

SunOK

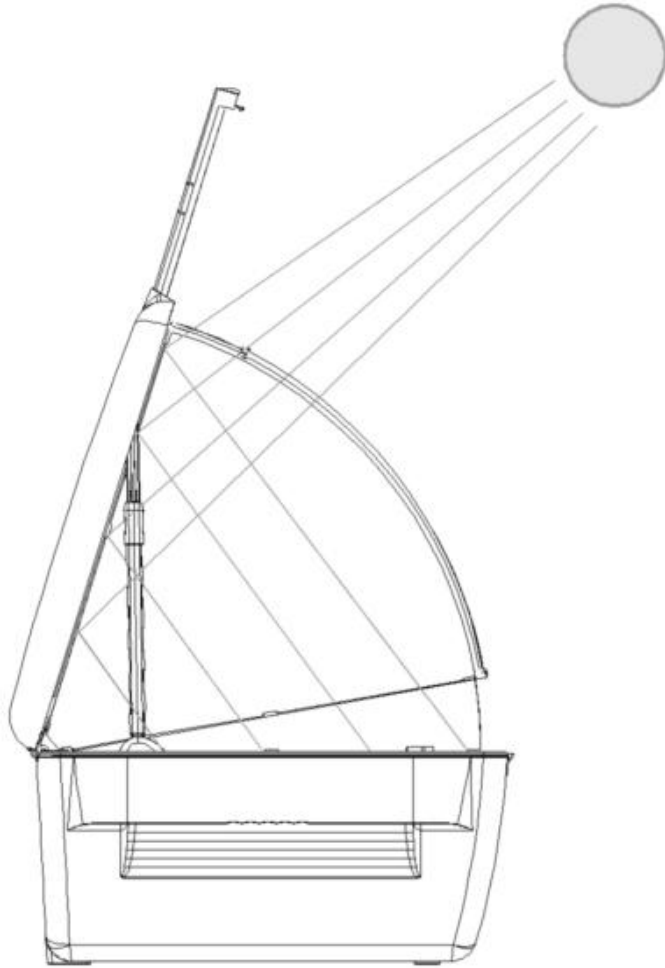
The **sun** **cook**[®] solar oven
Powered by the Sun



Manufactured by SunOK, Portugal

Our Concept - outside

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The Sun Cook® oven uses for the first time ever in a cooker the so called "ideal optics" or "non imaging optics".

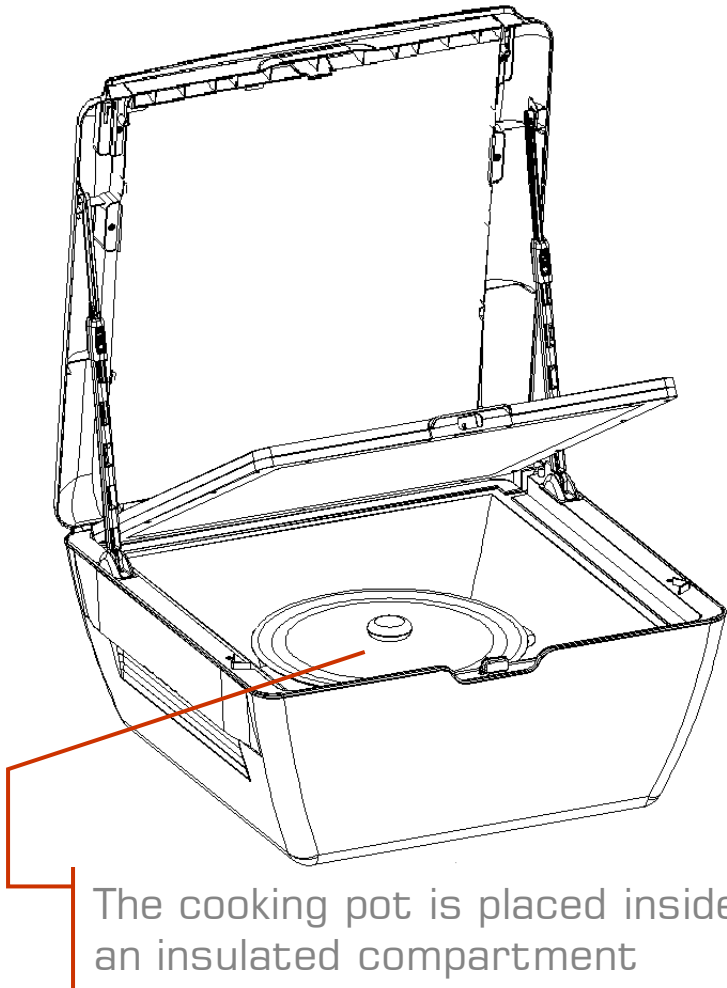
Solar radiation is reflected by the external flat mirrors into the inside compartment through a lid with two tempered glasses.

