



MATADOR™



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

MATADOR CATALYST PRO

45CM MULTI-FUNCTION SMOKER

Retain manual for future reference.

0178178

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



MATADOR

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.

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 scrunched 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.

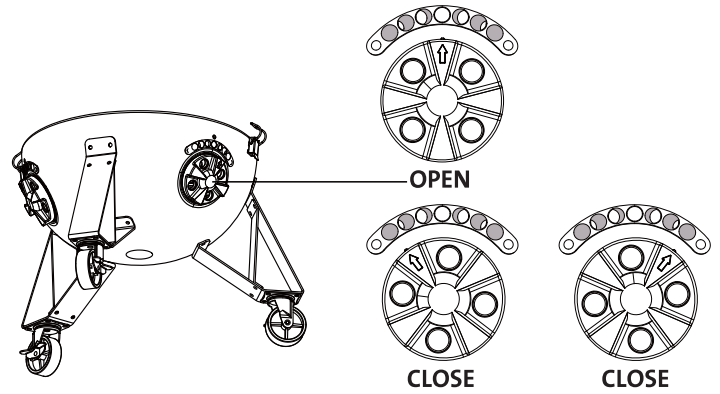
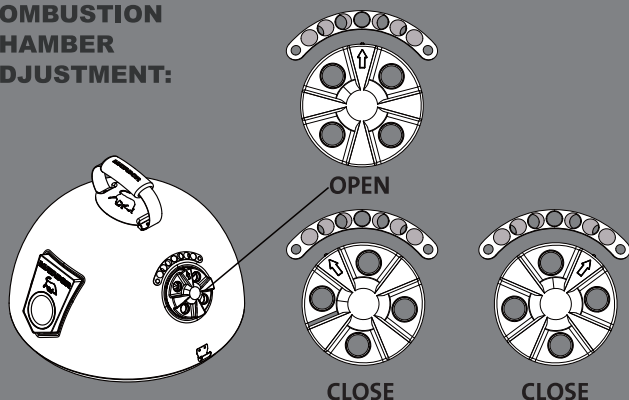
Aim for an even layer of coals, 3-4cm deep in the required area under the cooking baskets or water basin. Always put the charcoal or briquettes on the charcoal pan and never directly into the bottom of the barbecue bowl.

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:



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

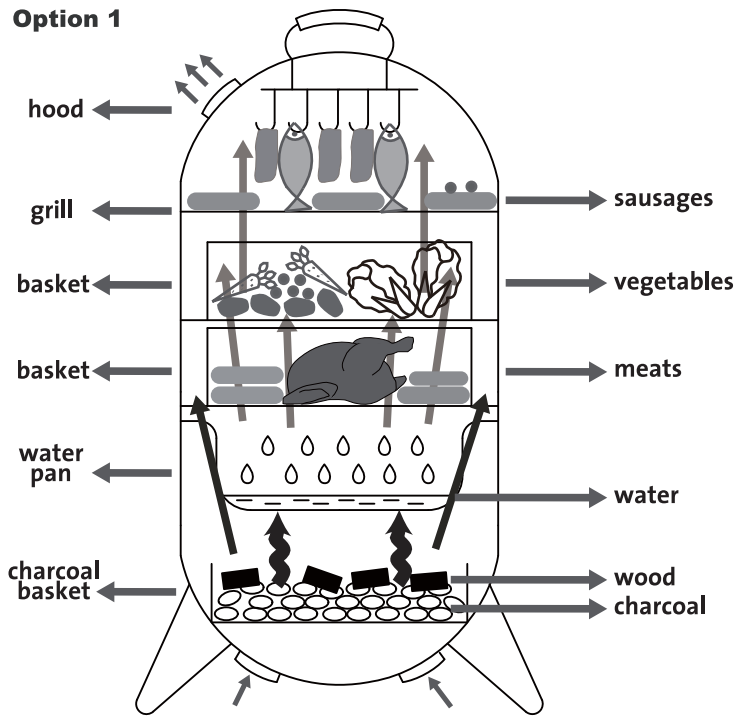
Keep your Matador smoker beneath the protective cover and out of the rain when it is not in use.

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

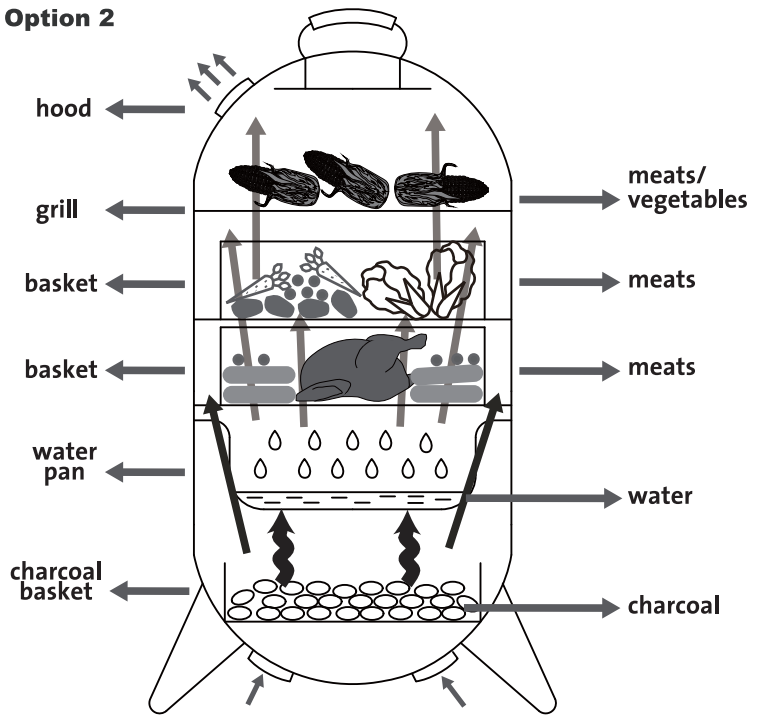


COOKING METHODS

Option 1



Option 2



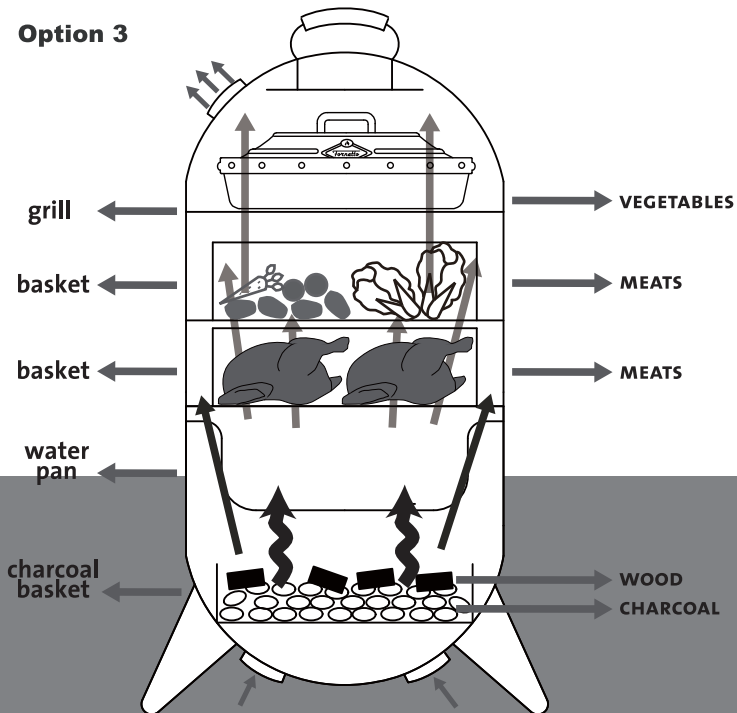
Smoking

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

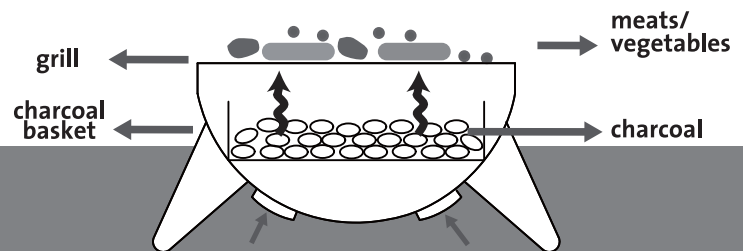
Basket Cooking

Place a variety of foods in the baskets 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



