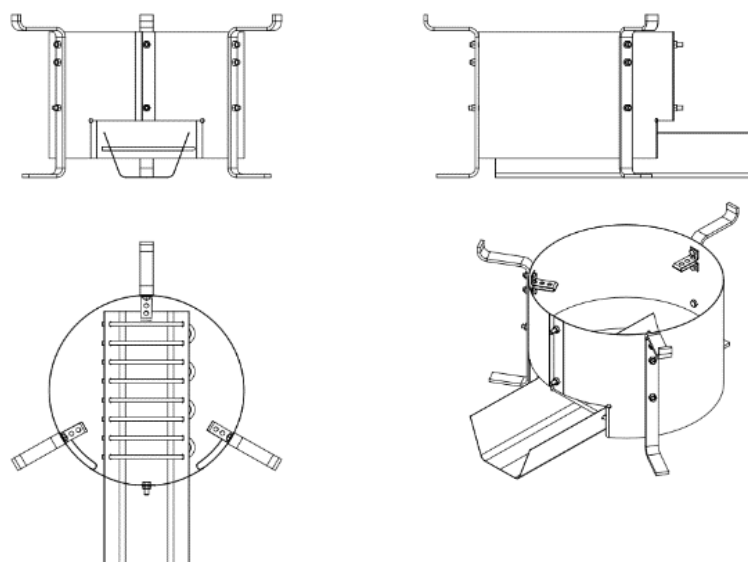


A new tripod for multifunctional use of the Ben Stove

I recommend a new design for the Ben Stove's tripods instead of the earlier tripods which stand inside the stove shell. The new tripod is screwed to the outside of the stove shell. It provides (like the previous designs) a 3 cm clearance of the lower edge of the stove shell from the floor for access of primary and secondary air to the firewood on the stove grate.

The new tripod is designed at its upper ends in such a way that it can hold not only a pan but also a large heating plate (made of steel, cast iron, stone, ceramic), for example for baking flatbread.

To continue using the Ben-Stove for cooking with a pot, three pot supports are screwed onto the inside of the stove shell. A perforated stainless-steel strip, which can be easily bent into the desired shape, is particularly suitable as a material for these pot supports.



*Drawing 4.1: Ben-P for large pan (courtesy Quirin Möller)
The three pot supports on the inside of the stove shell made of commercially available stainless steel perforated strips also allow pots to be used.*