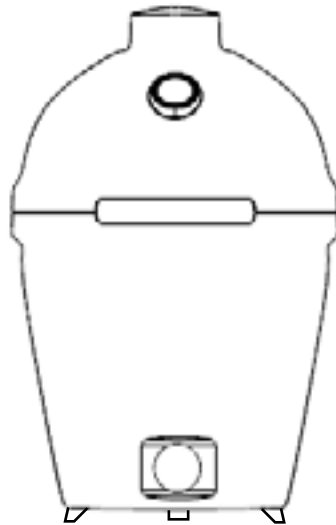




BLAZE™

OUTDOOR KITCHEN + GRILLS



PREMIUM LTE SERIES PRODUCT MANUAL

Blaze Premium

BLZ-20-KAMADO

BlazeGrills.com



SCAN TO REGISTER

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Unpacking Unit:

Your Blaze appliance comes preassembled and requires very little setup. We do recommend the use of professional help during the installation of your unit as improper installation may affect your warranty.

⚠️ Product Inspection: A final inspection of your product occurs at the factory to ensure a quality product is packaged. Please re-check for possible shipping damage immediately after unpacking your . If the appliance is found to have some damage, contact your dealer immediately as often the shipping carrier will have a time frame to report damage. Remove all packaging materials, labels and protective plastic film before you start cooking, and please save the packaging material if there is shipping damage. Keep all packaging and document condition of appliance upon arrival.

⚠️ Caution: Remove protective any film left on the appliance: Do not leave the unit under the sun with the protective film as it will make the film difficult to remove and/or leave markings on the materials which are not covered by the warranty. Never place your fingers inside the observation openings in the grate during removal or replacement of the grate and never place your fingers inside the observation openings in the at any time as injury could occur.





A Special Message to Our Customers:

Congratulations on your purchase of a Blaze product! At Blaze, we pride ourselves on creating high-quality, durable, and innovative outdoor cooking solutions that inspire memorable experiences and exceed expectations. Our passion for craftsmanship, performance, and outdoor living drives everything we do.

This manual provides easy-to-follow instructions for installing, operating, and maintaining your Blaze. We recommend reading this manual carefully before your first use to ensure safety, proper care, and optimal performance. Your is designed and built with meticulous attention to detail, using premium materials and cutting-edge manufacturing processes, so you can enjoy years of reliable, efficient, and satisfying outdoor cooking.

We are committed to providing exceptional products and unparalleled customer service. Your satisfaction is our top priority, and we stand behind the quality and workmanship of every Blaze product.

Thank you for choosing Blaze and welcome to our family of passionate outdoor enthusiasts. We look forward to being a part of your outdoor cooking adventures and helping you create cherished memories with family and friends.

Sincerely,

Blaze

Conforms to ANSI
Z21.58-2022/CSA
1.6-2022
Outdoor Cooking



Lifetime limited warranty. For complete warranty information, product must be registered to validate the warranty. Terms apply. See pg. 32 for all details.

Please Retain for Your Records:

For your convenience, please record the following information, which can be found on the data nameplate located on the left side panel. A second label with the model number and serial number is located on the box. Please refer to this information when contacting Blaze or an authorized service agent.

MODEL #:

SERIAL #:

DATE OF PURCHASE:

PLACE OF PURCHASE:

To the Installer:

Please read these instructions carefully before installation and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference



General Safety and Installation Warnings



WARNING



READ INSTRUCTIONS: Please read this manual carefully and before using your BLAZE to ensure proper operation, installation, servicing and to reduce the risk of fire, burn hazard and/or other injury. Improper installation and service or maintenance may cause property damage, injury, or death. Keep this manual handy and do not operate without reading this manual.



EXPLOSION HAZARD: Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this appliance. An LP cylinder shall not be stored in the vicinity of this or any other appliances. Do not attempt to heat unopened containers on the appliance as pressure may build up and cause the container to explode.



HOT SURFACE: Do not touch while hot or exposed to heated surface.



FLASHBACKS, also known as flash fires or flare-ups, can occur in s when fats and juices from food drip onto the hot coals, causing a sudden burst of flames. It's important to understand and heed warnings related to flashbacks to ensure safe cooking. Flashback exhibits a characteristic “whooshing jet like” sound.



HANDLE WITH CARE: Use heat-resistant gloves or tools to move it. Edges can be sharp. Failure to use caution could result in injury or cuts.



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. Blaze appliances are not designed or intended for installation near a window or vent that goes into the house.



