

A hand in a dark sleeve is pouring water from a dark metal Trangia kettle into a metal cup. The kettle is tilted, and a stream of water is falling into the cup. In the background, a campfire is burning in a metal pot, with flames visible. The scene is set outdoors on a rocky ledge, with a misty, hazy landscape of hills and valleys in the distance. The sun is low in the sky, creating a bright starburst effect behind the hand. The overall atmosphere is warm and serene.

 **trangia**[®]

Made in Sweden  Since 1925

The Handbook

Innehåll

Quick Guide – how to use your stove 4



English 6



Svenska 7



Deutsch 8

Maintenance and care 9

Using a Trangia stove indoors 12

Burners 14

Stove dimensions 20

Tips & tricks 22

Recipes 24

History 26

Contact 28

Congratulations on your new Trangia Stove!

– Enjoy your stove and happy cooking outdoors

Did you know?

Your Trangia stove can be used with three different burners.

Learn more about them on pages 14–18.

S
P
I
R
I
T



G
A
S



S
O
L
I
D

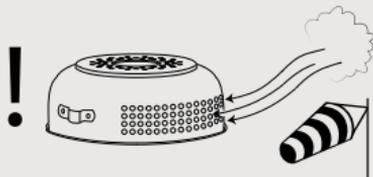


Upgrade your stove with accessories and spare parts. See our full range at www.trangia.se.