All the radiation directed inside is then converted in thermal energy for cooking purposes.

The whole is placed inside a box made up of carefully chosen plastics allowing both for lightness and durability.

... and inside

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The cooking pot is placed inside an insulated compartment

Inside the SUN COOK cooking compartment mirrored walls act as compound parabolic concentrators greatly reducing the need for regular re-orientation. These concentrate all incoming solar radiation to the bottom absorbing plate, which in turn radiates heat allowing for a very homogeneous temperature to be attained.

The cooking compartment is surrounded with thick insulating materials all around and underneath for good insulation.

A double glass lid allows for the inflow of solar energy while preventing any thermal losses.

... main features

Reliance on solar energy makes it completely completely autonomous and totally unattended cooking frees up users for other activities.

Convenience

Slow cooking, in about twice as much time as normal cooking methods, results in tastier, more succulent and highly nutritive food.

Quality



Sturdiness

First class plastics, tempered glass and aluminium mirrors, all guarantee a long life even under the most unfavourable conditions.

Safety

No fuel, no flames, no ashes, no smoke, no danger of setting fire to the surroundings and reduced danger of skin burns.

The product

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Food Quality

Tastier and more succulent food pleases every gourmet.

Versatile

Temperatures up to 200°C/400°F allow for almost any recipe.

Convenient

Completely unattended cooking. As transportable as a suitcase.

