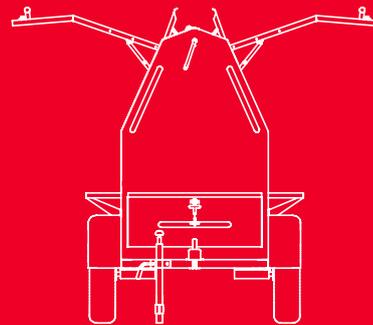


# KNOW YOUR 600S

TRAILBLAZER 600S GRILLMASTER



USER MANUAL





Barbecuing for  
large Groups?  
The **Trailblazer 600S**  
**Grillmaster** has got it all...



# CONTENTS

## TRAILBLAZER 600S GRILLMASTER USER MANUAL

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# 1

## INTRODUCTION

Thank you for purchasing the amazing Trailblazer 600S Grillmaster towable BBQ/Grill. We hope that your Trailblazer will be everything you hoped for.

Your Trailblazer will give you years of good service if you take time to look after it and keep it well maintained at all times.

Please read this manual before you use your Trailblazer for the first time and periodically refer to it to ensure that you are covering all the areas that need attended to including adjustment, maintenance and safety.

Take time to sign up as a Trailblazer Network member to assist in helping your business grow and run more smoothly.

From all at Trailblazer BBQ,

# Welcome to the Trailblazer community!

**Lester Manley,**  
Founder & MD



# 2

## BEFORE YOU START

Your Trailblazer 600S Grillmaster is a very powerful and versatile machine that will serve you well throughout its life. It is essential that you have a good knowledge of your 600S Grillmaster in order to ensure a long and trouble free service.

When you take delivery, unwrap all packaging material inside and out. Check thoroughly for any loose parts after being in transit. Read the instruction manual thoroughly.

Familiarise yourself with all the features of your Trailblazer including hitching, towing, safety, maintenance and adjustments.

Make sure you have done a trial run with the Trailblazer before your first assignment in order to allow you to familiarise yourself with lighting up, heat control, friction block adjustment, volume of charcoal etc.



Familiarise  
yourself with all  
the features of  
**your Trailblazer**

# 3

## YOUR TRAILBLAZER 600S GRILLMASTER AT A GLANCE

Front positioning handles

Door latch

Rear prop stand

Wheel & Mudguard



Gull wing door

12v Lighting socket (optional)

Upper warming tray

Lift up side table (optional)

Cooking surface

Drop down front table (optional)

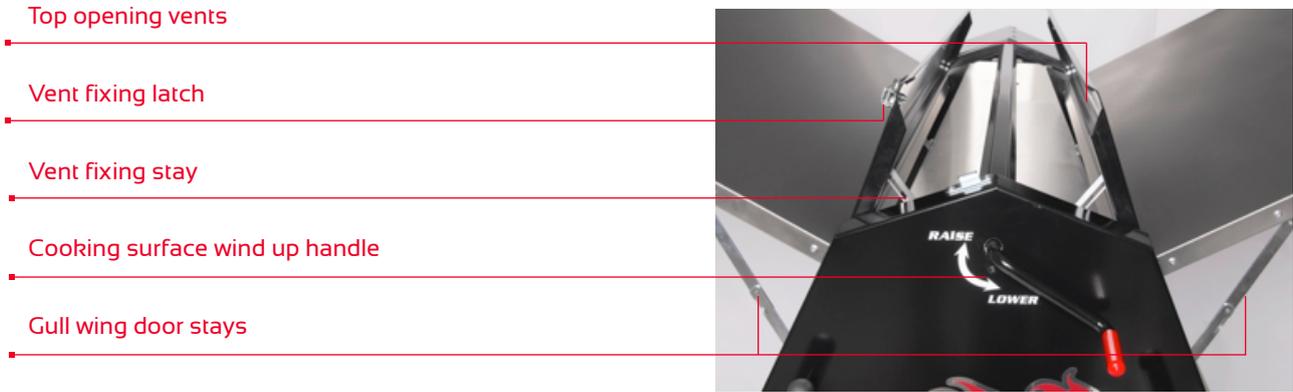
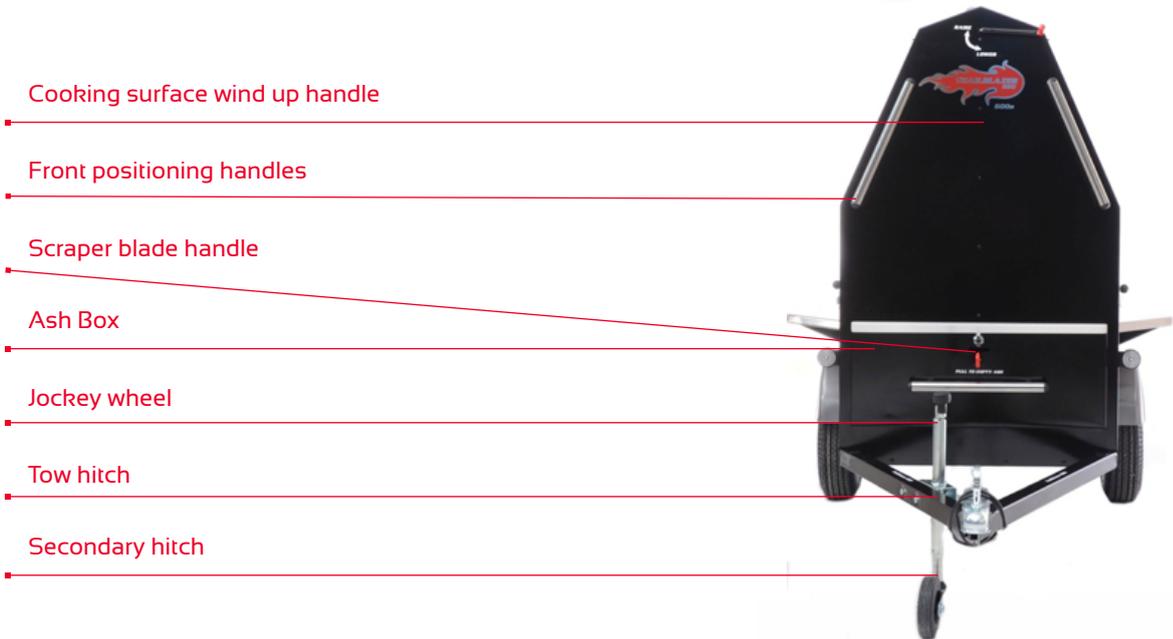


