Design and Fabrication of a Heating Element Under Glass Based Electric Stove Suitable for Domestic Use.

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A REPORT SUBMITTED TO THE DEPARTMENT OF MECHANICAL ENGINEERING, IN PARTIAL FULFILLMENT OF THE REQUIREMENT FOR THE AWARD OF THE BACHELORS OF ENGINEERING DEGREE (B. ENG.) IN MECHANICAL ENGINEERING OF THE UNIVERSITY OF BENIN

DEPARTMENT OF MECHANICAL ENGINEERING

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BENIN CITY

2024/2025

CERTIFICATION

This is to certify that this research work on the "Design and Fabrication of heating element based hotplate suitable for domestic and other applications." was carried out by

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DEDICATION

This project is dedicated to God almighty for seeing us through the completion of this project.

ACKNOWLEDGEMENTS

We would like to express our gratitude to everyone who has contributed to the successful completion of this project work.

Firstly, we appreciate God almighty for strength and grace for seeing us through to the completion of this project.

We also appreciate our supervisor Engr. Anderson A. Ugherughe, for his guidance, contribution and unwavering support throughout the project.

We also extend our appreciation to our families for their motivation and continuous support throughout the duration of this project.

ABSTRACT

A study was carried out based on societal use of electric power for the purpose of domestic cooking resulting in the observation that a substantial number of households do, occasional or seriously use electric power for cooking through heat generating electric stoves. An ensuing market survey around Benin City also revealed that various brands of electric cooking stoves are being sold in the markets. A close observation further revealed that virtually all the brands on sale in the markets are imported and are quite expensive. Based on these findings the idea of providing a locally fabricated alternative for these foreign brands of electric cooking stove was conceived and it led to the execution of this project.

An extensive study of used and broken electric stoves as well as an extensive literature review showed that it is possible to design and fabricate from locally available materials, with the purchase of just two of the main components, the heating element and the thermostat. With this understanding, basic engineering knowledge was then applied to design all the components of a basic electric cooking stove. The components included the Frame, the Heat Generating Compartment, the Support Ceramic for the heating element, the Heating Element, the Internal Wiring, the Thermostat and the External Wiring and Plug.

The designed components were fabricated and assembled to produce the electric stove which was tested and found to operate to a very high level.

The main findings from this project work shows that the unit fabricated was not only more affordable, it was more sturdy and able to support cooking pots larger than what the imported brands could support. The design was also made to generate higher temperatures that leads to faster cooking thus balancing the total cost of power usually needed to cook the same amount of food.

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CHAPTER ONE

INTRODUCTION

1.1 Background to the Study

A heat source is often required for a myriad of processes undertaken in industries and domestic settings. These settings include raw materials processing, chemical processes, engineering processes for materials and similar operations and the processes of cooking and space heating in homes. The focus of this project work is in the use of a heating source in homes and to draw inspiration from this on its use in primary industrial processes like furnace and material heating in industries. It is known that heating in industries and domestic settings had been largely based on gas, heating oil, and coal. Not much emphasis is placed on the use of resistant materials like Tungsten and other heating elements that are based on the use of electricity to generate heat.

This situation is mostly prevalent in developing countries where the supply of electric power is very unreliable, as well as based on the fact that the cost of electricity is mostly out of reach for the majority of the people. This situation is starkly different from what obtains in developed countries where electric power is the main source of power for cooking and space heating in many homes.

Studies have shown that the use of electric power for cooking using electric stoves are on the increase in many developing countries like Nigeria, especially in the urban centers. This claim is attested to by the increased volume of the sale of hotplates, cook tops, ovens and microwave units, despite the still unreliable power supply system in these developing countries. Nigeria is one of those countries where this is happening. The key features of this situation are that, virtually, all the electric based heating devices in the market are imported from other countries.

A study of the different types, especially those used for cooking, shows that these units are not so sophisticated that we cannot produce them locally. It is on this basis that this project work was predicated.

1.2 Statement of the Problem

It has been stated in the background for this project work that there is a need for the design and fabrication for a local heating and cooking stove based on electricity. In this project work, therefore, a study has to be carried out to determine the average temperature of the heat source in cooking stove for cooking purposes. In line with this, a study has to be carried out on the design and the sourcing of materials locally for the production of a suitable cooking stove for domestic use.

A design would be produced and the materials required in that design would be sourced locally. As such, a market survey has to be carried out to determine how much of these materials are available locally and how much of the materials may be ordered.

Recognizing the increasing adoption of electric cooking appliances despite power supply challenges and the reliance on imported units, this project seeks to develop a viable alternative. By focusing on local material sourcing and a practical design, the aim is to contribute towards a more sustainable and potentially affordable option for household heating and cooking. Furthermore, while the immediate focus is on domestic applications, the project intends to draw parallels and offer insights that could potentially inform the development of locally manufactured heating elements for primary industrial processes like furnaces and material heating in the long term.

1.3 Aim and Objective of the Study

1.3.1 Aim

The aim of this project is to address the identified need for locally produced domestic electric heating and cooking stoves in Nigeria

1.3.2 Objectives

The objectives of this project work include

The design of an affordable domestic single outlet electric cooking stove.

The resulting stove design should be base on mainly locally sourced material leaving only one or two materials as components to be purchased as readymade.

Source the materials.

Fabricate the stove and test it.

Produce a cost estimate to be compared with imported units.

1.4 Scope of Work

The scope of this project work is limited to the design and fabrication of an affordable domestic electric cooking stove from mainly locally sourced materials. In detail, this would cover the following areas of engagement.

1. Search literature and other information to establish the feasibility of producing localy a domestic cooking electric stove.

2. Developing a detailed design specification for a basic electric heating and cooking stove suitable for domestic use. This will include the heating element, stove body, insulation, wiring, controls, and safety features, temperature and considerations for local fabrication.

3. Identifying, sourcing, and procuring the necessary raw materials and basic components for the fabrication of a single outlet functional prototype.

4. Fabricating the designed single outlet domestic electric cooking stove prototype.

5. Conduct a test of the fabricated prototype.

1.5 Significance of the Study

This project, if successful, would demonstrate the possibility producing locally, simple and affordable electric cooking stoves. With this ability proven, it is expected that this would lead to the development of the local manufacturing of electric cooking stoves thus reducing the dependence on imported brands. This would thus help to conserve the use of scarce foreign exchange for importing what could ordinarily be produced locally. Furthermore, the insights gained could have long term implications for the development of other heating units for industrial and other applications.

1.6 Methodology

1. Literature Review and Market Analysis:

- A review of existing literature on electric heating and cooking technologies, focusing on design principles, heating element materials (including tungsten and other resistance materials), and energy efficiency considerations.

- A market survey for domestic cooking appliances, including the types of electric stoves available (imported and any locally made), their features, and general price ranges.

- Investigation into the typical operating temperature ranges of commercially available electric cooking stoves through product specifications and potentially practical measurements of accessible units in the local market.

2. Design and Specification Development:

- Based on the literature review a detailed design of a locally producible electric heating and cooking stove will be developed.

- This will involve selecting suitable local materials for the heating unit or stove, determining the dimensions, power rating, control mechanisms, and incorporating safety features.

- The design will prioritize the use of materials with potential for local sourcing and ease of fabrication.

3. Local Material Sourcing and Supply Survey:

- Identification of potential raw materials (metals, insulation, wiring, etc.) required for the fabrication of the designed stove.

- A local material supply survey will be conducted to assess the local availability of these identified materials from suppliers, manufacturers, and distributors within Nigeria.

- This survey will gather information on material specifications, quantities available, potential costs, and lead times for procurement.

4. Prototype Fabrication:

- Procurement of the necessary materials based on the design specifications and the findings of the market survey.

- Fabrication of a single functional prototype of the designed electric heating and cooking stove. This will involve the physical construction and assembly of all components according to the developed design.

