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Aprovecho Research Center  
Advanced Studies in Appropriate Technology Laboratory

79093 Highway 99, PO Box 1175  
Cottage Grove, Oregon 97424 USA

541-767-0287  
[www.aprovecho.org](http://www.aprovecho.org)



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# Stove Design and Performance Training

Vientianne Laos  
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Mike Hatfied - Sam Bentson - Ryan Thompson  
Aprovecho Reserch Center, USA

# Our Task

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To determine what will be the performance of every stove we have built for all of eternity without having to go and monitor the performance of every stove we have built for all of eternity...

Just that easy!!!!

# Rationale for the Stove Performance Testing

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Demonstrate impact of ICS projects using methods that are...

- Standardized and repeatable
- Comparable within and across projects
- Statistically sound

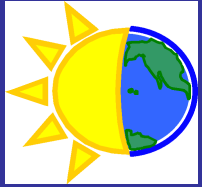
*...but still appropriate and flexible enough to adapt to local circumstances and constraints!*

- Caveat: Monitoring is important but question of allocation of resources

And because everything...



... *‘works’*



# Stove Performance Testing (SPT)

## Past and present

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- In 1985 VITA developed a set of protocols for testing stove performance
- Functional, yet somewhat cumbersome and not generally used
- In 2003 Shell/EPA request UC Berkeley and Aprovecho to develop a new set of universally adopted SPT protocols

