



**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.

# SPARK

## 2 BURNER BBQ

GB0640

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](http://www.matadorbbqs.com.au)

## BARBECUE DIMENSIONS

	Spark 2 BNR
	<b>GB0640</b>
<b>Length</b>	1310 mm
<b>Width</b>	630 mm
<b>Height</b>	1260 mm



# FEATURES & BENEFITS



## BARBECUE SPECIFICATIONS

Spark 2 BNR
TOTAL INPUT
ULPG: 28.0 Mj/hr 1.09 mm PRESSURE: 2.75 kPa
NG: 24.0 Mj/h INJECTOR SIZE: 1.60 mm PRESSURE: 1.0 kPa

# SAFETY INFORMATION

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

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

## CAUTION: FOR OUTDOOR USE ONLY.

- We recommend assembling this barbecue with another person.
- Estimated assembly time is 2 Hrs.
- Only use this barbecue on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the barbecue.
- Place the barbecue in an area where children and pets cannot come into contact with it. Close supervision is necessary when in use.
- Do not use this barbecue for anything other than its intended purpose.
- Any modifications to this barbecue may be dangerous. Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Never alter or modify the regulator or gas supply assembly.
- In windy weather, place the barbecue in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away.
- Use caution during assembly and while operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the barbecue.
- Use caution and common sense when operating your barbecue.
- Do not move the barbecue during cooking.
- Always turn off gas supply after use.
- Use caution when lifting or moving the barbecue to prevent strains and back injuries. Wait for the barbecue to cool down prior to moving.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the barbecue and fuel, always wear protective clothing.
- Do not attempt to service the barbecue other than by normal maintenance, as explained in the sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.



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

Contact your local Municipality for any building codes regulating outdoor barbecue installations. When using in an enclosure, ventilation must be provided as per the details on page 8 & 9. Gas vapours are highly explosive and can cause serious injury if allowed to accumulate in a confined space and Sparkd.

## 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 SPARK 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 Spark 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 Sparkd, 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 turn on side burner before lifting cover
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- DO NOT leave children unattended with this appliance.
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.**
- **DO NOT MODIFY THIS APPLIANCE.**



# GAS CYLINDERS

The Spark BBQ comes ready to be used with Propane (AUS) / ULPG (NZ) gas cylinders. The size of cylinder that can be used with this BBQ is either 4.5kg or 9Kg. Depending on your location your barbecue will come supplied with the correct regulator connection to suit your Propane cylinder.

This appliance has the ability to be converted to Natural Gas, please refer to this section of the manual for instructions on this process.

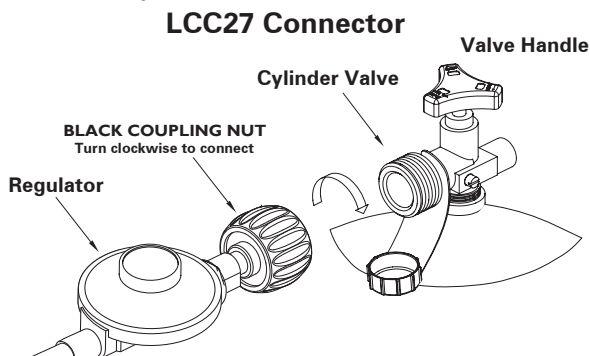


## HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

Before connecting the barbecue to the gas cylinder, please refer to the appliance's Data Label to verify you are using the correct gas specification.

The hose and regulator connected to the BBQ have been leak tested at factory. Do not disassemble or modify unnecessarily.

1. Check that all control knobs are in the '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 the barbecue trolley or a well ventilated outdoor kitchen cabinet.
- This appliance is designed to be used with a gas cylinder not exceeding 9KG capacity.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned 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**

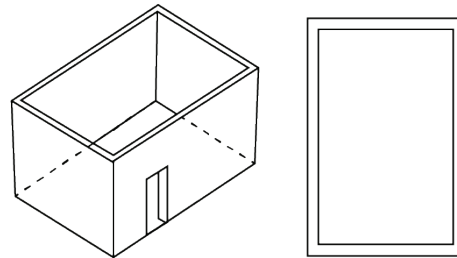
# POSITIONING THE BBQ

- 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

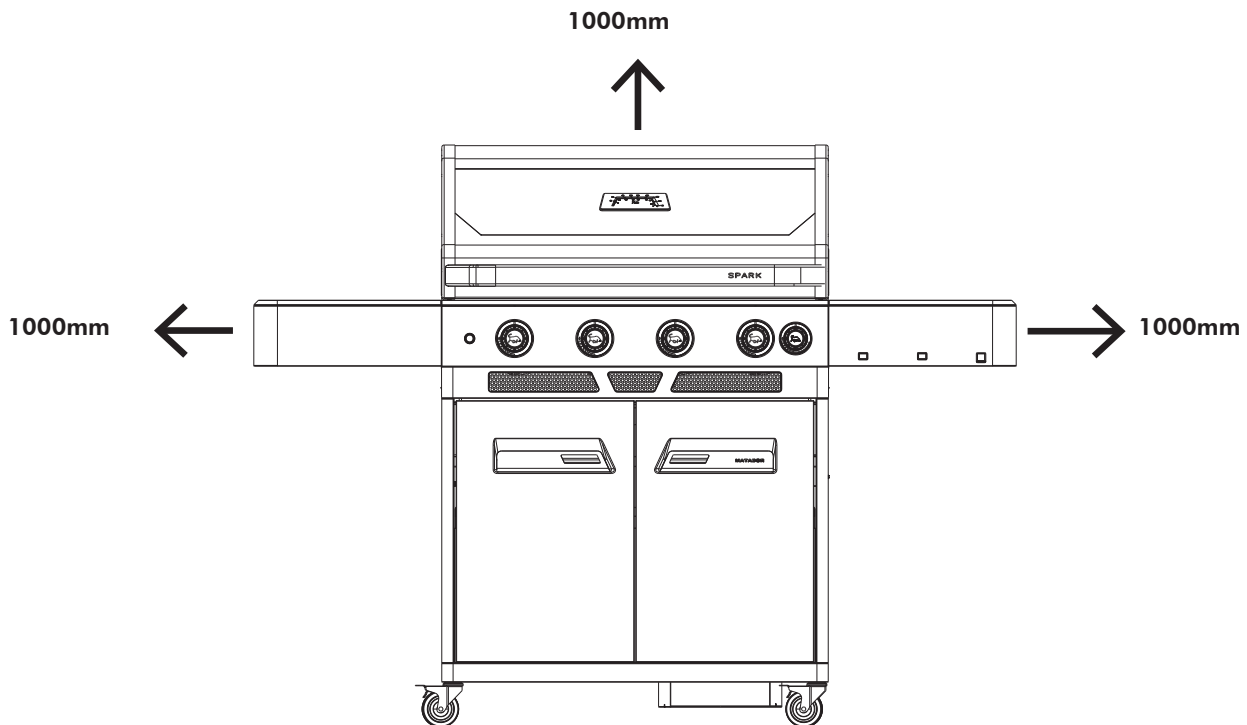
side, back and front wall areas shall be and remain open and unrestricted.

- 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.



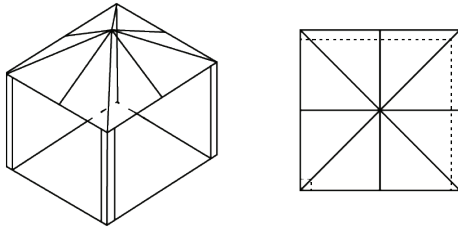
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



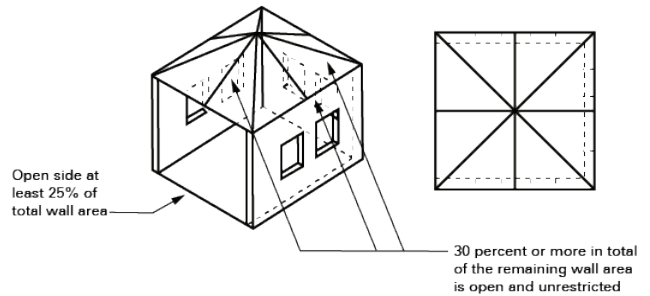


# POSITIONING THE BBQ

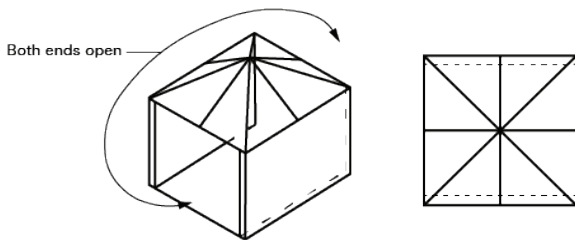
2.



5.



3.

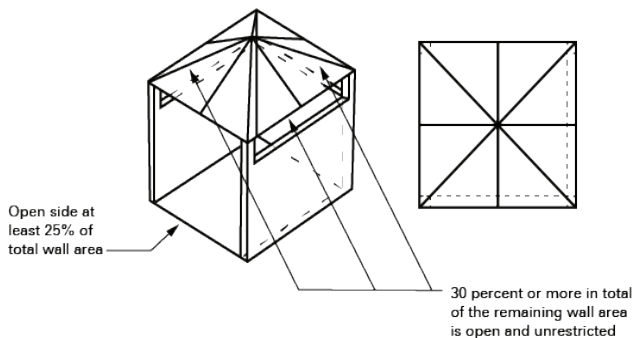


Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

- (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.

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

4.



**BARBECUES MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS, MUNICIPAL BUILDING CODES AND THE GAS INSTALLATION CODE AS/NZS 5601**

# GAS LEAK TEST

The gas connections on your barbecue were leak tested at the factory before shipment, however a complete leak test must be done during assembly.

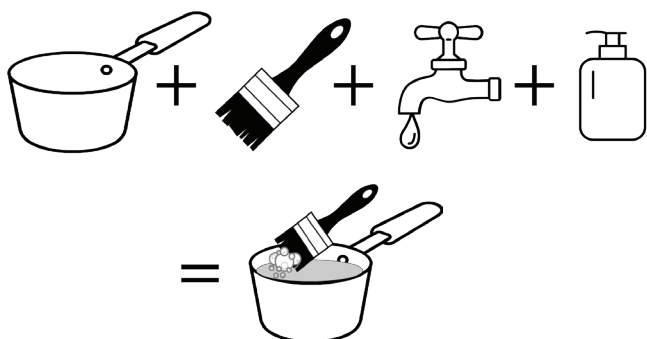
This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

## NOTE:

- Prior to starting this test please ensure the burner knobs and gas cylinder are both OFF.
- NEVER perform a leak test with an naked flame

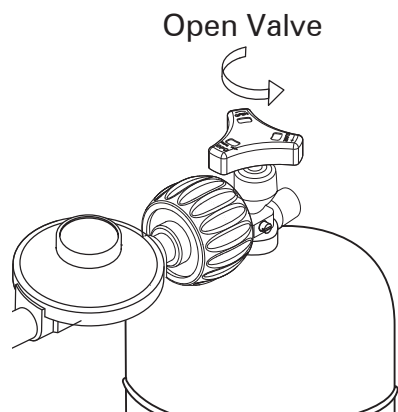
## STEP 1

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



## STEP 2

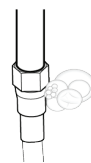
Turn on the gas cylinder (Ensuring all the burner knobs are still in the OFF position).



## STEP 3

Apply the soap solution to all the gas connections using a soft bristle brush or spray bottle.

If you smell gas and/or soap bubbles start to appear from a gas connection it is a sign that a leak is present.



**Bubbles growing indicates a leak is present**

If there is a leak, turn off your gas supply and tighten the connection. Repeat the test to ensure that the leak is fixed.

## WARNING

If after repeating the test with tightened connections a leak is still present, DO NOT use the barbecue and contact Mayo Hardware Support to assist in replacing any faulty components.

If you find that the leak is coming from anywhere on the actual cylinder, take the cylinder outdoors away from any sources of ignition. Contact the cylinder exchange provider, or local gas authority, for safe disposal.

# USING YOUR BARBECUE

## GROUND PROTECTION

We recommend placing a grill or bbq mat underneath your trolley barbecue. This will help to prevent any accidental damage to the ground surface whilst cooking.

## LIGHTING YOUR BARBECUE

### 1. AUTO IGNITION

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

#### MAIN BURNERS

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

**STEP 2** - Lift the hood to the open position.

**STEP 3** - Press and turn the control knob anti-clockwise to the **HI** position to trigger the auto-ignition of the burner. When the burner Sparks, 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

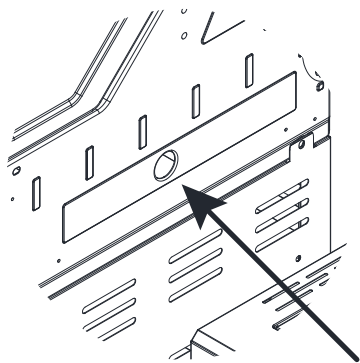
If you find that you need to manually Spark your barbecue please follow these instructions carefully.

#### 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 down 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.

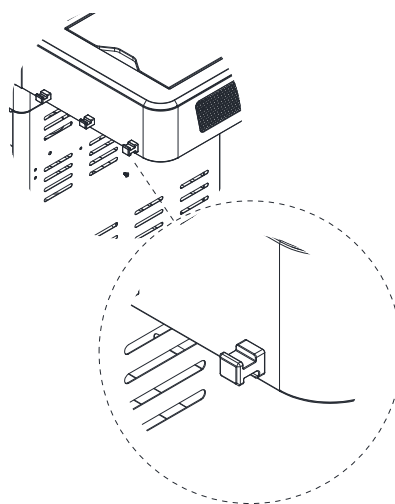
In between cooks we suggest applying a light coating of cooking oil to protect the surfaces and prevent food from sticking the next time you cook.

## COOKING UTENSILS

When cooking we recommend using long utensils that are specifically designed for use on barbecues.

## BOTTLE OPENER

For your convenience the Spark barbecue comes with an integrated bottle opener. The first hook on the left hand side of your barbecue is also a bottle opener. See below for location of this opener.



# 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.

### BURNERS

- Check your burners for any sort of blockages. To do this remove the burners and inspect the burner holes, if any are clogged gently tap the burner on a hard surface to remove residue.
- Use a wire brush to also clear any of the holes if required.

### TO REMOVE BURNERS:

**STEP 1** - Using your supplied grate lifting tool, lift your grill grate from the barbecue. Once removed you can remove the hot plate.

**STEP 2** - Remove the flame tamers that sit above each of the burners.

**STEP 3** - At the rear of the barbecue remove the screws that secure the burners (2 screws per burner).

**STEP 4** - Lift and swing out the burner from its resting place over the valve assembly.

**STEP 5** - Once cleaned, repeat the above process in reverse to reassemble the barbecue.

### GREASE TRAY

- Remove your grease tray from the barbecue and remove the foil covering you applied.
- Clean the tray with warm soapy water, dry, replace the foil and insert back into the barbecue.

## HOSE AND REGULATOR

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

## COOKING SURFACES

- Remove the hot plate and grill plate from your barbecue and wash them down with a mild soapy warm water solution.
- Replace the plates and apply a light coating of cooking oil for protection.

## STORAGE

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



# NATURAL GAS CONVERSION

Your Spark barbecue has been certified that it can be converted to a natural gas installation from ULPG. To complete this conversion you must comply with the following procedure.

**STEP - 1** This conversion can **ONLY** be completed by a registered Gas Fitter / Plumber. Please contact one and arrange for a quotation to convert your barbecue. They will advise on all works that are required to complete the installation in accordance with AS/NZS 5601.1.

