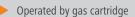
## Bartscher

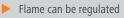


Handy and ergonomic design











Temperature range up to 1300°C

Ignition type: Piezo ignition



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
<ul> <li>Model:</li> </ul>	Operated by gas cartridge
<ul> <li>Can be refilled:</li> </ul>	No
<ul> <li>Not included in delive-</li> </ul>	Gas cartridge
ry:	
<ul> <li>Material:</li> </ul>	Stainless steel
	Plastic
Important information:	A Bartscher gas cartridge is re- quired for operation
<ul> <li>Size:</li> </ul>	W 190 x D 35 x H 60 mm
<ul> <li>Weight:</li> </ul>	0.16 kg



## Blow torch 1300GK

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