



MATADOR



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.

IGNITE + KITCHEN

**4 BURNER AND
6 BURNER**

GB0680 & GB0681

Retain manual for future reference.

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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)

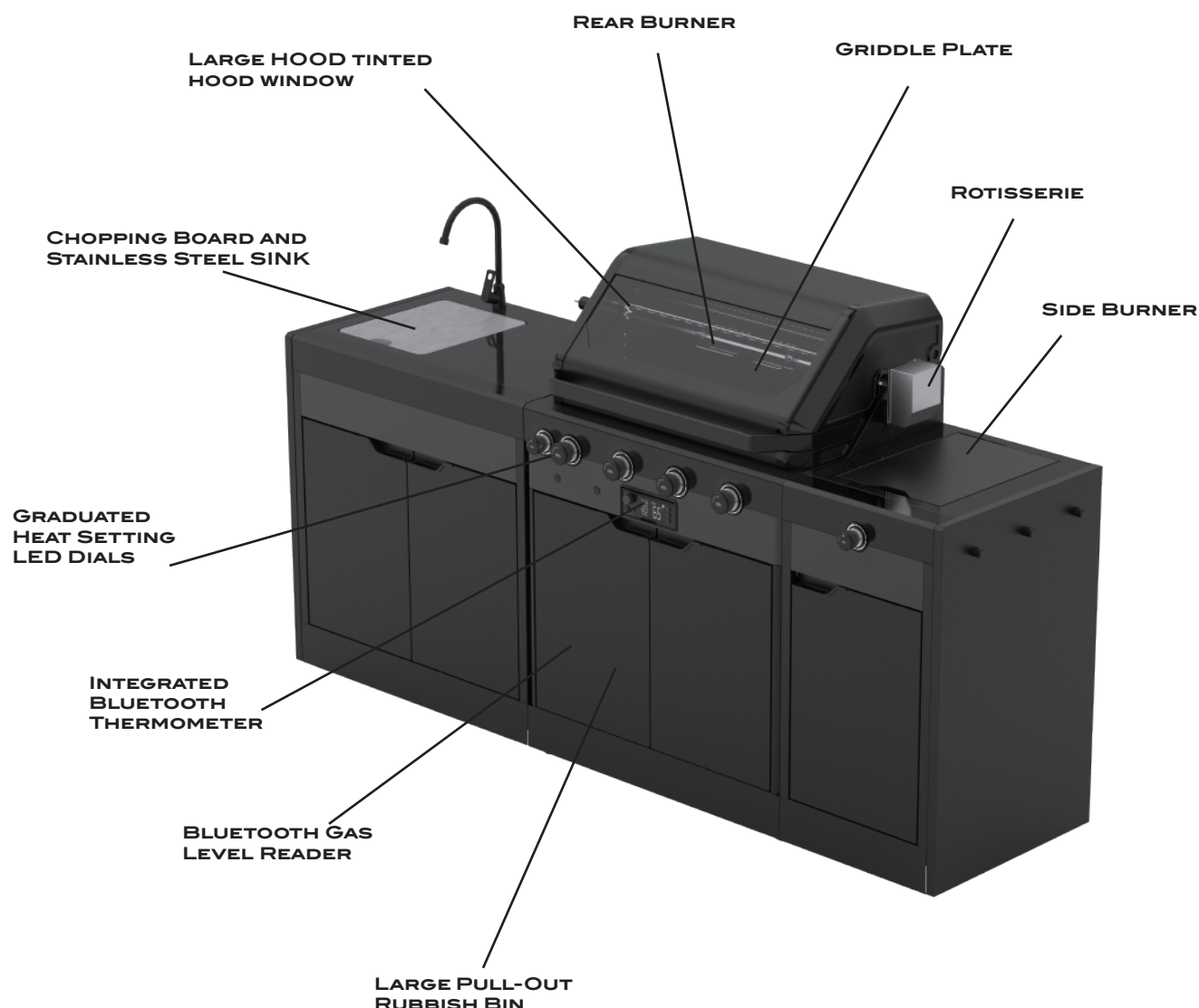
www.matadorbbqs.com.au

BARBECUE DIMENSIONS

	Ignite + 4 BNR	Ignite + 6 BNR
	GB0680	GB0681
Length	2240 mm	2480 mm
Width	640 mm	640 mm
Height	1230 mm	1230 mm



FEATURES & BENEFITS



BARBECUE SPECIFICATIONS

Ignite + 4 BNR	Ignite + 6 BNR	SIDE BURNER	REAR BURNER
TOTAL INPUT ULPG: 80.1 Mjhr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75 kPa NG: 70.5 Mj/h INJECTOR SIZE: 1.60 mm PRESSURE: 1.0 kPa	TOTAL INPUT ULPG: 108.1 Mjhr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75 kPa NG: 94.5 Mj/h INJECTOR SIZE: 1.60 mm PRESSURE: 1.0 kPa	TOTAL INPUT ULPG: 12.6 Mjhr INJECTOR SIZE: 1.02 mm PRESSURE: 2.75 kPa NG: 12.0 Mj/h INJECTOR SIZE: 1.60 mm PRESSURE: 1.0 kPa	TOTAL INPUT ULPG: 11.5 Mjhr INJECTOR SIZE: 0.96 mm PRESSURE: 2.75 kPa NG: 11.0 Mj/h INJECTOR SIZE: 1.60 mm 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, non-combustible, 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.

YOUR MATADOR IGNITE BARBECUE

DATE OF PURCHASE.....

MODEL NUMBER.....

SERIAL NO.....

DATE OF MANUFACTURE.....

- 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 Ignited.

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.



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

UNIVERSAL LPG GAS ONLY

**ONLY USE POWER ADAPTOR
SUPPLIED WITH BARBECUE**



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 cylinder.
- 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.

POWER SUPPLY

The appliance is only to be used with the power supply unit provided with the appliance, and the power supply is an integral part of the appliance, not for external connection or use.

If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.

WARNING: Keep the electrical cord away from hot surfaces.

WARNING: Only use a Residual Current Circuit Breaker (RCCB) device with this outdoor cooking gas appliance.

WARNING: If using an extension cord with this BBQ, use only an approved heavy duty power cord suitable for outdoor use.

WARNING: This appliance is not intended for use persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by person responsible for their safety.

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 480mm Height x 310mm Diameter.
(Cylinder and gas sold separately) Install every component of the barbecue so it functions correctly 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 oS 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 oS any build up that has occurred during your cook.
- Turn off your gas cylinder at the valve after every cook.
- 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.
- Check the power cord for any signs of cuts or damage. If the power cord is found to be damaged do not use the barbecue and contact Matador.

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 Ignite 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 Ignited, 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 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 use this BBQ if power cord is damaged.
- **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 Ignite 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.



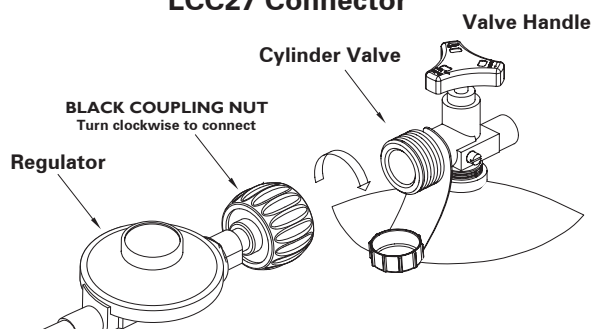
HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

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.

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

LCC27 Connector



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

5. 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:

1. Ensure that all control knobs on the appliance and the gas cylinder are turned o, be fore disconnecting the hose and regulator from the cylinder.
2. DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
3. Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
4. 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 o, 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.**

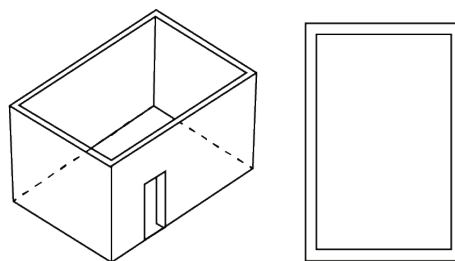


ALWAYS STORE GAS CYLINDER IN A WELL VENTILATED AREA

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.

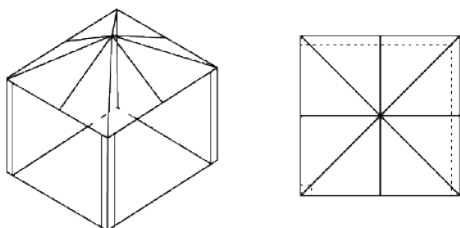
1.



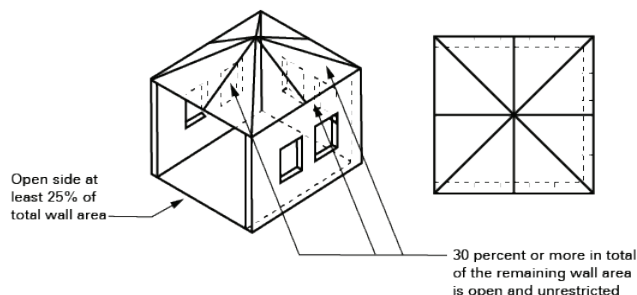
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

POSITIONING THE BBQ

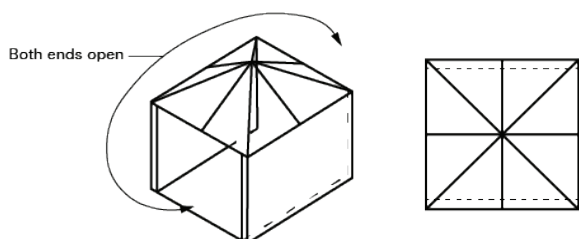
2.



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, 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.

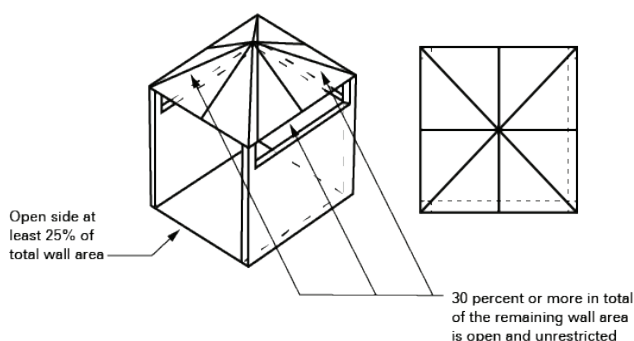
POWER CONNECTION

Your Ignite barbecue needs to be connected to an outdoor power outlet to function. When positioning your barbecue you will need to consider this. If you already have a weatherproof outdoor power outlet within reach of your barbecue, please plug in the connected power lead to this point.

If the power outlet location is too far away from the barbecue, you must use an outdoor rated extension lead to connect to the power outlet.

For situations where there is no outdoor power outlet is installed, you will need to ask a licensed electrician to install an outlet in a suitable position for use with your barbecue.

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.

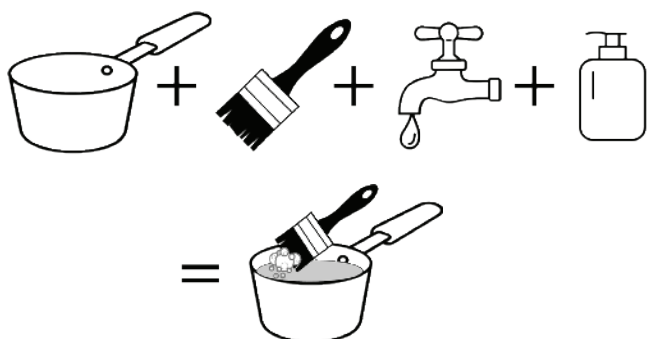
This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

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

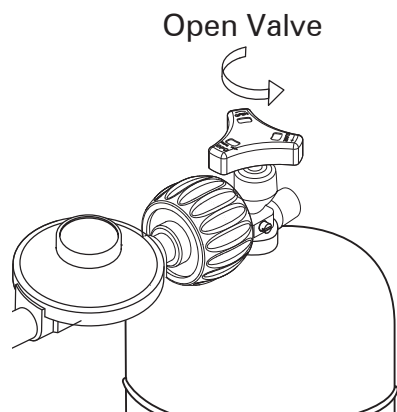
STEP 1

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



STEP 2

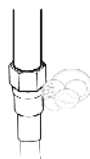
Turn on the gas cylinder (Ensuring all the burner knobs are still in the OFF position).



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.



Bubbles growing indicates 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 leak test procedure and also read this manual thoroughly.

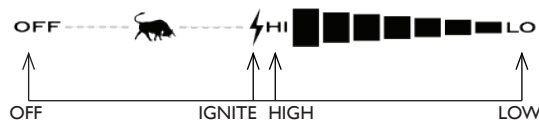
MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

STEP 3 - Press and turn the control knob anti-clockwise to the **HI** position to trigger the auto-ignition of the burner. When the burner ignites, 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 (4BNR AND 6BNR)

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.

REAR BURNER

NOTE: You need to insert a 'AA' battery into the ignition switch for it to operate. Refer to page 48 of this manual for how to insert the battery.

STEP 1 - Lift the hood to the open position.

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

STEP 3 - Turn the control knob to the **HI** position and at the same time press the 'Rear Burner Ignition Switch' to ignite the burner. When the burner ignites, keep holding the knob down for 5 seconds to allow the gas to flow and then 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.

NOTE: The Rear burner only operates on the HI setting and cannot be adjusted to LO Heat.

2. MANUAL IGNITION

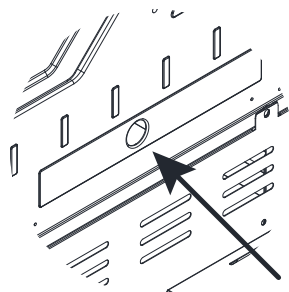
If you find that you need to manually ignite your barbecue please follow these instructions carefully.

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.

USING WITH THE HOOD DOWN

Hood must be in the open position before lighting.

The maximum cooking condition with hood closed: set burners B2-B3

To maximum heat, after 10 minutes turn burners to minimum heat setting.

Do not leave BBQ unattended when in use.

PRE-HEATING

To get the best results, we advise pre-heating the barbecue for 3-5 minutes prior to cooking.

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 BARBECUE

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/wok diameter size that can be used on your side burner is 24cm. Larger pots/woks can lead to damage of your BBQ and void your warranty.
- The trivet is designed to work with both flat and domed woks and pans.

BOTTLE OPENER

For your convenience the Ignite 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.



USING YOUR CONNECTED THERMOMETER

Your Ignite BBQ comes with an in-built Smart Thermometer that allows you to monitor the temperature of your BBQ and also your cook. For this thermometer to operate, your Ignite BBQ must be connected to a power source.

This controller has the following functions;

- Master ON/OFF for BBQ power.
- Monitor and control from your Smart Phone using

Bluetooth connection.

- Display the temperature of your BBQ.
- Monitor the temperature of up to 3 wired probes.
- Set target temperatures for your wired probes.
- Turn BBQ knob lights ON/OFF
- Monitor gas bottle level (Included on PLUS Model)
- Change units of display between Fahrenheit and Celsius
- USB 'C' charging outlet

CONTROLLER INTERFACE



1. MASTER BUTTON

The small button on the bottom left of your control panel has 2 functions;

1. When pressed and held, it will power ON/OFF the BBQ controller before and after using your BBQ.
2. When the button is pressed once it will turn ON/OFF your BBQ knob lights.

2. CONTROL DIAL

The large dial allows you to do the following functions:

1. Scroll through the probe inputs to select which one to display. Once on the probe you want to display, push and click the dial to confirm selection.
2. By double pressing the dial you can change between the temperature unit of display from Celsius to Fahrenheit as desired.

3. WIRELESS CONNECTION INDICATOR

This indicator advises if your controller has a wireless connection to a device. Refer to the section on connecting your thermometer for further details.

4. GAS LEVEL INDICATOR

This display is visible on the '+' version of the Ignite BBQ and advises the level of gas remaining in your cylinder. This feature can be activated by also purchasing the Gas Level Reader as an accessory.

5. PROBE TEMPERATURE DISPLAY

These numbers display the temperature reading for the 3

USING YOUR BARBECUE

wired Meat Probes when they are connected to the BBQ. You use the Control Dial (2) to select which probe you would like to display and control as required.

6. PROBE CONNECTION PLUGS

To activate your probe connect it into one of the 3 plugs on the front of the controller and they will be automatically connected. 2 Probes are included with your BBQ. Additional probes can be purchased when required and the product code is MAT16 and be purchased through the 'Shop Products' button or at Bunnings Warehouse.

7. BBQ TEMPERATURE DISPLAY

This reading tells you of the ambient temperature inside your BBQ. For reference it is NOT the temperature of the BBQ surface.

8. USB 'C' PORT

This port allows for charging of devices that have a compatible USB C plug connection. The port power output details are DC 5V/1A.



**WARNING: DO NOT
PLACE CHARGING
APPLIANCE ON OR
NEAR HOT AND GREASY
SURFACES**

CONNECTING YOUR THERMOMETER

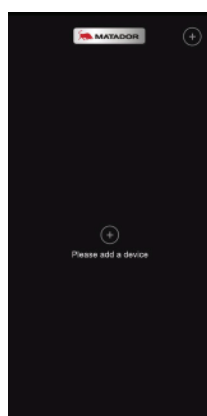
STEP 1 - Search and download the 'Matador' App in the App Store or Google Play store.

STEP 2 - Press and hold the Master Button (1) to turn on the Thermometer. The display will light up and display 'ON'.

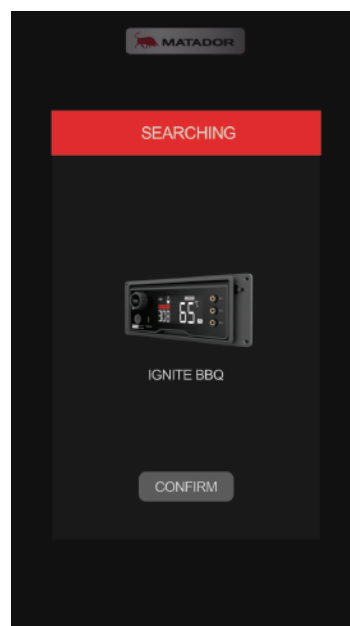
STEP 3 - With your device on, make sure the Bluetooth functionality on your device is switched to ON.

STEP 4 - Launch the 'Matador' App and enable mobile phone permissions.

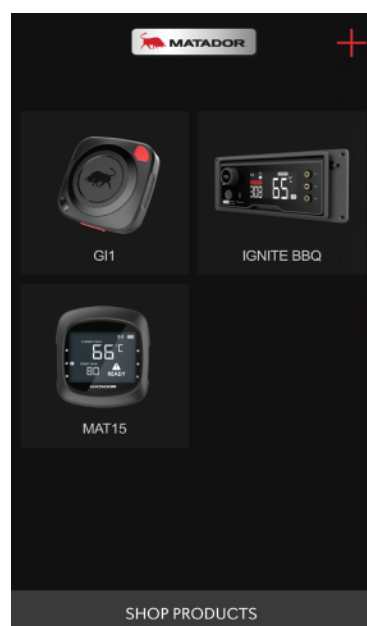
STEP 5 - Press the "Add Device" button to search for the IGNITE Thermometer.



STEP 5 - Once found press 'Confirm' to connect the thermometer. Once connected the thermometer will show as a device on your home screen inside the APP.



Once the device is paired with the APP, click on the IGNITE BBQ icon and you will be taken into the home screen. From here you can setup your cook and control certain functions of your BBQ.



USING YOUR BARBECUE

USING THE MATADOR APP

Once connected, when you press on the 'IGNITE' Thermometer icon you will be taken into the main home screen. From here you can control and navigate your cooking experience.



1. DEVICE HOME SCREEN

The button returns you to the main screen showing all your Matador connected devices.

2. SETTINGS BUTTON

Click here to go to the specific settings for your device. You can adjust notifications, alert vibration, C or F and also remove the device from the APP if required.

3. BBQ BUTTON

The button takes you to the screen that allows you to communicate with the thermometer.



3.1 RETURN BUTTON

The return button takes you back to the main product screen.

3.2 TEMPERATURE DISPLAY

This displays the current ambient temperature of the IGNITE BBQ. NOTE: This is not the grill surface temperature.

3.3 SET BUTTON

This button allows you to set a desired temperature. An alert will be given when this temperature is reached. NOTE: It does not regulate the temperature of the BBQ, this has to be done manually through the control knobs.

3.4 PAIR BUTTON

This button allows for the pairing of wireless Matador Probes to the BBQ that can be used in addition to allocated the 3 wired probes. The wireless probes can be purchased through the 'Shop Products' Button.

3.5 POWER BUTTON

The power button allows you to turn the BBQ Thermometer ON/OFF remotely.

3.6 KNOB LIGHT BUTTON

This button allows you to remotely turn ON/OFF the Knob lights on your BBQ remotely.

3.7 GAS CYLINDER LEVEL

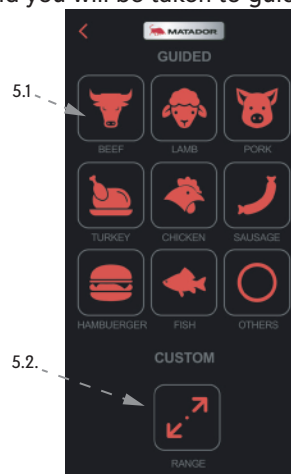
This display provides a gas level indication. When your cylinder reaches 10% remaining you will receive an alert on your device.

4. TIMER

The timer button sends you to a timer screen that allows you to set a countdown timer for your cook.

5. PROBE MONITORING TILES

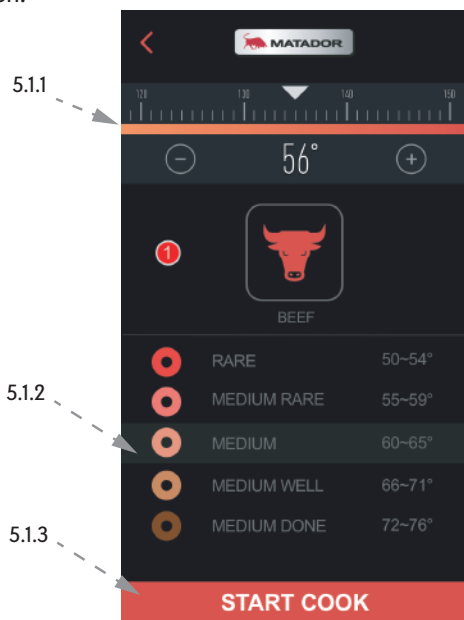
The probe tiles appear when a probe is connected to the Thermometer. To setup a probe for your cook you click on the tile and you will be taken to guided cook screen.



USING YOUR BARBECUE

5.1 PRESETS

Your APP has pre-determined protein cooking settings to make it easier to get the best cook. Click on the protein of your choice and you will be taken to the confirmation screen.



5.1.1 TEMPERATURE SLIDER

You can manually adjust the desired temperature by sliding the scale left and right.

5.1.2 PRESET TEMPERATURES

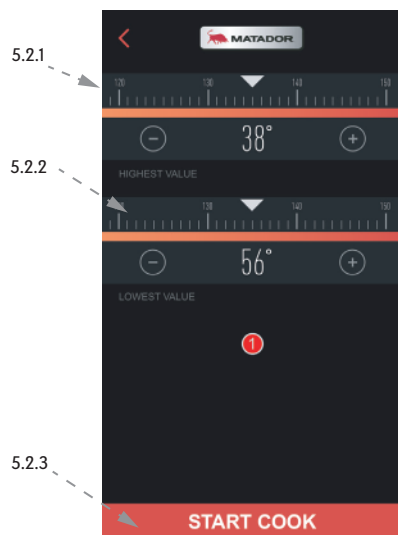
To set a preset cooking level, click on the desired preset from the list provided.

5.1.3 START COOK

Once a target temperature has been set, click the 'Start Cook' Button.

5.2 CUSTOM COOK

The custom cook button allows you to setup your cook to a setting that you desire.



5.2.1 TEMPERATURE SLIDER - MAX

Sliding the scale left and right allows you to set the MAX temperature for your cook.

5.2.2 TEMPERATURE SLIDER - MIN

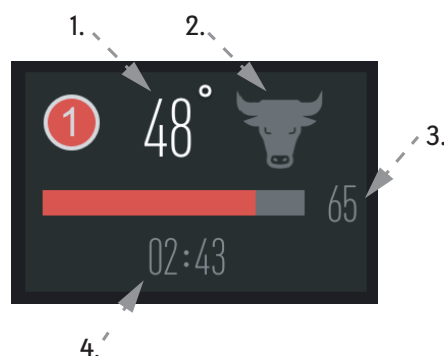
Sliding the scale left and right allows you to set the MIN temperature for your cook.

5.2.3 START COOK

Once a target temperatures have been set, click the 'Start Cook' Button.

The tiles also provide a snapshot of each probe that is connected to the thermometer. The numbers relate to the Probe Number that each probe has been plugged into on the front of your Thermometer.

The tiles display the current temperature (1) of the food being cooked, the target temperature (2), the type of food being cooked (3) and the duration of the cook from start (4).



6. SHOP PRODUCTS BUTTON

The button takes you through to the Matador website where you can explore the entire range of Matador products.

7. ALERTS

The button takes you to screen that allows you to customise your alerts.

8. BBQ AMBIENT TEMPERATURE

This displays the current ambient temperature of the IGNITE BBQ.

NOTE: This is not the grill surface temperature.

9. GAS LEVEL READING

This display provides a gas level indication. When your cylinder reaches 10% remaining you will receive an alert on your device.

USING YOUR BARBECUE

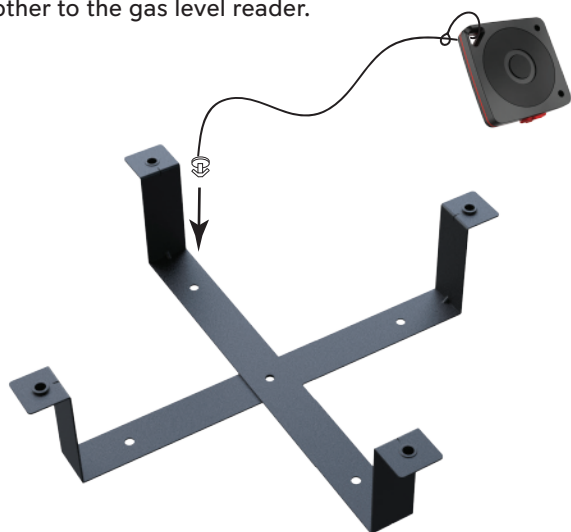
GAS LEVEL READER

Your IGNITE + BBQ comes with a gas cylinder reader. This reader is attached to the base of your BBQ to prevent loss.

STEP 1 - The reader has a rechargeable battery, prior to use, charge the device using the a USB 'C' cable (not provided). It takes approximately X Hrs to charge the reader so it is ready for use.

STEP 2 - Once charged and turned on, the Ignite BBQ Thermometer will search for the reader and automatically connect.

STEP 3 - The reader has a hole in one corner that is designed to take the tether strap that came with your BBQ. Attach one end of the strap to the gas cylinder support and the other to the gas level reader.



STEP 4 - The reader is magnetic and designed to sit underneath your gas cylinder in the middle of the tank as per the image below.



USING THE ROTISSERIE

Your IGNITE + BBQ comes with a rotisserie kit that enables you to enjoy this style of cooking. The rotisserie can be assembled to the BBQ following the steps below.

STEP 1 - Assemble the mounting bracket to the LH end of the firebox using the 2 screws provided as per the image below.

STEP 2 - Slide the motor onto the bracket mounted to the left hand side of the BBQ.

STEP 3 - Assemble the rotisserie spit as per the diagram below.



Slide the prongs into the rotisserie rod. Slide in the alignment collar with screw on the threaded end, use the round nut, counter weight, nut and then rotisserie handle in this order

STEP 4 - To assemble the rotisserie rod place the square end into the matching square bush in the motor as illustrated below. Make sure the handle end of the rotisserie is sitting inside the pivot point on the other end of the BBQ without obstruction so it can rotate freely.

COUNTERWEIGHT

The counterweight is provided so you can even out the load the spit once the meat is put onto the rod. If you have a cut of meat that sits more to one side of the rod than the other you position the counterweight to be on the opposite side to even out the weight on the rod. This will help keep the load on the motor even and provide a smooth rotation during the cook.

COOKING WITH THE ROTISSERIE

STEP 1 - Carefully remove the cast iron cooking surfaces and the warming rack from the barbecue.

STEP 2 - Place the flame tamers to the centre of the barbecue body. It is over this area that the meat will be cooked.

STEP 3 - Slide one of the spit forks onto the spit rod and tighten its thumb screw to secure it into place. Insert the pointed end of the spit rod into the meat being cooked and slide the meat towards the centre of the rod. Make sure the fork is fully into the meat. Slide the other fork onto the rod, into the meat, and tighten the thumb screw once in place. For optimal rotisserie cooking, food must be placed securely onto the middle of the spit rod and balanced so that the rotisserie can rotate freely without interference from any barbecue surfaces. Any loose sections of meat should be secured so they do not hang down and interfere with the rotation of the spit rod.

STEP 4 - Insert the pointed end of the spit rod into the motor. Lay the other end of the spit rod onto the opposite bracket.

STEP 5 - Light the barbecue.

USING YOUR BARBECUE

STEP 6 - Turn on the rotisserie motor to begin rotisserie cooking. The hood has been designed so that it may be closed during rotisserie cooking.

STEP 7 - Always cook foods on the lowest flame setting to avoid burning or overcooking.

STEP 8 - DO NOT ALLOW YOUR BARBECUE TO OVERHEAT. A BARBECUE SHOULD NEVER BE LEFT UNATTENDED WHILE COOKING!

STEP 9 - If cooking with rotisserie using indirect heat (not using burners directly under meat - oven style cooking), a baking dish (not supplied on some models) can be placed under the food to catch fats and drippings.

NOTE: When cooking with the rotisserie remember that with the hood closed the barbecue must not exceed an internal temperature of greater than 250°C or 480°F.

COOKING WITH THE ROTISSERIE AND THE INFRARED REAR BURNER

Preparing your barbecue:

You will need to remove both grill plate and solid plate, also the flame tamers and warming rack. Place these in a safe place for later re-assembly. Place a baking dish (not supplied) onto the burners, the dish should be large and deep enough to capture the excess grease as it falls from the food.

Centrally secure the food with the rotisserie prongs, turning the rotisserie rod by hand to test for balance, adjust the food position if required. Insert pointed end of rod into the motor, test that everything is running correctly.

Using the Rear Burner for roasting on a barbecue can be different depending on our preferences. A suggestion might be to use 1-3 of the main burners to cook the roast and then use the Rear Burner towards the end of the cooking to “brown up” the roast. Using the Rear Burner by itself to do the cooking can take a long time depending on the size of the roast.

WARNING: Do not use the rear burner in combination with main burners on high heat setting when the hood is closed.

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. To perform this cleaning we recommend the following:

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

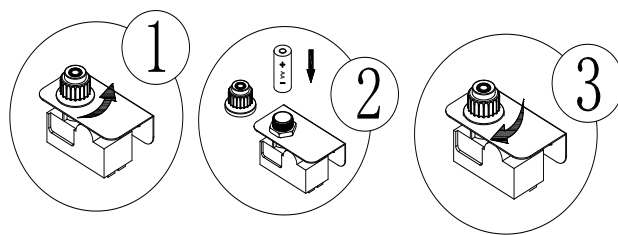
- Safely disconnect the hose and regulator from the gas cylinder as detailed in this manual.
- Inspect the flexible hose for any signs of wear and cracking.
- Inspect the rubber O-ring on the regulator end to ensure no cracks or excessive wear is present.
- If these parts need replacing, only use recommended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

REAR BURNER IGNITION BATTERY

- The rear burner ignition switch is powered by 1 x AA Battery. To replace this battery when required, unscrew the switch from the front of the barbecue to access. Re-attach the switch to secure the battery.



CARE & MAINTENANCE

STORAGE

- To help maintain your barbecue we recommend using a protective Matador 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 affected 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.

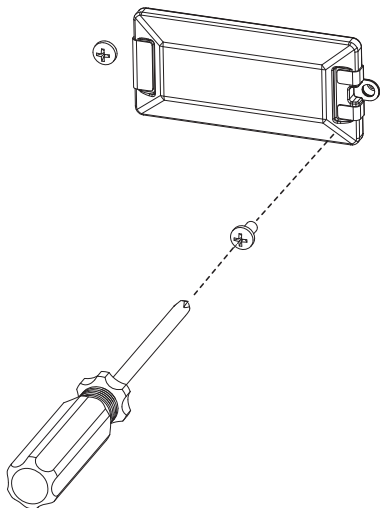
CARE & MAINTENANCE

REPLACING A HOOD LIGHT GLOBE

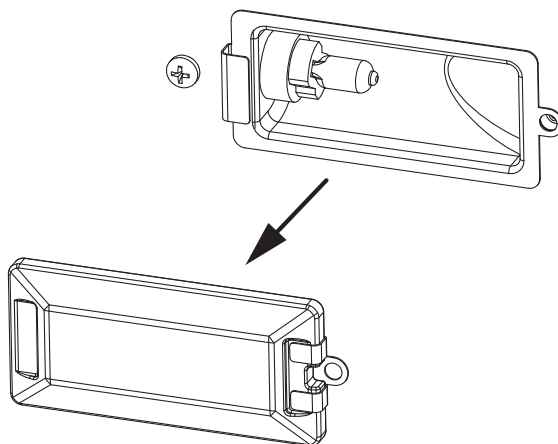
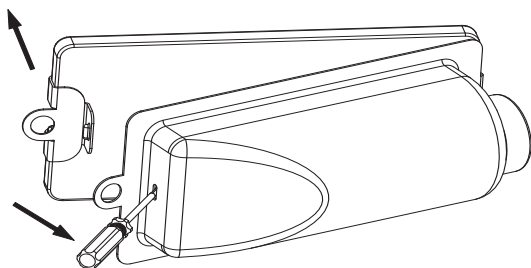
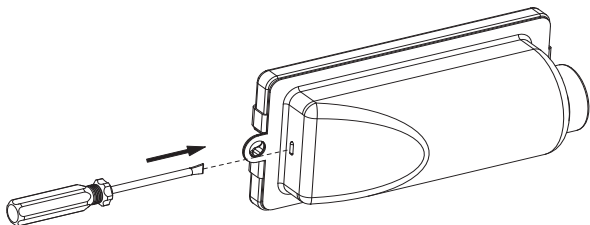
Please follow the following procedure to replace a hood light globe on your barbecue.

STEP - 1 For safety, turn 'OFF' the power to your barbecue, unplug from the outlet and ensure that your gas cylinder valve is closed.

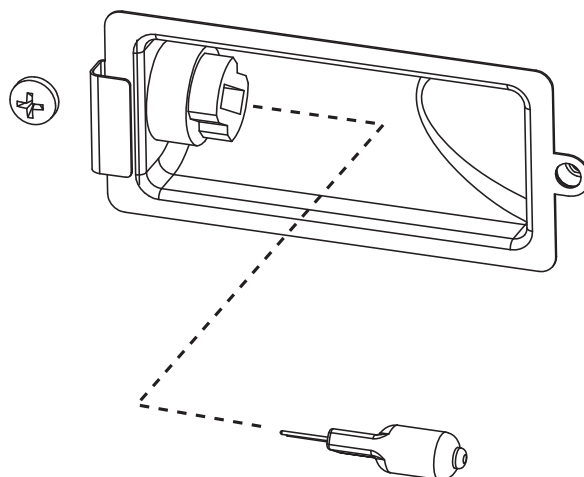
STEP - 2 Using a Phillips head screwdriver undo the screw that is holding the lens in place. Remove the lens and put in a safe place. Whilst this lens is removed we recommend giving it a good clean in warm soapy water to improve its performance when re-installed.



