

VORTEX TECHNOLOGY: HOW IT WORKS

The InstaFire “Inferno” stove was designed in consultation with an aeronautical engineer. With his expertise and our 50 years of outdoor experience, we crafted the most efficient biomass burning stove anywhere.

Our proprietary stove design generates a unique and highly efficient “vortex” flame that is amplified by a fan to produce cooking heats of up to 1,500°F—all with 80% less smoke. The result is a stove that boils 16 oz. of water in fewer than two minutes and simmers at 425°F to 1,500°F.

TRIPLE-WALL CONSTRUCTION

The Inferno Pro is built of three walls that draw oxygen through the bottom and sides of the unit and directly into the flame, generating extra heat in the inner chamber of the stove. Air is also drawn between the stove walls where it creates a heat differential between the inside and outside, causing air in the Inferno to move. When the fan is then turned on, pressure grows between the two chambers, creating a “vortex” in the stove.

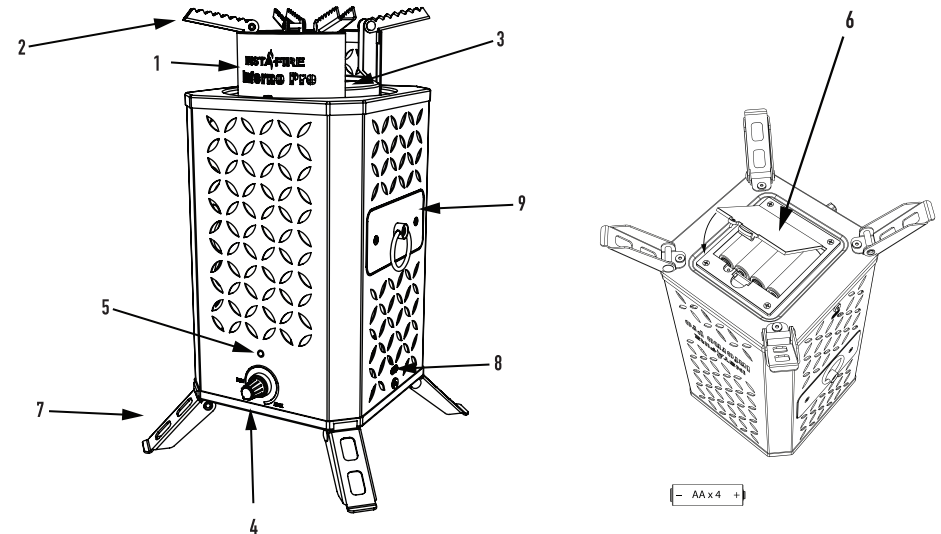
DOUBLE BURN

The motion of the vortex causes warm air to travel up the side of the Inferno Pro in a circular motion, reaching the upper vent and providing a secondary or “double” burn. This results in a hotter flame that consumes less fuel and produces virtually no smoke.

INSTA-FIRE™

InstaFire™ INFERNO Pro Outdoor Stove

The InstaFire Inferno Pro Outdoor Stove is lightweight, portable, and able to operate on a wide range of fuels. Its one-of-a-kind Vortex Generator provides precise heat control and produces temperatures of up to 1,200°F. You can go from a boil to a simmer in seconds by simply adjusting the Control Dial.



- | | |
|---------------------------------|------------------------|
| 1. Foldable Pot/Pan Holder | 6. Battery Case Box |
| 2. Foldable Pot/Pan Holder Legs | 7. Foldable Stove Legs |
| 3. Burn Chamber | 8. USB-C Port |
| 4. Control Dial | 9. Fire Box/Ash Bin |
| 5. Indicator Light | |

Designed and distributed by InstaFire, LLC
1175 South Meridian Park Road Suite I, Salt Lake City, UT 84104

www.InstaFire.com | 888.482.4868

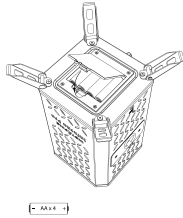
HOW TO OPERATE YOUR INSTAFIRE INFERNO PRO **OUTDOORS**

STEP 1



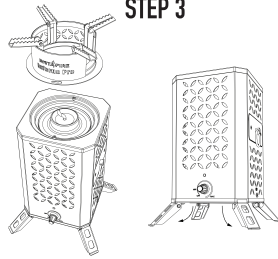
Unbox unit. Remove stored Foldable Pot/Pan Holder from inside of Burn Chamber.

