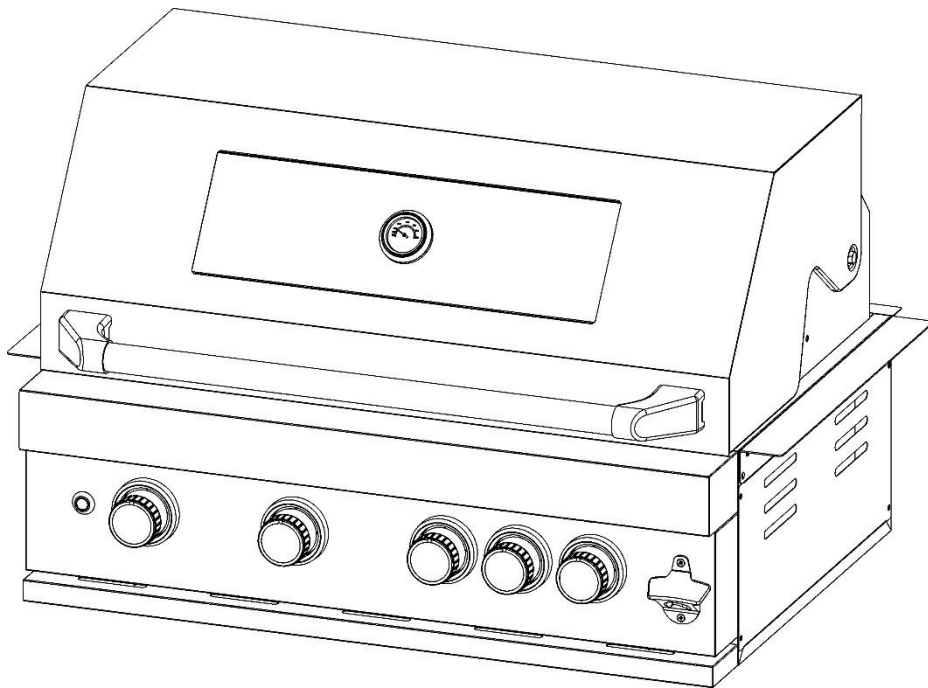


BOSS

GRILL

OWNER'S MANUAL



4 BURNER GAS INTEGRATED BBQ

MGINTBB4/ MGINTSS4

ENJOYING YOUR NEW BBQ?

We hope you're happy with your new grill.

We'd love to see you cooking up a feast.

If you share any snaps on your socials,
make sure you tag us and use our hashtag.



@UKAppliancesDirect



@UKAppliances

#BossGrill

WE'RE HERE TO HELP

Got a question or need help?

Get in touch with our friendly customer service team.



0330 390 3062

support@bossgrill.co.uk

Mon - Fri | 9am to 5pm



**Unit 2A, Trident Business Park, Neptune Way,
Leeds Road, Huddersfield, HD2 1UA**

Thank you for purchasing a BOSS GRILL BBQ

Forged from iron, steel and solid British values, our BBQs 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 installed correctly, 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.
- Use outdoors only.
- **WARNING - Risk of Suffocation!** BBQs 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.
- Never use this appliance as a heater.
- 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.
- The flexible tube should never be twisted or squashed. Ensure the tube is kept away from any moving parts and there are no sharp edges.
- Never light the appliance with the hood in the closed position.
- Your BBQ can be used with gas cylinders between 5 kg and 15 kg. The maximum size is 320mm (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.
- Never place the gas cylinder in the BBQ housing or into a compartment. This must be placed on level ground, outside of the unit, away from anything combustible to prevent possible explosions.
- The cylinder must have adequate ventilation.
- Use a suitable regulator that is certified to BS EN 12864 or EN 16129.
- The flexible tube should be replaced, when necessary, as per your national regulations or when it has reached its expiration date, which is usually 5 years after the production date.
- The length of the flexible tube should never be more than 1.5 metres.
- If any damage is found on the flexible tube, this must be replaced immediately; do not use it.
- 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 a gas leak is suspected. Do not turn it back on until you are certain there is no leak. In the event of a leak, replace the leaking part with a new suitable part
- You can test for gas leaks using a 50/50 solution of water and washing up liquid. Apply the mixture to the hose and all connections, then turn the gas supply on. If any bubbles form there is a leak. Switch off the gas supply immediately.
- Consider any necessary precautions and be careful when changing the gas cylinder.
- Ensure the canister valve is closed prior to disconnecting the hose to prevent any gas leaks. Only open the valve again once everything is securely connected.
- Always change the gas cylinder away from any source of ignition.
- The cooling compartment is not suitable for freezing any food product or beverage.
- 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.
- Do not use the BBQ in confined and/or habitable spaces, e.g., houses, tents, caravans, motor homes, or boats. Danger of carbon monoxide poisoning fatality.
- **WARNING!** This BBQ will become very hot; do not move it during operation.

