

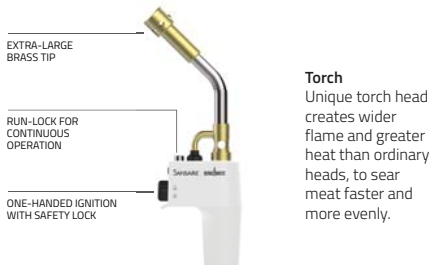
SANSAIRE Searing Kit



You've taken care to cook your meat perfectly on the inside, but it's not complete without a golden-brown crust on the outside. The ultra-high temperature of the blowtorch flame sears your food quickly, creating the delicious flavors that come from fire-roasting, but without jeopardizing the perfect doneness of sous vide cooking.

SANSAIRE | **BERNZOMATIC**

The finishing touch for sous vide cooking



Torch
Unique torch head creates wider flame and greater heat than ordinary heads, to sear meat faster and more evenly.



Propane tank
A large 16 oz replaceable tank holds enough fuel for hours of searing.



Searing rack
Thick stainless steel grate stands up to the intense heat of the flame. Handles stay cool for easy, safe maneuvering.

Drip tray
Durable enamel-coated tray protects your counter, catches drippings, and slides neatly into the grate for a stable, all-in-one base.



Exceptional control. Direct the heat exactly where you want it, and watch a golden crust form before your eyes.



Great for roasts. Evenly brown oddly shaped cuts like beef roast or rack of lamb.



Fast and powerful. The extra-large flame covers a wider area than other torches, making searing a snap.



It's a blast. Torch searing adds flare to your dinner parties. Guests will love the dramatic presentation!

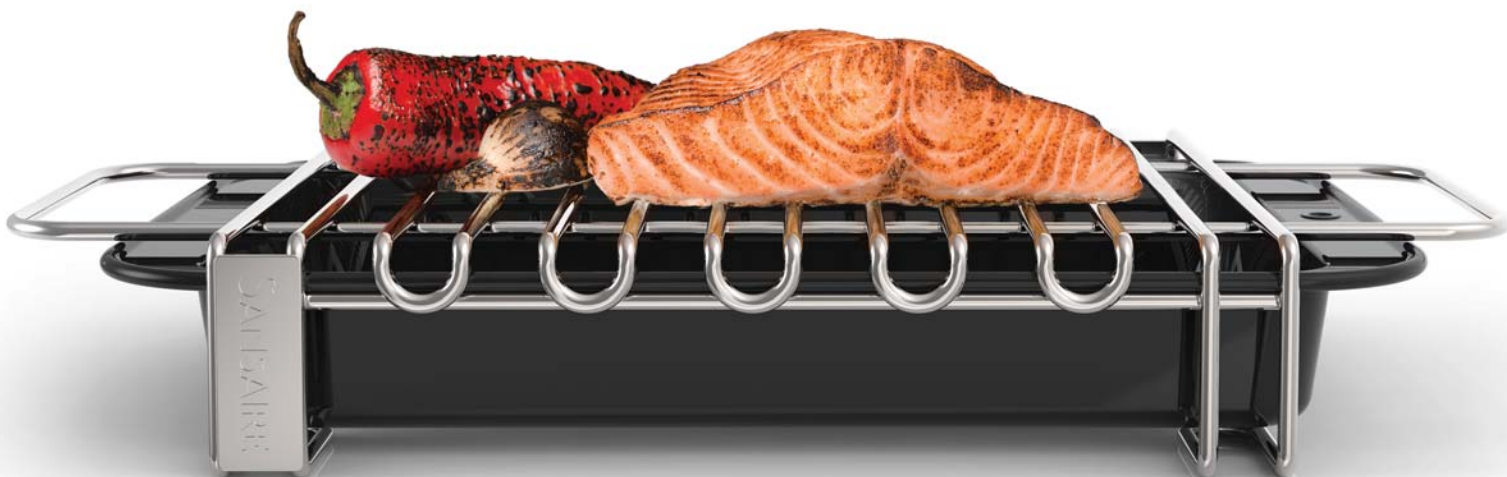


Safe for the kitchen. Engineered for safety by Bernzomatic – a trusted name in fueled flame products since 1876.

List price \$199.99, MSRP \$159.99

For interview requests, additional information, or product samples, please contact Scott Heimendinger at scott@sansaire.com. WWW.SANSAIRE.COM

SANSAIRE Searing Kit



The searing torch delivers a wide, roaring flame at over 2,200°F. Other kitchen torches – like your crème brûlée torch – can't compete with that kind of power.

SEARING TORCH

HARDWARE STORE TORCH

TYPICAL
KITCHEN
TORCH

Frequently Asked Questions

Is it safe to sear foods with a propane flame?

Yes - the same propane fuel is used in gas grills and camping stoves. The propane combusts before reaching your food, delivering intense heat without imparting its own flavor.

Does searing with a blowtorch produce "torch taste?"

When used properly, the torch contributes no flavor of its own. Light the torch pointed away from your food to prevent uncombusted fuel for reaching the food surface, and keep the flame in continuous motion to avoid browning any area too deeply.

Can I use other types of fuel?

The torch head is compatible with Bernzomatic propane and MAP-Pro™ fuel cylinders.

What if I smell propane?

Some propane will be released when attaching or detaching the torch head, or if the trigger button is pushed partially before igniting. If you're concerned about a leaky canister or connection, see the included Bernzomatic safety pamphlet.

Will this set off my smoke detector?

Searing of any kind produces some smoke. We recommend using the Sansaire Searing Kit in a well-ventilated part of your kitchen or under your exhaust hood (if you have one).

Where can I find more information?

Visit sansaire.com for additional resources and tips for using the Sansaire Searing Kit.

SANSAIRE

Sansaire is the maker of the Sansaire Sous Vide Immersion Circulator. The company launched on Kickstarter in 2013 to make sous vide accessible to home cooks everywhere. Visit sansaire.com for our full product line, as well as recipes, tips, and other cooking information.

BERNZOMATIC

Founded in 1876, Bernzomatic designs and manufactures hand torches, fuel cylinders and other products that empower chefs, artists, DIYers and tradesmen to accomplish any task. Bernzomatic harnesses the power of fueled flame with safe, versatile and high quality products designed to redefine the limits of what you can achieve.