



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+

4 BURNER AND 6 BURNER BUILT-IN BBQ'S

GB0663 & GB0665

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

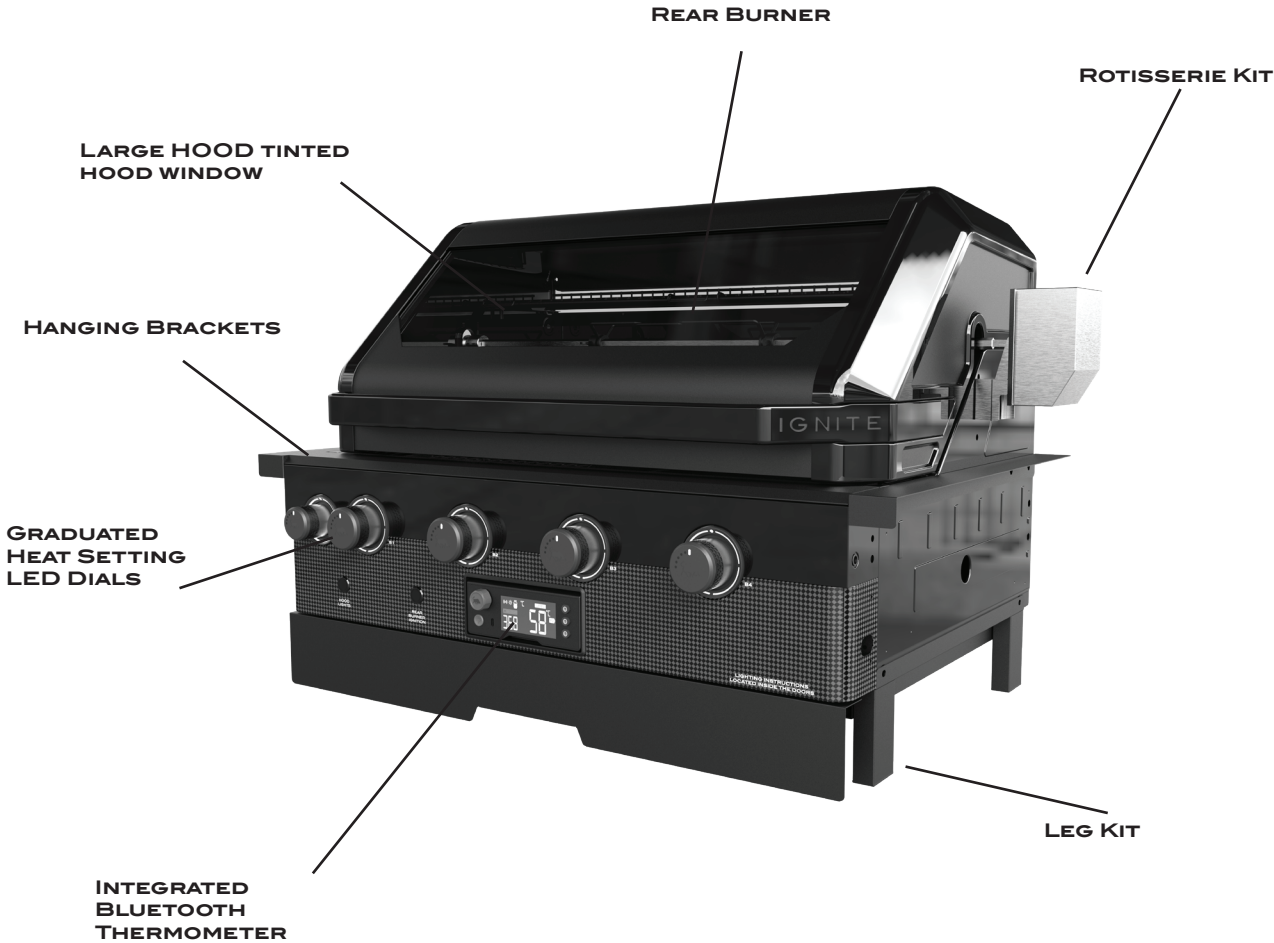
Mayo Hardware at
matador@mayohardware.com.au
or call;
1300 360 211 (AUS)
09 415 6240 (NZ)
www.matadorbbqs.com.au

BARBECUE DIMENSIONS

	Ignite + 4 BNR	Ignite + 6 BNR
	GB0663	GB0665
Length (without hanging brackets)	820 mm	1061 mm
Length (with hanging brackets)	920mm	1161 mm
Width	630 mm	630 mm
Height	640mm	640mm

**MATADOR**

FEATURES & BENEFITS



BARBECUE SPECIFICATIONS

Ignite + 4 BNR	Ignite + 6 BNR	REAR BURNER
TOTAL INPUT	TOTAL INPUT	TOTAL INPUT
ULPG: 67.5 Mj/hr	ULPG: 95.5 Mj/hr	ULPG: 11.5 Mj/hr
INJECTOR SIZE:	INJECTOR SIZE:	INJECTOR SIZE:
1.09 mm	1.09 mm	0.96 mm
PRESSURE: 2.75 kPa	PRESSURE: 2.75 kPa	PRESSURE: 2.75 kPa
NG: 59.0 Mj/h	NG: 83.0 Mj/h	NG: 11.0 Mj/h
INJECTOR SIZE:	INJECTOR SIZE:	INJECTOR SIZE:
1.60 mm	1.60 mm	1.60mm
PRESSURE: 1.0 kPa	PRESSURE: 1.0 kPa	PRESSURE: 1.0 kPa

SAFETY INFORMATION

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

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

CAUTION: FOR OUTDOOR USE ONLY.

- We recommend assembling this barbecue with another person.
- Only use this barbecue on a hard, level, non-combustible, stable surface or built structure 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.
- 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 Ignite+ 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.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the barbecue and fuel, always wear protective clothing.
- Do not attempt to service the barbecue other than by

normal maintenance, as explained in the sections of this manual.

- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.



**WARNING: THE BARBECUE
MUST NOT BE USED
INDOORS**

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

When using in an enclosed area, ventilation must be provided as per the details on pages 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.

YOUR MATADOR IGNITE+ BARBECUE

DATE OF PURCHASE.....

MODEL NUMBER.....

SERIAL NO.....

DATE OF MANUFACTURE.....



SAFETY INFORMATION

SAFETY COMPLIANCE LABEL

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

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



COOKING SURFACE

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

IN CASE OF A FIRE

- If the fire is at the barbecue, turn the gas off at the 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.



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

UNIVERSAL LPG GAS ONLY

DO'S & DON'TS

DO'S

- Use inspected exchanged gas cylinders and/or have cylinders filled by an authorised LPG supplier in your country.
- Perform a gas leak check on all gas line connections prior to lighting the barbecue.
- This appliance is designed and approved for use with LPG / Propane Gas and Natural Gas when converted by an approved gas fitter using the available natural gas conversion kit.
LPG Cylinder sizes;
Type 1 - 4 Kg / 3.2 Kg Fill Capacity 350mm Height x 240mm Diameter.
Type 2 : 9 Kg / 8.5 Kg Fill Capacity 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 off and wait 1 min before trying to light again.
- Always let your barbecue cool down before attempting to clean any of the components.
- To remove any grease deposits after cooking, turn the knob to HI and allow it to burn for 5 min. This will burn off any build up that has occurred during your cook.
- Turn off your gas cylinder at the valve after every 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.

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 exceed a temperature of 250°C or 480°F when cooking with the hood closed.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder storage.
- DO NOT apply a protective weather cover until the barbecue has completely cooled down.
- DO NOT replace any of the grill grates on your barbecue with extra hot plates. Changing them will void the warranty and safety certification of this appliance.
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- DO NOT leave children unattended with this appliance.
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- **DO NOT MODIFY THIS APPLIANCE.**



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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 can either be 4kg 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.

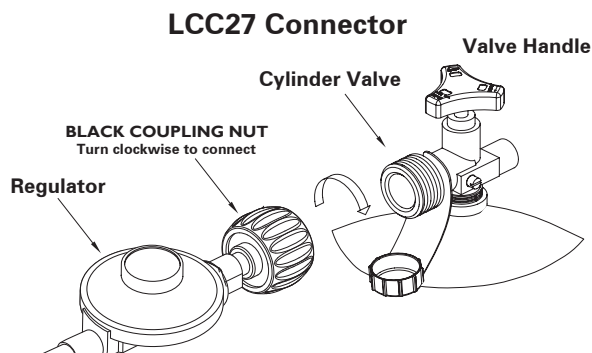


HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

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



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

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

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 off before 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 a well ventilated outdoor kitchen cabinet.
- This appliance is designed to be used with a gas cylinder not exceeding 9KG capacity.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- DO NOT store a spare LPG cylinder under or near this appliance.
- NEVER fill a gas cylinder beyond 80 percent full.
- **If the information above is not followed exactly, a fire causing death or serious injury may occur.**

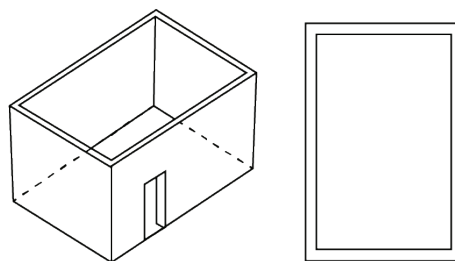


ALWAYS STORE GAS CYLINDER IN A WELL VENTILATED AREA

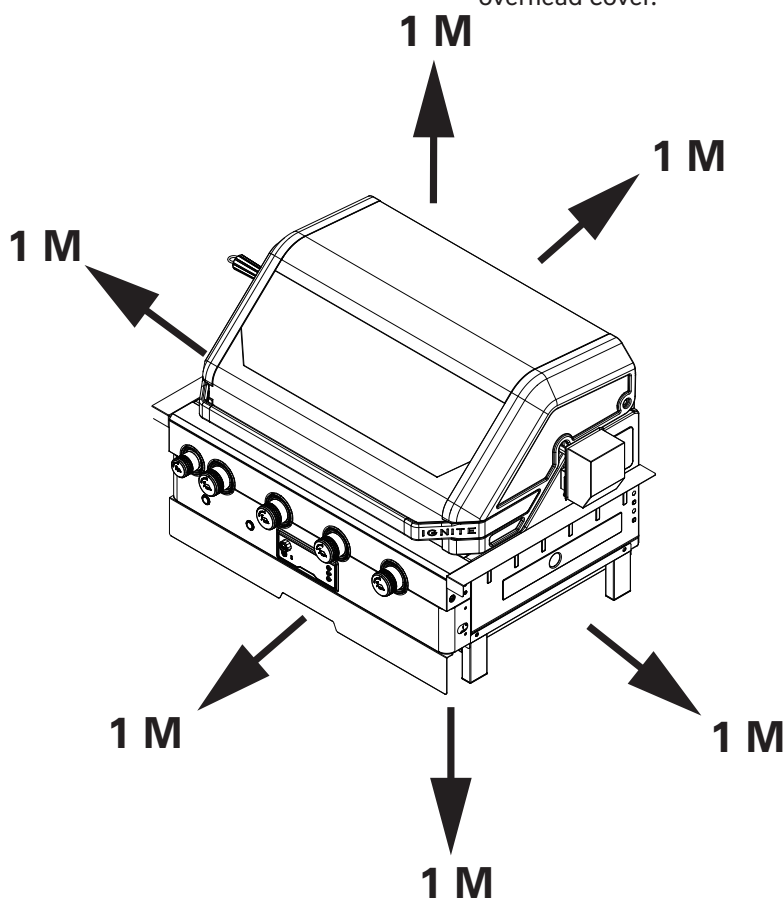
POSITIONING THE BBQ

- 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.



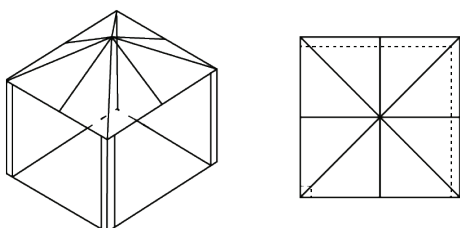
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



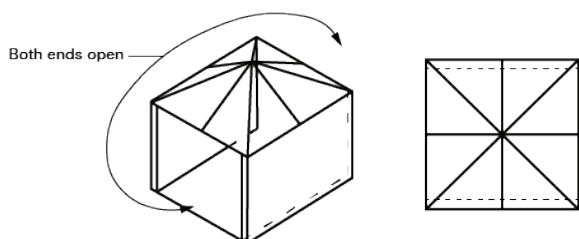
MATADOR

POSITIONING THE BBQ

2.

