



Where grilling starts and flavor begins.

BLAZE PROFESSIONAL

USE & CARE MANUAL

FOR LIQUID PROPANE & NATURAL GAS
FOR OUTDOOR USE ONLY

PLEASE RETAIN FOR YOUR REFERENCE AND WARRANTY
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USE & CARE GUIDE

BLZ-3PRO(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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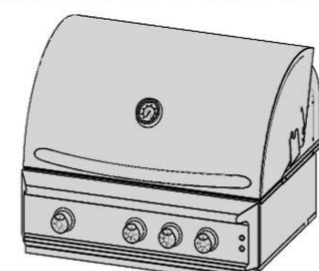


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THIS MANUAL APPLIES TO THE FOLLOWING BLAZE GRILLS:

Model: BLZ-3PRO LP / BLZ-3PRO NG	
	
Cutout Dimensions	32 1/4"W x 23 5/8"D x 10 1/2"H
Main Burner Output	22,500/Bnr
Infrared Back Burner	10,000 Btu
Total BTU	77,500 Btu
Primary Ignition	Flame Throw Ignition
Secondary Ignition	Lighting Tube
Cooking Dimensions	Primary 629 Sq inches Warming Rack 205 Sq Inches
Flame Tamers	Stainless Steel
Zone Cooking	Heat Separators
HD Rotisserie Kit (Motor & Forks)	Included
Main Burner	#304 Cast Stainless Steel
Gas Type	LP or NG
Warranty	<ul style="list-style-type: none"> *Lifetime - Defects in manufacturing and workmanship. Cooking grids, stainless housing as well as the stainless burners against rust-through. *15 Years - Control valves *10 Years Flame Tamers *5 Years Heat Separators *1 Year - all other components including all Rotisserie Parts *Appliances must be registered within 30 days of purchase to validate this warranty *see warranty section for details

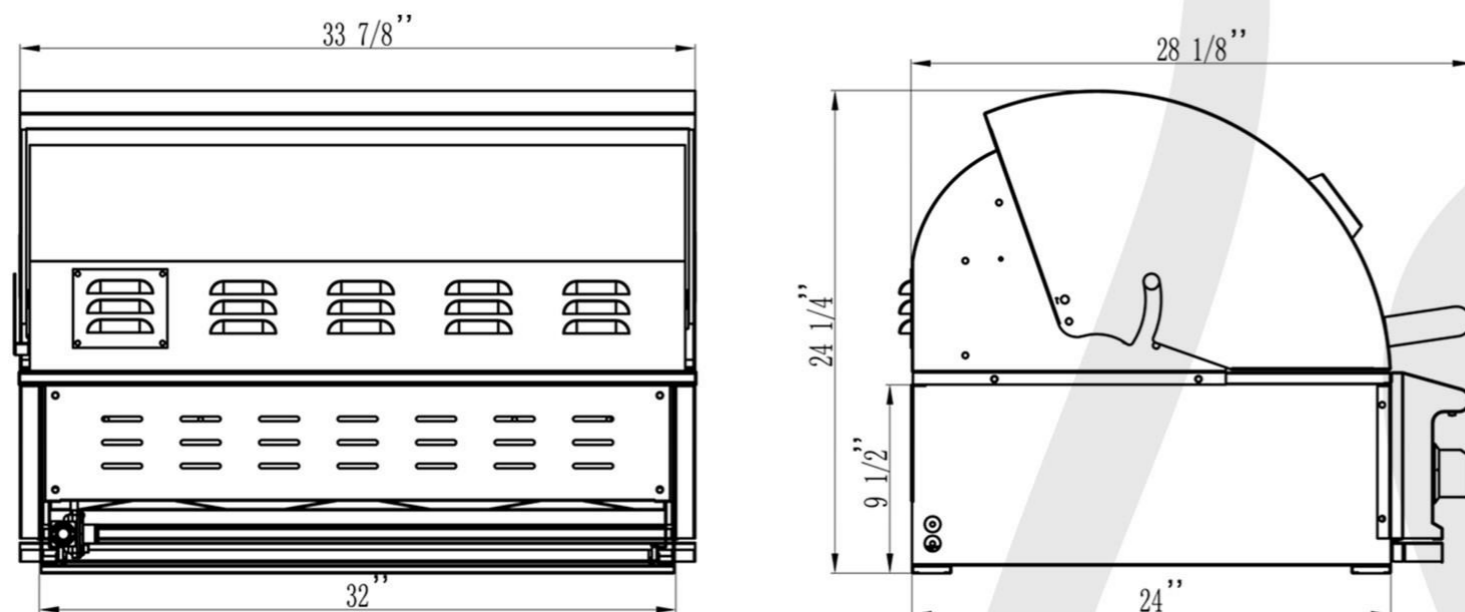




BBQ SPECIFICATIONS

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

BLZ-3PRO(NG/LP)



BLAZE PRO 3BNR - BUILDING DIMENSIONS

MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT
BLZ-3PRO	3 Burner Model	32 1/4"	23 5/8"	10 1/2"

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General Safety and Installation Warnings

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

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

⚠ WARNING

To reduce the risk of fire, electric shock, or injury, read and follow these basic precautions before installing/operating your appliance.

APPLIANCE INSTALLATION

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

If installation is planned in an area with no local codes, the gas appliance 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 appliance 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.

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IMPORTANT: Consult the AHJ (Authority having jurisdiction) or local contractor if any uncertainty with information in the manual

⚠ WARNING

This unit is for outdoor use only!

Do not operate in a building, garage or any other enclosed areas. This could result in carbon monoxide buildup which could result in injury or death.

⚠ 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 appliance.

BEWARE OF SPIDERS

CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE EACH USE.



Spiders and small insects occasionally spin webs or make nests in the burner tubes. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH-BACK" it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary.

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.

