

## Blow torch 1300GK



### Description

A classic flambé burner: For caramelising desserts such as crème brûlée and crêpe suzette. As a little helper in the kitchen, it can also be used for melting cheese, browning food or skinning tomatoes and peppers.

### Features

- |                             |   |
|-----------------------------|---|
| • Temperature range to:     | 1300 °C   |
| • Flame can be regulated:   | Yes   |
| • Gas type:                 | Butane  |
| • Ignition type:            | Piezo ignition                                      |
| • Model:                    | Operated by gas cartridge                           |
| • Can be refilled:          | No  |
| • Not included in delivery: | Gas cartridge                                       |
| • Material:                 | Stainless steel                                     |
|                             | Plastic   |
| • Important information:    | A Bartscher gas cartridge is required for operation |
| • Size:                     | W 190 x D 35 x H 60 mm                              |
| • Weight:                   | 0.16 kg   |



► Handy and ergonomic design



► Operated by gas cartridge



► Flame can be regulated



► Temperature range up to 1300°C



► Ignition type: Piezo ignition

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### Gas cartridge BG227



- Content: 227 g
- Order quantity unit: 1 box (7 sets á pack of 4)
- Gas type: Butane
- Properties: Acc. to EN 417  
Integrated safety functions: Explosion protection, overpressure protection
- Material: -

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