

Global LEAP Awards

Electric Pressure Cooker Usability Testing Buyer's Guide

As part of the 2020 Global LEAP Awards EPC Competition



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, actionable market signals about appliance quality, energy efficiency, appropriateness of design, and functionality.

The Global LEAP Awards Electric Pressure Cooker Competition

The 2020 Global LEAP Awards Electric Pressure Cooker (EPC) Competition recognized 13 high-quality, energy-efficient, and affordable electric pressure cookers that are appropriate for use in underserved markets, including weak-grid areas where grid connections are intermittent and of inconsistent quality, as well as areas where energy comes from off-grid systems, such as standalone DC solar home systems and renewable mini- or micro-grids.

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. For more information about laboratory test results of Global LEAP Awards Winners and Finalists, please see the [2020 Buyer's Guide for EPCs](#).

This Global LEAP Usability Buyer's Guide edition contains information about nine Winner and Finalist products that participated in 3-months of usability testing in Kenya as part of the 2020 Global LEAP Awards EPC Competition.

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Global LEAP Awards Usability Testing

EPC product design does not always reflect the needs of the everyday cooks using the appliances. This lack of consumer-focused design inhibits EPC uptake in potentially high impact, but currently underserved markets.

To address this challenge, the 2020 Global LEAP Awards Electric Pressure Cooker Competition included an innovative usability testing process. Usability testing complements the performance and safety laboratory testing process by deploying EPCs into the kitchens of Kenyan households, measuring appliance performance under real-life conditions, and inviting everyday cooks to provide feedback on their experience cooking with each product.

From January to March 2021, nine Global LEAP Awards Winner and Finalist EPCs from eight companies participated in the usability testing in Nairobi, Kenya. The results can be used to identify the best EPCs that meet the needs of everyday cooks in high impact markets.

A cash prize of \$100,000 will be awarded to EPCs based on the following categories:

- The **Best User Experience Prize** was awarded to two products that demonstrated the best balance of user experience and cooking quality. **Von VSCP60MMX** and **Instant Pot Duo 80** are co-winners of this prize.
- The **Best Value Prize** was awarded to the product that demonstrated the best balance of willingness-to-pay relative to product market price, user's assessment of product quality, and costs of ownership (including estimated retail price and operating cost). **BURN MY-8001** won this prize.

Global LEAP Awards EPC Usability Testing was implemented by CLASP in partnership with the Modern Energy Cooking Services (MECS) programme, and funded by UK aid.

Kenya's Emerging EPC Market

Kenya was selected as a typical emerging market for EPC sales. Kenyan cuisine is well-matched with EPCs as 'heavy foods' (e.g. beans), that typically require boiling for several hours, are frequently cooked at home. Electricity access in Kenya has expanded rapidly over the last 5 years, with three quarters of the population now connected, yet electricity is still rarely used for cooking. Meanwhile, the national electric utility, Kenya Power, is stimulating demand for surplus electricity, the majority of which is generated from renewable sources. Until recently, EPCs were difficult to obtain in Kenya. However, several energy service companies, appliance distributors and manufacturers are starting to explore this new opportunity, and EPC sales are starting to grow.

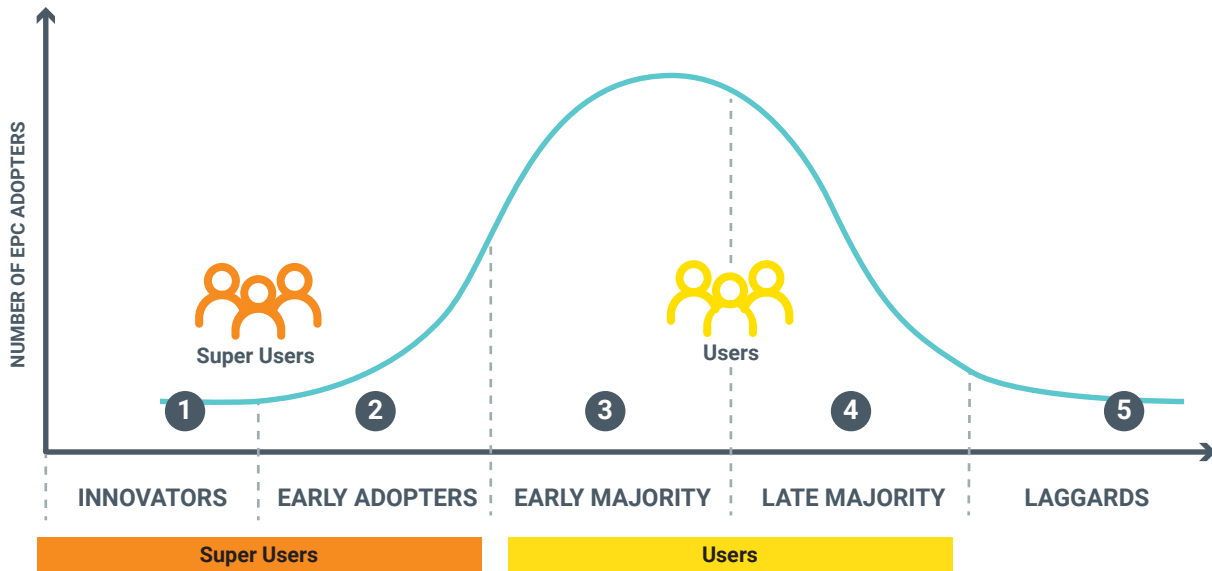
Participants in the Global LEAP Awards EPC Usability Testing

Testing was carried out by two groups of everyday cooks categorized as Super Users and Users.

- **Super Users** have at least one year's experience of cooking with EPCs - many have gained extensive experience promoting EPCs in Kenya. Due to their prior experience with EPCs, only Super Users conducted controlled cooking tests.
- **Users** are unfamiliar with EPCs and primarily cook with traditional fuels. Although they may have some experience cooking with electricity, they have not cooked with EPCs before.

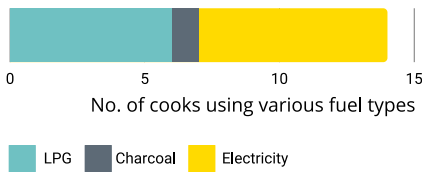
More information about the characteristics of Super User and User groups is provided in Graphic 1.

Graphic 1: EPC Usability Testing Super Users vs. Users

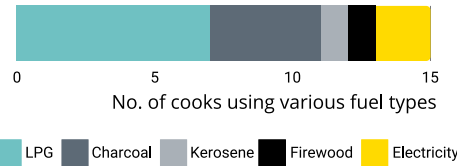


Typical Fuel Mix

Already cooking with electricity, but often stacking with LPG and occasionally charcoal.



