



RECTEC GRILLS MATADOR

Owner's Manual Model #RT-G450



WARNING!

FOR OUTDOOR USE ONLY

LEAVE A MINIMUM OF 10ft CIRCUMFERENCE BETWEEN APPLIANCE, DECKS OR HOUSES. LEAVE A MINIMUM OF 25ft CIRCUMFERENCE BETWEEN APPLIANCE AND ANY COMBUSTIBLE MATERIAL.

TIPPING HAZARD, RISK OF CHILD ENDANGERMENT:

KEEP OUT OF REACH FROM CHILDREN AND PETS. MISHANDLING OF COOKING PAN AND STAND MAY RESULT IN INJURY OR ENTRAPMENT.

CARBON MONOXIDE HAZARD

THIS APPLIANCE CAN PRODUCE CARBON MONOXIDE WHICH HAS NO ODOR. USING IT IN AN ENCLOSED SPACE CAN CAUSE EXTREME INJURY OR DEATH. NEVER USE THIS APPLIANCE IN AN ENCLOSED SPACE SUCH AS A CAMPER, TENT, CAR, HOME, CARPORT, GARAGE, PORCH, COVERED PATIO, ETC.

IF YOU SMELL GAS:

SHUT OFF GAS TO THE APPLIANCE. DO NOT ATTEMPT TO EXTINGUISH AN OIL OR GREASE FIRE WITH WATER. IF SMELL CONTINUES, IMMEDIATELY CALL YOUR FIRE DEPARTMENT.

FOR USE WITH LP GAS ONLY

Installation must conform with all local and / or national codes for gas product installation, including National Fuel Gas Code, ANSI Z223.1 / NFPA 54, Storage and Handling of Liquified Petroleum Gases, ANSI/NFPA 58, Natural Gas and Propane Installation Code CSA B149.1; and / or Propane Storage and Handling Code B149.2



REC TEC MATADOR

Owner's Manual and User's Guide

Congratulations on the purchase of your new **REC TEC MATADOR** Portable Gas Cooker. With proper care and maintenance, your appliance will provide you years of trouble free operation. Please review the following information carefully for useful tips and information that will help you utilize your appliance's extensive features and benefits.

To see our favorite recipes and cooking tips, visit <u>RECTECGRILLS.com</u>. As you become familiar with your REC TEC, you will find that indoor cooking becomes the exception and not the rule in your house. With the ability to easily cook foods to standards that meet or exceed restaurant quality, you will find yourself not wanting to go to restaurants and pay for food that does not live up to the REC TEC standards of flavor. Also, don't be alarmed when your neighbors call and ask if you will 'REC TEC' some meat for them. This is a common occurrence among REC TEC owners.

We want you to join the vibrant and growing community of REC TEC owners. Whether you want to contribute your own tips and recipes, learn from others, or a bit of both, please jump right in. You now have an incredible tool for cooking. Let's see how you use it!

Join our online community at: Website: RECTECGRILLS.com

Facebook: facebook.com/RECTECGRILLS Twitter: twitter.com/RECTECGRILLS YouTube.com/RECTECGRILLS Instagram: instagram.com/RECTECGRILLS

Thank you for choosing REC TEC GRILLS!!

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Ray Carnes & Ron Cundy, Co-Founders, REC TEC Industries, LLC

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Important Safety Information

Warning: Read all Safety Information Before Operating Appliance

- \triangle Read Owner's Manual prior to use.
- \triangle For outdoor use only. Use in a well ventilated area only.
- \triangle Surfaces may be very hot. Use heat-resistant bbq mitts or gloves.
- $\underline{\Lambda}$ Use at your own risk.
- ▲ Operate on level surfaces only. Not for use in or on any recreational vehicles or watercraft.
- \triangle Do not move while in use. Wait until appliance is completely cool before transporting or storing.
- \triangle Never operate this appliance while under the influence of drugs or alcohol.
- ▲ Never operate this appliance within 10ft (3m) of any structure, combustable material or other gas cylinder.
- \triangle Never use in an enclosed space, or under any overhead structure.
- \triangle Never operate this appliance within 25ft (7.5m) of any flammable liquid.
- ▲ If burner does not light immediately: turn gas OFF, wait 3-5 minutes before re-lighting.
- \bigwedge Turn regulator to the OFF position and disconnect propane after each use.
- \triangle Never leave this appliance unattended while in use.
- \triangle Keep children and animals away from appliance at all times.
- \triangle Keep cooking area clear and free from combustible materials.
- \triangle If a fire should occur, stay away from the appliance and immediately call your fire department.
- \bigwedge This appliance is not intended for and should never be used as a heater.
- \triangle For residential use only, not for commercial use.