FIRE HAZARD: Have an ABC Fire Extinguisher accessible at all times. Never attempt to extinguish a grease fire with water or other liquids. Never cook without the drip pan in place. Never operate this appliance while under the influence of alcohol or drugs.



CALIFORNIA PROPOSITION 65 WARNING: This product can expose you to chemicals including chromium (hexavalent compound), which is [are] known to the State of California to cause cancer [and] [or] [birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov



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



WARNING: Every part of the grill will be hot during and for a period of time after use. Use caution, keep children away from the grill, and always use gloves and protective clothing during use. Never touch the Kamado body while in use.



Specifications

Dimensions:

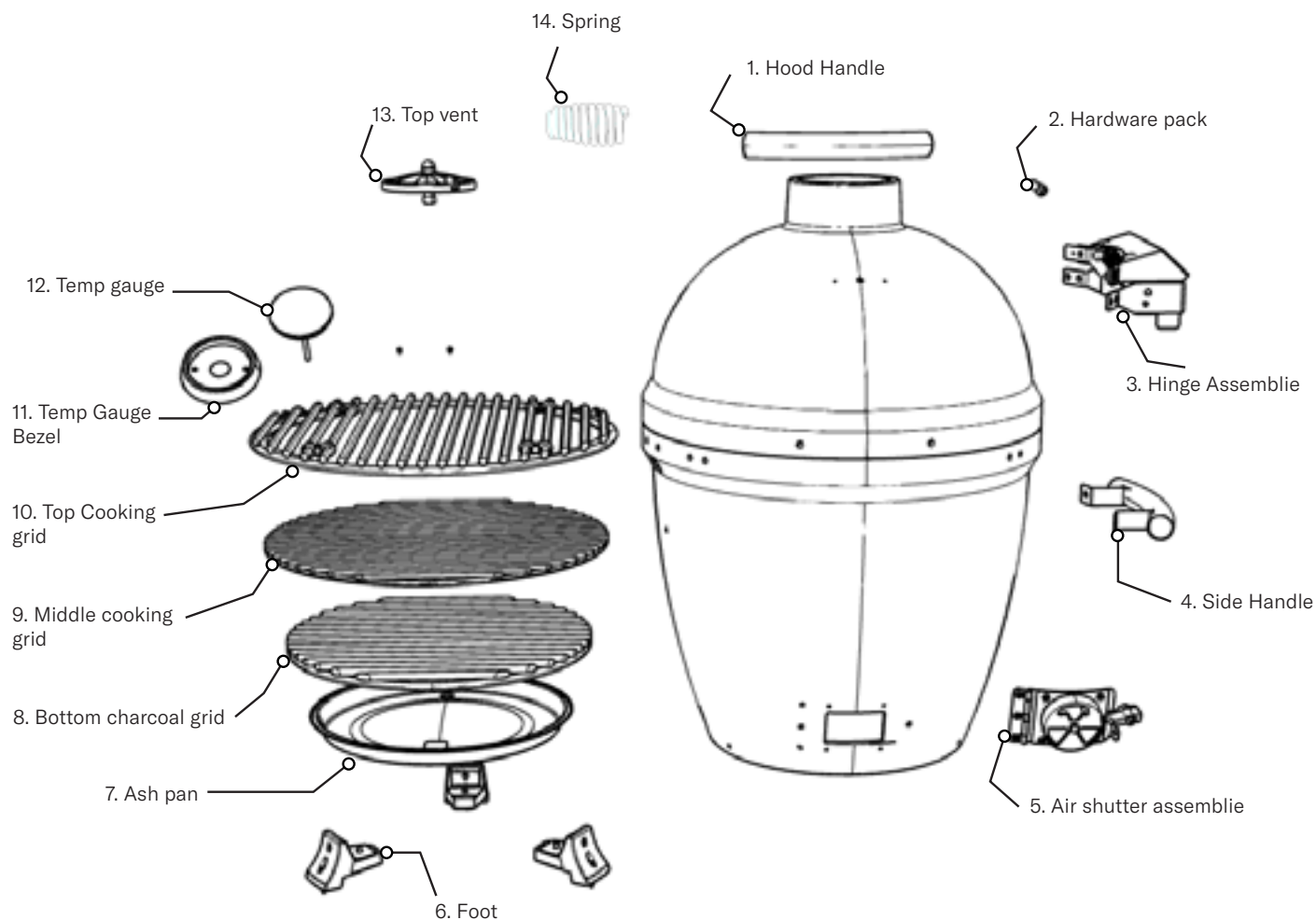
Product dimensions	W 22 1/4" - D 27 7/8" - H 33 7/8" W 56.52 cm - D 70.80 cm - H 86.04 cm
Cutout dimensions:	W 27" - D 28" - H 17" W 68.58 cm - D 71.12 cm - H 43.18 cm
Overall width of cavity	27" 68.58 cm
Overall depth of cavity	28" 71.12 cm
Overall height of cavity	17" 43.18 cm
Clearance to side and back combustible construction	24" 60.96 cm
Clearance to non-combustible construction	4" 10.16 cm

