



MANUAL FOR CONSTRUCTION AND OPERATION OF

NEPALI STOVE



INTRODUCTION

Programs for introducing the Nepali stove in Nepal began in 1950 with Indian models. In 1966 specialists from the Agricultural Department suggested a number of stove models made from mud. In 1980, the national commission for planning with support from FAO and UNDP proposed a ceramic stove. In 1990, an organization called RECAST proposed a design for of new type of stove mostly made from local ma-

terials and resources. In 2000, another organization called AEPC within the frame of Energy Sector Assistance Program – succeeded in promoting Nepali stoves in Nepal. Currently, the program for promoting Nepali stoves covers all regions of Nepal.

The Nepali stove can be used in a number of regions in Tajikistan, where the climate and social environment is similar to that of Nepal.



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1. WHY NEPALI STOVE?

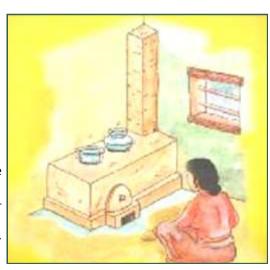
NEPALI STOVE

The Nepali stove is made from the same materials that traditional stoves are made out of. However, the Nepali stove is safer and burns less fuel, thus benefiting people and the environment.

The Nepali stove must be cleaned of soot every three months because it is made out of mud bricks.

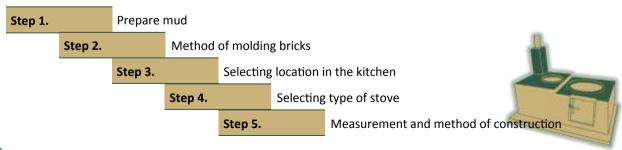
ADVANTAGES

- Less wood is burnt;
- Less expensive;
- No smoke, clean air and house;
- No need for additional air for firing;
- Less time is spent for cooking;
- Improves social conditions;
- No soot on pots or other dishes;
- Improves sanitation conditions in the kitchen;
- It is made from local materials and resources;
- Design of the stove is not complicated.
 Anyone can construct it.



2. CONSTRUCTING A NEPALI STOVE

Constructing Nepali stove is not difficult due to its simple design. Both men and women can make it. Familiarize yourself with the following steps for building the stove.



32.1. PREPARING MUD

How to prepare the mud for use with bricks

- a) First of all, sift the soil you selected to use for molding bricks to free it from little stones and other elements;
- b) The proportion for making the brick mix is 5/2/1 (5 parts soil, 2 parts hay and one part fresh dung);
- Mix all the ingredients by adding water little by little and press it with your foot, in order to have sticky mud that is nut too runny;
- d) To make the bricks, prepare the mud one day in advance and cover it with plastic sheet overnight. Take the leftover clay and add sugar water (proportion 4kg sugar in 2 liters of water), salt water (proportion 2gk of salt in 1 liter of water) and 1 kg of white cement. Make the consistency of the clay so that it is sticky and then plaster the entire outside and inside of the stove with it.



tep 2

2.2. METHOD FOR MOLDING BRICKS

Use the mold to shape the bricks:

- Firs of all, soak the mold with water;
- Sprinkle sand on the inside of the mold to keep clay from sticking.
- Fill the mold with the mud mixture;
- Cut the excess mud from the mold with thick thread;
- Gently shake the mold so that the

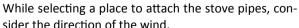
clay settles down.

- Empty the brick into a sunny flat place;
- If the brick is not shaped well, then straighten it with the mold edges.
- Flip the bricks over to dry all saides

Note: When the mud is dryer, it is easier to dry the bricks and take them out of the mold.

2.3. SELECTING THE LOCATION FOR THE STOVE IN THE OUTDOOR KITCHEN







attic for storing hay and wood, then you have to equip the stovepipe with stovepipe cap.

If you use your

If the stovepipe is installed against the wind, the smoke may re-enter the kitchen.

