



MATADOR™



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

RADIANT KETTLE

CHARCOAL BBQ

GB0290 | I/N 1069103

Retain manual for further reference.

CONTENTS

FEATURES & BENEFITS	3
IMPORTANT SAFETY INFORMATION	4
DO'S & DON'TS	5
POSITIONING THE BBQ	6
BEFORE YOU COOK	7
USING THE BBQ	8
REGULATING TEMPERATURE	9
ADDING FUEL DURING COOKING	10
AFTER-USE SAFETY	10
PROPER CARE & MAINTENANCE	10
EXPLODED PARTS DIAGRAM	11
PART DIAGRAMS	12
HARDWARE LIST	13
ASSEMBLY INSTRUCTIONS	14-29
WARRANTY	30-31

BARBECUE DIMENSIONS

LENGTH	WIDTH	HEIGHT
620 mm	708 mm	1120 mm

CONTACT INFORMATION

Please contact your nearest Bunnings Warehouse for product enquiries.

For spare parts, service and warranty queries, please contact

Mayo Hardware at matador@mayohardware.com.au

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



FEATURES & BENEFITS



Large Handles



Bottom Shelf



Lid Hanger



Utility Tray



Heat Shield



Lid Air Vent



Ash Catcher



Bottom Damper



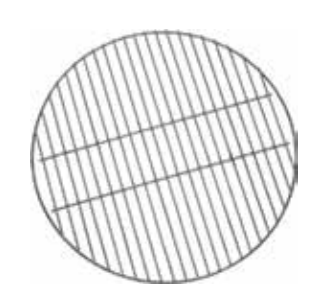
Temperature Gauge



Hinged Cooking Grate



Tool Hangers



Charcoal Grate



Pivoting Shelf



Charcoal Baskets

IMPORTANT SAFETY INFORMATION

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

CAUTION: FOR OUTDOOR USE ONLY.

- We recommend assembling this BBQ with another person.
- Estimated assembly time is 1.5 - 2.0 Hrs.
- Only use this BBQ on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the BBQ. Never use on wooden or other surfaces that could burn.
- Place the BBQ in an area where children and pets cannot come into contact with it. Close supervision is necessary when the BBQ is in use.
- Do not use this grill for anything other than its intended purpose.
- In windy weather, place the BBQ in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals.
- Close the lid and bottom damper to suffocate and extinguish the flame.
- Use caution during assembly and while operating your BBQ to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the BBQ.
- When adding charcoal and / or wood chips, use extreme caution and follow instructions in the "Adding Charcoal / Wood During Cooking" section of this manual.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution and common sense when operating your grill.
- Never leave hot coals and ashes in the BBQ unattended.
- Use caution when lifting or moving the BBQ to prevent strains and back injuries. Wait for the BBQ to cool down prior to moving.
- With a garden hose, completely wet the surface beneath and around the BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the BBQ and fuel, always wear protective clothing and BBQ gloves.
- Do not allow charcoal and/or wood to rest on the walls of the BBQ. Doing so will greatly reduce the life of the metal and finish of your grill
- Do not attempt to service the BBQ other than by normal maintenance, as explained in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.

DO'S & DON'TS

DO'S

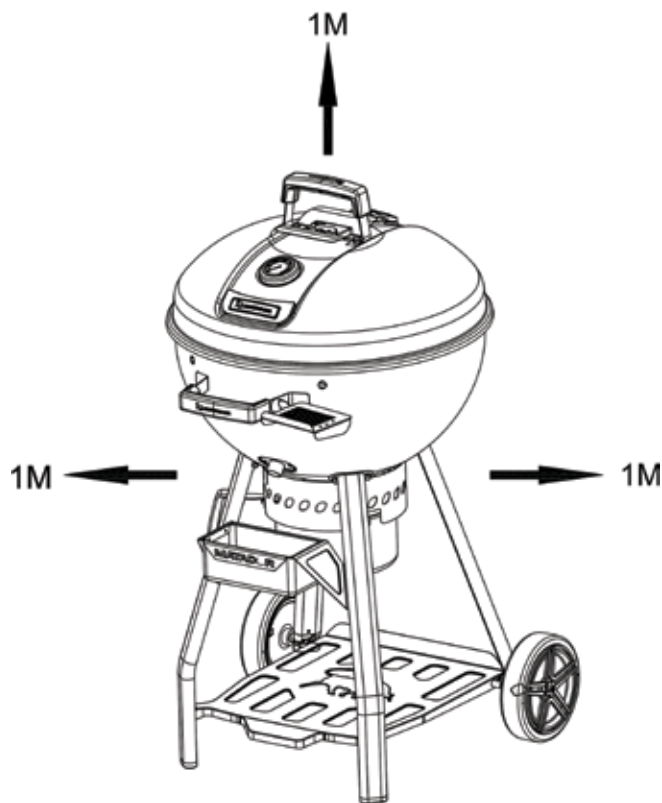
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use one approved for lighting charcoal. Carefully read the manufacturer's warnings and instructions on the charcoal lighter fluid and charcoal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

DON'TS

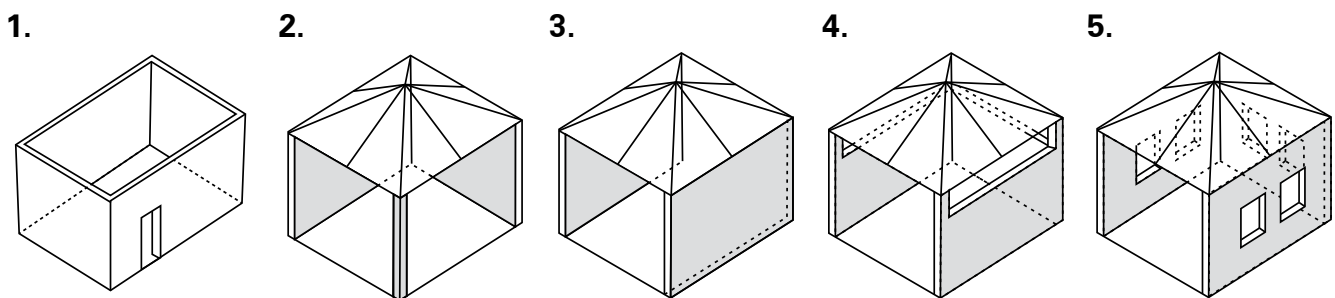
- Do not use petrol, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighter fluid to hot or even warm coals, as flashback may occur causing severe burns.
- Never use charcoal that has been pre-treated with lighter fluid. Use only high grade charcoal briquettes or charcoal lump wood.
- Do not leave the BBQ unattended when in use.
- Do not store or use the BBQ near flammable liquids, gases or where flammable vapours may be present.
- Do not store lighter fluid or other flammable liquids or materials under the BBQ.
- 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 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.

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

3. Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- (i) At least 25% of the total wall area is completely open, and
- (ii) At least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).
- (iii) In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

BEFORE YOU COOK

CURING YOUR GRILL

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

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

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

STEP 1

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

STEP 2

Follow the instructions below carefully to build a fire. If using a charcoal chimney starter, follow all manufacturer's warnings and instructions regarding the use of their product.

Instructions for reference only:

Step 1 - Remove the cooking grate from the BBQ.

Step 2 - Ensure all vents are open.

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

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

Step 5 - Fill the chimney starter with charcoal to about 5cm below the top rim.

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

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

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

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

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

USING THE BBQ

COOKING METHODS

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

DIRECT – HEAT

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

INDIRECT – HEAT

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

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

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

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

REGULATING TEMPERATURE

MANUAL CONTROL

If regulating the temperature of your BBQ there are several elements that can be adjusted, including the amount of airflow and the amount of physical fuel.

TOP LID VENT

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

BOTTOM AIR VENT

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

CHARCOAL FUEL

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

AUTOMATED TEMPERATURE CONTROL

Your Radiant Kettle has been constructed with a port that is capable of accepting the Matador Fan Controller (sold separately). Please refer to this product for instructions on its functionality and how it can be used for automatic temperature control.

ADDING FUEL DURING COOKING

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

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

Step 2 - Wearing heat resistant BBQ gloves, lift up the hinged cooking grate's side flaps to access the charcoal. DO NOT touch the grate by hand.

