

Third International Conference **CONSOLFOOD**2020  
***Advances in Solar Thermal Food Processing***

22-23-24 January 2020

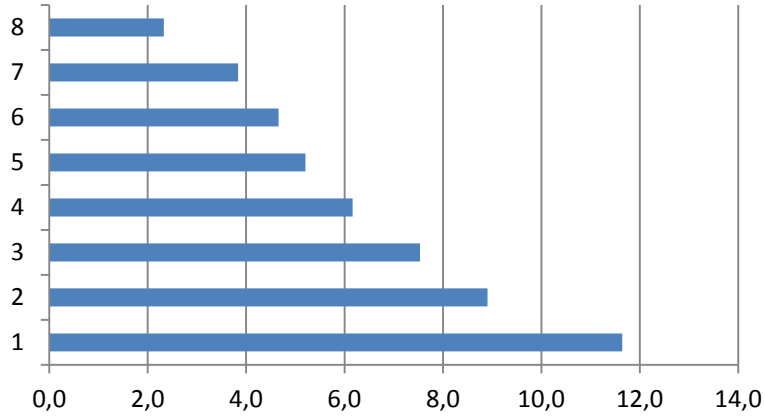
INSTITUTE OF ENGINEERING; UNIVERSITY OF ALGARVE; CAMPUS DA PENHA; FARO-PORTUGAL

**Cooking with stored Solar Energy**

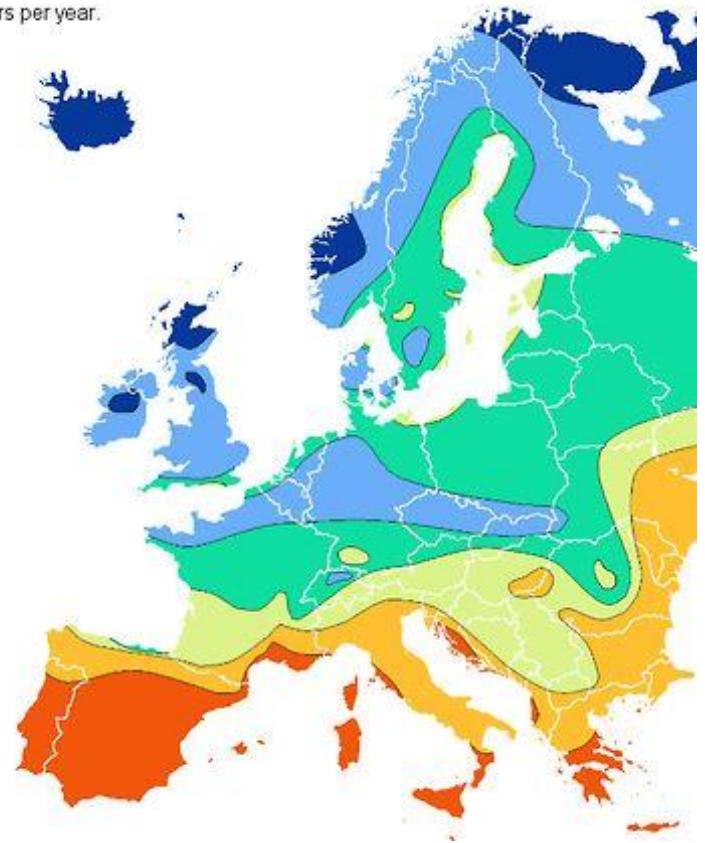
**Seggy & Jane Segaran**

**SF Innovations  
York, UK**

# Its tough to Solar Cook in the UK



Sunshine duration in hours per year.



