

Cook It on a Volcano...
It'll Cook Anything!



VOLCANO

c o r p o r a t i o n



Volcano II
Collapsible Stove



Volcano
Cook Stove

Congratulations on your decision to buy a Volcano Cook Stove. Your Volcano is a portable, lightweight, durable, efficient and versatile unit designed with quality in mind. Any type of cooking is easy and fun with this new and unique stove. Now you can fry eggs, braise meat, roast a prime rib, steam vegetables, deep-fry fish and chips, cook stew, chili or spaghetti sauce, boil a lobster, stir-fry your favorite oriental dish, barbecue a prime sirloin or bake bread. You will be able to do all this on your patio or in a camping environment. Use your imagination!

Great for...

- Camping
- Tailgate Party
- Picnic Fun
- Table Top Safe
- Patio Entertainment
- Beach Party
- Perfect for RVs
- Emergency Preparedness

“I first created the Volcano Cook Stove to let outdoor chefs cook virtually anything, anywhere. When I invented the new Volcano II Collapsible Stove, I knew I had created the perfect complement to the original Volcano.”

– Richard Boetcker, Volcano Inventor

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Important Safe Guards

- Always use your **Volcano** in a well-ventilated area with adult supervision.
- Be sure that briquettes are fully extinguished before storing your **Volcano**.
- For best results, do not use more than 25 briquettes.
- Be sure that your **Volcano** is free of ash prior to use.
- Keep your **Volcano** as dry as possible. Dry out the fire basket with a paper towel prior to storing.
- Safety precautions must be observed for various fuel sources. Refer to pages 12-15 for more safety information.

Read all instructions carefully before using your Volcano

VOLCANO II

collapsible stove

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– Richard Boetcker, Volcano Inventor



U.S. Patent
#6,314,955

The Most Versatile Multi-Purpose Cook Stove in the Great Outdoors

"I've been cooking on Volcano cook stoves since 1992. There is no other stove on the market that is as versatile, economical or convenient. It is like owning a portable fire pit. I pack it into the back country, cook with it on my boat, at home and on the go. All I add is a little love and the Volcano does the rest."

– Colleen Sloan, Log Cabin Cookbooks

Patented Collapsible Design

Easy Setup:



1. Remove from storage bag. Place on level surface.



2. Lift handle to expand Volcano II Collapsible Stove, until locked.*

Easy Take Down:



1. Lift lower section of Volcano II Collapsible Stove. *(Keep fingers away from legs while lifting)*



2. Stove will collapse. Place in storage bag. *(Storage bag included)*

* Preparing the Unit for Use

To set up your Volcano Cook Stove gently lift the handle. The legs should come down automatically and the unit will be ready to use. (If the unit has accumulated a great amount of ash the legs may not extend fully. In this circumstance, gently shake the unit until it opens up all the way and locks.) If the stove does not open fully, do not try to force any of the supporting legs. Gently work the legs and try again. Prying on any of the legs may damage the internal mechanism and could damage the stove permanently. As the stove is used more and more, it will open properly every time.

Features:

1 Patented Heat Chamber

Conducts heat more efficiently than conventional stoves. Designed for use with 12" dutch ovens, any size wok, skillet, griddle or pot. Patent #6,314,955

2 Double Wall

Minimizes heat transfer to the outer body and to the bottom of the stove, allowing your Volcano to be used on any surface.

3 Collapsible Body

Collapses to 5" tall for convenient portability and storage.

4 Instant Setup

Lifting the handle raises the upper body while the legs swing out and lock in place. Lifting the lower section of the body collapses the stove for storage.

5 Adjustable Vents

Adjust how fast your fuel burns. Insures maximum heat efficiency and versatility.

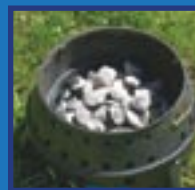


Storage Bag Included



Fuel Sources

Volcano II Collapsible Stove



Charcoal



Propane*



Wood

Great for...

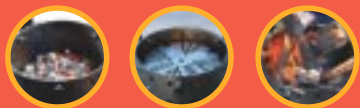
- Camping
- Tailgate Party
- Picnic Fun
- Table Top Safe
- Patio Entertainment
- Beach Party
- Perfect for RVs
- Emergency Preparedness



The Perfect Emergency Companion



A vital necessity in an emergency situation. A method to cook, sterilize and heat. This is key to proper sanitation and nutrition. Your Volcano Cook Stove just may be the most important device you have should an emergency occur in your household.



