

Copenhagen Cooker

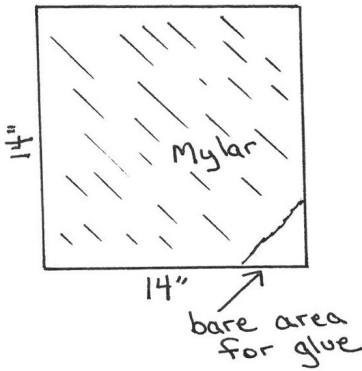


Materials

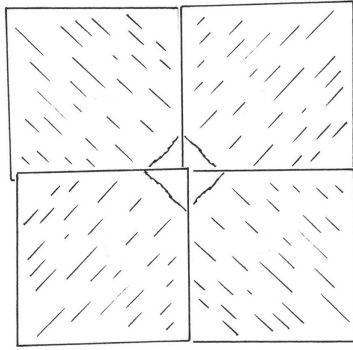
- 14" x 14" sheet vinyl, posterboard or sheet cardboard (4 pieces per cooker)
- sheet mylar—available as camping ‘space’ blankets
- 8" square 1/8" plywood or other stiff material (an 8" diameter metal or ceramic plate can also be used)
- glue
- sponge brushes or disposable type paint brushes
- high temperature black spray paint (grill paint)
- paints to decorate outside (optional)
- binder clips or clothespins (4 per cooker)

Procedure

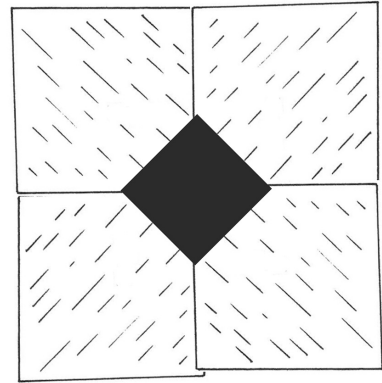
1. Spray paint one side of plywood with high temperature grill paint.
2. Glue mylar to one side of vinyl (or poster board) leaving 3" triangle on one corner uncovered, and working out all the bubbles to make the finish as smooth as possible. A rubber craft roller or a plastic identification card works good for this. Let dry.



Single panel



Layout of 4 panels



Panels with bottom plate
glued on

3. Decorate the other side of the four panels if desired.
4. Lay out the four panels with the uncovered corners meeting in the middle (see diagram below). Glue the plywood bottom piece in the center. Let dry.
5. When cooking, draw the four panels up and clip. The angle can be adjusted for the sun conditions.

How to cook in your Copenhagen Cooker

1. Set up the cooker and place it facing the sun.
2. Mix or prepare the food to be put in the cooker according to the recipe.
3. Put the food in a covered black pot and put the whole dish in a high temperature baking bag. Seal tightly. Do not cover your food/pot with aluminum foil—it will reflect the sunlight away from your food.
4. If you do not have a black pot, you can paint the outside of a pot or canning jar black with paint designed for barbeque grills.
5. Place the pot in the center of the cooker. Draw up the sides and clip. Check the cooker periodically (every 20 minutes or so) to make sure it is still capturing the sunlight as the sun moves across the sky.
6. When food is done, be sure to use a pot holder to remove the pot. **Solar Cookers can get extremely hot!**