Rear storage compartment

Storage shelves



# BEFORE YOU START



# 4

## DON'TS

**DON'T light BBQ with doors closed**

**DON'T travel with Prop stand or Jockey wheel down**

**DON'T travel with cooking surface raised up**

**DON'T forget to latch and lock rear storage unit**

**DON'T forget to attach secondary latch**

**DON'T over soak charcoal with lighter fluid**

**DON'T forget to lock trailer when leaving it unattended**

**DON'T leave trailer unattended while still hot**

**DON'T over load rear storage, max load 20kg**

**DON'T forget a regular safety check around the whole unit**

**DON'T scrape ash out until cooled down**

# 5

## LIGHTING UP

### STEP 1

---

Always light up with both doors and both vents open in order to allow maximum air and prevent the machine from overheating and causing damage.

### STEP 2

---

Use good quality charcoal. We recommend Trailblazer South African Premium Charcoal. This will give your food the best flavour possible. Most briquette charcoal and automatic light charcoal use binders which give off a harsh smoke.

### STEP 3

---

If using the entire surface, start with 12kg of charcoal (4kg per each bay)

### STEP 4

---

Make several small piles and use lighter fluid to light the piles. Once the charcoal starts to turn white, spread the charcoal piles out in an even layer. The charcoal is at its hottest and ready to cook on when it has a thin layer of white ash covering the pieces of charcoal.

### STEP 5

---

When the charcoal is fully lit evenly distribute throughout the firebox. If cooking for a prolonged period, the fire will need restocking over time. You may wish to have a separate container to start additional charcoal. You will need an additional 4 - 5 kg. of charcoal for each hour of cooking time. Add your supplemental charcoal after it has been burning for at least 10 minutes. Adding unlit charcoal during the cooking process will give your food a harsh taste.

### STEP 6

---

It is useful to keep a spray bottle of water handy whilst cooking. It can be helpful in reducing flare ups.

# 6

## OPERATION

The Trailblazer is designed to operate with at least 1 door open at all times with both doors being the normal mode of operation.

### GRILL HEIGHT ADJUSTMENT

---



The height of the grill may be adjusted easily from, at its lowest, sitting on top of the fire box to fully raised as seen in the picture above. This allows access to the fire box to load charcoal and light the BBQ, adjust the temperature at which cooking is carried out, and aid cleaning.

The grill is raised and lowered using the winch handle at the top of the front gable. Make sure to follow the direction shown on your Trailblazer when turning the winch handle as incorrect operation will cause excessive wear of the lifting wire.

Turn clockwise to raise and anti-clockwise to lower the grill (and is marked on the front gable of the 600S Grillmaster).

### DOOR OPERATION

---





Gull wing doors provide protection from sun and rain whilst cooking and fully enclose the grill whilst not in use or whilst travelling. They are secured with clasps at both front and rear. These can be adjusted if necessary by loosening the retaining nuts and moving forward or rear as required before re-securing. Only very minor adjustments should be made at a time.

The stays which hold open the doors are simple but effective. They operate by opening the door fully and pushing up the centre of the stay whilst lowering the door down until it is supported. This should be done at one side and then the other. Once up insert the door stay keys to ensure doors do not close throughout use. More info on page 26.

To close the doors, first open the door a little more and allow the centre section of the stay to come downwards.



# 6

## OPERATION

### REAR STORAGE COMPARTMENT

---

The rear storage area is provided with a lockable door. This is mounted on two heavy duty hinges which should be oiled periodically.

