



**MATADOR™**



## PALLADIUM 4 BURNER BUILT IN BBQ

MODEL: HS - 19FBI400

Retain manual for future reference.



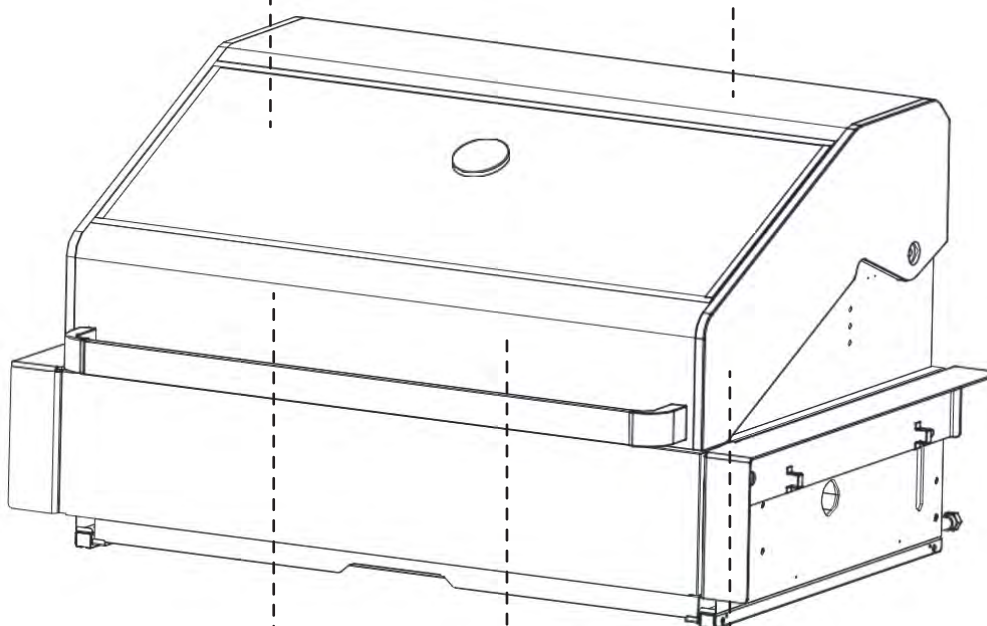
SCAN HERE  
FOR PRODUCT AND ASSEMBLY DETAILS

# CONTENTS

FEATURES AND BENEFITS	3
IMPORTANT SAFETY WARNINGS	4
LCC27 LPG CONNECTION	5
GAS LEAK TEST	6
GAS EMERGENCY PROCEDURE	7
GENERAL INFORMATION	8
EXPLODED PARTS VIEW	10
PARTS LIST	11
HARDWARE PACK	12
ASSEMBLY STEPS	12
BBQ LOCATION – OUTDOOR AREA	16
INSTALLATION	18
CONNECTION TO LPG	19
LIGHTING PROCEDURE	20
USING THE BBQ	21
USING THE SMOKER BOX	22
BBQ TIPS	23
BBQ MAINTENANCE	24
SPECIFICATIONS	31
CONNECTION TO NATURAL GAS	32
PREVENTING FAT FIRES	34
STAINLESS STEEL CARE	35
WARRANTY	36



# FEATURES & BENEFITS



## Overall Barbecue Dimensions

4B Built in BBQ	Length	Height	Depth
	937 mm	554 mm	669 mm

## Gas Output

Gas Type	Burner	
	BBQ	Side
LPG / U-LPG	15 MJ/h	-
Natural Gas	15 MJ/h	-

# IMPORTANT SAFETY WARNINGS

**MAXIMUM HOOD DOWN SETTING - 2 BURNERS ON LOW**

**DO NOT OPERATE THE BBQ WITH ALL BURNERS ON HIGH AND THE HOOD DOWN  
FOR OUTDOOR USE ONLY**

1. DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET.
2. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
3. DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE.
4. DO NOT OPERATE THIS APPLIANCE INDOORS.
5. DO NOT ENCLOSE THIS APPLIANCE.
6. DO NOT LIGHT OR OPERATE WITH COVER ON.
7. Servicing can only be carried out by authorised technicians or licensed gas fitters.
8. Conduct a thorough gas leak check every time the cylinder is replaced or reconnected.
9. Do not store chemicals or flammable materials near this appliance.
10. Children must be supervised at all times while they are in the vicinity of this BBQ to prevent burn injuries and to ensure they do not attempt to use the BBQ.
11. In case of a fat fire, immediately isolate the gas supply - turn the LPG cylinder valve off.
12. Allow the BBQ to cool before removing the drip tray. Hot fat can cause serious injury.
13. This BBQ should not be located under overhead combustible construction.
14. Maintain the following minimum clearances to combustibles at all times:  
**From sides:** 200mm **From back:** 500mm **Overhead:** 1000mm
15. Turn all gas valves off including the LPG cylinder valve after use.
16. Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes a loud roaring sound when lit, it may be burning inside. If this occurs, turn the burner off, allow it to cool and light it again.
17. Do not delay ignition and allow a buildup of unburned gas.
18. Remove stickers (where fitted) from hood before use.
19. Do not store a spare LPG cylinder in the vicinity of the BBQ.

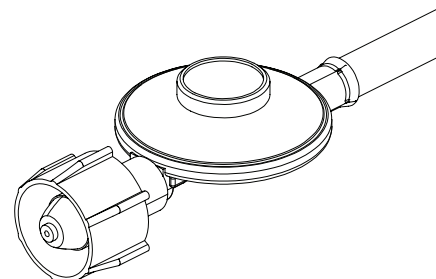


# HOW TO CONNECT AND USE THE NEW LCC27 LPG CONNECTION\*

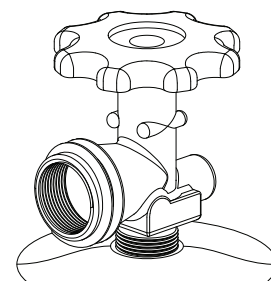
\*AUSTRALIAN DELIVERED BBQ'S ONLY

## Introduction

This product is fitted with the new LCC27 regulator connection, recently introduced by the Australian Government. It is easily identified by the large plastic hand wheel.



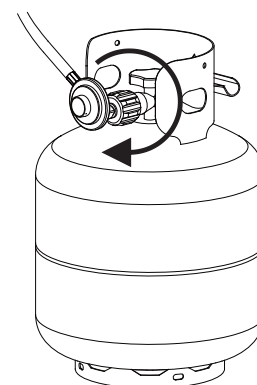
This new LCC27 regulator can only be fitted to an LPG cylinder with the new LCC27 valve, as shown right. It is easily identified by the tall external threads.



If your LPG cylinder is not compatible, you can either exchange it or buy a new cylinder.

## Benefits of the new LCC27 cylinder connection

- Gas will NOT flow out of the cylinder until you connect the LCC27 regulator, meaning that the new connection is much safer than the previous connection.
- A built in excess flow device will limit the gas flow if the gas hose was to split open



## How to connect the LCC27 regulator to an LPG Cylinder

1. Turn the hand wheel clockwise until the hand wheel stops turning.
2. Open the cylinder valve and conduct the gas leak test (found on the next page)

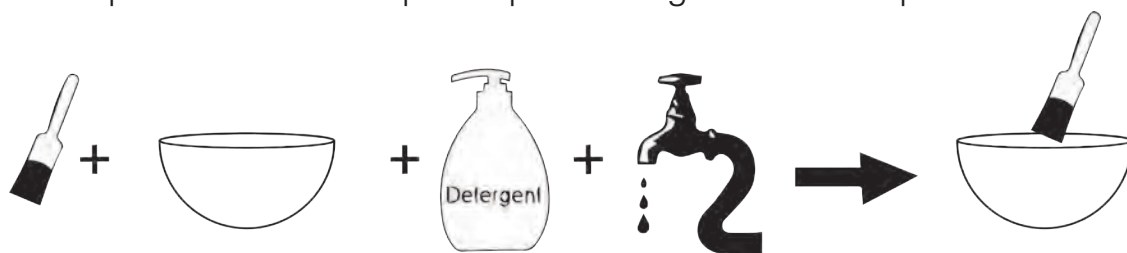
Fault	Possible cause	Solution
No gas flow	Hand wheel is not fully tightened	Fully tighten hand wheel
No gas flow	Excess flow device has activated accidentally. This can occur if a burner valve is open before connecting the regulator to the cylinder.	Ensure that none of the burner valves are open. Turn off the gas at the cylinder valve, unscrew the regulator, then reconnect.



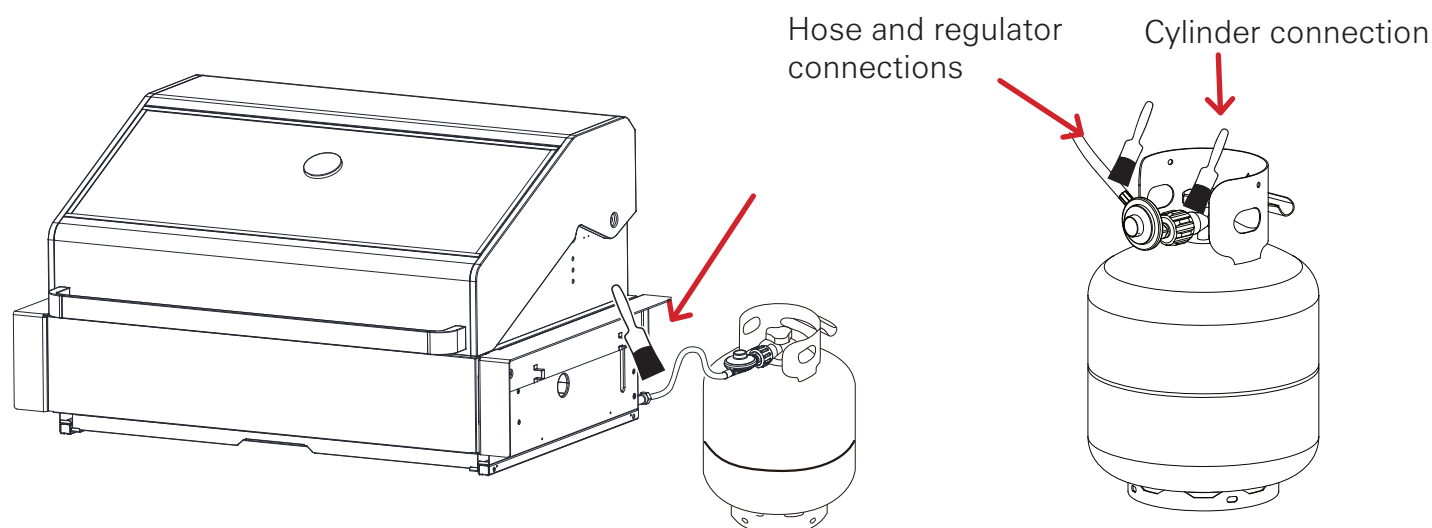
# GAS LEAK TEST

Gas connections on the barbecue are leak tested at the factory prior to shipment however, a complete gas leak test must be performed during assembly. The cylinder to regulator connection must be leak tested every time the connection is made. In order to test for a gas leak, complete the following steps.

