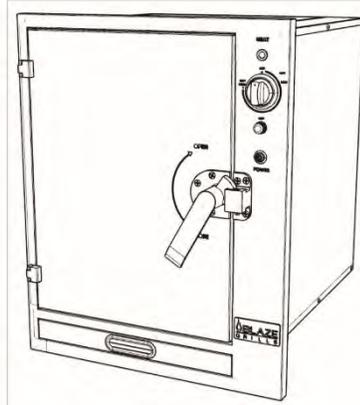




Blaze® Electric Smoker
BLZ-26-ELSMK



⚠ ATTENTION

INSTALLER: PLEASE LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

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

⚠ WARNING

Observe all local codes and ordinances when installing this appliance. If no local codes are applicable, wire unit in accordance with the latest National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1, whichever is applicable.

- Blaze -

6620 Greenwell Springs Rd, Baton Rouge, LA 70805

USA Phone: 866-976-9510

CustomerService@BlazeGrills.com

BLAZEGRILLS.COM

⚠ CALIFORNIA PROPOSITION 65 WARNING

WARNING: This product can expose you to chemicals including carbon monoxide, 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

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WARNING

BURNING WOOD CHIPS GIVES OFF CARBON MONOXIDE, WHICH HAS NO ODOR AND CAN CAUSE DEATH. DO NOT BURN WOOD CHIPS INSIDE HOMES, VEHICLES, TENTS, GARAGES, OR ANY ENCLOSED AREA. USE ONLY OUTDOORS WHERE IT IS WELL VENTILATED.

⚠ WARNING

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or loss of life.

⚠ WARNING

- Read the installation, operation, and maintenance instructions thoroughly before installing, operating, or servicing this equipment to reduce risk of fire, burn hazard, or other injury.
- This manual should be retained for your information.
- Do not operate this appliance without having read this manual.
- All electrical installations, service, and repairs must be performed by a qualified technician or authorized service agent.
- Note: This appliance is not intended for commercial use.

⚠ WARNING

RISK OF FIRE! THE POWER CORD MUST NOT BE PINCHED AGAINST A SHARP EDGE. SECURE CORD TO AVOID TRIPPING OR SNAGGING. TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR PERSONAL INJURY, DO NOT RUN CORD UNDER CARPETING. DO NOT COVER CORD WITH THROW RUGS, RUNNERS OR THE LIKE. ARRANGE CORD AWAY FROM TRAFFIC AREAS AND WHERE IT WILL NOT BE TRIPPED OVER.

RISK OF FIRE! TO PREVENT A POSSIBLE FIRE, DO NOT BLOCK AIR INTAKE OR EXHAUST IN ANY MANNER. DO NOT USE ON SOFT SURFACES WHERE OPENINGS MAY BECOME BLOCKED.

RISK OF FIRE! DO NOT BLOW OR PLACE INSULATION AGAINST THE APPLIANCE.

THIS ELECTRIC APPLIANCE IS TESTED AND LISTED FOR USE ONLY WITH THE APPROVED OPTIONAL ACCESSORIES.

USE OF OPTIONAL ACCESSORIES NOT SPECIFICALLY TESTED FOR THIS ELECTRIC APPLIANCE COULD VOID THE WARRANTY AND/OR RESULT IN A SAFETY HAZARD.

IF THE INFORMATION IN THESE INSTRUCTIONS IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY, OR DEATH. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

THIS APPLIANCE IS HEAVY. IT IS HIGHLY RECOMMENDED THAT TWO PEOPLE INSTALL THIS APPLIANCE.

DO NOT RUN THE POWER CORD HORIZONTALLY, DIRECTLY BELOW THE APPLIANCE.



WARNING

- READ ALL INSTRUCTIONS.
- WHEN IN USE, PORTIONS OF THIS SMOKER CAN GET HOT ENOUGH TO CAUSE SEVERE BURNS. CHILDREN AND PETS SHOULD NEVER BE LEFT ALONE OR UNATTENDED IN THE AREA WHERE THE SMOKER IS BEING USED.
- DO NOT ALLOW SOMEONE TO OPERATE THIS SMOKER IF THEY HAVE NOT READ THIS MANUAL.
- THIS SMOKER IS FOR OUTDOOR USE ONLY! IT IS NOT TO BE USED INSIDE A GARAGE, OTHER BUILDING, OR ANY TYPE OF ENCLOSED AREA.
- TO REDUCE THE RISK OF FIRE, BURNS, OR OTHER INJURY, READ THIS OWNER'S MANUAL THOROUGHLY. BEGIN BY ENSURING PROPER INSTALLATION AND SERVICING. DO NOT REPLACE ANY PART OF THE SMOKER YOURSELF UNLESS IT IS SPECIFICALLY RECOMMENDED IN THIS OWNER'S MANUAL.