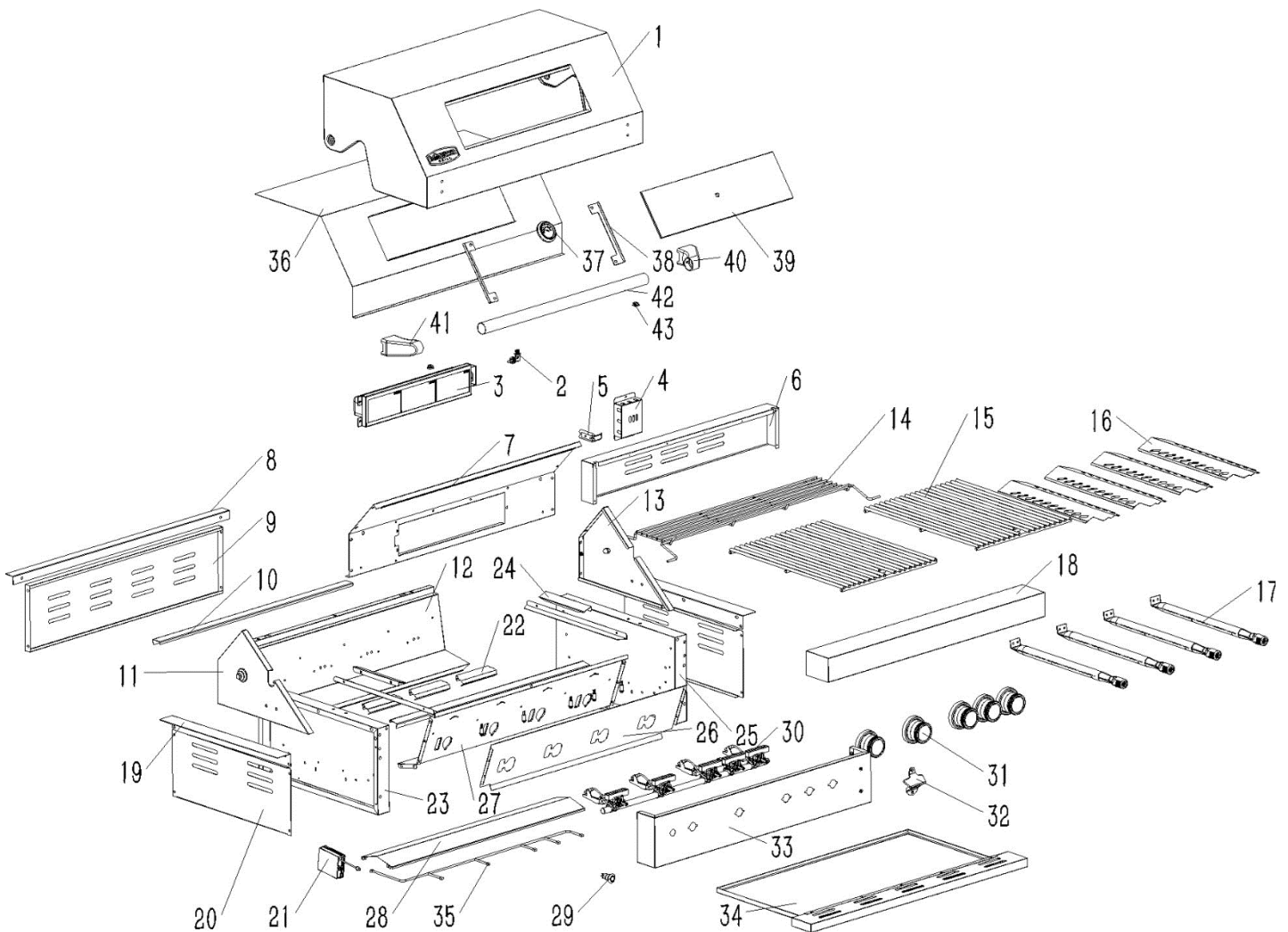
- Use oven gloves or heat-resistant gloves when using the BBQ and any utensils.
- **WARNING!** Do not use spirit or petrol for lighting or re-lighting! Use only firelighters complying with EN 1860-3.