Fuel stacking LPG, charcoal, kerosene, firewood and occasionally electricity.



Experience with e-Cooking

Average of 12 months+ of cooking experience with EPCs
 >12 months: 86% 12 months: 14%

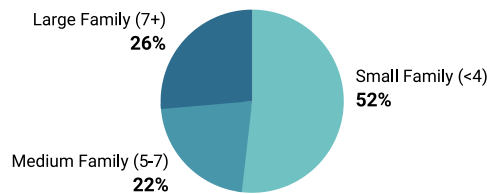
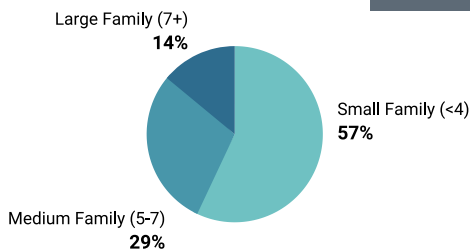
No prior experience cooking with EPCs

Electricity Access

Access to reliable grid electricity, with power outages occurring 0-1x a month for less than 30 minutes

Access to reliable grid electricity, with power outages occurring 0-3x a month between less than 30 minutes and 2 hours

Household Size



Gender Mix



Methodology

The Global LEAP Usability Testing used a mixed-methods approach to evaluate which EPC models best aligned with the needs and aspirations of everyday cooks.

Graphic 2: Various components and data collected during the usability testing process

INITIAL FOCUS GROUP

An initial focus group explored first impressions and enabled the generation of a list of attributes that could be used to evaluate how well an EPC performed in the areas that are most important to cooks.

UNCONTROLLED HOME COOKING (UHC)

Testing each EPC at home for 3 days as part of everyday kitchen routines, sharing and evaluating the experience.

MOBILE ETHNOGRAPHY

A set of WhatsApp groups with a moderator encouraging participants to share their experiences offered a window into participant's kitchens despite COVID 19 restrictions and created a community to share experiences with.

CONTROLLED COOKING TEST (CCT)

Participants chose a set of 3 dishes that represent a typical foods from the Kenyan menu (beans, rice and spinach), whilst measuring energy consumption, cooking time, taste and the experience of the cook.

SURVEYS

A survey administered after testing each EPC enabled quantitative evaluations of each model according to how well it delivered on each of attributes.

FINAL FOCUS GROUP

A final focus group dived deeper into the most important attributes to find out why they are so influential. Evaluating value for money by weighing perceived value against purchase price.

Relative Priorities of EPC Attributes

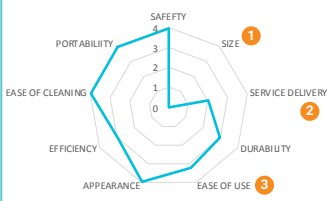


Throughout the usability testing, Users and Super Users were asked to prioritize the attributes on several occasions via focus group discussions and WhatsApp group surveys. The list in Table 1 is ranked using an average of these prioritization exercises and shows which attributes were most important to participants overall.

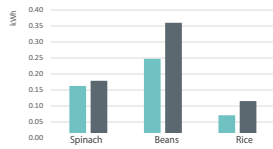
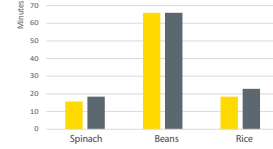

Table 1: Various components and data collected during the usability testing process

| Rank | Attribute | Sub-Attribute | How was it assessed? | | | Why is it important? |
|---------|----------------------------------|--|------------------------------|----------------------|-------------------|--|
| | | | Scored in surveys during UHC | Measured during CCTs | Scored after CCTs | |
| 1 | Safety | Perception of safety | X | | | "I want a pressure cooker which will not cause any harm to any member of my household like some gas top pressure cookers do." |
| 2 | Size | Cooking capacity | X | | | "When [the] EPC is too small, then there are some meals I won't be able to cook unless I cook twice, which is not fun." |
| 3 | Service delivery / functionality | Frying heat range | X | | | "Some EPCs had low temperature while sautéing making the process lengthy and the onions not well cooked...this made me appreciate those that had option to add and adjust temperature." |
| | | Ability to fry at low heat | X | | | |
| | | Ease of pressure cooking | X | | | |
| | | Usefulness of additional functionality | X | | | |
| | | Taste of food | | | X | |
| 4 | Durability | Perception of durability | X | | | "I would like a gadget that I would use for several years. This saves a lot of money to buy another one." |
| 5 | Ease of use | Cooking experience | | | X | "I need a gadget that I can easily understand. That means the manual is comprehensive (in English or Kiswahili) and the functions are straightforward. was also simple to understand and comprehensive." |
| | | Ease of setting cooking programs | X | | | |
| | | Usefulness of accessories | X | | | |
| | | Frequency of getting confused & struggling | X | | | |
| | | Usefulness of user manual | X | | | |
| 6 | Appearance | Aesthetics | X | | | "I love good-looking and bright appliances in the kitchen. It makes it look neat and clean." |
| 7 | Efficiency | Electricity consumption | | X | | "My main objective when buying an EPC is to save on energy and time. Having an EPC which is energy efficient is very important." |
| | | Cooking time | | X | | |
| | | Ability to multitask | X | | | |
| 8 | Price | Retail price | | | | "If the price is higher than my budget or what I perceive is the value of it then I won't buy it..." |
| 9 (tie) | Ease of cleaning | Ease of cleaning | X | | | "[It needs to be] light and easy to move around, when an EPC is bulky it's not easy to move and clean" |
| 9 (tie) | Portability | Compactness | X | | | "I prefer an EPC that is easy to carry around, moving from the kitchen to the sitting room easily especially when I want to do my cooking while watching TV and also serving my kids food." |
| | | Ease of moving | X | | | |

Interpreting the Results

This page provides a summary and explanation of data and information included for each product.

