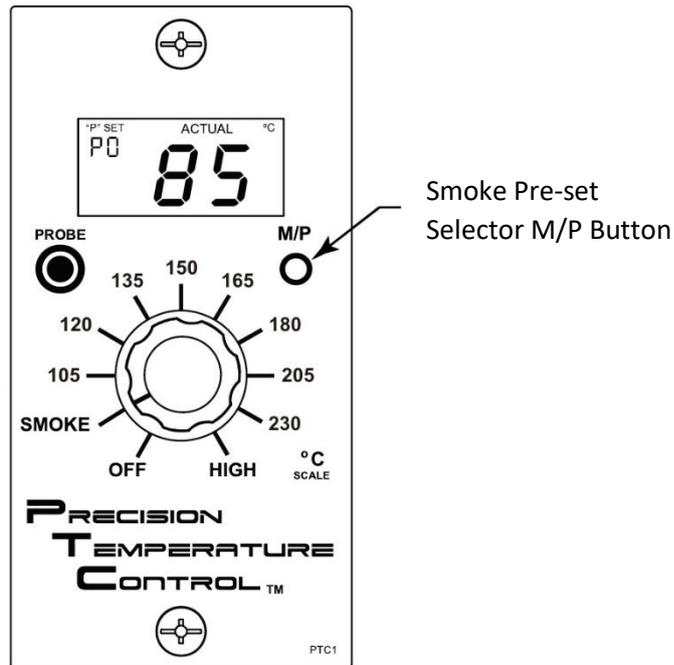
## Actual Temperature

The internal temperature of the grill is displayed in one-degree increments. It is measured by a thermocouple mounted inside the grill. Since this measurement is electronic and it is not near the lid gauge, the displayed temperature may not match the lid gauge.

**CAUTION!** After cooking at high temperatures for an extended time, do not immediately unplug or turn the controller OFF. Set the grill into SMOKE mode and allow up to 15 minutes for the grill temperature to fall. Then turn the controller to OFF to enter shut down mode. Doing so lowers the temperature, preventing charring, smoking and burning pellets in the auger tube.

## SMOKE MODE

After following the “Lighting Instructions”, press the M/P button to select the desired type of smoking (see chart on next page). The setting will be displayed in the upper left of the screen.



Note: experiment in various smoke mode pre-sets to better understand how the smoker functions, cooking temperatures and time before preparing food for the first time. There may be some discrepancy between the digital temperature displayed and the lid gauge temperature.

The following table represents the pre-set smoking modes showing the relation of smoke produced to the cooking temperature. A higher pre-set level will product more smoke but a lower cooking temperature.

Smoke Mode Setting	Smoke Produced	Cooking Temperature	
P0	LOW 	HIGH	
P1		HIGH 	LOW 
P2			
P3			



## WARNING

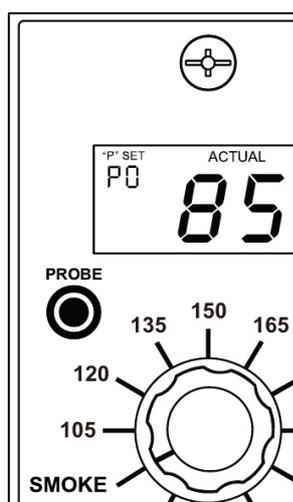
NEVER add wood pellets to the fire pot whilst it is hot or in use!  
 Serious injury could result.

## POST COOKING INSTRUCTIONS

Following each cooking session, it is recommended to operate the grill at a high temperature to burn off excess residue and juices and help maintain a clean appliance (similar to a self-cleaning oven).

1. Turn the controller to “High”.
2. With the lid closed, allow the grill to operate 5 to 15 minutes, depending on what was cooked or the amount of residue/grease on the grates.
3. Turn OFF the grill (see “Shutdown Instructions”).
4. Using a long-handled grill-cleaning brush, scrape clean the cooking grates.
5. Once the grill has properly shut down and cooled, unplug the power cord and properly store the grill in a safe, dry place away from children and pets.