- **WARNING!** Keep children and pets away.
- Surfaces that come into contact with food and accessible drainage systems should be cleaned regularly.

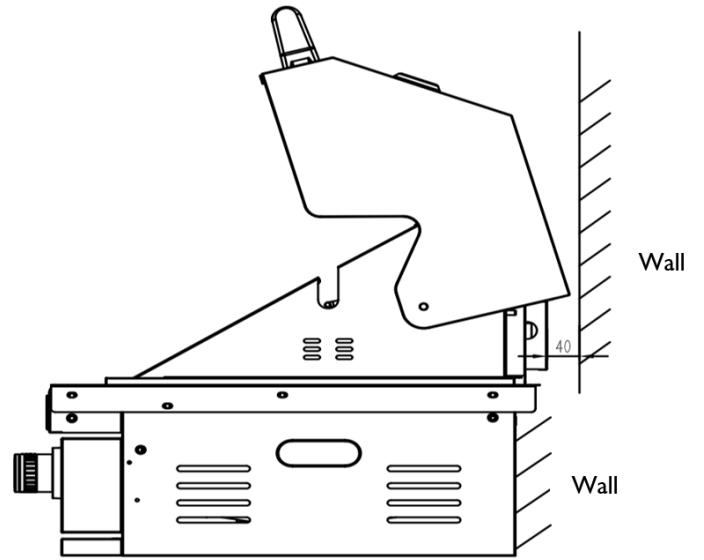
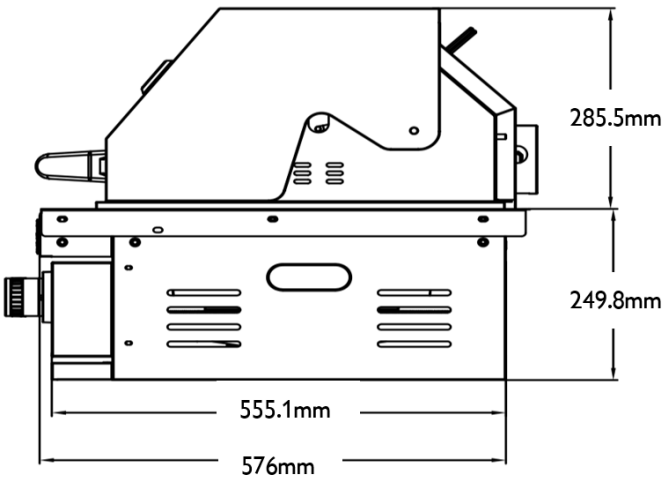
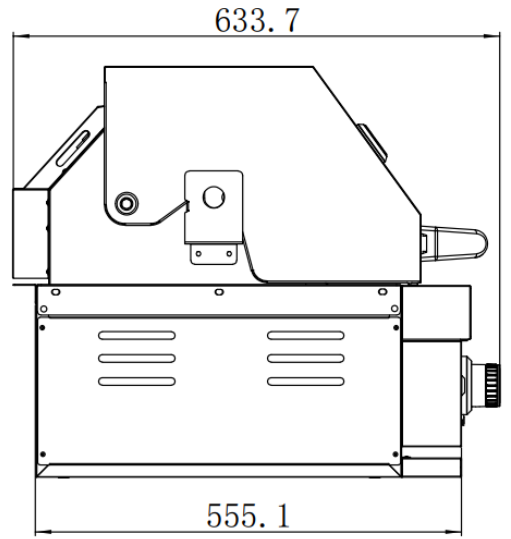
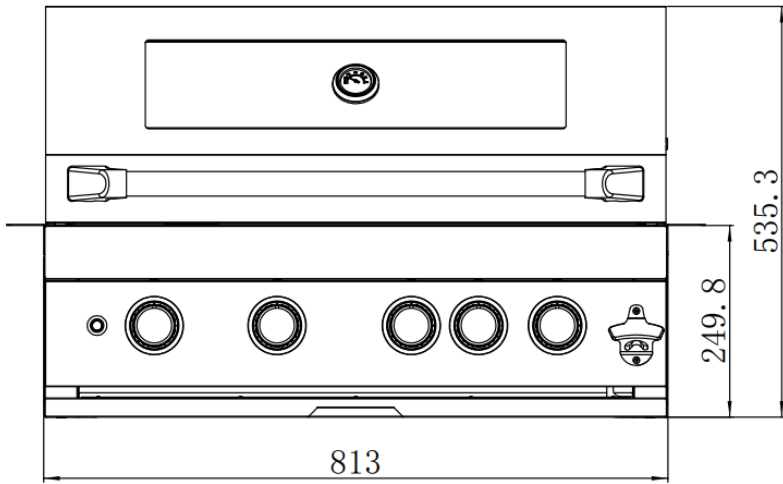
GENERAL INFORMATION FOR SUCCESSFUL ASSEMBLY

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 the parts and necessary tools to be within easy reach. Only tighten all 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.

