

MATADOR™

E D I C I Ó N E S P E C T A C U L O



RETRO

4 BURNER BBQ 467200814



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CONTACT INFORMATION

For spare parts order from your nearest Bunnings Warehouse.

For service and warranty queries call (07) 3279 1800 or email warranty@oztrail.com.au

Your purchase receipt is required for all warranty claims.

www.matadorbbqs.com.au



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FEATURES



BARBECUE DIMENSIONS

	Length	Width	Height
Hood	1450 mm	621 mm	1129 mm
Cabinet	695 mm	621 mm	670 mm

IMPORTANT GAS & SAFETY INSTRUCTIONS

GENERAL INFORMATION

Gas installation codes

Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the appropriate installation code issued by Standards Australia AS 5601.

Barbecues for use with bottled gas are labelled 'propane gas'.

Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue.

Clearances

Minimum Clearances from combustible materials must be:

Rear - 600mm Sides - 600mm Above - 600mm

Hose and regulator safety

The regulator and hose assembly supplied with the barbecue are suitable for propane gas only.

A gas regulator adjusted to have an outlet pressure of 2.75kPa is supplied for connection to the propane gas cylinder. The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

Specifications

Barbecue specifications can be found on the data label attached to the barbecue body.

Hose connection thread at gas inlet is 5/8"-18UNF.

Gas cylinder use and safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 4.5Kg or 9Kg propane gas cylinders certified to AS 2469.

The gas cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject gas cylinder to excessive heat.

Never Store your Gas Cylinder Indoors.



WARNING:

- Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.
- Accessible parts may be very hot.
- Keep young children away.
- Any modifications of this barbecue may be dangerous.
- Do not move this barbecue during use.
- Turn off gas supply at the gas cylinder after use.
- Read instructions before using the barbecue.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.
- Do not test for gas leaks with an open flame.

- If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this barbecue. Never fill the cylinder beyond 80% full. This barbecue is only to be used and stored outdoors.
- Never operate this barbecue without a regulator.
- If you smell gas
 1. Shut off gas to the barbecue at its source, if possible.
 2. Extinguish any open flame.
 3. Open hood.
 4. If odour continues immediately call your gas supplier or fire department.
- Do not connect your barbecue to a gas cylinder exceeding 9Kg capacity.
- Never connect an unregulated gas cylinder to your barbecue.
- Read carefully before assembling and operating your barbecue.



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NOMINAL HOURLY GAS CONSUMPTION

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Injector Size Side Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	4	Ø0.94 mm	Ø1.07 mm	55.92MJ/h	2.75kPa
	MJ/h each	10.55MJ/h	13.72MJ/h		
Natural Gas	4	Ø1.55 mm	Ø1.80mm	55.92MJ/h	1.00kPa
	MJ/h each	10.55 MJ/h	13.72MJ/h		

If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder safely outside.

Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

LOCATION OF YOUR BARBECUE

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

Tools you will need

Standard Phillips-head screw driver (or cordless drill and bits) and Adjustable Spanner.

Check Barbecue for any Damage

Inspect barbecue parts as you proceed with assembly. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'propane gas'. Check labelling at the gas connection on your barbecue.

Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

NEVER OPERATE THIS BARBECUE FOR MORE THAN 15 MINUTES WITH THE LID CLOSED.



IMPORTANT:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.

- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot. Remove the drip tray before moving.

OPERATING PROCEDURE

GENERAL ASSEMBLY

Connecting & Disconnecting to Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check

1. Gas cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is in the 'OFF' position

Connecting

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure gas cylinder is in the full off position.
3. Detach the hose from cylinder.

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. With cylinder valve in OFF position press the electronic igniter button. Check for sparking to the burners.
2. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
3. With sparking established turn cylinder valve ON. Then push and turn a control knob on either side of the ignitor to HIGH and press the ignitor button.
4. If burner fails to light after several attempts turn off the gas supply at cylinder and inspect for any obstructions to the gas flow.
5. Subsequent burners will cross light.

Side Burner

1. Lift up the cover and ensure it is always open when burner is alight.
2. Push and turn the control knob anti-clockwise to HIGH whilst pressing the electronic ignitor.
3. If the burner fails to light after several attempts turn the control knob to OFF and wait a few minutes before attempting re-ignition.

If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).

After Use

Turn the gas cylinder valve off and wait for the flame to go out. Then turn the appliance control valve off.



IMPORTANT

- Remove all packing and transit protection before assembly.
- Ensure no packing material is left in BBQ before lighting.
- Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.
- When the barbecue is not in use, the gas must be turned off at the cylinder.
- The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.
- If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on side of the BBQ body (underneath side shelf). Push and turn the far right control knob to HIGH. Burner ignition can be checked through this hole. Subsequent burners will cross light.



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COOKING TIPS

Burn-off

The cooking surface does not need any burn-off time. Due to the nature of the coating, it is recommended that sharp or metallic objects are NOT USED on the surface.

Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating. DO NOT overheat the cooking surface.

Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting - Use this setting when cooking very lean cuts such as fish.

These temperatures vary with outside temperature and the amount of wind.

Roasting

For best results when roasting, the outer two burners should be used on the low to medium setting.

Remove the flat hotplate to help with heat circulation. Preheat the barbecue for a few minutes. Place a roasting rack or aluminium foil dish onto the ribbed hot plate and place the meal to be roasted onto the rack or into the dish and close the hood.

Adjust the control knob to maintain the temperature around the medium mark (approx. 200° to 230°).

Approximate Cooking Time

The table below shows approximate cooking times with the control set to 'MEDIUM' temperature.

Barbecue Roasts	Minutes
Chicken & Rare Beef	45 minutes per Kg
Beef & Medium Lamb (approx.)	60 minutes per Kg
Pork & Well Done Beef/Lamb (approx.)	75 minutes per Kg

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Electronic igniter is faulty	Open valve on cylinder
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface (5-10 minutes)
	Cooking surface was not given enough time to warm up before the food was applied	Cook smaller portions

NOTE: If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired.



IMPORTANT

- Check performance of burner prior to installing barbecue plates.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.
- The side burner is designed for use with a wok or cooking pot up to 200mm in diameter.
- Use of larger pots may result in discolouration of the finish.

- The hood must be in the open position for lighting.
- Do not smoke at any time when attempting to ignite the barbecue burners.
- Do not leave the barbecue unattended when alight.
- NEVER USE ALL BURNERS ON HIGH AT THE SAME TIME WHEN COOKING WITH THE HOOD DOWN.

CARE & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

Cleaning the Grill Plates

After cooking, turn burner control to OFF and let barbecue cool before attempting to clean the grill plates. Before first use and periodically, it is suggested that you wash the grill plates in a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plates.

Care of Cooking Surface

Your barbecue is supplied with a satin enamel grill and plate. Correct use and care of the cooking surface is important to ensure trouble free cooking.

To ensure the satin enamel finish is not scratched we recommend that you do not use metal utensils or cut food directly on the cooking surface. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or with no food on the cooking surface.

Clean thoroughly while cooking surface is cooling. Do not leave food on the cooking surface when not in use.

Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. A small amount of water can be placed in the drip tray before use to help with fat removal. Wait until the drip tray is cool to touch before disposing of contents. The drip tray should be washed periodically in a mild detergent and warm water solution.

Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.



WARNING

- To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- This appliance must only be serviced by an authorised person.



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PARTS LIST

Key	Qty	Description
1	2	LOCKING CASTER
2	2	FIXED CASTER
3	1	BOTTOM SHELF
4	2	DOOR MAGNET ASSEMBLY
5	1	LEFT SIDE TROLLEY PANEL
6	1	RIGHT SIDE TROLLEY PANEL
7	1	LOWER BACK TROLLEY PANEL
8	1	GROMMET, F/ HOSE, SMALL
9	1	FIREBOX
10	1	HEAT SHIELD, F/ HOSE GUARD
11	1	MATCH HOLDER AND CHAIN
12	4	MAIN BURNER
13	2	ELECTRODE SET, F/ MAIN BURNER, 900MM WIRE
14	2	ELECTRODE SET, F/ MAIN BURNER, 600MM WIRE
15	3	FLAME CARRYOVER TUBE
16	1	IGNITER SWITCH MODULE
17	1	HOSE VALVE REGULATOR
18	1	CONTROL PANEL, TOP
19	1	CONTROL PANEL, BOTTOM
20	1	CONTROL PANEL, REAR (SHIELD)
21	2	PIN, F/ DOOR
22	4	BEZEL, F/ CONTROL KNOB
23	5	CONTROL KNOB
24	1	TOP LID
25	1	TOP LID HANDLE
26	2	RUBBER BUMPER, RECTANGULAR, F/ LID
27	2	RUBBER BUMPER, ROUND, F/ LID
28	1	LOGO PLATE
29	1	BEZEL, F/ TEMPERATURE GAUGE
30	1	TEMPERATURE GAUGE
31	1	HARDWARE F/ TOP LID ASSEMBLY
32	1	FRONT BRACE
33	1	RIGHT SIDE SHELF
34	1	SKIRT, RIGHT SHELF
35	1	TOWEL BAR
36	1	SIDE BURNER SHELF
37	1	UPPER FASCIA (SKIRT), F/ LEFT SHELF
38	1	DRIP PAN, F/ SIDE BURNER
39	2	RUBBER BUMPER, ROUND, F/ SB LID
40	1	LID, F/ SIDE BURNER

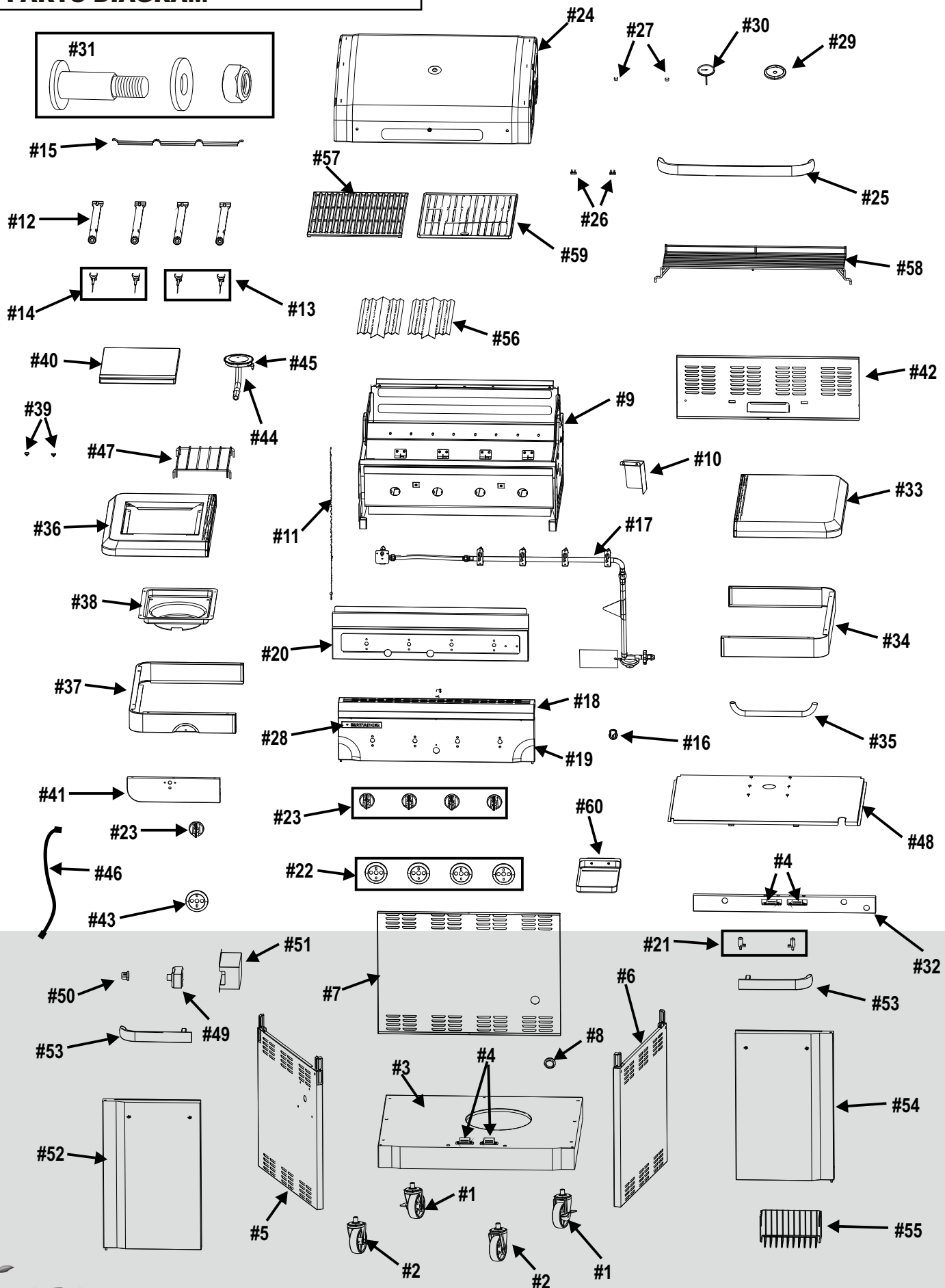
Key	Qty	Description
41	1	LOWER FASCIA W/ ART, F/ SB SHELF
42	1	UPPER BACK TROLLEY PANEL
43	1	BEZEL, F/ SB CONTROL KNOB
44	1	SIDE BURNER
45	1	ELECTRODE, F/ SIDE BURNER
46	1	ELECTRODE WIRE, F/ SIDE BURNER
47	1	SIDE BURNER GRATE
48	1	TROLLEY HEAT SHIELD
49	1	ELECTRONIC IGNITION MODULE
50	1	CAP, F/ ELECTRONIC IGNITION MODULE
51	1	HEAT SHIELD, F/ ELECTRONIC IGNITION MODULE
52	1	LEFT DOOR, NO HANDLE
53	2	DOOR HANDLE
54	1	RIGHT DOOR, NO HANDLE
55	1	CONDIMENT BASKET
56	2	HEAT TENT
57	1	COOKING GRATE, MAIN
58	1	WARMING RACK
59	1	HOT PLATE
60	1	GREASE TRAY

NOT Pictured

Key	Qty	Description
...	1	CASTER PIN
...	1	HARDWARE PACK
...	1	ASSEMBLY MANUAL, ENGLISH

