Global LEAP Awards

2025 Buyer's Guide for Induction Cooktops

Results from Laboratory and Usability Testing

UKaid from the British people

Transforming Energy Access

IKEA Foundation

“I enjoy the ability to choose and use healthy ingredients and find satisfaction in sitting down to enjoy the meals I have cooked. I love trying out new dishes and typically cook foods that require short cooking times. I have used induction to prepare the same dishes I would cook with LPG,” **Lucy Olero.**

The Global LEAP Awards Buyer's Guide

Global LEAP Awards Buyer's Guides are catalogues of best-in-class appliances and productive use-equipment appropriate for use in energy constrained settings.

This edition contains information about induction cooktops named winners and finalists in the 2024-2025 Global LEAP Awards Induction Cooktops Competition. The competition was administered by CLASP and funded by UK aid and the IKEA Foundation.

This Buyer's Guide is a resource for a wide range of market stakeholders, from investors and funders to distributors and other commercial actors. It provides information on rated product specifications, performance metrics based on laboratory and usability testing, and sales contact details.

This year's competition identified one winner for each prize category: Best Overall Product, Consumer's Choice, Highest Performance, and Special Mention. Additionally, other high-quality appliances were recognized as finalists. In total, this Guide lists 10 induction cooktops that are suitable for use in energy-constrained contexts.

The Global LEAP Awards

The Global LEAP Awards—an initiative of the Efficiency for Access Coalition—is an international competition that identifies and promotes the world's best, most energy-efficient appliances and equipment intended for use in energy-constrained settings. High quality, energy-efficient appliances ensure that unelectrified and under-electrified households and businesses can make the most out of their available energy supply. The Global LEAP Awards incentivize innovation and send clear and actionable market signals about appliance quality, energy efficiency, appropriateness of design, and functionality.

> “An ideal cooking device should be cost-effective, easy to learn, safe to use, and make cooking enjoyable with precise heat control to bring out the best in my meals,” **Kevin Ondego.**

Contents

DISCLAIMER

The Global LEAP Awards, and associated partners and agents make no claims and warranties about the safety, quality, energy performance, or off-grid appropriateness of any product. The product is provided and listed "as is" without warranty of any kind, whether express, implied, statutory, or otherwise. Global LEAP Awards Program and CLASP bear no liability for any damages resulting from use (or attempted use) of the product. The inclusion in this Guide of a manufacturer's product should not be construed as an endorsement of that manufacturer or of its entire product line, nor of the product safety. Global LEAP made every effort to provide transparent and accurate testing results for the product performance metrics included in the Buyer's Guide.

The performance data included here is the result of testing randomly selected product samples at ISO/IEC-accredited test laboratories. Product performance may vary based on different product configuration, test environments or other factors. Products were tested in "as shipped" mode. Data used in the Buyer's Guide should only serve as an indication of product performance. Bulk purchasers considering appliance products are strongly encouraged to request detailed test results from manufacturers and/or conduct independent testing. For guidance on how to interpret the data included here, or on identifying appropriate test laboratories and test methods, please contact Global LEAP.

The 2024–2025 Global LEAP Awards Induction Cooktop Competition

Nearly 2.3 billion people around the world still rely on polluting fuels such as firewood, charcoal, and kerosene, for daily cooking. This dependence has far-reaching impacts on public health, the environment, and social and economic inequalities. Modern, energy-efficient electric cooking appliances like induction cooktops offer a powerful alternative. When designed to be affordable, efficient, and suitable for local needs, these technologies can significantly reduce household exposure to harmful air pollutants, lower cooking-related energy costs, and ease the time and labor burden that disproportionately affects women and girls.

The 2024–2025 Global LEAP Awards Induction Cooktop Competition builds on growing efforts to expand access to high-quality eCooking solutions in the Global South. For CLASP, this effort began in 2020 with the first-ever Global LEAP Awards for Electric Pressure Cookers (EPCs), which helped benchmark performance for EPCs in energy-constrained environments.

With support from UK Aid and IKEA Foundation, CLASP, through the Efficiency for Access Coalition, launched the 2024–2025 Global LEAP Awards for Induction Cooktops Competition to identify best-in-class products and generate comparable data on quality, performance, and user experience.

Opportunities and Obstacles for Induction Cooking in Low-Income Markets

Induction cooktops are highly efficient, using electromagnetic energy to heat cookware directly for faster, more precise cooking with minimal heat loss. This makes induction cooktops well-suited for energy-constrained settings, particularly for tasks like boiling, frying, and simmering. However, unlike EPCs, induction cooktops are not designed for pressure cooking or high-efficiency slow cooking; they represent a complementary, not competing, option within the broader eCooking appliance landscape.

Despite their widespread use in high-income countries, induction cooktop adoption remains limited in low-income markets. Common barriers include misconceptions about increased energy costs and compatibility with traditional cooking methods, limited market availability with fewer options available in regions such as East Africa, and high upfront costs. Additionally, low consumer awareness about induction technology and its benefits, the need for compatible utensils, and limited financing or payment plan options further hinder adoption. These challenges are compounded by a lack of trusted performance data, making it difficult for policymakers, investors, distributors, and consumers to identify products that are truly fit for purpose.

Testing in India and Kenya

To understand how induction cooktops perform in real-world contexts, Kenya and India were selected as test markets for the competition. India, with nearly 100% electrification rates, boasts a vibrant market for induction cooking, featuring over 30 brands and 300 models. Enabling policies like the National Efficient Cooking Program, Go electric campaign by Energy Efficiency Services Limited (EESL), and Bureau of Energy Efficiency (BEE), respectively, are expected to drive the eCooking market forward through public procurement and consumer awareness. In contrast, Kenya's eCooking market is still in its nascent stage. However, the government's ambitious target of achieving universal access to clean cooking by 2028, supported by the Kenya National Cooking Transition Strategy (KNCTS), underscores the importance of efficient electric cooking solutions. While electricity access now reaches over 75% of the population, 68.5% still rely on traditional cooking fuels as their primary source. Both countries provide valuable insights into consumer preferences, technical requirements, and market readiness for induction cooktops.

In total, 20 products were nominated by 14 companies operating in Kenya and India. After an initial screening, 11 products from 7 companies were selected to undergo rigorous laboratory testing and user-centred field testing, conducted between October 2024 and February 2025.

Outstanding Products Identified through Testing

Based on the results of laboratory and usability testing, the 2024–2025 Global LEAP Awards is proud to recognize four outstanding induction cooktops with a total cash prize pot of $100,000 spread across the following categories:

Best Overall Product

Awarded to **EPACK Durable SLIM TMDN** for demonstrating the strongest balance of technical performance, user experience, and affordability. This product consistently delivered high energy efficiency and cooking effectiveness, while remaining accessible to consumers in energy-constrained markets.

Consumer's Choice Award

Awarded to **BURN ECOA Induction Cooker (IDC) A81** based on overwhelmingly positive feedback from real users during field testing. Participants praised this product for its ease of use, intuitive design, and suitability for preparing a wide range of local dishes.

Highest Performance Award

Awarded to **Tefal IH201840** for achieving the best results in laboratory testing for energy efficiency and cooking speed. This product recorded the lowest total energy consumption and fastest cooking times, making it an ideal solution for households where electricity is limited or costly.

Special Mention Award

Awarded to **Prestige PDIC 3.0** for being the only dual-burner induction cooktop in the competition. It stood out for its strong performance, versatility, and convenience, allowing users to cook multiple dishes at once and save time.

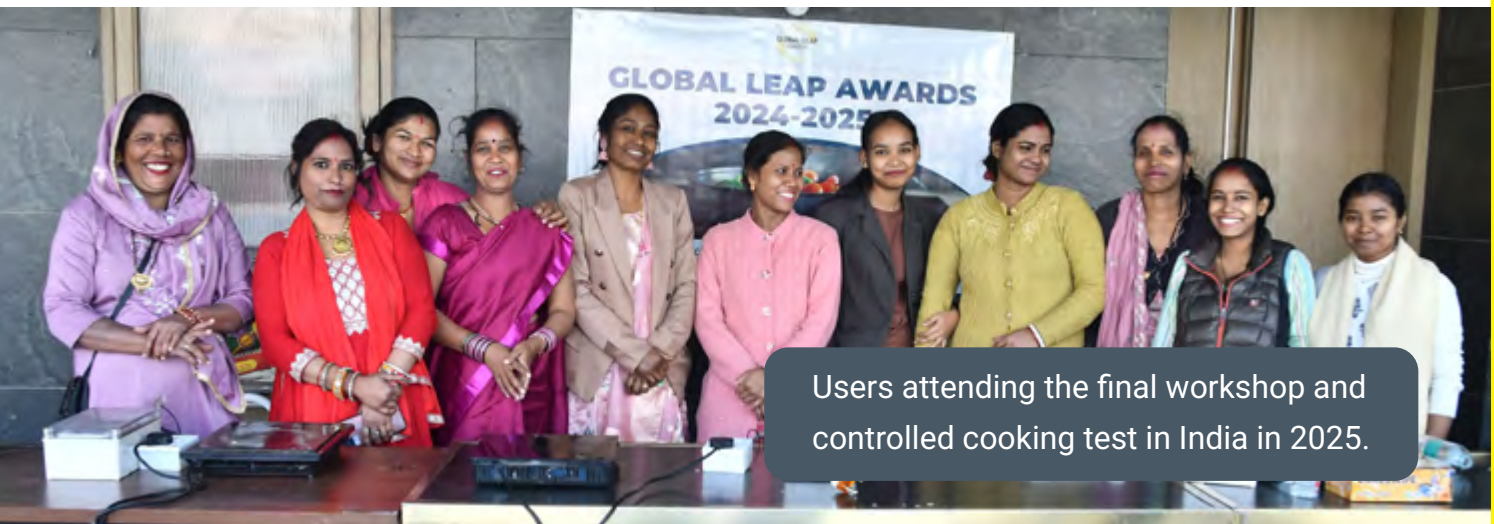
Importance of Appliance Quality Assurance

Confidence in product quality is essential to developing off- and weak-grid appliance markets. As these markets develop, the threat of low-quality, inefficient products that erode consumer confidence is significant, as stories of experiences with inferior products can spread quickly.

For many bottom-of-the-pyramid consumers, purchasing appliances is a major decision and investment. Spending limited funds on a poor-quality product can also devastate the consumer and harm the reputation of weak- and off-grid products. This is even more true for households and businesses considering new investments in clean cooking solutions.

Generating neutral, third-party data on system performance from user-centric real-life testing as well as laboratory settings for induction cooktops is a resource-intensive process. Given that markets for these solutions remain nascent and, in many areas, are still pre-commercial, there is a pressing need for more information about the quality and performance of induction cooktop solutions. This presents a significant challenge for designing and implementing programs that catalyze market growth while ensuring consumer protection.

By helping to fill this information gap, the Global LEAP Awards also helps build a competitive global market where high-performing products enable consumers to unlock the full range of benefits of having access to modern energy services.



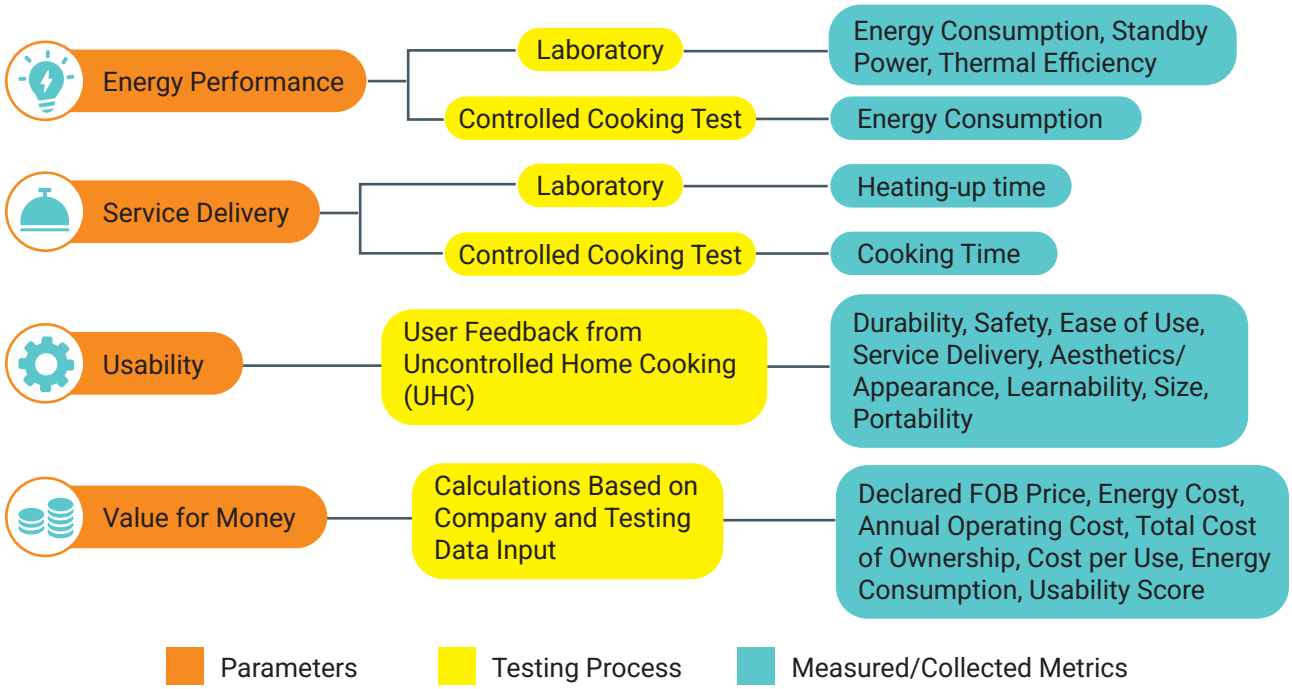
Users attending the final workshop and controlled cooking test in India in 2025.

> “I enjoy cooking and take pride in presenting a delicious meal to my family. The clean energy aspect of cooking devices is important to me, especially since traditional stoves can stain cooking pots with soot,” **Eunice Wainaina.**

Induction Cooktop Testing Processes

The Global LEAP Awards utilized a combination of laboratory and user testing to enable objective assessment and comparison of product performance. Using existing international and national test methods for household electric cooking appliances, lab testing was conducted to evaluate product safety and performance, including but not limited to energy consumption and thermal efficiency. Results from the laboratory and usability testing were combined for the final evaluation of each appliance to determine winners and finalists. The results measured are summarized in Figure 1 below:

Figure 1: Summary of metrics collected, estimated, and scored for final assessment



Laboratory Testing

The goal of the Global LEAP Awards lab testing is to enable objective assessment and comparison of critical product performance metrics. To the extent possible, all Global LEAP test methods reference and build on existing industry standard test methods, with minor modifications as necessary.