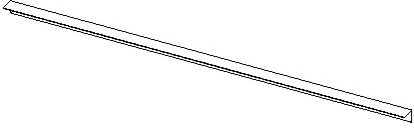
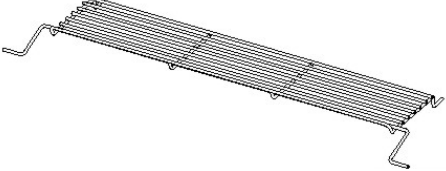
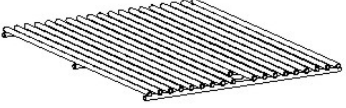
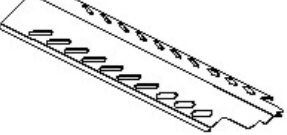
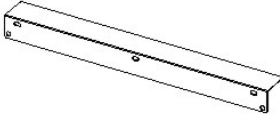
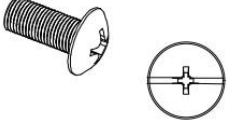
PRODUCT OVERVIEW



DIMENSIONS




PARTS LIST

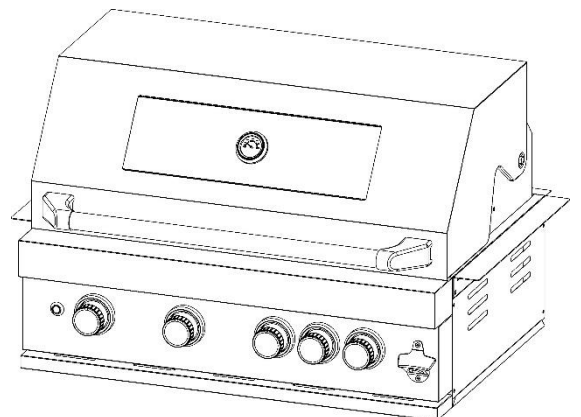
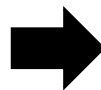
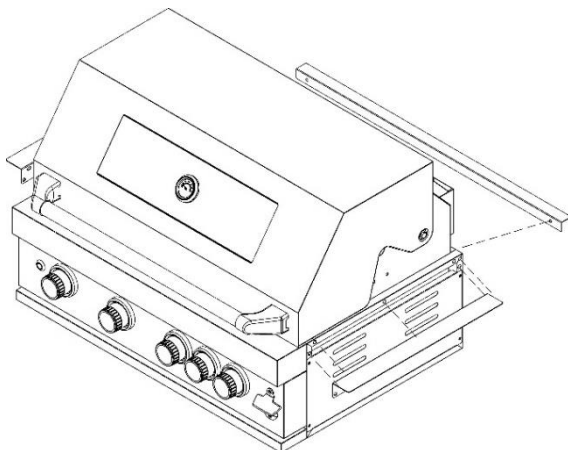
PART NO.	DIAGRAM	DESCRIPTION	QUANTITY
8		Rear bracket	1
14		Warming rack	1
15		Cooking grill	2
16		Flame tamer	4
19		Side brackets	2
A		M6x12 mm bolt	10

ASSEMBLY INSTRUCTIONS

STEP 1

Attach the **Left, Right and Rear brackets (19, 9)** to the bottom of the BBQ body using four **M6x12 mm bolts (A)**.