NOTE: Check with city and fire department for local building codes. A permit may be required for outdoor kitchen construction

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Location of Appliance

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

- **Clearance from Combustibles:** Ensure your appliance 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 appliance.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the appliance, grill cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up.
- **Firm Level Surface:** Use your appliance only on a firm level surface. This appliance is not designed for recreational vehicles, and should not be installed on a boat or marine craft.
- **Protection from Weather:** Keep the appliance protected from adverse weather, including rain and high winds. Allow clear access to the entire gas supply hose and regulator.
- **Maintenance Access:** When your appliance 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. Consult the AHJ (Authority Having Jurisdiction) or local contractor of any uncertainty.

Please read all instructions before installing or operating your gas appliance to prevent injury and appliance damage.

- All gas appliances will get hot during use. Use extreme caution when operating the appliance.
- Do not touch hot surfaces. Always use the handle to open or close the appliance.
- Close supervision is necessary when this or any appliance is used near children. Keep children away from the appliance during operation and until the appliance has cooled off.
- Do not store any LP cylinder or tank not connected for use with the appliance, in the area of this appliance or any other appliance. Never store an LP cylinder or tank indoors, or within the reach of children.
- Never test the appliance for gas leaks using a lighted match or any other open flame; see leak test procedures using soap/water solutions – see section on Leak Testing.
- The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.
- Never light the appliance 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 appliance.

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- Use cooking utensils with wood handles and insulated oven mitts when operating the appliance.
- Do not store anything in the appliance. Make sure food is not forgotten in the appliance; 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 appliance 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 appliance 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 appliance or in the appliance. Children climbing on the appliance to reach these items could be seriously injured.
- Wear proper clothing when operating this appliance. Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not leave the appliance unattended while in use.
- Do not use water on grease fires! A violent steam explosion may result. Instead, smother the fire with a multipurpose ABC extinguisher.

Electrical Safety and Installation Warnings

Extension cords 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.

Gasoline, lighter fluid or other flammable liquids and vapors should never be stored in the area of this appliance or any other appliance.

Before installation or service, disconnect the power supply to the work area by removing the fuse, "tripping" the circuit breaker, or unplugging the unit.

NOTE: Use a 15 AMP Breaker with GFI protection

Note: This grill uses a "Transformer" to provide power to the LED lights and internal lights. This diagram A provides you with the connection information.

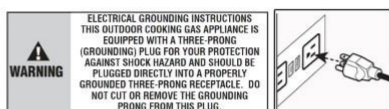


DIAGRAM A



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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 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.

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.

Gas Safety and Installation Warnings

- Always check the Rating Plate to make sure the gas supply you are hooking up to is the gas type the appliance is manufactured for.
- Check the rating label on the left hand side of the unit.



RATING PLATE LOCATION

- 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. Check for gas leaks.
- Gas Specifications: Be sure that the gas supplied to the appliance conforms to the model you

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purchased. A Natural Gas appliance requires natural gas to operate; an LP appliance requires liquid propane gas to operate.

- Never connect the appliance to an unregulated gas supply line. Appliances operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.
- Appliances 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.
- Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 11" water column pressure.
- Please contact your dealer and use a licensed contractor or installer to convert your appliance to the different gas type.

The self-contained LP system appliance 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.

IMPORTANT: Never connect the appliance 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 appliance is fitted with a shut off valve conveniently positioned near the appliance and giving ease of access.

The appliance 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 appliance 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).

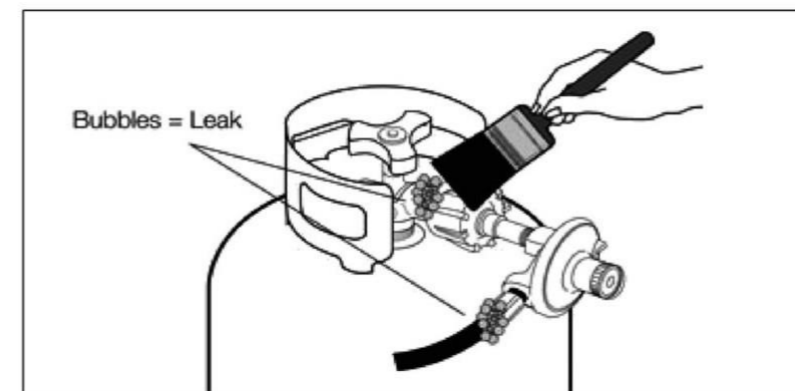
Checking for Gas Leaks

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 appliance 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 appliance.
 - 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 resealing with thread sealant or Teflon tape, removing sealant or tape in the event of a flared connection 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 appliance 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 appliance.
- Call an authorized gas appliance service technician or an LP gas dealer.
- Do not use the appliance until the leak is corrected.

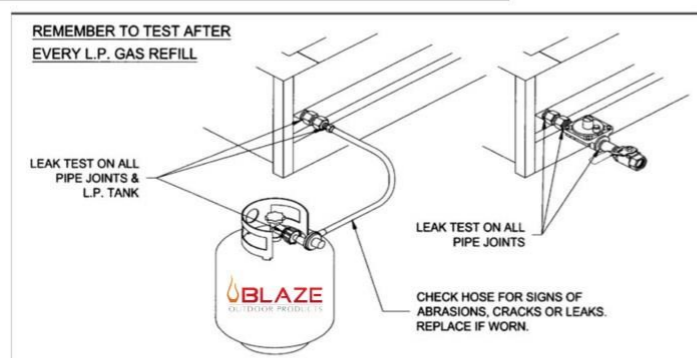


Leak Testing

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.



Gas Connections

UNPACKING UNIT:

Your Blaze Appliance 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 3/4" for NG and 1/4" for LP).



Natural Gas Requirements

- Connect a suitable natural gas flex connector to the grill regulator located on the rear right corner of the appliance. It is recommended to use a flex connector with a minimum of a 1/2" diameter or larger.
- Seal all non-flared fittings with thread sealant or Teflon tape.
- Check the appliance 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.