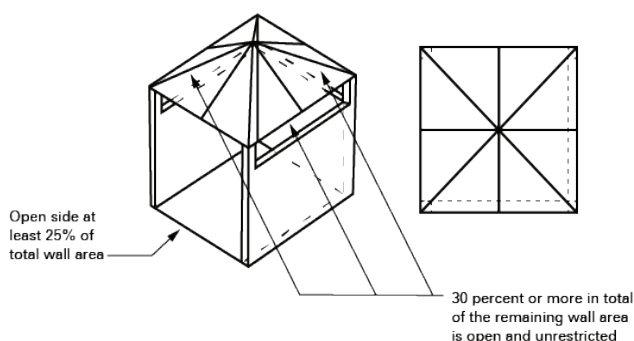


3.

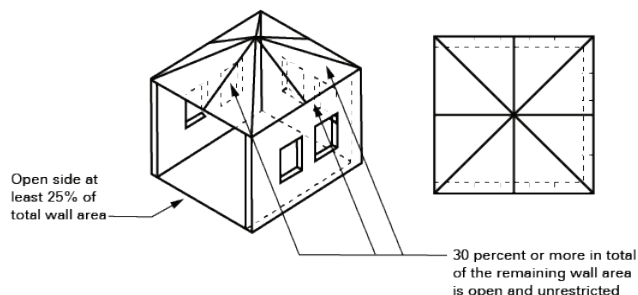


Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).

4.



5.



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 deciding on a location for your barbecue you will need to consider this.

When installing your barbecue into a new outdoor, non-combustible enclosure, allow for a place to install the power adaptor for the barbecue that is not close to the firebox. This needs to be attached to the enclosure at a safe distance to avoid the risk of fire.

Where no outdoor power outlet is installed or you are building a new outdoor kitchen, you will need to ask a licensed electrician to install an outlet in a suitable position for use with your barbecue.



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.

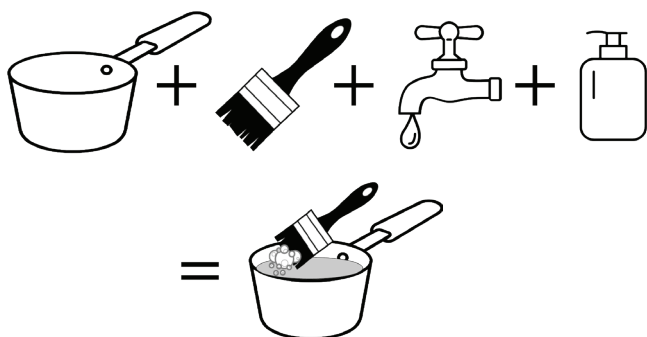
This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

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

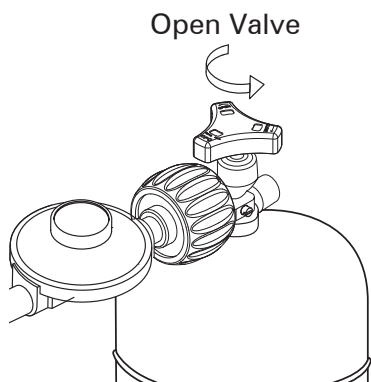
STEP 1

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



STEP 2

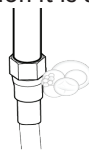
Turn on the gas cylinder (Ensuring all the burner knobs are still in the OFF position).



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.



MATADOR

USING YOUR BARBECUE

LIGHTING YOUR BARBECUE

1. AUTO IGNITION

Before lighting this barbecue you **MUST** have completed the leak test procedure and also read this manual thoroughly.

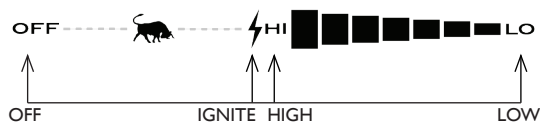
MAIN BURNERS

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.



NOTE: Gas will still be flowing until the knob is returned to the 'OFF' position and the white LED is on.

REAR BURNER

NOTE: You need to insert the supplied 'AAA' battery into the ignition switch for it to operate. Refer to page 13 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.

2. MANUAL IGNITION

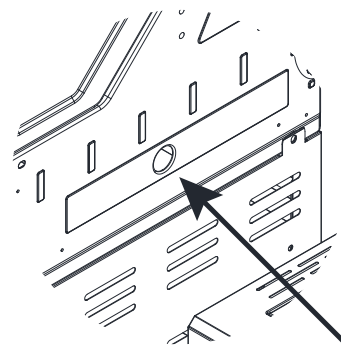
If you find that you need to manually ignite your barbecue please follow these instructions carefully.

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

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

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 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 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 Appstore 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.

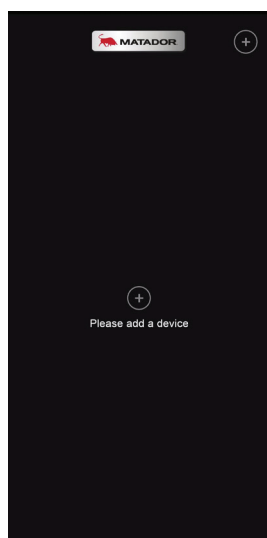
STEP 4 - Launch the 'Matador' App and enable mobile phone permissions.

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

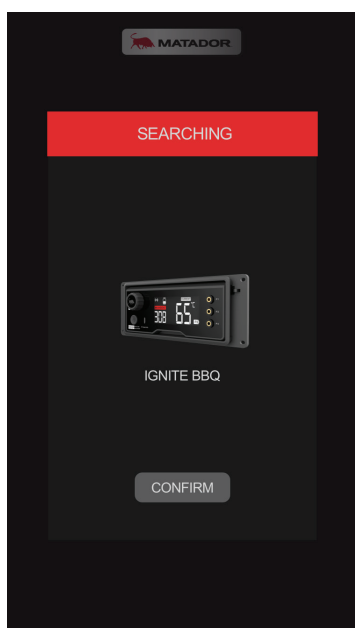


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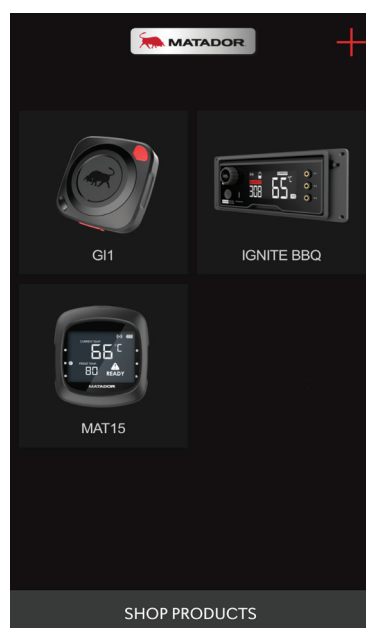
USING YOUR BARBECUE



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 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.

USING YOUR BARBECUE



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.

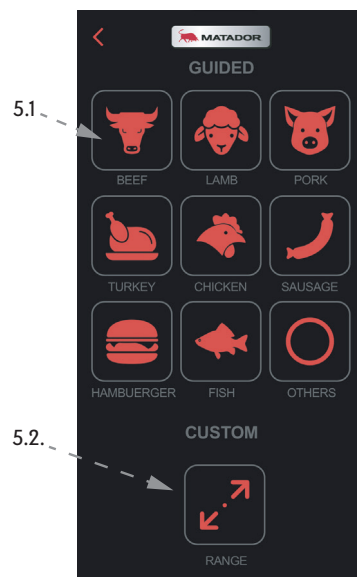
4. TIMER

The timer button sends you to a timer screen that allows you

to set a countdown timer for your cook.

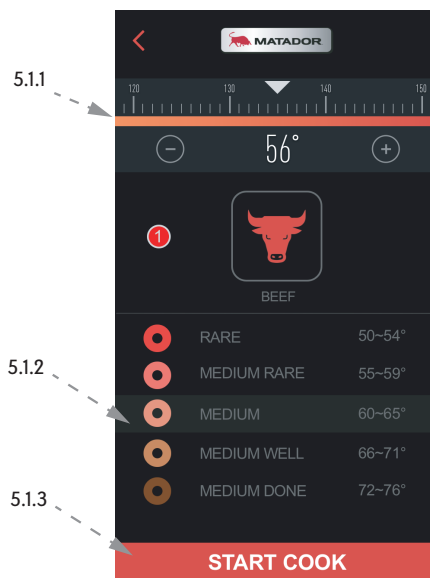
5. PROBE MONITORING TILES

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.



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

USING YOUR BARBECUE

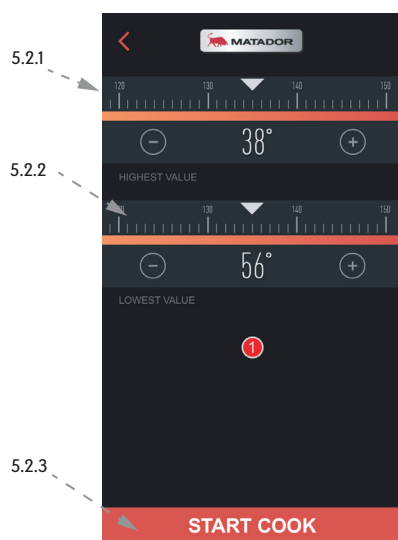
preset from the list provided.

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

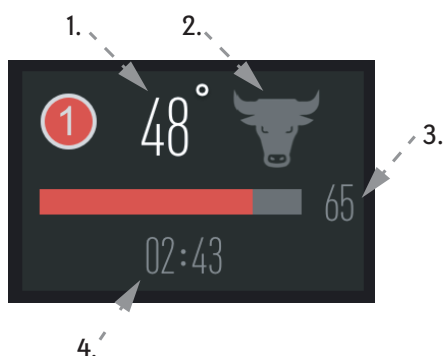
Sliding the scale left and right allows you to set the MIN temperature for your cook.

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 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.

USING YOUR BARBECUE

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.

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



MATADOR

CARE & MAINTENANCE

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

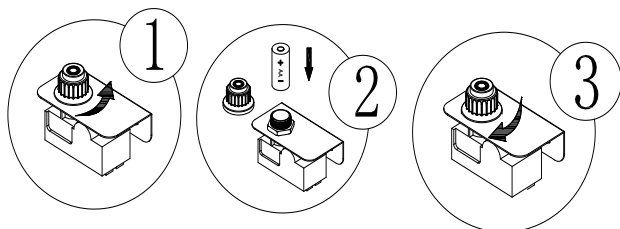
- Safely disconnect the hose and regulator from the gas cylinder as detailed in this manual.
- Inspect the flexible hose for any signs of wear and cracking.
- Inspect the rubber O-ring on the regulator end to ensure no cracks or excessive wear is present.
- If these parts need replacing, only use recommended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



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 effected area and then re-touch as required per the paint manufacturers instructions.

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

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

MAJOR MAINTENANCE

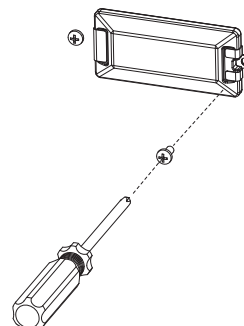
We recommend every 2 years to have your barbecue checked by a authorised gas fitter to ensure all parts are functioning correctly and there are no leaks.

REPLACING A HOOD LIGHT GLOBE

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

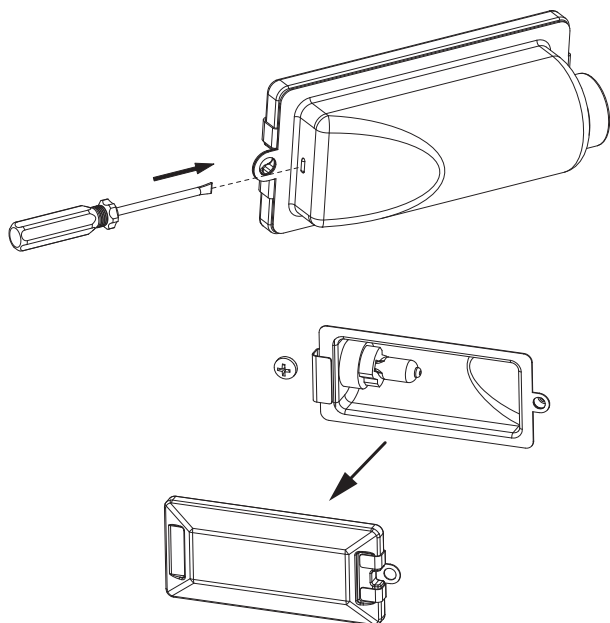
STEP - 1 For safety, turn 'OFF' the power to your barbecue and ensure that your gas cylinder valve is closed.

