



**MATADOR™**



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

# TITAN II

## 6 BURNER OUTDOOR KITCHEN

Retain manual for future reference

**MATADOR**

Congratulations on your purchase of a GARTH barbecue built to the highest standards. Garth, an Australian family business, was founded in 1972 and has been making gas and solid fuel barbecues for 50 years. Garth have expanded to become world leading manufacturers, designers and innovators for all areas of outdoor living. Despite our expanding presence in the marketplace, we still apply the same basic principle of business that we originally started with – to provide value to our customers with the most innovative products and designs at affordable prices.

## IMPORTANT INFORMATION

Read the manual before using this barbecue and save it for future reference.

Unload the packaging carefully and ensure that all parts are taken out of the package before assembling the grill.

Do not let small children play with the packaging materials.

Check that all parts required for assembly can be found and that they are in good condition.

You can check the parts with the help of the parts list and if parts are missing or they are damaged, please contact the place of purchase or GARTH Support.

Study the assembly illustrations carefully and proceed with the assembly in the order presented in the instructions.

You can also watch the assembly animation by scanning the QR code on page 9.

Do not assemble the grill on decking boards since small parts may drop under the boards.

Some plate/steel parts may be sharp; wear protective gloves during assembly.

Do not use electric or battery-powered screwdrivers for assembly as this may break the screws or damage panels, tighten all the screws manually.

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### CONTACT INFORMATION

For spare parts orders, warranty enquiries and after-sales service in Australia and New Zealand please see your nearest Bunnings Warehouse, or contact GARTH directly.

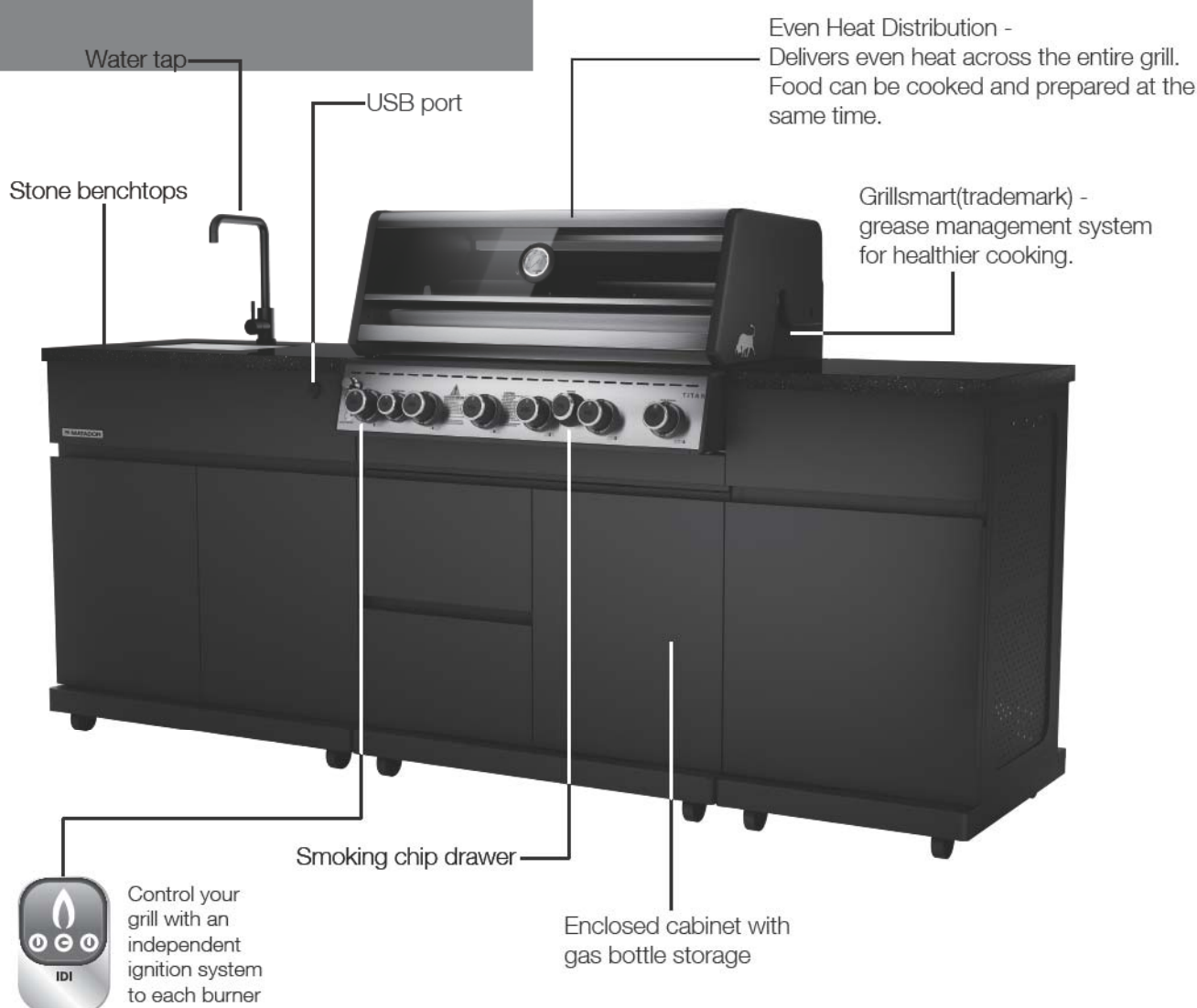
Website: [www.garthsupport.com](http://www.garthsupport.com)

E-mail: [info@garth.com.au](mailto:info@garth.com.au)

Phone: AU - 1800 427 841

NZ - 0800357050

# FEATURES & BENEFITS



| FEATURE                                       | BENEFITS                                                                                                                                         |
|-----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| 5 year manufacturer's warranty                | Peace of mind that you are buying a quality product built by the GARTH group.                                                                    |
| 15 MJ 304 grade stainless steel tube burners  | High heat adjustable output for professional grilling at home. Rust-resistant, durable and easy to maintain.                                     |
| 22 MJ POWER ZONE with cast iron sear burner   | Ultra-high heat for achieving restaurant quality sear on meats and vegetables.                                                                   |
| Ceramic rear burner                           | Ideal for even rotisserie cooking                                                                                                                |
| Even heat distribution system – No cold spots | Higher flame coverage per burner. Even temperatures across whole grill surface, meaning entire surface can be used for grilling – no cold spots. |

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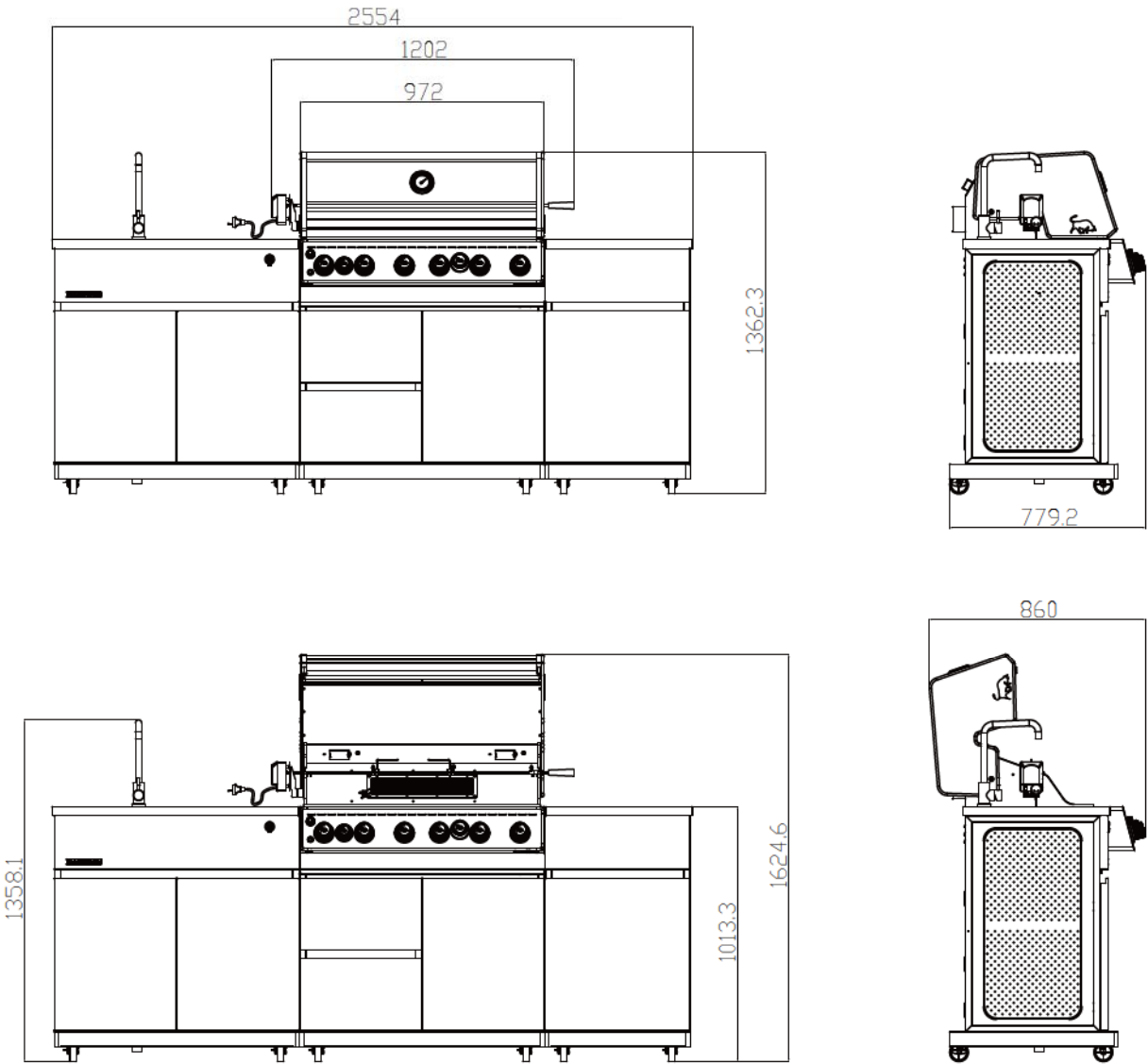
# FEATURES & BENEFITS

| FEATURE                                                                                                            | BENEFITS                                                                                                                                                                                                                     |
|--------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Soft-close drawers with PVC mat                                                                                    | Drawers and contents won't risk damage from being slammed closed. Ideal for storing utensils and accessories                                                                                                                 |
| Double skin doors and large storage area                                                                           | Sturdy and reliable doors. Cabinet space is perfect for storing larger accessories. Internal cabinet storage for LPG gas cylinder                                                                                            |
| Cabinet space compatible with Matador single door outdoor refrigerator (not included)                              | Can install Matador outdoor refrigerator within the cabinet by removing door (as shown in assembly instructions)                                                                                                             |
| 240v electric rotisserie included with stainless steel rod and motor housing, and cast aluminium rotisserie prongs | Spit roast and rotisserie cook on your Titan BBQ Kitchen<br>Food grade materials<br>Easy cleaning<br>12kg load capacity                                                                                                      |
| 4608 sq. cm cooking area                                                                                           | Large cooking capacity to feed up to 15 people                                                                                                                                                                               |
| GRILLSMART cast iron hot plate and grills                                                                          | Patented grease management system drains fats and oils away from cooking surface and grills for healthier cooking and reducing flare-ups.                                                                                    |
| Double insulated roasting hood with large viewing window and temperature gauge                                     | Double insulation reduces the outer temperature of the hood by 25%, and keeps more heat inside the cooking area.<br>Viewing window and temperature gauge for easy monitoring of ambient temperature and progress of cooking. |
| Graduated LED control knob lights                                                                                  | As well as adding to the aesthetic appeal, these knobs also make it easy to identify when BBQ burners are on and gas is flowing.<br><b>Always ensure BBQ is lit before walking away.</b>                                     |
| Outdoor rated double USB Port                                                                                      | Weather resistant and convenient for charging BBQ thermometer or other devices while barbecuing.                                                                                                                             |
| Smoking chip drawer                                                                                                | Conveniently add wood chips to your cook for an authentic smokey barbecue flavour.                                                                                                                                           |
| Lights in the roasting hood                                                                                        | Increases visibility so you can barbecue any time day or night.                                                                                                                                                              |
| Stone benchtops                                                                                                    | Further adding to the stylish aesthetics of the Titan BBQ Kitchen, stone bench tops are sturdy and hard wearing, ideal for preparing food next to the BBQ.                                                                   |
| Stainless steel sink with hot & cold water tap                                                                     | Convenient for quick cleaning of dishes and utensils while cooking on the BBQ                                                                                                                                                |
| 304-grade stainless steel lift up warming rack                                                                     | Durable and easy to clean.<br>Lifts up and out of the way when not in use to make main cooking surface area more accessible.                                                                                                 |



# FEATURES & BENEFITS

## BARBEQUE DIMENSIONS



## NOMINAL HOURLY GAS CONSUMPTION

| 5 Main Burner                                                                                                                                              | Rear Burner                                                                                                                                                  | Sear Burner                                                                                                                                               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| TOTAL INPUT<br>ULPG: 75 Mj/hr<br>INJECTOR SIZE: 1.1 mm<br>PRESSURE: 2.75 kPa<br><br>NATURAL GAS: 66.5 Mj/hr<br>INJECTOR SIZE: 1.67 mm<br>PRESSURE: 1.0 kPa | TOTAL INPUT<br>ULPG: 12.5 Mj/hr<br>INJECTOR SIZE: 1.0 mm<br>PRESSURE: 2.75 kPa<br><br>NATURAL GAS: 12.5 Mj/hr<br>INJECTOR SIZE: 1.67 mm<br>PRESSURE: 1.0 kPa | TOTAL INPUT<br>ULPG: 20 Mj/hr<br>INJECTOR SIZE: 1.24 mm<br>PRESSURE: 2.75 kPa<br><br>NATURAL GAS: 19 Mj/hr<br>INJECTOR SIZE: 2.04 mm<br>PRESSURE: 1.0 kPa |



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# IMPORTANT INFORMATION



**WARNING: The appliance must not be used indoors.**

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

When using an LPG 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.

## 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.



**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.**

- 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 only be located near inflammable surfaces and structures.
- Use OUTDOORS ONLY.
- Check with your local government body to ensure you are complying with all installation requirements.
- 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.
- 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 appliance.
- Perform Soapy water check prior to use to ensure there are no gas leaks.
- WARNING: The grill will heat up during use, so pay attention if there are children, seniors or pets close to the grill.

- Never keep flammable materials, liquids or gas cylinders not connected to the grill in the immediate vicinity of the grill.
- Do not lean over the grill when igniting it.
- Do not move the appliance during cooking.
- Turn off the gas supply at the gas cylinder after use.

## WARNING LABELS & STICKERS

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

POS stickers as shown below should be removed prior to use:



hood sticker



fridge module wrap



warming rack wrap



control knob hang tag



grill wrap

The rest labels such as data plate are permanently on the appliance and should not be removed.

**Caution: For Universal LP Gas and NZ LPG appliance, primary burner aeration shall be non-adjustable.**

## 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.

|                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>MATADOR MAIN BURNER</b><br><input type="checkbox"/> BUN-493-311-AA-S005.22<br>BUN-493-311-BA-S005.22<br>BUN-489-411-AA-S005.22<br>BUN-489-411-BA-S005.22<br>BUN-489-611-AA-S005.22<br>BUN-489-611-BA-S005.22<br>BUN-490-401-BA-S005.22<br>BUN-491-601-BA-S005.22<br>BUN-492-601-AA-S005.22 | <b>MATADOR REAR BURNER</b><br><input type="checkbox"/> BUN-493-311-AA-S005.22<br>BUN-493-311-BA-S005.22<br>BUN-489-411-AA-S005.22<br>BUN-489-411-BA-S005.22<br>BUN-489-611-AA-S005.22<br>BUN-489-611-BA-S005.22<br>BUN-490-401-BA-S005.22<br>BUN-491-601-BA-S005.22<br>BUN-492-601-AA-S005.22 | <b>MATADOR SIDE BURNER</b><br><input type="checkbox"/> BUN-493-311-AA-S005.22<br>BUN-493-311-BA-S005.22<br>BUN-489-411-AA-S005.22<br>BUN-489-411-BA-S005.22<br>BUN-489-611-AA-S005.22<br>BUN-489-611-BA-S005.22<br>BUN-490-401-BA-S005.22<br>BUN-491-601-BA-S005.22<br>BUN-492-601-AA-S005.22                               | <b>MATADOR SEAR BURNER</b><br><input type="checkbox"/> BUN-493-311-AA-S005.22<br>BUN-493-311-BA-S005.22<br>BUN-489-411-AA-S005.22<br>BUN-489-411-BA-S005.22<br>BUN-489-611-AA-S005.22<br>BUN-489-611-BA-S005.22<br>BUN-490-401-BA-S005.22<br>BUN-491-601-BA-S005.22<br>BUN-492-601-AA-S005.22 | <input type="checkbox"/> BUN-493-311-AA-S005.22<br>TOTAL INPUT<br>ULPG: 64.5 Mj/hr<br>NATURAL GAS: 76.1 Mj/hr<br><input type="checkbox"/> BUN-493-311-BA-S005.22<br>TOTAL INPUT<br>ULPG: 64.5 Mj/hr<br>NATURAL GAS: 76.1 Mj/hr<br><input type="checkbox"/> BUN-493-311-AA-S005.22<br>TOTAL INPUT<br>ULPG: 64.5 Mj/hr<br>NATURAL GAS: 76.1 Mj/hr<br><input type="checkbox"/> BUN-489-411-BA-S005.22<br>TOTAL INPUT<br>ULPG: 99.5 Mj/hr<br>NATURAL GAS: 89.4 Mj/hr<br><input type="checkbox"/> BUN-488-411-BA-S005.22<br>TOTAL INPUT<br>ULPG: 99.5 Mj/hr<br>NATURAL GAS: 89.4 Mj/hr | <input type="checkbox"/> BUN-489-611-AA-S005.22<br>TOTAL INPUT<br>ULPG: 129.5 Mj/hr<br>NATURAL GAS: 116 Mj/hr<br><input type="checkbox"/> BUN-489-611-BA-S005.22<br>TOTAL INPUT<br>ULPG: 129.5 Mj/hr<br>NATURAL GAS: 116 Mj/hr<br><input type="checkbox"/> BUN-490-401-BA-S005.22<br>TOTAL INPUT<br>ULPG: 77.5 Mj/hr<br>NATURAL GAS: 71.4 Mj/hr<br><input type="checkbox"/> BUN-491-601-BA-S005.22<br>TOTAL INPUT<br>ULPG: 107.5 Mj/hr<br>NATURAL GAS: 98 Mj/hr<br><input type="checkbox"/> BUN-492-601-AA-S005.22<br>TOTAL INPUT<br>ULPG: 107.5 Mj/hr<br>NATURAL GAS: 98 Mj/hr | Gas Type: ULPG<br>Test Point Pressure: 2.75 kPa<br><br>Gas Safety Certified<br>AS/NZS 5263.1.7<br>Cert. SAI-400243<br>SAI Global<br>Natural gas<br>Test point<br>pressure 1.0 kPa |
| SAI-400243                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                      |
| GARTH NEW ZEALAND LIMITED<br>WILLIAM BUCK (NZ) LIMITED, Level 4, Zurich<br>House, 21 Queen Street, Auckland, 1010,<br>New Zealand<br><input type="checkbox"/> NZ                                                                                                                              |                                                                                                                                                                                                                                                                                               | <b>CLEARANCE FROM COMBUSTIBLE MATERIALS</b><br>SIDES AND BACK: 1000mm VERTICAL ABOVE: 1000mm<br>Universal LPG min-max gas inlet pressure 2.75 kPa to cylinder pressure<br>Natural gas min-max gas inlet pressure 1.13 kPa to 3.5 kPa<br> |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                      |
| <input type="checkbox"/> INPUT: 220-240 Vac 50Hz pf=0.97<br>OUTPUT: 12Vac 3.33A 40VA<br>a. Use only with a GFI protected circuit.<br>b. Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance.                                          |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                      |
| <b>FOR OUTDOOR USE ONLY</b>                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                      |

# SAFETY

## How do I use a ULPG Appliance Safely?

It is important that you read the gas cylinder manufacturers instructions and BBQ assembly manual thoroughly. If you have any questions or doubts, call the retailer or visit

[www.garthsupport.com](http://www.garthsupport.com)

### If there is a leak:

- Turn the cylinder off.
- Ventilate the area to disperse the gas.
- Check all connections.
- If the leak persists, keep the cylinder upright and take it outside if possible. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- 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, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

### Setting Up The Drip Tray

- Line primary tray with foil.
- Line secondary tray with a fat absorbent material (Fatsorb), not sand or kitty litter.
- Clean & replace fat absorber/foil frequently.
- Excessive built-up of grease/fat/carbon can cause a fat fire and this will void your warranty.

## A Note on Fire Prevention:

Most fires in outdoor barbecues are caused by a build-up of fats and greases. Regular cleaning of your barbecue is critical from the hygiene perspective and to prevent dangerous flare-ups and fire.

Refer to the Maintaining Your Barbecue section in this booklet for more information or visit the Garth Support website.

- THIS BARBECUE MUST NOT BE USED INDOORS.
- NEVER operate this barbecue without a regulator.
- NEVER alter or modify the regulator or gas supply assembly.
- DO NOT connect your barbecue to an unregulated gas cylinder.
- DO NOT connect your barbecue to an expired gas cylinder.
- DO NOT connect your gas barbecue to a gas cylinder exceeding this capacity.
- TURN the BBQ knobs to OFF and turn OFF the gas supply at the gas cylinder after use.
- 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 when 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.
- 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.
- Allow the BBQ to cool before moving.
- Remove the drip tray to avoid grease spillage when moving the BBQ.

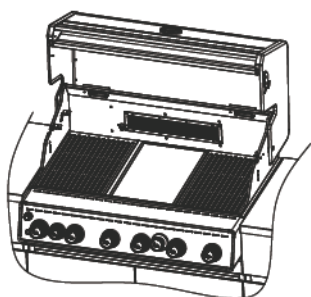


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# DO'S AND DON'TS

## DO'S

- ✓ Always check with your local government guidelines for setting the BBQ prior to use.
- ✓ Have propane (Aus)/ULPG (NZ) cylinder (LP units) filled by an authorised LPG supplier.
- ✓ Check all gas line connections for leaks with a soapy solution prior to lighting after the gas cylinder was changed.
- ✓ Check all gas line connections at both the gas bottle end and the BBQ end.
- ✓ Preheat the BBQ for 2-5 minutes with the hood open before cooking.
- ✓ After cooking, lift the hood up, turn the knob to the high setting for 5 minutes to burn off excess grease deposits. Then turn off the gas at the knob and at the cylinder.
- ✓ Should you be unable to light the barbecue turn the gas off immediately. Wait one minute before attempting to light again.
- ✓ Have proper BBQ tools, tongs, protective gloves ready prior to removing foods.
- ✓ Trim excess fats from meats to minimize flare-ups.
- ✓ Let the barbecue cool before removing any parts for cleaning.
- ✓ Place the hotplate in the middle of 2 grills to ensure there is enough ventilation to avoid overheating the BBQ.



- ✓ Put on the BBQ cover when BBQ is not in use for a long period of time to avoid moisture build-up on the surface that leads to rust.



## DON'TS

- ✗ Don't have the BBQ closer than 1 meter 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 allow the LPG cylinder to lie on its side. Keep it in an upright position.
- ✗ Don't use plastics or untempered glass utensils on the barbecue.
- ✗ 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 operate more than 2 burners while cooking with the hood closed.
- ✗ Don't exceed the temperature of 480°F or 220°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 as it will void your warranty.
- ✗ Do not use wipes or spays which contain abrasive chemicals to clean the BBQ. Only use a clean cloth with warm soapy water, then wipe dry.
- ✗ Do not use hotplate liners over the grills as it will restrict ventilation and cause the BBQ to overheat.
- ✗ Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- ✗ Do not replace the LCC27 regulator with a POL regulator. The LCC regulator has a safety feature that shuts off the BBQ & gas bottle in case of gas leak, thus avoiding BBQ catching fire. This feature is not available in a POL regulator.



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.

Check with your local government guidelines for setting the BBQ prior to use.

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. If connecting to Natural Gas (approved models only), please refer to instructions on page 18. 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 flammable 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 the 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 contact Garth on the number listed in the warranty section.
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.
  - Light your barbecue for the first time and turn all the burners to the low position.
  - Leave the burners alight for 30 minutes for curing. Burners on low with the hood open.
  - Let the grill cool down for 15 minutes.
  - 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 authorized person.

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



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# POSITIONING THE BARBECUE

This appliance should only be used in accordance with your local government requirements. This should include the BBQ being above ground in open-air position with natural ventilation, without stagnant areas, where gas leakage and combustion products are rapidly dispersed by wind and natural convection.

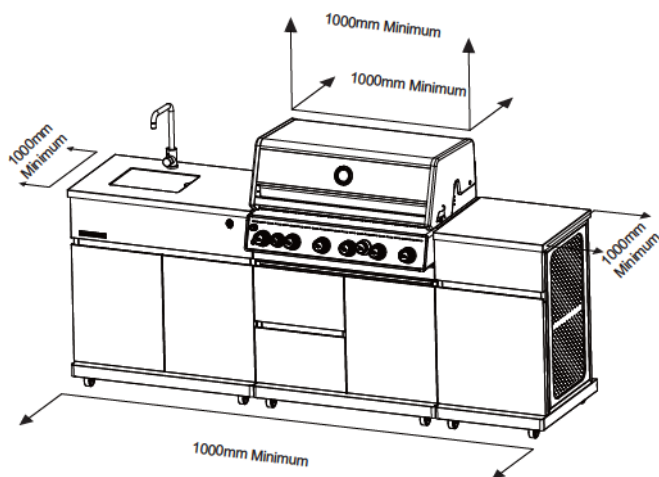
Any enclosure in which the appliance is used shall comply with one of the following:

- 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 overhead.

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

**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.**

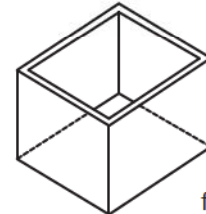


figure (a)

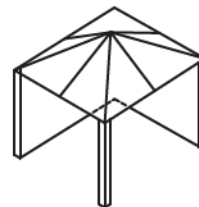
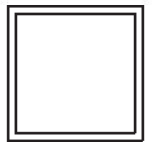


figure (b)

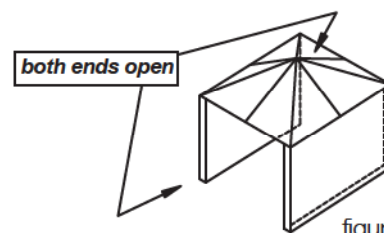
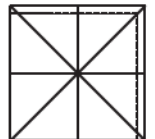


figure (c)

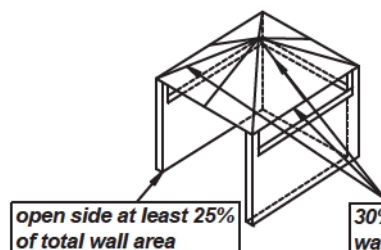
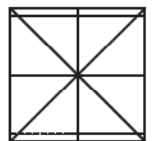
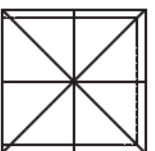


figure (d)



30% or more in total of the remaining wall area is open and unrestricted

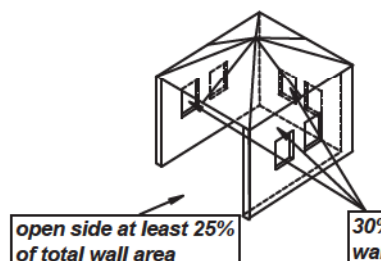
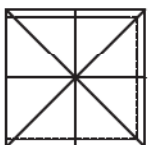


figure (e)



30% or more in total of the remaining wall area is open and unrestricted

This appliance shall only be used in an above ground open-air environment 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.

# PORTABLE GAS CYLINDERS

## What is ULPG?

ULPG is fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

## Suggest using a 9 Kg gas bottle

### How do I connect the appliance to the gas cylinder?

There are three types of connections to the ULPG cylinder. Some appliances require a hose and regulator. The regulator is a device attached to the hose to reduce the gas pressure.

The Data plate on these appliances should indicate the correct pressure-e.g. "ULPG pressure, 2.75kPa."

Other appliances simply require a hose. These deliver gas at high pressure to the appliance. The dataplate on these should read "Cylinder Pressure Only".

### How do I use the Gas Cylinder ?

Most ULPG cylinders work basically the same. There is a valve handle at the top, which you turn to release the gas. This works the same as a water tap, except that the gas is released at high pressure. Portable appliances often have a short length of hose which connects the gas bottle to the appliance.

Finally, some appliances are designed for direct connection to a certain type of cylinder (e.g. Primus or Companion). The data plate on these appliances should read "Cylinder Pressure Only".

## A few simple rules here:

### 1. Store the cylinder safely

When you are not using your ULPG cylinder, store it where it cannot be knocked around and damaged. Store it away from direct heat and make sure that the area is well ventilated in case of slow leaks building up. Also, keep away from any other bottles of compressed gases and if possible, use a cylinder sealing plug to prevent leaks.

### 2. Always keep the cylinder upright.

### 3. Refilling

When the cylinder runs out of ULPG, please swap the empty gas bottle for a full one through any gas exchange program.

### 4. Inspection

If you do not have a cylinder exchange program available in your area and have your gas cylinders filled, have the cylinder inspected EVERY 10 YEARS at an authorised testing station. The date of every inspection is imprinted onto the cylinder itself.

### 5. Repairs

Do not tamper with any fitting attached to any ULPG gas cylinder. Contact the supplier or an authorised testing station.

### 6. Keep protected from heat

Heat will increase the pressure inside the bottle due to the ULPG expanding. This could cause the safety valve to open and allow gas to escape. If the cylinder feels hot to the touch, keep the cylinder shielded from the appliance.

### 7. Hose Inspection

Check the gas hose and fittings for deterioration once a year or whenever replacing the gas cylinder. The hose must be replaced if it is cracked, split, cut or damaged.



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# USING THE BARBECUE

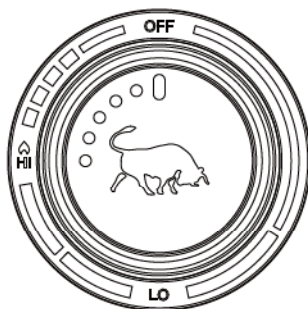
## LIGHTING INSTRUCTIONS

For main burners:

1. Read the instruction manual before lighting
2. Lift the hood
3. Press and turn slowly to high to low for auto-ignition to light
4. If the burner does not light, turn to **OFF**, wait 2 minutes and then repeat the procedure

For rear burner:

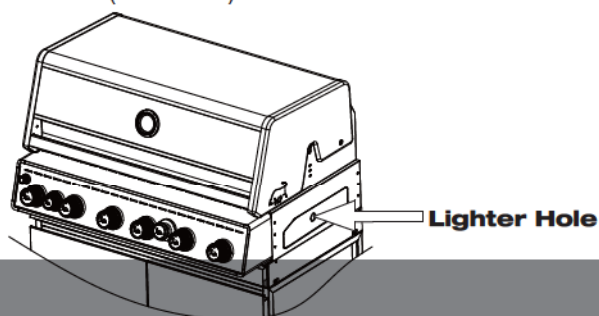
1. Read the instruction manual before lighting
2. Lift the hood
3. Before using the rear burner remove the warming rack
4. Press and turn slowly to hi and press ignition button to light
5. If the burner does not light, turn to **OFF**, wait 2 minutes and then repeat the procedure



**NOTE: It is important to ensure that all control valves, including the gas cylinder, are turned off after use.**

## FOR MANUAL IGNITION

1. Light a long match or a gas lighter with a long stem and hold adjacent to the lighter hole at the right end of the barbecue (see below).



2. Turn the right-hand gas control knob to the high 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.
4. For rear burner  
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 high and allow the barbecue to preheat for 2-5 minutes with the hood open.

## PREPARE THE COOKING SURFACE

It is preferable to apply a light coat of cooking oil using a long-handled 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 220°C. Exceeding 220°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 gives meat cooked over an open flame that delicious outdoor flavour. 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 it 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 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.



# 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.

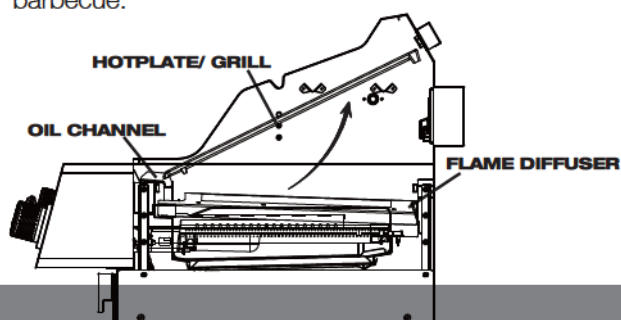
Under normal usage, The barbecue should be left burning for 5 minutes after cooking has ceased. This will burn off any excess fats, juices, etc.

After long cooking sessions, excess fats, juices and marinades can clog burners. Before removing the burners for cleaning (see instructions below), brush the burner using a barbecue brush to remove any meat particles and clean the port holes using a metal skewer or pointy metal object to remove any obstructions. Wipe injectors with a clean cloth to remove any grease/fat and use a metal skewer or pointy metal object to clear the injector hole for any obstruction. Use a bottle brush to clean the burner tube and give the burner a good tap to remove any build-up of internal rust.

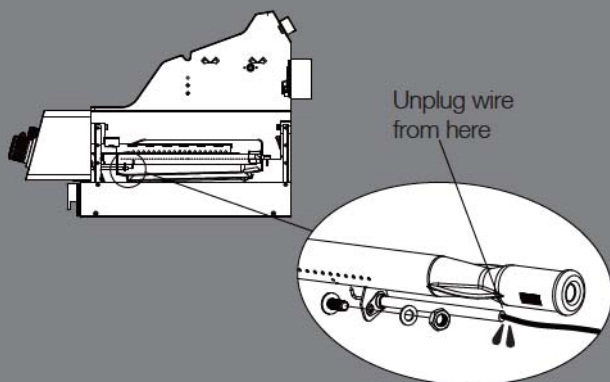
Apply a light coating of cooking oil to the burners if the barbecue is not to be used for an extended period.

## REMOVING THE BURNERS

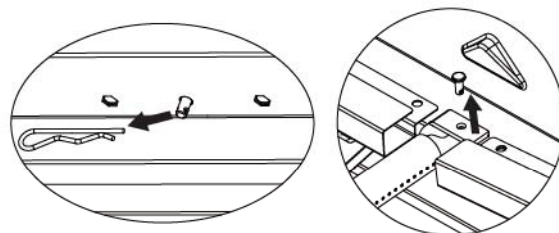
1. Make sure the barbecue has been switched off and has completely cooled down if recently used.
2. Ensure all gas control knobs are set to the off position and the gas cylinder has been turned off.
3. Lift the grill plate, oil channel and flame diffuser off the barbecue.



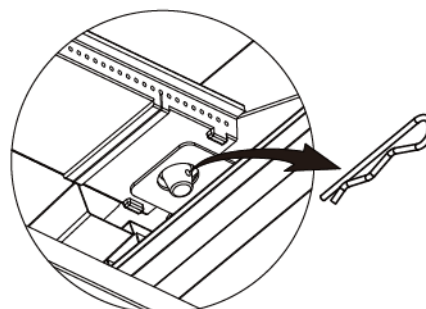
- 4(a1). For the main burner: unplug the ignition wire from the ignition pin and then remove the main burner ignition pin from the burner as shown on below.



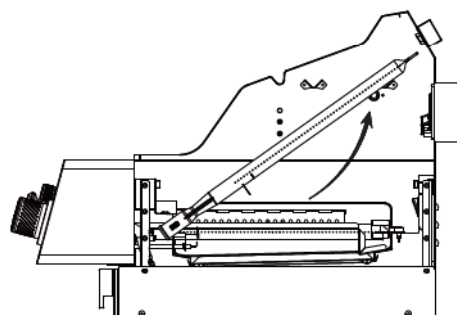
- 4(a2). For the main burner: remove the BBQ frame back cover and pull out the R-pin, then take out the burner locking pin.



- 4(b). For sear burner: pull out the R-pin as shown on below.



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



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

## CARING FOR THE GRILLS & HOTPLATES

After cooking, scrape the surface clean with a barbecue brush or a scraper.

Turn the control knobs to the Hi for five minutes with the hood open to burn off any excess grease deposits. The grills and hotplates should be cleaned regularly depending upon usage and types of food cooked (ie sausages, fatty food) in warm soapy water to prevent build-up of fats and greases. Pat dry with a clean cloth. Place the hotplates and grills on the barbecue, turn the control knobs to HI for five minutes to remove any remaining moisture with the hood open.

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.





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# MAINTAINING YOUR BARBECUE

## 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-handled 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 weatherproof cover.

## CLEANING THE OIL CHANNEL AND THE FLAME TAMER

Remove the oil channel and flame tamer from the BBQ, wash it in warm soapy water and pat dry

## CLEANING THE BBQ FRAME & CROSS LIGHTER

Use a Barbecue brush and carefully brush off the barbecue frame and cross lighter then wipe with a damp cloth. Pat dry to remove any moisture.



**WARNING**

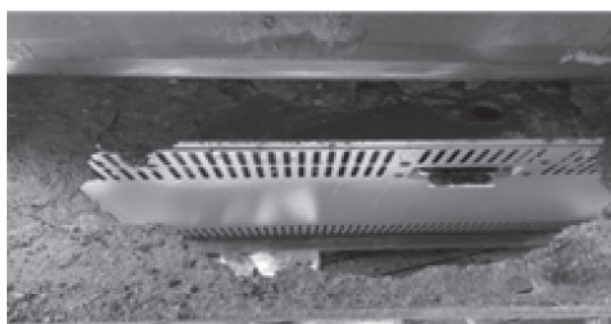
## BEWARE OF FLASH-BACK

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 13 if your bbq has not been used for an extended period of time.

