

# SunSpot Solar Cooker

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# 1. Introduction

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Welcome to the Eco Grill SunSpot Solar Cooker user manual. We are excited to introduce you to our portable solar cooker, designed to harness the power of the sun for off-grid cooking and eco-friendly adventures. With no fuel needed, you can enjoy the convenience of cooking with renewable energy while reducing your carbon footprint. Whether you're camping, hiking, or simply enjoying the great outdoors, the SunSpot Solar Cooker is the perfect companion for all your outdoor cooking needs.

We hope this manual provides you with the information you need to make the most of your SunSpot Solar Cooker. If you have any questions or need further assistance, please don't hesitate to contact our customer support team.

Thank you for choosing Eco Grill, and happy cooking!

## 2. Product Overview

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The SunSpot Solar Cooker by Eco Grill is a revolutionary off-grid cooking solution that harnesses the power of the sun. This portable solar cooker eliminates the need for traditional fuel, making it ideal for eco-friendly adventures and outdoor cooking. Whether you're camping, hiking, or simply enjoying a day in the great outdoors, the SunSpot Solar Cooker offers a convenient and sustainable way to prepare delicious meals without harming the environment. With its lightweight and compact design, this solar cooker is easy to transport and set up, providing a versatile cooking option for any off-grid excursion.

### 3. Safety Precautions

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#### General Safety Precautions

- Use the SunSpot Solar Cooker in a well-ventilated area to avoid heat build-up and ensure the safety of those around.
- Do not touch the solar reflectors while in use as they can become very hot and cause burns. Allow the SunSpot Solar Cooker to cool down before handling.
- When not in use, keep the SunSpot Solar Cooker out of reach of children and pets to prevent accidents or damage.

#### Safety Precautions for Assembly and Disassembly

- When assembling or disassembling the SunSpot Solar Cooker, ensure that all parts are securely in place to prevent accidents.
- Handle the solar reflectors and support frame carefully to avoid any damage or injury during assembly or disassembly.

#### Safety Precautions for Use

- Do not attempt to cook with the SunSpot Solar Cooker in extreme weather conditions such as strong winds or heavy rain, as it may affect its performance and safety.
- Avoid staring directly at the solar reflectors while they are in use to prevent eye damage.
- Make sure the SunSpot Solar Cooker is placed on a stable and level surface to prevent it from tipping over during use.

#### Maintenance and Storage Safety Precautions

- Only clean the SunSpot Solar Cooker when it has completely cooled down to avoid burns or damage to the unit.
- Store the SunSpot Solar Cooker in a dry and secure location to prevent damage and ensure its longevity.
- Keep the solar reflectors clean and free from debris to maintain optimal cooking performance.

## 4. Getting Started

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To get started with your SunSpot Solar Cooker, follow these simple steps:

### Safety Precautions

1. Before using the solar cooker, read all instructions and warnings in this manual.
2. Keep the solar cooker out of reach of children and pets.
3. Do not touch the cooker while it is hot, and use heat-resistant gloves when handling.

### Assembly

1. Open the SunSpot Solar Cooker and ensure all reflector panels are fully extended and locked into place.
2. Place the solar cooker in a sunny location, ensuring that there are no shadows cast on the cooking area.

### Preheating

1. Position the SunSpot Solar Cooker so that it directly faces the sun.
2. Open the glass lid and place the cooking pot on the cooking tray.

### Cooking

1. After preheating, place the food in the cooking pot and close the glass lid.
2. Adjust the reflector panels as needed to ensure maximum sunlight exposure on the cooking pot.

### Maintenance

1. After each use, allow the SunSpot Solar Cooker to cool down completely before storing.
2. Clean the cooker with a mild detergent and soft cloth, ensuring that no food residue is left on the cooking tray.