- Documentation of the fabrication process, including any modifications or challenges encountered.

5. Testing of the Prototype:

- Testing of the fabricated prototype will be conducted to evaluate its heating performance. This will involve measuring the time taken to reach target temperatures relevant for cooking and assessing the stability of the heat output.

6. Data Analysis and Reporting:

- Analysis of the data gathered from the literature review, market survey, material sourcing, and prototype testing.

- A preliminary assessment of the feasibility of local production based on the experiences and findings of the study and prototype fabrication.

CHAPTER TWO

LITERATURE REVIEW

2.1 What is an Electric Cooking Stove?

According to John E. Marsden (1926), an electric stove may be constructed using a vertically stacked arrangement of coaxially aligned rings made from refractory (heat-resistant) materials. These rings are arranged such that each ring is supported by the one beneath it, a central cavity is formed within the concentric ring arrangement; base ring is mounted on supporting legs that elevate the entire unit.

Beneath the lowest ring, a refractory plate is installed. This plate, in combination with the bottom ring, forms multiple air ducts that channel airflow into the central cavity. Inside this cavity, an electric heating coil is housed. He further added, a switch mechanism responsible for controlling the heating element is located below the refractory plate and is mechanically supported by it. This switch is equipped with a vertically actuated component that activates when a cooking vessel or item is placed on the topmost ring.

L.G. Copeman Patent (1913) describes an electric stove as an appliance utilizing electric heating elements in combination with thermostat control, serving as a substitute for traditional wood or gas-fired stoves.

An electric stove is a stove with an integrated electrical heating device to cook and bake. Electric stoves became popular as replacements for solid-fuel (wood or coal) stoves which required more labor to operate and maintain.

2.2 Types of Electric Cooking Stoves

Coil-Type Electric Stoves

Coil-type electric stoves are traditional cooking appliances that use exposed metal heating elements shaped into coils. These coils produce heat through electrical resistance when current flows through them, and this heat is directly transferred to the bottom of the cooking vessel placed above the coil that often rests in grooves etched into porcelain plates.

Figure 1 Coil-Type Electric Stoves

Element in Ceramic-Glass Top Stoves

A smooth top stove, also known as a ceramic cooktop or glass cooktop, are Element in Ceramic-Glass Top electric stove characterized by its seamless, flat surface. This surface is

typically made of a specialized heat-resistant glass-ceramic material.

Figure 2 Element in Ceramic-Glass Top Stoves

Induction Cooktops

Induction cooktops look nearly identical to standard smooth-top ranges but there's much more to them than meets the eye. An induction cooktop is a type of cooking surface that uses an electromagnetic field located beneath its surface. When activated, this field interacts with magnetic-based pots or pans, generating heat directly within the cookware through energy transfer.

Figure 3 Induction Cooktops

Infrared Stove

Infrared cooktops look similar to induction stovetops on the surface but they are much different inside. Infrared cookers are made of halogen lamps and metals/coils that generate heat. The infrared radiation transfers the heat to the pot, which allows you to cook on top of it.

Figure 4 Infrared Stoves

Hot Plate Stoves

Hot Plates are flat cooking metal surface used to wrap heating element in porcelain that heats up and used for domestic cooking. It is either built into an electric stove and oven

combination or as a portable electric cooker. Hot plates are commonly used in homes, dorm rooms, small apartments, laboratories, or even as an extra burner in busy kitchens.

Figure 5 Hot Plate Stoves

Electric Pressure Cookers / Multi-Cookers

An electric pressure cooker, also known as a multi-cooker, is a smart kitchen appliance that helps you cook food faster and easier. It runs on electricity and does most of the cooking automatically, with just the push of a button. Pressure Cookers cooks in an elevated enclosed pressure chamber which helps to achieve a very high cooking temperature. As such food gets cooked faster without burning as the steam generated remains trapped in the chamber until the pressure limit is reached when the relief valve activates to prevent further pressure buildup.

Figure 6 Electric Pressure Cookers

Electric Griddles and Skillets

An electric griddle is a flat, plug-in cooking surface used to prepare foods like eggs, pancakes, sandwiches, and meat. It has a wide surface area that heats evenly and can cook several items at the same time. An electric skillet is a deep, electric frying pan with built-in heating and adjustable temperature controls. It's suitable for tasks like frying, simmering, or slow-cooking meals such as stews or sauces. Both appliances are convenient for tabletop cooking without using a traditional stove.

Figure 7 Electric Griddles and Skillets

2.1.1 Broad Classification of Electric-Based Cooking Stoves

Electric-based cooking stoves come in different designs to meet different cooking needs. They can be grouped based on how they deliver heat, how they are built, what they can do, and how you control them. Understanding these categories helps in choosing the right type of stove depending on the purpose, efficiency, and user preference.

Based on How They Produce Heat (Heating Technology)
Coil or Resistive Heating Stoves

These are the classic electric stoves that have exposed metal coils. When electricity flows through the coil, it gets hot and transfers heat to the pot or pan sitting on it. Coil-type electric stoves are among the oldest and most widely used electric cooking appliances. They work on the principle of resistive heating, where electricity flows through a metal coil (usually made of nichrome) which resists the electric current, producing heat in the process. The coil is usually exposed and positioned on top of a metal or ceramic surface. When a pot or pan is placed directly on the coil, the heat transfers through conduction to the bottom of the vessel. Examples: Coil-top stoves, hot plates

Radiant Heating Stoves

Smooth-top or radiant electric stoves have a flat cooking surface made of glass-ceramic, underneath the surface are heating elements that warm up when switched on. These elements heat up and radiate heat upward through the ceramic top to the base of the cookware. The glass-ceramic surface remains partially cool, as it conducts less heat than metal, but it allows infrared radiation to pass through and heat the cooking utensil. Examples: Smooth-top or ceramic-glass stoves

Induction Stoves

Induction cooktops don’t use traditional heating. Instead, they create a magnetic field that directly heats the pot or pan—but only if it's made of the right metal (like stainless steel or cast iron). The stove itself doesn’t get hot, just the cooking vessel. When magnetic cookware (like cast iron or stainless steel) is placed on the surface, the magnetic field induces eddy currents in the pot. These currents generate heat inside the cookware itself, making it extremely efficient. Examples: Induction cookers and cooktops

Halogen Heating Stoves

These stoves use a halogen light bulb under a glass surface to generate heat. They heat up faster than normal radiant stoves and are good for quick cooking. These lamps emit infrared radiation, which heats the cookware directly and sometimes includes convection fans to circulate hot air around the food. The halogen elements are located under a glass-ceramic top, much like in radiant stoves, but the heating is quicker due to the intense light and radiant heat from the halogen bulbs. Examples: Halogen glass cooktops

Based on How they are Built (Structural Design)

Built-In Electric Stoves

These are fixed into kitchen counters or cabinets. They are not meant to be moved and are part of the kitchen's permanent setup. These can be used in family kitchens, modern homes, and even in restaurants.

Portable Electric Stoves

These are small, movable cookers that you can place on a table or shelf. They are easy to carry and use wherever there is electricity. Examples: Hot plates, portable induction stoves

Based on What They Can Do (Functionality)

Single-Function Stoves

These are simple stoves that mainly provide heat for basic cooking. They don't have extra features like timers or different cooking modes. Examples: Traditional coil or flat hot plates.

Multi-Function Stoves

These cookers can do more than just heat—they can boil, fry, steam, bake, slow cook, or even act as pressure cookers. Many have timers and digital buttons. Examples: Electric pressure cookers, multi-cookers, electric skillets.

Based on How You Control Them (Control Mechanism)

Manually Controlled Stoves

These stoves have simple knobs or switches that you turn to increase or reduce the heat. They are easy to use but don't offer precise control. Examples: Coil-type electric stoves, hot plates

Digitally Controlled Stoves

Examples induction cooktops, programmable multi-cookers. They have touch control buttons and digital displays with settings for cooking time, temperature and specific cooking functions.

