

Date: - 11/07/2011

Ministry of Water, Irrigation and Energy
Alternative Energy Technologies Development and Promotion
Directorate
Laboratory unit

Test Report for Sun Oven

- Client :- LYDETCO PLC
- Stove type :- sun oven (Jember) cooker
- No of stoves :- 1
- Fuel used :- sun light
- Test methodology :- cooking test
- Test condition :- moderate wind

S.N	Parameters	measurements	
		unit	Test result
1	Habesha sausage(shiro wot 50g)	Hr:min	2:30
2	Rice(230g)	Hr:min	2:15
3	Vegetable (mixed)	Hr:min	1:00
4	Spaghetti (500g)	Hr:min	1:30
5	Water boil	Liter/Hr	1

Recommendations:

- In this sun oven cooker solar radiation enters through the top and heats up the enclosure to a temperature around 150^oc on sunny day. Because of the constant influx and distribution of mild heat around the enclosure there are no hotspots to burn the food in one place while it's uncooked in another. So, the food cooked in this cooker is specially tasty and healthy.
- Since no need of open enclosure once the food is set in and stirring the food the cooker saves her/his time by performing another task while the cooking goes on. For the above reasons using this cooker is advisable.
- In case of safety do not look directly to the reflector with naked eye the reflection can damage your eye.
- Do not open the enclosure directly after cooking it can cause burns.

Analyst Adnew Asrat

signature  Date 11/07/2011

Approved by -----

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