Where grilling starts and flavor begins.

BLAZE GAS PRODUCTS FEATURE AN INDUSTRY LEADING LIFETIME WARRANTY.

See back for details.
Traditional Grills

Blaze 3-Burner Grill on Cart

Blaze Grills offers a combination of solid engineering, quality stainless steel construction and commercial-grade cast stainless steel burners to help ensure your Blaze Grill will last for years and provide maximum performance. And with other great features like a flame stabilizing grid to minimize flare-ups, heat zone separators for better temperature control and a flame thrower ignition, it is easy to see why our Blaze Gas Grills are one of the best value BBQs on the market.

Blaze 3-Burner Gas Grill

- 42,000 BTUs
- 3 Cast Stainless Steel Burners
- 8mm SS Cooking Rods
- Double-Lined Hood
- Built-In Thermometer
- Warming Rack

- Heat Zone Separators
- Crossover Tubes
- Full-Size Drip Pan
- Flash Tube Secondary Ignition
- Flame Stabilizing Grids
- Cooking Surface: 560 Sq. In.

- Overall Dims: 21 ¼”H x 25”W x 25 ¾”D
- For Cutout Dims see back page

BLZ-3-NG/LP
OPTIONAL CART: BLZ-3-CART
Blaze 4-Burner Grill on Cart

Standard Features

- Removable Heat Zone Separators
  Heat zone separators help seclude a cooking area to maintain varying temperature zones.

- Heavy-Duty 8mm Stainless Steel Cooking Rods
  Durable 8mm stainless steel cooking rods maximize your searing capabilities.

- Push N’ Turn Flame Thrower Primary Ignition w/Backup Flash Tube
  Simply push in the control knobs and ignite each burner individually.

- Perforated Flame Stabilizing Grids
  Designed to minimize flare-ups, the perforated flame stabilizing grids also serve as excellent protection for the burners below.

- 304 Stainless Steel Components & Double Lined Hood
  Heavy-duty stainless steel components allow your grill to last a lifetime.

- Commercial Grade Cast Stainless Steel Burners
  Each burner delivers an impressive 14,000 BTUs of cooking power.

Blaze 4-Burner Gas Grill with Infrared Rear Burner

- 56,000 BTUs
- 10,000 BTUs Infrared Rear Burner
- 4 Cast Stainless Steel Burners
- 8mm SS Cooking Rods
- Double-Lined Hood
- Built-In Thermometer
- Warming Rack
- Removable Heat Zone Separators
- Crossover Tubes
- Full-Size Drip Pan

- Flash Tube Secondary Ignition
- Flame Stabilizing Grids
- Cooking Surface: 740 Sq. In.
- Overall Dims: 21 ¼”H x 32 ½”W x 25 ¾”D
- For Cutout Dims see back page

BLZ-4-NG/LP
OPTIONAL CART: BLZ-4-CART
LTE Grills

Blaze 4-Burner LTE Gas Grill with Infrared Rear Burner & Built-In Light System

- 56,000 BTUs
- 10,000 BTUs Infrared Rear Burner
- 4 Cast Stainless Steel Burners
- 9mm SS Cooking Rods
- Double-Lined Hood
- Built-In Thermometer
- Warming Rack
- Heat Zone Separators
- Crossover Tubes
- Full-Size Drip Pan
- Flash Tube Secondary Ignition
- Flame Stabilizing Grids
- Illuminated control knobs for evening gatherings create a sophisticated appearance
- Interior lights help navigate the grilling surface at night
- Cooking Surface: 740 Sq. In.
- Overall Dims: 21 ¼”H x 32 ½”W x 25 ¾”D
- For Cutout Dims see back page

BLZ-4LTE2-NG/LP
OPTIONAL CART: BLZ-4-CART

Blaze 5-Burner LTE Gas Grill with Infrared Rear Burner & Built-In Light System

- 70,000 BTUs
- 10,000 BTUs Infrared Rear Burner
- 5 Cast Stainless Steel Burners
- 9mm SS Cooking Rods
- Double-Lined Hood
- Built-In Thermometer
- Warming Rack
- Heat Zone Separators
- Crossover Tubes
- Full-Size Drip Pan
- Flash Tube Secondary Ignition
- Flame Stabilizing Grids
- Illuminated control knobs for evening gatherings create a sophisticated appearance
- Interior lights help navigate the grilling surface at night
- Cooking Surface: 915 Sq. In.
- Overall Dims: 21 ¼”H x 39 ½”W x 25 ¾”D
- For Cutout Dims see back page

BLZ-5LTE2-NG/LP
OPTIONAL CART: BLZ-5-CART

Same Quality and Performance of the Blaze Traditional

Removable Heat Zone Separators
Heat zone separators help seclude a cooking area to maintain varying temperature zones.