1. Make a soap solution of one part liquid detergent and one part water.



2. Ensure that the barbecue control knobs and LPG is turned off. Open the LPG cylinder valve and apply the soap solution to the gas connections using a soft bristle brush as seen below.



Soap bubbles will appear if there is a gas leak. In case of a leak, turn off the gas supply. Tighten any leaking fittings, then turn the gas supply on and re-check.

**Warning:** Do not operate the appliance until all gas leaks have been rectified. Never complete a gas leak test while smoking.

**Note:** If there is a leak anywhere on the gas cylinder, do not use the cylinder. Locate the leaking cylinder outdoors away from sources of ignition, then contact your local gas authority or cylinder exchange provider to arrange disposal.



# GAS EMERGENCY PROCEDURE

A strong gas smell or hissing sound indicates a serious problem with your BBQ or the LPG gas cylinder. Failure to immediately follow the steps listed below could result in property damage, serious bodily injury, or even death. If a strong smell of gas or hissing sound occurs, complete the following steps.

1. Shut off the LPG cylinder valve.
2. Turn the control knobs to OFF position.
3. Put out any flame with a class B fire extinguisher and clear the area of people.
4. Move away from the LPG gas cylinder.
5. Do not try to fix the problem yourself.

If odour continues or you have a fire you cannot extinguish, call the fire department immediately.



## WARNING

STORE CYLINDER IN A WELL VENTILATED AREA

STORE CYLINDER OUT OF REACH OF CHILDREN

# GENERAL INFORMATION

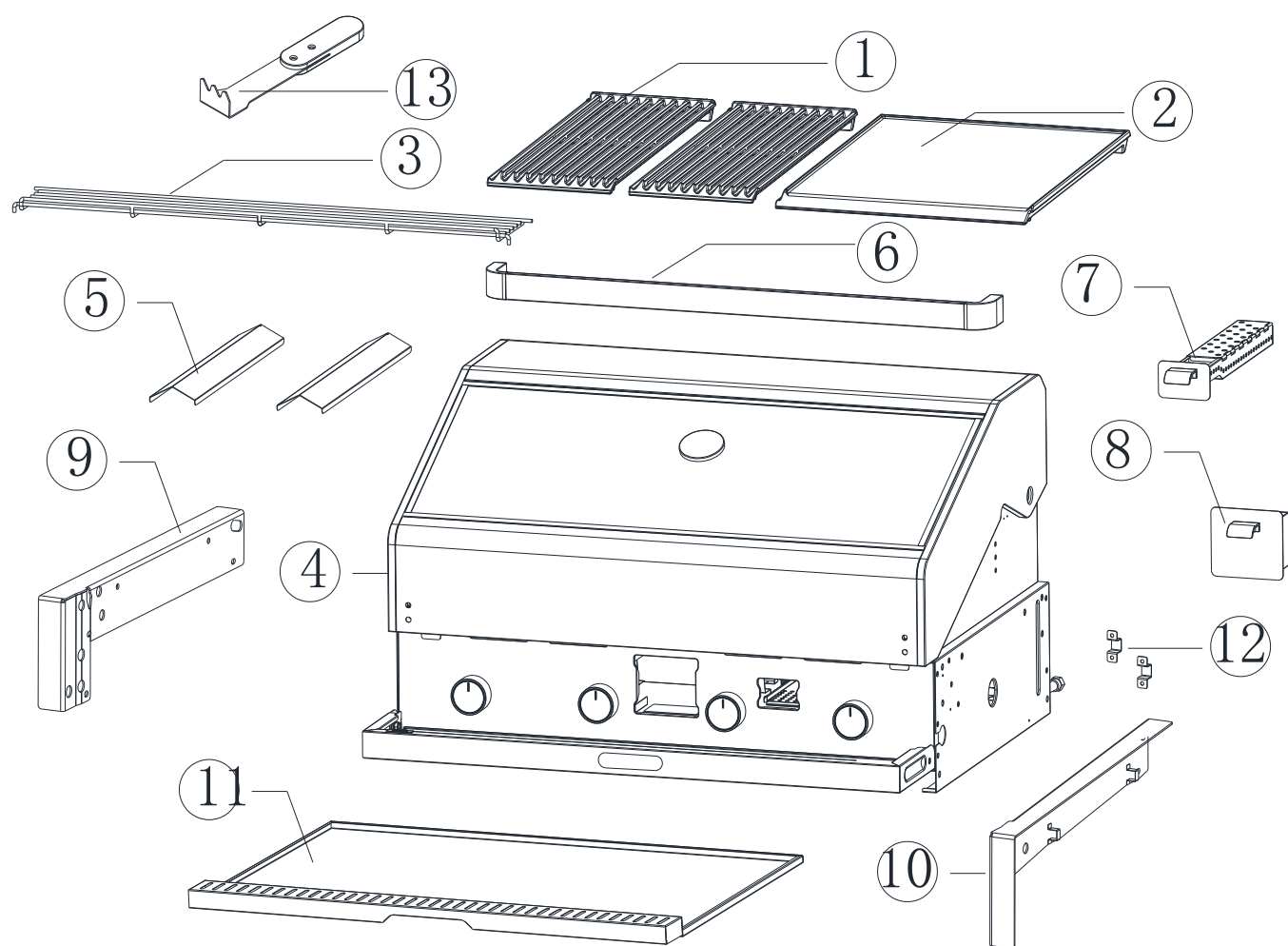
- **Note:** Before using the BBQ, remove any packaging material within and around the BBQ supplied for protection during transit.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Strong winds and low temperatures can affect the heating and performance of your BBQ so factor in these elements when positioning your BBQ outdoors for cooking.
- Never use your BBQ in a garage, porch, shed, breezeway or any other enclosed area. Your BBQ is to be used outdoors only,. Do not obstruct the flow of ventilation air around the BBQ. This BBQ is not intended to be installed in or on recreational vehicles and/or boats.
- **Warning:** accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Any modification of the appliance may be dangerous.
- Do not replace the grill with an extra hotplate. The warranty will become null and void.
- The normal flow of gas through the Regulator and Hose Assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the BBQ. If humming sound is loud and excessive you may need to purge air from the gas line.
- Do not store gas cylinders below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- You must have the correct gas cylinder, regulator and hose for this BBQ to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will void the warranty on this product.



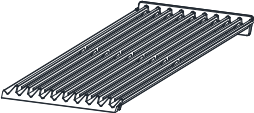


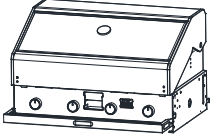


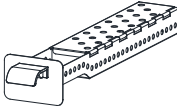
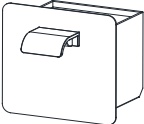
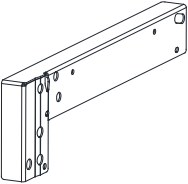
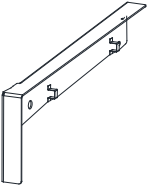


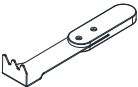







# EXPLODED PARTS VIEW



# PARTS LIST

<b>1.</b> Cooking Grill x 2	<b>2.</b> Hotplate	<b>3.</b> Warming rack	<b>4.</b> Firebox
			
<b>5.</b> Flame tamer x 2	<b>6.</b> Hood handle	<b>7.</b> Smoker box	<b>8.</b> Grease cup
			
<b>9.</b> Left side firebox bracket	<b>10.</b> Right side firebox bracket	<b>11.</b> Grease tray	<b>12.</b> Back shim
			
<b>13.</b> Scraper tool			
			

# HARDWARE PACK

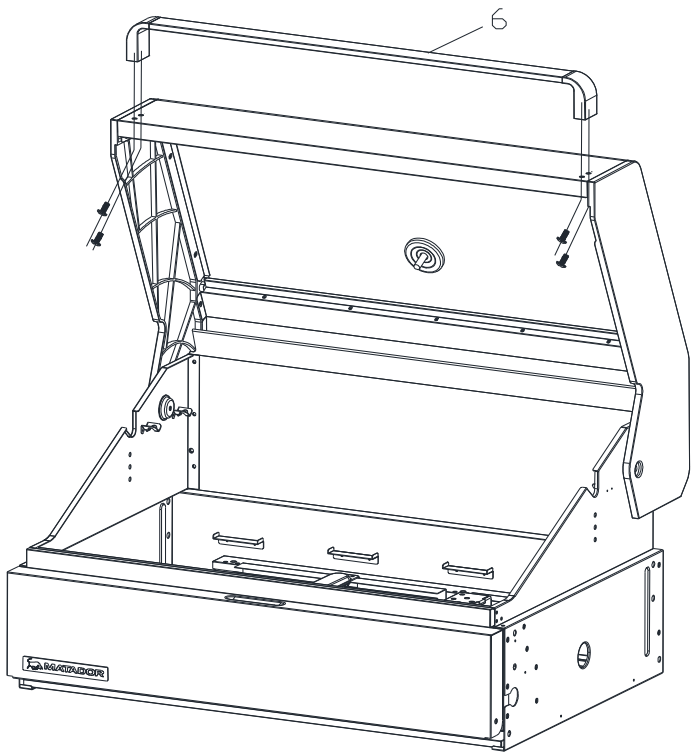
A	Bolt: M6*12 	12	B	Bolt: M4*12 	4
C	Screwdriver 	1			

## ASSEMBLY STEPS

Remove all packaging and transit protection materials from parts before assembly.  
Wear gloves during assembly to protect your hands from cuts and abrasions.

