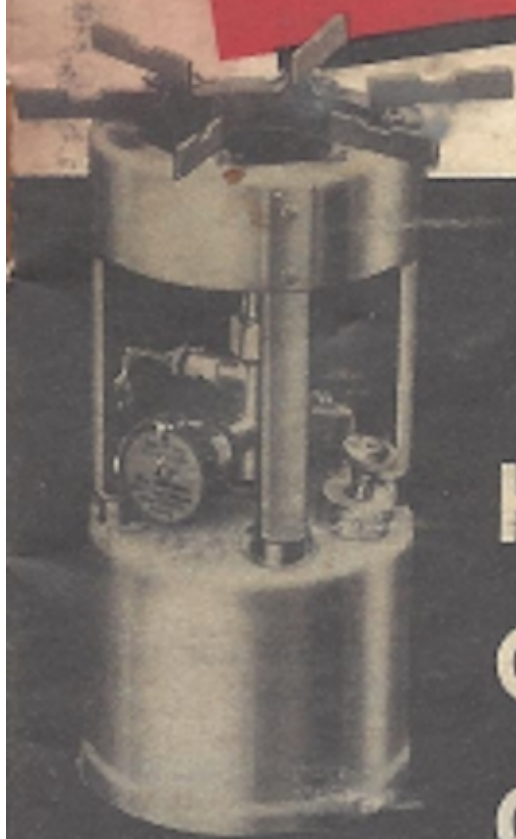


Coleman
"G.I." POCKET
STOVE



A
HANDBOOK
On Its
Operation
and
Many Uses

Coleman "G-I" POCKET STOVE

QUALITY BUILT for Years of Efficient Trouble-Free Service!

● Skillfully engineered — carefully manufactured — amazingly efficient! Originally designed by Coleman engineers as a Military Burner for the Armed Forces, it now has been improved and styled for civilian use.

In its ability to "take it" when the going was rough; in its superb performance under the most adverse conditions, this great outdoor stove proved itself all during the war. Made of brass and stainless steel, with aluminum case, it will serve you well and long.

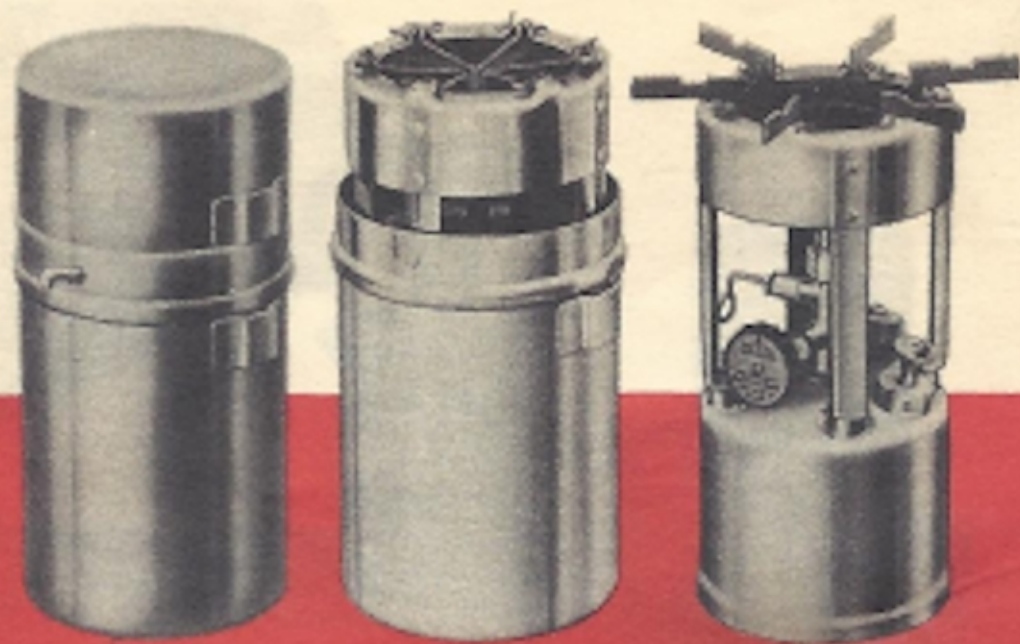
The Coleman "G-I" Pocket Stove meant hot food for thousands of tired Yanks during the war.



Burns Any Kind of Gasoline--- White or Leaded!

The Coleman "G-I" Pocket Stove represents a most remarkable engineering achievement—the development of the Special Coleman Burner, the first of its kind that successfully burns either white or leaded gasoline.

Since it burns the same fuel used in your motor car you are sure of finding fuel available wherever you go. The Coleman Burner produces 5,000 B.T.U. heat units per hour. Boils a quart of water in eight minutes.



