MATADOR

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

TITAN 4
NATURAL GAS

4 BURNER BUILT IN BBQ

Retain manual for future reference.

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CONTACT INFORMATION

For spare parts order from your nearest Bunnings Warehouse.

Australia for service and warranty queries, please go to the Garth support website: www.garthsupport.com or call 1800 427 841

New Zealand for service and warranty queries, please go to your local Bunnings warehouse or call 09-9782200, Fax 09-9782222, Email Marketing@bunnings.co.nz

www.matadorbbqs.com.au

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FEATURES & BENEFITS

BARBEQUE DIMENSIONS

	Length	Width	Height
Hood & BBQ (without built in bracket)	816mm	723mm	577mm
Hood & BBQ (with built in bracket)	894mm	723mm	577mm

NOMINAL HOURLY GAS CONSUMPTION

4 Burner	6 Burner	REAR BURNER	SEAR BURNER
TOTAL INPUT ULPG:45 Mj/hr INJECTOR SIZE:1.1mm PRESSURE:2.75kPa NATURAL GAS:37.5 Mj/hr INJECTOR SIZE:1.67mm PRESSURE:1.0kPa	TOTAL INPUT ULPG:75Mj/hr INJECTOR SIZE:1.1mm PRESSURE:2.75kPa NATURAL GAS:62.5 Mj/hr INJECTOR SIZE:1.67mm PRESSURE:1.0kPa	TOTAL INPUT ULPG:9Mj/hr INJECTOR SIZE:0.85mm PRESSURE:2.75kPa NATURAL GAS:8 Mj/hr INJECTOR SIZE:1.35mm PRESSURE:1.0kPa	TOTAL INPUT ULPG:20Mj/hr INJECTOR SIZE:1.24mm PRESSURE:2.75kPa NATURAL GAS:19Mj/hr INJECTOR SIZE:2.04 mm PRESSURE:1.0 kPa

IMPORTANT INFORMATION AND SAFETY

This barbecue has been tested and certified in accordance with Australia Standards AS / NZS 5263.1.7 and is approved for sale and distribution in Australia and New Zealand.

- **Read the Instruction Manual thoroughly before assembling or using the appliance.**
- Use OUTDOORS ONLY.
- Before installing the barbecue, consider the location of the gas supply and routing of the gas line. When choosing a location for your barbecue, keep in mind that it should not be located under or against any burnable surface.
- Before using the BBQ, remove any packaging material supplied within and around the BBQ for protection during transit.
- 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.
- WARNING: Accessible parts may be very hot, please keep young children away.
- Do not move the appliance during cooking.

WARNING LABELS & STICKERS

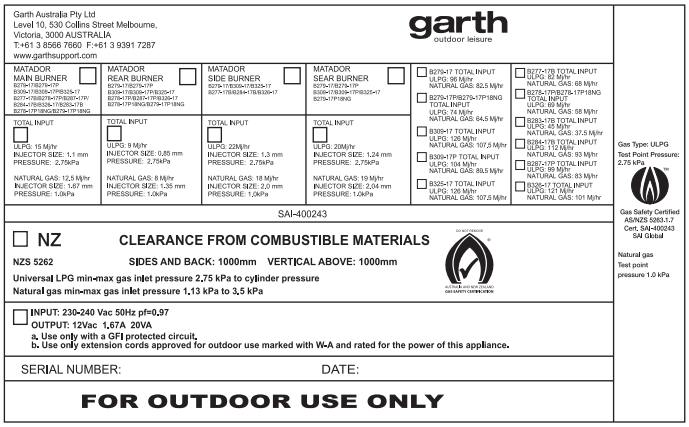
Each barbecue has a number of permanent labels and point of sale (POS) stickers. While all POS should be removed prior to using, the permanent heavy duty labels should NOT be removed.

DATA PLATE:

Located on the body of your barbecue you will find the silver data label which contains important information relating to the testing and approval of this product, as well as the serial number and manufacturing date.

Always refer to the details on this data plate, if you need to contact the manufacturer for information, technical support or to order spare parts.

Record the serial number, place and date of purchase on the Warranty pages at the end of this document, for quick future reference.


Garth Australia Pty Ltd
Level 10, 530 Collins Street Melbourne,
Victoria, 3000 AUSTRALIA
T:+61 3 8566 7660 F:+61 3 9391 7287
www.garthsupport.com

garth outdoor leisure

MATADOR MAIN BURNER ☐ — TOTAL INPUT ☐ — ULPG: 15 MJ/Hr INJECTOR SIZE: 1,1 mm PRESSURE: 2,75kPa — NATURAL GAS: 12,5 MJ/Hr INJECTOR SIZE: 1,67 mm PRESSURE: 1,0kPa

MATADOR REAR BURNER ☐ — TOTAL INPUT ☐ — ULPG: 9 MJ/Hr INJECTOR SIZE: 0,85 mm PRESSURE: 2,75kPa — NATURAL GAS: 8 MJ/Hr INJECTOR SIZE: 1,35 mm PRESSURE: 1,0kPa

MATADOR SIDE BURNER ☐ — TOTAL INPUT ☐ — ULPG: 22MJ/Hr INJECTOR SIZE: 1,3 mm PRESSURE: 2,75kPa — NATURAL GAS: 18 MJ/Hr INJECTOR SIZE: 2,0 mm PRESSURE: 1,0kPa

MATADOR SEAR BURNER ☐ — TOTAL INPUT ☐ — ULPG: 20MJ/Hr INJECTOR SIZE: 1,24 mm PRESSURE: 2,75kPa — NATURAL GAS: 19 MJ/Hr INJECTOR SIZE: 2,04 mm PRESSURE: 1,0kPa

☐ B279-17 TOTAL INPUT ULPG: 98 MJ/Hr NATURAL GAS: 82,5 MJ/Hr
☐ B279-17PB279-17P18NG TOTAL INPUT ULPG: 74 MJ/Hr NATURAL GAS: 64,5 MJ/Hr
☐ B309-17 TOTAL INPUT ULPG: 126 MJ/Hr NATURAL GAS: 107,5 MJ/Hr
☐ B325-17 TOTAL INPUT ULPG: 126 MJ/Hr NATURAL GAS: 89,5 MJ/Hr
☐ B277-17B TOTAL INPUT ULPG: 82 MJ/Hr NATURAL GAS: 68 MJ/Hr
☐ B279-17PB279-17P18NG TOTAL INPUT ULPG: 69 MJ/Hr NATURAL GAS: 58 MJ/Hr
☐ B283-17B TOTAL INPUT ULPG: 45 MJ/Hr NATURAL GAS: 37,5 MJ/Hr
☐ B284-17B TOTAL INPUT ULPG: 112 MJ/Hr NATURAL GAS: 93 MJ/Hr
☐ B287-17P TOTAL INPUT ULPG: 99 MJ/Hr NATURAL GAS: 83 MJ/Hr
☐ B325-17 TOTAL INPUT ULPG: 127 MJ/Hr NATURAL GAS: 101 MJ/Hr

SAI-400243

☐ NZ **CLEARANCE FROM COMBUSTIBLE MATERIALS**
NZS 5262 SIDES AND BACK: 1000mm VERTICAL ABOVE: 1000mm
Universal LPG min-max gas inlet pressure 2,75 kPa to cylinder pressure
Natural gas min-max gas inlet pressure 1,13 kPa to 3,5 kPa

☐ INPUT: 230-240 Vac 50Hz pf=0,97
OUTPUT: 12Vac 1,67A 20VA
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.