## Examples of poor care and maintenance which will void warranty!

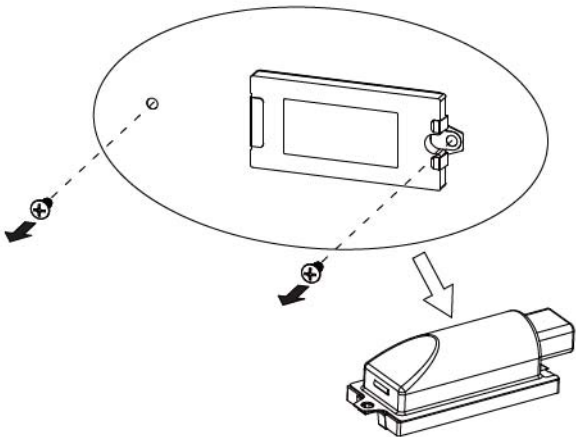


**REPLACING LIGHT BULB**

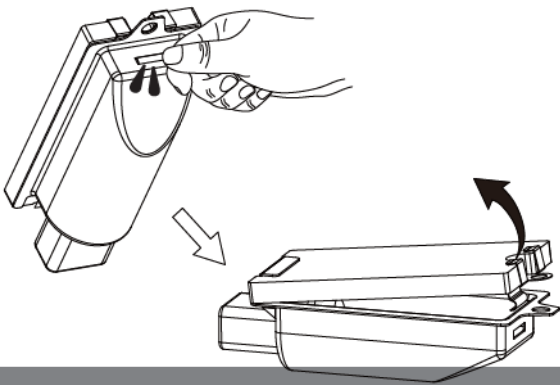
**BBQ LIGHT**

|  | Light Bulb Type | Maximun Voltage | Maximun Wattage |
|-----------------------------------------------------------------------------------|-----------------|-----------------|-----------------|
|                                                                                   | G4              | 12V             | 10W             |

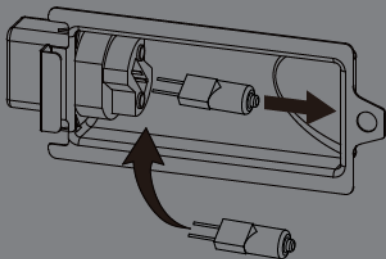
**STEP 1.**



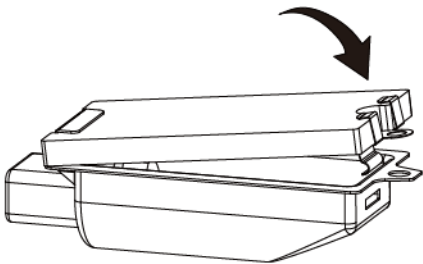
**STEP 2.**



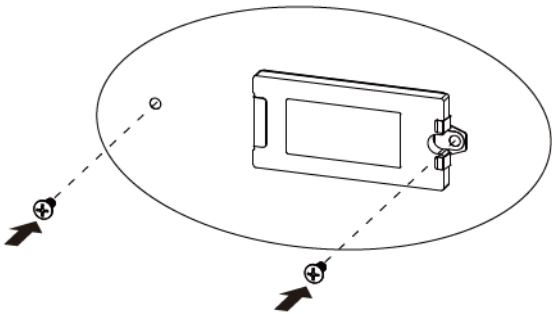
**STEP 3.**



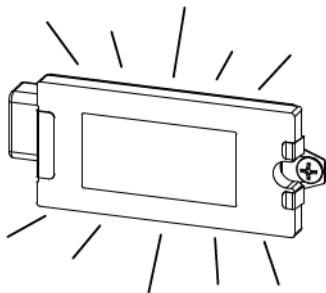
**STEP 4.**



**STEP 5.**



**STEP 6.**

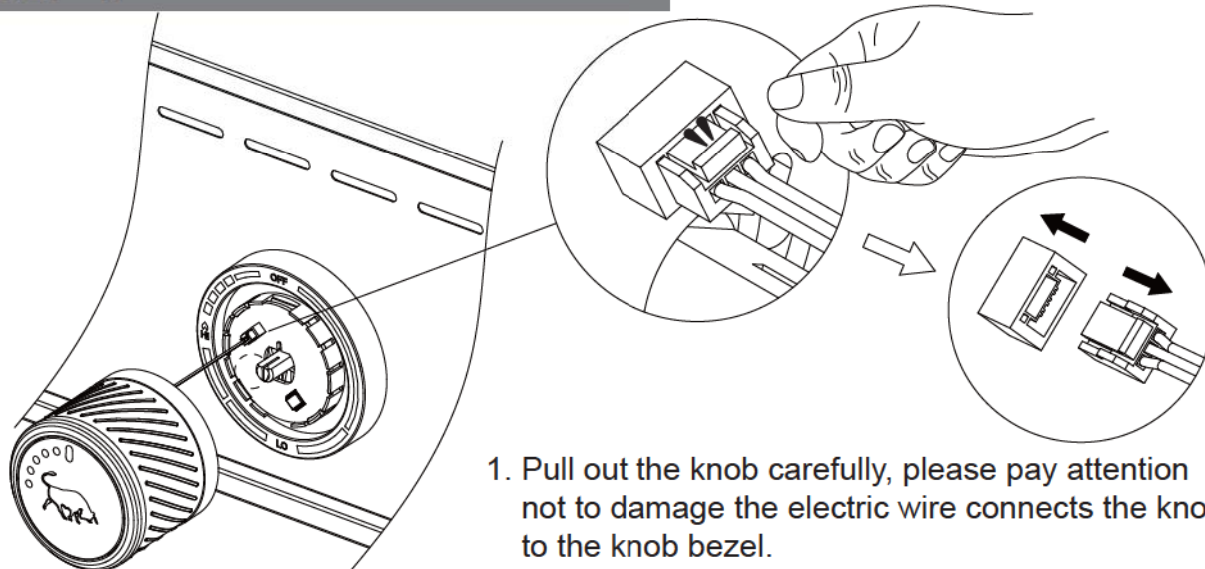




## REPLACING KNOB

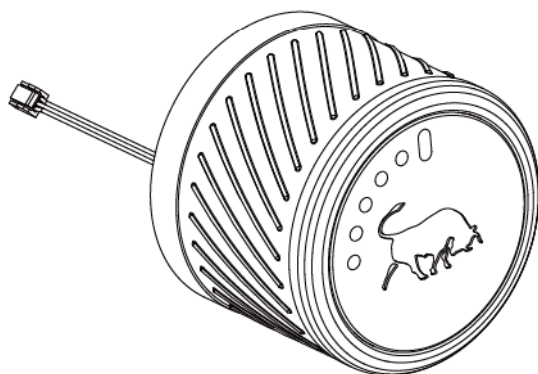
Before replacing the knob, please turn off the power and close the gas bottle.

### STEP 1.



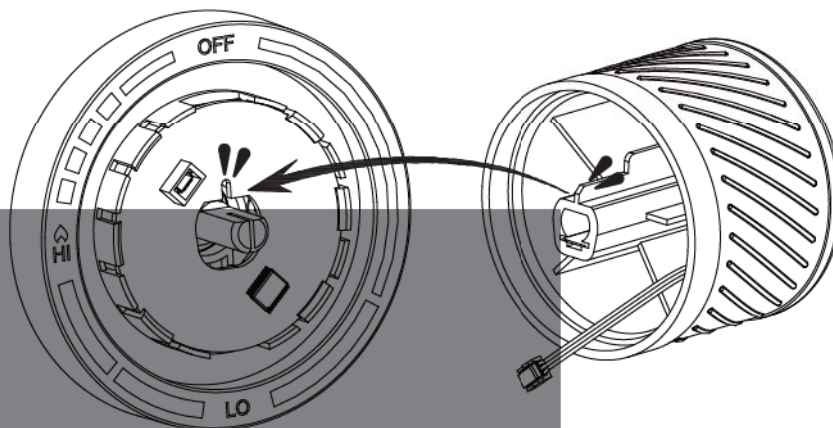
1. Pull out the knob carefully, please pay attention not to damage the electric wire connects the knob to the knob bezel.
2. Unplug the connection between the electric wire to knob bezel as shown on.

### STEP 2.



1. Using a new knob.

### STEP 3.



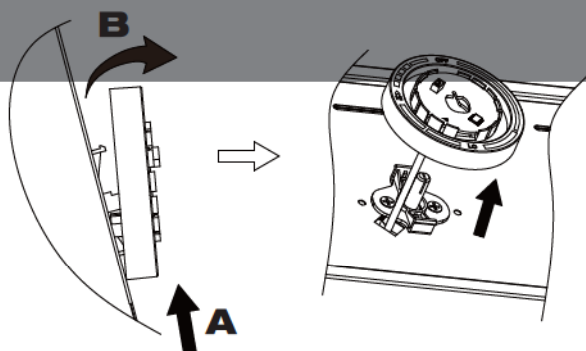
1. Turn the circuit board on knob bezel, so that the breach marked on diagram is on 12 O'clock direction so that it can match the tab on the knob as marked on diagram.
2. Connect the knob to the knob bezel by the electric wire.
3. Insert the new knob into the gas valve shaft.



## REPLACING KNOB BEZEL

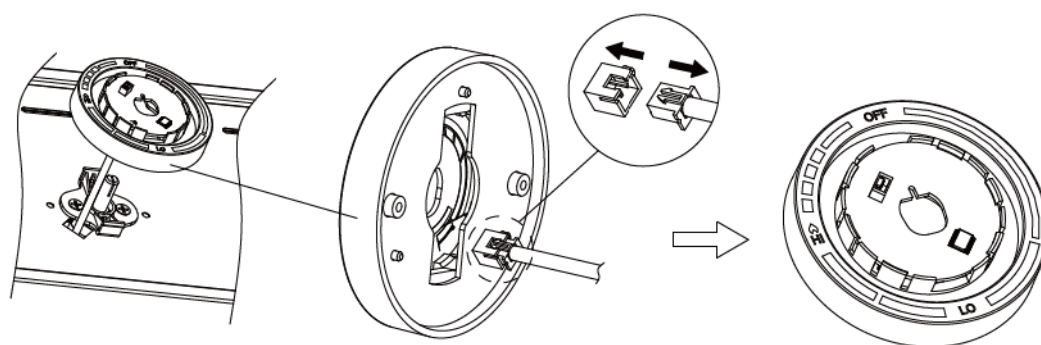
Before replacing the knob bezel, please turn off the power and close the gas bottle.

### STEP 1.



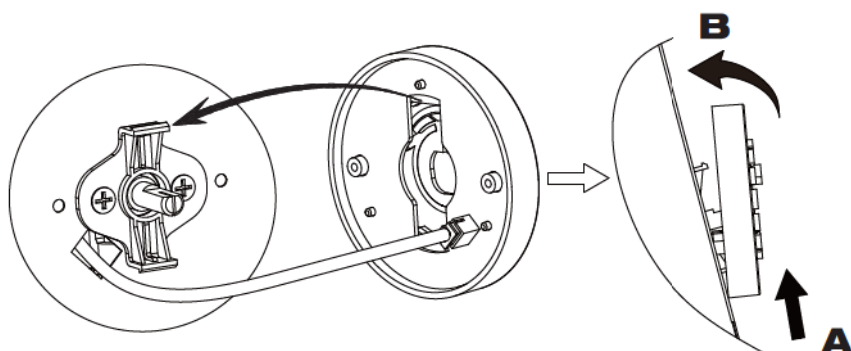
1. Refer to the steps on page 16 to remove the knob.
2. Lift up the knob bezel as shown by arrow A
3. Swing out the knob bezel carefully as shown by arrow B, please pay attention not to damage the connection of the electric wire.

### STEP 2.



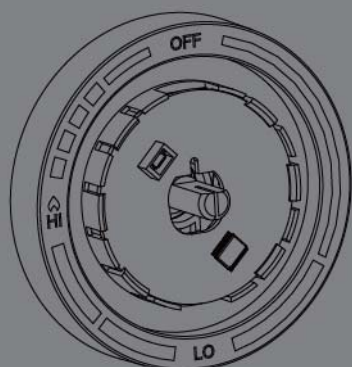
1. Unplug the connection between the light wire and knob bezel.

### STEP 3.



1. Use a new knob bezel, connect the light wire to the knob bezel.
2. Line up the knob bezel fitting bracket with the opening in the back of the knob bezel.
3. Move up knob bezel until it catches the bottom buckle of the fitting bracket as shown by arrow A.
4. Swing the knob bezel and then lock it to the top buckle of the fitting bracket as shown by arrow B.

### STEP 4.



1. Finish the replacement of the knob bezel.
2. Refer to the steps on page 16 to install the knob.

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# TROUBLESHOOTING

| PROBLEM                                                                  | POSSIBLE CAUSE                                                                                  | SOLUTION                                                                                                                                                                                                                                                                                                                                                                                                         |
|--------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| My BBQ will not light properly                                           | Insufficient gas supply to the burners                                                          | <ul style="list-style-type: none"><li>· Check LPG gas supply</li><li>· Check to ensure all gas connections are secure</li><li>· Check that the end of each burner is positioned properly over each gas valve</li></ul>                                                                                                                                                                                           |
| When first lighting my BBQ there is a strong smell of gas                | There could be a possible gas leak                                                              | <ul style="list-style-type: none"><li>· Turn off the gas supply</li><li>· Check all connections are tight and secure</li><li>· Perform a soapy water leak test as instructed on page 35</li></ul>                                                                                                                                                                                                                |
| While assembling my new BBQ I have found a damaged or missing part       | There could be a possible gas leak                                                              | <ul style="list-style-type: none"><li>· Locate the serial number of your BBQ as found on the silver data plate. Then, it's a good idea to write the serial number &amp; date of purchase in the MATADOR WARRANTY section for quick future reference.</li><li>· Then, refer to the LIST OF SPARE PARTS to identify the missing part(s) and contact GARTH Support (refer: Contact Information on page 2)</li></ul> |
| Why are the flames so hot coming from the burner?                        | Each burner is 15 MJ, designed to be extremely hot when on a HIGH setting                       | Lower the flame by turning the control knob to the lower setting                                                                                                                                                                                                                                                                                                                                                 |
| Why does rear burner heat not change when adjusting the control knob     | There is minimal difference between LOW and HIGH settings on the rear burner                    |                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Rear burner not lighting/gas not flowing after converting to natural gas | The rear burner injector was not changed when BBQ was converted                                 | Contact your gas fitter to arrange for the injector to be replaced                                                                                                                                                                                                                                                                                                                                               |
| The Rear burner ignition won't spark                                     | Piezo ignition battery is flat                                                                  | Replace battery                                                                                                                                                                                                                                                                                                                                                                                                  |
| The rear burner flame is flickering                                      | Rear burner mesh is burnt out or corroded                                                       | Mesh to be replaced. Contact GARTH Support                                                                                                                                                                                                                                                                                                                                                                       |
| BBQ fascia is very hot                                                   | Poor ventilation in the firebox                                                                 | Ensure grill has not been replaced with hotplate.<br>Do not cover grill with hotplate liner or large baking dish/tray as this can divert heat to the front and sides of the BBQ                                                                                                                                                                                                                                  |
| Flames are very low after converting to natural gas                      | Low pressure from mains gas. Incorrect injectors were installed when converting to natural gas. | Speak to the gas fitter to test mains pressure, and replace injectors if needed                                                                                                                                                                                                                                                                                                                                  |

# TROUBLESHOOTING

| PROBLEM                                                  | POSSIBLE CAUSE                                                                                                       | SOLUTION                                                                                                                                                       |
|----------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Stainless steel sealant is flaking or discolouring       | Using harsh or abrasive cleaning solution to clean surfaces of the BBQ                                               | Only use warm soapy water and a soft cloth to clean the exterior of the BBQ                                                                                    |
| Glass viewing window cracks or shatters                  | The temperature inside the BBQ exceeds 220°C with the hood closed                                                    | Only use 2 outside burners when cooking with the hood down, and ensure the temperature does not exceed 220°C                                                   |
| The fat fire inside the BBQ                              | Build up of fats, oils and organic matter inside the BBQ                                                             | Clean the BBQ according to the instructions                                                                                                                    |
| Fats and oils not draining away from the cooking surface | BBQ may not be on a level surface<br>Plates and grills may be in backwards impeding drainage into the grease channel | Check that the bbq is on a flat, level surface<br>Check that the plates are installed with drainage channels directed to the front of the BBQ                  |
| Grills and hotplate rusting                              | Organic matter and moisture left on surfaces                                                                         | Clean grills and hotplates regularly as per instructions in the Cleaning and Maintenance section on page 13                                                    |
| Flames not coming out of burners                         | Burner port holes blocked                                                                                            | Clean burners and port holes regularly as per instructions in Cleaning and Maintenance section on page 13                                                      |
| Control knobs and bezels melted or disfigured            | BBQ Fascia overheated due to fat fire<br>poor ventilation or exceeding 220°C with BBQ hood down                      | Contact Garth support for replacement of knobs and bezels.                                                                                                     |
| Your BBQ can not be turned on,                           | leaking protection mechanism of the LCC27 regulator                                                                  | 1.Keep the gas cylinder on<br>2.Turn the knobs and make sure all the gas valves are in the "OFF" position<br>3.Wait for 2 minutes and then light the BBQ again |

## For Spare Parts

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 ( the data plate label is as shown on data plate section on page 7 of this instruction book ). 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](http://www.garthsupport.com) or contact us on our free call number:  
Australia - 1800 427 841  
New Zealand - 0800 357 050

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)

## Note: Recommended Maintenance

Recommended maintenance should be carried out by an authorised person every 12 (twelve) months for the life expectancy 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](http://www.garthsupport.com) for assistance.





**MATADOR**

# CONNECTING NATURAL GAS

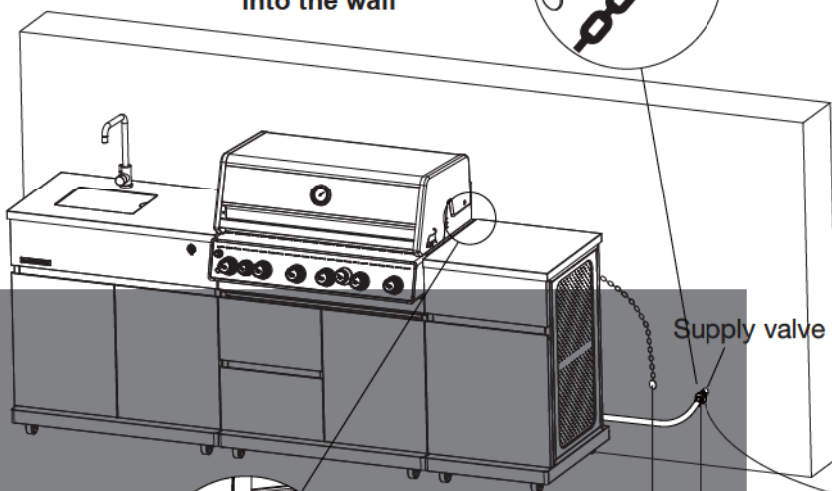
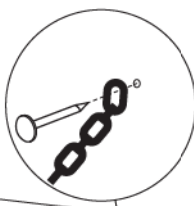
This barbecue model is approved for conversion from ULPG to Natural Gas.

The following steps are required to complete the conversion:

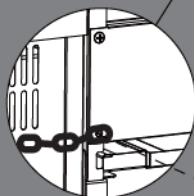
1. Contact a registered Gas Fitter / Plumber to obtain a quote for the conversion and to confirm whether this appliance will work efficiently with the current gas supply to your household, in accordance with the Installation Code AS / NZS 5601.
2. The Gas Fitter / Plumber will need to source the necessary parts for the conversion.  
(Note: Replacement jets can be ordered directly from Garth with an official Purchase Order and by quoting of the Gas Fitter / Plumber's Registration Number.)
3. Upon completion of the conversion, the Gas Fitter / Plumber is LEGALLY required to issue a Compliance Certificate.
4. DO NOT attempt to complete the conversion yourself.
5. Failure to comply with these requirements and Installation Code AS / NZS 5601 will automatically void the Warranty for this product.
6. Remove the control knobs and bezels, then remove the Barbecue fascia. Replace the Sear Burner valve with the new valve GC-110A for Natural Gas.

Use the nail to hammer the restraining tether into the wall

Use the nail hammer the restraining tether into the wall



Supply valve



Screw the restraining tether to the BBQ frame

## Supply valve

Make sure the distance is less than 50 mm

Screw the restraining tether to the BBQ frame.

## Restraining tether for appliances with hoses, for connection to fixed gas supply

Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a restraining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly. NOTE: The restraining tether is intended to prevent stress from being imparted onto the hose assembly when the appliance is moved out of its normal operating position.



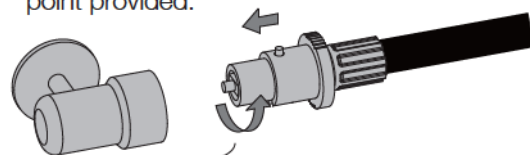
**Warning: Please make sure that the restraining tether is installed before use.**

**Note:** When replacing the gas valve injector by a plumber, Please heat up the injector area so that the sealing glue can become soft for easier removing injectors.

**Note:** When removing each gas injector from the end of each valve body, using a 7mm socket spanner/ wrench turning gently in an anti-clockwise direction. Before removing the LPG injector, use a firelighter to heat up the injector for a minute to soften the sealant, The injector can then be easily unscrewed with a spanner and avoid damaging the gas valve. Do not block the orifice at the end of the valve where the gas injector is fitted, and do not remove any of the thread sealing compound from the orifice where the injector is located.

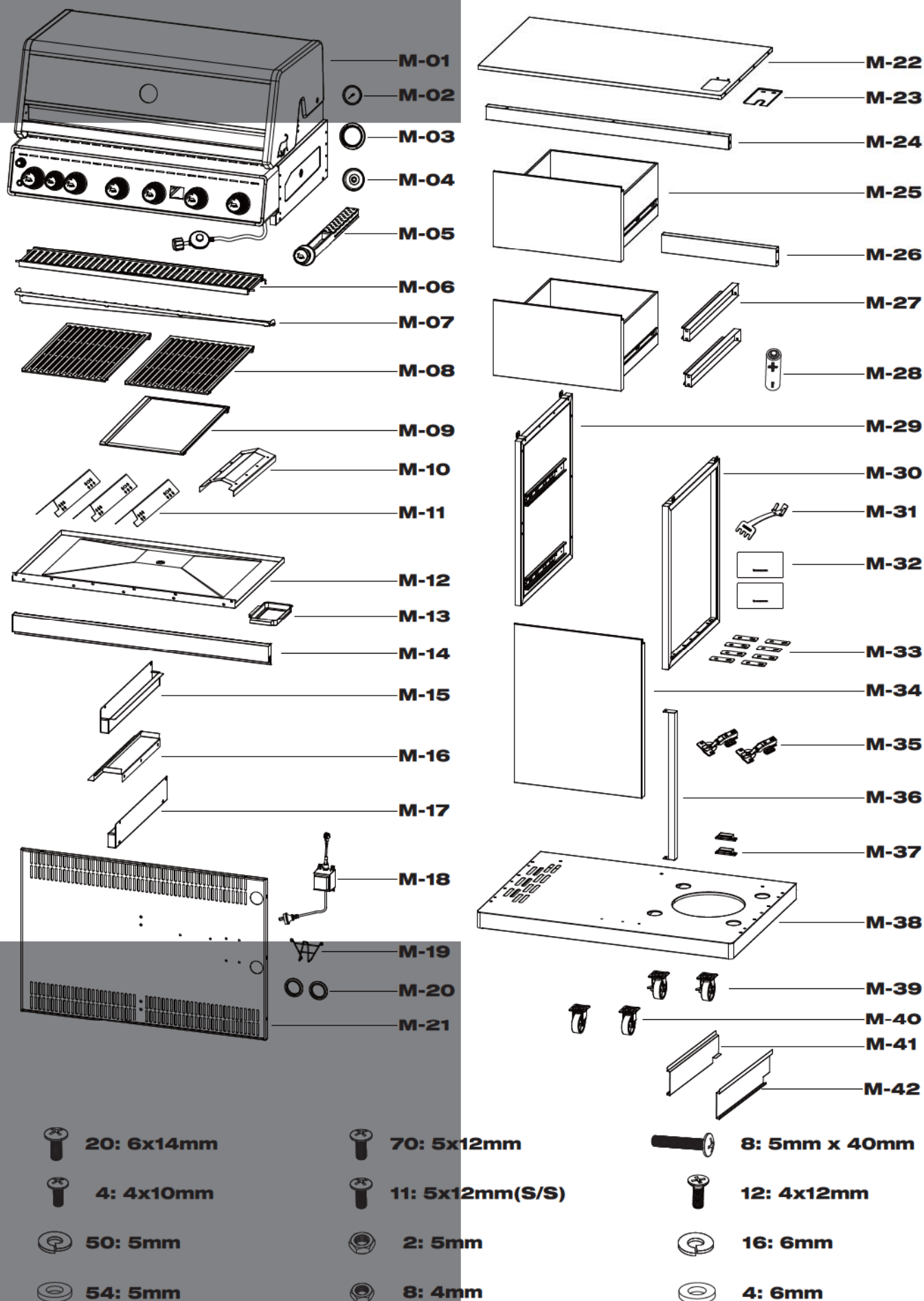
Attach the flex connector from the manifold assembly to the natural gas regulator as illustrated in the Natural Gas Hose Attachment diagram. Tighten using two wrenches. (Do not use thread sealer/pipe dope.)

**Note:** The gas grill 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.



Make sure the distance less than 50 mm

# PARTS DIAGRAM-SECTION 1

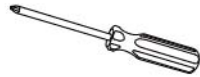




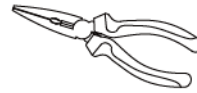
**MATADOR**

# Assembly instructions-Section 1 (Assembly of the barbecue cabinet)

Tools you will need:



screwdriver

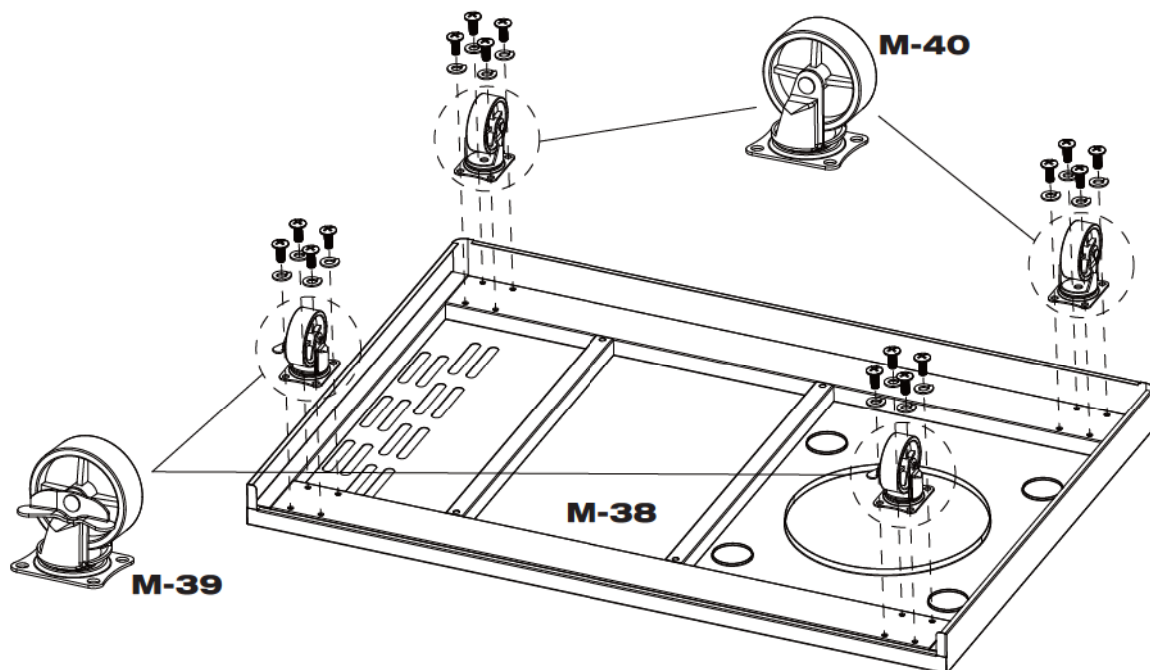


pliers

## STEP 1 (Assemble the castors)

 16: 6x14mm

 16: 6mm

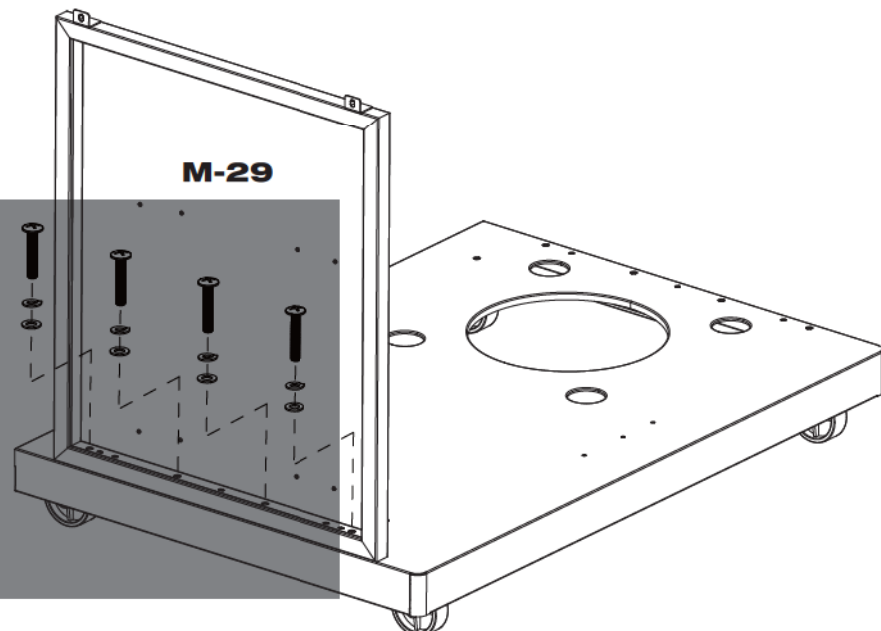


## STEP 2 (Assemble the cabinet left side panel)

 4: 5x40mm

 4: 5mm

 4: 5mm



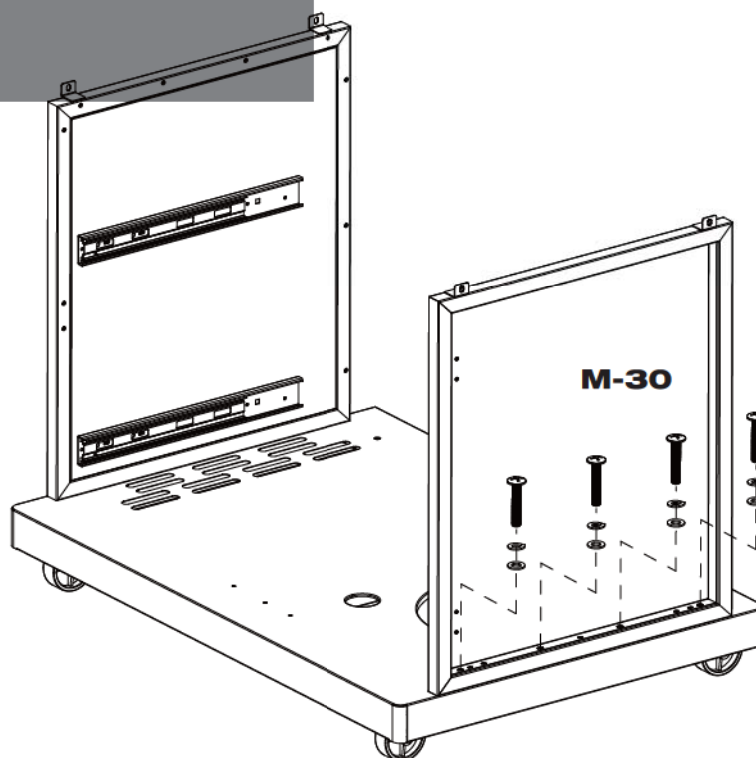


### STEP 3 (Assemble the cabinet right side panel)

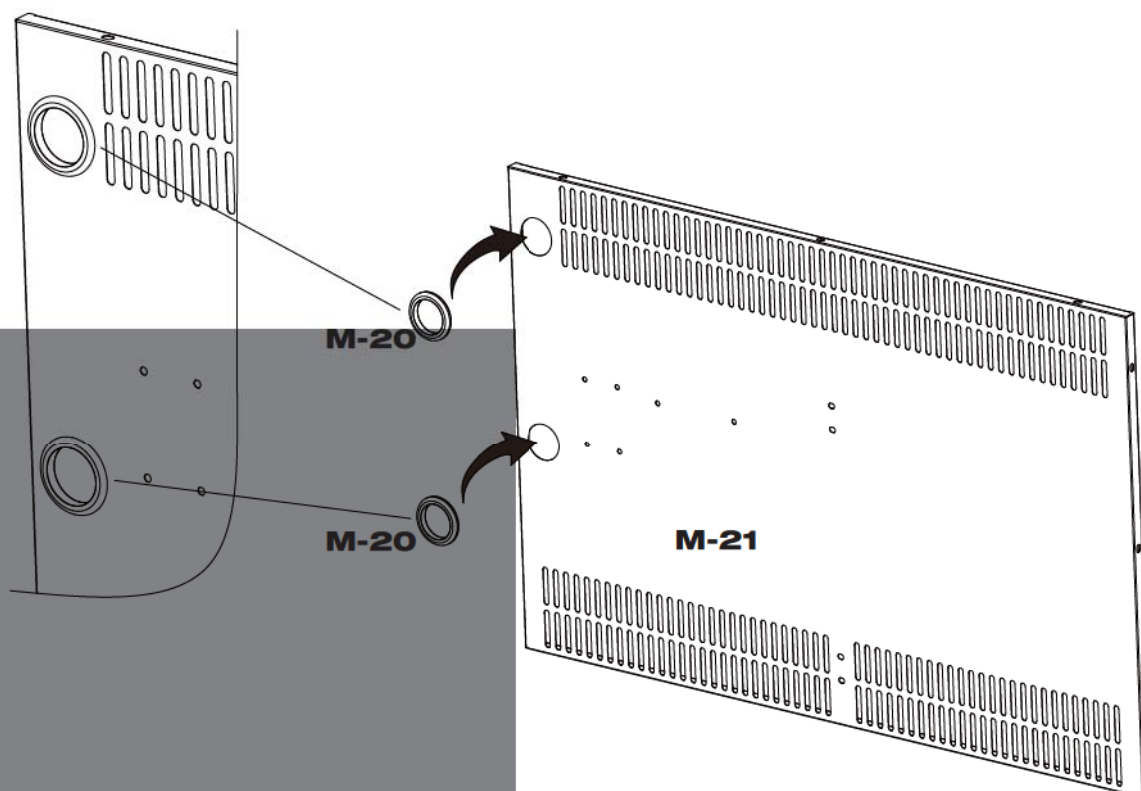
4: 5x40mm

4: 5mm

4: 5mm



### STEP 4 (Assemble the rubber rings)





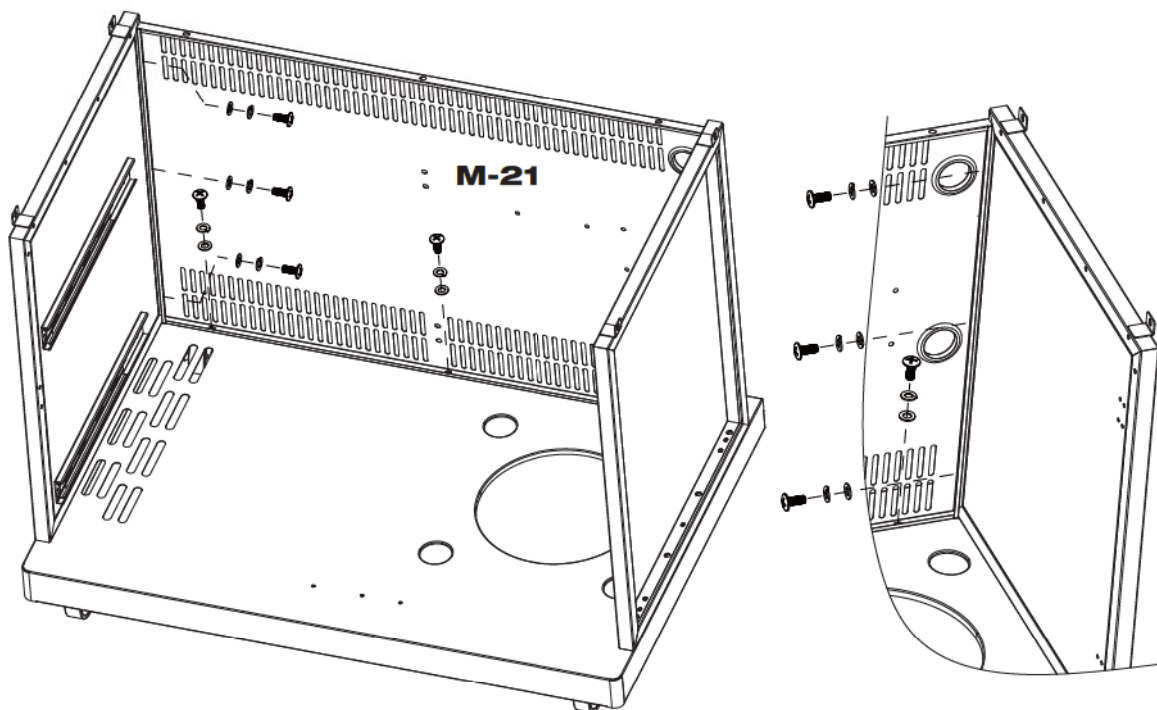
**MATADOR**

### STEP 5 (Assemble the cabinet back panel)

🔩 9: 5x12mm

⦿ 9: 5mm

⦿ 9: 5mm



### STEP 6 (Assemble the cable winding frame and transformer)

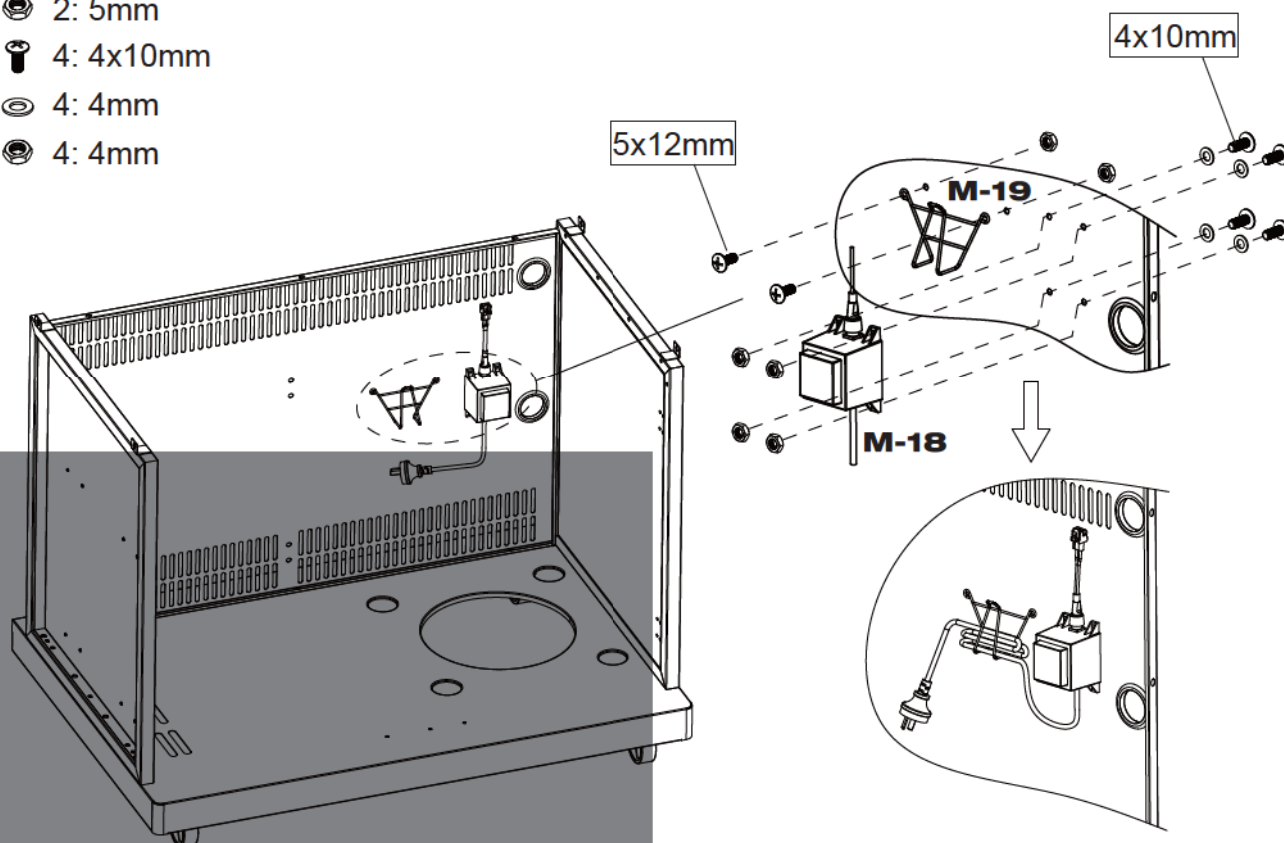
🔩 2: 5x12mm

⦿ 2: 5mm

🔩 4: 4x10mm

⦿ 4: 4mm

⦿ 4: 4mm

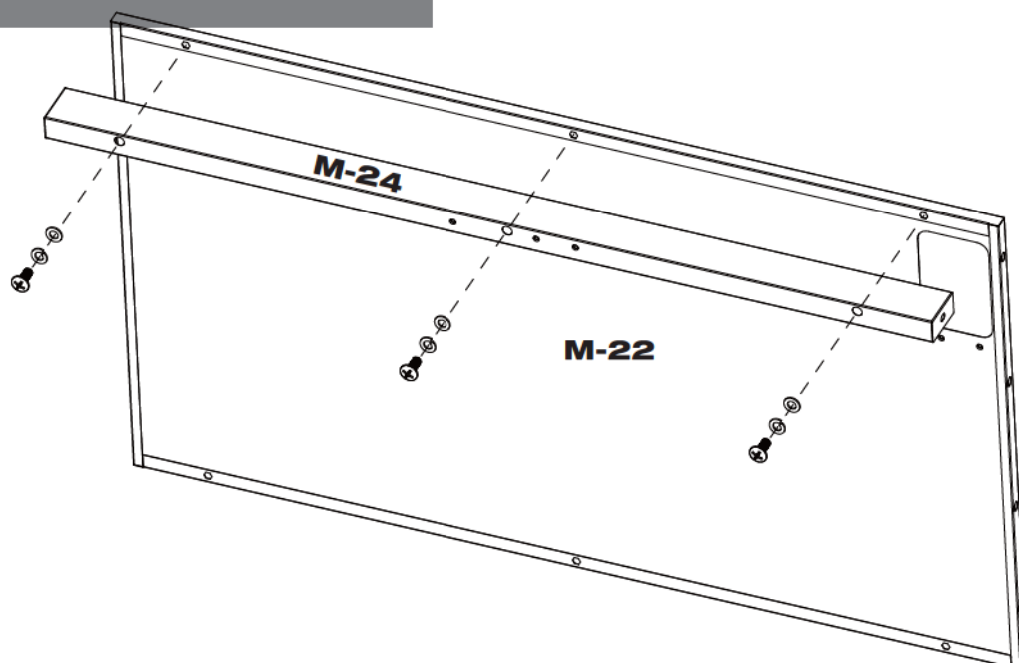


### STEP 7 (Assemble the cabinet cross bar)

🔩 3: 5x12mm

⦿ 3: 5mm

⦿ 3: 5mm

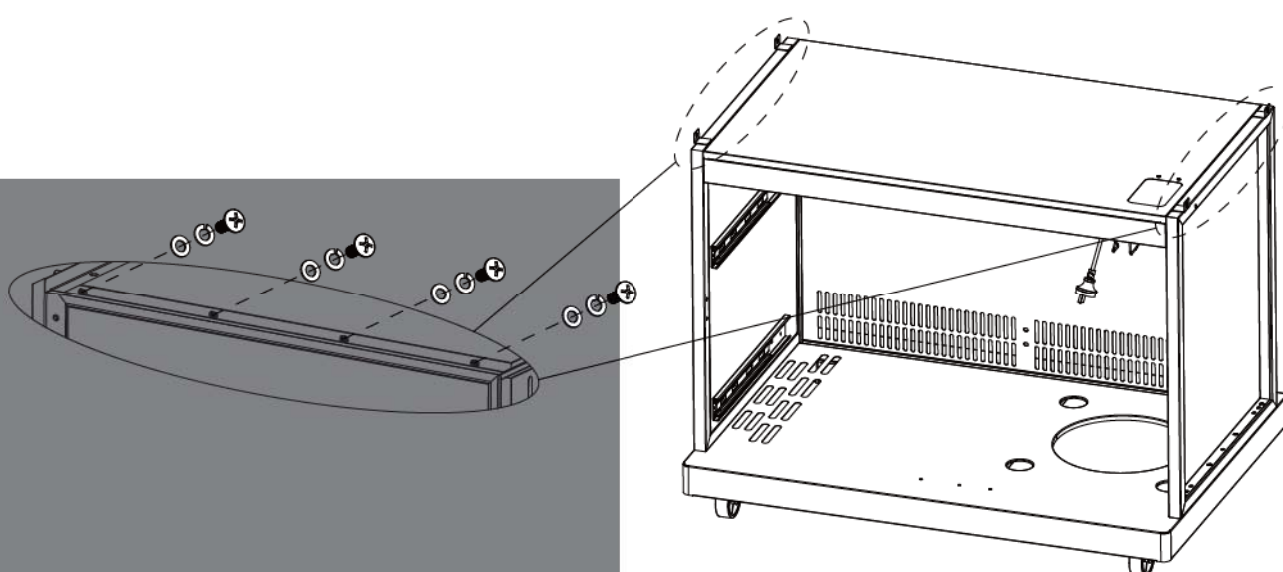


### STEP 8 (Assemble the cabinet top panel)

🔩 8: 5x12mm

⦿ 8: 5mm

⦿ 8: 5mm







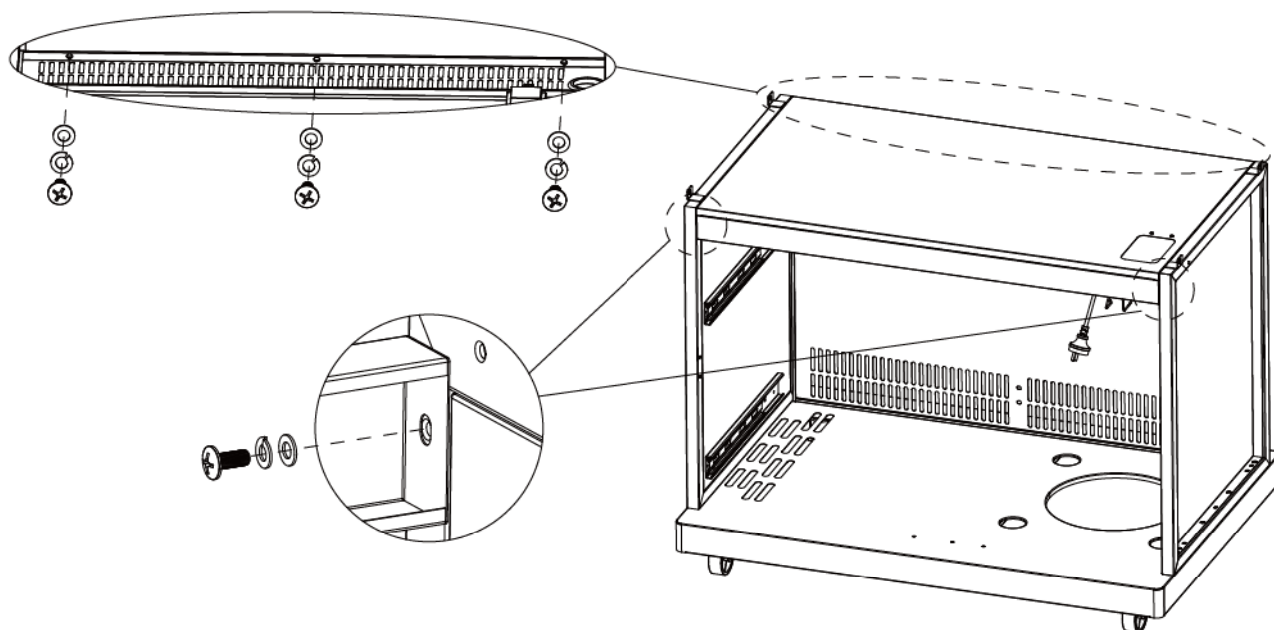
**MATADOR**

### STEP 9 (Assemble the cabinet top panel)

🔑 5: 5x12mm

⦿ 5: 5mm

⦿ 5: 5mm

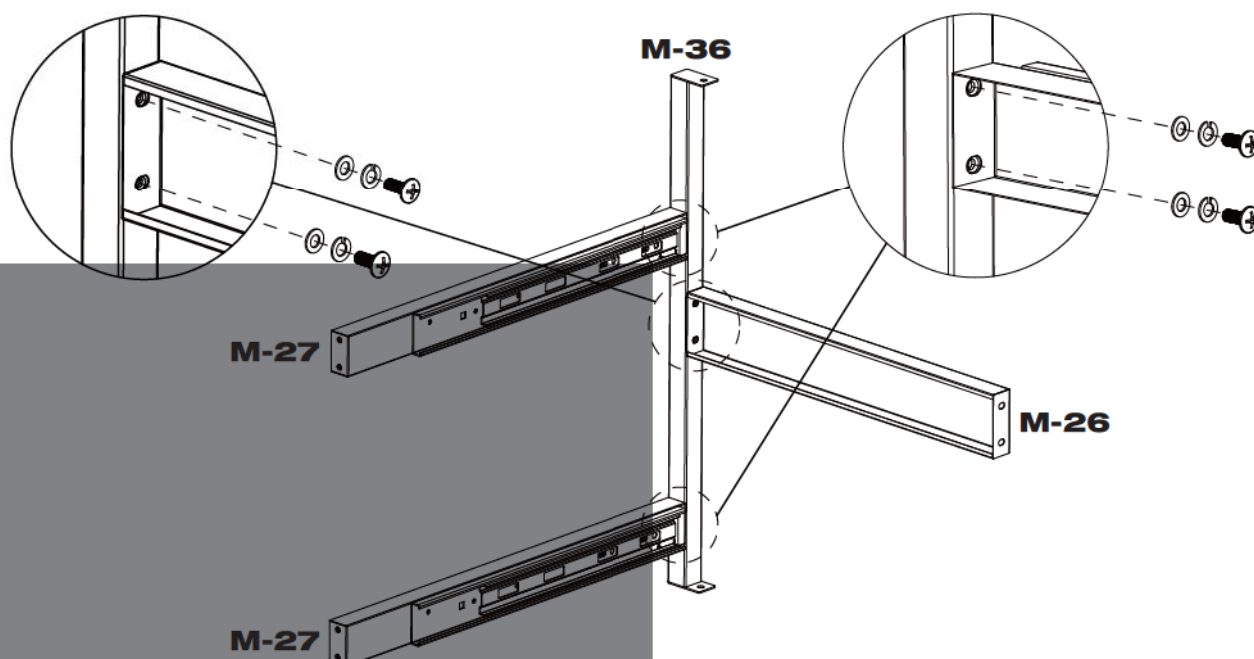


### STEP 10 (Assemble the cabinet middle support tube and drawer support)

🔑 6: 5x12mm

⦿ 6: 5mm

⦿ 6: 5mm

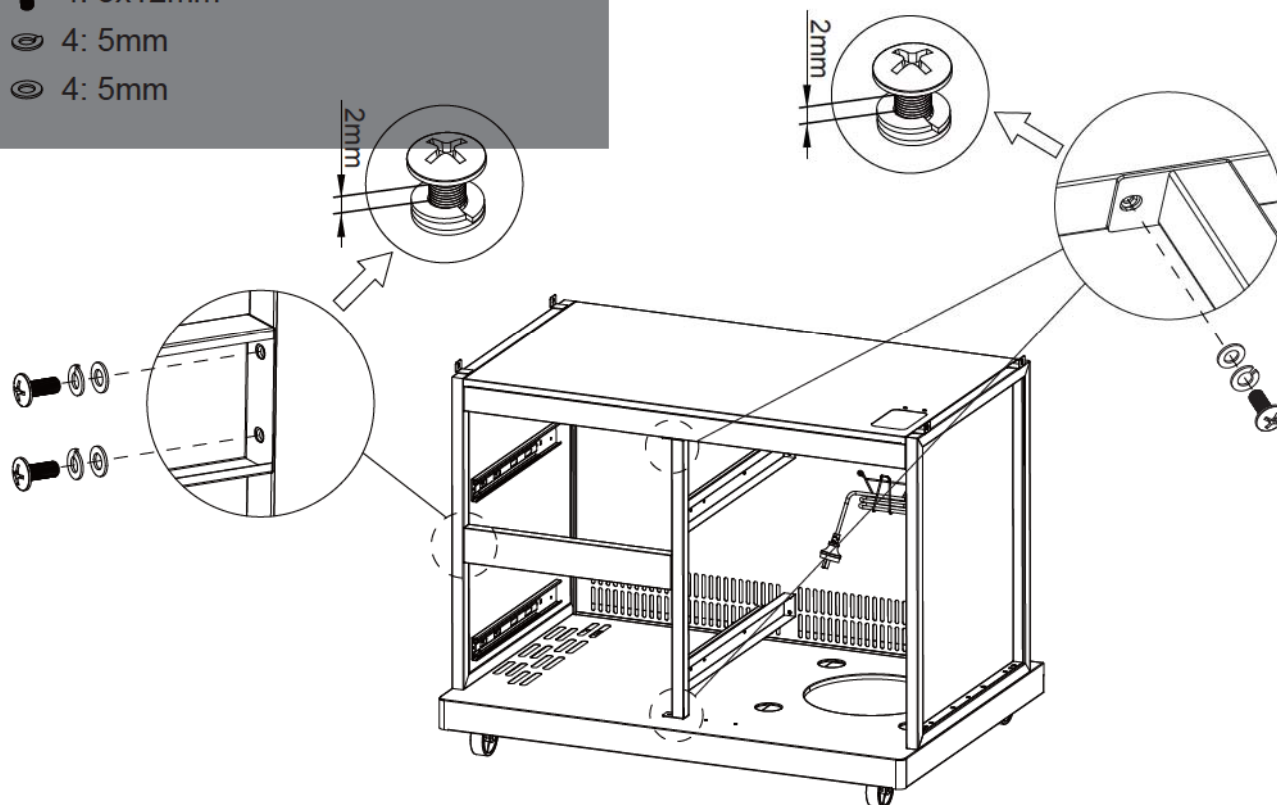


### STEP 11 (Assemble the drawer holder)

4: 5x12mm

4: 5mm

4: 5mm

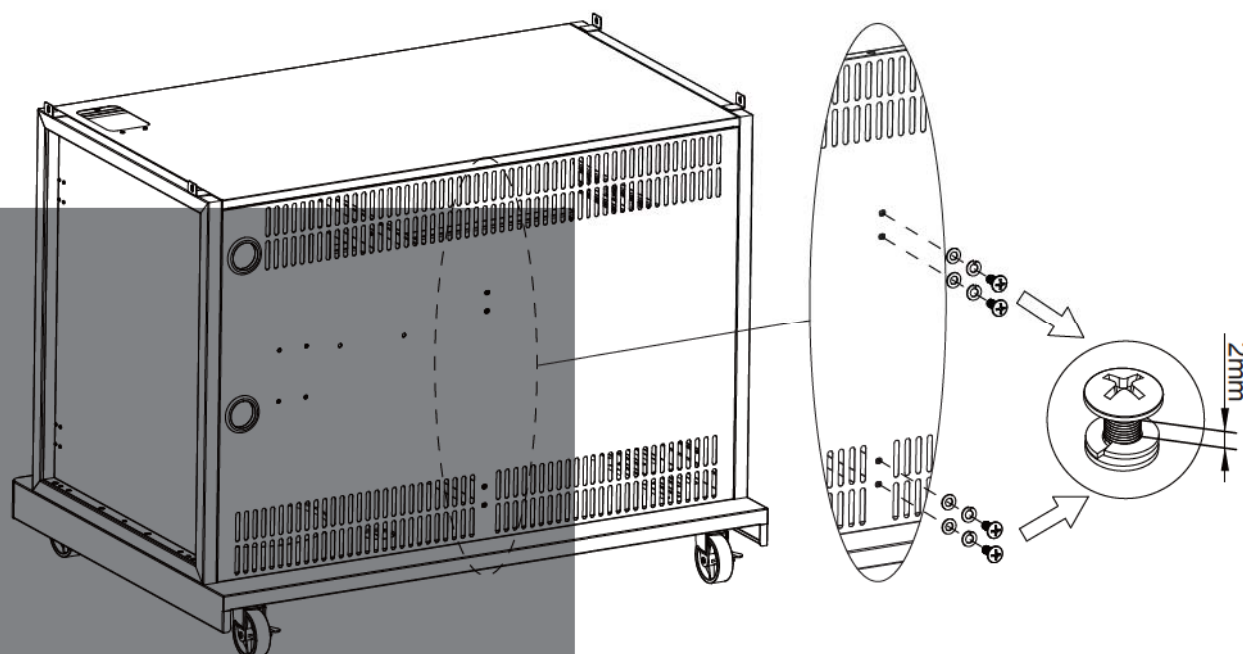


### STEP 12 (Assemble the drawer holder)

4: 5x12mm

4: 5mm

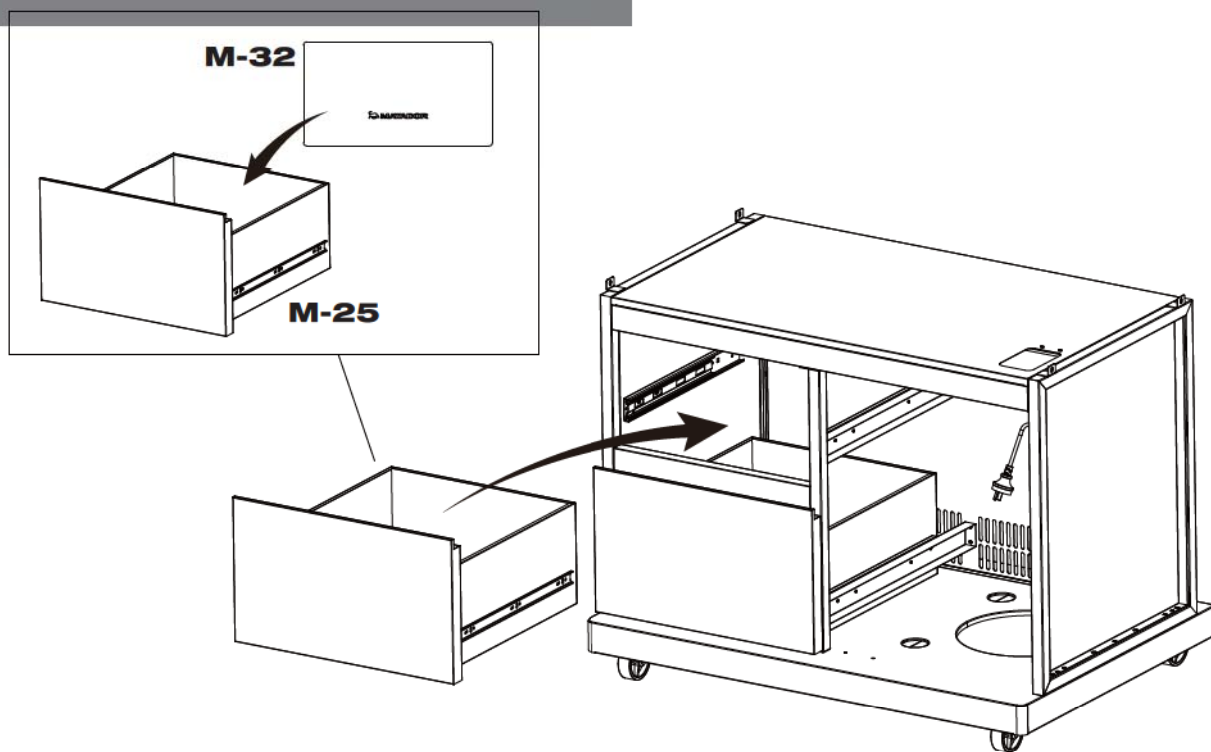
4: 5mm



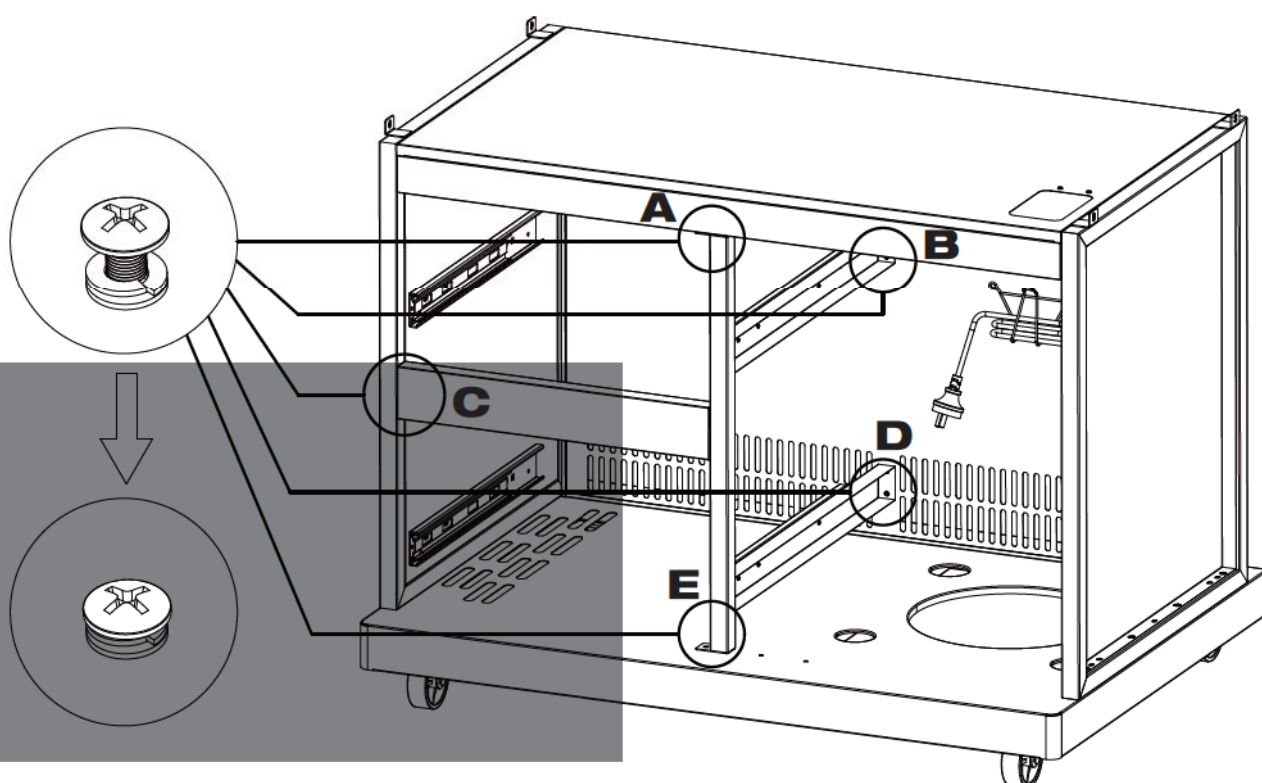


**MATADOR**

**STEP 13 (Assemble the drawer)**



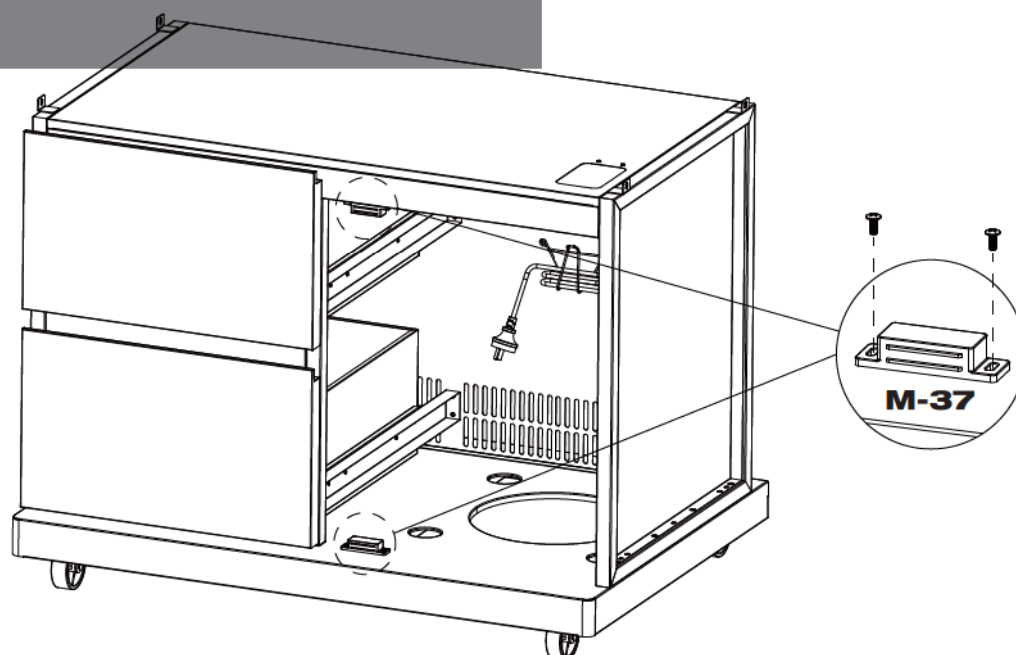
**STEP 14 (Adjust the distance of the drawer slides so that the drawer can be push in smoothly, then tighten the bolts in A, B, C, D and E position)**





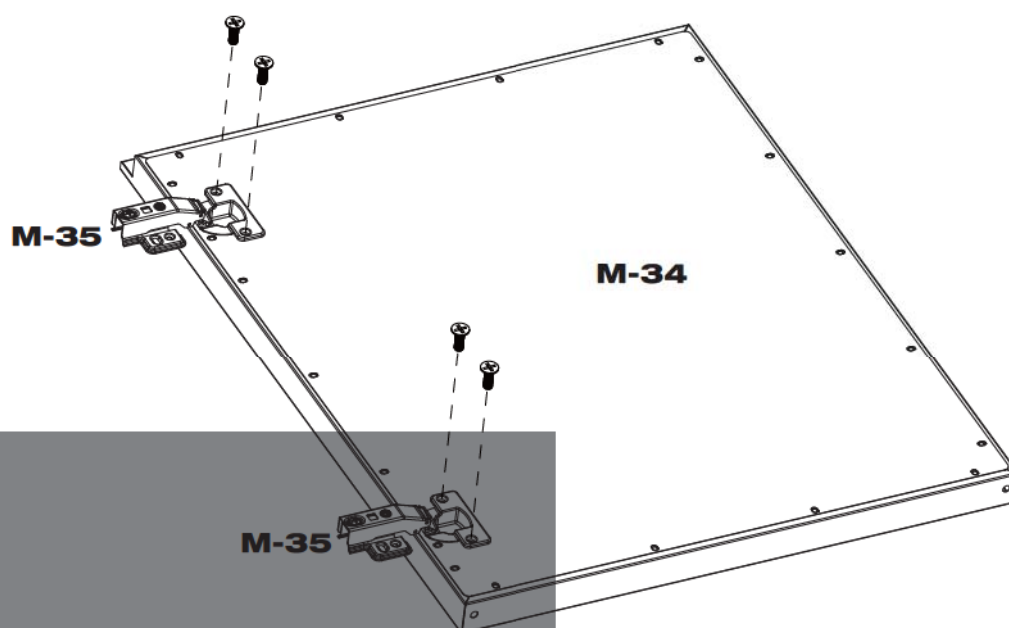
## STEP 15 (Assemble the magnets)

🔩 4: 5x12mm



## STEP 16 (Assemble the door hinges)

🔩 4: 4x12mm



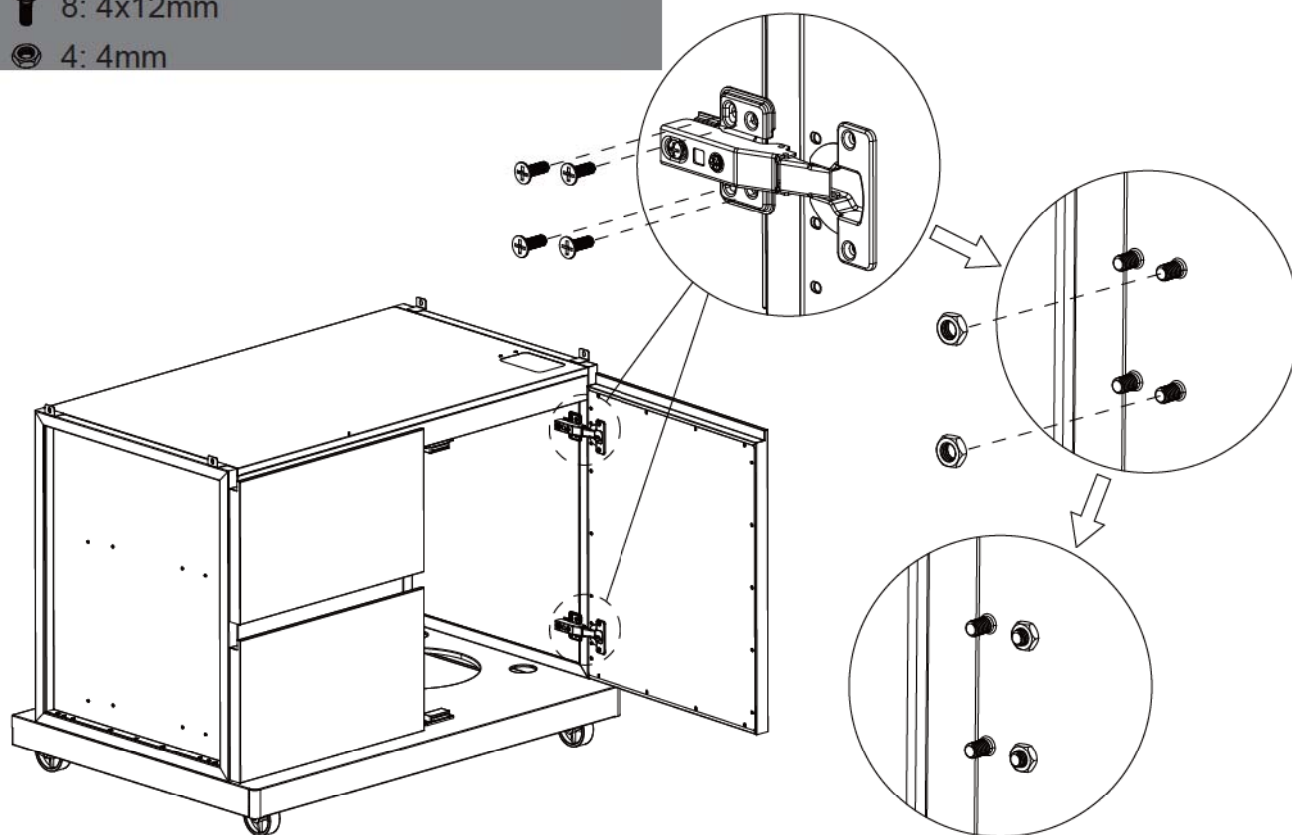


# MATADOR

## STEP 17 (Assemble the cabinet door)

8: 4x12mm

4: 4mm



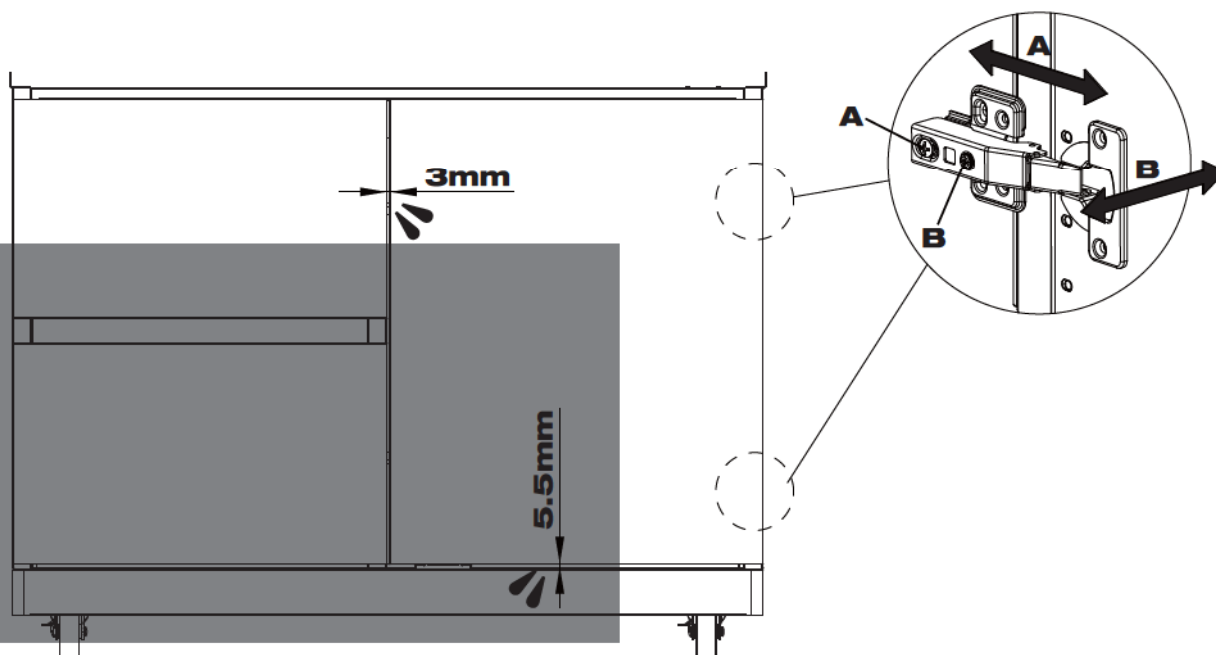
## STEP 18 (Cabinet door adjustment)

Note:

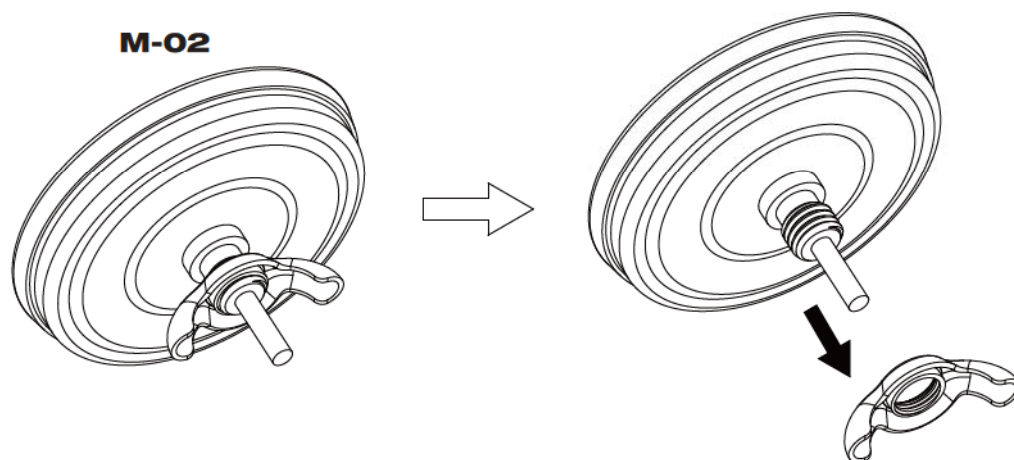
To align the door, you can just simply adjust the location of the door by Bolt A and Bolt B:

Adjust the location B (moving left/right for the door ): Using a screw driver, turning Bolt B clockwise or anti-clockwise to move left/right for the door.

