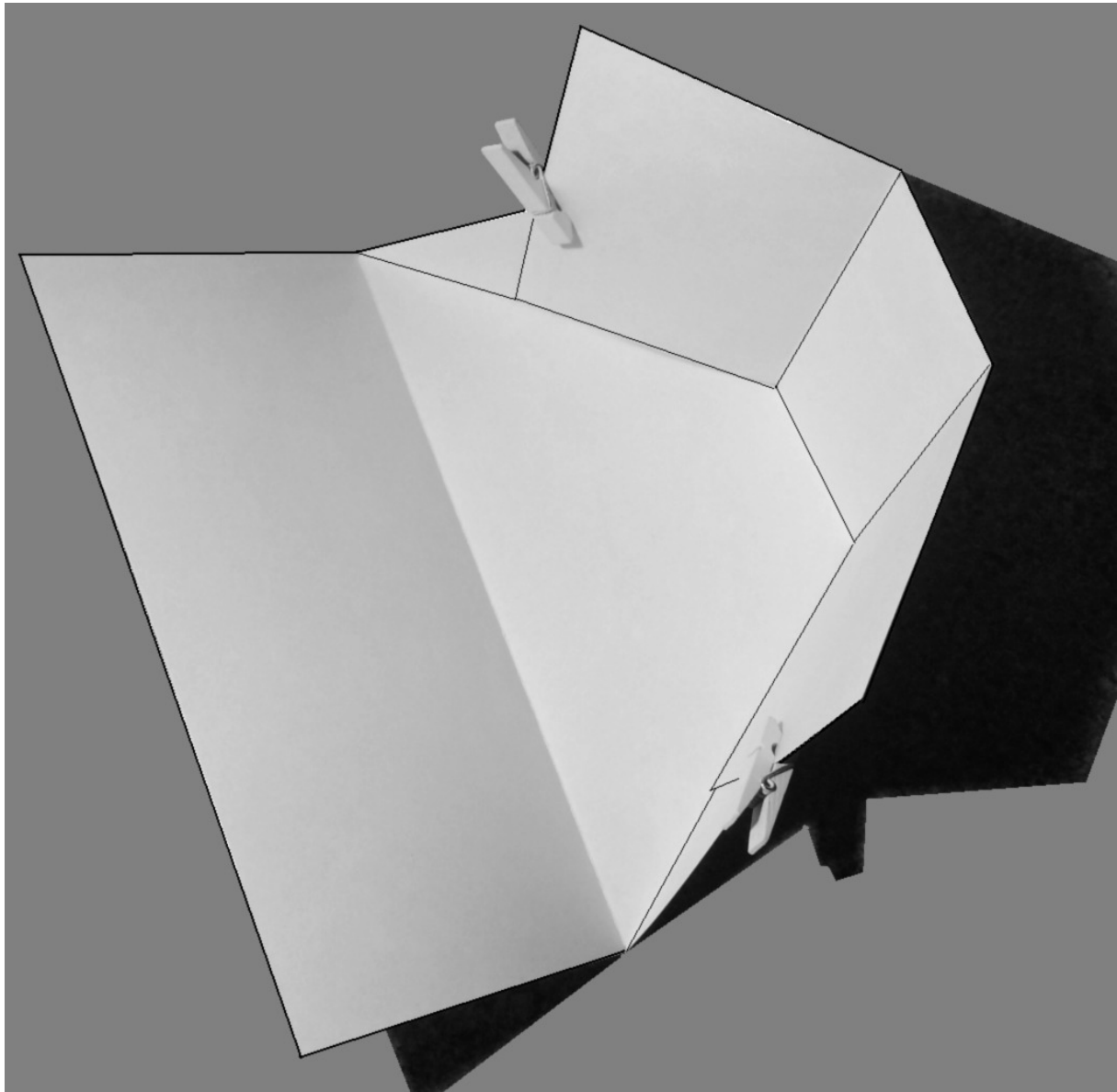


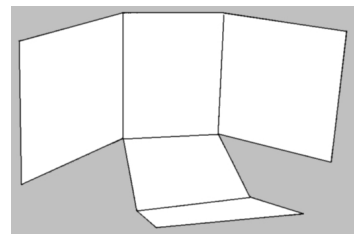
A solar panel cooker for latitudes between 40° and 65°. It's the

