



WHY USE SOLAR COOKERS?

Solar cooking is the simplest, safest, most convenient way to cook without consuming fuels or heating up the kitchen. Many people choose to solar cook for these reasons.

But for hundreds of millions of people around the world who cook over fires fueled by wood or dung, and who walk for miles to collect wood or spend much of their meager incomes on fuel, solar cooking is more than a choice — it is a blessing. For millions of people who lack access to safe drinking water and become sick or die each year from preventable waterborne illnesses, solar water pasteurization is a life-saving skill.

There are many reasons to cook the natural way: with the sun

No fuel needed !



Pasteurizes water !



Smoke- & fire-free !

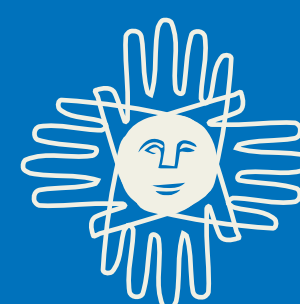


It's Fun !



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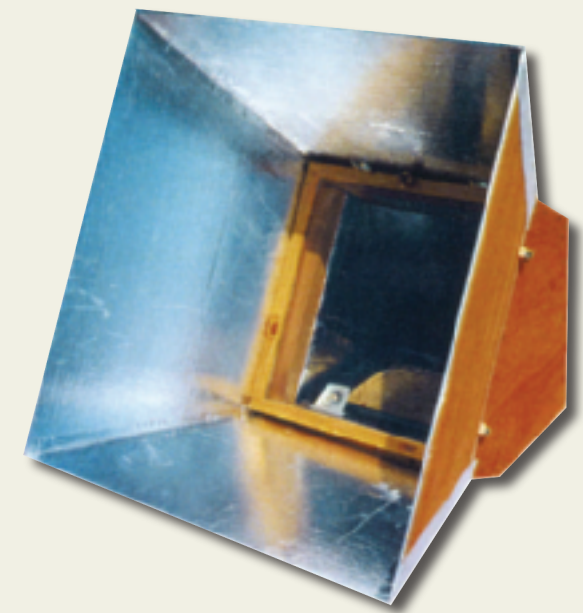
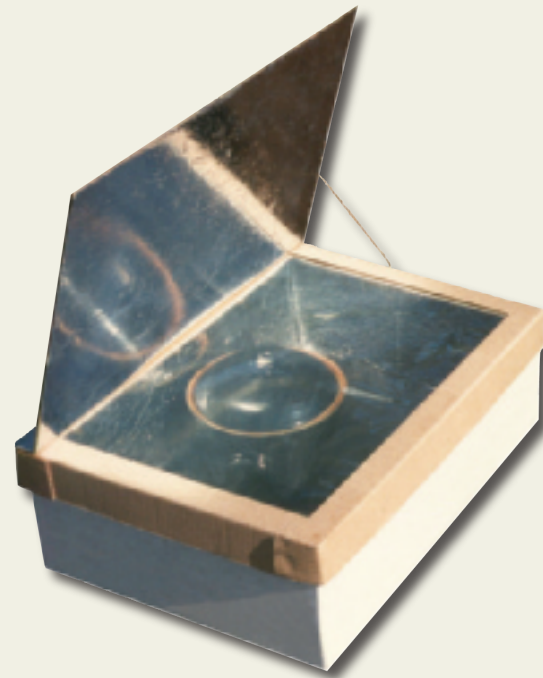
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TYPES OF SOLAR COOKERS