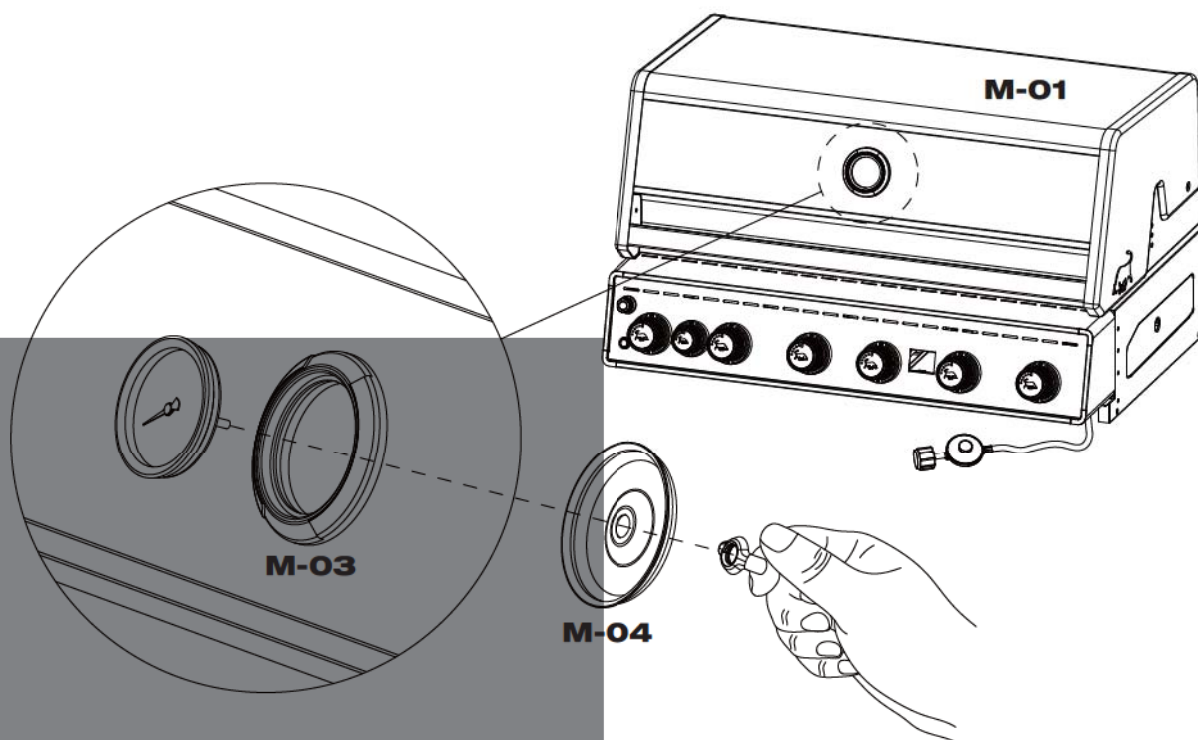
Adjust the location A(moving front/back for the door): release Bolt A, then you can move front or back for the door. tighten Bolt A after you finish adjusting the location A.



**STEP 19 (Loosen the wind-nut of the temperature gauge)**



**STEP 20 (Assemble the temperature gauge)**



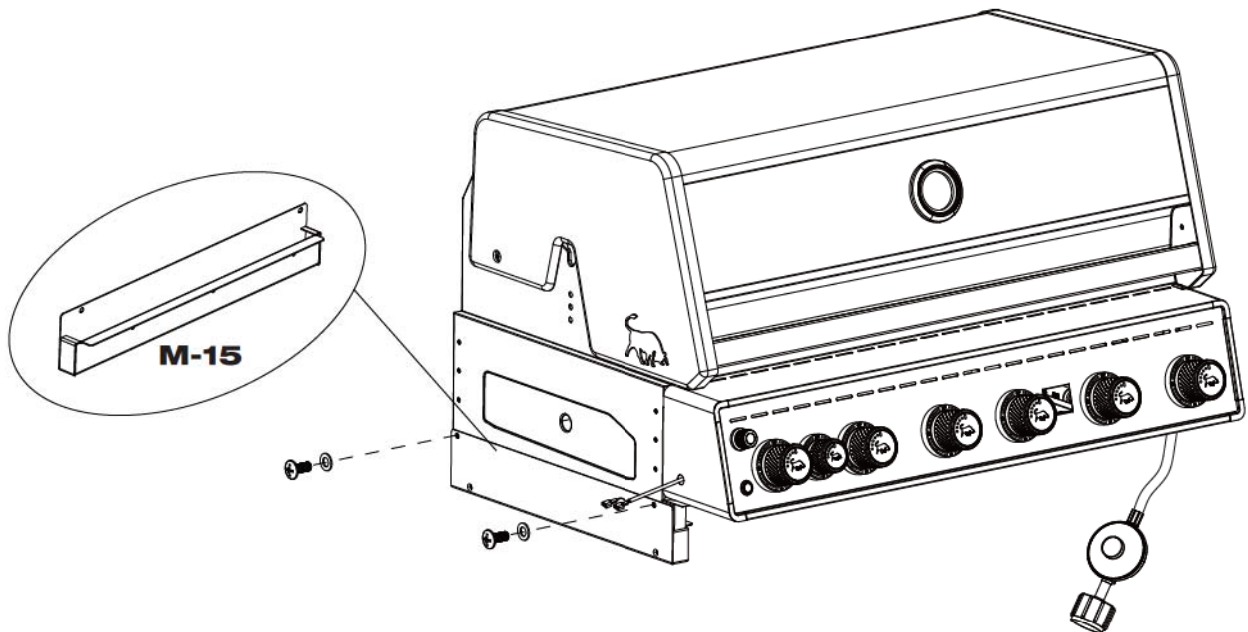


**MATADOR**

**STEP 21 (Assemble the left BBQ support foot)**

 2: 5x12mm

 2: 5mm

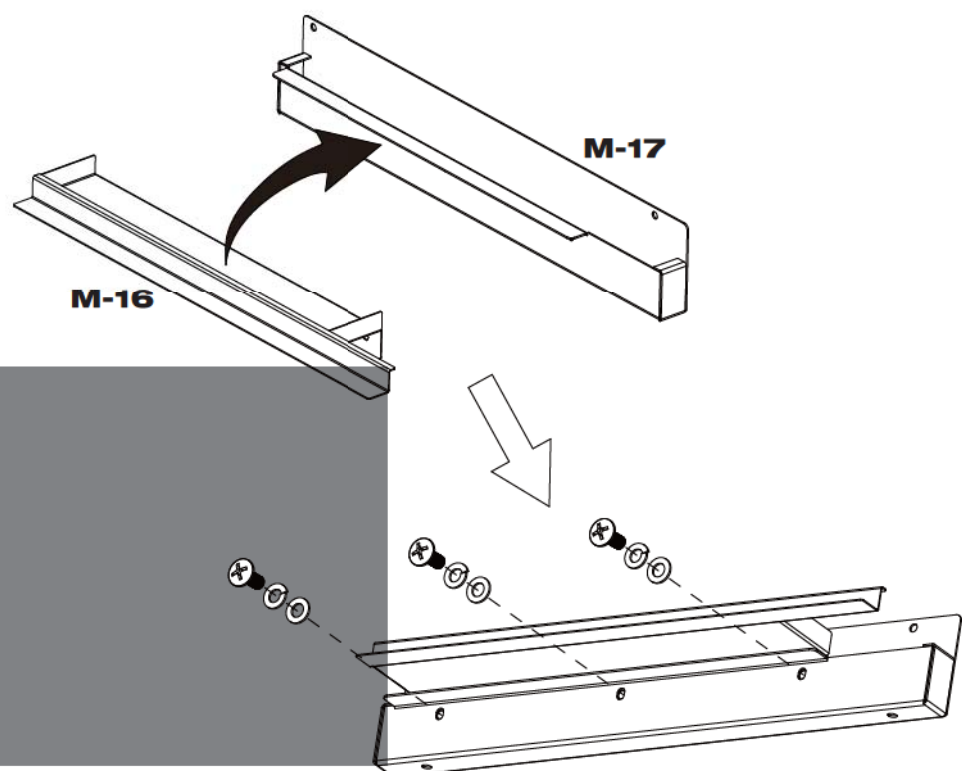


**STEP 22 (Assemble the right BBQ support foot)**

 3: 5x12mm

 3: 5mm

 3: 5mm

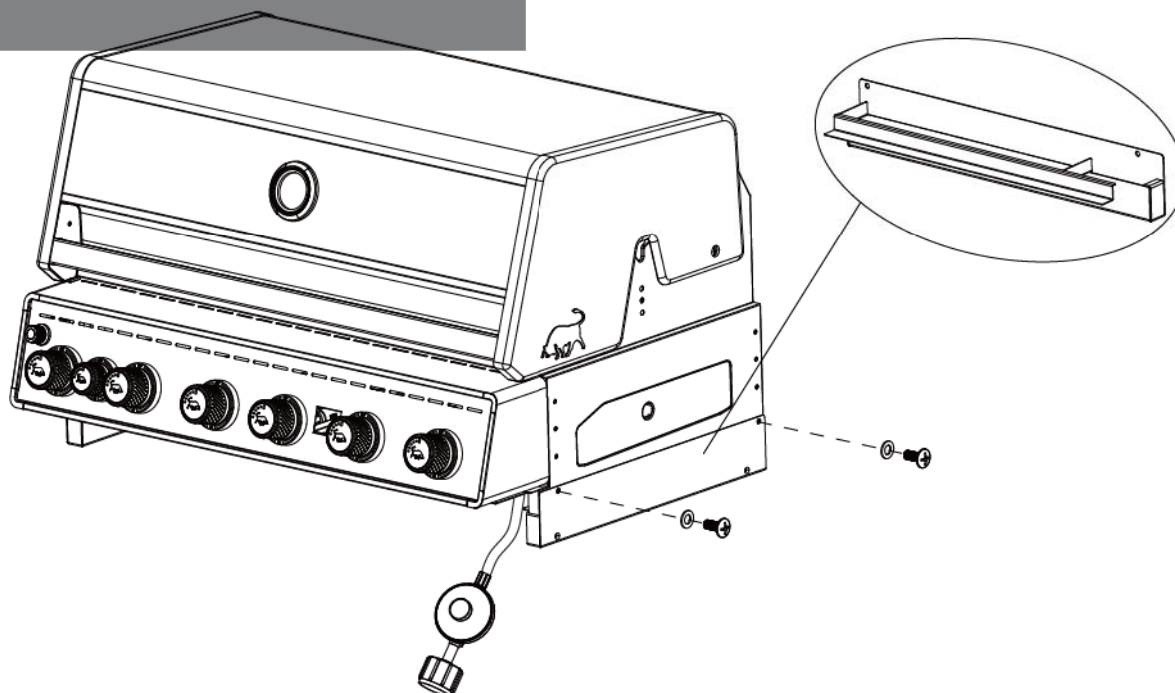




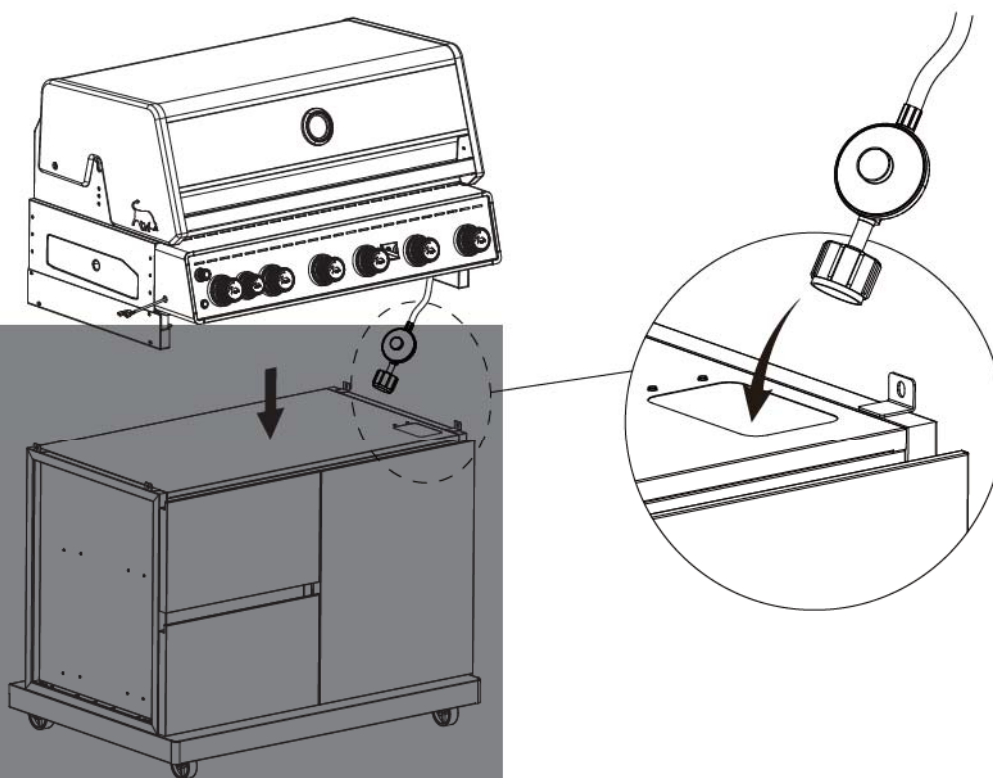
### STEP 23 (Assemble the right BBQ support foot)

🔑 2: 5x12mm

⦿ 2: 5mm



### STEP 24 (Place the BBQ on cabinet)



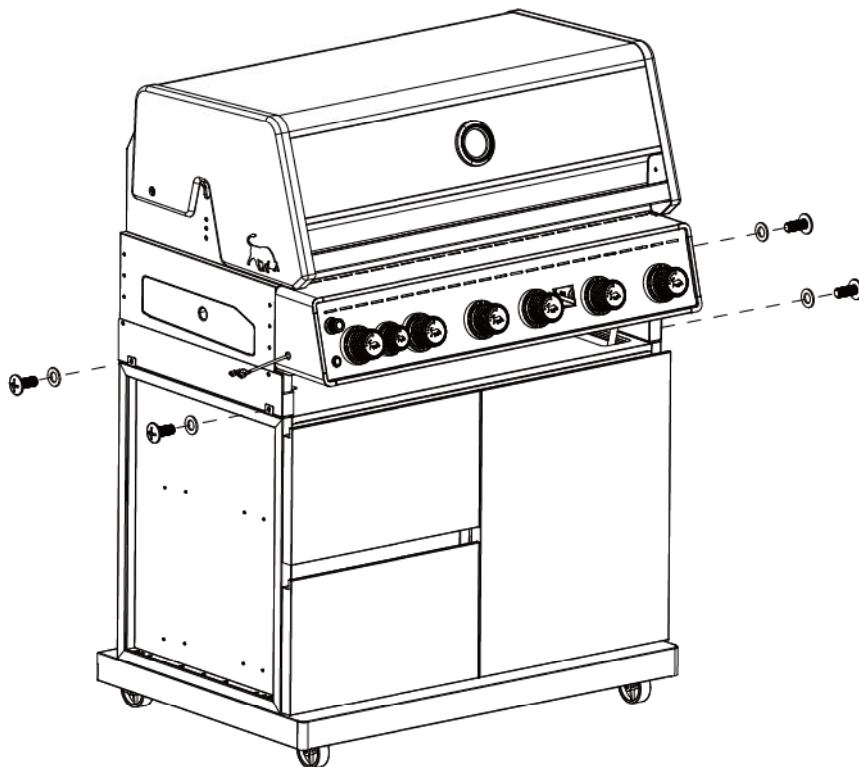


**MATADOR**

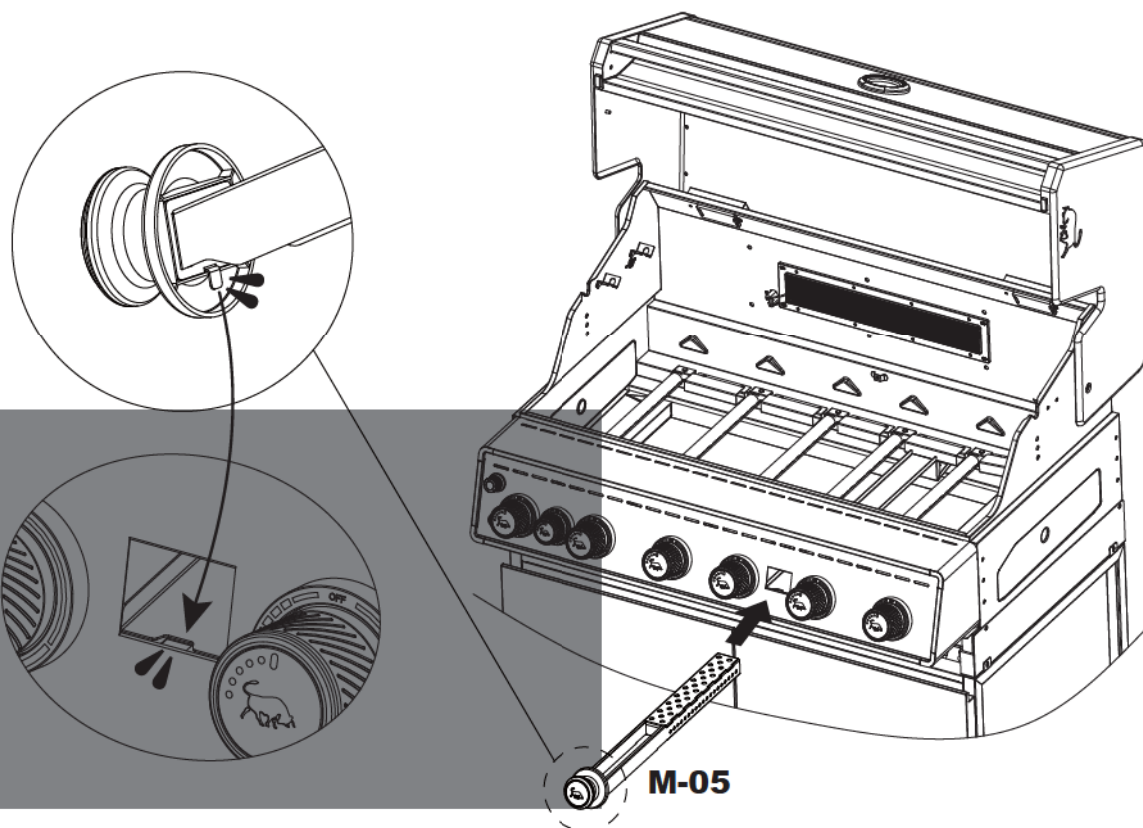
**STEP 25 (Tighten the screw)**

 4: 6x14mm

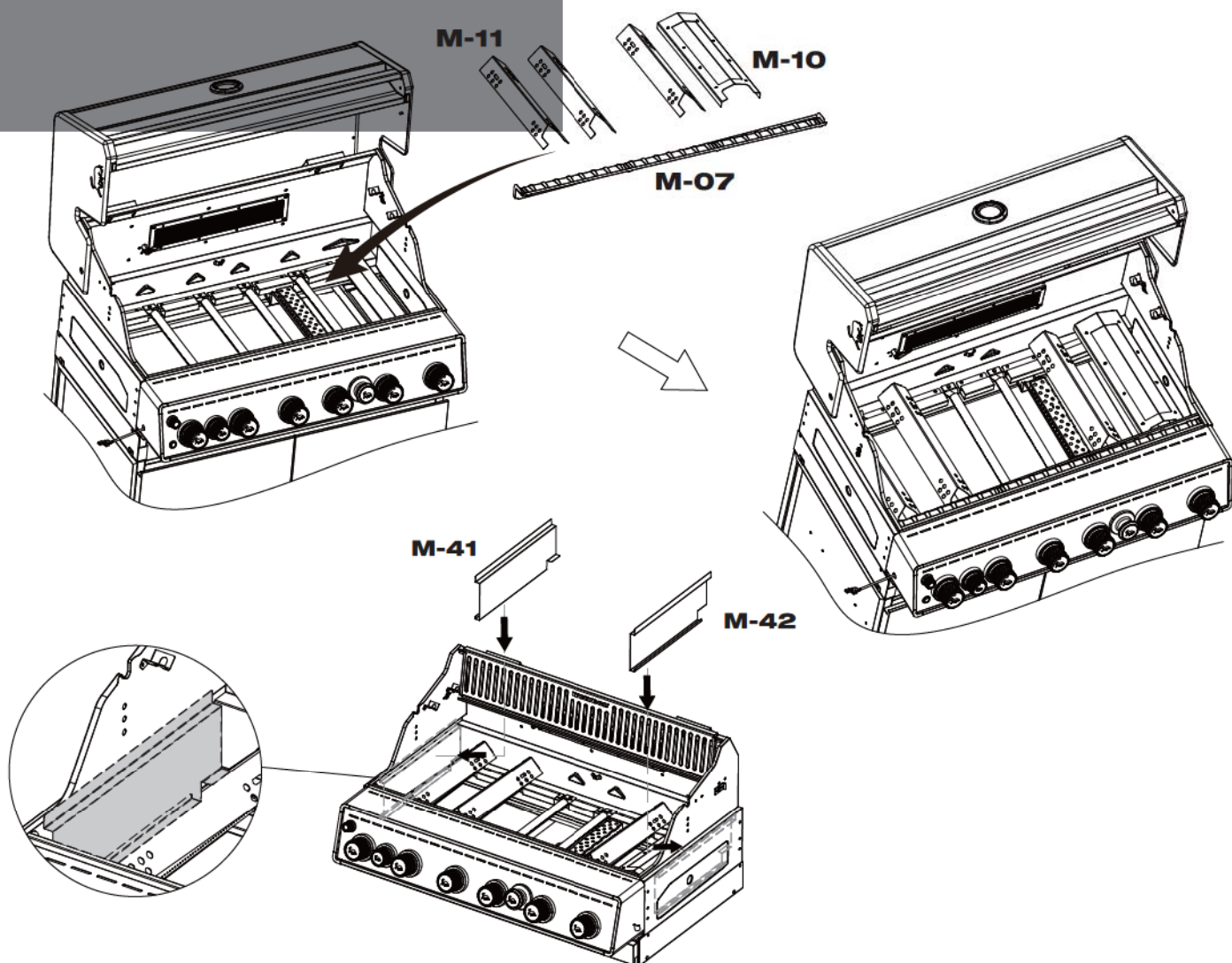
 4: 6mm



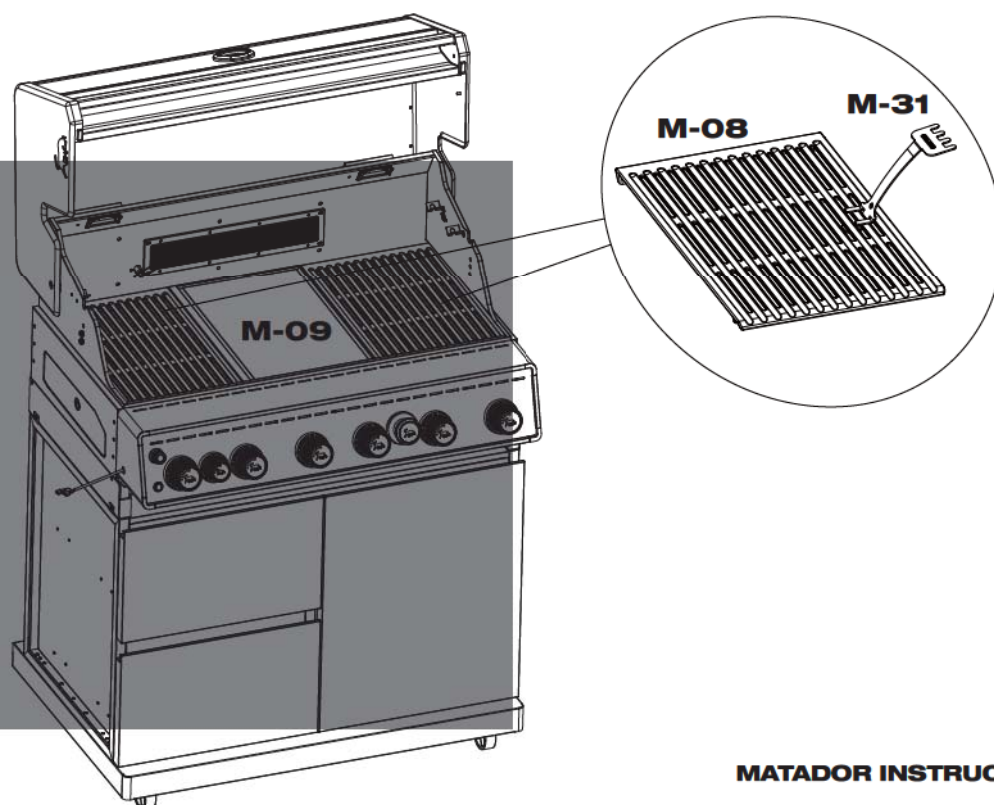
**STEP 26 (Place the smoker box)**



## STEP 27 (Place the flame tamer and oil channel)



## STEP 28 (Place the grills and hotplate)

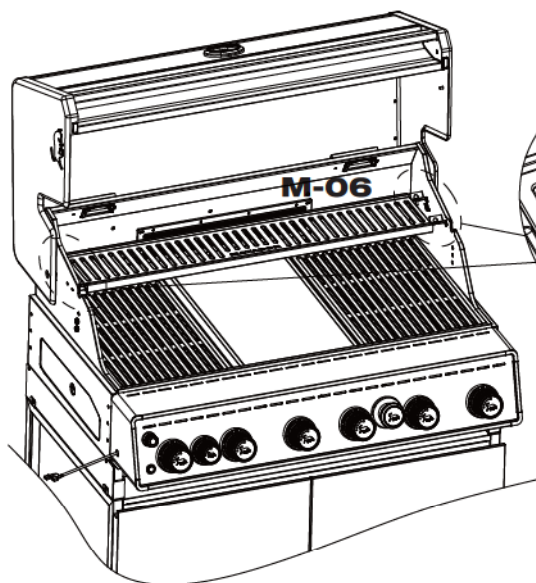




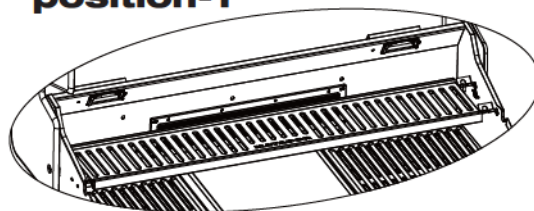


**MATADOR**

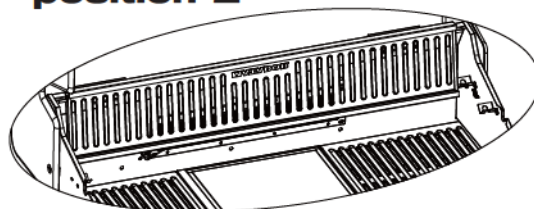
**STEP 29 (Place the warming rack)**



**position-1**

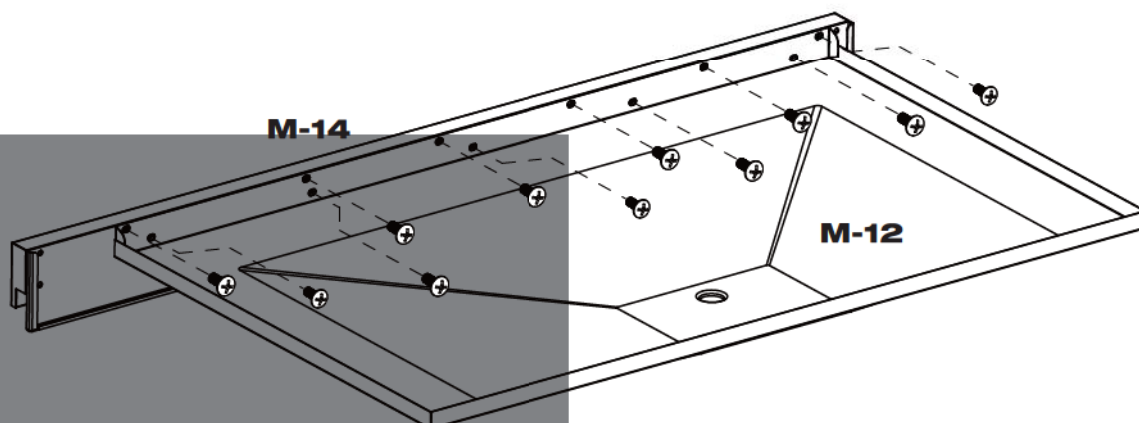


**position-2**



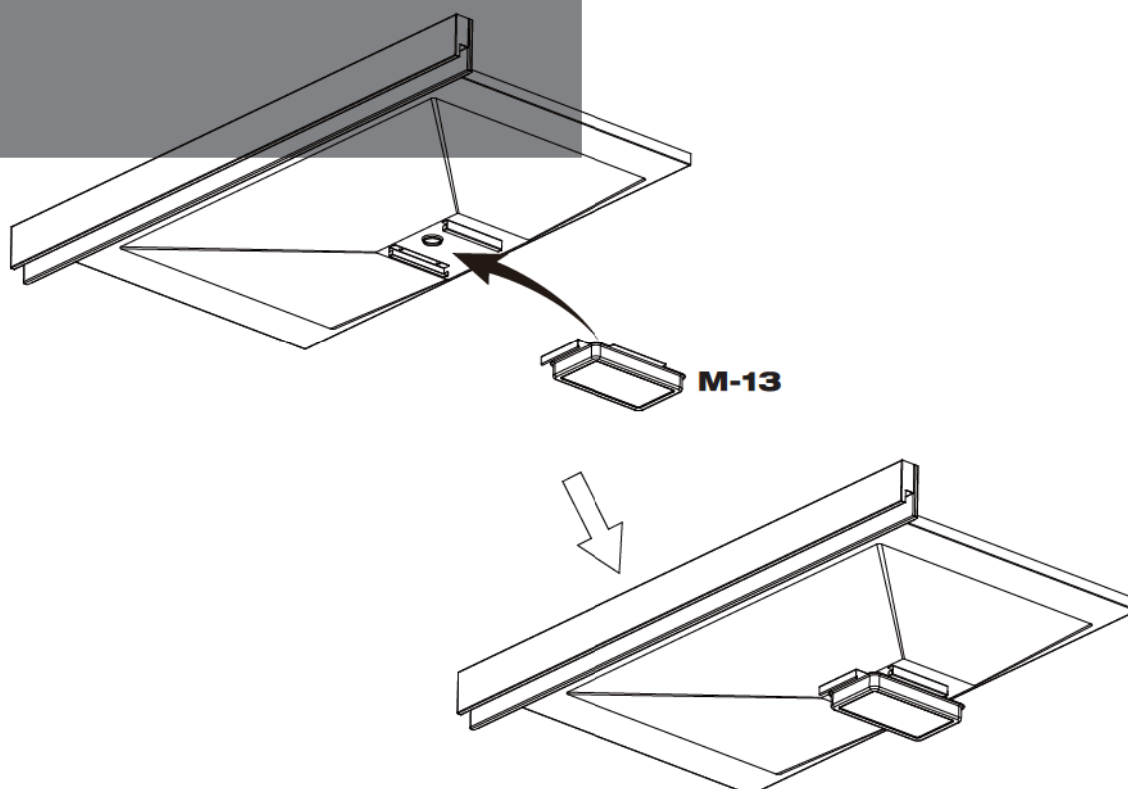
**STEP 30 (Assemble the fat tray handle)**

 11: 5x12mm (S/S)