Step 3 - Stand back at a safe distance and use long charcoal tongs to lightly brush aside ashes on hot coals. Use charcoal tongs to add charcoal to charcoal grates, 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 4 - Once the charcoal has been added, carefully lower the side flaps of 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

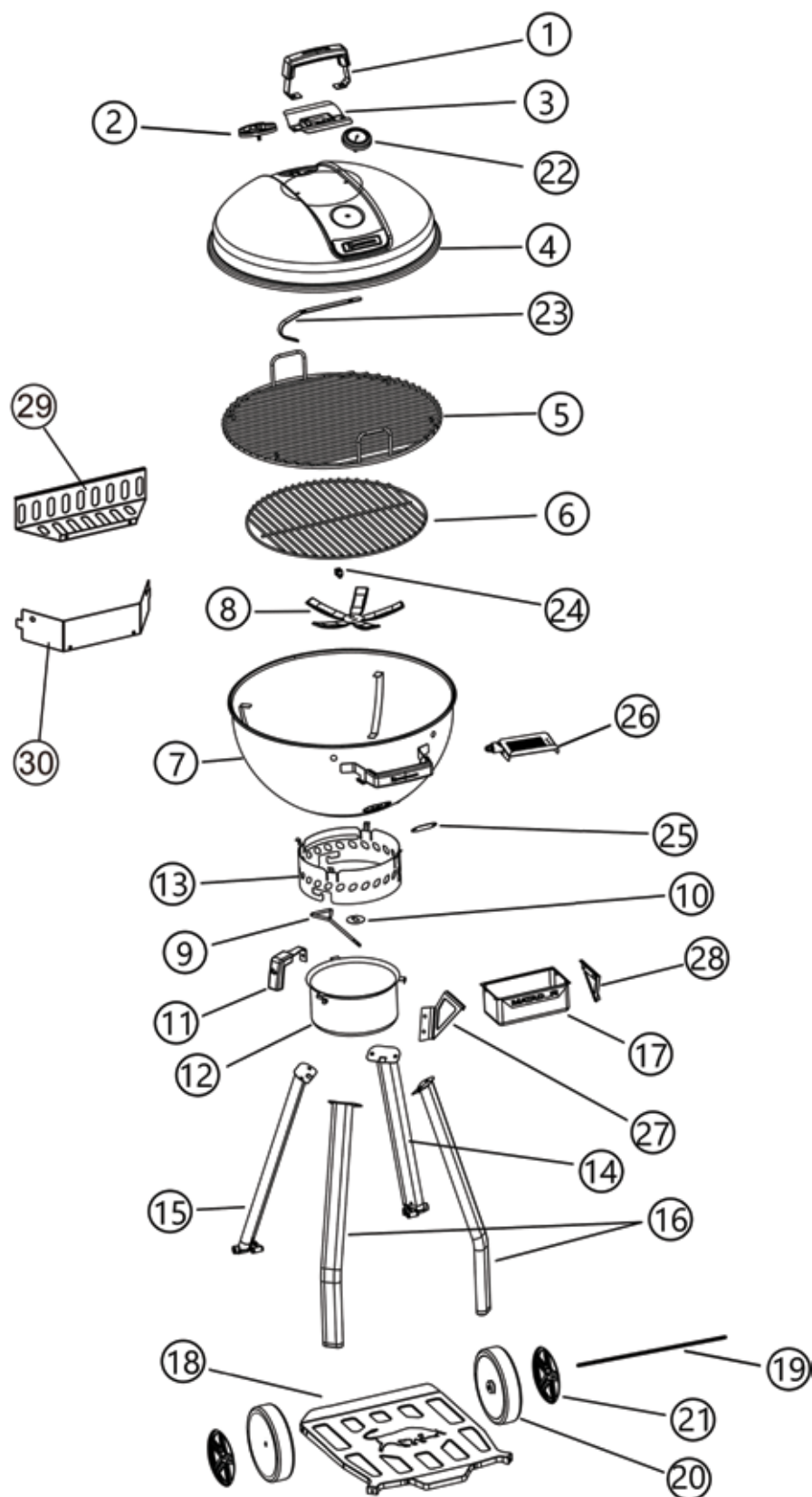
WARNING:

- 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.
- Cover and store BBQ in a protected area away from children and pets.

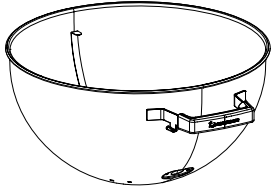
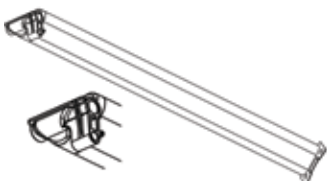
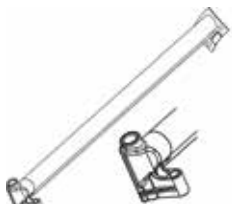
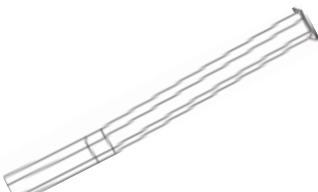
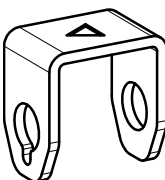
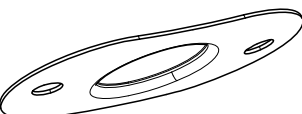
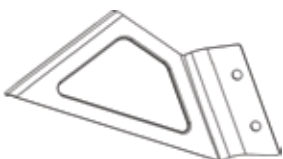
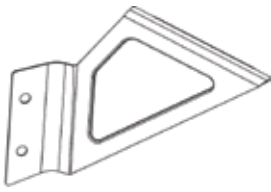
PROPER CARE & MAINTENANCE

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

EXPLODED PARTS DIAGRAM



PART DIAGRAMS

			
1. Lid Handle	2. Lid Air Vent	3. Lid Handle Heat Shield	4. Lid
			
5. Cooking Grate	6. Charcoal Grate	7. Fire Bowl	8. Fire Bowl Air Damper
			
9. Air Vent Handle	10. Air Vent Washer	11. Ash Catcher Handle	12. Ash Catcher
			
13. Ash Catcher Ring	14. Right Rear Leg	15. Left Rear Leg	16. Front Legs x 2
			
17. Utility Tray	18. Bottom Shelf	19. Axle	20. Wheel x 2
			
21. Wheel Cover x 2	22. Temperature Gauge	23. Lid Hook	24. Bottom Damper Key
			
25. Fan Controller Cover	26. Pivoting Stand	27. LH Utility Bracket	28. RH Utility Bracket

HARDWARE LIST

PART	NAME	HARDWARE IMAGE	QUANTITY
A	BOLT - M6 X 30		2
B	BOLT SQUARE SHOULDER - M6 X 16		2
C	BOLT SQUARE SHOULDER - M6 X 12		9
D	BOLT - M6 X 12		6
E	WING NUT - M6		2
F	DOME NUT - M6		11
G	NUT - M6		3
H	WASHER - M8 X 16		2
K	WASHER - M6 X 12		4
L	"R" CLIP		2
M	LEG LOCKING WASHER		4
N	LID AIR VENT SPRING		1
P	BOLT - M X 10		4
Q	FIBRE WASHER		8
R	SPRING WASHER		1
S	NUT - M8		1
T	SPRING WASHER		1
U	WASHER		1
V	BOLT - M5 X 10		4
W	NUT - M5		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 BBQ.

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

We recommend two people for assembly of this BBQ.

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

- Phillips head screwdriver
- 10mm Spanner, Adjustable Wrench or Socket Set with 10mm Socket

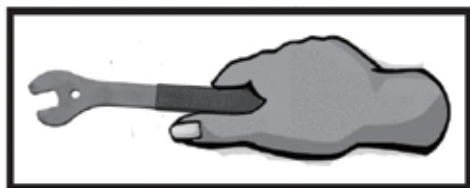
SYMBOL:

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

**Hand Tighten Only
at this stage:**



**Tighten with Tools
at this stage:**



**Pay Attention
at this stage:**



ASSEMBLY INSTRUCTIONS

STEP 1 - ATTACH THE REAR LEGS

HARDWARE NEEDED				
C	BOLT SQUARE SHOULDER - M6 X 12			4
F	DOME NUT - M6			4
M	LEG LOCKING WASHER			2
Q	FIBRE WASHER			4



Pay attention when assembling the rear legs to ensure they are on the correct side of the fire bowl. On the bottom of the Rear Legs are the letter 'L' and 'R' to advise what side to assemble the leg on.

