



MATADOR™



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

MATADOR CATALYST

45CM VERTICAL BBQ SMOKER WITH CASTORS

Retain manual for future reference.

1050318



WARNING! FOR YOUR SAFETY. 'DO NOT USE INDOORS'

Please read these instructions carefully before commencing assembly, to ensure that your Matador Smoker Oven is properly installed, assembled, maintained and serviced in accordance with these instructions. Failure to follow these instructions may result in serious injury and/or damage to property.

If you have any questions concerning the assembly or operation of this barbecue, please contact Garth Support at www.garthsupport.com

The burning of charcoal can give off carbon monoxide which has no odour and can be lethal.
NEVER BURN CHARCOAL INDOORS OR IN VEHICLES OR TENTS.
When burning charcoal, always ensure that the area is well VENTILATED.

Keep out of reach of children. Please take care when burning.

Please check the contents thoroughly before attempting to assemble this product.

A full checklist of components is given with these instructions.

The fittings pack contains SMALL ITEMS which should be KEPT AWAY FROM YOUNG CHILDREN.

Read these instructions in full, before commencing assembly.

CONTACT INFORMATION

For spare parts order from your nearest Bunnings Warehouse.

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

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

WARNING AND SAFETY INFORMATION

DO NOT USE INDOORS'.

WARNING! Carbon Monoxide Hazard.

Burning charcoal inside can kill you. It gives off Carbon Monoxide, which has no odour. Never burn charcoal in enclosed spaces such as tents, home/building, vehicle or garage.

WARNING! Keep children and pets away.

ATTENTION! Your Matador smoker can become very hot, do not move during operation. Allow the unit to cool before moving.

CAUTION! Do not use spirit or petrol for lighting or re-lighting the Matador smoker!

Never use your Matador smoker on boats or other recreational vehicles.

Your Matador smoker should not be left unattended while in use.

The Matador smoker is not designed for commercial use and doing so will void its warranty.

The Matador smoker is for outdoor use only. If used in enclosed spaces such as a building or garage toxic fumes will build up and may cause death or serious injury.

Always use your Matador smoker in a well ventilated area, but out of high winds.

Position the Matador smoker so that winds do not carry hot ash onto combustible surfaces.

Do not use your Matador smoker without first reading the operating instructions carefully.

Improper assembly of the Matador smoker may be dangerous. Please follow all the assembly instructions carefully before lighting. Altering the unit in any way from the manufacturer's instructions may be dangerous and will void all warranties.

When lighting the unit, ensure you do not have any loose clothing touching or near the coals.

Always wear barbecue mitts and protective clothing when lighting the Matador smoker with a chimney starter or when adding more fuel to the unit.

Ensure the barbecue is on a solid, flat and level non-combustible surface before lighting.

Do not use paraffin, alcohol or other combustible materials to light the Matador smoker.

Do not add firelighters or any other fire lighting material to a unit that is hot or warm.

Remove the lid and baskets from the unit while lighting and getting the charcoal started.

Do not use water to control flare-ups or to extinguish charcoal, as it may damage the enamel finish. Slightly close the bottom air vents and put the lid on the bowl.

Extinguish coals when finished cooking. Close all air vents after putting the lid on.

Do not store or use petrol or any other flammable vapours or materials within 8 meters of this unit.

Keep all combustible items and surfaces at least 150cm away from the Matador smoker at all times. This includes, but is not limited to, wooden decks both treated and untreated.

Keep the area free from combustible materials, petrol and other flammable vapours or liquids.

Keep all electrical cables away from the hot surfaces of the Matador smoker.

Do not touch metal parts of the barbecue until it has completely cooled.

Wear barbecue mitts when adjusting air vents or lifting the lid.

Do not touch the grills, charcoal or any part thereof to see if they are hot.

Never move the Matador smoker while in use. Wait until the coals are completely extinguished and cold before attempting to move.

Always open the lid carefully as steam and heat can build up inside the Matador smoker and can cause serious injury.

CAUTION

Regularly check and clean your Matador smoker to avoid any build-up of fats which may cause a fat-fire and would void your warranty.

DAMAGE CAUSED BY FAT FIRES IS NOT COVERED BY THE WARRANTY

Always empty the ash after every use. Do not remove the ash until it is completely extinguished and cold.

Using abrasive cleaners on your Matador smoker, grills and baskets may damage the finish and will void the warranty.

Using sharp objects to clean the bowl and hood will damage the finish and void the warranty.

Allow your Matador smoker to cool completely before cleaning and washing in a warm soapy solution.

Ensure that any dried fats, marinades, and food deposits are cleaned off the grill and baskets after EVERY cooking session.

Wash the baskets and grills with hot, soapy water then rinse and dry before returning to the Matador smoker.



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LIGHTING YOUR MATADOR SMOKER

Ensure that the lid is off and the air vents on the bottom of the Matador smoker are open.

Remove any ash and debris left from the previous use (this can only be done once the coals are fully extinguished and cold).

When lighting coals directly on the charcoal pan, pile the required quantity of briquettes into a pyramid on top of 3 or 4 firelighters.

Ignite the firelighters and leave the hood open. The coals should be ready to cook over in 30-40 minutes, when all briquettes have a covering of 'grey' ash. Arrange the lit coals using long handled tongs or your Matador smoker Oven Hook/Poker Tool.

When using a firestarter chimney, put the required amount of briquettes into the top of the chimney above the internal grate.

Stand the Firestarter on the barbecue charcoal pan over crumpled up newspaper or 1-2 firelighters, then ignite. The briquettes will be ready for cooking in 20-25 minutes. Pour the hot coals out of the Firestarter onto the charcoal pan. Arrange the lit coals using long handled tongs or your Matador smoker Oven Hook/Poker Tool.

Always use barbecue mitts when handling the Firestarter.

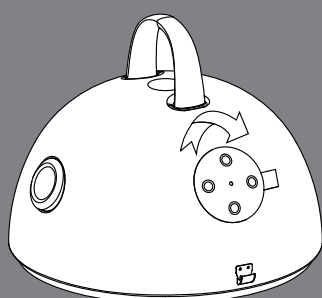
Aim for an even layer of coals, 3-4cm deep in the required area under the cooking baskets or water basin. Always put the charcoal or briquettes on the charcoal pan and never directly into the bottom of the barbecue bowl.

Failure to do so may cause damage to the barbecue which is not covered by the warranty.

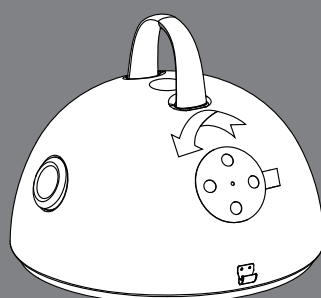
Charcoal must only be placed on the charcoal basket and NEVER on the bottom of the fire bowl. Failure to do this will damage the bottom of the fire bowl and will not be covered by the warranty.

REMEMBER to always keep the ventilation plate open on your Matador smoker during operation. This allows the heat and aromatic smoke to be drawn upwards encouraging circulation with the unit.

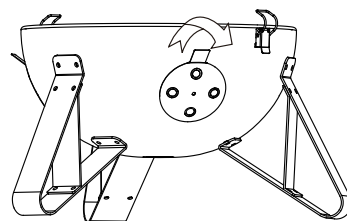
COMBUSTION CHAMBER ADJUSTMENT:



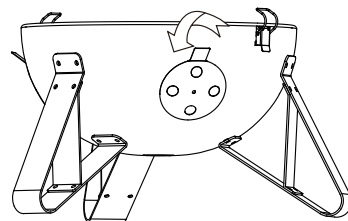
OPEN



CLOSE



OPEN



CLOSE

By dialing open the ventilation control knobs, you allow air to enter the combustion chamber and circulate through the oven which will increase the flames and cause the oven temperature to rise.

MAINTENANCE OF YOUR MATADOR SMOKER

Cleaning

To clean your Matador smoker for next time, first allow the unit to completely cool down.

Empty the cold ash and debris from the bottom of the unit and discard.

Remove the baskets and grills and wash each section down using a warm soapy solution.

