

smoke, while bottom lighting gets to a hot flame faster.

After about 1 or 2 minutes, there should be no more smoke visible. The smoke is burned by the flames once the grate and air tube around it gets hot. This secondary combustion of the smoke is the reason for the very clean burning, low emissions and high efficiency.

If the fire is smoking, there is probably have too much fuel in the Fire Grate, or else it is too small in size and is burning faster than air can get in.



When the food is boiling you can turn down the fire with the control lever to save fuel. The fumes increase when you do this so it is better to use high heat only when indoors. When you have finished

cooking, enjoy the meal with your family.



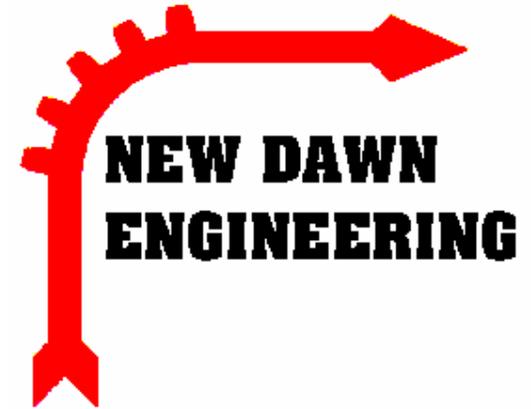
The Vesto is mostly made from Stainless steel. The Fire Grate and its bottom where the fuel sits can be replaced separately.

The Vesto is made to ensure your safety however the outside can become hot and children should be kept away when you are cooking

Enjoy the convenience and safety of modern, renewable energy cooking!



There is one waiting for you!



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On Matsapha Crescent behind YKK



VESTO



VESTO Cooker - Satisfying your family's needs.

Wood, dung, charcoal, mielie cobs: any biomass can be used in the Vesto. Do not use coal!

The Vesto is very economical and saves more than half the fuel. Do not over-fill the firebox. Doing so will cause smoke. Cut the wood into short, fat pieces. The smaller the pieces, the faster and hotter the fuel burns. One piece is suitable for simmering. The wood used should not be taller than this pamphlet.



Sealing the Bottom

If the stove is placed on a flat surface like a cement floor then the bottom is sealed and air does not get under the side. This is correct. Air should not be able to get to the fire except through the holes in the side. If the ground is very soft you can press the Vesto downwards gently while rotating it which will cause the bottom to sink in and create a seal.

If the ground is not flat, then use the lid and place it under the Vesto body so that the bottom is sealed (see photo). If you do not seal it, the fire control lever will not function.



The Fire Grate

Keep the top of the fuel below the triple-line of holes as shown in the photo. When burning dung, start a small wood fire first then add dung.

You could start the fire by putting in some paper and wood, then add fuel a little at a time, or you could first load in the paper and wood then light the top or the bottom. You can take out the Fire Grate to light the fire. Top lighting creates less initial