2.1.2 Advantages and Disadvantages of Each Class

Electric cooking stoves come in different types, depending on how they produce heat and what the cooking surface looks like. The four main types are coil stoves, smooth-top (radiant) stoves, induction cooktops, and halogen stoves. Each one works a bit differently and gives a different cooking experience. Identifying the good and bad feature as well as the advantages and disadvantages of each type or class of electric stoves helps people choose the one that best fits their needs.

Coil-Type Electric Stoves

These have several advantages

- Simple and inexpensive to manufacture and repair,
- Durable and able to withstand rough use,
- Compatible with all cookware types, and
- Widely available and easy to install.

Despite these benefits, they also have key disadvantages. These include:

- Slow heating and cooling response,
- Difficulty in cleaning due to exposed coils,
- Uneven heat distribution on some cookware, and
- Lower energy efficiency compared to more modern stove technologies.

Smooth-top (Radiant) Electric Stoves

These types have the following advantages

- Stylish, modern appearance with a flat surface,
- Easier to clean than coil stoves (no exposed parts),
- Even heat distribution across the cooking surface,

- Can use most cookware types, as long as the base is flat.

Similarly, these types of Electric stoves have ttheir disadvantages too which includes

- Surface remains hot after use, posing a burn risk,
- Glass or ceramic surface is fragile, prone to scratches or cracks,
- Slower response time compared to induction cooktops,
- Less energy-efficient than induction models.

Induction Cooktops

These types have the following advantages

- Fast and precise heating due to direct induction in cookware.
- Energy-efficient, as heat is only produced in the pan itself.
- Safe to touch—the cooktop remains cool if no pot is detected.
- Modern features like temperature control and auto shut-off.

Similarly, these types of Electric stoves have their disadvantages too which includes

- Only works with magnetic cookware, such as cast iron or stainless steel.
- Higher upfront cost compared to other stove types.
- Requires electricity with stable voltage for optimal performance.
- May produce a humming noise during operation at high power.

Finally, we have the Halogen Stoves.

Halogen Stoves

These types have the following advantages

- Quick heating using halogen bulbs and radiant heat.
- Smooth surface similar to radiant cooktops (easy to clean).

- Visually appealing, with glowing bulbs indicating heat.
- Compatible with a variety of cookware types.

Similarly, these types of Electric stoves have their disadvantages too which includes

- Less commonly available in the market.
- Halogen bulbs can burn out and require replacement.
- Surface stays hot after use (burn hazard).
- Can be less energy-efficient than induction.

2.1.3 Major Problems Associated with Electric Cooking Stoves

Technical and Functional Problems

Uneven heat distribution

Traditional coil stoves tend to heat unevenly, especially with flat-bottomed cookware, leading to inconsistent cooking results (Copeman, 1913).

Cookware compatibility issues

Induction stoves require magnetic cookware like stainless steel or cast iron, limiting their usability with other pots (US DOE, 2014).

Fragile surfaces

Smooth-top stoves made of ceramic glass, while sleek, are prone to cracking or scratching if heavy or inappropriate items are placed on them (GE Appliances, 2020).

Burnt-out heating elements

Electric coils or halogen bulbs can degrade over time, requiring replacement and regular maintenance (Marsden, 1926).

Limited temperature precision

Many low-cost electric stoves lack fine temperature controls, which limits their usability in precise cooking (EPA ENERGY STAR Report, 2017).

Voltage sensitivity

Electric stoves, especially induction models, perform poorly in areas with unstable voltage, a common issue in many developing regions (NERC, 2018).

Operational Issues

Difficulty cleaning

Coil-type stoves with exposed burners tend to trap food particles and spills, making cleaning time-consuming (Consumer Reports, 2019).

Residual surface heat

Smooth-top and halogen stoves remain hot long after cooking ends, posing a burn risk (Safety Engineering Handbook, 2016).

Audible noise

Induction cookers may produce humming sounds when in use at high power, which may be uncomfortable in quiet environments (Bosch Technical Bulletin, 2021).

Limited portability

Electric cookers are generally designed as fixed installations and lack the flexibility of gas or portable butane stoves (Kitchen Tech Journal, 2020).

Safety Concerns

Fire hazards

Faulty wiring, poor design, or improper usage can lead to overheating and fires (National Fire Protection Association, 2021).

Electric shock risks

Inadequately insulated wiring or lack of grounding may result in electrocution hazards (UL Safety Standards, 2015).

Surface burn injuries

The cooktop’s retained heat can cause accidental burns if touched after use (FDA Safety Guide, 2018).

Improper installation risks

Lack of standardization or DIY wiring can result in shorts or live current exposure (IEEE Transactions on Electrical Safety, 2017).

Economic Drawbacks

High upfront cost

Induction and halogen stoves, especially those with smart controls, are more expensive than conventional coil models (MarketWatch, 2023).

Electricity consumption

Electric cookers contribute to higher utility bills in areas with expensive or unreliable power (Energy Commission of Nigeria, 2022).

High maintenance costs

Components like ceramic tops, thermostats, and heating elements may need replacement over time (Engineering Toolbox, 2016).

Short lifespan of low-grade models

Stoves manufactured with substandard materials often wear out faster, especially in harsh cooking environments (Technical Standards Council, 2019).

2.3 Design Characteristics of an Electric Stove

The common use of basic electric stoves in homes and institutions has highlighted some serious issues regarding safety, energy efficiency, and affordability, particularly in developing areas where imported appliances can be pricey and often lack durability.

This project aims to design and create a more affordable, sturdy, and locally sourced electric hot plate, providing a sustainable alternative to imported or commercially available options.

While earlier research has looked into automatic shut-off systems to prevent overheating and fire hazards, this project puts a spotlight on material innovation and efficient fabrication. The design utilizes locally sourced materials like recycled steel, Plaster of Paris (POP) and ceramic insulation, which helps to significantly lower production costs while still ensuring great thermal performance. The heating element is made from nichrome wire, coiled and embedded into a heat-resistant base to guarantee quick and even heating.

To boost durability, the hot plate features a metal housing structure with a protective thermal coating, making it capable of enduring long-term use in tough environments. Plus, its design allows for easy disassembly and repair, tackling the common problem of non-serviceability found in imported stoves.

Beyond its cost-effective and rugged design, the stove includes a simple thermal control system that uses a thermostat and a thermally responsive relay switch. These components help prevent overheating, minimize energy waste, and protect the appliance from electrical issues—without adding much to the overall cost.

This fabrication aligns with the 9th Sustainable Development Goal (SDG)—Industry, Innovation, and Infrastructure by promoting local manufacturing, reducing reliance on imports, and fostering technological self-sufficiency. The final product is perfect for home use, student hostels, rural kitchens, and small-scale food vendors.

2.3.1. Design Characteristics

Heating Element Type

The type of heating element is a crucial design feature that determines how the stove generates heat. In this setup, a nichrome coil is utilized due to its high electrical resistance and ability to withstand heat. When electric current flows through the nichrome wire, it heats up and emits warmth for cooking. The coil is carefully wound and placed on a heat-resistant base, such as plaster of Paris. It effectively transfers heat either directly to pots or through a metal plate. Nichrome is known for its durability and efficiency, making it a great choice for affordable, locally produced electric stoves.

Voltage and Electrical Configuration

The voltage and electrical setup are crucial for determining how much power your electric stove can use and how it's wired. Most electric stoves are built to operate on 220–240V AC, which is the norm in many places, including Nigeria. This voltage range provides enough power to heat the nichrome coil quickly, making cooking faster. Inside the stove, components like the thermostat and heating element are designed to safely handle this voltage. It’s important to have a properly fused power cord and connect it to a standard wall socket. The wiring needs to be able to carry high current without overheating. This setup ensures that the stove is safe, efficient, and ready for everyday use in your home.

