



**MATADOR™**



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

# RADIANT MOVE

PORTABLE CHARCOAL BBQ

GB0080

Retain manual for further 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](mailto:matador@mayohardware.com.au) or call;  
1300 360 211 (AUS)  
09 415 6240 (NZ)



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# FEATURES & BENEFITS



LID AIR VENTS



HEAT SHIELD



COOL TOUCH  
CARRY HANDLE



NON-SCRATCH  
LID CLAMPS



CHARCOAL  
GRATE



CHROME PLATED  
COOKING  
GRATE



DUAL SKIN  
FIRE BOWL



BOTTOM  
AIR DAMPER



AIR DAMPER  
CONTROL  
SETTINGS



STORAGE BAG



REMOVABLE  
ASH CATCHER

## BBQ DIMENSIONS

Length	Width	Height
475 mm	285mm	385 mm

# IMPORTANT SAFETY INFORMATION

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

## CAUTION: FOR OUTDOOR USE ONLY.

- Estimated assembly time is 30-45 minutes.
- Only use this BBQ on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the BBQ. Never use on wooden or other surfaces that could burn.
- Place the BBQ in an area where children and pets cannot come into contact with it. Close supervision is necessary when the BBQ is in use.
- Do not use this grill for anything other than its intended purpose.
- In windy weather, place the BBQ in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals.
- Close the lid and bottom damper to suffocate and extinguish the flame.
- Use caution during assembly and while operating your BBQ to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the BBQ.
- When adding charcoal and / or wood chips, use extreme caution and follow instructions in the "Adding Fuel During Cooking" section of this manual.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution and common sense when operating your grill.
- Never leave hot coals and ashes in the BBQ unattended.
- Use caution when lifting or moving the BBQ to prevent strains and back injuries. Wait for the BBQ to cool down prior to moving.
- Ensure BBQ is cool before cleaning and placing into the provided storage bag.
- With a garden hose, completely wet the surface beneath and around the BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the BBQ and fuel, always wear protective clothing and BBQ gloves.
- Do not allow charcoal and/or wood to rest on the walls of the BBQ. Doing so will greatly reduce the life of the metal and finish of your grill
- Do not attempt to service the BBQ other than by normal maintenance, as explained in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.



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# DO'S & DON'TS

## DO'S

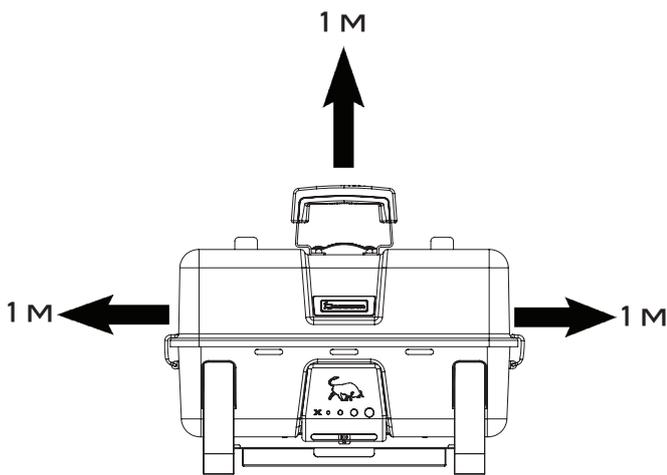
- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use one approved for lighting charcoal. Carefully read the manufacturer's warnings and instructions on the charcoal lighter fluid and charcoal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

## DON'TS

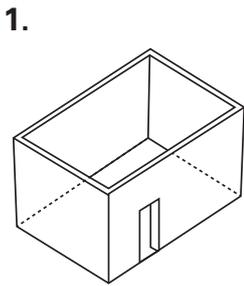
- Do not use petrol, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighter fluid to hot or even warm coals, as flashback may occur causing severe burns.
- Never use charcoal that has been pre-treated with lighter fluid. Use only high grade charcoal briquettes or charcoal lump wood.
- Do not leave the BBQ unattended when in use.
- Do not store or use the BBQ near flammable liquids, gases or where flammable vapours may be present.
- Do not store BBQ in Storage Bag when it is still warm/hot from use.
- Do NOT attempt to remove the inner fire bowl of the BBQ when it is still warm/hot.
- BBQ will become hot when in use. To avoid burns and injury:
  - DO NOT attempt to move the BBQ.
  - Wear protective BBQ gloves.
  - DO NOT touch any hot BBQ surfaces
  - Keep children away from hot surfaces
  - DO NOT wear loose clothing or allow hair to come in contact with the grill.

# POSITIONING THE BBQ

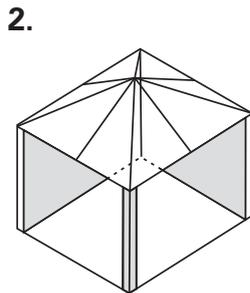
- This BBQ should only be used in an above ground, open air situation with natural ventilation.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials, such as bushes, trees, wooden fences, buildings, etc.



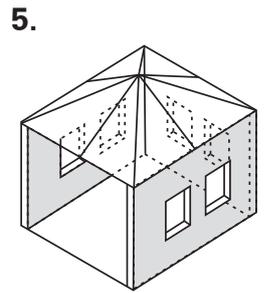
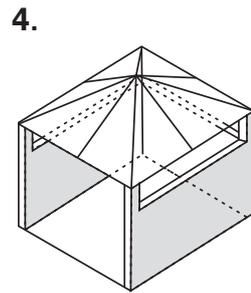
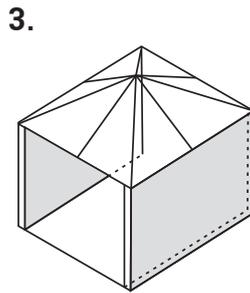
- Any enclosure in which the BBQ is used shall comply with one of the following:
  - An enclosure with walls on one side, but at least one permanent opening at ground level and no overhead cover.
  - Within a partial enclosure that includes an overhead cover and no more than two walls.
  - Within a partial enclosure that includes an overhead cover and no more than two walls, the following shall apply:
    - At least 25% of the total wall area is completely open; and
    - At least 30% of the remaining wall area is open and unrestricted.
  - In case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
  - The BBQ must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides of the BBQ is 1000mm and 1000mm overhead.
  - BBQ MUST BE ASSEMBLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
  - The following figures are diagrammatic representations of outdoor areas described. Rectangular areas have been used in these figures – the same principle applies to any other shaped area.



