



Solar Cooker

In an age where domestic fuel costs are rising each year, Solar Cooker is a real boon for the housewife. Reasonably priced, easy to use and completely trouble free, solar cooker is an ideal supplement to conventional cooking appliances and one which can be used efficiently in most parts of our country, for more than ten months in a year.

- Solar Cooker is entirely non-polluting. It has no ill effects (such as smoke or fume) on health.
- Cooking is clean - no mess.
- Food cooking in Solar Cooker tastes better, is more nutritious and healthy as all ingredients are preserved because there is no intense heat but a low steady temperature which is best for cooking food.
- Because of this controlled heat, food never gets over-roasted or burnt. However, care should be taken to ensure that cooking does not go on after all the moisture from the food evaporates.
- The design and construction of Solar Cooker being very simple, they are easy to operate even by a novice.



BUT PRIMARILY IN THE SOLAR COOKER MARKETS THESE SYSTEMS HAVE BEEN EXTINT SINCE THERE ARE MORE EFFECTIVE METHODS LIKE PARABOLIC COLLECTOR BASED COOKERS AS SHOWN ARE V. EFFECTIVE

SOLAR PRABOLIC COLLECTOR BASED HOME : SOLAR COOKERS:





Specifications and salient features are as under:-

- (1) Entire cooker is of folding design which is our unique facility making transport very easy and cheap. It is despatched in corrugated carton box of size 50" x 14" x 3.5" only. So 600 cookers can easily go in to a 20 ft container.
- (2) Weight of the cooker is only 17 kg.
- (3) You can assemble entire cooker in 10 minutes. But tying of reflector strips will take further 50 minutes.
- (4) Reflector is square of 1.2mtx1.2mt and its frame is made of 2 parabolic strips and 7 parabolic round bars.
- (5) Supporting stand is made of rectangular pipes of 40x20mm cross section.
- (6) Reflector sheets are anodized aluminum sheets. So it is highly efficient in cooking.
- (7) You can cook for a family of 8 to 10 persons in 30 to 40 minutes. You can pasteurize water, heat the milk or water, roast anything like groundnut and cook varieties of items on this cooker.
- (8) Parabolic square shape of the reflector looks very attractive and elegant just at a glance.
- (9) Entire cooker is powder coated in attractive colour.
- (10) video CD is provided with every cooker for guidance.

What can you cook in a solar cooker

Anything that makes up your daily meals and non-fried snacks plus some of the delicacies that brighten up festive occasions can be cooked with ease in a Solar Cooker, for example :

- Rice, Hotch-Potch / Khichadi, Pulao, Biryani
- Pudding, Kheer, Milk Sweets, Dudhpak, Basundi, Flavoured Milk
- Curry, Pulses, Cereals
- Vegetables, Veg-Curry
- Sweet stuffed Chapattis / Roti, Laapsi, etc.
- Bread, Biscuits, Cakes, Nankatai, Cookies
- Salted Stuff Rice or Cereal Cakes / Handvo, Khaman Dhokla, Muthia, Patra, Idli
- Fish, Chicken, Meat, Eggs
- Soups
- Jams, Jellies / Murabba, Chhunda, Pickles
- Lot of Boiled and mildly added spices and oiled stuff in various combinations.



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Solar Community Cooking System

The conventional Bulk Cooking system consumes fast depleting fossil fuel on a very large scale, generating harmful CO and other gases leading to ecological imbalance. It also takes a lot of time to cook the food. There is every possibility of contamination of food due to foul odour of fuel used or burning of the stuff being cooked. This results in deterioration of taste and hygiene. As an effective solution to all above problems, we present unique "Solar Bulk Cooking System."

Features :

- Clean, hygienic, odour free, fast cooking.
- 100% Eco friendly.
- No generation of hazardous gases such as Carbon dioxide, carbon monoxide etc.
- Cooking inside the kitchen itself. No need to get exposed to out side hot Sun.
- In- built water-heating facility. (Optional).
- Variety of cooking is possible.
- Automatic daily Sun tracking mechanism.
- Saves enormous amount of time & energy.
- Pasteurization of Drinking Water possible.
- Most Efficient and Cost Effective

Benefits:

- Saves drastically on ever increasing fuel cost.
- Elimination of CO₂, avoids stringent law implications.
- 80% depreciation in 1st year itself under section 32 of income tax Act 1956.
- Subsidy to the tune of 50% on Steam Cooking System from MNRE.
- Fast payback.
- Revenue / income can starts from 2nd year itself by way of saving the fuel cost.
- User entitled for getting world recognized Ecofriendly awards.

