

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.



368 581

GB0649 Retain manual for future reference.

CONTENTS

FEATURES & BENEFITS	З
SAFETY INFORMATION	4
DO'S & DON'TS	6
GAS CYLINDERS	7
POSITIONING THE BBQ	8
GAS LEAK TEST	10
USING YOUR BARBECUE	11
CARE AND MAINTENANCE	16
NATURAL GAS CONVERSION	17
EXPLODED PRODUCT DIAGRAM	18
PART LIST	19
HARDWARE LIST	20
ASSEMBLY INSTRUCTIONS	21
TROUBLESHOOTING	45
TECHNICAL INFORMATION	46
SPARE PARTS LIST	48
WARRANTY	53

CONTACT INFORMATION

Please contact your nearest Bunnings Warehouse for product enquiries. For spare parts, service and warranty queries, please contact Mayo Hardware at matador@mayohardware.com.au or call; 1300 360 211 (AUS) 09 415 6240 (NZ) www.matadorbbqs.com.au



BARBECUE DIMENSIONS

	Ignite 2 BNR	
	GB0649	
Length	1310 mm	
Width	630 mm	
Height	1260 mm	

FEATURES & BENEFITS



BARBECUE SPECIFICATIONS

Ignite 2 BNR
TOTAL INPUT
ULPG: 28.0 Mjhr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75 kPa
NG: 24.0Mj/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, noncombustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the barbecue.
- Place the barbecue in an area where children and pets cannot come into contact with it. Close supervision is necessary when in use.
- Do not use this barbecue for anything other than its intended purpose.
- Any modifications to this barbecue may be dangerous. Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Never alter or modify the regulator or gas supply assembly.
- In windy weather, place the barbecue in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away.
- Use caution during assembly and while operating your barbecue to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the barbecue.
- Use caution and common sense when operating your barbecue.
- Do not move the barbecue during cooking.
- Always turn off gas supply after use.
- Use caution when lifting or moving the barbecue to prevent strains and back injuries. Wait for the barbecue to cool down prior to moving.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

YOUR MATADOR IGNITE BARBECUE

- DATE OF PURCHASE.....
- MODEL NUMBER.....
- SERIAL NO.....
- DATE OF MANUFACTURE.....

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

WARNING: THE BARBECUE MUST NOT BE USED INDOORS

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

When using in an enclosure, ventilation must be provided as per the details on page 8 & 9. Gas vapours are highly explosive and can cause serious injury if allowed to accumulate in a confined space and Ignited.

PRODUCT WARNING LABELS

Do not remove the permanent WARNING labels that are applied to your barbecue to ensure safe operation.

DATA SPECIFICATION LABEL:

On your barbecue is a silver data label that contains detailed information about your product. For your records on this label will find;

- Product Specifications
- Serial Number
- Manufacturing Date

If you need to contact the manufacturer for information, technical support or to order spare parts please have this information at hand.



IMPORTANT! PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE!

UNIVERSAL LPG GAS ONLY

ONLY USE POWER ADAPTOR SUPPLIED WITH BARBECUE



SAFETY INFORMATION

SAFETY COMPLIANCE LABEL

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

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



COOKING SURFACE

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

IN CASE OF A FIRE

- If the fire is at the barbecue, turn the gas off at the cylinder.
- Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If you cannot safely reach the valve to turn off because the fire is at the cylinder, contact the fire brigade immediately.
- Cool the gas cylinder by directing water from the garden hose to its centre.
- If gas is burning try to not extinguish it, having the gas burn off is better than letting the pressure build up and potentially lead to an explosion.

SETTING UP YOUR GREASE MANAGEMENT

- Remove the grease tray from the BBQ and line it with aluminum foil. Try to make this as smooth as possible so you don't hinder the flow of oil and grease.
- Line the bottom of the grease cup with fat absorber.
- Regularly change the foil and fat absorber to reduce the chance of fat fires occurring.
- Fires and damages resulting from a build up of fat and grease are NOT covered under warranty.

PREVENTING FAT FIRES

Your barbecue whilst in use collects a large amount of fat and grease. Make sure that excessive amounts of grease or food **DO NOT** build up in the grease slot under your cooking plates to reduce the risk of fat fires occurring. If your barbecue is not maintained regularly this build up

can lead to a potential fire.

Please refer to the 'Maintaining Your Barbecue' section in this booklet for further information on how to clean and reduce the risk of a fire occurring. If you have any questions please call the Mayo Hardware support team for further details.

VENTILATION

When locating your barbecue it is important to ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up. Minimum 20mm ventilation and air-intake gaps are to be left at rear of the barbecue in fixed installations.

POWER SUPPLY

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

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

WARNING: Keep the electrical cord away from hot surfaces.

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

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

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

Do's & Don'ts

DO'S

- Use inspected exchanged gas cylinders and/or have cylinders filled by an authorised LPG supplier in your country.
- Perform a gas leak check on all gas line connections prior to lighting the barbecue.
- This appliance is designed and approved for use with LPG / Propane Gas and Natural Gas when converted by an approved gas fitter using the available natural gas conversion kit.

LPG Cylinder sizes;

Type 1 - 4 Kg/ 3.2 Kg Fill Capacity 350mm Height x 240mm Diameter.

Type 2 : 9 Kg / 8.5 Kg Fill Capacity 480mm Height x 310mm Diameter.

(Cylinder and gas sold separately) Install every component of the barbecue so it functions correctly and avoids the risk of injury.

- Before cooking preheat the barbecue for 3 5 minutes.
- Always use proper barbecue tools and accessories when cooking and serving from your barbecue.
- Take note of your burner temperature when cooking to achieve the desired result.
- If your barbecue will not light immediately, turn the knob to 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.
- Check the power cord for any signs of cuts or damage. If the power cord is found to be damaged do not use the barbecue and contact Matador.

MATADOR

DON'TS

- DO NOT install the barbecue closer than 1 meter on the sides or 1 meter in the back to any combustible surface or less than 1 metre beneath any overhead combustible construction.
- DO NOT Ignite your barbecue with the hood closed
- DO NOT attempt any adjustment or modification of the preset regulator.
- DO NOT let LPG cylinder rest on its side. It must always remain upright.
- DO NOT store gas cylinder indoors, or in any enclosed area.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder.
- DO NOT operate this barbecue without an approved gas regulator.
- DO NOT turn on burner knob until a lit match is in place next to the burner ready for ignition. (Manual ignition only).
- DO NOT wear long loose flowing clothing around the barbecue. Long flowing hair is also easily Ignited, especially by unexpected flare-ups.
- DO NOT leave food unattended for long periods. It is possible for fats to catch fire at low temperatures.
- DO NOT use corrosive materials to clean your barbecue parts.
- DO NOT 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 use this BBQ is power cord is damaged.
- DO NOT SPRAY AEROSOLS IN THE
 VICINITY OF THIS APPLIANCE WHILE IT
 IS IN OPERATION.
 DO NOT USE OR STORE FLAMMABLE
 MATERIALS IN OR NEAR THIS
 APPLIANCE.
 DO NOT PLACE ARTICLES ON OR
 AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.

GAS CYLINDERS

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

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

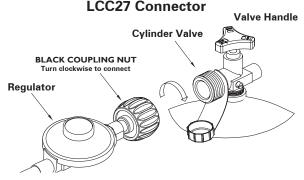


HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

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

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

- 1. Check that all control knobs are in the '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

 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.



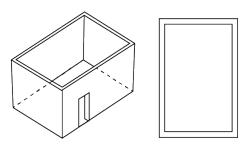
POSITIONING THE BBQ

- 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

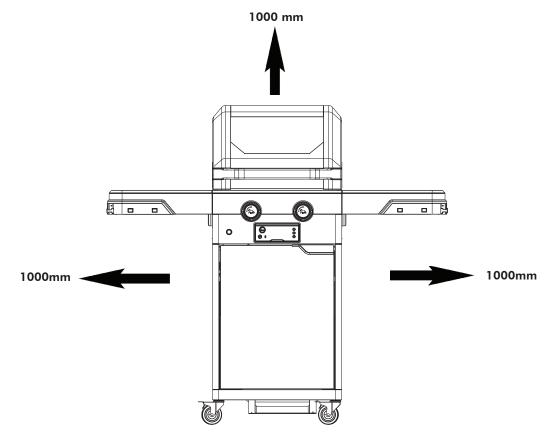
side, back and front wall areas shall be and remain open and unrestricted.

- 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.



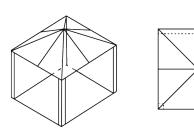


POSITIONING THE BBQ

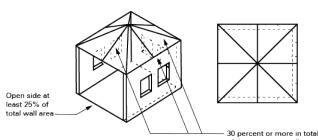
2.

3.

Both ends oper



5.