WARNING

- This appliance is not intended to be installed in or on a boat or recreational vehicle.
- Do not install damaged, incomplete, or substitute components.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- Never lean on any part of the smoker.
- Do not leave hot smoker unattended.
- To avoid electrical shock, do not immerse cord, plugs, or any part of smoker in water or other liquids.
- Do not let cord hang over edge of a table or counter, or touch hot surfaces.
- Do not cover cooking racks with metal foil. This will trap heat and cause severe damage to the electric smoker.

- Drip tray is only for the bottom of the electric smoker. Do not put drip tray on cooking rack as this may damage the electric smoker.
- The wood chip box is HOT when the electric smoker is in use. Use caution when handling or adding wood chips. • Unplug from outlet when not in use and before cleaning. Allow the unit to cool completely before adding/removing grates or smoker box.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- Do not store the electric smoker with HOT ashes inside the unit. Store only when all surfaces are cold.
- Always use the electric smoker in accordance with all applicable local, state, and federal fire codes.
- Extension cords must be a grounded-type 3-wire cord if used.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable For Use With Outdoor Appliances."
- Do not clean this product with a water sprayer or the like.
- Do not use wood pellets, wood chunks, charcoal, or charcoal briquettes.
- Ensure proper installation and servicing by following all instructions in this Owner's Manual and any other instructions or markings provided with this product.
- A propane cylinder shall not be stored in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- Do not place on or near a hot gas burner, electric burner, or in a heated oven.
- Young children should be carefully supervised when they are in the same room as the appliance. Toddlers, young children, and others may be susceptible to accidental burns. A physical barrier should be used if there are any at-risk individuals in the home. To restrict access to the appliance or stove, an adjustable safety gate is recommended to keep toddlers, young children, and other at-risk individuals out of the room or away from hot surfaces.
- For residential use only! NOT for commercial use! Any commercial or public use of this smoker voids all warranties and could cause injury.
- Do not touch hot surfaces. Always use the smoker handle.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capacities or lack of experience and knowledge, unless they have been given supervision or instruction.
- NEVER grill in the open rain or in standing water because this is an electric appliance. There is always a hazard of electric shock while operating this unit.
- Close supervision is necessary when any appliance is used near children.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Smoker box must be in place when using smoker.
- Do not use the appliance for other than its intended use.
- Use only on a properly grounded outlet.
- WHEN OPERATING THE UNIT IN ALL INSTALLATION APPLICATIONS, KEEP ALL OBJECTS, ESPECIALLY COMBUSTIBLE MATERIALS, AWAY FROM THE OPERATING UNIT AT LEAST A MINIMUM OF 4" ABOVE AND 4" ON ALL SIDES.
- SAVE THESE INSTRUCTIONS.

IMPORTANT: Damage caused by a failure to heed the warnings or follow the safety instructions and practices described in the Owner's Manual is not covered by the warranty.

Thank you for choosing Blaze cooking equipment.

Because of the high-performance nature and unique design of Blaze cooking equipment, we recommend familiarizing yourself with this book before using your electric smoker for the first time. Your Owner's Manual contains important safety information as well as helpful guidance for successful cooking experiences and care. Following the guidance of this book will help ensure many years of outdoor cooking equipment.

Should you have any questions about cooking with or caring for your Blaze Electric Smoker, we are here to help. Contact Blaze Outdoor Products Customer Service at:

1-866-976-9510 or
customerservice@blazegrills.com

Please have your model number and serial number ready or include it in your email.

This Owner's Manual contains important information necessary for the proper assembly and safe use of the smoker.

Read and follow all warnings and instructions before assembling and using the smoker.

Follow all warnings and instructions when using the smoker.

KEEP THIS OWNER'S MANUAL FOR FUTURE REFERENCE.