## MEAT PROBE CONNECTION AND USE



The meat probe is a thermal sensor which connects to the controller in the PROBE socket. When the Meat Probe is placed into food, you can view the temperature by pressing the M/P button on the controller for a few seconds. The current measured temperature will be displayed for three seconds, after which the display will return to the default reading.

The probe socket is usually covered with a protective rubber cover which will need removing. To extend the life of the controller, return the rubber cover to the socket when not in use

A Port Cover is provided on the side of the grill enabling the Meat Probe to be passed through the grill and into the racking. Pull any loose wire back out of the grill and close the Port Cover.

(See step 13 of assembly instructions)

Note: When not in use the Meat Probe should be kept indoor, out of the reach of children and pets.

Only the supplied Meat Probe is compatible with this controller. Please contact Customer Support if you need a replacement.

# COOKING TIPS

## WOOD PELLETS

- Only use wood pellets specifically made for barbecues, not heat grade pellets.
- Barbecue wood pellets should be 100% all-natural wood and come in a variety of wood types which will add flavour to the food you are cooking or smoking.
- If possible use fresh pellets for each cooking session to ensure they burn properly, giving off enough heat and smoke flavour.
- Remember to follow the preparation steps each time you use the grill and properly fill the auger with pellets.
- Store unused wood pellets in a safe, dry place, preferably in a moisture proof plastic container with a resealable lid.

## GRILLING

- Preheat the grill before setting the desired grilling temperature or entering smoke mode. This will not only get the grids hot, but also help the grids and other parts remain hygienic.
- Clean or wipe off cooking grids prior to use to help reduce food stains or flare ups.
- Ensure the grease bucket is clean before each use. To make clean up easier, place aluminium foil inside the bucket as a liner.
- Never spray vegetable oil onto hot cooking grids.
- Keep the lid closed while grilling or smoking. The pellet system operates based off the internal temperature of the grill.
- For long cook times, periodically look into the pellet hopper to check the level of wood pellets. Add more pellets as needed. DO NOT reach into the hopper while the grill is operating.
- Practice makes perfect. As with any smoker or grill, the more you use it, the more you understand the cooking temperatures and performance.
- If you pre-cook meat or poultry, do so immediately before grilling.
- Always wash hands thoroughly with soap and hot water prior to handling food, and after handling raw meat, uncooked poultry or seafood.
- Never defrost meat at room temperature or on a counter top.
- When using a platter to carry raw meat, uncooked poultry or seafood, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to serve.

# **CLEANING AND MAINTENANCE**

## **CLEANING THE GRILL BODY**

Use warm, soapy water to clean the inside and outside of the grill body with a cloth and then wipe it dry. Treat the interior surface of the grill body with a light coat of vegetable oil and then wipe it dry periodically to prevent rusting.

DO NOT use oven cleaners, abrasive cleaners or abrasive cleaning pads on the surface of the grill body.

## **CLEANING THE COOKING GRATES AND GREASE TRAY**

With a cloth use warm, soapy water to wash the cooking grates and grease tray and then wipe them dry. Lightly coating them with vegetable or olive oil will help prevent corrosion. After removing food and when grates are still hot, carefully brush the cooking grates with a long-handled cleaning brush. Wear oven mitts or gloves when around the hot grill.

## **CLEANING THE GREASE BUCKET**

For easier cleaning, line the bucket with aluminium foil. Periodically clean or replace the aluminium foil liner. Keep excess grease out of the grease bucket and the grease bucket the interior of the grill. If too much collects a grease fire could result.

## **REMOVING WOOD PELLET ASH**

Depending on use, periodically remove wood pellet ash that has collected into the fire pot, the grill body and other parts. The grill COLD and UNPLUGGED.

Remove the cooking grates and grease tray for access to the fire pot and grill body interior using a heavy-duty vacuum.

## **STORING THE GRILL**

Disconnect the power cord and store the grill in a dry, safe place away from children and pets. If the grill is stored outdoors, make certain it is properly protected to prevent water from entering the hopper and grill body interior. A cover can be bought from the stockist using the reference BBQCP. If possible do not leave wood pellets in the hopper during storage.

