



MATADOR



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

RADIANT REVOLVE

CHARCOAL ROTISSERIE BBQ

GB0280 | I/N 1069102

Retain manual for further reference.

CONTENTS

FEATURES & BENEFITS	3
IMPORTANT SAFETY INFORMATION	4
DO'S & DON'TS	5
POSITIONING THE BBQ	6
USING THE ROTISSERIE	7
ADDING FUEL DURING COOKING	8
AFTER-USE SAFETY	9
PROPER CARE & MAINTENANCE	9
EXPLODED PARTS DIAGRAM	10
PART DIAGRAMS	11
HARDWARE LIST	12
ASSEMBLY INSTRUCTIONS	12-21
WARRANTY	22-23

BARBECUE DIMENSIONS ^

LENGTH	WIDTH	HEIGHT
932 mm	416 mm	788 mm

^ These are the maximum dimensions when the rotisserie is attached and the lid is installed as a wind break.

CONTACT INFORMATION

Please contact your nearest Bunnings Warehouse for product enquiries.

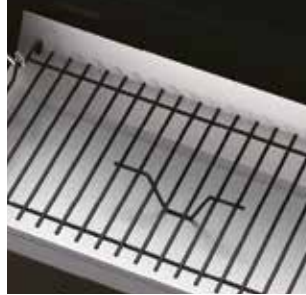
For spare parts, service and warranty queries, please contact
Mayo Hardware at matador@mayohardware.com.au
or call: 1300 360 211 (AUS) | 09 415 6240 (NZ)



FEATURES & BENEFITS



20kg Motor



Charcoal Grate



Cast Fork
Assemblies



Rotisserie Handle And
Counterweight



Rotisserie
Support Post



Chrome Plated
Cooking Grate



Enamel Firebowl
Assembly



Charcoal Grate
Handle



Grate Lifter



Easy Windbreak
Attachment



Tidy Storage



Charcoal Grate
With Ash Tray

IMPORTANT SAFETY INFORMATION

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

CAUTION: FOR OUTDOOR USE ONLY.

- Estimated assembly time is 30-45 minutes.
- Only use this BBQ on a hard, level, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the BBQ. Never use on wooden or other surfaces that could burn.
- Place the BBQ in an area where children and pets cannot come into contact with it. Close supervision is necessary when the BBQ is in use.
- Do not use this BBQ for anything other than its intended purpose.
- In windy weather, place the BBQ in an outdoor area that is protected from the wind.
- Use caution during assembly and while operating your BBQ to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the BBQ.
- When adding charcoal and / or wood chips, use extreme caution and follow instructions in the "Adding Fuel During Cooking" section of this manual.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen do not use water to extinguish grease fires.
- Use caution and common sense when operating your BBQ.
- Never leave hot coals and ashes in the BBQ unattended.
- Use caution when lifting or moving the BBQ to prevent strains and back injuries. Wait for the BBQ to cool down prior to moving.
- Ensure BBQ is cool before cleaning and placing into the provided storage bag.
- With a garden hose, completely wet the surface beneath and around the BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the BBQ and fuel, always wear protective clothing and BBQ gloves.
- Do not allow charcoal and/or wood to rest on the walls of the BBQ. Doing so will greatly reduce the life of the metal and finish of your BBQ.
- Do not attempt to service the BBQ other than by normal maintenance, as explained in the "After Use Safety" and "Proper Care & Maintenance" sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.

DO'S & DON'TS

DO'S

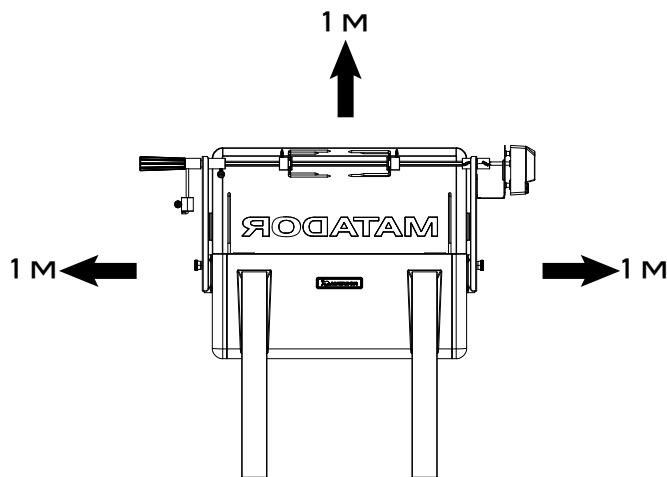
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use one approved for lighting charcoal. Carefully read the manufacturer's warnings and instructions on the charcoal lighter fluid and charcoal prior to using them. Store charcoal lighter fluid safely away from the BBQ.

DON'TS

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

POSITIONING THE BBQ

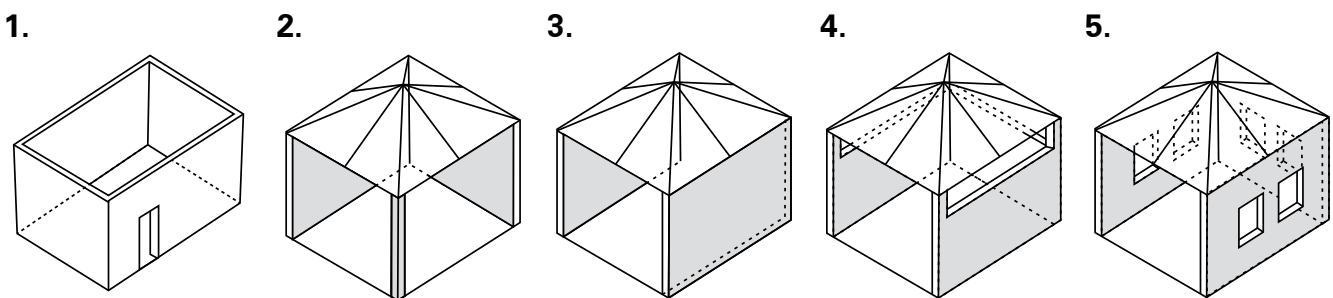
- This BBQ should only be used in an above ground, open air situation with natural ventilation.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials such as bushes, trees, wooden fences, buildings, etc.



- Any enclosure in which the BBQ is used shall comply with one of the following:
- An enclosure with walls on one side, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and no more than two walls, the following shall apply:
 - » At least 25% of the total wall area is completely open; and
 - » At least 30% of the remaining wall area is open and unrestricted.
- In case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
- The BBQ must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides of the BBQ is 1m and 1m overhead.

BBQ MUST BE ASSEMBLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.

- The following figures are diagrammatic representations of outdoor areas described. Rectangular areas have been used in these figures – the same principle applies to any other shaped area.



1. An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
2. Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).
3. Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:
 - (i) At least 25% of the total wall area is completely open, and
 - (ii) At least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).
 - (iii) In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

USING THE ROTISSERIE

GRILLING

To grill on the Revolve place a single layer of evenly placed coals across your charcoal grate. This is a hot and fast way to cook and best for using your Rotisserie as a BBQ grill. Adjust the height of the charcoal grate to position the charcoal at a suitable distance from the cooking grate to suit your heat requirements.

