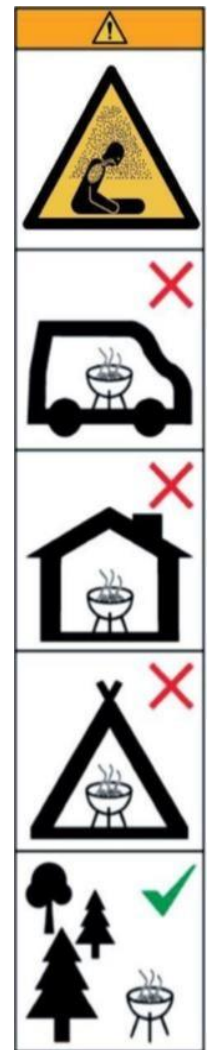


# BOSS

— GRILL —

## OWNER'S MANUAL



**CERAMIC KAMADO BBQ**

**eiQEGG 18"**

**eiQEGGXL 22"**

# 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

Read the following instructions carefully and make sure your BBQ is properly installed, assembled and cared for. Retain the instructions for future reference.

- The appliance is for outdoor use only and must not be used in enclosed areas such as sheds or marquees!
- **WARNING:** Accessible parts may be very hot. Keep young children away
- Wear heat proof gloves whilst operating the appliance.
- Do not modify the appliance
- Never use the appliance as a heater.
- The minimum distance from the side and back of the appliance to walls or fences is 60cm.
- No overhead obstruction is permitted above the appliance.
- Keep a minimum clearance of 3 metres from all combustible materials such as wood, dry plants, grass, brush, paper, vinyl, wood siding, or canvas.
- Keep combustible materials such as gasoline and other flammable vapours and liquids away from the appliance.
- Ensure the unit is on a level, non-combustible, stable surface such as concrete, brick or stone.
- Do not use the appliance on wooden or flammable surfaces.
- The appliance must be stood on the ground during operation. Do not place on tables or raised surfaces.
- Do not move the unit across uneven surfaces.
- Do not leave the appliance unattended.
- Store the appliance indoors when not in use, it must be kept out of reach of children.
- Never use the appliance for anything other than its intended use. This unit is not for commercial use.
- Keep a fire extinguisher accessible at all times while operating the unit.
- Before each use check all fittings to make sure they are tight and secure.
- Do not use in adverse weather such as rain or high wind.
- Do not use around water or operate on wet surfaces.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Keep children and pets away from the unit at all times.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not leave children unsupervised with this appliance.
- Do not allow anyone to conduct activities around the unit during or following its use until it has fully cooled.
- Avoid bumping or knocking the unit.

