MATADOR

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

# MATADOR RAPID SEAR

Retain manual for future reference.

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

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

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

Within a partial enclosure that includes an overhead cover and no more than two walls.

Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply—

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

(ii) at least 30% of the remaining wall area is open and unrestricted.

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.

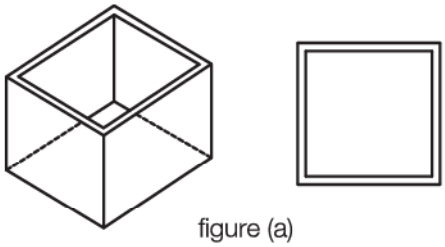


figure (a)

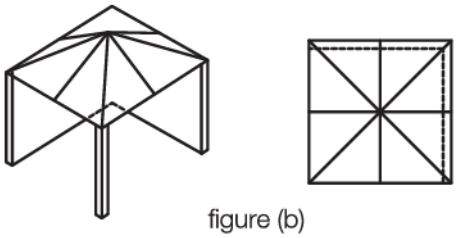


figure (b)

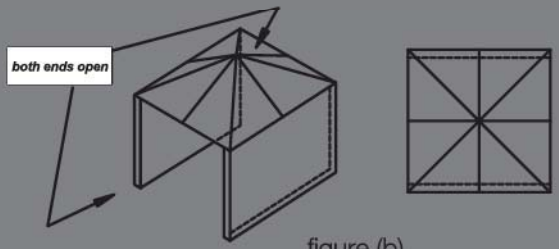



figure (b)

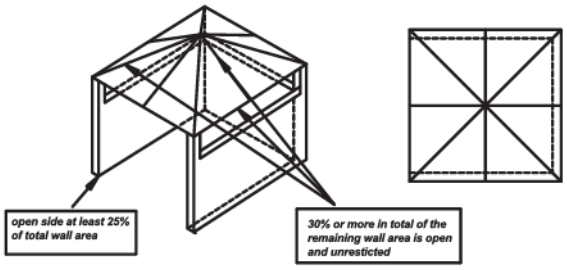



figure (c)

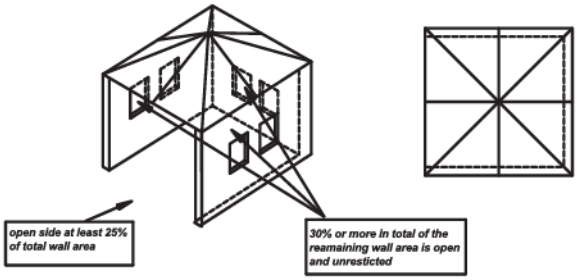



figure (d)

**Please read this instruction manual before using this appliance.**

MATADOR

# INSTRUCTION MANUAL

Dear Customer,
Thank you for placing your trust in our product!

The grill has been developed for preparing the perfect steaks. But experience has shown that even salmon, shrimp, pork, lamb, vegetables and many other foods come out perfectly. The innovation top ceramic burner generates high barbeque temperatures up to 800˚C. It gives a caramelized surface of grill item; it get crisp surface crust but inside stays juicy. Besides, the top heat prevents dripping meat juice from burning so no harmful smoke can reach the grill item.

Before using the product for the first time, please make sure you read these operating instructions!
Here you will find information about how to use the product safely and ensure its long service lift. You should pay attention to all of the safety instructions in this manual!

**CAUTION!**
Direct danger to life and risk of injury!
Directly dangerous situation that may lead to death or severe injuries.

**NOTE:**
Information to help you reach a better understanding of the processes involved.

**NOTICE!**
Risk of damage to the device!
Situation that may lead to property damage.

## Before you begin

### Intended use

When used for its intended purpose, this device corresponds to the state of the arts, as well as to the current safety requirements at the time of its introduction.
The grill is designed for grilling food(meat, fish, vegetables etc.)
The device is not suitable for commercial or industrial use.
Any other types of use is inappropriate. Improper use or modifications to the device or the use of components that are not tested and approved by the manufacturer may result in unforeseen damage!
Any use that deviates from its intended use and is not included in these instructions is considered unauthorized use and relieves the manufacturer from his or he legal liability.

### What are the meanings of the symbols used?

Danger notices and information are clearly marked throughout these instructions for use. The following symbols are used:

**DANGER!**
Direct danger to life and risk of injury!
Directly dangerous situation that may lead to death or severe injuries.

**DANGER!**
Direct danger to life and risk of injury!
Directly dangerous situation that may lead to death or severe injuries.

## FOR YOUR SAFETY

### General Safety Instructions

.To operate this device safely, the user must have read and understood these instructions for use before using the device for the first time.
.Observe all safety instructions! Failure to do so may cause harm to you and others.
.Retain all instructions for use, and safety instructions for future reference.
.If you sell or pass the device on, you must also hand over these operation g instructions.
.The device must only be used when it functions properly. If the device or parts of the device is defective, have it repaired by an authorized person or place of purchase.
.Keep children away from the appliance! Keep the device out of the way of children and other unauthorized persons.
.Do not overload the appliance. Do not use the appliance for purposes for which it is not intended.
.Exercise caution and only work when in good condition: If you are tired, ill, if you have ingested alcohol, medication or illegal drugs, do not use the device, as you are not in a condition to use it safely.
.This product is not intended to be used by persons(including children) who are limited in their physical, sensory or mental capacities or who lack experience and/or knowledge of the product unless they are supervised, or have been instructed on how to use the product by a person responsible for their safety.
.Ensure that children are not able to pay with the device.
.Always comply with all applicable domestic and international safety, health, and working regulations. In their absence all instructions in this manual must be followed, along with AS/NZS 5601 and local gas authority.

