



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.

EDGE

3 BURNER, 4 BURNER AND 6 BURNER BBQ'S

GB0100, GB0101 & GB0102

Retain manual for future reference.

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CONTACT INFORMATION

For spare parts, order from your nearest Bunnings Warehouse. For 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

	EDGE 3 BNR	EDGE 4 BNR	EDGE 6 BNR
	GB0100	GB0101	GB0102
Length	1517 mm	1633 mm	1840 mm
Width	633 mm	663 mm	663 mm
Height	1237 mm	1237 mm	1237 mm



FEATURES & BENEFITS



BARBECUE SPECIFICATIONS

EDGE 3 BNR	EDGE 4 BNR	EDGE 6 BNR	SIDE BURNER	REAR BURNER
TOTAL INPUT				
ULPG: 45.9 Mj/hr	ULPG: 61.2 Mjhr	ULPG: 91.8 Mjhr	ULPG: 21.1 Mjhr	ULPG: 8.7 Mjhr
INJECTOR SIZE:				
1.09 mm	1.09 mm	1.09 mm	1.30 mm	0.85 mm
PRESSURE: 2.75 kPa				
NG: 38.4 Mj/h	NG: 51.2 Mj/h	NG: 76.8 Mj/h	NG: 18 Mj/h	NG: 8 Mj/h
INJECTOR SIZE:				
1.69 mm	1.69 mm	1.69 mm	2.08 mm	1.35 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.
- 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.

DATE OF PURCHASE
MODEL NUMBER
MODEL NOMBER

YOUR MATADOR EDGE BARBECUE

DATE OF MANUFACTURE.....

SERIAL NO.....



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

SETTING UP YOUR GREASE **MANAGEMENT**

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

PREVENTING FAT FIRES

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

If your barbecue is not maintained regularly this build up can lead to a potential fire.

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

VENTILATION

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



IMPORTANT! PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE!

UNIVERSAL LPG GAS ONLY

Do's & Don'ts

DO'S

- Use inspected exchanged gas cylinders and/ or have cylinders filled by an authorised LPG supplier in your country.
- Perform a gas leak check on all gas line connections prior to lighting the barbecue.
- This appliance is designed and approved for use with LPG / Propane Gas and Natural Gas when converted by an approved gas fitter using the available natural gas conversion kit. LPG Cylinder sizes;
 - Type 1 4 Kg/ 3.2 Kg Fill Capacity 350mm Height x 240mm Diameter.
 - Type 2: 9 Kg / 8.5 Kg Fill Capacity 480mm Height x 310mm Diameter.
 - (Cylinder and gas sold separately) Install every component of the barbecue so it functions correctly and avoids the risk of injury.
- Before cooking preheat the barbecue for 3 5 minutes.
- Always use proper barbecue tools and accessories when cooking and serving from your barbecue.
- Take note of your burner temperature when cooking to achieve the desired result.
- If your barbecue will not light immediately, turn the knob to off and wait 1 min before trying to light again.
- Always let you barbecue cool down before attempting to clean any of the components.
- To remove any grease deposits after cooking, turn the knob to HI and allow it to burn for 5 min.
 This will burn off any build up that has occurred during your cook.
- Turn off your gas cylinder at the valve after every cook.
- Regularly clean and maintain your barbecue to reduce the chance of fire.
- Check your hose and fittings to ensure they are not cracked or deteriorated to a point that they need replacing.
- Only use the regulator and hose assembly provided with this appliance. Use only genuine replacement parts. All replacement parts used must be of the same specification as originally supplied with this appliance.

DON'TS

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



GAS CYLINDERS

The EDGE 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.

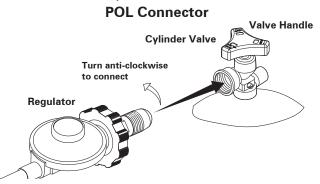


HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

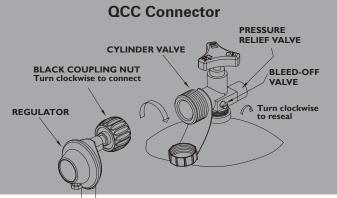
Before connecting the barbecue to the gas cylinder, please refer to the appliance's Data Label to verify you are using the correct gas specification.

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.
- Make connection as described in figure below depending on the type of regulator connection that came with your barbecue.



Note: POL fitting connectors are left hand threaded and must be turned anti clockwise to connect.



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

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.
- DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
- Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.

GAS CYLINDER STORAGE

- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. This excludes from within the barbecue trolley or a well ventilated outdoor kitchen cabinet.
- This appliance is designed to be used with a gas cylinder not exceeding 9KG capacity.
- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- DO NOT store a spare LPG cylinder under or near this appliance.
- NEVER fill a gas cylinder beyond 80 percent full.
- If the information above is not followed exactly, a fire causing death or serious injury may occur.



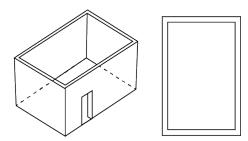
ALWAYS STORE GAS CYLINDER IN A WELL VENTILATED AREA

POSITIONING THE BBQ

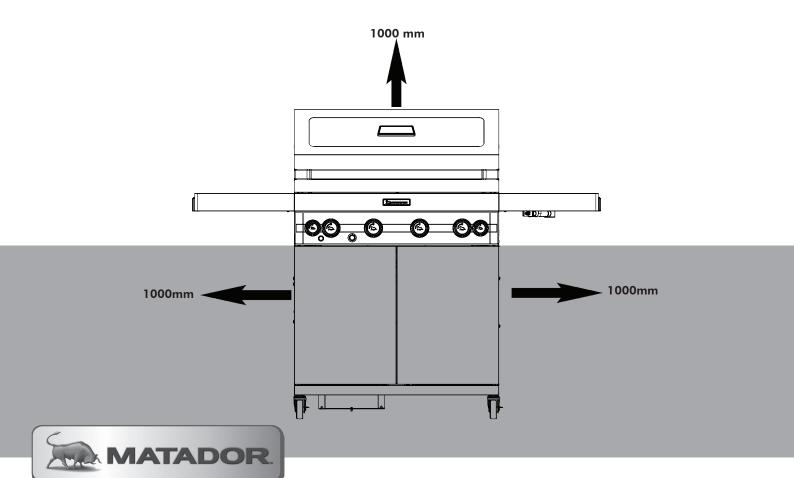
- This BBQ shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials, such as bushes, trees, wooden fences, buildings, etc.
- Any enclosure in which the appliance is used shall comply with one of the following:
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted.
- In case of balconies, at least 20% of the total of

- the side, back and front wall areas shall be and remain open and unrestricted.
- The BBQ must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides of the BBQ is 1000mm and 1000mm overhead.
- BBQ MUST BE ASSEMBLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- The following figures are diagrammatic representations of outdoor areas described.
 Rectangular areas have been used in these figures – the same principle applies to any other shaped area.

1.

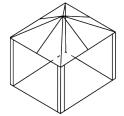


An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



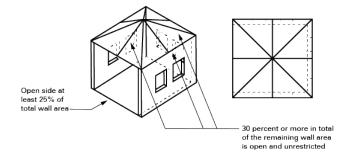
POSITIONING THE BBQ

2.

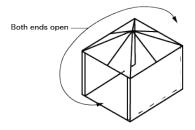


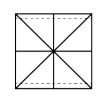


5.



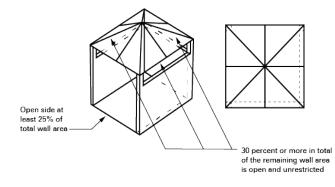
3.





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

4.



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

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

POWER CONNECTION

Your EDGE barbecue needs to be connected to an outdoor power outlet to function. When positioning your barbecue you will need to consider this. If you already have a weatherproof outdoor power outlet within reach of your barbecue, please plug in the connected power lead to this point.

If the power outlet location is too far away from the barbecue, you must use an outdoor rated extension lead to connect to the power outlet.

For situations where there is no outdoor power outlet is installed, you will need to ask a licensed electrician to install an outlet in a suitable position for use with your barbecue.



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

GAS LEAK TEST

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

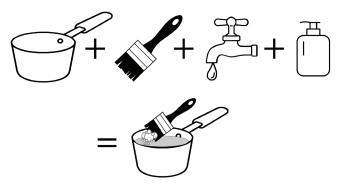
This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

NOTE:

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

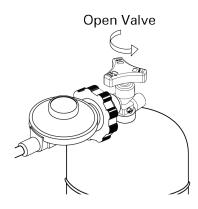
STEP 1

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



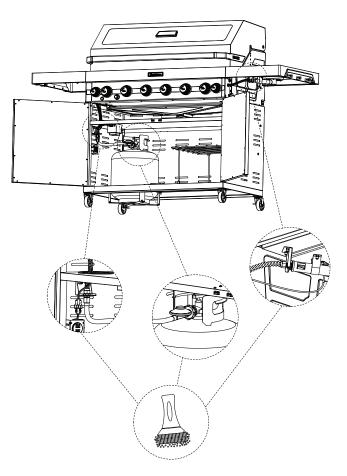
STEP 2

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



STEP 3

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



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



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

WARNING

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

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



USING YOUR BARBECUE

GROUND PROTECTION

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

LIGHTING YOUR BARBECUE

1. AUTO IGNITION

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

MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

STEP 3 - Press and turn the control knob anticlockwise to the HI position to trigger the auto-ignition STEP 3 - Insert a lit long nozzle gas lighter or long of the burner. When the burner ignites, release the

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



OFF WHITE LED ON

OFF



HIGH ALL RED LED ON



ONE RED LED ON



SIDE BURNER (4BNR AND 6BNR TROLLEY **BARBECUES ONLY)**

IGNITE HIGH

STEP 1 - Lift the lid on the side burner and retract it downwards out of the way.

STEP 2 - Ensure the gas valve on your cylinder is turned to open.

STEP 3 - Follow the ignition procedure detailed for the main burners.

REAR BURNER (4BNR AND 6BNR TROLLEY BARBECUES ONLY)

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

STEP 1 - Lift the hood to the open position.

STEP 2 - Ensure the gas valve on your cylinder is turned to open.

STEP 3 - Turn the control knob to the **HI** position and at the same time press the 'Rear Burner Ignition Switch' to ignite the burner. When the burner ignites, keep holding the knob down for 5 seconds to allow the gas to flow and then release the knob. STEP 4 - If the burner does not light, return control knob to the **OFF** position and wait 2 minutes before trying again.

2. MANUAL IGNITION

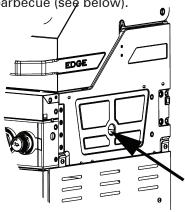
If you find that you need to manually ignite your barbecue please follow these instructions carefully.

MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

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 an internal temperature of 250°C. With the hood down use only the two outer burners to control your heat. Temperatures above this can lead to damage of the appliance and void the warranty.

PRE-HEATING

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

COOKING SURFACE

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

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

USING YOUR BARBECUE

COOKING UTENSILS

When cooking we recommend using long utensils that For your convenience the EDGE barbecue comes with are specifically designed for use on barbecues.

