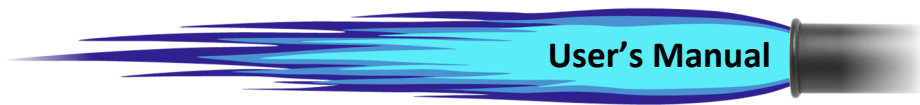


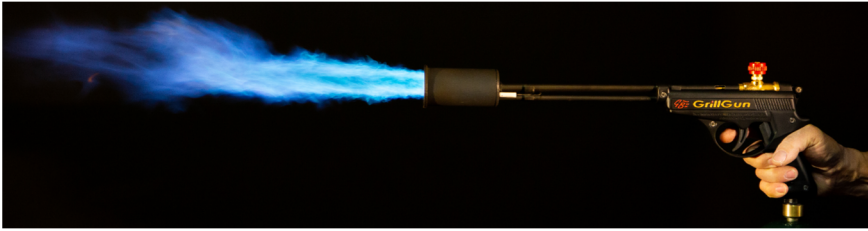
GB GrillBlazer



GrillGun

Charcoal Grill Torch





Discover the difference a GrillGun can make in your life! Light your Charcoal Grill...



And everything else!



From the Founder

You are now the proud owner of one of the *World's Coolest Torches, a GrillGun!*

“We are thrilled you have chosen a GrillBlazer torch for your grilling, general fire starting, or culinary needs. You now own an amazingly powerful, portable torch. As in life, with great power comes great responsibility. Whether you received your GrillGun as a gift or you were attracted to its wonderful versatility, you have the grave responsibility to use it carefully, wisely, and SAFELY.

“This amazing torch has more *firepower* than most people ever have a chance to wield. The most important thing is for you to learn how to use it safely and to take care of it properly. We have engineered your GrillGun to give you years of satisfying service and high performance. Misusing it can shorten its service life at best, while at worst it could have devastating effects and cause loss of life and property.

“Read this manual, take it to heart and don't let anyone you know ever abuse or misuse this valuable torch.

“Safety First!... I'm thrilled to have you as a customer!”

Bob Healey

Founder and CEO—GrillBlazer



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“READ ALL INSTRUCTIONS”
“SAVE THESE INSTRUCTIONS”

GrillGun Gear



1. **The GrillGun:** a very powerful torch that will make quick work of searing your sous-vide cooked meat or for lighting your charcoal grill
2. **Bottle Stand:** a convenient place to set your Grill-Gun upright while cooling down between uses. The Bottle Stand fits 3" and 4" diameter standard 1-lb propane bottles *(NOTE: The propane bottle does NOT come with the GrillGun; it is only shown here for reference).*
3. **8' Adapter Hose:** a custom hose for connecting the GrillGun to a larger 20-lb or 30-lb propane tank for lower fuel cost and longer run time.

GrillGun Diagram



(Above illustration for reference throughout the manual)

1) GrillGun

- A) Fire Bell
- B) Spark Electrode
- C) Fuel Barrel
- D) Gas Valve
- E) Finger Trigger
- F) Handle Trigger (Bypass Valve)
- G) Handle Trigger Lock
- H) Gun Handle
- I) Gas Connector
- J) Propane Bottle (Note: propane bottle and tank are **NOT** included)

2) Bottle Stand

3) 8' Adapter Hose

(Available Accessory)

Detailed Description of the Elements of the GrillGun and its Accessories

1. GrillGun

- A. Fire Bell:** The torch head where the fuel is ignited and turns to flame
- B. Spark Electrode:** The electrode that initiates the spark
- WARNING:** DO NOT TOUCH the ignitor electrode when you pull the Finger Trigger to ignite the GrillGun. You may feel the spark from electric ignitor.
- C. Fuel Barrel:** Moves the fuel and air from the Gas Valve to the Fire Bell
- D. Gas Valve:** Variable fuel flow valve (Off is turned fully clockwise)
- E. Finger Trigger:** Trigger mechanism to light the GrillGun. Turn the Gas Valve on very low, then pull and release to ignite the fuel.
- F. Handle Trigger:** Controls the Bypass Valve which causes fuel to flow into the Fire Bell even if the Gas Valve (D) (red knob) is turned off
- G. Handle Trigger Lock:** Prevents unintentional pulling of the Handle Trigger (Bypass Valve)
- H. Gun Handle:** The handle you hold onto while using the gun
- I. Gas Connector:** connects GrillGun to a propane bottle or a hose
- J. Propane Bottle (not included):** fuel source for the GrillGun, allowing it to be portable

2. Bottle Stand

When the propane bottle is attached to the GrillGun, the Bottle Stand makes a convenient place to set your GrillGun upright before and after using it, especially when the Fire Bell is hot and needs to be kept off and away from combustible surfaces or any surface that will easily mark with the hot steel of the Fire Bell directly after use.

3. 8' Adapter Hose

Accessory hose that connects the GrillGun directly to a 20-lb or 30-lb propane fuel tank

WARNING: DO NOT leave the adapter hose full of propane when not in use. (See Operating instructions for detailed explanation and instructions.)



Safety & Warnings

Read and understand all instructions and warnings before attempting to operate this torch.

NEVER PERMIT CHILDREN TO USE THIS TORCH!

Proper Usage of Equipment

- Only use this torch with Propane or MAPP gases from vapor withdrawal cylinders. Propane cylinders and connected propane bottles must be kept in an upright position when the torch is in use.
- Before use, connect the propane fuel source to the torch with both the Gas Valve (D) and the Handle Trigger (Bypass Valve) (F) closed. Listen for gas leaks and smell for the presence of propane leaking from the torch. Do not light the torch if you detect a leak. Have it serviced by an authorized service center before further use.
- **When attaching a 1-lb bottle to the Gas Connector, tighten the bottle only enough to come to a soft stop against the rubber seal in the Gas Connector. Over tightening can damage the GrillGun.**
- Light the torch only with the internal ignition system using the Finger Trigger (E) designed into the torch.
- When you are finished using a GrillGun connected to a bulk propane tank through the adapter hose, you will need to drain off all the remaining propane gas under pressure in the hose before disconnecting the torch. First, shut off the propane tank valve, and then light the torch and burn off all the remaining gas left in the hose until the flame goes out. Then disconnect the hose from the torch, replace the vinyl protective cap onto the Gas Connector and allow the torch to cool before putting it away.
- When you are finished using a GrillGun connected to a 1-lb fuel bottle, remove the fuel bottle to prevent inadvertent or accidental discharge of propane from the torch. Put the vinyl protective cap back onto the Gas Connector and allow the torch to cool before putting it away.
- Do not abuse, tamper with, or alter the operation of this torch or its parts. Any repairs must be made by a qualified repair technician who has the proper service parts, tools, and knowledge.
- When operating the torch, you should always have proper NFPA approved fire extinguisher (or other fire fighting equipment) available to

extinguish any unintended fire. It should be of a type and size appropriate for the application, and you should be trained in its use. Stay nearby to watch and control the burning material.

