



OUTDOOR KITCHEN + GRILLS



PREMIUM LTE SERIES USER GUIDE

Ceramic Flame Tamer

BLZ-CRM-TMR

Use with Blaze LBM, LTE, LTE2, LTE+ and LTE PRO only



SCAN TO REGISTER

Ceramic Flame Tamer

BLZ-CRM-TMR

Once installed, scan to register your product and leave a review.



WARNING



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



WARNING: Ceramic flame tamers hold more heat, it's best advised to start cooking only on low or medium heat.



HANDLE WITH CARE: Be cautious when handling the ceramic flame tamer, as it can be fragile. Do not drop or misuse.



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.



CALIFORNIA PROPOSITION 65 WARNING

WARNING: This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to: www.p65Warnings.ca.gov



WARNING

This is a great time to clean and inspect your grill.

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

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

IMPORTANT SAFETY INSTRUCTIONS

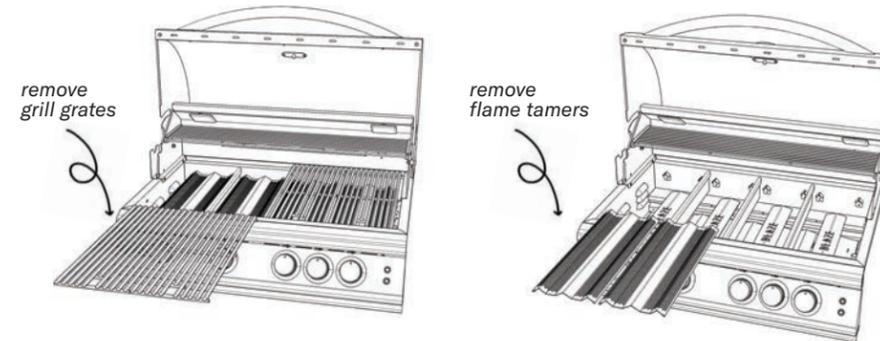
- Follow installation instructions. The manufacturer is not responsible for any damage or defects arising from improper installation.
- Never leave unattended when in use.
- The ceramic flame tamer replaces your existing flame tamers. To avoid hazard do not attempt to fit it to any other position.
- Do not put a griddle plate on while using ceramic flame tamers.
- Do not use in combination with Blaze infrared burner.
- Do not try lighting this appliance without reading the lighting instructions.
- Do not use aluminum foil to line drip pans or grill grates or radiant assembly. This can severely upset combustion air flow or trap excessive heat in the control area. This may result in melted knobs or damaged ignition components.
- Do not use an outdoor cooking appliance for purposes other than intended.
- Do not obstruct the flow of combustion and ventilation.
- Be sure all grill controls are turned off and the grill is cool before using any type of cleaner.
- Clean the grill with caution.
- Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Use extreme caution when cooking excessively fatty meats or products which promote flare-ups.
- Do not remove ceramic flame tamers for storage until it is cool to touch.
- Only use on Blaze certified products. Blaze LBM, LTE, LTE2, LTE+ and LTE PRO series.

INSTALLATION INSTRUCTIONS

Let's get cooking, in 3 easy steps.

STEP 1

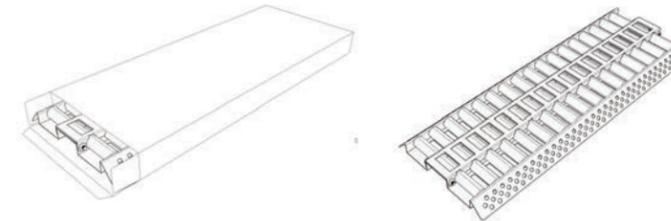
Make sure grill is OFF and cool to touch. Open grill and remove your grill grates and existing flame tamers. Store flame tamers for later use.



STEP 2

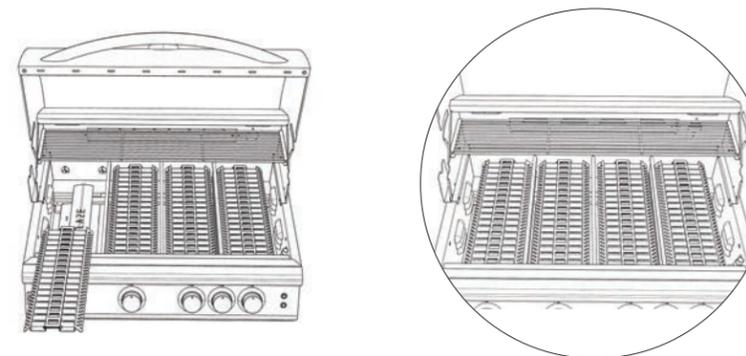
Unpack and open your new Blaze ceramic flame tamers. Take caution, as edges may be sharp.

Note: Blaze LTE 4 burner will require (4) and a Blaze LTE 5 burner will require (5).



STEP 3

Install new ceramic flame tamers by carefully replacing each flame tamer, making sure they are level and secure.



PRO TIP: tilt tamer upwards and insert into the back supports first



WARRANTY ON PARTS

Consumers are responsible for all shipping costs associated with warranty parts and labor costs over and above \$120.00.

All warranty claims are subject to manufacturer review. Please make sure to have your sales receipt information and product serial number. All replacement parts can be purchased through your local stocking dealer.

Please consult your selling dealer or distributor for specifics pertaining to your product warranty and procedure. No one other than the selling dealer or distributor 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.

COOKING INSTRUCTIONS

Pro tips for cooking on Blaze ceramic flame tamers.

TIP 1 Once installed it's important to do your first "burn-off". This will burn off any impurities from the manufacturing process. Simply, light the burner and set to low and allow to preheat. After 15 minutes, slowly raise the temperature to high and allow to burn for an additional 10-15 minutes.

TIP 2 For best performance it's important to burn-off your ceramic flame tamers after every use. After cooking your meal, turn to high and lower the lid for 5-10 minutes then turn to off.

TIP 3 Ceramics hold more heat than our stainless flame tamers. Try starting at a lower temperature (when not searing).

TIP 4 When searing adjust the dial between HIGH and MEDIUM allow grill to get to desired temperature. Once it has pre-heated add food and cook the food to desired done-ness.

TIP 5 When you have cooked the food and completed a "burn-off" turn the dial to "OFF".

TIP 6 Allow the grill to cool, and clean the grates and grease tray after every use.

**If cooking fatty food, there is an increased risk of 'flare-up' when using the ceramic flame tamer. Proper grease management will reduce this risk of flare-up*

CARE AND CLEANING

Clean up, in 2 easy steps.

STEP 1

Once your cook is complete, turn all burners to high. Allow your grill to burn for 10-15 minutes. Reaching temperatures in excess of 650 degrees will cook off all remaining food particles. Once you have completed this process turn all knob positions to OFF and allow to cool.

STEP 2

Make sure grill is OFF and cool to touch. Open grill and brush off grill grates. Store your grill with a Blaze grill cover for later use.

PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

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

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