

# Using a Storm Kitchen

Trangia has been making light, durable, and virtually indestructible backpacking stoves since 1925. Their stoves are called storm kitchens because they are made for use in challenging weather conditions with a built-in wind shield that also serves as the outside container for the whole stove set - everything nests, including the cookware. When in use, the cookware mostly blocks the flame from rain as well, and the holes in the bottom pedestal can be used to adjust flame size based on wind.

They are now available with many fuel types, but the original used ethanol because it's cheap, safe to transport, and widely available. While ethanol is easy to transport safely, there is a risk of starting a fire and/or injuries if a lit stove is knocked over and the burning alcohol spills over the ground, so make sure to create a calm movement space around a lit storm kitchen.



- Calculate roughly 1 liter ethanol for cooking for two people per week, but keep in mind that strong wind can increase fuel consumption, as can altitude and type of food. Make sure to bring extra ethanol.
- Place the stove with the air holes into the wind for a larger and faster burning flame. For best fuel efficiency, place the stove in a sheltered position. (In a storm, you may need to shelter the flame by placing the air holes away from the wind to avoid burning the food and/or running out of fuel before the food is done.)
- 50 ml ethanol will boil 1 liter of water in 10-15 minutes. One filling of the burner will burn approximately 25 minutes.
- Never refill a hot ethanol burner - verify that it is cold before refilling it. It is best to plan to finish cooking in the 25 minutes one filling of the burner will give you.