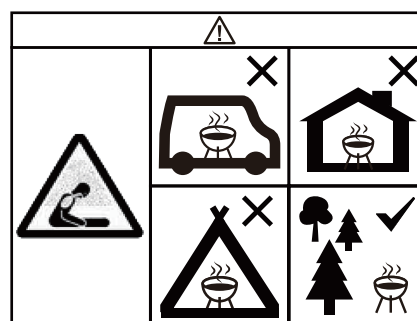
Using a long handled brush, remove excess oils, marinades and food scraps from the baskets and grills, before washing in hot soapy water.

Dry everything thoroughly before reassembling your Matador smoker.

Protection

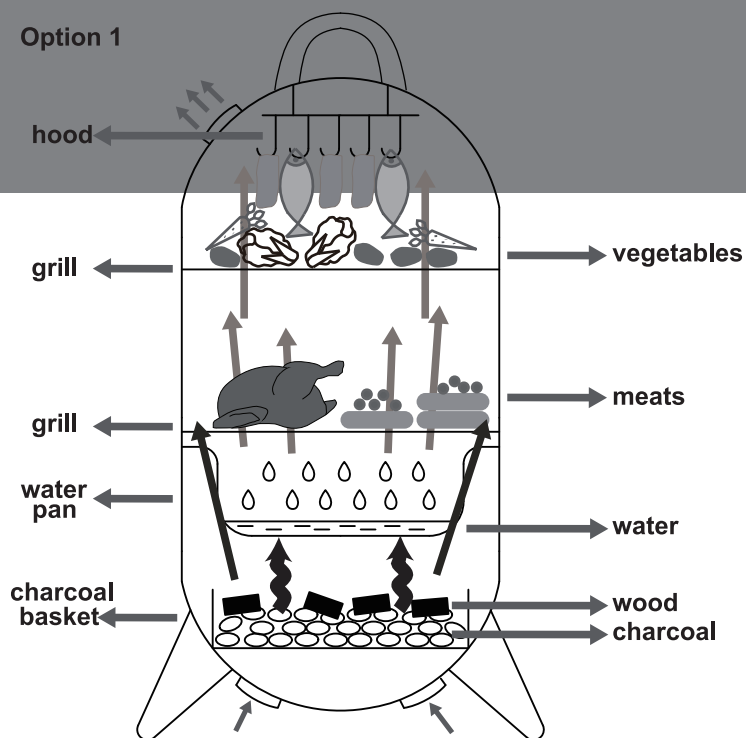
Keep your Matador smoker beneath the protective cover and out of the rain when it is not in use.

Store your clean Matador smoker in a dry, well ventilated area over winter.



COOKING METHODS

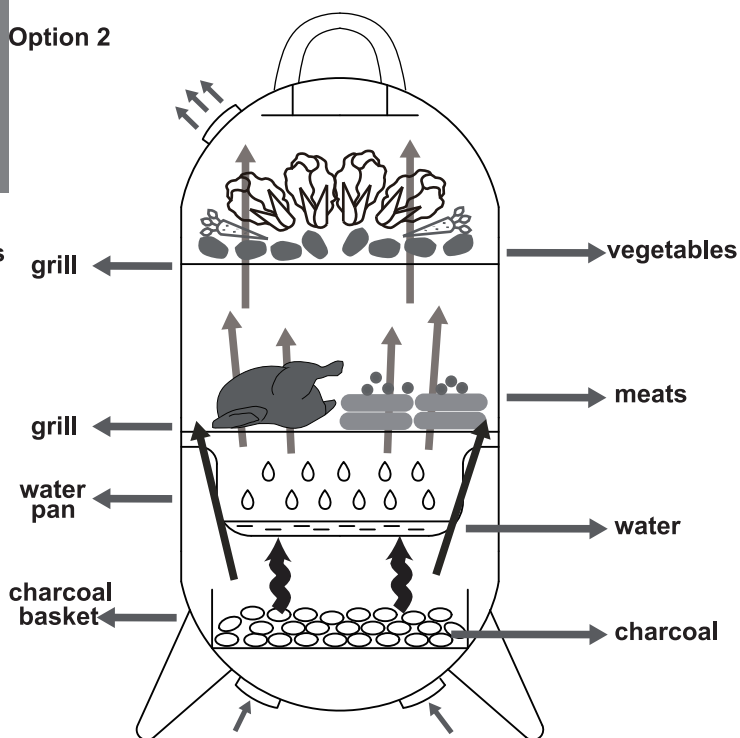
Option 1



Smoking

To smoke, fill the water bowl in the bottom of the unit. Add your favourite aromatic Fornetto Smoking Chips. Cook low and slow.

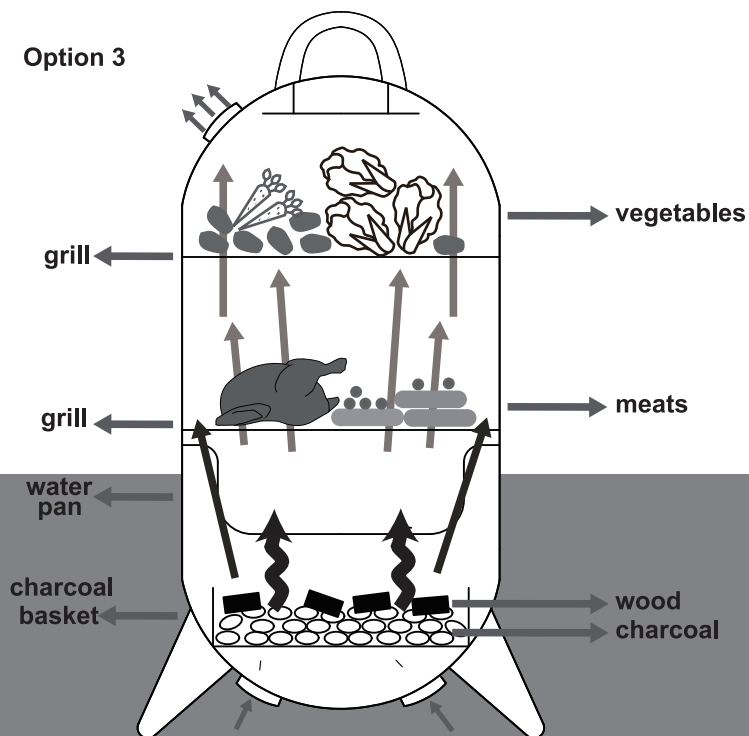
Option 2



Grill Cooking

Place a variety of foods on the grill and set above the water pan. Juices and liquids from the food are caught in the water bath. Flavoured steam enhances your food giving a richer taste.

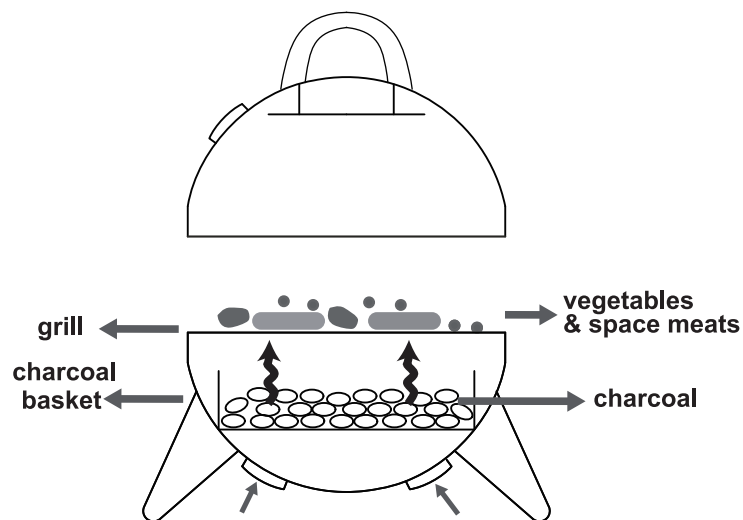
Option 3



Roasting

By removing the water from the water pan to give a diffused heat source gently roast meats using indirect cooking methods of traditional charcoal barbecuing.