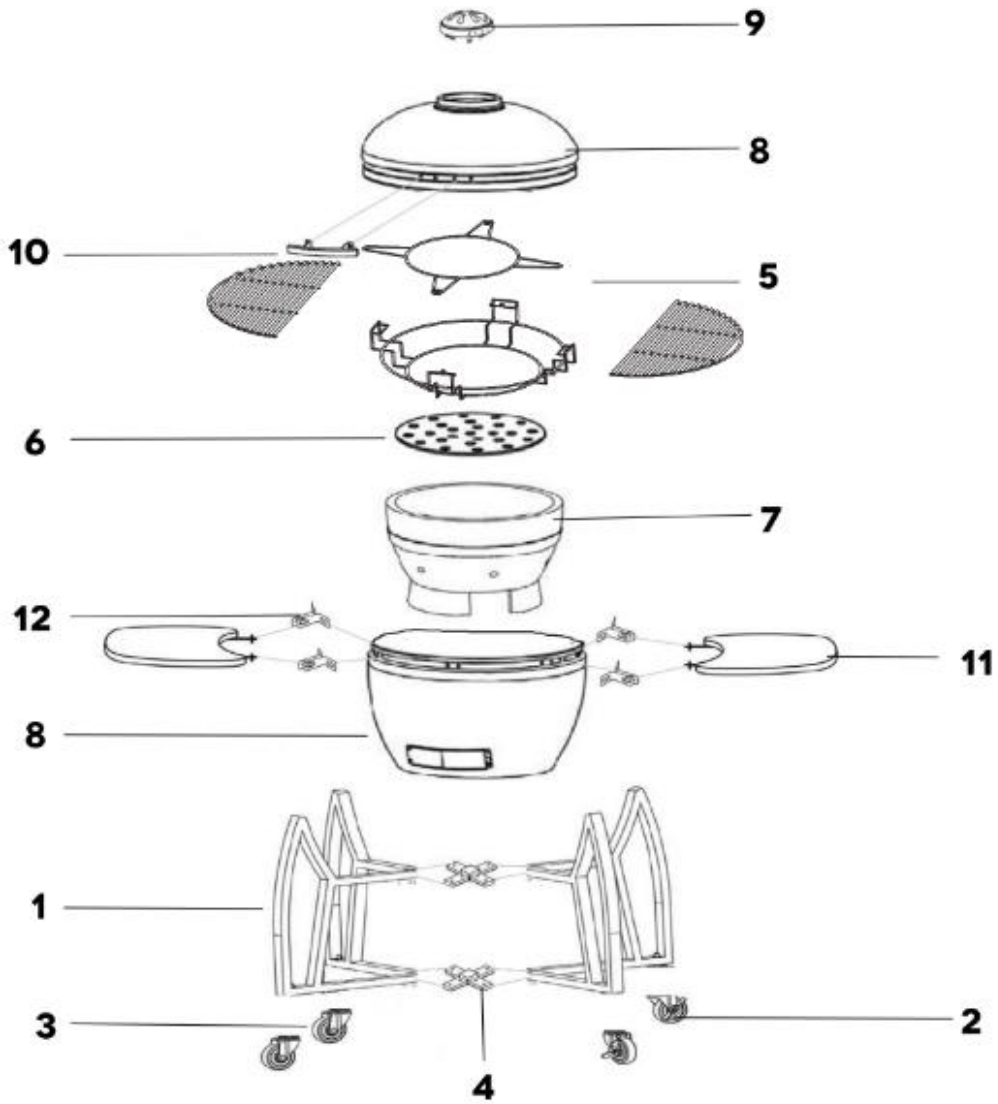
- Never move the unit while in use. Allow the unit to cool completely (below 45°C) before moving or storing.
- The unit is hot while in use and will remain hot for a period of time after use. Use caution. Wear protective gloves/mitts.
- Do not touch hot surfaces.
- Ensure the grease cup is clean before each use.
- Never burn charcoal or wood in this unit.
- Never use glass, plastic or ceramic cookware on the unit. Never place empty cookware on the unit while in use.
- Accessories and attachments not supplied by the manufacturer are not recommended and may cause injury.
- Do not repair or replace any part of the appliance unless specifically recommended by the manual or manufacturer. Any parts used must be supplied by the manufacturer.
- Be careful when removing food from the unit. All surfaces are hot and may cause burns. Use protective gloves and long sturdy cooking tools designed for barbecues.
- Fatty foods can have excess grease and cause flare ups. When cooking fatty foods, use a low setting with the lid open.
- Clean the internal base pan and grease cup before each use. This will cut down on fat build-up and the possibility of flare ups.
- Do not clean the appliance with a water spray or immerse in water.