SERIAL NUMBER: DATE:

FOR OUTDOOR USE ONLY

Gas Type: ULPG
Test Point Pressure: 2,75 kPa
Gas Safety Certified AS/NZS 5263.1.7 Cert. SAI-400243 SAI Global
Natural gas Test point pressure: 1,0 kPa

SAFETY COMPLIANCE LABEL:

While there is a requirement under the Regulations for all gas products to be safe, the Australia / 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 / New Zealand.

DO NOT REMOVE

AUSTRALIA AND NEW ZEALAND GAS SAFETY CERTIFICATION

WARNING: The appliance must not be used indoors.

Contact your local Municipality for any building codes regulating outdoor barbecue installations.

When using an Natural Gas supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious injury if allowed to accumulate in a confined space and ignited.

MATADOR

SAFETY

The safety record for gas appliances in Australia and New Zealand is excellent, and reflects both the high quality of appliances sold as well as growing consumer awareness about safe practice.

It is important that you READ THE MANUFACTURER'S INSTRUCTIONS thoroughly. If you have any questions or doubts, call the retailer or visit the Garth Support website.

www.garthsupport.com

If there is a leak:
- Ventilate the area to disperse gas.
- Check all connections.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

If there is a fire:
- If the fire is at the barbecue. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.

Setting Up The Drip Tray
- Line the primary drip tray with foil.
- Put a fat absorbent material NOT sand or kitty litter in the small secondary drip tray.
- Ensure you regularly clean and replace the foil and fat absorber.
- Fat fires from the result of an excessive build up of grease and fats are NOT covered by Warranty.

A Note on Fire Prevention:
Most fires in outdoor barbecues are caused by a build up of fats and greases. Regularly cleaning of your barbecue is recommended. Refer to the Maintaining Your Barbecue section in this booklet for further information or visit the Garth Support website.

- NEVER operate this barbecue without a regulator.
- NEVER alter or modify the regulator or gas supply assembly.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of the 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 the barbecue with the hood closed or before checking the burner tubes are seated over the gas valve orifices.
- This barbecue must not be used indoors.
- WARNING: Accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable materials during use.
- Ensure that the barbecue is on a level and stable surface.
- DO NOT move this barbecue during use.
- Remove the drip tray before moving.

DO`S

- ✔ Check all gas line connections for leaks with a soapy solution prior to lighting and tighten until bubbles disappear.
- ✔ Preheat the barbecue for 2 - 5 minutes before cooking.
- ✔ After cooking, turn knob to hi setting for 5 minutes to burn off excess grease deposits. Then turn off gas at the knob.
- ✔ Turn the gas off promptly should you be unable to light the barbecue immediately. Wait one minute before attempting to light again.
- ✔ Have proper tools, tongs, mittens and hot pads ready prior to removing foods.
- ✔ Trim excess fats from meats to minimize flare-ups.
- ✔ Let the barbecue cool before removing any parts for cleaning.
- ✔ Be careful of the control valve setting, hi - lo. A lower setting may generally be preferred.

DON`TS

- ☒ Don’t install the barbecue closer than 1000mm on the sides or 1000mm in the back to any combustible surface or less than 1 meter beneath any overhead combustible construction.
- ☒ Don’t attempt any adjustment of the regulator. It has been preset and tested.
- ☒ Don’t turn a control knob on until a lighted match is inserted in the lighting hole ready to light burner (Manual ignition only).
- ☒ Don’t use plastics or untempered glass utensils on the barbecue.
- ☒ Don’t wear long loose flowing clothing around the barbecue. Long flowing hair is also easily ignited, especially by unexpected flare-ups. Tie hair back or wear a hat or scarf.
- ☒ Don’t put food on the barbecue and leave it unattended or unwatched for long periods. Most fats can catch fire even on the lower setting.
- ☒ Don't use caustic materials to clean barbecue parts.
- ☒ Don’t exceed temperature of 480°F or 250°C with the hood closed.
- ☒ 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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Do not replace the grill with an extra hotplate. You will violate the gas approval and your warranty will be voided. The grill provides the ventilation needed for the barbecue to operate safely, it is not designed to be a solid hotplate device.

WARNING!

INSTALLATION & ASSEMBLY

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

1. The appliance must be installed in accordance with these Instructions and Installation requirements of the local Gas Authority and installation code AS / NZS 5601.

2. Before installing the barbecue, consider the location of the gas supply and routing of the gas line. When choosing a location for your barbecue, keep in mind that it should not be located under any burnable surface. All sides, including the back, should not be any closer than 1000 mm for a combustible surface. A minimum clearance height of 1 meter is required from any combustible surfaces overhead.

3. After connecting the gas supply, turn on the gas ensuring all gas valves are in the OFF position and check for leaks by brushing a soap and water solution over all joints. The presence of bubbles indicates a leak. Under no circumstances should a naked flame be used to check for leaks. If a gas odour is present and no leaks can be found, do not use the barbecue and refer to place of purchase.

4. Light each burner separately and inspect the flames. They should be a soft blue colour, with an occasional yellow tip. If the burner is noisy and the flames are sharp and bright blue, or conversely, is hazy with considerable yellow or there is a lack of heat from the burner, please clean the burners as detailed under Maintaining your Barbecue. If this does not rectify the problem please refer to the place of purchase.

5. If, after following the instructions, satisfactory performance cannot be obtained, please refer to your place of purchase.

6. Seasoning the Cooking Surfaces
   - Before using the BBQ for the first time, the cooking surfaces should be washed with a mild soap and water solution to remove any dust.
   - Dry the cooking surfaces and then apply a light coating of cooking oil.
   - Light your barbecue for the first time and turn all the burners to the LO position.
   - Leave burners alight for 30 minutes for curing.
   - Your barbecue is now seasoned and ready for your first barbecue.