30 percent or more in total of the remaining wall area is open and unrestricted

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

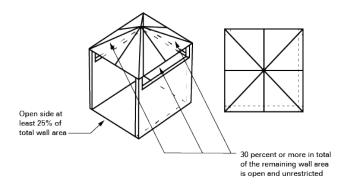
(i) at least 25% of the total wall area is completely open, and

(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.







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

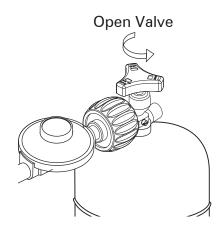
WARNING

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.

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.



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 with warm soapy water prior to use. 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 specifically designed for use on barbecues. to the **HI** position to trigger the auto-ignition of the burner. When the burner Ignites, release the knob.

STEP 4 – If the burner does not light, return control knob to the **OFF** position and wait 2 minutes before trying again.

2. MANUAL IGNITION

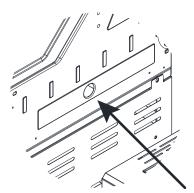
If you find that you need to manually Ignite your barbecue please follow these instructions carefully.

MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

STEP 3 - Insert a lit long nozzle gas lighter or long stemmed match into the lighter hole on the right hand side of the barbecue (see below).



STEP 4 - Turn the far right hand control knob to **HI** and it will light from the match or gas lighter.

STEP 5 - Once lit. turn the next burner to the left onto HI and light it from the already lit burner. Repeat this process for all remaining main burners.

USING WITH THE HOOD DOWN

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

PRE-HEATING

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

COOKING SURFACE

Your cooking surfaces are enamel coated and do not need to be seasoned before use. We do advise to wash them down

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

BOTTLE OPENER

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



USING YOUR CONNECTED THERMOMETER

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

This controller has the following functions;

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

CONTROLLER INTERFACE



MASTER BUTTON

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

1. When pressed and held, it will power ON/OFF the BBQ controller before and after using your BBQ.

2. When the button is pressed once it will turn ON/OFF your BBQ knob lights.

2. CONTROL DIAL

The large dial allows you to do the following functions:

1. Scroll through the probe inputs to select which one to display. Once on the probe you want to display, push and click the dial to confirm selection.

2. By double pressing the dial you can change between **STEP 4 -** Laun phone permissions. as desired. **STEP 5 -** Press

3. WIRELESS CONNECTION INDICATOR

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

4. GAS LEVEL INDICATOR

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

5. PROBE TEMPERATURE DISPLAY

These numbers display the temperature reading for the 3 wired Meat Probes when they are connected to the BBQ. You use the Control Dial (2) to select which probe you would like to display as required.

6. PROBE CONNECTION PLUGS

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

7. BBQ TEMPERATURE DISPLAY

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

8. USB 'C' PORT

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



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

CONNECTING YOUR THERMOMETER

STEP 1 – Search for the 'Matador' App in the Appstore or Google Play store.

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

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

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

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









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

USING THE MATADOR APP

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



1. DEVICE HOME SCREEN

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

2. SETTINGS BUTTON

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

3. BBQ BUTTON

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



3.1 RETURN BUTTON

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

3.2 TEMPERATURE DISPLAY

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

3.3 SET BUTTON

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

3.4 PAIR BUTTON

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

3.5 POWER BUTTON

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

3.6 KNOB LIGHT BUTTON

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

3.7 GAS CYLINDER LEVEL

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

4. TIMER

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

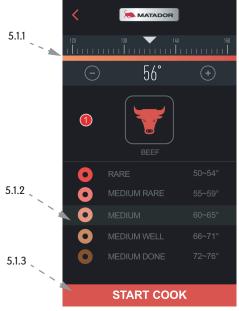
5. PROBE MONITORING TILES

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



5.1 PRESETS

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



5.1.1 TEMPERATURE SLIDER

You can manually adjust the desired temperature by



sliding the scale left and right.

5.1.2 PRESET TEMPERATURES

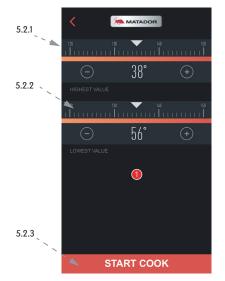
To set a preset cooking level, click on the desired preset from the list provided.

5.1.3 START COOK

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

5.2 CUSTOM COOK

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



5.2.1 TEMPERATURE SLIDER - MAX

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

5.2.2 TEMPERATURE SLIDER - MIN

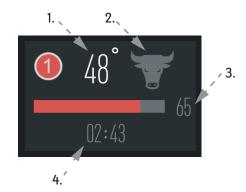
Sliding the scale left and right allows you to set the MIN temperature for your cook.

5.2.3 START COOK

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

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

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



6. SHOP PRODUCTS BUTTON

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

7. ALERTS

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

8. BBQ AMBIENT TEMPERATURE

This displays the current ambient temperature of the IGNITE BBQ.

NOTE: This is not the grill surface temperature.

9. GAS LEVEL READING

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

* NOTE: The Gas Reader comes standard on the Ignite + Trolley BBQs. It can be purchased as an accessory and is compatible with the IGNITE controller.

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

MOBILE RESTRAINT HOSE

When the mobile trolley barbecue is connected to a fixed

gas supply via a flexible hose connection, a retraining 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

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

ASSEMBLY

NOTE:

than 80% of the gas hose length.

THIS GAS BARBECUE IS

TEST POINT PROVIDED

0

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

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

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

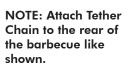
STEP - 3 After your installation has been completed by the registered authority they LEGALLY have to issue you with a certificate of compliance for your records.

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

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

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

TETHER TO BE INSTALLED NOT MORE THAN 50mm FROM GAS SUPPLY <u>rece</u> WALL FASTENERS FOR THE TETHER ARE NOT INCLUDED IN YOUR HARDWARE PACK GAS SUPPLY



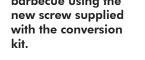
Remove screw from the BBQ and attach the tether to the barbecue using the new screw supplied with the conversion kit.



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

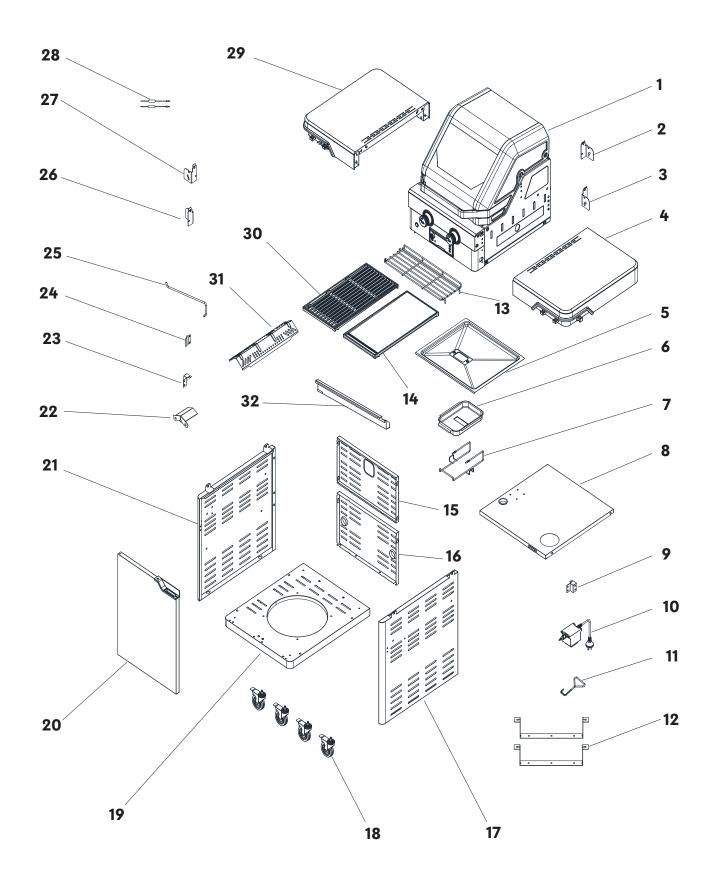


WARNING: ENSURE **RESTRAINING TETHER IS INSTALLED PRIOR** TO USE!