| First Page – Results of Uncontrolled Cooking Tests | |
|---|--|
| Highlight/Lowlight | Single sentence summaries of what participants liked most and least for EPC, as revealed during the mobile ethnography (WhatsApp groups) |
| Overview of Attributes  | Radar plots display the results from the surveys administered after testing each EPC, showing the perceptions of participants regarding these 3 aspects. Quotes from the WhatsApp groups reveal further insight into how participants felt about three of the most important attributes: <ol style="list-style-type: none"> 1. Size 2. Service delivery 3. Ease of use |
| Estimated Retail Price  | A product price index relative to other products in the usability testing. The index is expressed in \$ to \$\$\$\$ where \$ means the product's price is in the least expensive tier, and \$\$\$\$ the most expensive tier. The retail price is estimated by using a standard markup on the FoB (Freight on Board) price or an average of retail prices in East Africa if the data is available. |
| Perceived Value Relative to Price  | Index indicating value for money expressed on a color scale, with red showing poor value for money (i.e. retail price is higher than willingness to pay) and green showing good value for money (i.e. retail price is below willingness to pay). Willingness to pay was determined in the final focus group, by asking participants how much they think each EPC costs. This was compared to the estimated retail price to create the index for perceived value relative to price. |
| Super User and User Overview Quotes | Quotes from WhatsApp groups here summarize what Super Users and Users felt about the product overall. |

| Second Page – Results of Controlled Cooking Tests | |
|---|--|
| Cooking Performance | Super Users carried out a set of CCTs on three of the most popular foods in Kenya: <ol style="list-style-type: none"> 1. Spinach – fried with onions 2. Rice – boiled/steamed 3. Beans – boiled and fried with a tomato/onion sauce Dishes were selected by the Super Users at the initial focus group and a standard recipe with fixed quantities of each ingredient was agreed. |
| Energy Consumption  | Total energy consumption for each dish was measured using a plug-in energy meter. The total number of units (kWh) consumed by this EPC during each CCT is shown in blue, with the average for all EPCs shown in grey. |
| Cooking Time  | Total cooking time (minutes) for each dish with this EPC is shown in yellow, with the average for all EPCs shown in grey. |
| Cooking Experience & Food Quality Ratings  | After each CCT, Super Users rated each EPC based on their overall cooking experience and the quality of food cooked with the EPC on a scale from 0-4. |
| Super-User Feedback | Representative quotes were selected from the qualitative feedback given by Super Users after each CCT. |



BURN MY 8001

Best Value Prize Winner



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

Participants loved that the manual and program settings were for Kenyan dishes and in Swahili.

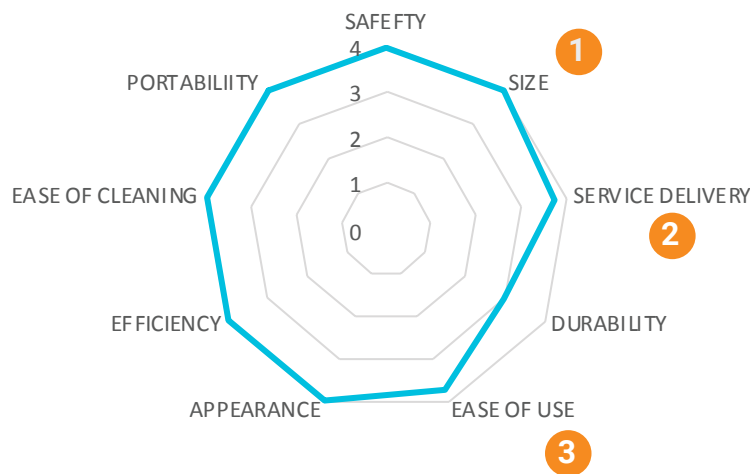


Lowlight

The EPC was not easily portable due to its larger size and bulkiness.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Participants agreed that the EPC's size was ideal for cooking most dishes.
- 2 SERVICE DELIVERY:** An adjustable temperature for a wider frying range would be a bonus.
- 3 EASE OF USE:** The EPC would benefit from having accessories, such as a trivet or steaming rack.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User "It's a bit big and heavy to move around the kitchen."

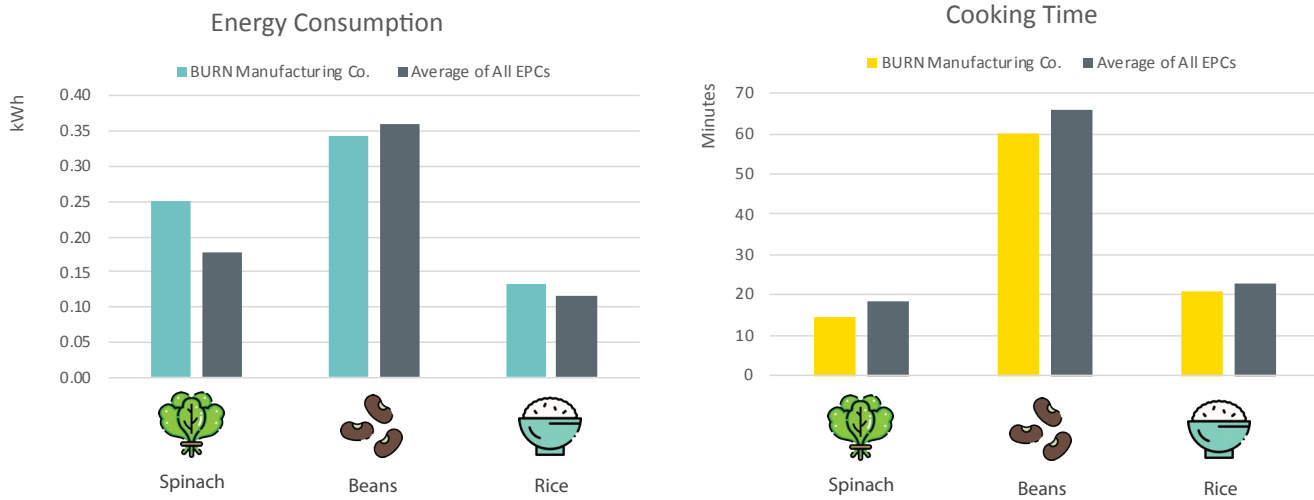


User "It makes cooking easy - I have never boiled arrow roots in 10 minutes."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|--|
| Spinach | ★★★★ 4.0 | ★★★★☆ 3.3 | "The EPC heats up very quickly and the digitized setting also makes it easy to make the dish." |
| Beans | ★★★★☆ 3.7 | ★★★★☆ 2.9 | "The beans weren't cooked to the texture that I prefer. I had to add 10 more minutes to achieve the texture I like." |
| Rice | ★★★★☆ 3.9 | ★★★★☆ 3.0 | "It was straightforward making rice in this EPC." |



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INSTANT POT DUO 60



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

The digitized menu and multiple functions made this EPC easy to use.

