



Partner Steel Cook Partner (USA)

Perfection is often gauged not by how much can be added to something, but when nothing else can be taken away. In the case of the Cook Partner by Partner Steel in Idaho, its simplicity is, in fact, perfect. The all-aluminum case makes the stove extremely light, while the simple box construction also ensures excellent strength and durability. Designed as an outfitter stove, the construction reflects its intended use, with every detail favoring durability and reliability. A wide handle, made from bent aluminum rod, makes the stove easy to transport, and the twist-lock latch pulls the lid down tight. The two burner knobs are recessed within the case for protection, as is the all-brass gas fitting.

Opening the lid reveals nearly perfect welds, several of which are stitched along two mating aluminum flats, which is no easy task. Two 15,000-BTU burners are welded to the stainless steel cooking surface. The stove construction results in two mating components: the case assembly and the grill/burner assembly. There is little set-up required; just open the lid, connect the gas line, and if the conditions warrant, deploy the windscreen.

While the Cook Partner might just be the perfect expedition stove, it is not without a few minor grumbles—such as the design of the windscreen hinge and support rods. The hinges could be located another centimeter farther out, to allow for better wind protection and larger pots. And while the support rods do work, they are a snag hazard for hands and clothing. I can see the advantage of the concept, which allows the windscreen to come out on an angle for larger cooking ware, but they rattle slightly and don't quite secure the sides in the same robust manner as does the rest of the construction. The grate spacing is also a little off, and not quite the right frequency, which would make using some of the smaller espresso makers a challenge without modification.

Overall, the Cook Partner is an extremely impressive piece of kit, with fast cook times, almost no rattles, and construction to last a lifetime. This is the stove I will use, and it is an easy selection as the Editor's Choice for the dual-burners.



partnersteel.com, \$255



1. Handle and latch mechanism
2. Burner detail
3. Beautiful welds and recessed knobs

Pros:

- Constructed to last a lifetime
- Perfect welds
- Light weight
- 15,000 BTU burners for fast boil times
- Compact dimensions
- Easiest to clean

Cons:

- Grill spacing too wide for small coffee units
- Windscreen supports not quite up to the rest of the design

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\$255



The Cook Partner won the Editor's Choice in our test of large stoves (Winter 2007) by the widest margin we have seen in our product tests, and the unit remains as durable and reliable as the day it arrived at our office. Its initial and continued success is no mystery, since the stove is specifically designed for use on whitewater river expeditions and in remote, pack-in hunting camps. The stove excels at just what it should, and nothing more. No fancy integrated sink, cutting board, or anything needing a battery or LCD. The Cook Partner boils water quickly, stows and cleans easily, and is lightweight yet incredibly durable.

Just like its product, the company Partner Steel is a first-class operation. After we printed the initial test, the owner of the company contacted us (he did not know we were reviewing the stove) to thank *Overland Journal* for the Editor's Choice award, and to ensure us that our suggestions for improvement had all been seriously evaluated, and many of them integrated into a new design. Most importantly, the grill was redesigned to space correctly over the burner—a welcome improvement to a stove that was already a winner. partnersteel.com, 208-233-2371, available from adventuretrailers.com, 877-661-8097