Helpful Operating Information

A. TO SET UP STOVE

Remove Utility Cups.

Turn Grate Bars out to make full sized grate.

B. TO FILL STOVE

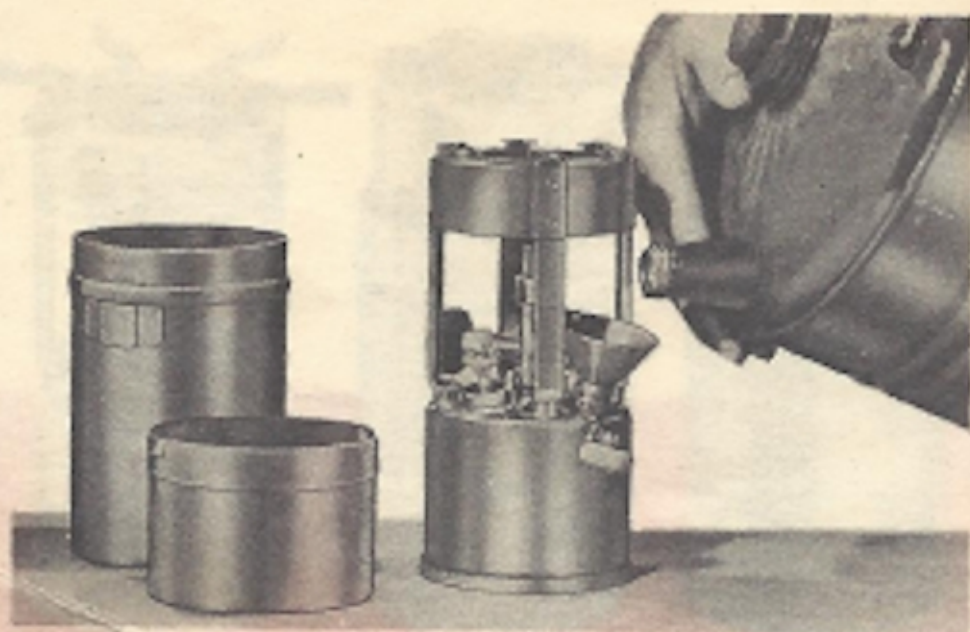
Be sure Fuel Control Valve is tightly closed. Turn the Valve Wheel to the right.

Remove Filler Plug and fill Tank with fresh clean gasoline. Filling is made easy by use of the small funnel. Use Non-Leaded Gasoline when available. Burns leaded gasoline satisfactorily, however adequate ventilation must be provided to avoid effects from lead fumes.

Do not tip Burner while filling. Always set it flat on its base.

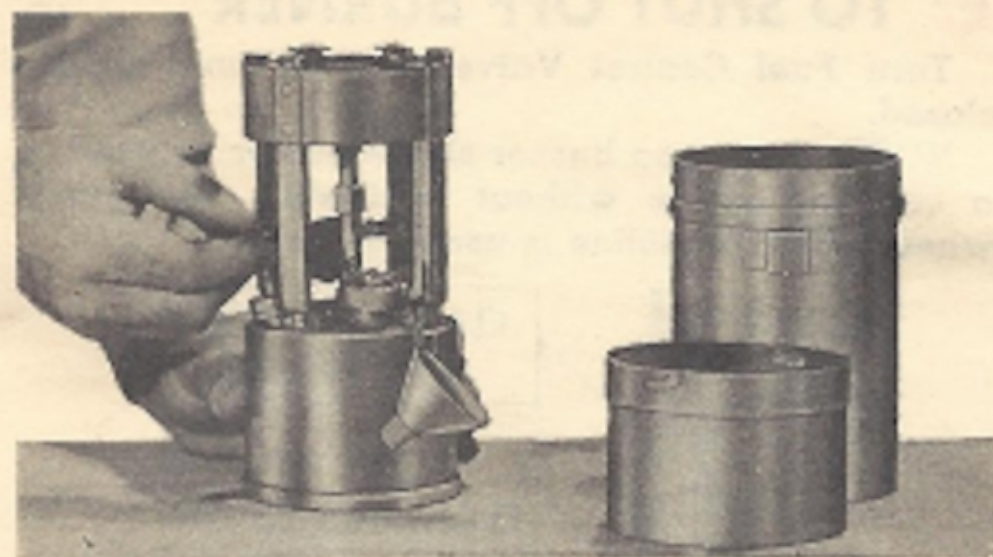
As soon as Tank is filled, replace Filler Plug Cap and tighten firmly with fingers.

To remove dirt and impurities we suggest the use of the No. 0 Coleman Filtering Funnel when filling tank.