## **PAINT AND CORROSION**

Never apply paint to the interior surfaces. Rust spots on the interior surface can be buffed, cleaned and then lightly coated with vegetable oil. Maintaining a light coat of oil will help minimise rusting.

To protect against excessive rust, keep the grill clean and covered at all times when not in use.

# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
"noP" error message	Meat Probe is not connected or has failed	Verify meat probe is properly connected to the controller. If possible, disconnect power and re-start.
Pellets aren't being delivered into the Fire Pot	Pellet Hopper is empty or pellets are failing to fall into auger tube	Verify there are pellets in the Pellet Hopper and they are not stuck on the side walls. If they are stuck, gently tap the side walls to shake them loose, or add more pellets. If the grill has run out of pellets allow up to five minutes for them to travel to the fire pot. Verify the auger motor is running.
Fire will not remain lit	Excess ash in the fire pot	Unplug the grill and wait until cool. Then open the cooking chamber, use caution to remove the cooking grates, grease drain pan and flame tamer from inside the grill. Then remove all unburned pellets and ash from inside and around the fire pot. A heavy-duty vacuum is ideal for this task.
Electric element (hot rod) does not get hot	Blown fuse? Check that all electrical connections are intact including RCD. The heating element only operates during the first five minutes of operation.	Reset RCD, check circuit breaker/fuse. Turn controller to "OFF" then "SMOKE" again. Replace max fuse size: 5x20mm 5A.
Grill not getting hot enough	Temperature set too low. Grill lid left open too long. No fire burning.	Adjust the controller to a higher temperature. Open grill lid only when necessary. Inspect hopper for pellets and fire pot for ash. DO NOT touch any HOT parts.
Grill is getting too hot	Operating temperature set too high. Auger runs continuously.	Adjust the controller to a lower temperature.
Excess smoke from chamber or chimney	Grease fire	Some smoke is normal, but if excessive and the temperature has increased this is a grease fire. Turn OFF and unplug the power cord. The fire should extinguish itself. If it continues, call the Fire Service.
Temperature or digital display does not match "set" temperature	Outdoor temperature, Lid open	Close the grill lid and allow up to 15 minutes for the temperature to stabilise. Operating the grill in very cold conditions may affect the performance.
LCD screen does not illuminate.	Missing or incorrect power supply. LCD screen failure. Blown fuse on circuit board.	Ensure the grill is properly connected to a working RCD supplying 220-240V AC. If the display has failed, contact Customer Support for a replacement controller. Inspect and replace the 5A fuse. (See circuit board diagram for information)

"ErH" error message	The grill has overheated, possibly due to grease fire or excess fuel.	Turn the grill OFF the unplug the power cord and allow grill to cool. Clean grill interior, remove excess pellets from fire pot and confirm positioning of all component parts.
"Er1" error message	Grill probe disconnection or failure	Unplug the power cord and allow grill to cool. Ensure grill probe wiring is properly connected and inspect for possible damage.
	1. Controller was not in OFF position when grill was connected to AC power 2. Grill temperature is lower than 50°C	1. Turn controller to OFF, wait 2 minutes, then select desired temperature. This is a safety feature that prevents an inadvertent start. 2. Turn off grill and unplug the power cord, then restart the grill to light.
"Er2" error message	The grill temperature is lower than 65°C	Turn off grill, unplug power cord to reset the controller. After a few seconds, connect power cord and restart grill.
Flashing dots on the LCD screen.	The igniter is on.	This is NOT an error. It is used to show that the unit is in start-up mode.
Grill will not start	Power	Ensure unit is plugged in. Verify there is power at the mains / RCD. Check the operation of the RCD. If igniter is not working check the 5A fuse on the back of the controller. Replace if necessary.
	Controller	Ensure controller is in off position. Turn controller to SMOKE. LCD screen will light up.
	Igniter	Remove warming rack, cooking grates, grease tray and flame tamer. Turn unit on and visually inspect the igniter. Start unit using Lighting Instructions. If not working call Customer Support for replacement parts.
	Auger Motor	Remove cooking grate, grease drain pan and flame tamer. Turn unit on and visually inspect the auger feed. Remove Control Board and inspect the wires and connections. If not working call customer services for a replacement Auger motor.
	Control Board	Remove Control Board, inspect the wires and connections. If no issues found, contact Customer Support for replacement Control Board.
During Smoke Mode the temperature is too high	Improper pre-set for desired smoking setting	With the grill set to "Smoke", press the M/P button to select a higher pre-set. Refer to the table shown on page 26
Unexpected grill temperature is displayed	Grill is exposed to direct sunlight or high ambient temperatures.	Use the grill in a shaded area wherever possible. Briefly open the grill lid to help reduce the temperature if needed.