Option 4



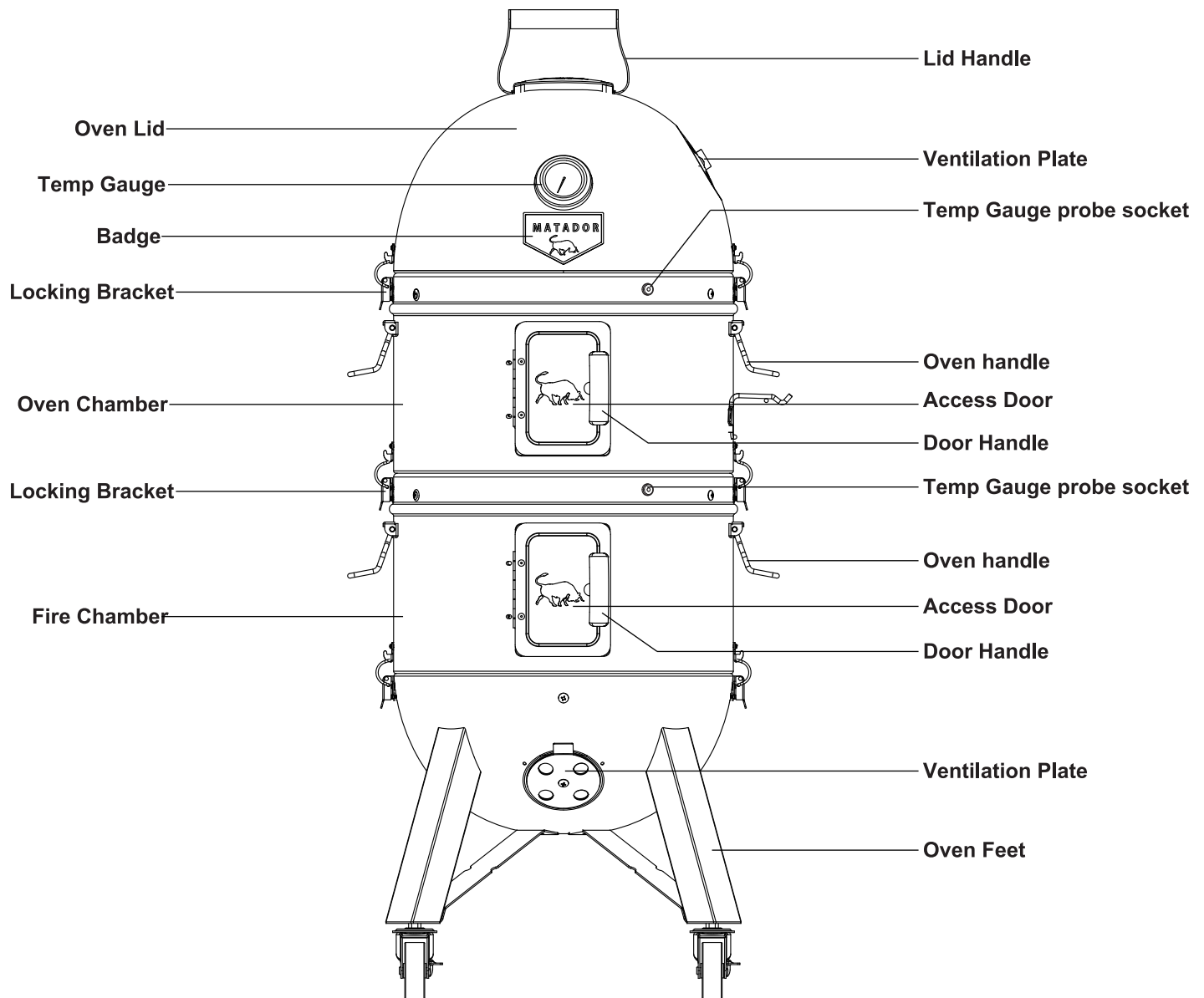
Barbecue Grilling

Remove the water pan altogether and position the grill rack directly above the coals for traditional charcoal-style barbecue.



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ASSEMBLY INSTRUCTION



4: M5 x 12



42: M6 x 12



3: 6mm



21: 6 x 12mm



20: 6 x 16mm



1: 10 x 18mm



4: M5



19: M6



1: M10

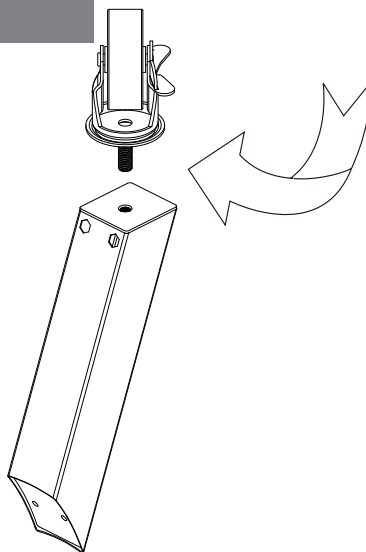


4: 5 x 10mm



2: M6 x 25

1.



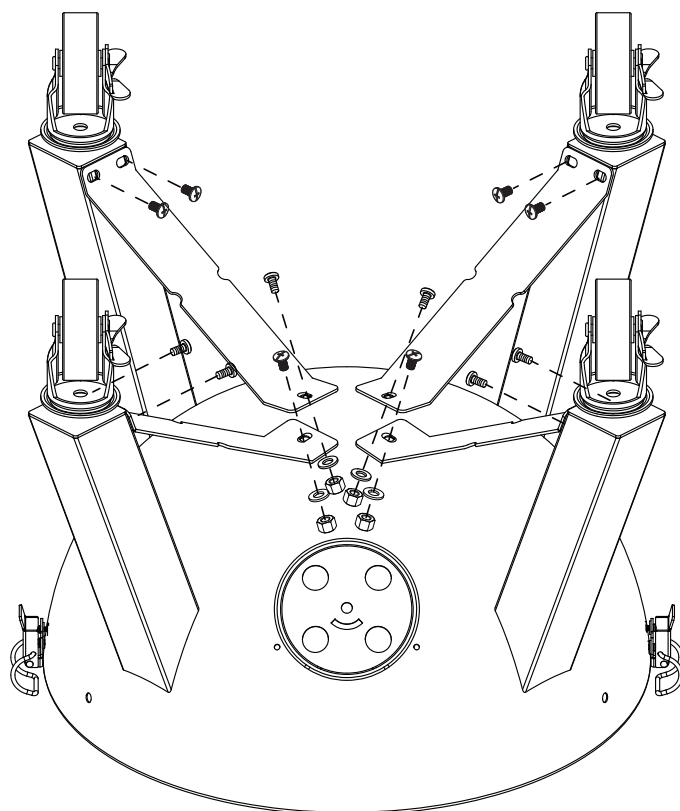
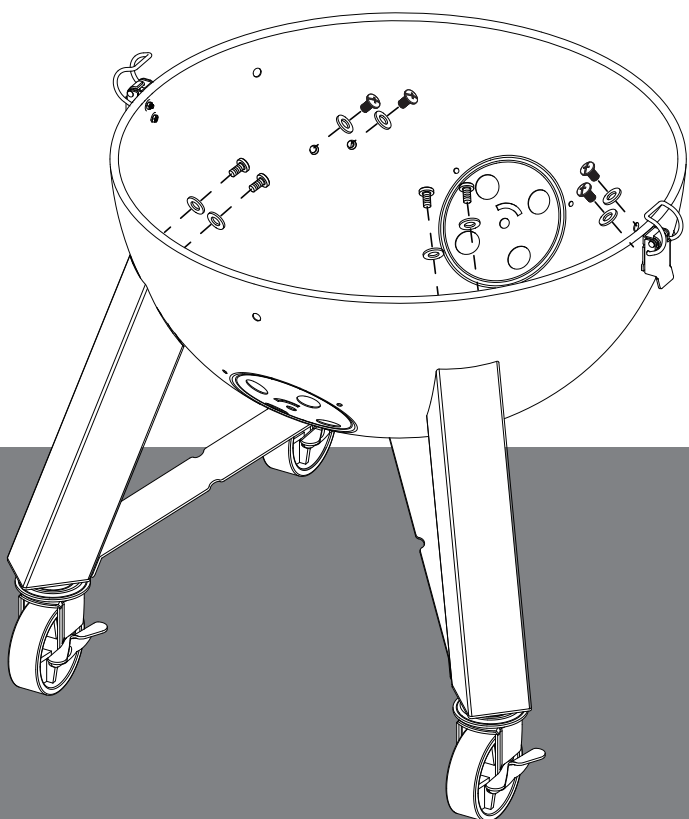
2.  20: M6 x 12

 12: 6 x 16mm

 4: M6

CAUTION:

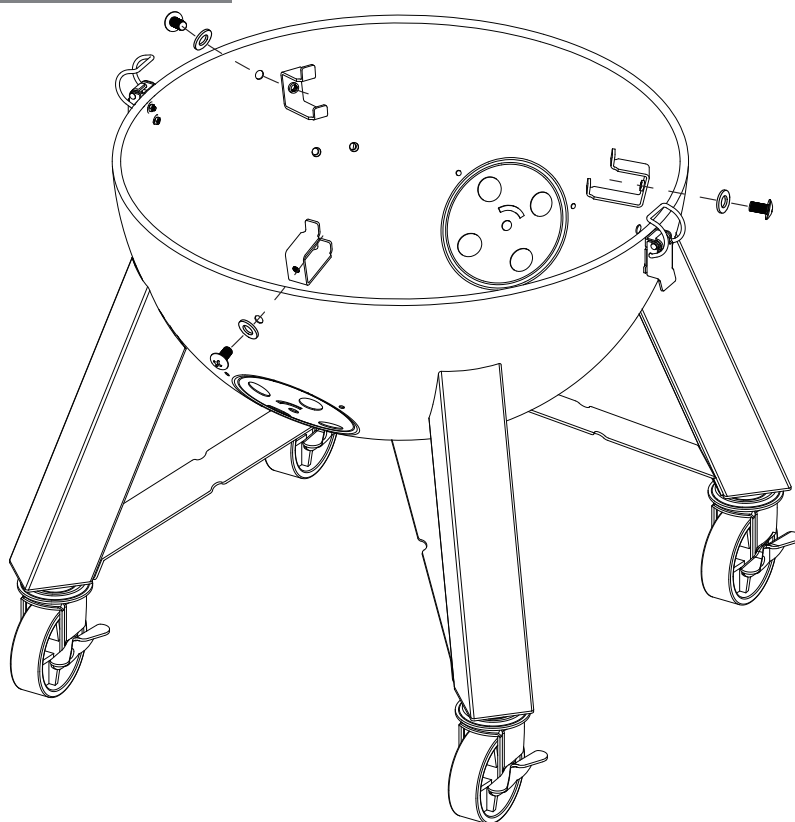
Do not over tighten the bolt as
this will damage the enamel surface



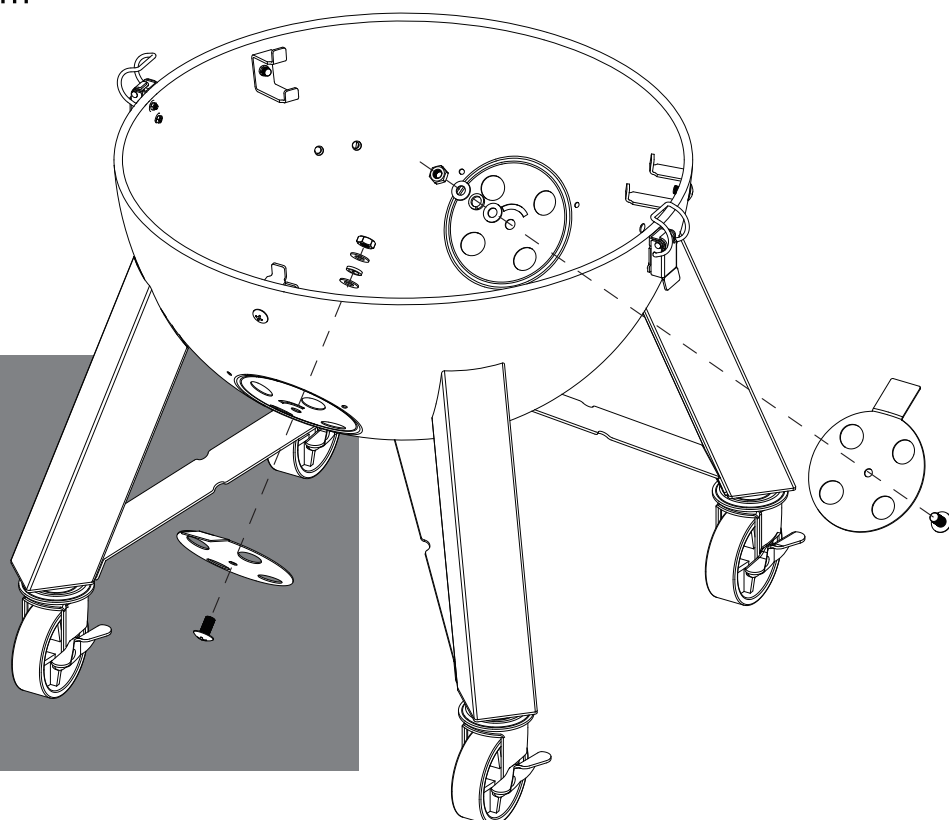


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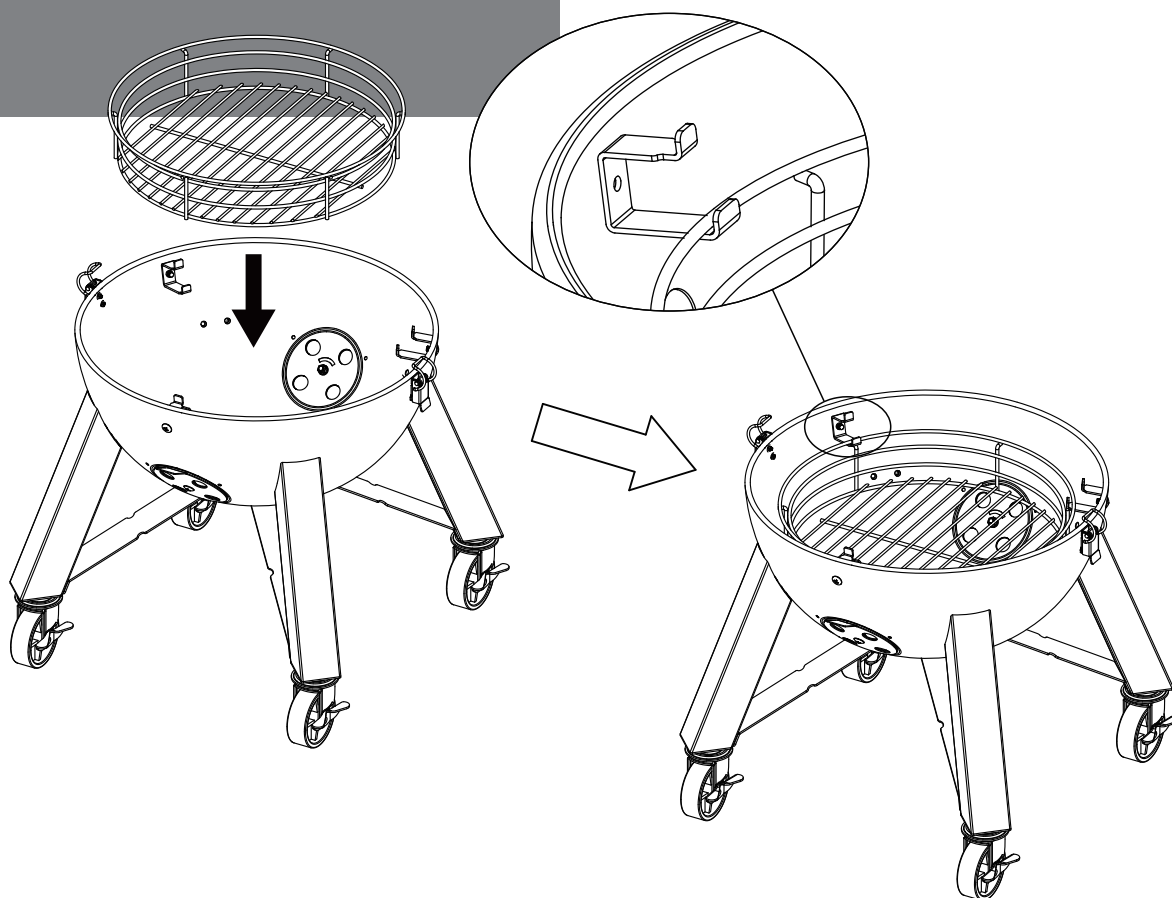
3.  3: M6 x 12
 3: 6 x 12mm