USING YOUR SIDE BURNER

If you purchased a 4 BNR or 6 BNR Trolley BBQ you will have a side burner. This side burner allows you greater flexibility in your cooking capabilities.

WARNING: BEFORE LIGHTING YOUR SIDE BURNER ENSURE THE LID HAS BEEN LIFTED AND RETRACTED DOWN INTO ITS STORAGE POSITION.

- The side burner is a high temperature burner so take this into consideration when you are cooking.
- The maximum pot/wok diameter size that can be used on your side burner is 35cm. Larger pots/ woks can lead to damage of your BBQ and void your warranty.
- The minimum pot base diameter size that can be used on your side burner is 16.5cm.
- The trivet is designed to work with both flat and domed woks and pans.

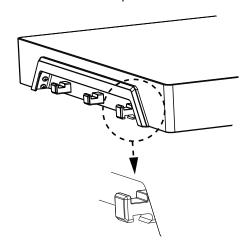
USING YOUR USB PORTS

Included with the 4 BNR or 6 BNR Trolley barbecues are twin USB charging ports (charging cable is not included). The USB ports provide convenience for charging small appliances such as a mobile phone or meat thermometer. Appliances that draw larger power rod so that your rotisserie kit will function correctly. requirements may not function as intended.

- To prevent damage to your charging cables we suggest feeding your cable through the side vents in your trolley cabinet. This will allow you to close the cabinet doors and not damage your cables.
- DO NOT place your appliances on areas of the BBQ that are hot as this can be a potential fire hazard and cause. Place your appliance away from the main BBQ cooking area.

BOTTLE OPENER

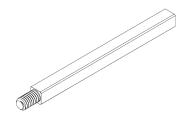
an integrated bottle opener. The first hook on the left hand side of your barbecue is also a bottle opener. See below for location of this opener.



INSTALLING A ROTISSERIE (OPTIONAL)

Your EDGE barbecue is designed to accept most major brands of rotisserie accessory products. We recommend the purchase of the genuine Matador Rotisserie Kit for use with this barbecue.

If you purchased an EDGE 6 burner barbecue you will have been supplied with an extension rod (see image below) that is designed to be used with the Matador rotisserie kit. It is essential that you use this extension



Please carefully refer to the instructions that came with your rotisserie kit when installing it onto this barbecue.

When cooking with the rotisserie remember that with the hood closed the barbecue must not exceed an internal temperature of greater than 250°C or 480°F.



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



CARE & MAINTENANCE

BEFORE USE

Before using your barbecue, ensure that it is clean from built up grease and residue. Inspect the barbecue and check that all connections are in order.

AFTER USE

STEP - 1 After you have finished cooking it is important you turn the burners to **HI** and burn off any excess fat and grease residue. Do this for 5 minutes.

STEP - 2 Turn all the control knobs to the OFF position and turn off the gas supply at the cylinder's valve.

STEP - 3 Whilst the barbecue is still warm, and wearing protective gloves, use a long handled brush and scraper to remove the remaining oil and food scraps from the cooking surface.

STEP - 4 Re-coat the grill and hot plate with cooking oil to provide continued protection.

STEP - 5 Remove the grease cup from the barbecue and empty the waste and fat absorber. Place new fat absorber into the cup and re-insert.

PERIODICAL CLEANING

To maintain the performance and high finish of your barbecue we recommend cleaning it on a regular basis. To perform this cleaning we recommend the following;

BURNERS

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

TO REMOVE BURNERS:

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

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

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

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

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

GREASE TRAY

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

HOSE AND REGULATOR

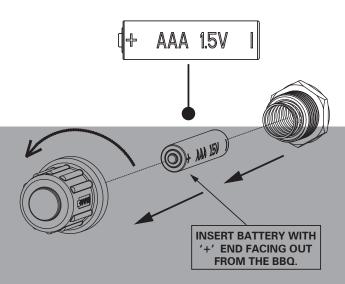
- Safely disconnect the hose and regulator from the gas cylinder as detailed in this manual.
- Inspect the flexible hose for any signs of wear and cracking.
- Inspect the rubber O-ring on the regulator end to ensure no cracks or excessive wear is present.
- If these parts need replacing, only use recommended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

COOKING SURFACES

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

REAR BURNER IGNITION BATTERY

 The rear burner ignition switch is powered by 1 x AAA Battery. To replace this battery when required, unscrew the switch from the front of the barbecue to access. Re-attach the switch to secure the battery.



CARE & MAINTENANCE

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

Your barbecue has a combination of painted and stainless steel external surfaces that need to be maintained.

1. CLEAN WATER AND WIPE

A soft damp cloth and clean warm water should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.

2. HOUSEHOLD CLEANERS

Household cleaners fall into two categories: detergent (non-abrasive) and abrasive cleaners. Abrasive cleaners are more effective but introduce the possibility of scratching the surface. A neutral cleaner low in chloride is essential.

The cleaning method generally employed with these cleaners is to apply them to the powder coated and stainless surfaces and follow by cloth wiping in the direction of the grain or polish lines (not across them).

The cleaned surface should be thoroughly rinsed with clean water and wiped dry with a soft cloth if water streaking is a consideration.

CARE OF THE STAINLESS STEEL ON YOUR BARBECUE

Your barbecue features stainless steel components. All stainless steel grades require a level of care and protection to retain their appearance.

Stainless steels are not immune to corrosion and neither are they maintenance-free.

Your barbecue has a brushed finish stainless steel decorative panel and front handle bar. Brushed-finish stainless steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

The cleaner stainless steel can be kept while in storage or during use, the greater the assurance of optimum corrosion resistance. In order to maintain the life and appearance of your barbecue please follow these summary tips on the care of stainless steel:

- When new or when cleaned and dried, we recommend you apply a thin coat of cooking oil to stainless steel surfaces which should then be polished in. This oil will protect the stainless steel from corrosive contaminants and assist in the removal of finger prints and other marks.
- Use clean, soft cloths or sponges to clean your barbecue.
- 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.



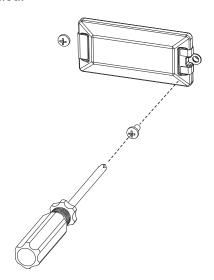
CARE & MAINTENANCE

REPLACING A HOOD LIGHT GLOBE

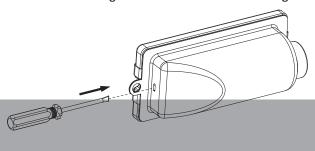
Please follow the following procedure to replace a hood light globe on your barbecue.

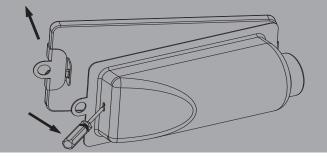
STEP - 1 For safety, turn 'OFF' the power to your barbecue, unplug fromt he outlet and ensure that your gas cylinder valve is closed.

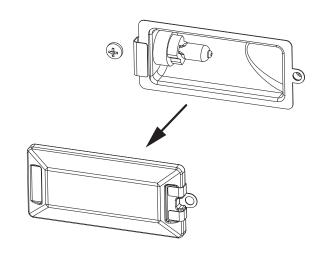
STEP - 2 Using a Phillips head screwdriver undo the screw that is holding the lens in place. Remove the lens and put in a safe place. Whilst this lens is removed we recommend giving it a good clean in warm soapy water to improve its performance when re-installed.



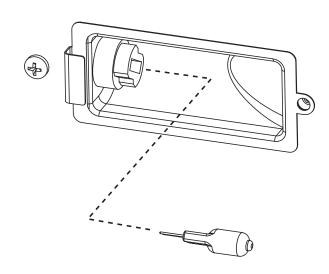
STEP - 3 Once this screw is removed the light housing can be removed from inside the BBQ. Using a flat head screwdriver press the locking detail on the back of the housing to release the lens of the light.







STEP - 3 The globe is connected to the socket with 2 pins that have been pushed into place. Gently pull on the globe to remove it from the socket and carefully dispose.



STEP - 4 Push the new globe (Maximum 10W Halogen Globe) carefully back into the socket and make sure it is secure.

STEP - 5 Place the lens back in position and snap it into the rear housing to lock in place.

STEP - 6 Locate the light housing back into the mounting hole and use the screw secure in place.

STEP - 7 Turn on the power to the barbecue and test that the light is now functioning correctly.

NATURAL GAS CONVERSION

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

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

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

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

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

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

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

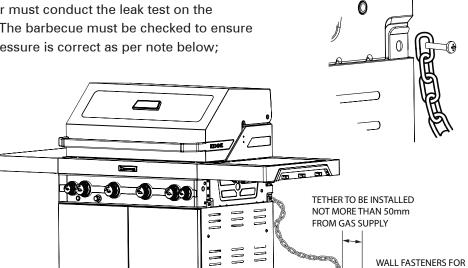
MOBILE RESTRAINT HOSE ASSEMBLY

When the mobile trolley barbecue is connected to a fixed gas supply via a flexible hose connection, a 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 than 80% of the gas hose length.

NOTE:

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

> THE TETHER ARE NOT INCLUDED IN YOUR HARDWARE PACK



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

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



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



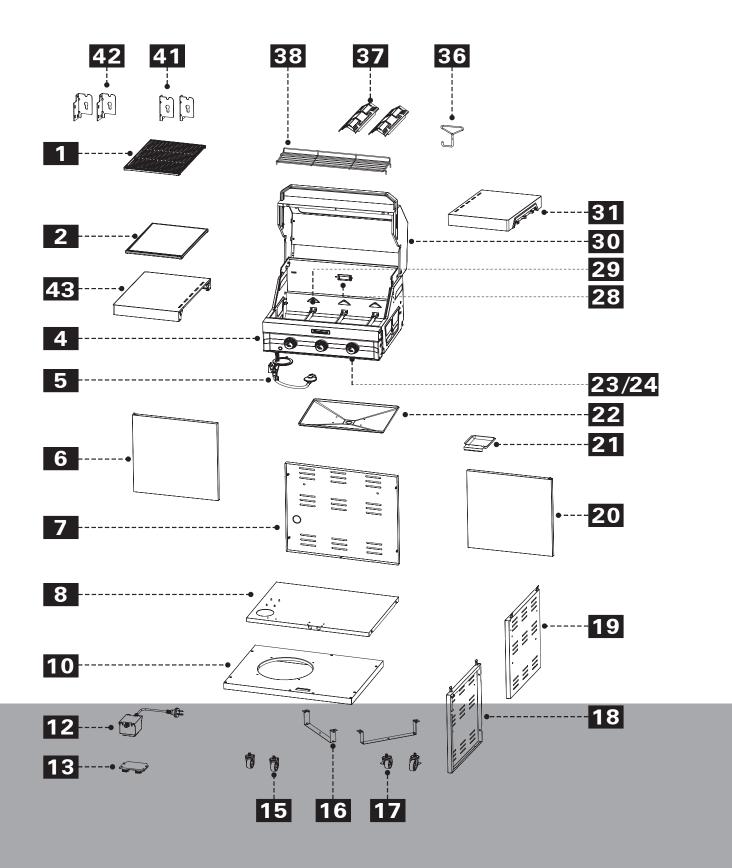
GAS SUPPLY

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



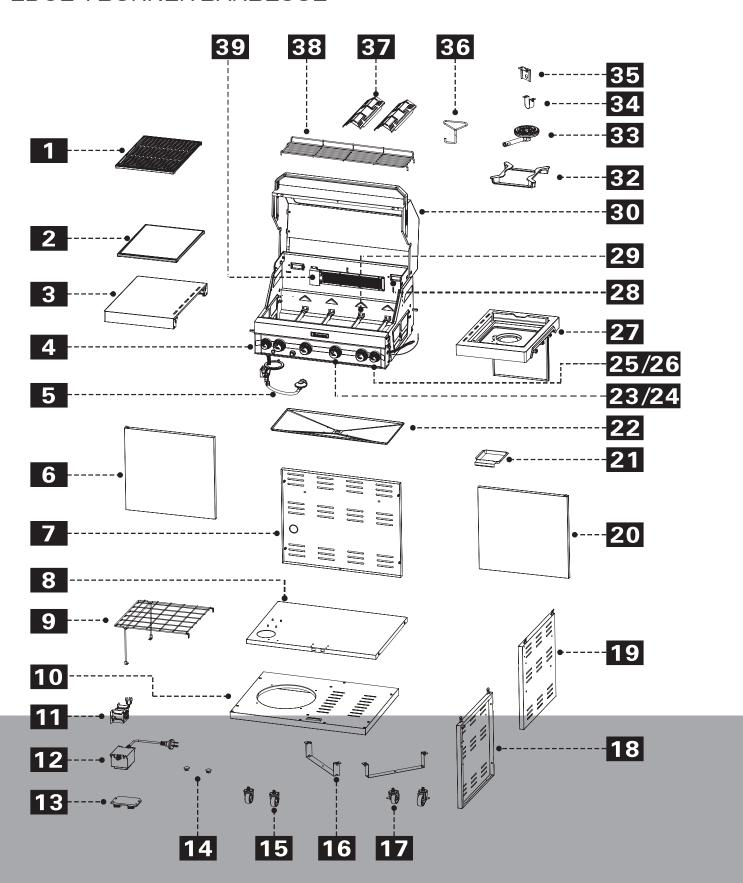
EXPLODED PARTS DIAGRAM

EDGE 3 BURNER BARBECUE



EXPLODED PARTS DIAGRAM

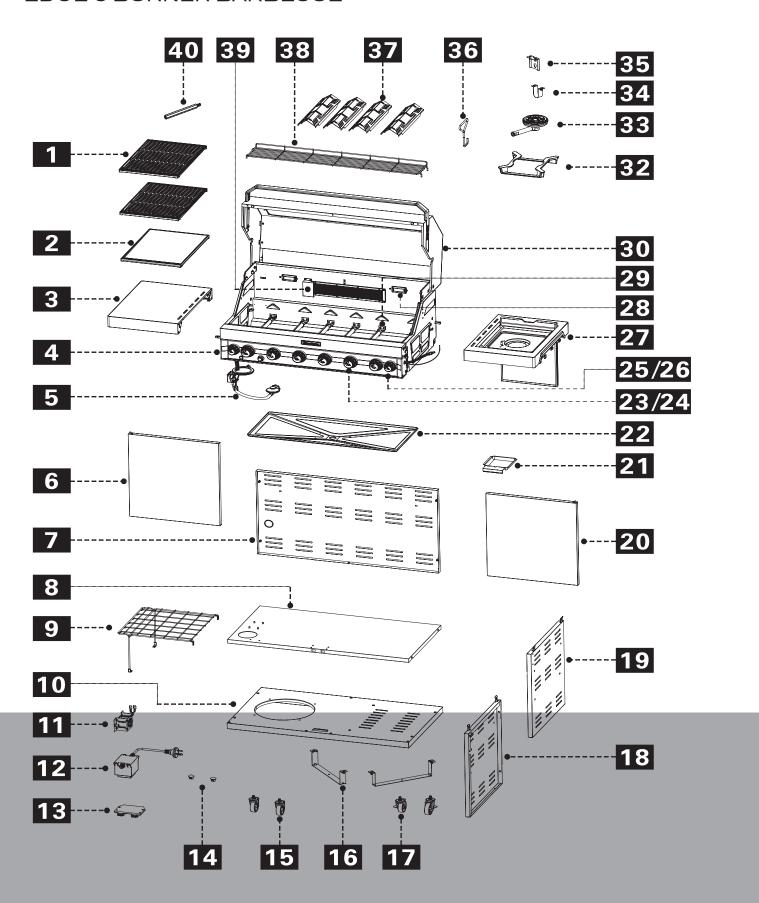
EDGE 4 BURNER BARBECUE





EXPLODED PARTS DIAGRAM

EDGE 6 BURNER BARBECUE



PARTS LIST

PART	NAME	3 BNR QTY	4/6 BNR QTY	PART	NAME	3 BNR QTY	4/6 BNR QTY
1	Cooking Grate	1	1 / 2	23	Large Control Knob	3	4 / 6
2	Solid Hot Plate	1	1	24	Large Control Knob Base	3	4 / 6
3	Left Hand Fixed Side Shelf	-	1	25	Small Control Knob	-	2
4	Firebox	1	1	26	Small Control Knob Base	-	2
5	Hose and Regulator	1	1	27	Right Hand Shelf with Side Burner	-	1
6	Left Hand Trolley Door	1	1	28	Hood Light	1	2
7	Trolley Rear Panel	1	1	29	Main Burner Assembly	3	4 / 6
8	Trolley Shelf	1	1	30	Hood Assembly	1	1
9	Trolley Wire Shelf Assembly	0	1	31	Right Hand Folding Side Shelf	1	-
10	Trolley Base Panel	1	1	32	Side Burner Trivet	-	1
11	USB Port Assembly	-	1	33	Side Burner Assembly	-	1
12	Power Adaptor	1	1	34	Side Burner Support	-	1
13	Trolley Door Magnet	1	1	35	Side Burner Injector Bracket	-	1
14	Rubber Plug	0	2	36	Cooking Grate Lifting Tool	1	1
15	Castor	2	2	37	Flame Tamer	2	2/4
16	Gas Cylinder Support	2	2	38	Warming Rack	1	1
17	Locking Castor	2	2	39	Infrared Rear Burner Assembly	-	1
18	Trolley Left Panel	1	1	40	Rotisserie Extension	-	0 / 1
19	Trolley Right Panel	1	1	41	Front Bracket	2	-
20	Right Hand Trolley Door	1	1	42	Rear Bracket	2	-
21	Grease Cup	1	1	43	Left Hand Folding Side Shelf	1	-
22	Grease Tray	1	1	44	AAA Battery (not Shown)	-	1/1

FOR TECHNICAL ASSISTANCE AND SPARE PARTS ADVICE

CALL MAYO HARDWARE ON (AUS) 1300 360 211 (NZ) 09 415 6240 OR EMAIL US AT MATADOR@MAYOHARDWARE.COM.AU



HARDWARE LIST

PART	NAME	HARDWARE IMAGE	3 BNR QTY	4 BNR QTY	6 BNR QTY
А	M4 x 8mm Pan Head Screw		1	10	10
В	M6 Hexagon Domed Cap Nuts		2	-	-
С	M6 Hex Nut		1	1	1
D	M4 Hex Nut	$\langle O \rangle$	4	4	4
E	M4 x 15mm Pan Head Screw		8	8	8
F	7/16″ Collar Nut		,	1	1
G	6mm Diameter Flat Washer		2	2	2
н	M6 Shoulder Screw		4	-	-
J	M6 x 12mm Flat Head Screw		36	30	30
L	M6 Door Pivot		2	2	2
M	M6 x 16mm Pan Head Screw		4	4	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:

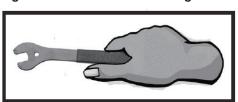
- Phillips head Screwdriver
- Adjustable Wrench or Socket Set (10mm Socket)

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

Hand Tighten Only at this stage:



Tighten with Tools at this stage:



Pay Attention at this stage:



VIDEO INSTRUCTIONAL GUIDES

To help you assemble your new Edge 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

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



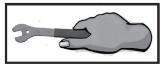
STEP 1 - TROLLEY SHELF TO REAR PANEL ALL MODELS



Parts /	Parts / Hardware Needed				
7	Trolley Rear Panel		1		
8	Trolley Shelf		1		
J	M6 x 12mm Flat Head Screw		2		

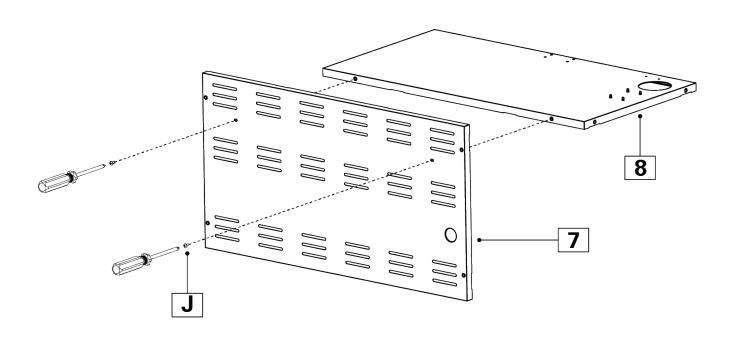
NOTE:

This stage will require a Phillips head screwdriver



1.1 Assemble the Trolley Top Panel (8) to the Rear Panel (7) with 2 M6 x 12mm (J) screws.

Pay attention to the orientation of the Trolley Shelf (8) to ensure the folded edges are facing down and that the large access hole is on the same side as the access hole in the Rear Panel (7).

