

## Fuel Measurements

The Zoom Versa is very efficient and does not need much fuel. The debris around a campsite or backyard is usually sufficient for your cooking needs.

Four sticks about 1/2 inch in diameter are enough to boil 5 liters of water in less than 20 minutes. You can keep it simmering for 45 minutes with just 1-2 more sticks.

## Advanced Cooking Instructions

**Power Ring (Optional)** - If you purchased a Power Ring with your Zoom Versa, then it came with a round piece of metal. That is the pot skirt. Place the pot skirt around the bottom of the pot, then wrap the skirt tightly and tighten the screw to lock it in place. Once you put the pot and pot skirt on top of the stove, push the skirt down so that it touches the top of the stove.

The pot skirt forces the flame around the sides of the pot, which increases the efficiency of the stove by 25%, using even less wood.

**Temperature Control** - The Zoom Versa has more power (BTUs) than most propane stoves, and it can be controlled just as easily with the number and placement of sticks. Use more sticks for high power (being careful not to put too many) and use 1 or 2 sticks for low power. Pulling the sticks out of the fire slightly will lower the temperature.

**Using the Doors** - the Zoom Versa has a top and bottom door. The bottom door can primarily be thought of as a damper door. The damper door should be open when you want high power and then closed almost all the way when simmering. Once the stove is hot you can close the top and bottom door almost all the way and simmer for an extended period of time. When doing this you can feed additional small pieces of wood through the top of the stove as needed.

**Have Fun!** - This stove will deep fry or bake with the right cookware.

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# Zoom Versa



# Happy Cooking!



# zoom versa

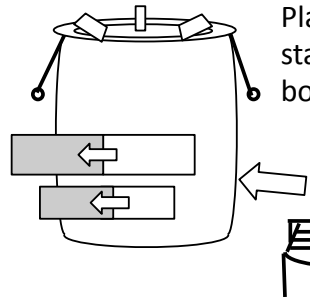
## Stove Uses

People use their Zoom Versas in a variety of ways.

It is portable, powerful and very easy to control the temperature.

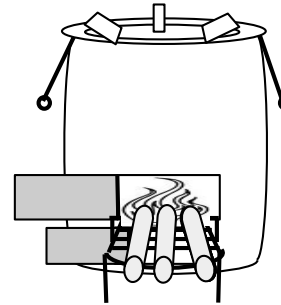
1. Camping
2. Canning
3. Brewing Beer
4. Balcony Cooking
5. Boating
6. At the Beach

### Cooking with Wood or Biomass



Place your Versa on a stable surface. Open both fuel doors.

Place the stick support next to the top door.



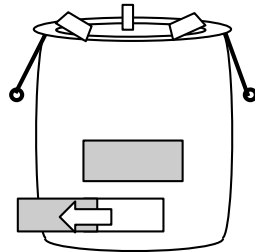
Start the fire with kindling and insert 3 sticks to get you going.

Leave the bottom door open to let air in.

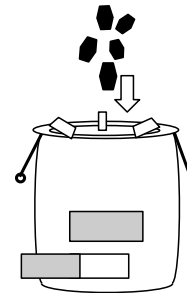


Place your pot on top of the stove and start cooking. Feed fuel into the top door as needed.

### Cooking with Charcoal

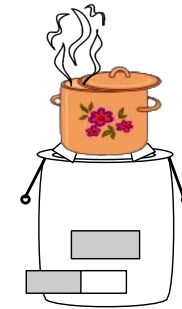


Place your Zoom Versa on a stable surface. Open only the bottom fuel door.



Drop charcoal into the opening at the top of the stove.

Keep top door closed.



Light the charcoal, place your pot on top of the stove and begin cooking.

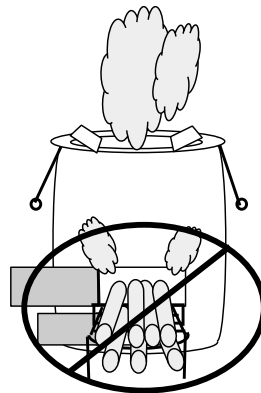
### warnings

## Types of Fuel

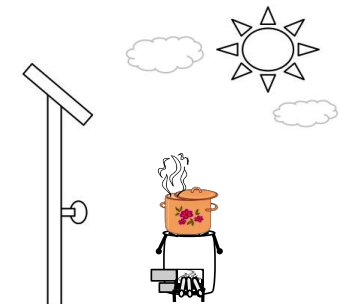
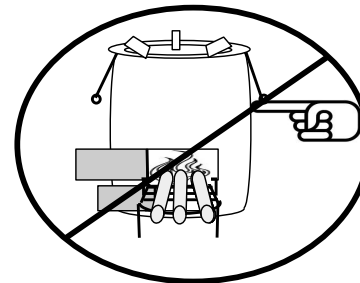
- Charcoal
- Wood (sticks)
- Pine needles
- Dried dung
- Dried corncoobs

See back panel for measurements

Your Zoom Versa is very efficient and doesn't need much fuel. If it is smoking a lot you might have put in too much, or the wood might be too wet and need to dry.



The sides of your Zoom Versa can get hot while cooking. **DON'T TOUCH!**



Only use your Zoom Versa outside. Even though it doesn't emit much smoke, it is not safe to use indoors.