Liquid Propane (LP) Gas and Tank Requirement

- 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 appliance 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.

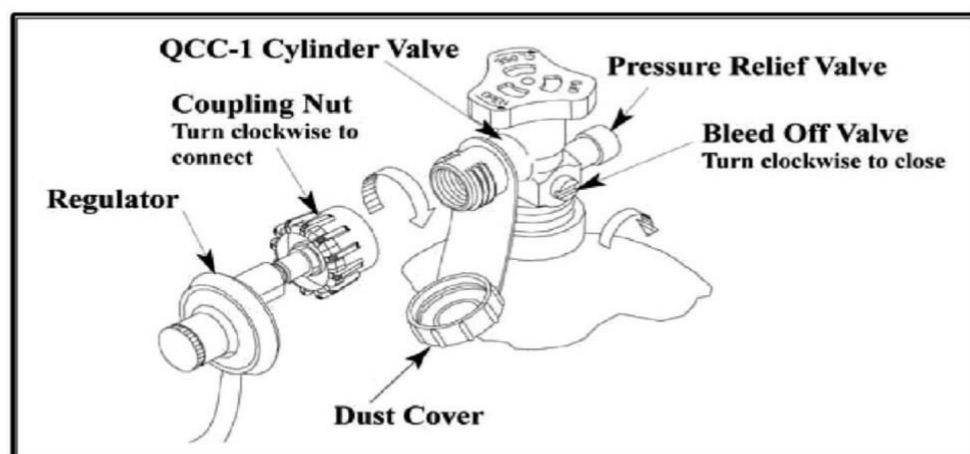




If one is not already available, it is recommended that an ON-OFF shutoff valve be installed at the gas supply source, and that the gas supply be turned off when either Natural Gas or LP Gas appliances are not in use.

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.



Installing the Appliance in a BBQ Island

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

The island must be made out of non-combustable material. In the event it is combustable, the use of the optional insulated jacket is required.

Before installing an appliance in any island cut out, make sure that the opening is not bigger than the outside frame of the appliance unit. The appliance 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 appliance is installed.

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



the cut out. If the gas line connection is accessible when the appliance installed, slide the appliance into the cut out and then attach the gas line.

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

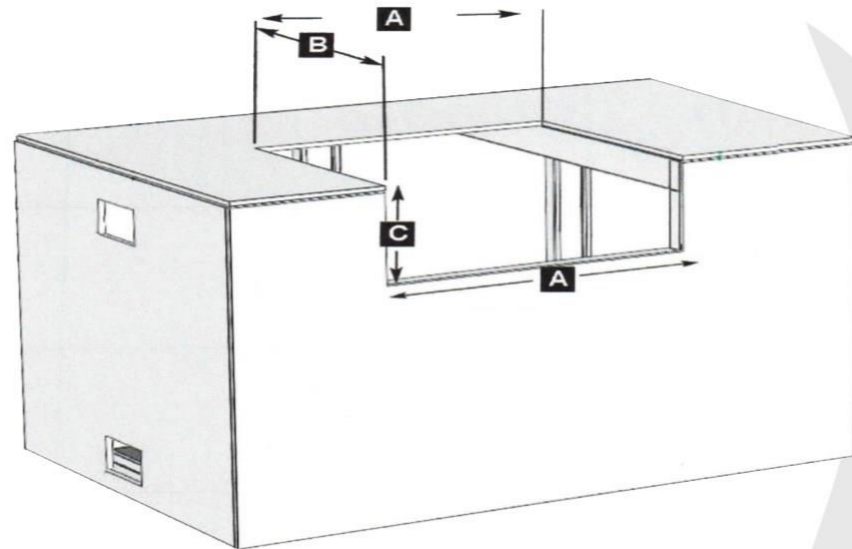
Keep your fingers away from where the appliance will be supported on counter. Your fingers could become trapped and serious injury could occur.

Check to make sure the appliance is level and is supported around the entire outside edge. If the appliance 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.



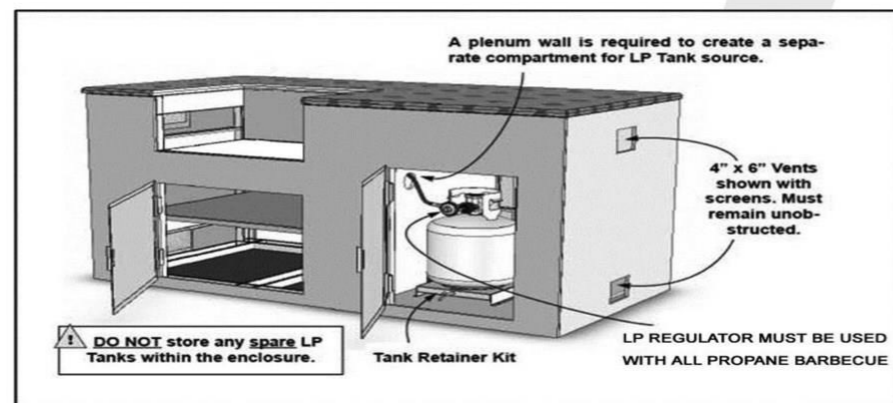
BUILDING BBQ SPECIFICATIONS



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

Minimum clearance to adjacent combustible construction at 18" from sides & 18" from back