Heavy-Duty 9mm Triangular Cooking Rods
9mm triangular cooking rods maximize your searing capabilities.

Push N’ Turn Flame Thrower Primary Ignition w/Backup Flash Tube
Simply push in the control knobs and ignite each burner individually.

Perforated Flame Stabilizing Grids
Designed to minimize flare-ups, the perforated flame stabilizing grids also serve as excellent protection for the burners below.

304 Stainless Steel Components & Double Lined Hood
Heavy-duty stainless steel components allow your grill to last a lifetime.

Commercial Grade Cast Stainless Steel Burners
Each burner delivers an impressive 14,000 BTUs of cooking power.

Added Sophistication

SRLs (Sexy Red Lights)
Sophisticated red LED lights illuminate and accent the control knobs.

Internal Halogen Lighting System
This dual internal lighting system allows for grilling into the night.

Now Available: Marine-Grade 316L 4LTE Grill. See center spread.
Blaze Professional Gas Grills

Blaze presents the Blaze Professional Grill as a leader in the industry. Its thick, stainless steel components provide a durable, effective cooking system. By the precision mixing of fuel and oxygen, Blaze Professional achieves extraordinary searing temperatures while maintaining low gas consumption per burner when compared to the top performing grill brands. The Professional's illumination system compliments its unmistakable style, resulting in an eye-catching appearance.
Blaze Professional Portable Grill on Blaze 17” Pedestal with Shelves

- Blaze Grills offers a best in class Lifetime warranty
- 304 Stainless Steel construction
- Available Blaze 17” Pedestal for Portable Grill and Blaze Side Shelves for Portable Grill Pedestal
- Overall Dims With Shelves: 30 ½”H x 43 ½”W x 12”D
- Overall Dims Without Shelves: 30 ½”H x 21 ½”W x 12”D

BLZ-IPO-PRO-PRT-LP
+ BLZ-PRT-PED-17
+ BLZ-PRT-PED-SS

Blaze Professional Portable Grill

- 304 Stainless Steel construction
- Blaze standard flame-thrower ignition
- Heavy-duty cast stainless steel H burner, flame tamer and 12mm hex cooking grids
- Uses 1-lb. propane cylinder or 20-lb. propane tank
- Two front-facing clasps for locking lid in place during transport
- Two tubular handles for easy transport
- Thermometer measures both internal oven temperature and average surface temperature
- Drip pan with latches for easy transport
- Hose and regulator included
- 12,000 BTUs
- Overall Dimensions 15 ¼”H x 27 ¾”W X 14 ½”D
- 51 lbs

BLZ-IPO-PRO-PRT-LP
Blaze 3-Burner Professional Gas Grill

- 3 commercial quality 304 cast stainless steel H burners
- 18,000 BTUs of cooking power per burner, for a total of 54,000 BTUs
- 10,000 BTU infrared rear rotisserie burner
- Rotisserie kit includes a waterproof motor
- Heavy 12mm stainless steel hexagon cooking rods maximize durability
- Cooking Surface: 816 Sq. In.
- Push and turn flame-thrower primary ignition system delivers a fast start every time
- Individual flash tube secondary ignition
- Removable warming rack
- Heat zone separators divide the cooking surface into individual temperature zones
- Flame stabilizing grids minimize flare-ups while adding a grilled flavor
- Full-width drip tray and removable baffles for quick clean up
- Double-lined grill hood protects outer layer from heat discoloration and maintains more even heat
- Illuminated control knobs for evening gatherings create a sophisticated appearance
- Interior lights help navigate the grilling surface at night
- Blaze Grills offers an impressive Lifetime Warranty
- Overall Dims: 24 1/4”H x 34”W x 28 3/8”D
- For Cutout Dims see back page

BLZ-3PRO-NG/LP

OPTIONAL CART: BLZ-3PRO-CART
Blaze 4-Burner Professional Gas Grill

• 4 commercial quality 304 cast stainless steel H burners
• 18,000 BTUs of cooking power per burner, for a total of 72,000 BTUs
• 10,000 BTU infrared rear rotisserie burner
• Rotisserie kit includes a waterproof motor
• Heavy 12mm stainless steel hexagon cooking rods maximize durability
• Cooking Surface: 1050 Sq. In.
• Push and turn flame thrower primary ignition system delivers a fast start every time
• Individual flash tube secondary ignition
• Removable warming rack
• Heat zone separators divide the cooking surface into individual temperature zones
• Flame stabilizing grids minimize flare-ups while adding a grilled flavor
• Full-width drip tray and removable baffles for quick clean up
• Double-lined grill hood protects outer layer from heat discoloration and maintains more even heat
• Illuminated control knobs for evening gatherings create a sophisticated appearance
• Interior lights help navigate the grilling surface at night
• Blaze Grills offers an impressive Lifetime Warranty
• Overall Dims: 24 1/8”H x 44 3/16”W x 28 3/8”D
• For Cutout Dims see back page

BLZ-4PRO-NG/LP

OPTIONAL CART: BLZ-4PRO-CART

Standard Features

Cooking Grid
The heavy, 12mm thick cooking rods absorb heat, producing deep sear marks.