4.  2: M6 x 12
 4: 6 x 16mm
 2: 6mm
 2: M6



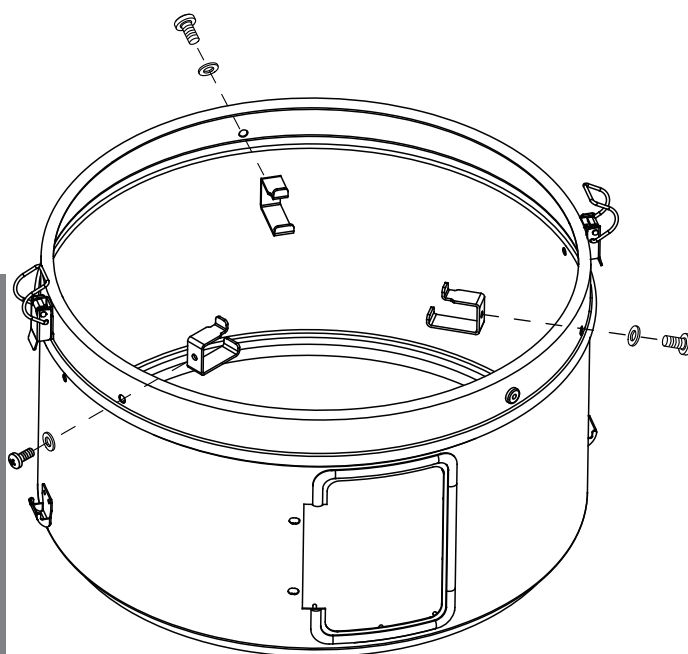
5.



6.  3: M6 x 12
 3: 6 x 12mm

CAUTION:

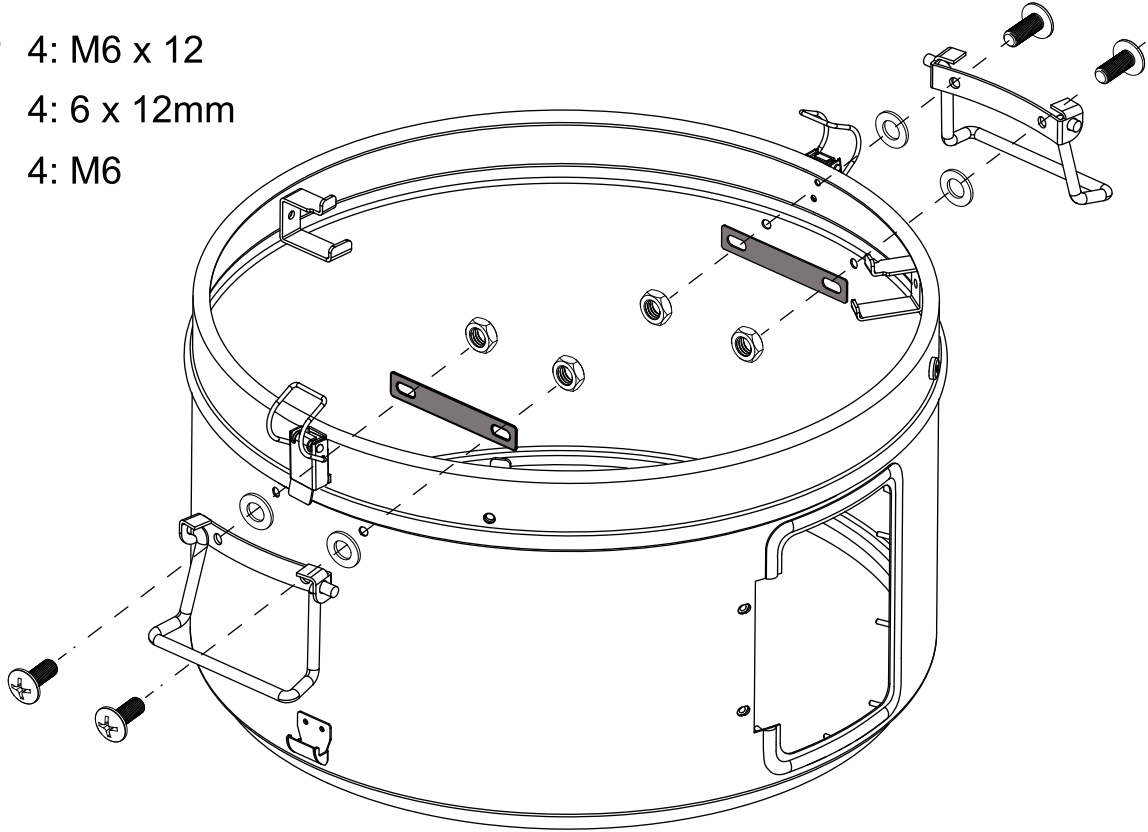
Do not over tighten the bolt as
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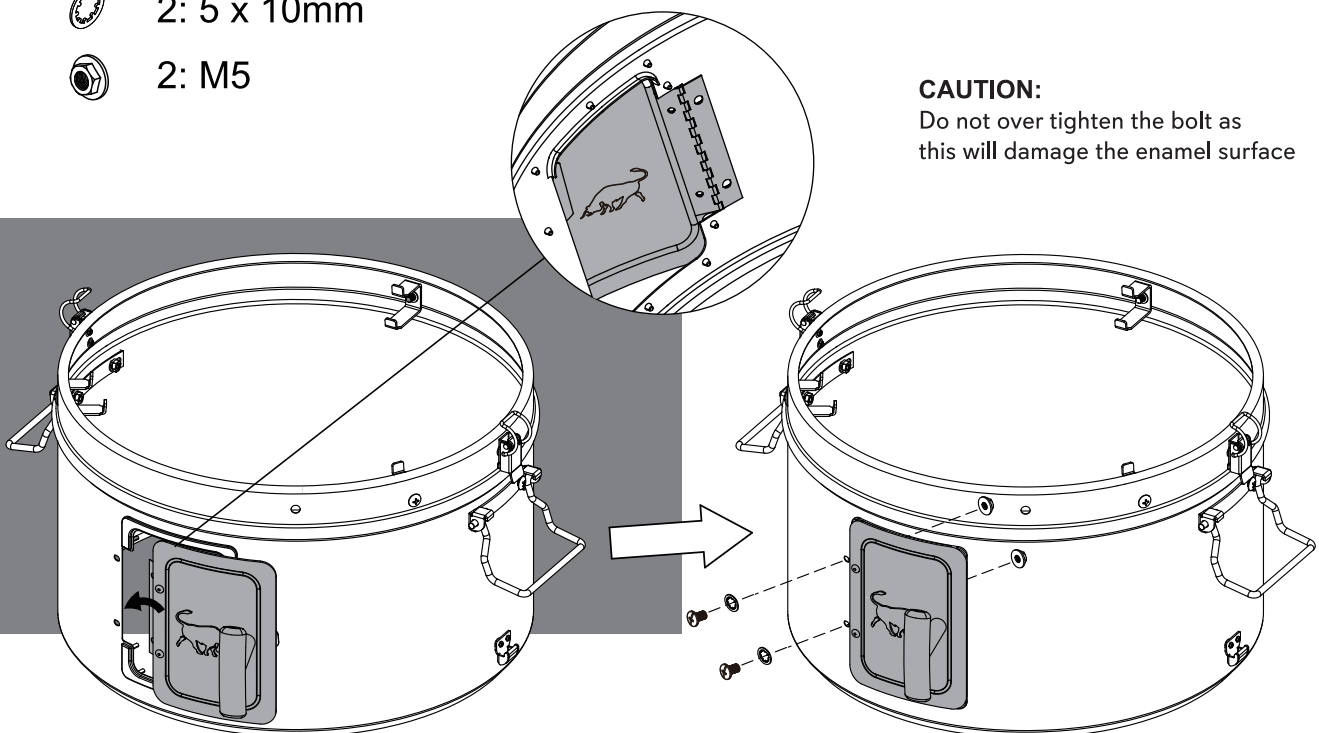
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7.  4: M6 x 12
 4: 6 x 12mm
 4: M6

