



MATADOR



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

RADIANT GO

PORTABLE CHARCOAL BBQ

GB0300 | I/N 1069101

Retain manual for further reference.

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BARBECUE DIMENSIONS

LENGTH	WIDTH	HEIGHT
373 mm	373 mm	510 mm

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
or call: 1300 360 211 (AUS) | 09 415 6240 (NZ)



FEATURES & BENEFITS



Lid Air Vent



Heat Shield



Removable
Ash Catcher



Quick Release Clips



Charcoal Grate



Cooking Grate



Non-Scratch Lid Clamps



Bottom Damper



Damper Control
Settings



Storage Bag with
Carry Strap



Cool Touch
Handles



Temperature
Gauge

IMPORTANT SAFETY INFORMATION

Read the Instruction Manual thoroughly before assembling or using the BBQ.

CAUTION: FOR OUTDOOR USE ONLY.

- Estimated assembly time is 30-45 minutes.
- Only use this BBQ on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the BBQ. Never use on wooden or other surfaces that could burn.
- Place the BBQ in an area where children and pets cannot come into contact with it. Close supervision is necessary when the BBQ is in use.
- Do not use this grill for anything other than its intended purpose.
- In windy weather, place the BBQ 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. Flash flare ups may occur when air comes into contact with fire or hot coals.
- Close the lid and bottom damper to suffocate and extinguish the flame.
- Use caution during assembly and while operating your BBQ to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the BBQ.
- When adding charcoal and/or wood chips, use extreme caution and follow instructions in the "Adding Fuel During Cooking" section of this manual.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution and common sense when operating your grill.
- Never leave hot coals and ashes in the BBQ unattended.
- Use caution when lifting or moving the BBQ to prevent strains and back injuries. Wait for the BBQ to cool down prior to moving.
- Ensure BBQ is cool before cleaning and placing into the provided storage bag.
- With a garden hose, completely wet the surface beneath and around the BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- 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 BBQ and fuel, always wear protective clothing and BBQ gloves.
- Do not allow charcoal and/or wood to rest on the walls of the BBQ. Doing so will greatly reduce the life of the metal and finish of your grill.
- Do not attempt to service the BBQ other than by normal maintenance, as explained in the "After-Use Safety" and "Proper Care & Maintenance" 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.

DO'S & DON'TS

DO'S

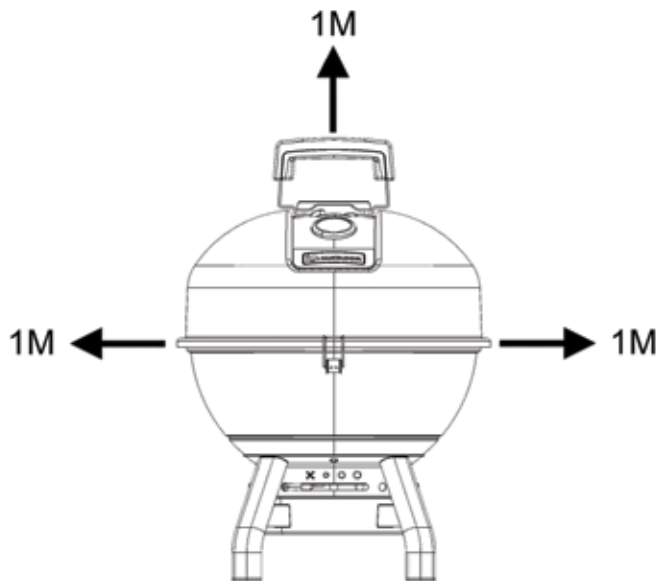
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use one approved for lighting charcoal. Carefully read the manufacturer's warnings and instructions on the charcoal lighter fluid and charcoal prior to using them. Store charcoal lighter fluid safely away from the BBQ.
- When using charcoal lighter fluid, allow the charcoal to burn with the BBQ lid and vents open until covered with a light ash (approximately 20 minutes). This will allow the charcoal lighter fluid to burn off. Failure to do this could trap fumes from charcoal lighter fluid in the BBQ and may result in a flash fire or explosion when the lid is opened.

DON'TS

- Do not use petrol, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighter fluid to hot or even warm coals, as flashback may occur causing severe burns.
- Never use charcoal that has been pre-treated with lighter fluid. Use only high grade charcoal briquettes or charcoal lump wood.
- Do not leave the BBQ unattended when in use.
- Do not store or use the BBQ near flammable liquids, gases or where flammable vapours may be present.
- Do not store BBQ in Storage Bag when it is still warm/hot from use.
- Do NOT attempt to remove legs of the BBQ when it is still warm/hot.
- BBQ will become hot when in use. To avoid burns and injury:
- DO NOT attempt to move the BBQ.
- Wear protective BBQ gloves.
- DO NOT touch any hot BBQ surfaces.
- Keep children away from hot surfaces.
- DO NOT wear loose clothing or allow hair to come in contact with the grill.

POSITIONING THE BBQ

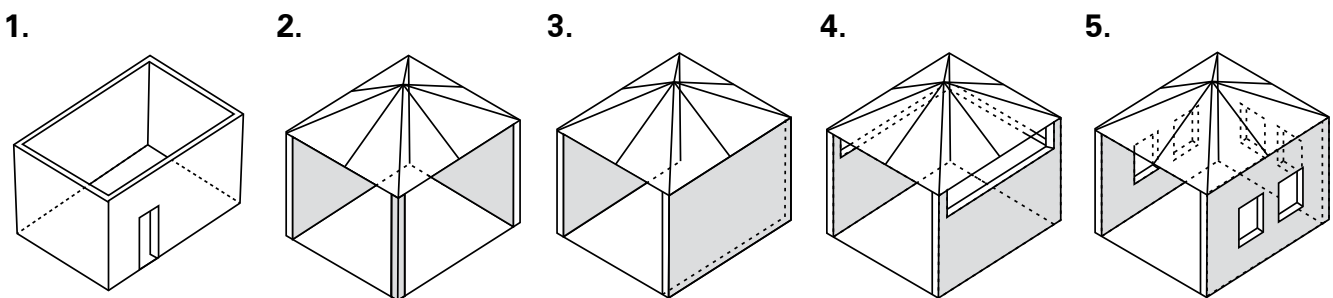
- This BBQ should only be used in an above ground, open air situation with natural ventilation.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials such as bushes, trees, wooden fences, buildings, etc.



