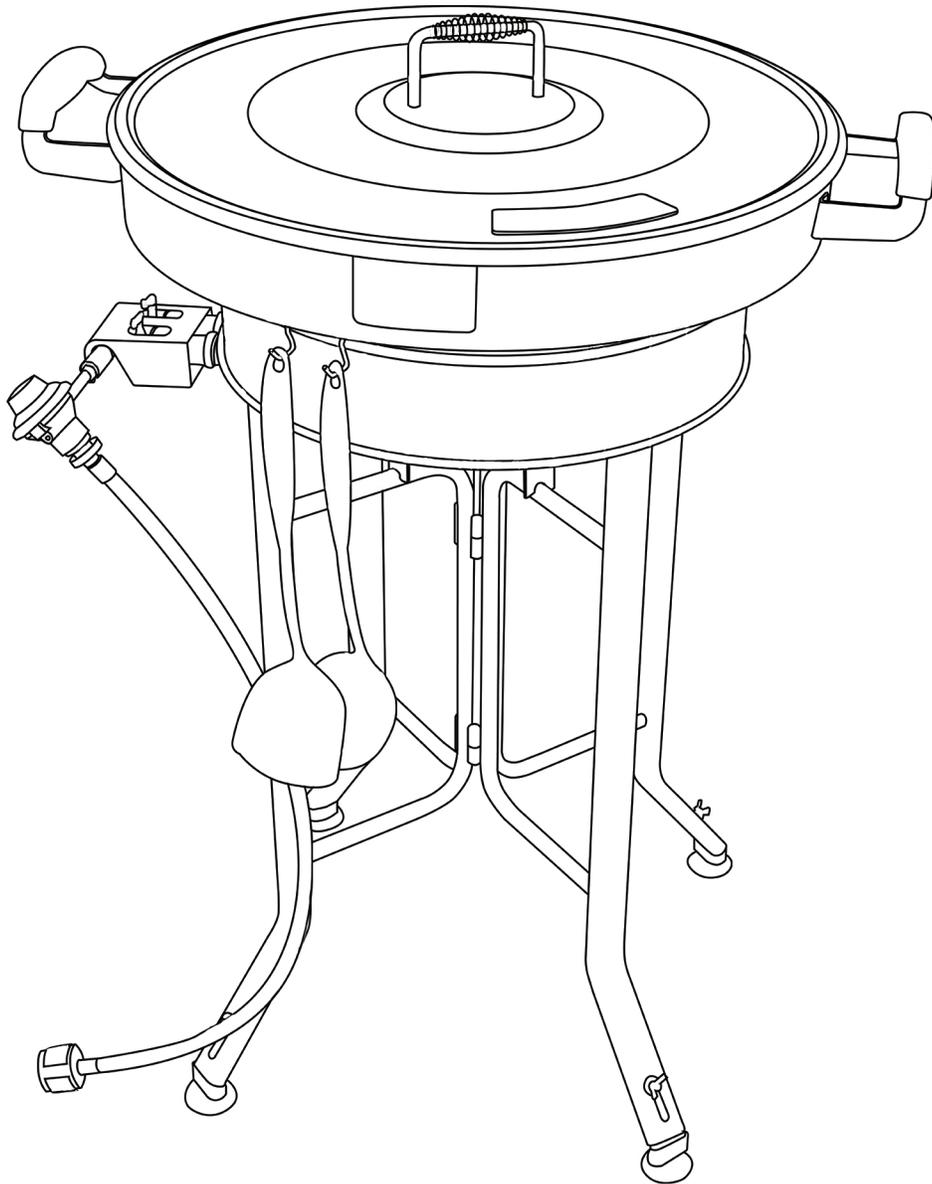




# RT-G450

Matador



— Assembly Manual —



# WARNING

FOR OUTDOOR USE

# ONLY



DO NOT STORE OR USE COMBUSTIBLE MATERIALS  
IN OR NEAR THIS APPLIANCE.

TO PREVENT INJURY, NEVER ATTEMPT TO MOVE  
COOKER WHILE HOT OR WITHOUT ASSISTANCE.

NEVER STORE ANY COOKER IN A SMALL SPACE  
OR PLACE IN A VEHICLE UNLESS COMPLETELY  
COOL AND FIRE IS VERIFIED AS EXTINGUISHED.

LEAVE A MINIMUM OF 60" CIRCUMFERENCE  
BETWEEN COOKER, DECKS, HOUSES OR ANY  
COMBUSTIBLE MATERIALS.

USE ON LEVEL GROUND AWAY FROM  
OVERHANGING ROOFS OR LEAVES.

# RT-G450 Matador

## Assembly Manual and Users Guide

Congratulations on the purchase of your new **RT-G450 Matador Gas Wok Cooker**. With proper care and maintenance, your grill 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 cooker's extensive features and benefits.

