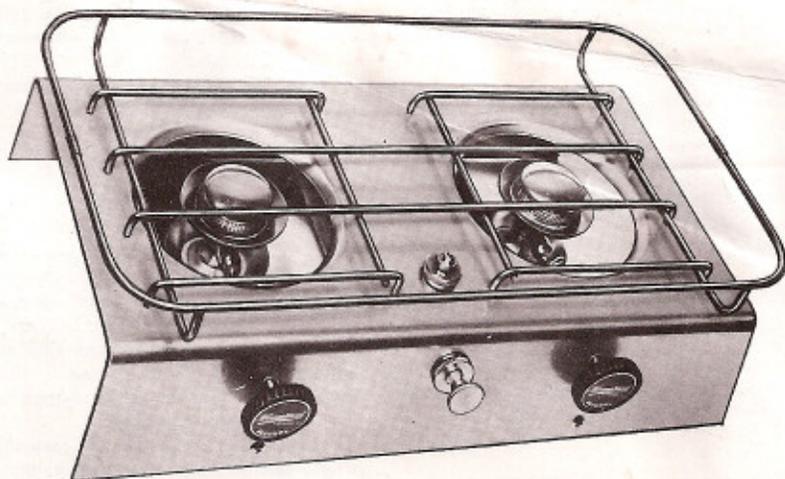




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HOMESTRAND ALCOHOL STOVE, Model 126

Instructions and Parts List



OPERATION INSTRUCTIONS

To Fill: Unscrew filler cap. Fill tank with denatured ethyl alcohol using a funnel. Replace cap. Filler cap is equipped with a safety valve and must not be replaced by any other type cap.

To Start: Pump 20 or more times to pressurize fuel tank. Pump is located at front of stove.

To Operate: Burners must be preheated to produce vaporized alcohol. Slowly open (counter clockwise) one burner at a time to allow alcohol to flow into priming cup below the burner body. Fill priming cup 3/4 full (about 1/4 oz). Shut off burner (clockwise) and ignite priming alcohol. When this alcohol is fully consumed, turn control wheel toward open position and light burner.

DO NOT PUT COOKING UTENSILS ON STOVE UNTIL BURNERS ARE FUNCTIONING PROPERLY.

CAUTION: FLARE-UP may occur during preheating and particularly if burner valve is opened before preheating is completed. Follow starting instructions very carefully. If flare-up occurs, shut off burner and re-start as per instructions "To Operate."

To Shut off Burner: Turn control wheel to extreme right. Release pressure in tank by loosening filler cap.

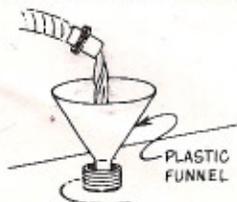
To Clean Burner Nozzle: Turn control wheel to extreme left position. This will automatically clean deposits from nozzle. Then return to extreme right.

DO NOT ATTEMPT TO FILL BURNER FLANGE – PRIMING CUP IS BELOW BURNER BODY

HOW TO LIGHT YOUR HOMESTRAND ALCOHOL STOVE

1 FILL TANK

FILL $\frac{3}{4}$ FULL WITH ALCOHOL



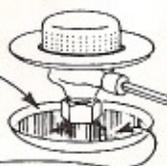
2 PUMP

PUMP 15-20 TIMES TO PRESSURIZE TANK



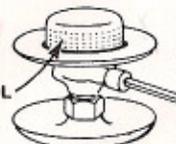
3 PREHEAT BURNER

OPEN VALVE MOMENTARILY TO FILL PRIMING CUP $\frac{3}{4}$ FULL THEN ... CLOSE VALVE AND LIGHT ALCOHOL



4 LIGHT BURNER

WHEN PRIMING ALCOHOL IS COMPLETELY CONSUMED OPEN VALVE AND LIGHT VAPORIZED ALCOHOL



CAUTION Never operate a liquid fuel stove unattended. If a burner should go out, it will cool off, and liquid fuel will escape.