C. TO PUMP AIR PRESSURE

See that Fuel Control Valve is closed, then unscrew Pump Handle by turning it two turns to left. Place thumb over the hole in the top of Pump Handle and pump 25 or 30 full strokes of air into the Tank. Push the Pump Handle in all the way and screw it to the right until it is tight. Additional pressure should be added later while burner is generating.

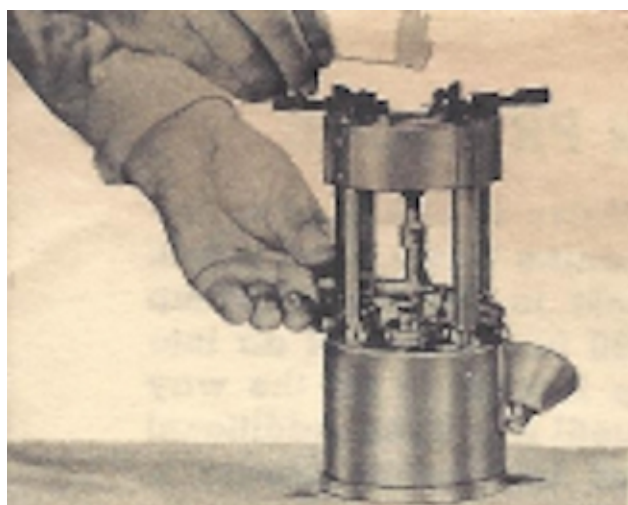


D. TO LIGHT STOVE

First — Clean Gas Tip in Vaporizer by revolving, several times, the Cleaner Needle Lever located above the Valve. Always stop Lever in DOWN position.

Second — Open Fuel Control Valve a quarter turn to left. After a few seconds apply lighted match at top of Burner Head. In extremely low temperatures allow Burner Head to become moist with gasoline before applying lighted match. 5 to 10 minutes are required for complete generation.

Under some conditions flame may blow itself out. Just relight. Flame will soon settle down to steady blue color.



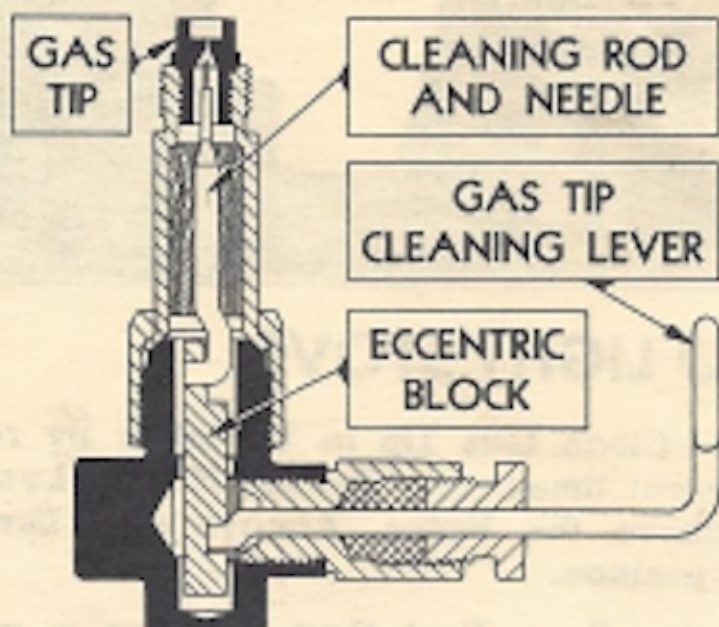
Third — After flame burns steady for 2 or 3 minutes, open Fuel Control Valve AS FAR AS POSSIBLE.

Several strokes of the Pump must be added to replace air used in generation.

E. TO SHUT OFF BURNER

Turn Fuel Control Valve to right until tightly closed.

NOTE: Any open burner should never be used in a confined space without ventilation, especially when leaded gasoline is used as fuel.



F. VAPORIZER ASSEMBLY

The length of time a Vaporizer can be used without cleaning or replacement is determined by the type of fuel used. When gasoline is vaporized and burned, a residue of carbon is formed from the gum content of the fuel. If anti-knock compound (lead) is added to gasoline, a residue of BOTH car-

bon and lead will accumulate in the Vaporizer. The use of regular (unleaded) gasoline will greatly increase Vaporizer life. Anti-knock gasoline can be successfully used; however, more frequent cleaning or replacement of Vaporizer will be required.

TO REMOVE VAPORIZER—Remove the Burner Head by turning counter clock-wise.

Be sure Fuel Control Valve is closed. Unscrew the Jamb Nut at the base of the Vaporizer — hold the Valve Body so it will not be loosened in Tank.

