

POWER BURNER

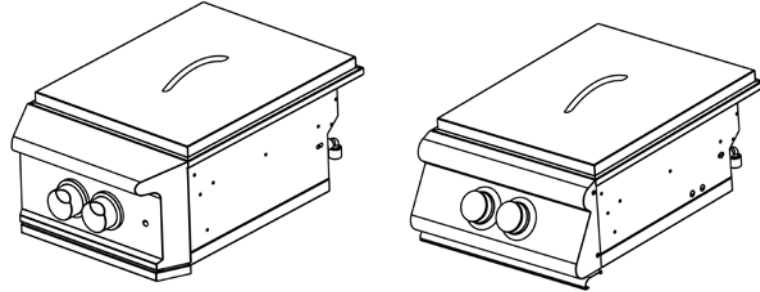


MODEL # BLZ-PB-LP/NG & BLZ-PROPB-LP/NG

INSTALLATION AND OPERATING INSTRUCTIONS

INSTALLER: Leave these instructions with consumer.

CONSUMER: READ & retain for future reference.



Important: READ THESE INSTRUCTIONS CAREFULLY BEFORE STARTING INSTALLATION

SAFETY WARNINGS & CODES

DANGER

IF YOU SMELL GAS:

1. Shut off the gas to the appliance.
2. Extinguish any open flame.
3. Remove lid to vent.
4. If odor continues, keep away from the appliance, and **immediately** call your gas supplier or fire department.

CODE AND SUPPLY REQUIREMENTS: This power burner must be installed in accordance with local codes and ordinances, or, in the absence of local codes, with either the latest *National Fuel Gas Code (ANSI Z223.1/ NFPA 54)*, and *Natural Gas and Propane Storage and Handling Installation Code (CSA-B149.1)*.

This appliance and its individual shutoff valves must be disconnected from the gas supply piping system when testing the system at pressures in excess of ½ psi (3.5 kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valves during any pressure testing of the gas supply system at pressures up to and including ½ psi (3.5 kPa).

WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A propane cylinder not connected for use shall not be stored in the vicinity of this or any other appliance with flame.

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified professional installer, service agency, or the gas supplier.

All electrical outlets in the vicinity of the power burner must be properly grounded in accordance with local codes or, in the absence of local codes, with the **National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1**, whichever is applicable.

Keep all electrical supply cords and fuel supply hoses away from any heated surface at all times including any sharp object.



Safety and Installation Instructions



To reduce the risk of fire, electrical shock, or Injury, read and follow these basic precautions before operating your gas power burner.

When using your *Power Burner*, please read and follow these basic precautions:

POWER BURNER INSTALLATION

This Outdoor-cooking appliance (Power Burner) must be installed in accordance with all local and state codes INSPECTED by your local CITY & Fire department. 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. **ALWAYS USE PROFESSIONAL BUILDERS & INSTALLERS.** For Safety – have inspected by your local city, Gas Company and Fire Department before use. This is **NOT** an indoor appliance – for outdoor use only.

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.



NOTE: DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES



GENERAL SAFETY REQUIREMENTS:

1. The installation of this appliance must conform with local codes or, in the absence of local codes, Either the *National Fuel Gas Code, ANZI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.*
2. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
3. This outdoor cooking gas appliance is intended for use outdoors and shall not be used in a building, garage or any other enclosed area.
4. **Minimum clearance of 16” inches from the back and sides of the Power Burner to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead-unprotected combustible construction.**
5. If the use of an external electrical source is required when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, or the fuel supply hose away from any heated, sharp and aggressive surfaces.
6. Keep your Power Burner in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear of debris.
8. Check all gas connections every time before use for leaks with soapy water solution and brush. Never use an open flame to test for gas leaks.
9. Check flexible hoses for cuts and wear that may affect the safety before each use.
10. Never use the Power Burner in a windy area or on a windy day.
11. Never use the Power Burner without the drip pan installed and pushed all the way to the back of the Power Burner. Without the drip pan, hot liquid and debris could leak downward and could produce a fire hazard.
12. CALIFORNIA PROPOSITION 65-WARNING: The burning of gas cooking fuel generates some by-products which are on the list of substances 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 this unit according to the use and care manual, ensuring you provide adequate ventilation when cooking with gas.