For this competition, laboratory testing serves two key purposes: (1) to verify product safety and ensure it poses no risk to users and (2) to provide consistent baseline data on product performance under controlled conditions. Laboratory tests are essential for complying with the import requirements in Kenya and India. For safety, the cooktops were required to conform to the IS 302-2-9: 2009 standard for use in India and IEC 60335-2-9:2019 for use in Kenya. The standards ensure the cooktops meet internationally accepted levels of protection against hazards such as electrical, mechanical, thermal, fire, and radiation of appliances when operated under normal conditions as per the manufacturer's instructions. The lab tests were conducted under controlled environmental conditions, with a temperature of approximately 27 °C and relative humidity maintained below 70%.

All cooktops included in this guide met the safety requirements of the test before undergoing the usability testing phase. For performance, testing was conducted in an ISO-accredited third-party test laboratory, following test procedures in the IEC 60350-2:2017/AMD1:2021 test standard.

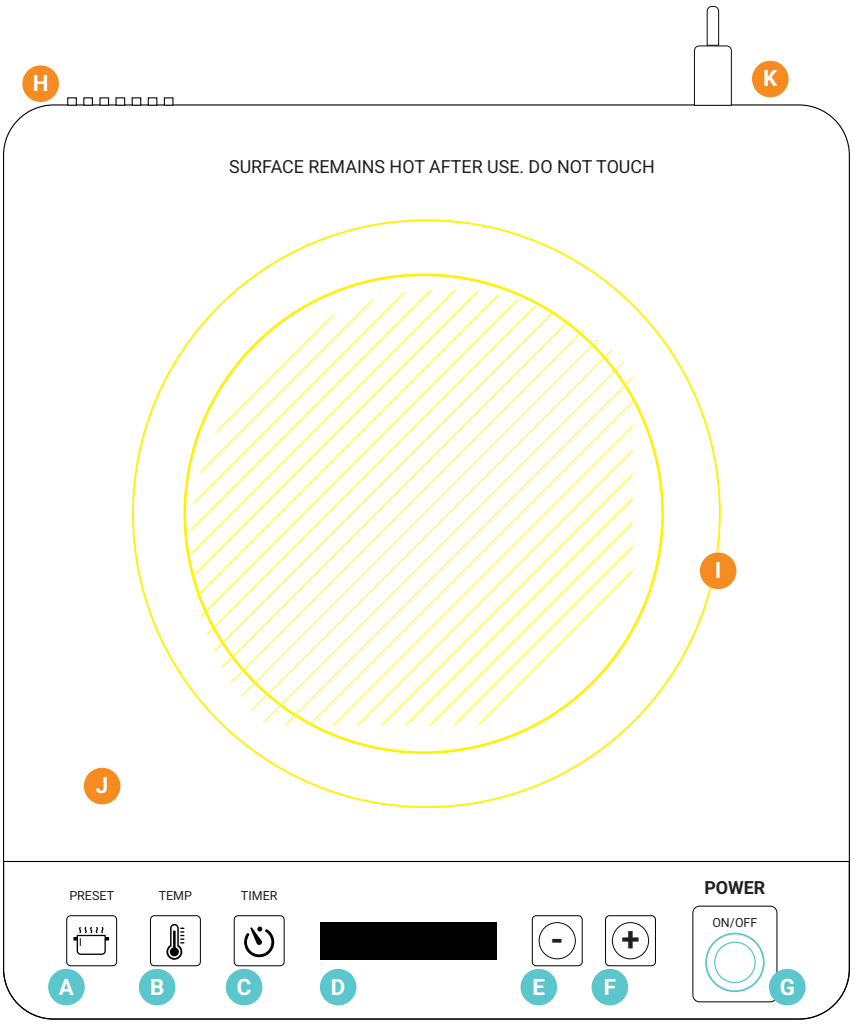
The following key performance parameters were measured: energy consumption, standby power, thermal efficiency, and heating-up time.

A standard test condition was applied to all laboratory-conducted tests.

- **All laboratory tests were conducted under standard conditions in a draft-free room.**
- **Ambient temperature was:**
  - 20 ± 5 °C for most tests
  - 23 ± 2 °C for energy consumption and heating time tests
- **Cooktops were tested using default factory settings.**
- **Electrical supply was maintained as follows:**
  - At the rated voltage with a tolerance of ±1%
  - For products with a specified voltage range, testing used the nominal voltage of the country where the appliance will be used
- **Voltage input for energy consumption and heating time tests:**
  - Voltage was set to 230 V or 400 V ±1%, based on the manufacturer's installation guide

All testing was performed by Classic Testing and Research Center located in Uttar Pradesh, India.

Figure 2: Induction Cooktop Features



Controls

- A Preset Function
- B Temperature Mode Indicator
- C Timer Mode Indicator
- D LED Readout Display
- E Mode Level Increase
- F Mode Level Decrease
- G ON/OFF Power Indicator

Features

- H Warm Air Outlet
- I Cookware Alignment Guide
- J Cooktop Surface
- K Electrical Cable to Outlet

Usability Testing

Usability Testing, or real-world testing with end users, was implemented by CLASP with support from partners ACTS in Kenya and Finovista in India. Testing was carried out by 22 "citizen scientists" from middle- to low-income households in New Delhi and Nairobi, turning their kitchens into real-world cooking laboratories. Participants were selected based on their cooking habits, demographic profiles, and previous experience with electric cooking appliances. Over 11 weeks, each citizen scientist tested 11 unique induction cooktops (ICs). They provided detailed feedback through survey forms, WhatsApp groups, and focus group discussions.

The majority relied on Liquefied Petroleum Gas (LPG) for cooking, while a few had prior experience with induction cooking, creating a diverse mix of cooks. The usability testing employed a mixed-methods approach to evaluate induction cooktops best aligned with the needs and aspirations of everyday cooks. See the Annex for more information on the usability test method. The usability testing process provided valuable insights into how induction cooktops perform in real-world settings, reflecting the experiences and preferences of everyday cooks. The attributes assessed during this testing were ranked based on their importance to participants, combining data from surveys, cooking cycle tests (CCTs), and post-CCT evaluations. Table 1 on page 12 lists the type of data and how it was collected during the usability testing process.

"I find cooking rice on induction cooktops fast and easy, but prefer LPG stoves for making rotis, as they often taste undercooked on induction," **Shyamali Barman**.

Table 1: Data collected during the usability testing process

Rank	Attribute	Sub-attribute	How it was Assessed		
			Scored in Surveys During UHC	Measured During CCTs	Scored After CCTs
1	DURABILITY/ QUALITY	The quality signal the product gives	X		
2	SAFETY	Perception of safety	X		
3	VALUE	Perceived cost value of the induction cooktop	X		
4	EFFICIENCY	Energy Consumption		X	
		Cooking Time		X	
5	EASE OF USE	Cooking Experience	X		X
		Ease of use (power level settings)	X		X
		Ease of use (temperature control settings)	X		X
		Ease of setting cooking programs	X		X
		Monitoring and management during cooking	X		X
6	SERVICE DELIVERY	Taste/Flavour			X
		Usefulness of additional functionality	X		
		Suitability for cooking: light-boiling, light-frying, and deep-frying dishes			X
7	APPEARANCE/ AESTHETICS	How the appliance looks: symbols, colours, shape etc.	X		
8	LEARNABILITY	Familiarization with using the cooktop	X		
		Availability and clarity of user manual	X		
9	SIZE	Size of cooking area	X		
		Compactness	X		
		Compatibility with kitchen space	X		
10	PORTABILITY	Ease of moving the induction cooktop around	X		

At the end of the study, all users expressed strong support for induction cooktops, becoming enthusiastic ambassadors for the technology. The users mentioned the safer and cleaner cooking experience, emphasizing the absence of harmful soot and emissions that are common with traditional cooking methods. Other benefits mentioned include faster cooking times, cost savings, and ease of use.

However, some challenges were identified, such as compatibility issues with some cooking methods (e.g., deep frying and roasting). Specifically, the regulation at high temperatures was a challenge for some of the cooktops. Additionally, concerns about the control panel design and kitchen space limitations were raised. Lastly, the upfront cost of induction-compatible cookware was cited as a key barrier to a full transition to e-cooking. While there is clear evidence that induction cooktops cook efficiently and offer numerous benefits, these considerations must be addressed to facilitate their widespread adoption as a primary cooking source.

Explanation of Information Included for Each Product

Technical Performance Data	
This table includes technical specifications and results from lab testing	
Maximum Power Rating (W)	The highest amount of power the cooktop can use.
Power Supply Type (AC/DC)	Type of power and current that the product operates with.
Rated Voltage (V)	The standard operating voltage of the cooktop.
Frequency (Hz)	The electrical frequency at which the cooktop operates.
Adjustable Temperature Range [°C]	The range of temperatures the cooktop can be set to.
Number of Adjustable Power Levels	The number of power settings available, allowing users to control the heat intensity for different cooking needs.
Number of preset Menu Options	The number of pre-programmed cooking settings designed for specific dishes, such as rice, milk, curry or flat breads.
Maximum Recommended Pot Diameter (cm)	The largest pot size that the cooktop can effectively heat.
Product Dimensions [L*W*H] (cm)	The physical size of the induction cooktop measured in length (L), width (W), and height (H).
Weight of Induction Cooktop (kg)	This is the measure of how heavy the cooktop is, expressed in kilograms (kg).

	Lab Tested Parameters	Description
	Energy Consumption (Wh)	Total energy used for heating 1000 grams of water and keeping it at a defined temperature level for 20 minutes (simmering test). Competition average: 199.01 Wh.
	Average Standby Power (W)	The measure of power consumption when the cooktop is in standby or other low-power mode setting (based on IEC 62301:2011 and IEC 60335-2-9:2019). Competition average: 1.3 W.
	Thermal Efficiency (%)	The ratio of heat transferred to the cookware to the energy used by the induction hob. It is measured during the heating period only (not during simmering), following the test method in Clause 10.7 of IS 19014:2022, based on how long it takes water temperature to rise by 75°C (as specified by the India Bureau of Energy Efficiency, Schedule 34). Competition average: 85.41%.
	Heating-up Time (minutes)	The duration required for the appliance to heat a recommended volume of water—determined by the size of the standardized cookware used—from approximately 15 °C to 70 °C. Competition average: 5.78 minutes.
	Cost per Use	Cost per use is calculated by dividing the total cost of ownership by the estimated average number of cooking hours per year. The approximate number of cooking hours per year was derived from remote energy monitoring data that recorded the estimated number of cooking hours per day for both countries. Competition average: $0.43.
	Value for Money 	The value for money is the ratio of the user's perceived value of the cooktop (i.e. the usability score rated by users) to the total cost of product ownership. The total cost of product ownership is calculated based on: • Free on Board (FOB) price (provided by nominating company. • Estimated average annual energy cost (based on energy costs in India and Kenya); and • Estimated costs of purchasing a set of induction compatible cookware. The average usability score rated by all users during usability testing process is then divided by the total cost of product ownership. The highest score received was 0.186, and the lowest 0.070. These scores were categorized into three groups: high value for money (**green**; 0.20 to 0.15), moderate value for money (**orange**; <0.15 to 0.1), and low value for money (**red**; <0.10 to 0.05).

“I value using a device that is functional, reliable, and has heat that can easily be regulated,” **Mary Elector Omamo.**

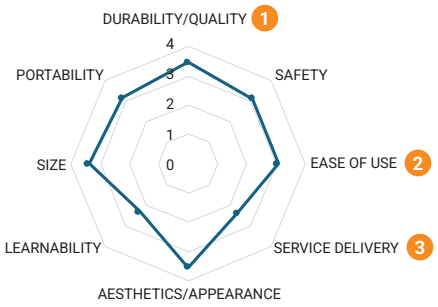
Results of Uncontrolled Cooking Tests

Provides a summary of results from the Usability Testing Phase.

Highlight/Lowlight

Single sentence summaries of what participants liked most and least for each induction cooktop, as revealed from the weekly handover surveys and mobile ethnography (WhatsApp groups).

Overview of Attributes



Radar plots display the results from the handover surveys administered after testing each induction cooktop, showing the perceptions of participants after use. Quotes from the WhatsApp groups and the surveys reveal further insight into how participants felt about three of the most important attributes:

1. Durability/Quality: Refers to the cooktop's ability to withstand use over time, based on the materials' strength and resistance to damage.

2. Ease of use: Refers to how simple and user-friendly the cooktop is, including easy-to-understand controls, clear settings, and overall convenience during operation.

3. Service Delivery: Refers to the overall performance of the cooktop in terms of heating efficiency, the impact on the taste of food, and any additional features or functionalities that enhance the cooking experience.

Quotes

Quotes from WhatsApp groups here summarize what the users felt about the product overall.

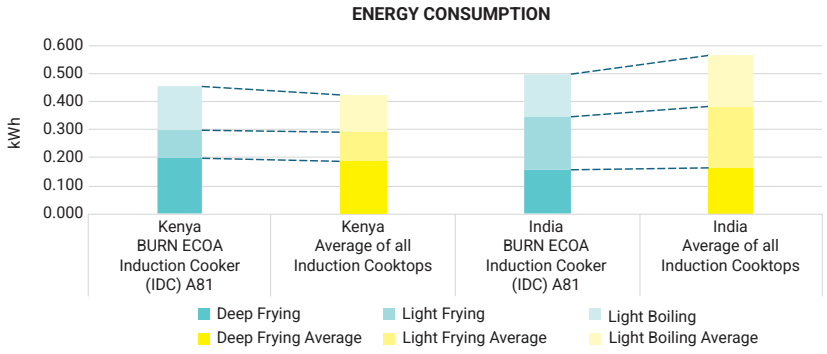
Results of Controlled Cooking Tests

Cooking Performance

All users carried out a set of controlled cooking tests on three popular foods in Kenya and India

1. Deep Frying Dish: Mandazi (Kenya), Poori (India)
2. Light Boiling: Ugali (Kenya), Rice (India)
3. Light Frying: Sukuma Wiki (Kenya), Aloo Gobi Sabji (India) [1]

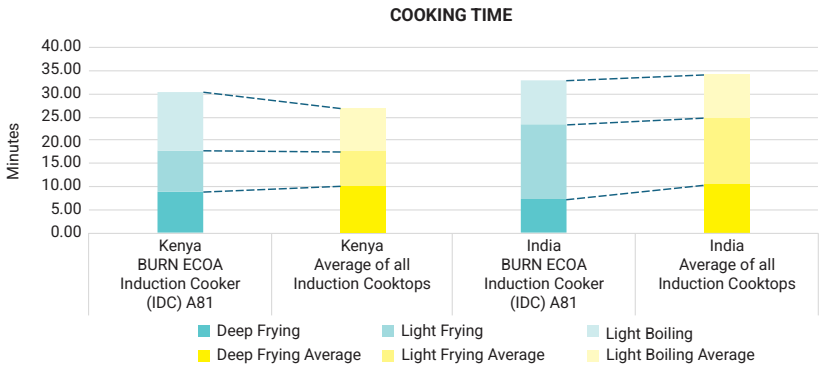
Energy Consumption



Energy consumption for each dish was measured using an energy meter. The total number of units (kWh) consumed by each induction cooktop during the controlled cooking test is shown in comparison to the average energy consumption across all the cooktops tested.

