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# Cooking



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# Our speakers



## ▶ Jon Leary

- Researcher at Modern Energy Cooking Services (MECS)
- Working to empower everyday cooks
- Develops and trials innovative solutions

## ▶ Leonard Shurg

- Head of Production Innovation at BURN
- Dedicated career to sustainable future and green energy
- Worked previously on product development, validation and production process
- Project portfolio includes cookstoves, solar heat and electricity



## ▶ Biraj Gautam

- CEO of People, Energy & Environment Development Association
- Over 12 years experience as a management leader and an environmental professional
- Specializes in coordinating a multi-sectoral team, resource mobilization, orientation, and supervision of project implementation
- Holds an MSc. in Environmental Science from Tribhuvan University, Nepal.



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# **Cooking with Electricity**

**Jon Leary - MECS**



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# Cooking with electricity

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**MECS**  
Modern Energy  
Cooking Services



# Outline

- What new opportunities are on the horizon for eCooking?
- Which eCooking appliances are most efficient & why?
- How can we make eCooking accessible, affordable & desirable?









# The old narrative on eCooking

- SDG 7 – access to reliable, sustainable, affordable & modern energy for all
  - Electricity
    - Rapid progress
  - Clean cooking
    - Slow (& in some contexts negative) progress in clean cooking
    - Focus on improving the efficiency of biomass cooking
- Electric cooking historically ignored by the clean cooking industry

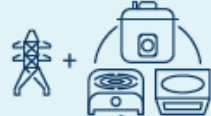
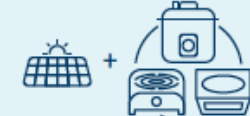


## THE PROBLEM

The problem of cooking with electricity can be:-

-  **NO ACCESS OR INSUFFICIENT ACCESS** - rural households don't have it or the supply is very weak!
-  **BURNT OUT WIRING** - drawing high power for cooking through small wires overloads and burns the wiring
-  **BLACK OUTS** - load shedding either planned or unplanned means the household cannot cook when it wants.
-  **LOW VOLTAGE** - we have measured as low as 40V on a national grid that was meant to be 220V, meaning that cooking equipment doesn't work

# New opportunities opening up for eCooking

- Falling costs of solar PV & battery storage
  - Rising cost of biomass fuels
- Energy-efficient appliances
  - Induction, infra-red, rice cooker, Electric Pressure Cooker (EPC)...

USE OF BATTERY	GRID OR MINI GRID	SOLAR HOME SYSTEM
Without battery	<p>Strong grid AC grid eCooking</p> 	<p>Off-grid DC solar eCooking</p> 
Battery-supported	<p>Weak grid DC grid battery-powered eCooking</p> 	<p>Off-grid DC solar battery-powered eCooking</p> 

ESMAP (2020)



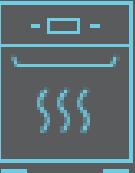

# What is the '*LED of battery-supported eCooking*'?

LED vs. incandescent  
90% reduction





# Typology of eCooking appliances


APPLIANCE	HEAT TRANSFER INTO POT	HEAT TRANSFER OUT OF POT	TYPICAL POWER REQUIREMENTS	TOTAL COOKING TIME (incl. preheating)	VERSATILITY
Inefficient conventional appliances					
Electric oven 	Convection	Cooking chamber insulated, but not sealed; whole oven space around pot/dish heated	1–5kW	Slow	Baking, roasting, grilling only
Hotplate 	Conduction when pot in contact with element	Convection and radiation from uninsulated pot; evaporation without lid	1–2kW per hotplate (DC: 300–700W)	Average	Any pot (round bottom difficult); frying and boiling
<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="display: flex; align-items: center;"> <div style="width: 15px; height: 15px; background-color: #90EE90; border: 1px solid black; margin-right: 5px;"></div> <span>Advantage over other appliances</span> </div> <div style="display: flex; align-items: center;"> <div style="width: 15px; height: 15px; background-color: #FFD700; border: 1px solid black; margin-right: 5px;"></div> <span>No particular advantage over other appliances</span> </div> <div style="display: flex; align-items: center;"> <div style="width: 15px; height: 15px; background-color: #FF6347; border: 1px solid black; margin-right: 5px;"></div> <span>Disadvantage compared with other appliances</span> </div> </div>					

ESMAP (2020)

