

#10 CAN STOVE TUTORIALS

Stove Option 1 – cooking inside the can

1. Clean and dry an empty #10 can after removing the label.
2. Drill large holes every few inches around the bottom and top of the can for ventilation (about 1 inch from bottom or top). A 5/16 drill bit works great.
3. Drill 4 smaller holes about halfway up the can (2 holes about 2 inches apart on opposite sides of the can)
4. Unbend a wire coat hanger and thread it through the holes in the middle of the can. This will become the surface that your pot/can sits on to cook.
5. If you want to make handles for your stove, you can wrap the hanger up and around the stove, just make sure not to grab by the handles when they are still hot.

How to use: Insert one cup of InstaFire cooking fuel into the bottom of the can and light it. Cook your food or boil water in a small pot or smaller metal can that would fit inside the can and rest on the hanger inside the can.



Stove Option 2 – Cooking on top of the can

1. Clean and dry an empty #10 can after removing the label.
2. Drill large holes every few inches around the closed end of the can for ventilation (about 1 inch from the edge). A 5/16 drill bit works great.
3. Using tin snips cut a small door in the open end of the can, large enough for a tuna can to fit in it

How to use: Place the stove on a non-flammable surface. Insert a small heating unit into the small door at the bottom of the can. You can use a can of Sterno (canned heat) or make a “buddy burner” (see below). Place a pot or small frying pan directly on top of the closed end of your #10 can.

How to Make a Buddy Burner

1. Clean and dry an empty tuna fish can and remove the label.
2. Roll up a small piece of cardboard and coil it tightly inside the tuna can (leave a small piece sticking up in the middle to provide a wick if desired).
3. Pour melted paraffin wax over top of the cardboard.

How to use: Light the wick and then slide the buddy burner inside your #10 can. This should be enough heat to boil water long enough to cook noodles or a “just add water” meal.