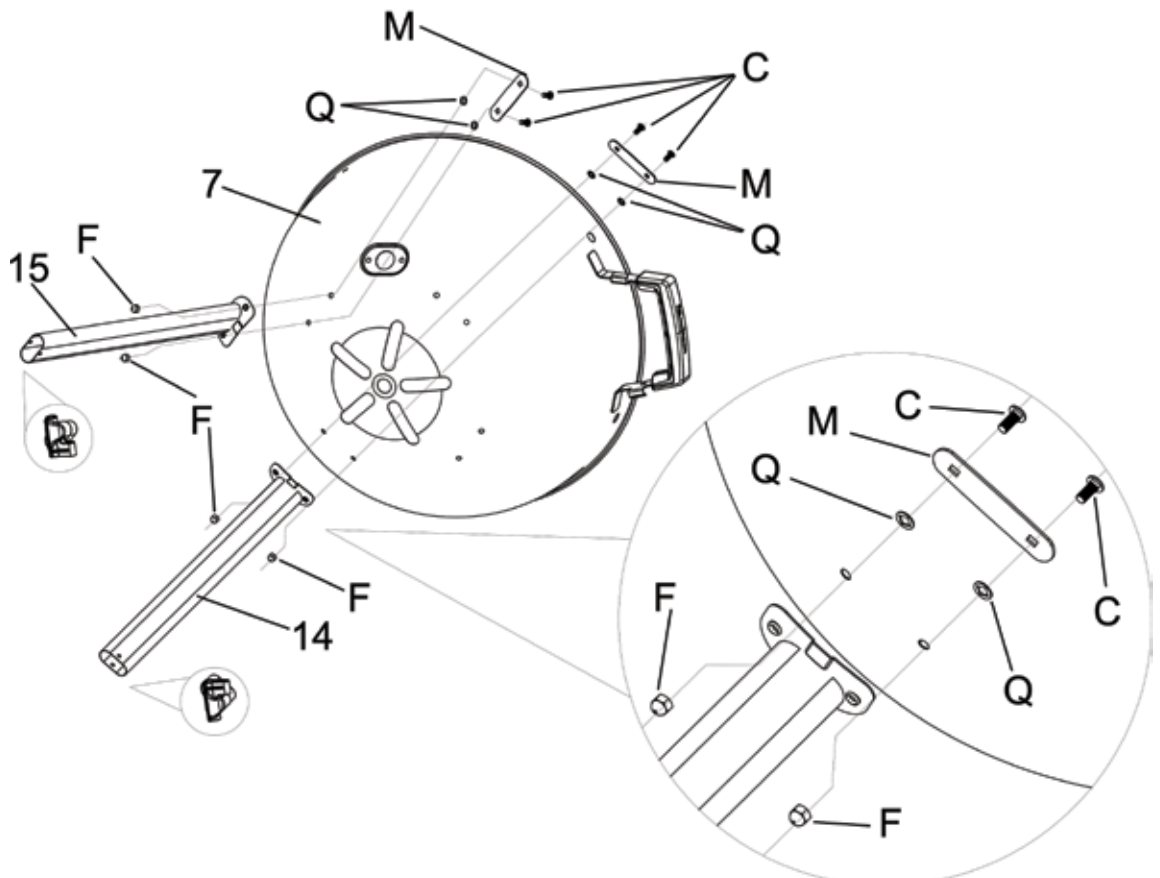


Left Hand



Right Hand

- 1.1 Select a leg to assemble, pay attention to which side of the BBQ it goes on. Look under the black plastic part on the end of the leg and determine if it is the LH or RH Leg Assembly.
- 1.2 Take M6 x 12 Square Shoulder Bolt (C), thread it through the Leg Locking Washer (M) and then locate the Fibre Washer (Q) onto the end of bolt. The Fibre Washer (Q) sits between Leg Locking Washer (M) and the inside surface of the Fire Bowl (7).
- 1.3 Place the LH or RH Rear Leg onto the bolts protruding through the Fire Bowl (7) (depending on what side you have started on) and hand tighten 2 Dome Nuts (F) to loosely secure the leg tube.
- 1.4 Repeat for the other leg.

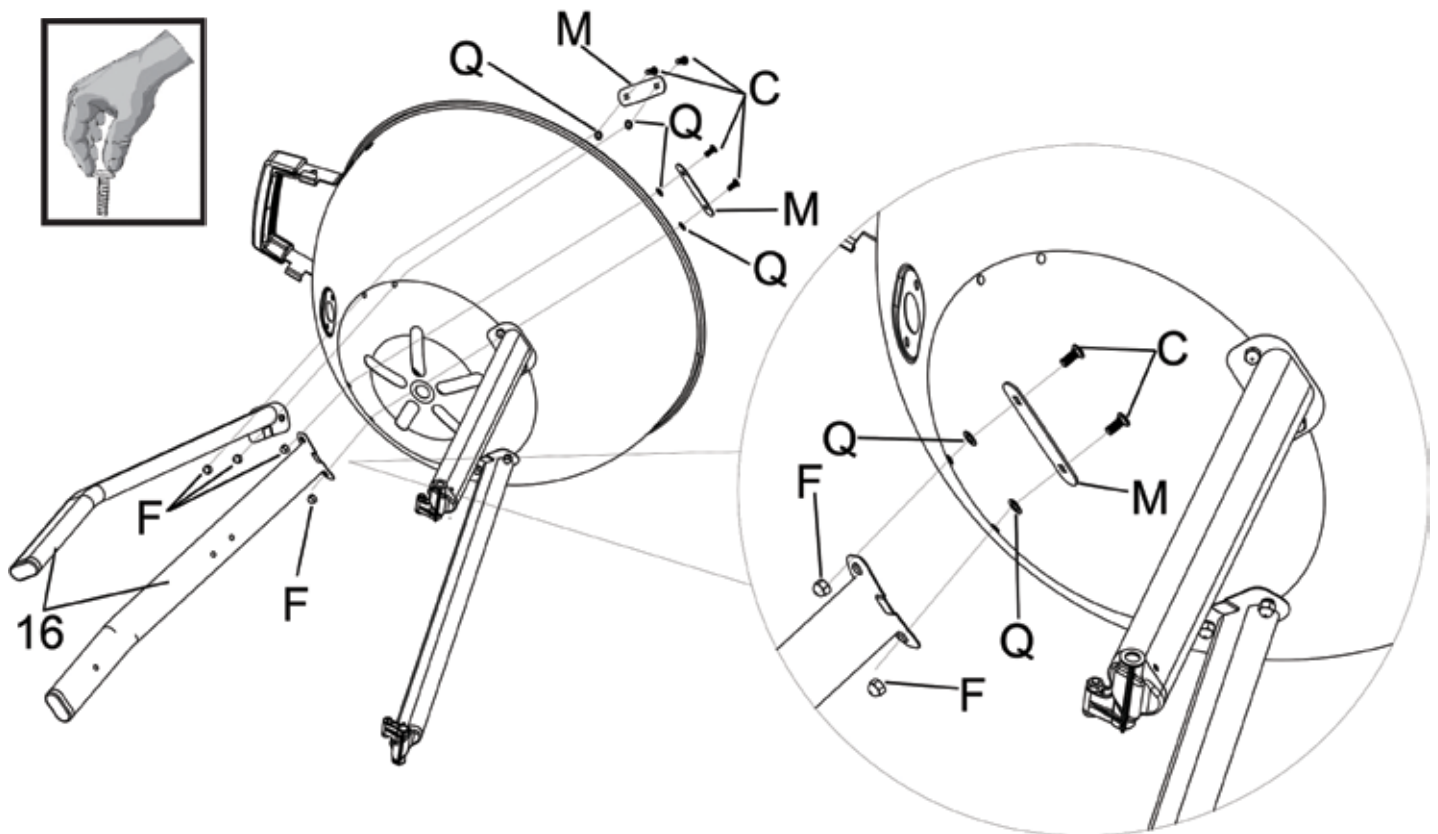


ASSEMBLY INSTRUCTIONS

STEP 2 - ATTACH THE FRONT LEGS

HARDWARE NEEDED			
C	BOLT SQUARE SHOULDER - M6 X 12		4
F	DOME NUT - M6		4
M	LEG LOCKING WASHER		2
Q	FIBRE WASHER		4

- 2.1 Select a front leg to attach to the BBQ (The front legs are identical and not left or right handed).
- 2.2 Take M6 x 12 Square Shoulder Bolt (C), thread it through the Leg Locking Washer (M) and then locate the Fibre Washer (Q) onto the end of bolt. The Fibre Washer (Q) sits between Leg Locking Washer (M) and the inside surface of the Fire Bowl (7).
- 2.3 Place Front Leg onto the bolts protruding through the Fire Bowl (7). Place and hand tighten Dome Nuts (F) to loosely secure the leg tube.
- 2.4 Repeat for the other leg.



ASSEMBLY INSTRUCTIONS

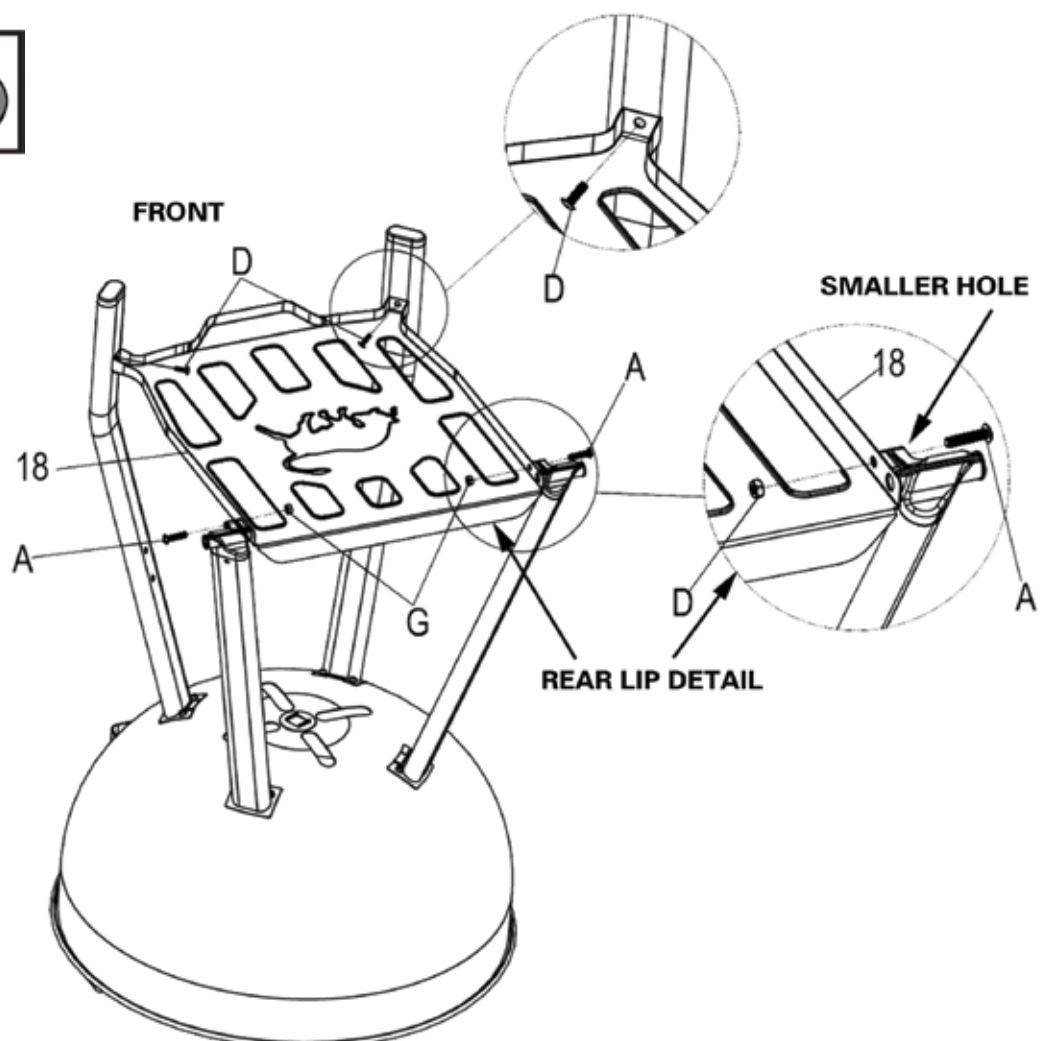
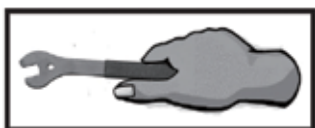
STEP 3 - ATTACH THE BOTTOM SHELF

HARDWARE NEEDED			
A	BOLT - M6 X 30		2
D	BOLT - M6 X 12		2
G	NUT - M6		2

NOTE:

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

- 3.1 Locate the Bottom Shelf (18) in the middle of the four legs with the upward lip detail being orientated at the back of the BBQ.
- 3.2 Take M6 x 12 Bolts (D) and secure the shelf to the threaded inserts located on the rear of the Front Legs (16).
- 3.3 To secure the rear of the Bottom Shelf, thread the M6 x 30 Bolts (A) through the smaller holes at the bottom of the Rear Legs (14 & 15).
- 3.4 Attach the M6 Nuts (G) to secure the rear of the Bottom Shelf.

