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Ankway 2021-01FU-4-28160

Ankway Culinary Torch Instruction Manual

Model: 2021-01FU-4-28160

Brand: Ankway

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of the Ankway Culinary Torch, Model 2021-01FU-4-28160. It covers product features, safety precautions, operation, refilling, and maintenance. The torch is designed for various applications including culinary tasks like caramelizing, roasting, and browning, as well as other uses such as jewelry soldering and lighting.

Please read this manual thoroughly before operating the torch and retain it for future reference.



Image 1.1: The Ankway Culinary Torch shown alongside various food items, demonstrating its culinary application.

2. SAFETY INFORMATION

WARNING: Improper use can lead to serious injury or property damage.

- Keep out of reach of children.
- Use only in well-ventilated areas.
- Do not point the torch at yourself, others, or flammable objects.
- Do not touch the flame nozzle during or immediately after use, as it will be extremely hot.
- Do not store above 40°C (104°F) or in direct sunlight.
- Ensure the torch is completely cool before storing.
- Use only high-quality butane gas for refilling.
- The torch is shipped without butane gas for safety reasons.
- Do not attempt to disassemble or repair the torch. Contact customer support if issues arise.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Ankway Culinary Torch.



Image 3.1: Labeled components of the Ankway Culinary Torch. This image shows the Pedestal Base, Ignition Button, Flame Guard, Gas Regulator, Safety Lock, and Filling Valve.

- **Flame Guard:** Protects the flame and directs heat. Made from heat-resistant material.
- **Ignition Button:** Press to ignite the flame.
- **Gas Regulator:** Adjusts the flame intensity.
- **Safety Lock:** Prevents accidental ignition and can lock the flame on for continuous use.
- **Filling Valve:** Located at the bottom for butane refilling.
- **Pedestal Base:** Provides stability when the torch is placed on a flat surface.

Heat-resistant protecting tube



Adopt heat resistant material so as to ensure long lasting operation and resist deformation



Copper flame nozzle

Image 3.2: Detail of the torch nozzle, highlighting the heat-resistant protecting tube and the copper flame nozzle, designed for durability and consistent performance.

4. SETUP: REFILLING BUTANE GAS

The Ankway Culinary Torch is shipped without butane gas. It must be refilled before first use. Use only high-quality butane gas with a long nozzle.

1. Ensure the torch is turned off and cooled down.
2. Turn the torch upside down to access the filling valve at the base.
3. Insert the nozzle of the butane gas canister into the filling valve. Press firmly and hold for approximately 10 seconds until the tank is full. Do not overfill.
4. After refilling, wait a few minutes for the gas to stabilize before attempting to ignite the torch.

How to Refill

Caution: Do Not Light the Torch During Refilling



Image 4.1: Step-by-step guide for refilling the torch. It illustrates using a butane gas canister with a long nozzle, turning the torch upside down, inserting the nozzle into the filling valve, and waiting a few minutes after refilling.

5. OPERATING INSTRUCTIONS

Follow these steps to safely operate your culinary torch.

1. **Activate Ignition:** Slide the safety lock counter-clockwise to unlock the ignition button.
2. **Ignite Flame:** Press the ignition button to light the flame.
3. **Adjust Flame:** Slide the gas regulator to adjust the flame intensity to your desired level.
4. **Continuous Flame (Optional):** To maintain a continuous flame without holding the button, slide the safety lock clockwise while the flame is active.
5. **Turn Off:** To turn off the torch, release the ignition button (if not in continuous mode) or slide the safety lock counter-clockwise (if in continuous mode). Ensure the flame is fully extinguished.

How to Use



1. Slide the safety lock counterclockwise to activate the ignition button



2. Press the ignition button to light up



3. Slide the regulator to adjust flame intensity to meet your needs



4. Slide the lock clockwise to keep the flame on

Image 5.1: Visual instructions for operating the torch, showing how to activate the ignition button, press to light, adjust flame intensity with the regulator, and lock the flame for continuous use.

Applications

The Ankway Culinary Torch is versatile and can be used for:

- **Cooking:** Caramelizing sugar on crème brûlée, browning meringues, roasting vegetables, searing meats, melting cheese.
- **Baking:** Finishing desserts with a golden crust.
- **Crafts:** Jewelry soldering, small DIY projects.
- **Other Uses:** Lighting cigars, starting campfires.



Image 5.2: Examples of torch applications, including cooking (searing meat), baking (browning pancakes), jewelry making, and soldering.

6. MAINTENANCE

- **Cleaning:** Wipe the torch body with a damp cloth. Do not use abrasive cleaners or immerse in water.
- **Storage:** Store the torch in a cool, dry place, away from direct sunlight and heat sources. Ensure it is completely empty of butane and cooled before storage.
- **Inspection:** Periodically check for any signs of damage or leaks. Do not use if damaged.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Torch does not ignite.	No butane gas. Safety lock engaged. Ignition button not fully pressed.	Refill with butane gas. Disengage safety lock. Press ignition button firmly.
Flame is weak or inconsistent.	Low butane gas level. Gas regulator set too low. Air bubbles in gas tank.	Refill with butane gas. Adjust gas regulator to a higher setting. Purge air from the tank by briefly pressing the filling valve with a small tool (away from ignition sources).
Gas leaks from the filling valve.	Improper refilling technique. Damaged filling valve.	Ensure butane canister nozzle is properly inserted and pressed firmly during refilling. If leakage persists, discontinue use and contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	2021-01FU-4-28160
Brand	Ankway
Dimensions (L x W x H)	11.94 x 15.49 x 6.6 cm (4.7 x 2.6 x 6.1 inches)
Weight	260 Grams
Material	Stainless Steel
Power Source	Butane Gas (not included)
Maximum Flame Temperature	1300°C (2372°F)
Burn Time (approx.)	40 minutes (on a full tank)
Color	Slivery black with blue accents
UPC	763769604260

9. WARRANTY AND SUPPORT

Specific warranty information is not provided in the product details. For any questions, technical support, or warranty claims, please contact Ankway customer service through your retailer or the official Ankway website.