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

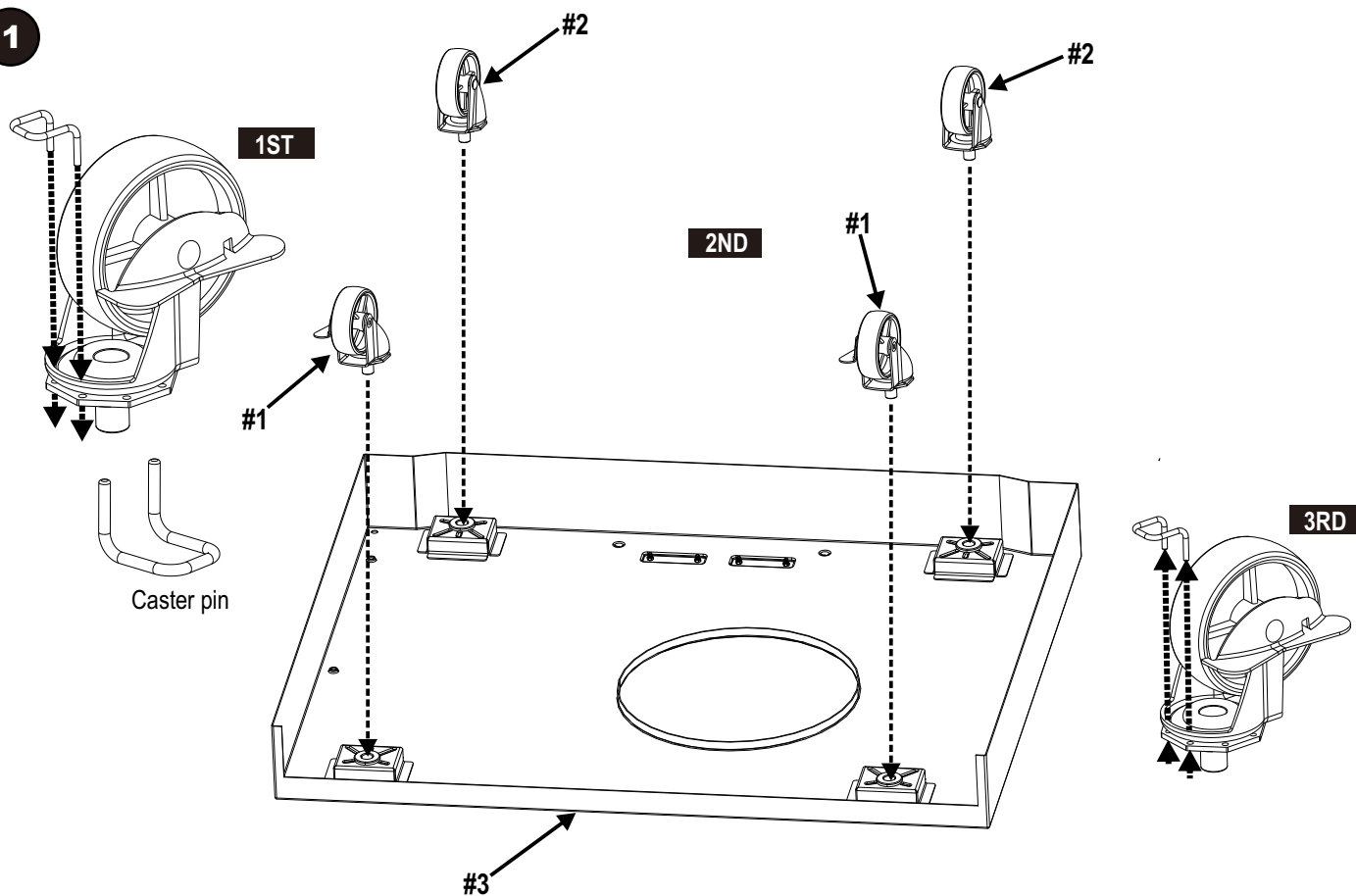
PARTS DIAGRAM



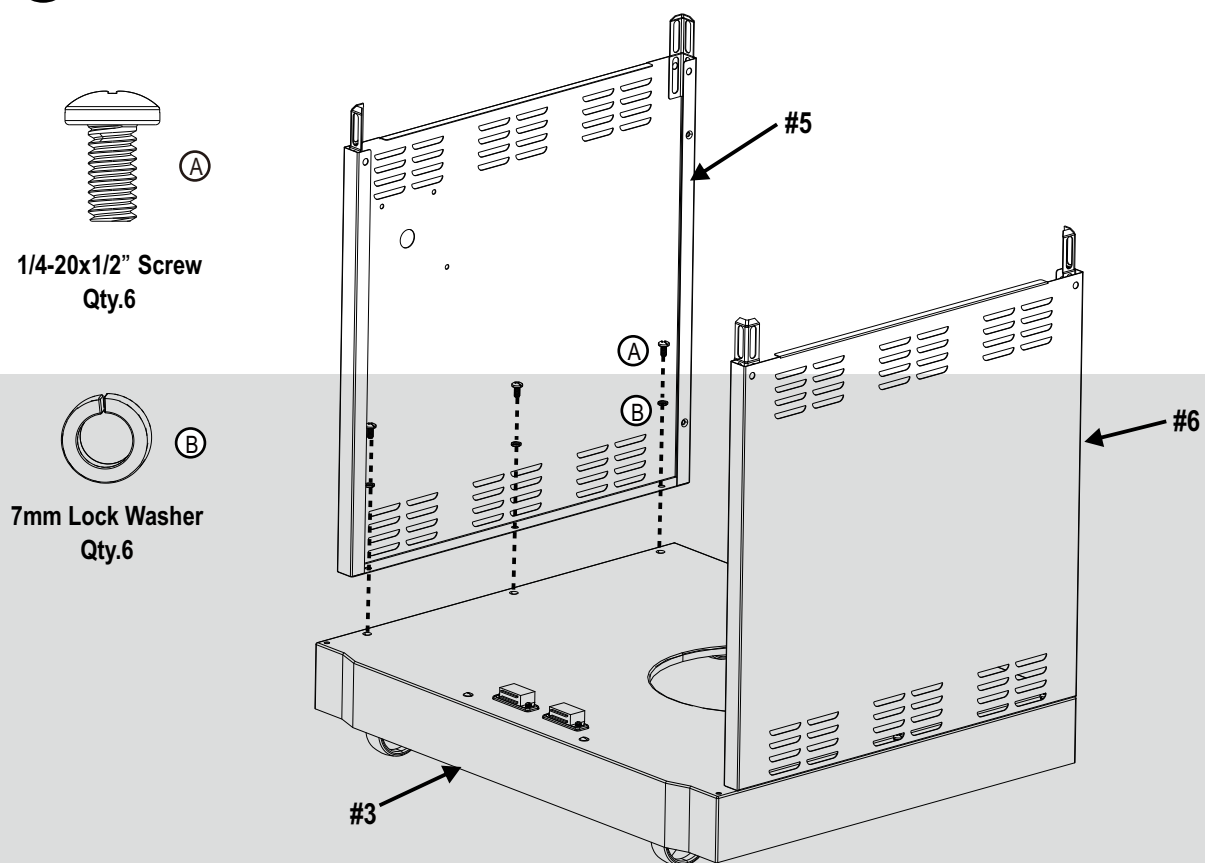
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ASSEMBLY

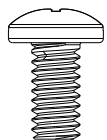
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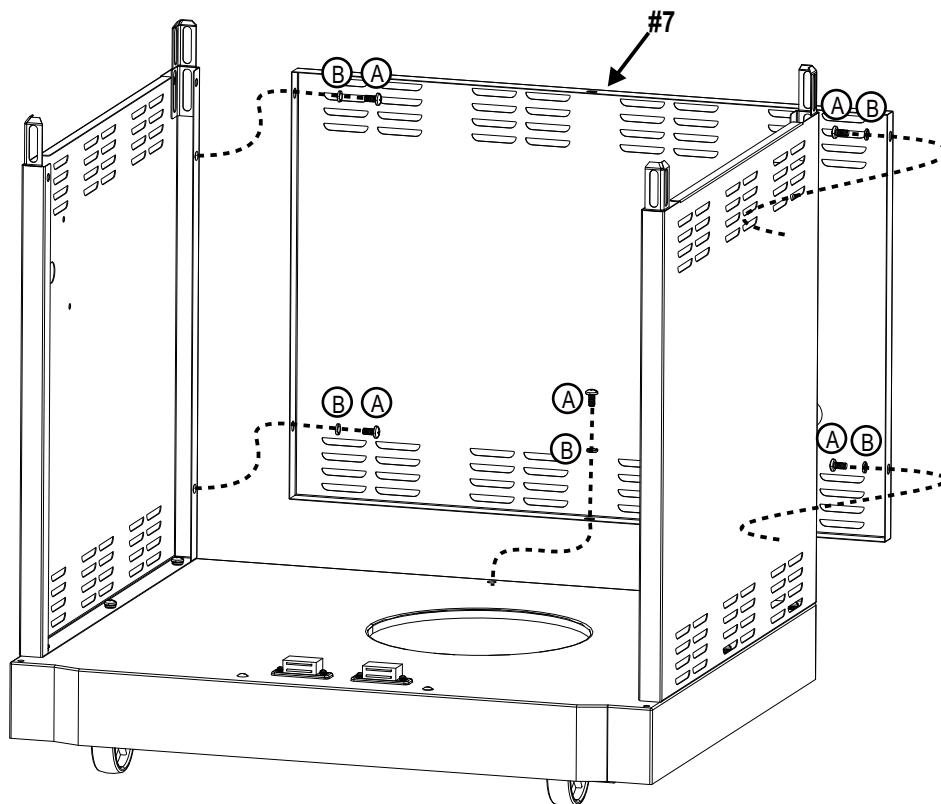
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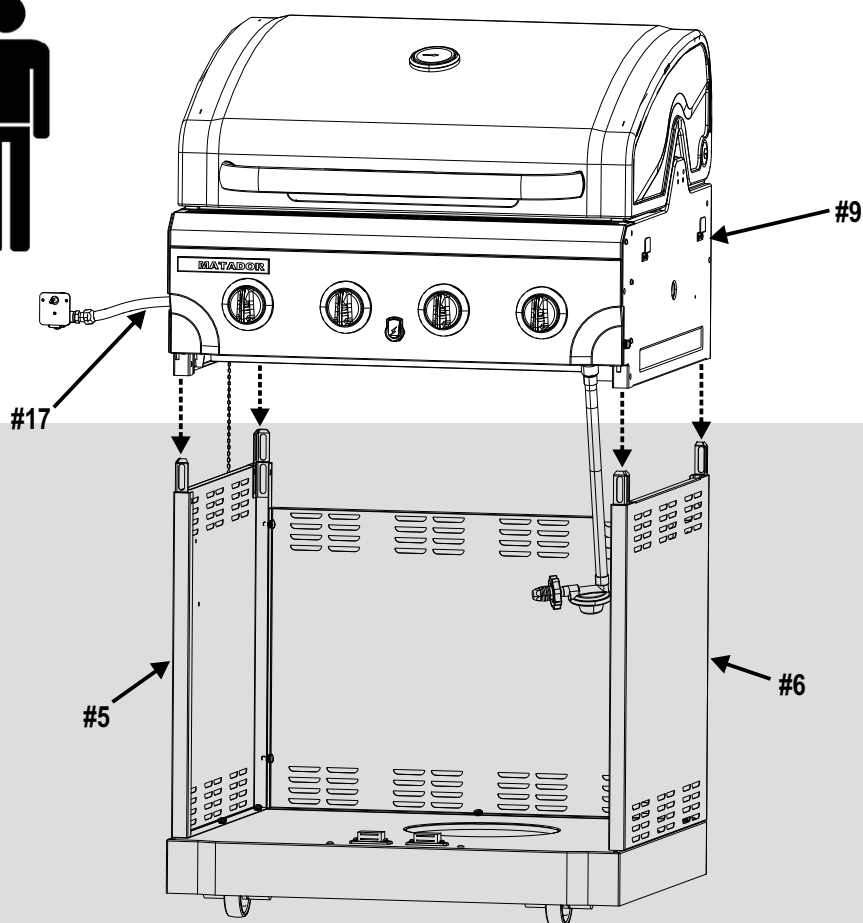
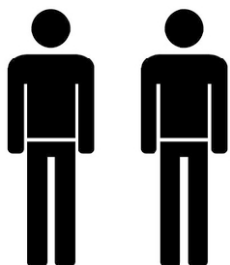
1/4-20x1/2" screw
Qty. 5



7mm Lock Washer
Qty. 5

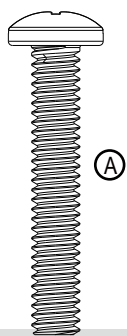
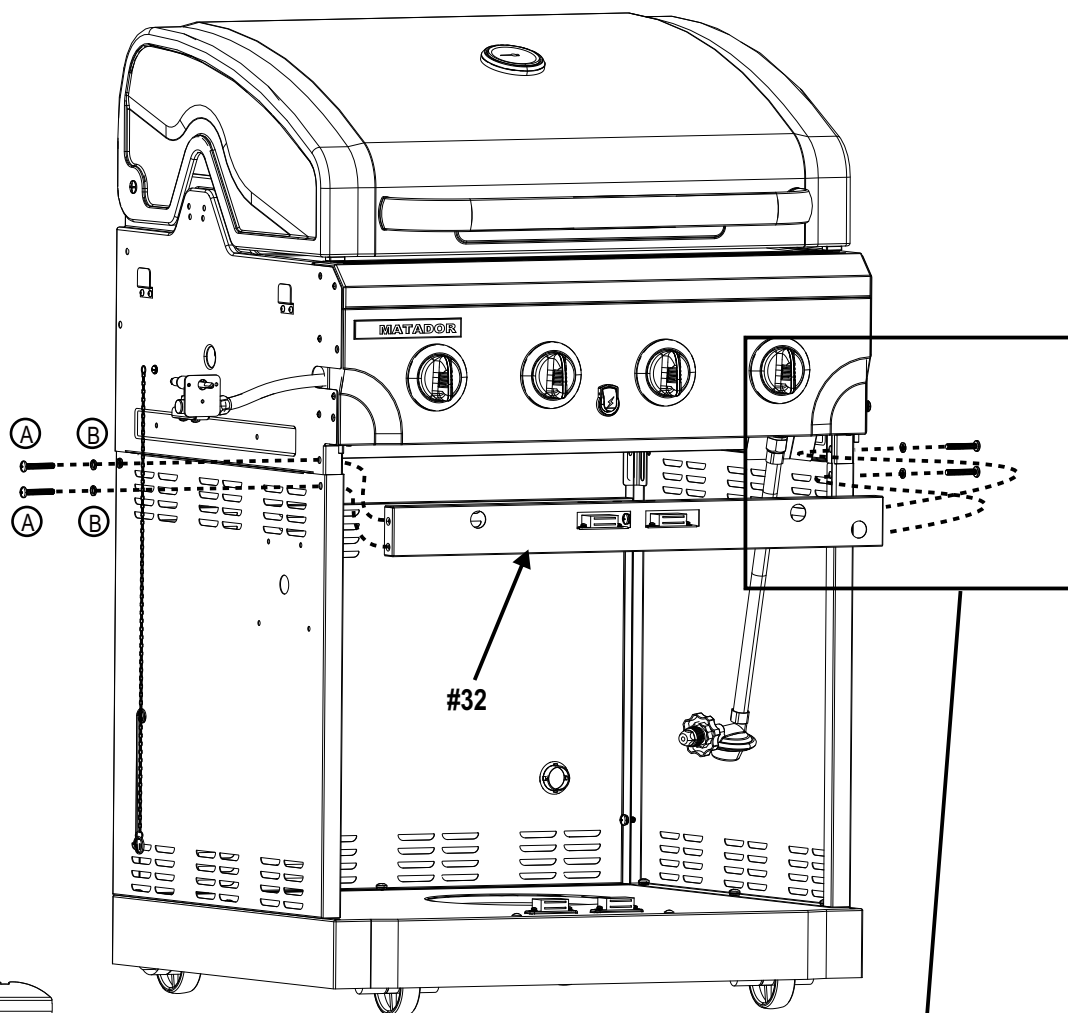


