



Cooking Kit Manual

Thank you for your purchase. Please read and understand this manual before assembling or operating your Blaze Tower. If you have any questions regarding assembly or use that are not covered in this manual please visit our website at www.blazetower.com or email us at info@blazetower.com and we will be happy to assist you!

WARNING: FOR YOUR SAFETY

Failure to follow the Dangers, Warnings and Cautions contained in the Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

Do not use indoors! The Blaze Tower is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.

Only use the Blaze Tower outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

Do not use the Blaze Tower under any overhead combustible construction.

Improper assembly may be dangerous. Please follow the assembly instructions in the manual. Do not use Blaze Tower unless all parts are in place.

Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the Blaze Tower.

Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid, remove any fluid that may have drained through the bottom vents before lighting the charcoal.

You should exercise reasonable care when operating your Blaze Tower. It will be hot during cooking and should never be left unattended during use.

Do not leave infants, children or pets unattended near a hot Blaze Tower.

Do not attempt to move a hot Blaze Tower. Allow the grill to cool before moving.

Do not use the Blaze Tower within three feet of any combustible material.

Do not remove ashes until all charcoal is fully extinguished and grill is cool.

Always put charcoal in the Charcoal Basket. Do not put charcoal directly in the bottom of the Blaze.

Do not wear clothing with loose flowing sleeves while lighting or using the Blaze Tower.

Do not use Blaze Tower in high winds.

Keep the Blaze Tower on a secure, level surface at all times, clear of combustible material.

Never touch the cooking or charcoal grates, ashes, charcoal or the Blaze Tower to see if they are hot.

Do not use water to control flare-ups or to extinguish charcoal, as it may damage the unit.

Extinguish coals when finished cooking. Close all vents (dampers) after putting doors on Tower.

Barbecue mitts should always be worn while cooking, adjusting air vents (dampers), adding charcoal and handling the thermometer or lid.

Use proper barbecue tools with long, heat-resistant handles.

Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store Blaze Tower until ashes and coals are fully extinguished.

Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.

Handle and store hot electric starters carefully.

Keep electrical wires and cords away from the hot surfaces of the Blaze Tower and away from high traffic areas.

The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the Blaze Tower.

The Blaze Tower is not intended to be installed in or on recreational vehicles and/or boats.

Combustion by-products produced when using the product contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

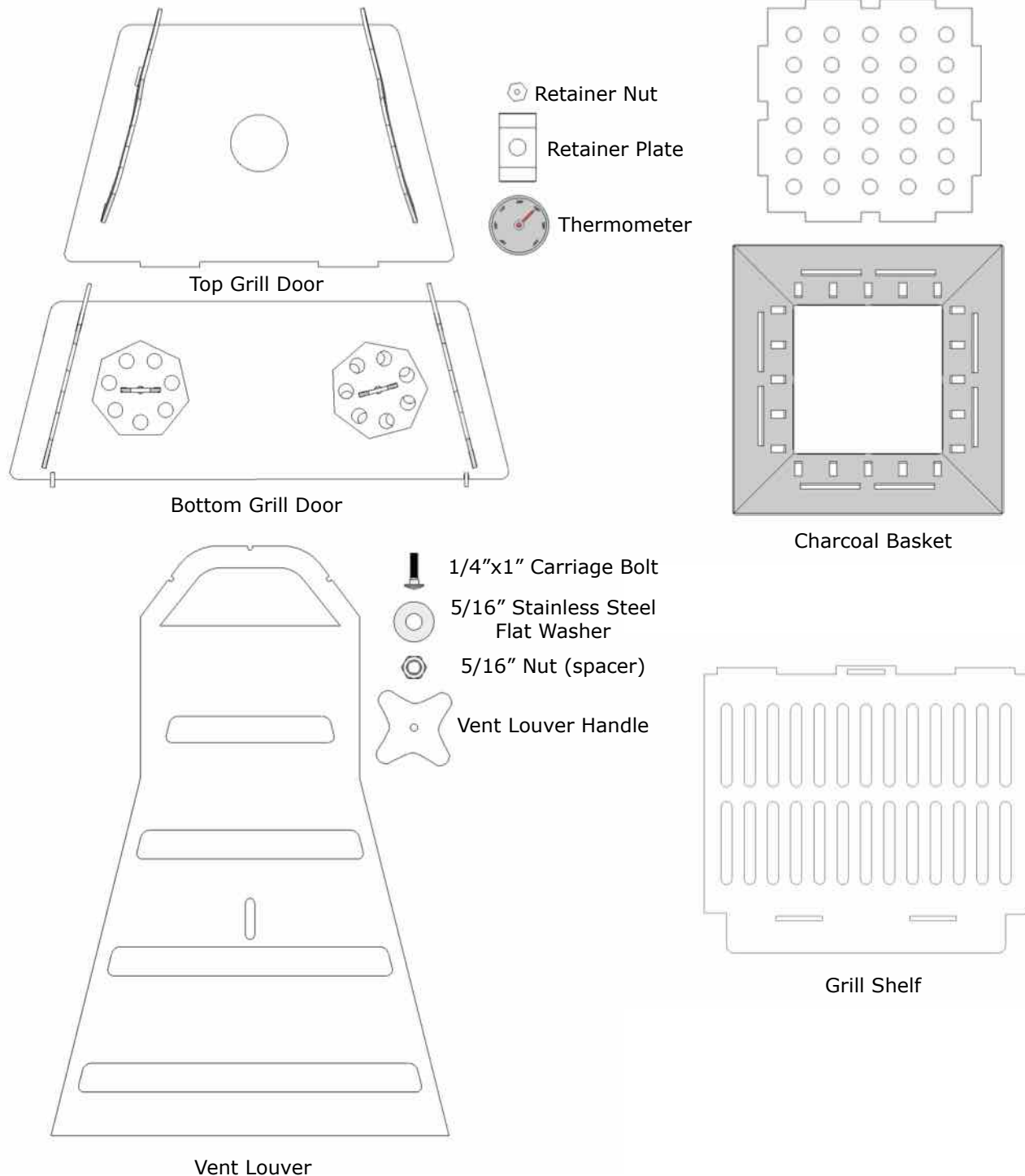
Using abrasive cleaners on the cooking grates or the Blaze Tower itself will damage the finish.

The Blaze Tower should be thoroughly cleaned on a regular basis.

Ash should be removed prior to each use.