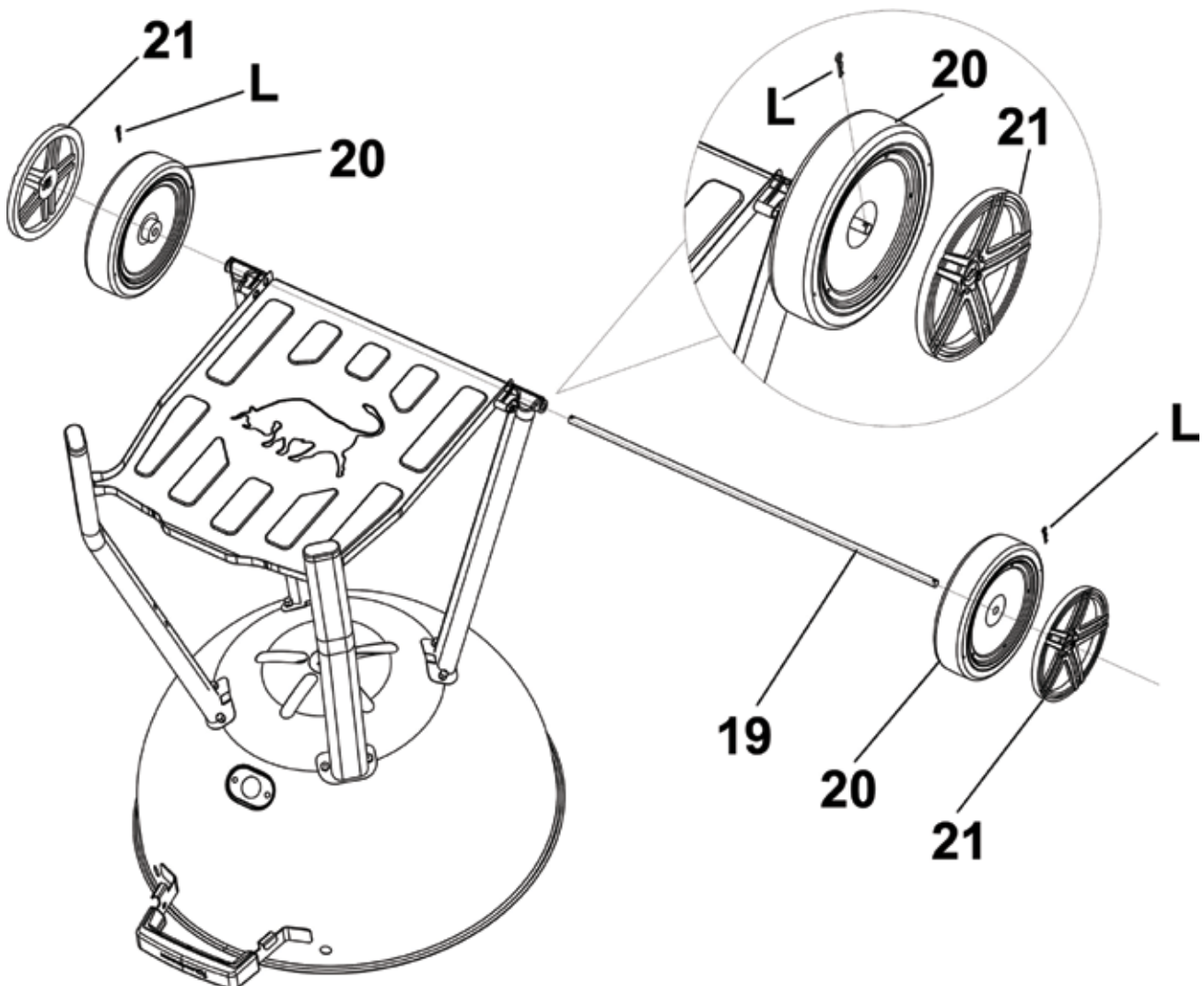
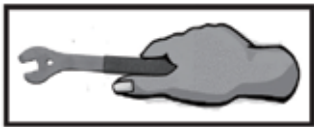


ASSEMBLY INSTRUCTIONS

STEP 4 - WHEEL ASSEMBLY

HARDWARE NEEDED			
L	R CLIP		2

- 4.1 Thread Axle (19) through the large holes on the bottom of the Rear Legs (14 & 15)
- 4.2 Slide Wheels (20) onto each end of the Axle (19) and secure with the provided R Clips (L)
- 4.3 Once wheels are secured, attach the Wheel Covers (21) to each wheel. Wheel covers are a push fit onto the wheels. Align the three legs on the back of the Wheel Covers with the corresponding holes on the wheels and push until they clip into place.



ASSEMBLY INSTRUCTIONS

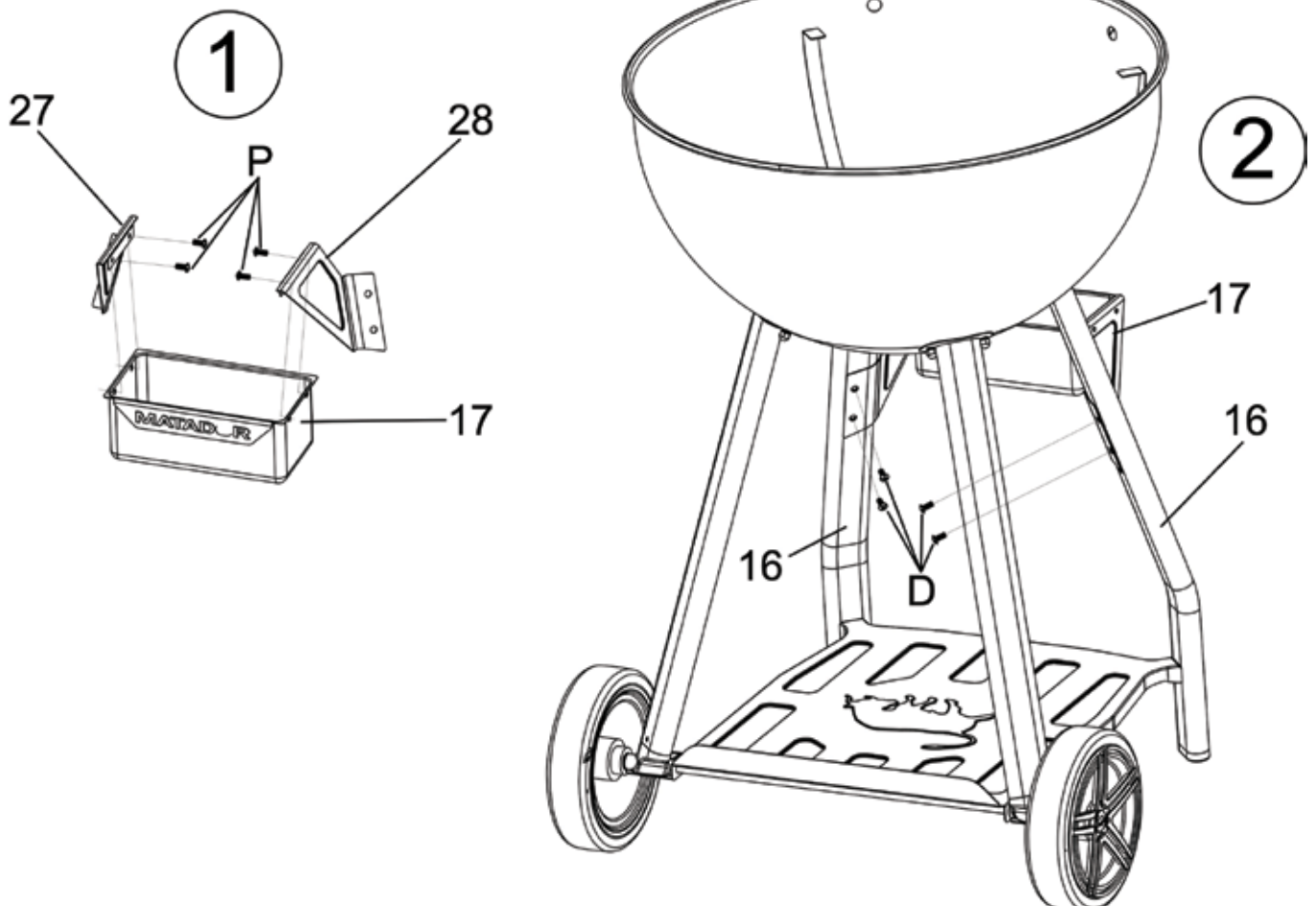
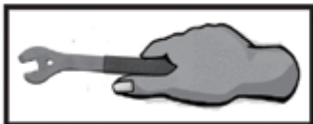
STEP 5 - ATTACH THE UTILITY TRAY

HARDWARE NEEDED			
D	BOLT - M6 X 12		4
F	DOME NUT - M6		2
K	WASHER - M6 X 12		2
P	BOLT - M X 10		4

NOTE:

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

- 5.1 Fix the brackets (27 and 28) to the tray (17) with bolts (P).
- 5.2 Locate the Front Brace (17) between the Front Legs (16) and align it with the threaded mounting points.
- 5.3 Use a Phillips head screwdriver to secure the Utility Tray to the inside of the Front Legs (16) with the M6 x 12 Bolts.