THIS MANUAL APPLIES TO THE FOLLOWING BLAZE PRODUCT

Model: BLZ-BIE-SMK



Cutout Dimensions	20 3/8"W x 20"D x 25 1/2"H* This air gap serves multiple purposes, such as preventing a build-up of heat in the island cavity and helping provide proper airflow for combustion and/or cabinetry.
Primary Ignition	Heating Element
Cooking Rack Dimensions (3 Cooking Racks)	14 7/8" W x 13 1/2" D
Burner	Electric Element
Warranty	Cooking Grids – Lifetime (Parts Only) Body – Lifetime (Parts Only) Heating Element – 1 Year (Parts Only) Ignition, Electronics, and Lighting Systems – 1 Year (Parts Only)

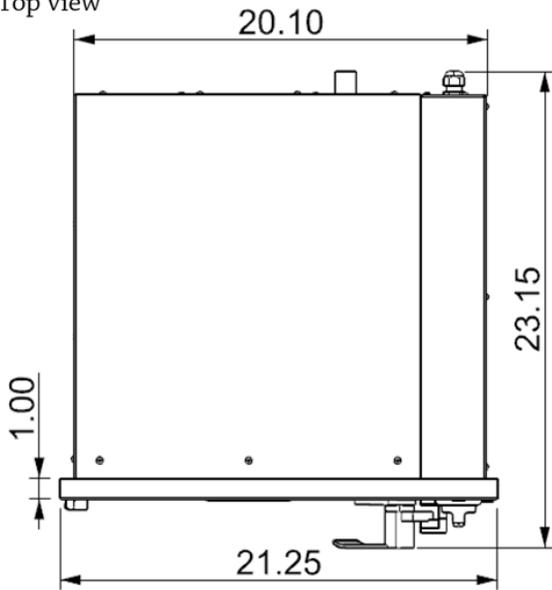
SMOKER SPECIFICATIONS

NOTE: ALWAYS have equipment measured by Contractor before beginning any project.

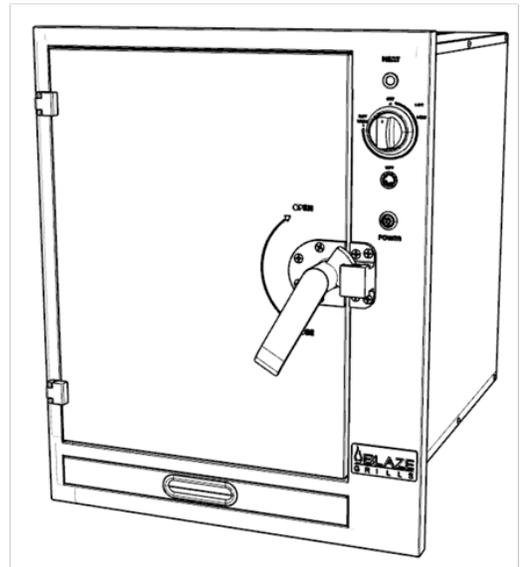
- Not for Indoor Use – Outdoor Use Only.
- Not for Commercial Use – Home Use Only.
- Use only UL approved OUTDOOR GFI Outlets.
- Use a Professional Licensed Contractor for all electrical work.

- Island **MUST BE VENTED** on both sides top and bottom if you have other natural gas appliances, bottom vented if you have other propane appliances. Vented at the top and bottom if you have both gas types plumbed to or through your island.
- Smoker sits on platform for support.