The integral storage compartment has a multitude of uses, is lockable and is weather-proof. The stainless steel shelves have lips at the front to retain items. Care should be taken not to overload either the floor or the upper shelves as heavy weights could cause damage during transportation.

Do not load over 20kgs as it could upset the balance of the trailer.

Ensure that the door is securely closed preferably with the handle locked whenever you are on the move.



### ROAD LIGHTS

---

Your Trailblazer BBQ is a fully approved road legal trailer and does not require any ancillary equipment for use on the road.

The requirements include indicator, side and brake lights, rear triangular reflectors, side amber reflectors and front clear reflectors. The lights should be checked regularly to ensure that all are operating correctly. If a bulb should need to be replaced this can be done at any motor accessory retailer or many petrol stations.



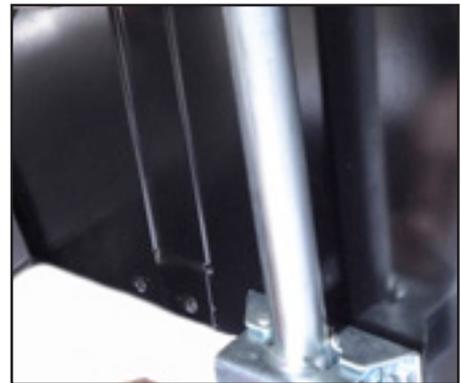
## JOCKEY WHEEL / PROP STAND

---

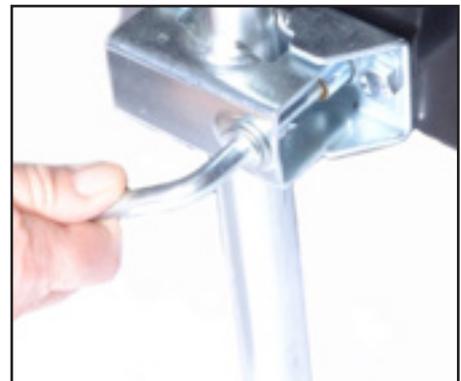
Your Trailblazer BBQ is equipped with a Jockey wheel that is useful when manoeuvring by hand and then to level the BBQ during use. It is adjusted by winding the top handle to raise or lower the front of the Trailblazer. Loosening the lever on the side of the chassis and raising or lowering the full jockey wheel assembly can make more significant adjustments.



When levelled with the jockey wheel the Trailblazer can be secured in position by lowering the prop stand located at the left rear. Drop this to the ground and tighten securely. A further turn of the jockey wheel handle will put additional pressure on the prop stand and assist with fixing it into position.



For traveling first raise fully the prop stand and secure in place with the lever. Then the jockey wheel should be raised until the wheel arms are located into the slot in the bottom of the outer sleeve. The wheel should be secured into this position by winding the wheel up firmly. This is to prevent the wheel vibrating down during travel. Once the wheel is secured the full jockey wheel should then be raised as far as possible and securely fixed in place with the side lever.



When unhitching your Trailblazer from your vehicle the jockey wheel may be used to lift it off the tow ball. First disconnect the electrical connection then drop the jockey wheel down by releasing the side lever. Re-secure the side lever and then, whilst holding up the hitch lock handle, wind the top handle to lift the front of the Trailblazer up and off the tow ball.

# 6

## OPERATION

### ROOF VENTS

---

The Trailblazer 600S Grillmaster is equipped with independent roof vents that can be left closed or opened at one or both sides whilst cooking.

The right hand vent has a clasp (same as gull wing doors) that fastens to the front gable to secure both vents for travelling. The left hand vent should be closed first to sit beneath the right hand vent. The vents are held open by small stays at the front of each. There is a slot at the base of each stay, which falls onto the retaining bolt holding it in the open position. To close the vents push the stays towards the centre of the Trailblazer 600S Grillmaster and lower the vent to its closed position.



## CLEANING OUT FIRE BOX

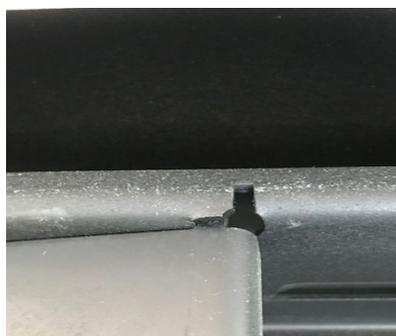
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After coals are cold, draw the ash into the ash box with the integral scraper and dispose of in an appropriate manner. Lift up scraper handle at front to release cross bar, pull scraper the whole way to scrape ash into ash box then unlatch ash box and remove to dispose of ash safely.



You will notice that before being able to pull the scraper bar through the fire box, you must first adjust the positioning of the three flaps fitted on the fire box.

