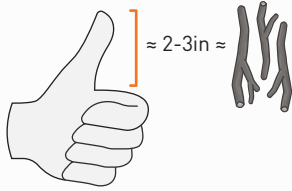
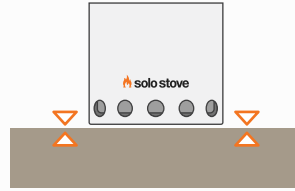


1 Gather Dry Twigs & Tinder



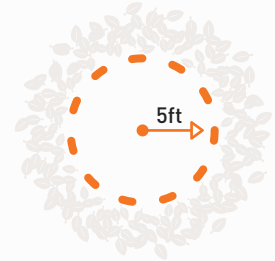
Gather enough twigs and prepare them by breaking them into thumb length sizes. Dry twigs and tinder will always work better than wet biofuel.

2 Find Level Ground



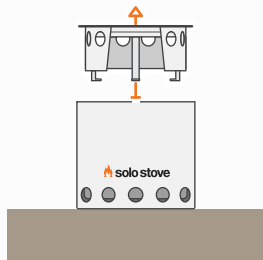
Place your Solo Stove™ (pat. pending) on level ground away from wind. If you have a windscreen, set it up to provide additional wind blockage.

3 Clear Away Ground Debris



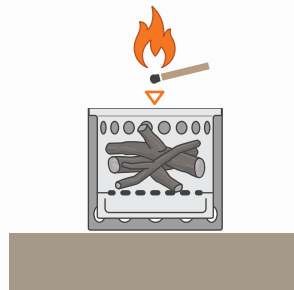
For added safety, clear away any flammable ground debris within 5 ft. of the stove (twigs, leaves, grass etc.)

4 Remove the Cooking Ring



Remove the nested cooking ring from inside the stove. This will make it easier to stack twigs inside the stove and prepare to light your fire.

5 Light a Fire Inside the Stove



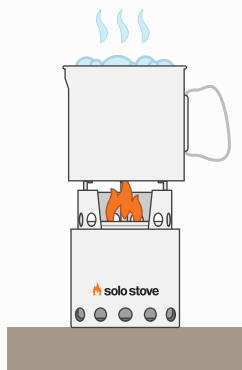
Using dry twigs and tinder, light a fire inside the stove.

6 Replace the Cooking Ring



Place the cooking ring on top of the stove as soon as you have a sustainable flame.

7 Cook, Boil, Roast, Percolate, Etc.



Prepare your favorite backpacking meal, brew a hot drink or roast a marshmallow. Enjoy!



Use Dry Wood

Always use dry wood when possible. Wet wood will take longer to burn and will produce more smoke.



Search for Hardwoods

Hardwoods (birch, maple, hickory, oak, etc.) will burn longer and generate less soot buildup than softwoods.



Switch Up Your Fuel

Try cooking with a full load of fuel lit on top. Start by placing large sticks and twigs neatly on top of the nichrome wire grate until they reach the top air vents. Light a small fire on top using your favorite and feed it with small to medium sized sticks until the fire is self-sustaining. Continue to do this until the fire spans the full width of the stove and the main fuel load begins to burn from the top down. Begin cooking and feed additional fuel through the opening in the cooking ring as needed.