



CAUTION: Contents are heavy. Exercise caution and correct lifting positions when removing from packaging.

Before using the BBQ, remove any packaging material within and around the BBQ supplied for protection during transit.

# SPARK KITCHEN

4 BURNER

GB0690

Retain manual for future reference.

## **CONTENTS**

FEATURES & BENEFITS	3
SAFETY INFORMATION	4
Do's & Don'ts	6
GAS CYLINDERS	7
POSITIONING THE BBQ	8
GAS LEAK TEST	10
USING YOUR BARBECUE	11
CARE AND MAINTENANCE	13
NATURAL GAS CONVERSION	14
EXPLODED PRODUCT DIAGRAM AND PART LIST	15
HARDWARE LIST	21
ASSEMBLY INSTRUCTIONS	22
TROUBLESHOOTING	78
TECHNICAL INFORMATION	79
SPARE PARTS LIST	81
WARRANTY	87

#### **CONTACT INFORMATION**

Please contact your nearest Bunnings Warehouse for product enquiries. For spare parts, service and warranty queries, please contact Mayo Hardware at matador@mayohardware.com.au

1300 360 211 (AUS) 09 415 6240 (NZ)

or call;

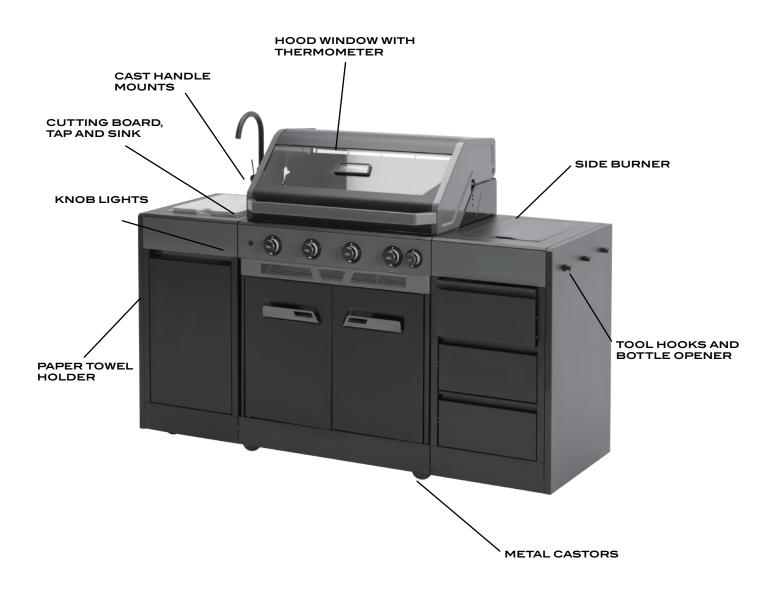
www.matadorbbqs.com.au

#### **BARBECUE DIMENSIONS**

	Spark 4 BNR	
	GB0690	
Length	1860 mm	
Width	630 mm	
Height	1230 mm	



## FEATURES & BENEFITS



#### **BARBECUE SPECIFICATIONS**

Spark 4 BNR	SIDE BURNER
TOTAL INPUT	TOTAL INPUT
ULPG: 68.6 Mjhr	ULPG: 12.6 Mjhr
INJECTOR SIZE:	INJECTOR SIZE:
1.09 mm	1.02 mm
PRESSURE: 2.75 kPa	PRESSURE: 2.75 kPa
NG: 59.5 Mj/h	NG: 11.5 Mj/h
INJECTOR SIZE:	INJECTOR SIZE:
1.60 mm	1.60 mm
PRESSURE: 1.0 kPa	PRESSURE: 1.0 kPa

## SAFETY INFORMATION

Read the Instruction manual thoroughly before assembling or using the barbecue.

This barbecue has been tested and certified in accordance with Australian Standards AS 5263.1.7 and is approved for sale and distribution in Australia and New Zealand.

#### CAUTION: FOR OUTDOOR USE ONLY.

- We recommend assembling this barbecue with another person.
- Estimated assembly time is 2 Hrs.
- Only use this barbecue on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the barbecue.
- Place the barbecue in an area where children and pets cannot come into contact with it. Close supervision is necessary when in use.
- Do not use this barbecue for anything other than its intended purpose.
- Any modifications to this barbecue may be dangerous. Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Never alter or modify the regulator or gas supply assembly.
- In windy weather, place the barbecue in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away.
- Use caution during assembly and while operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the barbecue.
- Use caution and common sense when operating your barbecue.
- · Do not move the barbecue during cooking.
- · Always turn off gas supply after use.
- Use caution when lifting or moving the barbecue to prevent strains and back injuries. Wait for the barbecue to cool down prior to moving.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the barbecue and fuel, always wear protective clothing.
- Do not attempt to service the barbecue other than by normal maintenance, as explained in the sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.



# WARNING: THE BARBECUE MUST NOT BE USED INDOORS

Contact your local Municipality for any building codes regulating outdoor barbecue installations.

When using in an enclosure, ventilation must be provided as per the details on page 8 & 9. Gas vapours are highly explosive and can cause serious injury if allowed to accumulate in a confined space and Sparkd.

#### PRODUCT WARNING LABELS

Do not remove the permanent WARNING labels that are applied to your barbecue to ensure safe operation.

#### DATA SPECIFICATION LABEL:

On your barbecue is a silver data label that contains detailed information about your product. For your records on this label will find;

- · Product Specifications
- Serial Number
- · Manufacturing Date

If you need to contact the manufacturer for information, technical support or to order spare parts please have this information at hand.

#### YOUR MATADOR SPARK BARBECUE

DATE OF PURCHASE
MODEL NUMBER
SERIAL NO
DATE OF MANUFACTURE



## SAFETY INFORMATION

#### SAFETY COMPLIANCE LABEL

While there is a requirement under the regulations for all gas products to be safe, the Australian and New Zealand regulatory environment establishes the limits of fundamental safety.

The safety compliance label confirms that this barbecue has been certified as compliant and deemed suitable for importing and operation in Australia and New Zealand.



#### **COOKING SURFACE**

This barbecue has been tested and certified with the configuration of solid hot plates and grate plates that it came with. Changing the number of solid hot plates on this barbecue will void this certification and cause a safety issue. DO NOT change the barbecue's original configuration of cooking surfaces.

#### IN CASE OF A FIRE

- If the fire is at the barbecue, turn the gas off at the cvlinder.
- Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If you cannot safely reach the valve to turn off because the fire is at the cylinder, contact the fire brigade immediately.
- Cool the gas cylinder by directing water from the garden hose to its centre.
- If gas is burning try to not extinguish it, having the gas burn off is better than letting the pressure build up and potentially lead to an explosion.

#### SETTING UP YOUR GREASE **MANAGEMENT**

- Remove the grease tray from the BBQ and line it with aluminum foil. Try to make this as smooth as possible so you don't hinder the flow of oil and grease.
- Line the bottom of the grease cup with fat absorber.
- Regularly change the foil and fat absorber to reduce the chance of fat fires occurring.
- Fires and damages resulting from a build up of fat and grease are NOT covered under warranty.

#### PREVENTING FAT FIRES

Your barbecue whilst in use collects a large amount of fat and grease. Make sure that excessive amounts of grease or food **DO NOT** build up in the grease slot under your cooking plates to reduce the risk of fat fires occurring. If your barbecue is not maintained regularly this build up can lead to a potential fire.

Please refer to the 'Maintaining Your Barbecue' section in this booklet for further information on how to clean and reduce the risk of a fire occurring. If you have any questions please call the Mayo Hardware support team for further details.

#### **VENTILATION**

When locating your barbecue it is important to ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up. Minimum 20mm ventilation and air-intake gaps are to be left at rear of the barbecue in fixed installations.



IMPORTANT! PLEASE READ THESE INSTRUCTIONS **CAREFULLY BEFORE USE!** 

UNIVERSAL LPG GAS ONLY

## Do's & Don'ts

#### DO'S

- Use inspected exchanged gas cylinders and/or have cylinders filled by an authorised LPG supplier in your country.
- Perform a gas leak check on all gas line connections prior to lighting the barbecue.
- This appliance is designed and approved for use with LPG / Propane Gas and Natural Gas when converted by an approved gas fitter using the available natural gas conversion kit.

LPG Cylinder sizes;

Type 1 - 4 Kg/ 3.2 Kg Fill Capacity 350mm Height x 240mm Diameter.

Type 2:9 Kg / 8.5 Kg Fill Capacity 480 mm Height x 310mm Diameter.

(Cylinder and gas sold separately) Install every component of the barbecue so it functions correcly and avoids the risk of injury.

- Before cooking preheat the barbecue for 3 5 minutes.
- Always use proper barbecue tools and accessories when cooking and serving from your barbecue.
- Take note of your burner temperature when cooking to achieve the desired result.
- If your barbecue will not light immediately, turn the knob to off and wait 1 min before trying to light again.
- Always let your barbecue cool down before attempting to clean any of the components.
- To remove any grease deposits after cooking, turn the knob to HI and allow it to burn for 5 min. This will burn off any build up that has occurred during your cook.
- Turn off your gas cylinder at the valve after every
- Regularly clean and maintain your barbecue to reduce the chance of fire.
- Check your hose and fittings to ensure they are not cracked or deteriorated to a point that they need replacing.
- Only use the regulator and hose assembly provided with this appliance. Use only genuine replacement parts. All replacement parts used must be of the same specification as originally supplied with this appliance.

#### DON'TS

- DO NOT install the barbecue closer than 1 meter on the sides or 1 meter in the back to any combustible surface or less than 1 metre beneath any overhead combustible construction.
- DO NOT Spark your barbecue with the hood closed
- DO NOT attempt any adjustment or modification of the preset regulator.
- DO NOT let LPG cylinder rest on its side. It must always remain upright.
- DO NOT store gas cylinder indoors, or in any enclosed area.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder.
- DO NOT operate this barbecue without an approved gas regulator.
- DO NOT turn on burner knob until a lit match is in place next to the burner ready for ignition. (Manual ignition only).
- DO NOT wear long loose flowing clothing around the barbecue. Long flowing hair is also easily Sparkd, especially by unexpected flare-ups.
- DO NOT leave food unattended for long periods. It is possible for fats to catch fire at low temperatures.
- DO NOT use corrosive materials to clean your barbecue parts.
- DO NOT exceed a temperature of 250°C or 480°F when cooking with the hood closed.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder storage.
- DO NOT apply a protective weather cover until the barbecue has completely cooled down.
- DO NOT replace any of the grill grates on your barbecue with extra hot plates. Changing them will void the warranty and safety certification of this appliance.
- DO NOT turn on side burner before lifting cover
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- DO NOT leave children unattended with this appliance.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
   DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.



## GAS CYLINDERS

The Spark BBQ comes ready to be used with Propane (AUS) / ULPG (NZ) gas cylinders. The size of cylinder that can be used with this BBQ is either 4.5kg or 9Kg. Depending on your location your barbecue will come supplied with the correct regulator connection to suit your Propane cylinder.

This appliance has the ability to be converted to Natural Gas, please refer to this section of the manual for instructions on this process.

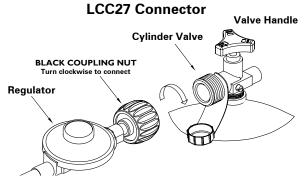


#### HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

Before connecting the barbecue to the gas cylinder, please refer to the appliance's Data Label to verify you are using the correct gas specification.

The hose and regulator connected to the BBQ have been leak tested at factory. Do not disassemble or modify unnecessarily.

- Check that all control knobs are in the 'Off' position. 1.
- Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
- 3. If present, remove the protective cap from threaded connection on the cylinder.
- Make connection as described in figure below depending on the type of regulator connection that came with your barbecue.



Tighten the regulator connection by hand (no tools) to ensure it is secure before lighting and operating this barbecue.

#### DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

Conduct a leak test on all of the gas line connections on this barbecue (Refer to Gas Leak Testing Procedure).

#### HOW TO DISCONNECT THE GAS CYLINDER FROM THE BARBECUE

When it is time to replace or refill your gas cylinder please always observe this following procedure:

- Ensure that all control knobs on the appliance and the gas cylinder are turned off before disconnecting the hose and regulator from the cylinder.
- DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
- Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.

#### GAS CYLINDER STORAGE

- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. This excludes from within the barbecue trolley or a well ventilated outdoor kitchen cabinet.
- This appliance is designed to be used with a gas cylinder not exceeding 9KG capacity.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- DO NOT store a spare LPG cylinder under or near this appliance.
- NEVER fill a gas cylinder beyond 80 percent full.
- If the information above is not followed exactly, a fire causing death or serious injury may occur.

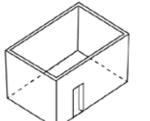


## POSITIONING THE BBQ

- This BBQ shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials, such as bushes, trees, wooden fences, buildings, etc.
- Any enclosure in which the appliance is used shall comply with one of the following:
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - At least 25% of the total wall area is completely open; and
  - At least 30% of the remaining wall area is open and unrestricted.
- · In case of balconies, at least 20% of the total of the

- side, back and front wall areas shall be and remain open and unrestricted.
- The BBQ must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides of the BBQ is 1000mm and 1000mm overhead.
- BBQ MUST BE ASSEMBLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- The following figures are diagrammatic representations of outdoor areas described.
   Rectangular areas have been used in these figures – the same principle applies to any other shaped area.

1.



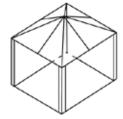


An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



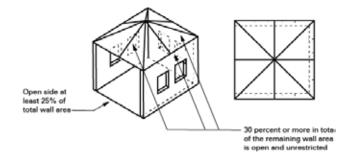
## POSITIONING THE BBQ

2.

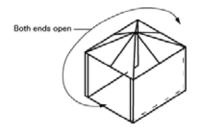


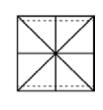


5.



3.



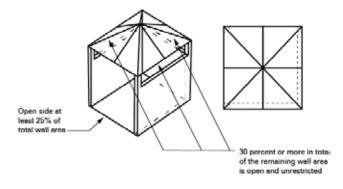


Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- (i) at least 25% of the total wall area is completely open,
- (ii) at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).
- (iii) In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

4.





BARBECUES MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS, MUNICIPAL **BUILDING CODES AND THE GAS INSTALLATION CODE AS/NZS 5601** 

## **GAS LEAK TEST**

The gas connections on your barbecue were leak tested at the factory before shipment, however a complete leak test must be done during assembly.

This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

#### NOTE:

- Prior to starting this test please ensure the burner knobs and gas cylinder are both OFF.
- · NEVER perform a leak test with an naked flame

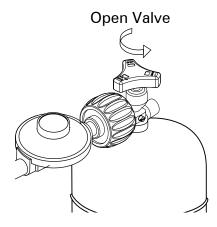
#### STEP 1

Make a soap solution with one part water and one part liquid detergent.



#### STEP 2

Turn on the gas cylinder (Ensuring all the burner knobs are still in the OFF position).



#### STEP 3

Apply the soap solution to all the gas connections using a soft bristle brush or spray bottle.

If you smell gas and/or soap bubbles start to appear from a gas connection it is a sign that a leak is present.



If there is a leak, turn off your gas supply and tighten the connection. Repeat the test to ensure that the leak is fixed.