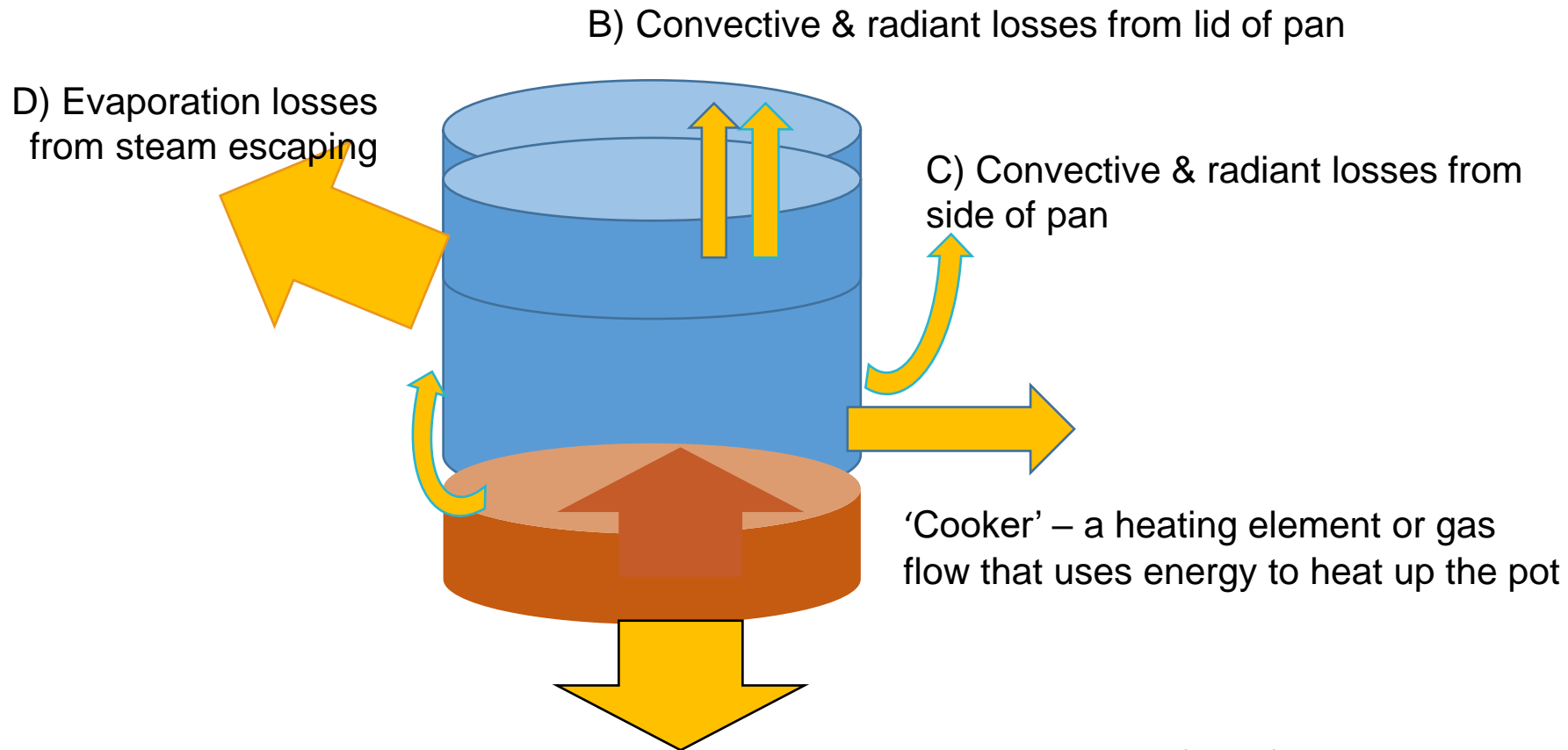
# Typology of eCooking appliances

ESMAP (2020)



APPLIANCE	HEAT TRANSFER INTO POT	HEAT TRANSFER OUT OF POT	TYPICAL POWER REQUIREMENTS	TOTAL COOKING TIME (incl. preheating)	VERSATILITY
More efficient modern appliances					
Induction/ infra-red stove 	Induction/ radiation	Convection and radiation from uninsulated pot; evaporation without lid	1–2kW per hob	Fast frying and bringing to boil	Any flat-bottomed (ferrous for induction) pot; frying and boiling
<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;"> <span style="color: green;">■</span> Advantage over other appliances                 </div> <div style="text-align: center;"> <span style="color: orange;">■</span> No particular advantage over other appliances                 </div> <div style="text-align: center;"> <span style="color: red;">■</span> Disadvantage compared with other appliances                 </div> </div>					