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.

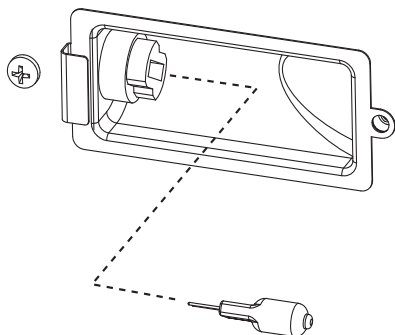


CARE & MAINTENANCE

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.

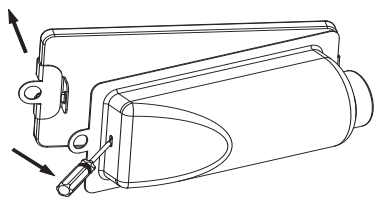


STEP - 4 The globe is connected to the socket with 2 pins that have been pushed into place. Gently pull on the globe to remove it from the socket and carefully dispose.



STEP - 5 Push the new globe (Maximum 10W Halogen Globe) carefully back into the socket and make sure it is secure.

STEP - 6 Place the lens back in position and snap it into the rear housing to lock in place.



STEP - 7 Locate the light housing back into the mounting hole and use the screw secure in place.

STEP - 8 Turn on the power to the barbecue and test that the light is now functioning correctly.

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;

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

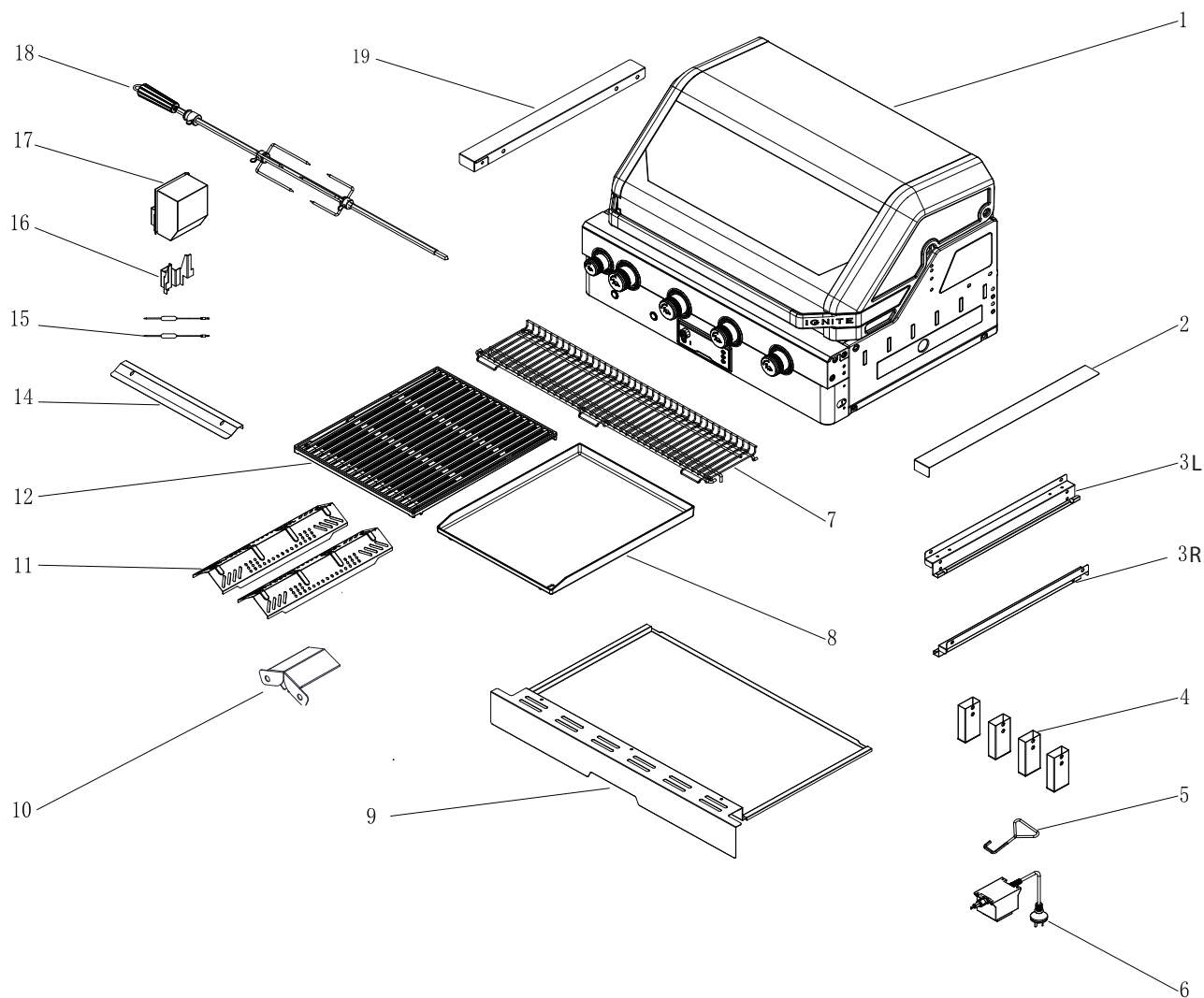
After the installation has been completed, the installer must test that operation of the appliance to ensure it is correctly functioning.



DO NOT ATTEMPT TO COMPLETE THIS INSTALLATION BY YOURSELF!

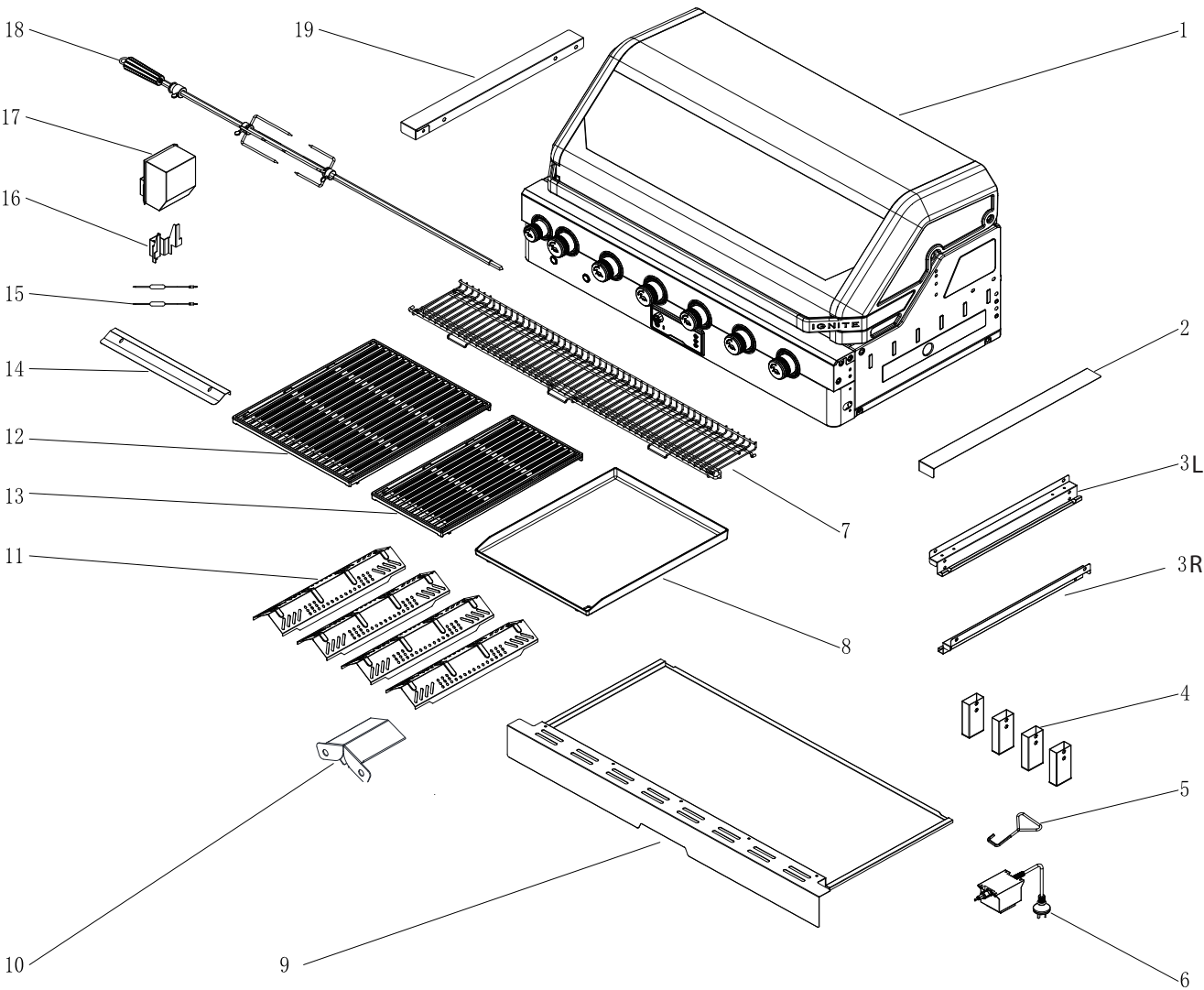
EXPLODED PARTS DIAGRAM

IGNITE + 4 BURNER BUILT-IN BARBECUE



EXPLODED PARTS DIAGRAM

IGNITE + 6 BURNER BUILT-IN BARBECUE



PARTS LIST

PART	NAME	4 BNR QTY	6 BNR QTY
1	Firebox and Lid Assembly	1	1
2	Hanging Bracket RH	1	1
3L	Grease Tray Rail LH	1	1
3R	Grease Tray Rail RH	1	1
4	Built-In Leg Support	4	4
5	Cooking Grate Lifter	1	1
6	Power Adaptor	1	1
7	Warming Rack	1	1
8	Cast Iron Griddle	1	1
9	Grease Tray	1	1
10	Temperature Probe Shield	1	1
11	Flame Tamer	2	4
12	Cast Iron Cooking Grate Large	1	1
13	Cast Iron Cooking Grate Small	0	1
14	Rear Burner Shield	1	1
15	Meat Probes	1	1
16	Rotisserie Motor Bracket	1	1
17	Rotisserie Motor	1	1
18	Rotisserie Rod Assembly	1	1
19	Hanging Bracket LH	1	1
20	AA Battery (Not Shown)	1	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