DIN-A-saur

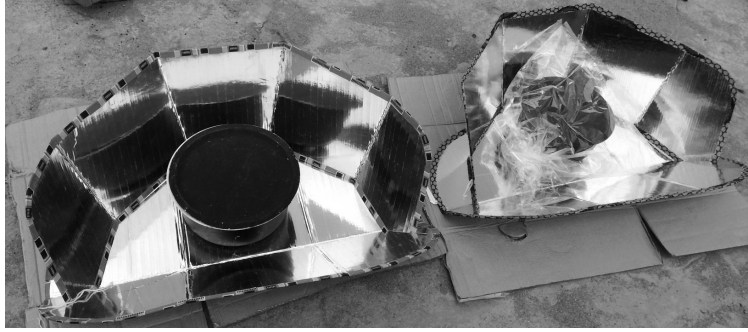


When Roger Bernard developed his first panel cooker, he did all his research at the place where he lived: near Lyon, France, at a latitude of 45°N. In a folded state, it could be shipped as a letter – not as an expensive parcel.

When Barbara Kerr from Arizona continued to develop it, assisted by SCI members Jay Campbell and Ed Pejack, they did so at the latitude where they lived: at 35°N. Consequently, Barbara Kerr shaped the centre rear panel trapezoid to be tilted which was perfectly suiting the higher sun during cooking. In the following years the Cookit - that's how they called it - performed excellently even at equatorial latitudes. Barbara Kerr also found out that a polyester oven bag is ideal for heat retention.



The initial panel cooker, designed by Roger Bernard, France.



Picture at left: Two African versions of the CookKit. This photo was taken in Uganda when baking cake.

Photo credit: Faustine Odaba, NAREWAMA, Nairobi, Kenya.

The CookKit was a breathtaking success story. Easy to make, it was distributed world-wide. Ten thousands of

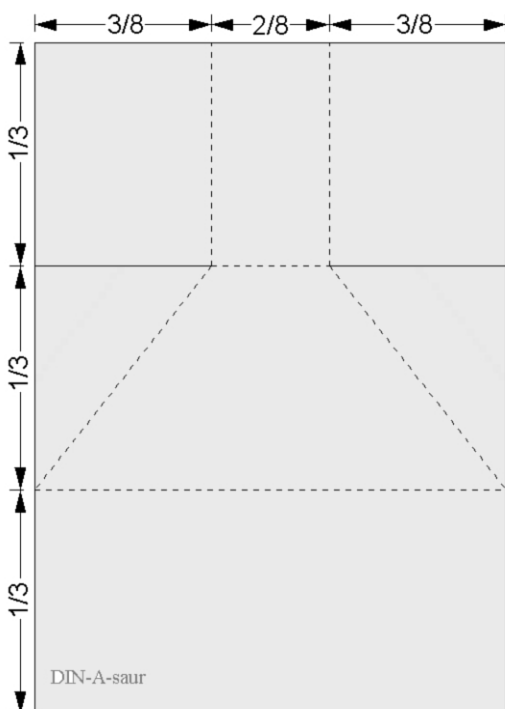
it were given to refugee camps in Africa. But the tilted rear panels also had a negative impact: these panel cookers did not perform well in locations beyond 40° latitudes. With the exception of the "Diamond" of the developer Andreas Fausolides from Cyprus, all other panel cookers failed.

DIN-A 3: 420x297mm
DIN-A 2: 594x420mm
DIN-A 1: 840x594mm
Din-A 0: 1188x840mm

"Something must be done about that", said the German developer Bernhard Müller who owned the solar cooker manufacturer *Mueller Solartechnik* from 1996 to 2012 when he retired. With the initial version of Roger Bernard in his mind, from 2012 until the end of 2015 he developed the **DIN-**

A-saur. The name stems from the DIN-A paper format which is standard almost world-wide.

The rectangular DIN-A format is utilized to its maximum. For top results, a front panel of 1/3 of the entire sheet boosts the reflection of the sunlight. Regular aluminium foils give poor results but modern adhesive foils, like the French "S-Reflect", lead to sufficient performance all the way up to 65° latitude. Two small triangles on both sides serve to hold the panels in an upright position. They can be fixed with clothes pins (see first page) or split pins. The latter require punching holes through the panels on either side. Of course you may use any other fixture as well.



Left: The segments for the **DIN-A-saur** panel cooker are sectioned in 8ths at the smaller side and 3rds at the long side to obtain the correct angles and make it foldable. DIN-A formats always have the same proportions of length to width - 1.414 : 1. DIN-A 0 has a surface of 1 m².

Right: The **Jar-in-jar** is the perfect item for heating water with the **DIN-A-saur**. If you prefer black pots, they should be enclosed in a heat trap, such as a polyester oven bag, a glass bowl, etc. A trivet should be considered to allow the sunlight to be reflected to the pot from underneath.