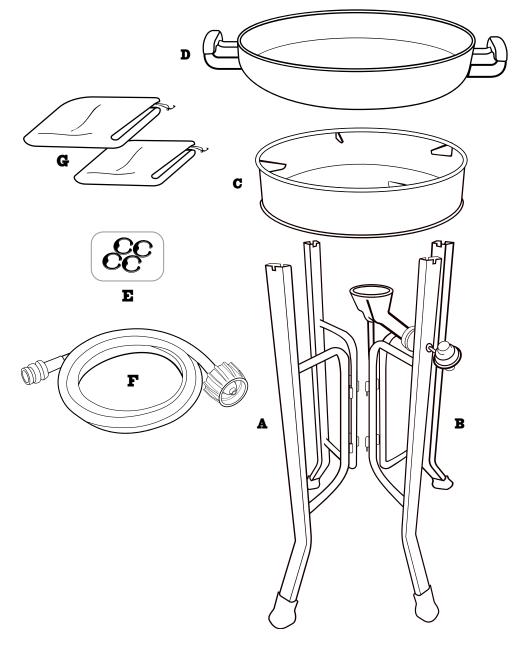
Questions?

Call our customer service at 1-855-696-0890 10am-8pm EST Mon-Thurs; 10am-7pm EST Fri; 9am-3pm EST Sat.

Carton Contents

Your carton contains the following:

- □ 1- Leg assembly A
- □ 1- Leg assembly with attached burner / regulator B
- □ 1- Integrated windscreen C
- □ 1- Cooking pan D
- \Box 4- Snap rings E
- □ 1- 20lb LPG hose adapter F
- □ 2- Black storage bags G



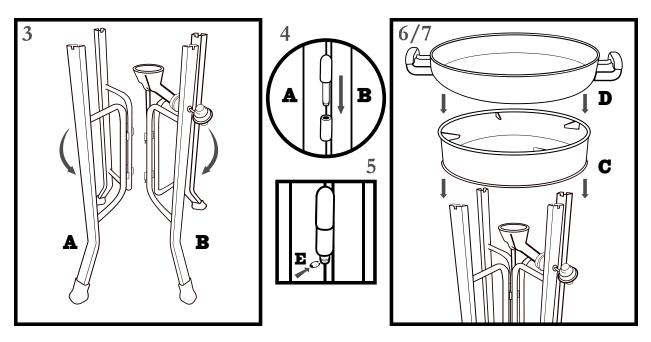


Assembling Your REC TEC MATADOR

1. Unpack and prepare for assembly by removing all items from box and becoming familiar with contents.

Tip: Flatten cardboard box and lay everything on it. This serves as a good working area and helps prevent the appliance from getting scratched or damaged during assembly.

- 2. Check Carton Contents list on previous page and make sure all parts are present.
 - Leg assembly A
 - Leg assembly w/ attached burner / regulator B
 - Integrated Windscreen C
 - Cooking Pan D
 - Snap Rings E
 - 201b LPG hose adapter F
 - 2 Black storage bags G



- 3. Spread leg assembly (A) and (B) open,
- 4. Insert (B) into (A) as shown.
- 5. Using pliers, install snap rings (E) at bottom of both pin hinges to lock leg assemblies together.
- 6. Install integrated windscreen (C) by inserting angled brackets into slots in leg assembly.
- 7. Install cooking pan (D) by resting evenly on integrated windscreen (C).
- 8. Install 16.4oz propane tank, or install 20lb LPG hose adapter (F) for 20lb tank.

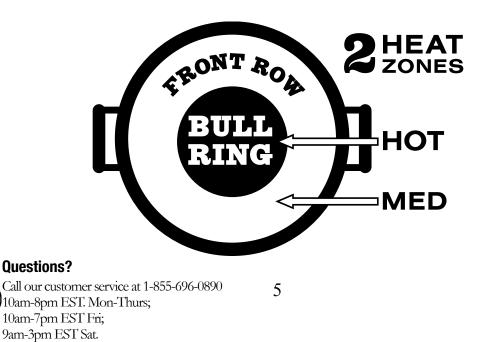
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9. Proceed to initial setup procedure. See Page 10.

