


T-300

Outdoor burner, sturdier with larger gas circulation area.

Gas burner for **household use**.
Perfect for rice dishes, paellas, fideuas, barbecues, grilling or stewing.

Patented Optim System 

- Greater gas flow.
- Stronger and richer fire.
- Flame positioned laterally.
- Higher flame reach.
- Better combustion.

NEW!!!

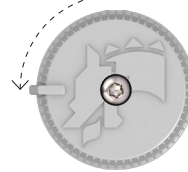
THREE-POSITION TAP (for shut-off, high and for very precise low position thanks to the Minimum System).

Model certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

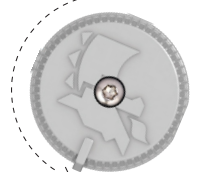
OFF Turn off position



ON Maximum



Minimum System



Minimum System. Allows precise control of very low flame, easing the cooking process.



Model 1	Gas (mbar) / Power (kw)	Butane	29 mbar / 8,00 kw
		Propane	37 mbar / 8,00 kw
Gas burner diameter		30 cm	
Recommended paella pan diameter		40 to 50 cm	
Recommended maximum weight		8 kg*	

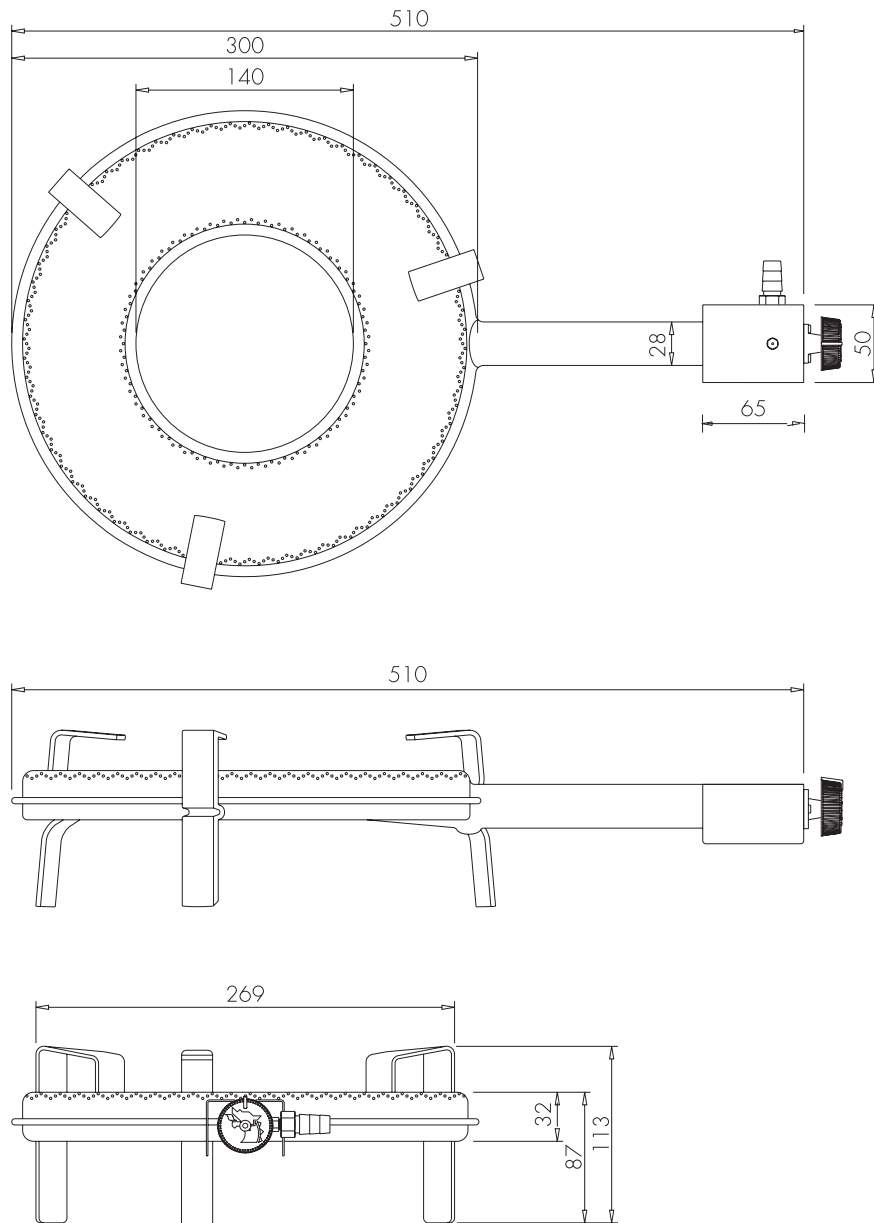
OBSERVATIONS

BUTANE/PROPANE

The burner must be connected to a butane gas bottle by means of a flexible tube. This tube, which must not be out of date, will be clamped to the paella pan at one end and to the 30 mbar regulator attached to the bottle at the other end.

⚠ VERY IMPORTANT. The paella burner must be used outdoors. Do not use the burner with gas other than that for which it is intended. It is advisable to have a spare bottle to exchange in case of reduced performance.

* For higher weight, we recommend the use of additional support.



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