- Maintain secure footing when holding a lighted torch to avoid tripping or falling.
- Always direct the flame from the torch away from your body and away from other persons when the torch is lit. Never point the torch at yourself or other persons while lighting or operating.
- Never leave a lit torch unattended. Turn the Gas Valve off to extinguish the flame before laying the torch down. If the torch has a 1-lb propane bottle installed onto the Gas Connector, set it upright in the Bottle Stand with the Fuel Barrel and Fire Bell oriented towards the front of the stand such that it will not tip over, rather than laying it on its side. Do not lay a hot torch down on or near flammable material.
- Never block the flow of gas or fire coming from the front of the Fire Bell. Doing this may cause the flame direction to reverse and exit from the back side of the Fire Bell toward the operator instead of out the front of the Fire Bell where it is intended to go.

WARNINGS: General operational

- When lighting the torch, flames can come out of the backside of the Fire Bell (A) as it ignites. Keep hands clear of the Fire Bell both in front and in back, when lighting.
- Flames from this torch can cause serious burn injuries to your skin, hair and body.
- Using this torch on or near flammable material or closed containers may cause a fire or explosion which may cause injury or death.
- Failure to control your fire while using this torch may cause injury or property damage.
- Keep out of reach of children and irresponsible adults.
- This torch is designed for indoor and outdoor use. Use extreme caution if using indoors as its flame is intense and long and it is easy to accidentally catch an unintended object on fire.
- This torch is designed to combust vapor-fuel output from an approved propane cylinder. Do not allow liquid-fuel to enter the GrillGun. (See “Check Valve” discussion in Safety Features on page 16)
- DO NOT LEAVE A GRILLGUN ON AND UNATTENDED.
- DO NOT USE A GRILLGUN FOR SPACE HEATING.

- DO NOT operate the GrillGun before reading and understanding all of the operating instructions. Make sure product usage is in accordance with all local, state, and federal laws. You are responsible for knowing and abiding by them.
- Do not use the torch in areas where combustible gases or vapors may be stored or otherwise present.
- Do not use the torch on or near flammable material or sealed containers which may cause a fire or explosion resulting in injury or death.
- Sealed containers, even if empty, may explode. Do not use torch near combustibles you do not intend to burn.
- Do not use the torch in windy or very dry conditions in which the torch flame or the amount of material burning may be difficult to control.
- The Fire Bell will remain very hot for a time after shutdown. DO NOT touch or store the equipment until it has cooled.
- Always operate the GrillGun in an open and well-ventilated area so that any propane that escapes from the GrillGun or propane bottle can be exhausted to the outside air.
- It is normal when connecting or disconnecting the GrillGun to propane to have a small amount of propane escape into the atmosphere. As long as you are in an open and well-ventilated area, this is no cause for alarm; however, if you hear escaping gas or the odor of propane is persistent, you must stop using the GrillGun. If you are indoors, then immediately put out all smoking materials and other open flames, and remove it to a safe area outside until you can more thoroughly inspect it and determine and eliminate the source of the leak.
- Some people may have difficulty smelling propane due to their age, medical condition, or due to the effects of medication, alcohol, tobacco, or drugs. Consider purchasing a propane gas detector as an additional measure of security.
- Odor fade is an unintentional reduction in the concentration of the odor of propane, making it more difficult to smell. Although rare, this can be caused by the presence of air, water, or rust in the cylinder. New and reconditioned small cylinders that sit too long before being filled are prone to internal rust when moisture and air get inside. Do not use them.

WARNINGS: When using the GrillGun for non-grilling purposes

- Burning or heating some materials can produce dangerous fumes which may cause injury to your lungs or other parts of your body.

- When using the GrillGun inside, only use for heating materials in a large area with enough ventilation to avoid the build up of smoke, fumes, and gases. If the air is not clear and free of smoke, fumes, and gases, stop using the torch and move the work outside or improve the ventilation.
- Propane fumes may collect in an unventilated or enclosed area causing an explosive atmosphere or one in which you cannot safely breathe.
- Never use the torch on materials, coatings, solvents, or chemicals which release toxic fumes when heated, or on poisonous plants such as poison ivy or poison oak.
- Avoid breathing smoke or fumes from the burning material.
- Keep your head out of the smoke or fumes.
- If the smoke or fumes make you uncomfortable, stop using the torch on the material.
- In some locations you may not be permitted to burn outdoors without a permit. Contact your local authorities and fire department about state and local codes or permit requirements before using torch to burn.

WARNINGS: Proper handling, storage, transportation and usage of propane fuel tanks, cylinders and bottles

- COMPLETELY EMPTY 1-lb disposable propane bottle using your GrillGun before removing and discarding in household trash.
- NEVER store or place a large or bulk propane cylinder (tank) indoors or in an enclosed area such as a basement, garage, shed, or tent.
- NEVER store or place a propane cylinder or 1-lb bottles in an area of excessive heat (120 degrees or higher) or near a stove, fireplace, or other heat source. The heat builds up pressure inside the cylinder, which may cause the cylinder's pressure relief valve to release propane. Flash fires or explosions can result from exposing cylinders to heat.
- NEVER store or place a spare cylinder under or near a barbecue grill in a manner where it will be exposed to the heat of the operating grill.
- DO NOT smoke or have any ignition sources such as flames or spark-producing electrical tools in the area while handling or transporting cylinders.
- ALWAYS transport and store a cylinder in a secure and upright position so it will not fall, shift, or roll.
- ALWAYS close the cylinder valve and, if required, seal with a plug, even if the cylinder is empty.
- NEVER keep a filled cylinder inside a hot vehicle or transport it inside a

closed trunk.