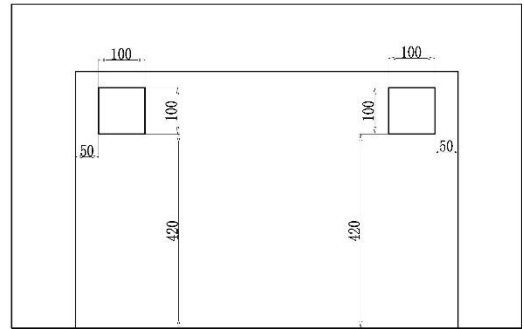
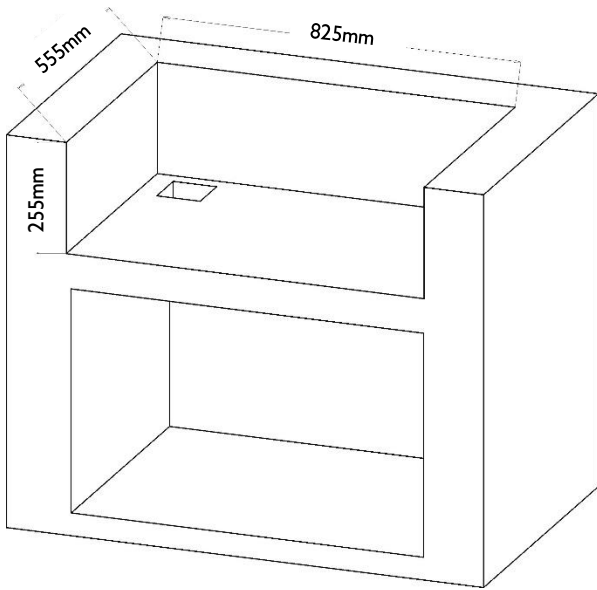
FITTINGS REQUIRED			
No	Description	Image	Qty
A	M6x12 mm bolt		10



STEP 2

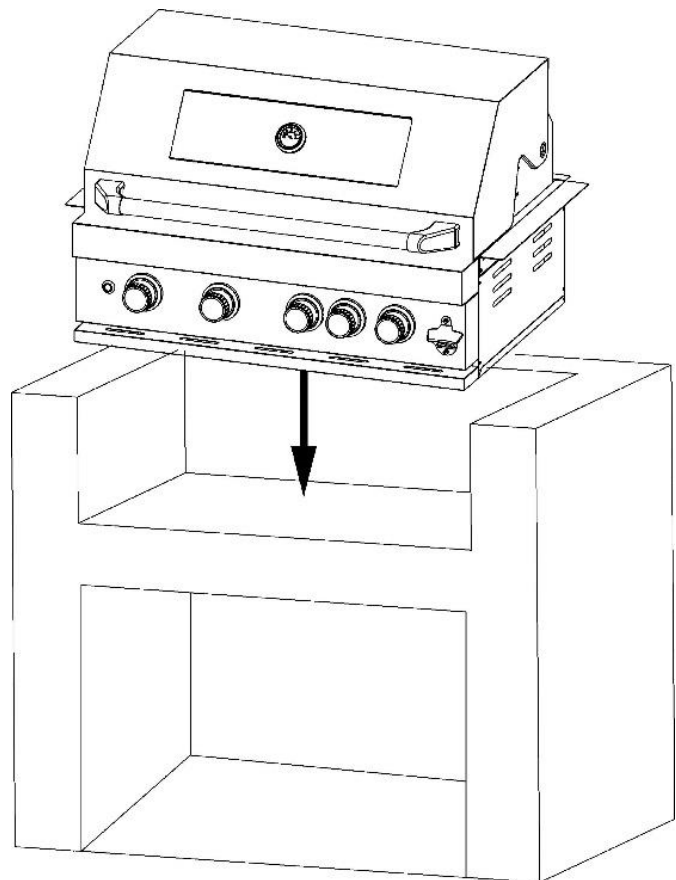
Cut two 100 × 100 mm holes as indicated, one for the LED wire and one for the gas hose.

NOTE: Ensure there is at least 40 mm clearance between the back burner cover and the wall.



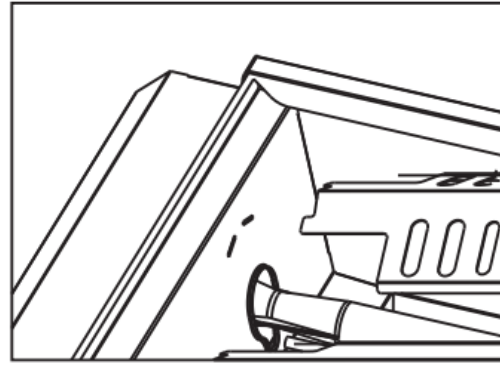
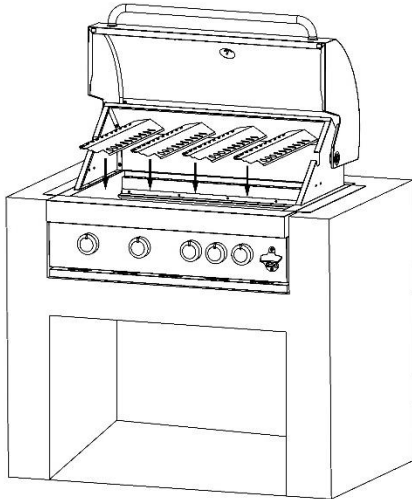
STEP 3

Put the built-in BBQ into the island.