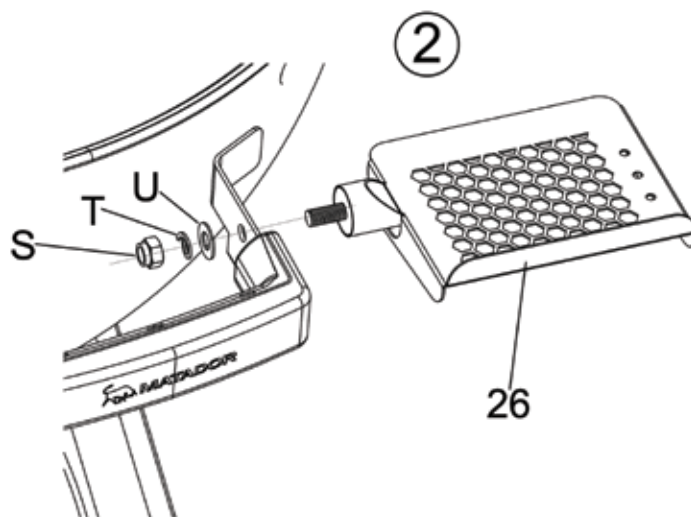
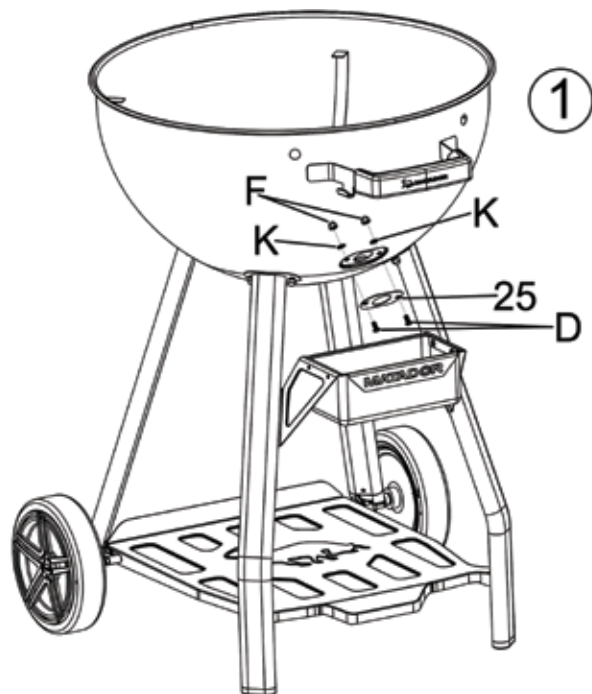
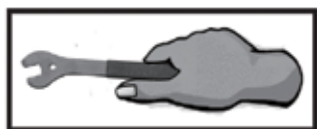
ASSEMBLY INSTRUCTIONS

STEP 6 - ATTACH THE COVER PANEL AND PIVOTING STAND

HARDWARE NEEDED			
D	BOLT - M6 X 12		2
F	DOME NUT - M6		2
K	WASHER - M6 X 12		2

HARDWARE NEEDED			
S	NUT - M8		1
T	SPRING WASHER		1
U	WASHER		1

- 6.1 Attach the Fan Controller Cover Plate (25) to the outside of the Fire Bowl using 2 M6 x 12 Bolts (D), M6 Washers (K) and Dome Nuts (F).
- 6.2 Attach the Pivoting Thermometer Stand (26) to the right side of the bowl handle using a nut (S), spring washer (T) and washer (U).

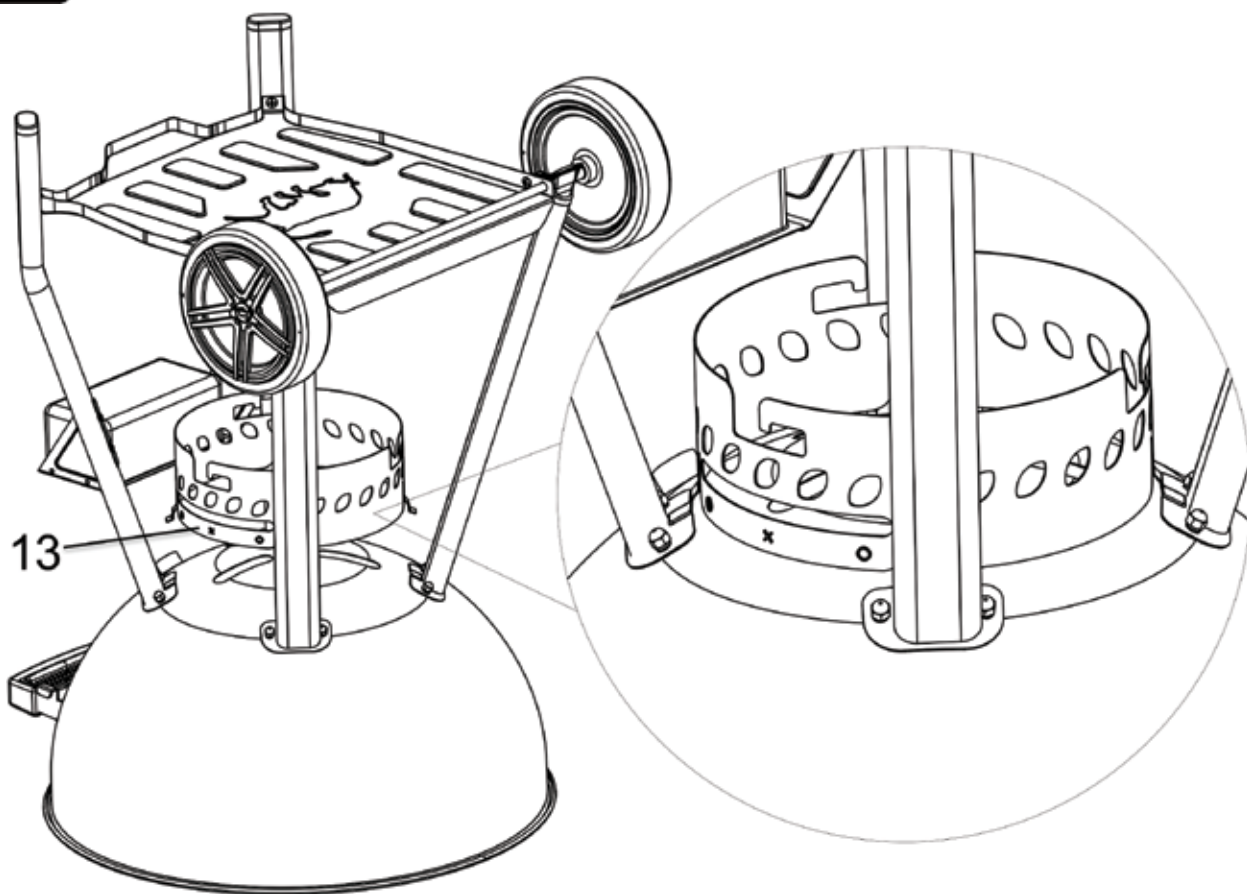


ASSEMBLY INSTRUCTIONS

STEP 7 - ATTACH THE ASH CATCHER HOLDER

- 7.1 With the BBQ upside down locate the Ash Catcher Holder (13) at the base of the Fire Bowl (7) and align the tabs on the Holder with the four legs.
- 7.2 Position your Ash Catcher Holder with the slot for the Air Vent Handle on the side of the BBQ that you prefer. NOTE: Ash Catcher Handle will also be accessed from this position.
- 7.3 Slide the four location tabs on the Ash Catcher Holder (13) into the slot detail on the top of each leg to secure.

