



bosswork™

Owner's Manual

Model:

BDI4RIPSSS-AU

BDI4RIPBKS-AU

Products illustrated in this manual may differ from model purchased.

Scan below to register your grill.



Apply Removable Serial Number
Here From Box



Your safety and enjoyment are our top priorities at Bossworx Grills.

Important Safety Notice

Read the owner's manual carefully before using this grill to help prevent property damage, serious injury, or death.

Remove all packaging, promotional stickers, labels, and cards from the grill before operation.

For outdoor use only in a well-ventilated area.

Do not use this grill inside a house, garage, or any enclosed space.

Danger

If you smell gas:

- Turn off the gas supply to the appliance.
- Extinguish any open flames.
- Open the lid.
- If the smell continues, keep clear of the appliance and contact your gas supplier or fire department immediately.



Warning

- Do not attempt to ignite this appliance until you have read the lighting instructions in the manual.
- Do not store or use petrol, gasoline, or other flammable liquids or vapours near this appliance or any other appliance.
- A gas cylinder that is not connected for use must not be stored near this appliance or any other appliance.
- Failure to follow these instructions may result in fire or explosion, which could cause property damage, serious injury, or death.



AGA Certificate No:
AGA 9106 G

Warn adults and children about the risk of hot surfaces.

Young children should always be supervised when near the grill.

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Bossworx Warranty

For Built In Drop-In Series

Bossworx products are built using high-quality materials and precision components, assembled by experienced craftsmen who take pride in every unit. Each burner and valve assembly is leak-tested and test-fired, and every grill is carefully inspected by a qualified technician before it leaves the factory. This ensures you receive the level of quality and performance you expect from Bossworx.

Thank you for choosing Bossworx.

All Bossworx Grill products are backed by a 5-year limited warranty, covering defects in materials and workmanship from the date of purchase.



Part	Coverage Period
Hood	5 Years
Firebox	5 Years
Cast Stainless Steel Burners	5 Years
Stainless Steel Cookware	5 Years
Flavour Plates	5 Years
Ceramic Rear Burner	5 Years
All Other Parts	2 Years

Limitations and Conditions:

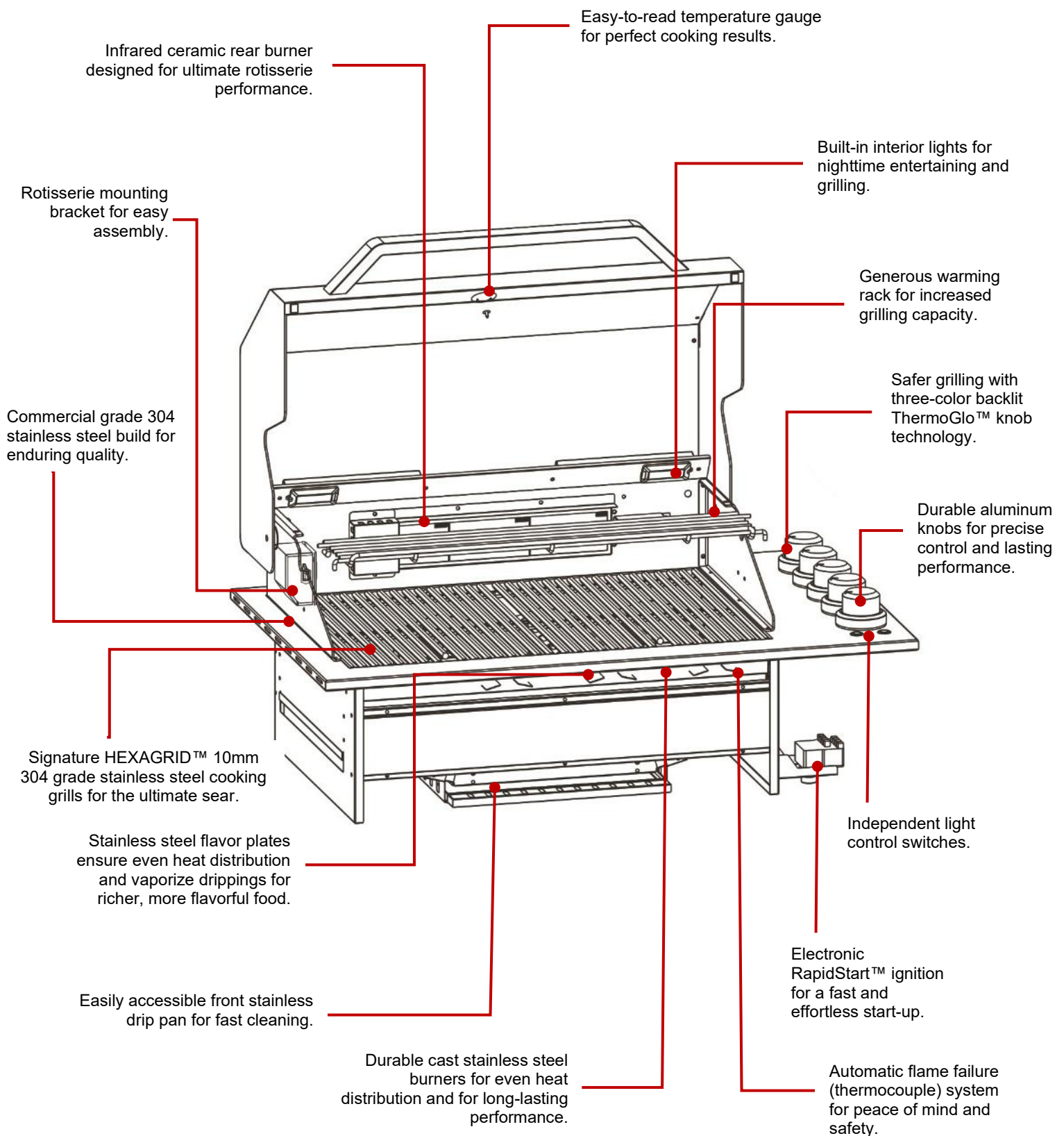
This Warranty establishes a warranty period as outlined in the table above for products purchased through an authorised Bossworx dealer. It entitles the original purchaser to the specified coverage for any component that is replaced within the warranty period by Bossworx or an authorised Bossworx dealer, where such component has failed under normal private use due to a manufacturing defect. Accessories, bonus items, and gifts with purchase are not covered under this Warranty. For clarity, "normal private use" means the product has been installed (where applicable) by a licensed and authorised technician or contractor in accordance with all installation instructions, as well as all relevant local and national building and fire codes; has been properly cleaned and maintained in line with the owner's instructions; and has not been used in a commercial or communal environment. Where the product is used in a commercial or communal setting, the warranty coverage is limited to one (1) year.

For the purposes of this Warranty, "failure" does not include damage or deterioration resulting from over-firing, environmental factors such as strong winds or inadequate ventilation, scratches, dents, corrosion, fading or wear of painted or plated finishes, heat discolouration, or damage caused by abrasive or chemical cleaners, UV exposure, porcelain chipping, misuse, accidents, hail, grease fires, lack of maintenance, exposure to harsh environments such as salt or chlorine, modifications, neglect, abuse, or the use of non-original parts. For installations in coastal areas or near pools or spas, regular cleaning and rinsing of external surfaces is required as outlined in the owner's manual to help prevent corrosion.

Should parts deteriorate to the point of non-performance (including rust-through or burn-through) within the warranty period, a replacement component will be supplied. Any replacement parts provided under this Warranty are covered only for the remainder of the original warranty period.

Bossworx's obligation under this Warranty is limited solely to the replacement of the defective component. Bossworx is not responsible for installation, labour, reinstallation costs, or any other associated expenses, nor for incidental, consequential, or indirect damages, including handling or transportation costs.

System Features Overview



The grills depicted in this Owner's Manual may differ slightly from the model you purchased.

Important Safety Instructions



The appliance **MUST** only be installed and serviced by qualified and authorized personnel. Improper installation, modification, adjustment or maintenance can cause personal injury or property damage. Contact your nearest Service Centre for further information.



DANGER indicates a hazardous situation which, if not avoided, will result in serious injury or death.



DANGER! Immediately shut off the gas supply and disconnect.



Important information



WARNING / CAUTION! Advises of a hazard that could result in minor physical injury or property damage.

NOTE FOR THE INSTALLER:

This manual must be left with the owner for future reference.

Installation must be carried out by a licensed gas fitter and, where applicable, other qualified trades such as an electrician, carpenter, or bricklayer.

Additional Safety Instructions:

- The hose must not be routed beneath the drip pan. Adequate clearance must be maintained between the hose and the underside of the appliance.
- Flavour plates must be installed in the correct position and in accordance with the flavor plate installation instructions.
- All burner control knobs must be in the OFF position before opening the gas cylinder valve.
- Burners must not be ignited with the lid closed.
- Rear burner must not be operated at the same time as the main burners.
- Cooking grids must not be adjusted while the appliance is in operation or while surfaces are hot.
- The appliance must not be moved while in operation.
- The gas supply at the cylinder must be turned off after use.
- This appliance must not be modified.
- Do not spray aerosols in the vicinity of this appliances while it is in operation.
- Maintenance must only be carried out when the grill has cooled completely.
- Do not use or store flammable materials in or near this appliance.
- Electrical supply cords and gas supply hoses must be kept clear of all heated surfaces.
- Do not place articles on or against this appliance.
- The grease tray, drip pan and flavour plates must be cleaned regularly to prevent grease accumulation and reduce the risk of fire.
- Cold water from rain, sprinklers, hoses or similar sources must not come into contact with the heated grill, as rapid temperature change may cause porcelain chipping and cracking of ceramic burners.
- The infrared burner and main burner venturi tubes must be inspected and cleaned regularly to ensure they remain free from spider webs and other obstructions
- The grease tray, drip pan and flavour plates must be cleaned regularly to prevent grease accumulation and reduce the risk of fire.
- A pressure washer must not be used to clean any part of the grill.
- This grill must not be installed in a location exposed to high winds, particularly where wind may enter directly from behind the appliance.
- The appliance must not be operated under any combustible construction.
- No more than 50% of the cooking surface must be covered with solid metal.
- This appliance must be kept clear of flammable materials while in use.
- Minimum clearances to combustible materials must be maintained at all times: 250 mm to the rear, 350 mm to each side, and 1500 mm above.
- If installing a rangehood, the minimum clearance between the top of the cookware and the rangehood must be a minimum 1200mm.
- An additional clearance of 250 mm is recommended where the appliance is installed adjacent to vinyl cladding or glass panes.

Manufacturer's Liability:

The manufacturer shall not be liable for any personal injury or property damage resulting from:

- Use of the appliance for purposes other than its intended use.
- Failure to follow the instructions contained in this manual.
- Modification of, or tampering with, any part of the appliance.
- Use of parts other than original or approved replacement parts or approved accessories.