7. Service
   Other than general cleaning, servicing of this barbecue must be carried out by an authorised person.

NOTE: If your appliance fails to operate Successfully, please go to the Garth Support website: www.garthsupport.com or call 1800427841 (Australia), 0800357050 (New Zealand) for warranty assistance

POSITIONING THE BARBECUE

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

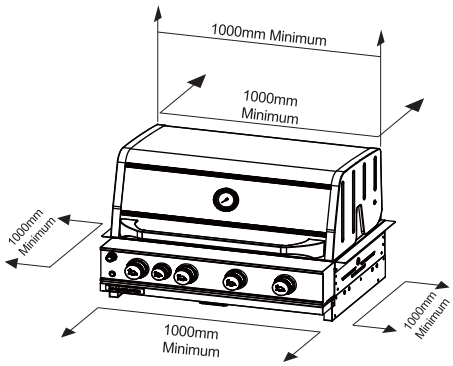
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on one side, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.

Within a partial enclosure that includes an overhead cover and no more than two walls, the following shall apply:

- At least 25% of the total wall area is completely open; and
- At least 30% of the remaining wall area is open and unrestricted.

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



Minimum Distances from Combustible Material

The barbecue must not be installed under or on any combustible material. Minimum clearance from any combustible materials of ALL sides of the barbecue is 1000mm and 1000mm overhead.

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.

The following figures are diagrammatical representaions of outdoor areas described. Rectangular areas have been used in these figures - the same principle applies to any other shaped area.

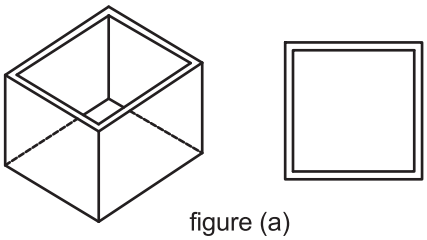


figure (a)

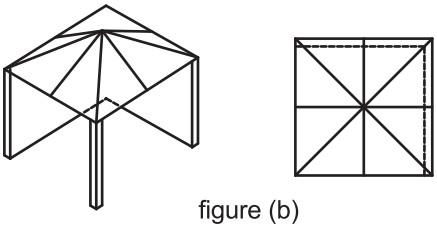


figure (b)

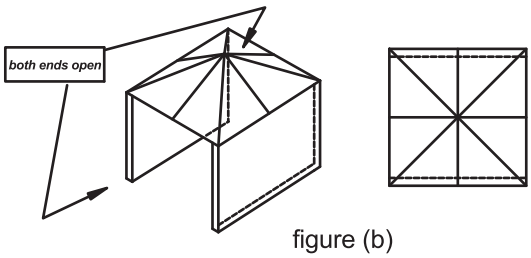


figure (b)

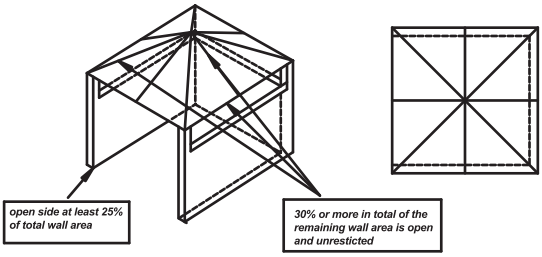


figure (c)

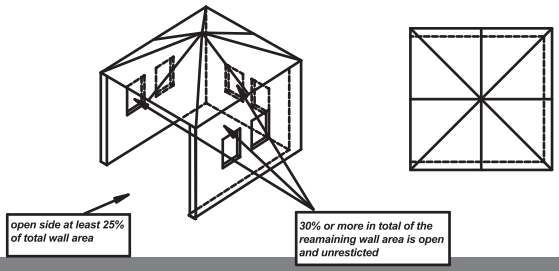


figure (d)

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

Any enclosure in which the appliance is used shall comply with one of the following:
An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.'
Within a partial enclosure that includes an overhead cover and no more than two walls.

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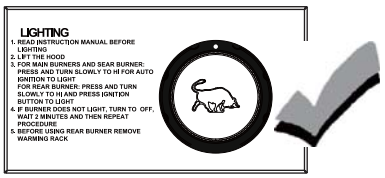
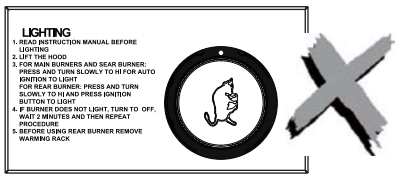
GAS LEAK TEST

Before lighting your barbecue it is important to carry out this simple test to check whether the gas cylinder, hose and regulator are working / connected correctly.

