

EMERGENCY ZONE



Outdoor Cooking

SUN CORE™

Portable Solar Oven

SUN CORE Solar Oven

Thank you for your purchase of your new Emergency Zone® Sun Core™ Portable Solar Oven. With a built in thermometer, angle indicator, and sturdy design that packs neatly, you can be sure you have the best on the market. Please review all safety warnings and information on the back before using.

Setting Up Your Solar Cooker



Remove all the external packaging and extend the legs to provide a stable base. Open the two clips on top.

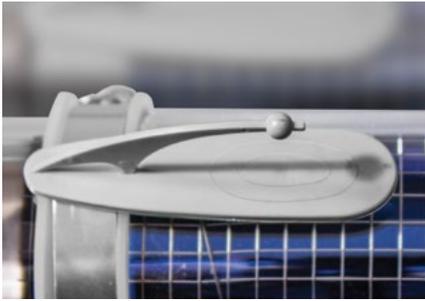


Protective Film

Separate the two reflectors until the support strut is fully extended. Before using Sun Core™ for the first time, remove the protective peel. You may need to pick at it, but it will come off easily once it is started. Remove and thoroughly wash the food tray.



There is a knob at each end of the cooker. Loosen these by a couple of turns to be able to turn the reflectors. Once they are at the desired angle (see next step), re-tighten the knobs.



On the top there is a sundial indicator. When the shadow is over the center of the inner oval, your reflectors are pointed at the optimal angle towards the sun. You can also use the outer oval to cook at lower temperatures.

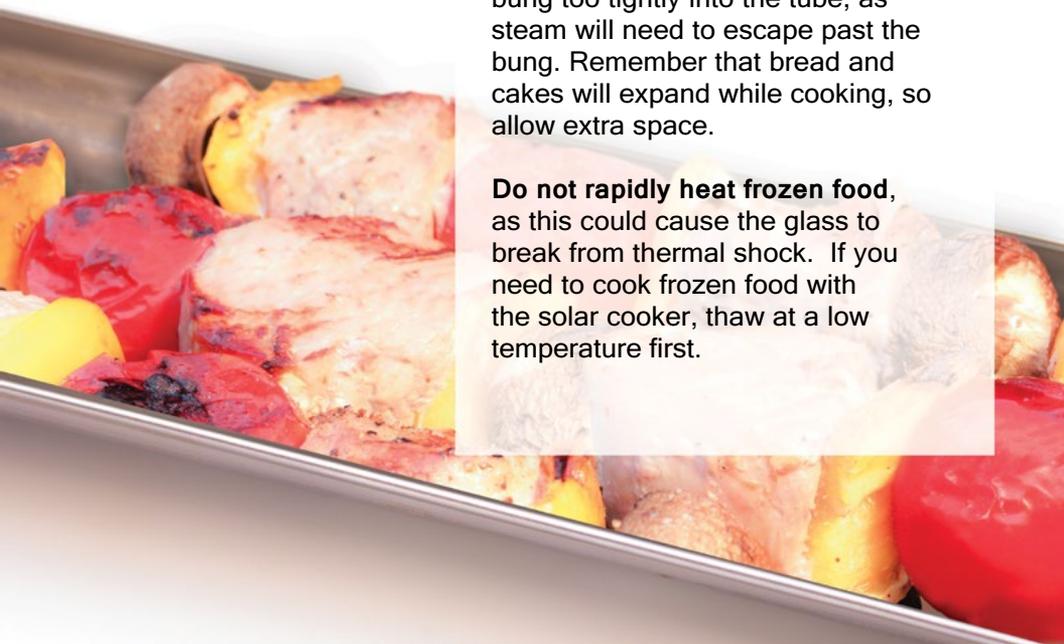
Cooking with Sun Core™



There is a thermometer in the bung at the end of your cooker for measuring the air temperature inside. Use it to estimate the cooking time required. Cooking times are similar to those required in a conventional oven, but will vary with the strength of sunlight available.

Do not overload the food tray, and make sure that the food is not touching the glass. Do not push the bung too tightly into the tube, as steam will need to escape past the bung. Remember that bread and cakes will expand while cooking, so allow extra space.

Do not rapidly heat frozen food, as this could cause the glass to break from thermal shock. If you need to cook frozen food with the solar cooker, thaw at a low temperature first.



Caring for Your Cooker



The tube can be cleaned as you would any glass cookware. Use warm water and soap to soak off any burned on deposits. Use the brush supplied with your cooker to clean the inside of the tube. The tray will need to be cleaned by hand as the handle is not dishwasher safe.

The reflectors can be cleaned with a soft cloth or with window cleaning fluid as you would with a mirror.

When packing, you may wish to pack the food tray separately as a precaution.

Find Sun Core™ recipes, emergency preparedness supplies, and advice at

EMERGENCY ZONE.com



IMPORTANT SAFETY INFORMATION

DO NOT OPERATE THE OVEN FOR ANY PURPOSE OTHER THAN ITS INTENDED USE OF COOKING FOOD. PLEASE OBSERVE THE FOLLOWING:

EYE SAFETY: IT IS POSSIBLE FOR SUNLIGHT TO REFLECT INTO EYES. NEVER STARE AT SUN'S REFLECTION. ALWAYS STAND BEHIND OR TO THE SIDE OF COOKER, OR WEAR DARK POLARIZING UV FILTERING SUNGLASSES.

RISK OF BURNS OR SCALDS: OVEN OPERATES AT TEMPERATURES AT OVER 200°C (392°F). FOOD, ESCAPING STEAM, AND METAL COMPONENTS WILL BE HOT. ALWAYS USE OVEN GLOVES TO HANDLE THE METAL TRAY.

BREAKAGE FROM THERMAL SHOCK: NEVER PRE-HEAT THE TUBE. NEVER LOAD THE TRAY WITH FROZEN FOOD. DO NOT COOL RAPIDLY DURING OR JUST AFTER COOKING. DO NOT ADD FOODS THAT DROP OR SPILL OVER THE EDGE OF THE TRAY. DO NOT DROP TUBE. ALLOW STEAM TO ESCAPE DURING COOKING.

FOOD SAFETY: WHEN KEEPING FOOD WARM, FOOD SHOULD BE KEPT AT AT LEAST 63°C (145°F) TO PREVENT BACTERIAL GROWTH. OBEY ALL LOCAL AND NATIONAL FOOD SAFETY REGULATIONS.