Lift Vaporizer Tube straight up and unhook Gas Tip Cleaning Needle.

TO CLEAN VAPORIZER—Remove Filler Screen and scrape all carbon from inside of Vaporizer. Do not force anything through Gas Tip hole as this will increase size of opening. If a new Filler Screen is available, insert in Vaporizer tube; however, old screen may be cleaned and re-used if care is used in unrolling and re-rolling. Screen must be rolled tightly around Cleaner Rod before being put back into Vaporizer to insure proper lighting.

TO REPLACE VAPORIZER—Turn Tip Cleaner Lever up and hook Cleaner Rod in hole of Tip Cleaner Eccentric Block. Now turn Tip Cleaner Lever to down position. Replace Vaporizer Tube and Filler Screen over Cleaner Rod and tighten firmly on Valve Body with Vaporizer Jamb Nut.

G. KEEP BURNER CLEAN

To clean Burner Plate:

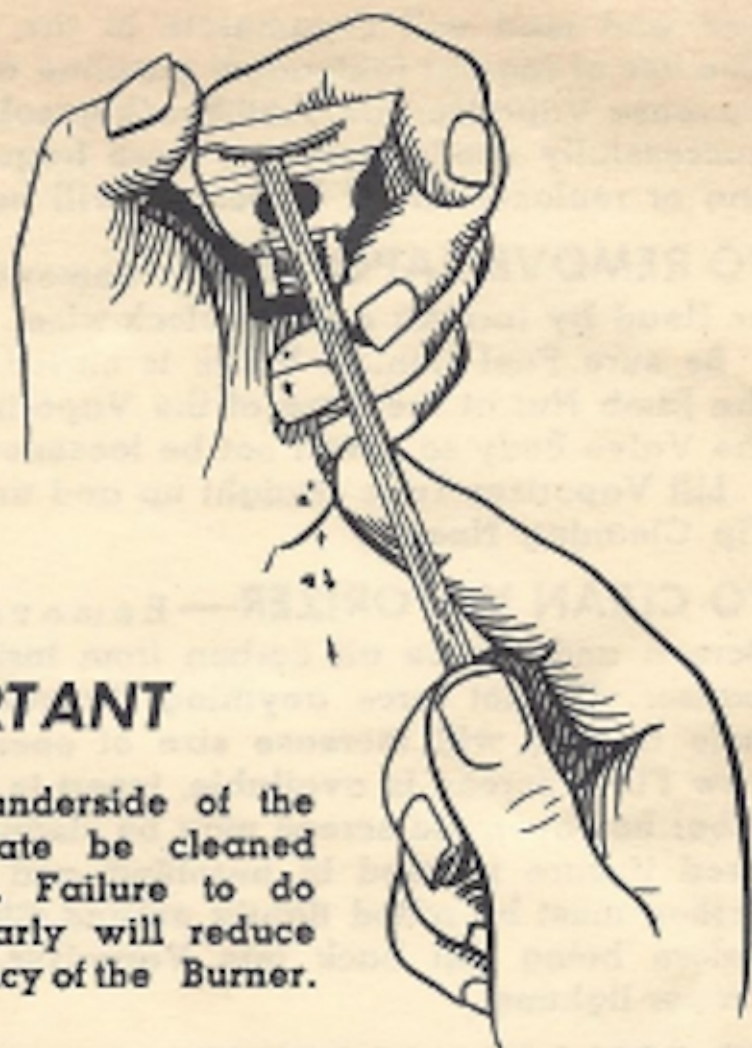
First — Unscrew and remove the Burner Head.

Second — Insert a sharp stick or wire through the hole in the bottom of the Burner Head to clean or scrape carbon accumulation off the underside of the Burner Plate.

Third—Replace and tighten firmly on Vaporizer.

IT IS IMPORTANT

that the underside of the Burner Plate be cleaned frequently. Failure to do this regularly will reduce the efficiency of the Burner.