**The Most Versatile Multi-Purpose
Cook Stove in the Great Outdoors**

**Cook It on a Volcano...
It'll Cook Anything!**



U.S. Patent #4,909,235

Prepare Breakfast, Lunch, Dinner and More...



- Grill
- BBQ
- Roast
- Wok
- Pan Fry
- Deep Fry
- Stir Fry
- Boil
- Broil
- Bake
- Skewer
- Steam
- Smoke
- Dutch Oven

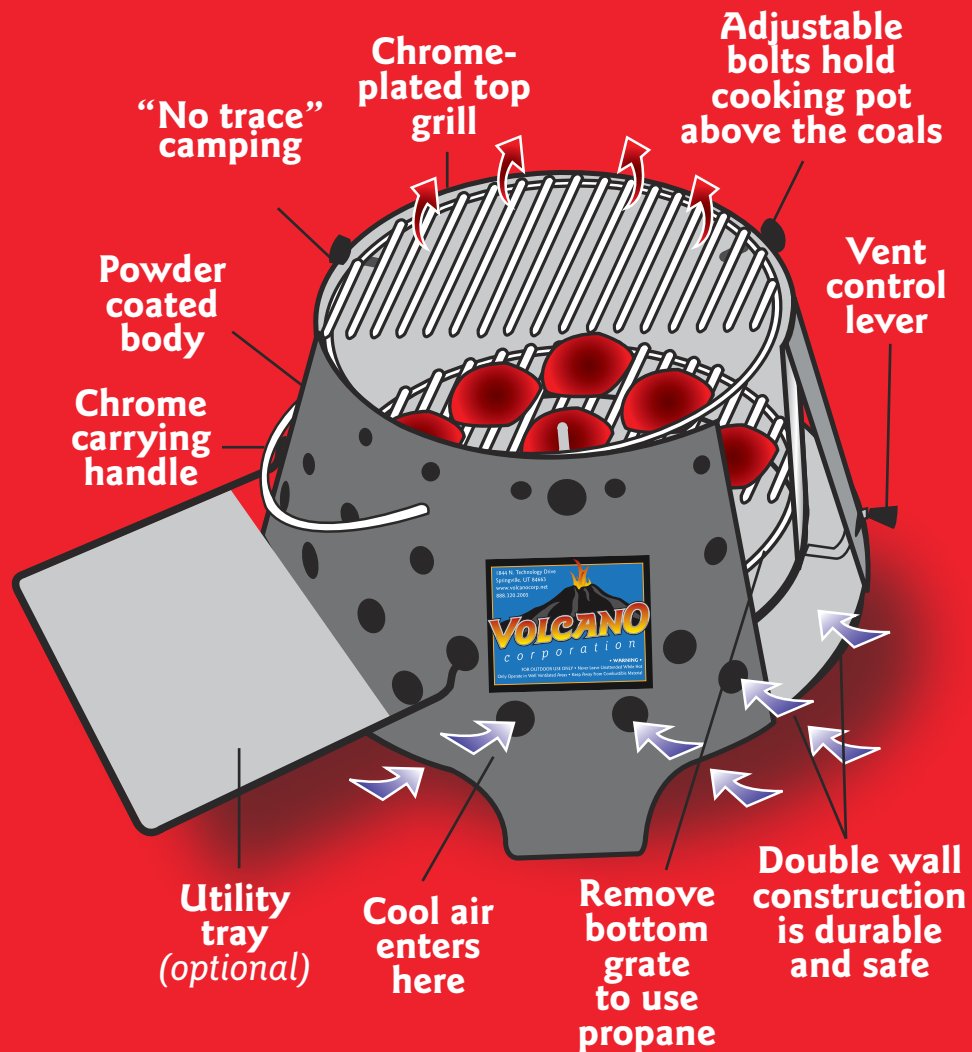
Features:

- Comes fully assembled and ready to cook
- Rough, rugged and stable design
- Change from charcoal to propane or wood in seconds
- Portable and lightweight with easy-carry handle
- Super efficient for disaster relief
- Full one year warranty

The Perfect Emergency Companion



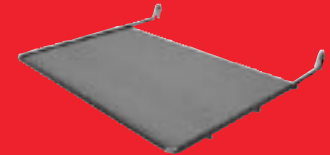
A vital necessity in an emergency situation. A method to cook, sterilize and heat. This is key to proper sanitation and nutrition. Your Volcano Cook Stove just may be the most important device you have should an emergency occur in your household.