ROTISSERIE COOKING

For rotisserie cooking we suggest the following steps.

1. Cover the charcoal grate with charcoal fuel (either hardwood or briquettes depending on your preference).
2. As a rule of thumb you will need 1 kg of charcoal per kg of meat being cooked.
3. Ensure that you have enough fuel to cover the grate and also have a couple of inches of fuel on top.
4. Light a full chimney starter of fuel and let it burn until it is glowing and has a grey ash covering.
5. Place the lit charcoal over the top of the charcoal on the charcoal grate and spread it evenly.
6. For the best results try and keep the flame not under the meat. It is best to have it surrounding it to prevent fat dripping onto it and causing flare ups and burning the meat during the cook.
7. Once the fuel is prepared bring your prepared spit with meat attached to the rotisserie and turn on your motor.

COUNTERWEIGHT

Your Revolve Rotisserie comes with a Counterweight. The counterweight is provided so you can even out the load on the spit once the meat is put onto the rod.

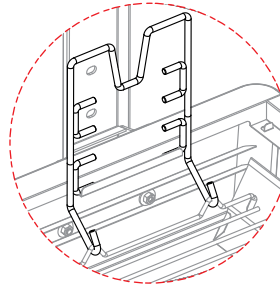
If you have a cut of meat that sits more to one side of the rod than the other you position the counterweight to be on the opposite side to even out the weight on the rod. This will help keep the load on the motor even and provide a smooth rotation during the cook.

CHARCOAL GRATE

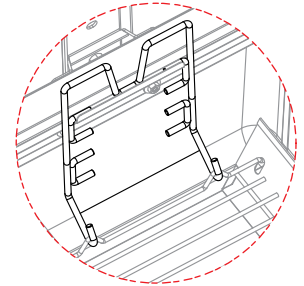
The charcoal grate is adjustable in height which allows you to move the heat source towards or away from the meat as desired. Moving the charcoal grate is a way of regulating the cooking temperature.

To adjust the height place the grate handles on the location hook where desired. There are 4 height positions to choose from. Ensure that both handles are on the same position to prevent an uneven charcoal grate.

MAX



MIN



ROTISSERIE SUPPORTS

The supports can be assembled at 3 different height positions to give your food clearance and also allow you to adjust the distance of your food to the fuel source as desired.

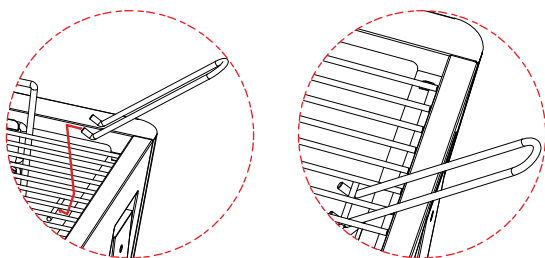
WINDBREAK

To shield your cook or in windy conditions you may wish to assemble the Windbreak. Your Revolve Rotisserie has a Lid that doubles as a Windbreak. To assemble the Windbreak you simply hook it into the two slots on the rear of the Firebowl.

ADDING FUEL DURING COOKING

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

Step 1 - To access the charcoal grate you will firstly need to safely lift up your cooking grate using the grate lifter supplied. We strongly recommend wearing BBQ Gloves and DO NOT touch the grate by hand. Put the cooking grate onto a noncombustible surface whilst re-fueling.



Step 2 - Stand back at a safe distance and use long charcoal tongs to add charcoal to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and add to existing fire.

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

Step 3 - Once the charcoal has been added, carefully use your grate lifter to replace the cooking grate wearing BBQ gloves. Check the surrounding area for any hot coals, ash, or embers which may have fallen from the BBQ. Be sure to safely extinguish these before continuing to cook.

AFTER-USE SAFETY

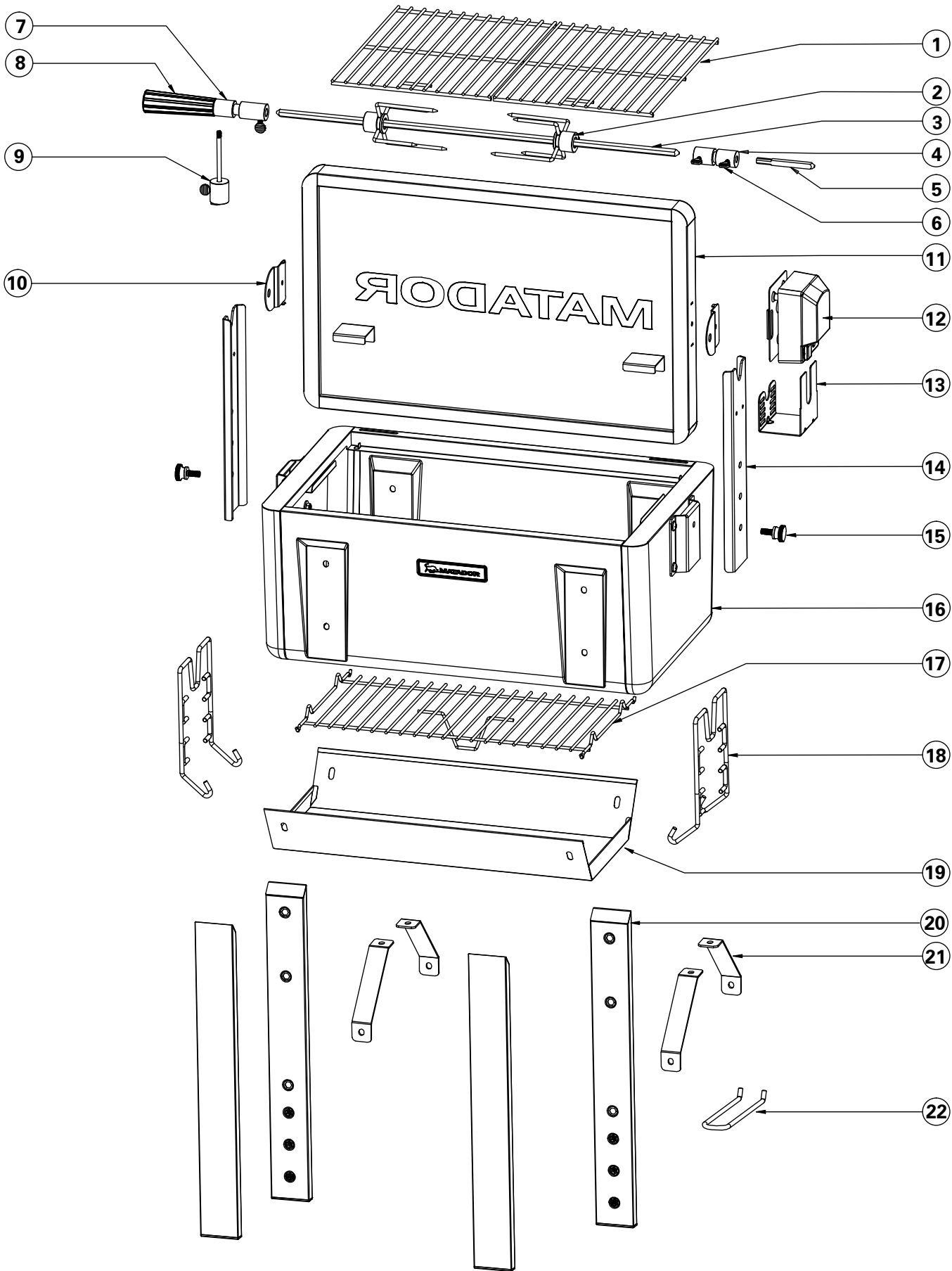
WARNING:

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

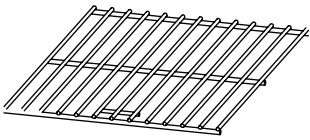
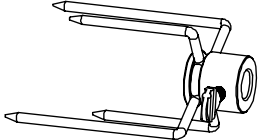
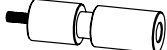
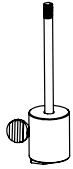
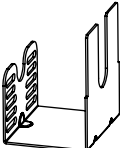
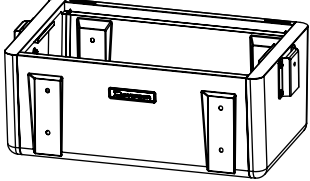
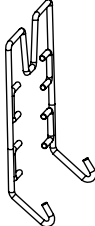
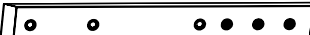
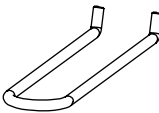
PROPER CARE & MAINTENANCE

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

EXPLODED PARTS DIAGRAM



PART DIAGRAMS

			
1. Cooking Grate (2pcs)	2. Stainless Steel Forks (2pcs)	3. Spit Rod (1pcs)	4. Rod RH Support (1pcs)
			
5. Spit Rod Extension (1pcs)	6. Spit Rod Bolt (5pcs)	7. Rod LH Support (1pcs)	8. Rotisserie Handle (1pcs)
			
9. Counterweight (1pcs)	10. Lid Bracket (2pcs)	11. Lid / Windbreak (1pcs)	12. Motor (1pcs)
			
13. Motor Mount (1pcs)	14. Support Post (2pcs)	15. Thumb screw (2pcs)	16. Firebowl (1pcs)
			
17. Charcoal Grate (1pcs)	18. Charcoal Grate Handle (2pcs)	19. Ash tray (1pcs)	20. Leg (4pcs)
			
21. Leg Bracket (4pcs)	22. Grate Lifter (1pcs)		

HARDWARE LIST

PART	NAME	HARDWARE IMAGE	QUANTITY
A	BOLT - M5 X 12		2
B	BOLT - M6 X 12		18
C	WASHER Ø5/12		2
D	WASHER Ø6/12		14
E	HEX NUT - M5		2
F	HEX NUT - M6		6

ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly.

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

Read all safety warnings and assembly instructions carefully before assembling or operating your BBQ.

Inspect contents of the box to ensure all parts are included and undamaged.

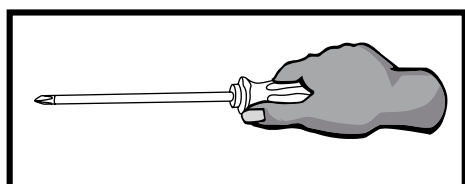
The following tools are required for assembly and are not included:

- Phillips head screwdriver
- Adjustable Wrench or Socket Set

SYMBOL:

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

**Tighten with Tools
at this stage:**



**Pay Attention
at this stage:**



ASSEMBLY INSTRUCTIONS

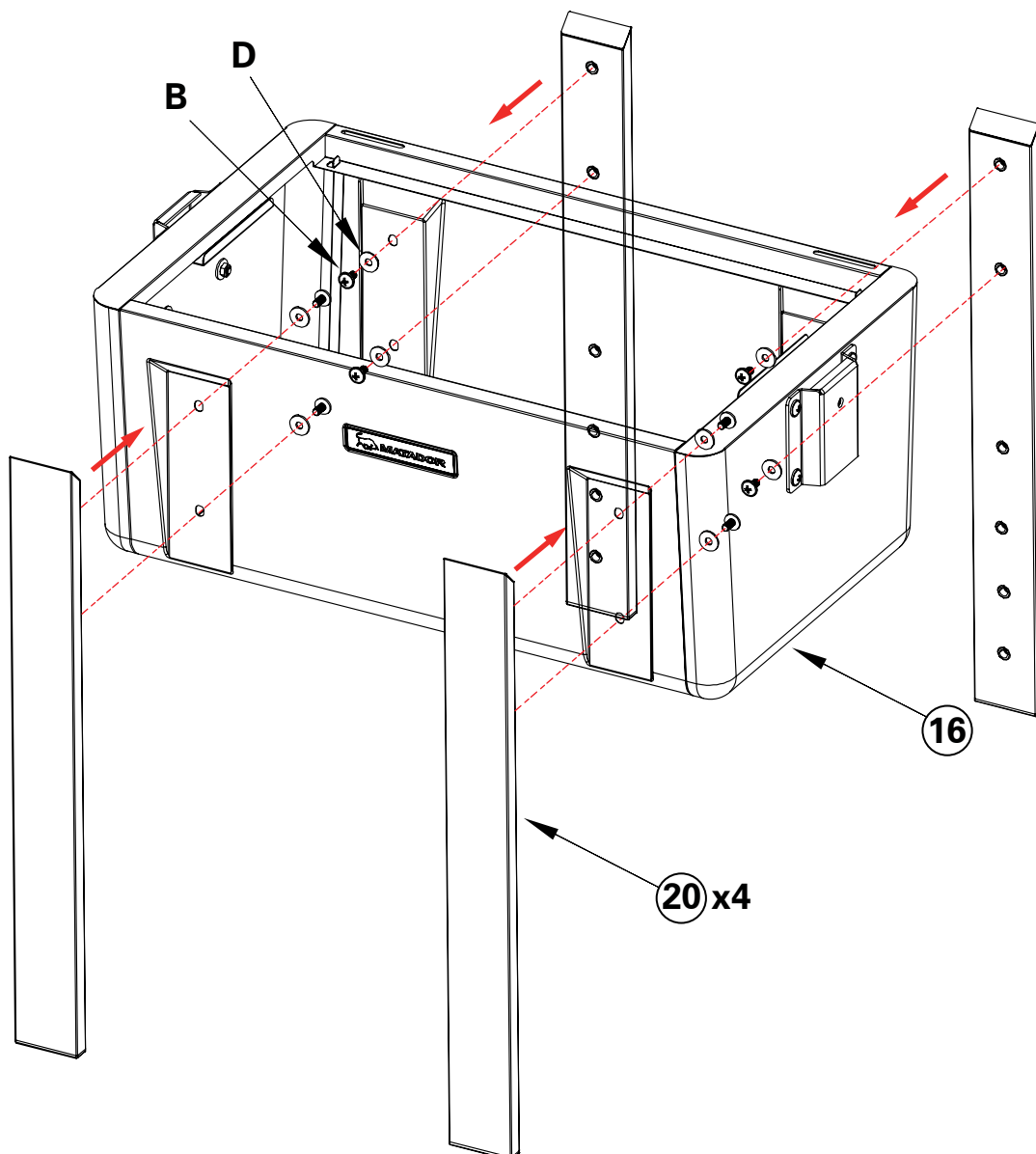
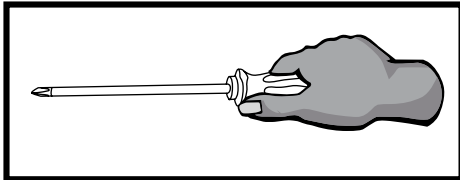
STEP 1 - ATTACH LEGS TO FIREBOWL

