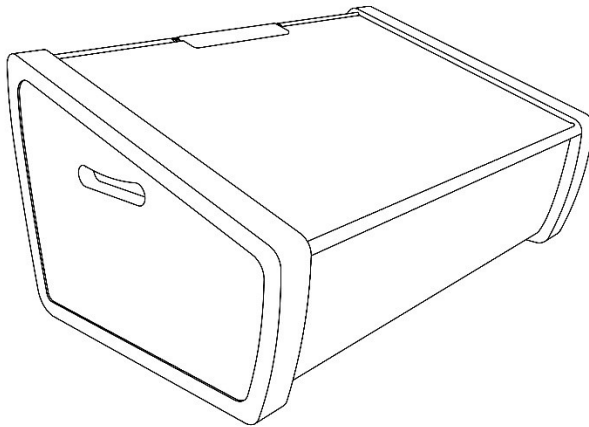




SUNTASTE solar oven

Owner's manual



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Welcome

SunOK has designed the Suntaste so that it fulfils all of your expectations. This goal has driven us since the design phase, throughout development and production, and resulted in the oven you have just acquired.

Nevertheless, if you notice any problem or wish to send us your suggestions for improvement, please don't hesitate to contact us:

- Tel.: +351 915 400 095

- E-mail: info@sunok.eu

When contacting SunOK, please always mention your Suntaste's serial number, which is printed in a label at the bottom of your solar oven.

About cork

The Suntaste is made mostly from cork agglomerate. Cork is a natural material with unique characteristics that make it very appropriate for this application. It's the bark of the cork oak, which is extracted without damaging the trunk, at 9 years intervals, in an operation that extends the tree's life.

It's very resistant to impact and an excellent thermal insulator but, being a natural material, it might have some color variations both between production batches and throughout it's life. Read more about cork at www.apcor.pt.

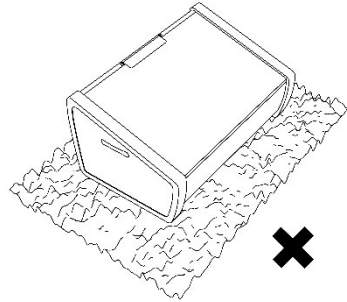
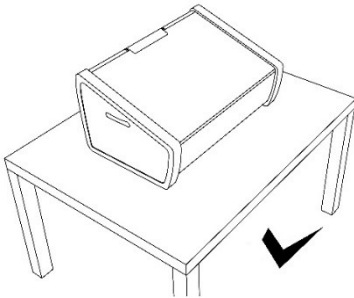
In the Suntaste, SunOK uses a waterborne coating in order to reduce the effect of UV rays and tested its effects in deserts with very high solar exposure. However, you shouldn't be surprised if your cooker's color evolves during its long life.

On the other hand, since cork agglomerate is composed of grains of this material, any type of abrasion should be avoided, such as that caused by dragging the Suntaste or cleaning of its surface with abrasive cloths or detergents.

Installation

Placing the oven

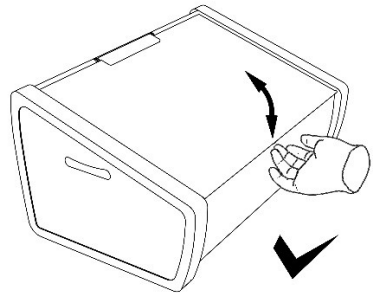
The Suntaste solar oven should be placed on flat, horizontal, stable and smooth surfaces. Rough surfaces might damage its base and should therefore be avoided.



Opening the oven

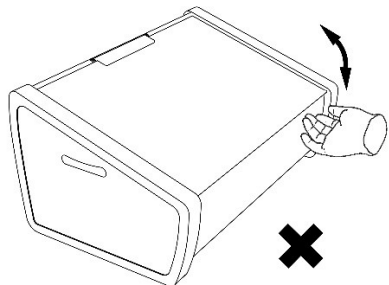
To open the upper lid, you only need to pull upwards by the center of its front edge. The hinge allows to fix it at any useful angle.