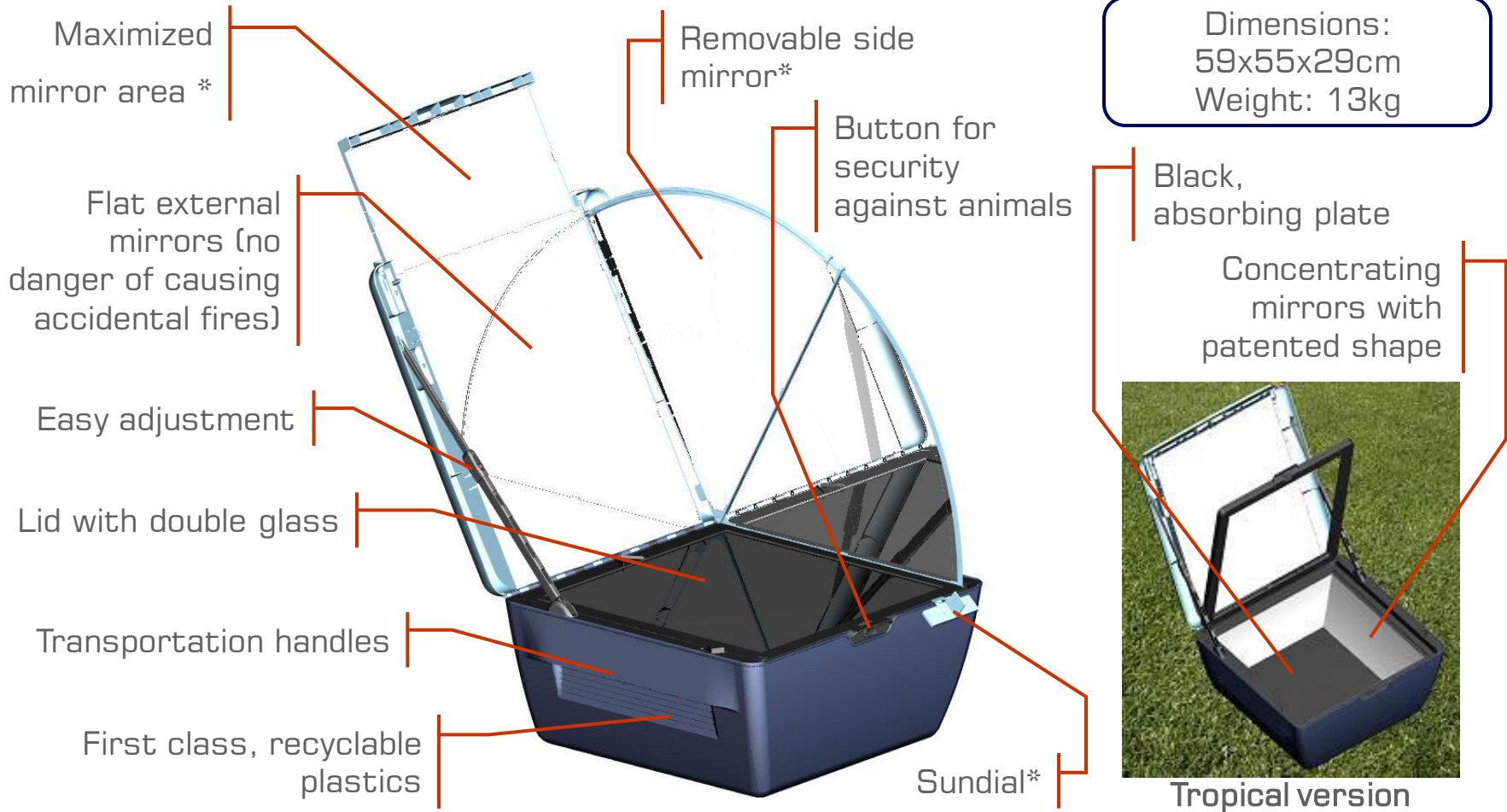
Ecological

No fuel, no pollution, no CO₂.

Economical

Free source of energy.

... its characteristics



** Marked components are needed only under temperate climates. They are not included in the lower cost Tropical version.*

... what can it cook

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All sort of dishes can be cooked, except frying. A recipes booklet is supplied, including

(cooking times between parenthesis):

- Pork chops (20-30 min);
- Grilled fish (30-45 min);
- Curry chicken (90-120 min);
- Vegetables soup (120 min);
- Beans stew (2 hours)
- Walnut cake (60-75 min);
- Bread and several others.



... what's included?



A product ready to use

In order to enable customers to start using their SUN COOK as soon as they take possession of it (should weather conditions allow it), each unit includes:



... how does it compare?



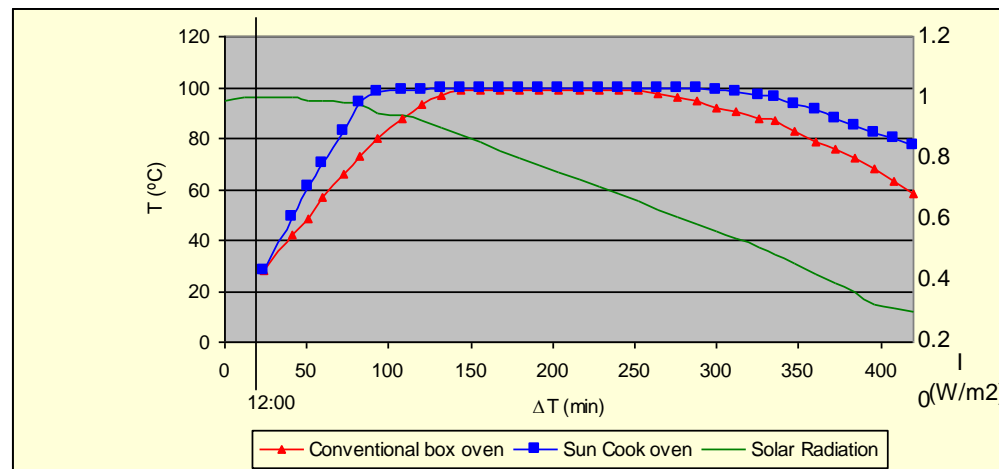
Boiling 2.3 l of water

High energy concentration:

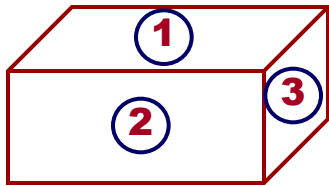
- due to optimal optics boiling temperature is attained after 90min against more than 2 hours for other solar oven.

High energy retention:

- efficient insulation allows food to remain warm long after sunset. Reduction of temperature to 80°C occurs 1 hour after the other oven. For lower temperatures the difference is even more significant.



... attractive packaging



1



3



All text in four languages:

- English;
- Spanish;
- Portuguese;
- French.