Snap-on Legs & Utility Tray



Legs*: set of 3 that "snap on" your Volcano Cook Stove.



Utility Tray*: perfect for setting your salt, pepper, spices and Volcano seasoning on.

To Attach Legs

- 1** Insert metal tabs into holes directly above Volcano leg.
- 2** Put a little downward pressure on end of leg and slide upward to a locked position. Bottom of Volcano leg should be completely inserted into leg slot.



To Remove Legs

- 1** Pull downward on leg and move from side to side. After legs have been attached a few times they will become easier to remove and attach.



Cleaning and Storing your Volcano or Volcano II

After cooking, remove any hot coals and debris and let your stove cool before continuing.

It is important that your **Volcano** be relatively free of all charcoal dust and foreign debris.

1. Close the vents.
2. For **Volcano** owners...Remove the top grill and bottom grate.
For **Volcano II Collapsible Stove** owners...Collapse the stove by lifting the lower section, which also closes the vents.
(Keep fingers away from legs while lifting)
3. Turn the stove upside down and shake.
4. Turn the stove right side up and wipe out any remaining ash.
Return the **Volcano II Collapsible Stove** unit to the operating position by lifting on the carrying handle exposing the entire fire chamber and wipe out any remaining ash.
We recommend after each use that all inside surfaces be wiped with a small amount of vegetable oil. This will help prevent rusting of the internal chambers.
5. Place in storage bag. (Optional with **Volcano**)
Store horizontally.

Enjoy.

*Follow
these guidelines
and your stove will
provide many years of service.*

Fuel Sources

Volcano Multi-Purpose Stoves



Charcoal



Propane



Wood

Using with PROPANE

Optional Propane Attachment – Installation and Removal

The **Volcano Propane** Attachment comes complete with a burner/cradle, 4" nipple, male connector, hose, valve, regulator and female quick connect.

TO INSTALL:

- Begin by removing all grills and grates from stove.
- Place the propane burner/cradle on the bottom of the fire chamber, inserting the 4" nipple with connector through the predrilled hole in the **Volcano** body.
- Using the female quick connect, couple the hose to the male adapter on the burner.
- Place the Heat Deflector Plate on top of the propane burner cradle.
- Install top grill.

You are now ready to connect the hose to a 5 gallon propane bottle, or use the optional Propane Valve Adapter* for 1 lb. propane bottles.

...PROPANE Continued

TO LIGHT:

1. Open vents completely.
2. Place fire source (matches, lighter, striker) at lip of burner.
3. Slowly turn on gas supply.

If stove does not light, turn off gas supply, wait at least 30 seconds and try again.

TO EXTINGUISH:

1. Turn off gas supply completely.

TO REMOVE:

1. Ensure your propane source is completely turned off.
2. Let your stove cool completely.
3. Uncouple the quick connector.
4. Remove top grill.
5. Remove the heat deflector plate.
6. Lift the burner/cradle out of the **Volcano**.

*The **Volcano** Heat Deflector Plate is designed to assist in generating even heat and preventing flare-ups. Use when grilling, using a frying pan or baking. However the Heat Deflector Plate is not necessary when using a wok, Dutch oven, stockpot or to steam or boil.*

FOR YOUR SAFETY: Do not store or use gasoline or any other flammable liquids or vapors in the vicinity of your **Volcano** Stove. If you smell gas, turn off the gas supply and extinguish all open flames.

