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Experience-Knowledge-Cutting-edge Technology



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Photo: Christoph Michel
Berchtesgaden, Germany

Manufacturer

Shin Fuji Burner CO.,LTD.

1-1-3 Miyukihama, Mito,
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JAPAN

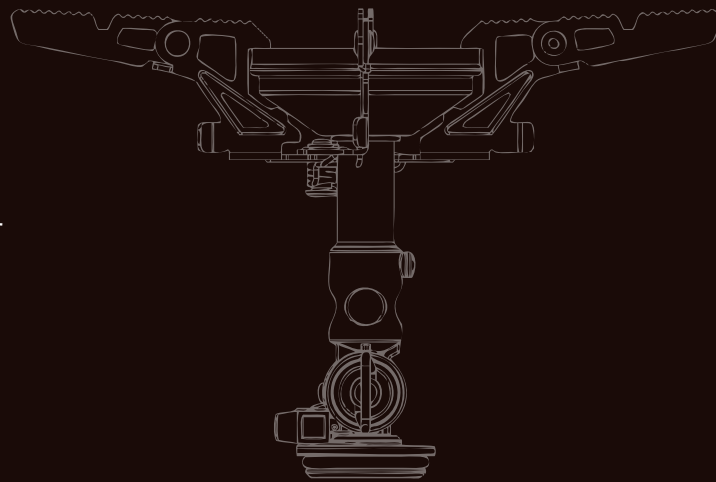
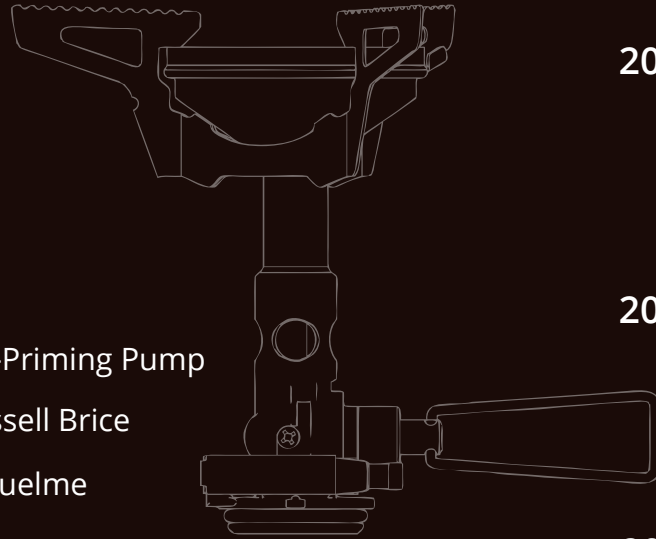
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Awards

- 2016 —  **February 2016**
SOTO WindMaster receives the "HI Travel Tales Seal of Approval" for travel product excellence.
- 2014 —  **July 2014**
SOTO WindMaster awarded "Gear Institute Best in Class 2014".
- 2013 —  **July 2013**
SOTO WindMaster receives "Outdoor Industry Award 2013" in the Camping Equipment category.
- 2013 —  **February 2013**
SOTO Muka Stove wins the GOLD Award at ISPO Award 2013.
- 2012 —  **July 2012**
SOTO Muka Stove wins the GOLD at the OutDoor Industry Award 2012, the world's leading tradeshow for the outdoor industry.
- 2011 —  **August 2011**
Backpacker Magazine awards SOTO with the "Editors' Choice, Snow Award" for the revolutionary Muka Stove.
- 2010 —  **March 2010**
SOTO wins "Editors' Choice Award" from Backpacker Magazine for the Micro Regulator Stove and the Pocket Torch. SOTO also receives the "Editors' Choice Award" from Europe's authoritative magazine, *Outdoors*, for the Micro Regulator Stove.

SOTO's Mission

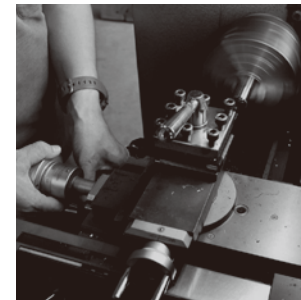
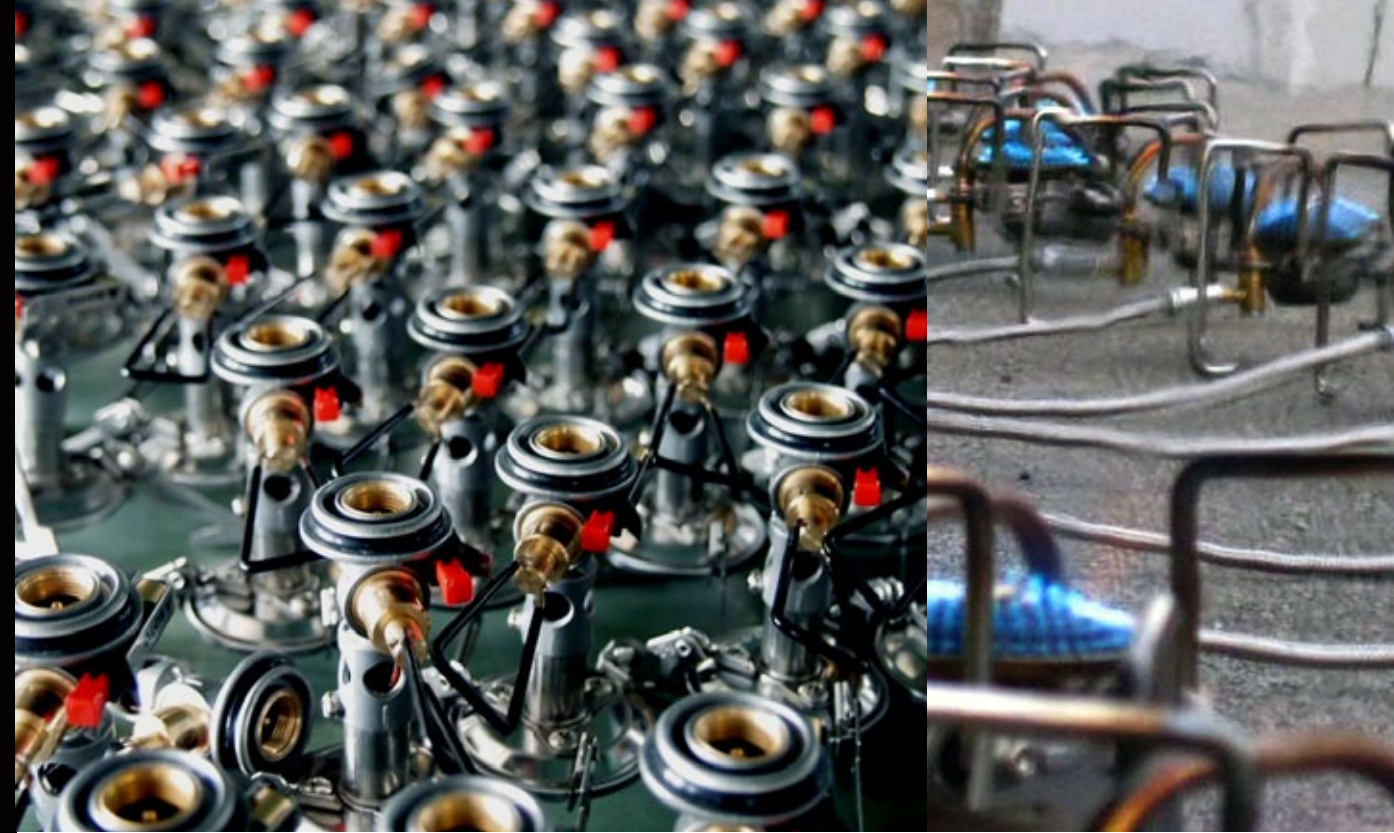
SOTO is dedicated to generating and integrating the "Blue Flame" in every flaming device conceived