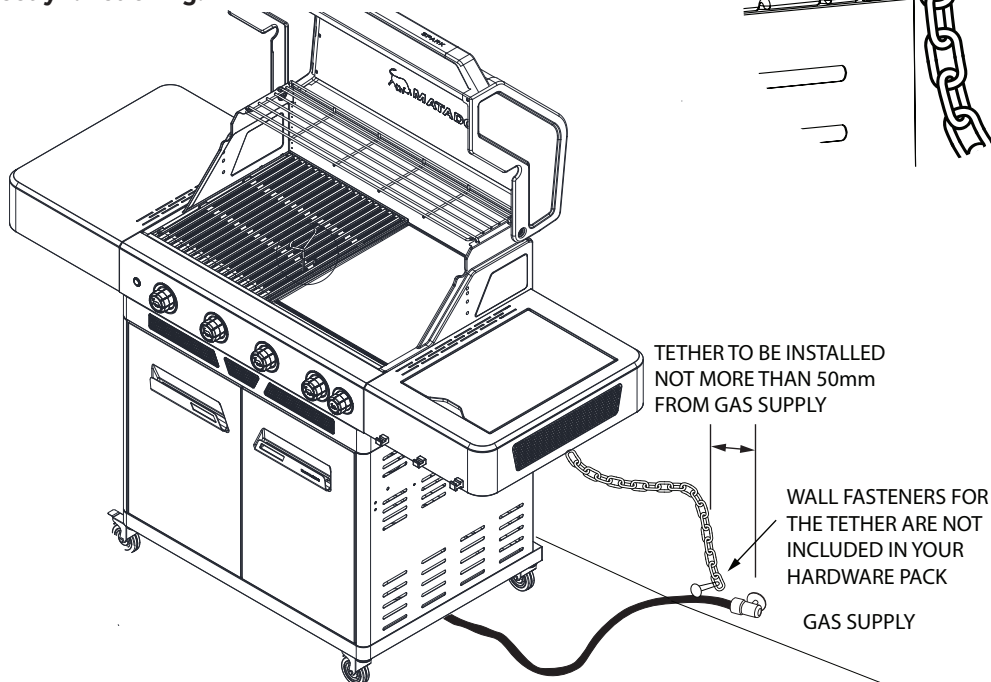
**STEP - 2** Purchase the compatible natural gas conversion kit from where you purchased your barbecue or from Mayo Hardware customer support.

**STEP - 3** After your installation has been completed by the registered authority they **LEGALLY** have to issue you with a certificate of compliance for your records.

**STEP - 4** If you do not follow these requirements in accordance with AS/NZS 5601 you will void your warranty automatically.

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

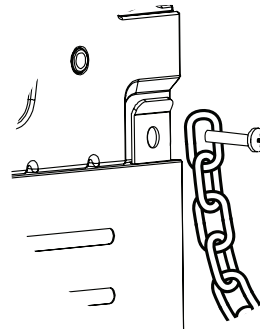
After the installation has been completed, the installer must test that operation of the appliance to ensure it is correctly functioning.



## MOBILE RESTRAINT HOSE ASSEMBLY

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

**NOTE:**  
**THIS GAS BARBECUE IS DESIGNED TO OPERATE AT AN INLET PRESSURE OF 1.00 KPA AND MUST BE CHECKED AFTER INSTALLATION BY TURNING ALL BURNERS ON AND MEASURING AT THE REGULATOR OUTLET TEST POINT PROVIDED**



**NOTE:** Attach Tether Chain to the rear of the barbecue like shown.

Remove screw from the BBQ and attach the tether to the barbecue using the new screw supplied with the conversion kit.



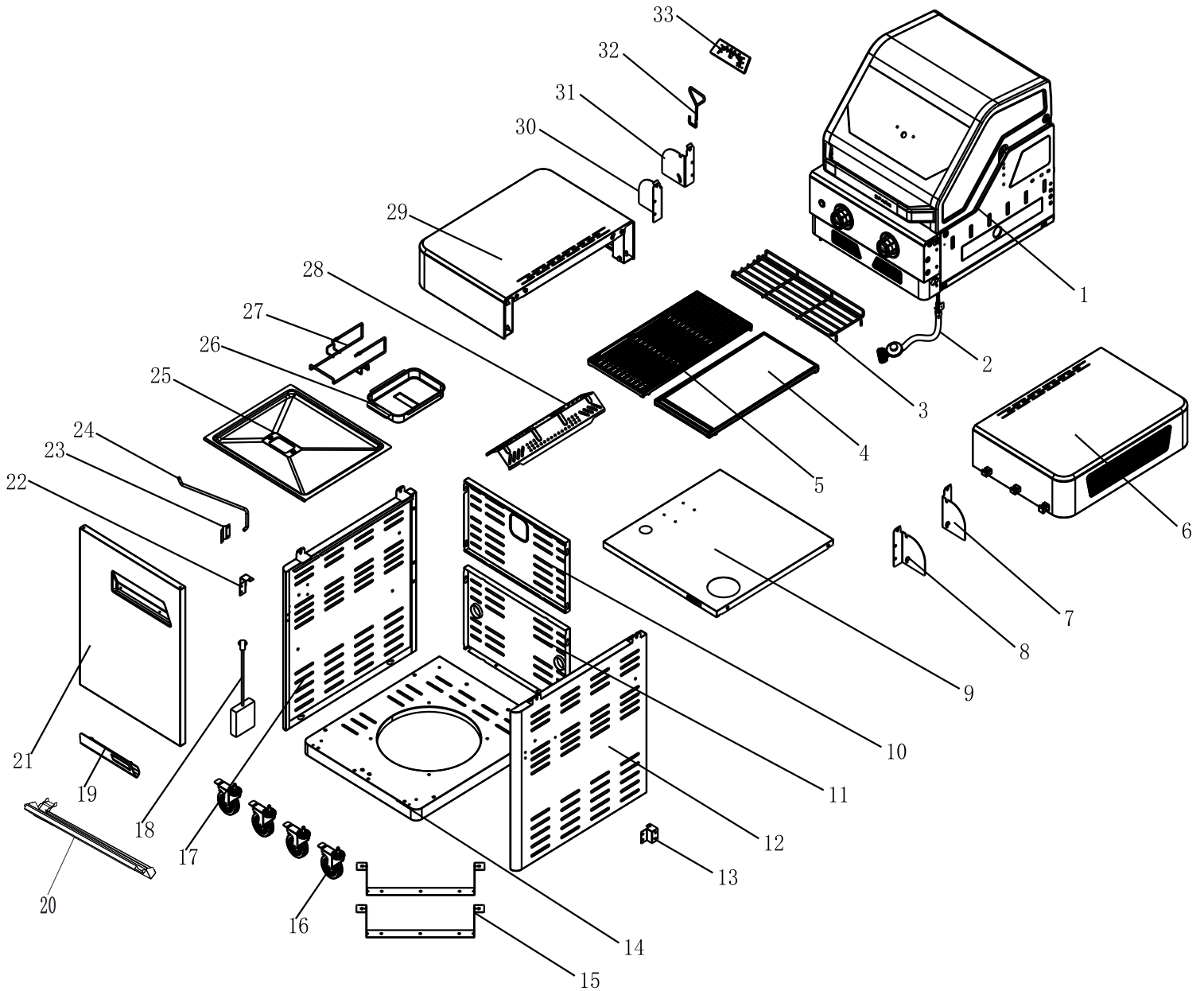
**DO NOT ATTEMPT TO COMPLETE THIS INSTALLATION BY YOURSELF!**



**WARNING: ENSURE RESTRAINING TETHER IS INSTALLED PRIOR TO USE!**

# EXPLODED PARTS DIAGRAM

## SPARK 2 BURNER BARBECUE






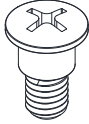





# PARTS LIST

PART	NAME	2 BNR QTY	PART	NAME	2 BNR QTY
1	Lid and Firebox Assembly	1	23	Paper Towel Rail Plate	1
2	Regulating Valve	1	24	Paper Towel Rail	1
3	Warming Rack	1	25	Grease Tray	1
4	Cast Iron Cooking Grate Small	1	26	Grease Cup	1
5	Cast Iron Solid Plate Small	1	27	Grease Tray Fixed Wire	1
6	Right Side Shelf Assembly	1	28	Flame Tamer	1
7	RH Side Shelf Front Bracket	1	29	Left Side Shelf Assembly	1
8	RH Side Shelf Rear Bracket	1	30	LH Side Shelf Front Bracket	1
9	Trolley Shelf	1	31	LH Side Shelf Rear Bracket	1
10	Trolley Rear Panel Upper	1	32	Cooking Grate Lifting Tool	1
11	Trolley Rear Panel Lower	1	33	Thermometer	1
12	Trolley Right Panel	1	34	AA Battery (Not Shown)	4
13	Trolley Shelf Right Plate	1			
14	Trolley Bottom Panel	1			
15	Gas Cylinder Bracket	2			
16	Locking Castor	4			
17	Trolley Left Side Panel	1			
18	Battery Box	1			
19	Door Handle	1			
20	Grease Channel	1			
21	Door Assembly	1			
22	Trolley Shelf Left Plate	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](mailto:MATADOR@MAYOHARDWARE.COM.AU)

# HARDWARE LIST

PART	NAME	HARDWARE IMAGE	2 BNR QTY
A	Pan Head Screw 1/4" - 20UNC		14
B	Hexagon Spanner		1
	Door Handle Seat		2
C	Shoulder Head Screw		8
D	Gasket		2
E	Door Hinge Pivot		1
F	M4 Hex Nut		2
G	Pan Head Screw 5/32" - 32UNC		11
H	Cross recessed Countersunk Head Screws		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.

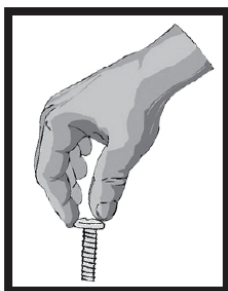
Read all safety warnings and assembly instructions carefully before assembling or operating your barbecue. Inspect contents of the box to ensure all parts are included and undamaged.

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

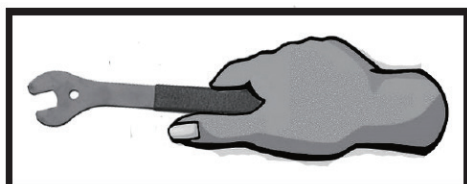
- Phillips head Screwdriver
- Adjustable Wrench

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

**Hand Tighten Only at this stage:**



**Tighten with Tools at this stage:**



**Pay Attention at this stage:**



## VIDEO INSTRUCTIONAL GUIDES

To help you assemble your new Spark 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](http://www.matadorbbqs.com.au)

or

[www.bunnings.com.au](http://www.bunnings.com.au)

[www.bunnings.co.nz](http://www.bunnings.co.nz)

In addition to the instructional guides you will also find useful tips, recipes and available barbecue accessories.

## CAUTION

Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.



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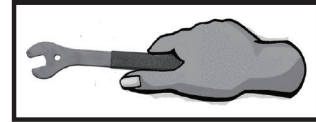
# ASSEMBLY INSTRUCTIONS

## STEP 1 - LOCKING CASTOR ASSEMBLY

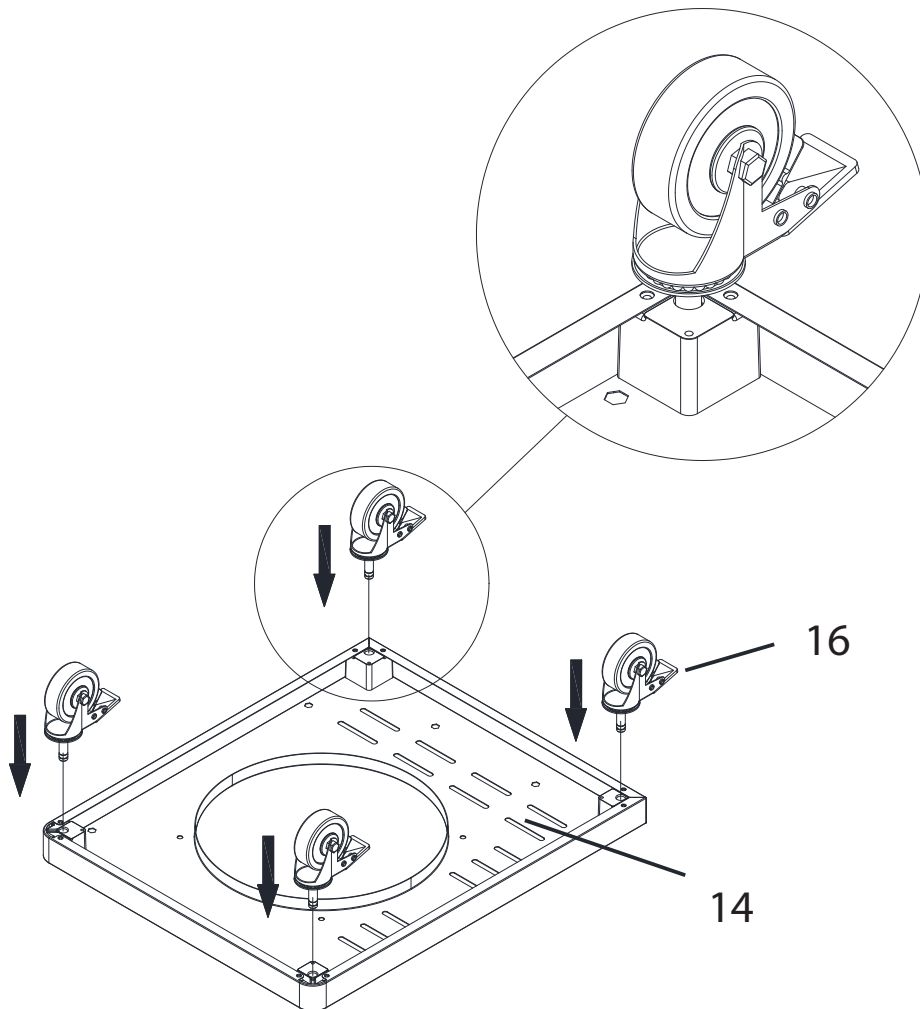
Parts / Hardware Needed			
14	Trolley Base		1
16	Locking Castors		4

**NOTE:**

This stage will require a Phillips head screwdriver



1.1 Assemble the Locking Castors (16) into the Base Panel (14)



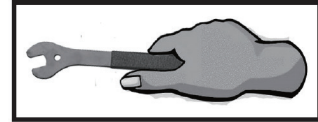
# ASSEMBLY INSTRUCTIONS

## STEP 2 - GAS CYLINDER BRACKET ASSEMBLY

Parts / Hardware Needed			
15	Gas Cylinder Brackets		2

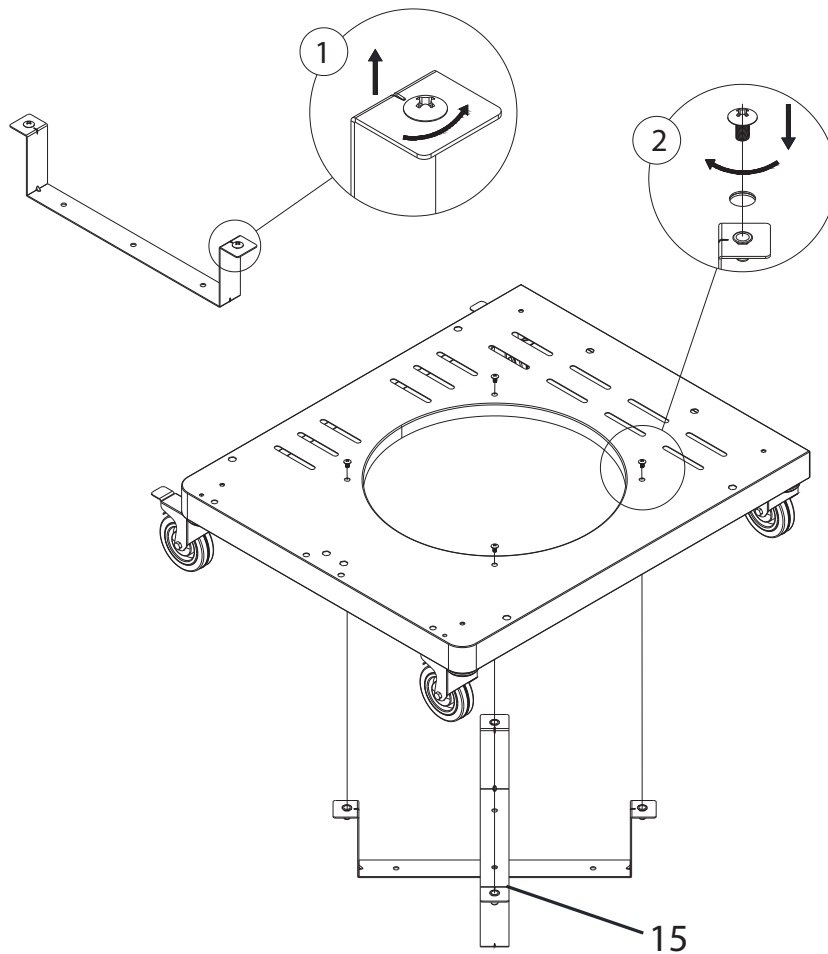
**NOTE:**

This stage will require a Phillips head screwdriver



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

**2.2** Use these screws to secure the Gas Cylinder Brackets (15) to the Trolley Base (14)



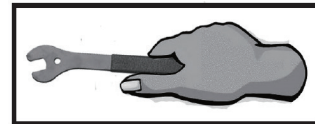
# ASSEMBLY INSTRUCTIONS

## STEP 3 - ASSEMBLE THE TROLLEY SIDE PANELS

Parts / Hardware Needed			
12	Trolley Right Side Panel		1
17	Trolley Left Side Panel		1