SRLs (Sexy Red Lights)
Sophisticated red LED lights illuminate and accent the control knobs.

Waterproof Rotisserie Motor
The Blaze waterproof rotisserie motor can handle the outside elements.

Perforated Flame Stabilizing Grids
Heavy-duty 12mm flame stabilizing grids cover the entire grill to maximize flavor and minimize flare-ups.

Rotisserie Rod Storage
Convenient rotisserie rod storage behind the grill head provides easy access.

Flash Tube Backup Ignition System
Individual flash tube secondary ignition system ensures grill startup for every occasion.

Cast Stainless Steel Burners
Professional-quality, cast stainless steel H-burners deliver impressive cooking power.

Internal Halogen Lighting System
This dual internal lighting system allows for grilling into the night.
Blaze Charcoal Grill

- 4 individual cooking grids with easy hook and hang system to allow charcoal and wood to be added while cooking
- Adjustable charcoal tray provides various temperatures across the cooking surface
- Pull out ash pan allows for easy cleanup
- Double-lined grill hood protects outer layer from heat discoloration and maintains higher heat
- Rear vent is adjustable to control airflow
- Made in USA
- Overall Dims: 21 ¼” H x 32 ½” W x 25 ¾” D
- For Cutout Dims see back page

BLZ-4-CHAR

OPTIONAL CART: BLZ-4-CART
Blaze Griddle LTE & Cart

- Blaze Grills offers a best in class Lifetime warranty
- Stainless steel U-shaped burners provide exceptional even heat across the griddle surface
- Insulated drawer includes tray with removable food containers and holds ice to keep food chilled
- Stainless steel lid protects the griddle when not in use
- Heavy-duty 304 stainless steel construction for durability and longevity
- Available Griddle Cart Shelving Kit: includes stainless steel rear and side shelves with removable cutting board and condiments racks. BLZ-GRIDDLE-SHK

BLZ-GRIDDLE-LTE-NG/LP
+ BLZ-GRIDDLE-CART
+ BLZ-GRIDDLE-SHK

Blaze Griddle LTE

- Stainless steel U-shaped burners provide exceptional even heat across the griddle surface
- 18000 BTUs of cooking power per burner, for a total of 36000 BTUs
- Reliable flame thrower ignition makes lighting the griddle simple
- Full width grease trough directs grease down into the drip tray for easy cleanup
- Heavy-duty 304 stainless steel construction for durability and longevity
- Stainless steel lid protects the griddle when not in use
- Sophisticated red LED lights illuminate and accent the control knobs
- Overall Dims: 12 3/8”H x 30”W x 28 3/8”D
- For Cutout Dims see back page

BLZ-GRIDDLE-LTE-NG/LP
Blaze 20-Inch Cast Aluminum Kamado

The modern kamado-style grill is widely considered one of the most versatile grills on the market. With most modern kamado grills being made from a ceramic housing, these grills can retain heat for long periods of time, making them great for grilling, smoking, and baking. Kamados can reach consistent temperatures as low as 225°F and as high as 750°F. Using the vent system, precise control of airflow can be maintained, allowing kamados to function much like wood-fired ovens and they can be used to roast or bake anything.

Blaze introduces the industry’s first kamado grill made out of 1” and thicker, solid cast aluminum. The unique all-aluminum design provides unparalleled durability, and the same outstanding temperature control and heat retention kamado grills are known for. Also, the non-porous grill body allows for use of any charcoal or wood, as well as any ignition method or material for the lighting of charcoal without worry of damaging the unit or absorption of materials into the grill housing.

The Blaze kamado’s cast aluminum body, stainless steel cooking grids, hinge, and all other parts are covered by a lifetime warranty.

- Overall Dims: 33 7/8”H x 21 7/8”W x 27 7/8”D

BLZ-20-KAMADO

**Standard Features**

- **Cooking Grid**
  20-inch diameter stainless steel hex shaped cooking surface provides exceptional heat retention and beautiful sear marks.

- **Hinged Cooking Surface**
  Hinged cooking surface allows for the convenient addition of wood or charcoal without removing the cooking surface.

- **Lift Assist**
  Pre-installed lid hinge with lift assist allows for easy burping and opening of the kamado.

- **Tongue and Groove Seal**
  Tongue and groove sealing of the lid to the grill body eliminates the commonly used gasket and subsequent replacement due to damage and wear. Provides an exceptional seal with no seepage.

