



USE & CARE GUIDE

GAS GRILLS BLZ-3(NG/LP), BLZ-4(NG/LP), BLZ-5(NG/LP),
SIDE BURNERS BLZ-SB1 (NG/LP), BLZ-SB2 (NG/LP)

DANGER - IF YOU SMELL GAS:

- 1) Shut off the gas supply to the appliance at its source.
- 2) Extinguish any open flames.
- 3) Open grill hood to release any accumulation of gas vapor.
- 4) If a gas odor persists, Keep away from your appliance and contact your gas supplier or fire department immediately.

WARNING

- 1) Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance
- 2) A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliances.

ATTENTION INSTALLER:

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

ATTENTION CONSUMER:

PLEASE READ & RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE AND BEFORE INSTALLING OR OPERATING.

- CONTACT INFORMATION -

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BLAZEGRILLS.COM

Blaze Outdoor Products Instructional Book

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Version 1.3



THIS MANUAL APPLIES TO THE FOLLOWING BLAZE GRILLS & SIDE BURNERS:

Model: BLZ-3LP / BLZ-3NG 3 BURNER



Cutout Dimensions	23 1/4"W x 21 1/4"D x 8 1/2"H
BTU Output	12,000 BTU per Burner x3
Infrared Back Burner	None
Total BTU	36,000
Primary Ignition	Push N' Turn Flame Thrower
Secondary Ignition	Flash Tube
Cooking Grid Dimensions	22 1/2" x 18 1/4"
Total Cooking Area	560sq.in (includes warming rack)
Flame Tamer	Flame Stabilizer Grid
Zone Cooking	Removable Heat Zone Separators
Rotisserie Kit (Motor & Forks)	Optional
Burner	Commercial Quality Cast Stainless Steel
Gas Type	All grills are shipped NG. Each shipment contains an LP Conversion Kit
Warranty	<p>*Lifetime – Defects in manufacturing and workmanship. Cooking grids, stainless housing as well as the stainless burners against rust-through.</p> <p>*15 Years – Control valves</p> <p>*1 Year – all other components</p> <p>*Grills must be registered within 30 days of purchase to validate this warranty.</p> <p>*See page 28 for full warranty details.</p>

Model: BLZ-4LP / BLZ-4NG 4 BURNER



Cutout Dimensions	30 5/8"W x 21 1/4"D x 8 1/2"H
BTU Output	12,000 BTU per Burner x4
Infrared Back Burner	12,000 BTU
Total BTU	60,000
Primary Ignition	Push N' Turn Flame Thrower
Secondary Ignition	Flash Tube
Cooking Grid Dimensions	30 1/4" x 18 1/4"
Total Cooking Area	740sq.in (includes warming rack)
Flame Tamer	Flame Stabilizer Grid
Zone Cooking	Removable Heat Zone Separators
Rotisserie Kit (Motor & Forks)	Optional
Burner	Commercial Quality Cast Stainless Steel
Gas Type	All grills are shipped NG. Each shipment contains an LP Conversion Kit
Warranty	<p>*Lifetime – Defects in manufacturing and workmanship. Cooking grids, stainless housing as well as the stainless burners against rust-through.</p> <p>*15 Years – Control valves</p> <p>*1 Year – all other components</p> <p>*Grills must be registered within 30 days of purchase to validate this warranty.</p> <p>*See page 28 for full warranty details.</p>

Model: BLZ-5LP / BLZ-5NG 5 BURNER



Cutout Dimensions	38 5/8"W x 21 1/4"D x 8 1/2"H
BTU Output	12,000 BTU per Burner x5
Infrared Back Burner	12,000 BTU
Total BTU	72,000
Primary Ignition	Push N' Turn Flame Thrower
Secondary Ignition	Flash Tube
Cooking Grid Dimensions	37 1/4" x 18 1/4"
Total Cooking Area	915sq.in (includes warming rack)
Flame Tamer	Flame Stabilizer Grid
Zone Cooking	Removable Heat Zone Separators
Rotisserie Kit (Motor & Forks)	Optional
Burner	Commercial Quality Cast Stainless Steel
Gas Type	All grills are shipped NG. Each shipment contains an LP Conversion Kit
Warranty	<p>*Lifetime – Defects in manufacturing and workmanship. Cooking grids, stainless housing as well as the stainless burners against rust-through.</p> <p>*15 Years – Control valves</p> <p>*1 Year – all other components</p> <p>*Grills must be registered within 30 days of purchase to validate this warranty.</p> <p>*See page 28 for full warranty details.</p>

Model: BLZ-SB1-LP / BLZ-SB1-NG 1 BURNER



Cutout Dimensions	11"W x 17 3/4"D x 4 1/2"H
Total BTU Output	12,000BTU(1Bnr)
Number of Burners	1
Burner	Aluminum & Brass
Ignition	Peizo Ignition System
Warranty	1 year
Gas Type	Burners are shipped NG. Each shipment contains an LP Conversion Kit

Model: BLZ-SB2-LP / BLZ-SB2-NG2 BURNER



Cutout Dimensions	10 3/4"W x 20 3/4"D x 8 1/2"H
Total BTU Output	24,000BTU(2Bnr)
Number of Burners	2
Burner	Aluminum & Brass
Ignition	Peizo Ignition System
Warranty	1 year
Gas Type	Burners are shipped NG. Each shipment contains an LP Conversion Kit

Safety and Installation Instructions

WARNING

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before operating your gas grill or side burners.

When using your **Blaze** grill, please read and follow these basic precautions:

GRILL INSTALLATION

This gas grill must be installed in accordance with all local codes.

If installation is planned in an area with no local codes, the gas grill must be installed in accord with the National Fuel Gas Code ANSI Z223.1 and storage and handling of liquefied petroleum gases, ANSI/NFPA 58 or CSA B149.1 natural gas and propane installation code.

CALIFORNIA PROPOSITION 65 WARNING

The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the unit according to the use and care manual, ensuring you provide good ventilation when cooking.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING



EXPLOSION HAZARD

Do not use the grill as storage area for flammable materials. Keep area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Failure to do so can result in death, explosion, or fire.

Safety and Installation Instructions

Location of your Barbecue

Most importantly, this is an outdoor appliance. Ensure your barbecue is positioned safely away from anything that can catch fire. **Under no circumstance is this barbecue to be used indoors. This includes garages or any other enclosed area.**

- **Clearance from Combustibles:** Ensure your barbecue remains at a distance of at least 18" from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapors around the barbecue.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the barbecue and cylinder. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface:** Use your barbecue only on a firm level surface. This barbecue is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the barbecue protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues. Allow clear access to the entire gas supply hose and regulator.
- **Maintenance Access:** When your barbecue is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.
- **Partial Enclosures:** Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below.

WARNING

This unit is for outdoor use only! Do not operate in a building, garage or an other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

IMPORTANT: Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.

Safety and Installation Warnings

- Please read all instructions before installing or operating your gas grill to prevent injury and appliance damage.
- Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.
- All gas grills will get hot during use. Use extreme caution when operating the grill.
- Do not touch hot surfaces. Always use the handle to open or close the grill.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the grill during operation and until the grill has cooled off.
- Do not store any LP cylinder or tank not connected for use with the grill, in the area of this grill or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces, sharp edges and dripping grease.
- Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary.
- Never test the grill for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions - included in following pages of this manual.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the grill with the hood closed and be certain that the burners are positioned and seated over the gas valves and on the burner support.
- Never lean over the cooking surface when lighting or operating the grill.
- Use barbecue tools with wood handles and insulated oven mitts when operating the grill.
- Gas Specifications: Be sure that the gas supplied to the grill conforms to the model you purchased. A Natural Gas grill requires natural gas to operate; an LP grill requires liquid propane gas to operate.
- Check the rating label on the left hand side of the unit.

RATING PLATE LOCATION



- Never connect the appliance to an unregulated gas supply line. Grills operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void warranty of the grill.
- Grills operated with NG (natural gas) gas must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.
- Grills operated with LP (liquid propane) gas must be installed with an LP regulator not supplied with the unit and set to 11" water column pressure.
- The gas valves used in the grills are preset at the factory for Natural Gas operation. Please contact your dealer and use a licensed contractor or installer to convert your grill to the different gas type.
- The self-contained LP system barbeque grill is design certified to be used with a standard 20 lb., 12 1/4" diameter; 18" high cylinder with right handed connection threads and this is the maximum size LP tank to be used. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards of Canada CAN/CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods) a Propane Tank with an ODP) Overfill Prevention Device) must be used at all times.