- Any enclosure in which the BBQ is used shall comply with one of the following:
- An enclosure with walls on one side, 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 no 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 1m and 1m 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.

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

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, and
- (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.

BEFORE YOU COOK

CURING YOUR GRILL

NOTE: It is important that the exterior of the BBQ is not scraped or rubbed during the curing process.

Before first use, follow the instructions below carefully to cure your BBQ. This process will minimise damage to all finishes and remove any paint odour that may impart unnatural flavours during the first cook.

IMPORTANT: To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use. It's recommended that you also cure the BBQ periodically.

STEP 1

Lightly coat all interior surfaces of the BBQ with vegetable oil or vegetable oil spray. Do not coat charcoal or cooking grates.

STEP 2

Follow the instructions below carefully to build a fire.

If using a charcoal chimney starter, follow all manufacturer's warnings and instructions regarding the use of their product.

Instructions for reference only:

Step 1 - Remove the cooking grate from the BBQ.

Step 2 - Ensure all vents are open.

Step 3 - Roll a few sheets of paper and locate them firmly into the underside of a charcoal chimney starter.

Step 4 - Place the chimney starter on top of the charcoal grate inside the BBQ.

Step 5 - Fill the chimney starter with charcoal to about half way.

Step 6 - Light the paper in multiple places around the perimeter of the chimney starter (via the air holes).

Step 7 - After the outer surface of the charcoal has formed a light grey ash covering and is ready to use, carefully pour the charcoal onto your charcoal grate, handling the chimney starter by the handle only. Always wear heat resistant BBQ gloves when handling the chimney starter. Use charcoal tongs to spread the charcoal as required.

Step 8 - Replace the lid onto the BBQ and let it heat up for 30 minutes. This time will allow for the heat to burn off any remaining fumes from the manufacturing process and cure the BBQ.

Step 9 - Clean and prepare your BBQ for your first cook!

NOTE: To extend the life of your BBQ, make sure that hot coals and wood do not touch the walls of BBQ.

USING THE BBQ

COOKING METHODS

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

DIRECT – HEAT

This method of cooking uses a single layer of evenly placed coals across your charcoal grate. This is a hot and fast way to cook and best suited for thin cuts of meat and other food that cooks quickly.

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, the charcoal is 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.

TIP: If space allows, place a small aluminum tray directly under your meat to capture those succulent juices that make your gravy so delicious and keep your BBQ clean.

REGULATING TEMPERATURE

To regulate the temperature of your BBQ, there are two main things that can be adjusted. These are;

1. The amount of airflow to your fuel.
2. How much physical fuel is placed into the BBQ.

TOP LID VENT

The top vent allows air to 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.

BOTTOM AIR VENT

You can increase and decrease the temperature of your BBQ by adjusting the bottom air vent. Air coming in through the bottom of the BBQ increases the amount of oxygen accessible to the fuel source and therefore regulates combustion. The more air you allow into the BBQ the hotter it will become. So remember to have it only partially open if cooking at a lower temperature.

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 to maintain your temperature for longer or increase it if required. Please refer to the “Adding Fuel During Cooking” section for further details.

ADDING FUEL DURING COOKING

Additional charcoal may be required to maintain or increase cooking temperature.

Step 1 - Stand back and carefully lift off the BBQ lid. Use caution since flames can flare-up when natural air suddenly comes in contact with fire.

Step 2 - To access the charcoal grate you will firstly need to remove your food from your cooking grate.

Step 3 - Wearing heat resistant BBQ gloves, lift up the cooking grate to access the charcoal. DO NOT touch the grate by hand. Put the cooking grate onto a non-combustible surface whilst re-fueling.

Step 4 - Stand back at a safe distance and use long charcoal tongs to lightly brush aside ashes on hot coals. Use charcoal tongs to add charcoal to charcoal grate being careful not to stir-up ashes and sparks. If necessary, use your charcoal chimney starter to light additional charcoal and add to existing fire.

WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 5 - Once the charcoal has been added, carefully replace the cooking grate wearing BBQ gloves. Check the surrounding area for any hot coals, ash, or embers which may have fallen from the BBQ. Be sure to safely extinguish these before continuing to cook.

