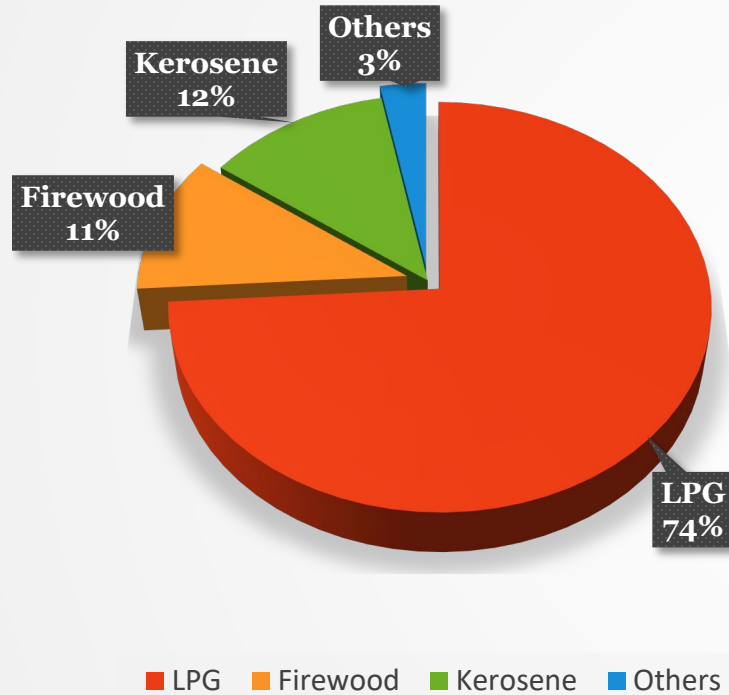


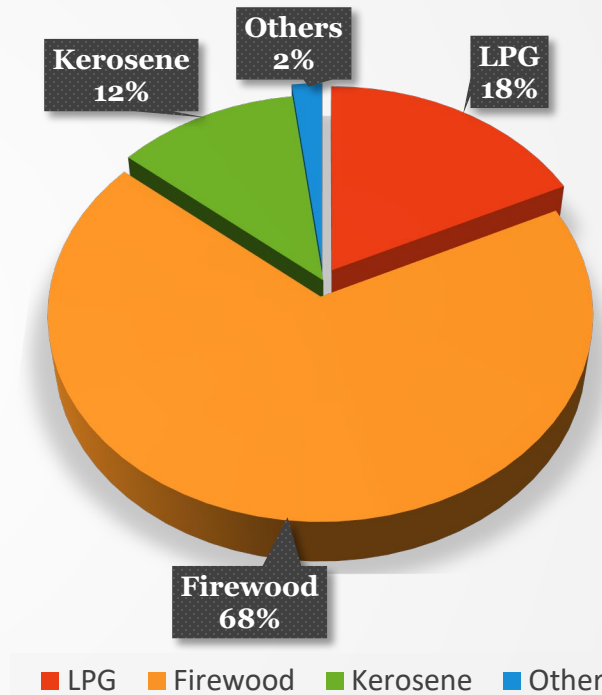
**CLEAN, SAFE, AFFORDABLE AND SUSTAINABLE COOKING OPTIONS
POSSIBILITIES AND REALITIES BEYOND LPG....**