STEP 2



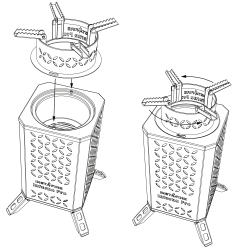
Turn the unit over and identify the Battery Case Box. Put in the four AA batteries provided with your Inferno Pro stove. Note: Batteries must be inserted properly for the fan to work.

STEP 3



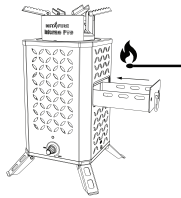
Pull out Foldable Pot/Pan Holder Legs and extend them fully. Do the same with the Foldable Stove Legs. Stand the stove up on the Foldable Stove Legs.

STEP 4



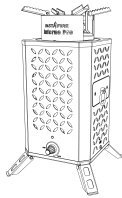
Place the Foldable Pot/Pan Holder in proper position on top of Burn Chamber. The two nodes protruding from the round opening at the top of the Burn Chamber will slide and lock into the two slots at the base of the Pot/Pan Holder. Rotate Pot/Pan Holder ¼ turn to lock into position.

STEP 5



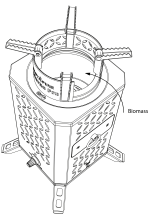
Pull out Fire Box/Ash Bin. Place fire starter of your choice into the box and light. (InstaFire Fire Starter recommended.) Stir occasionally for best results.

STEP 6



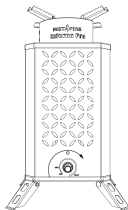
Push Fire Box/Ash Bin completely back in.

STEP 7



Place biomass material like twigs and leaves into the Burn Chamber through the opening at the top. Add more biomass as needed. Note: Do not overfill Burn Chamber. This will prevent the fire from receiving enough oxygen.

STEP 8



Turn the Control Dial at the bottom center of the stove to the right to activate fan and adjust heat. The further right you turn the Control Dial, the faster the fan will spin and the hotter the fire will be.

STEP 9

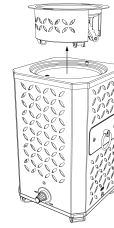


Place your pot or pan onto the Foldable Pot/Pan Holder and cook!

IMPORTANT: Before storing the Inferno Pro Outdoor Stove, empty the Fire Box/Ash Bin, turn off the fan, and let the unit cool before placing it in the enclosed storage bag.

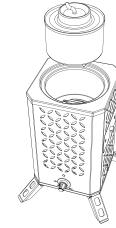
HOW TO OPERATE YOUR INSTAFIRE INFERNO PRO **INDOORS**

STEP 1



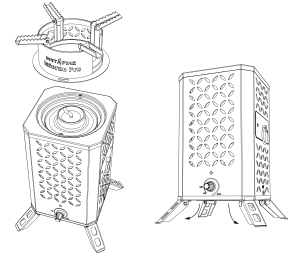
Unbox unit. Remove stored Foldable Pot/Pan Holder from inside of Burn Chamber.

STEP 2



Remove cap from your canned heat vessel and place it inside Burn Chamber and onto the grate. Make sure that only approved canned heat like InstaFire Canned Heat+ is used **INSIDE** your home.

STEP 3



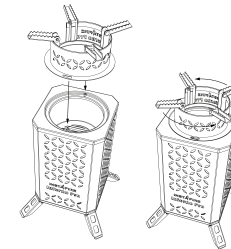
Pull out Foldable Pot/Pan Holder Legs and extend them fully. Do the same with the Foldable Stove Legs. Stand the stove up on the Foldable Stove Legs.

STEP 4



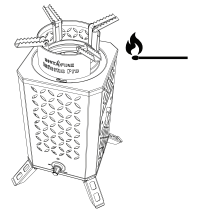
Place the Foldable Pot/Pan Holder in proper position on top of the Burn Chamber.

STEP 5



Place the Foldable Pot/Pan Holder in proper position on top of Burn Chamber. The two nodes protruding from the round opening at the top of the Burn Chamber will slide and lock into the two slots at the base of the Pot/Pan Holder. Rotate Pot/Pan Holder ¼ turn to lock into position.

STEP 6



Light canned heat with a match or lighter.

WARNING: Do not burn any biomass fuel **INSIDE** the home.

***WARNING!** For your safety, when cooking indoors with your Inferno Pro we recommend **ONLY USING INSTAFIRE CANNED HEAT+**. Biomass fuels (twigs and leaves, InstaFire Fire Starter, wood chips, charcoal, paper, etc.) are for outdoor use only with the Inferno Pro.