- ALWAYS place the cylinder in a well-ventilated area of the vehicle.
- ALWAYS proceed directly to your destination and immediately remove the cylinder from your vehicle.
- The law places limits on the number of cylinders and the amount of propane that can be transported in closed-bodied vehicles such as passenger cars and vans.
- DO NOT UNDER ANY CIRCUMSTANCES TRY TO MODIFY OR REPAIR VALVES, REGULATORS, OR OTHER CYLINDER PARTS.
- Propane cylinders incorporate special components such as valves, connectors, and other parts to keep them safe for use with grills and other propane appliances. Damage to any component can cause a gas leak.
- DON'T RISK IT! Take your cylinder to a qualified propane service technician for assistance.

Personal Protective Equipment

- Always wear eye protection such as safety goggles or glasses which meet ANSI Z87.1.
- To protect yourself against potential burn, you would need to wear heavy gloves, leather shoes, and heavy cotton clothing treated to be fire retardant. You would not wear shorts or loose clothing.

For additional information regarding the safe use of this product see the following reference publications:

- NFPA/ANSI 58 – “Standard for the storage and handling of propane Gases” available from the National Fire Protection Association
- CSA 2-94 – “U.S. Requirements for hand held LP Torches for Use With Fuel Supply” available from the Canadian Standards Association

WARNING: California Health and Safety code

- This product contains or produces a chemical known to the State of California to cause cancer and birth defects or other reproductive harm (California Health & Safety Code 25249.5 et. Seq.)

A graphic featuring a black cylindrical nozzle on the left, transitioning into a blue and cyan flame-like shape that tapers to the right. The text "Fuel Options" is written in white, bold font across the blue section.

Fuel Options

Propane bottle or cylinder selection and usage tips

- You can connect any propane or MAPP bottles with the standard CGA600 male screw thread directly to your GrillGun.
- The 8' Adaptor Hose has the male CGA600 fitting on the torch-end with the P.O.L left-hand male thread fitting on the tank-end. You can screw the P.O.L connector directly into any bulk propane cylinder with the mating output fitting. For countries outside of the US where these types of cylinders are unavailable, you will want to secure adapters online or deal directly with your local propane dealer to assist you with securing and installing the proper adapters.
- Butane/propane blended fuels will not perform as well in the GrillGun, and straight butane will perform poorly. The output nozzle orifice is too large to sustain the required internal fuel pressures for butane and butane blended fuels.
- For maximum performance of your GrillGun, store your 1-lb propane bottles inside at room temperature when it is winter and cold outside.
- When using the 1-lb bottles, you will want to have several on hand if you are going to use the GrillGun for an extended period of time. Each fuel bottle will frost over in a couple of minutes and the pressure will drop dramatically. You will want to swap out bottles as they chill, to let the cold ones warm up as you are using a fresh warm one. Once the bottles warm back up, you can repeat this process up to 6 times in that manner before the fuel has been completely exhausted.
- When you buy replacement propane bottles, buy 2 or 3 extras, so you always have some on hand.
- Consider using a 20-lb or 30-lb propane cylinder and the adapter hose if your GrillGun never leaves home and is always used at the grill.
- There are a number of refillable 1-lb bottles on the market for sale as well as refill kits to refill your 1-lb bottle from a 20-lb tank, so you always have that option to reduce cost and keep portability at its best.
- When (if) refilling bottles, always follow the instructions per the recommendations of the manufacturer of the refill equipment.



GrillGun Magic

Finally, you are a proud GrillGun owner! GrillBlazer torches are designed to meet the needs and wants of the users. Are you ready to experience the bliss of lighting your charcoal in seconds... just because you can?

What does “Light your grill in 60 seconds” actually mean?

Depending on how much charcoal you have and where you place it on the grill, your charcoal could be lit and ready to cook usually in less than 60 seconds. Heating up the rest of the grill and flaming off the cooking grates are also things you will want to do to bring your outdoor grill up to cooking temperature.

The GrillGun completely changes the dynamics of charcoal grilling from something that normally takes a long time to do, into a fun, fast, and exciting new way to cook. No more foul taste from cooking on fires started with lighter fluid! No more self-starting charcoal briquettes soaked in lighter fluid! No more wasting time waiting on the charcoal chimney or the hot air blow dryer to get the charcoal hot, before you can heat up the rest of the grill!

Using the GrillGun to light your grill is the closest thing to instant readiness that you’ve ever experienced... **actually faster than a gas grill!**

GrillGuns are high power torches that look like pistols with a long torch barrel and Fire Bell. They operate on propane, either from a portable 1-lb bottle, or tethered to a 20-lb propane tank with an 8-foot hose.

Portability in a tool like this expands opportunities for easy grilling. Keep a GrillGun in your car trunk or with your outdoor supplies, ready to take to picnics, to the lake, camping, the park, tailgating, etc.

Being able to connect to a 20-lb or 30-lb propane tank is also a must, so that you can have a seemingly endless supply of fuel for those activities that require an extensive use of propane, such as regular grilling or controlled pasture burning, or if you just want the economy of

bulk propane rather than the higher cost of buying portable 1-lb bottles.

Can the GrillGun be used for anything other than lighting the charcoal grill?

Of course it can. It can be used for anything that you would use any utility grade high-power torch to do. Just make sure you use it safely, as explained thoroughly in this manual. Read all the warnings and content on safe and proper operation of the GrillGun written in the manual.

You can use the GrillGun for heating up or burning just about anything; just be sure you really want to use it in that manner because it'll flat do it in a hurry and you can and will get yourself into trouble real fast if you're not very careful.

The GrillGun, used properly, will be incredibly useful for all kinds of things. It'll do a great job searing meat / starting campfires / outdoor fireplaces / indoor fireplaces / controlled pasture burns / trash piles / bon-fires / chimineas / indoor stoves / melting ice / unfreezing pipes / starting back-burns on out-of-control forest fires / breaking loose rusted screw threads or pipe fittings, and a thousand other really useful and safe things not listed here.

The problem in using it for so many things is one can forget the dangers of not securing the torch between uses or doing something stupid with it. You are the one "packing the heat", so use common sense and think carefully through your actions so as to avoid unintended consequences. You are responsible for the burning; the Grill-Gun is just providing the intense flame.

The GrillGun is designed with a long barrel and a long flame to keep you and your face, hands and arms away from the flame. Sparks flying off of burning charcoal or burning debris will hurt and burn if they land on you and they'll catch dry grass, leaves or wood on fire just as easily too. The GrillGun will do anything a match will do, only better and faster. You wouldn't play with matches, so don't be careless with the GrillGun.

Operating Instructions



(Refer to the elements of the GrillGun in the above image as needed.)