AFTER-USE SAFETY

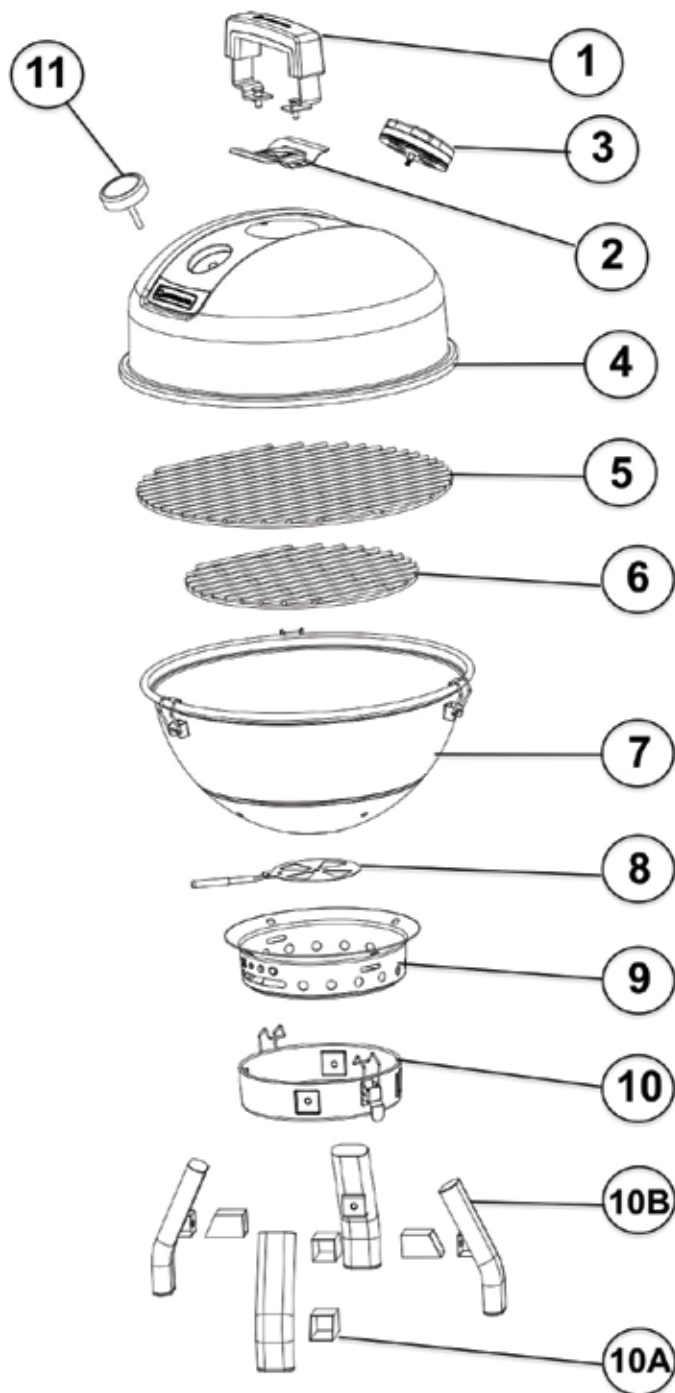
WARNING:

- Always allow BBQ and all components to cool completely before handling.
- Never leave hot coals and ashes in BBQ unattended. Make sure coals and ashes are completely extinguished before removing.
- Before the BBQ can be stored away, remaining coals and ashes must be removed from BBQ. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container for 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Return your BBQ to its storage bag and place it in a protected area away from children.

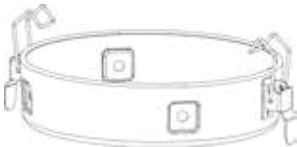
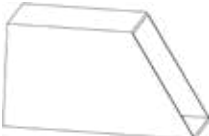
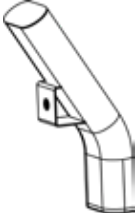
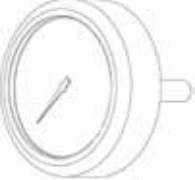
PROPER CARE & MAINTENANCE

- Cure your BBQ periodically throughout the year to protect against excessive rust.
- To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grate and charcoal grate with hot soapy water, rinse well and dry.
- Clean inside and outside of BBQ by wiping off with a damp cloth. Apply a light coat of vegetable oil or spray to the interior surface to prevent rusting. Do not coat charcoal grate.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint to maintain the appearance.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimise rusting.

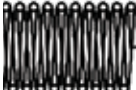
EXPLODED PARTS DIAGRAM



PART DIAGRAMS

			
1. Lid Handle	2. Lid Handle Heat Shield	3. Lid Air Vent	4. Lid
			
5. Cooking Grate	6. Charcoal Grate	7. Fire Bowl	8. Fire Bowl Air Damper
			
9. Ash Catcher Ring	10. Ash Catcher	10A. Leg Cover	10B. Leg Tube Assembly
			
11. Temperature Gauge			

HARDWARE LIST

PART	NAME	HARDWARE IMAGE	QUANTITY
A	BOLT SQUARE SHOULDER - M6 X 16		2
B	BOLT - M6 X 35		4
C	BOLT SQUARE SHOULDER - M6 X 10		4
D	BOLT - M5 X 10		1
E	WASHER Ø6/12		6
F	WASHER Ø9/16		6
G	WING NUT - M6		3
H	DOME NUT - M6		4
K	LOCK NUT - M5		1
M	WASHER Ø5/10		1
N	LID AIR VENT SPRING		1
P	FIBRE WASHER		2

ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly.

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.

The following tools are required for assembly and are not included:

- Phillips head screwdriver
- 10mm and 8mm spanner, adjustable wrench or socket set with 10mm and 8mm socket

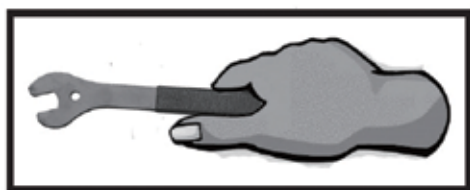
SYMBOL:

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:**

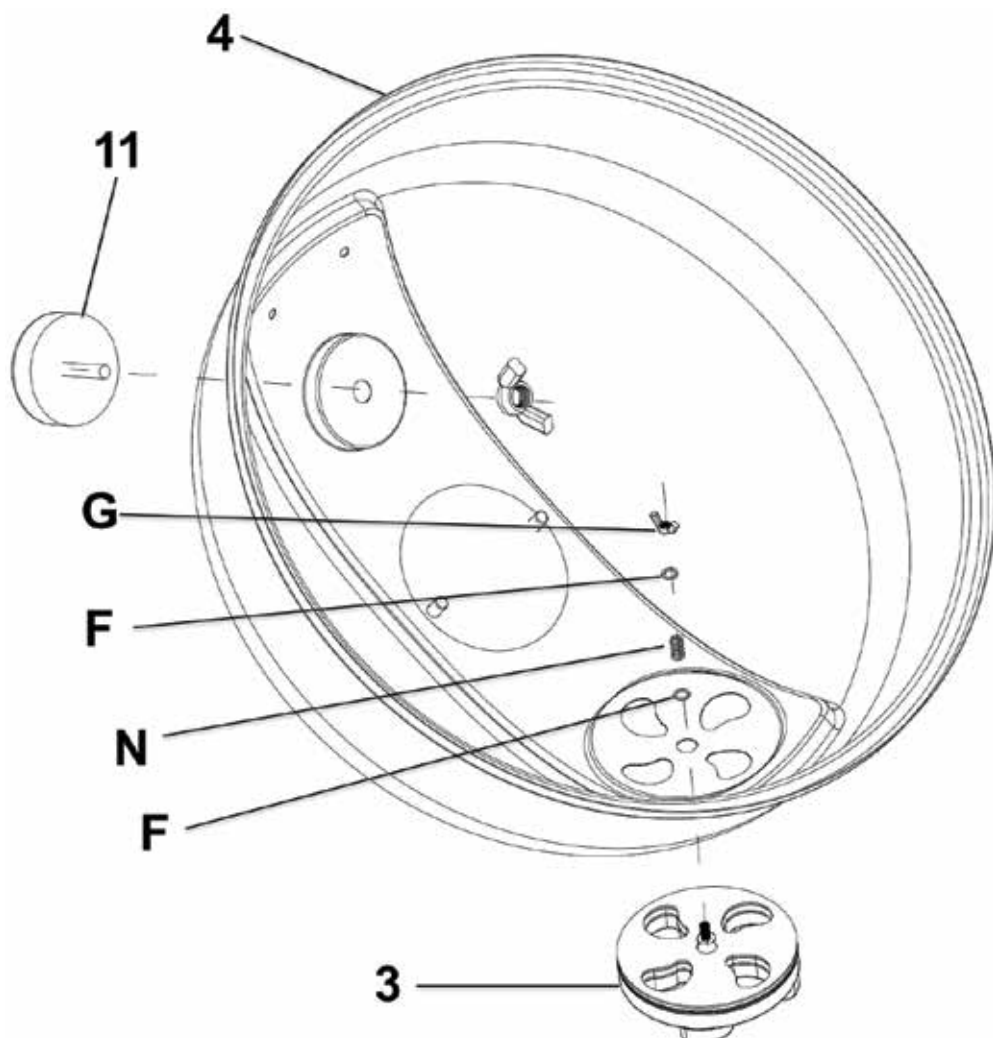


ASSEMBLY INSTRUCTIONS

STEP 1 - ATTACH THE LID AIR VENT

HARDWARE NEEDED			
F	WASHER - Ø9/16		2
G	WING NUT - M6		1
N	SPRING		1

- 1.1 To attach the Lid Air Vent (3), firstly feed the threaded pin through the top of the Lid (4) so the vent is sitting against the lid.
- 1.2 Place a Washer (F) onto the pin followed by the compression Spring (N).
- 1.3 Place the second Washer (F) onto the top of the spring and push down and hold it.
- 1.4 Whilst holding the washer down, attach the securing Wing Nut (G) to capture the assembly.
- 1.5 Attach the thermometer (11) by inserting the thread into the lid (4) and securing with a wingnut.

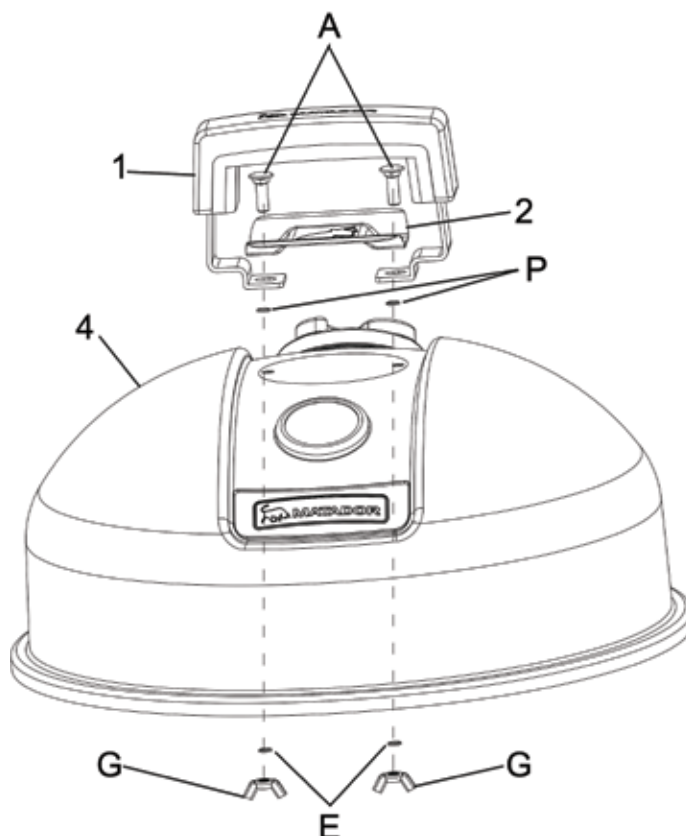


ASSEMBLY INSTRUCTIONS

STEP 2 - ATTACH THE LID HANDLE ASSEMBLY

HARDWARE NEEDED			
A	BOLT SQUARE SHOULDER - M6 X 16		2
E	WASHER Ø6/12		2
G	WING NUT - M6		2
P	FIBRE WASHER		2

- 2.1 Place a M6 x 25 Bolt (A) through one side of the Lid Handle Heat Shield (2), then thread a Spacer (L) onto the bolt.
- 2.2 Put these parts into the middle of the Lid Handle (1) and locate the Bolt (A) through the corresponding hole in the Handle.
- 2.3 Whilst holding all of the parts together, place the bolt through hole on the top of the Lid (4).
- 2.4 Keeping the parts attached to the Lid, turn over the assembly and attach the Washer (E) and secure loosely with the Wing Nut (G).
- 2.5 Once attached, repeat the assembly process for the other side of the Handle Assembly.
- 2.6 Tighten both Wing Nuts (G) to do a final securing of the Handle Assembly.