For outdoor use only: The manufacturer cannot be held responsible for damage or injury caused by improper use. Safe operation of the BLAZE appliance depends upon its proper installation. Only a qualified professional installer and service technician must perform adjustments and service of the appliance. Proper location and proper use is essential to ensure safe and continued trouble-free operation. Any non-approved alterations made to the appliance will void the product's warranty.

Charcoal Baskets	1
vents (total)	2
Hood vents	1
Face vents	1
Kamado Thickness	1"
Distance to combustibles	24" 60.96 cm
Burger count	14
Fuel Type	Charcoal



Exploded View and Replacement Parts

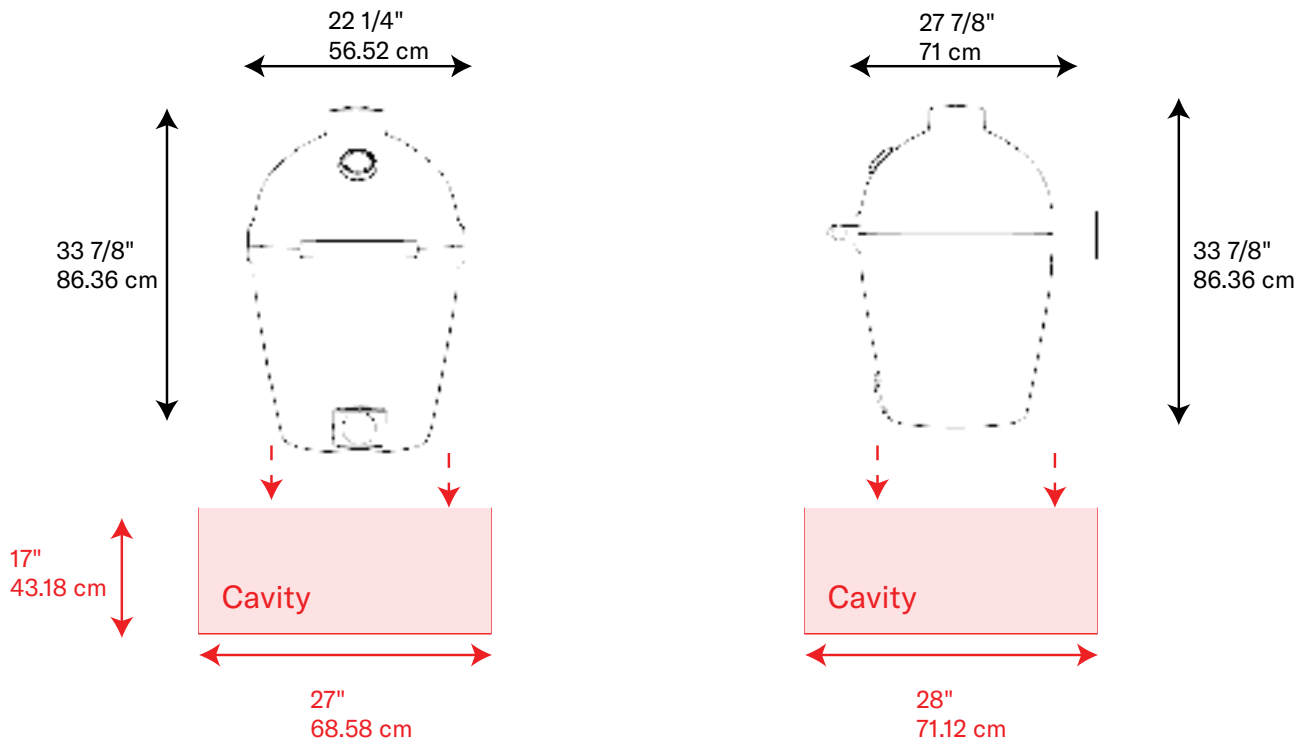


Blaze Part Number: Reference Guide				
1.	BLZ-20KMDO-006	10.	BLZ-20KMDO-001	
2.	BLZ-20KMDO-009	11.	BLZ-20KMDO-011	
3.	BLZ-20KMDO-005	12.	BLZ-20KMDO-010	
4.	BLZ-KMDO-SSHAND	13.	BLZ-20KMDO-008	
5.	BLZ-20KMDO-004	14.	BLZ-20KMDO-013	
6.	BLZ-20KMDO-007			
7.	BLZ-20KMDO-012			
8.	BLZ-20KMDO-003			
9.	BLZ-20KMDO-002			