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



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



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

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

(ii) at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

(iii) In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

# BEFORE YOU COOK

## CURING YOUR GRILL

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

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

**IMPORTANT: To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use.**

It's recommended that you also cure the BBQ periodically.

### STEP 1

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

### STEP 2

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

## INSTRUCTIONS FOR REFERENCE ONLY:

**Step 1** - Remove the cooking grate from the BBQ

**Step 2** - Ensure all vents are open

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

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

**Step 5** - Fill the chimney starter with charcoal to about half way.

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

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

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

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

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

# USING THE BBQ

## COOKING METHODS

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

### DIRECT – HEAT

This method of cooking uses a single layer of evenly placed coals across your charcoal grate. This is a hot and fast way to cook and best suited for thin cuts of meat and other food that cooks quickly.

### INDIRECT – HEAT

When cooking larger cuts of meat or when a lower temperature is required, the indirect method of cooking is ideal. To achieve this setup the charcoal is

pushed all the way to one side of the charcoal grate leaving the other side empty.

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

Only open the vent directly above your food so you allow the air to vent across the BBQ and out over the top of your cook.

**TIP:** If space allows, place a small aluminum tray directly under your meat to capture those succulent juices that make your gravy so delicious and keep your BBQ clean.

# REGULATING TEMPERATURE

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

## TOP LID VENTS

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

## BOTTOM AIR VENT

You can increase and decrease the temperature of your BBQ by adjusting the bottom air vent. Air coming in through the bottom of the BBQ increases

the amount of oxygen accessible to the fuel source and therefore regulates combustion. The more air you allow into the BBQ the hotter it will become, so remember to have it only partially open if cooking at a lower temperature.

## CHARCOAL FUEL

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



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# ADDING FUEL DURING COOKING

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

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

Step 2 - To access the charcoal grate you will firstly need to remove your food from your cooking grate.

Step 3 - Wearing heat resistant BBQ gloves, lift up the cooking grate to access the charcoal. DO NOT touch the grate by hand. Put the cooking grate onto a non-combustible surface whilst re-fueling.

Step 4 - Stand back at a safe distance and use long charcoal tongs to lightly brush aside ashes on

hot coals. Use charcoal tongs to add charcoal to charcoal grate, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney Starter to light additional charcoal and add to existing fire.

**Warning: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.**

Step 5 - Once the charcoal has been added, carefully replace the cooking grate wearing BBQ gloves. Check the surrounding area for any hot coals, ash, or embers which may have fallen from the BBQ. Be sure to safely extinguish these before continuing to cook.

## AFTER-USE SAFETY

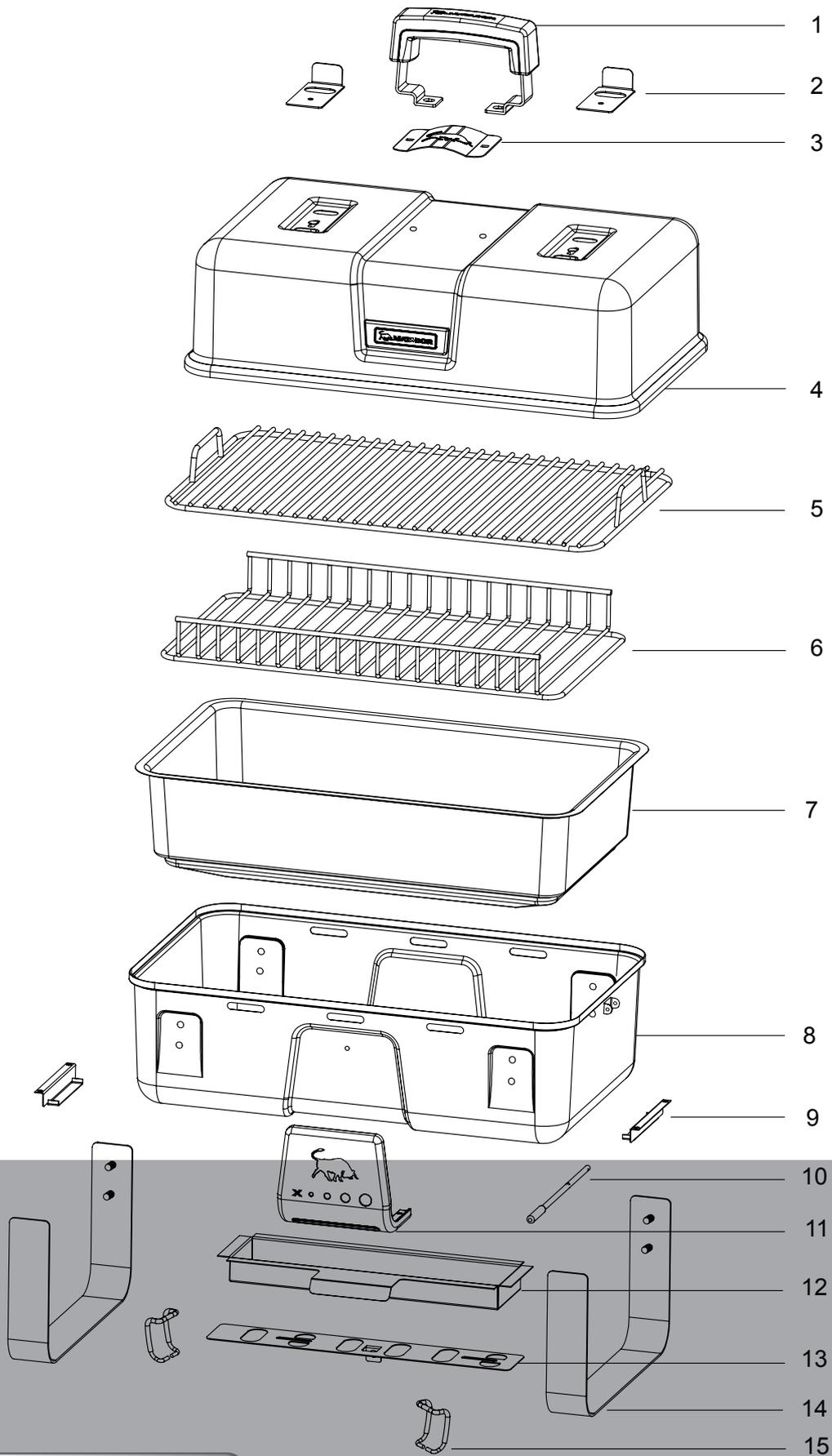
### WARNING:

- Always allow BBQ and all components to cool completely before handling.
- Never leave hot coals and ashes in BBQ unattended. Make sure coals and ashes are completely extinguished before removing.
- Before the BBQ can be stored away, remaining coals and ashes must be removed from BBQ. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container for 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Return your BBQ to its storage bag and place it in a protected area away from children.

## PROPER CARE & MAINTENANCE

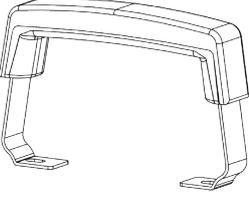
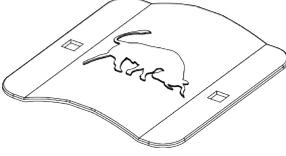
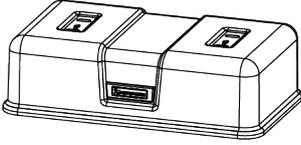
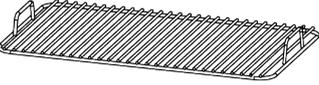
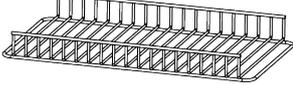
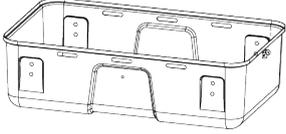
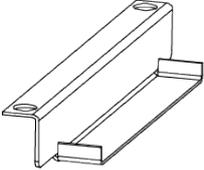
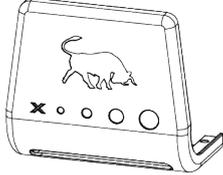
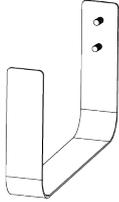
- Cure your BBQ periodically throughout the year to protect against excessive rust.
- To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grate and charcoal grate with hot, soapy water, rinse well and dry.
- Clean inside and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

# EXPLODED PARTS DIAGRAM

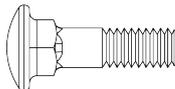
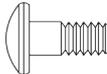
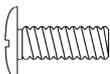
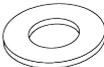
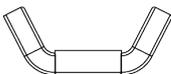


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# PART DIAGRAMS

			
1. Lid Handle	2. Lid Air Vent	3. Lid Heat Shield	4. Lid
			
5. Cooking Grate	6. Charcoal Grate	7. Inner Fire Bowl	8. Fire Bowl
			
9. Ash Catcher Rails	10. Air Vent Lever	11. Front Housing	12. Ash Catcher
			
13. Bottom Air Vent	14. Leg	15. Lid Latch	

# HARDWARE LIST

PART	NAME	HARDWARE IMAGE	QUANTITY
A	BOLT HEX SHOULDER - M6 X 25		2
B	BOLT SHOULDER - M4 X 10		4
C	BOLT - M5 X 10		7
D	BOLT - M5 X 12		1
E	WASHER Ø6/12		10
F	WASHER Ø5/12		13
G	WING NUT - M6		2
H	HEX NUT - M6		8
I	LOCK NUT - M4		4
J	HEX NUT - M5		4
K	LARGE SPACER		2
L	FIBRE WASHER Ø6/19		2
M	SMALL SPACER		1
N	LOCK NUT - M5		1



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# ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly.

If you have any problems, difficulties or concerns please contact the manufacturer or retailer.

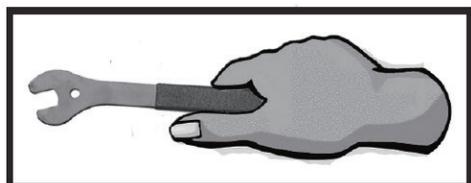
Read all safety warnings and assembly instructions carefully before assembling or operating your BBQ. Inspect contents of the box to ensure all parts are included and undamaged.

