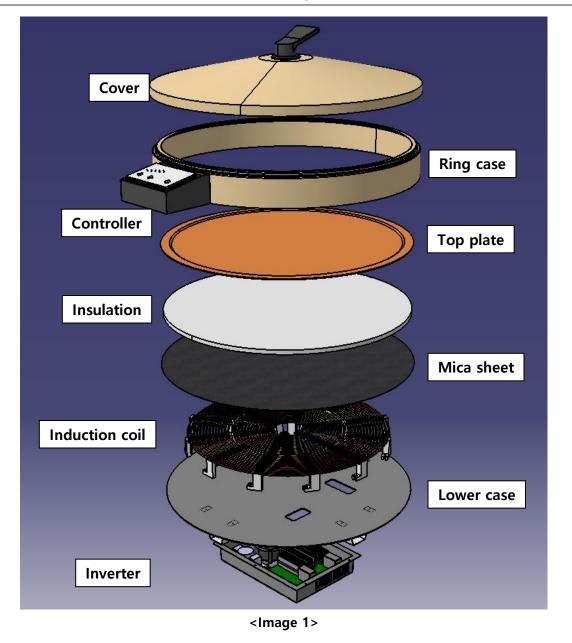


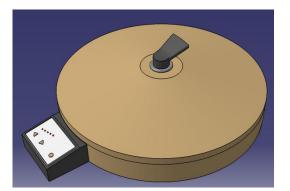


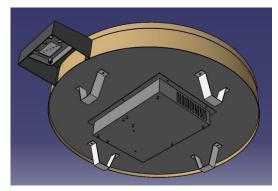
Development of IH Mitad Stove

1st Proto type

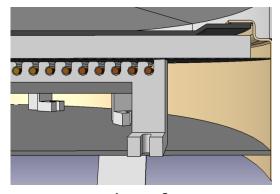
IH Mitad Stove(Proto Sample) Images







<lmage 2>



<lmage 3>





IH Mitad Stove Specifications (1st Proto type)

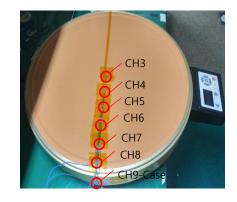
Description	Specification	Remarks	
1. Rating	220 [V], 50 / 60 [Hz]		
2. Input Power	2.0 [kW]		
3. Operating voltage	220 [V] ± 15 [%] : 187 ~ 253 [V]		
4. Cut off voltage	Low: 165 [V], High: 265 [V]	To protect IH inverter	
5. Heating elements	Induction heating(IH) heater - Operating frequency: 21~35 [kHz] - Power level 1: 1.2 [kW] 2: 1.4 3: 1.6 4: 1.8 5: 2.0	Instead of power Level, temperature level control is possible (ex). - Temp. level 1: 230 [°C] 2: 240 3: 250 4: 260 5: 270	
6. Controller	Micom , 3Keys & 5 Dot LEDs		
7. Fuse	250V/12A	On board (Soldering)	
8. Power cord	1.5 mm², 3Wires (Live, Neutral, PE Ground)		
9. Cook zone material	Ceramic coating on 2 ply clad metal - Top side: Aluminum (t: 1.5mm) - Bottom: Stainless steel (430 t: 0.5mm)	Put the iron in the clay plate, the plate is broken in dry or baking process.	
10. Body material	- Cover: Aluminum (t: 1.2) → STS 304 (t: 0.7) - Ring case: Aluminum (t: 1.2) → STS 304(t:0.7)	Aluminum has a good thermal conductivity, so with the hot surface, and there are many heat loss.	





