



MATADOR™



CAUTION: Contents are heavy. Exercise caution and correct lifting positions when removing from packaging.

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

EDGE

4 BURNER AND 6 BURNER BUILT-IN BBQ'S

GB0103 & GB0104

Retain manual for future reference.

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CONTACT INFORMATION

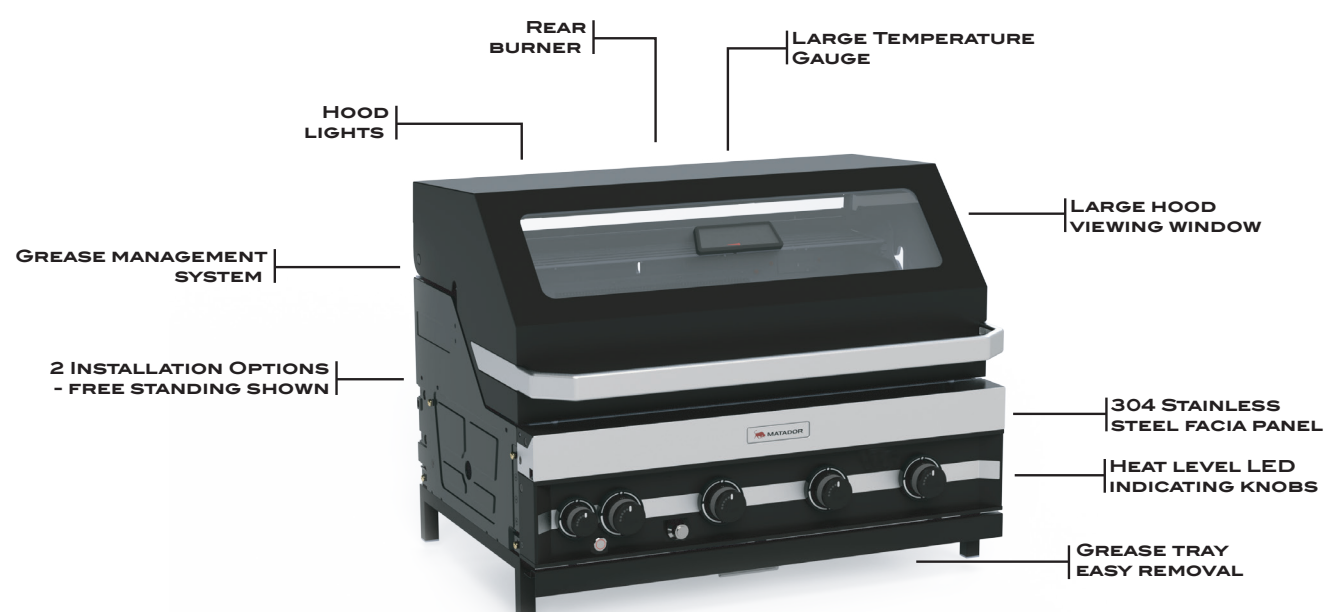
For spare parts, order from your nearest Bunnings Warehouse. For service and warranty queries, please contact Mayo Hardware at matador@mayohardware.com.au or call;
1300 360 211 (AUS)
09 415 6240 (NZ)
www.matadorbbqs.com.au

BARBECUE DIMENSIONS

	EDGE 4 BNR	EDGE 6 BNR
	GB0103	GB0104
Length (without hanging brackets)	818 mm	1025 mm
Length (with hanging brackets)	898 mm	1105 mm
Width	633 mm	633 mm
Height	645 mm	645 mm

**MATADOR**

FEATURES & BENEFITS



BARBECUE SPECIFICATIONS

EDGE 4 BNR	EDGE 6 BNR	REAR BURNER
TOTAL INPUT ULPG: 61.2 Mj/hr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75 kPa NG: 51.2 Mj/h INJECTOR SIZE: 1.69 mm PRESSURE: 1.0 kPa	TOTAL INPUT ULPG: 91.8 Mj/hr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75 kPa NG: 76.8 Mj/h INJECTOR SIZE: 1.69 mm PRESSURE: 1.0 kPa	TOTAL INPUT ULPG: 8.7 Mj/hr INJECTOR SIZE: 0.85 mm PRESSURE: 2.75 kPa NG: 8 Mj/h INJECTOR SIZE: 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.
- Only use this barbecue on a hard, level, non-combustible, stable surface or built structure 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.
- 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.
- 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 enclosed area, ventilation must be provided as per the details on pages 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.

YOUR MATADOR EDGE BARBECUE

DATE OF PURCHASE.....

MODEL NUMBER.....

SERIAL NO.....

DATE OF MANUFACTURE.....



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SAFETY INFORMATION

SAFETY COMPLIANCE LABEL

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

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



COOKING SURFACE

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

IN CASE OF A FIRE

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

SETTING UP YOUR GREASE MANAGEMENT

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

PREVENTING FAT FIRES

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

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

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

VENTILATION

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



**IMPORTANT! PLEASE READ
THESE INSTRUCTIONS
CAREFULLY BEFORE USE!**

UNIVERSAL LPG GAS ONLY

DO'S & DON'TS

DO'S

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

DON'TS

- DO NOT install the barbecue closer than 1 meter on the sides or 1 meter in the back to any combustible surface or less than 1 metre beneath any overhead combustible construction.
- DO NOT ignite your barbecue with the hood closed
- DO NOT attempt any adjustment or modification of the preset regulator.
- DO NOT let LPG cylinder rest on its side. It must always remain upright.
- DO NOT store gas cylinder indoors, or in any enclosed area.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder.
- DO NOT operate this barbecue without an approved gas regulator.
- DO NOT turn on burner knob until a lit match is in place next to the burner ready for ignition. (Manual ignition only).
- DO NOT wear long loose flowing clothing around the barbecue. Long flowing hair is also easily ignited, especially by unexpected flare-ups.
- DO NOT leave food unattended for long periods. It is possible for fats to catch fire at low temperatures.
- DO NOT use corrosive materials to clean your barbecue parts.
- DO NOT exceed a temperature of 250°C or 480°F when cooking with the hood closed.
- DO NOT obstruct any of the ventilation points of this barbecue or the cylinder storage.
- DO NOT apply a protective weather cover until the barbecue has completely cooled down.
- DO NOT replace any of the grill grates on your barbecue with extra hot plates. Changing them will void the warranty and safety certification of this appliance.
- DO NOT 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.**



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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 can either be 4kg or 9Kg. Depending on your location your barbecue will come supplied with the correct regulator connection to suit your Propane cylinder.

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



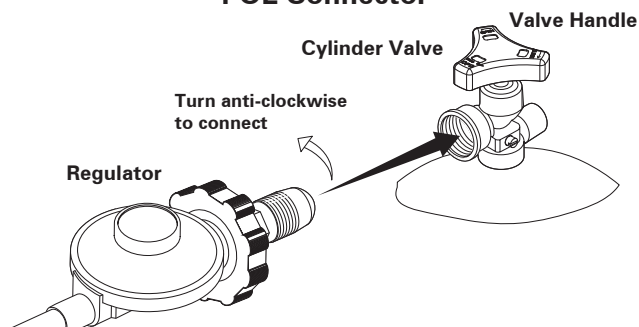
HOW TO CONNECT THE GAS CYLINDER TO THE BARBECUE

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

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

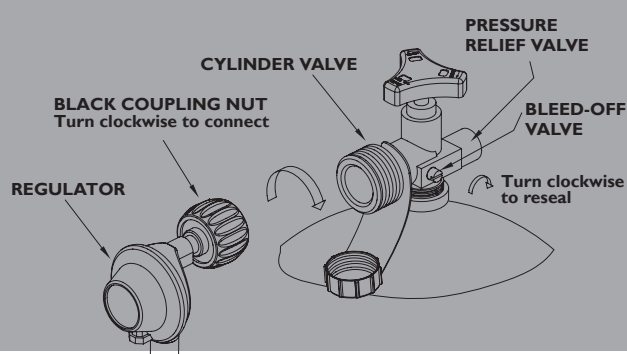
1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
3. If present, remove the protective cap from threaded connection on the cylinder.
4. Make connection as described in figure below depending on the type of regulator connection that came with your barbecue.

POL Connector



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

QCC Connector



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

5. Conduct a leak test on all of the gas line connections on this barbecue (Refer to Gas Leak Testing Procedure).

HOW TO DISCONNECT THE GAS CYLINDER FROM THE BARBECUE

When it is time to replace or refill your gas cylinder please always observe this following procedure:

1. Ensure that all control knobs on the appliance and the gas cylinder are turned off before disconnecting the hose and regulator from the cylinder.
2. DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
3. Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
4. Tighten all connections before placing the gas cylinder back in its enclosure.

GAS CYLINDER STORAGE

- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. This excludes from within 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