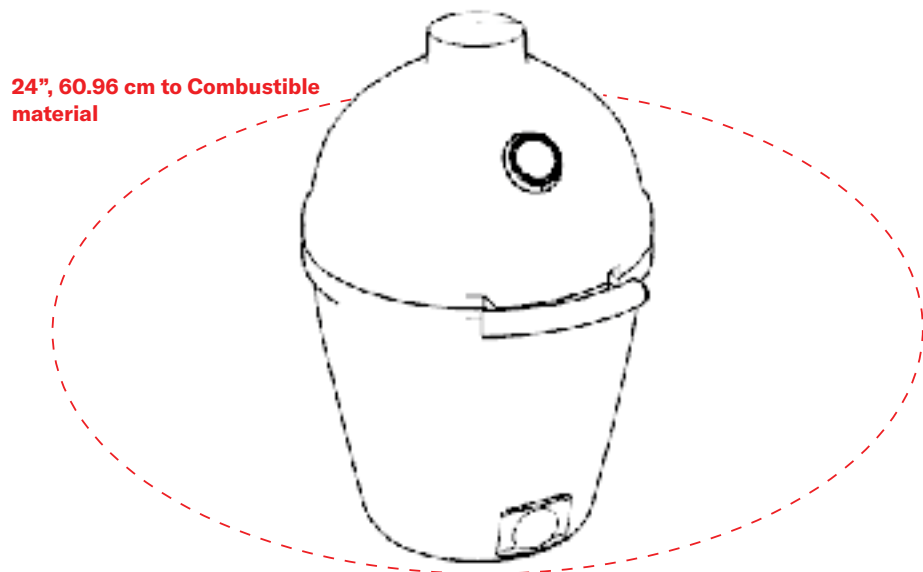


Cavity Cutout Size

Blaze kamado cutout non combustable cutout size



Distance to combustibles



Important Safety Instructions

- 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 (liquid propane cylinder or tanks 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 light the appliance with the hood closed.
- Never lean over the cooking surface when lighting or operating the appliance.
- 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 power cord, if rotisserie is present
- **Operating this charcoal grill in windy conditions can cause flames to become erratic and may result in hot embers being blown from the grill, creating a fire hazard. Wind may also cause instability, tipping, or difficulty controlling temperature. Always use the grill in a well-sheltered, ventilated area away from flammable materials.**
- 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 multi-purpose ABC extinguisher.
- **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.
- **When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths.** Do not store combustible materials, gasoline, or flammable liquids or vapors around the appliance.
- Please note since hot air rises above the Blaze appliance while in operation, covered locations should be avoided. Do not locate the Blaze appliance where an overhang or awning may cover it.
- Keep any electrical supply cords and fuel supply hoses away from any heated surfaces and/or sharp, aggressive edges.**Non-Combustible Enclosure:** The Blaze appliances must be installed in a NON-COMBUSTIBLE ENCLOSURE ONLY. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector or the local safety authority having jurisdiction.
- **Clearance from Combustibles:** Ensure your appliance remains at a distance of at least 24” from sides and 24” from back 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. The outdoor kitchen structure itself should be constructed completely out of non-combustible materials.
- **Adequate Ventilation:** Ensure there is adequate ventilation for both the appliance, cart and/or island cavity. This is required not only for proper combustion, but also to prevent gas build up. While