Cooking & India

Cooking energy use in
'Urban' India *



Cooking energy use in
'Rural' India *

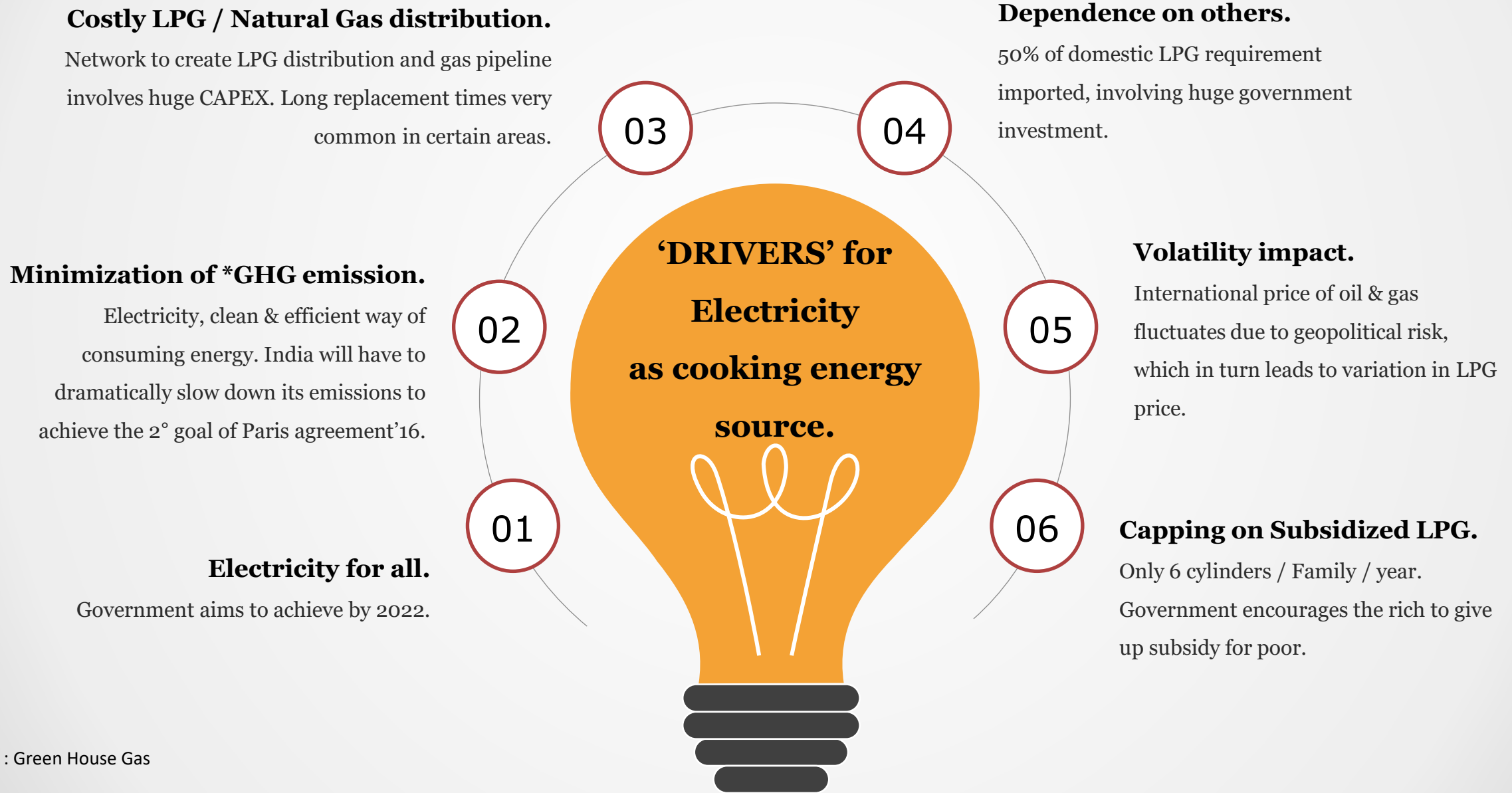


* Source : 2011 Census of India



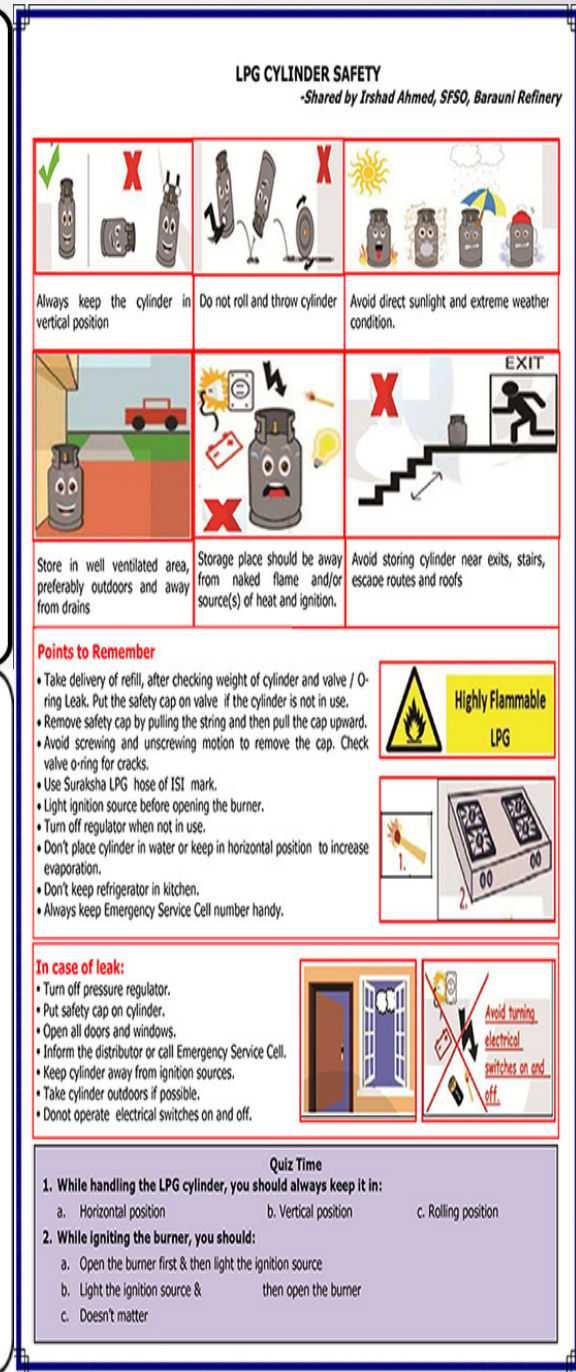
Three-fourth of urban India uses LPG for cooking.

Electricity...A game-changer, generating opportunities beyond connections



Hazards of LPG

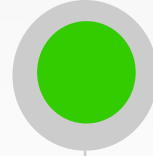
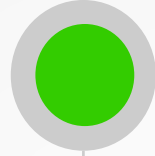
- **Highly Flammable** LPG forms a flammable mixture with air in concentrations of between 2% and 10%.
- **Leakage of LPG** Fire from accidental leakage from the gas tubes or explosion due to accumulated gas from the leakage is one of the leading causes of fire accidents.
- **Blast of LPG cylinder** Impact from the blast of a gas cylinder explosion or rapid release of compressed gas.
- **Suffocation due to Inhalation** At very high concentrations when mixed with air, vapour produced from LPG is an anaesthetic and subsequently an asphyxiant by diluting the available oxygen. Though this is not a fire hazard, suffocation due to inhalation of LPG could be fatal.
