



MATADOR™



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

RADIANT PRO

CHARCOAL BBQ

Retain manual for further reference.

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CONTACT INFORMATION

For spare parts, order from your nearest Bunnings Warehouse. For service and warranty queries, please contact Mayo Hardware at matador@mayohardware.com.au or call;
1300 360 211 (AUS)
09 415 6240 (NZ)



MATADOR

FEATURES & BENEFITS



AIR CONTROLLER



MEAT TEMPERATURE PROBE



PIT TEMPERATURE PROBE



AIR CONTROLLER CRADLE



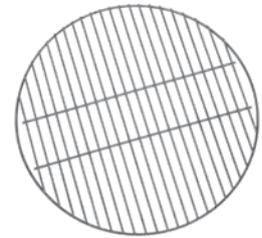
LARGE HANDLES



BOTTOM SHELF



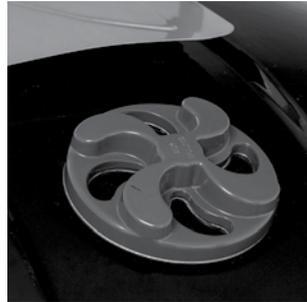
LID HANGER



CHARCOAL GRATE



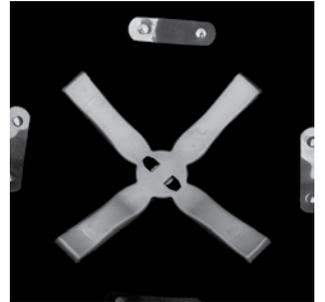
AIR DIRECTIONAL NOZZLE



LID AIR VENT



ASH CATCHER



BOTTOM DAMPER



TEMP GAUGE



HINGED COOKING GRATE



TOOL HANGERS



CHARCOAL BASKETS

BARBECUE DIMENSIONS

Length	Width	Height
620 mm	708 mm	1120 mm

IMPORTANT SAFETY INFORMATION

Read the Instruction Manual thoroughly before assembling or using the BBQ.

CAUTION: FOR OUTDOOR USE ONLY.

- We recommend assembling this BBQ with another person.
- Estimated assembly time is 1.5 - 2.0 Hrs.
- Only use this BBQ on a hard, level, non-combustible, stable surface (concrete, ground, etc.) capable of supporting the weight of the BBQ. Never use on wooden or other surfaces that could burn.
- Place the BBQ in an area where children and pets cannot come into contact with it. Close supervision is necessary when the BBQ is in use.
- Do not use this grill for anything other than its intended purpose.
- In windy weather, place the BBQ in an outdoor area that is protected from the wind.
- Use caution when opening the lid. Keep hands, face and body a safe distance away. Flash flare ups may occur when air comes into contact with fire or hot coals.
- Close the lid and bottom damper to suffocate and extinguish the flame.
- Use caution during assembly and while operating your BBQ to avoid scrapes or cuts from sharp edges of metal parts. Use caution when reaching into or under the BBQ.
- When adding charcoal and / or wood chips, use extreme caution and follow instructions in the "Adding Charcoal / Wood During Cooking" section of this manual.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Use caution and common sense when operating your grill.
- Never leave hot coals and ashes in the BBQ unattended.
- Use caution when lifting or moving the BBQ to prevent strains and back injuries. Wait for the BBQ to cool down prior to moving.
- With a garden hose, completely wet the surface beneath and around the BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the BBQ and fuel, always wear protective clothing and BBQ gloves.
- Do not allow charcoal and/or wood to rest on the walls of the BBQ. Doing so will greatly reduce the life of the metal and finish of your grill
- Do not attempt to service the BBQ other than by normal maintenance, as explained in the "After-Use Safety" and "Proper Care & Maintenance" sections of this manual.
- Recycle and/or dispose of all packaging materials thoughtfully. Check with your local council recycling rules for further information.
- Ensure manual remains in the possession of the user for further reference.



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DO'S & DON'TS

DO'S

- We recommend the use of a charcoal chimney starter to avoid the dangers associated with charcoal lighter fluid. If you choose to use charcoal lighter fluid, only use one approved for lighting charcoal. Carefully read the manufacturer's warnings and instructions on the charcoal lighter fluid and charcoal prior to using them. Store charcoal lighter fluid safely away from the BBQ.
- When using charcoal lighter fluid, allow the charcoal to burn with the BBQ lid and doors open until covered with a light ash (approximately 20 minutes). This will allow the charcoal lighter fluid to burn off. Failure to do this could trap fumes from charcoal lighter fluid in the BBQ and may result in a flash fire or explosion when the lid is opened.
- Store your Air Controller indoors to prevent damage by the elements and debris.
- Charge your Air Controller with the recommended equipment. Use only a 5V USB adapter to charge the battery.

DON'TS

- Do not use petrol, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Never add charcoal lighter fluid to hot or even warm coals, as flashback may occur causing severe burns.
- Never use charcoal that has been pre-treated with lighter fluid. Use only high grade charcoal briquettes or charcoal lump wood.
- Do not leave the Air Controller on the BBQ when not in use. Store indoors away from the elements.
- Do not leave the BBQ unattended when in use.
- Do not store or use the BBQ near flammable liquids, gases or where flammable vapours may be present.
- Do not store lighter fluid or other flammable liquids or materials under the BBQ.
- Do not place loose charcoal near the opening of the Air Controller inlet to avoid hot coals falling inside and damaging the unit.
- The battery included with your Air Controller is a 3.7V Lithium Ion battery. Only replace this battery with the same type or damage may occur to your controller.
- BBQ will become hot when in use. To avoid burns and injury:
 - DO NOT attempt to move the BBQ.
 - Wear protective BBQ gloves.
 - DO NOT touch any hot BBQ surfaces
 - Keep children away from hot surfaces
 - DO NOT wear loose clothing or allow hair to come in contact with the grill.

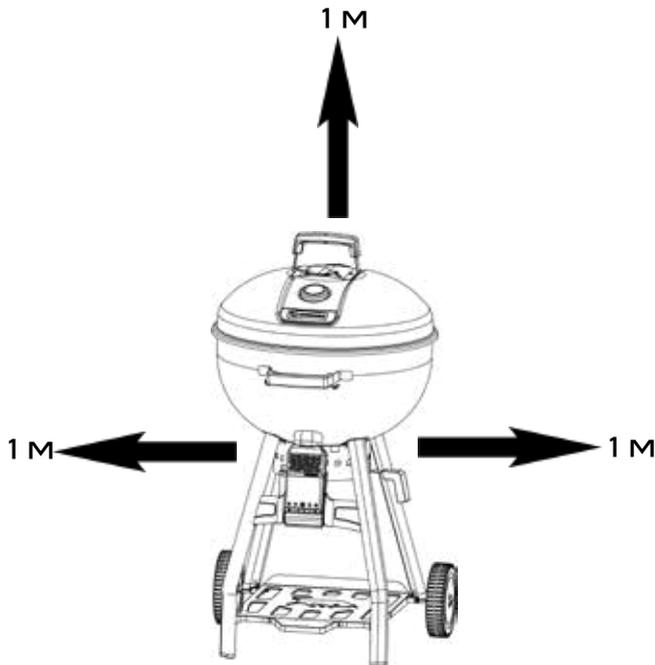
IMPORTANT:



- The air controller is designed to work up to a range of 15 metres when connected to a smartphone via Bluetooth. This is based on direct line of sight.
- The operating range will be reduced if there are walls, trees or other objects obstructing the signal. It is recommended that you remain outdoors with your smartphone to ensure the connection is not lost.
- Always use oven gloves when handling the meat probes and pit probe to avoid accidental burns.
- Do not expose device or components to open flames or temperature exceeding 300°C (or 572°F).

POSITIONING THE BBQ

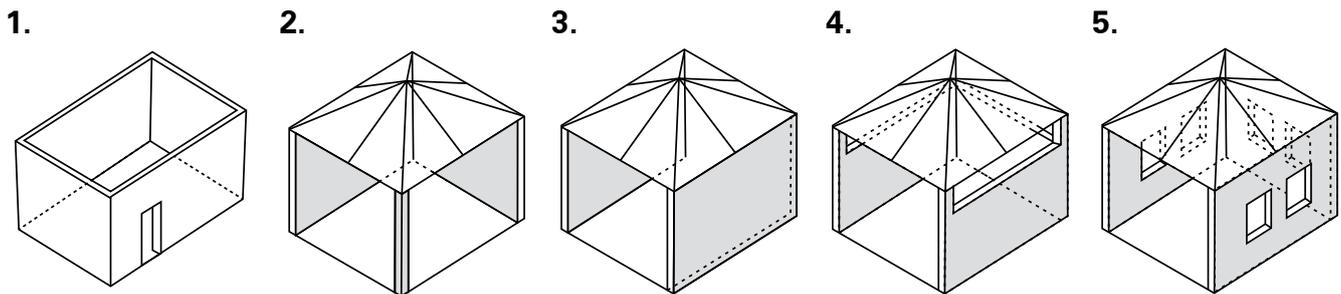
- This BBQ should only be used in an above ground, open air situation with natural ventilation.
- When the BBQ is in use, maintain a clearance of at least 1m between the hot BBQ and any combustible materials, such as bushes, trees, wooden fences, buildings, etc.



- To ensure you gain the best range from the Air Controller's Bluetooth capability we suggest trying to position the BBQ not behind masonry walls. This will increase the range of

communication between the phone and BBQ.

- Any enclosure in which the BBQ 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 case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
- The BBQ must not be installed under or on any combustible material. Minimum clearance from any combustible materials on ALL sides of the BBQ is 1000mm and 1000mm overhead.
- BBQ MUST BE ASSEMBLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- The following figures are diagrammatic representations of outdoor areas described. Rectangular areas have been used in these figures – the same principle applies to any other shaped area.



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

2. Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).

3. Within a partial enclosure that includes an overhead cover and more than two walls, the following will 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 (see Example 4 & 5).
- (iii) In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

BEFORE YOU COOK

CURING YOUR GRILL

NOTE: It is important that the exterior of the BBQ is not scraped or rubbed during the curing process.

Before first use, follow the instructions below carefully to cure your BBQ. This process will minimise damage to all finishes and remove any paint odour that may impart unnatural flavours during the first cook.

IMPORTANT: To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use. It's recommended that you also cure the BBQ periodically.

STEP 1

Lightly coat all interior surfaces of the BBQ With vegetable oil or vegetable oil spray. Do not coat charcoal grates or racks.

STEP 2

Follow the instructions below carefully to build a fire. If using a Charcoal Chimney Starter, follow all manufacturer's warnings and instructions regarding the use of their product.

INSTRUCTIONS FOR REFERENCE ONLY:

Step 1 - Remove the cooking grate from the BBQ

Step 2 - Ensure all vents are open

Step 3 - Roll a few sheets of paper and locate them firmly into the underside of a charcoal chimney starter

Step 4 - Place the chimney starter on top of the charcoal grate inside the BBQ

Step 5 - Fill the chimney starter with charcoal to about 5cm below the top rim

Step 6 - Light the paper in multiple places around the perimeter of the chimney starter (via the air holes)

Step 7 - After the outer surface of the charcoal has formed a light grey ash covering and is ready to use, carefully pour the charcoal onto your charcoal grate, handling the chimney starter by the handle only. Always wear heat resistant BBQ gloves when handling the chimney starter. Use charcoal tongs to spread the charcoal as required.

