

GEFU GF35400

Gefu 35400 Kitchen Torch User Manual

Model: GF35400 | Brand: GEFU

1. INTRODUCTION

The Gefu 35400 Kitchen Torch is a professional-quality culinary tool designed for various kitchen tasks. It allows for expert caramelizing, browning, finishing crusts, and cooking au gratin. With a flame temperature of up to 1300 degrees Celsius (2372 degrees Fahrenheit), it provides quick and precise heat for optimal results.

This torch is ideal for preparing dishes such as crème brûlée, tarte tatin, de-skinning peppers and tomatoes, or even browning cheese on toast.

2. SAFETY INSTRUCTIONS

WARNING: Read all instructions before use. Failure to follow these instructions may result in fire, explosion, or burns, which could cause property damage, personal injury, or death.

- **Butane Fuel:** The torch is sold unfilled. Butane fuel must be purchased separately. Use only high-quality butane gas.
- **Ventilation:** Use the torch only in well-ventilated areas.
- **Keep Away from Children:** This product includes a child-proof lock. Always engage the safety lock when not in use and store out of reach of children.
- **Heat and Flammables:** Keep the torch away from direct sunlight, heat sources, and open flames. Do not store above 49°C (120°F).
- **Direct Contact:** Do not point the torch at yourself, others, or flammable objects. Avoid direct flame contact with skin or clothing.
- **Cool Down:** Allow the torch to cool completely before storing.
- **Modifications:** Do not attempt to modify or repair the torch. This may void the warranty and create a safety hazard.

3. COMPONENTS

Familiarize yourself with the main parts of your Gefu Kitchen Torch:

- **Flame Nozzle:** Where the flame exits.
- **Ignition Button:** Activates the flame.
- **Flame Adjustment Lever:** Controls the intensity and size of the flame.
- **Safety Lock:** Prevents accidental ignition.
- **Butane Refill Valve:** Located at the base for refilling butane.
- **Steady Base:** Provides stability when the torch is not in use.



Image 1: The Gefu 35400 Kitchen Torch, showcasing its sleek silver design and the blue flame in operation.

4. SETUP: FILLING WITH BUTANE

Your Gefu Kitchen Torch is shipped without butane fuel. Follow these steps to safely fill your torch:

1. Ensure the torch is turned off and the safety lock is engaged.
2. Turn the torch upside down, exposing the butane refill valve at the base.
3. Align the nozzle of your butane gas canister with the refill valve on the torch.
4. Press the canister firmly into the valve for approximately 5-10 seconds. You may hear a hissing sound and see some liquid butane escaping, which is normal.
5. Repeat the process 2-3 times to ensure the torch is adequately filled.
6. After filling, wait several minutes (at least 3-5 minutes) for the gas to stabilize and reach room temperature before attempting to ignite the torch. This helps prevent an unstable flame.



Image 2: The Gefu Kitchen Torch resting on its stable base, ready for use or storage.

5. OPERATING INSTRUCTIONS

Once filled and stabilized, your Gefu Kitchen Torch is ready for use:

1. **Disengage Safety Lock:** Locate the safety lock (often a switch or button) and move it to the 'unlocked' position.
2. **Adjust Flame:** Use the flame adjustment lever to set the desired flame intensity. Move towards '+' for a stronger, longer flame, and towards '-' for a smaller, more delicate flame. Start with a lower setting until you are comfortable.
3. **Ignite:** Press and hold the ignition button. The torch should ignite instantly.
4. **Continuous Flame (if applicable):** Some models feature a continuous flame lock. If your model has this, you can slide a switch to keep the flame active without continuously holding the ignition button.
5. **Application:** Direct the flame towards the food or item you wish to caramelize, brown, or heat. Maintain a safe distance to avoid burning.

6. **Extinguish:** Release the ignition button to turn off the flame. If using the continuous flame lock, disengage it first.
7. **Engage Safety Lock:** Always re-engage the safety lock immediately after use to prevent accidental ignition.



Image 3: A hand expertly using the Gefu Kitchen Torch to create a perfectly caramelized crust on crème brûlée.



Image 4: Another view of the Gefu Kitchen Torch in action, highlighting its precision during the caramelization process.

6. MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your kitchen torch:

- **Cleaning:** After the torch has completely cooled, wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or immerse the torch in water.
- **Nozzle Care:** Keep the flame nozzle clean and free from food debris. A clogged nozzle can affect flame performance.
- **Storage:** Store the torch in a cool, dry place, away from direct sunlight and heat. Always ensure the safety lock is engaged before storage. The included steady base can be used for secure upright storage.



Image 5: The Gefu Kitchen Torch positioned on its stand, alongside finished crème brûlée and pastries, demonstrating its role in culinary presentation.

7. TROUBLESHOOTING

If you encounter issues with your Gefu Kitchen Torch, consider the following common solutions:

- **No Flame:**
 - Check if the torch is out of butane. Refill if necessary.
 - Ensure the safety lock is disengaged.
 - Verify that the flame adjustment lever is not set to the minimum position.
- **Inconsistent or Weak Flame:**
 - The butane level might be low. Refill the torch.
 - There might be air trapped in the butane tank. Purge the air by pressing the refill valve with a small tool until all air is released, then refill.
 - The flame nozzle might be partially clogged. Ensure it is clean.
- **Torch Does Not Ignite:**

- Ensure the torch is adequately filled with butane and has rested for a few minutes after filling.
- Check the ignition mechanism for any visible obstructions.

If problems persist after attempting these solutions, please contact customer support.



8. SPECIFICATIONS





Model Number	GF35400
Brand	GEFU
Color	Silver
Material	Stainless Steel
Item Weight	252 Grams (8.9 ounces)
Product Dimensions	5.12"L x 2.52"W x 7.01"H
Maximum Temperature	1300°C (2372°F)

9. WARRANTY AND SUPPORT

For warranty information or customer support regarding your Gefu 35400 Kitchen Torch, please refer to the official GEFU website or contact their customer service department. Keep your proof of purchase for any warranty claims.

Related Documents - GF35400

	<p>GEFU Pasta Perfetta De Luxe Pasta Machine User Manual and Recipe</p> <p>Comprehensive user manual for the GEFU Pasta Perfetta De Luxe pasta machine (Art.-Nr. 28300), including setup, operation for various pasta types (tagliolini, tagliatelle, lasagne, spaghetti, ravioli), drying, cooking, cleaning, and a pasta dough recipe.</p>
	<p>GEFU CONTARE Digital Timer User Manual</p> <p>User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.</p>

	<p>GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual</p> <p>Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.</p>
	<p>GEFU 35400 Kitchen Blow Torch FUEGO - EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU 35400 Kitchen Blow Torch FUEGO, confirming compliance with Regulation (EU) 2016/426 and standard EN 521:2019+AC:2019.</p>
	<p>EU Declaration of Conformity for GEFU Digital Timer CONTARE (Model 12330)</p> <p>This document is the EU Declaration of Conformity for the GEFU Digital Timer CONTARE, item number 12330. It confirms compliance with EU directives including RoHS (2011/65/EU), Electromagnetic Compatibility (EMC) (2014/30/EU), and Batteries (2023/1542), and specifies applied EMC norms.</p>
	<p>GEFU Kitchen Blow Torch CARMELLO 00040 EU Declaration of Conformity</p> <p>EU Declaration of Conformity for the GEFU Kitchen Blow Torch from the Crème Brûlée set CARMELLO (Item no. 00040), confirming compliance with relevant EU regulations and standards for gas appliances.</p>