Natural Gas Requirements

Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT: Never connect the grill to an unregulated gas supply.

The installation of this appliance must conform with local codes or in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

A licensed contractor or local gas company representative must perform all natural gas connections.

Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned near the grill and giving ease of access.

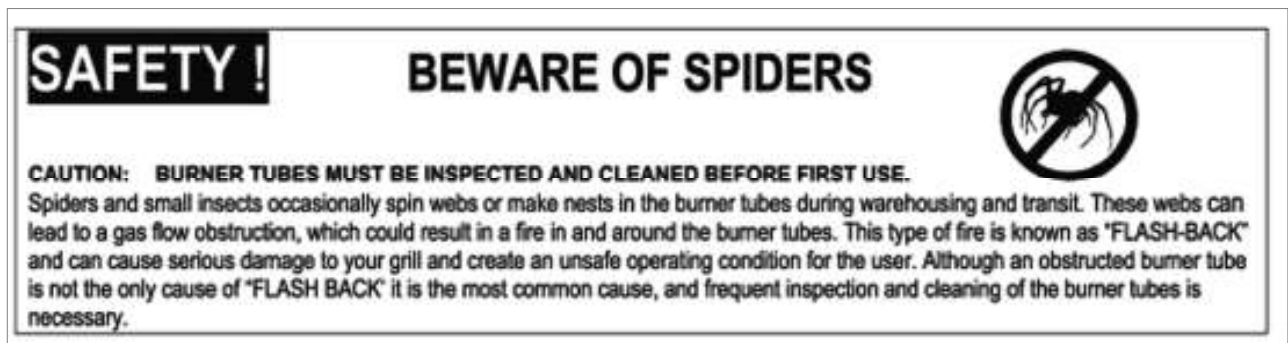
The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 0.5 psi (3.5 kPa).

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

Connection

- Slide the grill forward to gain access to the regulator and gas connection point in the rear.
- Connect a suitable natural gas flex connector to the grill regulator.
- Check the grill controls to ensure all control valves are in the full OFF position.
- Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.

Warning: If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.



Checking for Gas Leaks

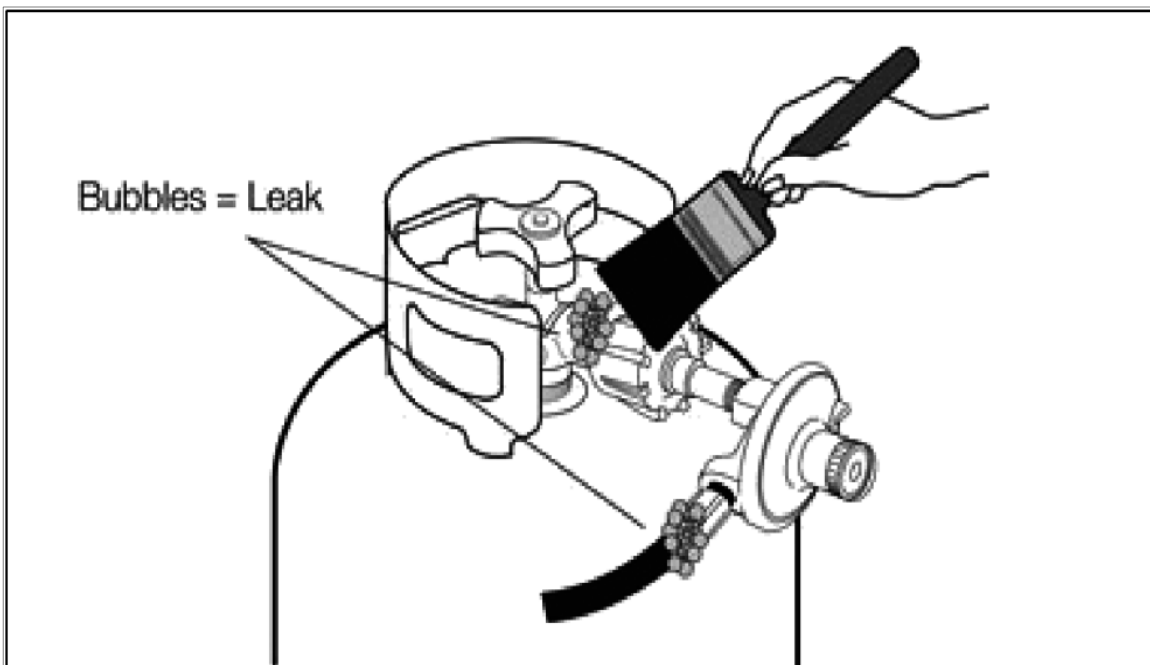
Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.

- Make sure all the control knobs are in the OFF position .
- Turn on the gas
 - On Natural Gas systems, turn the main feed valve to the grill.
 - On LP systems, turn the cylinder valve knob counter clockwise one turn to open.
- Apply the leak-testing solution by spraying it on joints of the gas delivery system.

- Blowing bubbles in the soap solution indicates that a leak is present.
- Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be discarded to a proper LP tank location and then replaced.
- Turn all control knobs back to the full OFF position.
- If you are unable to stop a leak turn all control knobs back to the full OFF position, shut off the gas supply to the grill and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
- On LP systems, remove the cylinder from the grill.
- Call an authorized gas appliance service technician or an LP gas dealer.
- Do not use the appliance until the leak is corrected.



Liquid Propane (LP) Gas Requirements

LP TANK REQUIREMENTS:

- A collar to protect the cylinder threads on the customer supplied tank.
- An arrangement for gas vapor withdrawal.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A method of mounting.
- When not in use, the tank shut off valve should be turned off.

WARNING

Filling and Refilling LP Gas Cylinders:

All purging and refilling of LP gas cylinders must be performed by qualified personnel in the LP gas industry. Never store a spare LP gas cylinder under or near this appliance. Never fill the LP gas cylinder beyond 80 percent full. Failure to follow these instructions may result in explosion, personal injury or death.

- Turn control knobs and cylinder valve to the OFF position. Unscrew valve.
- Remove cylinder and have it filled at your local qualified propane dealer.
- Once filled, carefully connect the valve and make sure it is secure and not leaking.
- With the control knobs in the OFF position, turn on the cylinder valve.

If you smell gas or hear a hiss of gas escaping from the tank, get away from the tank and do not attempt to correct the problem yourself. Call the Fire Department immediately.

If your grill has no leak at the cylinder, then re-check for loose connections and retest for leaks using the method detailed in the following pages with soapy solution.

Do not subject your LP gas cylinder to excessive heat, and always store the cylinder in an upright position.

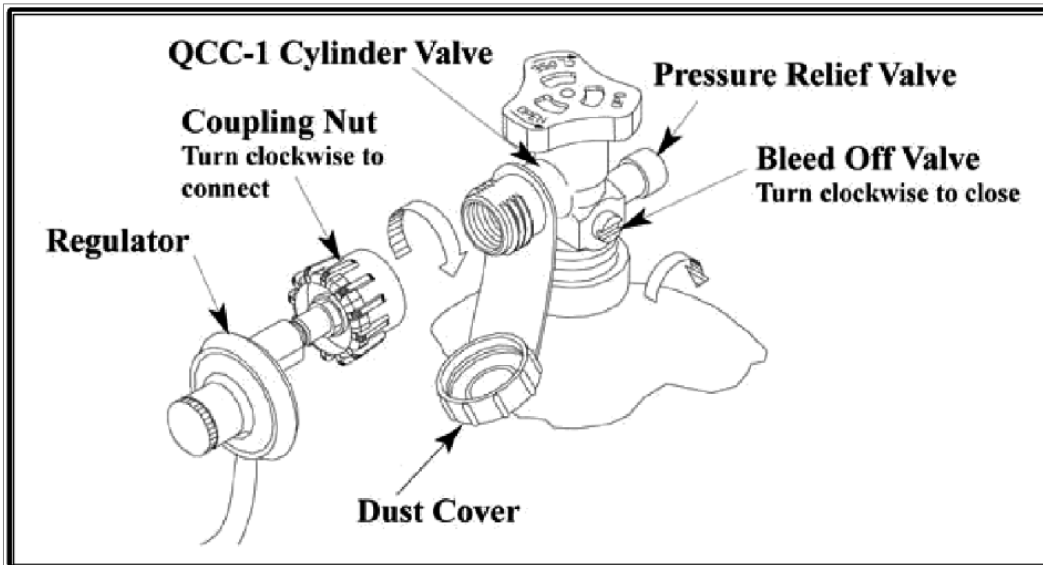
Never store your LP cylinders indoors.