Step 8 - Replace the lid onto the BBQ and let it heat up for 30 minutes. This time will allow for the heat to burn off any remaining fumes from the manufacturing process and cure the BBQ.

Step 9 - Clean and prepare your BBQ for your first cook!

NOTE: To extend the life of your BBQ, make sure that hot coals and wood DO NOT touch the walls of BBQ.

USING THE BBQ

COOKING METHODS

There are several techniques of cooking that can be applied with your Matador Radiant BBQ. See below to choose the one that best suits your needs. Your BBQ comes complete with charcoal baskets which can be used for direct and indirect cooking. For additional information and tips, we also recommend reading the instructions that come with your preferred charcoal fuel.

DIRECT – HEAT

This method of cooking works by having your heat source directly under your food. You can do this by placing a single layer of evenly placed coals across your cooking grate. You can also insert your fuel into the supplied charcoal baskets and place them side by side in the centre of your charcoal grate. This is a hot and fast way to cook and best suited for thin cuts of meat and other foods that cook quickly.

NOTE: When 'Direct Grilling' on your BBQ remove your Air Controller and nozzle and insert your nozzle stopper.

INDIRECT – HEAT

When cooking larger cuts of meat or when a lower temperature is required, the indirect method of cooking is ideal. To achieve this setup the charcoal is placed in the provided baskets and pushed all the way to one side of the charcoal grate leaving the other side empty.

This allows for a dual heat zone to be created within your BBQ. This zoning of the BBQ creates one side with a higher temperature for grilling and searing. Whilst on the opposite side, away from the charcoal, allows cooking at a lower temperature which is perfect for roasting.

Another variation to this method of cooking is to place the coals to either side of the charcoal grate to create a low zone through the middle of the BBQ. In this instance you place the meat in the centre of the cooking grate away from the two hotter sides of the BBQ.

TIP: Place an aluminum tray directly under your meat to capture those succulent juices that make your gravy so delicious and keep your BBQ clean.

The Radiant Pro comes with an Air Nozzle that can be used to direct the air movement within the BBQ's fire bowl. This feature allow you to direct the flow of air towards the side of the BBQ that your fuel source has been positioned. This creates an efficient delivery of oxygen to your fuel and air movement within the fire bowl.

To position the Air Nozzle, undo the locking screw and rotate to the desired position. The Nozzle can be removed when non-directed air delivery is required.

When the Air Controller is not required place the Nozzle Stopper into the inlet hole.



IMPORTANT: When using your Air Controller take caution not to position charcoal fuel directly above the Nozzle or open inlet. The Radiant Pro is fitted with an Ash Shield to prevent hot coals and minimise charcoal dust from falling into the Air Controller. We advise in taking extra care when loading and adjusting your charcoal to ensure charcoal does not fall into the inlet.



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REGULATING TEMPERATURE

USING THE AIR CONTROLLER

The Radiant Pro comes with an Air Controller unit that has been designed to help you maintain a pre-programmed cooking temperature. The unit utilises readings from the included Pit Temperature Probe to determine when to activate air-flow into the BBQ and increase temperature.

When using the Air Controller to moderate the air flow into the BBQ close off the bottom damper. This will prevent additional air entering the BBQ whilst the Air Controller is operating.

The Air Controller increases and decreases the amount of oxygen being fed to the charcoal and as a result the fuel temperature increases and decreases accordingly.

As the controller uses air to adjust the temperature, using too much fuel could lead to a pit temperature much higher than your desired target. In this case, you will need to remove some charcoal to bring the temperature back down quickly as needed. It is advisable for you to trial different fuel types, quantity and position works for best you as you experiment with different cooking techniques.

If during your cook you notice after a period of time that your temperature is not rising with the fan on, or is slowly decreasing, it could be a sign that your fuel is low and you need to add more to increase and/or maintain your target temperature.

You can set the BBQ's pit temperature in two ways, firstly by directly entering a value into the Air Controller or through the Radiant Pro App. Instruction on how to do this can be found in the "Smart Device Control" and "Setting the Controller" sections of this manual.

MANUAL CONTROL

The Radiant Pro can also be used without the Air Controller. To do this, remove the Nozzle from inside the BBQ and place the Nozzle Stopper over the air inlet. This will prevent excess air coming into the BBQ and stop debris from falling out.

If regulating the temperature of your BBQ there are several elements that can be adjusted, including the amount of airflow and the amount of physical fuel.

TOP LID VENT

The top lid vent acts to let air vent from the BBQ and should be fully opened while trying to increase the temperature. Once the desired temperature is reached, the vent can then be partially closed to help maintain a constant cooking temperature. Closing this vent fully will help to suffocate and extinguish the fuel.

BOTTOM AIR VENT

You can increase and decrease the temperature of your BBQ by adjusting the bottom air vent. Air coming in through the bottom of the BBQ increases the amount of oxygen accessible to the fuel source and therefore regulates combustion. The more air you allow into the BBQ the hotter it will become, so remember to have it only partially open if cooking at a lower temperature.

CHARCOAL FUEL

If you are doing a long cook or wish to reach a higher temperature, you may want to add more charcoal to your BBQ. Increasing the amount of charcoal will help you to maintain your pit temperature for longer, or increase it, if required. Please refer to the "Adding Fuel During Cooking" section for further details.

ADDING FUEL DURING COOKING

Additional charcoal may be required to maintain or increase cooking temperature.

Step 1 - Stand back and carefully lift off the BBQ lid. Use caution since flames can flare-up when natural air suddenly comes in contact with fire.

Step 2 - Wearing heat resistant BBQ gloves, lift up the hinged cooking grate's side flaps to access the charcoal. DO NOT touch the grate by hand.

Step 3 - Stand back at a safe distance and use long charcoal tongs to lightly brush aside ashes on hot coals. Use charcoal tongs to add charcoal to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your Charcoal Chimney

Starter to light additional charcoal and add to existing fire.

Warning: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 4 - Once the charcoal has been added, carefully lower the side flaps of the cooking grate wearing BBQ gloves. Check the surrounding area for any hot coals, ash, or embers which may have fallen from the BBQ. Be sure to safety extinguish these before continuing to cook.



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AFTER-USE SAFETY

WARNING:

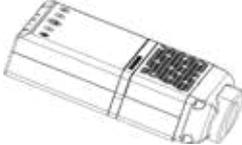
- Always allow BBQ and all components to cool completely before handling.
- Never leave hot coals and ashes in BBQ unattended. Make sure coals and ashes are completely extinguished before removing.
- Before BBQ can be stored away, remaining coals and ashes must be removed from BBQ. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container for 24 hours prior to disposing.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- With a garden hose, completely wet surface beneath and around the grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.
- Cover and store BBQ in a protected area away from children and pets.

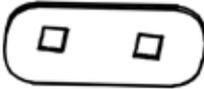
PROPER CARE & MAINTENANCE

- Cure your BBQ periodically throughout the year to protect against excessive rust.
- To protect your BBQ from excessive rust, the unit must be properly cured and covered at all times when not in use.
- Wash cooking grate and charcoal grate with hot, soapy water, rinse well and dry.
- Clean inside and outside of BBQ by wiping off with a damp cloth. Apply a light coat of vegetable oil or spray to the interior surface to prevent rusting. Do not coat charcoal grate.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch-up with a good quality high-temperature resistant paint to maintain the appearance.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, and then lightly coated with vegetable oil or vegetable oil spray to minimise rusting.
- After cooking clean your meat and pit probes with a mild soapy water solution to remove grease and grime and protect them for future cooks.
- When you have finished cooking remove the Air Controller from its dock position and place indoors for charging and storage. Use the provided storage pouch to protect your Controller.



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1. Lid Handle	2. Lid Air Vent	3. Lid Handle Heat Shield	4. Lid
			
5. Cooking Grate	6. Charcoal Grate	7. Fire Bowl	8. Fire Bowl Air Damper
			
9. Air Vent Handle	10. Air Vent Washer	11. Ash Catcher Handle	12. Ash Catcher
13. Ash Catcher Ring	14. Right Rear Leg	15. Left Rear Leg	16. Front Legs x 2
17A. Dock Cradle	17B. Dock LH Support	17C. Dock RH Support	18. Bottom Shelf
19. Axle	20. Wheel x 2	21. Wheel Cover x 2	22. Temperature Gauge
			
23. Lid Hook	24. Air Controller	25. Ash Shield	26. Air Inlet
			
27A. Air Nozzle	27B. Air Nozzle Stopper	28. Meat Probe x 3	29. Pit Probe
30. Pit Probe Clip			

PART	NAME	HARDWARE IMAGE	QUANTITY
A	BOLT - M6 X 30		2
B	BOLT SQUARE SHOULDER - M6 X 30		2
C	BOLT SQUARE SHOULDER - M6 X 12		11
D	BOLT - M6 X 12		6
E	WING NUT - M6		2
F	DOME NUT - M6		11
G	NUT - M6		3
H	WASHER - M8 X 16		2
K	WASHER - M6 X 12		2
L	"R" CLIP		2
M	LEG LOCKING WASHER		4
N	LID AIR VENT SPRING		1
P	LID HANDLE SPACER		2
Q	FIBRE WASHER		8
R	SPRING WASHER		1
S	SCREW - M4 x 8		4
T	HEX HEAD TOOL		1

It is important to read these instructions thoroughly.

If you have any problems, difficulties or concerns please contact the manufacturer or retailer.

Read all safety warnings and assembly instructions carefully before assembling or operating your BBQ. Inspect contents of the box to ensure all parts are included and undamaged.

We recommend two people for assembly of this BBQ.

The following additional tools are/maybe required for assembly:

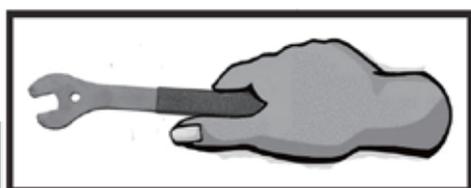
- Phillips head Screwdriver (Not Included)
- 10mm Spanner, Adjustable Wrench or Socket Set with 10mm Socket (Not Included)
- Hex Head Tool (Included)

Symbol: The following symbols will be shown in each procedure for indication of tightening the bolt and nut if necessary.

Hand Tighten Only at this stage:

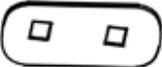


Tighten with Tools at this stage:



Pay Attention at this stage:



Hardware Needed			
C	BOLT SQUARE SHOULDER - M6 X 12		4
F	DOME NUT - M6		4
M	LEG LOCKING WASHER		2
Q	FIBRE WASHER		4



Hardware Needed			
C	BOLT SQUARE SHOULDER - M6 X 12		4
F	DOME NUT - M6		4
M	LEG LOCKING WASHER		2
Q	FIBRE WASHER		4

2.1 Select a front leg to attach to the BBQ (The front legs are identical and not left or right handed).

2.2 Take M6 x 12 Square Shoulder Bolt (C), thread it through the Leg Locking Washer (M) and then locate the Fibre Washer (Q) onto the end of bolt. The Fibre Washer (Q) sits between Leg Locking Washer (M) and the inside surface of the Fire Bowl (7).

2.3 Place Front Leg onto the bolts protruding through the Fire Bowl (7). Place and hand tighten Dome Nuts (F) to loosely secure the leg tube.