How to Properly Operate the GrillGun

- Operate the GrillGun in a clear open-air area where it will be safe to operate a high power, high temperature torch without burning anything that you don't intend to burn.
- Before doing anything, make sure the (red) Gas Valve Knob is turned fully clockwise (to the right) to shut off the potential fuel flow.
- Hold the GrillGun upright with the handle vertical such that you are not depressing either the Handle Trigger Lock or pulling the Handle Trigger.
- Connect either a 1-lb propane fuel bottle or a free-standing propane tank connected via the 8' hose, to the Gas Connector. **When attaching a 1-lb bottle to the Gas Connector, tighten the bottle only enough to come to a soft stop against the rubber seal in the Gas Connector. WARNING: Over tightening can damage the GrillGun.**
- **Very Important Note: Hold the GrillGun upright and vertical when connecting to propane.** An important safety feature built into the GrillGun is the Check Valve, which will close if liquid propane flows into the GrillGun at any time. If the propane bottle is not kept vertical while attaching to the GrillGun, liquid propane will enter the GrillGun and the Check Valve will close. If that happens the GrillGun will not work and you will need to disconnect the bottle to release the Check Valve and then start over again, this time keeping everything upright. (See Check Valve instructions on page 16.)
- If you are connected through the 8' hose to a larger tank, turn on the tank's valve at this time to let the adapter hose fill with propane gas. **Note:** If the pro-

pane in the hose was not fully discharged from the hose after its last use, the propane gas vapor remaining in the hose may have condensed back into a liquid which will cause the GrillGun's Check Valve to stop the fuel flow. (See previous point about the Check Valve and read the Check Valve instructions on page 16.)

- Being sure NOT to pull the Handle Trigger, barely turn on the Gas Valve Knob (rotate counterclockwise, to the left) to start the flow of propane through the torch.
- Pull and release the Finger Trigger to ignite the fuel flow. The GrillGun should light and there should now be a small flame coming out of the Fire Bell. **WARNING: When you light the GrillGun, fire may flash out of the back side of the Fire Bell. Keep hands, skin and clothing clear of the backside of the Fire Bell when lighting.**
- If you have the gas flow too high, the flame may not light when you pull the trigger. If this happens, keep turning **down** the gas flow rather than turning it up and pull and release the trigger again, until it lights.
- Once lit, the intensity of the flame is controlled either with the Gas Valve or the Handle Trigger. Adjust the Gas Valve to provide a higher flow of fuel, or leave it set to a low flow of fuel and use the Handle Trigger to give a burst of high velocity flame. **WARNING: Pulling the Handle Trigger bypasses the Gas Valve, causing fuel to flow through the GrillGun even if the Gas Valve is turned down or off.**
- To be able to pull the Handle Trigger, depress the Handle Trigger Lock with your "pinky" finger to unlock the Handle Trigger and pull in with your fingers to get a strong and sudden burst of fuel. **Note:** The Gas Valve turned all the way up provides the same fuel flow as the Handle Trigger fully pulled - 2 ways to control the same flame.
- To turn off the GrillGun, turn the Gas Valve Knob fully clockwise (to the right) to shut off the gas flow, and release the Handle Trigger.
- IMPORTANT: If you are using the 8' adapter hose, you need to burn all the fuel in the hose before turning off the GrillGun. To do this, turn off the valve at the tank and allow the GrillGun to continue operating until the fuel in the hose is fully exhausted and burned.
- Cool the extinguished GrillGun by either standing it in its Bottle Stand, hanging it up by its Hook Ring, or laying it down on a non-flammable surface to cool down.
- Be vigilant while it cools, so no one touches it. Then separate it from the fuel source, replace the vinyl protective cap onto the gas connector and secure it in a protected place.
- **Bottle usage tip:** For extended burning with the portable 1-lb bottles, you should have several bottles on hand to swap out as they freeze up and lose pressure. You should get 4-6 full, two-minute burns out of each bottle, depending upon the temperature of the bottles at the time. Around 2 minutes into the burn, you will see a noticeable fall-off in pressure and the bottle will become very cold. Swap out bottles at that time and let the cold one warm back up to room temperature.

Built-In Safety Design Considerations

Check Valve

- GrillGuns are equipped with a gas flow check valve to close and prevent liquid propane from flowing into and through the Grill-Gun either directly from a tilted bottle or by liquid propane being collected in the adaptor hose. To release (open) the check valve, hold the GrillGun vertically and disconnect the Gas Connector. Squeeze the handle trigger or open and close the main valve (red knob) to release the torch pressure. Reconnect the fuel source again to the Gas Connector. The GrillGun will operate correctly again.

Handle Trigger Lock

- The Handle Trigger Lock is designed to keep you from inadvertently pulling the Handle Trigger. The Handle Trigger (Bypass Valve) bypasses the Gas Valve to give you the ability to instantly provide full fuel force to the GrillGun, regardless of the position of the Gas Valve knob. The Handle Trigger Lock is designed to prevent accidental activation of the Handle Trigger Bypass Valve.

Operational Safety Warnings and Instructions

- Always disconnect the propane bottles from the GrillGun when not in use, and store separately.
- Always teach someone how to properly operate the GrillGun before allowing them to handle it. Only allow someone who is capable of properly handling, understanding, and respecting the output power of the GrillGun to handle and operate it.
- The GrillGun has the potential of burning something up to 5 feet away from the end of the barrel. Never point it at something that you don't intend to burn.
- **Check Valve:** Always operate the GrillGun with the propane tank upright, where only propane *gas* will enter into the GrillGun. Do not invert or otherwise allow *liquid* propane from the bottle or

hose to enter the GrillGun. Doing so will activate the built-in Check Valve to stop the fuel flow. (See Check Valve section above for instructions on how to release the Check Valve.) If the Check Valve were not in place, attempting to operate it either inverted or tipped over far enough on its side such that liquid propane could enter the GrillGun, would allow fuel to exit through the barrel as a burning liquid. The burning liquid would travel much further than the burning propane gas (up to 4 or 5 feet) much like a flame thrower would. This action not only carries the liquid propane from the gun but also any small solids floating in the liquid propane, which could clog the output orifice or foul the valves, requiring you to have the GrillGun serviced to clean out the lodged debris. While this action would cause no permanent damage to the GrillGun itself, it is both a dangerous practice and potentially a source of frustration for you to have your GrillGun rendered inoperable.