NEVER TEST FOR GAS LEAKS USING A LIT MATCH OR OTHER NAKED FLAME

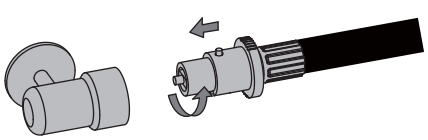
①



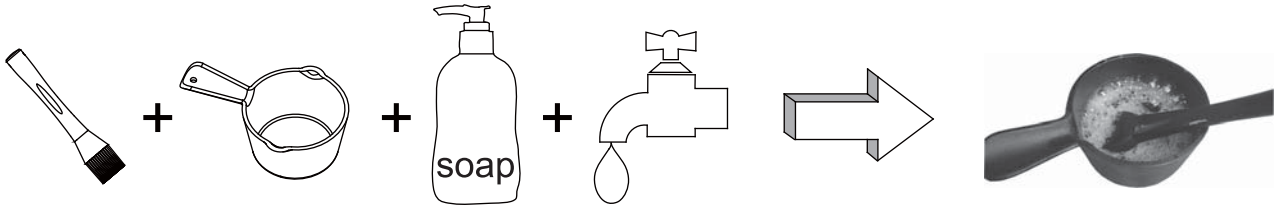


TURN OFF THE GAS VALVE

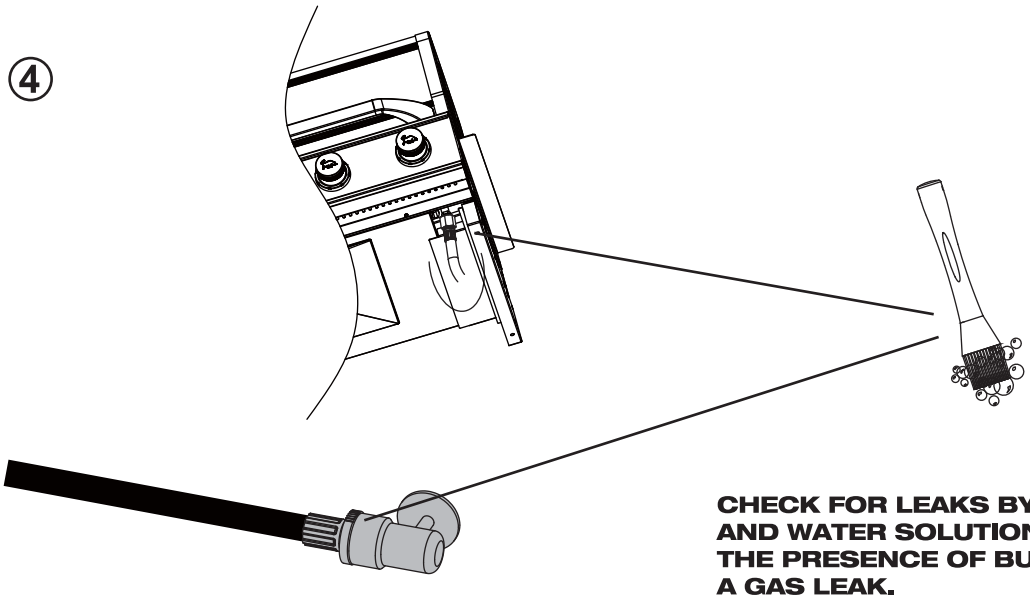
②



③ **MAKE SOAPY WATER SOLUTION**

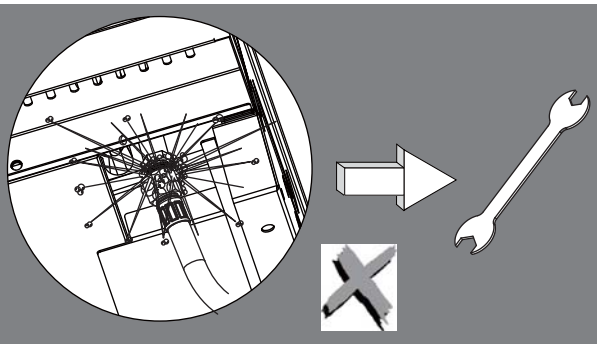


④



CHECK FOR LEAKS BY BRUSHING A SOAP AND WATER SOLUTION OVER ALL JOINTS. THE PRESENCE OF BUBBLES INDICATES A GAS LEAK.

⑤



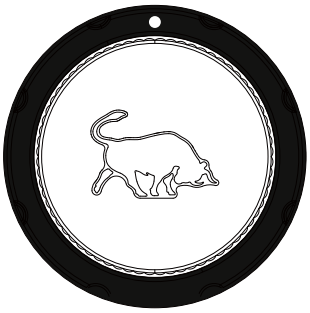
RE-TIGHTEN THE CONNECTION IF GAS LEAKAGE OCCURS

USING THE BARBECUE

LIGHTING INSTRUCTIONS

This BBQ uses a new type of ignition system; please see below for lighting procedures

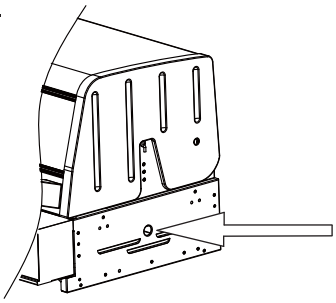
1. READ INSTRUCTION MANUAL BEFORE LIGHTING
2. LIFT THE HOOD
3. FOR MAIN BURNERS AND SEAR BURNER: PRESS AND TURN SLOWLY TO HI FOR AUTO IGNITION TO LIGHT
   FOR REAR BURNER: PRESS AND TURN SLOWLY TO HI AND PRESS IGNITION BUTTON TO LIGHT
4. IF BURNER DOES NOT LIGHT, TURN TO OFF, WAIT 2 MINUTES AND THEN REPEAT PROCEDURE
5. BEFORE USING REAR BURNER REMOVE WARMING RACK



NOTE: It is important to ensure that all control valves, are turned off after use.

FOR MANUAL IGNITION

1. Light a 90mm barbecue match or a lighting gun and hold adjacent to the lighter hole at the right end of the barbecue.



2. Turn the right hand gas control knob to the **HI** position. The burner will light from the match.
3. Once the right burner is lit, the burner next to it can be turned on and will light off the lit burner. Repeat till all burners are alight.

Each burner can be adjusted to provide a low setting by turning the gas control knob to the **LO** position.

PREHEATING

Light the burners as previously directed and turn to HI and allow the barbecue to preheat for 2 - 5 minutes.

PREPARE THE COOKING SURFACE

It is preferable to apply a light coat of cooking oil using a long handed brush to the cooking grills prior to lighting each time, the oil will keep food from sticking to the cooking surface.

USING THE HOOD WHEN COOKING

When using the barbecue with the hood closed, use the two outside burners only and do not exceed 250°C. Exceeding 250°C can damage the barbecue and void your warranty.

FLARE-UP CONTROL

Anytime you cook meat above an open flame you will have flare-ups which are caused when the natural juices from the meat fall on the flame tamers (diffusers) below the cooking plates.

Flare-ups, and the resulting smoke, are what give meat cooked over an open flame that delicious outdoor flavour. So expect and encourage some flare up.

However, excessive flaring can be caused by cooking extra fatty or marinated foods directly on the grill plates, by cooking with too high a temperature or by a build up of fats and residue in the drip tray beneath the burners.

These types of flare-ups should be controlled, or your food will burn.

To prevent excessive flare-ups, trim off excess fat from meat and poultry before placing on the grill, cook fatty or marinated meats on the barbecue plate and clean your drip tray regularly.

To control excessive flare-ups caused by too high a heat, turn the control knob down to a lower setting.

Throw a small amount of baking soda or gently spray a small amount of water (from a meat baster or spray bottle} directly onto the flame tamers to put out excessive flaring.

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 modify this appliance.

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.

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MAINTAINING YOUR BARBECUE

CARING FOR THE BURNERS & INJECTORS

To ensure continued satisfaction from your barbecue it is essential to keep the burners and injectors clean.

Under normal usage, your barbecue should be left burning for five minutes after cooking has ceased. This will burn off any excess fats, juices, etc.