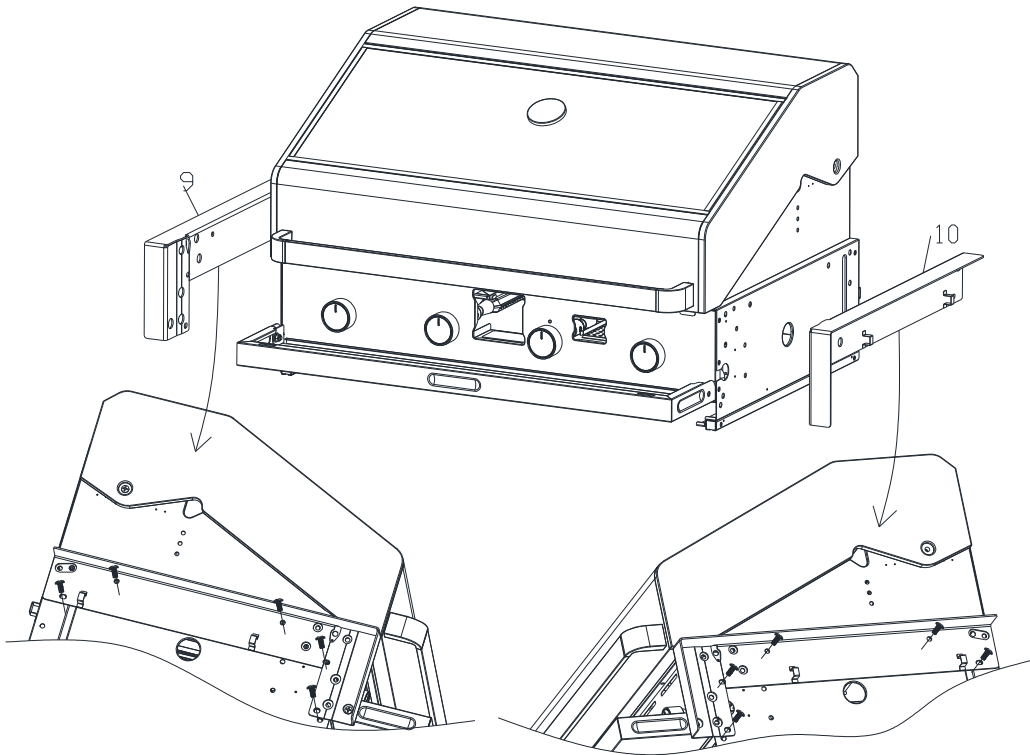
### STEP 1

Assemble handle of hood (6) on the hood by bolt (A) 4pcs as shown.  
Note: 4pcs bolts are already in position on the hood handle.



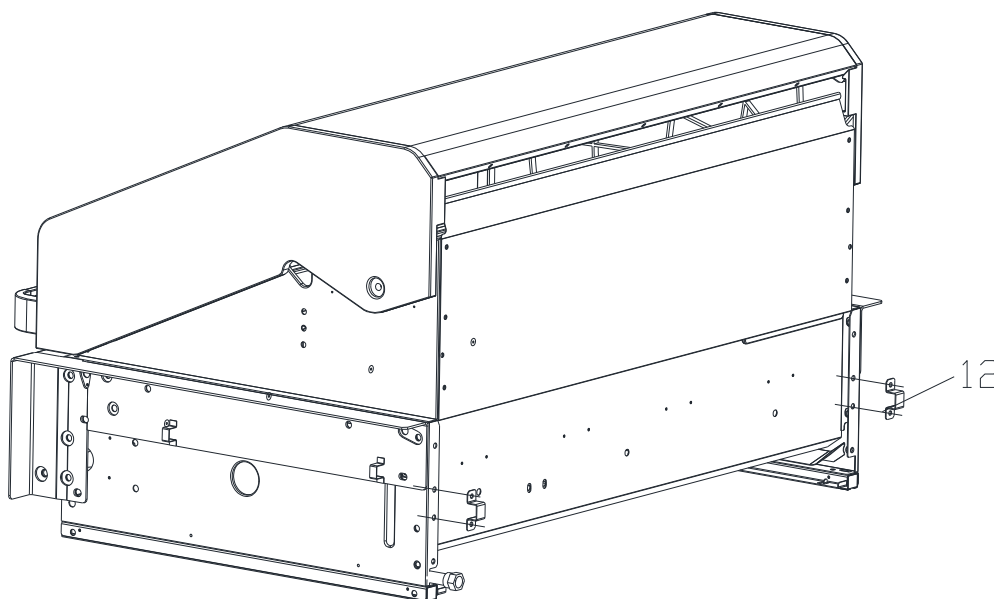
## STEP 2

Assemble left side bracket of firebox (9) and right side bracket of firebox (10) by bolt (A) 10pcs as shown. Note: These parts are optional and may not be needed for your particular installation. Refer to installation section for more details.



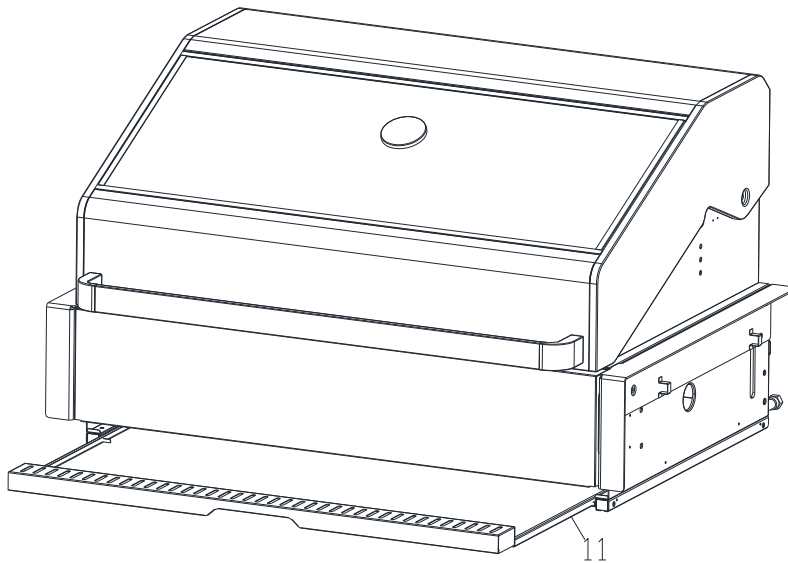
## STEP 3

Assemble back shim (12) on the firebox by bolt (B) 4pcs as shown.



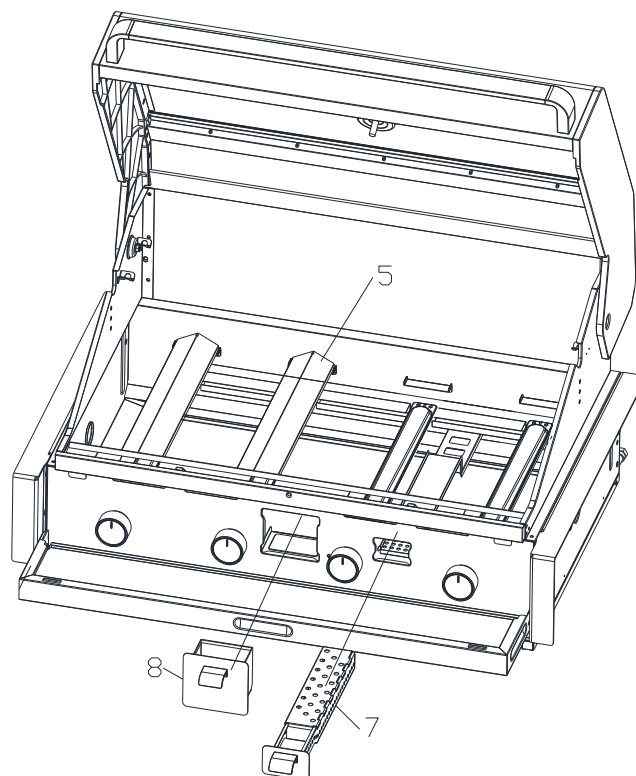
#### STEP 4

Insert grease tray (11) on the firebox as shown.



#### STEP 5

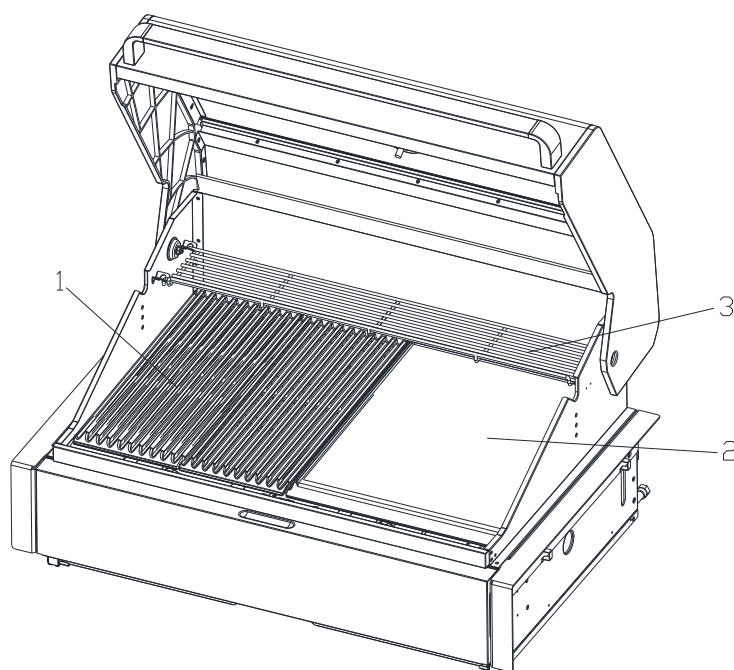
Insert flame tamer (5) and grease cup (8) and smoker box (7) on the firebox as shown.