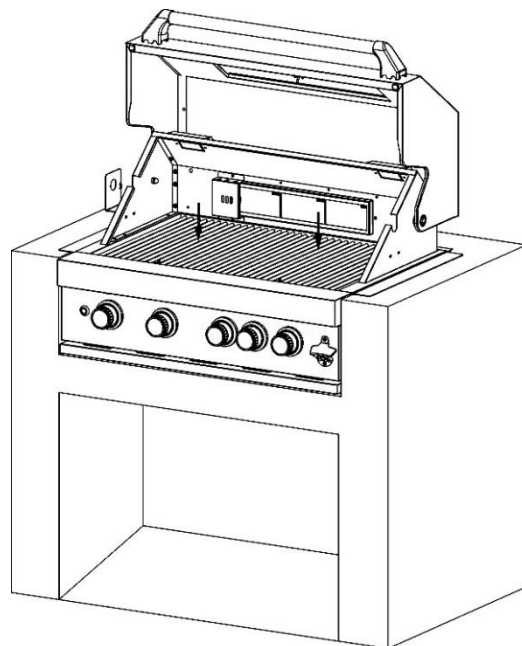
STEP 4

Fit the **Flame tamers (16)** securely in position above the burners.



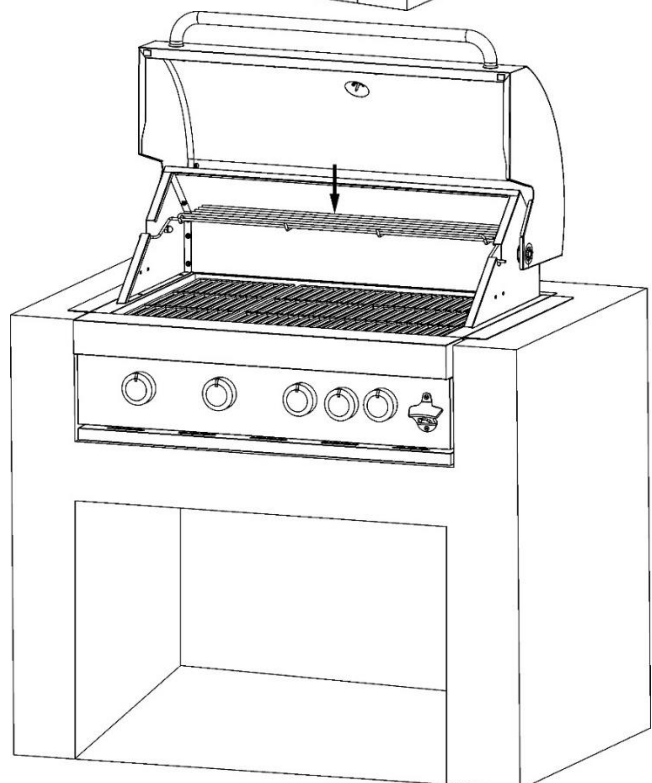
STEP 5

Place the **Cooking grills (15)** on top, ensuring they are correctly seated and stable.



STEP 6

Position the **Warming rack (14)** above the cooking area, making sure it is properly located and secure.



CONNECTING THE GAS CYLINDER

GAS SUPPLY INFORMATION

This appliance is only suitable for 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 gas cylinder regulator and BBQ.

REGULATOR AND HOSE

- This BBQ has 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 regulator's life expectancy is estimated at ten years. It is recommended that the regulator be changed within ten years of the date of manufacture.
- Using the wrong regulator or hose can be dangerous; always check that you have the correct items before using the BBQ.
- The hose used must conform to the relevant standards for the country of use. Its length 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. After disconnecting the cylinder from the appliance, replace the protective cap on the cylinder.
- Cylinders must be stored outdoors in an upright position and out of reach of children. They must never be stored where temperatures can reach over 50 °C. Do not store the cylinder near flames, pilot lights, or other ignition sources. **DO NOT SMOKE NEAR THE CYLINDER(S).**
- This BBQ is designed for outdoor use away from flammable materials. It is essential that there are no overhead obstructions and that the appliance is a minimum distance of 1m from the side and rear. The appliance's ventilation openings mustn't be obstructed. The BBQ must be used on a level, stable surface.
- The appliance should be protected from direct draughts and positioned or protected against direct penetration by trickling water (e.g., rain).