STEP - 3 Once this screw is removed the light housing can be removed from inside the BBQ. Using a flat head screwdriver press the locking detail on the back of the housing to release the lens of the light.



STEP - 3 The globe is connected to the socket with 2 pins that have been pushed into place. Gently pull on the globe to remove it from the socket and carefully dispose.



STEP - 4 Push the new globe (Maximum 10W Halogen Globe) carefully back into the socket and make sure it is secure.

STEP - 5 Place the lens back in position and snap it into the rear housing to lock in place.

STEP - 6 Locate the light housing back into the mounting hole and use the screw secure in place.

STEP - 7 Turn on the power to the barbecue and test that the light is now functioning correctly.



MATADOR

NATURAL GAS CONVERSION

Your Ignite 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.

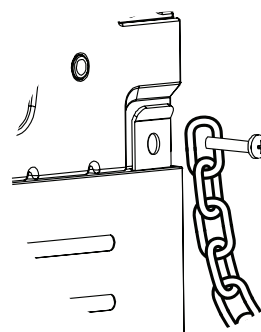
STEP - 5 To complete the installation process the installer must conduct the leak test on the barbecue. The barbecue must be checked to ensure the inlet pressure is correct as per note below;

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

MOBILE RESTRAINT HOSE ASSEMBLY

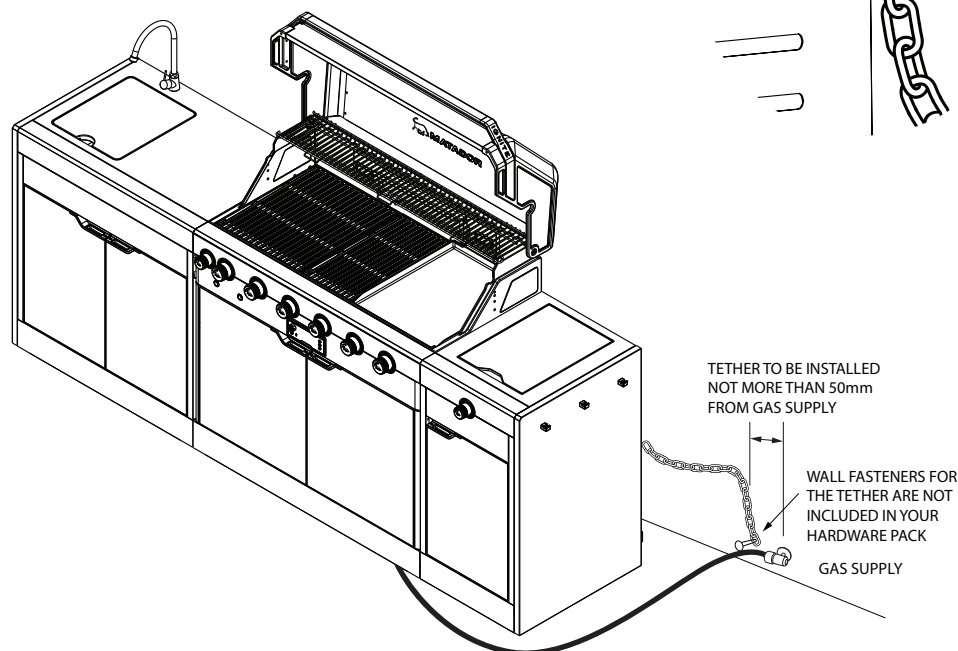
When the mobile trolley barbecue is connected to a fixed gas supply via a flexible hose connection, a restraining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point. The retaining tether must be less than 80% of the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



TETHER TO BE INSTALLED NOT MORE THAN 50mm FROM GAS SUPPLY

WALL FASTENERS FOR THE TETHER ARE NOT INCLUDED IN YOUR HARDWARE PACK

GAS SUPPLY



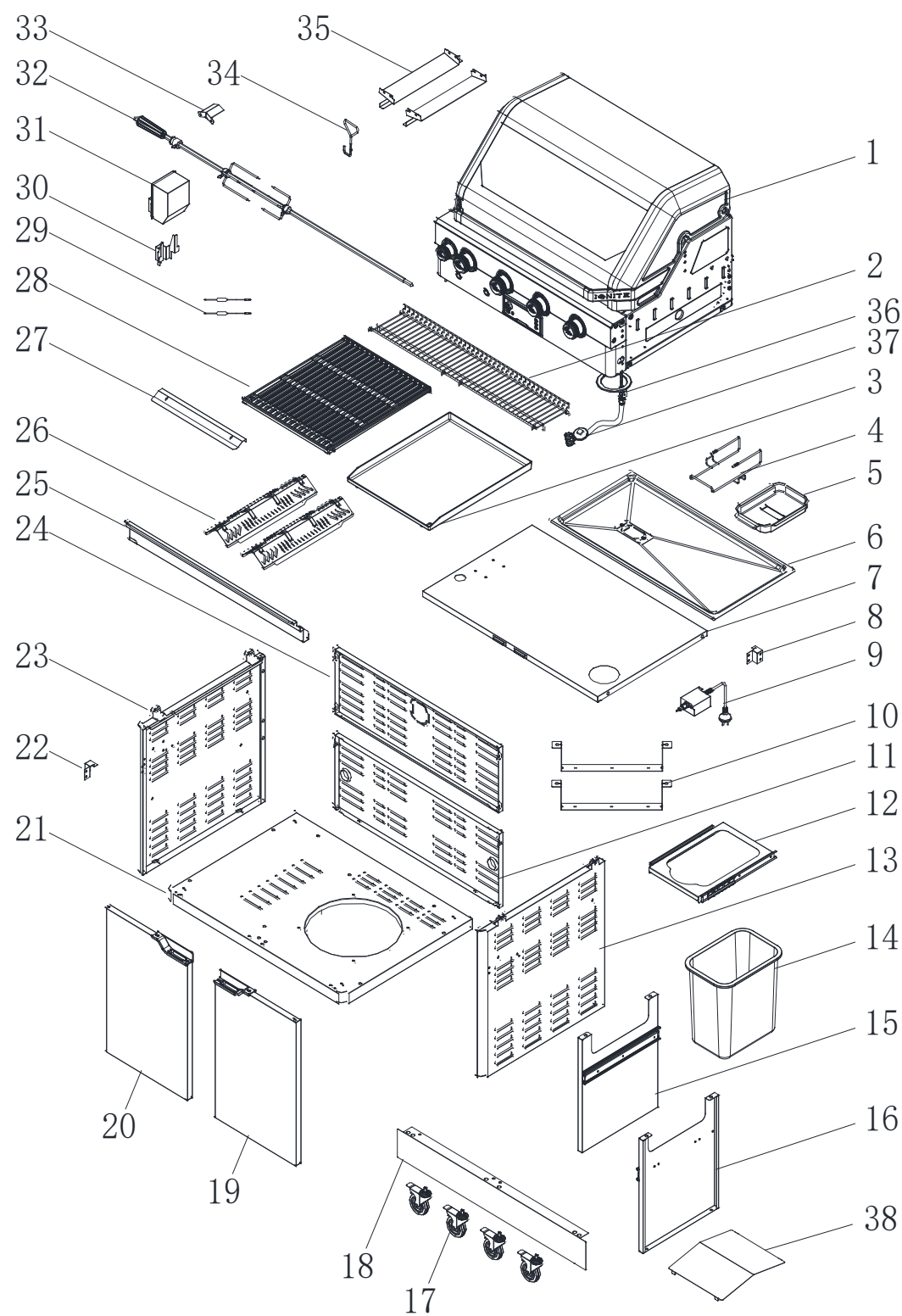
DO NOT ATTEMPT TO COMPLETE THIS INSTALLATION BY YOURSELF!



WARNING: ENSURE RESTRAINING TETHER IS INSTALLED PRIOR TO USE!

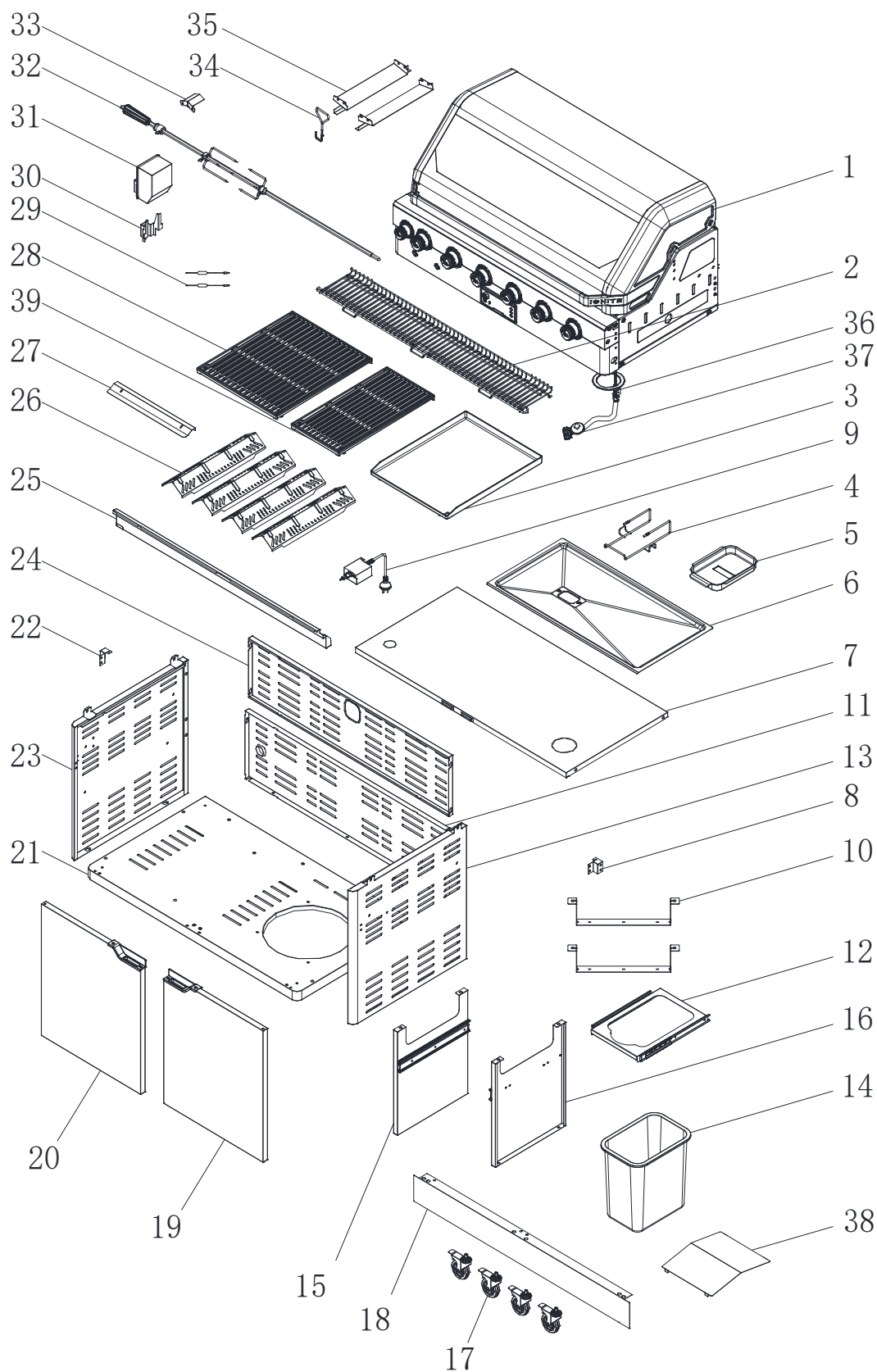
EXPLODED PARTS DIAGRAM

IGNITE + 4 BURNER BARBECUE



EXPLODED PARTS DIAGRAM

IGNITE + 6 BURNER BARBECUE



PARTS LIST

No.	NAME	4 BNR QTY	6 BNR QTY	No.	NAME	4 BNR QTY	6 BNR QTY
1	Firebox and Lid Assembly	1	1	21	Bottom Panel Assembly	1	1
2	Foldable Warming Rack	1	1	22	Shelf Bracket LH	1	1
3	Cast Iron Griddle Plate 480X400	1	1	23	Panel LH	1	1
4	Grease Cup Wire	1	1	24	Rear Panel Upper	1	1
5	Grease Cup	1	1	25	Grease Channel	1	1
6	Grease Tray	1	1	26	Flame Tamer	2	4
7	Shelf	1	1	27	Rear Burner Shield	1	1
8	Shelf Bracket RH	1	1	28	Cast Iron Grate 480X400	1	1
9	Power Adaptor	1	1	29	Meat Probe	2	2
10	Gas Cylinder Bracket	2	2	30	Motor Bracket	1	1
11	Rear Panel Lower	1	1	31	Motor	1	1
12	Rubbish Bin Top Plate	1	1	32	Rotisserie Kit	1	1
13	Panel RH	1	1	33	Temperature Probe Shield	1	1
14	Rubbish Bin	1	1	34	Grate Plate Lifter	1	1
15	Rubbish Bin Support Panel LH	1	1	35	Front Grease Tray Support Bracket	2	2
16	Rubbish Bin Support Panel RH	1	1	36	Regulator Bracket	1	1
17	Locking Castor	4	4	37	Regulator	1	1
18	Bottom Decorative Panel	1	1	38	Oil Baffle	1	1
19	Door Assembly RH	1	1	39	Cast Iron Grate 480X240	0	1
20	Door Assembly LH	1	1	40			

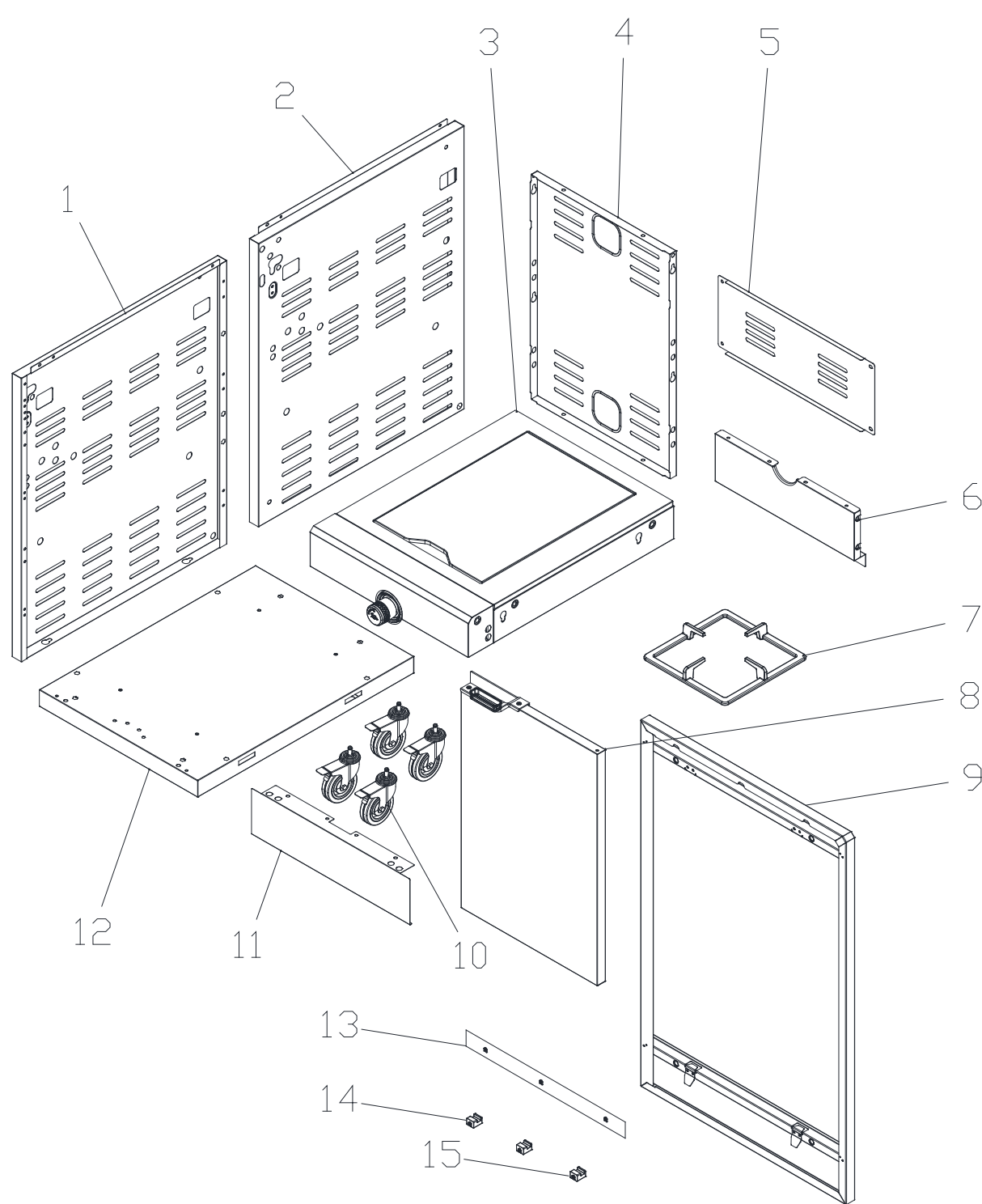
FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

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



EXPLODED PARTS DIAGRAM

SIDER BURNER MODULE



PARTS LIST

NO	NAME	QTY	NO.	NAME	QTY
1	Panel LH	1	9	Decorative Panel RH	1
2	Panel RH	1	10	Locking Caster	4
3	Side Burner Assembly	1	11	Bottom Decorative Panel	1
4	Rear Panel Lower	1	12	Bottom Panel	1
5	Rear Panel Upper	1	13	Tool Hook Reinforcement Plate	1
6	Control Panel Lower	1	14	Bottle Opener	1
7	Side Burner Trivet	1	15	Tool Hook	2
8	Door	1			

FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

CALL MAYO HARDWARE ON

(AUS) 1300 360 211

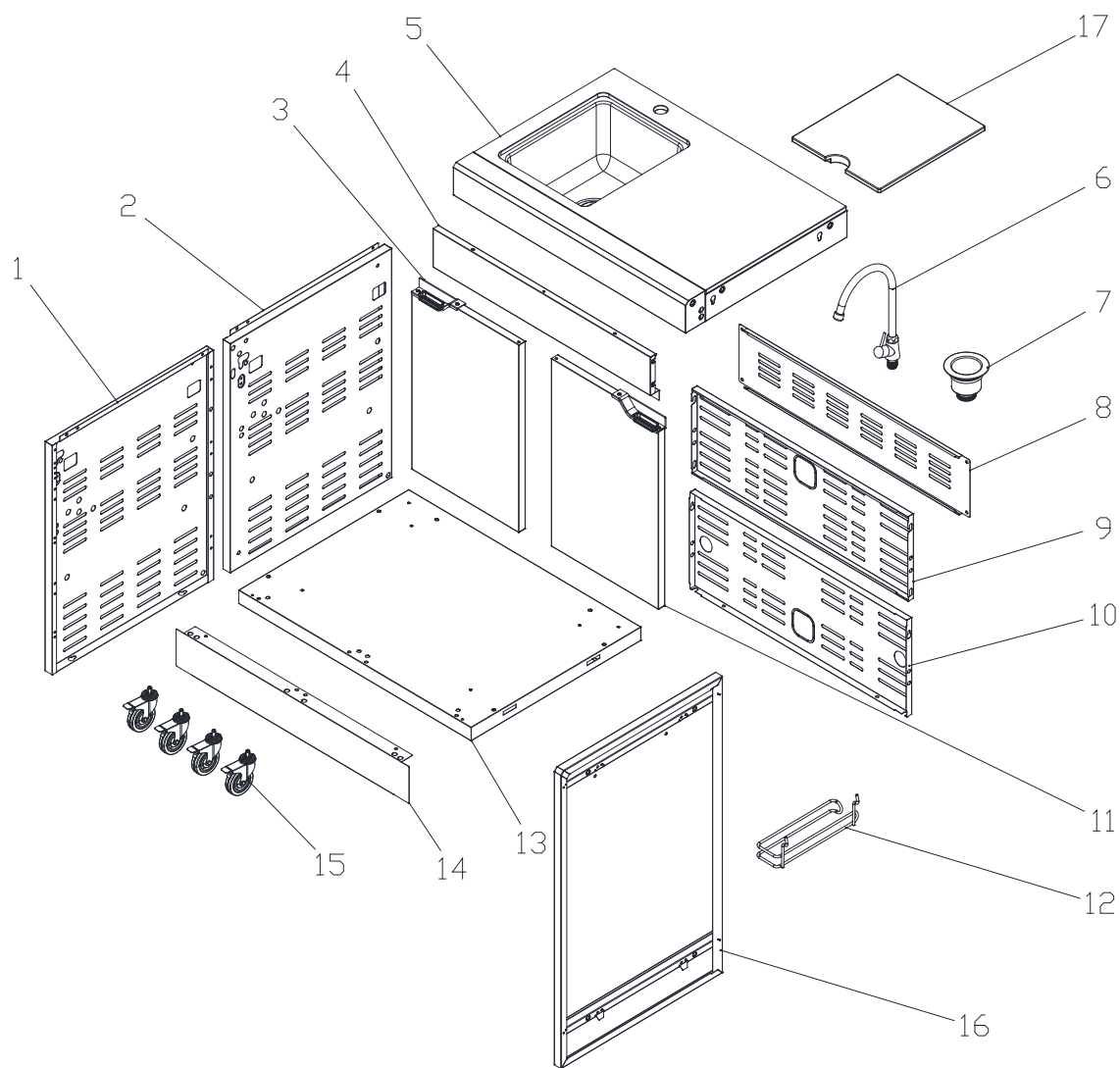
(NZ) 09 415 6240

OR EMAIL US AT MATADOR@MAYOHARDWARE.COM.AU



EXPLODED PARTS DIAGRAM

SINK MODULE



PARTS LIST

NO	NAME	QTY	NO.	NAME	QTY
1	Panel LH	1	10	Rear Panel Lower	1
2	Panel RH	1	11	Door LH	1
3	Door RH	1	12	Paper Towel Rail Plate	1
4	Decorative Panel Upper	1	13	Bottom Plate	1
5	Sink Benchtop Assembly	1	14	Bottom Decorative Panel	1
6	Tap	1	15	Locking Caster	4
7	Sink Drain	1	16	Decorative Panel LH	1
8	Rear Panel Upper	1	17	Bamboo Chopping Board	1
9	Rear Panel Middle	1	18		

FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

CALL MAYO HARDWARE ON


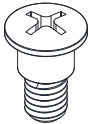



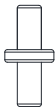






(AUS) 1300 360 211

(NZ) 09 415 6240

OR EMAIL US AT MATADOR@MAYOHARDWARE.COM.AU



HARDWARE LIST

PART	NAME	HARDWARE IMAGE	4 BNR QTY	6 BNR QTY
A	Gasket		4	
B	Shoulder Head Screw		8	
C	Pan Head Screw 1/4" - 20UNC		38	39
D	SS Pan Head Screw 5/32" - 32UNC		4	
E	Pan Head Screw 5/32" - 32UNC		43	
F	Door Hinge		5	
G	Cross Slot Flat Head Screw M4		4	
H	Cross Slot Pan Head Screw M3		2	
I	Door Stop Screw		5	
J	Cross Recessed Pan Head TappingScrew ST4.2x9.0		4	
K	Interlocking Tab		4	
	Cross Slot Pan Head Screw M4		3	

ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly.

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

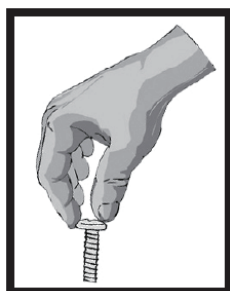
Read all safety warnings and assembly instructions carefully before assembling or operating your barbecue. Inspect contents of the box to ensure all parts are included and undamaged.

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

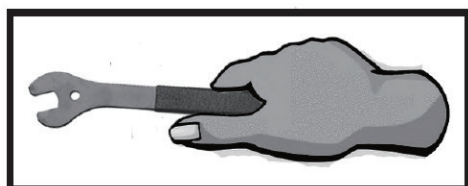
- Phillips head Screwdriver
- Adjustable Wrench or Socket Set (10mm Socket)

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:



VIDEO INSTRUCTIONAL GUIDES

To help you assemble your new Ignite 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

or

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.



MATADOR

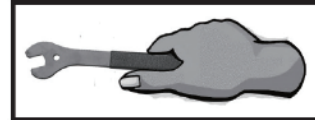
ASSEMBLY INSTRUCTIONS

STEP 1 - CONSTRUCTION OF MAIN MODULE

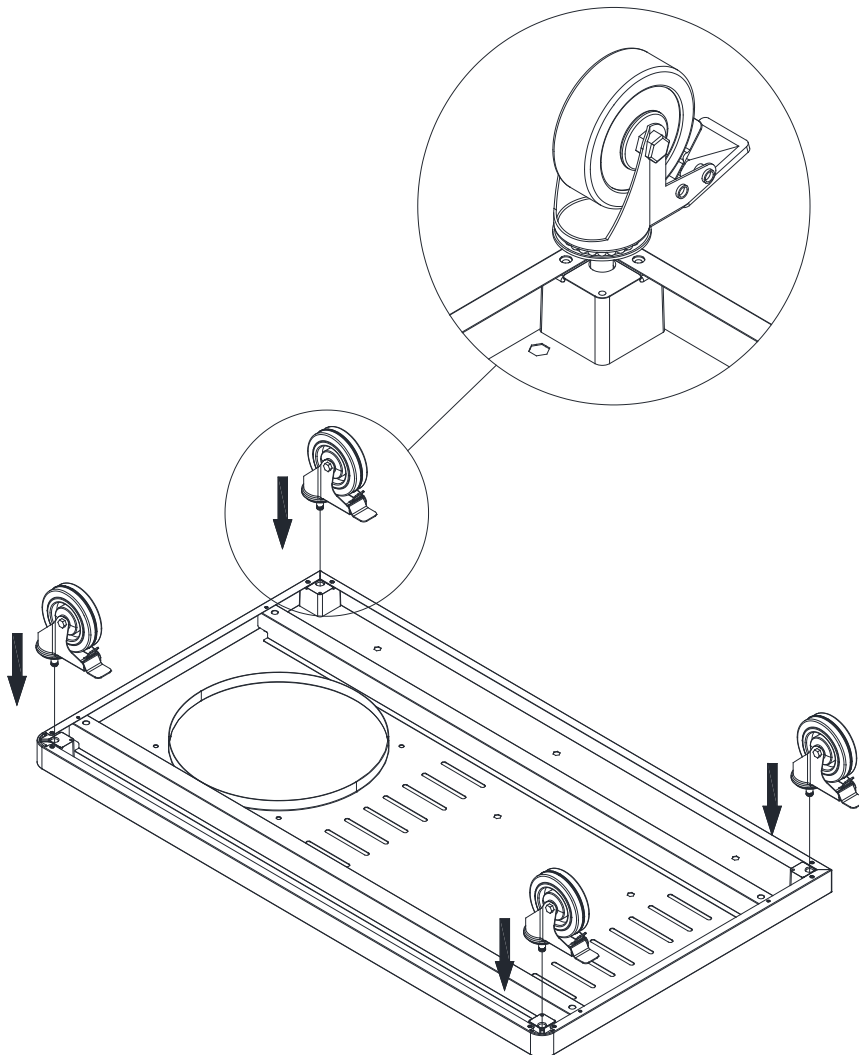
Parts / Hardware Needed			
21	Bottom Panel Assembly		1
17	Locking Castors		4

NOTE:

This stage will require a Phillips head screwdriver



1.1 Assemble the Locking Castors (17) into the Bottom Panel Assembly (21)



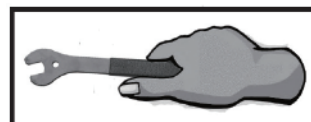
ASSEMBLY INSTRUCTIONS

STEP 2 - GAS CYLINDER BRACKET ASSEMBLY

Parts / Hardware Needed			
10	Gas Cylinder Brackets		2

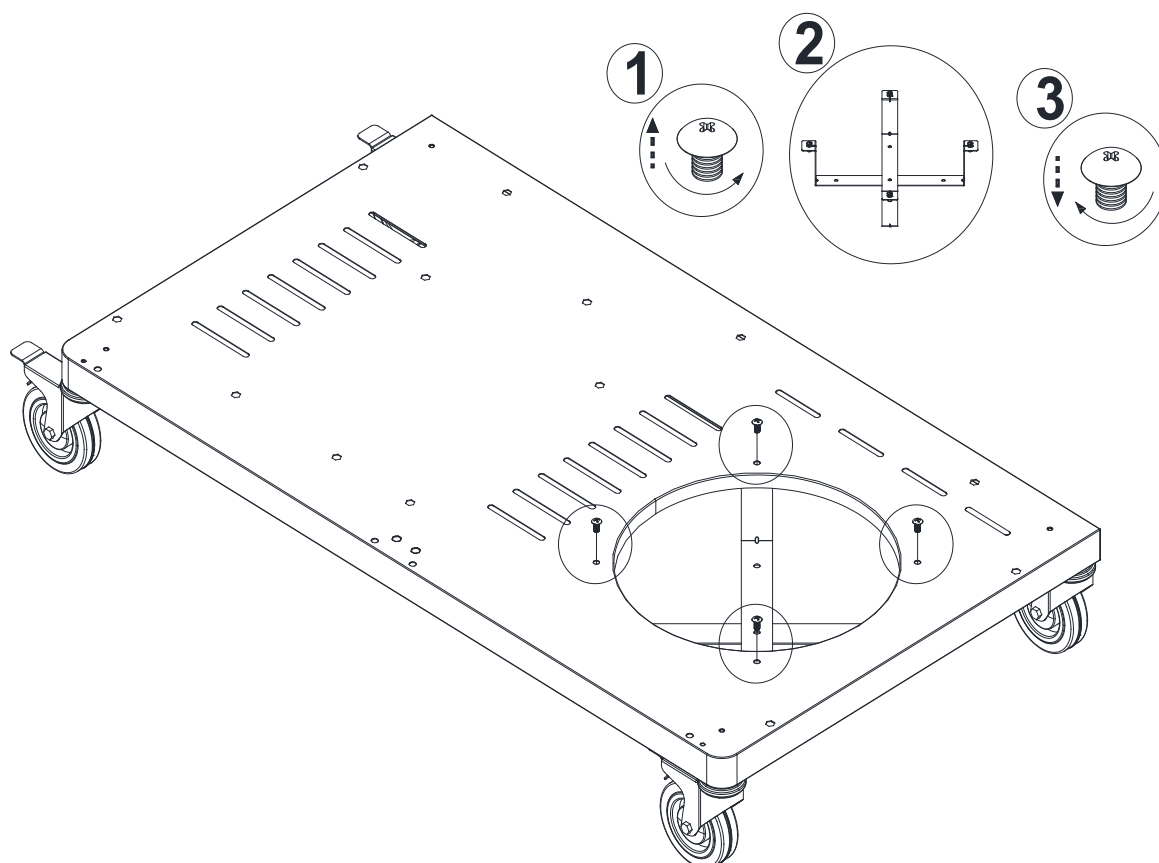
NOTE:

This stage will require a Phillips head screwdriver



2.1 Unscrew the fasteners that are in each of the brackets.

2.2 Use these screws to secure the Gas Cylinder Brackets (10) to the Bottom Panel Assembly (21)



MATADOR

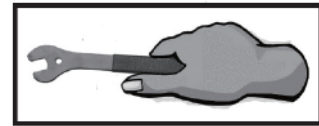
ASSEMBLY INSTRUCTIONS

STEP 3 - ASSEMBLE THE TROLLEY SIDE PANELS

Parts / Hardware Needed			
13	Panel RH		1
23	Panel LH		1

NOTE:

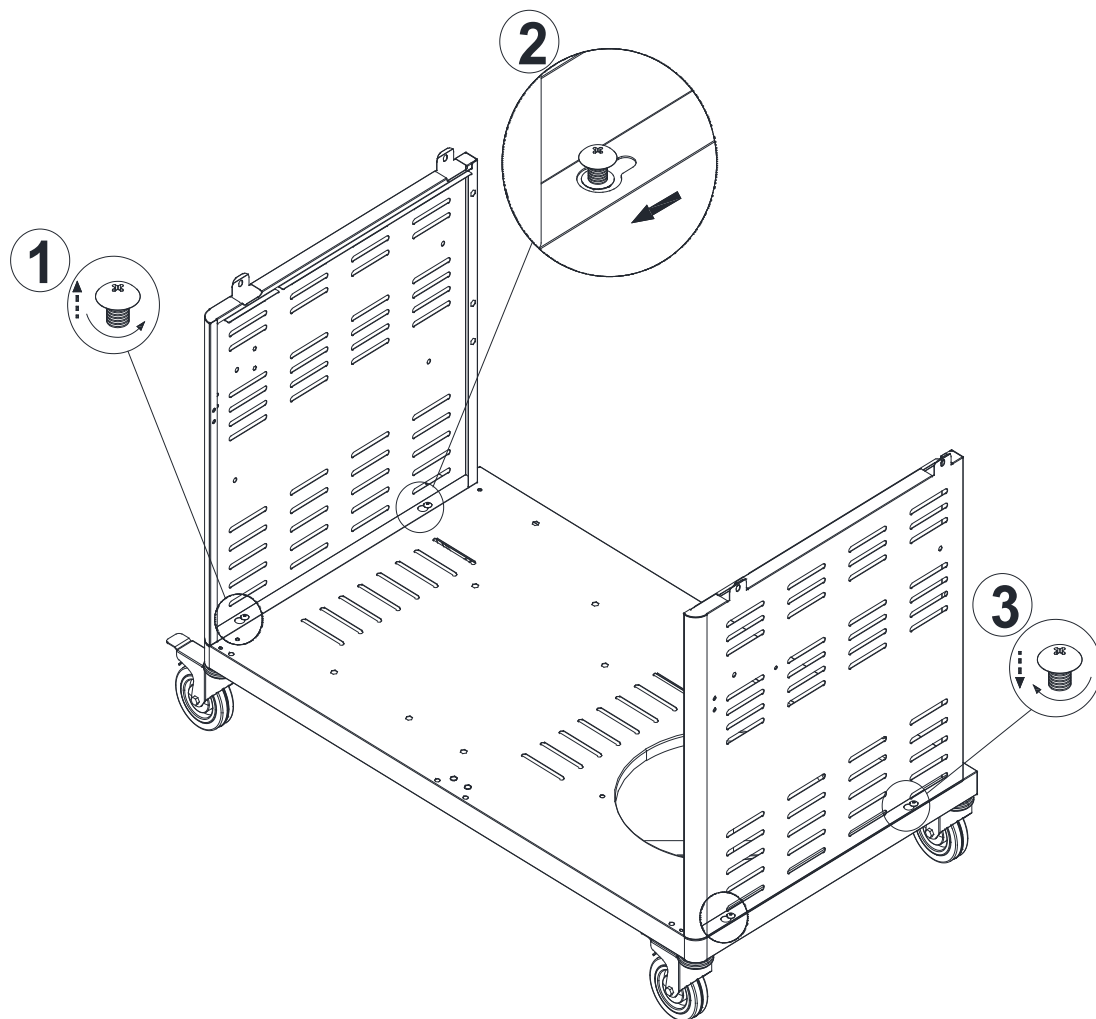
This stage will require a Phillips head screwdriver



3.1 Unscrew the 2 securing screws in the Bottom Panel Assembly (21) so they come away from the base but do not fully remove the screws.


3.2 Locate the keyhole slots on the base of the two Side Panels (13 and 23) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.