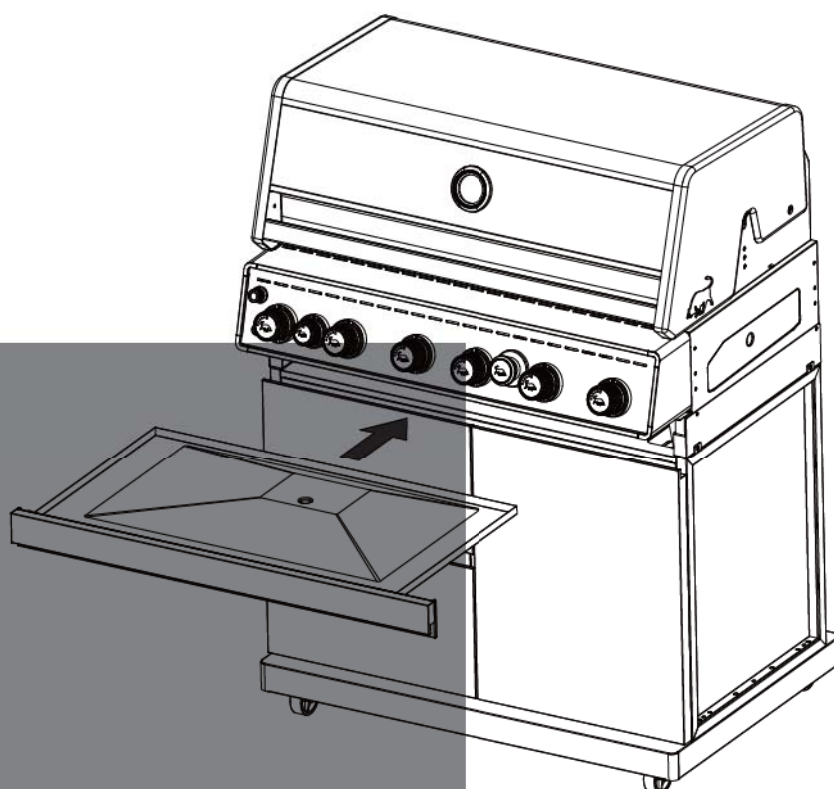




**STEP 31 (Place the oil cup)**



**STEP 32 (Place the fat tray)**

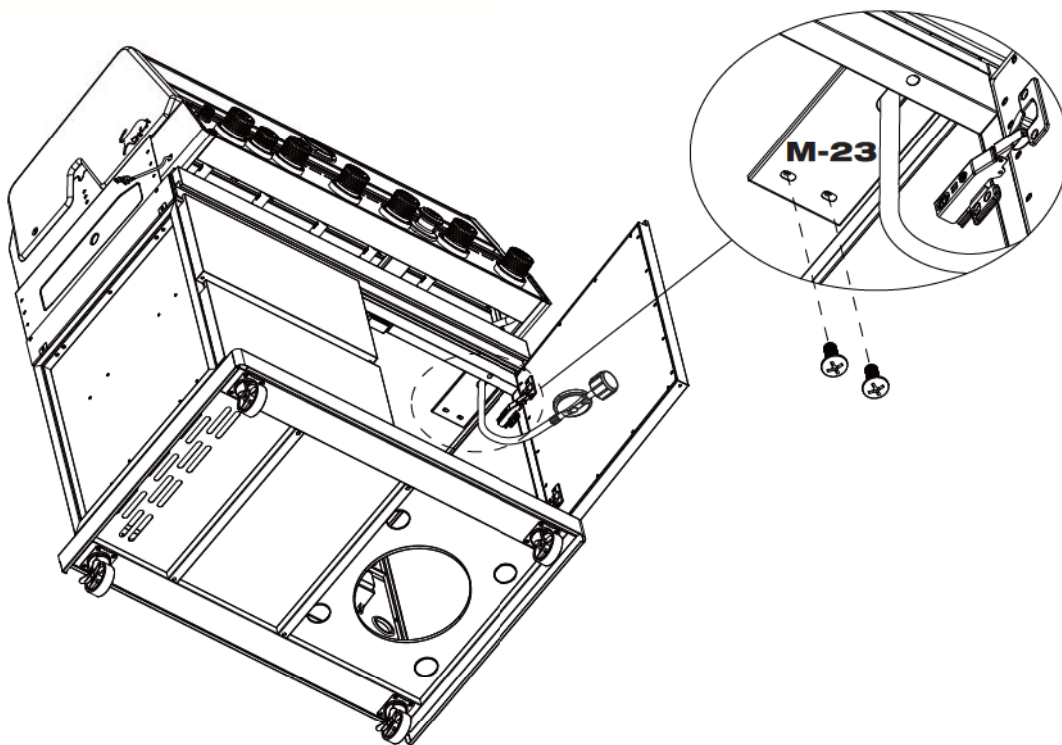




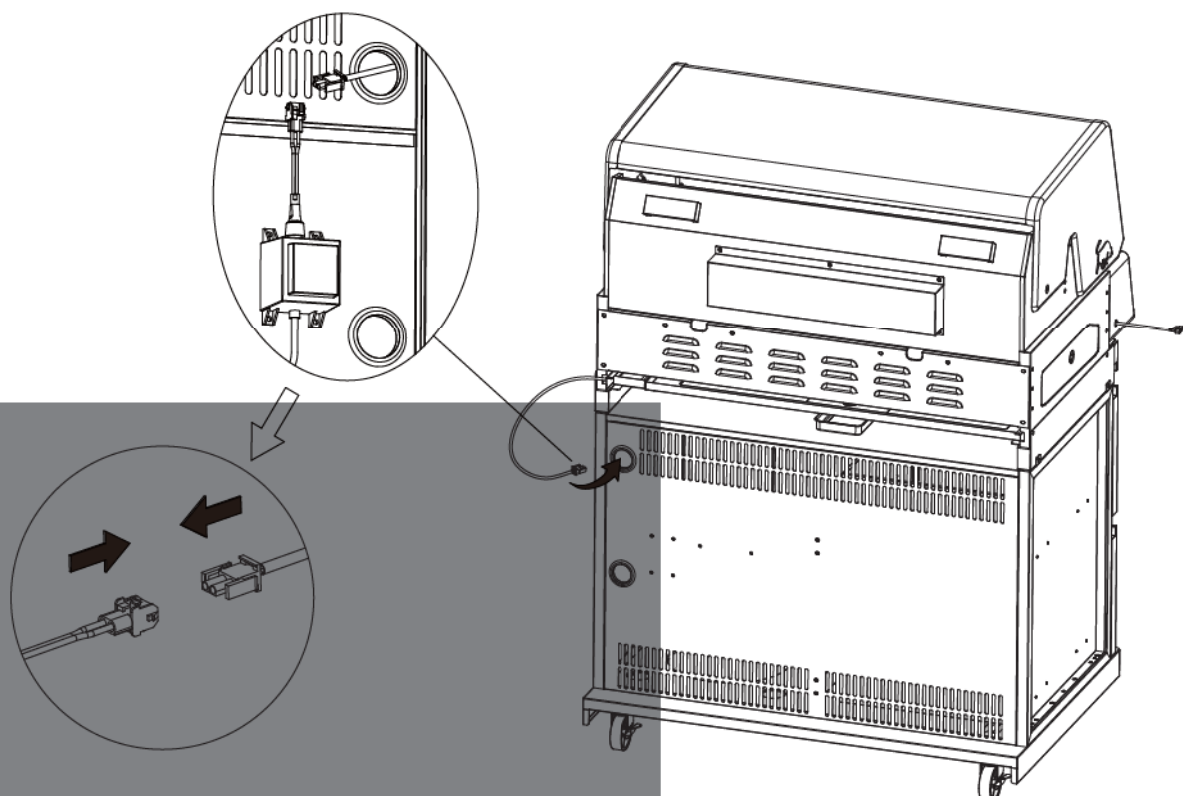
**MATADOR**

**STEP 33 (Assemble the regulator cover)**

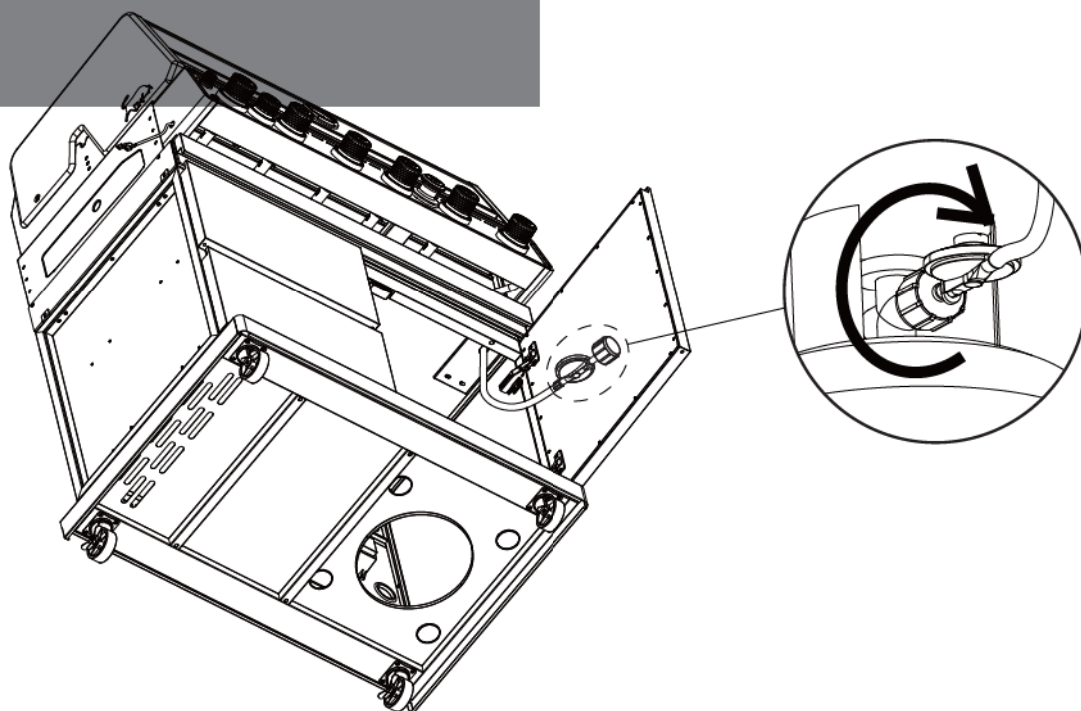
 2: 5x12mm



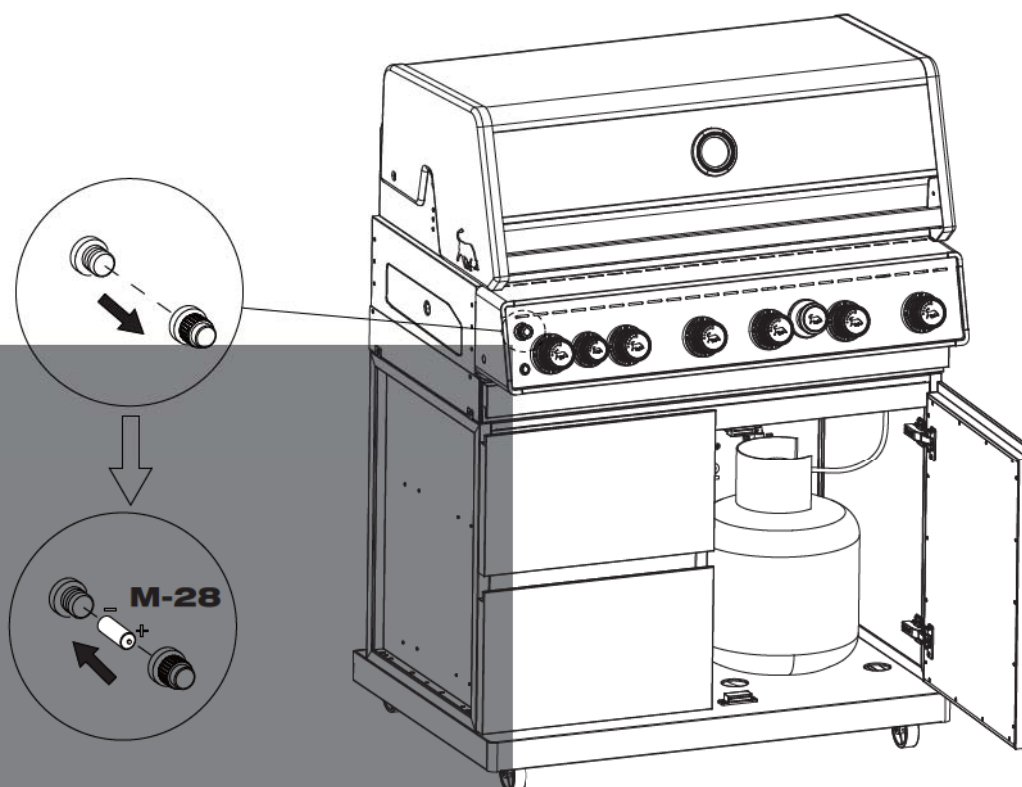
**STEP 34 (Connect the transformer)**



### STEP 35 (Connect gas cylinder)



### STEP 36 (Install the battery)





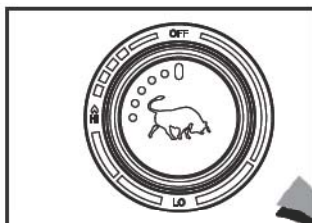
# MATADOR

## GAS LEAK TEST

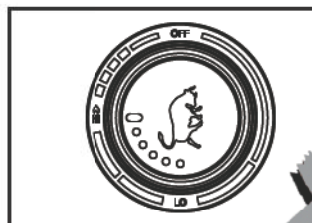
Before lighting your barbecue it is important to carry out this simple test to check whether the gas cylinder, hose and regulator are working / connected correctly.

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

①



TURN OFF THE GAS VALVE



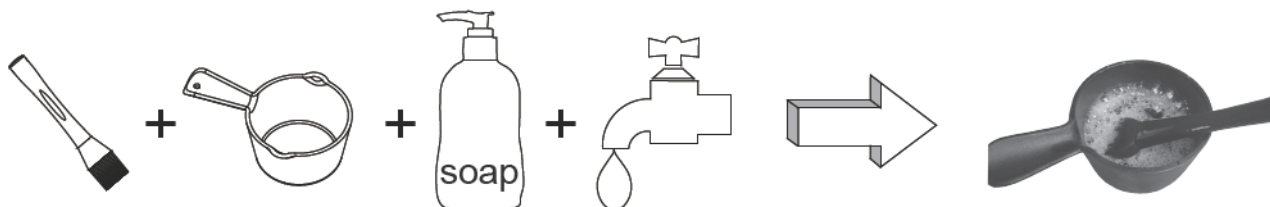
②



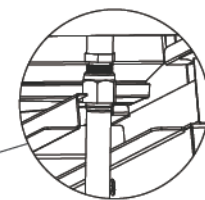
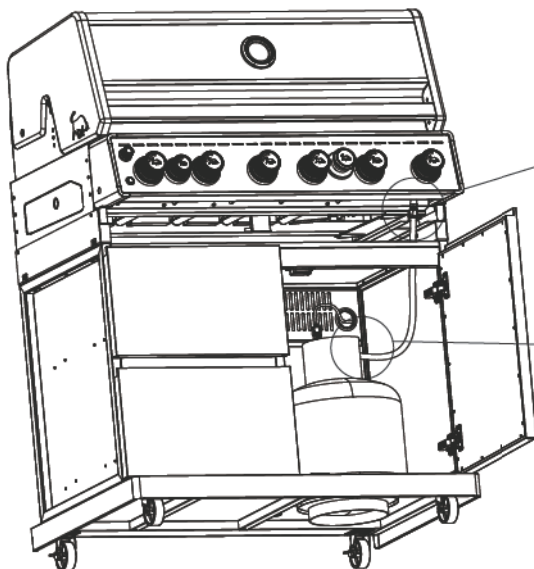
TURN ON THE GAS BOTTLE

③

MAKE SOAPY WATER SOLUTION

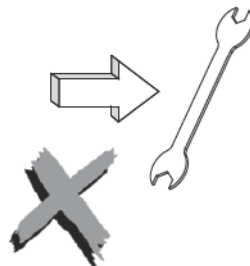
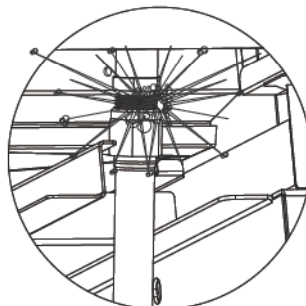
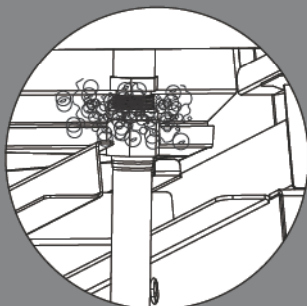


④



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

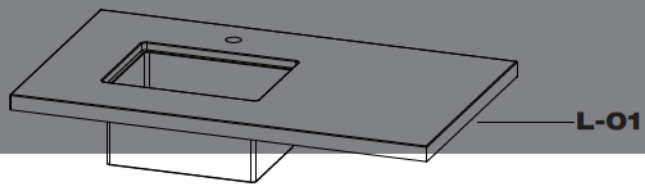
⑤



**RE-TIGHTEN THE CONNECTION IF GAS LEAKAGE OCCURS**



# PARTS DIAGRAM-SECTION 2



L-01



L-02



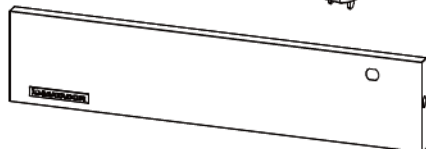
L-03



L-04



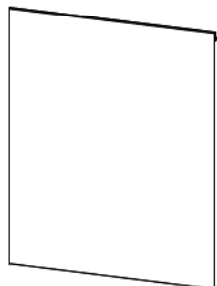
L-05



L-06



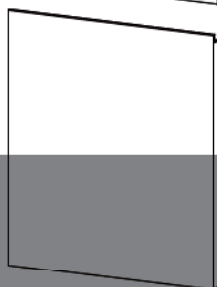
L-07



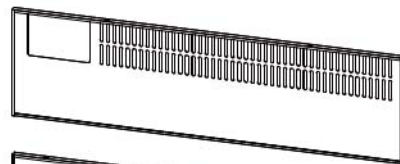
L-08



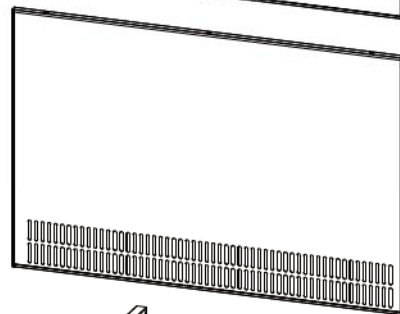
M-35



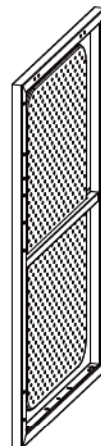
M-34



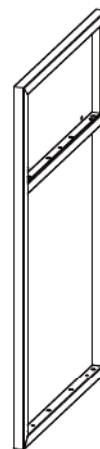
L-09



L-10



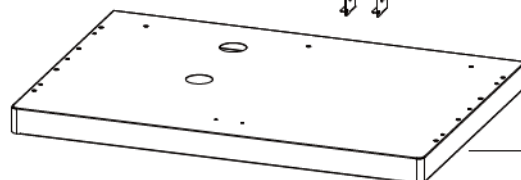
L-11



L-12



L-13



L-14



M-37



M-39



M-40



16: 6x14mm



2: 6x8mm



45: 5mm



48: 5mm



44: 5x12mm



24: 4x12mm



3: 5mm



8: 5mm x 40mm



2: 6mm



16: 6mm



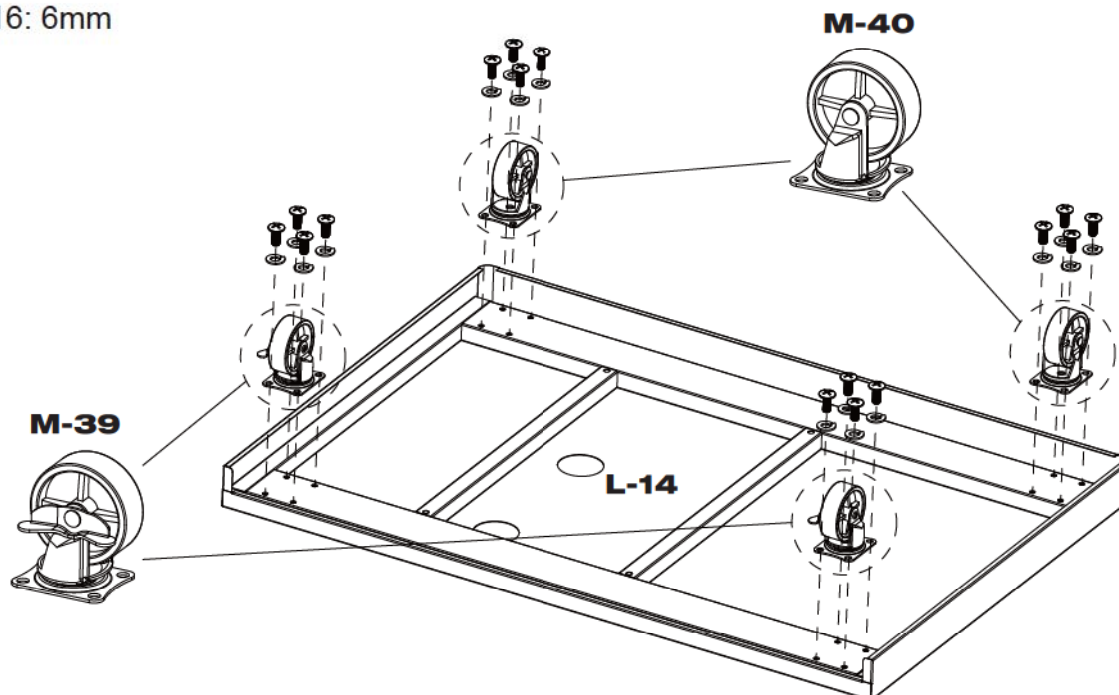
**MATADOR**

## Assembly instructions-Section 2 (Assembly of the sink cabinet)

### STEP 1 (Assemble the castors)

 16: 6x14mm

 16: 6mm

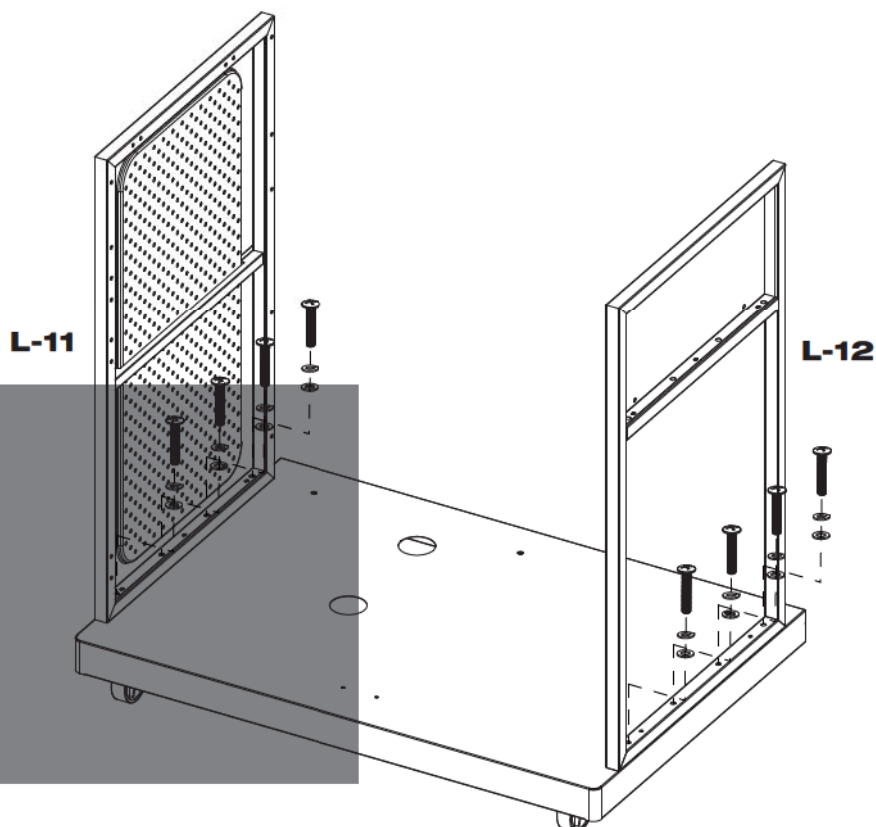


### STEP 2 (Assemble the sink cabinet left/right side panel)

 8: 5x40mm

 8: 5mm

 8: 5mm

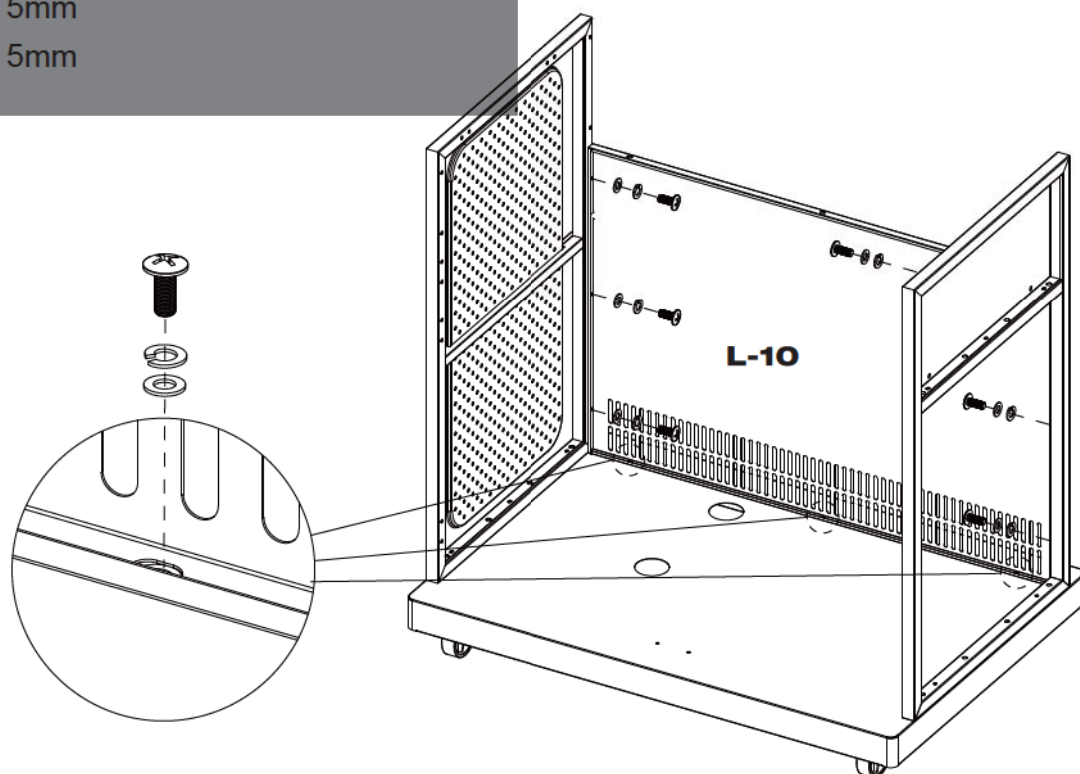


### STEP 3 (Assemble the sink cabinet back panel-2)

🔩 9: 5x12mm

🔩 9: 5mm

🔩 9: 5mm



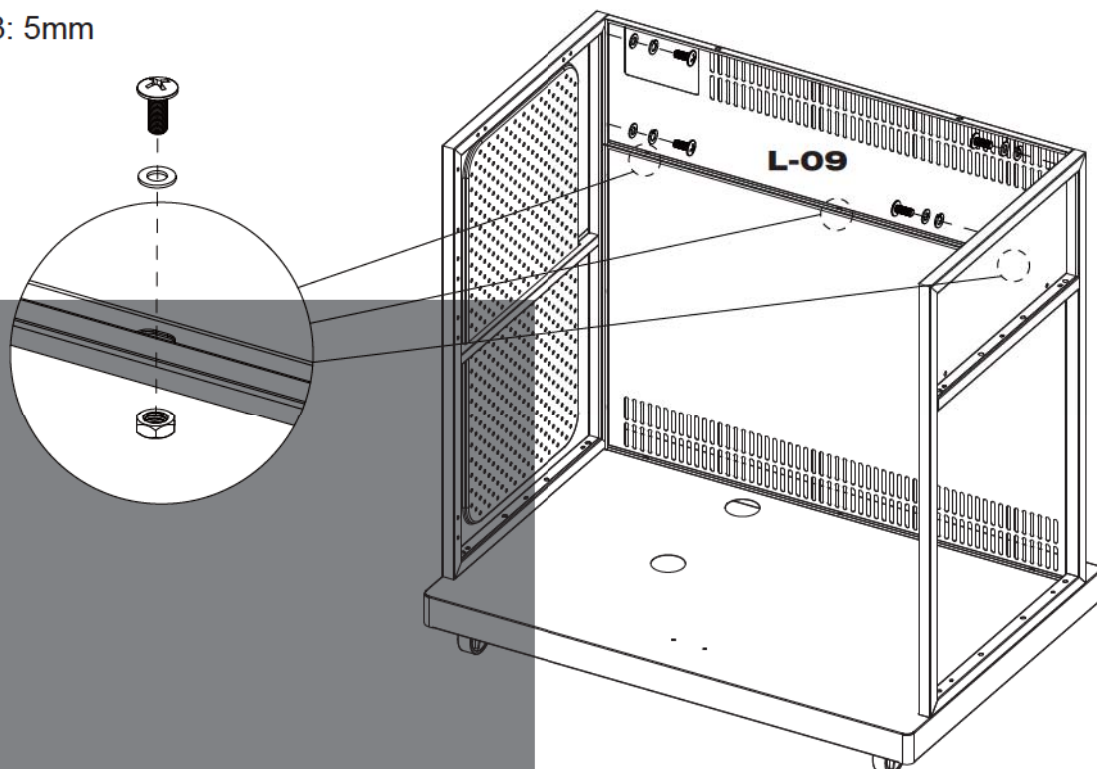
### STEP 4 (Assemble the sink cabinet back panel-1)

🔩 7: 5x12mm

🔩 4: 5mm

🔩 7: 5mm

🔩 3: 5mm





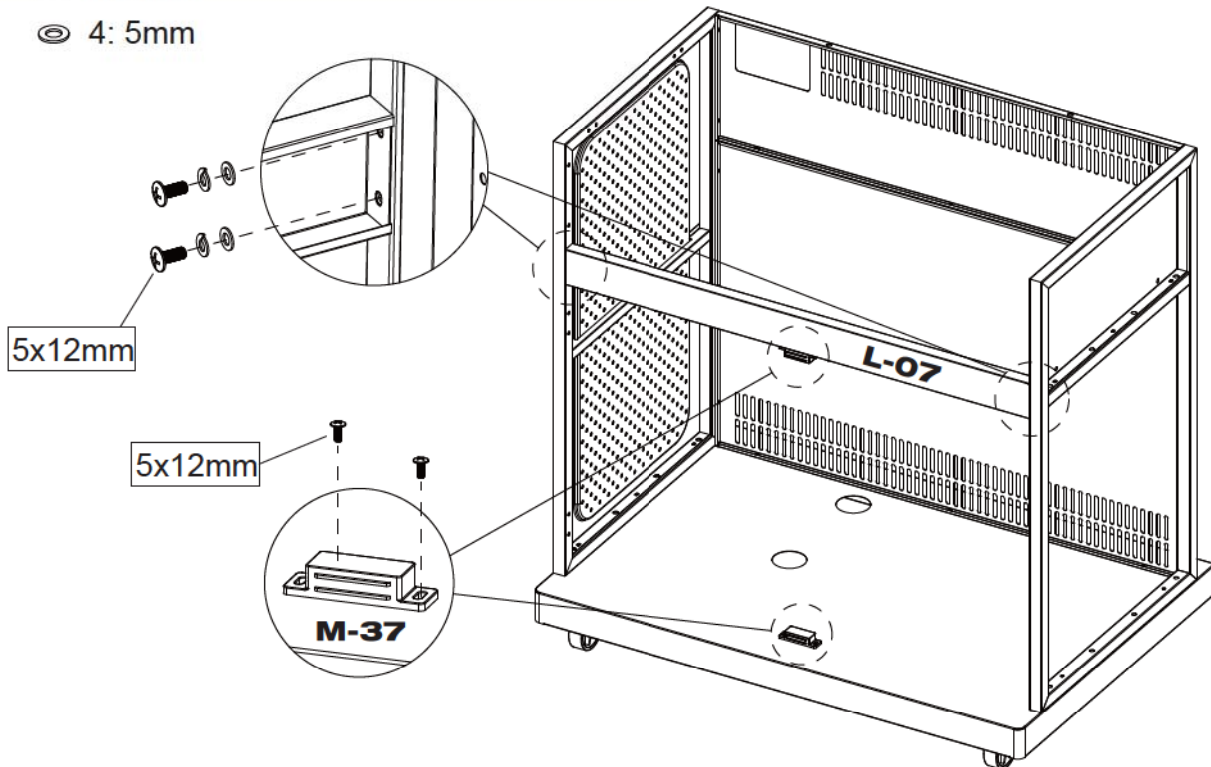
**MATADOR**

**STEP 5 (Assemble the sink cabinet cross bar and door magnets)**

8: 5x12mm

4: 5mm

4: 5mm

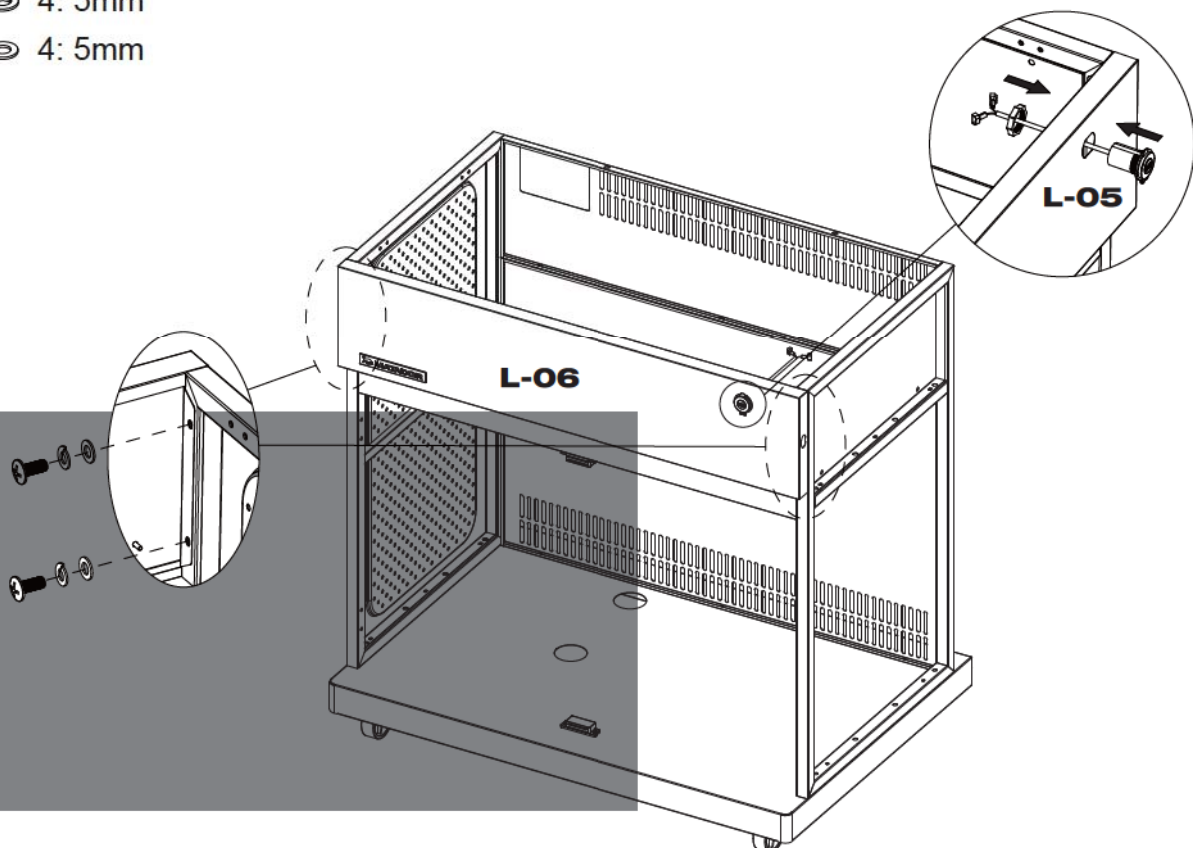


**STEP 6 (Assemble the sink cabinet fascia and USB port)**

4: 5x12mm

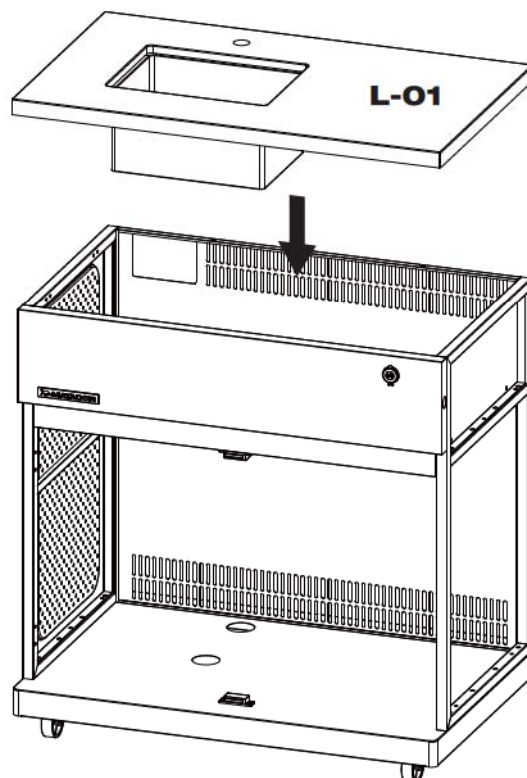
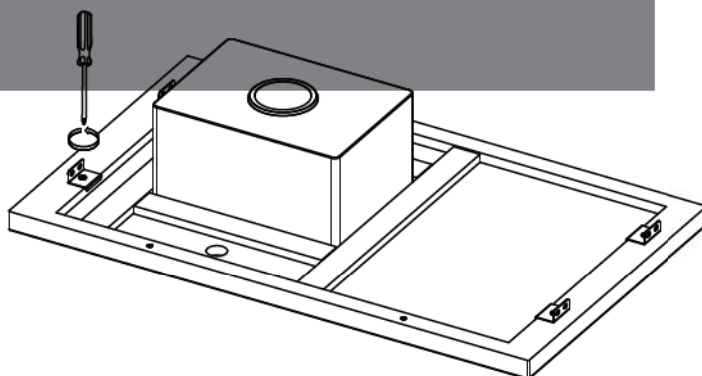
4: 5mm

4: 5mm





## STEP 7 (Place the sink cabinet top bench)



Step A: Please use a screw driver to loosen the bolts on the connection plate, then place the top bench onto the sink cabinet.

Step B: Please tighten these bolts after step 8 below.