Parts List

Your Blaze Tower Accessories are constructed from 3/16" and 1/8" steel and requires two boxes for safe shipping because of the size and weight of the pieces. Below you will find a description of the parts contained in each box:

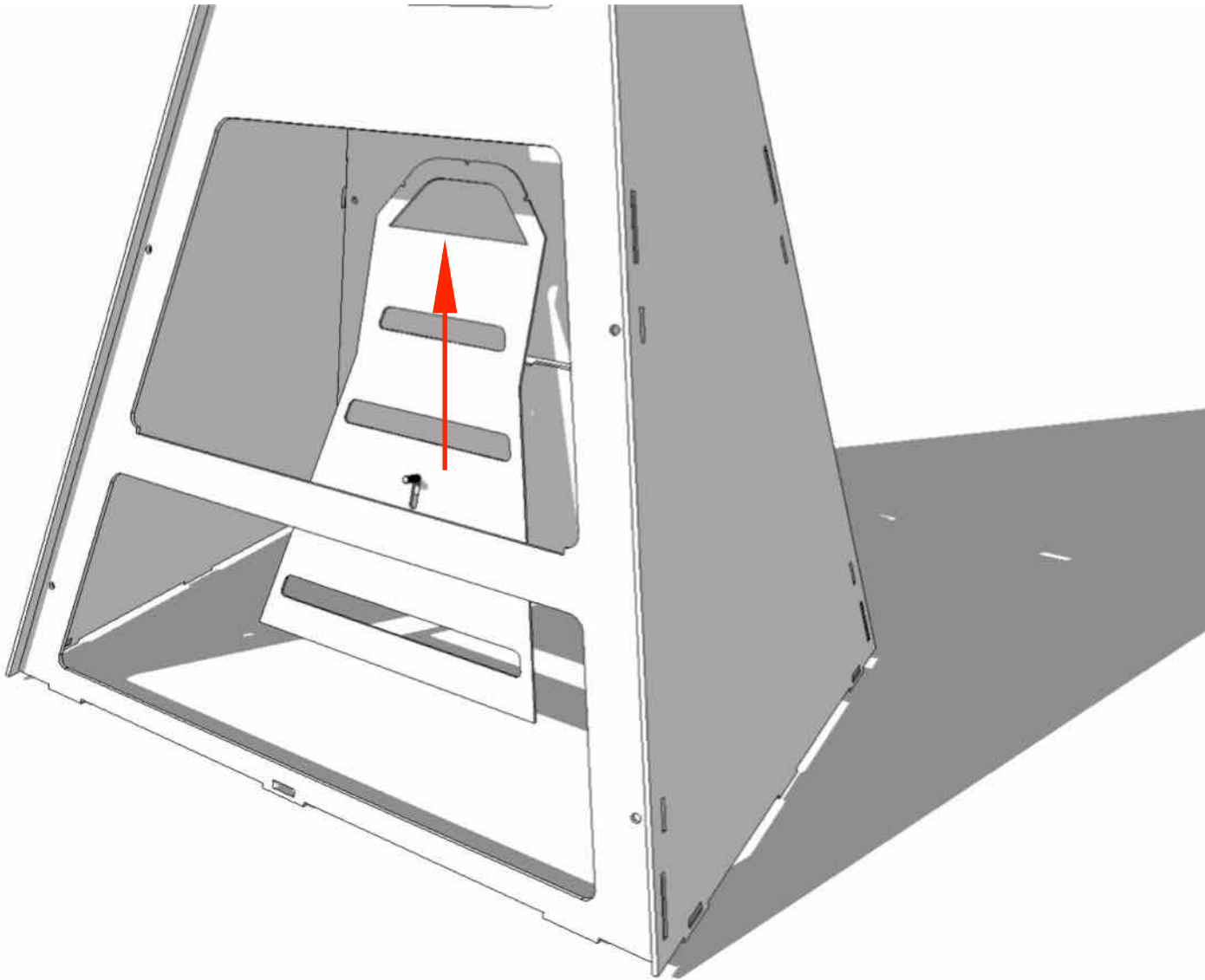


WARNING!

Never touch any portion of the Blaze Tower while in use. To make adjustments to vents or to remove doors always use appropriate safety equipment including heat-tolerant grill gloves or pot holders.

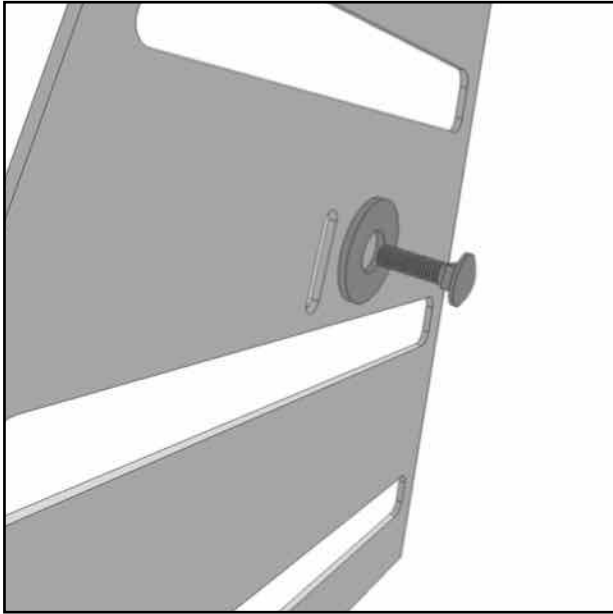
Vent Louver Installation

The Louver installs directly behind the vents at the top of the front tower piece.

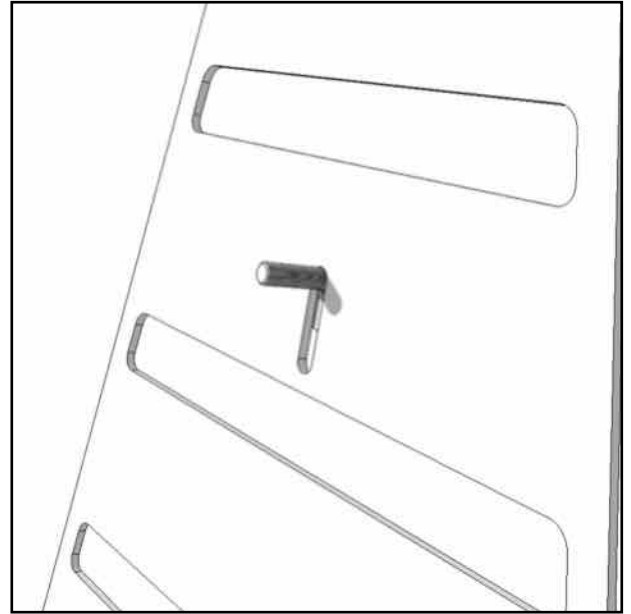


Position the Louver by sliding it upwards through the openings at the bottom of the Blaze Tower. The vertical slotted bolt hole in the Louver should be positioned on the bolt hole on the center of the front tower piece above the second vent slot.