3.3 Tighten the screws to lock the panels in place.



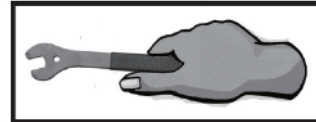
ASSEMBLY INSTRUCTIONS

STEP 4 - ATTACH TROLLEY REAR PANEL

Parts / Hardware Needed			4B / 6B
11	Rear Panel Lower		1 / 1
C	Pan Head Screw 1/4" - 20UNC		4 / 5

NOTE:

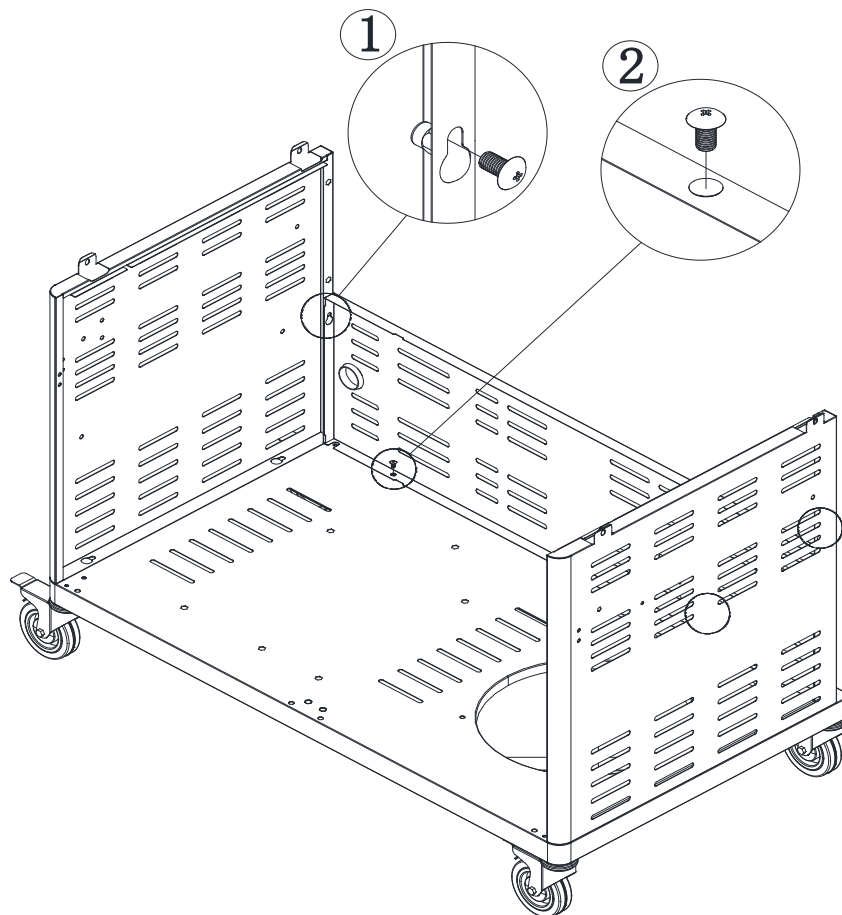
This stage will require a Phillips head screwdriver



4.1 Using 2/2 Screws (B) secure the sides of the Rear Panel Lower (11) to the Left and Right Hand Trolley panels.

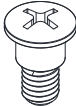
4.2 Using 2/3 Screws (B) attach the panel to the Base Panel Assembly(21). 4B requires 2 Screws and 6B requires 3 Screws.

NOTE: Secure the pivots firmly but do not over tighten them

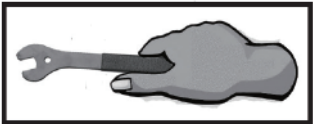


ASSEMBLY INSTRUCTIONS

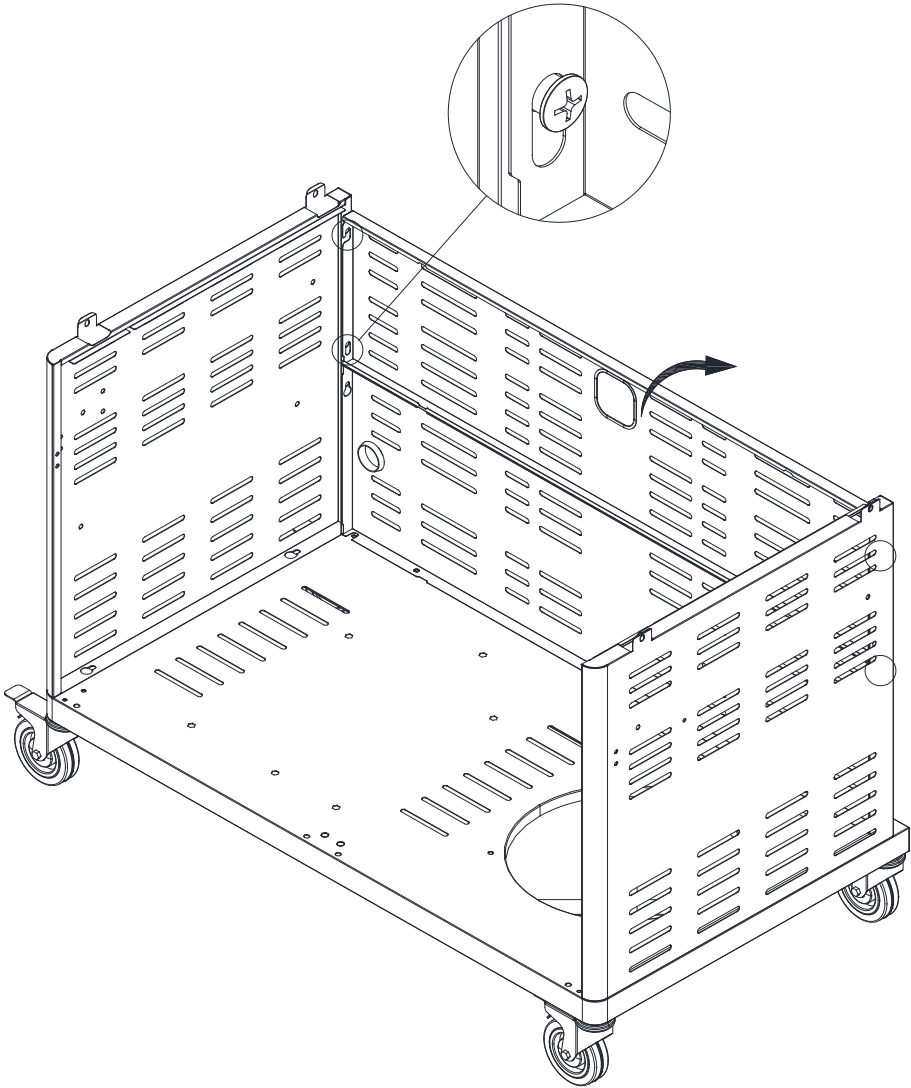
STEP 5 - ASSEMBLE REAR PIVOTING PANEL

Parts / Hardware Needed			
24	Rear Panel Upper		1
B	Shoulder Head Screw		4

NOTE:
This stage will require a Phillips head screwdriver





5.1 Secure the Rear Panel Upper (24) using 4 Shoulder Bolts (C).

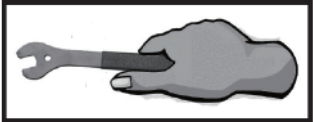


ASSEMBLY INSTRUCTIONS

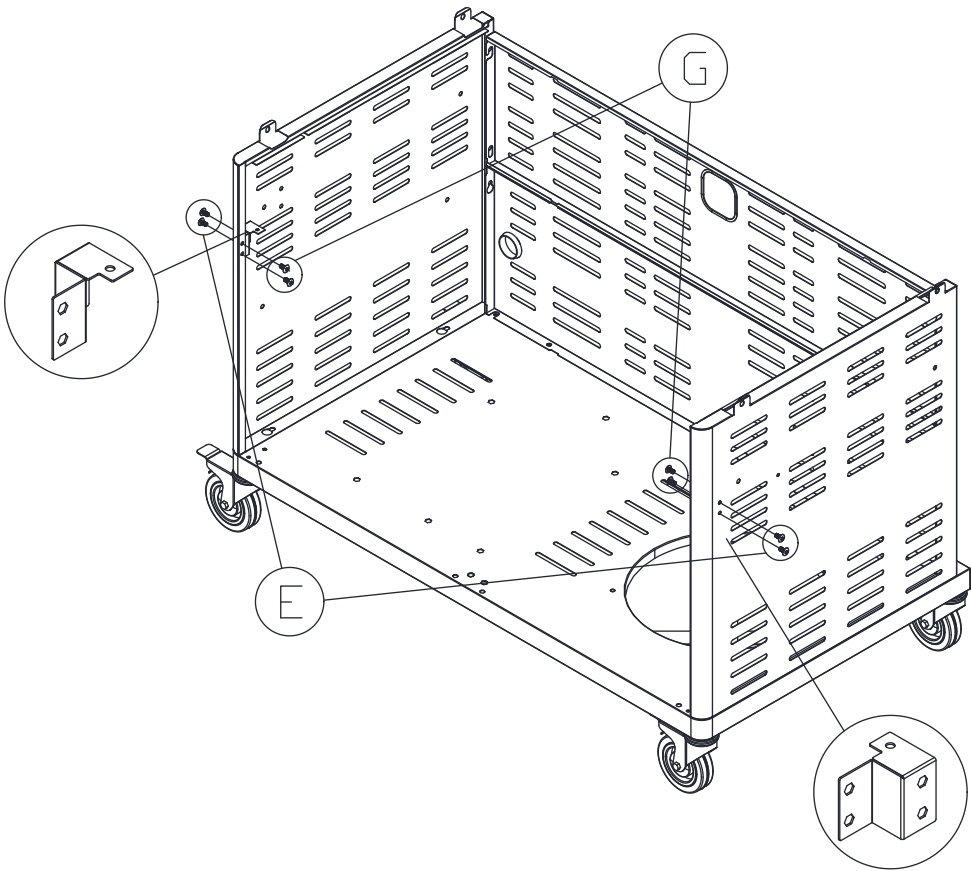
STEP 6 - TROLLEY SHELF SUPPORTS

Parts / Hardware Needed			
8	Shelf Bracket RH		1
22	Shelf Bracket LH		1
E	Pan Head Screw 5/32" - 32UNC		4
G	Cross Slot Flat Head Screw M4		4

NOTE:
This stage will require a Phillips head screwdriver




6.1 Using 4 screws (A) and 4 screws (G) per bracket, attach the Shelf Supports (8 & 22) to the Side Panels. Refer to the illustration for orientation of brackets.



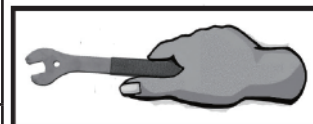
ASSEMBLY INSTRUCTIONS

STEP 7 - TROLLEY BIN SUPPORT ASSEMBLY

Parts / Hardware Needed			
15	Rubbish Bin Support LH		1
16	Rubbish Bin Support RH		1
C	Pan Head Screw 1/4" - 20UNC		4

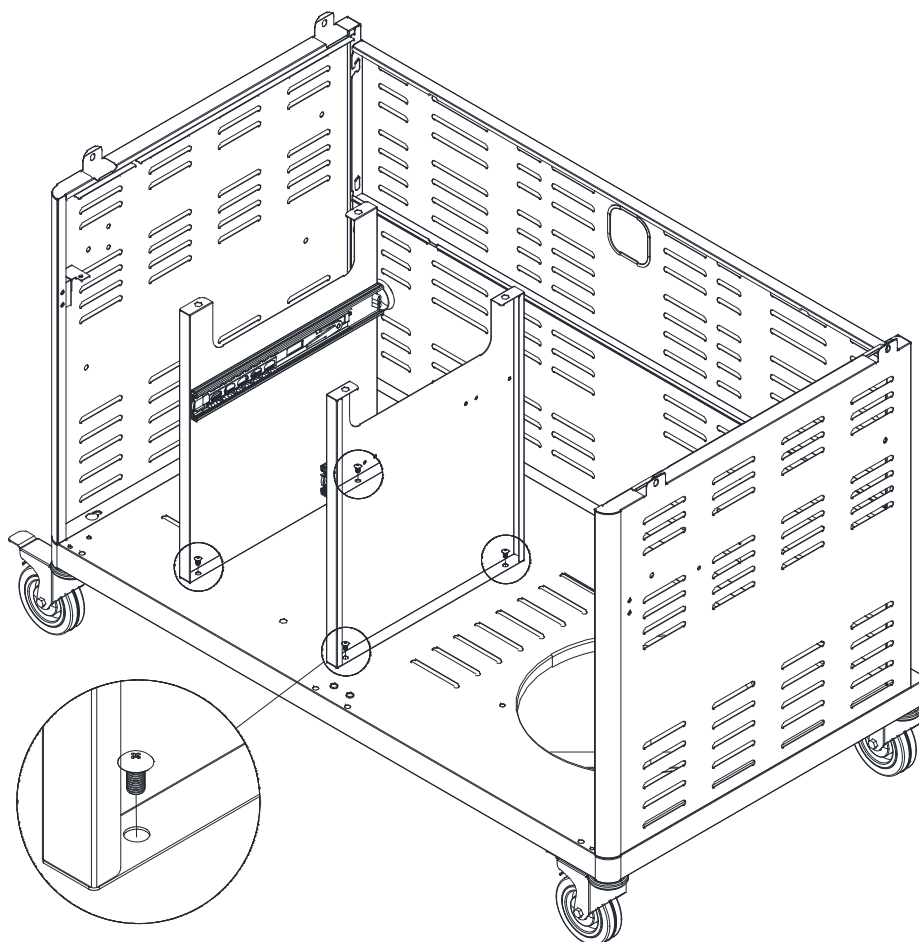
NOTE:

This stage will require a Phillips head screwdriver to tighten the securing hardware.



7.1 Using 2 Screws (B) secure the LH Rubbish Bin Support (15L) to the Bottom Panel Assembly.

7.2 Repeat the above process to secure the RH Support (16R)



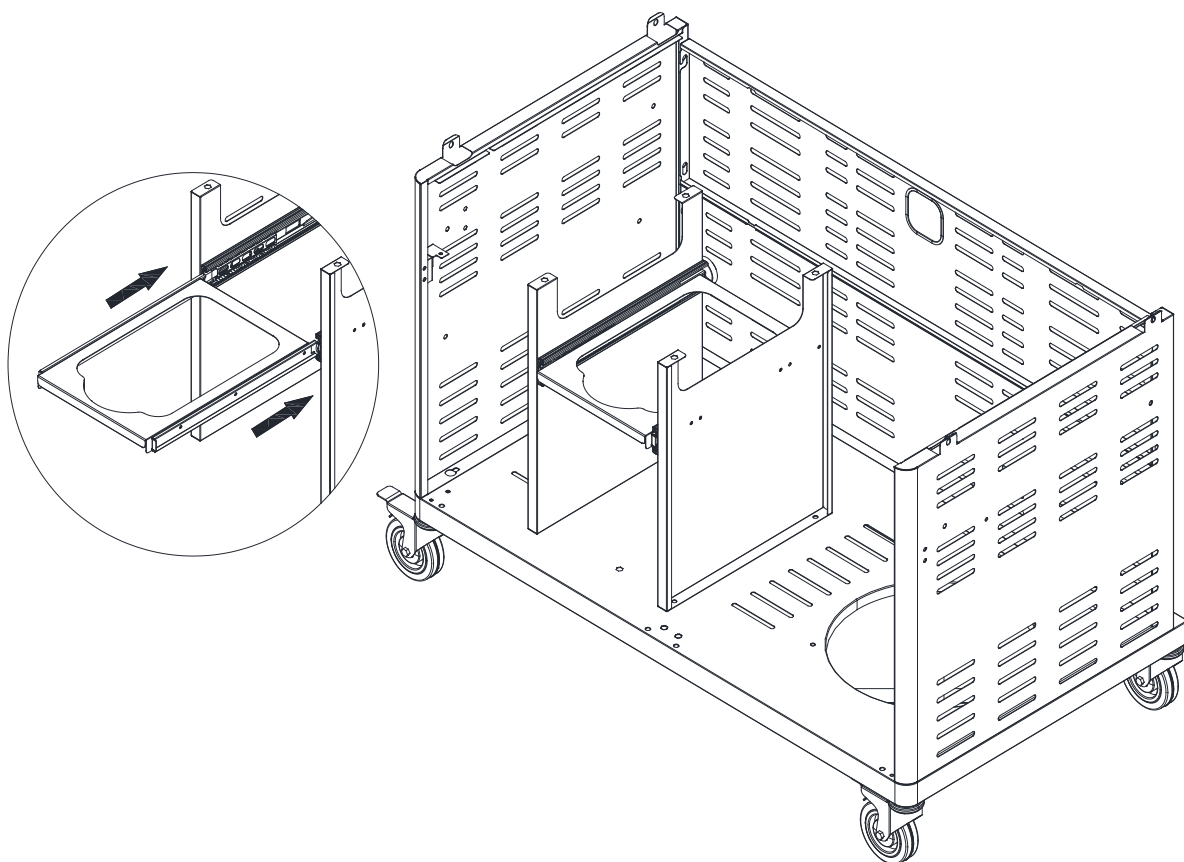
ASSEMBLY INSTRUCTIONS

STEP 8 - ATTACH RUBBISH BIN SUPPORT PLATE

Parts / Hardware Needed			
12	Rubbish Bin Top Plate		1

8.1 Slide the Rubbish Bin Top Plate into the two metal runners located on the Support Panels (15L and 16R).

NOTE: Note the orientation of the support plate in the image below before inserting.

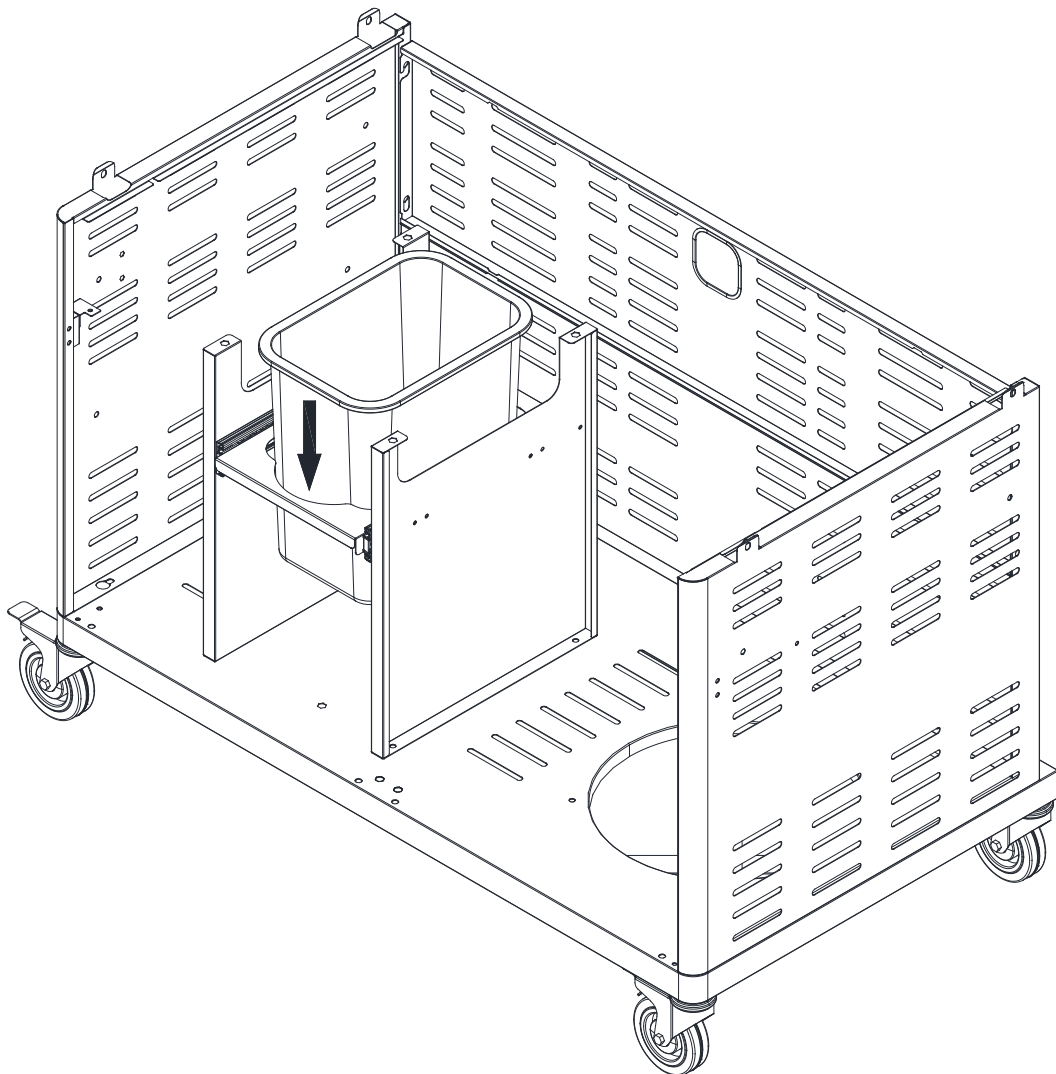


ASSEMBLY INSTRUCTIONS

STEP 9 - INSERT RUBBISH BIN


Parts / Hardware Needed			
14	Rubbish Bin		1

9.1 Lower the rubbish Bin (14) into the top of the Rubbish Bin Top Plate (12)

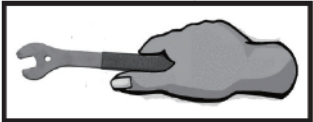


ASSEMBLY INSTRUCTIONS

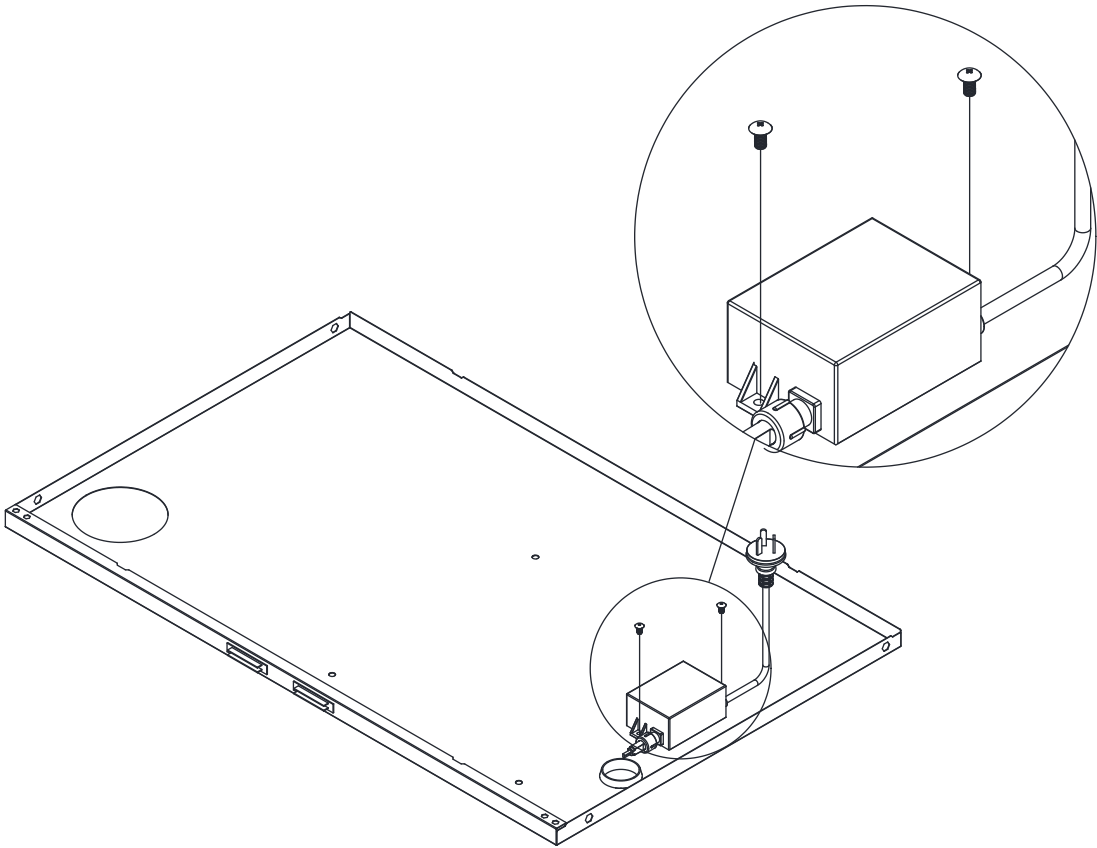
STEP 10 - ATTACH POWER ADAPTOR

Parts / Hardware Needed			
9	Power Adaptor		1
H	Cross Slot Pan Head Screw M3		2

NOTE:
This stage will require a Phillips head screwdriver





10.1 Using 4 Screws (A) mount the Power Adaptor (9) to the Shelf (7).



WARNING: ONLY USE ADAPTOR SUPPLIED, TO AVOID RISK OF FIRE AND ELECTRIC SHOCK

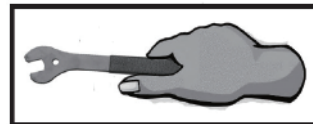
ASSEMBLY INSTRUCTIONS

STEP 11 - ATTACH INTERNAL TROLLEY SHELF

Parts / Hardware Needed			
7	Shelf		1
E	Pan Head Screw 5/32" - 32UNC		2
C	Pan Head Screw 1/4" - 20UNC		8

NOTE:

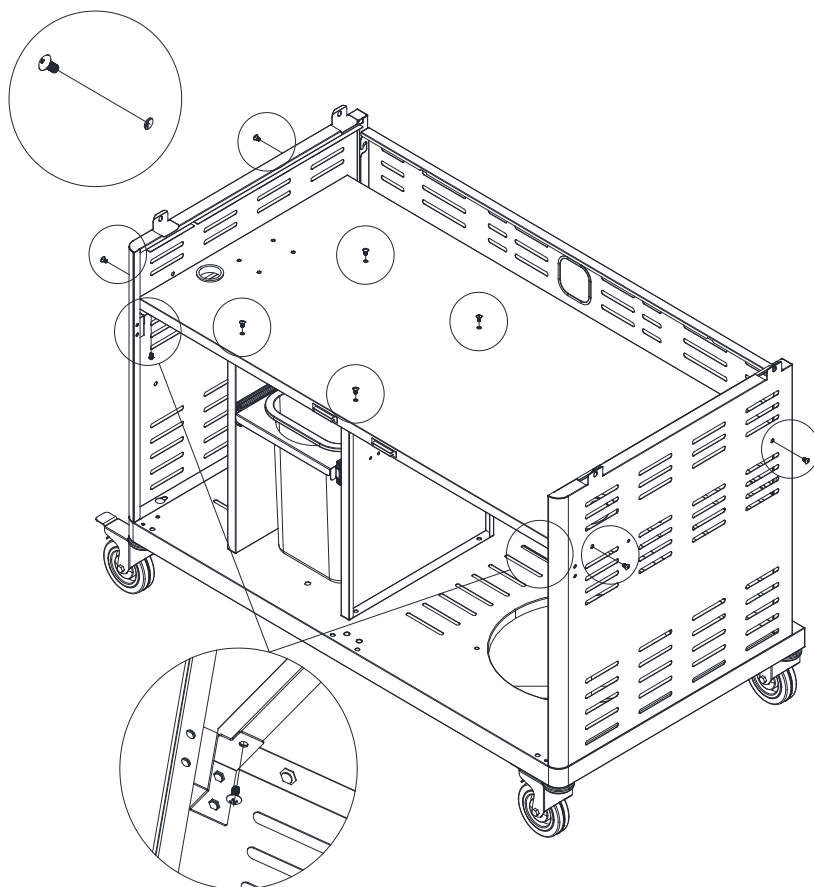
This stage will require a Phillips head screwdriver



11.1 Lower the Shelf (7) into position, resting it on the rear panel support and the two supports at the front of the trolley. Take 4 screws (B) and secure the sides of the shelf from the holes on the outside of both Side Panels.


11.2 Through the front of the Support Brackets (8 and 22) secure the Shelf with 2 Screws (A)

11.3 Using 4 screws (B) shelf to the tops of the 2 Rubbish Bin Supports (15L and 16R)



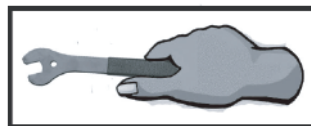
ASSEMBLY INSTRUCTIONS

STEP 12 - ATTACH FIREBOX TO TROLLEY

Parts / Hardware Needed			
1	Firebox and Lid Assembly		1
C	Pan Head Screw 1/4" - 20UNC		4

NOTE:

This stage will require a Phillips head screwdriver

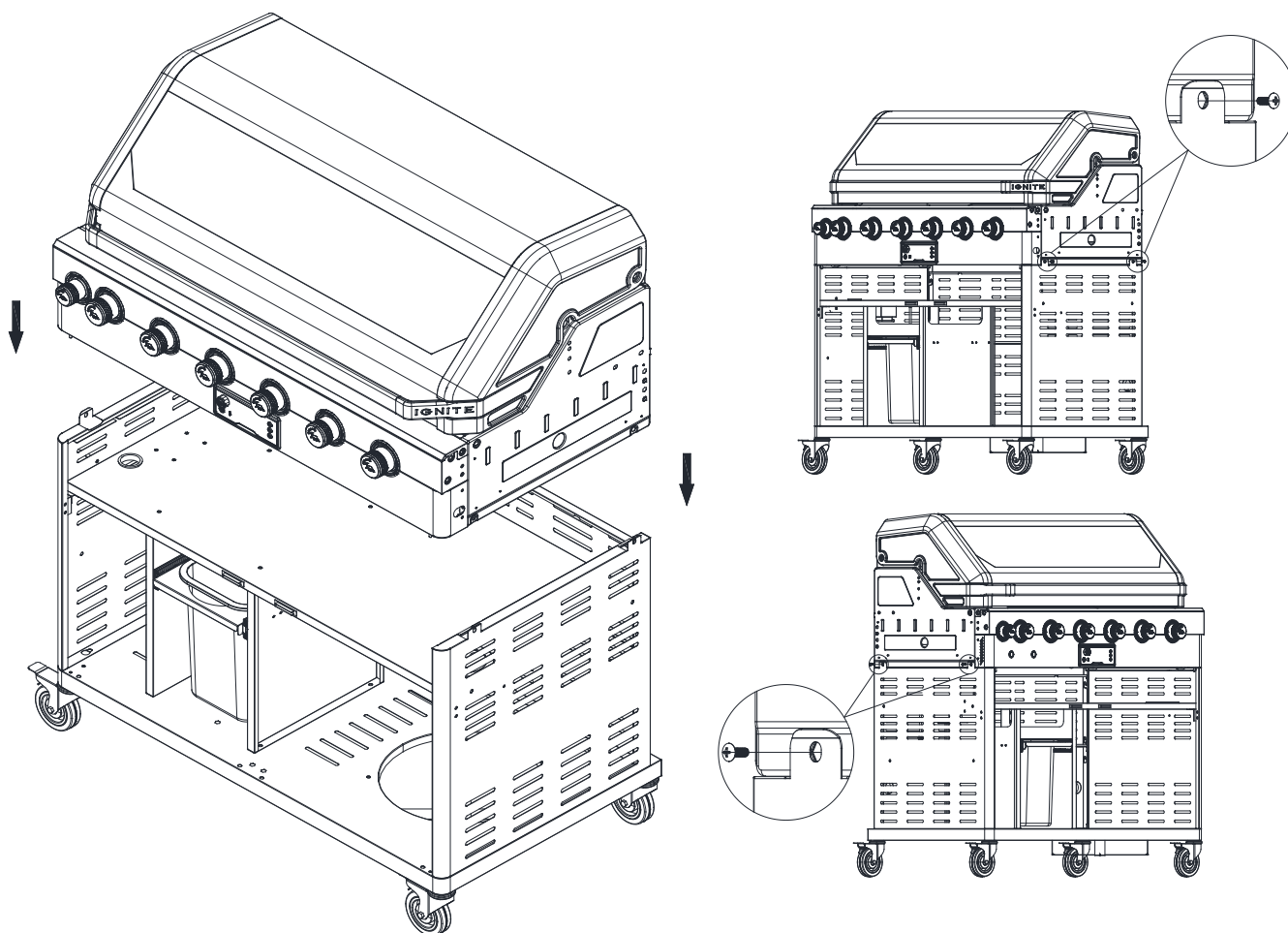


12.1 Locate the Firebox and Lid Assembly (1) onto the completed Trolley.

12.2 Secure Firebox to Trolley using 4 screws (B)



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



ASSEMBLY INSTRUCTIONS

STEP 13 - ASSEMBLING THE GAS LINE

Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		1
36	Regulator Bracket		1
37	Regulator		1

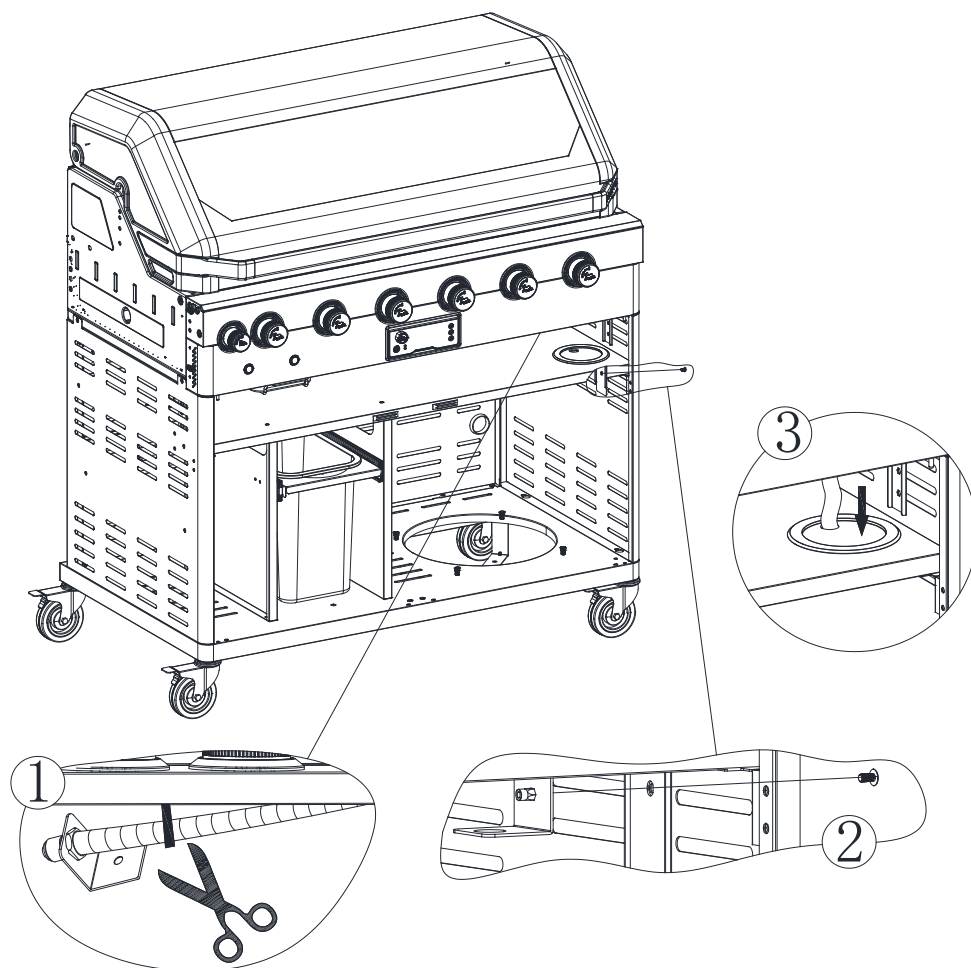
13.1 Locate the Gas Line attached to the underside of the Firebox and cut the securing tie.

