

# G-250

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!!!

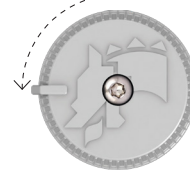
**THREE-POSITION TAP** (for shut-off, high and for very precise low position thanks to the Minimum System).

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

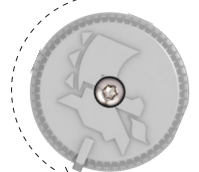
OFF Turn off position



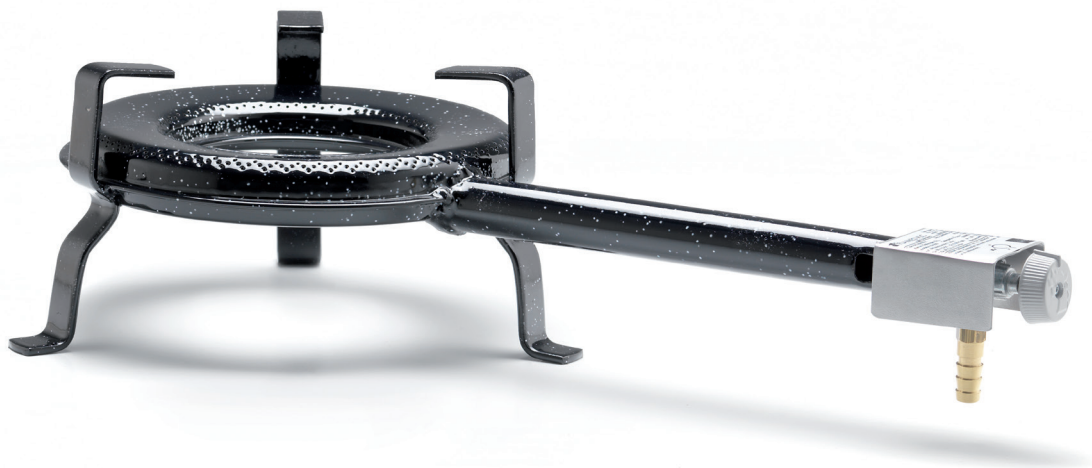
ON Maximum



Minymum System



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



Model 1 Gas (mbar) / Power (kw)

Butane 29 mbar / 7,50 kw


Propane 37 mbar / 7,50 kw

Gas stove diameter

25 cm

Recommended cooking pot diameter

35 to 50 cm

Cooking volume capacity 

25 to 50 l

Recommended maximum weight

up to 100 kg\*

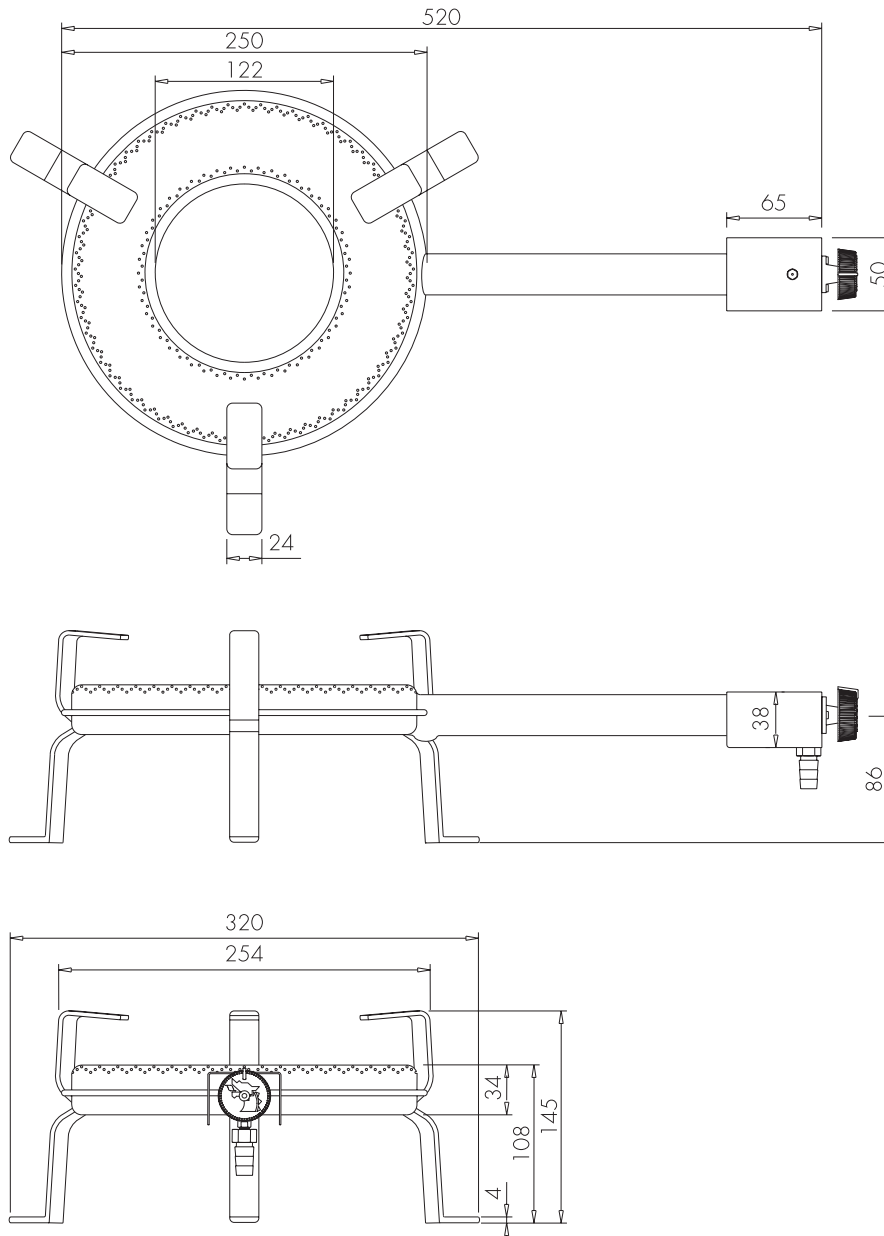
## OBSERVATIONS

### 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 This tube, which must not be out of date, will be clamped to the paella pan at one end and to the 30 mbar regulator attached to the bottle at the other end.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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