To do so simply lift and rotate each flap so as it sits in the upright position. Allowinf the blade to pass through each fire bay position to allow the blade to pass each one of the three bays. (Please see below)



## WHEELS AND TYRES

---

### CHECK PERIODICALLY

**ENSURE THAT ALL WHEEL NUTS ARE ADEQUATELY TIGHTENED AND WHEEL NUT INDICATORS REMAIN IN THE CORRECT POSITION.**

**ENSURE THAT THE TYRE PRESSURES ARE BOTH EQUAL AT 20PSI**

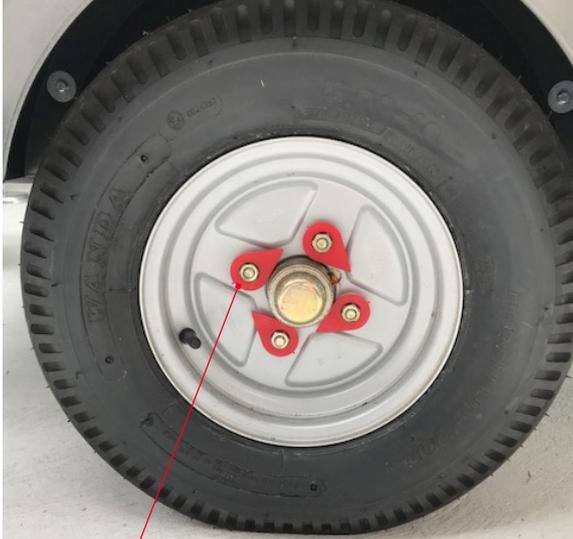
Tyres should be checked periodically for any damage, cuts or bulges. Tread depth must be at least 1.6mm across the centre three-quarters of the width.

The Trailblazer 600s wheels are fitted with sealed for life bearings.

#### Rating

The correct tyre rating is 10" 72N.

Ensure that all wheel nuts are fully tightened and keep an eye on the wheel indicators to ensure they havent moved positioning. The wheel nuts require an 18mm socket or wheel brace.



Correct positioning



Incorrect positioning

Ensure you regularly pay attention to the wheel nut indicators. Each indicator should be running in a clockwise direction and pointing at each other. If a nut indicator looks to be out of place you need to tighten the wheel nut and reset the indicator accordingly.

---

# 7

## BEFORE YOU LEAVE

### BEFORE LEAVING

---

- Always attach the secondary hitch to a suitable anchor point on the towing vehicle.
- Ensure that the hitch is fully engaged and locked into position by pulling up hard on the handle without depressing the release latch located beneath this.
- Ensure the grill is fully lowered and resting on the fire box.
- Check that the jockey wheel is raised, the clamp is tightly closed and the winding mechanism has lifted the wheel into the slot at the bottom of the post to stop it rotating. Tighten well to prevent the wheel vibrating down during towing.
- Ensure that the storage door is securely closed and preferably locked.
- Check that prop stand is raised and secured in place.
- Close all door clasps securely.
- Check that the ash box is secured and the lock is fully engaged behind the front panel.
- Ensure the ash scraper bar holding cross piece is correctly located inside the slot in the front panel.
- Close top vents and secure with the front clasp.
- Check that side lights, brake lights and indicators are functioning correctly.
- Do not overload the storage shelves, or if being used, the grill during transportation.
- Ensure that any load carried is correctly secured to prevent movement during travel.

# 8

## CLEANING

### STEP 1

---

Before cooking raise the grill from the firebox and spray with Palm or vegetable oil to prevent food sticking to the grill top.

### STEP 2

---

Raising the grill top immediately after cooking prevents grease from baking onto the grill surface.

### STEP 3

---

**Warning! Cold water poured onto hot coals in the firebox can seriously damage the BBQ.** The sudden change in temperature can cause the firebox to twist.

### STEP 4

---

After coals are cold, draw the ash into the ash box with the integral scraper and dispose of in an appropriate manner.

### STEP 5

---

**Warning! On no account should hot coals be scrapped into the front ash box.**

### STEP 6

---

When cooled the stainless steel grill wire may be cleaned with detergent and a stiff brush. If there are baked on deposits it may be necessary to use a wire wool cleaning pad or other such abrasive material to spot clean the wire.

### STEP 7

---

Remove ash box and clean separately after disposal of ash. Leave out for next steps.

### STEP 8

---

Once the Trailblazer BBQ is cool the interior may be cleaned with a power hose.

# 8

## CLEANING

### STEP 9

---

Hose the firebox from the rear towards the opening where the ash box is normally situated to allow any debris remaining to exit the Trailblazer BBQ.

### STEP 10

---

If the exterior has become dirty from road use, power hose the exterior of the BBQ. Take care not to remove portions of the Trailblazer logo or wordings whilst doing so.

### STEP 11

---

Heavier deposits of burnt on materials may be removed from stainless steel surfaces with the use of Trailblazer Heavy Duty Stainless Steel cleaner.

### STEP 12

---

When dry the finish of the stainless steel gull wing doors, shelves and inner panels may be rubbed with a lint free cloth containing a small amount of baby oil or sprayed and wiped with a light oil product.