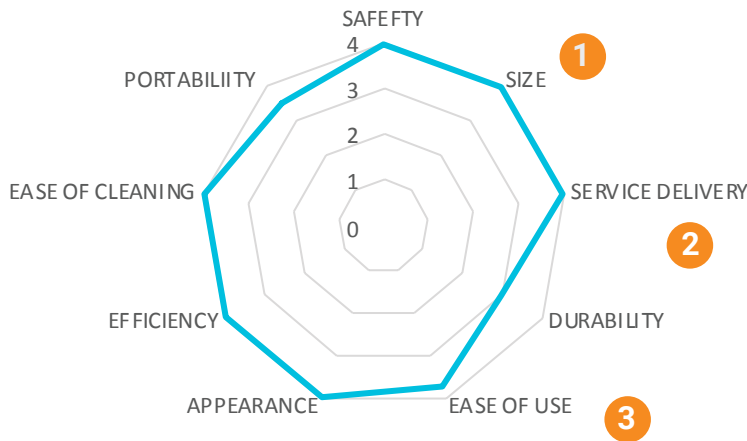


Lowlight

Participants commented that durability was a minor concern.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** The EPC fit the needs of both small and large families.
- 2 SERVICE DELIVERY:** The frying range allowed cooks to fry foods at various temperatures.
- 3 EASE OF USE:** Everyone appreciated the English manual, which also had recipes.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User "The lid isn't fully insulated. And it gets quite hot on the outside."

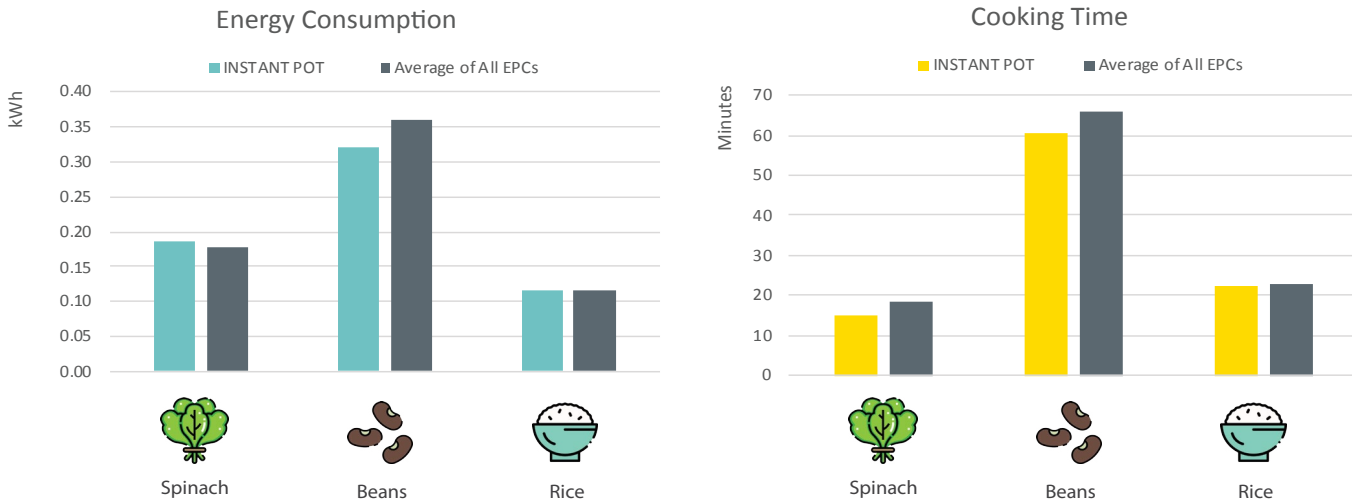


User "I loved the buttons and the well detailed menus."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|---|
| Spinach | ★★★★ 4.0 | ★★★★☆ 3.4 | "The saute function is very strong and steady which means that the spinach gets to retain the vibrant green color." |
| Beans | ★★★★ 4.0 | ★★★★☆ 3.4 | "The beans were really well done and just the way I like them--soft and mushy and very delicious." |
| Rice | ★★★★ 4.0 | ★★★★☆ 3.3 | "The rice cooked well and was nice and fluffy after allowing it to depressurize on its own." |



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INSTANT POT DUO 80

Best User Experience Prize Winner



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

Participants agreed that the IP 8L was user friendly, making cooking pleasurable.

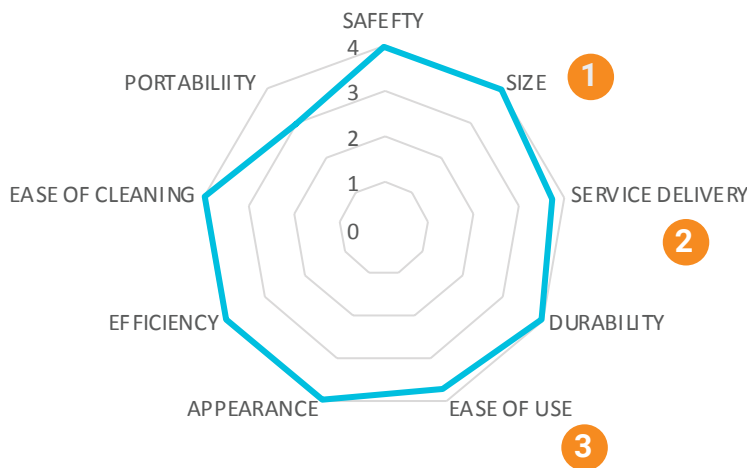


Lowlight

Participants agreed that this EPC was neither compact nor portable.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Although ideally suited for larger households, few participants were deterred by the larger capacity.
- 2 SERVICE DELIVERY:** Frying foods was made simple due to fast heating.
- 3 EASE OF USE:** The detailed menu and option for slow cooking were high points.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User

“What I won’t miss is the bulkiness of it. It’s just too big for me and my needs. Throughout the project I came to appreciate smaller EPCs.”