- The front end of the GrillGun is called the Fire Bell, and it will be quite hot after use. Allow it to cool down completely before touching it or letting it come into contact with a flammable surface.
- While GrillGuns clearly look really cool, they are very serious tools. **If you use a serious torch like this, you must be prepared to assume all the responsibility for using it safely and responsibly, which includes keeping it out of the hands of small children or other persons who might not understand its destructive potential or may not have the self-control to use it responsibly.** You must be careful to fully understand how to operate it correctly. The design features of the GrillGun are created to help the user to operate it safely, but in the end, the safe operation of a GrillGun rests squarely on the user and not on the manufacturer.
- The GrillGun is designed with a very lean gas-to-air mixture. The only safe and reliable way to light it consistently when you pull the Finger Trigger is to have the gas on at its lowest possible setting. This flow rate will almost always light the first time you pull the Finger Trigger; conversely, it will be very difficult to light when the fuel is turned up high or the Handle Trigger is pulled to create a high velocity flow of gas. I am not saying it will NEVER

light with high gas flow, because when there is gas in the presence of a spark, it may ignite anyway, but the likelihood of it lighting is significantly reduced. This consideration was included in the design of the GrillGun to maximize the fuel burn, while still being able to safely light it. You will want to just barely turn on the valve until it lights and *then* turn up the gas, or pulse the flame with the Handle Trigger only when you want the intense heat, not before.

- Never aim and light the GrillGun pointed at anything within a 5' range that you don't want to burn.
- DO NOT TOUCH the Fire Bell after use until you allow it to cool down. It will most likely be quite hot and could severely burn you.
- After using the GrillGun, do not lay it down in a manner where the Fire Bell is laying on or in direct contact with anything that is flammable or on any surface that will be scarred or melted by the hot metal Fire Bell.
- Your GrillGun is shipped with a Bottle Stand. The purpose of the stand is to allow you to set your GrillGun directly into the stand, still attached to a 1-lb bottle, where it will stand upright while the Fire Bell cools down. If you are using your GrillGun attached to an 8' hose and propane tank, the Bottle Stand can be used to lay the GrillGun's Fire Bell upon it, keeping it off the table while it cools down. DO NOT leave a hot GrillGun in the Bottle Stand within reach of small children or anyone else who might be curious about it and get burned. The GrillGun can also be hung out of reach using the Hook Ring on the back of the GrillGun.
- A GrillGun or any other torch is designed to start fires. It is dangerous if used carelessly, ignorantly, or without regard to life, property or safety. If there is any possibility of the GrillGun getting into the wrong hands, you should store it in a safe and secure place between uses.

**KEEP THIS TORCH OUT OF THE HANDS OF
CHILDREN AND IRRESPONSIBLE ADULTS!**

A blue and black torch with a black handle and a blue flame-like tip. The text "Lighting your Grill" is written in white on the blue part of the torch.

Lighting your Grill

The GrillBlazer GrillGun is a reliable, durable, high-power torch that is designed to light charcoal grills very quickly and easily. Charcoal can be lit in seconds under the intense heat of the GrillGun torch.

To prepare for grilling, start by arranging your charcoal the way you want it for grilling. Next, decide how to handle your grill grates.

Most grill grates (the grate you cook on) are either cast metal, powder coated wire, or chrome plated wire grill grates. If you aim the GrillGun at any small diameter wire, coated or uncoated, you will turn the wire grill orange and burn off any finish. For grills with light gauge wire grill tops, you probably will want to remove the grill grate and light the charcoal directly rather than starting the grill by blowing fire through the grill wires and risking damaging them.

If your grates are heavy steel or cast metal, you can sanitize them while you light the charcoal. Clean and sanitize your grill grates by flaming the grates, getting them hot enough to incinerate any residual grease, dirt or grime left on the grill grates after its last use. Brush off the charred debris with a wire brush and your cooking surface is sanitized and ready to go.

To light the charcoal, aim the lighted GrillGun at the charcoal and bathe the charcoal pieces in the intense flame long enough to catch them on fire, beginning on one end of the grill and then slowly moving the torch across and through all the charcoal in the grill until it is all completely lit. Individual charcoal pieces will light in mere seconds! You can see that charcoal is lit when it is clearly glowing red in the light of the torch flame. Presto! A ready-to-cook charcoal bed in a fraction of the normal 20 to 30 minutes it typically takes to bring charcoal to the temperature needed to cook food.

WARNING: When lighting and handling burning charcoal, be aware that charcoal will pop and spark. The sparks are small bits of flaming charcoal that are quite hot and you will want to stand clear of them in order not to have them land on you and cause small burns on your skin, clothes or surrounding burnable objects.

Depending on your grill's finish, you will need to exercise the appropriate level of care when lighting the charcoal to avoid damage to the grill, as explained on the next page.

Protecting Your Grill's Finish

Powder coated grill finishes

Many grills have a powder-coated finish, usually black. The grill manufacturer will not honor any warranty to the finish caused by overheating the sides or top of the grill either by heat from your burning charcoal or the sudden and intense heat of the GrillGun. Too much heat from the GrillGun will overheat and burn off the finish. If you are using a powder-coated grill and are concerned about exposing the bare metal by overheating it, you should light your charcoal on another surface such as a rock or piece of metal that won't catch on fire and pour the burning charcoal into the grill once it is lit (similar to lighting charcoal with a charcoal chimney before pouring it into the grill.) Many grills have an internal tray for the charcoal on which you can light the charcoal directly without flaming the insides of the grill and burning off the finish on the outside. Be careful how and where you aim the GrillGun while lighting the charcoal, if this is a concern.

Fire tolerant painted grills

Some grills come with painted finishes that are rated to withstand 1,200 degrees Fahrenheit. You are not likely to damage this kind of finish.

Stainless Steel Grills

If you have a stainless steel charcoal grill, you don't have to worry about burning off the exterior finish coating since there is no exterior coating on stainless steel grills. However, deliberately training the torch on one localized area of the exterior skin will discolor it.

Ceramic Cooker / Green, Black, other-colored Egg

It's really not possible to get a ceramic cooker too hot with a torch, or with burning charcoal, so don't be concerned about hurting your ceramic cooker's finish with the GrillGun. It only takes about 15 seconds to light a ceramic cooker, so you'll be in and out before anything other than the charcoal is hot.

Frequently Asked Questions (FAQs)

Q – What is the heat output of the GrillGun in BTUs?

A – Up to 400,000 BTUs. The completely blue flame indicates that the fuel is being completely consumed and every BTU of propane energy is being utilized.