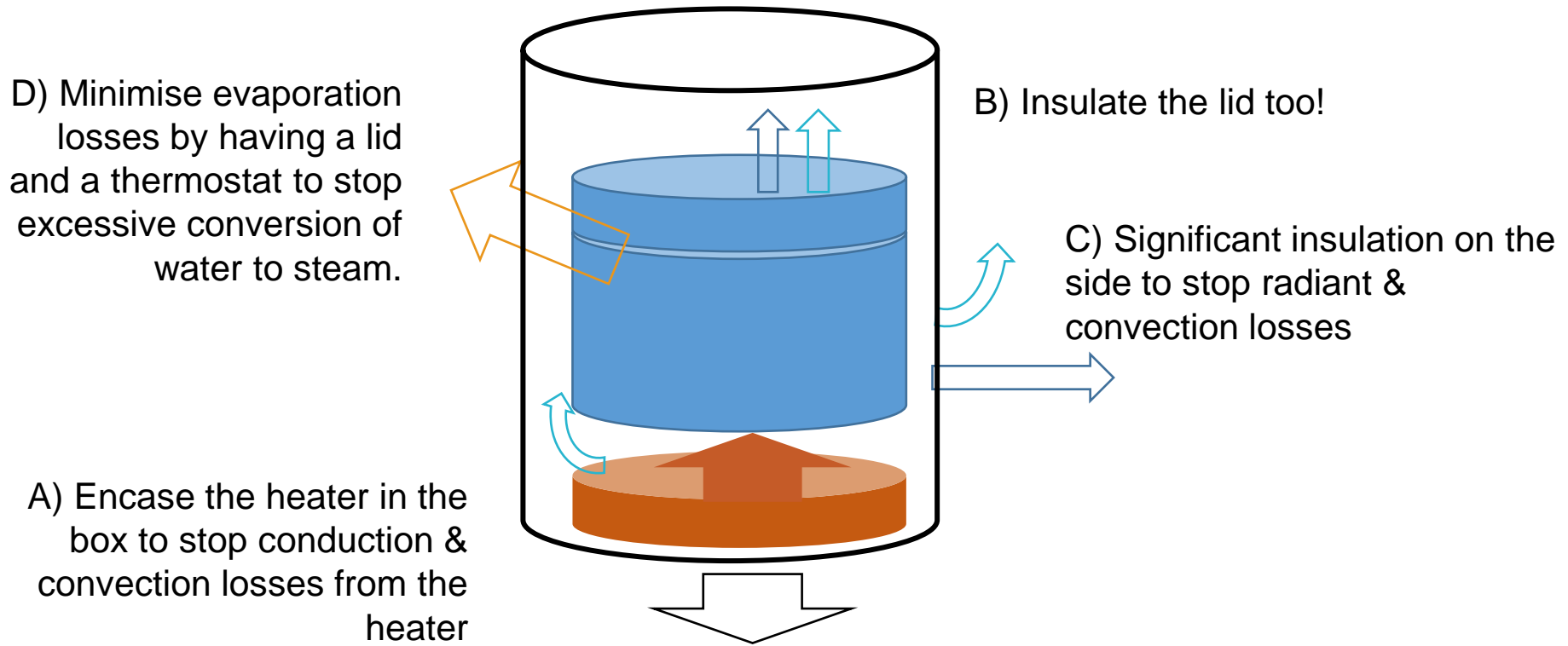
# Heat transfer OUT of the pot is as important as heat transfer into it!



Batchelor et al (2018)









# Think INSIDE The box



Batchelor et al (2018)