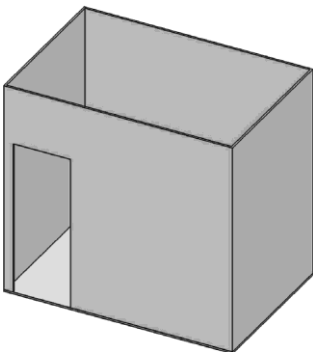
Choosing the Location for Your Outdoor Gas Grill



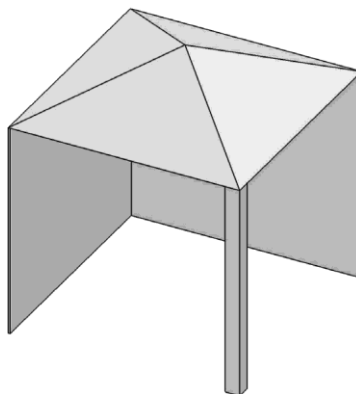
ATTENTION!

- The appliance must only be used above ground level, in open air and natural ventilation without stagnant areas where leaking gas and combustion products are rapidly dispersed by the wind or natural convection. Refer to the drawings below.
- Never install the barbecue inside buildings, garages, sheds or covered walkways, or in a boat, camper or caravan. This prevents the creation of fires or carbon monoxide with toxic effects or asphyxiation.
- The compartment in which the appliance is installed must conform to one of the following requirements:
 - A compartment with walls on all sides, but with at least one permanent opening at ground level and without upper cover.
 - In a partial compartment that has a top cover and not more than two walls.
 - In a partial compartment that has a top cover and not more than two walls; in this case, the following principle applies:
 - At least 25% of the total area of the walls is completely open and at least 30% of the remaining area of the walls is open and free.
 - In the case of balconies, at least 20% of the total area of the side, front and rear walls must be and remain open and free.

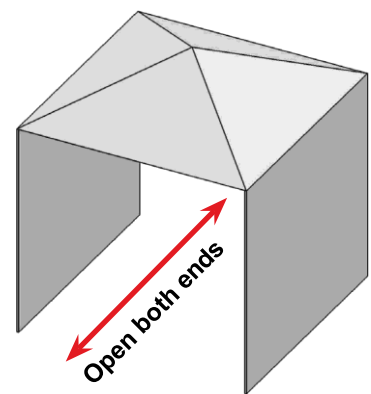
Example 1



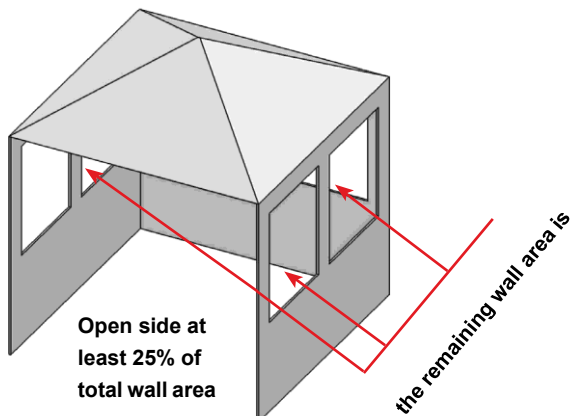
Example 2



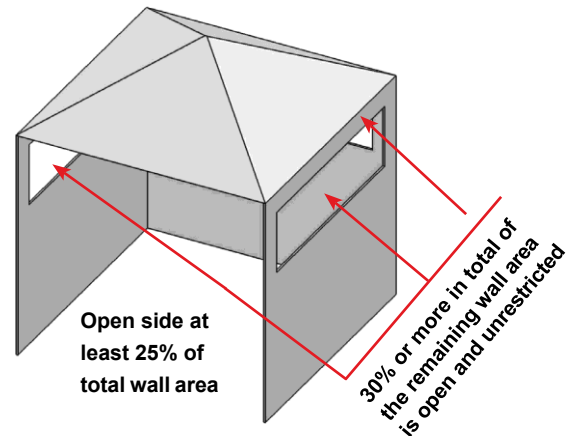
Example 3



Example 4

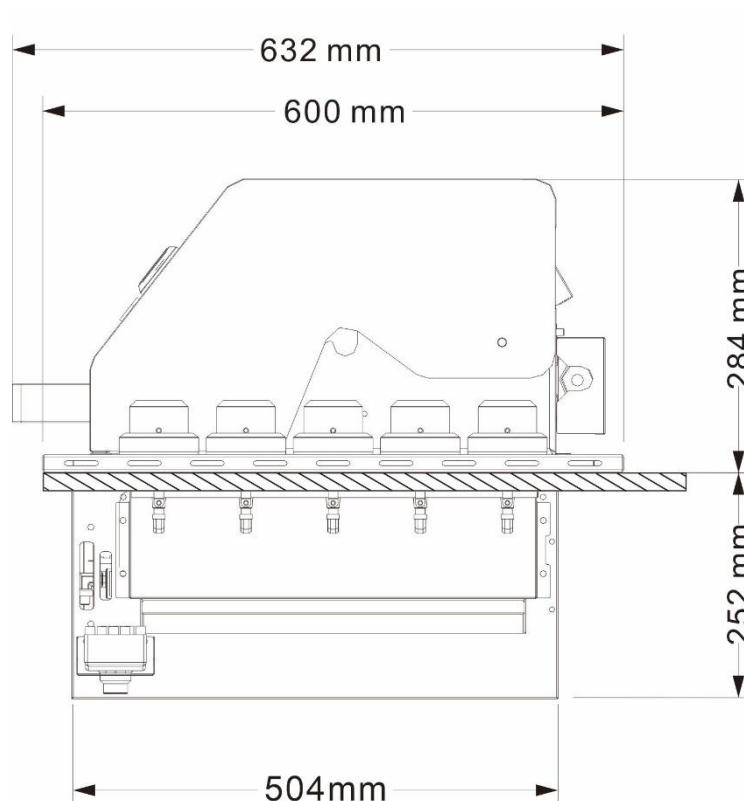


Example 5



Cut Out Dimensions

Island Cut Out Dimensions



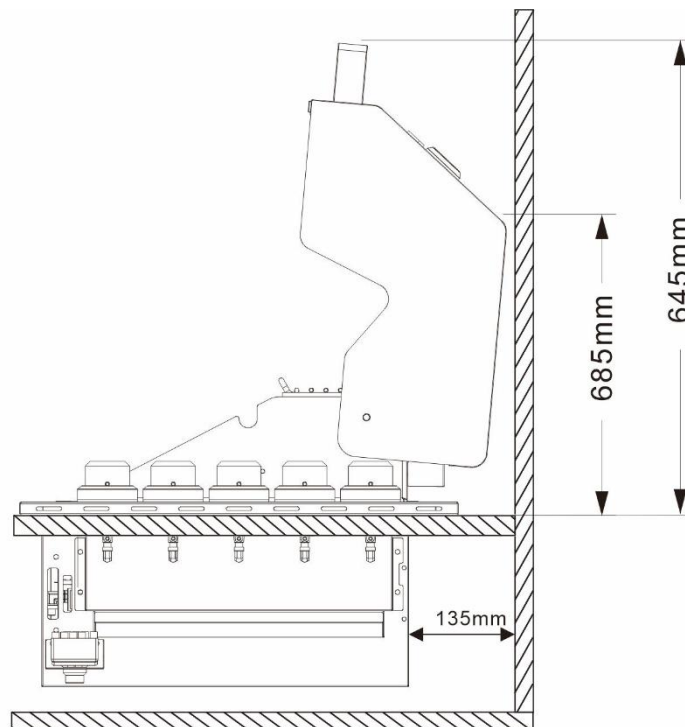
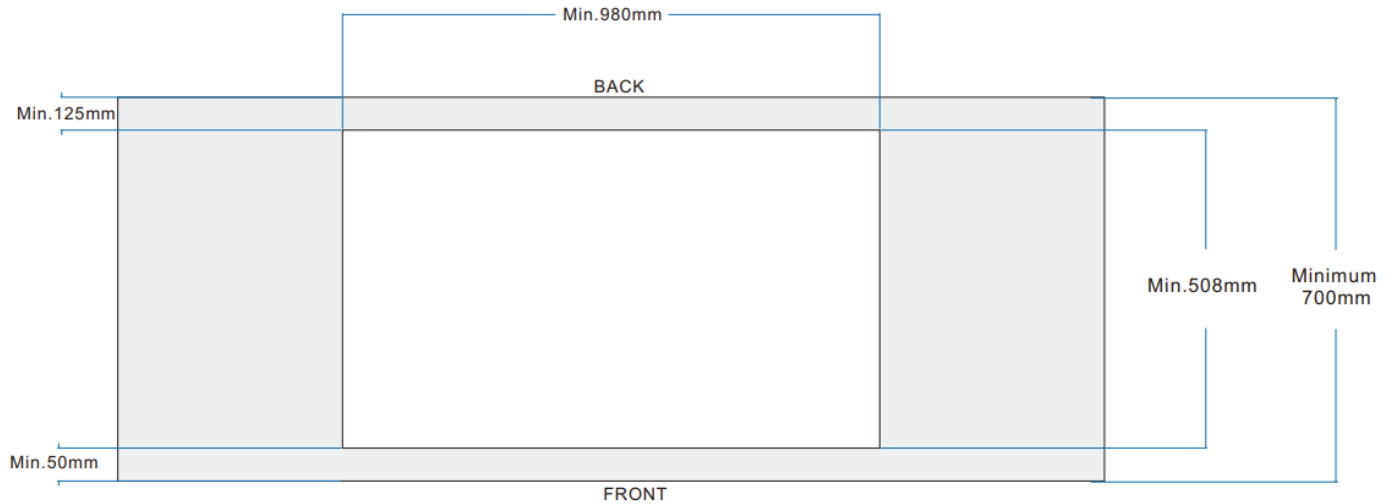
WARNING! The cabinet frame and bench top **MUST** be made from a non-combustible material.

CAUTION! If enclosure houses an LPG cylinder, this construction must comply with the built-in cylinder enclosure instructions. Refer to 'Gas Connections'.



Cut Out Dimensions

Wall/Splash Back Cut Out Dimensions

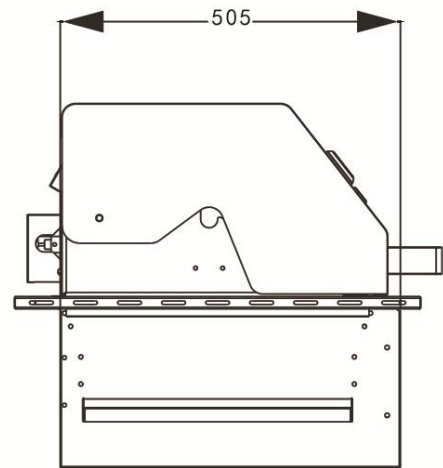
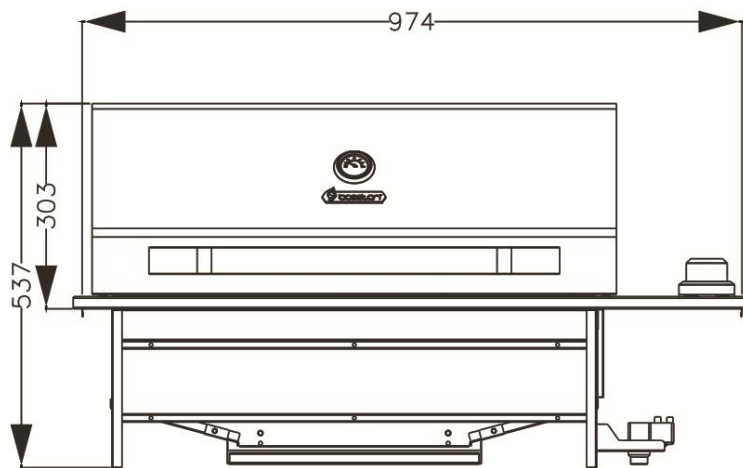
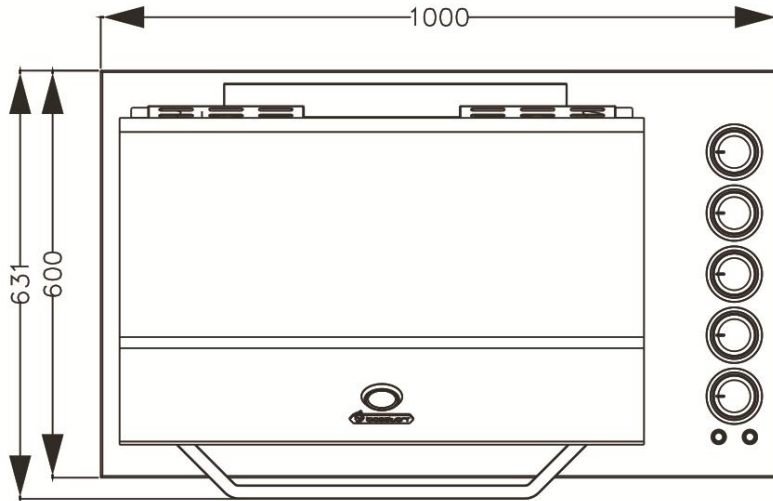


WARNING! The cabinet frame and bench top **MUST** be made from a non-combustible material.