2.4 Repeat for the other leg.

Hardware Needed			
A	BOLT - M6 X 30		2
D	BOLT - M6 X 12		2
G	NUT - M6		2



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Hardware Needed			
L	R CLIP		2

ASSEMBLY INSTRUCTIONS

STEP 5 - ATTACH THE DOCKING ASSEMBLY

Hardware Needed			
D	BOLT - M6 X 12		4
S	SCREW - M4 x 8		4

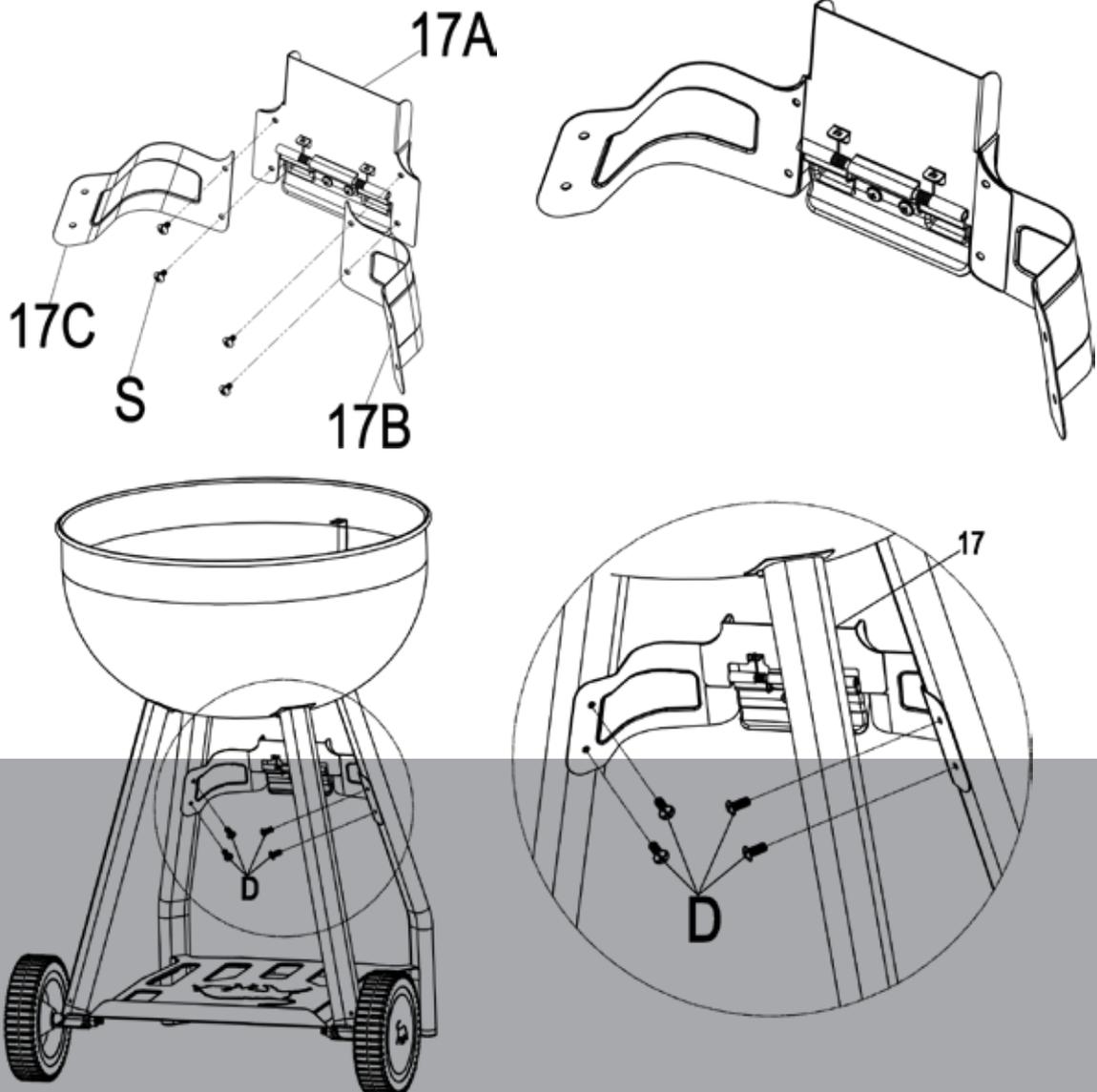
NOTE:

This stage will require a Phillips head screwdriver to tighten the securing hardware.

5.1 Using the 4 M4 x 8mm screws attach the LH and RH Side Dock Supports (17B and 17B) to the Dock Cradle (17A)

5.2 Locate the Dock Cradle Assembly between the Front Legs (16) and align it with the four threaded mounting points.

5.3 Use a Phillips head screwdriver to secure the Front Brace to the inside of the Front Legs (16) with the M6 x 12 Bolts.



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ASSEMBLY INSTRUCTIONS

STEP 6 - ATTACH THE ASH CATCHER HOLDER

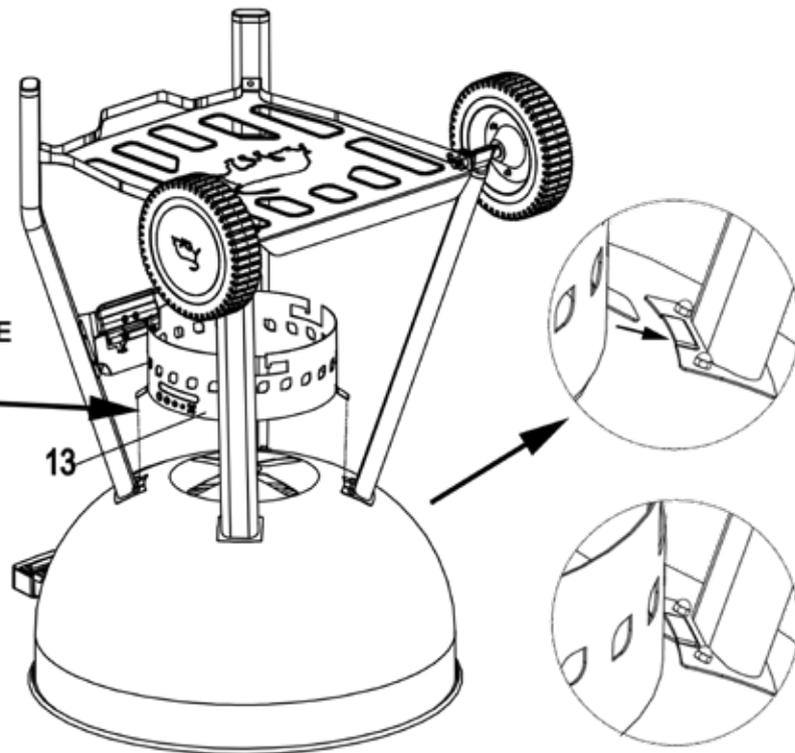
6.1 With the BBQ upside down locate the Ash Catcher Holder (13) at the base of the Fire Bowl (7) and align the tabs on the Holder with the four legs.

6.2 Position your Ash Catcher Holder with the slot for the Air Vent Handle on the side of the BBQ that you prefer. NOTE: Ash Catcher Handle will also be accessed from this position.

6.3 Slide the four location tabs on the Ash Catcher Holder (13) into the slot detail on the top of each leg to

FRONT

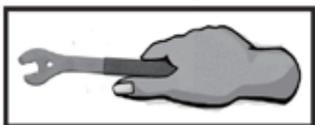
PLACE THE SLOT
DETAIL FOR THE
CONTROL LEVER
ON THE SIDE OF
THE BBQ YOU
WANT TO OPERATE
IT. THE ASH
CATCHER
HANDLE WILL
ALSO BE ON
THIS SIDE.



TABS SLIDE
AND LOCATE
INTO THE
DETAILS AT
THE TOP OF
THE LEGS

STEP 7 - TIGHTEN FASTENERS

7.1 Now that you have located the Ash Catcher Holder, return and tighten the bolts assembled in Steps 1 & 2.



ASSEMBLY INSTRUCTIONS

STEP 8 - BOTTOM AIR VENT ASSEMBLY

8.1 Place the bent tabs of the Fire Bowl Air Damper (8) through the hole in the bottom of the Fire Bowl (7).

8.2 Rotate the Damper (8) until the tab with the slotted hole is facing the opening in the Ash Catcher Ring (13) where the Air Vent Handle (9) will come through.

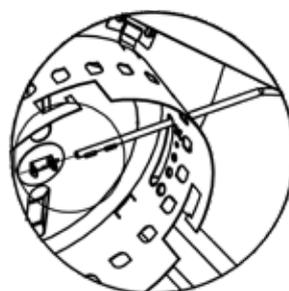
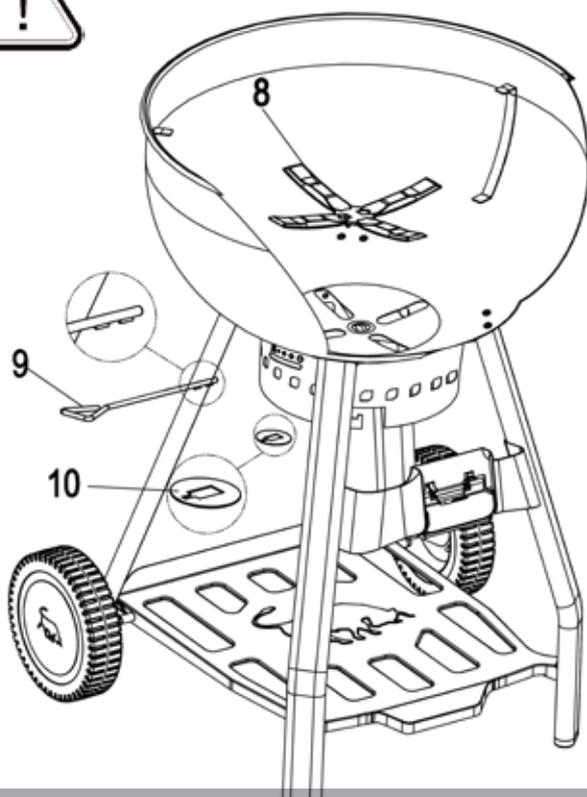
8.3 Place the Air Vent Washer (10) over the tabs of the damper protruding through to the bottom of the Fire Bowl. Have the slot detail on the washer also facing out towards the opening in the Ash Catcher Ring (13) (See image B).

8.4 Thread the Air Vent handle (9) through the slot opening on the Ash Catcher Ring (13) and into the tabs of the Fire Bowl Air Damper (8). The Air Vent Washer should be captured between the Air Vent Handle (9) and the Fire Bowl (7) (See images B and C).

8.5 Align the locking key detail on the Air Vent Handle (9) and the slotted hole on the front protruding tab of the Damper (8).

8.6 Push the Air Vent Handle (9) until it stops against the Damper tabs.

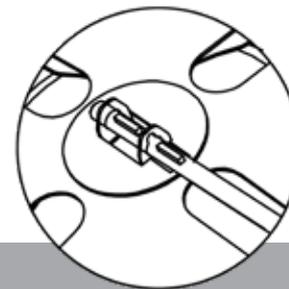
8.7 Rotate the Air Vent Handle (9) 180 degrees until a click sound is heard and you have locked it in place (See image D).



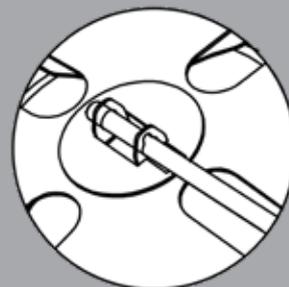
A
SLIDE THE HANDLE THROUGH THE SLOT OF THE ASH CATCHER HOLDER AND THROUGH THE TABS OF THE BOTTOM AIR VENT



B
ALIGN THE LOCKING DETAIL ON THE HANDLE WITH THE SLOT ON THE LEADING TAB.



