

## ROCKET STOVES USERS' FEEDBACK REPORT TO SUN24

Stoves used for 4weeks		NAME: KANYANGE PHOEBE	NAME: NANKUUSU SOFIA	NAME: AGNES NAKINTU NJERET	NAME: TEREZA NAKYEJWE
		VILLAGE: BUNAKIJJJA	VILLAGE: LUGAZI	VILLAGE: BUNAKIJJJA	VILLAGE: LUGAZI
		CONTACT: -----	CONTACT: -----	CONTACT: -----	CONTACT: -----
		DATE: 13 <sup>th</sup> /May/2018	DATE: 13 <sup>th</sup> /May/2018	DATE: 13 <sup>th</sup> /May/2018	DATE: 13 <sup>th</sup> /May/2018
1	Have you been using the stove? How often?	I use the stove daily to prepare every meal.	I use the stove daily to prepare all meals. Takes about 40 minutes to boil vegetables, and an hour to boil fresh beans. 1h30 minutes to boil sweet potatoes.	Yes, I use the stove to prepare some meals weekly.	I used the stove twice and it got broken.
2	Do you like the stove? What is good about the stove?	I like the stove very much because it saves firewood, cooks quickly.	I like the stove so much because: It cooks faster, uses less firewood. I split one firewood into small pieces which I use to cook the entire meal.	I like the stove Because it is easy to use and uses few firewood.	I like the stove; It uses few firewood to cook.
3	What is bad about the stove? What don't you like about the stove?	It creates soot at lighting but settles when fully hot. The bottom brick is weak and breaks easily.	The bottom brick is weak and breaks easily. You have to keep around it all the time of cooking. Produces smoke at the setting of fire.	The bottom breaks quickly. Can't cook bulky food.	You have to watch over the stove all the time of cooking to ensure it doesn't go out since it uses small and few firewood.
4	What should be done to make the stove better?	Making the bottom brick stronger	Improving the bottom brick	Adjust size and strength of the bottom.	Widen the wedge to accommodate more firewood.
5	How do you compare the rocket stove with the traditional stove? How much	About less than half.	Uses less firewood compared to the traditional stove.	Uses less firewood when boiling beans.	Rocket stove has little smoke.

firewood do you use with the stove?				
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▪ **YITEDEV AND KIRUCODO’S RECOMMENDATIONS BASED ON FEEDBACK:**

On 13<sup>th</sup> May, 2018, we reached out to a total of four respondents are currently using the Rocket Cooking Stoves and their feedback was given based on usage experience.

The bigger stove (6-inch diameter hole) seemed to be much better than the small (4-inch stove) in efficiency and closely met the needs of women in cooking except for its weakness of majorly the bottom brick which is not strong enough and easily breaks even with simple cooking.

We suggest to raise its height from the current 10 cm to 35X35X15 and add a rebar to it and removing the side air-holes so that air will flow through underneath the rebar only as well as giving it much strength to carry bulky food pots.