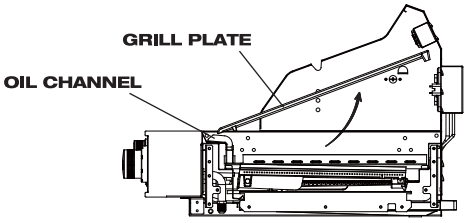
Occasionally, after long cooking sessions, excess fats, juices and marinades can clog the burners. Remove the burners (see instructions below) and after brushing with a barbecue brush, wash in hot water and detergent – ensuring that all ports are free from detergent.

Rinse in water, shake of excess water and dry if possible. Return to the barbecue and light immediately to remove any remaining moisture.

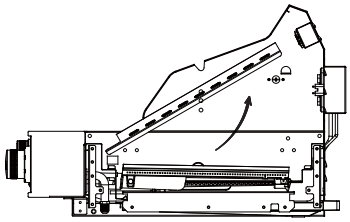
Apply a light coating of cooking oil to the burners if the barbecue is not to be used for an extended period.

REMOVING THE BURNERS

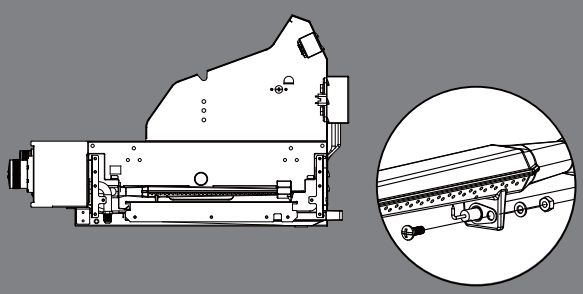
1. Make sure the barbecue has been switched off and has completely cooled down if recently used.
2. Ensure all gas control knobs are set to the off position.
3. Lift the grill plate and oil channel off the barbecue.



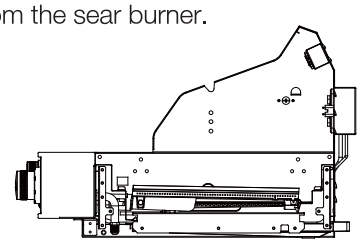
4. Lift the flame diffuser from position as shown below.



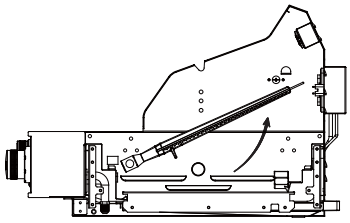
5A. For main burner: remove the bolts at the rear of the BBQ from the main burner, and then remove the ignition pin from the main burner as shown below.



5B. For sear burner: remove the bolts at the rear of the BBQ from the sear burner.



6. Lift and swing out the burner from position as shown below.



7. Simply reverse the previous procedure to reinstall the burners, flame diffuser and grill plate.

CARING FOR THE GRILLS & HOTPLATES

After cooking, turn the control knobs to the HI setting for five minutes to burn off any excess grease deposits.

Then turn off the gas at the control knob. Let the barbecue cool before removing any parts for cleaning.

The grills and hotplates should be cleaned regularly depending upon usage and types of food cooked (ie sausages, fatty foods) to prevent a build up of fats and greases.

Cast Iron cooking surfaces should require washing. Simply heat the barbecue and use either a barbecue brush or tool to scrape the surface clean.

A light brushing with cooking oil should be applied to the grills and hotplates if the barbecue is not to be used for an extended period.

CLEANING THE BARBECUE

To ensure your barbecue is ready the next time you want to use it, turn all burners OFF and take a long handed brush and carefully brush off the cooking surfaces.

Remember to protect hands from the heat by using an oven mitt to hold the brush.

The barbecue body should also be cleaned regularly using hot water and detergent, depending upon usage to prevent a build up of fats and greases.

Remember to dry thoroughly and cover the barbecue securely with a weather proof cover.

TROUBLESHOOTING

My BBQ will not light properly. Why?

- Check Natural Gas supply.
- Check to insure all gas connections are secure, including the gas hose connection to your Side Burner (most models).
- Check that the end of each burner is positioned properly over each gas valve.

When first lighting my BBQ I have a strong smell of gas.

- Check all connections are tight & then perform a **LEAK TEST** section in this instruction.

CAUTION - BEWARE OF FLASH-BACK:

Spiders and small insects occasionally spin webs or make nests in the bbq burners during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the front of the burner. This type of fire is known as a "FLASH-BACK" and can cause serious damage to your bbq and create an unsafe operating condition for the user.

Although an obstructed Burner is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner before assembling your barbecue. Also perform the burner cleaning procedure on page 7 if your bbq has not been used for an extended period of time.

I found a damaged part while unpacking my new barbecue from the box. How do I get a replacement part?
or
While assembling my new barbecue, I realised a part is missing. Who do I contact to replace parts that were missing from my box?

Garth Australia Pty Ltd stocks replacement parts for your gas barbecue. Follow these steps for fast and accurate part replacement:

- Locate the serial number of your BBQ as found on the silver data Label. This could be located on the bottom of the front fascia of the BBQ, the right hand side of the BBQ frame, on the rear of the BBQ frame or behind the cabinet door, depending on your model. Then, it's a good idea to write the serial number & date of purchase in the **MATADOR WARRANTY** section for quick future reference.
- Then, refer to the **LIST OF SPARE PARTS** to identify the missing part(s) and go to our Garth Support website **www.garthsupport.com**, or contact us on our free call number:
  Australia - 1800 427 841
  New Zealand - 0800 357 050

Note: Recomended Maintenance

Recomended maintenance should be carried out by an authorised person every 12 (twelve) months for the life expentancy of the appliance.

For Technical Assistance

If you experience any technical issues with your barbecue, in the first instance review the instruction manual or contact the Garth Customer Support Department through the Garth Support website at **www.garthsupport.com** for assistance.

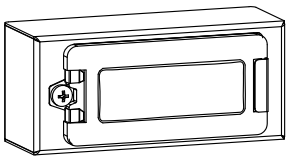
For Spare Parts

To order spare parts, you can return to your place of purchase and ask them to order a part for you. Alternatively, you can order directly through the Garth Support website at **www.garthsupport.com**

You will need to provide the following information:

· Model of Barbecue
· Year of Purchase·
· Part requiring replacement (refer to the Spare Parts List in your Assembly Manual)
· Name of the warranty service company (if applicable)

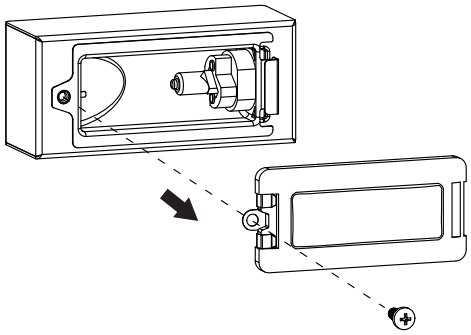
REPLACING LIGHT BULB



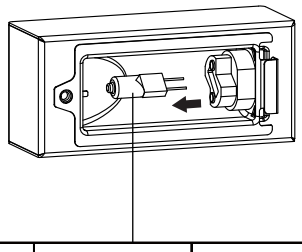
BBQ LIGHT

INPUT: 230-240 Vac 50Hz pf=0.97
OUTPUT: 12Vac 1.67A 20VA

STEP 1.