C
SLIDE THE HANDLE INTO THE TABS UNTIL IT STOPS.



D
TURN THE HANDLE THROUGH 180 DEGREES UNTIL YOU HEAR A CLICK. THIS LOCKS THE LEVER IN PLACE.

MAKE SURE THE SLOT DETAILS ON THE WASHER (10) AND THE TABS OF BOTTOM DAMPER (8) ARE BOTH POINTING TOWARDS THE OPENING IN THE ASH CATCHER HOLDER WHERE THE HANDLE (9) COMES THROUGH.



MATADOR

ASSEMBLY INSTRUCTIONS

STEP 9 - ASSEMBLE THE ASH CATCHER

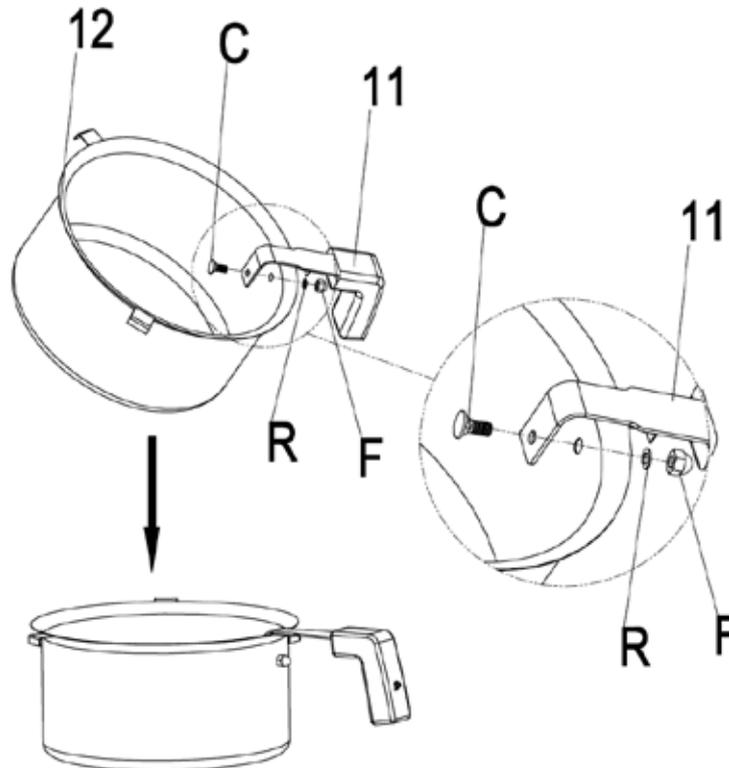
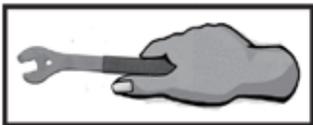
Hardware Needed			
C	BOLT SQUARE SHOULDER - M6 X 12		1
F	DOME NUT - M6		1
R	SPRING WASHER		1

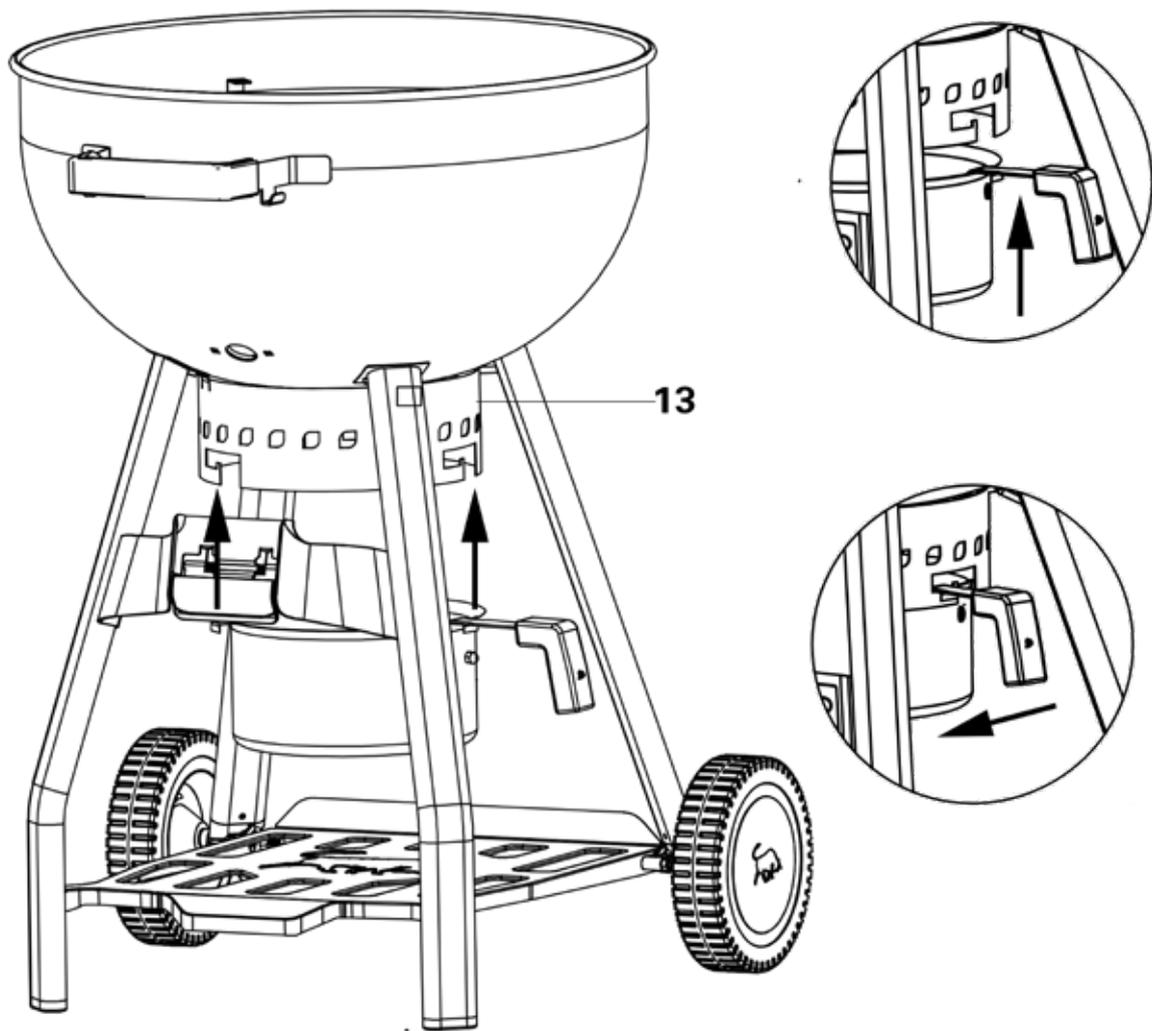
NOTE:

This stage will require a Phillips head screwdriver and a 10mm socket (or adjustable wrench) to tighten the securing hardware.

9.1 Place the Ash Catcher Handle (11) over the edge of the Ash Catcher Pan (12) in line with the mounting holes.

9.2 Take an M6 x 12 Bolts (C) and thread it through the Ash Catcher Handle (11) from the inside of the Ash Catcher Pan (12). Place the Spring Washer (R) onto the bolt and fasten with the Dome Nut (F) to secure.

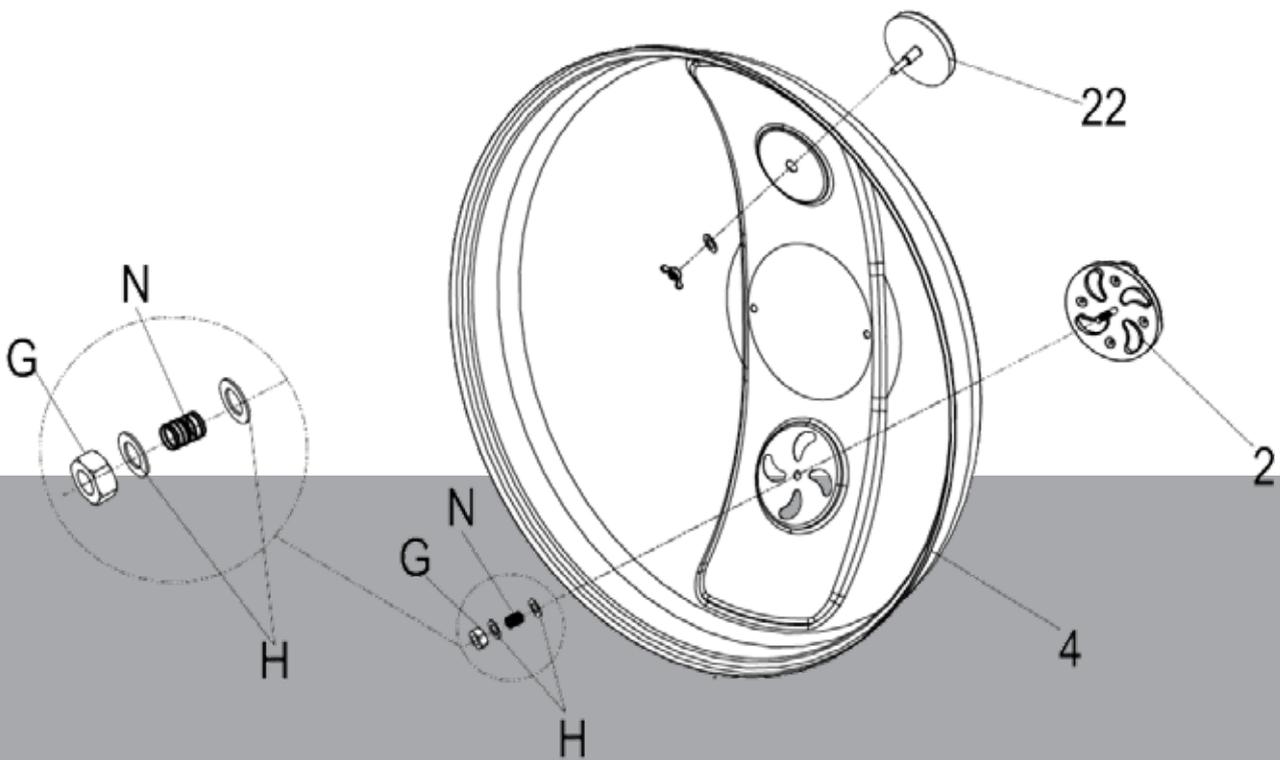




13

Hardware Needed			
C	BOLT - M6 X 12		2
F	DOME NUT - M6		2
T	HEX HEAD TOOL		1

Hardware Needed			
G	NUT - M6		1
H	WASHER - M8 X 16		2
N	SPRING		1



Hardware Needed			
B	BOLT - M6 X 30		2
E	WING NUT - M6		2
K	WASHER - M6 X 12		2
P	SPACER		2