#### **WARNING**

If after repeating the test with tightened connections a leak is still present, DO NOT use the barbecue and contact Mayo Hardware Support to assist in replacing any faulty components.

If you find that the leak is coming from anywhere on the actual cylinder, take the cylinder outdoors away from any sources of ignition. Contact the cylinder exchange provider, or local gas authority, for safe disposal.



## USING YOUR BARBECUE

#### **GROUND PROTECTION**

We recommend placing a grill or bbq mat underneath your trolley barbecue. This will help to prevent any accidental damage to the ground surface whilst cooking.

#### LIGHTING YOUR BARBECUE

#### 1. AUTO IGNITION

Before lighting this barbecue you MUST have completed the USING WITH THE HOOD DOWN leak test procedure and also read this manual thoroughly.

#### MAIN BURNERS

**STEP 1 -** Ensure the gas valve on your cylinder is turned the BBQ.

**STEP 2 -** Lift the hood to the open position.

to the HI position to trigger the auto-ignition of the burner. for 3-5 minutes prior to cooking. When the burner Sparks, release the knob.

**STEP 4** - If the burner does not light, return control knob to the OFF position and wait 2 minutes before trying again.

#### SIDE BURNER

STEP 1 - Lift the lid on the side burner and retract it downwards out of the way.

**STEP 2 -** Ensure the gas valve on your cylinder is turned to open.

STEP 3 - Follow the ignition procedure detailed for the main burners.

#### 2. MANUAL IGNITION

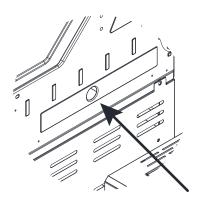
If you find that you need to manually Spark your barbecue please follow these instructions carefully.

#### MAIN BURNERS

STEP 1 - Ensure the gas valve on your cylinder is turned to open.

**STEP 2 -** Lift the hood to the open position.

STEP 3 - Insert a lit long nozzle gas lighter or long stemmed match into the lighter hole on the right hand side of the barbecue (see below).



STEP 4 - Turn the far right hand control knob to HI and it will light from the match or gas lighter.

STEP 5 - Once lit, turn the next burner to the left onto HI and light it from the already lit burner. Repeat this process for all remaining main burners.

When cooking with the hood down on your barbecue do not exceed 5 minutes with the burners on **HIGH**. After 5 minutes turn all burners down to **LOW** to avoid injury or damage to

#### PRE-HEATING

STEP 3 - Press and turn the control knob anti-clockwise To get the best results, we advise pre-heating the barbecue

#### COOKING SURFACE

Your cooking surfaces are enamel coated and do not need to be seasoned before use. We do advise to wash them down with warm soapy water prior to use.

In between cooks we suggest applying a light coating of cooking oil to protect the surfaces and prevent food from sticking the next time you cook.

#### **COOKING UTENSILS**

When cooking we recommend using long utensils that are specifically designed for use on barbecues.

#### **USING YOUR SIDE BURNER**

If you purchased a 4 BNR or 6 BNR Trolley BBQ you will have a side burner. This side burner allows you greater flexibility in your cooking capabilities.

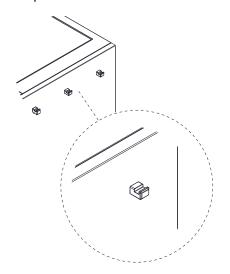
#### WARNING: BEFORE LIGHTING YOUR SIDE BURNER ENSURE THE LID HAS BEEN LIFTED AND RETRACTED DOWN INTO ITS STORAGE POSITION.

- The side burner is a high temperature burner so take this into consideration when you are cooking.
- The maximum pot diameter size that can be used on your side burner is 35cm. Larger pots can lead to damage of your BBQ and void your warranty.
- The minimum pot base diameter size that can be used on your side burner is 24cm.

## **USING YOUR BARBECUE**

#### **BOTTLE OPENER**

For your convenience the Spark barbecue comes with an integrated bottle opener. The first hook on the left hand side of your barbecue is also a bottle opener. See below for location of this opener.





## CARE & MAINTENANCE

#### **BEFORE USE**

Before using your barbecue, ensure that it is clean from built up grease and residue. Inspect the barbecue and check that all connections are in order.

#### **AFTER USE**

**STEP - 1** After you have finished cooking it is important you turn the burners to **HI** and burn off any excess fat and grease residue. Do this for 5 minutes.

STEP - 2 Turn all the control knobs to the OFF position and turn off the gas supply at the cylinder's valve.

STEP - 3 Whilst the barbecue is still warm, and wearing protective gloves, use a long handled brush and scraper to remove the remaining oil and food scraps from the cooking surface.

**STEP - 4** Re-coat the grill and hot plate with cooking oil to provide continued protection.

**STEP - 5** Remove the grease cup from the barbecue and empty the waste and fat absorber. Place new fat absorber into the cup and re-insert.

#### PERIODICAL CLEANING

To maintain the performance and high finish of your barbecue we recommend cleaning it on a regular basis.

#### **BURNERS**

- Check your burners for any sort of blockages. To do this remove the burners and inspect the burner holes, if any are clogged gently tap the burner on a hard surface to remove residue.
- Use a wire brush to also clear any of the holes if required.

#### TO REMOVE BURNERS:

STEP 1 - Using your supplied grate lifting tool, lift your grill grate from the barbecue. Once removed you can remove the hot plate.

**STEP 2 -** Remove the flame tamers that sit above each of the burners.

**STEP 3 -** At the rear of the barbecue remove the screws that secure the burners (2 screws per burner).

**STEP 4 -** Lift and swing out the burner from its resting place over the valve assembly.

**STEP 5 -** Once cleaned, repeat the above process in reverse to reassemble the barbecue.

#### **GREASE TRAY**

- Remove your grease tray from the barbecue and remove the foil covering you applied.
- Clean the tray with warm soapy water, dry, replace the foil and insert back into the barbecue.

#### **HOSE AND REGULATOR**

- Safely disconnect the hose and regulator from the gas cylinder as detailed in this manual.
- Inspect the flexible hose for any signs of wear and cracking.
- Inspect the rubber O-ring on the regulator end to ensure no cracks or excessive wear is present.
- If these parts need replacing, only use recommended manufacturer spare parts.
- On re-attachment of the Hose and Regulator perform the gas leak test.

#### **COOKING SURFACES**

- Remove the hot plate and grill plate from your barbecue and wash them down with a mild soapy warm water solution.
- Replace the plates and apply a light coating of cooking oil for protection.

#### **STORAGE**

To help maintain your barbecue we recommend using a protective cover (not included). Where possible store barbecue under a sheltered area.

#### **EXTERNAL SURFACE CARE**

- DO NOT use carbon steel brushes or steel wool on this barbecue.
- On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
- Care must be taken when cleaning areas with printed information. Text and important warnings may be erased with heavy cleaning.

#### PAINT DAMAGE

If your hood, trolley or side shelves have paint damage this can be repaired using ONLY black high temperature paint. Sand back the effected area and then re-touch as required per the paint manufacturers instructions.

DO NOT use this paint on any internal surfaces of your barbecue.

If you have chips on the internal baked enamel surfaces of your barbecue we recommend placing cooking oil onto these exposed areas to prevent damage to the metal surface.

#### MAJOR MAINTENANCE

We recommend every 2 years to have your barbecue checked by a authorised gas fitter to ensure all parts are functioning correctly and there are no leaks.

## NATURAL GAS CONVERSION

Your Spark barbecue has been certified that it can be converted to a natural gas installation from ULPG. To complete this conversion you must comply with the following procedure.

**STEP - 1** This conversion can **ONLY** be completed by a registered Gas Fitter / Plumber. Please contact one and arrange for a quotation to convert your barbecue. They will advise on all works that are required to complete the installation in accordance with AS/NZS 5601.1.

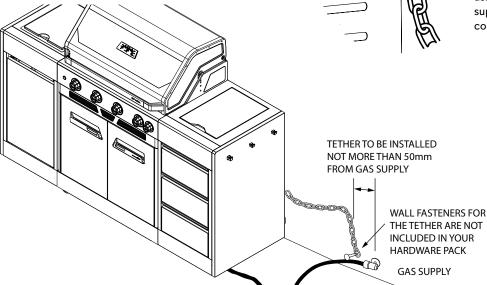
**STEP - 2** Purchase the compatible natural gas conversion kit from where you purchased your barbecue or from Mayo Hardware customer support.

**STEP - 3** After your installation has been completed by the registered authority they LEGALLY have to issue you with a certificate of compliance for your records.

**STEP - 4** If you do not follow these requirements in accordance with AS/NZS 5601 you will void your warranty automatically.

**STEP - 5** To complete the installation process the installer must conduct the leak test on the barbecue. The barbecue must be checked to ensure the inlet pressure is correct as per note below;

After the installation has been completed, the installer must test that operation of the appliance to ensure it is correctly functioning.





DO NOT ATTEMPT TO COMPLETE THIS INSTALLATION BY YOURSELF!



WARNING: ENSURE RESTRAINING TETHER IS INSTALLED PRIOR TO USE!



When the mobile trolley barbecue is connected to a fixed gas supply via a flexible hose connection, a retraining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The retaining tether must be less than 80% of the gas hose length.

#### NOTE:

THIS GAS BARBECUE IS
DESIGNED TO OPERATE AT AN
INLET PRESSURE OF 1.00 KPA
AND MUST BE CHECKED AFTER
INSTALLATION BY TURNING ALL
BURNERS ON AND MEASURING
AT THE REGULATOR OUTLET
TEST POINT PROVIDED

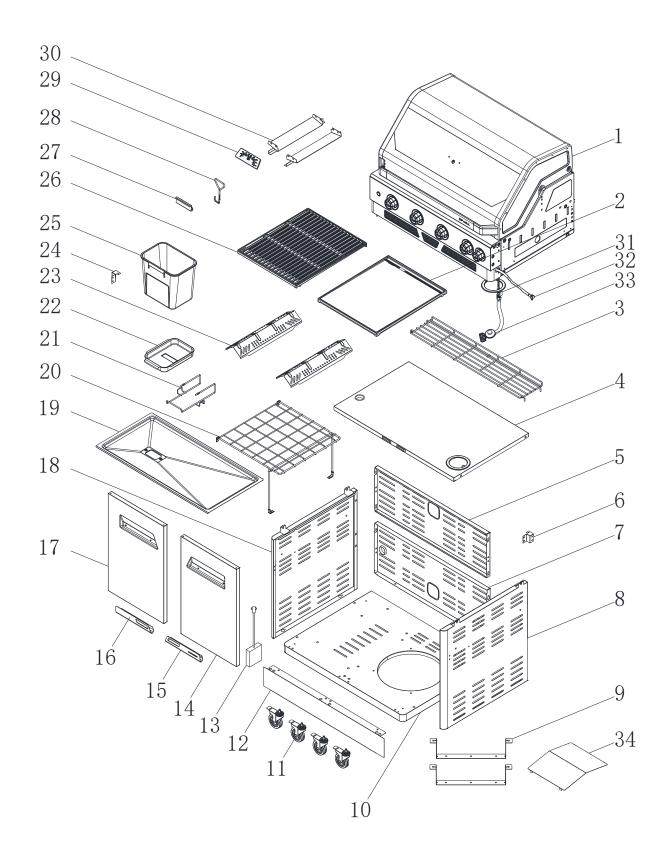
NOTE: Attach Tether Chain to the rear of the barbecue like shown.

Remove screw from the BBQ and attach the tether to the barbecue using the new screw supplied with the conversion kit.



## **EXPLODED PARTS DIAGRAM**

#### SPARK 4 BURNER BARBECUE



## PARTS LIST

PART	NAME	QTY	PART	NAME	QTY
1	Hood Firebox Assembly	1	18	Trolley Panel LH	1
2	Cast Iron Hot Plate 480x400	1	19	Grease Tray	1
3	Warming Rack	1	20	Wire Shelf	1
4	Trolley Shelf	1	21	Grease Cup Wire	1
5	Trolley Rear Panel Upper	1	22	Grease Cup	1
6	Trolley Shelf Bracket RH	1	23	Flame Tamer	2
7	Trolley Rear Panel Lower	1	24	Trolley Shelf Bracket LH	1
8	Trolley Panel RH	1	25	Rubbish Bin	1
9	Gas Cylinder Bracket	2	26	Cast Iron Grate 480x400	1
10	Trolley Bottom Panel	1	27	Rubbish Bin Handle	1
11	Locking Castor	4	28	Grate Plate Lifter	1
12	Trolley Decorative Bottom Panel	1	29	Thermometer	1
13	Battery Box	1	30	Grease Tray Bracket	2
14	Door Assembly RH	1	31	Regulator Bracket	1
15	Door Handle RH	1	32	Side Burner Nozzle Base	1
16	Door Handle LH	1	33	Regulator	1
17	Door Assembly LH	1	34	Oil Baffle	1

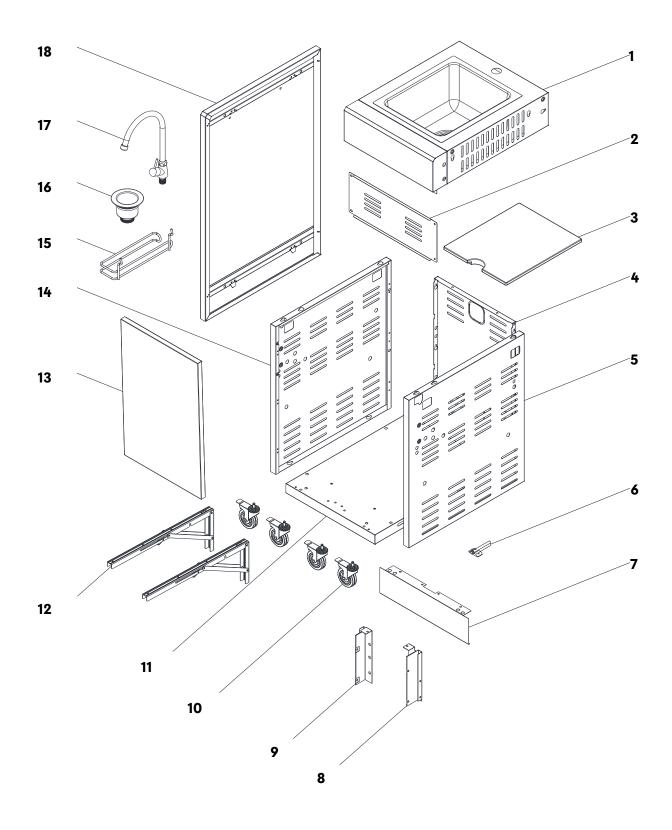
# FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