1 Mandazi is a type of fried bread or donut consumed in East Africa, while Poori is a deep-fried Indian bread made from unleavened whole-wheat flour. Sukuma wiki, a Kenyan dish, consists of collard greens cooked with tomatoes, onions, and spices, while Aloo gobi sabji is an Indian vegetarian dish made with potatoes, cauliflower, spices, and herbs. Ugali, a staple in East Africa, is a dense firm porridge made from cooked ground corn, while rice is prepared by boiling the cereal grain in water.

Cooking Time



Total cooking time (minutes) for each dish with this induction cooktop is shown in comparison to the average cooking time across each of the tested cooktops.

Cooking Experience and Food Quality Ratings

Average Cooking Experience

★★★★½ **4.5**

Average Food Quality

★★★☆☆ **4.1**

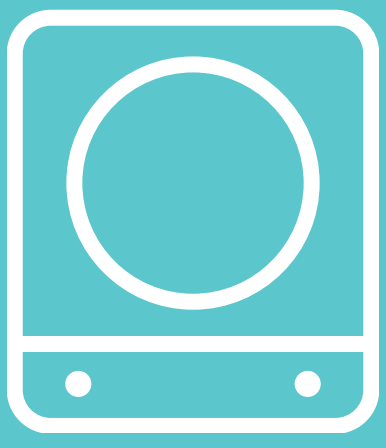
After each controlled cooking test, users rated each induction cooktop based on their overall cooking experience and the quality of food cooked with the induction cooktop on a scale of 1-5. One would be the lowest rating and five the highest rating.

GENERAL USABILITY TESTING DISCLAIMER

The technical performance data included in the Buyer's Guide were recorded by remote monitoring systems (RMS) during the Usability Controlled Cooking Test phase from October 2024 to February 2025. CLASP partnered with A2EI to use their customized RMS, to measure energy consumption. A2EI RMS meters are certified under IEC 625053-21 and IEC 62053-23 for electric metering equipment. The users' feedback could have been influenced by bias due to their familiarity with certain brands and the general popularity of specific cooktops discussed in WhatsApp groups. This could have influenced their preferences, skewing feedback toward well-known products and potentially affecting the objectivity of the results.

“The convenience, speed, and safety of induction cooking have truly transformed my kitchen experience. My kids have even learned how to cook on it too,” **Anita Devi.**

Induction Cooktops



BURN ECOA Induction Cooker (IDC) A81

Winner: Consumer's Choice Award

Specifications

Maximum Power Rating (W)	2000
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 250
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	60 - 240
Number of Adjustable Power Levels	8
Number of Preset Menu Options	5
Maximum Recommended Pot Diameter (cm)	22
Product Dimensions [L*W*H] (cm)	39.83 * 32.66 * 7.65
Weight of Induction Cooktop (kg)	3.2

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	194.7	199.01
Average Standby Power (W)	1.35	1.3
Thermal Efficiency (%)	81.65%	85.41%
Heating-up Time (minutes)	9.2	5.78
Cost per Use	$0.46	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants liked the **appearance of this cooktop** and found its **touch panel to be easy to use**.
Lowlight	Participants noted that this cooktop was **quite bulky**.

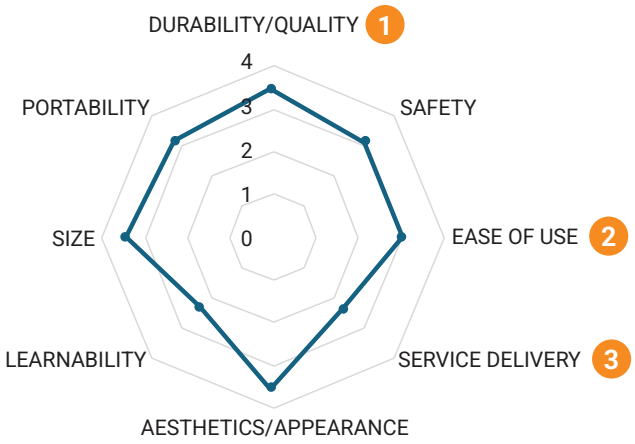
Indian user: *"It is a bit too huge for single induction."*

Kenyan user: *"My porridge is perfectly cooked, only 0.3 units of electricity used. I used boil water setting then shifted to manual, cooked very fast."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

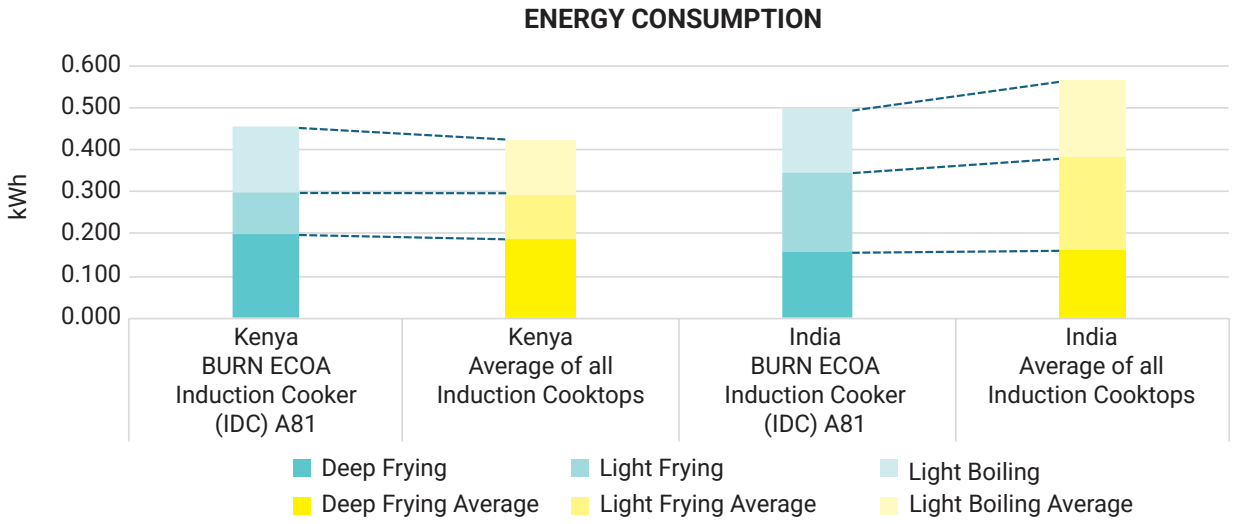
1. **DURABILITY/QUALITY:**
   The stainless-steel casing and the strong glass panel give it a solid build.
2. **EASE OF USE:**
   This cooktop was straightforward to use with easy-to-understand presets. It performed well across all its cooking modes.
3. **SERVICE DELIVERY:**
   The cooktop offers easy power adjustments, cooks quickly, and provides efficient deep frying. It also allows precise temperature and power control.

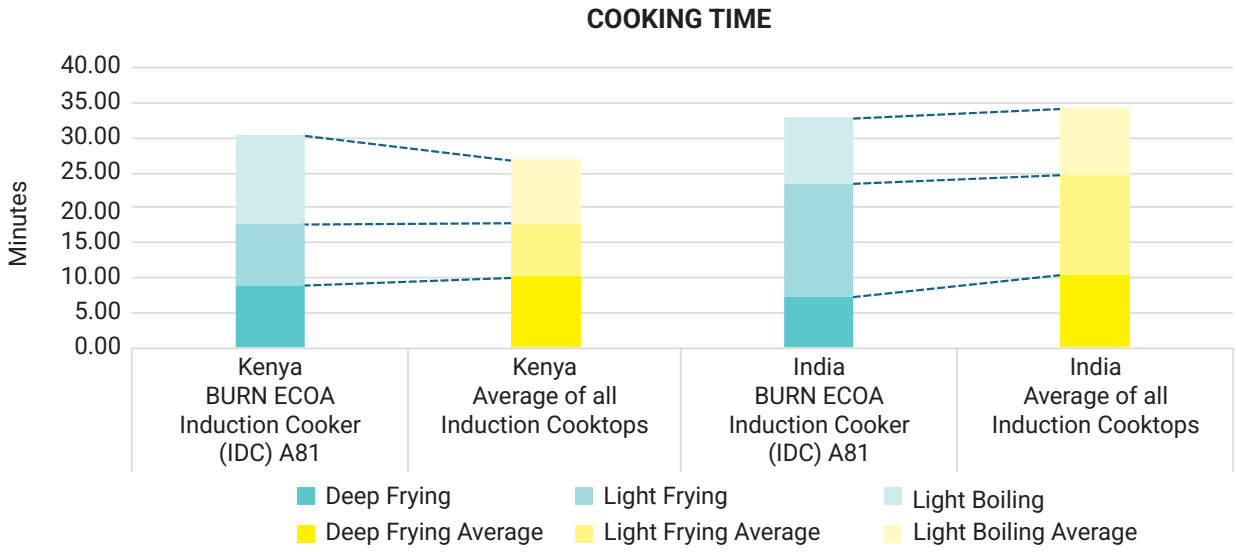


Company:	BURN Manufacturing Co.
Sales contact:	Christine Hogendoorn
Phone:	+254 706 837 746
Email:	christine.hogendoorn@burnmfg.com
Website:	https://www.burnstoves.com/
Country of Operation:	Kenya

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best. Averages were calculated on food that was deep fried, light fried, and boiled.

KENYA

Average Cooking Experience

★★★★½ **4.5**

Average Food Quality

★★★★☆ **4.1**

User Feedback

"I liked that the oil heat up quickly."

"It was smooth. I am able to regulate the cooking temperature."

"The texture of the ugali was too soft."

INDIA

Average Cooking Experience

★★★★½ **4.5**

Average Food Quality

★★★★☆ **4.2**

User Feedback

"First poori was not cooked properly."

"It was fast and manually it was manageable for cooking."

"Cooking was fast. Rice cooked perfectly."

"I can confidently say that these cooktops are not only fast but also much safer than LPG, eliminating any worries about gas leaks (aside from the usual precautions for water spills or short circuits," **Purnima Das.**

PRESTIGE Swish V4

Specifications

Maximum Power Rating (W)	2000
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	230
Frequency (Hz)	50
Adjustable Temperature Range [°C]	80 - 270
Number of Adjustable Power Levels	8
Number of Preset Menu Options	8
Maximum Recommended Pot Diameter (cm)	26
Product Dimensions [L*W*H] (cm)	38.4 * 28.8 * 5.0
Weight of Induction Cooktop (kg)	2.29

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	208.8	199.01
Average Standby Power (W)	1.12	1.3
Thermal Efficiency (%)	84.95%	85.41%
Heating-up Time (minutes)	6.2	5.78
Cost per Use	$0.41	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	The cooktop was **lightweight and easily portable**, making it convenient to move and reposition as needed.
Lowlight	Majority of participants did not like the **dots on the surface**, finding them **unappealing** or **impractical**.

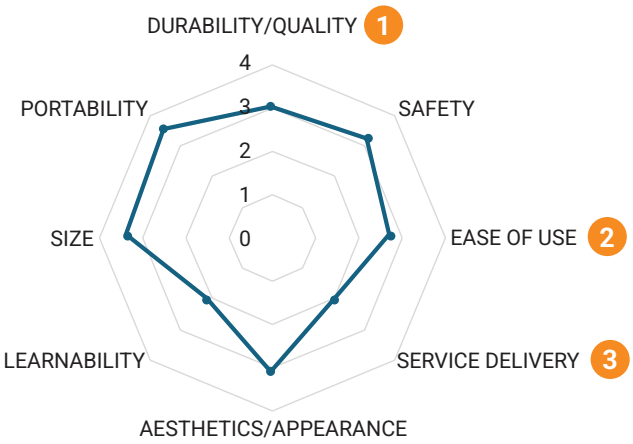
Indian user: *"Sometimes it turns off automatically, not very often, but occasionally. I have to switch it on again.*

Kenyan user: *"The settings I've used so far can be adjusted which is always a plus in my books."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

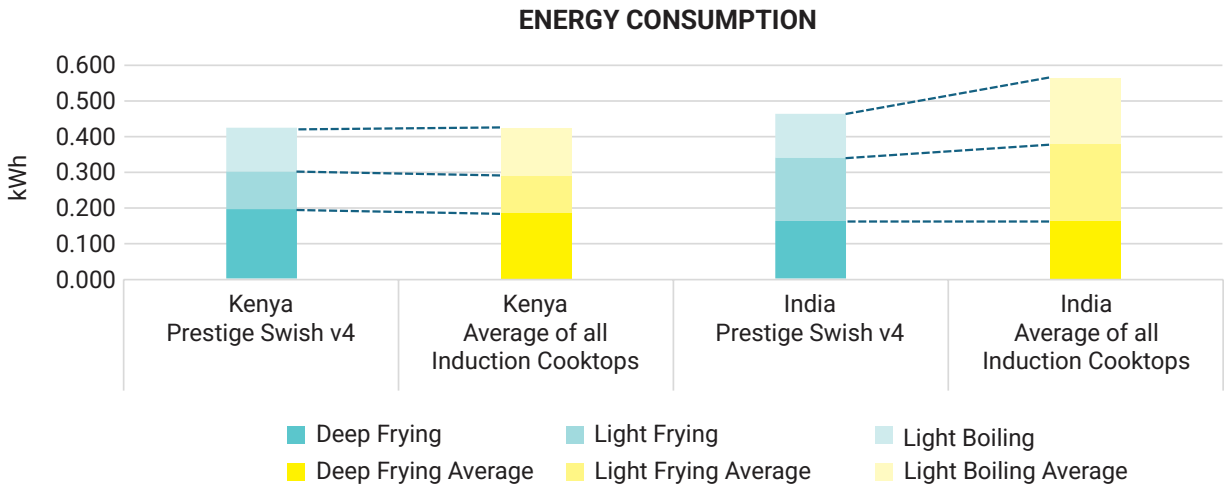
1. **DURABILITY/QUALITY:**
   The cooktop features a durable glass top and sturdy base stands that prevent water seepage, though some users report fading of printed dots over time.
2. **EASE OF USE:**
   Participants found the preset power levels convenient, though some struggled with selecting the right cooking programs. Most eventually preferred the pressure cook mode for its adjustable power settings.
3. **SERVICE DELIVERY:**
   Participants found the cooktop's fast cooking, manual mode option, and heat control to be particularly effective.

