

Solar Cookers:

Thinking Outside the Box (Oven)

FAST Conference October 19-21, 2023

Presented by: Susan Schleith Program Director K-12 Energy Education







Box cookers can cook foods like a crock-pot or a traditional oven





Box cookers, contrary to their name, can be in any shape





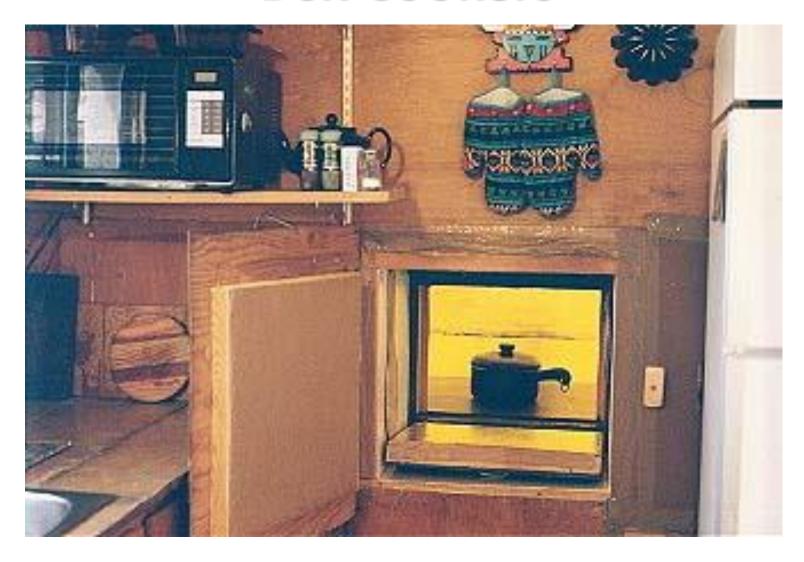
Box cookers can even be large enough to feed an entire village!





A box cooker built into a house viewed from the outside





...and the inside





...and a modern version being developed





A student designed box cooker with 2 chambers





A box cooker built from a repurposed cabinet and mirrors





What is the advantage of the basket?





A slanted front opening decreases the need for tilting the cooker





What materials are used in this cooker? Note – make sure you fill all the drain holes!





What materials are used in this cooker?

Do the windshield covers actually add to it?









Panel cookers can cook foods similar to a stovetop or a crock-pot





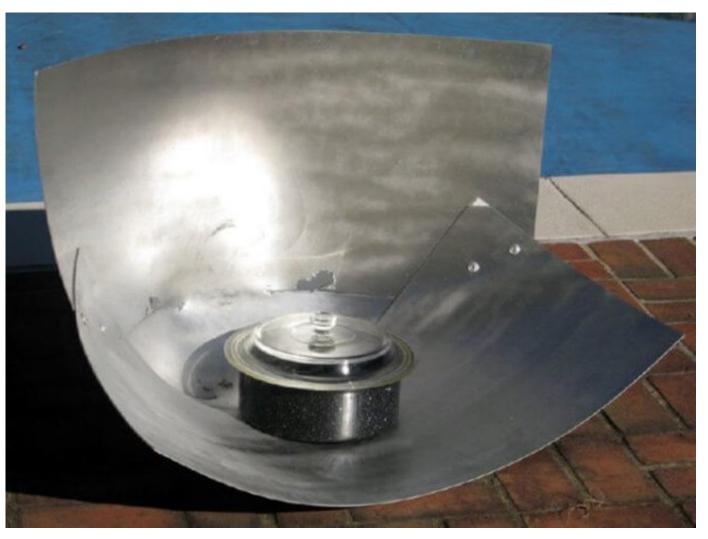
A commercial panel cooker that can be wheeled into place





A commercial panel cooker for campers Note the glass jar within a glass jar





A simple sheet metal design cooker





An inexpensive cooker made from cardboard, mylar, glue and some wooden dowels





What materials are used in this cooker?