CAUTION! If enclosure houses an LPG cylinder, this construction must comply with the built-in cylinder enclosure instructions. Refer to 'Gas Connections'.



Product Dimensions



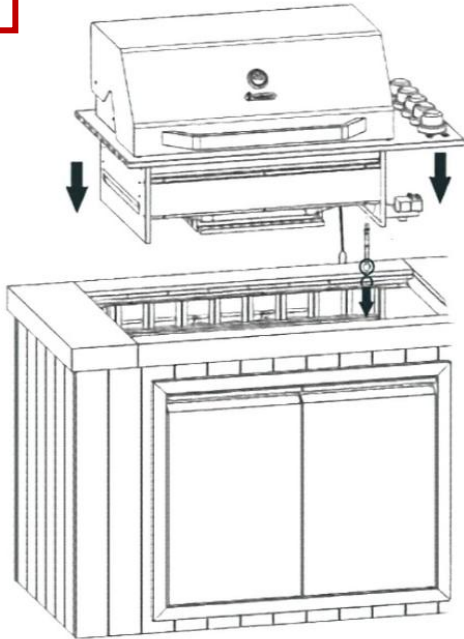
Assembly



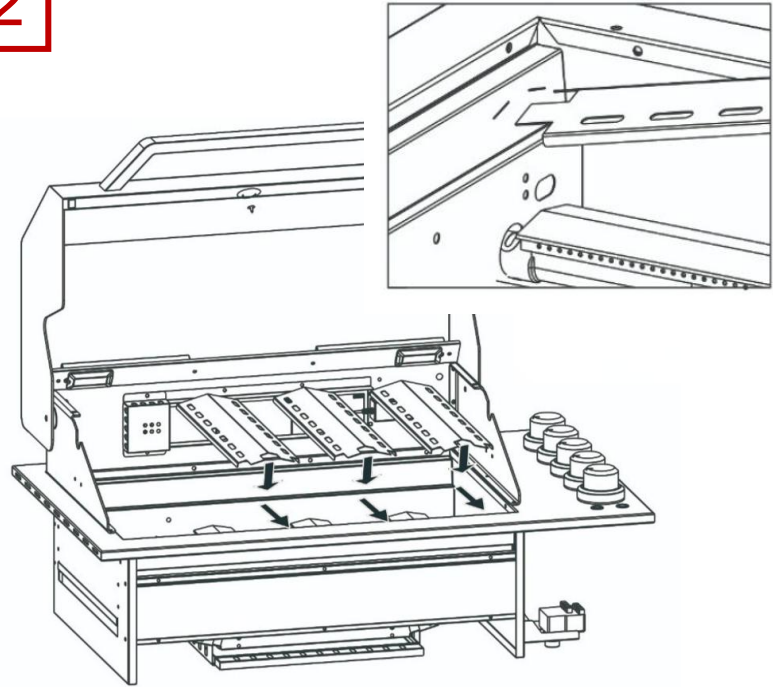
Illustrations may differ from the actual model supplied.
Ensure all parts are unpacked prior to assembly.
Assembly should be carried out on a stable, flat, and level surface.



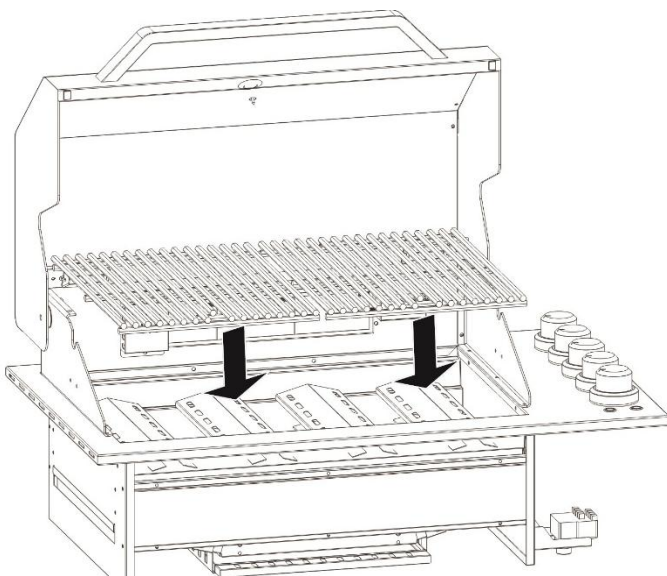
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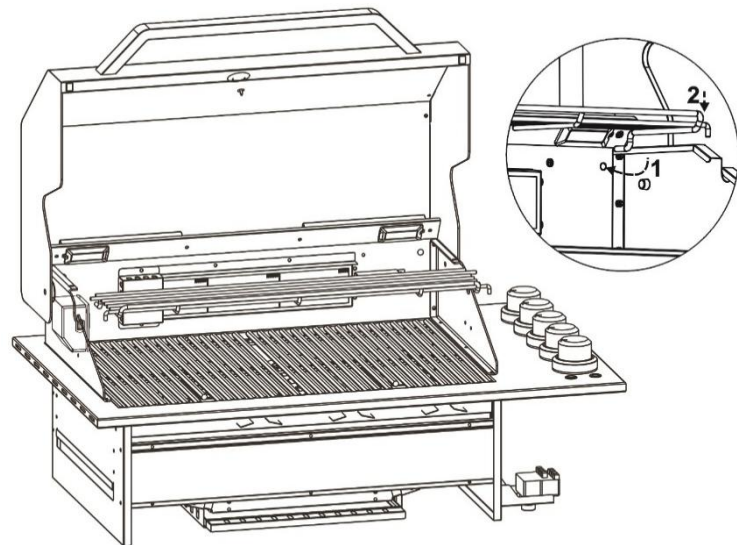
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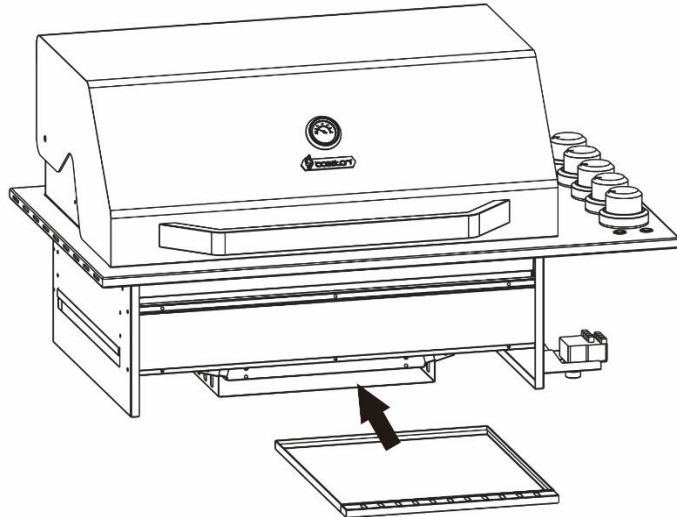


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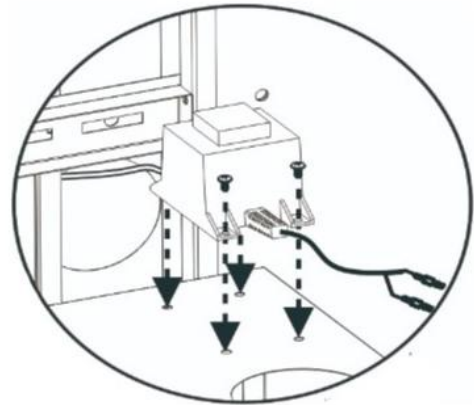


Assembly Continued

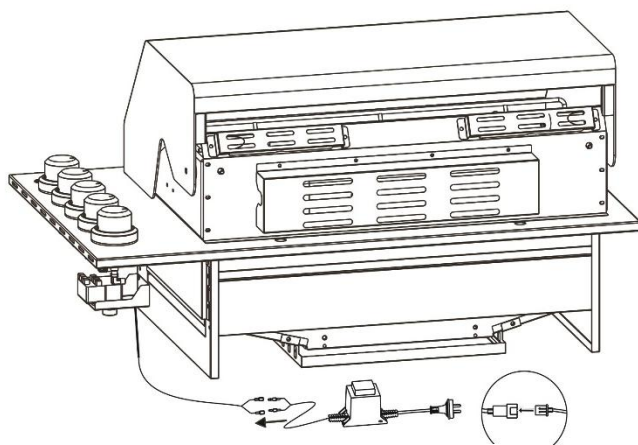
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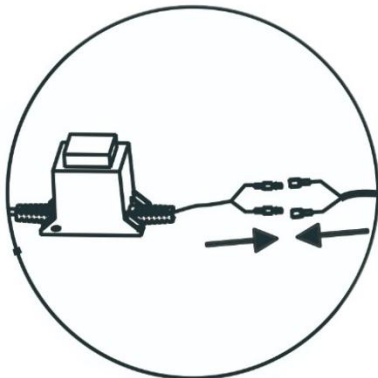
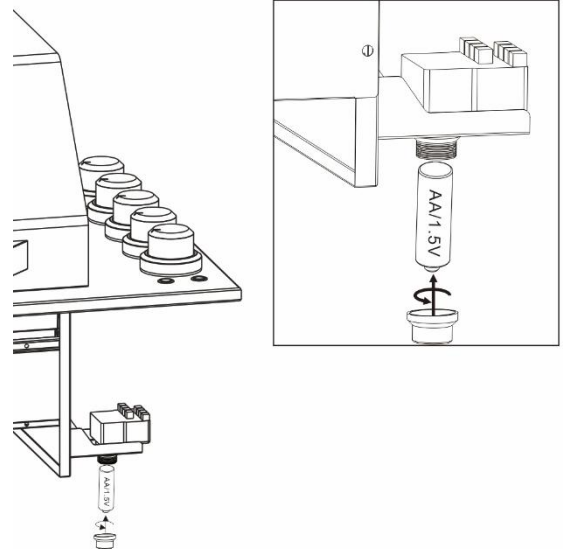
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8



Gas Connections

This grill must operate at a gas supply pressure of 2.75 kPa (0.39 psi) for propane and 1.00 kPa (0.25 psi) for natural gas. If the gas supply exceeds these levels, a regulator must be installed upstream of the grill components. If the supply pressure is too low, the unit will be under-powered and may not reach maximum operating temperatures.

