SLiCK
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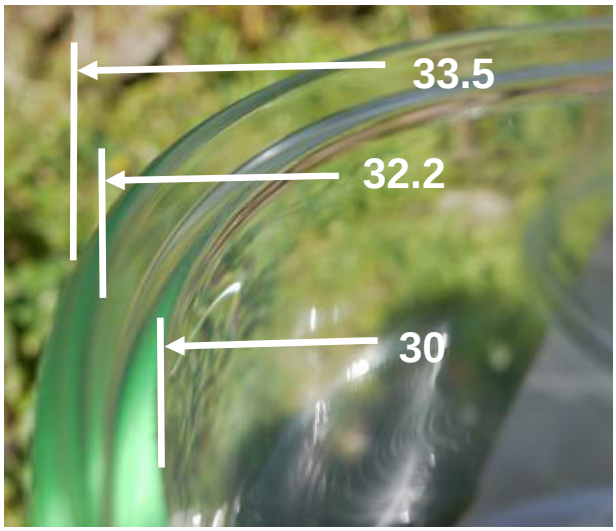
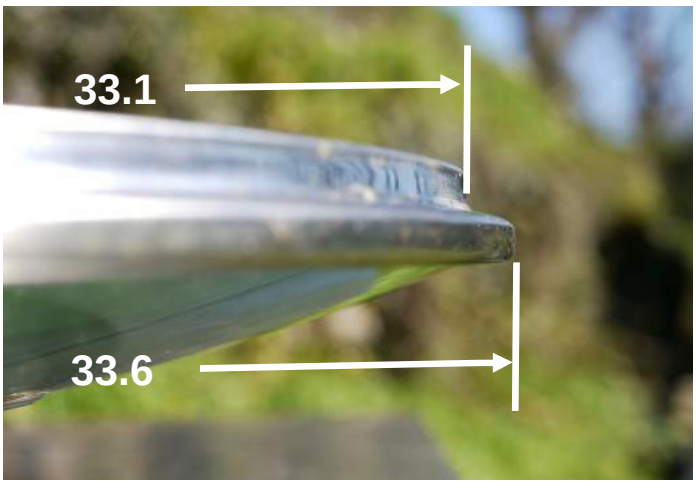
lazyTRAP

Heat traps - sometimes called 'greenhouses', are transparent containers that surround the cooking pot. They slow down heat loss from the pot as it heats up, so they improve performance. They can be made from plastic or glass. The one shown on the right is made of borosilicate glass. The black pot (deliberately too small, for illustration purposes) sits on a trivet to keep it off the bottom of the heat trap. The cheapest form of heat trap is an inflated oven cooking bag, the type often used in microwave ovens, but they have several disadvantages: 1 - they are difficult to clean and have to be replaced periodically, 2 - they blow around in the wind, and it is difficult to keep them from touching the cooking pot, 3 - heat radiating from the cooking pot passes straight through them, so they allow the pot to lose heat more rapidly than a glass heat trap. Rigid plastic traps largely avoid problems 1 and 2, but are still transparent to heat radiated from the cooking pot. Glass performs better. It is unaffected by wind, is easy to clean, and will last for decades. The two disadvantages of glass are that 1 – it *can* break, and 2 – it is heavy to transport.

The search - It's often said that solar cooks can often be found obsessively examining the cookware on display in large stores, often with a tape measure in hand. They are all looking for the ideal solar cooker setup – a cooking pot that will fit snugly, on a trivet, inside whatever heat trap they have devised. If you want your low-powered panel or funnel solar cooker to perform well, it is essential to get this bit right, especially in the UK climate. Some have resorted to scavenging the windows from washing machines, and this is a good solution, if you can find them. Others press a matching pair of pyrex dishes into service, and find clever ways of keeping them together. Here, we suggest a solution we have used at SLiCK for several years – the 12 litre halogen oven bowl, with a frying pan lid of matching diameter (pictured above, left).



The Bowl - You have the option of buying a new 'spare' halogen bowl (say, on Amazon UK), or looking for an old, or cheap, halogen cooker for sale second hand. We are confident that they are all exactly the same size.



The Lid - Lids that fit them are more difficult to find, because they vary in size and profile. A range of lids, like the one pictured in the foreground (above, left), can be purchased from Amazon UK, or from Ebay.

Dimensions - here (above and left) are the diameters of the halogen oven bowls, and of one lid that fits them adequately. Note the stepped profile of the 12 litre bowl – this means that a lid could sit either on the top rim of the bowl, or on the step that is inside the bowl, below the rim. The dimensions are in centimetres, and the lid (left) is upside down.