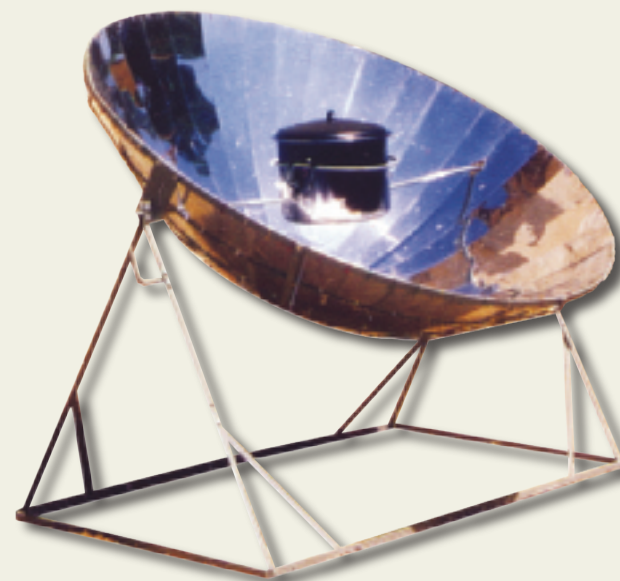
Box cookers

Box-type solar cookers cook at moderate to high temperatures and often hold two or three pots. They are the most common type of solar cooker.



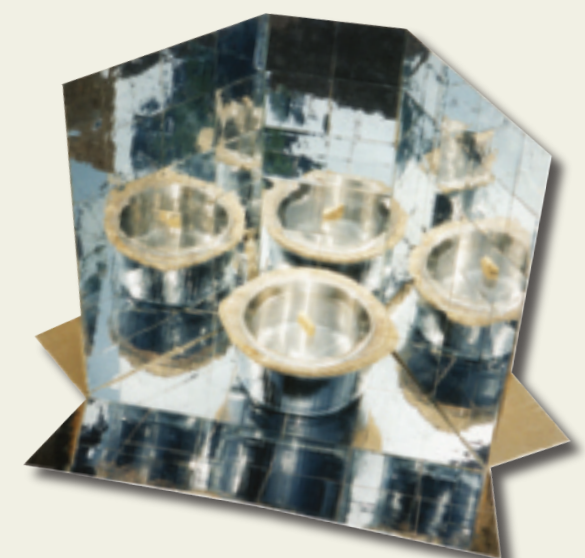
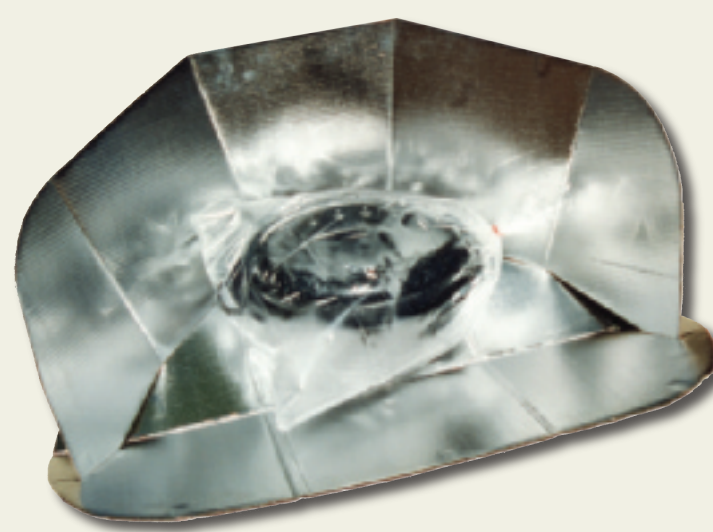
Concentrator cookers

Concentrator-type solar cookers cook fast at high temperatures, but need frequent adjustment and supervision. They are especially useful for large-scale institutional cooking.



Panel cookers

Panel-type solar cookers cook at moderate temperatures. They are simple and inexpensive to make or buy. Solar Cookers International's "CookKit" is the most widely used panel cooker.



Cooking Systems

Solar cooking systems, with capacities of up to 30,000 meals per day, save fuel for institutions. Many of these systems use one or more curved reflectors to concentrate solar energy for cooking or steam generation.