The gas pressure regulator and hose supplied by Bossworx should be used.

The recommended hose length is 0.9 m, and it must not exceed 1.5 m. The hose should be regularly inspected for damage such as cracks, melting, or wear, and replaced if necessary. All piping leading to the grill is the responsibility of the installer and must be performed by a licensed gas fitter.

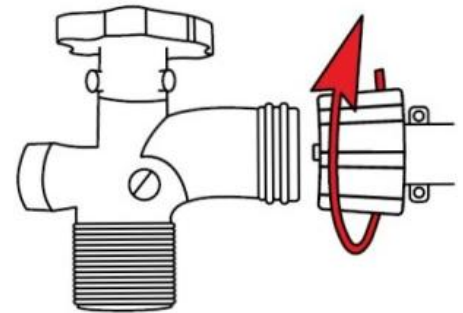
To an LPG Cylinder

Only use a propane cylinder that is manufactured and marked in accordance with AS/NZS 5601 and all relevant local regulations. The cylinder connection must be compatible with this outdoor appliance.

The propane cylinder must include:

- A shut-off valve with an LCC27 connection. Do not use any adaptor at the cylinder connection.
- A safety relief device.
- A protective valve collar.
- A Overfill Protection Device.

1. Check the cylinder for any dents or signs of rust, and have it inspected by your propane supplier if required.
2. Ensure the regulator hose is free from kinks or twists.
3. Do not route the hose near the drip pan.
4. Remove the cap or plug from the cylinder fuel valve.
5. Attach the LCC27 regulator connection to the LCC27 fuel valve and tighten by hand only. Do not use tools.
6. Ensure the hose does not come into contact with any high-temperature surfaces of the grill, as it may melt and create a fire hazard.
7. Perform a leak test on all connections before operating the grill. Refer to "Leak Test" for instructions.



To a Natural Gas Supply Line

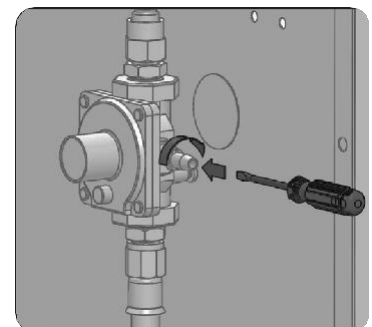
This grill must be converted by a licensed gas fitter in accordance with the "Natural Gas Conversion Instructions", all piping leading to the grill is the responsibility of the installer. The gas pipe must be correctly sized to supply the MJ/h specified on the rating plate, taking into account the total length of the pipe run.

1. A readily accessible manual shut-off valve must be installed upstream of the unit. A stainless steel braided hose is provided to assist with installation.
2. Tighten connections using two wrenches only. Do not use thread sealant or pipe compound.
3. Ensure the connector does not pass through walls, floors, ceilings, or partitions, and is protected from potential damage.
4. Perform a leak test on all connections prior to operating the grill. Refer to "Leak Test" for details.



Note: The gas grill is designed to operate at a test point pressure of 1.00 kPa when using natural gas. After installation, this must be verified by turning all burners on and measuring the pressure at the regulator outlet test point (see below).

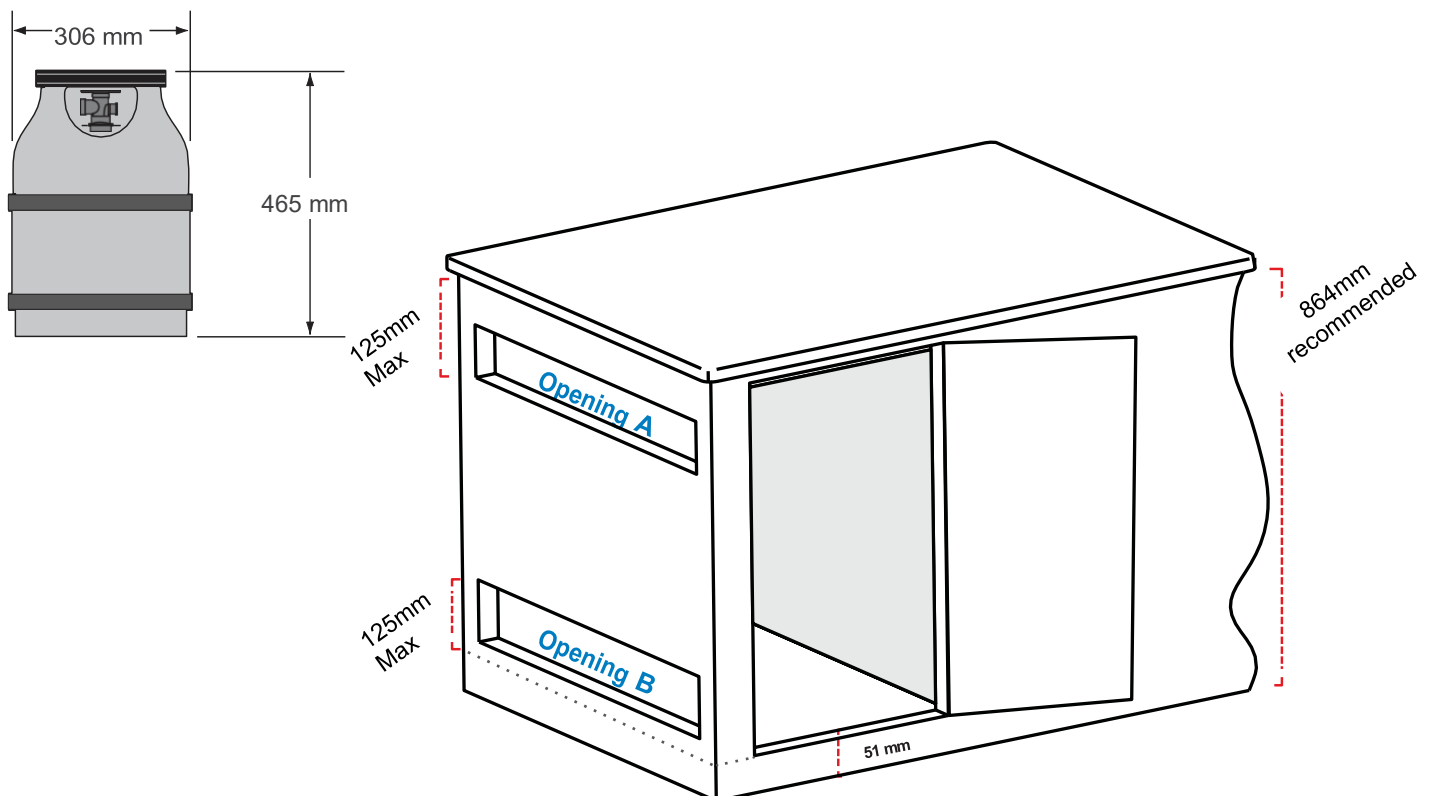
- This grill is fitted with an internal regulator that stabilises gas pressure and enhances grill performance.
- The regulator is non-adjustable.
- A pressure test point is located on the side of the regulator and may be used by a qualified service technician to confirm correct operation during servicing.
- The screw on the pressure test point must remain securely tightened at all times, except when a pressure test is being carried out.



Placing the Cylinder in a Built-in Enclosure

- The design of the enclosure should allow for the gas cylinder to be connected, disconnected, and the connections inspected and tested outside of it. The connections that could possibly be disturbed when installing the cylinder in the enclosure can be leak tested inside.
- The cylinder must be isolated from the grill enclosure, and protected from radiation, flames, hot drippings, and other foreign or hazardous materials.
- A door on the enclosure to access the cylinder is acceptable if it is non-locking and can be opened without using tools.
- There must be a minimum clearance of 51mm between the floor of the cylinder enclosure and the ground.
- The cylinder compartment(s) shall have permanent openings ventilating directly to the outside of the appliance and consisting of either of the following:
 - Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area.
 - Separate openings at high and low level, such that -
 - the total free area at high level (Opening A) is not less than 20,000mm² and is within 125 mm of the top of the cylinder compartment; and
 - the total free area at low level (Opening B) is not less than 20,000mm²; and
 - At least 25% of the required area is within 15mm of the base of the cylinder compartments;
 - The total required area is within 125mm of the base of the cylinder compartment; and
 - The openings cannot be obstructed by the cylinder(s).

Cylinder size	Opening A area	Opening B area
9.1 kg (20 lb)	>20 000 mm ²	>20 000 mm ²



Leak Test

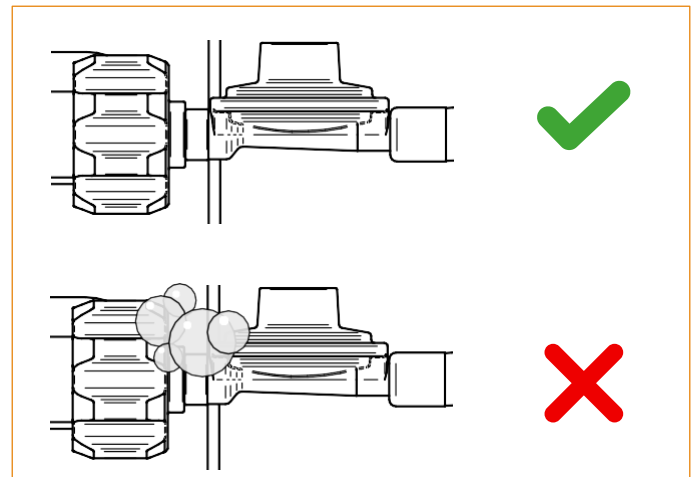
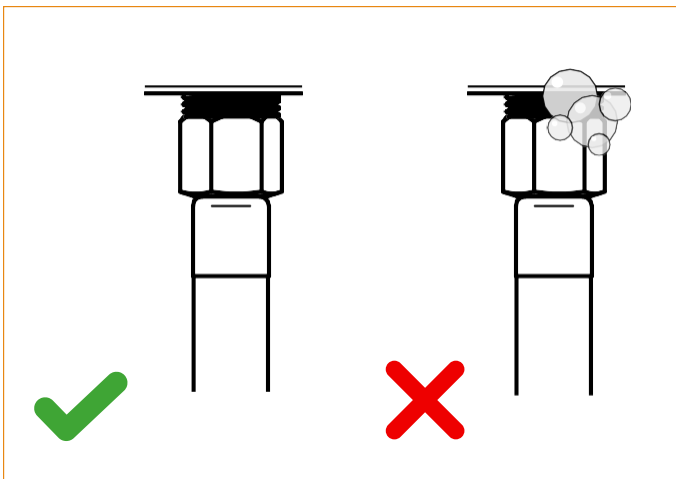
Why and When to Leak Test?