EXCERPTS FROM NFPA No. 302 - 1972

CHAPTER 4. COOKING, HEATING AND AUXILIARY APPLIANCES

40. Open flame devices are more liable to promiscuous, unskilled or ignorant operation than any other boat equipment involving fire risk. It is therefore imperative that such items be selected and installed with the aim of minimizing personal and physical hazards.

41. Cooking Equipment.

411. Galley stoves shall be manufactured, approved and labeled for marine use. Printed instructions for proper installation, operation and maintenance shall be furnished by the manufacturer. A durable and permanently legible instruction sign covering safe operation and maintenance shall be provided by the manufacturer and installed on or adjacent to the consuming appliance, where it may be readily read.

(a) Stoves shall be installed in adequately ventilated areas to comply with Paragraph 113.

(b) Stoves shall be securely fastened when in use and when stored.

(c) Any burner system that may affect safety by reason of motion of the boat shall not be used.

(d) All woodwork or other combustible materials above stove tops and all woodwork or combustibles immediately surrounding stoves shall be effectively insulated with noncombustible materials or sheathing.

413. Alcohol, Fuel Oil and Kerosene Stoves.

(a) Either pressure or gravity fed burners are permissible.

(b) Fuel supply tanks shall be constructed of corrosion resistant metal with welded or brazed joints and fittings.

(1) Pressure tanks integrally installed with stoves shall withstand a test pressure of at least 200 pounds per square inch gage.

(2) Pressure tanks integrally installed with stoves shall be effectively protected from the heat of the burners.

(3) Pressure tanks for remote installation shall be approved and be able to withstand a test pressure of at least 100 pounds per square inch gage.

(4) Pressure tanks remotely installed shall be rigidly secured in an accessible location permitting convenient filling and pump operation.

(5) Gravity tanks shall be substantially secured and should be remote from stoves. In any event, they shall be so located or shielded that under continuous operation at maximum output, the temperature of contained fuel will not be substantially raised by heat from burners.

(6) No gravity tank shall have a capacity exceeding 2 gallons. Tanks of larger capacity shall be in accordance with Section 31.

(7) Gravity tanks should have provision for filling and venting outside galley space.

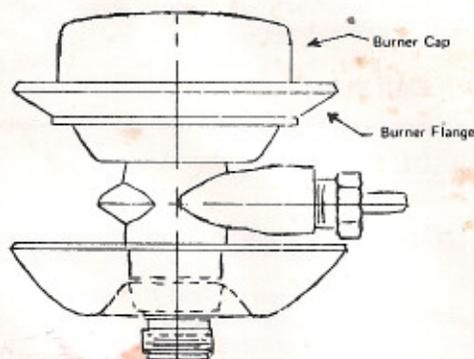
(c) When fuel tanks are remotely located, as is preferred for gravity feed systems, approved stop valves shall be installed close to tanks and fuel lines shall be installed with as few fittings as practicable between valves and stove connections.

(d) If solidified fuel is used, the containers shall be properly secured on a fixed base to prevent sliding or overturning in a sudden roll of the vessel.

CALIBRATION

If flame is orange or blue and pulsing, a calibration of the air/fuel ratio will be necessary.

To adjust the air/fuel ratio, with burners lit, hold burner flange with a pair of pliers and rotate the flange. This rotation should prove to be no more than 1 or 2 degrees of shift to achieve a steady blue flame.



SPARE PARTS LIST - MODEL 126

- H2234 TANK & BURNER ASSEMBLY
- H1675 TANK ASSEMBLY
- H1332 CHECKVALVE
- H1231 PUMP ASSEMBLY
- H1233 U-Cup

- H1333 FILL CAP
- H1221 PACKING

- H-1324 BURNER ASSEMBLY (2 req'd)
- H1123 SPINDLE ASSEMBLY
- H1323 CLEANING RACK
- H1117 NOZZLE
- H1128 INNER CAP
- H1127 OUTER CAP
- H2307 COPPER PACKING

- H1658 CONTROL KNOB & SHAFT ASSEMBLY (2 req'd)
- H1668 ESCUTCHEON CONTROL KNOB (2 req'd)
- H2302 SPRING CLIP (2 req'd)
- H1665 GRATE/GUARDRAIL ASSEMBLY