



**MATADOR**



# FAN CONTROLLER

BBQ ACCESSORY

Retain manual for further reference.

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## CONTACT INFORMATION

For spare parts, order from your nearest Bunnings Warehouse. For service and warranty queries, please contact Mayo Hardware at [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au) or call;  
1300 360 211 (AUS)  
09 415 6240 (NZ)



# FEATURES & BENEFITS



FAN  
CONTROLLER



3 x MEAT  
TEMPERATURE  
PROBE



PIT  
TEMPERATURE  
PROBE



AIR  
DIRECTIONAL  
NOZZLE



CONTROLLER  
CRADLE



STORAGE  
POUCH



USB CHARGING



BLUETOOTH  
CONNECTIVITY

## BBQ COMPATIBILITY

### PRODUCT COMPATIBILITY

- Your Matador Fan Controller is designed to be attached to the range of 'Pro Ready' Charcoal BBQ's. The following Matador products are equipped with pre-drilled attachment holes.
  - GB0002 - Matador Radiant Kettle
  - GB0450 - Matador Radiant Deluxe

The Matador Fan Controller can also be used on other type of charcoal BBQs where there is enough room below the charcoal source to deliver air flow. To do this you will need to drill the required holes into your BBQ and we have provided instructions and a drilling template at the rear of this manual for your convenience. Please refer to page 13 in this manual for more information.

# IMPORTANT SAFETY INFORMATION

Read this Instruction Manual thoroughly before assembling or using it with your BBQ.

## DO'S & DON'TS

### DO'S

- Store your Fan Controller indoors to prevent damage by the elements and debris.
- Charge your Fan Controller with the recommended equipment. Use only a 5V USB adapter to charge the battery.

### DON'TS

- Do not leave the Fan Controller on the BBQ when not in use. Store indoors away from the external elements.
- Do not place loose charcoal near the opening of the Fan Controller inlet to avoid hot coals falling inside and damaging the unit.
- The battery included with your Fan Controller is a 3.7V Lithium Ion battery. Only replace this battery with the same type or damage may occur to your controller.

### IMPORTANT:



• The air controller is designed to work up to a range of 15 metres when connected to a smartphone via Bluetooth. This is based on direct line of sight.

® The operating range will be reduced if there are walls, trees or other objects obstructing the signal. It is recommended that you remain outdoors with your smartphone to ensure the connection is not lost.

- Always use oven gloves when handling the meat probes and pit probe to avoid accidental burns.
- Do not expose device or components to open flames or temperature exceeding 300°C (or 572°F).



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# COOKING METHODS

## COOKING METHODS

There are several techniques of cooking that can be applied with your Matador Radiant BBQ. See below to choose the one that best suits your needs. Your BBQ comes complete with charcoal baskets which can be used for direct and indirect cooking. For additional information and tips, we also recommend reading the instructions that come with your preferred charcoal fuel.

### DIRECT – HEAT

This method of cooking works by having your heat source directly under your food. You can do this by placing a single layer of evenly placed coals across your cooking grate. You can also insert your fuel into the supplied charcoal baskets and place them side by side in the centre of your charcoal grate. This is a hot and fast way to cook and best suited for thin cuts of meat and other foods that cook quickly.

**NOTE:** When 'Direct Grilling' on your BBQ, remove your Fan Controller and nozzle. Place your nozzle stopper onto the air inlet to prevent excess air entering the fire bowl.

### INDIRECT – HEAT

When cooking larger cuts of meat or when a lower temperature is required, the indirect method of cooking is ideal. To achieve this setup, the charcoal is placed into either charcoal baskets and/or pushed all the way to one side of the charcoal grate leaving the other side empty.

This allows for a dual heat zone to be created within your BBQ. This zoning of the BBQ creates one side with a higher temperature for grilling and searing. Whilst on the opposite side, away from the charcoal, allows cooking at a lower temperature which is perfect for roasting.

Another variation to this method of cooking is to place the coals to either side of the charcoal grate to create a low zone through the middle of the BBQ. In this instance you place the meat in the centre of the cooking grate away from the two hotter sides of the BBQ.

**TIP:** Place an aluminum tray directly under your meat to capture those succulent juices that make your gravy so delicious and keep your BBQ clean.

When cooking with your Fan Controller you have an Air Nozzle that can be used to direct the air movement within the BBQ's fire bowl. This feature allow you to direct the flow of air towards the side of the BBQ that your fuel source has been positioned. This creates an efficient delivery of oxygen to your fuel and air movement within the fire bowl.

To position the Air Nozzle, undo the locking screw and rotate to the desired position. The Nozzle can be removed when non-directed air delivery is required.

When the Fan Controller is not required, remove the directional nozzle and place the Nozzle Stopper onto the inlet hole.



**IMPORTANT:** When using your Fan Controller take caution not to position charcoal fuel directly above the Nozzle or open inlet. The Air Nozzle is fitted with an Ash Shield to prevent hot coals and minimise charcoal dust from falling into the Fan Controller. We advise in taking extra care when loading and adjusting your charcoal to ensure charcoal does not fall into the inlet.

# REGULATING TEMPERATURE

## USING THE FAN CONTROLLER

The Fan Controller unit has been designed to help you maintain a pre-programmed cooking temperature. The unit utilises readings from the included Pit Temperature Probe to determine when to activate air-flow into the BBQ and increase temperature.

When using the Fan Controller to moderate the air flow into the BBQ you need to **close** off the bottom damper. This will prevent additional air entering the BBQ whilst the Fan Controller is operating.

The Fan Controller increases and decreases the amount of oxygen being fed to the charcoal. As a result the fuel temperature increases and decreases accordingly.

As the controller uses air to adjust the temperature, using too much fuel could lead to a pit temperature much higher than your desired target. In this case, you will need to remove some charcoal to bring the temperature back down quickly as needed. It is advisable for you to trial different fuel types, quantity and position works for best you as you experiment with different cooking techniques.