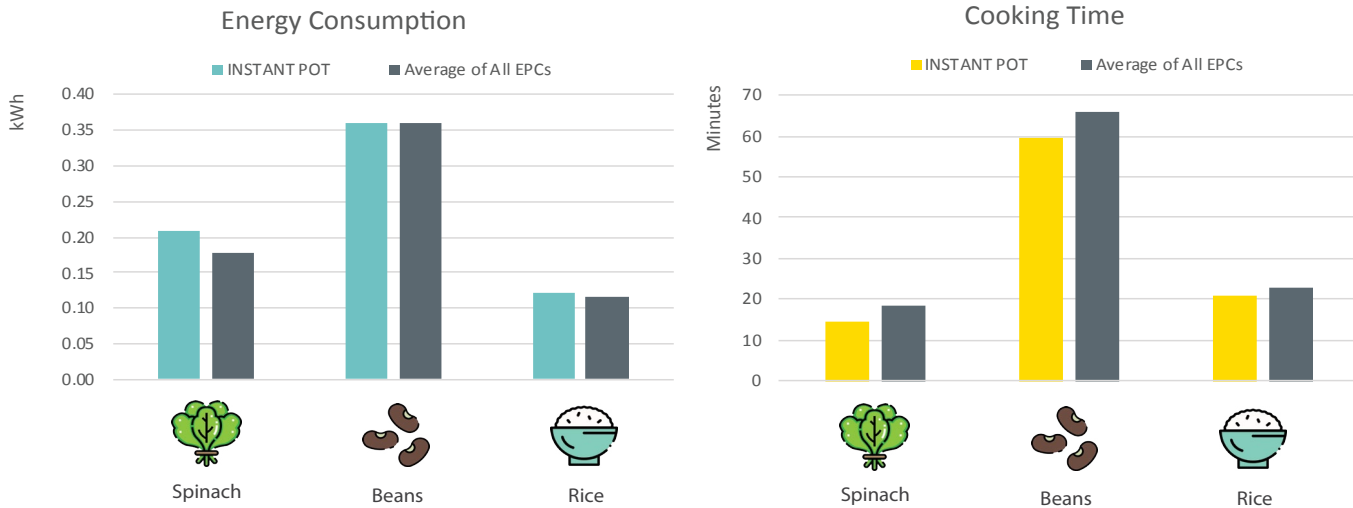
User

“The EPC was precise to the time set for cooking...very easy to operate and use.”



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|---|
| Spinach | ★★★★★ 4.0 | ★★★★☆ 3.4 | "The heat could be adjusted easily, which gave me control over the cooking process." |
| Beans | ★★★★★ 3.9 | ★★★★☆ 3.1 | "The EPC was multifunctional, therefore it is very easy to cook using the preset settings." |
| Rice | ★★★★★ 4.0 | ★★★★☆ 3.3 | "The rice was well cooked and had a nice texture to it." |



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NESELTEC S1578



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

Participants found that the EPC reached pressure quickly and food, especially beans, were well cooked.

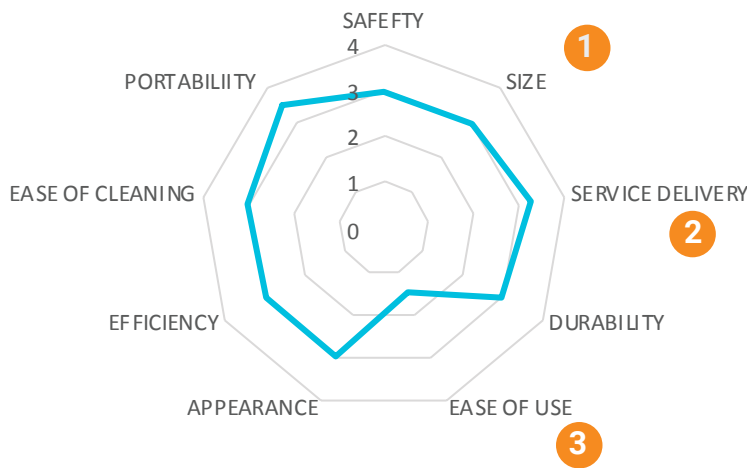


Lowlight

No manual made this EPC very difficult to navigate and use.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Most participants found the size to be suitable to their needs.
- 2 SERVICE DELIVERY:** Poor frying range was a disappointment to both experienced and new users.
- 3 EASE OF USE:** Participants found the EPC very difficult to use due to no manual, no start button and a menu lacking basic settings.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User

"My biggest issue was the sound it kept making even though it was pressurized. I wasn't at ease."



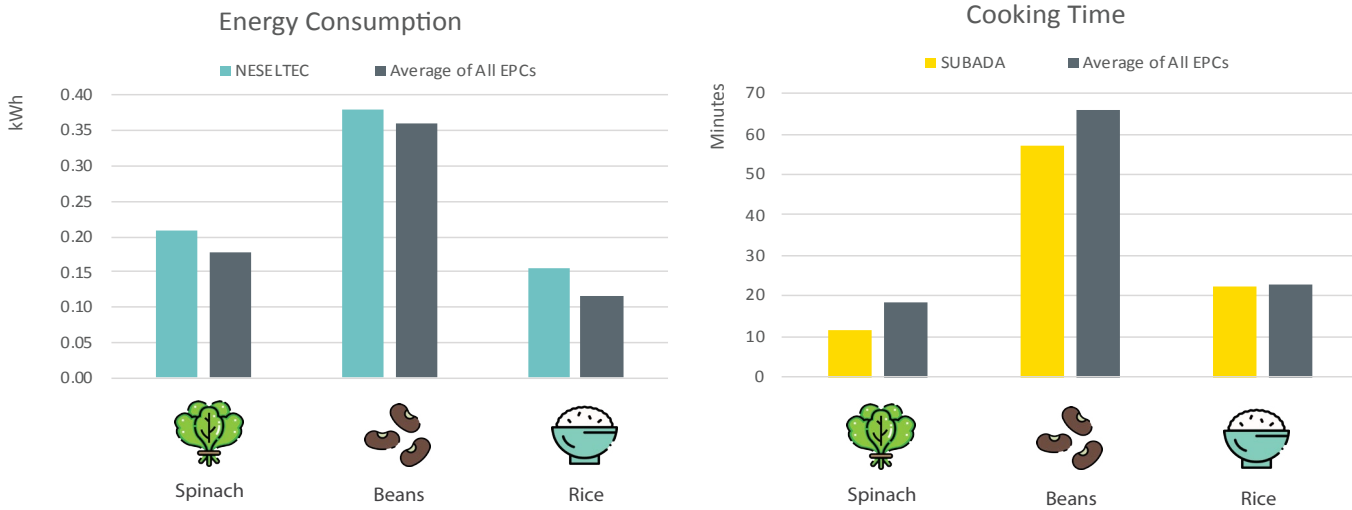
User

"I love the size. It's not bulky. It's portable."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|--|
| Spinach | 3.0 | 3.3 | "It was easy to cook, as the EPC heated well and sustained the heating throughout the cooking process." |
| Beans | 3.0 | 3.6 | "There was a dedicated beans function which takes guess work out of the cooking." |
| Rice | 3.6 | 2.6 | "The rice function is good and cooks to the exact time indicated, making it easy, as monitoring is minimal." |



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SAYONA SPC 100



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

The EPC builds pressure and heats quickly.