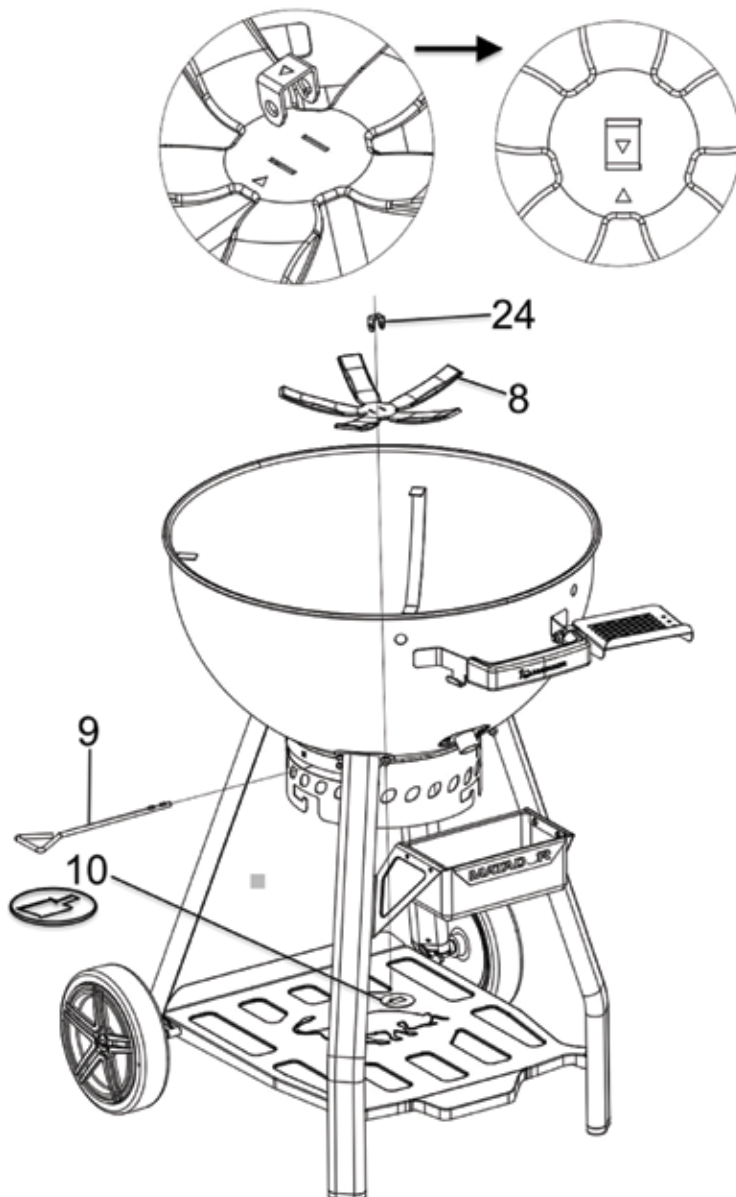
Once you have located the Ash Catcher Holder, return and tighten the bolts assembled in Steps 1 & 2.



ASSEMBLY INSTRUCTIONS

STEP 8 - BOTTOM AIR VENT ASSEMBLY

- 8.1 Place the bent tabs of the Fire Bowl Air Damper (8) through the hole in the bottom of the Fire Bowl (7).
- 8.2 Rotate the Damper (8) until the tab with the slotted hole is facing the opening in the Ash Catcher Ring (13) where the Air Vent Handle (9) will come through.
- 8.3 Place the Air Vent Washer (10) over the tabs of the damper protruding through to the bottom of the Fire Bowl. Have the slot detail on the washer also facing out towards the opening in the Ash Catcher Ring (13) (See image B).
- 8.4 Thread the Air Vent handle (9) through the slot opening on the Ash Catcher Ring (13) and into the tabs of the Fire Bowl Air Damper (8). The Air Vent Washer should be captured between the Air Vent Handle (9) and the Fire Bowl (7) (See images B and C).
- 8.5 Align the locking key detail on the Air Vent Handle (9) and the slotted hole on the front protruding tab of the Damper (8).
- 8.6 Push the Air Vent Handle (9) until it stops against the Damper tabs.
- 8.7 Rotate the Air Vent Handle (9) 180 degrees until a click sound is heard and you have locked it in place (See image D).



A

Slide the handle through the slot of the ash catcher holder and through the tabs of the bottom air vent.

B

Align the locking detail On the handle with The slot on the leading Tab.

C

Slide the handle into the Tabs until it stops.

D

Turn the handle through 180 degrees until you hear a click. This locks the lever in place.

ASSEMBLY INSTRUCTIONS

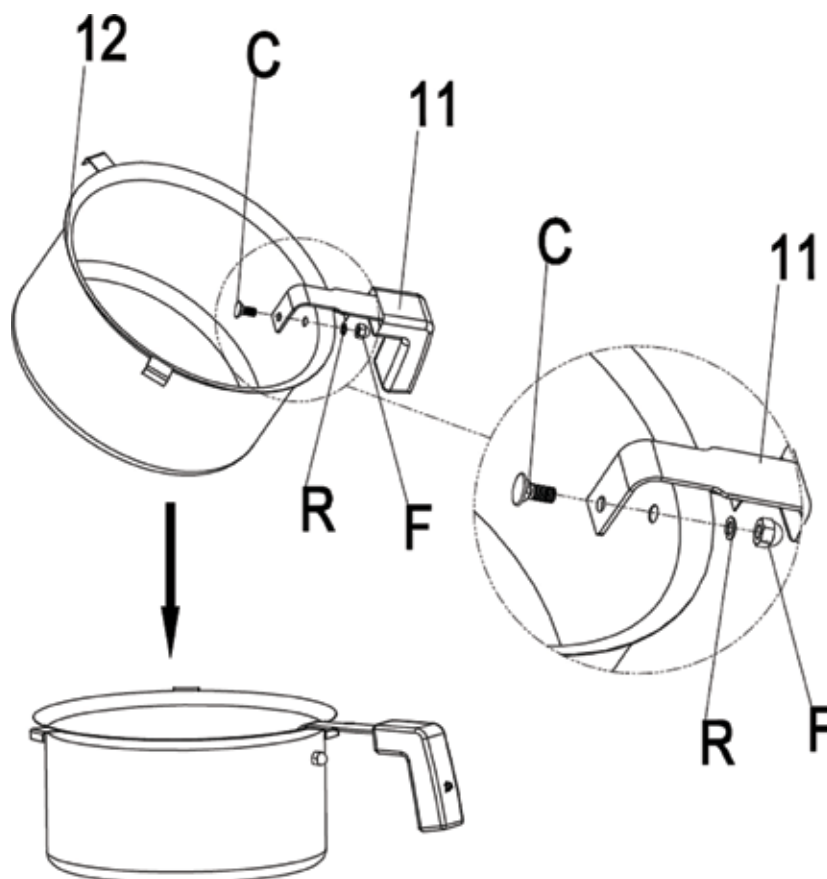
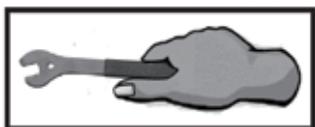
STEP 9 - ASSEMBLE THE ASH CATCHER

HARDWARE NEEDED			
C	BOLT SQUARE S HOULDER - M6 X 12		1
F	DOME NUT - M6		1
R	SPRING WASHER		1

NOTE:

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

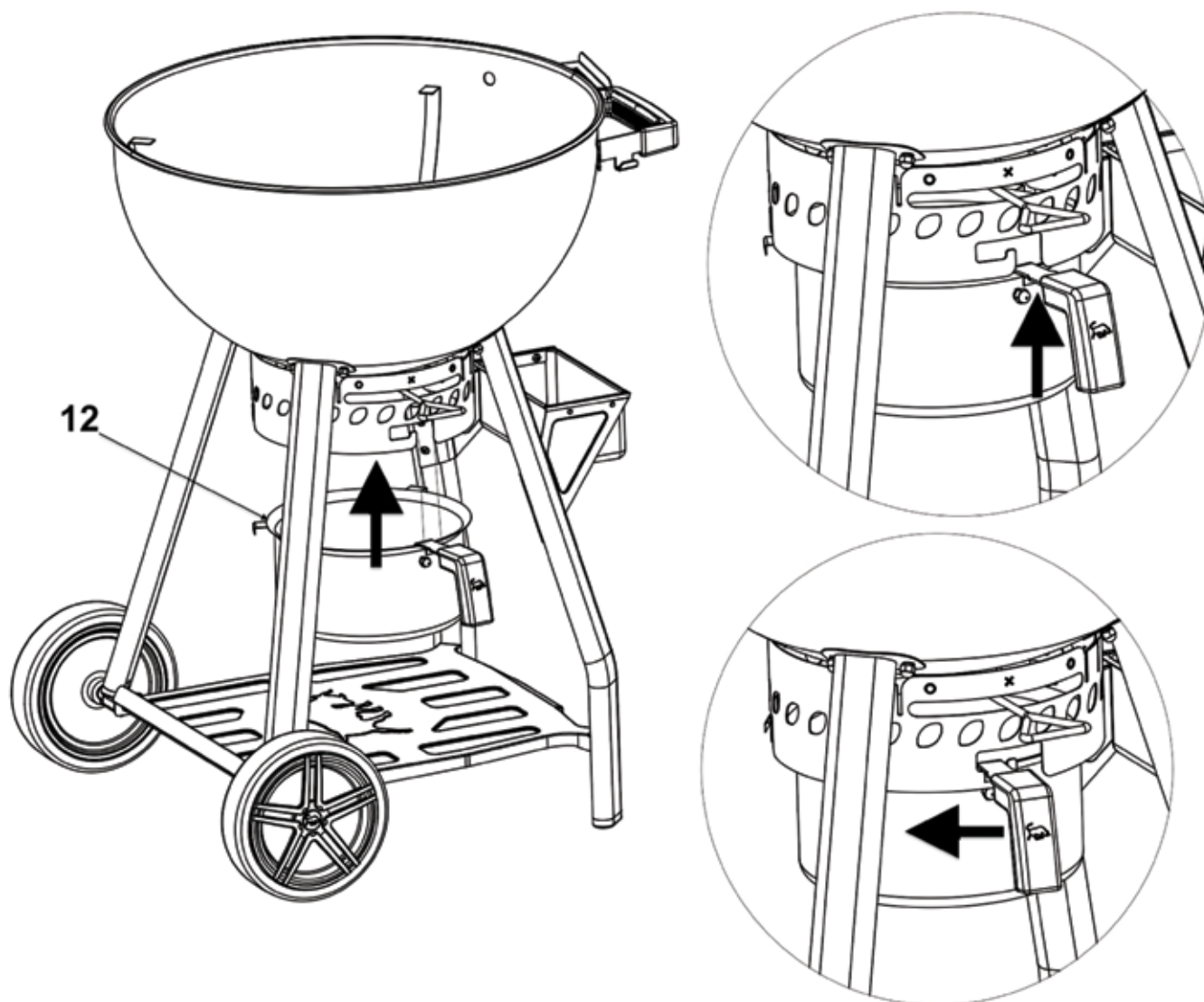
- 9.1 Place the Ash Catcher Handle (11) over the edge of the Ash Catcher Pan (12) in line with the mounting holes.
- 9.2 Take an M6 x 12 Bolts (C) and thread it through the Ash Catcher Handle (11) from the inside of the Ash Catcher Pan (12). Place the Spring Washer (R) onto the bolt and fasten with the Dome Nut (F) to secure.



