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Woodgas wood gasifier stove

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- Gear reviews and tests - Bivouac -



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Description :

Test of a pulsed air gasifier stove.

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I bought this stove from

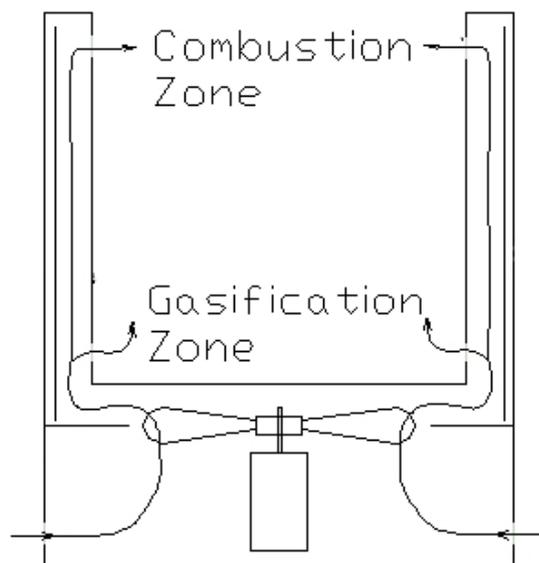
<http://www.woodgas-stove.com>



Woodgas stove

It is not a light stove, its weight (1 kg) makes it more suitable for camp than for hiking. It uses 2 AA batteries, that will produce power for more than a continuous day. A separately sold solar AA charger would give it enough independence, if needed.

It is a pulsed air wood gasifier stove, which means, that unlike most wood stoves, it relies on burning and producing the gas from the primary wood combustion.

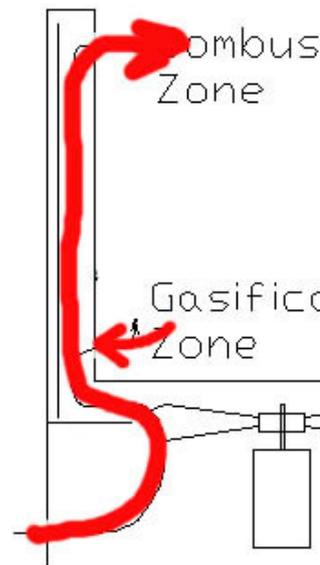


Woodgas wood gasifier stove

Starting Here is the stove when the wood is lit and it starts burning.



Low speed Here is the stove when building heat at low speed.



High Speed The normal operational speed.

The system, unlike the others [like the zipstoves and copies](#) does not darken pans because the combustion is most of the time (it depends also on the wood) complete. It therefore also uses less wood, but as a down side, it is more difficult to burn wet material than say a sierra zip stove, because the combustion in the bottom of the chamber is targeted at making gas (smoke), and not making heat directly. It needs attention to refuelling, because if the bottom heat drops, flames will stop, and only smoke will be produced.

It is overall an excellent system for cooking outdoors, if weight is not an issue, for sure the most versatile pulsed air stove I have met today, for "home" and camping. It still can hardly be used inside because of the starting and stopping fumes.

To start it, just build a fire in the chamber, then when some heat has built, turn the fan on low speed. the heat will build up quickly, and it is time to turn the vent to full speed where the cooking will be done. Long cooking needs refuelling, just add wood. When stopping, throw the ashes and hot coals in a safe container, and let the fan cool the unit for a while. [here is a youtube link on operation](#)

TBS: picture of stove in action