Make sure that when attaching components, all connections are secured and fully tightened to prevent leakage.

If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas grills are not in use.

Transporting and Storing LP Gas

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of the reach of children. Do not store cylinders in a building, garage, or any other enclosed area.

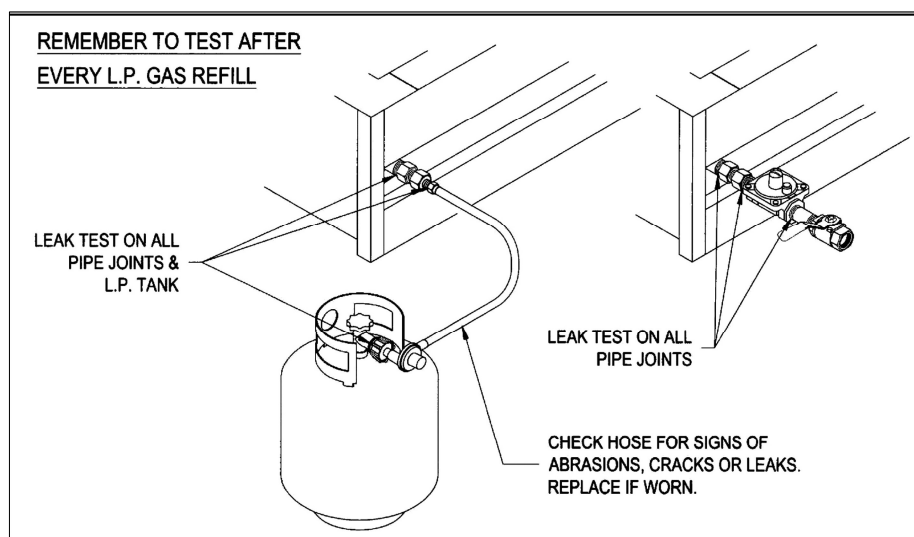


Leak Testing

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one; make sure all control valves are in the "off" position.

Open the valve (shut-off or 'ON' LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.

NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.



FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. Do not store any propane/butane (G31-G30) cylinder (that is not connected for use) in the vicinity of this or any other appliance.

Installing the Grill in a BBQ Island

You will need a second person to help you avoid damaging the grill or your barbecue island.

Before installing a grill in any island or cut out, make sure that the opening is not bigger than the outside frame of the grill unit. The grill should rest on the lip of the frame.

Pay careful attention to the location of the gas line. It should be routed away from sources of heat, sharp edges and should make as few bends as possible.

Check to see if the gas line connection will be accessible when grill is installed.

If the gas line connection is not easily accessible when the grill is installed, support the grill above counter level and attach the gas line to the grill. When the gas connection is made, slide the grill into the cut out. If the gas line connection is accessible when the grill installed, slide the grill into the cut out and then attach the gas line.

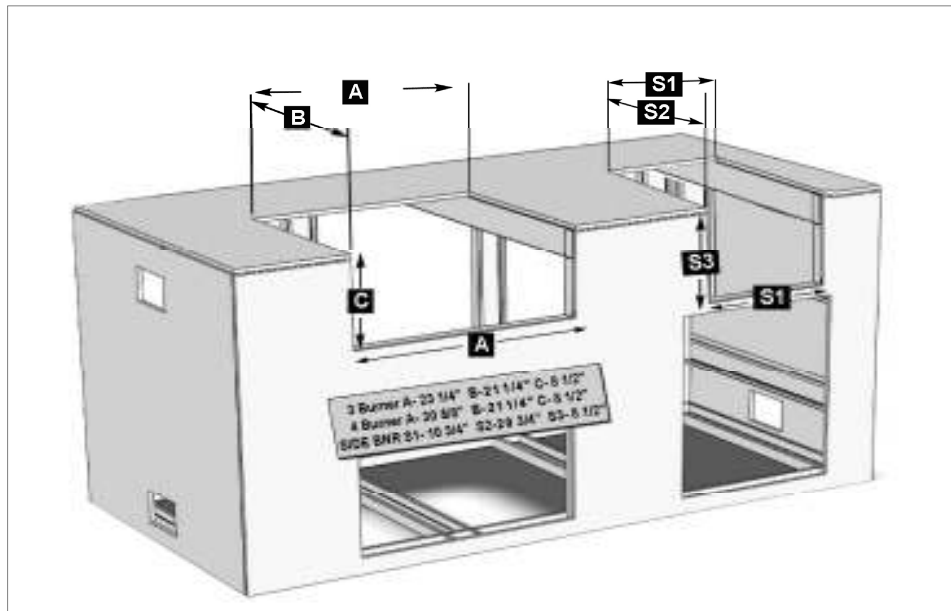
Be very careful not to kink the gas line when lowering the grill into the cut out.

Keep your fingers away from where the grill will be supported on counter. Your fingers could become trapped and serious injury could occur.

Check to make sure the grill is level and is supported around the entire outside edge. If the grill is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.

Perform the leak test procedure as described earlier in this manual.

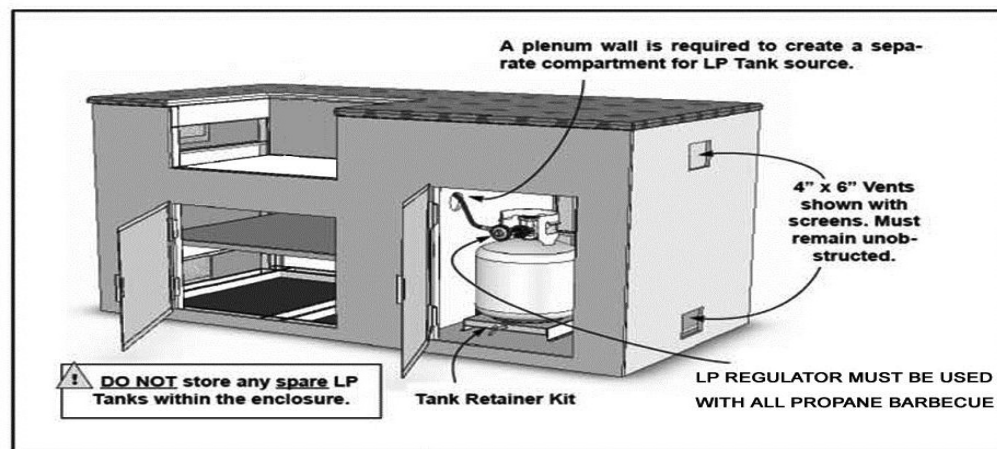
BUILDING BBQ SPECIFICATIONS



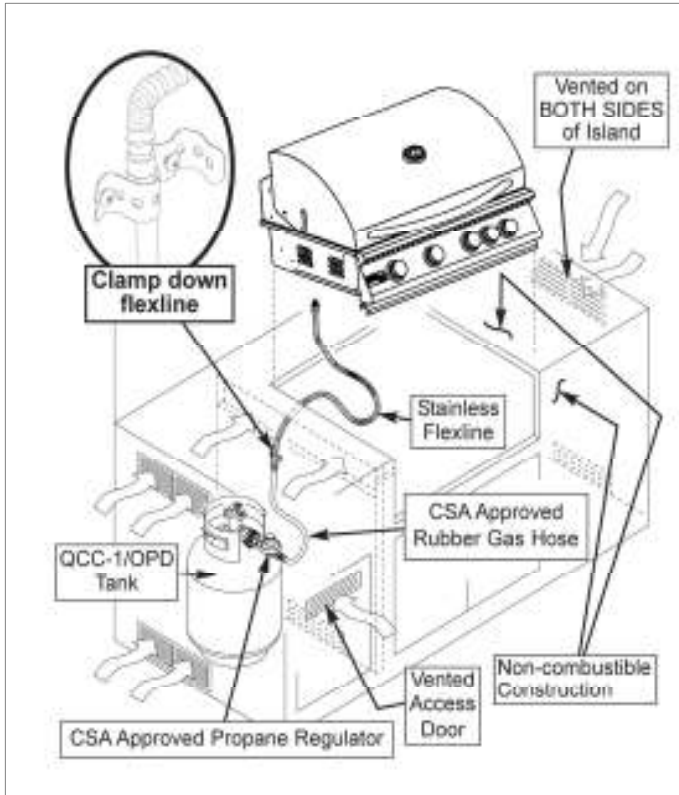
ALL BBQ ISLANDS MUST BE MANUFACTURED FROM “NON-COMBUSTIBLE” MATERIAL.