EXPLODED PARTS DIAGRAM

IGNITE 2 BURNER BARBECUE





PARTS LIST

Part	NAME	2 BNR QTY	Part	NAME	2 BNR QTY
1	Lid and Firebox Assembly	1	23	Trolley Shelf Left Plate	1
2	RH Side Shelf Bracket Rear	1	24	Paper Towel Rail Plate	1
3	RH Side Shelf Bracket Front	1	25	Paper Towel Rail	1
4	RH Side Shelf Assembly	1	26	LH Side Shelf Bracket Front	1
5	Grease Tray	1	27	LH Side Shelf Bracket Rear	1
6	Grease Cup	1	28	Temperature Probes	2
7	Grease Tray Wire	1	29	Left Side Shelf Assembly	1
8	Trolley Shelf	1	30	Cast Iron Cooking Grate Small	1
9	Trolley Shelf Right Plate	1	31	Flame Tamer	1
10	Power Adaptor	1	32	Grease Channel	1
11	Cooking Grate Lifting Tool	1			
12	Gas Cylinder Bracket	2			
13	Warming rack	1			
14	Cast Iron Solid Plate Small	1			
15	Rear Trolley Panel Upper	1			
16	Rear Trolley Panel Lower	1			
17	RH Trolley Panel	1			
18	LockingCastor	4			
19	Trolley Base	1			
20	Door Assembly	1			
21	LH Trolley Panel	1			
22	Temperature Probe Shield	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

HARDWARE LIST

Part	NAME	HARDWARE IMAGE	2 BNR QTY
A	Pan Head Screw 5/32" - 32UNC-Black	€∍	15
В	Pan Head Screw 1/4" - 20UNC		14
с	Shoulder Head Screw	M (H)	8
D	Gasket	0	2
E	Door Hinge	Д Т	1
F	Pan Head Screw 5/32" - 32UNC-SS	A state of the	2
G	Cross recessed countersunk head screws	La construction de la constructi	4



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:

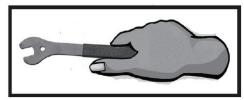
- Phillips head Screwdriver
- Adjustable Wrench

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 Ignite Barbecue videos of the assembly process have been made to step you through the process.

To access these helpful videos visit:

www.matadorbbqs.com.au

or www.bunnings.com.au www.bunnings.co.nz

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

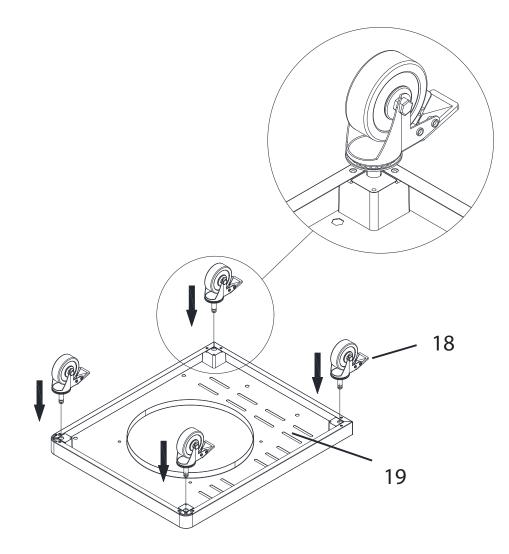
CAUTION

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.

STEP1-LOCKING CASTOR ASSEMBLY

Parts /	Parts / Hardware Needed]
19	Trolley Base		1	NOTE: This stage will require a Phillips head screwdriver
18	Locking Castors		4	

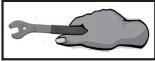
1.1 Assemble the Locking Castors (18) into the Base Panel (19)





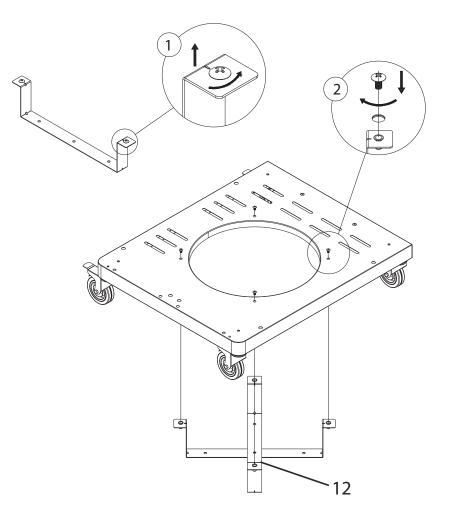
STEP 2 - GAS CYLINDER BRACKET ASSEMBLY

Parts /	Parts / Hardware Needed			
12	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 (12) to the Trolley Base (19)



STEP 3 - ASSEMBLE THE TROLLEY SIDE PANELS

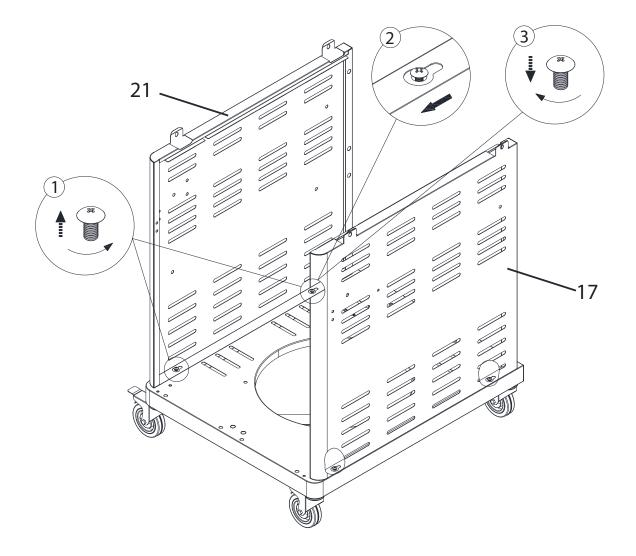
ALL MODELS

Parts /	Hardware Needed		
17	Trolley Right Side Panel	1	NOTE: This stage will require a Phillips head screwdriver to tighten the securing hardware.
21	Trolley Left Side Panel	1	

3.1 Unscrew the 4 securing screws in the Trolley Base Panel (19) 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 21) 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.





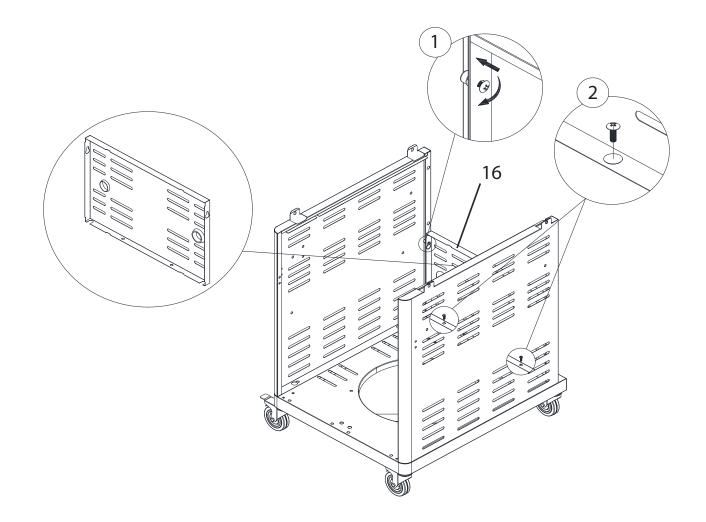
STEP 4 - ATTACH TROLLEY REAR PANEL

ALL MODELS

Parts / Hardware Needed					
16	Trolley Rear Panel Lower		1	NOTE: This stage will require an adjustab spanner.	
В	Pan Head Screw 1/4" - 20UNC		4		

4.1 Using 2 Screws (B) secure the sides of the Trolley Rear Panel Lower (16) to the Left and Right Hand Trolley panels.4.2 Using 2 Screws (B) attach the panel to the Trolley Base Panel (19).

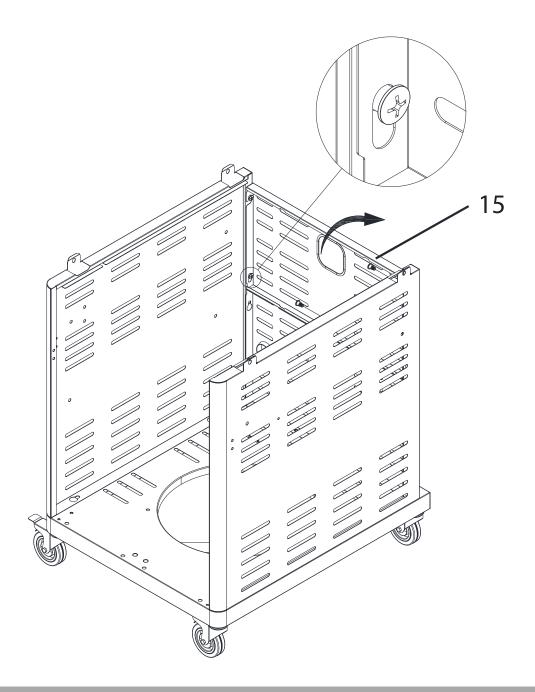
NOTE: Secure the pivots firmly but do not over tighten them



STEP 5 - ASSEMBLE REAR PIVOTING PANEL

Parts / Hardware Needed				
15	Trolley Rear Panel Upper		1	NOTE: This stage will require a Phillips head screwdriver
с	Shoulder Head Screw	(X)	4	

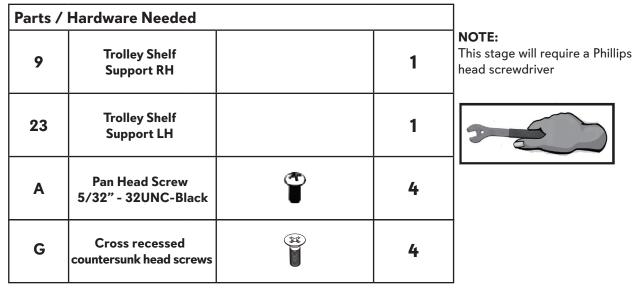
5.1 Secure the Trolley Rear Panel Upper (15) using 4 Shoulder Bolts (C).