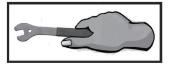


STEP 2 - ASSEMBLE TROLLEY SIDE PANELS ALL MODELS

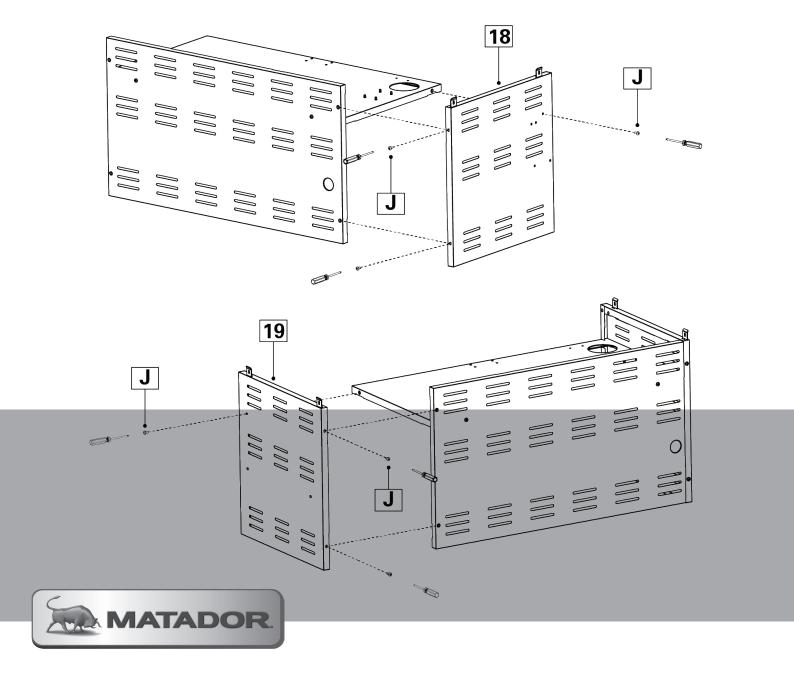
Parts /	Parts / Hardware Needed				
18	Trolley Left Side Panel		1		
19	Trolley Right Side Panel		1		
J	M6 x 12mm Flat Head Screw		6		

NOTE:

This stage will require a Phillips head screwdriver



- 2.1 Screw the Left Hand Side Panel (18) to the Rear Panel and Shelf assembly using 3 M6 x 12mm (J) screws.
- 2.2 Now assemble the Right Hand Side Panel (19) using the same method

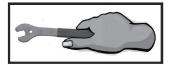


STEP 3 - ASSEMBLE THE POWER ADAPTOR ALL MODELS

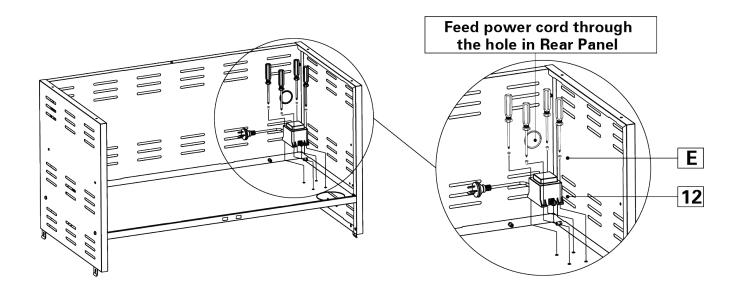
Parts / Hardware Needed				
12	Power Adaptor		1	
E	M4 x 15mm Pan Head Screw		4	

NOTE:

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



- 3.1 Carefully turn over the barbecue assembly so you can easily access the underside of the Trolley Shelf (8)
- 3.2 Align the Power Adaptor's (12) 4 mounting holes with the 4 mounting points on the Trolley Shelf (8) and fasten with 4 M4 x 15mm Pan Head Screws (E).
- 3.3 After securing the Power Adaptor (12) feed the power lead through the access hole in the Trolley Rear Panel (7)
- 3.4 Leave the barbecue assembly upside down for now

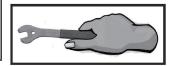


STEP 4 - ATTACH TROLLEY DOOR PIVOTS ALL MODELS

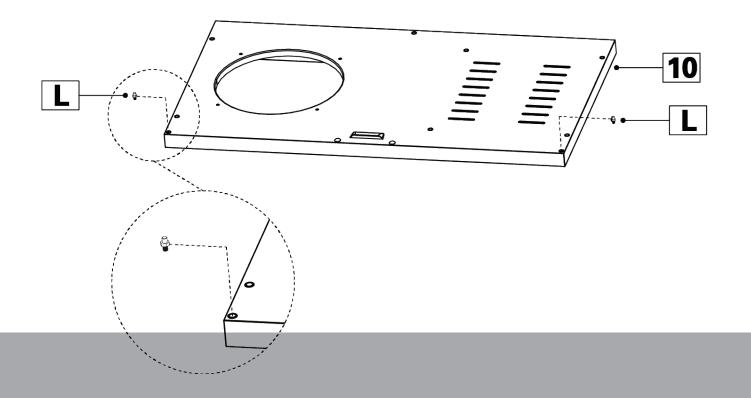
Parts /	Parts / Hardware Needed				
10	Trolley Base Panel		1		
L	M6 Door Pivot		2		

NOTE:

This stage will require an adjustable spanner.



4.1 Screw the 2 M6 Door Pivots (L) into the 2 holes located at the front corners of the Trolley Base Panel (10) NOTE: Secure the pivots firmly but do not over tighten them

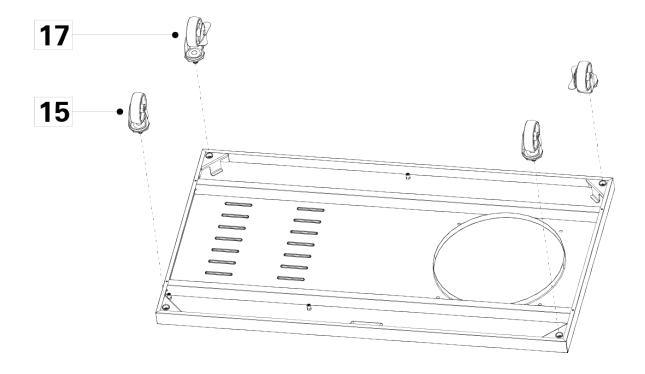




STEP 5 - INSTALL TROLLEY CASTORS ALL MODELS

Parts /	Parts / Hardware Needed				
15	Castor		2		
17	Locking Castor		2		

- 5.1 Turn over the Trolley Base Panel (10) to allow access to the 4 Castor mounting points.
- 5.2 Attach the 2 non-locking Castors (15) to the front corners of the Trolley Base Panel (10)
- 5.3 Attach the two remaining Locking Castors (17) to the rear of the Trolley Base Panel (10)
- 5.4 Turn over the assembly so that it is sitting on its wheels. You may want to lock the rear Castors to help in assembling further components.

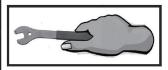


STEP 6 - GAS CYLINDER SUPPORT ALL MODELS

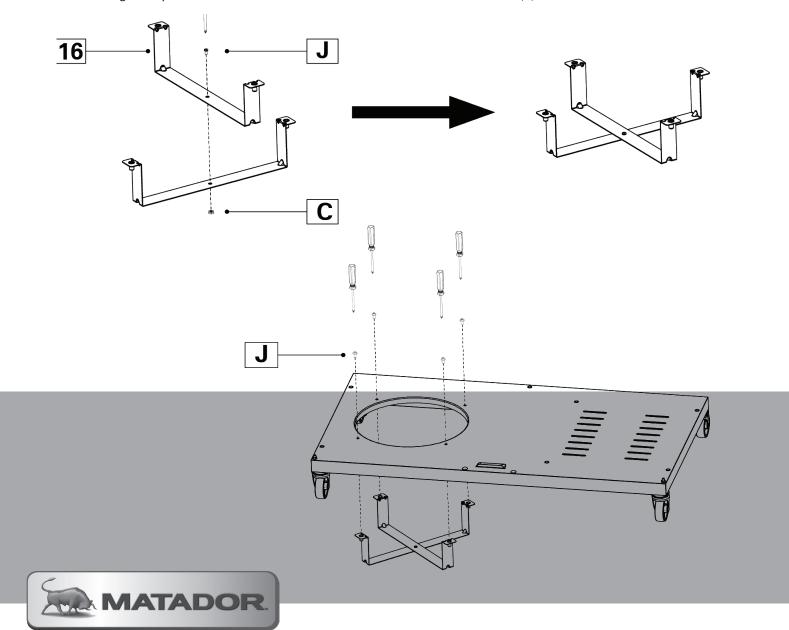
Parts /	Parts / Hardware Needed				
16	Gas Cylinder Support		2		
С	M6 Hex Nut		1		
J	M6 x 12mm Flat Head Screw		5		

NOTE:

This stage will require an adjustable spanner or a 10mm spanner and a Phillips head screwdriver



- 6.1 Using 1 M6 x 12mm Screw (J) and the M6 Hex Nut (C) secure the 2 Gas Cylinder Supports (16) together so they are at 90 degrees to each other.
- 6.2 Locate the Gas Cylinder Supports underneath the Trolley Base Panel (10) with the 4 mounting holes surrounding the cylinder access hole and secure with 4 M6 x 12mm Screws (J)



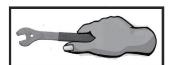
STEP 7 - TROLLEY BASE ASSEMBLY ALL MODELS

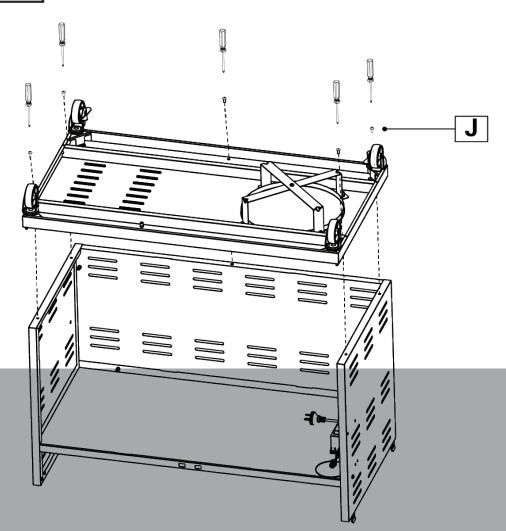
Parts / Hardware Needed			<u> </u>	
J	M6 x 12mm Flat Head Screw		5	NOTE: This stag head scr securing

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

- 7.1 Take the base assembly and locate it onto the trolley assembly from Step 3
- **7.2** Position the base so that all the corresponding mount holes are aligned and then secure using $5 \text{ M6} \times 12 \text{mm}$ Screws (J).
- **7.3** Carefully lift and turn the trolley assembly over so it is now resting on its castors.

NOTE: We recommend asking for someone to help you lift and turn over the trolley to avoid injury and damage to the barbecue.



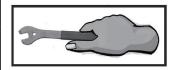


STEP 8 - ATTACH TROLLEY DOOR MAGNET ALL MODELS

Parts / Hardware Needed			
13	Trolley Door Magnet		1
D	M4 Hex Nut	0	4
E	M4 x 15 mm Pan Head Screw		4

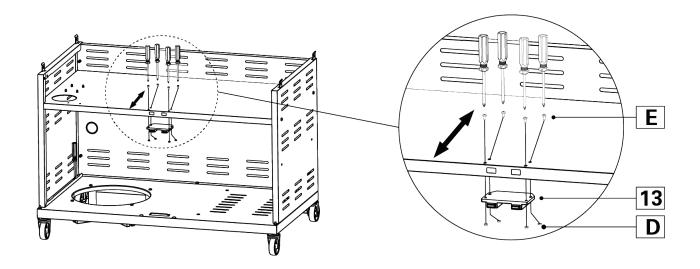
NOTE:

This stage will require an adjustable spanner or a 10mm spanner and a Phillips head screwdriver



- **8.1** Place the Trolley Door Magnet underneath the Trolley Shelf (8) and feed the magnetic latches through the two openings on the front face of the shelf.
- 8.2 Secure the Trolley Door Magnet using 4 M4 x 15mm Screws and M4 Hex Nuts.