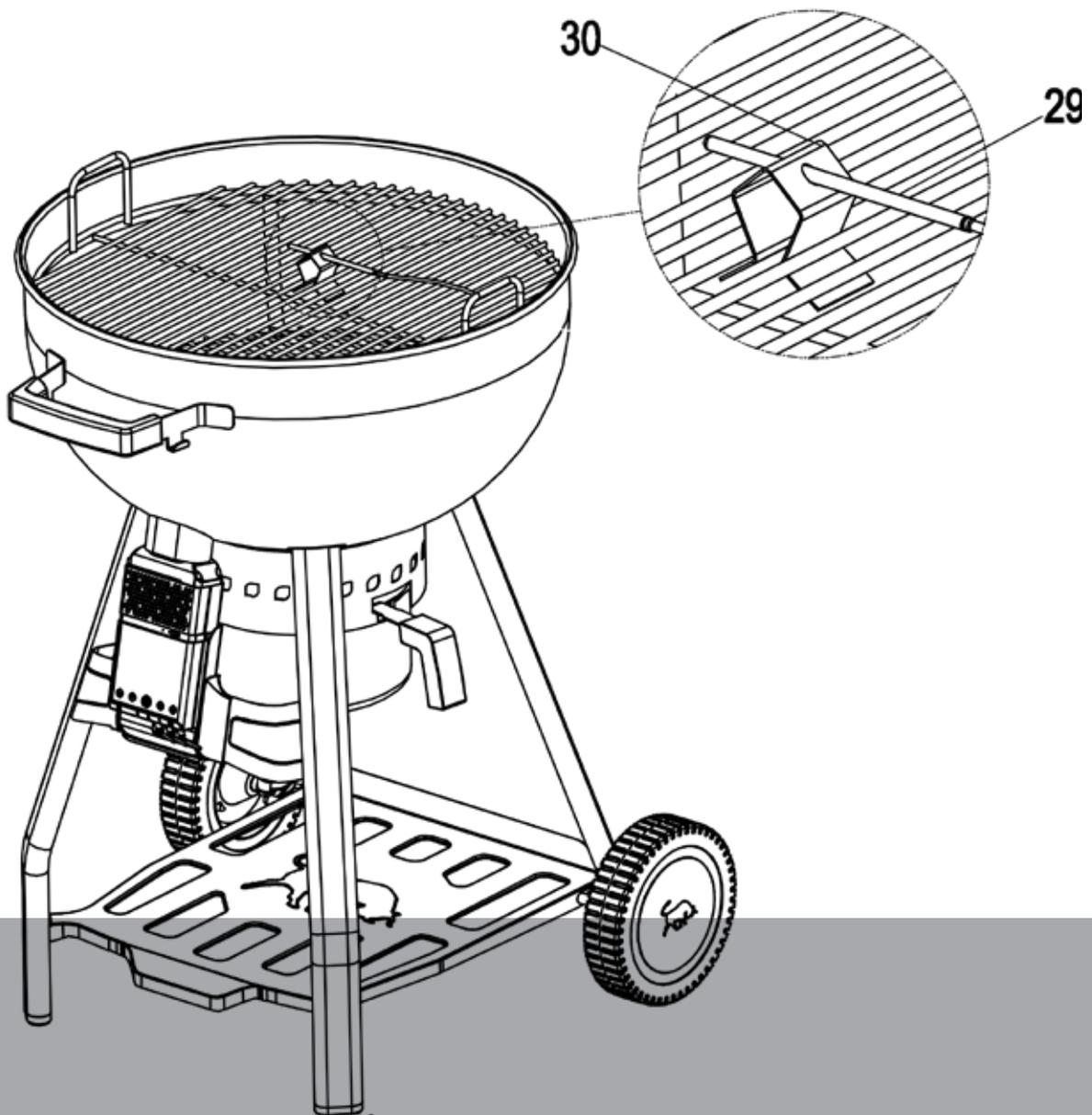
MATADOR

17.1 Thread the Pit Probe (29) through the two holes on Pit Probe Clip (30)

17.2 Squeeze the Pit Probe Clip (30) to insert between the Cooking Grate (5) bars to secure in place.

17.3 You can position the Pit Probe anywhere on the cooking surface where it best suits your cooking style and does not interfere with your food.

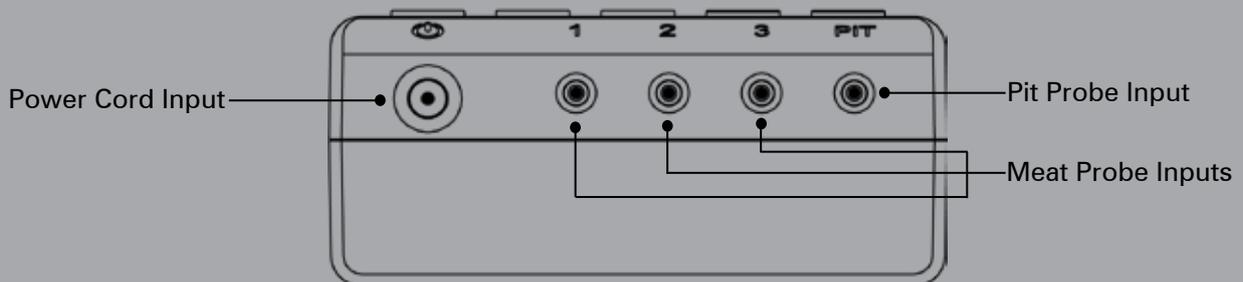
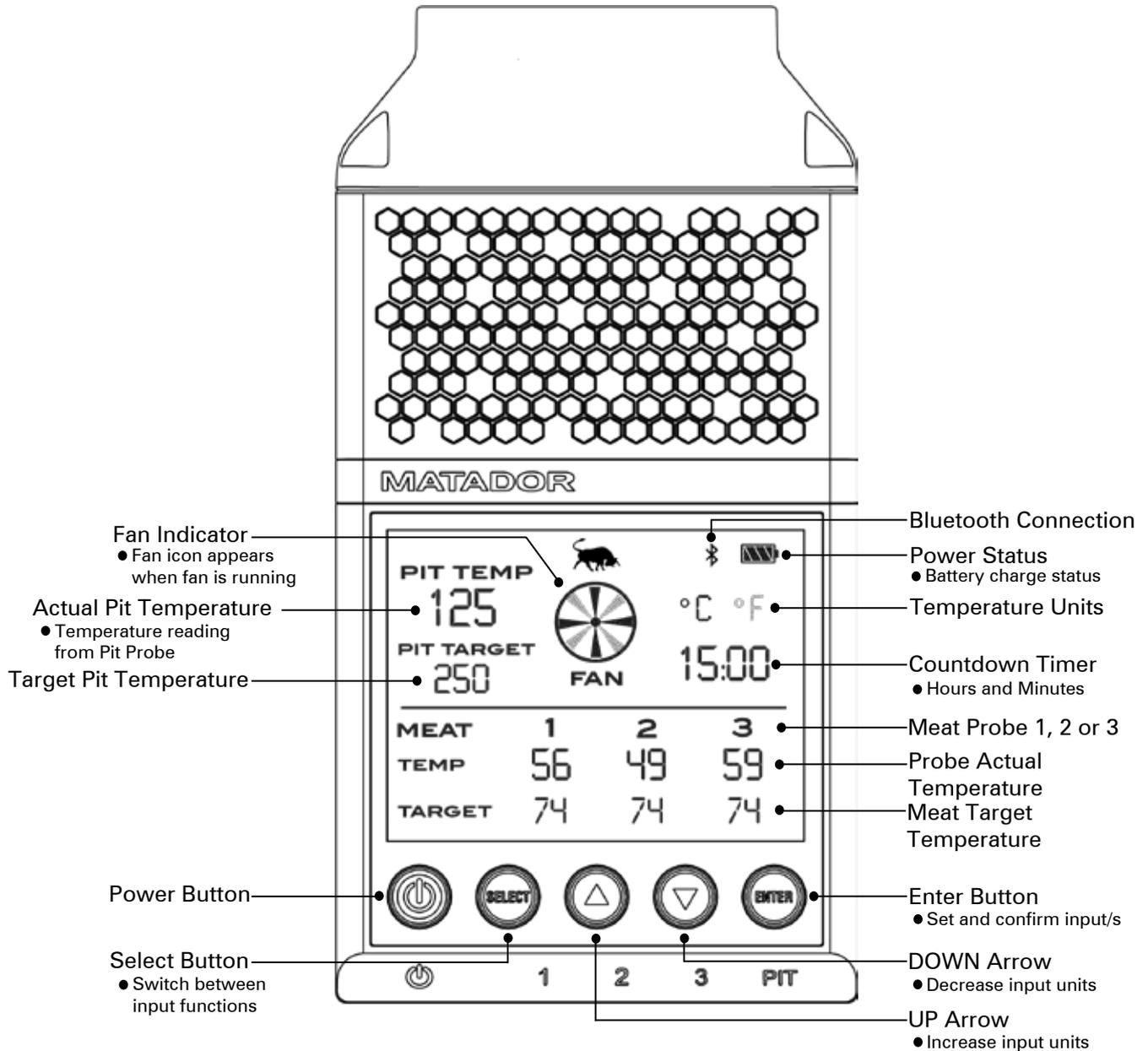
NOTE: If your clip is too loose when inserted between the cooking grate bars, remove it and flex out the legs of the clip to improve fitment.



CONTROLLER OVERVIEW

OVERVIEW OF THE AIR CONTROLLER

Your Radiant Pro Air Controller can be operated via the Radiant Pro App using your smart phone or by direct programming. Below is an overview of the Air Controller's functions and display screen.