∄ 2.4. SELECTING TYPE OF STOVE

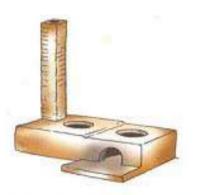
There are several types of Nepali stoves which are adapted to conditions of Tajikistan. Select one type of stove in accordance with the size of your family:

If you have 2 to 4 people in your family, then select a stove with 1 burner.



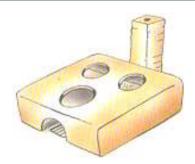


One layer, two burner stove

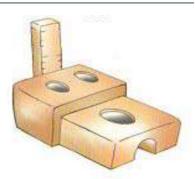


Two layer, two burner stove

If you have 4 to 8 people in your family, select a one layer, two burner stove



One layer, three burner stove



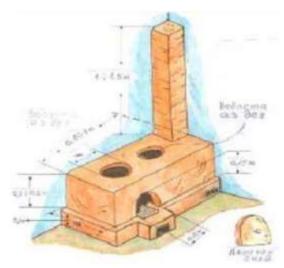
Two layer, two burner stove

If you have more than 8 people in your family, select a one/two layer, three burner stove.

2.5. MEASUREMENT AND METHOD OF CONSTRUCTION

The size of stove depends on the size of your pot. Here is how you determine the size of your stove:

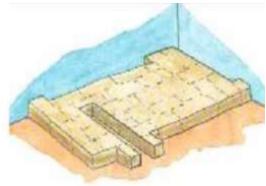
- The diameter of stove burner must be equal to diameter of pot taken from 10 cm below the edge of pot. The diameter of the stove burner is not the same as the diameter of pot at the edges;
- The distance between the grate and the bottom of the pot should be 18 centimeters.
- To determine the width of the stove, add 10cm to the radius of the pot you use to cook with. 10cm will be the distance not to the corner, but to the edge of the stove.
- The length of the stove is also influenced by the size of the two pots used to cook with.



Here is the construction a of two burner stove:

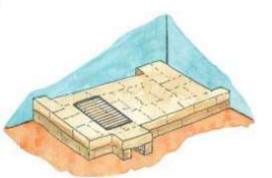


Measurement

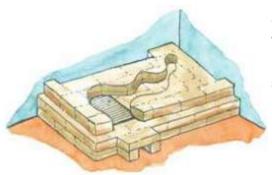


First row of bricks

1. Measurement. After having determined the stove location (based on wind direction), start measuring the foundation and laying bricks. If the stove is situated against the wall, make sure to lay the first row of bricks 8 cm away from wall. You can then fill this space with insulation materials.



Second row with grate



Third row with shape of stove

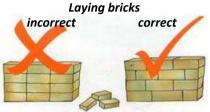
2. Attaching the iron grates.

After laying the second row of bricks, attach the iron grate. Then lay the 3rd row of bricks in the same shape as the first row of bricks.

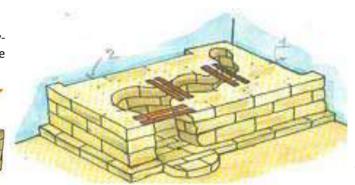
3. Laying bricks and installing iron pieces.

Use a plumb line to make sure the walls are straight and even. After laying the fourth row attach the upper doorframe iron pieces to fasten the

stovepipe passage going from one burner to other. Plaster the top of stove and the burner. In order for the pot to sit correctly in the burner, put the pot on the burner then press and twist it to leave its impression.



Connecting the cracks between bricks



Attaching upper doorframe iron pieces

4. Insulation and plastering

After the fifth row, fill in the space between the wall and stove with local insulation materials (mixture of dry mud and hay), and plaster the surface of the stove with special clay.