**NOTE:**

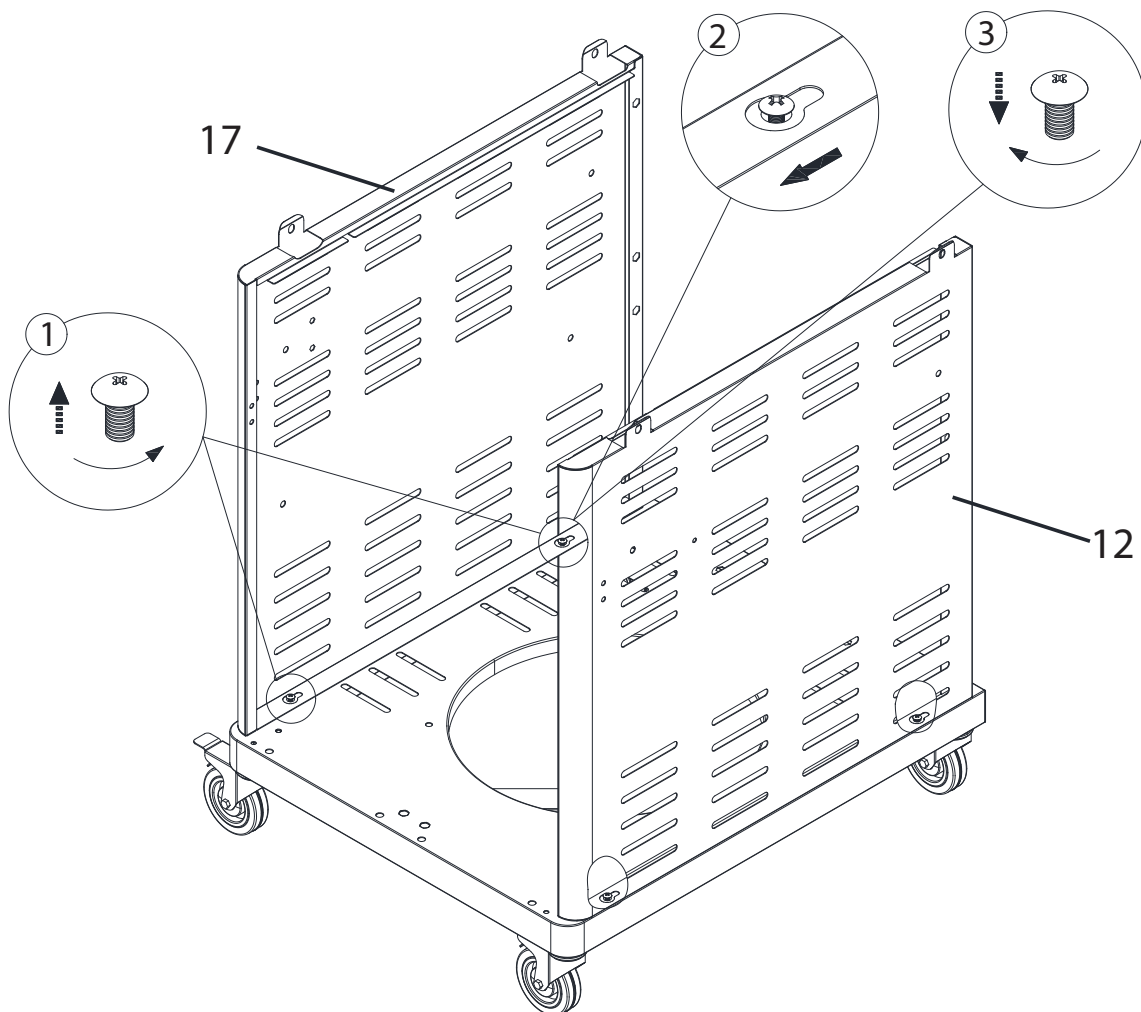
This stage will require a Phillips head screwdriver to tighten the securing hardware.



**3.1** Unscrew the 2 securing screws in the Trolley Base Panel (14) so they come away from the base but do not fully remove the screws.


**3.2** Locate the keyhole slots on the base of the two Side Panels (17 and 12) over the head of the two securing screws. Slide the panels into the neck of the keyhole slots.

**3.3** Tighten the screws to lock the panels in place.



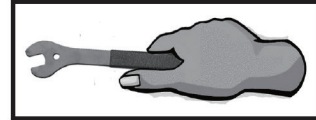
# ASSEMBLY INSTRUCTIONS

## STEP 4 - ATTACH TROLLEY REAR PANEL

Parts / Hardware Needed			
11	Trolley Rear Panel Lower		1
A	Pan Head Screw 1/4" - 20UNC		4

**NOTE:**

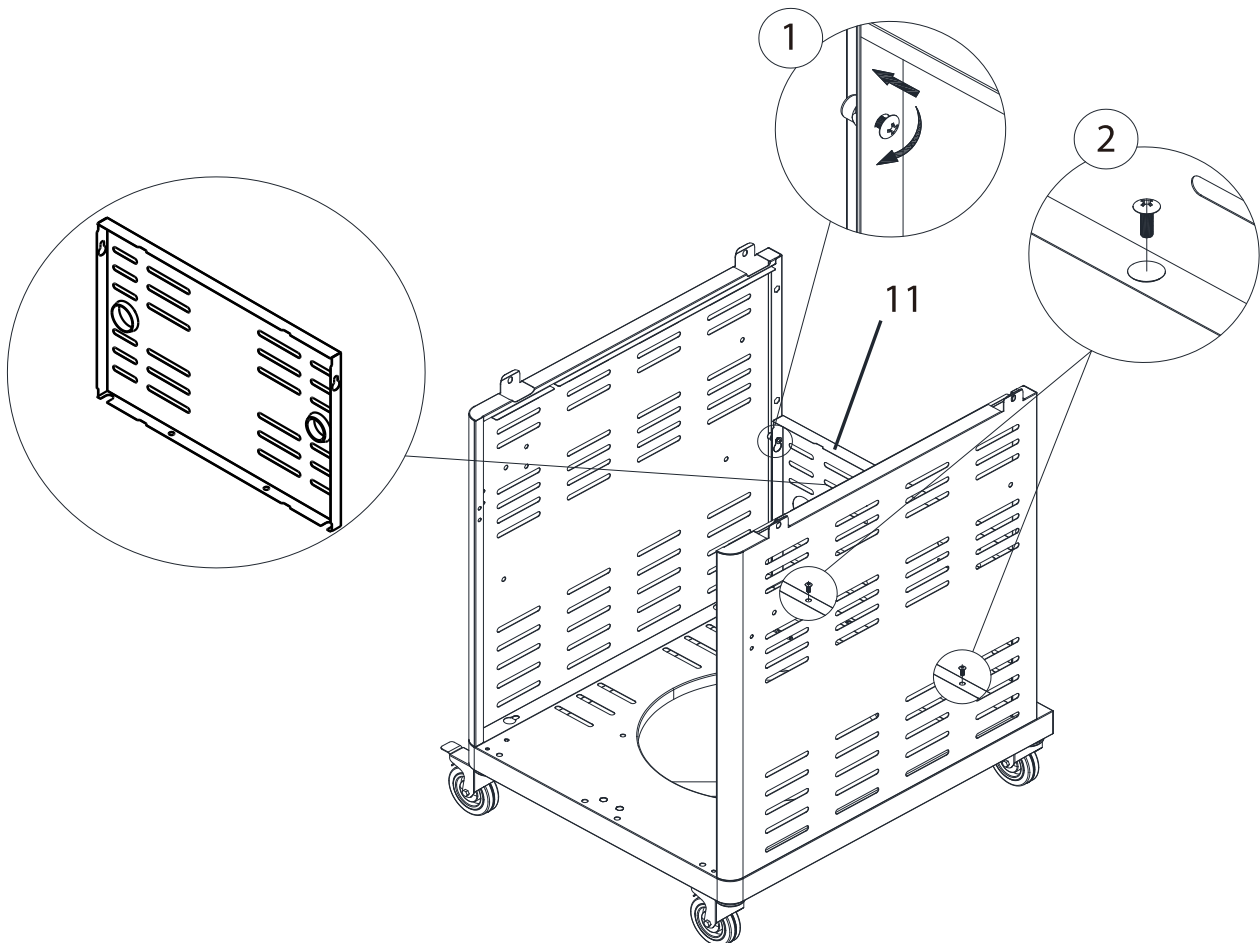
This stage will require an adjustable spanner.



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


**4.2** Using 2 Screws (A) attach the panel to the Trolley Base Panel (14).

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



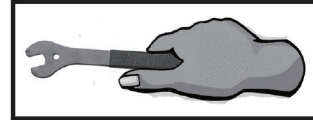
# ASSEMBLY INSTRUCTIONS

## STEP 5 - ASSEMBLE REAR PIVOTING PANEL

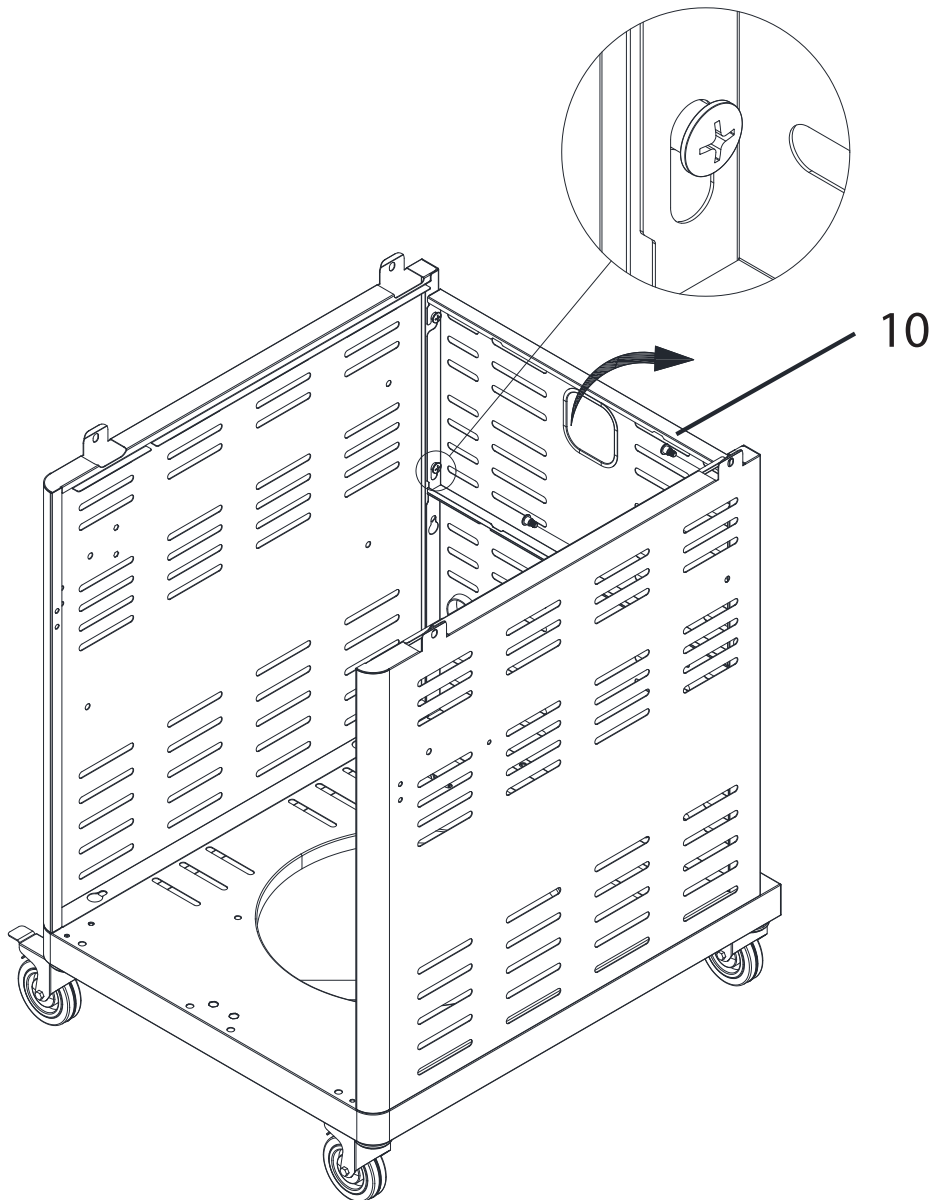
Parts / Hardware Needed			
10	Trolley Rear Panel Upper		1
C	Shoulder Head Screw		4

**NOTE:**

This stage will require a Phillips head screwdriver





5.1 Secure the Trolley Rear Panel Upper (10) using 4 Shoulder Bolts (C).

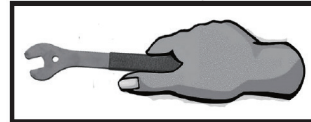


# ASSEMBLY INSTRUCTIONS

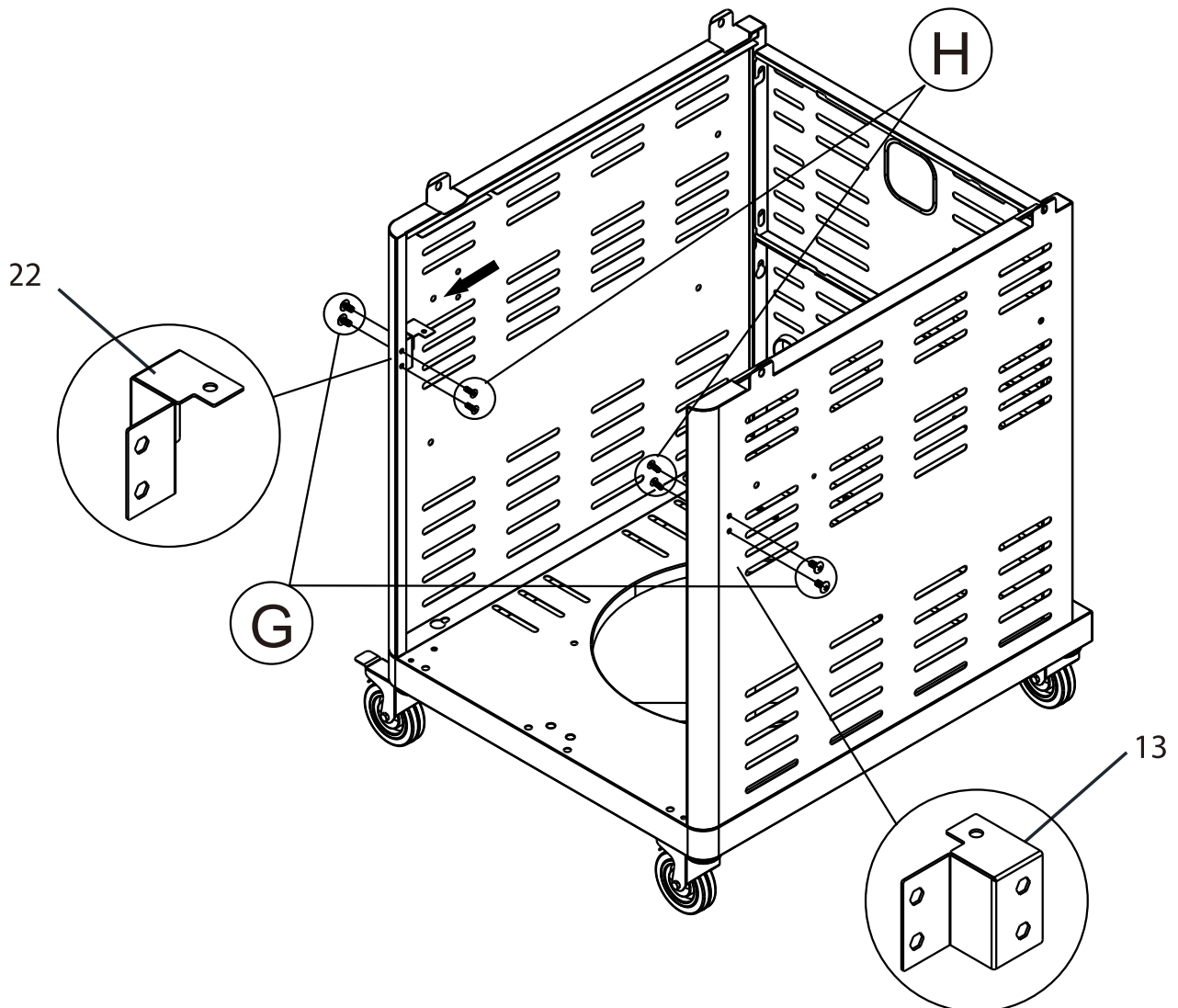
## STEP 6 - TROLLEY SHELF SUPPORTS

Parts / Hardware Needed			
13	Trolley Shelf Support RH		1
22	Trolley Shelf Support LH		1
G	Pan Head Screw 5/32" - 32UNC		4
H	Cross recessed Countersunk Head Screws		4

**NOTE:**  
This stage will require a Phillips head screwdriver





**6.1** Using 4 screws (G) and 4 screw (H) per bracket, attach the Shelf Supports to the Trolley Side Panels. Refer to the illustration for orientation of brackets.