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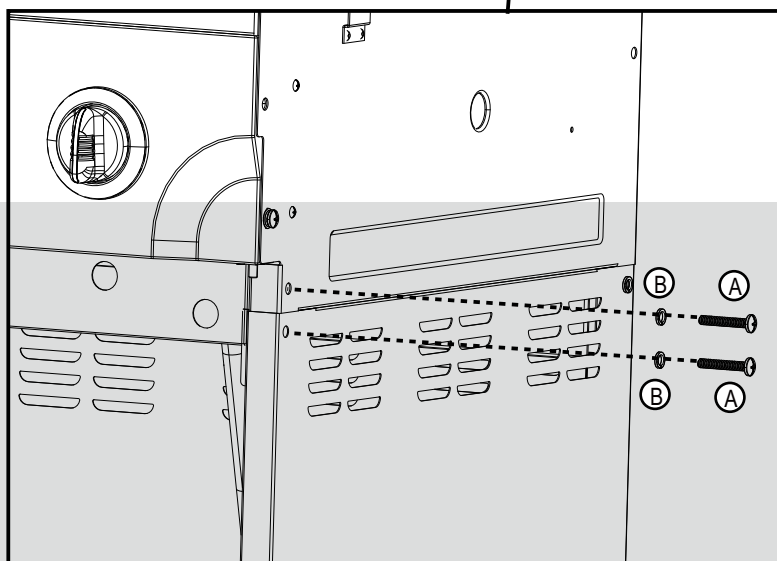
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1/4-20x1 1/2" Screw
Qty.4



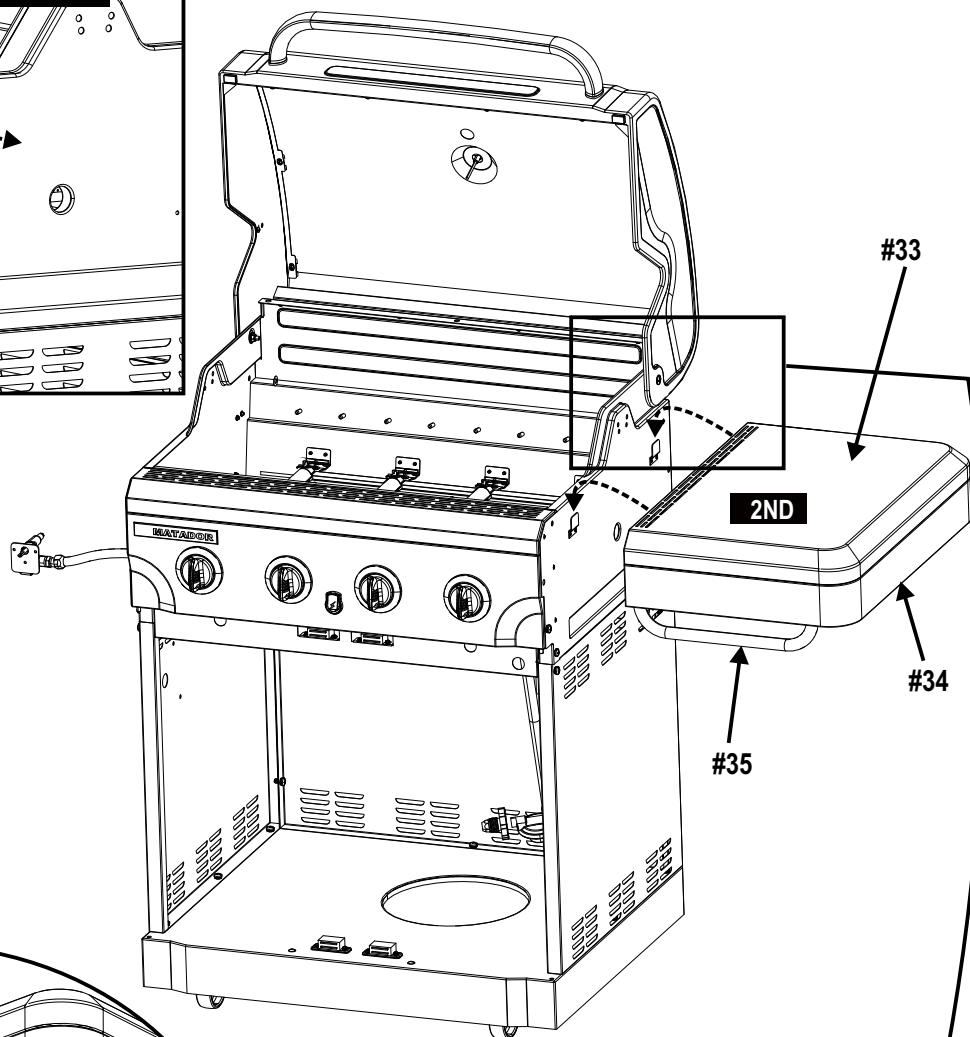
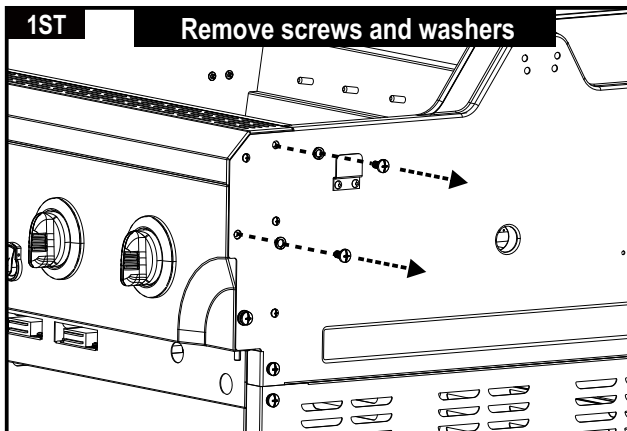
7mm Lock Washer
Qty.4



6

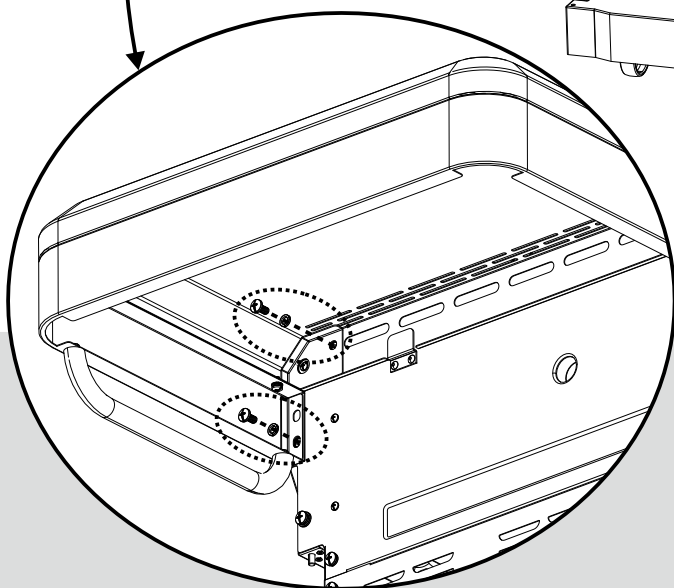
1ST

Remove screws and washers

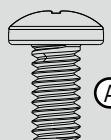
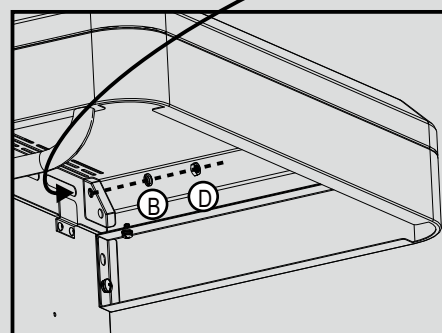
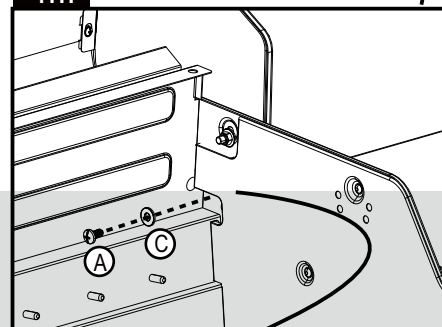


3RD

Use screws and washers removed front 1ST one



4TH



1/4-20x1/2" Screw
Qty.1



7mm Lock Washer
Qty.1



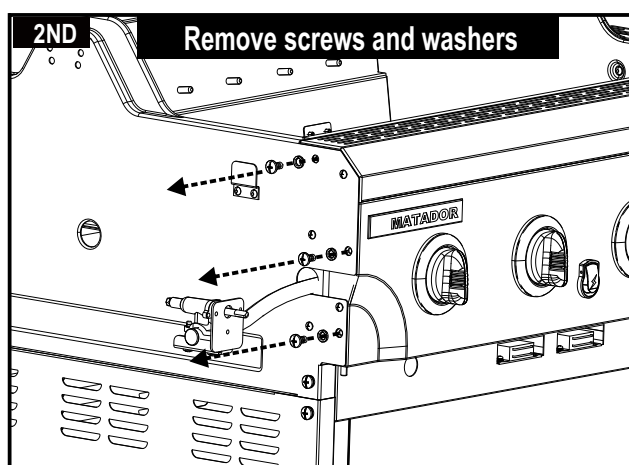
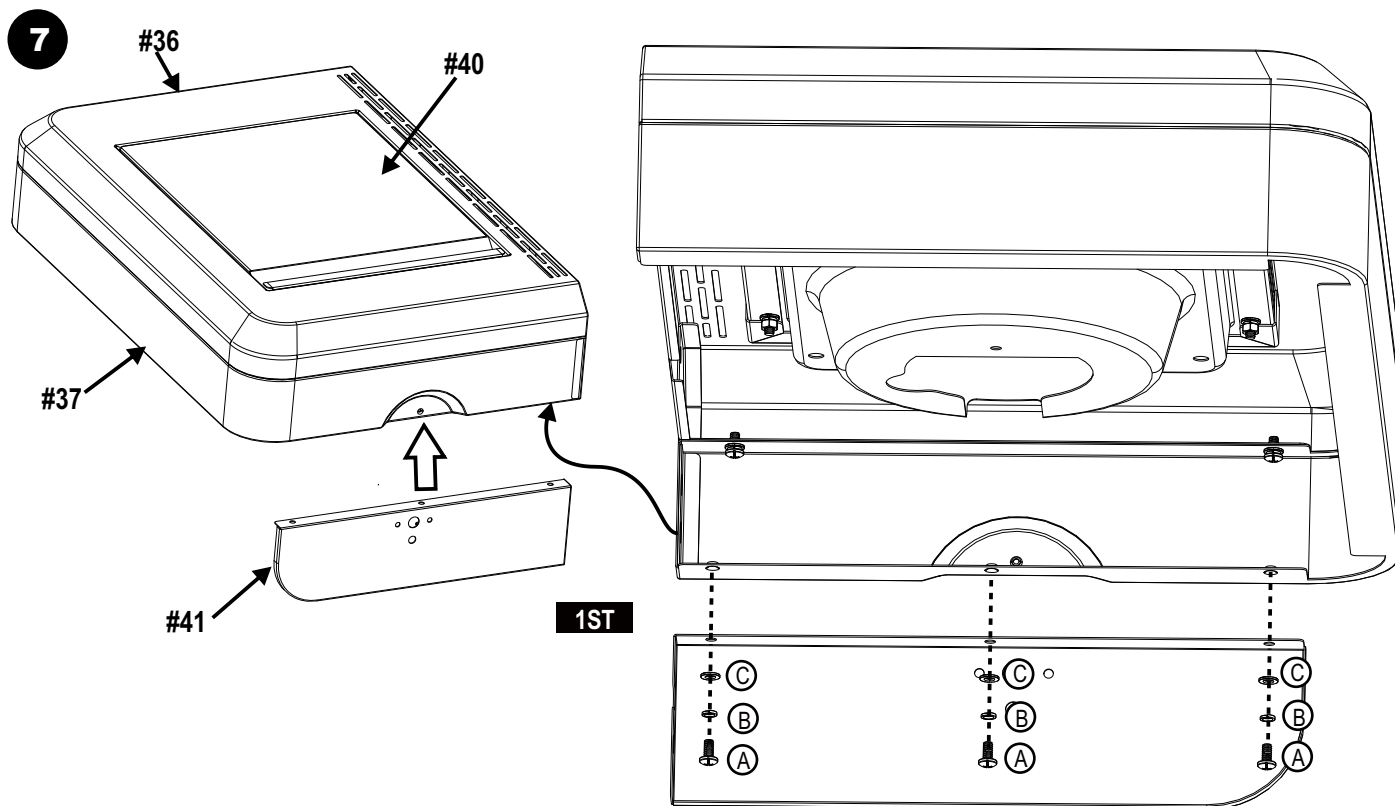
Fiber Washer
Qty.1



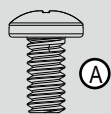
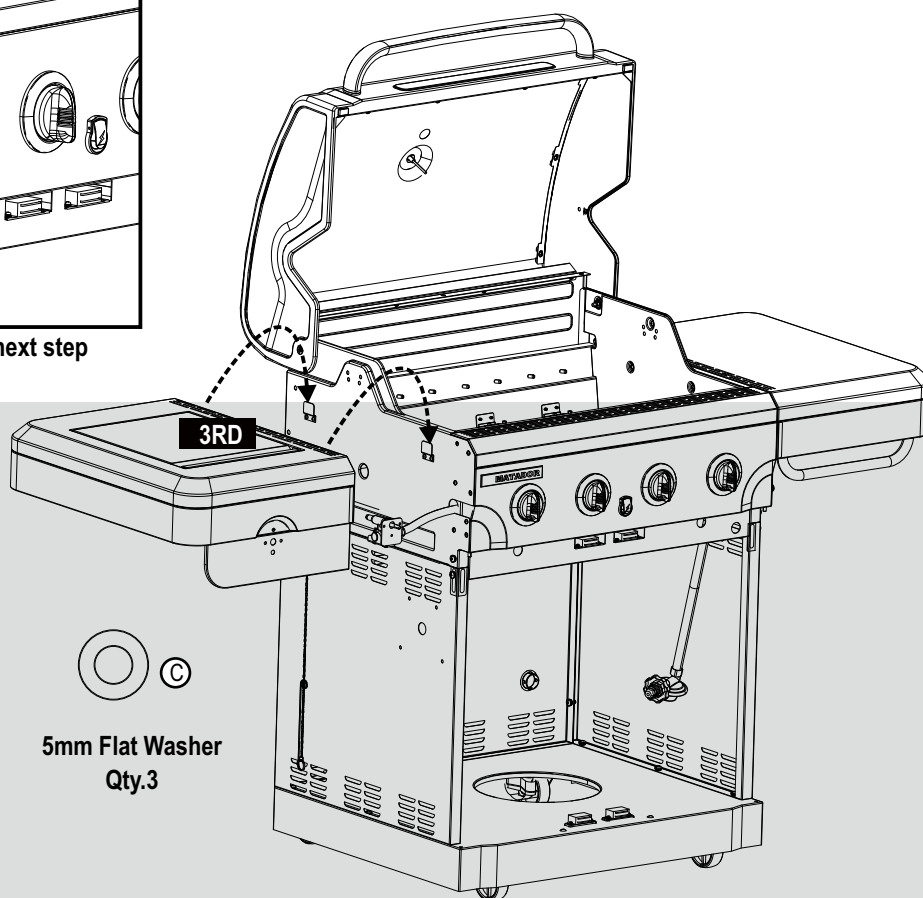
1/4" Nut
Qty.1



