These directions are a modified version of the Copenhagen. It makes a very large and easily foldable panel oven that I call “The Beast”. The size was chosen because of standard poster board size.

**Materials**
4 poster board pieces cut to 22" x 22" (Other square sizes can be used.)
4 pieces of self-adhesive mirrored vinyl OR shiny foil - same size or slightly larger
If you are using foil, use glue to attach.
Strong tape, such as gorilla tape or heavy duct tape
Scissors, ruler, marker
4 large binder clips

**Directions**
1. Secure reflective vinyl or foil to each poster board. Choose the side you want to foil. Only one side needs to be shiny. Excess vinyl or foil can be folded over or trimmed. You can also reinforce the edges with shiny silver tape or clear packing tape. We now have a SHINY side and a BLANK side.
2. Lay out four pieces of poster board paper BLANK side up, keeping about 1/8" between them.
3. Make a mark about one third of the way up from center along each edge. (For the 22" size, a mark at 7" is fine.)
4. Tape the four pieces together from mark to mark.
5. Lay a ruler or straight edge along the two marks diagonally and fold the poster board along the ruler. Repeat for all four pieces.
6. Flip panels over SHINY side up and refold along same diagonal lines. The reflectors are now ready to go! You will notice that your folds have created a square base for your cooking pot. **(See How to Set Up Your Panel Oven.)**

**How to Set Up Your Panel Oven**
Overlap panels and secure them to form a funnel. Place a black metal cooking pot inside a heat trap – for example, an oven bag or two inverted pyrex bowls. Place pot on square base of oven. This is your cooking space. Align the panels with the position of the sun so they are directing the most sunlight into the cooking space. If possible, raise the pot about 4cm above reflective base.