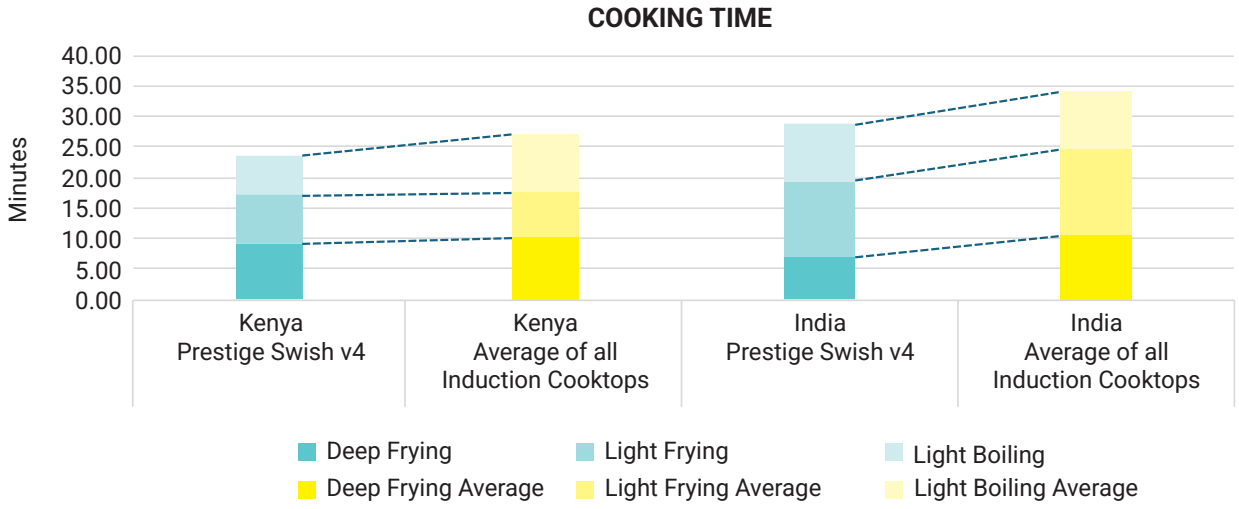


Company: TTK Prestige
Sales contact: Parth Pradhan
Phone: +91 7008266301
Email: parth.pradhan@ttkprestige.com
Website: https://ttkprestige.com/
Country of Operation: India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience 4.6

Average Food Quality 4.1

User Feedback

"The mandazi tastes like the normal mandazi I make."

"Kept turning to avoid burning."

"Taste remains the same though the ugali cooled very fast."

INDIA

Average Cooking Experience 4.9

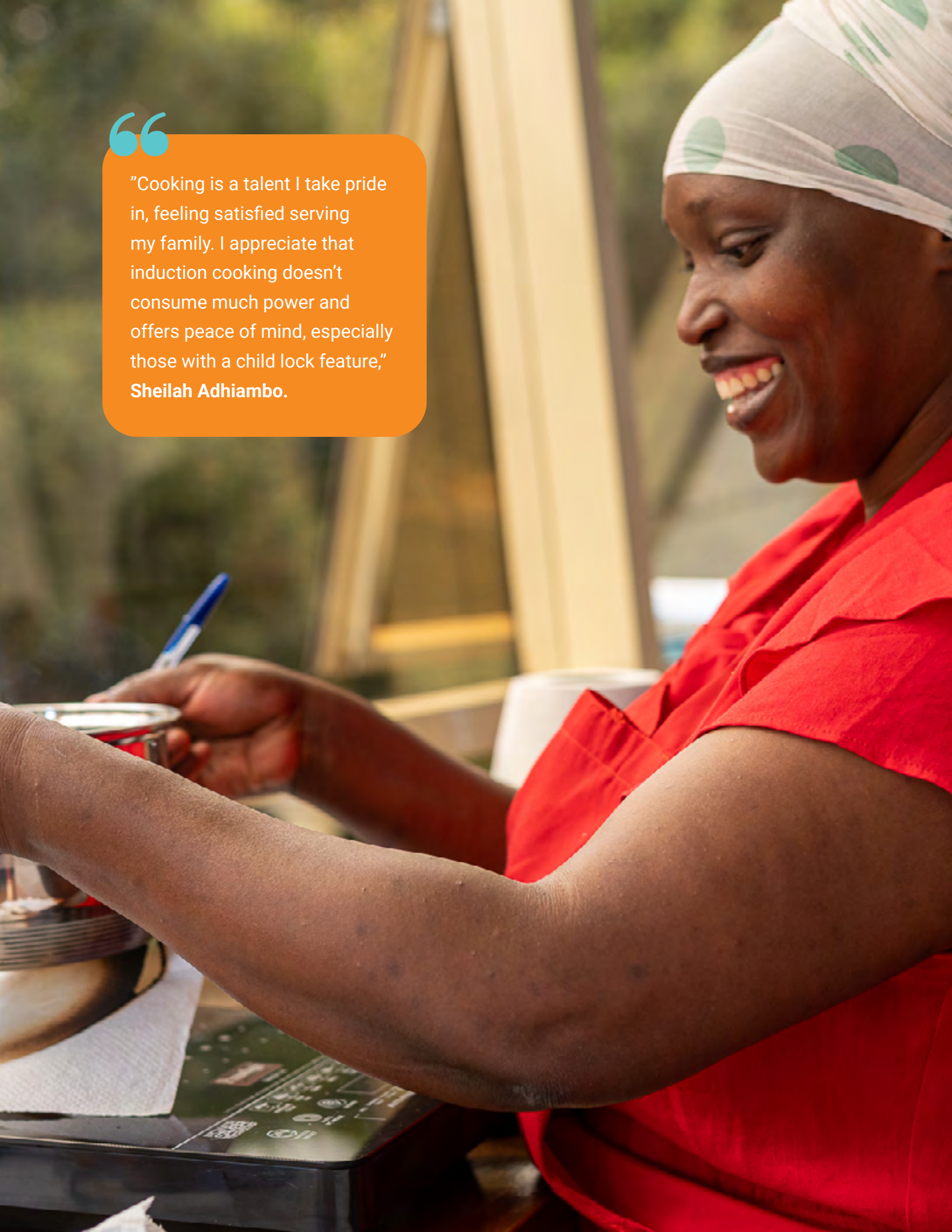
Average Food Quality 4.0

User Feedback

"Cooked fast. It's very efficient."

"Functions are all good and was easy to use and navigate."

"Good taste, and properly cooked."



”Cooking is a talent I take pride in, feeling satisfied serving my family. I appreciate that induction cooking doesn’t consume much power and offers peace of mind, especially those with a child lock feature,” **Sheilah Adhiambo.**

PRESTIGE PDIC 3.0

Winner: Special Mention Award

Specifications

Maximum Power Rating (W)	3200 (2000W left + 1200 W right)
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	230
Frequency (Hz)	50
Adjustable Temperature Range [°C]	80 - 270
Number of Adjustable Power Levels	8
Number of Preset Menu Options	7
Maximum Recommended Pot Diameter (cm)	26
Product Dimensions [L*W*H] (cm)	58 * 35 * 6
Weight of Induction Cooktop (kg)	6

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	198.0	199.01
Average Standby Power (W)	2.32	1.3
Thermal Efficiency (%)	83.86%	85.41%
Heating-up Time (minutes)	5.6	5.78
Cost per Use	$0.60	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants agreed that the **double hobs are ideal**, especially when **preparing multiple dishes at once**, saving time.
Lowlight	Concerns were raised regarding its sharp corners. Additionally, participants found it to be **large and heavy**, making it difficult to move and integrate into the cooking space.

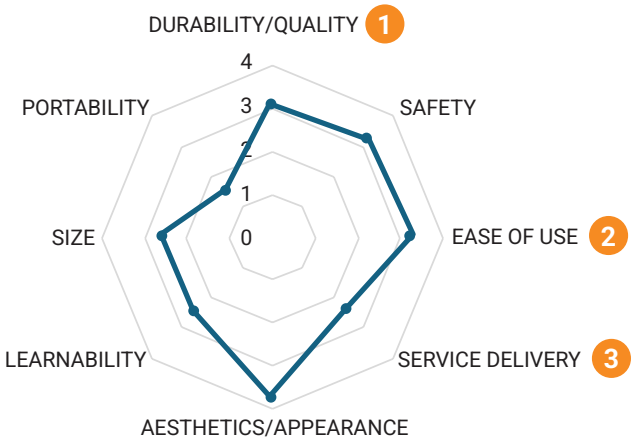
Indian user: *"Prestige has a very smooth touch panel, its super-fast, and has very active response. Each mode has the option of controlling temperature manually, which is great to cook different dishes."*

Kenyan user: *"The cooktop requires a bit of space. I've had to shift stuff in my kitchen around to make space for it."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

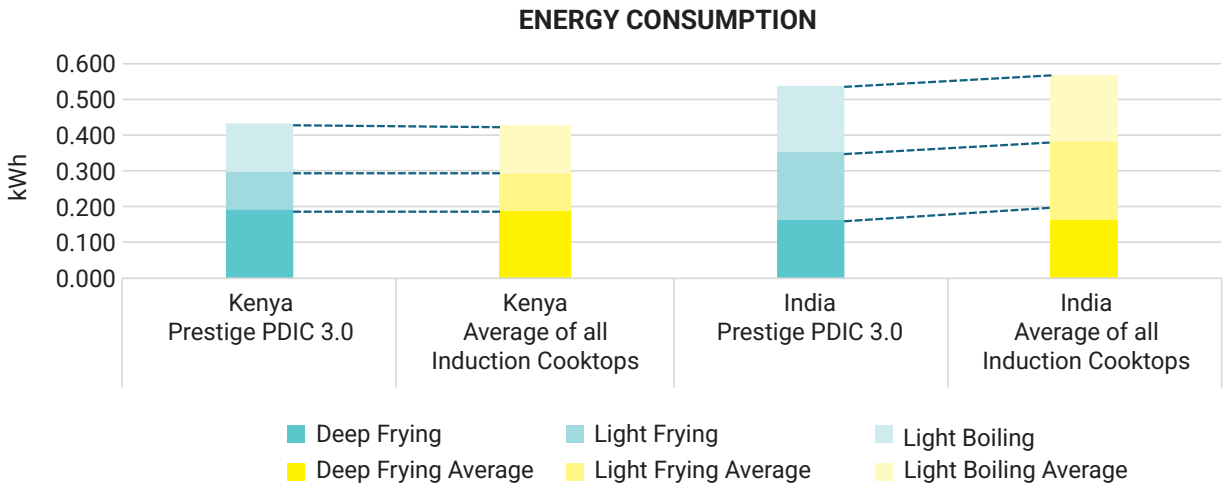
1. **DURABILITY/QUALITY:**
   The plastic on the edges feels lightweight and doesn't seem long-lasting. While the materials used in its design are good, they appear fragile. The hard glass looks like it could break under pressure.
2. **EASE OF USE:**
   The cooktop is very easy to get accustomed to, with no steep learning curve. Participants did not need to heavily rely on the manual.
3. **SERVICE DELIVERY:**
   The heat regulation is seamless, preventing the food from burning and cooking it in less time. It is easy to operate, and the time required to heat oil for deep frying was short.

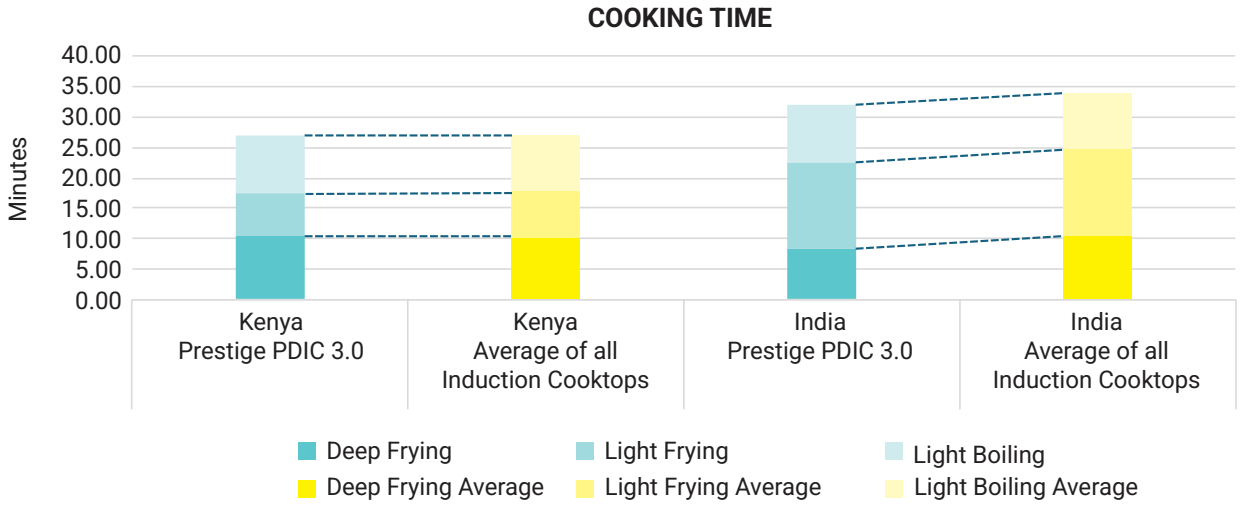


Company:	TTK Prestige
Sales contact:	Parth Pradhan
Phone:	+91 7008266301
Email:	parth.pradhan@ttkprestige.com
Website:	https://ttkprestige.com/
Country of Operation:	India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

★★★★½ 4.6

Average Food Quality

★★★★☆ 3.9

User Feedback

"The process was smooth, and the temperature regulation was easy."

"The taste was the same as the one cooked using LPG."

"The mandazi were crispy as opposed to soft."

INDIA

Average Cooking Experience

★★★★½ 4.5

Average Food Quality

★★★★½ 4.6

User Feedback

"Poori were soft and full."

"Taste is good, and both vegetables are soft, cooked well."

"Cooked fast. It's very efficient."

