


# trangia®

Made in Sweden by Trangia AB  since 1925.



The handbook



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Simplicity. Quality. Reliability.



By Trangia AB  since 1925.



The Trangia products have been produced in the Swedish mountains since 1950. More than 60 years of development and refinement have gone into the Trangia windproof stove system and during this time components have been modernised and functions optimised. Our approach to quality has been fundamental in the manufacturing process, from choice of materials to the functionality of our products. Being close to the mountains of Jämtland in northern Sweden, practical testing in tough weather conditions has become a natural part of the company's operations. The original ingenious construction remains the key to the success of today's Trangia stove systems, along with the experience of four generations of a family-owned company. Experience that goes back 90 years to when the company was founded in 1925.

## The Trangia history

Trangia was founded in 1925 by John E. Jonsson. His passion for technology and his zeal as a designer were demonstrated at an early age. Rejecting life as a farmer, John and his father-in-law decided to start the company that for generations has been leading the Swedish windproof stove industry. They started out manufacturing household pots in aluminium. However, as the number of holidays increased for Swedish workers in the 1930s, the demand for camping equipment grew. Trangia decided to focus on the development of cooking products specifically for camping.

In 1938 John's two sons, Olle and Erik, started working with their father and 1951 the first prototype of the Trangia stove system was developed and launched. The idea was to build a compact and complete cooking system burning liquid fuel, as this was the most efficient form of fuel and also the easiest to use. In the 1970s, Erik's sons, Bengt and Lennart, joined their father at Trangia. Today Bengt is the CEO and Lennart is responsible for technical development. The company and its inventiveness have been passed down from generation to generation and in more recent years the 4th generation has started taking an active role in the company.

The name Trangia is derived from the village of Trång. John decided to remove the circle above the "å" and then add "ia" for "in aluminium". For decades, the name has been one of the outdoor market's strongest brands both in Sweden and internationally.







## The Trangia principle

Outdoor cooking is easy when you use a Trangia stove. The unsurpassed Trangia principle makes cooking possible in all weather conditions – even high winds and severe cold. The stoves are lightweight and they need no special care as they are hardwearing. The Trangia stove is reliable, without unnecessary parts that can break or be adversely affected by cold, plus it is quick to set up, and packs into a compact unit that takes up minimal space.

- The heart of the storm-proof stove system is the two-part windshield. The ventilation holes in the lower windshield are directed into the wind to increase the oxygen supply to the burner.
- The stove stands stable, with the pan on the supports recessed into the upper windshield. The supports are turned upwards when the frypan is used.
- It is a good idea to light the burner before putting the upper windshield in position.
- The combined frypan/lid can be put on top of the pan to speed up heating and save fuel.
- The Trangia spirit burner runs on Tenol, methylated spirits or liquid bioethanol fuels, which are cheap, safe and readily available.

## Burners & fuels

The Trangia stove can run on bottled gas, liquid fuels or bioethanol gels. Our range of products includes, in addition to the original spirit burner, a gas burner, a multifuel burner, a gel burner and purpose-made fuel bottles (0.3, 0.5, 1.0 l).

The Trangia spirit burner is easy to light regardless of the weather and wind. The spirit burner takes up little space and adds little weight. The simmering ring regulates the heat, and is used to save fuel or to extinguish the flame. In severe cold, Trangia's winter attachment can be used. This consists of a pre-heater that is filled with fuel, lit and placed under the burner together with a reflective plate as a base.

Following fuels can be used: Tenol eller T-röd (SE) • Methylated spirits or bioethanol spirit (UK) • Brennsprit (D) • Ethyl alcohol or Denature alcohol (USA) • Methyl alcohol or Wood alcohol (AU) • Alcool à brûleur (F) • Rødsprit (N & DK) • Gedenatureerde alcohol (brandspiritus) (NL) • Marinol-100 or Sinol (FI).

Fuel consumption: Allow generally 1.0 litres methylated spirits for cooking for 2 people per week. However, weather conditions can affect the consumption. The type of food you cook is another factor, e.g. boiled potatoes compared with instant mashed potato. Cooking times can also vary depending on altitude. It is always advisable to take spare fuel.