Minimum clearance to adjacent combustible construction at 14” from sides & 16” from back

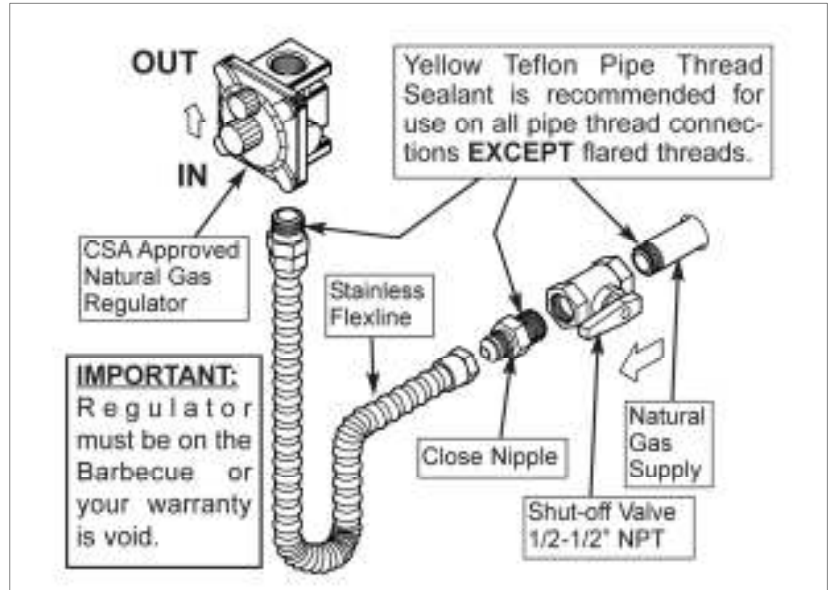
MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT
BLZ-3	25” 3 Burner	23 1/4”	21 1/4”	8 1/2”
BLZ-4	32” 4 Burner	30 5/8”	21 1/4”	8 1/2”
BLZ-5	40” 5 Burner	38 5/8”	21 1/4”	8 1/2”
BLZ-SB2-NG	2 Side Burner	10 3/4”	20 3/4”	8 1/2”
BLZ-SB1	1 Side Burner	11”	17 3/4”	4 1/2”



Installation Method for Propane

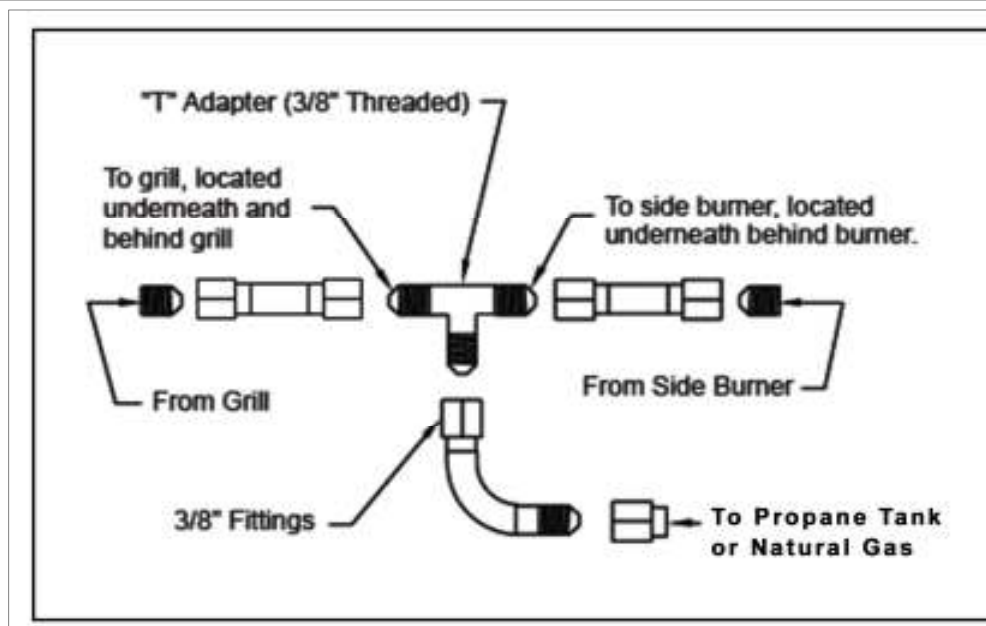


Installation Method for Natural Gas



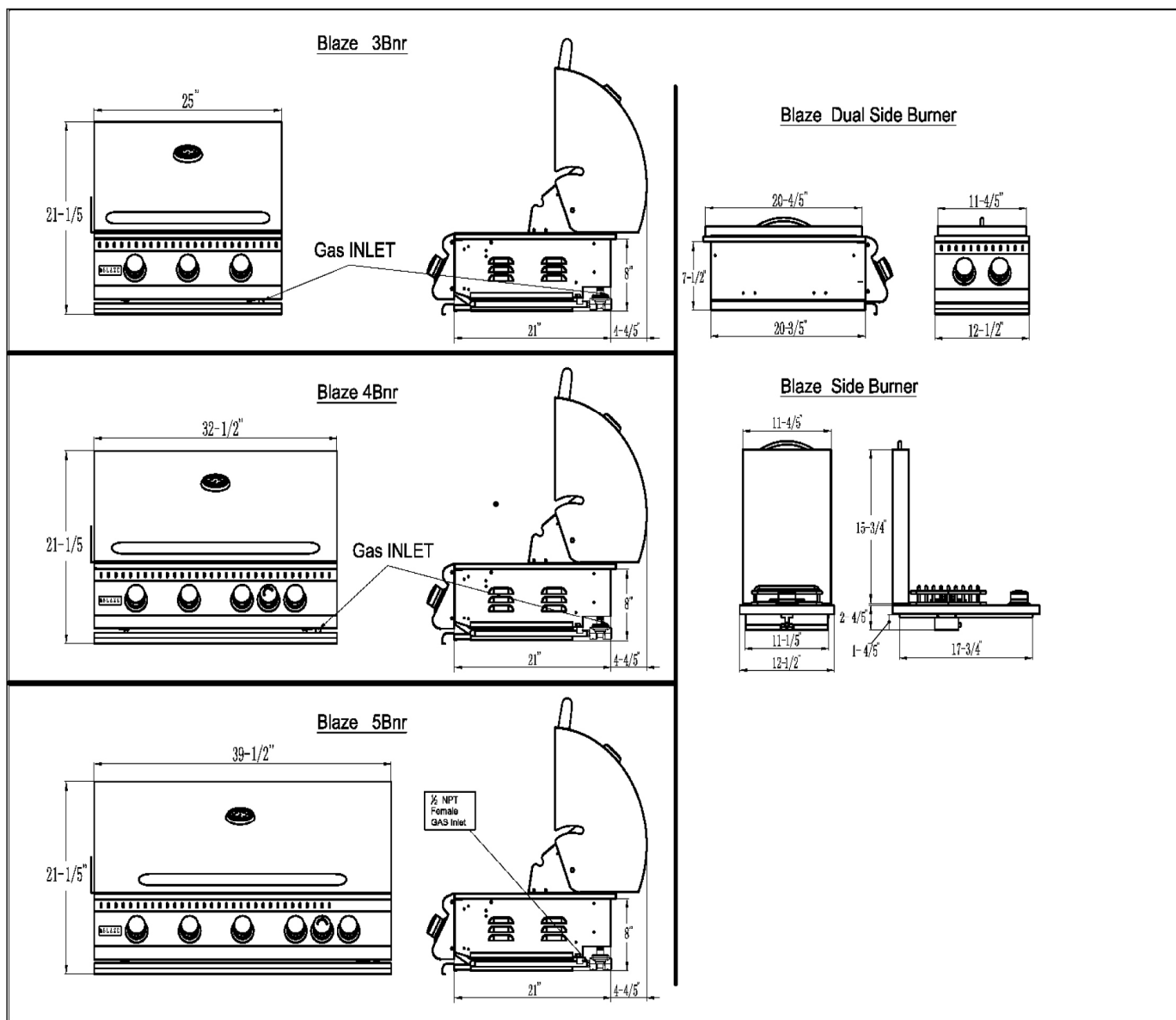
Connection Method for Dual Side Burner

When connecting your Side Burner to LP or NG No Regulator is required on the Side Burner.



BBQ SPECIFICATIONS

NOTE: "ALWAYS" have equipment measured by Contractor before building.



NOTE: Check with City and Fire department for Local Building Codes. A Permit may be required for outdoor Kitchen Construction.

ELECTRICAL PRECAUTIONS

Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

- the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance
- the cord should be arranged so that it will not touch hot surfaces, sharp edges or drape over the countertop or tabletop (where it can be pulled or tripped over unintentionally).