When opening or closing the lid, it is important to always make it at the center to avoid subjecting the hinge to asymmetric strains.



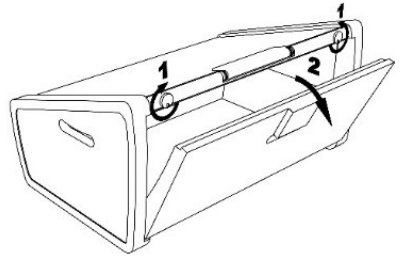
Opening the back door

The back door might be opened by pulling it by its handle. It should be rotated downwards and then, extracted from its bottom housing. In doing this, care should be taken in order to avoid rubbing the door's sides while taking it out. Be careful to avoid damaging the door's mirror when putting it down.



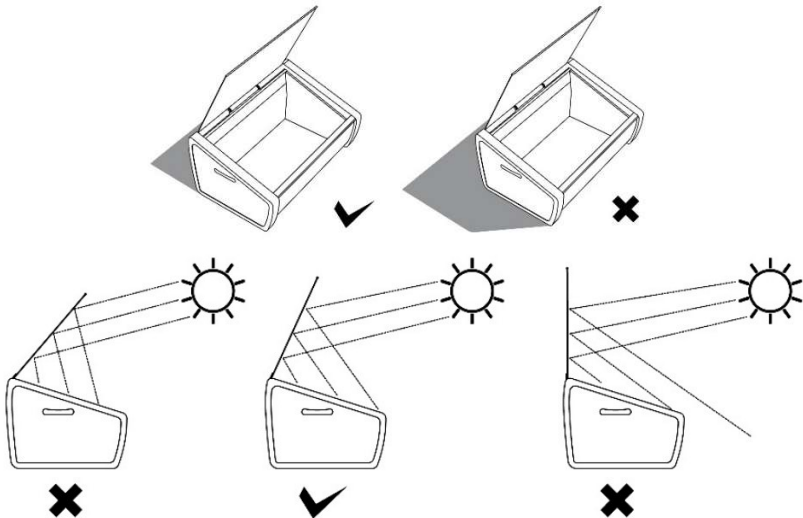
Closing the back door

To close the back door, repeat the sequence in reverse order: first, place the door's bottom edge to its housing. Second, press the handle until the upper edge is aligned with the oven's rear. Third, press the upper corners into position and swivel the rotating locks to make sure the closure is effective.



Oven orientation

In order to get maximum efficiency, your oven must be placed facing the Sun, casting its shadow back and not to the sides. Adjust the lid angle by rotating it by the center of its front edge. All the rays reflected by the lid's mirror should be directed inside the oven and get through the entire area of the glass uniformly, as shown below.





Instructions for use

Pre-heating

Before starting to cook it's advisable to let the Suntaste pre-heat. In order to do so, leave it correctly aligned to the sun as described previously, with its lid open and the back door closed for a minimum of 30 minutes.

Beware of the bottom plate's temperature as it might already cause skin burns after only 5 minutes of solar exposure.

Cooking

Place the vessel with the food inside the oven, at the centre, being careful not to rub it on the cork surfaces.

The vessels used should be preferably black or transparent, with a flat bottom and as thin as possible to obtain a low thermal inertia. To achieve the best results, we recommend using the vessels developed by SunOK for the Suntaste. In order to achieve maximum thermal efficiency, you should cover the vessels with transparent film instead of using their own lids.

For tips on how to adapt your cooking to the Suntaste, please refer to our website www.sunok.eu, where the recipes for various dishes are made available.

Condensation

While cooking, there might be some steam inside the oven and some condensation might occur under the inside glass.

The angle of the glass will cause the water droplets to drain to the front of the compartment, so cleaning the condensation will not be necessary while cooking.