The gas burner is a high heat output unit resulting in fast boiling times and it keeps the pans soot free. It is a universal gas burner fitting all propane/butane gas cartridges with EN417 compatible threaded valves. These cartridges are available in most countries around the world.

The Multi-Fuel burner is a fast and safe cooking unit and is particularly suitable for extreme conditions, for example very low temperatures. The Multi-Fuel burner works with many different fuels, which is an advantage when travelling to different parts of the world (especially Africa, Asia and South America) where generally the only fuels available are Petrol, Kerosene and Aviation Fuel. Petrol is recommended for temperatures below  $-10^{\circ}\text{C}$ . Where possible high quality fuels, such as white gas or alkylate petrol, should be used as they are more reliable. Pre-heating can be done with Petrol or Spirits. The burner comes with a fuel bottle (0.6 litres), a pump, a multi-tool and a cover.

The gel burner consists of a cup that is used with gel or solid fuel. It has similar qualities to the spirit burner, but has a slightly higher heat output. It is safe and easy to use.

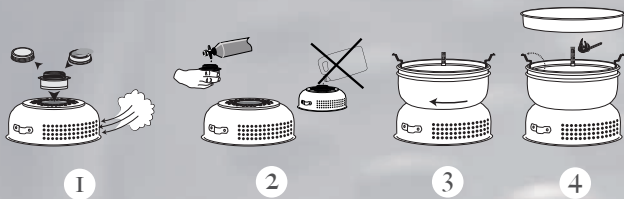
Make sure to read the instructions enclosed with the burners before using them.

## Care instructions

- For long life performance we recommend that you always handwash your Trangia stove. Do not use a dishwasher.
- Make sure all parts are dry before packing your stove into a compact unit.
- It is easy to keep the stove clean. Use the fuel left in the burner to heat a little water in the used pan, and the food residues will loosen. Wipe with paper, or wash up as usual if water is available. If you do not have a washingup brush, use moss, for example, or sand for scratch-resistant pans.
- To prevent any possible damage to the frying pan always place the clasp lock on the side of the stove.
- When using the stove be sure to remove the strap completely.

For more information visit the FAQ on [www.trangia.se](http://www.trangia.se).





## Bruksanvisning

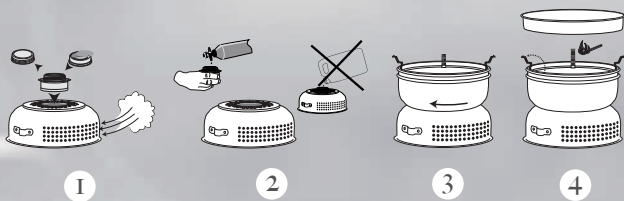
Lufthålen i nedre vindskyddet bör vändas mot vinden. Bästa effekt och minsta bränsleförbrukning erhålles i vindskyddat läge. Hakarna i övre vindskyddet fälls ned vid användning av kokkärnen. När stekpannan ska användas fälls hakarna uppåt. Stekpannan kan även användas som lock över kokkärnen för snabb kokning.

**Effekt:** 5 cl Tenol eller T-röd (ej bensin) kokar upp 1 liter vatten på 10-15 min. En fyllning av spritbrännaren (max 2/3-delar av höjden) brinner ca 25 min. Brännaren är försedd med skruvlock och en effektiv sparring = släckare. Vrid ut det bruna locket och sätt över brännaren när du önskar sparlåga.

**Släckning:** Sätt på sparringen med stängt lock. Försök att anpassa spritmängden efter behov.

**Varning:** Fyll aldrig sprit i brännaren förrän den är fullständigt släckt. Förvara brännaren i plast eller dylikt för att undvika korrosionsskador på kokkärnen. Använd endast alkoholbaserat bränsle (t.ex. T-röd el Tenol). Använd aldrig bensin eller andra oljebaserade bränslen, det kan orsaka allvarliga skador. Endast för utomhusbruk.