- **Poor Indoor Air Quality** Gas stoves emit harmful gases like nitrogen dioxide (NO₂), carbon monoxide (CO), and formaldehyde (HCHO) which aggravates health problems for persons with asthma, emphysema or other health issues.



Pros **MEDIUM FOR SUSTAINABLE COOKING : INDUCTION COOKTOP** **Pros**

Speed

Heats up faster. Cooking takes up to 50% lesser time.

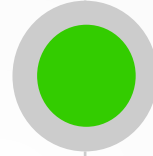
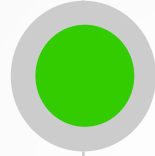


Compact

Can be easily transferred from one place to another.

Energy efficiency

Manifestation in form of savings in energy consumption and reduction energy usage cost.

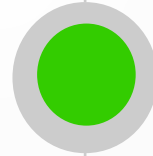
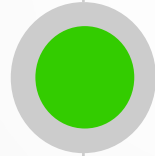


Improved health

Prolonged exposure to smoke arising from conventional indoor cooking methods deteriorate health.

Easy & Precise Control

Achieve desired temperature.

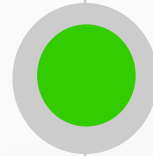
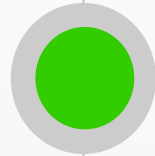


Comfort

Cooking in kitchen with fan or AC environment. No perspiration in summer.

Safety

No flame, no gas leakage and no grease deposition on cooktop.