If during your cook you notice after a period of time that your temperature is not rising with the fan on, or is slowly decreasing, it could be a sign that your fuel is low and you need to add more to increase and/or maintain your target temperature.

You can set the BBQ's pit temperature in two ways, firstly by directly entering a value into the Fan Controller or through the Matador Radiant Pro App. Instruction on how to do this can be found in the "Smart Device Control" and "Setting the Controller" sections of this manual.

## TOP LID VENT

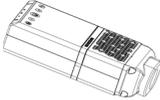
The top lid vent acts to let air vent from the BBQ and should be fully opened while trying to increase the temperature. Once the desired temperature is reached, the vent can then be partially closed to help maintain a constant cooking temperature. Closing this vent fully will help to suffocate and extinguish the fuel.

## CHARCOAL FUEL

If you are doing a long cook or wish to reach a higher temperature, you may want to add more charcoal to your BBQ. Increasing the amount of charcoal will help you to maintain your pit temperature for longer, or increase it, if required. Please refer to the "Adding Fuel During Cooking" section of your manual that came with your Radiant BBQ for further details.



# PART DIAGRAMS

|   |   |   |   |
|---|---|---|---|
|  |  |  |  |
| 1. Fan Controller   | 2. Ash Shield   | 3. Air Nozzle   | 4. Nozzle Stopper   |
|  |  |  |  |
| 5. Pit Probe  | 6. Meat Probe x 3   | 7. Pit Probe Stand  | 8. Controller Cradle  |

# HARDWARE LIST

| PART | NAME                              | HARDWARE IMAGE  | QUANTITY |
|------|-----------------------------------|---|----------|
| A    | BOLT SQUARE SHOULDER<br>- M6 X 12 |  | 2        |
| B    | DOME NUT - M6                     |  | 2        |

# ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly.

**Hand Tighten Only at this stage:**

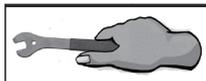
If you have any problems, difficulties or concerns please contact the manufacturer or retailer.



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

**Tighten with Tools at this stage:**

We recommend two people for assembly of this BBQ.



The following additional tools are/maybe required for assembly:

- Phillips head Screwdriver (Not Included)
- 10mm Spanner, Adjustable Wrench or Socket Set with 10mm Socket (Not Included)
- Hex Head Tool (Included)

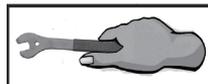
**Pay Attention at this stage:**



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

## STEP 1 - REMOVE THE COVER PANEL

1.1 Remove the cover panel from the firebowl of your BBQ.

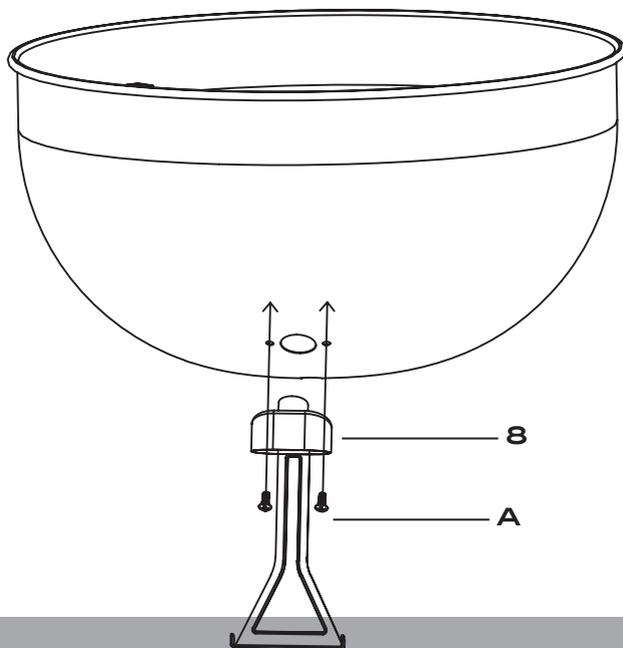


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# ASSEMBLY INSTRUCTIONS

## STEP 2 - ATTACH THE CONTROLLER CRADLE TO THE FIREBOWL

| Hardware Needed |                                |  |   |
|-----------------|--------------------------------|--|---|
| A               | BOLT SQUARE SHOULDER - M6 X 12 |  | 2 |

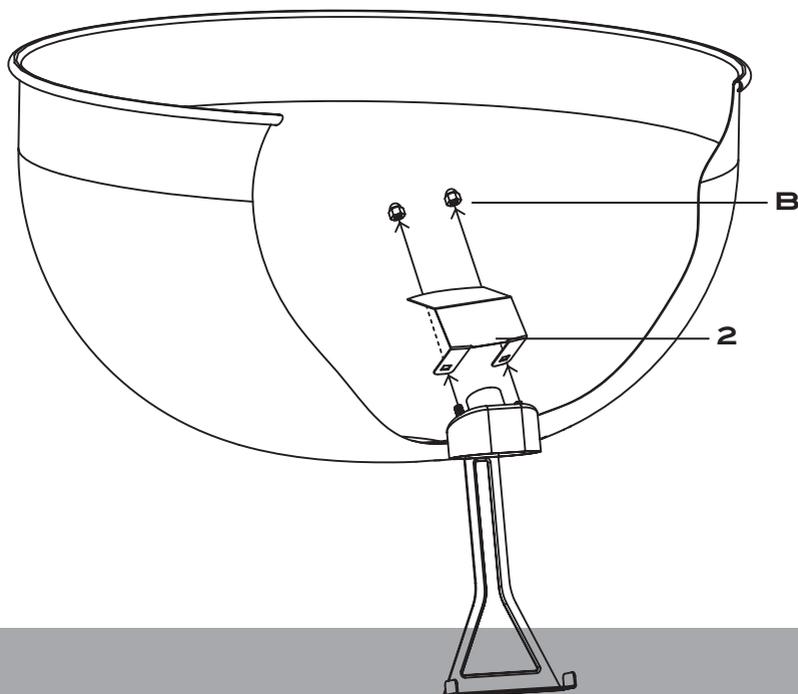
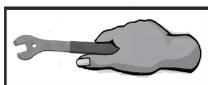


# ASSEMBLY INSTRUCTIONS

## STEP 3 - ATTACH THE CONTROLLER CRADLE TO THE FIREBOWL

| Hardware Needed |               |   |   |
|-----------------|---------------|---|---|
| B               | DOME NUT - M6 |  | 2 |

**NOTE:**  
This stage will require a Phillips head screwdriver and a 10mm socket (or adjustable wrench) to tighten the securing hardware.