I. KEEP TANK CLEAN

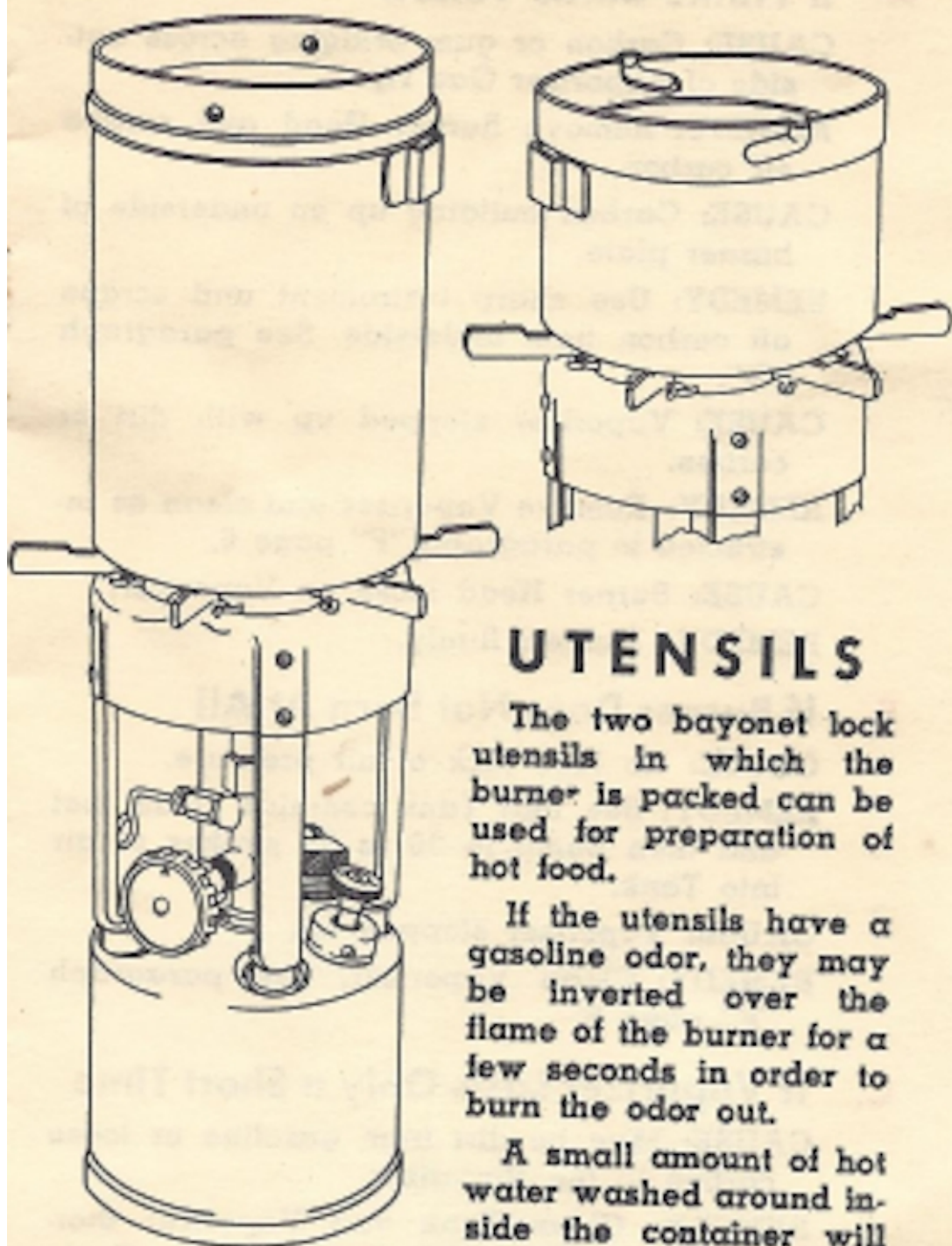
For best results it is recommended that the Tank be thoroughly cleaned frequently. This removes dirty gasoline, water and residue which would otherwise clog the Vaporizer and cause difficulty in operation.

To clean, simply remove the Filler Plug and drain Tank through Filler Plug opening.

Your burner will light easier and better on fresh gasoline.

If the burner is to be stored away or not used for sometime all fuel should be removed from the Tank.

On account of the seal tube construction, which provides sufficient air space in the Tank, all fuel cannot be removed through the Filler Plug opening. Therefore, all fuel should be removed by allowing burner to burn dry.



UTENSILS

The two bayonet lock utensils in which the burner is packed can be used for preparation of hot food.

If the utensils have a gasoline odor, they may be inverted over the flame of the burner for a few seconds in order to burn the odor out.

A small amount of hot water washed around inside the container will likewise remove odor.

SUGGESTIONS

About Care and Use of Your Coleman Burner Model 530

A. If Flame Burns Yellow

CAUSE: Carbon or gum bridging across outside of Vaporizer Gas Tip.

REMEDY: Remove Burner Head and scrape off carbon.

CAUSE: Carbon building up on underside of burner plate.

REMEDY: Use sharp instrument and scrape off carbon from underside. See paragraph "G".

CAUSE: Vaporizer stopped up with dirt or carbon.

REMEDY: Remove Vaporizer and clean as instructed in paragraph "F" page 6.

CAUSE: Burner Head loose on Vaporizer.