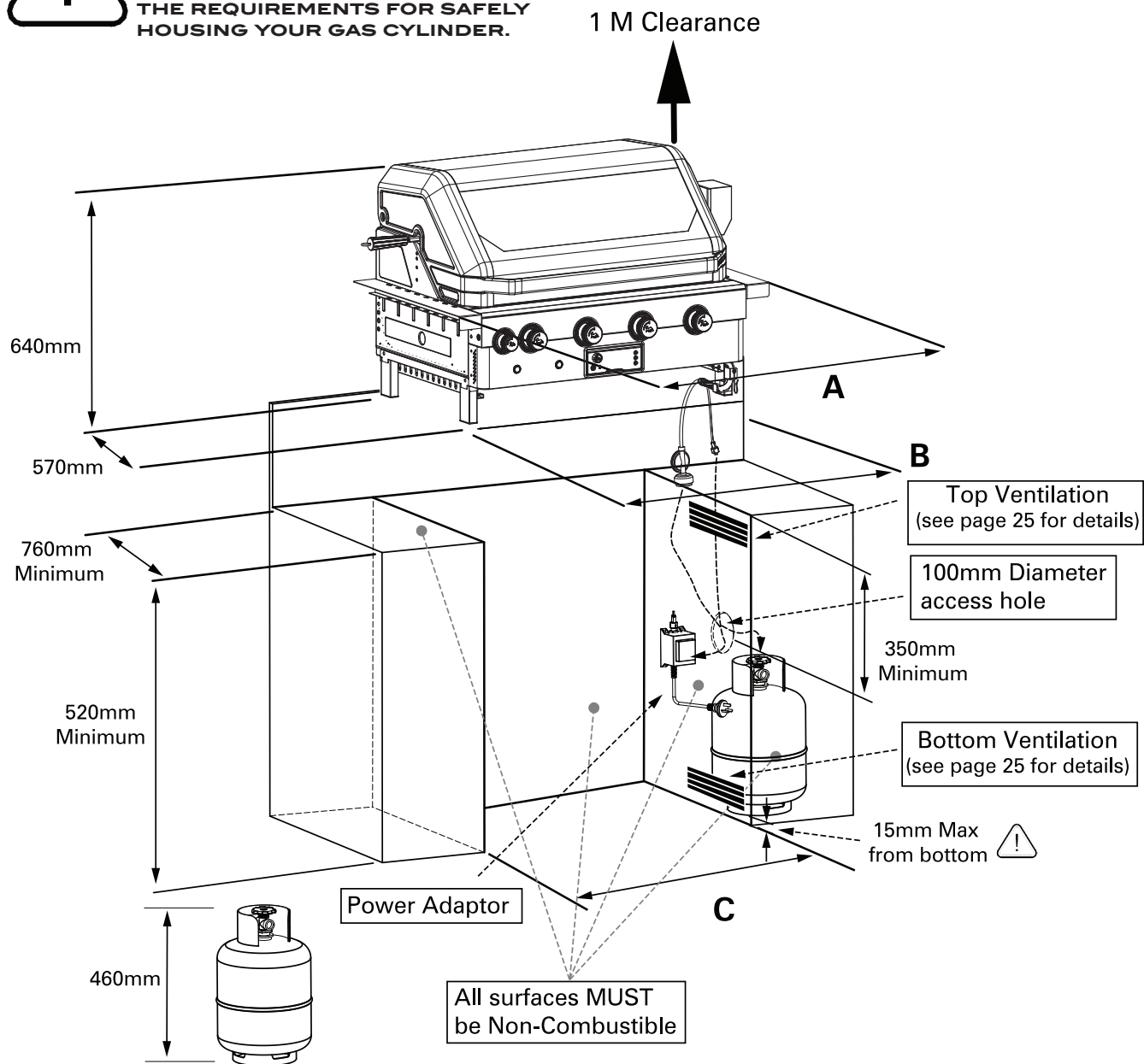


INSTALLATION OPTIONS

OPTION 1 - HANGING BRACKET INSTALLATION



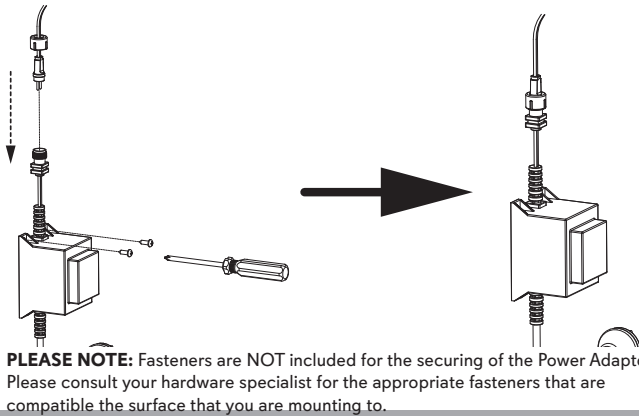
WHEN BUILDING A BARBECUE ENCLOSURE YOU MUST CONFORM WITH THE SPECIFICATIONS ON PAGE 26 OF THIS MANUAL. THEY OUTLINE THE REQUIREMENTS FOR SAFELY HOUSING YOUR GAS CYLINDER.



Note: Dimension C is important to ensure adequate ventilation to the BBQ

	Ignite + 4 BNR	Ignite + 6 BNR
	GB0663	GB0665
A	920 mm	1161 mm
B	820 mm	1061 mm
C	863 mm	1083 mm

POWER CONNECTION

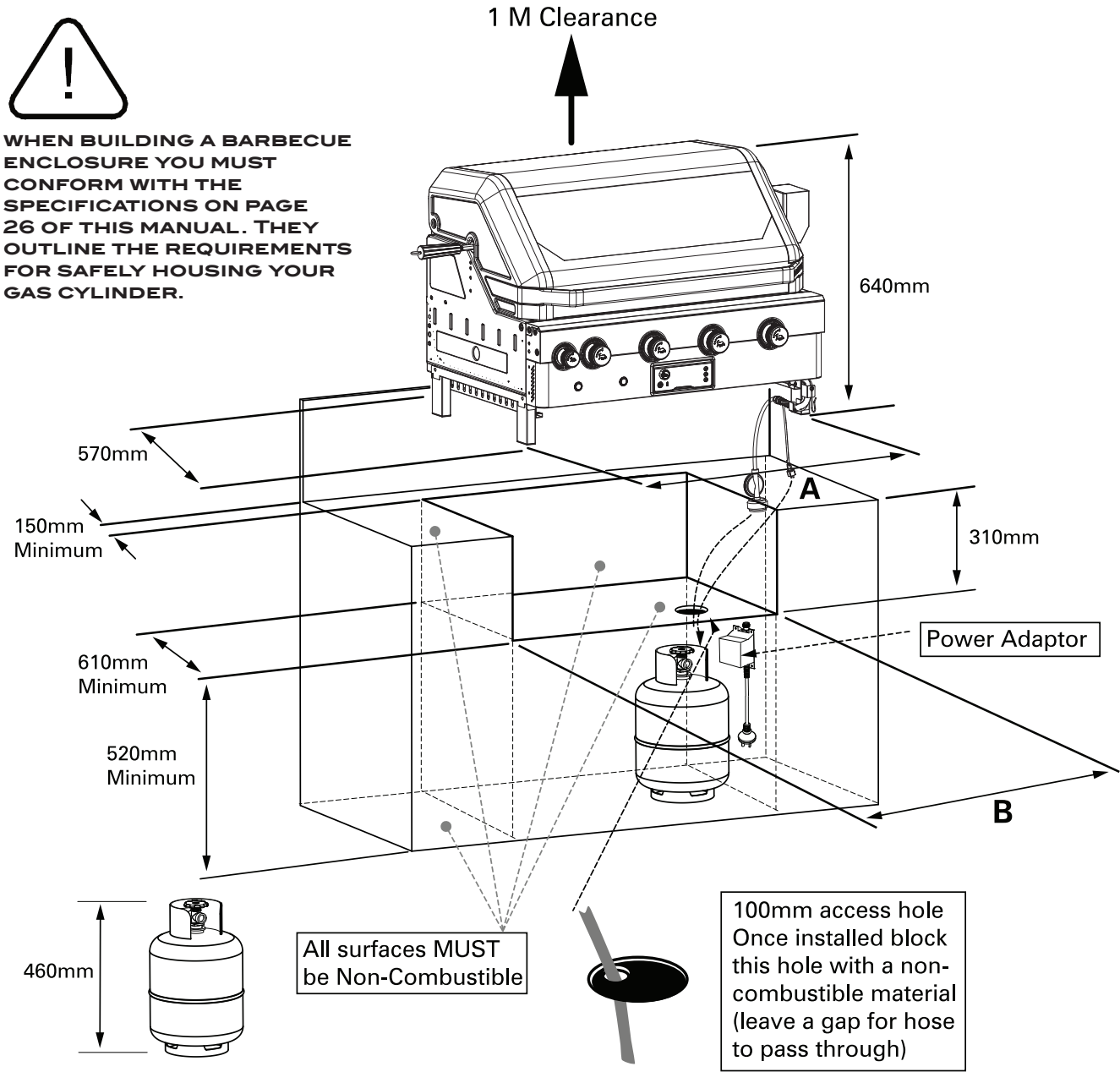


INSTALLATION OPTIONS

OPTION 2 - SOLID SURFACE INSTALLATION



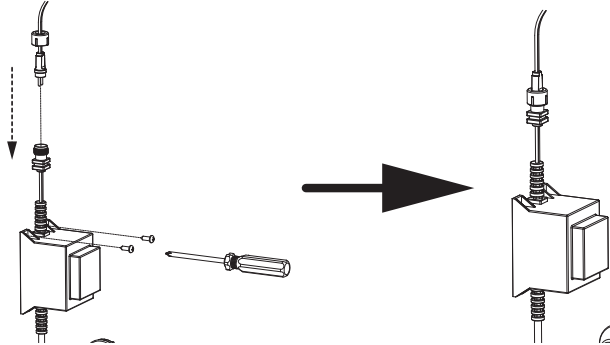
WHEN BUILDING A BARBECUE ENCLOSURE YOU MUST CONFORM WITH THE SPECIFICATIONS ON PAGE 26 OF THIS MANUAL. THEY OUTLINE THE REQUIREMENTS FOR SAFELY HOUSING YOUR GAS CYLINDER.



Note: Dimension B is important to ensure adequate ventilation to the BBQ

	Ignite+ 4 BNR	Ignite+ 6 BNR
	GB0663	GB01665
A	820 mm	1061 mm
B	863 mm	1141mm

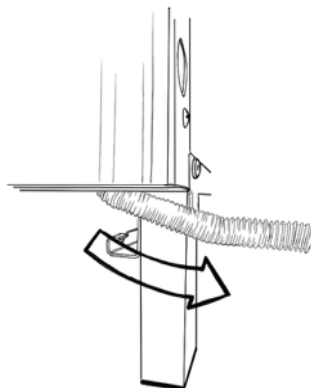
POWER CONNECTION



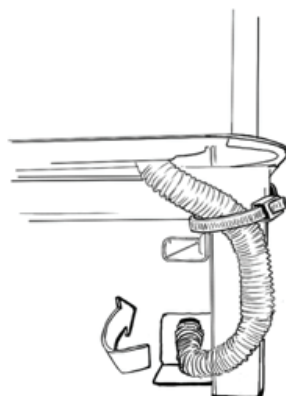
PLEASE NOTE: Fasteners are NOT included for the securing of the Power Adaptor. Please consult your hardware specialist for the appropriate fasteners that are compatible the surface that you are mounting to.

INSTALLATION OPTIONS

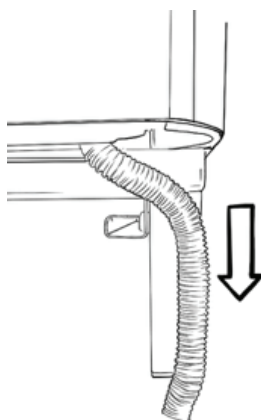
NOTE: HOSE AND REGULATOR ROUTING



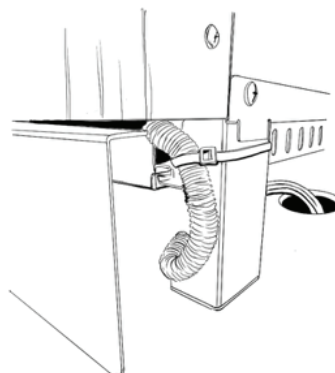
- 1.** Pull the silver flexible pipe to the right hand side of the BBQ.



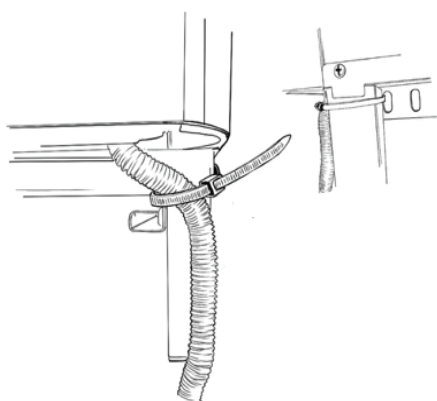
- 4.** Bend the flexible around the front of the leg to direct the hose and regulator towards the rear of the BBQ.



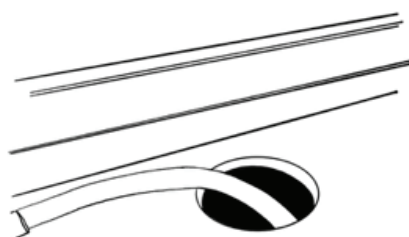
- 2.** Bend the flexible tube so it bend and runs down the front of the leg support.



- 5.** Direct the hose and regulator backwards and down into the exit hole towards the gas source.



- 3.** Use a metal cable tie to secure the flexible tube to the leg at the top of the bend to ensure it clears the Grease Tray Track. Use the first hole on the side of the BBQ to act as an anchor point. Ensure the cable tie is done up tight to stop it slipping down the leg.



