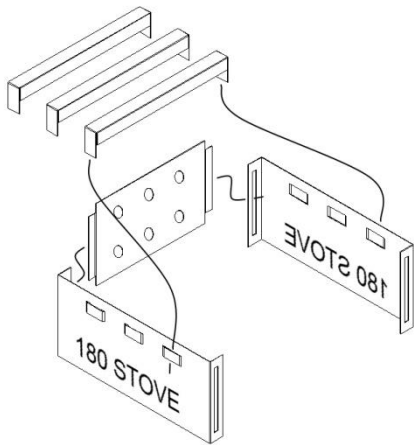


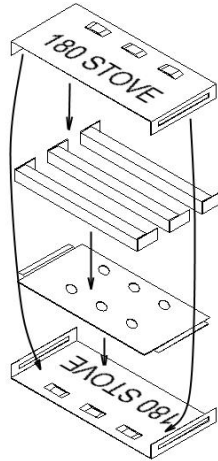
180 Stove Users Guide

Congratulations! You have just purchased the finest compact, light-weight, backpacking stove on the market today! We at 180 Tack believe that there are wonderful benefits to working with nature in practical, sustainable ways. Life is better lived when aligned with the natural flow of our sustaining ecosystem. Thank you for choosing to take a 180 turn away from toxic fuels, unnatural fires, and wasteful fuel canisters. With proper care this stove will last you for many great years of wilderness cooking and grilling. And the best part is that you will never need to buy or carry heavy fuel again! We take pride in our stove's rugged, yet light and stable design. No more spills! No more fuel canisters in the land-fills!

Assembly:



Packing it up:



Assembly:

- Cross bar tabs insert into slots on outside of side walls.

Packing it up:

- Bent edges from one side wall insert inside of the edges from the other side wall.

Care:

180 Stove's strong, high-quality stainless steel resists rusting and soiling. After using your 180 Stove, simply wipe it down to remove smoke residue, strap the pieces together into its self-forming case, and slip it in its reusable bag. 180 Stove can be cleaned with standard dish-washing detergents and is dishwasher safe. Some fire discoloration is normal and does not harm the stove.

Environmental Recommendations:

Leave no trace. Really! While other stoves waste disposable fuel canisters, or worse, can spill fuel in fragile wilderness environments, used properly, 180 Stove has minimal impact on the natural ecosystems. Before cooking, always scrape surface materials from soil in the small area needed for the 180 Stove. Use no more foraged fuel than necessary to cook your foods. Drown any remaining coals and then replace the surface materials over the cooking area. Do not use near streams or lakes or on rocks where staining may occur. Leave no trace. Trash no canisters. Leak no fuel.

How to start a 180 Stove fire:

It only takes a few moments to get a 180 Stove fire ready for cooking. The two keys to starting a great fire are good fuels and proper air flow. You can take pride in working with nature to achieve hot, low-smoke cooking fires using an absolute minimum of fuels.

Clearly, dry, well-seasoned fuels are best for fire starting. The 180 Stove was designed for use with a large variety of foraged fuels. Cooking is natural and efficient using twigs, pine cones, small sticks, pine needles, dry leaves, dry grasses, and the like. However, if you must, 180 Stove also works well with charcoal, jell fuels, or other manufactured alternatives.

Even in rainy weather, dry fuels can be found in sheltered areas or on the insides of sticks or logs. 180 Stove uses small diameter fuels which can be ignited with little more than a match. However, good kindling such as dried grasses, wood shavings, dry pine needles, or even a cotton ball can be convenient. Use an initial teepee-shaped "starter fire" of very small fuels allowed to build to a peak burn, then push the twigs over and set the 180 Stove over the flames. Arrange fuels loosely so air can freely flow through the fuel stack but closely enough together that the flame from one piece joins with its neighbor's flame helping both to combust. Add larger diameter fuels if needed. A gentle steady breath into the base of the fire will quickly ignite added fuels. Experiment with various fuels and fuel feeding to achieve hot fires with the least amount of smoke. Become a natural fire expert.

Fire wisdom:

Foraged fuel fires provide the most natural way to cook. But, fire has always been both friend and foe. Any combustion must be used with care to keep fire friendly!

- Paper, especially tissues, can become airborne. Don't let the fire escape your care! Don't burn paper.
- 180 Stove requires very little fuel and very small fires. Use minimal fuels.
- When done cooking, douse fires COMPLETELY, and bury any ash residues. Leave no trace and leave no coals that could escape later.
- Extra caution is needed when cooking in windy conditions. Find a location that offers a wind break for your cooking. Use caution! Wind can cause flare ups and can scatter sparks or light-weight burning fuels.
- Never start fires using white gas, gasoline, or any other volatile fuel. Keep all such fuels far AWAY from flames at all times.
- Do not cook in areas with combustible vegetation nearby.
- Observe local fire laws.

Okay, now for the necessary and obvious:

- It is the user's responsibility to use 180 Stove safely.
- It is the user's responsibility to keep fires contained.
- Use only outdoors in well ventilated areas.
- Children should not use 180 Stove (or play with fire).
- 180 Stove gets very hot and will cause burns if touched.
- It is not possible for the manufacturers or sellers of 180 Stove to warn users of every possible danger and we are in no way liable for any injury, loss of property, or death resulting from the use or misuse of this device.

Use this stove with wisdom and in harmony with nature!

Warranty:

Our stoves are covered by the following limited warranty. Warranty covers all components of the 180 Stove to be free from defect in materials and workmanship for two years from the day of purchase. Within this period manufacturer will correct any defects by repairing or replacing defective parts of the equipment. Manufacturer will not be obligated to repair or replace equipment which has been repaired by others, abused, altered or misused. Furthermore, manufacturer will not be held liable for any losses due to neglectful operation on the part of the purchaser. Upon the expiration of such warranty all such liability will terminate. No other warranties are expressed or implied. Returned merchandise will be accepted for repair or replacement only. All returns must be shipped postage paid. Collect shipments will not be accepted.

All items must be registered within 90 days of purchase for warranty to be valid. Registration can be completed at www.180stove.com/warranty.