- **Molded Exhaust Cap**
  Cast molded exhaust cap allows for precise heat control.
Accessories

Blaze Kamado Side Shelf Kit with Hooks
• Four easy attach hooks for hanging cooking tools
• Stainless steel construction is durable for outdoor conditions
• Side shelves provide a convenient work area while grilling
BLZ-KMDO-SDSH4

Blaze Kamado Cart
• Rigid stainless steel construction is durable for outdoor conditions
• Locking caster wheels provide stability while cooking
• Keeps the grill at the perfect height for comfortable cooking
BLZ-20KMDO2-CART

Rotisserie Kit with Waterproof Motor
• Waterproof rotisserie motor can stand up to outdoor elements
• Compatible with Blaze Easy Light Indirect Cooking System and Moisture Enhancing Pan
• Adds versatility to your outdoor cooking
BLZ-KMDO-2-ROTIS

Blaze Easy Light Indirect Cooking System with Moisture Enhancing Pan
• Charcoal basket allows for sectioning off the charcoal for indirect heat or for infrared cooking when used with the Blaze Kamado Rotisserie
• Lower Chamber of basket works as a chimney starter for use with charcoal starters and other ignitions methods.
• Stainless steel drip pan catches all those essential drippings for pan gravies and bastes. Can also be used as a water pan for added moisture when smoking.
• Heavy-duty 304 stainless steel construction for lasting durability
BLZ-KMDO-CBDRP
Blaze 4-in-1 Stainless Steel Cooking Plate
- Solid 304 stainless steel
- Heat deflection for low and slow cooking
- Pizza plate for that perfect crust
- Cooking plate for adding a hint of smoke to your favorite sauces, stews, soups, and gumbo
- Griddle plate for great breakfast and full searing
BLZ-KMDO-15SSP

Round Stainless Steel Kamado Shelf
- Made from heavy-duty 304 stainless steel for long lasting durability
- Hooks for hanging grill tools
- Adds convenient work space while grilling
BLZ-KMDO-RD-SH

Stainless Steel Kamado Handles
BLZ-KMDO-SSHAND

Kamado Covers
- 20KMBICV
- 20KMCTCV
- 20KMRDCTCV

Kamado Island Sleeve with Drawer
- 304 stainless steel construction for durability
- Large drawer to store charcoal, tools or accessories
- Allows you to build your kamado into your outdoor kitchen for a professional look
BLZ-KMDO-SLV

Blaze Half Round Stainless Steel Heat Deflection Plate
BLZ-KMDO-9HMSSP

Blaze 4-in-1 Stainless Steel Kitchen Plate

URL: www.BLAZEGRILLS.com
Blaze is excited to announce the newest line of outdoor kitchen products – our Marine-Grade line.

Blaze’s Marine-Grade line includes the 4-Burner LTE Grill as well as the Professional Portable Grill. These products are made with 316L stainless steel, offering increased durability in marine environments, giving you more rugged toughness than the standard 304 stainless steel.

Blaze Professional Marine Grade 316L Portable Grill on Blaze 10” Marine Pedestal with shelves

- Blaze Grills offers a best in class Lifetime warranty
- 316L Stainless Steel
- Available Blaze 10” Marine Pedestal for Portable Marine Grill and Blaze Side Shelves for Portable Marine Grill Pedestal
- Fits standard marine chair deck plate
- Bolt pattern 6 x 8”
- Overall Dims With Shelves: 30 ½”H x 43 ½”W x 12”D
- Overall Dims Without Shelves: 30 ½”H x 21 ½”W x 12”D

BLZ-IPRO-PRTMG-LP + BLZ-PRTPED-MG10 + BLZ-PRTPED-MGSS

Blaze Professional Marine Grade 316L Portable Grill

- 316L Stainless Steel outer-body construction
- 304 Stainless Steel internal components
- Blaze standard flame_thrower ignition
- Heavy-duty cast stainless steel H burner, flame tamer and 12mm hex cooking grids
- Uses 1-lb. propane cylinder or 20-lb. propane tank
- Two front-facing clasps for locking lid in place during transport
- Two tubular handles for easy transport
- Thermometer measures both internal oven temperature and average surface temperature
- Drip pan with latches for easy transport
- Hose and regulator included
- 12,000 BTUs
- Overall Dimensions 15 ¾”H x 27 ¾”W x 14 ⅜”D
- 51 lbs

