

Translations:L'énergie dans l'habitat/69/en

To reduce energy consumption in cooking, two simple solutions can be put in place: pot skirts and Norwegian pots. A gas cooker loses a good portion of its energy in heating the air around the pot. A skirt will concentrate the heat of the fire on the spot that needs to be heated. The skirt also insulates the pot, which limits heat loss during and after cooking. This is the same principle with the Norwegian pot, which is used particularly for longer cooks. Once the food has reached the needed temperature, it can be taken off the heat and placed in a well-insulated enclosure. The heat will decrease very gently, possibly over hours, allowing cooking to continue without consuming additional energy. For these two solutions, tutorials will soon be available.