Option 4



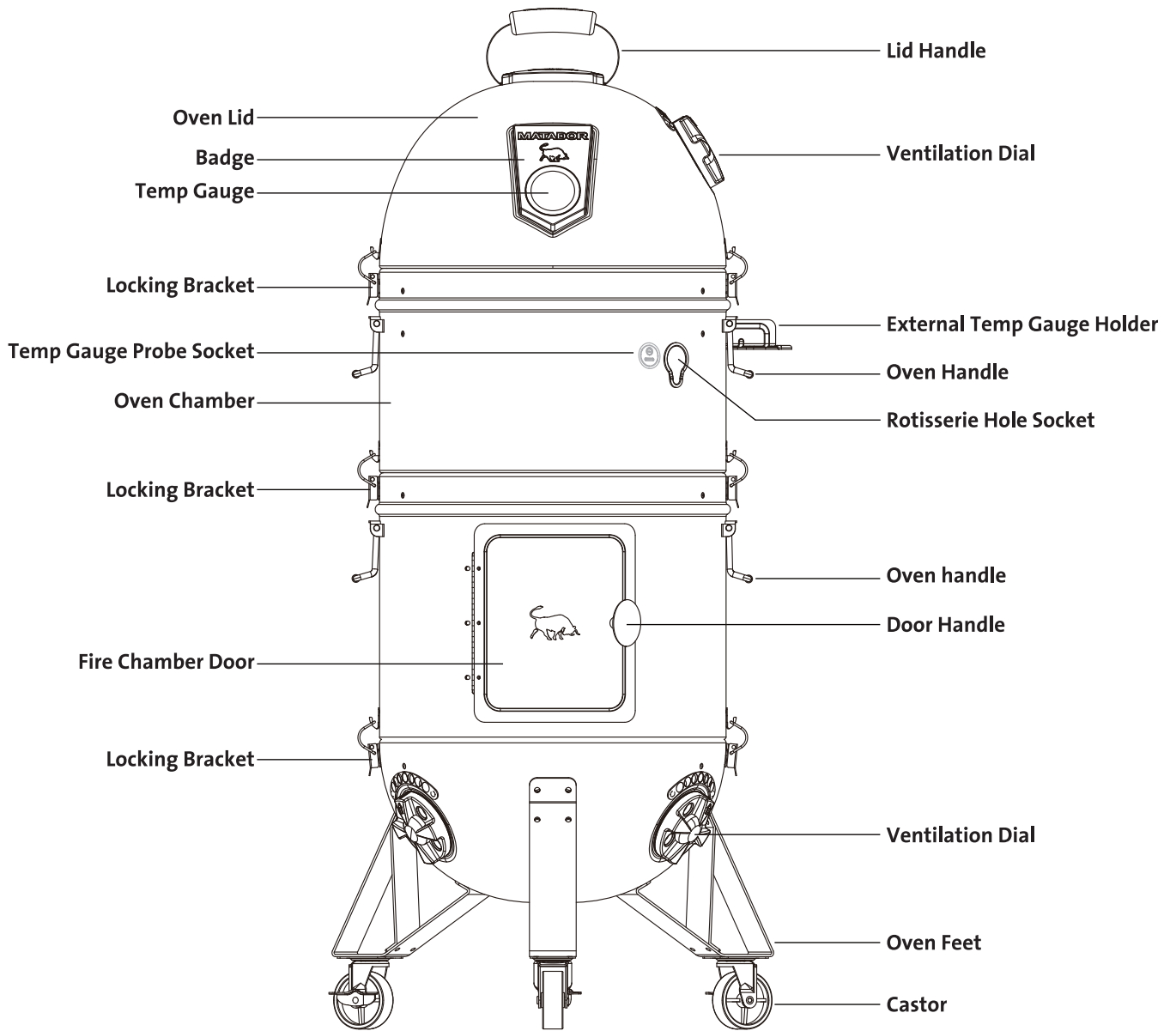
Roasting


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.