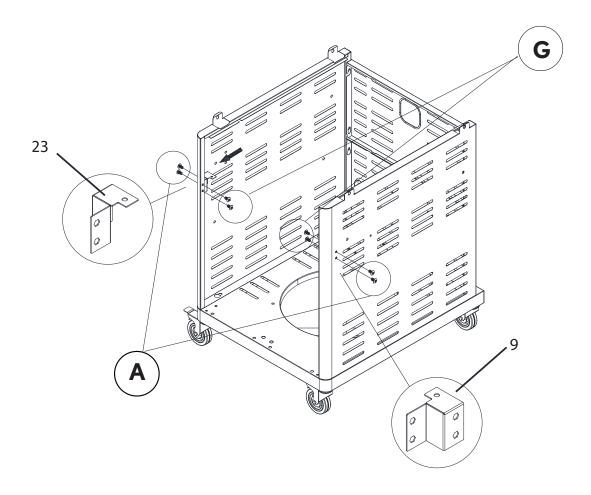


STEP 6 - TROLLEY SHELF SUPPORTS

ALL MODELS



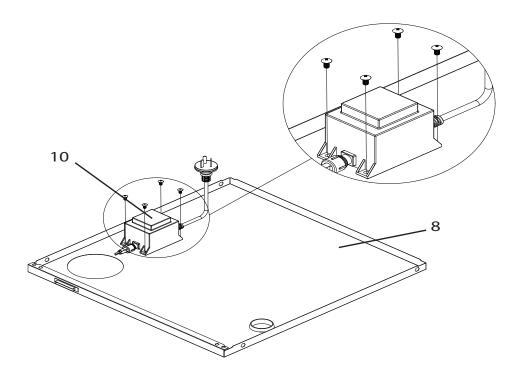
6.1 Using 4 screws (A) and 4 screws(G) per bracket, attach the Shelf Supports to the Trolley Side Panels. Refer to the illustration for orientation of brackets.



STEP 7 - ASSEMBLE POWER ADAPTOR TO TROLLEY SHELF

Parts /	Hardware Needed]		
8	Trolley Shelf		1	NOTE: This stage will require a Phillips head screwdriver
10	Power Adaptor		1	
A	Pan Head Screw 5/32" - 32UNC-Black	٢	4	_

7.1 Secure the Power Adaptor (10) to the Trolley Shelf (8) using for screws (A).



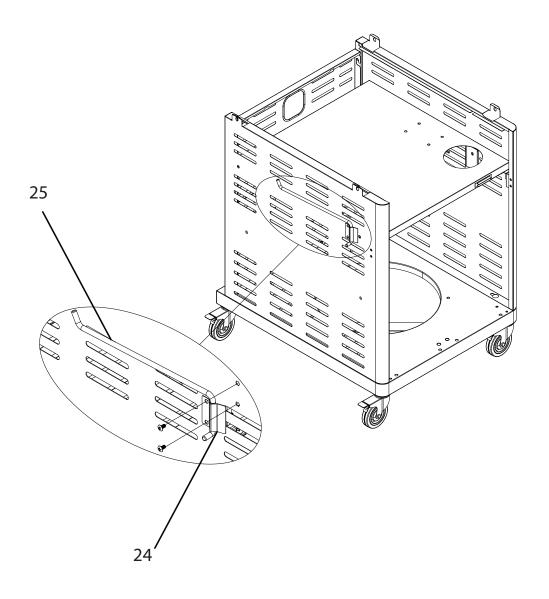


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STEP 8 - ATTACH PAPER TOWEL RAIL

Parts /	Parts / Hardware Needed			
24	Paper Towel Rail Plate		1	
25	Paper Towel Rail		1	
A	Pan Head Screw 5/32" - 32UNC-Black	۲	2	

8.1 Using 2 Screws (A) locate the Paper Towel Rail (25) to the side panel using the Paper Towel Rail Plate (24).



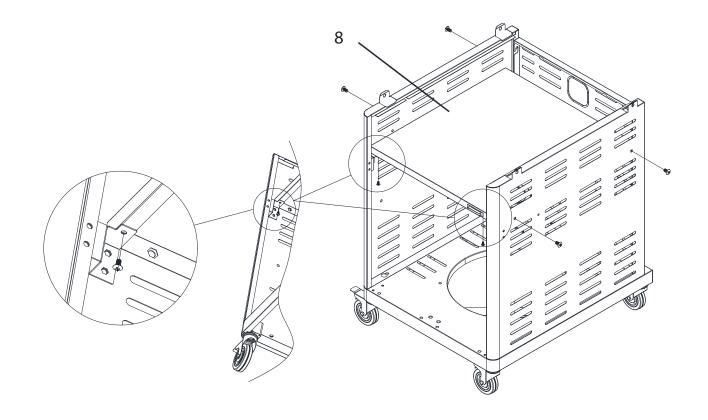
STEP 9 - ATTACH INTERNAL TROLLEY SHELF

Parts / Hardware Needed]
8	Trolley Shelf		1	NOTE: This stage will require a Phillips head screwdriver
Α	Pan Head Screw 5/32" - 32UNC-Black	۲	2	
В	Pan Head Screw 1/4" - 20UNC		4	

9.1 Lower the Trolley Shelf (8) into position, resting the it on the rear panel support and the two supports at the front of the trolley.

9.2 Through the front of the Support Brackets (9 and 23) secure the Shelf with 2 Screws (A)

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



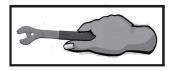


STEP 10 - LOCATE FIREBOX ONTO TROLLEY

Parts / Hardware Needed			1	
1	Fire Box and Lid Assembly		1	NOTE This st



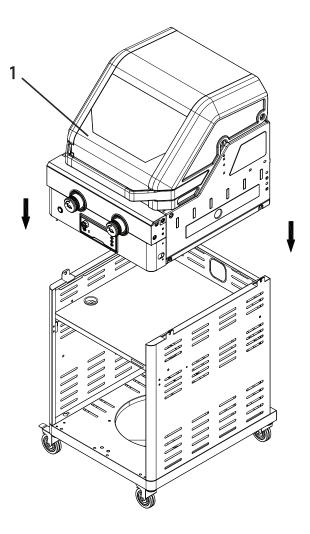
tage will require a Phillips head screwdriver



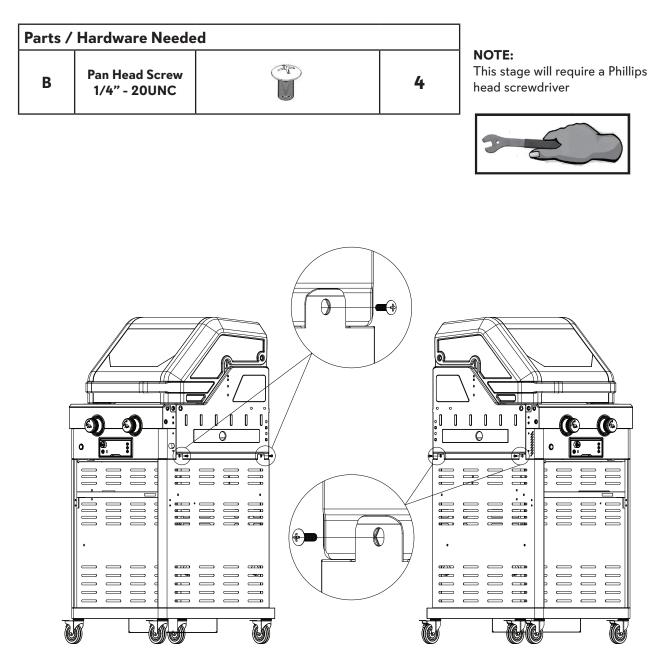
10.1 Locate the Firebox and Lid Assembly (1) onto the completed Trolley.



