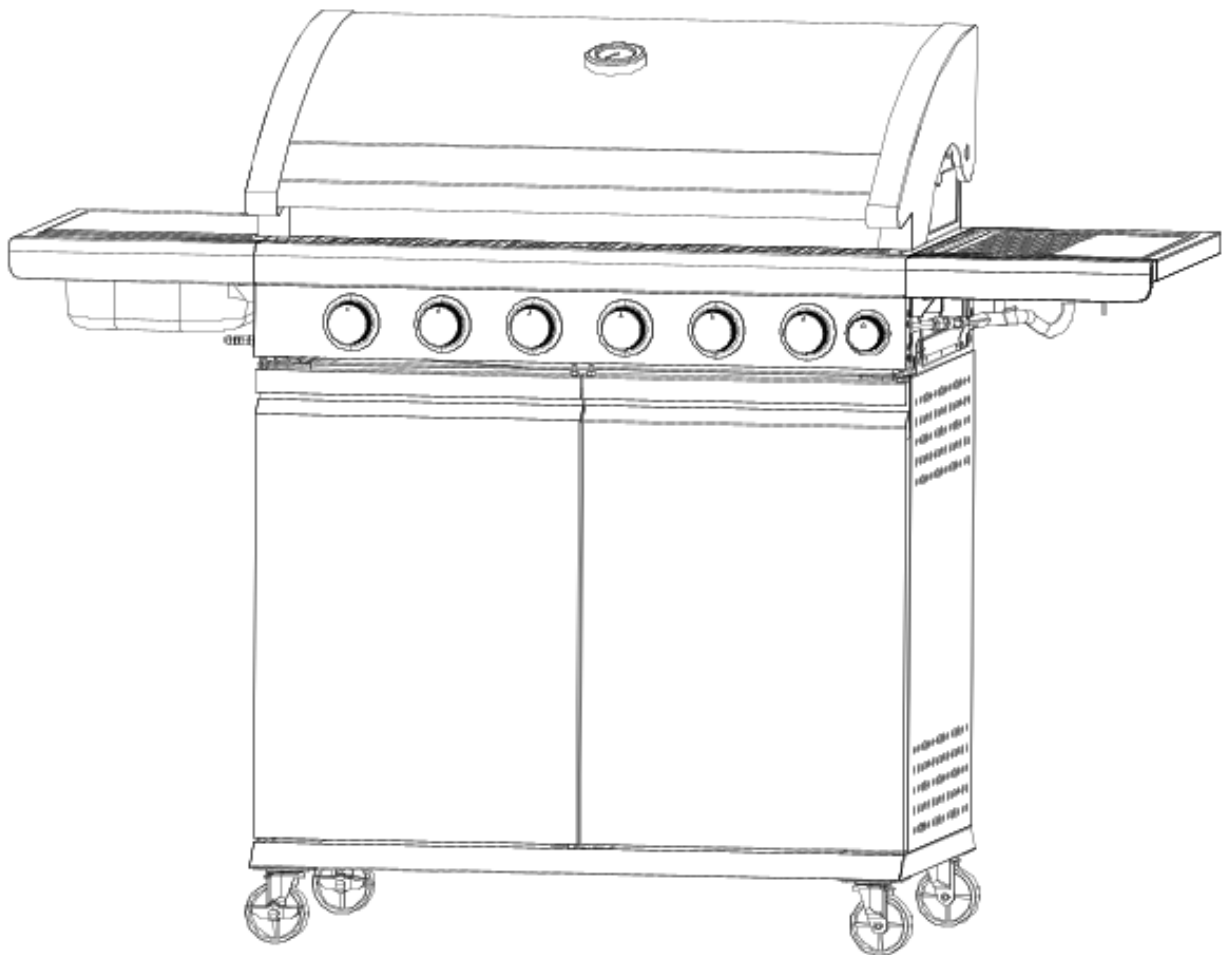


BOSS

— GRILL —

OWNER'S MANUAL



**PREMIUM 6 BURNER BBQ WITH SIDE BURNER AND ICE BOX
IQBBQ6BSS / IQBBQ6BBL / IQBBQ6BWH**

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 .

