



## Reflector Oven:

Have you ever wanted to bake while camping in the middle of the woods? Well, now you can! Just place the reflector oven in front of a fire or hot coals and you can bake whatever you normally would in a conventional oven. The only drawback: just allow more time for the food to cook.

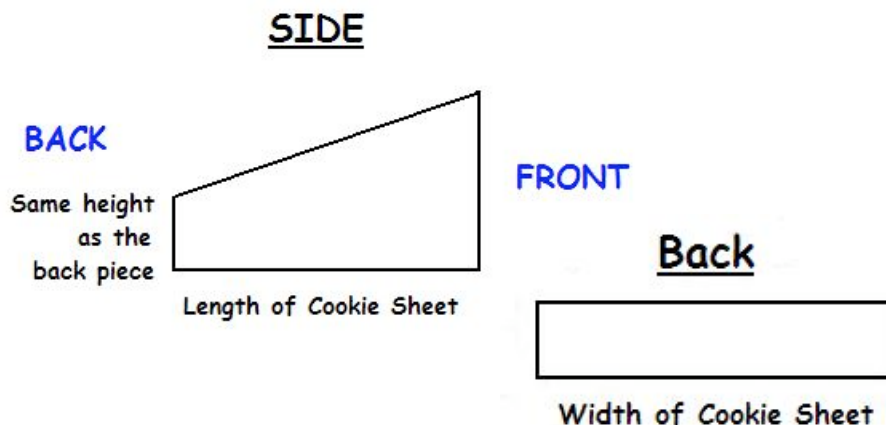
Here are some easy step-by-step directions and diagrams so you can make your very own reflector oven!

### Materials:

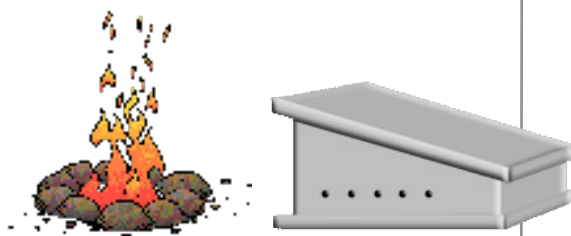
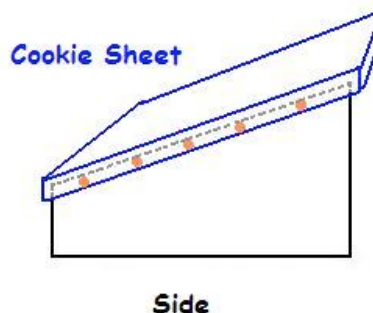
- ✓2 Deep Cookie Sheets (to form the top and bottom of the reflector oven)
- ✓Sheet Metal (to form the back and the sides of the oven)
- ✓4 Metal Dowels (to form an oven rack)
- ✓1 Box of Paper fasteners
- ✓Hinges
- ✓1 Handle

### Directions:

- 1) Cut three pieces of sheet metal. 1 for the back and 2 for the sides. Cut the side pieces so that the top of the reflector oven will angle up (the back of the side piece should be smaller than the front).



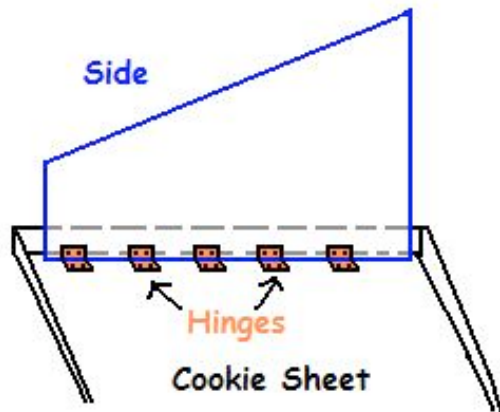
- 2) Drill holes (about 4 along the sides and 7 along the back) along the edge of the top cookie sheet and the sheet metal so that a paper fastener can fit through them in order to hold the cookie sheet to the sheet metal. (When the paper fasteners are removed the top cookie sheet should be able to be removed).



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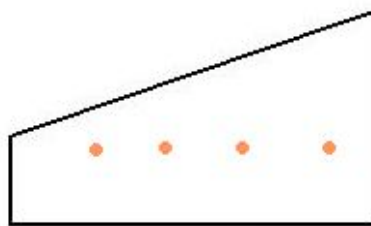
## Directions (cont'd):

- 3) Drill holes along the bottom cookie sheet and the bottom of the sheet metal to fasten hinges between the two. (The pieces of sheet metal should be able to fold down into the bottom cookie sheet).



- 4) Screw the hinges into the bottom of the 2 side pieces, the back piece, and the bottom cookie sheet.

- 5) Drill 4 holes in the middle of the side pieces so that the metal dowels will be able to slide through the two sides.



- 6) Attach a handle to the top cookie sheet.
- 7) Insert the paper fasteners through the side pieces, the back, and the top cookie sheet.
- 8) Insert the Metal Dowels.
- 9) Place the reflector oven in front of a fire!