“After eleven weeks of cooking on induction, I have fully transitioned to using it. Previously, I only used it for boiling milk, making tea, and reheating food when the LPG cylinder ran out. Now, I prepare every meal for my entire family using the induction cooktop,” **Sadhana.**

EESL IP8080

Specifications

Maximum Power Rating (W)	1200
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50
Adjustable Temperature Range [°C]	80 - 240
Number of Adjustable Power Levels	6
Number of Preset Menu Options	6
Maximum Recommended Pot Diameter (cm)	22
Product Dimensions [L*W*H] (cm)	34.9 * 28.3 * 5.5
Weight of Induction Cooktop (kg)	1.55

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	188.6	199.01
Average Standby Power (W)	0.95	1.3
Thermal Efficiency (%)	85.17%	85.41%
Heating-up Time (minutes)	5.8	5.78
Cost per Use	$0.43	$0.43
Value for Money		

Usability Testing Results

User Feedback

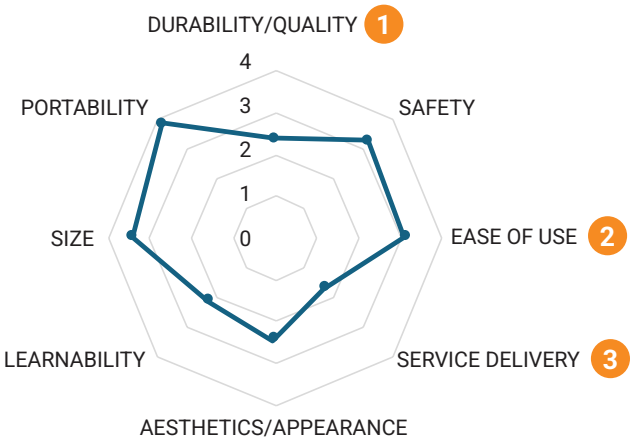
Highlight	Participants agreed that this cooktop is **compact, lightweight, and portable**.
Lowlight	The cooktop experienced **frequent automatic shut-off**, which interrupted cooking.

> **Indian user:** *"This induction turns off automatically quite frequently, which is time-consuming for me.*
>
> **Kenyan user:** *"I used the cook rice setting at 800 W and it cooks perfectly well. This induction cooktop doesn't require regular monitoring."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

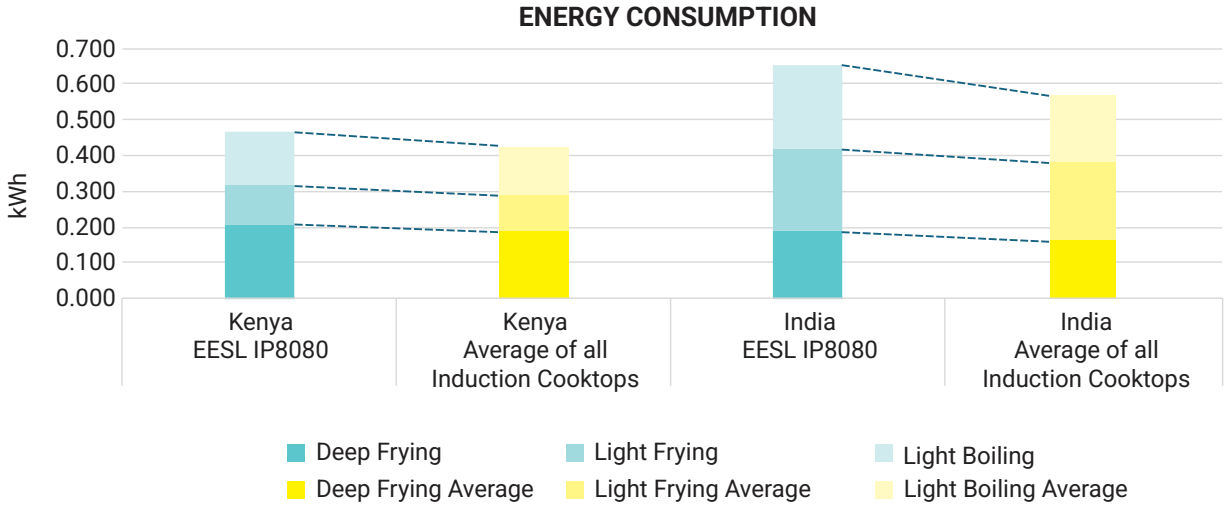
1. **DURABILITY/QUALITY:**
   The linings on the top started wearing off quickly. The material felt light and somewhat flimsy. Participants were concerned that the press buttons could be damaged easily.
2. **EASE OF USE:**
   It has a few functions to select from, making it easier to use. The cooktop is also well-labeled, leaving little room for confusion.
3. **SERVICE DELIVERY:**
   The cooktop offered precise temperature control and efficient performance, but the frequent automatic shut-off feature could be inconvenient.

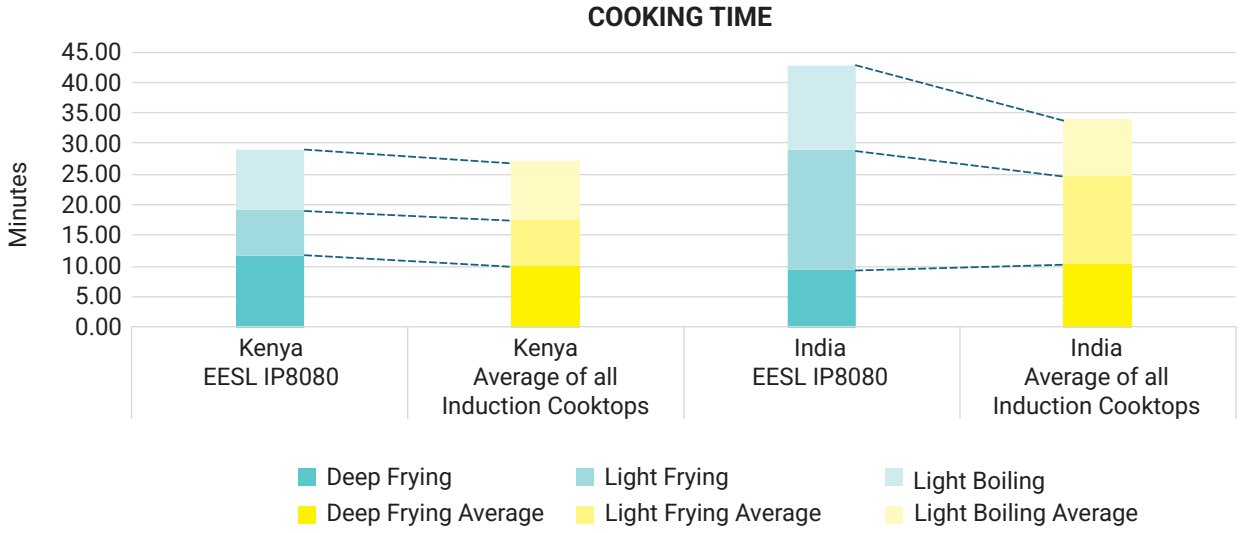


Company:	EESL
Sales contact:	Atul Kumar Yadav
Phone:	+91 8860866264
Email:	atul@eesl.co.in
Website:	https://eeslindia.org/en/
Country of Operation:	India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

★★★★½ 4.5

Average Food Quality

★★★★☆ 4.1

User Feedback

"It was evenly cooked, and the appearance was appealing."

"It was fast and efficient."

"It cooks fast. The power levels are easy to adjust while cooking."

INDIA

Average Cooking Experience

★★★★½ 4.6

Average Food Quality

★★★★☆ 4.0

User Feedback

"The taste of poori is good and well cooked."

"There is no need to increase or decrease temperature as it fixes temperature which is easy to make dish."

"I like that rice was made quickly and well cooked."

> “I particularly like induction cooktops with easily adjustable temperature ranges, which make them more convenient and efficient for my cooking needs,”
> **Abigael Chepngetich.**

EPACK Durable Premium II

Specifications

Maximum Power Rating (W)	2100
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	60 - 260
Number of Adjustable Power Levels	10
Number of Preset Menu Options	10
Maximum Recommended Pot Diameter (cm)	20
Product Dimensions [L*W*H] (cm)	34.8 * 29.0 * 0.58
Weight of Induction Cooktop (kg)	2.37

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	191.2	199.01
Average Standby Power (W)	0.71	1.3
Thermal Efficiency (%)	87.49%	85.41%
Heating-up Time (minutes)	5.7	5.78
Cost per Use	$0.41	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants liked the **wide range of temperature and power levels** and **clear indication of the level currently in use**.
Lowlight	The touch panel had a **delayed response**, requiring two to three attempts to register.

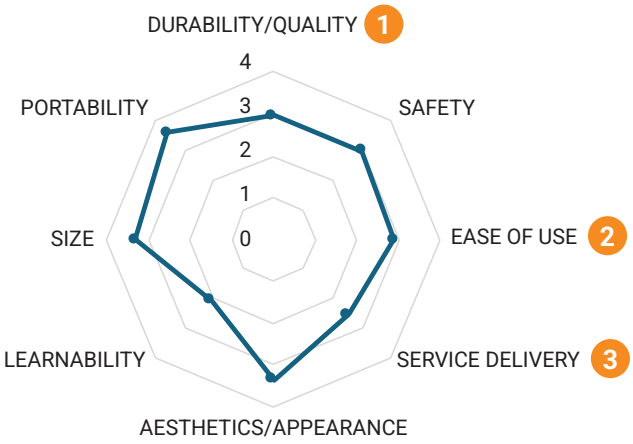
Indian user: *"This induction does not have an optimum temperature for deep frying."*

Kenyan user: *"My experience with EPACK durable premium II is the capacity to cook super fast. I made my 2 liters of tea within 4 minutes using the fry option at 2100W. This comes in handy, especially on a day you might be running late."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

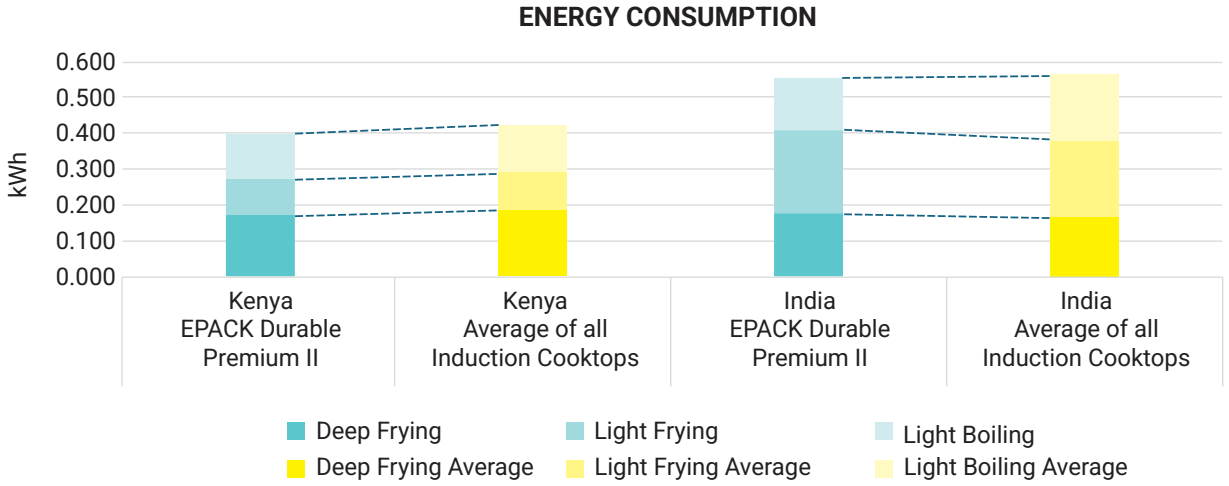
1. **DURABILITY/QUALITY:**
   The cooktop's materials felt strong and robust, but the touch panel's delay issues raised concerns about its overall quality.
2. **EASE OF USE:**
   The design of the cooktop functions was very intuitive, making it easy to use. The well-displayed menu, with different dishes, made it simple to know which settings to use for each dish.
3. **SERVICE DELIVERY:**
   The cooktop heats quickly with good temperature control, but the deep fry function was criticized for failing to maintain the right oil temperature after ingredients were added.

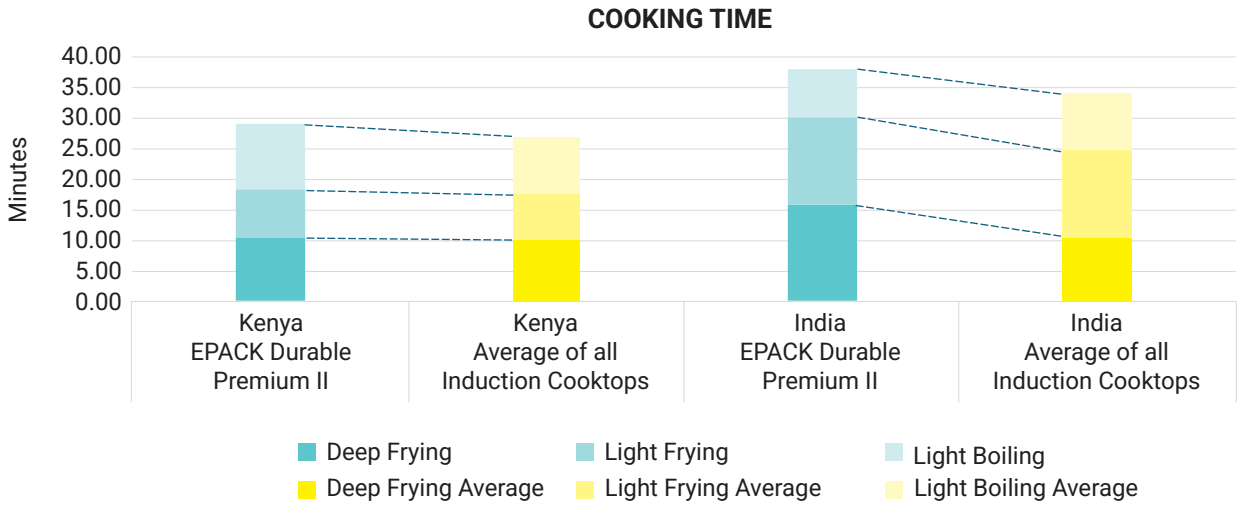


Company:	EPACK Durable
Sales contact:	Nitya Nanda
Phone:	+91-7895262872
Email:	nitya.nand_ed@epack.in
Website:	www.epackdurable.com
Country of Operation:	India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

★★★★½ 4.2

Average Food Quality

★★★★☆ 4.0

User Feedback

"Taste is amazing."

"It was fast to cook. I used the stir fry function which was easy to use and adjust settings."