Q – I see in your video on your website, how you just light the charcoal through the grill grates. Is that how you recommend doing it?

A – Only if you have heavy steel grill wires or cast metal grill grates like I have in my video. Small chrome plated wire grates look good when new, but in use the finish will quickly burn off due to the heat of the charcoal fire. The GrillGun will make this happen faster. If you are concerned about keeping your chrome finish in good condition as long as possible, then you should remove the wire grill grate from covering the charcoal before lighting the charcoal. After you've lit the charcoal, then put the grate back on and then briefly blaze it with the GrillGun to sterilize it and burn off the grease and excess food from your last grilling. Scrape it clean with a wire brush, and then throw on the food and commence cooking.

Q – Why can't I use a regular weed torch to light my grill instead of buying your fancy GrillGun?

A – You can. I did that for more than a decade of outdoor grilling before I had the bright idea of making something that really looks cool and is ergonomically balanced and easy to use. Some weed torches put out the same heat (or more) but are not as focused or as efficient with fuel as the GrillGun. Our air-fuel mixture is very lean, using approximately 40% less fuel than a comparable weed torch, which is why you are able use the GrillGun with a 1-lb propane bottle and get so much use out of it before you exhaust the fuel.

Q – With the GrillGun, when I'm lighting my charcoal, my charcoal glows red but doesn't turn gray, like I'm used to seeing?

A – The gray color you see is burned charcoal. While burning, the charcoal gets a coating of ash on the surface all around it from the charcoal that has already burned. While lighting the charcoal, the GrillGun blows away the ash, which exposes the red, glowing charcoal wherever it is lit. Once the coals are all lit (that is, red and glowing) you can stop using the torch and the charcoal will turn gray as it continues to burn.

Q – How many times can I light my grill or sear steaks before I use up a

new 1-lb bottle of fuel?

A – You should get 4 to 8 full “two minute” burns depending upon the temperature outdoors at the time. You can light your small charcoal grill much faster than that, so count on averaging 6 lightings per bottle. Here’s the deal though: it’s time to get a little technical. The propane in the 1-lb bottle expands so fast coming out at such a high velocity, that it cools down the canister (bottle) and causes it to lose pressure, thereby reducing the velocity of fuel flow. Around 2 minutes into the burn, you will see a noticeable fall off in pressure and the bottle will be freezing cold. As soon as you quit letting gas out, and take the bottle back inside the house, the bottle will slowly warm back up to the ambient temperature and you’re off and running again for another 2 minute burn. So if you need prolonged burns with the GrillGun, swap out propane bottles allowing the used cans to warm up and be usable again.

Q – So if cold canisters don’t have much pressure, can I use the GrillGun in the winter?

A – Yes, but for shorter spurts, Keep your propane bottles in a safe warm indoors location at room temperature and you’ll have no problems.

Q – Can I change the fitting on the adapter hose and run the GrillGun on the natural gas that I have at my house?

A – No. Not that natural gas won’t burn the same way that propane will, but rather that the pressure of the natural gas lines in your house is too low to create a high velocity fuel stream out of the gas nozzle of GrillGun.

Q – Are there any government regulations keeping me from using my Grill-Gun at home or at campgrounds?

A – You’ll have to obey your local and state government restrictions on outdoor burning. The GrillGun is not a flamethrower, so is not regulated. We have had high-powered weed torches around for decades and the lobbyist haven’t shut them down yet, so these won’t be any different.

(Pssst! GrillGuns are not guns... they just look like them, just like paintball guns, Airsoft guns, Nerf gun, water guns, cap guns, etc.)

Q – If you keep your GrillGun by your grill, what do you do to light your fireplaces, chimineas, campfires, bonfires, trash burner, camping grill or campfire?

A – I have 2 GrillGuns - one by the grill and another (a Su-VGun) for the kitchen and other uses - because I use them both a lot. However, it’s simple to disconnect the GrillGun that I keep by the grill and use it elsewhere. I just like to have two torches so I don’t ever have to go looking for one when I need it.

Q – Will the GrillGun work with my MAPP gas fuel canisters?

A – Yes, and your Bottle Stand can hold those kinds of bottles too.

Q – Safety is very important to me. What safety features are built into the GrillGun and stand?

A – When using a torch, you can't be too careful. The GrillGun is a powerful torch, and you are wise to have concern for its safe use. The GrillGun features a Handle Trigger Lock, a Check Valve, and a Bottle Stand - all safety features explained on page 16. The most important thing you can do to use the GrillGun safely is to understand thoroughly how it operates, use it safely, and be very vigilant about keeping it out of the hands of children and others who might not use it safely or responsibly. Safety warnings and tips are covered extensively in this manual. Read this manual thoroughly.

Q – Do I have to disconnect the propane bottle when my GrillGun is not in use?

A – The GrillGun is designed to be easy to disconnect from and reconnect to its fuel source. If you disconnect it, and store the fuel and torch separately, you discourage its accidental use by a child or unknowledgeable person.

Q – Can I refill disposable propane bottles or do I need to just pitch them in the trash?

A – There are a large number of disposable and refillable bottle refill kits and adapters for 20-lb propane tanks on the Internet for sale. Read about the available refill options and kits, then make your own mind up about whether or not you want to take the time to refill 1-lb bottles and concern yourself with the safety risks.

Q – What about using the GrillGun on campground grills or backyard fireplaces?

A – The GrillGun will be your best friend in the future when you go camping or picnicking, especially if you need to use those nasty park freestanding grills or grates over open fire pits. Who knows what has been on those grills that you are about to put your food on. You need to bring them up to high temperature to burn off and scrape off all that debris before putting your food on them, so the GrillGun is perfect for the task. With the GrillGun, all you do is put your charcoal or wood in the grill-stand and then light the charcoal and sterilize the grill all at the same time. Besides its portability and sanitary benefits, you will be cooking in minutes instead of tens of minutes.

Q – Is there any special advice when trying to light either wood, briquettes or lump charcoal in a grill or fireplace?

A – Yes, be careful. They all have different starting needs: small kindling wood lights quicker and takes less heat to get started; briquettes light quickly and do fine with high heat; lump charcoal and some kinds of wood emit lots of sparks when lighting with a torch, so be careful not to be too close to the fire when the sparks jump off.

Q – How can I keep from getting burned when lighting my grill with a Grill-Gun?