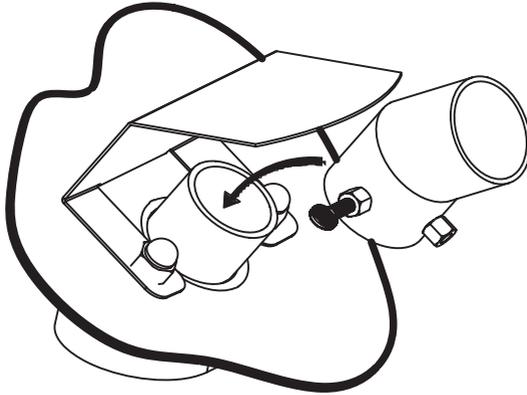


# ASSEMBLY INSTRUCTIONS

## STEP 4 - ATTACH THE AIR NOZZLE

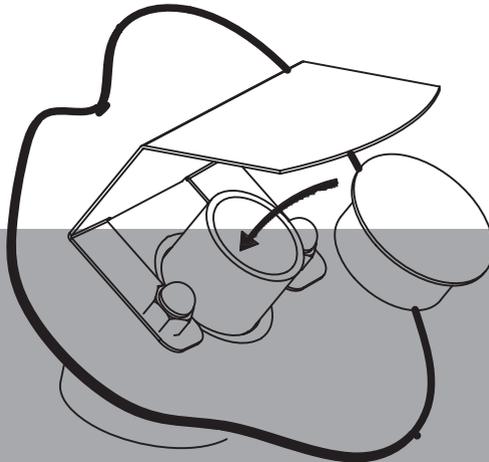
4.1 Place air nozzle onto the outlet from the Controller Cradle.

4.2 Rotate the nozzle to the direction that you want the air to flow in and tighten the locking screw to secure.



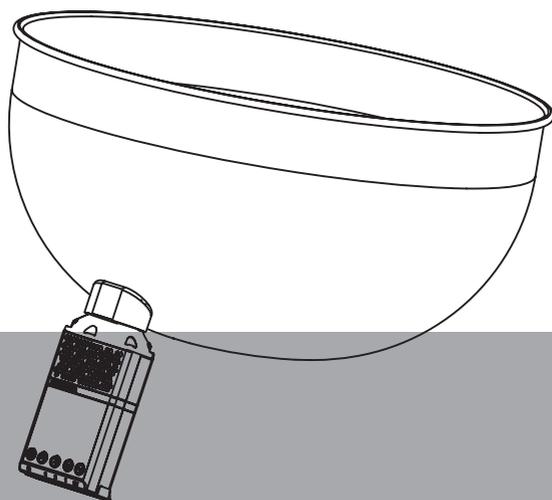
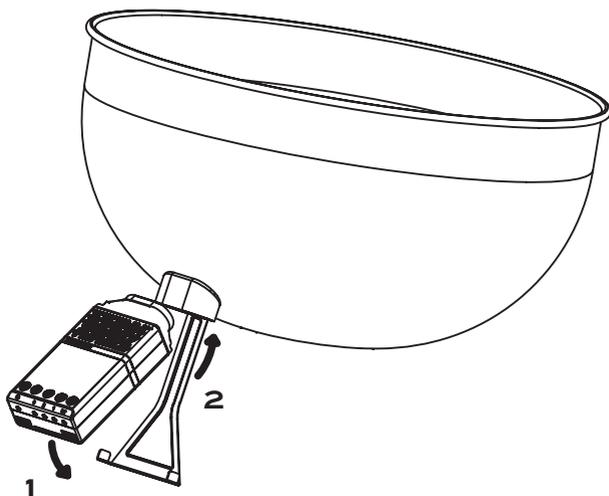
## STEP 5 - ATTACHING THE NOZZLE PLUG

5.1 When not using the Fan Controller, remove the Air Nozzle and place the Nozzle Plug onto the outlet.



# ASSEMBLY INSTRUCTIONS

STEP 12 - ASSEMBLY THE FAN CONTROLLER INTO THE CRADLE



# AFTERMARKET INSTALLATION

## ASSEMBLING CRADLE TO NON-MATADOR BBQS

You can install your Matador Fan Controller onto other charcoal BBQs. The key requirement for this installation is for the BBQ to have ample space below the charcoal grate or fuel source to ensure that the air can be delivered effectively.

To complete this installation you will need the following tools;

- Ø30mm Metal Hole Saw
- Ø7mm Precision Metal Drill Bit
- Cloth backed tape
- Centre marker

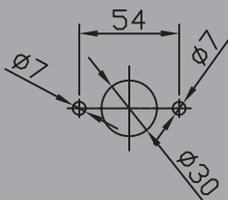
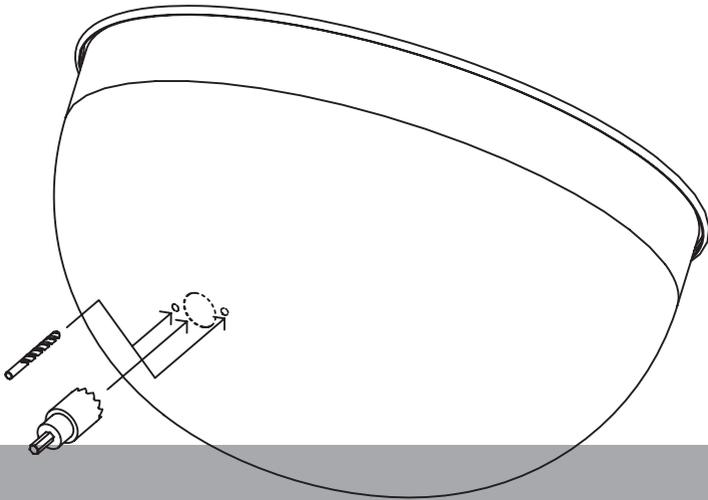
### NOTE:

When drilling into your BBQ we recommend the following tips;

- Always use sharp tools to get best cutting results
- When drilling into Porcelain Enamel surfaces we recommend placing tape onto the exit face to prevent the chipping of the coating.