"Takes few minutes to make ugali."

INDIA

Average Cooking Experience

★★★★☆ 4.0

Average Food Quality

★★★½☆ 3.3

User Feedback

"Taste was good, grains were separated, and perfectly cooked."

"Time taken is too long to cook the food."

"The temperature of oil does not increase for making poori, and poori is not puffing as usual."

“One major benefit I noticed is that cooking with induction produces less smoke, especially while tadka (tempering). Unlike LPG, where I always needed to use the exhaust fan, the smoke on induction dissipates quickly. Cooking is also faster; each dish takes 5-10 minutes less than on LPG,” **Parvati Barman.**

EPACK Durable Mass Premium

Specifications

Maximum Power Rating (W)	2000
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	60 - 240
Number of Adjustable Power Levels	8
Number of Preset Menu Options	8
Maximum Recommended Pot Diameter (cm)	20
Product Dimensions [L*W*H] (cm)	34.7 * 27.0 * 0.65
Weight of Induction Cooktop (kg)	1.9

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	190.4	199.01
Average Standby Power (W)	3.37	1.3
Thermal Efficiency (%)	85.34%	85.41%
Heating-up Time (minutes)	5.4	5.78
Cost per Use	$0.39	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants agreed that the cooktop is **attractive, with a good stand design and an appealing shape**.
Lowlight	This induction cooktop had **fewer cooking modes/presets,** and participants indicated that they would have liked a power level below 400W as this felt too high for certain dishes.

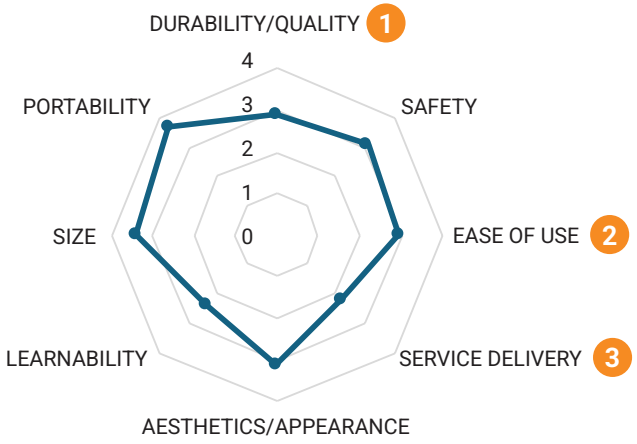
Indian user: *"Pressure cook mode was so efficient that I fried some small fish in just 15-20 minutes, perfectly."*

Kenyan user: *"Cooked some traditional veggies and beef this evening. I'm still struggling with finding the right power level with this one. Apparently, the power level rises simultaneously with the pre-set temperature. At 400W, it's too slow to cook, with almost no activity; at 800W, which is the next level, it's too high. Everything is just burning."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

1. **DURABILITY/QUALITY:**
   Participants noted that the cooktop's materials were good quality, but the plastic legs and stands seemed like they could easily break or bend.
2. **EASE OF USE:**
   The design of the cooktop functions was very intuitive, making it easy to use. The well-displayed menu, with different dishes, made it simple to know which settings to use for each dish.
3. **SERVICE DELIVERY:**
   Participants felt the 400W minimum power was too high for simmering, risking burning. While overall performance was good, the induction struggled to maintain proper heat for deep frying.

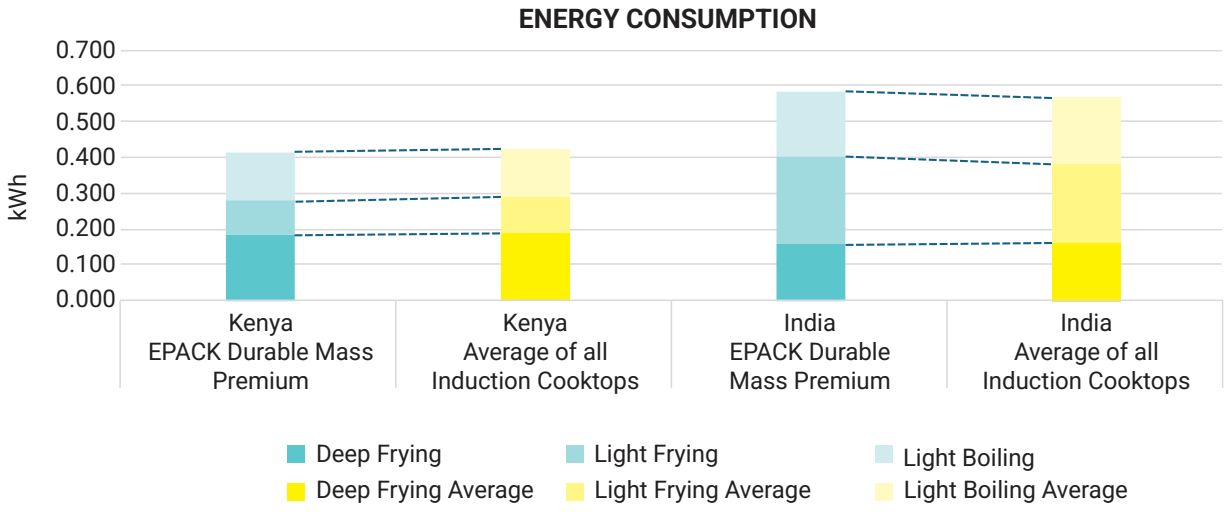


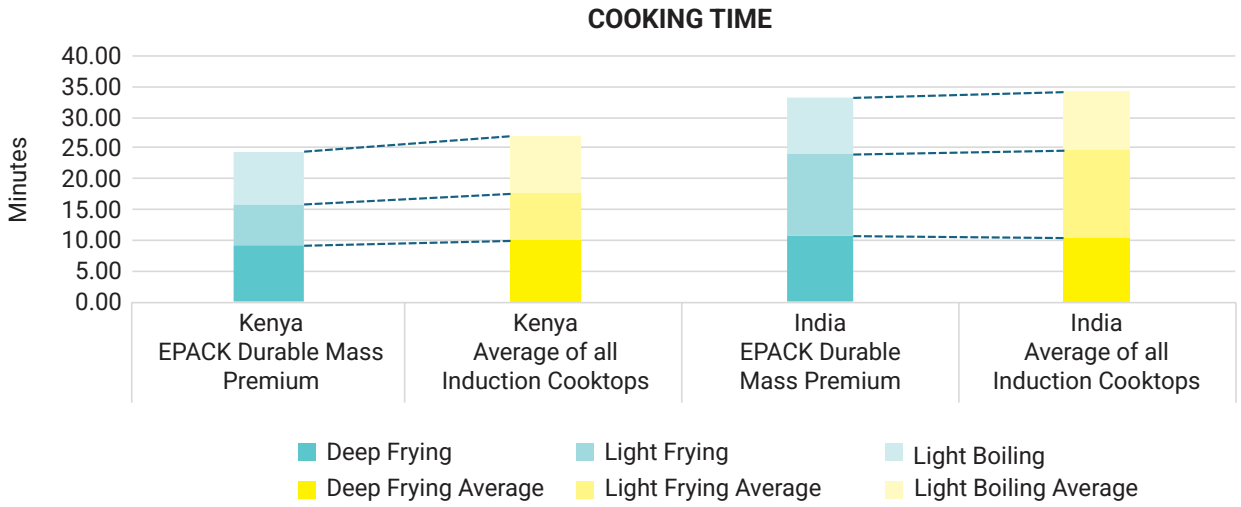
EPACK DURABLE

Company:	EPACK Durable
Sales contact:	Nitya Nanda
Phone:	+91-7895262872
Email:	nitya.nand_ed@epack.in
Website:	www.epackdurable.com
Country of Operation:	India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

4.4

Average Food Quality

3.9

User Feedback

"The temperature was easy to set, and I cooked at a comfortable speed."

"The heat level was easy to regulate, from very high to very low."

"It had a slight a burnt taste."

INDIA

Average Cooking Experience

4.1

Average Food Quality

3.8

User Feedback

"It was very easy to use, cooking was fast."

"The finished dish felt oily."

"I felt that it was bit undercooked and hard."

“I find cooking deeply satisfying, as it brings my family together and creates a sense of warmth and connection. I value energy efficiency, affordability, versatility, and sleekness in cooking devices, appreciating appliances that are not only functional but also beautiful and space-saving,” **Salome Okoth.**

EPACK Durable SLIM TMDN

Winner: Best Overall Product Award

Specifications

Maximum Power Rating (W)	2100
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	60 - 240
Number of Adjustable Power Levels	8
Number of Preset Menu Options	8
Maximum Recommended Pot Diameter (cm)	20
Product Dimensions [L*W*H] (cm)	36.5 * 29.0 * 0.46
Weight of Induction Cooktop (kg)	2.3

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	208.7	199.01
Average Standby Power (W)	0.77	1.3
Thermal Efficiency (%)	86.98%	85.41%
Heating-up Time (minutes)	5.3	5.78
Cost per Use	$0.42	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants agreed that the **cooktop is attractive, easy to use, and portable**.
Lowlight	The **temperature regulation was a challenge** as the settings were often too high or too low.

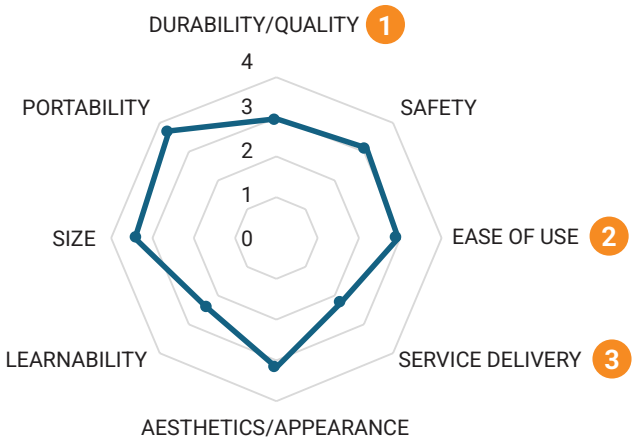
Indian user: *"Touch panels were working very efficiently. Modes were working nicely.*

Kenyan user: *"Milk function, in my opinion, should be a gentle simmer. This is straight-up boiling. There's no way to reduce the heat, only time.*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

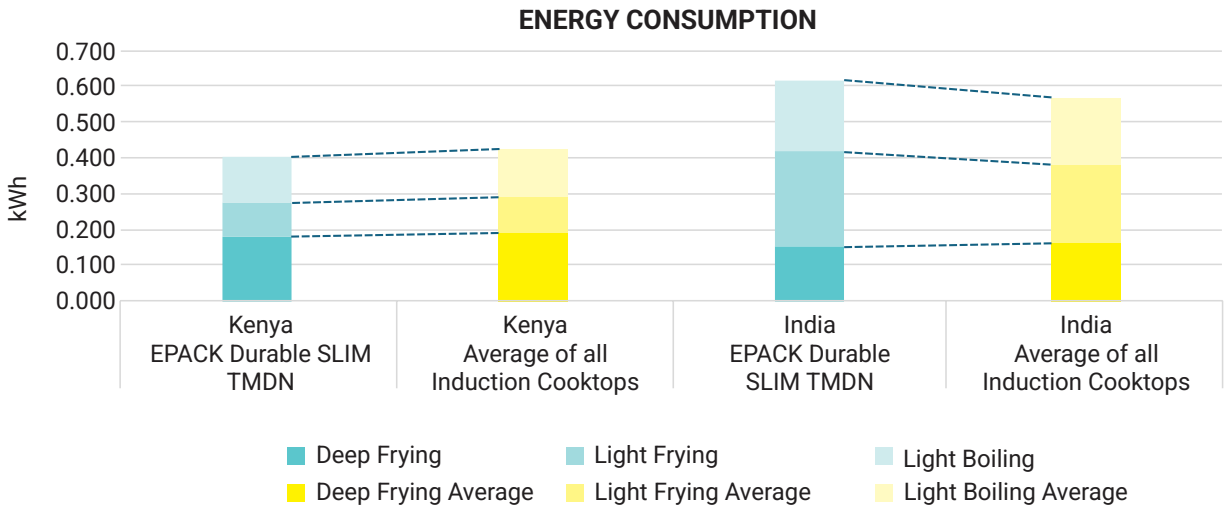
1. **DURABILITY/QUALITY:**
   Participants expressed that the induction is sturdy and well built.
2. **EASE OF USE:**
   The touch functions operated seamlessly, and the increase and reduce options of the power levels made this cooktop easy to use.
3. **SERVICE DELIVERY:**
   Balancing the cooking temperatures was the main challenge. Some participants noted that food kept scorching because the temperatures were too high, even for the lowest settings, causing the food to stick to the bottom of the pan.

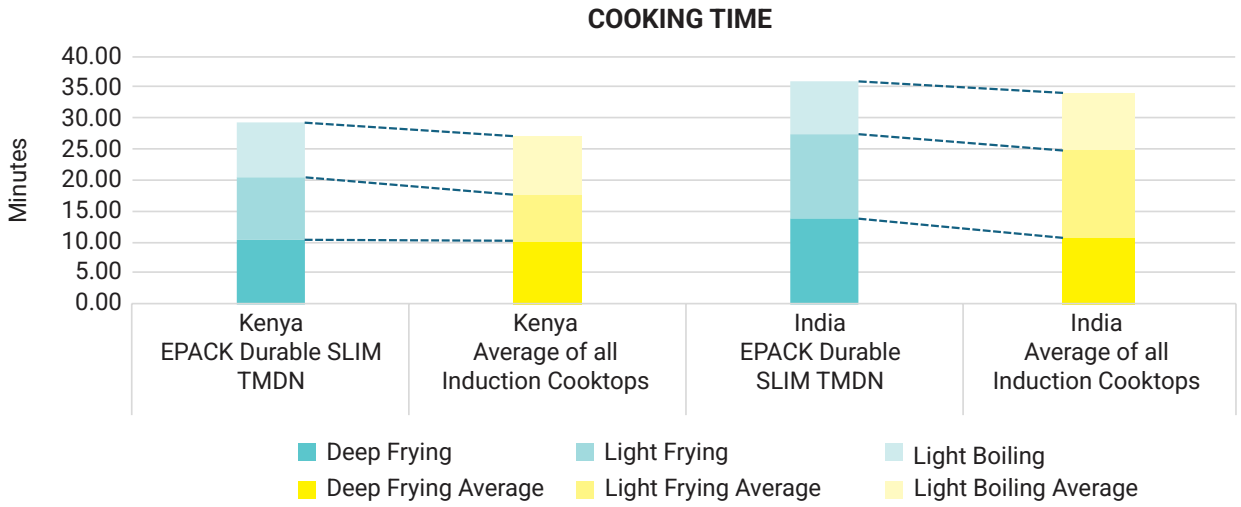


Company:	EPACK Durable
Sales contact:	Nitya Nanda
Phone:	+91-7895262872
Email:	nitya.nand_ed@epack.in
Website:	www.epackdurable.com
Country of Operation:	India

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

4.4

Average Food Quality

4.0

User Feedback

"Taste was excellent, appearance was excellent, texture was slightly crunchy as preferred, smell was as usual."