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



STEP 11 - SECURE FIREBOX TO TROLLEY ASSEMBLY



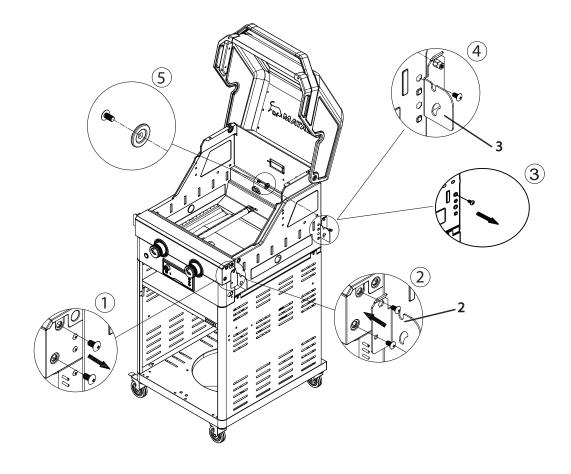
MATADOR

STEP 12 - ATTACH RIGHT HAND SIDE SHELF BRACKETS

Parts /	Parts / Hardware Needed			NOTE: This stage will require a Phillips
2	RH Side Shelf Bracket Rear		1	head screwdriver
3	RH Side Shelf Bracket Front		1	
В	Pan Head Screw 1/4" - 20UNC		1	
D	Gasket	0	1	

12.1 Unscrew the securing screws from the trolley then securing the RH Side Shelf Front Bracket (2) to the Trolley.
12.2 Unscrew the securing screws from the trolley then securing the RH Side Shelf Rear Bracket (3) to the Trolley.
12.3 Using 1 Screw (B) 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.

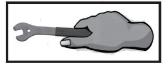


STEP 13 - ATTACH LEFT HAND SIDE SHELF BRACKETS

Parts / Hardware Needed				
27	LH Side Shelf Bracket Rear		1	
26	LH Side Shelf Bracket Front		1	
В	Pan Head Screw 1/4" - 20UNC		1	
D	Gasket	0	1	

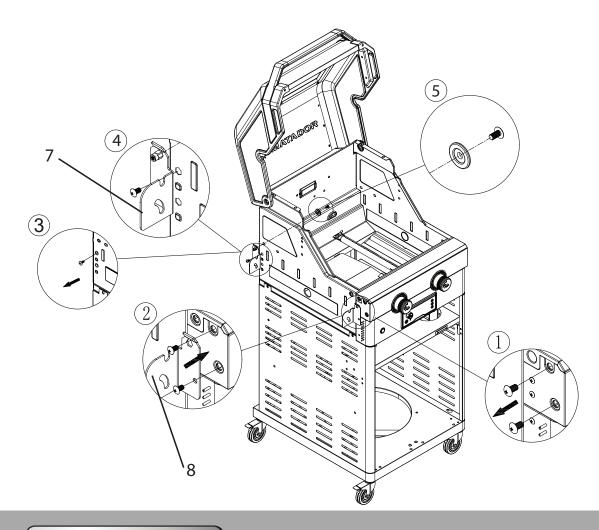
NOTE: This stage will require

This stage will require a Phillips head screwdriver



13.1 Unscrew the securing screws from the trolley then securing the LH Side Shelf Front Bracket (26) to the Trolley.
13.2 Unscrew the securing screws from the trolley then securing the LH Side Shelf Rear Bracket (27) to the Trolley.
13.3 Using 1 Screw (B) 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.



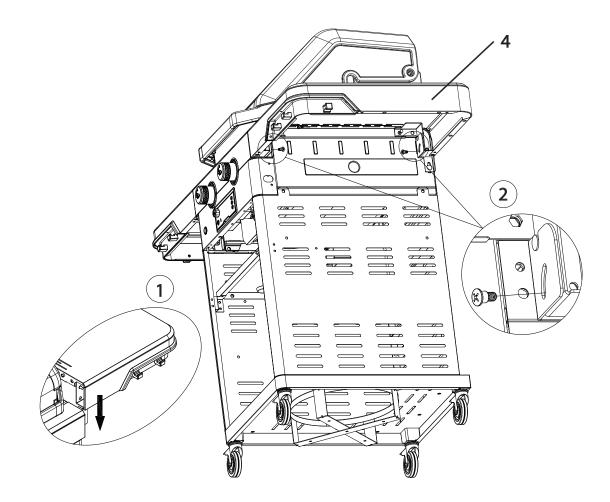


STEP 14 - ATTACH THE RIGHT HAND SIDE SHELF

Hardware Needed				
4	Right Hand Side Shelf Assembly		1	NOTE: This stage will require a Phillips head screwdriver
с	Shoulder Bolt	(X) M	2	

14.1 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 (4) and tighten

14.2 Pivot the Side Shelf upwards and drop the mating pins into the top notches of the brackets to secure in place.

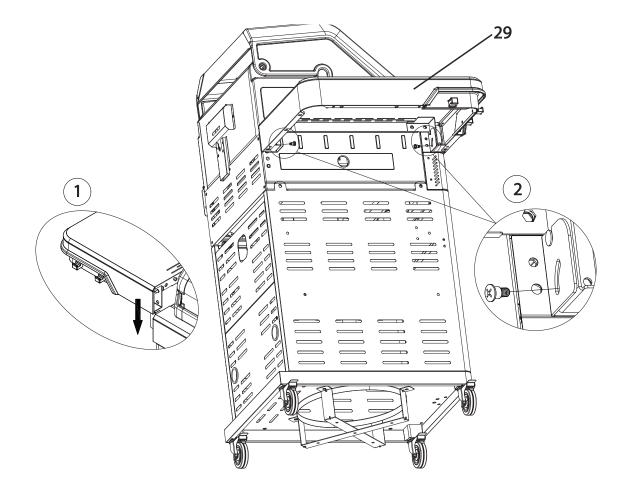


STEP 15 - ATTACH THE LEFT HAND SIDE SHELF

Hardware Needed					
29	Left Hand Side Shelf Assembly		1	NOTE: This stage will require a Phillips head screwdriver	
с	Shoulder Bolt	(X)	2		

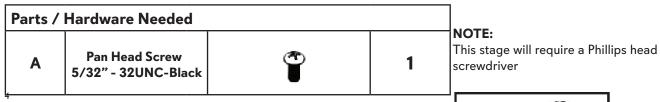
15.1 Insert a Shoulder Bolt (C) through the bottom curved slot of both front and rear brackets, from the inside of the shelf, into the mating threaded hole on the RH Side Shelf (29) and tighten

15.2 Pivot the Side Shelf upwards and drop the mating pins into the top notches of the brackets to secure in place.





STEP 16 - ASSEMBLING THE GAS LINE



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

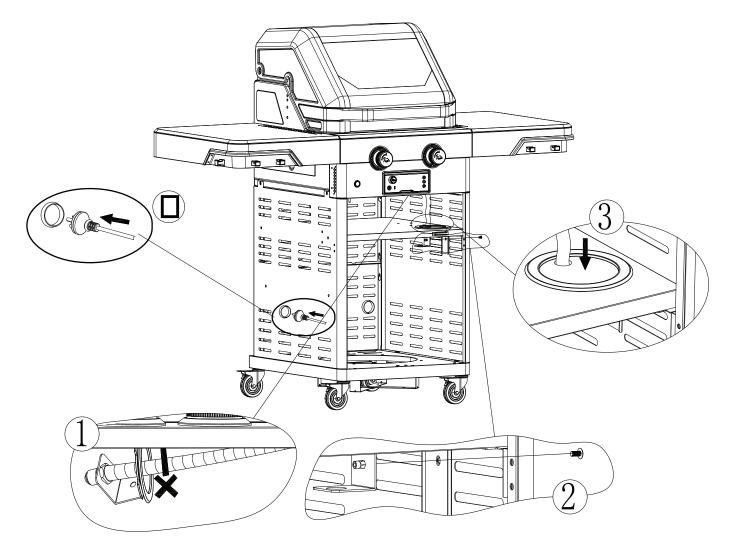
16.2 Feed the Hose and Bracket through the hole in the Trolley Shelf.