REMEDY: Tighten firmly.

B. If Burner Does Not Burn At All

CAUSE: No fuel, lack of air pressure.

REMEDY: See that Tank contains clean fuel and then pump in 30 to 35 strokes of air into Tank.

CAUSE: Vaporizer stopped up.

REMEDY: Clean Vaporizer. See paragraph "F" page 6.

C. If Vaporizer Lasts Only a Short Time

CAUSE: May be dirt from gasoline or loose carbon in the Vaporizer.

REMEDY: Clean Tank and Vaporizer thoroughly—strain gasoline when filling Tank.

D. If Built-in Pump Does Not Work

CAUSE: Pump Leather may be dry.

REMEDY: Remove Pump Plunger and soften Pump Leather with oil.

CAUSE: Pump Leather worn out.

REMEDY: Put in a new Pump Leather.

CAUSE: Ball in Check Valve is stuck.

REMEDY: Remove the Pump Plunger. Insert screw driver in the Pump Barrel and unscrew, then remove the Check Valve. Wash Check Valve thoroughly in gasoline and replace. If the Pump still does not work, replace the Check Valve with a new one.

TWO THINGS TO DO WHICH WILL HELP THIS COLEMAN "G-1" POCKET STOVE GIVE YOU BETTER SERVICE AND LONGER SERVICE

1. Always use a good grade of fresh, clean gasoline. Use non-leaded gasoline when available. Burns leaded gasoline satisfactorily; however, adequate ventilation must be provided to avoid harmful effects from lead fumes.

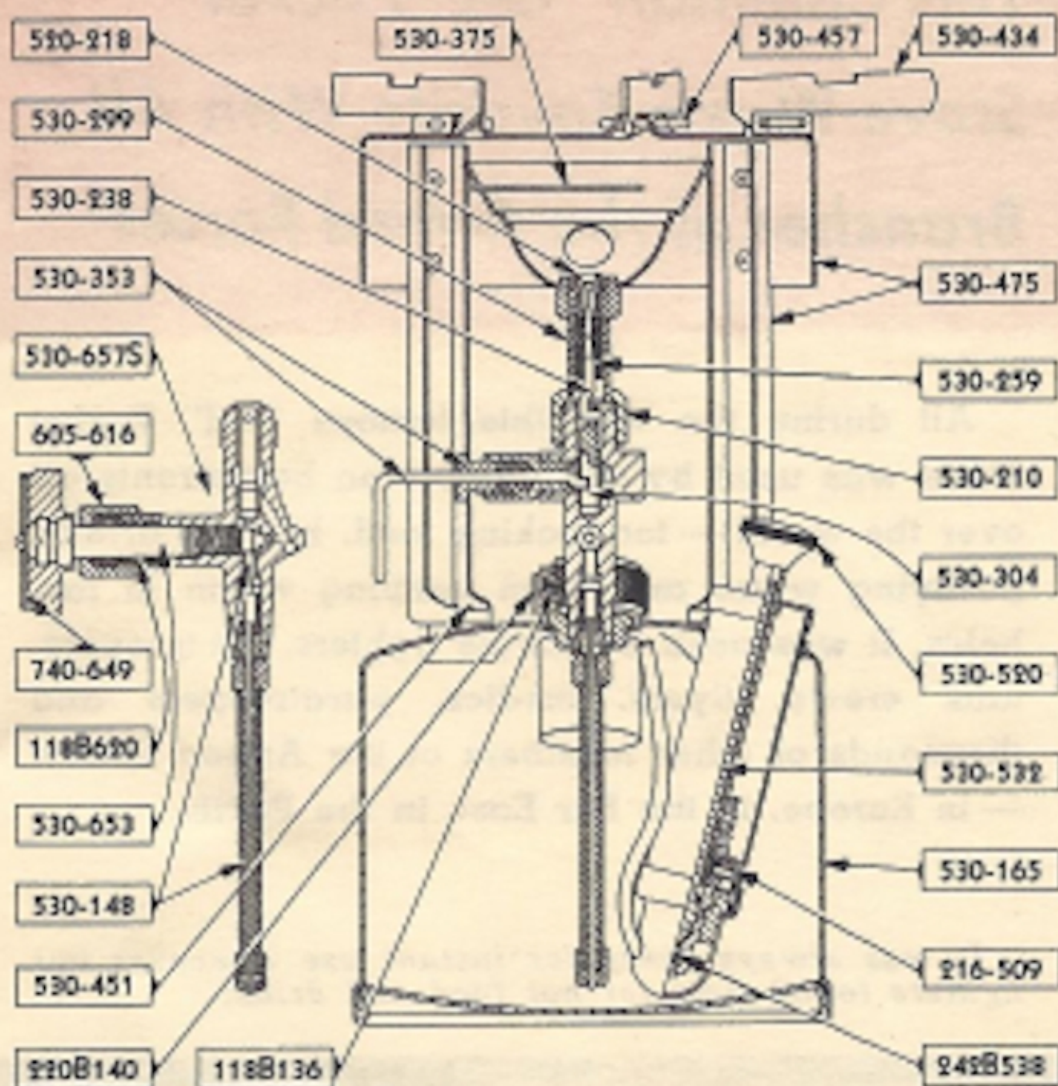
2. Read and carefully follow instructions given in this Direction Folder. If you will do this, you will avoid difficulties that result from improper operation and which are due to no fault of the product.

