Solar Electric Cooking: Creating a Company in Ghana Grace Gius, Cal Poly San Luis Obispo



How did we get here? Where are we going?

- Insulated Solar Electric Cooker
- 12 years of solar cooking development
- More than 100 students contributed
- Ghana Trip
- SolarElectricCook, and other collaborations





Kavlak et al. 2018, https://doi.org/10.1016/j.enpol.2018.08.015







2007-2015: Solar Concentrators





2015: First Prototype



Nickel-Chromium Wire and Concrete:

- Tailor Resistance
- Tailor Shape and Size

Four Students, one Month







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Insulated Solar Electric Cooking – Tomorrow's healthy affordable stoves?

- T. Watkins ^a, P. Arroyo ^a, R. Perry ^b, R. Wang ^a, O. Arriaga ^c, M. Fleming ^d, C. O'Day ^a, I. Stone
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Abstract

We present a cooking technology consisting of a solar panel directly connected to an electric heater inside of a well-insulated chamber. Assuming continued decrease in solar panel prices, we anticipate that in a few decades

Present day: Diodes!

- Voltage relatively constant
- Couples power from PV panel better
- Acts as crude, inexpensive voltage regulator







\$150 + Solar Panel

\$10 + Solar Panel









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Hot diodes!: Dirt cheap cooking and electricity for the global poor?

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ABSTRACT

Direct DC Solar (DDS) electricity can inexpensively cook food and charge appliances. Insulating the cooking chamber allows the food to cook with a lower-power (less expensive) solar panel over a longer cooking time. We explain how using a chain of diodes instead of a *resistive* heater extracts more energy from a solar panel over a variety of solar intensities and also acts as a rough, inexpensive voltage regulator to charge batteries and power appliances. We show how a diode heater produces more heat from a solar panel than either a DDS resistive heater or a PWM/battery-connected resistive heater, averaged over a wide variety of solar intensities. The resulting cost of electricity is already cost competitive with biomass cooking in many areas. Benefits include inexpensive access to electricity as well as reductions in indoor air pollution, deforestation, and cost/burden of providing cooking fuel. With continued decrease in the price of solar panels, DDS will become ever more effective for bringing electricity and electrical cooking to the global poor.



Motivation for Improvements

- Wires hanging from pot:
- Pot inside a pot
- More power desired; cooking after dark
- Phase change thermal storage









Agbokpa, Ghana





















Where are we now?

- How to source parts / materials to Ghana?
- Martin just arrived in Chicago
- New director in Ghana
- Producing ISEC in Ghana!
- Student Research supports development

