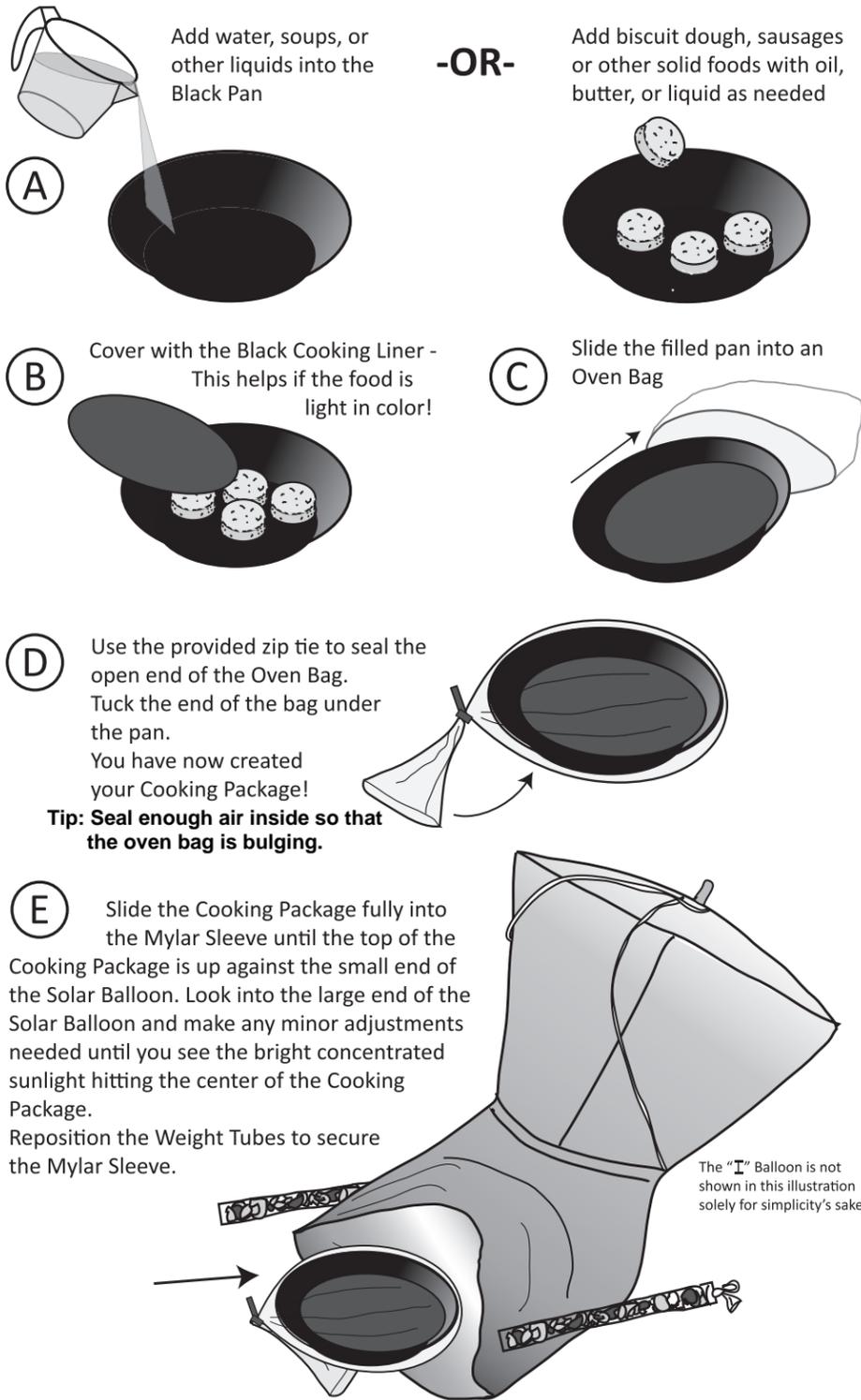


STEP 7 Prepare and Start Cooking!