### STEP 13

---

Powder coated (painted) panels can be washed and polished with any good quality automotive polish.

**Warning! Do not use abrasive cleaners or pads as these will damage the surface.**

# 9

## TOWING

### LEGAL REQUIREMENTS

---

The driver of the towing vehicle is responsible at law for the safe and lawful condition of the Trailblazer BBQ. Whilst all necessary steps have been taken by Trailblazer BBQ to ensure that all is correct and in good working order before leaving the factory it is essential that routine checks are carried out before each journey. The following may be of assistance.

Your Trailblazer BBQ should be equipped with an approved number plate to match the vehicle towing. This can be easily attached between the rear light clusters using double sided number plate adhesive pads.

Remember that when towing a Trailblazer the maximum speed limits for some roads change.

30mph/50kph limit applies on all roads with street lighting unless signs show otherwise.

50mph/80kph applies on single carriageways unless signs show otherwise.

60mph/100kph applies on dual carriageways and motorways.

Also note that on a 3 lane motorway it is illegal to tow in the right hand lane. On any road or motorway always return to the left lane as soon as possible.

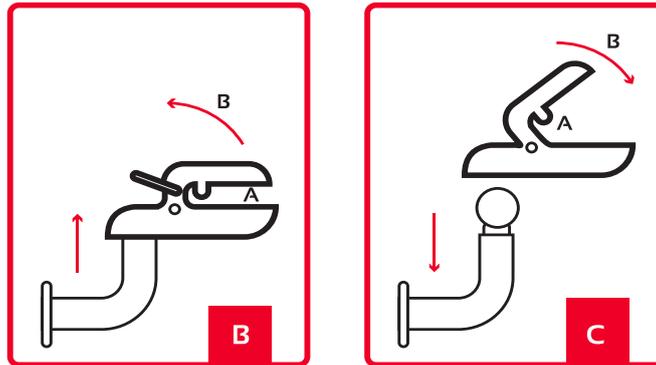


# 9

## TOWING

### HITCHING TO YOUR VEHICLE

---



### OPERATING INSTRUCTIONS FOR COUPLING HEAD

---

In order to open the coupling head, push the safety bolt "a" fig "B" with the index finger upward and turn the coupling handle "b" fig "B" forward. The coupling head is opened when the indicator is in the open position,

In order to couple a coupling head, place the opened coupling head on the ball and push the coupling handle "b" downward, see fig "C" until the bolt "a" clicks outside.

Always ensure the secondary hitch is secured before driving off.

## TYRES

---

### Pressure

The tyre pressure should be 20psi. Check on a regular basis that the tyre pressures are correct and the same on both sides.

### Rating

The correct tyre rating is 10" 72N.

### Wheel Nuts

Ensure wheel nut indicators are showing no signs of nuts loosening (more on page 15)

## ON THE ROAD

---

- Always comply with the relevant speed limits and road markings.
- Remember to give adequate clearance when turning particularly to the left and on tight corners.
- When exiting side roads or crossing junctions remember to allow sufficient time to safely cross with the additional length that your Trailblazer BBQ makes.
- When reversing take care to manoeuvre safely. Your Trailblazer BBQ responds in exactly the same way as any other road trailer.



# 10

## SAFETY

If you are planning to have a barbecue in a public place, ensure that you are allowed to do so at the location you intend to use and never leave the barbecue unattended.

Consider the correct location level ground, away from fences, sheds, tents and overhanging trees or shrubs which could catch fire.

Take into account the wind direction and other weather before setting up. Consider relocating the Trailblazer BBQ if you are concerned about the risk of fire due to the wind direction.

Position the Trailblazer BBQ a suitable distance from the serving area to reduce the risk of burns.

Never pour petrol, meths or other accelerants on to a Trailblazer. Always use approved lighters or procedures in keeping with the Trailblazer User Manual.

Never light a barbecue in an enclosed space or place into a confined space after use, until fully cooled. The coals will continue to give off lethal Carbon Monoxide even when partly cooled.

The coals are not hot enough to start cooking until they're glowing red with a powdery grey surface. They should have gone through the initial burning phase and any flames died down.

Never heat oil pans on the Trailblazer BBQ.

Prepare the barbecue early to ensure it is at the right temperature by the time you want to cook.

Never leave the Trailblazer unattended.

A bucket of water or sand nearby for emergencies is advised by The Fire Service.

Particular care should be taken in hot, dry weather to reduce the risk of starting forest or grass fires.

Wear appropriate protective clothing (Trailblazer Apron and heatproof glove!!) and ensure no loose clothing or long hair could come in contact with the intense heat from the Trailblazer BBQ.

Be careful of steam when opening foil parcels.

Remember that the metal parts of a barbecue can become very hot.

Don't leave children or pets unsupervised near a barbecue.



# FOOD SAFETY

The most basic rule Wash those hands! Before touching foods and particularly after handling raw food, especially meat.