**NOTE:** Any changes made to your BBQ may effect your product warranty. We recommend referring to any product literature supplied with your BBQ prior to any modifications if you are unsure.

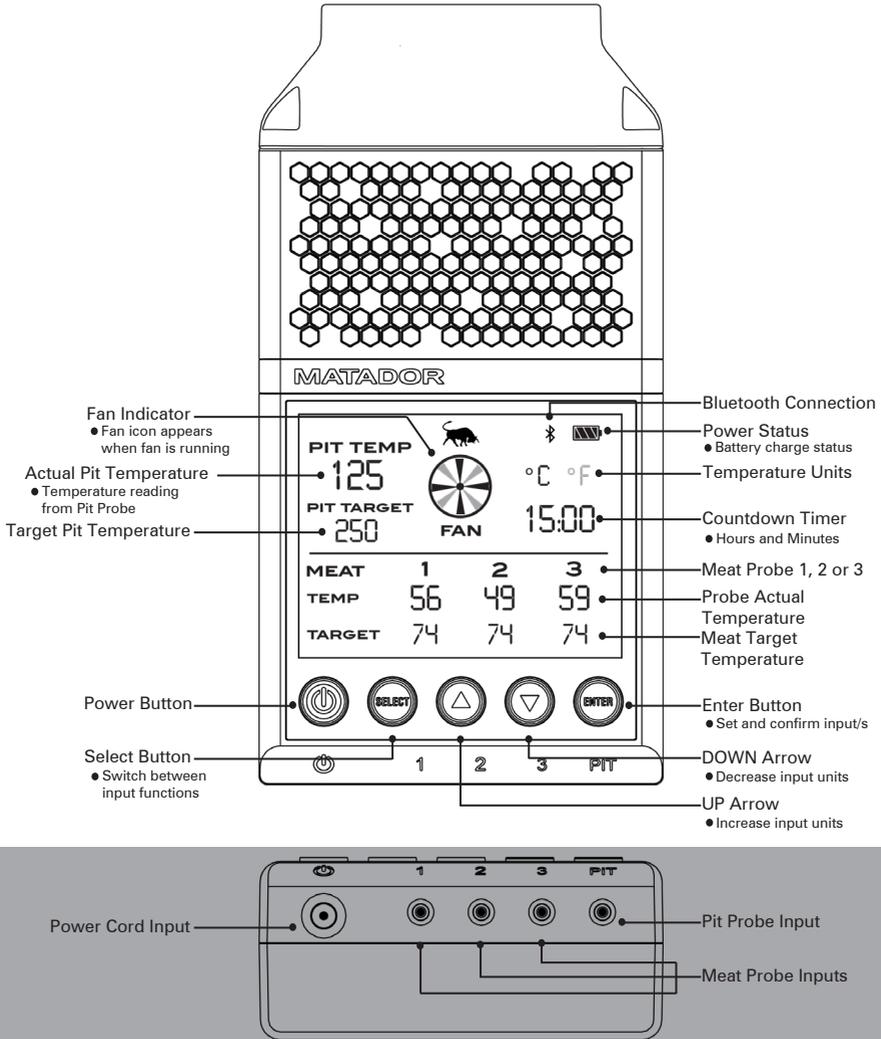


**Drilling Details** - Refer and use the provided drilling template.

# CONTROLLER OVERVIEW

## OVERVIEW OF THE FAN CONTROLLER

Your Matador Fan Controller can be operated via the Matador Radiant Pro using your smart phone or by direct programming. Below is an overview of the Fan Controller's functions and display screen.



# CONTROLLER POWER

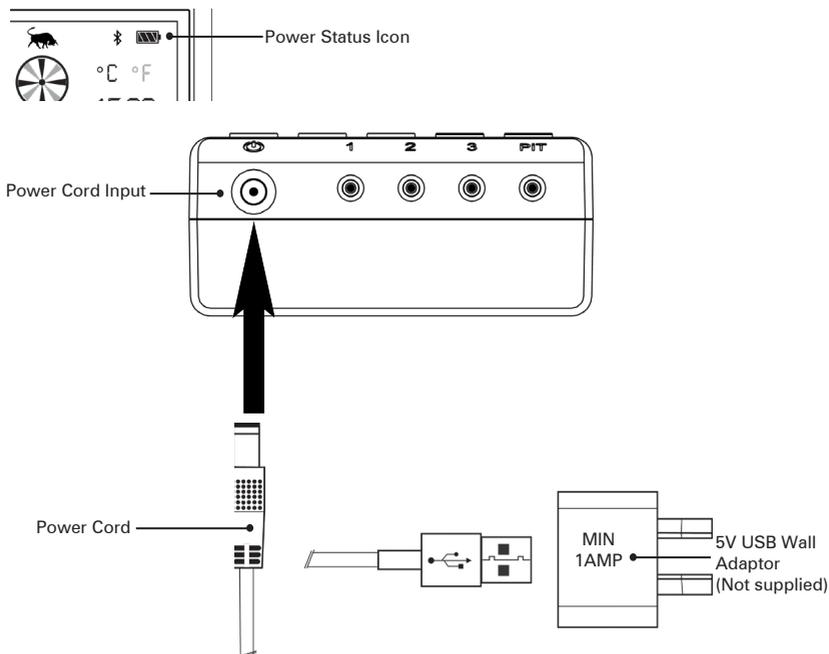
## POWER SOURCE

The Matador Fan Controller is powered by a rechargeable 3.7V lithium ion battery which allows your controller to operate independently of a power cord. For longer cooks you can connect the unit directly to a low voltage adaptor for constant power.

