

# **Solar cooking using the box type and funnel type cookers under Indian conditions**

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## **Abstract:**

India is a land of sunshine. It is only wise that we use this sunlight wisely. With the advent of solar energy utilization, we would like to make a comparative statement about different solar cookers. In this study we have used two different type of solar cookers to cook different types of food, and have compared their efficiencies. We have cooked the same dish (recipe) in both for easy comparison. Since solar cooking can sometimes be very slow, as in the case of the box cooker, we cannot rule out the growth of microbes in the food. To be sure about the quality of food prepared by solar cookers we have tested the food cooked on bacterial growth plates, and documented the results. All the experiments were carried out in Goa, India where is a seasonal variation of sunlight in summer and during the monsoons. Hence the season the food was cooked was also documented. In this conference we present the results of these studies.

**Keywords:** Solar Cookers, box type solar cooker, funnel type solar cooker, renewable energy, solar energy