# Typology of eCooking appliances

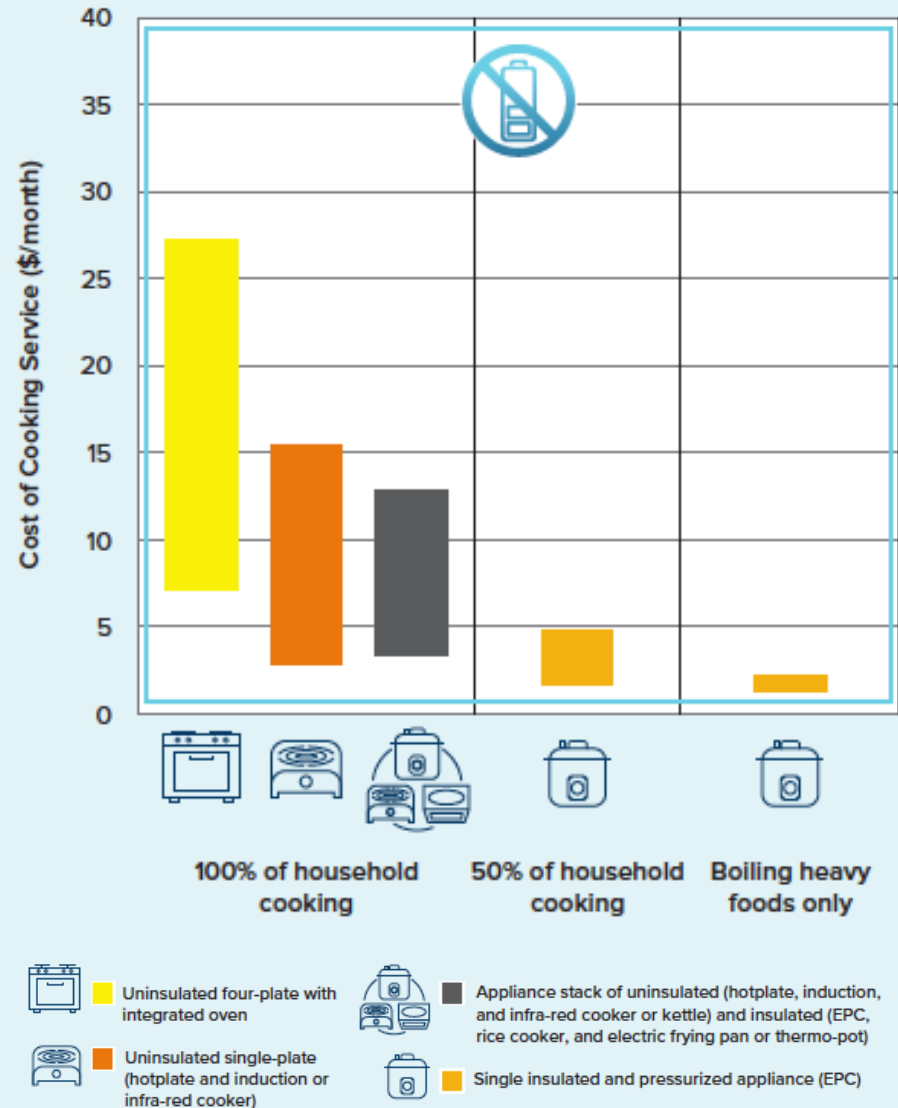
APPLIANCE	HEAT TRANSFER INTO POT	HEAT TRANSFER OUT OF POT	TYPICAL POWER REQUIREMENTS	TOTAL COOKING TIME (incl. preheating)	VERSATILITY
<b>Most efficient modern appliances</b>					
Rice cooker 	Conduction via insulated element	Insulation and fixed lid, but not completely sealed	300W–1kW (DC: 200–400W)	Average	Single deep pot only; boiling and some frying
Insulated electric frying pan 	Conduction via insulated element stuck to pan	Insulation; evaporation without lid	700W–1.5kW	Fast frying and bringing to boil	Single shallow pot only; frying and boiling
Electric pressure cooker 	Conduction via insulated element	Insulation and fixed lid; completely sealed	700W–1.2kW (DC: 200–400W)	Very fast (pressurized) boiling	Single deep pot only; boiling and some frying
	 Advantage over other appliances	 No particular advantage over other appliances	 Disadvantage compared with other appliances		

# Cost-effective eCooking

- ▶ Culturally-appropriate energy-efficient appliances can:
  - Reduce costs by optimizing energy demand
  - Be highly desirable to consumers by making cooking easier
- ▶ However, the most efficient appliances cannot cook all foods
  - Important to select appliances that match with local cuisine & plan for fuel/appliance stacking



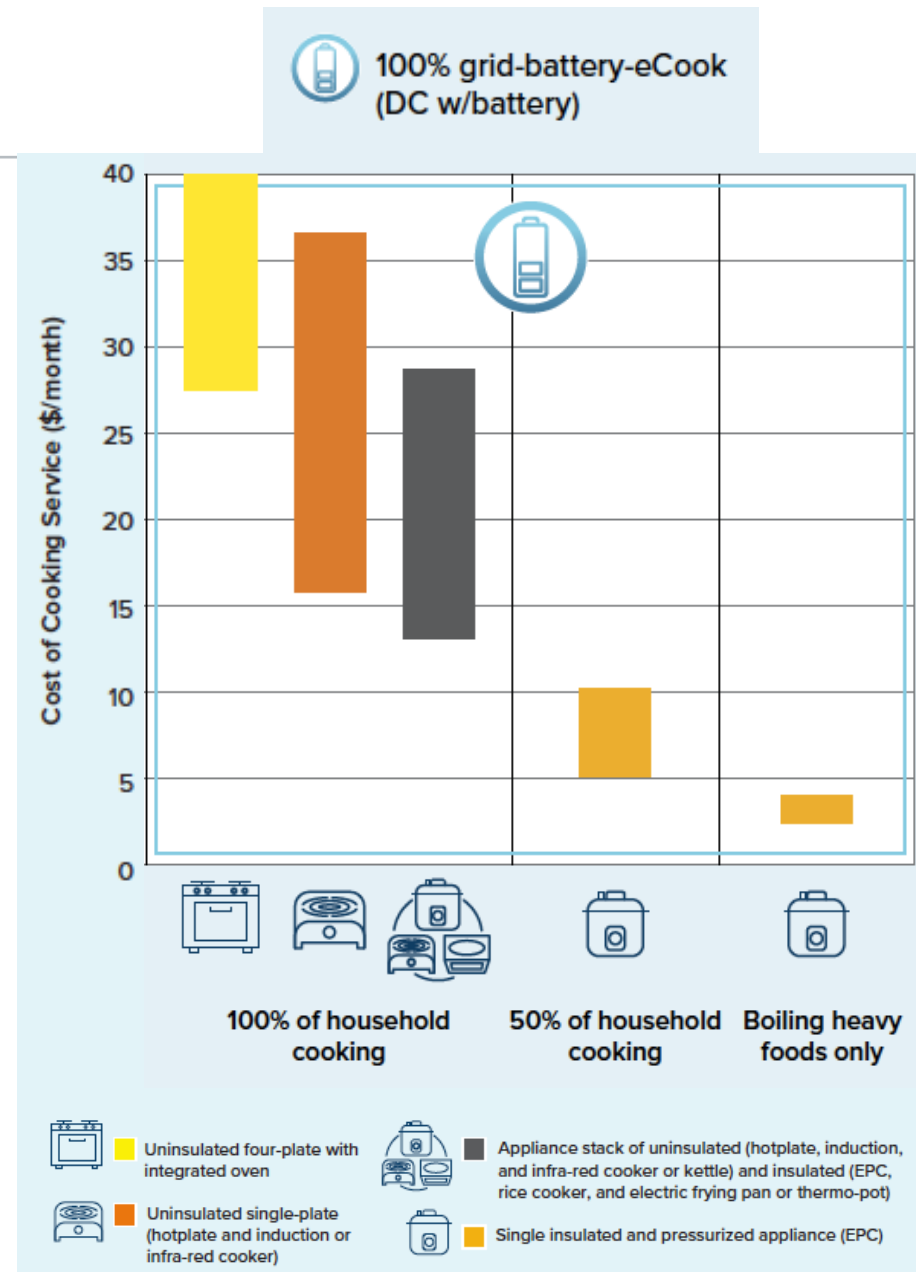
100% grid eCook  
(AC w/o battery)