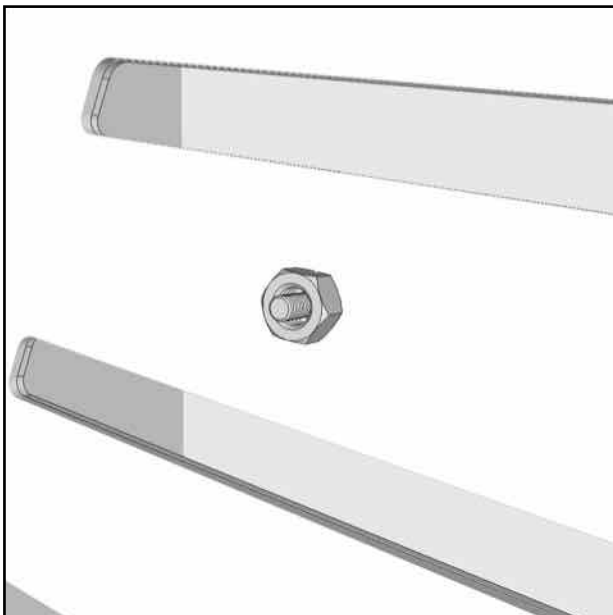
Vent Louver Installation



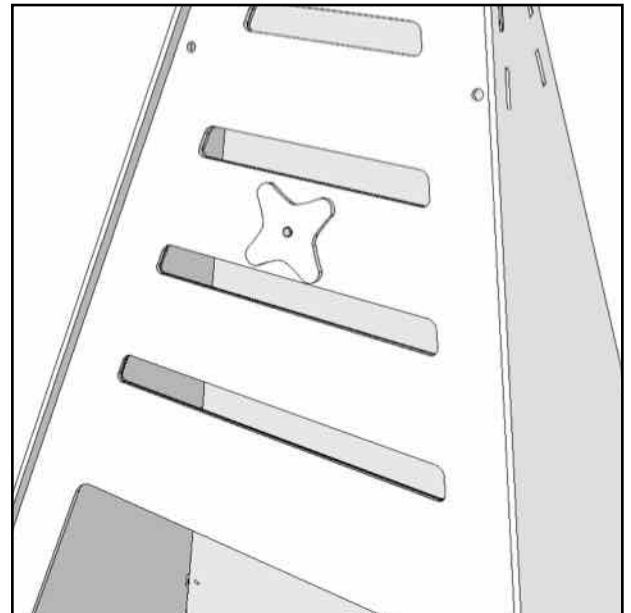
Slide the carriage bolt through the 5/16" washer. The threads should be facing the front of the tower.



Position the Louver so that the threads can stick through the slotted bolt hole on the tower front.



Slide the 5/16" nut over the bolt threads. The nut is oversized to allow the bolt to turn and acts only as a spacer.



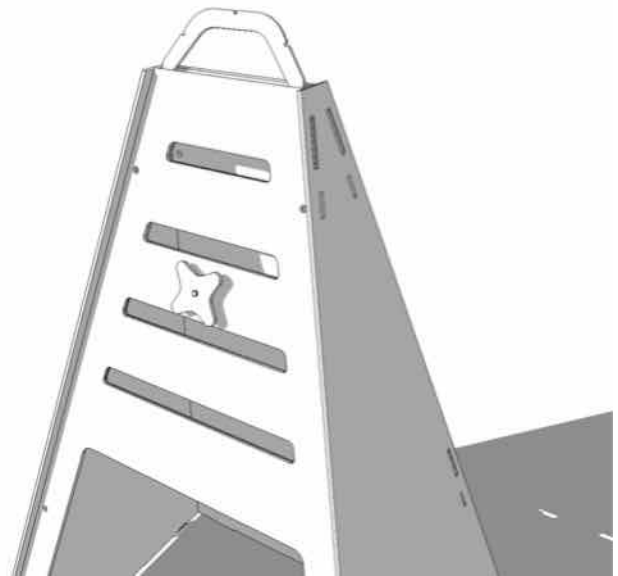
The handle is tapped with bolt threads to allow it to screw securely onto the 1/4" carriage bolt. Do not over tighten.

Vent Louver Adjustment

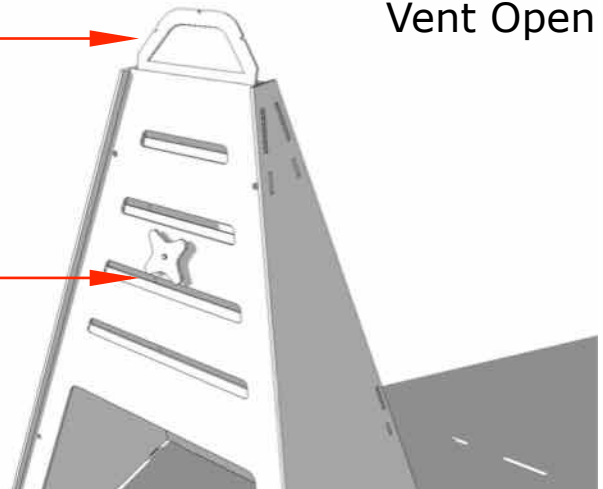
WARNING! When in use the Blaze Tower gets very hot and vents extremely hot air and smoke from the top of the unit. Always use proper protective wear or wait until the unit is cool to make adjustments to the louver vent.

Adjust airflow by using handle to slide louver up and down

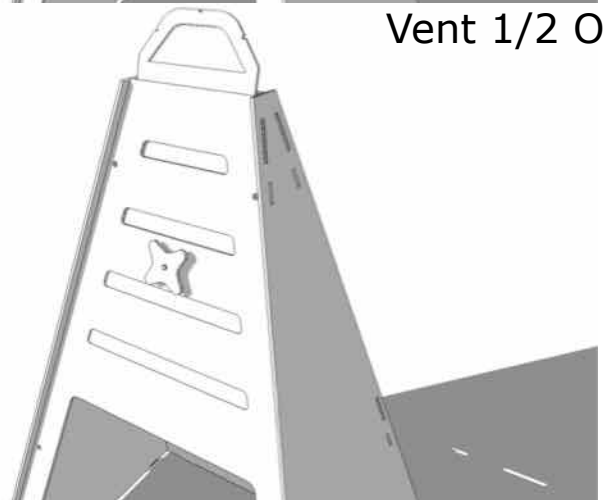
Loosen the louver handle by turning counter-clockwise to make adjustments. Lock into position by turning knob clockwise. DO NOT OVERTIGHTEN.