## RAW FOODS

---

### HANDLING RAW FOODS

Raw foods such as meat, poultry, fish, eggs and uncooked vegetables sometimes contain germs that can cause food poisoning. You can very easily pick up germs from raw foods on your hands or utensils, and then spread them to anything else you touch, including food that's cooked and ready to eat. This is called cross-contamination. Cross-contamination can happen if raw food touches anything that then comes into contact with other food, including plates, cutlery, tongs and chopping boards.

### SAFETY ESSENTIALS

Some easy steps to help prevent cross-contamination are:

- Use separate utensils (plates, tongs, containers) for cooked and raw foods
- Wash your hands after every time you touch raw foods
- Never put cooked food on a plate or surface that's had raw foods on it.
- Keep raw foods in a sealed container away from foods that are ready to eat, such as salads and bread (such as burger buns or baguettes).
- Any frozen foods should be fully thawed before you cook them
- Don't add sauce or marinade that has already been used with raw meat as this may contaminate cooked food with harmful bacteria.

## COOKING MEAT

---

It's important when cooking meat to turn it regularly. This helps it to cook evenly. Remember not to put raw meat next to cooked, or partly-cooked, meat on the barbecue and to use separate utensils for raw or partly cooked meat and cooked meat to avoid cross-contamination, which can be a cause of food poisoning.

## COOKING MEAT (CONT.)

---

You can use a probe thermometer to check items are fully cooked. Aim for an internal temperature of 75c or higher to ensure any harmful bacteria are destroyed.

The following tips apply to all meat including burgers, sausages, chicken and pork. There are a few simple things to remember when checking if meat is cooked before serving.

These are:

- Any frozen meat should be fully thawed before you cook it.
- Meat should be steaming hot in the centre don't assume it's cooked just because the outside is charred.
- There should be no pink meat visible when cooking sausages, burgers pork and chicken.
- Whole cuts of lamb and beef such as joints, steaks and cutlets can be served pink in the middle ('rare') as long as the outside is cooked through.
- Any juices should be clear.
- Don't put sauce or marinade on cooked food if it's already been used with raw meat.

### SAFETY ESSENTIALS

Never put cooked food on a plate or surface that's had raw meat on it.

**“Don't assume that because meat is charred on the outside it will be cooked properly on the inside,” says a spokesperson from the Food Standards Agency (FSA).  
“Cut the meat and ensure none of it is pink inside.”**

## UTENSILS

---

Use separate utensils for cooked and raw foods

Cross-contamination can happen if raw foods touch an object that then comes into contact with other food. This includes any of the following:

- Plates
- Cutlery
- Tongs and other utensils
- Chopping boards
- Safety essentials
- To avoid cross-contamination, which can lead to food poisoning, it is very important to use separate utensils for cooked and raw foods.

## CHILLED FOOD

---

### SERVING CHILLED FOODS

It is important to keep some foods cool to prevent food-poisoning germs multiplying. You should also take care not to leave food out of the fridge for more than 2 hours, and never leave food in the sun. If you are away from the fridge why not use a cool box and ice packs to keep food cool.

### SAFETY ESSENTIALS

Make sure you keep the following foods cool:

- Salads
- Dips
- Milk and cream
- Yoghurt
- Desserts and cream cakes
- Sandwiches
- Ham and other cooked meats
- Rice salads
- Cheese

When you're eating outdoors you should also remember to keep food covered whenever possible. This is to protect it from insects, birds and pets, which can carry bacteria. Ensure all salad is washed and / or rinsed thoroughly prior to use. Soil and dirt also carry germs that could cause food poisoning.

## AFTER THE EVENT

---

Leave the site clean and tidy. Particularly remove any bottles, glasses and any broken glass to prevent the sun's rays magnifying and causing a fire, or injuring others, pets or wildlife. Recheck that the Trailblazer is ready for the road by repeating the steps referred to in Section 7, above "Before you leave".

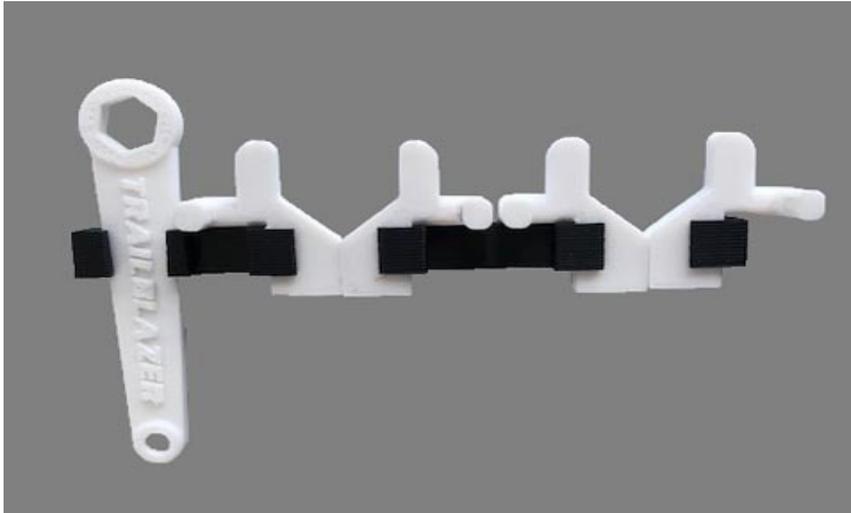
Dispose of ash when fully cooled only unless this is into a metal receptacle free from other combustible material.