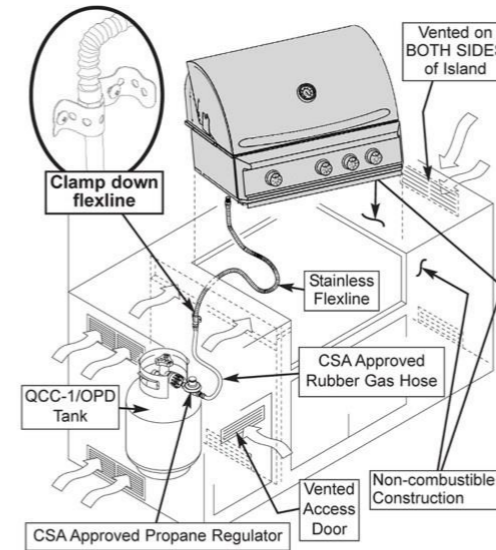
MODEL	DESCRIPTION	WIDTH (A)	DEPTH (B)	HEIGHT (C)
BLZ-3PRO	3 Burner Model	32 1/4"	23 5/8"	10 1/2"



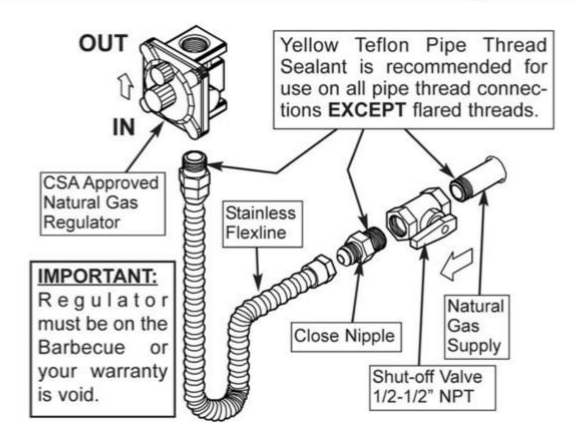
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Installation Method for Propane



Installation Method for Natural Gas



FIRST TIME OPERATION

⚠ 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 appliance unattended.

Prior to using your appliance, 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.



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- ✓ Check for gas leaks.
- ✓ 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 the Appliance

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. (For rear burner, a slower turn of the knob is necessary. This allows gas to accumulate in the rear burner to achieve ignition.)
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.

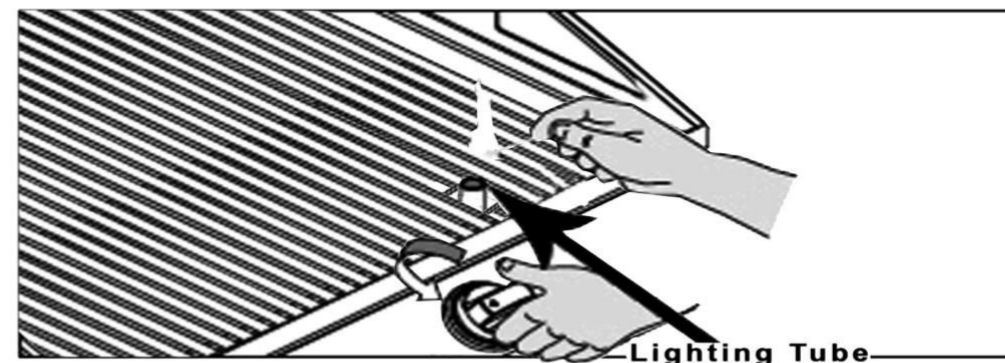
If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

Before cooking with your appliance 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 mostly blue 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 appliance should be preheated before cooking with the main burner control settings on HIGH for five minutes with the hood closed.

Manually Lighting the Appliance

WARNING: Do not use standard size 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. Hold your open flame to the top of 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 tubes. 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.

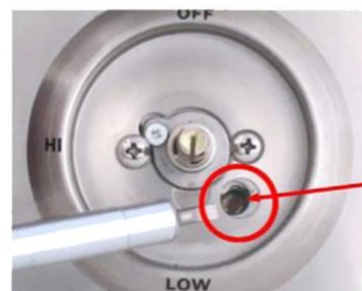
Initial (First Time Only) Flame Adjustment

- Become familiar with the safety instructions at the front of this manual. Do not smoke while lighting the appliance 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!
- With the cooking grids and flame tamers removed, light the main burners and run them on the high setting.
- 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 appliance 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.

- Turn burners to low flame setting and test for proper flame height. Flame should stand between ¼" – ½" on LOW. (To adjust the LOW flame setting simply light the appliance 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

Cleaning Your Appliance

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

Exterior Cleaning

When cleaning your appliance, always scrub and polish in the direction of the stainless steel grain. Wipe down the exterior of the appliance 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 and cool.

DO NOT cover a damp or hot appliance.

Drip Tray

Clean the drip tray after each use. Failure to do so could result in a fire. Once the appliance 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, Flame Tamers, Grilling and Warming Racks

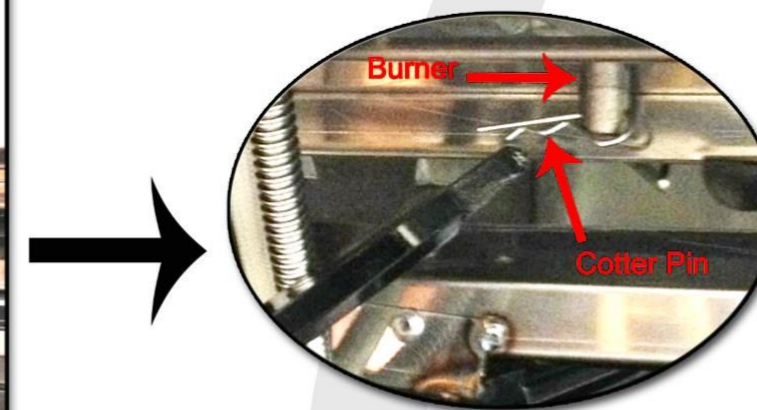
To clean after each use, turn the appliance on HIGH for 5 minutes with the hood closed. This allows any food particles or grease drippings to burn away. Brush components to remove any remaining charred materials.

Cast Stainless Steel Burners

The appliance 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 appliance. 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 appliance. 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.

Cotter Pins located at the rear of the BBQ under the frame holding burners in place. (Diagram A.1)

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.



