

LOW-TECH AT SAILOWTECH

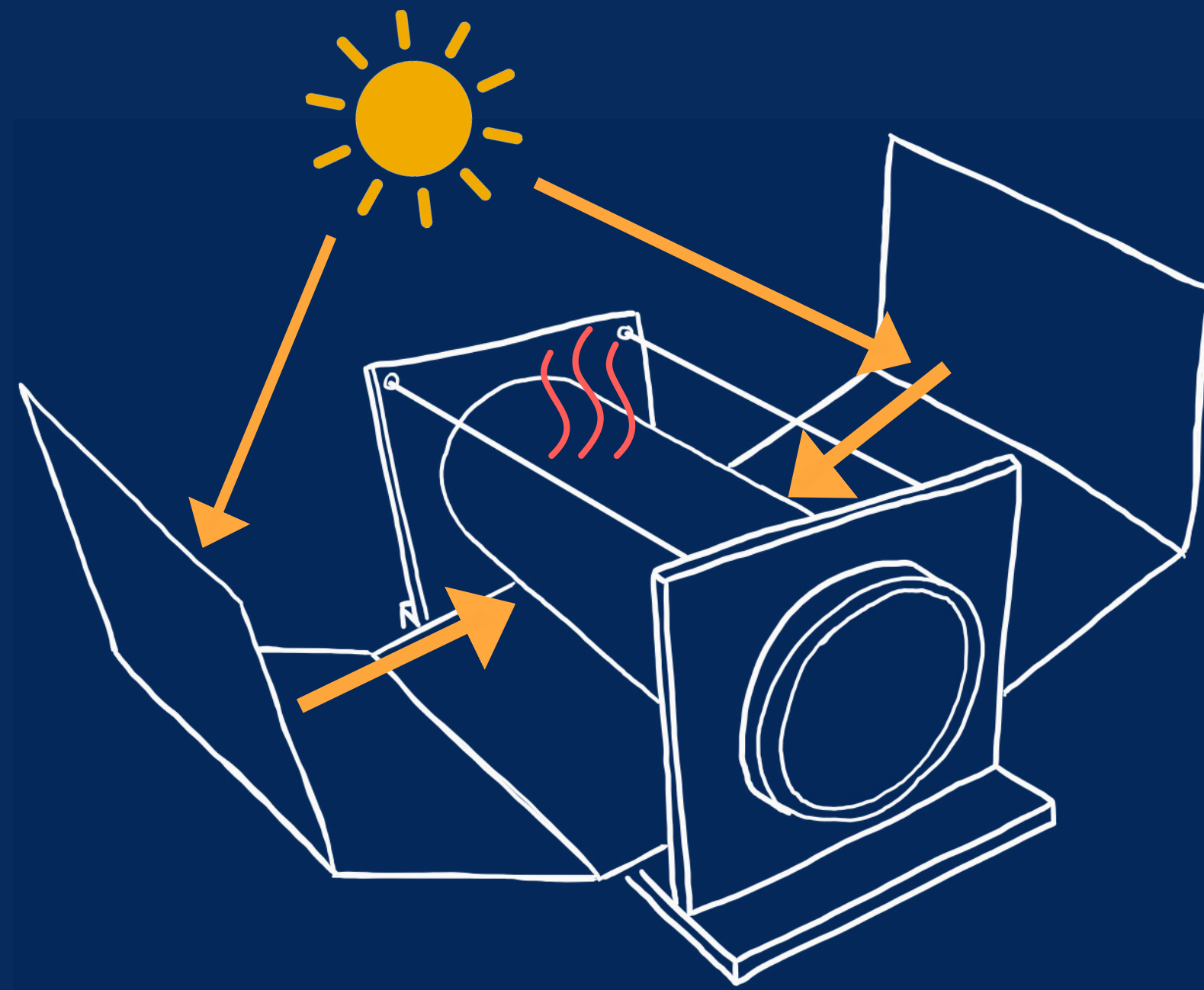
SOLAR OVEN

A solar oven is a **portable oven** powered solely by the **heat of the sun**. It can be used in many different contexts, such as **on a sailing boat** !

HOW DOES IT WORKS ?

The principle is to **concentrate** or capture sunlight and **transform it into heat**.

Parabolic reflective surfaces surround the tube, concentrating the **sun's rays** directly on it.



It consists of a **cooking tube** - glass / metal, often dark in colour. This tube **absorbs the heat** and **contains the food** to be cooked.

To close the tube, a **transparent cover**, usually glass or resistant plastic, **lets sunlight in** while ensuring **thermal insulation to retain heat**.

The oven runs on **solar radiation**, the **more it captures**, the **more heat it stores**. Mirrors help direct as many rays as possible toward the oven.

RECIPE IDEAS

- BROWNIE
- CRUMBLE
- TARTS
- COOKIES
- FISH



CAN REACH 340°C !

WORKS EVEN IN BAD WEATHER, UP TO 150°C