The blue flame is evidence of a complete combustion--the essential factor in sustaining a high-temperature flame and evidence of a superior performance.

SOTO makes every effort to provide outdoor gear with the highest safety and technical standards.

Inspections are relentlessly executed until the product meets SOTO's stringent requirements.

Every SOTO product is the culmination of decades of experience, knowledge, and cutting-edge technology for the outdoor enthusiast.



All of the burning appliances are manufactured at SOTO's factory in Japan. Most of the specially selected material is made in Japan.

A microscope is required for assembly of the miniscule components in the Micro Regulator System.

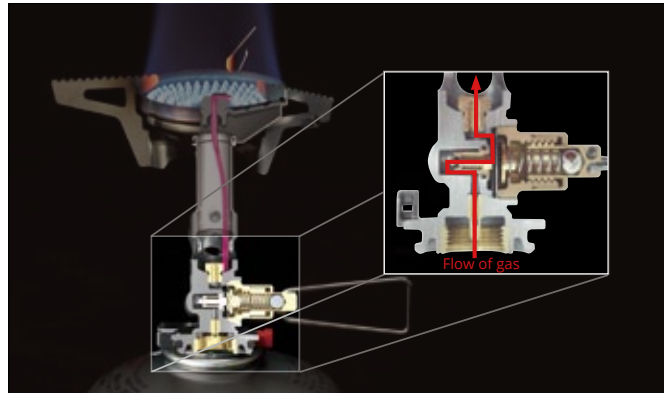
All finished products are manually inspected piece-by-piece and only those which pass the inspections are released for sale.

SOTO Technology

The Micro Regulator

Performs well when liquefied gas reaches temperatures as low as -5°C(23°F)

Traditional needle-valve systems control the flow of gas by twisting the needlepoint to adjust the flow of fuel. When temperatures drop and liquefied gas becomes cold, internal pressure drops, resulting in a reduced flow of gas into the burner head. This produces an inadequate flame for cooking. The Micro Regulator System maintains a consistent pressure under cold and hot ambient temperatures.

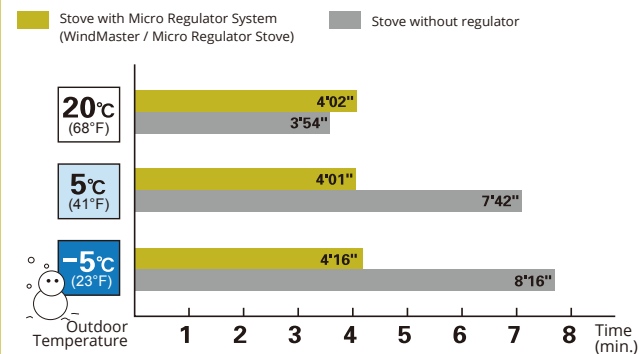


Continuous output in colder weather

With installation of the Micro Regulator System, the stove is able to maintain a consistent output when challenging the limits in this category of stoves.

Stove with Micro Regulator System offers a wide range of flame control options

Boiling time for 1 liter of water* under various ambient temperatures



- The Micro Regulator System offers the same boiling time in an ambient temperature range of 20°C (68°F) to -5°C (23°F).
 - The Micro Regulator System takes less than half the time of other needle valve systems to boil a pot of water under -5°C (23°F).
- *Initial water temperature: 20°C / 68°F





SOTO Technology

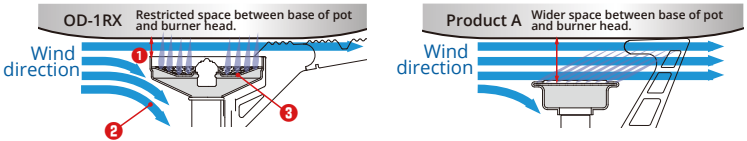
Wind Resistance

Superior performance under windy conditions

Frigid, chilling winds? No problem. Meticulously engineered and crafted, SOTO's new WindMaster Stove out-performs its competitors under windy conditions. On a stormy, blustery day, the WindMaster is able to maintain a strong flame. Tired. Cold. Hungry. Wind is blowing 3m/sec. No worries with the WindMaster! --hot dinner coming right up. Designed to position pot close to the burner head —nearly impossible for winds to penetrate this stove's flame. Be confident, a warm dinner is just minutes away.



WindMaster: Superior under windy conditions.



- 1 Restricted space between base of pot and burner head.
- 2 Ledge around burner head designed to work like a windshield.
- 3 Precisely engineered concave burner head protects flame from the wind.

SOTO Technology

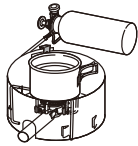
O₂ Maximizer

The O₂ Maximizer and Muka Pro Windscreen are designed to work exclusively with the Muka Stove. Use of the O₂ Maximizer increases the supply of fresh air to the stove and improves combustion and burning efficiency. Use of the O₂ Maximizer will also reduce the level of CO₂ emissions when the stove is in use, contributing to a greener environment for future generations.