Outdoor extension cords should be used with products suited for outdoor use. They are surface marked with suffix letters "W" or "W-A" and with a tag stating "Suitable for Use with Outdoor Appliances".

To protect against electrical shock, the power cord and plug should be kept dry and off of the ground.

Do not clean this product with water spray; do not spray cleaners into the lamp socket area.

Do not operate any appliance with a damaged power cord or power plug, and do not operate any appliance after the appliance malfunctions or has been damaged in any manner. If this should occur, return the appliance to the nearest authorized service facility for examination, repair or adjustment.

Be certain your appliance is properly installed and grounded by a qualified technician in accordance with applicable codes. To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. The manufacturer cannot be held responsible for damages caused by the lack or inadequacy of an effective grounding system.

This appliance conforms to all uniform electrical safety codes and electrical grounding regulations. Install unit according to I.A.W. local codes or with National Electrical Code ANSI/NFPA 70 or CSA C22.1 in their absence.

General Safety and Care

NOTE: The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

- Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this grill or any other appliance.
- Do not store anything in the grill. Make sure food is not forgotten in the grill; forgotten items could melt or catch fire when the appliance is turned on.
- To prevent injuries, do not use accessories that are not recommended by the manufacturer.
- Before cleaning the appliance, disconnect the rotisserie and "trip" the circuit breaker.



- Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Winds blowing into or across the back hood gap, can cause poor performance and / or cause the control panel to get dangerously hot.
- Always open the grill hood carefully, using only the handle - the hood may be hot.
- Children should not be left alone or unattended in an area where any appliance is in use. They should never be allowed to touch, sit or stand on any part of the appliance.
- Do not store items of interest to children in cabinets above the grill or in the grill. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating appliances. Loose-fitting or hanging garments should never be worn while using the grill.
- Do not leave the grill unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a dry chemical or foam fire extinguisher.

UNIT INSTALLATION:

Your Blaze Series Grill comes pre-assembled and requires very little setup. We do however; recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.

Remove the unit from the box along with all accessories and check that no damage has occurred to the unit or any parts.

Burners: Check the burner tubes and remove any obstructions that may be in the ports or holes. Using cold water and a brush will be sufficient. Make sure all foreign particles are removed from the burner before use.

Make sure the air shutter on the burners is slightly opened (to about 1/8" for NG and 1/4" for LP).

WARNING

For proper operation, burners must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube shutter hole securely over the valve orifice and then secure with the cotter pin at the rear of the barbecue.

Lighting Instructions

WARNING

Before lighting the burners inspect the gas supply piping or hose. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Always keep your face and body as far away from the grill as possible when lighting.

Caution: Never operate the grill unattended.

Prior to using your grill, verify that all of the following is correct:

- ✓ The burner tube is free of any debris or obstruction.
- ✓ Installation of the proper gas type and regulator settings.
- ✓ The proper gas connection is complete.
- ✓ Minimum clearances are maintained.
- ✓ All packaging has been removed.
- ✓ All parts and components are properly in place.
- ✓ An installer-supplied manual gas shut-off valve is fully accessible.
- ✓ LP hose is clean and inspected for cuts, wear, abrasion, or leaks. Replace if necessary with a suitable UL, ETL or CSA Listed part with internally threaded connector.

LIGHTING YOUR GRILL

- Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the grill or checking the gas supply connections.
- Make sure that all gas connections are securely tightened and have been leak-tested with a soapy water solution - never with a flame!

FIRST TIME OPERATION

Before cooking with your grill for the first time, burn off any foreign matter and rid the unit of any odors by burning the unit on HIGH with the lid down for about 10 minutes. When lit, the flame should have a bluish color to it. It may have a tint of yellow and adjustment to the air shutters can be made to obtain a blue flame and proper gas glow. This grill should be preheated with the main burner control settings on HIGH for five minutes with the hood closed.

Lighting the Grill

1. Open the hood.
2. Use caution when lighting burners by standing as far away from the burners as possible.
3. To ignite burners, push the burner knob in and slowly rotate counter-clockwise to the high position.
4. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting and look for a flame through the cooking grids. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
6. Upon successful lighting, repeat the process on the other burners you wish to light.
7. To shut off the burners, rotate the knob and turn to OFF.
8. It is normal to hear a popping sound when the burners are turned off.

Manually Lighting the Grill

WARNING: Do not use standard matches or cigarette lighters to perform match-lighting procedures. Serious burns can occur and lighters can explode.

1. Open the hood.
2. If you have just attempted to light the burner, allow five minutes for any accumulated gas to dissipate.
3. Use caution by standing as far away from the burners as possible.
4. Light and insert a long stem match, holding it near the Lighting Tube.



5. Push in and turn the control knob to HIGH.
6. If the burner does not light after five seconds, turn the control knobs to the OFF position.

7. Wait five minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

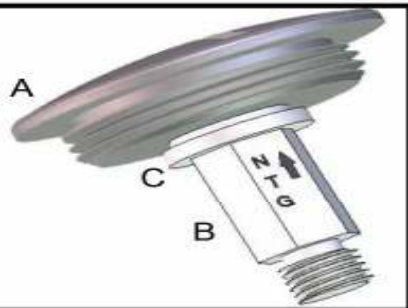
WARNING

“FLASHBACK” may occur in or around the burner tubers. Flashback exhibits a characteristic “whooshing” sound. If this should occur, immediately turn off your burners, then remove and clean them with soap, water and a brush until all foreign objects are removed.

Fuel Conversion – Gas Regulator:

- Currently all grills are supplied with a regulator set at 4” of water column pressure which is appropriate for use with Natural Gas.
- When converting to Propane Gas, the most common Propane canister used is a smaller sized portable canister (typically 5 gallons or 20 pounds).
- The pre-installed regulator will need to be removed and replaced with a low pressure hose and regulator with an outbound pressure set to approximately 11" of water column pressure. If an individual is intending on using Propane provided from a larger tank permanently installed on location, the regulator included with the grill can be converted for use with LP fuel (see NG-LP Regulator Conversion below).
- Please be aware that this included regulator can only withstand an inbound pressure of .5 PSI or roughly 14 inches of water column pressure. Any higher pressure on location will have to be further regulated before connecting to the regulator on the appliance. Please consult your local Propane gas provider to confirm the gas pressure on the supply line feeding the grill. With either setup, remember to always check for gas leaks after the job is complete (see checking for gas leaks).

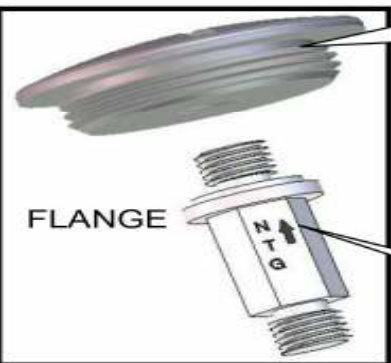
NG - LP Regulator Conversion



Cap is attached to regulator and in this picture it is shown as "set to Natural Gas".

Step 1: Remove Cap by Unscrewing it.

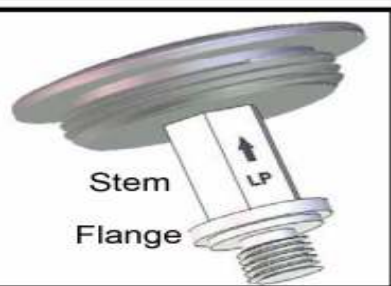
A= Cap B= Stem C= Flange



Step 2: Unscrew the Stem from the cap



Step 3: Turn the Stem 180° so that the Flange is at The Bottom.



Step 4: Screw the Stem back into the Cap and then reinstall the Cap/Stem Assembly back into the Regulator.

Note: Hand Tight Only.

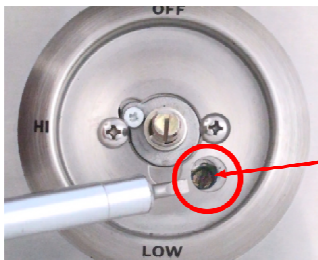
NOTE: for a "FULL" conversion make sure you replace all of the orifices located in the Valves including the Back Burner valve with the LP orifices provided in the Conversion Kit

Fuel (Gas) Conversion Instructions for BLAZE Gas grills.

CAUTION: This should only be performed by a licensed gas professional.