13.2 Feed the Hose and Bracket through the hole in the Trolley Shelf.

13.3 Using Screw (A) secure the bracket to the inside of the Right Hand Trolley panel.


13.4 Secure the rubber seal into the hole in the Trolley Shelf.

13.5 Insert the power adapter plug through the hole on the back panel.



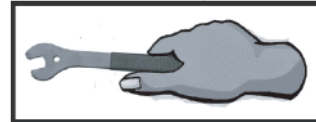
ASSEMBLY INSTRUCTIONS

STEP 14 - INSTALL TEMPERATURE PROBE SHIELD

Parts / Hardware Needed			
33	Temperature Probe Shield		1
27	Rear Burner Shield		1
D	SS Pan Head Screw 5/32" - 32UNC		4

NOTE:

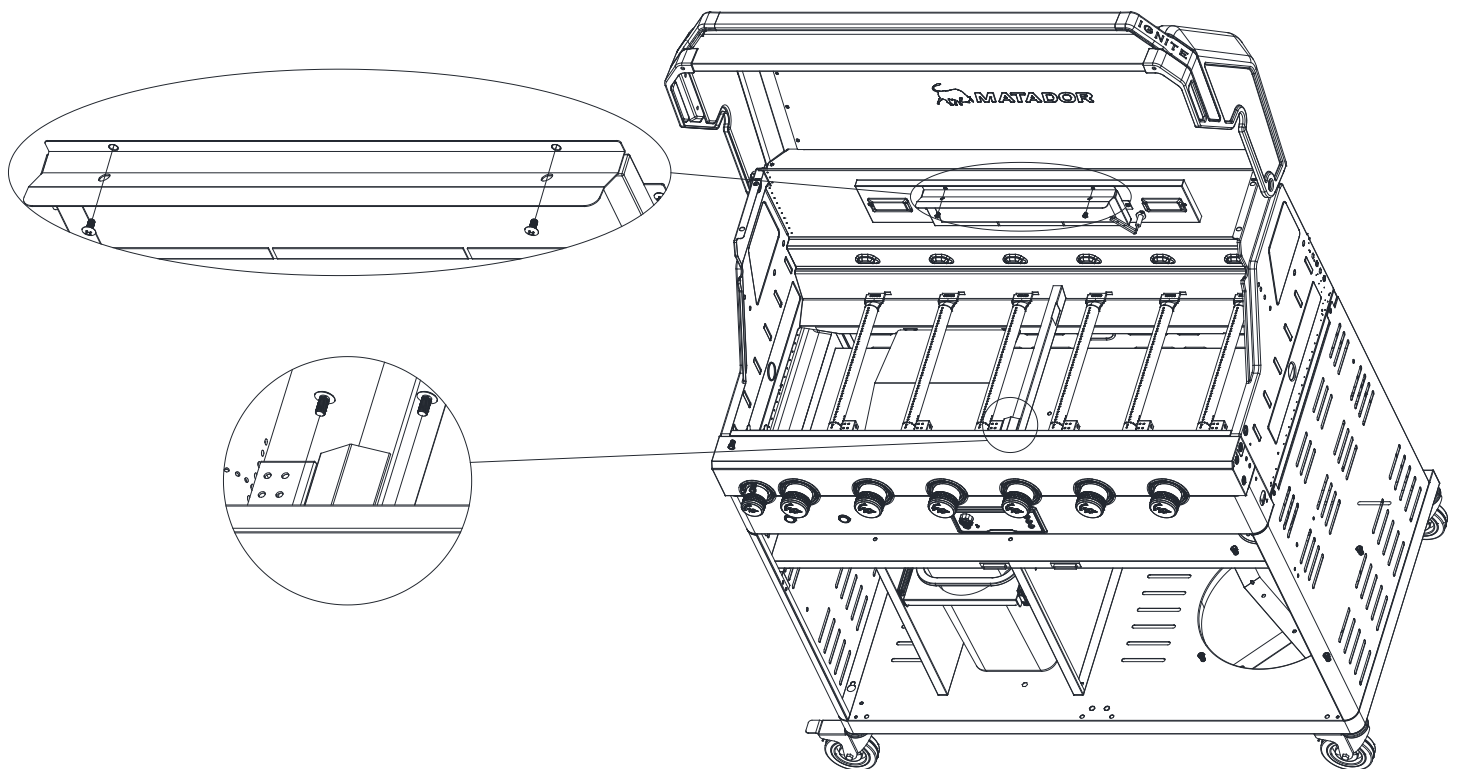
This stage will require a Phillips head screwdriver



14.1 Using 2 screws (D) secure the Temperature Probe Shield over the probe.


14.1 Using 2 screws (D) secure the Rear Burner shield to the rear of the Firebox

NOTE: Take care in the assembly process to not damage the probe.

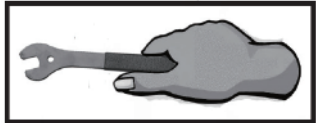


ASSEMBLY INSTRUCTIONS

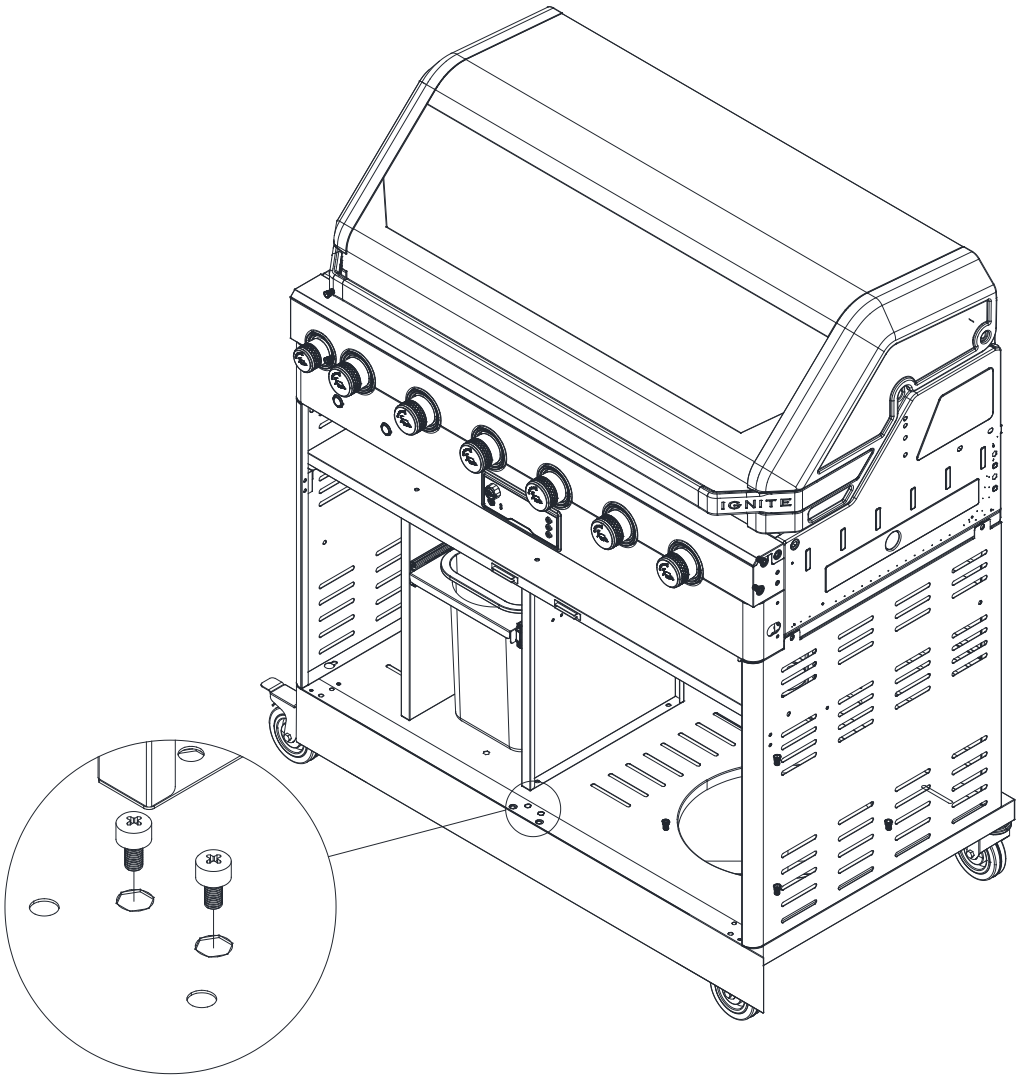
STEP 15 - INSTALLATION OF DECORATIVE PANEL

Parts / Hardware Needed			
18	Decorative Panel		1
1	Door Stop Screw		2

NOTE:
This stage will require a Phillips head screwdriver



15.1 Position the Decorative Panel (18) on the front edge of the Base Assembly (21) and attach using 2 Doorstop screws (1)



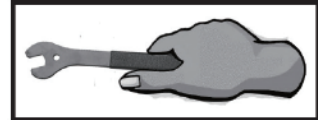
ASSEMBLY INSTRUCTIONS

STEP 16 - CONSTRUCTION OF SINK MODULE

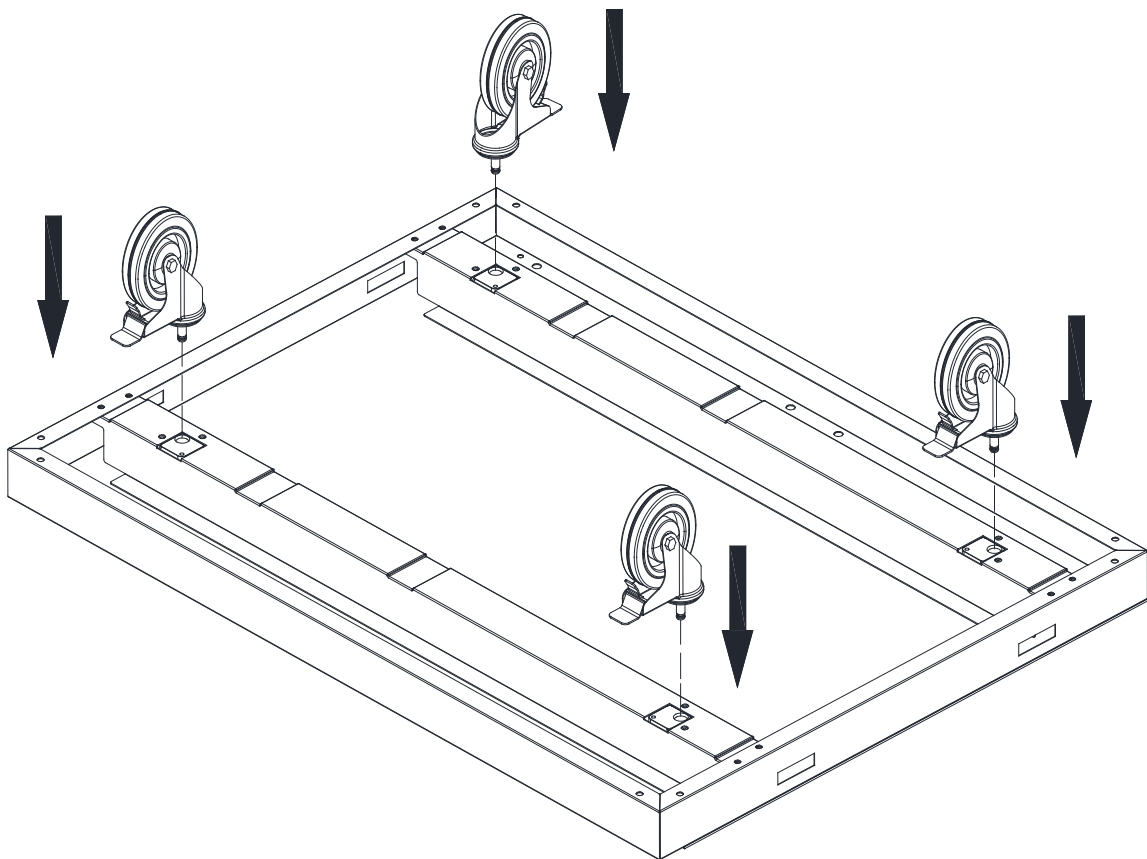
Parts / Hardware Needed			
13	Bottom Plate		1
15	Locking Castors		4

NOTE:

This stage will require a Phillips head screwdriver



16.1 Assemble the Locking Castors (15) into the Bottom Plate (13)



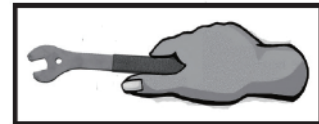
ASSEMBLY INSTRUCTIONS

STEP 17- ASSEMBLE THE TROLLEY SIDE PANELS

Parts / Hardware Needed			
2	Panel RH		1
1	Panel LH		1

NOTE:

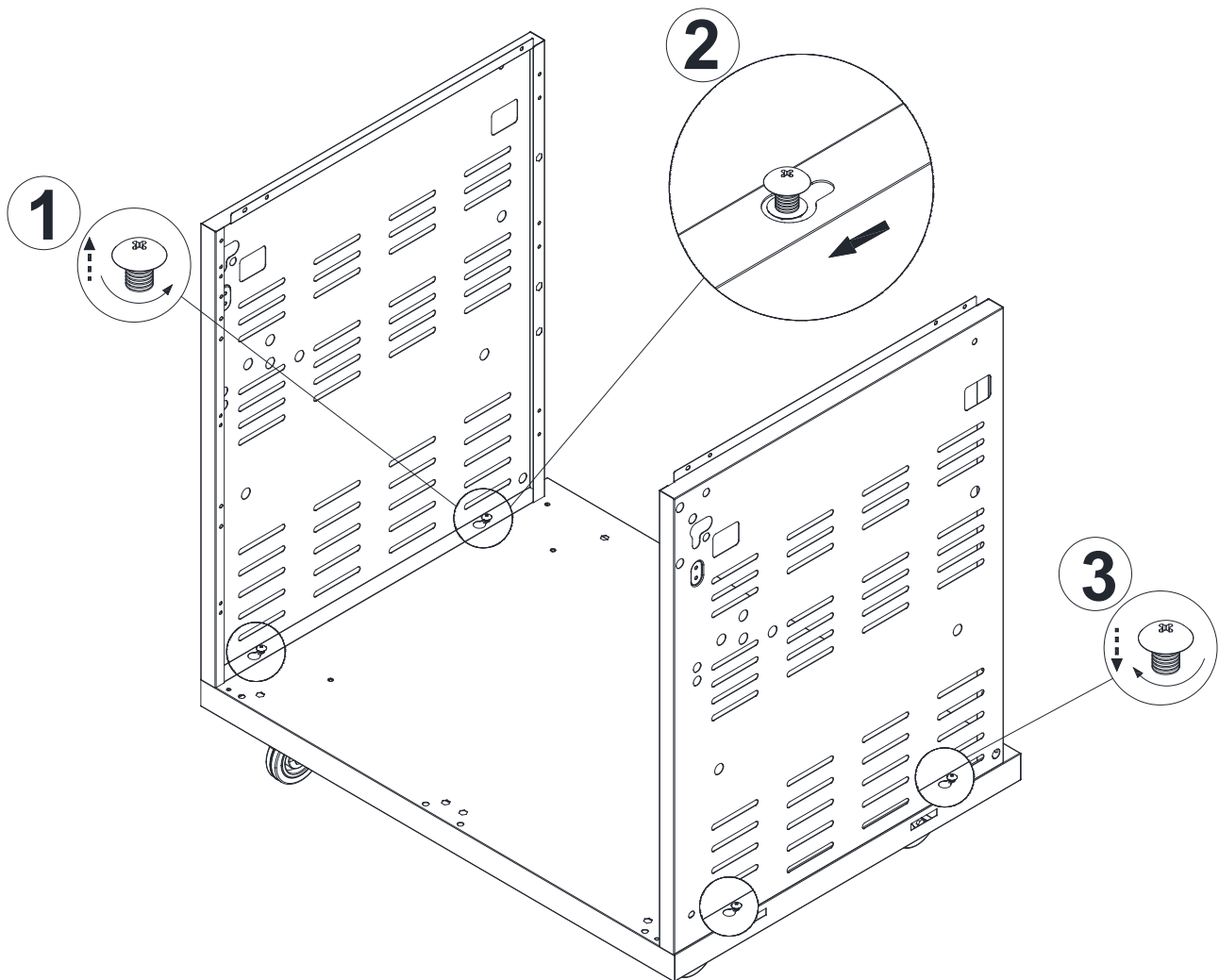
This stage will require a Phillips head screwdriver



17.1 Unscrew the 2 securing screws in the Bottom Panel Assembly (13) so they come away from the base but do not fully remove the screws.


17.2 Locate the keyhole slots on the base of the two Side Panels (1 and 2) 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.



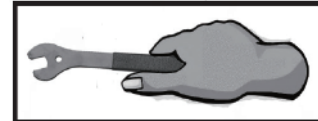
ASSEMBLY INSTRUCTIONS

STEP 18- ATTACH TROLLEY REAR PANEL

Parts / Hardware Needed			
10	Rear Panel Lower		1
C	Pan Head Screw 1/4" - 20UNC		4

NOTE:

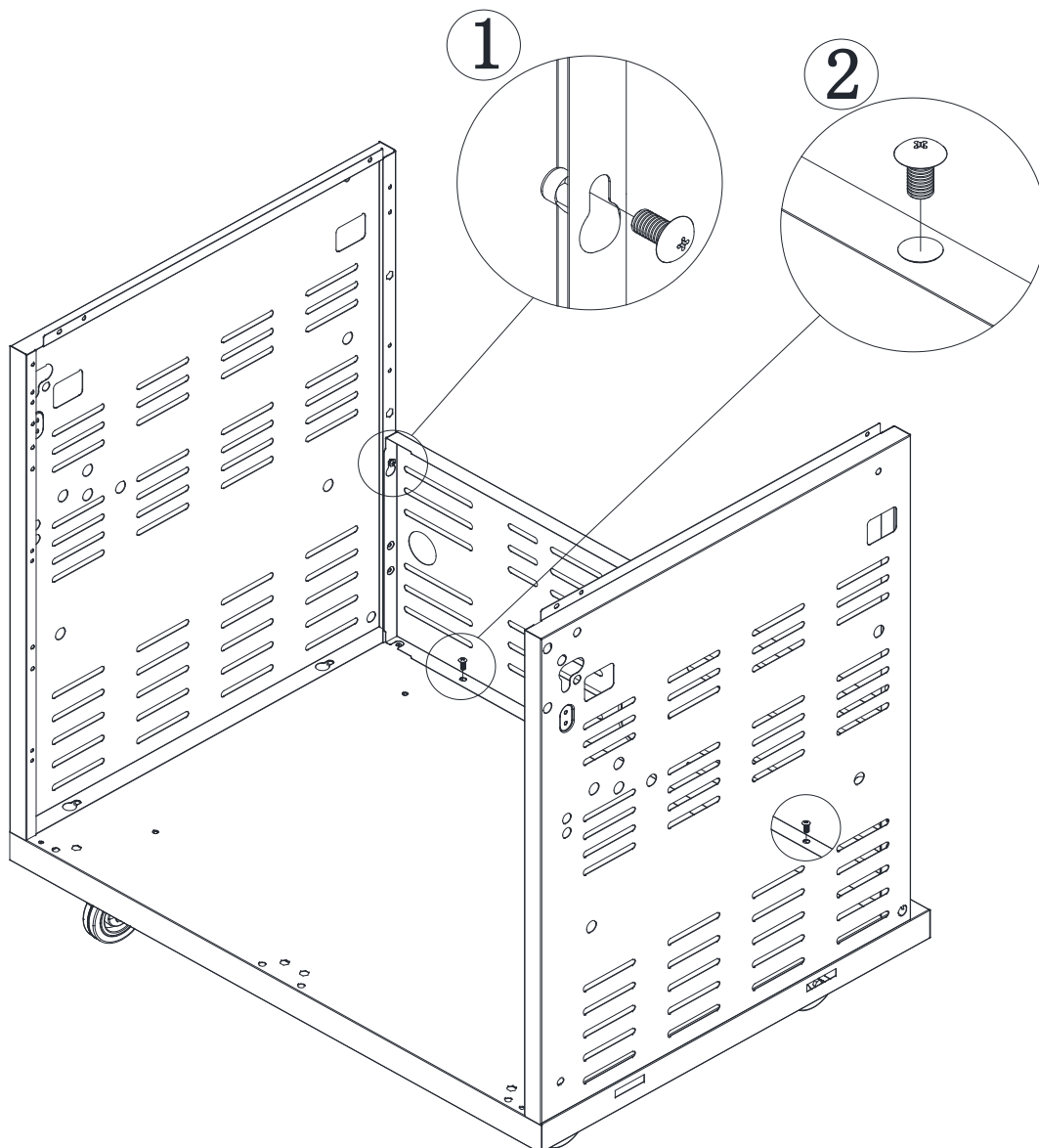
This stage will require a Phillips head screwdriver



18.1 Using 2 Screws (C) secure the sides of the Rear Panel Lower (10) to the Left and Right Hand Trolley panels.


18.2 Using 2 Screws (C) attach the panel to the Base Panel Assembly (13).

NOTE: Secure the pivots firmly but do not over tighten them

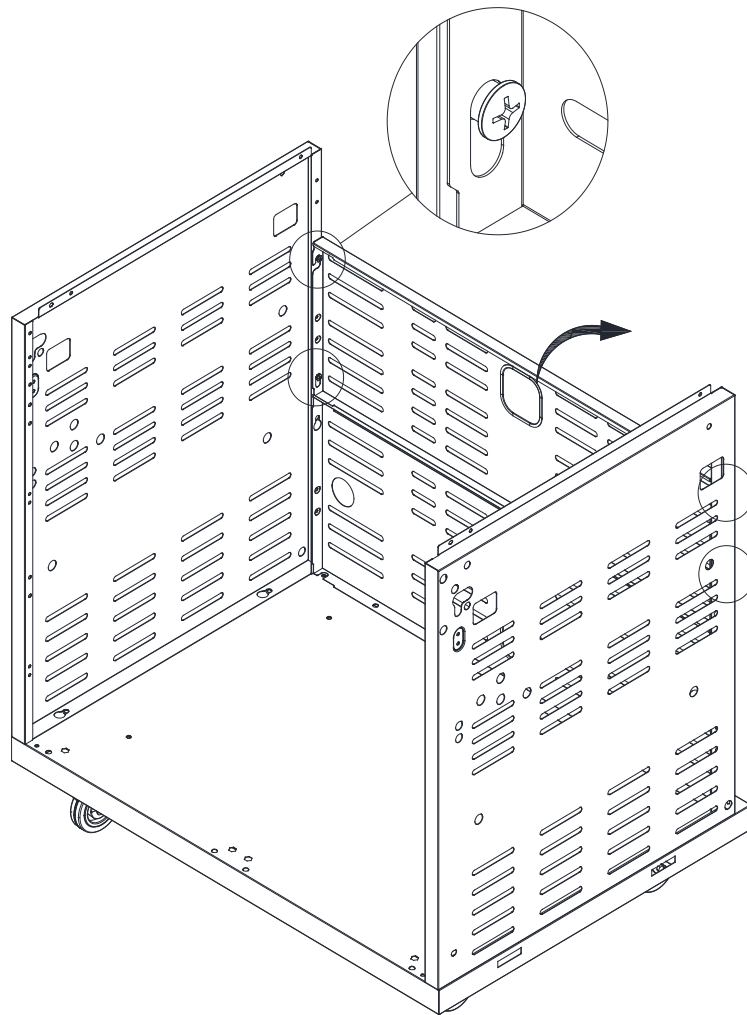


ASSEMBLY INSTRUCTIONS

STEP 19 - ASSEMBLE REAR PIVOTING PANEL


Parts / Hardware Needed			
B	Shoulder Head Screw		4
9	Rear Panel Middle		1

19.1 Secure the Trolley Rear Panel Middle (9) using 4 Shoulder Bolts (B).

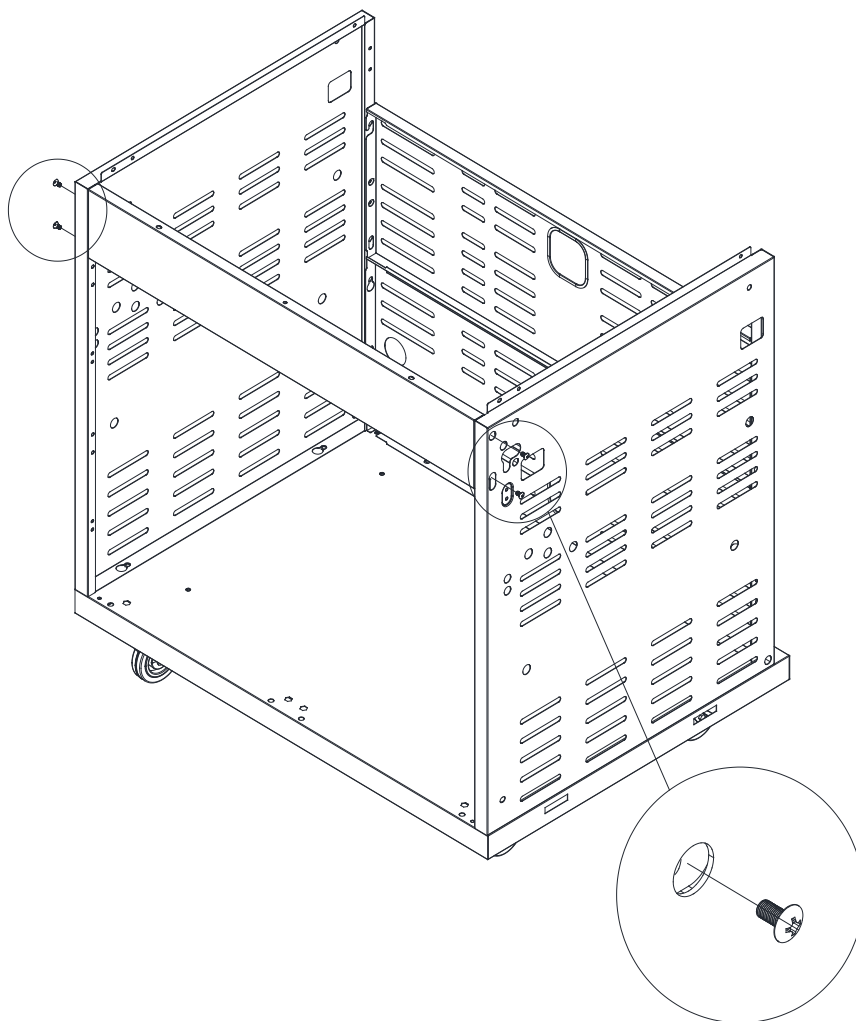


ASSEMBLY INSTRUCTIONS

STEP 20 - ASSEMBLING DECORATIVE PANEL UPPER

Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		4
4	Decorative Panel Upper		1

20.1 Secure the Decorative Panel Upper (4) to the LH Panel and RH Panel(1 and 2) with 4 Screw (E).

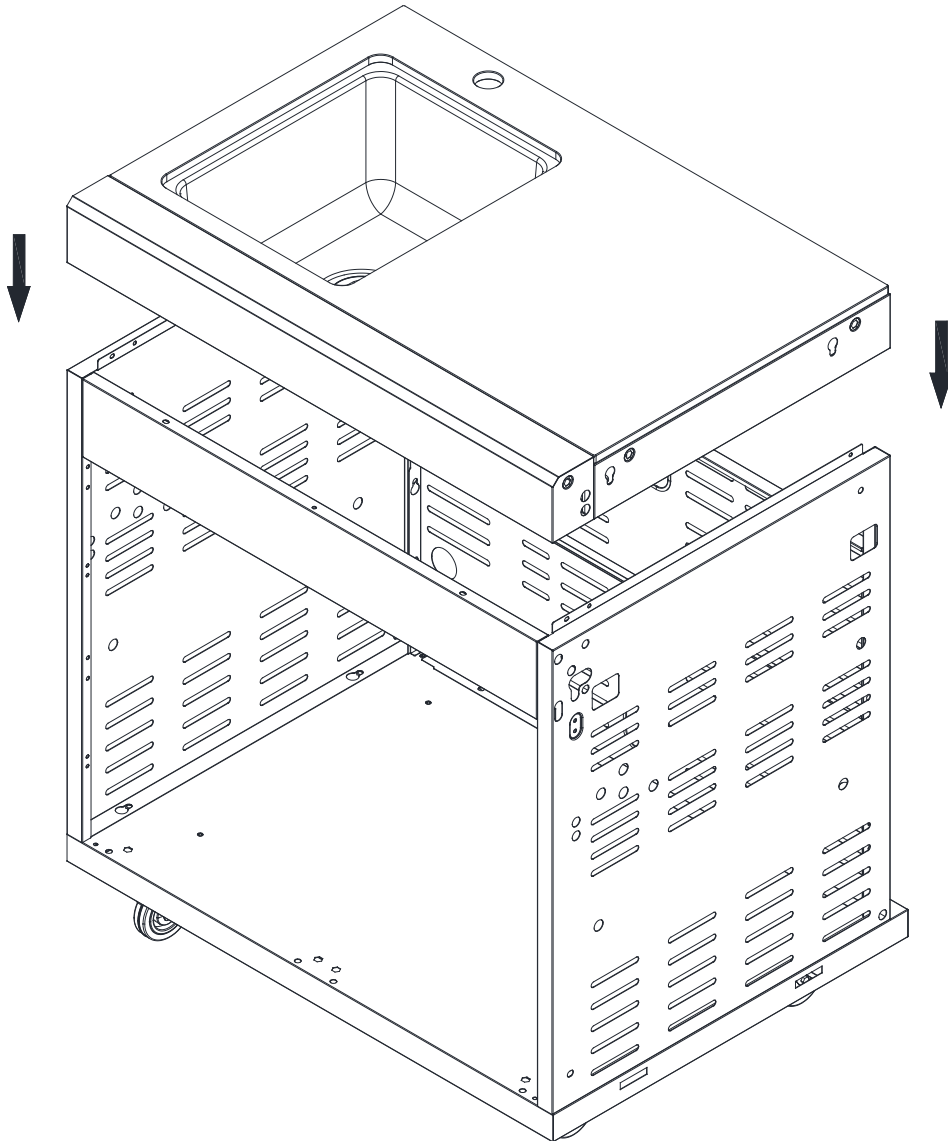


ASSEMBLY INSTRUCTIONS

STEP 21 - ASSEMBLING SINK BENCHTOP ASSEMBLY

Parts / Hardware Needed			
5	Sink Benchtop Assembly		1


21.1 Locate the Sink Benchtop (5) onto the Trolley.



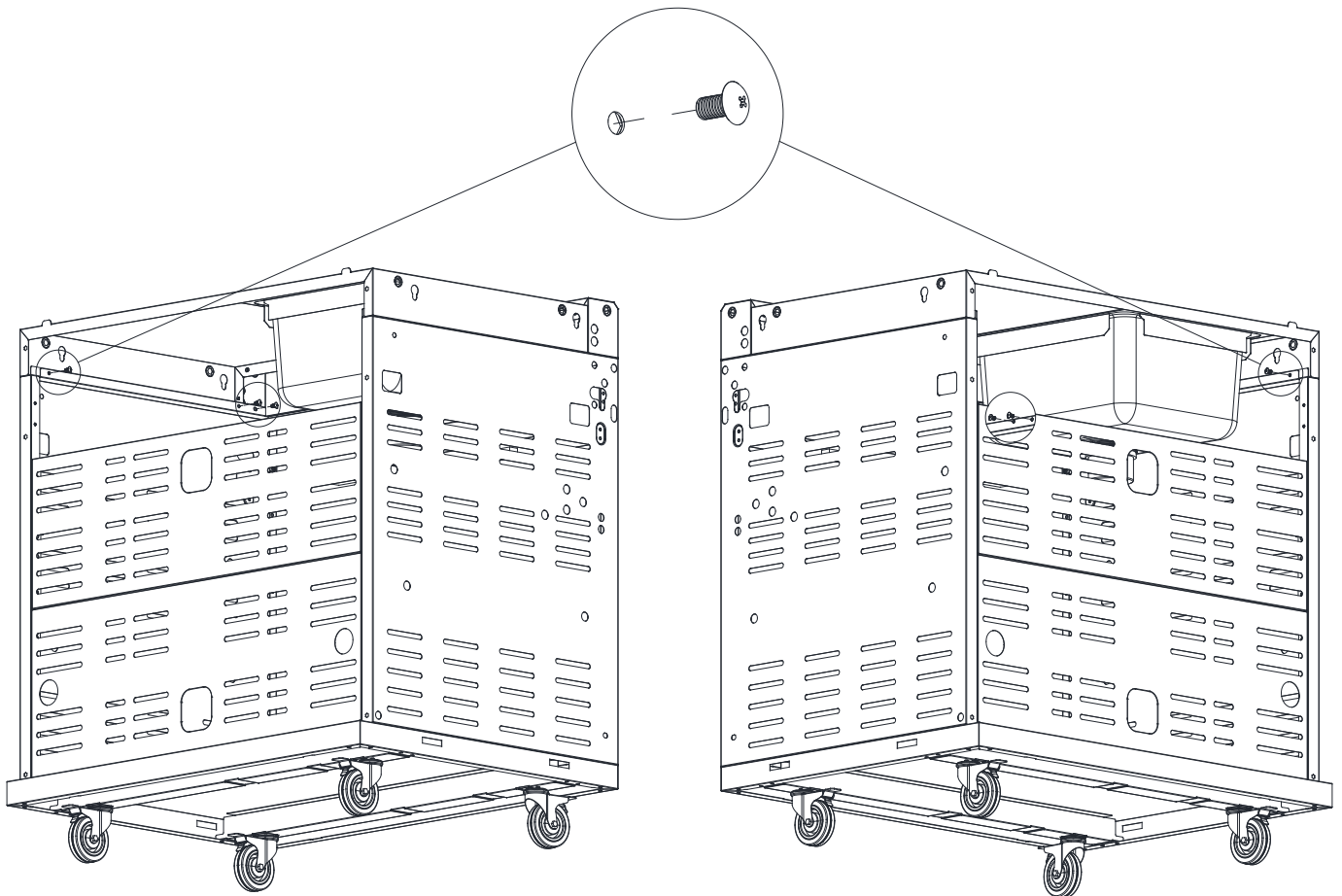
ASSEMBLY INSTRUCTIONS

STEP 22 - SECURING SINK BENCHTOP ASSEMBLY

Parts / Hardware Needed

E	Pan Head Screw 5/32" - 32UNC		4
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22.1 Secure Sink Benchtop Assembly to Module using 6 screws (E)