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Keep the three screws and washers for next step



#10-24x3/8" Screw
Qty.3



5mm Lock Washer
Qty.3

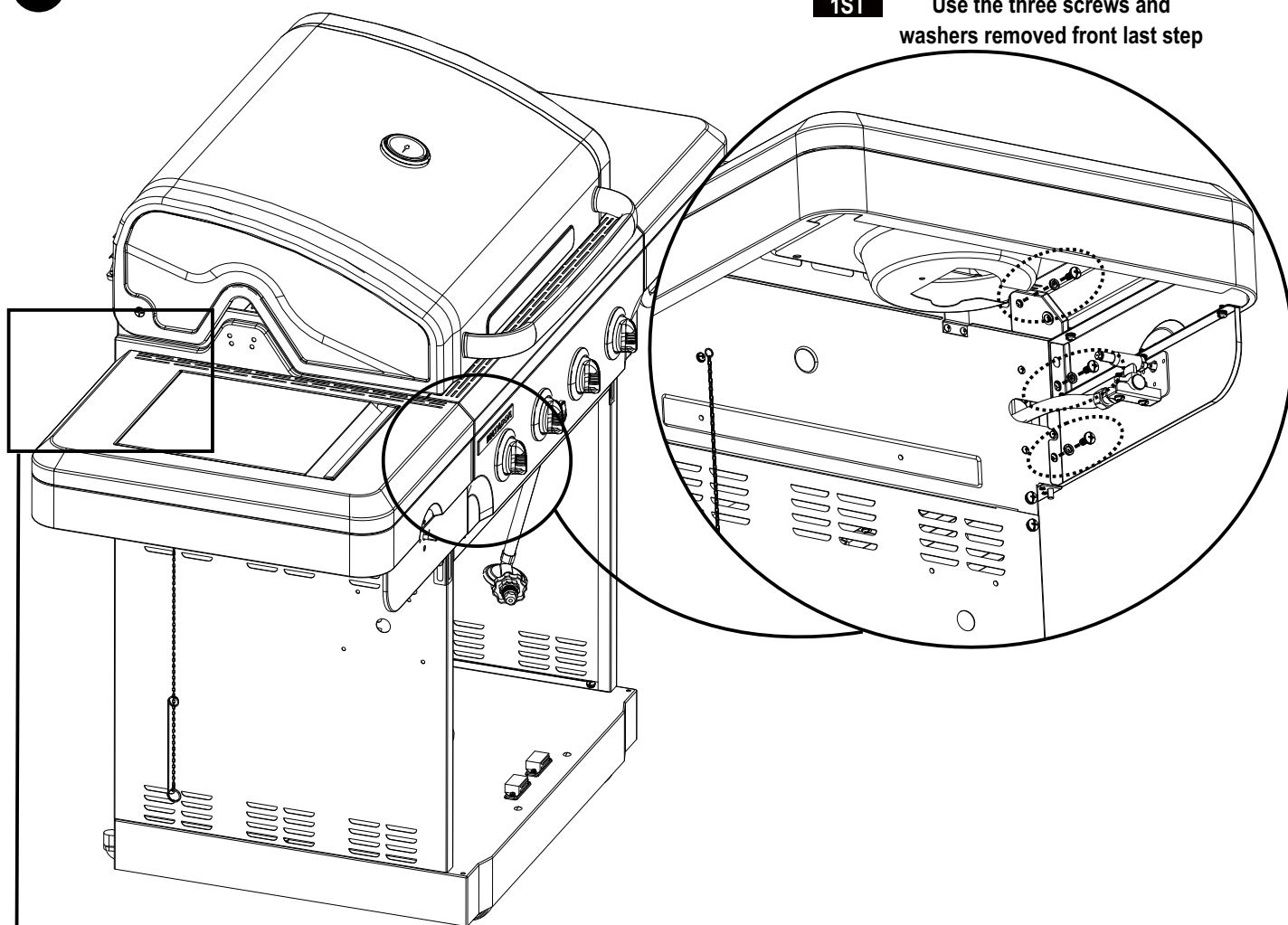


5mm Flat Washer
Qty.3

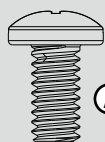
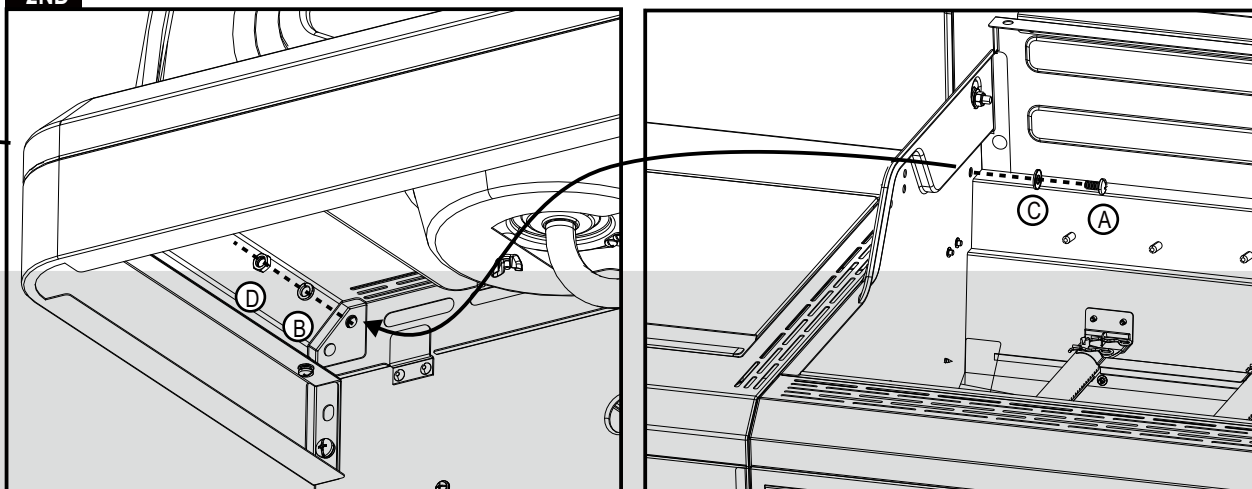
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1ST

Use the three screws and washers removed front last step



2ND



1/4-20x1/2" Screw
Qty.1



7mm Lock Washer
Qty.1



Fiber Washer
Qty.1

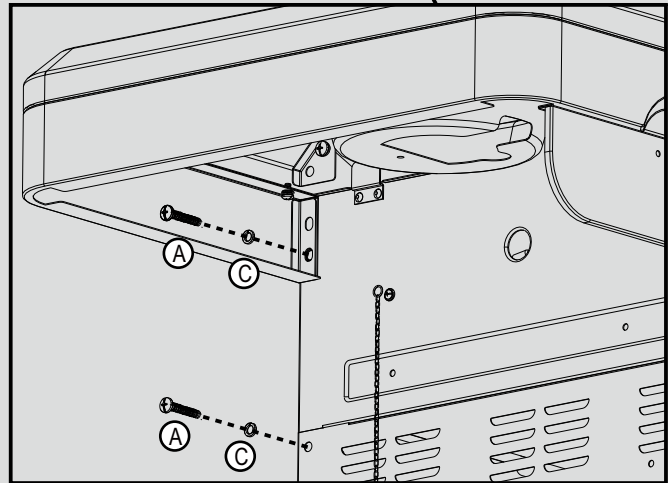
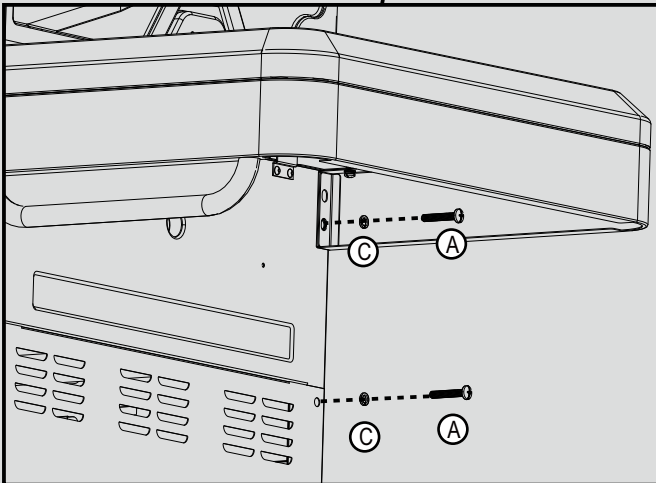
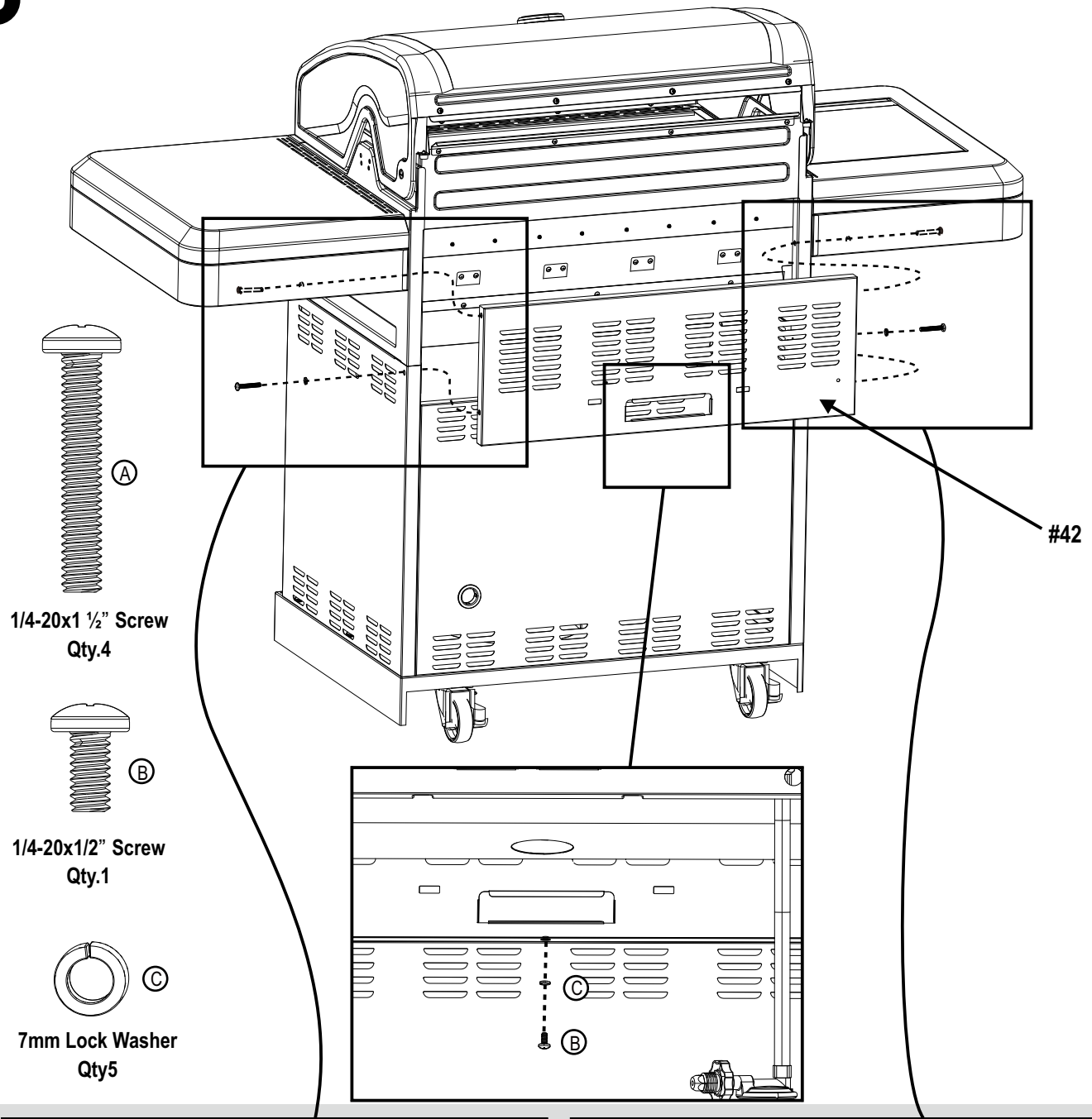


