

"Solving the clean cooking challenge, promising business models on ecooking"

S Batchelor, MECS, Director



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.





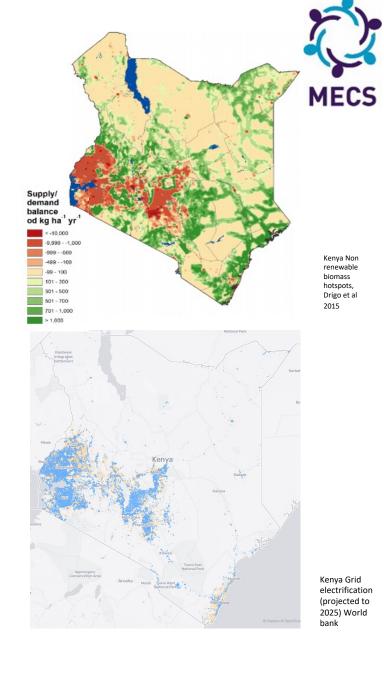
Headlines and Targets

- Global Energy Access Goals SDG7 AND Decarbonisation (Net Zero).
- SDG7 'modern energy', 7.1.1 electrification, 7.1.2 Clean cooking, 7.2 Renewables, 7.3 Energy efficiency.
- Electrification significant gains during 2010 decade 670m not yet having access
- Clean cooking not really keeping up with population growth 3 billion not yet having access to clean cooking, 4 billion not yet modern energy cooking (ESMAP, World Bank).
- However, by implication over 2 billion have electricity but still cook with polluting fuels. (Majority of these are in Asia)
- 'Mutual Neglect' clean cooking and electrification

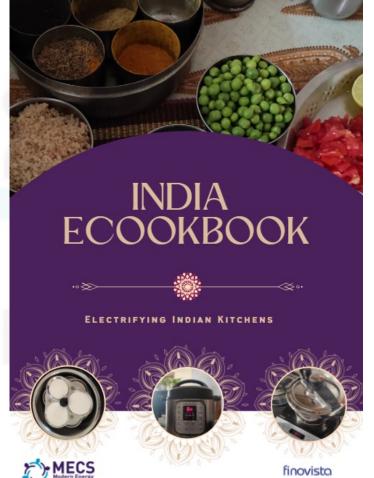
The problem in context

(an example from Africa)

- Urbanisation deforestation example Kenya
- Kampala, Uganda: 93% connected, Utility company profitable, has more than twice as much generation capacity than current peak demand, mainly renewable energy generation.
- And yet 65% households using charcoal for cooking.
- So would it be cost effective for those households?
- "The increasing efficiency improvements in electric cooking technologies, could enable households to shift to electrical cooking at mass scale." IPCC 2022
- Energy efficient appliances suited to cooking.



Don't mess with peoples food! Cooking is a daily activity



The Kitchen Laboratory experiments in this eCookBook compared Electric Pressure Cookers (EPCs) to induction with a conventional pressure cooker and showed that:

Most everyday Indian dishes can be cooked using an EPC

substantial cost savings

Indian households could make savings on pressure cooked, steamed & boiled dishes of up to:

85%

40%
vs. subsidised LPG +
pressure cooker

vs. Induction + pressure cooker

EPCs are extremely convenient allowing multi-tasking

fully automated

pre-set menus

🏶 can be left unattended

EPCs can achieve superior texture and flavour blends with dal

"Rajma Masala flavours blended well and the gravy had a thick consistent texture"

The evidence in this eCookBook shows that an EPC can be a valuable complement to an Indian kitchen. An EPC can very efficiently replace conventional pressure cookers, idli makers, steamers and rice cookers and other utensils partially and thus, it is likely to be a valuable tool for the electrification of Indian kitchens.



REGIONAL COOKING CULTURE



WESTERN INDIA

(Rajasthan, Gujarat, Maharashtra and Goa)

Corn, lentils, and gram flour, as well as nuts, are staple foods in Gujarat and Rajasthan. Fish, rice, coconut, and peanuts are staples in Maharashtra cuisine, and fish, pork, and rice are the staples of Goa cuisine.

NORTH EASTERN INDIA

(Assam; Meghalaya; Tripura, Manipur Mizoram; Nagaland; Arunachal Pradesh)

Blend of Chinese and north Indian cuisines. Staple foods are rice, fish, pork meat, bamboo vegetables and leafy vegetables.

