

KITCHEN TORCH

READ THE INSTRUCTIONS CAREFULLY
BEFORE USING THE APPLIANCE.

Keep the instructions for future use.

Gas Refilling

- Prior to filling with butane, make sure the gas refill valve is tight.
- Use only high-quality butane gas.
- Shake gas container a few times to warm fuel up.
- Move flame adjustment slide (2) to “-” position.
- Insert the container nozzle vertically down into the gas refill valve. (FIGURE A).
- After fueling, allow a few minutes for gas to stabilize.

Igniting

- Move flame adjustment slide (2) to “+” position.
- Push down the safety lock (3) until it clicks in place (FIGURE B).
- Press ignition button (6), and the flame will ignite instantly (FIGURE C).
For safety reasons, the ignitor button will not depress unless safety lock is locked in place!

Flame Adjustment

- Adjust the flame length during use by moving flame adjustment slide (2). Sliding towards the “+” symbol will make the flame longer; sliding towards the “-” symbol will make the flame shorter. For best results, keep the flame length at about 1/2 in to 1 in (10~25mm). Don't make the flame too long as it will only waste fuel and make the flame unstable.
- Adjust the flame width during use by pushing the air control lever (4) with fingers. It is advisable to operate and light with air control knob as far back as possible.
- At higher altitudes, torch may not operate on maximum flame length setting (with slide pushed all the way to “+”). For best results, adjust the slide to the mid-range between “+” and “-”. **Note:** If the ignition button is not fully pressed to the end, the safety lock will immediately click causing the ignition to fail when pressed. If this case happens, restart all ignition procedures until you successfully ignite the flame.

Turning Off

- To turn the flame off, simply release ignitor button.

Using Continuous Flame Features

CAUTION: use extreme caution when flame is locked on as flame will be continuous and will not turn off until the continuous flame lock lever (5) is **Manually** disengaged.

- While holding down the ignitor button (6), slide the continuous flame lock lever (5) towards you (FIGURE D).
- Release the ignitor button (6), the flame will remain on (FIGURE E).
- To turn off the flame, slide the continuous flame lock lever (5) away from you (FIGURE F).

WARNING

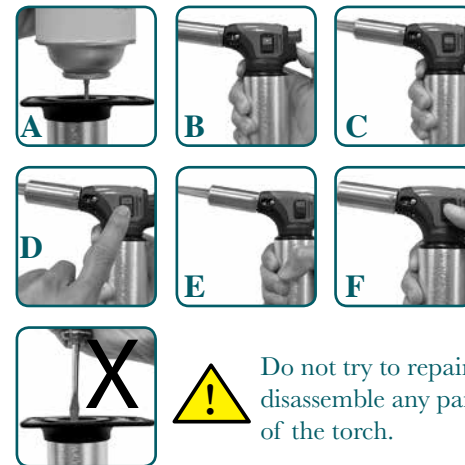
- Read the instructions carefully before using the appliance. Keep the instructions for future use.
- Operate outside or in a well-ventilated place.
- Use only Butane lighter fuel.
- Keep the torch and gas cartridge out of reach of children.
- Do not use an appliance that shows any damage.
- Butane is very inflammable, handle with care.
- Refill the tank in a well-ventilated place, in a flame or ignition source free atmosphere, far from other persons. Do not smoke while replacing or refilling.
- Before refilling the device. Read the instructions printed on the gas cartridge.
- Always have a fire extinguisher near the torch and work area.
- Disassembling, modifying the torch or adding parts may be hazardous.
- Never attempt to repair the torch and never use unapproved fuels.
- Do not perforate or burn the gas cartridges even when they are empty.
- For environmental reasons the gas cartridges should be disposed in specific containers for subsequent recycling.
- Avoid breathing welding / soldering fumes. Use a ventilator to maintain good ventilation.
- Work only in a clean place, far from combustible or greased materials.
- Do not aim the flame at any person or flammable materials
- Allow the appliance to cool down normally after using. Make sure that the appliance is shut down before storing.
- **Warning:** The flame is not visible in the sun.
- Do not store in temperatures over 104°F (40°C). Never leave the torch in direct sunlight or in areas where high temperatures are generated. Store the device vertically.
- Make sure the safety lock is in its original position after use.
- Keep the appliance away from grime. Be careful not to drop the gas torch while using, as it's the most frequent reason for malfunction.
- Caution: the flame guard could be very hot after using.
- In case of a gas leak (smell of gas), take the appliance outside to a well-ventilated place immediately, where the leak may be checked.
- Never check the leakage with flame but only with leak detection spray.
- Do not leave an ignited appliance unattended at any time.

- Category: direct pressure butane
- Use butane gas
- Only use in well-ventilated areas
- Consumption rate: 43.6g/hr. (0.60kW)
- Read the instructions before using the appliance
- Flame guard may become very hot
- Keep away from children

PARTS IDENTIFICATIONS



1. Flame Guard
2. Flame Adjustment Slide
3. Safety Lock
4. Air Control Lever
5. Continuous Flame Lock Lever
6. Ignitor Button
7. Removable Stand
8. Filler Valve (not shown, under torch)



Do not try to repair or disassemble any parts of the torch.

Classic Crème Brûlée

1- 6 piece Crème Brûlée Set
6 egg yolks
1/4 cup granulated sugar
1 1/2 cups heavy cream
3/4 teaspoon pure vanilla extract
6 teaspoons granulated sugar
(for the caramelized tops)

Preheat oven to 300°F/162° C. In a medium bowl, whisk egg yolks and sugar together until the sugar is dissolved and egg yolk mixture is thick and light in color. Add cream and vanilla extract and whisky until blended. Strain the mixture into a large bowl skimming off any foam or bubbles.

Place wire rack in pan and fill pan just under the halfway with water. Place the ramekin cups into the wire rack and pour mixture evenly into the four cups (water should cover bottom half of cups).

Bake crème brulee until the edges are set, but still slightly loose in the center, around 50-55 minutes. Remove the pan from the oven and let sit on a wire rack until cooled. Remove the cups from the rack and chill at least 2 hours.

Before serving, place the ramekins back into the wire rack and pan; sprinkle 1 1/2 teaspoons of sugar on top of each. *Use the kitchen torch to lightly toast and melt the sugar topping until brown and bubbly, about 30 seconds. Let the sugar topping cool before serving. To serve, use a spoon to crack the crisp sugar open to reveal the creamy dessert underneath.*

Flavored alternatives - replace vanilla with 1 teaspoon orange extract, 1 teaspoon grated orange peel and 1/4 teaspoon nutmeg; or use your favorite chocolate or espresso flavoring.



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Crème Brûlée Recipe & Torch Instructions Booklet

Recipe Specifically Designed
For The Crème Brûlée Torch