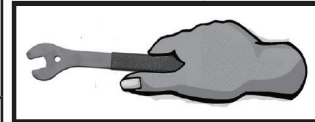
# ASSEMBLY INSTRUCTIONS

## STEP 7 - ATTACH INTERNAL TROLLEY SHELF

Parts / Hardware Needed			
9	Trolley Shelf		1
G	Pan Head Screw 5/32" - 32UNC		2
A	Pan Head Screw 1/4" - 20UNC		4

**NOTE:**

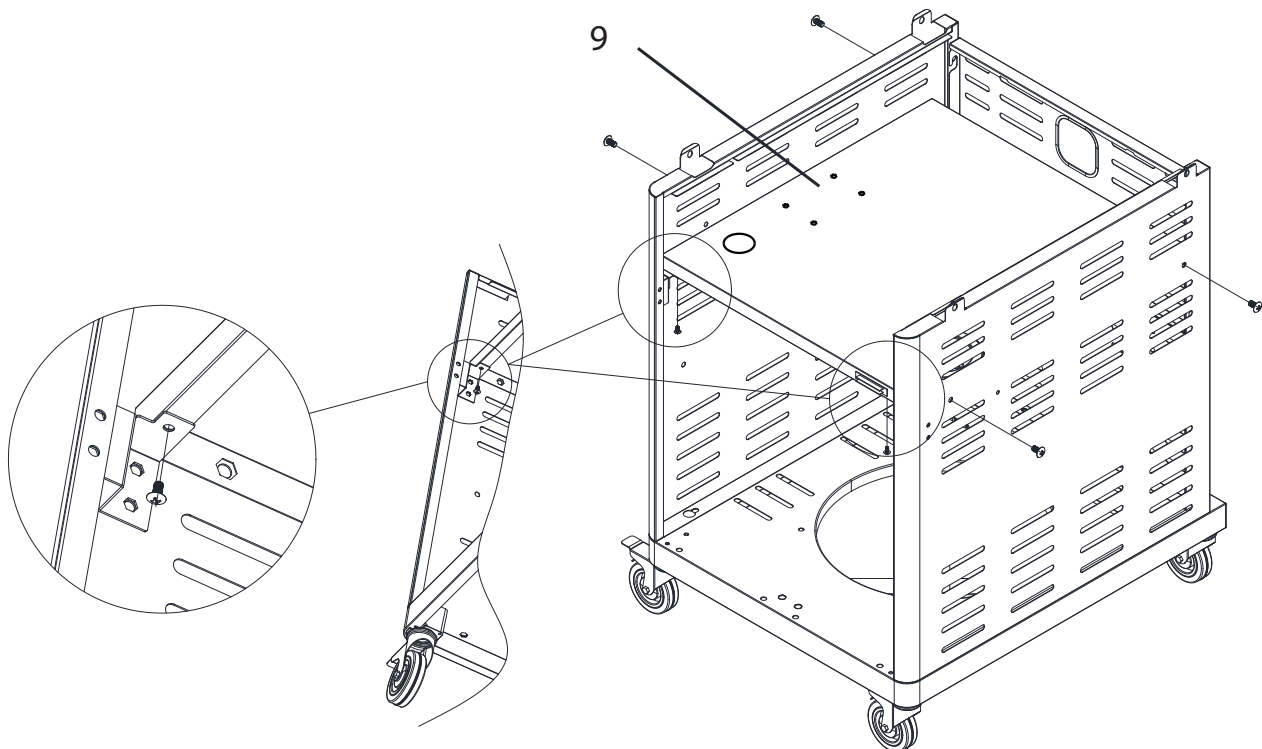
This stage will require a Phillips head screwdriver



**7.1** Lower the Trolley Shelf (9) into position, resting it on the rear panel support and the two supports at the front of the trolley.

**7.2** Through the front of the Support Brackets (13 and 22) secure the Shelf with 2 Screws (G)

**7.3** Take 4 screws (A) and secure the sides of the shelf from the holes on the outside of both Trolley Side Panels.





# ASSEMBLY INSTRUCTIONS

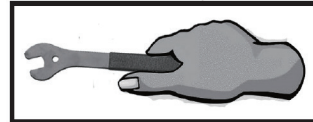
## STEP 8 - LOCATE FIREBOX ONTO TROLLEY AND ATTACH HOOD THERMOMETER

Parts / Hardware Needed			
1	Fire Box and Lid Assembly		1
33	Thermometer		1



**NOTE:**

This stage will require a Phillips head screwdriver



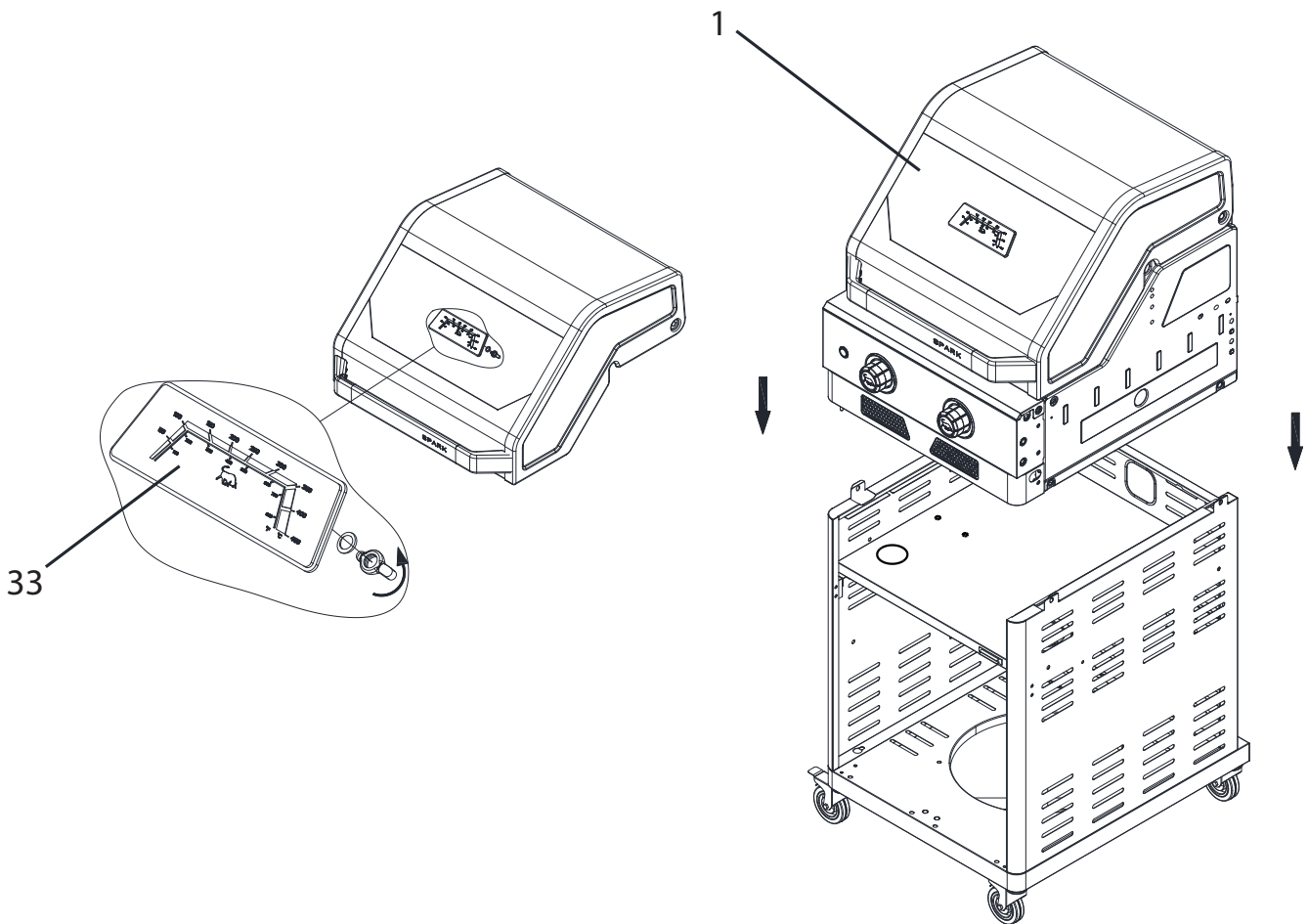
**8.1** Locate the Firebox and Lid Assembly (1) onto the completed Trolley

**8.2** Remove the fasteners from the rear of the Thermometer (33) and locate the thermometer into the glass panel on the lid.

**8.3** Secure the the Thermometer using the fasteners removed in the previous step.



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



# ASSEMBLY INSTRUCTIONS

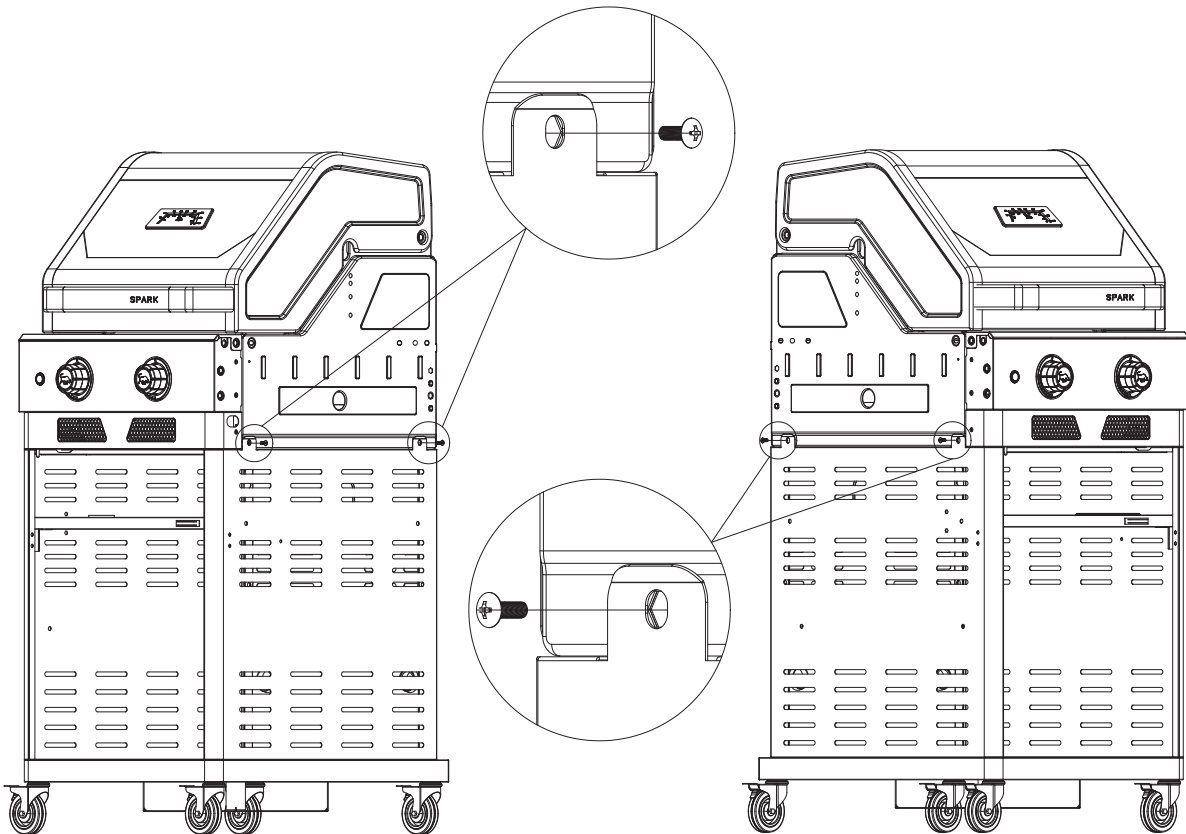
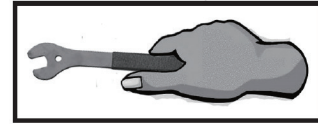
## STEP 9 - SECURE FIREBOX TO TROLLEY ASSEMBLY

### Parts / Hardware Needed

A	Pan Head Screw 1/4" - 20UNC		4
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### NOTE:



This stage will require a Phillips head screwdriver



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# ASSEMBLY INSTRUCTIONS

## STEP 10 - ATTACH LEFT HAND SIDE SHELF BRACKETS

Parts / Hardware Needed			
30	LH Side Shelf Front Bracket		1
31	LH Side Shelf Rear Bracket		1
A	Pan Head Screw 1/4" - 20UNC		1
D	Gasket		1