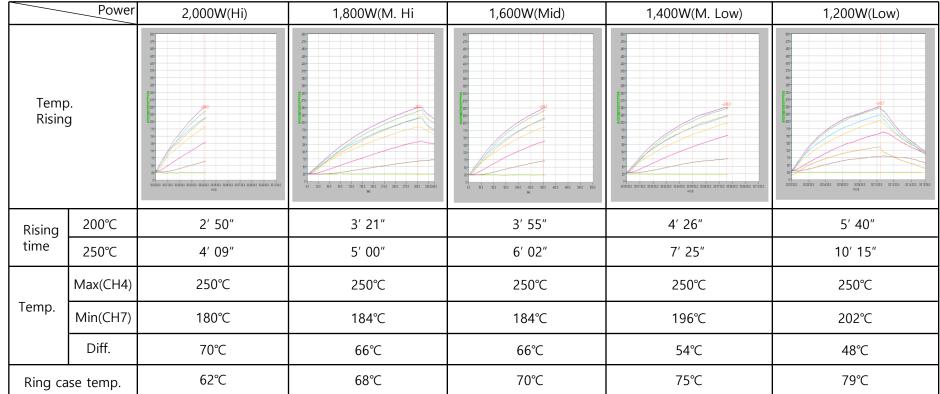
IH Mitad Stove Temp. Rising Test

1. Test position



Channel	Position	
CH3	Center	
CH4	54mm from center	
CH5	108	
CH6	162	
CH7	216	
CH8	270	
CH9	Ring case	

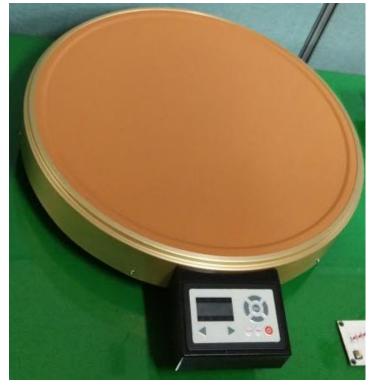
2. Test results



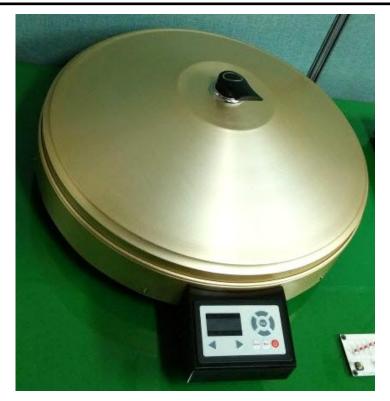




IH Mitad Stove(Proto Sample) Pictures













2nd Engineering Sample (E/S)

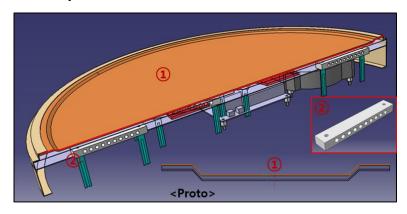
IH Mitad Stove(E/S) Manufacturing

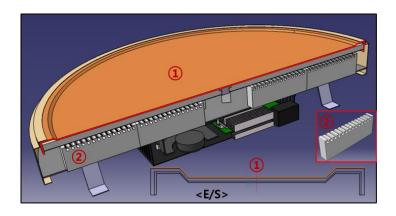
1. Schedule

- 1 sample of E/S, Assembly finished: 03/01/2017
- Measure temperature on baking plate(Temp. distribution): 17/01/2017
- Optimize coil distribution: 17/01/2017
- Development of control algorithm and adapt Firmware: 25/01/2017

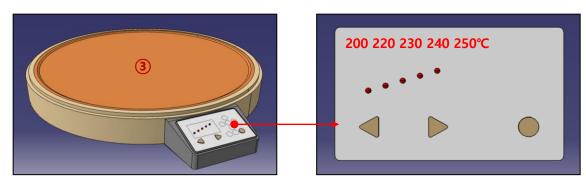
Final E/S: 25/01/2017

2. Proto → E/S, Improvement





- ① Change shape of Clad(Baking plate) (Prevent bending, Finished)
- ② Modify coil bracket (Increasing fixing hole, 10 → 14, Remove Bracket, Supporter)



③ Adapt temperature sensor for On/Off control → Maintain temperature of baking plate in certain range of temperature

(200, 220, 230, 240, 250°C) Need to verify way to fix temp. sensor to bottom of baking plate