BLZ-IPRO-PRTMG-LP
Blaze Marine Grade 316L 4LTE Grill

- All stainless steel components are marine grade 316L Stainless Steel
- 4 commercial quality 316 cast stainless steel burners
- 14,000 BTUs of cooking power per burner, for a total cooking surface of 56,000 BTUs
- 10,000 BTU infrared rear rotisserie burner
- Heavy 9mm stainless steel cooking rods maximize durability
- Push and turn flame-thower primary ignition system delivers a fast start every time
- Flash tube ignition and crossovers provide an alternate ignition option
- Heat zone separators divide the cooking surface into individual temperature zones
- Flame stabilizing grids minimize flare-ups while adding a grilled flavor
- Full-width drip tray for quick clean up
- Illuminated control knobs for evening gatherings creates a sophisticated appearance
- Interior lights help navigate the grilling surface at night
- Double-lined grill hood protects outer layer from heat discoloration and maintains more heat
- New Safety Feature! Now includes a Drip Pan Flame Guard. This perforated piece sits in the drip pan of the grill, reducing the chance of a grease fire in the pan
- Overall Dimensions: 21 ¼”H x 32 ½”W x 25 ¾”D
- For Cutout Dims see back page

BLZ-4LTE2MG-NG/LP

Blaze is also proud to announce that this unique grill is now rated for Multi-User Applications! The Marine Grade 4-Burner LTE is now available and approved for multi-family dwellings, apartments, hotels, and similar applications. In addition to our Lifetime Warranty, Blaze will now be covering labor charges in the new and improved multi-family warranty!*  

*Please see your Owners Manual for full details on how to check whether or not this applies to your grill.
Blaze Professional Built-In High Performance Power Burner
- The 25,000 BTU inner ring and 35,000 BTU outer ring combine for an impressive 60,000 BTUs of power
- Same efficient design and narrow width of the Blaze LTE Power Burner brings water to a boil in half the time compared to other power burners on the market
- A narrow width of 15 3/4” allows for more room for other accessories or more counter space
- Stainless steel guard surrounds the burner rings protecting them from the wind and concentrates heat for maximum efficiency
- Push and turn knob ignition system delivers a reliable flame with every start
- Removable stainless steel cover shields burners from outdoor elements
- Full-width drip tray for quick clean up
- Sophisticated red LED lights illuminate and accent the control knobs
BLZ-PROP-B-NG/LP

Blaze Built-In LTE Double Side Burner with Lights
- Two heavy-duty 12,000 BTU brass burners provide superior heat output
- Stainless steel construction is durable in an outdoor environment
- Removable stainless steel cover shields burners from outdoor elements
- Push and turn knob ignition system delivers a reliable flame with every start
- Full-width drip tray for quick clean up
- Sophisticated red LED lights illuminate and accent the control knobs
BLZ-SB2LTE-NG/LP

Blaze Built-In High Performance LTE Power Burner with Lights
- The 25,000 BTU inner ring and 35,000 BTU outer ring combine for an impressive 60,000 BTUs of power
- Same efficient design and narrow width of the Blaze LTE Power Burner brings water to a boil in half the time compared to other power burners on the market
- A narrow width of 15 3/4” allows for more room for other accessories or more counter space
- Stainless steel guard surrounds the burner rings protecting them from the wind and concentrates heat for maximum efficiency
- Push and turn knob ignition system delivers a reliable flame with every start
- Removable stainless steel cover shields burners from outdoor elements
- Full-width drip tray for quick clean up
- Sophisticated red LED lights illuminate and accent the control knobs
BLZ-PBLTE-NG/LP

Blaze Drop-In Single Burner
- A heavy-duty 12,000 BTU brass burner provides superior heat output
- Stainless steel construction is durable in an outdoor environment
- Stainless steel cover shields burner from outdoor elements
- Push and turn knob ignition system delivers a reliable flame with every start
BLZ-SBI-NG/LP

WWW.BLAZEGRILLS.COM
Blaze 4.1 Outdoor Refrigerator
- 4.1 cu. ft. interior allows for storage convenience
- Wrapped in 304 stainless steel and features front venting for installation in your island
- 3 adjustable/removable wire storage shelves
- Reversible door for left or right swing
- Interior light
- Can rack dispenser in door for convenient storage
- Adjustable leveling legs
- Door lock
- UL approved for outdoor use

BLZ-SSRF-40DH

Blaze 4.5 Refrigerator
- 4.5 cu. ft. interior allows for storage convenience
- Reversible door option for left or right swing
- 3 adjustable shelves
- Automatic defrost
- Door lock
- Adjustable leveling legs
- Interior light

BLZ-SSRF130

Blaze Double Drawer 5.1 Outdoor Refrigerator
- 5.1 cu. ft interior allows for storage convenience
- 304 Stainless Steel Drawers
- Drawers feature smooth soft-close drawers
- Drawers include adjustable dividers
- Internal LED lighting
- Digital thermostat and temperature display
- Can hold up to 154 cans
- Aluminum interior