Insulation



Plastering walls

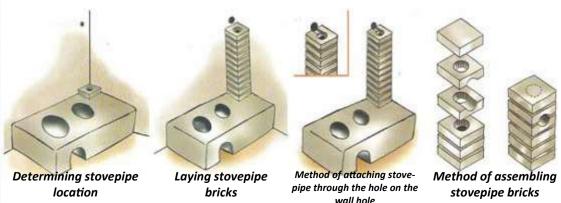


Shaping burner in the form of pot bottom



Size of passage and deflector

Following the design, build a heat tunnel, deflector to direct heat to the second burner, and a chimney. The heat tunnel should narrow towards the second burner, narrowing to the width of a fist at the tip of the deflector. The top part of the deflector should be 2 fingers or 3cm away from the bottom of the pot. The diameter of the chimney should be 10 cm.



5. Constructing the stovepipe

Bricks containing hay should be used to make the chimney, and the chimney should be in the corner of the kitchen. The stove pipe must be 10 bricks high. Make a hole in the wall 10cm in diameter 2 meters above the floor where the stovepipe will go.

After laying bricks of stovepipe, plaster it. After the first plastered layer dries up, plaster one layer with a thin solution of cement.



Plasterina the stovepipe

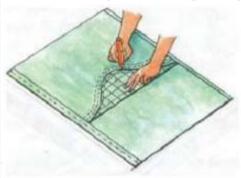


Plasterina the outside surface of stove

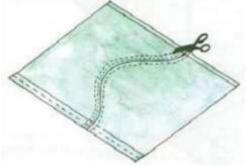
6. Preparing stovepipe and stovepipe cap.

Attach the stovepipe from the out- blow the smoke away. For this side of the wall to let the smoke reason, build it away from winout through the hole in the wall. dows. If the roof is plastered with The stovepipe can be built from hay, then the stovepipe must be clay or tinplate in different shapes: placed at least 2 cm below the roof. L shaped, T-shaped and H-shaped. At the top end of stovepipe, place It is important to place the stove- the cap to keep sparks from escappipe in a place where the wind will ing.

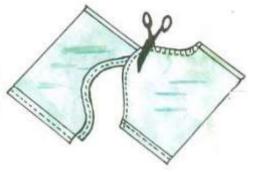
Methods of constructing stovepipe and its cap



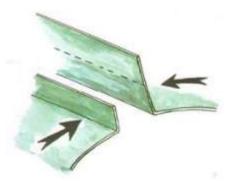
1. Measurement



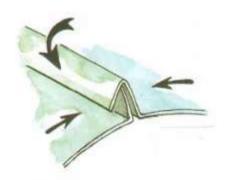
2. Cut in accordance with measurement



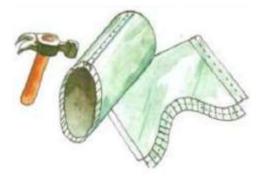
3. Preparing location of pipe joint



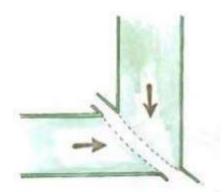
4. Preparing support for pipes



5. Benching and making lock for support



6. Preparing the pipe



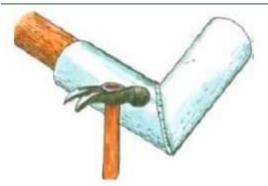
7. Attaching two pipes at 90° angel



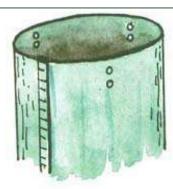
8. Put the pipe ends together



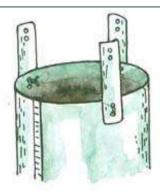
9. Bend the pipe ends together to link them



10. fastening the corner brace with short beam (log)