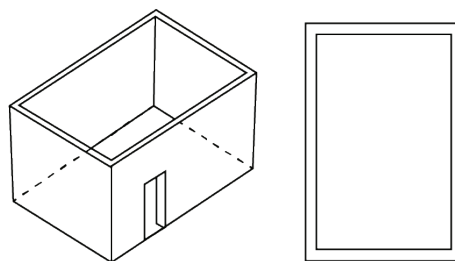
POSITIONING THE BBQ

- 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

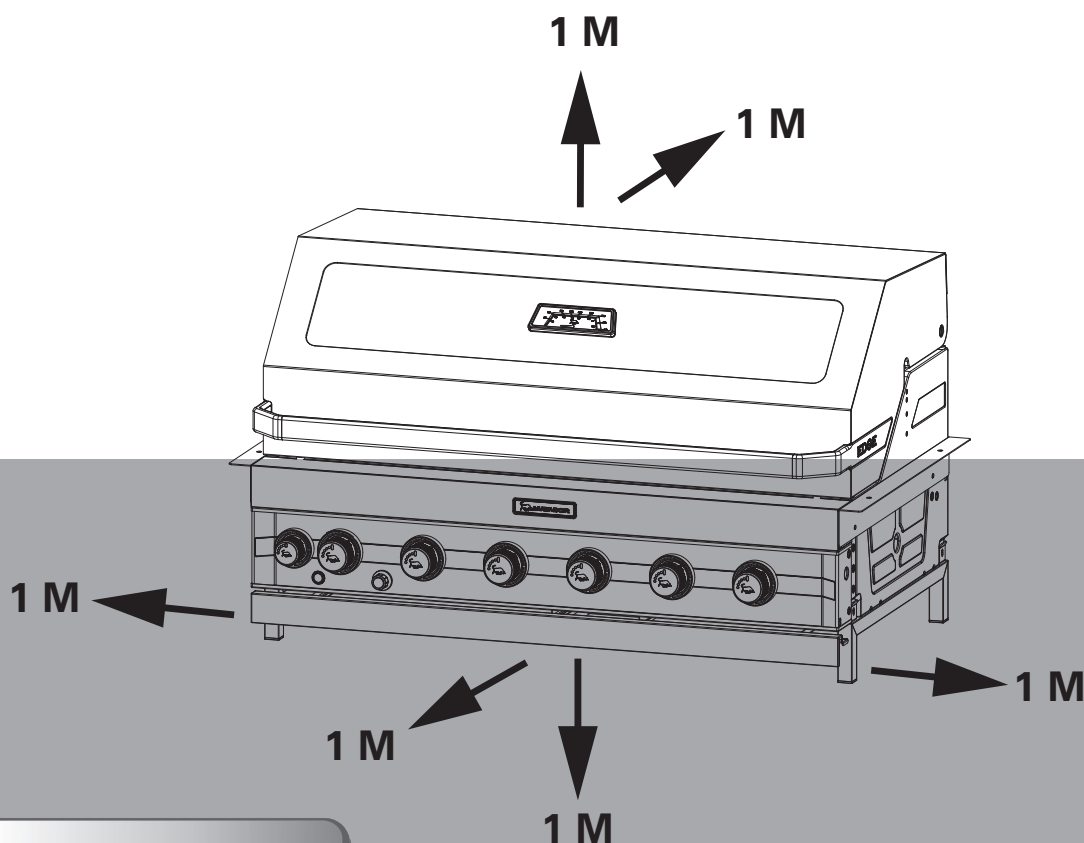
the side, back and front wall areas shall be and remain open and unrestricted.

- 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.



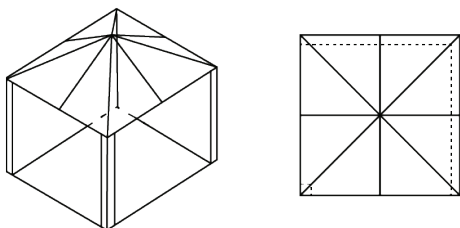
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



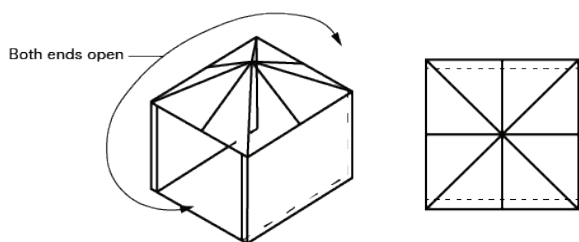
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POSITIONING THE BBQ

2.

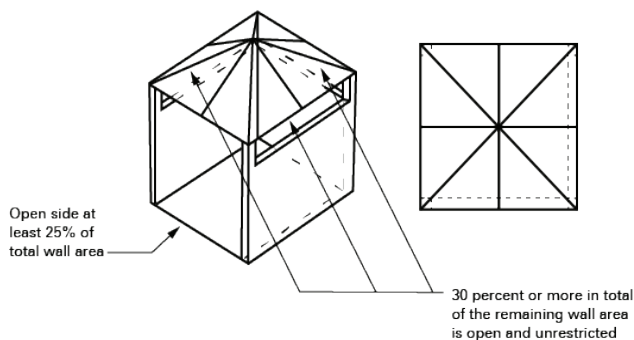


3.

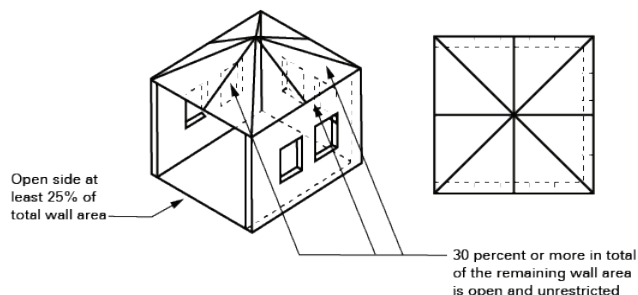


Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).

4.



5.



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 deciding on a location for your barbecue you will need to consider this.

When installing your barbecue into a new outdoor, non-combustible enclosure, allow for a place to install the power adaptor for the barbecue that is not close to the firebox. This needs to be attached to the enclosure at a safe distance to avoid the risk of fire.

Where no outdoor power outlet is installed or you are building a new outdoor kitchen, 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.

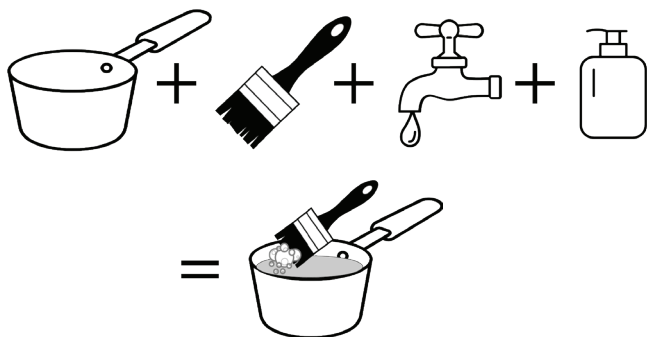
This leak test must also be conducted every time you connect the regulator to the gas cylinder for safe operation.

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

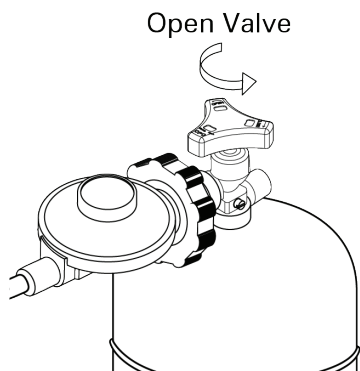
STEP 1

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



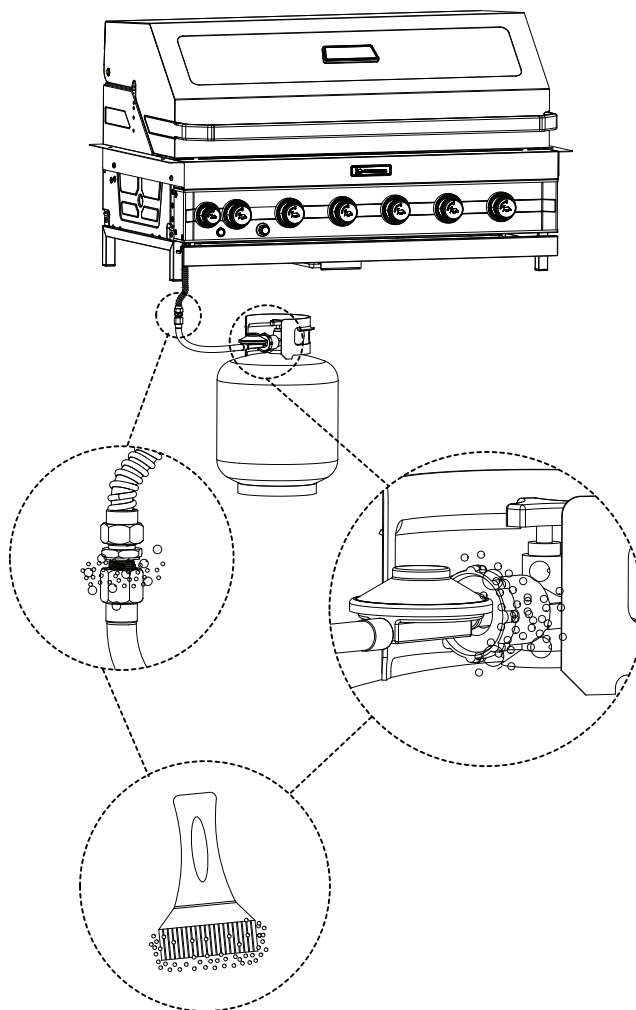
STEP 2

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

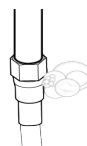


STEP 3

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.



Bubbles growing indicates a leak is present

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

WARNING

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

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



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USING YOUR BARBECUE

LIGHTING YOUR BARBECUE

1. AUTO IGNITION

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

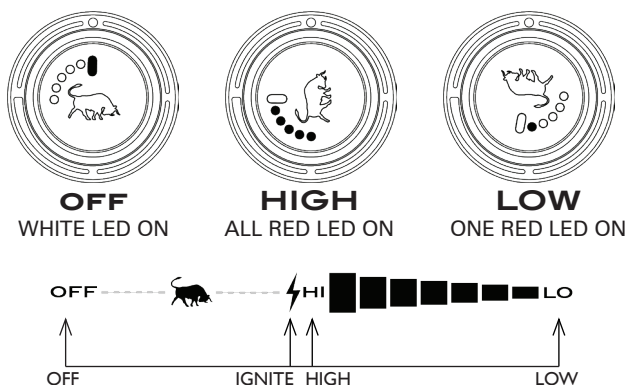
MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

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

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



NOTE: Gas will still be flowing until the knob is returned to the 'OFF' position and the white LED is on.

REAR BURNER

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

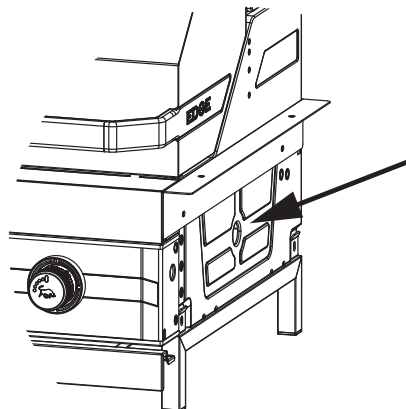
If you find that you need to manually ignite your barbecue please follow these instructions carefully.

MAIN BURNERS

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

STEP 2 - Lift the hood to the open position.

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



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

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

USING WITH THE HOOD DOWN

When cooking with the hood down on your barbecue do not exceed 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.

COOKING UTENSILS

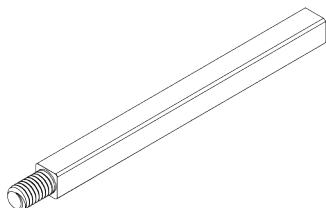
When cooking we recommend using long utensils that are specifically designed for use on barbecues.

USING YOUR BARBECUE

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 rod so that your rotisserie kit will function correctly.



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.

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.