Temperature Control System

For the temperature control system, we're adding a thermostat to keep the stove at just the right heat. This handy device automatically turns the heating element on and off, ensuring a consistent cooking temperature. By doing this, we not only prevent overheating but also save energy and lower the chances of burning food. Our design will have the thermostat cut off power to the nichrome coil once the desired temperature is reached, and it will turn it back on when things cool down.

The way the thermostat works is pretty neat, it relies on thermal expansion. Inside, there's a bimetallic strip that bends when it gets hot. When it bends to a certain point, it either opens or closes an electrical contact, which controls the flow of current. This makes the stove self-regulating, dependable, and much safer for anyone using it.

Material and Surface Design

For the material and surface design, locally sourced materials are used to keep costs down while ensuring durability. The stove's body crafted from mild steel, which is not only easy to work with but also strong and resistant to rust. To promote even heat distribution and make cleaning a breeze, the cooking surface will either be coated with heat-resistant paint or topped with a metal plate. Inside, Plaster of Paris (POP) is used as an insulating base for the nichrome coil, thanks to its heat resistance and budget-friendly price. These materials are readily available in local markets, which helps in maintaining a straightforward design. By choosing these materials, it makes the stove sturdy, efficient, and economical, while also ensuring that users can easily repair or replace parts without breaking the bank.

Number of Burners

The number of burners on a stove plays a crucial role in its cooking capacity and its ability to tackle multiple tasks simultaneously. In this particular design, we've opted for a single-burner setup to keep things budget-friendly, compact, and easy to produce locally. A single burner not only cuts down on power usage but is also perfect for small households, students, or even roadside vendors. It's designed to accommodate standard cooking pots and pans, and this approach also streamlines the wiring and heat control, making the stove both safer and more efficient.

Safety Features

Safety features are crucial for keeping users safe from electric shocks, burns, and fire hazards. This stove design includes several safety measures to ensure it operates reliably. For instance, a thermostat helps prevent overheating by cutting off the power once the desired temperature is reached. The stove's body is earthed to minimize the risk of electric shock. Additionally, heat-resistant materials like Plaster of Paris are used to insulate the heating element. All wiring is securely enclosed to avoid any accidental contact. Together, these features make the stove safe for everyday use, particularly in homes and student living spaces.

2.3.2 Design Characteristics of the Main Component

Heating Element (Nichrome Coil)

The nichrome coil is the heart of the electric stove, acting as the heating element thanks to its impressive electrical resistance, which lets it turn electricity into heat efficiently. With a high melting point, it can handle continuous use without losing its shape. This coil is not only thermally stable but also keeps its form even at high temperatures. Plus, its resistance to oxidation creates a protective layer that boosts its durability. The wire is coiled to maximize surface area, ensuring heat is spread evenly. It's mounted on an insulating base, Plaster of Paris (POP), to keep users safe. All in all, the nichrome coil is a reliable, long-lasting, and safe choice for heating.

Hot Plate Surface

The surface of the hot plate is made of ceramic glass, offering heat-resistance and allowing the user to see the red-hot nichrome coil while the hot plate is in use. Ceramic glass provides excellent thermal coupled with high temperature working limits, it allows the surface to provide performance without cracking or deforming.

The flat and smooth surface provides an even contact surface between cookware to produce uniform heating. Ceramic glass is also scratch resistant and easy to clean, making it the perfect surface material for everyday commercial use. The glowing coil under both surfaces provides a visual indication to warn the user that the stove is hot. Durable, aesthetically pleasing and adding to the overall safety and efficiency of the stove.

Insulating Base

The insulating base holds the heating element in place while preventing electrical contact with the stove body. In this application, ceramic was chosen because it has excellent electrical insulation and good heat resistance to accommodate the high temperature that occurs at the nichrome coil without causing the casing to melt or degrade.

Ceramic is also a poor thermal conductor, which helps keep the outer casing cool, while still providing a strong and stable surface to hold the coil in place. Also, ceramic is non-flammable as well as corrosion-resistant which adds to user safety and the durability of the stove. These aspects make ceramic the ideal material for an insulating base on a hot plate.

Power Cord and Plug

Electrical energy is supplied to the stove from the wall socket via the power cord and plug. To safely handle high current, thick, heat-resistant copper wires are used in its design. Rubber, which is used to make the outer insulation, is resistant to heat, abrasion, and electrical leakage. To ensure adequate grounding and lower the chance of electric shock, a three-pin plug is utilized.

To avoid loose connections, the cord is firmly fastened to the stove's internal wiring. For over-current protection, it might also have a circuit breaker or fuse. This guarantees the heating element receives power in a safe, dependable, and effective manner.

2.3.3. Materials used for the fabrication of electric stove components

The fabrication of the electric stove, we need materials that are available and locally accessible, but still has the required properties to ensure a good lifespan. These materials should be able to withstand high temperatures, and be resistant to corrosion and oxidation.

They must also be safe for household and domestic electrical use, to ensure that users are not endangered. The materials that can be used can be used for fabricating the electric stove components include the following;

Heating element

The heating element is the most important component of the cooking stove. For the heating element, the following can be used;

- Nichrome wire (nickel-chromium alloy): this is the most common material used for heating elements. They have properties like high resistivity, ductility, and corrosion resistance at elevated temperatures. They can withstand temperatures of about 1000 to 1100 deg C, which makes them suitable for medium to high temperature heating with a long life of service.
- Kanthal wire (iron-chromium-aluminum alloy): they are mostly used for industrial furnaces, tubular heating elements and electric ovens, but they can also be used in electric stoves. They have high operating temperature of about 1300 to 1400 deg C, higher than Ni-Cr alloy, and they feature good resistance to oxidation and sulphur attack. They also have a longer lifespan. They are more suitable for very high temperatures or long duty cycles, but they are harder to source for locally.
- Tungsten: tungsten has a very high melting point, and therefore can operate at very high temperatures (up to 2500 deg C), therefore, they are used for advanced material processing and high temperature heat treatment. they also have high thermal and electrical conductivity and chemical stability in oxygen free environments. Therefore, they are used in vacuum furnaces. They are brittle and easily oxidize if unprotected.

Insulation materials

Insulation materials act as coil support which the heating element wire passes through. They help to prevent transfer of heat to the external frame of the electric stove, and to avoid electric shock. Insulation materials that can be used in an electric stove include;

- Ceramics: Materials like porcelain and alumina are electrical insulators, chemically inert, have low heat conductivity, do not melt, can withstand temperatures of 1000^{O}C.

- Mica sheets: Mica sheets have high dielectric strength, high thermal resistance, are flexible and thin and can withstand temperatures of up to 500^{O}C.
- Refractory cement/clay: Refractory cement can be easily molded, withstand temperatures of up to 1000^{O}C, good electrical insulators, affordable and sourced locally.
- Glass wool/mineral wool: Glass wool can be used for thermal insulation, are lightweight, energy efficient, long lasting and can withstand up to 700^{O}C.

Stove Body or Frame

This provides a structural shell to hold the stove components and support pot or pan and encase the heating element. The frame can be made of following materials.

- Mild steel: they can often be used for the internal frame. Mild steel offers good mechanical strength and moderate corrosion resistance. They are easy to cut and weld, but they are prone to rust.
- Stainless steel: stainless steel is known for its high resistance to corrosion and rust, durability and good appearance. They have high mechanical strength and are good heat tolerant. They can be used for both the frame and exterior of electric stoves.
- Galvanized iron (GI sheet): they are rust resistant, and they are affordable and widely available.

Internal wiring material

Internal wiring in electric stoves transmit electric current from the power source to the heating coil. Due to the high temperature environment, heat resistant wire are used. Copper is a good electrical conductor but only high temperature alloy wires can be used. Insulators must be heat resistant. Indicator lights are used to indicate when the stove is on.