SPECS

- 4 piece collapsible design for easy storage
- Heavy duty construction
- Heavy duty powder-coat finish
- 9" cast-iron high-pressure burner
- •20,000 BTU
- 3 heat settings
- •2 heat zones
- Ready to cook in minutes
- Heavy duty stainless steel pan
- Cool touch handles
- •22" pan diameter
- 69.08" circumference
- •36" tall
- 37lbs total weight
- Sturdy 26" x 26" base
- 20lb LPG adapter included
- •1 year warranty



Initial Setup Procedure

<u>Seasoning</u>

Your cooking pan is similar to a quality cast iron skillet in that it must be seasoned before use. Seasoning will prevent rust, keep food from burning or sticking to the surface, and will also enhance the flavor of your food.

- Step 1: Wash your cooking pan with soap and water. (This will be the only time you will use soap in your cooking pan) Rinse and dry.
- Step 2: Install 16.4 ounce LP gas cylinder, or install 20lb LPG hose adapter for 20lb tank. (see page 11 for installation)

Step 3: To light (be sure to keep face and hands away from burner at all times), push knob down, turn the gas regulator to the low position. Light with a long grill lighter, placing the flame directly over the burner.

Step 4: Turn knob to high position for 8 minutes.

Step 5: Add 2 tablespoons of lard or canola oil into cooking pan. Use a paper towel grasped by a pair of long handled tongs. Spread the lard/oil around the entire interior surface of cooking pan. DO NOT USE YOUR HANDS

Step 6: With your tongs and clean paper towels, wipe any residual oil from the cooking pan. Tip: Sprinkle with sea salt to reduce smoke.

Step 7: For better seasoning, repeat steps 3 through 6, three times.

Step 8: To turn off, turn gas regulator to the off position. The knob will pop up when securely in off position. Make sure regulator is in off position at all times when finished cooking or when the appliance is not in use.

Step 9: Allow pan to cool for 30 minutes. Once appliance is completely cool, wipe dry. You are now ready to cook.

Any time when re-lighting appliance, refer to step 3

Questions?



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Operating / Care / Storage

Connecting 16.4oz LP gas cylinder

Fully extend the regulator.

Remove the protective safety cap from 16.04oz LP gas cylinder. Screw cylinder into regulator by hand and tighten to a full stop.

Connecting 20lb LPG hose adapter

Check that cylinder is upright and the valve is closed by turning the knob clockwise. Remove the protective safety cap from the cylinder valve.

Insert the nipple of the large coupling nut into cylinder valve outlet.

Ensure that the coupling nut is centered properly.

Turn the large coupling nut clockwise by hand and tighten to a full stop. Take care not to cross thread the coupling nut onto the cylinder valve.

HAND TIGHTEN ONLY! DO NOT USE TOOLS TO TIGHTEN CONNECTION

Check that the hose does not contain kinks, does not come into contact with sharp edges, and does not contact surfaces that may become hot during use. Leak check all fittings before lighting cooker. (See gas leak test instructions on page 16)

Cooking

For drier, less greasy foods, start by adding a small amount of oil to cooking pan. Light your appliance (Refer to Step 3 on page 10) Adjust temperature knob to desired setting and you're ready to begin cooking.

<u>Cleaning</u>

When finished cooking, turn gas OFF, discard any remaining food using any non abrasive tool (not steel wool). Rinse with water and wipe pan clean.

For serious cleaning, or to remove burnt food, heat empty pan on high for 6-8 minutes. Slowly add cold water and bring to a boil for 8-10 minutes. Turn off and let cool completely, then discard water.

Storage

Disconnect propane. Store cylinder upright. Store LP gas cylinder away from appliance, outdoors (out of direct sunlight and away from high heat) and out of reach of children. When done cooking and after cleanup, wipe your cooking pan with a small amount of cooking oil to protect against surface rust.

Store your cooking pan and integrated windscreen in provided storage bag, out of the elements in a cool, dry area. Collapse legs, place in provided storage bag. Store in a safe, dry area out of reach of children.

