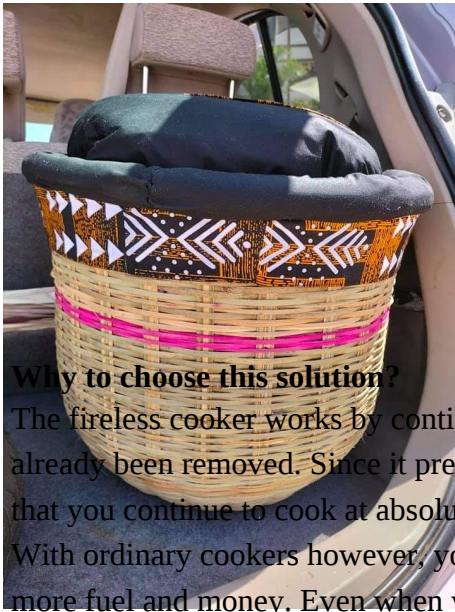


Fireless cookers / food warmers by Tangeni Crafts



Why to choose this solution?

The fireless cooker works by continuing the process of cooking for a long time after the source of heat has already been removed. Since it preserves the heat and keeps it from getting lost in the environment, it means that you continue to cook at absolutely zero cost, while the heat is released very slowly as the food cooks. With ordinary cookers however, you still need the source of heat to continue the cooking, thereby expending more fuel and money. Even when you simmer the food on the stove, the lower amounts of heat released still have a cost. The only cost you incur with the fireless is the cost of purchasing it, which is very reasonable when compared to the years of use and hundreds of meals you will cook in it.

Savings per day or production:

It cuts down the cost of fuel consumption upto 50% depending on your volume of cooking. You redeem approximately 50% of your cooking time. Therefore you are able to focus on other chores or whatever needs your active attention. You are assured that your cooking is safe and healthy for your family. High nutrients reserved in slow heat cooking. It can be used for over 10 yrs. It does not a regular need fixing or replacement. Incase it does, we can still do the fixing.

Cost in money and in own time to construct:

It varies with size and the cost of the materials. The range is between Ksh. 2000 (20 USD) to Ksh. 10000 (100 USD). It takes between 2 to 3 hours making a single fireless cooker when all the materials are readily available.

Lifetime:

10 years on the minimum.

Maintenance needed:

It does not require much maintenance apart from light cleaning with a wet cloth and putting it on the sun to dry. Note: only when it requires cleaning, e.g, if there are some spill in the fireless cooker.

Resources needed in use:

None.

Problems and limits:

Financial constraints to those who know their advantage and would like to have one. Lack of appreciation and awareness from the community on the benefits of the fireless cookers.

Where and how can you get it or make it?

Available at Tangeni Crafts stores, also delivered countrywide on order.

Skills needed to produce, install, maintenance, use:

Knitting, attention to detail.

How to use it:**How to maintain it:****Climate effect (if any):**

It is 100% environmentally friendly since there are no emissions when using this technology.

Where it is used and how many users are there?

Used in Kenya in various parts of the country.

Why is it successful?

Because they are made from readily available materials, they are affordable.

If you can make it, a short description, typical problems, materials needed:

Fireless cooker is an insulating basket made from locally available materials.

How to make it (if possible):**How is it delivered and by whom?**

Delivered countrywide by Tangeni Crafts in Kenya.

Successful financial model**What policies and strategies helped the success?****More info:**

<https://web.facebook.com/search/top?q=tangeni%20crafts>

Sources:

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When was the case uploaded?

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*Case from Catalogue of Local Sustainable Solutions
in East Africa. Read more and see partners at*