CONTROLLER POWER

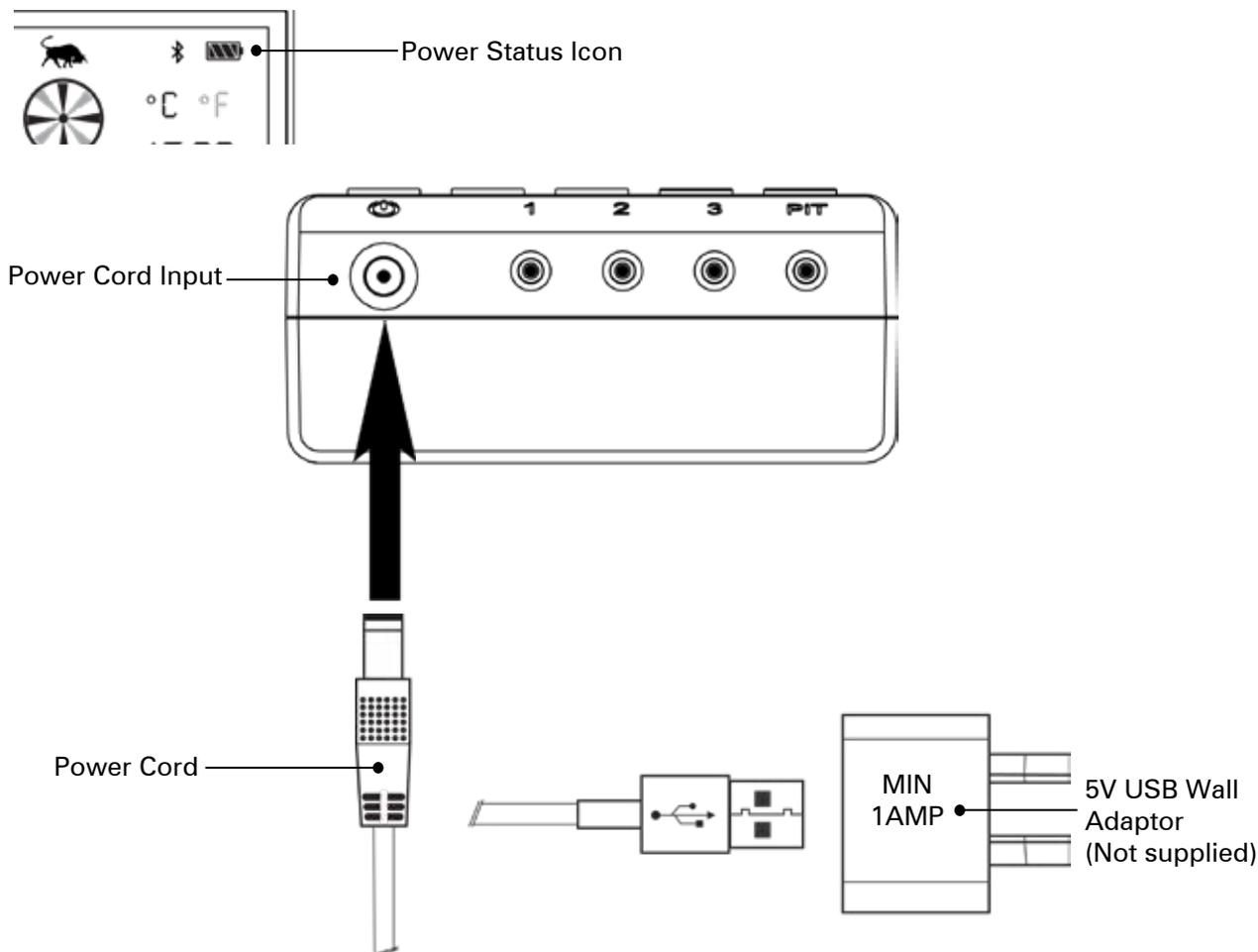
POWER SOURCE

The Radiant Pro Air Controller is powered by a rechargeable 3.7V lithium Ion battery which allows your controller to operate independently of a power cord. For longer cooks you can connect the unit directly to a low voltage adaptor for constant power.

IMPORTANT: DO NOT STORE YOUR AIR CONTROLLER ON YOUR BBQ. REMOVE AFTER EACH COOK AND STORE INDOORS TO PROTECT IT FROM MOISTURE AND DEBRIS INGRESS.

CHARGING THE AIR CONTROLLER

- To charge the Air Controller you will need a 5V USB Wall Adaptor (not supplied) that has a minimum output of 1 AMP.
- Insert the power cord into both the bottom of the Air Controller and the wall adaptor.
- Whilst the Air Controller is charging, the power status icon on the unit will flash until it is fully charged.



AIR CONTROLLER PERFORMANCE

- Under standard cooking conditions you can expect to get between 4-5 hrs of run time from your Air Controller when being run solely on battery power. (NOTE: Differing cooking conditions will see this time vary)
- Connect a power adaptor if you believe the battery power will expire during the cook.
- As the Air Controller is charged via a USB cable you can connect your power cord to a USB Power Bank if desired to charge and power your unit.
- The Air Controller will power down when not active to help save battery life. Press any key (except power) to light up LCD screen. It will stay illuminated for a period of time before shutting off to save battery power.

SETTING THE CONTROLLER

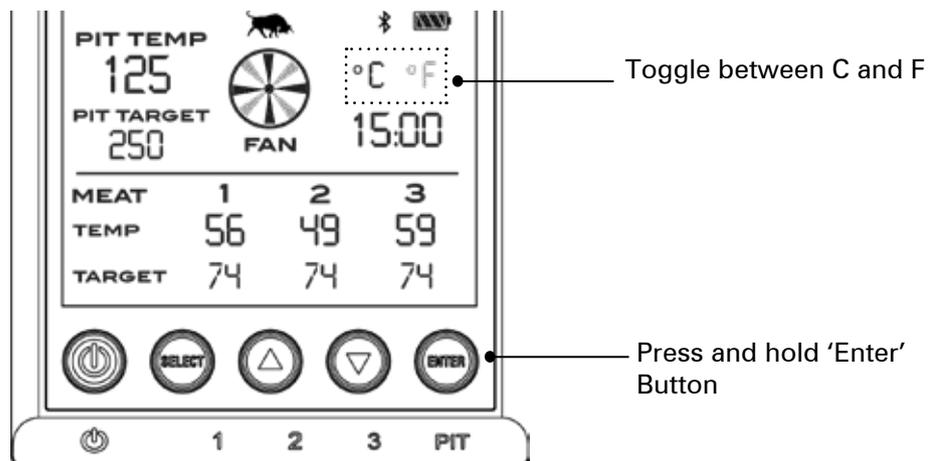
STEP 1 - SETTING YOUR TEMPERATURE UNITS

1.1 Before setting up your Air Controller with your desired settings you need to select your unit of temperature measure - Degrees Celsius or Fahrenheit.

1.2 By pressing and holding the 'Enter' button down you can toggle between C or F.

1.3 Select your preference.

NOTE: You can toggle between the units at any time during your cook if desired.



STEP 2- SETTING THE PIT TEMPERATURE

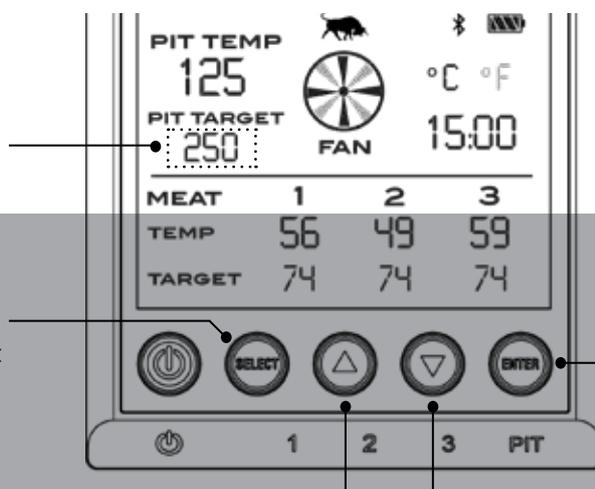
2.1 Press the 'Select' button once to activate the Pit Temperature setting. It is selected when the digits start to flash.

2.2 Use the 'Arrow' buttons to move the desired temperature up or down. Holding down the 'Arrow' buttons will move the temperature by 10 units at a time. A single press of the button will allow for single unit increments to be selected.

2.3 When you have selected your desired pit temperature, press the 'Enter' button to lock in your setting or press 'Select' to move and set your Meat Probe temperatures.

2. Temperature value will flash to show ready for setting target

1. Press 'Select' Button once to highlight 'Pit Target' temperature.



4. After setting the temperature that is required, press 'Enter' to set the and exit or press 'Select' to move to the meat probe values.

3. Use 'Up' and 'Down' arrow buttons to select desired pit temperature

SETTING THE CONTROLLER

STEP 3 - SETTING THE MEAT PROBE TEMPERATURES

3.1 Press the select button twice to activate the setting of Meat Probe 1. The digits will flash indicating that the temperature can be set.

3.2 Use the arrow buttons to move the desired temperature up or down. Holding down the arrow buttons will move the temperature by 10 units at a time. A single press of the button will allow for single unit increments to be selected.

3.3 If only using 1 meat probe press 'Enter' to finish. If using more than 1 probe press 'Select' to move to Meat probe 2.

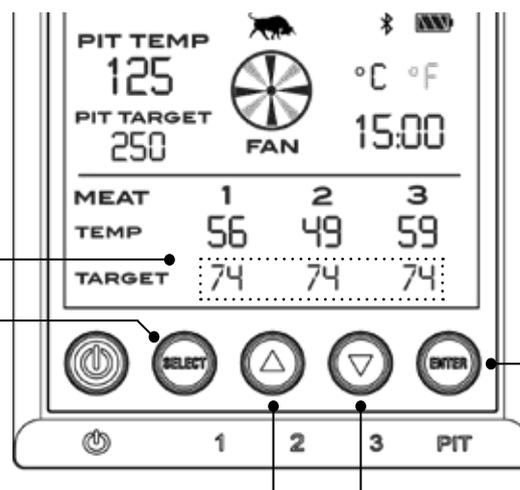
3.4 Using the arrow buttons set your desired temperature for Probe 2. Press 'Enter' to set or 'Select' to move to Meat probe 3.

3.5 Using the 'Arrow' buttons set your desired temperature for Probe 3. Press 'Enter' to set or 'Select' to move to the Countdown Timer.

NOTE: The timer is optional and can be set independently of the meat probes. Just press the 'Select' button to skip ahead of steps 3.1 to 3.4 to set only the countdown timer.

3.6 When the meat has reached the desired temperature, or the countdown timer has finished counting down, an audible alarm will sound to alert you. Press 'Enter' to stop the alarm sounding.

1. Press 'Select' Button 2-4 times to highlight 'Meat Target' temperature you want to set.
2. Temperature value will flash to show ready for setting target



3. Use 'Up' and 'Down' arrow buttons to select desired meat temperature. Press 'Select' to move to next meat probe value if required.
4. After setting all the temperatures that are required, press 'Enter' to set and exit. Press 'Select' to move to Countdown timer if needed.

SETTING THE CONTROLLER

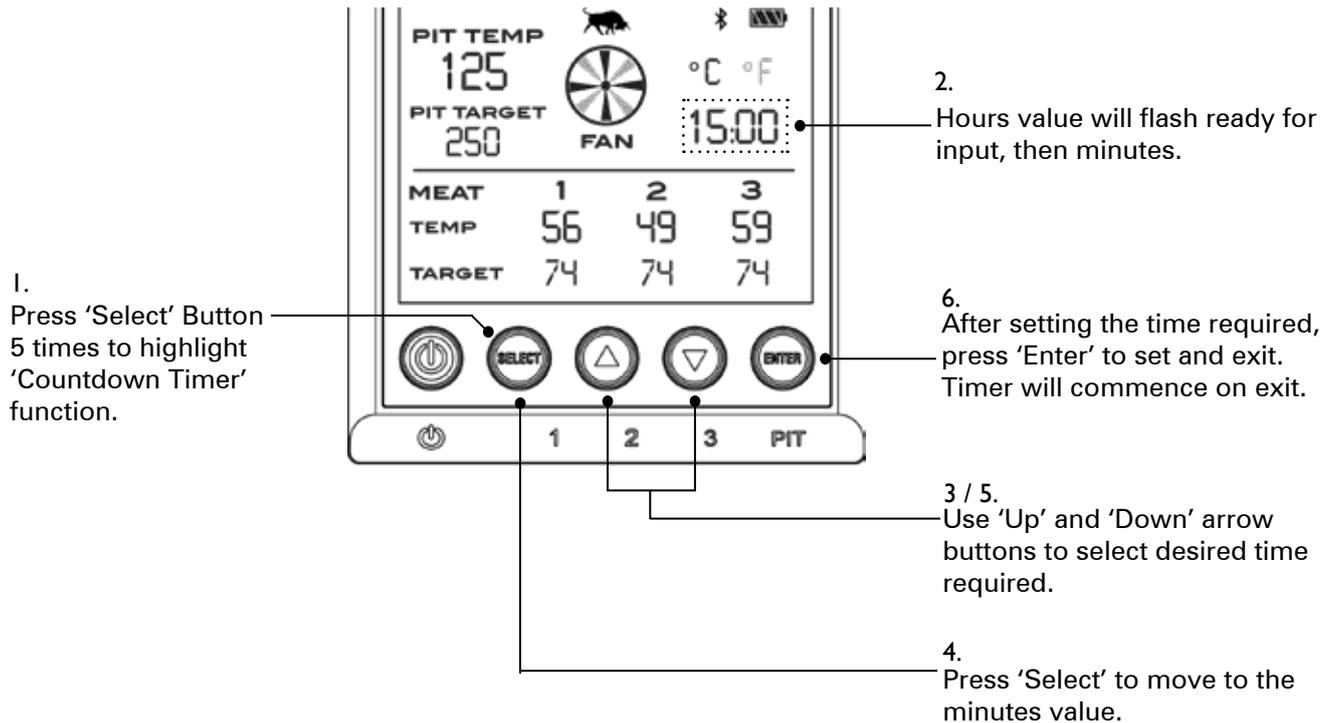
STEP 4 - SETTING THE COUNTDOWN TIMER

4.1 To set countdown timer press the 'Select' button 5 times until the hours start to flash. Set the desired number of hours required using the arrow buttons and then press 'Select' again to move to the minutes.