A – Be sure not to aim the gun straight into a curved surface where the heat

will blow back and burn you. Always stand back from the fire that you are trying to start and move in slowly, getting a feel for what the GrillGun will do to what you are trying to catch on fire. You just need to approach your grilling or fire-starting with a sense of caution. Better safe than sorry. Fire is always something to respect.

Q – Why does my GrillGun blow out when I move it inside my Egg cooker or other deep dish grill

A – The GrillGun is a torch and it needs oxygen to burn. When you burn up all the air inside a cooker and starve it of oxygen to mix and burn with the fuel, the torch will go out. Keep the GrillGun pulled back away from the fire enough to let it get some fresh air and you will be successful.

Q – How long before the spark igniter burns up like it does in most torches?

A – It will never burn up if you use it correctly. The unique design of the GrillGun's sparker is the rotating spark igniter in the Fire Bell. When you pull the trigger, a gas diverter rotates into the air-fuel mixture and peels off enough gas to light easily with low gas flow. The spark ignites the gas without being in the flame itself, so it never gets hot and burns up by being exposed directly to the flame. When you release the trigger, the diverter rotates back out of the fuel flow so it doesn't remain in the fire or obscure the high velocity fuel flow. This is a unique GrillBlazer torch design feature that separates it from every other torch on the market. In addition, the piezoelectric spark igniter is rated for 28,000 sparks which will take you awhile if you sit there just pulling the trigger.

Q – Are there any user serviceable parts or do I have to send it in for repair?

A – The entire sparking mechanism is designed never to fail, so the only thing that might go wrong is that you could get debris in the nozzle from not keeping the Gas Connector out of the dirt when it is disconnected from its fuel source. If this happens, the gas nozzle is replaceable with a servicing kit available at GrillBlazer.com. The GrillGun is shipped with a vinyl cover for the Gas Connector.

Q Can I light my Chiminea with the GrillGun?

A – Yes, of course! Just be careful with new clay Chimineas to not put too much heat in them before they have been properly seasoned. You should light several fires, starting with small fires and increasingly getting them hotter, before you go all out and light one with high heat. New clay Chimineas that have not yet been seasoned are prone to cracking, so you need to be careful and not get them blazing hot right away. Once it is seasoned, you can just throw your logs in there and hose it down with the GrillGun. And it makes quick work of that difficult-to-light pinon wood.

Q – When I pull the Handle Trigger, the fuel flows from the GrillGun even though the valve is shut off. Is this normal?

A – Yes. The Handle Trigger bypasses the Gas Valve to get instant high velocity fuel flow when you want it. When using the GrillGun, you will either light it and use the Gas Valve to adjust the fuel flow to be what you want, or you will leave the valve flow rate low and use the Handle Trigger to pulse the torch to get a burst of fire when you want it.

Q – How do I use the GrillGun for searing meat?

A – You put your sous vide meat on the charcoal grill grate and fog it with fire. Pretty simple. It just throws out a lot of fire and if your meat is in the flame, it's going to be seared. Unlike the Su-VGun that is specifically designed to be a powerful culinary kitchen torch, you don't control the direction of the flame much; you just stop when you've decided you like the way the meat looks.

Q – How do I know when I have finished my sear?

A – Searing is both an art and a science. The science part involves exposing flame directly to the meat where it will cauterize the capillaries in just a few seconds of direct exposure to the flame. When seared in this way, a rare piece of meat will retain its juices as it relaxes on the plate, until you cut it open with your dinner knife. The art part of the sear is in getting the color you want. The torch provides the heat and you provide finesse. There are hundreds of "How-To" sous vide searing resources available online, both in websites and YouTube videos, that offer recommendations for technique, seasonings, rubs, oils, etc. to help you develop your craft. I prefer to just dry off the meat, add my seasonings (if any), lightly coat it with a duck-fat spray and flame with intense fire for several seconds. This will be a trial and error process that you will go through with your new torch as you learn to use it.

Q – How do I keep from drying out the meat when I am searing it?

A – Quick sear with your favorite spray-on cooking oil. I prefer duck-fat sprayed or rubbed onto both sides of the meat just before searing. Then I use a full-bore flame bath for 5 seconds on each side for a quick sear and pleasant color.

Q – Can I sear it on my granite countertop without a baking stone?

A – The GrillGun has no business in the kitchen. Use it outside on the grill.

Q – Will the propane flavor my meat?

A – No, not if you turn the flame intensity up past the low yellow flame you get when it's on very low. When the flame is entirely blue, the fuel is being entirely consumed. The only thing that comes out of the torch and hits your meat is heat, water, and carbon dioxide (the same stuff that you exhale when you breath.) You won't be able to see the water, because the heat evaporates it instantaneously, but trust me on this... it was present.



Troubleshooting/Service

Trouble shooting guide;

1. When I turn on the gas I hear the gas coming out, but when I pull the trigger it won't light.

- If you have propane and it's connected properly, then the Gas Valve is probably turned on too high for it to light. Just barely turn on the torch (almost off) and pull and release the trigger to light. Then adjust the fuel up to a higher output

2. When I have the gas hooked up and I turn on the knob or pull the Handle Trigger, barely any gas comes out of the Fire Bell.

- The built-in safety check valve has probably closed off the fuel flow because more than likely you have had it tilted so that liquid propane is trying to flow out of the bottle or hose into the torch (Read carefully about the check valve on page 16 "Safety Features and Tips"). Hold the GrillGun and the propane bottle upright and vertical when connecting to propane and operating the GrillGun. (Do not allow liquid propane to enter the GrillGun or the check valve will shut it off.)
- Your propane tank might be out of fuel - Shake the bottle to see if any liquid sloshes about inside.
- The gas output orifice may be clogged and need to be cleaned or replaced. This will happen if the gas input connector is either allowed to get dirty, or from dirty propane.

3. When I turn the knob off (clockwise), the gas doesn't shut off and keeps coming out of the Fire Bell. I have to disconnect the propane bottle/hose to get it to stop.

- Check to see if the Handle Trigger is stuck in the open position. (It should be fully forward and locked closed with the Handle Trigger Lock.
- The valves may have gotten dirty or damaged by debris, so that they will not fully close when turned off. If this is the problem, it will require cleaning and possible internal valve part replacement. This is not a user-serviceable type of repair so you will need to send your GrillGun to an authorized service technician for cleaning or valve parts replacement.