**NOTE:**

This stage will require a Phillips head screwdriver

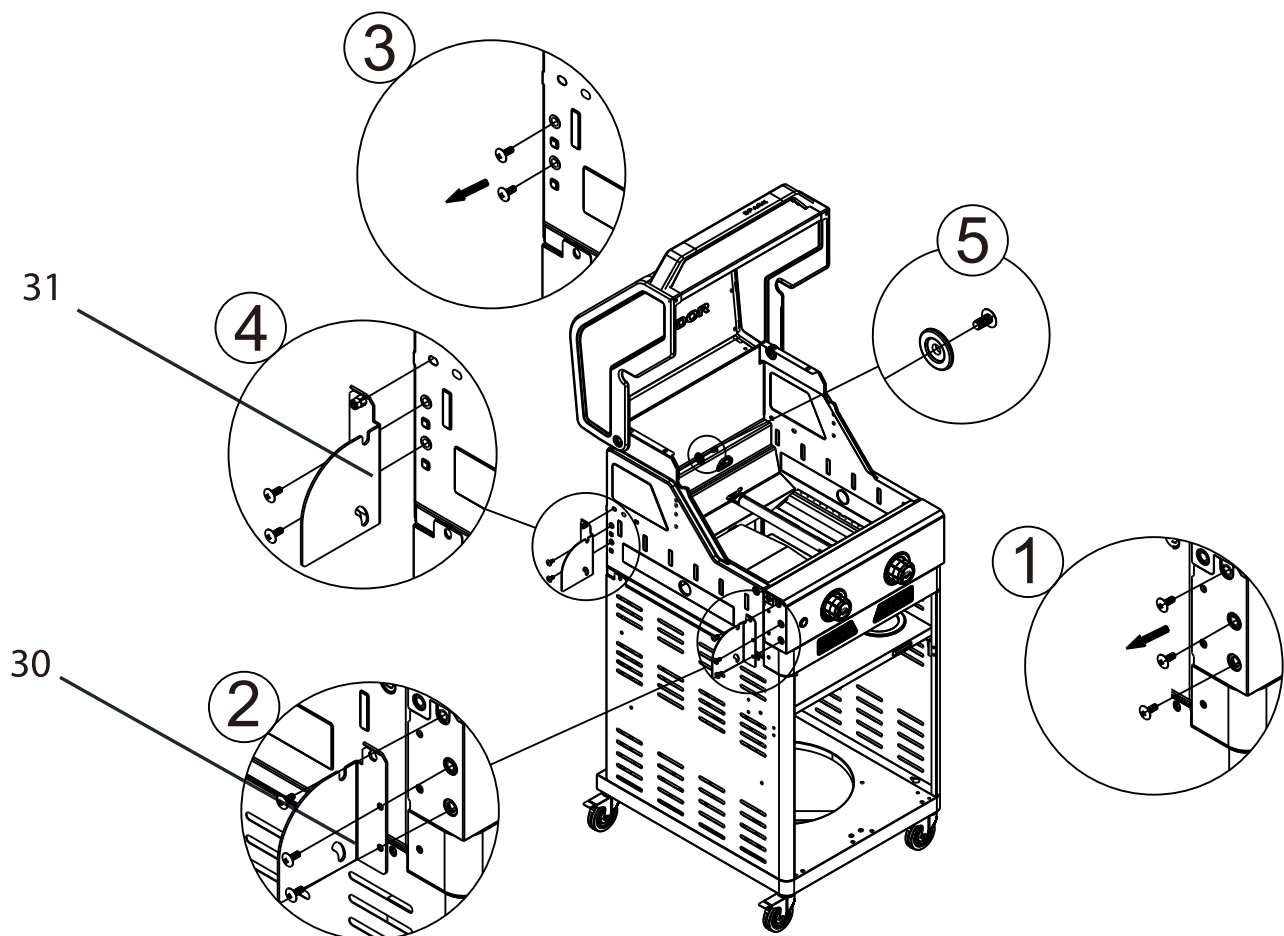


**10.1** Unscrew the securing screws from the trolley then securing the LH Side Shelf Front Bracket (30) to the Trolley.

**10.2** Unscrew the securing screws from the trolley then securing the LH Side Shelf Rear Bracket (31) to the Trolley.



**10.3** Using 1 Screw (A) and 1 Gasket (D) finish securing the rear bracket from inside the Firebox.

NOTE: Pay attention to the orientation of these bracket or the Side Shelf will not assemble correctly.



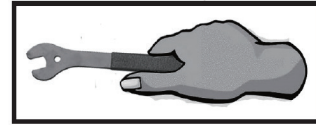
# ASSEMBLY INSTRUCTIONS

## STEP 11 - ATTACH RIGHT HAND SIDE SHELF BRACKETS

Parts / Hardware Needed			
7	RH Side Shelf Front Bracket		1
8	RH Side Shelf Rear Bracket		1
A	Pan Head Screw 1/4" - 20UNC		1
D	Gasket		1

**NOTE:**

This stage will require a Phillips head screwdriver

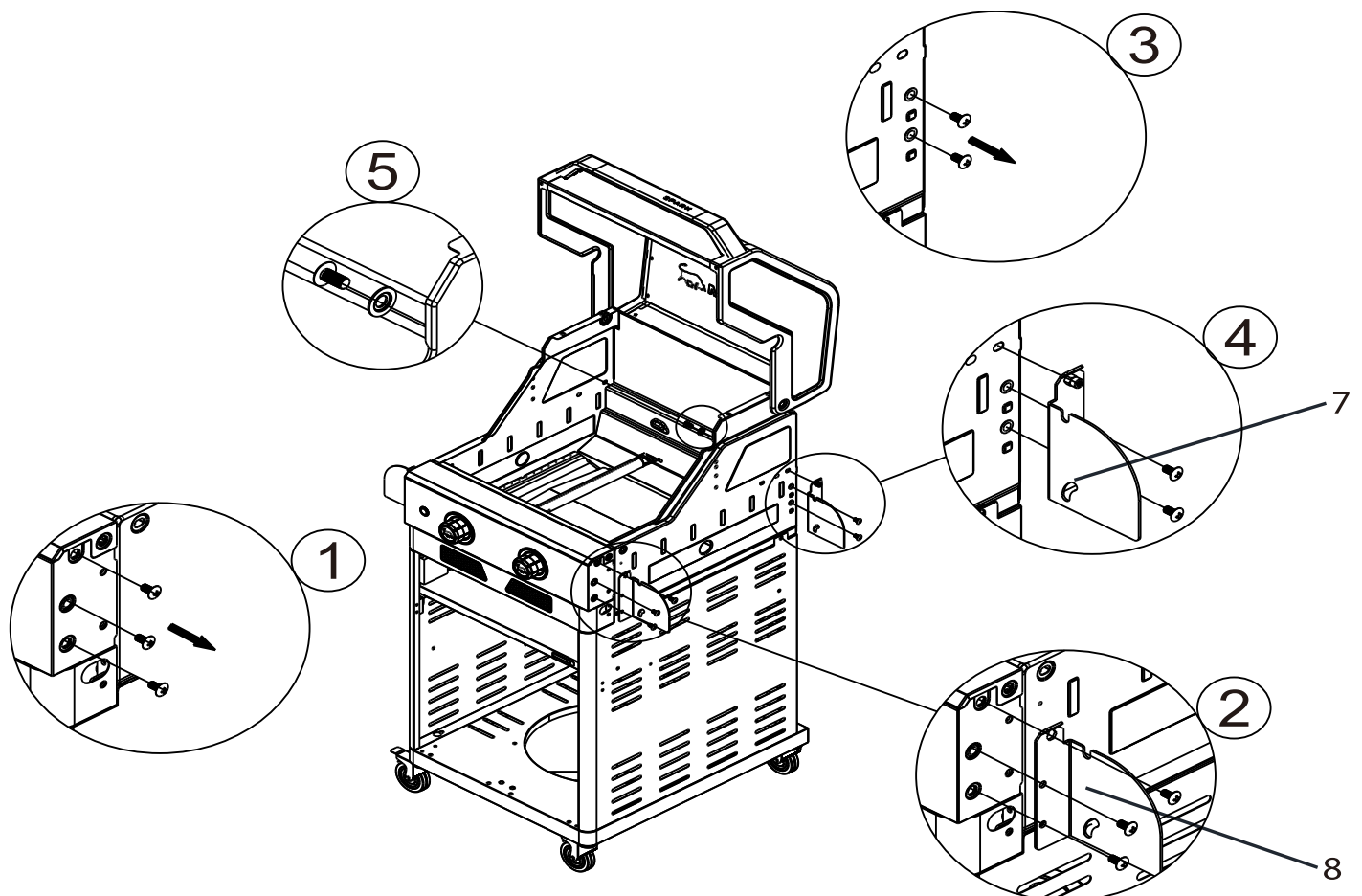


**11.1** Unscrew the securing screws from the trolley then securing the RH Side Shelf Front Bracket (8) to the Trolley.

**11.2** Unscrew the securing screws from the trolley then securing the RH Side Shelf Rear Bracket (7) to the Trolley.

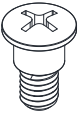
**11.3** Using 1 Screw (A) and 1 Gasket (D) finish securing the rear bracket from inside the Firebox.

NOTE: Pay attention to the orientation of these bracket or the Side Shelf will not assemble correctly.



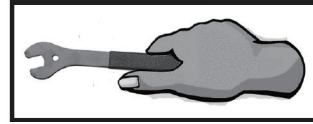
# ASSEMBLY INSTRUCTIONS

## STEP 12 - ATTACH THE RIGHT HAND SIDE SHELF

Hardware Needed			
6	Right Hand Side Shelf Assembly		1
C	Shoulder Bolt		2

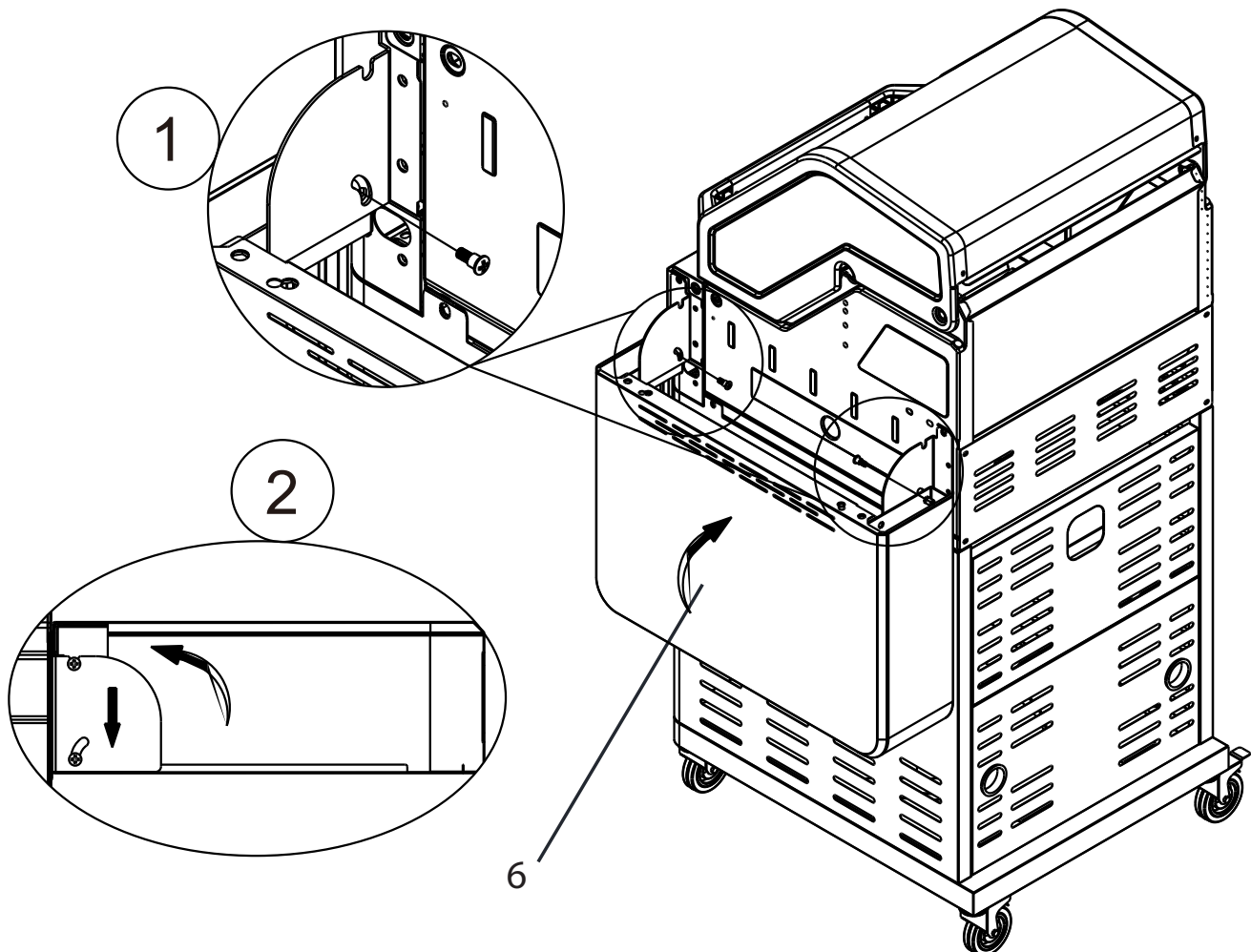
**NOTE:**

This stage will require a Phillips head screwdriver



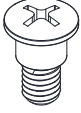
**12.1** Insert a Shoulder Bolt (C) through the bottom curved slot of both front and rear brackets, from the inside of the shelf, into the mating threaded hole on the RH Side Shelf (6) and tighten.

**12.2** Pivot the Side Shelf upwards and drop the mating pins into the top knoches of the brackets to secure in place.



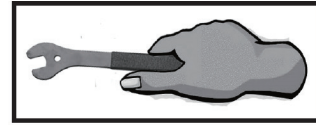
# ASSEMBLY INSTRUCTIONS

## STEP 13 - ATTACH THE LEFT HAND SIDE SHELF

Hardware Needed			
29	Left Hand Side Shelf Assembly		1
C	Shoulder Bolt		2

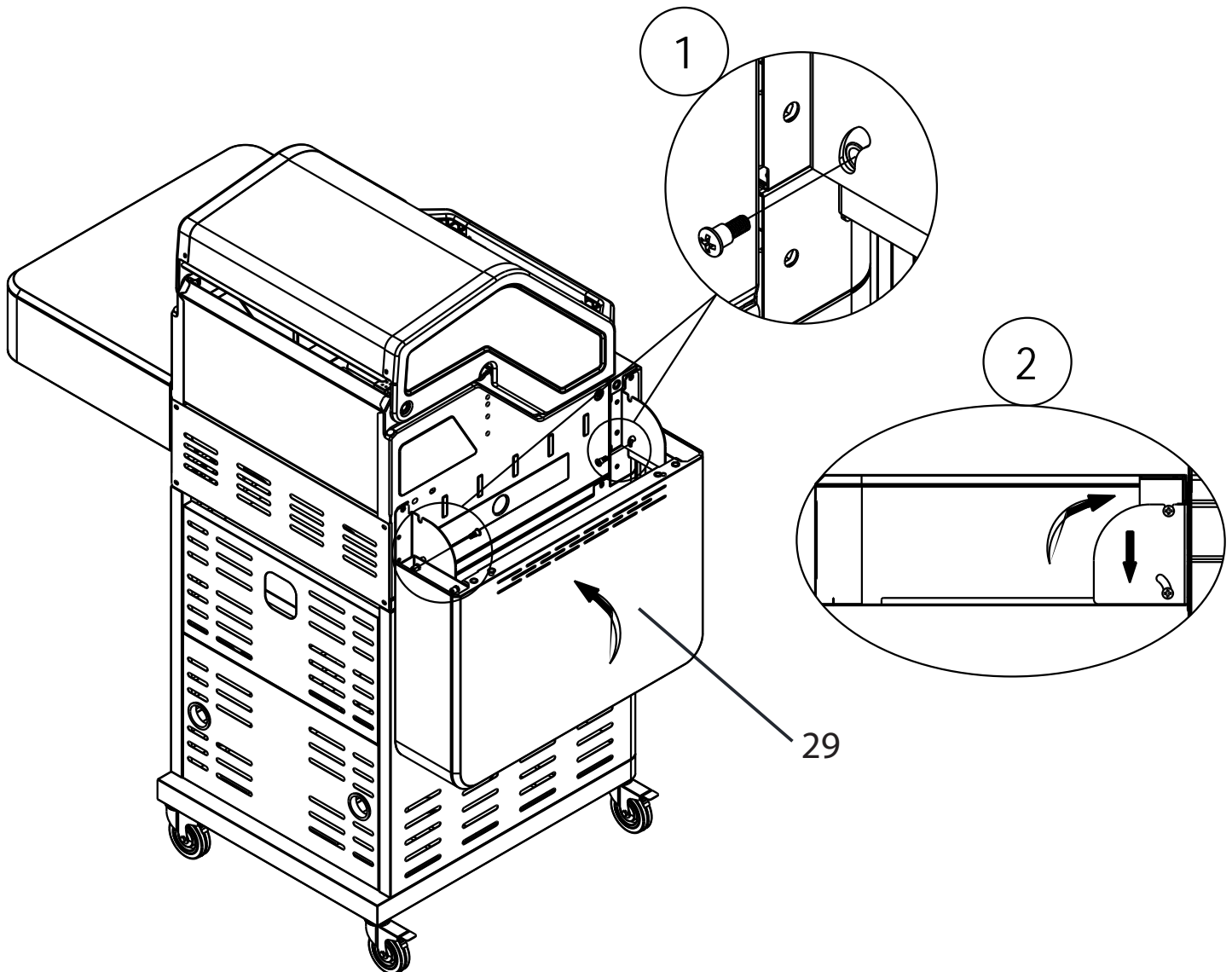
**NOTE:**

This stage will require a Phillips head screwdriver




**13.1** Insert a Shoulder Bolt (C) through the bottom curved slot of both front and rear brackets, from the inside of the shelf, into the mating threaded hole on the LH Side Shelf (29) and tighten.