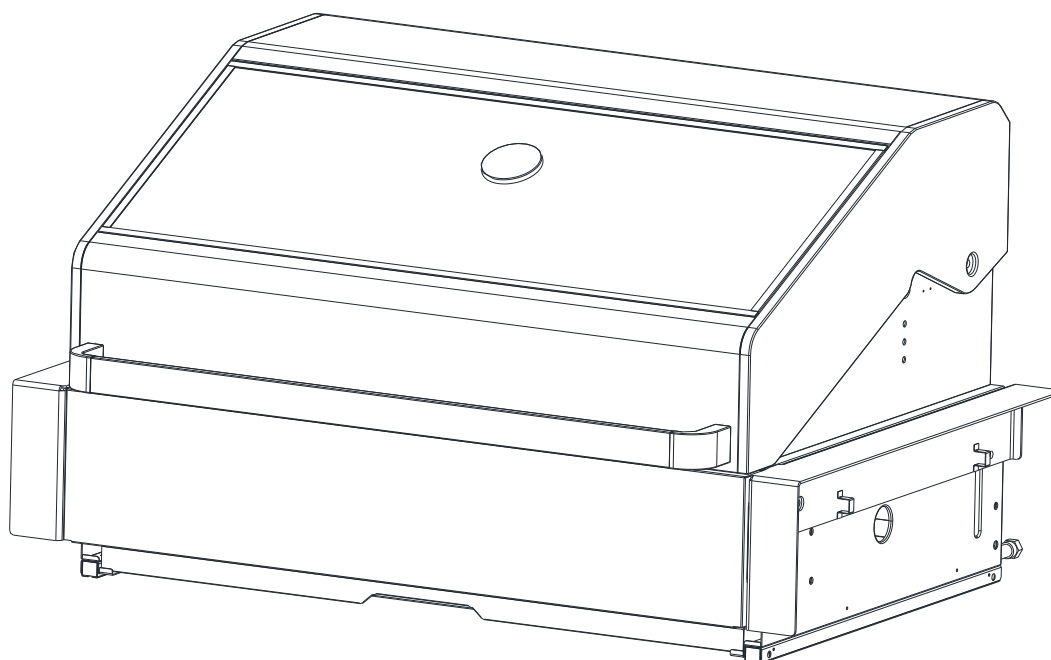


## STEP 6

Insert cooking grill (1) and hotplate (2) and warming rack (3) on the firebox as shown.



## Fully Assembled BBQ



# BBQ LOCATION - OUTDOOR AREAS

This appliance 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.

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.

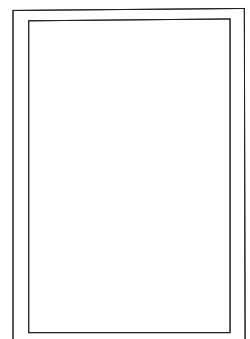
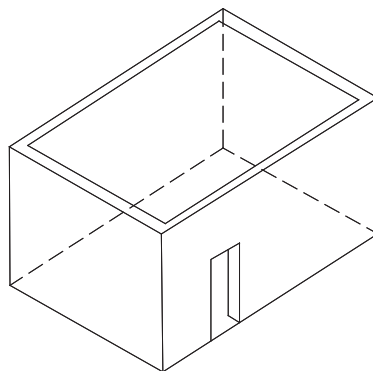
At least 25% of the total wall area is completely open; and

At least 30% of the remaining wall area is open and unrestricted.

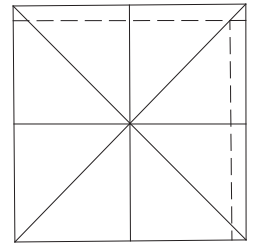
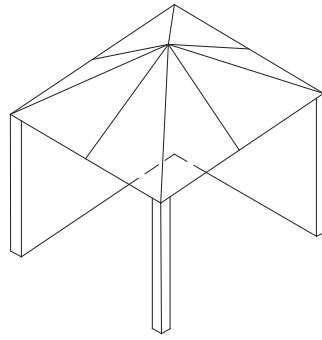
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

**Examples of the correct appliance outdoor setups can be seen below.**

OUTDOOR AREA  
**EXAMPLE 1**

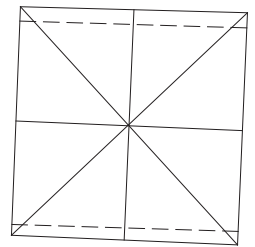
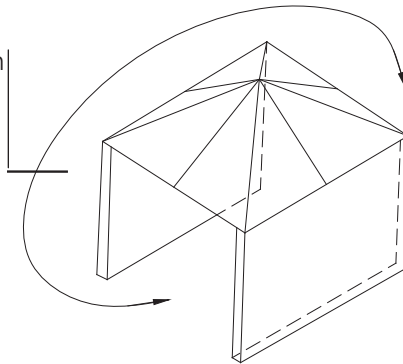


OUTDOOR AREA  
**EXAMPLE 2**

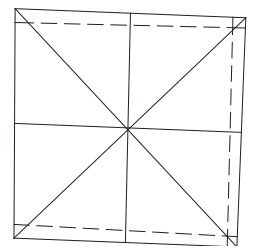
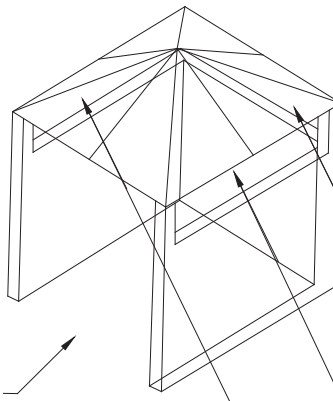


OUTDOOR AREA  
**EXAMPLE 3**

Both ends open



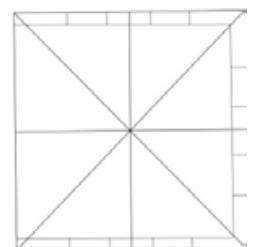
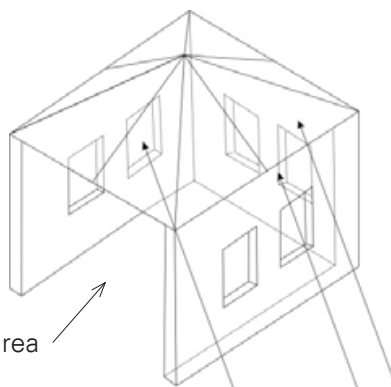
OUTDOOR AREA  
**EXAMPLE 4**



Open sides are at least 25% of total wall area

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

OUTDOOR AREA  
**EXAMPLE 5**



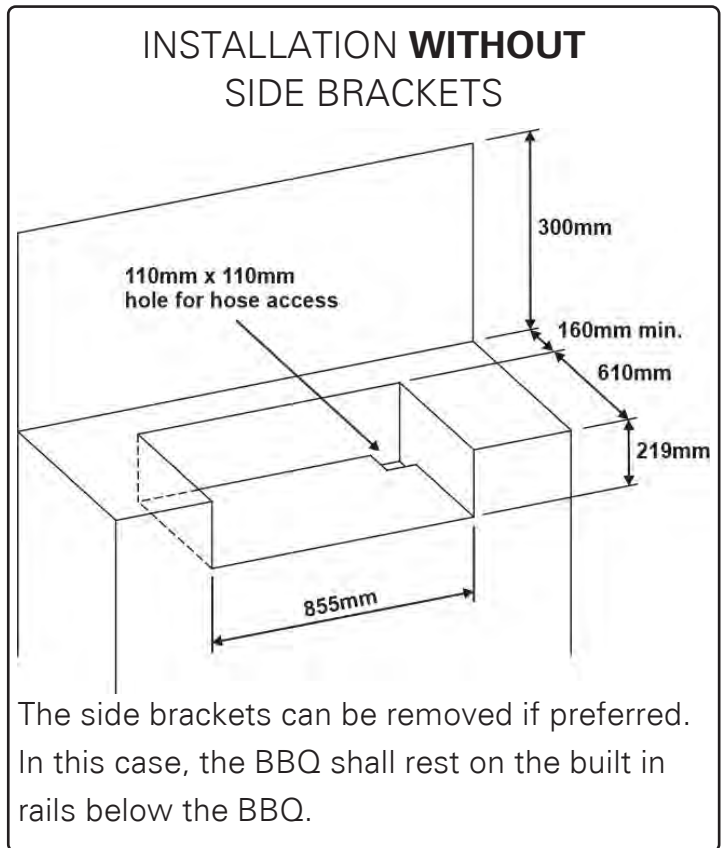
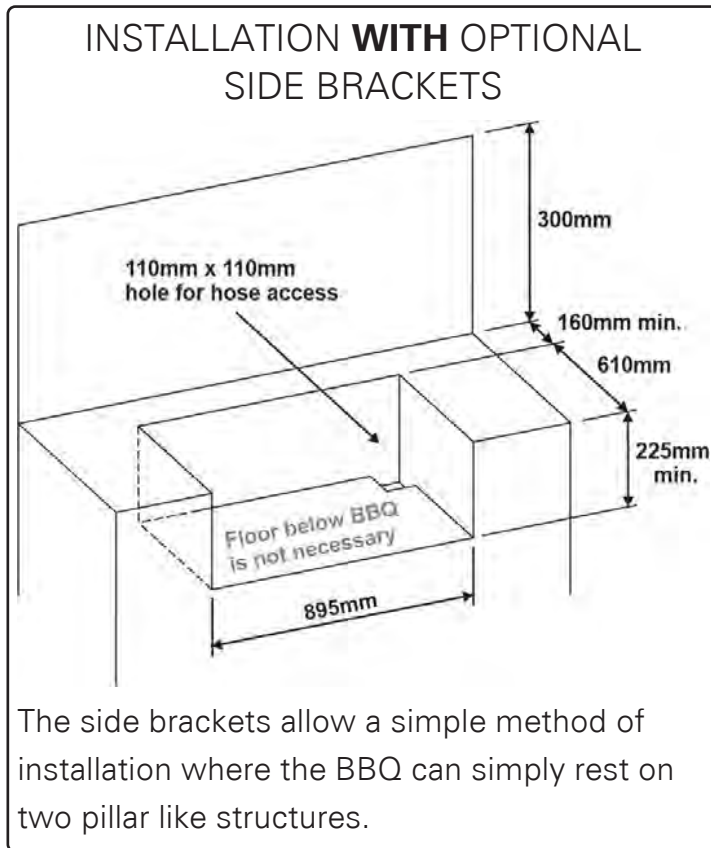
Open sides are at least 25% of total wall area

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

# INSTALLATION

## CUT OUT DIMENSIONS

The cut out must be made from non-combustible material only.



The 400mm tall, non-combustible rear splash back is not necessary provided there is no combustible material within 500mm of the rear of the BBQ.

If the BBQ is supplied with a duplicate data label, apply this label in the immediate vicinity of the BBQ in an easily accessible area.

Combustion air openings are at various locations around the BBQ firebox. The cutout dimensions explained above must be met to ensure there is adequate space for entry of air for satisfactory combustion.

Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited. If you choose to build an enclosure to house an LPG cylinder, at least one side of the enclosure shall be completely open, and ventilation must meet the minimum requirements of AS5601.1.



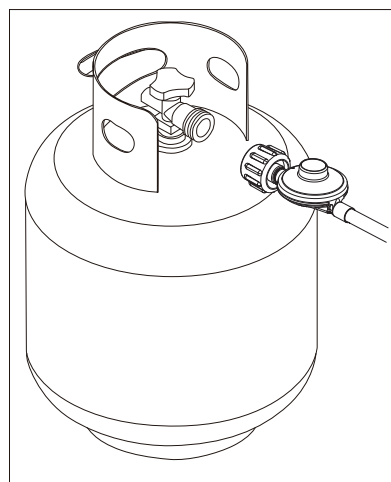
# CONNECTION TO LPG

## GAS LEAK TESTING

Gas leak testing, mentioned earlier in the manual, must be done the first time you connect up the BBQ, and whenever the LPG cylinder is re-connected to the BBQ. Always inspect the hose at regular intervals to check for cracks or abrasion.

## CONNECTING THE LPG CYLINDER

1. Connect the regulator to the LPG cylinder and tighten the connection.
2. Turn the gas on at the cylinder, or make sure gas is available to the BBQ, but do not turn the burners on. This fills the gas lines with gas. Now brush or pour some soapy water onto all connections. If there is a leak, bubbles should appear within about 20 seconds. If you find any leaks, tighten the connection and repeat the leak test. If the leaks persist, contact your place of purchase.



LCC27 / QCC

## WARNINGS

DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS

IF A LEAK PERSISTS, CALL AN AUTHORISED PERSON

DO NOT USE THIS BBQ UNLESS ALL CONNECTIONS ARE GASTIGHT

In the case of a problem arising with the hose and regulator please contact your BBQ supplier for a list of approved replacement parts.

# LIGHTING PROCEDURE

## BEFORE STARTING

- Lighting the BBQ is easy, but must be done with due care.
- Make sure the LPG cylinder is filled.
- Make sure that gas is turned on at the cylinder, or that gas is available to the BBQ.
- Check that the end of each burner tube is properly located over each valve orifice.
- Make sure all gas connections are securely tightened.
- Open the hood or side burner lid.

## TYPES OF IGNITION

MANUAL IGNITION (in case of lighting failure from BBQ ignition)

- With the hood or side burner lid open, place a lit match or long stem gas lighter close to the burner you wish to light. Be cautious of the position of your hand and ensure it remains a reasonable distance from the burner. Turn the control to the "High" position. The burner should light. If it fails to light, return the control to the "OFF" position and try again in five minutes.

## FLAME THROWER IGNITION OF BBQ BURNERS

- The BBQ burners are equipped with automatic ignition. It works by throwing a flame to the side of the burner to light. Push the knob in and turn anticlockwise to the high position. You should hear and feel a click from the knob. Hold the knob in and observe the flame extend towards the side of the burner. When the burner ignites, release the control knob. If the burner doesn't light on the first attempt, return the knob to the "OFF" position and try several more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

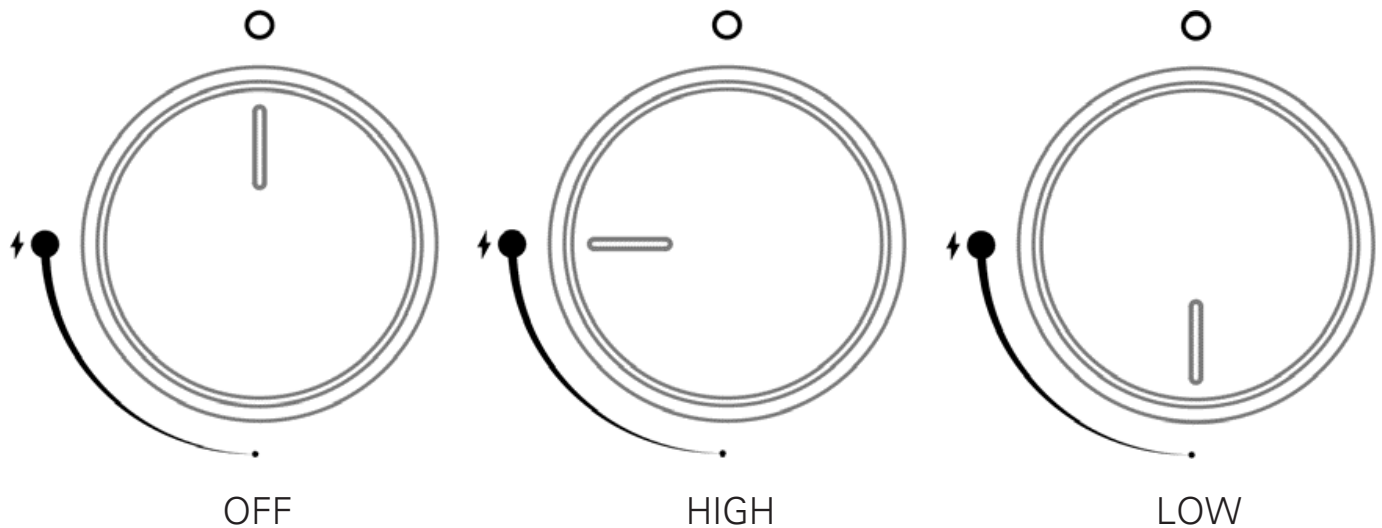




# USING THE BBQ

## CONTROLLING THE FLAMES

The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.



NOTE: 'Light back' is a situation where the flame burns inside the burner, towards the front, recognized by a sharp roaring sound coming from the burner. It is not dangerous unless allowed to persist. If this occurs, simply turn the burner off, wait a few minutes, and then relight.

## COOKING FOR THE FIRST TIME

- **IMPORTANT: Please add sand or fat absorption granules to the grease tray before first use.**
- We recommended you wash the cooking surfaces with soap and warm water before use.
- The cooking plates are vitreous enamel coated and they do not require seasoning like most other BBQ's.

# USING THE SMOKER BOX

The following steps are guide to getting good lasting smoke from the wood chips in your smoker box.

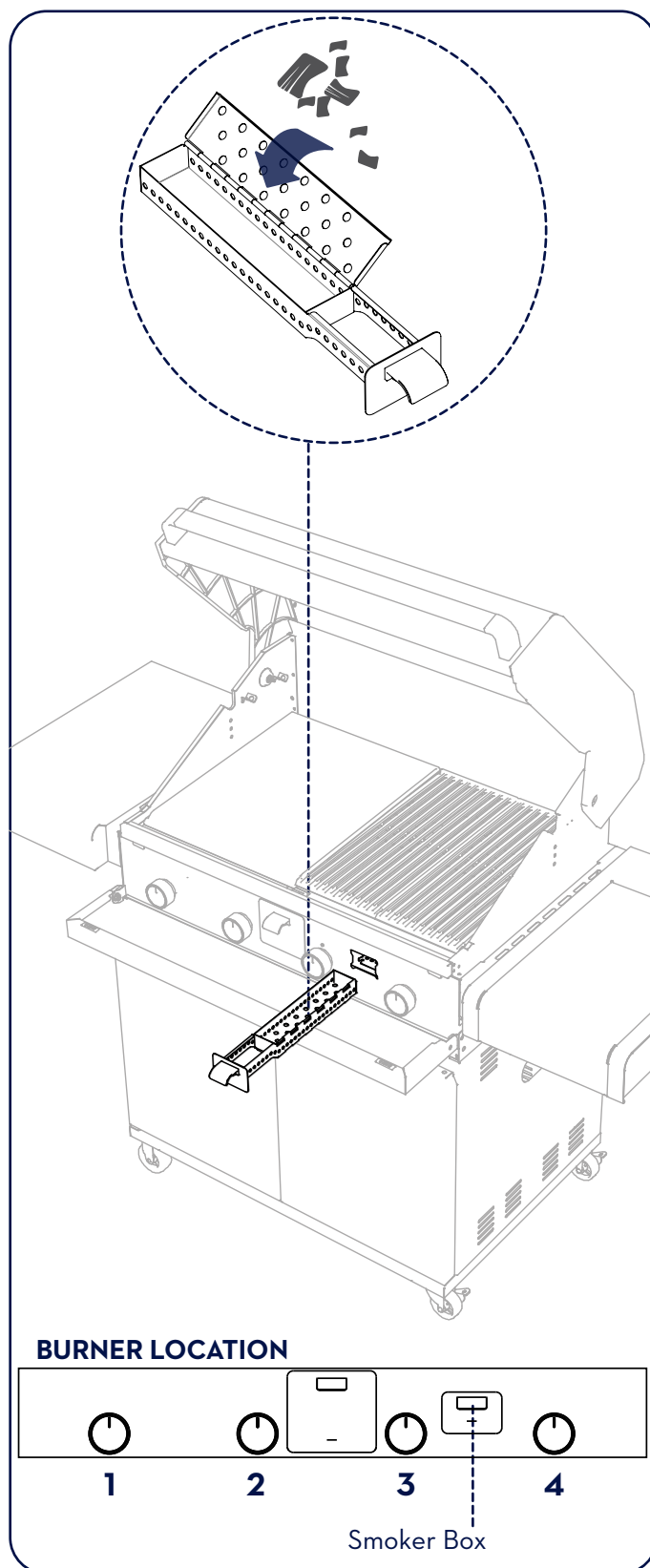
1. With the hood open and the burners off, slide out the smoker box and fill with your favourite wood chips. Ensure the smoker box is not over filled and the lid can close fully before sliding back into the BBQ.
2. Ignite burners 3 and 4 (seen in the below image on either side of the smoker box) and turn to a medium setting. Ensure the hood of the BBQ remains open during this step.

Leave on medium for approximately 10 - 15 minutes or until you see white smoke wafting from the grill plates.

3. When smoke has been achieved, turn off burner 3, turn burner 4 to low and turn on burner 1 to low. At this stage, the lid of the BBQ can now be closed and is ready for smoking your favourite food.