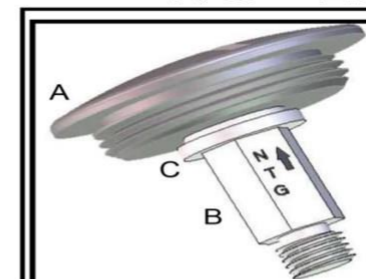
Fuel Conversion

Gas Regulator:

- Currently all NG grills are supplied with a Convertible LP/NG regulator that is appropriate for use with Natural gas or Propane
- 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 Converted to LP and connected 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).



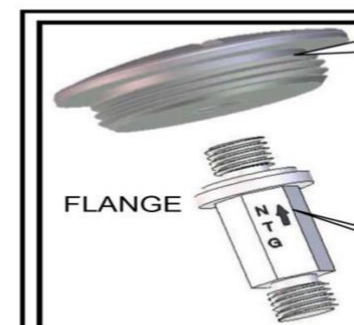
NG - LP Regulator Conversion



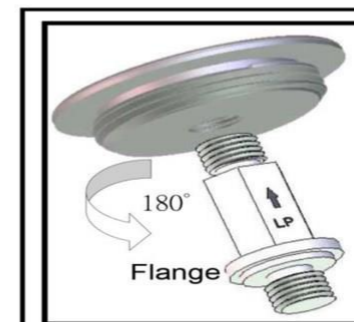
Cap is attached to regulator and in this picture it is shown as "set to Natural Gas".

Step 1: Remove Cap by Unscrewing it.

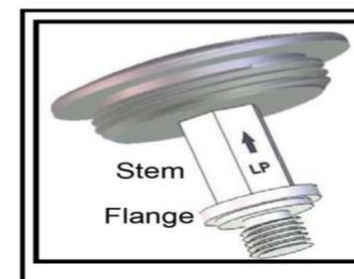
A= Cap B= Stem C= Flange



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.

Main Burners:

1. You must remove all cooking grids and flame tamers to expose the main burners in the appliance.
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 appliance. 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 appliance), 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 the orifice, do not over tighten or you will strip the brass fitting. Little pressure is needed!!!
8. 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 appliance 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 3 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).



If you have purchased a Blaze 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 appliance. You may register your appliance at blazegrills.com by selecting Support, and then selecting Register your Product. You may also fill out page 30 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 appliances must have a qualified installer complete the installation for the warranty to be in effect. The incorrect installation of the Blaze gas appliance will void the warranty. Please call Blaze Outdoor Products for more information on correct installation of the gas appliance.

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 appliance 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 appliance components.

WARRANTY ON PARTS:

- Main Burners - Lifetime
- Cooking Grills - Lifetime
- Valves - 15 years
- Grill Body - Lifetime
- All other parts - 1 year
- Flame Tamers - 10 years
- Heat Zone Separators - 5 years
- Rotisserie Parts & Motor - 1 years

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 appliance on the left side panel.

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



GRILL PARTS

Contact Information for PARTS

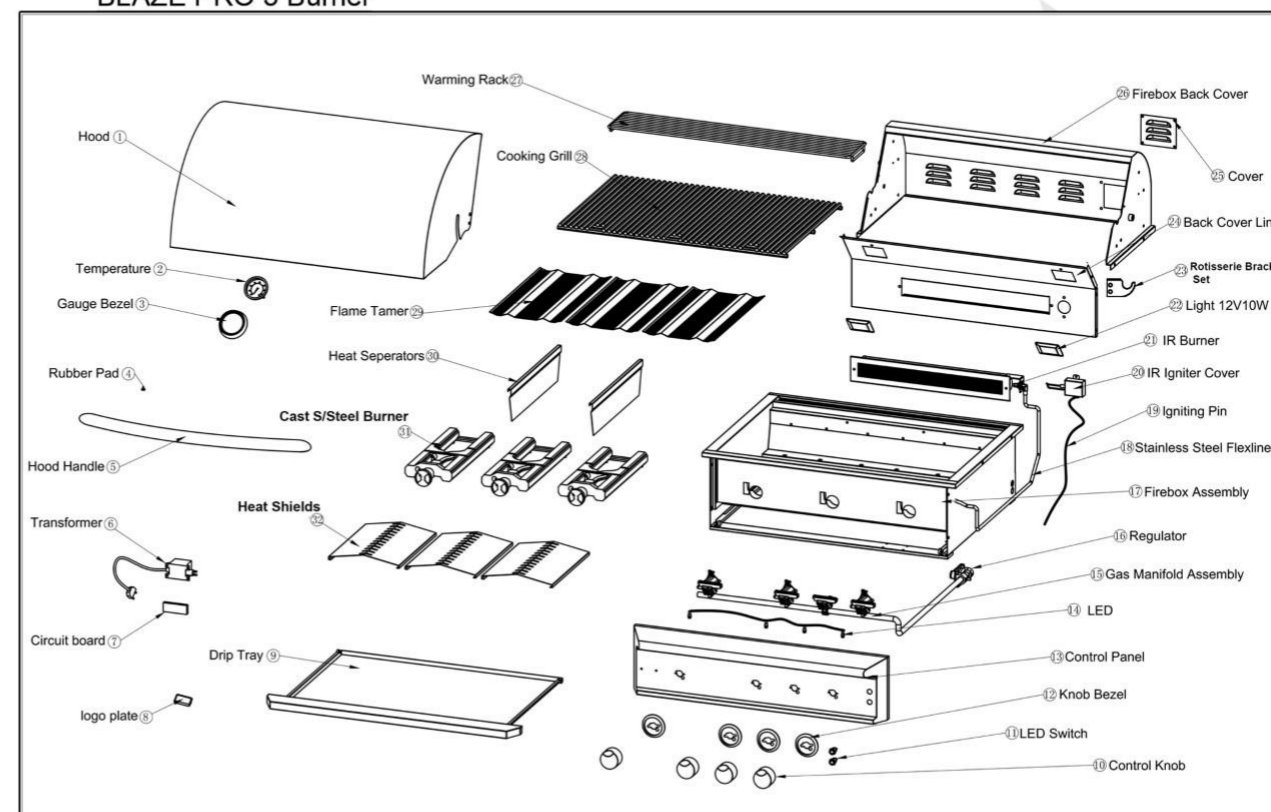
Blaze Outdoor Products: 7655 Airline Hwy Baton Rouge, LA 70814 USA