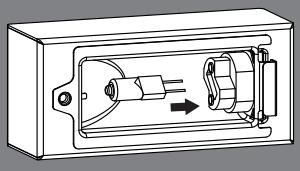


STEP 2.

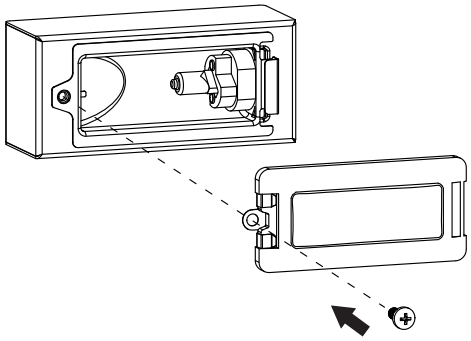


	Light Bulb Type	Maximum Voltage	Maximum Wattage
	G4	12V	10W

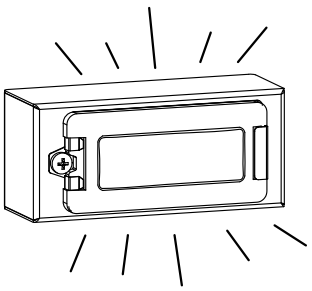
STEP 3.



STEP 4.

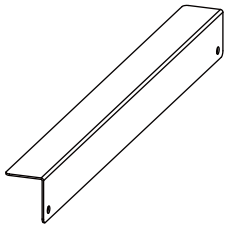


STEP 5.