INSTALLATION OPTIONS

IMPORTANT - GAS CYLINDER VENTILATION ENCLOSURE



Cylinder compartments shall have permanent openings ventilating directly to the outside of the appliance and consisting of either of the following:

(a) Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area.

(b) Separate openings at high and low level, such that—

(i) the total free area at high level is not less than 20 000 mm² and is within 125 mm of the top of the cylinder compartment; and






(ii) the total free area at low level is not less than 20 000 mm², and—

(A) at least 25% of the required area is within 15 mm of the base of the cylinder compartment;

(B) the total required area is within 125 mm of the base of the cylinder compartment; and

(C) the openings cannot be obstructed by the cylinder(s).

HARDWARE LIST

PART	NAME	HARDWARE IMAGE	4 BNR QTY	6 BNR QTY
A	Pan Head Screw 5/32" - 32UNC		7	7
B	Pan Head Screw 1/4" - 20UNC		4	4
C	Flat Head Screw		4	4
D	Hex Nut		4	4
E	Gasket		4	4

ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly. If you have any problems, difficulties or concerns please contact the manufacturer or retailer.

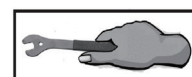
Read all safety warnings and assembly instructions carefully before assembling or operating your barbecue. Inspect contents of the box to ensure all parts are included and undamaged.

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

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:



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.

GAS INLET SPECIFICATION (FOR USE WITH ULPG)
3/8" SAE FLARE WITH 5/8-18 UNF THREAD



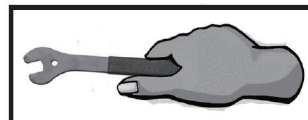
ASSEMBLY INSTRUCTIONS

STEP 1 (OPTION 1) - ATTACH HANGING BRACKETS AND HEAT BAFFLES FOR HANGING INSTALLATION

Parts / Hardware Needed			
2	Hanging Bracket RH		1
19	Hanging Bracket LH		1
21	Heat Baffle RH		1
22	Heat Baffle LH		1
23	Grease Channel		1
C	Flat Head Screw		6
E	Gasket		6
D	Hex Nut		6

NOTE:

This stage will require a Phillips head screwdriver.



1.1 Place the LH and RH Heat Baffles (21,22) into the firebox.

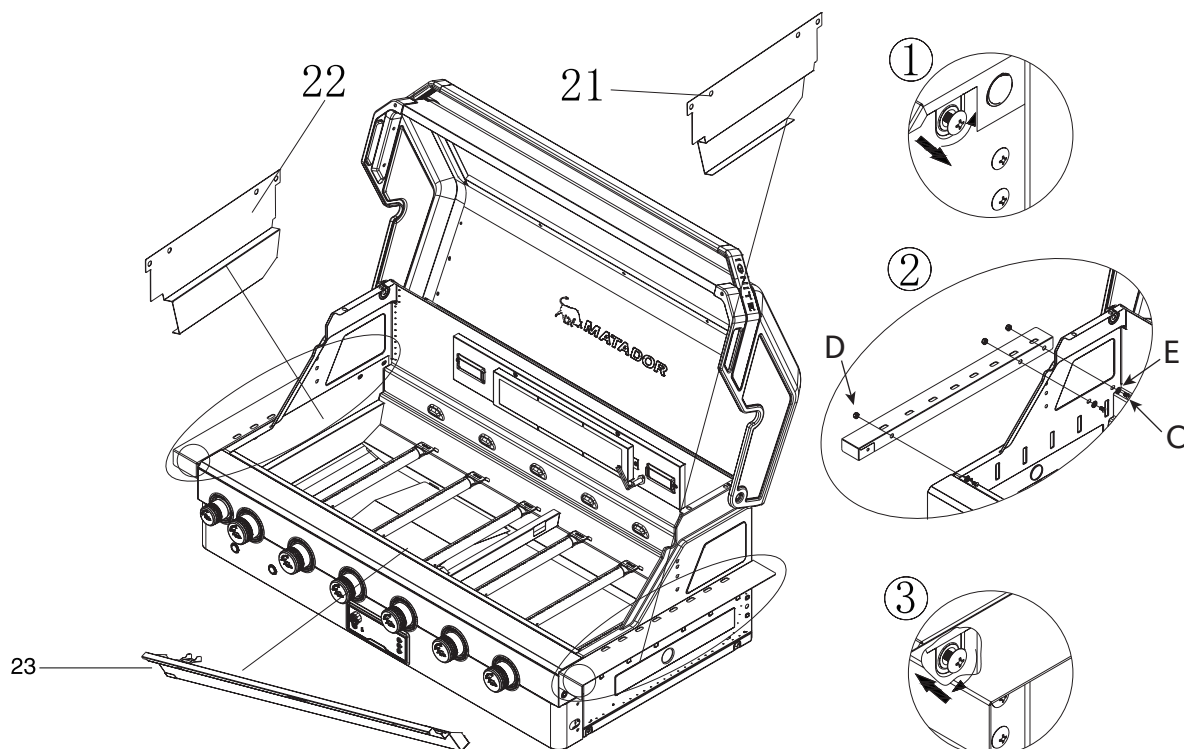
1.2 Place the Grease Tray (23) into the front of inner front edge of the firebox.

1.3 Assemble the Hanging Brackets (2,19) to the sides of the Barbecue.

1.4 Remove screw as detailed in Step 1.

1.5 Using a Flat Head Screw (C), insert a Gasket (E) in between each the screw heads on the inside of the Firebox for protection and secure with Hex Nut (D). Repeat this 3 times per bracket to secure.

1.6 Replace screw removed in step 1 to complete assembly.

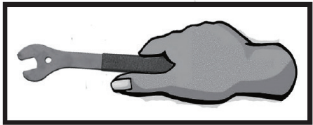


ASSEMBLY INSTRUCTIONS

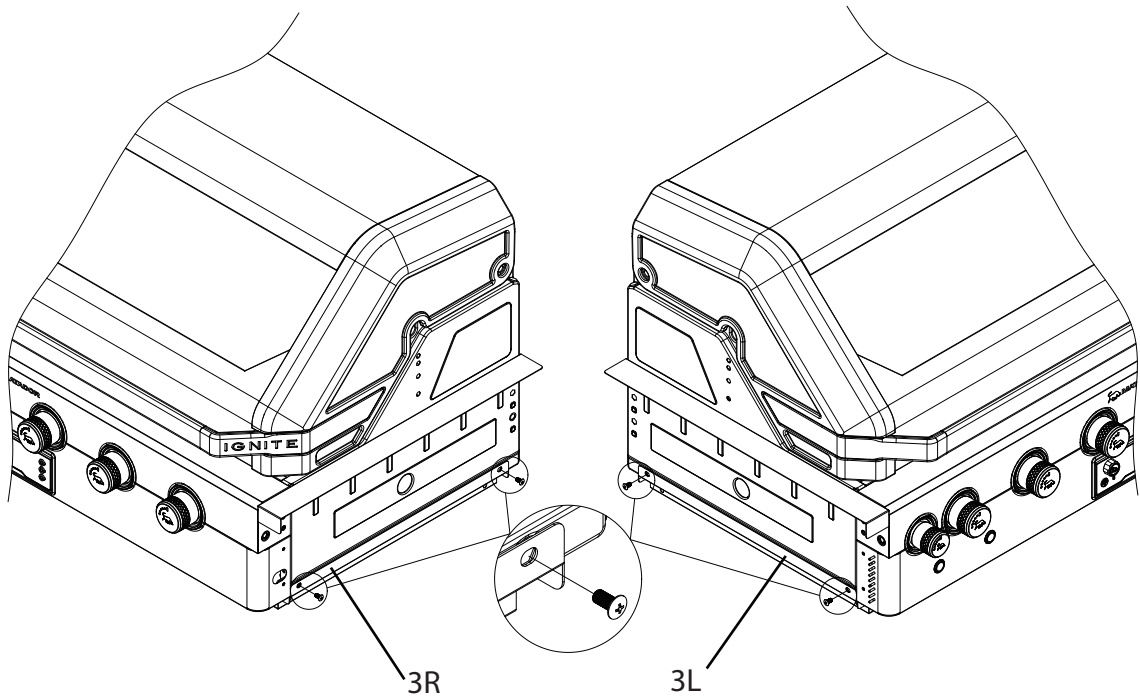
STEP 2 (OPTION 1) - ATTACH GREASE TRAY RAILS FOR HANGING INSTALLATION

Parts / Hardware Needed			
3L	Grease Tray Rail LH		1
3R	Grease Tray Rail RH		1
B	Pan Head Screw 1/4" - 20UNC		4

NOTE:
This stage will require a Phillips head screwdriver.




2.1 Assemble Grease tray Rails (3L,3R) to the bottom of the Firebox Assembly with 2 Screws (B) per side.

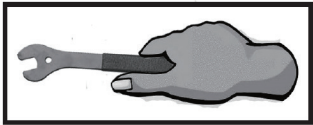


ASSEMBLY INSTRUCTIONS

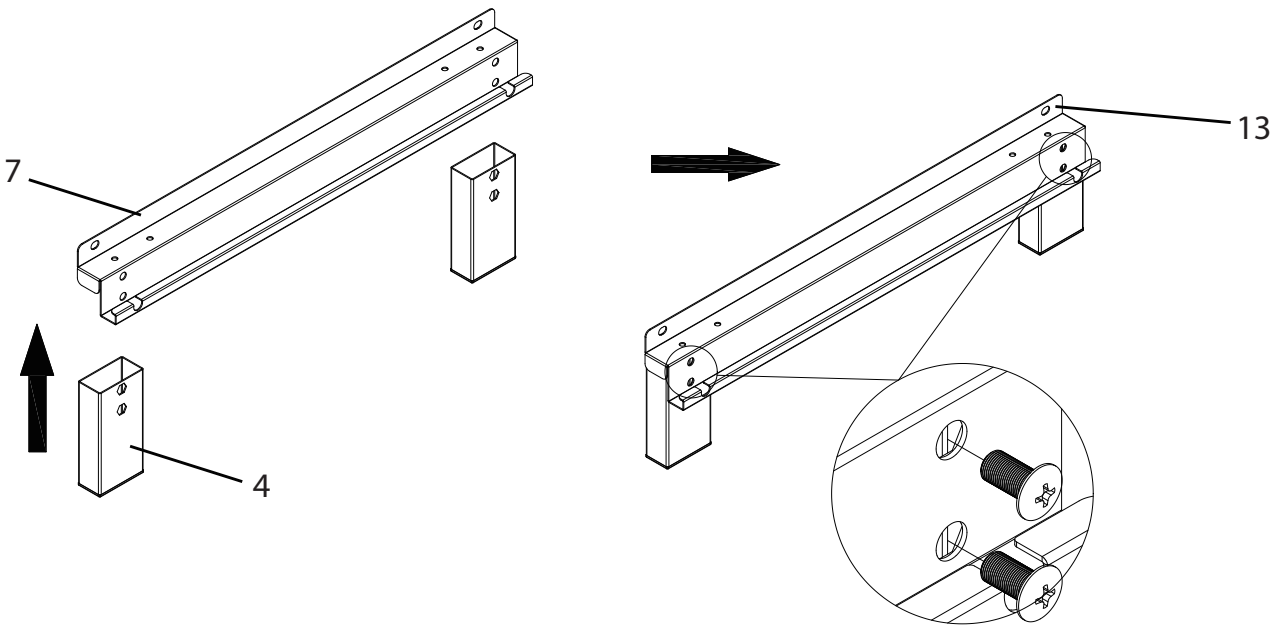
STEP 1 (OPTION 2) - ASSEMBLE LEG SUPPORTS SOLID SURFACE INSTALLATION

Parts / Hardware Needed			
7	Hanging Bracket RH	Grease Tray Rail LH	1
13	Hanging Bracket RH	Grease Tray Rail RH	1
4	Leg Support		4
B	Pan Head Screw 1/4" - 20UNC		8

NOTE:
This stage will require a Phillips head screwdriver.




- 1.1 Assemble 2 Leg Supports (7,13) to each of the Grease Tray Rail (7,13) using 4 Screws (B).
- 1.2 Repeat for both Grease Tray Rails.