CALL MAYO HARDWARE ON (AUS) 1300 360 211 (NZ) 09 415 6240 OR EMAIL US AT MATADOR@MAYOHARDWARE.COM.AU



## **EXPLODED PARTS DIAGRAM**

#### SINK MODULE



## PARTS LIST

NAME	QTY
Sink Benchtop Assembly	1
Sink Rear Sealing Plate	1
Cutting Board	1
Sink Rear Panel	1
Sink Side Panel RH	1
Door Magnet	1
Sink Decorative Panel Lower	1
Table Reinforcement Plate RH	1
Table Reinforcement Plate LH	1
Locking Castor	4
Sink Base Panel	1
Table Bracket	2
Table Panel	1
Sink Side Panel LH	1
Paper Towel Rail Plate	1
Sink Drain Assembly	1
Tap Assembly	1
Decorative Panel LH	1
	Sink Benchtop Assembly  Sink Rear Sealing Plate  Cutting Board  Sink Rear Panel  Sink Side Panel RH  Door Magnet  Sink Decorative Panel Lower  Table Reinforcement Plate RH  Table Reinforcement Plate LH  Locking Castor  Sink Base Panel  Table Bracket  Table Panel  Sink Side Panel LH  Paper Towel Rail Plate  Sink Drain Assembly  Tap Assembly

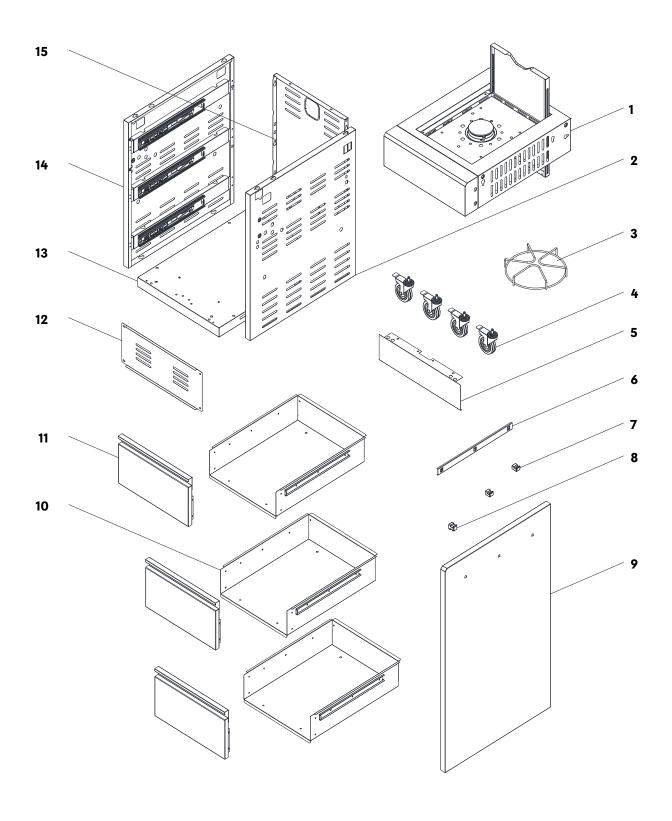
# FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

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## **EXPLODED PARTS DIAGRAM**

#### SIDE BURNER MODULE



## **PARTS LIST**

NAME	QTY
Side burner assembly	1
Burner side panel RH	1
Trivet	1
Locking castor	4
Burner decorative panel lower	1
Tool hook reinforcement plate	1
Tool hook	2
Bottle opener	1
Decorative panel RH	1
Draw assembly	3
Draw front panel	3
Burner rear sealing plate	1
Burner base panel	1
Burner side panel LH	1
Burner rear panel	1
	Side burner assembly  Burner side panel RH  Trivet  Locking castor  Burner decorative panel lower  Tool hook reinforcement plate  Tool hook  Bottle opener  Decorative panel RH  Draw assembly  Draw front panel  Burner rear sealing plate  Burner base panel  Burner side panel LH

# FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

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## HARDWARE LIST

PART	NAME	HARDWARE IMAGE	QTY
Α	Should Head Screw		4
В	Pan Head Screws 5/32" 32UNC		30
	Pan Head Screws 1/4" 20UNC		42
С	Hexagon Spanner		1
D	Gasket		4
E	Door Handle Seat		4
F	M4 Hex Nut		4
G	Cross Slot Flat Head Screw M4	<b>X</b>	4
	Door Hinge		2
н	Pan Head Screws 5/32" 32UNC		27
ı	Cross Slot Flat Head Screw 5/32"	<b>B</b>	10
J	Cross Slot Pan Head Screw M4		3
К	Door Stop Screw	*	2
	Interlocking Tab	(nn)	4

It is important to read these instructions thoroughly. Check all components before assembling

If you have any problems, difficulties or concerns please contact the manufacturer or retailer.

Read all safety warnings and assembly instructions carefully before assembling or operating your barbecue. Inspect contents of the box to ensure all parts are included and undamaged.

We recommend two people for assembly of this barbecue. The following tools are required for assembly and are not included:

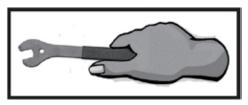
- Phillips head Screwdriver
- Adjustable Wrench

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.

#### Hand Tighten Only at this stage:



#### Tighten with Tools at this stage:



#### Pay Attention at this stage:



#### **VIDEO INSTRUCTIONAL GUIDES**

To help you assemble your new Spark Barbecue videos of the assembly process have been made to step you through the process.

To access these helpful videos visit:

www.matadorbbqs.com.au

OI

www.bunnings.com.au www.bunnings.co.nz

In addition to the instructional guides you will also find useful tips, recipes and available barbecue accessories.

#### CAUTION

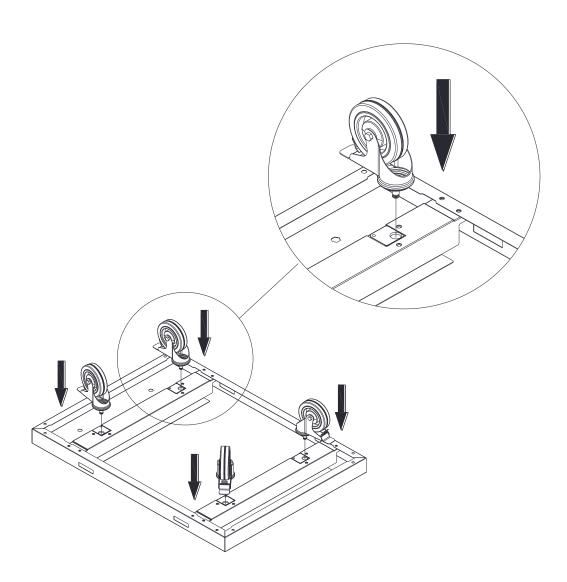
Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.



#### STEP 1 - SINK MODULE ASSEMBLY

Parts / Hardware Needed				
10	Locking Castor		4	
11	Sink Base Panel		1	

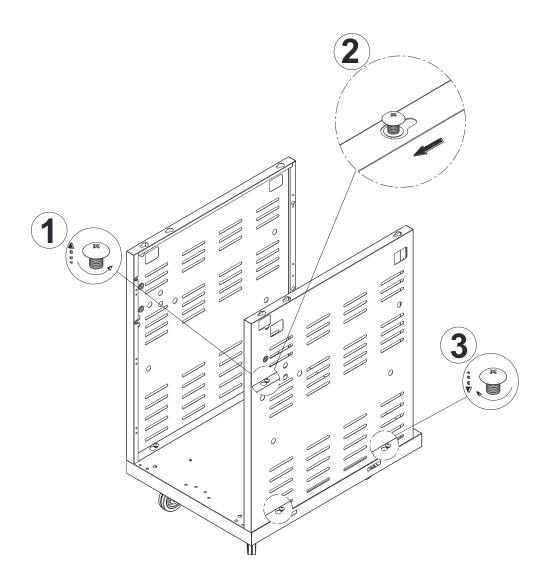
1.1 assemble the 4 locking castors (10) into the sink base panel (11)



#### STEP 2 - SIDE PANEL ASSEMBLY

Parts /	Parts / Hardware Needed			NOTE:
5	Sink side panel RH		1	This stage will require a Phillips head screwdriver
14	Sink side panel LH		1	2

- **2.1** Unscrew the 2 securing screws in the Sink Base Panel (11) so they become loose but do not fully remove the screws.
- **2.2** Locate the keyhole slots on the base of the two Side Panels (5 and 14) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.
- **2.3** Tighten the screws to lock the panels in place.

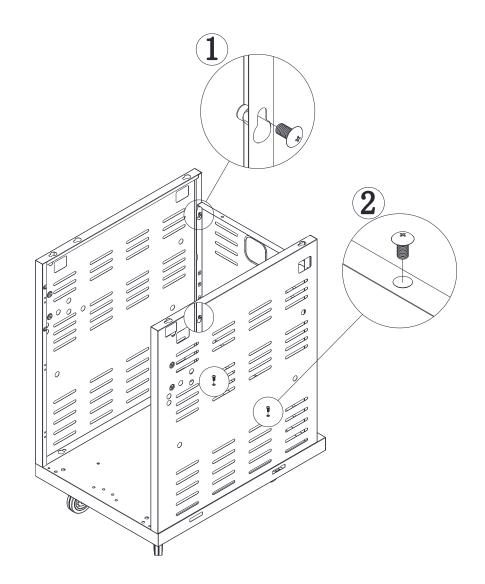




#### STEP 3 - REAR PANEL ASSEMBLY

Parts /	Parts / Hardware Needed			NOTE:
4	Sink Rear Panel		1	This stage will require a Phillips head screwdriver
С	Pan head screws 1/4"		6	

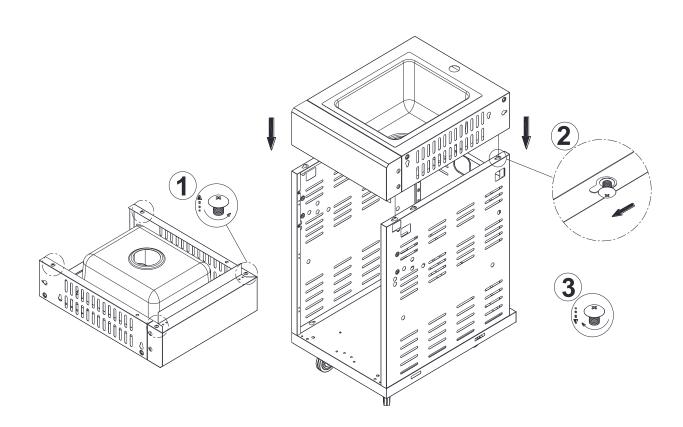
- 3.1 Using 2 Screws (C) secure each of the sides of the Sink Rear Panel (4) to the Side Panels (5,14).
- **3.2** Using 2 Screws (C) attach the Rear Panel to the Sink Base Panel (11).



#### STEP 4 - ATTACH SINK ASSEMBLY

# Parts / Hardware Needed This stage will require a Phillips head screwdriver Sink Benchtop Assembly 1

- 4.1 Locate the Sink Benchtop Assembly (1) onto the module
- **4.2** Unscrew the 4 securing screws in the Sink Benchtop Assembly (1) so they are loose but do not fully remove the screws.
- **4.3** Locate the keyhole slots on the top of the two Side Panels (5 and 14) over the head of the two securing screws. Slide the Sink Benchtop Assembly into the neck of the keyhole slots.
- **4.4** Tighten the screws to lock the Assembly in place.





STEP 5 - ASSEMBLY THE TAP

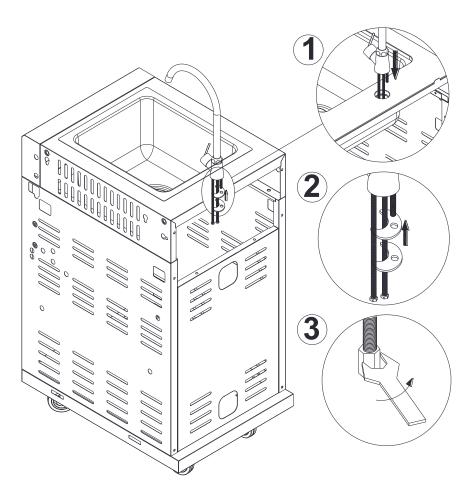
Parts /	Hardware Needed		
17	Tap Assembly		1
	77 - 78		
			2
)	5 6		5
			7
<i>)</i> (		86	

NO.	Part Name	QTY
1	Тар	1
2	Sealing Ring	1
3	Rubber Pad	1
4	Fixing Plate	1
5	Fixing Screw	1
6	Screw	1
7	Water Inlet hose	2

#### STEP 6 - TAP INSTALLATION

Parts / Hardware Needed			NOTE: This stage will require an adjustable	
17	Tap Assembly		1	wrench

**5.1** Refer to instructions included in Tap Assembly box



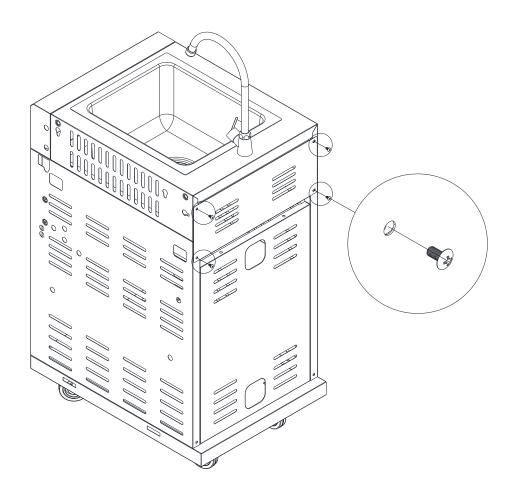
Note: This stage will require a 11mm wrench.



#### STEP 7 - ATTACH SINK REAR SEALING PLATE

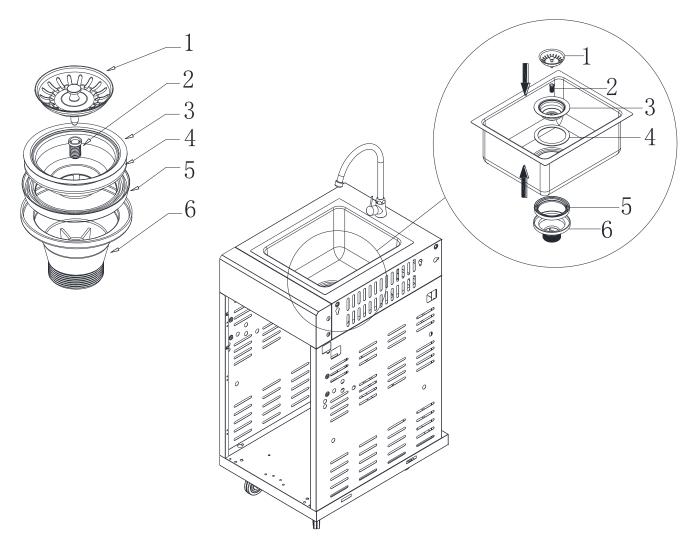
Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
2	Sink Rear Sealing Plate		1	head screwdriver
В	Pan Head Screws 5/32" 32UNC		4	

7.1 Securing the Sink Rear Panel Upper on the trolley with 4 Screws(B)



STEP 8 - INSTALL DRAIN

Parts / Hardware Needed			
16	Sink Decorative Panel Lower		1



NO.	Part Name	QTY
1	Drain Plug	1
2	Threaded Rod	1
3	Steel Ring	1
4	Foam Pad	1
5	Conical Washer	1
6	Sink lower basin	1

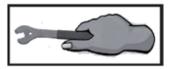


#### STEP 9 - ATTACH DECORATIVE PANEL

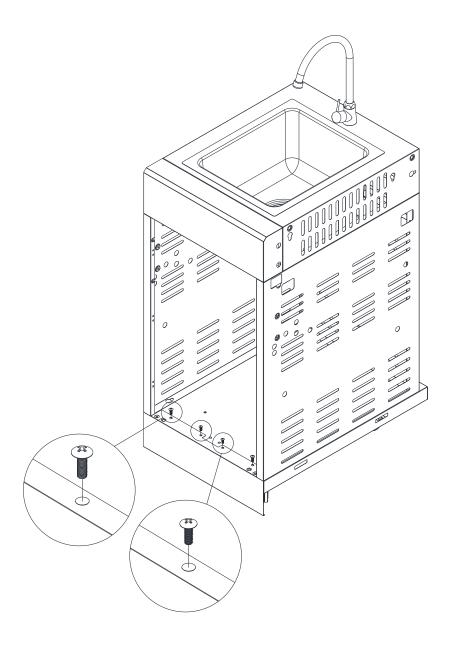
Parts / Hardware Needed			
7	Sink Decorative Panel Lower		1
С	Pan Head Screw ¼"		2
В	Pan Head Screw 5/32"		2

#### NOTE:

This stage will require a Phillips head screwdriver



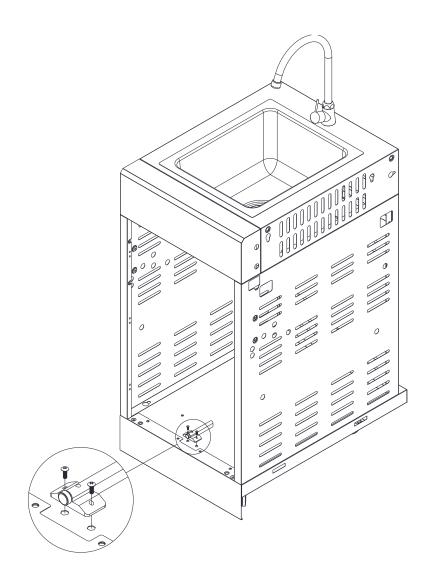
9.1 Position the Decorative Panel (7) on the front edge of the Base Panel (11) and attach using 2 x screws (C) in the outer holes and 2 x screws (E) in the centre holes.