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CARE & MAINTENANCE

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

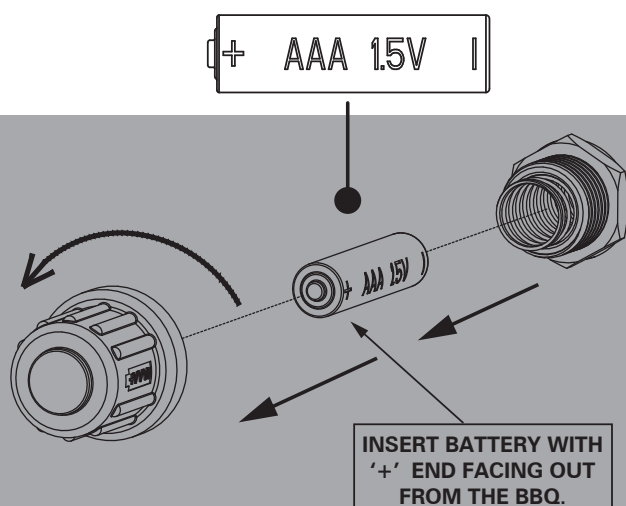
- Safely disconnect the hose and regulator from the gas cylinder as detailed in this manual.
- Inspect the flexible hose for any signs of wear and cracking.
- Inspect the rubber O-ring on the regulator end to ensure no cracks or excessive wear is present.
- If these parts need replacing, only use recommended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



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.

CARE & MAINTENANCE

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

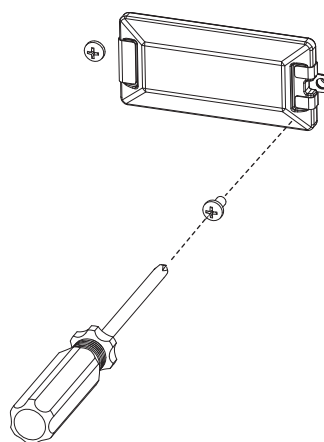
We recommend every 2 years to have your barbecue checked by an authorised gas fitter to ensure all parts are functioning correctly and there are no leaks.

REPLACING A HOOD LIGHT GLOBE

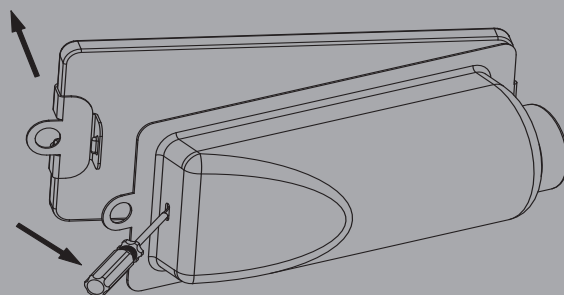
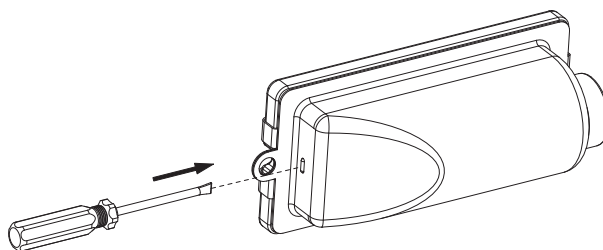
Please follow the following procedure to replace a hood light globe on your barbecue.

STEP - 1 For safety, turn 'OFF' the power to your barbecue 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.

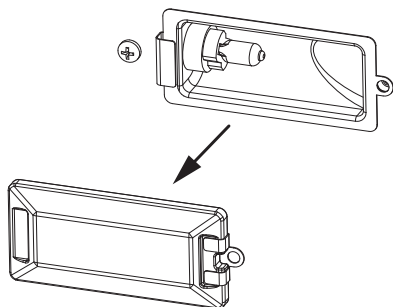


STEP - 3 Once this screw is removed the light housing can be removed from inside the BBQ. Using a flat head screwdriver press the locking detail on the back of the housing to release the lens of the light.

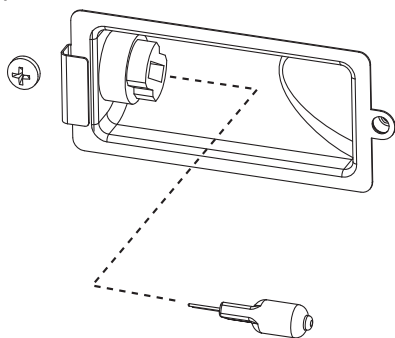


MATADOR

CARE & MAINTENANCE



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;

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

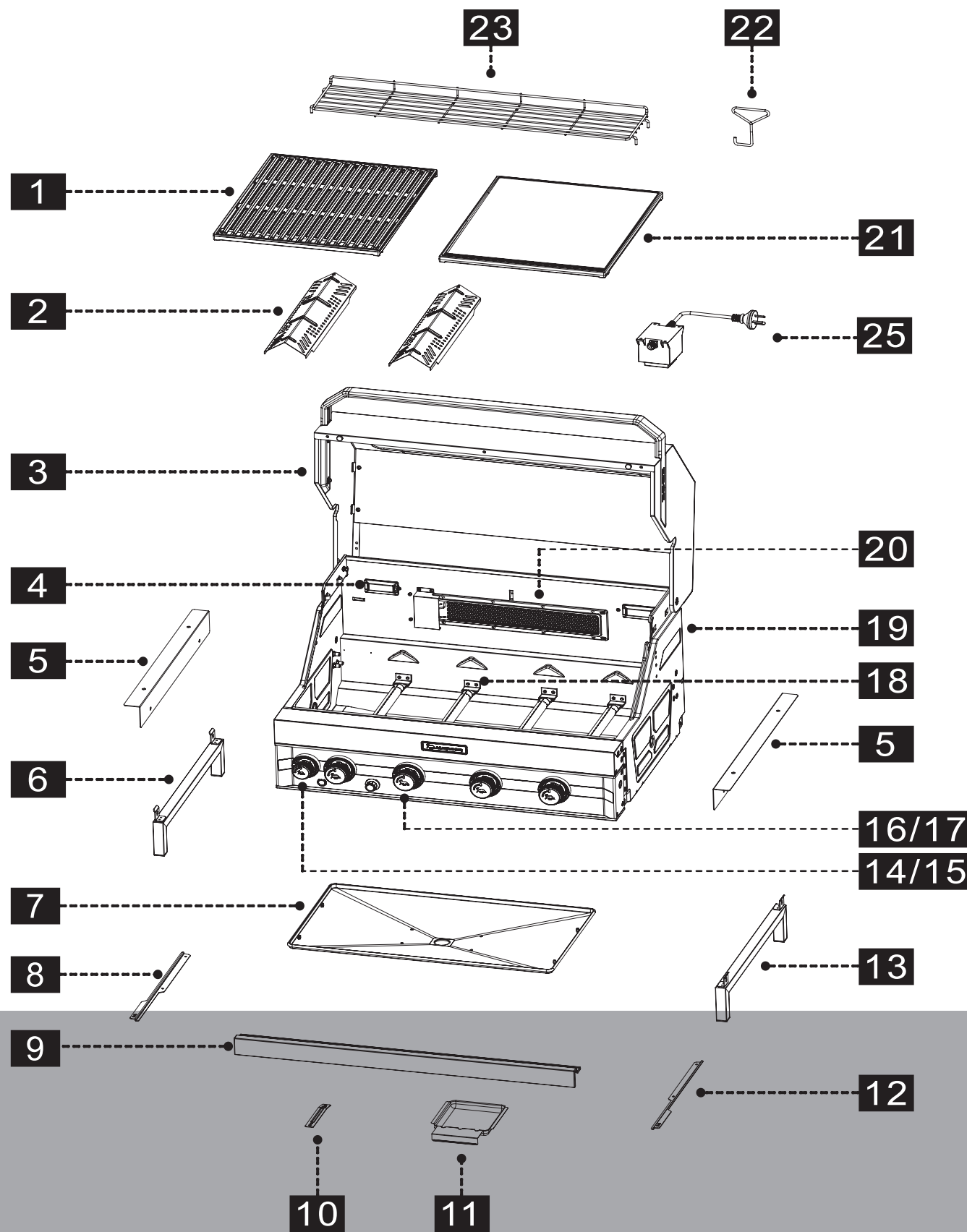
After the installation has been completed, the installer must test that operation of the appliance to ensure it is correctly functioning.



DO NOT ATTEMPT TO COMPLETE THIS INSTALLATION BY YOURSELF!