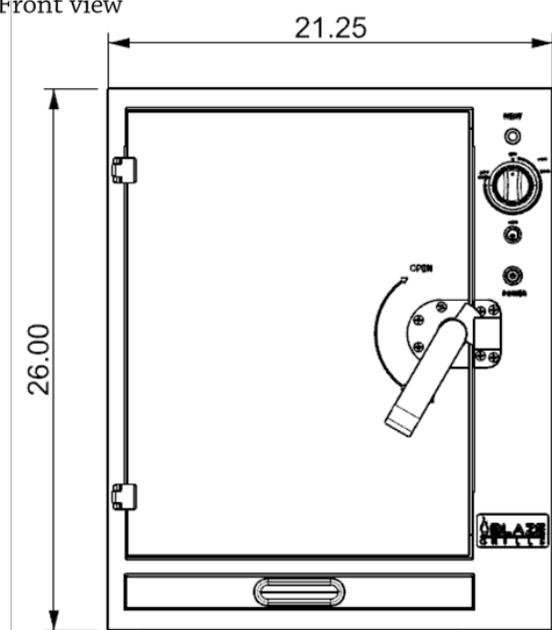
Top view



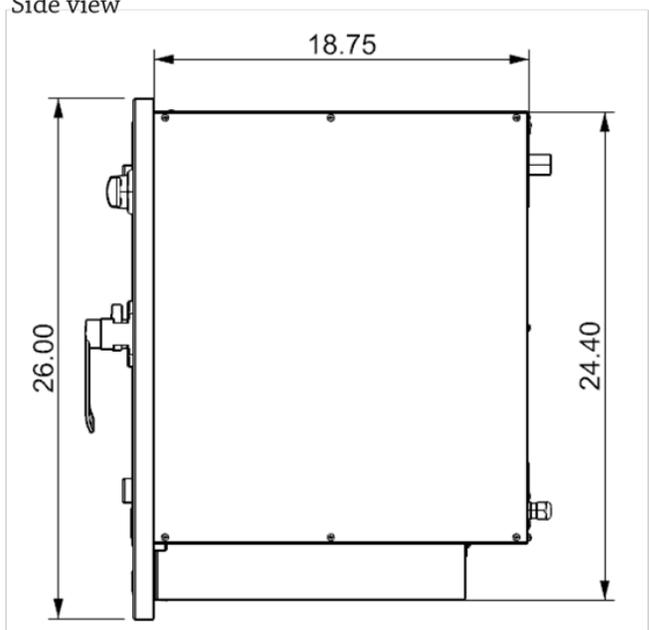
Perspective view



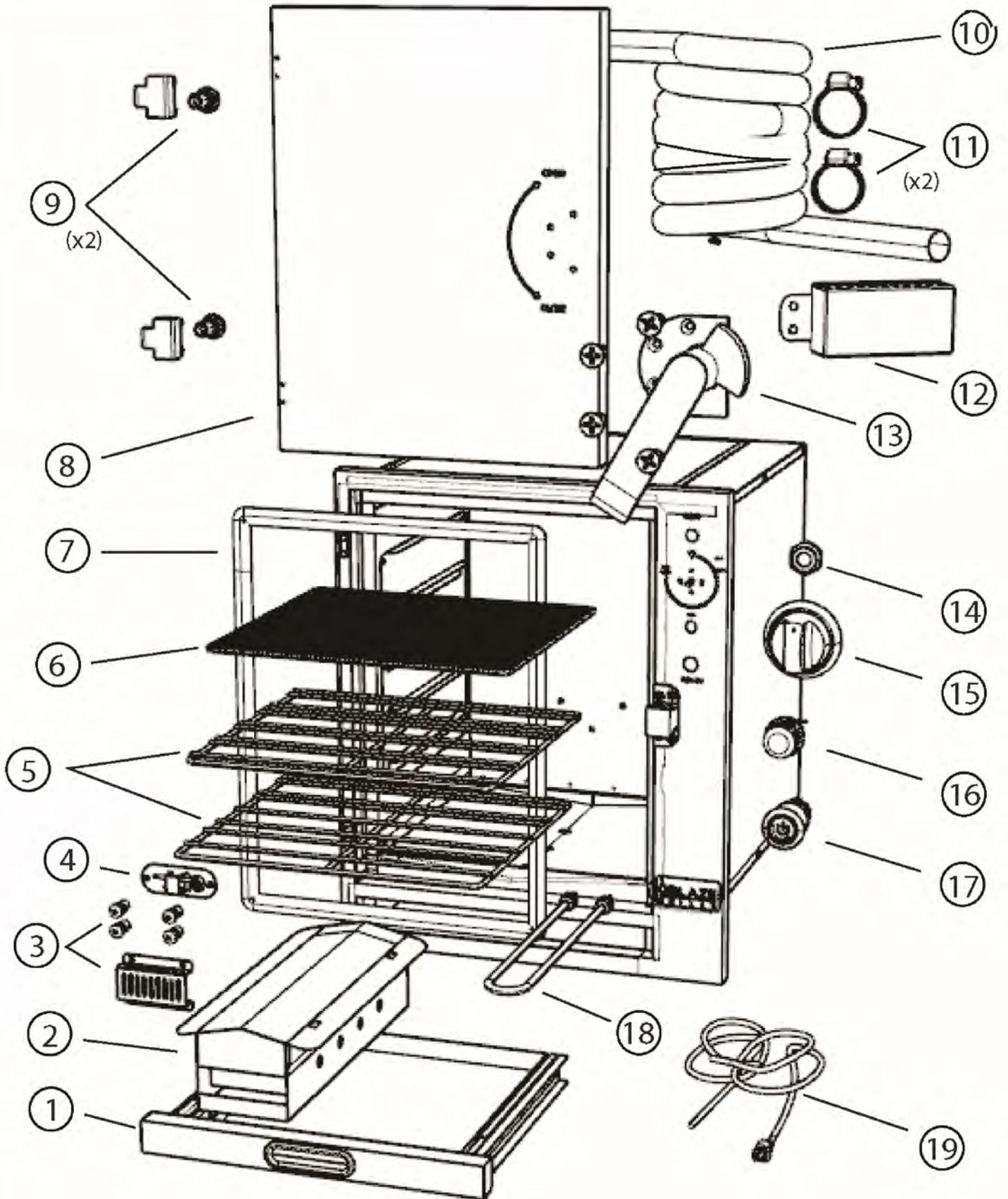
Front view



Side view



Parts Breakdown



Parts List:

Ref #	Short Description
1	Smoker drip tray
2	Smoker box
3	Smoker thermocouple shield and screws (x4)
4	Smoker thermocouple
5	Cooking grates (x2)
6	Mesh cooking grate
7	Smoker door gasket
8	Smoker door
9	Smoker door hinge assembly and screws (x4)
10	Smoker vent hose
11	Smoker vent hose clamps (x2)
12	Smoker vent hose housing
13	Smoker handle, latch assembly and screws (x4)
14	Smoker power indicator
15	Smoker temperature adjustment knob
16	Smoker fuse housing
17	Smoker power button
18	Smoker heating element
19	Smoker power cord

Location of Appliance

The Blaze Electric Smoker is designed to be built into a BBQ Island or Outdoor Kitchen. It is required that the smoker be placed on a non-combustible surface.

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. This outdoor cooking electric appliance is not approved to be installed in or on any recreational vehicles and /or boats. The Blaze Electric Smoker is for single family/residential use only.

When determining a suitable location take into account concerns such as exposure to wind and proximity to traffic paths.

- Do not store combustible materials, gasoline, flammable liquids, or vapors around the appliance.
- This Blaze Electric Smoker must be located outdoors only. Please note: Since hot air rises above the smoker while in operation, covered locations should be avoided. Do not locate the smoker where an overhang or awning may cover it.
- DO NOT obstruct the flow of combustion and ventilation air to this appliance.
- Keep any electrical supply cords away from any heated surfaces and/or sharp and aggressive edges.
- Non-Combustible Enclosure: The smoker 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.
- Combustible Enclosure Clearance: Ensure your appliance remains at a distance of at least 14" from sides & 16" 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 and/or island cavity. 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.
- 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.

Installation Instructions

INCLUDED: SMOKE RELOCATION KIT

Kit Includes:

Two Hose Clamps

One Stainless Steel Smoke Trim Kit that will be on the outside of the island
One Heat resistant smoker vent hose

Instructions:

1. Attach the one side of the hose to the smoker outlet on the back of the smoker. Make sure you place the hose clamp over the hose before attaching and secure down.
2. Install the stainless steel smoker trim kit from the outside of the island with the stainless tube facing inside the island.
3. Attach the opposite side of the hose to this tube and secure down with the second hose clamp.

What this does: This Smoke Relocation Kit will relocate the smoke for you so that the island does not fill up with smoke. If you require a longer hose please make sure that it can withstand high heat or high temperatures.

DO NOT USE A GARDEN HOSE OR SIMILAR TYPE OF HOSE.

Ensure the smoker vent hose is correctly installed and vents to the exterior of the island. Keep the vent hose free and clear from obstruction as well as ensure the hose is not kinked for optimum performance.

Operating Instructions

Warning: Always use a 3-wire grounded outlet wired for 120 volts which is GFCI protected at 15 or 20 amps. If in doubt, contact a qualified electrician. Do not operate any other appliances or electrical devices on the same circuit as the smoker.

This smoker is intended for outdoor use only. Use only on a hard, level, non-combustible surface away from roof overhangs and/or any combustible material. DO NOT use this smoker on wooden surfaces or any other surface that could burn. Place the smoker in an outdoor area that is protected from the wind and keep the smoker away from open windows or doors to prevent smoke from entering your home.

Curing Your Smoker

This process will allow the heat to burn off any dust or residue left during the manufacturing process.

Before first use, cure your smoker to minimize damage to the exterior finish as well as rid your smoker of any paint odor that could transmit unnatural flavors to the first meal prepared.

Note: We recommend lining the wood chip pan with aluminum foil for easy clean-up. Do not use wood chips during the first four hours of curing your smoker.

1. Coat all interior surfaces of the smoker cabinet, side rack, and cooking grates with vegetable oil or vegetable oil spray.
2. Plug the smoker into an electrical outlet.
3. Turn the smoker on medium for 4 hours.
4. In the last 45 minutes add approximately 6 ounces of wood in the smoker box. Place a container of water on the grates to ensure even heating.
5. Let the smoker cool.