Frequently asked questions and answers

2



Wide scope of recipes made evident

Pictures clearly define applications

... questions and answers



What is it good for?

The SUN COOK is a complement to existing cooking gas or electrical stoves, grills, etc., providing food for a 4 to 6 persons, in a healthier fashion, outdoors and using clean energy.

How does it work?

A set of properly shaped mirrors, concentrates solar radiation onto a black solar absorber plate, which in turn heats up the whole oven and the cooking vessels.

What are the weather requirements?

It is independent from ambient temperature. Solar exposure is what is required for cooking to be achieved. Sunny days are the best, but a few clouds will not be too important. Moreover its efficient heavy thermal insulation keeps the food warm for many hours after cooking.

Can it cook inside a house?

It may cook inside as long as it is exposed to the sun (better not behind any glass). It is fully autonomous and thus it can be placed outside easily.

What kind of cooking can be done?

It does all types of cooking like boiling, stewing, grilling, baking, except frying. However it allows for sautéing. It substitutes for traditional methods with advantage, as it gives an extra taste to the cooked food.

What cooking vessels should be used?

To take full advantage of the Sun Cook's capacities it is wise to use the cooking vessels provided by SUN CO. However many others can be used provided they are black on the outside, with a perfectly flat bottom, and with thin metallic walls. Plastics, ceramics or light coloured vessels will not give good enough results.

How long does it take to cook?

Between 1 and 2 hours is enough to cook most foods. Although cooking is slower than with conventional stoves, the SUN COOK does not require any assistance, thereby freeing people for other activities. In the end users spend less time cooking than if they were using other more traditional methods.

Is it fragile?

It uses plastics with high resistance to thermal and mechanical impacts. It uses tempered glass and mirrors conceived for solar applications. The whole is very robust and has been intensively tested under the most unfavourable conditions. One should be careful not to damage the mirrors through scratching or banging since that would hinder the oven's efficiency.

What special care is it necessary?

The inside of the Sun Cook should not be touched while hot and it should be placed in a stable position, on flat surfaces. While removing the cooked food care should be taken to let the first steam come out.

How to keep it in perfect shape?

Under normal circumstances, food never contacts directly the oven. However some spillage may accidentally occur. In that case wipe it clean with a soft cloth or paper tissue. If necessary use a non-abrasive detergent or soft soap and dry it with a soft cloth or simply under the sun.

Its Advantages



Food Quality

Convenience

Economy

Ecology

Safety

... food quality

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Positive impact in what concerns users health:

- Cooking takes place slowly, with lower power and a gentle, homogeneous temperature resulting in **tastier and more succulent food**.
- Less water is used when compared with traditional cooking methods, therefore conserving vitamins and resulting in **better nutrition**.



... convenience

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When compared to traditional cooking:

- **No need to attend** the oven while cooking;
- **Easy cleanup** (no fuel, no ashes, no burnt food sticking to the pot);
- **No time** spent collecting wood.

When compared to other solar cookers:

- No need for regular **reorientation** to the sun;
- **High efficiency** due to complex and innovative shape of mirrors.



... safety

When compared to traditional cooking:

- **No risk of fire** when compared to wood cooking;
- **No risk of explosion** as it happens while cooking with fuel or gas;
- **Improved child safety** (lower temperatures on contact surfaces reduces risks of skin burns).

In addition, by using flat external mirrors there's no danger of setting fire to the surrounding area.



... ecology

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No burning of fuels means:

- **No CO₂ emissions;**
- **No damage** to the atmosphere;
- **No deprivation** of often expensive and scarce natural resources.

When compared to firewood cooking:

- **No deforestation;**
- **No exposure** of users to lung and eye damaging smoke;