Grilling

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


ASSEMBLY INSTRUCTION




 36: M6 x 12

 12: 6mm

 6: Ø 8x16


 27: 6mm

 30: M6

 3: 8mm

 12: 6mm






 3: M5 x 12

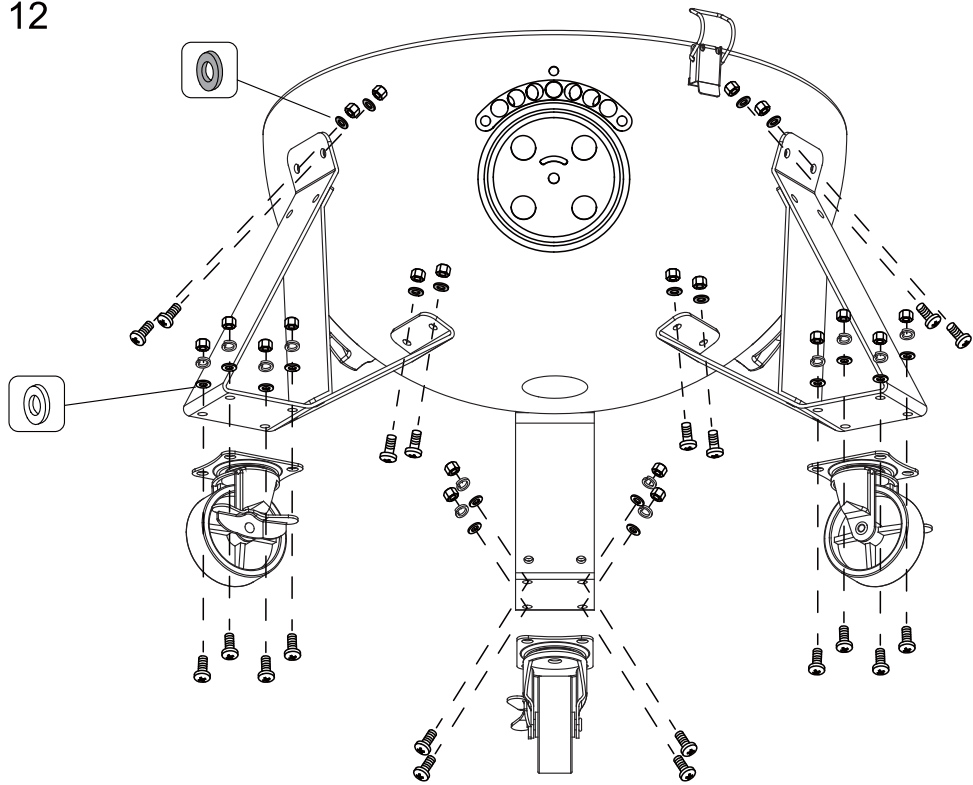
 3: 5 x 10mm






 3: M5



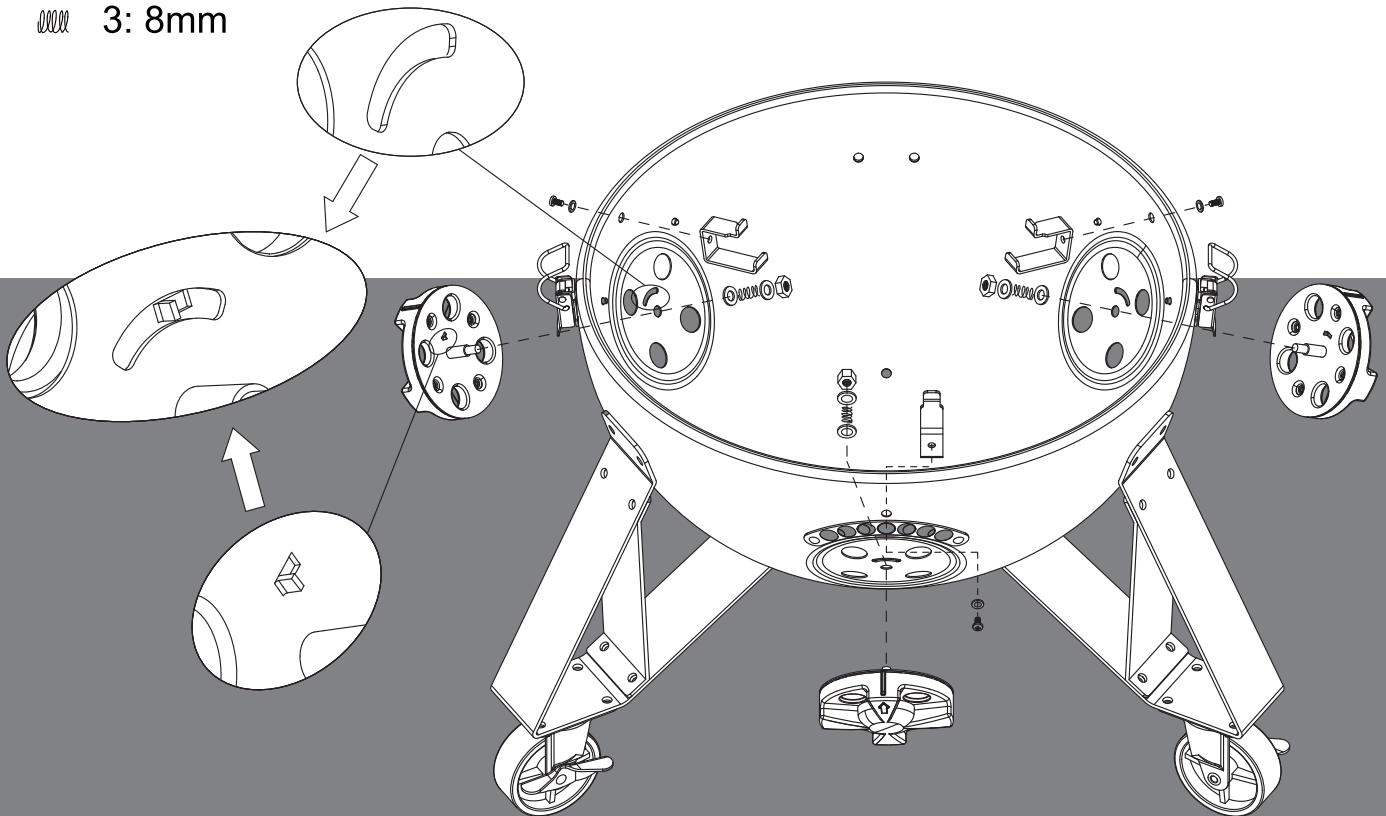
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1.  24: M6 x 12
 12: 6mm
 24: M6
 12: 6mm
 12: 6mm



2.  3: M6 x 12
 3: 6mm
 3: M6
 6: $\varnothing 8 \times 16 \text{mm}$
 3: 8mm

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



3. Option 1- For direct cooking:

Put the charcoal/ Briquettes into the charcoal basket for direct cooking as shown on Diagram 1 below.

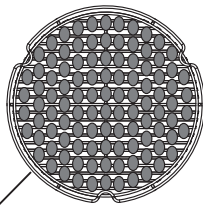
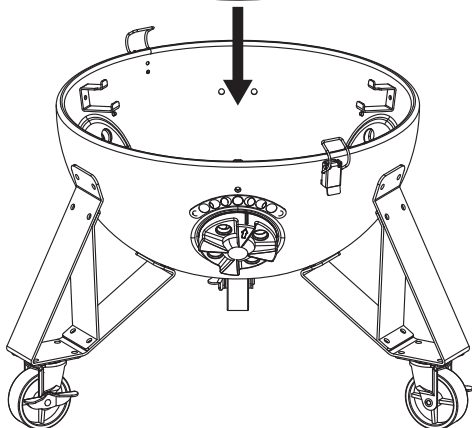
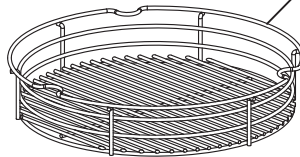


Diagram 1



Option 2- For indirect cooking:

1. Put on the separation panels as shown on Diagram 3 below
2. Put the charcoal/ Briquettes into the charcoal basket for indirect cooking as shown on Diagram 2 below.

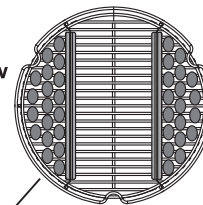


Diagram 2

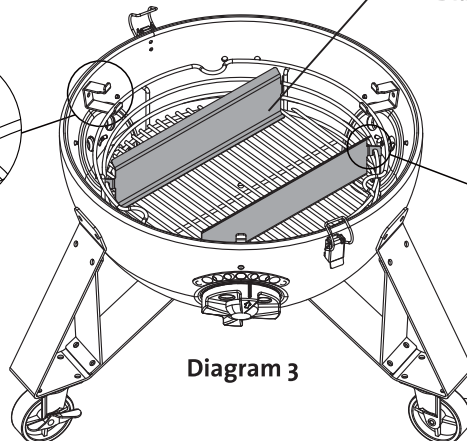
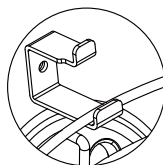
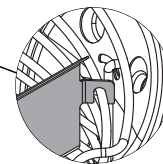




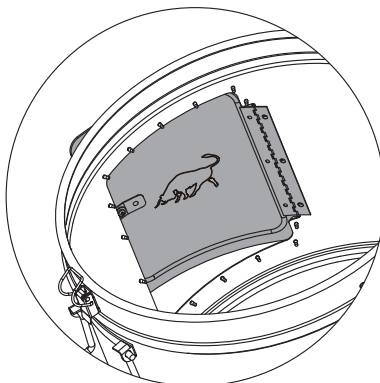
Diagram 3



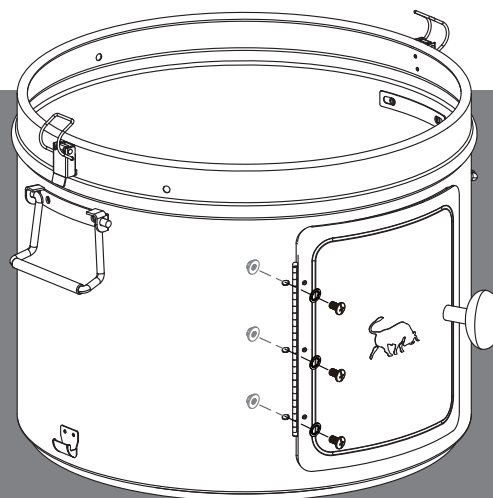
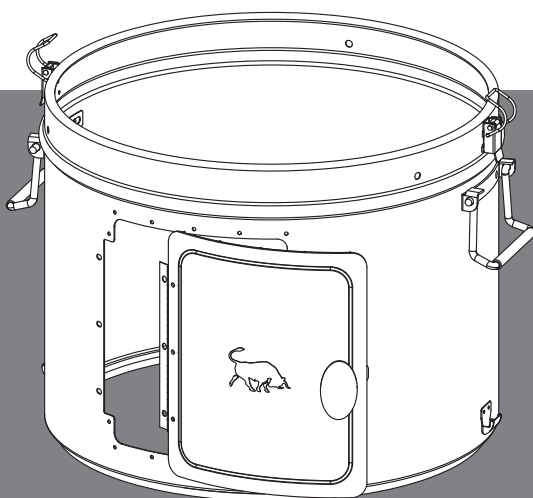
4. 3: M5 x 12