ASSEMBLY INSTRUCTIONS

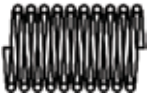
STEP 10 - ATTACH ASH CATCHER

- 10.1 To attach the Ash Catcher lift it up to the bottom of the Ash Catcher Ring (13) and insert the 3 tabs into the corresponding cut outs. When inserted, simply rotate the Ash Catcher so the tabs rest on the holder to secure it in place.



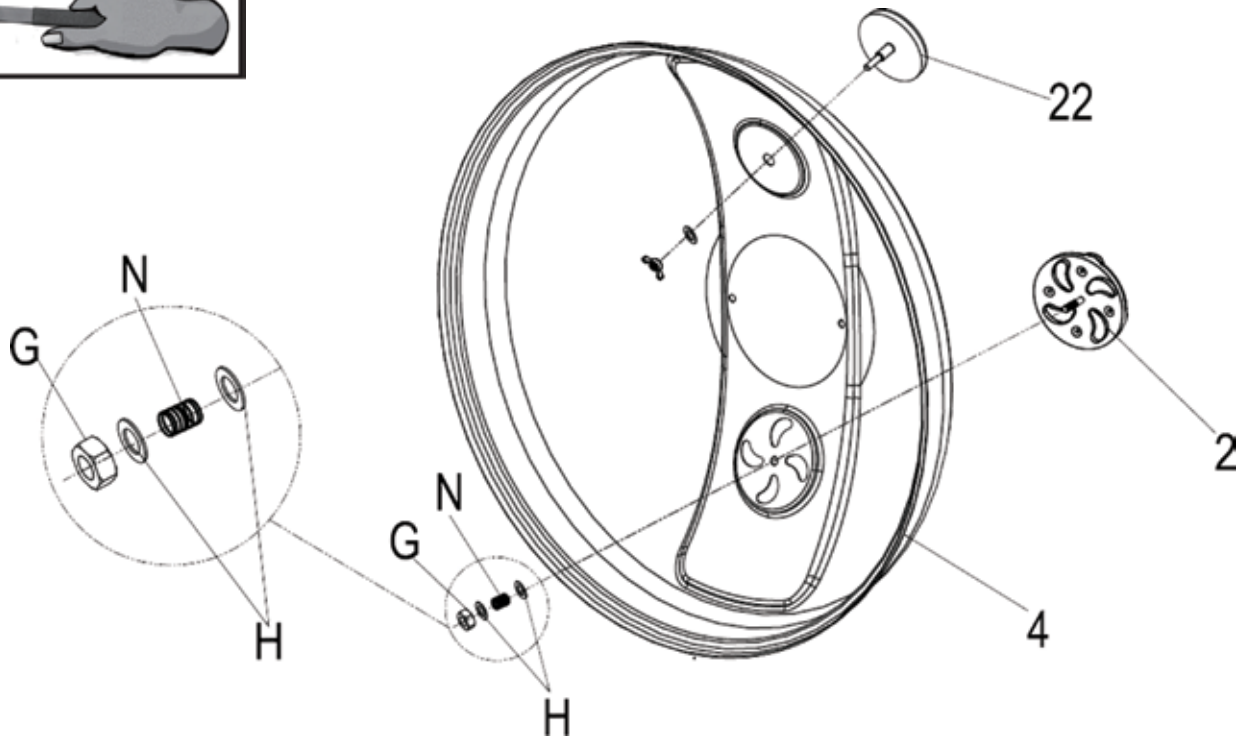
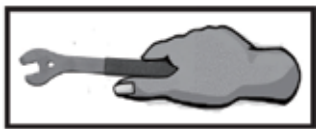
ASSEMBLY INSTRUCTIONS

STEP 11 - ASSEMBLY OF TEMPERATURE GAUGE AND AIR VENT TO LID

HARDWARE NEEDED			
G	NUT - M6		1
H	WASHER - M8 X 16		2
N	SPRING		1

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

- 11.1 Unpack the Temperature Gauge (22) from its bag and remove the washer and wing nut. Insert the Temperature Gauge probe through the top of the Lid (4), replace the Washer and loosely secure with the wing nut. Rotate your gauge so it is orientated correctly and then do a final tightening of the wing nut to secure.
- 11.2 To attach the Lid Air Vent (2), firstly feed the threaded pin through the top of the Lid (4) so the vent is sitting against the lid.
- 11.3 Place a Washer (H) onto the pin followed by the compression Spring (N).
- 11.4 Place the second Washer (H) onto the top of the spring and push down and hold it.
- 11.5 Whilst holding the washer down, attach the securing Nut (G) to capture the assembly. You can tighten and loosen this nut to control the stiffness of the air vents rotation as desired.



ASSEMBLY INSTRUCTIONS

STEP 12 - ATTACH LID HANDLE AND HANGING HOOK

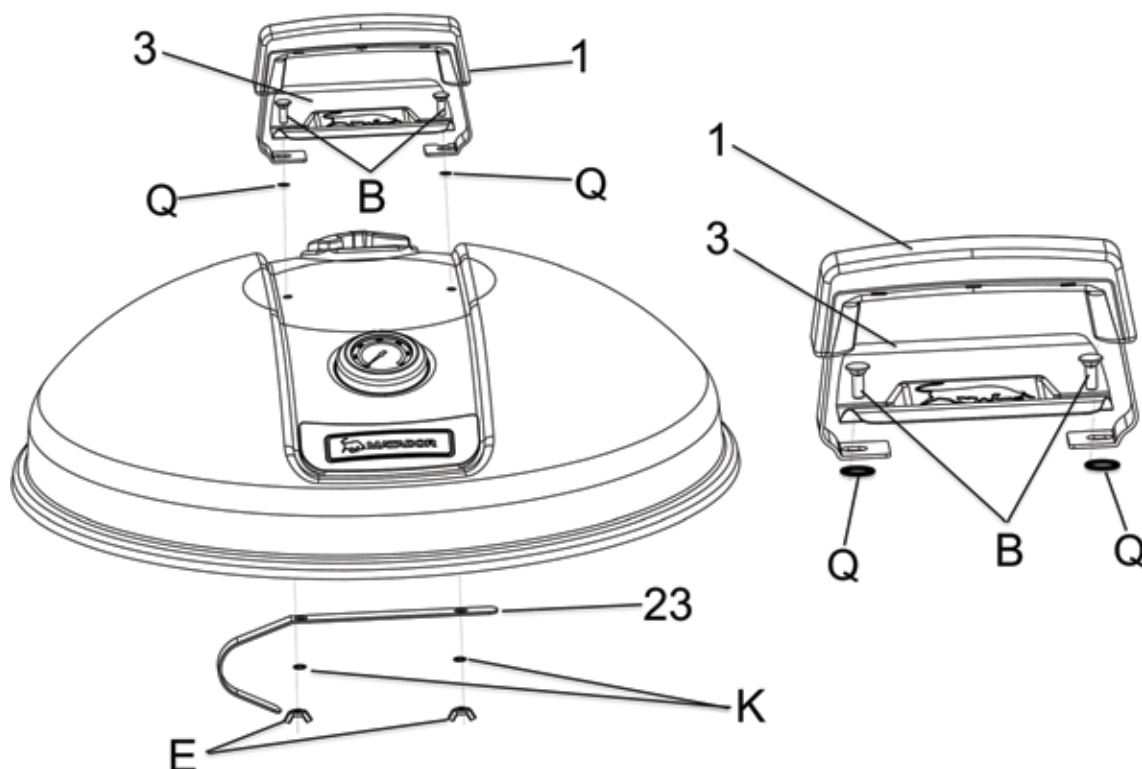
HARDWARE NEEDED			
B	BOLT - M6 X 16		2
E	WING NUT - M6		2
K	WASHER - M6 X 12		2
Q	FIBRE WASHER		2

NOTE:

For ease of assembly, it is recommended that you assemble each side of the handle one at a time.

For ease, ask for additional help when assembling this handle assembly.

- 12.1 Place a M6 x 16 bolt (B) through one side of the Lid Handle Heat Shield (3), then thread a Fibre Washer (Q) onto the bolt.
- 12.2 Put these parts into the middle of the Lid Handle (1) and locate the bolt (B) through the corresponding hole in the Handle.
- 12.3 Whilst holding all of the parts together, place the bolt through mating hole on the top of the lid.
- 12.4 Keeping the parts attached to the Lid, turn over the assembly and place the Lid Hanger (23) over the protruding bolt. Attach the Washer (K) and secure loosely with the Wing Nut (E).
- 12.5 Once attached, repeat the assembly process for the other side of the Handle Assembly.
- 12.6 Tighten both Wing Nuts (E) to do a final secure of the Handle.

