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## **PRE COOKING Instructions BEFORE YOU START COOKING**

SUN OVEN In This Position For 25 To 30 Minutes. Using An Oven Mitt Release The Latches And Open The Glass Door. Pour 1 ½ Cups Of Water Mixed With 1 ½ Cups Vinegar, With A Few Drops Of Dish Soap, Into A Pot And Place The Pot, Without A Lid, Inside The Hot . SUN OVEN And Close And Latch The Glass Door. Realign The . May 3th, 2024

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