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CULINARY TORCH

USER CARE AND INSTRUCTION MANUAL

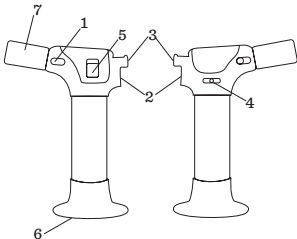
Thank you for purchasing the **RICARDO** culinary torch. Before using this product, please read the user care and instruction manual carefully.

SAFETY WARNINGS

- ::: Keep the torch and gas container out of reach of children.
- ::: The torch does not contain any butane gas when purchased. Please follow the gas filling instructions in this manual to make the torch operational.
- ::: When the torch is filled with butane, content is under pressure. Use extreme caution as unit is highly flammable.
- ::: Always point away from face, body and any flammable objects when igniting and operating.
- ::: **CAUTION:** The flame guard may become very hot.
- ::: Never leave an ignited torch unattended at any time.
- ::: Always have a fire extinguisher near the torch and work area.
- ::: Do not hit, shake or drop the torch as it may damage and lead to malfunction.
- ::: Do not try to repair or disassemble any parts of the torch.
- ::: Never perforate or place torch near heat or open flame.
- ::: Make sure the safety lock is firmly closed and flame is completely extinguished after each use. Allow the torch to cool down before storing.
- ::: Store the torch vertically.
- ::: Do not leave or store the torch under direct sunlight or in an area where temperatures may exceed 104 °F (40 °C).

PARTS IDENTIFICATION

Product might vary from diagram.



1. Flame type button

2. Safety lock

3. Ignition button

4. Flame intensity lever

5. Continuous flame lock

6. Filling valve (under torch)

7. Flame guard

GAS FILLING AND REFILLING

CAUTION: Only use high quality butane gas. Before filling the torch, read the instructions printed on the gas cartridge. Always fill the torch in a well ventilated area or outdoors, far from other persons. Do not smoke while filling or refilling.

- ::: Make sure the safety lock (2) is in place before filling and move flame intensity lever (4) to “-” position by sliding it to the extreme left.
- ::: Insert the butane container nozzle vertically down into the filling valve (6).
- ::: When the gas starts to overflow, remove the butane container nozzle from filling valve. Ensure to wipe off any butane gas spilled before ignition.
- ::: After fulling, allow a few minutes for gas to stabilize.

IGNITION

Before starting, move flame intensity lever (4) to “-” position by sliding it to the extreme left.



::: Push down the safety lock (2) until it clicks in place.



::: Push the ignition button (3) and the flame will ignite instantly. If the ignition button is not fully pushed to the end, the safety lock will immediately click-up and it will be impossible to light the flame. In this case, repeat the ignition procedure.

NOTE: For safety reasons, the ignition button cannot be pressed before the safety lock has been push down to lock in place.

CONTINUOUS FLAME

CAUTION: Use extreme caution when the flame is locked. **The flame will be continuous and will not turn off until the continuous flame lock is manually disengaged.**



::: After ignition, slide up the continuous flame lock (5).



::: Release the ignition button (3) and the flame will remain on.



::: To turn off the flame, slide down the continuous flame lock (5).

FLAME INTENSITY

::: Adjust the flame length during use by moving the intensity lever (4). Sliding towards the “+” symbol will lengthen flame, sliding towards the “-” symbol will shorten flame.

NOTE: For your safety, work on an inclination of 45° from the working surface.

FLAME TYPE ADJUSTMENT

::: After ignition, hold the flame type button (1) on both sides and slide it forward to change the pinpoint flame to a soft flame.

TURNING OFF

There are two methods:

- 1- If the continuous flame is not activated, simply release the ignition button (3).
- 2- If the continuous flame is activated, slide down the continuous flame lock (5).

Before storing, make sure the flame is switched off and the unit is completely cooled down.

If you have any questions regarding this product, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222