

Using Residual Heat Of A Ceramic Barbecue To Power A Product

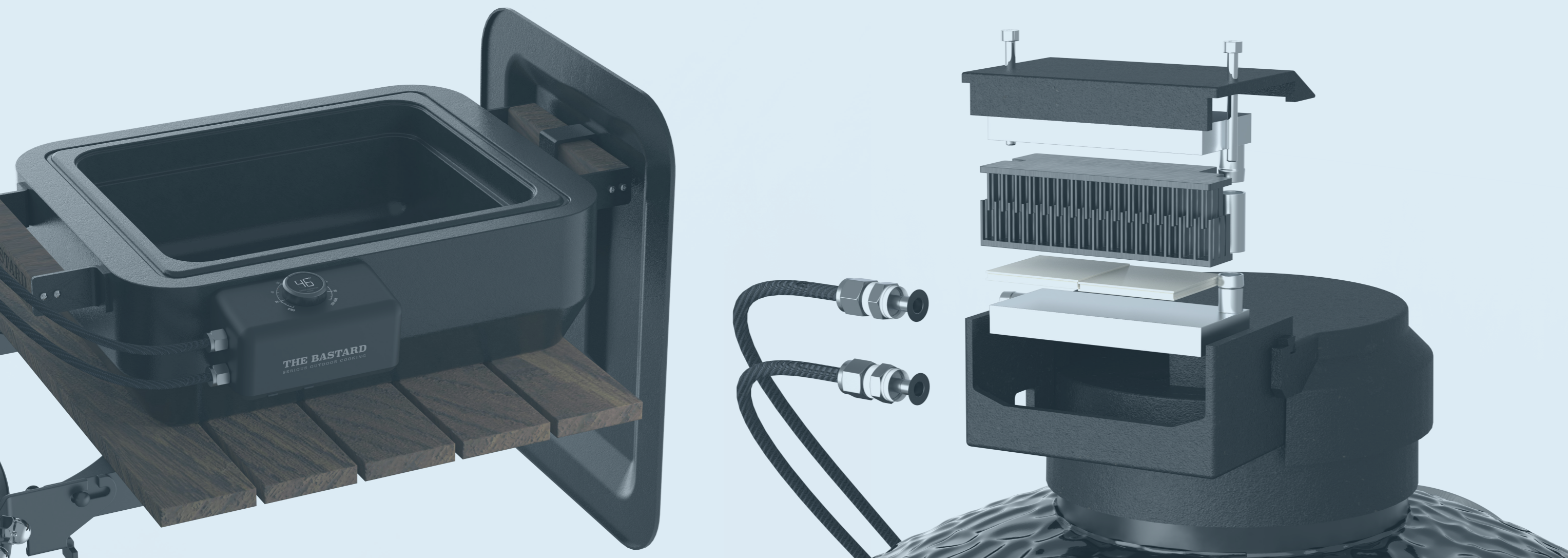
Graduation Report by Bart Leeuwenburg



Context

In a society where sustainability is becoming more and more relevant, coal-burning kamado barbecues are more popular than ever in the Netherlands. From an ignited barbecue a significant amount of energy is lost through heated air. This brings up an interesting design opportunity;

“Is it possible to design a product which proposes a more efficient use of the energy of a kamado barbecue?”



Result

The result of the project is a product that is able to keep food warm in a container at the right temperature after it has been grilled. The temperature of the container can be set to match the needs of the user. The energy that powers the product is completely recovered from the hot air that exits the kamado when it is ignited, both in the form of heat as in the form of electricity, which is produced by Peltier elements. Where kamado users were already putting an incredible amount of effort in their dishes, the product now enhances their dish until the last moment where it is presented to the table, while taking advantage of the normally wasted energy.



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