NOTE: In Massachusetts: All gas products must be installed using a “Massachusetts” licensed plumber or gas fitter. A “T” Handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-pound tank.



WHERE TO INSTALL THE POWER BURNER

IMPORTANT: THIS POWER BURNER IS FOR OUTDOORS USE ONLY.

WARNING

The power burner must be installed in masonry or other type of **noncombustible surround**. The unit is not insulated and therefore must be installed or placed with 16" of side and back clearance from combustible materials such as wood, plastic, or stucco with wood framing. PLEASE NOTE: if this is not followed the combustible material will ignite and potentially damage your house / structure and may cause bodily harm.

Do not install this unit under combustible surfaces. Do not install or use this appliance inside a building, garage, or any other enclosed area. It must not be used in or on recreational vehicles or boats.

This is a slide-in unit designed to fit into open-front enclosures. The control panel of the unit is removable for service. Control panel must remain accessible. Do not have this panel sealed for any reason.

Important: The lip on the side requires 1" (2.5 cm) of countertop on each side and back to support the unit. The cutout specifications provide the appropriate support for the power burner.

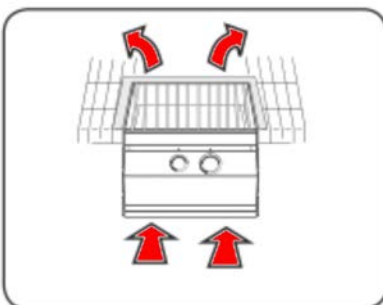
Note: We recommend you build the enclosure for the power burner 6"-12" (15.2 cm- 30.5 cm) LOWER than your countertop. This will ensure a safer environment when using tall cooking pots like the turkey fryer, which can hold 40lbs of hot flammable oil. Please make sure that you do not overfill large pots of oil for the oil will spill over and catch on fire.

Note: This unit should be installed so that it can be removed at a later date if factory service is required.

ENSURING PROPER COMBUSTION AIR AND COOLING AIR FLOW

You must maintain proper air flow for your power burner to perform as it was designed (diagram below) If airflow is blocked, overheating and poor combustion will result. Make sure not to block the 1" (2.5 cm) front air inlet along the bottom of the control panel or more than 75% of the support grid surface with pans or griddles.

Note: The 1" (2.5 cm) front air space under the Power Burner allows access to the drip tray.



EXHAUST REMOVAL

If installed under a patio roof, the cooking grid area should be fully covered by a chimney and exhaust hood. An exhaust fan with a minimum rating of up to 1,000 CFM (472 liters per second) may be necessary to efficiently remove smoke and other cooking by-products from the covered area. Installation in fully enclosed patio areas is not allowed.



GAS SAFETY REQUIREMENTS



Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the

Type of gas, either natural gas or LP (Liquid Propane) gas and make sure that the marking on the rating plate located on the side of the unit matches the gas being supplied to the Power Burner. The rating plate is located on the outside front left of the Power Burner.

All gas hook up connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

WARNING:

CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT, SHARP OR AGGRESSIVE SURFACE OF THE POWER BURNER.

L.P. GAS (LIQUIFIED PETROLEUM /PROPANE)

If your Power Burner is factory built for L.P (rating plate on unit indicates gas type) a certified LP hose and regulator is required and must be set for 10" water column and is for use with L.P. gas only. Please make sure that the L.P hose and regulator is unmodified and certified by a testing laboratory.

L.P. GAS SAFETY REQUIREMENTS

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

Do not operate the gas Power Burner indoors or in any enclosed area. If the gas Power Burner is not in use, the gas must be turned off at the supply cylinder. If the Power Burner is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.



LP GAS HOOK-UP

Although the standard 20lb 5 gallon LP gas cylinder may be used, this size of a tank is more Susceptible to freezing up and potentially causing a safety risk.

