

A555.302

Bedienungsanleitung
Flambierbrenner mit Fuß
Seite 3 bis 5

D/A/CH

* **Instruction manual**
Flambé burner with base
from page 6 to 8

GB/UK

Mode d'emploi
Brûleur à flamber avec pied
de page 9 à page 11

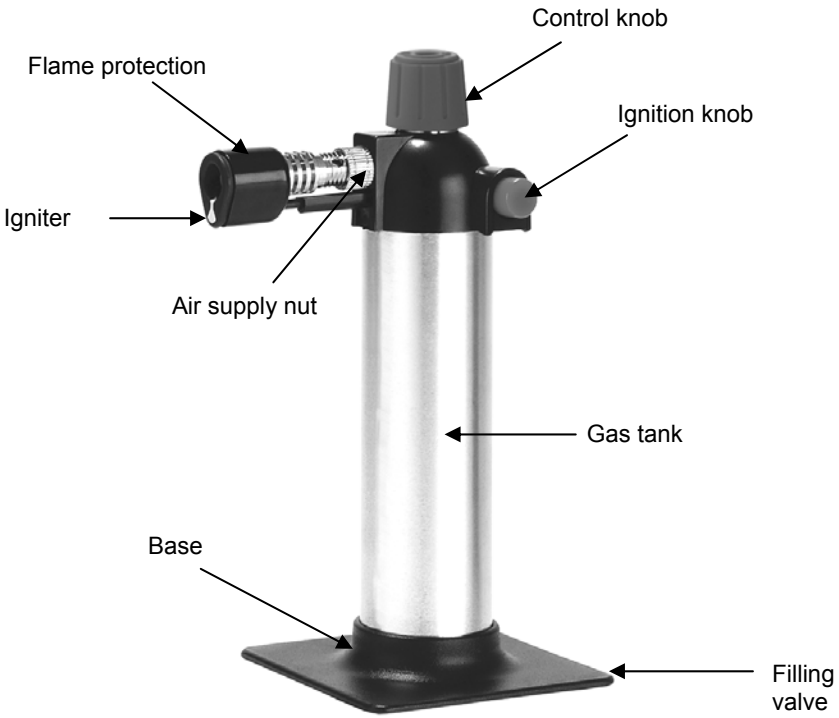
F/B/CH

V2/0110

Keep the instruction manual ready to hand near the device!

Technical description:

Description:	• **Flambé burner with base**
Item no.:	• **A555.302**
Model:	• Stainless-steel handle;
Dimensions:	• Ø 33 mm, H 158 mm
Adjustable turbo flame:	• up to 1300°C



Intended use

The Flambé burner is designed for **caramelizing** crème brûlée, meringue, **melting** cheese, **peeling** tomatoes, **flaming** of feather remains, **crisping up foods** and many other purposes.

Safety instructions

ATTENTION!

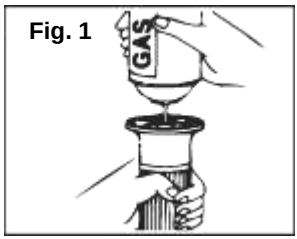
For safety reasons the Flambé burner is delivered <u>unfilled</u>!

- Please do not use this device in case it does not function properly, is damaged or has been dropped.
- Do not use any accessory or spare parts that were not explicitly recommended by the manufacturer. These could lead to damages at the device and the warranty expires.
- Always keep the Flambé burner out of the reach of children.
- Do not touch the flame protection during operation.
- Butane gas is easily inflammable so please be cautious during contact.
- Not at any time should you stick or throw the Flambé burner into open fire.
- Do not point the device at any time at living beings during ignition or operation.
- **<u>Not at any time</u>** should you store the device at places with direct solar radiation or temperatures above 40°C.
- Do not use the device for more than 1 hour of continuous operation.
- Make sure that after use the control knob is turned to **OFF-position** all the way and no gas is escaping.
- Let the device cool off prior to storage.

Filling of gas

- Please use high-quality butane gas only.
- Make sure the control knob is set to **OFF-position**.
- Insert the gas nozzle vertically into the filling valve underneath the base and fill the gas tank with short, effective pumping motions (Fig. 1).
- Wait for a few minutes after filling procedure so the gas can stabilize.

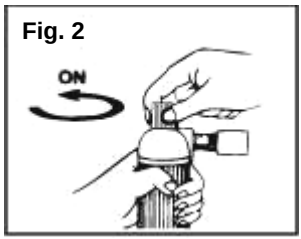
Fig. 1



Ignition

- Turn the control knob clockwise 2/3 into **ON-**position. The gas escapes with a sibilant sound (Fig. 2).

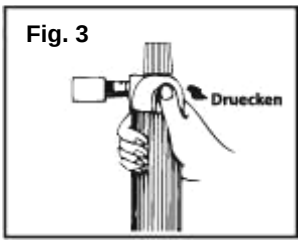
Fig. 2



- Press the ignition knob. The flame forms immediately (Fig. 3).

  In case unexpectedly no flame should form during ignition, although the control knob is open and gas is escaping, please keep the ignition knob pressed and carefully readjust the air supply nut. (Area of air supply opening in the gas tube).

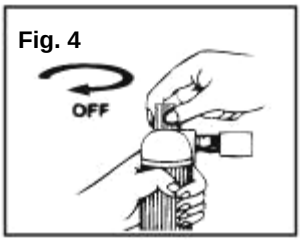
Fig. 3



Temperature regulation

- Lower the burner flame down to approx.10-25 mm using the control knob. An oversize flame will just expend unnecessary amounts of gas.
- If needed, turn the air supply nut slightly to the right in order to lock the flame temperature.

Fig. 4



Switching off

Turn the control knob to **OFF-position** all the way (Fig. 4).

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