The user must not alter parts sealed by the manufacturer. 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

- Turn the orange cap so that the arrow is pointing to the gap in the shroud.
- Remove the orange safety cap by pulling the lanyard out, then down. Do not use tools. Leave the cap hanging.
- Check that the black sealing washer is fitted inside the cylinder valve. Connect the regulator to the valve.
- Turn the switch clockwise on the gas bottle, then turn on the gas grill as instructed.

NOTE:

- The gas bottle must be situated outside of the BBQ.
- Before connecting the gas supply, ensure that no debris is 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 the regulator) when the BBQ is not in use.
- The BBQ must be used in a well-ventilated area. It should not be used indoors or in a garage.
- **ONLY USE THIS BBQ OUTDOORS.**

CHECKING FOR LEAKS

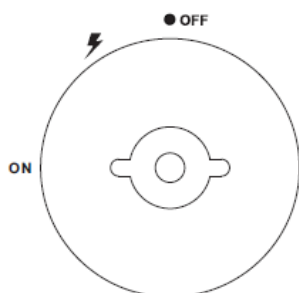
BEFORE USE, CHECK FOR LEAKS

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 all 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 proper action to resolve the leak.
- If a 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 several attempts, turn the control dial to the off position (clockwise) and turn the cylinder valve off. Wait for five minutes before attempting to light the BBQ again.



- Open the lid and make sure that all burners are in the OFF position.
 - Connect the regulator to the gas bottle. Turn the gas supply to the “ON” position on the regulator. Use soapy water to check for gas leakage between the gas bottle and the regulator.
 - Push down the control dial and turn it anti-clockwise to the position. This will light the burner.
 - If the burner does not ignite, turn the control dial to the off position (clockwise) and turn the cylinder valve off. Wait 5 minutes and repeat step 3.
- Adjust the heat by turning the control dial between the High/Low markings on the control panel.

- To turn the BBQ off, 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.

NOTE: The LED knobs alternate between blue and red, showing red when the burner is in use and blue when it is off. They are powered by **4 × AAA batteries**.

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 are 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 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 it 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 BBQ’s cooking surface and 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 depends on the amount of food cooked and its fat content. The BBQ will require more regular cleaning when cooking large quantities of food with high-fat content. 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 try to remove the fat until the BBQ has cooled.
- If the fire does not seem to be decreasing or appears to be worsening, contact the Fire Brigade for aid.

CLEANING AND CARE

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

OUTSIDE SURFACE

- Use mild detergent or baking soda and a hot water solution. On stubborn stains, use non-abrasive scouring powder and rinse with water.
- The drip tray must be emptied and cleaned after each use.
- All grease and food residue must be removed and the surfaces cleaned after every use.
- 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 a strong, hot, soapy water solution. Rinse with water and completely dry. **NEVER USE OVEN CLEANER.**

INTERIOR OF BBQ

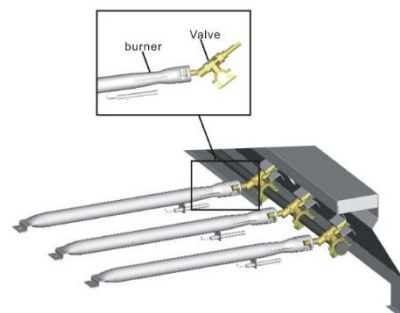
Burning off⁹ the BBQ after every use (for approx. 15 minutes) will keep excessive food residue to a minimum. Remove residue using a brush, scraper and/or cleaning pad, then wash with a soapy water solution. Rinse with water and allow to dry.

COOKING GRID

Use a mild, soapy water solution and rinse with water. On stubborn stains, use non-abrasive scouring powder.

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, ensure 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 disconnected and the cylinder removed. When unused, it should be carefully packed for storage and stored in a dry, dust-free environment.

TROUBLESHOOTING

IMPORTANT: All repairs and maintenance must be carried out by a qualified professional.

