Above: Metal mould for clay jikos constructed by local 'Jua Kali'

Far Left: Traditional '3-stone' cooking

Left: Card Prototype showing seperate base plate.

Below: An unfired Clay Jiko

Fuel Group 1
'Kwale Clay Jiko Stove':

The majority of people living in Kwale cook using 'three stones' or with expensive metal Jikos, with wood being the primary fuel source.

This group's design activity focused on developing more efficient ways of cooking.

Local traditions in clay pot construction and an abundance of free material provided inspiration and the 'Rocket Stove' method was adapted to create a 100% clay stove. The 'Kwale Clay Jiko' is cheap to create, and would burn fuel more efficiently and with a more intense heat than existing methods.

Local craftsmen were employed to aid construction of prototypes. The firing was carried out by inexperienced workers however and failed. The clay Jikos were also rather heavy and cumbersome...!

Fuel Group 1,
'Kwale Clay Jiko Stove'

- Concentrated uni-directional heat.
- Constant air intake beneath the Fuel-feed opening.
- Utilises less fuel than metal Jiko or Three-Stone methods
- 100% 'chungu' clay construction.
- Seperate base plate allows easy cleaning and ash collection.
- Can be further insulated with earth.
- Freely appropriated.
- Potential for batch production for income generation.