To see our favorite recipes and cooking tips, visit **recteq.com**. As you become familiar with your recteq, 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 recteq standard of flavor. Also, don't be alarmed when your neighbors call and ask if you will 'recteq' some meat for them...This is a common occurrence among recteq owners.

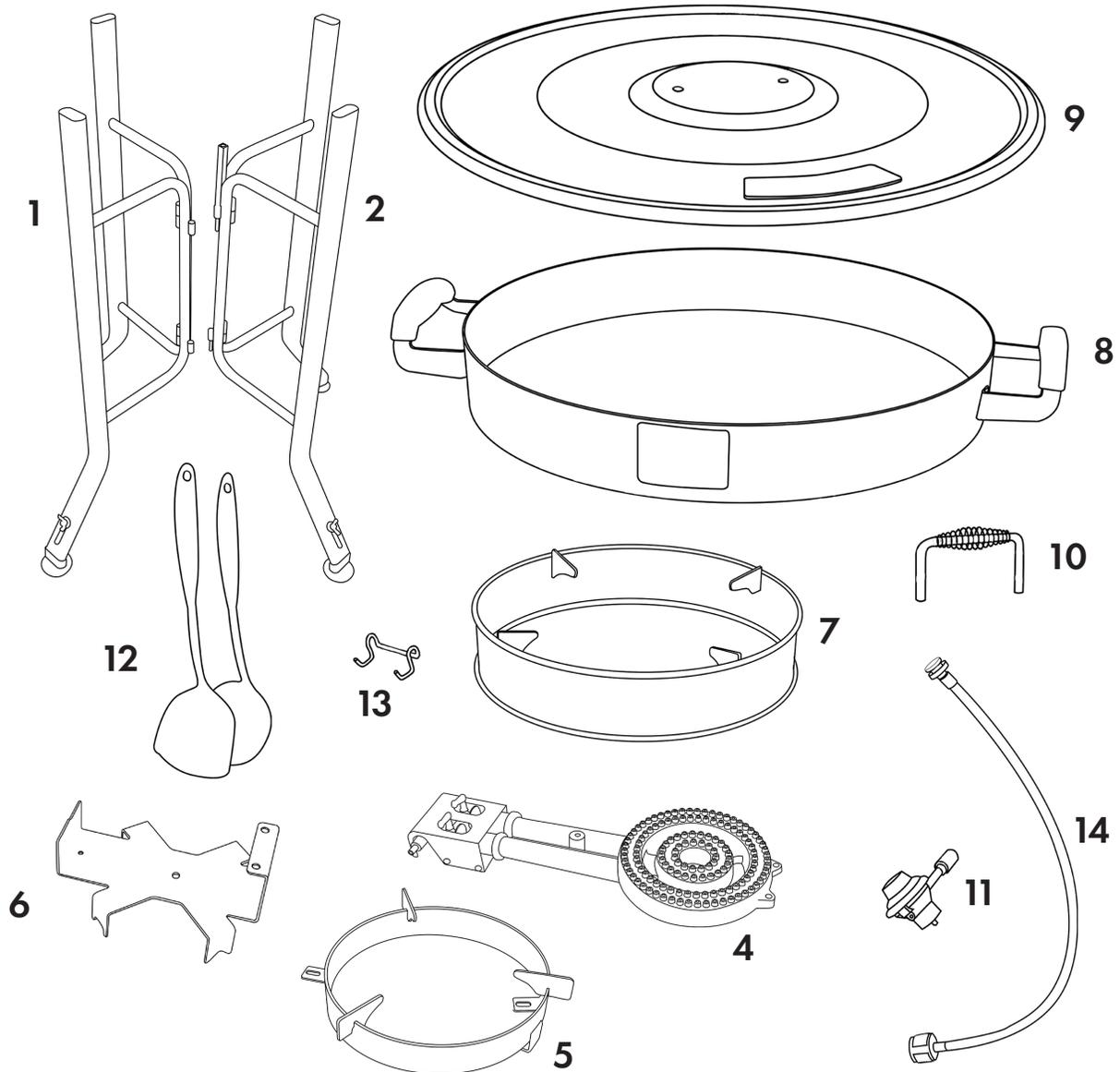
We want you to join the vibrant and growing community of recteq owners. Whether you want to contribute your own tips and recipes, learn from others, or a bit of both, please jump right in. You now have an incredible tool for cooking. Let's see how you use it!

Thank you for choosing recteq.

