Fuel Measurements

The Zoom Versa is very efficient and does not need much fuel for most cooking tasks. Sticks found around your backyard or campsite are usually sufficient for your cooking needs.

Four dry 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.

Cooking Instructions

Temperature Control - The Zoom Versa can emit more power (BTUs) than most propane stoves, and it can be controlled just as easily with the number of and placement of wood or charcoal.

Use more fuel for high power (being careful not to block airflow) and less fuel for lower power. When cooking with wood, pulling sticks out of the fire slightly will lower the temperature. When cooking with charcoal, open or close the bottom damper door to regulate temperature along with amount of fuel you are using.

Cooking Options - The Zoom Versa is powerful enough and versatile enough to cook in a variety of ways. With using the right cookware the Zoom Versa is capable of deep frying or even baking. While the Zoom Versa can easily boil water or saute vegetables in a skillet, with a little practice you can cook anything that you would typically cook on a gas or electric stove.

Safety Instructions

The Zoom Versa is to be used outside only. Under no circumstance should you cook with or light a fire inside the combustion chamber of the stove while indoors.

While cooking outdoors it is important to keep all flammable items away from the surrounding area of the stove. Do not enclose the area you are cooking within, proper ventilation is always required.

It is not recommended that gas or lighter fluid be used in starting your stove.

During prolonged use, the outside of the stove, stick support, and cast iron top will become hot. Do not touch the stove body while in use.



Zoom Versa Instructions



ecozoomstove.com

EcoZoom stoves are great for:

- Backyard/Patio cooking
 - Off-grid living
 - Camping
- Emergency preparedness







The EcoZoom Story

Our brand was born from a technology that has the opportunity to change the world. Over half the world cooks over an inefficient open fire or a primitive cook stove, often times indoors. As a result natural resources are depleted much faster than needed, women and children are dying of toxic smoke inhalation, and families are spending much of their disposable income on fuel. EcoZoom stoves offer a cleaner cooking stove solution to those in need around the world. By using 60% less fuel and emitting 70% less smoke, our stoves can help bring a healthier life to people around the world. With an international development office based in Nairobi, Kenya, EcoZoom is proactively working to make our clean burning stoves accessible and affordable in East Africa and around the world. Learn more by visiting ecozoomstove.com/internationalprojects



How to Start Your Stove - Wood Fuel

- Remove your Zoom Versa from the box and place it on a stable and heat resistant surface outside.
- Place the stick support flush against the front of the stove with top and bottom door open.
- Start a fire inside the combustion chamber of the stove using dry kindling and paper.
- Add additional fuel once the kindling is lit either through the top door on the stick support or through the top of the stove.
- Place your pot on top of the stove and begin cooking.
- Feed sticks or fuel into the fire as needed or remove fuel to reduce heat levels.



How to Start Your Stove - Charcoal Fuel

- Remove your Zoom Versa from the box and place it on a stable and heat resistant surface outside.
- Close the top door and latch shut while keeping bottom door open
- Load charcoal into the top of the stove and light
- Add additional fuel once charcoal is lit through the top of the stove.
- Place your pot on top of the stove and begin cooking.
- Open or close bottom damper door to regulate heat
- Once finished cooking, wait for charcoal to cool in chamber before disposing of ashes. Pour water over any coals that remain hot.