SOUTHERN INDIA EAST

(Andhra Pradesh, Tamil Nadu, Karnataka, Kerala)

In spite of variations across the states, the food is known for its spicy curries with rice as the major staple food. Seafood, spices and coconut products have a significant presence.

EASTERN INDIA

(West Bengal; Bihar; Jharkhand; Sikkim; Orisaa)

Contains significant amount of sweets, fish and other seafood. Use high amounts of spice. Staple foods are: rice, fish, vegetables and lentils. Various ethnic groups have their own distinct cuisines.

Affordability and energy efficiency





	Rice	Daal	Meat	Total(NPR)
LPG	3.36	6.09	4.34	13.78
Infrared	3	6.07	3.53	12.60
Induction	2.47	5.93	3.37	11.77
EPC	2.07	2.13	2.07	6.27
Firewood	3.44	4.41	5.45	13.29



မြ န် မာ့

စွမ်းအင်သုံးချက်ပြုတ်စာအုပ်



TYPICAL UPFRONT COSTS SELECTRICITY VS.

eCooking with induction has a lower upfront cost than LPG,

eCooking with Induction + EPC has

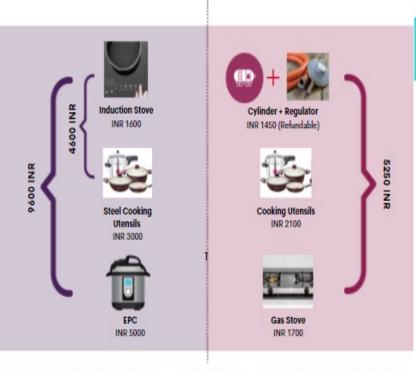
a higher upfront cost than LPG,

the cost of induction cooking is
lower than unsubsidised LPG,
it is higher than subsidised LPG.

LPG

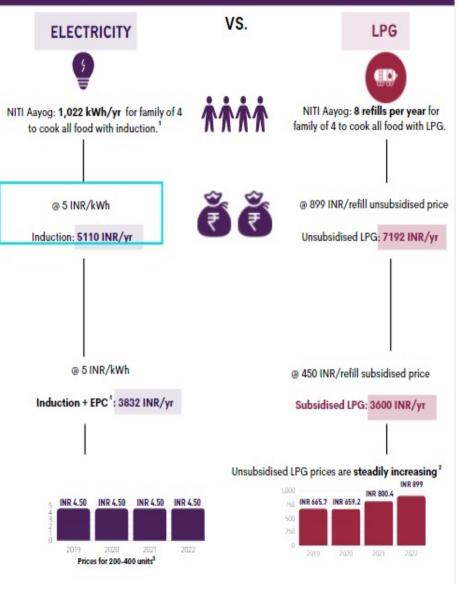
the cost of cooking with induction +

EPC is comparable to subsidised



HOWEVER

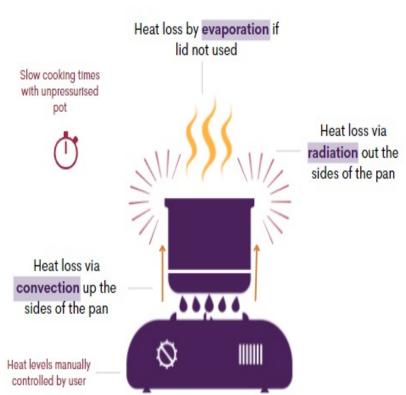
TYPICAL COSTS OF COOKING





Conventional cooking techniques waste energy through a variety of mechanisms, creating opportunities for modern appliances to reduce energy consumption.

LOWER ENERGY CONSUMPTION = CHEAPER COOKING.

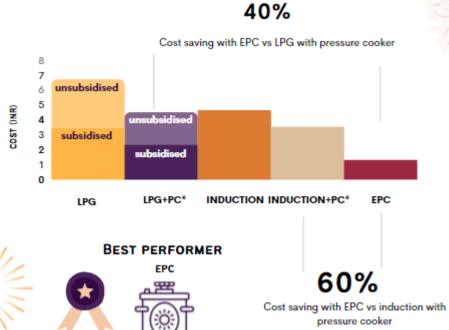


ECOOKING VS LPG

COST & ENERGY - RAJMA MASALA

The EPC is the cheapest way to cook Rajma Masala. Unsubsidised LPG is the most expensive, however, using a pressure cooker can reduce the cost by around 25%. Induction is approximately 25% cheaper than LPG and similar savings are possible with the pressure cooker. Subsidised LPG is cheaper than induction, however, the EPC is the most energyefficient and therefore more cost-effective because:

- · the EPC is insulated so less heat escapes
- . the EPC is fully automated, so it turns the heating element off as soon as it reaches pressure





ENERGY COMPARISON

We tested cooking a Rajma Masala on an electric pressure cooker (EPC) and on an induction stove with a pressure cooker. The results showed the EPC was more energy-efficient and 60% cheaper than the induction stove and pressure cooker. The induction stove, however, cooked the meal in less time than the EPC.

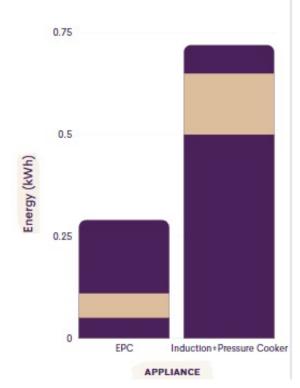
DEVICE/AFFLIANCE	TIME	ENERGI	COST
EPC	64mins	0.29кwн	INR 1.45
INDUCTION STOVE	55mins	0.72кwн	INR 3.60

ENERGY

TIME

60% cheaper using an EPC

DEVICE/APPLIANCE



COST

PRESSURE

SAUTE

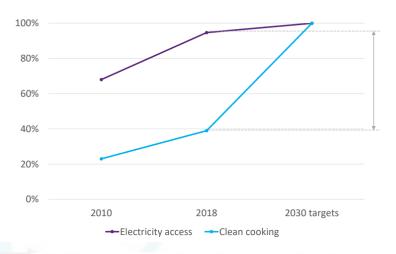




*PC = Pressure Cooker

Leveraging electricity for impact

Clean cooking and electricity access in Nepal



56% now connected to electricity, but still primarily cooking with polluting fuels

Potential impacts of scaled uptake in most viable market segment

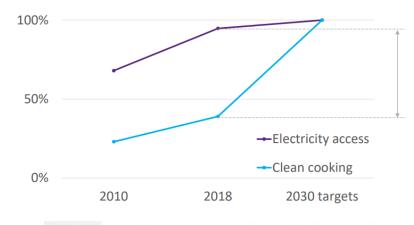
If 40% of Nepal's grid-connected firewood users (2.7m ppl, 650,000 HHs) switched to eCooking, the WHO's BAR-HAP tool suggests that:

- 11,881 DALYs/yr avoided
- 1.8m tonnes/yr CO2eg emissions reduced
- 1m tonnes/yr reduction in unsustainable wood harvest
- 286m hrs/yr of women's time saved (438hrs/HH/yr)
- 6 months payback for eCooking appliances (80\$/HH upfront cost, 165\$/HH/yr savings on fuel energy costs)
- · 571 GWh demand for electricity stimulated

- Health benefits include more than 700 lives saved per year.
- Some 12% of current unsustainable wood harvesting would be avoided.
- Nepal's electricity almost completely renewable, so greenhouse gas emissions from the cooking sector would reduce by >10%.
- Impacts may seem modest, but this scenario is targeting less than 10% of the total population.

Clean cooking and electricity access in Bangladesh





77% now connected to electricity, but still primarily cooking with polluting fuels

Potential impacts of scaled uptake in most viable market segment

If 40% of Bangladesh's grid-connected firewood users (25m ppl, 5m HHs) switched to eCooking, the WHO's BAR-HAP tool suggests that:

77,578 DALYs/yr avoided

12.7m tonnes/yr CO2eq emissions reduced 6m tonnes/yr reduction in unsustainable wood harvest

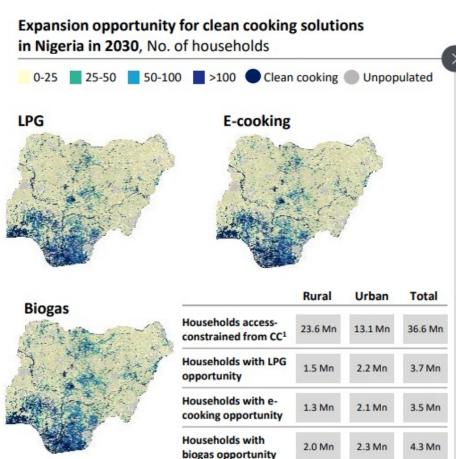
1,640m hrs/yr of women's time saved (329hrs/HH/yr)