## STEP 8 (Assemble the sink cabinet top bench)

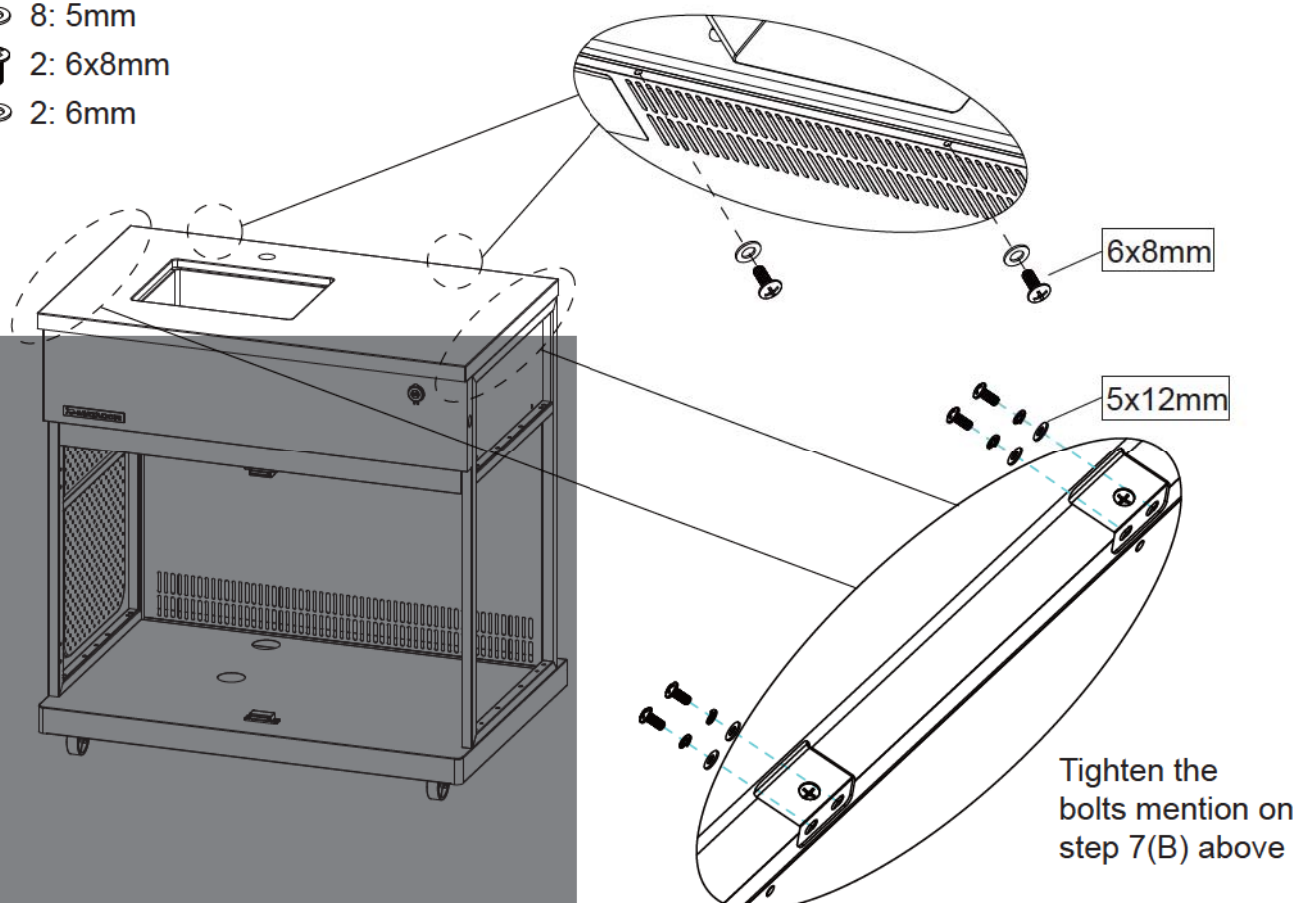
 8: 5x12mm

 8: 5mm

 8: 5mm

 2: 6x8mm

 2: 6mm





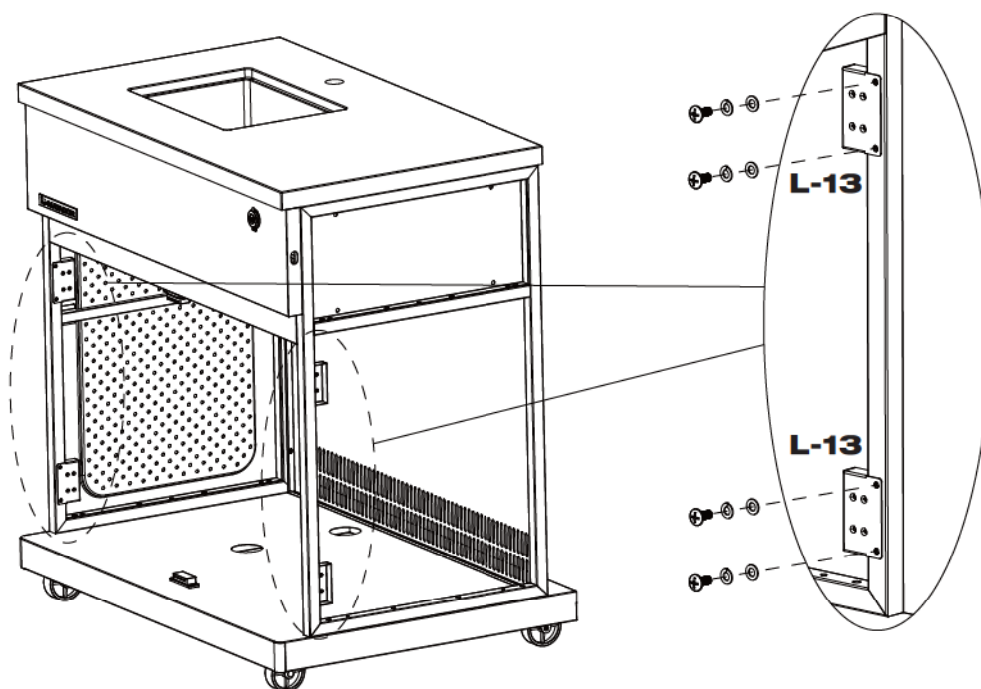
**MATADOR**

### STEP 9 (Assemble the door hinge mounting brackets)

 8: 5x12mm

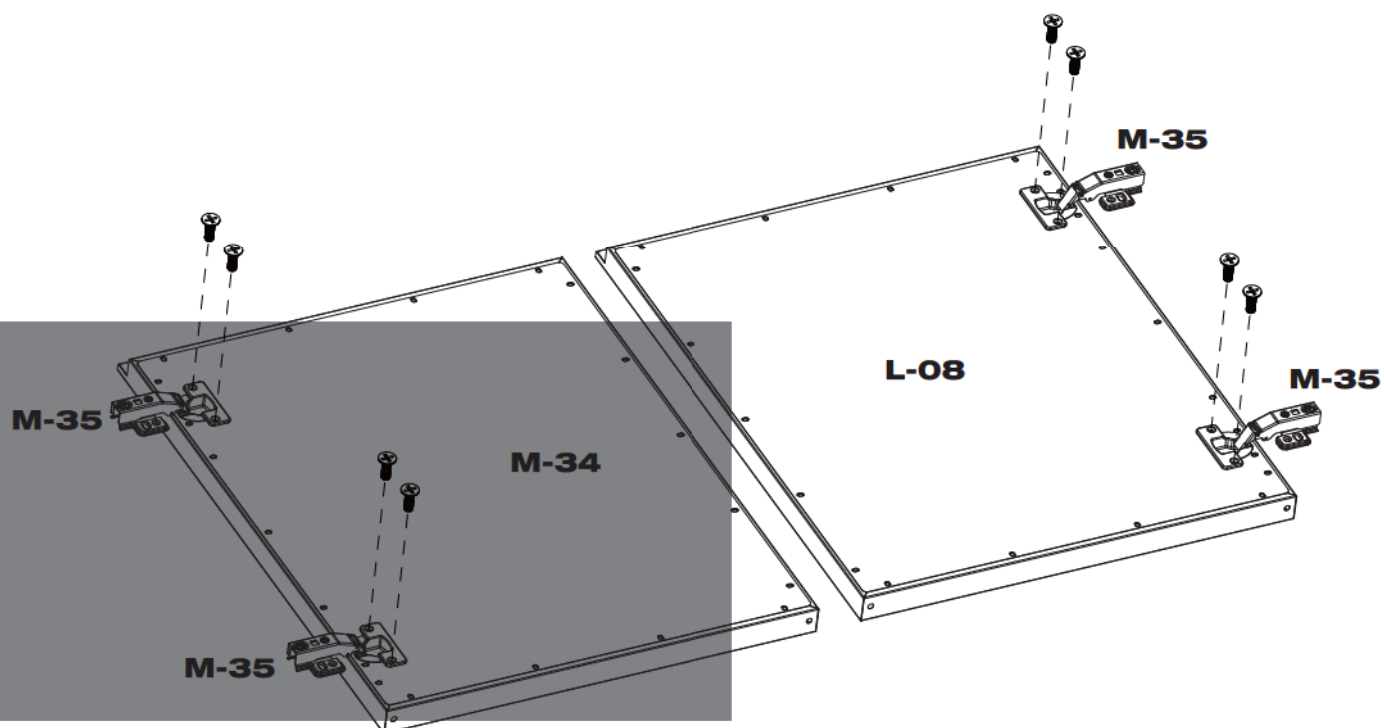
 8: 5mm

 8: 5mm



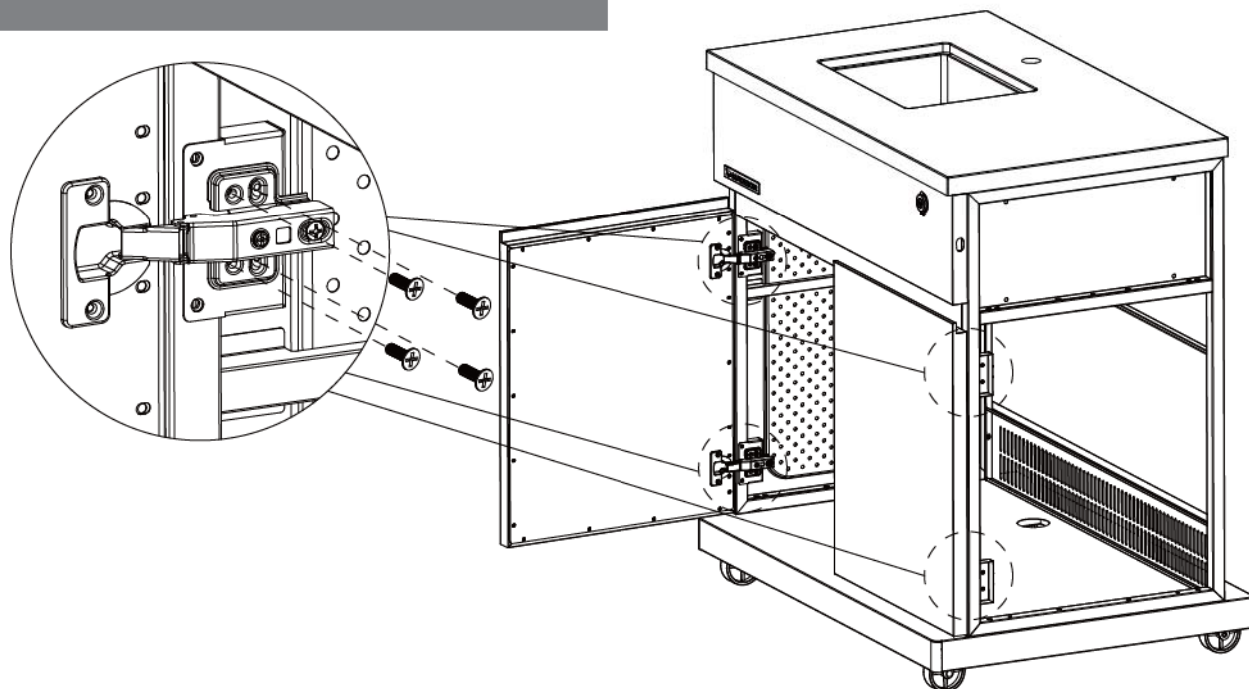
### STEP 10 (Assemble the door hinges)

 8: 4x12mm



## STEP 11 (Assemble the sink cabinet doors)

 16: 4x12mm



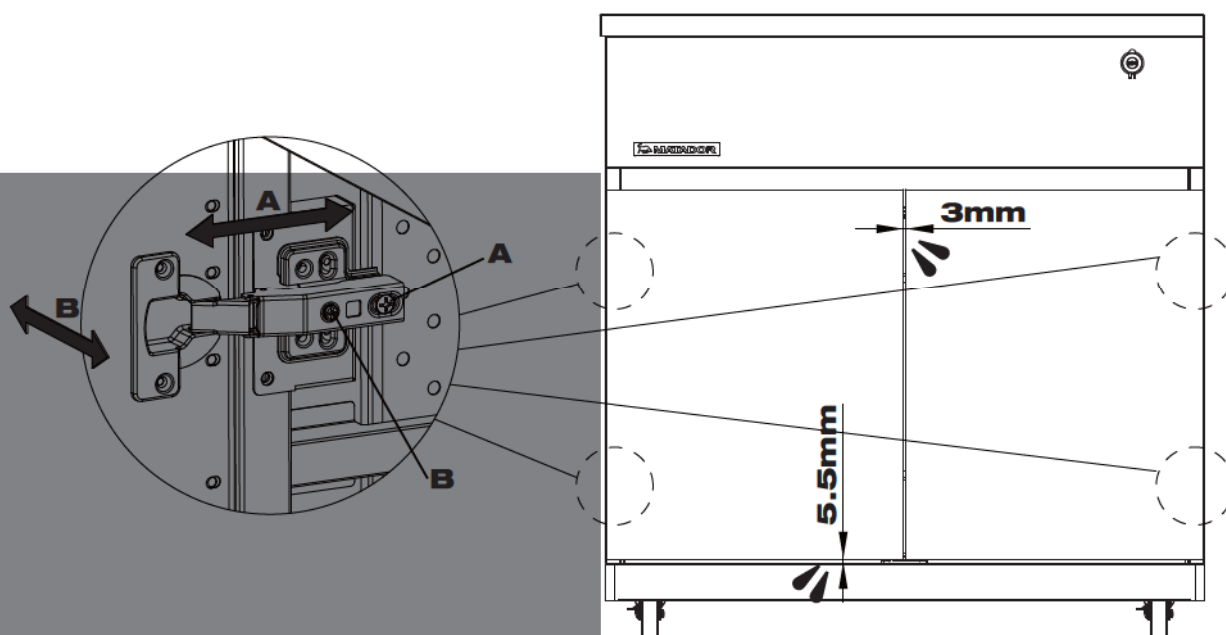
## STEP 12 (Sink cabinet door adjustment)

Note:

To align the door, you can just simply adjust the location of the door by Bolt A and Bolt B:

Adjust the location B (moving left/right for the door ): Using a screw driver, turning Bolt B clockwise or anti-clockwise to move left/right for the door.

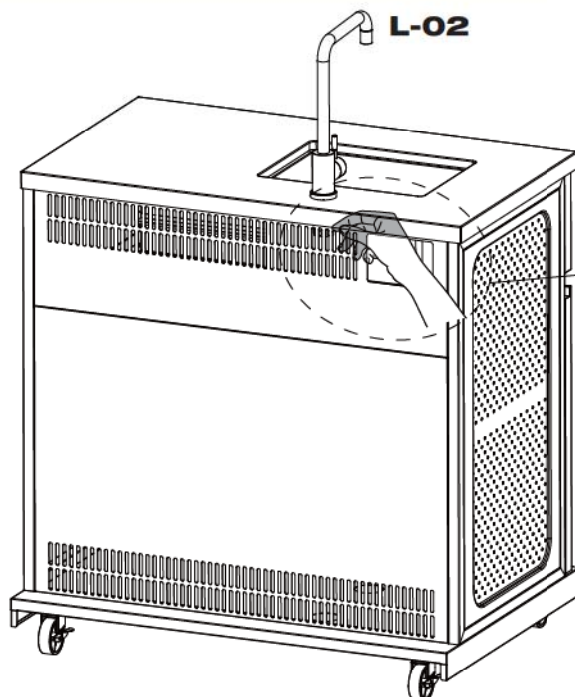
Adjust the location A(moving front/back for the door): release Bolt A, then you can move front or back for the door. tighten Bolt A after you finish adjusting the location A.



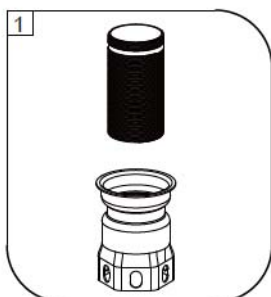
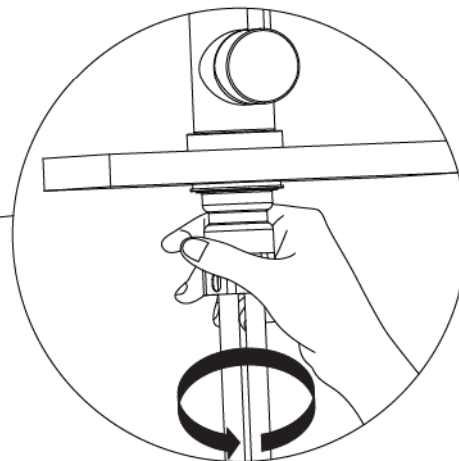


# MATADOR

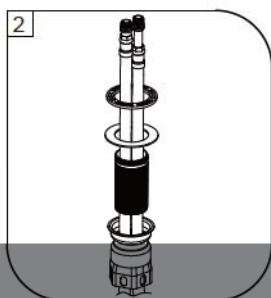
## STEP 13 (Assemble the tap)



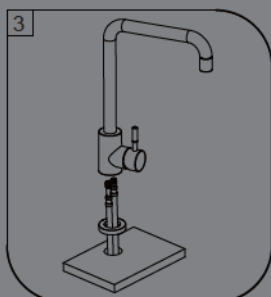
L-02



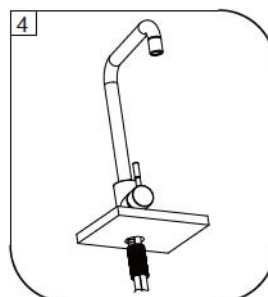
1. Remove the connection tube from the locking nut.



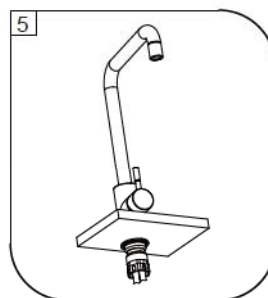
2. Put the locking nut, connection tube, plastic gasket and rubber gasket going through the 2 flexible pipes.



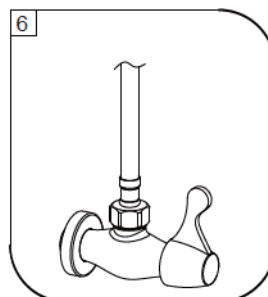
3. -Put the 2 flexible pipes going through the hole from the bottom of the granite top;  
-Put the tap base going through the 2 flexible pipes and then screw the 2 flexible pipes into the tap body.



4. Screw the connection tube into the tap body.



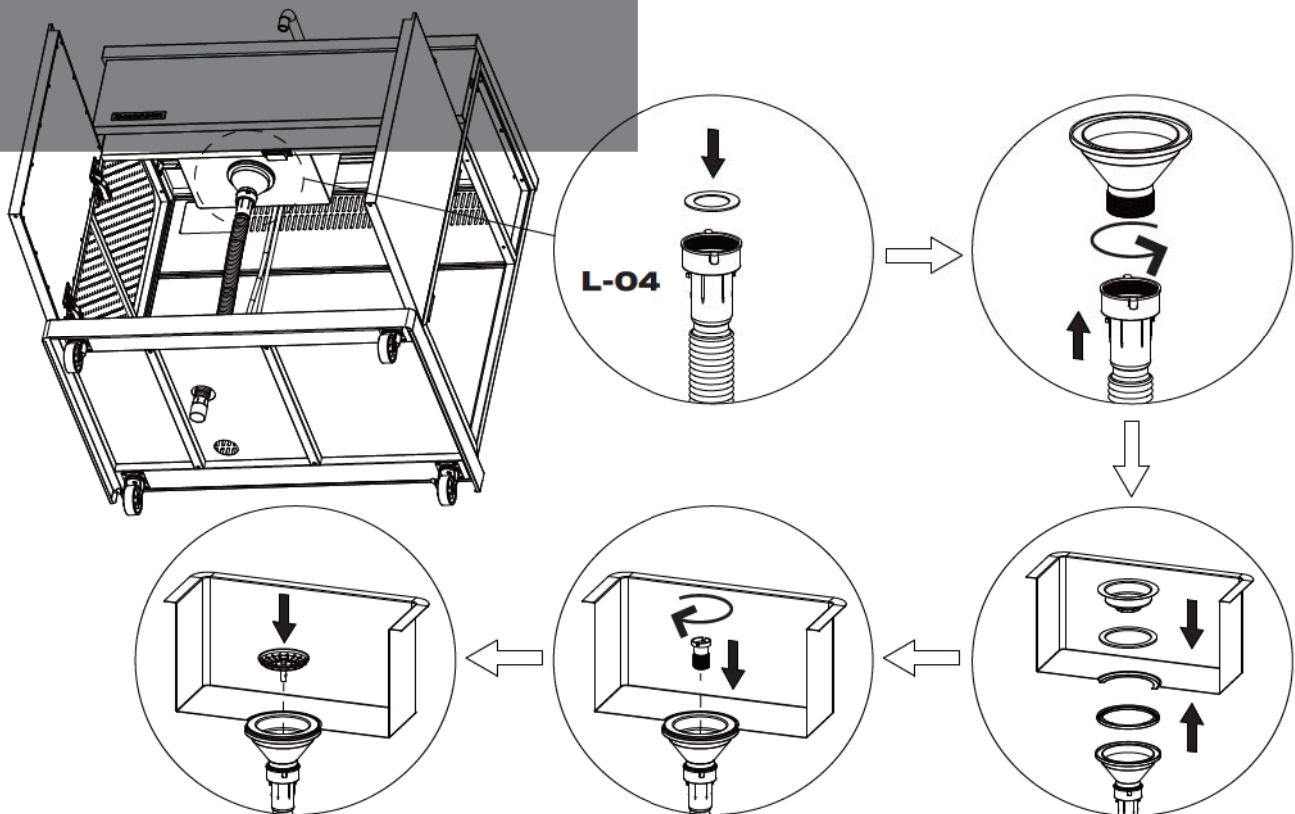
5. Tighten the locking nut to secure the tap onto the granite top bench.



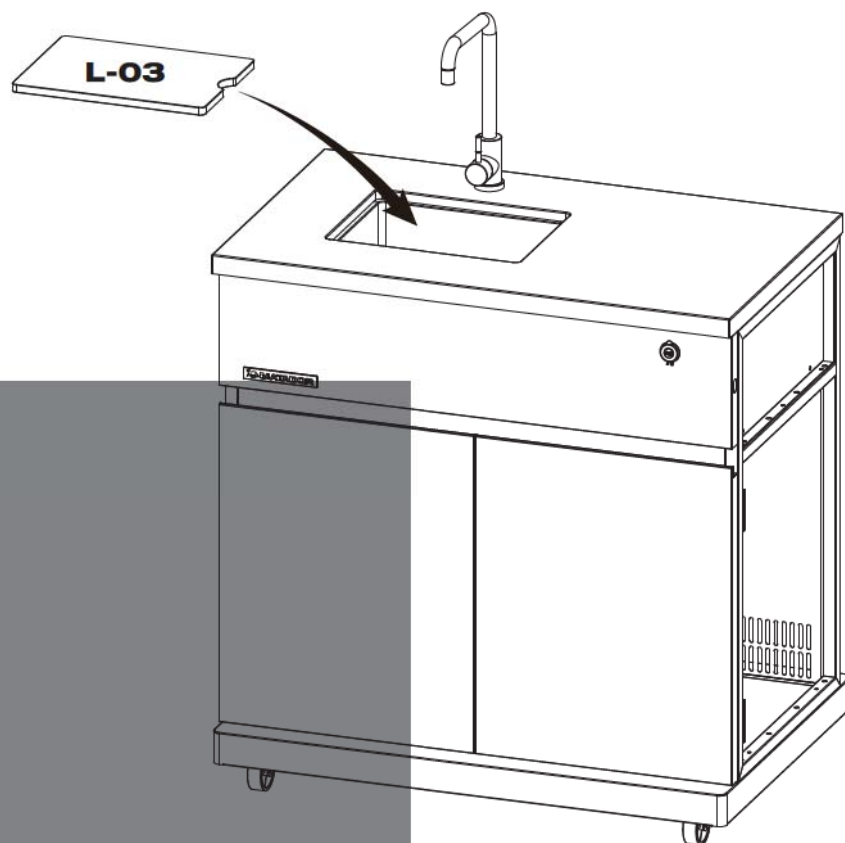
6. -Connect the flexible pipe and angle valve, lock them tight.  
-After installation is completed, turn on water supply and allow both hot and cold water to run for at least one minute each. Whilst water is running, check for any possible leakages.