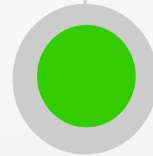
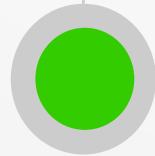


Backup to regular LPG stove

Delay in delivery of LPG cylinder due to transport strike can be mitigated.

Low maintenance

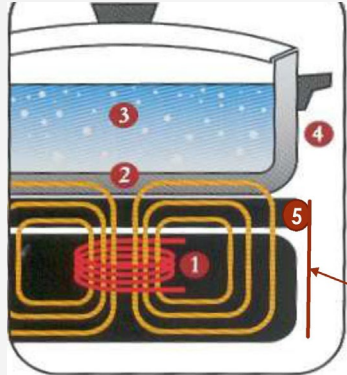
Periodic change of Burners, pipe, and regulators on periodic basis not required.



Ease of cooking

Built in cooking option makes the job easier for novice.

Induction Cooking – The most efficient E-cooking



Process

- ❖ Induction coil in the cooktop
- ❖ Induction Cookware base(Ferrous Material)
- ❖ Heat is transferred to the content
- ❖ Nothing outside the vessel is affected by the field
- ❖ Induction Cooktop plate is not heated



Principle

- ❖ Works on principle of Electromagnetic Induction.
- ❖ Induction process makes the cooking vessel itself the original generator of the cooking heat.



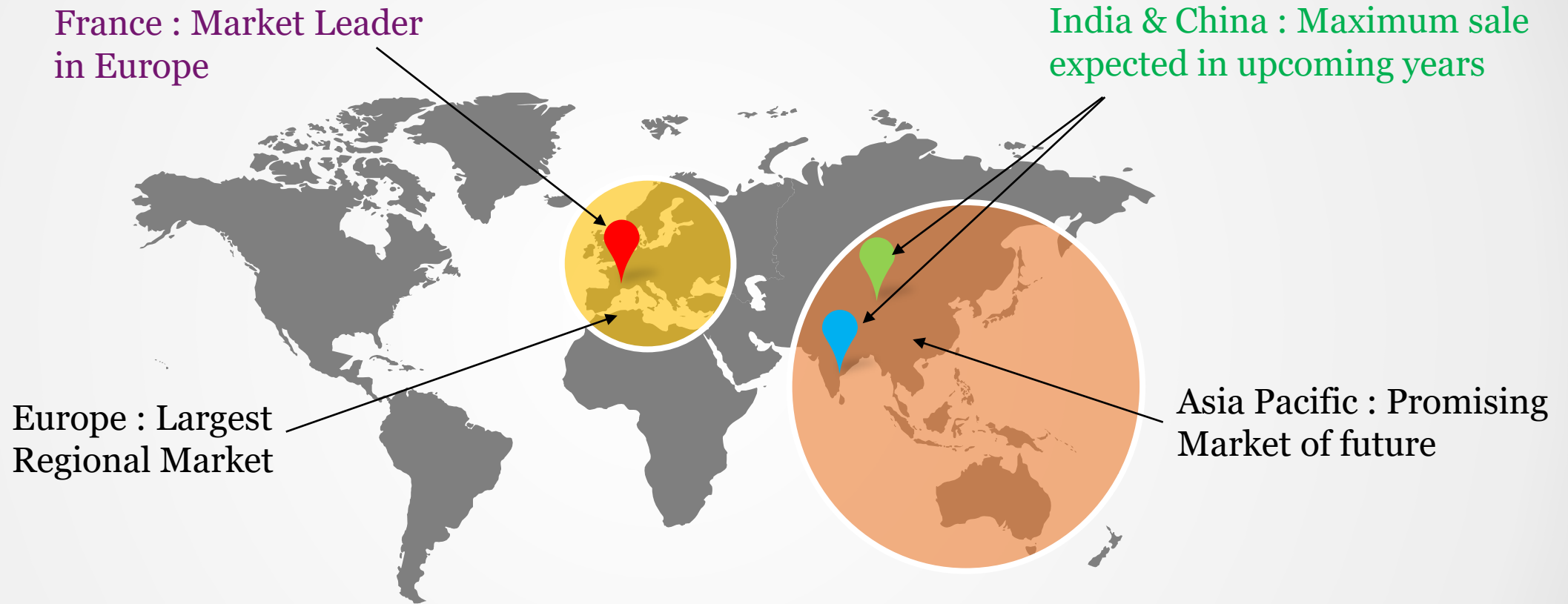
Few Drawbacks

- ❖ Expensive : Costlier than regular gas based cooktop.
- ❖ Cookware specific : Special form of cookware i.e. flat-bottomed ferrous (magnetic) vessel required



With advent of new technology, the price difference between gas and induction cooking accessories will reduce drastically.