## 5. Using the SunSpot Solar Cooker

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To use the SunSpot Solar Cooker, follow these simple steps:

### 5.1 Positioning the Solar Cooker

Place the SunSpot Solar Cooker in a location with direct sunlight. Adjust the cooker's position throughout the day to ensure it is always facing the sun for optimal cooking efficiency.

### 5.2 Preparing the Cooking Surface

Before placing your cookware on the SunSpot Solar Cooker, ensure that the cooking surface is clean and dry. This will help maximize the cooker's solar energy absorption for efficient cooking.

### 5.3 Using the SunSpot Solar Cooker

1. Open the reflective panels of the SunSpot Solar Cooker to capture the sunlight.
2. Place your cookware on the cooking surface, ensuring that it is stable and secure.
3. Adjust the reflective panels to focus the sunlight onto the cookware for even cooking.

### 5.4 Monitoring the Cooking Process

Periodically check on your food while it is cooking to ensure it is progressing as desired. Use oven mitts or gloves to handle any hot cookware or surfaces.

### 5.5 Completing the Cooking Process

Once your food is cooked to perfection, carefully remove the cookware from the SunSpot Solar Cooker using the handles or oven mitts to avoid burns.

### 5.6 Closing the SunSpot Solar Cooker

When you have finished using the SunSpot Solar Cooker, close the reflective panels and store it in a cool, dry place for future use.



## 6. Cooking Tips

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### 6.1 Positioning the SunSpot Solar Cooker

To ensure optimal cooking results, place the SunSpot Solar Cooker in direct sunlight, with the reflectors angled towards the sun. Adjust the cooker throughout the day to maintain the best angle to the sun for maximum cooking efficiency.

### 6.2 Preheating the SunSpot Solar Cooker

Before placing the cooking pot inside the SunSpot Solar Cooker, allow it to preheat for 10-15 minutes to reach the desired cooking temperature. This will ensure that your food cooks evenly and thoroughly.

### 6.3 Using the SunSpot Solar Cooker in Cloudy Conditions

In overcast weather, cooking times may be extended due to reduced solar energy. To compensate for this, position the cooker in the sunniest spot available and consider starting the cooking process earlier to allow for any delays.

### 6.4 Types of Cookware for the SunSpot Solar Cooker

Use dark-colored cookware with a tight-fitting lid for the best results when using the SunSpot Solar Cooker. The dark color will absorb more solar energy, while the lid will help retain heat and moisture for efficient cooking.

### 6.5 Monitoring and Adjusting the SunSpot Solar Cooker

Periodically check the SunSpot Solar Cooker to ensure that it remains in direct sunlight and that the reflectors are properly aligned. Adjust the cooker as needed to maintain optimal cooking conditions throughout the day.

### 6.6 Cleaning and Maintenance

After each use, allow the SunSpot Solar Cooker to cool down before cleaning. Wipe down the reflectors and surfaces with a damp cloth, and store the cooker in a dry, protected area when not in use to prevent damage.

## 7. Maintenance and Care

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### Cleaning

To clean the SunSpot Solar Cooker, use a soft, non-abrasive cloth with mild soap and water. Do not use abrasive cleaners or harsh chemicals, as they may damage the solar cooker's surface. After cleaning, ensure that all parts are completely dry before storage or use.

### Storage

When not in use, store the SunSpot Solar Cooker in a clean, dry place. Ensure that the cooker is protected from extreme temperatures, moisture, and direct sunlight when not in use. Store the cooker in its original packaging or use a protective cover to prevent dust and debris from accumulating on the unit.

### Warranty

The SunSpot Solar Cooker comes with a limited warranty. Please refer to the warranty information provided with the product for details on coverage and any maintenance or service requirements.

## 8. Troubleshooting

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### 8.1 SunSpot Solar Cooker not reaching high temperatures

If the SunSpot Solar Cooker is not reaching the desired cooking temperatures, follow these steps:

1. Ensure that the reflectors are fully extended and facing the sun.
2. Check for any obstructions that may be blocking the sun's rays, such as trees or buildings.
3. Adjust the position of the SunSpot Solar Cooker to maximize sun exposure.