NOTE: These magnetic locks can be adjusted to improve their operation if required



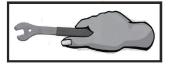


STEP 9 - ATTACH INTERNAL TROLLEY SHELF 4 BNR AND 6 BNR MODELS ONLY

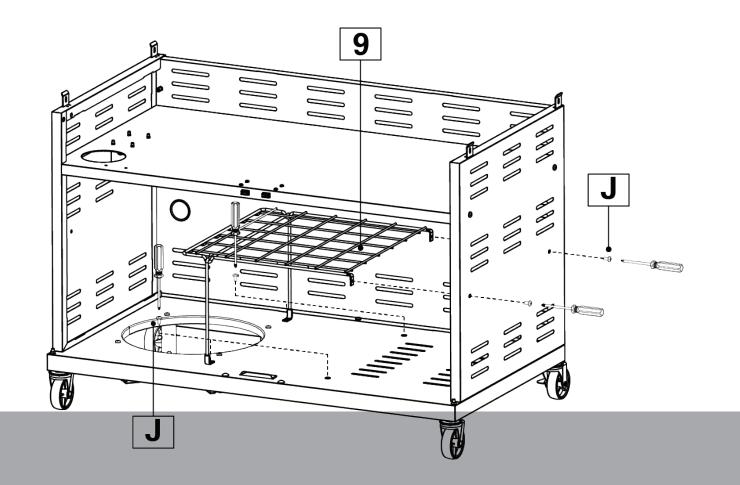
Parts / Hardware Needed			
9	Trolley Wire Shelf Assembly		1
J	M6 x 12mm Flat Head Screw		4

NOTE:

This stage will require a Phillips head screwdriver



- **9.1** Unfold the shelf support legs and position the shelf inside the trolley assembly.
- **9.2** Secure the Trolley Wire Shelf Assembly (9) to the side of the trolley assembly using 2 M6 x 12mm Screws (J)
- 9.3 Take 2 more M6 x 12mm Screws (J) and secure the Wire Shelf (9) to the base of the trolley assembly.

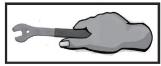


STEP 10 - ATTACH THE USB PORTS 4 BNR AND 6 BNR MODELS ONLY

Parts / Hardware Needed				
11	USB Port Assembly		1	
J	M6 x 12mm Pan Head Screws		2	

NOTE:

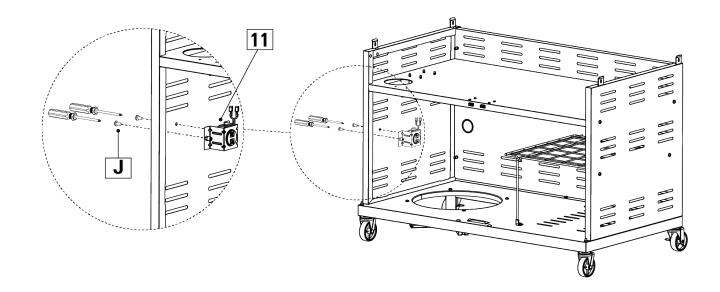
This stage will require a Phillips head screwdriver



10.1 Locate the USB Port Assembly (11) to the left hand side inside the trolley assembly.

10.2 Use 2 M6 x 12mm Screws (J) to secure to the trolley assembly

NOTE: The cables from the USB Ports should be facing the back of the trolley





STEP 11 - ATTACH FIREBOX TO TROLLEY ASSEMBLY ALL MODELS

Parts / Hardware Needed			
4	Firebox		1
J	M6 x 12mm Pan Head Screws		4

NOTE:

This stage will require a Phillips head screwdriver

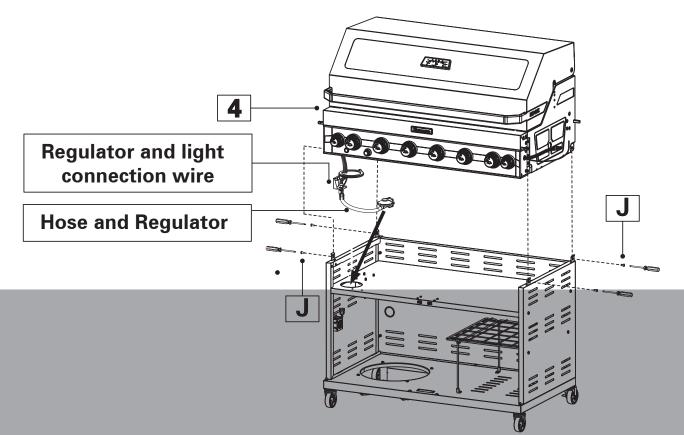


DO NOT lift the Firebox onto the Trolley Assembly by yourself. This is to avoid personal injury and damaging the barbecue.

- 11.1 Carefully lower the Firebox (4) onto the Trolley Assembly
- **11.2** Feed the hose, regulator and bracket assembly through the access hole in the Trolley Top Panel (8). The round seal ring does not feed through the access hole.
- 11.3 Use 4 M6 x 12mm Screws (J) to secure the Firebox (4) to the Trolley Assembly.

NOTE: You must get someone to help you lift the Firebox onto the Trolley to avoid injury and damage to the barbecue.





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

STEP 12 - SECURE THE GAS CONNECTOR BRACKET ALL MODELS

Hardware Needed J M6 x 12mm Pan Head Screws 2

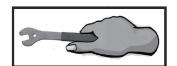
NOTE:

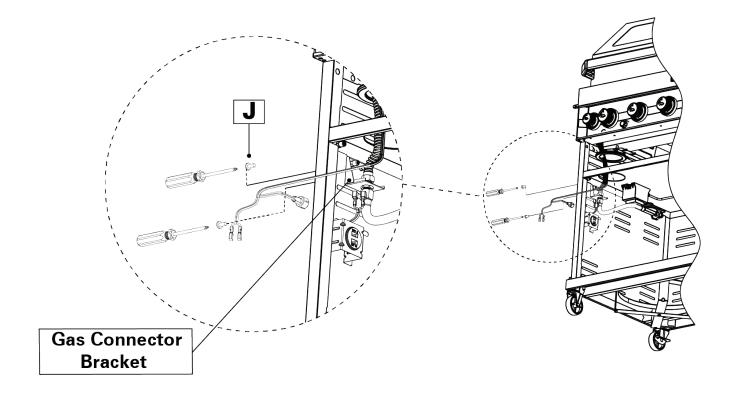
This stage will require a Phillips head screwdriver

12.1 Locate the Gas Connector Bracket against the inside of the trolley with the 2 mount holes above the USB Ports.

12.2 Secure the bracket assembly to the inside panel of the trolley with 2 M6 x 12mm Screws (J)

NOTE: The cables from the USB Ports should be facing the back of the trolley

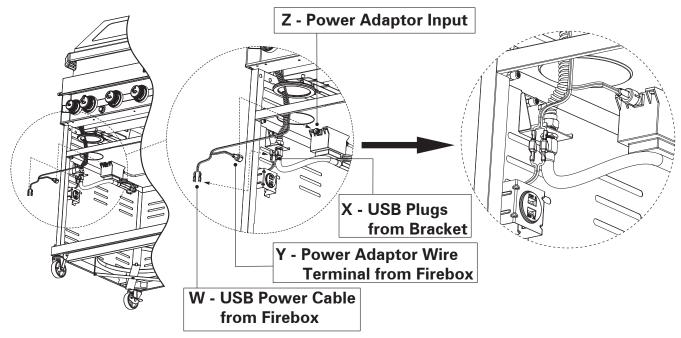






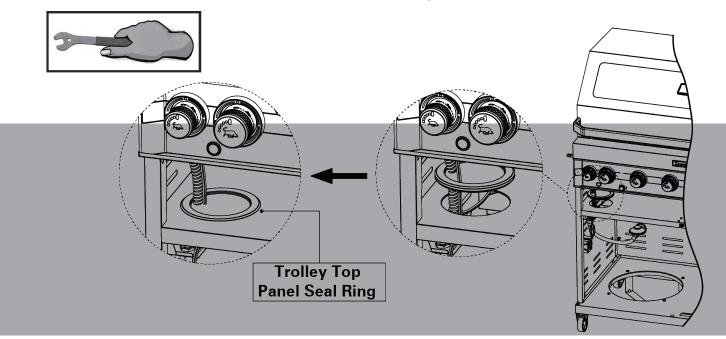
STEP 13 - CONNECTION OF WIRES TO POWER ADAPTOR ALL MODELS (NO USB WIRES ON 3 BNR)

- **13.1** Connect the USB Power Cable **(W)** to the connection plugs **(X)** located on the underside of the gas connection bracket. (4 BNR and 6 BNR barbecues only)
- **13.2** Connect the Light Adaptor Wire Terminal **(Y)** to the Power Adaptor Input **(Z)** secured to the underside of the Trolley Shelf (8).
- 13.3 Ensure all connections are correctly assembled and securely tightened.



STEP 14 - SECURE THE TROLLEY SHELF SEAL ALL MODELS

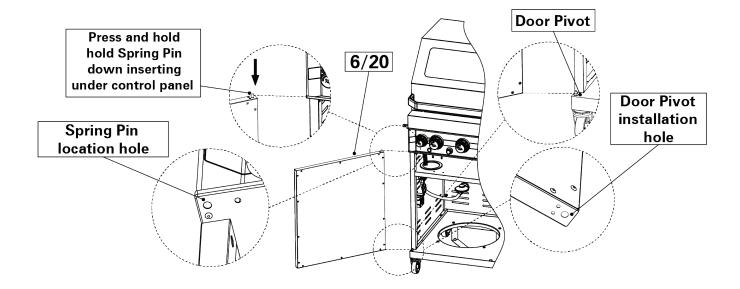
- **14.1** Slide the Trolley Shelf Seal down the gas hose assembly and locate it into the access hole in the Shelf Trolley (8).
- **14.2** Ensure the groove around the side of the seal locates over the edge of the shelf. The seal must be located on both sides of the shelf to ensure it will not fall through or pop up once assembled.



STEP 15 - ATTACH TROLLEY DOORS ALL MODELS

Parts / Hardware Needed				
6	Trolley Door Left Hand		1	
20	Trolley Door Right Hand		1	

- **15.1** Start with the Trolley Door Left Hand (6) and locate it onto the Door Pivot (L) protruding from the base of the Trolley Assembly. The bottom side of the door has a hole on one end that locates over the Door Pivot (L)
- **15.2** Once over the pivot, push hard on the spring pin located on the top face of the door directly above the Door Pivot. With the pin pushed down slide the Trolley Door Left Hand under the control panel. The control panel will hold the pin down as you locate it into the installation hole.
- 15.3 Repeat this process for the Trolley Door Right Hand (20).