# Even in Spain and Portugal

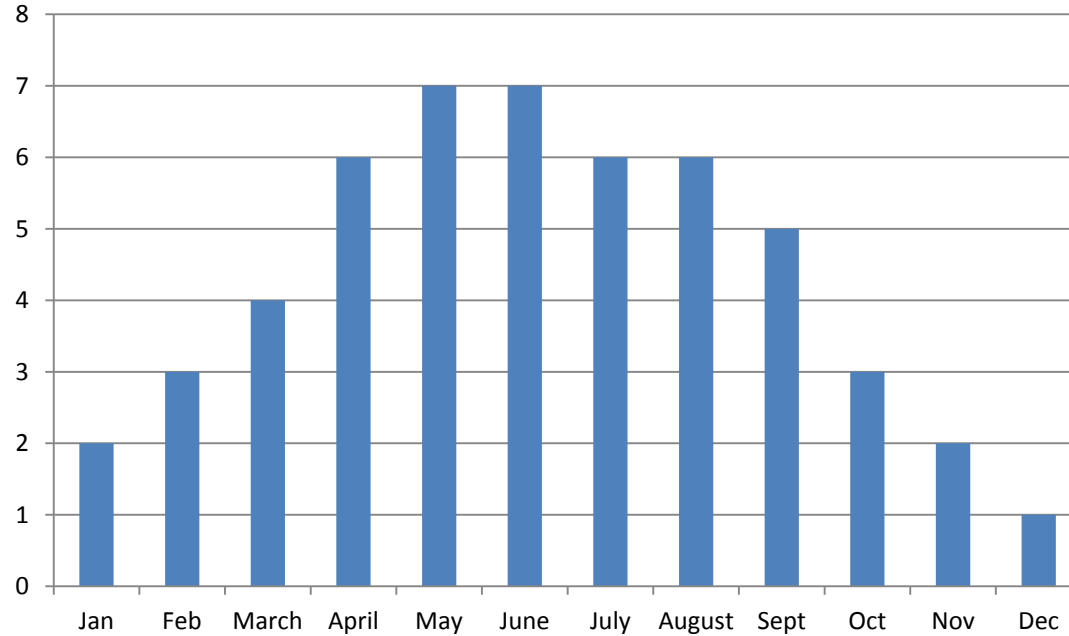
- One cannot cook with solar power
- On cloudy days
- In the evenings
- Indoors

***Storing solar energy  
to use later is a  
solution***

# Our solution :

- Storing solar power in a battery during hours of sunshine for cooking at any time of the day.
- **Storing solar energy**
  - Photo Voltaic (PV) Panel
  - Charge Controller
  - Battery
- **Cooking with a battery**
  - Heating pad
  - Insulated Box

# Average hours of sunshine per day in the UK



# Storing solar energy

- 100 W Photo Voltaic (PV) Panel
- Average energy harvested per day:
- Summer is 50 Watts over 6 hours = 300 Watt hours
- Winter is 50 Watts over 2 hours = 100 Watts hours



# Charge Controller

- Interfaces between the PV panel, the battery and the load.
- Prevents the battery over-charging and over-discharging.
- Lengthens battery life of Lead Acid battery.
- Will only discharge battery to 50% of rated capacity.





# 75 Ah Lead Acid Leisure Battery

- Total stored power  
 $75\text{Ah} \times 12\text{V}$ 
  - 900 Watt hours
- Available power  
(50%)
  - 450 Watt hours



# Cooking with a Battery

- 120 Watt heating element
- These are designed for 3D printer heating beds, but are ideal for our cooker.
- 12V operation
- Waterproof
- Will stand temperatures upto 200 deg C
- Easy to wire up
- Low cost and widely available



# Insulated Box

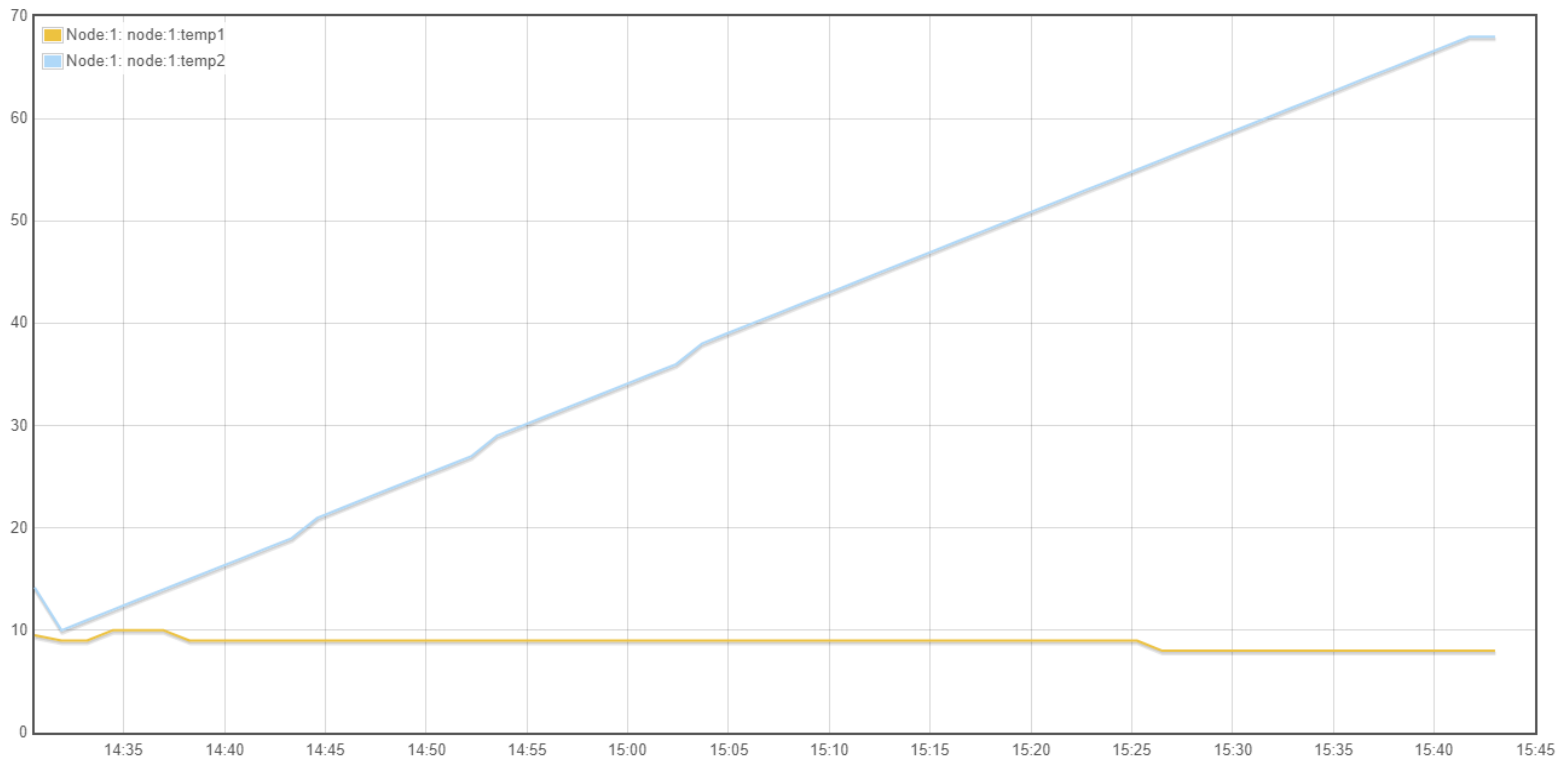
- Made with cardboard box
- Kingspan Insulation
- Lined with cardboard on the inside
- Covered with aluminium foil.