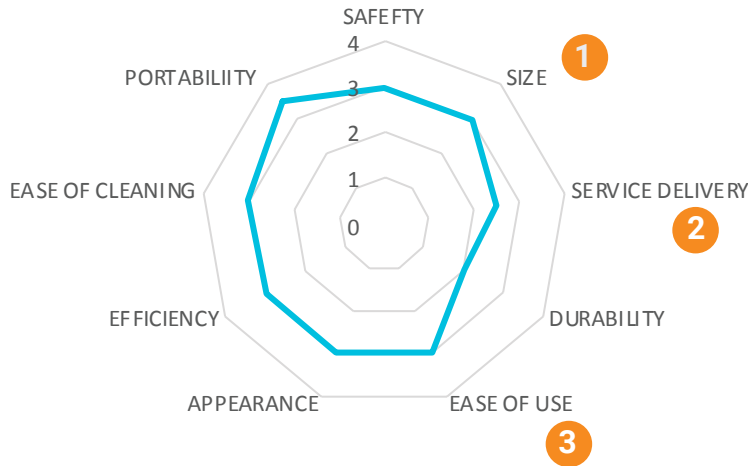


Lowlight

Nearly all participants raised safety as a concern because the lid lacked insulation.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** The size of the EPC and the pot's capacity were its best features.
- 2 SERVICE DELIVERY:** The EPC built up pressure quickly and efficiently.
- 3 EASE OF USE:** Most participants did not like the knob/dial; digital programming pads were preferred.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User "The lid isn't insulated at all which results in burns if one isn't careful."

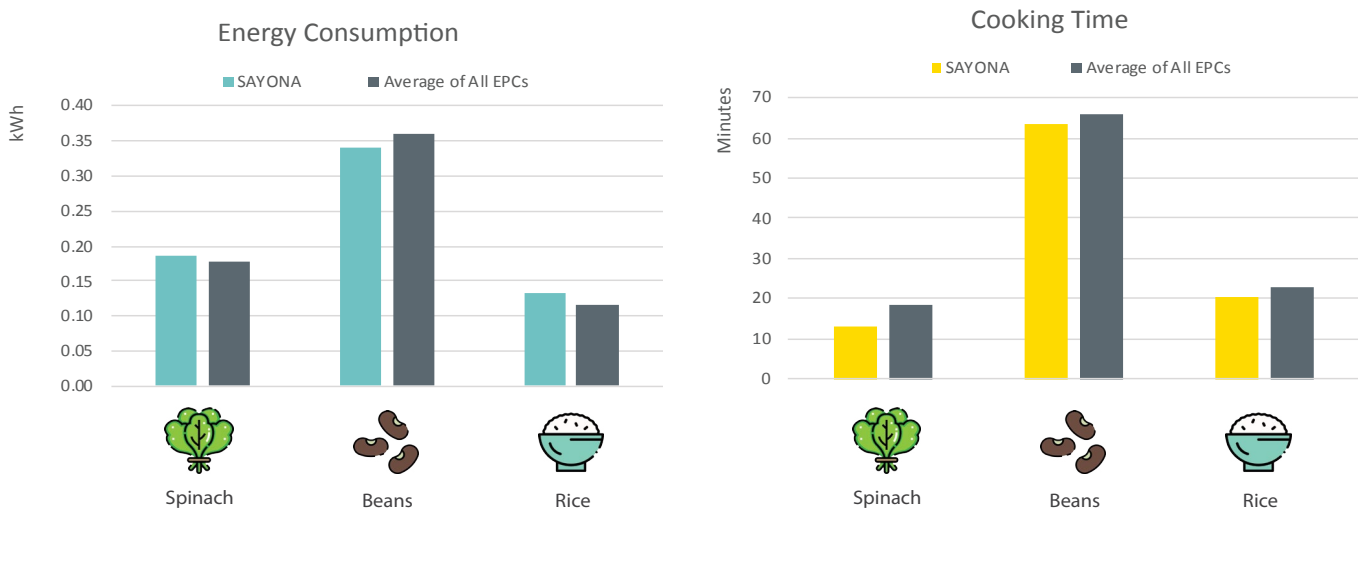


User "It's portable. It's very easy to clean."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|--|
| Spinach | ★★★★☆ 3.4 | ★★★★☆ 3.1 | "The oscillation between cooking and keeping warm resulted in the food taking longer to cook." |
| Beans | ★★★★☆ 3.4 | ★★★★☆ 3.0 | "After having added more time, the beans came out very soft and well mashed as I like." |
| Rice | ★★★★☆ 3.0 | ★★★★☆ 2.8 | "Rice stuck to the bottom. The keep warm function is hot and contributed also to this." |



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SESCOM MY-CJ6001W



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User Feedback



Highlight

The EPC's compactness and capacity were its best features.

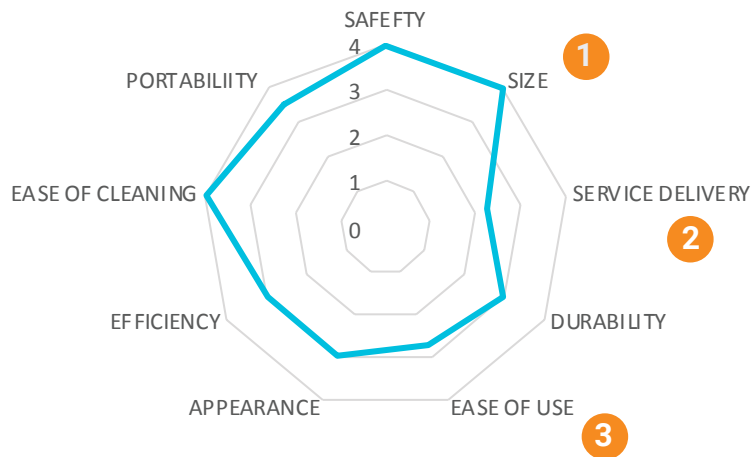


Lowlight

Participants felt the EPC would benefit from replacing the dial knob with a digitized menu.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Participants found the size to be the EPC's strongest feature.
- 2 SERVICE DELIVERY:** The EPC reached pressure quickly and efficiently.
- 3 EASE OF USE:** A manual would be beneficial, especially in the absence of a digitized/preset menu.

ESTIMATED RETAIL PRICE \$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User

"The good thing about Sescom is that it maintains its high heat, making it suitable for making ugali."