Problem	Possible cause	Prevention/ Solution
Grease fire or continuous excessive flames above cooking surface.	Too much grease buildup in burner area.	Turn off Gas Bottle. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside BBQ body area, grease cup/pan/tray, and other surfaces.
Burner will not light be using igniter.	Gas issues 1. Trying to light wrong burner. 2. Burner not engaged with control valve. 3. Obstruction in burner 4. No gas flow. 5. Vapour lock at coupling nut to gas tank. 6. Coupling nut ad gas bottle valve not fully connected.	1. See instructions on control panel and section in the Use and Care Manual. 2. Make sure valve are positioned inside of burner tubes. 3. Ensure the burner tubes are not obstructed by spider webs or other debris. Clean the burner tubes thoroughly before use. 4. Make sure gas bottle is not empty. If gas bottle is not empty, Refer to “sudden drop in gas flow. 5. Turn off dial and disconnect coupling nut from gas bottle. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters.
Burner will not light be using igniter.	Electrical issues: 1. Electrode cracked or broken;” sparks at crack.” 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue. 4. Wires are loose or disconnected 5. Wires are shorting (sparking) between ignitor and electrode. 6. Push button sticks at bottom sparking between igniter and electrode.	1. Replace electrode. 2. Tip of electrode should be pointing toward port hole in burner. The distance should be 3–5 mm. Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace igniter wire. 6. Replace igniter. 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner will not light using a match.	Improper method of match-lighting.	1. See “Lighting instructions” section.



Sudden drop in gas flow or low flame.	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature.	1. Clean burners and inside of BBQ/ BBQ body. 2. Trim fat from meat before BBQing.
Flames blow out.	High or gusting winds. Low on gas. Excess flow valve tripped.	Turn front of BBQ to face wind or increase flame height. Refill gas bottle. Check gas flow.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn dials to OFF. Turn gas off at gas bottle. Leave lid in position and let fire burn out. After BBQ cools, remove and clean all parts.
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked.	Turn dials to OFF. Clean burner and/or burner tubes.
Flare-up.	1. Grease buildup. 2. Excessive fat in meat. 3. Excessive cooking temperature.	1. Clean burners and inside of BBQ/ BBQ body 2. Trim fat from meat. 3. Adjust (lower) temperature.
Unable to fill gas bottle.	Some dealers have older fill	Worn nozzles do not have enough "bite" to engage
One burner does not light from other burner(s).	Grease buildup or food particles in end of carryover tube.	Clean the carry-over tube thoroughly using a wire brush.

SPARE PART STOCK CODES

PART NO.	DESCRIPTION	CODE
1	BBQ body	IQBBQINT6BL.04
2	Left bracket	IQBBQINT6BL.03
3	Right bracket	
4	Drip tray	IQBBQINT6.02
5	Flame tamer	IQBBQINT6.05
6	Left cooking grid	IQBBQINT6.07
7	Warming rack	IQBBQINT6.09
8	Charcoal Tray	IQBBQINT6.11
9	Right cooking grid	IQBBQINT6.08
10	Charcoal Tray	IQBBQINT6.11
11	Cooking plate	IQBBQINT6.10

PART NO.	DESCRIPTION	CODE
A	M6x12 mm bolt	IQBBQINT6.15
N/A	LED dial & base	IQBBQINT6.12
	Thermometer	IQBBQINT6.13
	Main burner	IQBBQINT6.14
	Regulator & Hose	6BBL.28
	Screw driver	6BBL.34

TECHNICAL INFORMATION

		MGINTBB4/ MGINTSS4		 2575DP38916	
Buy It Direct Limited Unit 2A, Trident Business Park, Neptune Way, Leeds Road, Huddersfield, HD2 1UA.					
Total Heat Input (All Gas Categories)		18.7 kW (G30: 1360g/h G31: 1335g/h)			
Gas Category		I ₃₊ (28-30/37)			
Types of Gas		LPG			
Gas Pressure		28-30/37 mbar			
Injector Size		Main Burner:	0.92mm	Side Burner:	1.02mm
Identification Code		2531DM-0063		ART NO:	HCQ401BSG
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.					

Ignition:	Main Burner:	Single shot piezo ignition unit, which lights a transient pilot
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MANUFACTURER SUPPORT

0330 390 3062

Office hours: 9 AM - 5 PM, Monday to Friday

Boss grill

Unit 2A, Trident Business Park,
 Neptune Way, Leeds Road,
 Huddersfield, HD2 1UA.