 3: 5 x 10mm

 3: M5

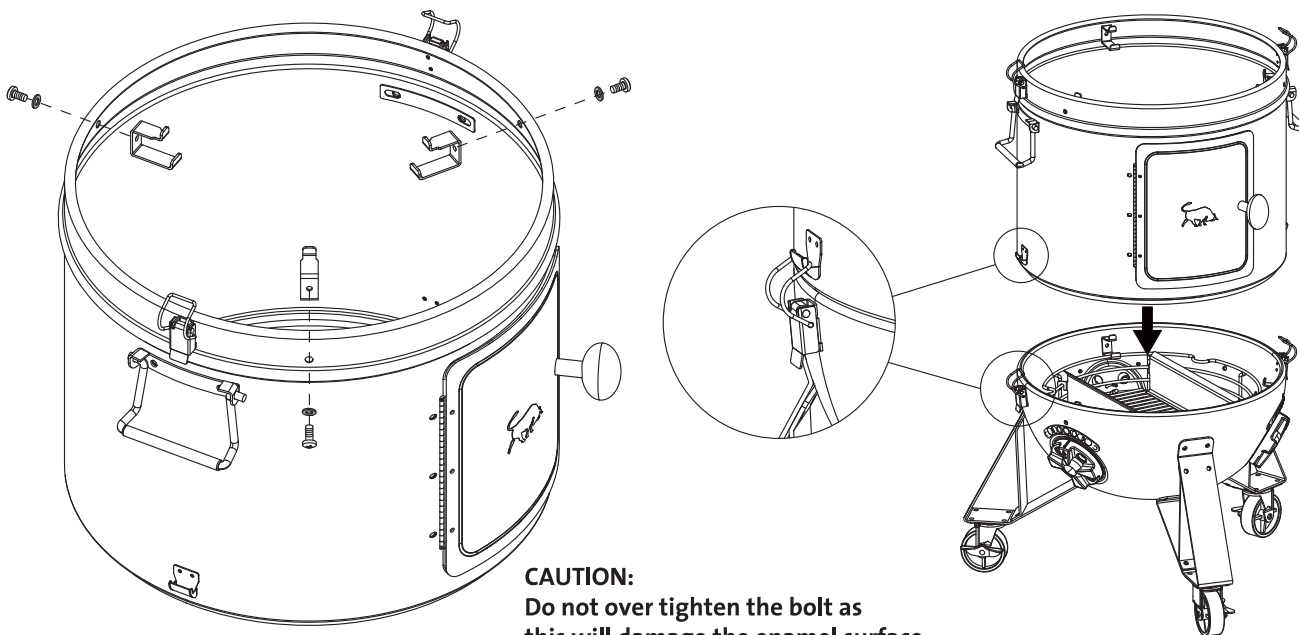


CAUTION:
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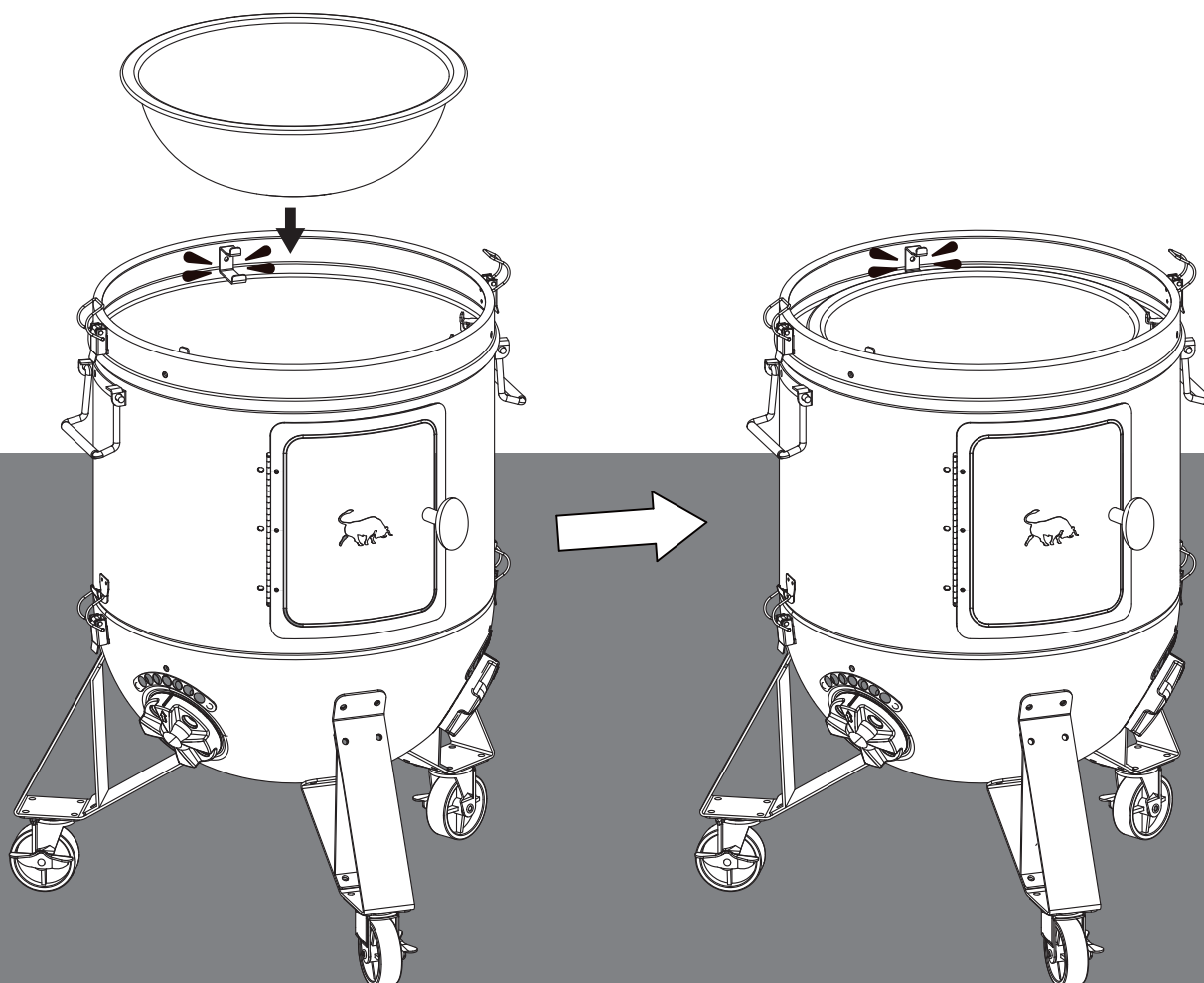


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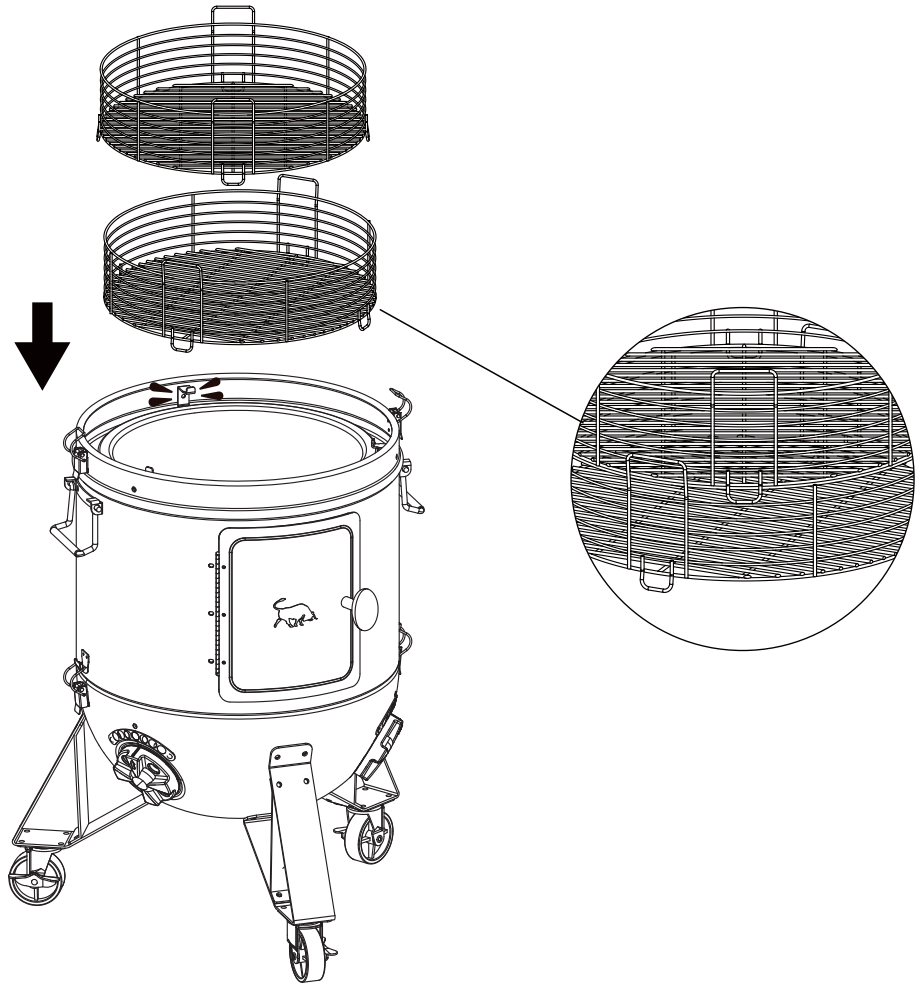
5.  3: M6 x 12
 3: 6mm