- **Locate outdoors only:** Harmful carbon monoxide is produced during the combustion process that should not be allowed to accumulate in a confined space.
- **Non-combustible enclosure:** The Blaze must be installed in a non-combustible enclosure only. The determination of whether a location is combustible or non-combustible construction is made by the local fire marshal, building inspector, or the local safety authority having jurisdiction.
- **Clearance from combustibles:** Ensure your appliance remains at a distance of at least 24" from sides and 24" from back from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline, or flammable liquids or vapours around the appliance. The outdoor kitchen structure itself should be constructed completely out of non-combustible materials. Blazes offers a kamado sleeve that may be used to increase protection of surrounding construction.
- **Adequate ventilation:** Ensure there is adequate ventilation for both the appliance, cart, and/or island cavity. This is required not only for proper combustion, but also to prevent gas and heat build-up. While the amount of venting required varies on a case-by-case basis, consult with your local licensed professional and local code for adequate venting requirements. Keep the ventilation openings of the enclosure free and clear from any debris.
- **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 winds. Wind, particularly coming into the appliance, can affect the exhaust from escaping from the appliance. This can back up the heat, potentially creating damage to the product, and injury.**
- **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. This outdoor cooking appliance shall not be located in an indoor application.
- **Outdoor Appliance with Three Walls, No Roof:** An appliance is considered to be installed outdoors if it is placed in an area with up to three walls but no roof or overhead cover. The walls must be permanently open, meaning they cannot be closed off by sliding doors, garage doors, windows, or screens.
- **Outdoor Appliance with a Roof and Two Walls:** An appliance is also considered outdoors if it is installed in a space with a roof and no more than two walls. The walls can be either parallel or meet at a corner, like in a breezeway. All openings in this space must remain permanently open, and sliding doors, garage doors, windows, or screens are not considered as permanent openings.
- Take extreme caution when opening the grill lid, as hot coals can flash if they receive a sudden rush of air. Always ensure both the top and bottom vents are fully open before lifting the grill lid. Open the lid to roughly 1–2 inches and hold it there for 5–10 seconds to allow oxygen to enter the grill slowly. Then, fully lift the lid open—slowly and carefully. At all times, the use of long, heat-resistant gloves is necessary for safety.
- **WARNING:** Every part of the grill will be hot during and for a period of time after use. Use caution, keep children away from the grill, and always use gloves and protective clothing during use. Never touch the Kamado body while in use.
- Do not fill your Kamado more than 4 inches with fuel.

Installing the Appliance in a BBQ Island

Safety Information and Install:



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



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

Non-combustible material warning: Ensure all clearances to combustibles are maintained. The island must be made out of non-combustible material. In the event it is combustible, the use of an insulation jacket is REQUIRED.

Install Instructions:

Before installing an appliance in any island cutout, make sure that the opening is not bigger than the outside frame of the appliance unit. Due to differing personal preferences the size of the cutout, is recommended to be done at the point of installation so that the consumer can dictate their preference.



If your outdoor kitchen is constructed of combustible materials, do not install a Blaze Kamado

Install:

To build in a kamado grill into an outdoor kitchen, one creates a non-combustible built in surface for the unit to sit on in the outdoor kitchen. **EVERY PART OF THE OUTDOOR KITCHEN CONSTRUCTION MUST BE MADE OF NON-COMBUSTIBLE MATERIALS.** The height of the cooking surface, amount of extra space around the unit, finishing around the outdoor kitchen, etc. are all subject to personal preference once the unit physically has the room to fit and clearances from combustibles are met. Remember the side shelf kit is an optional accessory and typically not purchased for those building into an outdoor kitchen. The below items will also need to be reviewed when building in:

- Typically the cooking surface is positioned at or slightly higher than countertop height.
- The outdoor kitchen construction must be made completely out of non-combustible materials.
- Do not install underneath a combustible surface. This grill should only be used in an open air space.
- Check to make sure the grill is level. You will need a second person to help you avoid damaging the grill or your grill island
- Allow for air flow to the lower draft door. This is critical to the function of the grill.
- The motor of the optional rotis kit mounts onto the left hand outside of the grill body. Please allow enough space for this accessory if it will be used (roughly 7").



First-Time Operation

Caution: Never operate the appliance unattended. The surface is extremely hot and someone could touch the hot surface and get seriously burned.

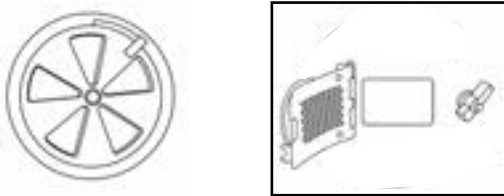
Prior to using your appliance, verify that all of the following is correct:

- Minimum clearances are maintained.
- All packaging has been removed.
- All parts and components are properly in place.

Lighting the Appliance:

Step 1: Lift the lid and cooking grates to access the charcoal tray.

Step 2: Arrange charcoal briquettes or lump charcoal in a pyramid or even layer. Open the vents.



Step 3: Use only approved charcoal starters such as electric charcoal lighters or charcoal-safe lighter cubes.

WARNING: Never use gasoline, kerosene, or any other flammable liquids not intended for grills.