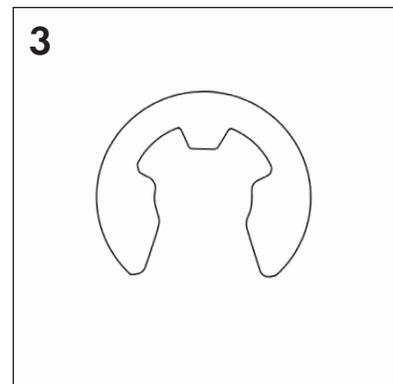
Ray Carnes & Ron Cundy  
Co-Founders, recteq, LLC



# RT-G450 Contents



1. Leg Assembly A
2. Leg Assembly B
3. Snap Rings
4. Dual Burner
5. Burner Rack
6. Burner Mount
7. Flame Guard
8. Matador Pan
9. Matador Lid
10. Lid Handle with Hardware
11. Regulator
12. Utensils (Ladle & Spatula)
13. Utensil Hook
14. 20lb LPG Hose Adapter



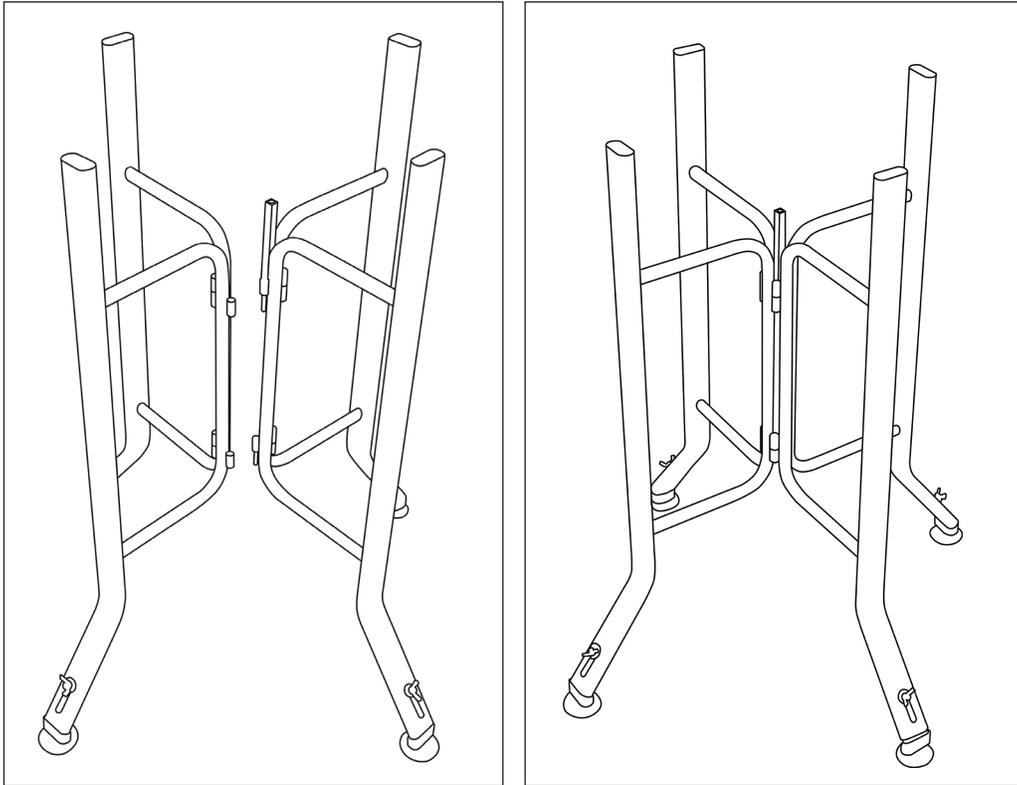
# RT-G450 Assembly

## Step 1 Unpack and Prepare for Assembly

Remove all items from package and unwrap parts.