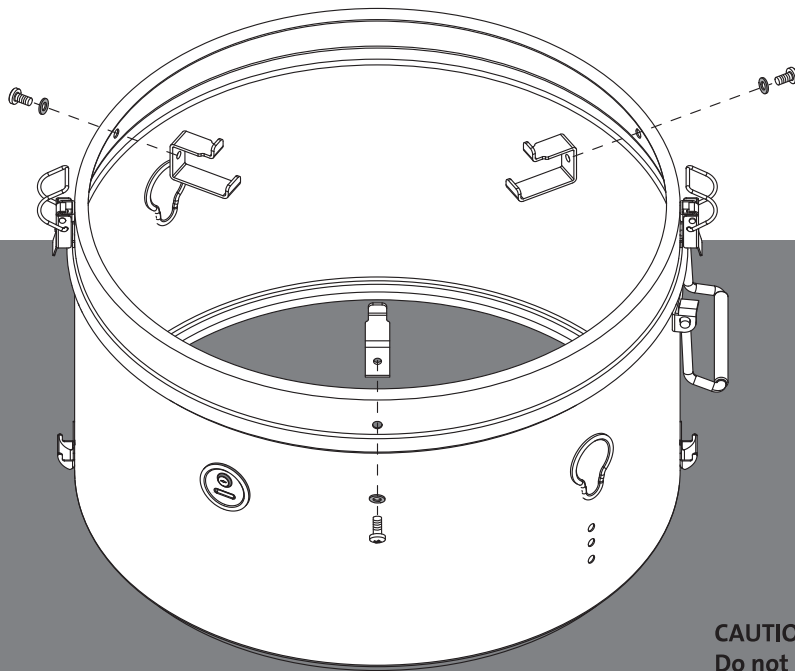
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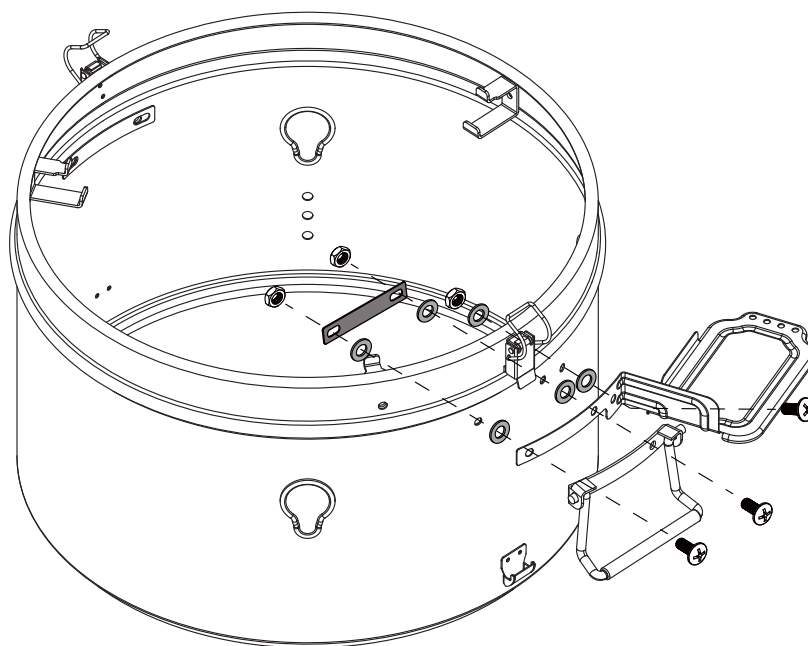


8.  3: M6 x 12
 3: 6mm

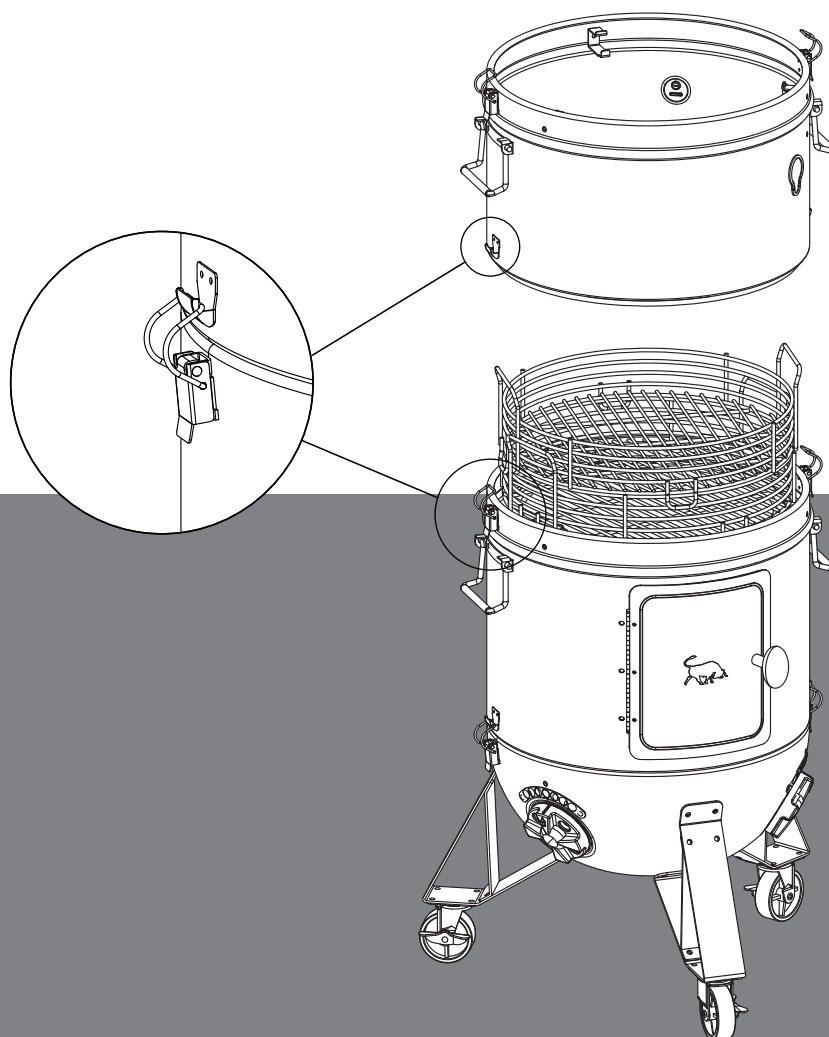


CAUTION:
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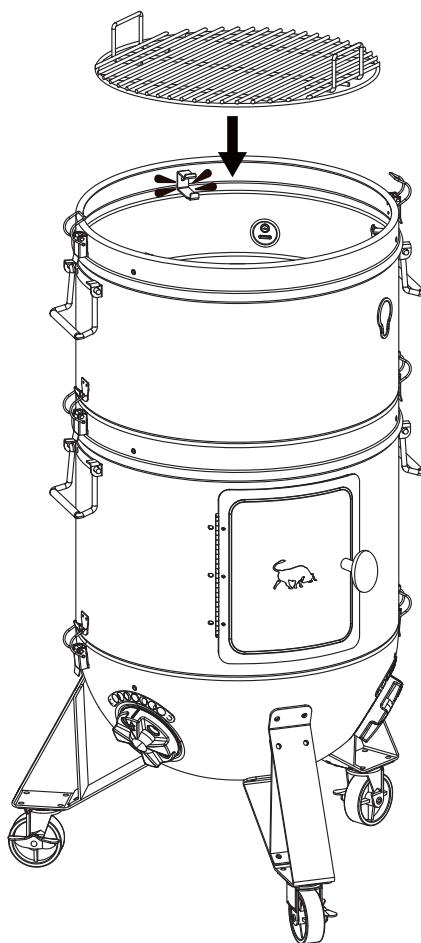
9.  3: M6 x 12
 6: 6mm
 3: M6