ASSEMBLY INSTRUCTIONS

STEP 3 - ATTACH THE ASH CATCHER RING

HARDWARE NEEDED			
C	BOLT SQUARE SHOULDER - M6 X 10		4
H	DOME NUT - M6		4
F	WASHER - Ø9/16		4

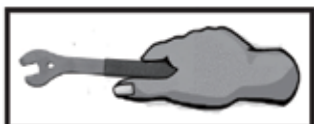
NOTE:

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

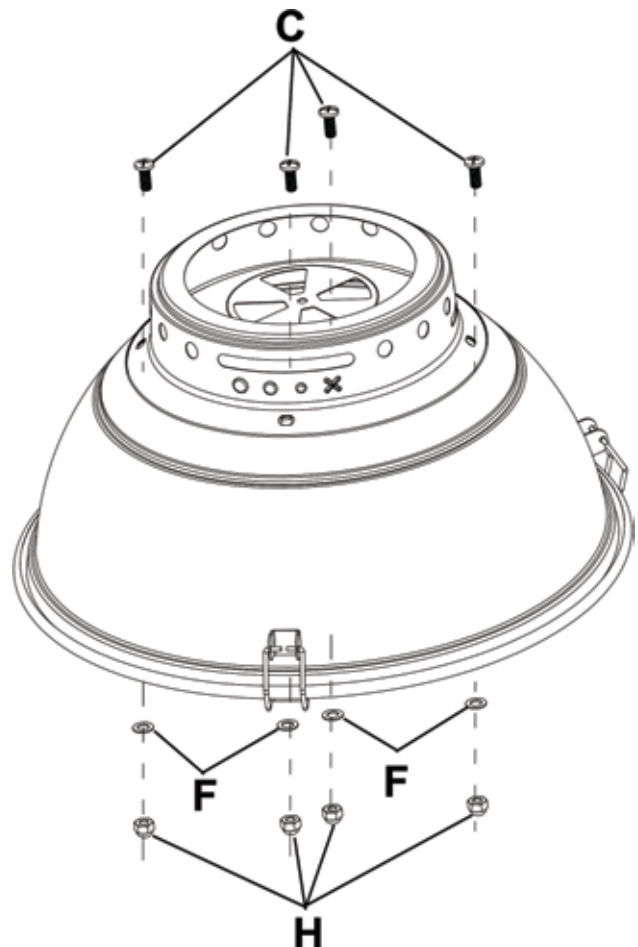


Pay attention to align the Ash Catcher Ring correctly with the Air Vent details in the bottom of the Fire Bowl. Refer to detail image provided.

- 3.1 Locate the Ash Catcher Ring (9) to the underside of the Fire Bowl (7) and align the four mounting holes.
- 3.2 Take M6 x 10 Bolts (C) and thread them through the holes in the Ash Catcher Ring (9) so that the thread showing on the inside of the Fire Bowl (7).
- 3.3 Take a Washer (F) and Dome Nut (H) and attach it to the M6 Bolt (C) to locate the Ash Catcher (9) to the Fire Bowl.
- 3.4 Repeat this process for the other three remaining mounting holes.
- 3.4 Once all Dome Nuts (H) are attached by hand, go back and tighten them with a 10mm socket (or adjustable wrench) to secure the Ash Catcher Ring (9) in place.

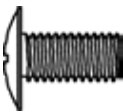


NOTE: Pay attention to the alignment of the Bottom Air Damper control slot with the small cut out detail on one of the Fire Bowl vents.



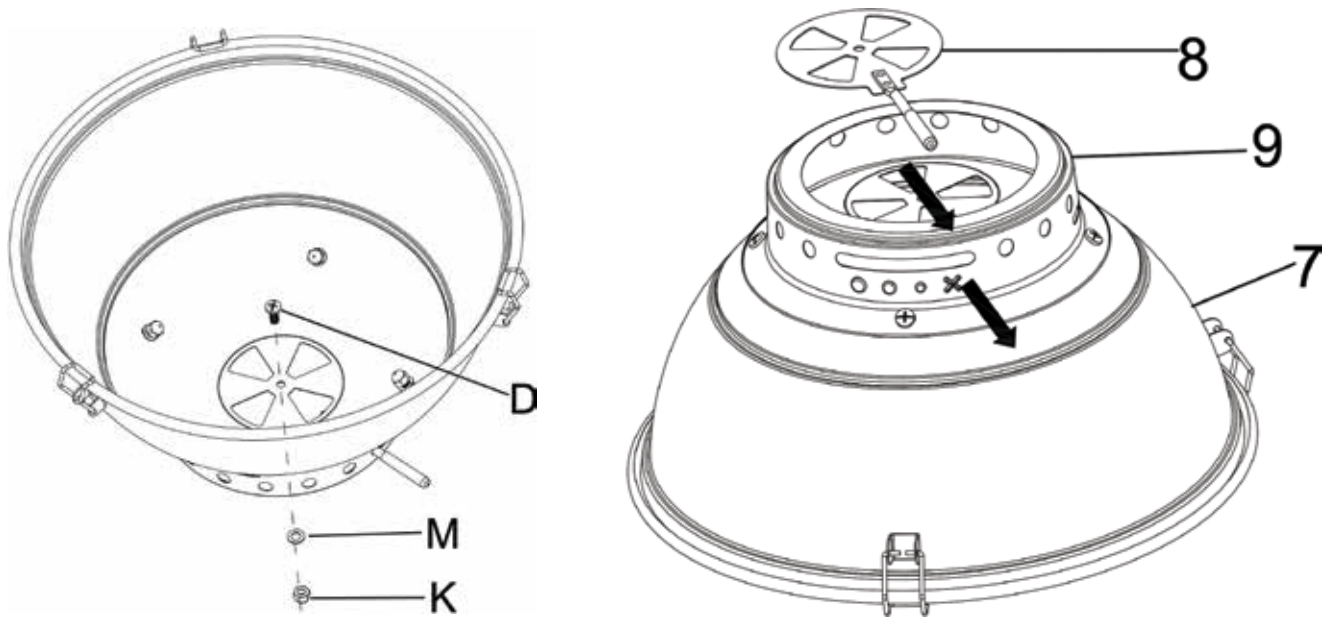
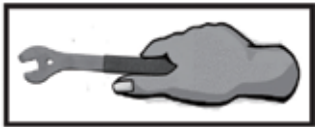
ASSEMBLY INSTRUCTIONS