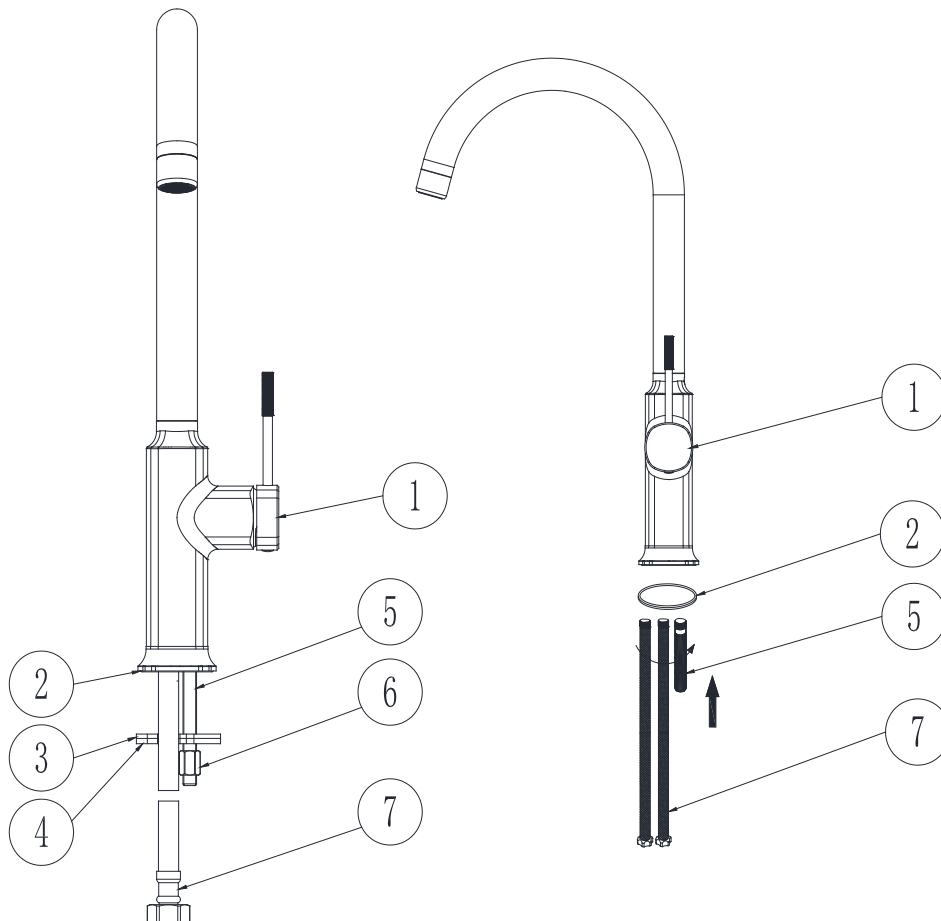


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ASSEMBLY INSTRUCTIONS

STEP 23 - ASSEMBLING TAP

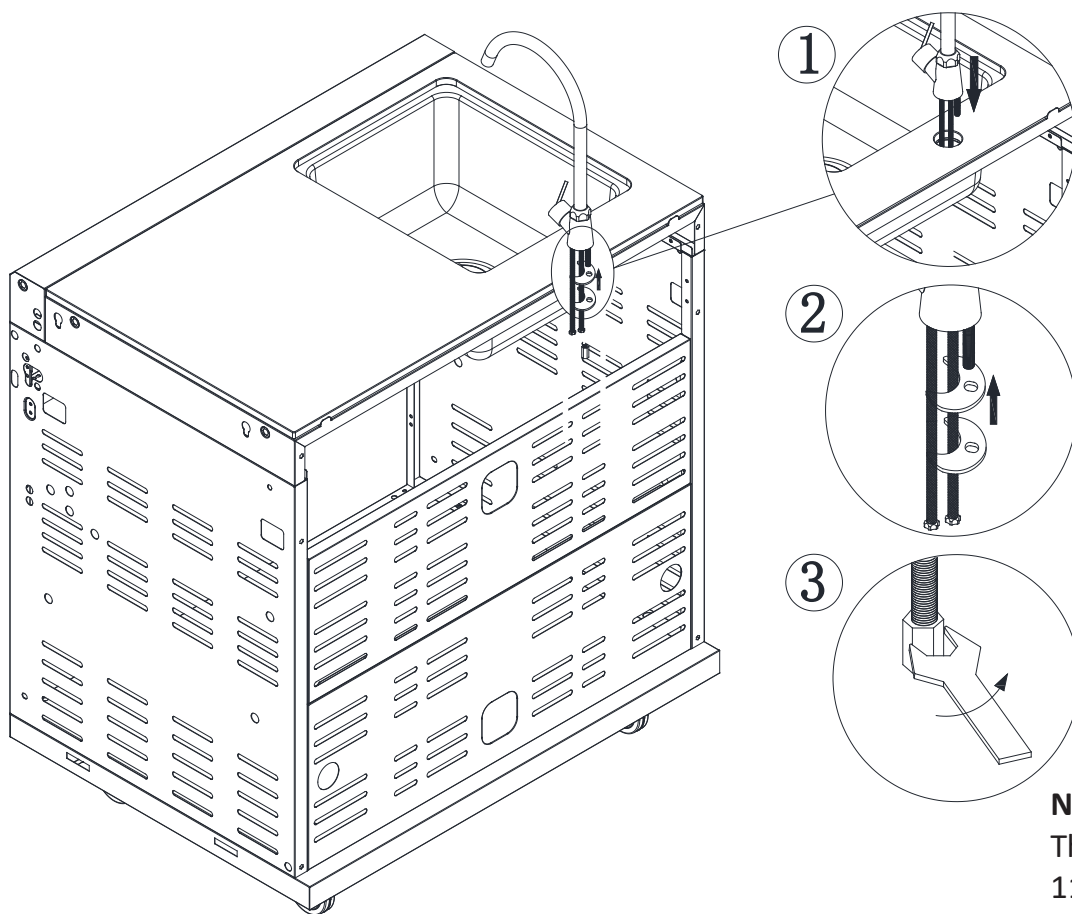
Parts / Hardware Needed			
6	Tap		1



NO.	Part Name	QTY
1	Tap	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

ASSEMBLY INSTRUCTIONS

STEP 24 - SECURING THE TAP ON THE SINK




Note:

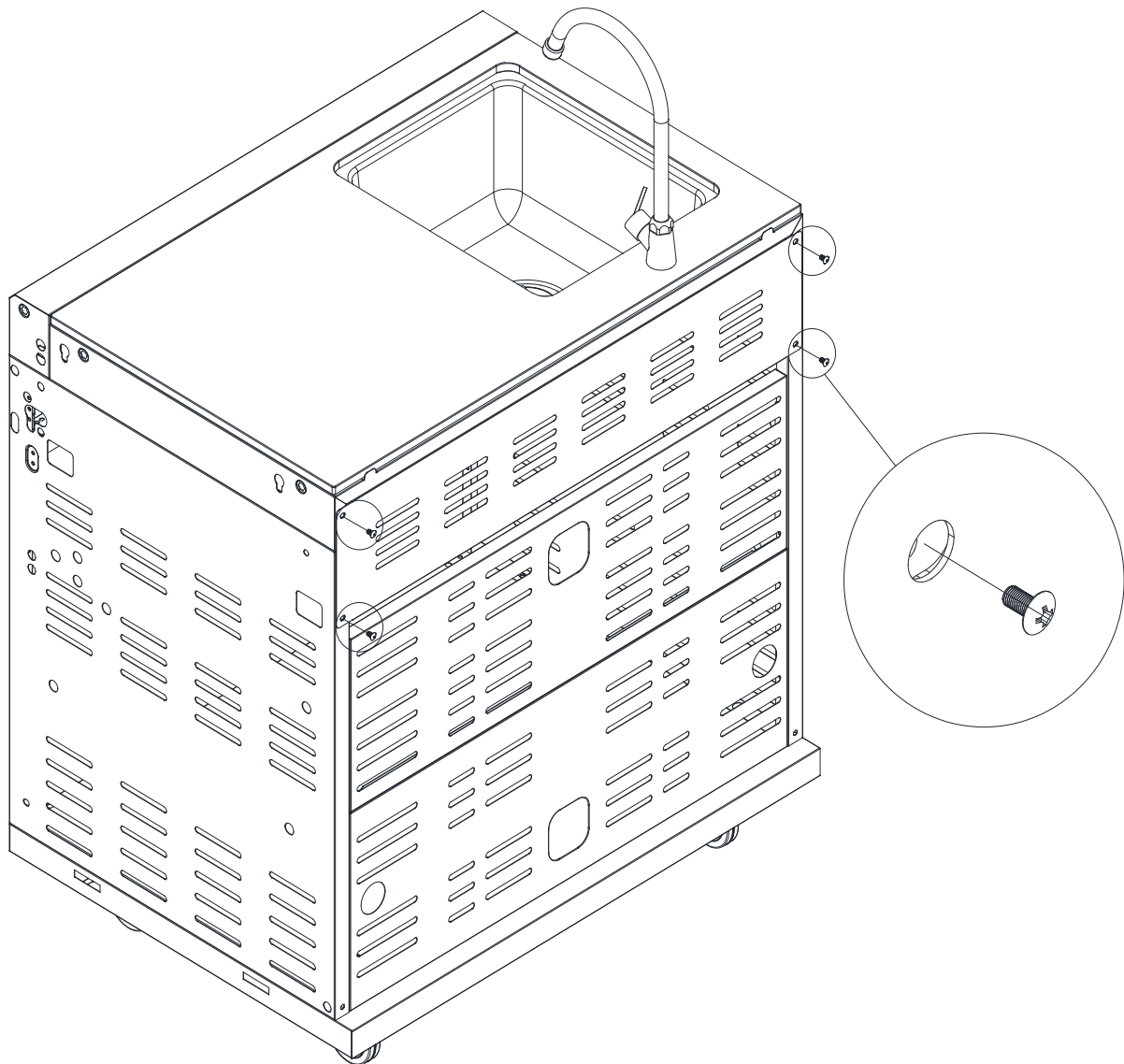
This stage will require a 11mm wrench.

ASSEMBLY INSTRUCTIONS

STEP 25 - ASSEMBLING SINK REAR PANEL UPPER

Parts / Hardware Needed			
8	Sink Rear Panel Upper		1
E	Pan Head Screw 5/32" - 32UNC		4

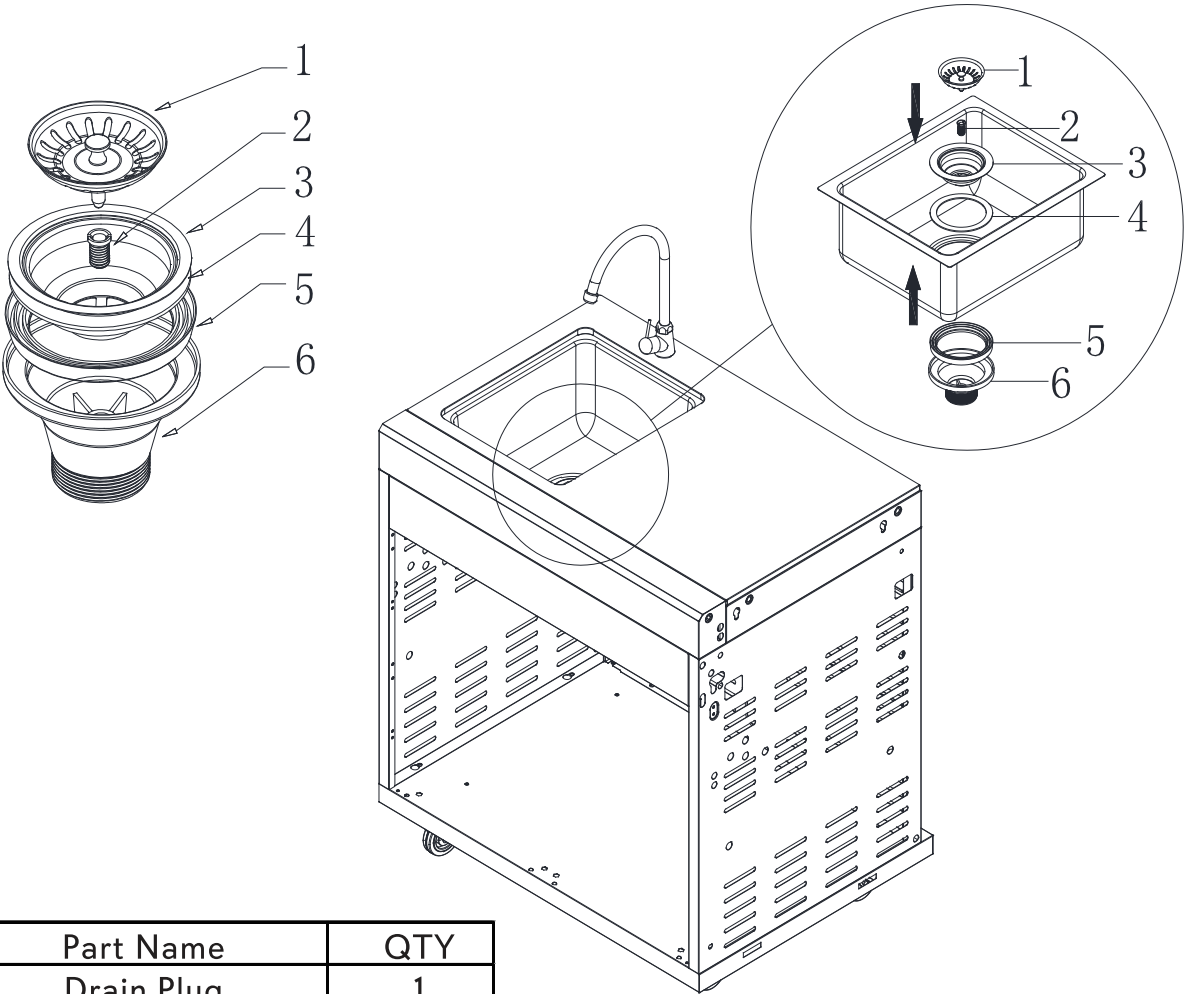
25.1 Securing the Sink Rear Panel Upper on the trolley with 4 Screws (E).



ASSEMBLY INSTRUCTIONS

STEP 26 - ASSEMBLE SINK DRAIN



Parts / Hardware Needed			
7	Sink Drain		1



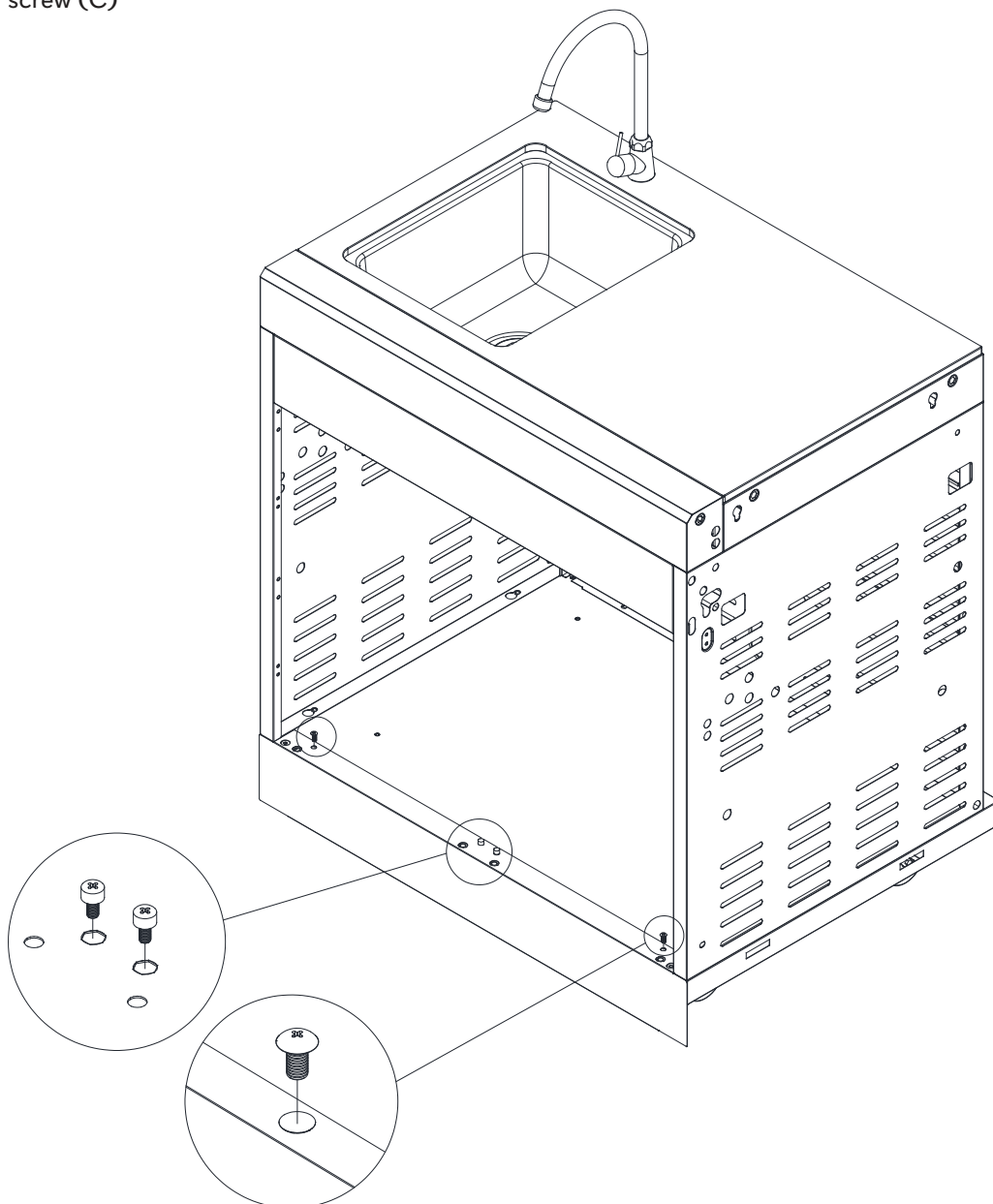
NO.	Part Name	QTY
1	Drain Plug	1
2	Threaded Rod	1
3	Steel Ring	1
4	Foam Pad	1
5	Conical Washer	1
6	Sink lower basin	1

ASSEMBLY INSTRUCTIONS

STEP 27 - ASSEMBLING DOOR PIVOTS

Parts / Hardware Needed			
I	Door Stop Screw		2
C	Pan Head Screw 1/4" - 20UNC		2
14	Sink Bottom Decorative Panel		1

27.1 Position the Decorative Panel (14) on the front edge of the Bottom Plate (13) and attach using 2 Doorstop screws (I) and 2 Panhead screw (C)

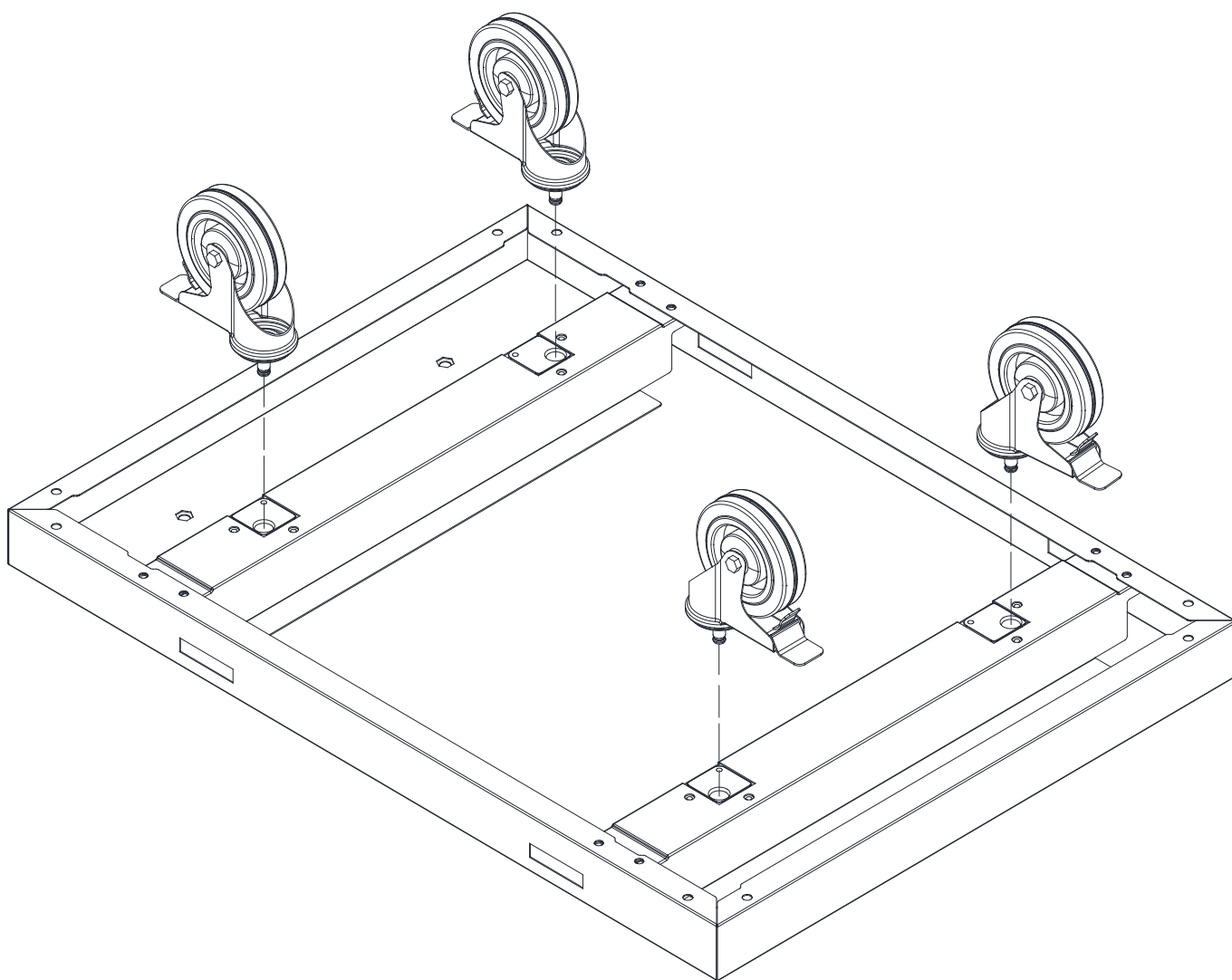


ASSEMBLY INSTRUCTIONS

STEP 28 - CONSTRUCTION OF SIDE BURNER MODULE

Parts / Hardware Needed			
12	Burner Module Bottom Panel		1
10	Locking Castor		4

28.1 Assemble the Locking Castors (10) into the Bottom Plate (12)



ASSEMBLY INSTRUCTIONS

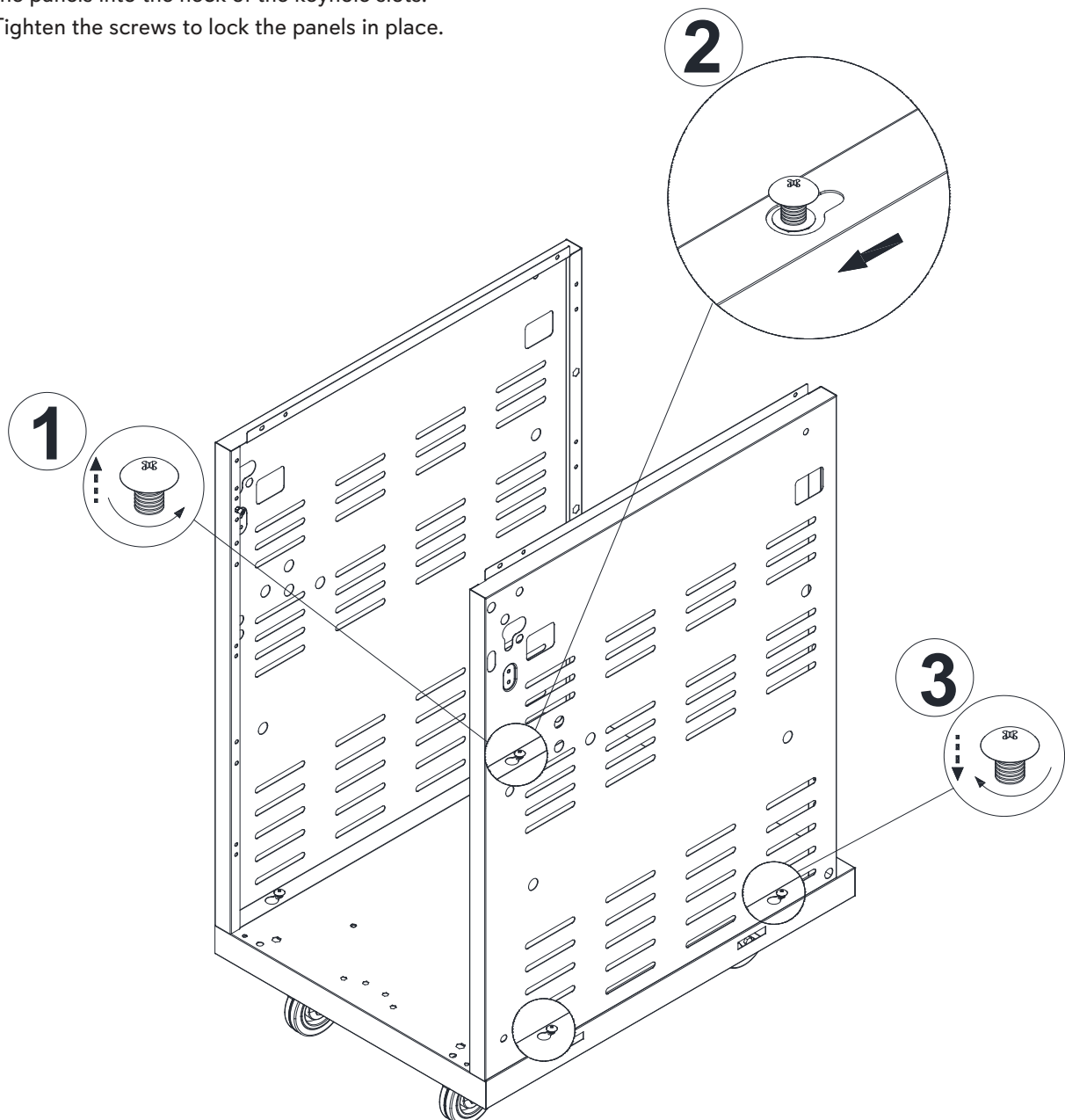
STEP 29 - ASSEMBLE THE TROLLEY SIDE PANELS

Parts / Hardware Needed			
1	Panel LH		1
2	Panel RH		1

29.1 Unscrew the 2 securing screws in the Trolley Base Panel (12) so they come away from the base but do not fully remove the screws.


29.2 Locate the keyhole slots on the base of the two Side Panels (1 and 2) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.

29.3 Tighten the screws to lock the panels in place.



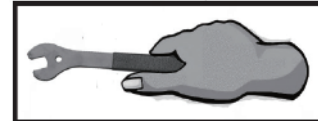
ASSEMBLY INSTRUCTIONS

STEP 30- ATTACH TROLLEY REAR PANEL

Parts / Hardware Needed			
4	Rear Panel Lower		1
C	Pan Head Screw 1/4" - 20UNC		6

NOTE:

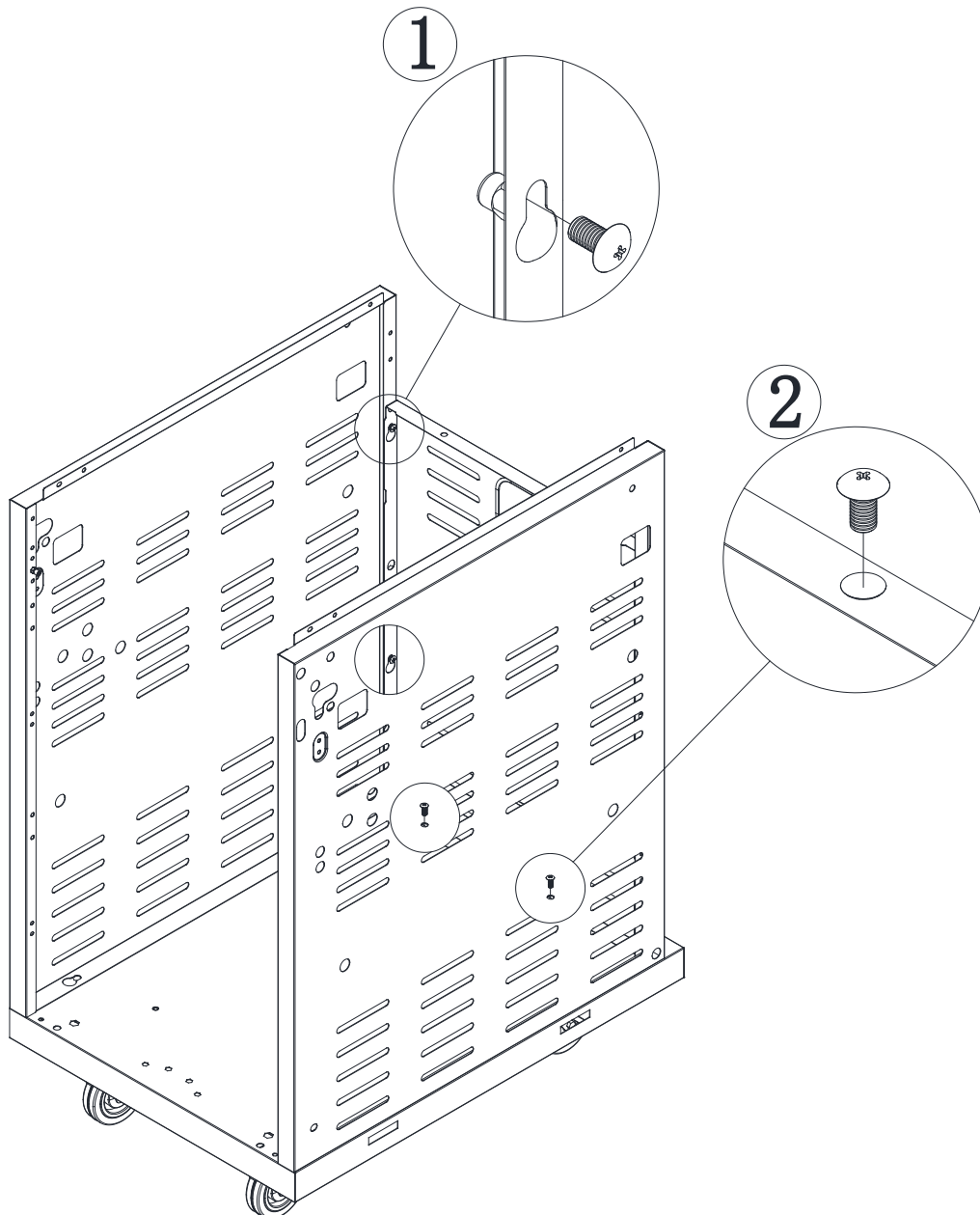
This stage will require a Phillips head screwdriver



30.1 Using 3 Screws (C) secure the sides of the Rear Panel Lower (4) to the Left and Right Hand Trolley panels.


30.2 Using 3 Screws (C) attach the panel to the Base Panel Assembly (12).

NOTE: Secure the pivots firmly but do not over tighten them

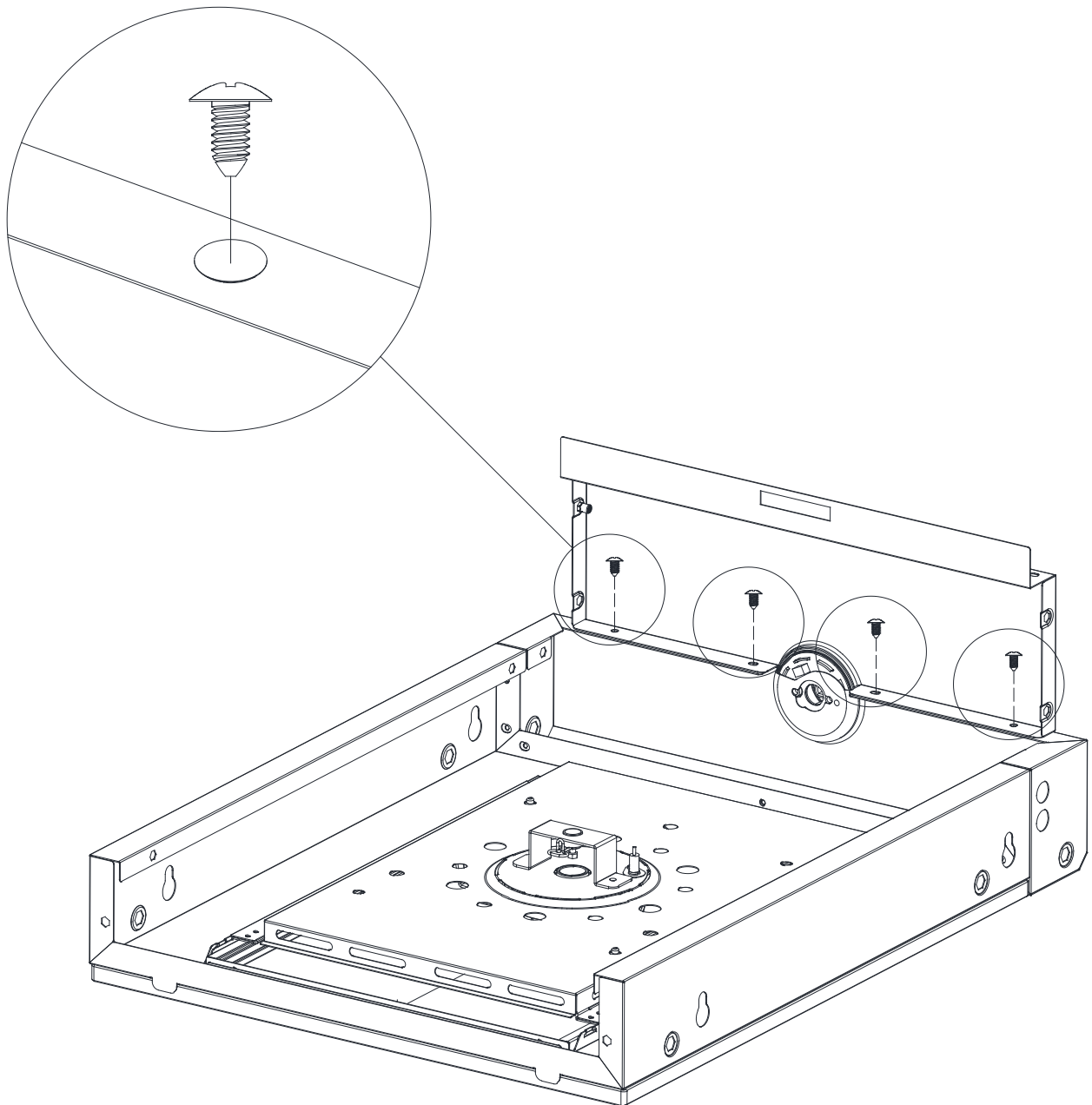


ASSEMBLY INSTRUCTIONS

STEP 31 - SECURING THE CONTROL PANEL LOWER

Parts / Hardware Needed			
J	Cross Recessed Pan Head TappingScrew ST4.2x9.0		4
6	Control Panel Lower		1