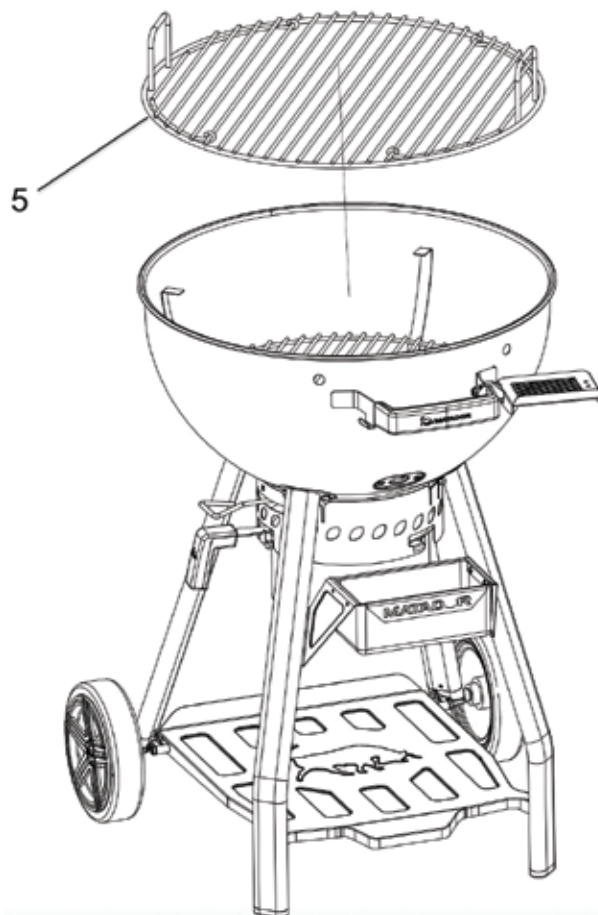
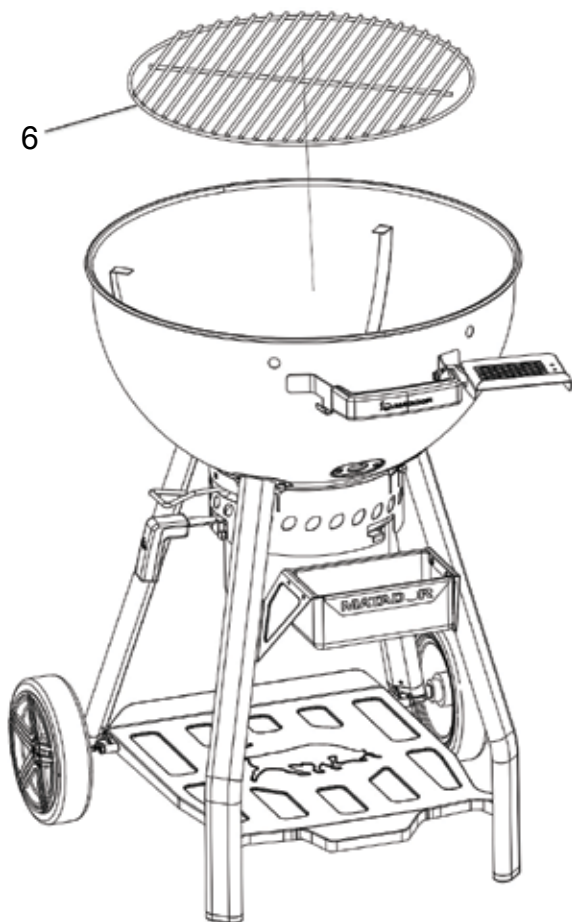


ASSEMBLY INSTRUCTIONS

STEP 13 - ASSEMBLE THE CHARCOAL GRATE AND COOKING GRATE

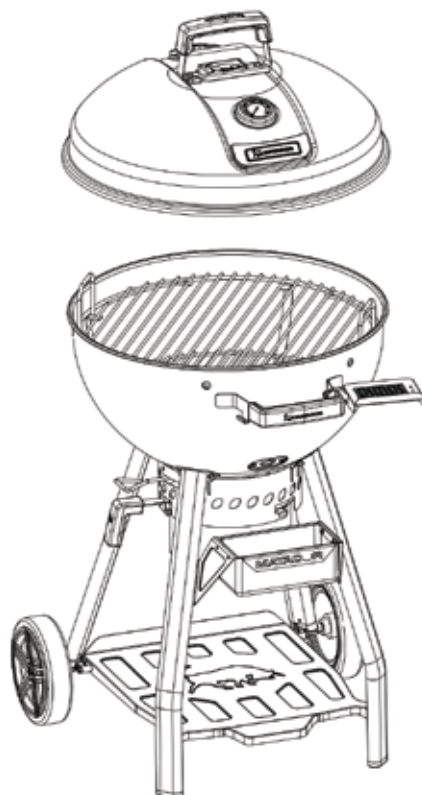
13.1 Lower the Charcoal Grate (6) down into the Fire Bowl (7) until it comes to rest on the lower positional tabs.

13.2 Lower the Cooking Grate (5) down into the Fire Bowl (7) until its comes to rest on the upper positional tabs.

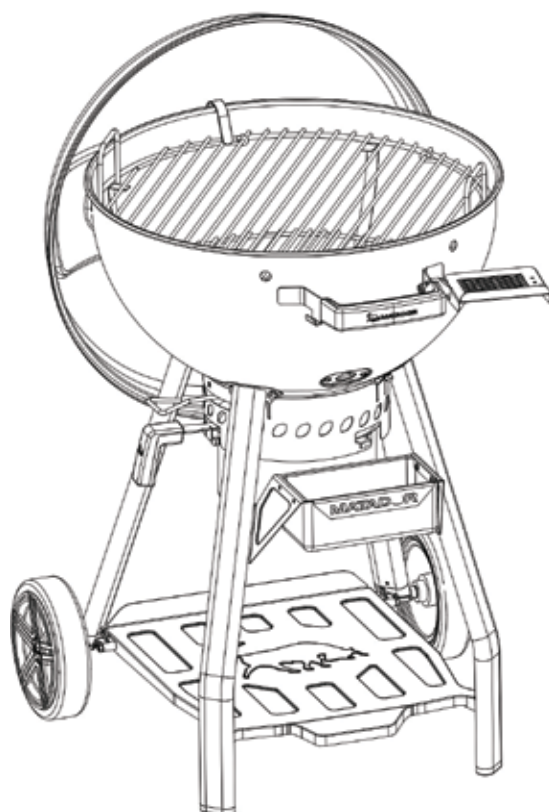


ASSEMBLY INSTRUCTIONS

STEP 14 - USING THE LID AND HANGING HOOK



STEP 15 - LID HANGING FEATURE

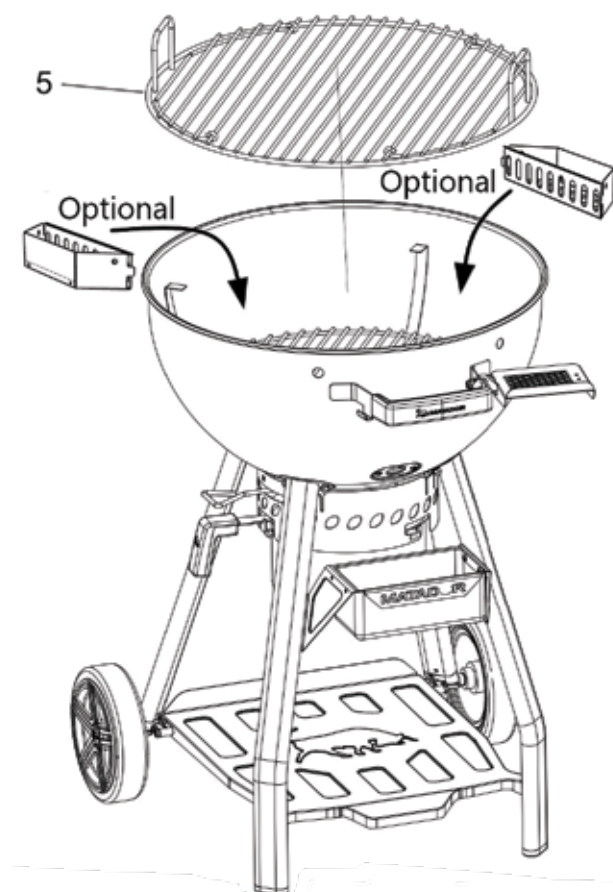
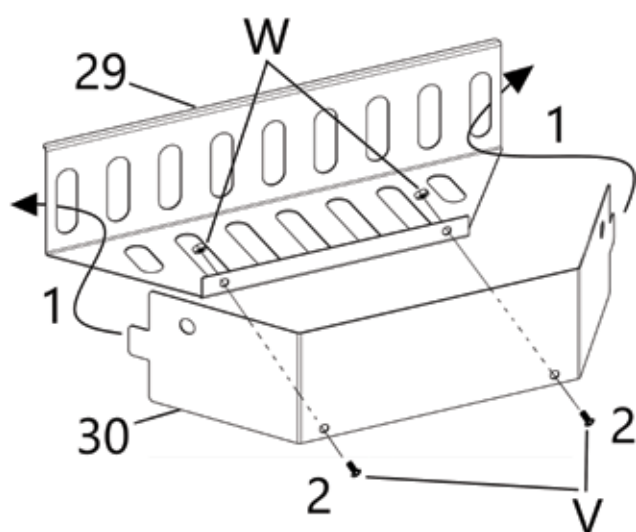


ASSEMBLY INSTRUCTIONS

STEP 16 - CHARCOAL BASKETS

HARDWARE NEEDED			
W	BOLT - M5 X 10		4
V	NUT - M5		4

6.1 Assemble the 2 parts of the charcoal basket (29 and 30) with bolts (V) and nuts (W).



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.