BLZ-SSRF-DBDR5.1

Blaze 50 lb. 15-inch Outdoor Ice Machine with Gravity Drain
- Produces up to 50 lbs of cube shaped ice per day
- 304 stainless steel construction for lasting durability
- Energy star rating saves on operating costs
- Front venting allows for installation into your island
- Internal "cool blue" LED light adds style

BLZ-ICEMKR-50GR
Blaze 4.5 Refrigerator
Stainless Steel Front Door Sleeve Upgrade
Upgrade your Blaze 4.5 cu. ft. refrigerator with this Stainless Steel Fridge Door Upgrade Kit. This door panel slips over the existing Blaze refrigerator door enhancing the appearance with a heavy vertical handle.
BLZ-SSFP-4.5

Blaze 5.2 Fridge Trim Kit
Stainless Steel trim kit for 5.2 cu. ft. refrigerators for a professional-looking installation.
BLZ-TRIMKIT-5.2

Double Drawer Refrigerator Trim Kit
Stainless Steel trim kit for Blaze Double Drawer 5.1 cu. Refrigerator for a professional-looking installation.
BLZ-TRIMKIT-DR5.1

Blaze 4.1/4.5 Fridge Trim Kit
Stainless Steel trim kit for 4.1 and 4.5 cu. ft. refrigerators for a professional-looking installation!
BLZ-TRIMKIT-4.1/4.5

Blaze 50lb Ice Maker Trim Kit
Stainless Steel trim kit for Blaze 50lb Icemaker for a professional-looking installation.
BLZ-TRIMKIT-ICEMKR
Cabinetry

Roll-Out Trash Drawers
Available in single trash/propane storage drawer, double trash/recycle drawer and narrow single trash drawer models. Blaze sliding drawers feature an easy close assist mechanism that closes drawers with a soft touch.

18 Inch Single Trash/Propane Drawer
BLZ-TRLP-DRW

Double Trash/Recycle Drawer
BLZ-TREC-DRW

Narrow Trash Storage Unit
BLZ-TRNW-DRW

Single Access Vertical Doors
Available in 18” and 21” models.
18”: BLZ-SV-1420 (R/LH)
21”: BLZ-Single2417 (R/LH)

Single Access Horizontal Doors
Available in 28” and 24” models.
24”: BLZ-SH-2014-R
28”: BLZ-SH-2417-R

Double Access Doors
Available in 25”, 32”, and 40” models
25”: BLZ-AD25-R
32”: BLZ-AD32-R
40”: BLZ-AD40-R

Double and Triple Access Drawers
Available in 30” extra wide triple access drawer and 16” single/double/triple access drawer models. Blaze sliding drawers feature an easy close assist mechanism that closes drawers with a soft touch.

BLZ-DRWI-R
BLZ-DRW2-R
BLZ-DRW3-R
BLZ-30W-3DRW
Combo Door/Drawers
Available in 32” and 39” models.
Blaze sliding drawers feature an easy close assist mechanism that closes drawers with a soft touch.

32": BLZ-DDC-R
39": BLZ-DDC-39-R

Paper Towel Holder
BLZ-PTH-R

Trash Chute
with Bamboo Cutting Board
BLZ-TRC-CB

Ice Bin/Wine Chiller
BLZ-ICEB-WH

Dry Storage Cabinet
BLZ-DRY-STG

Blaze Beverage Center
• Insulated ice bin
• Removable, insulated ice bin lid with sturdy handle
• Ice bin drain hole for convenience
• Hot and cold water faucet
• Built-in soap dispenser
• Sliding, removable cutting board
• Front bottle storage with drain holes for easy access and cleaning
• Removable 3-part condiment tray
• Towel rack
• Bottle opener for convenience
• Bottle opener catcher
BLZ-30CKT-SNK

Proudly made in the USA.
Blaze 42” Vent Hood

Ventilating an outdoor cooking space can be challenging due to the increased amount of smoke produced by outdoor cooking equipment. The Blaze Outdoor Vent Hood pairs a deeper hood canopy with a powerful twin motor system to effectively clean the air from the grilling area. The industry leading 36” depth of the Blaze Hood protrudes further over the cooking space, capturing more smoke when the grill lid is opened. The twin 1,000 CFM motors create roughly 2,000 CFMs of pull, which averages 60% greater suction when compared to stronger outside hoods on the market today. The Blaze Outdoor Vent Hood’s powerful suction and increased depth allows an installation further away from the cooking surface. This offers both an easier view of the cooking area along with increased comfort for the chef.

