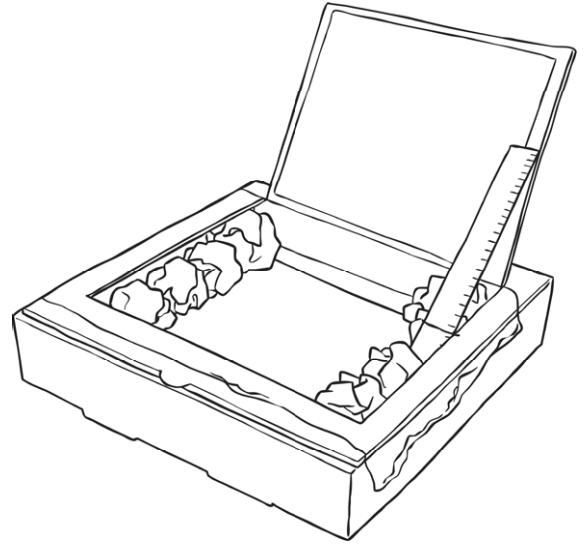


Making a Pizza Box Solar Oven



You will need:

- Cardboard pizza box (the kind delivered pizza comes in)
- Craft knife or sharp scissors
- Aluminium foil
- Clear tape
- Plastic food wrap
- Black paper
- Newspapers
- Ruler



What to do:

1. Use a craft knife or sharp scissors to cut a flap in the lid of the pizza box. Cut along three sides, leaving about 2cm between the sides of the flap and the edges of the lid. Fold this flap out so that it stands up when the box lid is closed.
2. Cover the inner side of the flap with aluminium foil so that it will reflect rays from the Sun.
3. Use clear plastic wrap to create an airtight window for sunlight to enter into the box. Do this by opening the box and taping a double layer of plastic wrap over the opening you made when you cut the flap in the lid. Leave about 2cm of plastic overlap around the sides and tape each side down securely.
4. Line the bottom of the box with black paper to absorb heat. The black surface is where your food will be cooked.
5. To insulate your oven so it holds in more heat, roll up balls of newspaper and place them on the bottom of the box. Tape them down so that they form a border around the cooking area.
6. The best hours to set up your solar oven are when the sun is high overhead, from 11 A.M. to 3 P.M. Take it outside to a sunny spot and adjust the flap until the most sunlight possible is reflecting off the aluminium foil and onto the plastic-covered window. Use a ruler to prop the flap at the best angle.