## **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

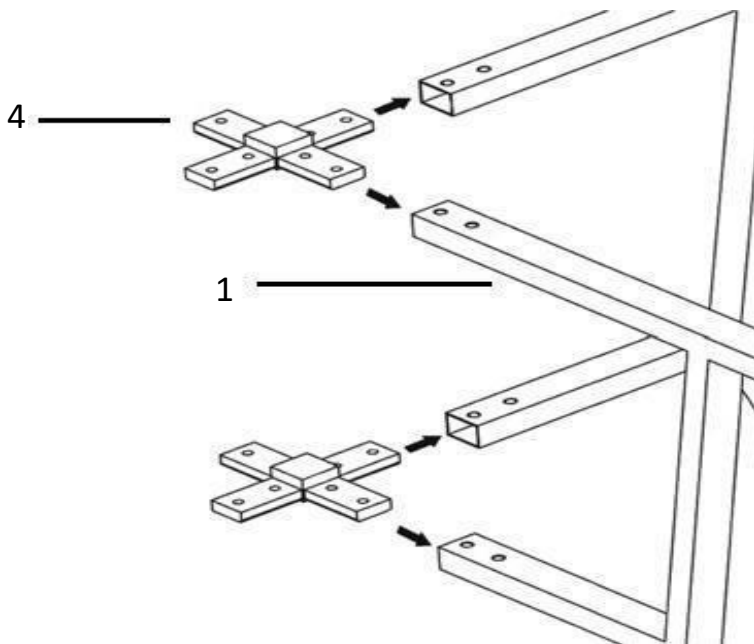
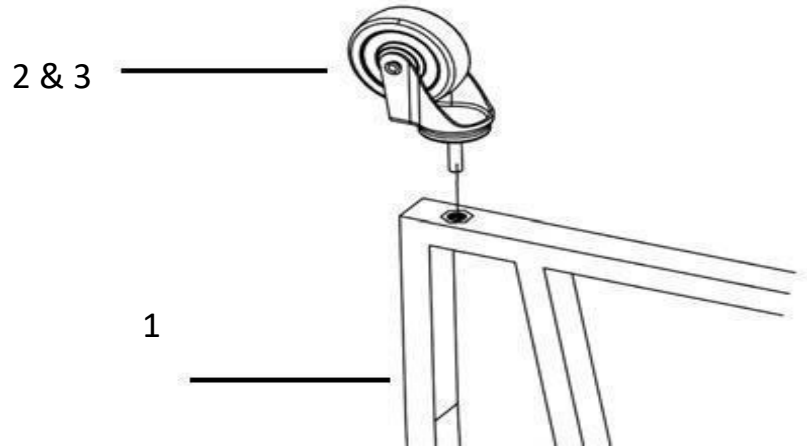


Part No	Description	QTY
1	Frame Section	4
2	Locking Castor	2
3	Castor	2
4	Frame Bracket	2
5	Cooking grid	1
6	Charcoal plate	1
7	Firebox	1
8	Main Body	1
9	Top Vent	1
10	Handle	1
11	Side shelf	2
12	Side Shelf Bracket	4
A	Bolt	16
B	Screwdriver	1

# ASSEMBLING YOUR bbq

## STEP 1 - ATTACH THE CASTORS

Screw the castors (2 & 3) into the base of each of the four Frame Sections (1). These should be tightened by hand.



## STEP 2 - ASSEMBLE THE FRAME

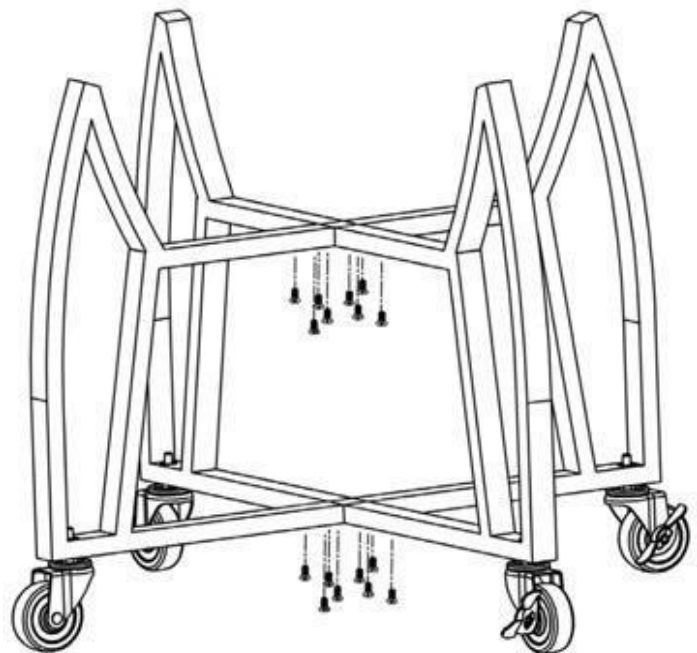
To assemble the frame, insert the two Frame Brackets (4) into two of the Frame Sections (1) on both the top and bottom joints.