## About the Handling of Gas

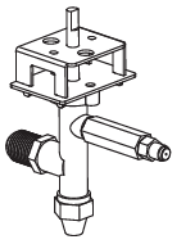
**Gas is highly flammable and explosive. Minimize the risk of explosion and fire:**

.Before connecting new gas bottles, let the device cool off completely.
.Smoking and any open fire is forbidden during the handling of gas.
.Only store gas bottles outdoors.
.Protect gas bottles against direct sunlight.
.Never use rusted or dented gas bottles or bottles with a damaged valve.
.Gas bottles must always be used standing upright, never lay them down.
.Never try to take apart the gas valve or the pressure regulator.
.Never subject the gas hose to direct sunlight or let it come in contact with hot or sharp surfaces.
.In case of malfunction, shut off the gas from cylinder and appliance immediately and wait until the fire is out.

## Maintenance

.Always shut off the gas bottle before conducting any cleaning on the appliance.
.Check all gas connections to ensure they do not leak. Examine the gas hose between regulator and grill for cracks or damage before every operation and replace if necessary.

**Please note the gas inlet thread type in appliance are normally 5/8-18 UNF)**



.Only those maintenance and fault elimination task described here may be carried out. Any other task must be completed by a specialist or an authorized person. Only use original replacements parts. Only these replacement parts are designed and suitable for the appliance. Other replacements parts will only lead to an invalidation of the warranty, they may also endanger you and your environment.

## How to Change Gas Bottle

1. Cylinder must be replaced in a flame-free atmosphere.
2. Do not smoke while changing the cylinder.
3. Make sure that the grill is extinguished completely.
4. Remove the regulator from the empty cylinder.
5. Following the steps described in “Connecting the gas bottle” to connect a filled one.

## Device-Specific Safety Instructions

.Only use the BBQ grill outside, never indoors or in enclosed areas.
.Never use the grill under a porch roof.
.Never use the grill in hollows in which leaked gas may collect.
.Safe operation of the grill is only ensured when it is set up on a solid, even surface capable of carrying the load.
.Check all gas connections for correct sealing. Check the gas hose for tears or damage before each use. If necessary, replace.
.Only use authorized gas tanks, never use charcoal or other solid fuels in this device.
.In the event of burning fat, close all regulators and the tank valve and wait until the fire has gone out.
.Keep the power cable and gas hose away from heated surfaces.
.Set BBQ grill on a solid, even surface, sheltered from wind before using it.
.Children and animals may not be allowed in the vicinity of grill unless supervised. Be particularly careful when igniting!
.Keep a safe distance of 3M to flammable materials.
.This BBQ grill becomes very hot and may not be moved when in use.
.Only clean the grill when the unit has cooled down completely.
.When cooking, always wear protective gloves.
.Wear suitable clothing. Long, loose-fitting sleeves will catch fire easily!
.After grill, never leave the hot grill unattended. Risk of injury and fire!
.Use the right utensils: Long-handled utensils protect you from the heat. Forks should only be used to lift cooked items, a pair of tongs and a fish slice are more suitable. If you spear the food with a fork, it is possible that fat may spill out and cause flames.
.To protect against bacteria that may cause illness, ensure that food is kept chilled or frozen.

Defrost frozen items in the fridge or in the microwave. Store raw meat and fish away from other foodstuffs. Wash everything that comes into contact with raw meat or fish. Cook the food well, and chill any leftovers immediately.

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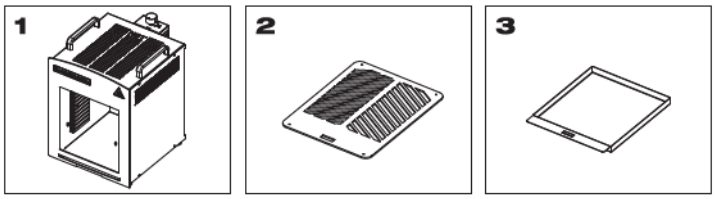
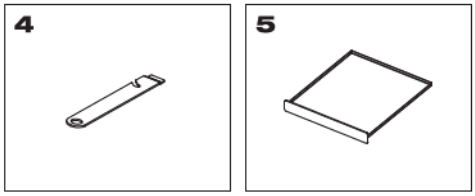
**Part List**




1X 1X 1X




1X 1X

1) Premium grill
2) Cooking Grate
3) Pan(for catching grease/fat)
4) Handle
5) Heat shield(for protecting surface in front of appliance)

# Unpacking and Assembly

## Unpacking

Unpack the unit, remove all transit protection and make sure all the parts are in good condition.

**NOTICE!**
If any one of the parts is missing or damaged, contact the retailer.

## Assembly

**DANGER!**
**Risk of cuts!**
Metal parts may have sharp edges. Take care during assembly.

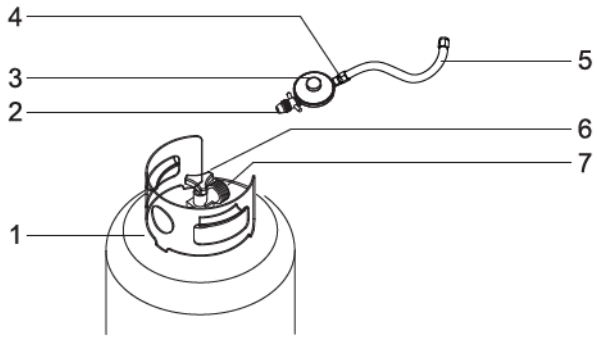
**NOTE!**
The gas hose must be replaced if it is worn, cracked or leaking.