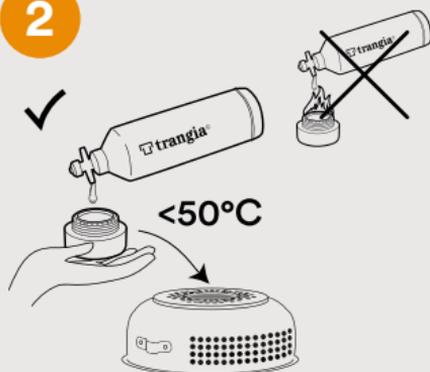
Quick Guide

1

Wind direction

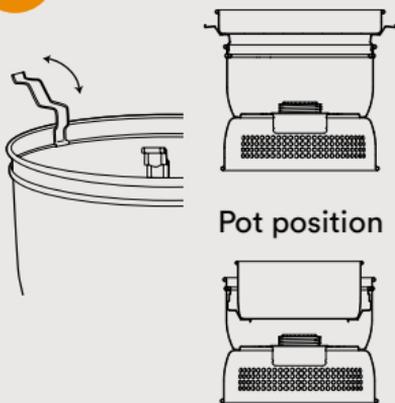


2



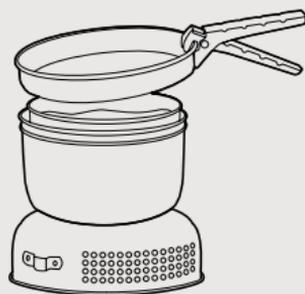
5

Pan position



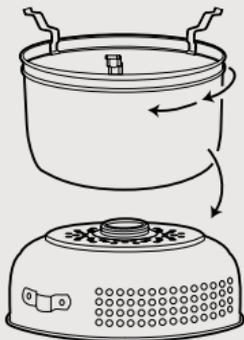
Pot position

6

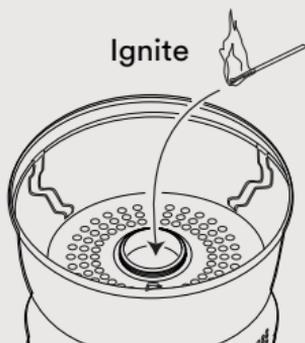


How to use your stove

3

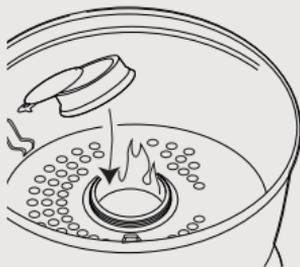


4

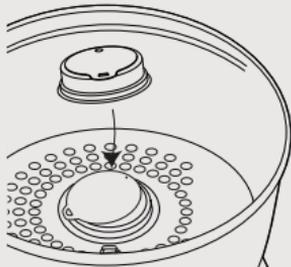


7

Regulate



Extinguish



Gas burner



Spirit burner



Quick Guide

– how to use your stove

- 1 PLACE THE LOWER WINDSHIELD** on a flat surface, away from flammable materials and sheltered from the wind as much as possible. Position the air holes so they are facing the wind and adjust the position of the stove if the wind changes direction.
- 2 FILL THE SPIRIT BURNER.** Never refill a hot burner. Check with your hand that the flame is out and the burner has cooled.
- 3 POSITION THE UPPER** windshield on the lower windshield and turn to fasten into place.
- 4 IGNITE THE BURNER.**
- 5 FLIP ALL THE HOOKS** down to use a saucepan or kettle, and flip them up to use the frypan.
- 6 USE THE FRYPAN** as a pot lid in upright position for more efficient cooking.
- 7 USE THE SIMMER** to regulate and extinguish the flame.

Never leave the stove unattended!

Snabbguide

– så använder du köket

- 1 STÄLL DET UNDRE** vindskyddet på plan mark, på avstånd från brännbart material och så vindskyddat som möjligt. Vänd hålen i vindskyddet mot vinden.
- 2 FYLL SPRITBRÄNNAREN.** Fyll aldrig på en varm brännare. Kontrollera med handen att lågan har slocknat och att brännaren har svalnat.
- 3 PLACERA DET ÖVRE VINDSKYDDET** på det undre vindskyddet och vrid för att de ska sitta ihop.
- 4 TÄND BRÄNNAREN.**
- 5 FÄLL NER ALLA HAKAR** för att använda en kastrull eller kaffepanna, och fäll upp dem för att använda stekpannan.
- 6 ANVÄND STEKPANNAN SOM LOCK** i rättvänt läge för mer effektiv matlagning.
- 7 ANVÄND SPARRINGEN** för att reglera lågan och för att släcka den.

Lämna aldrig det tända köket utan uppsikt!



Kurzanleitung

– so benutzen Sie Ihren Kocher

- 1 STELLEN SIE DEN UNTEREN WINDSCHUTZ** auf eine ebene Fläche, fern von brennbaren Materialien und so windgeschützt wie möglich. Richten Sie die Luftöffnungen zum Wind hin aus und passen Sie die Position des Kochers an, wenn sich die Windrichtung ändert.
- 2 FÜLLEN SIE DEN SPIRITUSBRENNER.** Füllen Sie niemals einen heißen Brenner nach. Prüfen Sie mit der Hand, dass die Flamme erloschen ist und der Brenner abgekühlt ist.
- 3 SETZEN SIE DEN OBEREN WINDSCHUTZ** auf den unteren Windschutz und drehen Sie ihn, bis beide Teile fest miteinander verbunden sind.
- 4 ZÜNDEN SIE DEN BRENNER AN.**
- 5 KLAPPEN SIE ALLE HALTERUNGEN NACH UNTEN,** um einen Topf oder eine Kanne zu verwenden, und klappen Sie sie nach oben, um die Bratpfanne zu benutzen.
- 6 VERWENDEN SIE DIE BRATPFANNE ALS DECKEL** in aufrechter Position für effizienteres Kochen.
- 7 VERWENDEN SIE DEN SPARRING,** um die Flamme zu regulieren und zu löschen.

Lassen Sie den Kocher niemals unbeaufsichtigt!

Maintenance *and care*

WE HAVE PUT TOGETHER some instructions for you to ensure safe trouble-free outdoor cooking and a long life for your stove. You can also find instructions and videos on our Youtube channel and website.



Packing and storing

– the easy way

- **MAKE SURE THE BURNER** is completely empty of fuel to avoid the risk of leakage.
- **STORE THE BURNER** in the yellow plastic bag to avoid corrosion.
- **PROTECT NON-STICK PANS** with the protective plastic sheet or the Multidisc.
- **POSITION THE STRAP** buckle at the side of the stove.
- **STORE YOUR STOVE** in a Trangia cover bag.
- **THE FUEL BOTTLE** is best transported in an upright position, such as in the side pocket of a backpack.
- **MAKE SURE ALL PARTS** are clean and dry before packing them away for storage.