Water boiling tests with and without the O₂ Maximizer

O ₂ Maximizer	Wind Speed	Quantity of Water	Avg. Boiling Time
Yes / With	1.5 m / s	1L	4' 48
No / Without	1.5 m / s	1L	6' 19

Tested under the following conditions:
Original water temperature: 10°C
Fuel: white gasoline

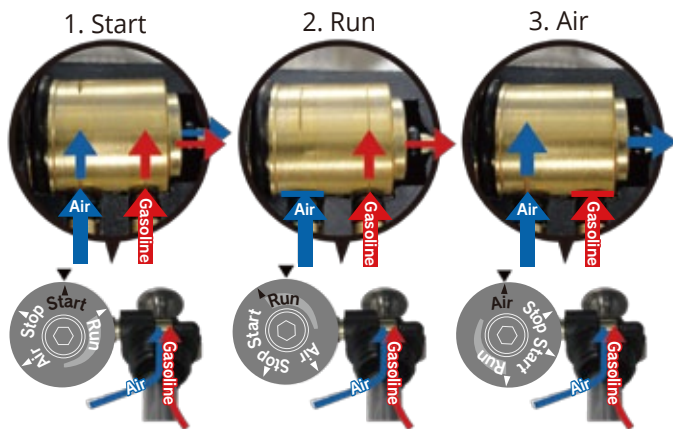


Non-Priming

Unlike a common liquid gas stove, the Muka Stove requires no pre-heating. SOTO's revolutionary features--the Smart Pump and Dual Groove Drum system--enable the Muka Stove to atomize liquid fuel instantly and simulate gas stove start up.



10 to 15 seconds till flame stable





Mountain Guide from New Zealand Russell Brice



Meet Russell Brice, mountain guide specializing in 8,000+m peaks. Originally from New Zealand, he is currently based in London when he is not leading an expedition with his company, Himalayan Experience. Brice has been climbing the Himalayas since 1974. Today he offers world-renowned expeditions to Everest, Manaslu, Lobuche and Lhotse.

One of the most professional leaders of all guided expeditions to the Himalayas, Brice and his team are well respected for their accomplishments. Brice's clients trust him because "he knows so much about everything."

Brice believes the reason Himalayan Experience has achieved such recognition is because his expeditions and client successes rely on his team and their comfort, strength and preparedness. They are known as the company that offers the best kitchen and living facilities in the Himalayas.

He has tested SOTO's WindMaster stove at maximum elevations under harsh weather conditions, extreme cold, chilling winds and thin air. How does it perform under conditions that demand the ultimate performance of both individual and gear? In his own words:

[The WindMaster] is compact, lightweight, and easy to use, requiring practically no maintenance. It has also proven to be robust and reliable.

It is an important part of Brice's expedition gear. He has taken it up Everest, Lhotse, Makalu, Manaslu, K2, Broad Peak and Ama Dablam. Brice puts extreme demands on his stove, even using it in his high camps above the respective Base Camps.

[The WindMaster is] a nice convenience in good weather. However, when the camps are on snow ledges with threatening exposure underneath, weather conditions can drop below -20°C, with

snow falling. Strong winds force cooking to be done inside tents. Such harsh conditions demand a reliable stove.

Brice's adventures rely on a dependable stove when the weather dictates all his moves. The Sherpas have secured the climbing ropes. Now it's time to pull his exhausted body over. Then rehydrate and relax without concern of a malfunctioning stove. Even at the top of the world, Brice is confident that his WindMaster will fire up, warm the ice, and produce a soothing cup of piping hot coffee.

To have a stove that we can trust to function saves having to carry many spares, so this saves on energy as well. I believe that cooking at South Col on Everest (7,900m) is always a huge effort, and normally it is windy, which does not help.

He will lead another expedition to conquer the mountain in spite of icfall, wind, thin air and extreme weather conditions. This is why he chooses the SOTO WindMaster stove.

The stove is very small, so it is convenient to tuck inside a cooking pot for transport, but it

opens out easily, and is stable when on a cooking board. Its ease of use,—just screw on to cylinder, turn on, and light—is a great asset.

Where is this extreme expedition leader taking his WindMaster in the coming months? On trips to Everest, Lhotse, K2, Broad Peak, Manaslu, Carstensz and Vinson.

To have a stove that operates efficiently and easily is essential. I have now been using the WindMaster for 3 years on a total of 15 separate expeditions, each averaging over 2 months long —about 900 days.

Russell Brice and the Himalayan Experience trust SOTO's WindMaster stove for their world-renowned expeditions to Everest and other 8,000+m peaks. Are you ready to try the WindMaster under conditions demanding ultimate performance on your next expedition?



<http://himalayanexperience.com/>



Richard Riquelme



After my first test on a High Altitude expedition, I realized that this stove was going to be—and still is to this day—my ‘go-to-in-case-of-emergency-en-route’ stove, as well as my regular personal and working trips stove where fast and light are desired.

Meet Richard Hernan Riquelme, professional mountain guide and instructor since 1993. Originally from Chile, Riquelme has led multiple international expeditions in North America, South America and Europe.

When the job demands a fast, lightweight stove, SOTO’s WindMaster is Riquelme’s choice—both professionally and personally. He asserts that the extreme light weight and volume along with the ‘awesome’ BTU output have won the “first choice award” for stove of preference for this professional guide.

Riquelme has led several expeditions up Denali (formerly Mt. McKinley), the highest peak in North America. Known for its bitterly cold weather and incredibly thin atmosphere, Denali has been called “the birthplace of winds” due to its proximity to the Aleutian Islands. It has been said that Denali offers one of the world’s greatest expedition challenges. Denali’s great height above the Alaskan plain makes it a severe test of personal strength, team work, logistics, and gear.

On a recent expedition, Riquelme led a team of 12 people to summit Denali. A challenging descent to High Camp at 17,200 ft. traversing a technical route in freezing, windy weather conditions left the team pushed to their limits, exhausted and cold. The kitchen crew fired up their regular white gas stoves to get the all-important hot drinks prepared. While those stoves were heating up, Riquelme

retrieved his ‘go-to-in-case-of-emergency-en-route’ stove, boiled some water in no time flat, and began serving hot coffee before the white gas stoves were able to bring their first pot of water to a boil. SOTO’s WindMaster prevailed on that treacherous day atop Denali. Riquelme reminisces...

That was a lifesaver since it was pretty cold that day and hot drinks help a lot to recover from and insure no one will get sleeping bag frostbite when going to sleep after dinner that day.

In the upcoming months, Riquelme plans to take his WindMaster on more trips to the North Cascades in Washington State where he is no stranger to the arduous, strenuous, physical and mental challenges that push climbers to their limits on the rugged terrain where volatile weather rules. Then on to Aconcagua in the Andes (16,690 ft. altitude), the highest mountain outside Asia. There he

will take another expedition to conquer numerous glaciers, unpredictable weather, and icy crevasses on a journey to summit. When they return to base camp, once again Riquelme will be prepared with his SOTO WindMaster stove, ready to bring a pot of snow to boil in minutes so the crew can sip a piping hot cup of coffee at Camp Canada overlooking Plaza de Mulas, reliving their adventures while taking in the much-needed warm drinks.