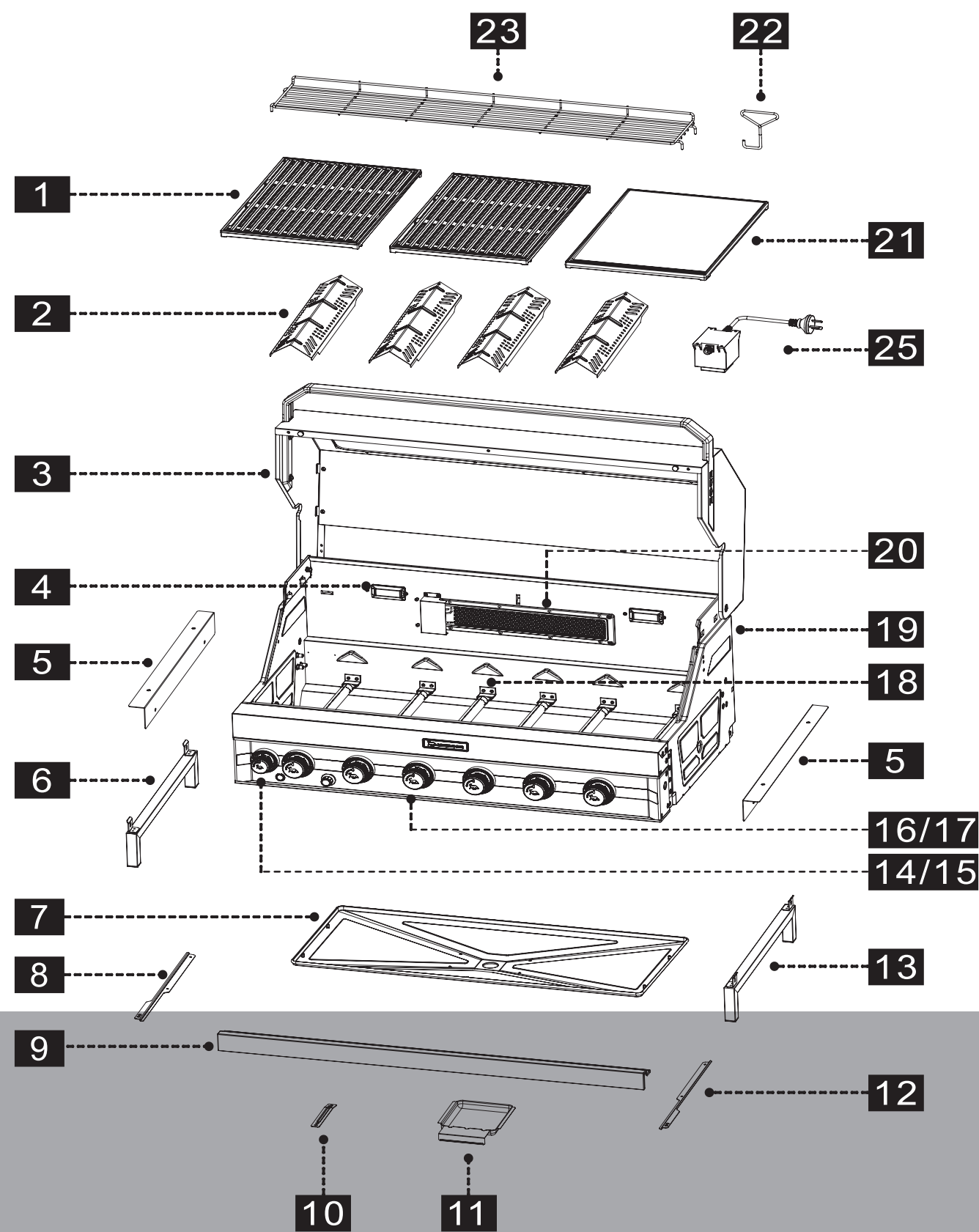
EXPLODED PARTS DIAGRAM

EDGE 4 BURNER BUILT-IN BARBECUE



EXPLODED PARTS DIAGRAM

EDGE 6 BURNER BUILT-IN BARBECUE



PARTS LIST

PART	NAME	4 BNR QTY	6 BNR QTY
1	Cooking Grate	1	2
2	Flame Tamer	2	4
3	Hood Assembly	1	1
4	Hood Light	2	2
5	Built-In Hanging Bracket	2	2
6	Built-In Leg Support Left Hand	1	1
7	Grease Tray	1	1
8	Left Hand Grease Tray Bracket	1	1
9	Grease Tray Handle	1	1
10	Front Grease Tray Bracket	1	1
11	Grease Cup	1	1
12	Right Hand Grease Tray Bracket	1	1
13	Built-In Leg Support Right Hand	1	1
14	Small Control Knob	1	1
15	Small Control Knob Base	1	1
16	Large Control Knob	4	6
17	Large Control Knob Base	4	6
18	Main Burner Assembly	4	6
19	Firebox	1	1
20	Infrared Rear Burner	1	1
21	Solid Hot Plate	1	1
22	Grid Tool	1	1
23	Warming Rack	1	1
24	AAA Battery (not shown)	1	1
25	Power Adaptor	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

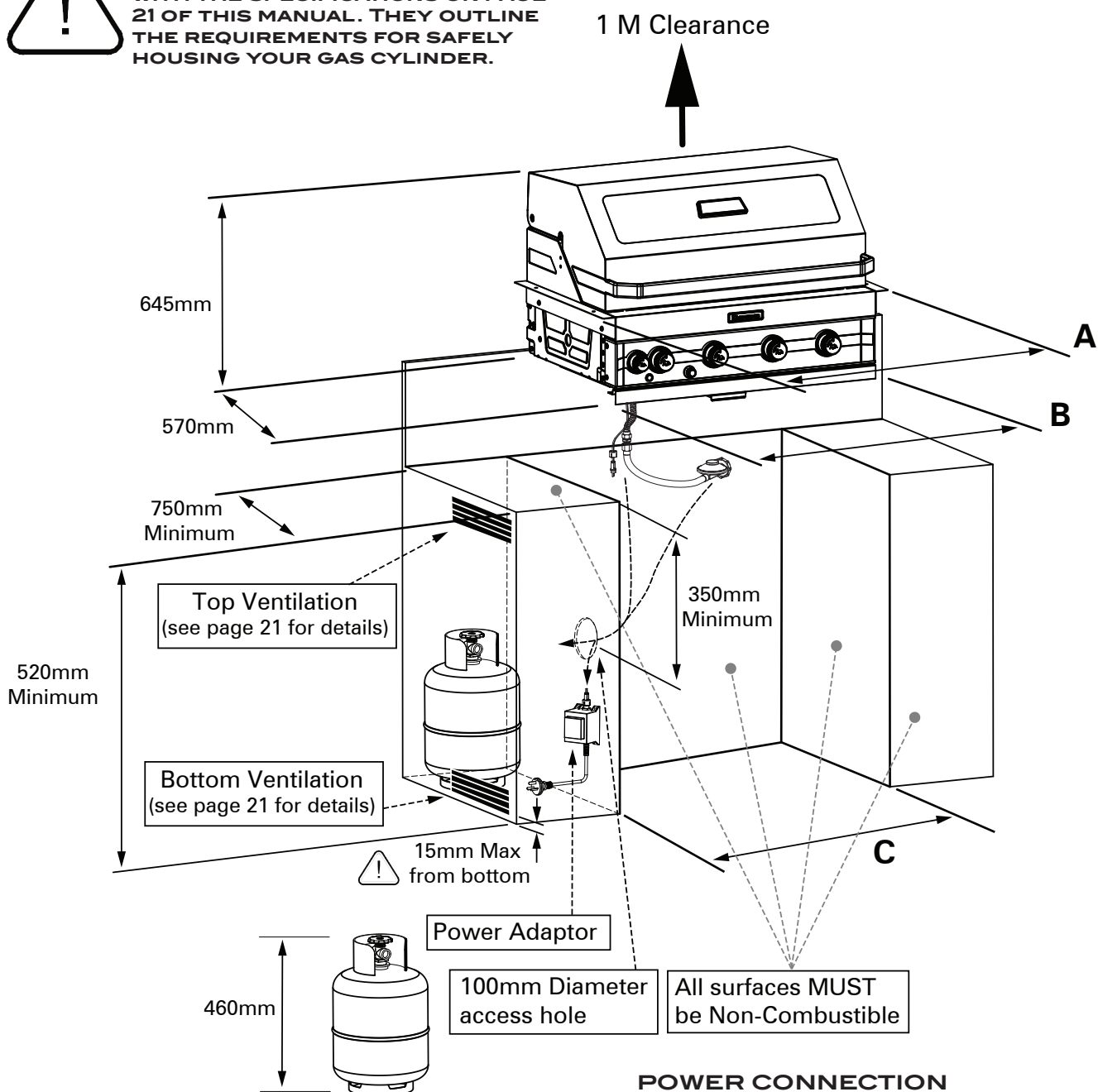


MATADOR

INSTALLATION OPTIONS

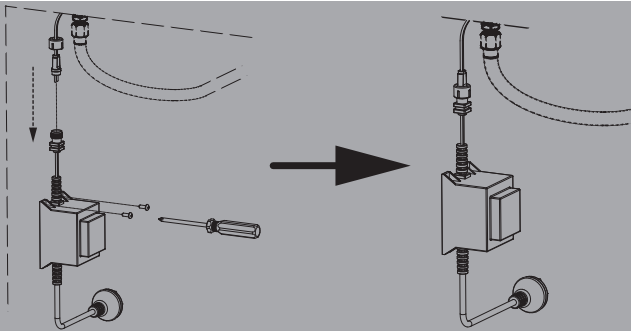
OPTION 1 - HANGING BRACKET INSTALLATION

 WHEN BUILDING A BARBECUE ENCLOSURE YOU MUST CONFORM WITH THE SPECIFICATIONS ON PAGE 21 OF THIS MANUAL. THEY OUTLINE THE REQUIREMENTS FOR SAFELY HOUSING YOUR GAS CYLINDER.



POWER CONNECTION

	EDGE 4 BNR	EDGE 6 BNR
	GB0103	GB0104
A	898 mm	1105 mm
B	818 mm	1025 mm
C	841 mm	1047 mm



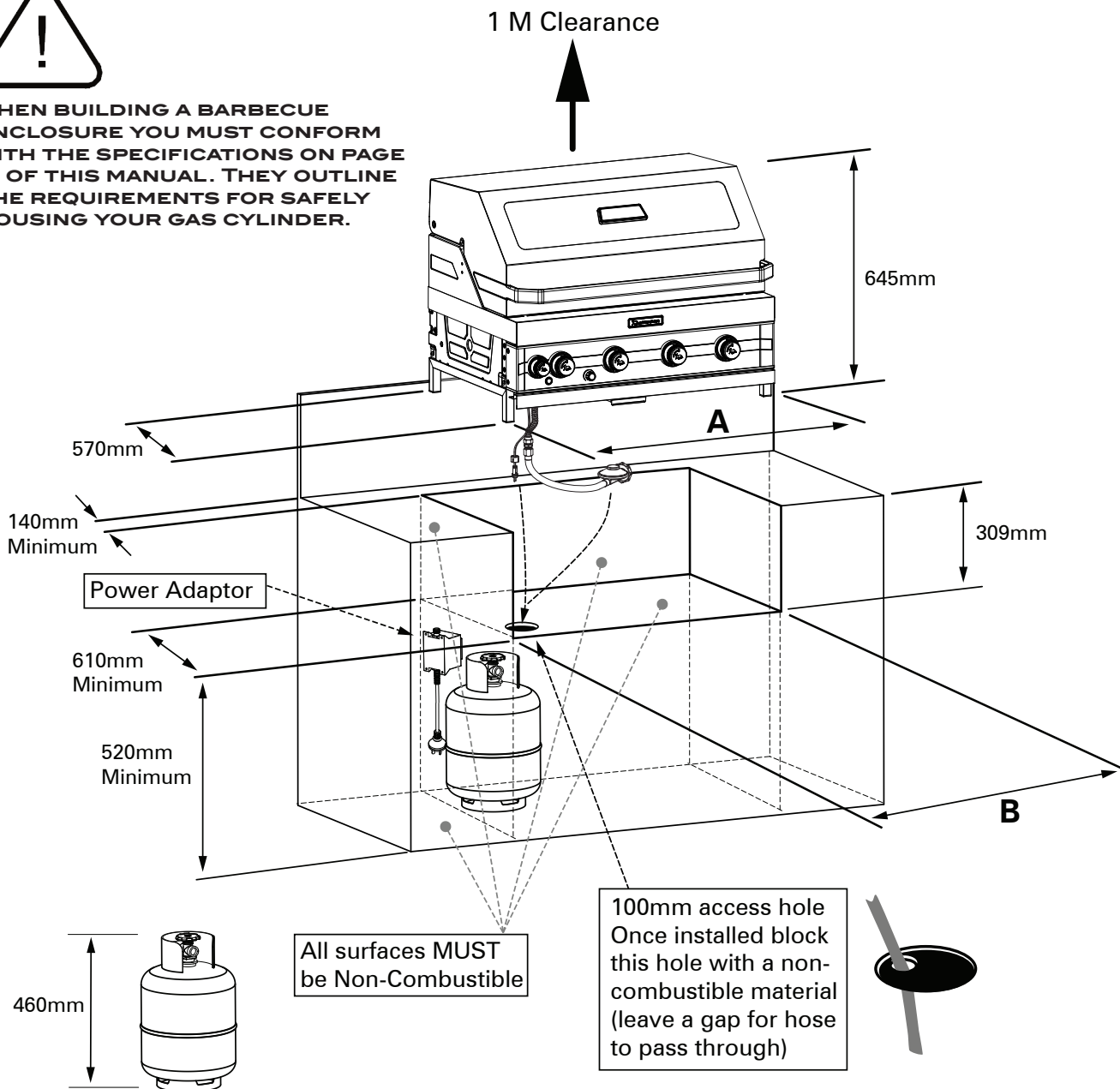
PLEASE NOTE: Fasteners are NOT included for the securing of the Power Adaptor. Please consult your hardware specialist for the appropriate fasteners that are compatible the surface that you are mounting to.