Handles and Protective Base

Heat insulators like Bakelite, hard plastic or wood are used for handles and surfaces for safety.

Hard rubber materials are often used as stand for electric stove to give clearance from surfaces to prevent surface burn.

Rotary switch or thermostat

Thermostat is connected between the power and the heating coil, in other to control the flow of current going to the heating element, thereby allowing user to regulate the cooking temperature. This helps to prevent overheating or burning.

2.4. Availability of materials used for electric stove components

Fabricating an electric stove in Nigeria is highly possible, because most of the essential materials required are available locally. Both structural and functional components can be sourced locally. The availability of the materials used, focusing on cost effectiveness and realistic alternatives for fabrication of the electric stove components are given below;

Mild steel (low carbon steel)

Mild steel is widely available, and commonly used for metal fabrication in Nigeria. It is affordable, relatively easy to cut and weld, and suitable for constructing the body and frame of electric stoves. They can be found in most major industrial markets in the country. While it is prone to rust, painting and powder coating can help mitigate this.

Galvanized iron (GI) sheet

Galvanized iron sheets are readily available across the country. They can be easily sourced even in semi-urban areas because of their wide application in the construction sector. They are commonly sold in building materials markets for roofing and duct work.

Nichrome wire

Nichrome wire which is the standard material for heating elements are not readily available in Nigeria. They are rarely found in local hardware stores but they may be purchase from abroad..

Ceramic insulators

Ceramic insulators can be sourced from electronic parts markets or ceramic artisans in some towns which have traditional pottery industries.

Refractory cement and fire clay

Refractory cement and fire clay are moderately available in Nigeria, they can be found in few markets in the country. They are usually gotten from industrial construction suppliers who serve the foundry, kiln and heat treatment industries. Some artisans produce their own refractory mixes using kaolin clay, sand, and crushed firebrick.

Bakelite and phenolic plastics

Bakelite which is commonly used for making stove handles, control knob, and switch housing, is moderately available and is usually sourced from electric parts markets in some parts of the country.

CHAPTER THREE

MATERIALS AND METHODS

This project work is an elaborate attempt to find a solution to the import of electric cooking stoves is thought could otherwise be locally manufactured here in Nigeria at an affordable cost and as such sold at an affordable price to the populace. In order to achieve this objective a well thought out step by step procedure was formulated and stated in Chapter One to help. The steps developed under the Section 1.6 Methodology is reproduced here to be followed as the methods in this phase of the project work. Below are the different steps.

1. Literature Review and Market Analysis:

- A review of existing literature on electric heating and cooking technologies, focusing on design principles, heating element materials (including tungsten and other resistance materials), and energy efficiency considerations.

- A market survey for domestic cooking appliances, including the types of electric stoves available (imported and any locally made), their features, and general price ranges.

- Investigation into the typical operating temperature ranges of commercially available electric cooking stoves through product specifications and potentially practical measurements of accessible units in the local market.

2. Design and Specification Development:

- Based on the literature review a detailed design of a locally producible electric heating and cooking stove will be developed.

• This will involve selecting suitable local materials for the heating unit or stove, determining the dimensions, power rating, control mechanisms, and incorporating safety features.

• The design will prioritize the use of materials with potential for local sourcing and ease of fabrication.

3. Local Material Sourcing and Supply Survey:

• Identification of potential raw materials (metals, insulation, wiring, etc.) required for the fabrication of the designed stove.

• A local material supply survey will be conducted to assess the local availability of these identified materials from suppliers, manufacturers, and distributors within Nigeria.

• This survey will gather information on material specifications, quantities available, potential costs, and lead times for procurement.

4. Prototype Fabrication:

• Procurement of the necessary materials based on the design specifications and the findings of the market survey.

• Fabrication of a single functional prototype of the designed electric heating and cooking stove. This will involve the physical construction and assembly of all components according to the developed design.

• Documentation of the fabrication process, including any modifications or challenges encountered.

5. Testing of the Prototype:

• Testing of the fabricated prototype will be conducted to evaluate its heating performance. This will involve measuring the time taken to reach target temperatures relevant for cooking and assessing the stability of the heat output.

6. Data Analysis and Reporting:

• Analysis of the data gathered from the literature review, market survey, material sourcing, and prototype testing.

• A preliminary assessment of the feasibility of local production based on the experiences and findings of the study and prototype fabrication.

3.1 Methods

Following the stated guidelines above the first phase of the project work was undertaken.

3.1.1 Literature Review

The Literature Search

The search shows that electric cooking stoves are as varied as there are needs and orientation. The design variations were based on size in terms of available space, amount of heating power needs, cost of the unit and the sophistication required. The following examples were found.

Figure 8 Type 1 – Coil Type Stove

Figure 9 Type 2 – Element in Ceramic – Glass Top Stove

Figure 10 Type 3 – Induction Cooktop Stove

Figure 11 Type 4 – Infrared Stove

Figure 12 Type 5 – Hot Plate Stove

Figure 13 Type 6 – Electric Pressure Cooker

Figure 14 Type 7 – Electric Griddle and Skillet

After an extensive analysis and review, which considered sophistication, complexity of components, design, easy of procurement and fabrication of components, availability of materials locally, availability of production skills, tools and equipment and finally cost, it was decided the Element in Ceramic – Glass Top Stove would be the most viable type of electric stove on which the proposed new stove should be modeled. It was found that in this stove, the most intricate component is the thermostat by which the stove is prevented from reaching temperatures above the desired limit. Of course, this component was intended for outright

purchase and use in the stove to be designed. The other component for outright purchase and use is the heating element. The particular type to give the highest value of heat per unit length of the heating element would be sought though cost consideration per unit value of heat generated would be put into consideration.

Markets – A run through the major electronics gadgets markets like Agbado Market along Apkakpava and New Benin Market along Mission / New Lagos Road, shows the same types seen in the Literature Review. Prices range from eight thousand naira for a single outlet to twenty-two thousand naira for double outlets. Many are used units probably discarded and scavenged and shipped here for sale after refurbishing.

Stove Temperature – Most of the electric stoves are either 1,200W or 2,200W as single unit or both specifications combined in a unit in two outlet units.

3.1.2 Design and Specification

A model design of an electric cooking stove based on element in ceramic Glass Top is to be designed and fabricated from locally sourced materials to prove that such a unit can be produced locally. A functional electric cooking stove, like those seen in the market survey would have the basic features of a standard stand-alone cooking unit. Among the basic features is the ability of the unit to support a standard cooking pot and also be able to hold all the components that makes a unit function as an electric stove. These components would include:

1. The Frame.
2. The Heat Generating Compartment.
3. The Support Ceramic for the heating element.
4. The Heating Element.
5. The Internal Wiring.
6. The Thermostat.
7. The External Wiring and Plug.

The design of these components would be taking and design one after the other.

The Frame

This is the structure that supports the whole unit. It provides the four supports that gives the necessary clearance from the surface over which the stove is placed. We can call these the legs. Ideally, people stand or sit by stoves to cook. Having a stove at a level of a few centimeters above the floor would mean that users would bend or stoop the to do cooking. This is not ideal but the height of this stove above the supporting surface should be in the range of 100 to 150 mm for balance that would prevent it from toppling over at the slightest tilt sideways but high enough to prevent it from excessively heating up the supporting surface. As such it is expected that stove would be placed on an elevated surface of not less than 0.75 m when in use.

The clearance from the supporting surface should therefore be just enough to prevent toppling but also provide the necessary ventilation to prevent the burning of the support surface. Given the fact that a square frame is usually the ideal, a height to frame dimension ratio of 1:3 is chosen for the frame.

