KitchenADVANCE[®] CULINARY TORCH OPERATING INSTRUCTIONS

Fueling:

- Use only high quality butane gas.
- Shake gas container a few times to warm fuel up.
- Move flame lock switch (3) to "OFF" and air flow safety dial (4) to "-" position.
- Do not overfill. Back spray of liquid gas from filler valve indicates that the torch is full. Always clean up any butane overspray before lighting torch.
- Insert the container nozzle vertically down into the gas refill valve. Use a pumping action for best results. (Fig. A)
- **CAUTION:** Wait a few minutes for the gas to stabilize before you use the torch.

Igniting:

- Move flame adjustment lever (2) down to the middle position.
- Slide the flame lock switch (3) to the "ON" position (Fig. B).
- Press ignition button (5). The flame will ignite instantly (Fig. C). For safety reasons, the Culinary Torch will not work if the flame lock switch is in the "OFF" position!

Flame Adjustment:

- Adjust the **flame length** during use by moving flame adjustment slide (2) (FIG. D). Sliding the flame adjustment lever up will make the flame shorter and wider, sliding the flame adjustment lever down will make the flame longer and thinner. For best results, keep the flame length at about 1/2" - 1" (10-25 mm). Don't make the flame too long as it will only waste fuel and make the flame unstable.
- Adjust the **flame width** during use by sliding the air flow safety dial (4) with fingers. It is advised to operate and light with air flow safety dial as far back as possible.
- At higher altitudes, torch may not operate on maximum flame setting (with air flow safety dial at "+"). For best results, adjust the air flow safety dial to the mid-range between "+" and "-".

Using Continuous Flame Feature:

- CAUTION: Use extreme caution when flame is locked on as flame will be continuous and will not turn off until the flame lock switch (3) is MANUALLY disengaged!!!
- While holding down the ignition button (5), slide the flame lock switch (3) towards you to the "ON" position (Fig. D).
- Release the ignition button (5), slide the air flow safety dial (4) towards you to the "+" position (Fig. E).
- To turn off flame, turn the air flow safety dial (4) away from you to the "-" position and turn flame lock switch (3) away from you to "OFF" position.

Turning Off/Storage:

- To turn the flame off, simply release ignition button.
- Move safety lock switch (3) to "OFF" and air flow control dial (4) to "-" position.
- Make sure flame is out, and unit is cool before storing.

This torch does not contain any butane gas when first purchased. Please retain these instructions for future use.



Parts Identification:

- 1. Flame Guard
- 2. Flame Adjustment Lever
- 3. Fame Lock Switch
- 4. Air Flow Safety Dial
- 5. Ignition Button
- 6. Stand
- 7. Filler Valve (not shown, under torch)





WARNING: When torch is filled with butane, contents are under pressure - use extreme caution as unit is highly flammable!

Caution:

- Read and fully understand directions before use
- Keep out of reach of children.
- Do not touch flame guard when hot!
- Keep nozzle clean from dust and do not drop the torch, as these are the normal causes of malfunction.
- Always point away from face, body and clothing when igniting and operating.
- Do not store under direct sunlight or any place where temperatures will exceed 104°F (40°C).
- Butane gas is extremely flammable, handle with care. If butane gas spills, clean thoroughly before lighting torch.
- Make sure flame lock switch is "OFF" and turn the air control dial (4) away from you to the "-" position.
- After use allow the torch to cool down before storing.
- Do not continually use torch for over 30 minutes.
- Never puncture or place torch near heat or open flame.
- Follow all instructions and cautions on the fuel canister.

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