1/4" Nut
Qty.1



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9

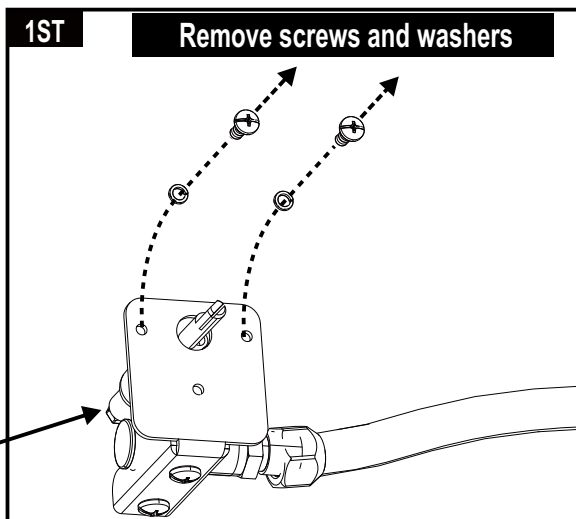


10

1ST

Remove screws and washers

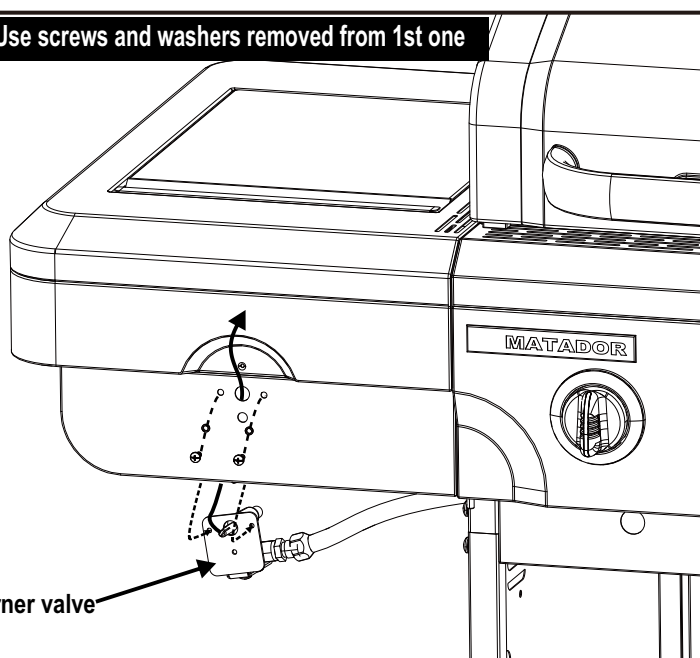
Side burner valve



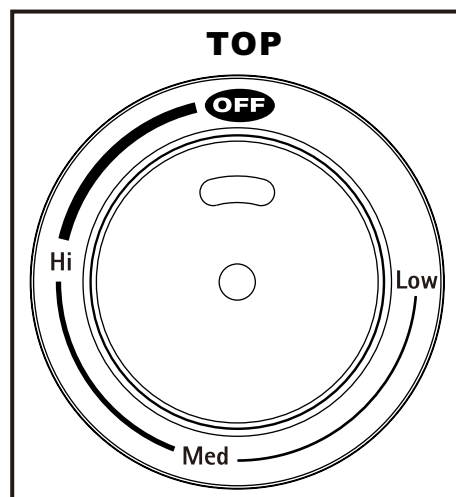
2ND

Use screws and washers removed from 1st one

Side burner valve



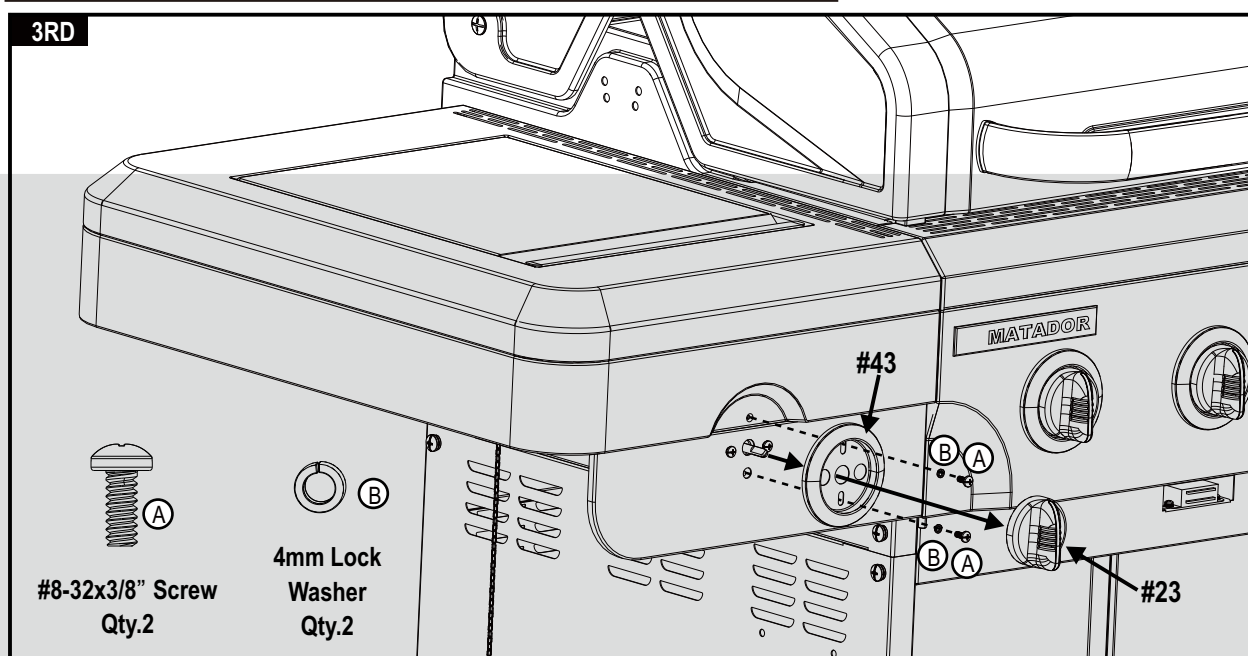
TOP



3RD

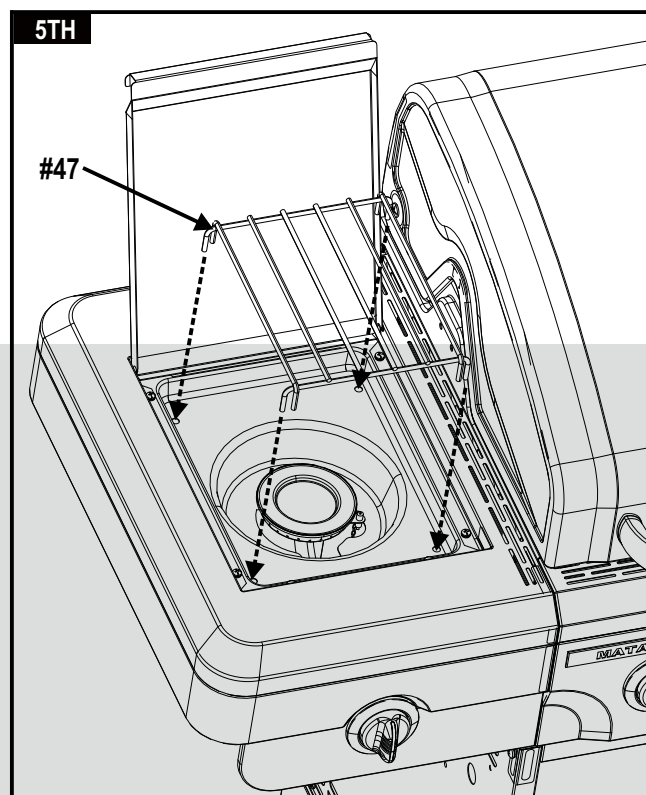
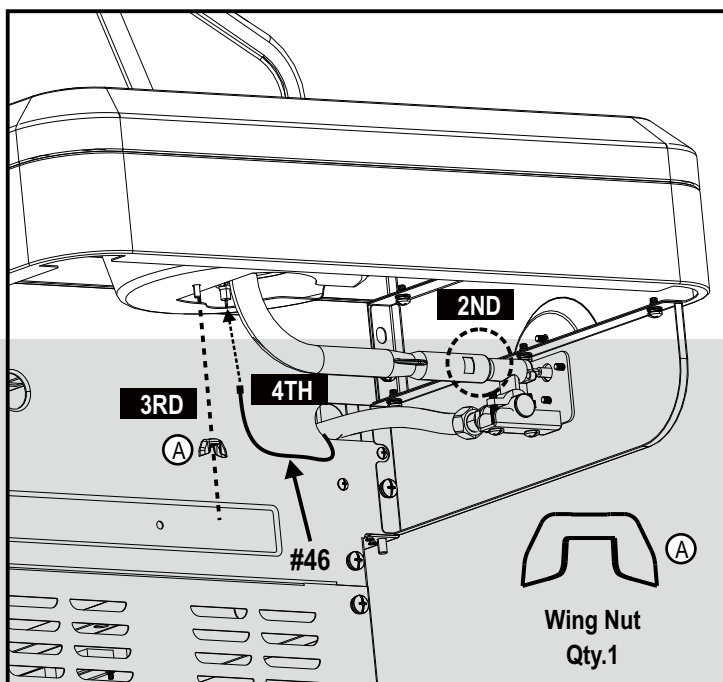
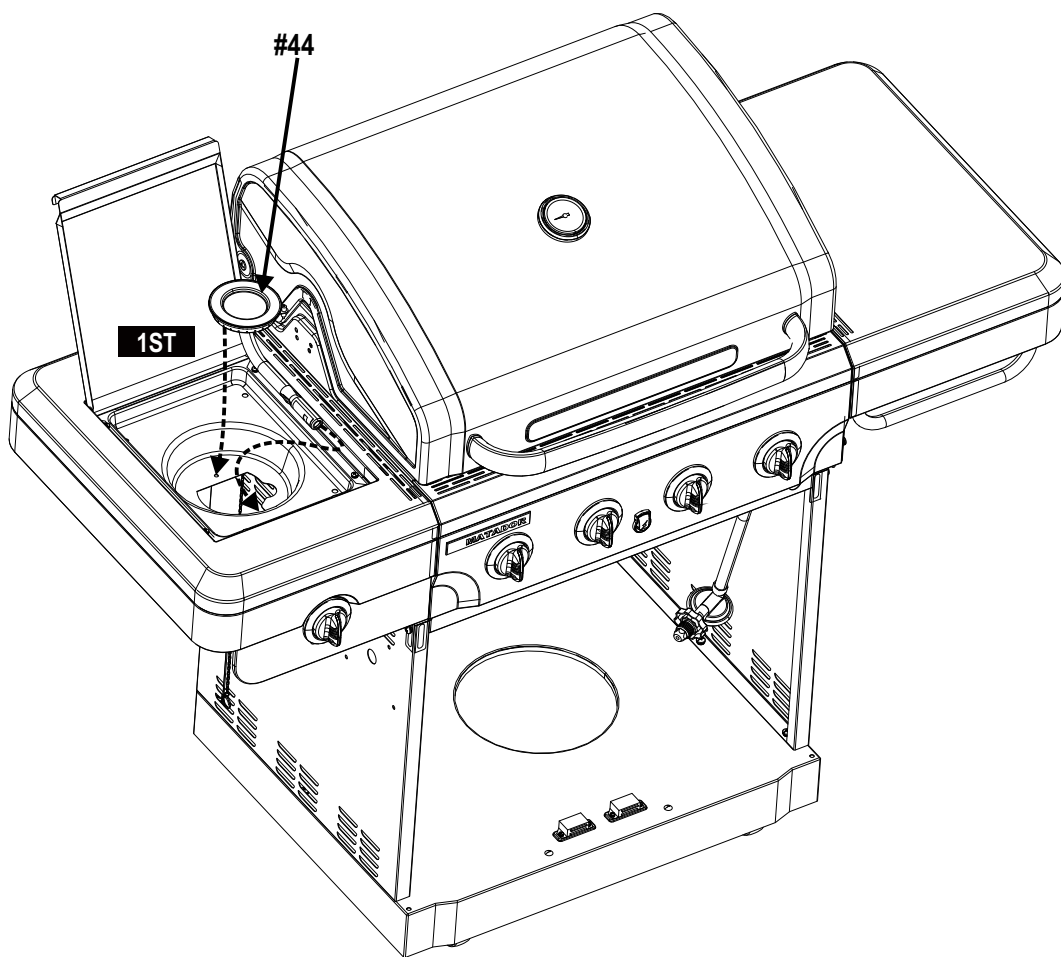
#8-32x3/8" Screw
Qty.2