31.1 Securing the Control Panel Lower on the Side Burner Assembly with 4 Screws (J)

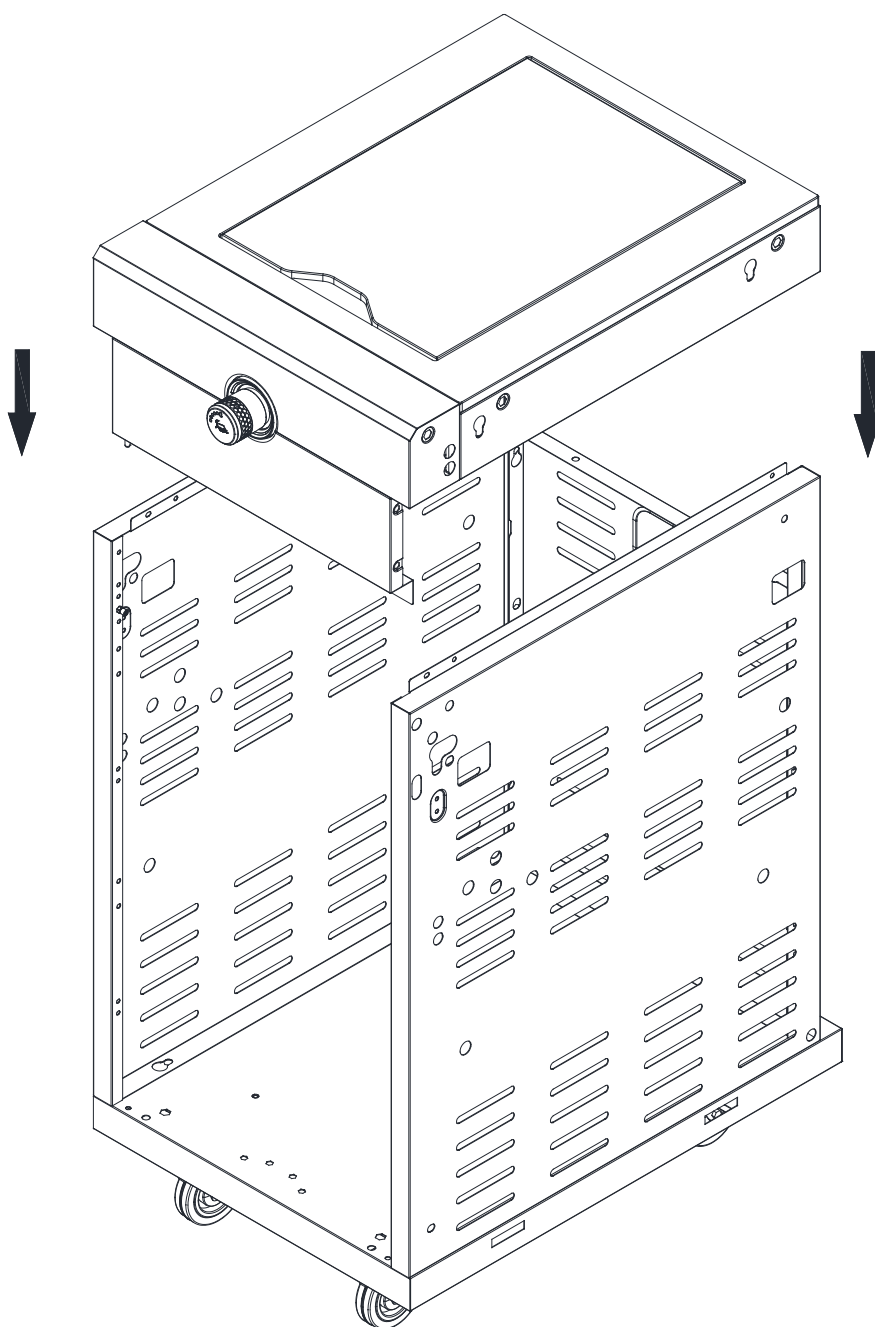


ASSEMBLY INSTRUCTIONS

STEP 32 - ATTACH SIDE BURNER ASSEMBLY TO TROLLEY


Parts / Hardware Needed			
3	Side Burner Assembly		1

32.1 Locate the Side Burner Assembly (3) onto the Trolley.

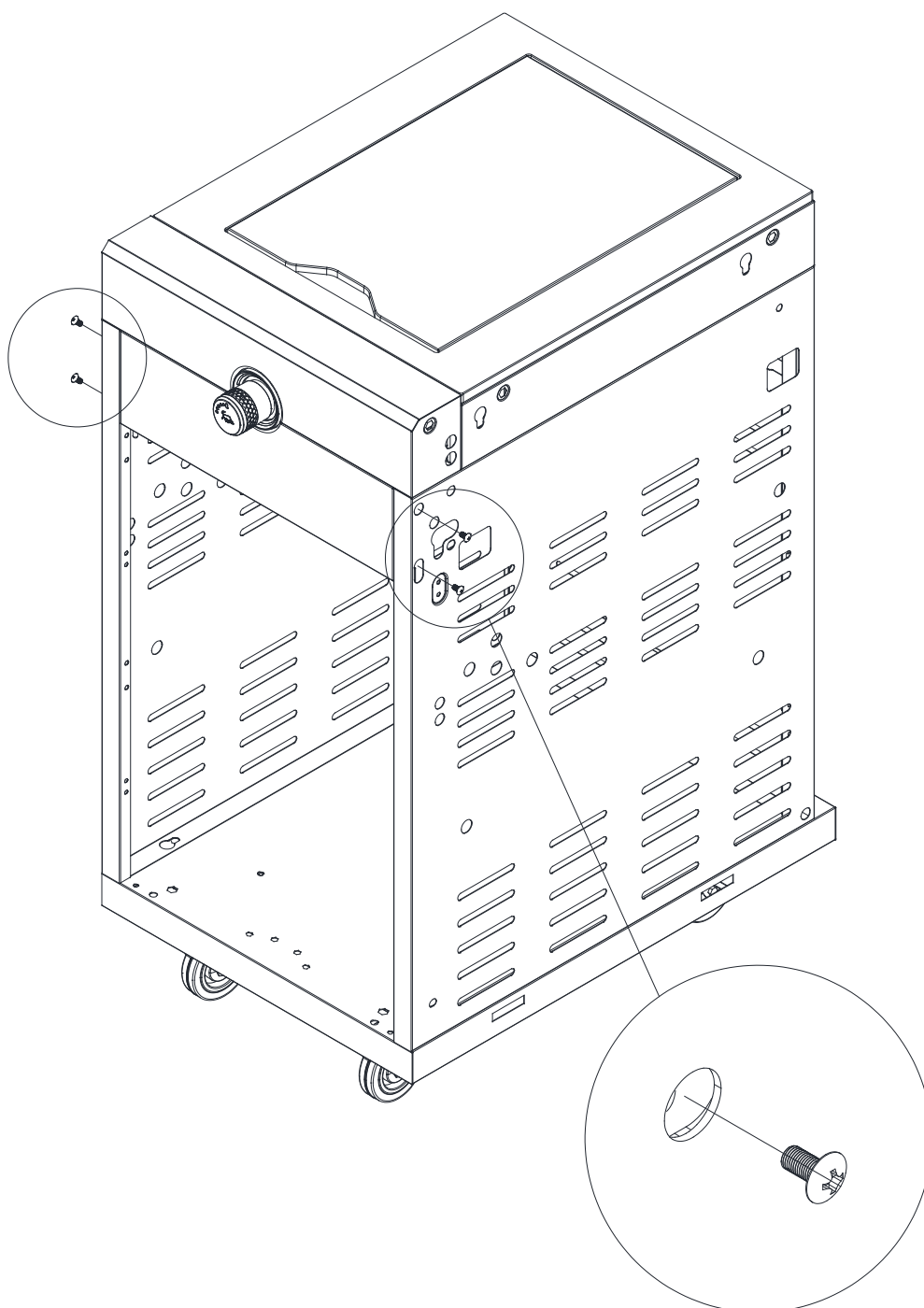


ASSEMBLY INSTRUCTIONS

STEP 33 - SECURING THE SIDE BURNER ASSEMBLY ON THE TROLLEY


Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		4

33.1 Securing the Control Panel Lower to the Panel LH and Panel RH.

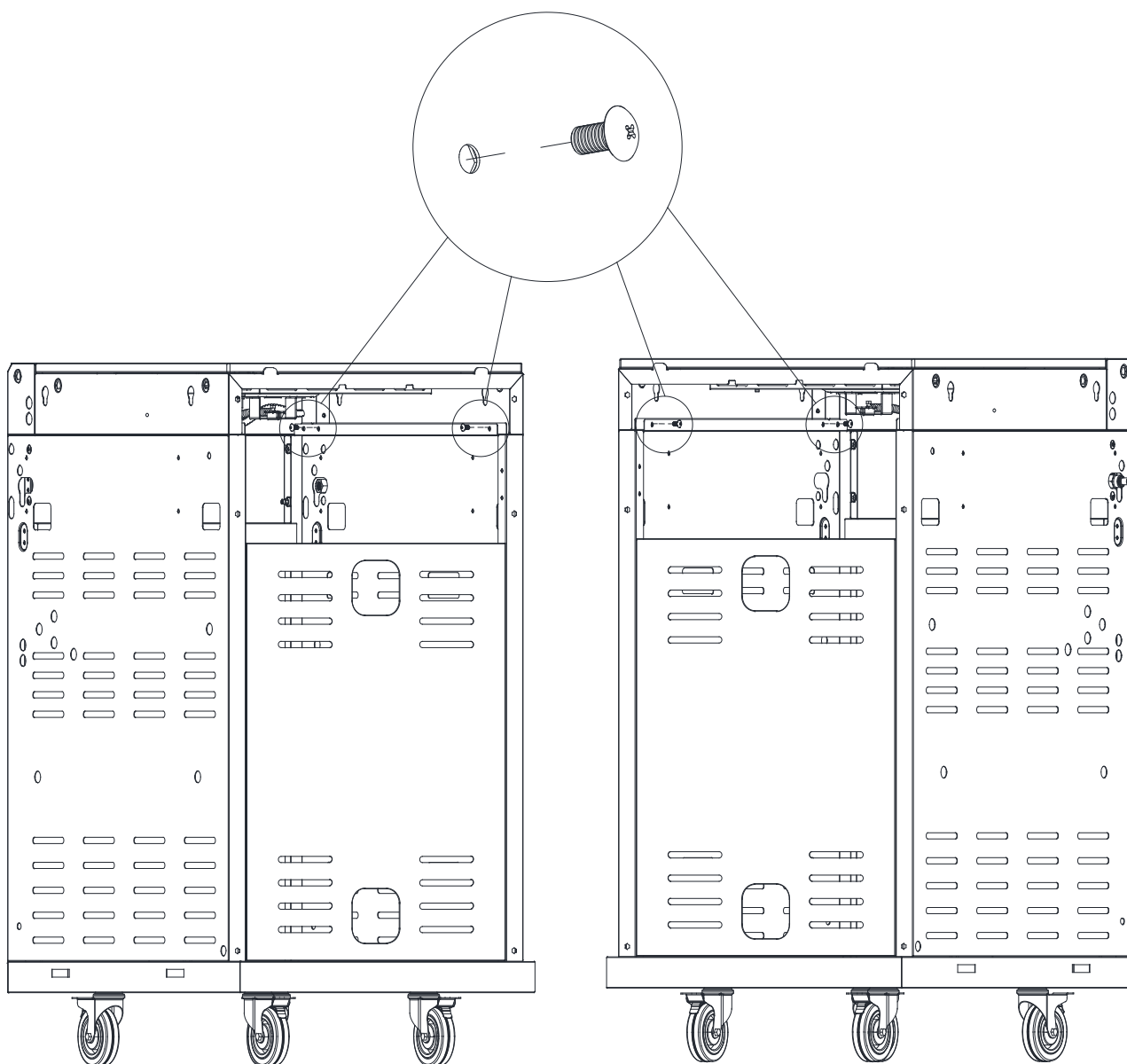


ASSEMBLY INSTRUCTIONS

STEP 34 - SECURING THE SIDE BURNER ASSEMBLY ON THE TROLLEY


Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		4

34.1 Secure the side burner Assembly from inside the trolley using 4 Screws (E).

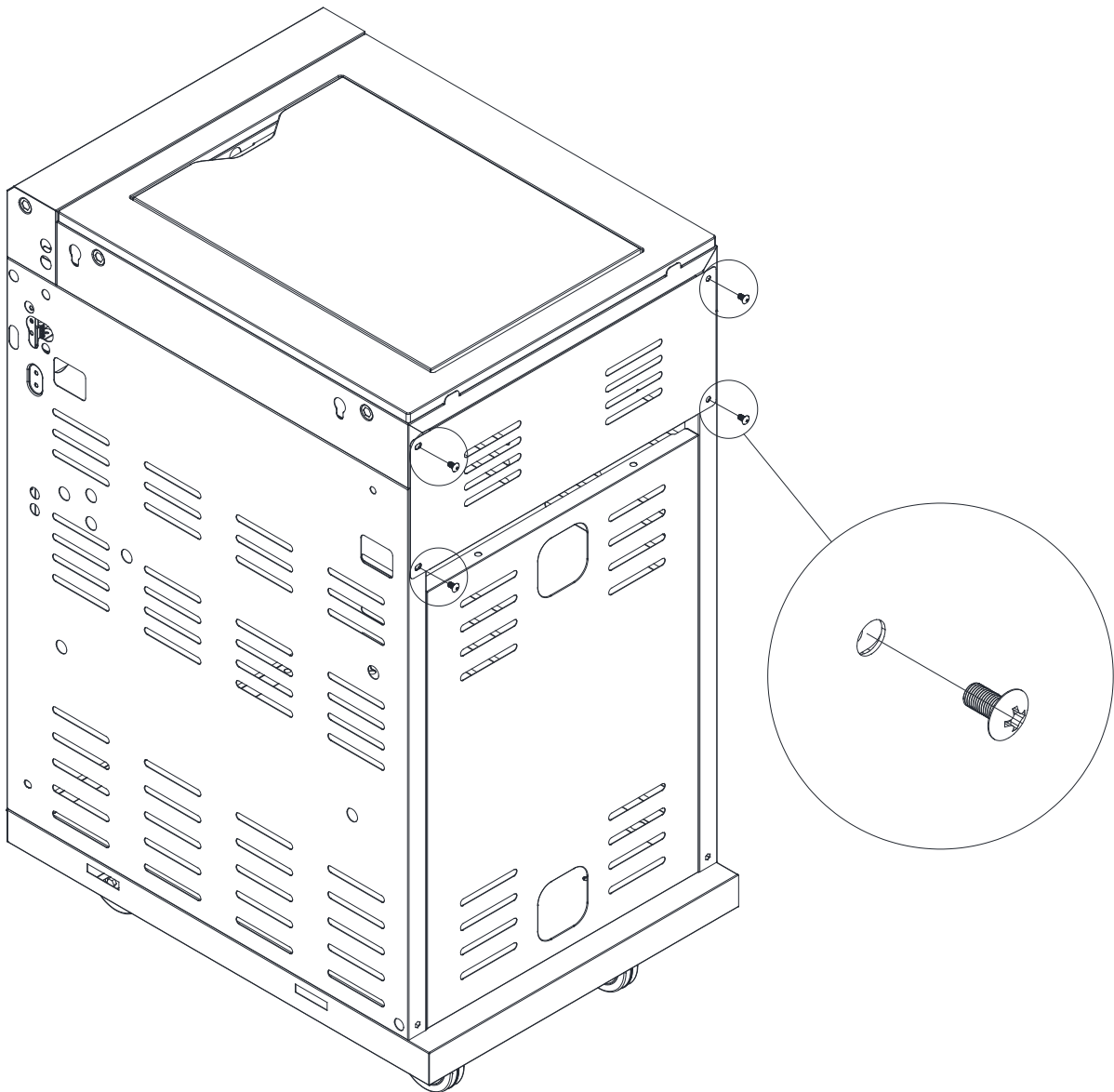


ASSEMBLY INSTRUCTIONS

STEP 35 - ATTACH THE BURNER REAR PANEL UPPER



Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		4
5	Burner Rear Panel Upper		1

35.1 Attach the Burner Rear Panel Upper to Trolley with 4 Screws (E).

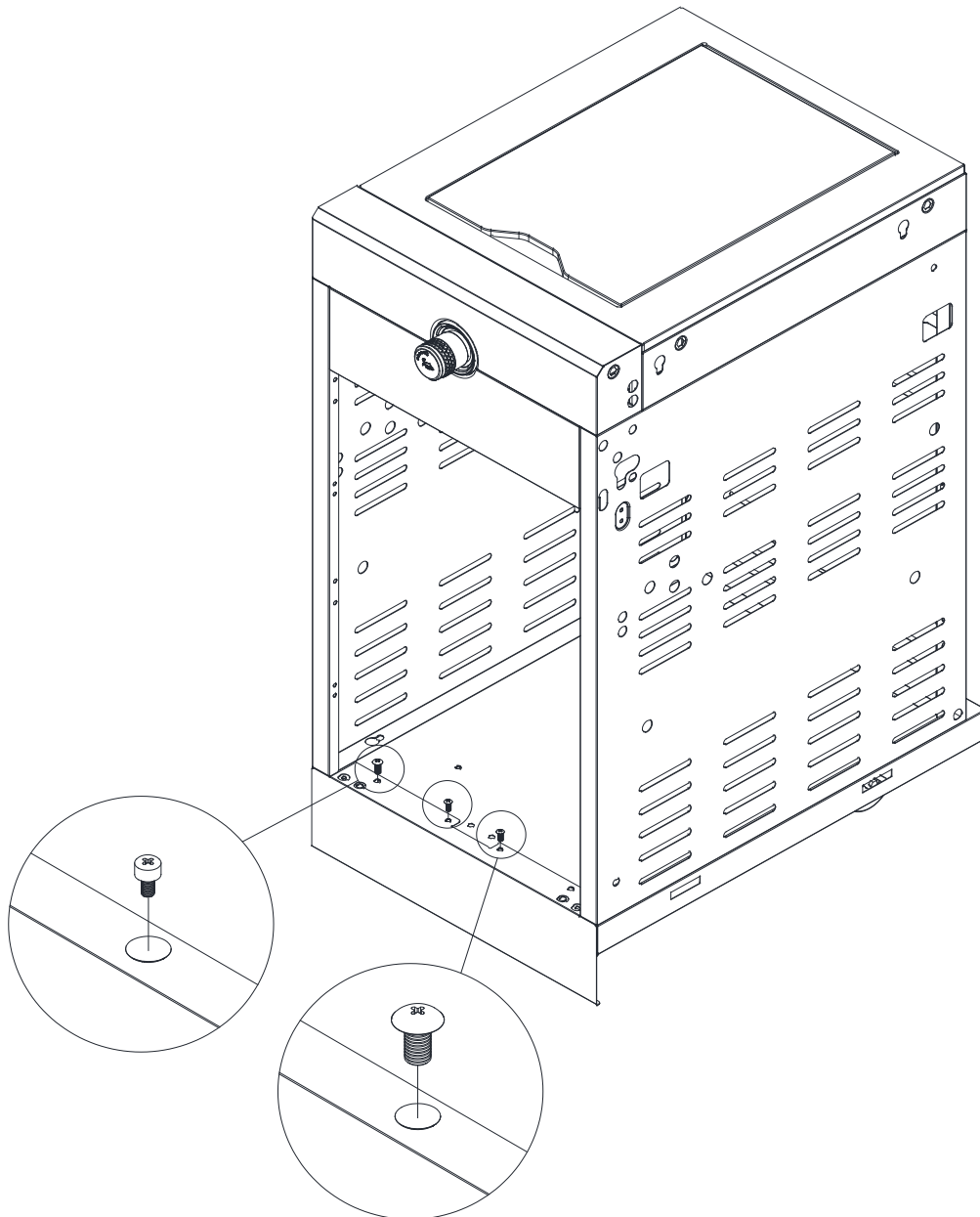


ASSEMBLY INSTRUCTIONS

STEP 36 - ASSEMBLE THE DECORATIVE PANEL



Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		2
I	Door Stop Screw		1
11	Decorative Panel		1

36.1 Securing the Decorative Panel on the Bottom Panel with 2 Screws(E) and 1 Screw(I).



ASSEMBLY INSTRUCTIONS

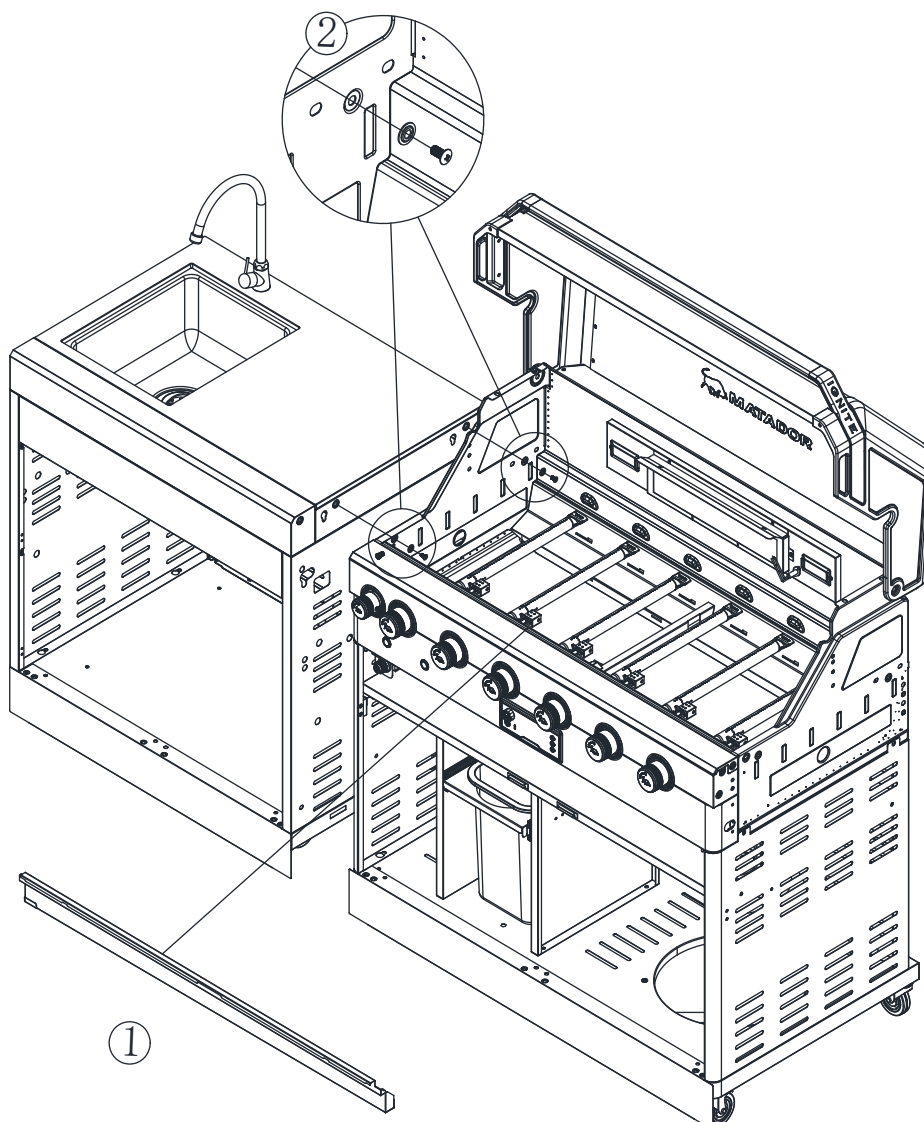
STEP 37 - CONNECT THE SINK MODULE TO THE MAIN MODULE.

Parts / Hardware Needed			
C	Pan Head Screw 1/4" - 20UNC		2
A	Gasket		2
25	Grease Channel		1

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

37.2 Using a washer (A) and Screw (C) connect the units via the firebox on the main unit.

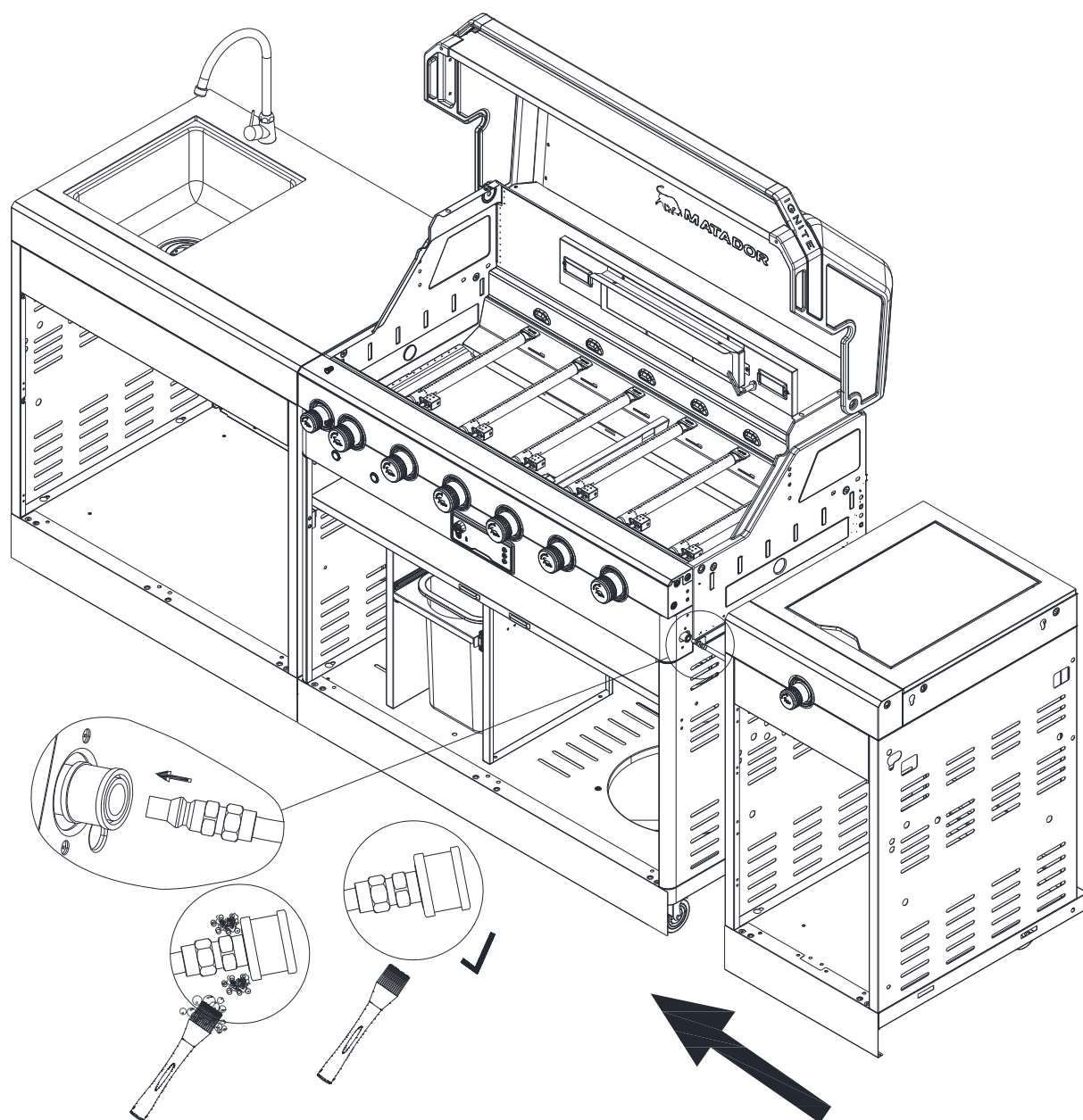
37.3 Insert the grease channel into the front of the firebox.



ASSEMBLY INSTRUCTIONS



STEP 38 - CONNECT THE HOSE TO QUICK CONNECTOR.

38.1 Connect the Side Burner Module's hose to the Quick-Connector on the Main module.



ASSEMBLY INSTRUCTIONS

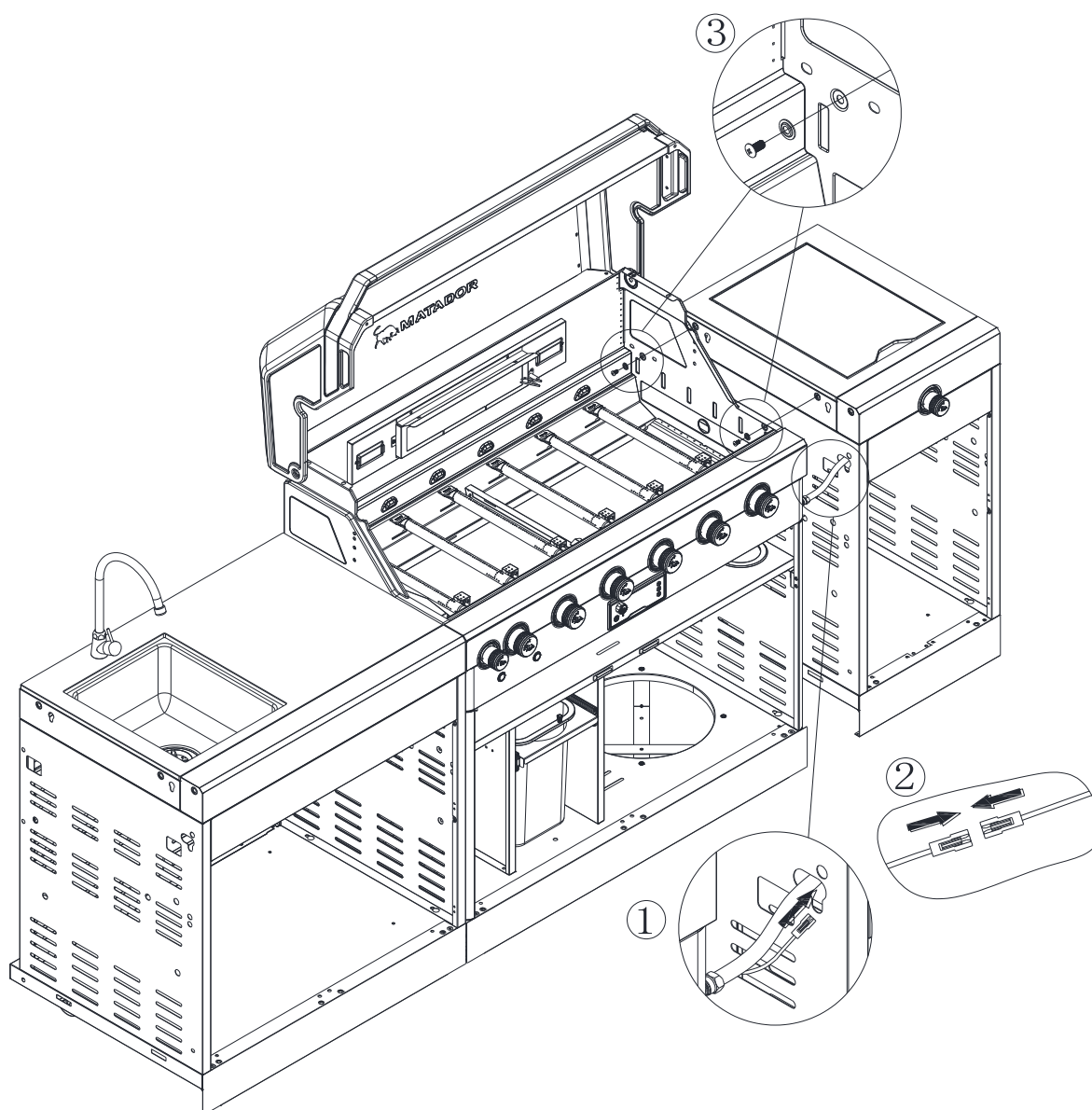
STEP 39 - CONNECT THE SIDE BURNER MODULE TO THE MAIN MODULE.

Parts / Hardware Needed			
C	Pan Head Screw 1/4" - 20UNC		2
A	Gasket		2

39.1 Align the burner unit with the main unit on flat ground to ensure the connection holes line up correctly.


39.2 Thread the gas line from the main unit into the burner unit and connect with burner unit gas line

39.3 Using a washer (A) and Screw (C)



ASSEMBLY INSTRUCTIONS

STEP 40 - ASSEMBLING THE REAR BURNER IGNITION SWITCH

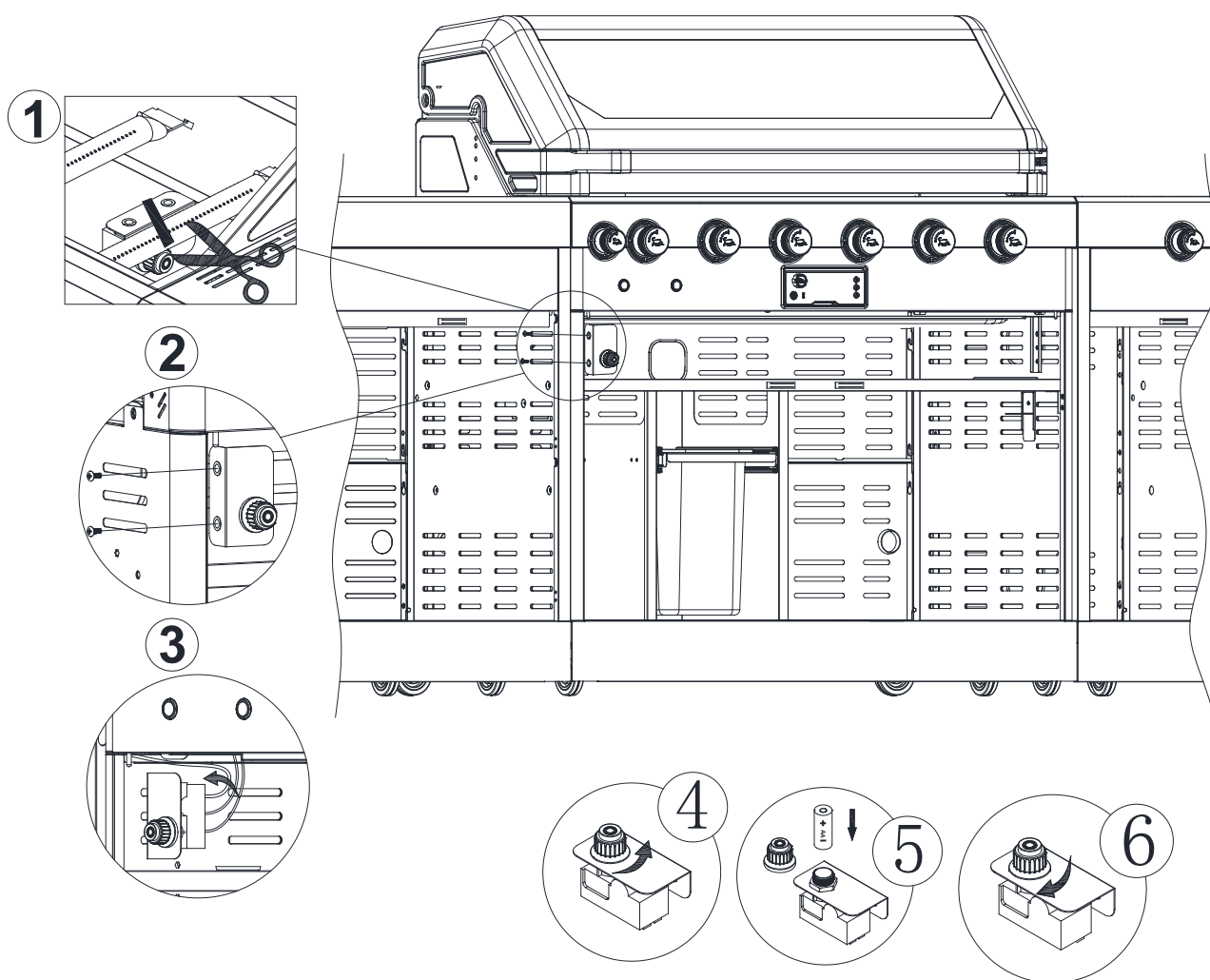
Parts / Hardware Needed			
C	Pan Head Screw 1/4" - 20UNC		2
	AA Batteries		1