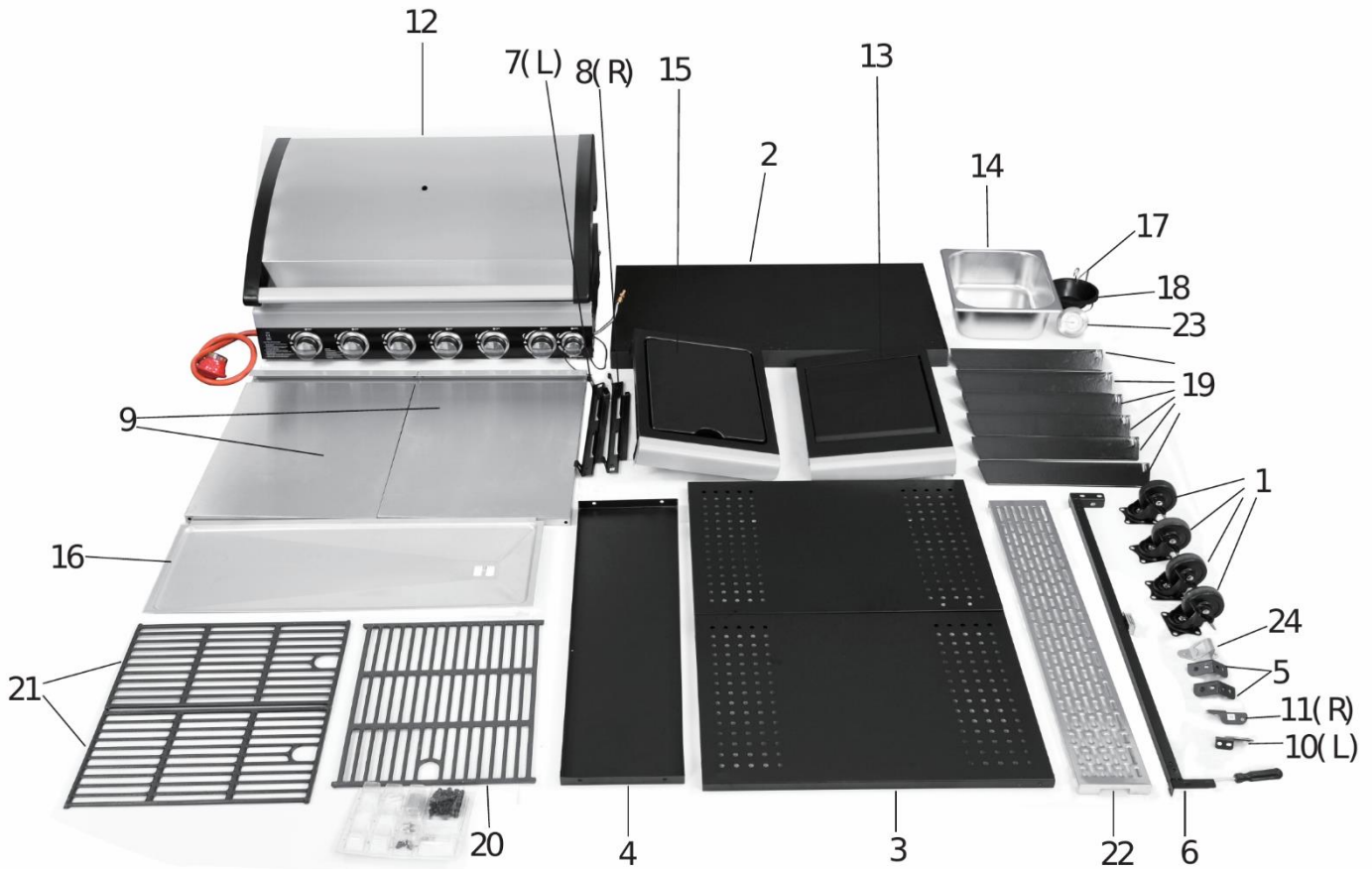
- Read the following instructions carefully and be sure your BBQ is properly installed, assembled and cared for. Retain the instructions for future reference.
- Failure to follow these instructions may result in serious bodily injury and/or property damage.
- **WARNING - Risk of Suffocation!** BBQ's 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.