GLOBAL INDUCTION COOKTOP MARKET – AT A GLANCE



The global induction cooktops market size was valued at USD 18,667.8 million in 2020 and is expected to grow at a CAGR of **8.5%** from **2021 to 2028**.

With the largest share of population in the world that relies on LPG and zero reliance on electricity for cooking,
India is an outlier.

Electric Cooking Range

Electric Hot plate



Rice Cookers & Electric Pressure Cookers



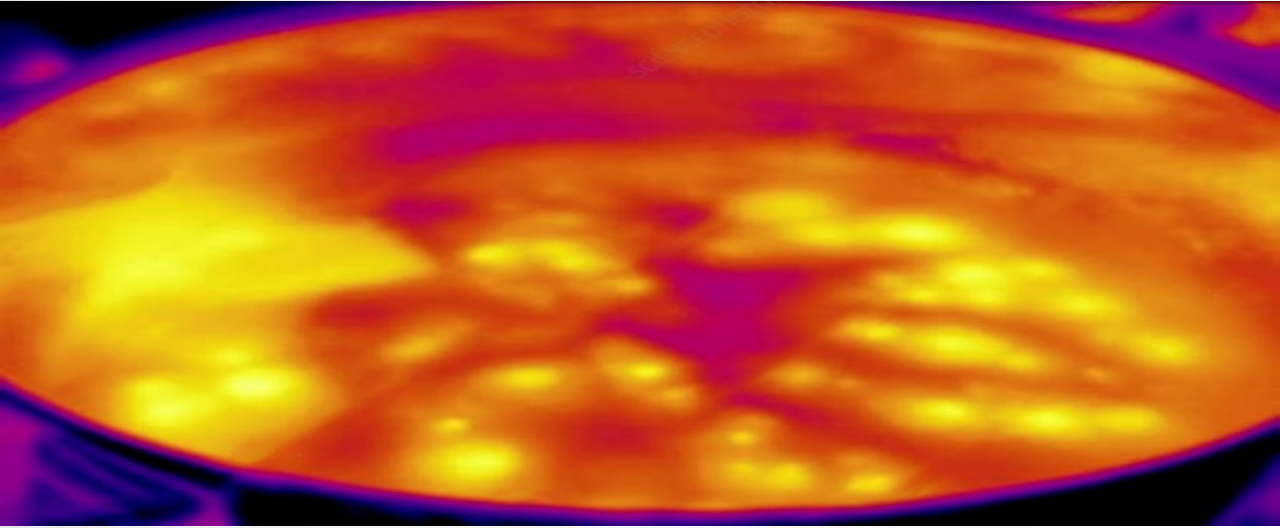
Microwave Oven



Induction Cook top



Induction Cooking : Fast & Effective



Gas cooking creates **hot spots**

Gas Cooking creates hot spots on utensils due to non-uniform heating and also requires stirring for dispersal of heat.



