

Third International Conference **CONSOLFOOD2020**
>Advances in Solar >Thermal Food Processing

**EDUCATIVE 1:1 PLATFORM OF SOLAR COOKERS AND OVENS AT THE
TECHNICAL HEADQUARTERS UTFSM.**

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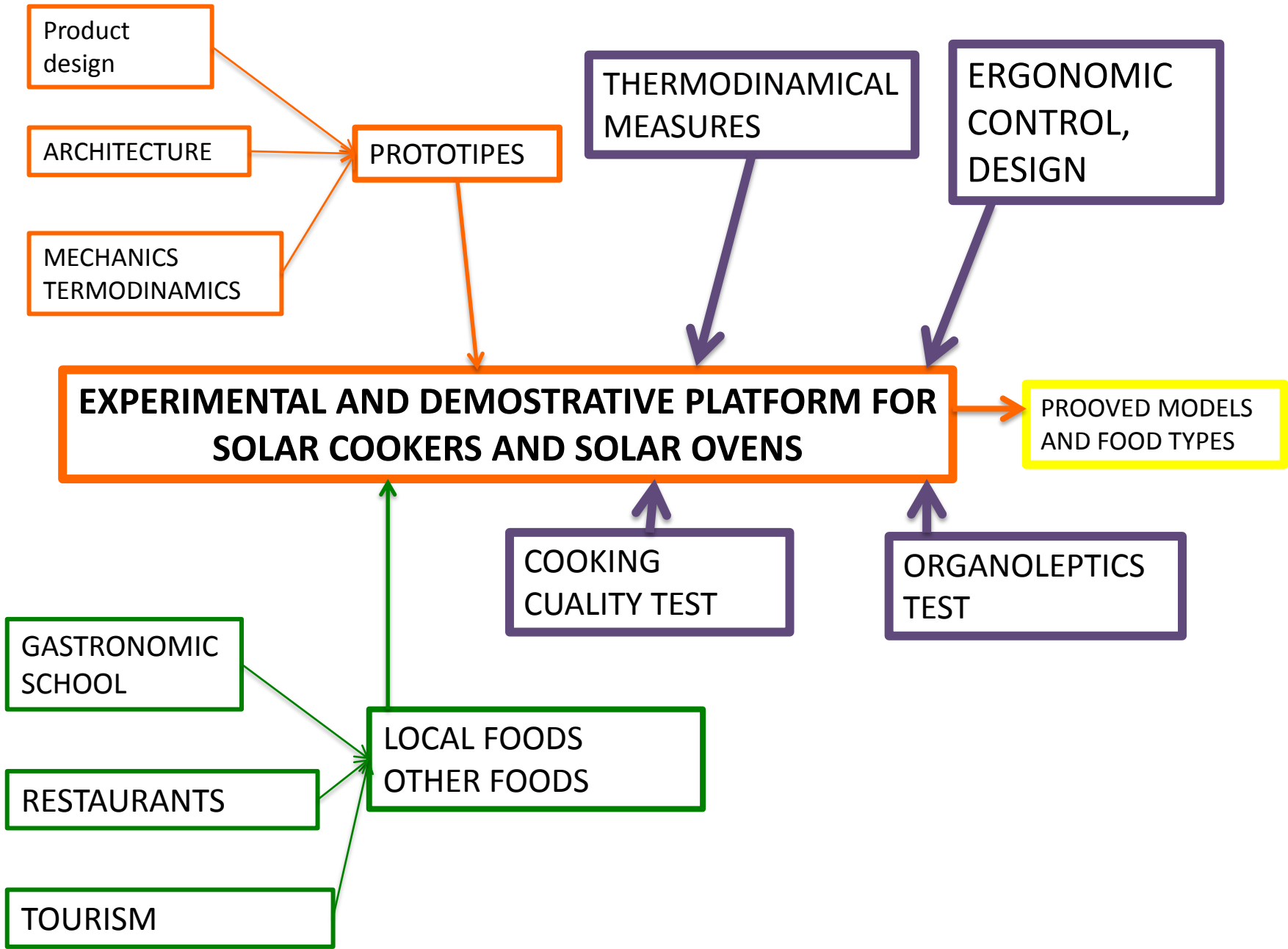
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There are no referential agreements to measure the efficiency of these equipment, because the final product is: the “CULTURAL COOKING” of certain foods, not precisely the power and / or final temperatures reached in the cookers and ovens.



- Solar cookers have a cultural and climatic component, which makes solutions very local.
- An effort is required in the sense of achieving functional designs adapted correctly to the climatic, geographical, economic and cultural characteristics of the Region, including





Specific markets:

- Regional gastronomic market, (restaurants and training centers)
- Environmental energy companies and NGOs and projects of social interest.
- Workshops of mechanical metal manufactures,
- Programs Ministry of Energy, Environment, Tourism, Projects
- Companies of design and equipment for housing.

i thanks for everything!