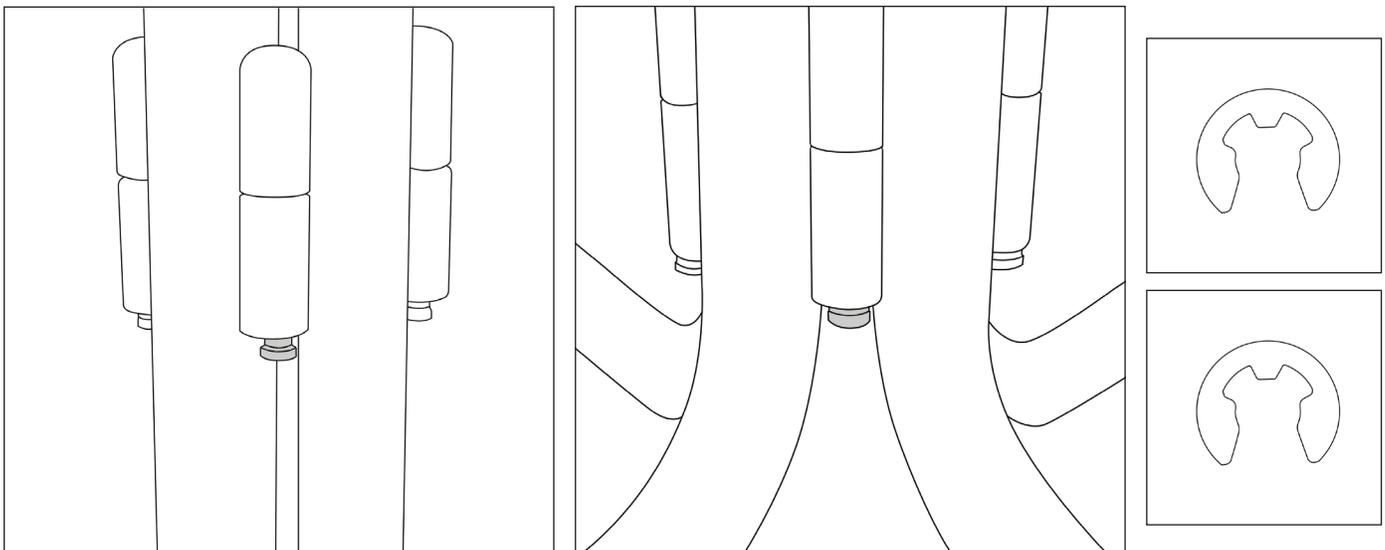
## Step 2 Assemble Base

Spread leg assembly (1/2) open and fit legs together.



## Step 2 (cont.)

Use the two snap rings (3) on the bottom of pins to lock leg assembly.

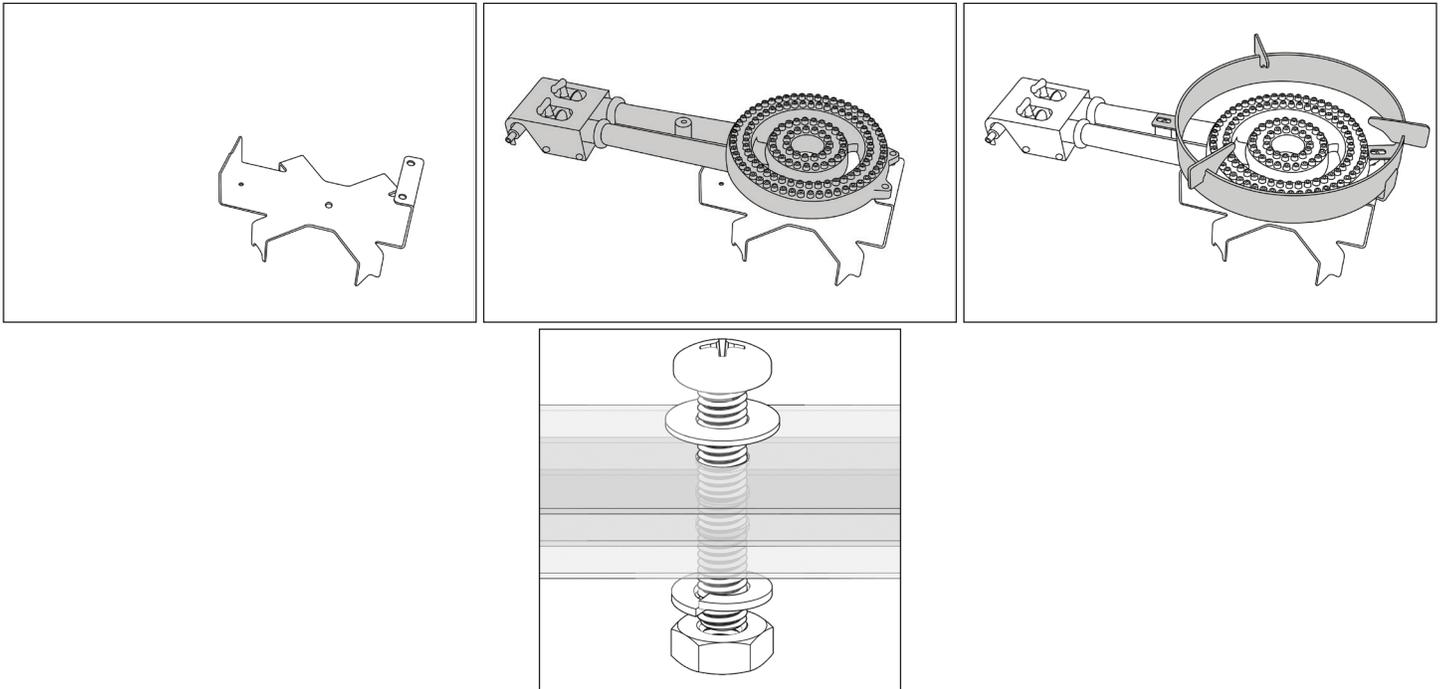


### Step 3

### Build Burner Assembly

Stack and align all parts before screwing together. Feed screws through burner rack (5) and dual burner (4) into burner mount (6) and follow bolt assembly order.