Vent Open

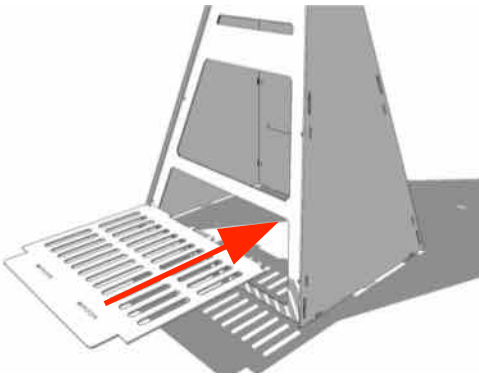


Vent 1/2 Open

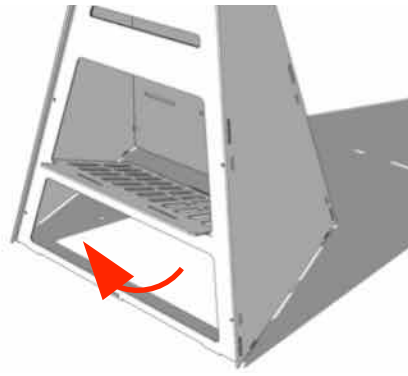


Vent Closed

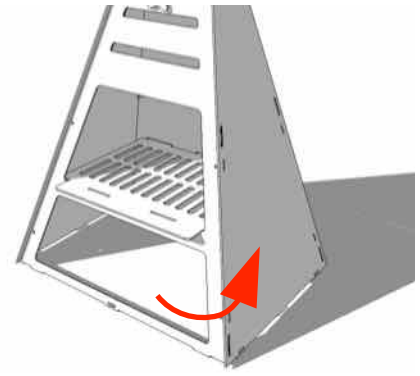
Installing The Grill



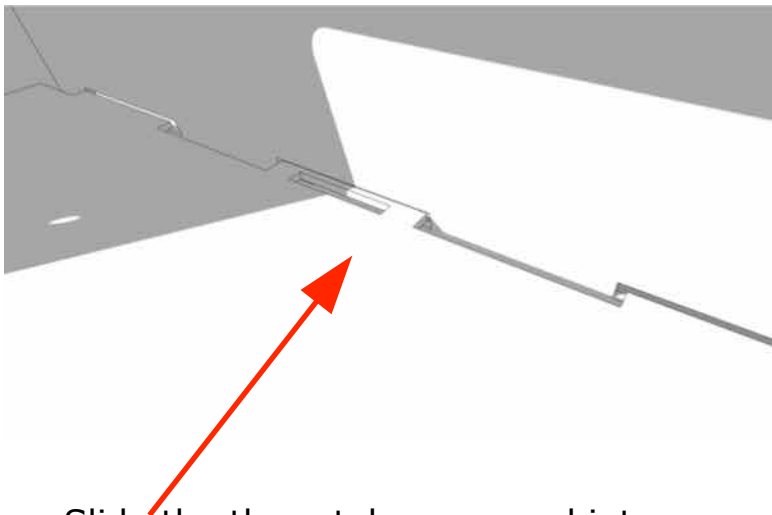
Slide the removable grill in through the bottom opening of the Blaze Tower.



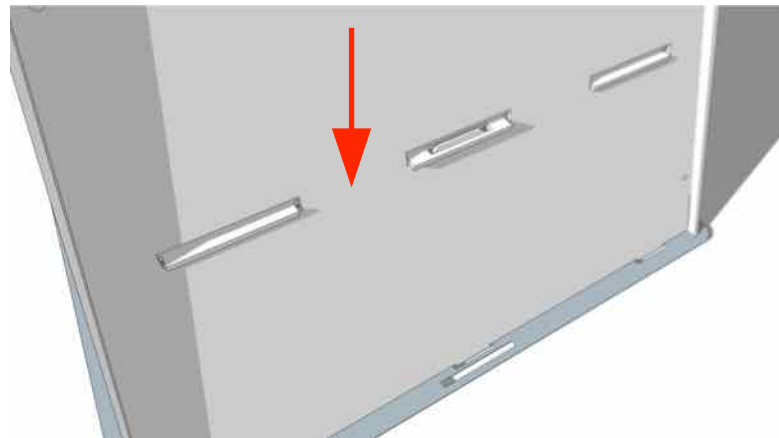
Tilt the front end of the shelf up at an angle above the middle divider.



Slide the shelf forward as far as possible and tilt the back of the shelf up to a level position



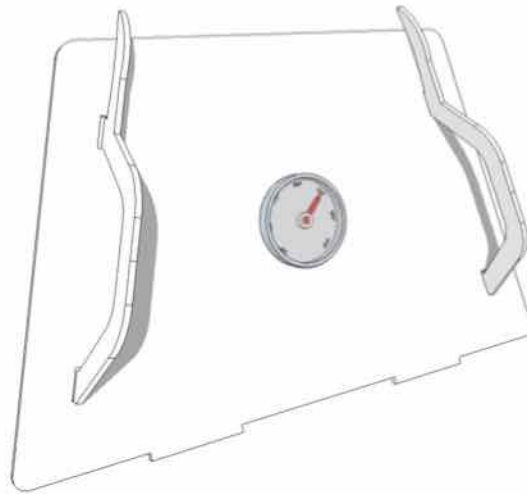
Slide the three tabs rearward into the corresponding slots.



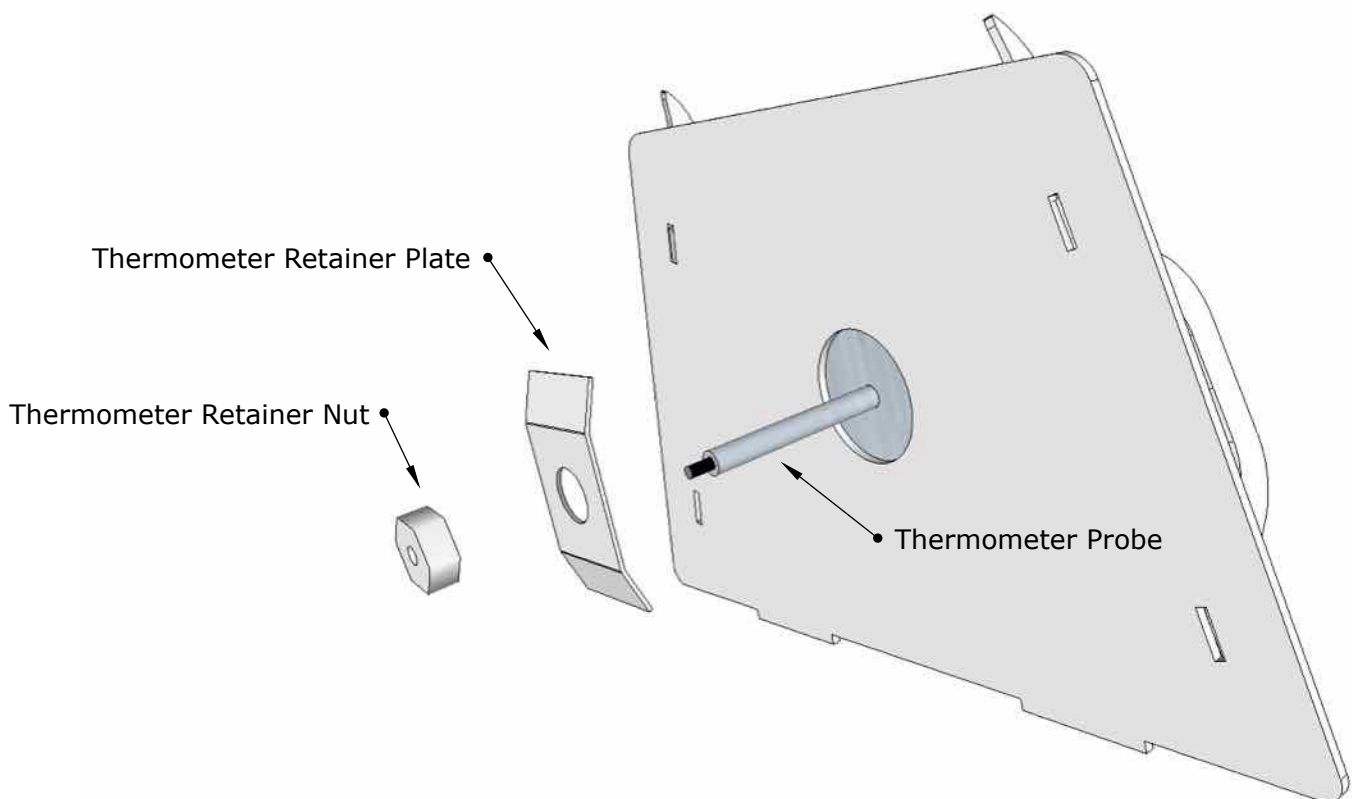
Push the shelf down until the slot in the middle tab of the shelf is secure around the tab in the middle slot of the rear panel.

