Global LEAP Awards

2020 Buyer's Guide for Electric Pressure Cookers

UKaid from the British people

MECS Modern Energy Cooking Services

The Global LEAP Awards Buyer's Guide

The Global LEAP Awards Buyer's Guide is a catalog of the world's best-in-class appliances for off- and weak-grid environments. The 2020 Global LEAP Awards Electric Pressure Cookers competition was implemented by CLASP in partnership with the Modern Energy Cooking Services (MECS) program, and funded by UK aid. This edition contains information about electric pressure cookers named Winners and Finalists based on laboratory testing in the 2020 Global LEAP Awards Electric Pressure Cooker Competition.

The Buyer's Guide serves as a procurement tool for distributed energy service companies and appliance distributors, and provides general market intelligence to other interested stakeholders. It includes rated product specifications, performance metrics based on laboratory testing, and sales contact information. The Global LEAP Awards identifies one Winner within each size category as the best overall product, with other high-quality products within the same category identified as Finalists. Overall, the Global LEAP Awards lists thirteen electric pressure cookers in the 2020 Buyer's Guide designed for use in households and micro-enterprises served by off-grid energy systems, unreliable grid connections, and renewable mini-grids.

The Global LEAP Awards

The Global LEAP Awards – an initiative of the Efficiency for Access Coalition – is an international competition that identifies and promotes the world's best, most energy-efficient off-and weak-grid appliances. High-quality, energy-efficient appliance products ensure that un- and under-electrified households and businesses can make the most out of their available energy supply. The Global LEAP Awards incentivize innovation and send clear and actionable market signals about appliance quality, energy efficiency, appropriateness of design, and functionality.

All Global LEAP Awards Winners and Finalists undergo testing in third-party laboratories and expert evaluation for their energy performance, quality, and reliability. The products recognized by the Global LEAP Awards offer a strong balance of price, energy efficiency, performance, and quality.

Contents

The Importance of Off-Grid Appliance Quality Assurance

Confidence in product quality is essential to the development of weak- and off-grid appliance markets. As these markets grow, the threat of low-quality, inefficient products eroding consumer confidence grows with it, as stories of experiences with inferior products can spread quickly.

For many bottom-of-the-pyramid consumers, purchasing appliances is a major decision and investment. Spending limited funds on a poor-quality product can also be devastating for the consumer and harm the reputation of weak- and off-grid products generally.

By prioritizing the quality of weak- and off-grid products, the Global LEAP Awards builds a competitive global market where high-performing products help consumers unlock the full range of benefits that stem from having access to modern energy services.

The 2020 Global LEAP Awards Electric Pressure Cooker Competition

Three billion people around the world depend on food cooked over open fires or inefficient stoves that generate dangerous levels of air pollution. Exposure to this household air pollution from burning wood, charcoal, coal and kerosene is a leading risk factor for diseases. Furthermore, emissions from household cooking are a significant source of ambient air pollution and a major contributor to climate change.

Electric pressure cooking provides a wide range of benefits, from reducing carbon emissions and personal exposure to harmful pollutants, to lowering the burden of disease associated with household air pollution. Electric pressure cookers (EPCs), however, are one of the most challenging appliances to design and develop to be both energy efficient, cost-effective, and high functioning to meet individual needs and cooking preferences in weak- and off-grid environments.

The 2020 Global LEAP Awards was the first-ever competition for appropriately designed, highly energy efficient electric pressure cookers suitable for use in weak- and off-grid settings. Figure 1 shows some of the energy saving and safety mechanisms that make EPCs suitable for weak- and off-grid use.

This Buyer's Guide presents a selection of laboratory test results that will help weak- and off-grid market stakeholders better understand the drivers of EPC performance, as well as compare the performance of different EPCs across three size categories (Table 1). Winner and Finalist EPCs are grouped into three categories based on their capacity (i.e., volume of the internal cooking pot). *Note that only two DC units were nominated to the 2020 competition and neither qualified as Finalists – therefore there are no DC models in this Buyer's Guide.*

Table 1: EPC size categories

	Capacity		
	1 - 3L	4 - 6L	7 - 9L
AC	Small AC	Medium AC	Large AC

The Global LEAP Awards uses a combination of objective and subjective metrics to determine winners in every category. The relative balance of these metrics rewards products that address key technical challenges and end user needs. For EPCs, the evaluation criteria used to determine Winners in each category included:

- **Energy performance**, such as energy consumption and energy efficiency;
- **Service delivery**, which is a measure the product's ability to cook well, consistently, and timely;
- **Affordability**, a combination of up-front and operating costs to an end user;
- **Safety** of operating the product;
- **Quality** of the product's design and construction;
- **Suitability** for use in weak- and off-grid settings.