"The food cooked evenly and it didn't change the vegetable colour."

"Ugali came out soft and cooked thoroughly."

INDIA

Average Cooking Experience

3.7

Average Food Quality

3.4

User Feedback

"Oil was not getting the optimum heat for deep frying; I switched different modes but didn't work for deep frying."

"Puris were hard and not fluffy and soft as I wanted."

"Everything was nice. The texture and the taste was fine. It smelled good."

“My husband, who never enjoyed cooking on LPG, is now interested in trying induction. Induction cooktops have truly made my kitchen experience easier and more efficient,” **Payel Gosh.**

“I have been using induction for the past one to two years but never imagined I could cook traditional Bihari dishes—known for deep frying and roasting—such as Thekwa (a traditional sweet) or Litti (stuffed Indian bread) on them,” **Runi**

TEFAL IH201840

Winner: Highest Performance Award

Specifications

Maximum Power Rating (W)	2100
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50
Adjustable Temperature Range [°C]	80 - 220
Number of Adjustable Power Levels	9
Number of Preset Menu Options	6
Maximum Recommended Pot Diameter (cm)	24
Product Dimensions [L*W*H] (cm)	35 * 25.5 * 5.5
Weight of Induction Cooktop (kg)	2.4

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	190.7	199.01
Average Standby Power (W)	0.36	1.3
Thermal Efficiency (%)	89.50%	85.41%
Heating-up Time (minutes)	4.7	5.78
Cost per Use	$0.41	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants agreed that the cooktop has an **attractive design** with **easy-to-press buttons**.
Lowlight	Participants did not like that the induction cooktop **did not clearly depict temperature or wattage**.

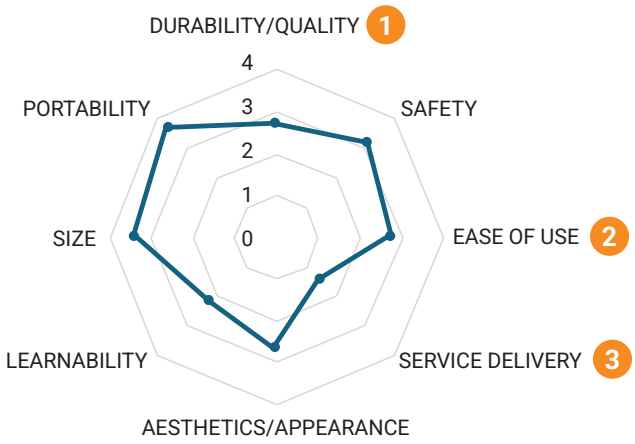
Indian user: *"I cooked parathas on stir fry mode and the taste was very good."*

Kenyan user: *"Made some rice and liver for dinner tonight. Settled to use the manual setting at p2 and p3. The rice got burnt slightly, at least cooking the liver went smoothly using the same settings."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

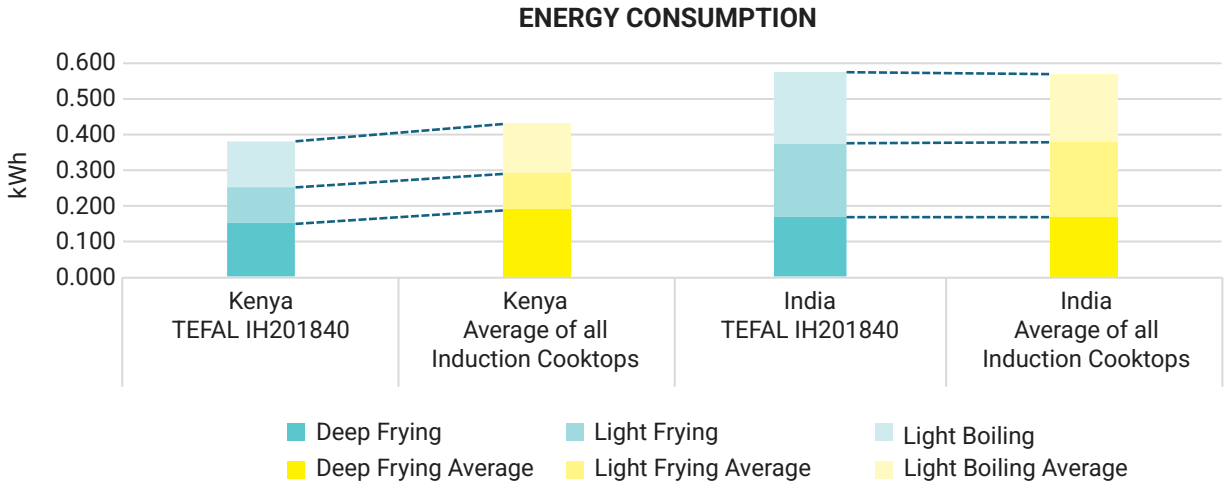
1. **DURABILITY/QUALITY:**
   The cooking surface was perceived to be of good quality, but the participants felt the plastic base was not durable.
2. **EASE OF USE:**
   It wasn't easy for participants to memorize the power levels, as each function had different power settings. They had to keep referring to the manual for guidance. Power levels did not show temperature or wattage.
3. **SERVICE DELIVERY:**
   The milk function was great for simmering. However, due to the difficulty experienced when selecting the right setting, foods burnt quickly because of the high temperatures.

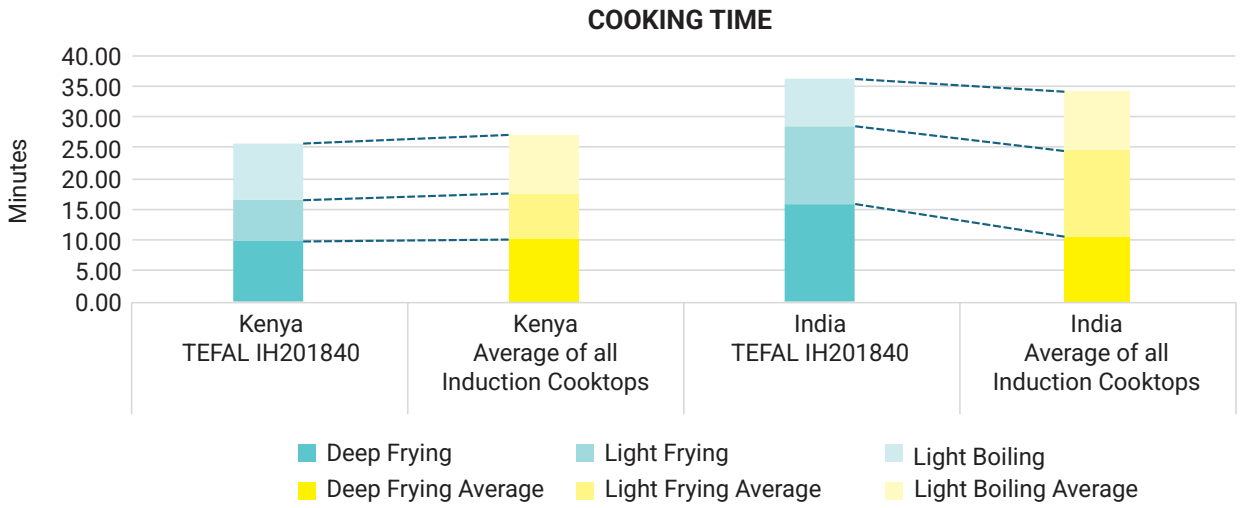


Company:	GroupeSeb
Sales contact:	Dancan Mwangi
Phone:	+254 790 462 708
Email:	dmwangi.extern@groupeseb.com
Website:	https://www.groupeseb.com/en
Country of Operation:	Global

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

★★★★★ 4.9

Average Food Quality

★★★★½ 4.2

User Feedback

"Oil was quick to heat up."

"It is super fast. I am able to control manually the heat amount."

"Was quick to bring water to boil."

INDIA

Average Cooking Experience

★★★★½ 4.1

Average Food Quality

★★★★½ 4.2

User Feedback

"I felt this induction for frying poori is a bit slow."

"It took less time and easy to cook with."

"The taste of the cooked rice are nice; texture is as expected and smells good."

“Affordability is important to me, as well as cooking options that are easy to refill/replace or have readily available parts. I also prioritise devices that are compatible with the dishes I cook often, like ugali,” **Winfred Kaol.**

SAYONA Induction Cooker SIC 4491

Specifications

Maximum Power Rating (W)	2000
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	80 - 240
Number of Adjustable Power Levels	8
Number of Preset Menu Options	7
Maximum Recommended Pot Diameter (cm)	26
Product Dimensions [L*W*H] (cm)	34.5 * 28.5 * 5.5
Weight of Induction Cooktop (kg)	1.65

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	208.9	199.01
Average Standby Power (W)	0.89	1.3
Thermal Efficiency (%)	84.86%	85.41%
Heating-up Time (minutes)	5.1	5.78
Cost per Use	$0.34	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants agreed that the cooktop is **very easy to use**, and the timer works perfectly.
Lowlight	Participants found the display **visually unappealing**.

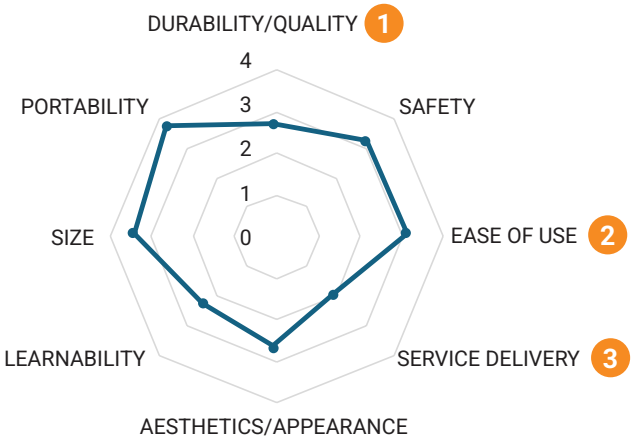
Indian user: *"The appearance of the induction could have been better."*

Kenyan user: *"Made some tea on the Sayona. It was a smooth experience, can't complain. I'm liking the Sayona so far. It has buttons, but they are nice and responsive."*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

1. **DURABILITY/QUALITY:**
   The function buttons are hard to press when selecting, which may lead to a loss of sensitivity over time. The plastic used doesn't seem very durable and could break easily.
2. **EASE OF USE:**
   Operation was simple and direct because the modes were well labeled on the cooking panel.
3. **SERVICE DELIVERY:**
   The cooktop offered fast heating and cooking and was easy to operate. The temperature regulation was excellent, and the food didn't burn easily.

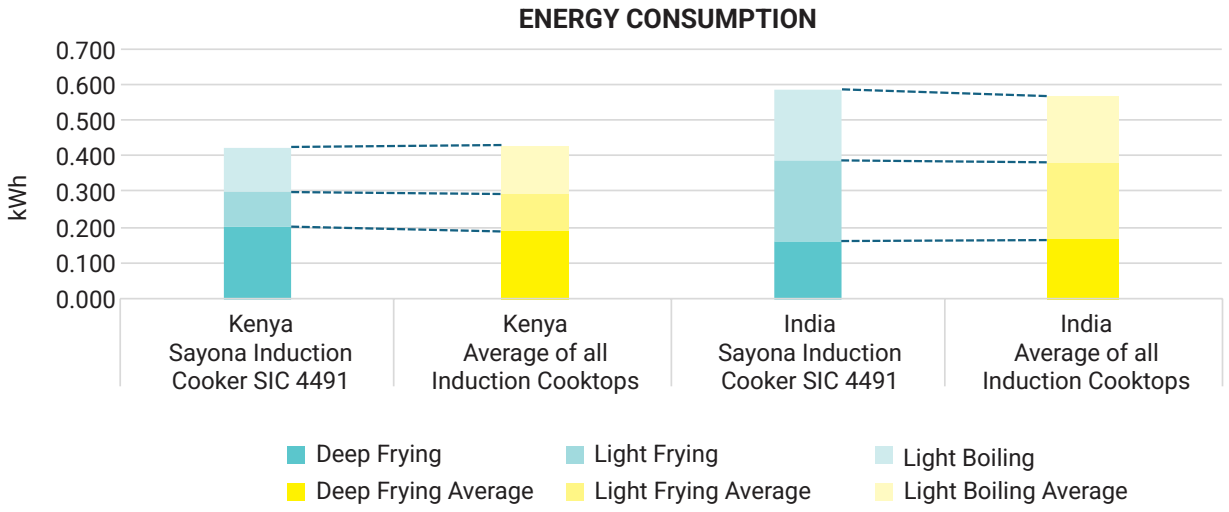


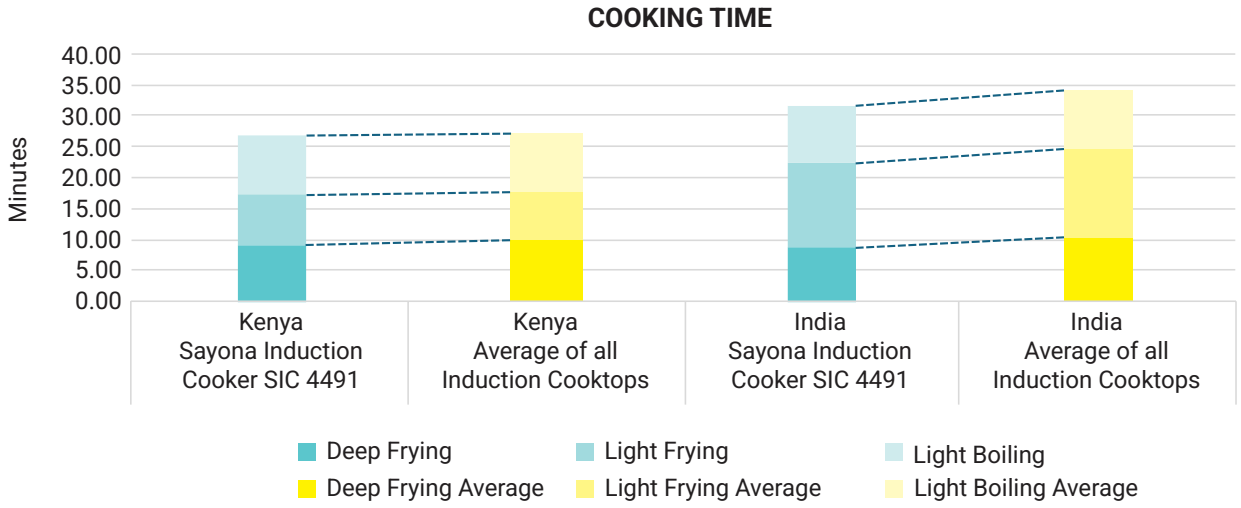
SAYONAPPS
YOUR DREAMS MADE REAL

Company: Nagoya Holdings Limited
Sales contact: Robi Maina
Phone: +254 721 415 158
Email: memusipromise@gmail.com
Website: https://www.sayonapps.co.ke/
Country of Operation: Kenya

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience

★★★★★ 4.8

Average Food Quality

★★★★☆ 4.0

User Feedback

"It cooked well and fast."