If the issue persists, contact Eco Grill customer support for further assistance.

### 8.2 Uneven cooking

If the SunSpot Solar Cooker is cooking food unevenly, try the following:

1. Rotate the cookware or food inside the cooker to ensure even heating.
2. Use the adjustable stand to position the SunSpot Solar Cooker at the optimal angle for even cooking.

If the problem continues, refer to the user manual for alternative cooking techniques or contact customer support for additional guidance.

### 8.3 Cloudy or overcast weather

In overcast conditions, the SunSpot Solar Cooker's performance may be affected. Follow these tips:

1. Use the SunSpot Solar Cooker during periods of clearer weather to maximize solar energy.
2. Consider alternative off-grid cooking methods, such as using a conventional grill or stove, during cloudy conditions.

For further assistance with cooking in challenging weather, reach out to Eco Grill customer support.

## 9. Warranty Information

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The SunSpot Solar Cooker from Eco Grill comes with a limited warranty. Please see the details below for more information.

### 9.1 Coverage

The SunSpot Solar Cooker is covered by a limited warranty for a period of 2 years from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

### 9.2 Exclusions

The warranty does not cover damage caused by misuse, neglect, accidents, unauthorized alterations, or improper maintenance. It also does not cover normal wear and tear, including scratches, fading, or discoloration of the cooker's components.

### 9.3 Claim Process

To make a warranty claim, please contact our customer service team by email at [support@ecogrill.com](mailto:support@ecogrill.com). You will need to provide proof of purchase and a detailed description of the issue.

### 9.4 Resolution

If the issue is determined to be covered by the warranty, Eco Grill will either repair or replace the defective part or product at no charge. The decision to repair or replace will be made at the company's discretion.

### 9.5 Limitation of Liability

Eco Grill's liability under the warranty is limited to the repair or replacement of the defective part or product. The company is not liable for any incidental or consequential damages arising from the use of the SunSpot Solar Cooker.

## 10. Contact Information

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For any inquiries, assistance, or support related to your SunSpot Solar Cooker, please feel free to contact Eco Grill using the following methods:

### 10.1 Customer Support

If you have questions about the functionality, usage, or maintenance of your SunSpot Solar Cooker, our customer support team is here to help. You can reach us by:

- Email: [support@ecogrill.com](mailto:support@ecogrill.com)
- Phone: 1-800-ECO-GRIL
- Online chat: Visit our website [www.ecogrill.com](http://www.ecogrill.com) and click on the chat icon to connect with a representative.

Our customer support team is available 24/7 to ensure that you have the best experience with your solar cooker.

### 10.2 Technical Support

If you encounter any technical issues or have questions about the assembly, parts, or accessories of your SunSpot Solar Cooker, our technical support team is ready to assist you. You can reach us by:

- Email: [techsupport@ecogrill.com](mailto:techsupport@ecogrill.com)
- Phone: 1-800-ECO-TECH
- Online support form: Visit our website [www.ecogrill.com](http://www.ecogrill.com) and fill out the technical support form to receive assistance.

Our technical support team is knowledgeable about the solar cooker's components and can provide guidance to ensure optimal performance.

### 10.3 Warranty Claims

For any warranty claims or product defects, please contact our warranty support team using the following methods:

- Email: [warranty@ecogrill.com](mailto:warranty@ecogrill.com)
- Phone: 1-800-ECO-WARR

- Warranty submission form: Visit our website [www.ecogrill.com](http://www.ecogrill.com) and fill out the warranty submission form to initiate the claims process.

Our warranty support team will guide you through the necessary steps to address any issues covered under the SunSpot Solar Cooker's warranty.

We are committed to providing timely and helpful assistance to ensure that you can fully enjoy your off-grid cooking experience with the SunSpot Solar Cooker.