HARDWARE NEEDED

B	BOLT - M6 X 12		8
D	WASHER Ø6/12		8

NOTE:

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

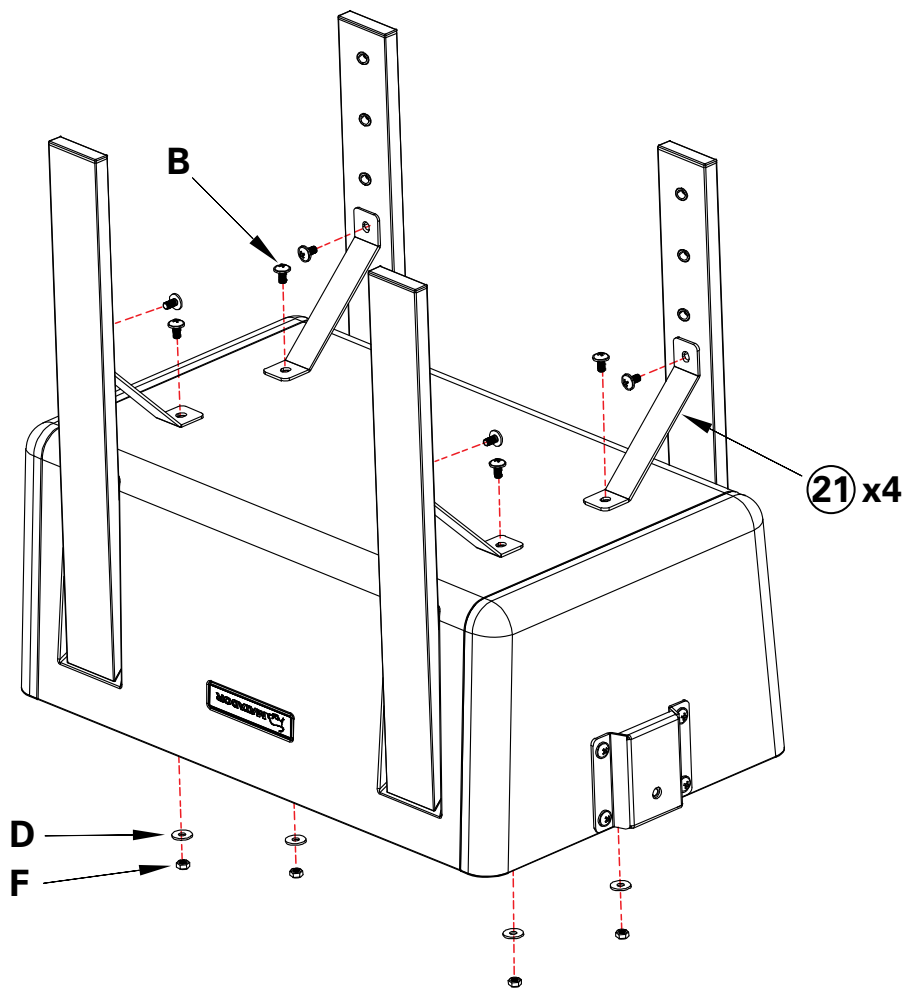
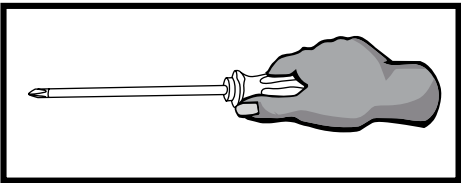


ASSEMBLY INSTRUCTIONS

STEP 2 - ATTACH LEG SUPPORTS

HARDWARE NEEDED			
B	BOLT - M6 X 12		8
D	WASHER Ø6/12		4
F	HEX NUT - M6		4

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



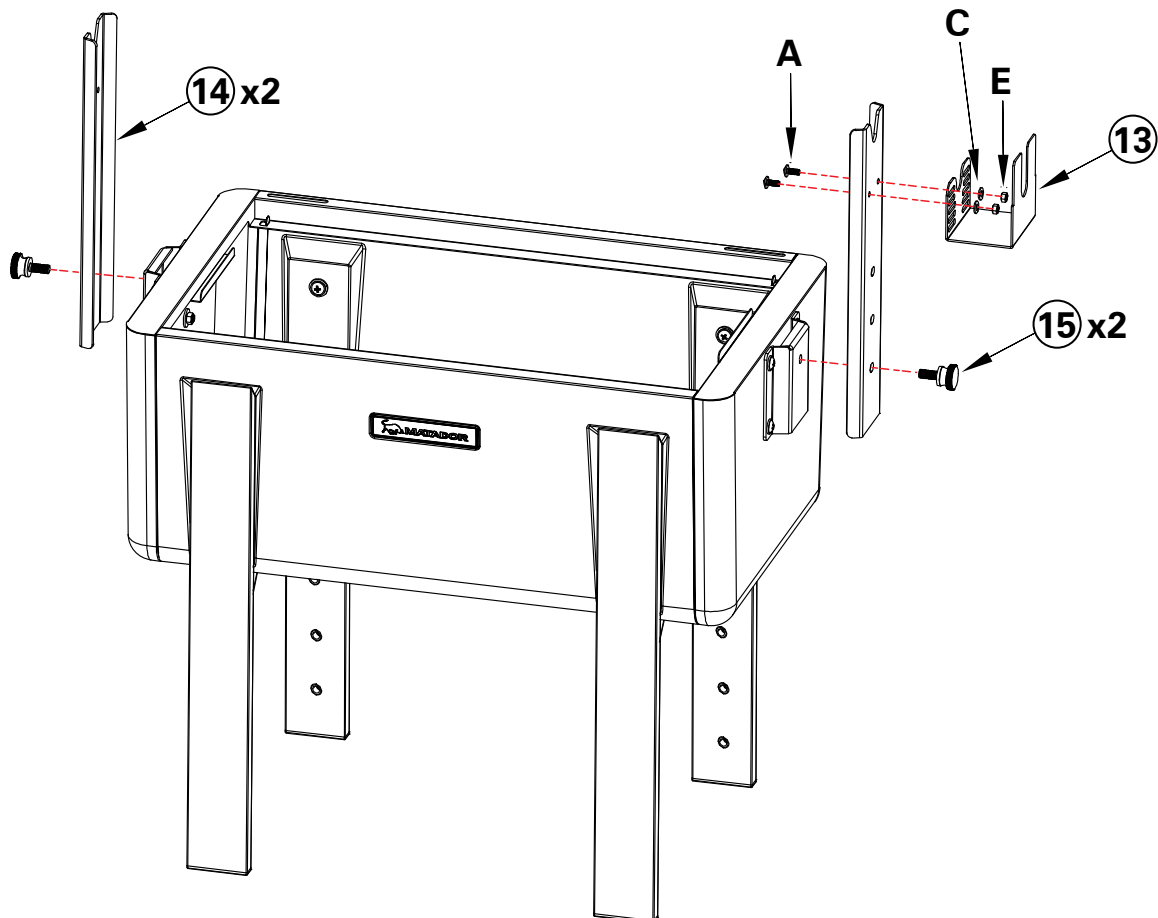
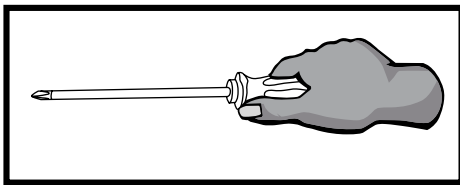
ASSEMBLY INSTRUCTIONS

