

User guideline (Kenya)

PROMOTION OF PRIVATE SECTOR DEVELOPMENT IN AGRICULTURE

Ministry of Agriculture and Deutsche Gesellschaft für Technische Zusammenarbeit (GTZ) GmbH

Rocket stove User Guideline

1. Make sure to the stove is cold before start any repairs on it.
2. After repairs, the stove should dry before it is used again.
3. To make your stove look beautiful, use sweet potatoes leaves sap and add a bit of soil without adding water. Use this to smear the stove. It will smoothen the surface and reduces the possibilities for cracking.
4. Sweep out the soot from pot rests and fire passages at least twice a week.
5. The ash has to be removed daily before using the stove and remember to put back the firewood shelf before lighting the fire.
6. As you cook ensure both pot seats are occupied even if is just boiling water.
7. Cleaning of the Chimney:
 - Should be carefully done because it is fragile
 - Should be cleaned once every two weeks to avoid clogging
 - Get a dry banana leaf; remove the lamina from the mid rib. Bend the leaf at different point to make it flexible. Then insert this into the chimney from the outside and push it down the chimney and the up, repeatedly. This will remove the soot from the chimney. Collect the soot from the bottom of the chimney through the second pot.
 - If cracks appear on the chimney it is important they are repaired immediately but make sure the stove is cold before this is done.

Stove maintenance

Stove part	What to check
Chimney	Wear and tear
Combustion chamber	Cracks, wear and tear
Firewood shelve	Cracks in tiles, wear and tear
Pot rests	Wear and tear
Stove ream	Wear and tear
Stove body	Cracks wear and tear

Good cooking practices

- Always use dry split firewood. Wet firewood loses its heat value in driving off excess water and produces a lot of smoke.
- Always cover food when cooking. This creates pressure resulting to faster cooking and saving fuel wood.
- Cut the food into smaller pieces. The technique reduces the amount of energy required to cook.
- Soak dry grains before cooking. This will shorten the cooking time and hence save firewood
- Avoid filling too much water in the pot when coking. It takes a lot of energy to boil and hence waste firewood.