

Solar Oven On Deck



While some solar ovens can be bulky, they fold up for compact storage.

Solar Beans and Rice



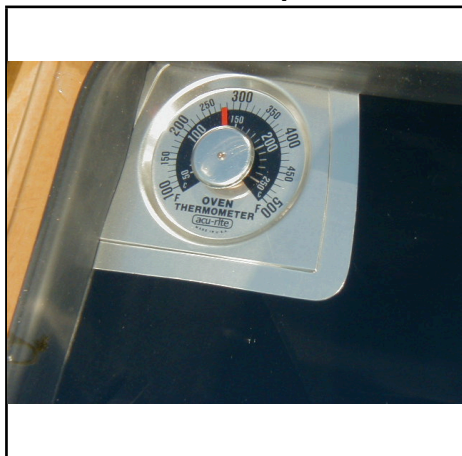
Solar ovens can bake a complete meal such as rice and beans

Solar



Solar ovens have folding reflectors, for ease of storage. Even if you don't regularly cook with solar, keeping one for emergencies is a good idea.

Solar Oven Temperatures



Even the most basic of solar ovens can reach temperatures between 250 -300 F.

Solar Oven Baking



Bread and other baking can be done with solar ovens. Extend baking time by heating bricks or lava rock.

Solar Water Maker



Solar stills can provide fresh water in an emergency, or water for on-board plants and hydroponics systems.

Summary: Solar ovens provide a power-free cooking choice. Limited to midday (sunshine) hours, you can extend cooking time by putting in solar thermal heat absorbers, such as lava rock, dark colored bricks, or a new innovative technology called Zeolite pellets. Pellets are heated, and then when water is applied, the heat is released (water boils).

Reference: <https://www.extremetech.com/extreme/130523-zeolite-thermal-storage-retains-heat-indefinitely-absorbs-four-times-more-heat-than-water>