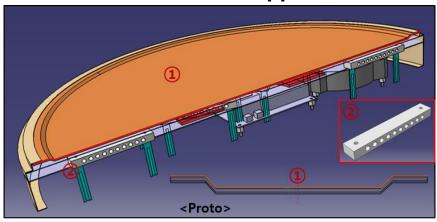


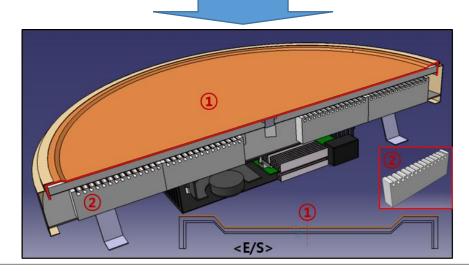


Proto → E/S Improvements

- **1** Change Outer Shape of Clad Top Plate (Prevent bending of Plate)
- ② Modification of the Coil Bracket (Increase the Number of Mounting Holes: 10 → 14,

Bracket Support Removed)





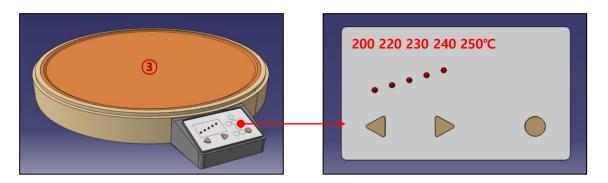




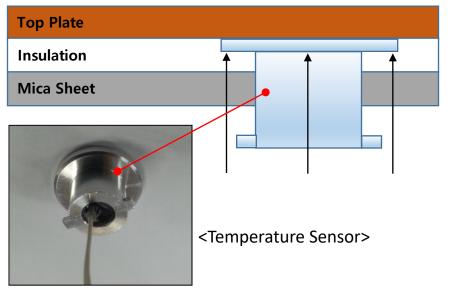
Proto → E/S Improvements

③ Apply temperature sensor for On/Off control →

Maintain temperature of top plate in certain range of temperature (200, 220, 230, 240, 250 ℃)



Temperature Sensor needs to be fixed to Top Plate.







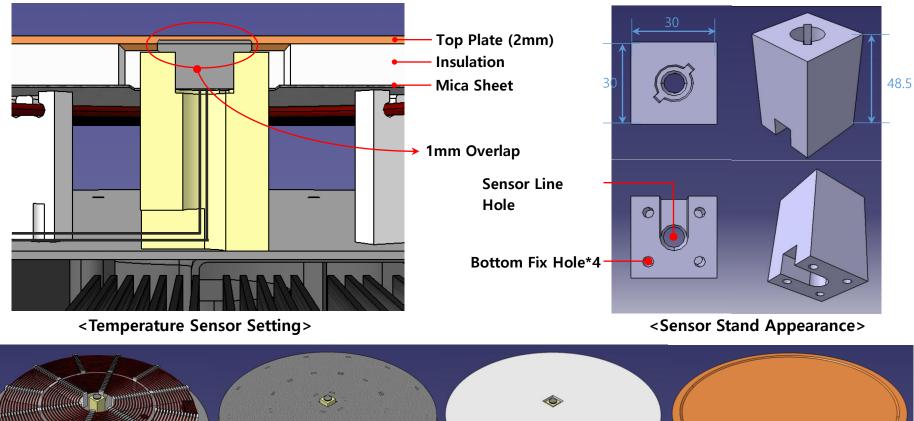
<Before Improvement : Asbestos Tape Finish After Insertion>