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

- Phillips head Screwdriver
- 10mm and 8mm Spanner, Adjustable Wrench or Socket Set with 10mm and 8mm Socket

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

**Tighten with Tools at this stage:**

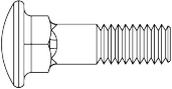
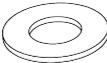


**Pay Attention at this stage:**



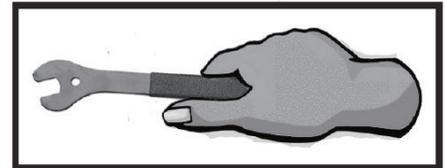
# ASSEMBLY INSTRUCTIONS

## STEP 1 - ATTACH THE LID HANDLE

Hardware Needed			
A	BOLT HEX SHOULDER - M6 X 25		2
E	WASHER Ø6/12		2
G	WING NUT - M6		2
K	LARGE SPACER		2
L	FIBRE WASHER Ø6/19		2

**NOTE:**

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

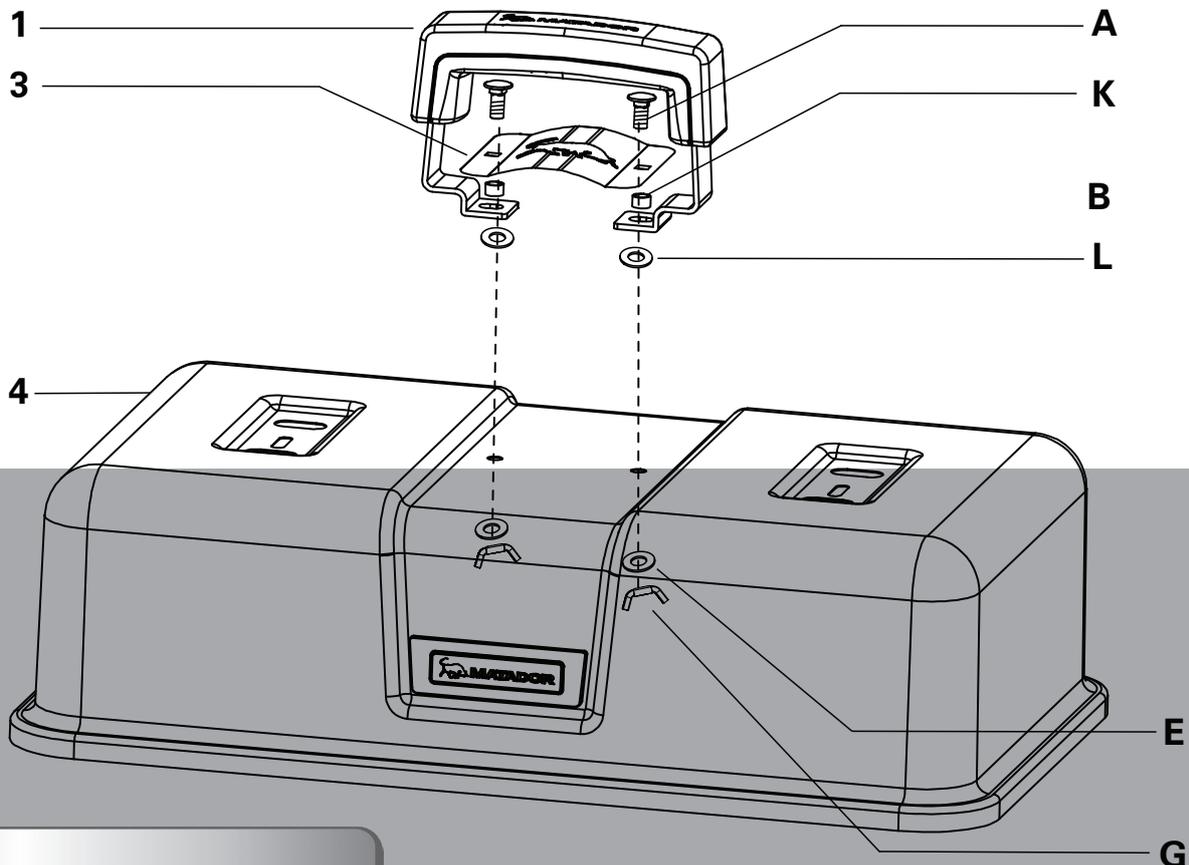


**1.1** Place a M6 x 25 Bolt (A) through one side of the Lid Handle Heat Shield (3), then thread a Spacer (K) onto the bolt.

**1.2** Put these parts into the middle of the Lid Handle (1) and locate the Bolt (A) through the corresponding hole in the Lid Handle's metal bracket.

**1.3** Whilst holding all of the parts together, place the bolts through the holes on the top of the Lid (4) with a Fibre Washer (L) sitting between the metal bracket of the handle (1) and the Lid (4).

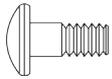
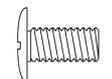
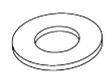
**1.4** Keeping the parts attached to the Lid, turn over the assembly and attach the Washer (E) over the inserted bolt and secure with the Wing Nut (G).





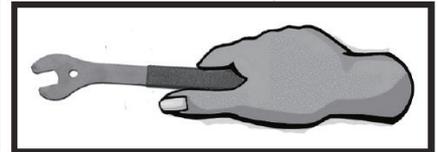
# ASSEMBLY INSTRUCTIONS

## STEP 3 - ATTACH THE BOTTOM AIR VENT AND FRONT HOUSING

Hardware Needed			
B	BOLT SHOULDER - M4 X 10		2
C	BOLT - M5 X 10		3
F	WASHER Ø5/12		5
I	LOCK NUT - M4		2

