

# Adding a Wind Shield to a Portable Gas Stove

Author—Craig Quinn , September 2018

Van—Golf Savannah 499 (2016)

Category— Cooking

I like to cook outside my van and having an external kitchen was a big tick when purchasing our Golf Savannah 499. However windy conditions can make cooking on the gas stove difficult hence the need to investigate methods of shielding the flame against excessive wind.

I had seen people using a ring around the gas burner and tried to source something suitable without success. The gas burner needs just the right amount of oxygen to burn cleanly and efficiently so the aim is to reduce the effect of wind without restricting the flow of oxygen.

On my gas stove I had a height of 40mm to play with and a diameter of between 90mm and 135mm around the burners. I found that I needed to consider also the diameter of the smallest cooking item I would be using, a small kettle. A diameter of 130mm appears to be a good compromise.

I hunted the aisles of the hardware store looking for low cost possible solutions in steel or aluminium that would allow air flow or could be easily worked to suit.

Plasterboard edging looked suitable and I picked a particular profile that might work. Lots of holes looked good for air flow and the edge strip was light enough to work with using hand tools. A length of 3m cost less than \$10. I found I was able to easily bash the strip flat and then bend to shape around a fruit tin. This way I could trial different diameters around the gas burners.

A diameter of approx. 130mm gave good results. Smaller diameter resulted in better shielding from wind but restricted air flow causing the gas to burn yellow. Pop rivets completed the fixing and the shields are now ready for use.



Plaster board edge strip



Flattened strip bent to shape ready to trial a diameter



Finished wind shields installed in the gas stove