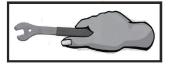


STEP 16 - ATTACHING LEFT HAND FIXED SIDE SHELF 4 BNR AND 6 BNR MODELS ONLY

Parts / Hardware Needed				
3	Left Hand Fixed Side Shelf		1	
A	M4 x 8 mm Pan Head Screw		2	
G	6 mm Flat Washer		1	
M	M6 x 16 mm Pan Head Screw		2	

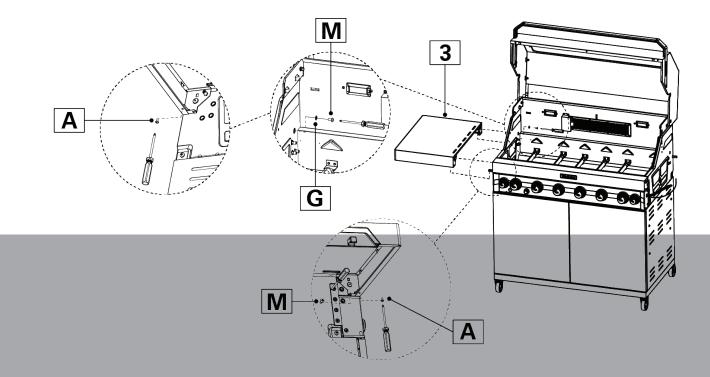
NOTE:

This stage will require a Phillips head screwdriver



- **16.1** Slide the Left Hand Fixed Side Shelf Assembly onto the two square rods protruding from the side of the Firebox (4)
- 16.2 Use 2 M4 x 8 mm Screws (A) to attach the Left Hand Fixed Side Shelf (3) to the square rods
- **16.3** From inside the firebox, screw a M6 x 16mm Screw (M) with a 6mm Flat Washer (G) attached into the rear bracket of the Left Hand Fixed Side Shelf (3).
- **16.4** On the front bracket, screw a M6 x 16 mm Screw (M) into the Firebox (4) to finish the attachment.

NOTE: Washer must be used in step 16.3 to avoid damaging the enamel coating of the Firebox



STEP 17 - ATTACHING FOLDING SHELF BRACKETS 3 BNR MODEL ONLY

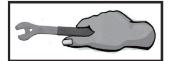
Parts /	Parts / Hardware Needed				
41	Pivot Bracket A		2		
42	Pivot Bracket B		2		
В	M6 Domed Hex Nut		2		
G	6 mm Flat Washer		2		
J	M6 x 12 mm Pan Head Screw		12		
М	M6 x 16 mm Pan Head Screw		4		

NOTE:

This stage will require a Phillips head screwdriver, adjustable spanner or and a socket set

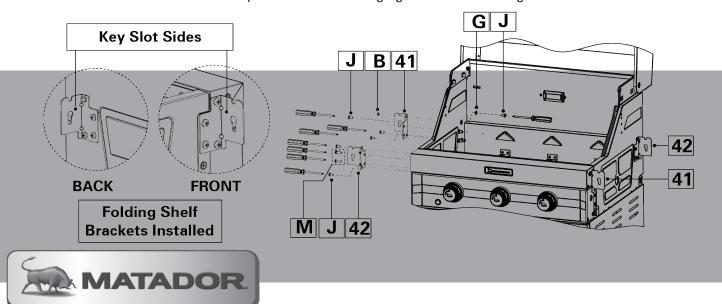


Pay attention to the orientation of the brackets. Make sure the sides with the key slots are on the outside of the barbecue.



- **17.1** Take a Pivot Bracket B (42) and secure it to the front of the Firebox (4) on the left hand side with 2 M6 x 12mm Screws (J) and 2 M6 x 16mm Screws (M). Pay attention to the orientation of the bracket and ensure that key slot side is on the outside barbecue.
- **17.2** On the same side of the barbecue attach a Pivot Bracket A (41) at the rear of the Firebox (4). From outside the Firebox (4) use 3 M6 x 12mm Screws (J) to partially secure the bracket. Again, pay attention to ensuring the key slot side is on the outside of the barbecue.
- 17.3 From inside the firebox, thread a M6 x 12mm Screw (J) with a 6mm Flat Washer (G) attached through the firebox and secure to Pivot Bracket A (41) with a 6mm Domed Hex Nut (B).
- **17.4** Repeat this process for the right hand side of the firebox but you will reverse the position of parts 41 and 42 so that the key slots sides are orientated on the outside faces of the barbecue.

NOTE: Washer must be used in step 17.3 to avoid damaging the enamel coating of the Firebox

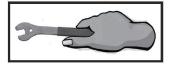


STEP 18 - ATTACHING FOLDING SHELVES 3 BNR MODEL ONLY

Parts / Hardware Needed					
31	Folding Right Hand Side Shelf		1		
43	Folding Left Hand Side Shelf		1		
Н	M6 Shoulder Screw		4		

NOTE:

This stage will require a Phillips head screwdriver



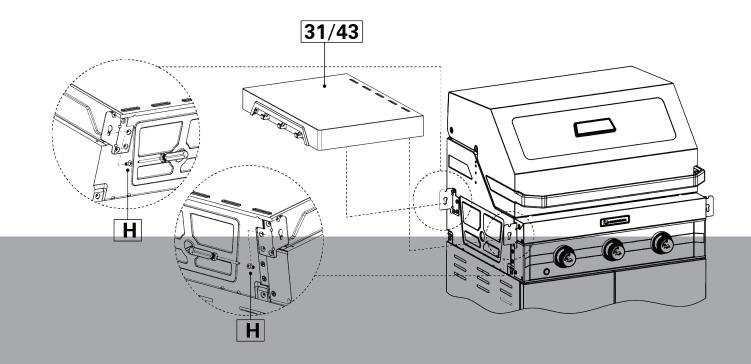
18.1 Lower the Folding Left Hand Shelf (43) down onto the two Support Brackets (41 & 42) and locate the 2 protruding screws into the top semi-circular notches on the key slots.

18.2 Secure the shelf by fastening 2 M6 Shoulder Screws (H) through the key slot holes on the Support Brackets (41 & 42)

18.3 Repeat this process for the Right Hand Side of the barbecue using the Folding Right Hand Shelf (31).

TO OPERATE:

- To fold the shelf, directly lift up the shelf to disengage the screw heads from the semi-circular notches and pivot the shelf downwards.
- To raise the shelf, pivot the shelf up and drop it back down onto the support brackets so that the locking screws are engaged again in the top notch details.



STEP 19 - ATTACHING THE SIDE BURNER SHELF 4 BNR AND 6 BNR MODELS ONLY

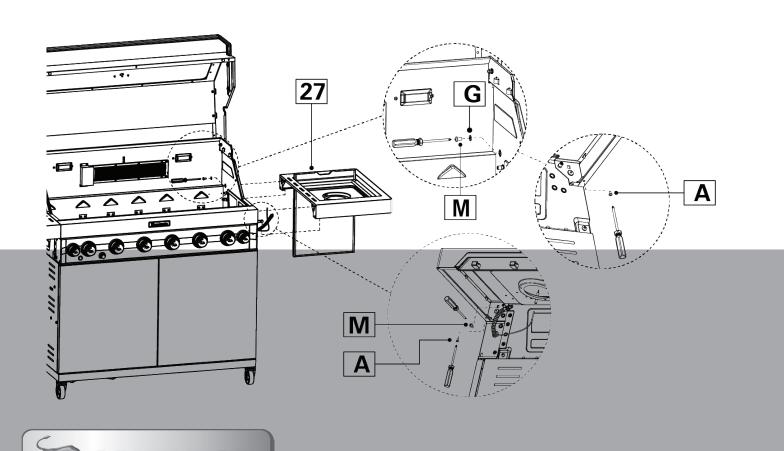
Parts / Hardware Needed				
27	Right Hand Side Burner Shelf		1	
Α	M4 x 8 mm Pan Head Screw		2	
G	6 mm Flat Washer		1	
M	M6 x 16 mm Pan Head Screw		2	

NOTE:

This stage will require a Phillips head screwdriver.



- **19.1** Slide the Right Hand Side Burner Shelf (27) onto the two square rods protruding from the side of the Firebox (4)
- 19.2 Use 2 M4 x 8 mm Screws (A) to attach the Right Hand Slde Burner Shelf (3) to the square rods
- **19.3** From inside the firebox, screw a M6 x 16mm Screw (M) with a 6mm Flat Washer (G) attached into the rear bracket of the Right Hand Side Burner Shelf (3).
- 19.4 On the front bracket, screw an M6 x 16 mm Screw (M) into the Firebox (4) to finish the attachment.

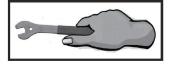


STEP 20 - INSTALL SIDE BURNER 4 BNR AND 6 BNR MODELS ONLY

Parts /	Parts / Hardware Needed				
33	Side Burner Assembly		1		
34	Side Burner Support Bracket		1		
Α	M4 x 8 mm Pan Head Screw		4		

NOTE:

This stage will require a Phillips head screwdriver

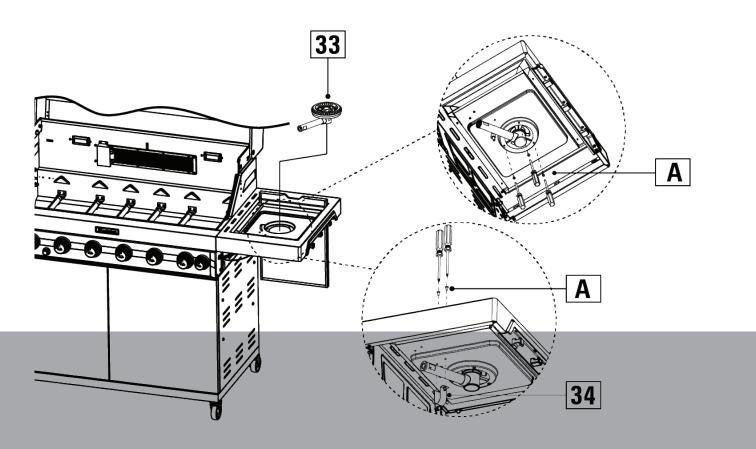


20.1 Lift up the Side Burner Lid and retract it back down into the rear storage slot.

20.2 Take the Side Burner Assembly (33) and lower it through the central hole in the Side Burner Shelf (27). Turn the burner until the three mounting holes are aligned underneath the shelf.

20.3 Use 3 M4 x 8 mm Screws (A) to secure the Side Burner (33) in place.

20.4 Secure the Side Burner Support Bracket (34) to the underside of the shelf. Use 2 M4 x 8 mm Screws (A) Assembly to fix the bracket in place. Screw in place from the top side of the shelf

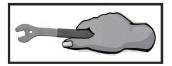


STEP 21 - ATTACHING SIDE BURNER INJECTOR BRACKET 4 BNR AND 6 BNR MODELS ONLY

Parts /	Parts / Hardware Needed				
35	Side Burner Injector Bracket		1		
F	7/16" Collar Nut		1		
А	M4 x 8 mm Pan Head Screw		2		

NOTE:

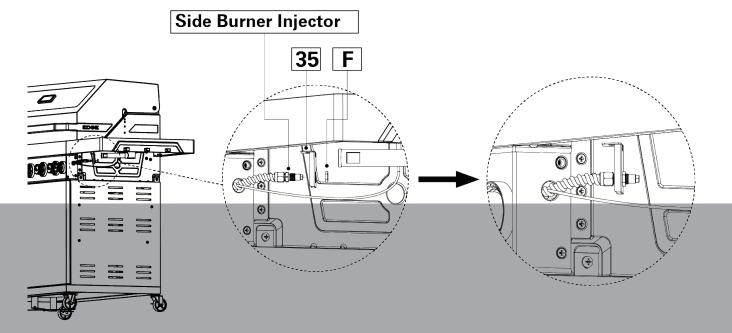
This stage will require a Phillips head screwdriver



- **21.1** Slide the Side Burner Injector Bracket (35) over the end of the injector hose coming out from the Firebox (4). Secure the bracket firmly onto the hose with the 7/16" Collar Nut ensure that the top location flange is on the top.
- **21.2** Insert the side burner injector inside the end of the induction tube of the Side Burner (33). Once completely inserted into the Side Burner (33) secure the Side Burner Injector Bracket (35) with 2 M4 x 8mm Screws (A) from the top side of the assembly.
- 21.3 Once secure, insert the side burner ignition guide wire into the side burner ignition needle.