**IMPORTANT: DO NOT STORE YOUR FAN CONTROLLER ON YOUR BBQ. REMOVE AFTER EACH COOK AND STORE INDOORS TO PROTECT IT FROM MOISTURE AND DEBRIS INGRESS.**

## CHARGING THE FAN CONTROLLER

- To charge the Fan Controller you will need a 5V USB Wall Adaptor (not supplied) that has a minimum output of 1 AMP.
- Insert the power cord into both the bottom of the Fan Controller and the wall adaptor.
- Whilst the Fan Controller is charging, the power status icon on the unit will flash until it is fully charged.



## FAN CONTROLLER PERFORMANCE

- Under standard cooking conditions you can expect to get between 4-5 hrs of run time from your Fan Controller when being run solely on battery power. (NOTE: Differing cooking conditions will see this time vary)
- Connect a power adaptor if you believe the battery power will expire during the cook.
- As the Fan Controller is charged via a USB cable you can connect your power cord to a USB Power Bank if desired to charge and power your unit.
- The Fan Controller will power down when not active to help save battery life. Press any key (except power) to light up LCD screen. It will stay illuminated for a period of time before shutting off to save battery power.

# SETTING THE CONTROLLER

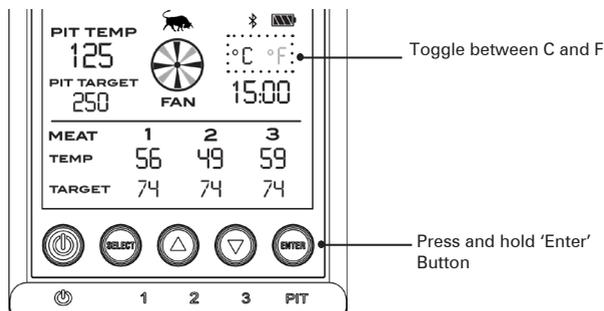
## STEP 1 - SETTING YOUR TEMPERATURE UNITS

1.1 Before setting up your Fan Controller with your desired settings you need to select your unit of temperature measure - Degrees Celsius or Fahrenheit.

1.2 By pressing and holding the 'Enter' button down you can toggle between C or F.

1.3 Select your preference.

NOTE: You can toggle between the units at any time during your cook if desired.



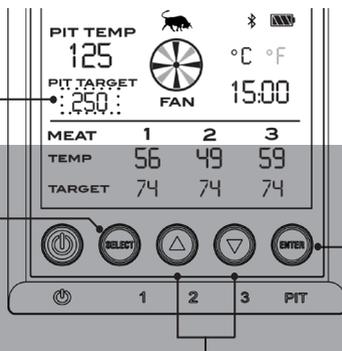
## STEP 2- SETTING THE PIT TEMPERATURE

2.1 Press the 'Select' button once to activate the Pit Temperature setting. It is selected when the digits start to flash.

2.2 Use the 'Arrow' buttons to move the desired temperature up or down. Holding down the 'Arrow' buttons will move the temperature by 10 units at a time. A single press of the button will allow for single unit increments to be selected.

2.3 When you have selected your desired pit temperature, press the 'Enter' button to lock in your setting or press 'Select' to move and set your Meat Probe temperatures.

1. Press 'Select' Button once to highlight 'Pit Target' temperature.
2. Temperature value will flash to show ready for setting target



3. Use 'Up' and 'Down' arrow buttons to select desired pit temperature
4. After setting the temperature that is required, press 'Enter' to set the and exit or press 'Select' to move to the meat probe values.



# SETTING THE CONTROLLER

## STEP 3 - SETTING THE MEAT PROBE TEMPERATURES

**3.1** Press the select button twice to activate the setting of Meat Probe 1. The digits will flash indicating that the temperature can be set.

**3.2** Use the arrow buttons to move the desired temperature up or down. Holding down the arrow buttons will move the temperature by 10 units at a time. A single press of the button will allow for single unit increments to be selected.

**3.3** If only using 1 meat probe press 'Enter' to finish. If using more than 1 probe press 'Select' to move to Meat probe 2.

**3.4** Using the arrow buttons set your desired temperature for Probe 2. Press 'Enter' to set or 'Select' to move to Meat probe 3.

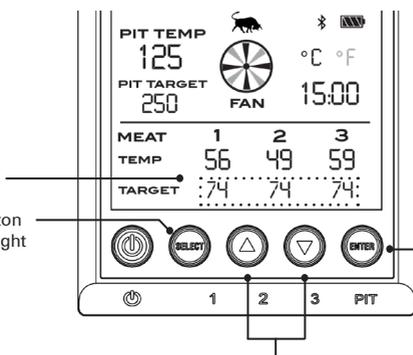
**3.5** Using the 'Arrow' buttons set your desired temperature for Probe 3. Press 'Enter' to set or 'Select' to move to the Countdown Timer.

**NOTE:** The timer is optional and can be set independently of the meat probes. Just press the 'Select' button to skip ahead of steps 3.1 to 3.4 to set only the countdown timer.

**3.6** When the meat has reached the desired temperature, or the countdown timer has finished counting down, an audible alarm will sound to alert you. Press 'Enter' to stop the alarm sounding.

2.  
Temperature value will flash to show ready for setting target

1.  
Press 'Select' Button 2-4 times to highlight 'Meat Target' temperature you want to set.



4.  
After setting all the temperatures that are required, press 'Enter' to set and exit. Press 'Select' to move to Countdown timer if needed.

3.  
Use 'Up' and 'Down' arrow buttons to select desired meat temperature. Press 'Select' to move to next meat probe value if required.