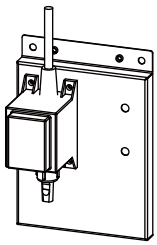


PARTS DIAGRAM

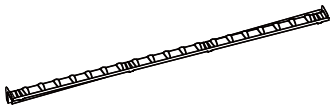
FOR B279-17P18NG



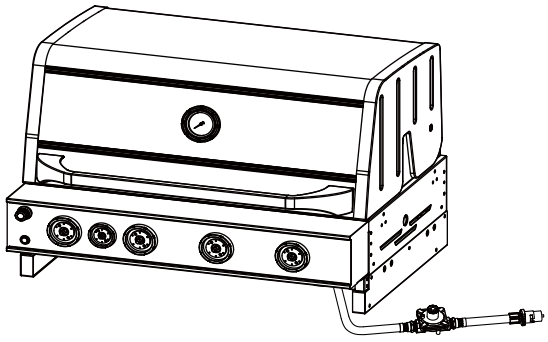
1.Built In Bracket X2



2.Transformer Set X1

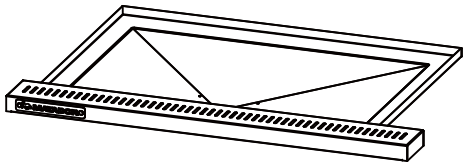


3.Oil Channel X1



4. BBQ Frame+Hood X1

5. Oil Cup Box X1



6. Fat Tray X1

7. Control Knob X4

8. Rear Burner Knob X1

4: 5.5mm

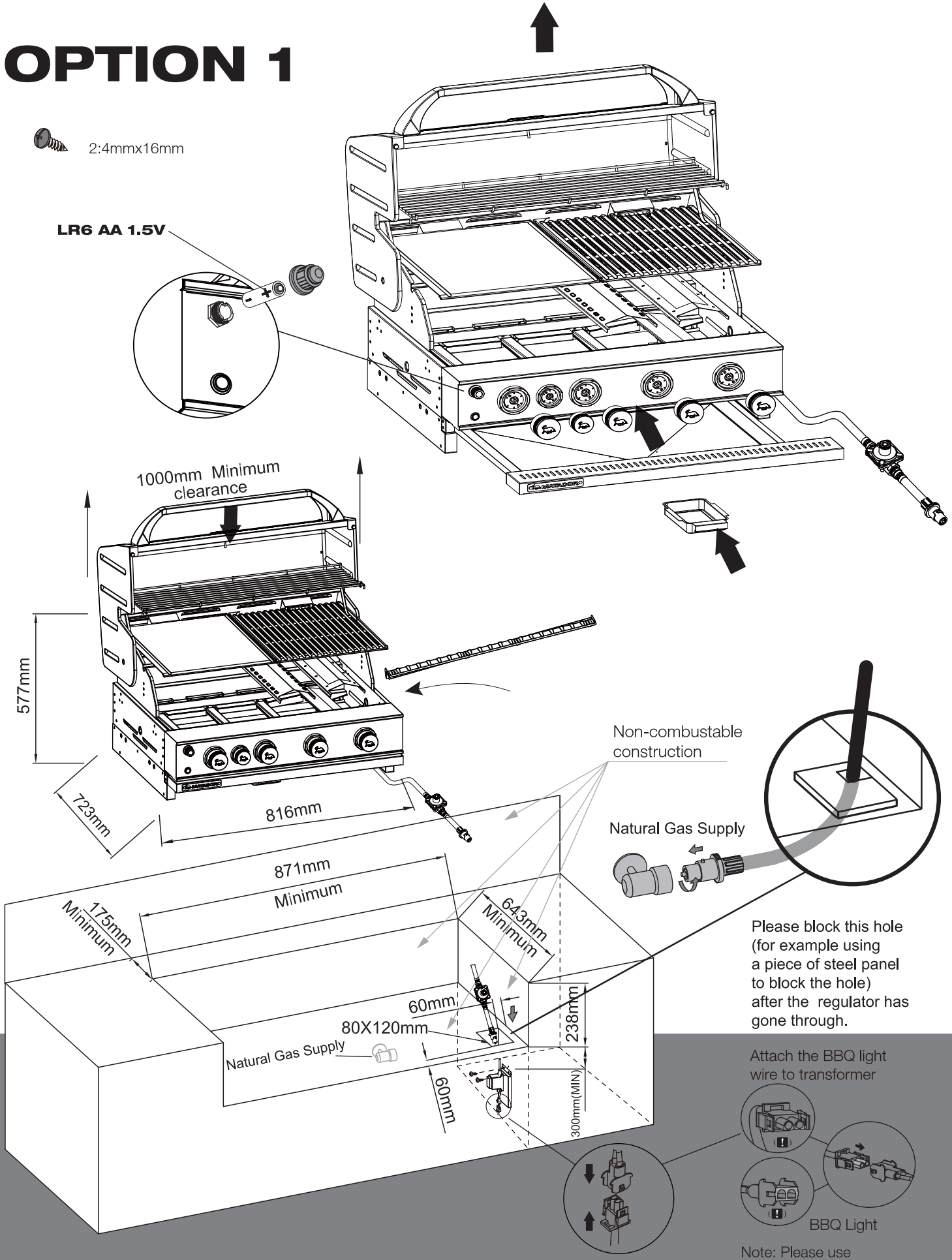
4: 5mmX12mm

2:4mmX16mm

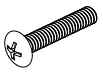
MATADOR

OPTION 1

2:4mmx16mm

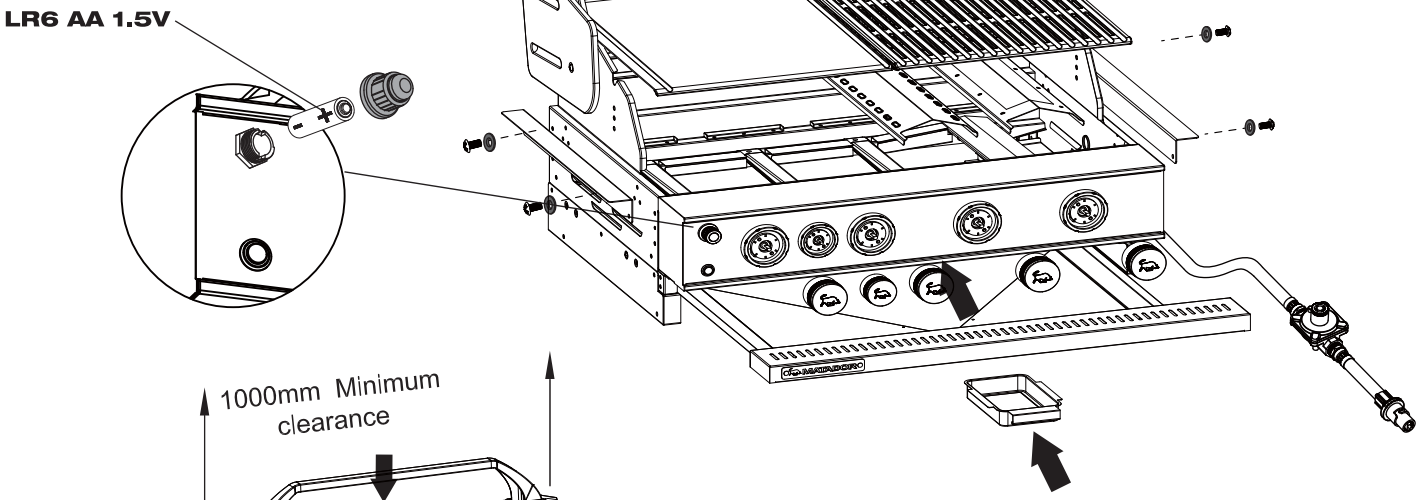


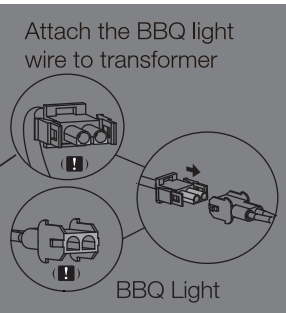
OPTION 2


4:5mmx12mm

4:5.5mm

2:4mmx16mm





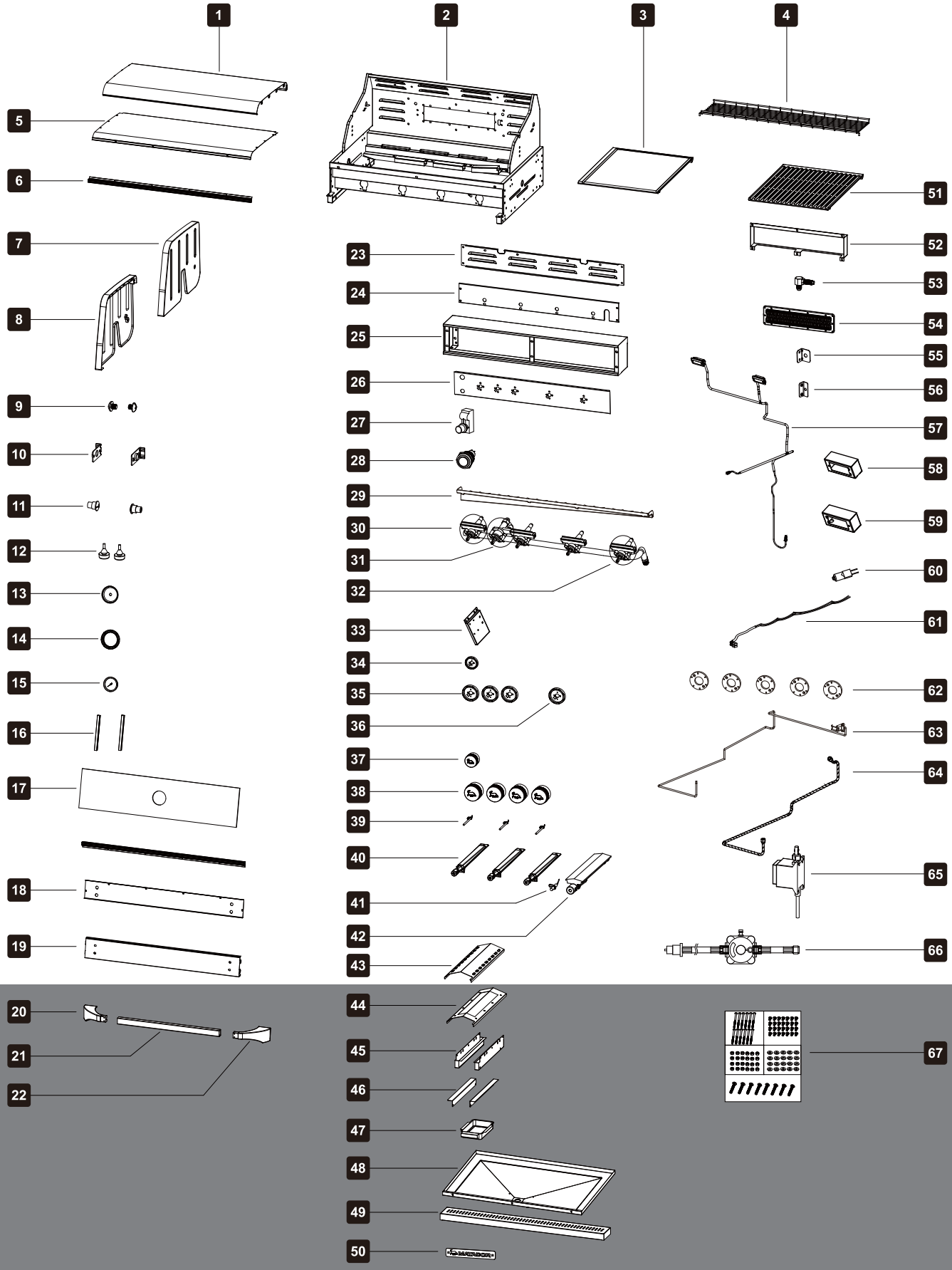
Note: Please use non-combustible material for the bench top.