40.1 Locate the Rear Burner Ignition Switch attached to the underside of the Firebox and remove the securing tie.

40.2 Locate the switch to the Left Hand Side of the Trolley Assembly and secure with 2 Screws (C).

40.3 Unscrew the Ignition Cap on the Switch mechanism and insert 1 x AA Battery .

40.4 Re-attach the Ignition Cap securely to complete installation.



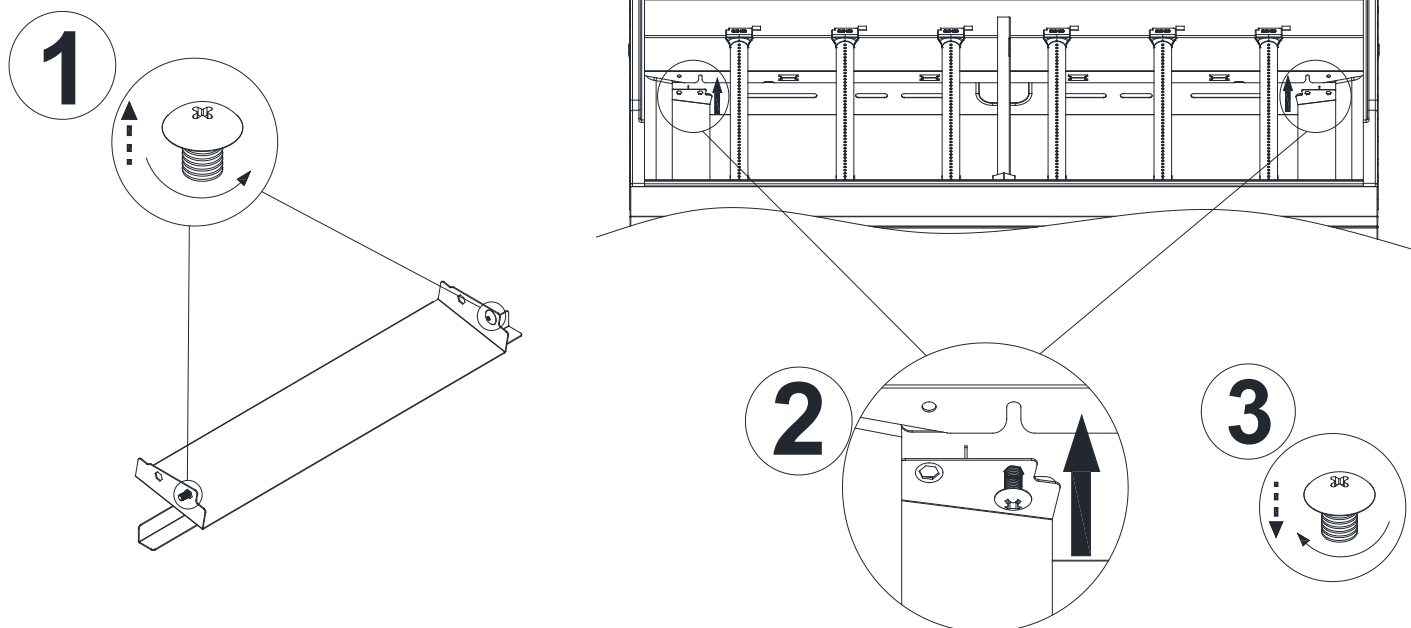
ASSEMBLY INSTRUCTIONS

STEP 41 - ASSEMBLE THE FRONT GREASE TRAY SUPPORT BRACKET

Parts / Hardware Needed			
35	Front Grease Tray Support Bracket		2

41.1 Loosen the pre-installed screws on the Front Grease Tray Support Bracket(35).

41.2 Snap the Tray Support Bracket(35) into the Firebox groove and tighten the screws.



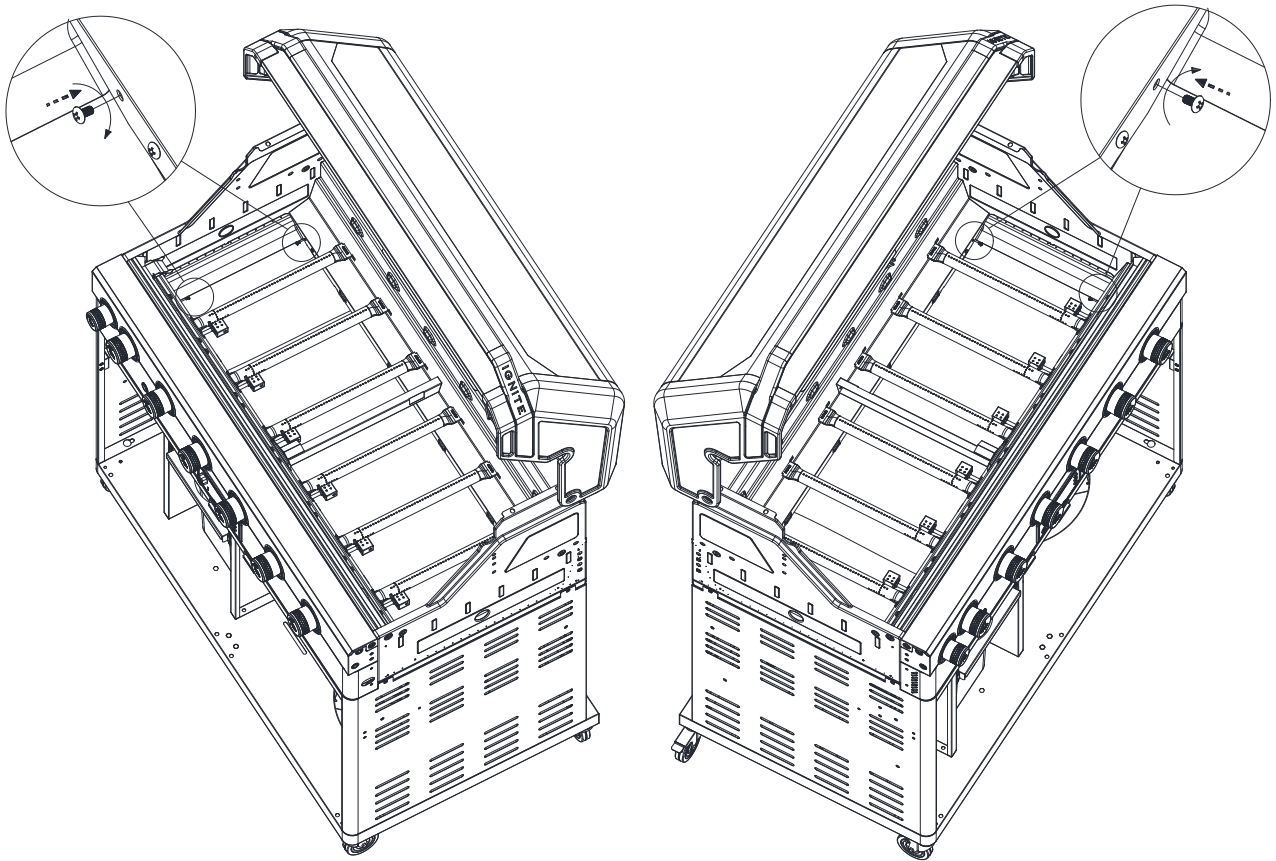
ASSEMBLY INSTRUCTIONS

STEP 42 - ASSEMBLE THE FRONT GREASE TRAY SUPPORT BRACKET

Parts / Hardware Needed

E	Pan Head Screw 5/32" - 32UNC		4
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42.1Secure with 2 Screws(E) on the Firebox.



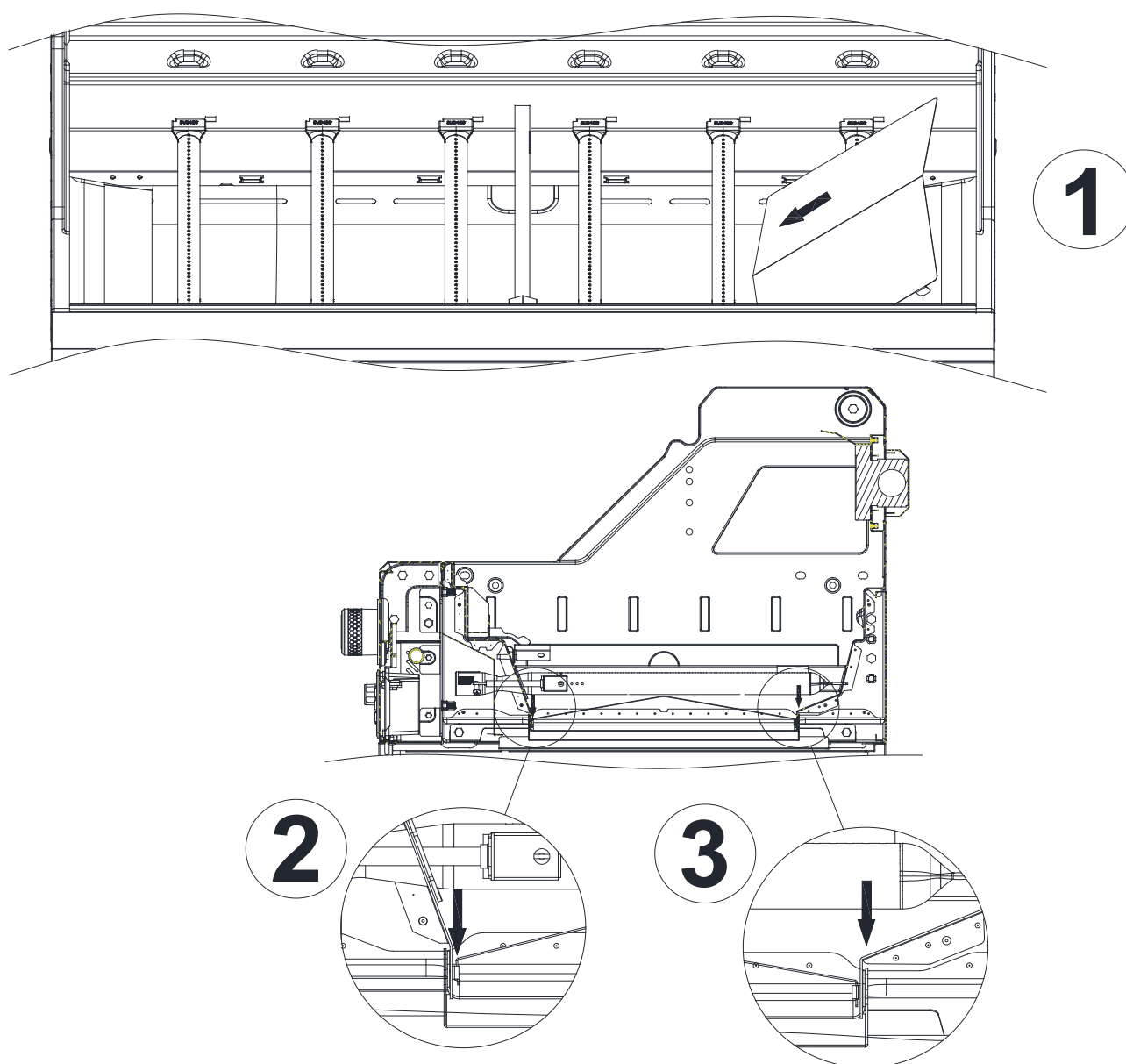
MATADOR

ASSEMBLY INSTRUCTIONS

STEP 43 - ASSEMBLE THE OIL BAFFLE


Parts / Hardware Needed			
38	Oil Baffle		1

43.1 Attach the Oil Baffle(38) onto the Firebox front of the BBQ.



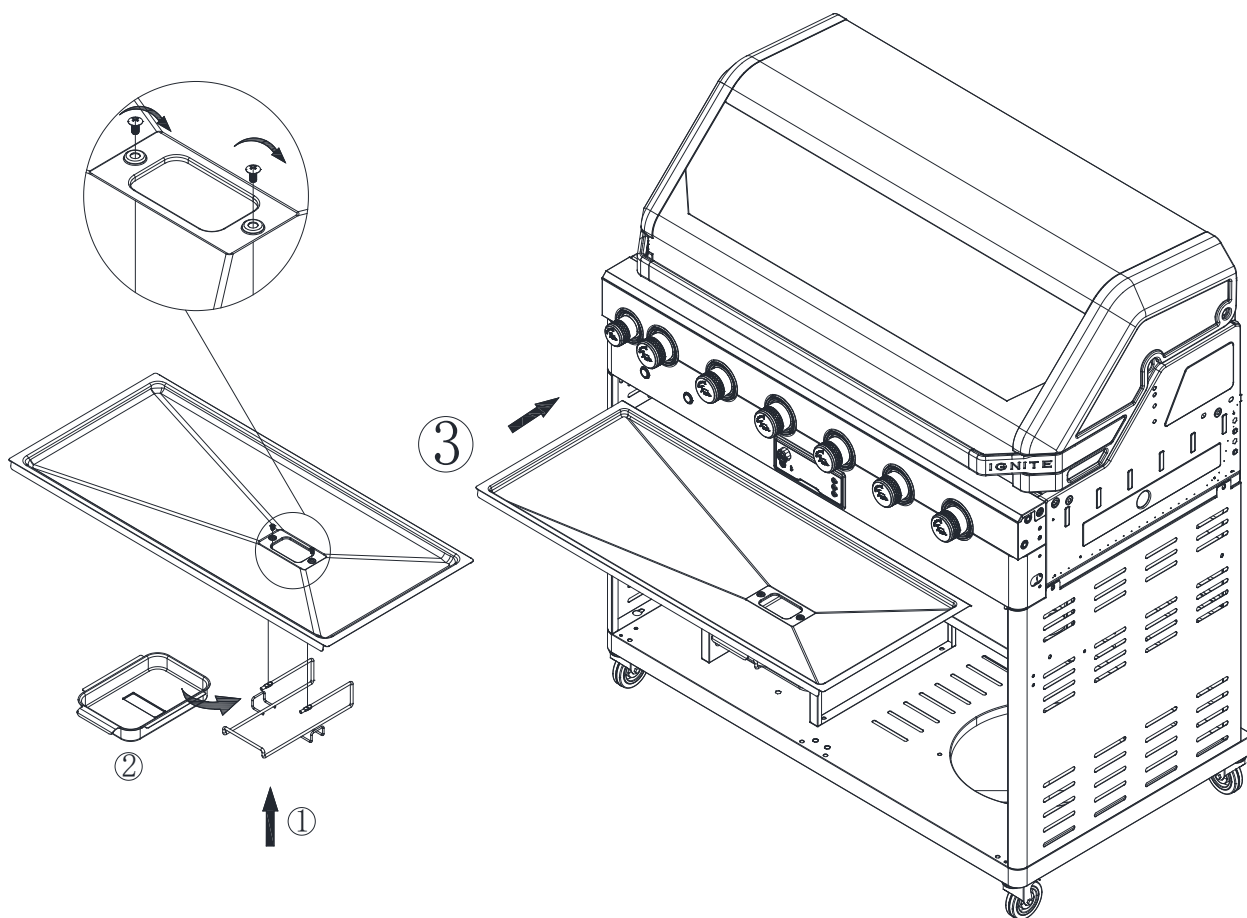
ASSEMBLY INSTRUCTIONS

STEP 44 - ASSEMBLING THE GREASE TRAY AND CUP

Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		2
6	Grease Tray		1
5	Grease Cup		1
4	Grease Cup Wire		1

44.1 Using 2 Screws (E) secure the Grease Tray Wire (4) to the Grease Tray (6). Align the wire so that open end is facing the front of the BBQ when the Tray is inserted.

44.2 Slide the Grease Cup (5) into the Wire Tray and insert the Grease Tray onto the running rails from the rear of the BBQ.



NOTE: The grease tray is front-pulled, and the front area must be free of wire terminals or any interference.

ASSEMBLY INSTRUCTIONS

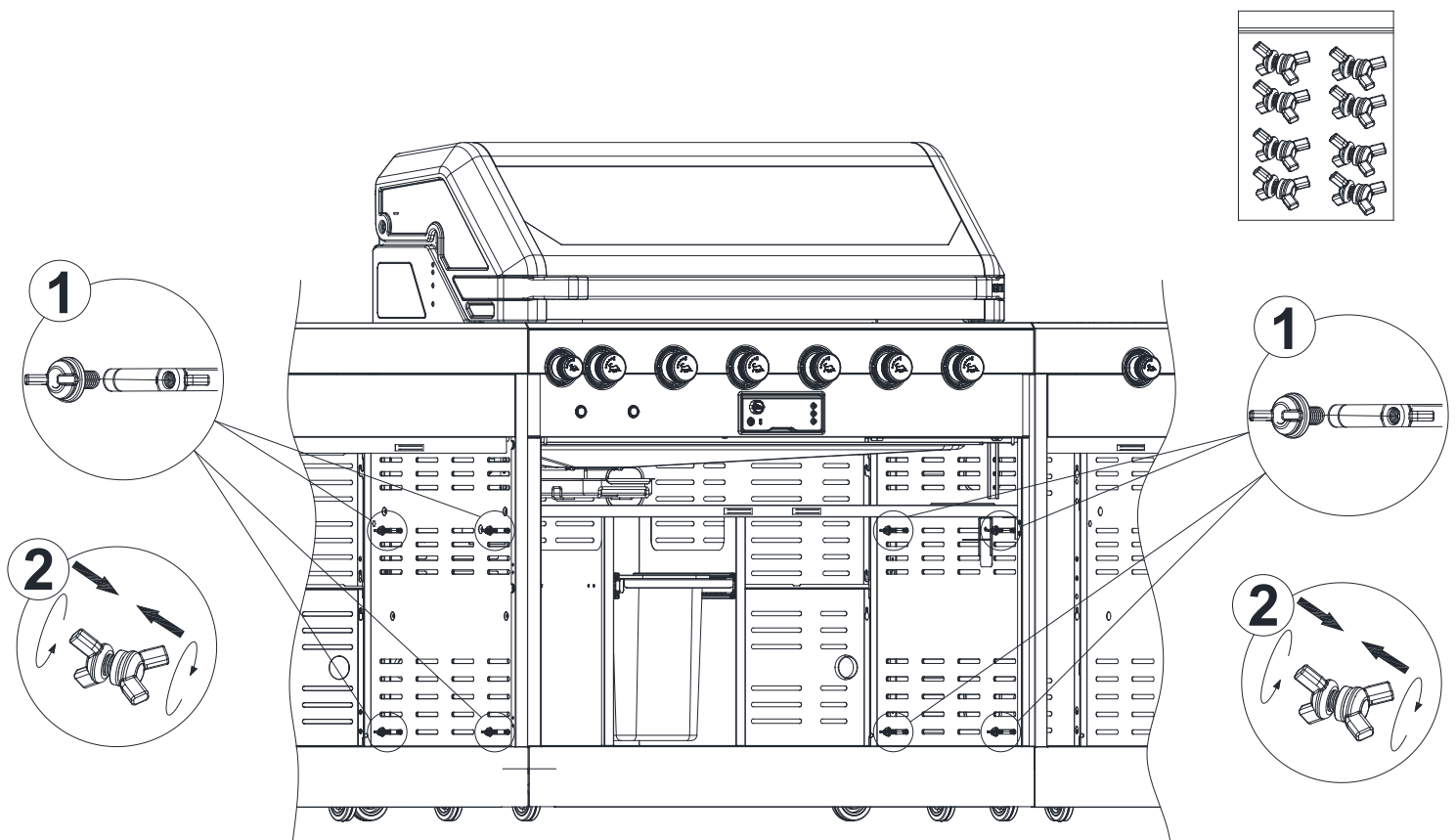
STEP 45 - SECURING THE MODULES

Parts / Hardware Needed

L	Butterfly Nut		8
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45.1 Secure all Modules together using Butterfly screws.

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

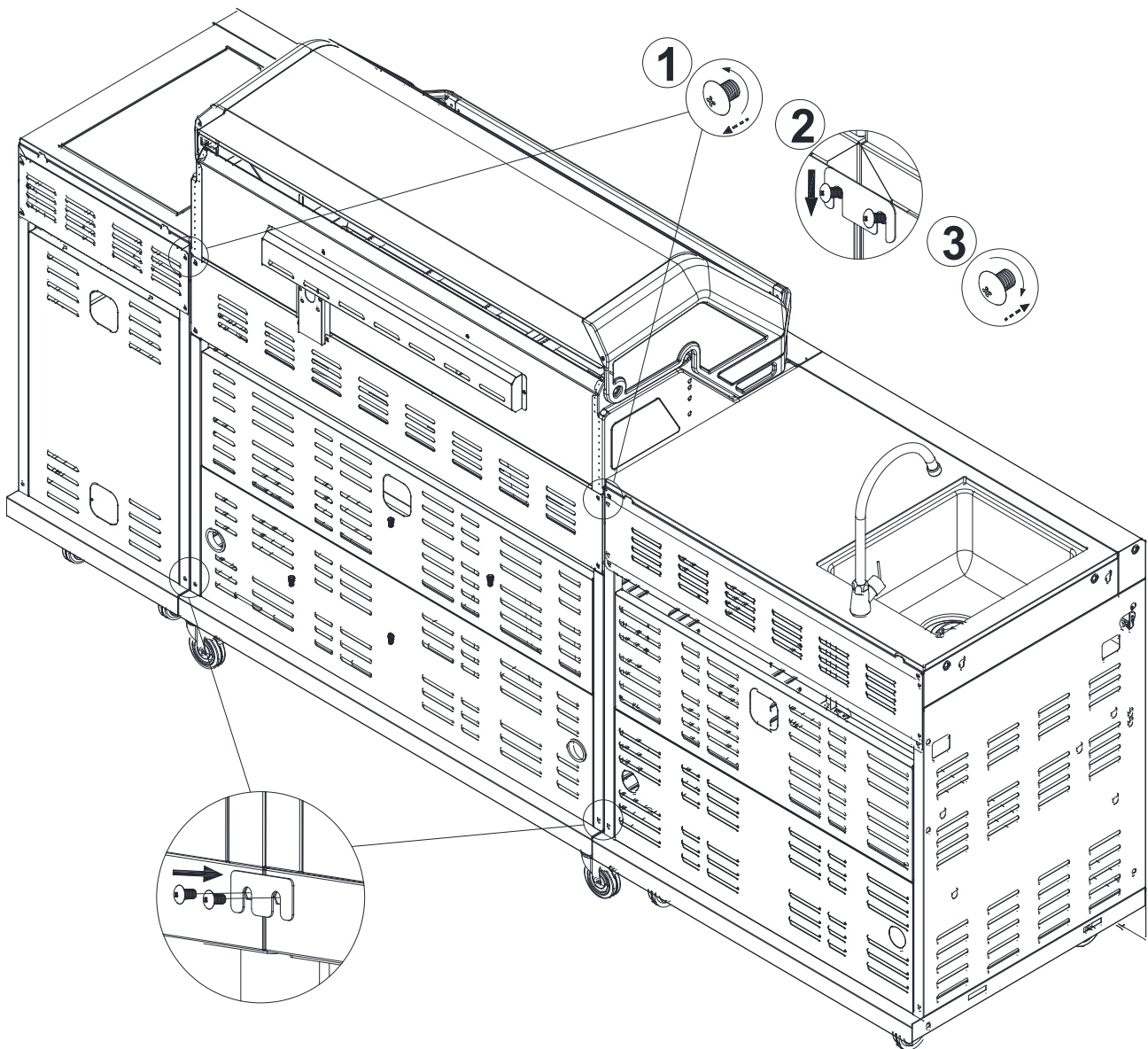


ASSEMBLY INSTRUCTIONS

STEP 46 - SECURING THE MODULES

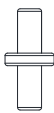
Parts / Hardware Needed			
E	Pan Head Screw 5/32" - 32UNC		4
K	Interlocking Tab		4

46.1 First, use Interlocking Tabs(K) to connect each module, then secure them with 4 Screws(E).

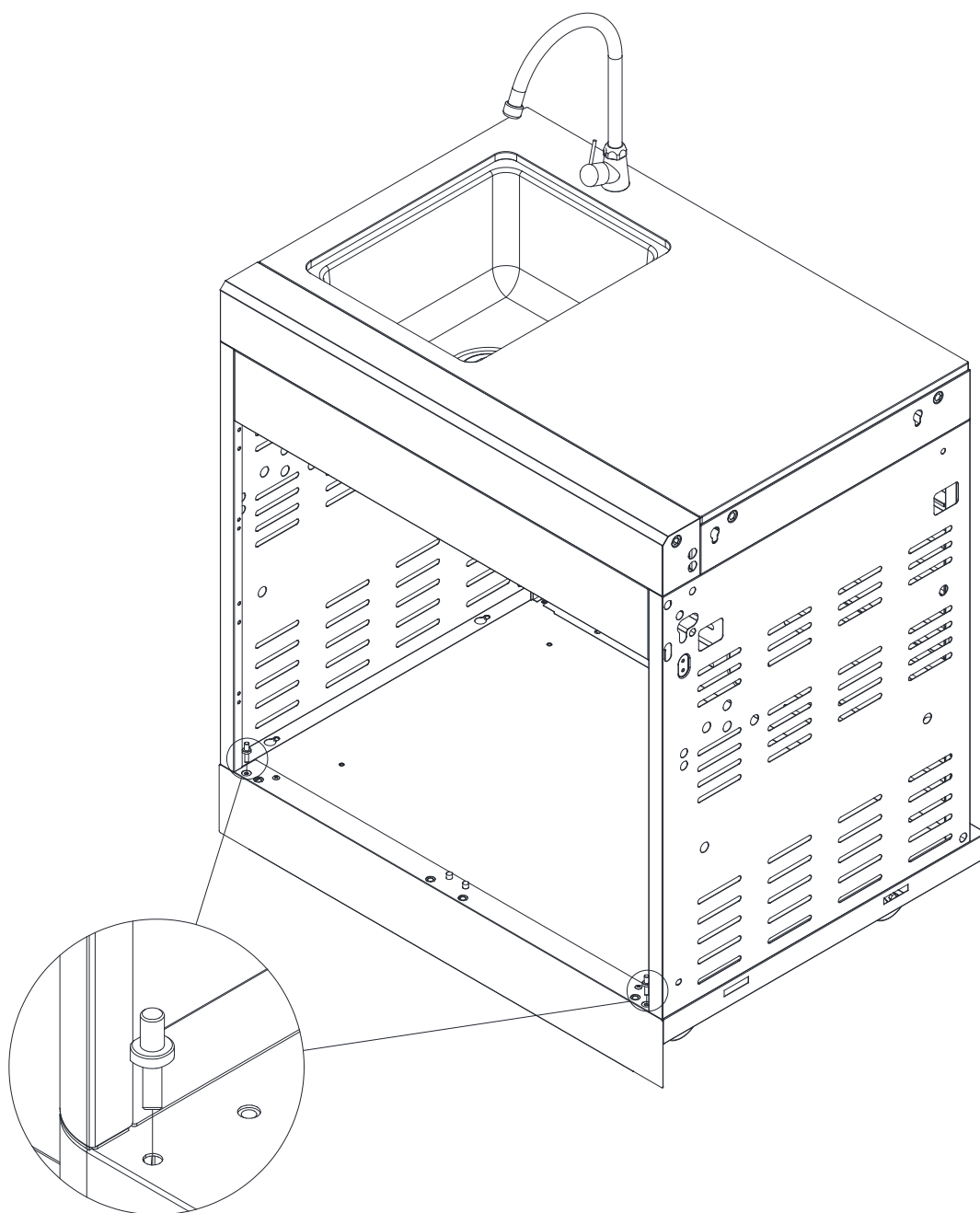


ASSEMBLY INSTRUCTIONS

STEP 47 - ASSEMBLE THE DOOR HINGE

Parts / Hardware Needed			
F	Door Hinge		2

47.1 Push the Door Pivots (F) into the holes in base panel of the trolley.



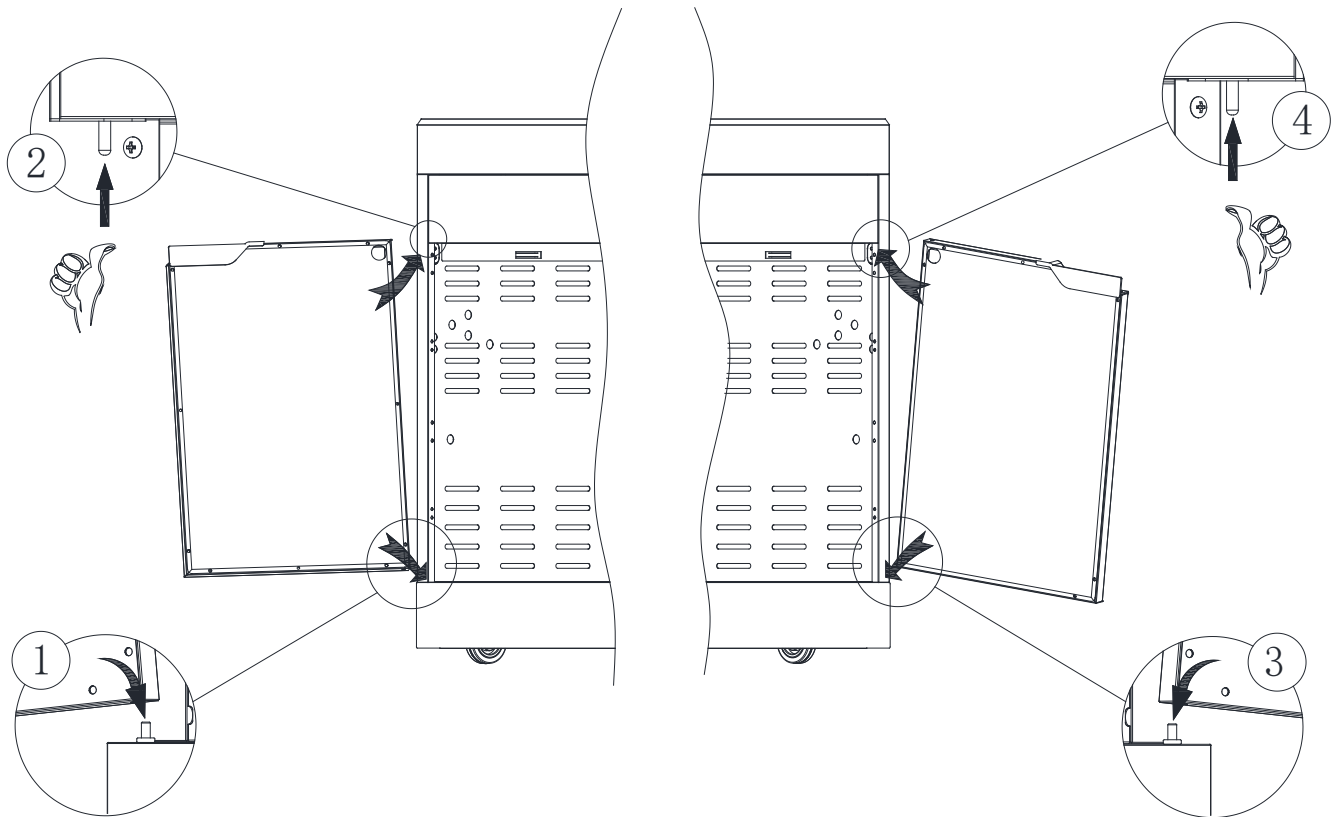
ASSEMBLY INSTRUCTIONS

STEP 48 - ASSEMBLE DOORS TO THE TROLLEY

Parts / Hardware Needed			
3	Door RH		1
11	Door LH		1

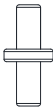
48.1 To attach the Doors to the Trolley you first locate the bottom of the door onto the pivot protruding from the Bottom Panel (STEP 47)

48.2 Once in place move the Door to the top of the Trolley 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

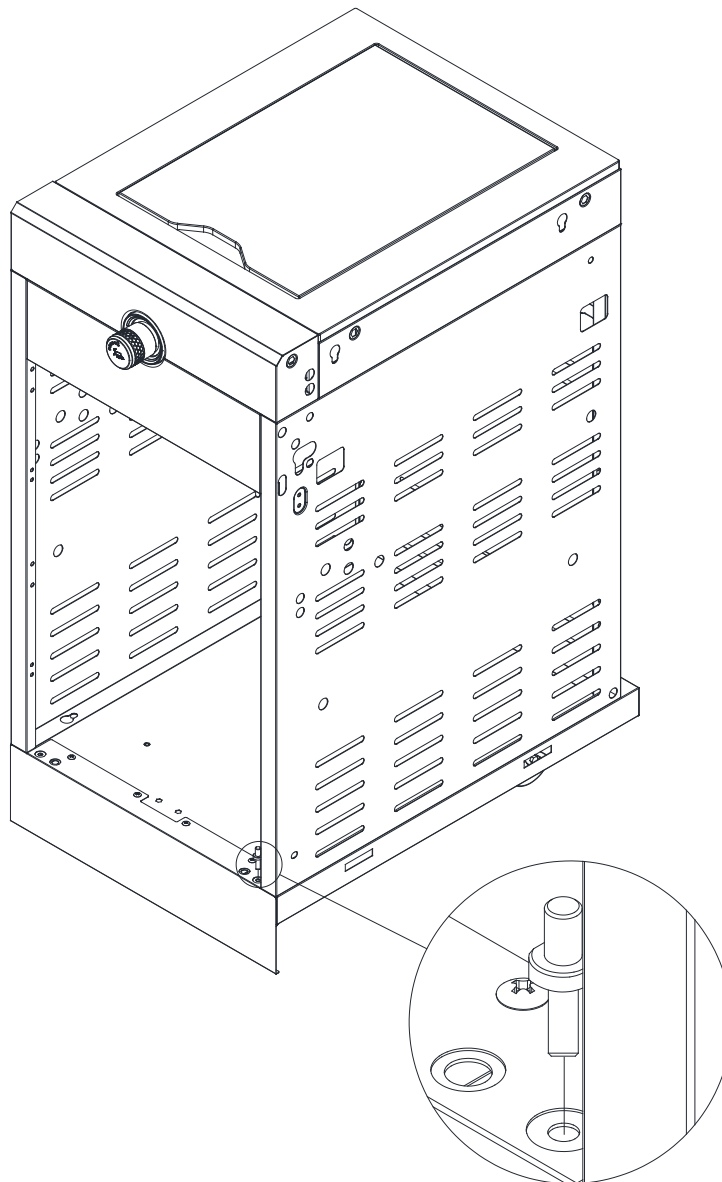


ASSEMBLY INSTRUCTIONS

STEP 49 - ASSEMBLE THE DOOR HINGE

Parts / Hardware Needed			
F	Door Hinge		1

49.1 Push the Door Pivots (F) into the holes in base panel of the trolley.



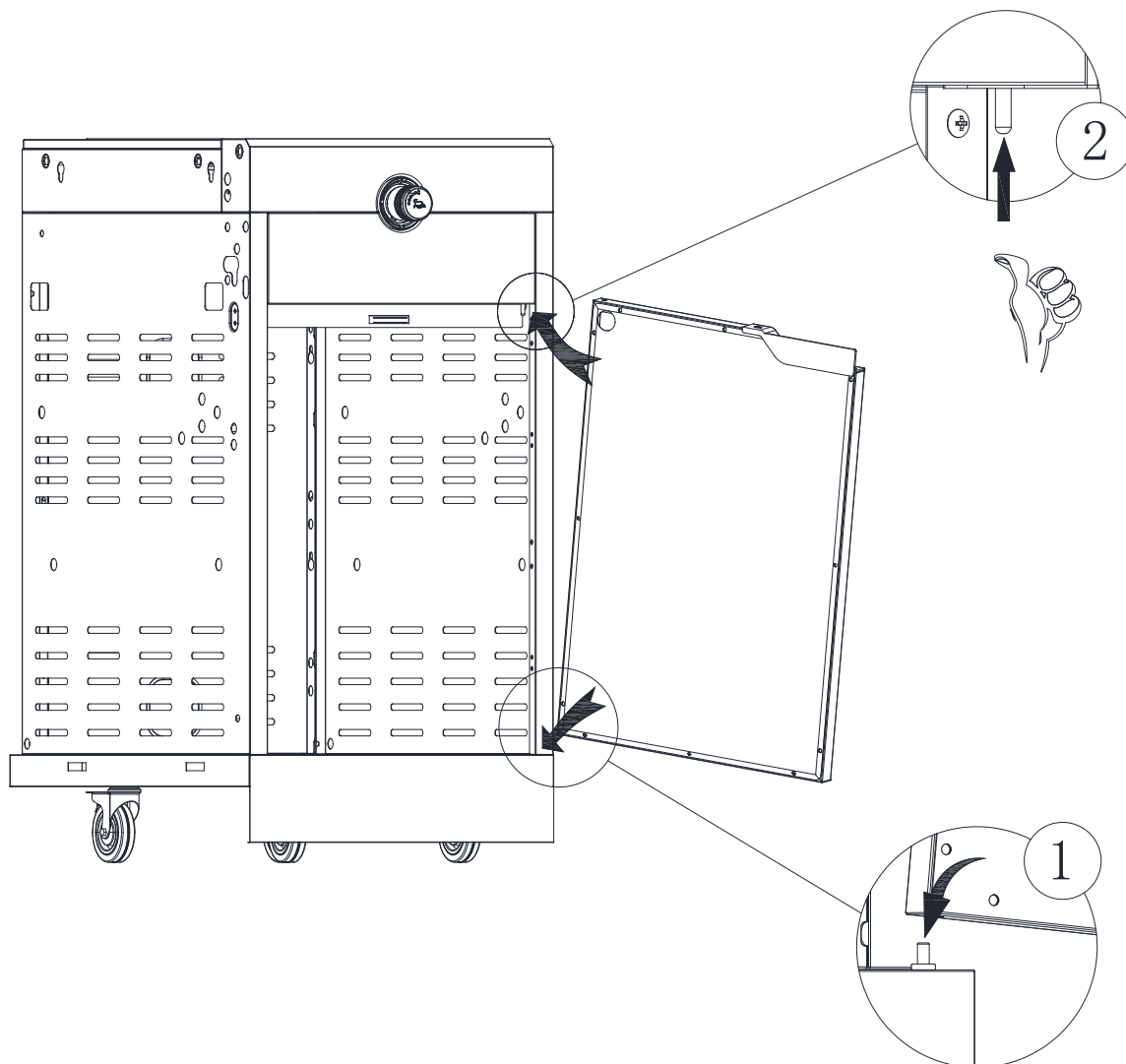
ASSEMBLY INSTRUCTIONS

STEP 50 - ASSEMBLE THE DOOR

Parts / Hardware Needed			
8	Door		1

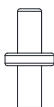
50.1 To attach the Doors, first locate the bottom of the door onto the pivot protruding from the Bottom Panel (STEP 49)