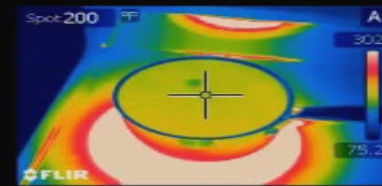
Uniform heating through Induction



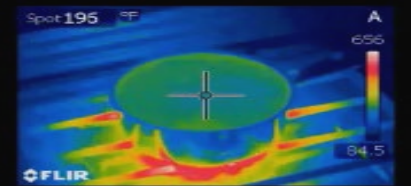
Mitigates hot spot creation



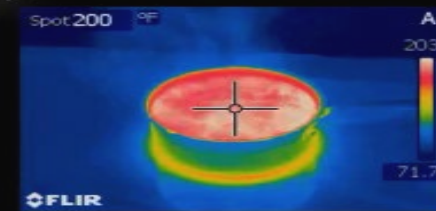
Faster cooking mode



Electric Coil cooktop



Gas Cooktop



Induction Cooktop

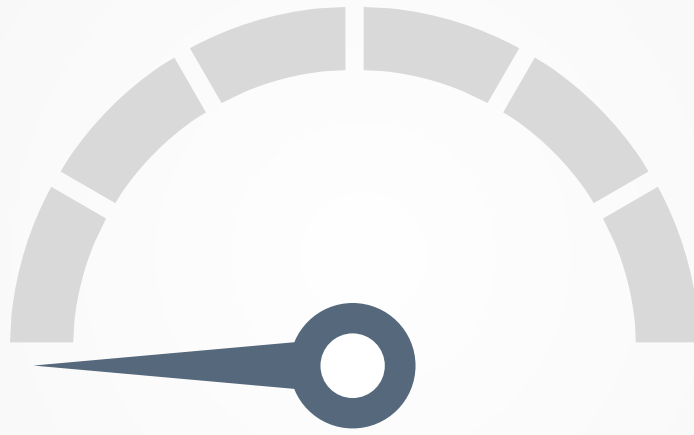
THERMAL EFFICIENCY: DECISIVE FACTOR

Fraction of heat that becomes useful work



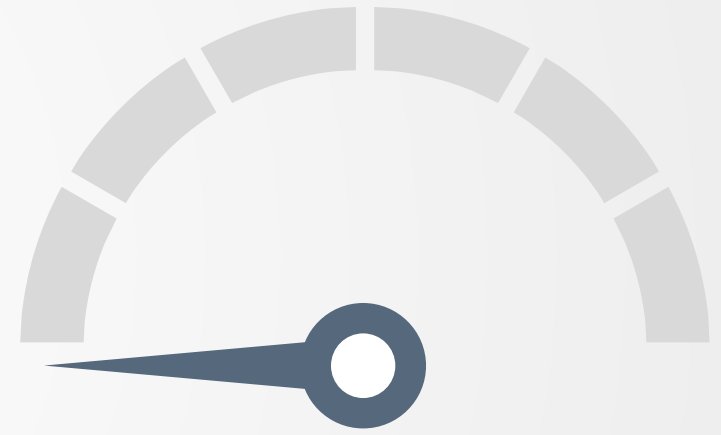
84 %

INDUCTION COOKTOP



74 %

ELECTRIC COIL COOKTOP



40 %

LPG STOVE



44% less energy wasted in Induction cooktop compared to conventional LPG stove as the heat produced through induction, gets easily into the food .

COST OF COOKING COMPARISON FOR VARIOUS COOKTOPS : 10 ltrs of water



PARTICULARS

Unit Definition

Energy (in Mega-Joules)

Energy Efficiency

Energy (in Mega-Joules) output

Energy required to boil 10 ltrs of water (in Mega-Joules)

Units Required to heat 10 ltrs of water.

Cost per Unit (in Rs)

* LPG rate as on 15-10-2021 (Kolkata)
Subsidy considered Rs 20/-

Cost of heating
(in Rs)