*Tip: Assemble burner separately before attaching to leg assembly.*

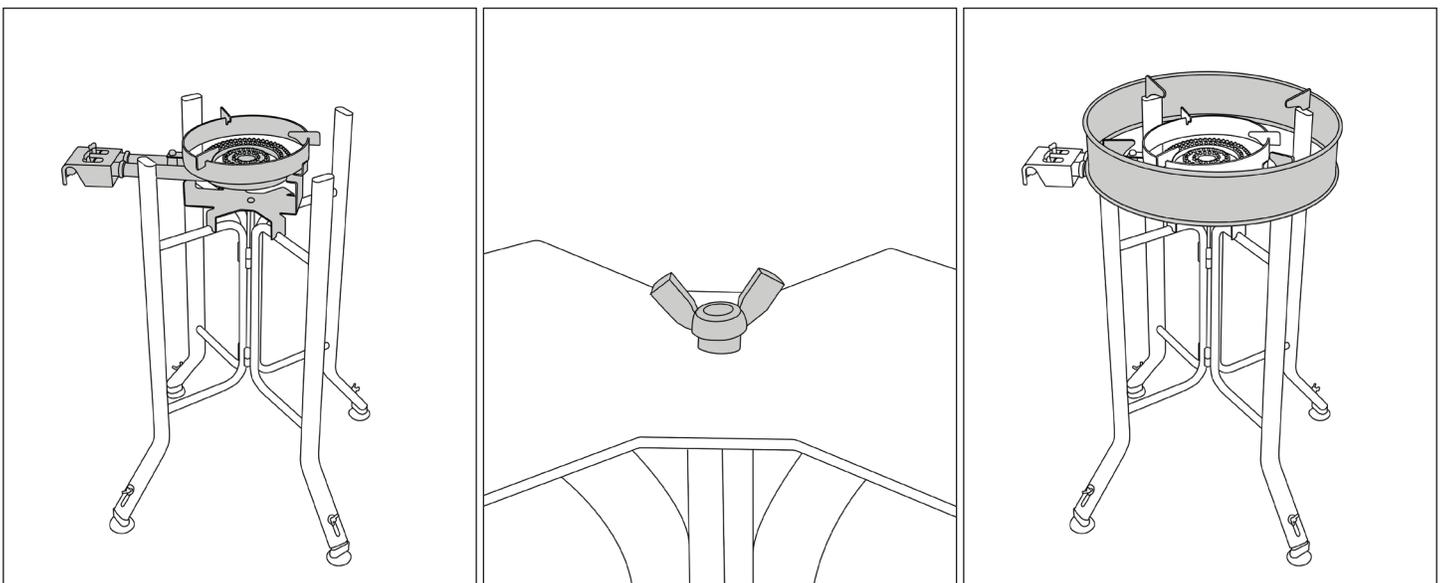


### Step 4

### Install Burner Assembly and Flame Guard

Screw burner assembly onto leg assembly using provided thumb screw.

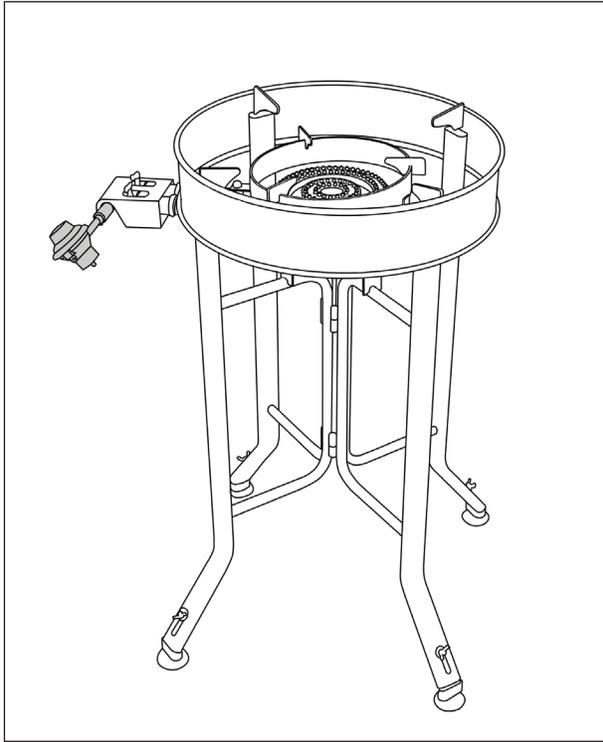
Place flame guard (7) onto leg assembly.



## Step 5 Install Regulator and Hose Adapter

Slide collar on regulator (11) and screw into threads on controller.

