

**GAS FLAMBEAU BURNER FOR CARAMEL**



# SOLUZIONI FOODSERVICE

GAS CARAMELIZER TORCH dimensions SPOUT cm.12,5x2, BASE cm.6,5x8,7. PIEZOELECTRIC IGNITION, NOT EQUIPPED WITH A CYLINDER.

## USE:

The torch is an ideal product for professionals and cooking enthusiasts.

The caramelizing torch is perfect for: Catalan cream and other desserts (creme brulee), caramelising fruit tarts and any other type of dessert to give a more "rustic" and golden touch.

The burner can also be used on savory dishes for: searing cheese for melting in French-style soup, melting cheese on flans, lasagne and toast, obtaining a tasty crunchy surface on steaks and roasts, browning tomatoes, onions, peppers for use in preparing sauces, easily peel peppers, toast pumpkin seeds, sesame seeds and garlic cloves

## CHARACTERISTICS:

- use only with butane gas from a lighter
- with flame regulator
- temperature: +1300°
- charge duration: min. 60-70
- for food
- recyclable
- warning: do not touch the flame arrester or the air control knob during use
- do not expose to direct sunlight or temperatures above +40°
- leave to cool after use