Using with CHARCOAL or WOOD

*All **Volcanoes** come equipped with a top grill and a bottom grate for holding charcoal briquettes or wood.*

1. If changing from Propane, remove the top grill, Heat Deflector Plate, propane cradle and burner.
 2. Install the bottom grate.
 3. Place charcoal or wood on the bottom grate.
 4. Place your **Volcano** on a level surface, using the tripod footing to ensure your unit is sturdy and fairly level.
 5. For **Charcoal**, we recommend placing 15-25 coals (one layer only) on the bottom grate, touching charcoal to charcoal. Apply a small amount of lighter fluid to each briquette and light. Charcoal should be ready within 15 minutes. For best results, allow charcoal to turn grey before cooking.
- Charcoal General Tips:**
- Place a paper towel under the coals before adding the lighter fluid. The paper towel absorbs the lighter fluid and makes it easier to start the charcoal.
 - We recommend using Kingsford Charcoal for best results. It burns longer, hotter and cleaner than any other charcoal we have tested. It is best to leave charcoal in its original packaging to protect it from moisture.
6. For **Wood**, place wood pieces that fit inside the fire chamber on top of the bottom grate. Ensure your **Volcano** is level and secure. Light the wood.

Caution: Your **Volcano** was designed for small wood fires. Do not overfill the Volcano with wood. Too much wood will void your warranty.

FOR YOUR SAFETY: Do not store or use gasoline or any flammable liquids or vapors in the vicinity.

Your **Volcano** is equipped with a very efficient draft system using vents, which allows temperature control. Use the vent control handles, to open or close the side vents for varying temperatures. The first time you use your new **Volcano**, you may notice some smoke coming from the fire chamber. This is normal and is the result of burning off the coating that protects the stoves during shipment.

Cooking Tips



Dutch Oven Cooking

When cooking with a Dutch oven, arrange the coals in a circle on the bottom. This will provide even heating to both the sides and the bottom of the Dutch oven. Using more than the suggested number of briquettes will generate unnecessary heat and may cause food to over cook or burn. Only use 8, 10, or 12 inch Dutch ovens.

Normally 12-14 briquettes will supply enough heat for Dutch oven cooking and will give you 1 to 1-1/2 hours of cooking time depending on the settings of the vents. Control of the vents is important and by using the vent you can extend the total cooking time. Usually no top heat is required unless you are baking, stacking Dutch ovens or browning. *(Many Dutch oven recipes require top heat. This depends on the type of food you are preparing).*

Stacking Dutch ovens is common on a **Volcano** stove, and ovens of various sizes can be stacked. When stacking ovens, charcoal is placed on the top of the inserted oven and the heat is radiated to the second oven above. You can then put coals on the top of the second oven to more evenly distribute heat. Don't place more than two Dutch ovens on top of the inserted oven as this will effect stability. You will find that the **Volcano** will allow you to use fewer coals than called for in recipes. Cooking in a Dutch oven will require some practice in determining the exact number and placement of the coals in the **Volcano** fire pit.

Boiling and Steaming

Other variations of preparation are boiling and steaming food in a large pot or wok. A large pot can be placed inside the unit on the heat deflector plate or on the top grill. Selecting a pot of the proper size will allow the pot to sit on the plate and still allow proper airflow. The flat surface of the Heat Deflector Plate will provide you with a very stable platform.

Barbecuing

Place 20-25 coals evenly in the **Volcano**, add the lighter fluid and ignite. Wait until the coals are white. This should take about 15 minutes. Lay the food to be cooked on the top grill. The food will be less likely to stick if a small amount of oil is applied just prior to putting the food on the grill.

Hint: Covering the food near the end of the cooking process will enhance flavor and help to reduce moisture loss.

Wok Cooking

The **Volcano** stove gives you the ability to stir-fry outdoors like a professional. With the top grill removed, any size wok from 12-inch and larger, can be used on the **Volcano**. The wok will sit securely on the rim or adjustable bolts.

Lowering the cooking temperature can be accomplished by closing the vents.

The temperature of the wok is also dependent on the distance from the fuel sources. If the temperature is too high, simply remove the wok from the unit temporarily. Higher temperatures can be reached by placing the Heat Deflector Plate in the center position in the stove and placing the coals on the Heat Deflector Plate.

Pan Frying

Follow starting procedure using 20-25 briquettes. They will be ready in about 15 minutes. Place a large cast iron frying pan on top of the top grill. Depending on the type of pan used, it will take 3-5 minutes for the pan to pre-heat. Preheating the pan prior to cooking will reduce sticking by searing the surface of the food. Adjusting the vents during cooking controls the temperature for normal pan-frying. Higher temperatures can be reached by placing the Heat Deflector Plate in the center position in the stove and placing the coals on the Heat Deflector Plate.