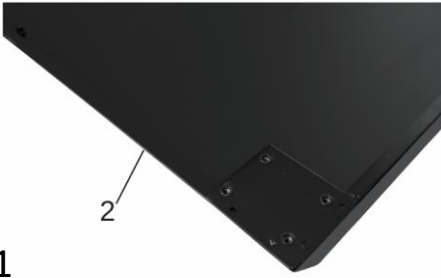
EXPLODED DIAGRAM



PARTS LIST

Part No	description	qty	Part No	description	qty
1	Lockable Castor	4	19	Flame Tamer	6
2	Cabinet Bottom Panel	1	20	Large Cooking Grid	1
3	Cabinet Side Panel	2	21	Small Cooking Grid	2
4	Cabinet Rear Panel	1	22	Warming Rack	1
5	Cabinet Door Bracket	2	23	Thermometer	1
6	Cabinet Crossbeam	1	24	Bottle Opener	1
7	Left Support Beam	1	A	M5x10 Bolt	49
8	Right Support Beam	1	B	M4x8 Bolt	2
9	Door	2	C	M5x12 Bolt	10
10	Left Door Axle Bracket	1	D	M4x8 Bolt	4
11	Right Door Axle Bracket	1	E	Door Magnet	1
12	Main Body with Lid	1	F	Bolts for Door	4
13	Left Side Table	1	G	Pin	1
14	Ice Box	1	H	28mm Washer	1
15	Right Side Burner	1	I	M5x16 Bolt	8
16	Grease Collection Tray	1	J	16mm Washer	2
17	Grease Collection Hook	1	K	M4x16 Bolt	2
18	Grease Collector	1	L	M4 Nut	2

ASSEMBLY INSTRUCTIONS



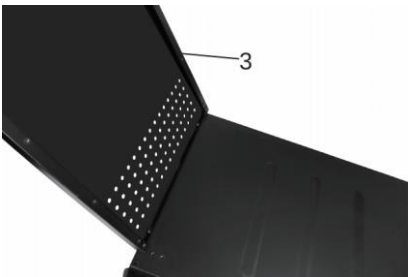
1
Lay the Cabinet Bottom Panel (2) on a flat surface with its base facing up.



2
Attach the four Castors (1) using 4 Bolts (A) for each Castor.



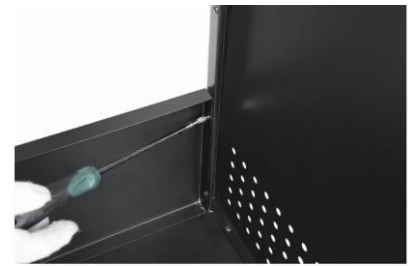
3
Insert 4 x Bolts (A) into the other side of the Cabinet Bottom Panel (2), leaving them protruding by around 3mm.



4
Slide the two Cabinet Side Panels (3) into position on the Bolts fitted in step 3.



5
Tighten the bolts fitted in Step 3, and use 1 x bolt (A) in the centre hole to secure both side panels.



6
Fit the Cabinet Rear Panel (4) to the Side Panels using 2 x Bolts (A) at each side.



7
Attach the Cabinet Rear Panel (4) to the Cabinet Bottom Panel (2) using 1 x Bolt (A).



8
Attach the two Cabinet Door Brackets (5) using 4 x Bolts (A) for each bracket.



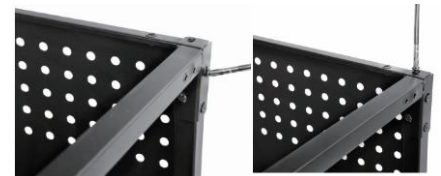
9
Attach the Door Magnet (E) using 2 x Bolts (B)



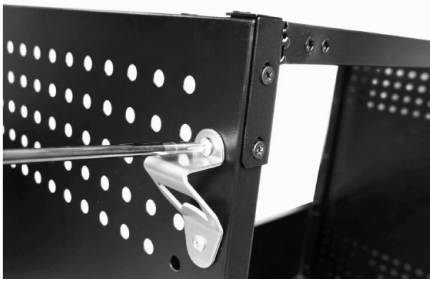
10
Place the Cabinet Crossbeam (6) in the correct position.



11
Fix the Cabinet Crossbeam (6) in position using 1 x Bolt (A) at each end.



12
Use 2 x Bolts (C) at the front of each end of the Cabinet Crossbeam, and 1 x Bolt (C) on the top of each end of the Crossbeam.



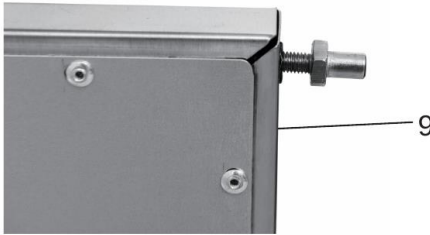
13
Attach the Bottle Opener (24) to the left Side Panel using 2 x Bolts (K), 2 M4 nuts (L) and 2 x Washers (J).



