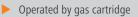
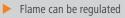
## Bartscher





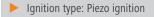
















A classic flambé burner: For caramelising desserts such as crème brûlée and crêpe suzette. As a little helper in the kitchen, it can also be used for melting cheese, browning food or skinning tomatoes and peppers.

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

- Weight:

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## Blow torch 1300GK

Add on Products