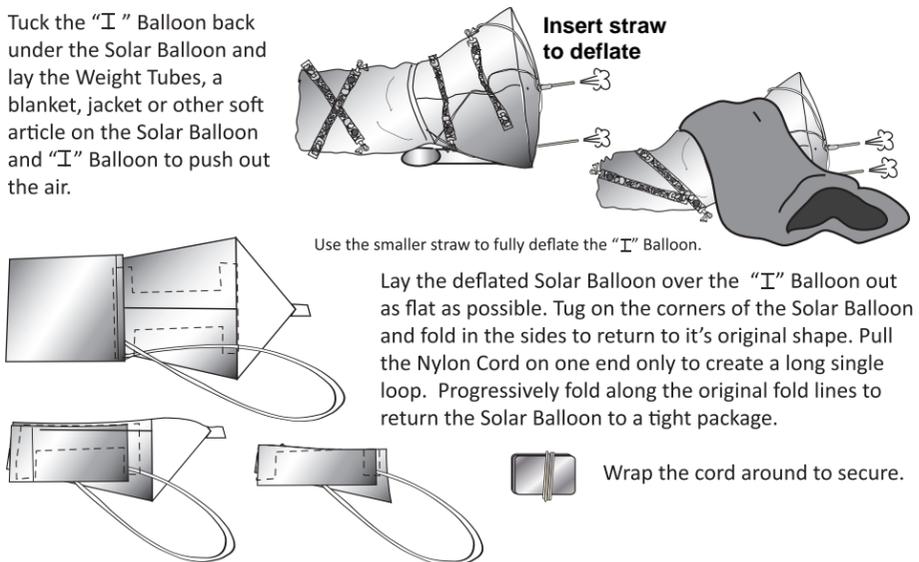
Your Solar Balloon Cooker is very effective in cooking a variety of foods in small quantities. The volume of food is ideal if the black cooking liner can cover all the food in the black pan without a gap between the edge of the liner and the inside surface of the pan. It is OK to use a larger black pan to cook more food, but it will take longer to get it done. Cooking times may vary depending on altitude and strength of the sun.



Basic Cooking Processes:

- 1 Boiling Water (For coffee, tea, etc.)**
Add one cup of water to the Black Pan and prepare Cooking Package as described above. Insert under small end of the Solar Balloon. It typically takes one cup of water at 70°F about 15-20 minutes to reach 200°F+ or boiling on a sunny day.
- 2 Making Rice, Pasta, Re-hydrating Meals, MREs, Hardboiled Eggs, etc.**
Bring 1.5-2 cups of water to 200°F as described above. Remove and open the Cooking Package. Add rice, pasta, etc. to the hot water. Cover with the Black Cooking Liner, enclose in the Oven Bag, and cook until ready.
- 3 Cooking Biscuits, Bread, Cookies, etc.**
The provided Black Pan is non-stick, but you may want to lightly grease the bottom. Add dough to the bottom of the pan, cover with the Black Cooking Liner, prepare Cooking Package. Put Cooking Package under the small end of the Solar Balloon. Monitor progress after 15-20 minutes. They can cook quickly!

How to deflate and refold the Solar Balloon:



California Sunlight

Solar Balloon Energy Kit



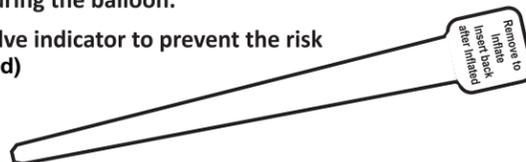
www.STEM-Solar.com
866-675-3548

Rev# ED083116

IMPORTANT TIPS!

Air inside the balloon will expand when it warms. **DO NOT OVER INFLATE** or there is danger of rupturing the balloon.

Reinsert the valve indicator to prevent the risk (If provided)



Or, insert the straw to reduce the air pressure at any time during cooking.

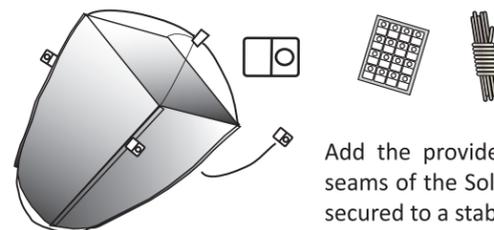
Achieving the highest temperatures is a matter of making sure the large end of the balloon is pointed **directly** towards the sun, and that **bright concentrated light can be seen targeted on the cooking package.**

Make certain that the Cooking Package is up against the small transparent end of the Solar Balloon, and that it is **unobstructed** by the Mylar Sleeve.

Repositioning the Solar Balloon approximately every 15-20 minutes to keep the concentrated sunlight on the Cooking Package will greatly improve the efficiency of the cooking process.

Visit www.STEM-Solar.com/instructions for a Tutorial Video to insure your success.

Alternative Way to Secure the Solar Balloon



Add the provided Adhesive Tabs as needed to the seams of the Solar Balloon to allow the balloon to be secured to a stable object with the Nylon Cord.

STEM Lesson Plans

Email us at: info@california-sunlight.com -or- Call us at: 1-866-675-3548 -or- Mail us at: California Sunlight 3791 Power Inn Road Sacramento, CA 95826 Please provide your name, your school's name, your class level(s), and give us the best email to send your STEM Lesson Plan PDF file.

For educators that have creative ideas for additional lesson plans, send us your thoughts! **If your idea is selected to be added to the available plans, you will receive a FREE Solar Balloon Energy Kit!**