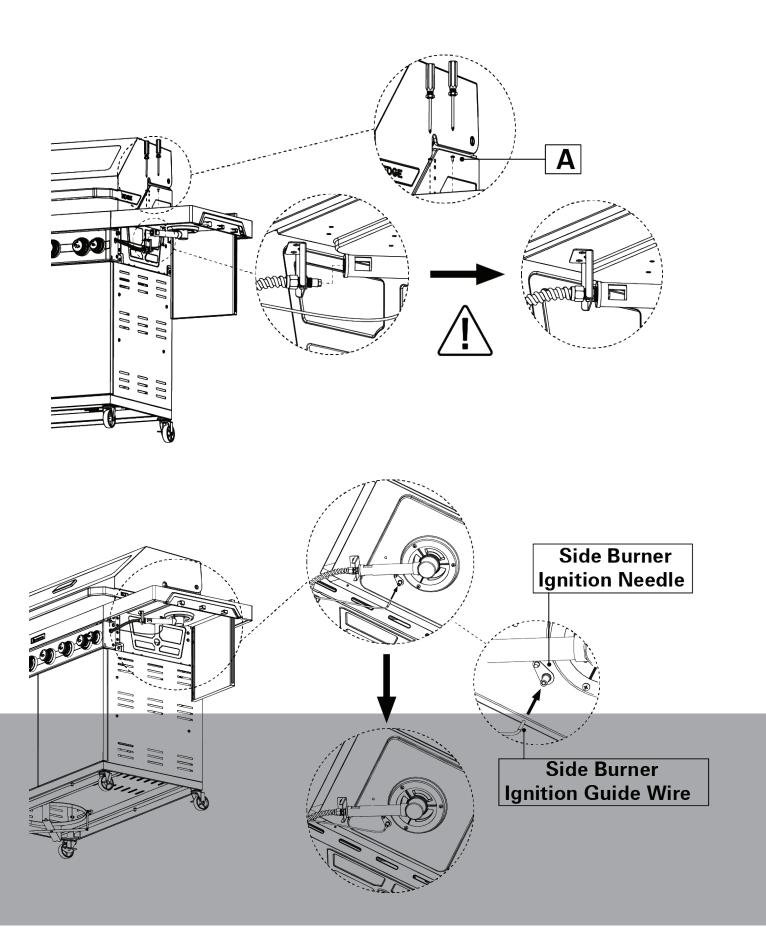


NOTE: The side burner injector must be completely inserted into the injection tube of the side burner. To prevent the leaking of gas and injury the injector cannot be exposed





STEP 21 - CONTINUED



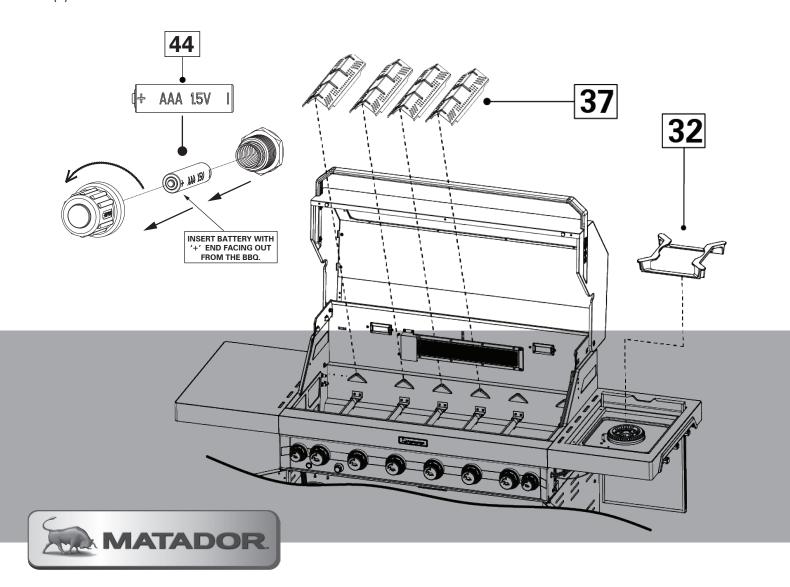
STEP 22 - INSTALL FLAME TAMERS, SIDE BURNER TRIVET AND REAR BURNER SWITCH BATTERY

ALL MODELS (FLAME TAMERS) 4 BNR AND 6 BNR ONLY (TRIVET)

Parts /	Parts / Hardware Needed		3 / 4 / 6 BNR
32	Side Burner Trivet		0/1/1
37	Flame Tamers		2/3/4
44	AAA Battery		0/1/1

- 22.1 Place the Side Burner Trivet (32) over the top of the Side Burner and locate in the recess provided.
- **22.2** Place the Flame Tamers (37) over the top of the burners starting from the left hand side of the Firebox (4).
- **22.2** Unscrew the Rear Burner Ignition Switch and insert AAA Battery (44). Insert with the positive end facing outwards.

NOTE: Flame tamers must only be used under the Cooking Grates (1) and not under the Solid Cooking Plate (2)



STEP 23 - COOKING SURFACE AND WARMING RACK ALL MODELS

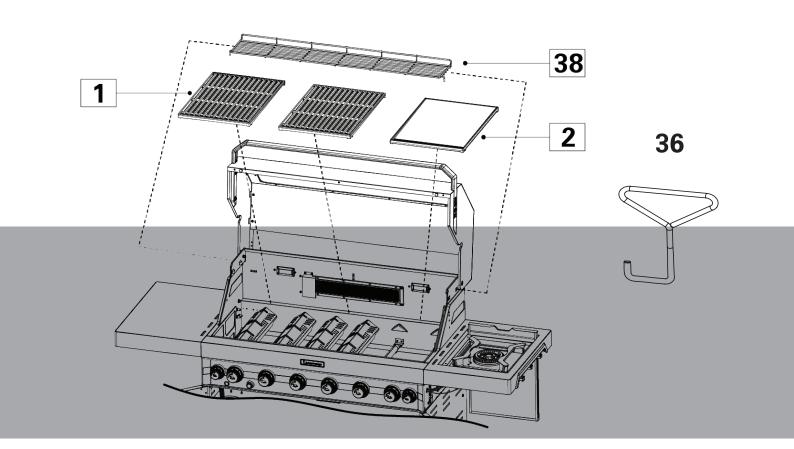
Hardware Needed		3 / 4 / 6 BNR
1	Cooking Grate	1/1/2
2	Solid Hot Plate	1/1/1
38	Warming Rack	1/1/1

- 23.1 Carefully lower and place the Cooking Grate/s (1) into the Firebox (4) above the flame tamer/s on the left hand side of the barbecue.
- 23.2 Carefully lower and place the Solid Hot Plate (2) into the Firebox (4) above the burners on the right hand side of the barbecue
- **23.3** Locate the Warming Rack's (38) 2 legs into the resting points located at the top of the Firebox (4) above the cooking surface.

NOTE: It is important that the Solid Hot Plate is located on the right hand side of the barbecue above the burners that DO NOT have the flame tamers on them.



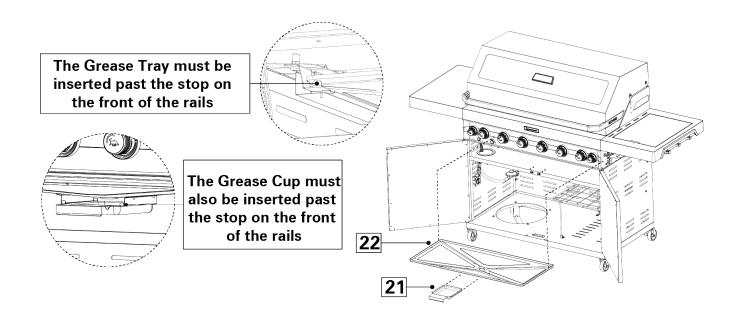
Your EDGE Barbecue comes supplied with a Grate Tool (36) which is design to help you lift the Cooking Grate (1) from the Firebox (4) when needed for cleaning and maintenance. You must use this tool to avoid damaging the Cooking Grates (1) with other tools.



STEP 24 - INSERT THE GREASE TRAY AND CUP ALL MODELS

Parts / Hardware Needed				
21	Grease Cup		1	
22	Grease Tray		1	

- **24.1** The Grease Tray (22) and Grease Cup (21) are removed and inserted from the front of your barbecue for your convenience. To access them you need to open both of the doors on your trolley cabinet.
- **24.2** Slide the Grease Tray (22) into the two rails that are below the Firebox (4) of your barbecue. Push until the front of the tray passes over the small stop situated on the front of the rails.
- 23.3 Once the tray is located take the Grease Cup (21) by its handle and lift it into the location rails in the centre of the Grease Tray (22) again until it also passes over of the stop on the end of the rails.



