Solar Cooking to Bridge the Gap,
by Alan Bigelow, Solar Cookers International

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Types of Solar Cookers







- A device that collects and absorbs direct sunlight and retains heat to cook food or pasteurize water
- Solar-thermal cooking
- Hundreds of variations on these basic types

Complementary technologies:

- Retained-heat basket
- Water pasteurization indicator (WAPI)

Photo credit: Alan Bigelow, Ph.D., Shannon Steffy

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Types of Solar Cookers



Fresnel lens



Evacuated tube



Fresnel mirror

Photo credit: Alan Bigelow, Ph.D.

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Institutional Solar Cooking









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Solar Cooking in Mali



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Photo credit: Emmanuel Théra

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Solar Cooking in Central African Republic



Photo credit: UN CTCN, Miranda Rikki Tasker

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