Operating Instructions

READ ALL SAFETY WARNINGS AND INSTRUCTIONS BEFORE OPERATING YOUR SMOKER.

1. Open the door and remove the wire rack that supports the smoker box.

2. Remove the lid from the smoker box and add wood chips. Only use wood chips, and never wood chunks. Replace the smoker box lid and slide back into smoker.
3. Remove the cooking grids and adjust the wire cooking grid support brackets to the desired height for the items you are smoking.
4. Place food on the cooking grids in a single layer and leave room between each piece to allow smoke and moisture to circulate evenly. Slide cooking grid into the cooking grid support brackets. Repeat steps for each cooking grid that is used.
5. Close door.

Warning: Always use a 3-wire grounded outlet wired for 120-volts that is GFCI protected at 15 or 20 amps. If you are not sure the outlet is suitable, contact a qualified electrician. Do not operate this smoker on the same circuit with any other appliance or electrical device.

6. Adjust the smoker temperature adjustment knob to the desired temperature. The heat indicator on the front of the unit will let you know when the smoker is near the desired temperature and you can adjust the controller accordingly.
7. Allow food to cook approximately 30-45 minutes per pound. When adding woodchips, wear an oven mitt or heavy-duty leather gloves.

Warning: Do not spill water, marinade, or any liquid onto the electrical element and controller.

8. Use a meat thermometer to check the temperature of your food. The heat indicator on the door will provide the approximate temperature inside the smoker, but you should always use a meat thermometer to ensure that your food is fully cooked.
9. After you are finished smoking, turn the controller knob to the OFF position. Allow the smoker to cool. Once the smoker has cooled, follow the instructions in the "Care & Maintenance" section of this manual.

Notes:

- a. Performance of this smoker is dependent on ambient temperature and wind conditions.
- b. Outdoor extension cords should be used with outdoor products and are marked with the suffix letter "W" and with a tag stating "suitable for use with outdoor appliances".
- c. Do not clean this product with a water spray, or similar.

Smoking

Smoking 101

- Fill your smoker box with your favorite food chips. Your wood chips will last several hours before you need to add more depending on the temperature you are smoking.
- Adjust the controller to the high position and allow smoker to heat up and get your wood chips started.

- After 20 minutes, set your temperature to your desired smoking temperature. By now, your wood chips should be producing ample smoke.
- Place your food into the smoker and get smoking!

Wood Types for Smoking

- Always use a hardwood that has been seasoned for at least 6 months.
- We recommend using Pecan, Hickory, White Oak, Apple, or Mesquite wood.
- Never use any resinous wood such as Pine or Cedar as it will produce an unpleasant taste.

Note: It is not necessary to soak the wood prior to smoking - hardwoods have natural moisture in the wood that will release in the smoker as it heats up.

Refilling your Smoker Box

When your smoker box has finished smoking, follow the steps below:

- Open the smoker door using the handle.
- Remove the smoker box and remove the used wood chips. Be sure to empty your used wood chips into a metal container. Extinguish all the wood chips by pouring water over them.
- Refill the smoker box with the favorite wood chips.
- Insert the smoker box back into the smoker.
- Follow smoking instructions under Smoking 101.

Wood Flavor Guide

WOOD SMOKING FLAVOR GUIDE		
Wood Type	Smoking Characteristics	Meats or Vegetables Used With
Acacia	Same Family as Mesquite	Good with most meats, especially beef and all vegetables
Alder	A sweet, musky smoke traditionally used in meat from the Northwest	Good with fish, pork, poultry and light meat game birds. Great to use with salmon
Almond	A nutty and sweet smoke flavor	Good with all meats
Apple	Sweet but dense fruity smoke flavor	Strongest of all the fruitwoods. beef, poultry, game birds and pork
Apricot	The flavor is milder and sweeter than Hickory	Good with most meats