**NOTE:**

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



3.1 On the Front of the Fire Bowl (8) there is a securing hole, this will help you orientate the Front Housing (11)

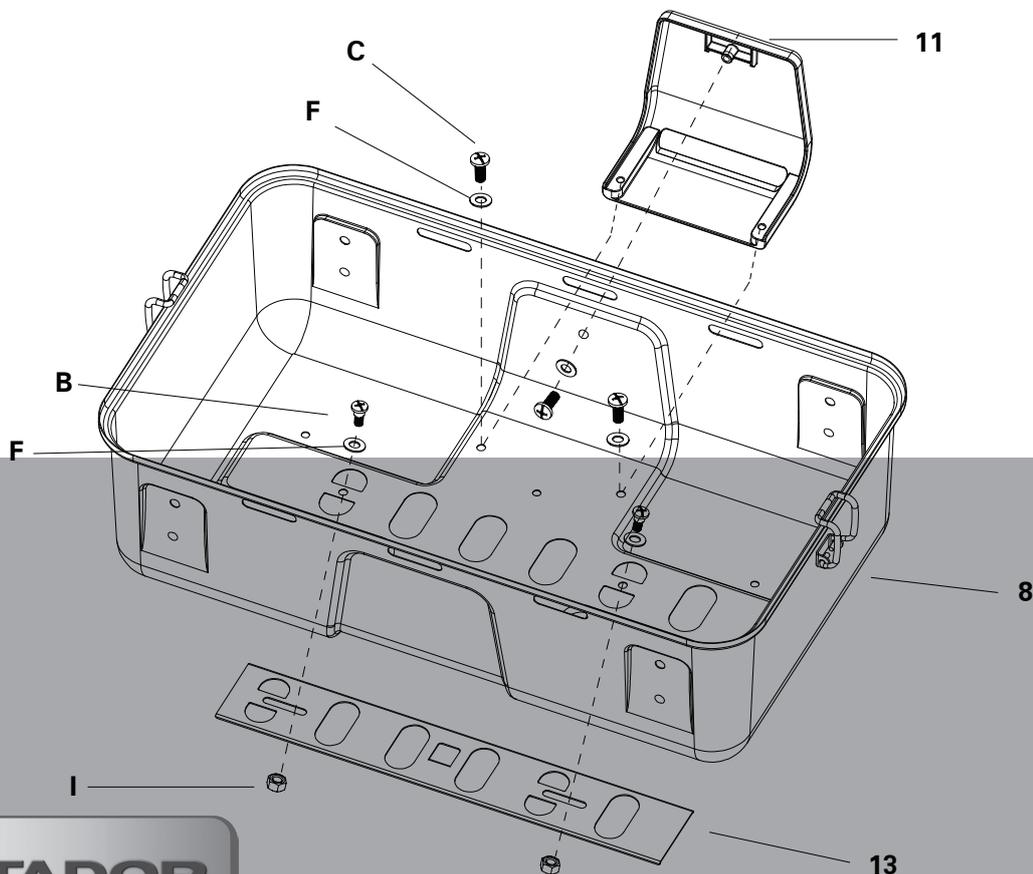
3.2 Using 3 M5 x 10mm Bolts (C) attach the Front Housing (11) to the front and underside of the Fire Bowl (8). Make sure to use Washers (F) on the inside of the Fire Bowl (8) to prevent damage to the enamel coating.

3.3 Attach the Bottom Air Vent (13) to the underside of the Fire Bowl (8) using 2 M4 x 10mm Shoulder Bolts (B). The bolts are secured on the outside of the BBQ using 2 M4 Lock Nuts (I). Please again ensure that you place the Washers (F) onto the Bolts when assembling from the inside of the Fire Bowl.

**NOTE:** When tightening the Lock Nuts (I) for the Bottom Air Vent (13) **DO NOT** over tighten as it will restrict the ability for the vent to slide smoothly and may cause damage the coating of the Fire Bowl (8).



**Pay attention to the orientation of the Bottom Air Vent (13) when assembling. The bent tab detail goes at the back of the BBQ. This ensures that the air vent holes are aligned for use.**



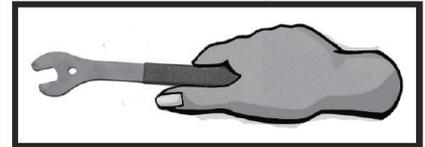
# ASSEMBLY INSTRUCTIONS

## STEP 4 - ASSEMBLE ASH CATCHER RAILS AND AIR VENT LEVER

Hardware Needed			
C	BOLT - M5 X 10		4
F	WASHER Ø5/12		4
J	HEX NUT - M5		4

**NOTE:**

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



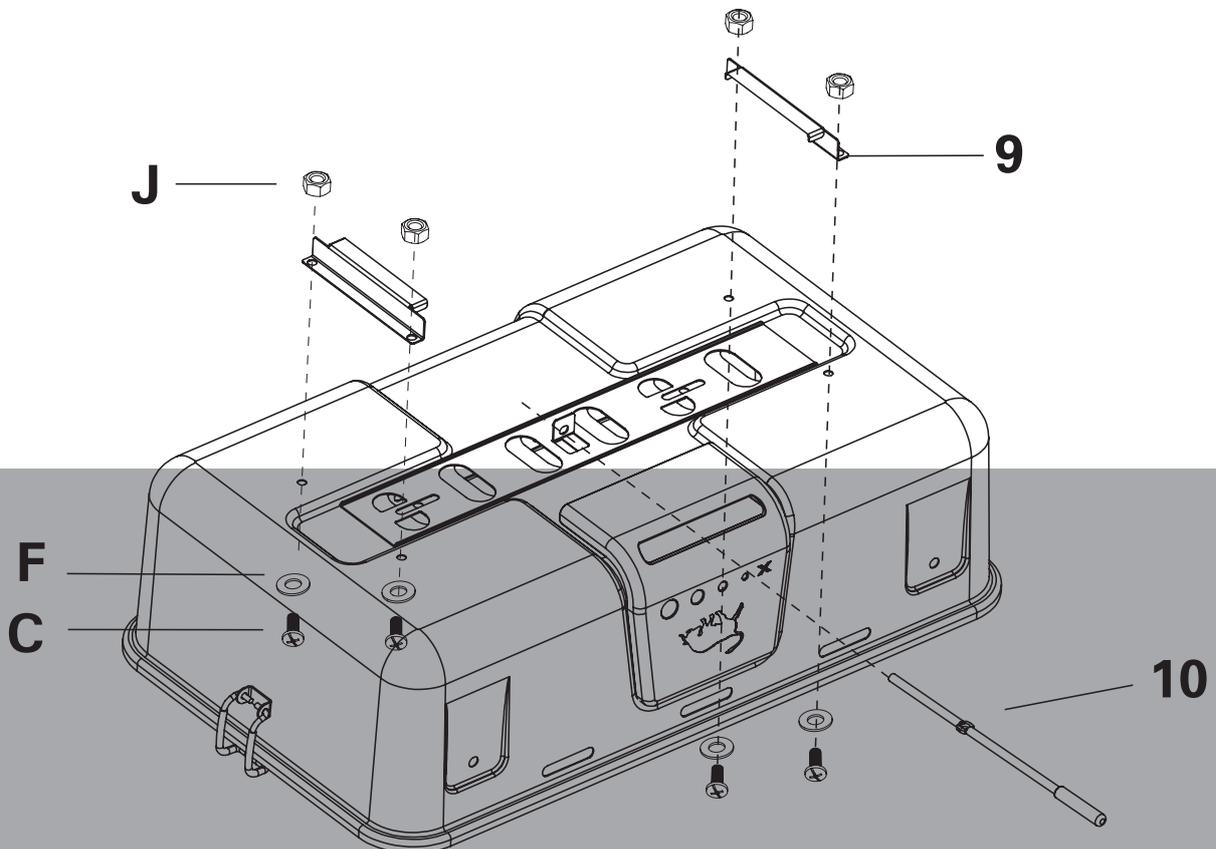
**4.1** Using the M5 x 10mm Bolts (C) with the Washers (F) secure the two Ash Catcher Rails (9) to the underside of the BBQ. Secure the bolts with the M5 Hex Nuts (J).