WARNING: Never start a fire directly on the shelf. To prevent warping caused by high temperatures, always use the included firewood basket.

Installing The Thermometer



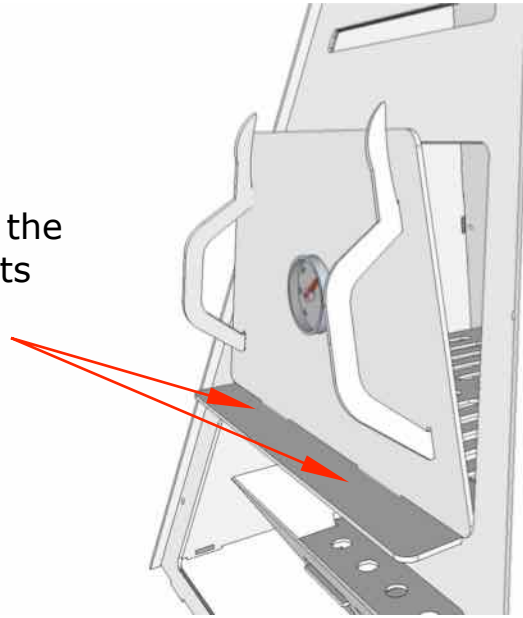
Center the Thermometer inside the round opening on the top door.



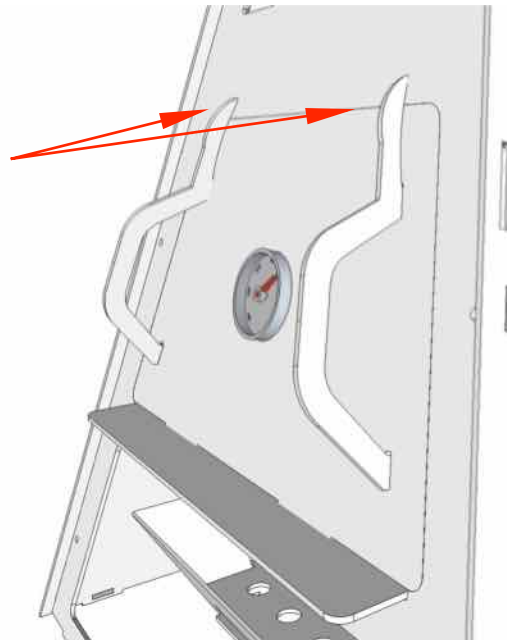
While holding the Thermometer in place, slide the Retainer Plate over the probe until it contacts the backside of the door. Secure in place by tightening the Retainer Nut. Be careful not to over tighten.

Installing The Top Door

Align the tabs on the bottom of the door with the corresponding slots on the removable shelf.



Lean the door rearward until the handles make contact with the front face of the Blaze Tower.

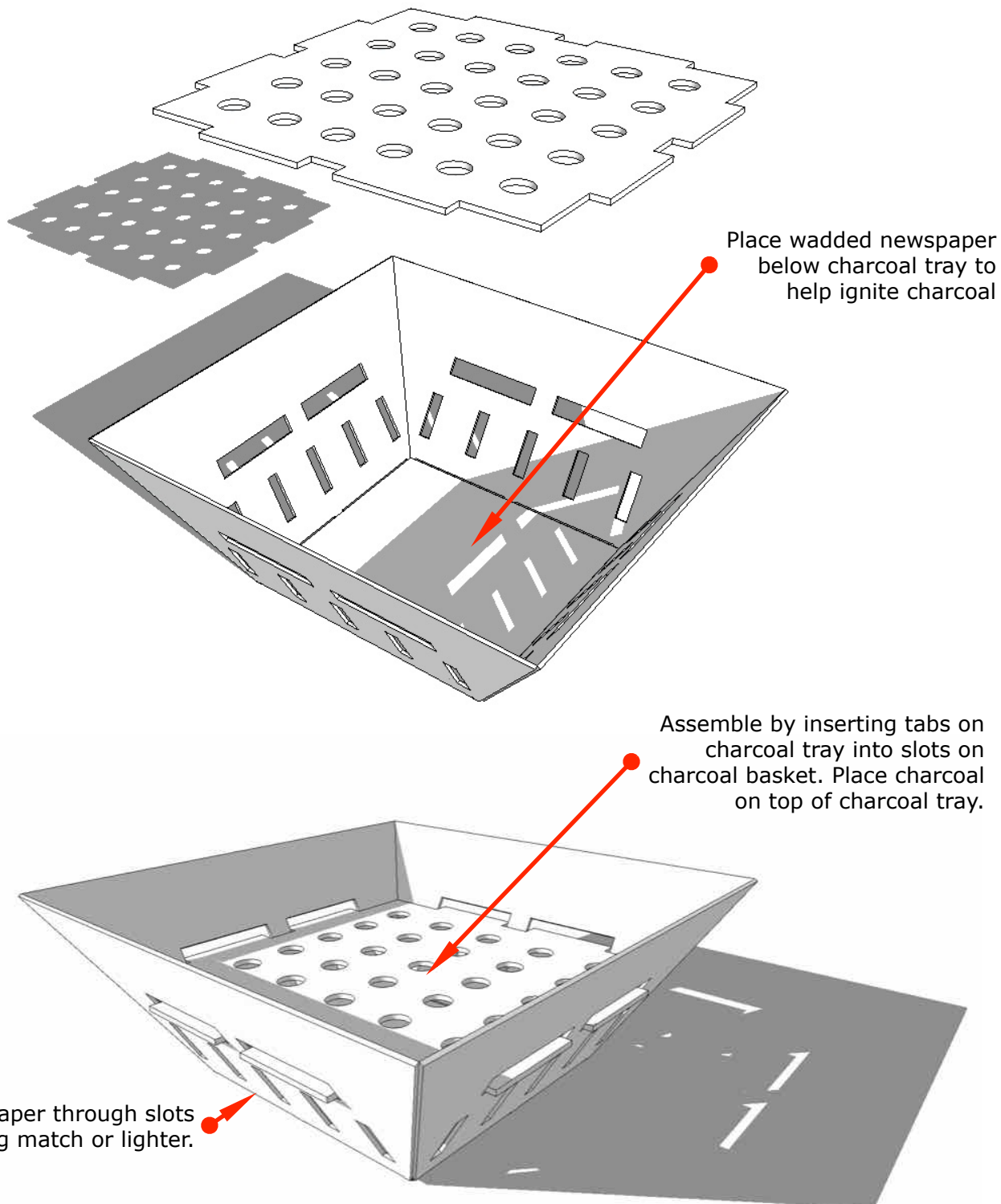


CAUTION:

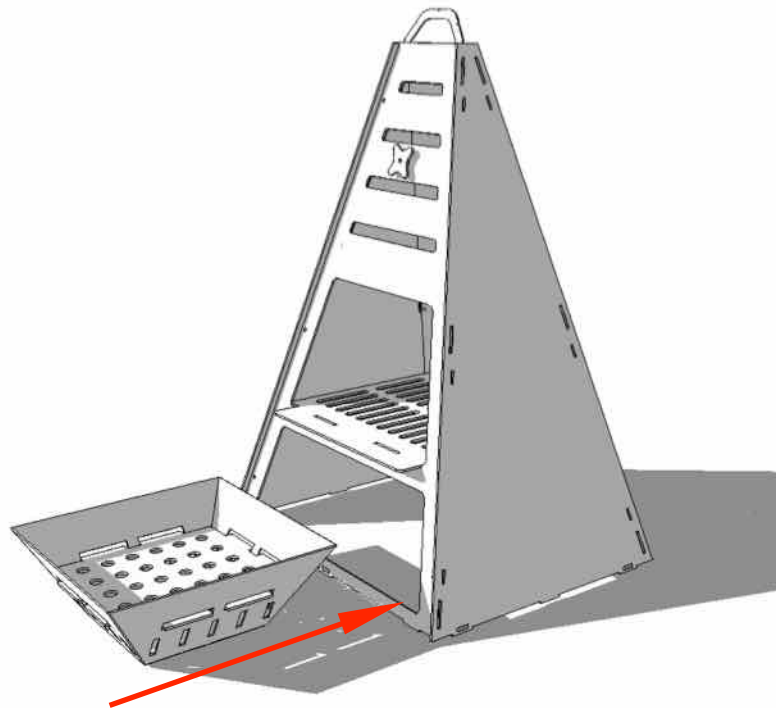
Take care that doors are properly seated inside the opening and that holding tabs on the bottom of the door are securely seated in shelf slots to prevent kick-outs. DO NOT leave doors unsupported in an open position. They rely on gravity and the slope of the tower to remain safely closed and do not have a positive locking mechanism. NEVER handle the doors without using proper protective gear including heat-tolerant grilling gloves or oven mitts as the doors become extremely hot during operation.

Using the Charcoal Basket

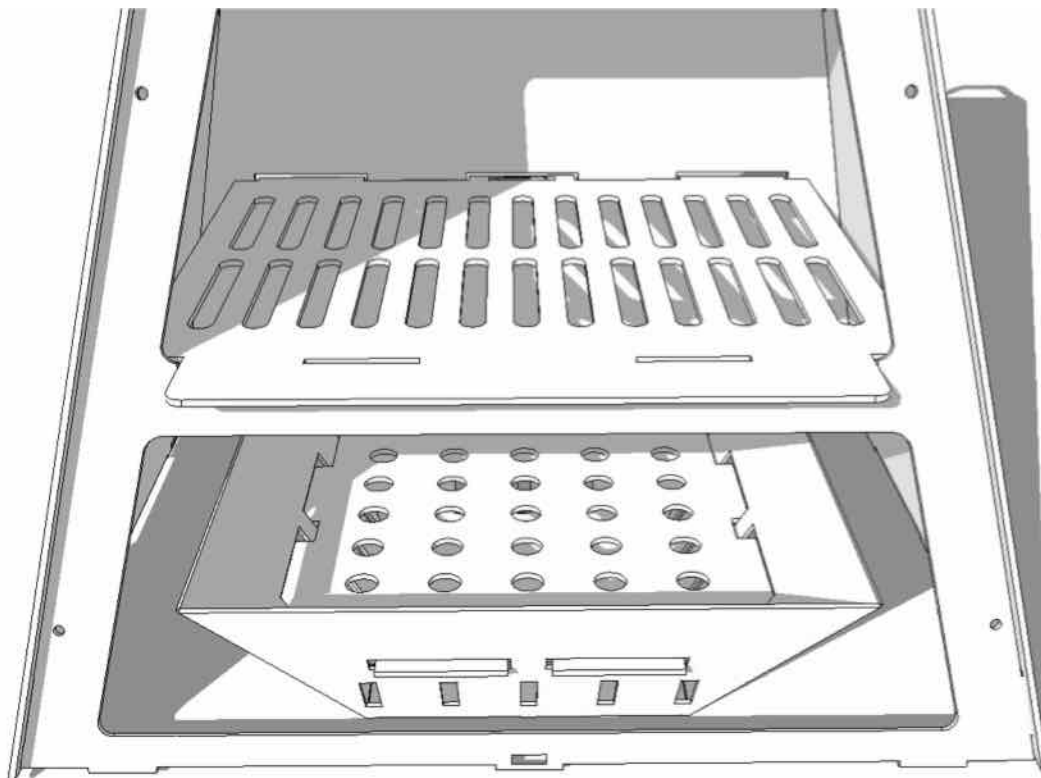
The Charcoal Basket protects the Blaze Tower from extreme temperatures from burning charcoal, directs heat upwards towards the cooking surface, and helps contain ash for easier cleanup.