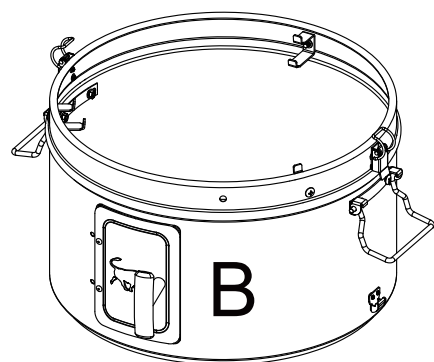
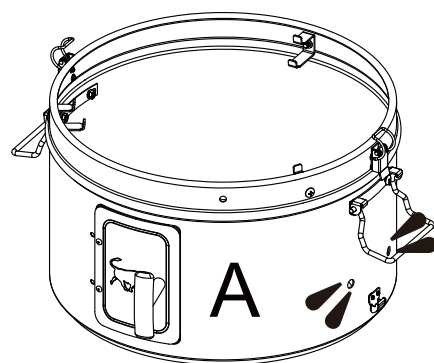
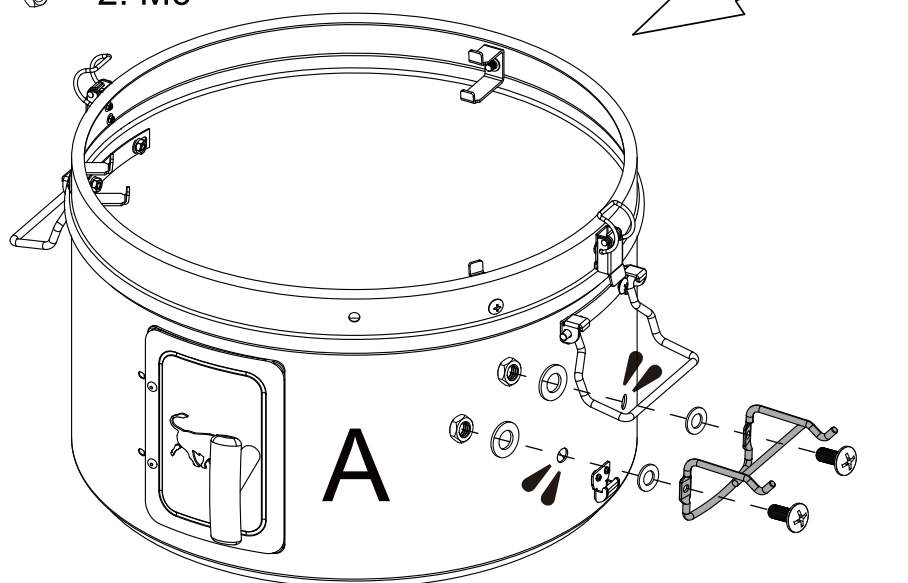


8.  2: M5 x 12
 2: 5 x 10mm
 2: M5

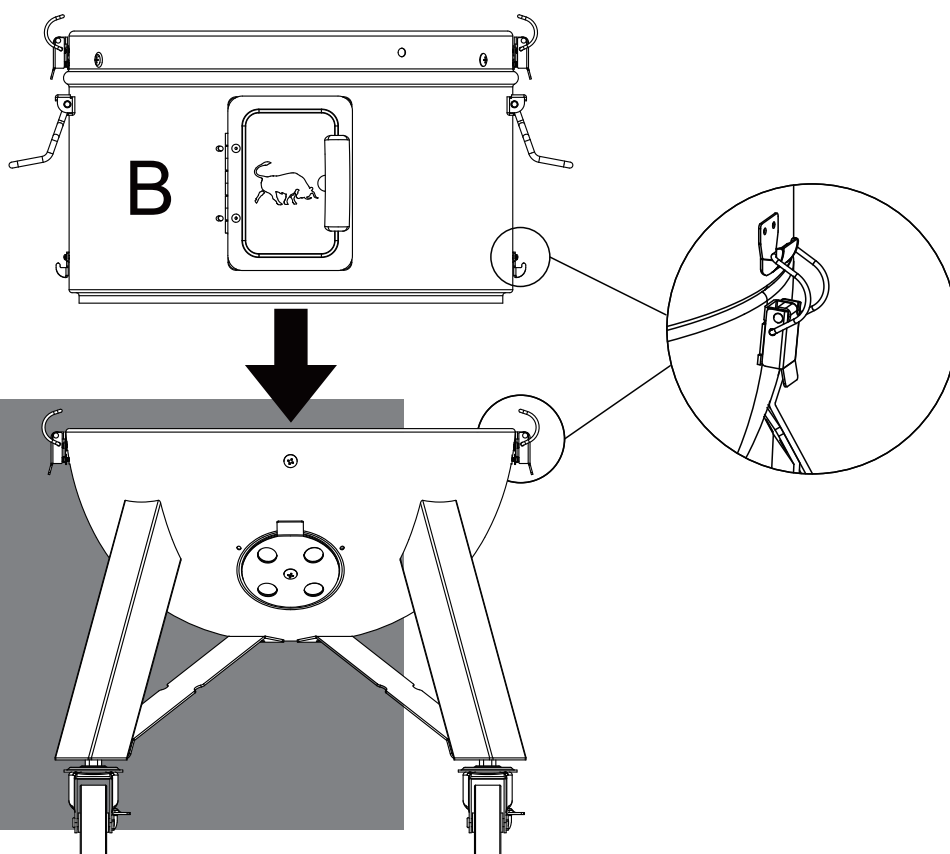
CAUTION:
Do not over tighten the bolt as
this will damage the enamel surface



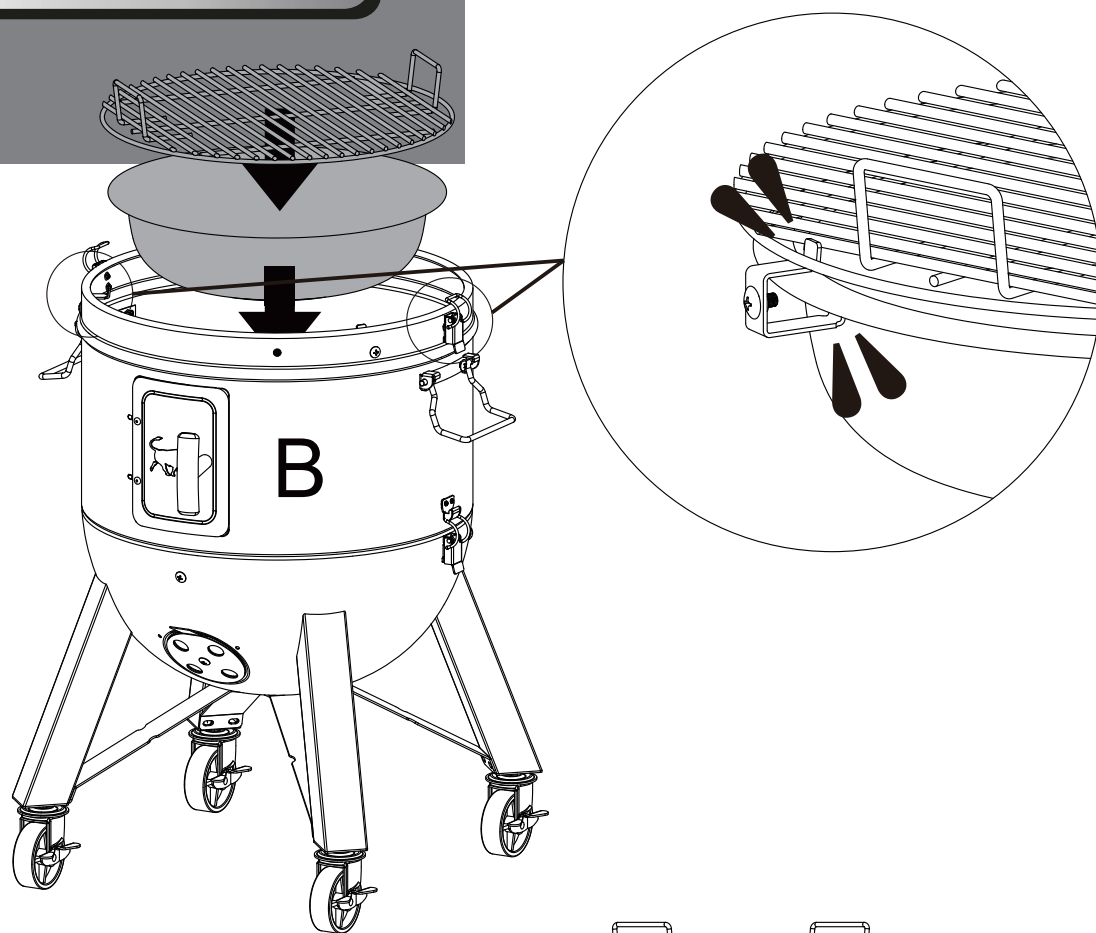
- 9.
-  2: M6 x 12
 -  2: 6 x 16mm
 -  2: 6 x 12mm
 -  2: M6