Blaze 42” Vent Hood

- 36” canopy depth maximizes the capture range of the vent hood
- Two independent and individually controlled 1,000 CFM 4 speed motors (2,000 CFMs total) provide exceptional smoke removal
- Higher allowable install height creates a more comfortable work area
- 4 halogen lights illuminate your cooking surface any time of day or night
- Innovative grease free retractable controls with lighted facing
- Reversible motors and back venting option

BLZ-42-VHOOD
Accessories

Pizza Stone
- TRADITIONAL GRILL: BLZ-PZST
- PROFESSIONAL GRILL: BLZ-PRO-PZST-2

Smoker Box
- TRADITIONAL GRILL: BLZ-SMBX
- BLAZE EXTRA LARGE SMOKER BOX: BLZ-XL-SMBX
- PRO GRILL: BLZ-PRO-SMBX
- BLAZE PRO EXTRA LARGE SMOKER BOX: BLZ-XL-PROSMBX
- PORTABLE GRILL: BLZ-PROPRT-SMBX

Blaze Smoker Steamer
- BLZ-SMKSTM and BLZ-PROSMKSTM

Island Vent
- BLZ-ISLAND-VENT

Infrared Searing Burner
- BLZ-IRN

Professional Infrared Searing Burner
- BLZ-PRO-IR

Built-In Grill and Cart Covers

LP Hole Cover
- BLZ-LPH-COVER

Grill and Side Burner Insulated Jackets
- 3 BURNER GRILL: BLZ-3-IJ
- 4 BURNER GRILL: BLZ-4-IJ
- 5 BURNER GRILL: BLZ-5-IJ
- 3 BURNER PRO: BLZ-3PRO-IJ
- 4 BURNER PRO: BLZ-4PRO-IJ
- DBL SIDE BURNER: BLZ-SB2-IJ
- POWER BURNER: BLZ-PB-IJ
- PRO POWER BURNER: BLZ-PROPB-IJ
- GRIDDLE INSULATED JACKET: BLZ-GRIDDLE-IJ
Accessories

Blaze Insulated Jacket with Wind Guard for 32” Gas Grills
BLZ-IJWG-32

Blaze Drip Pan Flame Guard
- BLZ-3-DPFG
- BLZ-4-DPFG
- BLZ-5-DPFG
- BLZ-3PRO-DPFG
- BLZ-4PRO-DPFG

Rotisserie Kit
- 32 INCH GRILL: BLZ-34-ROTIS-SS
- 40 INCH GRILL: BLZ-5-ROTIS-SS

Blaze Wind Guard
- BLZ-WG-25
- BLZ-WG-32
- BLZ-WG-40
- BLZ-PROWG-34
- BLZ-PROWG-44

1/2 Inch Natural Gas Hose w/Quick Disconnect
BLZ-NG-HOSE

Blaze 41 Inch Campfire Spatula
BLZ-SPT-41
Margherita Pizza with Homemade Pizza Dough

**Prep:** 30 to 40 mins  
**Cook:** 5 to 10 mins  
**Ready In:** 45 mins

**Ingredients**

**For Dough**  
(Makes two 12-inch round pizzas)

- ¾ cup water
- 2 tsp. honey
- ½ tsp. active dry yeast
- 4 tsp. olive oil
- 2 cups bread flour
- 2 tsp. coarse salt

**For Topping**

- 1 lb fresh Mozzarella cheese, diced

**For Sauce**

- 1 can (28 oz.) diced tomatoes
- ¾ cup fresh grated Parmesan cheese
- 3 cloves garlic paste
- 2 Tbsp. olive oil
- 2 tsp. black pepper
- ½ cup fresh basil, rough chopped
- 1 Tbsp. granulated sugar
- Coarse salt, to taste
- Enough corn meal to coat pizza peel and stone (prevents sticking)

**Directions**

1. In a mixing bowl, blend mineral water, yeast, and honey.
2. Allow yeast mixture to proof for 10 minutes.
3. While that happens, in another mixing bowl, whisk together salt and bread flour.
4. Once yeast has proofed for 10 minutes, make a well in the center of your flour mix, and pour in the liquid.
5. Use your hand to mix the flour into the liquid.
6. Depending on the humidity of your area, you might need to add a splash of water, or a little flour to reach the doughy consistency.
7. Once you have the right consistency, turn everything out onto a well floured work area.
8. Work the dough for 5 to 8 minutes, until it is smooth and elastic.
9. Coat dough ball in olive oil, place in bowl to rise covered with a damp towel. Allow it to rise until doubled in size in a warm area for about an hour, or you can allow it to slow rise in the fridge inside a ziplock bag for up to 2 days.
10. In a mixing bowl, combine all of the sauce ingredients, stir well and set aside for assembling pizza.
11. Once dough has doubled in size, remove from bowl to a well floured area.
12. Cut dough ball into 2 smaller dough balls. This will make two 12-inch round pizzas.
13. If your dough rose in the fridge, make sure it comes to room temp before attempting to press out.
14. Press dough out from center, until it forms a thin pizza crust.
15. On a pizza peel, sprinkle some cornmeal, place pizza dough onto peel.
16. Spread a thin layer of sauce onto pizza, top with chopped mozzarella.
17. Preheat your grill to 600° F.
18. Sprinkle cornmeal on your pizza stone, place pizza in oven.
19. Turn your pizza after a few minutes.
20. Once pizza sauce is bubbling, cheese is melted, and crust is golden brown, remove pizza to cutting board.
21. Slice, serve, and enjoy!
Seafood Gumbo Smoked on the Blaze Kamado