#### STEP 10 - ATTACH DOOR MAGNET

Parts / Hardware Needed			
6	Door Magnet		1
В	Pan Head Screw 5/32"		2

10.1 Install the door magnet (6) onto the Base Panel (11) with 2 Pan Head Screws (B)



#### STEP 11 - INSTALL THE TABLE REINFORCEMENT PLATES

Parts / Hardware Needed			
8	Table Reinforcement Plate RH		1
9	Table Reinforcement Plate LH		1
ı	Cross Slot Flat Head Screws 5/32"		6

#### NOTE:

This stage will require a Phillips head screwdriver



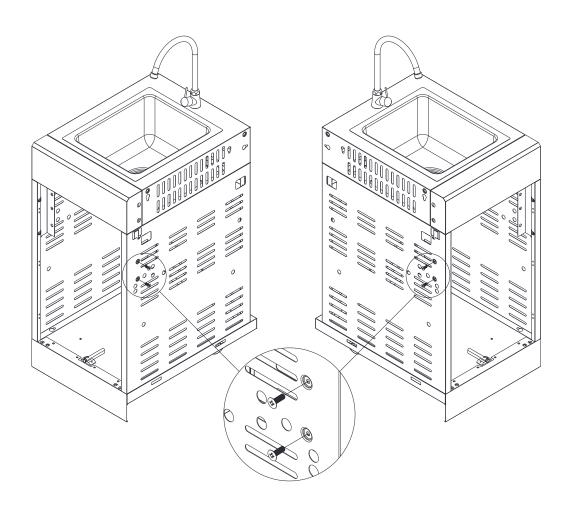
11.1 Position the RH and LH reinforcement plates and attach using 3 Cross Slot Flat Head Screws (I) for each.



#### STEP 12 - FIX REINFORCEMENT PLAT TO SIDE PANELS

Parts / Hardware Needed			
I	Cross Slot Flat Head Screws 5/32"		4

**12.1**Fix the RH and LH reinforcement plates through the side panels using 2 Cross Slot Flat Head Screws (I) for each.



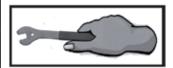


#### STEP 13 - FIX BRACKETS TO TABLE

Parts / Hardware Needed			
12	Table Bracket		2
13	Table Panel		1
В	Pan Head Screws 5/32"	Ŷ	8

#### NOTE:

This stage will require a Phillips head screwdriver

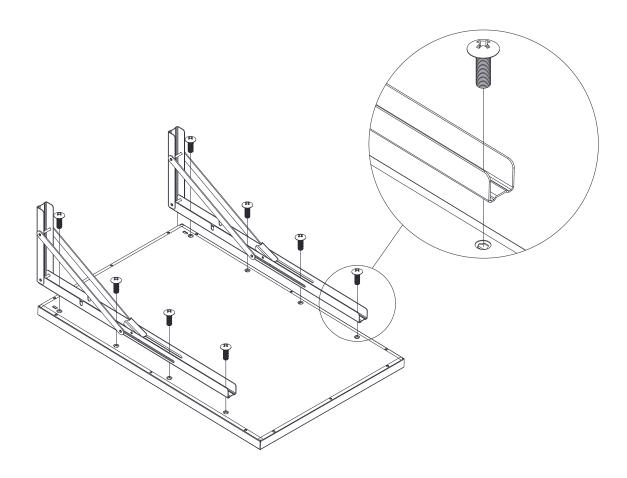


13.1 Position the Table Bracket (12) on the outer edge of the underside of the Table Panel (13) and fix in place using 4 Pan head screws(B).

**13.2** Repeat for the other Table Bracket.



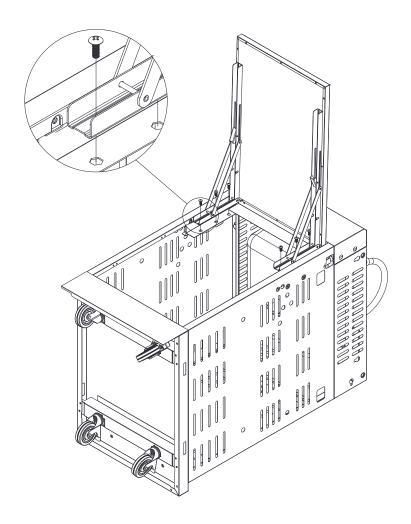
**CAUTION:** The edges of the table brackets can be sharp. Wear cut resistant gloves while installing and handling



#### STEP 14 - INSTALL THE TABLE TO THE MODULE

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
С	Pan Head Screw ¼"		6	head screwdriver

**14.1** Position the Table brackets onto the Table bracket reinforcing plates and fix using 3 Pan head screws (C) per side.

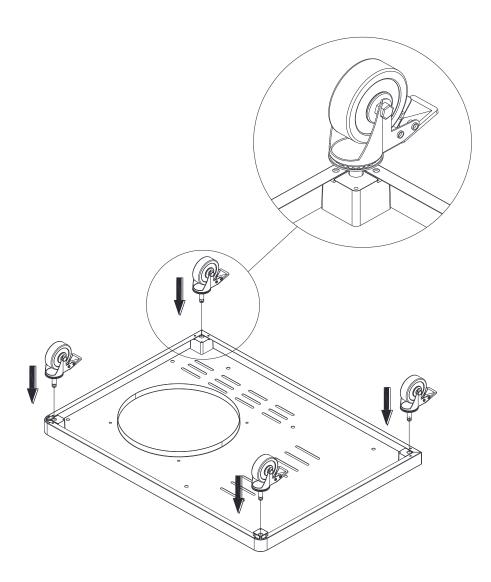




## STEP 15 - MAIN UNIT ASSEMBLY

Parts / Hardware Needed			
10	Main Unit Base Panel		1
11	Locking Castor		4

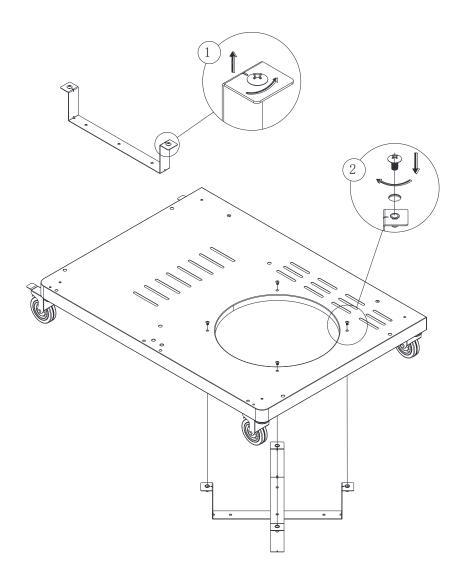
**15.1** assemble the 4 locking castors (11) into the Main Unit base panel (10)



## STEP 16 - GAS CYCLINDER BRACKET

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
9	Gas Cylinder Bracket		2	head screwdriver

- **16.1** Unscrew the fasteners that are in each of the brackets.
- 16.2 Use these screws to secure the Gas Cylinder Brackets (9) to the Main Unit Base Panel (10)



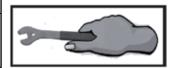


## STEP 17 - SIDE PANELS ASSEMBLY

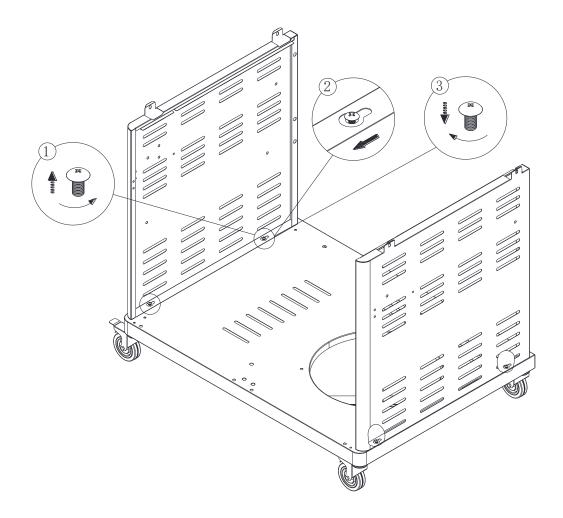
Parts / Hardware Needed				
8	Main Unit Side Panel RH		1	
18	Main Unit Side Panel LH		1	

### NOTE:

This stage will require a Phillips head screwdriver



- 17.1 Unscrew the 2 securing screws in the Main unit Base Panel (11) so they become loose but do not fully remove the screws.
- 17.2 Locate the keyhole slots on the base of the two Side Panels (8 and 18) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.
- **17.3** Tighten the screws to lock the panels in place.

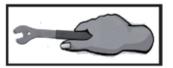


## STEP 18 - REAR PANEL ASSEMBLY

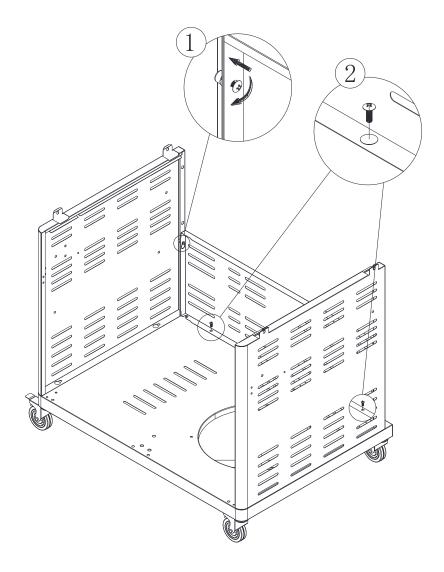
Parts / Hardware Needed			
7	Main Unit Rear Lower Panel		1
С	Pen Head Screw 1/4"		4

## NOTE:

This stage will require a Phillips head screwdriver



- 18.1 Using 2 Screws (C) secure each of the sides of the Rear Lower Panel (7) to the Side Panels (8,18).
- **18.2** Using 2 Screws (C) attach the Rear Lower Panel to the Base Panel (10).



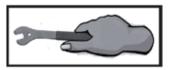


## STEP 19 - REAR PANEL ASSEMBLY

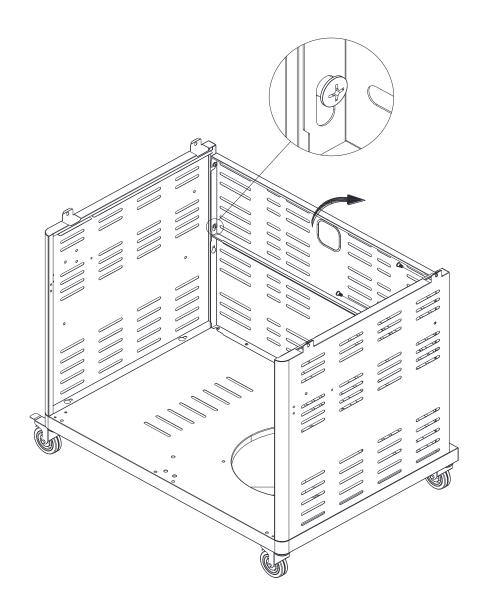
Parts / Hardware Needed			
5	Main Unit Rear Upper Panel		1
Α	Shoulder Head Screw		4

## NOTE:

This stage will require a Phillips head screwdriver



19.1 Secure the Main Unit rear upper panel (5) using 4 shoulder head screws (A).

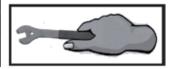


## STEP 20 - SHELF BRACKETS

Parts / Hardware Needed				
6	Main Unit Shelf Bracket RH		1	
24	Main Unit Shelf Bracket LH		1	
В	Pan Head Screw 5/32"		4	
G	Cross Slot Flat Head Screw M4		4	

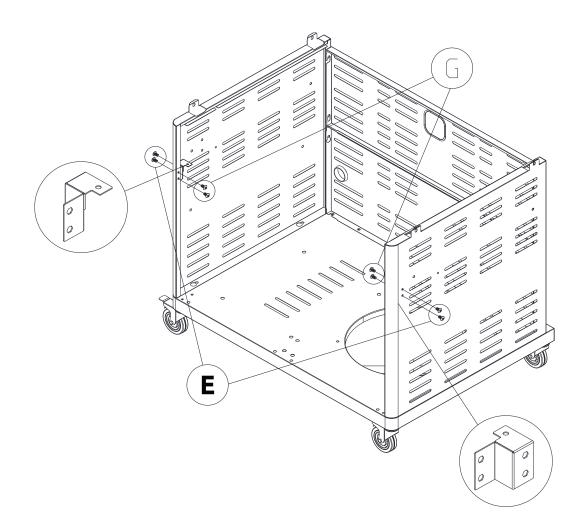
## NOTE:

This stage will require a Phillips head screwdriver



**20.1**Using 2 screws (B) and 2 screws (G) per bracket, attach the Shelf Supports to the Main Unit Side Panels. Refer to the illustration for orientation of brackets.