Cleaning and caring

– to ensure many years of use

- **DO NOT STORE FOOD** in the pots or pans – they should be washed directly after use.
- **WASH POTS AND PANS** and other parts with regular washing-up liquid and a brush/soft sponge.
- **IF YOU NEED A LITTLE EXTRA HELP:** use steel wool or Scotch-Brite (NOT on non-stick pans).
- **NEVER PUT POTS,** pans or other parts in your dishwasher – the chemicals used in dishwasher detergent destroy the aluminum's surface.
- **CLEAN THE OUTSIDE** of your pots and pans as well. If you are using gas there will be almost no need for this, but petrol or alcohol-based fuel is more likely to leave a sooty residue. This is easy to clean off, however.





Using a Trangia stove indoors



CAMPING STOVES are designed for outdoor use. If you do need to use your stove indoors, for example during a power outage, please take note of the following:

- **READ THE USER INSTRUCTIONS** carefully and ensure that you know how to use the stove outdoors.
- **TEST USING YOUR STOVE** outdoors before first use and cook a complete meal to familiarise yourself with its operation and the handling of the burner and fuel.
- **MAKE SURE THE SPACE** you are in is well ventilated. Avoid small or enclosed spaces with poor ventilation. When used indoors, it is sufficient to keep a window slightly open.
- **PLACE THE STOVE** on a fire-safe surface, such as a baking tray.
- **MAKE SURE THERE** is sufficient free space above and around the stove to prevent anything from catching fire.
- **NEVER LEAVE** a lit stove unattended.
- **USE THE HANDLE** to position the supports and other parts once the burner has been lit.



User instructions are available on our website www.trangia.se

Spirit Burner

SPIRIT BURNER FOR ALCOHOL-BASED FUELS. Easy to use due to its simple construction. The simmer ring regulates the heat and is used to save fuel or to extinguish the flame. Works in all weather conditions. The spirit burner is compatible with all Trangia stoves.

ONE FILLING (approx. 100 ml, max 2/3 full) will burn for approx. 25 minutes. In temperatures below 0°C, the Preheater can be used for increased efficiency and shorter cooking times.

ART. NO: 602500

WEIGHT: 110 g.

FUEL: Alcohol-based fuel.

EFFECTIVE OUTPUT: 1150 W/3900 BTU.

BOILING TIME: Approx. 10 minutes for 1 litre of water. This varies according to weather and quality of fuel.

FITS TO: Trangia Stove 25 & 27, Trangia Triangle, Mini/Micro.



- **USE TRANGIA'S** fuel bottle that has a safety closure and easy-pour feature.
- **EMPTY THE BURNER** when you have finished cooking. Do not store fuel in the burner.
- **NEVER REFILL** the burner with fuel before it is completely extinguished and has cooled down.
- **BE ABSOLUTELY 100%** sure the stove is not burning or still warm if pouring fuel back into the bottle.
- **ONLY USE** alcohol-based fuel – never petrol or other oil-based fuel.

Gas Burner Storm

THE GAS BURNER IS EASY to use, has a fast cooking time and keeps the pans clean and soot-free. Gas is a clean fuel with high energy output. It requires no priming or pumping. The gas burner is perfectly adapted for the Trangia stove and Trangia Triangle. It fits all propane/butane gas cartridges with threaded valves according to the international standard EN417. For trouble-free use and advice on cleaning and care, read the instructions provided with the burner.

GAS CONSUMPTION: approx 190g /h, turned on at full power. A gas cartridge of 230 g burns approx. 1.5 hours.

ART. NO: 772527

WEIGHT: 170 g.

FUEL: Propane/isobutane gas, Propane/butan gas.

EFFECTIVE OUTPUT: 2300 W/7850 BTU.

BOILING TIME: Approx. 3.5 minutes for 1 litre of water.

FITS TO: Trangia Stove 25 & 27, Trangia Triangle.



- Made in Sweden.
- Easy to fine tune the flame.
- 100% spare parts available.
- Slim valve for easy installation in the Trangia stove.



Solid Fuel Burner

THE SOLID FUEL BURNER IS A simpler type of burner that consists of a cup with lid that is used with gel or solid fuel. Suitable when traveling and you have simple cooking needs – for example, if you only need to boil water or if you want to avoid gas cartridges or liquid fuel.

THE SOLID FUEL BURNER IS compatible with all Trangia stoves. Gel and tablets can also be used as fire starters for the campfire. The availability of these fuels varies depending on country.

ART. NO: 602400

WEIGHT: 18 g.