Prep: 30 mins  
Cook: 2 hours  
Ready In: 2 hours 30 mins

Ingredients

**Light Roux**
- ¾ cup clarified butter
- ¾ cup + 2 Tbsp. bread flour or King Arthur Gluten Free Blend

**Dark Roux**
- 2 ¼ cup duck fat or clarified butter
- 2 ¾ cup + 2 Tbsp. bread flour or King Arthur Gluten Free Blend

**Everything Else**
- 3 cups yellow onion diced
- 2 each green bell pepper diced
- 1 each red bell pepper diced
- ¼ cup shallots finely diced
- 1 cup minced celery
- ¼ cup (about 12 cloves) minced garlic
- 1 lb. fresh chopped okra (optional)
- 5 cups shrimp stock
- 2 cups clam juice
- 1 bunch fresh chopped parsley
- 1 Tbsp. plus to taste creole seasoning blend powder
- ½ tsp Old Bay Seasoning
- ¼ tsp plus to taste cayenne pepper
- ¼ tsp dry thyme leaves, ground
- 1 Tbsp. plus to taste coarse salt
- 1 tsp. plus to taste black pepper
- ¼ tsp. white pepper
- 2 tsp. oregano dry
- 1 bunch green onion sliced

**Ingredients continued**
- 2 Tbsp. Louisiana or Crystal hot sauce
- 2 lbs. medium shrimp, peeled & deveined
- ½ lbs. smoked andouille (¼” slices)
- Whole crabs, halved 6 each
- 1 lbs. crab meat, jumbo lump
- 2 lbs. crab meat, regular lump
- 8.5 cups plus water to adjust thickness
- 12 to 14 cups white rice, cooked long grain, for serving
- 2 Tbsp. filé powder (optional), whisked in right before serving

**Directions**

1. Light your Blaze Kamado, add soaked pecan wood chips for added smoky flavor.
2. On middle grate, place Blaze 4-in-1 Stainless Steel Cooking Plate.
3. Place 9-quart cast iron pot on cooking plate, pour in clarified butter, gradually whisk in flour.
4. Stir roux constantly for about 30 minutes, until the color of peanut butter is reached.
5. Remove light roux from heat, set aside.
6. Place pot back over heat, combine clarified butter and flour for dark roux.
7. Stir roux for about 45 minutes, until it has reached the color of hot chocolate.
8. Whisk light roux into dark roux until incorporated.
9. Remove roux from heat, set aside.
10. Clean your 9-quart cast iron pot, wipe with oil to prepare to brown andouille.
11. Place pot back on cooking plate, brown andouille sausage, then add in onion, bell pepper, and celery.
12. Sauté until tender and reduced, season with kosher salt & black pepper.
14. Pour in shrimp stock, followed by clam juice.
15. Add dry seasonings.
16. Pour in water, leaving enough room for remaining ingredients in your pot.
17. Add a few splashes of your favorite hot sauce.
18. Grab blended roux, whisk gradually into gumbo base to incorporate.
19. Add blue crabs to gumbo for last 10 minutes of boiling.
20. Add sliced green onion & chopped parsley.
21. During last 3 minutes of boiling, add shrimp & lump crab meat.
22. Allow gumbo to finish simmering.
23. Serve with rice, garnish plate with blue crab & chopped parsley.
24. Enjoy!
## Cutout Specifications

### Grills

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### Counter Top Notch Detail

Measurements of the notch dimension depend on the counter top material installed.

- Your application will have additional requirements, consult owner's manual for full instructions.
- Ensure your island cavity is adequately vented. Number of vents shown in diagram is for informational purposes only. Consult your local licensed professional for adequate requirements.
- Ensure your outdoor kitchen is constructed out of non-combustible materials.
- If your outdoor kitchen is constructed of combustible materials, an insulated jacket is REQUIRED.
- Cutout dimensions do not allow for lid clearance or other measurement requirements. Consult the Owner's Manual for specifics.
Lifetime Warranty
on All Blaze Gas Grills!

Blaze gas products feature an industry leading Lifetime Warranty on all components excluding the electronics, ignition, and lighting systems. Electronics, ignition, and lighting systems are covered for 1 year after date of purchase.

The Lifetime Warranty applies to the following products:

- All Gas Grills
- Gas Griddle
- All Side Burners
- All Power Burners
- Aluminum Kamado

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