FEATURES

- One-touch ignition with adjustable flame
- Flame heats up to 3600°F/1982°C with ease
- Attaches directly to MAPP or propane cylinders (not included)
- Barrel nozzle designed for even texture across multi-surfaces

BARREL TORCH



The **Whip-It! Barrel Torch** is a powerful blow torch with adjustable flames for a variety applications. Perfect for sous-vide cooking, searing meats, glazing baked ham, roasting bell peppers, caramelizing sugars, and melting cheese. Also great for barbecue, charcoal, grilling, campfire, glass blowing, welding and more!



Flame Temperature up to 1982° C / 3600° F
Torch Size 8.82 in x 3.3 in x 1.93 in
Weight 0.617 lbs
Flame Type Jet Flame

MAPP or propane gas sold separately.

INSTRUCTIONS

1 Attach The Torch

In a hazard-free environment, verify that the **Flame Adjuster** is **OFF** by turning the **Flame Adjuster Dial** to the right until it is locked. DO NOT FORCE. Attach the blow torch to the gas cylinder on a leveled surface by firmly rotating the cylinder left until the **Gas Valve** is affixed securely. For hands-free use, attach a base stand to the bottom of the gas cylinder.

2 Ignition and Flame Adjustment

Turn the **Flame Adjuster** slowly to the left until it makes a slight HISSING sound, then press the **Ignition Button** and gradually turn left to increase (+) or right (-) to decrease the flame size. Rotate the **Flame Adjuster** all the way to the right to shut off.

3 Safety and Storage

Make sure the blow torch has cooled before storing. To remove the torch from the gas cylinder, rotate the cylinder right until the **Gas Valve** detaches. Store separately at room temperature below 40°C/104°F and away from children at all times. Never store the blow torch with the gas cylinder attached.