The 2020 Awards also included two innovation prizes in addition to the three category Winners. The prizes were awarded to two products based on their design and performance in critical areas that represent risks to market adoption: affordability and energy performance.

- The **Affordability Prize** was awarded to the product that provided the best overall value to end users based on the unit price, estimated operating costs, overall performance, and cooking capacity. The BURN MY-8001 model from BURN Manufacturing Co. won this prize.
- The **Energy Performance Prize** was awarded to the product that provided the best energy performance, which reflects low total energy consumption and high energy efficiency. The Aufla 5L model from Atvantic Electronics Pvt Ltd. won this prize.

$50,000 cash prizes were awarded to each of the companies that nominated these two products.

The Global LEAP Awards Electric Pressure Cooker Testing Process

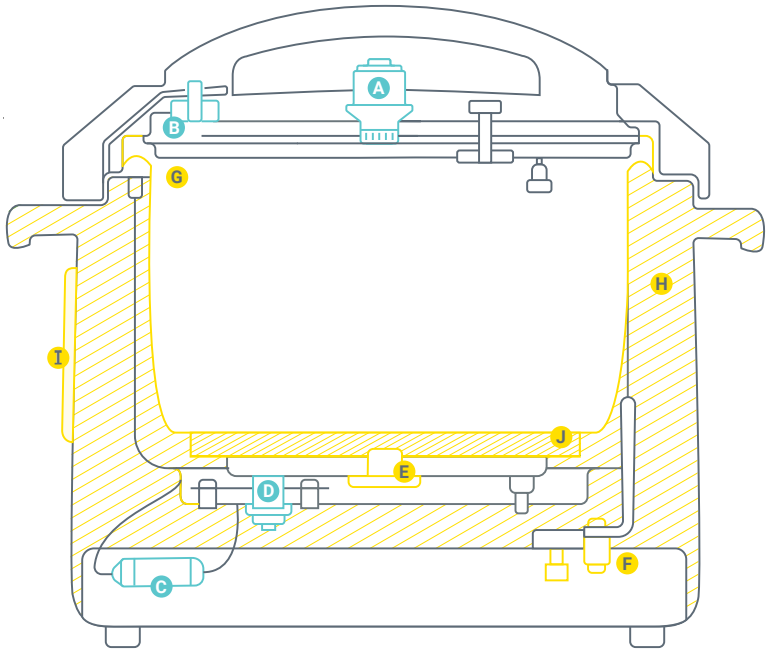
The goal of Global LEAP Awards testing is to enable objective assessment and comparison of critical product performance metrics. To the extent possible, all Global LEAP test methods reference existing industry standard test methods, with minor modifications as necessary based on input from international experts. Details about the **Global LEAP Electric Pressure Cooker Test Method** are available online.

The Global LEAP Awards EPC testing process included 1) thorough visual screenings to evaluate product quality, workmanship, and some safety elements; 2) simulated cooking tests with water to measure energy performance and service delivery; and 3) stress tests to evaluate safety features and suitability for us in weak- and off-grid settings.

The safety testing included tests for control and safety devices (that prevent the product from over-pressurizing or opening while pressurized), general circuity and wiring durability, external temperature hazards, and stability (i.e. resistance to tipping). *Note that the Global LEAP Awards does not endorse or guarantee the safety of the products in this Buyer's Guide.*

All the test results in this Buyer's Guide were from tests performed in Fort Collins, Colorado in the United States at an altitude around 5,000 feet above sea level, which may impact the values. Therefore, these results may differ at sea level or other altitudes. In addition, the simulated cooking tests were performed with water filled to 50% of the cooking pot capacity. Actual performance and cooking quality may differ depending on the type and density of the food items (i.e. liquid or solid).

