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Solostove size guide

Solo Stove's fire pits have gained immense popularity in recent years due to their unique features that make outdoor gatherings more enjoyable. These fire pits are known for being ruggedly-built, easy to use and portable, which makes them a favorite among many consumers. The company's smokeless technology is one of the standout features of Solo Stove's products. This technology eliminates the nuisance of smoke, making it possible to enjoy a warm and cozy fire without the discomfort of smoke in your face. The Texas-based brand offers a range of products beyond its core fire pit lineup, including pizza ovens, patio heaters, camp stoves, and various accessories. However, when most people refer to Solo Stove, they're talking about their fire pits. But did you know that there are multiple models available to suit different needs and situations? In this article, we'll explore the Ranger, Bonfire, and Yukon models, helping you decide which one is best for your needs. All Solo Stove Fire Pits Have in Common Signature 360° Airflow: This proprietary ventilation system uses perforations throughout the fire pit to provide fresh oxygen to the base of the fire while pumping superheated oxygen to the top of the flame. This results in a hotter and more efficient flame with minimal smoke. 304 Stainless Steel Construction: Every Solo Stove fire pit is made from 304 stainless steel, which makes them extremely durable and resistant to heat. They're also lightweight and easy to carry around. The Solo Stove Yukon is the largest of the three fire pits, with a diameter of 27 inches, making it suitable for burning multiple logs at once and producing ample heat. However, its weight of over 41 pounds makes it more difficult to transport compared to the Ranger and Bonfire models. It's unlikely you'll need a lot of heat at the beach, even late into the night. So, the Ranger or Bonfire Solo Stove would be excellent choices to spice up your beach party. There's something special about food cooked over an open flame - it just tastes better! Any one of the three Solo Stoves would work great for cooking, but you'll have to consider the size and how much you can cook at once. A popular combo is pairing the Hub with a cast iron cooktop. We compared the cooking surfaces and found that the Ranger's comes in at around 160 square inches - not too big, but manageable. The Bonfire and Yukon, however, have the same large cooking surface of about 247 square inches, which is roughly 55% more than the Ranger. To put it into perspective, a standard Weber Spirit 210 has a massive 360 square inch cooking surface. So, if you want to cook for a crowd, either the Bonfire or Yukon would be your best bet. They're all great options, though - just choose one that fits your needs. The Bonfire is super versatile, but the Yukon is perfect if you don't plan on moving it around much. Whichever one you pick, it'll provide plenty of warmth and fun for you and your guests! - Tim

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