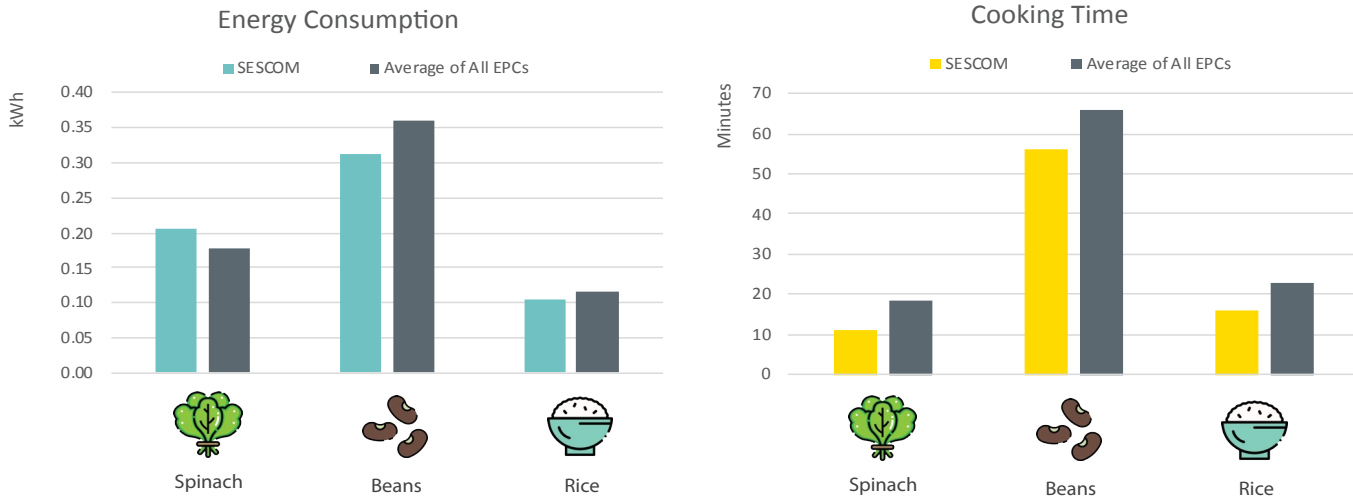
User

"It doesn't have a preset menu. You only have a knob for setting cooking time. This leaves you estimating cooking time."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|---|
| Spinach | ★★★★ 4.0 | ★★★★☆ 3.3 | "Strong sauté, straight-forward instructions and good size." |
| Beans | ★★★★☆ 3.6 | ★★★★☆ 3.3 | "The beans were well cooked. But I found it hard to set the exact time I wanted so I used the timer on my phone instead." |
| Rice | ★★★★☆ 3.7 | ★★★★☆ 3.3 | "The rice came out whole grain and very soft even though it didn't look like it. Very tasty." |



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Solageo SOL-EPC-25L



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

The EPC was considered to be an attractive addition to the kitchen, and participants commented on the color specifically.

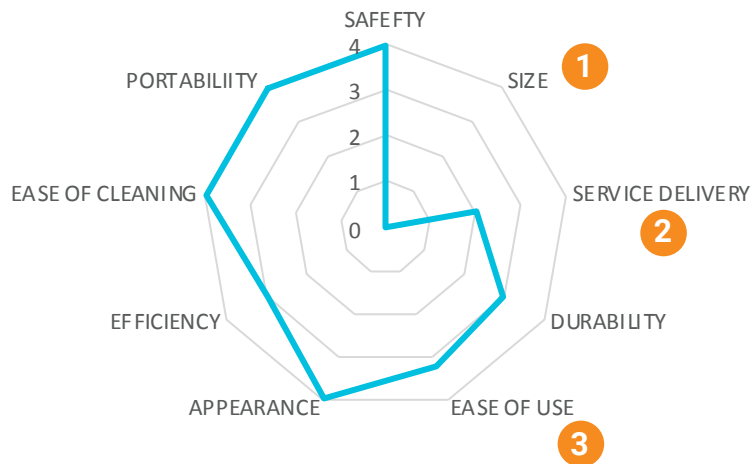


Lowlight

Participants found the EPC's cooking pot to be too small, even for an average family.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Users felt the size was too small, even for an average household size.
- 2 SERVICE DELIVERY:** Participants felt that the EPC took too long to heat up, especially when frying.
- 3 EASE OF USE:** A more detailed menu with extra features would be useful to cooks.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User

"I will definitely miss Little Miss Pretty aka Solageo. Not only is she pretty but cooks quite well."



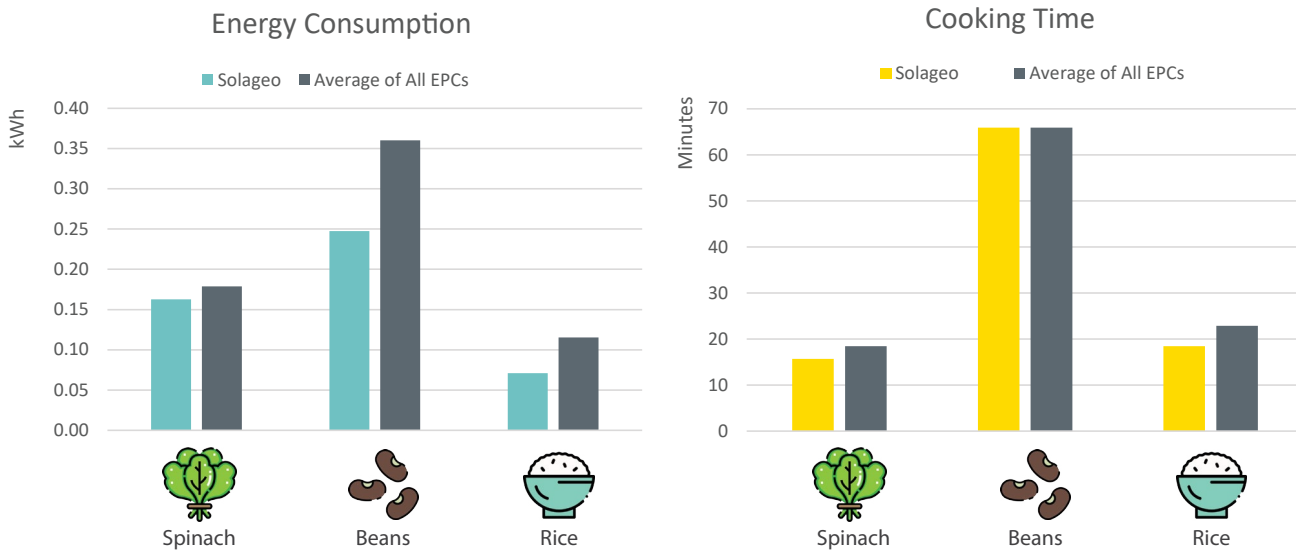
User

"The EPC is very small. It doesn't fit my daily cooking needs at all."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|--|
| Spinach | ★★★★☆ 3.7 | ★★★★☆ 3.1 | "The EPC was easy to use and clean. The saute function was very strong." |
| Beans | ★★★★☆ 3.7 | ★★★★☆ 3.0 | "After building pressure, the EPC did not use too much kWh. Food was ready within the set time." |
| Rice | ★★★★★ 4.0 | ★★★★☆ 3.3 | "The taste of the rice was so nice, delicious and not marshed together." |



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SUPOR 30YC26



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

Participants found the compactness of the EPC to be its best feature.