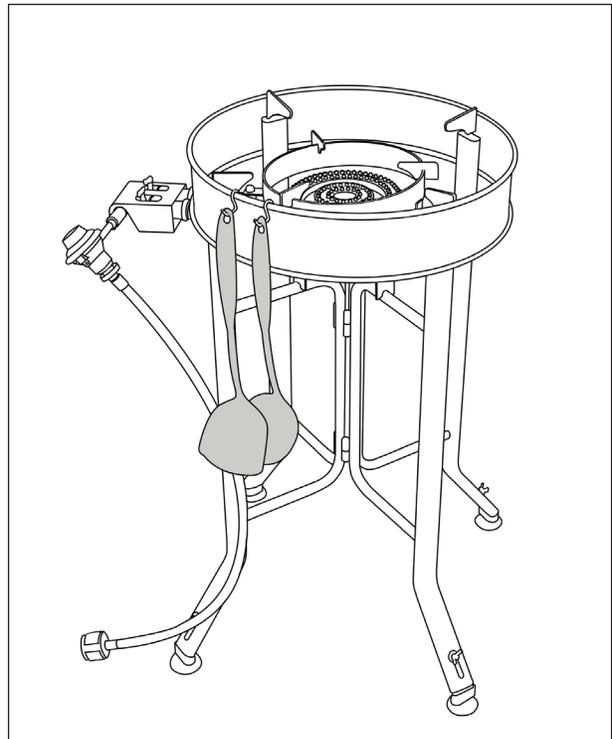
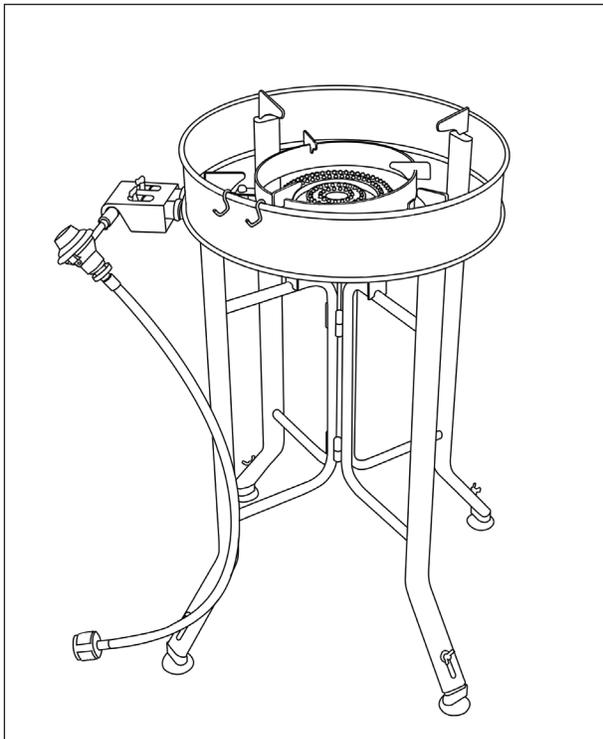
Screw hose adapter (14) onto regulator for 20lb tank.



## Step 6 Install Tool Hook and Utensils

Place tool hook (13) on flame guard.

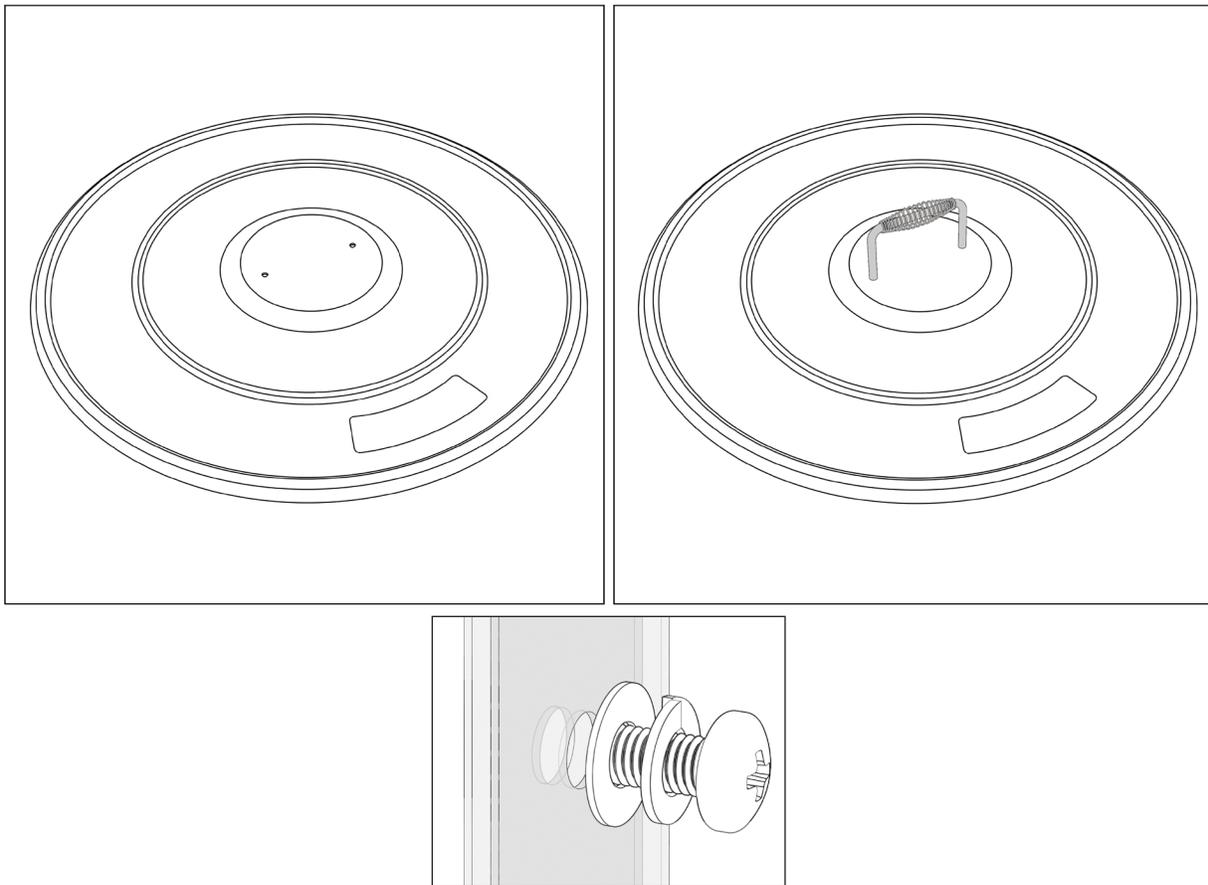
Hang utensils (12) on tool hook.



