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Make & Model	Cost	Heat	Ease of Use	Safety	Simmer	Outback Oven?	Advantages	Disadvantages
MSR Whisperlite Shaker Jet or Whisperlite International 600	\$91 or \$104	Hot 10,500 BTU/hr	Medium	Tripod stable, verify legs in place	With practice	Yes but watch heat	<ul style="list-style-type: none"> - Lightest overall (14 oz) - Fuel bottle is used as the fuel reservoir - Burns Naptha Gas, 600 is Multi-fuel (burns Kerosene, jet fuel too) - Easiest to maintain 	<ul style="list-style-type: none"> - Sooty if not operated properly - Some problems due to loose fittings
MSR Dragonfly	\$140	Very hot 11,000 BTU/hr	Medium	Tripod stable with wider base	Very good	Yes	<ul style="list-style-type: none"> - Multi-fuel (10 fuels) - Simmers very well - Light weight (17 oz) 	<ul style="list-style-type: none"> - Noisy
MSR XGK-II	\$90 Disc.	Very hot	Medium	Not stable	With luck	Not stable	<ul style="list-style-type: none"> - Very light weight - Multi-fuel (10 fuels) 	<ul style="list-style-type: none"> - Very noisy
Coleman Peak 1 Feather 400 or Multi-fuel	\$70 or \$100	Medium 7,500 BTU/hr or 8,000 BTU/hr	Easy	<ul style="list-style-type: none"> - Tripod stable feet - But pot is not stable sometimes 	Yes	Yes, but stove control lever plastics melt	<ul style="list-style-type: none"> - Multi-fuel (kerosene or naphtha) - 24 oz. weight 	<ul style="list-style-type: none"> - Fuel tank integral stove, so stove weighs more - Spare parts weigh more - Burn hands trying to operate stove controls - Can flare up
Coleman Apex 1 or Dual Fuel Apex 2	\$89	Medium 7,500 BTU/hr	Medium	Tripod stability	Easily	Yes but slower	<ul style="list-style-type: none"> - Apex 2 is Multi-fuel (white gas or kerosene) - Better controls - 18.2 oz + Ker. generator 	<ul style="list-style-type: none"> - Slower cooking - Controls might fail
Trangia Mini-stove	\$40	Low	Easy	<ul style="list-style-type: none"> - Beware of invisible flame - Tripod stability 	Yes	Maybe	<ul style="list-style-type: none"> - Very light - Silent - Does not flare - Cheap methyl hydrate fuel 	<ul style="list-style-type: none"> - Very slow cooking - Mucho fuel (weight) - Fuel is poisonous
Primus or Snowpeak Liquid Petroleum	\$33 and up	Medium	Easy	<ul style="list-style-type: none"> - Very safe 	Easily	Yes	<ul style="list-style-type: none"> - Simple to use - Low maintenance - Liquid Petroleum (LP) e.g. butane or propane 	<ul style="list-style-type: none"> - Poor output with sub-0 temp. or high altitude - Fuel bottles are discarded or carried out

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STOVE BASICS

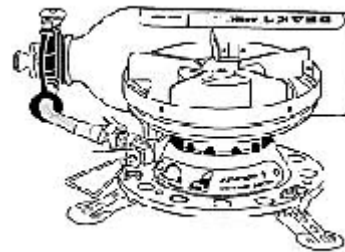
- Gas Stove = support - fuel tank – pump – fuel uptake tube – fuel vaporization – orifice – flame spreader – support for pot.
- Alcohol Stove = fuel tank – aperture control – support for pot and burner (similar to fondue heaters).
- LPG Stove = fuel tank – valve – burner - support for pot



MSR Dragon Fly



MSR Whisperlite International Multi-fuel



Coleman Apex 1 or 2



Coleman Feather 400 Dual Fuel

OPERATING YOUR STOVE

- Practice using your stove at home (in a safe place) before going on a backcountry trip.
- Practice repairing and moving the stove (e.g. while lit) in case of emergency.
- Test the stove for leaks before lighting (invert after pressurizing stove).
- If fuel is leaking from a fuel line do not use the stove – you must first replace the fuel line. This rarely happens on new MSR stoves but older stoves have a less robust fuel line construction. Do not over-prime your stove or you will light the stove and the fuel on the surface under the stove, resulting in the stove sitting in the middle of a small fire, a backcountry kitchen bomb. Allow only a small amount of fuel to escape before lighting it. Do not light an MSR stove while the fuel valve is still open or the stove will flare up – this is not proper stove operation.
- Warn persons downwind of a stove if you are dismantling it or turning it off as some vaporized fuel may escape.
- Never over-pump – MSR stoves don't need to be pumped as much as Coleman stoves.
- Allow stove to cool before refuelling.
- Plan using about ¼ cup white gas per person per meal. If using an Outback Oven, increase fuel. Add a 675ml bottle for emergency.