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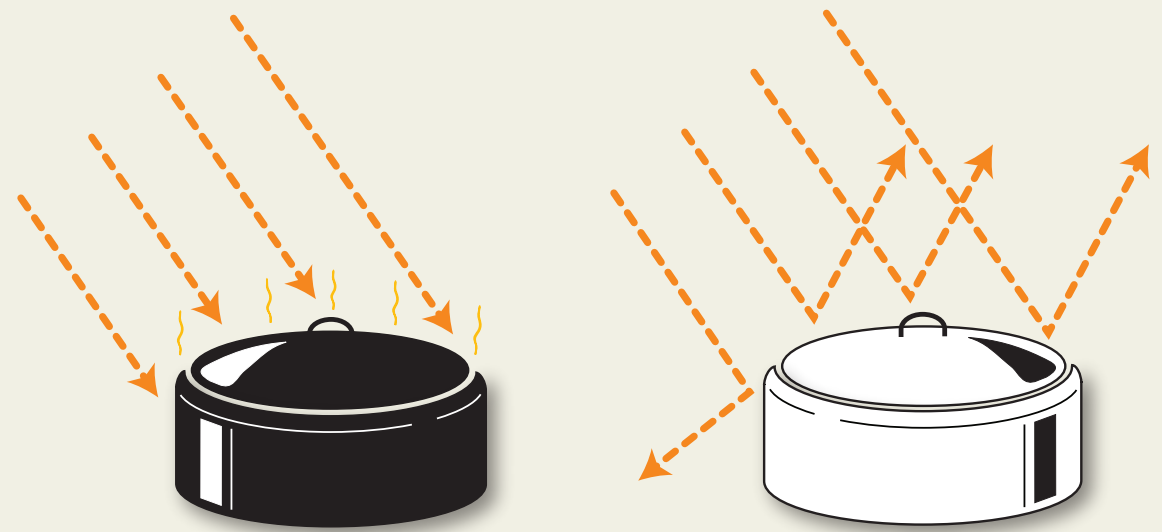
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HOW SOLAR COOKERS WORK

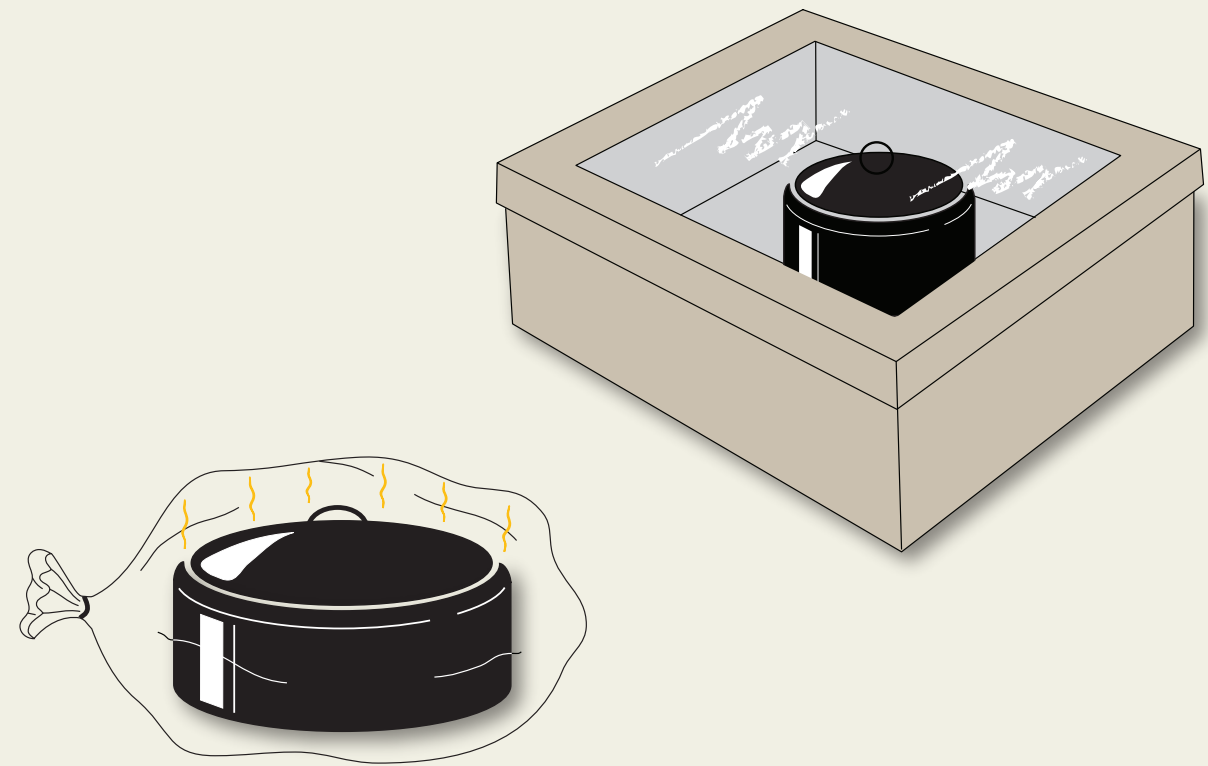
Convert sunlight to heat

Dark surfaces in sunlight absorb solar energy, creating heat that can be used to cook food or pasteurize water. Light surfaces reflect sunlight.