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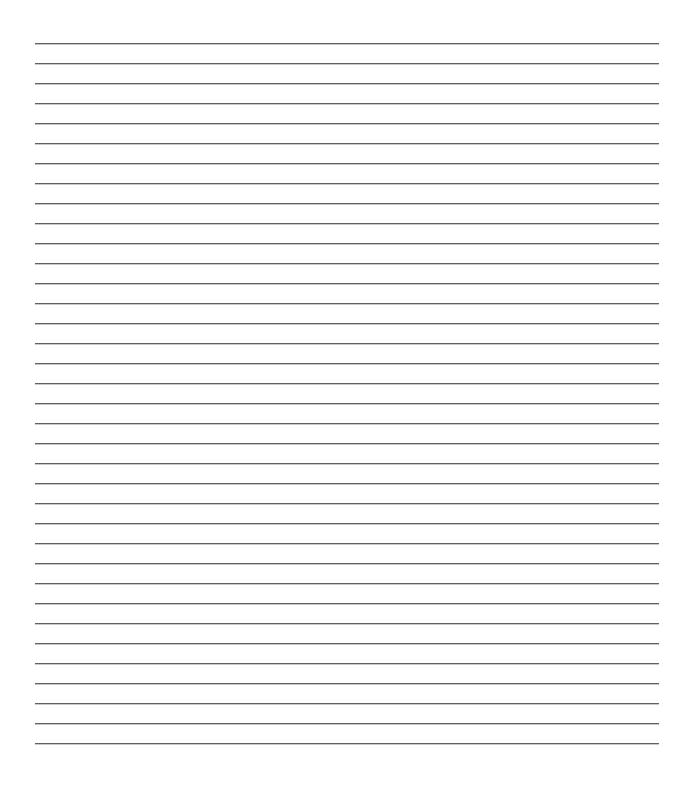
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Tips and Tricks

- Always preheat pan to desired temperature before use.
- Use long handled tongs and spatulas, do not use plastic utensils.
- Check the tubes that lead to the burner for any blockage from insects or food grease before each use.
- Check hoses for cracking, brittleness, holes and leaks. Make sure there are no sharp bends in the hose when storing.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Check for gas leaks following instructions on page 16.
- Keep lighted cigarettes, matches, or open flames away from a leaking grill.
- When not in use, cover burner with aluminum foil to prevent insects or foreign objects from entering burner.
- Do not lean on or over the cooking pan when in use.
- Ensure the cylinder valve is closed prior to connecting the LPG container to your cooker or adapter hose.
- DO NOT ATTEMPT TO REPAIR THE HOSE, VALVE, REGULATOR, TANK VALVE OR APPLIANCE YOURSELF! Contact REC TEC GRILLS for replacement parts.
- Use extreme caution when connecting or disconnecting LPG containers.
- Never use a damaged cylinder or LPG tank or one that has been in a fire
- Remember, empty propane tanks are equally as dangerous as full tanks and the same safety precautions must be followed.
- Never attempt to disassemble or puncture a propane tank, which could result in an explosion and flash fire.
- Keep good cooking notes, this helps with consistency.
- Always allow your meat to rest before serving.
- Keep your cooking area clean.
- Use the REC TEC Grills Bullpen Instant Read Thermometer to determine meat doneness. Never rely on time.
- Know your food's internal temperature.
- Remember, you cant tell whether meat is safely cooked while looking at it. Any cooked, uncured red meats including pork can be pink, even when the meat has reached a safe internal temperature.
- After you remove the meat from your Matador, allow it to rest for a specified amount of time. During the rest time, its temperature remains constant or continues to rise, which kills harmful bacteria.
- Refer to USDA food safety chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.



Cooking Notes





Temps

Use this chart* and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Category	Food	Temperature (°F)	Rest Time
Ground Meat & Meat Mixtures	Beef, Pork, Veal, Lamb	160	None
	Turkey, Chicken	165	None
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145	3 mins
Poultry	Chicken & Turkey, whole	165	None
	Poultry Breast, Roasts	165	None
	Poultry Thighs, Legs, Wings	165	None
	Duck & Goose	165	None
	Stuffing (cooked alone or in bird)	165	None
Pork & Ham	Fresh Pork	145	3 mins
	Fresh Ham	145	3 mins
	Precooked Ham (to reheat)	140	None
Eggs & Egg Dishes	Eggs	Cook until yolk is firm	None
	Egg Dishes	160	None
Leftovers & Casseroles	Leftovers	165	None
	Casseroles	165	None
Leftovers & Casseroles	Fin Fish	145 or Cook until is opaque	None
	Shrimp, Lobster, and Crabs	Cook until flesh is pearly & opaque	None
	Clams, Oysters, and Mussels	Cook until shells open	None
	Scallops	Cook until flesh is milky white and firm.	None

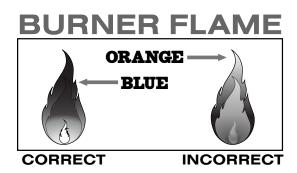
*USDA food safety guidelines



Troubleshooting

We pride ourselves on our grills, outdoor cookers, accessories, and on our commitment to serve you. Please consult the chart below to help resolve issues you may encounter. Also, please don't hesitate to contact us with any issues.

