

# ABURI MASTER KC-402WH

炙りマスター

Petit

2.5 Times More Heat Power  
Than KC-401WH

From Authentic Seared Dishes to  
Refined Confectionery Works



Igniting & Extinguishing  
Flame by One-action

Holding the Flame for  
Continued Work

Economical Gas Canisters or  
Lighter Gas to Refill

## Specifications

Dimensions : W100×L70×H162mm  
Weight : 202g  
Gas consumption : 0.7g/min  
Gas filling amount : approx.7g  
Calorific value : 0.58kW (500kcal/h)  
Diameter of caliber : φ20mm  
Flame temperature : from 800°C to 1300°C  
Ignition type : Piezo Ignition

**[Gas not included]**



Seared Sushi



Seared Tuna Salad



Seared Beef



Baked Banana

Airflow adjustment valve

Ignition button

Flame adjustment valve

Flame holding switch

allows you to use the  
torch continuously.

Flame temperature and  
flame shape can be  
adjusted according to  
the application  
matter.

※Product image for illustration purposes only.

## WARNING

-Do not use the burner more than 3 minutes.  
It causes burns and damages to the torch.