STEP 4 - SECURE THE BOTTOM DAMPER

HARDWARE NEEDED			
D	BOLT - M5 X 10		1
K	LOCK NUT - M5		1
M	WASHER - Ø5/10		1

NOTE:
This stage will require a Phillips head screwdriver and a 8mm socket (or adjustable wrench) to tighten the securing hardware.

- 4.1 Thread the handle of the Bottom Damper (8) through the adjustment slot in the Ash Catcher Ring (9).
- 4.2 Make sure that the tab on the damper face is located inside the slot details on the underside of the Fire Bowl (7) (Refer to inset detail below).
- 4.3 To secure the Bottom Damper, insert the Bolt - M5 x 10 (D) through the hole in the centre of the bottom of the Fire Bowl (7), thread on the Washer (M) and then secure with the M5 Lock Nut (K).



ASSEMBLY INSTRUCTIONS

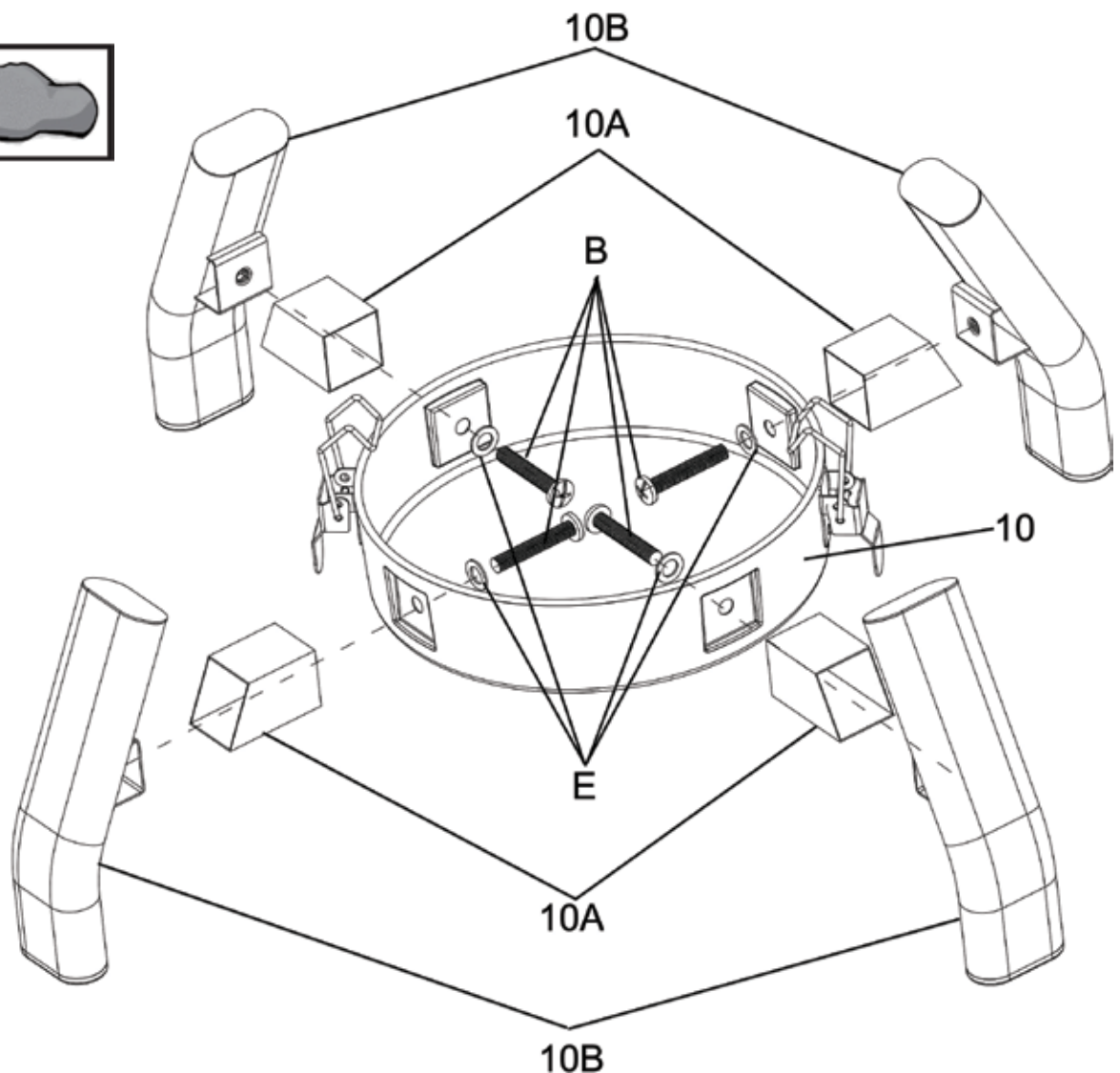
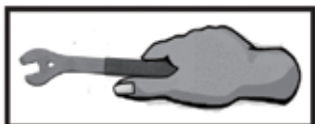
STEP 5 - CONNECTING THE LEGS

HARDWARE NEEDED			
B	BOLT - M6 X 35		4
E	WASHER Ø6/12		4

NOTE:

This stage will require a Phillips head screwdriver to tighten the securing hardware. A short handled screwdriver will give the best adjustment.