Frame Dimension – The frame dimension cannot be arbitrarily chosen. It is going to be based on the maximum diameter of the cooking pot to be used on this stove. Since this is a domestic cooking stove, the normal set of domestic cooking pots is to be considered. These usually come in set of four or five plus one frying pan. The largest pot in the most common aluminum set of these pots has a diameter of 300 mm. The accompanying frying pan is of the same diameter. Normally stability is still achieved when the frame is 70 – 90% of the pot diameter. From the view point of material and as such cost consideration, it is decided that the frame square dimension should be 80% of the largest pot dimension. This choice would yield a frame square dimension of 240 mm which is approximately 10 inches since metal material market is still stuck in imperial measurements. Using the height to frame dimension ratio of 1:3 means the height of the stove would be 80 mm (approx. 3.5 in). The frame would be fabricated from a 37.5 mm (1.5 in) angle bar for the square top and the legs. The square top would be internally lined with an 18-gauge flat bar to create the top glass compartment where the glass can slide in and out. The function of the top glass is to prevent spilling water and

other cooking liquid from getting to the heating element. The top glass is a special glass material that can withstand temperatures higher than 3000^{O}C. It would partially rest on its support in the frame and the ceramic support for the heating element giving the edge and central support that subsequently support smaller pots that rests completely on the glass top reducing any bending stress on the top glass. Of course, pots wit diameter equal to or more than 240 mm would not put any pressure on the top glass as they rest completely on the frame edges.

With the understanding none of the food stuff humans normally cook is denser than water, the maximum weight that can be placed on the stove would be that of the largest pot which is circular with a 300 mm diameter and a depth of 200 mm filled with water the heaviest basic cooking liquid. The weight of that computed from ρV would be 18kg which can be easily supported by the frame.

Figure 15 The Fabricated Stove Frame

The Heat Generating Compartment

The heat-generating compartment is the section of the stove where electrical energy is converted into heat through the heating element. Its primary functions are to house the heating coil securely, isolate the coil from surrounding components, retain the generated heat long enough for effective cooking, and channel the heat upward with minimal lateral losses. Because this compartment forms the thermal core of the stove, its structural and thermal properties must be carefully considered to balance safety, efficiency, and durability. The compartment is designed as a recessed enclosure directly below the glass top and above the ceramic support. The size of the compartment cannot be arbitrary; it must be matched to the length and configuration of the heating element. A typical 1200–1500 W nichrome coil, when extended and shaped into a spiral, requires an internal clearance diameter of 160–200 mm to prevent turn-to-turn shorting and to allow natural convection airflow within the enclosure. Allowing an extra 20–30 mm as a safety margin ensures that the coil never touches the compartment walls even during thermal expansion. As such, the chosen internal diameter of approximately 200 mm was appropriate for this design. The vertical depth of the compartment is also critical. If too shallow, radiant heat will damage the glass top or create hot spots; if too deep, efficiency will be compromised.

A depth of 25–40 mm ensures a stable balance between radiant heat concentration and structural safety. In this design, a depth of around 30 mm was selected, matching standard commercial stove designs observed in the market survey. Material selection for the compartment must account for heat resistance, weldability, and thermal conductivity. Mild steel plate of 1–1.5 mm thickness was selected due to its combination of affordability, moderate thermal conduction, and compatibility with local fabrication processes. Although stainless steel performs better against corrosion and heat deformation, mild steel is more

realistic for local production and cost-sensitive applications. Any risk of corrosion can be mitigated through painting the exterior and leaving the interior unpainted to avoid combustion of coatings. Ventilation holes were incorporated into the lower part of the heat compartment to allow inflow of cooling air and exit of warm air by natural convection. This prevents heat buildup at the base of the stove and increases the lifespan of internal wiring and the thermostat. At the same time, the holes are carefully sized to prevent foreign objects or kitchen debris from entering the compartment. Overall, the heat-generating compartment is designed to safely contain the heating element, protect users from accidental contact, and maximize upward heat transfer toward the cooking vessel.

Figure 16 The Heat Generating Compartment

The Support Ceramic for the Heating Element

The support ceramic serves as both the mechanical foundation and the electrical insulation system for the heating element. Its function is to hold the nichrome coil in a fixed position, maintain correct spacing between the turns of the coil, and prevent electrical contact with the metallic frame, thereby eliminating the risk of electric shock or short circuits. Ceramics were selected due to their unique combination of high melting temperature, excellent dielectric strength, and low thermal conductivity. According to the material descriptions found in the literature, ceramic insulators such as porcelain and alumina withstand temperatures up to 1000°C without melting or deforming, making them ideal for the hot environment generated by the heating element. The geometry of the ceramic support is determined by the shape and

size of the heating element. A circular layout, matching the 200–240 mm diameter of the frame opening, ensures uniform support beneath the coil. The ceramic plate must also incorporate shallow grooves or raised ridges to hold the nichrome coil in place and prevent lateral movement during heating. Thermal expansion calculations show that nichrome wire expands by approximately 1–2% at operating temperature, so the ceramic layout must allow for slight movement without allowing the coil to touch metal components. The thickness of the ceramic support is equally important. A thickness of 8–12 mm is suitable for resisting thermal shock and mechanical stresses. Thinner plates may crack under heat, while thicker plates increase cost and add unnecessary mass. In this project, locally available ceramic insulators or castable refractory material (like fire-clay–based POP mixtures) were chosen, aligning with the project's emphasis on local sourcing. These materials provide adequate strength, insulation, and thermal stability while being affordable and easily replaceable. Thus, the ceramic support is a crucial safety and performance component, ensuring the heating element operates efficiently and remains electrically isolated within the stove assembly.

Figure 17 The Support Ceramic for the Heating Element

The Heating Element

The heating element is the core component responsible for converting electrical energy into heat. Nichrome (nickel-chromium alloy) was selected as the heating element material due to its high resistivity, oxidation resistance, and stability at temperatures up to 1100°C. These properties make it the most widely used heating-element material in domestic electric stoves. For a 1200–1500 W unit operating at 220–240 V, the required resistance of the coil is calculated using: $R = V^2/P$

For 1500 W at 240 V: $R = 38.4\Omega$

Based on the resistivity of nichrome wire (approximately $1.1\times10^{-6}\ \Omega\cdot m$) and the chosen wire gauge, the required length of wire is selected to produce this resistance. The wire is then coiled into a spiral shape to increase surface area, improve heat transfer, and enhance uniform heating. The heating element is mounted on the ceramic support and connected to the thermostat via high-temperature wiring. Care is taken to space the coils evenly to prevent shorting and ensure uniform radiant heat distribution across the cooking surface. During operation, the coil glows visibly red, allowing the user to perceive the heat level through the glass top. Because nichrome wire is not widely available locally and must often be sourced externally, the design aims to use the minimal effective length while maintaining adequate heating power.

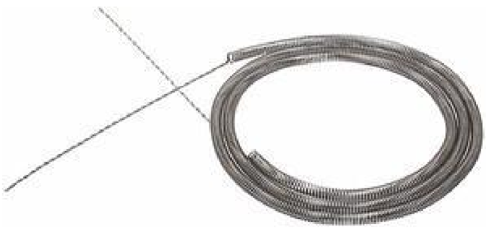

Figure 18 The Heating Element

The Internal Wiring

The internal wiring of the stove carries electrical current from the power input through the thermostat and finally to the heating element. Because this wiring passes through the heat-generating compartment, it must be heat-resistant, mechanically flexible, and well-insulated to avoid degradation or electrical hazards. High-temperature copper wire with heat-resistant insulation (typically silicone-rubber-coated or glass-fiber-braided) is used. Copper is preferred because it offers superior electrical conductivity and minimal resistive losses. However, only copper wires specifically rated for high-temperature applications should be used, as ordinary PVC-insulated wire can melt or ignite in the presence of the heating element. The file confirms that high-temperature alloy wires are the standard for stove wiring due to the hot environment. The wiring layout must minimize contact with heat-intensive regions. Routing is done along the cooler perimeter of the compartment and held in place using ceramic standoffs or metal clips fixed away from the heating element. Connections between wires, thermostat terminals, and the heating element must be mechanically secure and electrically sound. Crimped or solder-free high-temperature connectors are recommended, as ordinary solder can melt under high heat. Indicator lights and control switches, where applicable, are also connected through the internal wiring, ensuring that the user receives feedback on the stove's operational status.