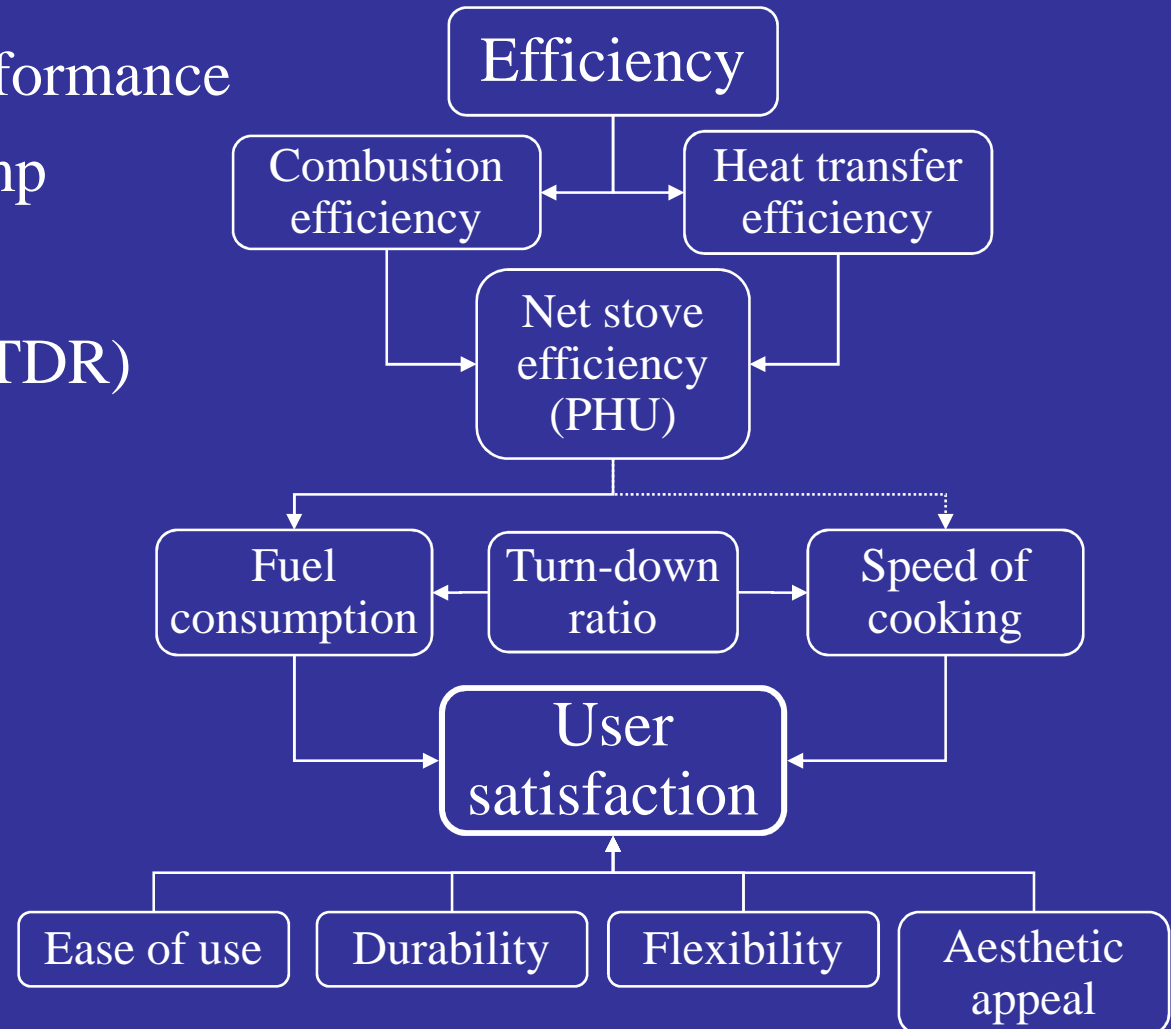




# What is *Stove Performance*?

## Measures of Stove Performance

1. Efficiency/exit temp
2. Fuel consumption
3. Turn-down ratio (TDR)
4. Speed of cooking
5. Emissions
6. *User satisfaction*





## *Testing For Stove Performance*

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Clarifying  
Questions?

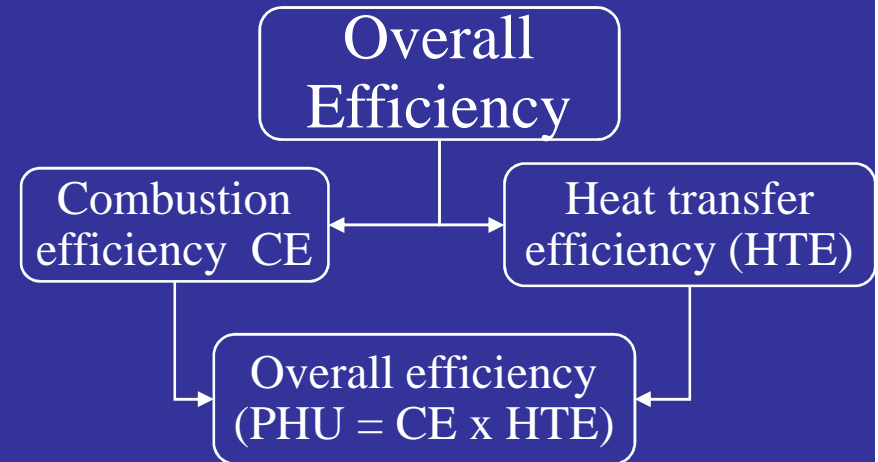


# Measures of performance

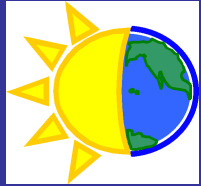
## 1. Efficiency

Entirely lab-based

- Combustion efficiency
  - Difficult to measure directly
  - Can be approximated by measuring PICs (e.g. Smith, Uma et al. 2000)
- Heat transfer efficiency
  - Very difficult to measure directly
- PHU ( Percentage Heat Utilized)







# Measures of performance

## 1. PHU (Efficiency)

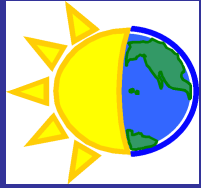
- Fairly easy to measure directly (assuming fuel HV is known)



$$\frac{\text{Energy into the food (or water)}}{\text{Fuel energy consumed}}$$

•Energy into food = energy it took to the rise in water temp (called sensible heat) + energy required to evaporate water (called latent heat)

Fuel energy consumed is found by taking the energy in the amount of wood consumed and subtracting the energy left in the charcoal\*



# Measures of performance

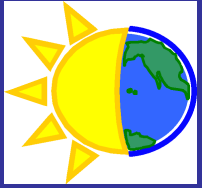
## 1. PHU

- Fairly easy to measure directly (assuming fuel HV is known)
- 



$$\frac{\text{Energy into the food (or water)}}{\text{Fuel energy consumed}}$$

- So if we compare 2 stoves, the one with the higher PHU is the “better” stove right ?
- Not necessarily! Because PHU rewards the stove that makes a lot of steam



# Measures of performance

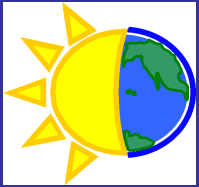
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2. **Specific Consumption**- The amount of fuel needed to complete a particular task (example: boil a kilo of water, cook a kilo of food, or bake a kilo of bread)

For us this is the most useful number to make a guess as to which stove will most likely save fuel in real use

$$\text{Specific consumption} = \frac{M_w - 1.5M_c}{W_f}$$



# Specific Consumption vs. PHU

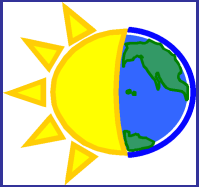
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## Stove 1

- Time to boil 10 minutes
- Wood burned 1000 grams
- Water vaporized 100 grams
- Water remaining 4.9 liters

## Stove 2

- Time to boil 100 minutes
- Wood burned 1000 grams
- Water vaporized 1000 grams
- Water remaining 4.0 liters