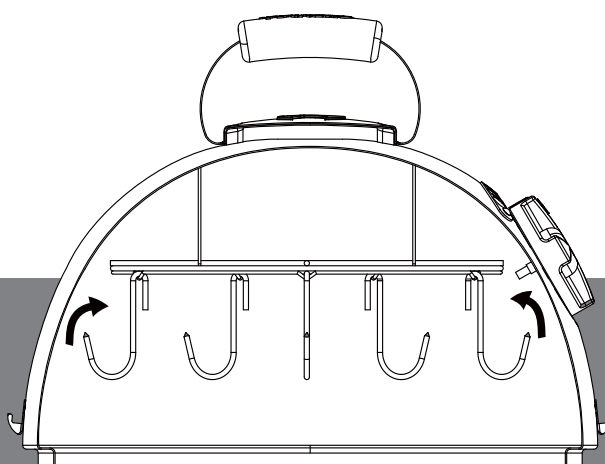
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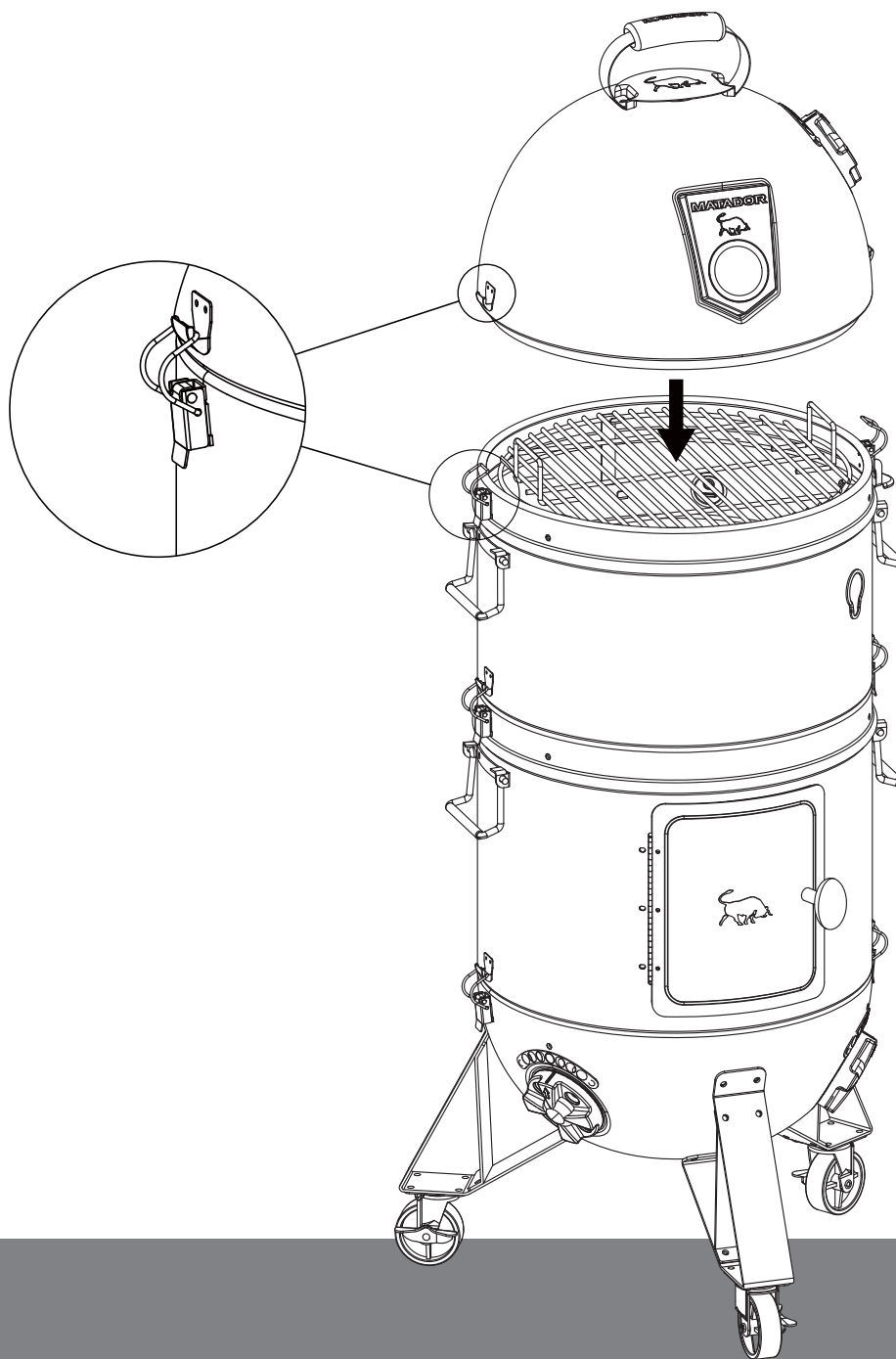


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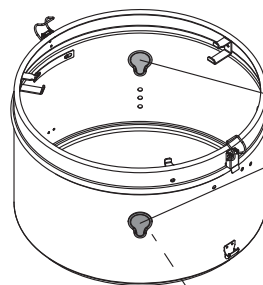
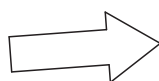
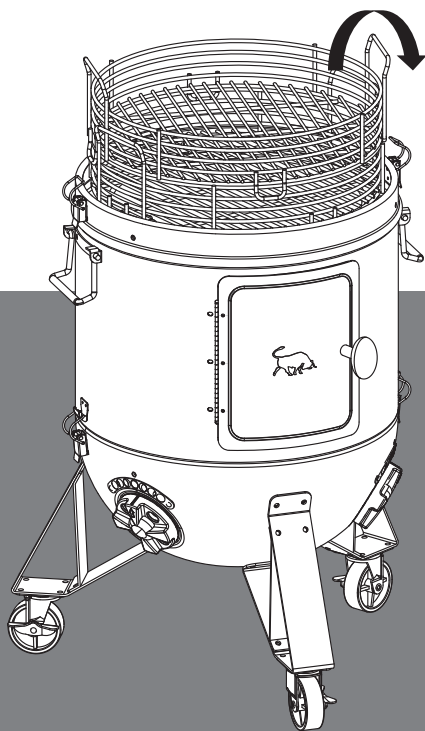
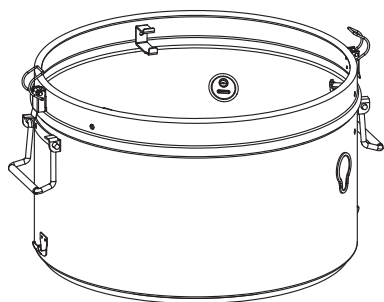
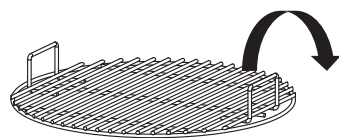