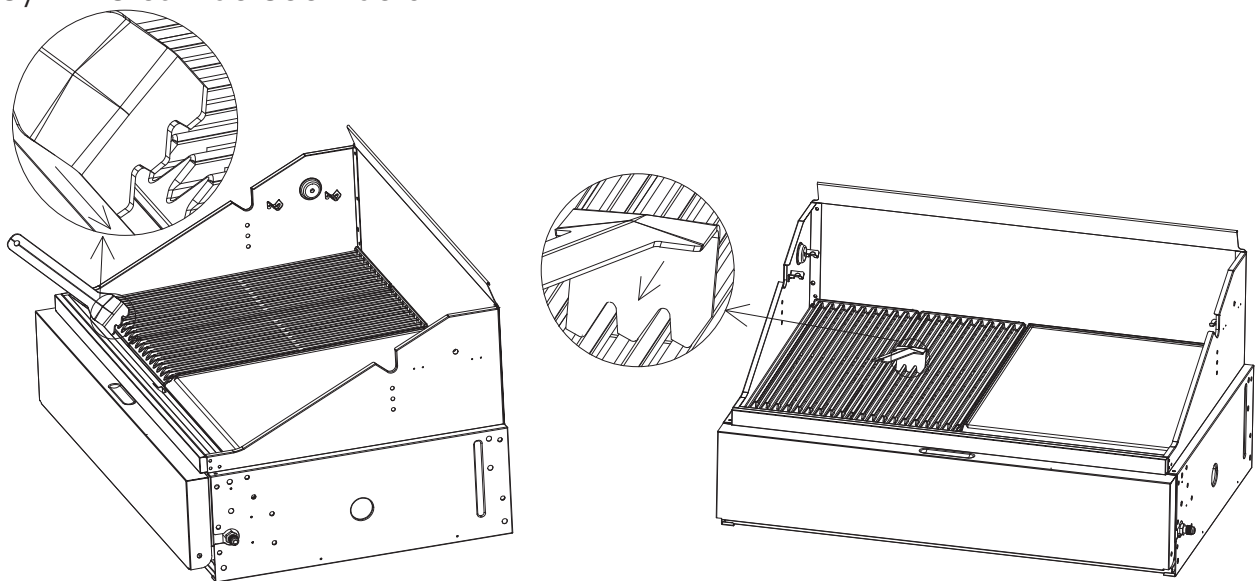
You will receive approximately 20 - 25 minutes of smoke time. This depends on the weather conditions and type of wood chips used.

The smoker box can be refilled at anytime. Be sure to use high temperature gloves as the smoker box will be very hot.



# BBQ TIPS

- Before cooking, coat the hotplate with oil. This will prevent food from sticking. Open the hood and light the burners to preheat the BBQ.
- Avoid continually turning the meat over. When cooking internal juices rise to the surface of the meat and then settle. Each time you turn the meat over, the juices are lost.
- Keep the valleys in the cooking plate clear for fat and oils to flow to the grease collection cup at the front of the BBQ. A scraper tool is provided to make this easy. This can be seen below.



- Oil does not flow uphill. If your BBQ is not correctly positioned, oil won't flow forward to the grease collection cup.
- Avoid burning or charring food excessively and do not leave cooked food standing for too long before eating.
- The minimum size LPG cylinder recommended for this BBQ is 9kg The maximum vessel size on the side burner is diameter 25cm
- Check the Grease Cup before use to prevent overflow of grease.

## AFTER USE

To turn the BBQ off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off all burners. While the hotplate is still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use protective gloves to avoid burning yourself. Then re-coat the plate with oil for continued protection.

# BBQ MAINTENANCE

## PERIODIC CLEANING

- Your BBQ will look better and last longer if you keep it clean.
- You should check the burners periodically for any sort of blockage. To do this, remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes.
- Grease can build up on the frame itself. Most of it can be cleaned off with hot water. Use a non-caustic cleanser for more stubborn stains.
- You should empty the fat / drip tray frequently. Never touch the fat / drip tray until the BBQ and fat have cooled down completely.
- **A build up of grease, fat and carbon are flammable and a lack of regular cleaning can result in a fire.** Check the smoker tray for a build up of residue periodically or whenever you clean your BBQ.

## ABNORMAL OPERATION

Abnormal operation which may require service can be identified by the following:

- A yellow burner flame
- A thick, black build-up of soot.
- Control valves that seize or are difficult to turn.
- Burners which are difficult to light.

If the BBQ fails to operate correctly, contact an authorised service person for repair.

## BBQ STORAGE

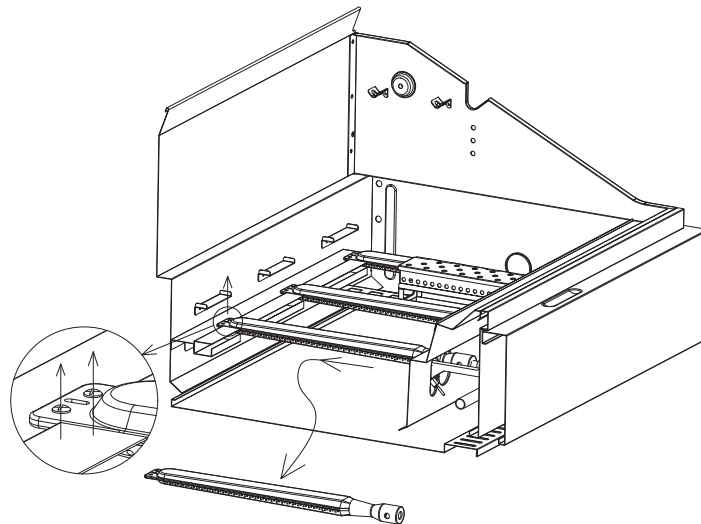
- Ensure the BBQ is properly cooled.
- Storage of this gas BBQ indoors is permissible only if the gas cylinder is disconnected and removed from the BBQ.
- Store the BBQ in a cool dry place.
- Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
- Never store a gas cylinder in a building, garage or any other enclosed area.
- If you intend to leave your BBQ outside make sure it is protected from the elements by a heavy-duty cover (not included).
- Keep outdoor cooking gas BBQ area clear and free from combustible materials, petrol and other flammable vapours and liquids.



## BURNER MAINTENANCE

To reduce the chance of “FLASH-BACK” the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active or when your BBQ has not been used for a period of time. The procedure is as follows:

1. Turn all burners' valves to the full OFF position.
2. Turn the LPG cylinder valve (clockwise) to the full OFF position.
3. Detach the regulator assembly from the LPG cylinder.
4. Remove the warming rack, cast iron grill, hotplate and drip tray from your grill.
5. Remove all burners from the bottom of the grill by unscrewing the screw at the end of the burner using a Phillips head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice, as seen below.



7. To clean the inside of the removed burner, multiple methods can be used, such as:
  - a. Bending a stiff wire (such as a coat hanger) into a hook (seen below)
  - b. Using a bottle brush with a flexible handle
  - c. Using an air hose

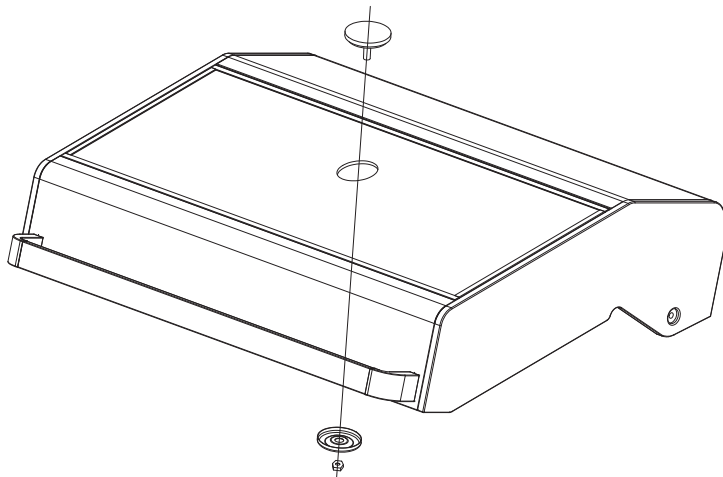


8. Use a wire brush to clean the entire outer surface of each burner until free of food residue, and dirt, as well as using a thin object to unclog ports
9. Inspect each burner after installation, check to ensure that the gas valve orifices are correctly placed inside the end of the burner tubes.

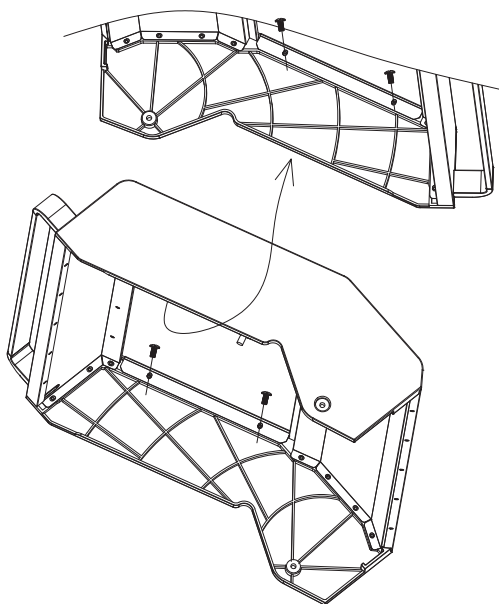
## GLASS HOOD REPLACEMENT

Always wear gloves during replacement of the hood glass. The following steps outline the procedure to replace the glass hood.