**13.2** Pivot the Side Shelf upwards and drop the mating pins into the top knoches of the brackets to secure in place.



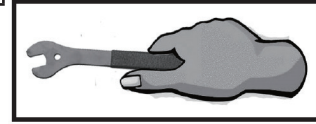
# ASSEMBLY INSTRUCTIONS

## STEP 14 - ASSEMBLING THE GAS LINE

Parts / Hardware Needed			
<b>G</b>	<b>Pan Head Screw 5/32" - 32UNC</b>		<b>1</b>

**NOTE:**

This stage will require a Phillips head screwdriver

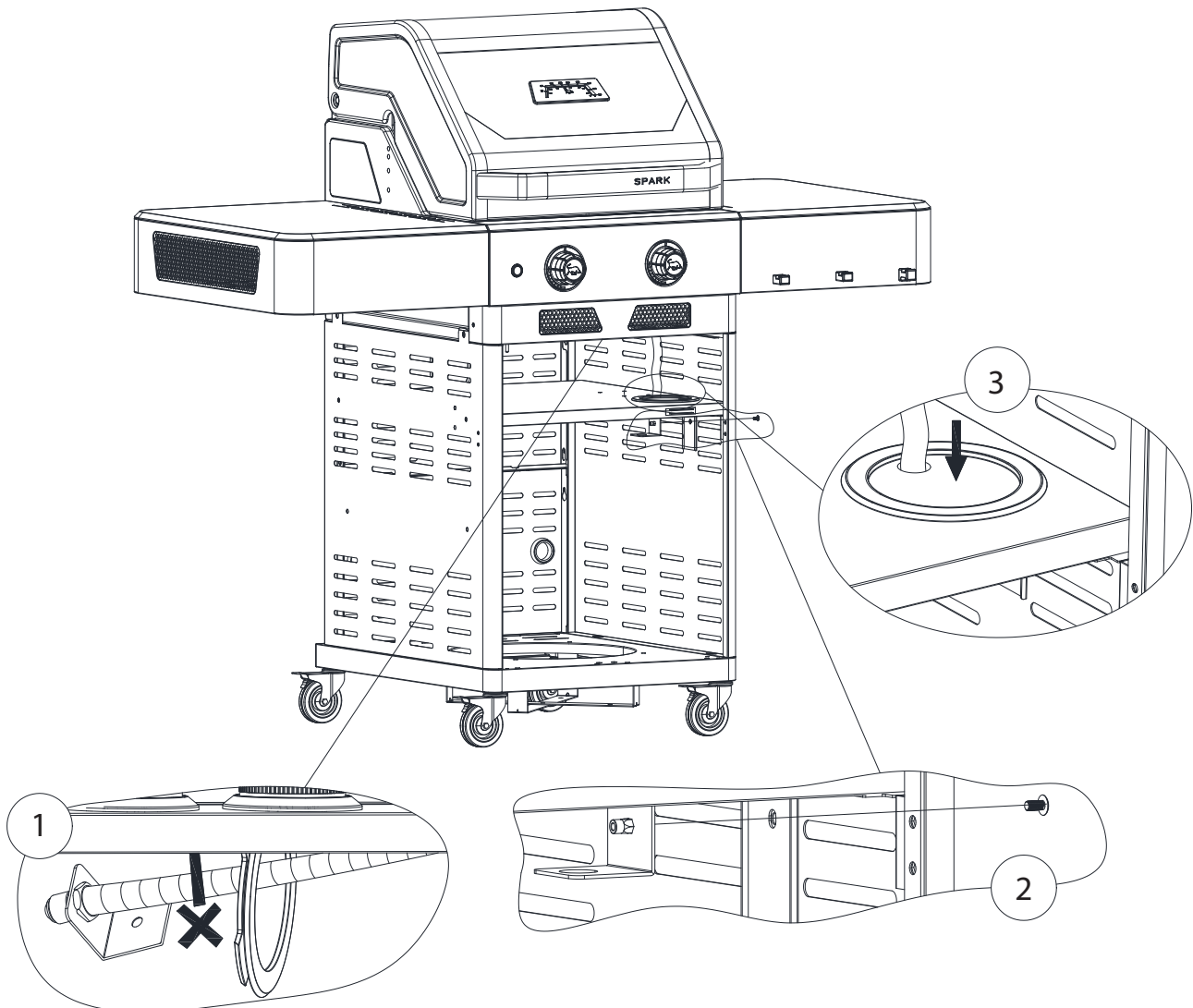


**14.1** Locate the Gas Line attached to the underside of the Firebox and cut the securing tie.

**14.2** Feed the Hose and Bracket through the hole in the Trolley Shelf.


**14.3** Using Screw (G) secure the bracket to the inside of the Right Hand Trolley panel.

**14.4** Secure the rubber seal into the hole in the Trolley Shelf.

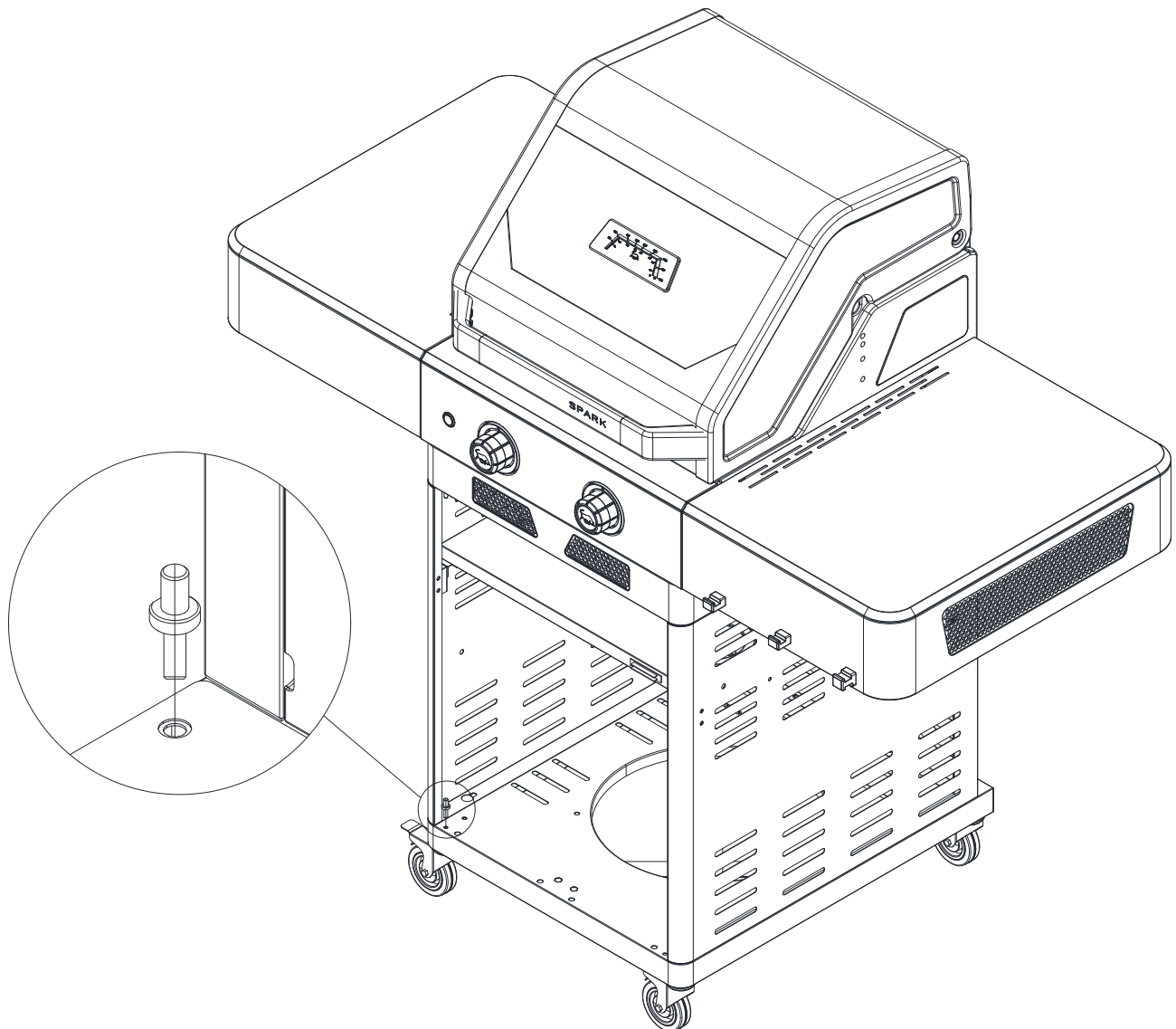


# ASSEMBLY INSTRUCTIONS

## STEP 15 - ASSEMBLING DOOR PIVOTS

Parts / Hardware Needed			
E	Door Hinge Pivot		1



15.1 Push the Door Pivots into the holes in base panel of the Trolley





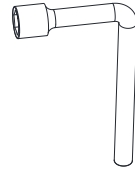
# ASSEMBLY INSTRUCTIONS

## STEP 16 - ASSEMBLE THE DOOR HANDLES

Parts / Hardware Needed			
21	Door Assembly		1
19	Door Handle		1
B	Door Handle Seat		2
F	Locking Nut		2

**NOTE:**

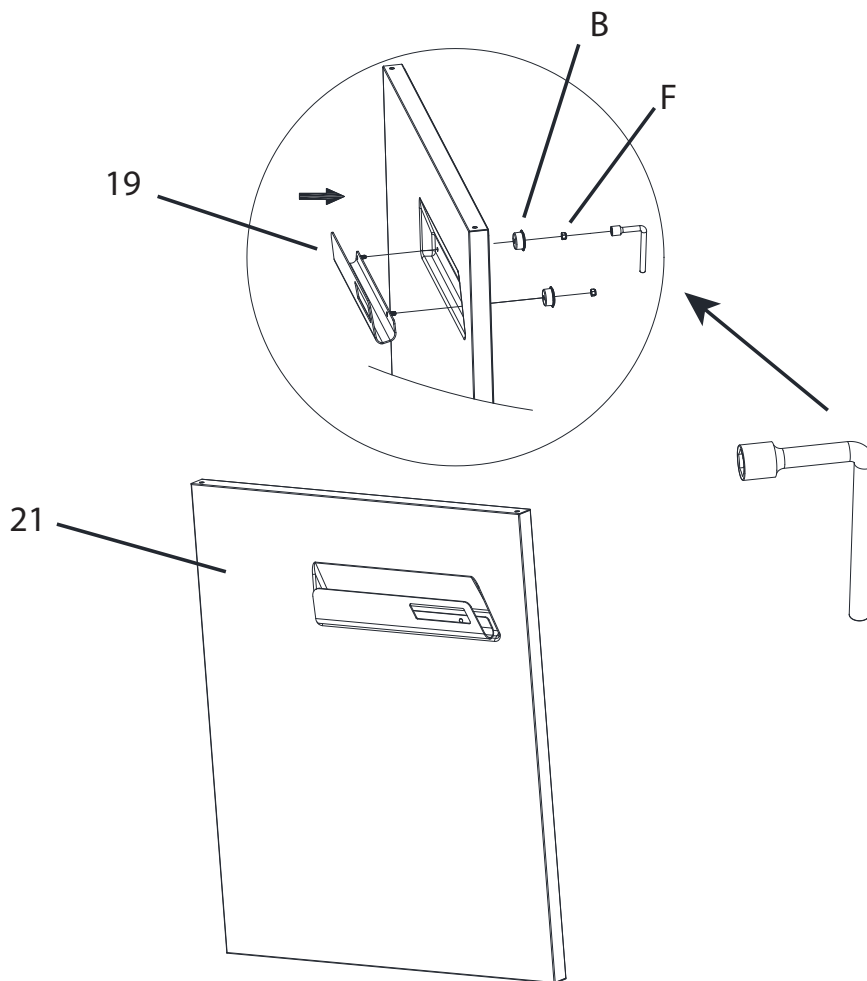
This stage will require the Hex Spanner that came with your BBQ.



**16.1** Locate the Door Handles onto their matching Door Assemblies and push the threads through the corresponding holes.

**16.2** Place a Door Handle Seat (F) onto each of the threads.

**16.3** Using the tool provided tighten each of the Locking Nuts (F) to secure the handles in place.

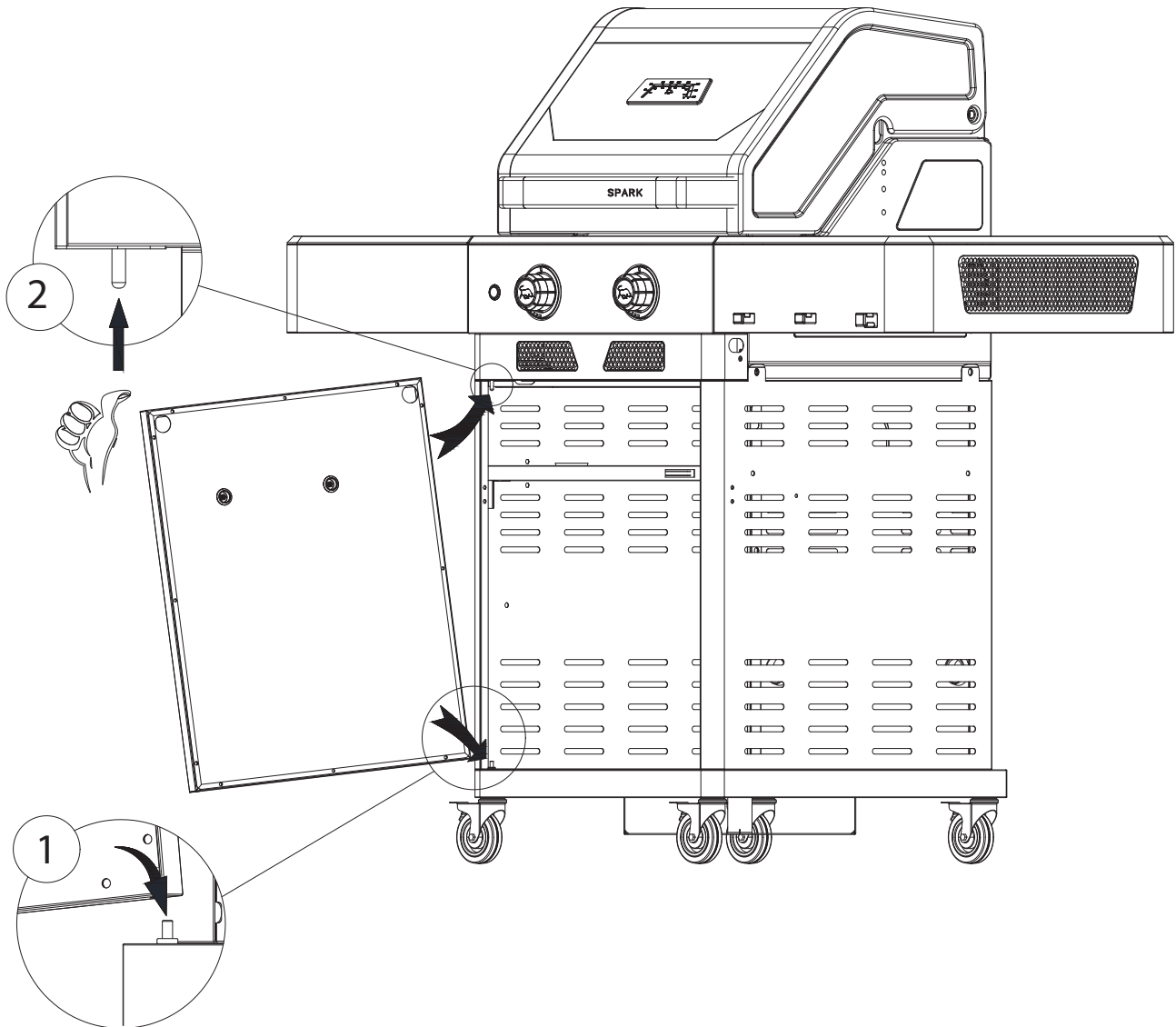


# ASSEMBLY INSTRUCTIONS

## STEP 17 - ATTACHING THE DOOR ASSEMBLY


**17.1** To attach the Door to the Trolley, you first locate the bottom of the door onto the pivot protruding from the Trolley Base (STEP 15)

**17.2** Once in place move the Door to the top of the Trolley and push in the top pivot which is sprung loaded. Once the door is under the pivot move into place and the pivot will release and lock and secure the Door.