## Step 7

## Install Lid Handle to Lid

Attach lid handle (10) to lid (9) following bolt assembly order using provided hardware.

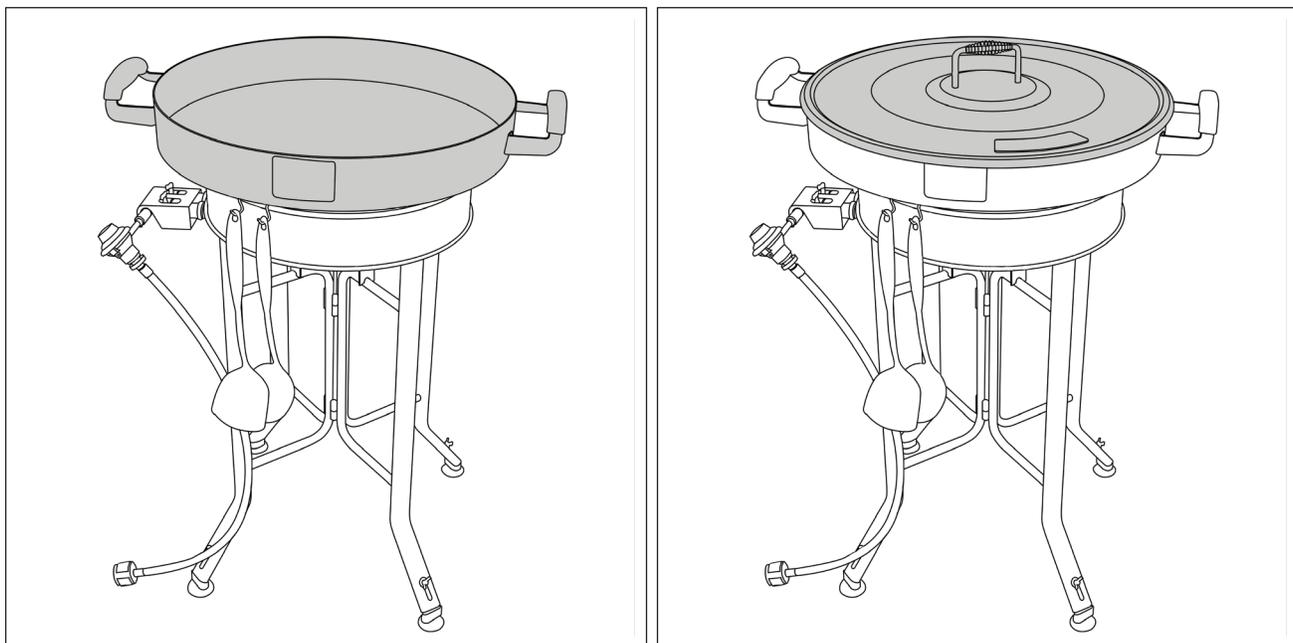


## Step 8

## Install Pan and Lid

Place stainless steel Matador pan (8) on leg assembly.

*Tip: If the stand or pan is unlevel, loosen the feet of the stand and slide out as needed.*



# Initial Setup Procedure

Your Matador pan is similar to a high quality stainless steel pan in that it is excellent for cooking at higher temperatures.

**Step 1:** Wash your cooking pan with mild soap and water. Rinse and dry.

**Step 2:** Install 16.4 ounce LP gas cylinder, or install 20lb LPG hose adapter and 20lb LPG tank.

**Step 3:** Be sure to keep face and hands away from burner at all times. From off position, turn inner and outer valves to desired heat level. Light with a long grill lighter, placing the pan directly over the burner.