**NOTE!**
Assemble the BBQ grill as shown.

**Assembly**
Set up the products on a firm, level, and sufficiently robust surface.

**Connecting the gas bottle**

.Set control knob on the BBQ grill body to OFF.
.Check whether the gas valve (6) on the gas bottle is closed.
.Unscrew the safety cap from the threads of the gas valve (7).
.Check all seals such as the rubber O-ring (2) for damage and to make sure they fit tightly; do not install any additional seals.
.Tighten inlet (2) of the pressure regulator(3) anti-clockwise by hand on the connection valve of the gas bottle(left-hand thread)




**Leakage check**

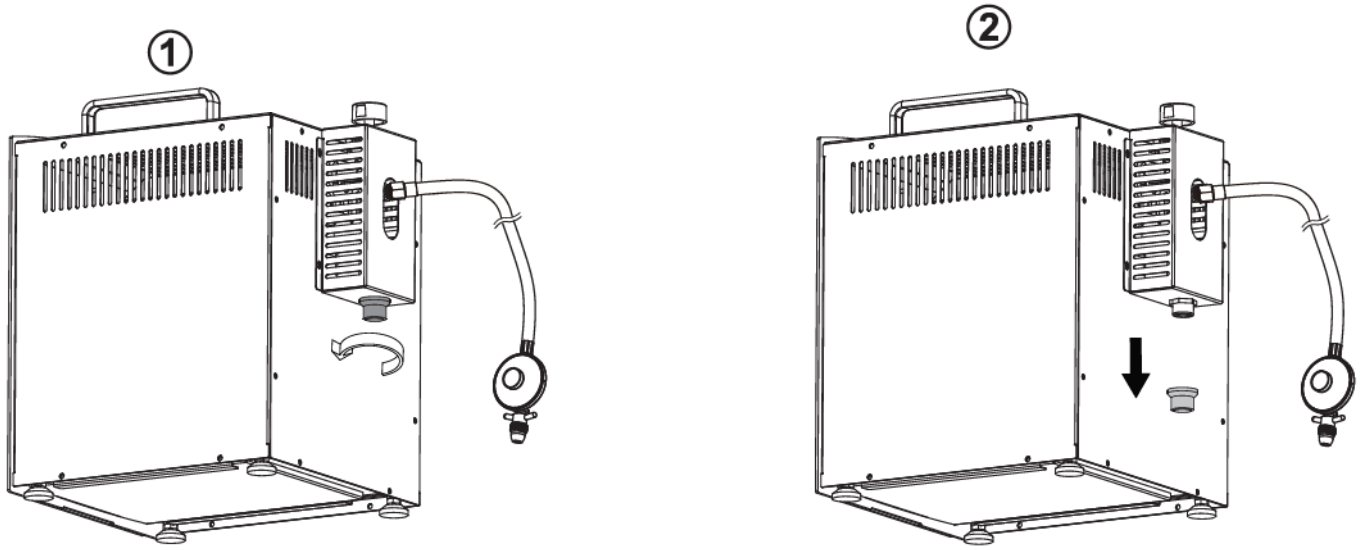
.Apply soap suds to cylinder connection (2),connection (4) of the hose and inlet of appliance(5) and look for bubbleformation.
.Open the gas tank valve(6)
.The connections are tight if no bubbles form.
.In the event of a leaky connection element, immediately close the gas tank valve(6) and replace the leaky connection element.

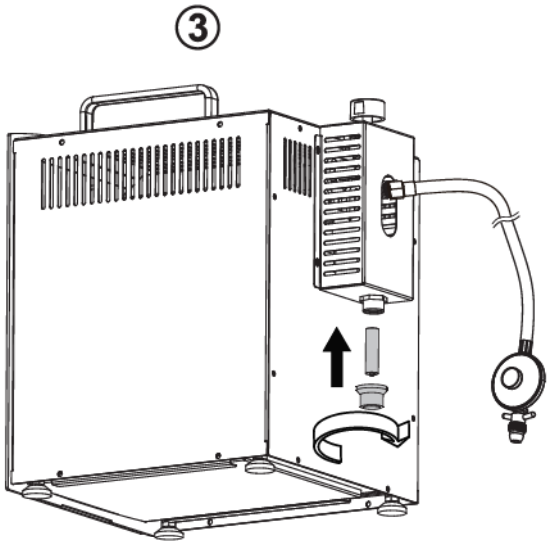
**DANGER!**
**Risk of Explosion!**
A leakage check with open flame is strictly forbidden!
Please strictlyfollow all safety information for handling gas!
During the leakage check, there may be no sources of ignition nearby. Do not smoke!
Porous or damaged hose lines and armatures must absolutely be replaced.

**NOTE!**
Put a cover on the grill if want to store the grill outdoors for a long period.

# ASSEMBLY INSTRUCTIONS

**STEP 1**




**Inserting the battery for the ignition**

The ignition needs an AA-battery to work(not included). Unscrew the battery holder at the back of the grill, insert the battery and screw it back in.