# SETTING THE CONTROLLER

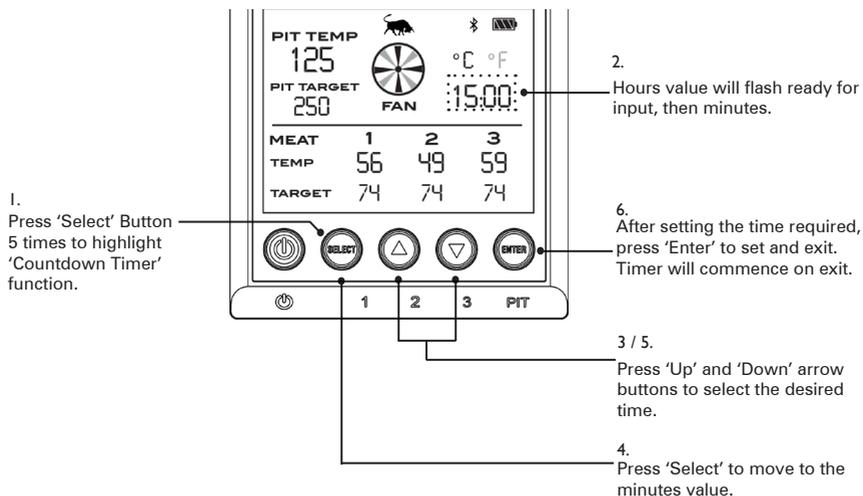
## STEP 4 - SETTING THE COUNTDOWN TIMER

4.1 To set countdown timer press the 'Select' button 5 times until the hours start to flash. Set the desired number of hours required using the arrow buttons and then press 'Select' again to move to the minutes.

4.2 Using the arrow buttons set your desired number of minutes and when complete press 'Enter' to complete the setting and start the timer.

4.3 When the timer is complete an audible alarm will sound to alert you it has finished.

4.4 Press 'Enter' to stop the alarm sounding.

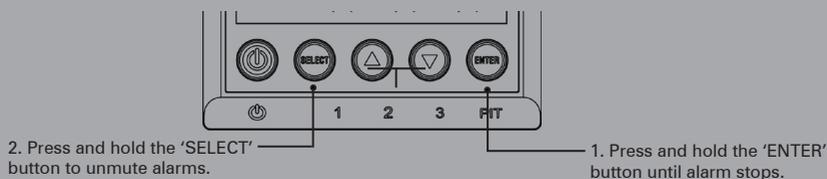


## STEP 5 - MUTING ALARMS ON THE FAN CONTROLLER

After a first alarm has sounded it is possible to mute the controller so no more alarms sound.

5.1 To mute all the alarms on the Fan Controller after a FIRST alarm sounds, press and hold the enter button until alarm stops.

5.2 To reverse this muting of the alarms. Press and hold the 'SELECT' button for 2 seconds.



# SMART DEVICE CONTROL

Your Radiant Pro Fan Controller can be controlled using your Smart Phone. The following steps will take you through how to set up your device for use with your Matador Fan Controller.

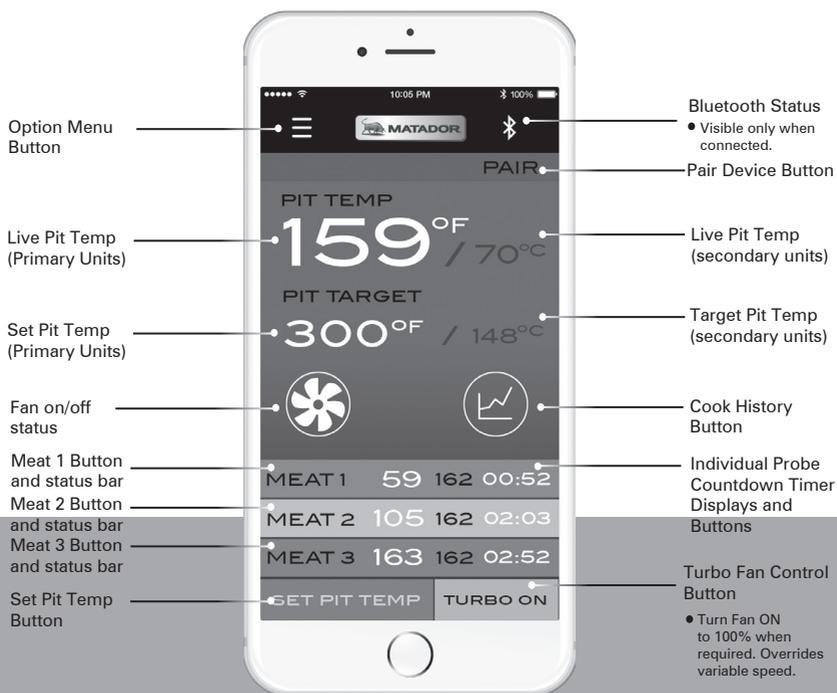
## STEP 1 - DOWNLOAD THE RADIANT PRO APP

1.1 The free **Radiant Pro** App can be downloaded from either the Apple App Store or Google Play Store depending on the type of Smart Device you have. Install the App prior to turning on your device to pair.



- **Compatible with iPhone 4s and above or Android smart phone models running the following operating system.**
  - **Minimum software requirements are iOS 9 or Android 7**
  - **Minimum Bluetooth Version 4.0 is required**

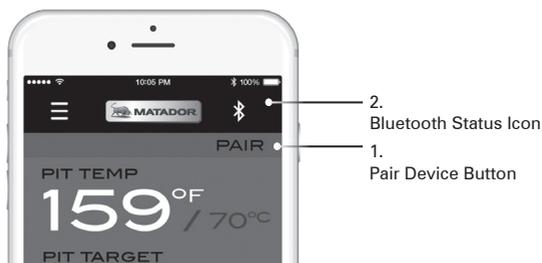
## OVERVIEW OF APP HOME SCREEN



# SMART DEVICE CONTROL

## STEP 2 - PAIR THE CONTROLLER WITH YOUR DEVICE

- 2.1 Open the App on your phone after downloading and installing it on your device.
- 2.2 Press the power button on your Fan Controller to turn it on so it can pair to your device (ensure Bluetooth is activated on your device).
- 2.3 On the App, press the 'PAIR' button on the top right hand side of the home screen. This will commence the pairing process with your device.
- 2.4 From the menu that appears select your Fan Controller from the list, it will be called "Radiant Pro". If the device does not appear we recommend trying to connect to the Controller using your devices standard Bluetooth connection process.
- 2.5 Once the device has been paired with your Fan Controller, the Bluetooth symbol will appear on the top right hand side of the controller's LCD screen.