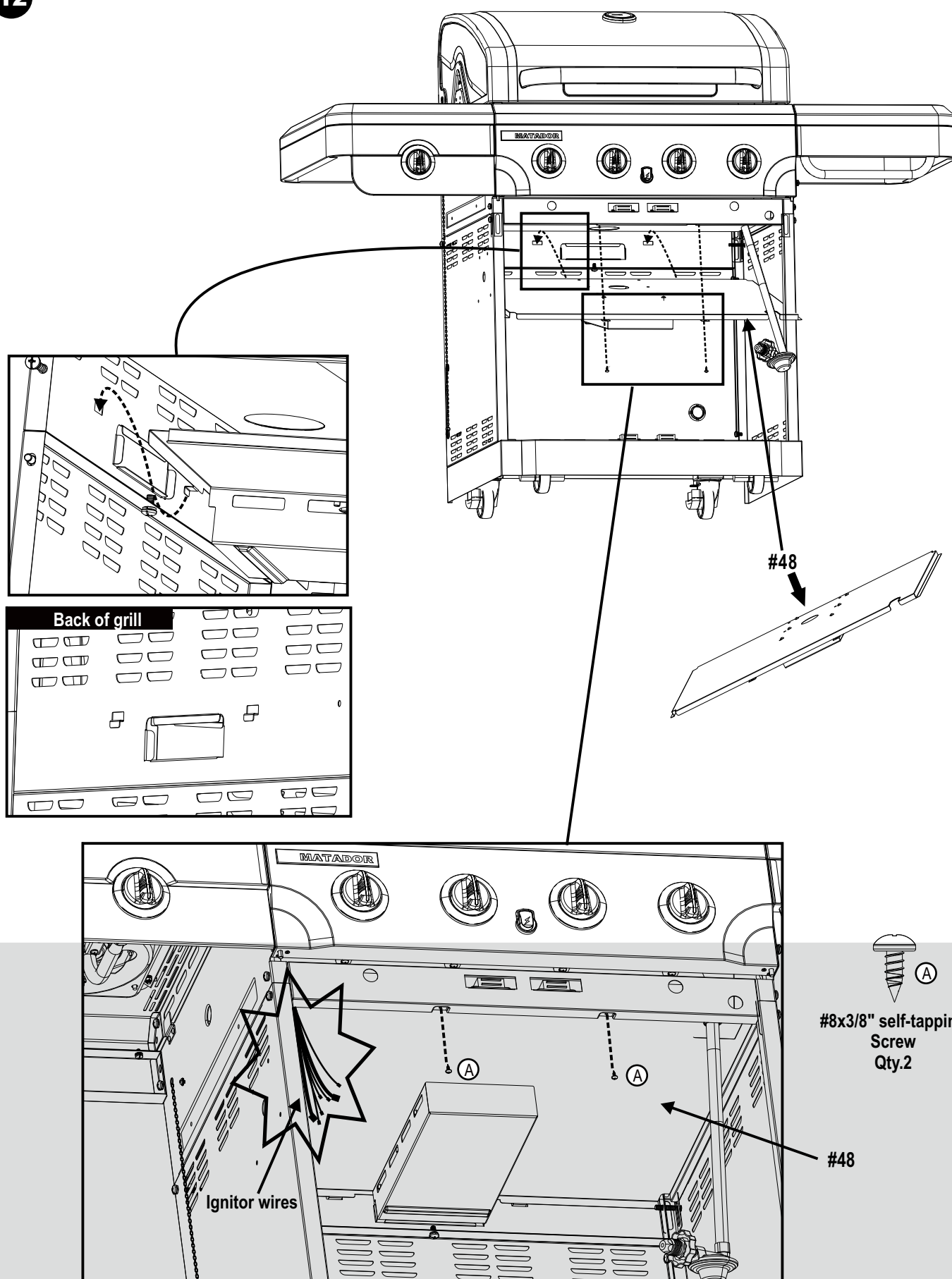
4mm Lock
Washer
Qty.2



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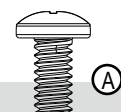
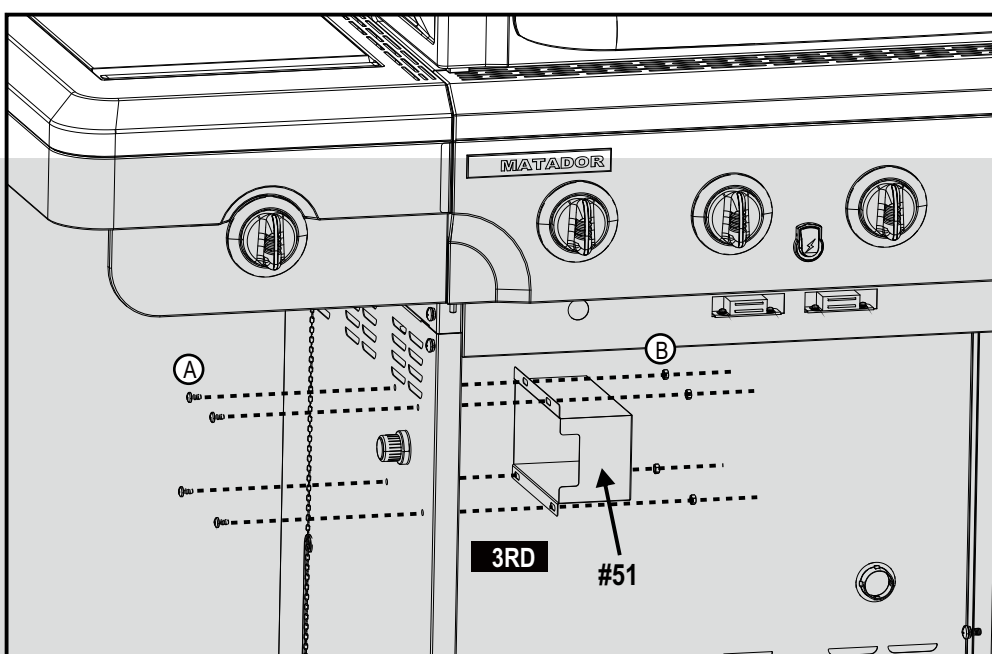
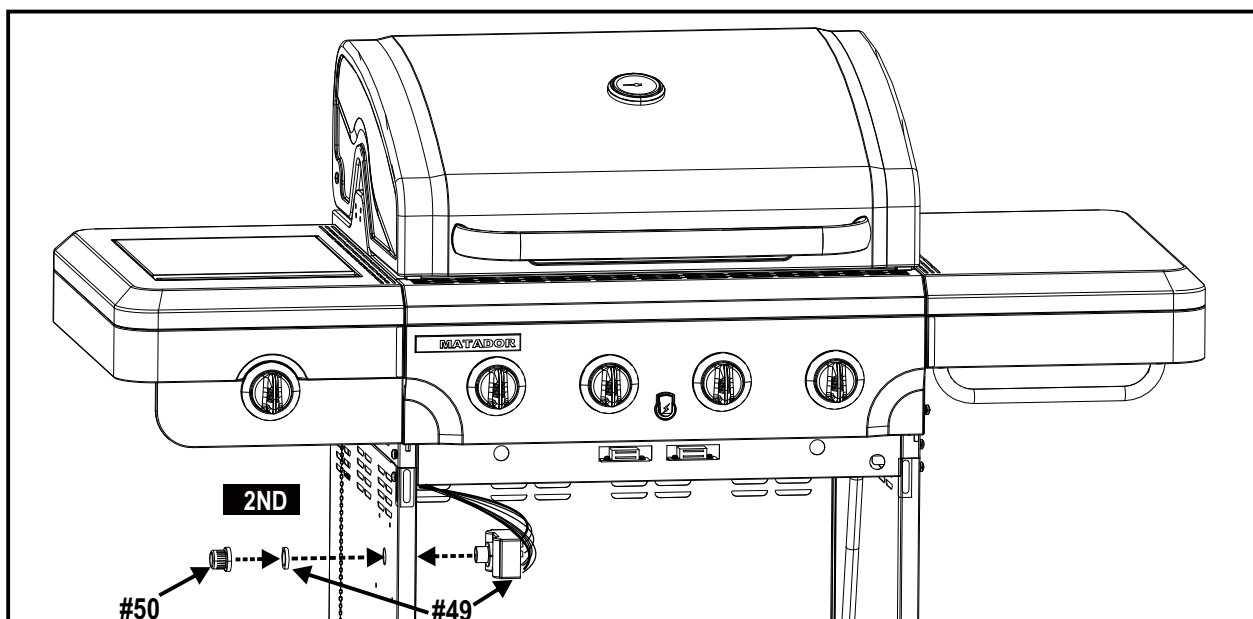
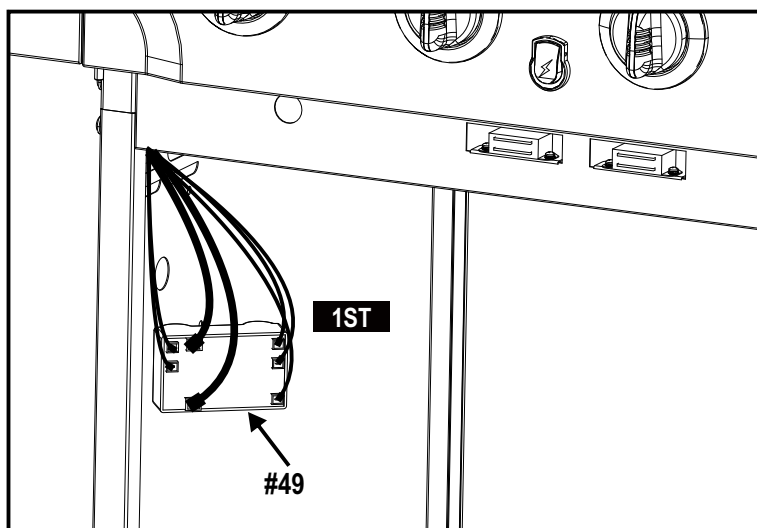
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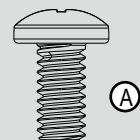
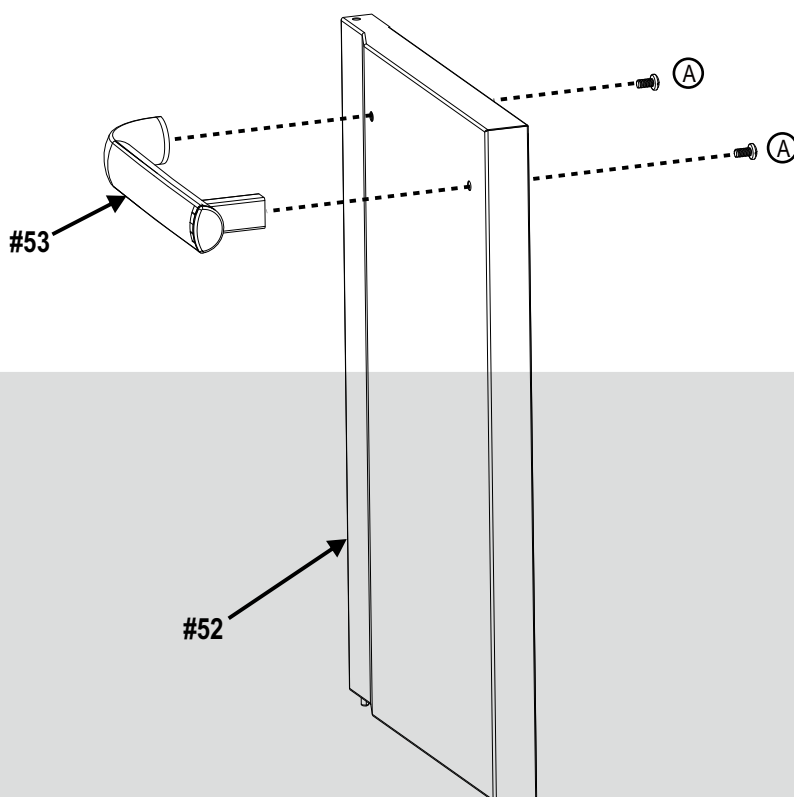
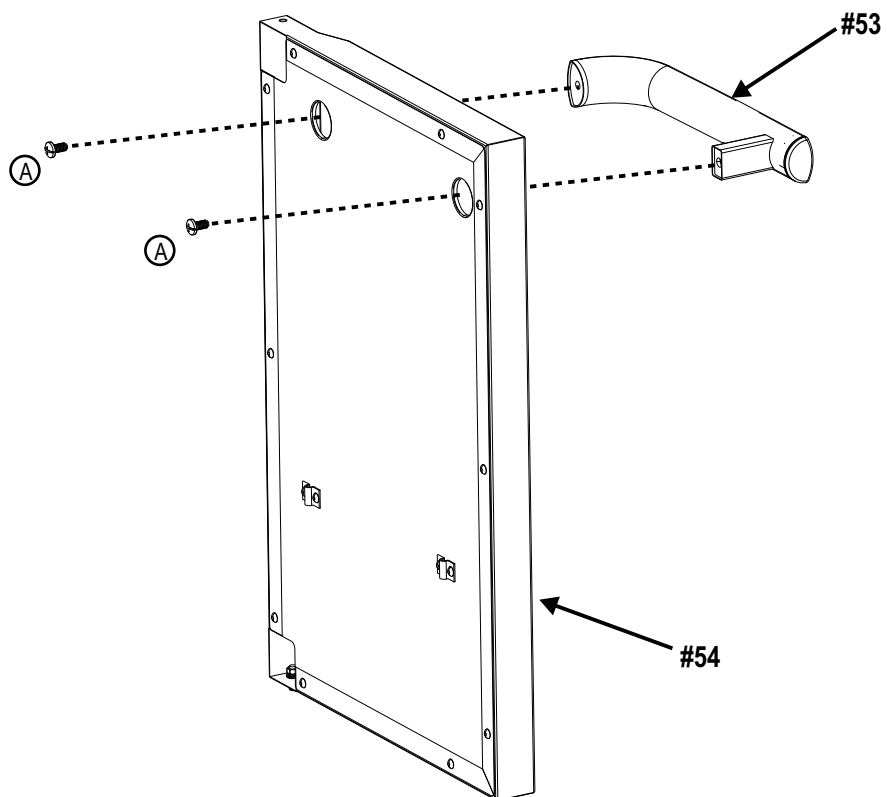
13