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

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

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





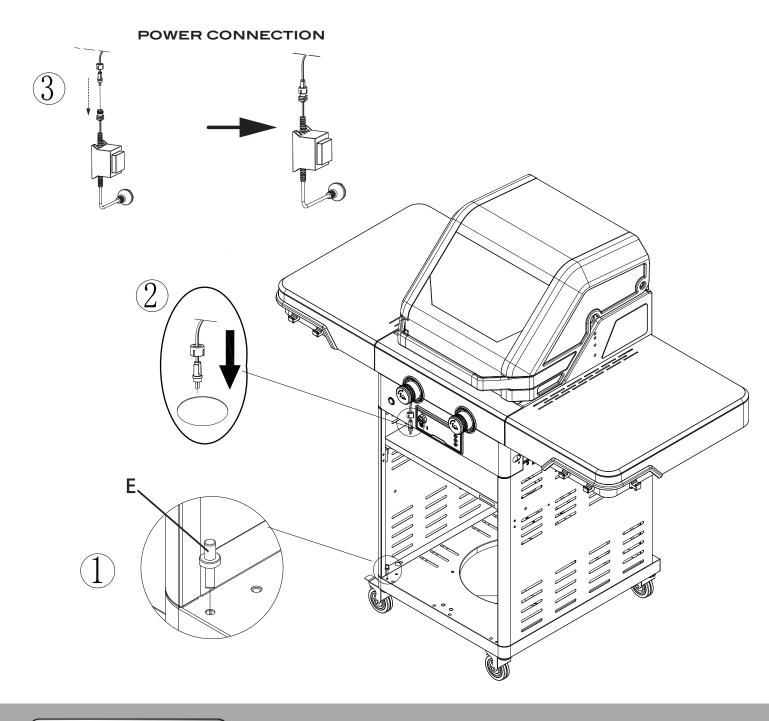
STEP 17 - ASSEMBLING DOOR PIVOTS

Parts / Hardware Needed				
E	Door Hinge Pivot		1	

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

17.2 Pass the halogen lamp cable connector through the hole on the middle baffle.

17.3 Connect the halogen lamp cable connector to the power adapter.

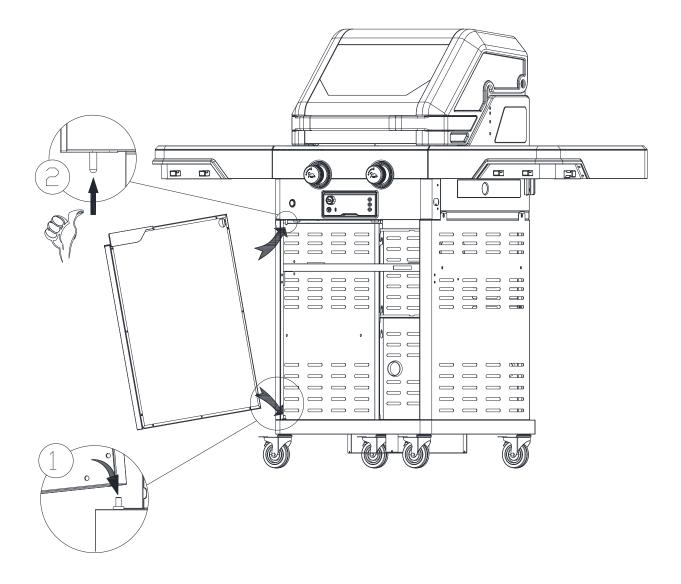




STEP 18 - ATTACHING THE DOOR ASSEMBLY

18.1 To attach the Door to the Trolley, you first locate the bottom of the door onto the pivot protruding from the Trolley Base (STEP 17)

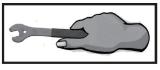
18.2 Once in place move the Door to the top of the Trolley and push in the top pivot which is sprung loaded. Once the door is under the pivot move into place and the pivot will release and lock and secure the Door.



STEP 19 - ASSEMBLING THE GREASE TRAY AND CUP

Parts /	Parts / Hardware Needed					
5	Grease Tray		1			
7	Grease Tray Wire		1			
6	Grease Cup		1			
A	Pan Head Screw 5/32" - 32UNC-Black	Ĩ	2			

NOTE: This stage will require a Phillips head screwdriver

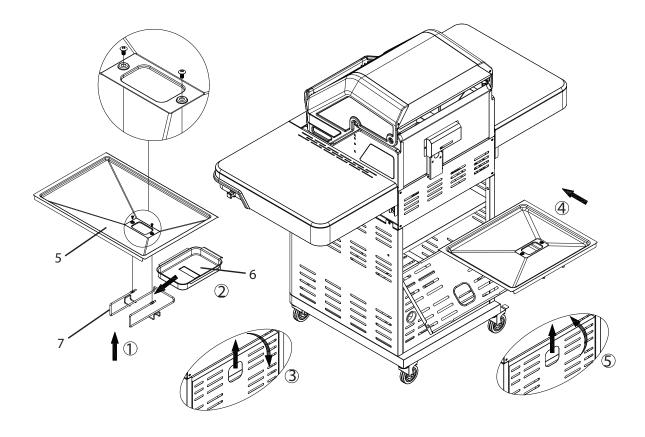


19.1 Using 2 Screws (A) secure the Grease Tray Wire (7) to the Grease Tray (5). Align the wire so that open end is facing the front of the BBQ when the Tray is inserted.

19.2 Slide the Grease Cup (6) 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.





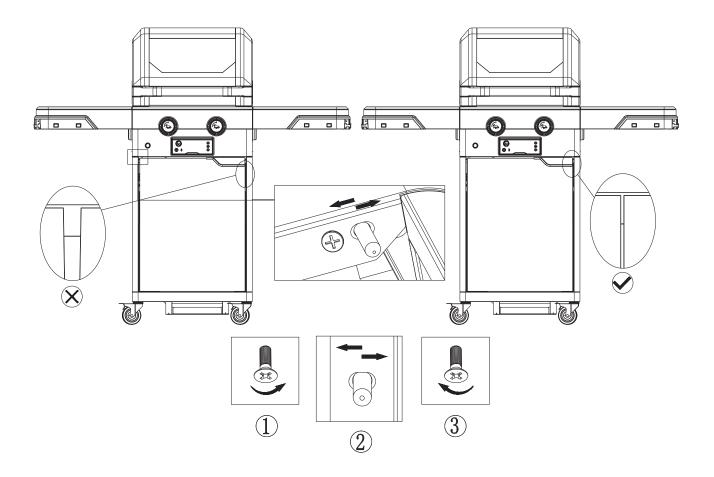
STEP 20 - ADJUST THE DOOR POSITION

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.

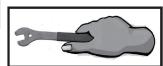
NOTE: This process may take a couple of attempts to get the desired position.



STEP 21 - ATTACH TEMP PROBE SHIELD

Parts /	2 BNR	
22	Temperature Probe Shield	1
F	Pan Head Screw 5/32" - 32UNC-SS	2

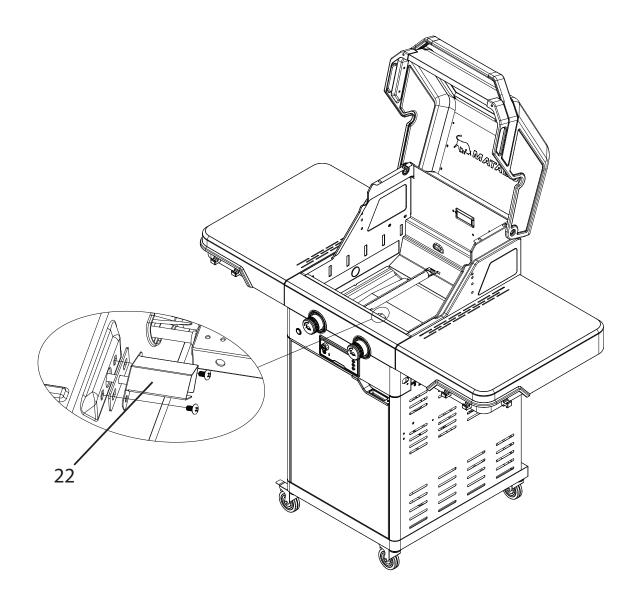
NOTE: This stage will require a Phillips head



screwdriver

21.1 Using 2 screws (F) secure the Temperature Probe Shield (22) over the probe.

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





STEP 22 - INSERT THE COOKING SURFACE, FLAME TAMERS AND WARMING RACK

Parts /	Parts / Hardware Needed		
30	Cast Iron Grate Small		1
14	Cast Iron Solid Plate Small		1
31	Flame Tamer		1
13	Warming Rack		1
32	Grease Channel		1

22.1 Place the Flame Tamer (31) over the burner on the left hand side of the firebox.

22.2 Carefully lower and place the Cooking Grate (30) into the Firebox (1) above the flame tamer on the left hand side of the barbecue.

22.3 Carefully lower and place the Solid Plate (14) into the Firebox (1) above the burners on the right hand side of the barbecue

22.4 Locate the Warming Rack's (13) legs into the resting points located at the top of the Firebox (1) above the cooking surface.