STEP 3 - ATTACHING ROTISSERIE SUPPORTS

HARDWARE NEEDED			
A	BOLT - M5 X 12		2
C	WASHER - Ø5/12		2
E	HEX NUT - M5		2

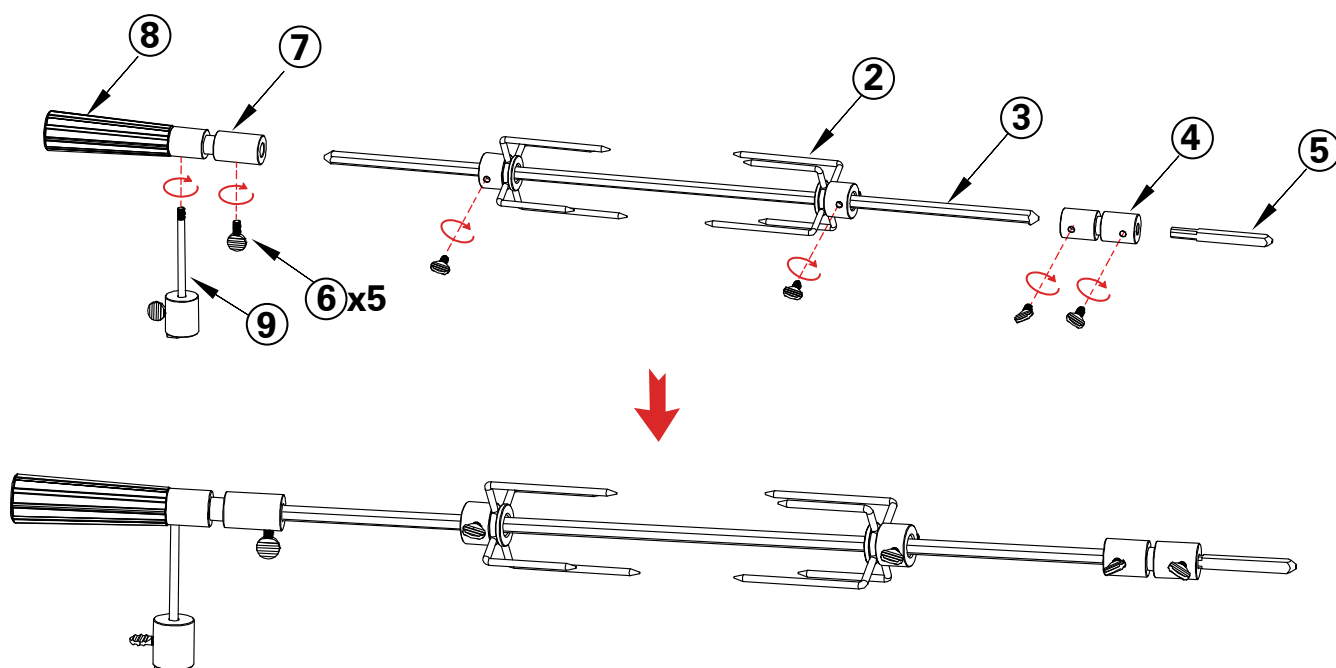
NOTE:

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

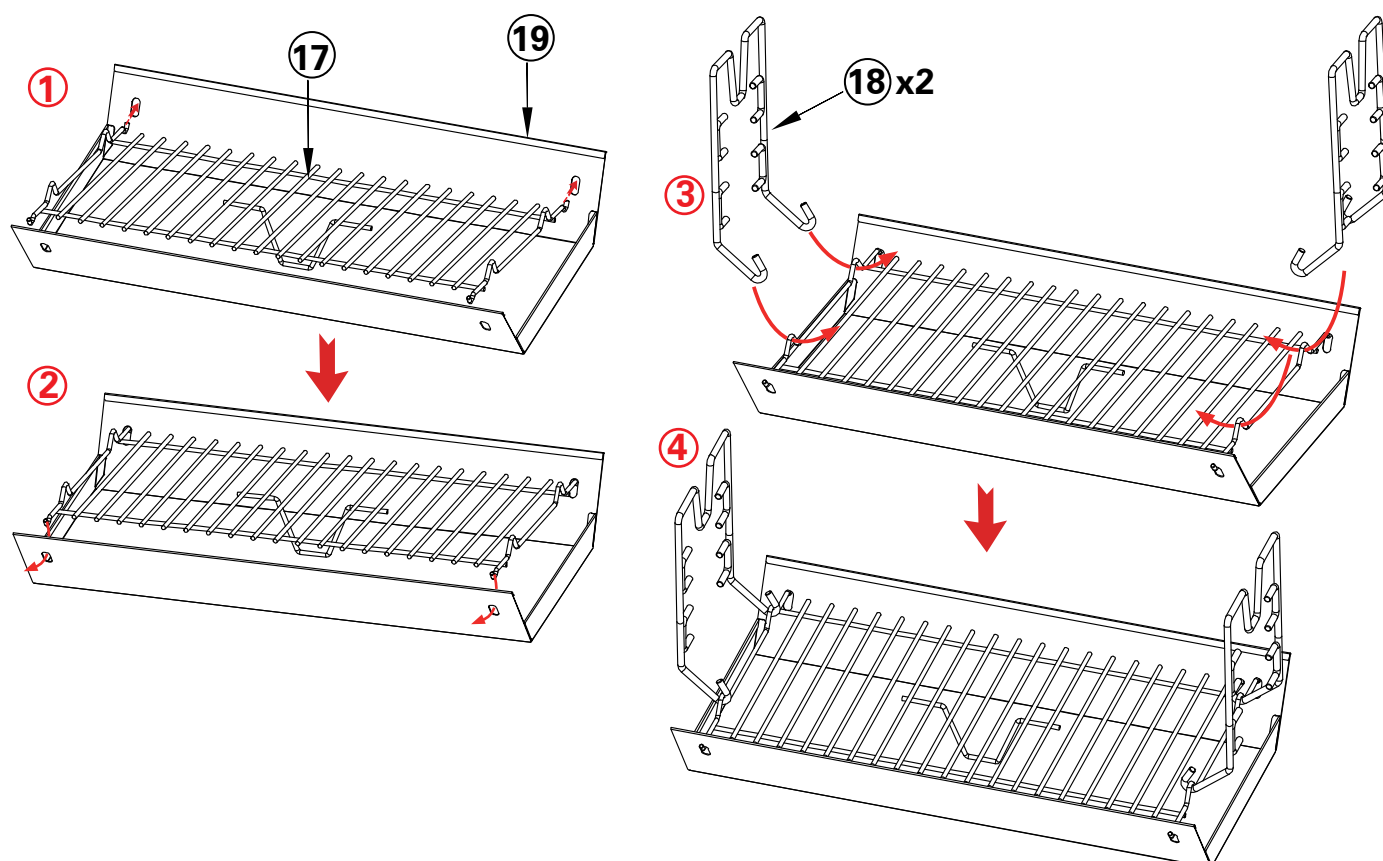


ASSEMBLY INSTRUCTIONS

STEP 4 - ASSEMBLE SPIT ROD

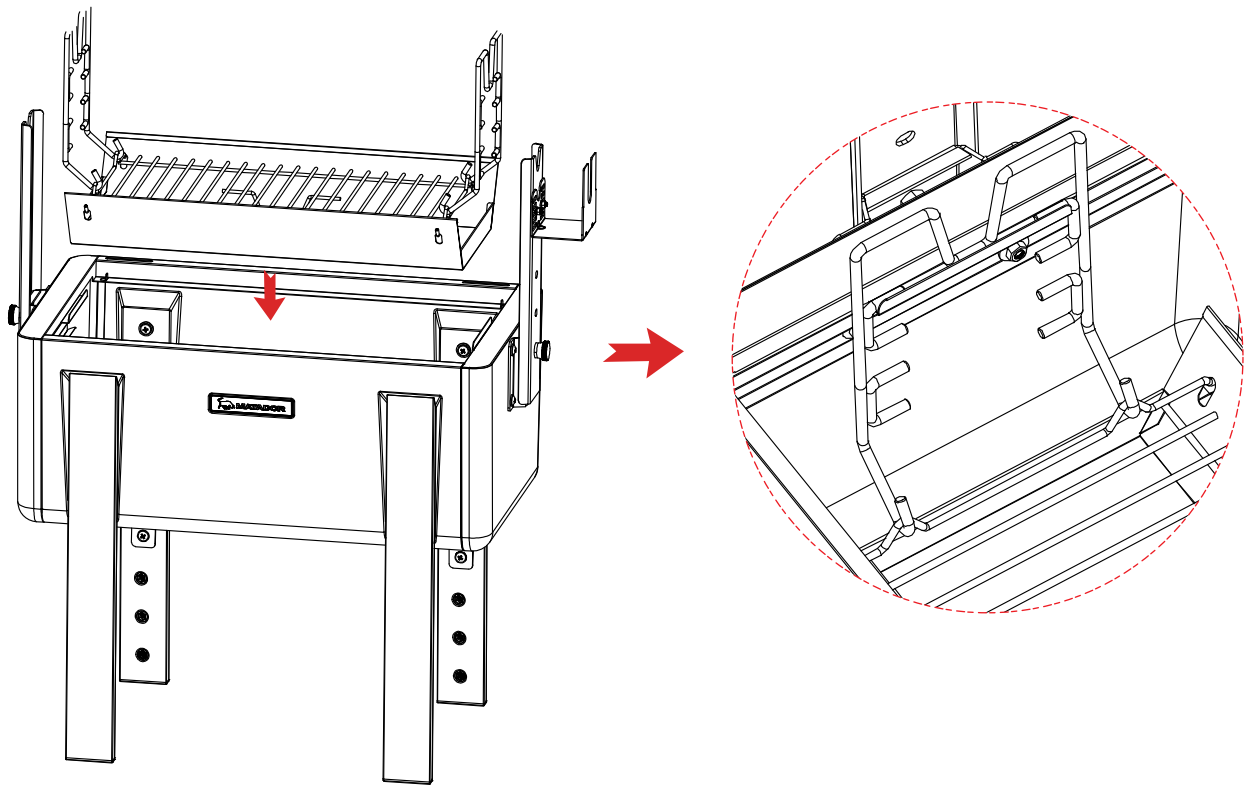


STEP 5 - ASSEMBLE CHARCOAL TRAY



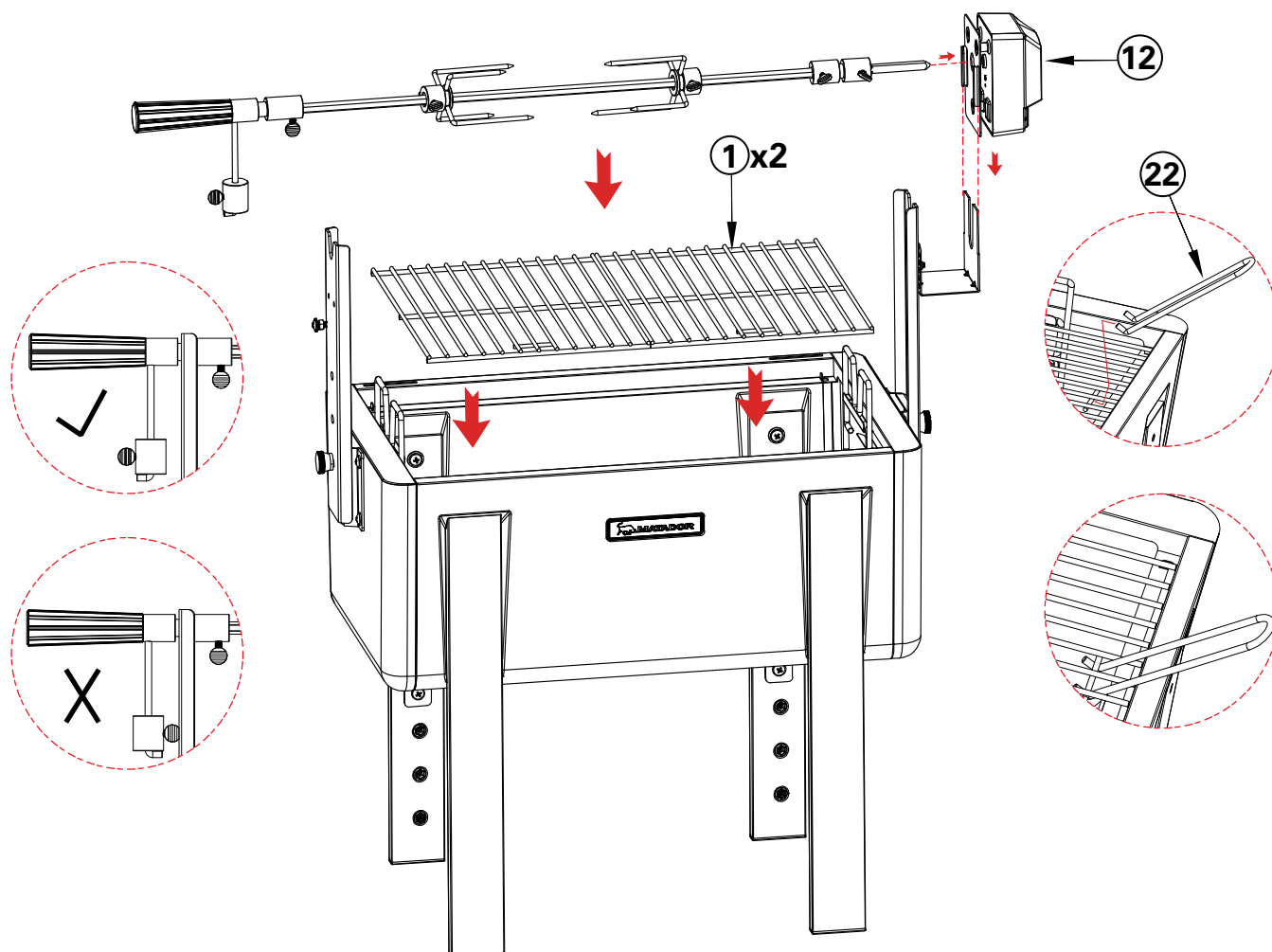
ASSEMBLY INSTRUCTIONS

STEP 6 - INSERT CHARCOAL TRAY