Figure 1: Electric Pressure Cooker Features



Safety Features

- **A Pressure Release Valve:** Automatically opens when pressure exceeds normal levels.
- **B Locking Pin:** Prevents lid from being opened when pressurized.
- **C Thermal Fuse:** Cuts power when temperature above expected.
- **D Secondary Pressure Relief Valve:** Automatically opens if pressure sensor & pressure release value both fail.

Energy Saving Mechanisms

- **E Temperature Sensor:** Cuts power when operating temperature is reached.
- **F Pressure Sensor:** Cuts power when operating pressure is reached.
- **G Pressurizing Seal:** Enables food to cook in half the time by raising the boiling point of water.
- **H Insulation:** Insulation around both pot and heating element to prevent heat escaping.
- **I Interface:** Control mechanism to allow user to automatically turn off EPC after cooking time has elapsed. Two types: analogue/dial and digital button
- **J Hot Plate:** Standard resistive heating element sized to perfectly fit the pot.

EXPLANATION OF INFORMATION INCLUDED FOR EACH PRODUCT

Capacity	Total volume of the cooking pot, declared by the nominating company.
Nominal voltage & frequency	Safe operating voltage range and frequency, declared by the nominating company.
Heating Phase	EPC performance during laboratory testing from the turning on pressure cooking mode until, through heating phase, until pressure cooking phase begins. Product was filled with water to 50% of pot capacity and set to high-pressure cooking mode.
Total energy consumption (Wh)	Energy consumed by the product during the heating phase.
Average power draw (W)	Average power drawn by the product during the heating phase.
Thermal efficiency (from 30-90°C)	Efficiency of converting electrical energy into heat, measured in the cooking water from 30-90°C during the heating phase.
Temperature: Max (°C)	Maximum temperature of the steam/water inside the pot during the heating phase.
Time to reach pressure cooking phase (min:sec)	Time required for the product to reach pressure cooking phase.
Pressure Cooking	EPC performance during a 30-minute laboratory test, measured once the device was pressurized. Product was filled with water to 50% of pot capacity and set to high-pressure cooking mode.
Total energy consumption (for 30 min, Wh)	Energy consumed by the product during the pressure cooking phase.
Average power draw (W)	Average power drawn by the product during the pressure cooking phase.
Temperature: Max, Min, Ave (°C)	Maximum, minimum, and average temperature of the steam/water inside the cooking pot during the pressure cooking phase.
Pressure: Max, Min, Ave (kPa)	Maximum, minimum, and average pressure inside the cooking pot during the pressure cooking phase.
Sauté Cooking	EPC performance during a 30-minute laboratory test. Product was filled with vegetable oil to depth of 2 cm and set to sauté mode (or high-pressure cooking mode if no sauté mode) with the lid off.
Calculated total energy consumption (for 30 min, Wh)	Energy consumed by the product during the sauté cooking phase as calculated by the average power draw during the 30-minute test.
Avereage power draw (W)	Average power drawn by the product during the sauté cooking phase.
Temperature: Max, Min, Ave (°C)	Maximum, minimum, and average temperature of the oil inside the cooking pot during the sauté cooking phase.
Temperature stability (% time in ideal range)	Percentage of time that the oil temperature was between 140-180°C (ideal sauté cooking temperature boundaries).
Time to reach sauté temperature (min:sec)	Time required for the oil to reach steady-state sauté cooking phase (note: not all products reached 140°C minimum effective temperature required for sauté cooking).
Affordability	
Unit price (index $ - $$$$)*	An product price index relative to other products in the same category. The index is expressed in $ to $$$$, where $ means the product's unit price is in the least expensive tier, and $$$$ the most expensive tier.
Estimated annual operating cost (at USD$0.20/kWh)	Estimated end user costs to cook 365 meals, based on energy consumed for heating, 30-min pressure cooking, and 30-min sauté cooking per meal, at an estimated energy tariff of USD$0.20/kWh.

