

The Snow Leopard Simmer Ring

Instructions for Use

The Snow Leopard Simmer Ring is an accessory that is used in conjunction with your FLAT CAT Snow Leopard Stove. When you place the ring on top of the stove, you lower the stove's power output by ~75% to around 75 watts. The Simmer Ring is great for making soups, pasta and rice dishes, but; is not designed for dry baking. **USING THE SIMMER RING TO DRY BAKE WILL DAMAGE YOUR WINDSCREEN!** Use the Epicurean Stove for Dry Baking in a Snow Leopard.



Simmering

1. Place the stove on the center of the heat shield
2. Add fuel (enough for boiling and simmering) and light the stove, you are ready to use start boiling water.
3. When you want to simmer, remove the pot and windscreen. Place the Simmer Ring over the stove (carbon felt side downward). The Simmer Ring should be level and lightly resting on top of the stove. Note that alcohol flames are practically invisible in the daylight so use caution when placing the Simmer Ring.
4. After placing the Simmer Ring onto the stove, the simmering level will be quite high as the stove is very hot. We recommend that you let the Simmer Ring / Stove assembly burn for a minutes before replacing the pot and windscreen. This will allow the stove time to cool down a bit providing more consistent simmer output. .

Warnings and Safety

- Only use stove outside in an area clear of flammable material. Do NOT use the stove in enclosed spaces (tent or cabin). Use the stove under adult supervision.
- This is a denatured alcohol stove; no other fuels can be used!
- Do not overfill your stove! While baking and simmering, you should use less than 1 oz. (30 ml) of fuel. With excessive amounts of fuel, you can damage your pot and melt your windscreen.
- Do not add fuel to a hot stove! The stove must be at room temperature prior to adding alcohol.
- The flame is difficult to see, use caution when removing the pot or checking the flame.
- In operation, all components of cooking system are hot and should not be touched.
- Alcohol stoves are one of the safest forms of heating food, however; all stove carry some risk. Proper operation is the key to safe operation