A leak test ensures there is no gas escaping after the hose is connected to the gas supply.

Always check for leaks each time the gas cylinder is refilled and reinstalled, paying particular attention to the connection between the regulator and the cylinder. In addition, the grill should be leak tested before each use, annually, and whenever any gas components are replaced.

Leak Test Procedure

1. Do not smoke while performing this test.
2. Remove all sources of ignition from the area.
3. Ensure all burner controls are in the OFF position.
4. Turn on the gas supply valve.
5. Apply a 50:50 solution of liquid soap and water to all joints and connections, including the regulator, hose, manifold, and valves.
6. The presence of bubbles indicates a gas leak.



Natural Gas Conversion



All servicing of this appliance must be carried out by a qualified gas service technician.

Do not smoke or use any open flame in the vicinity of the appliance or gas line during gas conversion or servicing.



A gas leak test must always be performed after any service, maintenance, or modification has been completed.

When removing or replacing gas jets, always use the correctly sized socket spanner or wrench. Do not use pliers or any tool that may damage or deform the jet head, as this can alter the gas orifice and negatively affect burner performance.

Gas jets are made from brass and feature fine threads that must be handled with care. Install and remove jets carefully to avoid damage.

A restraining tether must be securely attached to both the appliance and the wall, positioned within 50 mm of each connection point. The tether length must not exceed 80% of the length of the natural gas hose assembly.

The manufacturer accepts no responsibility for any consequential damage, malfunction, or loss resulting from incorrect installation or conversion. A Certificate of Compliance must be issued and retained for warranty purposes. Failure to provide a Certificate of Compliance may void the warranty.

FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID THE APPLIANCE WARRANTY

Tools Required:

1x Socket head screwdriver (included with the product).

2x Wrench.

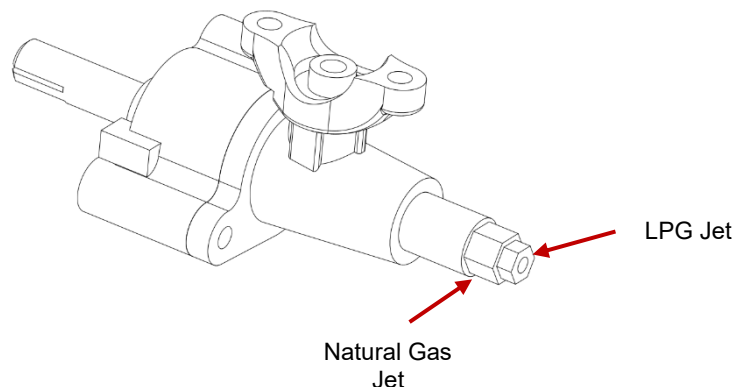
Gas Piping:

1. A minimum 15 mm diameter pipe is required for the inlet supply. A lever-operated shut-off valve must be installed within 1 metre of the appliance to allow for servicing.
2. Where installation of rigid tubing certified to AS/NZS 1869 Class A is not practical, a stainless steel braided hose may be used. The hose assembly must comply with AS/NZS 5601 Gas Installations requirements and pipe sizing tables and must not exceed 3 meters in length. The internal diameter of the hose must be no less than 10 mm.
3. All gas pipe connections must be sealed using a gas-rated pipe compound suitable for natural gas.

Note To Installers:

The U-LPG jet is 0.98mm, the NG jet is 1.50mm.

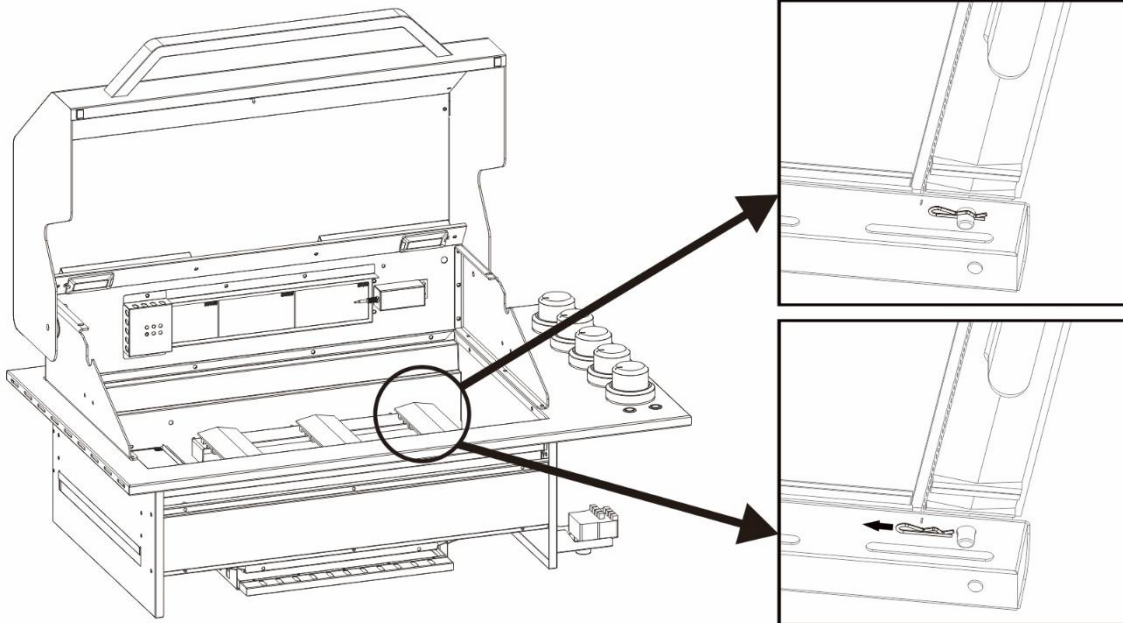
Both U-LPG jet and NG jet are installed together like photo below. The BBQ is set for U-LPG by manufacturer.



Converting the Grill

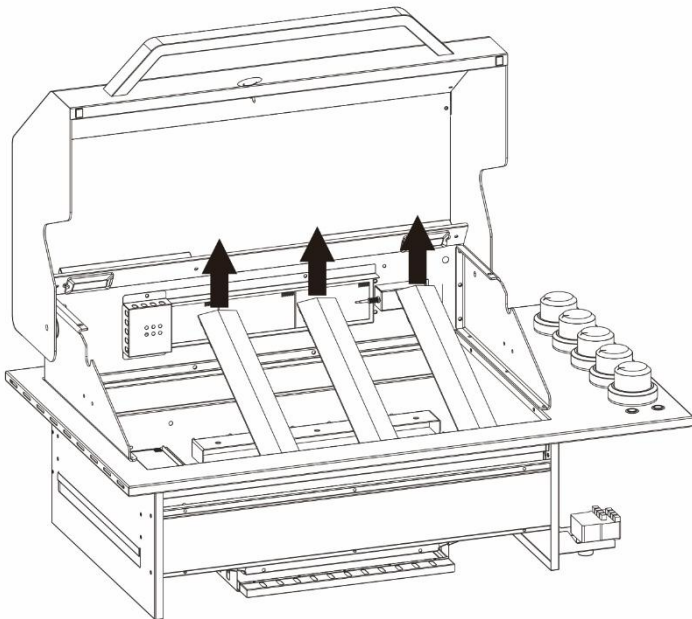
1

Remove the fixed R-clip located at the base of the burner.



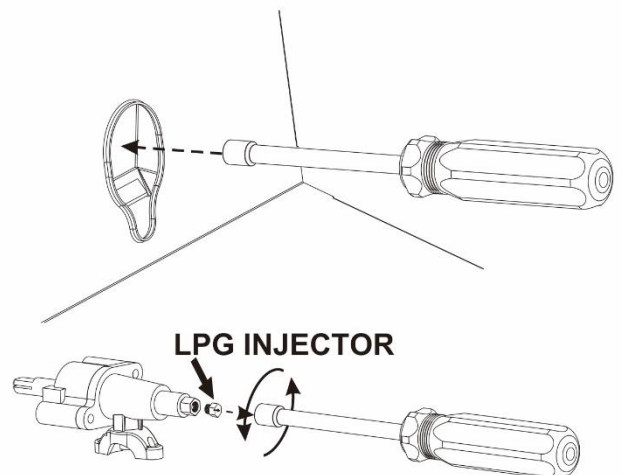
2

Remove the burner.



3

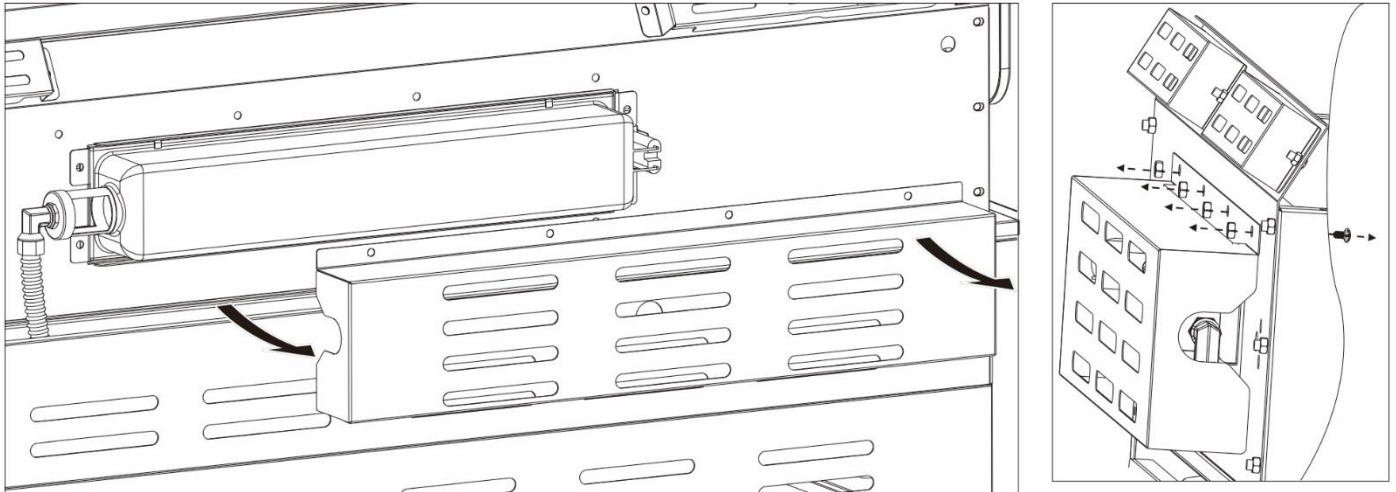
Once the burner has been removed, the brass gas jets will be visible, screwed into the end of the valve. Using the supplied 6 mm socket head screwdriver, carefully unscrew the outer (LPG) jet while ensuring the inner (NG) jet is retained.