PARTS LIST for

Coleman**"G-I" POCKET STOVE**

<i>Order by Number</i>	<i>Part Name</i>	<i>Net Retail Price</i>
118B136	Filler Plug Gasket.....	\$.03
118B620	Valve Stem Packing03
216-509	Pump Leather06
220B140	Filler Plug Complete54
242B538	Check Valve21
520-218	Gas Tip (Marked "+")09
520-457	Cotter Key03
521-619	Direction Disc09
530-148	Fuel and Air Wire Complete..... (Fuel Tip marked "O")	.54
530-165	Tank Assembly	5.25
530-210	Jamb Nut09
530-238	Cleaner Rod15
530-259	Filler Screen15
530-299	Vaporizer Complete54
	(Gas Tip Marked "+")	
530-304	Eccentric Block09
530-353	Tip Cleaner Stem Complete.....	.24
530-375	Burner Head63
530-434	Grate Bar12
530-451	Frame Channel Screw2 for	.03
530-475	Frame Assembly	1.65
530-484	Utility Cup, Small.....	.81
530-485	Utility Cup, Large.....	1.50
530-507	Pump Cap Clip.....	.09
530-520	Pump Plunger Complete51
	(less Air Stem)	
530-532	Pump Air Stem21
530-653	Valve Stem Complete66
530-657S	Fuel Valve Complete	2.55
530-909	Funnel with Chain39
530-950	Wrench21
605-616	Pack Nut15
740-649	Valve Wheel21

Prices Subject to Change



WARNING

For Longest Service — For best Service use only genuine Coleman Parts and Accessories on this Coleman Appliance.

Each individual part is designed to exact precision to work perfectly with all other parts; therefore, only Genuine Coleman Parts and Accessories can be trusted to give satisfactory service.

The use of other than genuine Coleman Parts and Accessories invalidates the Coleman Guarantee.

This Coleman "G-I" Pocket Stove Was a Favorite With All Branches of the Armed Forces

All during the war this famous "G-I" Pocket Stove was used by our fighters on battlefronts all over the world — for cooking food, heating drinks, purifying water and even keeping warm in fox-holes. It was used by jungle fighters, ski-troopers, tank crews, flyers, medics, paratroopers and thousands of other members of the Armed Forces — in Europe, in the Far East, in the Pacific.

It was always ready for instant use whenever our fighters found time for hot food and drink.




The Grandest Little Outdoor Stove You Ever Touched a Match to . . .

You'll want this Coleman "G-I" Pocket Stove along on every outdoor trip. Can't be beat for use on picnics — backyard snack parties — bicycle, canoe and hiking trips — vacations and motor journeys. It's the perfect pal for your hunting, fishing and camping trips. Fine for heat and making hot drinks in a duck blind or tent. A handy extra stove for cabin, trailer or houseboat. Ready in a jiffy for use anywhere. Just turn the valve, light the burner, start cooking.

Bacon, eggs and coffee in a jiffy—any time anywhere you go.





**Easy to Carry As a
Quart Size Can of
Food . . .**

Slip the Coleman "G-1" Pocket Stove into the pocket of your hunting coat . . . glove compartment of your car . . . corner of the picnic basket. Compact and neat in its telescoping aluminum case — overall size, 8 $\frac{5}{8}$ inches high; 4 $\frac{1}{2}$ inches in diameter. Net weight, 3 lbs.

Overall size, set up ready for cooking: 8-11/16 inches high; 4-3/16 inches in diameter. Net weight: 2 $\frac{1}{4}$ lbs.

A hot picnic lunch quickly and easily prepared.