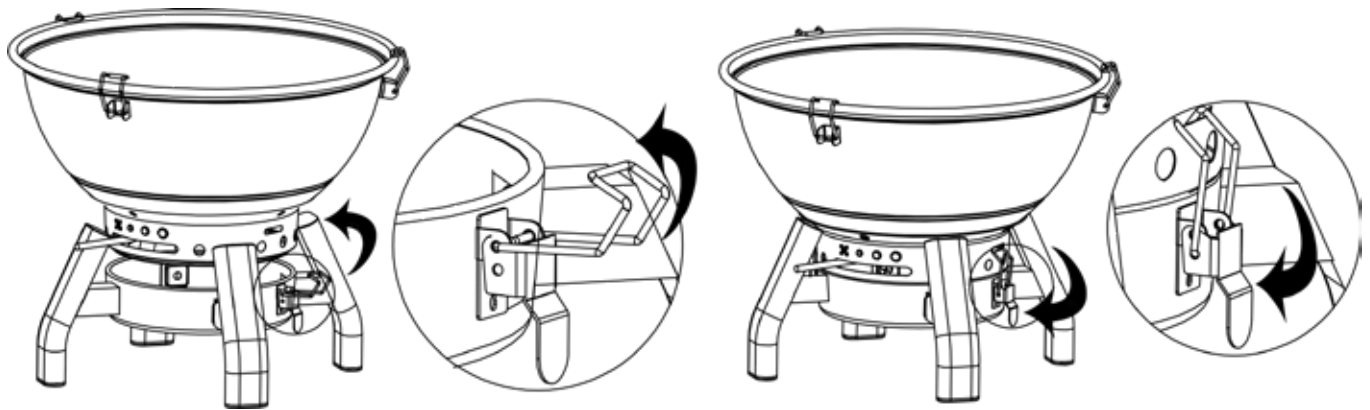
- 5.1 Take a Leg Cover (10A) and slide it over the securing bracket that is welded to the inside of the Leg Assembly (10B).
- 5.2 Locate this Leg and Cover Assembly into one of the four locating recesses around the outside of the Ash Catcher (10).
- 5.3 Insert a Bolt - M6 x 35 (B) from the inside of the Ash Catcher (10) and secure to the threaded nut on the Leg Assembly.
- 5.4 Repeat this process for the three remaining leg assemblies.



ASSEMBLY INSTRUCTIONS

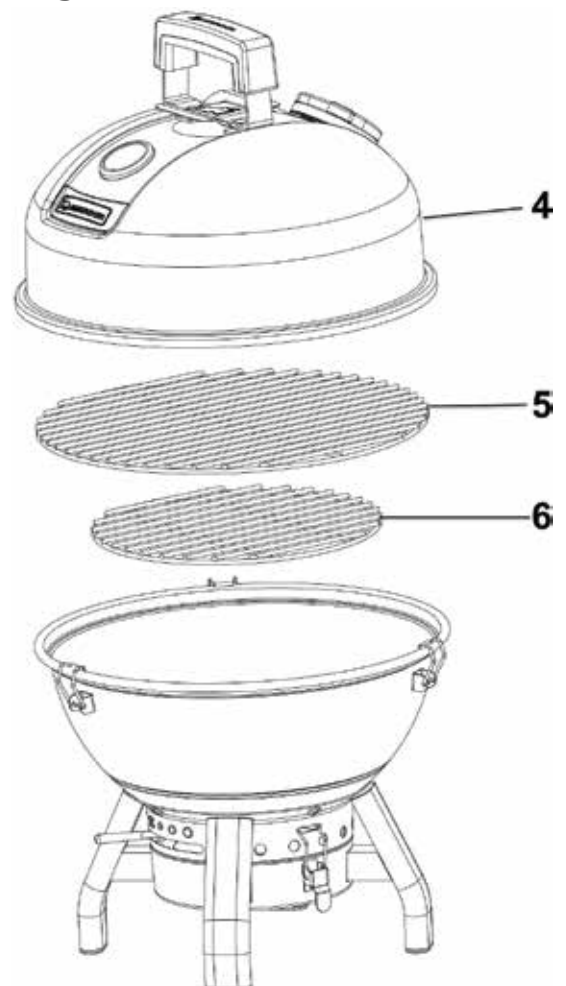
STEP 6 - SECURING THE ASH CATCHER

- 6.1 The Ash Catcher is designed to be clipped onto the Fire Bowl Assembly for easy cleaning and storage.
- 6.2 To secure the Ash Catcher (10), locate it on the bottom of the Fire Bowl and align the clips with the two locking horizontal slots on the Ash Catcher Ring (9).
- 6.3 Locate the two clips into these slots and push their latches downwards to lock them in place.
- 6.4 To remove the Ash Catcher simply release the latches and remove the clips from the Ash Catcher Ring (9).



STEP 7 - INSERTING THE INTERNAL GRATES

- 7.1 Insert the Charcoal Grate (6) into the Fire Bowl and rest it on the lowest edge of the bowl.
- 7.2 Place the Cooking Grate (5) onto the top edge of the Fire Bowl to locate it in place.
- 7.3 Position the Lid (4) onto the Fire Bowl and secure in place by locking the three clips over the outside lip.