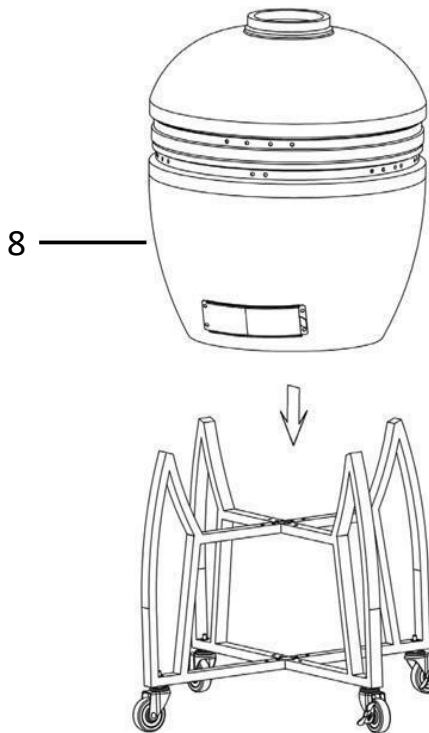
## STEP 3 - COMPLETE THE FRAME

Fix the cross pieces fitted in step 2 by loosely tightening 2 x Bolts (A) into both the top and bottom of the frame into the Frame Bracket.

Once the two Frame Sections are fitted to the Bracket, place the other Frame Sections onto the bracket and secure in the same way.

When all 4 Frame sections are fitted (Using 16 x Bolts) all the bolts can be fully tightened.





#### STEP 4 - LIFT THE main BODY ONTO THE frame

Lock the wheels on the two locking Castors (2) to ensure the BBQ cannot move.

To make lifting easier, before placing the Main Body (8) on to the frame remove all the accessories from within it.

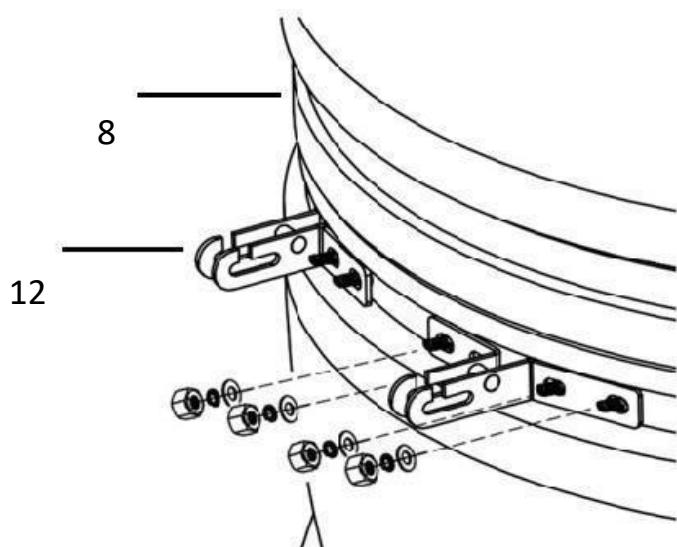
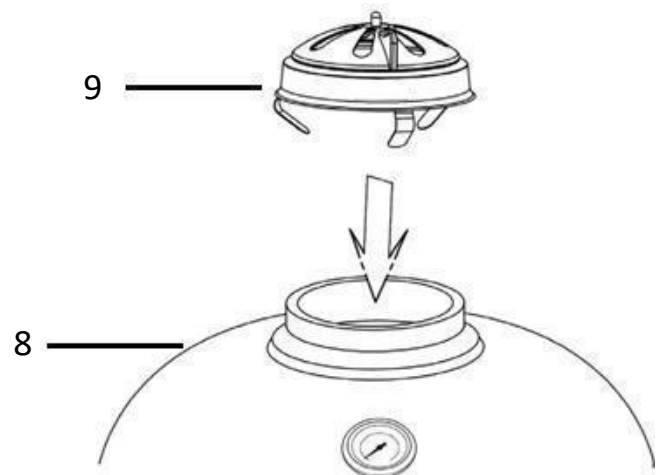
Place one of your hands in the bottom vent of the ceramic body and the other under the main body while lifting.

