

## Technology for Energy-Saving Cooking Vessel



CSIR-IIP designed and developed an energy-saving cooking vessel based on the principle of waste heat recovery to reduce the cooking time and improve the overall thermal efficiency. This vessel also keeps the food hot for a longer period.

## Introduction

- Energy Saving Vessel (ESV) is made with aluminium for cooking in domestic or commercial setups.
- In cooking burners the loss of heat energy is quite high due to poor adjustment of flame height from the tip of the burner and bottom of the vessel.
- The heat transfer from the hot burner to the vessel is also limited due to the lower residence time and dilution with surrounding air.
- In most cooking operations, burners are operated at higher power than required to reduce cooking time.
- The ESV has a jacket around the conventional cooking vessel.
- In ESV hot flue gases enter flow through the annular space between the jacket and the vessel.
- This enhances the overall heat transfer to the vessel due to increased contact area and residence time and thus partially recovers the heat from the flue gases.
- The food placed in the ESV remains hot for longer periods
- The utensil sector covers ~20% of the Aluminium market and there are >4000 Aluminium utensil manufacturers in India



Fuel saving data for different utensil sizes

## **Salient Features**

- Saves fuel (LPG/PNG) by 5-10%
- Shorter cooking time
- Keeps cooked food hot for a longer time
- Very good for boiling rice, pulses, potatoes, and other vegetables
- 100% indigenous technology.
- Available in 8 to 105L sizes



**Energy Saving Vessel** 



Burner and ESV assembly depicting the flue gas flow path



Boiling of rice and vegetables in various restaurants

CSIR-IIP is conducting field trials and is ready for licensing of ESV technology