

# Frequently Asked Questions

- **What Fuel Can I Use?**

Jetboil is compatible with valves made to the EN417 specification, a standard adopted by manufacturers throughout the world. Please note that the product has not been tested with every different type of fuel canister, and we cannot claim safe operation with any canister other than our [Jetpower brand of fuel](#). However, if you are unable to find our fuel out on the trail, the following fuel has the same mixture and valve as ours: Brunton, Gigapower, MSR, Primus and Snowpeak.

- **Does Jetboil Work in Cold Weather?**

All canister stoves suffer a performance drop in cold weather. The colder the fuel, the lower the vapor pressure, and the lower the burner output. As far as the fuel, the output pressure in any canister stove is governed by the temperature of the gas inside the canister. As temperature drops, so does pressure. The result can be noticeably longer boil times and difficulty lighting the burner with the built-in piezoelectric ignitor. Jetpower's lower firing rate reduces canister cooling and increases performance. Jetpower fuel, with propane, helps to mitigate cold weather problems.

When temperatures drop below freezing, canisters typically need to be kept warm in a coat pocket or sleeping bag so they're ready to use. We suggest that you keep the canister in a warm pocket between uses and remove it immediately prior to heating your food. Insulating the canister by not setting it on a cold surface also helps. We have had mountaineers use Jetboil stoves up to 8,000 m (26,000 ft.) on Mt. Everest and love them. The pressure in the canister is directly proportional to ambient temperature and as the canister gets colder, the pressure drops and therefore the heat output from the burner drops. However, by keeping the canister warm before use, it is possible to use the stove with reasonable performance even when the ambient temperatures are at and below 0 Fahrenheit.

Placing the canister on or in a small piece of foam to keep it insulated from snow will also help. Altitude in itself is not so much of a problem: the pressure difference between the canister and the environment is also greater for any given temperature, so the effective gas flow rate is higher even when the canister is cold. The reduced oxygen causes the burner to burn richer, which is also helpful in the cold. Finally we do suggest that you always carry an extra canister and keep it warm to swap out with a cold one when necessary and always carry matches or lighter as a backup.

If you are looking to use your cooking system in temperatures colder than 45 degrees Fahrenheit, please check out our [MiniMo](#), [Sumo](#) and [Joule](#) cooking systems. These systems feature our advanced Jetboil Regulator Technology to deliver consistent heat output down to 20° F (-6° C).

- **Can I Carry My Jetboil on a Commercial Airplane?**

Yes, although you'll have to leave your fuel at home. While the FAA allows you to travel with your camping stove ("Camp stoves can travel as carry-on or checked luggage only if empty of all fuel and cleaned such that vapors and residue are absent. Simply emptying the fuel container is insufficient as flammable vapors remain. TSA recommends you ship these ahead of time as they are frequently confiscated due to fuel vapors"), Federal law prohibits airlines from taking compressed gas cylinders on board. Please check our [Jetboil Dealer Locator](#) for a list of retailers near your destination. As always, when in doubt, please check with the specific airline you are traveling with for complete rules and guidelines.

\* Please note that Hawaiian Airlines does not allow stoves of any kind, used or new, to be checked or carried on.

- **How to Use a Coffee Press?**

Tips:

1. Always turn the burner off before adding coffee grounds.
2. Make sure the strainer basket is screwed on to the stem with the flat/non-concave side facing up.
3. Use very hot water, but not necessarily boiling water. Look for lots of little bubbles clinging to the bottom and side of the cup, some steam and some movement at the surface of the water.
4. After you add to your grounds, poke them a bit to get them moist.
5. Wait 3 minutes before you plunge the press down to make sure the grounds have been well-steeped.

- **How to Clean a Jetboil Vessel?**

Your best bet is to boil a 75/25 solution of water and white vinegar in your vessel for a few minutes. Use a non-metallic scrub pad to work off any residue. A paste of baking soda and water works well, too.

It's best not to put it in the dishwasher, as the FluxRing could get damaged. Definitely do not use powdered detergent, which may contain lye and will damage the vessel's surface.

- **What Causes the Rust Ring at the Bottom of my Cup?**

A rust ring can form inside the companion cup if the Jetpower canister is wet or stored while the cup is damp. Though unsightly, this rust ring will not adversely affect your cooking system's performance. To remove the rust, gently clean the cup with a non-metal scrubby, such as a Scotchbrite sponge with a mixture of baking soda and water. To prevent the rust from re-appearing, store your Jetpower canister upside down in the cup, with the black cap on. This keeps the canister ring off the damp bottom of the cup, eliminating the cause of the problem.

- **What does the FluxRing do?**

This patented technology captures the heat of the burner and directs it into the contents of the FluxRing® cup or pot, rather than into the air as waste. The FluxRing® heat exchanger makes it possible to heat a conveniently shaped vessel with extremely high efficiency.

- **What's the Big Deal About Fuel Efficiency?**

Fuel efficiency translates to weight, space, and money savings. Since Jetboil is up to twice as efficient as conventional stoves, you can take half as much fuel on your trip, thus saving weight. In fact, our Jetpower fuel canister, with 100 grams of fuel, boils as much water with Jetboil as competing stoves do with their big 227 gram canisters. The other big benefit is space savings, since Jetpower canisters nest conveniently inside the cooking cup.

- **What Is Hard Anodized Aluminum?**

Anodizing is a process by which a layer of extremely hard aluminum oxide is applied to the surface of aluminum. This layer protects food from bare aluminum and helps protect the surface from wear. That said, even anodized surfaces eventually wear, and we recommend that you use non-metallic utensils and low-abrasion scrubbies with your Jetboil. When packing a Jetpower canister inside the cooking cup, we recommend that you dry the cup well and separate the two with a layer of cloth to prevent scratches. Keeping the fuel cap on the canister also helps reduce wear by eliminating any movement of the canister or burner base within the cooking cup.

- **Why is Jetpower Fuel Better Than Some Other Fuels?**

Jetpower fuel contains a blend of propane and iso-butane. Propane provides higher vapor pressure to the fuel which means better performance in cold weather. Iso-butane provides more constant pressure as the fuel level gets low. The Jetpower fuel canister is also designed to stow conveniently within the cooking cup.

- **What is a JetLink port?**

Built into the side of the Jetboil Genesis and the HalfGen and Eureka! Spire, Spire LX and Gonzo Grill is a patent-pending port that allows you to expand your camp kitchen and power it from a single source. Daisy link Eureka! and/or Jetboil stoves together and create a 4, 6 or 8 burner stove like you have at home. (Don't forget your 20 lb. tank hose and JetLink hose!)

The JetLink hose allows connection of multiple Jetboil/Eureka! propane stoves via JetLink port to be run off of a common fuel source and regulator. Use this hose to 20 lb. tank hose to quick-connect your Jetboil or Eureka! multi-burner stove to a 20 lb. tank!

The Eureka! Ignite and Ignite Plus stoves have a Jetlink input port. They must be the last line in a JetLink chain of linked stoves, they cannot be the starting point.