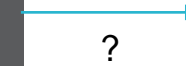
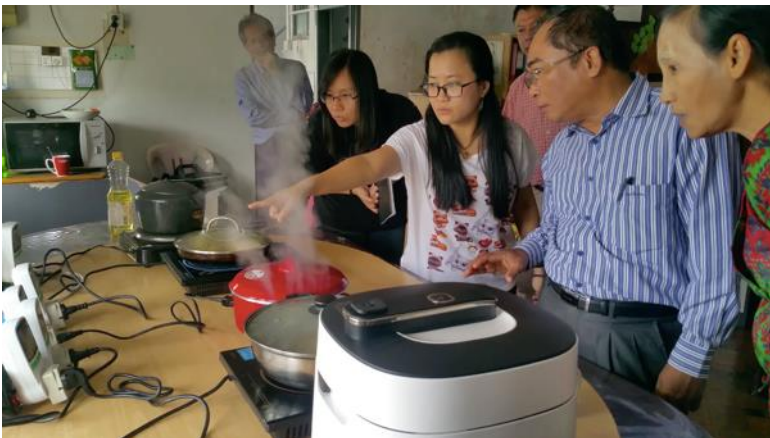
# Cost-effective eCooking

- Upfront costs typically high
  - Service delivery business models (e.g. PAYG, utility) can make eCooking affordable
- Battery-supported eCooking
  - Reducing the cost of the most expensive component key to achieving affordability
  - Battery size can be significantly reduced by optimizing energy demand



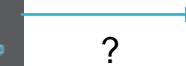
# Identify culturally-appropriate energy-efficient appliances

- Establish which energy-efficient appliances fit best with local cuisine
  - Categorise the menu by understanding how popular dishes are prepared
  - Match popular dish types with appropriate appliances
  - Engage with real cooks



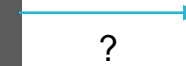
?

Rice



?

Curries



?

'Heavy foods'



# Conclusion

- Energy-efficient eCooking appliances have huge potential for tackling global health, environmental & gender equity challenges of cooking with biomass
- Design challenges to increase the impact of energy-efficient eCooking appliances:
  - Enable access for consumers in weak-grid and off-grid regions
  - Break down the high upfront cost
  - Identify & optimise culturally-appropriate appliances that can cook popular local foods efficiently





# Thanks for listening!

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[www.MECSplus.org](http://www.MECSplus.org)



# References

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## Bibliography

- Batchelor, S. *et al.* (2018) ‘Solar e-Cooking: A Proposition for Solar Home System Integrated Clean Cooking’, *Energies*. Multidisciplinary Digital Publishing Institute, 11(11), p. 2933. doi: 10.3390/en11112933.
- ESMAP. 2020. *Cooking with Electricity: A Cost Perspective*. Washington, DC: World Bank.