# Specific Consumption vs. PHU

## Stove 1

- Time to boil 10 minutes
- Wood burned 1000 grams
- Water vaporized 100 grams
- Water remaining 4.9 liters

## Stove 2

- Time to boil 100 minutes
- Wood burned 1000 grams
- Water vaporized 1000 grams
- Water remaining 4.0 liters

Eff= 9.9 %

SC = 204 grams/litre

Eff= 21.3%

SC = 250 grams/liter



# Measures of performance

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## 3. Turn-down ratio (TDR) or Control efficiency

- For the most part cooking has two parts
  - a- high power (bringing to a boil)
  - b- low power (simmering)
- TDR is ratio of high to low power
  - Stoves with large TDRs can be operated more efficiently and may be more preferable to users
- When a stove has a high TDR (a large difference in fuel consumption between boiling and simmering phase) this is a good indicator that the stove will use less wood



# Measures of performance

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## 4. Speed of cooking

This is a measure more of user friendliness than fuel consumption

Can be either lab or field-based

- Lab-based, easy to measure
  - Cooking is simulated (not directly predictive of real household use)
- Field-based
  - Can be measured directly, but better to rely on survey



# Measures of performance

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## 5. Emissions

Testing of emissions/exposure/dose is a much less exact science without proper equipment

With PEMS/IAP meter we hope to make this more accessible





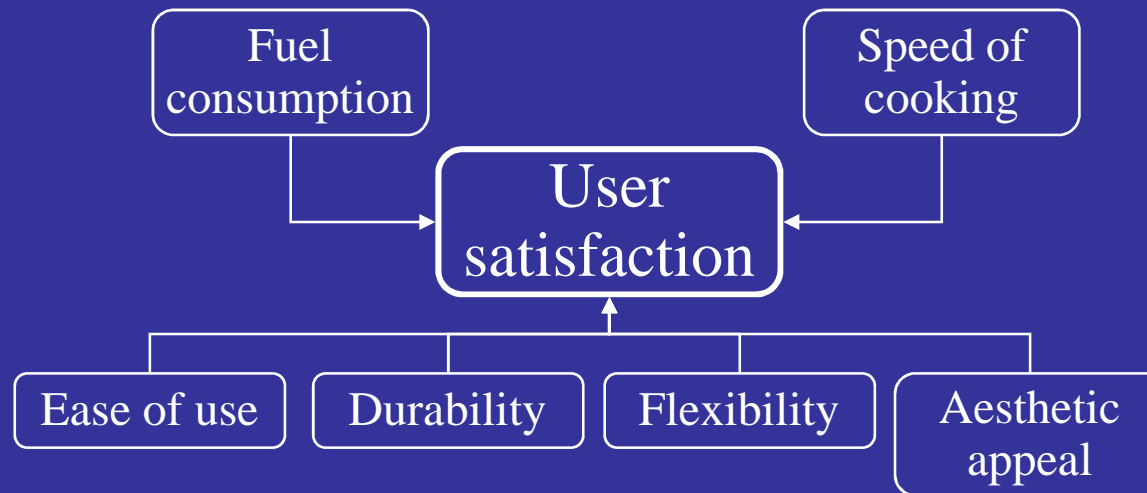
# Measures of performance

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## 6. Overall User satisfaction

- Hard to measure, subjective, and dependent on many factors





## *Measures of Performance*

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Clarifying  
Questions?

# Water Boiling Test

- 1 - Based largely on VITA (1985) and Baldwin (1986) with small modifications
  - **Limits Variables**
  - **Transferable between various projects**

Lab-based test provides 4 of the 6 indicators of SP:

1. PHU
2. Specific Consumption
3. TDR
4. Time to boil



*But its difficult to extrapolate these results to actual field performance without complimentary data from actual users (the CCT and KPT).*



# Overview of the WBT

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Each WBT consists of 3 parts:

- High-power cold start
- High-power hot start
- Low-power (simmer)