**STEP 14 (Assemble the drainage set)**



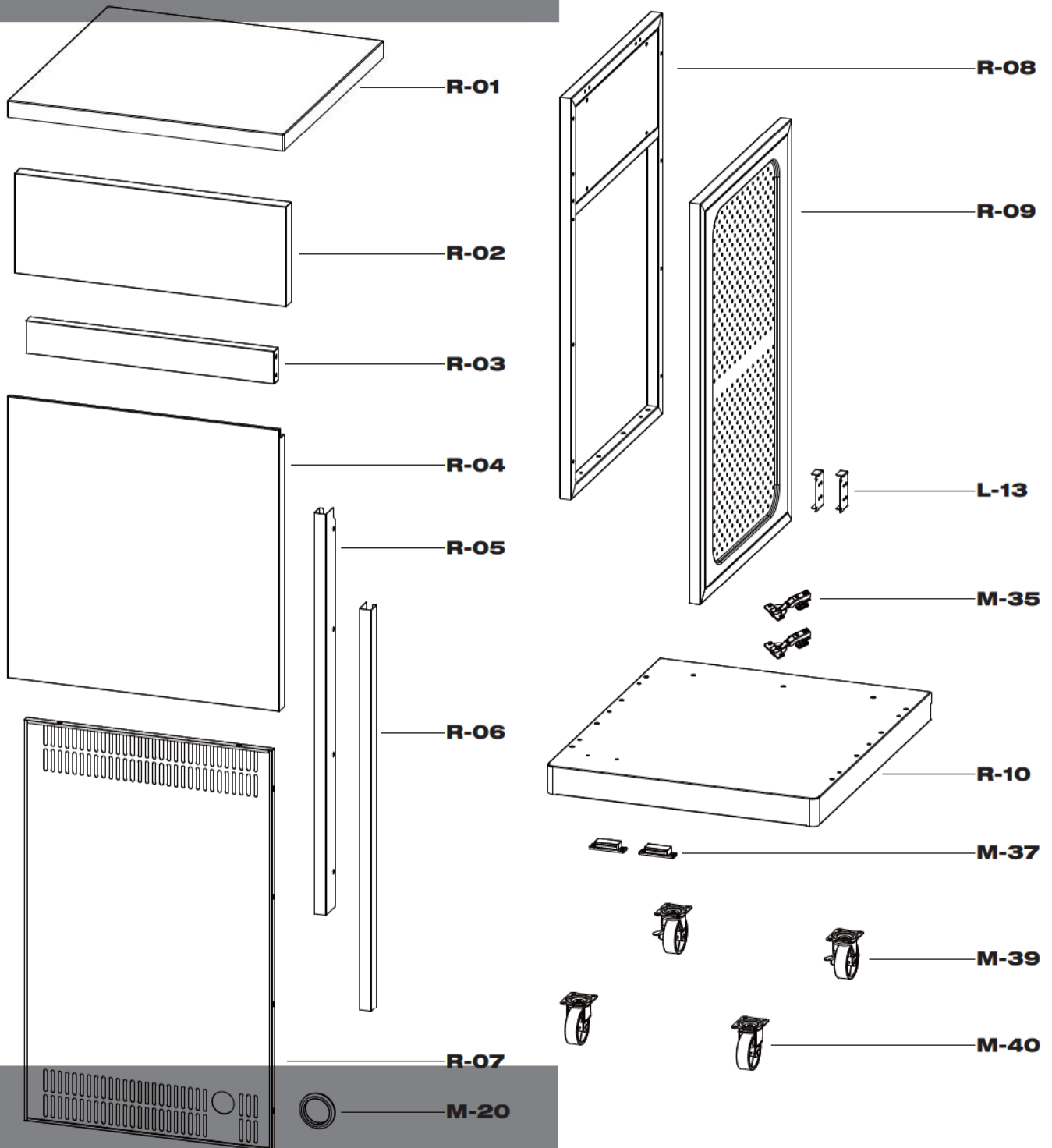
**STEP 15 (Place the chopping board)**





**MATADOR**

## PARTS DIAGRAM-SECTION 3



**16: 6x14mm**



**12: 4x12mm**



**39: 5mm**



**35: 5x12mm**



**2: 6x8mm**



**2: 6mm**



**8: 5mm x 40mm**



**39: 5mm**



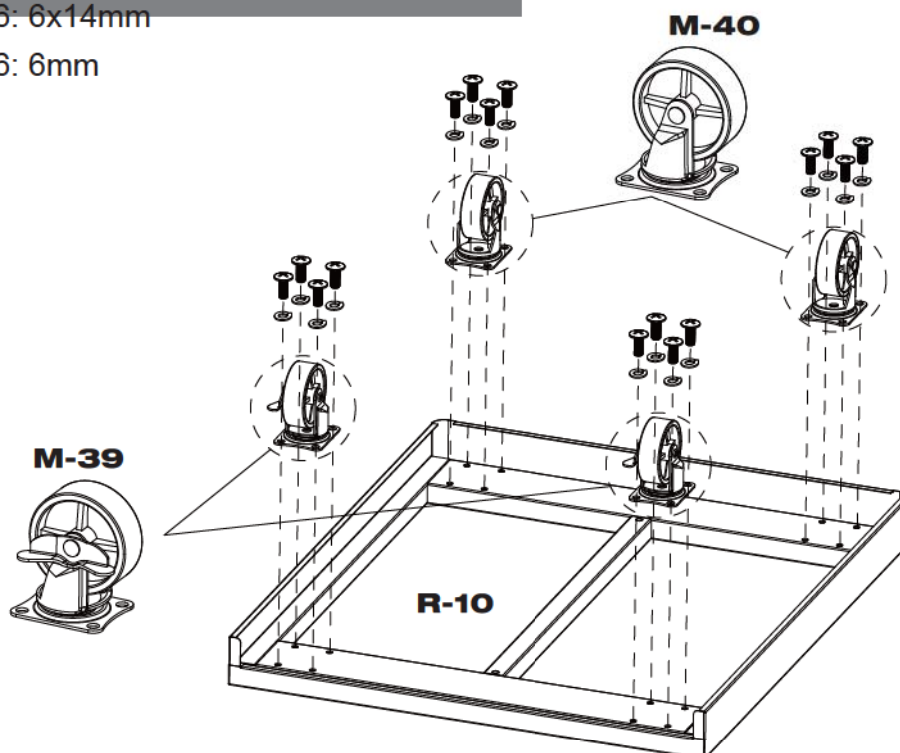
**16: 6mm**

# Assembly instructions-Section 3 (Assembly of the table cabinet)

## STEP 1 (Assemble the castors)

 16: 6x14mm

 16: 6mm

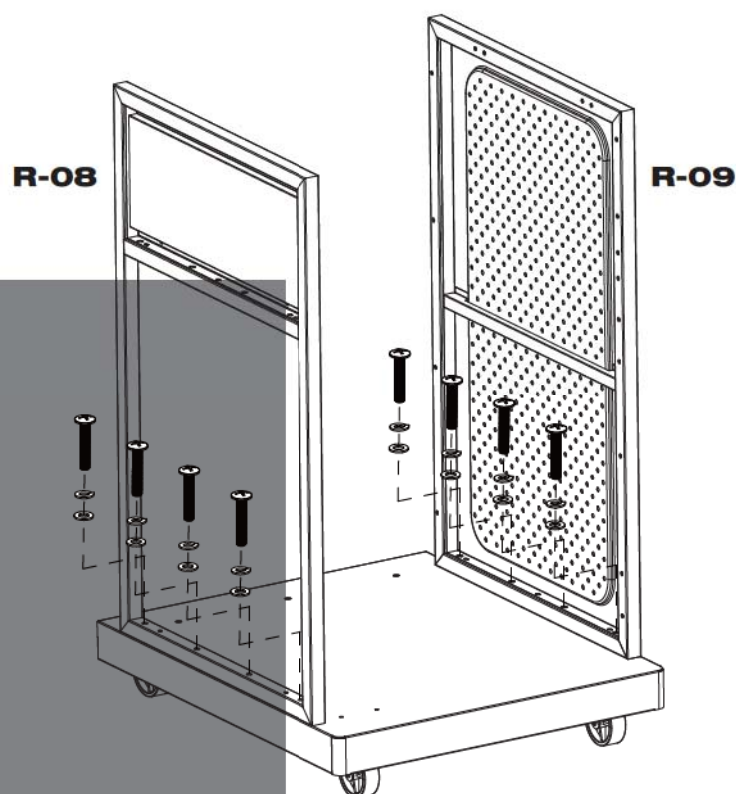


## STEP 2 (Assemble the table cabinet left/right side panel)

 8: 5x40mm

 8: 5mm

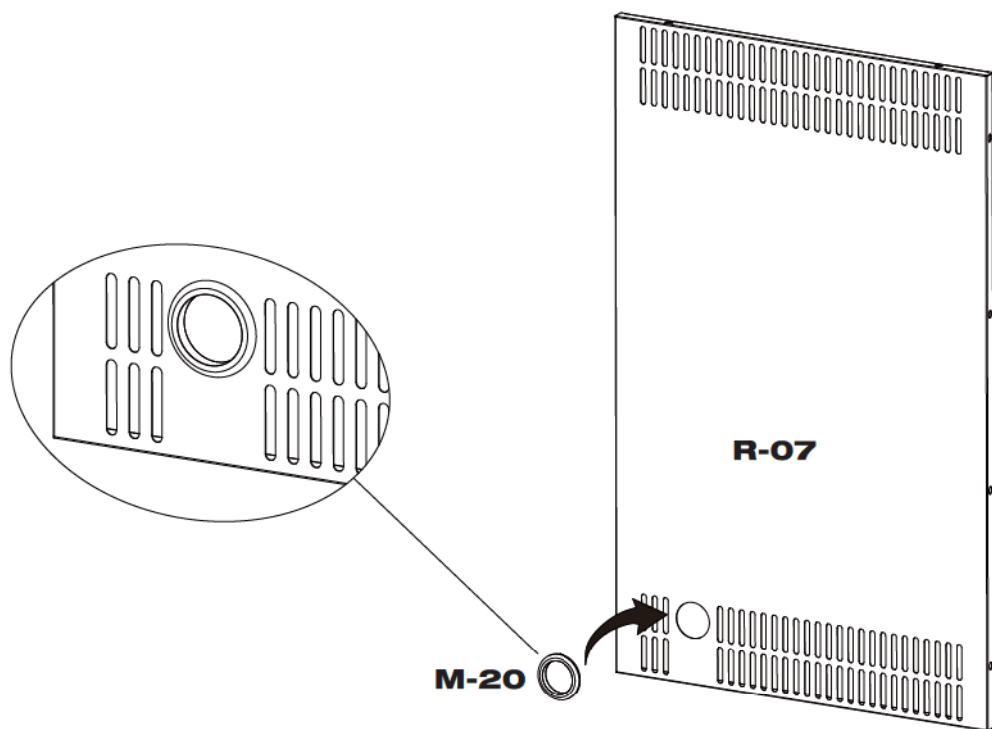
 8: 5mm





**MATADOR**

**STEP 3 (Assemble the rubber ring)**

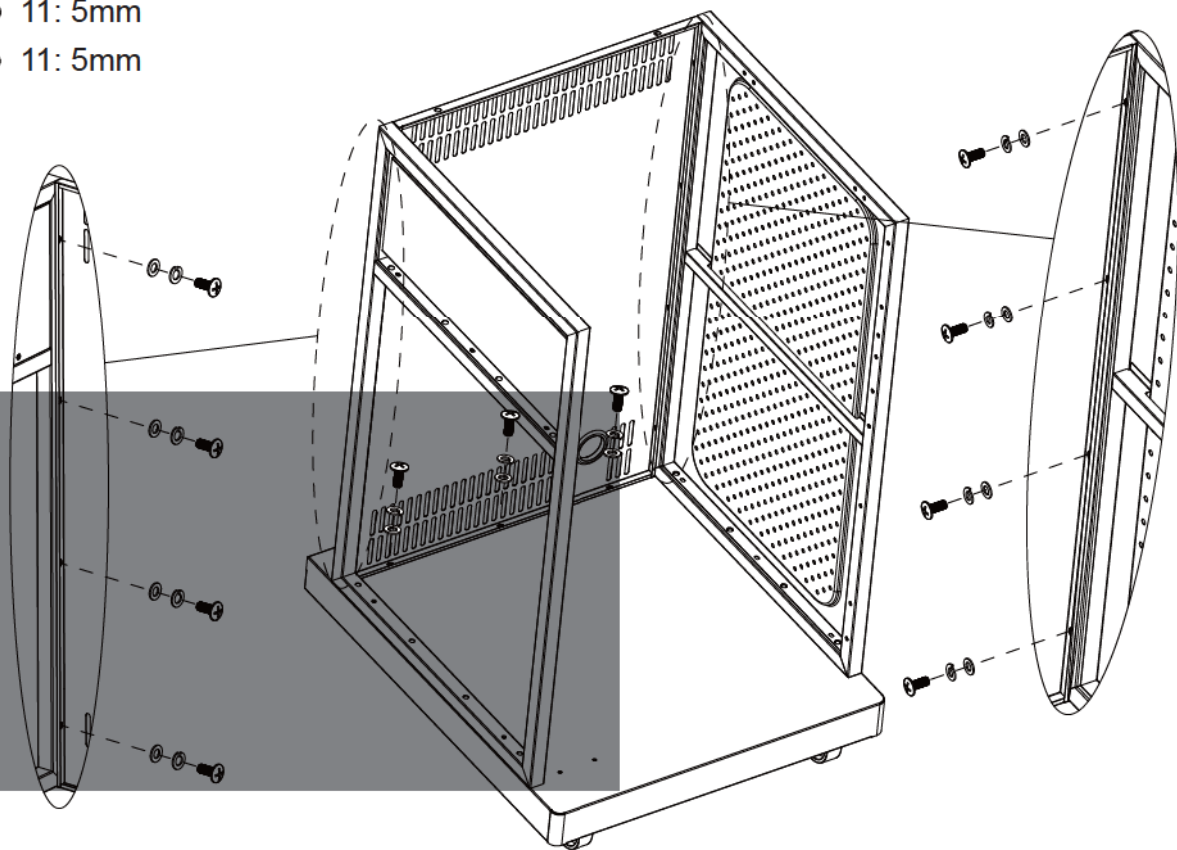


**STEP 4 (Assemble the table cabinet back panel)**

 11: 5x12mm

 11: 5mm

 11: 5mm



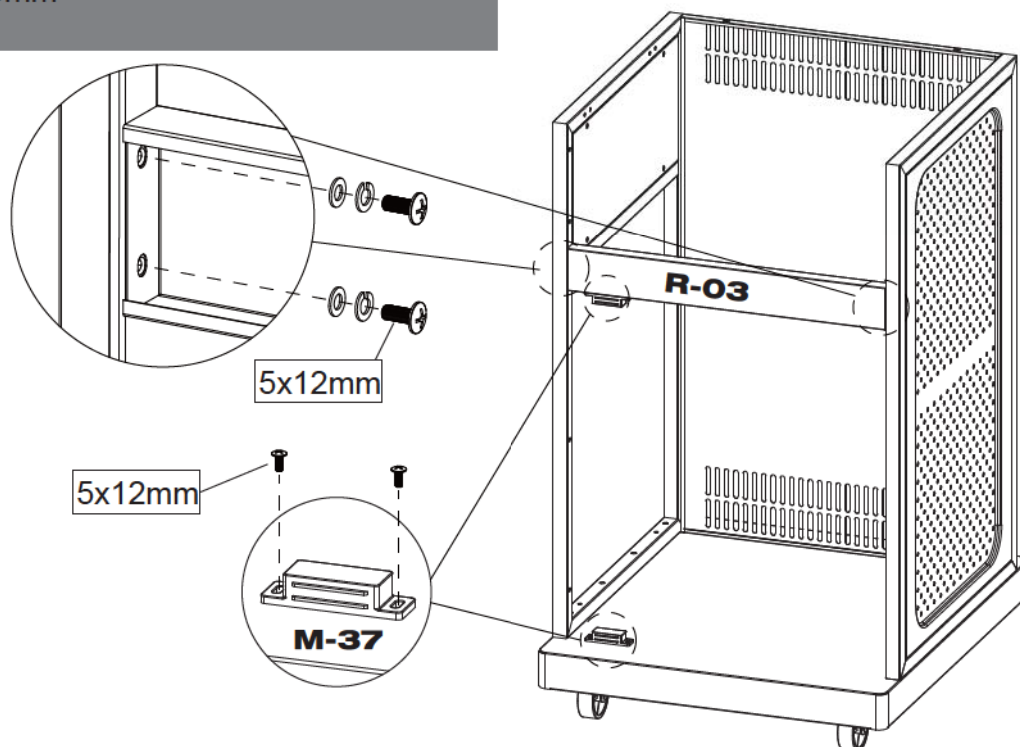


### STEP 5 (Assemble the table cabinet cross bar and door magnets)

🔩 8: 5x12mm

⦿ 4: 5mm

⦿ 4: 5mm

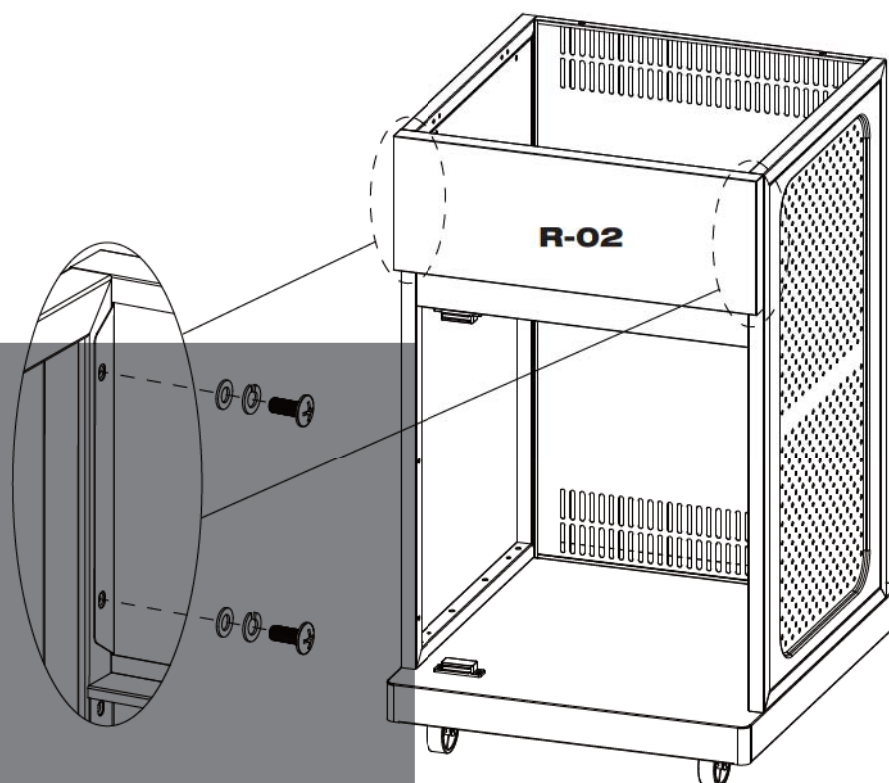


### STEP 6 (Assemble the table cabinet fascia)

🔩 4: 5x12mm

⦿ 4: 5mm

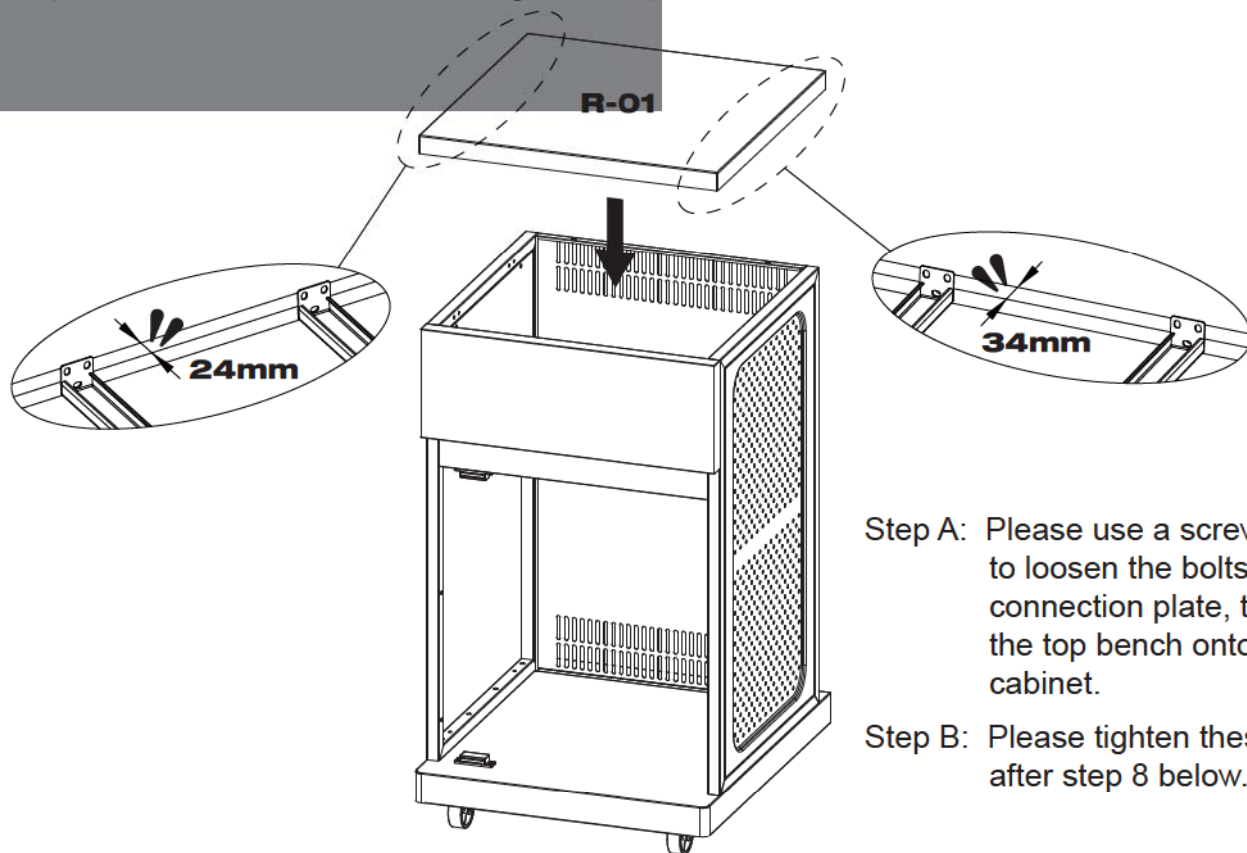
⦿ 4: 5mm





# MATADOR

## STEP 7 (Place the table cabinet top bench)

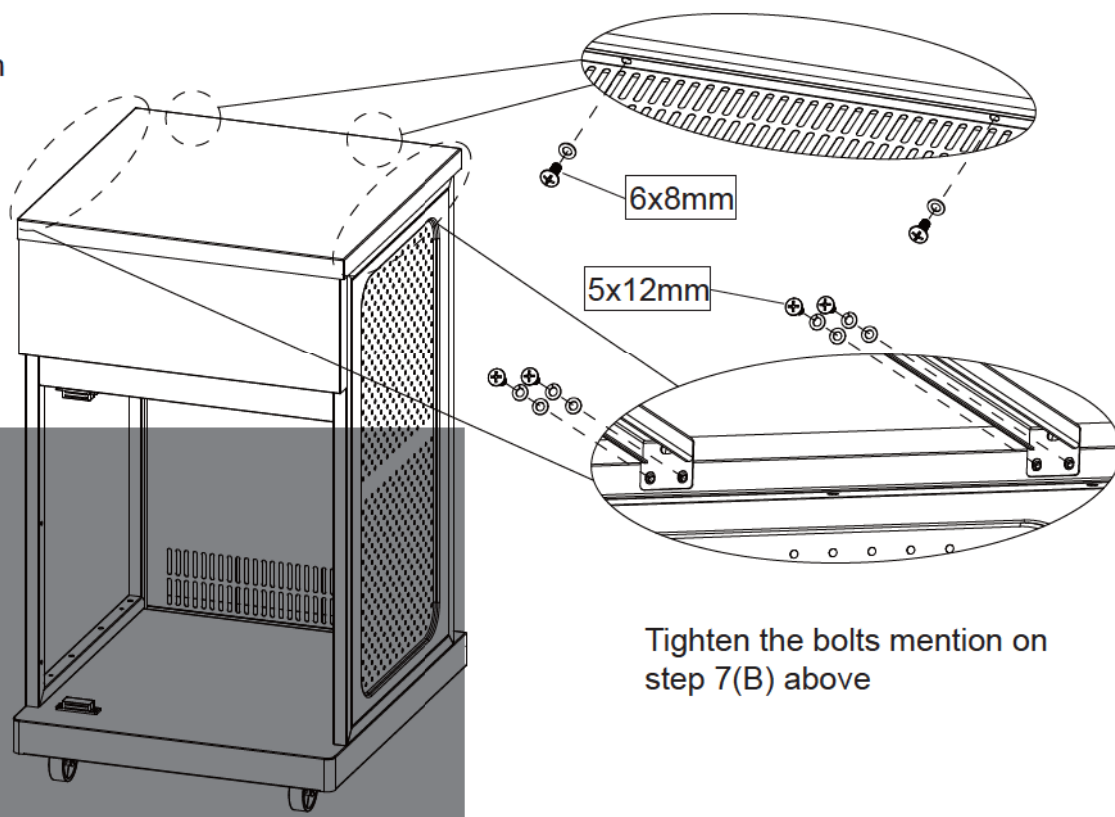


Step A: Please use a screw driver to loosen the bolts on the connection plate, then place the top bench onto the sink cabinet.

Step B: Please tighten these bolts after step 8 below.

## STEP 8 (Assemble the table cabinet fascia)

-  8: 5x12mm
-  8: 5mm
-  8: 5mm
-  2: 6x8mm
-  2: 6mm



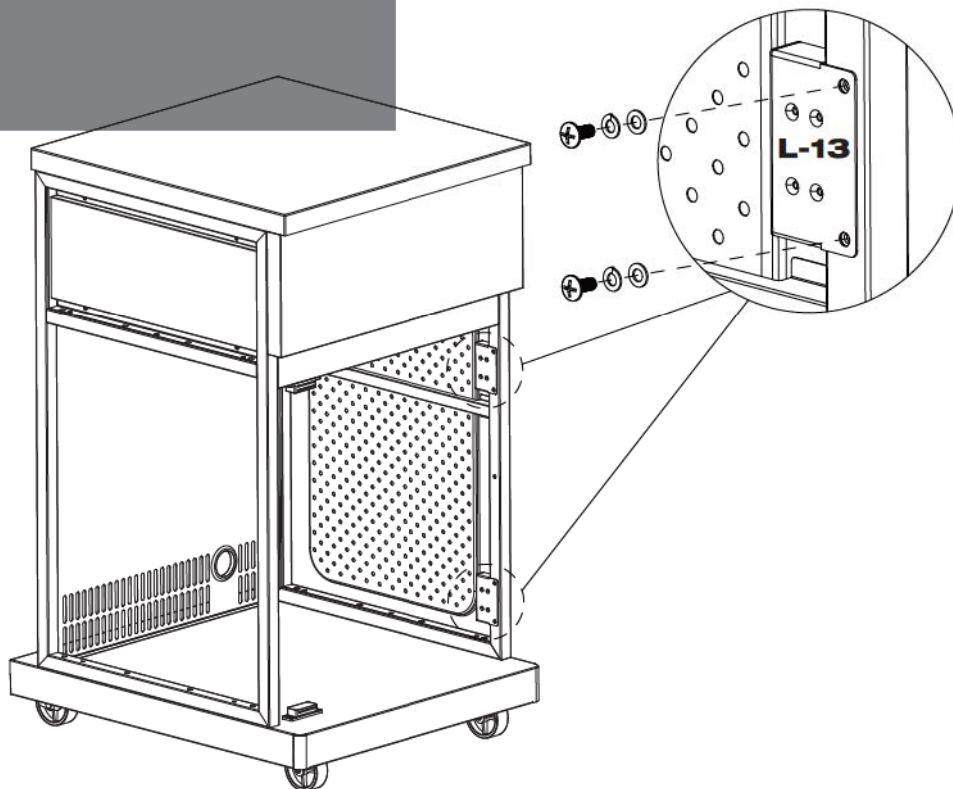
Tighten the bolts mention on step 7(B) above

### STEP 9 (Assemble the door hinge mounting brackets)

🔑 4: 5x12mm

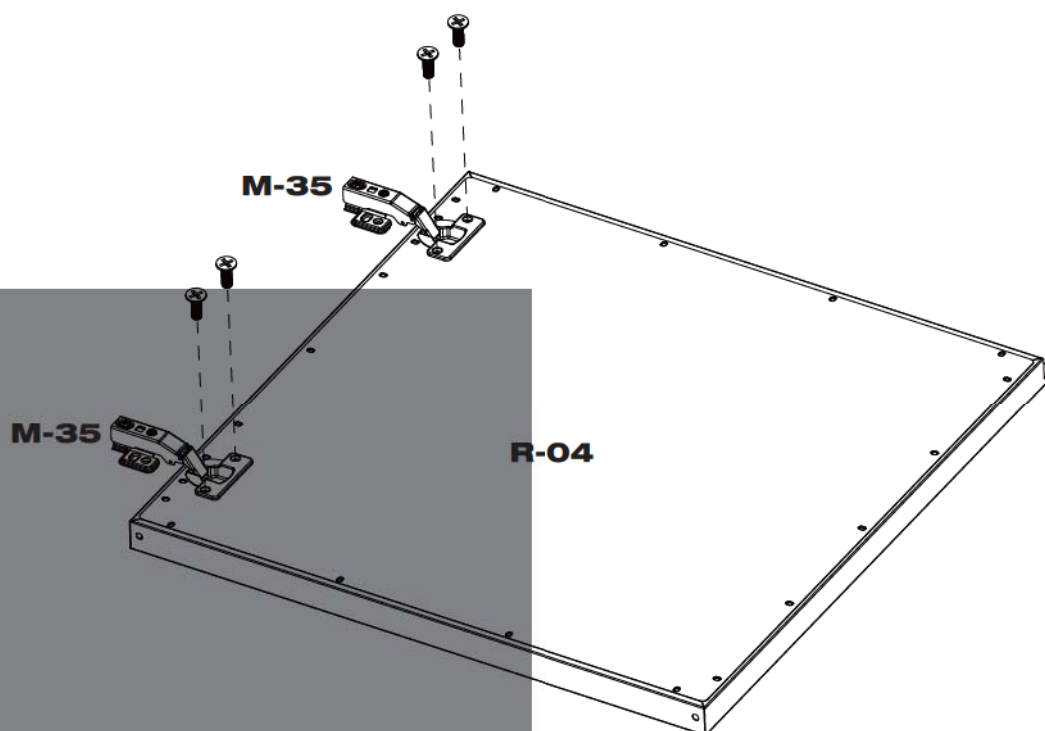
⦿ 4: 5mm

⦿ 4: 5mm



### STEP 10 (Assemble the door hinges)

🔑 4: 4x12mm

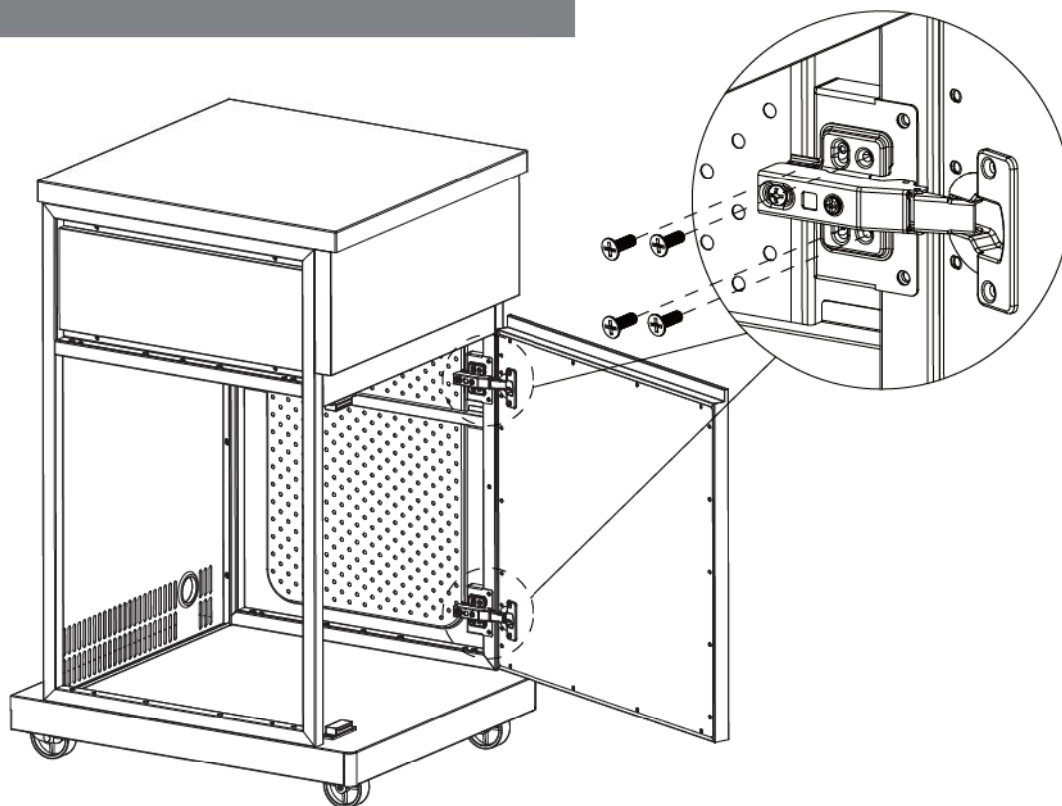




# MATADOR

## STEP 11 (Assemble the table cabinet door)

 8: 4x12mm

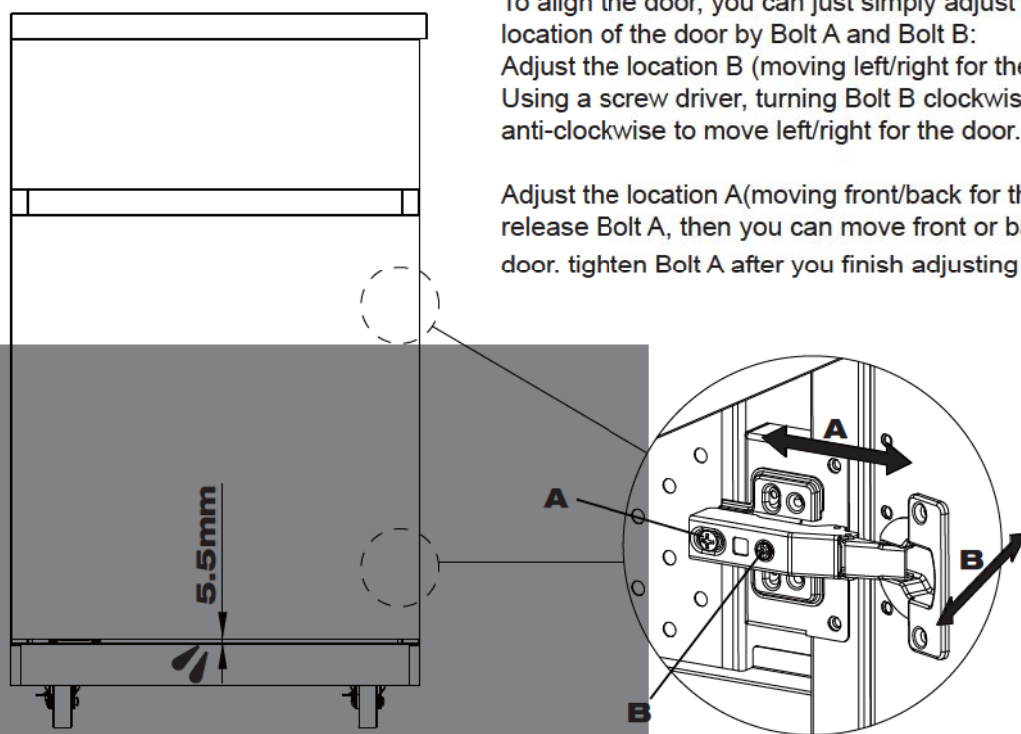


## STEP 12 (Table cabinet door adjustment)

### Note:

To align the door, you can just simply adjust the location of the door by Bolt A and Bolt B:  
Adjust the location B (moving left/right for the door):  
Using a screw driver, turning Bolt B clockwise or anti-clockwise to move left/right for the door.

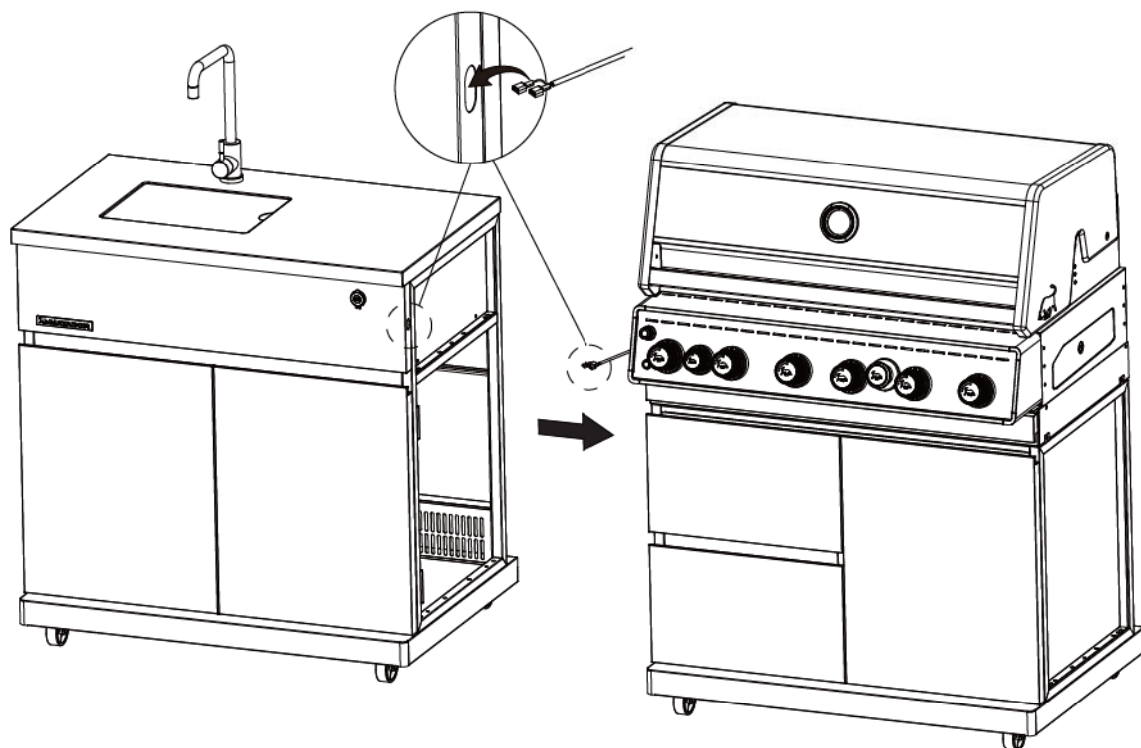
Adjust the location A (moving front/back for the door):  
release Bolt A, then you can move front or back for the door. tighten Bolt A after you finish adjusting the location A.





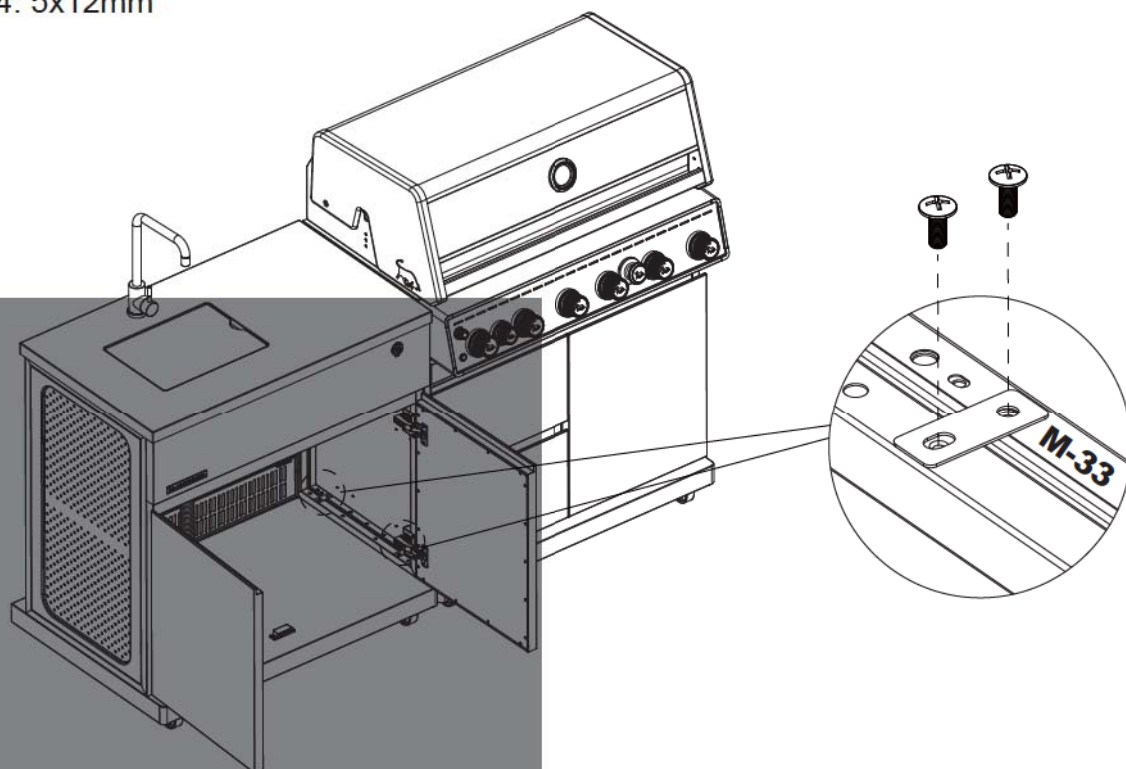
# Assembly instructions-Section 4 (Connecting the cabinet modules)

## STEP 1 (Sink unit and BBQ unit attachment)



## STEP 2 (Assemble the cabinet connection plate)

 4: 5x12mm

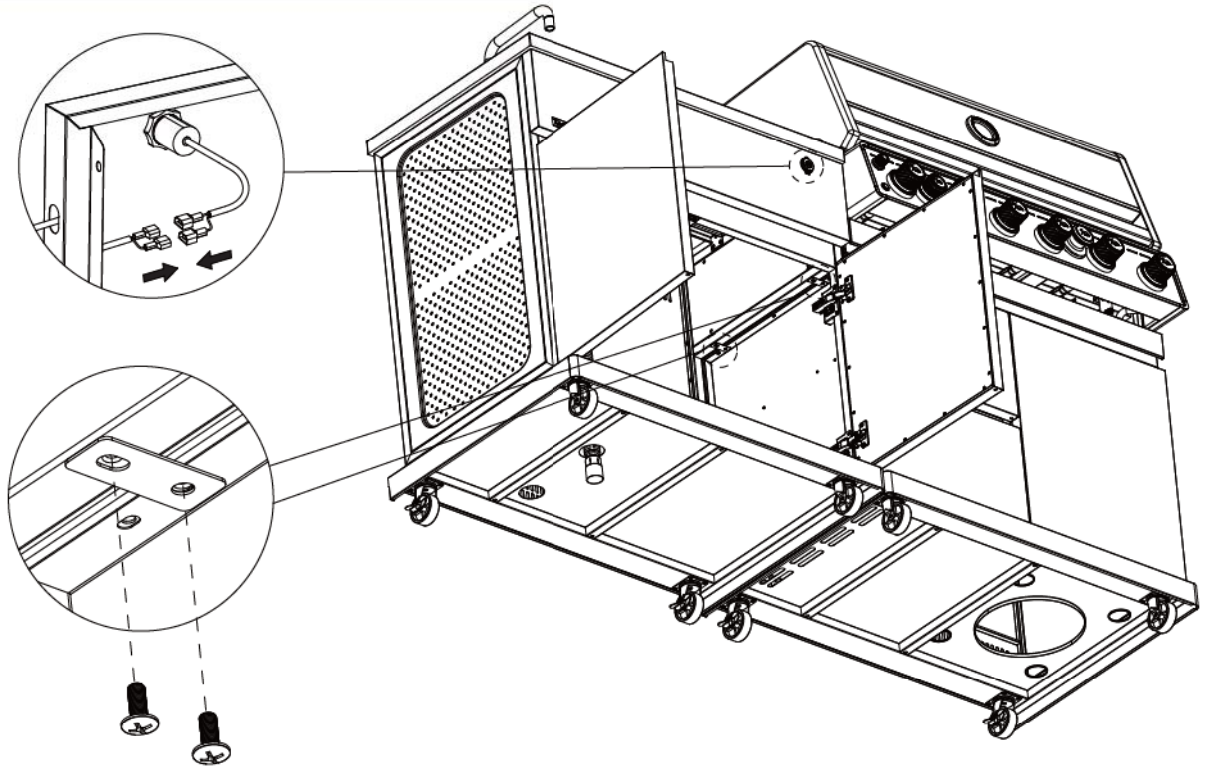




**MATADOR**

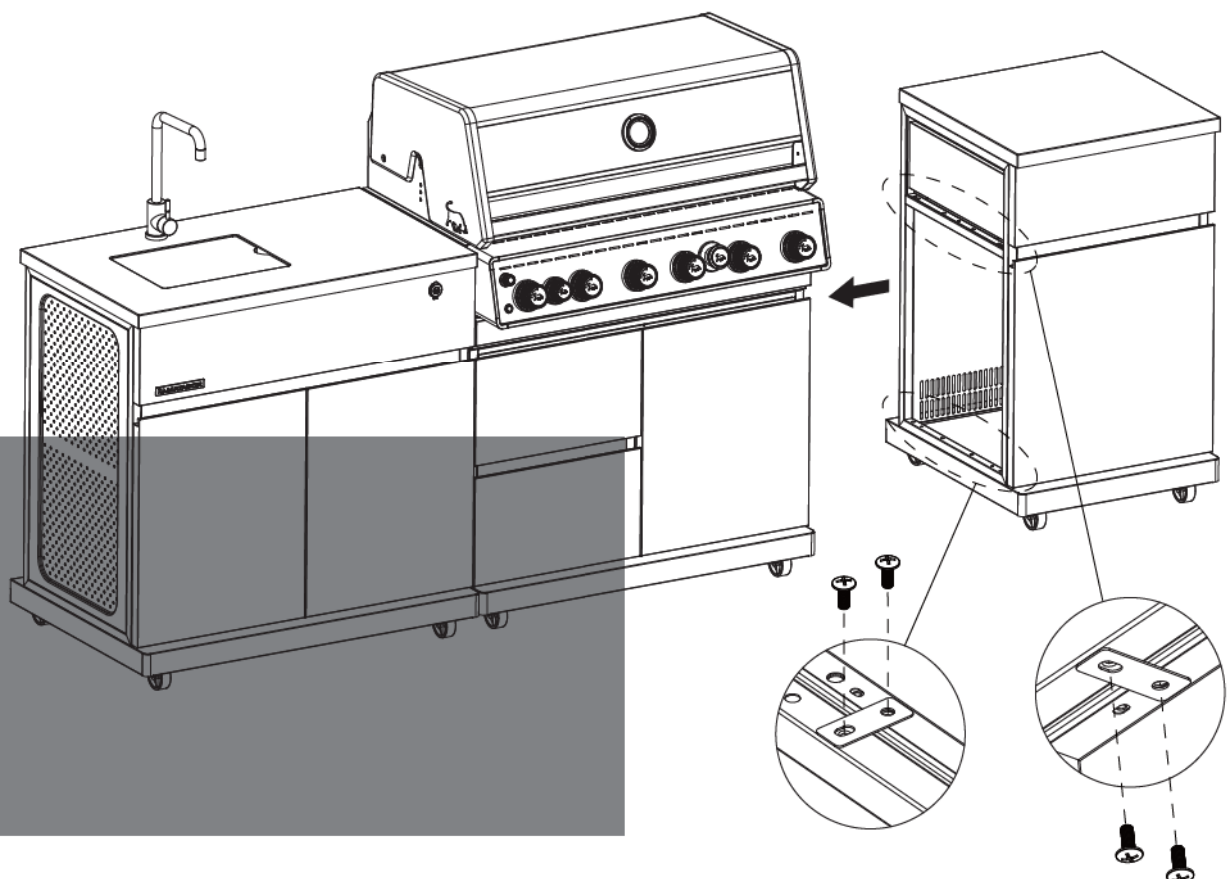
**STEP 3 (Assemble the cabinet connection plate and USB port wire connection)**

 4: 5x12mm



**STEP 4 (Table unit and BBQ unit attachment)**

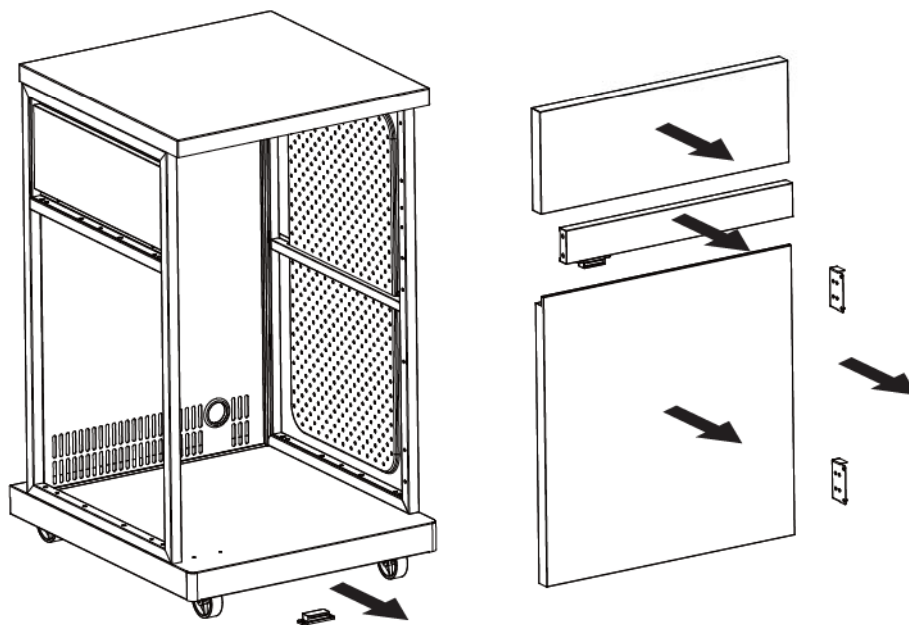
 8: 5x12mm



# OPTIONAL MATADOR FRIDGE

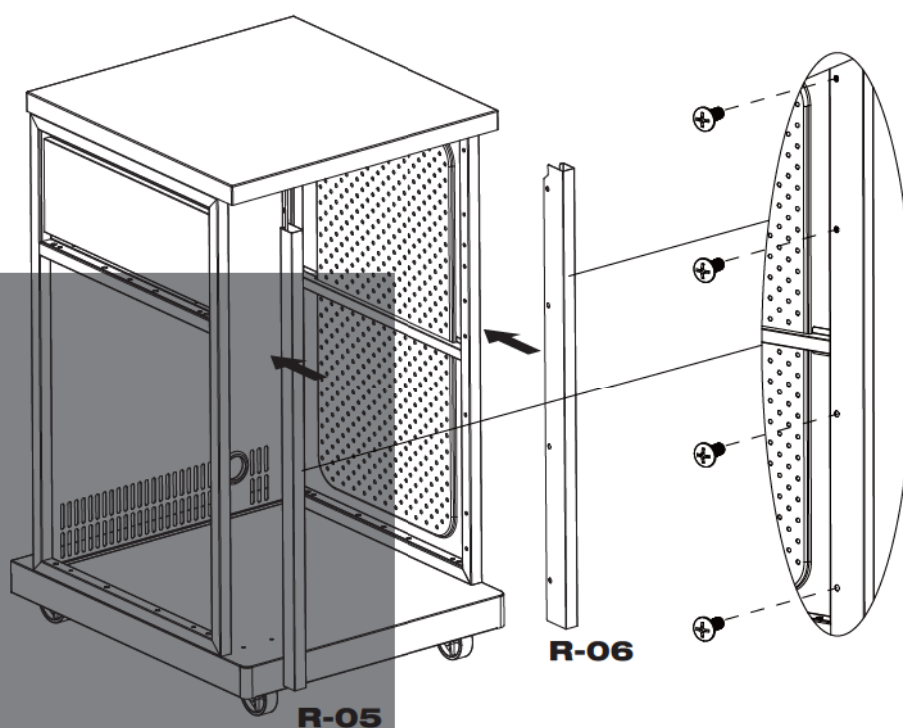
(SOLD SEPARATELY)

**STEP 1 (Remove the fascia, cross bar, door, door hinge mounting bracket and magnet)**



**STEP 2 (Assemble the left / right fridge decoration strip)**

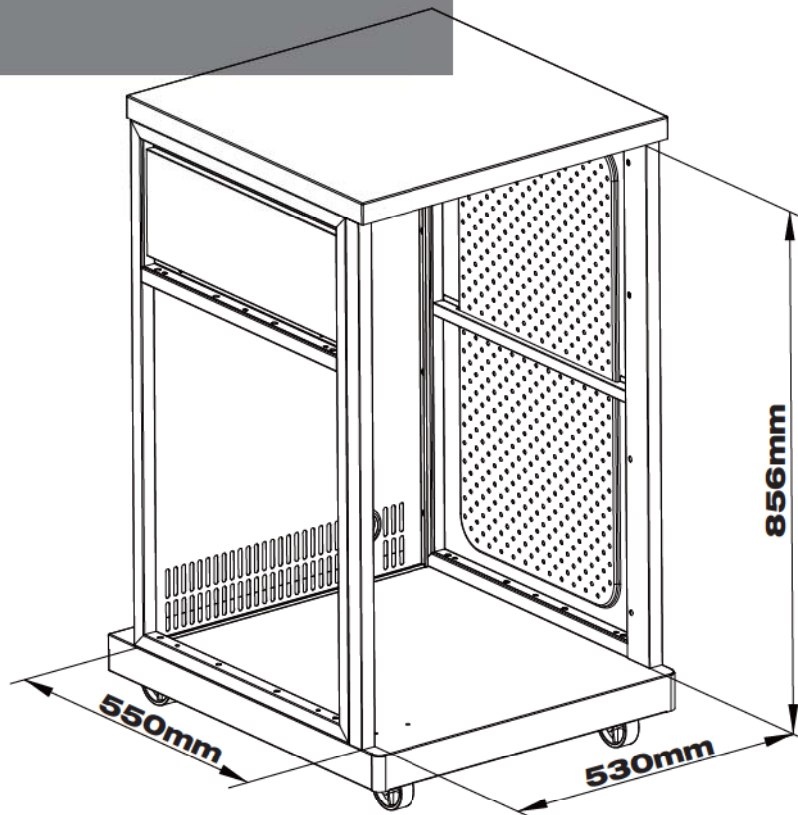
 8: 5x12mm (release from step1)