**Step 4:** Turn inner and outer valves to medium and add two tablespoons of canola oil to your pan.

**Step 5:** Use a paper towel grasped by a pair of long handled tongs and spread the oil around the entire interior surface of Matador pan.

## DO NOT USE YOUR HANDS!

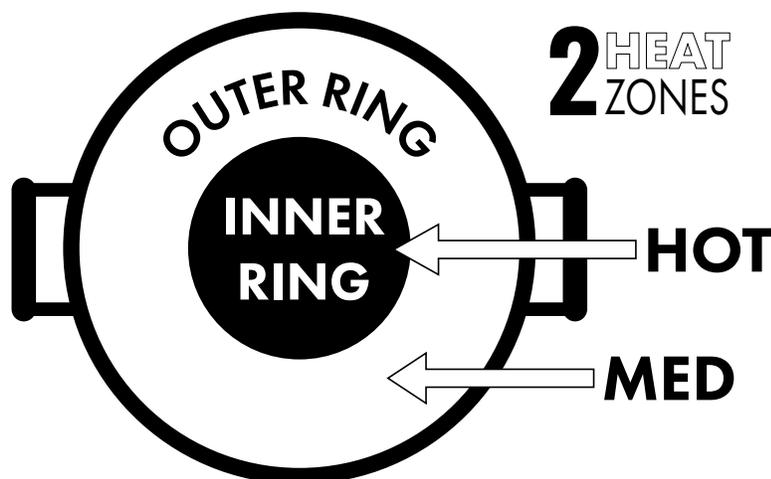
**Step 6:** With your tongs and clean paper towels, wipe excess oil from the cooking pan. Repeat until paper towels wipe clean (between 3-4 times).

*Tip: Sprinkle with sea salt to reduce smoke.*

**Step 7:** To turn off, turn inner and outer valves to the off position. Make sure regulator is in off position at all times when finished cooking or when the appliance is not in use. Turn knob on your propane tank to cut off any gas flow.

**Step 8:** When cooling, scrub with soap and water, rinse, and wipe dry. You are now ready to cook.

**Anytime when re-lighting appliance, refer to step 3**



## Operating, Care, and Storage

### Connecting 16.4oz LP gas cylinder

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 13).

### Cooking

For drier, less greasy foods, start by adding a small amount of oil to Matador pan. Light your appliance (Refer to Step 3 on page 9). Adjust inner and outer valves to desired settings and you're ready to begin cooking.

### Cleaning

When finished cooking, turn gas OFF and discard any remaining food using a non-abrasive tool (not steel wool). Rinse with water and wipe pan clean. For serious cleaning, heat water and mild soap on high for 6-8 minutes. Turn off and let cool completely. Scrub with non-abrasive tool, then discard water and wipe dry.

### 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. Store your cooking pan and flame guard out of the elements in a cool, dry area out of reach of children.

## 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 13.
- Keep lit cigarettes, matches, or open flames away from any leaking gas.
- When not in use, cover burner with aluminum foil to prevent insects or foreign objects from entering burner.
- Do not heat oil in Matador pan with the lid on.
- Do not over fill Matador pan with food, oil, or other liquids.
- 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 **recteq** 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.
- For simmering and stewed food, cook with lid on.
- Keep good cooking notes, this helps with consistency.
- Always allow your meat to rest before serving.
- Keep your cooking area clean.
- Know your food's internal temperature.
- Remember, you can't 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.

## Troubleshooting

We pride ourselves on our grills, grilling 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.

**(706) 922-0890**

| Issue   | Potential Cause        | Solution                                |
|---|------------------------|---|
| Burner will not light<br><b>OR</b><br>Fire in burner has a low flame or flashback (a hissing or roaring noise may be heard) | LPG tank is empty      | Replace with full LPG tank.             |
|   | 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 LPG 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 RECTEQ FOR REPLACEMENT PARTS.**

# Warranty

This limited warranty covers the RT-G450 Matador Gas Wok Cooker manufactured by "recteq, LLC." The RT-G450 carries a 2-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, recteq, LLC's obligation shall be limited to replacement of covered, failed components. Recteq will repair or replace parts returned to recteq, freight prepaid, if the part(s) are found by recteq to be defective upon examination. Recteq shall not be liable for transportation charges, labor costs, or export duties.
2. Recteq takes every precaution to utilize materials that retard rust including the use of high temperature paint and stainless steel where advisable. Even with these safeguards, the protective coatings can be compromised by various substances and conditions beyond recteq'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 DOES NOT COVER RUST OR OXIDATION FOR ANY REASON.
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 recteq, 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 recteq 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 IMPLIED BY LAW, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SHALL BE LIMITED TO TWO (2) YEARS 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 WARRANTY 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 TWO (2) years is in lieu of all other warranties expressed or implied, at law or otherwise, and recteq does not authorize any person or representative to assume for recteq 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 recteq or an authorized recteq Distributor.

## Procedure for Warranty Service

Call recteq at **706-922-0890** 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.