INSTALLATION OPTIONS

OPTION 2 - BENCHTOP INSTALLATION

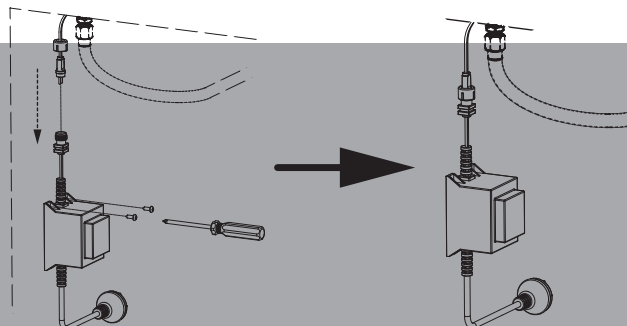


WHEN BUILDING A BARBECUE ENCLOSURE YOU MUST CONFORM WITH THE SPECIFICATIONS ON PAGE 21 OF THIS MANUAL. THEY OUTLINE THE REQUIREMENTS FOR SAFELY HOUSING YOUR GAS CYLINDER.



POWER CONNECTION

	EDGE 4 BNR	EDGE 6 BNR
	GB0103	GB0104
A	818 mm	1025 mm
B	898 mm	1105 mm



PLEASE NOTE: Fasteners are NOT included for the securing of the Power Adaptor. Please consult your hardware specialist for the appropriate fasteners that are compatible the surface that you are mounting to.



MATADOR

INSTALLATION OPTIONS


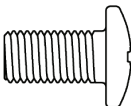
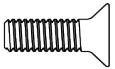
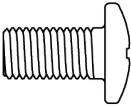
IMPORTANT - GAS CYLINDER VENTILATION ENCLOSURE

Cylinder compartments shall have permanent openings ventilating directly to the outside of the appliance and consisting of either of the following:

- (a) Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area.
- (b) Separate openings at high and low level, such that—
- (i) the total free area at high level is not less than 20 000 mm² and is within 125 mm of the top of the cylinder compartment; and
 - (ii) the total free area at low level is not less than 20 000 mm², and—
 - (A) at least 25% of the required area is within 15 mm of the base of the cylinder compartment;
 - (B) the total required area is within 125 mm of the base of the cylinder compartment; and
 - (C) the openings cannot be obstructed by the cylinder(s).



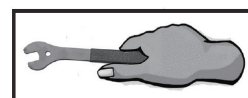
HARDWARE LIST

PART	NAME	HARDWARE IMAGE	4 BNR QTY	6 BNR QTY
A	M4 x 8mm Pan Head Screw		7	7
J	M6 x 12mm Flat Head Screw		4	4
K	M4 x 10mm Countersunk Screw		4	4
M	M6 x 16 mm Pan Head Screw		4	4

ASSEMBLY INSTRUCTIONS

It is important to read these instructions thoroughly. If you have any problems, difficulties or concerns please contact the manufacturer or retailer.

Tighten with Tools at this stage:



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.

Pay Attention at this stage:



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

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

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

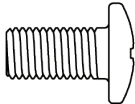
or

www.bunnings.com.au

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

ASSEMBLY INSTRUCTIONS

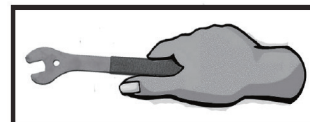
STEP 1 (OPTION A) - ATTACH HANGING BRACKETS FOR HANGING INSTALLATION

Parts / Hardware Needed			
5	Hanging Bracket		2
19	Firebox Assembly		1
M	M6 x 16mm Flat Head Screw		4

NOTE:

This stage will require a Phillips head screwdriver.

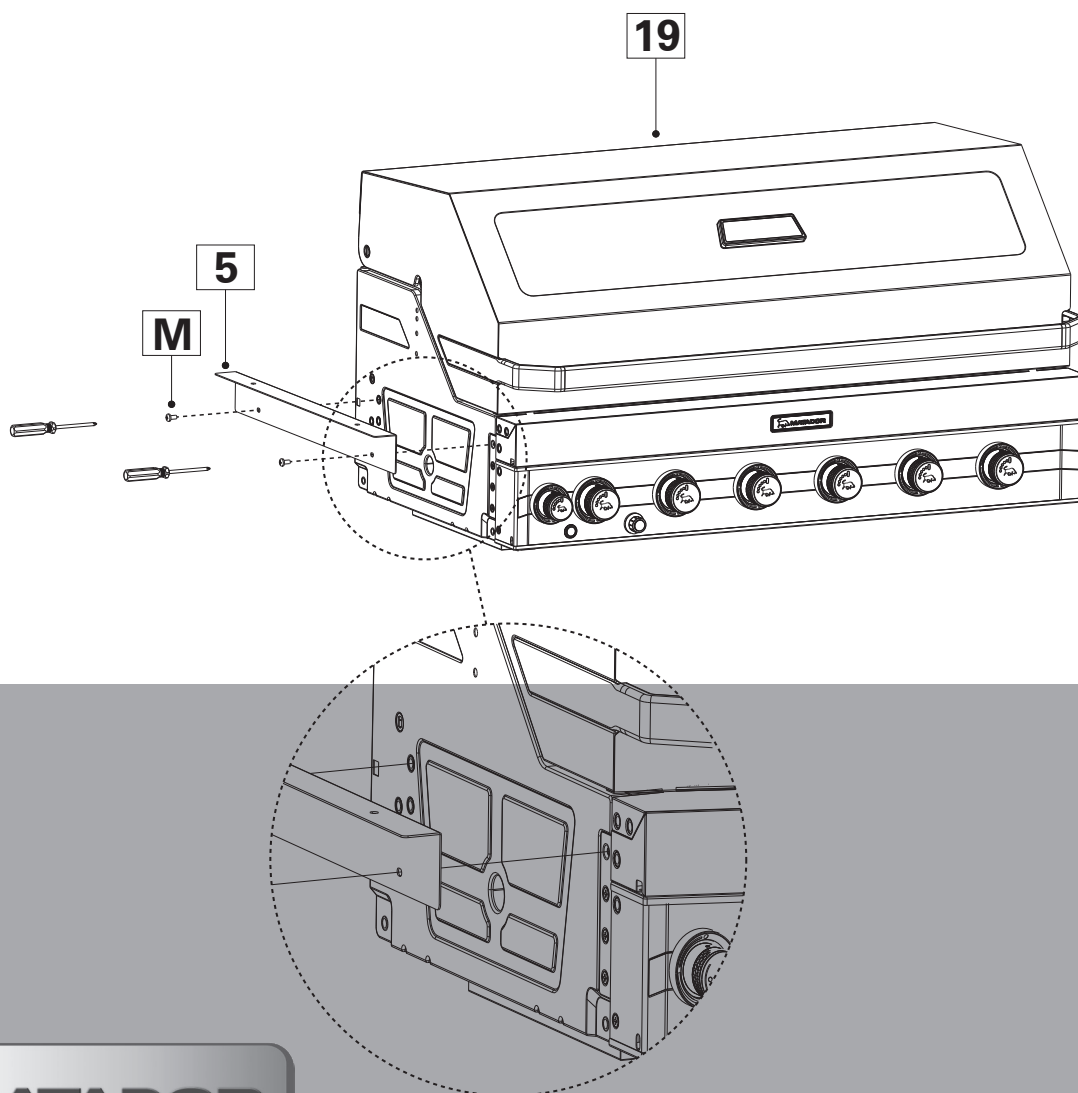
The Hanging Brackets (5) are non-handed and can be used on either side.



1.1 To install the hanging brackets, you first need to unscrew the top screw on each of the brackets where the hanging brackets will be installed.

1.2 Once the top screws are removed, assemble the Hanging Brackets (5) to the sides of the barbecue using 2 M6 x 16mm Screws (**M**) on each side.

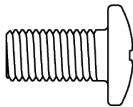
1.3 Repeat the process for the other side of the barbecue.



