

## Butane gas torch Caramello – with safety lighter Article number: 670006

Size: 10,5 x 4 x 14 cm  
filling quantity: 64 ml

Supplied unfilled.  
Refillable with customary lighter gas.

### Description

For tarts, crème brûlée, meringue pies, cheese cakes, marzipane etc. Easy, one-handed use.  
Caramelize sugar in seconds.  
Please read the use and safety instructions carefully before using the Caramello butane gas blowtorch.

Fuel capacity: Butane gas 64 ml  
Temperature: 1300°C / 2400°F  
Burning time: One hour

In folding box for hanging up. With instructions and recipe.



### Manual

Warning:

Keep out of reach of children!

Do not use in areas at risk of fire.

Unlock the device: To unlock the device, turn the power switch in a clockwise direction (position: 'ON').

Turn on (ignite): To ignite the flame, press the on switch firmly. If the flame fails to light, press the switch once more. For a permanent flame, slide the 'OFF' switch forwards while pressing down the power switch.

Regulate the air supply (flame intensity): You can regulate the intensity of the flame via the air supply. To do this, turn the air adjustment wheel to adjust the air supply until you have achieved your desired flame.

Regulate the gas supply (flame length): To control the length of the flame, turn the glass