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STOVE SAFETY

- If Naptha, white gas, white spirits, Camp Fuel fuel is spilled on your clothes, beware of fire - the residue on your clothes is highly flammable.
- If Whisperlite shaker jet stove has poor output, make sure the shaker pin poking through the orifice is not bent over, reducing orifice size.
- Do not use a stove inside a tent or confined space: emits carbon monoxide; uses up oxygen you need to breathe and; is a fire hazard.
- Avoid using petroleum as a fuel in a multi-fuel stove as it may contain toxic additives.
- Use a Coleman fuel filter funnel (red funnel with a integral felt filter) to fill your fuel bottle or stove with – the filter prevents water (from condensation of water in air in the fuel container), dirt or waxy deposits from entering your fuel reservoir and your stove. Avoid old fuel.
- Carry fuel in a separate pack from the food. Do not use fuel bottles to transport drinking liquids of any sort.

STOVE TIPS

- Store your fuel bottles in an old sock to protect the bottle from nicks and scrapes on rock (nicks will decrease the bottle's ability to pressurize).
- To avoid getting dirty hands, clean and handle your stove using a small rag (or the sock on the fuel bottle).
- Always carry a spare parts kit for your stove; including a generator tube for a Coleman; orifices and spare O-rings, lubrication oil for pump.
- Always check and replace the O-rings before/during trips, carry spares (look for ANY cracks, splits, most visible when compressed).
- Make a MSR wind screen for your stove if it does not have one, out of aluminium from an aluminium turkey roast pan or from Chinese food.
- Simmering suggestions (pertinent to MSR stoves, may be useful for other stoves, too):
 - Use a scorch buster (Outback Oven flame spreader) on top of your stove.
 - Remove the windscreen to help disperse the heat.
 - Use reduced pressure in the fuel tank (bake/simmer foods after the high-heat portion of meal preparation without pumping).
- Isolate your fuel bottle from the ground to help maintain pressure (the sock might help in this regard if it is not wet; try a small piece of foam).
- Ensure pump is well-lubricated and functioning well; if the pumping is too easy then the pump gasket needs to be softened with lubricant.

TRANSPORTATION

- If flying on commercial airlines, only new empty stoves and fuel containers are permitted in your luggage. It is illegal to transport any fuels.
- Empty a Coleman Peak 1 type stove before carrying it in a pot set – it could leak naptha into the pots.

MORE INFORMATION

- Check www.wilds.mb.ca/tips.html and www.mec.ca for tips on stoves and other gear. Visit www.coleman.com or www.msr.com.
- Check www.mec.ca/equipmen/prodinfo/gearclos/repairindex.htm for repair instructions or the stove manufacturer's web sites.

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Size: 10 inches round

Weight: 1.7 lbs

Price: \$62.00 (includes scorch buster, non-stick baking/fry pan, lid with temperature gauge, reflective pot parka)



An ultralight version is also available which works with your own 7”diameter pot; this might be acceptable for minimalist backpackers but is likely too small for canoeists, who can carry a bit more weight in their outfit. A larger “Outfitter” 12 inch version is also available to permit baking larger pizzas and more cinnamon buns. Some versions also include carrying sack, lexan cutting board, spatula and pot lifter.

Outback Oven Components

- scorch buster and heat reflector
 - scorch buster sits on top of stove to prevent scorching of fry pan, dissipates heat up sides of pan, use fuel for simmering other pots, too
 - heat reflector is not needed with MSR stoves, but is needed for Coleman and other stoves to reflect heat up and to protect controls
- fry pan and pot lifter
 - teflon coated frying pan 10 inch circumference
 - fry pan does not have a handle, must use a pot lifter to lift the hot frying pan, need the pot lifter for your other pots anyways
 - make sure the fry pan is lifted using the pot lifter in one spot to reduce scratching the teflon coating around the pan
- lid with temperature sensor/indicator/knob (keep the knob inside a small plastic bag during storage to prevent wear on heat indications)
 - the temperature sensor/indicator and knob thumbscrews onto the lid, provides dumb heat indications (warm/bake/burn)
 - lid nests inside fry pan for storage (protects teflon) other parts nest inside lid and lexan cutting board fits lid to contain goods
- reflective, collapsible fabric pot parka rests on the lid; deflects heat up around the frying pan and over the lid, out through a hole past the knob.

Outback Oven Operation

- The Outback Oven is meant to be used on top of a backcountry single burner cook stove; it must not be used on top of a fire, as the reflective coating on the bottom of the shroud will be blackened (the fry pan might be okay on a fire but it is aluminum).
- The Outback Oven works well on MSR stoves and likely works well on top of Trangia alcohol stoves, or a Coleman 2-burner or LPG stoves.
- Use the outback oven to bake whatever you would bake at home; makes great omelettes, buns, bread, bannock, pizza, cakes, etc.
- Start with the stove on high heat initially and reduce it to a simmer when it reaches BAKE. Remove and check quickly if it enters the BURN zone. Baking a bannock, omelette or cinnamon buns usually takes about 15 minutes. Pizza might take a bit longer.
- If the bottom has baked and the top still needs to be cooked, flip your baking (wearing gloves) by sliding the cooked side onto the lexan cutting board, placing the frying pan over the uncooked side, flipping the pan upside down; quickly place back on the stove and cover.
- Make sure you allow your baked goods to air cool with the lid removed to prevent excessive moisture and soggy goo.