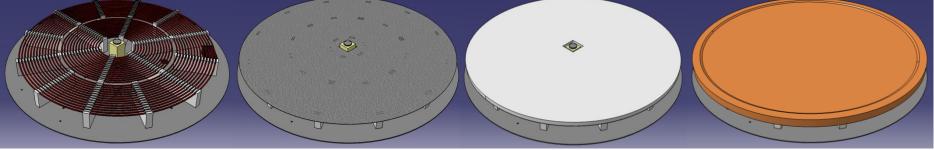




Proto → E/S Improvements

- **4** Fixing Temperature Sensor
 - Top Sensor Stand



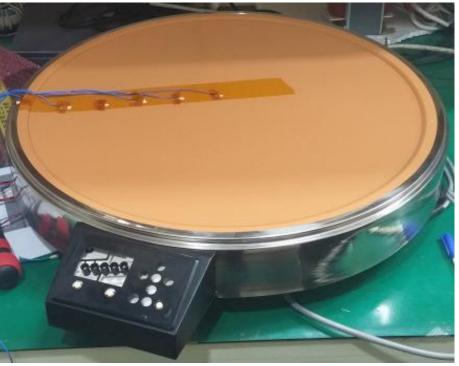






IH Mitad Stove(E/S) Pictures

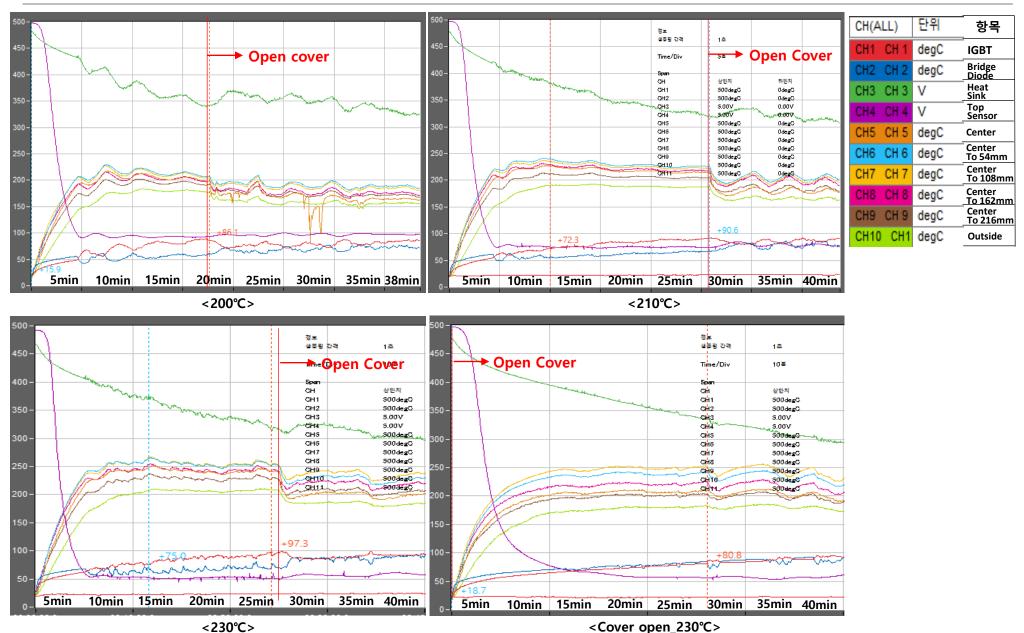








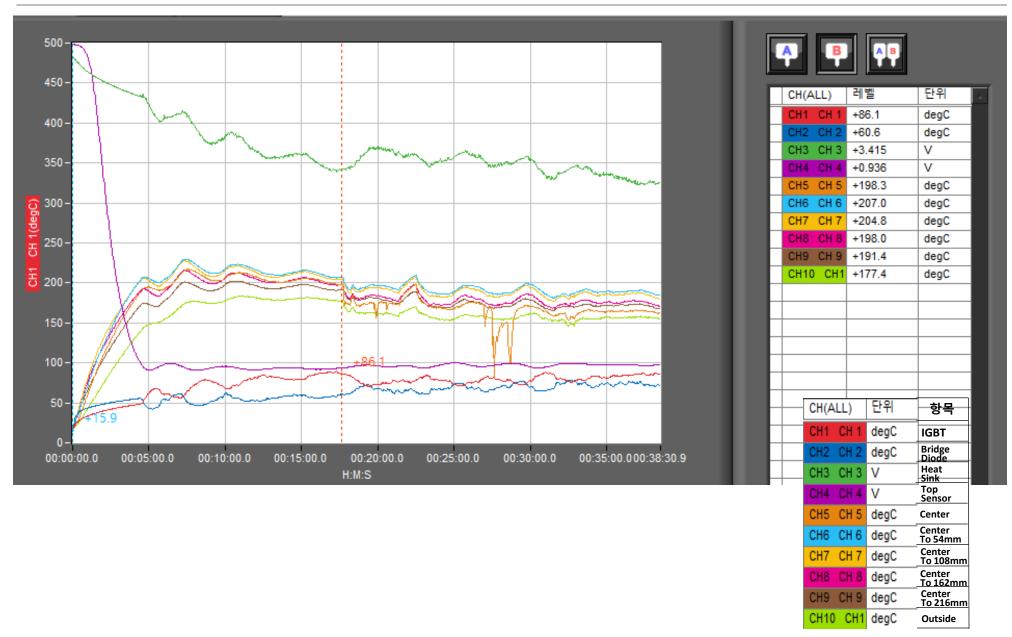
IH Mitad Stove(E/S) Temperature Test_1800W







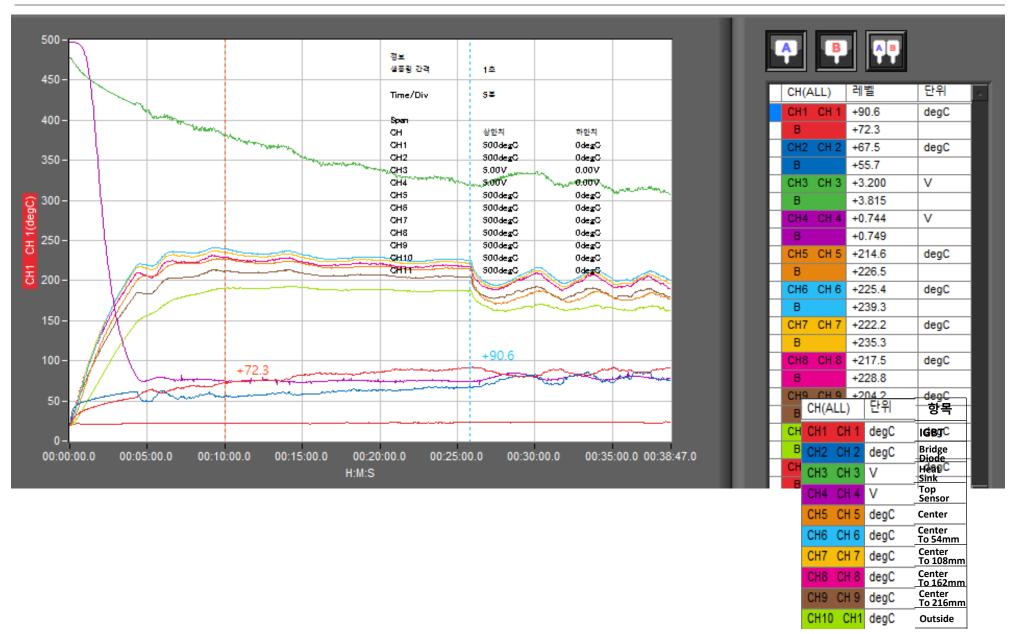
IH Mitad Stove(E/S) Temperature Test_1800W_200℃







