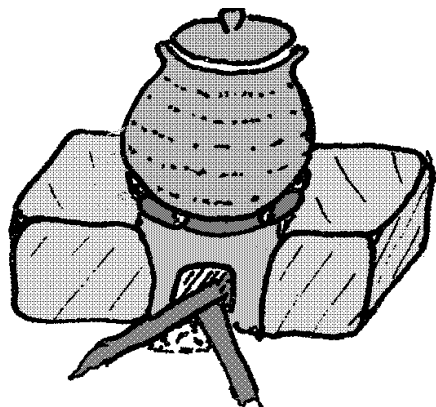


After three day the new stove should be smeared. After one week a fire can be lit and should be kept burning ail day. The stove can then be used normally.

## USING THE MAENDELEO JIKO



Thinly split pieces of dry wood should be used. Only two pieces of wood are needed at a time.


Use less firewood once the food has been brought to the boil.

Cover the cooking pot with a lid whenever possible.

Do not pour water onto

the liner when it is hot, otherwise it will crack.

The stove should be repaired by smearing it as soon as cracks appear.

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## THE MAENDELEO JIKO.

Women spend a considerable amount of time in the kitchen and collecting the fuel for cooking. The Maendeleo Jiko is a simple stove that helps improve the conditions of a traditional kitchen, and helps reduce the amount of firewood needed, and helps give women more choice in the use of their time.

The Maendeleo jiko is made from a ceramic clay liner, installed in a mud surround. The liner has been designed so that the wood burns as efficiently as possible. The liner automatically gives the best size of door, firebox and pot rests. The door in the front lets in the right amount of air, and two sticks of dry firewood are fed in here. The pot rests make sure that there is the

right space between the top of the liner and the cooking pot so that air can also pass through there.

The liner is installed in a mud surround which helps keep it firm, provides extra insulation and can also act as a working surface near the fire.

## ADVANTAGES OF THE MAENDELEO JIKO

The Maendeleo Jiko has proved to have many advantages for those who use them. They help to reduce work, save

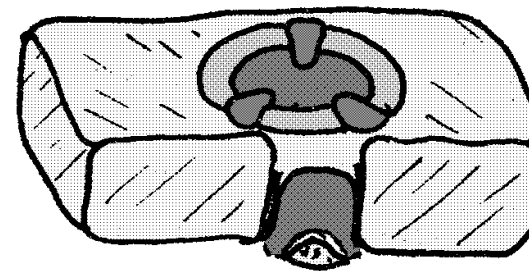
time, and make the kitchen more pleasant for working in. Some of the advantages can be summarised as follows:

1. It saves time in collecting wood and cooking. This leads to many benefits for the family as the time is usually used in other productive activities.
2. It uses less firewood. It only needs two pieces of firewood at a time.
3. Cooking needs less close supervision. Since the jiko holds heat the fire does not go out so easily, and the cook does not have to keep feeding the fire so often.
4. There is less smoke, so a more pleasant and healthier environment for cooking. The jiko burns the wood more efficiently so very little smoke is produced if the wood is dry.
5. It helps keep the kitchen clean. Ash is restricted within the stove, and is easy to clear away.
6. Children are less likely to fall into the fire. The raised platform makes the fire means that children are safe from accidental burning.
7. It makes boiling drinking water for good health an easier objective. The Maendeleo jiko keeps residual heat after cooking, so it is easy to put water on to boil after cooking, with little extra firewood needed.
8. It helps protect the environment by cutting fewer trees. When less firewood is needed less trees have to be cut.
9. It is made entirely from local materials and affordable for rural households. Maendeleo jikos are made from clay, and can be made locally, at low cost. They can be installed in the simplest of kitchens.

10. The method of cooking is basically the same as with a traditional three stone fire. The Maendeleo jiko is normally installed where the traditional hearth is, and no new cooking techniques have to be learnt to use it.

## **INSTALLING A MAENDELEO JIKO IN THE KITCHEN**

One of the advantages of the Maendeleo Jiko is that it can be used in the same way as the traditional three stone fire.



The liner is therefore normally installed in the place where the traditional fireplace was in the kitchen. The door of the jiko should face the door of the kitchen. It is

also good to have ventilation such as a small window behind the stove.

The surround is made from a clay, soil and ash mixture, reinforced with stones. These are materials already used in local buildings. Since it will be round the fire and therefore get hot, it is important to get the right mixture in order to stop it cracking. This can be found from local experience.

A small mound is built in front of the door, so that the firewood slopes down into the fire, and burns more efficiently.