


Lion Cub Stove

A variation on Larry Winiarski's 16 Brick Stove and Crispin Pemberton-Pigott's Lion Stove



I had been waiting all Summer to use my brother's StoveTek stove to do some experiments. While searching a reference for someone on the stoves list I ran across a video of Larry Winiarski's 16 Brick Stove. I had seen the reference before, but had not seen the video. After finally watching it, I had found the answer to my problem. I have a firepit with walls made from pavers. I would make my own 16 brick stove.

I also wanted to build one of Crispin Pemberton-Pigott's Lion Stoves, so I decided to make a simple modification to the 16 Brick Stove. I went outside and in the space of five minutes had put together the Lion Cub Stove.



First I laid down 3 full and 2 half pavers.
The middle full paver is offset to form
the fuel feed shelf and ash pit/primary air inlet.




Then 3 full pavers
to form the combustion chamber walls

Now 3 full pavers and one half paver to start the flue.



Next, the first layer of 4 full pavers



A photograph showing a stack of red bricks. The stack consists of three layers of bricks. The top layer has two full bricks. The middle layer has one full brick and one half-brick. The bottom layer has two half-bricks. The bricks are resting on a bed of grey gravel. In the background, there are some white vertical posts and a black wheel. The text "Two more layers of 4 full pavers and I am ready to start testing." is overlaid on the image in white with a black outline.

Two more layers of 4 full pavers
and I am ready to start testing.



Sticks in the fuel feed



Kindling and shredded paper in the flue



Oops, no matches. Back to old flint and steel.....and a propane torch

I boiled a gallon and a half of water in about one hour. It would have been much more efficient with a skirt.

I have experimented with wind baffles for the air inlet and added and removed layers of pavers to adjust the draft.

I put a crudely modified 14.5" Weber Kettle barbecue on top of the flue, sealing the gap with fiberglass insulation. After adjusting the height of the flue (it needed to be taller for more draft), it worked great.

It is about as finicky as the StoveTek. It will take some time to work out all the bugs and make modifications and work out more bugs. Sound familiar?

Try it out yourself. Use whatever you have available: pavers, bricks, cinderblock, flue tile. Don't be hesitant. It isn't rocket science, but it can be.