



- Equipped with Anti-Flare Device
- Heats to 2012°F/1100°C
- Burns up to 3 Hours Per 8 oz Canister
- Push Button Automatic Ignition

# PROFESSIONAL CHEF'S TORCH



90014



Crème Brûlée



Meringue Pies



Pulled Sugar



Size: W215 x H279 mm

ITEM NUMBER	UPC CODE	DESCRIPTION	CASE PACK
90014	0-76903-90014-3	PROFESSIONAL CHEF'S TORCH: High performance flame, equipped with anti-flare device. Burns up to 3 hours per 8 oz canister of Chef•Master BF1010 butane fuel (sold separately). Max temperature to 2012°F/1100°C.	12



**FOR PROFESSIONAL USE ONLY**

\*\*The food presentation in the photographs were prepared at *The Culinary Academy of Long Island*. For additional information about *The Culinary Academy of Long Island* please contact the school at 141 Post Avenue, Westbury NY 11590.

**MUL-T-MAT**  
 & SUPPLY CO.

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