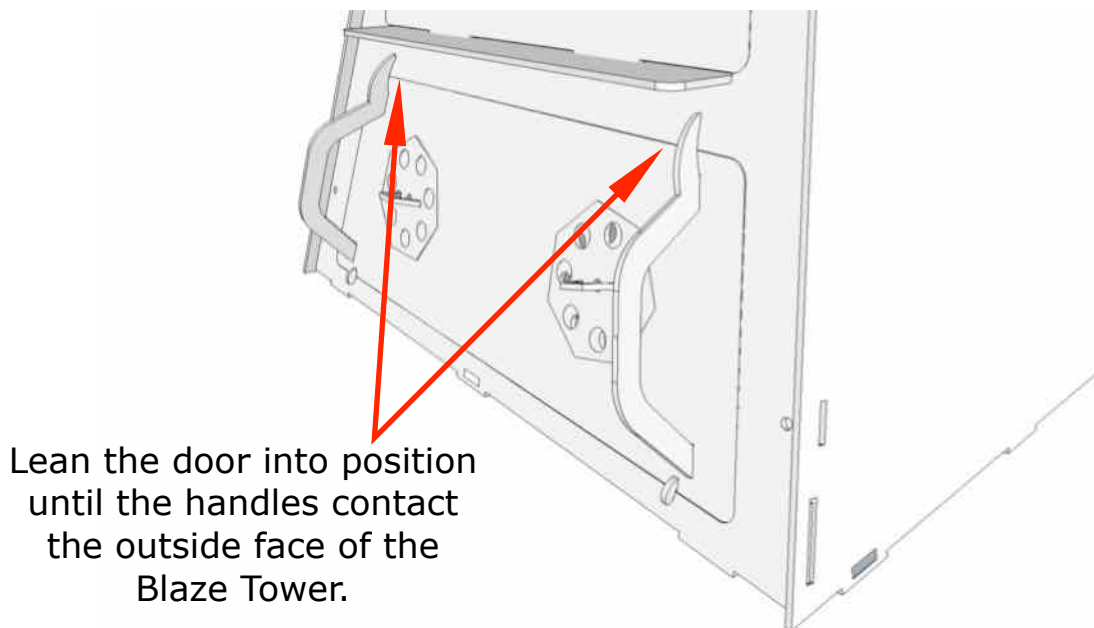
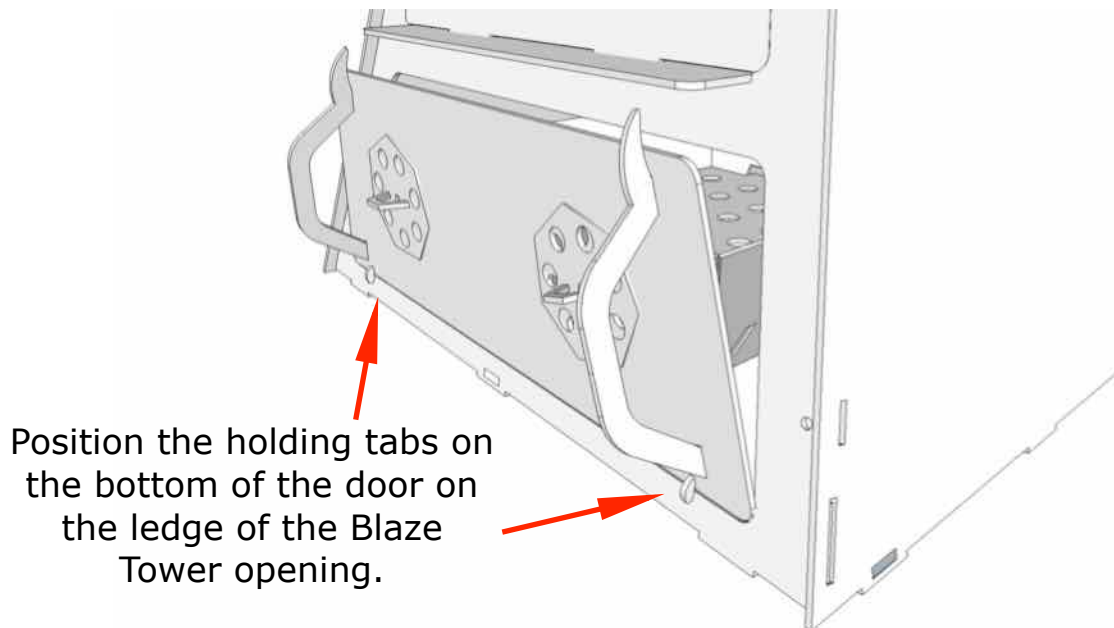
Installing the Charcoal Basket