Throughout the year, Riquelme uses his WindMaster, especially when Alpine climbing and backcountry skiing. No matter the weather conditions or length of trip, SOTO’s WindMaster has proven to be Riquelme’s ‘go-to-in-case-of-emergency-en-route’ stove.



<http://www.alpineinstitute.com>



Amicus with Stealth Igniter without igniter

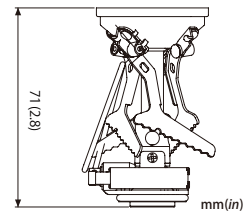
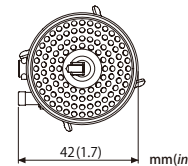
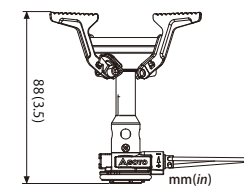
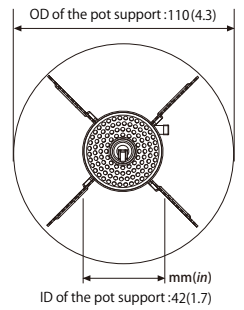
SOTO's first low-cost, high performance stove

SOTO launched their first entry-level stove, the Amicus, in 2015.

The Amicus is a reliable, high-performance/low-cost stove.

Highly recommended for first time stove users.

Light-weight and compact. Comes with 4-prong pot supports for stability.



Amicus
w/Stealth Igniter 81g / 2.9 oz
w/o igniter 75g / 2.6 oz



Triple O-ring Seal



Triple O-ring seal



Metal seal

Spring-Loaded Pot Support

4 pot supports are engineered for easy set up. Stable for the pot.



Shock Resistant!

The Stealth Igniter installed inside burner post improves ignition and prevents breakage. Makes stove compact and light-weight.



Superior under windy conditions!

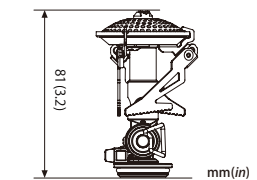
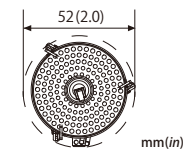
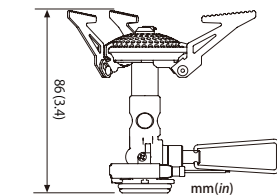
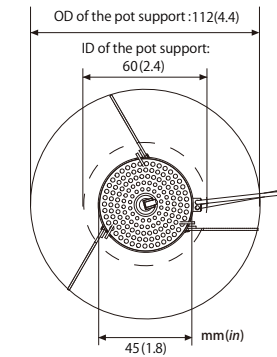
Unique raised ledge at crown of burner head and concave burner surface boost performance under windy conditions.





Micro Regulator Stove

Patent Pending



Weight 73 g / 2.6 oz

Maintains a consistent output

As combustion progresses, the temperature inside the cylinder cools down. Cooling of the cylinder decreases internal pressure, thereby reducing burner output. To resolve this dilemma, SOTO developed the Micro Regulator. It produces a consistent output in all weather conditions. As a result of this technology, SOTO has been able to manufacture the Micro Regulator stove, a single-burner stove that produces a consistent output in all weather conditions without sacrificing size.

STEALTH IGNITER Shock Resistant!

Stealth Igniter installed inside burner post improves ignition and prevents breakage. Results in a stove that is compact and light.



Ultra lightweight!

Simple design. Ultra light weight. (only 73 g / 2.6 oz)



Environmentally-friendly

The burner shape is ideal for even distribution of heat. Cooks evenly and quickly, resulting in a superior meal.

Optional Accessories

Igniter Repair Kit

Easy to install. This convenient repair kit provides all the parts and instructions necessary to replace the Micro Regulator for this stove.



Micro Windscreen

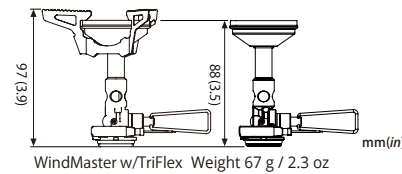
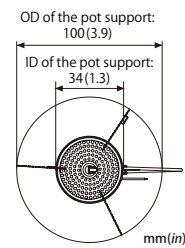
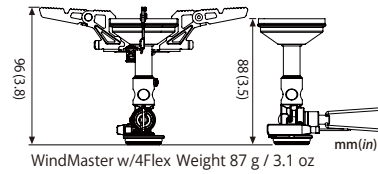
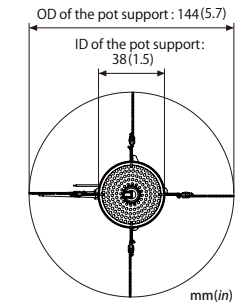
The Micro Windscreen is engineered for and is compatible with the Micro Regulator Stove.

Dimensions: 82 mm x 17 mm / 3.2 x 0.7 in
Weight: 19 g / 0.67 oz
Material: Stainless steel



WindMaster with Micro Regulator

Patent Pending



MICRO (R) *Maintains a consistent output*
Boiling time the same under a wide range of temperatures.

67g *Ultra lightweight!*
Ultra lightweight (only 67 g / 2.3 oz) due to the simple, unique design.

STEALTH IGNITER *Shock Resistant!*
Stealth Igniter installed burner post improves ignition and prevents breakage, making this stove compact and light-weight.