MATADOR

LIST OF SPARE PARTS

For spare parts refer to your store of purchase.

For warranty visit: www.garthsupport.com



PART NUMBER	PART NAME	SUPPLIER CODE
1	Hood outer top	RCHD4-0701-09060-085
2	BBQ frame	RCBQ4-2803-04100-033
3	Grillsmart hotplate	B03059-M
4	Warming rack	RCBQ4-0101-01000-033
5	Hood second skin top	RCHD4-0801-09060-085
6	Glass support strip	RCHD4-1501-11000-080
7	Hood right end	RCHD0-0601-03000-031
8	Hood left end	RCHD0-0501-03000-031
9	Hood hinge screw	RCHD0-0201-01000-077
10	Hood hinge holder	RCHD0-0301-04000-077
11	Hood hinge pin	RCHD0-0101-01000-077
12	Rubber bumper	K2224
13	Temperature gauge bowl	TG-B05
14	Temperature gauge bezel	BS131016-B
15	Temperature gauge	N160307
16	Glass seal	RCHD0-1601-02000-080
17	Hood glass	GB279
18	Hood second skin bottom	RCHD4-1001-07060-084
19	Hood outer bottom	RCHD4-0901-09060-085
20	Left hood handle base	RCHD0-1201-03000-031
21	Hood handle	RCHD4-1101-01000-031
22	Right hood handle base	RCHD0-1301-03000-031
23	BBQ frame back cover	RCBQ4-3301-07060-104
24	Fascia heat shield panel	RCBQ4-2401-05050-080
25	BBQ front decoration part	RCBQ4-02202-00000-031
26	Fascia	RCBQ4-02304-09080-085
27	Ignition box	PI-PT01
28	Light switch	RCBQ0-8001-10000-080
29	Oil channel	RCBQ4-1303-10050-080
30	Main burner gas valve	GC-100A
31	Rear burner gas valve	GC-093A
32	Sear burner gas valve	GC-097A
33	Transformer cable separation panel	RCTR0-03802-07060-031
34	Rear burner knob bezel	BS180125
35	Control knob bezel	BS180124
36	Sear burner control knob bezel	BS180126
37	Rear burner knob	BKNB-238A
38	Control knob	BKNB-207A
39	Main burner ignition pin	Q3558
40	Main burner	BR160122
41	Sear burner ignition pin	Q3562
42	Sear burner	B03094-M
43	V shape flame tamer	RCBQ0-0501-10100-080
44	Sear burner flame tamer	RCBQ0-7601-10100-080
45	BBQ support foot	RCBQ0-5301-04100-011
46	Built in bracket	RCBQ0-5401-04100-033
47	Oil cup	RCBQ0-4701-05050-080
48	Fat tray	RCBQ4-2002-10060-080
49	Fat tray handle	RCBQ4-0901-09060-080
50	Badge	BA-B2015V2
51	Grillsmart grill	B03060-M
52	Rear burner cover	RCBQ0-5101-04060-011
53	Rear burner injector	INJ-1.35NGV2
54	Rear burner	TMA0823
55	Rear burner injector bracket	RCBQ0-5801-04060-011
56	Rear burner ignition pin holder	RCBQ0-07401-10100-080
57	BBQ light set	RCBQ4-8102-00000-080
58	Right BBQ light support plate	B238-B-08
59	Left BBQ light support plate	B238-B-09
60	BBQ light bulb	BQ-BU10W
61	Knob light wire set	RCBQ4-6904-00000-000
62	Knob lights	RCBQ0-06804-00000-080
63	Rear burner ignition wire	UL-1650
64	Rear burner S/S flexible pipe	FP-120-03
65	Transformer	RCTR0-3601-00000-000
66	Hose and Regulator	NG-2
67	Bolt pack	BP-B279-17P

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 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.

FOR WARRANTY CLAIMS

Garth Australia Pty Ltd.
52 Boundary Road
Sunshine West
Victoria 3020
AUSTRALIA

Garth Support website: **www.garthsupport.com**
or call: 1800 427 841
email: service@garth.com.au

The warranty for New Zealand is given by
Bunnings NZ Ltd
PO Box 14436,
Panmure, Auckland, 1741
NEW ZEALAND

Tel: 09 –9782200
Fax: 09-9782222
Email: marketing@bunnings.co.nz

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

Proof of purchase must be presented.

For Australian Customers

To make a claim under the warranty please contact Garth support website: **www.garthsupport.com**
or return the product (with proof of purchase) to any Bunnings store. (see: www.bunnings.com.au for store locations)

Garth Australia bears reasonable, direct expenses of claiming under the warranty.

The warranty covers manufacturer defects in materials, workmanship and finish under normal use.

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

For New Zealand Customers

To make a claim under the warranty, take the product (with proof of purchase) to any Bunnings store (see www.bunnings.co.nz for store locations).

Bunnings NZ Ltd bears reasonable, direct expenses of claiming under the warranty. You may submit details and proof to our store for consideration.

The warranty covers manufacturer defects in material, workmanship and finish under normal use.

The warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Consumer Guarantees Act 1993 (NZ). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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

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.

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.
- 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 the 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 Australia customers if you experience any technical issues with your Matador BBQ, in the first instance review the instruction manual or contact 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 contact your local Bunnings warehouse.

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 list of spare parts in the instruction manual) .....

MATADOR

Visit **www.matadorbbqs.com.au**

For technical and warranty support call

1800 427 841 (Aus)
0800 357 050 (NZ)

Your purchase receipt will be required for warranty claims.

For spare parts contact your local Bunnings Warehouse