# ASSEMBLY INSTRUCTIONS

## STEP 18 - ASSEMBLING THE GREASE TRAY AND CUP

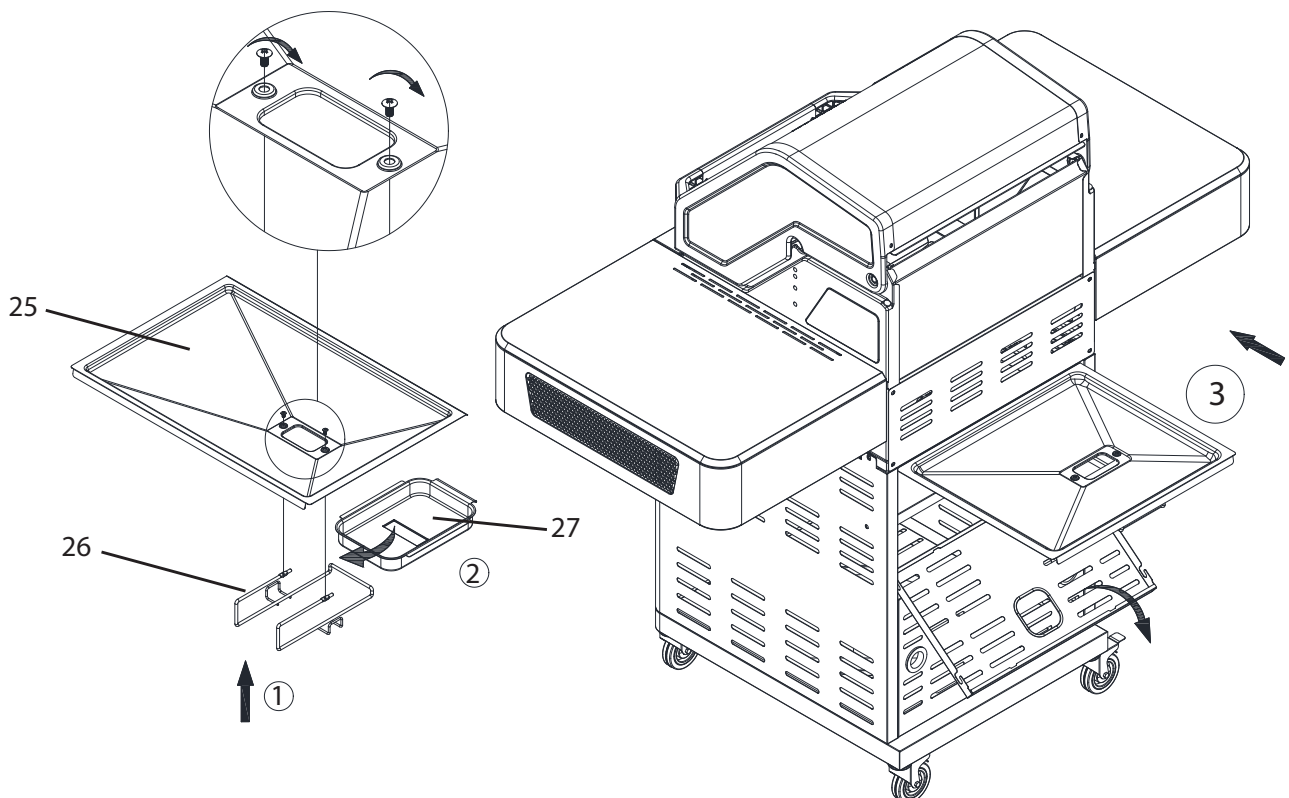
Parts / Hardware Needed			
25	Grease Tray		1
26	Grease Tray Wire		1
27	Grease Cup		1
G	Pan Head Screw 5/32" - 32UNC		2

**18.1** Using 2 Screws (G) secure the Grease Tray Wire (26) to the Grease Tray (25). Align the wire so that open end is facing the front of the BBQ when the Tray is inserted.

**18.2** Slide the Grease Cup (27) into the Wire Tray and insert the Grease Tray onto the running rails from the rear of the BBQ.

**NOTE:** To lower the Upper Rear Panel of the Trolley lift and pivot downwards.

To remove the Grease Cup for cleaning you can remove it from the front of the BBQ or the rear if you remove the entire Grease Tray.



# ASSEMBLY INSTRUCTIONS

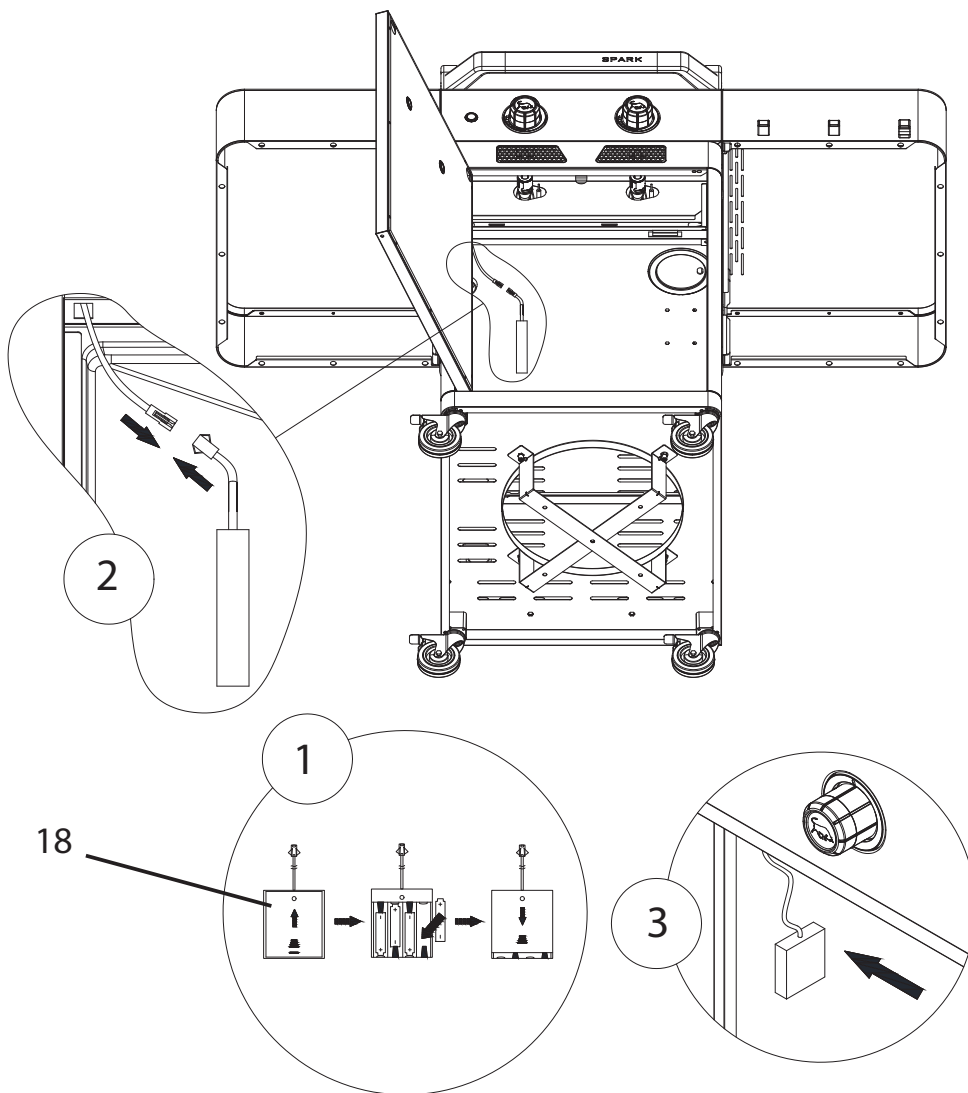
## STEP 19 - INSTALL BATTERY PACK ALL MODELS

Hardware Needed			
18	Battery Box		1
34	AA Battery		4

**19.1** Slide down the front panel on the Battery Box and insert 4 AA Batteries(34).


**19.2** Connect the plug on the end of the Battery Box to the matching plug coming from the Firebox.

**19.3** The Battery Box has a magnetic face and attach it to the inside of the Left Hand Trolley Panel.

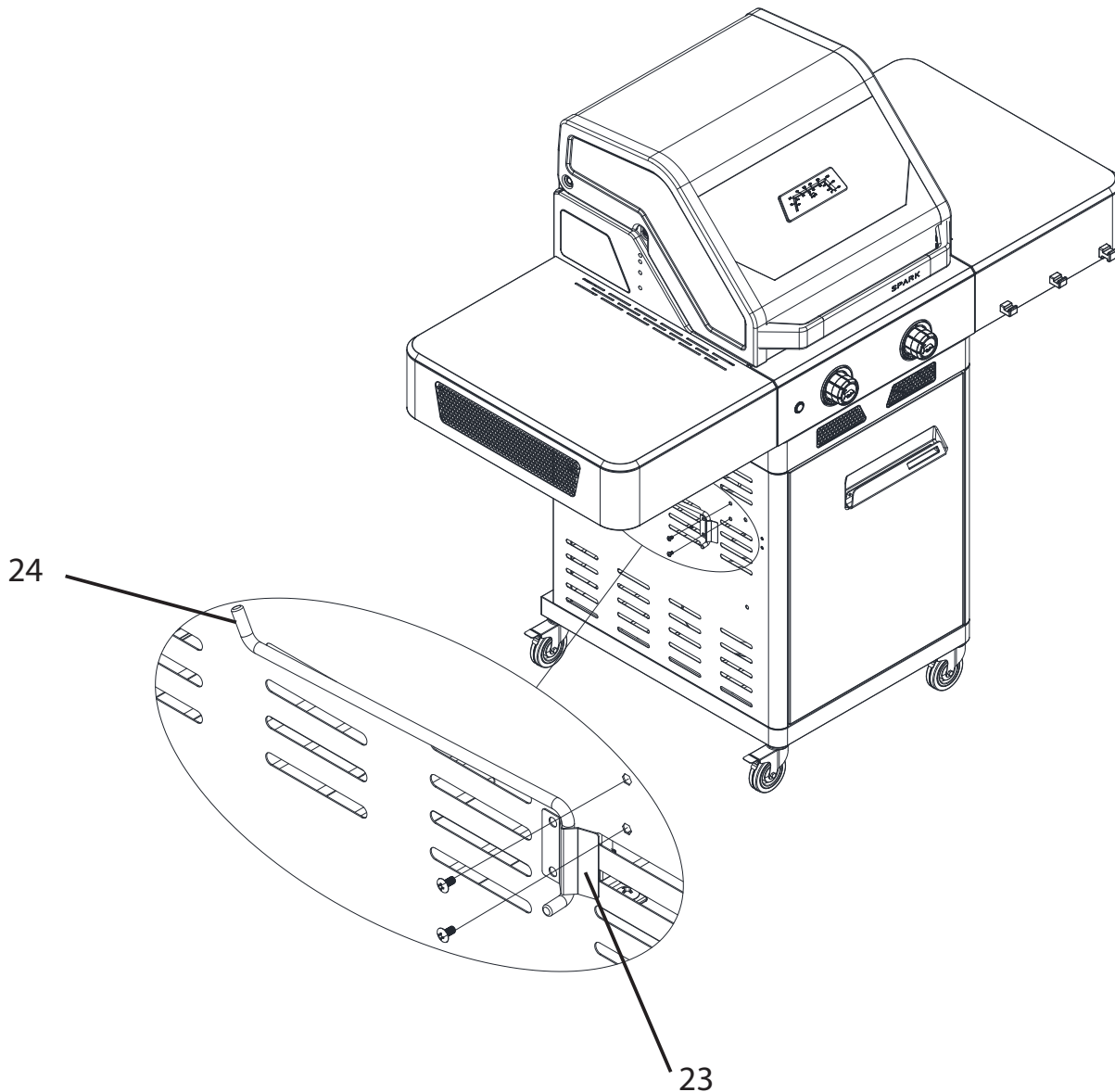


# ASSEMBLY INSTRUCTIONS

## STEP 20 - ATTACH PAPER TOWEL RAIL

Parts / Hardware Needed			
23	Paper Towel Rail Plate		1
24	Paper Towel Rail		1
G	Pan Head Screw 5/32" - 32UNC		2

**20.1** Using 2 Screws (G) mount the Paper Towel Rail Plate (23) to the LH side of the Trolley. Before securing the Plate ensure that the Paper Towel Rail (24) is located between the side of the Trolley and the Mounting Plate.



# ASSEMBLY INSTRUCTIONS

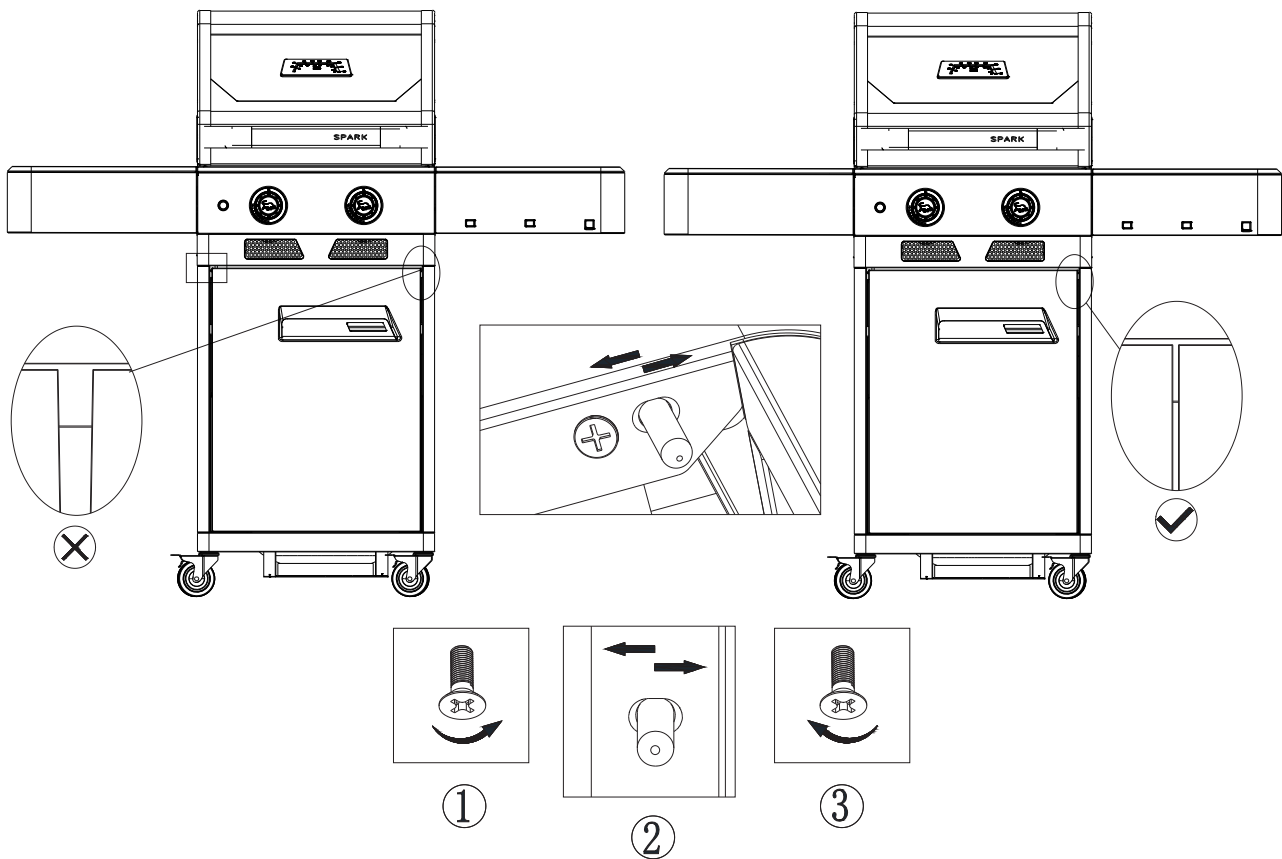
## STEP 20 - ADJUST THE DOOR POSITION

**20.1** If your doors are not sitting correctly inside the Trolley you can adjust the pivot points to straighten them.

**20.2** To adjust the Doors you will need to remove them by pushing the top pivot in to release the door in the same way it was assembled.