#### CAUTION:

Use a minimum of two people when lifting the Main Body onto the frame. Lifting by the hinge or the side tables could result in injury and/or damage to the product. Place the Main Body on the cart with the bottom vent facing to the front allowing the vent to open and close without any obstruction.

#### STEP 5 - ATTACH THE TOP vent

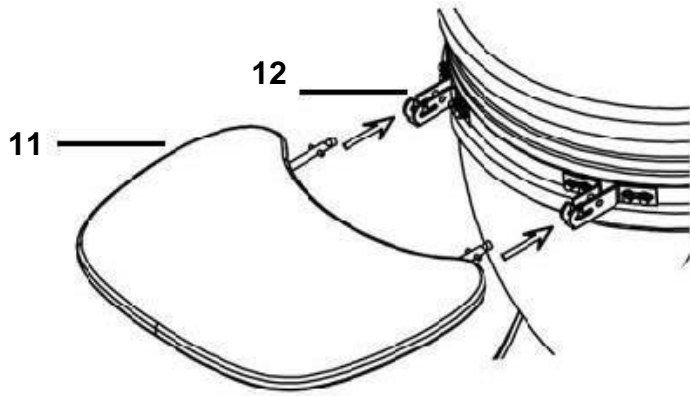
Once the Main Body is securely seated in the frame, attach the Top Vent (9). Align the side notch with the thermometer at the front, and set over the top opening. Secure using the pre-attached nut and bolt.



#### STEP 6 - INSTALL THE SIDE SHELF BRACKETS

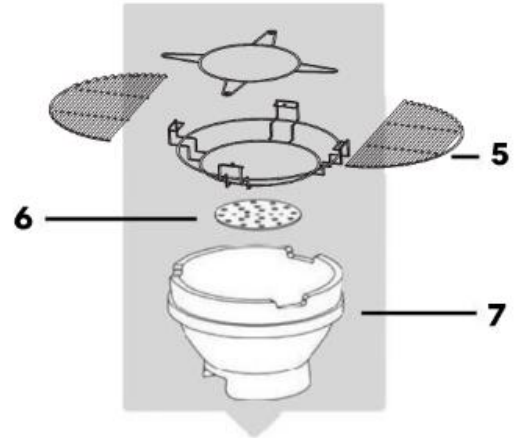
Attach the four Side Shelf Brackets (12) to the Main Body (8) using the 16 pre-attached bolts with their corresponding washers, locking washers, and nuts.

When fitting the brackets, loosely fit all 4 bolts to each bracket before fully tightening.



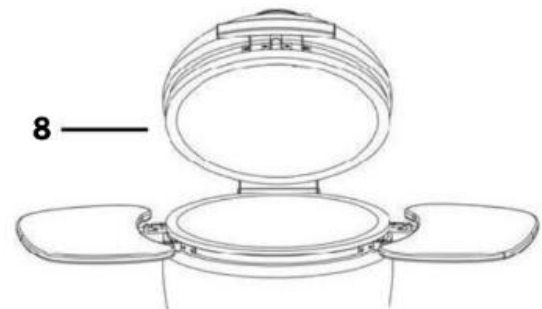
**STEP 7 - Attach THE SIDE SHELVES**

Insert the hinge bars on the underside of the Side Shelves (11) into the Side Shelf Brackets (12).