FUEL CONVERSION - Main Burners:

1. You must remove all cooking grids and flame tamers to expose the main burners in the grill.
2. On the bottom rear of each burner is a cotter pin. Remove cotter pin.
3. To remove burner, pull rod upwards and slide burner toward the rear of the grill. Repeat for each burner.
4. Where the burner was previously located, connecting to the main valve through the hole in the basin should now be empty space.
5. Inside the space you will find the end of the valve (toward the front of grill), with an orifice (brass fitting), screwed into the end of the valve stem.
6. Carefully remove the orifice with a 6mm socket set and extension. (These are extremely fragile! When unscrewing, be extremely gentle, for you could easily break the brass fitting and have to replace the valve).
7. Once the old orifice is removed, replace it with the new orifice, (repeat for all burners). When re-installing orifice, do not over tighten or you will strip the brass fitting. Little pressure is needed!!!
8. Replace burners and test for proper flame height. Flame should stand between $\frac{1}{4}$ " – $\frac{1}{2}$ " on LOW. (To adjust the LOW flame setting simply light the grill on the LOW setting and adjust the screw located under the knob on the front of the valve using a flat head screwdriver as seen in the diagram below.)



**Low flame setting
screw**

9. Inspect burners for proper flame appearance. The ideal flame appearance is one that is mostly blue and not lifting off of the burner surface. There is an air shutter found at the end of the burner (close to the valve) which can be either opened or closed to make adjustments to the flame's appearance. To adjust, remove the burner from the grill and loosen the phillips head screw holding the air shutter to the burner. If the flame is yellow, open the air shutter to make the flame bluer. If the flame is lifting off of the burner surface, slightly close the air shutter. Re-tighten the phillips head screw and re-install the burner to recheck the flame appearance. Repeat if necessary.

Rear Burner

For the Blaze 4 & 5 Burner, replace the back burner orifice by removing the plate on the rear of the BBQ and carefully removing the fitting. Replace with the provided conversion back burner orifice – large brass fitting (differs from small BBQ burner orifice).

Optional Infrared Sear Burner

How to Replace Conventional Burner with Infrared Sear Burner

- To install the optional infrared burner, begin by removing the far left cooking grid, flame stabilizing grid and zone divider.
- Remove conventional burner by first removing the cotter pin that holds it in place, located on the bottom rear of the burner. With the cotter pin removed, remove the conventional burner.
- Remove crossfire by removing the Phillips head screw in the middle that holds it in place. With the crossfire removed, place the infrared burner in place, leaving off the crossfire and flame tamer.
- Replace the heat zone divider and cooking grid.

Note: It is critical that the end of the infrared burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner.

For additional information, contact us at 866-976-9510 or go to Blazegrills.com.

Preheating the Infrared Burner

Always preheat the entire grill before cooking. If the grill is already hot from cooking, you should still preheat the infrared burner for 3 minutes. Never place food over the burner until it is fully preheated to avoid clogging the tiny ports and damaging the burner from grease drippings and food particles.

Infrared Burner Cleaning

To keep your infrared burner operating at maximum performance after each use, turn it on HIGH for 5-7 minutes with the hood open. This allows any food particles or grease drippings to burn away. Once your grill has cooled completely, use a soft brush or vacuum to remove any ash accumulation on the burner if necessary.

Cleaning Your Grill

NOTE: You should clean your grill after each use to maintain the overall appearance over the life of your grill. After the first use, it is normal for your grill to become discolored in certain areas from the heat produced by the burners.

Exterior Cleaning

When cleaning your grill, always scrub and polish in the direction of the stainless steel grain. Wipe down the exterior of the grill to remove any splatter or grease. Do not use harsh abrasives. Use a stainless steel cleaner to clean the exterior surface for a polished look. To remove baked-on foods, use a fine to medium grit non-metallic abrasive pad with a stainless steel cleaner to avoid specks of grease collecting in the grain causing the appearance of rust. Before installing the cover, always allow the surface to dry. DO NOT cover a damp grill.

Drip Tray

Clean the drip tray after each use. Once the grill has cooled completely, remove the tray by pulling it all the way out until it comes free. Clean the tray with hot soapy water and re-install. If using an oven cleaning agent, be sure to carefully follow the manufacturer's instructions to avoid damage to the stainless steel.

Heat Separators, Grilling and Warming Racks

To clean after each use, turn the grill on HIGH for 5-7 minutes with the hood closed. This allows any food particles or grease drippings to burn away. Brush components to remove any remaining charred materials.

Cast Stainless Steel Burners

The grill must be completely cooled before proceeding. Make sure the gas supply is off and all control knobs are in the "OFF" position. You must remove all cooking grids and flame tamers to expose the main burners in the grill. On the bottom rear of each burner is a cotter pin. Remove cotter pin. To remove burner, pull rod upwards and slide burner toward the rear of the grill. Repeat for each burner. To clean the burners, use a wire brush to clean the exterior of the burner. Free all clogged ports of obstructions with a small metal object. Clean out any debris through the air shutter and inspect the burner inlet to ensure it is free of any obstructions. Use a rod or pipe cleaner to remove any debris within the burner if necessary.

NOTE: Make sure each burner is properly placed after cleaning. It is very important to ensure the end of the burner is installed appropriately onto the gas valve to ensure gas flows safely into the burner. Failure to meet these conditions can cause dangerous conditions that can cause personal injury and/or property damage.

Warranty Registration

If you have purchased a Blaze Series Grill you must register your product within 30 days of purchase to validate the warranty and maintain your original receipt to get parts for the grill. You may register your grill at ***blazegrills.com*** by selecting Contact Us, and then selecting Register your Product. You may also fill out page 34 and mail to the address located at the bottom of the form. The warranty is for original owners only and cannot be transferred to new owners. You must retain your sales slip or invoice.

Installation, repair and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. All Natural and LP Gas grills must have a qualified installer complete the installation for the warranty to be in effect. The incorrect installation of the Blaze gas grill will void the warranty. Please call Blaze Outdoor Products for more information on correct installation of the gas grill.

Blaze Outdoor Products shall not be liable under this or any implied warranty for incidental or consequential damages and Blaze Outdoor Products liability is limited to the purchase price of the barbecue only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States and Canada only. No one else is authorized to perform any obligations under this warranty.

High cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides and salt can affect the Stainless Steel components and for these reasons, the limited warranties DO NOT COVER DISCOLORATION OR RUST, unless there is a loss of structural integrity on the grill components.

WARRANTY ON PARTS:

- Burners - Lifetime
- Cooking Grills - Lifetime
- Valves - 15 years
- Exterior Construction - Lifetime
- All other parts - 1 year

Contact Blaze Outdoor Products directly for all warranty parts and questions. Consumers are responsible for all labor and shipping cost associated with warranty parts. Please make sure to have your sales receipt information and product serial number located inside the grill on the left side panel.

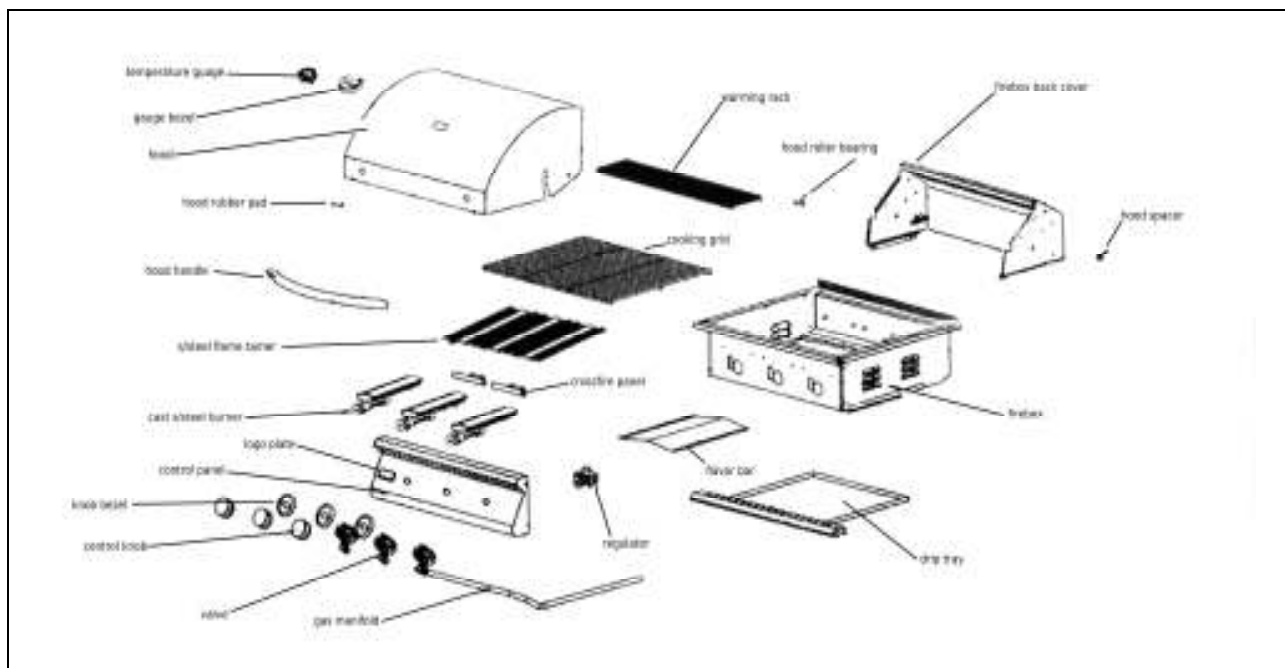
All replacement parts can be purchased through Blaze Outdoor Products or your local stocking dealer.