Figure 19 Internal Wiring

The Thermostat

The thermostat is the unit that regulates the cooking temperature by cycling the heating element on and off. The function of the thermostat is to automatically interrupt the current once the heating element reaches a preset temperature, thereby enhancing safety and energy efficiency. Without the thermostat, the heating element would continue to heat up and ultimately get to a temperature where materials would begin to fail. The thermostat helps to keep this temperature in check so as to avoid overheating. A bimetallic thermostat is used and is connected between the heating element and the power source. The thermostat cut off current at a temperature range of 240°C-260°C, providing adequate heat for cooking and safe working temperature for the components. The thermostat is rated at 16A, suitable for full load condition of the stove.

Figure 20 The Thermostat

The External Wiring and Plug

The external wiring and plug serve as the interface between the stove and the household power source. The design must ensure both electrical safety and durability under repeated bending and handling.

A heat-resistant, thick-gauge copper power cord is used, capable of carrying 10–15 A without overheating. The outer insulation is made of rubber or similar abrasion-resistant material, which is resistant to heat, electrical leakage, and minor mechanical damage.

The document notes that rubber insulation is ideal because of its resistance to heat and abrasion in domestic environments. A three-pin grounded plug is essential to eliminate electric-shock risk by providing a safe return path for fault currents.

The grounding pin must connect directly to the stove's metallic frame. Strain-relief is built into the cord entry point to prevent internal wires from loosening or fraying. For additional safety, some designs include a fuse or protective circuit breaker embedded in the plug housing.

The plug, wiring, thermostat, and internal wiring must all be compatible with the 220–240 V AC domestic supply.

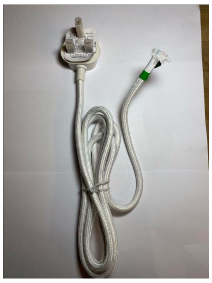

Figure 21 The Eternal Wiring and Plug

3.2 Materials

Having detailed the design specifications and components for our locally-producible electric cooking stove, the next crucial step is to consolidate the list of materials required for its fabrication. This section serves as a direct bridge between the theoretical design and the practical construction of the prototype, focusing on the selected local and readily available materials.

The design philosophy emphasizes affordability, durability, and local sourcing to make the final product a sustainable and economically viable alternative to imported units.

Consequentially, the materials selected reflect this commitment, leveraging local availability wherever possible.

Table 1 Component and Material Selection

COMPONENT	**SELECTED MATERIAL**	**SOURCING AND AVAILABILITY RATIONALE**
Frame and Body	Mild Steel Angle Bar and Flat Bar (18-guage)	Widely available in local industrial and metal markets across Nigeria. Selected for affordability, good mechanical strength and ease of fabrication.
Heating Element	Nichrome Wire (Nickel-Chromium Alloy)	The standard material for heating elements due to its high resistivity and thermal stability up to **1100°C**. Acknowledged as the one primary component that is not readily available locally and must be sourced externally or purchased as a ready-made.
Insulating Base/Coil Support	Refractory Cement/Fire-Clay-based Mixture	Chosen as a cost effective, locally sourced alternative to pure ceramic insulators. Can be molded and withstand temperatures up to **1000°C** while providing excellent insulation.
Cooking Surface (Top)	Special Heat-Resistant Glass (Ceramic Glass)	Required to contain spills, prevent direct contact with heating element, and withstand high temperature **(> 300°C)**. This specialized glass will be purchased ready-made and is a necessary imported component.

COMPONENT	SELECTED MATERIAL	SOURCING AND AVAILABILITY RATIONALE
Temperature Control	Bimetallic Thermostat (Rated at 16A)	Essential for regulating temperature between **240°C and 260°C** and preventing overheating. This will be purchased as a ready-made component from the market.
Internal Wiring	High-Temperature Copper Wire	Selected for superior electrical conductivity. The wire must have heat-resistant insulation (e.g., silicone-rubber) to safely handle the high temperatures within compartments.
External Wiring/Plug	Thick-Guage Copper Cord with Rubber Insulation and Three-Pin Plug	Ensures safe, grounded connection to the **220-240V AC** supply. Rubber insulation provides resistance to heat and abrasion.

The next phase which involved the meticulous search in local markets to procure the materials listed above. The strategy was twofold:

1. Direct Local Procurement.

2. Ready-made Component Acquisition.

The list of materials forms the foundation for the subsequent prototype fabrication stage, ensuring that the final product remains true to the project's goal of creating an affordable, durable, and locally-focused electric cooking stoves.

CHAPTER FOUR

RESULT

4.1. Outcome of the Different Stages

The methodology and steps detailed therein in Chapter Three were followed and executed accurately to achieve the outcome listed below.

4.1.1 The Frame.

The frame was designed based on an exhaustive consideration of all aspects of its functions. The final outcome is as shown below.

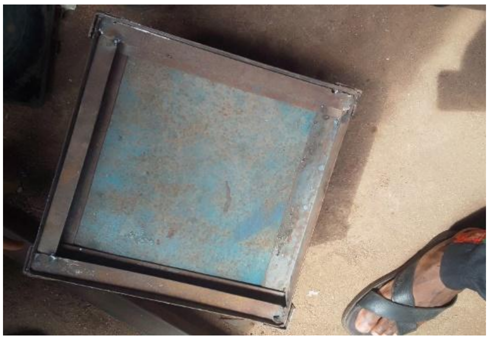

Figure 22 Completed Frame.

4.1.2 The Heat Generating Compartment

With the full consideration of all aspects of performance and the functions of this part of the stove, the Figure below shows the final outcome.

Figure 23 The Heat Generating Compartment

4.1.3 The Support Ceramic for the Heating Element.

The Support Ceramic for the heating element was designed to accommodate the full length of element required to generate the amount of heat the stove was designed for. Figure 00 shows the final unit.

Figure 24 Support Ceramic for the Heating Element.

4.1.4 The Heating Element

The resistance of the Heating Element per unit length available locally in the market was determined and given the total amount of heat the stove was meant to deliver, the total length required was determined to be 3.5 meters. This was then procured and wound round the grooves created on the support ceramic.

Figure 25 The Heating Element

4.1.5 The Internal Wiring

A heat resistance wires capable of withstanding temperatures of 1000^{O}C, normally used for furnaces, ovens and stoves like this was the choice for the internal wiring of the stove. This wire comes with a high heat resistance ceramic based flexible insulator that keeps the two lines of internal wiring from short circuiting. The required length was purchased and used for the internal wiring.

Figure 26 Heat Resistant Conductor for Internal Wiring

4.1.6 The Thermostat

All electric based stove does require the use of a thermostat to help regulate the temperature of the of the stove. This controls the upper and lower threshold of allowable temperature as designed for. The thermostat required here falls in the range of those normally used for domestic cooking electric stove of an upper limit of 260^{O}C and a lower limit of 200 ^{O}C.

Figure 27 The Thermostat

4.1.7 The External Wiring and Plug

A slot in the frame was provided for the electrical connection port for this stove. Connection pins and clips were provided using the same heat resistance wire and a 15 amp. plug.