# Cooking power

- Carried out the water heating test (Dave Oxford shortcut method)
- Heat 1 litre of water in cooker
- Monitor water and ambient temperature
- When temperature differential is greater than 50 deg C
- Monitor temperature rise over 10 minutes
- Cooking power = temperature rise in 10 minutes multiplied by 7

# Cooking with a Battery



# Cooking power

- Powered from 12V Battery – power measured as between 90 and 110 Watts
- Power at 66 deg C: Temperature rise of 8 deg over 10 minutes – so 56 Watts
- Power at 50 deg C: Temperature rise of 8 deg over 10 minutes – so 56 Watts
- Outside temperature = 15 deg C
- So power (as measured by Dave Oxford short method) is 56 Watts
- This compares well with cooking power of panel and solar box cookers

# Cost of basic system

100 W Photo Voltaic (PV) Panel	£100
75 Ah Lead Acid Leisure Battery	£75
120 Watt heating element	£10
10 Amp Charge Controller	£10
Insulated Box	£10
Miscellaneous items	£10
Total Cost	£215

# What can you cook in an insulated heated box?

Anything you cook  
in a solar cooker

Rice



Lentil curry

Stews

Bread

Cakes and scones

Biscuits





# Hints and Tips

## Adding a thermostat

Will prevent heating pad overheating and save energy

Add in series with heating pad

Has to withstand 15 Amps and 150 deg C



# Hints and Tips

## Using a Watt Meter

**Allows you to monitor battery status and power consumption**

**If you have 2:**

**Add one between PV and charge controller**

**Another between charge controller and heating pad**



# Hints and Tips

## Keeping the heating pad in contact with the cooking pot

Will maximise heat transfer and cooking power

## Using a Dutch Oven

Nice even cooking

Makes baking easier



# Hints and Tips

## Adding a timer control

Will prevent the battery draining by accident

## Adding a thermometer

Monitor cooking temperature



# Benefits of cooking with stored solar energy

- Technology is here and now
- Parts are widely available and prices are coming down fast
- Easily understood and maintained
- Can cook indoors
- Modest cost
- Can be made in most parts of the world locally
- Doubles up as a 'fireless cooker'

# Commercial 12V cookers

## Roadpro

**Moulded plastic construction on the outside**

**Moulded metal on the inside**

**Power consumption 70 to 100 Watts**

**Cooking power 56W**

**Looks like made in China**

**Circa £50**



# Commercial 12V cookers

## Travel Buddy Marine Oven

Stainless steel construction

Power consumption 100 Watts

Timer control

Temperature control

Cooking power < 20 Watts

Mainly for warming up

Made in Australia

Circa £200





# Off-grid cooker at the Green Gathering 2019, Wales

