

- Less Firewood - Less Smoke - Cooks Quickly
- Safer For Children - More Space In The Kitchen
- Cleaner (less ash) - Two Cooking Fires

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What you need:

Bricks: 26 small bricks (unburnt or burnt) (make 30 bricks) ideal size 22.5cm x 11cm x 6.5cm

Equipment: 1 x 20 litre bucket, 1 x 5 litre cooking pot, 1 x hoe, 1 x trowel

Mud mortar mix: 7.5 litres clay soil, 7.5 litres sandy soil - mix with about 5 litres of water



1 Prepare mud mortar mix - Use 5 litre cooking pot to measure soil and water. When mixed, place in bucket



2 Prepare and level the floor where the Changu Changu Moto will be located



3 Place 9 bricks in position - Remove two bricks as shown and dig 2 holes half a brick deep (on concrete floors remove these bricks)



4 First Level
9 bricks - 2 bricks are half buried as shown (on concrete floors use 7 bricks - the floor will be the base of the fire)



5 Apply mud mortar mix between and on top of the bricks, then place bricks on the next level



6 bricks + 2 half bricks



7 Place bricks centrally over the fire holes, then position other bricks



8 Third Level
6 bricks + 3 half bricks + 2 quarter bricks (in front outside corners as shown)



9 Spread a thin mud mixture with your hands to all outside walls and top surface



10 Form 8 large mud pot rests by hand and fix onto the top of the cookstove slightly overlapping the fire hole as shown above



11 Finish off the pot rests and show the householder how to make and maintain them (make sure pot rests are level)



12 Place 2 bricks outside the fire holes - this keeps ash in the fire hole and sticks can rest on the brick. Leave the Changu Changu Moto to dry fully (2-3 days) before using



13 The Changu Changu Moto uses less firewood, cooks quickly and stays hot for longer - only use small pieces of wood



14 Maintenance
Regularly maintain the Changu Changu Moto Re-plaster mud onto the outer surface and re-maintain the pot rests every 2 - 4 weeks