**4.2** Slide the Air Vent Lever (10) through the long slot in the Front Housing (11). Ensure the Lever Handle (10) is facing outwards.

**4.3** Locate the end of the Air Lever (10) into the location hole on the Bottom Air Vent (13). The hole is located on the vents bent tab detail.

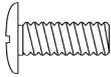
**NOTE:**

- Ensure that the Ash Catcher Rails to rest are attached with the open side facing towards the inside of the BBQ
- If the location hole is a tight fit with the end of the Air Vent Lever give it a little tap to help feed it through.



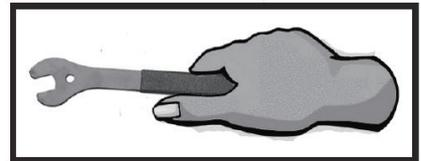
# ASSEMBLY INSTRUCTIONS

## STEP 5 - SECURE THE AIR VENT LEVER PIVOT

Hardware Needed			
D	BOLT - M5 X 12		1
M	SMALL SPACER		1
N	LOCK NUT - M5		1

**NOTE:**

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

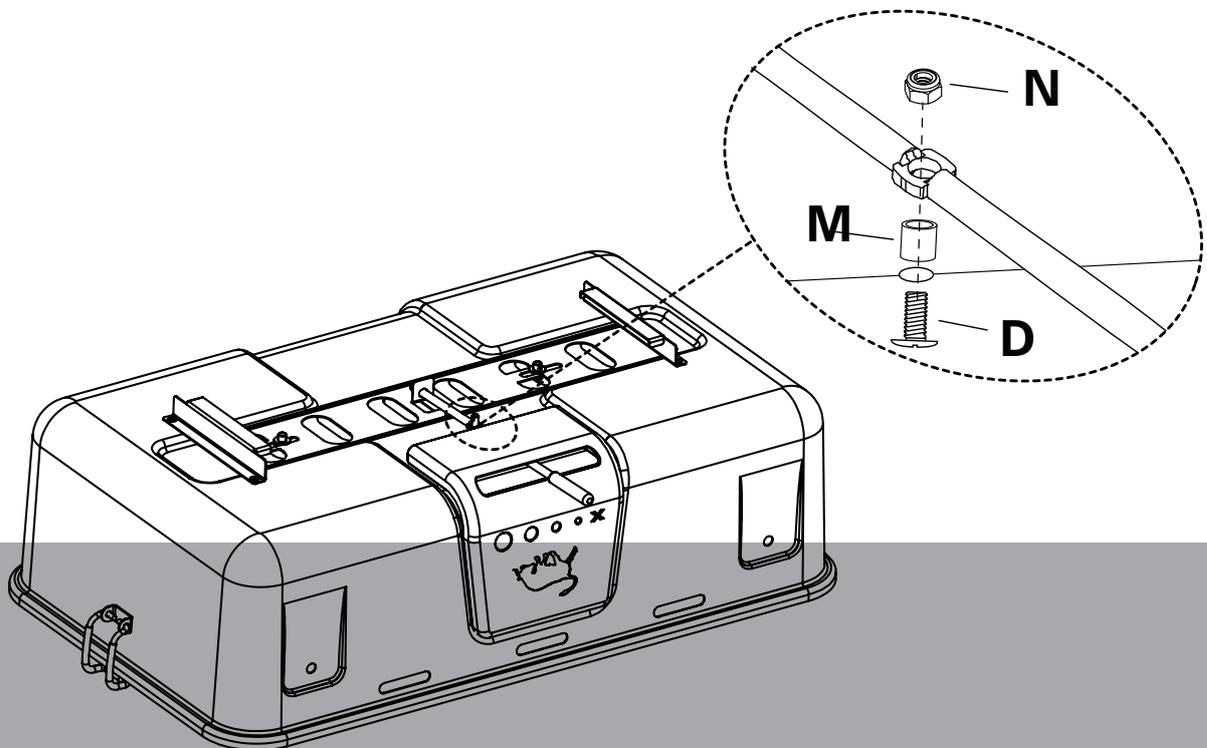


To secure the Air Vent Lever (10) in place, and create a pivot point to adjust the bottom air damper, follow the below steps

5.1 After getting the Air Vent Lever (10) in place you need to attach it to the BBQ and create the pivot point.

5.2 From the inside of the BBQ feed a M5 x 12mm bolt through the Fire Bowl (8) and the through the Small Spacer (M) on the outside of the BBQ.

