

“Hybrid” Haines 2 Solar Cooker is its Own Heat-Retaining Basket

1. Heat retaining baskets can significantly reduce the use of wood or charcoal for cooking. Beans or other foods can be heated to boiling over a fire, and then placed in an insulated “heat-retaining basket” to finish simmering for many hours without additional fuel.
2. **Hybrid Haines 2.0 Solar Cooker is its own “heat retention basket.”** The Haines 2 solar cooker becomes its own “heat-retaining basket” when the four “petals” of the reflector are closed upward around the hot cooking pot.

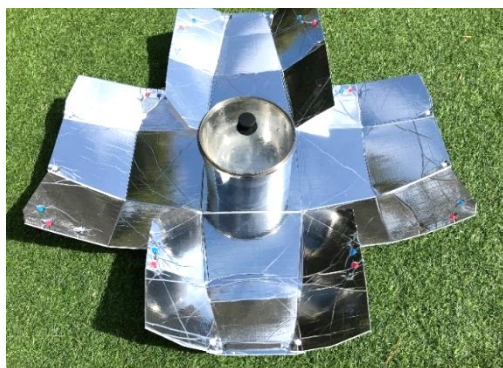


3. The petals form a square “basket” consisting of three layers of reflective foam insulation on each side. Before the “basket” is closed, towels or other insulating materials are placed



inside around the pot. The food will continue cooking for many hours.

4. Using the Haines cooker in this “hybrid” mode keeps it “visible” to the user on cloudy days, which increases the likelihood that it will be used as a solar cooker on sunny days.
5. On sunny days, solar-cooked food during the day can be kept piping hot for 4 to 6 hours for the evening meal in the Haines 2 “cooker-basket.”
6. **Cooker and pots can be stored together.** The new Haines 2 Solar Cooker can be stored with the cook pot already in place, ready for use, So between uses, nothing will be lost or damaged. The package is 32 cm square and 52 cm tall.
7. **“Pop-open” model.** When the package is opened, the reflector simply “pops open” with the cooking pot and sleeve in its proper place.



To set it up for cooking just press together four color-coded snaps.



Red for **HIGH** sun and Blue for **LOW** sun