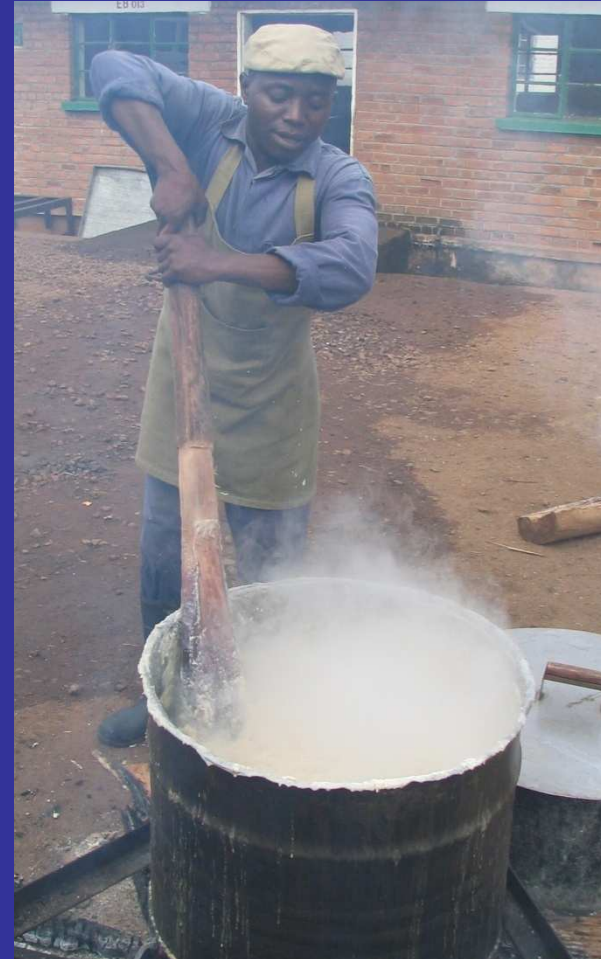
And takes roughly 2 hours to complete

We recommend 3 tests of each type of stove

*Sufficient to detect a 30% improvement with 95% confidence if the pooled CV of measurements is 15% and a 20% improvement in PHU if the pooled CV is 10% (more on this later).*

# Controlled Cooking Test (CCT)

- lab controlled test with added variables of an actual cook cooking real food
- Only can be used to compare two stoves from a particular project
- Compares fuel consumption (specific consumption), and speed of cooking
- Much better at predicting actual stove performance and fuel consumption in the field



# Kitchen Performance Test KPT

More complex than WBT:

- Both qualitative survey and quantitative measurements
- Takes stove testers into peoples households
- Sampling procedure and study design are critical
- Variability in “real-world” setting increases the number of samples needed to make results statistically valid (more later).
- Gives daily wood consumption and gauges user satisfaction



# Where to find the detailed tests

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<http://www.aprovecho.org/lab/pubs/testing>



## *Testing Options*

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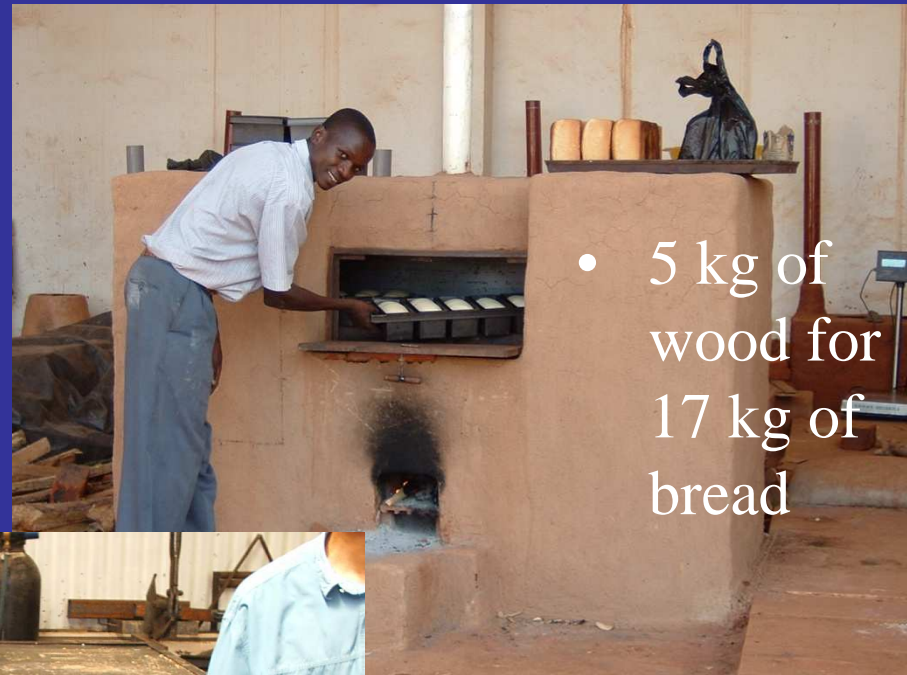
Clarifying  
Questions?



# Rocket Bread Oven



200 kg of wood for  
17 kg of bread



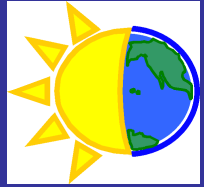
- 5 kg of wood for  
17 kg of bread



08/30/2003



A visual comparison between the quantity of wood used (170kg) for the open fire vs. the amount of wood used (13kg) by the 100L Rocket stove. Independently tested by EP Lauderdale Tea Estates (Malawi)



# Stove Design and Performance

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Thank  
You