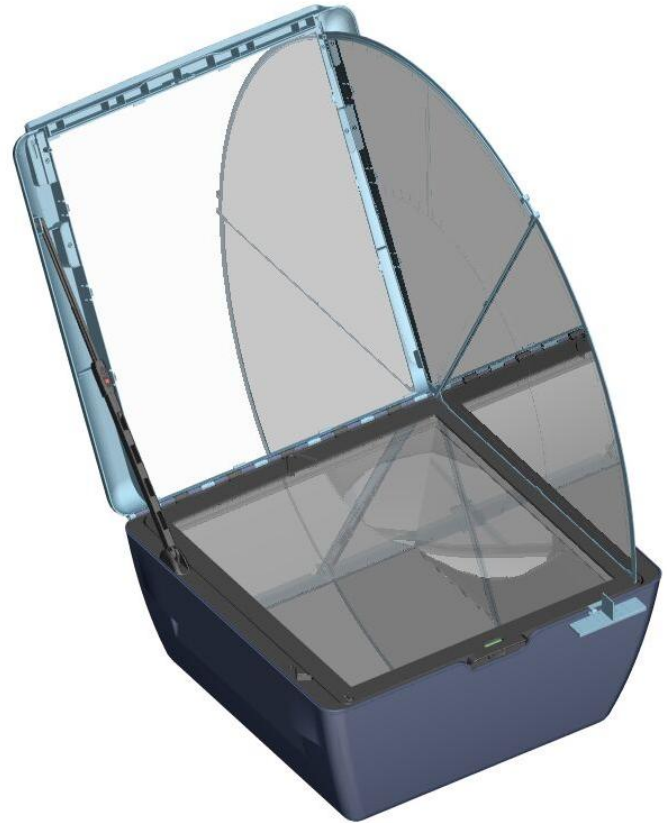
... economy

Free and ubiquitous source of energy: the sun's rays.

Good value for money: mass production allows for both quality and low cost.

Durable: designed and built for a long life on open air. First class plastics (with resistance to UV, heat and scratches), tempered glass and aluminium mirrors.

Reduced maintenance: requires only normal cleaning.

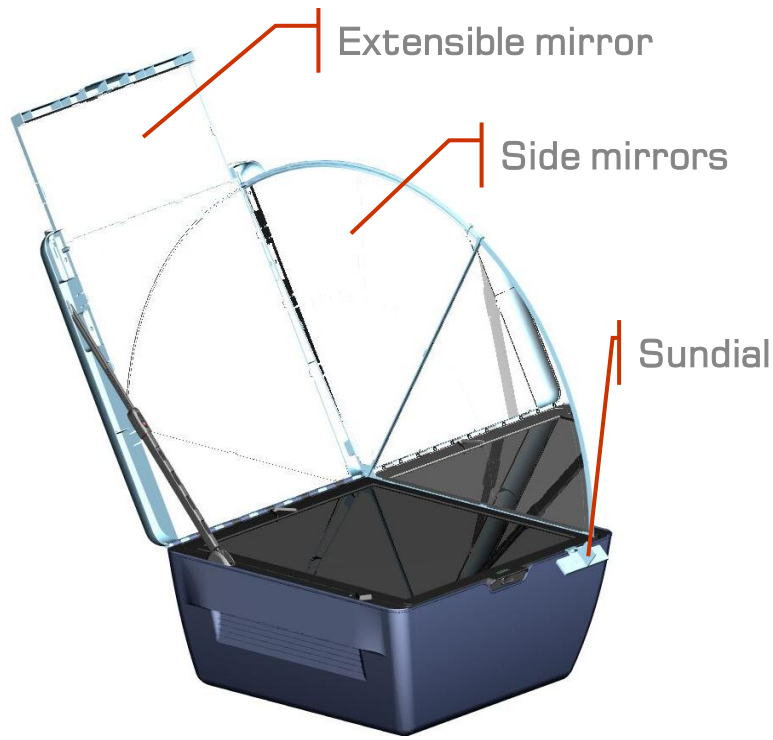


The Tropical version

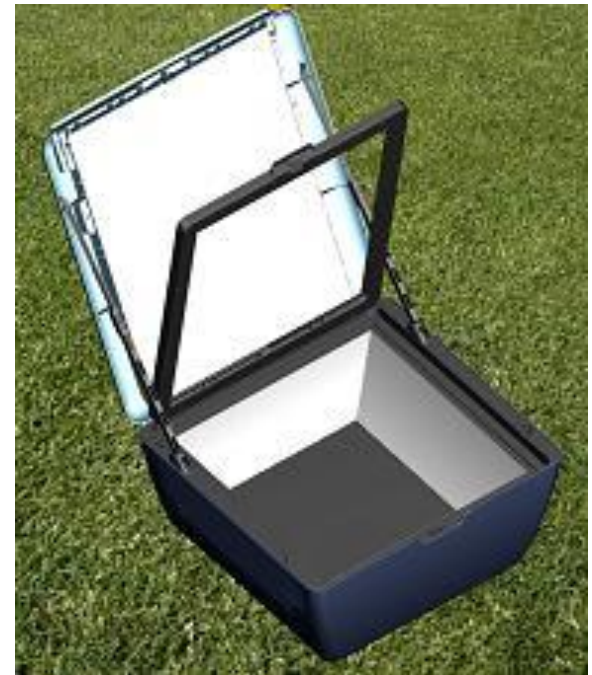
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For countries with a high sun exposure the Sun Cook Tropical is an adequate alternative to the standard version.