## Photo credits

- Jacob Fodio Todd @ MECS (slide 14)
- Google images (slide 5)
- Jon Leary @ MECS (all other slides)



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**Leonard Shurg, BURN**



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Efficiency for Access  
Design Challenge  
Webinar: Cooking appliances  
27-10-2020

Saving lives and forests through  
the design, manufacture and  
distribution of best-in-class,  
clean cookstoves





Annually more than **500,000** people die in Sub-Saharan Africa from respiratory diseases related to smoke from indoor cooking fires

(IHME, 2013)



# 52% of forest loss in SSA is caused by Firewood and charcoal production

(Dalberg, 2012)

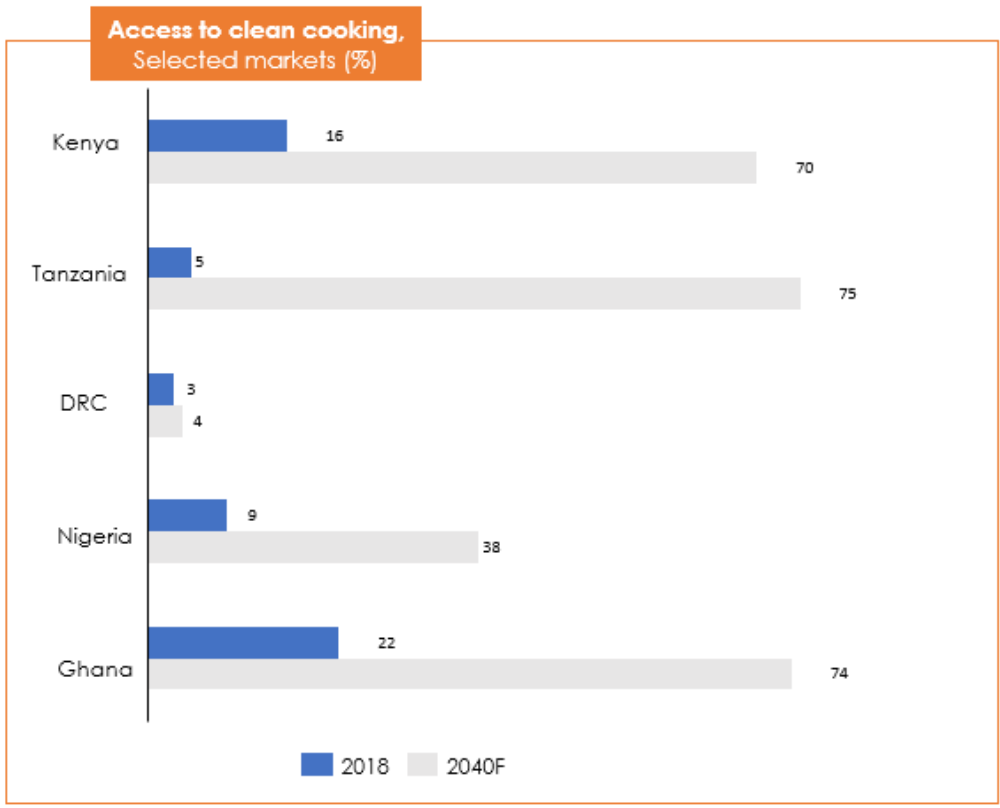
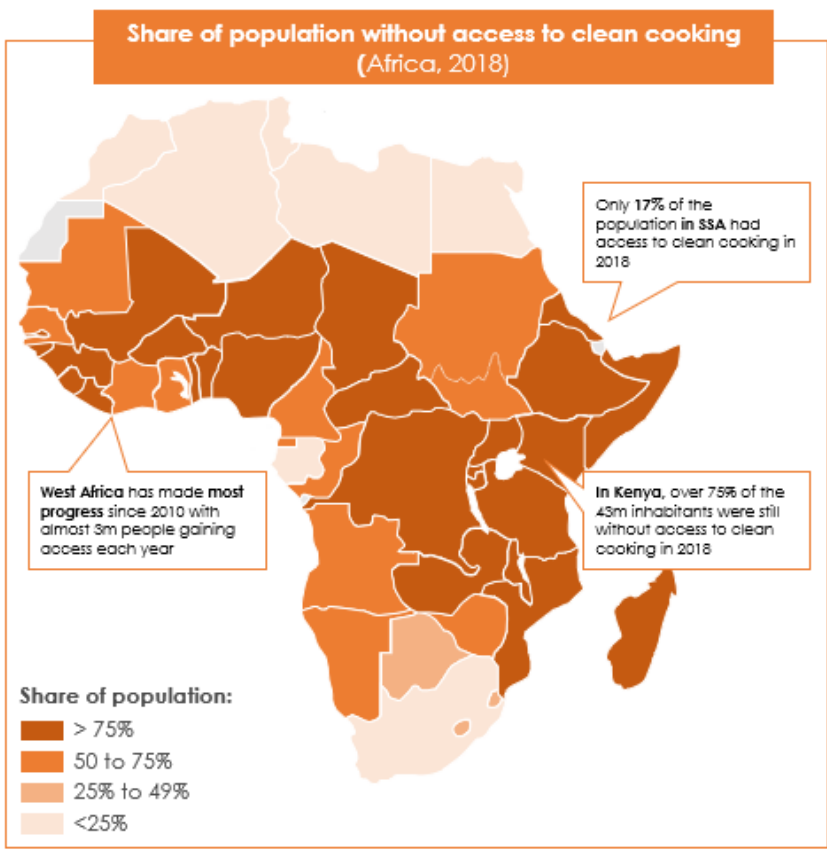






BURN is the first company to address this challenge with a scalable commercial solution  
Since 2013, BURN has sold **1.00,000** best-in-class modern biomass cookstoves in East Africa. These stoves have transformed the lives of **5 million people**.