**20.3** Loosen the screw next to the pivot, this allows you to move it left or right and therefore adjust the door angle. Once adjusted reattach the door to see if it is correctly aligned.

**NOTE:** This process may take a couple of attempts to get the desired position.



# ASSEMBLY INSTRUCTIONS

## STEP 21 - INSERT THE COOKING SURFACE, FLAME TAMERS AND WARMING RACK

Parts / Hardware Needed		2 BNR
4	Cast Iron Cooking Grate Small	1
5	Cast Iron Solid Plate Small	1
28	Flame Tamer	1
3	Warming Rack	1
20	Grease Channel	1

**24.1** Place the Flame Tamer (28) over the burner on the left hand side of the firebox.

**24.2** Carefully lower and place the Cooking Grate (4) into the Firebox (1) above the flame tamer on the left hand side of the barbecue.

**24.3** Carefully lower and place the Solid Plate (5) into the Firebox (1) above the burners on the right hand side of the barbecue

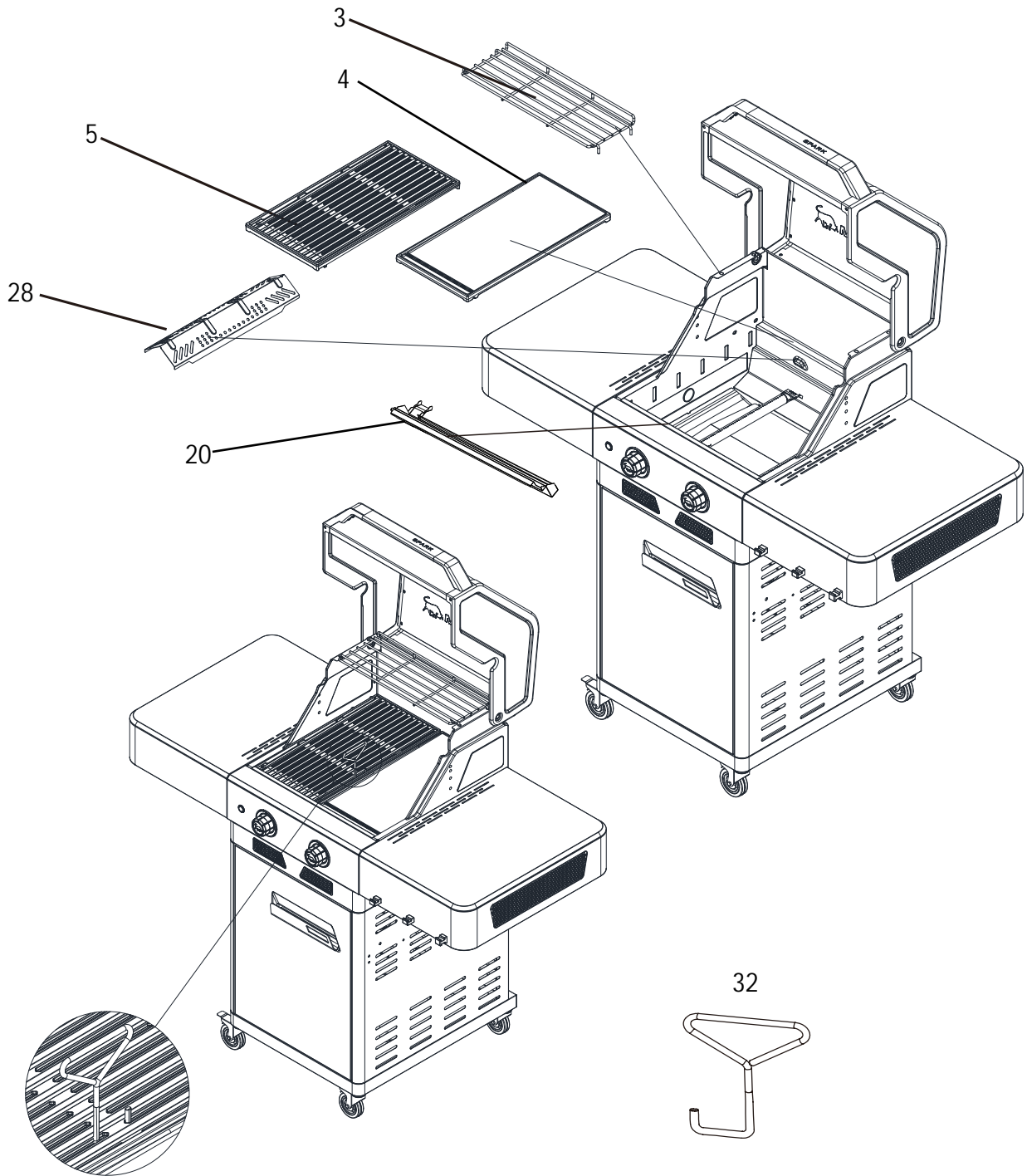
**24.4** Locate the Warming Rack's (3) legs into the resting points located at the top of the Firebox (1) above the cooking surface.

**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. Never operate the BBQ with the cooking grate over a burner that does not have a Flame Tamer over it.



Your Spark Barbecue comes supplied with a Grate Tool (32) which is design to help you lift the Cooking Grate (4) from the Firebox (1) when needed for cleaning and maintenance. You must use this tool to avoid damaging the Cooking Grates (1) with other tools.

# ASSEMBLY INSTRUCTIONS



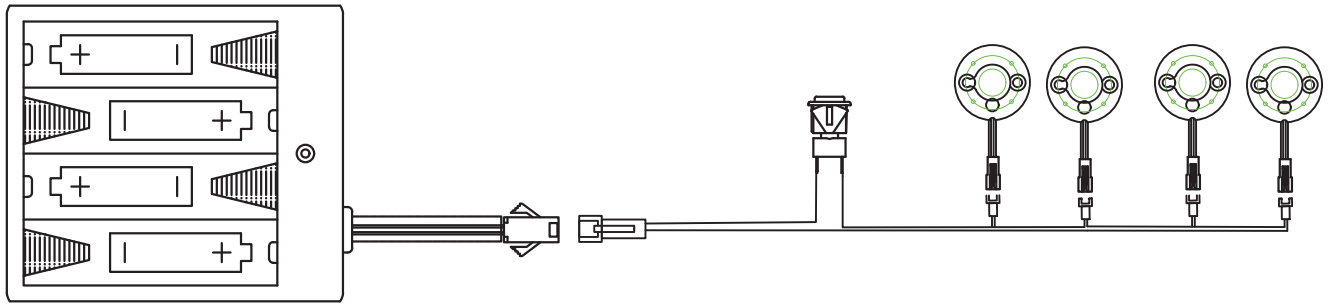


# TROUBLESHOOTING

PROBLEM	CAUSE	CHECK
When lighting I smell gas	Loose connection or faulty part	Check all connections are tight and perform the leak test of the gas line.
Barbecue will not light	No gas flow	Check that the valve on the gas cylinder is turned on. Check the burner ports are free from obstructions. Check all gas injectors are clean and free of obstructions. Check all gas connections are secure. Ensure each burner is positioned correctly over each gas port.
	Turning on gas control too quickly	Allow 5 seconds for the gas to flow through the burner before igniting.
	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your Mayo Hardware support. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn gas valve at cylinder.
	Gas cylinder low or empty	Replace cylinder and carry out leak test.
	Kink in the gas hose	Check there are no kinks or twists in the hose.
	Windy conditions	Make sure barbecue is out of the way of direct wind.
Low flame level or heat output	Burners will not cross light	Check you are running on correct gas. Check gas injector size is correct.
LED lights are not on	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
USB will not charge device	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
	Faulty charge cable	Ensure there is no visible damage to your charge cable
Hood Lights will come on	Power not connected to barbecue	Check the barbecue is connected to the power source and turned on.
	Globes may need replacing	Replace globe in light fitting
Rear Burner will not stay on	Releasing burner knob too early	When igniting the rear burner hold down the knob for 5 Sec to ensure gas is flowing to burner



# TECHNICAL INFORMATION

## WIRING DIAGRAM

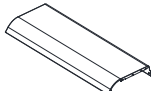



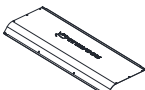
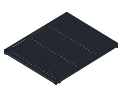

























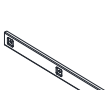
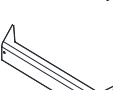










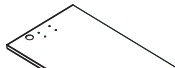


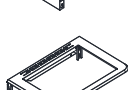















# TECHNICAL INFORMATION

















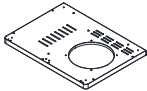




## DATA SPECIFICATION LABEL

<b>Mayo Hardware Pty Ltd</b>						Telephone AUS: 1300 360 211 NZ: 09 415 6240 www.mayohardware.com.au	
DESCRIPTION	MODEL		INJECTOR (mm)	PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)	IAPMO APPROVAL
MATADOR SPARK Trolley BBQ 6 BNR	GB0642 <input type="checkbox"/>	ULPG:	BBQ S/B	1.09 1.02	2.75	6 x 14.0 1 x 12.6	96.6
		NG:	BBQ S/B	1.60 1.60		1.00	
MATADOR SPARK Trolley BBQ 4 BNR	GB0641 <input type="checkbox"/>	ULPG:	BBQ S/B	1.09 1.02	2.75	4 x 14.0 1 x 12.6	68.6
		NG:	BBQ S/B	1.60 1.60		1.00	
MATADOR SPARK Trolley BBQ 2 BNR	GB0640 <input type="checkbox"/>	ULPG:	BBQ	1.09	2.75	2 x 14.0	28.0
		NG:	BBQ	1.60		1.00	
<b>Gas Supply Pressure, ULPG</b> Min: 2.70kPa; Max 3.45kPa Gas Type: NZ: Universal LPG or NG AUS: ULPG or NG				<b>Gas Supply Pressure, NG: 1.13kPa - 2.0kPa</b> Complies to: Standard AS/NZS 5263.1.7			
<b>MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS:</b> From Top of BBQ: 1000mm, From Sides and Rear: 1000mm							  
<b>SERIAL NUMBER:</b>			<b>DATE:</b>				
<b>FOR OUTDOOR USE ONLY</b>							

# SPARK SPARE PARTS

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	

# SPARK SPARE PARTS

61		76	
62		77	
63		78	
64		79	
65		80	
66		81	
67		82	
68		83	
69		84	
70		85	
71		86	
72		87	
73		88	
74		89	
75		90	

# SPARK SPARE PARTS

SPARE PART	NAME	PART CODE	SPARE PART	NAME	PART CODE
1	SPARK HOOD TOP 2B	GB0700	32	SPARK KNOB LARGE	GB0761
2	SPARK HOOD LINER	GB0703	33	SPARK KNOB BASE SMALL	GB0762
3	SPARK HOOD GLASS 2B	GB0706	34	SPARK KNOB SMALL	GB0763
4	SPARK HOOD THERMOMETER	GB0709	35	BELLOW ADAPTOR	GB0764
5	SPARK GLASS BEAD STRIP 2B	GB0710	36	HOSE AND REGULATOR	GB0765
6	SPARK HOOD SIDE PANEL LH	GB0713	37	GREASE TRAY 2B	GB0766
7	SPARK HOOD SIDE PANEL RH	GB0714	38	GREASE TRAY WIRE	GB0769
8	SPARK HOOD FRONT SURFACE 2B	GB0715	39	GREASE CUP	GB0770
9	SPARK HOOD FRONT LINING 2B	GB0718	40	LH SIDE SHELF TOP	GB0771
10	SPARK HOOD HANDLE SEAT	GB0721	41	LH SIDE SHELF SURROUND	GB0772
11	SPARK HOOD HANDLE TUBE 2B	GB0722	42	RH SIDE BURNER SHELF ASSEMBLY	GB0773
12	SPARK FIREBOX ASSEMBLY 2B	GB0725	43	RH SIDE SHELF SURROUND	GB0774
13	SPARK OIL BAFFLE	GB0728	44	SIDE BURNER LID	GB0775
14	MAIN BURNER	GB0823	45	SIDE BURNER LID AXLE	GB0776
15	FLAME TAMER	GB0824	46	LOCKING PIN	GB0777
16	GREASE CHANNEL 2B	GB0729	47	WIRE TRIVET	GB0778
17	CAST IRON COOKING GRATE SMALL	GB0733	48	SIDE BURNER SEAT	GB0779
18	CAST IRON SOLID PLATE SMALL	GB0735	49	SIDE BURNER ASSEMBLY	GB0780
19	WARMING RACK 2B	GB0736	50	SIDE BURNER CONNECTION SHEET	GB0781
20	INNER CONTROL PANEL 2B	GB0739	51	SIDE BURNER IGNITION WIRE	GB0782
21	CONTROL PANEL CONNECTION PLATE LH	GB0742	52	SIDE BURNER NOZZLE SEAT	GB0783
22	CONTROL PANEL CONNECTION PLATE RH	GB0743	53	TOOL HOOK PLATE	GB0784
23	FIREBOX REAR SEALING PLATE 2B	GB0744	54	BOTTLE OPENER	GB0785
24	HOOD BUMPER	GB0747	55	TOOL HOOK	GB0786
25	CIRCLIP	GB0748	56	TROLLEY SHELF 2B	GB0787
26	SPARK CONTROL PANEL ASSEMBLY 2B	GB0749	57	DOOR MAGNET	GB0790
27	SPARK LOWER CONTROL PANEL 2B	GB0752	58	SILICONE RING	GB0791
28	VALVE ASSEMBLY 2B	GB0758	59	TROLLEY REAR PANEL UPPER 2B	GB0792
29	DOOR HANDLE HINGE ASSEMBLY	GB0758	60	TROLLEY REAR PANEL LOWER 2B	GB0795
30	LIGHT SWITCH	GB0759	61	GAS PIPE RING	GB0798
31	SPARK KNOB BASE LARGE	GB0760			





# 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](http://www.mayohardware.com.au)

Phone (Aus) 1300 360 211  
Phone (NZ) 09 415 6240  
Email: [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au)

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

Date of purchase: .....

Purchased from: .....

Location: .....

Model name and number: .....

Batch code: .....

Receipt number: .....

Note: The manufacturing date can be found printed on this operating manual and is also located on the Data Specification Label that is applied to the inside of the Trolley Door of your Matador BBQ.





# WARRANTY

## MAKING A CLAIM

Any claim under this warranty must be made within 5 years of the date of purchase of the product. To make a claim under warranty, take the product (with proof of purchase) to any Bunnings store (see [www.bunnings.com.au](http://www.bunnings.com.au) (for AU) or [www.bunnings.co.nz](http://www.bunnings.co.nz) (for NZ) for store locations) or contact Mayo Hardware Pty Ltd [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au).

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

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law or Consumer Guarantees Act 1993 (NZ). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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

## WHAT IS NOT COVERED

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

## FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact the Mayo Hardware through the below details:  
Phone (Aus) 1300 360 211  
Phone (NZ) 09 415 6240  
Email: [matador@mayohardware.com.au](mailto: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](mailto: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 your BBQ's details together with a copy of your purchase receipt to [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au).



Visit [www.matadorbbqs.com.au](http://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.