Relevant test method factors that impact results:

- Testing was performed according to the Global LEAP EPC Test Method
- All tests were performed in Fort Collins, CO in 2020 at an altitude around 5,000 feet above sea level
- Simulated pressure cooking tests were performed with water filled to 50% of the cooking pot capacity
- Simulated sauté cooking tests were performed with vegetable oil to depth of 2 cm and set to sauté mode (or high-pressure cooking mode if no sauté mode) with the lid off
- The heating and pressure cooking phase tests were performed using the “high pressure” cooking mode for each product

* The price index represents the product’s FOB price relative to the category’s average FOB price:

- $$$$: >30% more expensive than average
- $$$: <30% more expensive than average
- $$: <30% less expensive than average
- $: >30% less expensive than average

Solageo SOL-EPC-25L

Small AC Power

WINNER

SPECIFICATIONS

Capacity (L)	2.5
Nominal Voltage & Frequency (V / Hz)	220-240 Vac; 50 / 60 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	172.7
	Average Power Draw (W)	602.4
	Thermal Efficiency (from 30-90°C)	74.7%
	Temperature: Max (°C)	111.3
	Time to Reach Pressure Cooking Phase (min:sec)	18:37
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	25.0
	Average Power Draw (W)	50.0
	Temperature: Max / Min / Ave (°C)	111.3 / 103.4 / 106.9
	Pressure: Max / Min / Ave (kPa)	64 / 29.1 / 43.6
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	138.9
	Average Power Draw (W)	277.8
	Temperature: Max / Min / Ave (°C)	199.3 / 164.6 / 183.1
	Temperature Stability (% time in ideal range)	37
	Time to Reach Sauté Temperature (min:sec)	07:52
Affordability	Unit Price ($-$$$$)	$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$24.57

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Instant Pot DUO MINI

Small AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	2.8
Nominal Voltage & Frequency (V / Hz)	120 Vac / 60 Hz*

*220-240V / 50Hz also available

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	214.4
	Average Power Draw (W)	675.7
	Thermal Efficiency (from 30-90°C)	70.9%
	Temperature: Max (°C)	114.1
	Time to Reach Pressure Cooking Phase (min:sec)	21:41
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	18.9
	Average Power Draw (W)	37.7
	Temperature: Max / Min / Ave (°C)	114.1 / 105.9 / 109.3
	Pressure: Max / Min / Ave (kPa)	78.1 / 39.3 / 54.1
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	135.9
	Average Power Draw (W)	271.8
	Temperature: Max / Min / Ave (°C)	171.3 / 150.4 / 166.6
	Temperature Stability (% time in ideal range)	100
	Time to Reach Sauté Temperature (min:sec)	09:24
Affordability	Unit Price ($-$$$$)	$$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$26.95

Instant Pot

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Supor 30YC26

Small AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	3
Nominal Voltage & Frequency (V / Hz)	220 Vac / 60 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	233.5
	Average Power Draw (W)	708.0
	Thermal Efficiency (from 30-90°C)	74.3%
	Temperature: Max (°C)	116.7
	Time to Reach Pressure Cooking Phase (min:sec)	23:47
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	21.9
	Average Power Draw (W)	43.9
	Temperature: Max / Min / Ave (°C)	116.7 / 108.8 / 111.3
	Pressure: Max / Min / Ave (kPa)	92.5 / 52.2 / 64.1
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	147.8
	Average Power Draw (W)	295.5
	Temperature: Max / Min / Ave (°C)	179.5 / 147.4 / 172.4
	Temperature Stability (% time in ideal range)	100
	Time to Reach Sauté Temperature (min:sec)	07:50
Affordability	Unit Price ($-$$$$)	$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$29.44

SUPOR

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SESCOM MY-CJ6001W

Medium AC Power

WINNER

SPECIFICATIONS

Capacity (L)	6
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	400.9
	Average Power Draw (W)	984.4
	Thermal Efficiency (from 30-90°C)	80.5%
	Temperature: Max (°C)	112.4
	Time to Reach Pressure Cooking Phase (min:sec)	26:22
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	27.4
	Average Power Draw (W)	54.7
	Temperature: Max / Min / Ave (°C)	112.4 / 104.7 / 107.8
	Pressure: Max / Min / Ave (kPa)	69.2 / 34 / 47.1
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	170.0
	Average Power Draw (W)	340.0
	Temperature: Max / Min / Ave (°C)	154 / 110.2 / 144.5
	Temperature Stability (% time in ideal range)	77
	Time to Reach Sauté Temperature (min:sec)	05:50
Affordability	Unit Price ($-$$$$)	$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$43.67