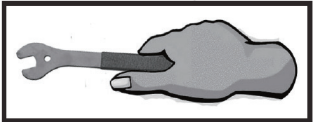
MATADOR

ASSEMBLY INSTRUCTIONS

STEP 1 (OPTION B) - ASSEMBLE LEG SUPPORTS SOLID SURFACE INSTALLATION

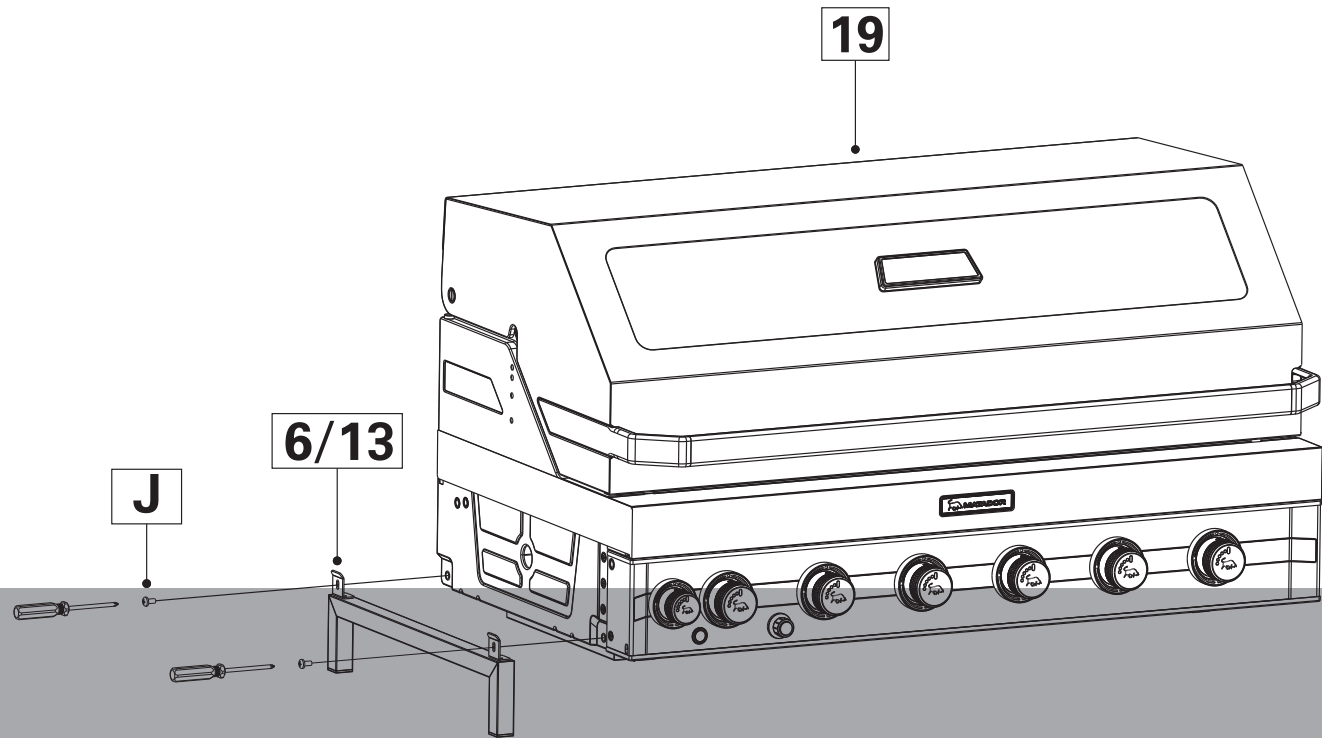
Parts / Hardware Needed			
6	Leg Support Left Hand		1
13	Leg Support Right Hand		1
19	Firebox Assembly		1
J	M6 x 12mm Flat Head Screw		4

NOTE:
This stage will require a Phillips head screwdriver



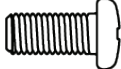
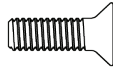
1.1 Start at the left hand side of the barbecue and attach the Leg Support Left Hand (6) to the Firebox (19) using 2 M6 x 12mm Screws (J).

1.2 Repeat assembly on the right hand side with Right Hand Leg Support (13).



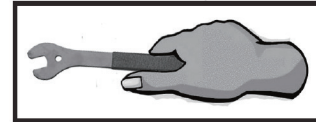
ASSEMBLY INSTRUCTIONS

STEP 2 - ASSEMBLE THE GREASE TRAY ALL MODELS

Parts / Hardware Needed			
7	Grease Tray		1
8	Left Hand Grease Tray Bracket		1
10	Front Grease Tray Bracket		1
12	Right Hand Grease Tray Bracket		1
A	M4 x 8mm Pan Head Screw		1
K	M4 x 10mm Countersunk Screw		4

NOTE:

This stage will require a Phillips head screwdriver.

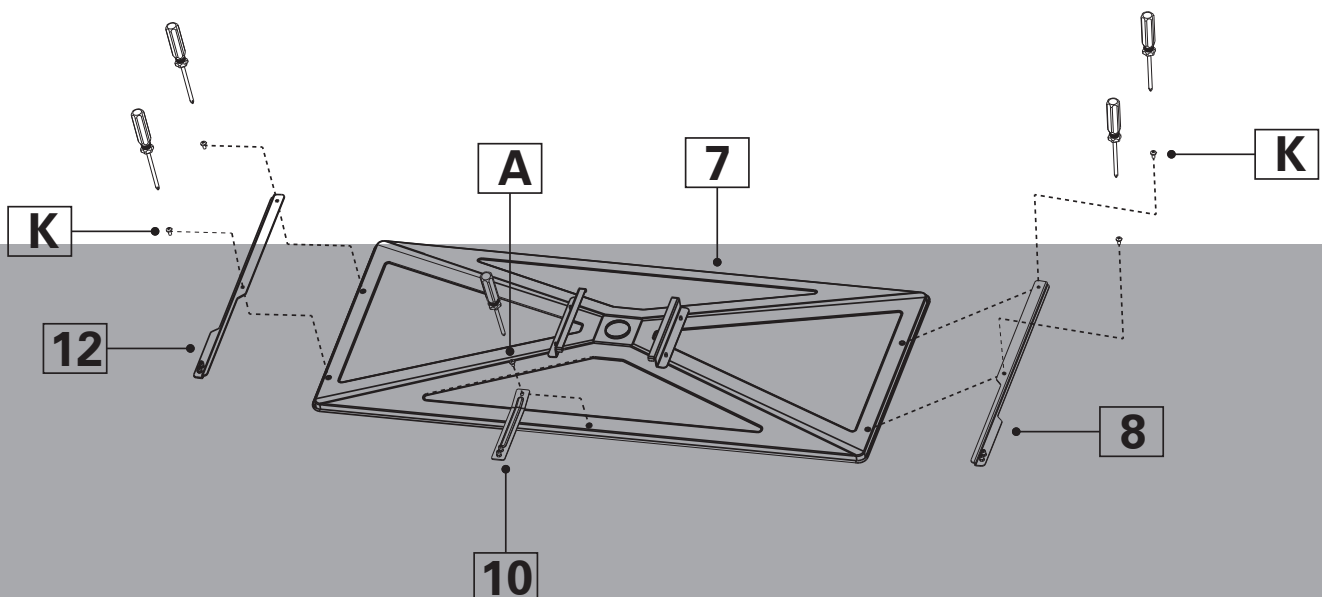


2.1 Turn over the Grease Tray (7) so the peak is coming towards you.

2.2 Assemble the Right Hand Grease Tray Bracket (12) to the Grease Tray (7) using 2 M4 x 10mm screws (K).

2.3 Repeat this process on the other side of the grease tray with the Left Hand Grease Tray Bracket (8) with 2 more M4 x 10mm Screws (K).

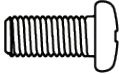
2.4 Attach the Front Grease Tray Bracket with 1 M4 x 8mm Screw (A).



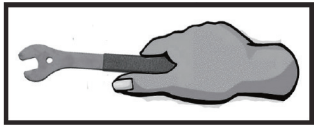
MATADOR

ASSEMBLY INSTRUCTIONS

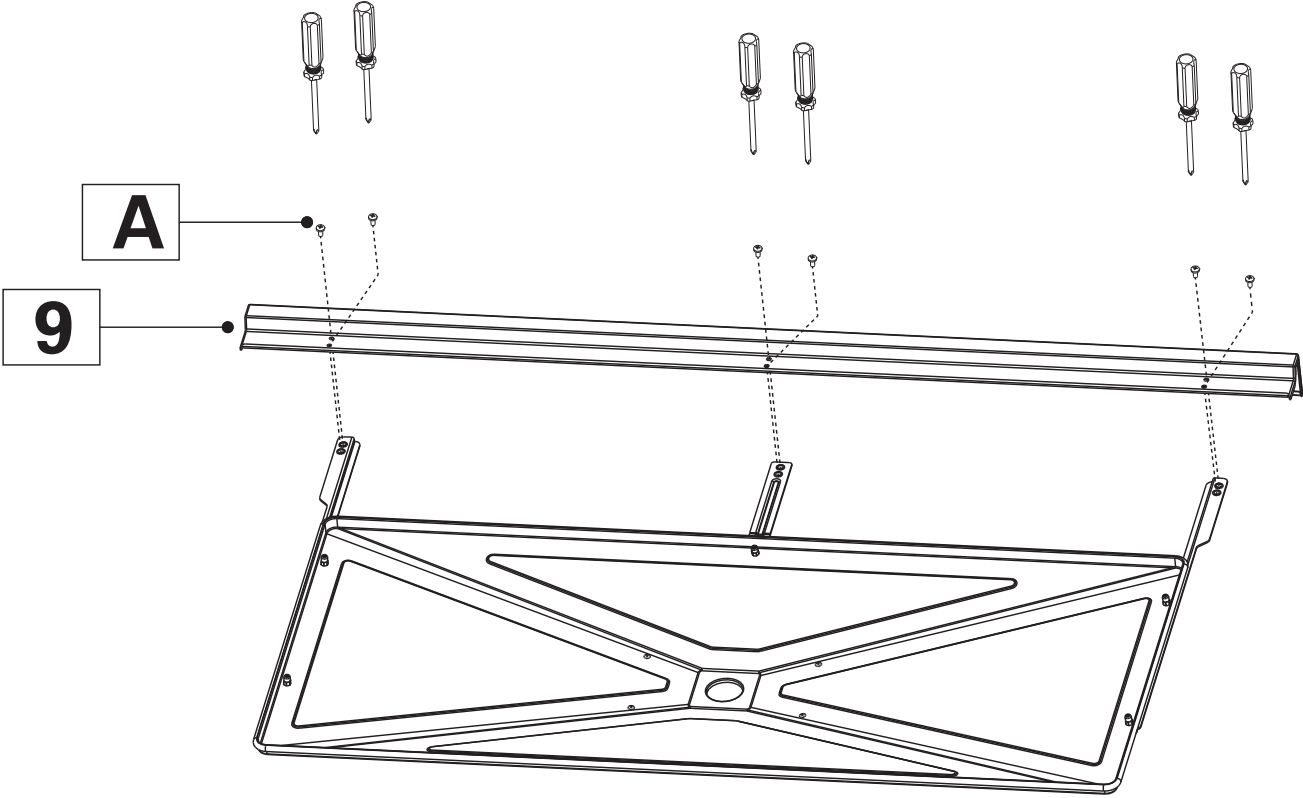
STEP 3 - ATTACH GREASE TRAY HANDLE ALL MODELS

Parts / Hardware Needed			
9	Grease Tray Handle		1
A	M4 x 8mm Pan Head Screw		6

NOTE:
This stage will require a Phillips head screwdriver.