Phone: 866-976-9510 email: customerservice@BlazeGrills.com

1	3 Burner Hood	BLZ-3PRO-026
2	Temperature Gauge	BLZ-3PRO-027
3	Temperature Gauge Bezel	BLZ-3PRO-028
4	Rubber Pad	BLZ-3PRO-029
5	3 Burner Hood Handle	BLZ-3PRO-030
6	Transformer	BLZ-3PRO-031
7	Circuit Board	BLZ-3PRO-032
8	Blaze Professional Badge	BLZ-3PRO-033
9	3 Burner Drip Tray	BLZ-3PRO-034
10	Main Control Knob	BLZ-3PRO-035
10	Rear Burner Control Knob	BLZ-3PRO-036
11	LED Switch	BLZ-3PRO-037
12	Control Knob Bezel	BLZ-3PRO-038
13	3 Bnr Control Panel	BLZ-3PRO-039
14	3 Bnr LED Assembly	BLZ-3PRO-040
15	3 Burner Gas Manifold	BLZ-3PRO-041
16	LP/NG Regulator	BLZ-3PRO-042
17	3 Burner Firebox	BLZ-3PRO-043
18	S/Steel Flexline	BLZ-3PRO-044
19	Igniter Assembly	BLZ-3PRO-045
20	Rear Burner Igniter Cover	BLZ-3PRO-046
21	3 Bnr Rear Rotisserie Burner	BLZ-3PRO-047

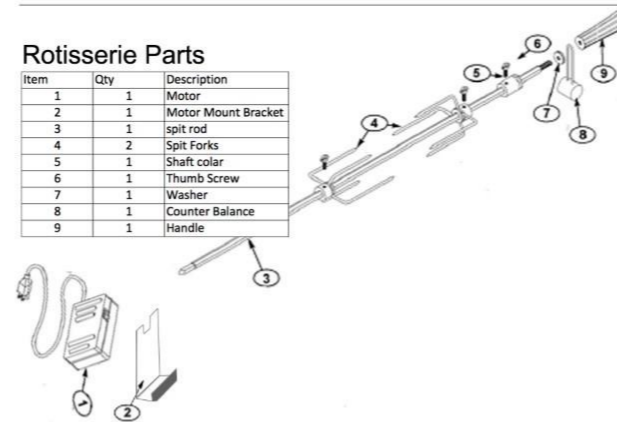
22	Hood Light Housing	BLZ-3PRO-048
23	Rotisserie Bracket Set	BLZ-3PRO-049
24	3 Burner Back Cover Liner	BLZ-3PRO-050
25	Access Cover	BLZ-3PRO-051
26	3 Burner Firebox Cover	BLZ-3PRO-052
27	3 Burner warming Rack	BLZ-3PRO-053
28	3 Burner Cooking Grill	BLZ-3PRO-054
29	HD Flame Tamer	BLZ-3PRO-055
30	Heat Separator	BLZ-3PRO-056
31	Cast S/Steel Burner	BLZ-3PRO-057
32	Heat Shields	BLZ-3PRO-058
	Main Valve	BLZ-3PRO-059
	Rear Burner Valve	BLZ-3PRO-060
	Main Burner Orifice NG	BLZ-3PRO-061
	Main Burner Orifice LP	BLZ-3PRO-062
	Rear Burner Orifice LP	BLZ-3PRO-063
	Rear Burner Orifice NG	BLZ-3PRO-064
	Valve Grommet	BLZ-3PRO-065
	Flashtube	BLZ-3PRO-066
	Hood Light Bulb 12V 20W	BLZ-3PRO-067
	Hood Light Glass	BLZ-3PRO-068

BLAZE PRO 3 Burner



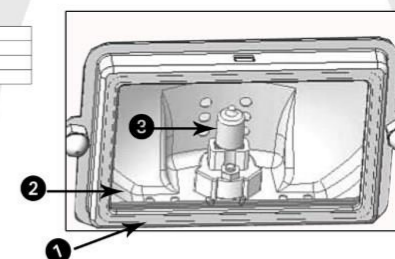
Rotisserie Parts

Item	Qty	Description
1	1	Motor
2	1	Motor Mount Bracket
3	1	spit rod
4	2	Spit Forks
5	1	Shaft collar
6	1	Thumb Screw
7	1	Washer
8	1	Counter Balance
9	1	Handle



BBQ Light Parts

Item	Qty	Description
1	1	Housing
2	1	Glass
3	1	Light Bulb





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 appliance and activate coverage. Write this information in the space provided below for your records

Appliance model: _____

Appliance 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?

OPTION 1

Photocopy & Mail to:
Blaze Outdoor Products
Warranty Registration
7655 Airline Hwy
Baton Rouge, LA 70814 USA

OPTION 2

Take a Picture and email to:
customerservice@blazegrills.com

OPTION 3

Register Online at:
<http://www.blazegrills.com/support/register-your-product/>



Blaze Grills is proud to have world famous chef Tony Matassa on our team of Professional Equipment testers. Having a Pro cook on our Professional Series Gas Grills showed us what this amazing grill can do. Please enjoy some of Chef Tony's best recipes.