1. Remove the Temperature Gauge.

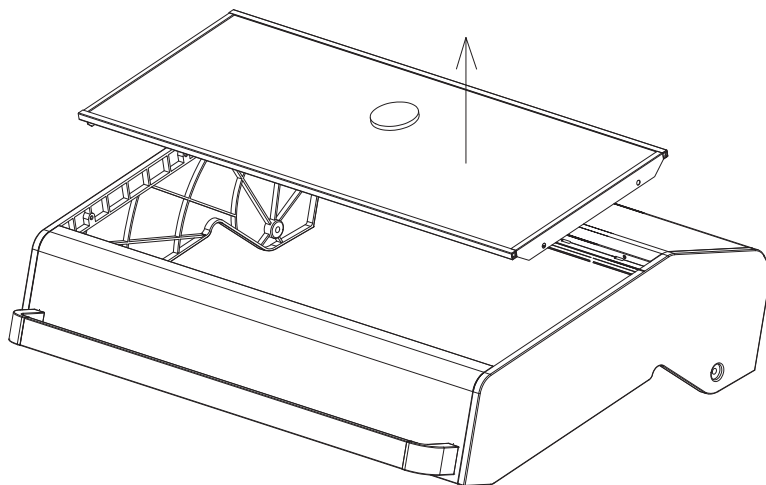


2. Disassemble the four M5 screws on the side of the unit

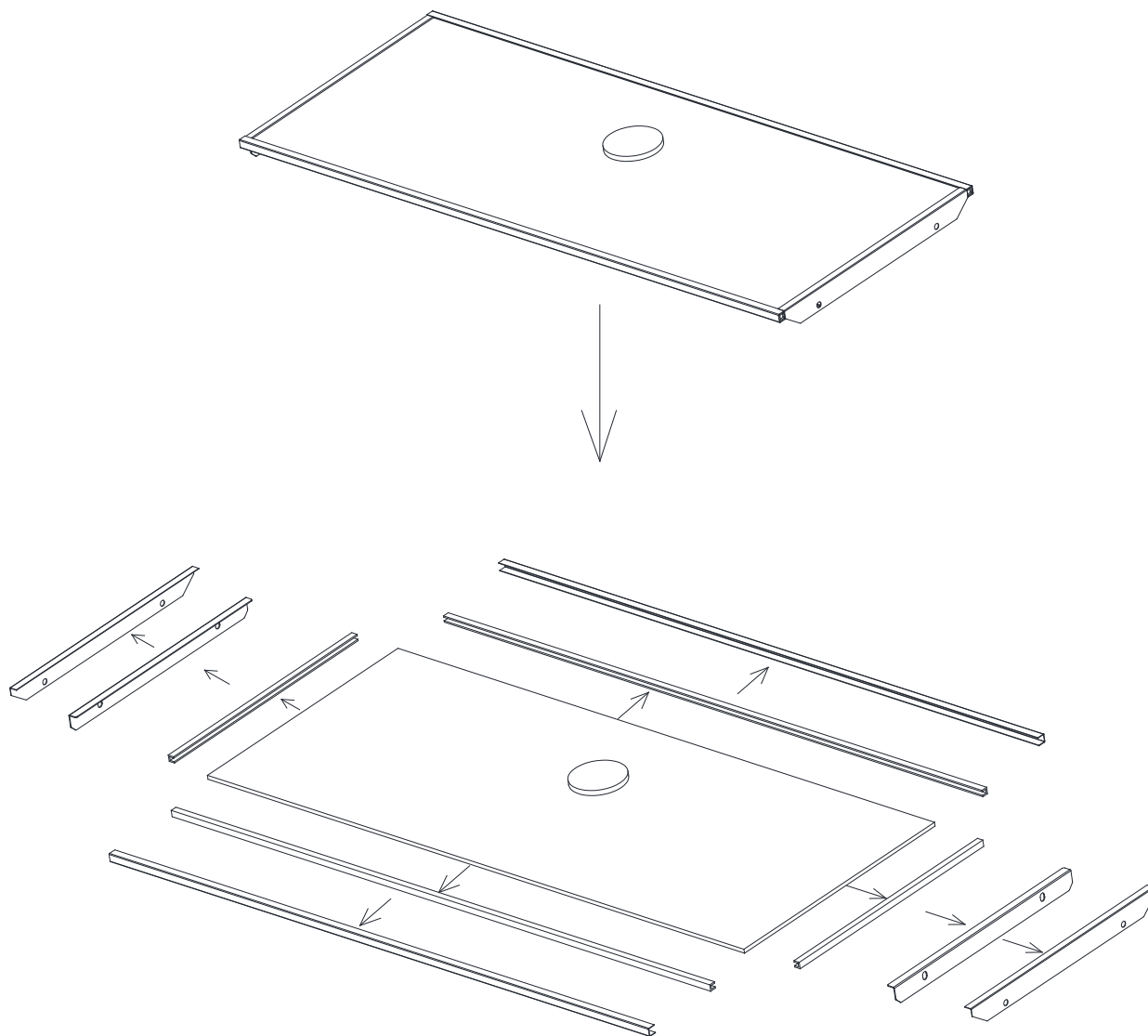




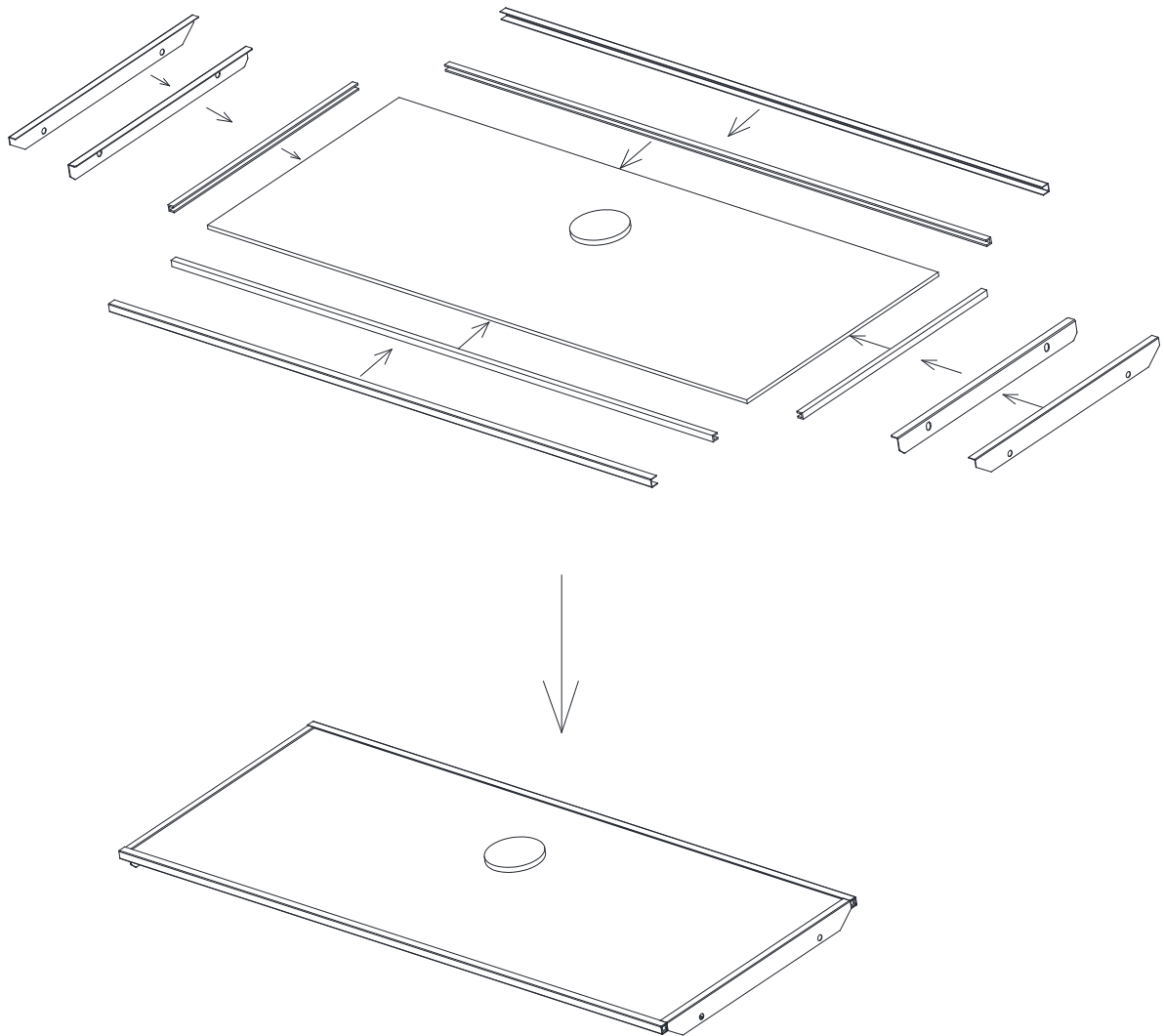
**3.** Carefully remove the glass.



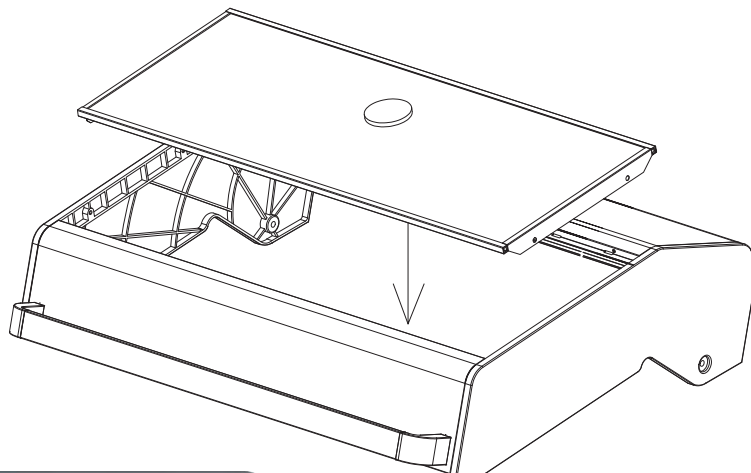
**4.** According to the arrow directions, remove all the parts from the glass as shown.



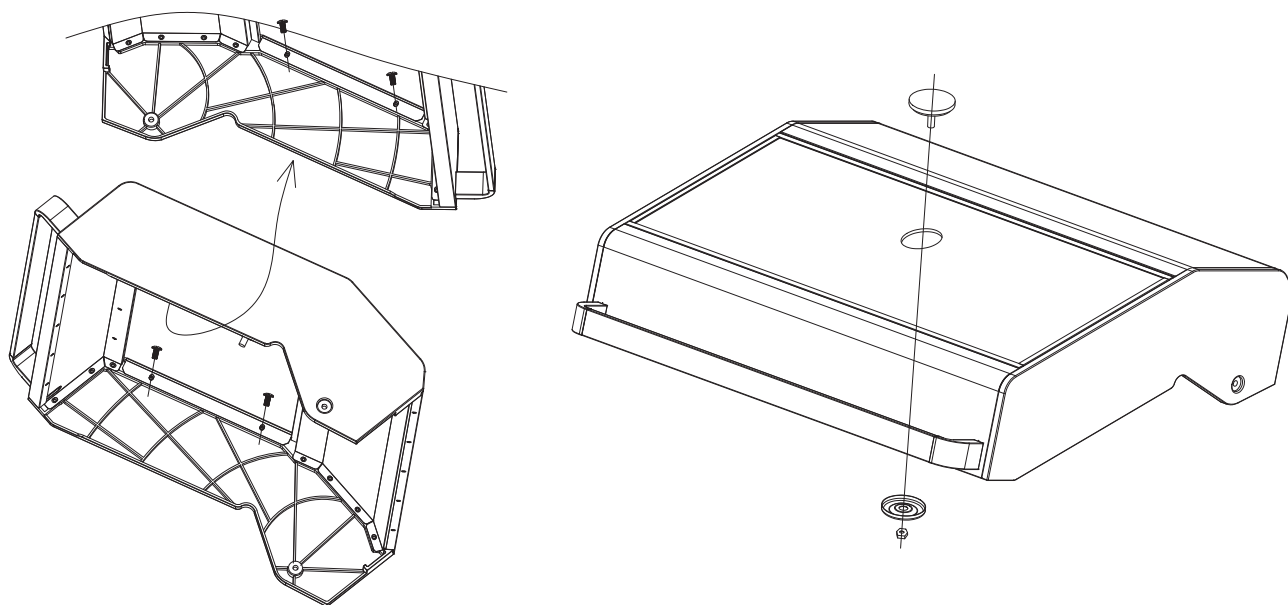
5. According to the arrow directions, assemble all the parts onto the replacement glass as shown.