Converting the Grill Continued

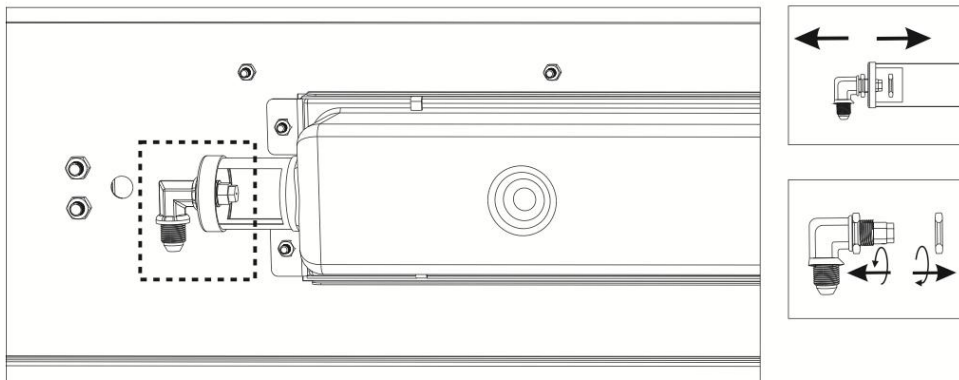
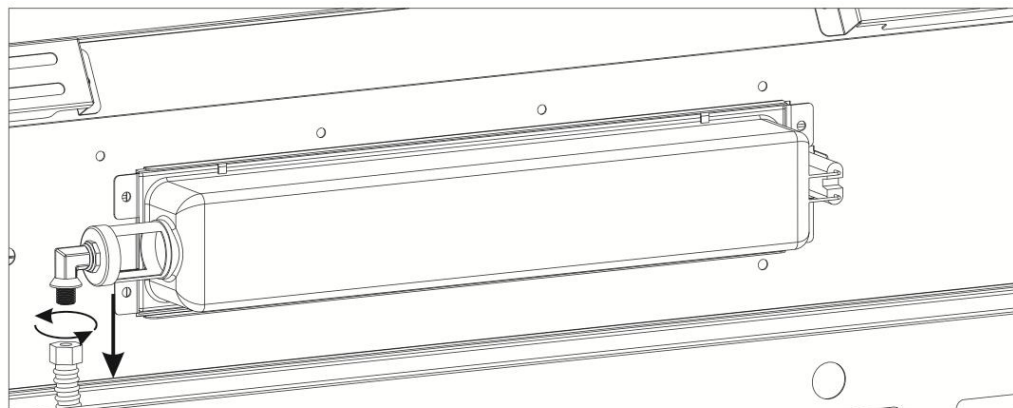
4

Remove the rear burner cover.

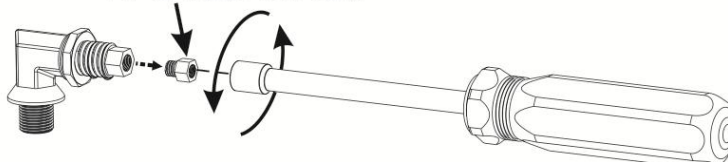


5

Remove the rear burner gas pipe and detach the LPG jet from the elbow-shaped brass jet assembly.



LPG INJECTOR



Operation

Lighting Instructions

Burn Off:

Remove the warming rack and operate the main burners on high for 10 minutes with lid open. It is normal for the grill to produce an odour during initial use, caused by the burn-off of internal coatings and lubricants from the manufacturing process. This is temporary and will not occur again

Main Burner Lighting:

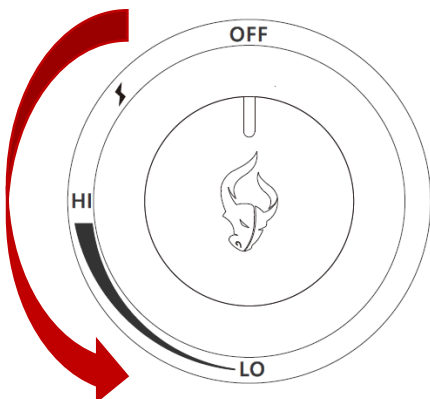
1. Open the lid and confirm all control knobs are set to **OFF**.
2. Push down a control knob and keep pressing whilst turning anti-clockwise to the **HIGH** position (a clicking sound is heard). Continue to hold the control knob for 10 seconds (This is to ensure the Flame Failure Device to be engaged). Release then check the flame stays on.
3. Adjust the heat as required by turning the knob between **HIGH** and **LOW**.
4. To light additional burners, repeat the same steps for each adjacent burner, working in sequence.
5. To switch the barbecue off, turn all control knobs clockwise to the **OFF** position, then turn the cylinder valve **OFF**.



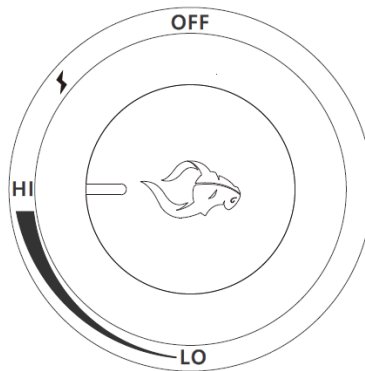
Warning! Do not use the rear burner while operating the main burners.

While cooking with the hood closed and with all the burners on, please make sure all burners are set to **LOW** position.

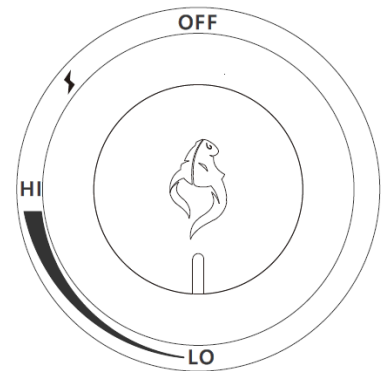
WHITE



RED



ORANGE



SafetyGlo™ Technology



Your Bossworx Grill is equipped with advanced SafetyGlo™ Technology, delivering both enhanced safety and a premium visual experience. This function can be controlled by the light switch.



When the BBQ is in the OFF position, the control knobs illuminate white, clearly indicating the grill is not in use.

As you ignite the burners and turn to HIGH, the illumination shifts to a bold red, providing instant visual confirmation of maximum heat. As you lower the temperature, the lighting transitions to orange at the lowest setting—giving you an intuitive, at-a-glance indication of your heat level at all times.

Rear Burner Lighting:

1. Open the lid, remove the warming rack and confirm all control knobs are set to **OFF**.
2. Push down the top control knob and keep pressing whilst turning anti-clockwise to the **HIGH** position (a clicking sound is heard). Continue to hold the control knob for 10 seconds (This is to ensure the Flame Failure Device to be engaged). Release then check the flame stays on.
3. Adjust the heat as required by turning the knob between **HIGH** and **LOW**.

Lighting With a Match:

1. Insert a match into the match holder chain, then carefully position it near the burner. Ignite the match before placing it into position.
2. Push down a control knob and keep pressing whilst turning anti-clockwise to the **HIGH** position (a clicking sound is heard). Continue to hold the control knob for 10 seconds (This is to ensure the Flame Failure Device to be engaged). Release then check the flame stays on.
3. Adjust the heat as required by turning the knob between **HIGH** and **LOW**.

Grilling Instructions

Main Burner Use:

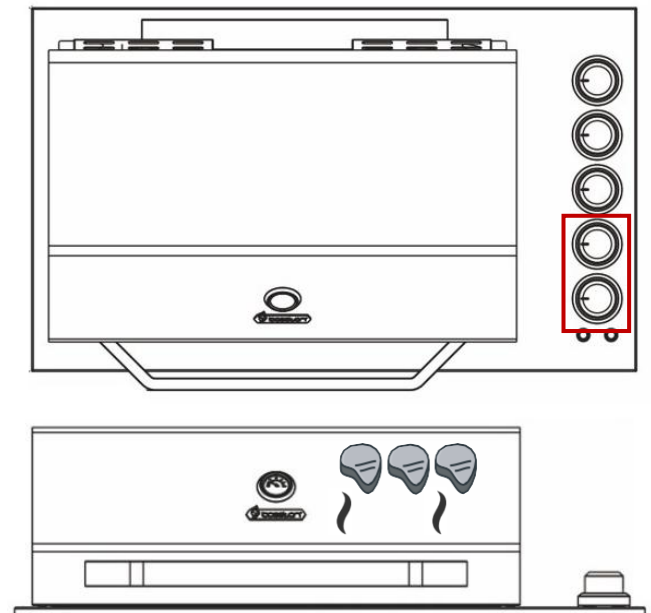
- Preheat the grill before searing by setting all main burners to HIGH with the lid closed for approximately 15 minutes.
- Foods that require short cooking times, such as fish and vegetables, may be grilled with the lid open.
- Cooking with the lid closed maintains higher, more consistent temperatures, helping to cook meat more evenly and often reducing overall cooking time.
- Lightly oil the cooking grids prior to preheating to help prevent sticking, particularly when cooking lean meats such as chicken breast or pork.
- Foods requiring longer cooking times (over 30 minutes), such as roasts, can be cooked using the indirect method by lighting the burner opposite the food. Refer to the Indirect Grilling section for details.
- Trim excess fat from meat to help minimize flare-ups or reduce the grill temperature as required.
- In the event of flare-ups, move the food away from the flames and lower the heat. Keep the lid open until the flare-up subsides.

Direct Grilling:

Direct grilling is best suited for quick-cook foods and high-heat searing, such as hamburgers, steaks, chicken pieces, and vegetables.

Place the food directly over the heat source on the cooking grids. Begin by searing the food over high heat to lock in juices and enhance flavour.

Once seared, reduce the heat to continue cooking through to your preferred level of doneness.

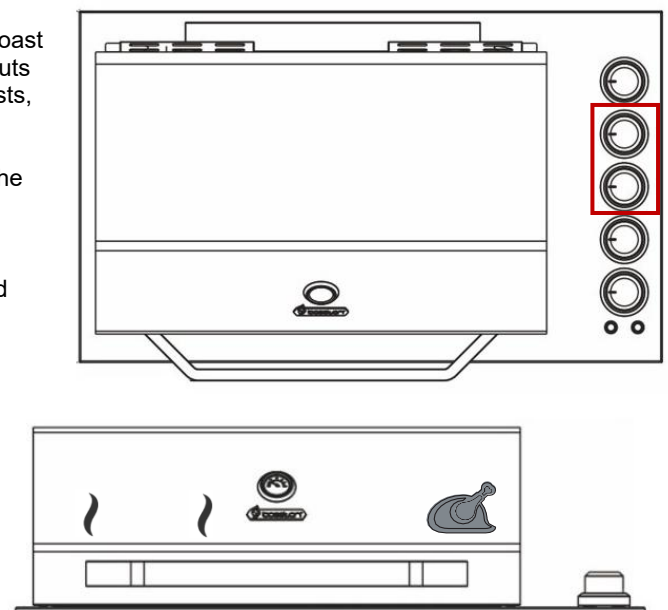


Indirect Grilling:

Indirect grilling is a low-and-slow cooking method designed to gently roast food using ambient heat rather than direct flame. It is ideal for larger cuts of meat and items that benefit from longer cooking times, such as roasts, whole chickens, or turkey.

To use this method, light one or more burners and place the food on the cooking grid over an unlit section of the grill, away from direct flame.

Cooking at lower temperatures over an extended period helps ensure even heat distribution and produces tender, juicy results with improved flavour.