4.2 Using the arrow buttons set your desired number of minutes and when complete press 'Enter' to complete the setting and start the timer.

4.3 When the timer is complete an audible alarm will sound to alert you it has finished.

4.4 Press 'Enter' to stop the alarm sounding.



SMART DEVICE CONTROL

Your Radiant Pro Air Controller can be controlled using your Smart Phone. The following steps will take you through how to set up your device for use with your Radiant Pro Air Controller.

STEP 1 - DOWNLOAD THE RADIANT PRO APP

1.1 The free **Radiant Pro** App can be downloaded from either the Apple App Store or Google Play Store depending on the type of Smart Device you have. Install the App prior to turning on your device to pair.



- **Compatible with iPhone 4s and above or Android smart phone models running the following operating system.**
 - **Minimum software requirements are iOS 9 or Android 7**
- **Minimum Bluetooth Version 4.0 is required**

OVERVIEW OF APP HOME SCREEN

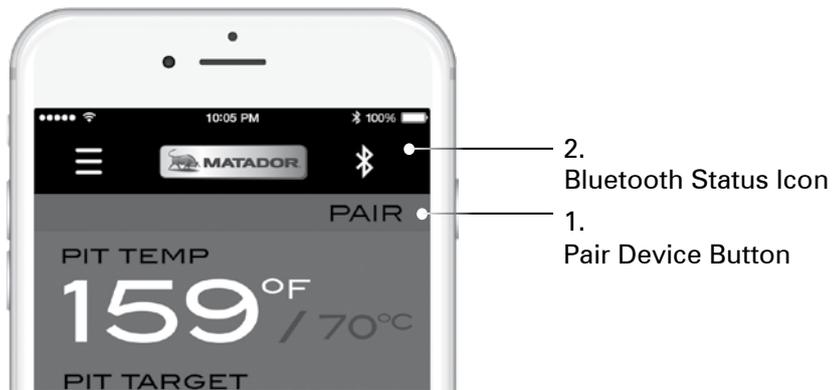
The image shows a smartphone screen with the Radiant Pro app interface. The screen displays the following elements:

- Option Menu Button:** A hamburger menu icon in the top left corner.
- Bluetooth Status:** A Bluetooth icon in the top right corner, with a note: "Visible only when connected."
- Pair Device Button:** A "PAIR" button in the top right corner.
- Live Pit Temp (Primary Units):** A large display showing "159°F".
- Live Pit Temp (secondary units):** A smaller display showing "70°C".
- Set Pit Temp (Primary Units):** A display showing "300°F".
- Set Pit Temp (secondary units):** A smaller display showing "148°C".
- Fan on/off status:** A fan icon in the center of the screen.
- Cook History Button:** A line graph icon in the center of the screen.
- Meat 1 Button and status bar:** A bar showing "MEAT 1 59 162 00:52".
- Meat 2 Button and status bar:** A bar showing "MEAT 2 105 162 02:03".
- Meat 3 Button and status bar:** A bar showing "MEAT 3 163 162 02:52".
- Individual Probe Countdown Timer Displays and Buttons:** The three meat status bars.
- Turbo Fan Control Button:** A "TURBO ON" button at the bottom right.
- Set Pit Temp Button:** A "SET PIT TEMP" button at the bottom left.

SMART DEVICE CONTROL

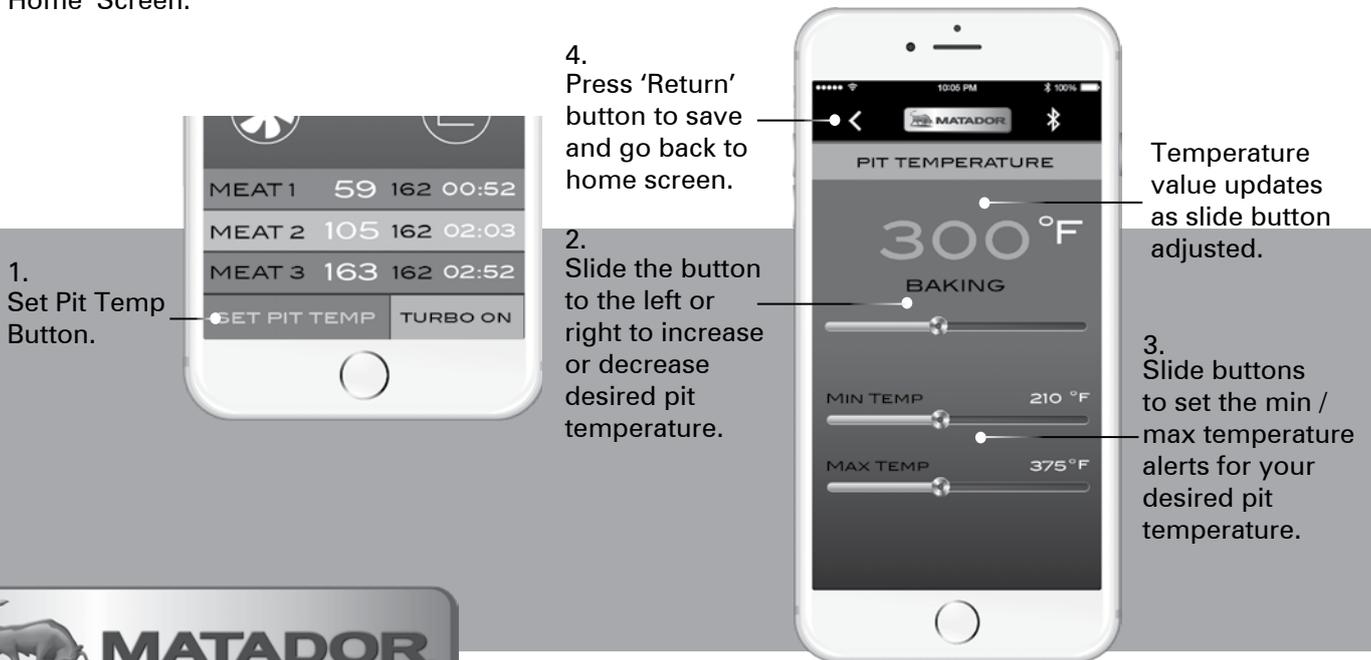
STEP 2 - PAIR THE CONTROLLER WITH YOUR DEVICE

- 2.1 Open the App on your phone after downloading and installing it on your device.
- 2.2 Press the power button on your Air Controller to turn it on so it can pair to your device (ensure Bluetooth is activated on your device).
- 2.3 On the App, press the 'PAIR' button on the top right hand side of the home screen. This will commence the pairing process with your device.
- 2.4 From the menu that appears select your Air Controller from the list, it will be called "Radiant Pro". If the device does not appear we recommend trying to connect to the Controller using your devices standard Bluetooth connection process.
- 2.5. Once the device has been paired with your Air Controller, the Bluetooth symbol will appear on the top right hand side of the controller's LCD screen.



STEP 3 - SETTING THE TARGET PIT TEMPERATURE

- 3.1 From the home screen press the 'Set Pit Temp' button
- 3.2 Use the slide bar to raise and lower the desired temperature of your pit
- 3.3 Below the main temperature slide bar are two other slide bars. These allow you to set your min and max temperature alerts. These will be used to alert you if your pit gets too hot or too cold.
- 3.4 You will notice that as you slide the bar through the temperature ranges the App will guide you through the different zones of cooking (Smoking, Baking, Grilling and Searing).
- 3.5 When you have selected your desired parameters, press the 'Return' button to save and go back to the 'Home' Screen.



SMART DEVICE CONTROL

STEP 4 - SETTING THE TARGET MEAT PROBE TEMPERATURES

4.1 From the home screen you can access each of the meat temperature probe setting screens. Press the meat probe button that you wish to set and you will be taken to the meat temperature selection screen.

4.2 Use the selection wheel to select the type of meat that you are planning to place the particular probe into (e.g. Beef, Chicken or Turkey etc).

4.3 Select the cooking preference you desire for the food being cooked (e.g. Well Done, Medium-Well or Medium). You can adjust the temperature for that preference up or down to by 2 degrees if so desired.

4.4 When you have the correct setting, press the preference text to lock in the temperature. The preference will be highlighted in black to show it is selected.

4.5 After selecting the temperature for the particular probe you can move to another Meat probe to set, return to the Home page or set the probe countdown timer.

1.
From the Home screen press the particular 'Meat' Probe Button that you want to program.



6 / 7.
After setting one or all three meat probes. Press the 'Return' arrow to go back to the home screen.

6 / 7.
After setting your first probe temperature you can either exit to the main menu or select another 'Meat' probe to program.

2.
Use the selection wheel to choose the type of meat being cooked with the particular probe being programmed.
Options:
- Beef - Custom
- Chicken - Turkey
- Fish - Lamb
- Venison - Pork



When temperature is set the chosen preset will highlight to show it is set.

3.
Select the preset cooking preference / temperature that is desired.

4.
Temperature can be adjusted by 1 degree increments if desired (up to 2 degrees either up or down).

5.
When you have selected your preference, press the 'Preset Option' to set.

SMART DEVICE CONTROL

STEP 5 - SETTING THE MEAT PROBE TIMER

Please follow the steps below to set and operate the three individual count down timers incorporated in the APP.

- 5.1 Select your appropriate meat probe and press the 'Set Countdown Timer' button to be taken to the time setting screen.
- 5.2 Use the scroll wheel to enter the duration of the timer that you would like to set.
- 5.3 To commence the timer press the 'Start' button. The timer can be paused, reset or stopped as desired.
- 5.4 On completion press the 'Return' arrow to go back to the particular meat probe being programmed.
- 5.5 You can go directly to the individual timer screen from the Home screen by pressing the timer display.

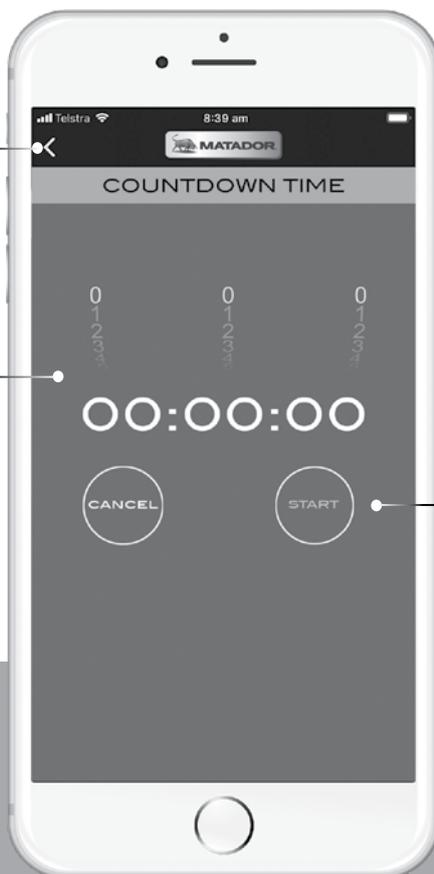
1. Press the 'Set Countdown Timer' to set a countdown timer for a particular Meat probe.



