



Butane-fuelled fish smoking oven

I. Background:

<p>1. Name of innovation Butane-fuelled fish smoking oven</p> <p>2. Country – Region Burkina Faso, Western Africa</p> <p>3. Organization Rural Microenterprise Support Project (PAMER)</p> <p>4. Who is the innovator? Bayon BADO (+226 7661 3153)</p>	<p>5. Actors involved - PAMER - Women with fish smoking microenterprises in the Centre-Est Region of Burkina Faso</p> <p>6. Implementation date July 2007</p> <p>7. Type of innovation Technological</p>
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II. Key Issues:

8. Summary

The butane-fuelled fish smoking oven is an improvement on the Chorkor type of twin-grated smoker. The differences are that the new type has metal cladding, is fuelled by butane gas and has three times the capacity. It is movable and can therefore be used either at the production unit or alongside the landing stage.

9. What issues does the innovation address?

This innovation has an environmental impact inasmuch as it allows wood to be replaced by butane gas, thus helping to safeguard plant and tree cover. It also produces better-quality dried fish, for it contains no smoke residue, which may contain pyrobenzene, a highly carcinogenic substance for human beings. It gives a yield three times greater (in terms of load capacity) than the twin-grated Chorkor oven that is currently used by women carrying on this activity.

10. Key success factors for replication:

- The relatively low cost of materials (CFAF 300,000)
- Local construction and the existence of raw materials for the smoking ovens
- The low operating cost as compared with the Chorkor oven
- The constantly growing number of women involved in fish smoking and the scarcity of fuelwood
- Government-subsidized gas

Main results

- Introduction of the equipment on a trial basis in a fish-smoking microenterprise
- Adaptation of the technology to the microenterprise
- Improvement in the physical, chemical and sensory quality of smoked fish
- Increase in the productivity and turnover of the microenterprise

11. Accessibility: (Poor, gender, youth, migrants...)

Women involved in smoking fish

13. Difficulties encountered

The difficulty with this technology is the use of butane gas, which is not always available in the areas of Burkina Faso where fish smoking is carried out.

14. Financial aspects

The butane-fuelled fish smoking oven costs CFAF 350,000.

12. Difficulties encountered:

13. Financial aspects:

III. Technical Summary:

The fish smoking oven is composed of a box with the following specifications:

- Two cylindrical burners at its base, 1 m long and 5 cm in diameter
- Three smoking trays, each with a surface area of 1.08 m², making a total smoking area of 3.26 m²



IV. Follow up:

15. Key contacts:

Information given in the previous sections

Name	Organization	Email
Abdoulaye KONATE Technical Expert	Rural Microenterprise Support Project (PAMER), Burkina Faso	akonate@hotmail.com

16. Useful web link:

17. Key documents: (Name of the document + Link or Contact or Co ordinates)