# 12

## MAINTENANCE AND ADJUSTMENT

In the rear storage compartment of your 600S Grillmaster there is a small tool kit. This tool kit consists of: -

- 2 X door stay key (left side)
- 2 X door stay key (right side)
- 1 X 10mm spanner



### INSERTING THE DOOR STAY KEYS

To ensure there is no chance of the gull wing doors closing throughout use we have added a set of door stay keys. Insert these keys to lock Trailblazers gull wing doors open when in use. Please note that each door has a Right and Left marked door stay key.



### STEP 1

Take the 4 door stay keys from the tool kit.

Facing the Trailbalzer, walk towards the door stay on your left hand side.

Insert the left door stay key into the opening with the 'L' indent facing out, towards the grill.



## STEP 2

---

Once step one is complete, rotate the face with 'L' towards the floor, allowing part of the key to guide through to the far side of the door stay.

## STEP 3

---



Finally rotate the key clockwise until you hear it click into position.

This will now ensure the gull wing door has no chance of closing throughout use. Please do not force closure with the keys still inserted.

# 12

## ALTERING THE FRICTION BLOCK

---

If the grill does not stay at the selected height, the tension can be adjusted at the friction block. This is found bolted around the winch bar on the inner side of the front gable.

To tighten the friction block simply use the 10mm spanner that is included in your pack or adjustable wrench. Tighten the friction block until the grill remains raised when the winch handle is turned clockwise.

Adjust both sides of the block evenly 1/2 turn at a time until the bar is held firmly, when the bar winds too easily, tighten the block again to prevent the cooking surface from lowering without use of the winding handle.



## REPLACING GRILL WIRE CLIPS

---

The grill on your 600s is attached to the grill frame by quick release clips. The clips can be effortlessly unclipped to allow for the grill mesh to be removed and deep cleaned.

There are two types of clips holding the grill mesh in place. Before removing any clips take note of how they are applied.



# 13

## ACCESSORIES

### FRONT DROP DOWN TABLE (OPTIONAL)



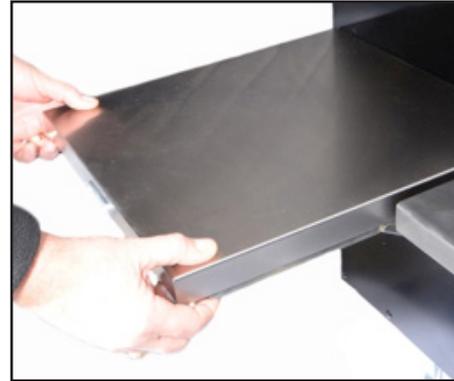
Remove "R" clips attached to lanyards from latches and unclip



Lift up leg to raised position and engage with plug on underside of drop down table. Take care not to let table drop without leg support in place, as you will damage the table.

# ACCESSORIES

Lift up side table (Optional)



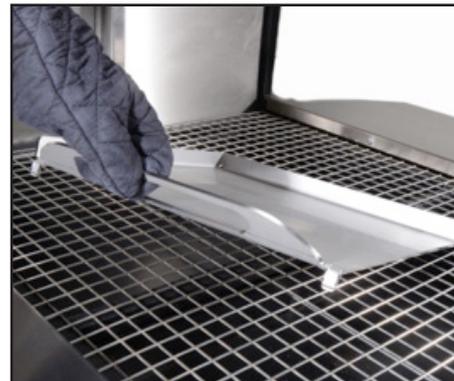
To open

1. Unlatch table from underneath.
2. Lift up until hinges click firmly into position.

To close

1. Pinch the levers of the hinges underneath the front corners of table
2. Lower table into the closed position.
3. Ensure you have latched it firmly to prevent it from moving during transit.

Grill plate (optional)



The grill plate is made of stainless steel and can be moved around the cooking surface by lifting slightly by the front slot with an oven glove. The grill plate may also be placed on the warming shelf when not in use. Remember to return it top the grill area before travelling.

# 13

## Tool accessories (optional)



1. Tool holder



2. Towel holder



3. Bottle holder



Position the top of the tool holders underneath the work shelves on either side of the Trailblazer or on the horizontal edges of the Gull wing doors.

Pull the accessory forward until it has firmly clipped to the lower flange.

Clip on Front Condiment Holder



Clip On Condiment holder can be placed on either front or rear gable at a height tailored to suit your needs. Perfect for storing toppings/sauces etc.