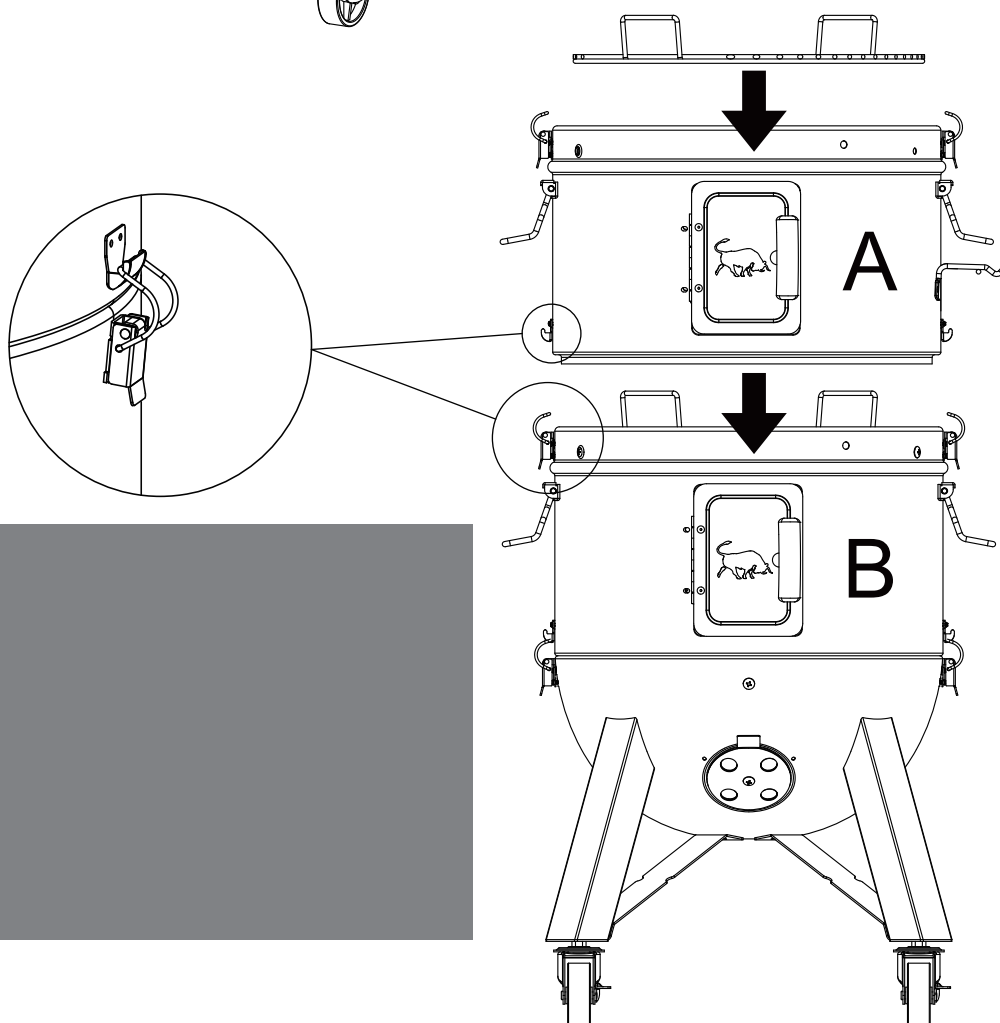
10.



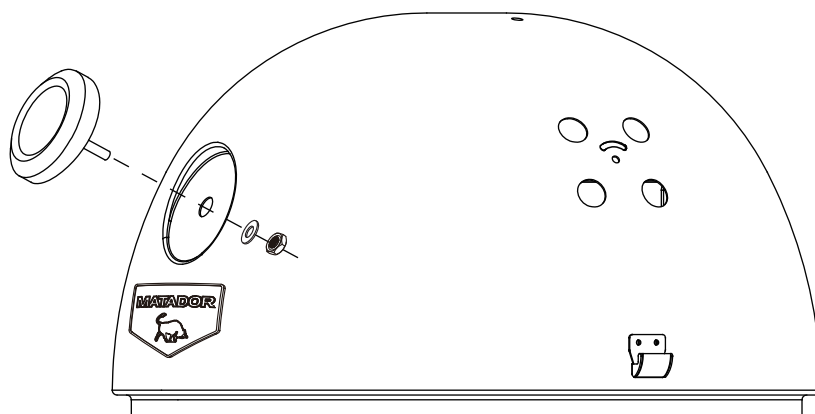
11.



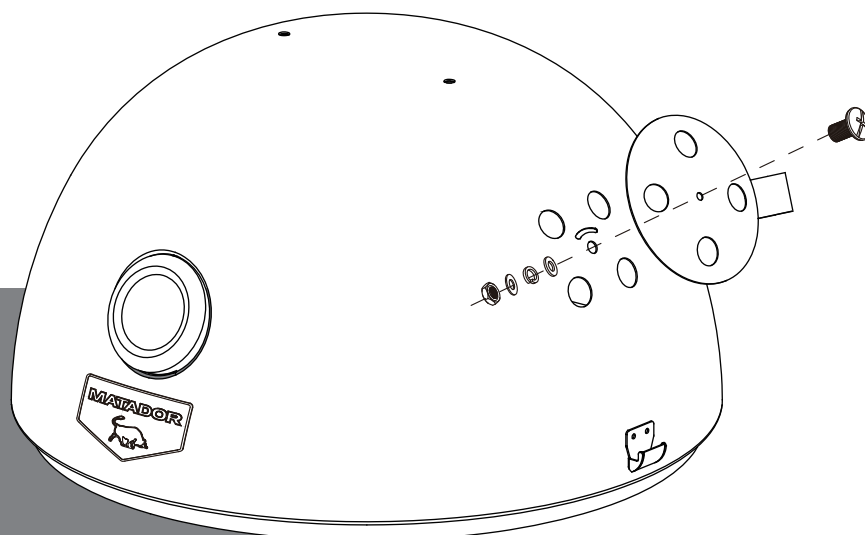
12.



13.  1: 10 x 18mm
 1: M10



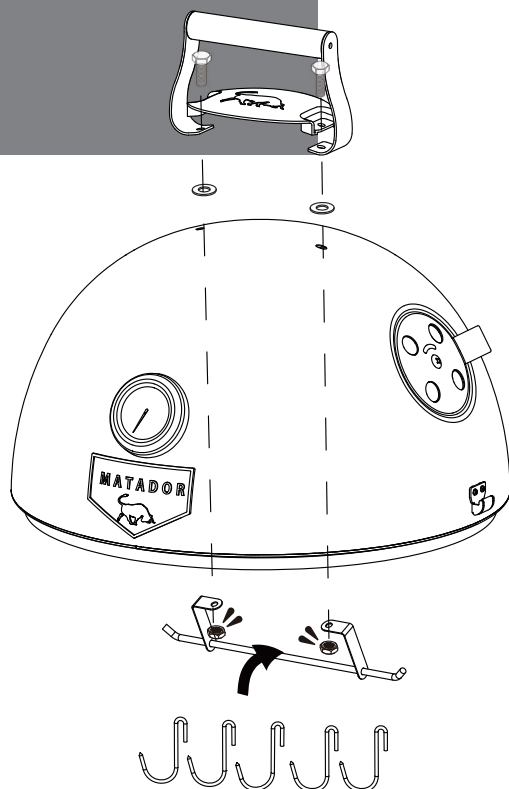
14.  1: M6 x 12
 2: 6 x 16mm
 1: 6mm
 1: M6