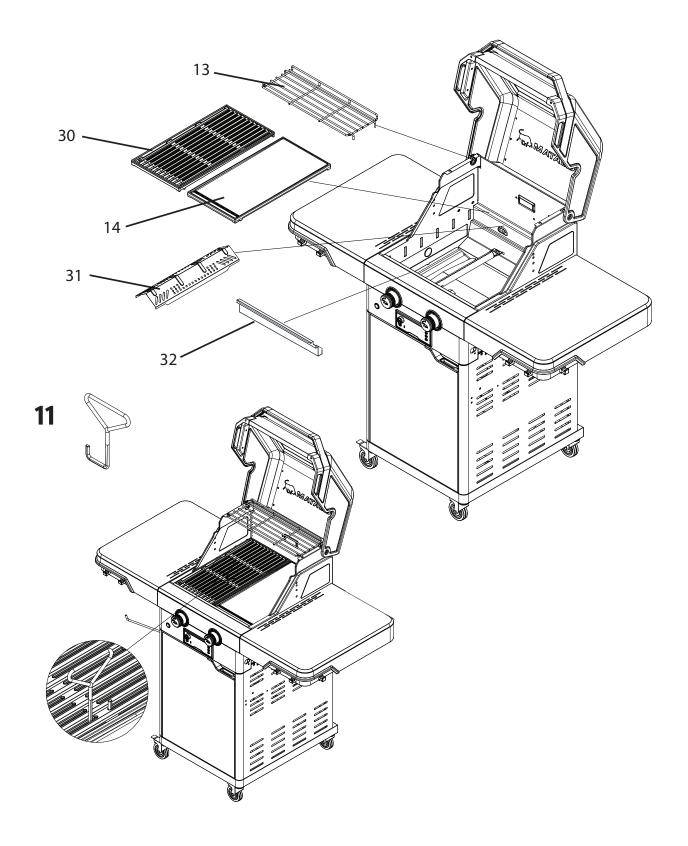
22.4 Locate the Warming Rack's (13) legs into the resting points located at the top of the Firebox (1) above the cooking surface.

22.5 Put the grease channel (32) into the front of the inner side of the firebox

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 Ignite Barbecue comes supplied with a Grate Tool (11) which is design to help you lift the Cooking Grate (14) from the Firebox (1) when needed for cleaning and maintenance. You must use this tool to avoid damaging the Cooking Grates with other tools.



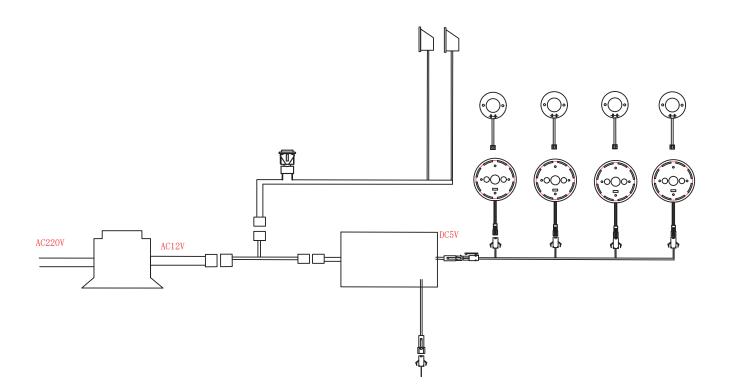


TROUBLESHOOTING

PROBLEM	CAUSE	CHECK
When lighting I smell gas	Loose connection or faulty part	Check all connections are tight and perform the leak test of the gas line.
Barbecue will not light	No gas flow	Check that the valve on the gas cylinder is turned on. Check the burner ports are free from obstructions. Check all gas injectors are clean and free of obstructions. Check all gas connections are secure. Ensure each burner is positioned correctly over each gas port.
	Turning on gas control too quickly	Allow 5 seconds for the gas to flow through the burner before igniting.
	Ignition system not working	Check to see visible Ignite at starter probe - if no Ignite 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

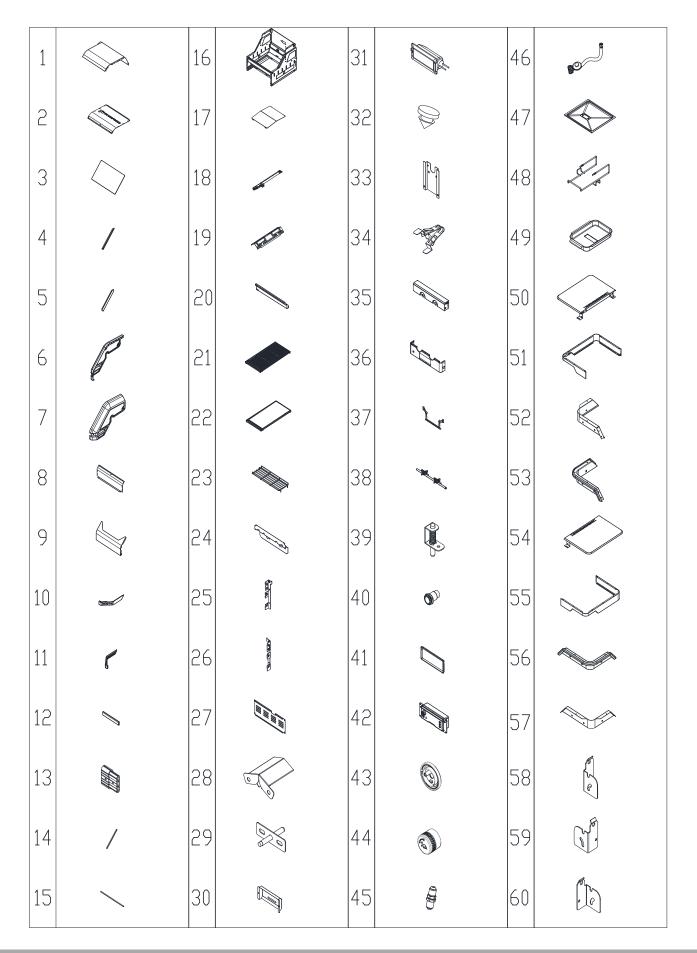


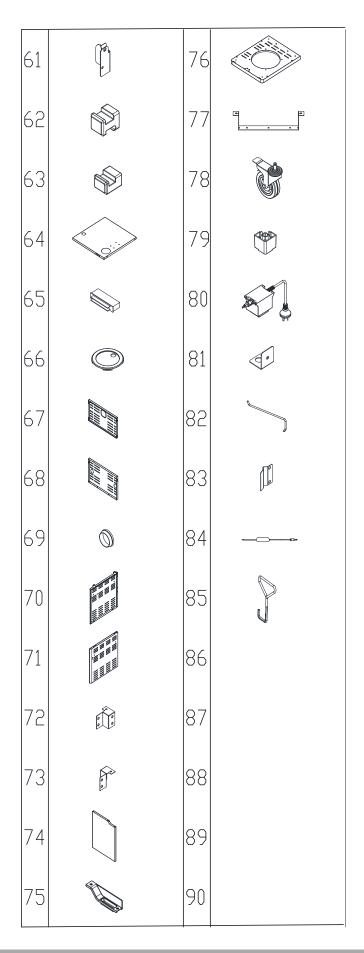


TECHNICAL INFORMATION

DATA SPECIFICATION LABEL

Mayo Hardw	vare Pty	Ltd					NZ: 09	none 300 360 211 9 415 6240 mayohardware.com.au
DESCRIPTION	MODEL		INJEC (m		PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)	IAPMO APPROVAL
MATADOR IGNITE	GB0654	ULPG:	BBQ S/B	1.09 1.02	2.75	6 x 14.0 1 x 12.6	96.6	GMK10923
Trolley BBQ 6 BNR		NG:	BBQ S/B	1.60 1.60	1.00	6 x 12.0 1 x 11.5	83.5	GasMark
MATADOR IGNITE	GB0652	ULPG:	BBQ S/B	1.09 1.02	2.75	4 x 14.0 1 x 12.6	68.6	
Trolley BBQ 4 BNR		NG:	BBQ S/B	1.60 1.60	1.00	4 x 12.0 1 x 11.5	59.5	ІАРМО
MATADOR IGNITE	GB0649	ULPG:	BBQ	1.09	2.75	2 x 14.0	28.0	
Trolley BBQ 2 BNR		NG:	BBQ	1.60	1.00	2 x 12.0	24.0	B DO NOT REMOVE
Gas Supply Pressure, ULPG Min: 2.70kPa; Max 3.45kPa Gas Type: NZ: Universal LPG or NG AUS: ULPG or NGGas Supply Pressure, NG: 1.13kPa - 2.0kPa Complies to: Standard AS/NZS 5263.1.7								
BBQ POWER: 230-240VAC 50Hz 21W Class II, IPX4 USB-C OUTPUT: DC5V, 1A a. Use only with a RCD/RCCB protected circuit. If used with extension cord, it must be an b. approved heavy duty type power cord.								
MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS: From Top of BBQ: 1000mm, From Sides and Rear: 1000mm								
SERIALN	IUMB	ER:				DATE	:	
FO	RC)U	ТС	C	OR	USI	ΞΟ	NLY