## STEP 3 - SETTING THE TARGET PIT TEMPERATURE

- 3.1 From the home screen press the 'Set Pit Temp' button
- 3.2 Use the slide bar to raise and lower the desired temperature of your pit
- 3.3 Below the main temperature slide bar are two other slide bars. These allow you to set your min and max temperature alerts. These will be used to alert you if your pit gets too hot or too cold.
- 3.4 You will notice that as you slide the bar through the temperature ranges the App will guide you through the different zones of cooking (Smoking, Baking, Grilling and Searing).
- 3.5 When you have selected your desired parameters, press the 'Return' button to save and go back to the 'Home' Screen.



# SMART DEVICE CONTROL

## STEP 4 - SETTING THE TARGET MEAT PROBE TEMPERATURES

**4.1** From the home screen you can access each of the meat temperature probe setting screens. Press the meat probe button that you wish to set and you will be taken to the meat temperature selection screen.

**4.2** Use the selection wheel to select the type of meat that you are planning to place the particular probe into (e.g. Beef, Chicken or Turkey etc).

**4.3** Select the cooking preference you desire for the food being cooked (e.g. Well Done, Medium-Well or Medium). You can adjust the temperature for that preference up or down to by 2 degrees if so desired.

**4.4** When you have the correct setting, press the preference text to lock in the temperature. The preference will be highlighted in black to show it is selected.

**4.5** After selecting the temperature for the particular probe you can move to another Meat probe to set, return to the Home page or set the probe countdown timer.

1. From the Home screen press the particular 'Meat' Probe Button that you want to program.



5. After setting one or all three meat probes. Press the 'Return' arrow to go back to the home screen.

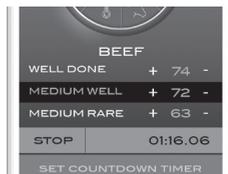
2. Use the selection wheel to choose the type of meat being cooked with the particular probe being programmed. Options:

- Beef
- Chicken
- Fish
- Venison
- Custom
- Turkey
- Lamb
- Pork

3. Select the preset cooking preference / temperature that is desired.



6 / 7. After setting your first probe temperature you can either exit to the main menu or select another 'Meat' probe to program.



When temperature is set the chosen preset will highlight to show it is set.

4. Temperature can be adjusted by 1 degree increments if desired (up to 2 degrees either up or down).

# SMART DEVICE CONTROL

## STEP 5 - SETTING THE MEAT PROBE TIMER

Please follow the steps below to set and operate the three individual count down timers incorporated in the APP.

5.1 Select your appropriate meat probe and press the 'Set Countdown Timer' button to be taken to the time setting screen.

5.2 Use the scroll wheel to enter the duration of the timer that you would like to set.

5.3 To commence the timer press the 'Start' button. The timer can be paused, reset or stopped as desired.

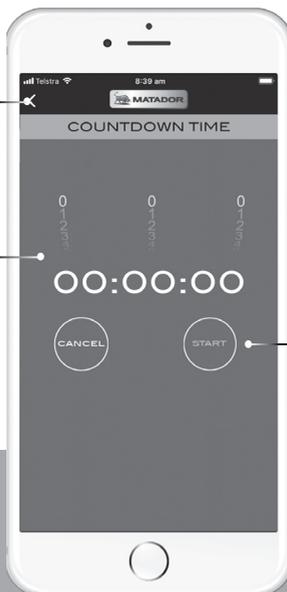
5.4 On completion press the 'Return' arrow to go back to the particular meat probe being programmed.

5.5 You can go directly to the individual timer screen from the Home screen by pressing the timer display.

1. Press the 'Set Countdown Timer' to set a countdown timer for a particular Meat probe.



4. Press the 'Return' arrow to go back to the corresponding Meat Temperature Probe being programmed.



2. Use the scroll wheel to set the desired count down time required.

NOTE: For reference purposes the iOS timer layout is shown in the illustration.

3. Press 'Start' to commence timer countdown.

Timer can be paused or reset at any time during the cook.

|   |     |     |       |
|---|-----|-----|-------|
| 1 | 59  | 162 | 00:52 |
| 2 | 105 | 162 | 02:03 |
| 3 | 163 | 162 | 02:52 |

IT TEMP TURBO ON

5. Press the timer display to directly go to that particular timer screen.



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# SMART DEVICE CONTROL

## STEP 6 - HISTORICAL COOKING GRAPH

6.1 You can access the data from your cook on your App by clicking on the graph button on the home screen.

6.2 This will bring you to your 'Cooking Summary' screen that displays the historical, target pit temperatures and fan activation for the duration of the cooking session.

6.3 Press the reset button to clear previous cooking history if desired.



1. Press the 'Graph' button to view your historical cook summary.



3. Reset button clears the history from previous cooks.

2. Graph plots the target pit, historical pit and fan activity over the duration of your cooking session.

Chart will display up to 300 minutes of historical cooking data.

**NOTE:**  
Temperature in Chart will always be displayed in degrees Celsius (even if settings changed to Fahrenheit).

# SMART DEVICE CONTROL

## STEP 7 - OPTIONS MENU

7.1 Press the 'Options' button from the Home screen to access the Options menu.

7.2 From the Options menu you can access the App Settings, view the Instruction Manual in PDF format and also register you Matador Fan Controller warranty purposes.