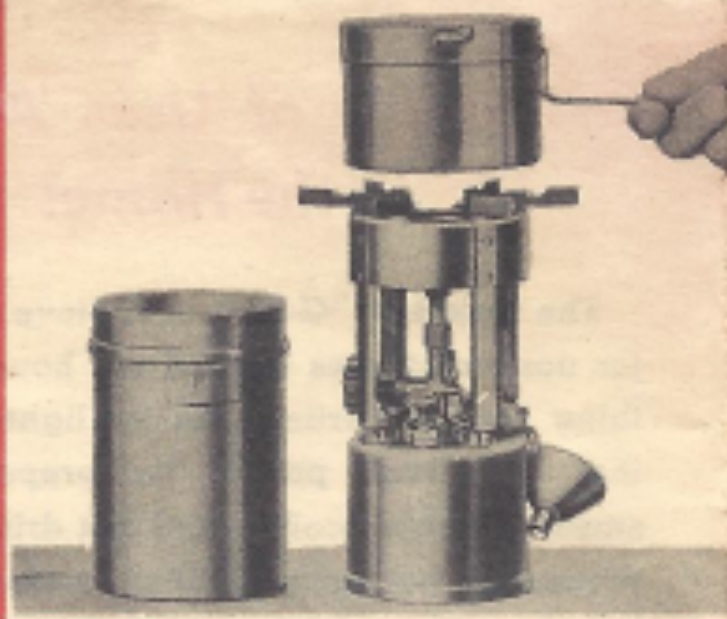
Dozens of Uses Around the Home!

The Coleman "G-I" Pocket Stove comes in handy for dozens of uses around the house. It's just the thing for summertime use for light cooking out on the cool back porch; for preparing backyard snacks, making coffee and hot drinks. It's fine for preparing hot soup, boiling water, warming the baby's milk, and for special sickroom needs.

You'll find many uses for it in your recreation room and work shop to heat the glue pot or soldering iron. On many occasions when heat is wanted quickly, the "G-I" Pocket Stove provides a source of portable heat ready instantly at the touch of a match.

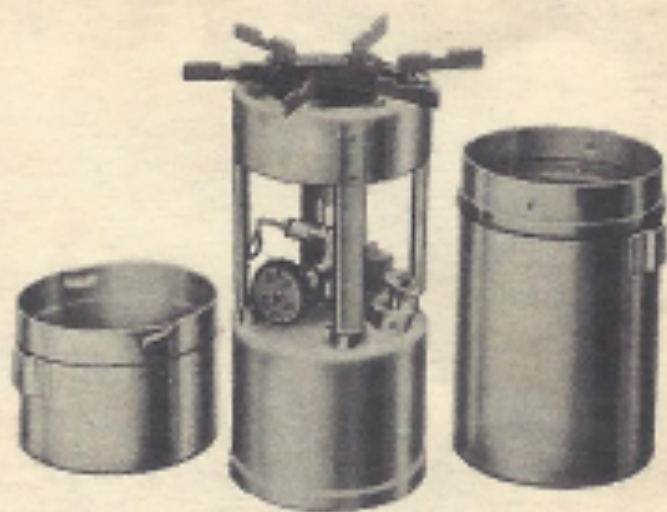


Two-piece telescoping case makes two handy cooking utensils. Handy double-duty wrench slips into slot on both top and bottom sections as handle for utensil cups when used for cooking.



Plenty of space for frying pan to lay steady on the six unfolded grid arms which form an area $6\frac{1}{4}$ inches in diameter.

Ready for quick-cooking action—a cup for coffee—a pot for food.
Larger cup—capacity 3 pints.
Smaller cup—capacity $1\frac{1}{2}$ pints.



SPECIFICATIONS

Two-piece aluminum telescoping carrying case. Brass, nickel finished, fuel fount. Holds one pint of fuel, enough for 3 to 3½ hours operation. Special Coleman Burner made of brass and stainless steel — instant-lighting; 5,000 B.T.U. heat units per hour. Built-in air pump. Hand operated filler plug, easily removed for filling. Long-life generator, easily cleaned; cleaning lever operates needle which automatically cleans gas tip; insures continuous operation. Frame and folding grates of stainless steel, will not rust or corrode.

Hot food and drink along the trail.





Coleman FLOODLIGHT LANTERNS

Brighten the night wherever you go, on hunting, fishing and camping trips. An instant-lighting Coleman Lantern is necessary equipment on all outings. Floodlights 100-ft. area with brilliant dependable light. Defies wind, rain, snow, sleet, and keeps on burning. Safe — can't spill fuel even if tipped over. Gives more than 40 hours lighting service per gallon fuel. Three models.



Model
242C
Single
mantle;
12½ in.
high;
weight
3 lbs.

The Coleman Company, Inc.

Wichita 1, Kansas

Los Angeles 54, Calif.

Philadelphia 8, Pa. (Terminal Commerce Bldg.)

Honolulu, T. H.

Toronto, Canada