Step 4: Place lighter cubes or an electric charcoal starter underneath the charcoal pile and ignite using a long lighter or match. Allow coals to burn until they are covered in light gray ash (usually 20–30 minutes).

Step 5: Once the coals are ready, close vents, then use heat-resistant gloves and long-handled tools to spread them out for even heat.

Step 6: Replace the cooking grates and close the lid to allow the grill to preheat for 5–10 minutes, if desired.

Step 7: Begin cooking. Use the adjustable vents in the lid and face of the grill

Step 8: After cooking, close all vents to extinguish the charcoal. Do not pour water directly on hot coals in the grill, as this may damage the unit.

Adjusting Heat Control Instructions

Establishing a flow of air through the grill is critical to the ignition of the coal bed. Ensure your bottom vent is unlatched and swung into the fully open position and your lid in the open position before igniting your fuel. It will be necessary to keep the lid open during startup of your grill to allow coals to get started (approximately 10 minutes). At this point where the fuel is well lit, close your grill lid and ensure the top vent is in the full open position to establish a flow of air through the unit



Exterior Cleaning:

Before covering your appliance make sure it is cool to touch. Wipe down the exterior of the appliance to remove any splatter or grease, always scrubbing and polishing in the direction of the aluminum grain to avoid scratching the material. Do not use harsh abrasives — instead, use an aluminum cleaner to treat the exterior surface for a polished look. To remove baked-on foods, use a fine-to medium-grit, non-metallic abrasive pad with an aluminum cleaner to avoid specks of grease collecting in the grain (which will cause the appearance of rust). Vinyl covers are the best way to protect appliances from the elements. They can be purchased through your local dealer or at Blazes.com

- **Always allow the surface to dry.**
- **Do NOT cover a damp or still-warm appliance.**

Cleaning & Maintenance

Cooking Grids + Middle Grate

- After each use, heat grill to ~500°F to burn off food particles and grease.
- Allow grill to cool, then brush grids with a stainless steel grill brush.
- Season grids with palm oil to create a non-stick surface and seal the finish.

Charcoal Tray

- Clean only when grill and coals are completely cool.
- Brush ash and small charcoal pieces into the ash tray.
- Larger unburned charcoal can be reused.
- Maintain clear airflow for optimal performance and safety.

Ash Tray

- Clean after every use to prevent fire risk and extend tray life.

- Once cool, remove tray and dispose of ash in a non-combustible container.
- Use both hands and keep tray level when removing.
- Clean with hot soapy water, rinse, and reinstall.
- Lining the tray with foil can simplify cleaning and extend its lifespan.
- Always follow proper charcoal disposal procedures.

Inner Body

- Regularly remove ashes that fall below the ash tray.
- Periodically scrape off large debris from inner walls.

Note: The interior will darken over time—this is normal and doesn't need to be cleaned.

Hinge, Feet, Handle, and Vent Hardware

- Check fasteners regularly to ensure they remain tight.
- Lubricate the hinge periodically for smooth lid movement.
- Inspect venting handles and hardware for looseness and tighten as needed.



Cooking Steaks in the Blaze Kamado

Step 1: Prepare your Blaze Kamado for high-heat, direct grilling. Open both the bottom intake vent and top exhaust vent fully to maximize airflow. Fill the fire bowl with charcoal, stacking it in a tight mound in the center of the fire grate for concentrated heat. Light the charcoal using a chimney starter or natural fire starters.

Leave the lid open until the charcoal is well-lit and starting to ash over (about 10–15 minutes). Once ready, spread the hot charcoal evenly across the fire grate to create a high-heat zone directly beneath the cooking surface.

Step 2: Close the lid and allow the grill to preheat for 5–10 minutes, reaching an internal temperature of 500–600°F.

Step 3: Place steaks directly over the hottest part of the grill. Sear each side for 2–3 minutes to build a crust and create grill marks.

Step 4: For thicker steaks, move them to a cooler area of the grate or reduce airflow slightly to lower the heat. Continue cooking to desired doneness.

Step 5: Check for doneness using a meat thermometer. For reference:

Rare: 120–125°F

Medium-rare: 130–135°F

Medium: 140–145°F

Step 6: Remove steaks from the grill and let rest for 5 minutes before serving to allow juices to redistribute.

Step 7: After cooking, close all vents to extinguish the charcoal. Allow the grill to cool completely before cleaning.