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Aufla ASC 4L

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	4
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	258.9
	Average Power Draw (W)	755.6
	Thermal Efficiency (from 30-90°C)	84.0%
	Temperature: Max (°C)	109.2
	Time to Reach Pressure Cooking Phase (min:sec)	21:36
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	28.2
	Average Power Draw (W)	56.4
	Temperature: Max / Min / Ave (°C)	109.2 / 105.2 / 106.7
	Pressure: Max / Min / Ave (kPa)	53.9 / 36.4 / 42.9
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	149.3
	Average Power Draw (W)	298.7
	Temperature: Max / Min / Ave (°C)	178.2 / 125.6 / 163.6
	Temperature Stability (% time in ideal range)	96
	Time to Reach Sauté Temperature (min:sec)	06:39
Affordability	Unit Price ($-$$$$)	$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$31.86

AUFLA®
Kitchen Simplified

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Aufla ASC 5L

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	5
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	324.1
	Average Power Draw (W)	903.8
	Thermal Efficiency (from 30-90°C)	86.6%
	Temperature: Max (°C)	111.2
	Time to Reach Pressure Cooking Phase (min:sec)	22:53
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	23.5
	Average Power Draw (W)	47.0
	Temperature: Max / Min / Ave (°C)	111.2 / 106.5 / 108.4
	Pressure: Max / Min / Ave (kPa)	63.9 / 42.2 / 50.6
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	183.8
	Average Power Draw (W)	367.5
	Temperature: Max / Min / Ave (°C)	186.4 / 146.2 / 177.5
	Temperature Stability (% time in ideal range)	54
	Time to Reach Sauté Temperature (min:sec)	06:54
Affordability	Unit Price ($-$$$$)	$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$38.79

AUFLA®
Kitchen Simplified

Energy Performance Prize Winner

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VON VSCP60MMX

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	6
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	407.8
	Average Power Draw (W)	983.1
	Thermal Efficiency (from 30-90°C)	78.9%
	Temperature: Max (°C)	113.4
	Time to Reach Pressure Cooking Phase (min:sec)	26:18
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	24.0
	Average Power Draw (W)	47.9
	Temperature: Max / Min / Ave (°C)	113.4 / 104.7 / 108.4
	Pressure: Max / Min / Ave (kPa)	75 / 34.5 / 50.6
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	199.3
	Average Power Draw (W)	398.5
	Temperature: Max / Min / Ave (°C)	168.8 / 146.4 / 163.6
	Temperature Stability (% time in ideal range)	100
	Time to Reach Sauté Temperature (min:sec)	08:30
Affordability	Unit Price ($-$$$$)	$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$46.07

Hotpoint APPLIANCES LTD

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NESELTEC S1578

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	6
Nominal Voltage & Frequency (V / Hz)	220 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	409.5
	Average Power Draw (W)	1014.8
	Thermal Efficiency (from 30-90°C)	78.2%
	Temperature: Max (°C)	113.5
	Time to Reach Pressure Cooking Phase (min:sec)	26:39
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	47.2
	Average Power Draw (W)	94.5
	Temperature: Max / Min / Ave (°C)	113.5 / 111.5 / 112.9
	Pressure: Max / Min / Ave (kPa)	74.7 / 64.7 / 71.6
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	189.6
	Average Power Draw (W)	379.3
	Temperature: Max / Min / Ave (°C)	157.1 / 138.6 / 148.8
	Temperature Stability (% time in ideal range)	93
	Time to Reach Sauté Temperature (min:sec)	06:42
Affordability	Unit Price ($-$$$$)	$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$47.19

www.neseltec.com

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Sayona SPC 100

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	6
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	396.5
	Average Power Draw (W)	1033.3
	Thermal Efficiency (from 30-90°C)	79.3%
	Temperature: Max (°C)	113.1
	Time to Reach Pressure Cooking Phase (min:sec)	24:07
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	46.4
	Average Power Draw (W)	92.9
	Temperature: Max / Min / Ave (°C)	113.1 / 107.9 / 110.8
	Pressure: Max / Min / Ave (kPa)	73.5 / 48.2 / 61.5
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	236.5
	Average Power Draw (W)	472.9
	Temperature: Max / Min / Ave (°C)	198.6 / 157.9 / 178.6
	Temperature Stability (% time in ideal range)	53
	Time to Reach Sauté Temperature (min:sec)	07:42
Affordability	Unit Price ($-$$$$)	$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$49.60

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Instant Pot DUO 60 V3

Medium AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	5.7
Nominal Voltage & Frequency (V / Hz)	120 Vac / 60 Hz*

