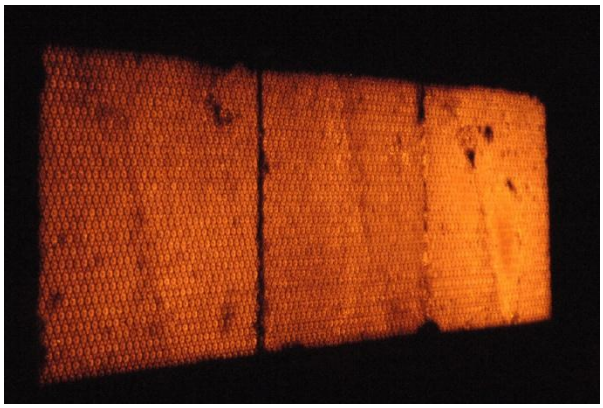
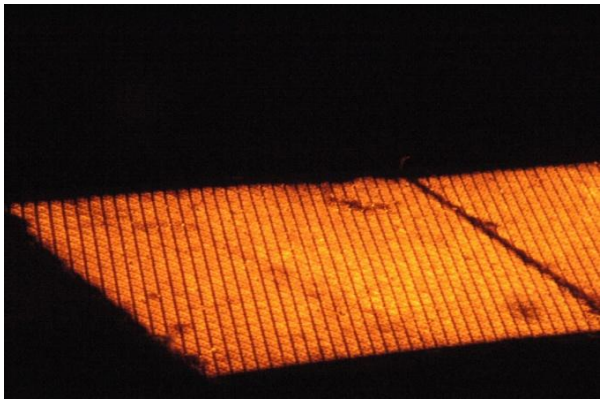
KALYNDA STOVE – A REVOLUTIONARY WAY TO COOK FOOD





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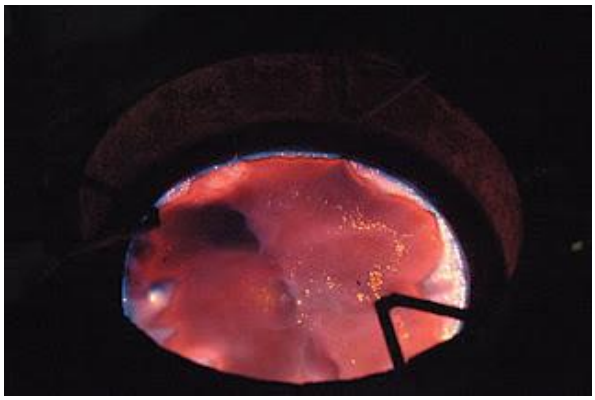

BACKGROUND

The process in present cooking on gas is through CONDUCTION process. In conduction the flame heats and burns the vessel, and in turn the same heat is passed to the cooking matter. In this method, surface of food matter gets cooked faster than the inside core of the food. The fire from the burner more or less gets concentrated at the centre and is not uniform in the entire bottom of the pan.

Heated air cooking in the CONVECTION process - where heated air is there underneath a vessel because of the use of charcoal. The heated air from charcoal is not only spread evenly but the infrared radiation caused by charcoal penetrates through entire food material which also cooks the matter evenly.

In the restaurant's the unchecked use of pressurized gas literally burns the top surface of the vessel and immediately burns the surface of the cooked matter by carbonizing it. Every food particle is either a carbohydrate or a protein, therefore, when it is burnt becomes carbon monoxide. The studies across the world are strongly suggesting that eating of CARBONISED food is an important trigger for CANCER. Since our food material is also exposed to excessive use of fertilizers, the chemicals in food when carbonized becomes the carrier of carcinogenic material accentuating the speed of cancer.

Cooking is a process where heat is transferred into the food matter at a desired temperature with in a desired time. Let us understand why the heated air cooking is more reliable that the other modes of cooking.

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MODES OF COOKING

1. **Gas/Kerosene Stove:** In this method heat is transferred by burning the bottom of the vessel which in turns passes heat to food. The deficiency in this case is that it heat gets concentrated at centre than on sides. Therefore, there is staggered taste.
2. **Steam Boiler:** Steam has a constant amount of high intensity heat (540K/cubic inch). Every food particle has its own temperature to get cooked for optimum taste. But steam cooks all the matter with same intensity and the same is observed while cooking in a pressure cooker or steam boilers.
3. **Microwave:** It is a process of cooking through tiny waves which creates heat. In this form we require a transparent medium of vessel which again cooks the entire matter with same intensity. Certain material like an egg will literally blast. The studies in developed world indicate that heat transferred though agitation of waves is also not healthy form of cooking.
4. **Induction:** It is a process of cooking through tiny magnetic waves which creates heat. In this form we require iron material medium of vessel. In this case also certain material like an egg will literally explode.
5. **Heated Air or Convection:** From age immemorial, across the globe cooking on charcoal directly or through fuel wood has been the best experience. In this form of cooking the charcoal is spread matching the girth of the vessel. There is a gap between the vessel and the charcoal. This process results in having uniform high intensity heated air at 180°from bottom of the vessel which makes one end to the other of the vessel to cook the matter evenly. The baking ovens are also based on this principle but uses 360° convection heat.

KALYNDA STOVE: PRINCIPAL FEATURE

The entire cooking system is based on heated air cooking method without black soot through infra red energy on LPG medium. The frequency of the heat generated from the ceramic filter is above microwave but less than visible light which is known as **Far Infra Red**. The frequencies of the electromagnetic waves in far infra red are between the ranges of 5-40 Microns.

The radiation with this frequency of energy is able to convert big chunk of water molecules into a very fine small particle which is not only able to cook the tiniest molecule of food matter but will also disinfect the matter from any bacteria. No other medium of heat will have such a far reaching effect than cooking through far infra red frequencies. This makes the entire process a part of complete health food.

The human being emits frequency of far infra red at a wavelength of 10 microns. Which means that standing before the stove/oven is making one healthy as it is also giving the sauna treatment while cooking.

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OTHER FEATURES:

1. Gourmet cooking without oil is possible by a new system – cooking with heated air only from top which not only cooks the food but uses its own moisture to cook without losing much of it.
2. There is a phenomenal reduction in gas consumption as much as 50% as more heat is generated with phenomenally less amount of gas consumption as the stoves/ovens use normal pressure usually meant for domestic home appliances.
3. Safe and user friendly cooking in LPG medium becomes a reality with the accessories like temperature control, timer and flame failure device.
4. It can have multipurpose utility as this device can be used for producing steam or fitted in a baking or barbeque oven replacing the other medium at less cost.
5. The above burners are not only useful for cooking but can be conveniently used for Sauna, Drying industry, Room heaters, Paper/Textiles Industries, Industrial Boilers, sterilizing medical instrument sand for various other applications.

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