Slide the Charcoal Basket in the bottom of the Blaze Tower



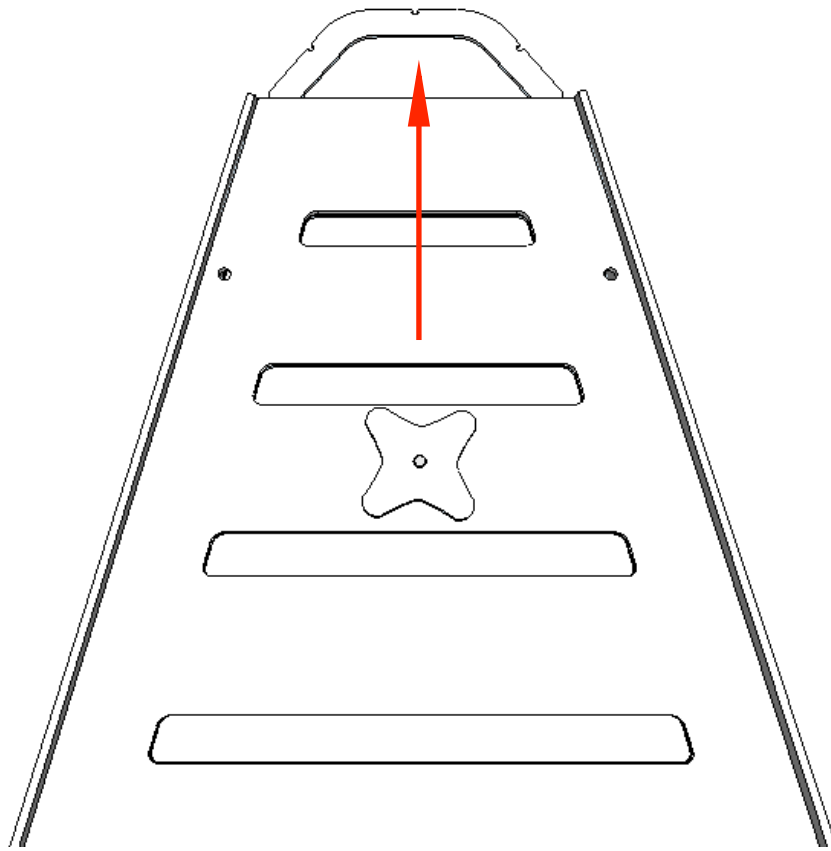
Installing the Bottom Door



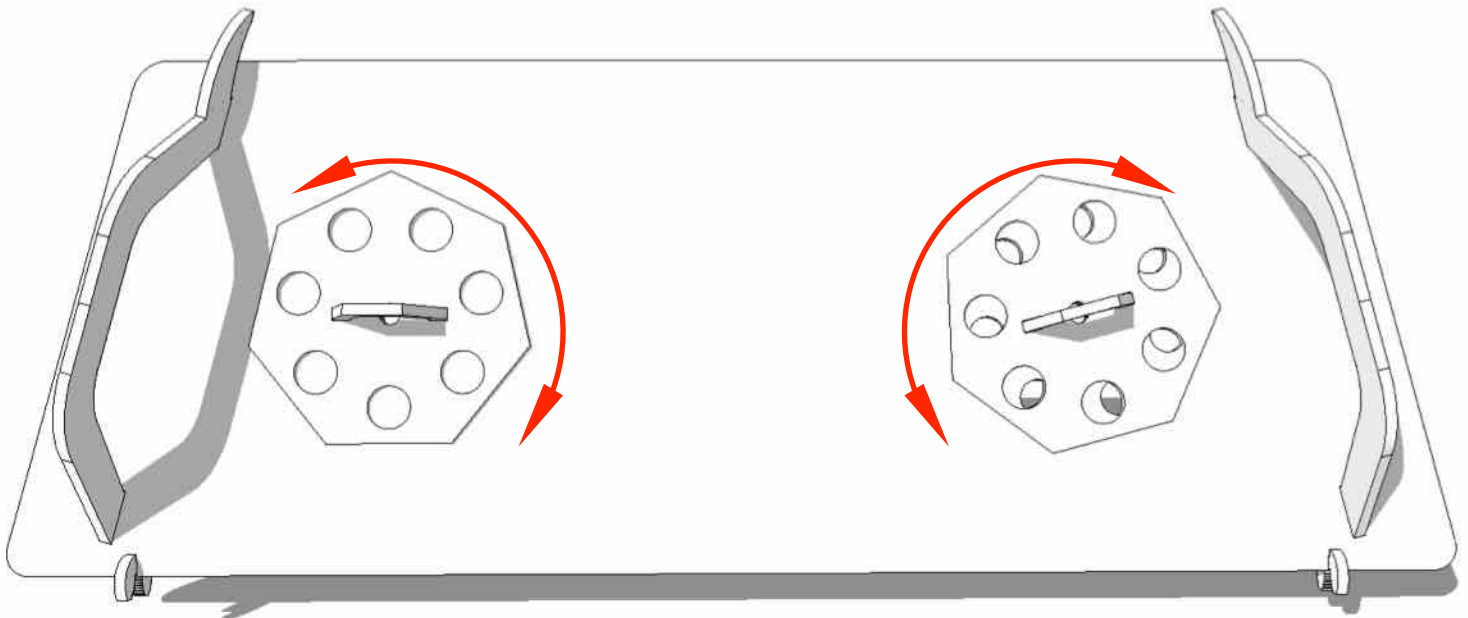
CAUTION:

Take care that doors are properly seated inside the opening and that holding tabs on the bottom of the door are securely “cupping” the door lip to prevent kick-outs. DO NOT leave doors unsupported in an open position. They rely on gravity and the slope of the tower to remain safely closed and do not have a positive locking mechanism. NEVER handle the doors or vents without using proper protective gear including heat-tolerant grilling gloves or oven mitts as the doors become extremely hot during operation.

Adjusting Temperature Using Airflow



The top vent is adjustable by raising and lowering the louver to control the airflow exiting the Blaze Tower.



The vents on the bottom door can be rotated both directions to adjust the amount of airflow entering the Blaze Tower.

How to start charcoal in your Blaze Tower

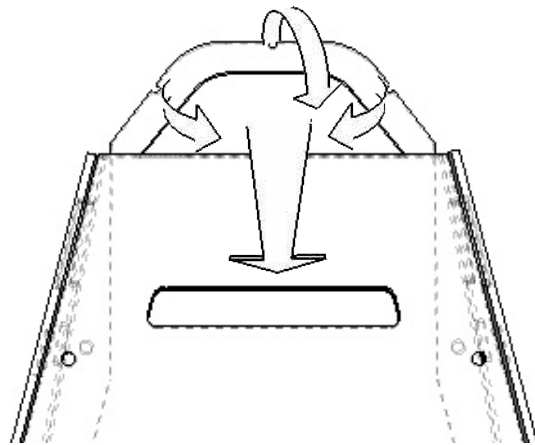
- It is recommended that the grill be heated up and the fuel kept red hot, with the doors on, for at least 30 minutes prior to cooking for the first time.
- Remove the lid and open all air vents before building the fire. NOTE: For proper airflow, remove accumulated ashes from the bottom of the grill if present (only after the coals are fully extinguished). Charcoal requires oxygen to burn, so be sure nothing clogs the vents.
- Place either lighter cubes(they are non-toxic, odorless and tasteless) or crumpled newspaper in the bottom of the Charcoal Basket. Install the Charcoal Tray. NOTE: We purposely left out instructions for using lighter fluid. That's because we think the choices previously outlined are superior. Lighter fluid is messy and can impart a chemical taste to your food unless it is thoroughly burned off. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.
- Mound the briquettes on top of the Charcoal Tray. Place the Charcoal Basket in the bottom of the Blaze Tower, and ignite the paper in the bottom of the basket through the vertical slots using a long match or lighter.
- When coals are covered with a light grey ash (usually 15 to 20 minutes), arrange the coals with long-handled tongs according to the cooking method you are going to use.
- For additional smoke flavor,consider adding hardwood chips or chunks (soaked in water for at least 30 minutes and drained) or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet wood or herbs directly on the coals just before you begin cooking.



Hanging Meat For Cooking

To use the Blaze Tower to cook using indirect heat or for smoking you can hang meat and poultry using the string notches in the louver handle. This technique is known as "trussing" and is a popular technique for preparing large cuts of meat and whole birds using kitchen twine. There are many techniques for trussing meat and comes down to what you are cooking and personal preference. There are a lot of resources online using google or youtube to learn more about trussing if you are unfamiliar with this technique.

Cooking with this method allows for greater distance between the food and the fire to allow more even cooking across the entire piece for the most savory and juicy meat possible.



To hang the meat, drop a length of kitchen twine down the inside of the Blaze Tower and securely tie it to the trussing on your meat. Pull the twine up until the meat is positioned where you want for cooking. Wrap the excess twine around the louver handle beginning with the center notch before wrapping around the side notches. Tie off using a knot.

When you're finished cooking, slide a pan under the meat and cut the twine to remove.



Caring For Your Blaze Tower

Every part of your Blaze Tower was hand-rubbed with an FDA Approved polymerized linseed oil to provide a safe and natural finish to protect the steel from moisture designed to delay the natural rusting process.

If you wish to preserve the look of your Blaze Tower's original appearance then it will be necessary to periodically inspect and reapply the oil as it will degrade over time due to UV exposure from the sun. Simply clean your Blaze Tower with a dry cloth or warm water if necessary. Allow to dry completely. Use a staining pad or cloth rag to apply a very thin layer of food-safe polymerized linseed oil to all surfaces. Thoroughly buff when done to remove excess oil to prevent a gummy finish.

You may also choose to allow the Blaze Tower to age beautifully through the natural Patina process. Patina is a natural weathering process which occurs when metal is exposed to oxygen and moisture that will gradually change bare steel from a bluish gray color to a dark reddish brown. This natural process varies the appearance of each piece making every Blaze unique.

Patina vs. Rust

This is a bit like geometry where a square is a rectangle but a rectangle is not a square. It's true that rust is a part of the patina process but whereas rust has a well-deserved negative connotation a mature patina is actually a natural protective coating that will preserve the integrity of the underlying metal.

The Blaze is constructed from 3/16" plate steel that is three to five times thicker than grills and fire pits from other manufacturers. The surface rust that forms in the early stages of the patina process will not rust through the thicker steel of the Blaze as it will on thinner metal and will gradually convert into an aesthetically pleasing protective shell that will last for decades.

One thing to note is that water runoff during the early stages of the patina process can stain wood, concrete, or other light colored surfaces so keep that in mind when selecting the location for your Blaze.

Thank you for your purchase. Enjoy your Blaze Tower and always BE SAFE!