ASSEMBLY INSTRUCTIONS

STEP 7 - ATTACH ROTISSERIE ROD ASSEMBLY



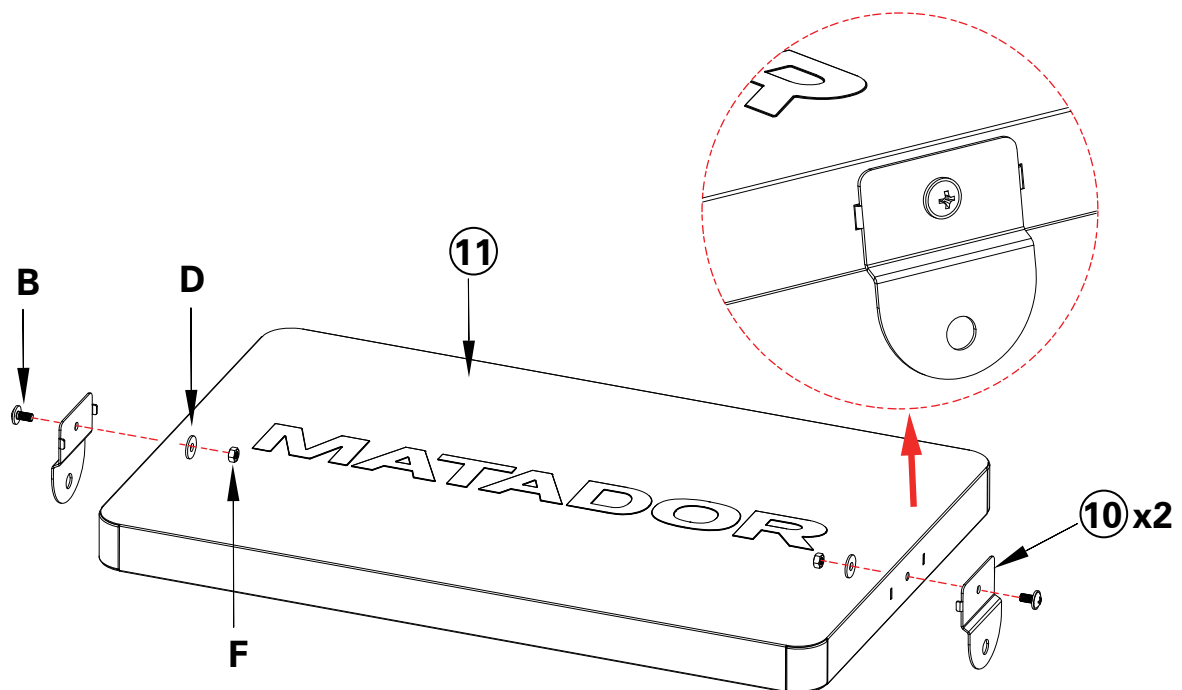
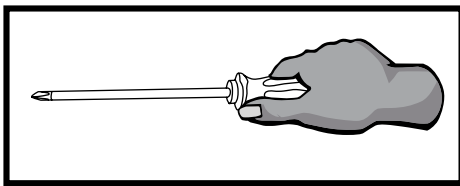
ASSEMBLY INSTRUCTIONS

STEP 8 - ASSEMBLE LID / WINDBREAK

HARDWARE NEEDED			
B	BOLT - M6 X 12		2
D	WASHER - Ø6/12		2
F	HEX NUT - M6		2

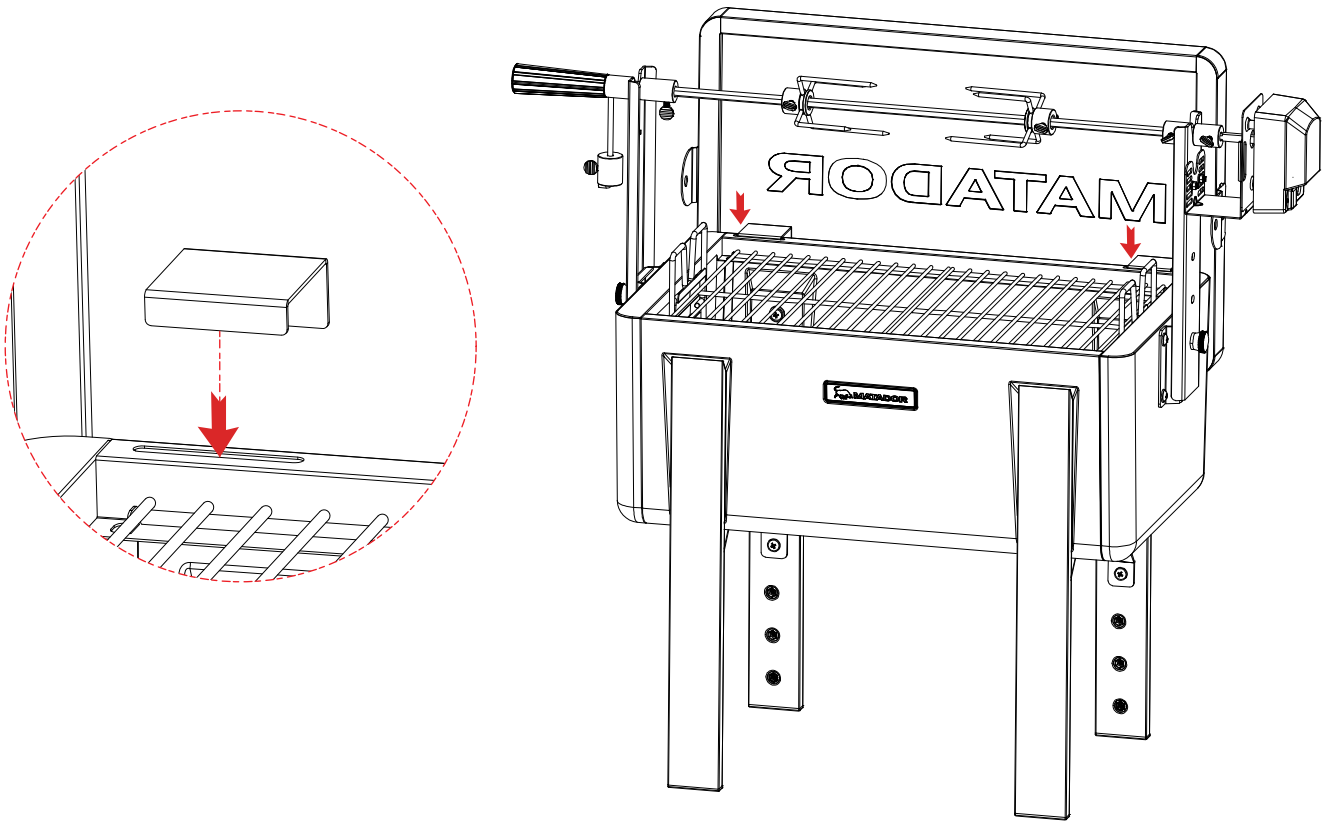
NOTE:

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



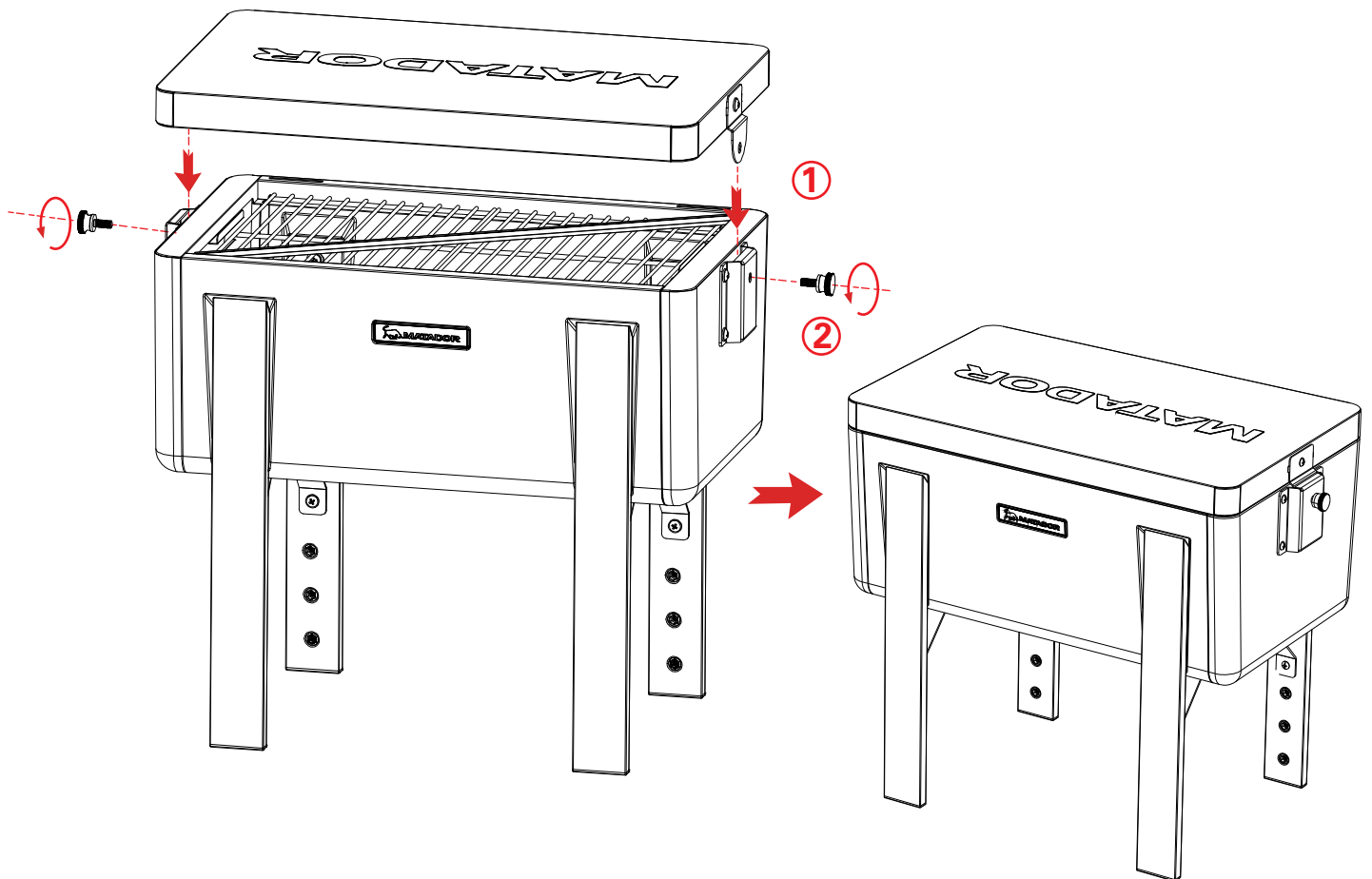
ASSEMBLY INSTRUCTIONS

STEP 9 - ATTACHING LID / WINDBREAK



ASSEMBLY INSTRUCTIONS

STEP 10 - STORING YOUR ROTISSERIE



WARRANTY

MATADOR WARRANTY*

Thank you for purchasing one of our quality Matador BBQs.

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

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

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

ALL OTHER PARTS ARE WARRANTED FOR A PERIOD OF 2 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE OR NEGLECT.

CONDITIONS OF THE WARRANTY:

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

THIS WARRANTY IS GIVEN BY:

Mayo Hardware Pty Ltd

ABN 73 000 032 806

4 Secombe Place Moorebank NSW 2170 Australia

www.mayohardware.com.au

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

Email: matador@mayohardware.com.au

REGISTERING YOUR BBQ FOR WARRANTY

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

Complete the below information and email a copy of the details together with a copy of your purchase receipt to matador@mayohardware.com.au

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

Date of purchase:

Purchased from:

Location:

Model name and number:

Batch code:

Receipt number:

Note: The batch code can be found printed on this operating manual and is also etched onto the front leg of your Matador BBQ



WARRANTY

MAKING A CLAIM

Any claim under this warranty must be made within 10 years of the date of purchase of the product.

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

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

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

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

WHAT IS NOT COVERED

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

FOR TECHNICAL ASSISTANCE

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

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

Email: matador@mayohardware.com.au

FOR SPARE PARTS

Contact Mayo Hardware through the below details:

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

Email: matador@mayohardware.com.au



Visit www.matadorbbqs.com.au

For technical and warranty support call

1300 360 211 (AUS)

09 415 6240 (NZ)

Your purchase receipt will be required for warranty claims.