## Directions for use

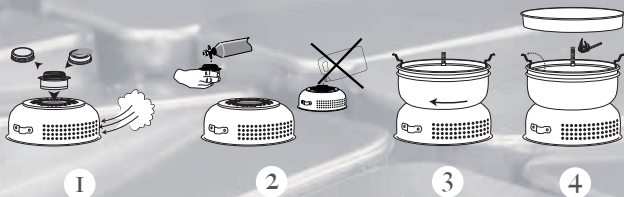
The air holes in the lower windshield should face into the wind. The optimum heating effect and the minimum fuel consumption will be obtained if the stove is used in a sheltered position. The hooks on the upper part of the windshield should be turned down when saucepans are used. They should be turned up when using the frypan. The frypan can also be used as a saucepan lid to speed up boiling.

**Capacity:** 50 ml spirits will boil 1 litre of water in 10-15 minutes. One filling of the burner (max. 2/3rds of its height) will burn approx. 25 minutes. The burner is provided with a screw cap and an efficient simmering ring that is also an extinguisher. Turn the brown lid and place it over the burner to simmer.

**Fuel:** Methylated Spirits (NOT PETROL).

**To extinguish:** Place the simmering ring on the burner with the lid closed. Try to fill with only the volume of spirits you expect to use.

**Warning:** Never attempt to pour spirits into the burner unless the flame is fully extinguished. The burner should be stored in a plastic bag or similar to prevent corrosion of the saucepans. Use alcohol based fuels only (such as methylated spirit). Never use gasoline or other petroleum based fuels as this may result in serious injury. Use outdoors only.



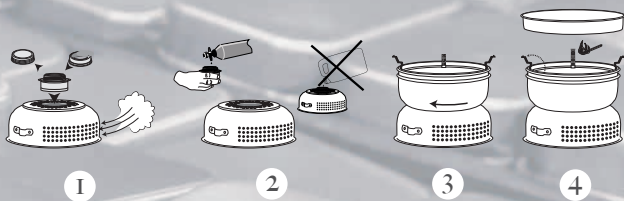
## Gebrauchsanweisung

In windgeschützter Lage ist die Leistung am besten und der Brennstoffverbrauch am niedrigsten. Die Luftlöcher im unteren Windschutz gegen den Wind richten. Oberen und unteren Windschutz fest miteinander verbinden. Bei Anwendung der Kochtöpfe sind die Haken am oberen Windschutz niederzuklappen. Die Bratpfanne kann auch als Deckel der Kochtöpfe dienen.

**Leistung:** 5 cl denaturierter Spiritus bringen 1 Liter Wasser innerhalb 10-15 Minuten zum Kochen. Eine Füllung des Spiritusbrenners (max.  $\frac{2}{3}$  der Höhe) reicht für eine Brenndauer von ca. 25 Minuten. Der Brenner ist mit Schraubdeckel und einem wirksamen Sparring = Löscher versehen. Wenn Sie auf Sparflamme kochen wollen, den braunen Deckel am Sparring seitlich verdrehen und auf den Brenner setzen.

**Löschen:** Sparring mit geschlossenem Deckel auf den Brenner setzen. Nach Möglichkeit die Spiritusmenge dem Bedarf anpassen.

**Warnung:** Nie Spiritus in den Brenner füllen, bevor er völlig erloschen ist. Brenner in einem Plastiksäckchen o.dgl. verwahren, um Beschädigungen des Kochgeschirrs zu vermeiden. Bei der Benutzung des Wasserkessels muß der Handgriff in senkrechter Stellung stehen. Vor dem Transport Kocher bzw. Brenner ausreichend abkühlen lassen. Verwenden Sie nur Alkohol basierende Brennstoffe (wie z. B. Brennspritus). Verwenden Sie niemals Benzin oder Petroleum basierende Brennstoffe, da dies zu ernsthaften Verletzungen führen kann. Nur im freien verwenden.