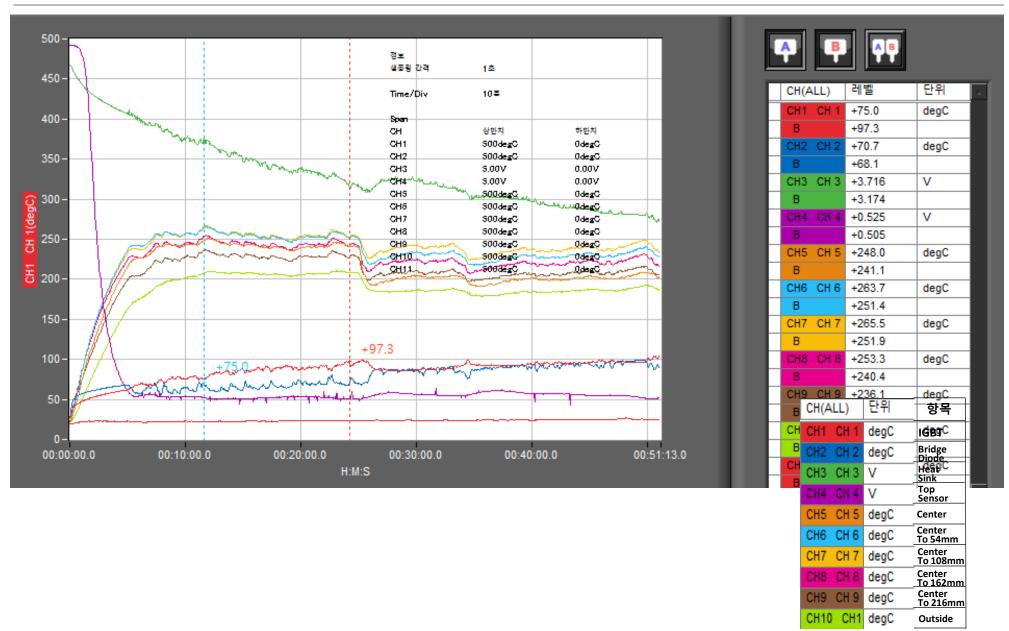
IH Mitad Stove(E/S) Temperature Test_1800W_210℃







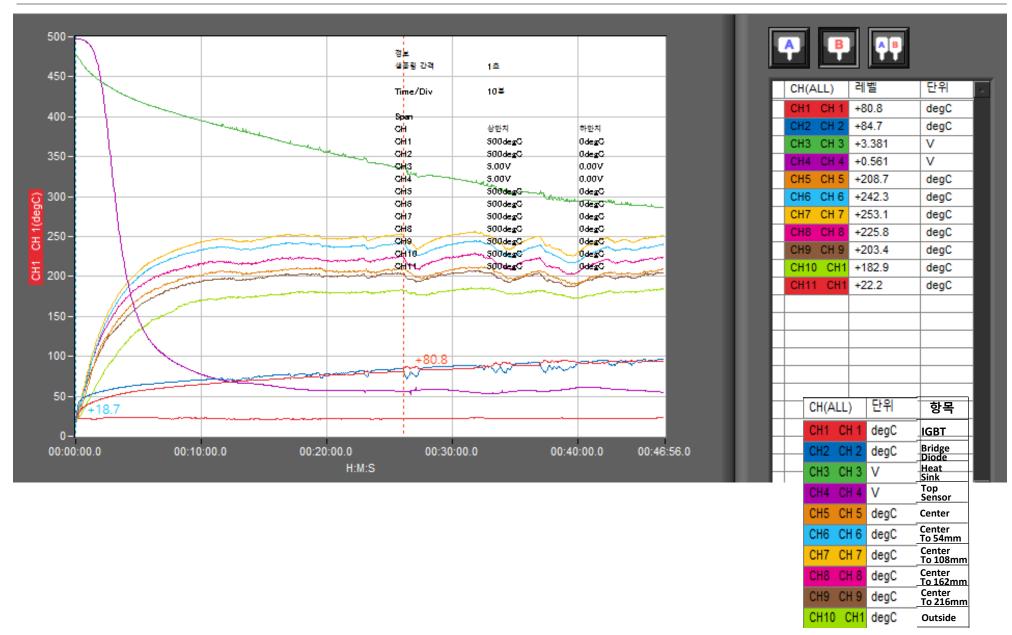
IH Mitad Stove(E/S) Temperature Test_1800W_230℃







IH Mitad Stove(E/S) Temperature Test_1800W_230°C_Cover open







Preparation for Injera Baking Test

Preparation for Injera Baking Test





<Teff Flour>





<Injera Batter Preparation>