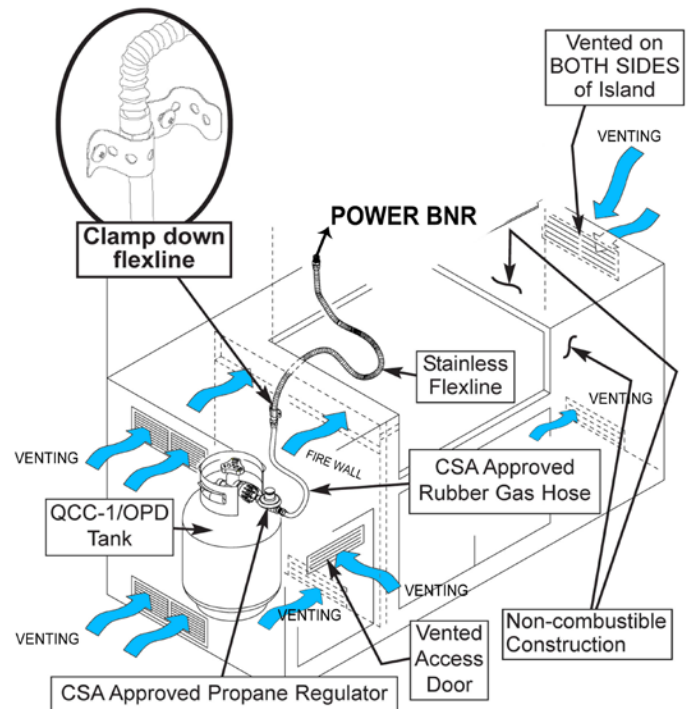
This freezing of the tank is caused due to the large gas consumption of this power burner and can be minimized by hooking into a larger L.P gas tank located away from the unit. Please make sure that you have met the entire city and State requirements as well as the fire department requirements. Only use certified professional installers when using larger L.P tanks.

An inline L.P gas regulator is “REQUIRED” and all warranty will be VOID if not installed correctly. Please contact BLAZE to purchase a inline regulator for this power burner.

VENTING YOUR NG/LP ENCLOSURE: An enclosure or Island for a L.P gas cylinder must be vented at the level of the cylinder valve and at the floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished

by one of the following: a. One side of the enclosure shall be fully open; or b. For an enclosure having four sides, a top and a bottom:

1. At least two ventilation openings at the cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than 1/2 square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²).
2. Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than 1/2 square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and un-obstructed.