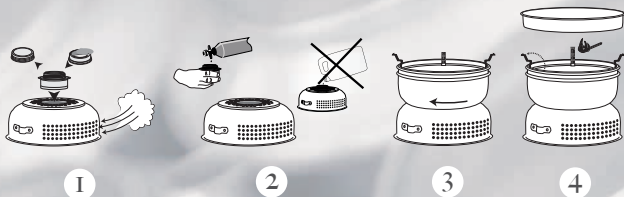
## Mode d'emploi

Le meilleur rendement, pour une consommation minimale, s'obtient dans un lieu abrité du vent. La grille du pare-vent inférieur sera tournée face au vent. Rabattre les crochets de la partie supérieure au moment de l'utilisation de la casserole; les relever lors de l'emploi de la poêle. Cette poêle peut servir de couvercle à la casserole.

**Rendement:** 5 cl d'alcool suffisent pour porter 1 l d'eau à ébullition en 10-15 min. La dose de remplissage du brûleur (aux 2/3 maximum) donne une durée de combustion d'env. 25 min. L'équipement du brûleur comporte un couvercle à vis et un couvercle réducteur-extincteur. L'extinction de la flamme s'obtient en plaçant ce dernier sur le brûleur et en faisant pivoter son disque brun. Pour éviter la suie, diluer l'alcool avec un peu d'eau (15% max.).

**Extinction:** Poser le réducteur disque fermé. S'efforcer de ne remplir le brûleur que suivant les besoins.

**Précautions importantes:** Ne jamais remplir le brûleur s'il n'est pas complètement éteint. Le laisser refroidir avant de remettre de l'alcool. Pour éviter les risques de corrosion sur la casserole, conserver le brûleur dans un emballage plastique ou similaire. N'utiliser seulement que les combustibles à base d'alcool (comme l'alcool à brûler). Ne jamais utiliser de combustibles à base d'essence ou de pétrole pouvant conduire à de sérieuses blessures. Exclusivement pour utilisation en plein air.



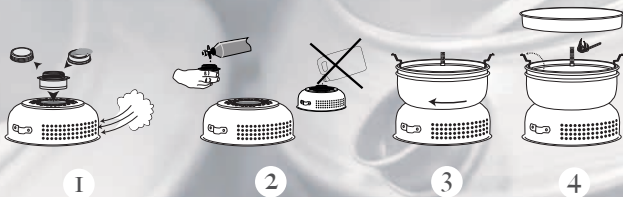
## Gebruiksaanwijzing

Uw Trangiakooktoestel is onder alle weersomstandigheden inzetbaar, ook bij storm en tijdens elk seizoen. Uit de wind is de prestatie het hoogst en het brandstofverbruik het laagst. Het Trangiakooktoestel alleen op een zo vlak mogelijke ondergrond gebruiken. De luchtopeningen van het onderste windscherm in de windrichting draaien. Het bovenste en onderste windscherm stevig aan elkaar bevestigen. Bij gebruik van de pannen de haken van het bovenste windscherm neerklappen, bij gebruik van de braadpan klapt men de haken omhoog. De braadpan kan ook als deksel dienen voor de pannen. De greep tijdens koken en braden niet aan de pan laten zitten.

**Prestatie:** 5 cl zuivere spiritus brengt 1 liter water binnen 10-15 minuten aan de kook. Eén vulling van de spirituscup (max.  $\frac{2}{3}$  van de hoogte) brandt ca. 25 minuten. De brander is van een schroefdeksel en een effectieve suddering e.g. doofring voorzien. Draai de bruine schijf naar buiten en zet het hem op de brander als een spaarvlam gewent is.

**Doven:** Plaats de ring met gesloten schijf op de brander. Probeer de hoeveelheid spiritus aan de behoefte aan te passen.

**Waarschuwing:** De brander nooit bijvullen voordat hij volledig gedooft is. De brander in een plastic zakje of een doekje doen tijdens transport. Dit om aantasting van de pannen te voorkomen. Bij gebruik van de ketel moet het hengsel in verticale positie staan. Voor transport geheel voldoende laten afkoelen. Gebruik alleen op alcohol gebaseerde brandstoffen (zoals methanol alcohol). Gebruik nooit benzine of andere op petroleum gebaseerde brandstoffen daar dit ernstige verwondingen tot gevolg kan hebben. Alleen buiten te gebruiken! een plastic zakje.