#10-24x3/8" Screw
Qty.4



#10-24 Nut
Qty.4

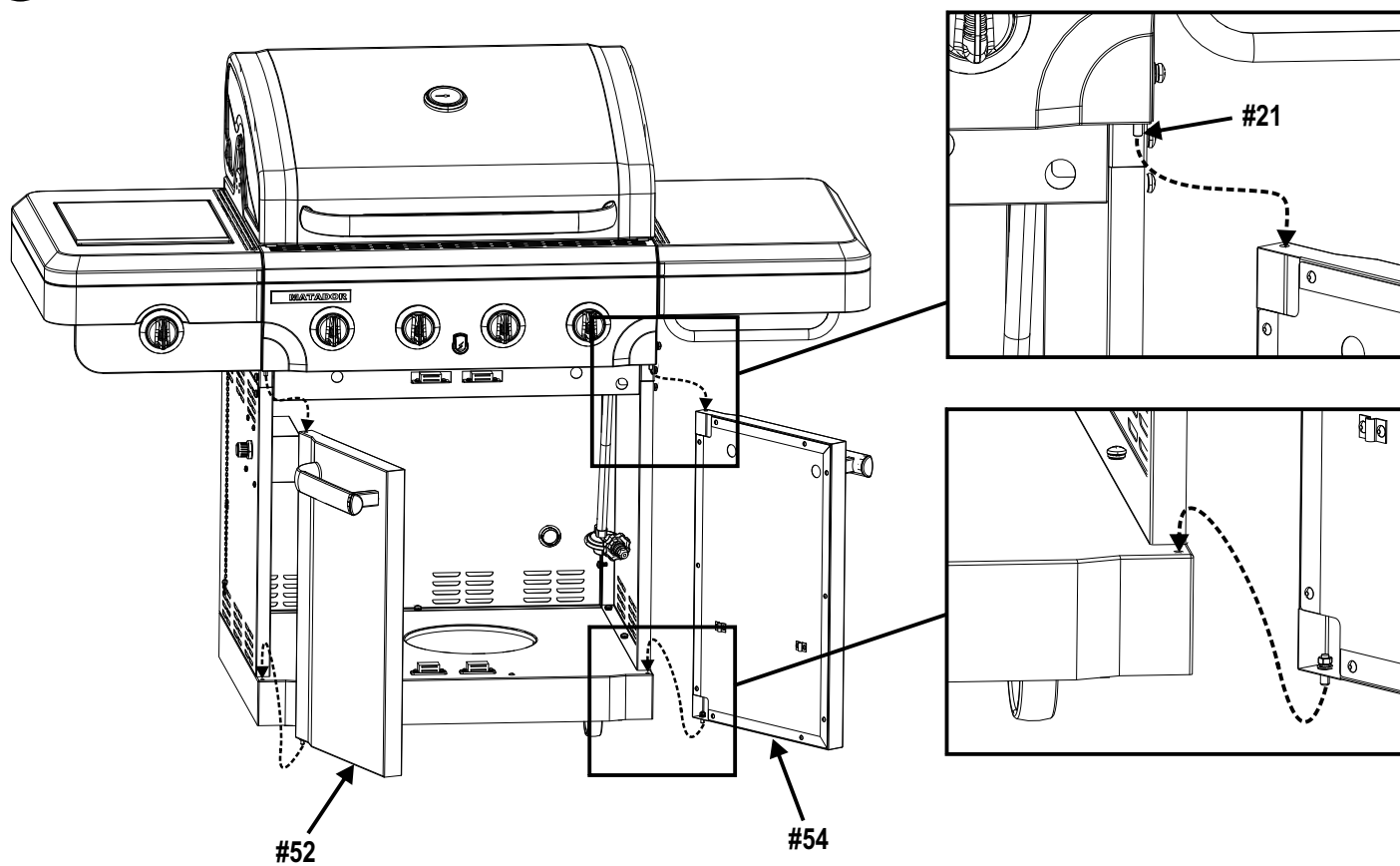


1/4-20x1/2" Screw
Qty.4

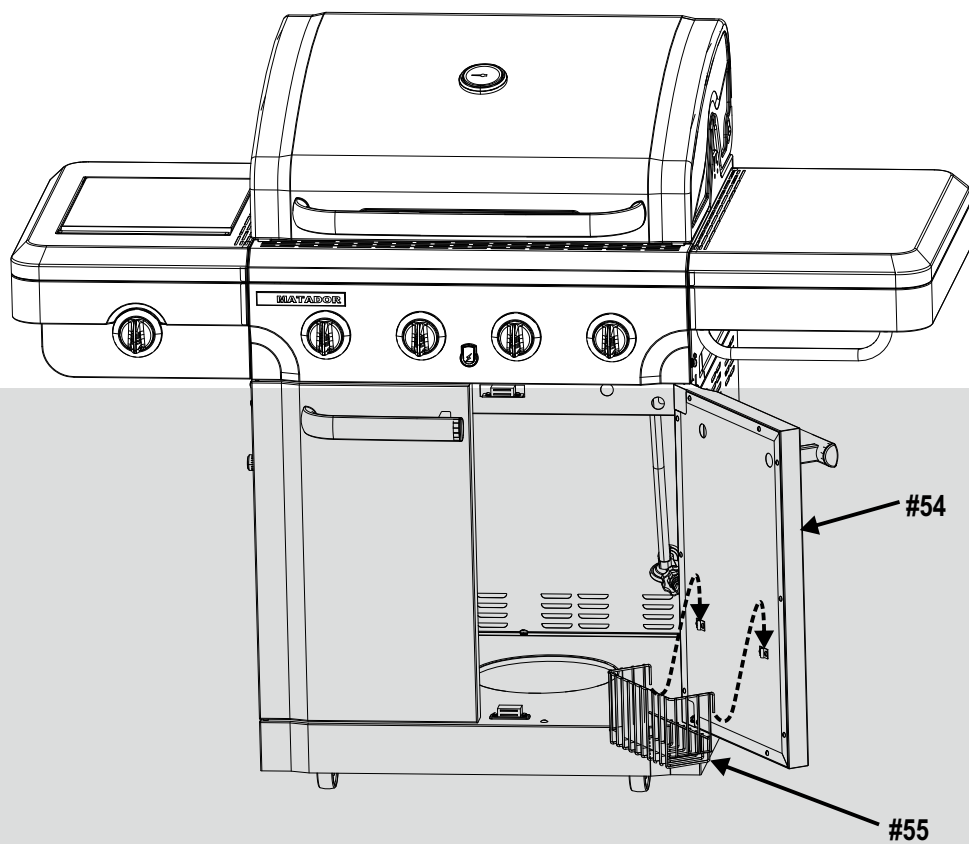


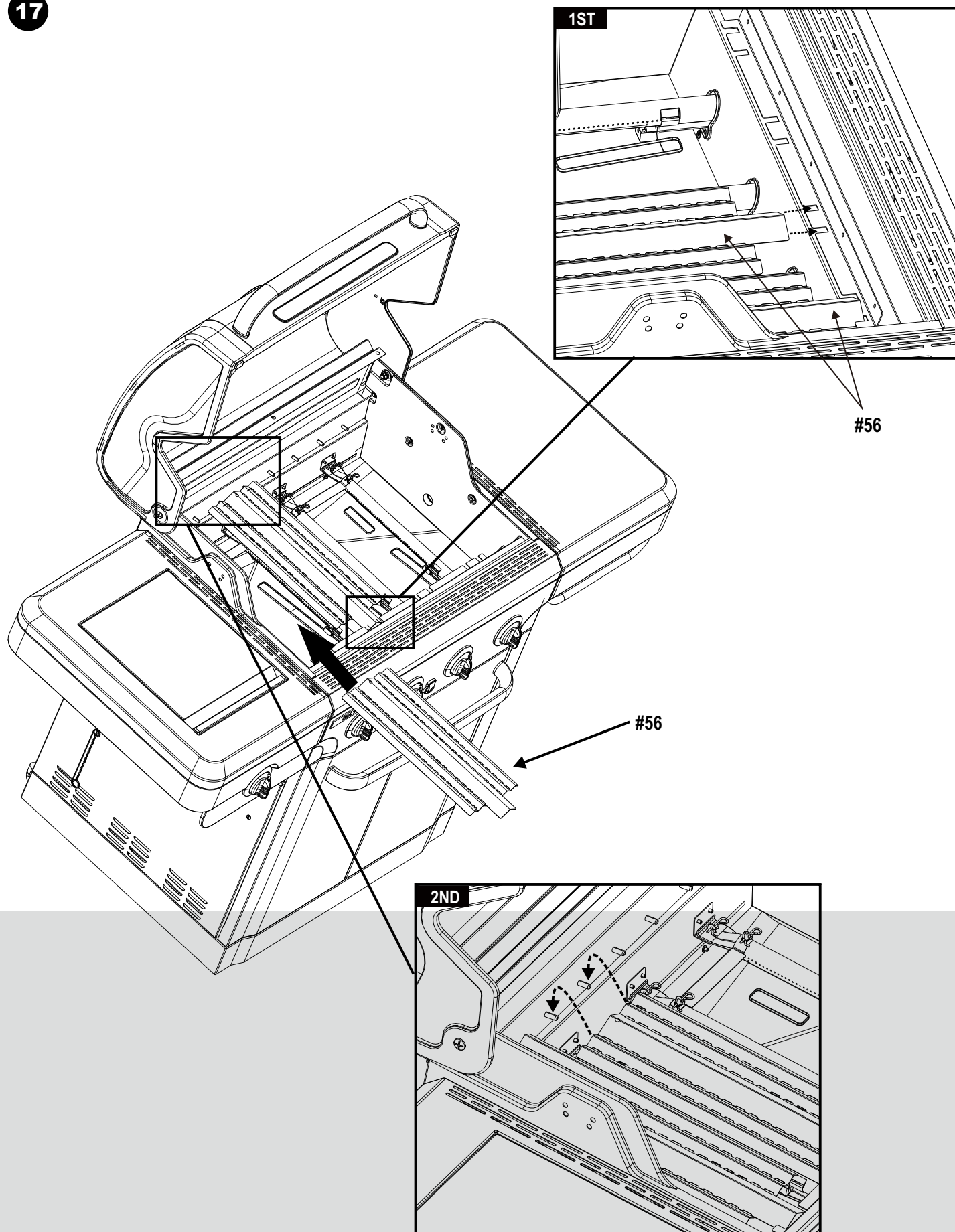
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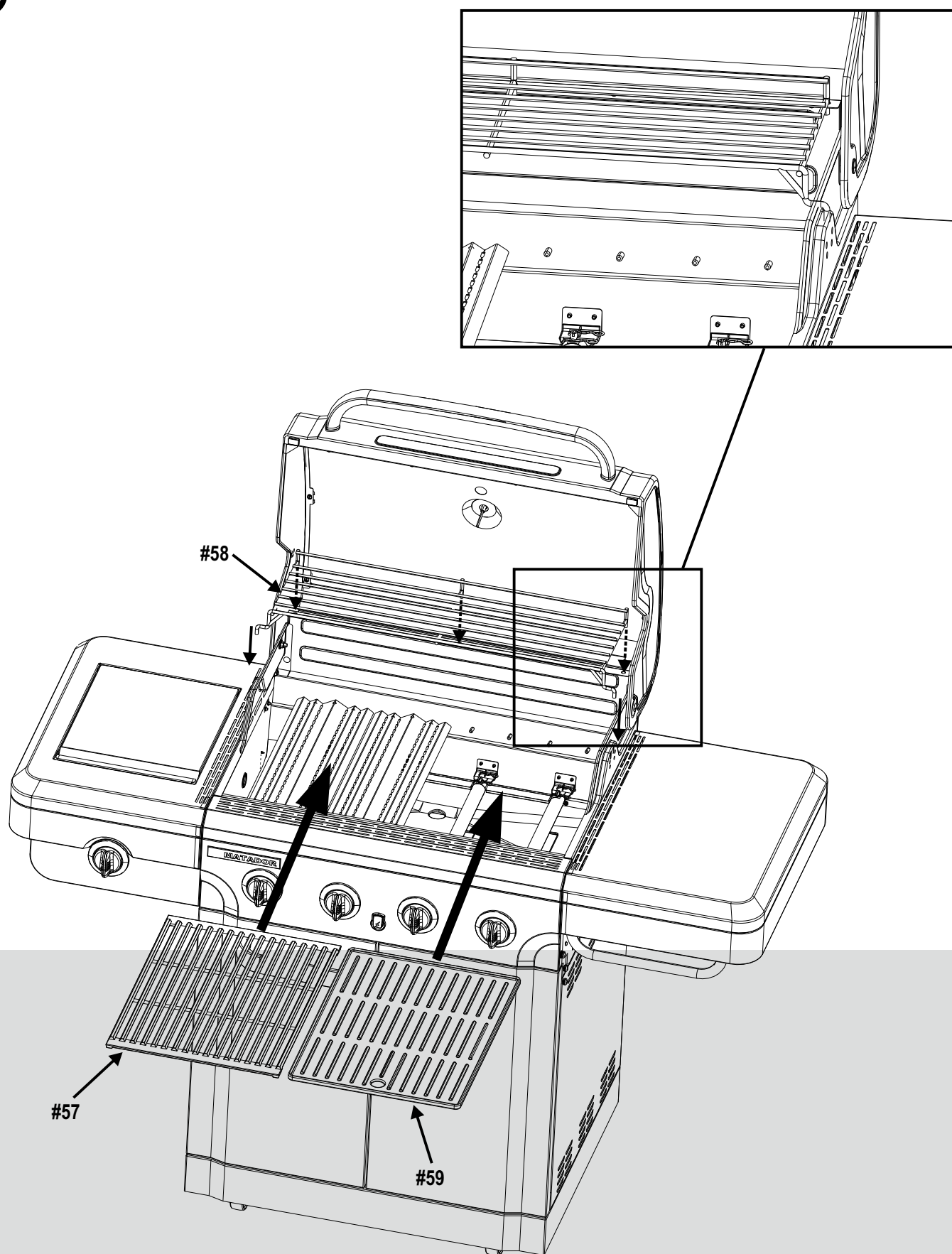
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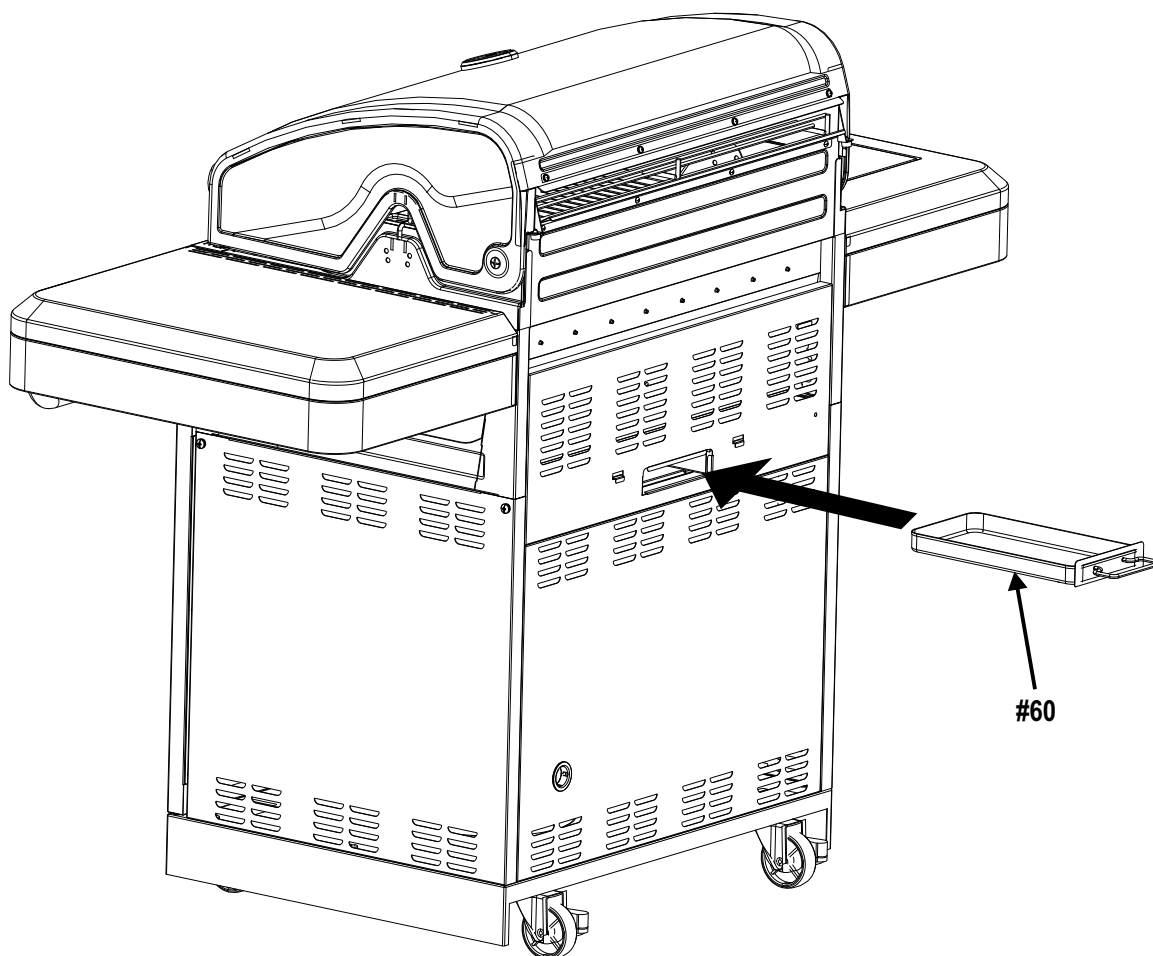
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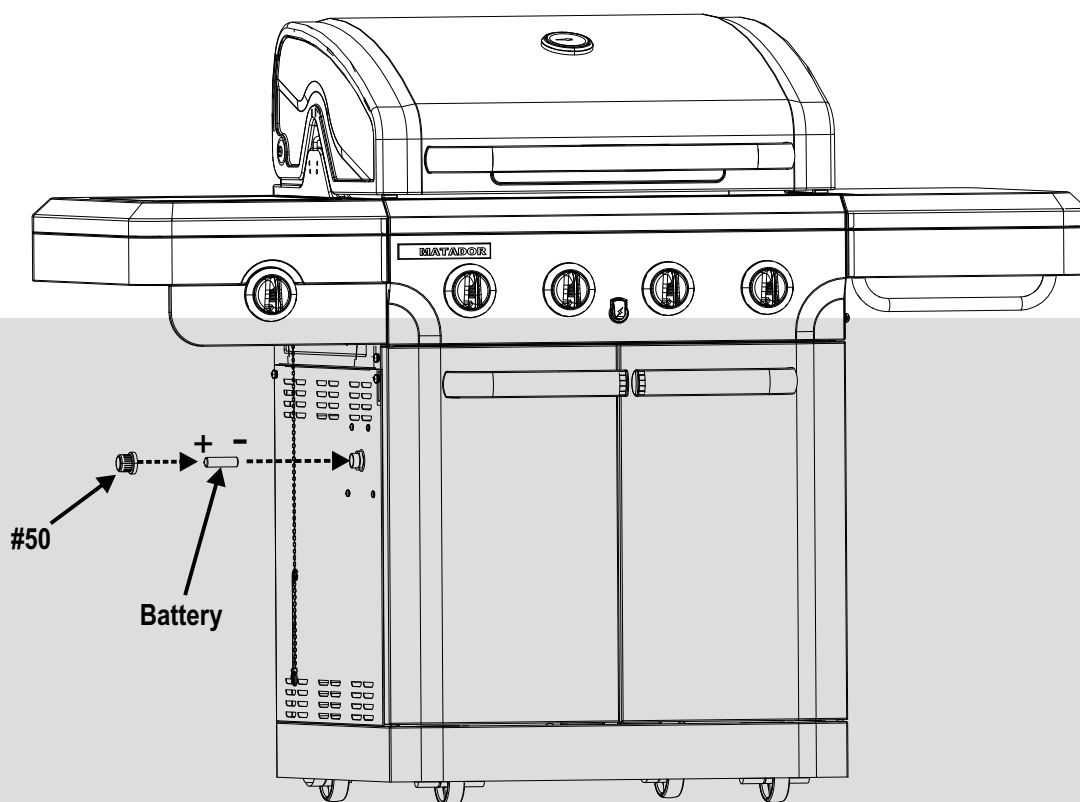