Grilling

Follow starting procedure using 20-25 briquettes. Any size grill can be used. A large grill such as 4' X 2' can be used by placing it across 2 **Volcanoes**.

Preheating the grill prior to cooking will reduce sticking by searing the surface of the food. Adjusting the vents during cooking controls the temperature for normal grilling. Higher temperatures can be reached by placing the Heat Deflector Plate in the center position in the stove and placing the coals on the Heat Deflector Plate.

***Go to www.volcanocorp.net for great recipes!**

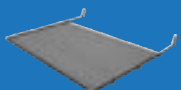
Volcano & Volcano II Accessories



Propane Attachment #30-301
Upgrade your Volcano to propane today. No modifications or tools required. Change from charcoal or wood to propane in seconds. Kit contains burner, cradle, heat deflector plate, quick connection hose and regulator.



Volcano Legs 20" #30-011
(For Volcano #10-100 only)
Strong, snap-on steel legs are powder coated to match your Volcano. Raises your Volcano to a cooking height of 25.5". Perfect for cooking while seated.



Utility Tray 7" x 10" #30-411
(For Volcano #10-100 only)
Mounts in the holes on the side of your Volcano. Chrome frame with aluminum tray holds spices, cooking tools and more.



Volcano Seasoning 8 ounces #30-040
All purpose Seasoning. A unique blend of herbs and spices adds great flavor to any recipe. Contains no MSG.



Log Cabin Cook Books #30-601 - #30-607
A variety of cookbooks for your individual taste. Choose from: #30-601 "Dutch Oven for beginners," #30-603 "Back to basics," #30-604 "Holidays & Traditions," #30-605 "Campfire Cookin'," #30-606 "Lewis & Clark" and #30-607 "1 Potato 2 Potato."



Heavy Duty Trivet 8" #30-010
Use inside pots, pans and Dutch ovens. Elevates food off pan bottom to circulate heat around your food for excellent results. Prevents food from scorching or sticking to the bottom of pan.



Propane Valve Adapter #30-390
Adapts the propane connector from full-size bottle to small one pound bottle.



Volcano Apron 30" x 33" #30-070
Commercial quality apron with screen printed logo. 65% polyester / 35% cotton blend white fabric.



Stacking Ring 11" x 2" #30-045
Stainless steel stacking ring provides an additional cooking surface when placed on a Dutch oven lid (with or without coals inside.) Place grill or cooking pot on top.



Big Dutch 12" #30-060
Lightweight and durable Dutch oven is made of food-grade aluminum. 14 quart capacity and weighs about 12 pounds.



Volcano Storage Bag #30-510
(For Volcano #10-100 only)
Water repellent, heavy-duty storage bag is ideal for transporting your Volcano and other accessories.



Wind Guard 15.5" x 8" #30-520
(For Volcano #10-100 only)
Use in windy or drafty conditions. Notches fit over adjustable bolts. Maintains and distributes heat evenly.



Handy Handle #30-020
Combination lid lifter and holder. Allows you to hang a Dutch oven lid on the side of your Volcano.



Roast Rack #30-050
Use to cook chickens, roast, ham, turkey breast and more. Place in bottom of large pan or Dutch oven.



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It'll Cook Anything!*

Volcano Warranty

Your Volcano Cook Stove is covered by a one (1) year limited warranty from the original date of purchase against any manufacturing or material defects (excluding paint). During this period of time, manufacturer will correct any defects or flaws associated with your cook stove by replacing or repairing defective parts. Freight charges will be the responsibility of the customer. Manufacturer will not be responsible for repair or replacement of equipment, which has been misused, abused or altered. This product is warranted to perform as described in its labeling and Volcano Corporation literature. Volcano Corporation disclaims any implied warranty of merchantability or fitness for a particular purpose and in no event shall Volcano Corporation be liable for consequential damages. Prior approval and a return of goods authorization (RGA) number are required for all returned merchandise. Any returned merchandise must be accompanied by a copy of the original purchase receipt.

Your Volcano Distributor

Rev. 06 2005

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