Optional Accessory

4Flex Patent Pending
4-prong pot support

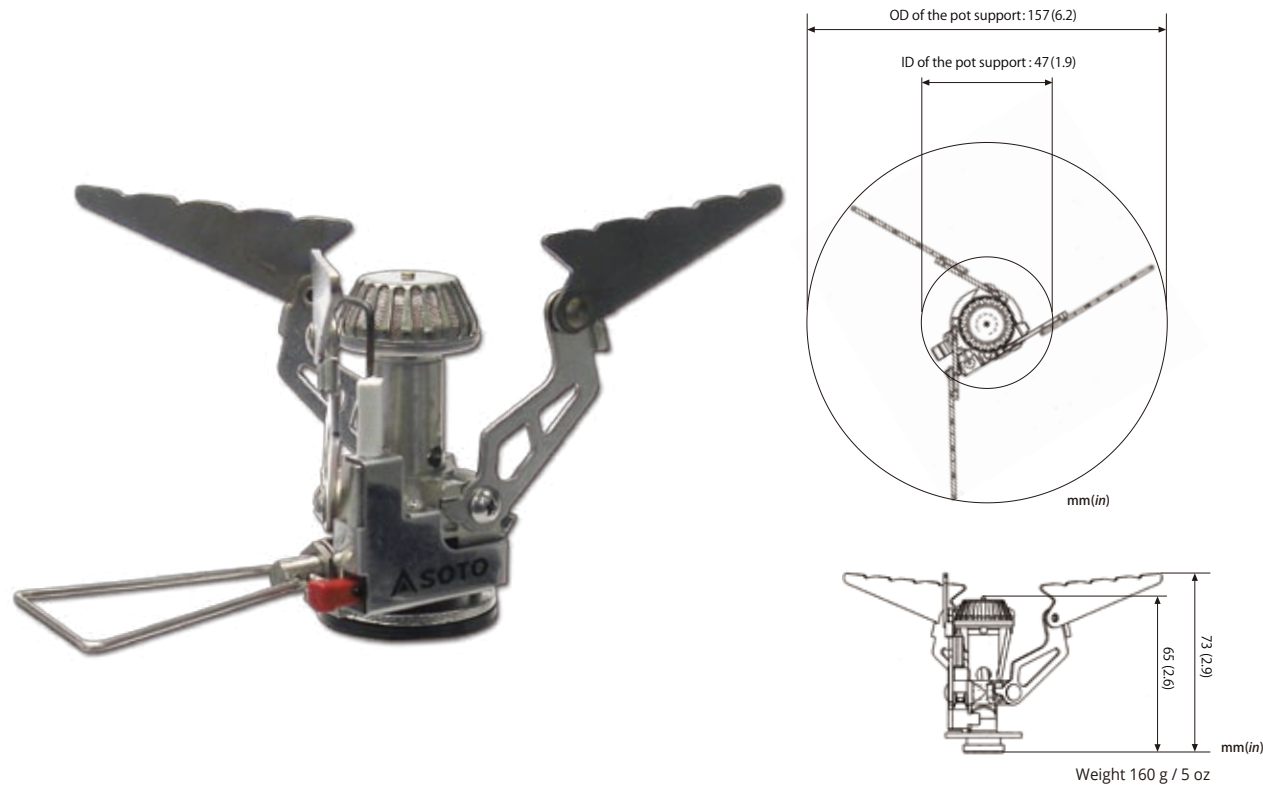
Large pot support provides stability
User-friendly for more than one person.
Stows nicely on WindMaster

Weight: 1.0 oz / 27 g
Dimensions
In use: Stove body + pot support 144 x 144 x 96 mm / 5.7 x 5.7 x 3.8 in
When stowed: Pot support only 94 x 10 x 33 mm / 3.7 x 0.4 x 1.4 in



Mark Smiley

Compact Foldable Stove



World's smallest stove in the "single burner stove with igniter" category.
 Stove is compact when pot supports are folded.
 When unfolded, firmly supports large pots.



Large pot support

Firm pot support made from stainless steel provides stability for large pots.



Ultimate compact stove

Incredibly compact when pot supports are folded. Excellent for backpacking.

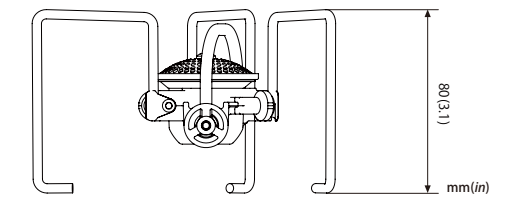
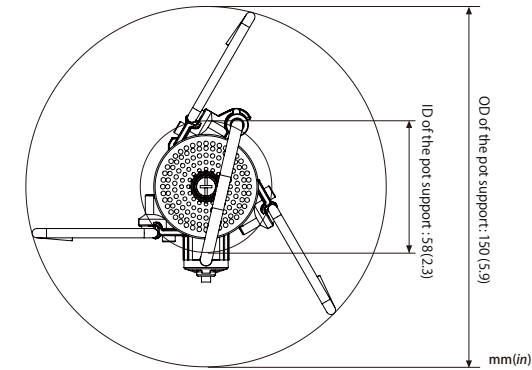


Muka Stove

Patent Pending



The Muka Stove is revolutionizing the gasoline stove: 1) no more dirty soot; 2) no more cumbersome preheating; and 3) no more maintenance before and after each use. A reliable, low-maintenance stove with a powerful output. The Muka is not a simple gasoline stove. It is the next generation of stoves.

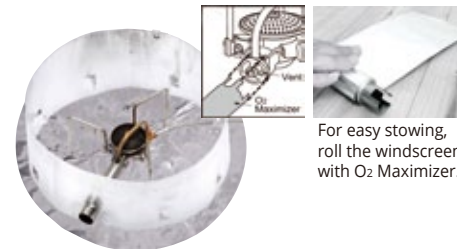


Weight: Without pump 163 g / 5.7 oz, With pump 333 g / 11.8 oz

Optional Accessories

O₂ Maximizer & Muka Pro Windscreen

Improve combustion and burning efficiency



For easy stowing, roll the windscreen with O₂ Maximizer.

Fuel Bottle 400ml, 700ml & 1000ml



- ① Volume 280 ml / 9.5 fl oz
 - ② Volume 480 ml / 16.2 fl oz
 - ③ Volume 720 ml / 24.3 fl oz
 - ④ Volume 480 ml / 16.2 fl oz
 - ⑤ Volume 720 ml / 24.3 fl oz
- Only available in the US

Maintenance Kit



Generator Unit



Fuel Bottle Cap



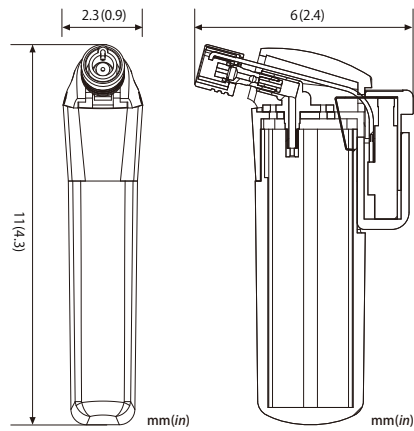
Smart Pump



Pocket Torch



Hot Seller! The Pocket Torch uses disposable lighter fuel to become a powerful, wind-resistant burner. The Pocket Torch produces a flame that reaches temperatures up to 1300°C (approx. 2,300 °F). The lifespan of a disposable lighter is increased approximately 60% when used with the Pocket Torch.



Weight 50 g / 1.8 oz
ⓘ Disposable lighter not included.