Cooking a Whole Chicken on the Blaze Kamado

Step 1: Prepare your Blaze Kamado for indirect cooking at medium heat (around 350°F). Insert a heat deflector or plate setter to block direct flame. Open both the bottom intake and top exhaust vents halfway to establish steady airflow. Fill the fire bowl with charcoal and light it using a chimney starter or natural fire starters.

Leave the lid open until the charcoal is well-lit and starting to ash over (about 10–15 minutes). Then close the lid and allow the Kamado to come up to temperature (about 10–15 more minutes).

Step 2: While the grill is preheating, prepare the chicken.

Pat the chicken dry with paper towels to promote crispy skin. Rub it with olive oil or melted butter, then season it generously with your favorite rub or a mix of salt, pepper, garlic powder, and herbs. (Optional: Spatchcock the chicken by removing the backbone and flattening it for more even cooking and faster cook time.)

Step 3: Once the grill reaches 350°F, place the chicken on the cooking grate over the indirect heat zone, skin side up.

Step 4: Close the lid and cook the chicken, maintaining a grill temperature of 350°F throughout the cook. Avoid opening the lid frequently, as this causes heat loss.

Step 5: Use a meat thermometer to monitor internal temperature. Cook until the thickest part of the breast reaches 165°F, and the thighs reach 175°F for optimal doneness and moisture. Estimated cook time: 60–90 minutes, depending on the size of the chicken.

Step 6: Once cooked, remove the chicken from the grill and let it rest for 10–15 minutes before carving. This allows juices to redistribute and keeps the meat tender.

Step 7: After cooking, close all vents to extinguish the charcoal. Allow the grill to cool completely before cleaning.

Selecting Your Fuel:

Hardwood Charcoal

Kamado grills work best with hardwood lump charcoal—pure charred wood without additives. It provides precise temperature control because the burn rate depends on airflow. This makes it ideal for maintaining both low and high heat for long periods. You can also add flavored wood chunks for extra smoky flavor.

Charcoal Briquettes

Briquettes don't offer the same heat control as lump charcoal but are safe to use. They may be used for convenience or for their familiar aroma when lump charcoal isn't available.

True Hardwoods

Seasoned hardwood logs can be used but require kindling or a coal bed to start. They offer less control than lump charcoal but are safe for the grill. Always use dried wood.

Other Fuels

Other fuels can damage the grill or be dangerous.

Arranging Your Charcoal

- Airflow is key. Remove small bits and ash from previous cooks; they block airflow.
- Stir remaining coals so debris falls into the ash tray, then empty the tray.
- Avoid pouring in the bottom of the charcoal bag—these small pieces restrict airflow and can blow out of the lower vent. Scoop larger pieces instead.
- Always wear protective gloves when handling fuel.

Ignition Methods

- Blaze kamados can safely use standard charcoal lighter fluid. Choose based on preference and target temperature:
- Chimney Starter – Great for medium to high heat. Fill with charcoal, light newspaper underneath. (Hint: phone book paper works too.)
- Fire Starters – Small sticks placed in the coals for controlled ignition; ideal for smaller fires.
- Lighter Fluid – Familiar method for small or large fires, but can affect flavor.

- Hot Air/Heat Gun – Blows heat into specific spots; good for low-temp cooking and smoking.

- Electric Starter – Glowing heating element placed in coals; works well for low to medium fires.

Best Practices for Roasting/Barbecuing

Roasting or barbecuing typically occurs at temperatures between 325–450°F. This method is designed to give the meat a flavorful crust while cooking it at a moderate pace, usually over a period of 1–4 hours. Common foods prepared this way include roasts, bone-in chicken, and similar cuts.

A medium amount of lit coals and an indirect cooking method are generally used for roasting/barbecuing.

Caution: Higher cooking temperatures increase the risk of flashback compared to lower temperatures.

To reduce this risk, always follow these steps:

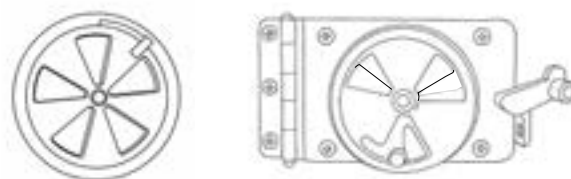
Ensure both the top and bottom vents are fully open before opening the grill lid.

Open the lid slowly — first to about 1–2 inches and hold it there for 5–10 seconds to allow oxygen to enter gradually.

After this pause, lift the lid fully, slowly, and with control.

Always wear long, heat-resistant gloves when operating the grill for safety.