**Note** – Screws E are on the outside and screws G are on the inside of the cabinet.



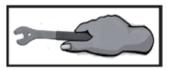


## STEP 21 - INSTALL WIRE SHELF

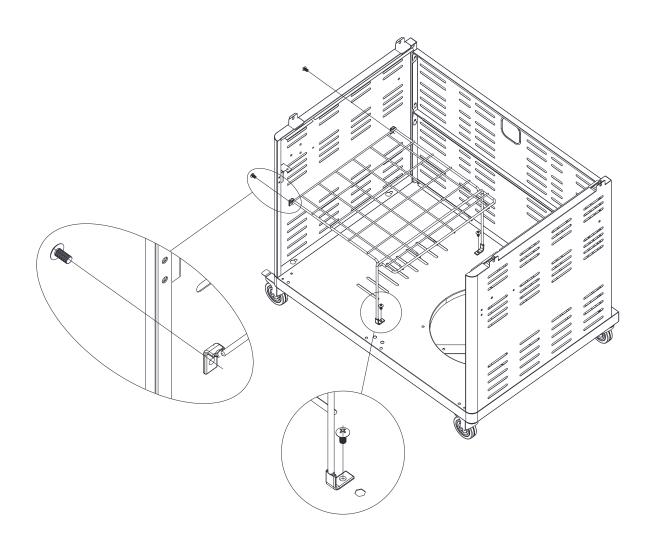
Parts / Hardware Needed				
20	Wire Shelf		1	
С	Pan Head Screws ¼"		4	

## NOTE:

This stage will require a Phillips head screwdriver



21.1 Using 4 Screws (C) connect the Wire shelf to the Base Panel and Side Panel LH.



## STEP 22 - INSTALL SHELF

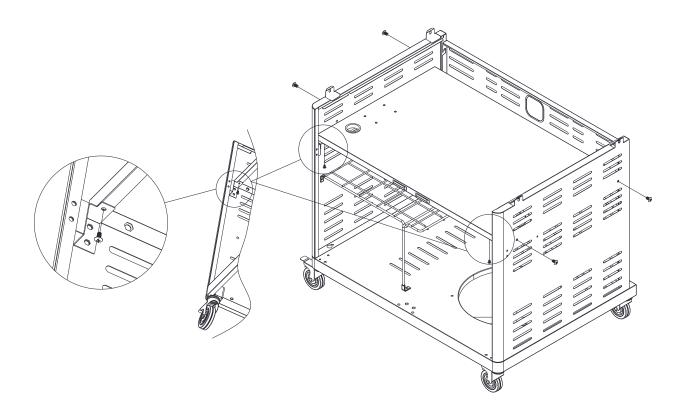
Parts / Hardware Needed				
4	Main Unit Shelf		1	
С	Pan head screw 5/32"		2	
В	Pan head screw ¼"		4	

## NOTE:

This stage will require a Phillips head screwdriver



- **22.1**Lower the Shelf (4) into position, resting it on the rear panel support and the two supports at the front of the unit.
- 22.2Through the front of the Support Brackets (6 and 24) secure the Shelf with 2 Screws (C)
- 22.3 Take 4 screws (B) and secure the sides of the shelf from the holes on the outside of both Side Panels.





## STEP 23 - INSTALL FIREBOX ASSEMBLY

Parts / Hardware Needed			
1	Firebox Assembly		1
29	Thermometer		1

### NOTE:

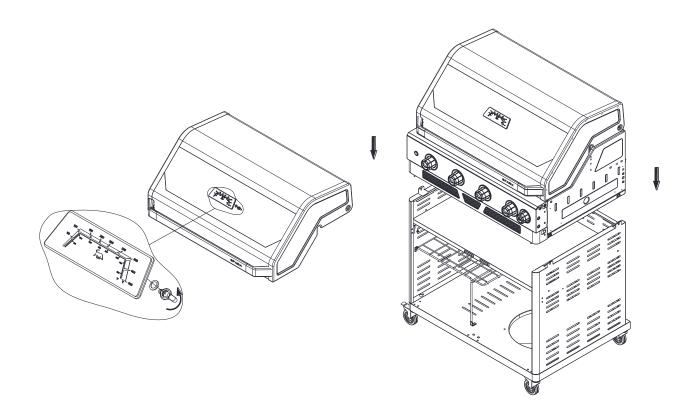
This stage will require a Phillips head screwdriver



- 23.1 Locate the Firebox Assembly (1) onto the unit.
- 23.2 Remove the fasteners from the rear of the Thermometer (29) and locate the thermometer into the glass panel on the lid.
- **23.3** Secure the Thermometer using the fasteners.



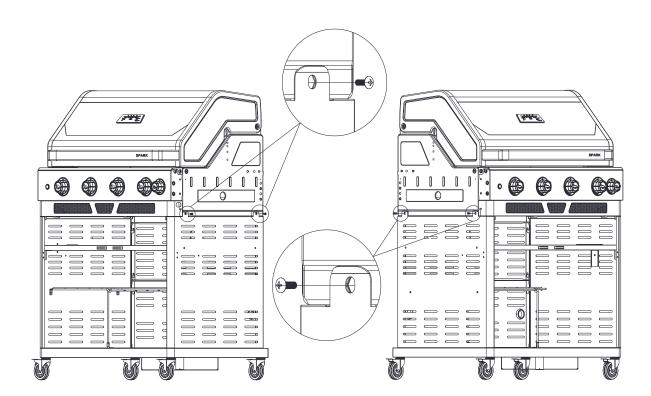
WARNING: The firebox is very heavy and this step must be lifted into place out by 2 people to avoid injury or damage occuring.



## STEP 24 - SECURE FIREBOX ASSEMBLY UNIT

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
С	Pan Head Screw ¼"		4	head screwdriver

**24.1** Using 4 Screws (C) secure the Firebox to the unit from both sides.

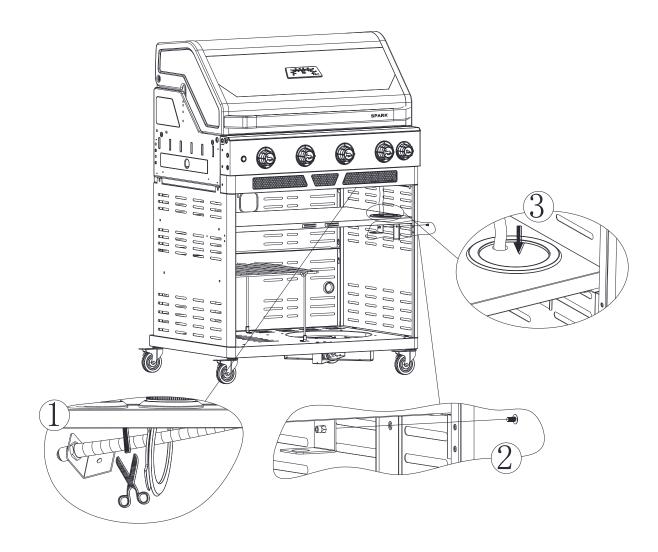




## STEP 25 - ASSEMBLING THE GAS LINE

## NOTE: Parts / Hardware Needed This stage will require a Phillips head screwdriver В Pan head screw 5/32" 1

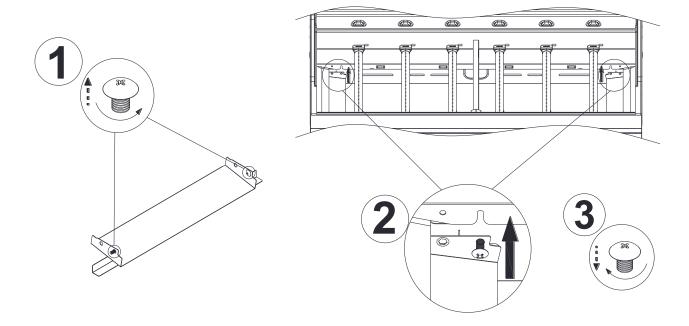
- 25.1 Locate the Gas Line attached to the underside of the Firebox and cut the securing tie.
- 25.2 Feed the Hose and Bracket through the hole in the Trolley Shelf.
- 25.3 Using Screw (B) secure the bracket to the inside of the Right Hand panel.
- 25.4 Secure the rubber seal into the hole in the Trolley Shelf.



## STEP 26 - INSTALL GREASE TRAY BRACKETS

# Parts / Hardware Needed This stage will require a Phillips head screwdriver Pront Grease Tray Support Bracket NOTE: This stage will require a Phillips head screwdriver

- **26.1** Unscrew the 2 securing screws on either end of the grease tray brackets (30) so they become loose but do not fully remove the screws.
- **26.2** Locate the keyhole slots at the rear of the Firebox over the head of the two securing screws. Slide into the neck of the keyhole slots.
- **26.3** Tighten the screws to lock the brackets in place.

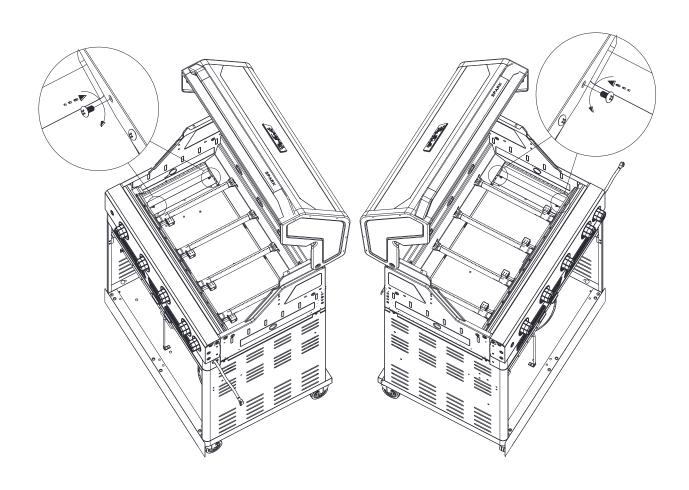




## STEP 27 - FIX GREASE TRAY BRACKETS

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
В	Pan head screw 5/32"	•	4	head screwdriver

27.1 Fix the grease try support brackets in place using the screws (B) at the front and back of the firebox assembly.

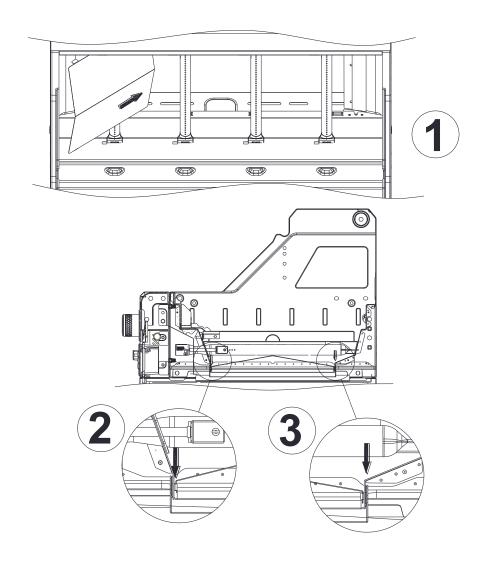


## STEP 28 - INSTALL OIL BAFFLE

Parts / Hardware Needed				
34	Oil Baffle		1	

28.1 Slide oil baffle underneath burner 2 until clear of burner 1 and then slide back under burner 1.

**28.2** Locate the lower tabs of the oil baffle into the slots in the firebox assembly.





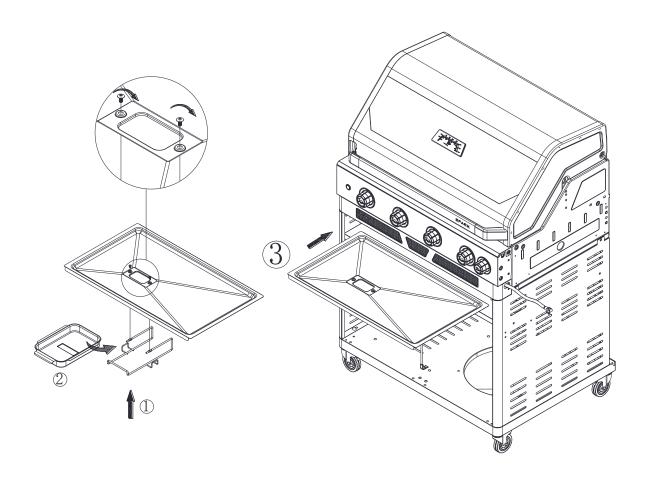
## STEP 29 - INSTALL THE GREASE TRAY

Parts /	Parts / Hardware Needed			
19	Grease Tray		1	
21	Grease Cup Wire		1	
22	Grease Cup		1	
В	Pan head screws 5/32"	*	2	

29.1 Using 2 Screws (B) secure the Grease Cup Wire (21) to the Grease Tray (19). Align the wire so that open end is facing the front of the BBQ when the Tray is inserted.

29.2 Slide the Grease Cup (22) into the Wire Tray and insert the Grease Tray onto the running rails from the front of the BBQ.

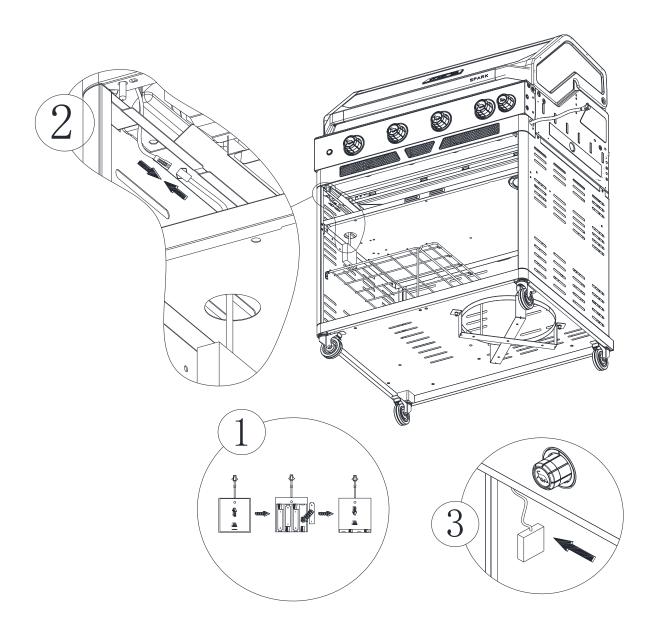
NOTE: The grease tray needs to slide out from the front without any interference from wires



## STEP 30 - INSTALL BATTERY PACK

Parts / Hardware Needed				
34	Battery Box		1	
	AA Batteries		4	

- 30.1 Slide down the front panel on the Battery Box and insert 4 x AA Batteries.
- **30.2** Connect the plug on the end of the Battery Box to the matching plug coming from the Firebox.
- **30.3** The Battery Box has a magnetic face and should be attached to the inside of the Left Hand Panel.