3.1 Using 6 M4 x 8mm screws (A) attach the front Grease Tray Handle (9) to the brackets attached in Step 3.



ASSEMBLY INSTRUCTIONS

STEP 4 - GREASE TRAY AND CUP INSTALLATION LEG SUPPORT INSTALLATION (1B) SHOWN FOR REFERENCE

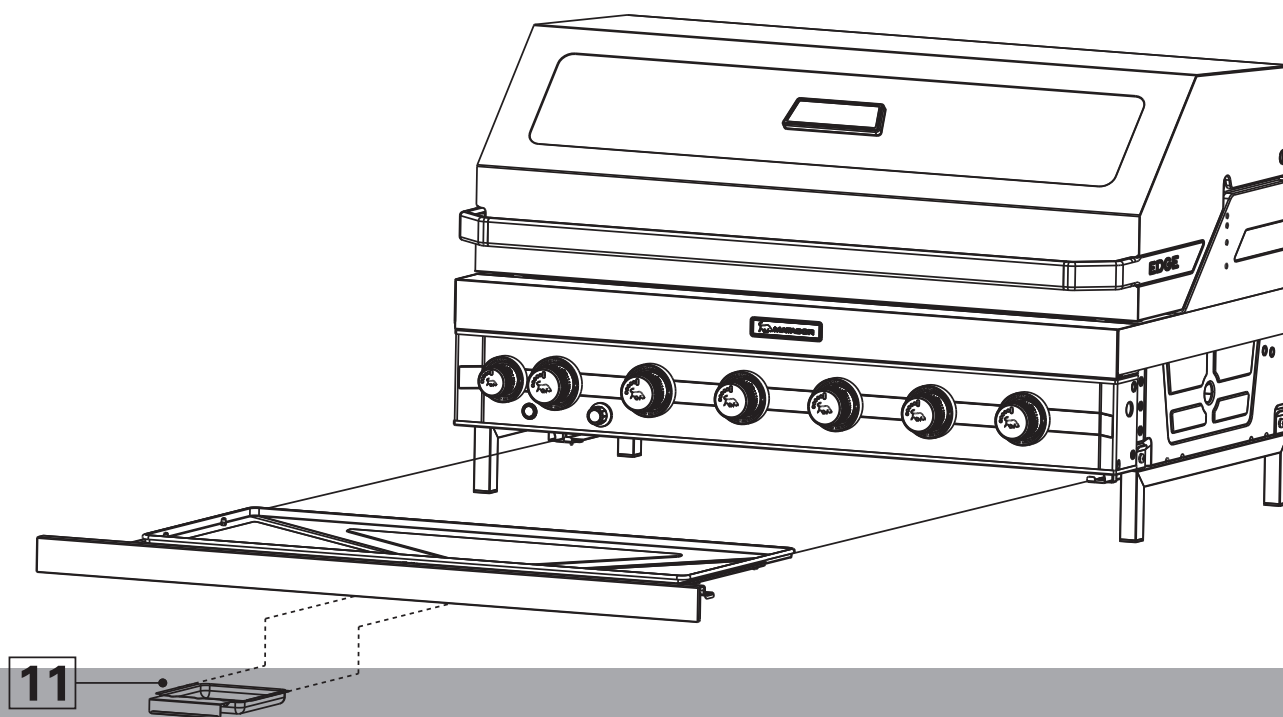
Parts Needed			
11	Grease Cup		1

4.1 The Grease Tray (7) and Grease Cup (11) are removed and inserted from the front of your barbecue for your convenience.

4.2 Insert the Grease Cup (11) beneath the Grease Tray (7) by sliding it into its location rails. Make sure it passes over the small stops on located at the front of the rails.

4.3 Slide the Grease Tray (7) into the two rails that are below the Firebox (19) of your barbecue. Push until the front of the tray passes over the small stop situated on the front of the rails.

NOTE: To empty the Grease Cup (11) when required, you will need to pull out the Grease Tray (7) slightly from underneath the barbecue to gain easy access to it for removal. Always remove and empty the Grease Cup when it is cool. We recommend doing this before you start to use the barbecue.



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ASSEMBLY INSTRUCTIONS

STEP 5 - FLAME TAMERS, WARMING RACK & COOKING SURFACE LEG SUPPORT INSTALLATION (1B) SHOWN FOR REFERENCE

Parts / Hardware Needed			4 / 6 BNR
1	Cooking Grate		1 / 2
2	Flame Tamers		2 / 4
21	Solid Hot Plate		1
23	Warming Rack		1
24	AAA Battery		1

5.1 Place the Flame Tamers (2) over the top of the burners starting from the left hand side of the Firebox (19).

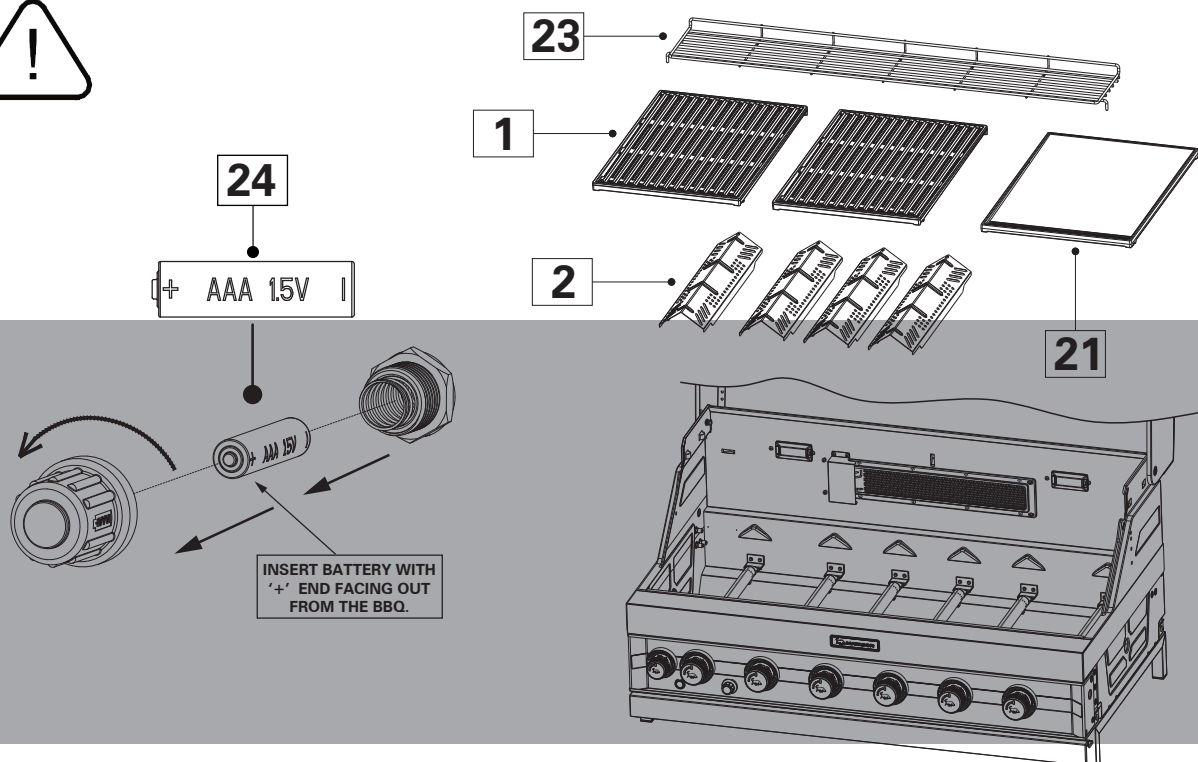
5.2 Carefully lower and place the Cooking Grate/s (1) into the Firebox (19) above the flame tamer/s on the left hand side of the barbecue.

5.3 Carefully lower and place the Solid Hot Plate (21) into the Firebox (19) above the burners on the right hand side of the barbecue

5.4 Locate the Warming Rack's (23) 2 legs into the resting points located at the top of the Firebox (19) above the cooking surface.

5.5 Unscrew the Rear Burner Ignition Switch and insert AAA Battery (24). Insert with the positive end facing outwards.

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.



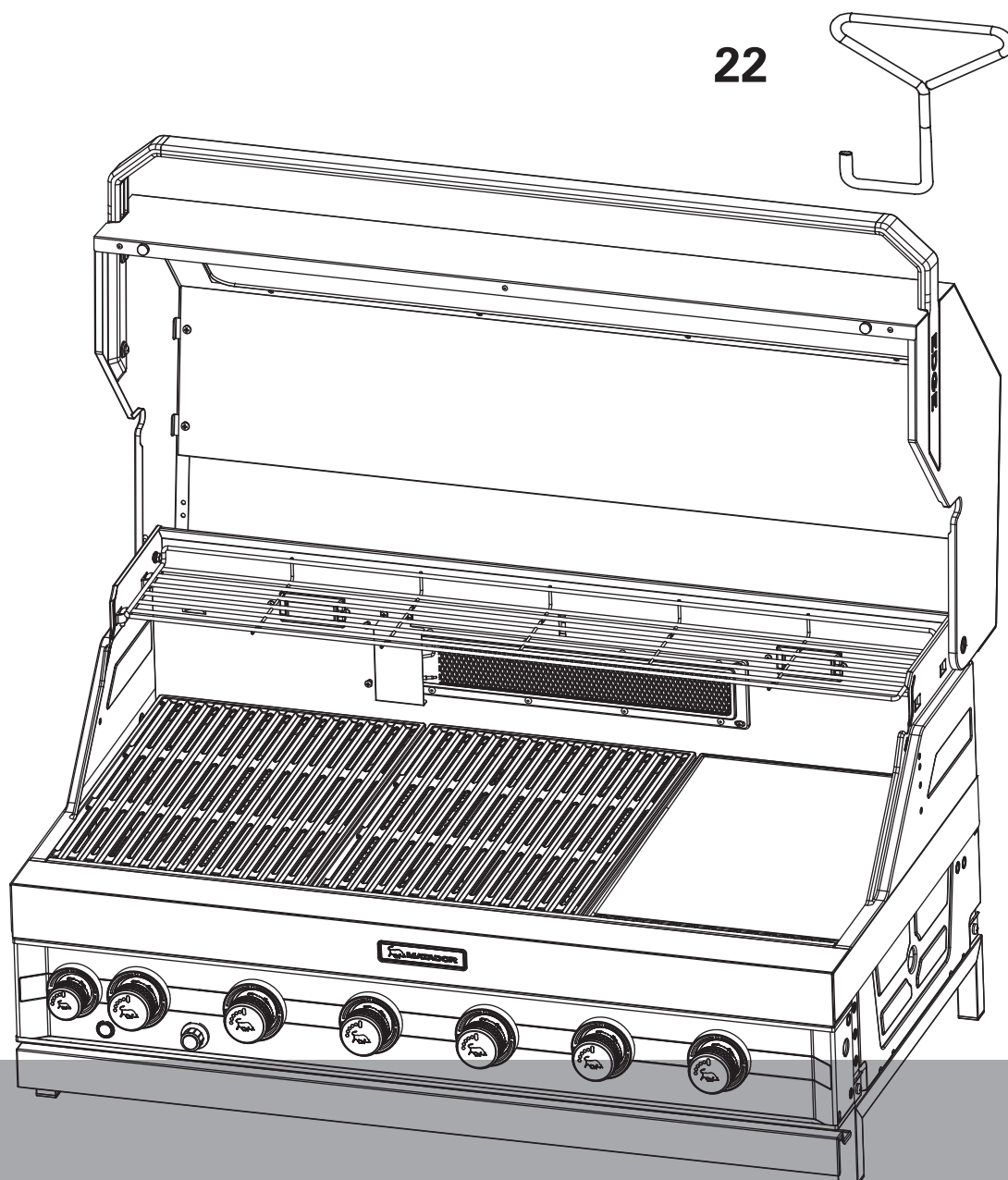
ASSEMBLY INSTRUCTIONS

STEP 6 - FINAL ASSEMBLY

LEG SUPPORT INSTALLATION (1B) SHOWN FOR REFERENCE



Your EDGE Barbecue comes supplied with a Grate Tool (22) which is design to help you lift the Cooking Grate (1) from the Firebox (19) when needed for cleaning and maintenance. You must use this tool to avoid damaging the Cooking Grates (1) with other tools.



