The mixing problem with a rocket stove is that the flame goes up the back wall of the stove and the secondary air up the front. Secondary mixing is not very good.

The **mixer** has slits from the front of the stove to the back (see photos). The flame cannot all go up the back because there is not enough room through the slits, so the flame spreads forward. The air can enter between the slits and travel to the back of the stove. This brings the entire flame into contact with the secondary air.

The flame must accelerate as it passes through the **mixer**, and so by the Venturi effect its pressure drops. This forms a Venturi gas mixer, like in the Wonderwerk TLUD-ND.