

Fuel Measurements

The Zoom Dura 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 Dura can emit 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 block airflow) and one or two sticks for lower power. Pulling the sticks out of the fire slightly will lower the temperature.

Cooking Options - The Zoom Dura is powerful enough and versatile enough to cook in a variety of ways. With using the right cookware the Zoom Dura is capable of deep frying or even baking. While the Zoom Dura 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 Dura 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 body of the stove while in use.



Zoom Dura Instructions



ecozoomstove.com

EcoZoom stoves are great for:

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



Fuel Freedom



Efficient



Ecofriendly

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

- Remove your Zoom Dura from the box and place it on a stable and heat resistant surface outside.
- Place the stick support in the installation sockets. The stick support allows air to flow under your fuel and must be used each time you cook.
- 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 front 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.
- Once finished cooking either let remaining fuel inside the combustion chamber burn out under close supervision or dump hot coals into a bucket sand or dirt. Ensure that all coals are put out by pouring additional water on top of them.