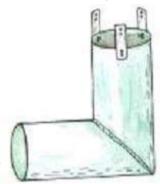


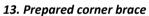
11. Holes for cap foot

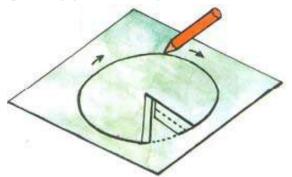


12. fastening the foot of the cap

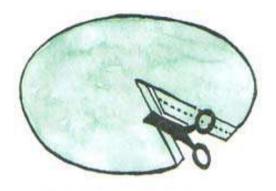
Methods of constructing stove pipe and its cap



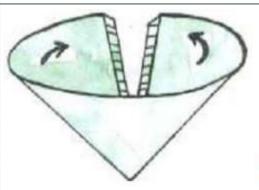




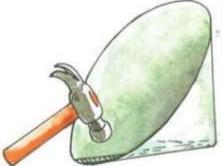
14. Measurement of cap



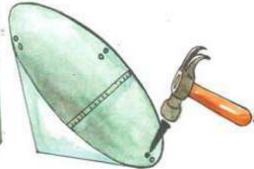
15. Cut in accordance with measurement



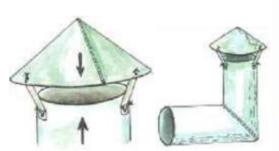
16. Folding the cap



17. Fastening the joints

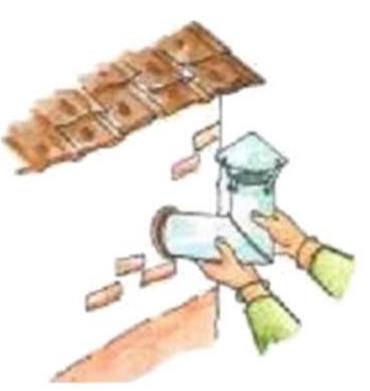


18. Holes for attaching foot



19. Fastening the cap 20. Prepared corner brace with cap

You can find already made corner braces and caps in construction stores for a relatively low price. Make sure to purchase a corner brace and cap made from zinc tinplate which will last longer.



21. Attaching corner brace to the hole on the wall

3. MAINTENANCE AND OPERATION OF NEPALI STOVE

Durability and available system of repair

If the stove is constructed correctly and in accordance with these technical recommendation, it will last for up to 5 years. Every owner of the stove can get a free user's manual.

In case the stove breaks or cracks, the manual shows the owner how to glue or plaster the cracks step by step. The owner should clean the stovepipe often so that smoke can escape through it.



Plastering the walls of stove



Cleaning the stovepipe

Incorrect utilization and poor maintenance are the main reasons for inefficient opera-

tion of the

stove.

There are many stove artisans in rural areas making it easy for an owner to find a person to repair the stove in case it breaks.. If an owner can't fix the stove, she can find an artisan to fix the stove.

Combustion Chamber - is a chamber directly under the first burner and has three sides. It is constructed in a way so that the

bottom of the main kitchen pot matches its size. This way, in an indoor kitchen, you can reduce energy waste and cook your meal faster.

Burners - Make sure the size of the burners correctly matches the size of the pot when building the stove.

Heat Deflector - building the tip of the deflector too far from the pot will waste heat. Building it too close to the pot will cause smoke to enter the room. The deflector tip must be 3 cm from the pot.

4. CONTACT INFORMATION OF PROMOTERS AND MASTERS

Ayni district Дар нохияи Ашт For construction of improved stove, Mirova Karomat. Nazarova Kholbibi. Address: Rabot village, Address: Upponi Bolo village, please contact: jamoat Anzob Jamoat Oshoba. Phone: 92 759 95 72 Phone: 92 704 31 23 For construction materials, please go Uppon village market Sarvoda Construction Store Address: Sarvoda town. Address: Upponi Bolo village. to: iamoat Oshoba near the hospital. For more information and consulta-Sirojiddinov Asliddin. Abdulloev Faizullo. tion, please contact: Address: jamoat Fondaryo, jamoat Oshoba, Phone: 92-764-20-52. Phone: 92-727-06-51.









cooperation













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