50.2 Once in place move the Door to the top of the Trolley 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.

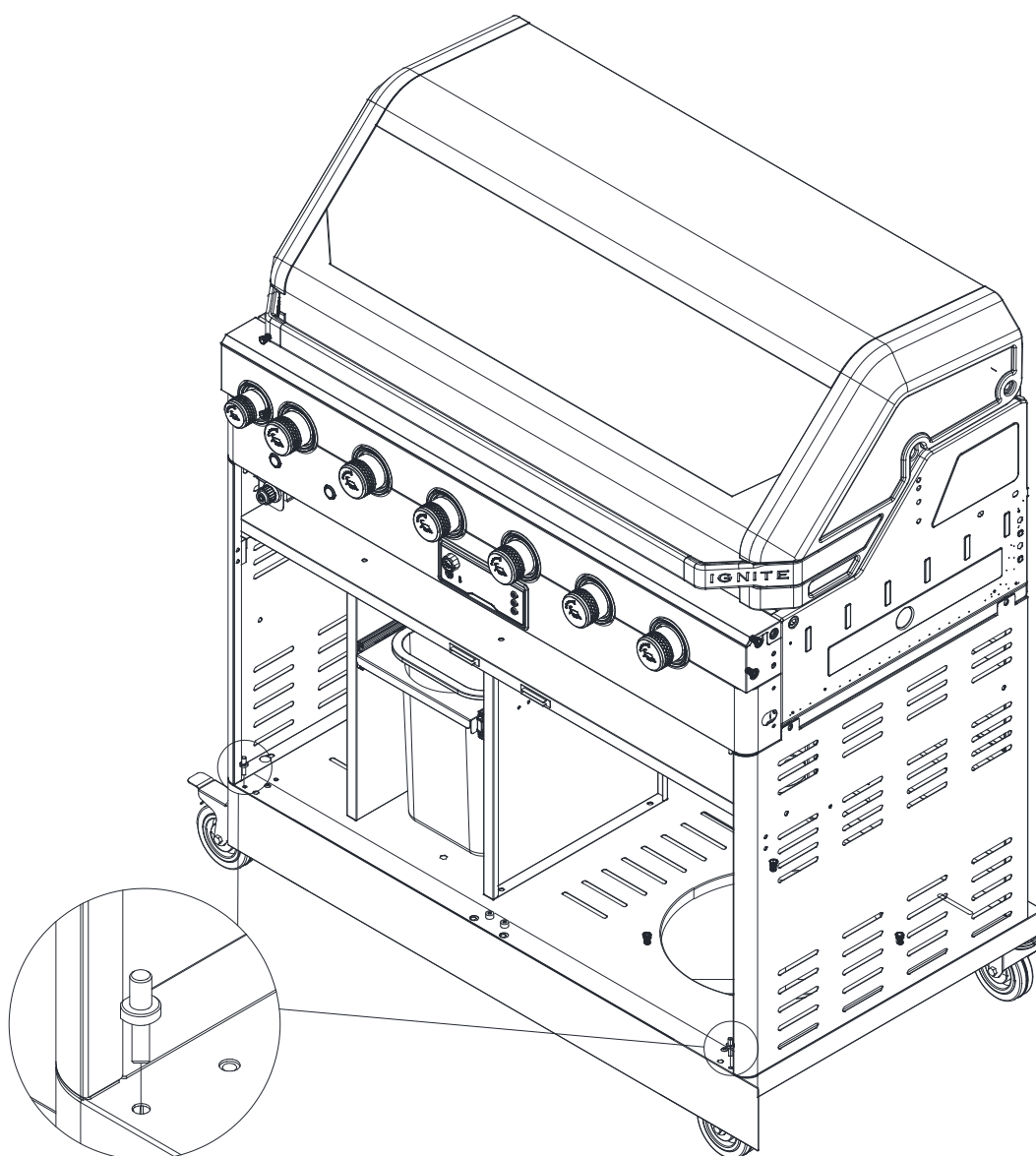


ASSEMBLY INSTRUCTIONS

STEP 51 - ASSEMBLE THE DOOR HINGE

Parts / Hardware Needed			
F	Door Hinge		2

51.1 Push the Door Pivots(E) into the holes in base panel of the trolley



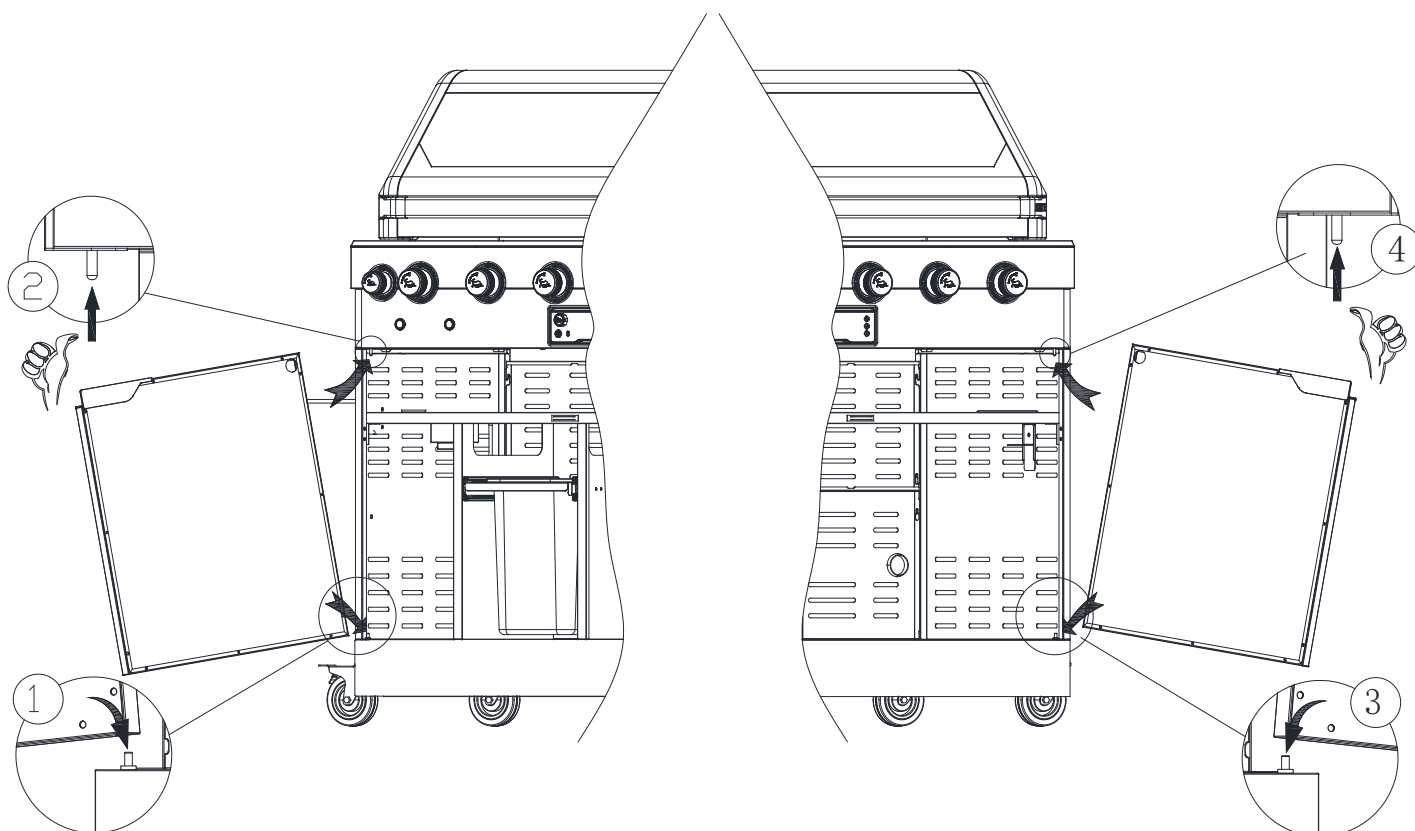
ASSEMBLY INSTRUCTIONS

STEP 52 - ASSEMBLE DOORS TO THE TROLLEY

Parts / Hardware Needed			
19	Door RH		1
20	Door LH		1

52.1 To attach the Doors, first locate the bottom of the door onto the pivot protruding from the base (STEP 51)

52.2 Once in place move the Door to the top of the Trolley 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.



ASSEMBLY INSTRUCTIONS

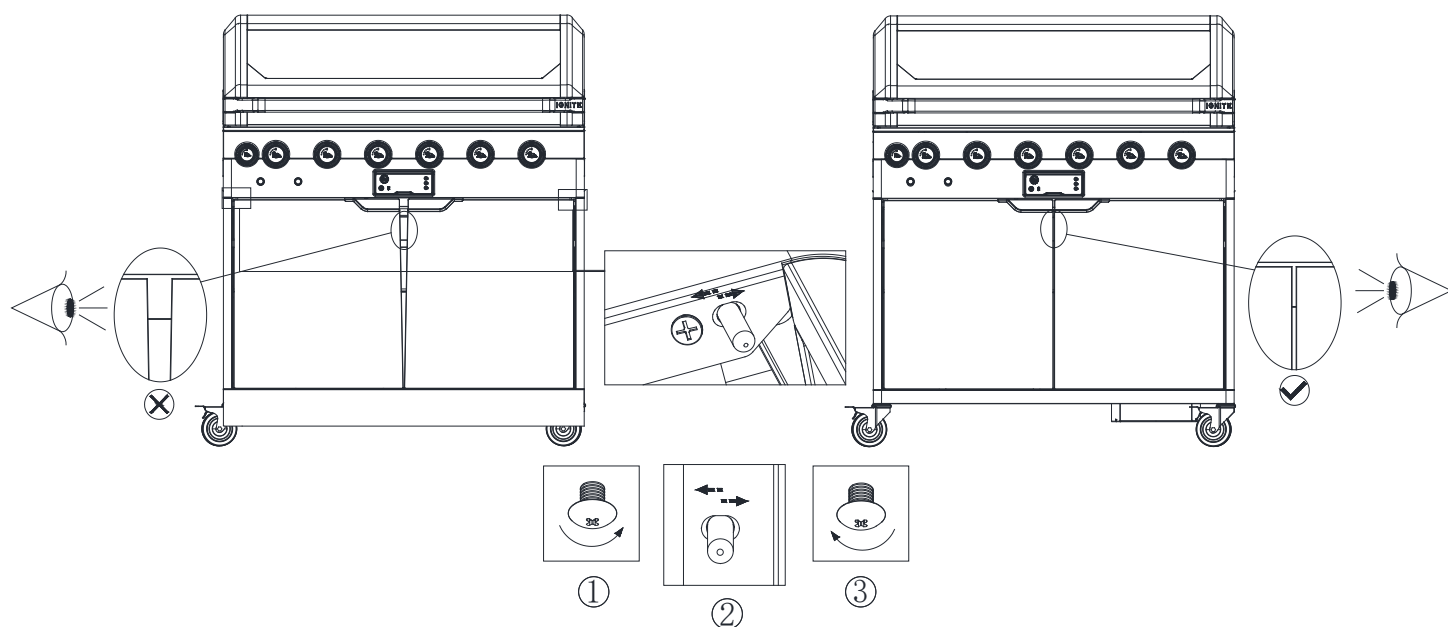
STEP 53 - ADJUSTING THE DOORS

53.1 If your doors are not sitting correctly inside the units you can adjust the pivot points to straighten them.

53.2 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.


53.3 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.

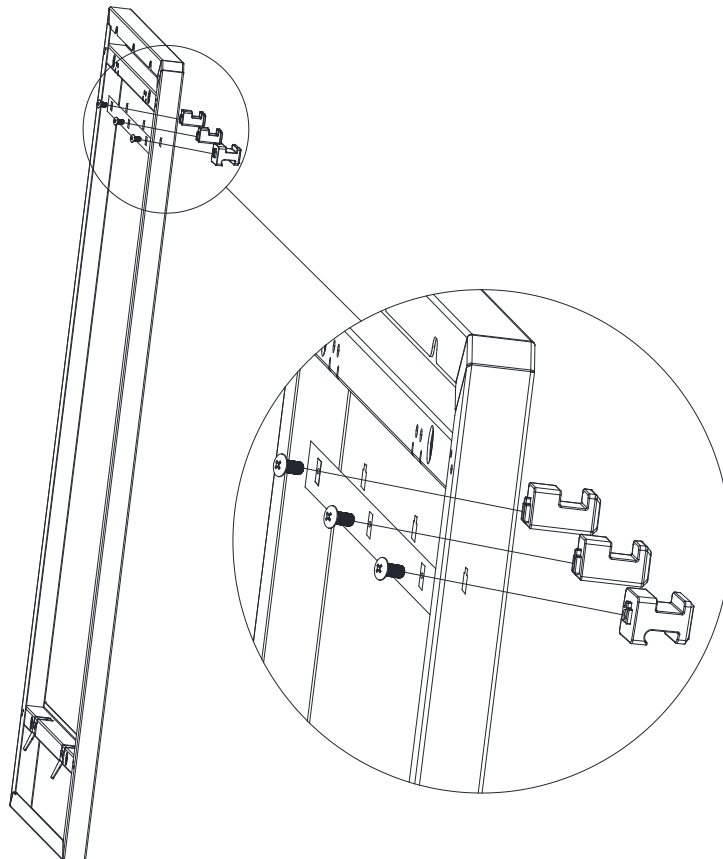


ASSEMBLY INSTRUCTIONS

STEP 54 - ASSEMBLE THE TOOL HOOK AND BOTTLE OPENER

Parts / Hardware Needed			
K	Cross Slot Pan Head Screw M4		3
13	Tool Hook Reinforcement Plate		1
9	Decorative Panel RH		1
14	Bottle Opener		1
15	Tool Hook		2

54.1 Insert the Bottle Opener(14) and Tool Hook(15) into the holes from the outside. Place the Tool Hook Reinforcement Plate(13) on the inside of the panel, and secure with 4 Screws(K).

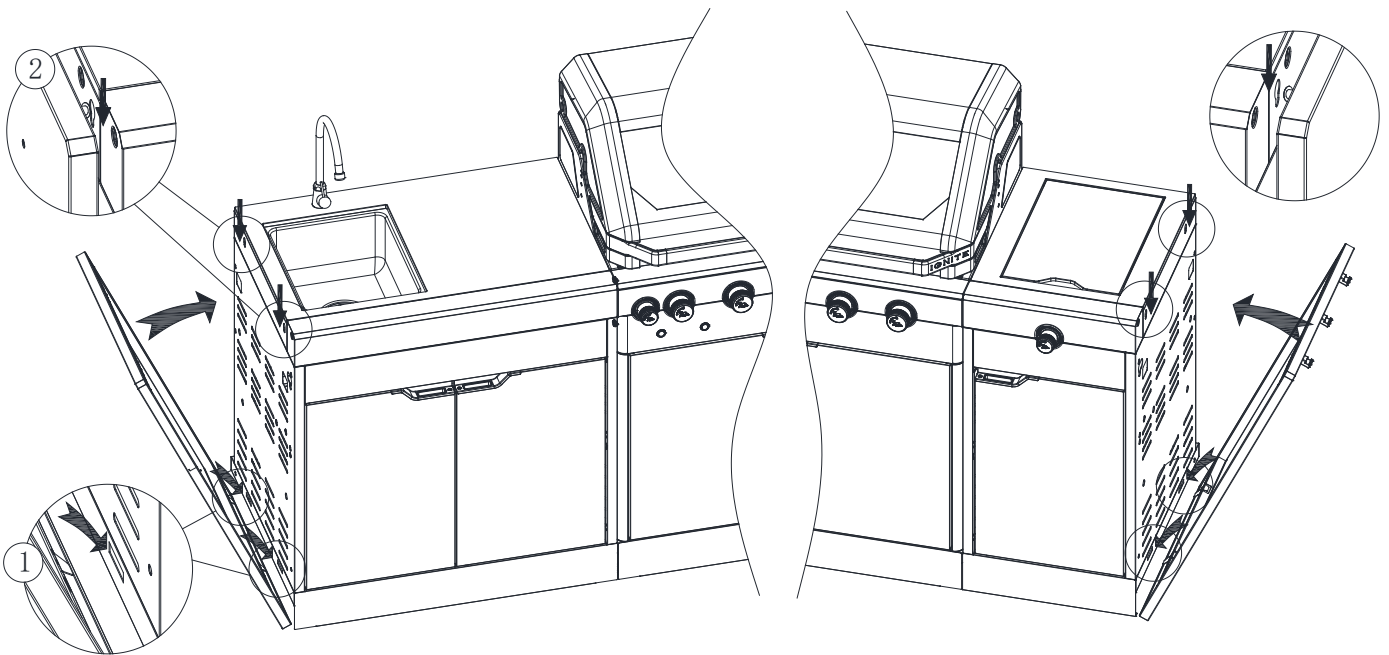


ASSEMBLY INSTRUCTIONS

STEP 55 - ASSEMBLE THE DECORATIVE PANEL TO MODULES

Parts / Hardware Needed			
9	Decorative Panel RH		1
16	Decorative Panel LH		1

55.1 First, insert the LH and RH Decorative Panel into the side holes of the base plate. Then align the side panels with the sides of the module. Slightly lift the side panels upward to allow the screws to slide into the keyhole slots.



ASSEMBLY INSTRUCTIONS

STEP 56 - INSERT FLAME TAMERS, COOKING SURFACE AND WARMING RACK

Parts / Hardware Needed			4 BNR/6 BNR
2	Warming Rack		1/1
3	Cast Iron Griddle		1/1
39	Cast Iron Grate Small		0/1
7	Side Burner Trivet		1/1
26	Flame Tamers		4/2
17	Bamboo Cutting Board		1/1
12	Towel Rail		1/1
28	Cast Iron Grate		1/1

56.1 Place the Flame Tamers (26) , 4 (6 BNR)/2 (4 BNR) over the burners starting from the Left Hand side of the BBQ.

56.2 Carefully lower and place the Cooking Grate/s (28, 39) into the Firebox (1) above the flame tamer/s on the left.

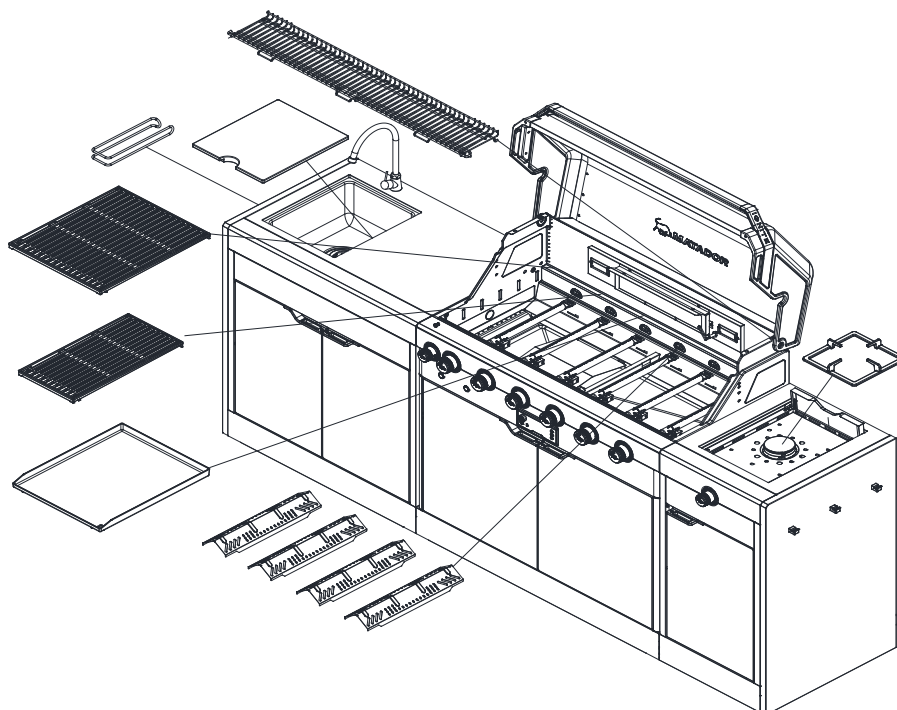
56.3 Locate the Warming Rack's (13) 2 legs into the resting points located at the top of the Firebox (4) above the cooking surface.

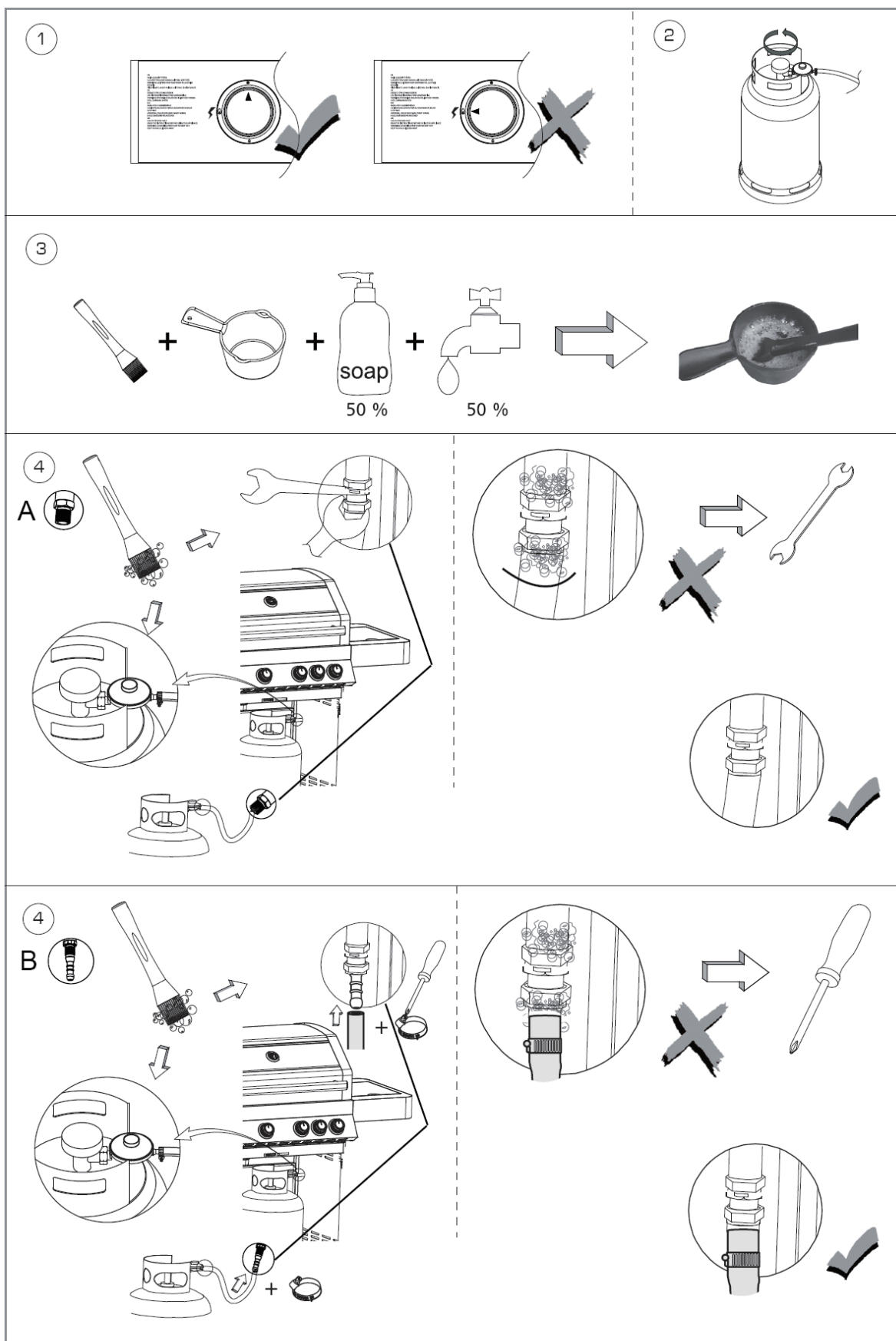
NOTE: It is important that the Solid Hot Plate is located on the right hand side of the barbecue above the burners that DO NOT have the flame tamers on them.



Your Ignite Barbecue comes supplied with a Grate Tool (34) which is design to help you lift the Cooking Grate/s from the Firebox when needed for cleaning and maintenance.

You must use this tool to avoid damaging the Cooking Grates with other tools.



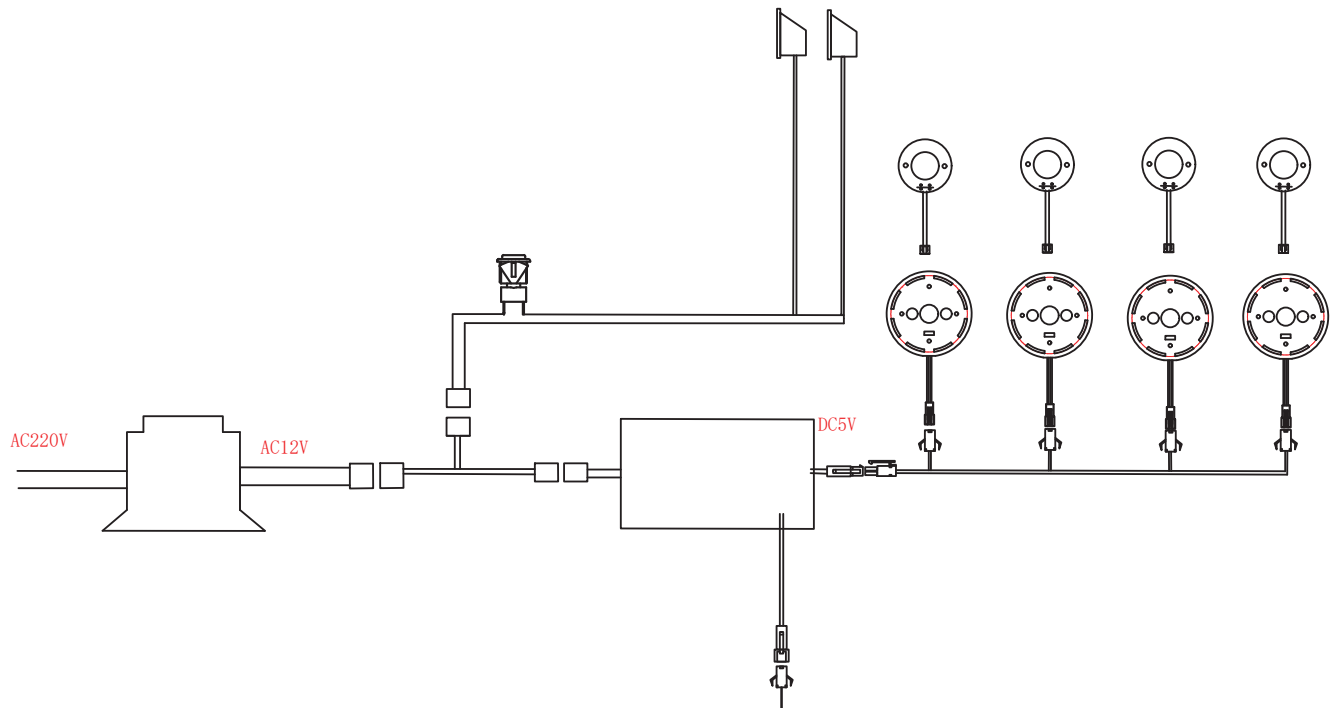


TROUBLESHOOTING

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 AND 6 BURNER WIRING DIAGRAM



TECHNICAL INFORMATION

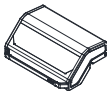

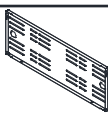



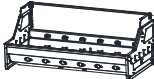












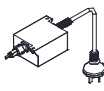

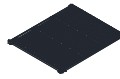


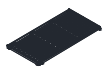

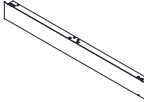
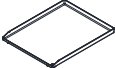

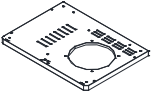

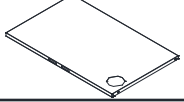











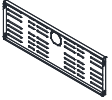
DATA SPECIFICATION LABEL

Mayo Hardware Pty Ltd						Telephone AUS: 1300 360 211 NZ: 09 415 6240 www.mayohardware.com.au	
DESCRIPTION	MODEL		INJECTOR (mm)	PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)	IAPMO APPROVAL
MATADOR IGNITE+ BBQ 6 BNR KITCHEN	GB0681 	ULPG:	BBQ S/B R/B	1.09 1.02 0.96	2.75	6 x 14.0 1 x 12.6 1 x 11.5	108.1
		NG:	BBQ S/B R/B	1.60 1.60 1.60		6 x 12.0 1 x 11.5 1 x 11.0	
MATADOR IGNITE+ BBQ 4 BNR KITCHEN	GB0680 	ULPG:	BBQ S/B R/B	1.09 1.02 0.96	2.75	4 x 14.0 1 x 12.6 1 x 11.5	80.1
		NG:	BBQ S/B R/B	1.60 1.60 1.60		4 x 12.0 1 x 11.5 1 x 11.0	
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							
BBQ POWER: 230-240VAC 50Hz 21W Class II, IPX4 USB-C OUTPUT: DC5V, 1A a. Use only with a RCD/RCCB protected circuit. b. If used with extension cord, it must be an approved heavy duty type power cord.							
MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS: From Top of BBQ: 1000mm, From Sides and Rear: 1000mm							
SERIAL NUMBER:				DATE:			
FOR OUTDOOR USE ONLY							










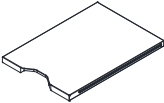

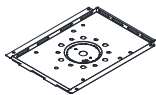




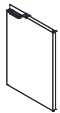
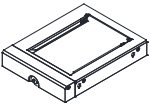

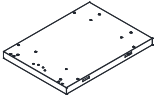


IGNITE + KITCHEN SPARE PARTS

6 BNR BARBECUE PARTS SHOWN FOR REFERENCE

1		1	16		1	31		1
2		1	17		1	32		2
3		1	18		1	33		1
4		1	19		1	34		1
5		6	20		1	35		1
6		4	21		1	36		1
7		1	22		1	37		1
8		1	23		1	38		1
9		1	24		1	39		1
10		1	25		1	40		1
11		1	26		1	41		2
12		1	27		2	42		4
13		1	28		1	43		1
14		1	29		2	44		2
15		1	30		1	45		

SIDE BURNER SPARE PARTS

BARBECUE PARTS SHOWN FOR REFERENCE


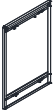


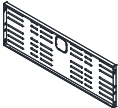

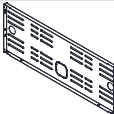


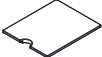

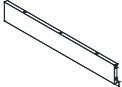
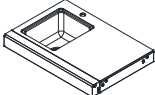


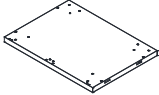
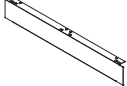
1		1	13		1
2		1	14		1
3		1	15		2
4		1	16		1
5		1	17		1
6		1	18		1
7		1	19		1
8		1	20		1
9		4	21		1
10		1	22		1
11		1	23		1
12		1	24		1



MATADOR

SINK MODULE SPARE PARTS

6 BNR BARBECUE PARTS SHOWN FOR REFERENCE

1		1	13		1
2		1	14		1
3		1	15		2
4		1	16		4
5		1	17		1
6		1	18		
7		1	19		
8		1	20		
9		1	21		
10		1	22		
11		1	23		
12		1	24		

IGNITE + KITCHEN SPARE PARTS

6 BNR BARBECUE PARTS SHOWN FOR REFERENCE

NO.	NAME	QTY	NO.	NAME	QTY
1	Hood Assembly	1	26	Trolley Shelf	1
2	Tempature Probe Shield	1	27	Door Magnet	2
3	Firebox Assembly	1	28	Trolley Shelf Gasket	1
4	Oil Baffle	1	29	Meat Probe	2
5	Main Burner	6	30	Trolley Rear Panel Upper	1
6	Flame Tamer	4	31	Trolley Rear Panel Lower	1
7	Grease Channel	1	32	Gasket	2
8	Cast Iron Grate 480x400	1	33	Trolley Panel LH	1
9	Cast Iron Grate 480x240	1	34	Trolley Panel RH	1
10	Cast Iron Griddle Plate 480x385	1	35	Trolley Shelf Bracket RH	1
11	Control Panel Liner	1	36	Trolley Shelf Bracket LH	1
12	Inner Control Panel Connection Plate LH	1	37	Motor Bracket	1
13	Inner Control Panel Connection Plate RH	1	38	Motor	1
14	Firebox Rear Sealing Plate	1	39	Trolley Bottom Decorative Panel	1
15	Control Panel Assembly	1	40	Trolley Bottom Panel	1
16	Rubbish Bin Top Plate	1	41	Gas Cylinder Bracket	2
17	Grease Tray	1	42	Locking Castor	4
18	Grease Cup Wire	1	43	Grate Plate Lifter	1
19	Grease Cup	1	44	Front Grease Tray Support Bracket	2
20	Rubbish Bin Support Panel RH	1			
21	Rubbish Bin Support Panel LH	1			
22	Power Adaptor	1			
23	Door Assembly LH	1			
24	Door Assembly RH	1			
25	Rear Burner Shield	1			

SIDER BURNER MODULE SPARE PARTS

BARBECUE PARTS SHOWN FOR REFERENCE

NO	NAME	QTY	NO.	NAME	QTY
1	Trolley Panel LH	1	13	Magnet	1
2	Trolley Panel RH	1	14	Bottle Opener	1
3	TrolleyRear Panel Lower	1	15	Tool Hook	2
4	Trolley Rear Panel Upper	1	16	Side Burner Benchtop	1
5	Control Panel Lower	1	17	Side Burner Seat	1
6	Side Burner Trivet	1	18	Side Burner Konb Base	1
7	Trolley Bottom Decorative Panel	1	19	Side Burner Konb	1
8	Door	1	20	Side Burner Assembly	1
9	Locking Caster	4	21		
10	Trolley Bottom Panel	1	22		
11	Tool Hook Reinforcement Plate	1	23		
12	Decorative Panel RH	1	24		

SINK MODULE

BARBECUE PARTS SHOWN FOR REFERENCE

NO	NAME	QTY	NO.	NAME	QTY
1	Trolley Panel LH	1	13	Decorative Panel LH	1
2	Trolley Panel RH	1	14	Paper Towel Rail Plate	1
3	Trolley Rear Panel Middle	1	15	Magnet	2
4	Trolley Rear Panel Lower	1	16	Locking Caster	4
5	Trolley Rear Panel Upper	1	17	Bamboo Chopping Board	1
6	Tap	1			
7	Undersink Decorative Panel	1			
8	Sink Benchtop Assembly	1			
9	Door RH	1			
10	Door LH	1			
11	Trolley Bottom Panel	1			
12	Trolley Bottom Decorative 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.

To register your Matador BBQ email us a copy of your BBQ's details together with a copy of your purchase receipt to matador@mayohardware.com.au.



NOTES



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.