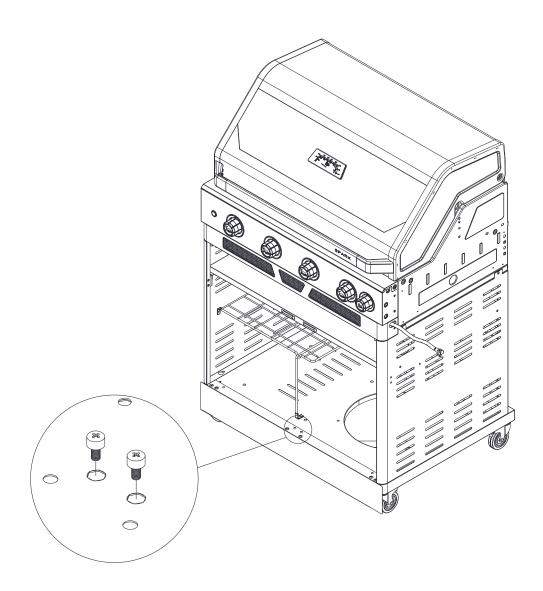




## STEP 31 - INSTALL DOOR STOPS

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
К	Door Stop Screw	(A)	2	head screwdriver

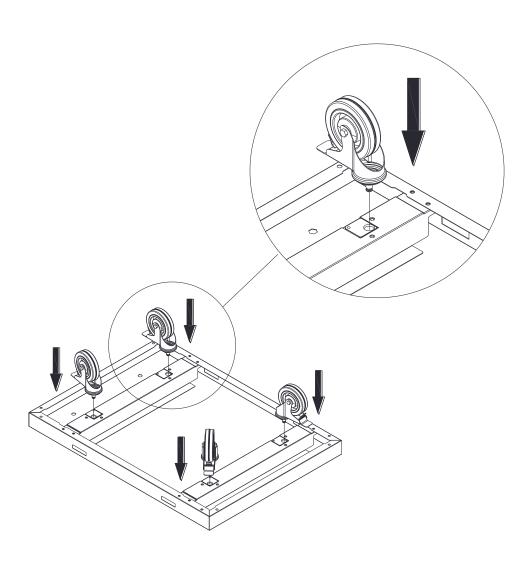
**31.1** Attach door stop screws (K) to the base panel.



## STEP 32 - BURNER MODULE ASSEMBLY

Parts / Hardware Needed			
4	Locking Castor		4
13	Burner Base Panel		1

32.1 assemble the 4 locking castors (4) into the sink base panel (13)



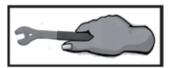


## STEP 33 - INSTALL DOOR STOPS

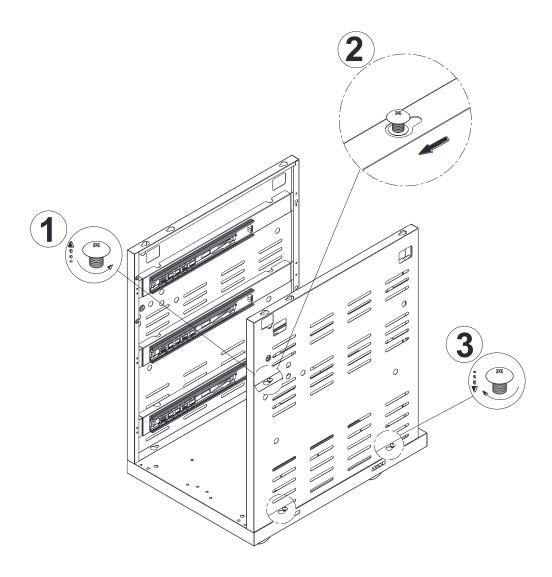
Parts / Hardware Needed			
2	Burner Side Panel RH		1
14	Burner Side Panel LH		1

### NOTE:

This stage will require a Phillips head screwdriver



- 33.1 Unscrew the 2 securing screws in the Burner Base Panel (13) so they become loose but do not fully remove the screws.
- 33.2 Locate the keyhole slots on the base of the two Side Panels (2 and 14) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.
- **33.3** Tighten the screws to lock the panels in place.

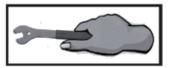


## STEP 34 - REAR PANEL ASSEMBLY

Parts / Hardware Needed			
15	Burner Rear Panel		1
С	Pan Head Screws ¼"		6

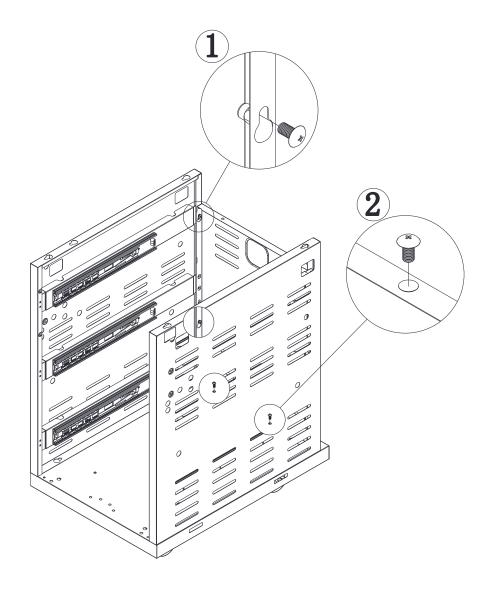
## NOTE:

This stage will require a Phillips head screwdriver



34.1 Using 2 Screws (C) secure each of the sides of the Burner Rear Panel (15) to the Side Panels (2 and 14).

**34.2** Using 2 Screws (C) attach the Rear Panel to the Base Panel (13).

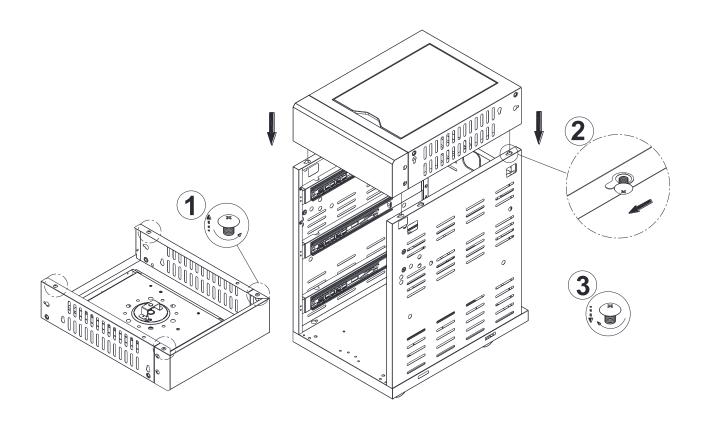




## STEP 35 - ATTACH BURNER ASSEMBLY

## **NOTE:** Parts / Hardware Needed This stage will require a Phillips head screwdriver 1 1 **Side Burner Assembly**

- 35.1 Locate the Side Burner Assembly (1) onto the module
- 35.2 Unscrew the 4 securing screws in the Side Burner Assembly (1) so they are loose but do not fully remove the screws.
- 35.3 Locate the keyhole slots on the top of the two Side Panels (2 and 14) over the head of the two securing screws. Slide the Side Burner Assembly into the neck of the keyhole slots.
- **35.4** Tighten the screws to lock the Assembly in place.

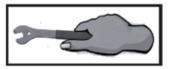


## STEP 36 - ATTACH REAR SEALING PLATE

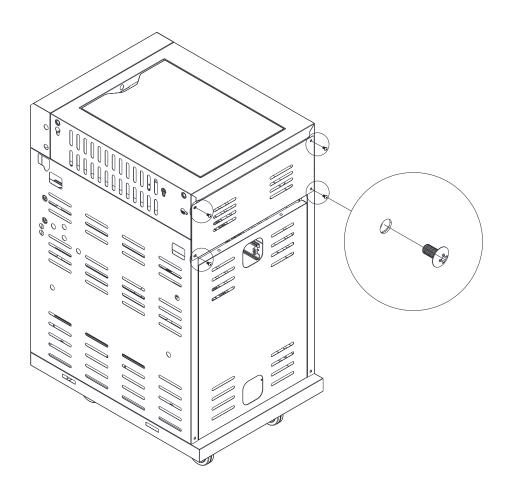
Parts / Hardware Needed			
12	Burner Rear Sealing Plate		1
В	Pan Head Screws 5/32"		4

## NOTE:

This stage will require a Phillips head screwdriver



**36.1** Attach the rear sealing plate to the back of the burner unit using screws (B).



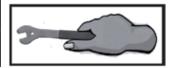


## STEP 37 - ATTACH DECORATIVE PANEL

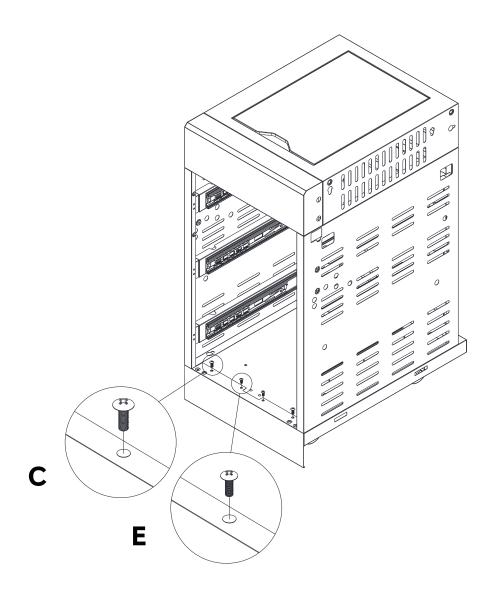
Parts / Hardware Needed				
5	Burner decorative panel lower		1	
С	Pan head screw ¼"		2	
В	Pan head screws 5/32"	•	2	

### NOTE:

This stage will require a Phillips head screwdriver



37.1 Position the Decorative Panel (5) on the front edge of the Base Panel (13) and attach using  $2 \times 10^{-2}$ screws (C) in the outer holes and 2 x screws (B) in the centre holes.

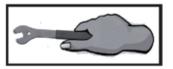


## STEP 38 - ATTACH SINK MODULE TO MAIN UNIT

# Parts / Hardware Needed C Pan Head Screw ¼" 2 D Gasket 2

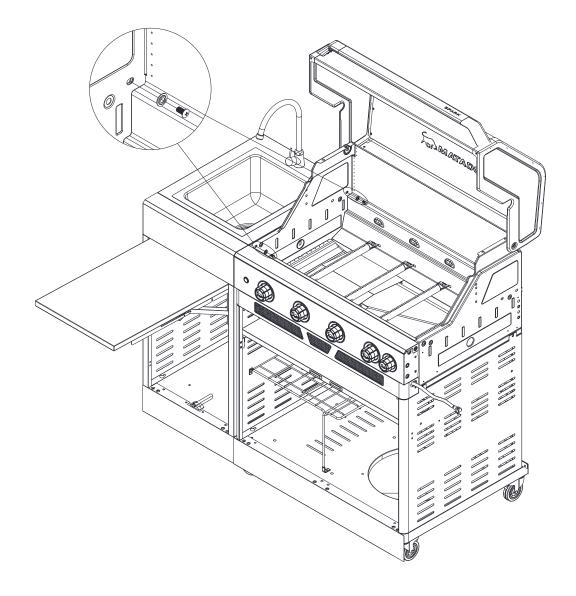
### NOTE:

This stage will require a Phillips head screwdriver



**38.1** Align the sink unit with the main unit on flat ground to ensure the connection holes line up correctly.

**38.2** Using a washer (D) and Screw (C) connect the units via the firebox on the main unit.



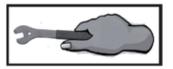


## STEP 39 - ATTACH BURNER MODULE TO MAIN UNIT

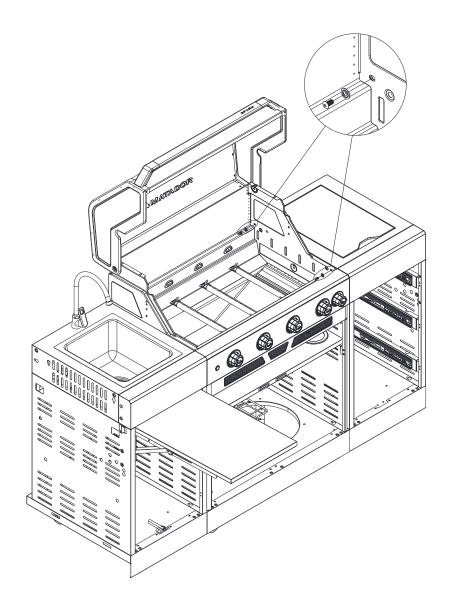
Parts / Hardware Needed				
С	Pan Head Screw ¼"		2	
D	Gasket		2	

### NOTE:

This stage will require a Phillips head screwdriver



- **39.1** Align the burner unit with the main unit on flat ground to ensure the connection holes line up correctly.
- 39.2 Using a washer (D) and Screw (C) connect the units via the firebox on the main unit.

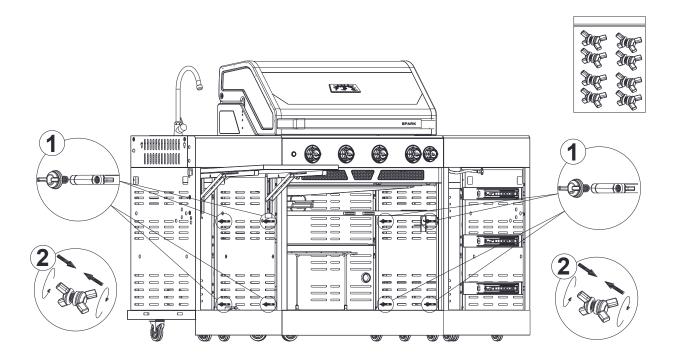


## STEP 40 - SECURE KITCHEN ASSEMBLY

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
L	Butterfly Nut		8	head screwdriver

**40.1**Using the butterfly nuts attach the units together from within the units.

Note: The butterfly nut will be included in the hardware pack, with a "NO. L" label marked on the outside of the packaging.





## STEP 41 - SECURE KITCHEN ASSEMBLY

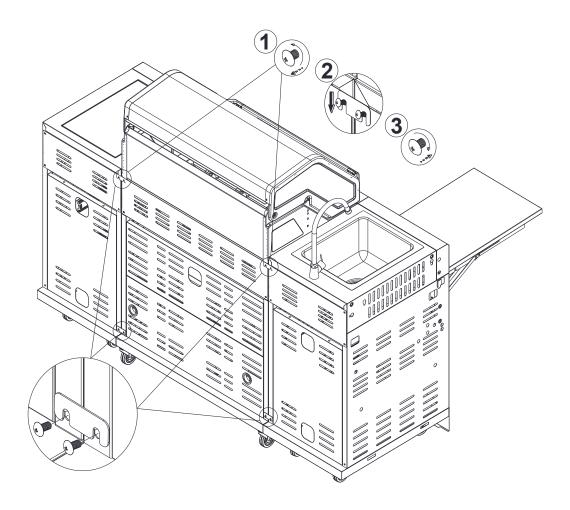
Parts / Hardware Needed				
В	Pan Head Screw ¼"		4	
К	Interlocking Tab	n	4	

### NOTE:

This stage will require a Phillips head screwdriver



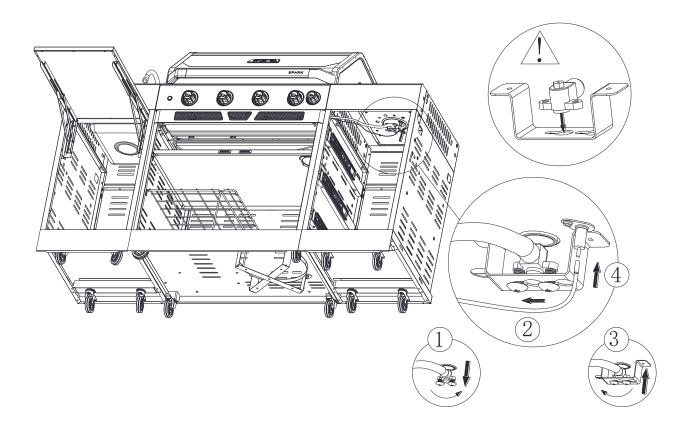
- **41.1** Unscrew the 4 securing screws at the top of the modules so they are loose but do not fully remove the screws.
- 41.2 Slide over the interlocking tab (K) and tighten the screws.
- **41.3** Using the 4 x Pan head screws (B) and 2 x interlocking tabs (K) secure the base of the modules.