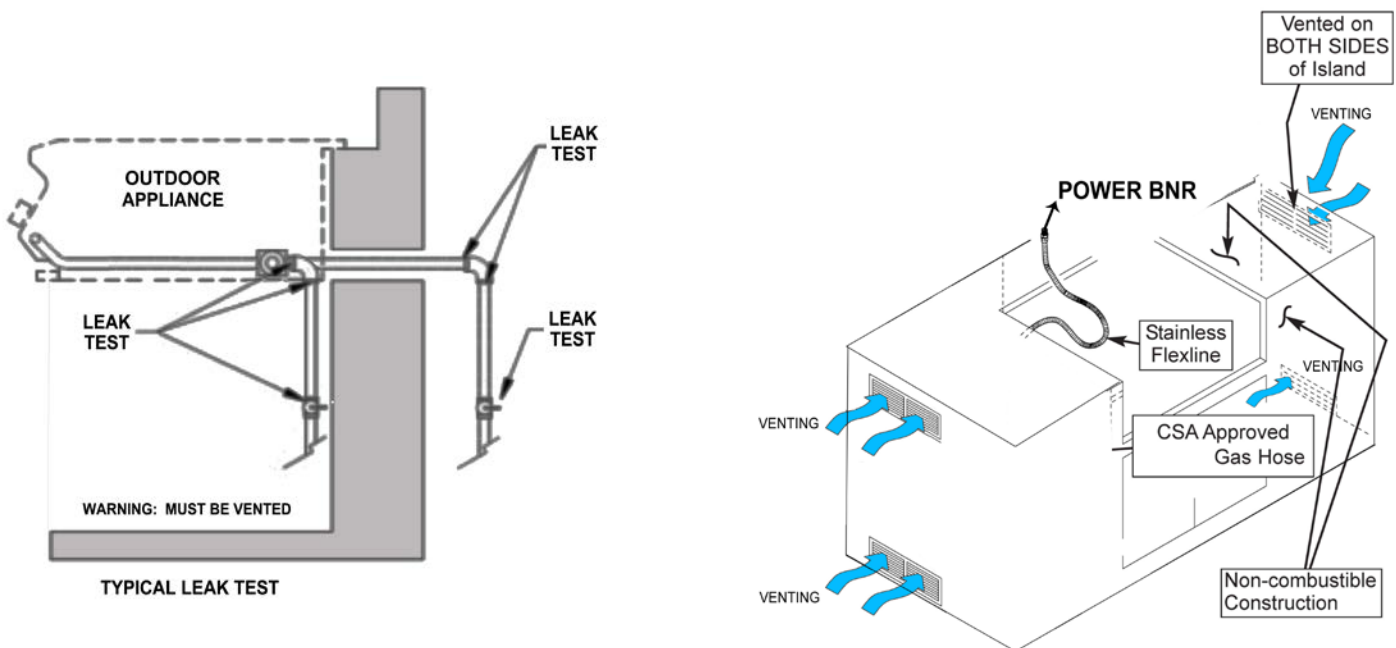
NATURAL GAS INSTALLATION –

The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This 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 1/2 psi (3.5 kPa).

The Power Burner is **Not** supplied with a Natural Gas Regulator and can be directly connected to a pre-regulated Gas Line set to 4" WC pressure but must have a shutoff valve available for quick shut off. We suggest you contact your local fire department / City and building department and see what rules/regulations they suggest for a safe hook-up and what permits are required. Always use a professional licensed contractor to make safe connections. Only use a stainless steel flex gas line to connect the power burner and make sure it is at least 1/2" as the burner consumes a lot of gas.

This Power Burner is fuel convertible and comes with a conversion kit to change to the opposite gas. Please make sure you use a licensed professional to convert and test the power burner.



LEAK TEST

CAUTION BEFORE TESTING

Finding and/or fixing a gas leak is **NOT** a “DO-IT-YOURSELF” procedure.

NEVER USE THE POWER BURNER WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.

WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS.
USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!

IF AT ANYTIME YOU SMELL GAS – SWITCH OFF ALL OF YOUR EQUIPMENT AND CALL A PROFESSIONAL TO DETECT THE GAS LEAK. ALWAYS INFORM ALL MEMBERS OF YOUR FAMILY ABOUT THIS IMPORTANT FACT – SMELL GAS = DO NOT USE THE EQUIPMENT

To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only. Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. A certified regulator must be used. Use only replacement regulator specified by the manufacturer

- 1) Prepare a leak testing solution of soap and water in a spray bottle (50% solution)
- 2) Confirm that all control knobs are in the off position
- 3) Turn the main gas supply valve ON
- 4) Apply the leak test solution by spraying on all of the pipe joints, fittings, valves hose & regulator
- 5) A gas Leak is detected when:
 - 5.1) There is a faint smell of gas and/or
 - 5.2) There are bubbles around the connections
- 6) DO NOT ATTEMPT TO IGNITE THE BURNER
- 7) Turn off the main Gas Supply
- 8) Call a Certified/qualified professional to repair the GAS LEAK
- 9) DO NOT attempt to use the power burner until the leak is fixed.