Condensation might, however, be reduced, by always covering the vessels with their own lids or, in the case of pans, by considering using an adequate plastic wrap for cooking.

Removal of the vessel

While opening the back door, care should be taken to avoid skin burns from the steam. Don't place your hands or wrists over the opening gap.

The inside of the oven will be at temperatures approaching 100°C / 212 F so it's important to protect your hands.



Instructions for closing

Cleaning

After each cooking session you should clean the inside of the oven with a soft, moist cloth after each use to remove the condensation and any dirt.

In case of spillovers, the black bottom plate might be removed for an in depth cleaning.

Cleaning the glasses

The glasses should always be kept clean so that solar rays do get inside the oven without any obstacles.

On the outside care should be taken to avoid any dust or fingerprints.

Inside, any condensation/evaporation deposits should be avoided by cleaning with glass cleaner liquid or dishwashing liquid detergent thereby guaranteeing that condensation droplets freely drain down the angled glass.

Closing and storing

Keep your oven with its lid and door closed, in a safe place, in a stable position and protected from dust and liquid spills.

Maintenance

When not in use, the oven should be kept closed and indoors.

The mirrors, the bottom inside base of the oven and the glass should be cleaned with a soft, moist cloth or a paper tissue. If necessary, you can use some detergent, as long as it is not abrasive. To clean the mirrors, use a detergent with a neutral pH or alcohol.

The cork surfaces may be cleaned with a soft and damp cloth. Care should be taken to avoid any contact with materials or substances that might be abrasive.



Warnings

Hot surfaces

The outside surfaces warm up like any object placed under the sun. Extra care should be taken with the aluminum profile above the back door as this might get hotter due to steam leaving the oven when the door is opened.

The inside surfaces can reach high temperatures, so we recommend extra care: avoid touching them unprotected when they are hot.

Outdoor use

Although the Suntaste has been designed for outdoor use and submitted to appropriate protection coating, cork is sensible to ageing and must therefore be protected against natural aggressions such as rain, moisture, unneeded sunshine and dusty winds.

It is therefore advisable to store the oven indoors when not in use. When that is not possible, it should be covered with a waterproof cover and, for long periods, also wrapped in shrink film after a thorough cleanup.

Cooking vessels

The vessels supplied by SunOK have the most suitable characteristics for use in the Sun Cook. It's however possible to use many other types of vessels, always bearing in mind that certain characteristics have a strong influence on the resulting cooking times:

- Color – the darker the better, although glass is also very adequate especially in lids.
- Thickness – as low as possible, in order to reduce thermal inertia to a minimum.
- Base – should be flat for good contact with the bottom plate.

Bottom plate

Never cook directly on the bottom plate and always use appropriate vessels.

In case of spills inside the oven, the plate might be removed for a thorough cleaning. This is an easy operation as this plate is not bonded to the oven.



Other

Never leave your oven completely unattended outdoors. Rain can damage the materials inside the oven.

When fitting the backdoor, always remember that cork is a natural product and that its size and shape are influenced by temperature and humidity. In some conditions extra pressure might be needed to adjust the door to the oven but avoid damaging it when swivelling the locks to the closed position.

Warranty

This warranty is issued by SunOK Lda., and granted to the final buyer of the product (the Client). SunOK guarantees that this Suntaste solar oven (the Product) has no defects in terms of the materials employed, the conception and the fabrication at the moment of purchase by the Client.

The warranty period is 2 years from the date the Client purchased the product and will not be the object of any extension or renovation in case of a repair or a substitution of the Product.

This warranty does not exclude any rights of the Client regarding the seller or the reseller of the Product or present in the Law.

SunOK guarantees the replacement of any component of the Product that were defective on the date the Client purchased the product, excluding cases arising from circumstances other than normal use, as those described in this manual.

Those exclusions include non-authorized attempts to repair the Product, modifications, use of the Product for purposes different than those it was made for, careless handling, exposure to adverse conditions like, for instance, rain, extreme winds, dust or immersion in liquids.