

## TBTeek GF-8010

# TBTEEK Classic Propane Cooking Torch (Model GF-8010) Instruction Manual

Your comprehensive guide to safe and effective use.

## 1. INTRODUCTION

Thank you for choosing the TBTEEK Classic Propane Cooking Torch. This versatile tool is designed for various applications, from culinary tasks like searing meats and caramelizing desserts to outdoor uses such as lighting charcoal and campfires. This manual provides essential information for safe operation, setup, maintenance, and troubleshooting to ensure optimal performance and longevity of your torch.

## 2. IMPORTANT SAFETY INFORMATION

**WARNING:** Failure to follow these instructions may result in fire, explosion, property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY:** Use in a well-ventilated area.
- **FUEL TANK NOT INCLUDED:** This product requires a propane, MAPP, or MAP-Pro propane canister. Ensure the tank is compatible and securely attached.
- **KEEP AWAY FROM CHILDREN:** This is not a toy. Store out of reach of children.
- **FLAMMABLE MATERIALS:** Keep the torch away from all flammable materials, liquids, and gases.
- **HOT SURFACES:** The torch head and flame are extremely hot. Avoid touching the nozzle during and immediately after use.
- **EYE PROTECTION:** Always wear appropriate eye protection when operating the torch.
- **VENTILATION:** Ensure adequate ventilation to prevent carbon monoxide buildup.
- **LEAK CHECK:** Before each use, check for gas leaks. Apply soapy water to connections; bubbles indicate a leak. Do not use if a leak is detected.
- **IGNITION:** Always ignite the torch with the gas valve set to the minimum amount. Adjust flame intensity gradually.
- **STORAGE:** Disconnect the fuel tank when not in use. Store the torch and fuel in a cool, dry, well-ventilated area away from direct sunlight and heat sources.

### 3. PRODUCT OVERVIEW

The TBTEEK Classic Propane Cooking Torch is constructed from industrial-grade aluminum alloy materials, ensuring durability and high-temperature resistance. Its ergonomic design provides a comfortable and secure grip.

#### Components:

- **Wide Flame Outlet:** Delivers a powerful flame for various tasks.
- **Fuel Control Knob:** Adjusts flame intensity.
- **Gas Connector:** For attaching compatible fuel tanks.
- **Piezo Igniter Button:** For quick and reliable ignition.
- **Non-Slip Handle:** Ergonomically designed for comfort and safety.
- **Storage Hook:** For convenient hanging storage.



Figure 1: Handheld Cooking Torch with labeled components including Fuel Control Knob, Wide Flame Outlet, Gas Connector, Piezo Igniter Button, and Non-Slip Handle.

### 4. SETUP

Before using your TBTEEK Propane Cooking Torch, ensure you have a compatible fuel tank (propane, MAPP, or MAP-Pro canister). Propane tanks are not included for safety reasons.

## Connecting the Fuel Tank:

1. Ensure the fuel control knob on the torch is in the "OFF" position (fully clockwise).
2. Align the gas connector of the torch with the valve on the fuel tank.
3. Screw the torch onto the fuel tank clockwise until it is hand-tight. Do not overtighten.
4. Perform a leak check: Apply a small amount of soapy water to the connection point. If bubbles appear, there is a leak. Tighten the connection further or replace the tank if the leak persists. Do not proceed if a leak is present.



Figure 2: Step-by-step guide for connecting the fuel tank and initial setup of the torch.

## 5. OPERATING INSTRUCTIONS

Always operate the torch in a well-ventilated area, away from flammable materials.

### Igniting the Torch:

1. Slowly turn the fuel control knob counter-clockwise to allow a minimal amount of gas to flow. You

should hear a faint hissing sound.

2. Point the torch away from yourself and others.
3. Press the Piezo Igniter Button firmly. The torch should ignite with a small flame. If it does not ignite immediately, close the gas valve, wait a few seconds, and repeat the process.

### Adjusting the Flame:

- Once ignited, slowly rotate the fuel control knob counter-clockwise to increase the flame intensity. The flame temperature can reach up to 2500°F.
- Rotate the knob clockwise to decrease the flame intensity.
- The torch features a continuous flame mode. Once the desired flame size is set, you do not need to continuously press the igniter button.



Figure 3: Adjustable flame settings and control knob for precise heat management.

### Turning Off the Torch:

To turn off the torch, fully rotate the fuel control knob clockwise until the flame extinguishes and the gas flow stops.

### Applications:

The TBTEEK Propane Cooking Torch is suitable for a wide range of tasks:

- **Culinary:** Searing meat (e.g., after sous vide), caramelizing sugar on desserts (crème brûlée), roasting vegetables (bell peppers), melting cheese.
- **Outdoor:** Lighting grills, charcoal, campfires, fire pits, and candles.



Figure 4: Versatile applications of the multifunctional propane torch.

## CAMPFIRE START



Figure 5: Torch in use for starting a campfire.



Figure 6: Torch in use for outdoor barbecue.

## Official Product Videos:

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Video 1: TBTEEK Powerful Propane Cooking Torch. This video demonstrates the torch's powerful flame and various uses in a kitchen setting, including searing and caramelizing.

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Video 2: TBTEEK Professional Cooking Propane Torch. This video highlights the professional applications of the torch, showcasing its precision and control for culinary tasks.

## 6. MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your torch.

- **Cleaning:** After use, ensure the torch is completely cool. Wipe down the exterior with a damp cloth. Do not use abrasive cleaners or solvents.
- **Storage:** Always disconnect the fuel tank from the torch when not in use. Store the torch in a cool, dry place, away from direct sunlight and heat sources. Use the integrated storage hook for convenient hanging.

- **Inspection:** Periodically inspect the torch for any signs of damage, wear, or leaks. Do not use a damaged torch.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Torch does not ignite.	No gas flow or insufficient gas.	Ensure fuel tank is connected securely and the fuel control knob is slightly open. Check if the fuel tank is empty.
Weak or inconsistent flame.	Low fuel level or partially blocked nozzle.	Replace fuel tank if low. Ensure the fuel control knob is adequately open. Clean the nozzle if necessary (when cool).
Gas leak detected.	Loose connection or damaged seal.	Immediately turn off gas. Tighten connections. If leak persists, discontinue use and replace the torch or tank.

## 8. SPECIFICATIONS

- **Model:** GF-8010 (Classic)
- **Brand:** TBTeek
- **Material:** Alloy Aluminum
- **Product Dimensions:** 12.99" L x 2.36" W x 5.24" H
- **Item Weight:** 1.22 Pounds
- **Power Source:** Propane (compatible with MAPP, MAP-Pro canisters)
- **Maximum Temperature:** 2500°F (1372°C)
- **UPC:** 792206433958

## 9. WARRANTY AND SUPPORT

The TBTEEK Classic Propane Cooking Torch comes with a **12-Month Warranty** from the date of purchase.

If you encounter any issues or have questions regarding your product, please do not hesitate to contact TBTEEK customer support. Our team is committed to providing the best products and service.

For support, please visit the official TBTeek Store: [TBTeek Store](#)