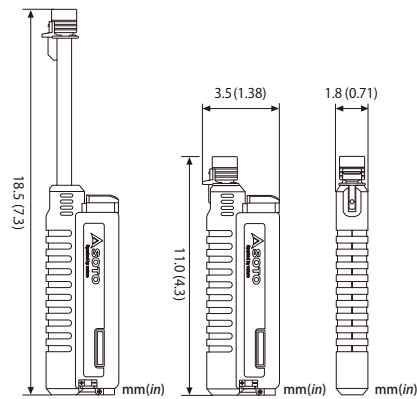
http://www.sotooutdoors.com/where_to_buy/lighter.html



Pocket Torch XT

Extended

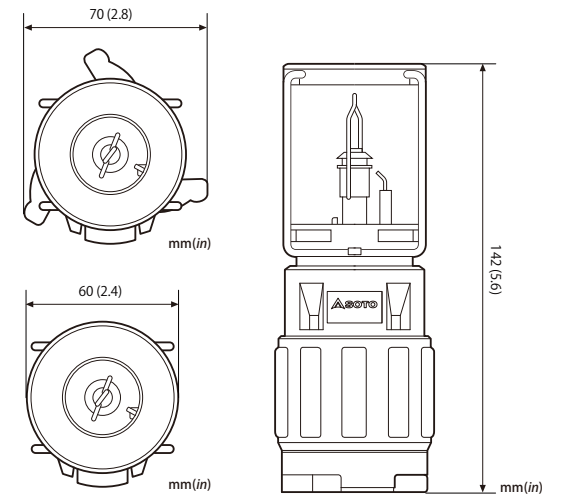
Compact, wind resistant, refillable burner with telescoping burner head.
The flame reaches temperatures up to 1300°C (approx. 2,300°F). Refill torch with Fill Adaptor or gas lighter cartridge.



Weight 55 g / 1.94 oz
ⓘ Uses propane, butane, and/or isobutane fuel, not included.

Compact Refill Lantern

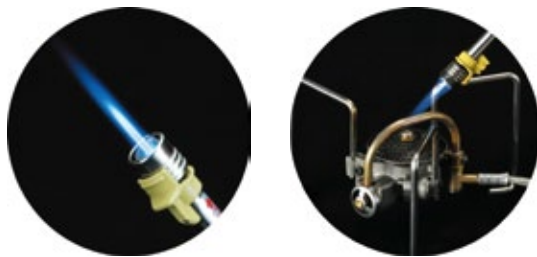
Patent Pending



Weight 225 g / 7.9 oz
ⓘ Uses propane, butane, and/or isobutane fuel, not included.

Compact lantern with refillable tank. Refill lantern with the SOTO Fill Adaptor.
Use with specified mantle. Also works as a candle without the mantle.
Comes with Foldable Stabilizer. Hard case and a mantle included.

Optional Accessory



Fill Adaptor

Attach to a butane canister for refilling Pocket Torch XT or lantern.
Guard installed on the tip for protection.



Weight 25 g / 0.88 oz
Dimensions in use 2.0 x 1.5 x 4.6 cm / 0.78 x 0.6 x 8.0 in

Optional Accessories



Compact Mantles

Non-radioactive mantle for Compact Lantern.
Contains 3 pcs. in a pack.



Compact Glass Globe

Replacement glass globe for Compact Lantern
Material: Heat-resistant glass
Dimensions 4.0 x 4.0 x 5.4 cm / 1.6 x 1.6 x 2.1 in



Fill Adaptor

Installs on a butane canister for refilling.
Good for gas lighter or lantern.
A guard is installed to protect the tip.

Weight 25g / 0.88 oz
Dimensions in use 2.0 x 1.5 x 4.6 cm / 0.78 x 0.6 x 8.0 in





Navigator

Cook Set

Lightweight. Durable. User-friendly.

SOTO's anodized aluminum pot excels in shock resistance, wearability and corrosiveness. The wide rim narrow pot provides enough room for cooking large amounts of food and makes clean-up easy. The wide base minimizes heat loss thereby reducing gas consumption. Stack and stow all in one.

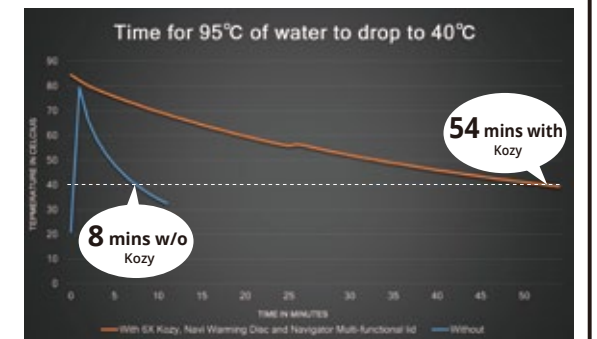


Keeps hot food hot!

Navigator Cook Set's 6*Kozy keeps food hot 6 times longer than a traditional pot.



Slip hand in adjustable belt under 6*Kozy to secure pot.



Navi Duo Handle

Works as a handle as well as tongs. The inner spring keeps handles open so they can function as tongs.



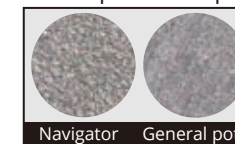
Navigator Multi-functional Lid



Cutting board Stabilizer Collander

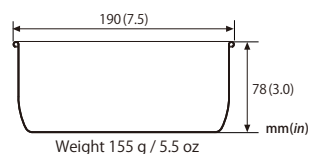
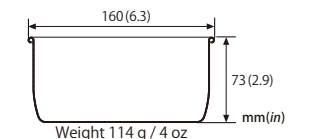
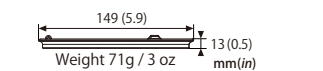
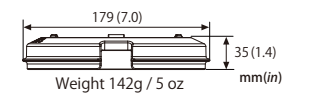
Slip resistant!

Navigator Cook Set's non-slip base on pot



Comparison of pot's base surface

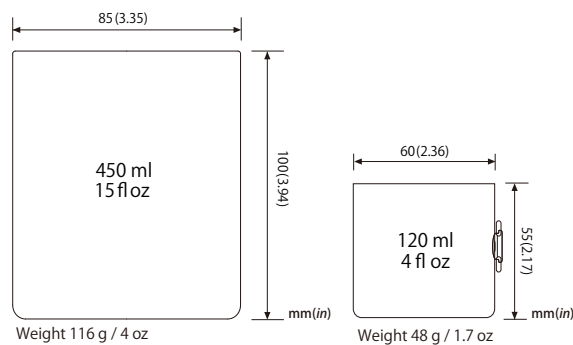
Designed for easy cleaning!



AeroMug

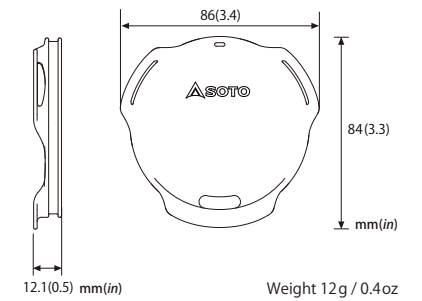
Titanium, Double-wall Mug 450 ml & 120 ml

Ultra-light, non-corrosive titanium mug.
 Double-wall construction keeps cold drinks cold and hot drinks hot.
 High-quality, well-made mug with laser-etched logo; finished by a skilled craftsman.
 Versatile mug suitable not only for coffee and liquids, but also for soups or other light meals.
 No metal smell and doesn't retain odors or tastes.