RIBEYE ROAST



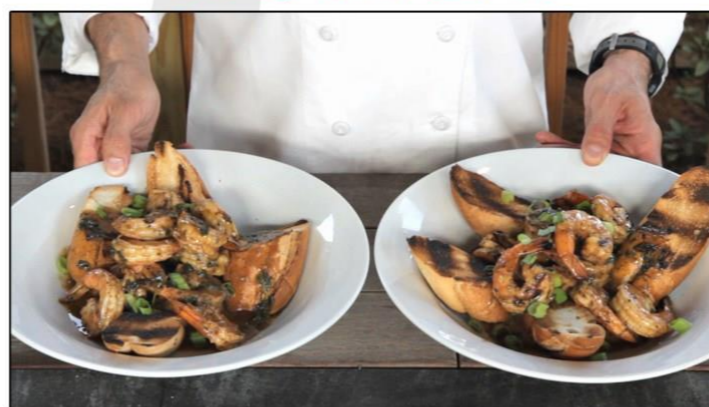
CHICKEN WINGS



MOZZARELLA BASIL BURGERS



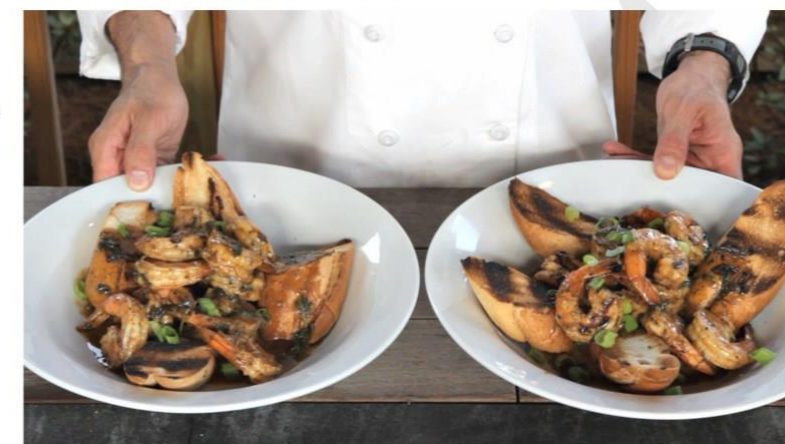
NEW ORLEANS STYLE BBQ SHRIMP



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NEW ORLEANS STYLE BBQ SHRIMP



Servings: Appetizer - 4 Main Courses - 2

Ingredients:

Colossal Shrimp	1 1/2 Lbs
French Bread	1 - 2 Loaves
Flat Shish Kabob Skewers	1 pack
For marinade:	
Creole Seasoning Blend	2 Tbsp.
Olive Oil	1/4 Cup
Lemon Juice	1 Tbsp
Garlic Paste	3 Cloves
Dry White Wine	1/2 Cup
For Sauce	
Yellow Onion Diced	1/2 Each
Garlic Paste	3 Cloves
Dry White Wine, For Deglaze	1/2 Cup
Dry White Wine, End Of Sauce	3/4 Cup
Lemon, Quartered	1 Each
Bay Leaf	1 Each
Creole Seasoning Blend	1 Tbsp.
Worchtershire Sauce	1/4 Cup
Old Bay Seasoning	1/4 Tsp
Fine Ground Black Pepper	1/2 Tsp
Salt	To Taste
Fresh Parsley, rough chopped	1/4 Bunch
Unsalted Butter, diced	1 1/2 Sticks
For Creole Seasoning Blend - (Makes 1 1/2 Cups)	
Roasted Garlic Powder	1/4 Cup
Onion Powder	2 Tbsp.
Dry Basil	1/4 Cup
Dry Thyme	2 Tbsp.

First, peel and devein your shrimp, leaving the tails on. Reserve the peels for later, they will be used in the stock.

To Prepare the Marinade: Combine lemon juice, extra virgin olive oil, creole seasoning blend, white wine, fresh garlic paste in a mixing bowl. Finish the marinade with salt and fresh cracked black pepper to taste. Whisk well to combine.

Add Shrimp to the marinade, toss well to coat. Set aside while preparing the sauce.

For the Sauce: Add olive oil to the pan; sauté the onion for 1.5 minutes over a burner at medium high heat. Next, add garlic paste, stirring frequently for about 45 seconds. Deglaze the pan with white wine and add the Worchtershire sauce, and quartered lemon. Turn your burner to low and add shrimp peels. Stir everything around and add creole seasoning blend, ground black pepper, old bay seasoning, and bay leaf. Stir and let simmer for 6-8 minutes. Finally, add white wine, and simmer for 2 more minutes. Turn off the burner, and begin prepping shrimp for the grill.

To Prepare Shrimp: Thread about 5 shrimp on flat skewers, leaving space between each so that they grill and do not steam.

After Preparing Shrimp: Strain sauce into a bowl and press out remaining juices with spatula. Pour the strained sauce back into the pan and set aside.

Toast slices of French bread over the grill preheated to medium heat (350°). Grill for about 30 seconds per side until toasted.

To Grill Shrimp:

Place your shrimp directly on the grids, of your grill set up for direct medium heat (350°). Grill them for 2 - 2.5 minutes on the first side and turn them over. Grill for 2 additional minutes on the second side and remove the shrimp skewers to a pan or platter. (Ensure shrimp are cooked until flesh is pearly and opaque)

Bring the strained sauce back to a simmer, and add fresh chopped parsley. Stir and begin whisking in several pieces of cold diced butter at a time. Add the remainder of butter pieces and whisk until half way melted. Remove pan from the heat and whisk until completely melted.

Add grilled shrimp to the sauce pan and stir everything together. Place French bread in two deep plates, and serve shrimp over the slices of bread. Pour the sauce over the top of the shrimp and French bread, and enjoy!