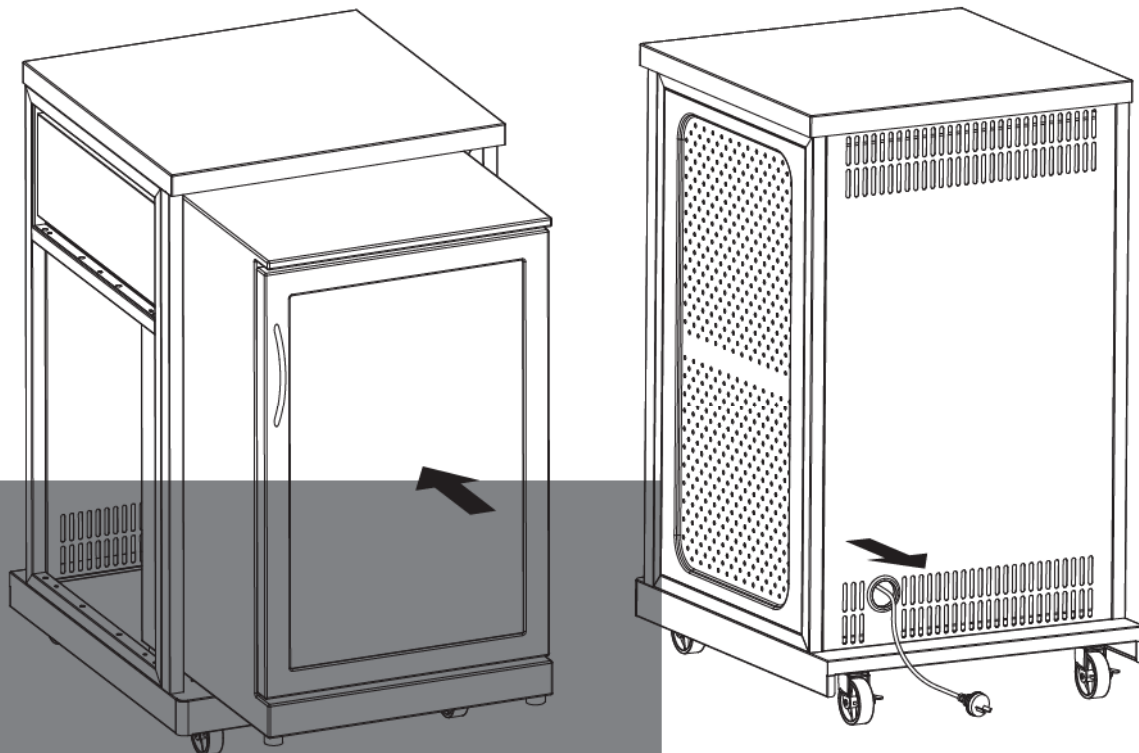


**MATADOR**

**STEP 3 (Space for fridge)**



**STEP 4 (Place the fridge)**

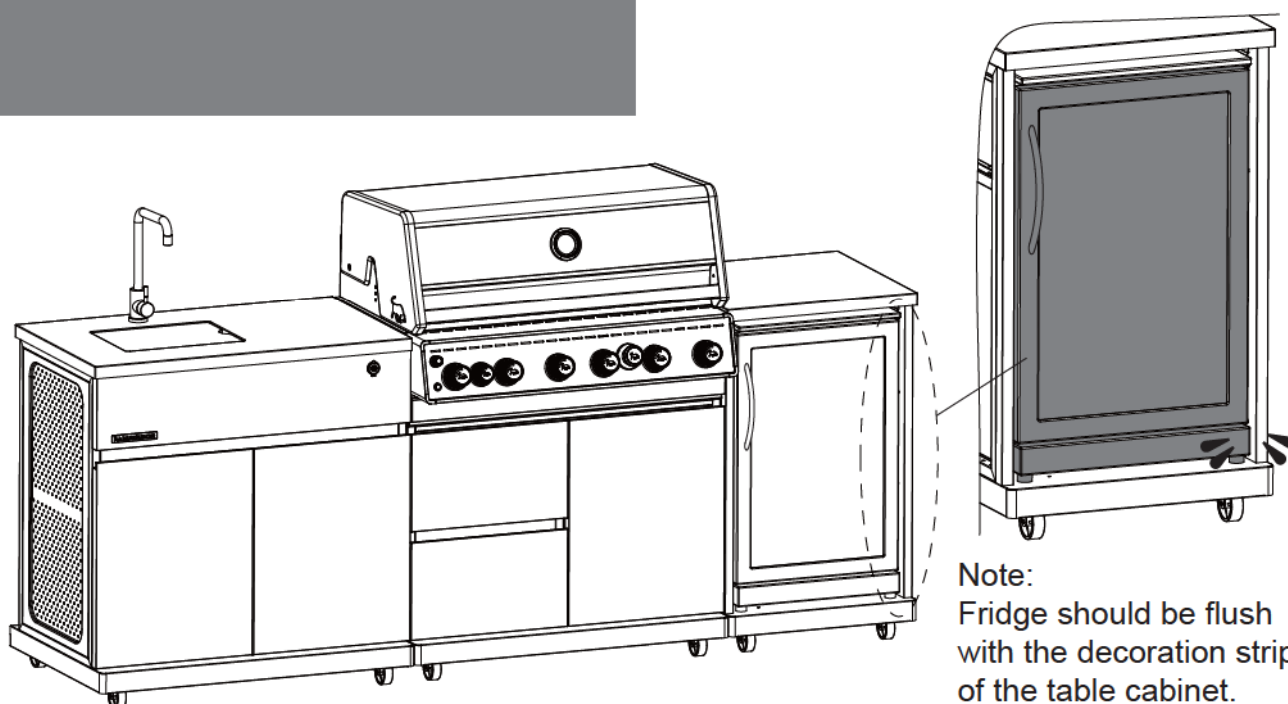


**Fridge plug:**

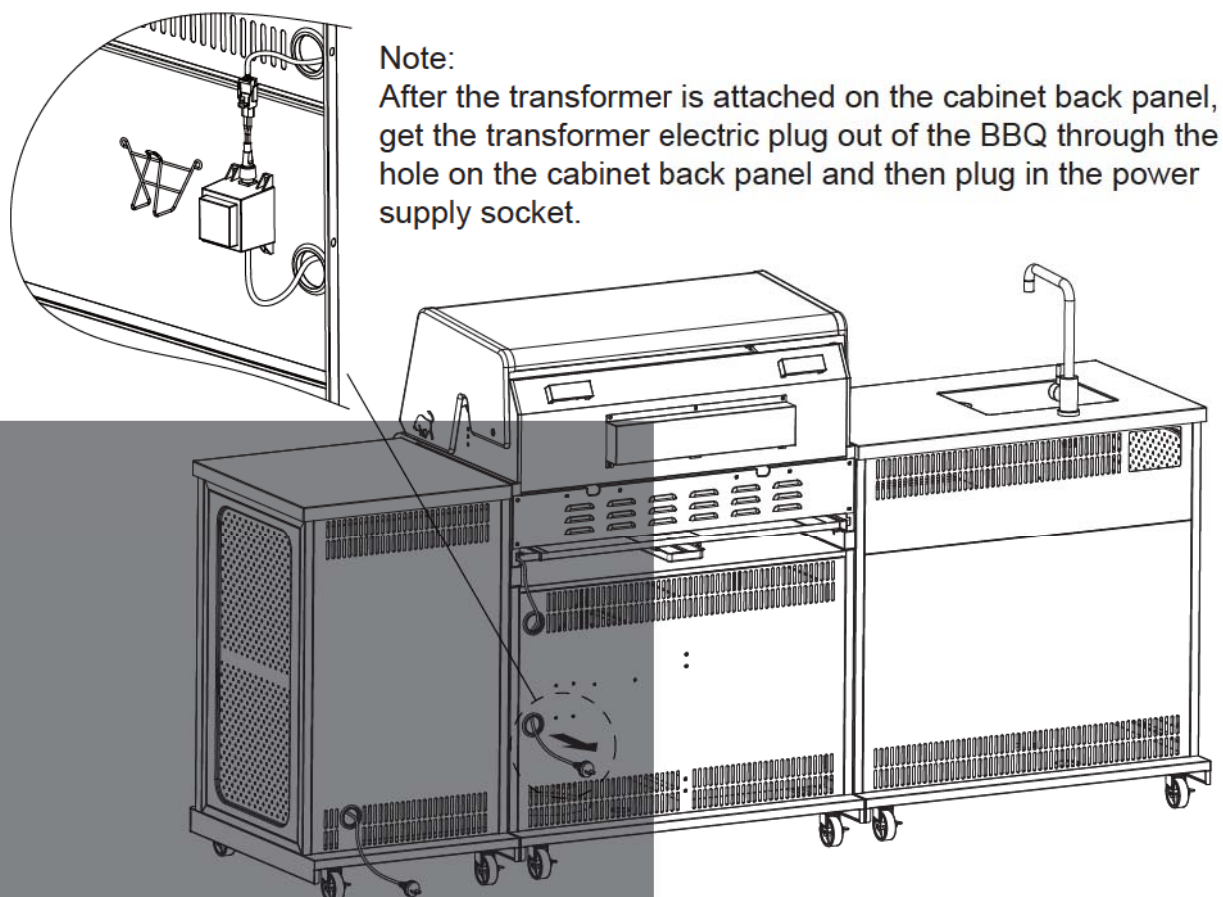
After you place the fridge into the fridge cabinet, get the fridge electric plug out of the fridge cabinet through the hole on the cabinet back panel and then plug in the power supply socket.



## STEP 5 (Place the fridge)

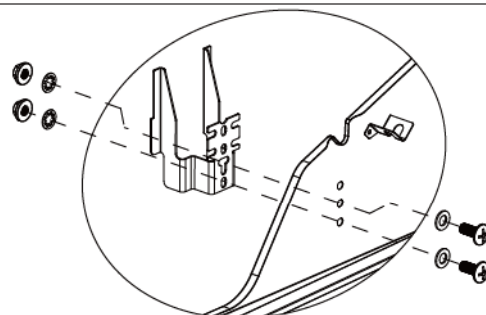


## STEP 6 (Handle the transformer plug)

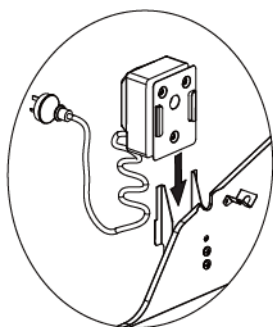


# **MATADOR** **Rotisserie Assembly**

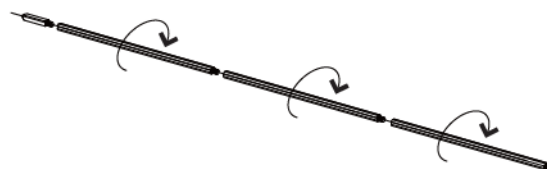
## 1. Assemble the motor bracket



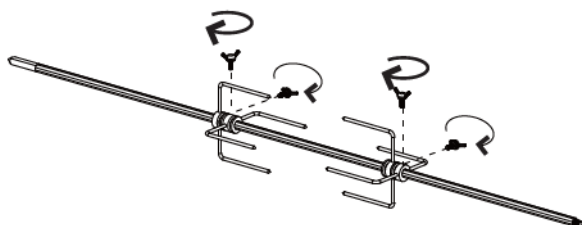
## 2. Assemble the motor



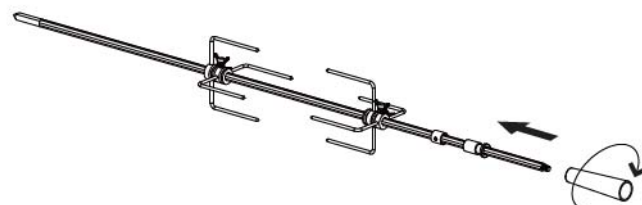
## 3. Assemble the rotisserie shafts



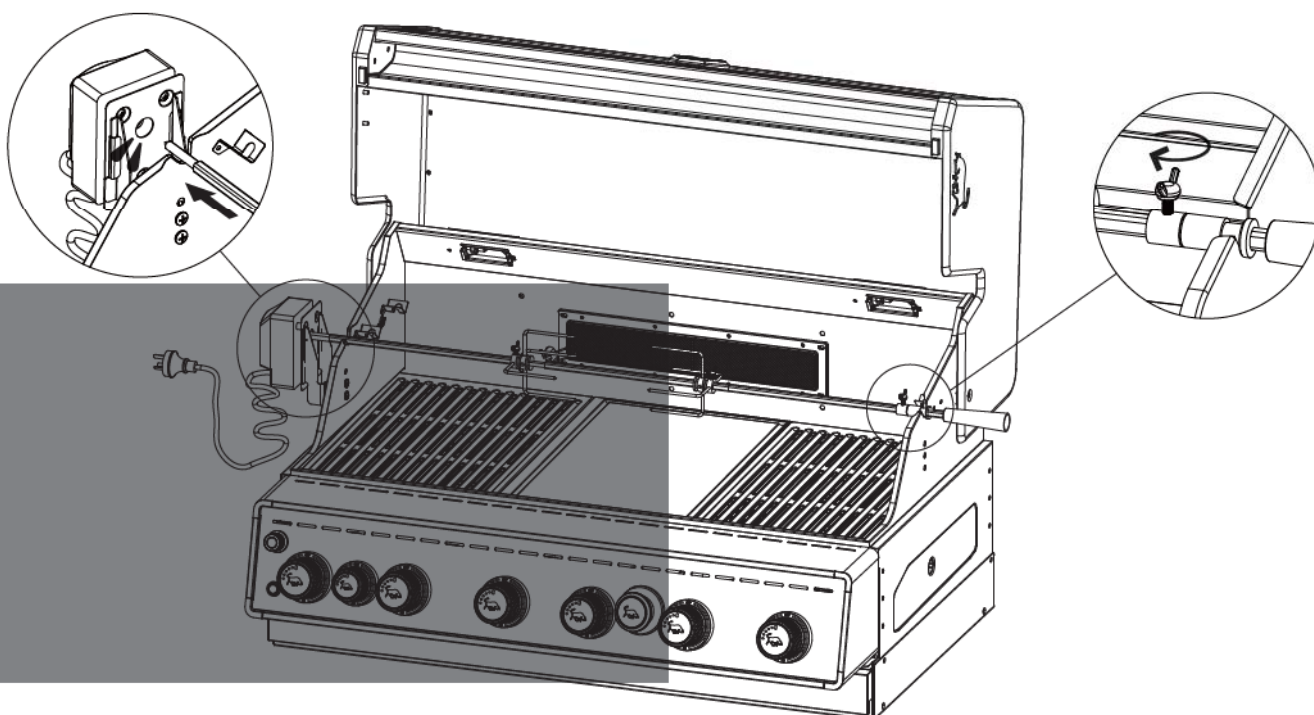
## 4. Assemble the rotisserie prongs



## 5. Assemble the rotisserie handle



## 6. Place the rotisserie onto the motor



# Rotisserie Instructions

## direct cooking method

This is where direct heat is used to cook the roast.

If your barbecue has no rear burners, turn the burners on directly below the meat. Juices will fall on the grate and flame diffuser and vapourise. Turn the burners to the hi or low position depending on the height of the food above the flame.

Be careful of excessive flare up.

If your barbecue has a rear burner, then you should remove the cooking grates and place an aluminium drip tray onto the front burners and under the roast. Place several centimeters of water into the drip tray and add fruit juices or wine along with any other of your desired herbs or spices. Place the balanced rotisserie shaft in the motor and switch the motor on.

Turn on the rear burners. Cook the food with a medium flame, being careful to avoid burning. Cooking with the hood closed will help retain flavour, heat and moisture in the process.

Baste the roast a few times during cooking to keep it moist. Cook until an inserted meat thermometer registers a cooked temperature. Do not leave the meat thermometer in the roast during the cooking process.

## indirect cooking method

In this method, there is no heat directly underneath the food. Rather, circulating hot air is used to cook the roast.

Remove the cooking grates from the barbecue and place an aluminum drip tray underneath the food. Pour some water into the drip tray and add your favourite flavourings.

If using smoking chips or chunks, now is the best time to add your smoker box to the heat.

Place the balanced rotisserie shaft in the motor and switch the motor on.

Make sure there is no heat directly under the food. Use only burners to the side of the food. Close the hood and maintain a medium temperature (around 220 degrees Celsius) inside the hood by adjusting the remaining burners. Try not to open the hood too often during the cooking process as this will add to the overall cooking time.

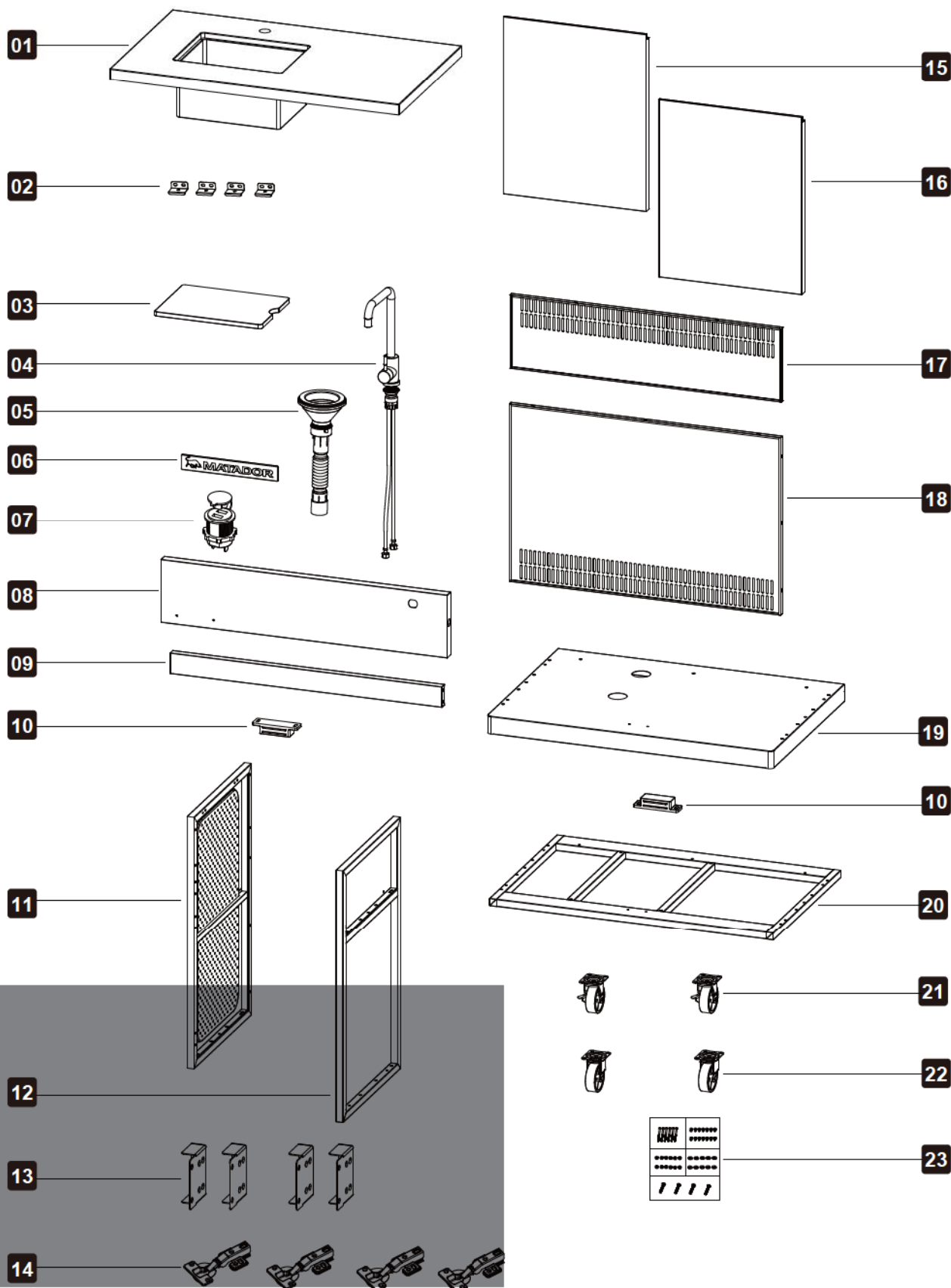
Check the internal temperature of the roast with a meat thermometer before removing the roast from the barbecue. Do not leave the meat thermometer in the barbecue during cooking.



**MATADOR**

# List of spare parts (Sink cabinet)

For spare parts refer to your store of purchase.  
For warranty visit : [www.garthsupport.com](http://www.garthsupport.com)





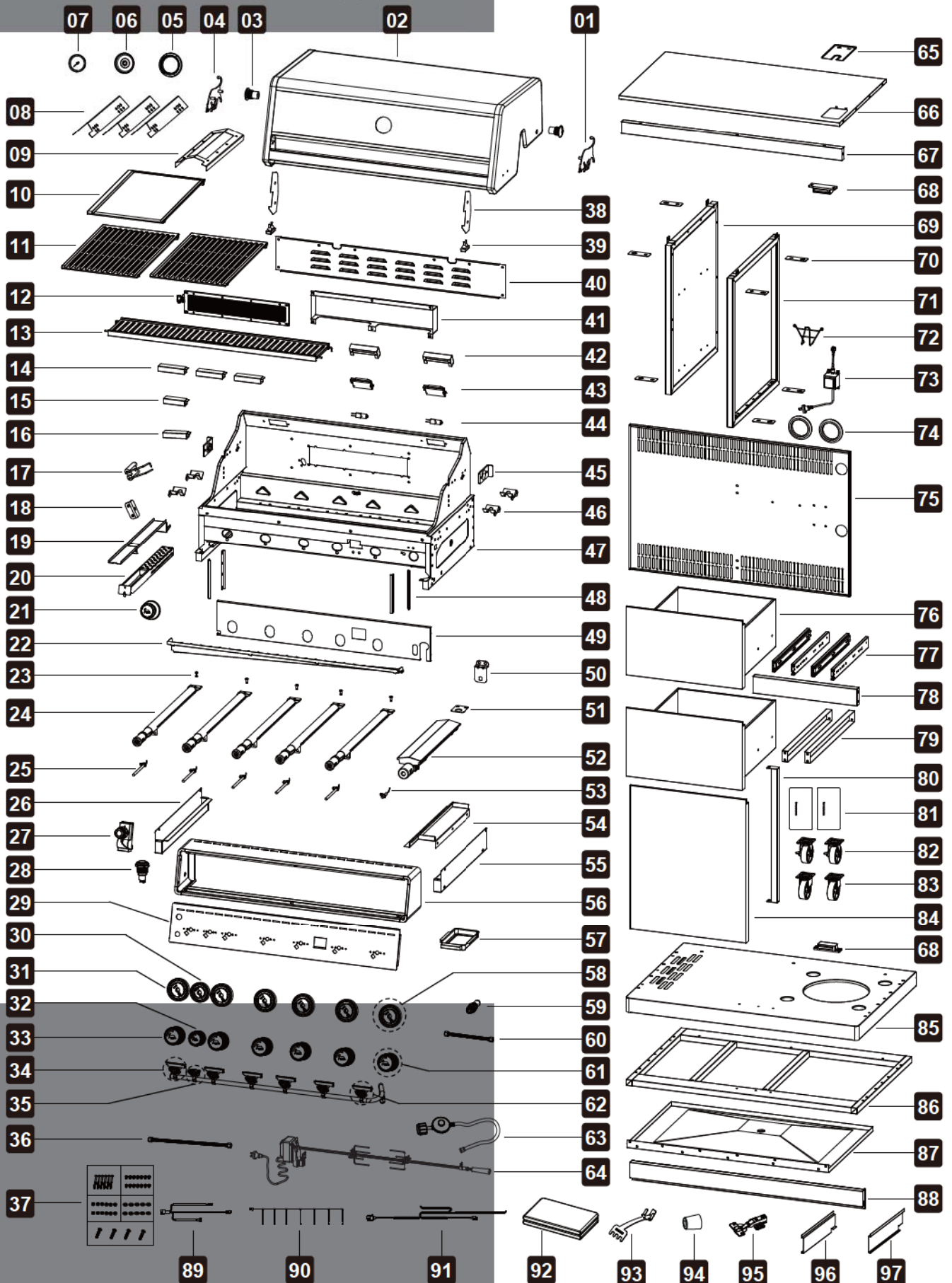
| PART NUMBER | PART NAME                            | SUPPLIER CODE         |
|-------------|--------------------------------------|-----------------------|
| 1           | Sink trolley top bench               | TIST0-00102-00000-000 |
| 2           | Top bench connection plate           | TIST0-04001-04150-119 |
| 3           | Chopping board                       | TIST0-02201-12000-080 |
| 4           | Tap                                  | TAP220301             |
| 5           | Drainage set                         | GSM008B               |
| 6           | Badge                                | BA-B2015V2            |
| 7           | USB port                             | KL-SP6V2              |
| 8           | Sink trolley fascia                  | TIST0-00601-05050-119 |
| 9           | Sink trolley cross bar               | TIST0-02402-05050-119 |
| 10          | Cabinet magnet                       | CQTR0-02002-00000-080 |
| 11          | Sink trolley left panel              | TIST0-01201-05050-119 |
| 12          | Sink trolley right panel             | TIST0-01301-05050-119 |
| 13          | Door hinge mounting bracket          | TIST0-02501-05100-119 |
| 14          | Door hinge                           | TIST0-02601-04100-110 |
| 15          | Sink trolley left door               | TIST0-02701-05050-119 |
| 16          | Sink trolley right door              | TIST0-02801-05050-119 |
| 17          | Sink trolley back panel-1            | TIST0-02901-05050-119 |
| 18          | Sink trolley back panel-2            | TIST0-03001-05050-119 |
| 19          | Sink trolley bottom panel            | TIST0-03102-05080-119 |
| 20          | Sink trolley bottom strengthen frame | TIST0-03201-05080-119 |
| 21          | Lockable castor                      | VM110416              |
| 22          | Non lockable castor                  | TIST0-03301-32000-000 |
| 23          | Bolt pack-1                          | BP-BUN-492-1          |



**MATADOR**

# List of spare parts (BBQ cabinet)

For spare parts refer to your store of purchase.  
For warranty visit : [www.garthsupport.com](http://www.garthsupport.com)



| PART NUMBER | PART NAME                       | SUPPLIER CODE         |
|-------------|---------------------------------|-----------------------|
| 1           | Right side badge                | BA-T02                |
| 2           | Hood outer                      | TIHD6-02301-00000-119 |
| 3           | Hood hinge pin                  | TIHD0-00101-00000-077 |
| 4           | Left side badge                 | BA-T01                |
| 5           | Temperature gauge bezel         | BS220124              |
| 6           | Temperature gauge bowl          | TG-B05                |
| 7           | Temperature gauge               | N160307               |
| 8           | V shape flame tamer             | TIBQ0-00501-10080-080 |
| 9           | Sear burner flame tamer         | TIBQ0-07601-10080-080 |
| 10          | Grillsmart hotplate             | B03057-M              |
| 11          | Grillsmart grill                | B03058-M              |
| 12          | Rear burner                     | TIBQ0-11201-00000-080 |
| 13          | Warming rack                    | TIBQ6-00101-09080-081 |
| 14          | Cross lighter 108               | CQBQ6-02702-10050-080 |
| 15          | Cross lighter 88                | CQBQ6-02701-10050-080 |
| 16          | Cross lighter for sear burner   | TIBQ6-09701-10050-080 |
| 17          | Rear burner ignition wire       | ULV5-1200             |
| 18          | Rear burner ignition pin holder | TIBQ0-07401-05150-119 |
| 19          | Smoker box support bracket      | TIBQ0-11301-09080-081 |
| 20          | Smoker box                      | TIBQ0-06701-09080-081 |
| 21          | Smoker box knob                 | HD220211              |
| 22          | Oil channel                     | RCBQ6-1303-10050-080  |
| 23          | Burner locking pin              | TIBQ0-11401-00000-000 |
| 24          | Main burner                     | BR-BUN-489            |
| 25          | Main burner ignition pin        | Q3558                 |
| 26          | Left BBQ support foot           | TIBQ0-08301-04150-011 |
| 27          | Ignition box                    | PI-PT01               |
| 28          | Light switch                    | RCBQ0-8001-10000-080  |
| 29          | Fascia                          | TIBQ6-02301-10050-085 |
| 30          | Rear burner knob bezel          | BS211025              |
| 31          | Control knob bezel              | BS211026              |
| 32          | Rear burner knob                | BKNB-266A             |
| 33          | Control knob                    | BKNB-267A             |
| 34          | Main burner gas valve           | GC-108A               |
| 35          | Rear burner gas valve           | GC-093A               |

**MATADOR**

| PART NUMBER | PART NAME                      | SUPPLIER CODE         |          |
|-------------|--------------------------------|-----------------------|----------|
| 36          | Rear burner S/S flexible pipe  | FP-120-03             |          |
| 37          | Bolt pack-3                    | BP-BUN-492-3          |          |
| 38          | Hood handle decoration cup     | TIHD0-02201-05060-119 |          |
| 39          | Rubber bumper                  | HOB0190009            |          |
| 40          | BBQ frame back cover           | TIBQ6-03301-05050-119 |          |
| 41          | Rear burner cover              | TIBQ0-05101-05060-119 |          |
| 42          | BBQ light cover                | TIBQ0-10001-10050-080 |          |
| 43          | BBQ light                      | BQL10W-1              |          |
| 44          | BBQ light bulb                 | B9BQ0-10201-19000-080 |          |
| 45          | Hood hinge holder              | TIHD0-00301-04200-119 |          |
| 46          | Warming rack holder            | TIBQ0-11501-09080-080 |          |
| 47          | BBQ frame body                 | TIBQ6-02801-04070-011 |          |
| 48          | Side shelf bracket             | TIBQ0-10801-04150-119 |          |
| 49          | Fascia heat shield panel       | TIBQ6-02401-05050-080 |          |
| 50          | Sear burner injector holder    | TIBQ0-11601-04150-119 |          |
| 51          | Sear burner support panel      | TIBQ0-11701-04150-119 |          |
| 52          | Sear burner                    | B03094-M              |          |
| 53          | Sear burner ignition pin       | Q3562                 |          |
| 54          | Fat tray support panel         | TIBQ0-11801-04100-119 |          |
| 55          | Right BBQ support foot         | TIBQ0-08401-04150-011 |          |
| 56          | BBQ front decoration part      | TIBQ6-02201-05060-119 |          |
| 57          | Oil cup                        | CQBQ0-04701-05050-080 |          |
| 58          | Sear burner control knob bezel | BS211027              |          |
| 59          | Sear burner injector           | INJ-1.24SBGD          |          |
| 60          | Sear burner S/S flexible pipe  | FP-010-03             |          |
| 61          | Sear burner control knob       | BKNB-268A             |          |
| 62          | Sear burner gas valve          | GC-109A               |          |
| 63          | Hose and regulator             | AU                    | RC008027 |
|             |                                | NZ                    | RC008006 |
| 64          | Rotisserie                     | Q4208-B316            |          |
| 65          | Regulator cover                | RCTR0-8401-05050-080  |          |
| 66          | Cabinet top panel              | TITR6-01001-05050-080 |          |
| 67          | Cabinet cross bar              | TITR6-01502-05050-119 |          |
| 68          | Cabinet magnet                 | CQTR0-02002-00000-080 |          |
| 69          | Cabinet left side panel        | TITR0-01701-05050-119 |          |



| PART NUMBER | PART NAME                       | SUPPLIER CODE         |
|-------------|---------------------------------|-----------------------|
| 70          | Cabinet connection plate        | TITR0-10001-05050-119 |
| 71          | Cabinet right side panel        | TITR0-01801-04100-119 |
| 72          | Transformer cable winding frame | TITR0-17701-00000-080 |
| 73          | Transformer                     | H2270-40W             |
| 74          | Rubber ring                     | TIST0-02301-00000-000 |
| 75          | Cabinet back panel              | TITR6-01601-05050-119 |
| 76          | Drawer                          | TITR6-01101-05050-119 |
| 77          | Drawer slide                    | TITR0-01301-00000-080 |
| 78          | Drawer support bracket          | TITR6-12801-05050-119 |
| 79          | Drawer holder                   | TITR0-01401-05050-119 |
| 80          | Cabinet middle support tube     | TITR6-21901-00000-119 |
| 81          | Drawer mat                      | MAT-400               |
| 82          | Lockable castor                 | VM110416              |
| 83          | Non lockable castor             | TIST0-03301-32000-000 |
| 84          | Cabinet right door              | TIST0-02801-05050-119 |
| 85          | Cabinet bottom panel            | TITR6-01902-05080-119 |
| 86          | Cabinet bottom strengthen frame | TITR6-08801-00000-119 |
| 87          | Fat tray panel                  | TIBQ6-02001-10050-080 |
| 88          | Fat tray handle                 | TIBQ6-00901-05050-119 |
| 89          | Light power cable               | KL-SP5-150            |
| 90          | Knob light wire set             | KL-B492               |
| 91          | BBQ light set                   | BQLW-B489             |
| 92          | BBQ cover                       | BUN492-C              |
| 93          | Grill lifter                    | TMA1115               |
| 94          | Rotisserie phenolic spacer      | BHB-005               |
| 95          | Door hinge                      | TIST0-02601-04100-110 |
| 96          | heat shield-Left side           | TIBQ0-04901-10050-080 |
| 97          | heat shield-Right side          | TIBQ0-05001-10050-080 |

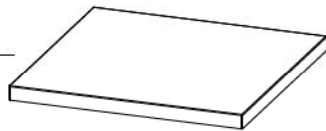


**MATADOR**

# List of spare parts (Table cabinet)

For spare parts refer to your store of purchase.  
For warranty visit : [www.garthsupport.com](http://www.garthsupport.com)

01



02



03



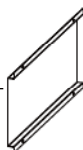
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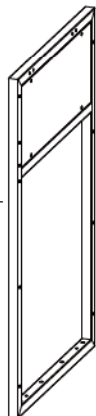
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10



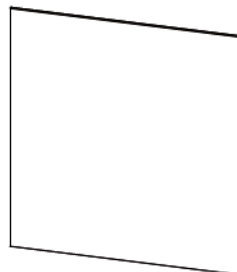
11



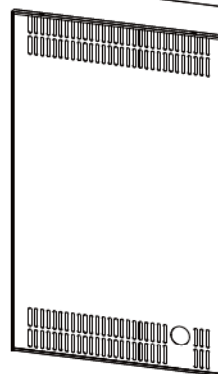
12



13



14



15



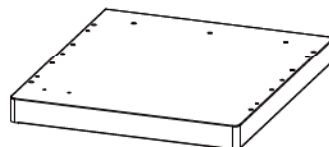
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17



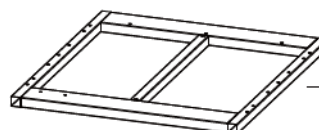
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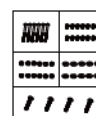
05



19



20



| PART NUMBER | PART NAME                             | SUPPLIER CODE         |
|-------------|---------------------------------------|-----------------------|
| 1           | Table trolley top bench               | TITB0-02602-00000-000 |
| 2           | Top bench connection plate            | TIST0-04001-04150-119 |
| 3           | Table trolley fascia                  | TITB0-01401-05050-119 |
| 4           | Table trolley cross bar               | TITB0-05302-05050-119 |
| 5           | Cabinet magnet                        | CQTR0-02002-00000-080 |
| 6           | Fridge heat shield                    | TITB0-03801-05050-080 |
| 7           | Table trolley left panel              | TITB0-05401-05050-119 |
| 8           | Table trolley right panel             | TITB0-05501-05050-119 |
| 9           | Door hinge mounting bracket           | TIST0-02501-05100-119 |
| 10          | Door hinge                            | TIST0-02601-04100-110 |
| 11          | Lockable castor                       | VM110416              |
| 12          | Non lockable castor                   | TIST0-03301-32000-000 |
| 13          | Table trolley door                    | TITB0-01701-05050-119 |
| 14          | Table trolley back panel              | TITB0-00701-05050-119 |
| 15          | Rubber ring                           | TIST0-02301-00000-000 |
| 16          | Left fridge decoration strip          | TITB0-05601-05050-119 |
| 17          | Right fridge decoration strip         | TITB0-05701-05050-119 |
| 18          | Table trolley bottom panel            | TITB0-01202-05080-119 |
| 19          | Table trolley bottom strengthen frame | TITB0-01101-05080-119 |
| 20          | Bolt pack-2                           | BP-BUN-492-2          |



**MATADOR**

# 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.
- If the appliance is changed to natural gas (if applicable), it must be converted and installed by a licensed gas fitter.

## FOR WARRANTY CLAIMS

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

Garth Support website: **[www.garthsupport.com](http://www.garthsupport.com)**  
or call: 1800 427 841  
email: [service@garth.com.au](mailto:service@garth.com.au)

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

PH: 1800 797 586  
Email: [OnlineEnquiries@bunnings.co.nz](mailto:OnlineEnquiries@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](http://www.garthsupport.com)** or return the product (with proof of purchase) to any Bunnings store. (see: [www.bunnings.com.au](http://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](http://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 .....

**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) .....



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