NEW PRODUCT AeroLid

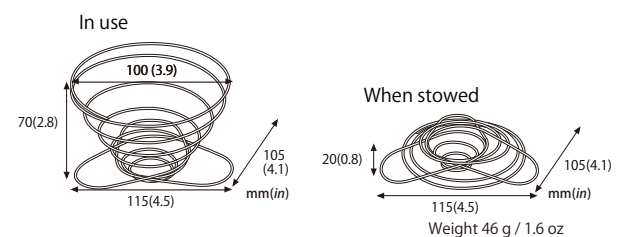
SOTO's new light-weight AeroLid is 50% lighter than a regular mug lid.
 Use SOTO's light-weight stove and mug for ultra light packs.



Helix Coffee Maker

Collapsible coffee maker for 2 people

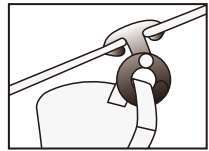
Inverted cone shape coffee maker
 Lightweight, flexible, high-grade stainless steel with a unique stowing system
 Ten #2 cone filters included.



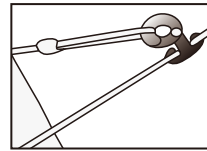


Monkey Ring

Hang necessities on tent or on a rope with the Monkey Ring!

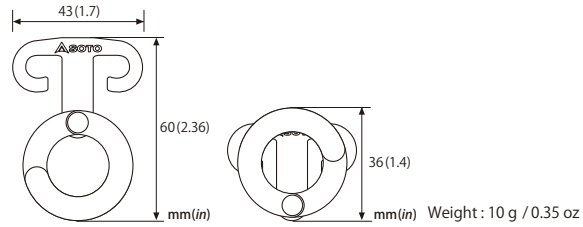


Hang a thermometer, flashlight, silverware, or other items with a hook.



No rope work required! Use the Monkey Ring to tie a rope around a tree.

Material : Duralumin
Strength : 120 kgf (264.55 lbf)
Recommended diameter of rope
3.0 to 5.0 mm (0.12 to 0.20 in)

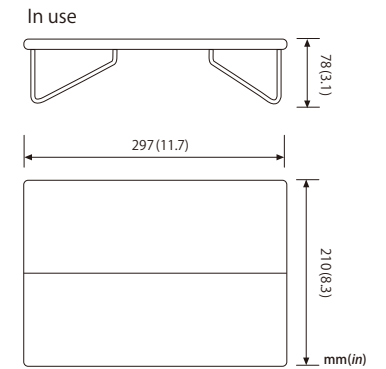
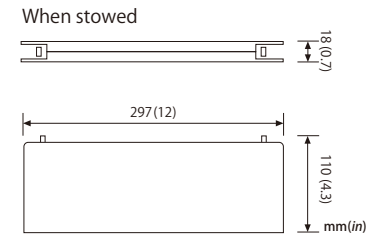


Field Hopper

Patent Pending

Mini Pop-up Table

Single-action pop-up legs
Origami-style, uniquely engineered table
with legs that pop out as easily as opening a book.

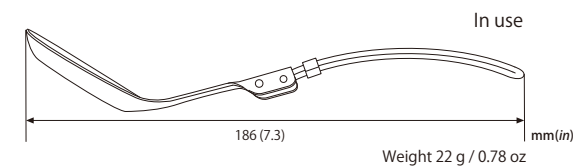
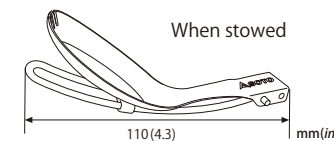


Weight: 395 g / 13.9oz

Pocket Spork

Foldable long handle

Folding handle for compact stowing
Ultra-light spork with titanium bowl
Ergonomically designed strong, stainless steel handle



2-Burner Stove

Patent Pending

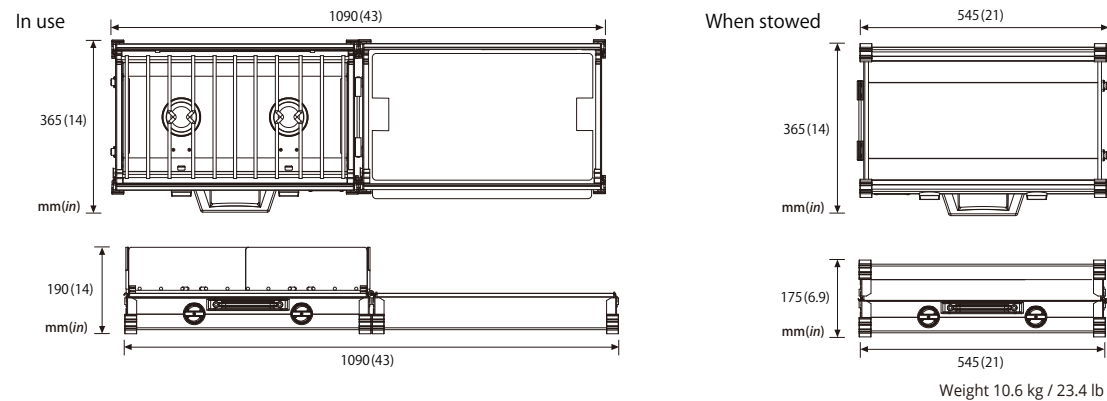
The 2-burner stove is ideal for long-term camping, RVing, tailgating, and other outdoor activities and events.

Built tough yet handsomely crafted. Carries just like a suitcase.



*utensils and towel not included

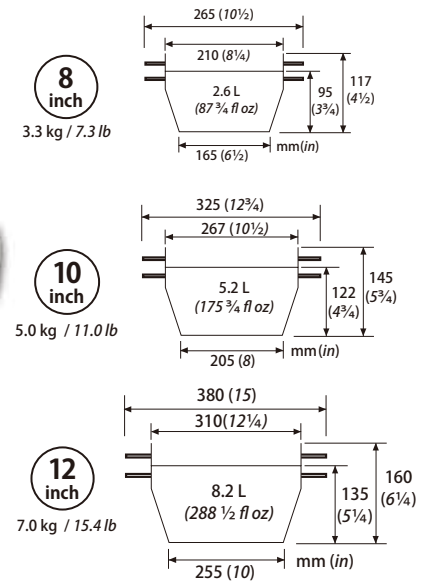
Comes with resin cutting board and foldable windscreen. Also includes a rack to hang cooking utensils and a towel. (Utensils and towel not included.)