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MOZZARELLA BASIL STUFFED HAMBURGERS

Serves: 6

Ingredients:

For Stuffed Hamburgers

Ground Chuck (80/20)	4 Lbs
Mozzarella Cheese (Shredded)	3/4 Cup
Basil (Rough Chopped)	3 Tbsp.
Parmesan Cheese (Fresh grated)	3 Tbsp.
Extra Virgin Olive Oil	2 Tsp
Keiser Rolls or Hamburger Buns	6 Each
Kosher Salt	1 Tsp
Black Pepper	1/2 Tsp
White Pepper	1/4 Tsp
For Tomatoes and Basil	
Roma Tomatoes	3 Each
Basil (Fresh Chopped)	3 Tbsp.
Extra Virgin Olive Oil	3 Tbsp.
Salt and Pepper	To taste



Procedure:

- 1) Begin by pre-heating your grill to Medium/Medium High (425-450F).
- 2) Place ground chuck in a large mixing bowl, breaking-up loosely. Add salt, black and white pepper and lightly blend them together.
- 3) In a separate bowl, blend together the shredded Mozzarella, grated Parmesan cheese, extra virgin olive oil, and fresh chopped basil.
- 4) Dice tomatoes and place in a colander, in the sink, or over a bowl; sprinkle with salt and allow them to macerate for 10-15 minutes.
- 5) Once macerated, blend diced tomatoes, fresh basil, extra virgin olive oil and salt and pepper to taste. Set aside until hamburgers are cooked.
- 6) Begin scooping out a small hand full of ground chuck and placing the loose balls on a baking sheet. Once you have all twelve balls portioned out (roughly the same amount in each), begin forming patties by lightly pressing them down with your hands being careful not to over work or compress your patties. Once flat and round, use your thumb to create a well in the center of each patty.
- 7) With a kitchen spoon, fill each of 6 wells with the mozzarella mixture, lightly pressing in with the back of the spoon.
- 8) Place the 6 empty patties on top of the 6 filled patties and lightly press together, crimping the edges of each with your fingertips. Once all patties are crimped you're ready for the grill.
- 9) Grill the hamburgers for about 3 minutes on each side for medium and continue cooking a couple minutes per side if you prefer med-well to well-done burgers. (Grill to a minimum internal temperature of 160 degrees)
- 10) Toast the buns on the grill for 30-45 seconds, place patties buns and top with a large spoonful of the fresh marinated tomatoes and basil.
- 11) ENJOY!

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GAS GRILL BUFFALO CHICKEN WINGS



Ingredients

Chicken Wings	4 Lbs
For Marinade	
Extra Virgin Olive Oil	1/4 Cups
Lemon Juice	1 Tbsp.
Black Pepper	1 Tsp
Kosher Salt	1 Tsp
Granulated Sugar	1 Tbsp.
Cayenne Pepper	1/2 Tsp
Frank's Original Hot Sauce	1/4 Cups
For Buffalo Sauce	
Butter	3/4 Cups
Honey	2 Tbsp.
Apple Cider Vinegar	1 Tbsp.
Frank's Original Hot Sauce	3/4 Cups

Procedure

- 1) Begin by preparing your chicken wings as drumettes by splitting them at each joint and removing the wing tips.
- 2) Now make your marinade by combining the olive oil, lemon juice, black pepper, salt, sugar, cayenne pepper, and Frank's Original Hot Sauce. Whisk to combine, add wings, cover tightly, and place in the refrigerator to marinate for 2-4 hours.
- 3) After marinating, remove wings from the refrigerator and allow them to stand at room temperature for 30-45 minutes; while preparing the Buffalo Sauce and pre-heating your grill to Medium/Medium High (425 - 450°F)
- 4) Prepare Buffalo sauce by combining butter, honey, apple cider vinegar, and Franks Original Hot Sauce. Blend well and set aside.
- 5) Begin placing the wings across the cooking grids, skin side down.
- 6) Grill for 20 – 25 minutes, turning every 5 minutes or so. (Cook to an internal temperature of 165 degrees).
- 7) Remove the wings from the grill and place them next to your bowl of Buffalo sauce. Place about six wings at a time into the sauce, toss to coat, and remove to a platter.
- 8) Once you have coated all of your chicken wings, arrange on a platter with sliced carrots and celery.
- 9) ENJOY!

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**ROTISSORIE
RIBEYE ROAST**



Procedure -

Place roast in pan, fat side down and rub the top side liberally with extra virgin olive oil.

Coat the entire roast, including the fat side, with the seasoning blend and rub it in well.

Remove both the cooking grids and the heat zone separators from your grill. Set your drip pan on the flame tamers of your grill and add some red wine, beef stock/broth, roughly chopped yellow onion, sliced baby Bella mushrooms, and roughly chopped yellow and red bell peppers into your pan.

Put your roast on your rotisserie. Light your rear infrared burner and set to high while leaving your bottom burners off. Turn your rotisserie on and close the grill lid.

After the roast has been cooking for about 30 minutes, add your fingerling potatoes, stir them around, and baste your roast.

30 minutes later stir your potatoes again, re-baste your roast, and turn your infrared burner to low.

20 minutes later (total time on the grill being 1:20); turn the rear burner and rotisserie off and check the internal temperature. (needs to be about 120°F and if you like it rare, pull it when the internal temperature is about 110°F)

While the roast rests, finish up the vegetables and pan gravy by adding some parsley and set the burner under the pan to low.

Begin adding in a burmanic (1 part flour, 2 parts butter) to thicken to preference

Slice your roast, serve, and enjoy!

Ingredients -

Whole Ribeye Roast	10 – 14 Lbs
Herb Seasoning Blend	1 1/2 Cups
Red Wine	3 – 4 Cups
Beef Stock	3 Cups
Yellow Onions, Rough Chopped	2 Each
Sliced Baby Bella Mushrooms	2 Pints
Yellow Bell Pepper, Rough Chopped	2 Each
Red Bell Peppers, Rough Chopped	2 Each
Fingerling Potatoes	3 – 5 Lbs

