

ABURI MASTER KC-402WH

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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]

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.



Seared Sushi



Seared Tuna Salad



Seared Beef



Baked Banana

WARNING

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