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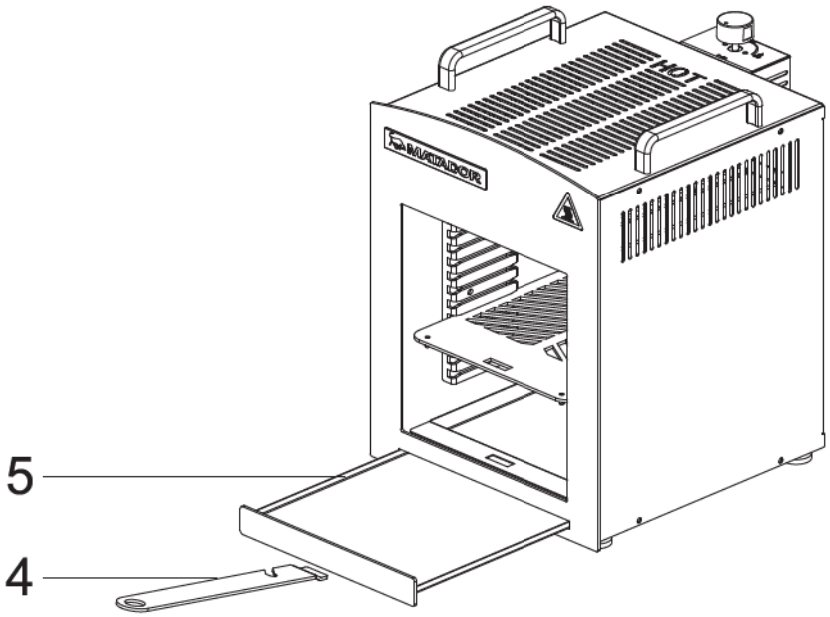
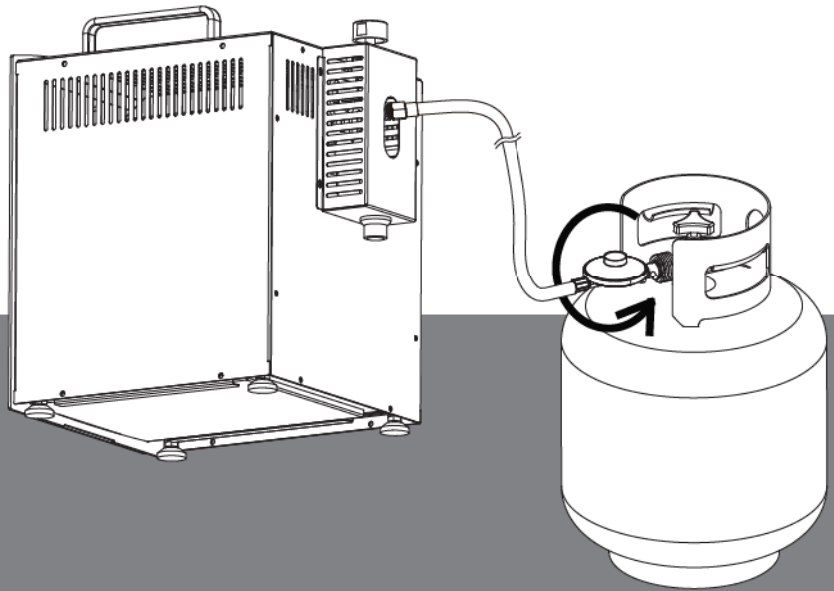
## STEP 2



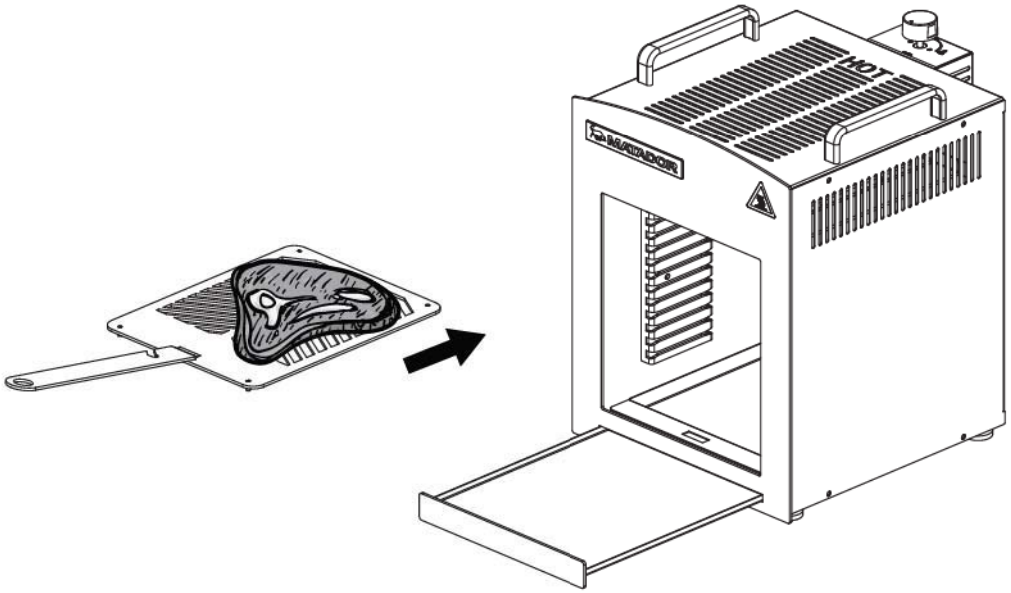

### Drawing out the heat shield

For every operation the heat shield (5) must be drawn out to protect the bench surface in front of the appliance. If this is not done the surface will suffer heat damage and cannot be covered under warranty.

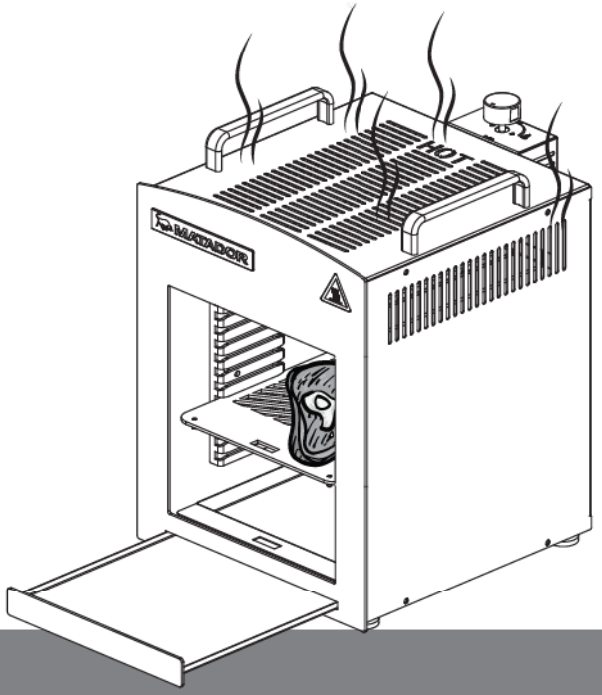
## STEP 3



## STEP 4




## STEP 5

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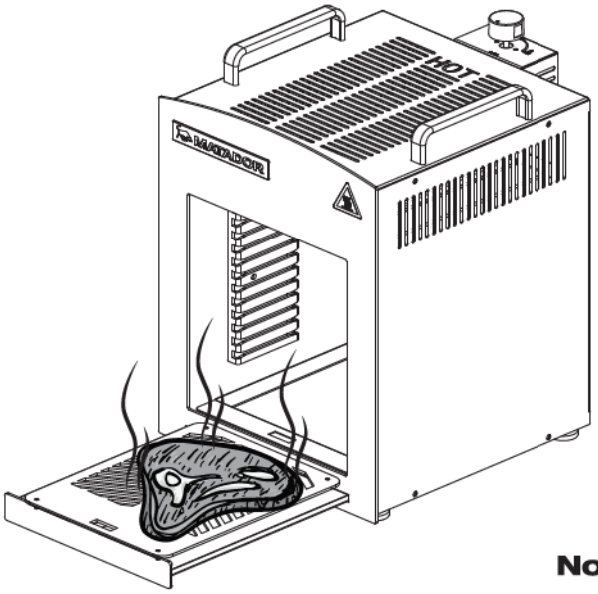
## STEP 6