## STEP 42 - ATTACH THE SIDE BURNER HOSE

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
32	Side Burner Nozzle Base		1	head screwdriver

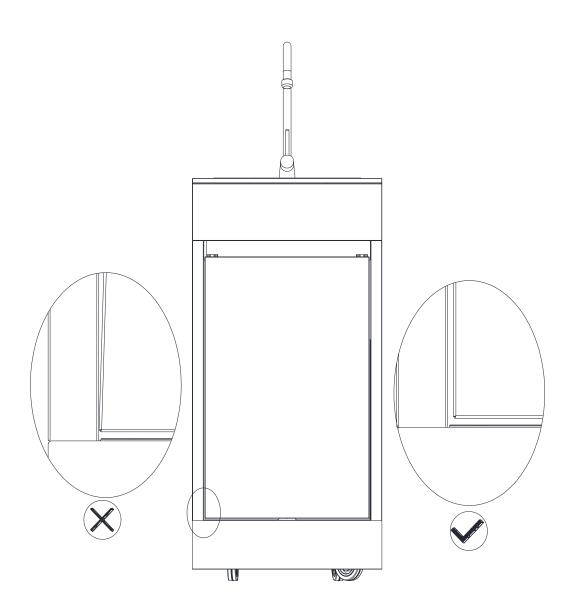
- **42.1**Loosen the 2 Screws on the end of the Side Burner Nozzle Base but do not remove.
- **42.2**Locate the Base into the keyhole slots with the injector pointing upwards and slide into position.
- **42.3**Tighten the 2 screws to secure the Base to the Bracket.
- 42.4 Plug the end of the Ignition Wire onto the end of the Main unit.





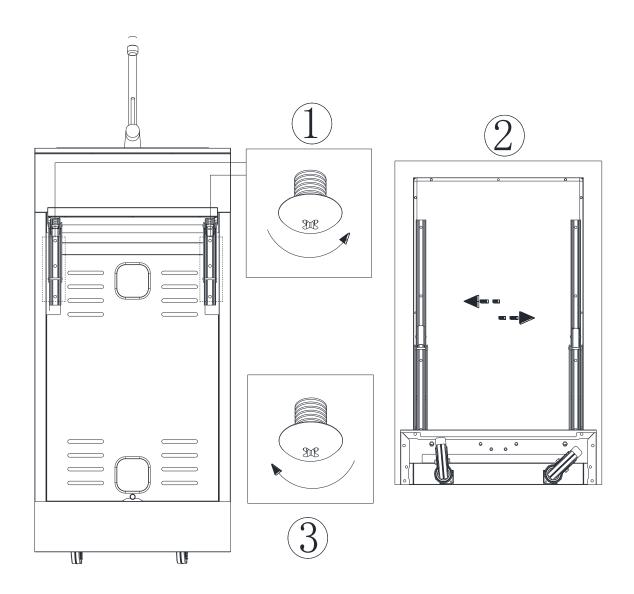
## STEP 43 - ADJUSTING SINK TABLE

**43.1** Check if the gaps on both sides of the table door panel are even. If not, adjust the table door panel.



## STEP 44 - ADJUSTING SINK TABLE

- 44.1 Loosen the 6 screws on the folding bracket (do not remove them).
- **44.2** Adjust the table door panel.
- **44.3** Tighten the 6 screws on the folding bracket.



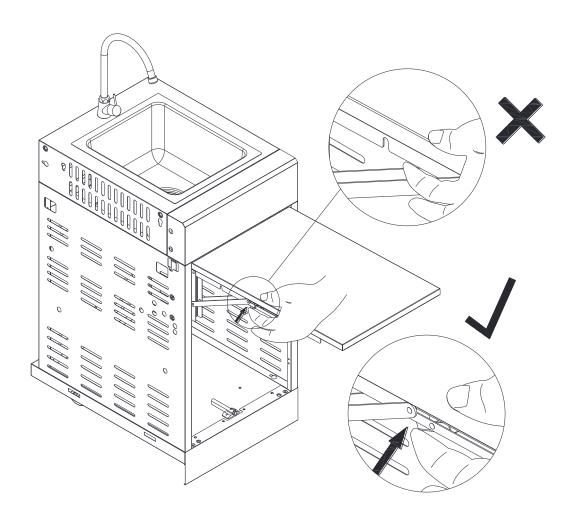


## STEP 45 - SINK TABLE OPERATION

**45.1** Release the lever on the underside of the table bracket and carefully lower.



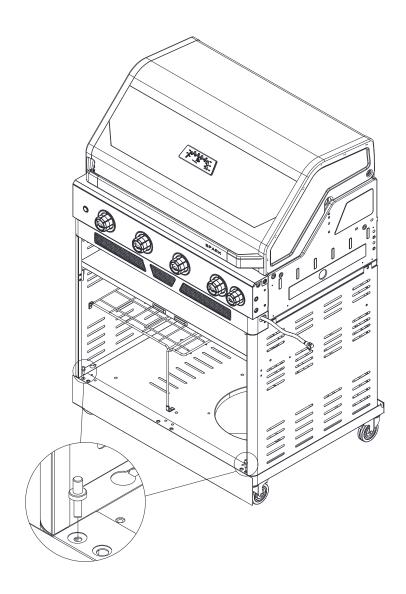
**CAUTION:** When folding the table be mindful of pinch points between moving parts.



## STEP 46 - ATTACH THE SIDE BURNER HOSE

Parts / Hardware Needed				
н	Door Hinge		2	

**46.1** Push the door hinges into the holes in base panel of the main unit



## STEP 47 - DOOR HANDLE ASSEMBLY

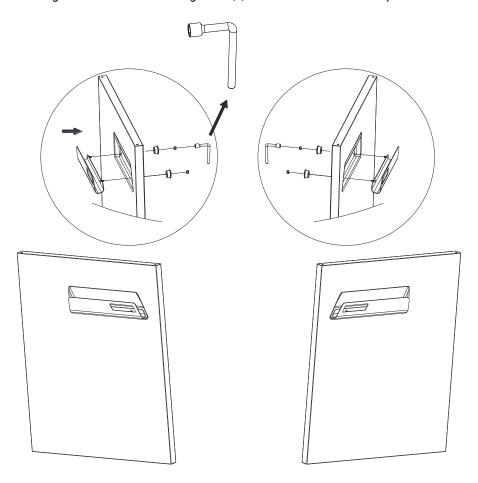
Parts / Hardware Needed					
14	Door Assembly RH		1		
15	Door Handle RH		1		
16	Door Handle LH		1		
17	Door Assembly LH		1		
E	Door Handle Seat	9	4		
F	M3 Hex Nut	9	4		
С	Hexagon Spanner		1		

### NOTE:

This stage will requires an adjustable wrench



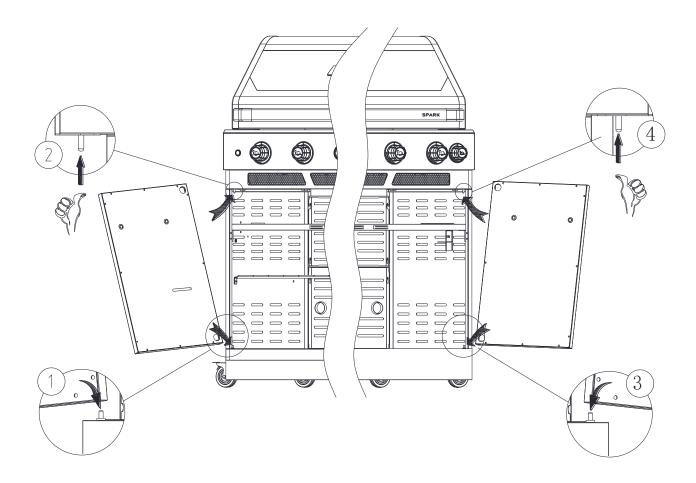
- 47.1 Locate the Door Handles onto their matching Door Assemblies and push the threads through the corresponding holes.
- 47.2 Place a Door Handle Seat (E) onto each of the threads.
- **47.3** Using the tool provided tighten each of the Locking Nuts (F) to secure the handles in place.



## STEP 48 - INSTALL DOORS ON MAIN UNIT

**48.1** To attach the Doors to the Trolley you first locate the bottom of the door onto the pivot protruding from the base panel

**48.2** Once in place move the Door to the top of the unit and push in the top pivot which is sprung loaded. Once the door is under the pivot move into place and the pivot will release and lock and secure the Door.





## STEP 49 - ADJUSTING THE DOORS

49.1 If your doors are not sitting correctly inside the unit, you can adjust the pivot points to straighten them.

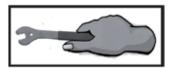
**49.2** To adjust the Doors you will need to remove them by pushing the top pivot in to release the door in the same way it was assembled.

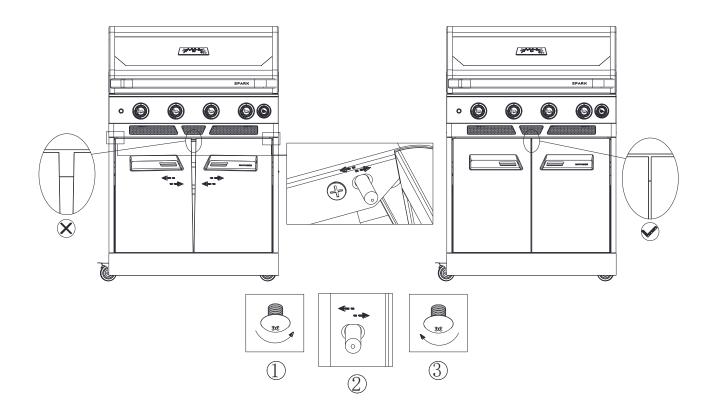
49.3 Loosen the screw next to the pivot, this allows you to move it left or right and therefore adjust the door angle. Once adjusted reattach the door to see if it is correctly aligned.

**NOTE:** This process may take a couple of attempts to get the desired position.

#### NOTE:

This stage will require a Phillips head screwdriver



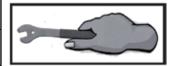


## STEP 50 - DRAWER ASSEMBLY

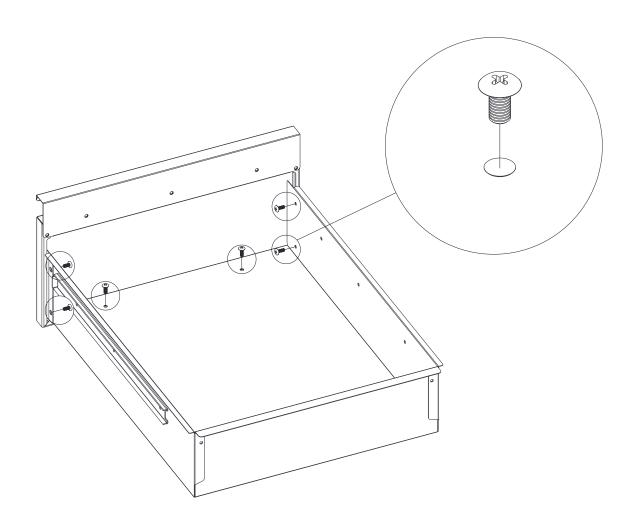
Parts / Hardware Needed				
10	Drawer Assembly		3	
11	Drawer Front Panel		3	
В	Pan head screw ¼"		18	

## NOTE:

This stage will require a Phillips head screwdriver



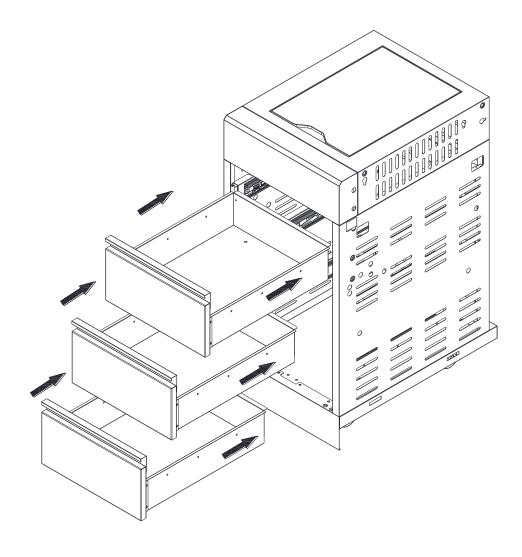
**50.1** Attach the drawer front panel (11) onto the drawer assembly (10) using 6 x screws (B) per drawer.





### STEP 51 - INSTALL DRAWERS

- **51.1** Align the drawer rails with the rails in the burner unit and push in until a click sound is heard.
- **51.2** Repeat for all 3 drawers

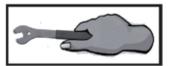


#### STEP 52 - ATTACH HOOKS TO DECORATIVE PANEL

Parts / Hardware Needed						
9	Decorative Panel RH		1			
6	Tool Hook Reinforcement Plate		1			
7	Tool Hook		2			
8	Bottle Opener		1			
J	Cross Slot Pan Head Screw M4		3			

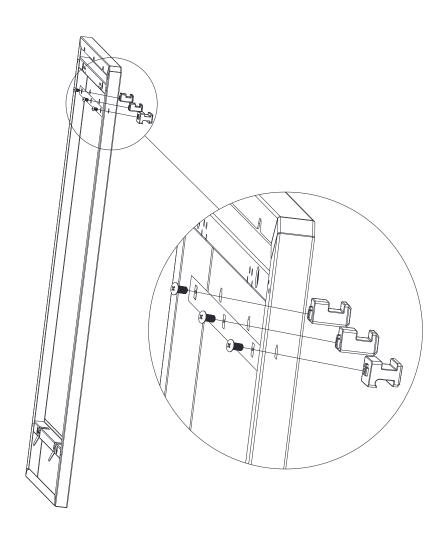
#### NOTE:

This stage will require a Phillips head screwdriver



Note: Refer Burner unit parts list for this step.

**52.1** Attach the 2 x Hooks (7) and Bottle Opener (8) to the outside face of the Decorative Panel RH (9) using the screws (J). Make sure the Reinforcement plate (6) is used on the inside face of the panel.





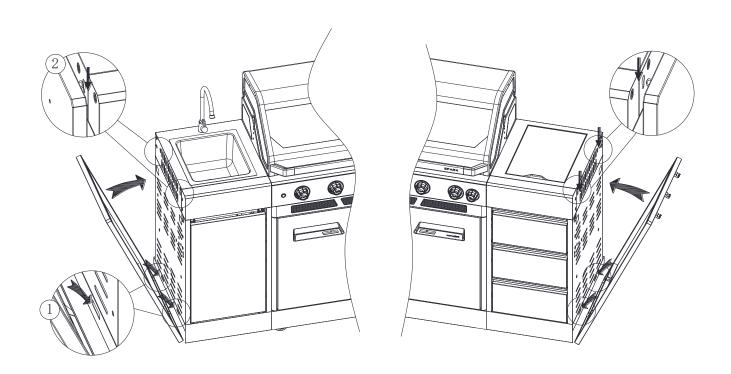
#### STEP 53 - INSTALL DECORATIVE PANELS

Parts / Hardware Needed					
18	Decorative Panel LH		1		

Note: Refer Sink unit parts list for this step.