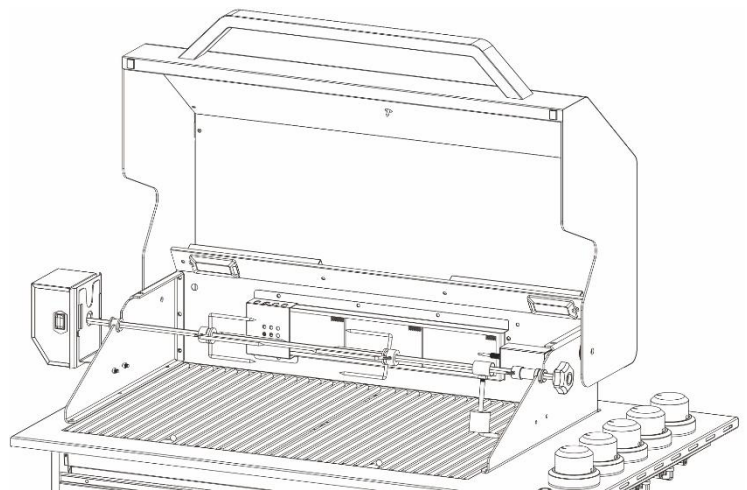
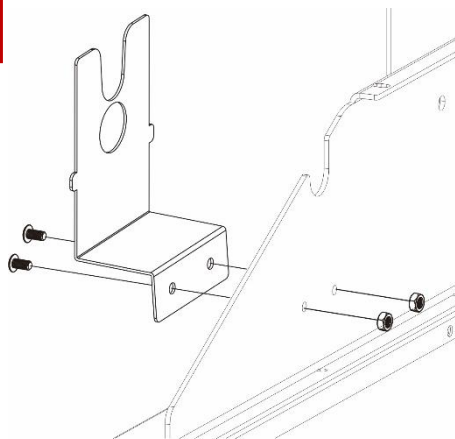
Rotisserie Assembly & Use



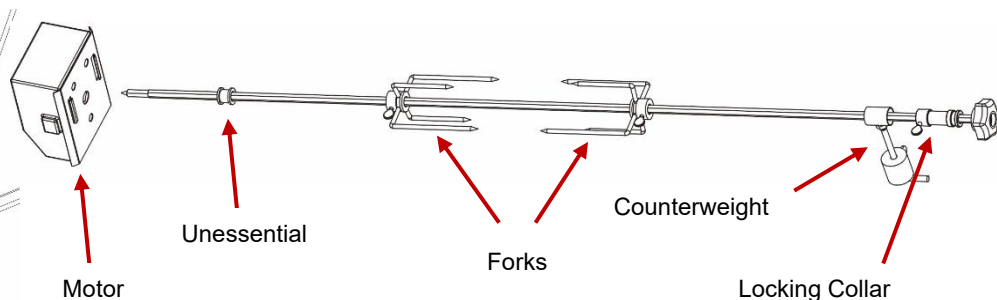
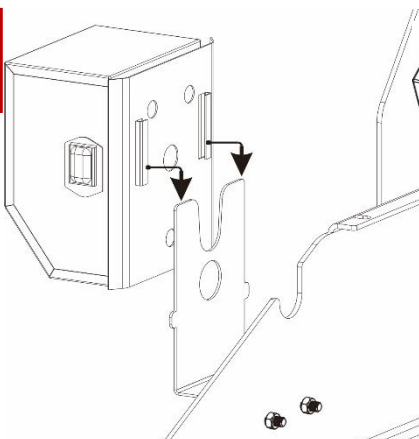
Remove the warming rack prior to using the rear burner and rotisserie rod. Extreme heat will damage the warming rack.

1. Attach the rotisserie motor bracket to the side of the grill using the supplied mounting hardware, as shown below.
2. Once secured, slide the rotisserie motor into the bracket as illustrated.
3. Remove the warming rack.
4. Fit the spit rod handle and tighten it, then slide on the locking collar, counterweight, and one skewer fork in that order.
5. Position the first fork just past the centre of the spit rod and tighten it. Slide the meat onto the rod and secure it to the fork, then attach the second fork on the opposite side, pressing it firmly into the meat and tightening to secure.
6. Rest the spit rod on the support hangers. The heavier side of the meat will naturally rotate downwards. Tighten the counterweight on the opposite side to balance the load.
7. Carefully insert the pointed end of the spit rod into the rotisserie motor. Slide the locking collar along the rod until it sits just inside the hood, then tighten.
8. Place a metal drip tray beneath the meat to collect any juices.

1



2



PLEASE NOTE: The Rotisserie set includes a second collar labeled "Unessential" in the diagram above. This part is not required and may be discarded.

Tips about using the Rotisserie:

- Start the rear burner on high to brown the meat, then reduce the heat and keep the hood closed.
- Use a meat thermometer to check the internal temperature for accurate cooking.
- Roasts and poultry should develop a golden exterior while remaining tender and juicy inside.
- Use the drippings for basting or to prepare gravies and sauces.
- As a guide, a 1.5 kg chicken will take approximately 1½ hours on medium to high heat.
- Always check the weight capacity of your rotisserie motor and avoid overloading.
- Ensure the load is evenly balanced on the spit rod for smooth operation.

Care and Cleaning Instructions

Initial Preparation

1. Before using your grill for the first time, clean all cooking grids thoroughly by hand in warm soapy water. This removes any residues left from the manufacturing process.
2. Rinse well with hot water and dry completely using a soft cloth. This helps prevent moisture absorption, particularly in cast iron components.

Stainless Steel Grids

- Stainless steel cooking grids can be maintained by heating the grill first, then brushing away any residue once hot.
- Over time, exposure to high temperatures will naturally cause discolouration. This is normal and will not impact cooking performance.

Infrared Rear Burner

The infrared burner operates at extremely high temperatures, meaning most food drips will burn off on contact.

- Do not scrub the ceramic surface with a wire brush.
- Do not apply water or any liquid cleaners. Rapid temperature changes may damage the ceramic.
- For routine cleaning, run the burner on **HIGH** for 5–10 minutes to burn away any remaining residue.

Interior Cleaning

1. Remove all cooking grids from the grill.
2. Brush down the interior surfaces and lid underside using a brass bristle brush.
3. Lift out flavour plates and scrape away built-up residue using a scraper or putty knife, then brush off ash and debris.
4. Clean burner surfaces with a wire brush once components are removed.
5. Brush all loose debris into the drip tray area for disposal.

Drip Pan

The Bossworx grill is fitted with a drip tray assembly designed to collect fats and cooking juices. Access is available via front doors or openings.

- Grease flows into the drip pan and will accumulate.
- Do not use foil, sand, or other substitute materials, as they may restrict proper drainage and create a potential fire hazard from accumulated grease.
- Regular cleaning is essential and should be carried out every 4–5 uses.

Maintenance steps:

1. Pull out the drip pan assembly for access.
2. Remove built-up residue using a scraper tool.
3. Slide back in the drip pan assembly.

Control Panel

Wipe only with a microfiber cloth and warm water.

Avoid abrasive cleaners, chemicals, or stainless steel polishes, as these will fade printed markings. With proper care, all labelling will remain clear and easy to read.

Exterior Finish

- Clean using non-abrasive products only.
- Always follow the grain direction when wiping stainless steel surfaces.
- Heat exposure will naturally change the colour of stainless steel over time, often developing a gold or bronze tone—this is expected and does not affect function.

Tea Staining

Occasionally, stainless steel surfaces may develop a light discolouration known as “tea staining.” This is most common in areas exposed to high heat or exposure to harsh environments such as salt or chlorine.

This can typically be removed using a suitable stainless steel cleaner. For best results, we recommend regularly cleaning all stainless steel surfaces with an appropriate product, available from most hardware stores and supermarkets.

Thermocouple

A common reason a grill may not operate correctly is a dirty or blocked thermocouple, which requires regular maintenance. Ensure the BBQ is turned off, the gas supply is shut off, and the unit is completely cool before proceeding. Locate the thermocouple near the burner and inspect it for any dirt, grease, or obstructions. Gently clean it using a soft cloth, brush, or fine sandpaper if necessary, then ensure it is thoroughly dry. Check that there is approximately a 3 mm gap between the thermocouple and the burner, and that it is correctly positioned in the flame path before testing.

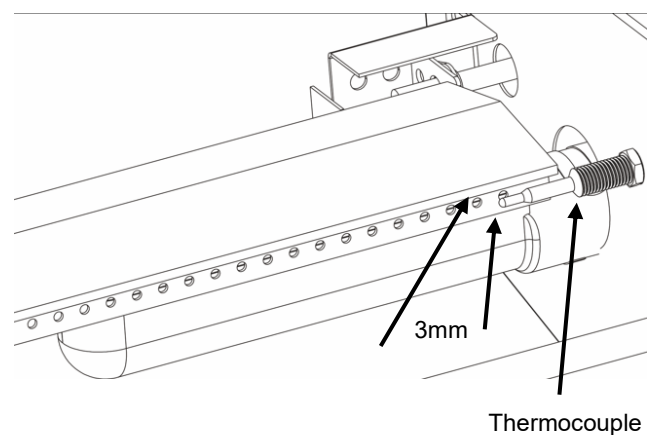
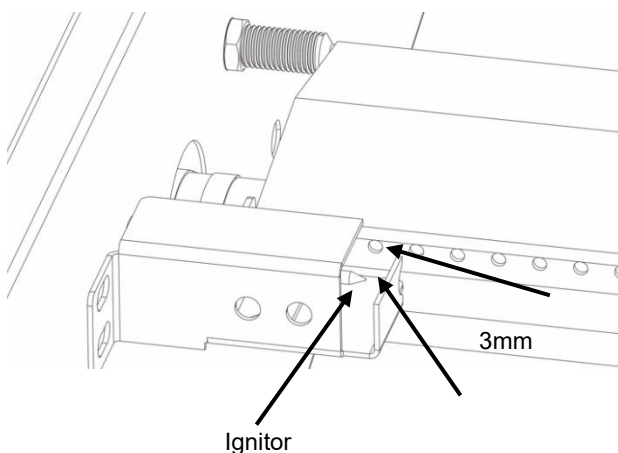
Note:

Due to heat exposure during operation, stainless steel panels may temporarily flex or distort. This is normal and the panels will return to their original shape once they have cooled.

Do not use citric based, caustic or abrasive detergents, steel wool or metal scrapers on these stainless steel surfaces because they can scratch and permanently damage the barbecue.

Take extra care when cleaning around the control knobs to prevent water residue from entering the control panel, gas valves, or burner components. Avoid direct contact with the ignition electrode and thermocouple (flame failure device), as damage may affect safe operation. Ensure there is a minimum 3 mm gap between the electrode and the burner (refer to the diagram below).

If the appliance is exposed to outdoor conditions, the use of an optional protective vinyl cover is recommended to help protect the unit from the elements.



Grill Maintenance

Your Bossworx Grill should be inspected and serviced at least once a year by a qualified technician. Failure to carry out regular servicing and maintenance may void your warranty.

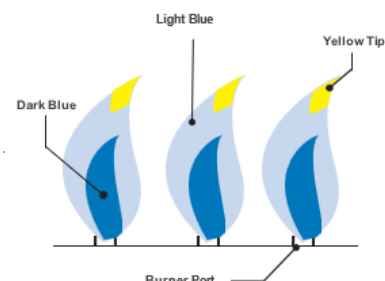
- Do not obstruct the flow of ventilation and combustion air.
- The ventilation openings within the installation compartment should be checked regularly to ensure they are clear and free from any blockages that may restrict proper airflow.