It is obtained by removing the following components:



Resulting in:



The *SUN COOK* (standard version)

The *SUN COOK* Tropical

... for tropical countries



The result is:

▲ Lower cost

▲ Sturdier

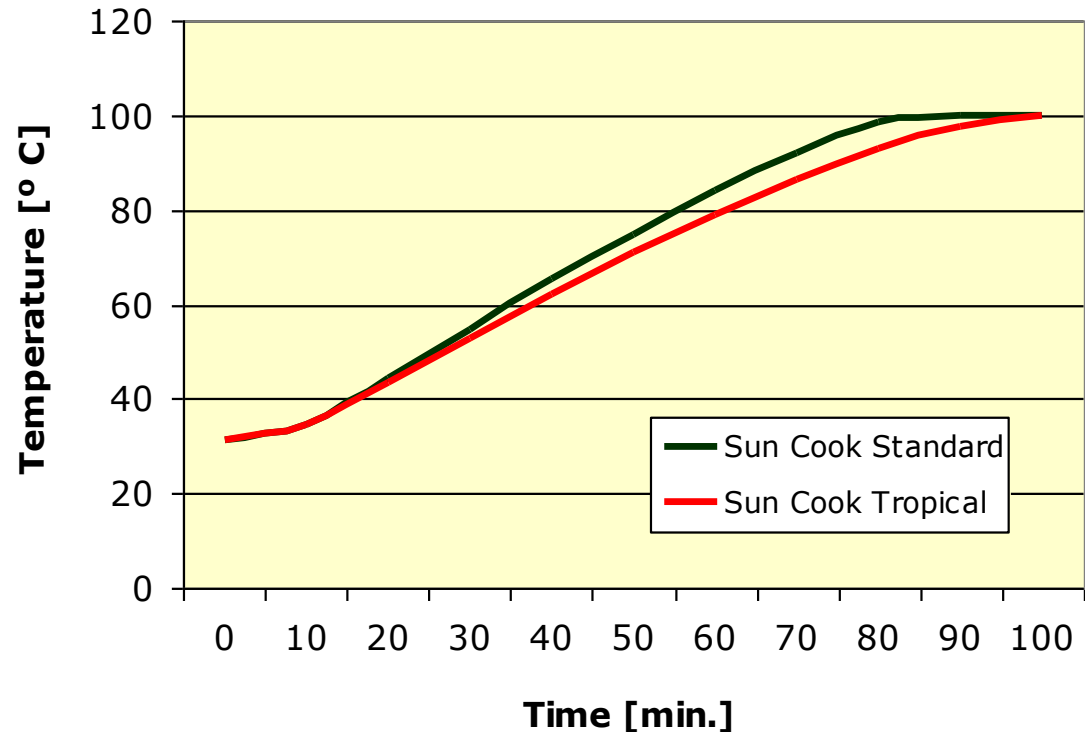
Less removable parts

▼ Need of reorientation

At a frequency of about 1h

▼ Decreased performance

Cooking times 15% up



Heating time [min.]	Standard	Tropical
from 34 to 40°C	7.5	8.0
from 40 to 80°C	43.5	48.5
from 80 to 100°C	28.5	35.0
from 34 to 100°C	79.5	91.5



Who will benefit

The SUN COOK can be used while camping, on the garden, near the swimming pool, on boats, beach or even for daily use.

Gourmets enjoy the tastier and moister food that results from sun cooking.

Environmental conscious users find it a useful way of putting into practice and expressing their beliefs.

Health conscious users find the Sun Cook's nutrition qualities appealing.

Children love it for its safety and for the possibility of looking at food being cooked.

On board meals during leisure **sailing** or motor **boating** can now be enjoyed without the dangers of gas cooking.

Scouts can now cook in perfect safety and without harming the environment.

A decorative wavy line at the bottom of the page, consisting of a dark green wave on top and a lighter green wave on the bottom.

... contact us

SUNOK



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