

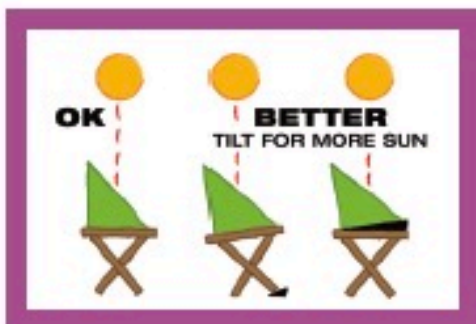
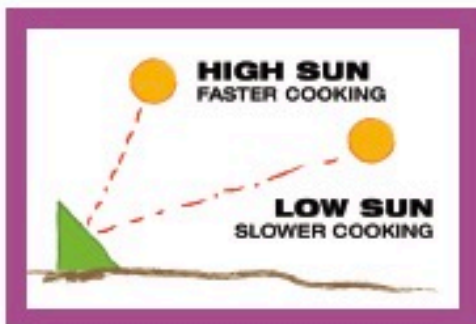
HOW TO USE YOUR SUNFLAIR® SOLAR OVEN

- Select a flat level location in the great outdoors with full sunlight.
- Remove the Sunflair® from the bag.
- Zip it up and place it so the chamber has full sun.

Two methods for cooking with a Sunflair®

First, for faster cooking times, aim the oven's window towards the sun and re-aim every 45 minutes or as needed. Think of a sundial. Keeping the shadow even on the back of the oven will ensure that the maximum amount of sunlight is entering the cooking chamber.

Second, if it will be unattended for an extended time, position the oven toward the midday sun.



- Better cooking times are achieved when the sun is entering the cooking chamber at a 45° angle. The oven can be tilted back slightly if necessary for a more optimal angle.
- Place the rack with the heat-conducting tray on it into the oven. For the Sunflair® Mini,^{TM/MC} the trivet replaces the rack and tray.
- Place the thermometer on the heat-conducting tray. For the Sunflair® Mini,^{TM/MC} hang the thermometer from the back label.
- Once the oven temperature reaches 180°F (82°C), place food in oven.

Achieve the best results

Follow these tips for optimal performance of your Sunflair® Solar Oven

- Cooking times: Slow-cooker and Dutch oven recipes work well. With conventional oven recipes, double cooking time or more, depending on seasons and weather conditions.
- Lessening the amount of liquid or oils helps as more moisture is retained during cooking.
- When the food is done, remove the pot (with pot-holders!) and enjoy!

Helpful Hints

- On a windy day, tie or stake down the oven.
- Avoid shadows in the cooking chamber.
- Repeated zipping and unzipping will result in heat loss. As with a conventional oven, the more it's opened and closed, the longer food will take to cook.
- When the sun is directly overhead during the height of summer, it may be beneficial to tilt the oven slightly back to maximize the amount of sunlight in the cooking chamber.
- The heat-conducting trivet has a non-stick surface and doubles as a baking tray for biscuits, cookies, etc.
- Thin, dark pots absorb heat and cook food best. For best results, use Sunflair® Bakeware.^{TM/MC}
- While it is possible to use the oven on partly cloudy days, cooking times will be longer. With full cloud cover, cooking is not possible.
- Time cooking with the weather. In arid climates, clouds frequently “burn off” by midday, leaving a clear afternoon. In more humid areas, clouds tend to form later in the day.