Issue	Potential Cause	Solution(s)
	LPG tank is empty	Replace with full LPG tank
	Faulty regulator	Have the regulator checked or replaced
Burner will not light	Obstructions in burner	Clean burner
	Obstructions in hose	Clean hose
	LPG tank is empty	Replace with full LPG tank
Fire in burner has a low flame or flashback (a hissing or roaring noise may be heard)	Faulty regulator	Have the regulator checked or replaced
	Obstructions in burner	Clean burner
	Obstructions in hose	Clean hose



A blue flame with little or no yellow flame indicates a proper air / gas mixture and provides the best heat.



Gas Leak Testing

To prevent fire or explosion hazard:

DO NOT smoke or permit ignition sources in the area while conducting a leak test.

Perform test OUTDOORS only in a well ventilated area at least 10ft away from any structure or trees.

Never perform a leak test with a match or open flame.

Never perform a leak test while the cooker is in use or while cooker is still hot.

When to perform a leak test:

After assembling your cooker and before lighting for the first time, even if purchased fully assembled.

Every time the LGP gas tank or cylinder is refilled or if any of the gas components are replaced.

Any time your cooker has been moved.

At least once per year or if your cooker has not been used for more than 60 days.

How to perform a leak test:

Step 1: Mix a solution of 50% liquid soap and 50% water.

NOTE: Do not use dedicated cleaning agents as they may damage cylinder parts.

Step 2: Use a paintbrush to cover all areas of the fuel chain (cylinder, gaskets, connections, hose).

Step 3: GROWING BUBBLES INDICATE LEAKS

DO NOT USE THIS CYLINDER OR GRILL IF LEAK IS FOUND!!!! CONTACT REC TEC GRILLS FOR REPLACEMENT PARTS.



REC TEC MATADOR ONE (1) Year Limited Warranty

This limited warranty covers the REC TEC MATADOR Grill manufactured by "Rec Tec Industries, LLC." The REC TEC MATADOR carries a 1 year limited warranty from the date of purchase by the original owner against defects in material and workmanship when subjected to normal residential use. Limited warranty does not apply to paint, grill cover, or damage caused from corrosion.

Conditions of Limited Warranty

- 1. During the term of the limited warranty, Rec Tec Industries, LLC's (RTI) obligation shall be limited to replacement of covered, failed components. RTI will repair or replace parts returned to RTI, freight prepaid, if the part(s) are found by RTI to be defective upon examination. RTI shall not be liable for transportation charges, labor costs, or export duties.
- 2. RTI takes every precaution to utilize materials that retard rust including the use of high temperature paint where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond RTI's control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties DO NOT COVER RUST OR OXIDATION.
- 3. The warranty is based on residential use. Warranty coverage does not apply to products used in commercial applications.

Exceptions to the Limited Warranty

There is no written or implied performance warranty on REC TEC GRILLS, as the manufacturer has no control over the installation, operations, cleaning, maintenance or the type of fuel burned. This limited warranty will not apply nor will RTI assume responsibility if your product has not been installed, operated, cleaned and maintained in strict accordance with the manufacturer's instructions. The warranty does not cover damage or breakage due to misuse, improper handling or modifications. NEITHER THE MANUFACTURER, NOR THE SUPPLIERS TO THE PURCHASER ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT. ANY WARRANTY IM-PLIED BY LAW. INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FIT-NESS, SHALL BE LIMITED TO ONE (1) YEAR FROM THE DATE OF ORIGINAL PURCHASE. WHETHER A CLAIM IS MADE AGAINST THE MANUFACTURER BASED ON THE BREACH OF THIS WARRANTY OR ANY OTHER. TYPE OF WARRANTY EXPRESSED OR IMPLIED BY LAW, MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WAR-RANTY OR REPRESENTATION. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

The limited warranty for One (1) year is in lieu of all other warranties expressed or implied, at law or otherwise, and RTI does not authorize any person or representative to assume for RTI any obligation or liability in connection with the sale of this product. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from anyone other than RTI or an authorized RTI Distributor.

Procedure for Warranty Service

Call RTI at 1-855-696-0890 for repair or replacement of your covered parts.

Be prepared to furnish the following information:

- Purchaser's name, model and serial number of grill and date of purchase.
- An accurate description of the problem.