Grill will not achieve or maintain a stable temperature.	Insufficient air flow through fire pot.	Check the fire pot for as build-up or obstructions. Verify the blower fan motor is functioning, the air intake is not blocked and that the auger tube does not have a blockage. Perform a quick test. Remove the cooking grate, grease drain pan and flame tamer. Ensure all the above has been done, start the grill, turn the controller to "High" and wait for 15 minutes. Check that the flame produced is bright and vibrant.
	Insufficient or pool fuel.	Verify the hoper is full of wood pellets made for barbecues. Feel the pellets to ascertain that they are dry. If wet, remove all pellets and replace with dry wood pellets for barbecues.
	Dirty or blocked temperature sensor.	Clean the temperature sensor and verify it is not blocked or covered.
	Improper control settings.	Ensure smoke pre-set setting is correct in SMOKE mode.
Grill produces excess or discoloured smoke	Excess grease build-up or dirty components	When the grill is cool, remove and properly clean the components. It is good practice to "burn off" excess food after each use by setting controller to "High" after food has been removed. Allow to cook about ten minutes and properly shut down the grill.
	Excess of ash in the fire pot.	When grill is cool remove ash from the fire pot using a heavy-duty vacuum.
Frequent flare-ups	Improper cooking temperature.	When cooking very greasy foods, keep the temperature under 180°C to reduce flare-ups. Avoid putting greasy foods directly above the fire pot area.
Temperature variance or unstable temperature (especially following ignition)	Too many pellets in fire pot.	Adjust the controller to a lower temperature and allow the cooking temperature to stabilise. This could take several minutes. Once the cooking temperature matches the set temperature (within several degrees) set the new desired cooking temperature.

# TECHNICAL SPECIFICATIONS

<b>Model</b>	<b>MGPELLET</b>		
<b>Description</b>		Pellet grill with temperature control system	
<b>Hood</b>	Hood	powder coated steel	
	Hood ends	powder coated steel	
	Handle	#430SS	
	Temperature Gauge	included	
	Fire box	#430SS	
<b>Hopper box</b>	Control panel	#Powder coated steel	
	Front panel	#Powder coated steel, foldable	
	Fuel input rating	1.0KG/hour	
	Temperature setting	80-250 degree	
	Ignition	Electric heating rod ignition	
	Fat tray	#430SS	
<b>Cooking Chamber</b>	Cooking grid	Enamel steel	
	Warming rack	Enamel steel	
	tray bracket	#Powder coated steel	
	Door	N/A	
<b>Cart</b>	Legs	4 legs with Powder coated steel	
	Drawer	N/A	
	Side panel	N/A	
	Real panel	N/A	
	Cart bottom	#Powder coated steel	
	Wheels	2 wheels+ 2 with brake	
<b>Voltage</b>		220-240V, 50-60HZ	
<b>Wattage</b>		230W, Class I	
<b>Cooking Area</b>		650X442mm	
<b>Dimensions</b>		110 x 88.5 x 133.5cm	

# MANUFACTURER SUPPORT

0330 390 3062

Office hours: 9AM - 5PM Monday to Friday

## **Boss Grill**

Unit J6, Lowfields Business Park  
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Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment. Please contact the local council for details of your local household waste recycling centres.