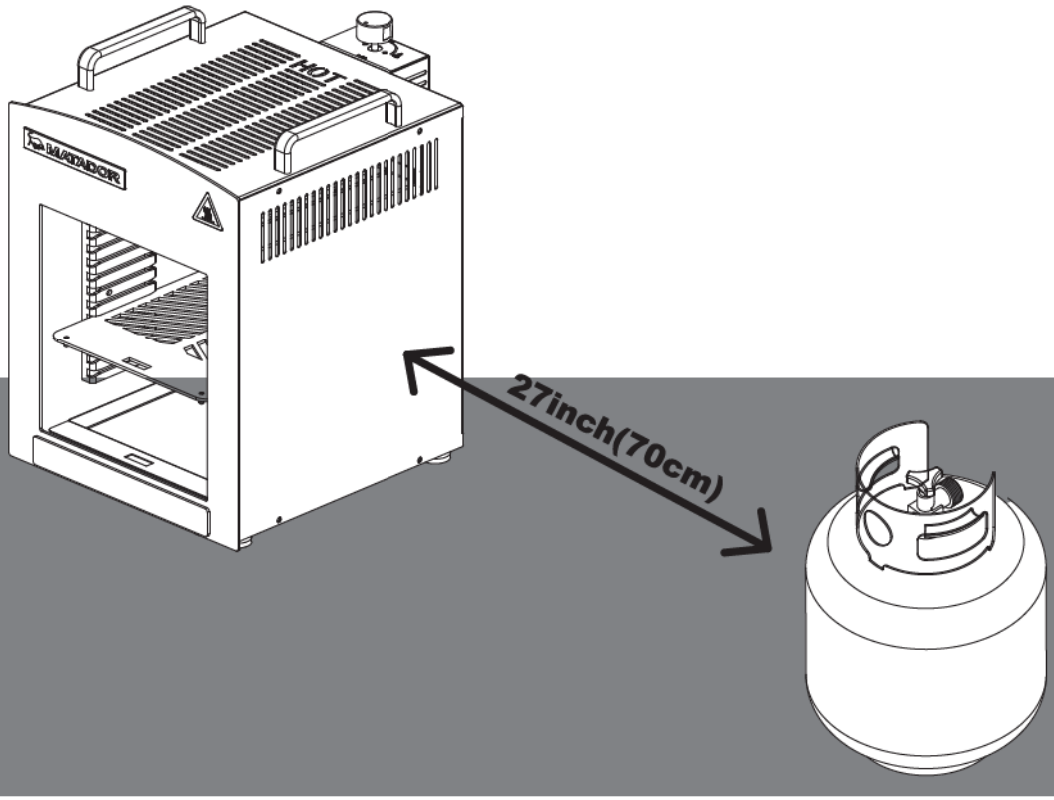



**Note:** the heat shield can be also used as a storage shelf as shown on the diagram above.

## ATTENTION!

### Please maintain distance

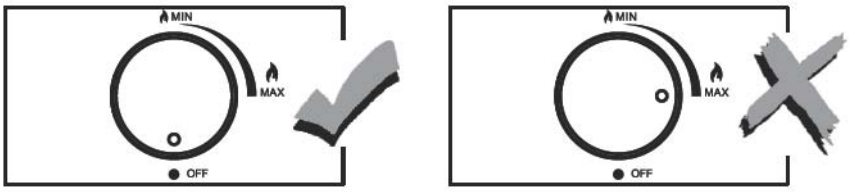
Please note that due to security reasons it is extremely important to maintain a distance of at least 27 inch (70cm) between the grill and the gas bottle.



# LEAK TEST

Before lighting your rapid sear 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**