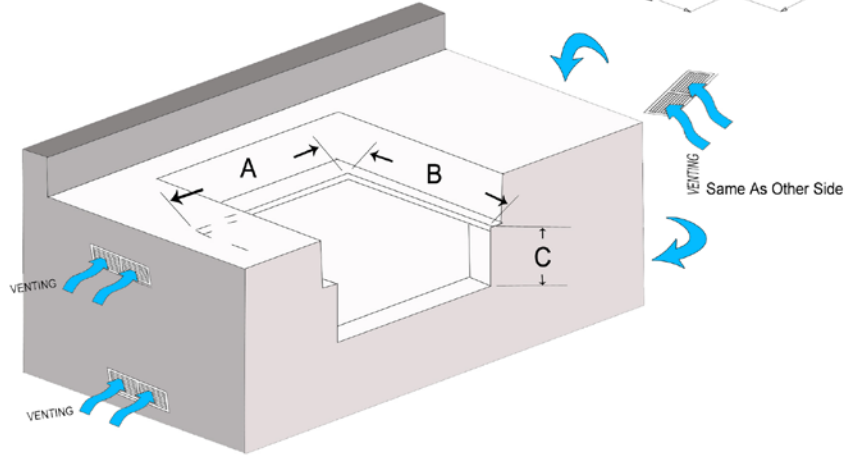
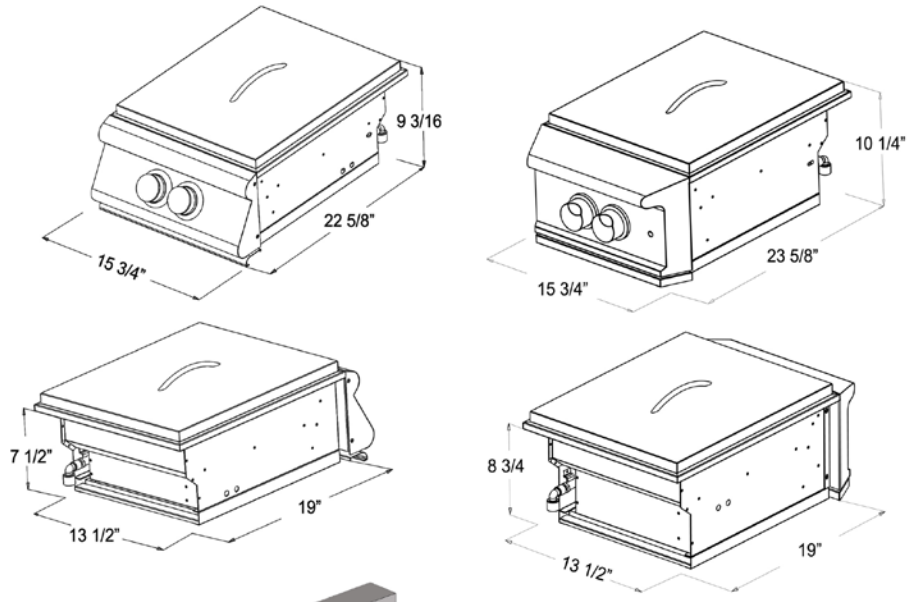


TYPICAL BUILDING DIMENSIONS



MODEL # BLZ-PB-(NG/LP)

MODEL # BLZ-PROPB-(NG/LP)



MODEL #	MODEL	A= WIDTH	B= DEPTH	C= HEIGHT
BLZ-PB-(NG/LP)	STANDARD	14"	19 1/2"	8"
BLZ-PROPB-(NG/LP)	PROFESSIONAL	14"	19 1/2"	9 1/4"



NOTE: Its is recommended to Build the Power Burner at least 6"-12" lower than the countertop

CLEARANCE TO COMBUSTIBLE CONSTRUCTION.

NOTE: The island construction cannot be made from combustible construction.

A minimum clearance of 16" from the sides and back of the Power Burner to adjacent vertical combustible construction must be maintained.

NOTE: DO NOT USE THIS APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES

The use of a vent hood, proper shielding of the combustible surface, or a significant distance between the burner and the combustible surface may be an approved solution determined by the local authority having jurisdiction. Please consult the appropriate local parties for what is approved in your area.

CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION

A minimum clearance of 1" from the back of the Power Burner

Above cooking surface to non- combustible construction is required.

A minimum of 1" clearance to the sides of the power burner above cooking surface to non-combustible construction is recommended.



CLEANING & MAINTENANCE

SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burner of this and any other Power Burner, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire behind the valve panel, damaging the Power Burner and making the Power Burner unsafe to operate. Inspect the burners once a year or if the Power Burner has not been used for more than one month or if any of the following conditions occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow.
- 2) The Power Burner does not reach temperature.
- 3) The Power Burner heats unevenly.
- 4) The burner makes popping noises

STAINLESS STEEL MAINTENANCE

The Power Burner is made of stainless steel construction.

Never clean the stainless steel when it is hot. After the initial cooking use, certain areas of the Power Burner will discolor. This is a normal discoloration caused by the internal heat given off by the burner. Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad (like Scotch Brite) with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the Power Burner.

Do not use abrasives on the polished highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain

POWER BURNER GRATE MAINTENANCE

The easiest way to clean the grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off.

Wear a heat protective barbecue mitt to protect your hands from the heat and steam. Dip a stainless bristle barbecue brush in tap water and scrub the hot grates. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot Power Burner grates, helps loosen food particles stuck in the Power Burner grates. These food particles will either get burned or fall into the cleaning pan. Cleaning of the Power Burner would be longer and more difficult if the Power Burner grates are allowed to cool before cleaning.