5.3 Locate the Air Vent Lever's (10) pivot hole over the Small Spacer (M) and secure with the M5 Lock Nut (N).



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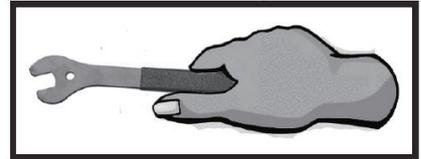
# ASSEMBLY INSTRUCTIONS

## STEP 6 - CONNECTING THE LEGS

Hardware Needed			
E	WASHER Ø6/12		8
H	HEX NUT - M6		8

**NOTE:**

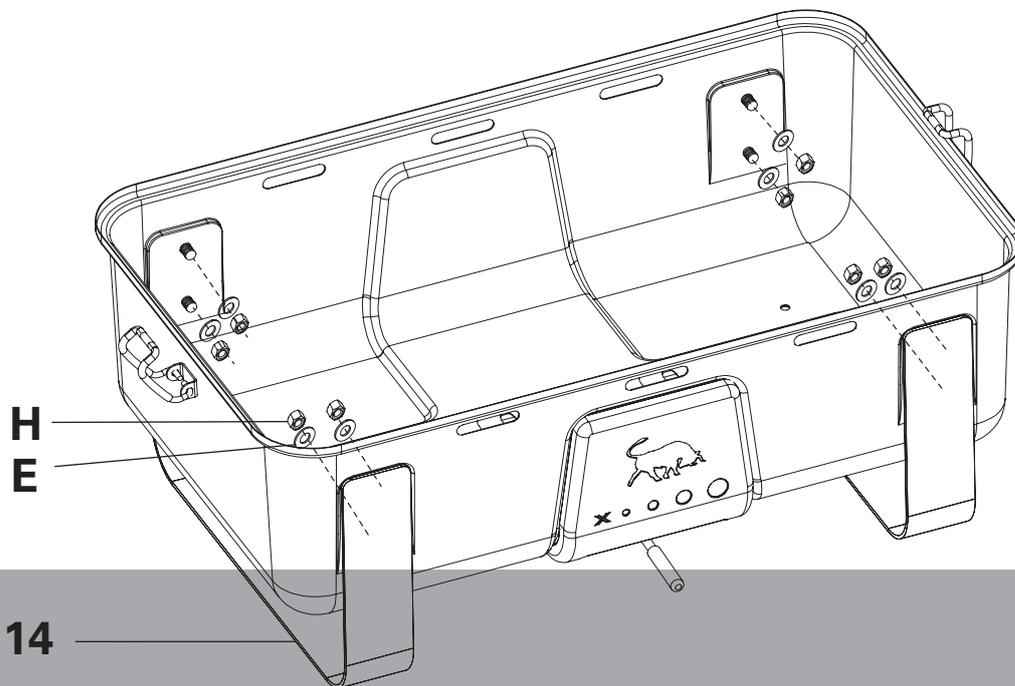
This stage will require a Phillips head screwdriver and a socket set (or adjustable wrench) to tighten the securing hardware.



**6.1** To secure the legs to the Fire Bowl (8) gently pull them apart and place the four mounting threads into the corresponding holes on the front and back of the BBQ.

**6.2** Using the M6 Hex Nuts (H) and Washers (E) secure the legs in place.

**NOTE:** When tightening the Hex Nuts (H) **DO NOT** over tighten as it may cause damage the coating of the Fire Bowl (8)

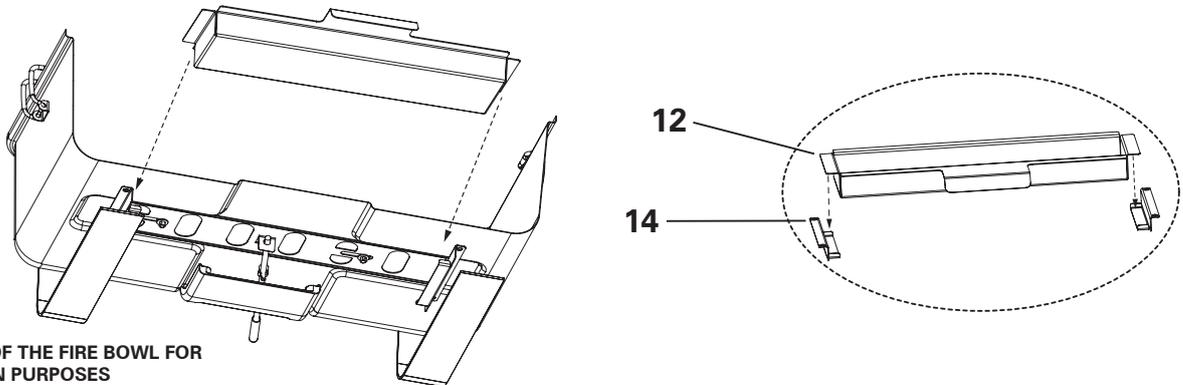


# ASSEMBLY INSTRUCTIONS

## STEP 7 - ATTACHING THE ASH CATCHER

6.1 Your Move BBQ has a removable slide out Ash Catcher (12) for your convenience.

6.2 To locate it on your BBQ, feed it under the Fire Bowl (8) from the back and locate it onto the two fixed Rails (9). Make sure the Ash Catcher (12) is sitting between the two bent tabs on the Rails (9) to prevent it sliding out.