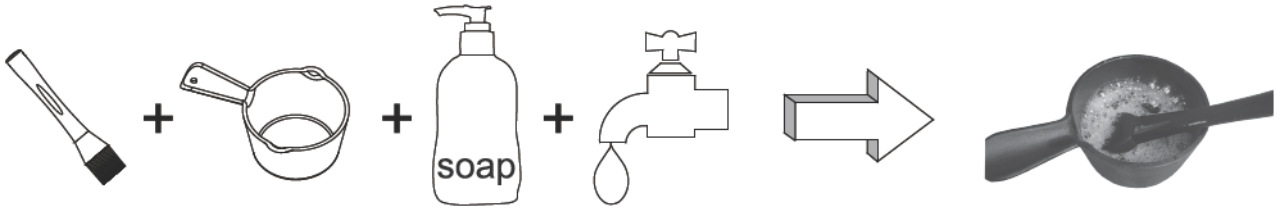
① 

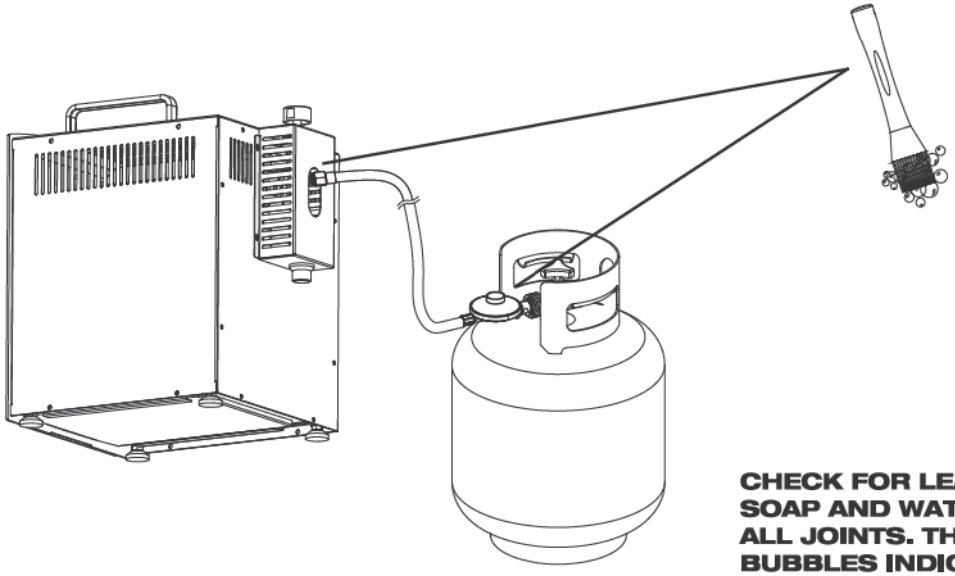

**TURN OFF THE GAS VALVE**

②

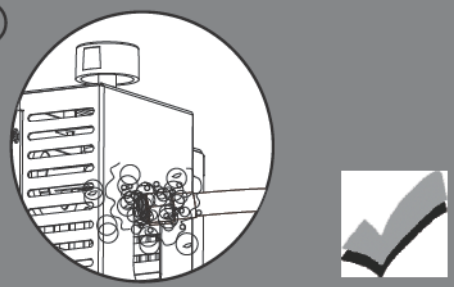
**TURN ON THE GAS BOTTLE**

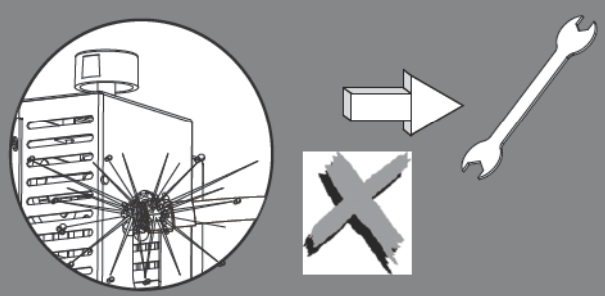
③ **MAKE SOAPY WATER SOLUTION**




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**

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## Operation

**DANGER!**
CARBON MONOXIDE HAZARD! DANGER OF CARBON MONOXIDE POISONING
NEVER light this grill or let it smoulder or cool down in confined spaces!

**DANGER!**
Risk of Burns!
Wear BBQ gloves and appropriate clothing.

## Check before use!

**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.**

.Check to make sure the device is in safe operation condition:
.Check to make sure there are no visible defects.
.Check all gas connections for leaks.
.Check that all regulators and gas valve are set to OFF.

## Before Lighting

**DANGER!**
Risk of Burns!
Do not lean over the grilling area!

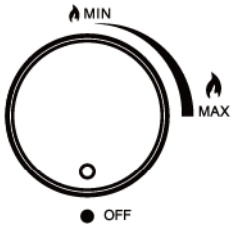
.Thoroughly clean BBQ grilling surface.
.Part 3(Grease pan) should always be at the bottom so that dripping meat juice is collected in it.
.Always ensure Part 5(heat shield) is drawn out in position as per step 2 before using to protect surface in front of appliance. If this is not done the surface will suffer heat damage and cannot be covered under warranty.

## Lighting

1) Ensure all connections are leak-tight(read instruction manual)
2) Ensure an AA battery is in the battery holder for ignition.
3) Ensure the heat shield is drawn out in position to protect the surface in front
4) Press the control knob down and turn to MAX, holding down the control knob for 15 seconds to ensure flame safeguard stays open.
5) If burner does not light,turn to off, wait a minute for any gas to disperse and try step 4 to 5 again.

## Setting the Temperature

.Turn the knob 90 degrees anti-clockwise to MAX = High temperature
.Turn the knob 180 degrees anti-clockwise to MIN = Low temperature




## Initial Operation

.Operate the grill for 30 minutes on the highest level (without food) before you use it to remove any production residue.

**DANGER!**
Risk of Burns!
Do not touch the surface of the item during operation.

## Grilling

.Before using, brush the grilling rack with a little cooking oil and ensure any grease or cooking residues accumulated inside the appliance are removed to prevent a fat fire.
.Pre-heat the grill for a minimum of 5-10 minutes.
.It is important to take the steak out of the fridge so that the meat can reach room temperature (20°C)before grilling, even better use sous-vide device to pre heat(52°C).
.Put the steak on the cold grate and push it with the handle in the burning chamber.
.After that the grate handle must be detached immediately from the grate, to avoid heating up and causing burns.
Depending on the desired crust, thickness of meat, starting temperature etc. the steak has to be turned after 45 sec to 1.5 min.
.To sear, raise the cooking grate to a higher level using grate handle and detach handle to keep it cool.
.After the grilling on top level the meat can be left to cook on the bottom level or outside on the tray or 2 to 4 min depending on the finish you need.

## After Grilling

.Turn off grill to the large flame setting for around 5 minutes to burn off any excess fat.
.Shut off the gas from the tank, and turn off all burners at the appliance.
.Allow the grill to cool down fully before cleaning and storing.

# Connecting gas supply system

## Important notes

.To operate you will need a precision-filled standard 9kg LP gas cylinder. Use only the supplied regulator and hose assembly certified to AS4621 & AS/NZS 1869. Any replacements must be authorized by the manufacturer or retail outlet this appliance was purchased from.