FUEL: Gel or solid fuel tablets.

EFFECTIVE OUTPUT: Varies widely depending on fuel used.

BOILING TIME: Approx. 7 minutes for 1 litre of water (gel).

FITS TO: Trangia Stove 25 & 27, Trangia Triangle, Mini/Micro.



Fuel available all over the world

A LIST OF FUELS and what they are named in different countries is available on our website: trangia.se/en/fuel-list



25

LARGE

Stove dimensions



27

SMALL



Tips & tricks



BRING AN EXTRA STOVE

A Trangia Triangle with burner gives you the opportunity to cook as you do at home – with several heat sources at the same time.



PLATE 20

Four plates can fit under the stove inside the strap. In the picture a Trangia stove 25 Large. In stove 27 Small, you can put them on top of the frying pan.



OUR MULTI DISC

Disc that can be used in multiple ways, including as a colander, cutting board, base for use on snow, lid after cooking and transportation protection for frypan.



LARGE BILLY'S

With the supports in the raised position, you can use our large billy if you want to cook for many. 4.5 L to 25 series and 2.5 L to 27 series.



PRE-HEATER TO THE SPIRIT BURNER

In low temperatures, you may need to preheat the spirit burner for optimal efficiency. The pre-heater heats the burner with its fuel and makes it bloom quickly to full effect. Perfect to use already from outdoor temperatures of +5 degrees.



A SMART ACCESSORY

The Pan stand enables the use of smaller pots in the Trangia stove. Place inside the windshield on the supports.



MORE ABOUT BILLY'S...

You can also pack the whole stove in your billy when you are done.

Join our **TRANGIA+ CUSTOMER CLUB** to get the latest news.

TRANGIA MOMENT

Walnut tacos

Servings: 2

Preparation: 10 min

Cooking: 10 min



INGREDIENTS

2 dl walnuts

300 g carrots (2 medium size)

2 dl water

15 g taco spice mix

Oil for frying

Tortilla bread and taco filling of choice

METHOD

1. Finely chop the walnuts.
2. Peel and grate the carrots.
3. Fry in oil and add the water and taco spice mix.
4. Simmer until the walnuts have absorbed all the water and softened.
5. Serve with tortilla bread of choice and your favorite taco fillings.

Tip!

Nathalie recommends coriander, lime, cherry tomatoes and pickled red onion.

Spicy hot chocolate

Servings: 2

Preparation: 0 min

Cooking: 10 min

INGREDIENTS

4 dl milk

1 pinch chili flakes

50 g dark chocolate (70%)

Cacao for dusting

METHOD

1. Warm the milk and chili flakes on low heat for 5 minutes.
2. Break the chocolate into pieces and blend into the milk.
3. Dust with cacao before serving.



Trangia Moment
The Outdoor Cookbook
Art. no: 801610

History

100 years 1925–2025

Trangia's journey began in 1925 when John E. Jonsson and his father-in-law founded the company. In the beginning, they produced household pots used by farmers and workers. The Swedish holiday reform in the 40's led to Swedes having more free time, which increased the demand for camping equipment. The company's focus shifted from kitchen utensils to outdoor products.



John E. Jonsson

Trangia has since then become one of the outdoor industry's strongest brands, both in Sweden and around the world. Generations of scouts, mountain hikers and outdoor enthusiasts have cooked their meals on a Trangia stove. Today, 100 years later, still made in Trångsviken in northern Sweden. Proudly owned by the fourth generation of the Jonsson family.

*Med kärlek
från Trångsviken*



Lasts a lifetime.
Or three.

Contact us



Customer Support

For questions or help with your Trangia products please contact our support team:

+46 (0)640-681 335 | customersupport@trangia.se

Social media

 [@trangia_sweden](https://www.instagram.com/trangia_sweden)  [@trangia.sweden](https://www.facebook.com/trangia.sweden)

Visit us

You will find our brand store with highly qualified staff and a complete range of Trangia products directly from the factory. Right by the E14 highway in the village Trångsviken in Jämtland.

Factory Store and Museum

Alsenvägen 12, 835 96 Trångsviken, Sweden
+46 (0)640-681 335

Head Office and Factory

Alsenvägen 16, 835 96 Trångsviken, Sweden
+46 (0)640-681 330 | info@trangia.se

www.trangia.se