Note the pan in a high temperature cooking bag









Parabolic cookers can fry foods and cook in an open pan









A commercial parabolic trough cooker focuses the light to a single horizontal





A commercial cooking system that can cook for 100,000 people





A shallow parabolic has a high focal point – a possible safety concern





A deep parabolic with a photovoltaic powered tracking system





What materials were used in the making of this parabolic?





What materials were used in the making of this dual parabolic cooker?







Lens Cookers



Lens cookers can grill, fry or brown food -- from above!



Lens Cookers



Great use for an ironing board!



Lens Cookers



Lens cookers are great for browning the top of food!



Evacuated Tube Cookers



Evacuated Tube cookers are being hailed as the 'new great thing'



Evacuated Tube Cookers



But their cooking size can be a challenge



Hybrid Systems



A box cooker with a convection component.

Our students are so creative!



Now that you know what to do—

Any ideas for improvements for the following cookers?







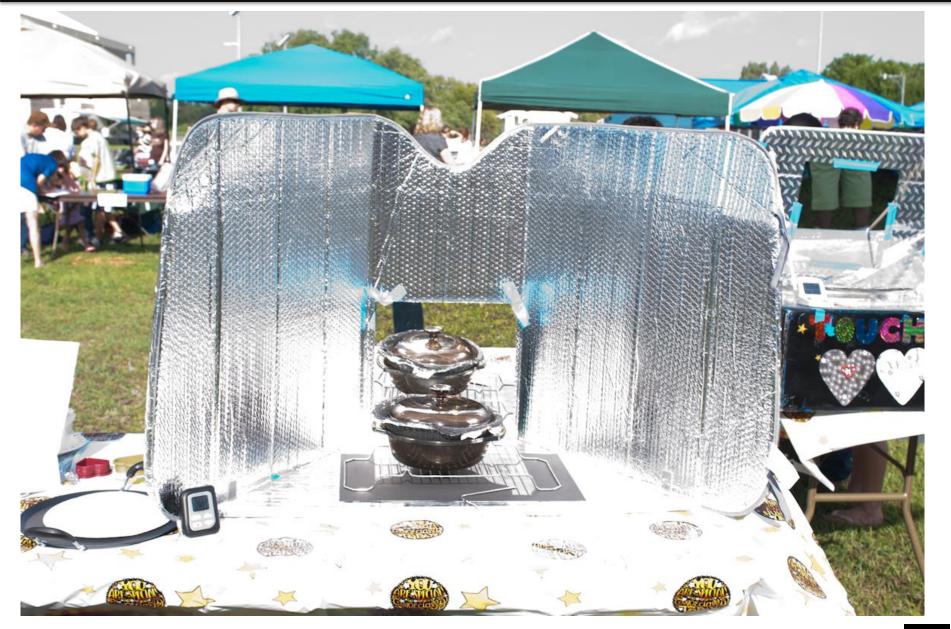








































EnergyWhiz - April 20, 2024

at FSEC in Cocoa



Projects Due Online by April 3, 2024

EnergyWhiz.com



Competition Day





Competition Day





Competition Day





Technical Judging





Technical Judging



Technical Judging



If you use more than one cooker for cooking, put your team number on the one to be judged





Disaster relief kit includes cooker and food for a family of four for five days





Judges like a theme worked through the food and presentation





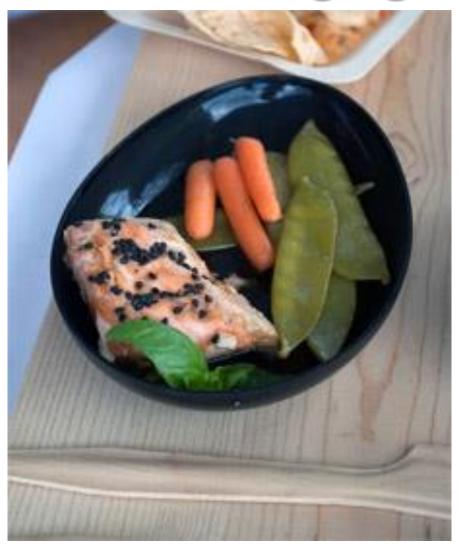
Construction site theme





... carried over to their plating





...and check out the food!

