## Danger

You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Use of an incorrect or faulty regulator is dangerous and will invalidate any warranty.

## Connect LP Gas Cylinder

Before connecting, be sure that there is no debris caught in the head of LP tank, head of the regulator valve or in the head of the burner and burner ports.
Check O-ring seal is intact before connecting to tank by turning knob counter-clockwise until it stops, make sure that the hose I s not subject to twisting.

## The maximum cylinder size is 9kg

Pay attention when positioning the cylinder, ensure the hose connected to the cylinder does not touch any hot surface. Keep the cylinder in place during operation. Never put a spare cylinder in the vicinity of the appliance. Never obstruct the cylinder valve so it is readily accessible in case of emergency.

**Warning:** Shut off gas cylinder when you smell gas.

## Disconnect LP Gas Cylinder

Before disconnecting make sure the LP gas tank valve is in the position “CLOSED” position.
Disconnect gas regulator from LP gas cylinder by turning knob clockwise until it is loose, holding the regulator in the same orientation.
After each connection to a gas cylinder, a leak test must be conducted.

**Danger:** When changing the gas container, care must be taken to keep away from any source of ignition.

**Leak testing**( to be performed in a well-ventilated area)
.Confirm control knob is in the off position
.Open the gas control valve on the gas cylinder
.Check for leaks by brushing soap solution over all gas system joints, including all valve connections, hose connections and regulator connections.

.NEVER USE AN OPEN FLAME to test for leaks at anytime.
.If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten that joint. Repeat the test. If bubbles form again, stop trying; contact your local dealer for assistance. Leak test at least annually, and whenever the gas cylinder is removed or replaced.

### Cleaning and Maintenance

Clean regularly and according to operating conditions. To increase the life of the appliance it should be cleaned after each use.

| What? | How? |
|---|---|
| Cleaning the grill. | Wipe down with soap and water. Do not use sharp objects or aggressive cleaning agents. |
| Cleaning the grilling rack & food pan. | Clean the rack with a grill brush with brass bristles(not steel bristles). Do not use sharp objects or aggressive cleaning agents. Or put it in dishwasher for cleaning. |
| Cleaning the grease pan & Tray | Wipe down with soap and water. Do not use sharp objects or aggressive cleaning agents. Or put it in dishwasher for cleaning. |

### Maintenance overview
### Regularly and according to operating conditions

| What? | How? |
|---|---|
| Check gas connections for correct sealing | Connecting the gas bottle. |

## Storage and Transportation

### Storing Outside

.When not in use, cover the grill with a weather-proof cover. Allow the grill to cool down completely before covering.

### Storing Indoors

.Remove the gas tank and store outside.

### Transport

.When dispatching, try to use the original packing, if possible.
.When transporting gas tanks, the national regulations are to be observed.

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## Troubleshooting

**DANGER!**
Risk of Burns!
Unprofessional repairs may mean that your unit will no longer operate safely.
This endangers you and your environment.

In many cases small defects can lead to a malfunction. You will usually be able to deal with these yourself. Please consult the following table before contacting the service department. This may save you a lot of effort and quite often money.

| Fault/ malfunction | Cause | Remedy |
|---|---|---|
| You can smell gas. | Is the gas connection leaking? | Leakage check; close gas regulator on the gas bottle; exchange damaged parts immediately. |
| | Is the gas connection leaking? | Close cylinder valve by turning clockwise. |
| Burner does not ignite. | Gas tank empty? | Replace the gas tank. |
| | Tank valve closed? | Open tank valve. |
| | Burners contaminated? | Clean the burners. Check for any obstructions in the venturi around the injectors. |
| | Ignition battery weak or empty? | Replace the battery. |
| Large flames and burning at the grease pan. | Are the plates heavily soiled? | Clean pan. |
| | Grilled food is very greasy? | Use an aluminum foil tray to catch drips. |
| Temperature is too low. | Grill not pre-heated? | Pre-heat for 5-10 min. |
| | Pre-heat for 5-10 min? | Clean the burner. |

Please contact service department directly if you cannot eliminate the error by yourself. Please remember that repairs carried out by non-professionals will invalidate your warranty claim and may cause additional costs.

## Disposal

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal centre.

## Disposing of Gas Bottles

Bottles which are no longer needed do not belong in household waste; instead, they must be disposed of accordingly to local regulations. Bring empty gas bottles to the dealer's collection point or a collection point in your community.

## Disposal of the Packing

The packing consists of cardboard and correspondingly Marked plastic that can be recycled. Make these materials available for recycling.