53.1 Attach the Decorative Panel RH (from step 49) to the outer edge of the burner unit by lining up the lower tabs with the slots on the unit. Slide tabs into slots and push the panel into place.

**53.2** Do the same for the Decorative Panel LH (18) on the outside edge of the sink unit.



# STEP 54 - INSERT COOKING SURFACES, FLAME TAMERS, WARMING RACK AND TRIVET

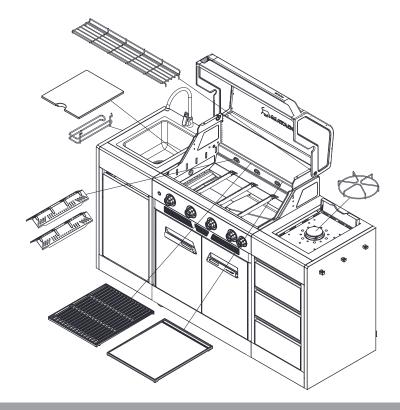
Parts / Hardware Needed					
2 (Main)		1			
3 (Main)	Warming Rack		1		
23 (Main)	Flame Tamer		2		
26 (Main)	Cast Iron Grate 480x400		1		
28 (Main)	Grate Plate Lifter		1		
3 (Burner)	Trivet		1		
3 (Sink)	Cutting Board		1		
15 (Sink)	Paper Towel Rail Plate		1		

- **54.1**Place the Flame Tamers (23) over the burners starting from the left hand side of the firebox until all used.
- **54.2**Carefully lower and place the Cooking Grate/s (26) into the Firebox above the flame tamer/s on the left hand side of the barbecue.
- **54.3**Carefully lower and place the Solid Plate (2) into the Firebox above the burners on the right hand side of the barbecue
- **54.4**Locate the Warming Rack's (3) 2 legs into the resting points located at the top of the Firebox above the cooking surface.
- **54.5**Locate the Side Burner Trivet (3) over the Side Burner locating the legs of the Trivet into the matching holes.
- **54.6** Place the Cutting board over the sink.
- **54.7**Insert the towel rail plate into the holes on the left hand side decorative panel.

**NOTE:** It is important that the Solid Hot Plate is located on the right hand side of the barbecue above the burners that DO NOT have the flame tamers on them.



Your Spark Barbecue comes supplied with a Grate Tool (28) which is designed to help you lift the Cooking Grate from the Firebox when needed for cleaning and maintenance. You must use this tool to avoid damaging the Cooking Grates with other tools.



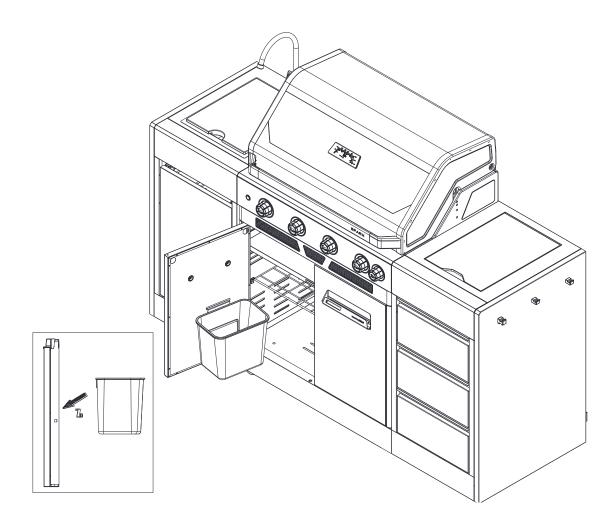


### STEP 55 - INSTALL RUBBISH BIN

Parts / Hardware Needed					
25	Rubbish Bin		1		
27	Rubbish Bin Handle		1		

**55.1** Hook the rubbish bin handle into the slot on the left hand side door of the main unit.

**55.2** Hook the rubbish bin over the rubbish bin handle.



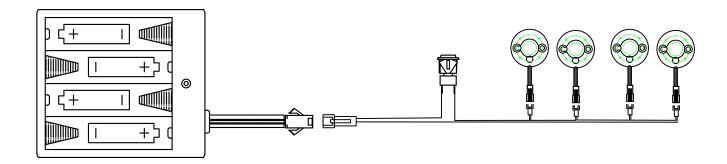
# **TROUBLESHOOTING**

PROBLEM	CAUSE	CHECK
When lighting I smell gas	Loose connection or faulty part	Check all connections are tight and perform the leak test of the gas line.
Barbecue will not light	No gas flow	Check that the valve on the gas cylinder is turned on. Check the burner ports are free from obstructions. Check all gas injectors are clean and free of obstructions. Check all gas connections are secure. Ensure each burner is positioned correctly over each gas port.
	Turning on gas control too quickly	Allow 5 seconds for the gas to flow through the burner before igniting.
	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your Mayo Hardware support. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn gas valve at cylinder.
	Gas cylinder low or empty	Replace cylinder and carry out leak test.
	Kink in the gas hose	Check there are no kinks or twists in the hose.
	Windy conditions	Make sure barbecue is out of the way of direct wind.
Low flame level or heat output	Burners will not cross light	Check you are running on correct gas. Check gas injector size is correct.
LED lights are not on	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
USB will not charge device	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
	Faulty charge cable	Ensure there is no visible damage to your charge cable
Hood Lights will come on	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
	Globes may need replacing	Replace globe in light fitting
Rear Burner will not stay on	Releasing burner knob too early	When igniting the rear burner hold down the knob for 5 Sec to ensure gas is flowing to burner



## **TECHNICAL INFORMATION**

### **4 BURNER WIRING DIAGRAM**



## TECHNICAL INFORMATION

DATA SPECIFICATION LABEL

### **Mayo Hardware Pty Ltd**

Telephone AUS: 1300 360 211 NZ: 09 415 6240

www.mayohardware.com.au
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DESCRIPTION	MODEL		INJE( (m		PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)	IAPMO APPROVAL
	GB0642	ULPG:	BBQ S/B	1.09 1.02	2.75	6 x 14.0 1 x 12.6	96.6	
MATADOR SPARK Trolley BBQ 6 BNR		NG:	BBQ S/B	1.60 1.60	1.00	6 x 12.0 1 x 11.5	83.5	GMK10923
MATADOR SPARK	GB0641	ULPG:	BBQ S/B	1.09 1.02	2.75	4 x 14.0 1 x 12.6	68.6	GasMark
Trolley BBQ 4 BNR	<b>✓</b>	NG:	BBQ S/B	1.60 1.60	1.00	4 x 12.0 1 x 11.5	59.5	IAPMO
MATADOR SPARK	GB0640	ULPG:	BBQ	1.09	2.75	2 x 14.0	28.0	TM
Trolley BBQ 2 BNR		NG:	BBQ	1.60	1.00	2 x 12.0	24.0	]
MATADOR SPARK	GB0690	ULPG:	BBQ S/B	1.09 1.02	2.75	4 x 14.0 1 x 12.6	68.6	DO NOT REMOVE
BBQ 4 BNR KITCHEN	>	NG:	BBQ S/B	1.60 1.60	1.00	4 x 12.0 1 x 11.5	59.5	· ·
Con Cumple Du		DC .	•			•		

**Gas Supply Pressure, ULPG** 

Min: 2.70kPa; Max 3.45kPa Gas Type: NZ: Universal LPG or NG **AUS: ULPG or NG** 

Gas Supply Pressure, NG: 1.13kPa - 2.0kPa Complies to: Standard AS/NZS 5263.1.7



MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS:

From Top of BBQ: 1000mm, From Sides and Rear: 1000mm

**SERIAL NUMBER:** 

**DATE:** 

FOR OUTDOOR USE ONLY



# SPARK KITCHEN SPARE PARTS

1		1	16		1	31	0	2
2		1	17		1	32		1
3	$\Diamond$	1	18		1	33		1
4		4	19			34		1
5	THE STATE OF THE S	2	20			35		1
6		1	21		1	36		1
7		1	22		1	37		1
8		1	23		1	38	B	2
9	6211111	1	24		1	39		4
10		1	25		1	40		1
11	ASSOCIA)	1	26		2	41		2
12	(m) (m) (m)	1	27		1	42		
13		1	28	THE STATE OF THE S	1	43		
14		1	29		1	44		
15		1	30		1	45		

# SINK MODULE SPARE PARTS

1		1	11	1
2		1	12	2
3		1	13	1
4		1	14	1
5	Therms. IIIII  M. M. IIIII  M. M. IIIIIIIIIIII	1	15	1
6		1	16	1
7		1	17	1
8		1	18	
9		1	19	
10		4	20	

# SIDE BURNER SPARE PARTS

1		1	11	3
2		1	12	1
3		1	13	1
4		4	14	1
5	The state of the s	1	15	1
6		1	16	
7		2	17	
8		1	18	
9		1	19	
10		3	20	

# SPARK KITCHEN SPARE PARTS

No.	NAME	QTY	No.	NAME	QTY
1	Hood Assembly	1	26	Door Magnet	2
2	Firebox Assembly	1	27	Trolley Shelf Gasket	1
3	Grease Baffle	1	28	Thermometer	1
4	Main Burner	4	29	Trolley Rear Panel Upper	1
5	Flame Tamer	2	30	Trolley Rear Panel Lower	1
6	Grease Channel	1	31	Gasket	2
7	Cast Iron Grate 480x400	1	32	Trolley Panel LH	1
8	Cast Iron Hot Plate 480x400	1	33	Trolley Panel RH	1
9	Control Panel Liner	1	34	Trolley Shelf Bracket RH	1
10	Inner ControL Panel Connection Plate LH	1	35	Trolley Shelf Bracket LH	1
11	Inner Control Panel Conntection Plate RH	1	36	Decorative Bottom Panel	1
12	Firebox Rear Sealing Plate	1	37	Trolley Bottom Panel	1
13	Control Panel Assembly	1	38	Gas Cylinder Bracket	2
14	Battery Box	1	39	Locking Castor	4
15	Wire Shelf	1	40	Grate Plate Lifter	1
16	Grease Tray	1	41	Front Grease Tray Support Bracket	2
17	Grease Cup Wire	1	42		
18	Grease Cup	1	43		
19	Door Assembly LH	1	44		
20	Door Assembly RH	1	45		
21	Door Handle LH	1			
22	Door Handle RH	1			
23	Rubbish Bin	1			
24	Rubbish Bin Handle	1			
25	Trolley Shelf	1			



# SINK MODULE SPARE PARTS

No	NAME	QTY
1	Sink Benchtop Assembly	1
2	Sink Rear Sealing Plate	1
3	Cutting Board	1
4	Trolley Rear Panel	1
5	Trolley Panel RH	1
6	Single Door Magnet	1
7	Trolley Decorative Bottom Panel	1
8	T-table Reinforcement Plate RH	1
9	T-table Reinforcement Plate LH	1
10	Locking Castor	4
11	Bottom Panel	1
12	T-table Bracketa	2
13	T-table Panel	1
14	Trolley Panel LH	1
15	Paper Towel Rail Plate	1
16	Тар	1
17	Decorative Panel LH	1

# SIDE BURNER PARTS

No	NAME	QTY
1	Side Burner Assembly	1
2	Trolley Panel RH	1
3	Trivet	1
4	Locking Castor	4
5	Trolley Decorative Bottom Panel	1
6	Tool Hook Reinforcement Plate	1
7	Tool Hook	2
8	Bottle Opener	1
9	Decorative Panel RH	1
10	Drawer Bottom Panel Assembly	3
11	Drawer Front Panel	3
12	Side Burner Rear Sealing Plate	1
13	Trolley Bottom Panel	1
14	Trolley Panel LH	1
15	Trolley Rear Panel	1



### WARRANTY

#### MATADOR WARRANTY

Thank you for purchasing one of our quality Matador BBQs.

YOUR MATADOR BBQ IS COVERED AGAINST DEFECTS FOR A PERIOD OF 5 YEARS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT.

THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE OR NEGLECT.

#### **CONDITIONS OF THE WARRANTY**

- The BBQ must be operated and maintained in accordance with the instructions supplied in the operating manual.
- Any repair does not extend the warranty period.
- Any parts other than original Matador parts will void this warranty.

#### THIS WARRANTY IS GIVEN BY:

Mayo Hardware Pty Ltd ABN 73 000 032 806 4 Secombe Place Moorebank NSW 2170 Australia www.mayohardware.com.au

Phone (Aus) 1300 360 211 Phone (NZ) 09 415 6240

Email: matador@mayohardware.com.au

#### RETAIN A COPY OF YOUR RECEIPT AND THE BELOW INFORMATION FOR YOUR RECORDS ALSO

Date of purchase:
Purchased from:
Location:
Model name and number:
Batch code:
Receipt number:

Note: The manufacturing date can be found printed on this operating manual and is also located on the Data Specification Label that is applied to the inside of the Trolley Door of your Matador BBQ.

### WARRANTY

#### **MAKING A CLAIM**

Any claim under this warranty must be made within 5 years of the date of purchase of the product. To make a claim under warranty, take the product (with proof of purchase) to any Bunnings store (see www.bunnings.com.au (for AU) or www.bunnings.co.nz (for NZ) for store locations) or contact Mayo Hardware Pty Ltd matador@ mayohardware.com.au.

Mayo Hardware Pty Ltd bears reasonable, direct, expenses of claiming under warranty. You may submit details and proof to Mayo Hardware Pty Ltd for consideration. The warranty covers manufacturer defects in materials and workmanship under normal use. Refer to care and use instructions for correct cleaning and maintenance advice.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law or Consumer Guarantees Act 1993 (NZ). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

#### WHAT IS NOT COVERED

- · Removal or re-location costs.
- Liability will only be accepted for loss or damage during transit if at the time the product was being transported by Bunnings or a Bunnings approved contractor.
- · Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, surface rust, discolouration caused by heat, abrasive chemical cleaners or chipping or porcelain enamel parts.
- · Damage caused by exposure to the elements such as weather, hail, insects, grease and fat fires.
- · Rusting of the cooking or solid grate.
- · Cleaning and wear and tear.
- Commercial use of this product.
- Halogen globes
- Ignition battery
- Unauthorised modifications or repairs during the warranty period.

#### FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact the Mayo Hardware through the below details:

Phone (Aus) 1300 360 211 Phone (NZ) 09 415 6240

Email: matador@mayohardware.com.au

#### **FOR SPARE PARTS**

Contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211 Phone (NZ) 09 415 6240

Email: matador@mayohardware.com.au

#### **REGISTERING YOUR BBQ FOR WARRANTY**

We recommend you register your Matador BBQ to make it easier for you in the event that you ever have any warranty claims.

You can register your Matador BBQ by emailing us a copy of your BBQ's details together with a copy of your purchase receipt to matador@mayohardware.com.au.





Visit www.matadorbbqs.com.au

For technical and warranty support call

1300 360 211 (AUS) 09 415 6240 (NZ)

Your purchase receipt will be required for warranty claims.