BURNERS CLEANING & MAINTANANCE

Burners are made of heavy gauge stainless and can be cleaned using a bristle brush, warm water and soap. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the Power Burner.

WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your Power Burner and bodily injury.

DRIP PAN

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the Power Burner. It is required to clean the pan after every use to avoid any possibility of a grease fire. DO NOT use the Power Burner without the drip pan pushed all the way to the back of the Power Burner unit.

OPERATING INSTRUCTIONS

BEFORE LIGHTING THE POWER BURNER

1) Always check the power burner for gas leaks before each use and do not attempt to light the power burner if you smell gas. Call the gas company or a professional to check the connections.

2) **WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your Power Burner and bodily injury.**

Inspect the gas supply piping and hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. Do not use the Power Burner if the odor of gas is present. Call the gas company or a professional to check the connections.

If the unit is LP, attach the regulator and hand tighten to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the Power Burner.

Always keep your face and body as far away as possible when lighting.

Refer to spiders and insects warning and procedure under the cleaning and maintenance page of this manual.



TO LIGHT THE POWER BURNER'S BURNER

Lighting the Power Burner

1. Open the gas supply shut-off valve.
2. Push in the knob and turn to the left until you hear gas escaping. Wait a few seconds and then complete the turn where you will hear the click of the flame thrower ignition system to ignite the burner. If the igniter does not light turn to the right and OFF position, verify that the gas is on and then try again.
3. Once you see or hear a flame you can adjust the burner to the desired position.

CAUTION: If ignition does not take place within a few clicks, turn knob to the OFF Position, wait for five minutes and repeat step 2.

Match/BBQ Lighter - Lighting Instructions:

The burners can be lit manually using a lighted long match or long BBQ lighter.

1. Insert a long lit match or BBQ lighter thru the grates and near the top of the burner. Be sure to keep a safe distance from the burner.
2. Push and turn the knob counter-clock-wise past the "CLICK" position. Once you see or hear a flame you can release the knob.

Important: If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.

NOTE: if the burner does not ignite for the first time use – there may be "AIR" in the line. Contact your Gas Professional to bleed out the line.

Warning: If you smell gas, shutoff the gas supplies and immediately checks for leaks using the soapy water technique described in this manual.

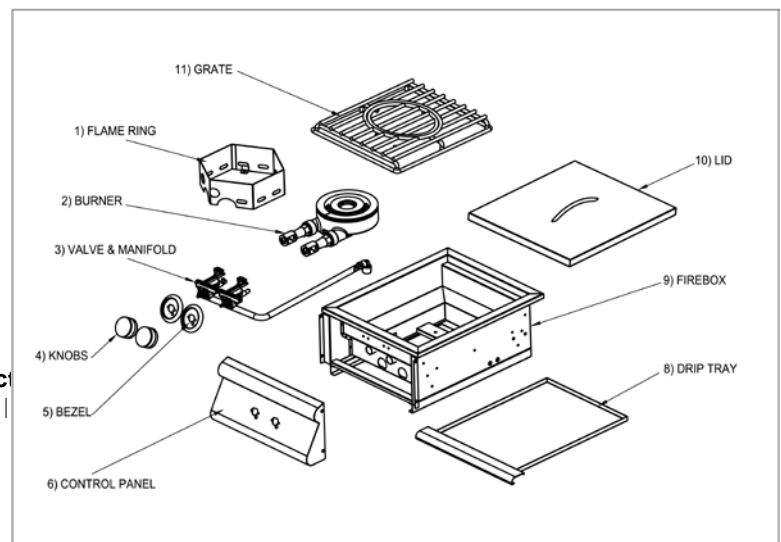
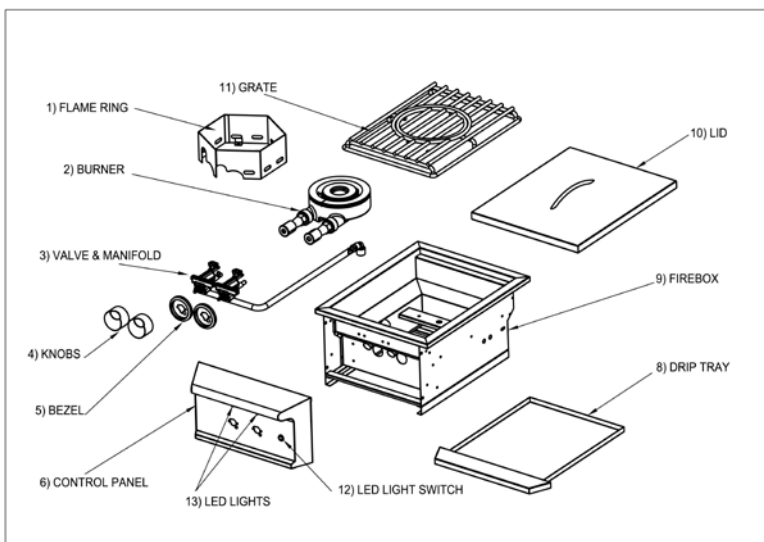