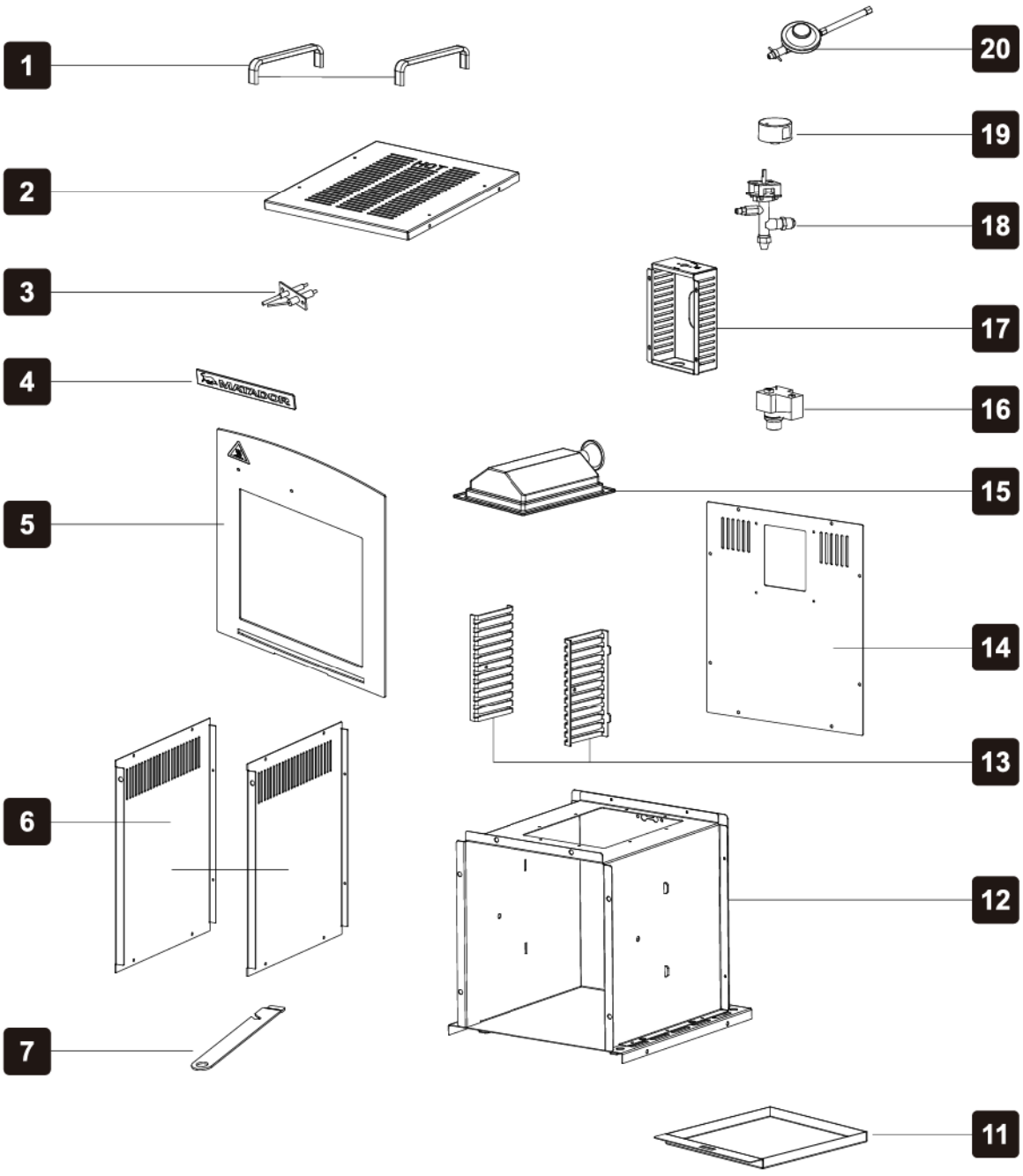
## Technical Data

| | | | |
|---|---|---|---|
| Distributed By<br>Garth Australia Pty Ltd<br>Level 10, 530 Collins Street Melbourne,<br>Victoria, 3000 AUSTRALIA<br>T:+61 3 8566 7660 F:+61 3 9391 7287<br>www.garthsupport.com | | Gas Steak Searer | |
| Model | BUN-450-100-AA-S186.20 / Alpha | | |
| PIN Code | GMK10558 | | |
| Injector diameter | 1.05mm | | |
| Normal gas pressure | 2.75kPa | | |
| Type of gas | Propane | | |
| Countries of destination | AU | | |
| Total heat input | 11.5Mj/h | | |
| Serial number | | Date | |
| Manufacturer | Alphatech International Products Ltd. | | |

# LIST OF SPARE PARTS

**For spare parts refer to your store of purchase.**

**For warranty visit: www.garthsupport.com**




MATADOR

| PART NUMBER | PART NAME | SUPPLIER CODE |
|---|---|---|
| 1 | Steak oven top handle | N2SO1-01301-10000-115 |
| 2 | Steak oven top panel | N2SO1-01401-10100-115 |
| 3 | Ignition pin assembly | N2SO1-00901-00000-080 |
| 4 | Badge | BA-B2015V2 |
| 5 | Steak oven front panel | N2SO1-01501-10250-115 |
| 6 | Steak oven side panel | N2SO1-01601-10100-115 |
| 7 | Cooking plate handle | N2SO1-00401-10250-115 |
| 8 | Heat shield Tray | N2SO1-01701-10100-115 |
| 9 | Plastic feet | N2SO1-01801-02000-079 |
| 10 | Cooking plate | N2SO1-00301-09250-115 |
| 11 | Fat tray | N2SO1-00501-10100-115 |
| 12 | Steak oven inner housing | N2SO1-02101-10100-115 |
| 13 | Cooking plate racks | N2SO1-02301-10250-115 |
| 14 | Steak oven back panel | N2SO1-00601-10100-115 |
| 15 | Burner | N2SO1-00201-00000-080 |
| 16 | Ignition box | N2SO1-01001-00000-080 |
| 17 | Back decoration cover | N2SO1-01101-10100-115 |
| 18 | Gas valve | N2SO1-00801-00000-080 |
| 19 | Knob | N2SO1-00701-00000-080 |
| 20 | Hose and regulator | RC008005 |

# MATADOR WARRANTY

Thank you for purchasing one of our quality Matador Rapid Sear.

**YOUR MATADOR RAPID SEAR IS COVERED AGAINST DEFECTS FOR A PERIOD OF 1 YEAR FOR PARTS AND LABOUR,REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE OR NEGLECT.**

## CONDITIONS OF THE WARRANTY

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

Installation Conditions

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.

## FOR WARRANTY CLAIMS

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

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

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

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

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

**Proof of purchase must be presented.**

## For Australian Customers

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

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

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

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

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

## For New Zealand Customers

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

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

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

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

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

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

MATADOR

## 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.
- 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.
- Consumable items, example - batteries.

## RECORD THE FOLLOWING INFORMATION

Attach the copy of the purchase receipt here:

Date of Purchase .....

Purchased From.....

Location.....

Model Name and Number .....

Serial Number .....

Receipt Number .....

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

## FOR TECHNICAL ASSISTANCE

**For Australia customers** if you experience any technical issues with your Matador Rapid Sear, 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 Rapid Sear, 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 Appliance .....

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**

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