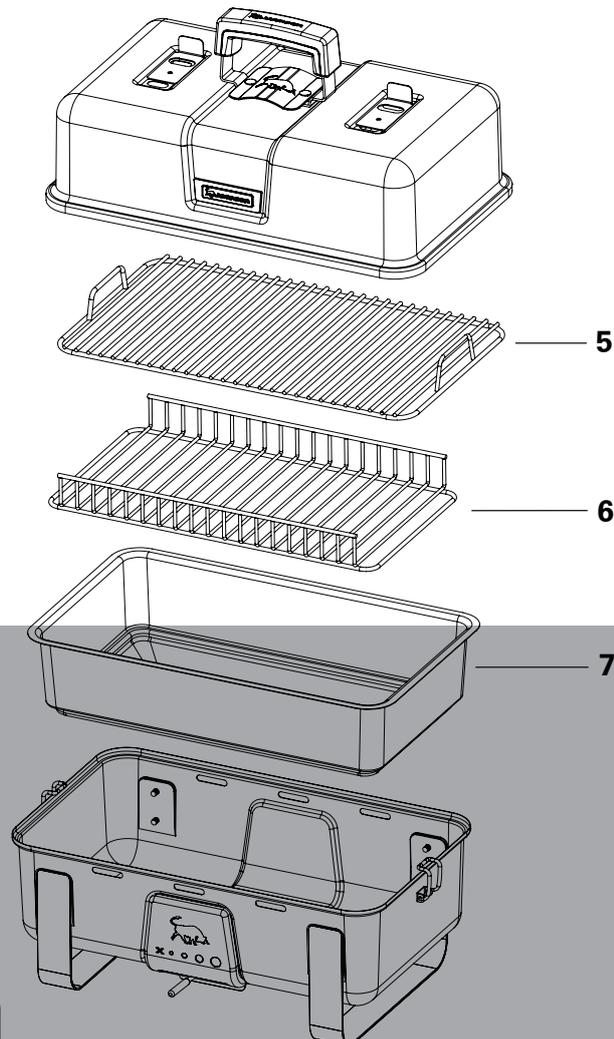
## STEP 8 - INSERTING THE INTERNAL COMPONENTS

7.1 Insert the Inner Fire Bowl (7) into the Fire Bowl (8)

7.2 Place the Charcoal Grate (6) into the Inner Fire Bowl (7) and locate it in place on the bottom lip.

7.3 Place the Cooking Grate (5) onto the top edge of the Fire Bowl (8) to locate it in place.

7.3 Place the assembled lid onto the Fire Bowl (8), and secure in place by locking the 2 clips over the lid's outside lip.



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# ASSEMBLY INSTRUCTIONS

## STEP 9 - STORING THE RADIANT MOVE



### ATTENTION:

MAKE SURE THE BBQ HAS IS COOLED DOWN BEFORE STARTING THE STORAGE PROCESS

- 8.1 The Radiant Move comes with a convenient storage bag which allows you to store and transport it with ease.
- 8.2 **Before starting, make sure the BBQ has cooled down from being used, as residual heat from the fire bowl could be harmful to the handler and cause damage to the storage bag.**
- 8.3 Once cool, make sure you thoroughly clean the ash and grease from inside the BBQ and empty the Ash Catcher prior to placing the BBQ into the storage bag
- 8.4 Replace all of the cleaned internal components and secure the lid with the two locking clips.
- 8.5 Place the secured BBQ inside the storage bag.
- 8.6 Be sure to align the Lid Handle with the corresponding opening in the top half of the storage bag. The Handle is designed to protrude through this opening in the bag so you can access it for handling.
- 8.7 Close the zipper on the storage bag and fasten the strap that sits under the Handle to secure the storage bag ready for transit.
- 8.8 Attach the storage bag strap to the bag for easy handling



# WARRANTY

## MATADOR WARRANTY\*

Thank you for purchasing one of our quality Matador BBQs.

YOUR MATADOR BBQ IS COVERED AGAINST BURN THROUGH AND RUST THROUGH OF THE FIRE BOWL AND LID FOR A PERIOD OF 10 YEARS, FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE AND NEGLIGENCE.

ALL PLASTIC PARTS ARE WARRANTED FOR A PERIOD OF 5 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES FADING AND DISCOLOURATION, AND DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

ALL OTHER PARTS ARE WARRANTED FOR A PERIOD OF 2 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

### CONDITIONS OF THE WARRANTY

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

### THIS WARRANTY IS GIVEN BY:

Mayo Hardware Pty Ltd  
ABN 73 000 032 806  
4 Secombe Place  
Moorebank  
NSW 2170  
Australia  
[www.mayohardware.com.au](http://www.mayohardware.com.au)

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

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

Note: The batch code can be found printed on this operating manual and is also etched onto the front leg of your Matador BBQ



# WARRANTY

## MAKING A CLAIM

Any claim under this warranty must be made within 10 years of the date of purchase of the product. To make a claim under warranty, take the product (with proof of purchase) to any Bunnings store (see [www.bunnings.com.au](http://www.bunnings.com.au) for store locations) or contact Mayo Hardware Pty Ltd [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au).

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

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

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

## WHAT IS NOT COVERED

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

## FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact the Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 415 6240

Email: [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au)

## FOR SPARE PARTS

Contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 415 6240

Email: [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au)

# REGISTERING YOUR BBQ

## 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 (Page 22 of this manual) together with a copy of your purchase receipt to [matador@mayohardware.com.au](mailto:matador@mayohardware.com.au).

**RETAIN A COPY OF YOUR RECEIPT AND THE ABOVE INFORMATION FOR YOUR RECORDS AS WELL**



**MATADOR**

# NOTES





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

For technical and warranty support call

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

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