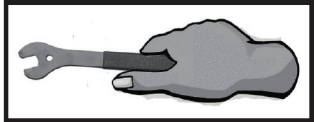


ASSEMBLY INSTRUCTIONS

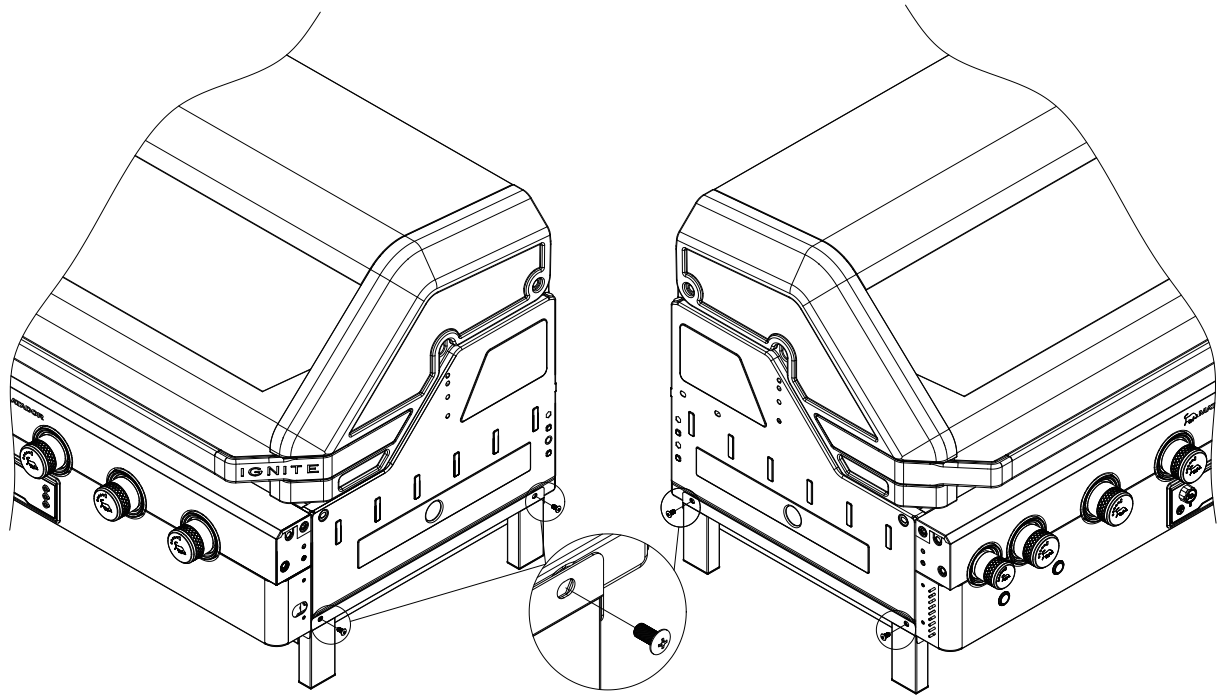
STEP 2 (OPTION 2) - ASSEMBLE THE LEG SUPPORTS AND HEAT BAFFLES TO FIREBOX SOLID SURFACE INSTALLATION

Parts / Hardware Needed			
B	Pan Head Screw 1/4" - 20UNC		4

NOTE:
This stage will require a Phillips head screwdriver.



2.1 Assemble Leg Supports to each side of the Firebox Assembly using 2 Screws (B) per side..



ASSEMBLY INSTRUCTIONS

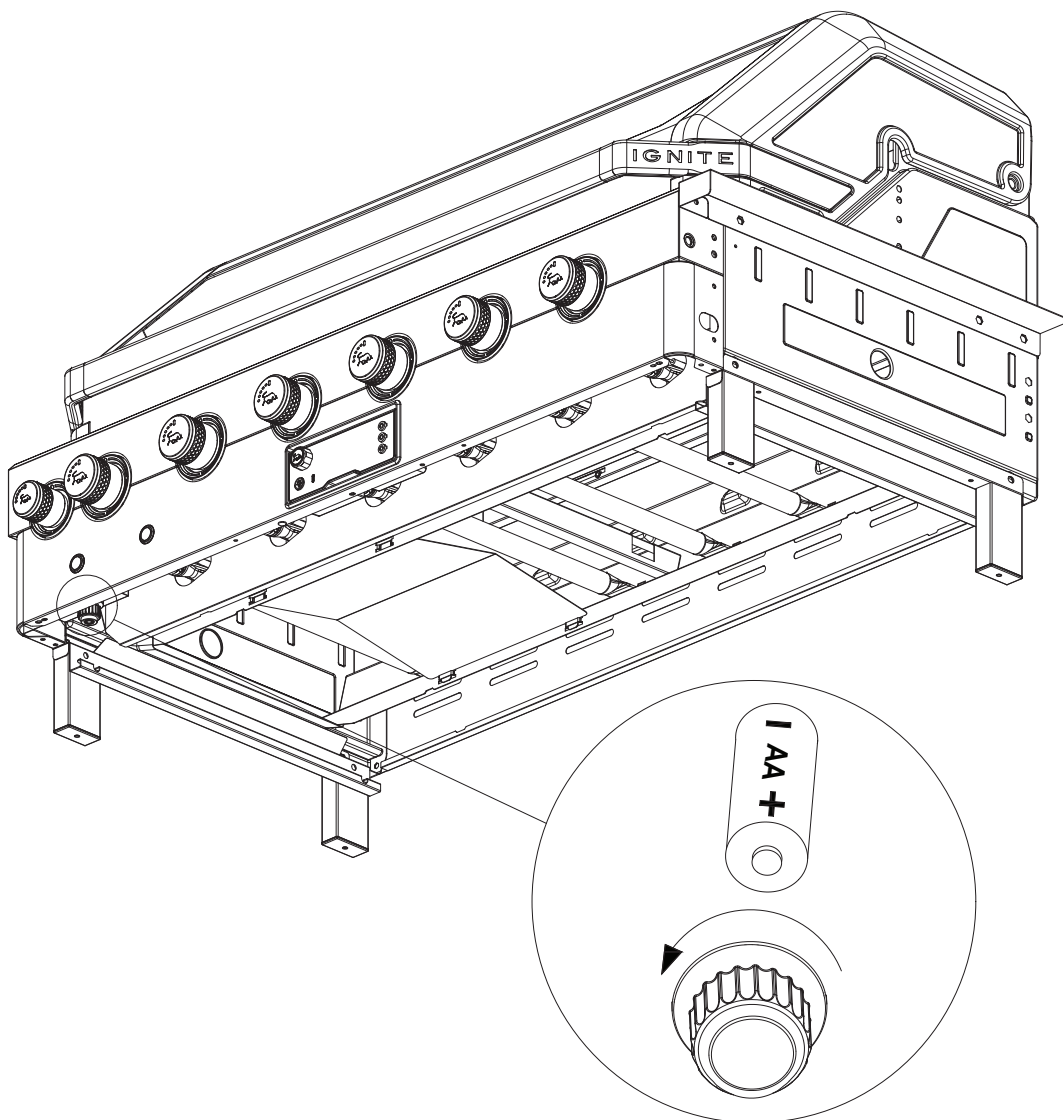
STEP 3 - INSERT REAR BURNER IGNITION BATTERY

BOTH OPTIONS - HANGING INSTALLATION SHOWN FOR REFERENCE ONLY

Parts / Hardware Needed			
20	AA Battery		1

3.1 Under the left hand side of the BBQ is the Rear Burner Ignition Box. To ignite the Rear Burner a AA Battery must be inserted (Battery included).

3.2 Undo the ignition cap to expose the battery chamber. Insert the battery as per the image below and re-secure the ignition cap in place.



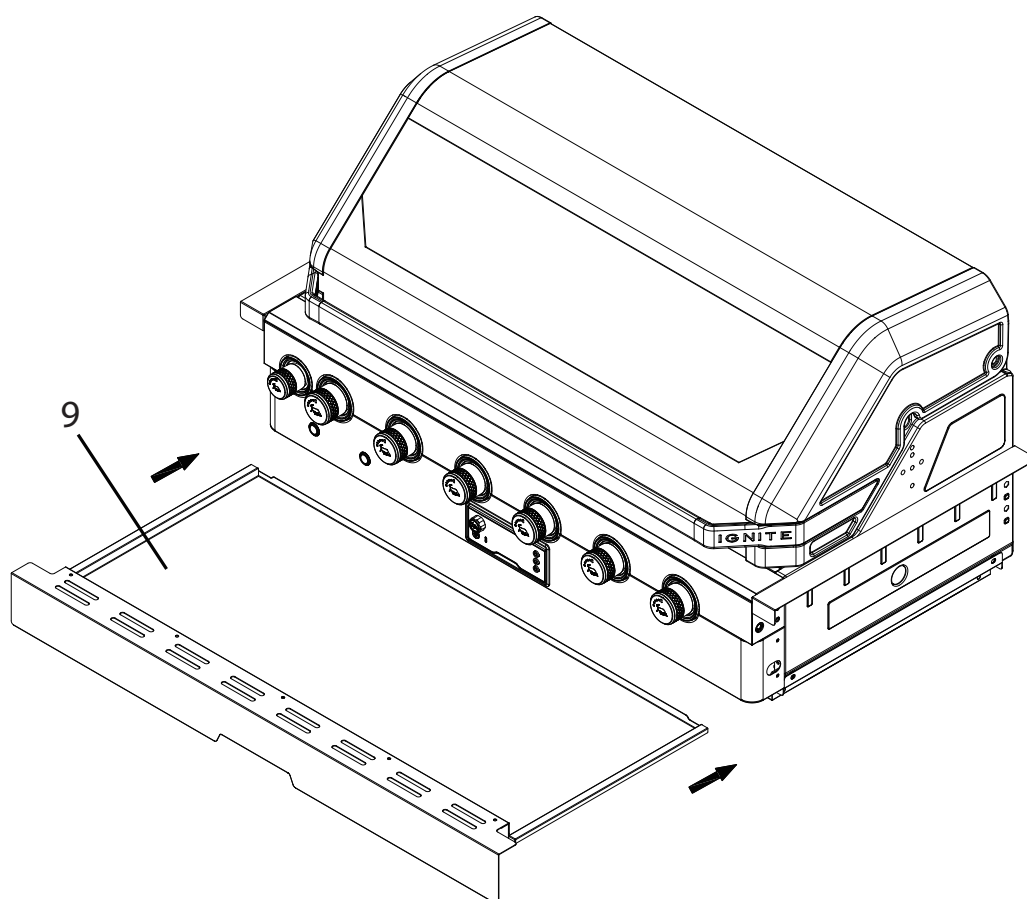
ASSEMBLY INSTRUCTIONS

STEP 4 - GREASE TRAY ASSEMBLY

BOTH OPTIONS - HANGING INSTALLATION SHOWN FOR REFERENCE ONLY

Parts / Hardware Needed			
9	Grease tray Assembly		1

4.1 Assemble the Grease Tray Assembly (9) by sliding it into the front of the BBQ on the 2 Grease Tray Rails.



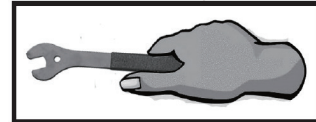
ASSEMBLY INSTRUCTIONS

STEP 5 - TEMPERATURE PROBE AND REAR BURNER SHIELDS BOTH OPTIONS - SOLID SURFACE INSTALLATION SHOWN FOR REFERENCE

Parts / Hardware Needed			
10	Temperature Probe Shield		1
14	Rear Burner Shield		1
A	Pan Head Screw 5/32" - 32UNC		4

NOTE:

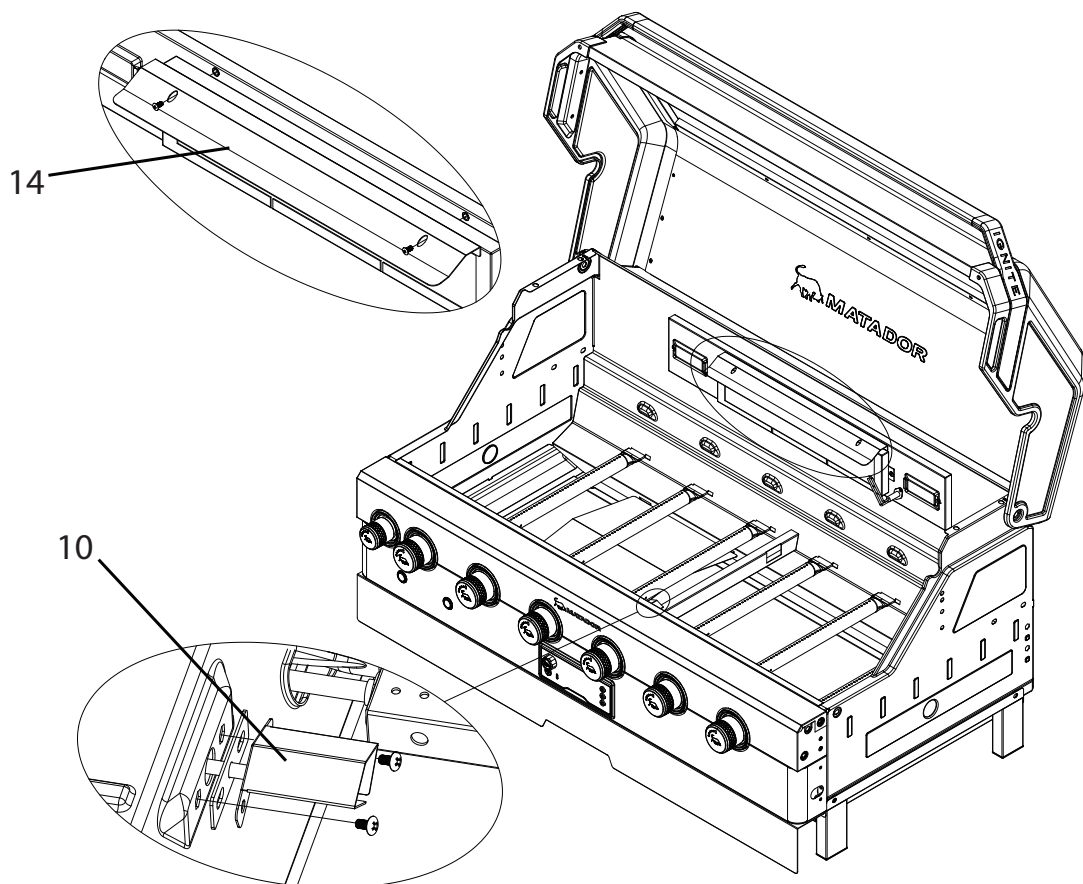
This stage will require a Phillips head screwdriver.



5.1 Using 2 Screws (A) secure the Rear Burner Shield (14) to the rear of the Firebox.

5.2 Using 2 screws (A) secure the Temperature Probe Shield (10) over the probe.

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



ASSEMBLY INSTRUCTIONS

STEP 6 - FLAME TAMERS, WARMING RACK & COOKING SURFACE BOTH OPTIONS - SOLID SURFACE INSTALLATION SHOWN FOR REFERENCE

Hardware Needed			4 / 6 BNR
13	Cast Iron Cooking Grate Large		1 / 1
8	Cast Iron Griddle Plate		1 / 1
7	Warming Rack		1 / 1
12	Cast Iron Cooking Grate Small		0 / 1
11	Flame Tamer		2 / 4

6.1 Place the Flame Tamers (11) over the burners starting from the Left Hand side of the BBQ.

6.2 Carefully lower and place the Cooking Grate/s (13, 12) into the Firebox (1) above the flame tamer/s on the left hand side of the barbecue.

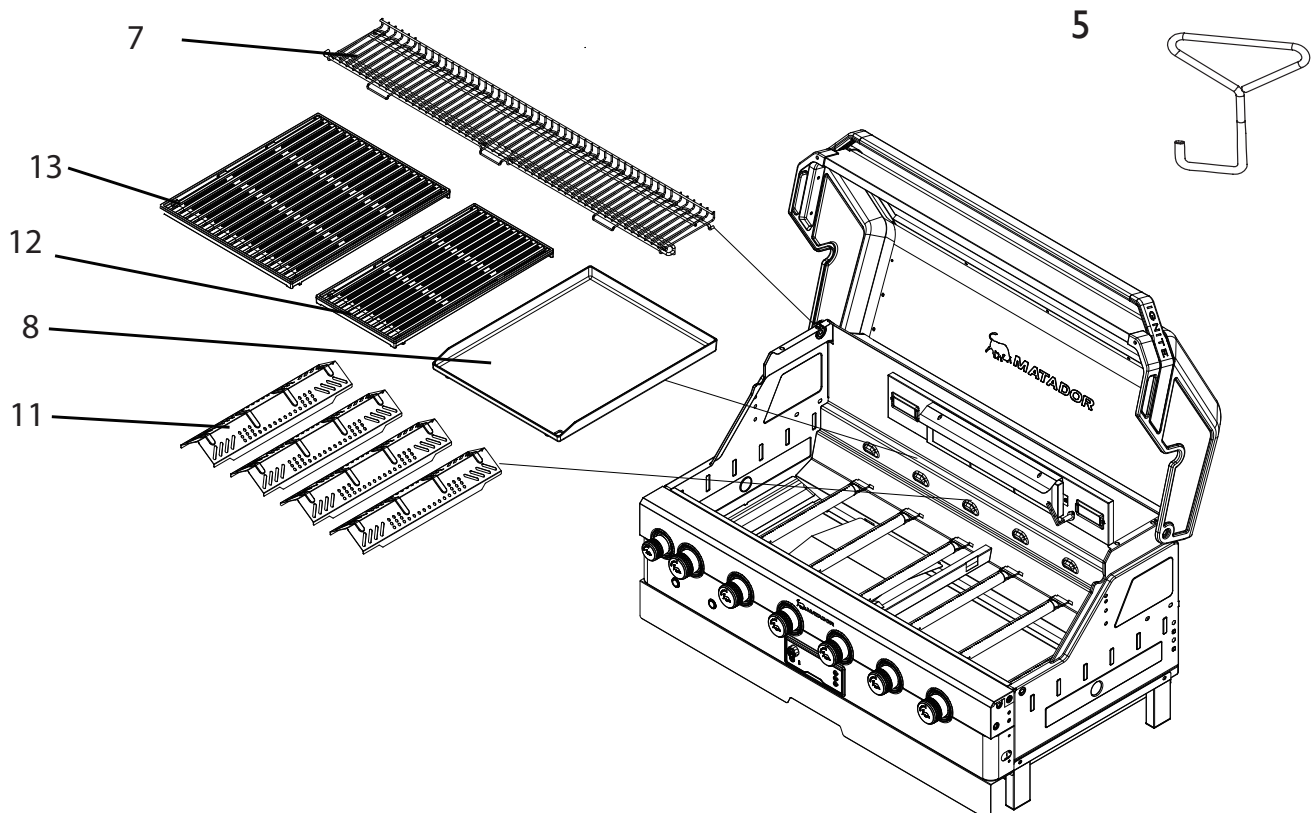
6.3 Carefully lower and place the Griddle Plate (8) into the Firebox (1) above the burners on the right hand side of the barbecue

6.4 Locate the Warming Rack's (7) 2 legs into the resting points located at the top of the Firebox (1) 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 (5) 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.



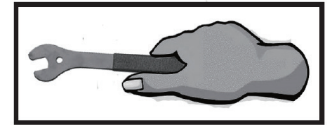
ASSEMBLY INSTRUCTIONS

STEP 7 - ASSEMBLING THE ROTISSERIE ACCESSORY

Hardware Needed			
31	Rotisserie Rod Assembly		1
32	Rotisserie Motor Bracket		1
33	Rotisserie Motor		1
B	Pan Head Screw 1/4" - 20UNC		
D	Gasket		

NOTE:

This stage will require a Phillips head screwdriver

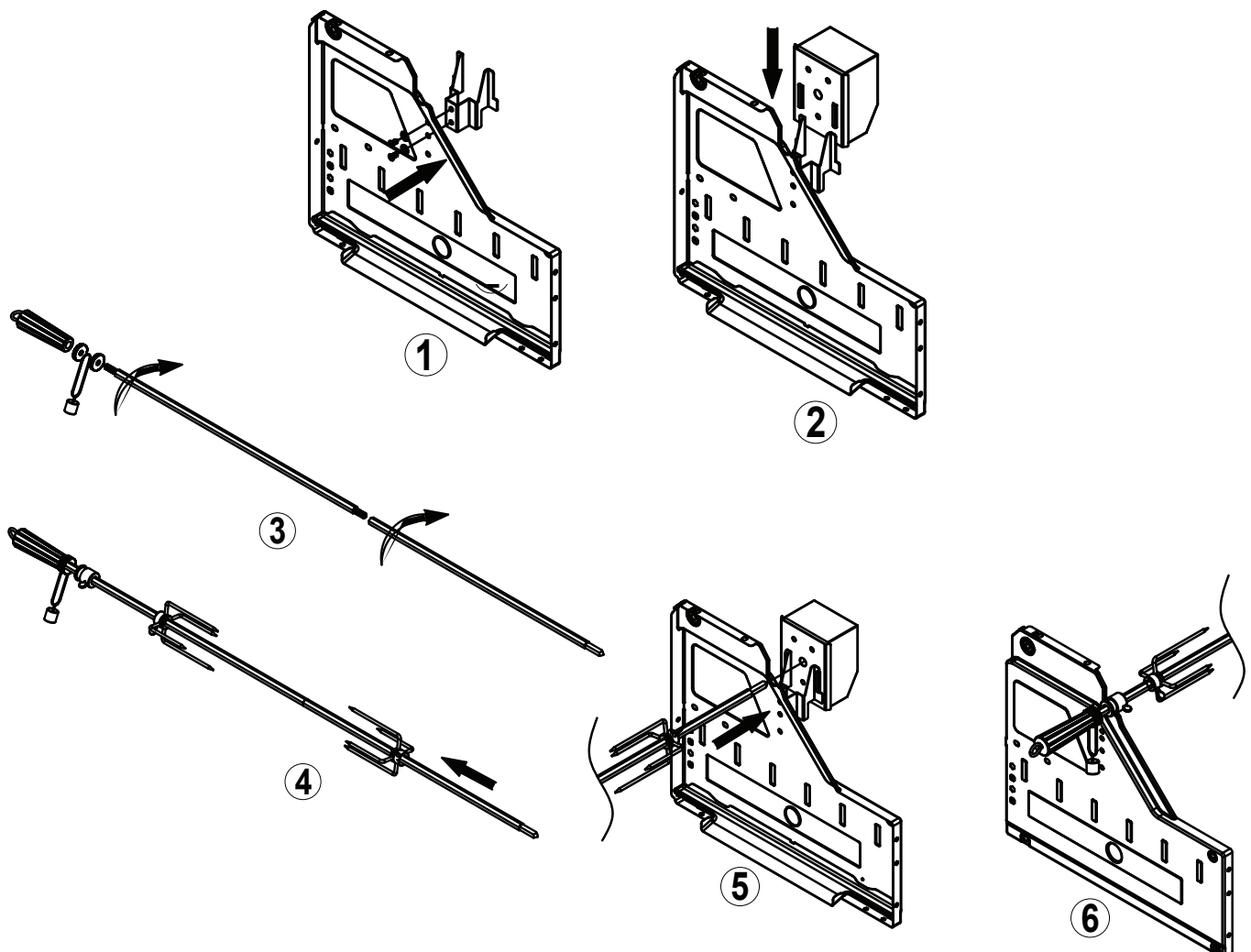


7.1 Attach the Rotisserie Bracket (32) to the RH side of the Firebox (1) with 2 screws (B)

7.2 Carefully slide the Rotisserie Motor (33) onto the bracket.

7.3 Screw together the components of the Rotisserie Rod Assembly (31) as per the illustration.

7.4 To assemble the Rotisserie Rod to the BBQ, first insert the end of the rod into the matching drive hole on the motor, then lower the other end of the rod so the pivot ring rests on the flange of the Firebox.