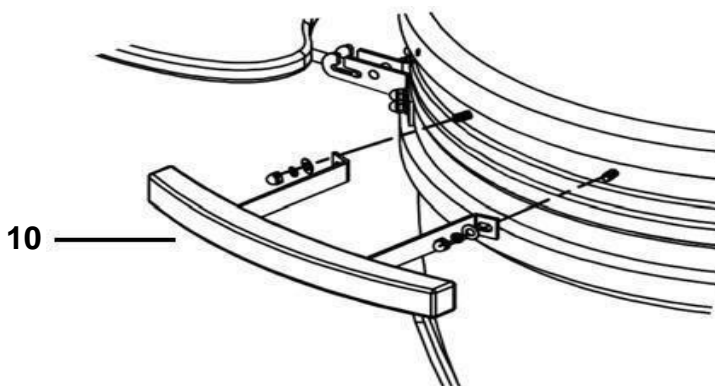
**STEP 8 – Insert the Plate and Grid**

Add the Firebox (7), Charcoal Plate (6), and the Cooking Grid (5) into the Main Body (8).



**STEP 9 - ATTACH THE HANDLE**

Attach the Handle (10) to the Main Body (8), using the 2 pre-attached bolts with their corresponding washers, locking washers, and nuts. Once both bolts are located, they can be fully tightened.





# LIGHTING AND USING YOUR BBQ

## FIRST USE – CURING THE UNIT

- Curing your ceramic BBQ is important for its long-term operation and care. Failing to follow the curing procedure could lead to damage to the unit. If it is allowed to get too hot during its first few uses, the heat could damage the felt gasket seal before it has had the chance to mature with use.
- To start your first fire, place one fire-lighter cube or solid firelighters and one handful of lump charcoal on top of the charcoal plate (6). Open the bottom vent and light the solid firelighter using a long-nosed lighter or safety matches. Do not use: gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Once the lump charcoal has caught, cure the unit by closing the lid, and leaving both vents mostly closed. See the guidance for smoking on page 12 (83 °C - 108 °C / 180 °F - 225 °F).
- Burn until all the fuel is used and the fire is extinguished. This should take approximately two hours. Do not overload the unit with fuel.
- After first use, inspect all fasteners. The metal band connecting your lid to the base will expand from the heat and could become loose. It is recommended you check and tighten the band, if necessary, with a spanner. You can now use your BBQ as normal.

## IGNITING THE FUEL

When petrol or white spirits are ignited uncontrollable heat can develop as a result of deflagration. You should therefore only use safer fuel, such as firelighters.

Before using the BBQ, push down on both of the locking wheels to stop the unit from moving around during use. Ensure the BBQ is positioned on a permanent, flat, level, heat-resistant non-flammable surface, away from flammable items. Position it with a minimum of 2 m overhead clearance and away from any surrounding flammable items.

1. To start a fire, place some solid firelighters on the charcoal plate (6), in the base of the BBQ. Then, place lump charcoal over the top of the fire fighters.
2. The maximum amount of charcoal shall not exceed 4 kg.
3. **DO NOT USE:** Gasoline, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
4. Make sure that the cooking grid is fully located into the supports.
5. Open the bottom vent and ignite the lighter cubes using a long nosed lighter or safety matches. Once it is lit, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
6. Allow the charcoal to heat up and keep it red hot for at least 30 minutes prior to cooking. Do not cook before the fuel has a coating of ash.
7. It is recommended that you do not stoke or turn the coals once they are alight. This allows the charcoal to burn more uniformly and efficiently.
8. Once alight, only use heat-resistant gloves when handling hot ceramics or cooking surfaces.

## **PROBLEMS LIGHTING YOUR BBQ**

1. If you have trouble lighting the BBQ, ensure that both the top and bottom vents are open. The fire needs oxygen to light. Once lit, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
2. The BBQ may quickly extinguish if there is not enough charcoal in the main body. The recommended quantity of lump charcoal is a maximum of 2kg per burn. Be sure not to overload the unit with fuel. If the fire is too intense, the excessive heat could damage the BBQ.
3. To prevent any back-draft or flare-ups that may cause injury, it is advised to initially only lift the lid partially (also known as burping), which allows air to enter slowly and safely.