GRILL PARTS – WARRANTY ORDER

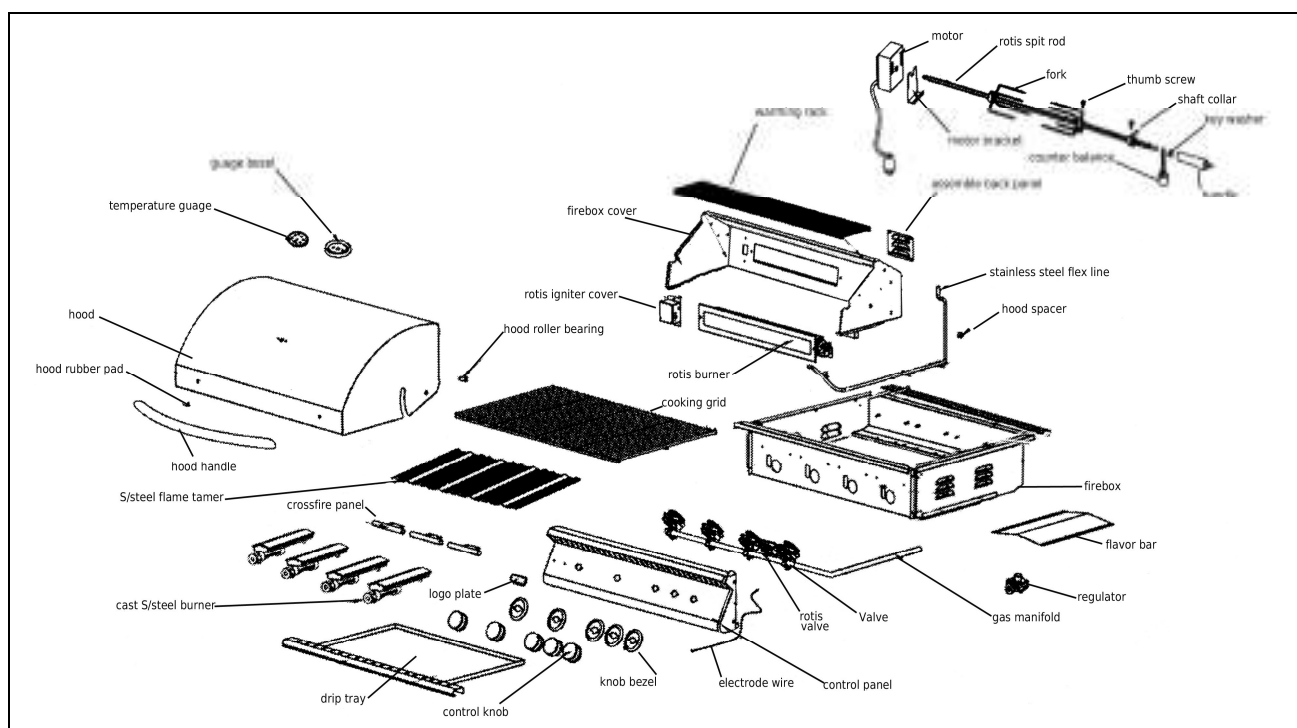
Assemble Back Panel	BLZ-32-026	3 Burner Hood Handle	BLZ-26-001
Cast Stainless Steel Burner	BLZ-32-030	4 Burner Hood Handle	BLZ-32-001
Control Knob	BLZ-32-037	5 Burner Hood Handle	BLZ-40-001
3 Burner Control Panel	BLZ-26-005	Hood Roller Bearing	BLZ-32-048
4 Burner Control Panel	BLZ-32-005	Hood Rubber Pad	BLZ-32-012
5 Burner Control Panel	BLZ-40-005	Hood Spacer	BLZ-32-015
Cooking Grid	BLZ-32-034	Key Washer	BLZ-32-RG
Counter Balance	BLZ-32-RI	Knob Bezel	BLZ-32-038
Crossfire Panel	BLZ-32-044	Logo Plate	BLZ-32-049
3 Burner Drip Tray	BLZ-26-022	Motor Bracket	BLZ-32-RB
4 Burner Drip Tray	BLZ-32-022	Regulator	BLZ-32-050
5 Burner Drip Tray	BLZ-40-022	4 Burner Rotis Burner	BLZ-32-041
4 Burner Electrode Wire	BLZ-32-042	5 Burner Rotis Burner	BLZ-40-041
5 Burner Electrode Wire	BLZ-40-042	Rotis Handle	BLZ-32-RH
3 Burner Firebox	BLZ-26-020	Rotis Igniter Cover	BLZ-32-016
4 Burner Firebox	BLZ-32-020	Rotis Motor	BLZ-32-RA
5 Burner Firebox	BLZ-40-020	4 Burner Rotis Spit Rod	BLZ-32-RC
3 Burner Firebox Cover	BLZ-26-006	5 Burner Rotis Spit Rod	BLZ-40-RC
4 Burner Firebox Cover	BLZ-32-006	Rotis Valve	BLZ-32-029
5 Burner Firebox Cover	BLZ-40-006	Shaft Collar	BLZ-32-RF
3 Burner Flavor Bar	BLZ-26-008	Stainless Steel Flame Tamer	BLZ-32-051
4 Burner Flavor Bar	BLZ-32-008	4 Burner Stainless Steel Flexline	BLZ-32-039
5 Burner Flavor Bar	BLZ-40-008	5 Burner Stainless Steel Flexline	BLZ-40-039
Fork	BLZ-32-RD	Temperature Gauge	BLZ-32-031
3 Burner Gas Manifold	BLZ-26-036	Thumbscrew	BLZ-32-RE
4 Burner Gas Manifold	BLZ-32-036	Valve	BLZ-32-028
5 Burner Gas Manifold	BLZ-40-036	3 Burner Warming Rack	BLZ-26-033
Gauge Bezel	BLZ-32-032	4 Burner Warming Rack	BLZ-32-033
3 Burner Hood	BLZ-26-002	5 Burner Warming Rack	BLZ-40-033
4 Burner Hood	BLZ-32-002		
5 Burner Hood	BLZ-40-006		

Email Orders to: customerservice@BlazeGrills.com

BLAZE 3 Burner



BLAZE 4 & 5 Burner



Note: Add one burner, one flame tamer, one heat separator and one grid for the Blaze 5 Burner.

