

Fireless cookers / food warmers



Why to choose this solution?

The fireless cooker is an insulated basket made from locally available materials. It works by continuing the process of cooking for a long time after the source of heat has been removed. Since it preserves the heat, you continue to cook at no cost, while the heat is released slowly as the food cooks. With ordinary cookers, however, you still need the source of heat to continue the cooking, thereby using more fuel and money. If you already have a fire in the stove, you still can reduce fuel as you can prepare another dish on it, while the first dish is cooking further in the basket or bag. The cooked food is healthy as high levels of nutrients is kept during slow heat cooking.

Savings per day or production:

It cuts down the cost of fuel consumption up to 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 need a regular need fixing or replacement. In case it does, we can still do the fixing.

Cost in money and in own time to construct:

The costs varies with size and the cost of the materials. The basket cooker costs KSh 1400-4000 (USD 24-40) from size mini to extra large. The bag costs KSh 500-900 (USD 5-9). It takes 2- 3 hours to make it, when all the materials are readily available.

Lifetime:

5-10 years.

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:

You start to prepare the food earlier, because it takes longer time. As an example the boiling time for rice is 5 minutes with 30-45 minutes in the bag/basket afterwards. It is also suggested to pre-soak specific types of food

such as beans.

Where and how can you get it or make it?

They are used in Kenya in various parts of the country. The basket and the bag are both available at Tangeni Crafts stores, and are also delivered countrywide on order. The basket cooker is available in 6 sizes on order from Motozero. You can make it yourself.

Skills needed to produce, install, maintenance, use:

To produce, needed clothes and insulation material e.g. small pieces of clothes, or polystyrene pellets. You need to have sewing skills, and attention to detail. The fireless basket model, need a basket. To make a basket, you need weaving skills.

How to use it:

How to maintain it:

Climate effect (if any):

It is climate friendly technology. A food warmer used by a family in a year are: savings upto 0.5-1 tons of carbon emissions, upto 1000 liter water and reduction of indoor pollution upto 60%.

Where it is used and how many users are there?

Used in Kenya in various parts of the country.

Why is it successful?

It is affordable for most people, and saves money. It is cheap, and have a nice colourful look. People can also make them themselves from local materials. There are cook books available, and a community to share knowledge.

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?

Successful financial model

What policies and strategies helped the success?

More info:

Tangeni Crafts, Kenya: <https://www.facebook.com/tangenicrafts/> Tel. +254 708 926643 Motozero, Kenya: <https://www.motozero.co.ke/> Tel: +254 796 804 864

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
localsolutions.inforse.org*