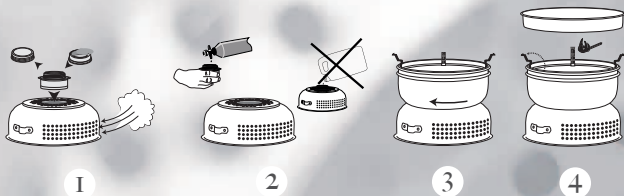
## Käyttöohje

Trangia-spriikeitintä voidaan käyttää joka säällä, myös kovalla tuulella, ja kaikkina vuodenaikoina. Parhaaseen tehoon ja pienimpään polttoaineenkulutukseen päästään kuitenkin tuulelta suojatussa paikassa. Tuulensuojan alaosassa olevat ilmareiät on käännettävä vasten tuulta. Tuulensuojan yläosassa olevat hakaset lasketaan alas keittoastioita käytettäessä. Paistinpannua käytettäessä hakaset nostetaan ylös. Paistinpannua voidaan käyttää myös keittoastioiden kantena.

**Teho:** 1 litra vettä kiehuu 10-15 minuutissa 5 cl:lla spriiä. Polttimellinen spriiä (enintään 2/3 polttimen korkeudesta) palaa noin 25 min. Polttimessa on kierrekansi ja uusi, tehokas säästöliekkirengas = sammutin. Käännä ruskea kansi auki ja aseta rengas polttimen päälle halutessasi tämän palavan säästöliekillä.

**Sammutus:** Aseta säästöliekkirengas kansi suljettuna polttimen päälle. Pyri aina täyttämään poltin vain tarvittavalla spriiäärillä.

**Varoitus:** Älä koskaan täytä poltinta, ennen kuin se on kokonaan sammunut. Anna sen kylmetä, ennen kuin lisää spriiä. Säilytä poltin muovissa tms, jotta keittoastiat eivät ruostuisi. Käytä ainoastaan alkoholipohjaisia (sprii) polttoaineita (esim. Marinol tai Sinol). Älä koskaan käytä bensiiniä tai muita öljypohjaisia polttoaineita, koska ne voivat aiheuttaa vakavan vamman. Vain ulkokäyttöön.



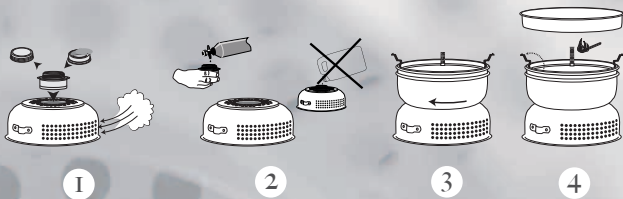
## Istruzioni per l'uso

Il risultato migliore ed il minor consumo di combustibile si ottengono comunque in luoghi riparati dal vento. I fori di aerazione del paravento inferiore devono essere rivolti controvento. I ganci del paravento superiore si abbassano se si usano i pentolini e si alzano per usare la padella. Per una bollitura più rapida, la padella, si può anche usare come coperchio per i pentolini.

**Rendimento del bruciatore:** 5 cl. di alcool sono sufficienti a far bollire 1 litro d'acqua in 10-15 minuti. Un pieno di alcool (massimo  $\frac{2}{3}$  della capacità del bruciatore) si consuma in circa 25 minuti. Il bruciatore è dotato di un tappo a vite e di un nuovo ed efficiente coperchietto che serve ad abbassare la fiamma e anche a spegnerla. Per abbassare la fiamma, svitare il tappo marrone e sistemare sul bruciatore. Per evitare la formazione di fuliggine, allungare l'alcool con il 10-15% di acqua, al massimo.

**Per spegnere il bruciatore:** applicare il riduttore, col tappo chiuso. Di volta in volta, cercare di usare una quantità di alcool non superiore al necessario.

**Avvertenza:** non aggiungere mai alcool senza aver controllato che il bruciatore sia perfettamente spento. Per evitare la corrosione degli utensili, il bruciatore va conservato in un contenitore di plastica, o di altro materiale del genere. Usare combustibili a base di alcol (come alcool denaturato). Non usare mai benzina o altri derivati del petrolio in quanto potrebbero causare gravi lesioni. Usare solo all'aperto.