Service

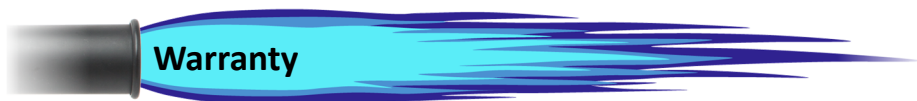
Always take care to keep dirt and debris from entering your GrillGun as the Gas Valves and orifices are tightly tolerated and require a clean propane vapor system. Getting impurities in the system, either from a dirty propane source or by allowing dirt or debris directly into the Gas Connector may render the GrillGun inoperable and require it to be serviced.

Limited cleaning service work can be done by the owner without needing to disassemble the GrillGun and replace valve components. Cleaning debris or clogs from the system without disassembling the GrillGun is easy to do by a user with the proper aptitude, right tools, and proper instructions. Do not attempt to disassemble any part of the GrillGun on your own without proper training, instructions and tools. This action will void the warranty and worse yet you could break something or create a leak that would make it dangerous to use. You also may not be able to get it back together properly.

Service Kits

It is much more likely that dirt will clog or foul your valves than that the valves will be damaged by improper usage. Anyone with an aptitude for repairing torches and with access to clean compressed air for blowing out the torch should be able to safely clean out or unclog the GrillGun with the proper parts and tools. Service kits include service instructions, service wrenches and spare parts. They are available at GrillBlazer.com/service/

Note: There are no other user replaceable or serviceable components available for the GrillGun.



If you experience any problems with the GrillGun or need technical assistance, please contact the GrillBlazer (GB) Customer Care team.

- Create a support ticket: www.grillblazer.com/support/
- Email: support@grillblazer.com
- Call 1-918-960-9690 for the Customer Care team.

Warranty: Limited Warranty

This Limited Warranty is effective for one year from the date of original consumer purchase. Proof of original purchase date and, if requested by an authorized representative of GrillBlazer (GB) the return of your product, is required to obtain service under this Limited Warranty. Provided that this product is operated and maintained in accordance with written instructions attached to or furnished with the product, GB will, in its sole and exclusive discretion, either: (i) repair defects in materials or workmanship or (ii), replace the product. In the event that your product is replaced, the Limited Warranty on the replacement product will expire 12 months from the date of original consumer purchase.

This Limited Warranty extends only to the original purchaser and their own personal use of the product in the United States of America and Canada. This warranty does not cover units that are purchased or used outside of the United States of America and Canada.

Any modification or attempted modification to your product may interfere with the safe operation of the product and will void this Limited Warranty. This Limited War-

ranty does not apply in respect of any product or any part thereof that has been altered or modified from its factory settings or configuration unless such alterations or modifications were expressly authorized by a GB representative.

Limitation and Exclusions

The liability of GB, if any, for any allegedly defective product or part shall in no circumstances exceed the purchase price of a comparable replacement product.

This Limited Warranty does not cover:

Damage resulting from accident, alteration, misuse, abuse, neglect, unreasonable use, use contrary to the operating instructions, normal wear and tear, commercial use, improper assembly, disassembly, failure to provide reasonable and necessary maintenance, fire, flood, acts of God or repair by anyone unless directed by a GB Representative; repairs where your product is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions; or use of unauthorized parts and accessories, or repairs to parts and systems resulting from unauthorized repairs or modifications made to this product.

The cost of repair or replacement under these excluded circumstances shall be borne by you.

Disclaimer of Implied Warranties

EXCEPT AS EXPRESSLY PROVIDED HEREIN AND TO THE EXTENT PERMITTED BY LAW, GB MAKES NO WARRANTIES, CONDITIONS OR REPRESENTATIONS, EXPRESS OR IMPLIED BY STATUTE, USAGE, CUSTOM OF TRADE OR OTHERWISE WITH RESPECT TO THE PRODUCTS OR PARTS COVERED BY THIS WARRANTY, INCLUDING BUT NOT LIMITED TO, WARRANTIES, CONDITIONS, OR REPRESENTATIONS OF WORKMANSHIP, MERCHANTABILITY, MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE OR DURABILITY.

Some states or provinces do not allow for the exclusion of implied warranties of merchantability or fitness, so this limitation may not apply to you. In these states and provinces, you have only the implied warranties that are expressly required to be provided in accordance with applicable law.

Disclaimer of Representations Outside of Warranty

GB makes no representation about the quality, durability, or need for service or repair of this product other than the representations contained in this warranty.

Limitation of Remedies; Exclusion of Incidental and Consequential Damage

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. GB SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE USE OR PERFORMANCE OF THE PRODUCT OR

DAMAGES WITH RESPECT TO ANY ECONOMIC LOSS, PERSONAL INJURY, LOSS OF PROPERTY, LOSS OF REVENUES OR PROFITS, LOSS OF ENJOYMENT OR USE, COSTS OF REMOVAL, INSTALLATION OR OTHER CONSEQUENTIAL DAMAGES OF WHATSOEVER NATURE.

Warranty

You the buyer may have other rights and remedies under your state's or province's applicable laws, which are in addition to any right or remedy which may be available under this limited warranty. In these states and provinces, GB will only be liable to you for damages that it is expressly required to be liable to you under applicable law.

Warranty Registration

Please visit <http://www.grillblazer.com/support/register/> to register your new GrillBlazer product and validate your warranty within thirty (30) days of purchase. You will be asked to provide the store name, date of purchase and product model along with your name and address. The registration will enable us to keep you up to date with product developments, recipes and contact you in the unlikely event of a product safety notification. By registering, you acknowledge that you have read and understand the instructions for use, and warnings set forth in the accompanying instructions.

Warranty Service

To obtain service under this warranty, please contact our Customer Service Department by email to support@grillblazer.com. You can also create a support ticket online at www.grillblazer.com/support. If we are unable to resolve the problem, you may be asked to send your product to the Product Service Department for quality inspection.

GB is not responsible for shipping costs related to warranty service, save and except for shipping costs associated with the return of your product back to you in either Canada or within the 48 contiguous states and the District of Columbia of the United States of America, as provided herein. When returning your product, please include your name, address, phone number, proof of the original purchase date as well as a description of the problem you are encountering with the product.



Technical Specifications

Performance Data

Maximum supply pressure - 170 PSIG

Minimum cylinder size - 1 lbs

Maximum BTU - 400,000 at 110°F (43°C)

Operating temperature - Limited by propane safety guidelines

General Information

Gas Connector on GrillGun - CGA-600

Gas Connector to Tank (8' Adapter Hose) - P.O.L

Propane Bottles and Tanks

Operating temperature - Room temp to 140°F/60°C

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