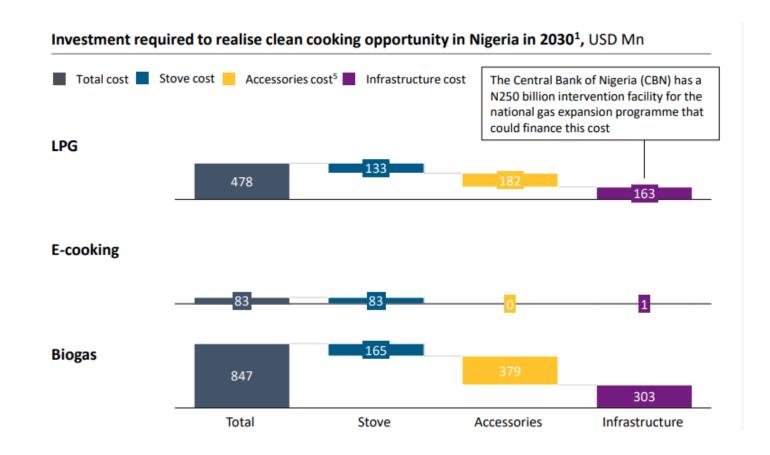
12 months payback for eCooking appliances (\$80/HH upfront cost, \$73/HH/yr savings on fuel energy costs – assuming the firewood purchasers transition, rather than collectors) 3,277 GWh demand for electricity stimulated

- Electricity prices are low and firewood prices relatively high.
- If govt implemented, would cost \$147/HH for equipment and programme costs, but would save HHs several times that in reduced energy bills over the ten years.
- 21% of current unsustainable wood harvesting would be avoided and greenhouse gas emissions from the national cooking sector would reduce by more than 22%.
- Power generation mix is almost 100% fossil fuel, but natural gas dominates and most firewood is assumed to come from unsustainable sources.



Integrated energy planning (SE4All)



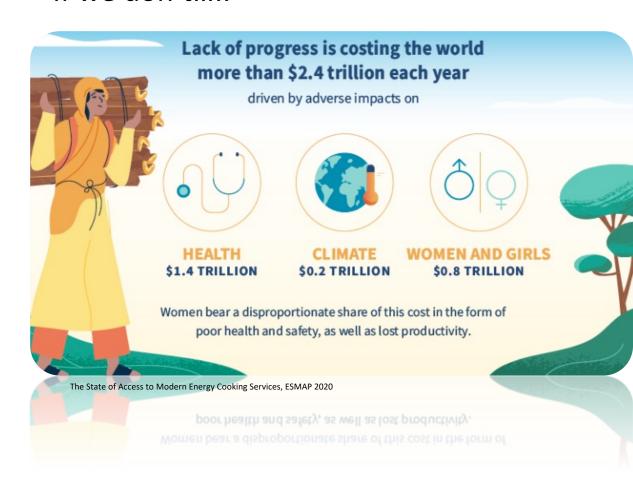




Finance options - Upfront costs (Tool)

- Credit facilities not yet aware, focus on productive use, yet it saves households expenditure on polluting fuels.
- Pay as You go proven in solar, beginning to apply to electric based cooking
- Utility led finance on bill financing, similar to Mobile Phones.

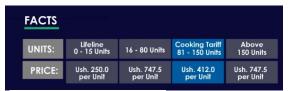
If we don't.....



Finance options — Ongoing costs Fuel (and tool)

- Lifeline Tariffs example Uganda cooking tariff
- Carbon finance metered supplies, mean actual use verification
- Results Based Finance co benefit verification

 More profit for the utility – more upgrading of their infrastructure

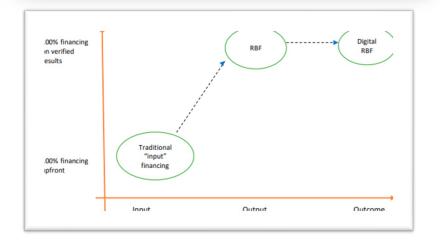














Solving the Clean Cooking Challenge:

Promising Business Models

S Batchelor, MECS, Director

Research@gamos.org

www.mecs.org.uk