# SSA progress on access to clean cooking is slow and heavily dependent on government's policy priorities



Source: International Energy Association, 2019

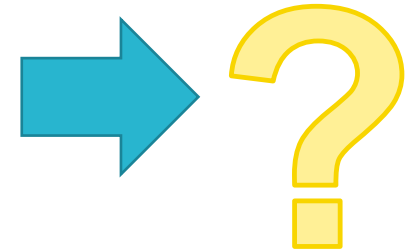
# Journey to clean cooking



3-Stone Fire



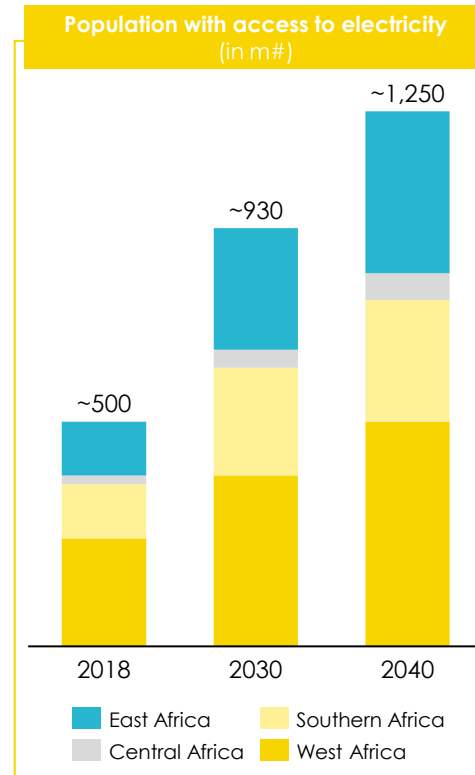
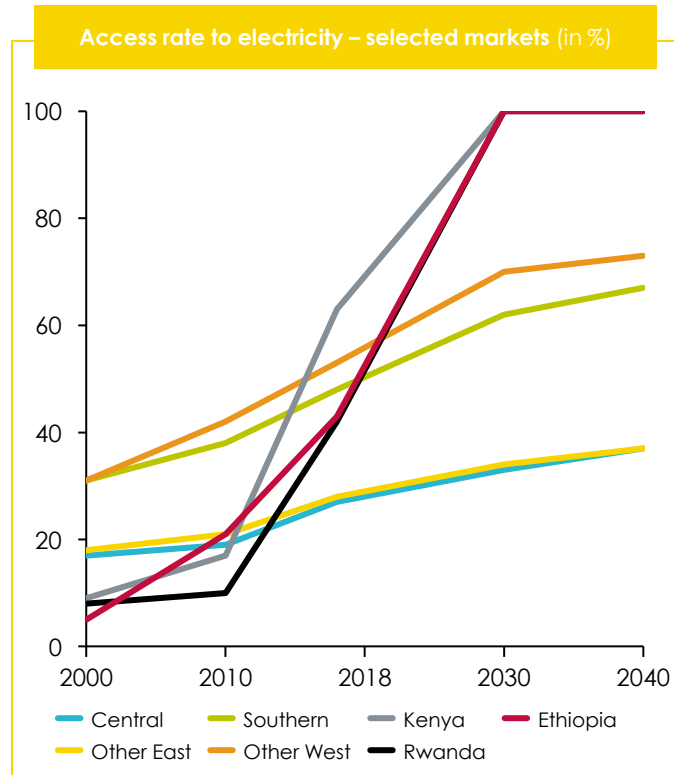
Kenya Ceramic Jiko







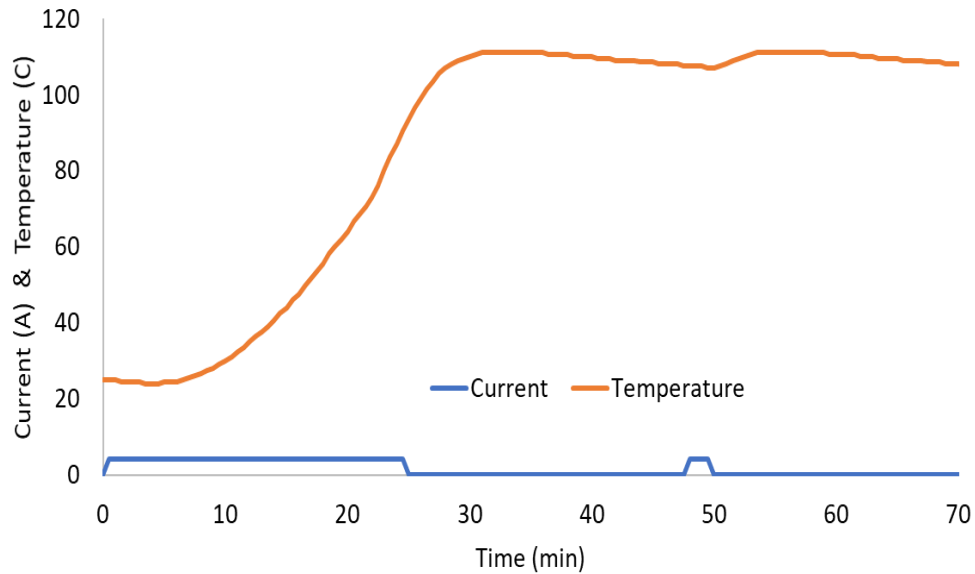
## Electrification is forecast to increase across SSA reaching ~1.25 bn individuals with access to electricity by 2040