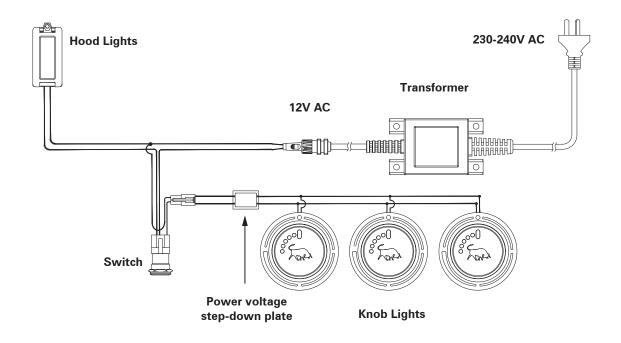


TROUBLESHOOTING

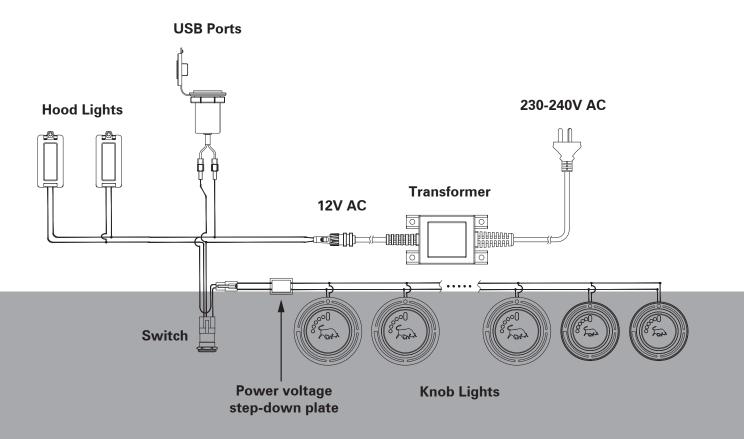
PROBLEM	CAUSE	CHECK
When lighting I smell gas	Loose connection or faulty part	Check all connections are tight and perform the leak test of the gas line.
Barbecue will not light	No gas flow	Check that the valve on the gas cylinder is turned on. Check the burner ports are free from obstructions. Check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

TECHNICAL INFORMATION

3 BURNER WIRING DIAGRAM



4 AND 6 BURNER WIRING DIAGRAM





TECHNICAL INFORMATION

DATA SPECIFICATION LABEL

Mayo Hardware Pty Ltd

4 Secombe Place Moorebank New South Wales, 2170 T: 1300 360 211 www.mayohardware.com.au



NAME	MODEL		INJEC (m	CTOR m)	PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)	IAPMO APPROVAL
MATADOR EDGE	GB0102	ULPG:	BBQ S/B R/B	1.09 1.30 0.85	2.75	6 x 15.3 1 x 21.1 1 x 8.7	121.60	GMK10658
Trolley BBQ 6 BNR		NG:	BBQ S/B R/B	1.69 2.08 1.35	1.00	6 x 12.8 1 x 18 1 x 8	102.80	IAPMO-R&T
MATADOR EDGE	GB0101	ULPG:	BBQ S/B R/B	1.09 1.30 0.85	2.75	4 x 15.3 1 x 21.1 1 x 8.7	91.00	
Trolley BBQ 4 BNR		NG:	BBQ S/B R/B	1.69 2.08 1.35	1.00	4 x 12.8 1 x 18 1 x 8	77.20	OCEANA TM
MATADOR EDGE	GB0100	ULPG:	BBQ	1.09	2.75	3 x 15.3	45.90	GasMark
Trolley BBQ 3 BNR		NG:	BBQ	1.69	1.00	3 x 12.8	38.40	
Gas Supply Pressure, ULPG			Gas	Supp	ly Pressure,	, NG: 1.13kP	a - 2.0kPa	

Complies to: Standard AS/NZS 5263.1.7

Gas Supply Pressure, ULPG

Min: 2.70kPa; Max 3.45kPa

Gas Type: NZ: Universal LPG or NG **AUS: ULPG or NG**

INPUT: 230-240 Vac 50Hz pf=0.97 OUTPUT: 12Vac 2.5A 30VA

a. Use only with a GFI protected circuit

b. Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance.

MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS: From Top of BBQ: 1000mm, From Sides and Rear: 1000mm

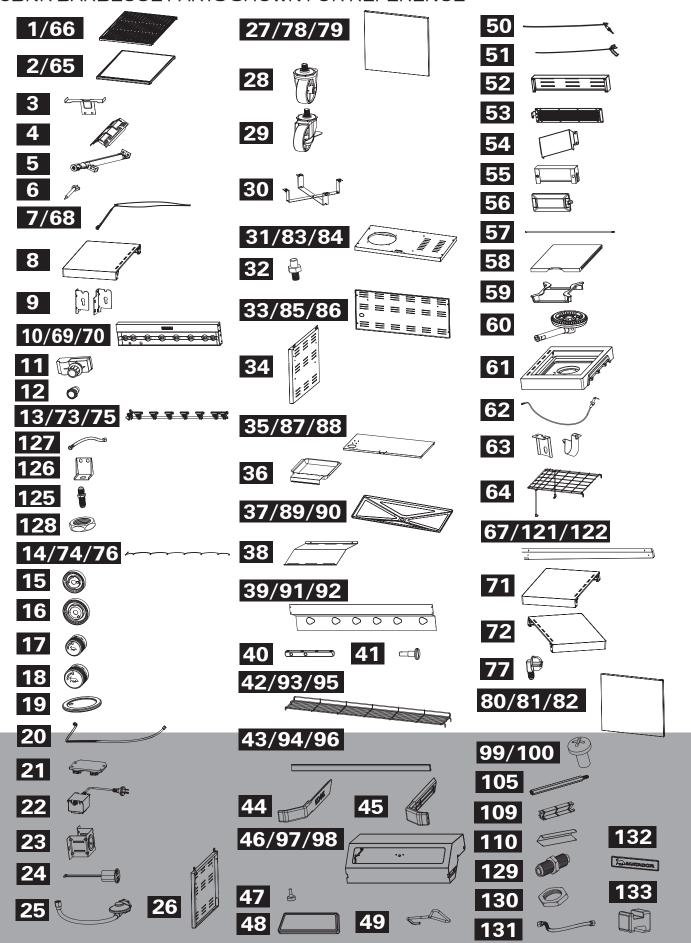
SERIAL NUMBER: DATE:

FOR OUTDOOR USE ONLY



EDGE SPARE PARTS

6BNR BARBECUE PARTS SHOWN FOR REFERENCE



EDGE SPARE PARTS

SPARE PART	NAME	PART CODE	SPARE PART	NAME	PART CODE
1	3B / 6B Cooking Grate	GB0112	32	Door Axle Set	GB0143
2	3B / 6B Solid Hot Plate	GB0111	33	6B Trolley Back Panel	GB0144
3	Flame Tamer Support Bracket	GB0113	34	Trolley Right Hand Panel	GB0145
4	Flame Tamer	GB0114	35	6B Trolley Top Panel	GB0146
5	Main Burner Assembly	GB0115	36	Grease Cup	GB0147
6	Main Burner Injection Needle	GB0116	37	6B Grease Tray Assembly	GB0148
7	6B / 4B Light Connection Wire Assembly	GB0117	38	Firebox Thermal Baffle	GB0149
8	Fixed Left Side Table Assembly	GB0118	39	6B Heat Shield	GB0150
9	Control Panel Brackets	GB0119	40	Side Burner Support	GB0151
10	6B Control Panel Assembly	GB0120	41	Hood Axle	GB0152
11	Rear Burner Ignition Switch	GB0122	42	6B Warming Rack	GB0153
12	Light Switch	GB0123	43	6B Hood Handle	GB0154
13	6B Gas Assembly	GB0124	44	Hood Handle Base RH	GB0155
14	6B Knob Connection Wire	GB0125	45	Hood Handle Base LH	GB0156
15	Small Control Knob Base	GB0126	46	6B Hood Assembly	GB0157
16	Large Control Knob Base	GB0127	47	Hood Buffering Pads (Set)	GB0158
17	Small Control Knob	GB0128	48	Hood Thermometer	GB0159
18	Large Control Knob	GB0129	49	Grate Lifter	GB0160
19	Trolley Top Panel Seal Ring	GB0130	50	Rear Burner Thermocouple Assembly	GB0161
20	Rear Burner Bellow	GB0131	51	Rear Burner Ignition Needle	GB0162
21	Door Magnet	GB0132	52	Rear Burner Back Cover	GB0163
22	Power Adaptor	GB0133	53	Rear Infrared Burner Assembly	GB0164
23	USB Socket Bracket	GB0134	54	Rear Burner Ignition Needle Cover	GB0165
24	USB Socket Assembly	GB0135	55	Light Cover	GB0166
25	Hose and Regulator Assembly	GB0136	56	Hood Light	GB0167
26	Trolley Left Hand Panel Assembly	GB0137	57	Side Burner Lid Axle	GB0168
27	6B Trolley Left Door Assembly	GB0138	58	Side Burner Lid	GB0169
28	Castor	GB0139	59	Side Burner Trivet	GB0170
29	Locking Castor	GB0140	60	Side Burner Assembly	GB0171
30	Gas Cylinder Base	GB0141	61	Side Burner Shelf Assy	GB0172
31	6B Trolley Bottom Panel Assembly	GB0142	62	Side Burner Ignition Needle Assembly	GB0173

EDGE SPARE PARTS

	1		1	1	
SPARE PART	NAME	PART CODE	SPARE PART	NAME	PART CODE
63	Side Burner Injector Brackets	GB0174	89	4B Grease Tray Assembly	GB0200
64	Trolley Wire Shelf Assembly	GB0175	90	3B Grease Tray Assembly	GB0201
65	4B Solid Hot Plate	GB0176	91	4B Heat Shield	GB0202
66	4B Cooking Grate	GB0177	92	3B Heat Shield	GB0203
67	4B Grease Slot Assembly	GB0178	93	4B Warming Rack	GB0204
68	3B Light Connection Wire Assembly	GB0179	94	4B Hood Handle	GB0205
69	4B Control Panel Assembly	GB0180	95	3B Warming Rack	GB0206
70	3B Control Panel Assembly	GB0181	96	3B Hood Handle	GB0207
71	3B Left Folding Shelf Assembly	GB0182	97	4B Hood Assembly	GB0208
72	3B Right Folding Shelf Assembly	GB0183	98	3B Hood Assembly	GB0209
73	4B Gas Assembly	GB0184	99	6B/4B Trolley Hardware Pack	GB0210
74	4B Knob Connection Wire	GB0185	100	3B Trolley Hardware Pack	GB0212
75	3B Gas Assembly	GB0186	105	6B Rotisserie Extension Rod	GB0216
76	3B Knob Connection Wire	GB0187	109	Grease Tray Bracket	GB0220
77	Rear Burner Injector Assembly	GB0188	110	Grease Tray Outer Bracket	GB0221
78	4B Trolley Left Door Assembly	GB0189	121	6B Grease Slot Assembly	GB0232
79	3B Trolley Left Door Assembly	GB0190	122	3B Grease Slot Assembly	GB0233
80	6B Trolley Right Door Assembly	GB0191	125	Gas valve connector	GB0236
81	4B Trolley Right Door Assembly	GB0192	126	Inlet Port Bracket	GB0237
82	3B Trolley Right Door Assembly	GB0193	127	Connected Corrugated Pipe	GB0238
83	4B Trolley Bottom Panel Assembly	GB0194	128	Gas Valve Connector Nut	GB0239
84	3B Trolley Bottom Panel Assembly	GB0195	129	Side Burner Injector Assembly	GB0240
85	4B Trolley Back Panel Assembly	GB0196	130	Side Burner Connector Nut	GB0241
86	3B Trolley Back Panel Assembly	GB0197	131	Side Burner Corrugated Pipe	GB0242
87	4B Trolley Top Panel Assembly	GB0198	132	Matador Badge	GB0121
88	3B Trolley Top Panel Assembly	GB0199	133	Bottle Opener Hook	GB0211



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:	
_ocation:	
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 store locations) or contact Mayo Hardware Pty Ltd matador@mayohardware.com.au.

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

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

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

WHAT IS NOT COVERED

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



REGISTER YOUR BBQ

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.

To register your warranty please scan the **QR CODE** below to be taken to our online registration page. We recommend you register your Matador BBQ for potential warranty claims.



You can also 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.



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.