4. Press the 'Return' arrow to go back to the corresponding Meat Temperature Probe being programmed.

2. Use the scroll wheel to set the desired count down time required.

NOTE: For reference purposes the iOS timer layout is shown in the illustration.



3. Press 'Start' to commence timer countdown.

Timer can be paused or reset at any time during the cook.



5. Press the timer display to directly go to that particular timer screen.



SMART DEVICE CONTROL

STEP 6 - HISTORICAL COOKING GRAPH

6.1 You can access the data from your cook on your App by clicking on the graph button on the home screen.

6.2 This will bring you to your 'Cooking Summary' screen that displays the historical, target pit temperatures and fan activation for the duration of the cooking session.



1. Press the 'Graph' button to view your historical cook summary.



2. Graph plots the target pit, historical pit and fan activity over the duration of your cooking session.

Chart will display up to 300 minutes of historical cooking data.

NOTE:

Temperature in Chart will always be displayed in degrees Celsius (even if settings changed to Fahrenheit).

SMART DEVICE CONTROL

STEP 7 - OPTIONS MENU

7.1 Press the 'Options' button from the Home screen to access the Options menu.

7.2 From the Options menu you can access the App Settings, view the Instruction Manual in PDF format and also register you Matador Pro BBQ for warranty purposes.

2. Return to the Home screen
3. Access the App settings
4. View or download the Manual in PDF format
5. Link to complete product registration



1. Option Screen Button

SMART DEVICE CONTROL

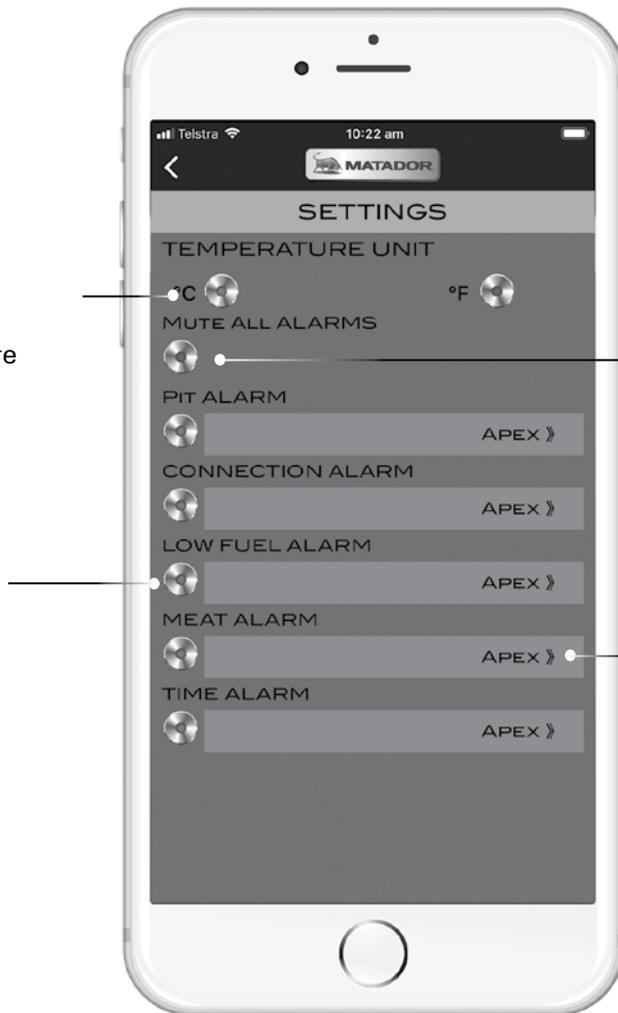
STEP 8 - ADJUSTING THE SETTINGS ON YOUR APP

8.1 Press the 'Settings' button from the list on the Options menu.

8.2 From this page you can set the Primary units of measure for the temperature display, mute all your alarms and set your preferred alarm tones.

1. Select what units of measure for your 'Primary' temperature display on the App.

3. Select if you want to mute any individual alarms.



2. Select if you want to mute "ALL" alarms if so desired.

4. Select what audible tune you would like for the various alarm alerts available on the App.

You can also turn on/off individual alarms to meet your individual needs.

ALARM DETAILS

PIT ALARM - The Pit Alarm will sound when your BBQ Pit temperature reaches the preset Max and Min temperatures

BLUETOOTH SIGNAL ALARM - Set this alarm to be notified when your smart device has lost connection with your Air Controller.

LOW FUEL ALARM - This alarm will sound when your Air Controller has not been able to increase the temperature of your BBQ after approximately 5 minutes and you may need to add more fuel.

MEAT ALARM - This alarm will sound when your meat has reached your desired cooking temperature.

TIME ALARM - When any of your APP set countdown timers have expired this alarm will sound.

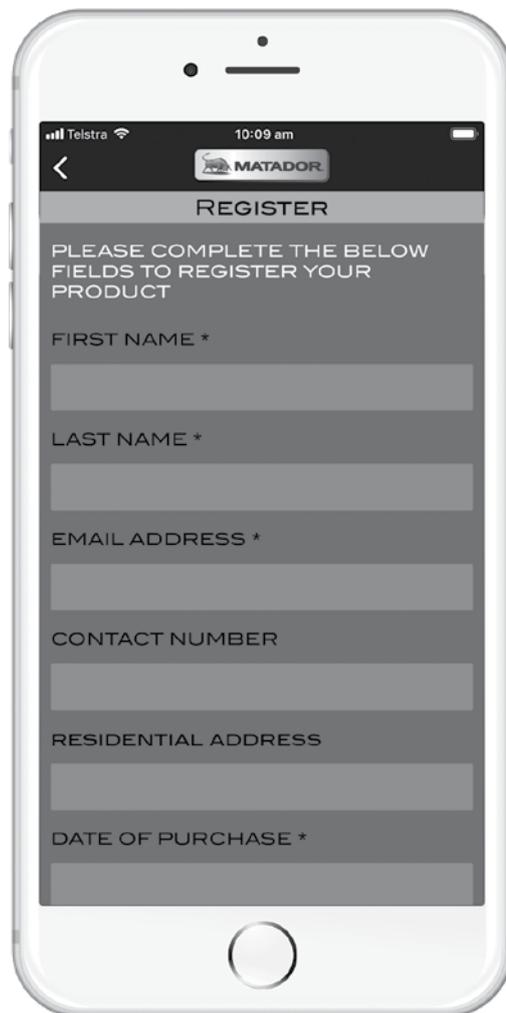
SMART DEVICE CONTROL

STEP 9 - DOWNLOAD THE INSTRUCTION MANUAL

9.1 Press the 'Manual' button from the menu to download the Instruction Manual as a PDF file.

STEP 10 - REGISTER YOUR RADIANT PRO BBQ

10.1 To finalise your warranty we ask you to complete the registration process for your new Radiant Pro BBQ. This will allow you to more easily make any warranty claims in the future. (Please also retain your Owner's Manual and a copy of your receipt for future reference).

A white smartphone is shown vertically, displaying a registration form for a Matador product. The screen shows the following text: 'REGISTER', 'PLEASE COMPLETE THE BELOW FIELDS TO REGISTER YOUR PRODUCT', 'FIRST NAME *', 'LAST NAME *', 'EMAIL ADDRESS *', 'CONTACT NUMBER', 'RESIDENTIAL ADDRESS', and 'DATE OF PURCHASE *'. Each label is followed by a grey rectangular input field. The top of the screen shows 'Telstra' as the carrier, '10:09 am' as the time, and the Matador logo. A back arrow is visible on the left side of the header.

MATADOR

WARRANTY

MATADOR WARRANTY*

Thank you for purchasing one of our quality Matador BBQs.

YOUR MATADOR BBQ IS COVERED AGAINST BURN THROUGH AND RUST THROUGH OF THE FIRE BOWL AND LID FOR A PERIOD OF 10 YEARS, FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE AND NEGLIGENCE.

ALL PLASTIC PARTS ARE WARRANTED FOR A PERIOD OF 5 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES FADING AND DISCOLOURATION, AND DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

THE ELECTRONIC FAN CONTROLLER IS WARRANTED FOR A PERIOD OF 12 MONTHS (EXCLUDING THE BATTERY, CABLE AND PROBES). THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE AND NEGLIGENCE. THE CONTROLLER MUST BE STORED INDOORS AT ALL TIMES WHEN NOT IN USE OR WHEN CHARGING.

ALL OTHER PARTS ARE WARRANTED FOR A PERIOD OF 2 YEARS, FOR PARTS AND LABOUR REPAIR OR REPLACEMENT. THIS WARRANTY EXCLUDES DAMAGE CAUSED BY ABUSE OR NEGLIGENCE.

CONDITIONS OF THE WARRANTY

- The BBQ 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.

THIS WARRANTY IS GIVEN BY:

Mayo Hardware Pty Ltd
ABN 73 000 032 806
4 Secombe Place
Moorebank
NSW 2170
Australia
www.mayohardware.com.au

Phone (Aus) 1300 360 211
Phone (NZ) 09 416 6240
Email: matador@mayohardware.com.au

REGISTERING YOUR BBQ FOR WARRANTY

We recommend you register your Matador BBQ for potential warranty claims.

Record the below information and email a copy of the details together with a copy of your purchase receipt to matador@mayohardware.com.au

WARRANTY

RETAIN A COPY OF YOUR RECEIPT AND THE BELOW INFORMATION FOR YOUR RECORDS ALSO

Date of purchase:

Purchased from:

Location:

Model name and number:

Batch code:

Receipt number:

Note: The batch code can be found printed on this operating manual and is also etched onto the front leg of your Matador BBQ

MAKING A CLAIM

Any claim under this warranty must be made within 10 years of the date of purchase of the product. To make a claim under warranty, take the product (with proof of purchase) to any Bunnings store (see www.bunnings.com.au for store locations) or contact Mayo Hardware Pty Ltd matador@mayohardware.com.au.

Mayo Hardware Pty Ltd bears reasonable, direct, expenses of claiming under warranty. You may submit details and proof to Mayo Hardware Pty Ltd for consideration. The warranty covers manufacturer defects in materials and workmanship under normal use. Refer to care and use instructions for correct cleaning and maintenance advice.

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.



WARRANTY

WHAT IS NOT COVERED

- Removal or re-location costs.
- 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, surface rust, discolouration caused by heat, abrasive chemical cleaners or chipping or porcelain enamel parts.
- Damage caused by exposure to the elements such as weather, hail, insects, grease and fat fires.
- Rusting of the cooking or charcoal grate.
- Cleaning and wear and tear.
- Commercial use of this product.
- Unauthorised modifications or repairs during the warranty period.
- The battery included with the Air Controller.
- Pit Probes and Meat Probes
- Charging Cable

FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact the Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 416 6240

Email: matador@mayohardware.com.au

FOR SPARE PARTS

Contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 416 6240

Email: matador@mayohardware.com.au



Visit www.matadorbbqs.com.au

For technical and warranty support call

1300 360 211 (AUS)
09 415 6240 (NZ)

Your purchase receipt will be required for warranty claims.
For spares parts contact your local Bunnings Warehouse.