- Access to electricity in SSA is forecast to continue to increase through 2040 with major governments having committed to ambitious policies targeting increased access to electricity in their countries
  - Kenya has released a National Electrification Strategy in 2018 with large investments into electrical grids
- Most rapid progress is expected in East Africa, the regional access rate to electricity is forecast to reach 70% by 2030
- Countries like Kenya and Tanzania are expected to make most progress with access to electricity:
  - Kenya reaching full electrification by 2030
  - Tanzania's electrification rate climbing from <40% in 2018 to 70% by 2030

## EPCs show high energy efficiency for long cooking foods

EPC performance over time



## Widespread e-cooking adoption in SSA will require electric safety upgrades – low-income households' grid connections may not be reliable enough for high wattage appliances

### Required electric safety upgrades

Target customers for electric cooking may not have the required grid infrastructure to support a high-wattage cooking appliance. Upgrades required may include:

- Electric socket replacement
- Circuit breaker installation
- New, safe wiring with new insulation

Based on BURN's pilot data, upgrades could cost €14 / household.



Source: Pictures from BURN's pilot in Nairobi.

### Evidence from BURN's research

- Over half of households showed evidence of unsafe electric safety practices, socket connections, and circuit breakers.
- Unsafe wiring, lack of earthing, or poor electrical safety practices (such as overloading extension cables and sockets) could cause safety issues if not addressed.



# You can make an impact!

Cooking technologies affect families around the world every day

- Customers purchase additional products over their lifetimes.
- Cooking decisions are made for many different reasons.
- Almost all customers do “fuel stacking” = using of different fuels and cooking systems for preparing different dishes
- Knowing your customers needs and understanding the motivations for their decision is key in making the right product, right.

Burnstoves.com

kenya@burnmfg.com

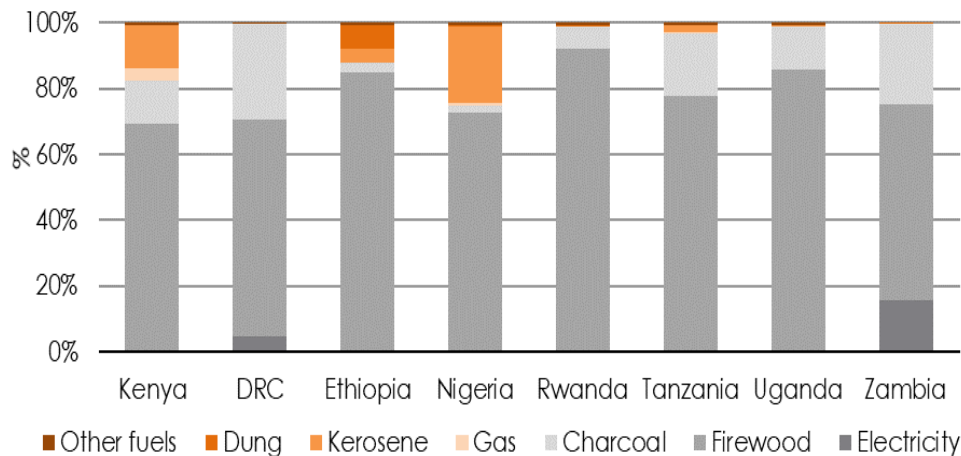
recruitment.kenya@burnmfg.com





# Cooking fuels SSA

Cooking fuels by country - Clean Cooking Alliance data



- ~900m people in SSA still lack access to clean cooking
- Inefficient and polluting cooking stoves have been directly linked to ~500,000 deaths in SSA
- Access to clean cooking is particularly important to women's and children's health and empowerment, as they are worst affected by premature deaths related to air pollution
- Firewood and charcoal are the main fuel sources for cooking across all target countries (80%+)
- Improved cookstoves and alternative fuels are needed to support SDG

Source: International Energy Association, 2019



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**Biraj Gautam, PEEDA**



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# A Video from Biraj Gautam, CEO of PEEDA





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**Q&A**



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