SPARE PART	NAME	Part Code	SPARE PART	NAME	Part Code
1	IGNITE HOOD TOP 2B	GB0826	12	IGNITE HOOD HANDLE 2B	GB0851
	IGNITE HOOD TOP 4B	GB0827		IGNITE HOOD HANDLE 4B	GB0852
	IGNITE HOOD TOP 6B	GB0828		IGNITE HOOD HANDLE 6B	GB0853
2	IGNITE HOOD TOP LINING 2B	GB0829	13	IGNITE HOOD HANDLE CONNECTION SEAT	GB0854
	IGNITE HOOD TOP LINING 4B	GB0830	14	IGNITE GLASS SILICONE MAT SMALL	GB0855
	IGNITE HOOD TOP LINING 6B	GB0831	15	IGNITE GLASS SILICONE MAT 2B	GB0856
3	IGNITE HOOD GLASS 2B	GB0832		IGNITE GLASS SILICONE MAT 4B	GB0857
	IGNITE HOOD GLASS 4B	GB0833		IGNITE GLASS SILICONE MAT 6B	GB0858
	IGNITE HOOD GLASS 6B	GB0834	16	IGNITE FIREBOX ASSEMBLY 2B	GB0899
4	IGNITE HOOD GLASS BEAD LH 2B	GB0835		IGNITE FIREBOX ASSEMBLY 4B	GB0900
	IGNITE HOOD GLASS BEAD LH 4B	GB0836		IGNITE FIREBOX ASSEMBLY 6B	GB0901
	IGNITE HOOD GLASS BEAD LH 6B	GB0837	17	OIL BAFFLE	GB0728
5	IGNITE HOOD GLASS BEAD RH 2B	GB0838	18	MAIN BURNER	GB0823
	IGNITE HOOD GLASS BEAD RH 4B	GB0839	19	FLAME TAMER	GB0824
	IGNITE HOOD GLASS BEAD RH 6B	GB0840	20	GREASE CHANNEL 2B	GB0729
6	IGNITE HOOD PANEL LH	GB0841		GREASE CHANNEL 4B	GB0730
7	IGNITE HOOD PANEL RH	GB0842		GREASE CHANNEL 6B	GB0731
8	IGNITE HOOD FRONT PANEL 2B	GB0843	21	CAST IRON GRATE SMALL	GB0733
	IGNITE HOOD FRONT PANEL 4B	GB0844	22	CAST IRON SOLID PLATE SMALL	GB0735
	IGNITE HOOD FRONT PANEL 6B	GB0845	23	WARMING RACK 2B	GB0736
9	IGNITE HOOD FRONT PANEL LINING 2B	GB0846		WARMING RACK 4B	GB0737
	IGNITE HOOD FRONT PANEL LINING 4B	GB0847		WARMING RACK 6B	GB0738
	IGNITE HOOD FRONT PANEL LINING 6B	GB0848	24	INNER CONTROL PANEL 2B	GB0739
10	IGNITE HOOD HANDLE LH SEAT	GB0849		INNER CONTROL PANEL 4B	GB0740
11	IGNITE HOOD HANDLE RH SEAT	GB0850		INNER CONTROL PANEL 6B	GB0741



Spare Part	NAME	Part Code	SPARE PART	NAME	Part Code
25	CONTROL PANEL CONNECTION SHEET LH	GB0742	43	IGNITE KNOB BASE LARGE	GB0873
26	CONTROL PANEL CONNECTION SHEET RH	GB0743	44	IGNITE KNOB LARGE	GB0874
27	FIREBOX REAR SEALING PLATE 2B	GB0744	45	BELLLOW ADAPTOR	GB0764
	FIREBOX REAR SEALING PLATE 4B	GB0745	46	HOSE AND REGULATOR ASSEMBLY	GB0765
	FIREBOX REAR SEALING PLATE 4B	GB0746	47	GREASE TRAY 2B	GB0766
28	IGNITE TEMPERATURE PROBE BAFFLE	GB0859		GREASE TRAY 4B	GB0767
29	IGNITE TEMPERATURE PROBE	GB0860		GREASE TRAY 6B	GB0768
30	HALOGEN LAMP COVER	GB0861	48	GREASE TRAY WIRE	GB0769
31	HALOGEN LAMP BASE	GB0862	49	GREASE CUP	GB0770
32	HOOD BUMPER	GB0747	50	LH SIDE SHELF SURFACE	GB0877
33	BELLOW ADAPTOR	GB0764	51	LH SIDE SHELF SURROUND	GB0878
34	CIRCLIP	GB0748	52	LH SIDE SHELF CORNER PLATE	GB0879
35	IGNITE CONTROL PANEL ASSEMBLY 2B	GB0863	53	LH SIDE SHELF CORNER	GB0880
	IGNITE CONTROL PANEL ASSEMBLY 4B	GB0864	54	RH SIDE SHELF SURFACE	GB0881
	IGNITE CONTROL PANEL ASSEMBLY 6B	GB0865	55	RH SIDE SHELF SURROUND	GB0882
36	IGNITE LOWER CONTROL PANEL ASSEMBLY 2B	GB0866	56	RH SIDE SHELF CORNER PLATE	GB0883
	IGNITE LOWER CONTROL PANEL ASSEMBLY 4B	GB0867	57	RH SIDE SHELF CORNER	GB0884
	IGNITE LOWER CONTROL PANEL ASSEMBLY 6B	GB0868	58	LH FOLDING SHELF BRACKET FRONT	GB0884
37	THERMOMETER MOUNTING PANEL	GB0869	59	LH FOLDING SHELF BRACKET REAR	GB0884
38	IGNITE VALVE ASSEMBLY 2B	GB0870	60	RH FOLDING SHELF BRACKET FRONT	GB0884
	IGNITE VALVE ASSEMBLY 4B	GB0871	61	RH FOLDING SHELF BRACKET REAR	GB0884
	IGNITE VALVE ASSEMBLY 6B	GB0872	62	BOTTLE OPENER	GB0785
39	DOOR HINGE ASSEMBLY	GB0758	63	TOOL HOOK	GB0755
40	SWITCH	GB0759	64	TROLLEY SHELF 2B	GB0904
41	THERMOMETER FASCIA PANEL	GB0871		TROLLEY SHELF 4B	GB0905
42	THERMOMETER ASSEMBLY	GB0872		TROLLEY SHELF 6B	GB0906

SPARE PART	NAME	Part Code	SPARE PART	NAME	Part Code
65	DOOR MAGNET	GB0790			
66	SILICON RING	GB0791			
67	TROLLEY REAR PANEL UPPER 2B	GB0792			
	TROLLEY REAR PANEL UPPER 4B	GB0793			
	TROLLEY REAR PANEL UPPER 6B	GB0794			
68	TROLLEY REAR PANEL LOWER 2B	GB0795			
	TROLLEY REAR PANEL LOWER 4B	GB0796			
	TROLLEY REAR PANEL LOWER 6B	GB0797			
69	GAS PIPE RING	GB0798			
70	TROLLEY PANEL LH	GB0799			
71	TROLLEY PANEL RH	GB0800			
72	TROLLEY SHELF BRACKET LH	GB0801			
73	TROLLEY SHELF BRACKET RH	GB0802			
74	LH DOOR ASSEMBLY	GB0889			
75	LH DOOR HANDLE	GB0890			
76	TROLLEY BOTTOM PANEL 2B	GB0893			
	TROLLEY BOTTOM PANEL 4B	GB0894			
	TROLLEY BOTTOM PANEL 6B	GB0895			
77	GAS CYLINDER BRACKET	GB0825			
78	LOCKING CASTOR	GB0811			
79	WHEEL PLUG	GB0812			
80	POWER ADAPTOR	GB0907			
81	REGULATOR ASSEMBLY FIXED BRACKET	GB0813			
82	PAPER TOWEL RAIL BRACKET	GB0896			
83	PAPER TOWEL RAIL	GB0897			
84	MEAT PROBE	GB0898			
85	GRATE LIFTER	GB0729			
				IGNITE KNOB BASE SMALL	GB0875
				IGNITE KNOB SMALL	GB0876



WARRANTY

MATADOR WARRANTY

Thank you for purchasing one of our quality Matador BBQs.

YOUR MATADOR BBQ IS COVERED AGAINST DEFECTS FOR A PERIOD OF 5 YEARS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT.

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

CONDITIONS OF THE WARRANTY

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

THIS WARRANTY IS GIVEN BY:

Mayo Hardware Pty Ltd ABN 73 000 032 806 4 Secombe Place Moorebank NSW 2170 Australia www.mayohardware.com.au

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

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

Date of purchase:
Purchased from:
Location:
Model name and number:
Batch code:
Receipt number:

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

WARRANTY

MAKING A CLAIM

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

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

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

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

WHAT IS NOT COVERED

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

FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact the Mayo Hardware through the below details: Phone (Aus) 1300 360 211 Phone (NZ) 09 415 6240 Email: matador@mayohardware.com.au

FOR SPARE PARTS

Contact Mayo Hardware through the below details: Phone (Aus) 1300 360 211 Phone (NZ) 09 415 6240 Email: matador@mayohardware.com.au

REGISTERING YOUR BBQ FOR WARRANTY

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

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.



NOTES



Visit www.matadorbbqs.com.au

For technical and warranty support call

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

Your purchase receipt will be required for warranty claims. For spares parts contact your local Bunnings Warehouse.