## Instrucciones

Los orificios del aire en el paravientos inferior deben orientarse de cara al viento. El rendimiento óptimo y mínimo consumo de combustible se obtendrá usando la cocina en lugar resguardado. Los ganchos del paravientos superior deben dirigirse hacia abajo al usar cazuelas. Cuando se use la sartén se doblarán hacia arriba. Colocando la sartén boca abajo puede también usarse como tapa de cazuela para activar la ebullición.

**Rendimiento:** 5 cl de alcohol (NO GASOLINA) llevará a hervir 1 litro de agua en 10-15 minutos. Una carga del quemador (máx. a 2/3 de la altura) arde durante aprox. 25 minutos. El quemador lleva un tapón roscado y un nuevo aro economizador destinado a reducir la llama y también para apagarla. Retirando la tapa marrón y colocándola sobre el quemador se obtiene fuego lento.

**Para apagar:** Colocar el aro economizador con la tapa cerrada. Trate de adaptar la carga de alcohol a lo justo.

**Advertencia:** No intente nunca llenar alcohol en el quemador sin estar la llama totalmente apagada. Conviene preservar el quemador en una bolsa de plástico o similar, para evitar daños de corrosión en los utensilios de cocinar. Utilice solamente un combustible a base de alcohol (etanol, metanol). Nunca use gasolina u otros combustibles derivados del petróleo, pueden causar daños graves. Sólo está destinado para uso al aire libre.







## Outdoor cooking

Outdoor cooking must be simple. This requires planning before you start. Here is some advice on provisions:

- Choose provisions that do not need refrigeration and that will remain usable for the duration of your trip, e.g. smoked or dehydrated products.
- Avoid canned goods. They are unnecessarily heavy, and the empty cans must not be discarded in the countryside.
- Prepare before you leave by measuring out the ingredients for particular dishes, and premix where possible.
- Pack lighter by transferring food and ingredients from the shop's glass bottles and cans into bags and plastic bottles.

Good luck!



## Salmon casserole

2 pers.

4-5 potatoes  
1/2 onion  
1/2 dl creme fraiche  
100 g smoked salmon in thin slices  
2 tsp dried or fresh dill  
1 tbsp butter  
salt and pepper

Cut the potatoes in small cubes. Peel the onion and cut it in thin slices. Fry the potatoes and onion in half of the butter in your Trangia frying pan. When the potatoes are soft add the creme fraiche and stir. Finally add the salmon slices and make sure everything is hot. Let the rest of the butter melt in the casserole with the dish and add the dried dill. Salt and pepper to your taste. Ready to serve!





# Lentil and carrot stew

2 pers.

3 dl red lentils  
1 onion  
200 g crushed tomatoes  
2 shredded carrots  
100 g walnuts  
thyme and salt

Put the lentils in 4-5 dl of water with salt and boil under lid until the water is gone. Peel the onion, cut it in thin slices and fry it in some water. Add the crushed tomatoes when the onion is soft. When the tomatoes are warm, add the lentils and the carrots. Finally add thyme and salt to your taste and top it of with the walnuts. Enjoy!



## Chili con carne

2 pers.

200 g minced meat  
1 onion  
1 garlic clove  
1 chili pepper  
200 g beans (e.g. black beans or kidney beans)  
200 g whole tomatoes  
1 tbsp butter  
shredded cabbage for two persons  
paprika powder, cumin, salt and pepper

Cut the onion, garlic and chili pepper in small pieces and fry them in the butter together with the paprika powder and the cumin powder. Add the minced meat when the onion has softened. When the meat is cooked through, add the whole tomatoes and the beans. Salt and pepper to your taste. Let the dish get warm and serve it with some shredded cabbage!



Trangia AB, Alsenvägen 16, 830 47 Trångsviken, Sweden  
(+46) 0640 681330, e-mail: [info@trangia.se](mailto:info@trangia.se), [www.trangia.se](http://www.trangia.se)

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