SIDE BURNER PARTS – WARRANTY ORDER

Single Side Burner – 1 Burner

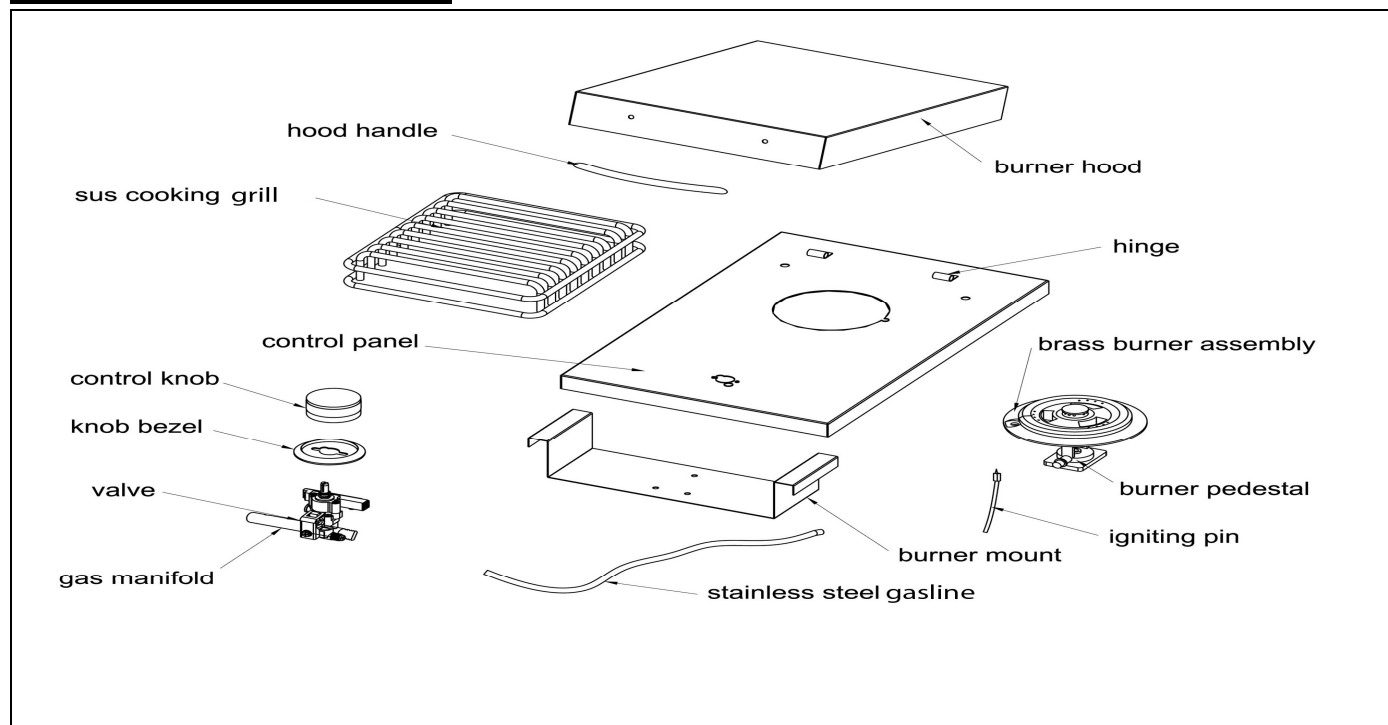
SS Burner Hood	BLZ-SB-001
SS Burner Hood Handle	BLZ-SB-002
SS Control Panel Hinge	BLZ-SB-003
SS Brass Burner Assembly	BLZ-SB-004
SS Brass Burner Pedestal	BLZ-SB-005
SS Igniting Pin	BLZ-SB-006
SS Burner Mount	BLZ-SB-007
SS Stainless Steel Gasline	BLZ-SB-008
SS Gas Manifold	BLZ-SB-009
SS Valve	BLZ-SB-010
SS Knob Bezel	BLZ-SB-011
SS Control Knob	BLZ-SB-012
SS Control Panel	BLZ-SB-013
SS Cooking Grill	BLZ-SB-014

Double Side Burner – 2 Burners

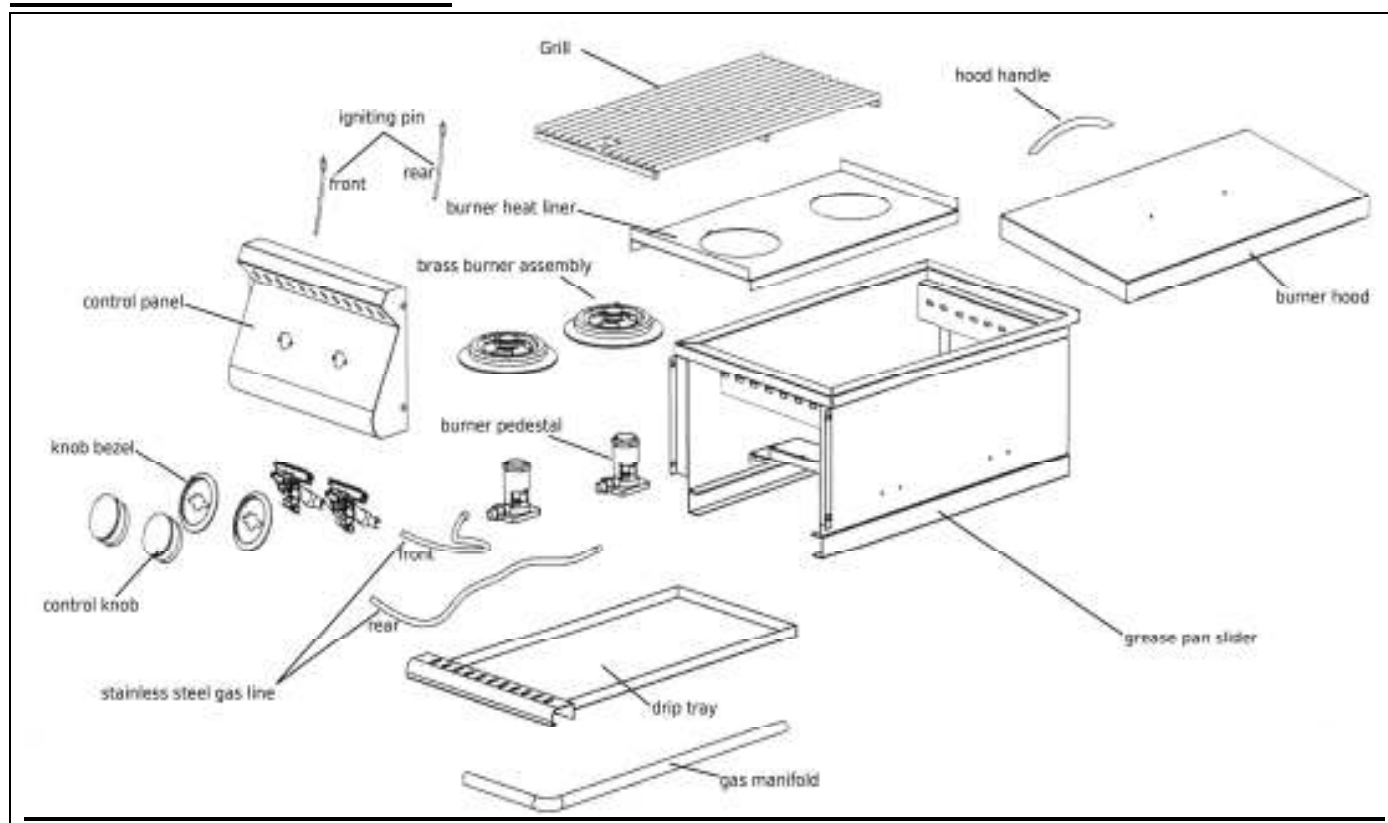
DS Burner Hood	BLZ-DSB-001
DS Burner Hood Handle	BLZ-DSB-002
DS Grease Pan Slider	BLZ-DSB-020
DS Gas Manifold	BLZ-DSB-009
DS Drip Tray	BLZ-DSB-022
DS Front Stainless Steel Gasline	BLZ-DSB-015
DS Rear Stainless Steel Gasline	BLZ-DSB-016
DS Valve	BLZ-DSB-010
DS Burner Pedestal	BLZ-DSB-005
DS Control Knob	BLZ-DSB-012
DS Knob Bezel	BLZ-DSB-011
DS Front Igniting Pin	BLZ-DSB-017
DS Rear Igniting Pin	BLZ-DSB-018
DS Cooking Grill	BLZ-DSB-014
DS Brass Burner Assembly	BLZ-DSB-004
DS Burner Heat Liner	BLZ-DSB-019

Email Orders to: customerservice@BlazeGrills.com

Blaze Side Burner – 1 Burner



Blaze Side Burner – 2 Burner



Locating the Product Serial Number:

The serial number for your BLAZE appliance is located on the left hand side of the Firebox. You will need this number to properly register your grill and activate coverage. Write this information in the space provided below for your records

Barbecue model: _____

Barbecue serial number: _____

Type of fuel being used: ☐ Propane ☐ Natural Gas

Date purchased: _____

Date installed: _____

Blaze dealer's name & address: _____

Blaze dealer's phone number: _____

Blaze Product Registration

Please take a minute to let us know what you bought. This makes sure we keep you up to date and have your info ready if you ever need warranty help!

Name

First _____ **Last** _____

Email _____

Phone _____

Street Address _____

Address Line 2 _____

City _____ **State / Province / Region** _____

Zip / Postal Code _____ **Country** _____

What is the model number of the Blaze Product purchased?

What is the serial number on the Blaze product (only on grills and side burners)?

Where did you buy your Blaze product?

Mail To:

Blaze Outdoor Products
Warranty Registration
10920 Coursey Blvd
Baton Rouge, LA 70816