## **REFUELING**

With the top and bottom vent closed, the BBQ will stay at a high temperature for several hours. If you require a longer cooking time (e.g. when roasting a whole cut or slow-smoking), it may be necessary to add more charcoal. Open the lid, add additional charcoal, and continue to cook as directed in this manual.

## **BARBECUE GETS TOO HOT**

Close the lid, close both vents, and allow the barbecue to smother with lack of oxygen. For low temperature cooking, use less fuel.

## **BARBECUE DOESN'T GET HOT ENOUGH**

Add more fuel and leave both vents completely open. More oxygen flow will allow the fire to increase, burning more lump charcoal.

## **EXTINGUISHING**

To extinguish the BBQ: Stop adding fuel and close all the vents and the lid to allow the fire to die naturally. Do not use water to extinguish the charcoal as this could damage the BBQ.

## **ENVIRONMENTAL PROTECTION & DISPOSAL**

Pay attention to cleanliness when using the BBQ and dispose of waste in a clean and safe manner. As a general rule, only dispose of waste in designated metal or non-flammable containers. The local regulations for disposal apply.

## **GENERAL FOOD SAFETY**

Read and follow this advice when cooking on your BBQ:

- Do not cook until the fuel has a coating of ash.
- Before cooking, ensure the Cooking Grid and tools are clean and free of old food residue.
- Always wash your hands before and after handling uncooked meat, and before eating.
- Do not use the same utensils to handle cooked and uncooked foods. Always keep raw meat away from cooked meat, and other foods.
- Ensure all meat is cooked thoroughly before eating.

# ADJUSTING THE COOKING TEMPERATURE

## TO COOK AT LOW TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the BBQ until it has risen to the desired temperature. Fully close the bottom vent to maintain the temperature.
4. You are now ready to use the BBQ for cooking.

## TO COOK AT HIGH TEMPERATURES

1. Light the lump charcoal according to the lighting instructions in this manual.
2. Close the lid and fully open the top and bottom vents.
3. Close the top vent halfway and continue to check the temperature for a few more minutes.
4. You are now ready to use the barbecue for cooking.

**IMPORTANT:** When opening the lid at high temperatures, it is essential to lift the lid only slightly at first, allowing air to enter slowly and safely, preventing any back-draft or flare-ups that may cause injury.

## TO SMOKE YOUR FOOD



Always follow the Cooking Temperature Guide stated in this manual. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.

1. Light the lump charcoal according to the lighting instructions in the manual. Do not move or stoke the coals once lit.
2. Open the bottom vent fully and leave the lid open for about 10 minutes to build a small bed of hot embers.
3. Monitor the BBQ until it has risen to the desired temperature.
4. Leave the bottom vent slightly open.  
Close the top vent and continue to check the temperature for a few more minutes.
5. Using heat-resistant gloves, sprinkle wood chips in a circle over the hot charcoal. Always use heat-resistant gloves when handling hot ceramics or cooking surfaces.
6. You are now ready to use the BBQ to smoke on.



**TIP:** Soak wood chips or cooking planks in water for 15 minutes to prolong the smoking process.

# CERAMIC COOKING GUIDE

**IMPORTANT:** It is recommended to always use heat-resistant gloves when working with hot appliances.



KEY			
	Open		Closed

## SLOW COOK I SMOKE (83 °C - 108 °C / 180 °F - 225 °F)

TOP VENT		Closed
BOTTOM VENT		Closed



Beef brisket: 4.5 hours per kg	Ribs: 3-5 hours
Pulled pork: 4.5 hours per kg	Roasts: 9+ hours
Whole chicken: 3-4 hours	