Clip on Blue Roll Holder



Designed to clip to the underneath of the side table on a 600s this accessory will ensure your blue roll is within reaching distance throughout your whole cooking experience. The roll holder features a stainless steel cutter plate allowing for easy dispense and tear away.

Lower Hanging Warming Tray



Clip in lower warming tray is perfect for storing produce that will remain at a slightly warmer temperature than at the fixed warming tray.

Clip In Upper Hanging Tray



Clip in hanging tray sits located above the upper warming tray on Trailblazer models. Clear clutter and space without improvising for accessibility.

# TRAILBLAZER CHARCOAL

Trailblazer BBQ now supply high grade South African restaurant grade charcoal. Trailblazer Charcoal is quite simply revolutionary and outperforms any other catering grade charcoal on the market.

Each 12kg weather resistant bag contains extremely clean and well graded wattle made purely from eucalyptus wood that suits the Trailblazer range like a glove! We have had our Trailblazer 600s lit and ready to cook on in 10 minutes using this product.

- Authorised for use in a smoke control areas
  - Made from a sustainable renewable source.
  - Leaves minimal ash residue allowing for effortless cleaning and replenishment
  - Less water content meaning little spark or spit
  - Purely eucalyptus wood meaning no unpleasant flames
- Long, even and consistent burn



Available for purchase in single bags, half pallets or full pallets and can be delivered to anywhere in the UK in two days, all year round!

# TROUBLE SHOOTING

## COOKING SURFACE WILL NOT STAY UP

Check Friction block and adjust with 2 x 10mm spanners. See section 12 "Altering friction block".

## JOCKEY WHEEL BENT

This happens when the jockey wheel is accidentally left in the down position while towing. If this happens you will need to order a replacement from your local reseller or online at [trailblazerbbq.com](http://trailblazerbbq.com).

## PROP STAND BENT

This happens when the stand is not retracted prior to towing. If this happens you will need to order a replacement from your local reseller or online at [trailblazerbbq.com](http://trailblazerbbq.com).

## HANGING WIRE BROKEN

The hanging wire will break due to excessive use or winding the wrong direction to the arrow "Raise/Lower" guide. If this happens you will need to order a replacement from your local reseller or online at [trailblazerbbq.com](http://trailblazerbbq.com).

## BBQ BOUNCES ON ROAD

Check tyre pressures, they should be equal and set at 17psi  
Check for any damage to chassis around suspension units and draw arm, if there is any sign of damage, do not tow on road until you get it checked and repaired.

## GULL WING DOORS WILL NOT STAY LATCHED

Check that latches are tight when closed against catch plate. Tighten latch by loosening fixing screws, adjusting and re tightening.

## ASH BOX HARD TO REMOVE

Check that the box has not been bent or catching against the fire box, if so straighten and re fit.

## GULL WING DOOR CATCHES ARE LOOSE

Loosen the 2 nuts holding the catches to the doors and move towards centre of doors. Tighten catch until it is tight but not fully tightened. Re engage catch to pull towards latch and tighten fully. Adjust until catch closes firmly.

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## TRAILBLAZER NETWORK



As a Trailblazer owner you will be able to take advantage of the unique online marketing tool and booking engine, region by region, wherever our Trailblazers go, we are committed to growing a network of owners so that there is sure to be a Trailblazer available near your potential market helping you maximize the business opportunities. Check out our test network on the web site:- [trailblazerbbq.com](http://trailblazerbbq.com).

# WARRANTY

## TRAILBLAZER BBQ LTD WARRANTY

Trailblazer BBQ LTD provides a Limited Warranty to the original purchaser for the period of 1 year from the date of sale.

It is warranted that the Trailblazer BBQ will be free from defects in material and workmanship for the period of the warranty.

The Limited Warranty is limited to the repair or replacement of parts which Trailblazer BBQ Ltd, on examination of the parts, confirm as being defective but not caused by any of the following reasons.

- Accident, abuse, vandalism, misuse or neglect, including fat fires and flare ups
- Damage caused by foreign objects, substances or accidents
- Alteration, misapplication, improper installation or improper service
- Failure to perform normal and routine maintenance
- Deterioration or damage due to any form of weathering or severe weather conditions
- General wear and tear including rusting of steel components and parts
- Unauthorised repairs carried out during the Warranty period

At all times the Trailblazer BBQ should be operated and maintained in accordance with the User Manual.

It is the responsibility of the customer to arrange and pay for the return to and subsequent re-collection of the product from Trailblazer BBQ's Service Department.

Trailblazer BBQ LTD is not liable for any direct or indirect consequential losses or damages.

This Limited Warranty is offered as an extra benefit and is in addition to the customer's statutory rights.

- If there are any queries regarding the use of your Trailblazer BBQ contact should be made with Trailblazer BBQ LTD by calling +44 (0)2890 579000 or by email to [Info@trailblazerbbq.com](mailto:Info@trailblazerbbq.com)







Barbecuing for  
large Groups?  
The **Trailblazer 600S**  
**Grillmaster** has got it



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