Dutch Oven

Stainless Steel

- 8 inch
- 10 inch
- 12 inch

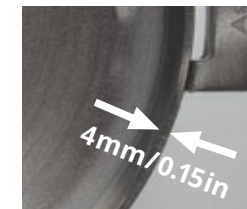


Stainless Steel Dutch Oven for outdoor and home use

The flat base on this Dutch Oven makes it compatible with induction, gas, electric and combination stove-tops. Now the outdoors Dutch Oven comes into the home for day-to-day use. The versatility of this product makes it an indispensable tool in the kitchen when stove-top cooking requires a large pot. In the oven, this indispensable pan excels at baking bread, making dessert, and other cooking tasks.



No seasoning required!
 SOTO's easy-care Dutch Oven eliminates cumbersome seasoning.



Thick stainless steel
 Made of tough stainless steel with 4 mm (0.15 in) thick wall.



Convertible lid becomes a griddle!
 A unique feature of this Dutch Oven is the lid. Made of remarkably thick stainless steel, it can be used as a frying pan. The weighted, precision-made lid turns the Dutch Oven into a pressure cooker, thereby decreasing cooking time.

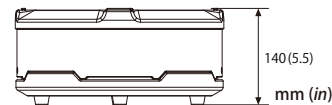
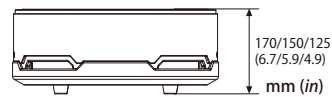
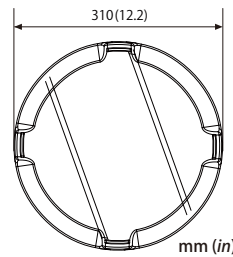


Shock resistant!
 SOTO's Dutch Ovens are made from one large sheet of incredibly strong stainless steel material. Every pot is hand-turned on a lathe.

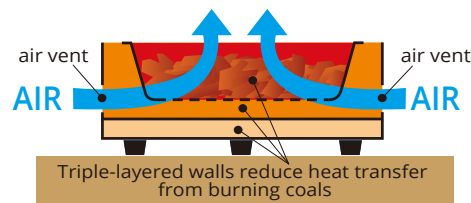
Dual Grill

Table Top

Patent Pending



Material: Stainless steel and aluminum, Weight 5 kg / 11 lb



Compact Multi-functional BBQ Grill

Using the latest Japanese technology, SOTO has created a high-precision dual grill without compromise. Enjoy an intimate dinner for two made on a grill with the highest quality, integrity and functionality. After dinner, cozy up to a personal fireplace.

Adjustable grill

The adjustable grill has 3 positions, making it easy to regulate the amount of heat used for cooking. The lower positions work well for grilling and the top position is useful for warming foods.

Converts to frying pan

The Dual Grill offers cooking versatility. This grill comes with a Teflon coated lid that, when turned over, becomes a griddle. All the regular functions of a grill and a griddle.



Converts to personal fireplace

This grill can also be used as a fireplace.

FEATURES

* Data generated under the following conditions:
Room temperature 25°C (77°F), no wind. Data calculated in company laboratory 5 min after ignition using a full SOTO fuel canister 250 g (8 oz).
Actual design and specs of the product may differ slightly from information in the catalog.

	WindMaster TriFlex included	TriFlex 4Flex	Micro Regulator Stove	Amicus w/ igniter w/o igniter	Compact Foldable Stove	Muka Stove	Compact Refill Lantern
Valve System			---	---	---	---	---
Igniter			Only w/ igniter	Piezo-Igniter	Dual Groove Drum System	Piezo-Igniter	
Dimensions in use	Stove body + TriFlex pot support 90 x 117 x 97 mm / 3.5 x 4.6 x 3.9 in Stove body + 4Flex pot support 144 x 144 x 96 mm / 5.7 x 5.7 x 3.8 in	96 x 94 x 86 mm 3.8 x 3.7 x 3.4 in	110 x 110 x 88 mm 4.3 x 4.3 x 3.5 in	150 x 150 x 80 mm 5.9 x 5.9 x 3.2 in	Stove body only 135 x 135 x 80 mm 5.3 x 5.3 x 3.1 in	60 x 60 x 142 mm 2.4 x 2.4 x 5.6 in	
Dimensions when stowed	Stove body only 47 x 50 x 88 mm / 1.9 x 2.0 x 3.5 in Tri Flex only 94 x 10 x 33 mm / 3.7 x 0.4 x 1.0 in 4Flex only 47 x 77 x 44 mm / 1.9 x 3.0 x 1.7 in	52 x 52 x 81 mm 2.0 x 2.0 x 3.2 in	39 x 39 x 72 mm 1.6 x 1.6 x 2.8 in	34 x 46 x 64 mm 1.4 x 1.8 x 0.5 in	Stove body only 80 x 65 x 80 mm 3.1 x 2.6 x 3.1 in	55 x 55 x 142 mm 2.3 x 2.3 x 5.6 in	
Weight	Stove body + TriFlex pot support 67 g / 2.3 oz Stove body + 4Flex pot support 87 g / 3.1 oz	73 g 2.6 oz	# OD-1NVE 81 g / 2.9 oz OD-1NV 75 g / 2.6 oz	160 g 5 oz	Without pump 163 g / 5.7 oz With pump 333 g / 11.8 oz	225 g 7.9 oz	
Output*	2,800 kcal / h or 3,260 W or 11,000 BTU	2800 kcal / h 3260 W 11000 BTU	# 2800 kcal / h 3260 W 11000 BTU	2800 kcal / h 3260 W 11000 BTU	4000 kcal / h 4650 W 15800 BTU	Brightness 25 W	
Pot Support Diameter	TriFlex Φ 100 mm Φ 3.9 in Φ 34 mm Φ 1.3 in	4 Flex Φ 144 mm Φ 5.7 in Φ 47 mm Φ 1.9 in	Φ 112 mm Φ 4.4 in Φ 60 mm Φ 2.4 in	# Φ 110 mm Φ 4.3 in Φ 44 mm Φ 1.7 in	Φ 150 mm Φ 5.9 in Φ 50 mm Φ 2.0 in	Φ 150 mm Φ 5.9 in Φ 58 mm Φ 2.3 in	---
Burn time*	Burns approx. 1.5 hours with 250 g (8 oz) canister.	Burns approx. 1.5 hours with 250 g (8 oz) canister.	# Burns approx. 1.5 hours with 250 g (8 oz) canister	Burns approx. 1.5 hours with 250 g (8 oz) canister	Burns approx. 1 hours at maximum output using 480 ml (16.3 oz) white gasoline.	Burns approx. 1.4 hours with mantle, 2 hours as a candle.	
Flame							