14
Attach the Left Support Beam (7) to the Left Side Panel using 2 x Bolts (C).



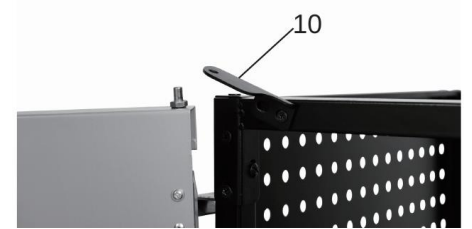
15
Attach the Right Support Beam (8) to the Right Side Panel using 2 x Bolts (C).



16
Fit Bolts (F) to the top and Bottom of each Door (9).



17
Insert the bottom of the Left Door (9) into the Base Panel.



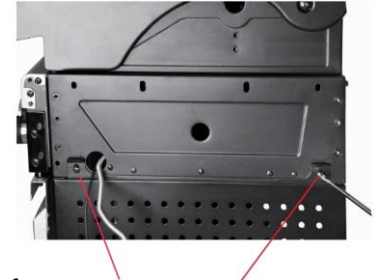
18
Attach the Left Axle Door Bracket (10) using 1 x Bolt (D), before locating the top of the door in the bracket.



19
Secure the Bracket using a second Bolt (D).



20
Place the Main Body (12) in position on the unit.



21
Secure the main body in position using 2 x Bolts (A) on each side.



22
Insert 1 x Bolt (I) into the side of the control panel, leaving it protruding by around 5mm.



23
Slot the Left Side Table (13) into position on the bolt inserted in the previous step.



24
Secure the Left Side Table using 4 x Bolts (A) inserted from within the Main Body.



25
A further 3 bolts (I) should be used to secure the Left Side Table on its underside.



26
Insert the Ice Box (14) in the Left Side Table.



27
Insert 1 x Bolt (I) into the side of the control panel, leaving it protruding by around 5mm, before slotting the Right Side Table (15) into position.



28
Secure the Right Side Table using 4 x Bolts (A) inserted from within the Main Body.



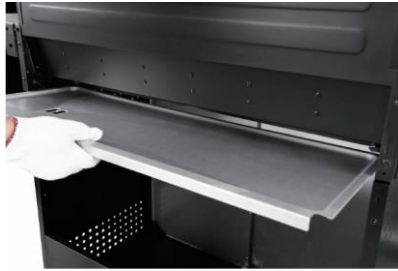
29
A further 3 bolts (I) should be used to secure the Right Side Table on its underside. All bolts previously inserted can now be fully tightened.



30
Use Pin (G) to fix the Side Burner to the Gas Pipe from the Control Panel.



31
Connect the Ignitor on the Side Burner to the Ignition Wire.



32
Slide the Grease Collection Tray (16) into position.



33
Use the Grease Collection Hook (17) to hang the Grease Collector (18) in position.



34
Fit the Thermometer in Position using the attached Nut and Washer (H).



35
Fit the Flame Tamers (19) in position above the Burners.



36
Fit the Cooking Grids (20 & 21) and the Warming Rack (22) in position on the BBQ.

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  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.

SIDE BURNER

1. Push down the control dial and turn it anti-clockwise to the  position to light the burner
2. If the burner is not lit within 5 seconds, turn the dial to the OFF position, and repeat step 1.
3. 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

Note: The loose connection between side burner and valve is designed to allow air into the gas mix to ensure the fuel is burned efficiently, and is not a fault with the unit.

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.

TECHNICAL INFORMATION

	IQBBQ6BSS IQBBQ6BBL IQBBQ6BWH	 0359-21		
Total Heat Input (All Gas Categories)	20.5 kW (1490g/h - Butane) (1462g/h - Propane)			
Gas Category	I ₃₊ (28-30/37)			
Types of Gas	LPG			
Gas Pressure	37 mbar			
Injector Size	Main Burner:	0.86 mm	Side Burner:	0.76 mm
Identification Code	0359CQ00669	ART NO:	E40B50B26-SB	
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
	Side Burner:	Single shot piezo ignition unit

MANUFACTURER SUPPORT

0330 390 3062

Office hours: 9AM - 5PM Monday to Friday

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