"Easy to cook with and easy to control power."

"I like the heat regulation from the IC."

INDIA

Average Cooking Experience

★★★★½ 4.5

Average Food Quality

★★★★½ 4.3

User Feedback

"The oil heats easily and the poori cooks well."

"Temperature control was good. I was able to adjust the temperature according to my wish."

"Rice is cooked properly and has a good texture."

"I was initially apprehensive about using induction, unsure of how to operate the appliance. However, after 11 weeks of trying various cooktops, I am now confident in cooking on any of them. Induction has proven to be easy, fast, and versatile," **Babita Devi.**

"Induction cooking has been a game-changer, being much faster than LPG gas and saving at least 10 minutes on every dish. Boiling, whether it's rice, tea, or water, is also quicker and done in no time," **Monju Khatun.**

OHMS OIC-B30

Specifications

Maximum Power Rating (W)	2000
Power Supply Type (AC/DC)	AC
Rated Voltage (V)	220 - 240
Frequency (Hz)	50 - 60
Adjustable Temperature Range [°C]	80 - 240
Number of Adjustable Power Levels	8
Number of Preset Menu Options	8
Maximum Recommended Pot Diameter (cm)	26
Product Dimensions [L*W*H] (cm)	35 * 28 * 6
Weight of Induction Cooktop (kg)	2

Test Results

Parameters	Tested Value	Competition Benchmark (Average Value)
Energy Consumption (Wh)	210.1	199.01
Average Standby Power (W)	1.17	1.3
Thermal Efficiency (%)	84.32%	85.41%
Heating-up Time (minutes)	4.7	5.78
Cost per Use	$0.44	$0.43
Value for Money		

Usability Testing Results

User Feedback

Highlight	Participants liked its **compact size** and its **temperature control indicator**.
Lowlight	Some of the cooking modes had **fixed temperatures,** which made it difficult to adjust heat when cooking.

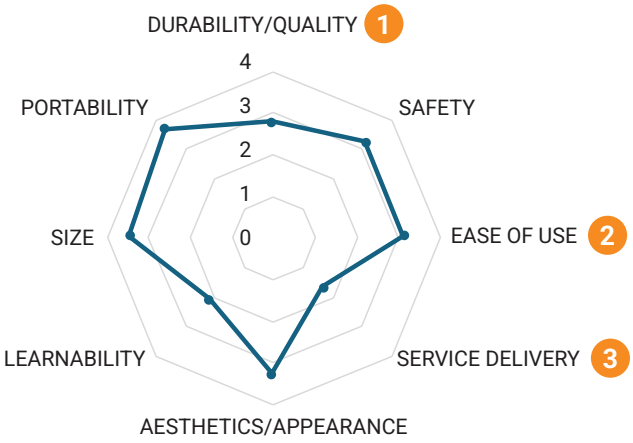
Indian user: *"Some of the modes had preset temperatures, which I didn't use much. I preferred the ones where I can control temperature manually."*

Kenyan user: *"Today I prepared uji and sweet potatoes for breakfast. I used a hot pot setting at 1000W and then adjusted it to 800W. The IC cooks so well. "*

Overview of Attributes

The figure below depicts how the induction cooktop performed based on each attribute, rated by test users.

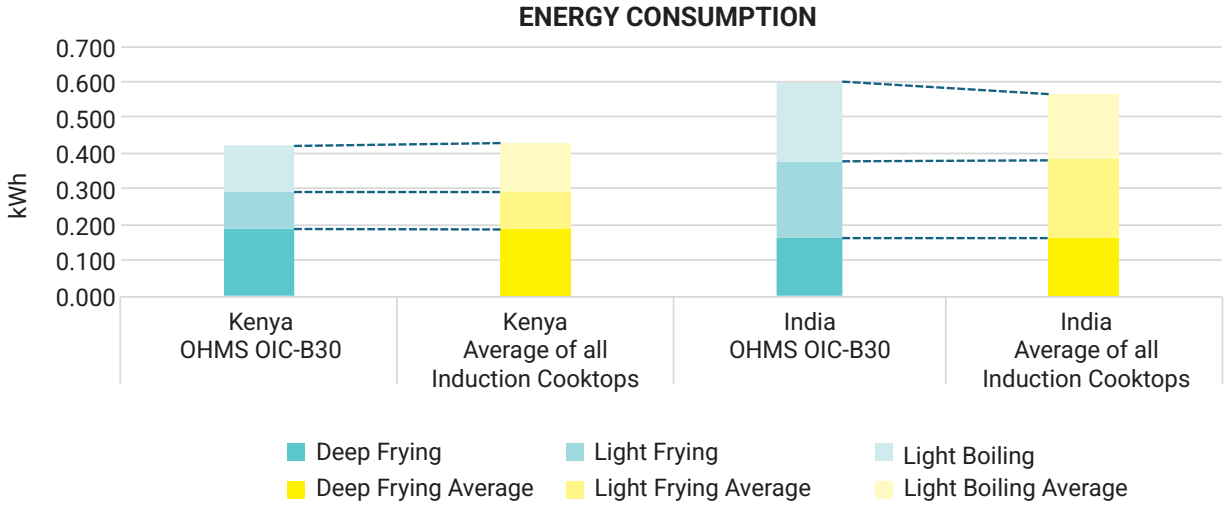
1. **DURABILITY/QUALITY:**
   The glass top seems durable, but the cooking mode selection bar doesn't appear very durable, as the buttons require significant pressure to respond.
2. **EASE OF USE:**
   The cooking modes are easy to select and switch between while cooking. Each cooking preset has its own button, making it simple to adjust the power and temperature. The buttons are responsive, and the functions are clearly displayed.
3. **SERVICE DELIVERY:**
   The cooktop's wide power range enabled versatile cooking, but fixed temperatures in some modes forced trial-and-error, occasionally resulting in burnt food.

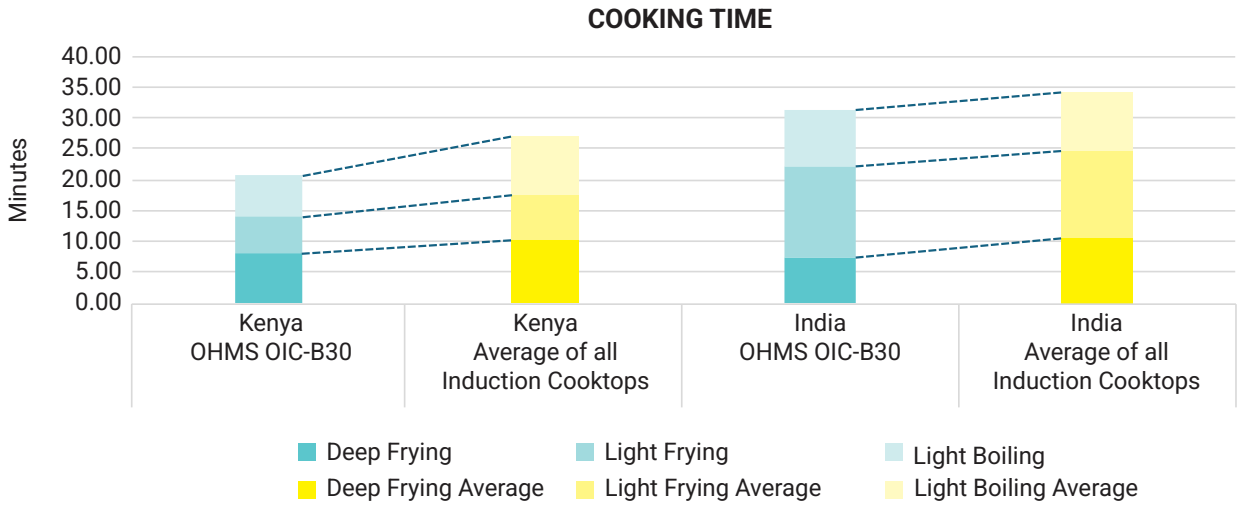


Company:	Oshwal Wholesalers (K) Limited
Sales contact:	Krushil Shah
Phone:	+254 737 120 020
Email:	RECEPTION1@OWKL.CO.KE
Website:	https://www.oshwalwholesalers.com/
Country of Operation:	Kenya

Cooking Performance

Test users referenced standardized recipes to cook a deep-frying dish (Mandazi – Kenya; Poori – India), a light boiling dish (Ugali – Kenya; Rice – India), and a light frying dish (Sukuma wiki – Kenya; Aloo gobi sabji – India) on each induction cooktop. The data below shows the measured energy and time consumption reported by test users.





Cooking Experience and Food Quality Rating

After each cooking attempt, users rated the cooking experience and taste of food on a scale of 1 to 5, with 1 as the worst and 5 as the best.

KENYA

Average Cooking Experience 4.5

Average Food Quality 4.3

User Feedback

"I love how the mandazi turned out, incredible colour and crispy."

"It was easy and fast."

"A little burning."

INDIA

Average Cooking Experience 4.8

Average Food Quality 4.1

User Feedback

"The induction was fast and heating at a good temperature; hence, it was easy to cook and didn't take much time."

"Heating fast, easy to cook, it was comfortable, and didn't take too much effort."

"My rice was cooked in 12 minutes, which is very fast, almost half the time compared to when I cook at home on LPG."

> “I find cooking relaxing and essential to my livelihood. I value cooking devices that are efficient in energy or fuel consumption, fast, lightweight if portable, safe to use, and affordable,” **Agnes Kalyonge.**

“I used to think induction was only good for simple tasks like boiling milk and making tea. However, I now cook rotis, dosas, and a variety of dishes with ease. Switching to induction has also saved me time and money, as I haven’t needed to refill my LPG cylinder for the past three months,” **Indervati.**

Annex

Annex

Methodology for Usability Testing

The Global LEAP Awards used a mixed methods approach which blended quantitative and qualitative data to explore what is important in an induction cooktop while providing a framework that allowed everyday cooks to evaluate the different induction cooktop models from each competing brand based on their own cooking needs.

Participant Screening and Selection

All selected Users were expected to be well organized and literate, capable of recording data and feedback independently. They were also required to own smartphones that would be used for mobile ethnography and have safe and reliable electricity access to support cooking.

Initial Focus Group

The first focus groups aimed to identify attributes for evaluating the cooktops during the uncontrolled home cooking phase and to familiarize users with each cooktop's design and operation.

First Controlled Cooking Test (CCT)

During the CCT, participants prepared typical Indian and Kenyan dishes using each cooktop to collect data on performance. Energy use, cooking time, taste, and overall experience were measured.

Uncontrolled Home Cooking (UHC)

Users cooked with each cooktop at home for about a week while energy monitors tracked their consumption and cooking patterns.

Mobile Ethnography

Over 11 weeks, users shared feedback via WhatsApp, exchanging insights, learning from each other, and discovering new recipes.

Weekly Handover Surveys

A survey was conducted after each week of testing to quantitatively assess how well each induction cooktop met the key attributes

Final Focus Group

Users shared their overall experiences and feedback on using the different induction cooktops, including which attributes they considered most important.

Final Controlled Cooking Test

Users repeated the controlled cooking test for each of the three dish categories.

Acknowledgements

Global LEAP extends its thanks to the companies that nominated their cooktops to participate in the 2024—2025 Global LEAP Awards Induction Cooktops Competition. Global LEAP would also like to extend a special thanks to the market and technical experts who served as Expert Judges for the competition, including Aine Petrulaityte (Modern Energy Cooking Services), Daniel Kitui (Kenya Bureau of Standards), Debajit Palit (Centre for Climate Change and Energy Transition, Chintan Research Foundation), Manoj Mahata (Implementation of Energy Plans, GIZ India), Jon Leary (Gamos East Africa Ltd.), Elly Odhiambo (Clean Cooking Association of Kenya), and Ruth Gichuhi (EED Advisory Ltd).

The Global LEAP Awards also appreciates the support of its moderating partners, Finovista in India and the African Centre for Technology Studies (ACTS) in Kenya, who assisted with data collection during the usability testing phase.

Special thanks to the CLASP Global LEAP team, including Elisa Lai, Jatin Mathur, Michael Maina, Mike Ofuya, Nyamolo Abagi, Shalom Mulinge, Sumedha Awasthy, Ruth Kimani, and Wendy Hado, for their dedication and hard work in organizing and executing the competition.

Lastly, Global LEAP extends its deepest appreciation to all the users who participated in the usability testing phase of the competition. Their insights and feedback greatly enriched the process and deepened our understanding of user needs and experiences.

Indian users: Anita Devi, Babita Devi, Indervati, Monju Khatun, Parvati Barman, Payel Gosh, Pooja Modi, Purnima Das, Runi, Sadhana, and Shyamali Barman.

Kenyan users: Abigael Chepngetich, Agnes Kalyonge, Eunice Wainaina, Kevin Ondego, Kimberley Rhoda, Lucy Olero, Mary Elector Omamo, Monica Mbinya, Salome Okoth, Sheilah Adhiambo, and Winfred Kaol.

The Global LEAP Awards, an initiative of the Efficiency for Access Coalition, is funded by the IKEA Foundation and UK aid from the UK government via the Transforming Energy Access platform.

This material has been funded by UK aid from the UK government; however, the views expressed do not necessarily reflect the UK government's official policies.

clasp

CLASP serves as Administrator of the Global LEAP Awards and other Global LEAP initiatives.

clasp

GLOBAL LEAP AWARDS

EFFICIENCY FOR ACCESS

Finovista

MECS Modern Energy Cooking Services

African Centre for Technology Studies
ACTS
Knowledge for Better Livelihoods

globalleap@efficiencyforaccess.org

https://efficiencyforaccess.org/program/global-leap-awards/