LPG STOVE

1 Cylinder (46.1 MJ/kg)
(14.2 kgs LPG/19 kgs LPG)

654.6/875.9

40%

261.84/350.36

3.15

0.012/0.009

*Subsidized: 906

*Un-subsidized : 926

*Commercial : 1803

Subsidized : 10.90

Unsubsidized: 11.14

Commercial : 16.21

ELECTRIC COIL COOKTOP

1 kWh

3.6

74%

2.664

3.15

1.18

Domestic:7.31

Commercial:8.5

Domestic:8.64
Commercial:10.05

INDUCTION COOKTOP

1 kWh

3.6

84%

3.024

3.15


1.042

Domestic:7.31

Commercial:8.5

Domestic: 7.61
Commercial: 8.85

COST OF COOKING COMPARISON FOR VARIOUS COOKTOPS : 1 kg of rice

 <p>PARTICULARS</p>	<p>LPG STOVE</p>	<p>ELECTRIC COIL COOKTOP</p>	<p>INDUCTION COOKTOP</p>
Unit Definition	1 Cylinder (46.1 MJ/kg) (14.2 kgs LPG/19 kgs LPG)	1 kWH	1 kWH
Energy (in Mega-Joules)	654.6/875.9	3.6	3.6
Energy Efficiency	40%	74%	84%
Energy (in Joules) output	261.84/350.36	2.664	3.024
Energy required to cook 1 kg of rice (in Mega-Joules)	1.5	1.5	1.5
Units Required to heat 1 kg of rice	0.006/0.004	0.56	0.50
Cost per Unit (in Rs) <small>* LPG rate as on 15-10-2021 (Kolkata) Subsidy considered Rs 20/-</small>	*Subsidized: 906 *Un-subsidized : 926 *Commercial : 1803	Domestic:7.31 Commercial:8.5	Domestic:7.31 Commercial:8.5
Cost of heating (in Rs)	Subsidized : 5.19 Unsubsidized: 5.30 Commercial : 7.72	Domestic:4.12 Commercial:4.79	Domestic: 3.63 Commercial: 4.22

#Source:
<https://www.bijibachao.com/appliances/cooktop-comparison-gas-electric-and-induction.html>
https://en.wikipedia.org/wiki/Liquefied_petroleum_gas
<https://www.sciencedirect.com/science/article/pii/S2212667814001038>
<https://aip.scitation.org/doi/10.1063/1.4865794>
<https://www.ioel.com/indane-cooking-gas-overview>

COST OF COOKING COMPARISON FOR VARIOUS COOKTOPS : 1 kg of meat



PARTICULARS

LPG STOVE

ELECTRIC COIL COOKTOP

INDUCTION COOKTOP

Unit Definition

1 Cylinder (46.1 MJ/kg)
(14.2 kgs LPG/19 kgs LPG)

1 kWh

1 kWh

Energy (in Mega-Joules)

654.6/875.9

3.6

3.6

Energy Efficiency

40%

74%

84%

Energy (in Joules) output

261.84/350.36

2.664

3.024

Energy required to cook 1 kg of
meat (in Mega-Joules)

1.93

1.93

1.93

Units Required to heat 1 kg of
meat

0.007/0.006

0.72

0.64

Cost per Unit (in Rs)

* LPG rate as on 15-10-2021 (Kolkata)
Subsidy considered Rs 20/-

*Subsidized: 906
*Un-subsidized : 926
*Commercial : 1803

Domestic: 7.31
Commercial: 8.5

Domestic: 7.31
Commercial: 8.5

Cost of heating
(in Rs)

Subsidized : 6.68
Unsubsidized: 6.83
Commercial : 9.93

Domestic: 5.30
Commercial: 6.16

Domestic: 4.67
Commercial: 5.42

Source:
<https://www.bijilbichao.com/appliances/cooktop-comparison-gas-electric-and-induction.html>
https://en.wikipedia.org/wiki/Liquefied_petroleum_gas
<https://www.sciencedirect.com/science/article/pii/S2212667814001038>
<https://aip.scitation.org/doi/10.1063/1.4865794>
<https://www.iocl.com/indane-cooking-gas-overview>

A step towards Greener World!!

“India aims to achieve universal electrification by 2022. If, electric cooktops are adopted, universal electrification could translate into universal clean cooking as well!”

Sustainable
Future ahead!!

1

Reduction in carbon footprint by eliminating dispersed use of conventional cooking methods

2

Shifting away from traditional cook-stoves has a Co-Benefit of mitigating climate Change-----*CEEW Analysis

3

Reduction in LPG logistics resulting in lesser GHG emissions

Key to the future

- We have started our journey in search of clean, safe, affordable and sustainable cooking options for India beyond conventional methods.
- After analyzing the different features and scenarios of different cooking methods, it transpires that Electric cooking is the need of the hour.
- Out of different electric cooking options, Induction cooktop is the most versatile and economical.
- With increasing demand of LPG as well as reduction of subsidy, the price of LPG may rise further.
- In spite of having some upfront cost the Induction cooker can still be economical due to their high efficiency. Operational savings can ensure payback of the extra cost.





It can change Indian hospitality and commercial food chain business.





Thank You

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