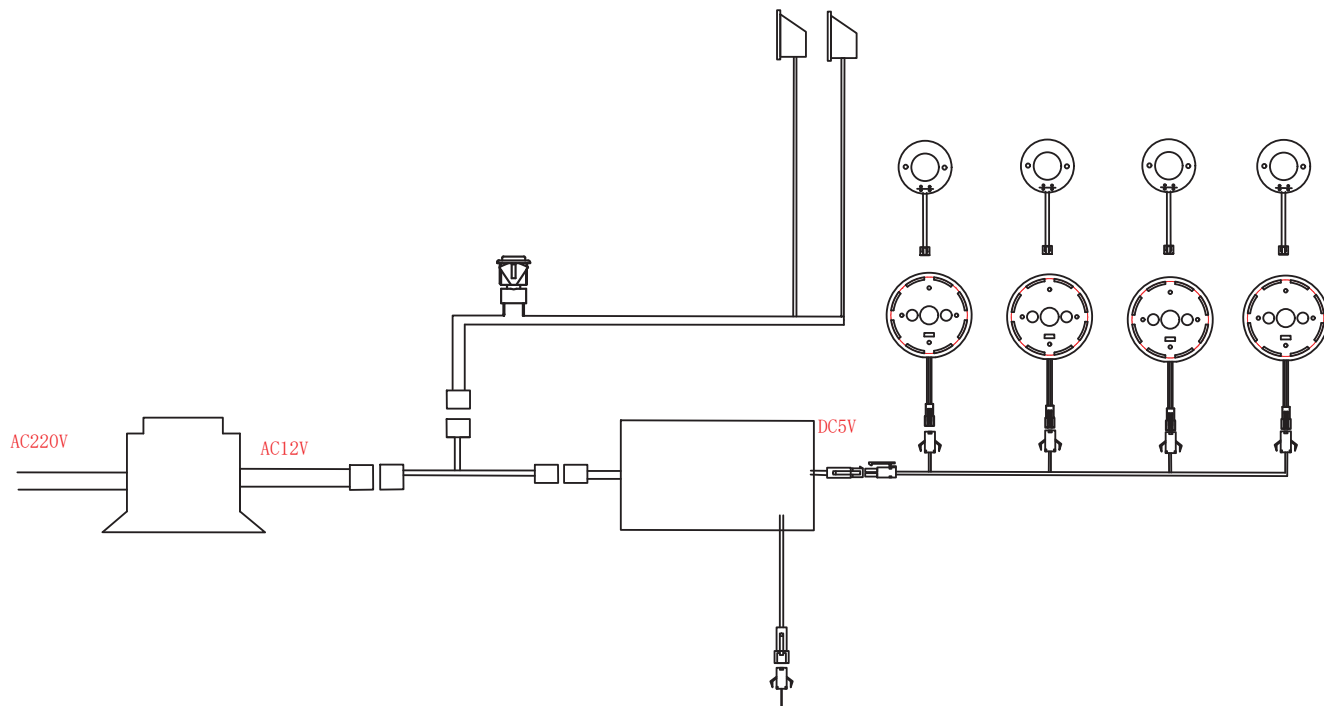


TROUBLESHOOTING

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.
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

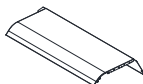
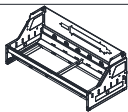
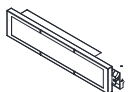





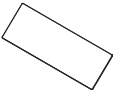


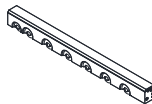



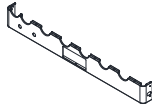





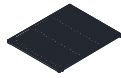






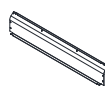



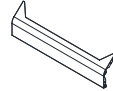
















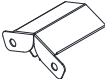







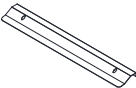




DATA SPECIFICATION LABEL

Mayo Hardware Pty Ltd			Telephone: 1300 360 211 (AUS), 09 415 6240 (NZ) www.mayohardware.com.au			
DESCRIPTION	MODEL		INJECTOR (mm)	PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)
MATADOR IGNITE + BUILT-IN 6 BNR	GB0665 	ULPG:	BBQ 1.09 R/B 0.96	2.75	6 x 14.0 1 x 11.5	95.5
		NG:	BBQ 1.60 R/B 1.60	1.00	6 x 12.0 1 x 11.0	83.0
MATADOR IGNITE + BUILT-IN 4 BNR	GB0663 	ULPG:	BBQ 1.09 R/B 0.96	2.75	4 x 14.0 1 x 11.5	67.5
		NG:	BBQ 1.60 R/B 1.60	1.00	4 x 12.0 1 x 11.0	59.0
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			IAPMO APPROVAL GMK10923			
			MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS: From Top of BBQ: 1000mm, From Sides and Rear: 1000mm MINIMUM CLEARANCE FROM NON-COMBUSTIBLE MATERIALS: From Sides of BBQ: 11mm From Rear of BBQ: 40mm			
BBQ POWER: 230-240VAC 50Hz 21W Class II, IPX4 ADAPTOR: 230-240Vac 50 Hz, Pf=0.97, Class II, IP65 Output: 12Vac, 2.5A, 30VA USB-C OUTPUT: DC5V, 1A ROTARY GRILL MODULE: BBQ240A, 220-240 V, 50 Hz, 4 W, IPX4, Class I a. Use only with a RCD/RCCB protected circuit. If used with extension cord, it must be an b. approved heavy duty type power cord.			SERIAL NUMBER: DATE:			
			FOR OUTDOOR USE ONLY			


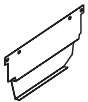




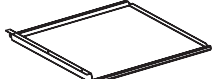









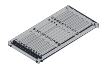
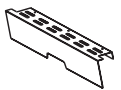
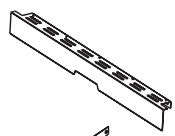
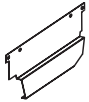
SPARE PARTS

6BNR BARBECUE PARTS SHOWN FOR REFERENCE

1		16		31		46	
2		17		32		47	
3		18		33		48	
4		19		34		49	
5		20		35		50	
6		21		36		51	
7		22		37		52	
8		23		38		53	
9		24		39		54	
10		25		40		55	
11		26		41		56	
12		27		42		57	
13		28		43		58	
14		29		44		59	
15		30		45		60	

SPARE PARTS

6BNR BARBECUE PARTS SHOWN FOR REFERENCE

61		77	
62		78	
63		79	
64		80	
65			
66			
67			
68			
69			
70			
71			
72			
73			
74			
75			
76			

SPARE PARTS

6BNR BARBECUE PARTS SHOWN FOR REFERENCE

SPARE PART	NAME	PART CODE	SPARE PART	NAME	PART CODE
1	IGNITE HOOD TOP 4B	GB0827	18	MAIN BURNER	GB0823
	IGNITE HOOD TOP 6B	GB0828	19	FLAME TAMER	GB0824
2	IGNITE HOOD TOP LINING 4B	GB0830	20	GREASE CHANNEL 4B	GB0931
	IGNITE HOOD TOP LINING 6B	GB0831		GREASE CHANNEL 6B	GB0932
3	IGNITE HOOD GLASS 4B	GB0833	21	CAST IRON GRATE LARGE	GB0732
	IGNITE HOOD GLASS 6B	GB0834	22	CAST IRON GRIDDLE PLATE	GB0930
4	IGNITE HOOD GLASS BEAD LH 4B	GB0836	23	WARMING RACK 4B	GB0933
	IGNITE HOOD GLASS BEAD LH 6B	GB0837		WARMING RACK 6B	GB0934
5	IGNITE HOOD GLASS BEAD RH 4B	GB0839	24	INNER CONTROL PANEL 4B	GB0740
	IGNITE HOOD GLASS BEAD RH 6B	GB0840		INNER CONTROL PANEL 6B	GB0741
6	IGNITE HOOD PANEL LH	GB0841	25	CONTROL PANEL CONNECTION SHEET LH	GB0742
7	IGNITE HOOD PANEL RH	GB0842	26	CONTROL PANEL CONNECTION SHEET RH	GB0743
8	IGNITE HOOD FRONT PANEL 4B	GB0844	27	FIREBOX REAR SEALING PLATE 4B	GB0745
	IGNITE HOOD FRONT PANEL 6B	GB0845		FIREBOX REAR SEALING PLATE 4B	GB0746
9	IGNITE HOOD FRONT PANEL LINING 4B	GB0847	28	IGNITE TEMPERATURE PROBE BAFFLE	GB0859
	IGNITE HOOD FRONT PANEL LINING 6B	GB0848	29	IGNITE TEMPERATURE PROBE	GB0860
10	IGNITE HOOD HANDLE LH SEAT	GB0849	30	REAR BURNER SHIELD	GB0935
11	IGNITE HOOD HANDLE RH SEAT	GB0850	31	REAR BURNER ASSEMBLY	GB0948
12	IGNITE HOOD HANDLE 4B	GB0852	32	REAR BURNER MOUNTING PLATE	GB0950
	IGNITE HOOD HANDLE 6B	GB0853	33	REAR BURNER WINDSHIELD	GB0952
13	IGNITE HOOD HANDLE CONNECTION SEAT	GB0854	34	HOOD BUMPER	GB0747
14	IGNITE GLASS SILICONE MAT SMALL	GB0855	35	HALOGEN LAMP	GB0862
15	IGNITE GLASS SILICONE MAT 4B	GB0857	36	REAR BURNER IGNITION WIRE	GB0949
	IGNITE GLASS SILICONE MAT 6B	GB0858	37	BELLOW PROTECTIVE COVER	GB0936
16	IGNITE FIREBOX ASSEMBLY 4B	GB0900	38	ROTISSERIE MOTOR BRACKET	GB0922
	IGNITE FIREBOX ASSEMBLY 6B	GB0901	39	ROTISSERIE MOTOR	GB0923
17	OIL BAFFLE	GB0728	40	ROTISSERIE ROD PIVOT	GB0921



MATADOR

SPARE PARTS

SPARE PART	NAME	PART CODE	SPARE PART	NAME	PART CODE
41	ROTISSERIE ROD HANDLE	GB0953	67	PULSE MOUNTING PLATE	GB0965
42	ROTISSERIE FORK	GB0954	68	REGULATOR ASSEMBLY FIXED BRACKET	GB0813
43	ROTISSERIE ROD BACK	GB0955	69	MEAT PROBE	GB0898
44	ROTISSERIE ROD FRONT 4B	GB0956	70	REAR BURNER SWITCH	GB0959
	ROTISSERIE ROD FRONT 6B	GB0957	71	ROTISSERIE COUNTERWEIGHT	GB0966
45	HANGING BRACKET LH	GB0968	72	ROTISSERIE FIXED RING	GB0967
46	REAR BURNER NOZZLE SEAT	GB0951	73	CAST IRON COOKING GRATE SMALL	GB0733
47	CIRCLIP	GB0748	74	GREASE TRAY FRONT PANEL 4B	GB0981
48	IGNITE + BI CONTROL PANEL ASSEMBLY 4B	GB0973	75	GREASE TRAY FRONT PANEL 6B	GB0982
	IGNITE + BI CONTROL PANEL ASSEMBLY 6B	GB0974	76	HEAT BAFFLE LH	GB0983
49	IGNITE + BI LOWER CONTROL PANEL ASSEMBLY 4B	GB0975	77	HEAT BAFFLE RH	GB0984
	IGNITE + BI LOWER CONTROL PANEL ASSEMBLY 6B	GB0976			
50	THERMOMETER MOUNTING PANEL	GB0869			
51	IGNITE + BI VALVE ASSEMBLY 4B	GB0977			
	IGNITE + BI VALVE ASSEMBLY 6B	GB0978			
52	SWITCH	GB0759			
53	THERMOMETER FASCIA PANEL	GB0871			
54	THERMOMETER ASSEMBLY	GB0872			
55	IGNITE KNOB BASE LARGE	GB0873			
56	IGNITE KNOB BASE SMALL	GB0875			
57	IGNITE KNOB LARGE	GB0874			
58	IGNITE KNOB SMALL	GB0876			
59	BELLLOW ADAPTOR	GB0764			
60	GRATE LIFTER	GB0729			
61	HANGING BRACKET RH	GB0969			
62	BUILT-IN FIXED BRACKET	GB0979			
63	BUILT-IN SUPPORT ASSEMBLY	GB0980			
64	BUILT-IN GREASE TRAY 4B	GB0981			
	BUILT-IN GREASE TRAY 6B	GB0982			
65	POWER ADAPTOR	GB0907			
66	PULSE IGNITION ASSEMBLY	GB0964			

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:

Serial Number:

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 left hand side of the barbecue front fascia.



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.
- Halogen globes
- Ignition battery
- 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

Phone (NZ) 09 415 6240

Email: matador@mayohardware.com.au

FOR SPARE PARTS

Contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 415 6240

Email: matador@mayohardware.com.au

REGISTERING YOUR BBQ FOR WARRANTY

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

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



Visit www.matadorbbqs.com.au

For technical and warranty support call

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

Your purchase receipt will be required for warranty claims.