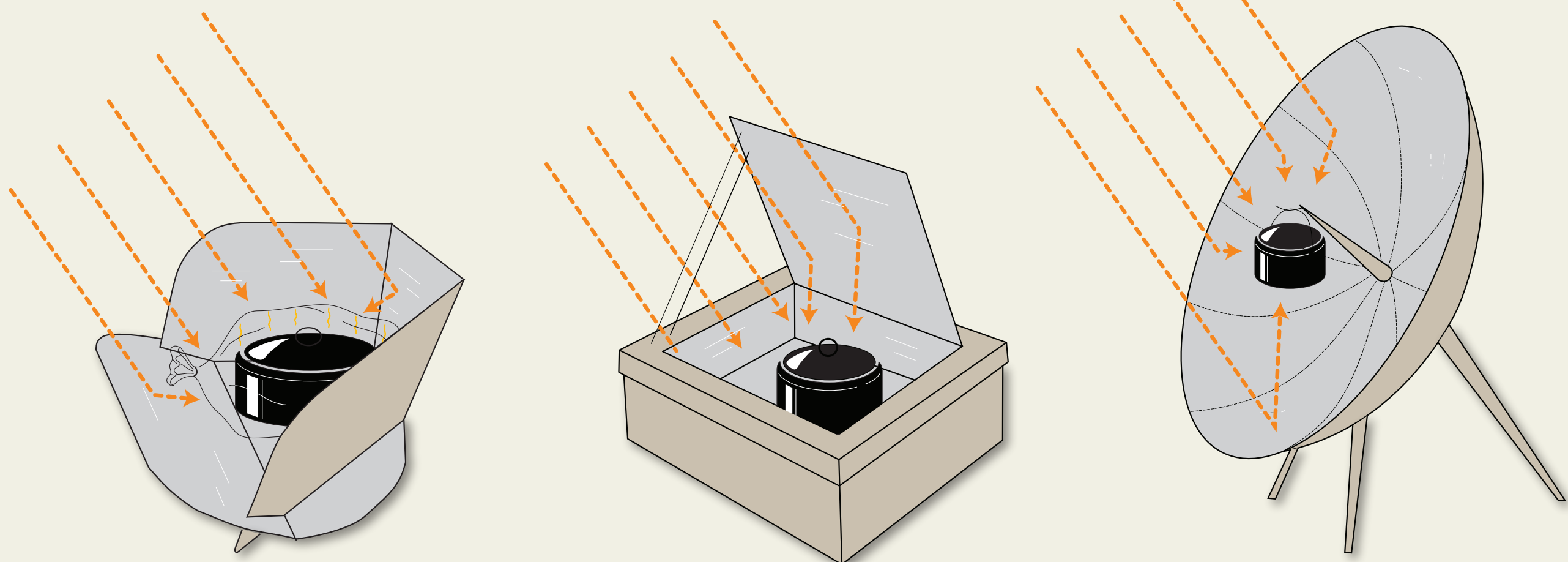
Retain heat

A transparent heat trap around the dark pot lets in sunlight, but prevents heat from escaping. The heat trap is a transparent, heat-resistant plastic bag in panel-type solar cookers, or a pane of transparent glass or plastic in box-type solar cookers. (Concentrator-type solar cookers typically don't require a heat trap.)



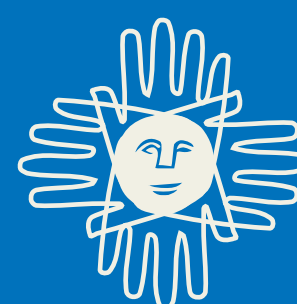
Capture extra sunlight

One or more shiny surfaces reflect extra sunlight onto the pot, increasing its heat.



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