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



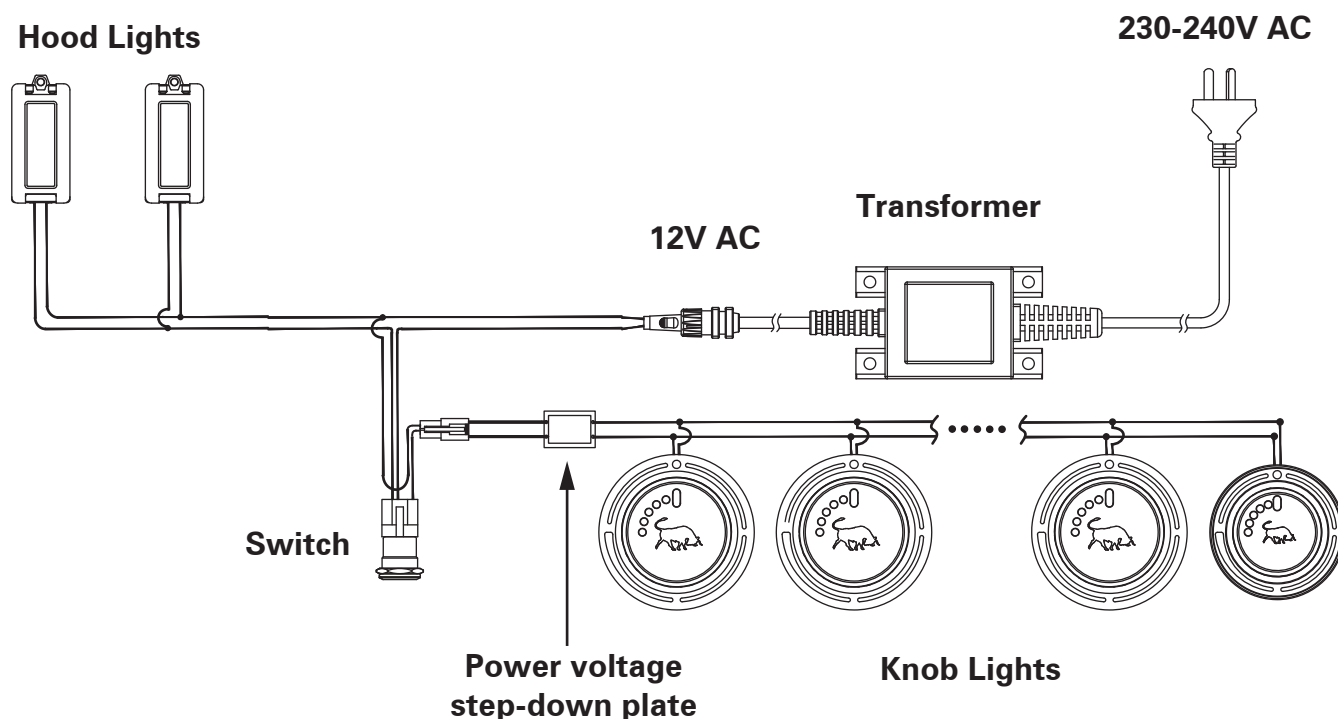
MATADOR

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.
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

4 AND 6 BURNER WIRING DIAGRAM



DATA SPECIFICATION LABEL

Mayo Hardware Pty Ltd			4 Secombe Place Moorebank, New South Wales, 2170 T: 1300 360 211 E: www.mayohardware.com.au			
NAME	MODEL		INJECTOR (mm)	PRESSURE (kPa)	INP/BURN (Mj/h)	TOTAL (Mj/h)
MATADOR EDGE BUILT-IN 6 BNR	GB0104	ULPG:	BBQ 1.09 R/B 0.85	2.75	6 x 15.3 1 x 8.7	100.50
		NG:	BBQ 1.69 R/B 1.35	1.00	6 x 12.8 1 x 8	84.80
MATADOR EDGE BUILT-IN 4 BNR	GB0103	ULPG:	BBQ 1.09 R/B 0.85	2.75	4 x 15.3 1 x 8.7	69.90
		NG:	BBQ 1.69 R/B 1.35	1.00	4 x 12.8 1 x 8	59.20
Gas Supply Pressure, ULPG Min: 2.70kPa; Max 3.45kPa Gas Type: NZ: Universal LPG or NG AUS: ULPG or NG Gas Supply Pressure, NG: 1.13kPa - 2.0kPa Complies to: Standard AS/NZS 5263.1.7 INPUT: 230-240 Vac 50Hz pf=0.97 OUTPUT: 12Vac 2.50A 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.			IAPMO APPROVAL GMK10658			
			MINIMUM CLEARANCE FROM COMBUSTIBLE MATERIALS: From Top of BBQ: 1000mm, From Sides and Rear: 1000mm			
			SERIAL NUMBER:			
DATE:						
			FOR OUTDOOR USE ONLY			

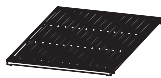


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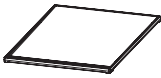
SPARE PARTS

6BNR BARBECUE PARTS SHOWN FOR REFERENCE

1/66



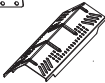
2/65



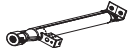
3



4



5



6



7



9



11



12



15



16



17



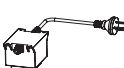
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20



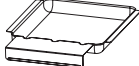
22



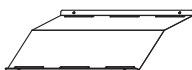
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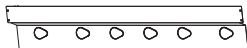
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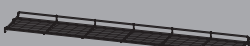
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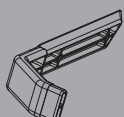
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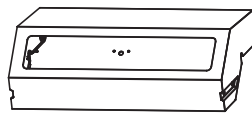
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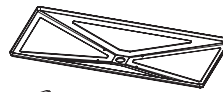
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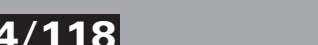
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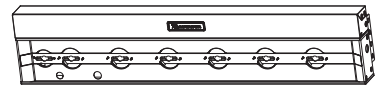
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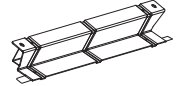
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SPARE PARTS

SPARE PART	NAME	ORDER CODE	SPARE PART	NAME	ORDER CODE
1	3B / 6B Cooking Grate	GB0112	49	Grate Lifter	GB0160
2	3B / 6B Solid Hot Plate	GB0111	50	Rear Burner Thermocouple Assembly	GB0161
3	Flame Tamer Support Bracket	GB0113	51	Rear Burner Ignition Needle	GB0162
4	Flame Tamer	GB0114	52	Rear Burner Back Cover	GB0163
5	Main Burner Assembly	GB0115	53	Rear Infrared Burner Assembly	GB0164
6	Main Burner Injection Needle	GB0116	54	Rear Burner Ignition Needle Cover	GB0165
7	6B / 4B Light Connection Wire Assembly	GB0117	55	Light Cover	GB0166
9	Control Panel Brackets	GB0119	56	Hood Light	GB0167
11	Rear Burner Ignition Switch	GB0122	65	4B Solid Hot Plate	GB0176
12	Light Switch	GB0123	66	4B Cooking Grate	GB0177
15	Small Control Knob Base	GB0126	67	4B Grease Slot Assembly	GB0178
16	Large Control Knob Base	GB0127	77	Rear Burner Injector Assy	GB0188
17	Small Control Knob	GB0128	91	4B Heat Shield	GB0202
18	Large Control Knob	GB0129	93	4B Warming Rack	GB0204
20	Rear Burner Bellow	GB0131	94	4B Hood Handle	GB0205
22	Power Adaptor	GB0133	97	4B Hood Assembly	GB0208
25	Hose and Regulator Assembly	GB0136	102	Built-In Leg Support LH	GB0213
36	Grease Cup	GB0147	103	Built-In Leg Support RH	GB0214
38	Firebox Thermal Baffle	GB0149	104	Built-In Hanging Bracket Pair	GB0215
39	6B Heat Shield	GB0150	105	6B Rotisserie Extension Rod	GB0216
41	Hood Axle	GB0152	106	Built-In Hardware Pack	GB0217
42	6B Warming Rack	GB0153	108	6B Built-In Grease Tray Assembly	GB0219
43	6B Hood Handle	GB0154	111	4B/6B grease tray handle left bracket	GB0222
44	Hood Handle Base RH	GB0155	112	4B/6B grease tray handle bracket	GB0223
45	Hood Handle Base LH	GB0156	113	4B/6B grease tray handle right bracket	GB0224
46	6B Hood Assembly	GB0157	114	6B Built-in grease tray handle	GB0225
47	Hood Buffering Pads (Set)	GB0158	115	6B Knob connection wire	GB0226
48	Hood Thermometer	GB0159	116	6B Built-in Gas Assembly	GB0227

SPARE PARTS

SPARE PART	NAME	PART CODE
117	4B Built-In Grease Tray Assembly	GB0228
118	4B Built-in grease tray handle	GB0229
119	4B Knob connection wire	GB0230
120	4B Built-in Gas Assembly	GB0231
121	6B Grease Slot Assembly	GB0232
123	6B control panel assy (Built In)	GB0234
124	4B control panel assy (Built In)	GB0235
125	Matador Badge	GB0121
126	Grease Tray Bracket Built-In	GB0218

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

WARRANTY

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

Date of purchase:

Purchased from:

Location:

Model name and number:

Serial Number:

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 left hand side of the barbecue front fascia.

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.
- Halogen globes
- Ignition battery
- Commercial use of this product.
- Unauthorised modifications or repairs during the warranty period.



MATADOR

WARRANTY

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.



You can also register your Matador BBQ by emailing us a copy of the 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.