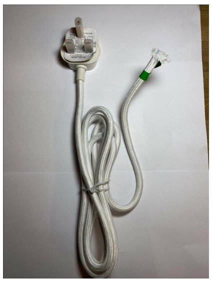

Figure 28 The External Wiring

4.2 Testing Outcome

After the successful design and fabrication of the electric cooking stove using locally sourced materials, functional testing was carried out to evaluate its performance in terms of voltage supply, resistance, and temperature output. The measured and observed parameters are summarized below:

Table 2 Test Outcome Records

Parameter	**Measured Value**	**Unit**
Supply Voltage	229	V
Resistance of Heating Element	34.4	Ω
Maximum Operating Temperature	260	°C
Frame Length	29.6	cm
Frame Width	28.4	cm
Frame Height	13.2	cm

Parameter	Measured Value	Unit
Heating Element Diameter	18.6	cm
Heating Element Depth	3.3	cm

These results confirm that the fabricated electric stove operates efficiently within the expected voltage range for domestic appliances in Nigeria (220–240 V AC). The resistance of 34.4 Ω ensures a moderate current draw, while the maximum surface temperature of 260°C demonstrates adequate heating capacity for domestic cooking tasks such as boiling, frying, and warming food.

4.2.1 Performance Analysis

Electrical Performance

Using the measured parameters, the current and power ratings were calculated using Ohm's law:

$I = V/R = 229/34.4 = 6.65A$

$P = VI = 229 \times 6.65 = 1{,}422.85$

i.e. $W = 1.4$ kW(approximately)

This indicates that the stove operates at approximately **1.4 kW**, which is typical for single-burner domestic electric hotplates. The current draw (6.65 A) is within the safe operating limit for a 13A fused plug, confirming that the electrical design is safe for household sockets.

Thermal Performance

The stove reached a **maximum temperature of 260°C**, which is suitable for most domestic cooking operations. Heating to this level demonstrates that the **nichrome wire** effectively converts electrical energy into heat through resistive heating. The combination of **ceramic glass and plaster of Paris (POP) insulation** helped retain heat at the top surface while keeping the base cool, indicating good thermal management. The temperature rise was stable and consistent, showing that the **thermostat control system** regulated power efficiently to prevent overheating. During continuous operation, the stove maintained a steady temperature range without noticeable electrical fluctuations, showing that it is compatible with Nigeria's standard mains power.

4.3. Structural and Material Evaluation

The stove's **frame and casing** were fabricated from **mild steel**, which provided strong mechanical support and durability. The frame dimensions (29.6 × 28.4 × 13.2 cm) gave the unit a compact yet stable form suitable for table-top use. The welded construction ensured rigidity and minimized vibration, while the **heat-resistant enamel finish** protected against corrosion.

The **ceramic glass top** provided excellent heat transfer from the nichrome coil to the cooking pot and maintained structural integrity at high temperatures. It also offered a clean, modern appearance and easy maintenance. The **POP insulation base** and **polystyrene spacers** effectively prevented excessive heat transfer to the outer casing.

Overall, the locally sourced materials performed well during testing, confirming that durable and functional electric stoves can be fabricated with affordable, indigenous materials.

4.4. Functional and Safety Assessment

1. **Temperature Control:** The integrated thermostat effectively regulated the heating cycle by switching off the circuit when the coil temperature approached 260°C, preventing overheating and energy waste.

2. **Electrical Safety:** The use of a **grounded three-pin plug** and **silicone-insulated copper wires** prevented leakage currents and minimized electrical hazards. No short-circuiting or wire overheating was observed during operation.

3. **Thermal Safety:** The external casing temperature remained moderate due to the internal ceramic insulation, making the stove safe to touch around its body. The ceramic glass top glowed visibly when hot, serving as a safety warning for users.

4. **Operational Stability:** The welded legs elevated the stove, allowing airflow beneath and reducing the risk of heat buildup under the unit. The stove maintains balance and stability even under the weight of heavy cooking pots.

4.5 Discussion

The fabricated electric cooking stove demonstrated **functional efficiency comparable to imported hotplates**, but at a significantly reduced cost due to the use of **locally sourced materials** such as mild steel, porcelain and ceramic glass. The achieved maximum temperature of 260°C places it well within the operational range of domestic electric cookers, which typically range between 200°C and 300°C.

The electrical and thermal results show that **locally fabricated heating devices** can achieve reliable performance without compromising safety or durability. Minor temperature fluctuations observed during testing were attributed to supply voltage variations, a common issue in Nigerian power systems, rather than faults in the design.

Additionally, the simplicity of the construction—relying primarily on welding and minimal fasteners—ensures rigidity, reduces manufacturing costs, and simplifies assembly. The successful performance of this prototype demonstrates the **technical feasibility and economic viability** of local production of electric heating appliances in Nigeria.

4.6. Summary of Findings

1. The stove achieved a **maximum temperature of 260°C**, suitable for most household cooking needs.

2. The measured **power output of 1.4 kW** aligns with standard domestic energy consumption levels.

3. **Material sourcing** from local markets proved feasible and cost-effective.

4. The design is **safe, compact, and durable**, with stable heating and effective temperature regulation.

5. The fabrication process supports **Sustainable Development Goal 9 (Industry, Innovation, and Infrastructure)** by promoting indigenous manufacturing and reducing import dependence.

CHAPTER FIVE

CONCLUSION AND RECOMMENDATIONS

5.1. Conclusion

The primary objective of this project was to design and fabricate an electric cooking stove that addresses the twin challenges of affordability and durability within the Nigerian domestic context. By successfully constructing a functional prototype using predominantly local sourced materials, this study has demonstrated that indigenous manufacturing of heating appliance is not only technically feasible, but also economically viable.

Technically, the fabricated stove performed impressively against standard benchmarks. The device achieved a maximum surface temperature of 260°C, a thermal output that is well within the required range for typical domestic cooking operations such as boiling and frying. With a calculated and tested power output of approximately 1.4 kW (specifically 1,422.85 W) and a current draw of 6.65 A, the stove operates efficiently within the safe limits of a standard 13 A household socket. This confirms that the electrical design, utilizing a nichrome heating element and a 229 V supply, is perfectly compatible with the Nigerian power grid.

Structurally, the use of mild steel for the frame and a ceramic glass top ensured the unit remained robust and aesthetically modern, while the integration of Plaster of Paris (POP) and ceramic insulation effectively managed thermal transfer. The insulation successfully kept the base relatively cool during operation, and the grounded three pin plug ensured electrical safety, preventing leakage currents or short circuit.

In essence, this project transcends mere fabrication; it validates the potential for import substitution. By leveraging local materials such as mild steel and refractory clay, the project aligns with Sustainable Development Goal 9 (Industry, Innovation, and Infrastructure), proving that reliance on expensive imported appliances can be significantly reduced through local engineering solutions.

5.2. Recommendations

While the prototype has proven to be functional, safe, and efficient, there are specific areas where future iterations could be optimized for higher performance and commercial scalability. Based on the observations made during testing and fabrication, the following recommendations are proposed:

1. Implementation of Advanced Control Systems: The current design utilizes a standard bimetallic thermostat for temperature regulation. To achieve greater precision and energy efficiency, future designs should investigate the integration of a Proportional-Integral-Derivative (PID) controller. This would allow for automatic, precise temperature regulation, reducing energy fluctuations during cooking cycles.

2. Optimization of Insulation Materials: Although the Plaster of Paris (POP) and ceramic insulation provided good thermal management, further research should be conducted into advanced local insulation materials, improving the insulation layer can further minimize heat loss to the casing, thereby increasing the overall energy efficiency of the stove.

3. Enhanced Safety Features and Stress Testing: To ensure the stove is ready for the mass market, the prototype should undergo rigorous, long-term operational testing to simulate years of daily use. Additionally, incorporation features such as automatic shut-off timers would further enhance user safety and prevent accidental overheating during prolonged unattended use.

4. Commercialization and Regulatory Certification: Moving from a prototype to a consumer product requires a detailed business plan. It is recommended that future work focuses on securing regulatory certification from relevant Nigerian standards bodies. This step is crucial for ensuring market acceptance and scaling up production for widespread domestic adoption.

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