6. Place the new glass assembly back onto the hood.



- 7.** Assemble the side panels on the hood by fastening the four M5 screws as shown. Fit the temperature gauge on the glass.



The process is now complete. Check to ensure that the glass is sitting correctly on the hood and that it is not loose.

### **HANDY BBQ TIPS**

- Ensure your BBQ is level before use so excess fat and oil can freely flow to the oil cup in the front of the BBQ.
- If food debris falls into the valleys of the cooking grill and prevents flow to the oil cup, use the supplied Scraper Tool to quickly clear the valleys.
- Preheat the grill before cooking for perfect sear marks every time.
- Always keep a spare LPG cylinder filled and ready to go but never store the spare cylinder near the BBQ.
- Use BBQ wipes to wipe down the shiny black ceramic coated panels inside the BBQ before cooking. The Matte black panels inside the BBQ are Pyrolytic self-cleaning panels and they don't require wiping.
- Always keep the solid plate on the right, directly above the smoker/flavour tray to ensure the smoker/flavor tray is always free of fat and grease residue.

## GENERAL CARE AND MAINTENANCE INFO

- **Note:** Remember to turn off and disconnect the gas before any maintenance is carried out.
- If your BBQ uses a flexible hose to connect to the gas cylinder, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced. Only use the hose supplied by the manufacturer.
- We recommend having your BBQ checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- Keep the outdoor gas BBQ area clear and free from combustible materials, petrol, and other flammable vapours or liquids.
- Make sure there is no obstruction surrounding the BBQ, which may block the flow of combustion and ventilation air.
- To maintain the surface of your hotplate and grill plate, it is recommended to periodically wash cooking surfaces with a mild soap and warm water solution. Afterwards keep the hotplate and grill plate oiled and covered with the hood when not in use. A BBQ cover (not included) is also recommended to cover your BBQ and maintain and protect from all weather conditions.
- Regularly change the sand / fat absorption granules in the drip tray.



# SPECIFICATIONS

REGULATOR & HOSE ASSEMBLY: 2.75kPa, LCC27 type regulator and 8mm ID, Class A hose 3/8SAE Female outlet. AGA approved.

**Burner Configuration Table - Propane**

BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	15 MJ/h (per burner)	2.75 kPa	1.1mm

**Burner Configuration Table - Universal LPG**

BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	15 MJ/h (per burner)	2.75 kPa	1.07mm

**Burner Configuration Table - Natural Gas**

BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	15 MJ/h (per burner)	1.00 kPa	1.8mm

# CONNECTING TO NATURAL GAS

This BBQ has been configured for use with LPG from a gas cylinder. If you want to connect this BBQ to a permanent Natural Gas supply, the following steps must be undertaken.

1. Contact a licensed plumber or gas fitter and arrange a quote to convert this BBQ to Natural Gas and supply any pipework necessary to bring the natural gas supply line to the BBQ installation area. All works must be made in accordance with AS5601.1.
2. Contact Pacific Gas & Heating Pty Ltd directly on Tel: 1300 793978 or email [service@pacifictrends.com.au](mailto:service@pacifictrends.com.au) to order your gas conversion kit.
3. Obtain a certificate of compliance from your licensed gas fitter.

## Natural Gas Conversion Procedure

Gas conversion must be conducted by a licensed plumber or gas fitter only.

1. Remove the main BBQ Burners.
2. Remove LPG injectors from all the main burner valves and replace with Natural Gas Injectors. The natural gas injector size is 1.8mm on the main burners.
3. Install BBQ Burners.
4. Set the side burner aeration shutter to 4mm open.
5. Remove the side burner valve and replace it with the side burner valve for Natural Gas. Replace the side burner injector with the 1.8mm side burner injector for Natural Gas.
6. Remove 2.75kPa LPG hose and regulator assembly and replace with the stainless steel braided hose and adapter fitting to ½" BSP, and the ½" BSP Natural gas regulator with 1.0kPa operating pressure.





- 7.** Apply the Natural Gas type label over the Propane label.
- 8.** Permanently fix the BBQ to the floor in the installed position using the supplied fixing bracket, which slots into the LPG Cylinder hole on freestanding BBQ's. This ensures the BBQ cannot move and strain the gas supply lines.
- 9.** Leak test all connections.
- 10.** Before leaving, test the operation of all burners on high and low to complete the commissioning process. This involves removal of the knobs to access the screw adjustable low flame by pass to set a stable low flame.
- 11.** Instruct the consumer on correct use of the BBQ and the location of the gas supply isolation valve which shall be closed after each use.
- 12.** If the BBQ is supplied with a duplicate data label, apply this label in the immediate vicinity of the BBQ in an easily accessible area.

# TIPS TO PREVENT FAT FIRES

1. If flare ups occur, alternate between cooking on the open grill and solid plate, and reduce the heat under the open grill.
2. Cook with a mix of meats. Fatty chump chops are loaded with flammable fats so be mindful to use appropriate temperatures when cooking foods prone to catch alight.
3. Monitor the amount of grease in the tray because if there is a build up of grease, this may catch alight as a result of a flare up.
4. Use a fat absorber product specifically for BBQ's, and change the fat absorber contents in the grease tray well before the fat absorber is overloaded with grease because fat absorber which is overloaded with grease is flammable.
5. Never allow the BBQ to overheat, always monitor the temperate of your BBQ at all times, even during preheating.



# STAINLESS STEEL CARE

There is a common misconception that Stainless Steel does not rust, however this is not entirely true. The use of harsh cleaners on stainless steel strip the metal of any oil or protective agents which may prevent corrosion. Even the highest grades of stainless steel will show signs of corrosion and even rust if neglected.

Regularly maintain the external stainless steel surfaces of your BBQ with a stainless-steel cleaner and protector available from most supermarkets. If the BBQ requires a stronger cleaning agent, use a mild dish washing soap, hot water and a soft cloth, rinse and dry thoroughly, then apply stainless steel cleaner and protector to the external surfaces.

Salt water and corrosive atmospheres can rapidly degrade and permanently damage your stainless-steel BBQ. In this type of harsh environment, your BBQ will require more regular cleaning and applications of stainless-steel cleaner and protector.

We recommend the use of a BBQ weather cover to protect your BBQ from the elements.

# PRODUCT WARRANTY

Thank you for purchasing one of our quality MATADOR products. Your MATADOR product 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.

This warranty in **Australia** is given by Pacific Gas & Heating Pty Ltd,  
Tel: 1300 793978  
Email: [service@pacifictrends.com.au](mailto:service@pacifictrends.com.au)

The warranty in **New Zealand** is given by Bunnings NZ Ltd, PO BOX 14436, Panmure, Auckland, 1741.  
Tel: 09-9780000 Fax: 09-9782222  
Email: [marketing@bunnings.co.nz](mailto:marketing@bunnings.co.nz)

Any claim under this warranty must be made within 5 years of the date of purchase of the product. Proof of purchase must be presented.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

## FOR AUSTRALIAN CUSTOMERS

To make a claim under the warranty please contact the store where the product was purchased or contact Pacific Gas & Heating Pty Ltd directly.

## CONDITIONS OF THE WARRANTY

The warranty covers domestic use only and does not apply to commercial applications. You may submit details and proof to our store for consideration.

The warranty covers manufacture defects in materials, workmanship and finish under normal use. This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees

which cannot be excluded under the Australian Consumer Law. You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be acceptable quality and the failure does not amount to a major failure.

## FOR NEW ZEALAND CUSTOMERS

To make a claim under the warranty, take the product (with proof of purchase) to any Bunnings store (See [www.bunnings.co.nz](http://www.bunnings.co.nz) for store locations). 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 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.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

The warranty excludes damage resulting from product misuse or product neglect.

The warranty covers domestic use only and does not apply to commercial applications.



# PRODUCT WARRANTY

Please thoroughly read conditions of warranty.

- The appliance 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.

## INSTALLATION CONDITIONS

All installations must conform to the applicable Electrical and Building standards as laid down by the local codes or state or region.

## WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit nor in home service.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discolouration caused by heat, abrasive chemical cleaners or chipping.
- Corrosion or damage caused by exposure to the elements such as insects, weather or hail.
- Cleaning and wear and tear; service calls of this nature are chargeable.
- Commercial use of the product.
- Unauthorised repairs or modifications during the warranty period.
- Consumable items, example – heating elements.

## RECORD THE FOLLOWING INFORMATION

Attach a copy of the purchase receipt here:

Date of purchase .....

Purchased from .....

Location .....

Model no. & name .....

Date of manufacture .....

Receipt number .....

## FOR TECHNICAL ASSISTANCE

### FOR AUSTRALIAN CUSTOMERS

If you experience any technical issues with your MATADOR product, in the first instance review the instruction manual or call the warranty service agent below.

### FOR NEW ZEALAND CUSTOMERS

If you experience any technical issues with your MATADOR product, in the first instance review the instruction manual or call your local Bunnings store.

## WARRANTY CLAIMS

### FOR AUSTRALIAN CUSTOMERS

Please contact Pacific Gas & Heating Pty Ltd,

Tel: 1300 793978.

Email: [service@pacifictrends.com.au](mailto:service@pacifictrends.com.au)

### FOR NEW ZEALAND CUSTOMERS

Please contact the store where the product was purchased.



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

For technical and warranty support call  
**1300 793 978 (AUS)**  
**09-9780 000 (NZ)**

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