Ash	Burns extremely rapidly with a light and distinctive flavor	Good with fish and meats
Bay	Medium floral smoke with a taste of spice and cinnamon	Good with meats and vegetables
Beech	A mild hardwood like Oak	Good with meat and seafood
Birch	Medium hard wood similar to maple	Good with pork and poultry
Blackberry	Sweet and delicate flavor	Good for poultry, small game birds like grouse, pheasant, partridge and quail
Buernut	Strong smoke flavor like walnut – may be bitter if not mixed	Good on red meats like beef, pork and venison.
Cherry	Sweet fruity smoke flavor and mildly sweet	Good on all meats but especially on poultry
Chestnut	Sweet nutty smoke flavor	Good with most meats
Coonwood	Softer than Alder and subtle in flavor	God for smoking pork and ribs
Crabapple	Similar to Apple Wood. Provides a ton of smoke rich and fruity flavor	Good with poultry, red meats and game and lamb
Fig	Mild and fruity like Mulberry	Good with all meats
Grapefruit	Produces a nice mild Smoky flavor	Good with all meats
Grapevines	Tart, aromatic and similar to fruitwoods. The flavor is milder and sweeter than Hickory	Good on white and pink meats, chicken turkey pork and fish.
Guava	Flowery fruity taste similar to Apple	Good on all meats
Hickory	Sweet to strong, heavy "bacon flavor". You need to soak this wood to take away the bier taste	The most common used wood to smoke beef, pork and ribs

Beef Steaks

Rare	120°F
Medium-Rare	130°F
Medium	140°F
Medium-Well	150°F

Gourmet**USDA**

140°F
150°F
160°F
170°F

Doneness of meat should always be determined using an instant-read meat thermometer inserted in the thickest part of the meat and away from the bone.

Beef Roasts

Rare	125°F
Medium-Rare	135°F
Medium	145°F
Medium-Well	160°F

Gourmet**USDA**

140°F
150°F
160°F
170°F

While USDA temperature guidelines are valuable for food safety, we find them often overdone. Many restaurants cook temperatures aligned more with the “gourmet” column shown here. This requires close attention to safe food-handling guidelines.

Beef Burgers**Gourmet**

160°F

USDA

160°F +

Lamb Racks

Rare	125°F
Medium-Rare	135°F
Medium	145°F
Medium-Well	160°F

Gourmet**USDA**

140°F
150°F
160°F
170°F

Rolled Beef Roasts

As with ground meat, surface bacteria may get worked into the center of rolled beef roasts. Therefore, they should be cooked to an internal temperature of 160°F.

Lamb Chops

Rare	125°F
Medium-Rare	135°F
Medium	145°F
Medium-Well	160°F

Gourmet**USDA**

140°F
150°F
160°F
170°F

Fish

Fish is thoroughly cooked when it turns opaque and the meat flakes cleanly under firm pressure.

Pork Chops

Medium-Well	160°F
Well-Done	180°F

Gourmet**USDA**

Veal Chops

Medium-Rare	135°F
Medium	145°F
Medium-Well	160°F

Gourmet**USDA**

150°F
160°F

Whole Chicken**Gourmet**

170°F

USDA

180°F

Whole Turkey**Gourmet**

170°F

USDA

180°F



Care and Cleaning

Your Electric Smoker is made from high-quality 304 stainless steel and engineered for durability. Simple care and cleaning will provide a lifetime of service.

NOTE: Always wait until your appliance is completely cool before cleaning.

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

Interior Cleaning

- Using a long-handled grill cleaning brush, remove any food or build-up from the cooking grids. • **Grease fires are caused by too much fallen debris on the cooking components of the smoker.** Clean the inside of your smoker on a consistent basis. In the event you experience a grease fire, keep the smoke cabinet door closed to choke out the fire. If the fire does not go out quickly, carefully remove the food, turn the smoker off, and shut the cabinet door until the fire is completely out.
- Check your drip tray often, and clean out as necessary when cooking.
- Clean out the grease from the drip tray after each cook.
- Cooking grids can be lightly coated with vegetable oil or cooking spray to prevent food from sticking. A light coating of vegetable oil or cooking spray may also be applied to the inside of the smoker to prevent rusting. If rust develops, use steel wool to remove and then coat with vegetable oil or cooking spray.

Exterior Cleaning

When cleaning your appliance, always scrub and polish in the direction of the stainless steel grain. Wipe down the exterior of the appliance to remove any splatter or grease. Do not use harsh abrasives. Use a stainless steel cleaner to clean the exterior surface for a polished look. To remove baked-on foods, use a fine to medium grit non-metallic abrasive pad with a stainless steel cleaner to avoid specks of grease collecting in the grain causing the appearance of rust.

NEVER use steel wool on your cooking surfaces. It will leave small amounts of mild steel behind, embedded into the grain of the stainless steel, and it will cause rust.

NEVER use chemicals to clean your grilling surface.