*220-240V / 50Hz also available

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	389.9
	Average Power Draw (W)	969.2
	Thermal Efficiency (from 30-90°C)	80.8%
	Temperature: Max (°C)	109.1
	Time to Reach Pressure Cooking Phase (min:sec)	26:29
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	27.2
	Average Power Draw (W)	54.5
	Temperature: Max / Min / Ave (°C)	109.1 / 103.2 / 106
	Pressure: Max / Min / Ave (kPa)	53.5 / 28 / 39.4
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	176.5
	Average Power Draw (W)	353.1
	Temperature: Max / Min / Ave (°C)	168.8 / 140.9 / 163
	Temperature Stability (% time in ideal range)	100
	Time to Reach Sauté Temperature (min:sec)	08:27
Affordability	Unit Price ($-$$$$)	$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$43.34

Instant Pot

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Instant Pot DUO 80 V2

Large AC Power

WINNER

SPECIFICATIONS

Capacity (L)	7.6
Nominal Voltage & Frequency (V / Hz)	120 Vac / 60 Hz*

*220-240V / 50Hz also available

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	541.0
	Average Power Draw (W)	1161.1
	Thermal Efficiency (from 30-90°C)	82.1%
	Temperature: Max (°C)	115.7
	Time to Reach Pressure Cooking Phase (min:sec)	30:08
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	19.9
	Average Power Draw (W)	39.9
	Temperature: Max / Min / Ave (°C)	115.7 / 108.3 / 111.1
	Pressure: Max / Min / Ave (kPa)	86.7 / 49.4 / 62.6
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	207.2
	Average Power Draw (W)	414.4
	Temperature: Max / Min / Ave (°C)	170.1 / 137.8 / 163.8
	Temperature Stability (% time in ideal range)	99
	Time to Reach Sauté Temperature (min:sec)	08:55
Affordability	Unit Price ($-$$$$)	$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$56.07

Instant Pot

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Instant Pot DUO NOVA 100

Large AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	9.5
Nominal Voltage & Frequency (V / Hz)	120 Vac / 60 Hz*

*220-240V / 50Hz also available

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	655.2
	Average Power Draw (W)	1355.3
	Thermal Efficiency (from 30-90°C)	82.9%
	Temperature: Max (°C)	108.3
	Time to Reach Pressure Cooking Phase (min:sec)	29:28
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	50.7
	Average Power Draw (W)	101.3
	Temperature: Max / Min / Ave (°C)	108.3 / 105.5 / 106.6
	Pressure: Max / Min / Ave (kPa)	51 / 39 / 43.3
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	294.0
	Average Power Draw (W)	588.1
	Temperature: Max / Min / Ave (°C)	0 / 0 / 161
	Temperature Stability (% time in ideal range)	99
	Time to Reach Sauté Temperature (min:sec)	10:16
Affordability	Unit Price ($-$$$$)	$$$$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$72.99

Instant Pot

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BURN MY-8001

Large AC Power

FINALIST

SPECIFICATIONS

Capacity (L)	8
Nominal Voltage & Frequency (V / Hz)	230 Vac / 50 Hz

TEST RESULTS

Heating Phase	Total Energy Consumption (Wh)	567.9
	Average Power Draw (W)	1193.8
	Thermal Efficiency (from 30-90°C)	77.7%
	Temperature: Max (°C)	116.0
	Time to Reach Pressure Cooking Phase (min:sec)	30:24
Pressure Cooking	Total Energy Consumption (for 30 min; Wh)	35.9
	Average Power Draw (W)	71.8
	Temperature: Max / Min / Ave (°C)	116 / 109.1 / 111.6
	Pressure: Max / Min / Ave (kPa)	89 / 53.4 / 65.5
Sauté Cooking	Calculated Total Energy Consumption (for 20 min; Wh)	233.1
	Average Power Draw (W)	466.1
	Temperature: Max / Min / Ave (°C)	159.2 / 124.3 / 150.5
	Temperature Stability (% time in ideal range)	94
	Time to Reach Sauté Temperature (min:sec)	07:24
Affordability	Unit Price ($-$$$$)	$
	Estimated Annual Operating Cost (at USD$0.20/kWh)	$61.09

burn™ life · saving · stoves

Affordability Prize Winner

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UKaid
from the British people

MECS
Modern Energy
Cooking Services

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