POWER BURNER PARTS LIST

		PRO-SERIES	STANDARD SERIES	
1	Flame Ring	BLZ-PB-001	BLZ-PB-001	Flame Ring
2	Burner	BLZ-PB-002	BLZ-PB-002	Burner
3	Valve	BLZ-PB-003	BLZ-PB-003	Valve
4	Control Knob	BLZ-PROPB-004	BLZ-PB-004	Control Knob
5	Bezel	BLZ-PROPB-005	BLZ-PB-005	Bezel
6	Control Panel	BLZ-PROPB-006	BLZ-PB-006	Control Panel
7	Manifold	BLZ-PB-007	BLZ-PB-007	Manifold
8	Drip tray	BLZ-PROPB-008	BLZ-PB-008	Drip Tray
9	Firebox	BLZ-PROPB-009	BLZ-PB-009	Firebox
10	Lid	BLZ-PB-0010	BLZ-PB-0010	Lid
11	Lid handle	BLZ-PB-0011	BLZ-PB-0011	Lid handle
12	Grate-Outer	BLZ-PB-0012	BLZ-PB-0012	Grate-Outer
13	Grate-Inner Round	BLZ-PB-0013	BLZ-PB-0013	Grate-Inner Round
14	NG Orifice-Inner Burner	BLZ-PB-0014	BLZ-PB-0014	NG Orifice-Inner Burner
15	NG Orifice-Outer Burner	BLZ-PB-0015	BLZ-PB-0015	NG Orifice-Outer Burner
16	LP Orifice-Inner Burner	BLZ-PB-0016	BLZ-PB-0016	LP Orifice-Inner Burner
17	LP Orifice-Outer Burner	BLZ-PB-0017	BLZ-PB-0017	LP Orifice-Outer Burner
18	Led Light Switch	BLZ-PROPB-0018	N/A	N/A
19	LED Light - RED	BLZ-PROPB-0019	N/A	N/A
20	Transformer	BLZ-PROPB-0020	N/A	N/A

PRO SERIES – BLZ-PROPB-(LP/NG)

BLZ-PB-(NG/LP)



Warranty Registration

If you have purchased a Blaze Series Power Burner 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 **16-17** and mail to the address located at the bottom of the form. The warranty is for original owners only at the original site of delivery and cannot be transferred to new owners. You must retain your sales slip or invoice. Blaze Power Burners are warrantied for normal single family/residential use only.

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.

Improper Maintenance, high cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides, chemicals, and salt can affect the Stainless Steel 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 ON PARTS EFFECTIVE 3-15-16 :

- Burners -Lifetime (Parts Only)
- Burner Grate - Lifetime (Parts Only)
- Body + Lid- Lifetime (Parts Only)
- Valves- Lifetime (Parts Only)
- Ignition, Electronics, and Lighting systems- 1 year (Parts Only)

Consumers are responsible for all labor and shipping cost associated with warranty parts. All warranty claims are subject to manufacturer review. Please make sure to have your sales receipt information and product serial number located on the outside left side panel of the appliance. All replacement parts can be purchased through your local stocking dealer.



Locating the Product Serial Number:

The serial number for your BLAZE appliance is located on the left hand outside of the Firebox (see picture on page 11.) 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 phonenumber: _____



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! You may register your product electronically on the blaze website vs mailing in the below paperwork, blazegrills.com.

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?

Where did you buy your Blaze product?

Mail To:

**Blaze Outdoor Products, Warranty Registration, 6620 Greenwell Springs Rd.
Baton Rouge, LA 70805**