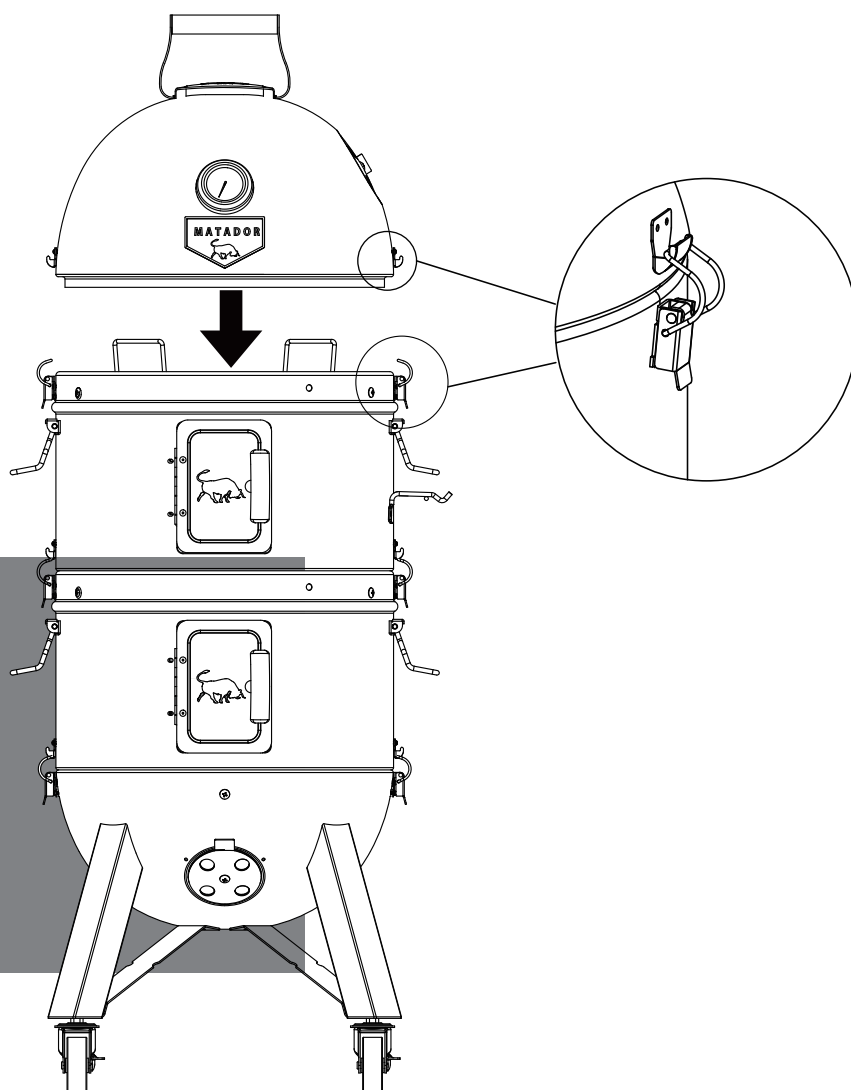


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15.  2: M6 x 25
 2: 6 x 12mm
 2: M6



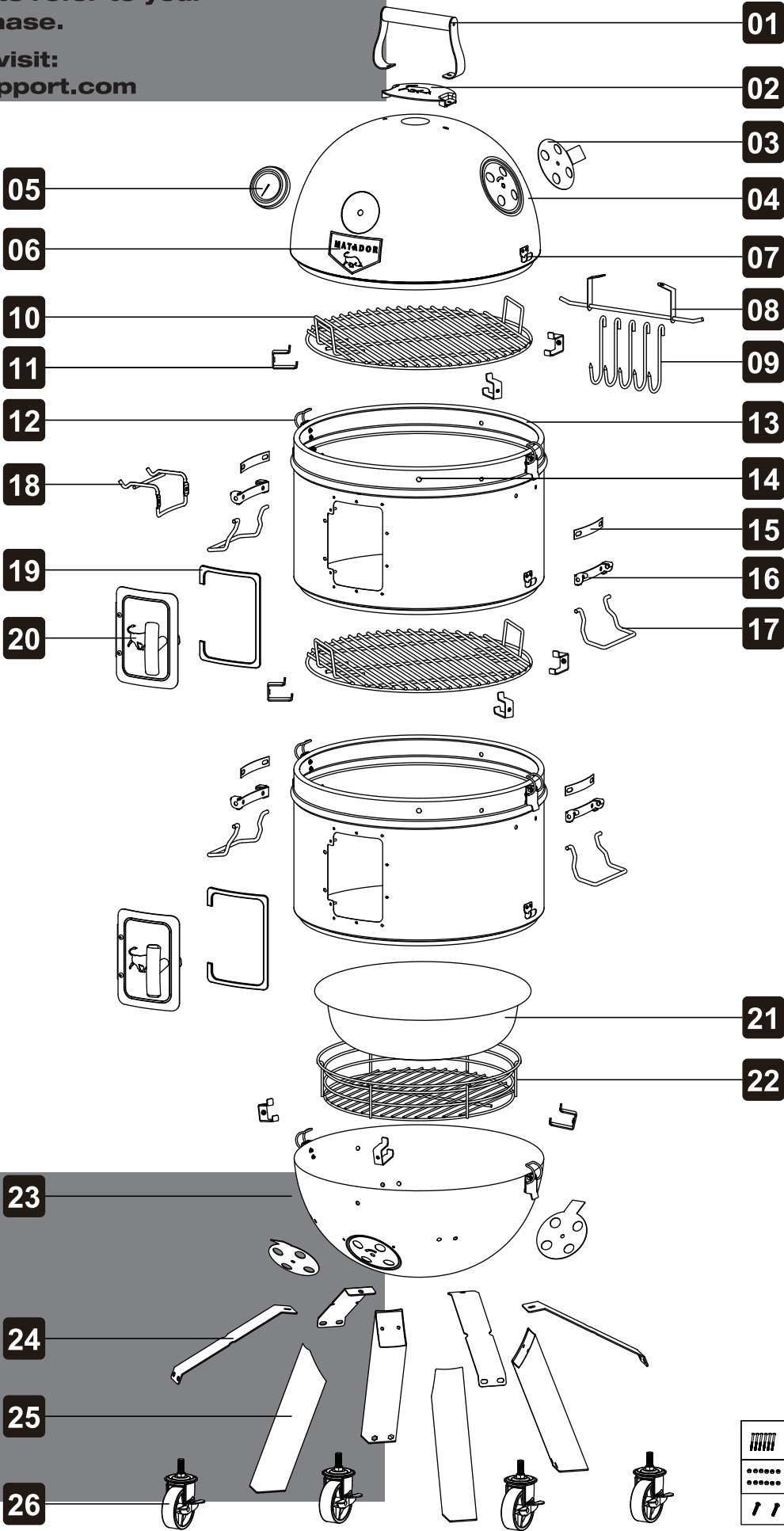
16.



LIST OF SPARE PARTS

For spare parts refer to your store of purchase.

For warranty visit:
www.garthsupport.com



**MATADOR™**

PART NUMBER	PART NAME	Catalyst 18" SUPPLIER CODE
1	Lid handle	BSBS18-00103-00000-009
2	Lid handle heat shield	FRBS18-01902-09200-009
3	Ventilation plate	BSBS18-0301-20100-088
4	Oven lid	BSBS18-00404-04080-135
5	Temp gauge	BSBS18-0201-09000-079
6	Badge	BA-B2020-S
7	Catch and Latch	FRBS18-02501-09000-080
8	Hanging hook rack	BSBS18-0501-01600-082
9	Hanging hook	BSBS18-0601-01600-082
10	Grill	BSBS18-0701-01600-082
11	Grill support bracket	BSBS18-0801-10200-080
12	Catch and Latch	FRBS18-02501-09000-080
13	Oven middle	BSBS18-01104-04080-135
14	Silicone grommet	BSBS18-1702-02000-080
15	Oven handle strengthen support panel	BSBS18-02601-09100-080
16	Oven handle bracket	BSBS18-0901-09200-080
17	Oven handle	BSBS18-1002-09200-080
18	Tool Hook	BSBS18-03401-00000-082
19	Door seal	BSBS18-1801-02300-080
20	Oven door	BSBS18-01203-00000-009
21	Water pan	BSBS18-1301-04080-087
22	Charcoal basket	BSBS18-1401-01400-087
23	Oven bottom	BSBS18-01503-04080-135
24	Oven Feet Support Bracket	BSBS18-1603-04200-009
25	Oven Feet	BSBS18-1603-04080-009
26	Castor	BSBS18-03102-00000-000
27	Bolt pack	BP-BUN-876-000-BA



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