## SEAR (260 °C - 330 °C / 500 °F - 625 °F)

TOP VENT		Open
BOTTOM VENT		Open

Scallops: until opaque & firm	Steak: 5-8 minutes
Pork chops: 6-10 minutes	Burgers: 6-10 minutes
Sausages: 6-10 minutes	

## GRILL I ROAST I BAKE (163 °C - 191 °C / 325 °F - 375 °F)

TOP VENT		Partially Open
BOTTOM VENT		Partially Open

Seafood (crab, lobster, shrimp): until opaque & firm	Whole chicken: 1-1.5 hours
Seafood (clams, oysters): until shells open	Leg of lamb: 3-4 hours
Fish: 15-20 minutes	Turkey: 2-4 hours
Pork tenderloin: 15-30 minutes	Ham: 2-5 hours
Chicken pieces: 30-45 minutes	

# CLEANING AND MAINTENANCE

The BBQ is self-cleaning. Heat it up to 260 °C / 500 °F for 30 minutes and it will scorch off all food and debris.

Do not use water or any other types of cleaning product to clean the inside of your BBQ.

The walls are porous and will absorb any fluids used, which could cause the BBQ to crack. After the BBQ has cooled, if the soot becomes excessive, use an ash tool to scrape off the carbon remnants before the next use. Carefully open the bottom vent and rake the soot into a small waste container under the vent opening.

To clean the grills and grates, use a non-abrasive cleaner once the unit has fully cooled.

The chrome-plated cooking grill is not dishwasher safe; use a mild detergent with warm water. To clean the outer surface, wait until the BBQ is cool and use a damp cloth with a mild detergent.

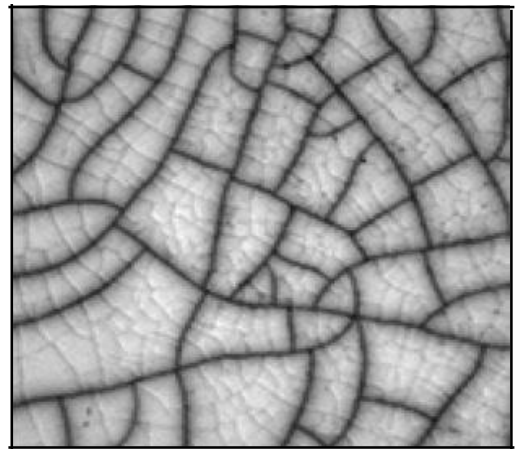
It is important to check and tighten the bolts and bands, and oil the hinges, twice a year or more if needed. You should not be able to easily turn the bolts while holding the nuts in place.

## STORAGE

When not in use, and if stored outside, cover the BBQ with a suitable rain cover once completely cooled. It is recommended that the BBQ should be stored under cover in a garage or shed over winter for complete protection.

## FINISHING PROBLEMS

The spider-web pattern of cracking is different from a break in the aspect that it cannot be felt on the surface, unless using a fingernail; however, it does become more visually apparent when the surface is dusty or magnified. While these may appear as imperfections, crazing does not affect the performance or life span of your barbecue. The process of crazing effectively increases the toughness of the unit, and is not a defect with the unit,



Curing your BBQ is important for its long-term operation and care. If the first burns are too hot, they could damage the felt gasket seal before it has had the chance to mature with use.

If the lid gets stuck, or sealed, together with the base, use a knife to carefully unseal and cut off the felt gasket that trims the lid opening. Once removed, you will be able to open the lid. Before continuing to use the unit, replace the high-heat felt gasket, which can be purchased at a local fireplace store.

## SPECIFICATIONS

<b>Model</b>	eiQEGG	eiQEGGXL
<b>Cooking Grid Diameter (CM)</b>	41.5	47.5
<b>Body Diameter (CM)</b>	47.5	57
<b>Weight (Kg)</b>	71	88
<b>Fuel type</b>	Charcoal	

## MANUFACTURER SUPPORT

Customer Services  
0330 390 3062  
Office hours: 9AM - 5PM Monday to Friday

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