Approximate Damper Settings for Roasting/Barbecuing at 325°F:



Best Practices for Searing

Searing takes place at temperatures between 500–600°F. This high-heat method is intended to produce a caramelized, flavorful crust (“seared” surface) while cooking the meat very quickly. Common foods



prepared this way include steaks, tuna, and similar cuts.

A larger bed of lit coals and a direct cooking method are generally used for searing.

Fully open your vents.

Caution: At these higher temperatures, the risk of flashback is significantly greater than at lower cooking temperatures.

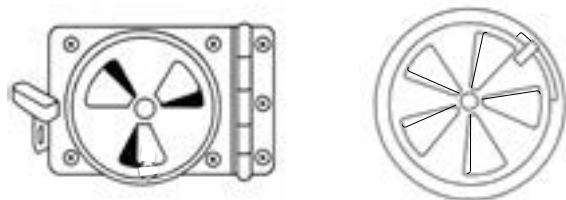
Best Practices for Smoking

Smoking is typically performed at lower temperatures between 200–275°F. This method is designed to slowly cook food while infusing it with rich, smoky flavor over several hours. It is ideal for large cuts of meat such as brisket, pork shoulder, ribs, and whole poultry.

A small bed of lit coals combined with wood chunks or chips for smoke is most common. The indirect cooking method is always used for smoking.

To maintain low temperatures and a steady flow of smoke, the top and bottom vents should be mostly closed, leaving only a small opening to allow minimal airflow. This helps keep the temperature stable while ensuring proper smoke circulation.

Caution: Because the vents are more restricted during smoking, it is especially important to open the grill lid slowly to avoid sudden bursts of oxygen that can ignite built-up gases.



Warranty

The warranty is valid only for the original owner at the original delivery site and is non-transferable. Retain your sales slip or invoice. Blaze appliances are warranted for single-family/residential use only. It does not cover labor, labor-related charges, or shipping & handling costs. Repairs must be done by a qualified professional (Blaze will not reimburse for diagnostic charges). Contact our customer service at 1-866-976-9510 for assistance before calling a service provider.

Blaze shall not be liable under this or any implied warranty for incidental or consequential damages, and Blaze's 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.

Improper maintenance, high cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides, chemicals, and salt can affect the Stainless Steel and aluminium components and for these reasons, the warranties DO NOT COVER DISCOLORATION, SURFACE RUST, OR RUST, unless there is a loss of structural integrity/rust through of the appliance components. This warranty covers defects in material and workmanship.

Warranty Service & Replacement Parts: To obtain warranty service or replacement parts, contact your authorized selling dealer or Blaze s directly. Be prepared to provide the following information: the purchaser's name, model number and serial number of the appliance, date of purchase, and a detailed description of the problem. Blaze s will not cover service calls for correcting or installing problems. The owner is responsible for proper installation, normal care and maintenance, providing proof of purchase upon request, and making the appliance accessible for service. In the event of a warranty replacement, all costs associated with removal, replacement, installation, and shipping are the responsibility of the appliance owner. Some states do not allow limitations on the duration of implied warranties or the exclusion or limitation of consequential damages. This warranty provides specific legal rights, and you may have other rights that vary from state to state.

Warranty on Parts:

Stainless Steel Components: Blaze offers a lifetime warranty on the stainless steel components, which include the cooking grids, housing: Coverage is provided for flame stabilizers as well stabilizers as well.



- Grates - Lifetime (Parts Only)
- Body - Lifetime (Parts Only)



Frequently Asked Questions:

Q: Where can I register my product?

You can register your product at blazes.com/support/register-your-product/ or by following the registration link provided in your manual.

Q: Can I still register if it has been over 30 days?

Yes, you can still register your product. Be sure to keep your proof of purchase or make a note of your original purchase date in case it's needed for a warranty claim.

Q: Where do I find replacement parts that are not covered under my warranty?

blazes.com/where-to-buy/

Q: Can I adjust the charcoal while cooking?

Yes. The adjustable charcoal trays allow you to raise or lower the coals during cooking for more precise temperature control. Always use heat-resistant gloves when making adjustments.

Q: How do I control the temperature of the grill?

Use the front-facing air intake vents and the lid's exhaust vent to manage airflow. More airflow = hotter fire. Less airflow = lower, slower cooking.

Q: What type of charcoal should I use?

This grill is compatible with standard charcoal briquettes or lump charcoal. Do not use treated wood, lighter fluid-soaked products, or flammable liquids not designed for grilling.

Please leave these instructions with the consumer.

Please read and retain these instructions for future reference and before installation or operation.

Contact Us:

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