

Here is a cheap and easy stove to make out of an ammo can. This idea has been around for a long time.

Sorry for the long post, but I do not have a link for it, therefore I had to post the article.

Stay Safe.

How to make an Ammo can stove

step 1 Packed Up

The ammo-can in its travel mode currently carries my 1 liter Billy-Can (inside the Billy-Can, I carry tea bags, sugar, fire making kit, Montreal steak spice, a can of milk) two cups, the skewers and hotdogs



step 2 Construction

I started by drilled ten 1/2" diameter holes along both sides 1" above the bottom of the can and a 2" diameter hole in one end (to feed in the fuel) and ten 3/16" diameter holes along the top to put the skewers through (they would form the grill).

I use six stainless steel skewers cut to 1" longer than the width of the ammo-can and with the ten holes across the top I am able to make the grill as wide or as narrow as I need. Also they can be used as skewers to cook a shish-kabob if so desired.



step 3 Getting the fire going

Because of the shape of the ammo-can (the heat is always redirected inward and up) and the small diameter of the fuel (I usually use dead twigs and small branched, nothing bigger than the diameter of my thumb and a little birch bark to get it going) the fire burns hot, fast and clean and there is very little ash left and after the fire is finished the ammo-can cools down very quickly, so cleaning up and packing up is fast.



step 4Cooking

The ammo-can stove will boil 1 liter of water in 3 to 5 minutes depending on the type of fuel that is used,

With the ammo-can stove perched on a couple of flat rocks there is no scorching of the earth below and because the fire is contained in the steel ammo-can it works well in wet or snow covered ground conditions. **DO NOT USE INDOORS!**