Troubleshooting

SAFETY INFORMATION



WARNING

DISCONNECT THE APPLIANCE COMPLETELY AND LET COOL PRIOR TO ANY SERVICE.

ONLY A QUALIFIED SERVICE PERSON SHOULD SERVICE AND REPAIR THIS ELECTRIC APPLIANCE.

Problem	Possible Cause	Solution
1. No power to the controller	1. Not connected to power source	1. Ensure smoker is plugged into a working power source. Reset breaker. Ensure GFCI is the correct power supply. Ensure all wire connections are firmly connected and dry.
	2. Fuse blown on controller	2. Remove cooking components from the main smoke cabinet. Open the control panel and check the fuse for a broken wire or if the wire has turned black. If yes, manually replace with a new fuse.
	3. Faulty controller	3. The controller needs to be replaced. Contact customer service for a replacement part.
2. Power light is not on	1. Unit is not turned on	1. Turn unit on.
	2. Faulty controller	2. Controller needs to be replaced. Contact customer service for a replacement part.
3. Element (heating) is not on	1. Bad connection	1. Check to ensure the connectors are firmly connected. Disconnect and reconnect.
	2. Faulty controller	2. Controller needs to be replaced. Contact customer service for a replacement part.
4. Temperature will not adjust	1. Faulty controller	1. Controller needs to be replaced. Contact customer service for a replacement part.

Troubleshooting

Problem	Possible Cause	Solution
5. Temperature in main cabinet is inaccurate	1. Temperature sensor wire is not making connection	1. Access the electrical components on the base of the unit, and check for any damage to the temperature sensor probe wires. Ensure temperature probe spade connectors are firmly connected, and connected correctly.
	2. Faulty controller	2. Controller needs to be replaced. Contact customer service for a replacement part.
6. Unit takes too long/excessive time to achieve desired temperature	1. Cold climate	1. Outdoor temperature is below 18°F, so the unit may take extended heating time.
	2. Extension cord used	2. Using an extension cord may reduce the power supply to the unit. Plug the appliance directly into power source or ensure maximum length extension cord is 25 feet/7.6 meters, minimum gauge 12/3.
	3. Door not closed	3. Ensure door is closed, seal is not damaged, and the door latch is secure.
	5. Faulty controller	5. Controller needs to be replaced. Contact customer service for a replacement part.
7. Door not closing properly	1. Poor door alignment	1. Adjust door hinges to ensure that the door is properly mounted.
	2. Damaged door seal	2. Door needs to be replaced. Contact customer service for a replacement part.
8. Grease leaking from cabinet door	1. Door not closing properly	1. Ensure door is closed, seal is not damaged, and the door latch is secure.
	2. Unit not level	2. Move unit to a level cooking surface. Ensure that there is no damage to the support legs.
	3. Grease tray is full	3. Empty grease tray and re-install. Follow Care & Cleaning instructions.
	4. Drain tube is clogged	4. Follow Care & Cleaning instructions.
8. No smoke is being produced	1. No wood chips	1. Add wood chips to the wood chip box.
	2. Element times out, not enough heat for wood chips to heat	2. Heating element is not staying on long enough to heat wood chips. Reset the temp higher and turn on the element for 20 minutes.
	3. Damaged smoker box	3. Smoker box needs to be replaced. Contact customer service for a replacement.

Warranty Registration

If you have purchased a Blaze Product, 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 www.blazegrills.com by selecting Support, and then selecting Register your Product. 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 for warranty to apply.

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 appliances must have a qualified installer complete the installation for the warranty to be in effect. Incorrect installation of the Blaze appliance will void the warranty. Please call Blaze Outdoor Products for more information on correct installation of the 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. 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:

Cooking Grids – Lifetime (Parts Only)

Body – Lifetime (Parts Only)

Heating Element – 1 Year (Parts Only)

Ignition, Electronics, and Lighting Systems – 1 Year (Parts Only)

Consumers are responsible for all shipping costs associated with warranty parts and labor costs. 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.

ATTENTION INTERNATIONAL CUSTOMERS: 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.

Blaze Product Registration

Please take a minute to let us know some basic information about your purchase. This ensures we keep you up to date and have your info ready if you ever need warranty help! You may register your product electronically through our website, blazegrills.com.

Name

First _____ Last _____

Email _____

Phone _____

Street Address

Street Address Line 2

City _____ State/Province/Region _____

Zip/Postal Code _____

Country _____

What is the model number of the Blaze product purchased?

What size Blaze product did you purchase?

Where did you buy your Blaze product?