2. Return to the Home screen

3. Access the App settings

4. View or download the Manual in PDF format

5. Link to complete product registration

1. Option Screen Button

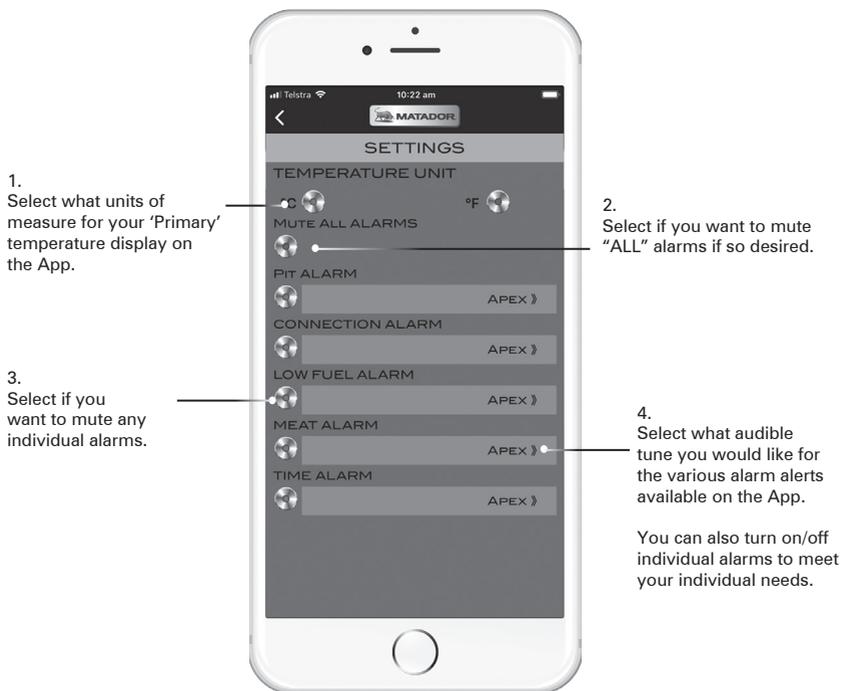


# SMART DEVICE CONTROL

## STEP 8 - ADJUSTING THE SETTINGS ON YOUR APP

**8.1** Press the 'Settings' button from the list on the Options menu.

**8.2** From this page you can set the Primary units of measure for the temperature display, mute all your alarms and set your preferred alarm tones.



## ALARM DETAILS

**PIT ALARM** - The Pit Alarm will sound when your BBQ Pit temperature reaches the preset Max and Min temperatures

**BLUETOOTH SIGNAL ALARM** - Set this alarm to be notified when your smart device has lost connection with your Fan Controller.

**LOW FUEL ALARM** - This alarm will sound when your Fan Controller has not been able to increase the temperature of your BBQ after approximately 5 minutes and you may need to add more fuel.

**MEAT ALARM** - This alarm will sound when your meat has reached your desired cooking temperature.

**TIME ALARM** - When any of your APP set countdown timers have expired this alarm will sound.

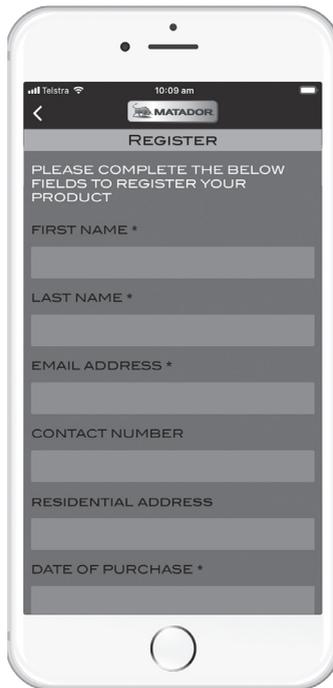
# SMART DEVICE CONTROL

## STEP 9 - DOWNLOAD THE INSTRUCTION MANUAL

9.1 Press the 'Manual' button from the menu to download the Instruction Manual as a PDF file.

## STEP 10 - REGISTER YOUR MATADOR FAN CONTROLLER

10.1 To finalise your warranty we ask you to complete the registration process for your new Fan Controller. This will allow you to more easily make any warranty claims in the future. (Please also retain your Owner's Manual and a copy of your receipt for future reference).



The image shows a smartphone screen displaying a registration form for a MATADOR fan controller. The screen is titled 'REGISTER' and contains the following text and input fields:

PLEASE COMPLETE THE BELOW FIELDS TO REGISTER YOUR PRODUCT

FIRST NAME \*

LAST NAME \*

EMAIL ADDRESS \*

CONTACT NUMBER

RESIDENTIAL ADDRESS

DATE OF PURCHASE \*



# WARRANTY

## MATADOR WARRANTY\*

Thank you for purchasing one of our quality Matador BBQ Accessories.

THE ELECTRONIC FAN CONTROLLER IS WARRANTED FOR A PERIOD OF 12 MONTHS (EXCLUDING THE BATTERY, CABLE AND PROBES). THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE AND NEGLIGENCE. THE CONTROLLER MUST BE STORED INDOORS AT ALL TIMES WHEN NOT IN USE OR WHEN CHARGING.

ALL OTHER PARTS ARE WARRANTED FOR A PERIOD OF 5 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

### CONDITIONS OF THE WARRANTY

- The Fan Controller 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) 09 416 6240  
Email: matador@mayohardware.com.au

### REGISTERING YOUR BBQ FOR WARRANTY

We recommend you register your Fan Controller for potential warranty claims. Record the below information and email a copy of the details together with a copy of your purchase receipt to [matador@mayohardware.com.au](mailto: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: .....  
Receipt number: .....

### 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](http://www.bunnings.com.au) for store locations) or contact Mayo Hardware Pty Ltd [matador@mayohardware.com.au](mailto: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.

# WARRANTY

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. 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.
- Commercial use of this product.
- Unauthorised modifications or repairs during the warranty period.
- The battery included with the Fan Controller.
- Pit Probes and Meat Probes
- Charging Cable

## 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) 09 416 6240

Email: [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au)

## FOR SPARE PARTS

Contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 416 6240

Email: [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au)



**MATADOR**

# NOTES



Visit [www.matadorbbqs.com.au](http://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.

For spares parts contact your local Bunnings Warehouse.