ASSEMBLY INSTRUCTIONS

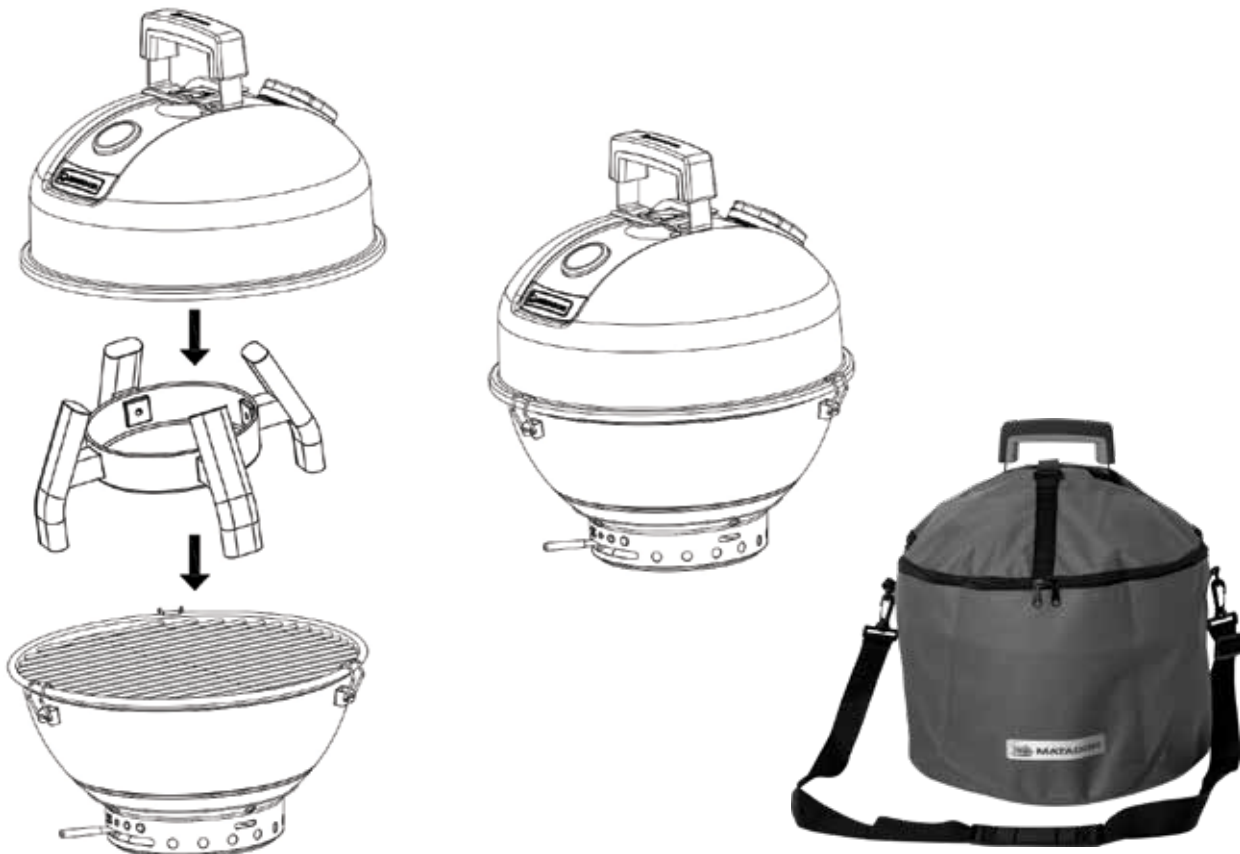
STEP 8 - STORING THE RADIANT GO



ATTENTION:

MAKE SURE THE BBQ HAS COOLED DOWN BEFORE STARTING THE STORAGE PROCESS

- 8.1 The Radiant Go BBQ comes with a convenient storage bag which allows you to store and transport it with ease.
- 8.2 **Before starting, make sure the BBQ has cooled down from being used as residual heat from the fire bowl could be harmful to the handler and cause damage to the Storage Bag.**
- 8.3 Once cool, make sure you thoroughly clean the ash and grease from inside the BBQ and empty the Ash Catcher prior to placing the BBQ into the Storage Bag.
- 8.4 The Radiant Go's Ash Catcher and Legs are designed to be stored inside the BBQ.
- 8.5 Remove the Ash Catcher and Legs by releasing the two locking clips, place inside the BBQ and secure the Lid for storage. Refer to image below for placement orientation of Legs.
- 8.6 Replace the Lid over the Legs and secure the three lid Locking Clips.
- 8.7 Place the secured BBQ inside the Storage Bag.
- 8.8 Be sure to align the Lid Handle with the corresponding opening in the top half of the Storage Bag. The Lid Handle is designed to protrude through this opening in the Storage Bag so you can access it for handling.
- 8.9 Close the zipper on the Storage Bag and fasten the strap that sits under the Handle to secure the Storage Bag ready for transit.
- 8.10 Attach the Storage Bag Strap to the Bag for easy handling.



WARRANTY

MATADOR WARRANTY*

Thank you for purchasing one of our quality Matador BBQs.

YOUR MATADOR BBQ IS COVERED AGAINST BURN THROUGH AND RUST THROUGH OF THE FIRE BOWL AND LID FOR A PERIOD OF 10 YEARS, FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT.

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

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

ALL OTHER PARTS ARE WARRANTED FOR A PERIOD OF 2 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES 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 | (NZ) 09 415 6240

Email: matador@mayohardware.com.au

REGISTERING YOUR BBQ FOR WARRANTY

We recommend you register your Matador BBQ for potential warranty claims.

Complete the below information and email a copy of the details together with a copy of your purchase receipt to 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 batch code can be found printed on this operating manual and is also etched onto the front leg of your Matador BBQ



WARRANTY

MAKING A CLAIM

Any claim under this warranty must be made within 10 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. 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 charcoal grate.
- Cleaning and wear and tear.
- Commercial use of this product.
- 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 | (NZ) 09 415 6240

Email: matador@mayohardware.com.au

FOR SPARE PARTS

Contact Mayo Hardware through the below details:

Phone: (AUS) 1300 360 211 | (NZ) 09 415 6240

Email: 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.