ECE (India) Energies Private Limited

An ISO 9001:2008 Company

SOLAR COOKER

NEED FOR SOLAR COOKING	Major portion of total energy consumed in cooking
	Half the world's population burn wood or dried dung to cook food
	In village, 95% energy consumed for cooking
	Source of fuel used for cooking-coal, kerosene, cooking gas-firewood, dung etc
	People are exposed to indoor air pollution as a result of burning solid fuels for cooking and heating
	Millions of people can't find enough wood to cooking, so using solar cookers is a good idea
COOKING PRINCIPLE	Solar cookers are passive solar devices
	Sunlight is converted to heat energy which is retained for cooking
	Solar cookers utilize the simple principles of reflection, concentration, absorption and greenhouse effect to convert sunlight to heat energy
	The steps involved in the solar cooker are concentrating, capturing and converting the solar energy
	It is a Clean cooking technology
Type - SOLAR BOX COOKER	A box covered with a transparent material like glass
	Employs greenhouse effect for cooking
	Most common and in expensive type of solar cookers
	Employs greenhouse effect
	Most popular and easier to build. Typical model:60x60x20cm
	Reach temperature upto 140-150^{o}C
WORKING	Consists of an insulated box with a glass or a plastic window. The window acts as a solar energy trap by exploiting the greenhouse effect. The solar rays penetrate through the glass covers and absorbed by a blackened metal tray kept inside the solar box. To maximize the heating effect, the walls and outer side of the pots should are painted black. The solar rays entering the box are of short wavelength, it degrades into thermal radiation which is of higher wavelength. The higher wavelength radiation is not able to pass through the glass sheet. The upper cover of the cooker has two glass sheets in parallel and thus

	heat loss through re- radiation is minimized from the blackened surface. The loss due to convection is minimized by making the box air tight by providing a rubber strip all round between the upper lid and the box.
ADVANTAGES	There is no problem of charring of food and no overflowing
	Orientation or sun tracking is not needed
	No, attention needed during cooking as in other devices
	No, fuel, maintenance or recurring cost
	Simple to use and easy to manufacture
	No pollution of utensils, house or atmosphere
	Vitamins in the food are not destroyed and food cooked is nutritive and delicious with natural taste
	One can relay on cooker's efficiency for longer period

Commercial Terms & Conditions	
Prices	The above prices are basic rates and Ex-Amravati.
Installation	Plumbing Cost Extra
Taxes	GST 5% Extra
Freight	Frieght is extra at actuals from ECE Amravati Warehouse.
Payment Terms	100% Advance by cheque,/RTGS/NEFT/DD in the name of **"ECE**
Purchase Order	Confirmed order required with all details for invoicing & delivery
Warranty	**7 years from the date of invoice.**
Delivery Period	Within 15 days after receipt of confirmed techno-commercial
No warranty for accessories like Glass & rubber components	
Material specification may change without any information.	
Company reserves the right to change rates at any time without prior intimation.	
Any dispute subject to AMRAVATI(Maharashtra) jurisdiction only.	
PLEASE REFER CUSTOMER POLICY FOR TERMS & DISCOUNT SCEMES.	

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Authorised Sign

Date