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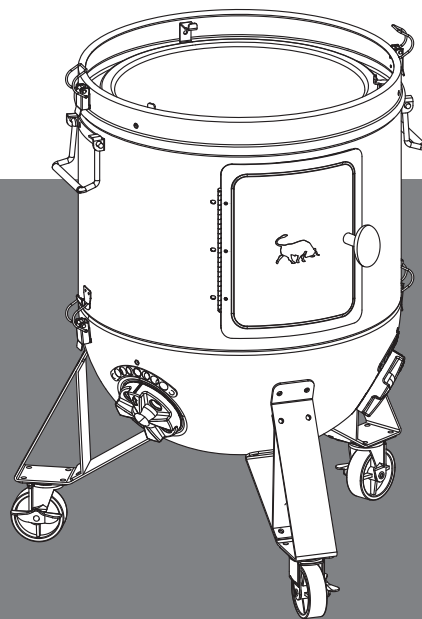
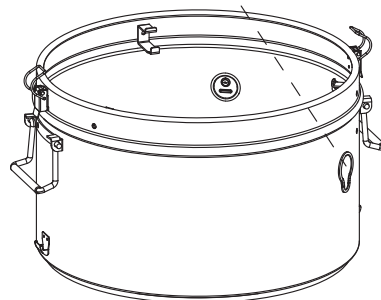
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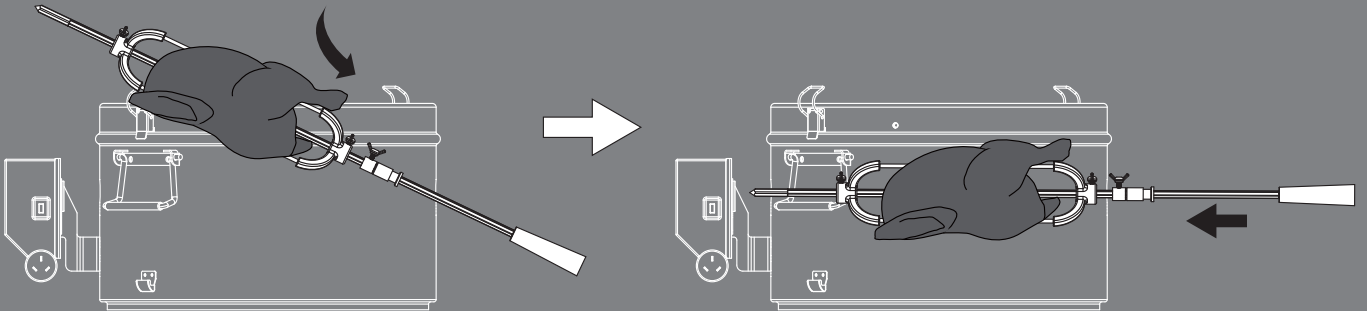
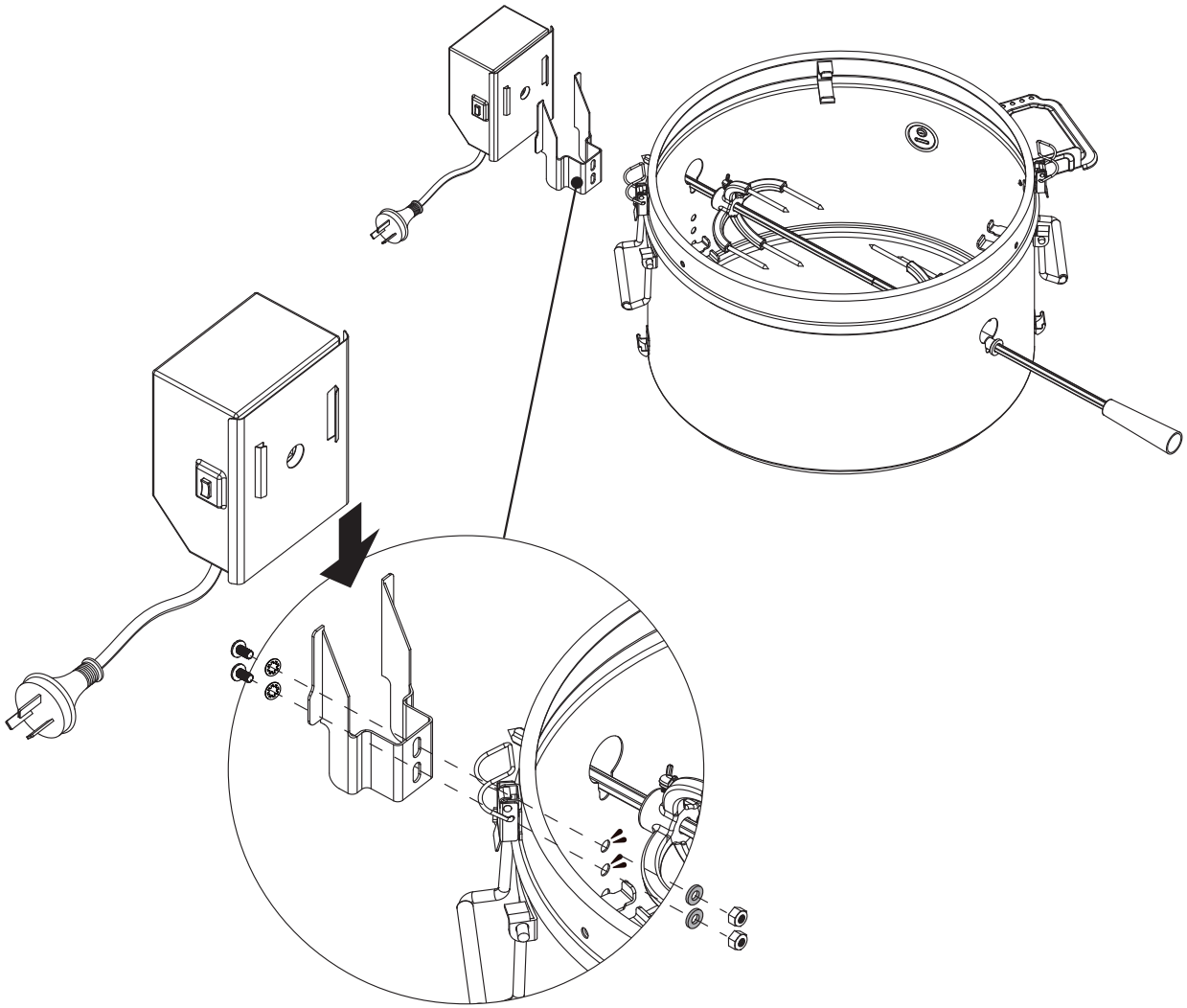
THIS MATADOR SMOKER IS SUITABLE FOR THE MATADOR ACCESSORY: M35 ROTISERIE, INSTRUCTION IS AS BELOW:

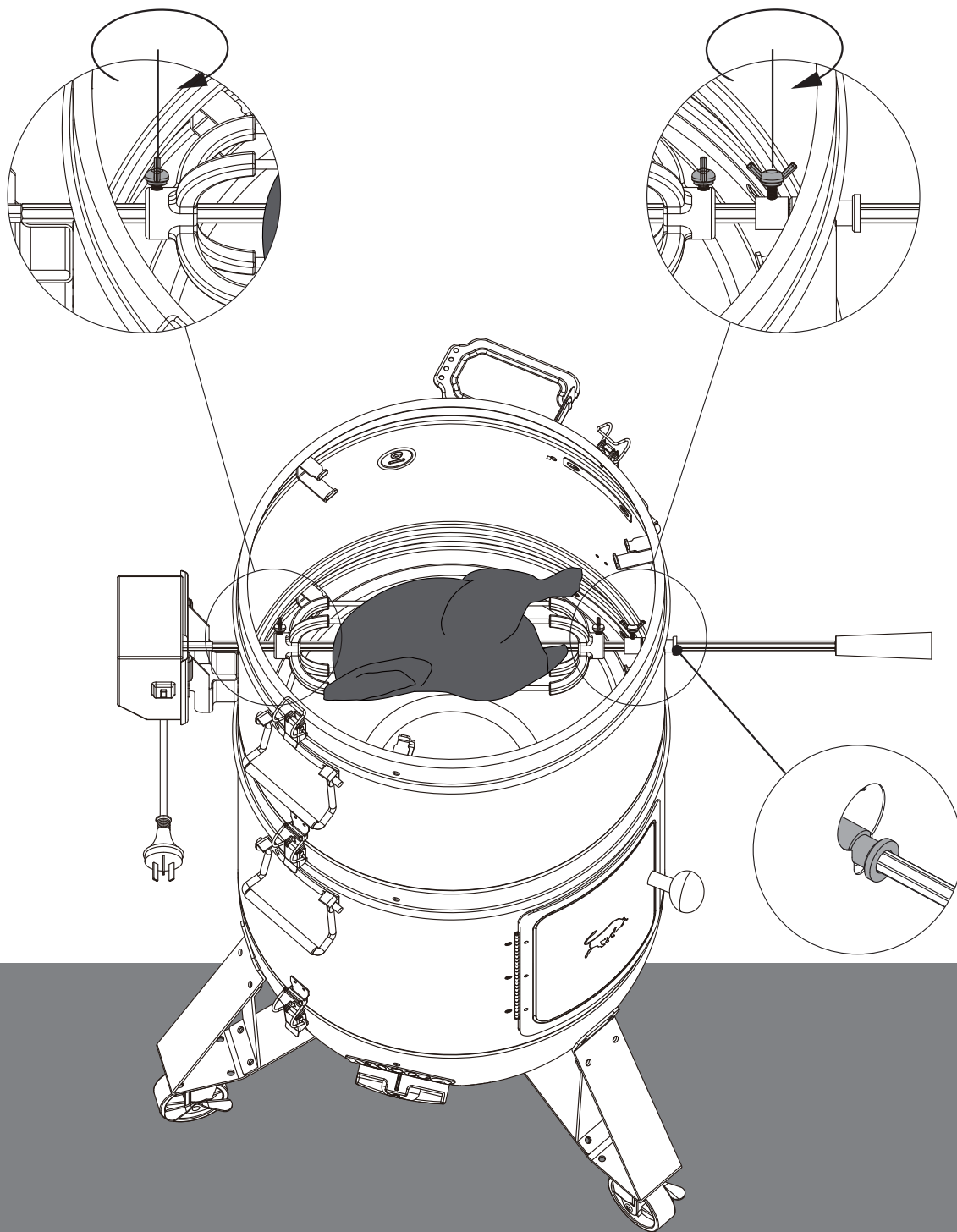


Remove the Rotisserie Hole Socket



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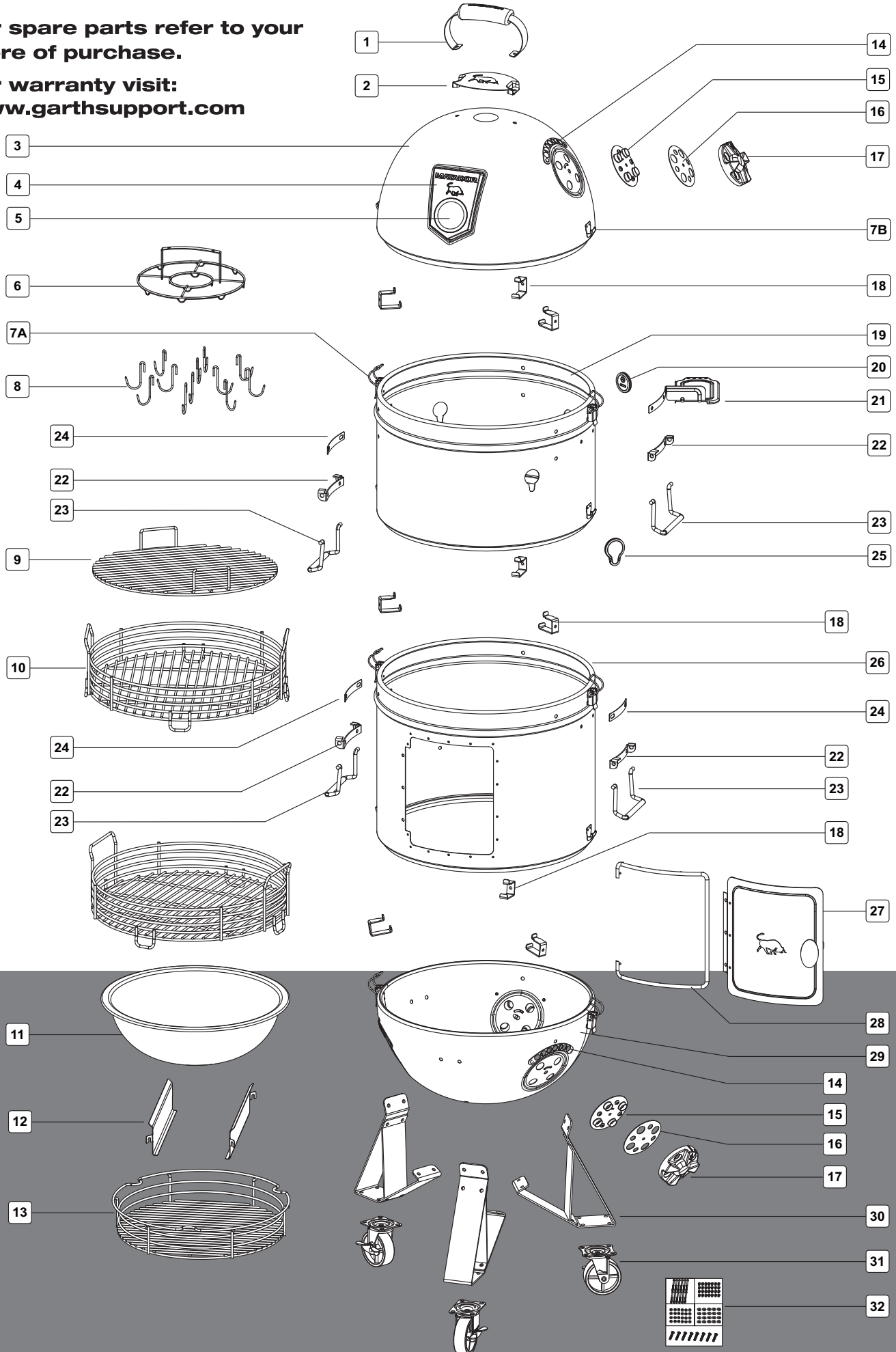




LIST OF SPARE PARTS

For spare parts refer to your store of purchase.

For warranty visit:
www.garthsupport.com



PART NUMBER	PART NAME	SUPPLIER CODE
1	Lid handle	FRBS18-00102-00000-080
2	Lid handle heat shield	FRBS18-01902-09200-081
3	Oven lid (midnight black)	FRBS18-00403-04100-087
	Oven lid (Empire red)	FRBS18-00403-04100-086
4	Badge	BA-B2020
5	Temp gauge	BS200228
6	Hanging hook rack	FRBS18-0501-09500-080
7A	Catch and Latch	FRBS18-02501-09000-080
7B		
8	Hanging hook	FRBS18-0601-09400-080
9	Cooking grill	FRBS18-0701-09500-080
10	Cooking basket	FRBS18-2101-09500-080
11	Water pan	FRBS18-1301-04080-087
12	Charcoal basket separation panel	FRBS18-02801-09080-081
13	Charcoal basket	FRBS18-01403-04450-087
14	Ventilation indicator	FRBS18-02701-09100-080
15	Ventilation knob heat plate	FRBS18-2202-09100-080
16	Ventilation knob heat insulation	FRBS18-2301-22100-080
17	Ventilation dial	FRBS18-2402-14000-079
18	Grill support bracket	FRBS18-0801-09200-080
19	Oven chamber (midnight black)	FRBS18-01103-04100-087
	Oven chamber (Empire red)	FRBS18-01103-04100-086
20	Silicone grommet	FRBS18- 01703-02000-080
21	External temp gauge holder	FRBS18-03001-09080-081
22	Oven handle bracket	FRBS18-0901-09200-080
23	Oven handle	FRBS18-1001-09600-080
24	Oven handle strengthen support panel	BSBS18-02601-09100-080
25	Rotisserie hole socket	FRBS18- 02901-02000-080
26	Tall oven body (midnight black)	FRBS18-03201-04100-087
	Tall oven body (Empire red)	FRBS18-03201-04100-086
27	Door	FRBS18-01202-00000-088
28	Door seal	FRBS18-01802-02300-080
29	Oven bottom (midnight black)	FRBS18-1502-04100-087
	Oven bottom (Empire red)	FRBS18-1502-04100-086
30	Oven feet	FRBS18-01602-11000-088
31	Castor	FRBS18-03101-00000-000
32	Bolt pack	BP-BUN-452-000-AA



MATADOR

MATADOR WARRANTY

Thank you for purchasing one of our quality Matador Smoker.

YOUR MATADOR SMOKER IS COVERED AGAINST DEFECTS FOR A PERIOD OF 2 YEARS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

CONDITIONS OF THE WARRANTY

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

Installation Conditions

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

FOR WARRANTY CLAIMS

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

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

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

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

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

Proof of purchase must be presented.

For Australian Customers

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

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

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

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

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

For New Zealand Customers

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

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

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

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

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

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

WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- Liability will only be accepted for loss or damage during transit if at the time the product was being transported by Bunnings or a Bunnings approved contractor.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts.
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires.
- 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 Smoker, in the first instance review the instruction manual or contact the warranty service agent.

For New Zealand customers if you experience any technical issues with your Matador Smoker, 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

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