Combustion Air Shutter



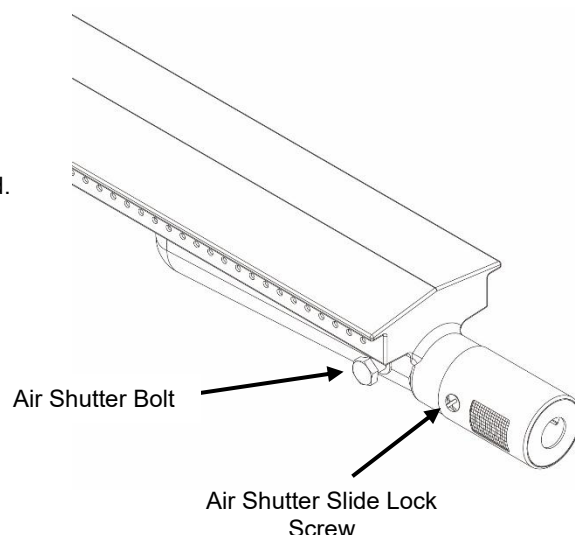
This must be done by a qualified gas installer.

- The air shutter is pre-set at the factory and should not require adjustment under normal operating conditions. In certain extreme environments, minor adjustment may be necessary.
- When correctly adjusted, the burner flame should appear dark blue with light blue tips, with occasional yellow flickers.
- Insufficient airflow will result in sooty residue and weak, yellow, or "lazy" flames.
- Excessive airflow may cause the flames to lift, burn unevenly, or create difficulty with ignition.



Adjusting the Air Shutter - TBC

1. Remove cooking grids and flavour plates. Leave lid open.
2. Remove the fixed R-clip located at the base of the burner.
3. Remove the burner.
4. Loosen air shutter slide lock screw and open or close air shutter as required.
5. Loosen or tighten air shutter bolt as required.
6. Visually inspect burner flames.
7. Turn burners off, tighten air shutter slide lock screws, and replace removed parts when shutters are set correctly.



Model		Orifice Size		Gas Consumption Per Burner (MJ/h)	
		Main Burner	Rear Burner	Main Burner	Rear Burner
BDI4RI	LPG	0.98mm	0.98mm	12 MJ/h	11.5 MJ/h
	Natural Gas	1.50mm	1.65mm	11 MJ/h	12.5 MJ/h



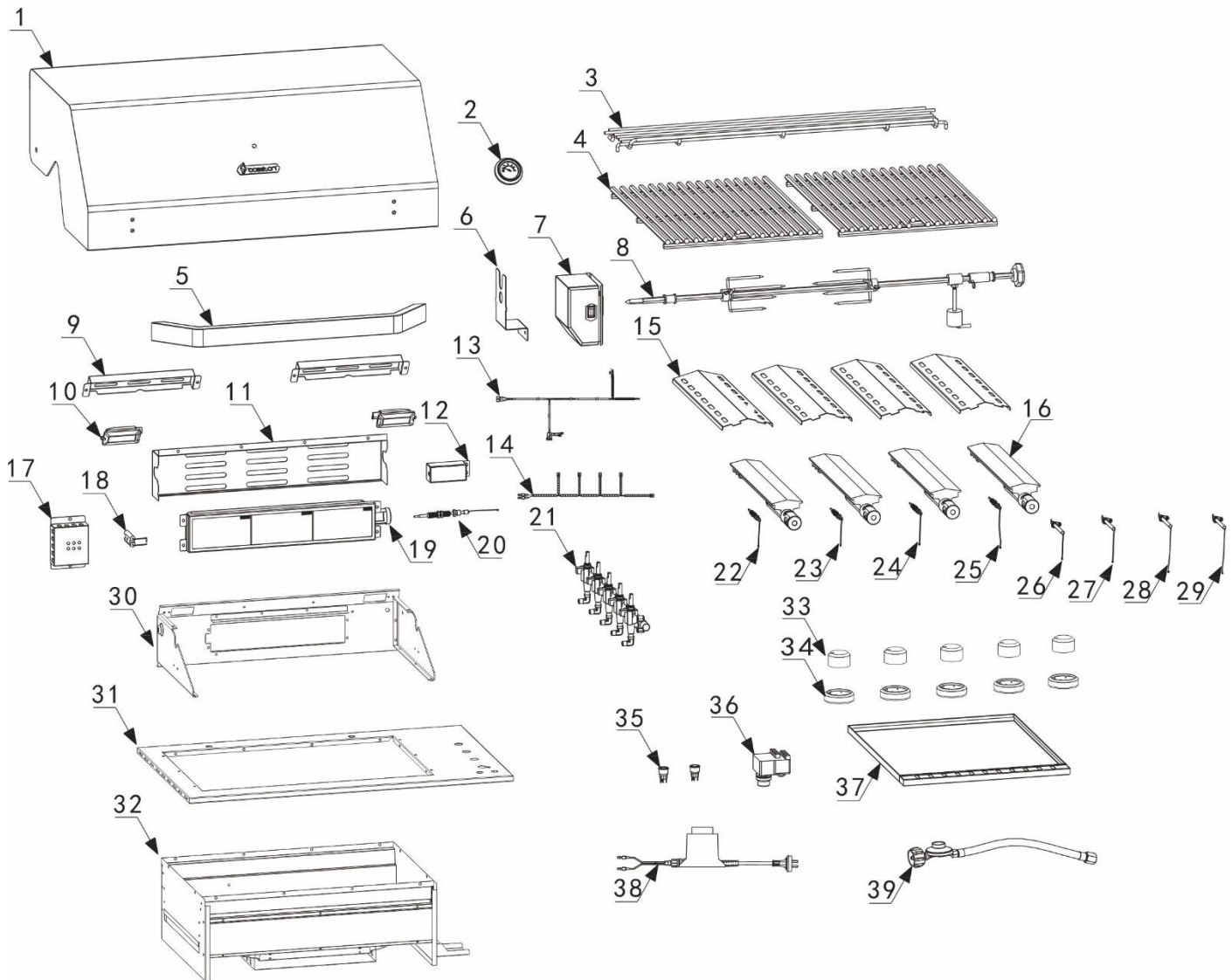
Note:

- Do not cover more than 50% of any main cooking surface with solid metal cookware such as griddles, plates, or pans, as this may restrict heat distribution and affect performance.
- Never expose hot ceramic burners to cold liquids (including rain, sprinklers, or hoses), as sudden temperature changes may cause the ceramic tiles to crack.
- All maintenance and cleaning must only be carried out when the grill is completely cool to avoid the risk of burns or injury.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The barbecue doesn't light	No gas	Check that the shut-off valve is open (ON)
		Gas cylinder empty - refill or change the cylinder
	The ignition system is not working	Check the battery - you should hear a clicking sound when you press the knob
		Replace the battery
		Light the barbecue manually
	Flame failure obstructed or dirty	Check that the thermocouple has a 3 mm gap from the burner and is free from dirt or obstructions. Clean and dry as required
	Gas tap regulated too high	Clean and delicately dry the electrode making sure that its position is correct
Excessive smoke from the cooking surface	Gas valve set too high	Lower the gas or turn off some of the burners
Excessive flare-ups	Flavour plates not installed correctly	Ensure flavour plates are installed correctly
	Excessive grease and ash build on flavour plates and in drip pan.	Clean flavour plates and drip pan regularly.
Odour of gas DO NOT TRY TO LIGHT THE APPLIANCE	Gas leak	Close the gas with the shut-off valves
		Check for leaks, tighten the fittings
Humming Regulator	Hot day	This is not a defect. The noise is caused by internal vibrations within the regulator and does not impact the grill's performance or safety. Regulators that produce a humming sound will not be replaced.
Grill not hot enough	Grill not preheated properly	Pre-heat the bbq for 10-15 minutes with the lid closed.
	Undersized gas line (Natural Gas)	Pipe must be sized according to installation code
	Improper air shutter adjustment	Open or close the air shutter
	Possible spider web or other debris	Thoroughly clean nest or webs out of your burner orifice by removing it.
Infrared Burner Flash Back/whoosh sound	Ceramic tiles overloaded with grease and build up	Turner burner OFF and allow to cool for at least 2 minutes. Reignite burner and burn on HIGH for at least 5 minutes, or until the ceramic tiles are evenly glowing red
	Cracked tile	Please call technical support
	Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing	Allow burner to cool and inspect very closely for cracks. Please call technical support if problem persists
Peeling paint inside hood	Grease build up	This is not a defect. The lid is made from stainless steel and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this.
Lights not working	Unit is not connected to power	Ensure the transformer is plugged in correctly and connected to power
	Faulty transformer	Please call technical support
	Internal lights blown	Replace bulbs

Parts Diagram



	Part #	Description	BDI4RIPSSS	BDI4RIPBKS
1	BSS-000001SS	Lid	X	
	BSS-000001BK			X
2	BSS-000002	Temperature Gauge	X	X
3	BSS-000003	Warming Rack	X	X
4	BSS-000004	Cooking Grid	X	X
5	BSS-000005	Lid Handle	X	X
6	BSS-000006	Rotisserie Bracket	X	X
7	BSS-000007	Rotisserie Motor	X	X
8	BSS-000008	Rotisserie Kit	X	X
9	BSS-000009	Back Light Cover	X	X
10	BSS-000010	Internal Light	X	X
11	BSS-000011	Rear Burner Cover	X	X
12	BSS-000012	Electrode Cover	X	X
13	BSS-000013	Internal Light Wire	X	X
14	BSS-000014	LED Harness Wire	X	X
15	BSS-000015	Flavour Plate	X	X
16	BSS-000016	Burner	X	X
17	BSS-000017	Rear Burner Electrode Cover	X	X
18	BSS-000018	Rear Burner Electrode	X	X
19	BSS-000019	Rear Burner	X	X
20	BSS-000020	Rear Burner Injector	X	X
21	BSS-000021	Manifold	X	X

	Part #	Description	BDI4RIPSSS	BDI4RIPBKS
22	BSS-000022	Thermocouple Burner 1	X	X
23	BSS-000023	Thermocouple Burner 2	X	X
24	BSS-000024	Thermocouple Burner 3	X	X
25	BSS-000025	Thermocouple Burner 4	X	X
26	BSS-000026	Ignitor Burner 1	X	X
27	BSS-000027	Ignitor Burner 2	X	X
28	BSS-000028	Ignitor Burner 3	X	X
29	BSS-000029	Ignitor Burner 4	X	X
30	BSS-000030	Hood Shroud	X	X
31	BSS-000031SS	Fascia	X	
	BSS-000031BK			X
32	BSS-000032	Firebox	X	X
33	BSS-000033SS	Knob	X	
	BSS-000033BK			X
34	BSS-000034SS	Bezel	X	
	BSS-000034BK			X
35	BSS-000035	Light Switch	X	X
36	BSS-000036	Ignitor	X	X
37	BSS-000037	Drip Pan	X	X
38	BSS-000038	Transformer	X	X
39	BSS-000039	Hose and Regulator	X	X
40	BSS-000040	Manual	X	X

Notes

[illegible]

Bossworx – Designed in Australia, Built For The Australian Lifestyle

For more information, visit our website by scanning the QR code below.



Don't forget to register your product—please scan the code below.



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