Teams plate their dishes and line up





Of course the clean-up is also important





Presentation is important in judging





Showmanship can make an impression





Show time!





The judges sample each dish





and ask the students questions about their ingredient choices and cooking techniques



...check out the food!





FSEC Energy Research Center







FSEC Energy Research Center



Hungry yet?

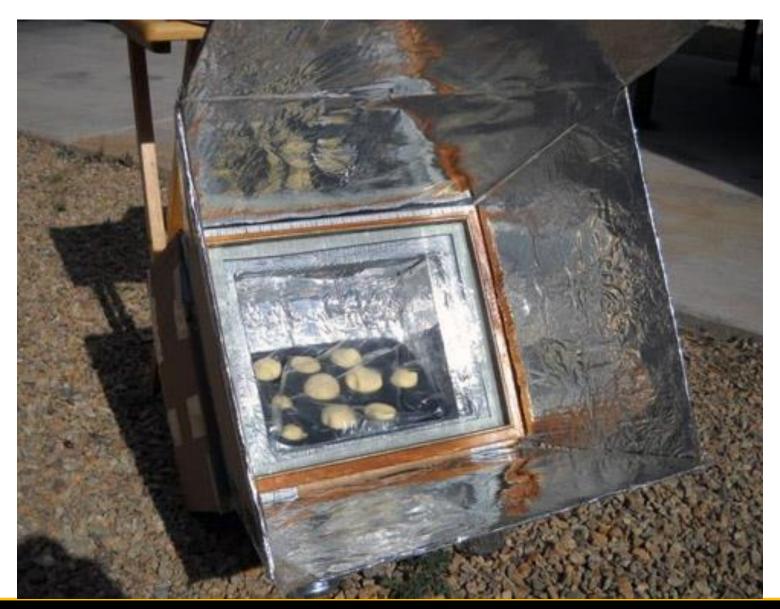


Solar Cooker Plans

- Double-Angle-12-sided (DAT) Cooker
- Dual Angle Funnel
- Dual-Setting Panel Cooker
- File Box Cooker
- Fun Panel
- Heavens Flame Solar Cooker
- Sun Stove
- Sunny Cooker Tan
- Trashcan lid Parabolic



Box-in-a-Box Cooker





Umbrella Parabolic





The Eagle Panel Cooker



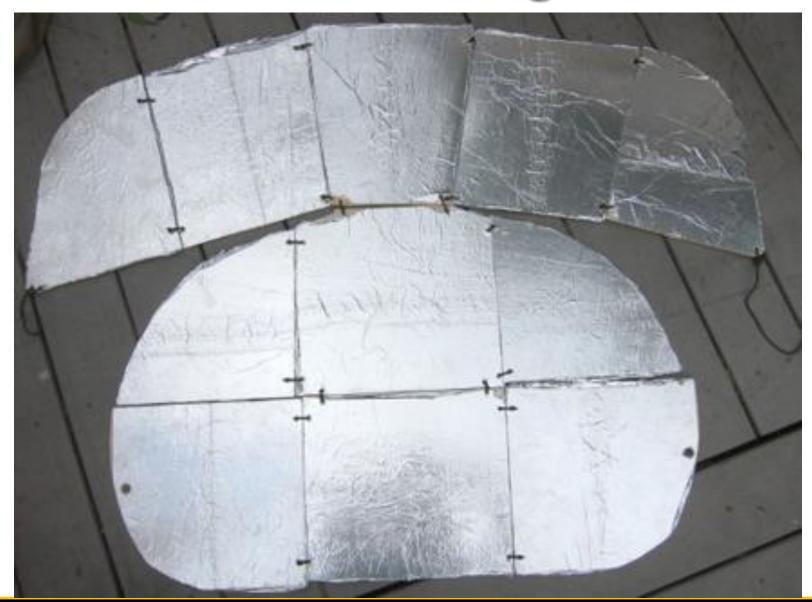


Copenhagen Cooker





Cook-It Design





EnergyWhiz.com Susan@fsec.ucf.edu 321-638-1017

