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› Blaze Premium LTE+ 40-Inch 5-Burner Propane Gas Grill User Manual (Model BLZ-5LTE3-LP)

Blaze Outdoor Products BLZ-5LTE3-LP

Blaze Premium LTE+ 40-Inch 5-Burner Propane Gas Grill User Manual

Model: BLZ-5LTE3-LP

Brand: Blaze Outdoor Products

IMPORTANT SAFETY INFORMATION

Read this entire manual carefully before assembly, installation, or operation of your grill. Failure to follow these instructions could result in property damage, bodily injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always ensure proper ventilation. Never operate the grill in an enclosed space.
- Keep children and pets away from the grill during operation.
- Do not attempt to repair or alter the grill. Contact qualified service personnel for assistance.
- Always check for gas leaks before each use.
- Keep the area around the grill clear and free from combustible materials.

1. SETUP AND INSTALLATION

1.1 Unpacking

Carefully remove all components from the packaging. Inspect for any damage during transit. Retain packaging materials until you are satisfied with the product.

1.2 Assembly

This grill head is designed for installation into an outdoor kitchen island or for use with a compatible grill cart (such as the BLZ-5-CART-SC). Follow the specific assembly instructions provided with your grill head and/or cart for proper installation. Ensure all connections are secure.



Image 1.1: The Blaze Premium LTE+ 40-Inch 5-Burner Propane Gas Grill mounted on its compatible cart, showcasing the stainless steel construction and control panel.

1.3 Gas Connection (Propane)

Connect the propane gas regulator hose to the propane tank. Ensure the connection is tight. This grill is designed for use with a standard 20 lb (9.1 kg) propane cylinder. Do not use any other type of gas cylinder.

1.4 Leak Testing

Before first use and after any gas cylinder change, perform a leak test. Mix a solution of equal parts liquid dish soap and water. With the gas supply on, apply the solution to all gas connections. Bubbles indicate a leak. If a leak is detected, turn off the gas supply immediately and tighten connections. Repeat the test. If the leak persists, do not use the grill and contact customer support.

1.5 Initial Burn-Off

Before cooking food for the first time, operate the grill on high for 15 minutes with the hood closed. This will burn off any manufacturing residues.



Image 1.2: The lower cabinet of the Blaze grill with doors open, revealing the interior storage space and propane tank access point.

2. OPERATING INSTRUCTIONS

2.1 Main Burner Ignition

1. Ensure the propane tank valve is fully open.
2. Push and turn any main burner control knob counter-clockwise to the HIGH position.
3. The flame-thrower ignition system will automatically attempt to light the burner. You should hear a clicking sound.
4. Once lit, adjust the flame to your desired setting (LOW to HIGH).
5. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes for gas to dissipate, and repeat the process.

2.2 Rear Infrared Burner Ignition

1. Ensure the propane tank valve is fully open.
2. Push and turn the rear infrared burner control knob counter-clockwise to the HIGH position.
3. The ignition system will attempt to light the burner.

4. The infrared burner operates at a single high temperature.
5. If the burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat.

2.3 Temperature Control

The main burners offer variable heat control from LOW to HIGH. The integrated thermometer in the hood provides an approximate internal temperature reading. For precise cooking, consider using a separate meat thermometer.



Image 2.1: Various foods, including burgers and casseroles in foil pans, cooking on the main grates of the Blaze grill, demonstrating direct and indirect cooking capabilities.

2.4 Lift-Assist Hood and Lighting

The grill features a spring-assisted hood for easier opening and closing. The internal lighting system automatically activates when the hood is opened, providing illumination for nighttime grilling. The control knobs also feature LED illumination that glows red when the gas is flowing to indicate active burners.



Image 2.2: The Blaze grill with its hood fully open, revealing the interior cooking area, main burners, infrared burner, and activated internal lights.



Image 2.3: Salmon fillets being cooked on cedar planks on the grill grates, illustrating the grill's versatility for different cooking methods.

3. MAINTENANCE AND CARE

3.1 Cleaning Grill Grates

After each use, while the grill is still warm, use a stiff wire brush to remove food residue from the cooking grates. For stubborn residue, preheat the grill for 10-15 minutes, then brush.

3.2 Cleaning Flame Tamers and Burners

Periodically, remove the cooking grates and flame tamers. Brush off any debris from the flame tamers. Inspect burner ports for blockages and clean with a wire brush or paper clip if necessary. Ensure all ports are clear for even flame distribution.

3.3 Exterior Cleaning

Clean the stainless steel exterior with a mild soap and water solution and a soft cloth. For best results and to prevent streaking, wipe in the direction of the grain. Avoid abrasive cleaners or pads that can scratch the surface.

3.4 Winterization and Storage

If storing the grill for an extended period, especially in cold climates, disconnect the propane tank and store it in a well-ventilated outdoor area. Clean the grill thoroughly. Consider using a grill cover to protect it from the elements.

4. TROUBLESHOOTING

4.1 Burner Not Lighting

- **Check Gas Supply:** Ensure propane tank valve is fully open and the tank is not empty.
- **Ignition System:** Listen for clicking. If no click, check battery (if applicable) or igniter wire connections.
- **Gas Flow:** Ensure gas lines are not kinked or blocked. Perform a leak test.

4.2 Uneven Heat

- **Clean Burner Ports:** Clogged burner ports can cause uneven heat. Refer to Section 3.2.
- **Flame Tamers:** Ensure flame tamers are correctly positioned and free of excessive grease buildup.

4.3 Excessive Flare-Ups

- **Grease Buildup:** Clean the grill interior, especially the drip tray and flame tamers, regularly.
- **Fatty Foods:** Trim excess fat from meats before grilling.
- **Temperature Control:** Reduce heat if flare-ups occur. Move food to a cooler part of the grill.

For issues not covered here, contact Blaze Outdoor Products customer support.

5. SPECIFICATIONS

Feature	Specification
Model Number	BLZ-5LTE3-LP
Product Dimensions (Grill Head)	25.75 x 25.75 x 57.25 inches (approximate, with cart)
Item Weight	217 pounds (approximate, with cart)
Fuel Type	Propane Gas
Main Burners	5 Cast Stainless Steel Burners
Main Burner BTU Output	14,000 BTUs each (70,000 BTUs total)
Rear Burner	Infrared Burner

Feature	Specification
Construction Material	Commercial-Grade Stainless Steel
Ignition System	Push-and-Turn Flame-Thrower
Hood Features	Double-Lined, Lift-Assist Mechanism
Lighting	Internal Lights, LED Illuminated Control Knobs

6. WARRANTY INFORMATION

The Blaze Premium LTE+ grill is backed by Blaze's best-in-class lifetime warranty. This warranty covers defects in materials and workmanship under normal use and service. Specific terms and conditions apply. Please refer to the official Blaze Outdoor Products warranty documentation for full details and registration information. To obtain warranty service, retain your proof of purchase and contact Blaze Outdoor Products customer support.

7. CUSTOMER SUPPORT

For technical assistance, replacement parts, or any questions regarding your Blaze Premium LTE+ grill, please contact Blaze Outdoor Products customer support.

Visit the official Blaze Outdoor Products website for contact information and additional resources: [Blaze Outdoor Products Store](#)