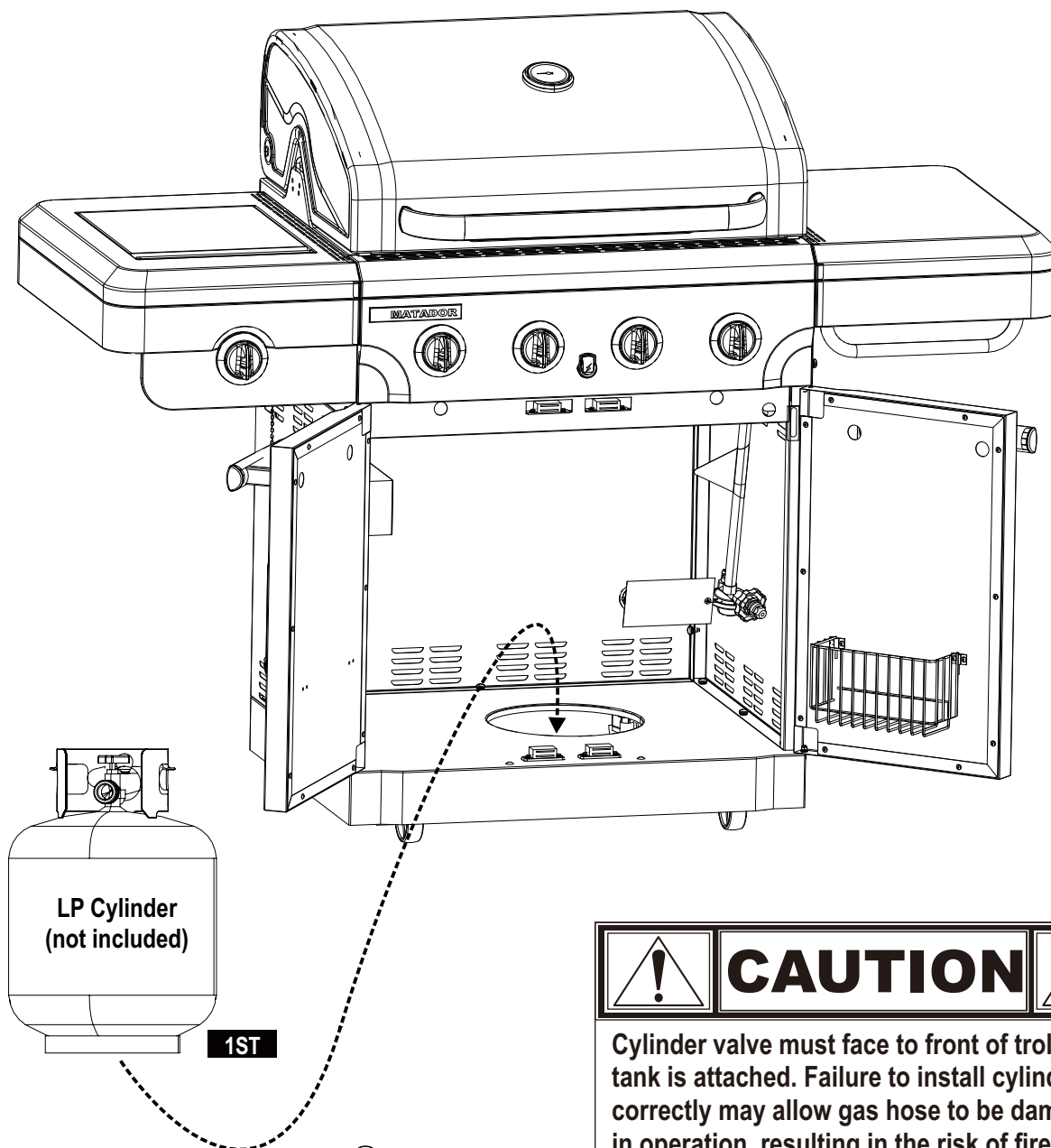
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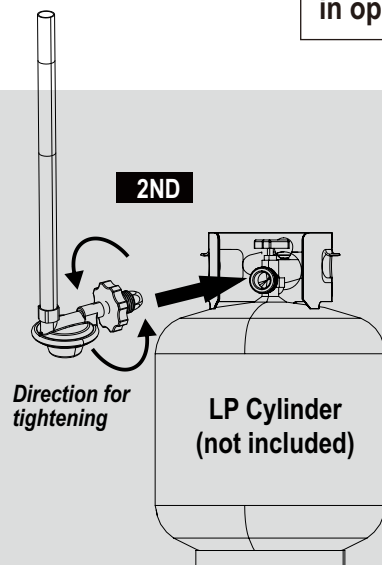
20



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	CAUTION	
<p>Cylinder valve must face to front of trolley once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.</p>		



NATURAL GAS CONVERSION

TO BE INSTALLED ONLY ON OR IN A NON-COMBUSTIBLE ENCLOSURE

Note: Recommended clearances must be maintained, see page 4.

Tools Required: Adjustable spanner
Phillips head screwdriver

Gas Piping

1. (a) A minimum pipe diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 metre of the appliance for servicing the unit.

(b) Where it is not practical to install solid tube AGA certified stainless steel braided hose can be installed. This hose assembly must comply with AS5601 Gas Installations, pipe sizing tables and shall not exceed 3 metres in length. The internal diameter of the hose must not be less than 10mm.
2. Check with local and state plumbing and heating codes regarding sizing of the gas lines.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to Natural Gas.
4. Installation of a drip leg if required in the gas supply line must conform to AS5601.
5. When checking for gas leaks, do not use an open flame. Use a soap and water solution and check for bubbles indicating gas leakage.
6. Installation of 1/8" NPT plugged tapping, accessible for test gauge connections, is required upstream of the gas supply connection.

Warning: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the instructions thoroughly before installing or servicing this equipment.

Servicing Instructions

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

Minimum Clearance for Ventilation:

Rear	600 mm
Side	600 mm
Above	600 mm

TEST OPERATION OF APPLIANCE BEFORE LEAVING.



WARNING

- NATURAL GAS CONVERSION ONLY TO BE DONE BY AN AUTHORISED PERSON OR LICENSED PLUMBER.
- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- This appliance must not be installed or used indoors.

- Natural Gas Appliance. To be installed only by an authorised person.
- The authorised person will provide a certificate of compliance.
- An AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.



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Appliance conversion - Main Burners

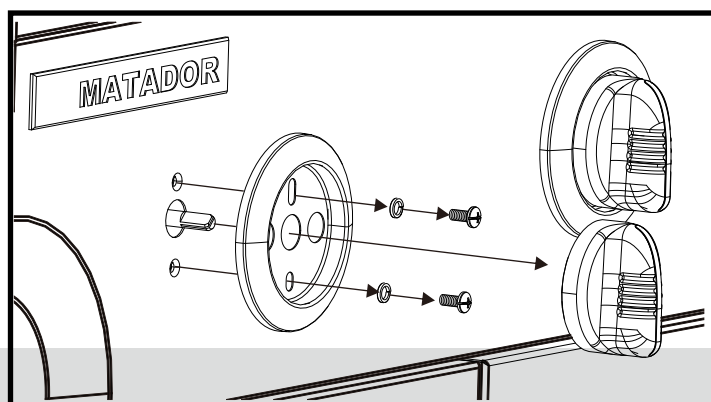
1. Remove cooking grate, hot plate, and heat tents.
2. Remove clips retaining flame carryover tubes and burners.
3. Remove flame carryover tubes and burners.
4. Using a 7 mm nut drive remove LP orifices and save in case barbecue needs to be converted back to LP.
5. Remove control knobs, LP bezel plates and screws and washers (Shown below). Only do one control knob at a time.
6. Install NG bezel plates supplied in hardware pack using screws and washer removed In step 5 and replace control knobs (shown below).
7. Replace burners, flame carryover tubes, retaining clips, heat tents, cooking grate and hot plate.

Appliance conversion - Side Burner

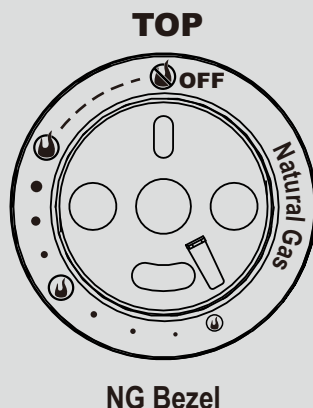
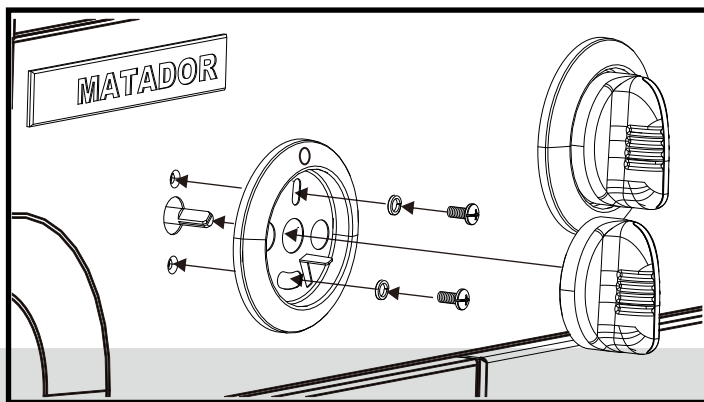
1. Remove side burner.
2. Using a 7 mm nut drive remove LP orifices and save in case barbecue needs to be converted back to LP.
3. Remove control knobs, LP bezel plates and screws and washers (Shown below).
4. Install NG bezel plates supplied in hardware pack using screws and washer removed in step 3 and replace control knobs (shown below).
5. Replace side burner.

TEST OPERATION OF APPLIANCE BEFORE LEAVING

Remove LP Bezel



Install NG Bezel



MATADOR WARRANTY

YOUR MATADOR BBQ IS COVERED AGAINST DEFECTS FOR A PERIOD OF 2 YEARS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT.

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

This warranty in Australia is given by Oztrail Leisure Products, Tel: (07) 3279 1800
Email: warranty@oztrail.com.au

The warranty in New Zealand is given by Bunnings NZ Ltd, PO Box 14436, Panmure, Auckland, 1741. Tel: 09 -9780000
Fax: 09-9782222. Email Marketing@bunnings.co.nz

Any claim under this warranty must be made within 2 years of the date of purchase of the product. Proof of purchase must be presented.

For Australian Customers

To make a claim under the warranty please contact the store where the barbeque was purchased or Sitro Group directly.

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 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.

For New Zealand customers

To make a claim under the warranty please contact the store where the barbeque was purchased.

This warranty is provided in addition to other rights and remedies of the Consumer Guarantees act 1993.

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

Please thoroughly read conditions of warranty

CONDITIONS OF WARRANTY

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

Installation Conditions

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.
- If the appliance is changed to natural gas (if applicable), it must be converted and installed by a licensed gas fitter.

WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- 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.



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MATADOR WARRANTY

- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts.
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires
- Rusting of cast iron plates, grills and burners.
- Cleaning and wear and tear; service calls of this nature are chargeable
- Commercial use of the product.
- Unauthorized repairs or modifications during the warranty period.
- Glass breakage due to misuse or overheating
- Consumable items, example – Batteries

RECORD THE FOLLOWING INFORMATION

Attach a copy of the purchase receipt here:

Date of Purchase.....

Purchased from.....

Location.....

Model Name and Number.....

Serial number.....

Receipt number.....

Note: The serial number is located either on the outside of the packing carton or outside or inside the appliance

FOR TECHNICAL ASSISTANCE

For Australian customers.

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

For New Zealand customers

If you experience any technical issues with your Matador BBQ, in the first instance review the instruction manual or call your local Bunnings warehouse.

WARRANTY CLAIMS.

For Australian customers.

**Please contact Oztrail Leisure Products,
Tel: (07) 3279 1800**

Email: warranty@oztrail.com.au

For New Zealand customers.

Please contact the store where the barbeque was purchased.

FOR SPARE PARTS

Call your local Bunnings warehouse and ask them to order a part for you. You should provide the following information.

Model of BBQ.....

Year of purchase.....

Name of warranty service company above.....

Part that requires replacement (refer to the parts list) in the instruction manual.....

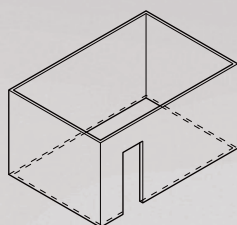
SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

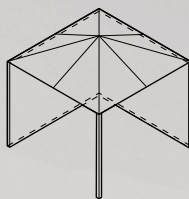
- Any enclosure in which the appliance is used shall comply with the following:
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).
- Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).
- Within a partial enclosure that includes an overhead cover and more than two walls, the following will 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 (see Example 4 & 5).
- In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

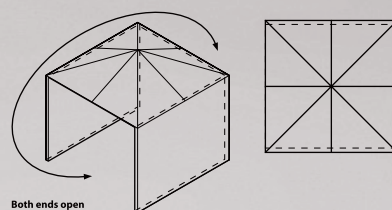
The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.



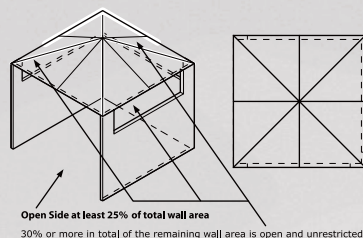
Outdoor Area - Example 1



Outdoor Area - Example 2

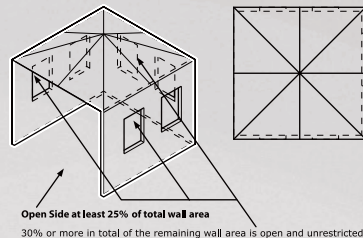


Outdoor Area - Example 3



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Visit www.matadorbbqs.com.au

For technical and warranty support call

(07) 3279 1800

Your purchase receipt will be required for warranty claims.

For spare parts contact your local Bunnings Warehouse