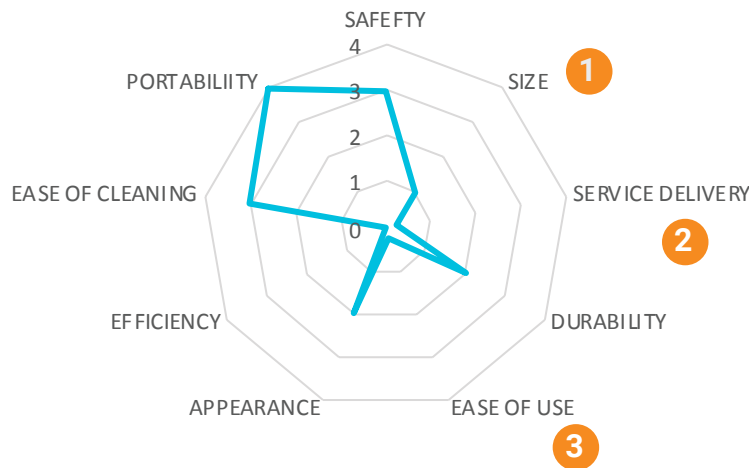


Lowlight

Poor heat range resulted in difficulty in frying, while the poor pressure meant longer cooking times.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** Small EPC that does not meet daily cooking needs for families or large households.
- 2 SERVICE DELIVERY:** Takes too long to heat or build up pressure and thus was hard to use for frying.
- 3 EASE OF USE:** Not user friendly, as buttons were difficult to understand and the manual was not in English.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User "The size is good; it can be easy to store away in the cabinets."

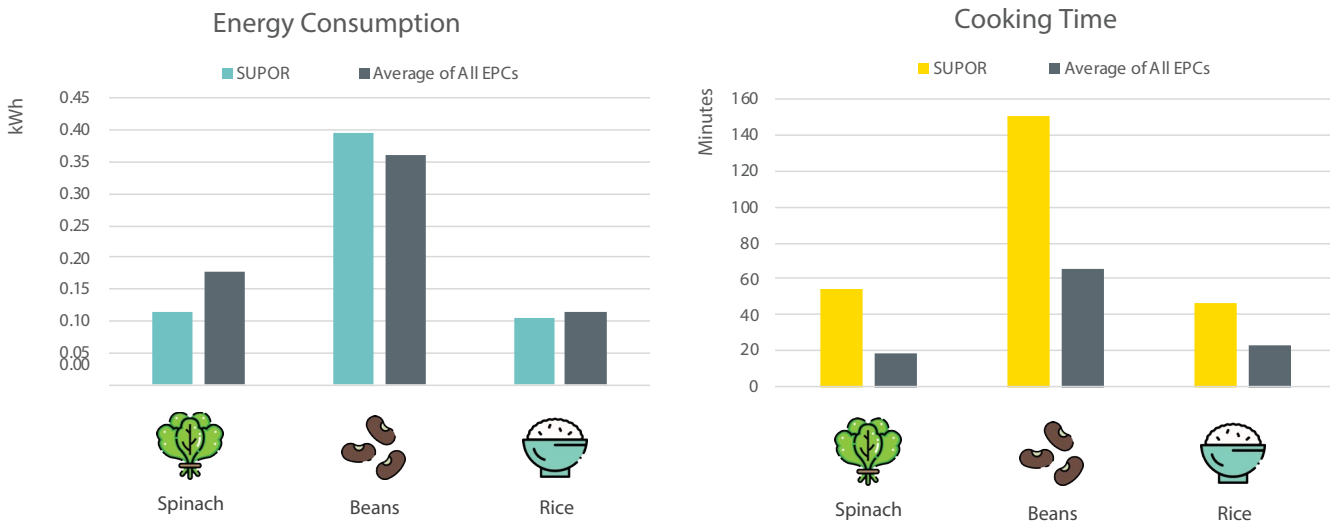


User "It does not shorten my cooking time because it takes 1hr for pressure to build up before it counts down the cooking time."



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|---|
| Spinach | ★☆☆☆☆ 0.4 | ★★★☆☆ 2.0 | "It took too long to cook because the frying temperature was too low." |
| Beans | ★☆☆☆☆ 0.4 | ★★★☆☆ 1.6 | "The functions are in a language I could not comprehend so I did a lot of trial and error." |
| Rice | ★★★☆☆ 1.4 | ★★★★☆ 3.0 | "The rice came out perfectly. It didn't clump up and the texture was good." |

SUPOR

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VON VSCP60MMX

Best User Experience
Prize Winner



As part of the 2020 Global LEAP Awards Electric Pressure Cooker Competition, usability testing was conducted in Nairobi, Kenya, between January and March 2021. Usability was measured in real life conditions by deploying each EPC to 14 Kenyan households and capturing feedback on cooking experience. This document provides a summary of the usability testing results for this product.

User Feedback



Highlight

This EPC was a favorite across both new and experienced participants, as it was easy to operate.

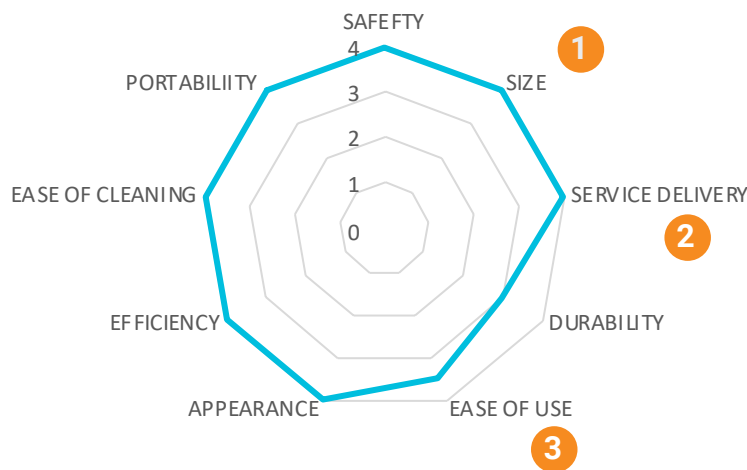


Lowlight

The participants agreed that durability would be improved if the pot had a non-stick coating.

Overview of Attributes

The figures below give a snapshot of how the product performed based on each attribute, rated by participants (both Users and Super Users).



- 1 SIZE:** All participants found the EPC to be an ideal size.
- 2 SERVICE DELIVERY:** Ability to regulate the heat and adjust temperatures enhanced the cooking experience.
- 3 EASE OF USE:** While easy to use, some participants would have liked an inner pot that was non-stick.

ESTIMATED RETAIL PRICE \$\$\$\$

PERCEIVED VALUE RELATIVE TO PRICE



Super User

“It would have extra points if it had a trivet stand and a ladle stand; also if the panel had a brighter color.”



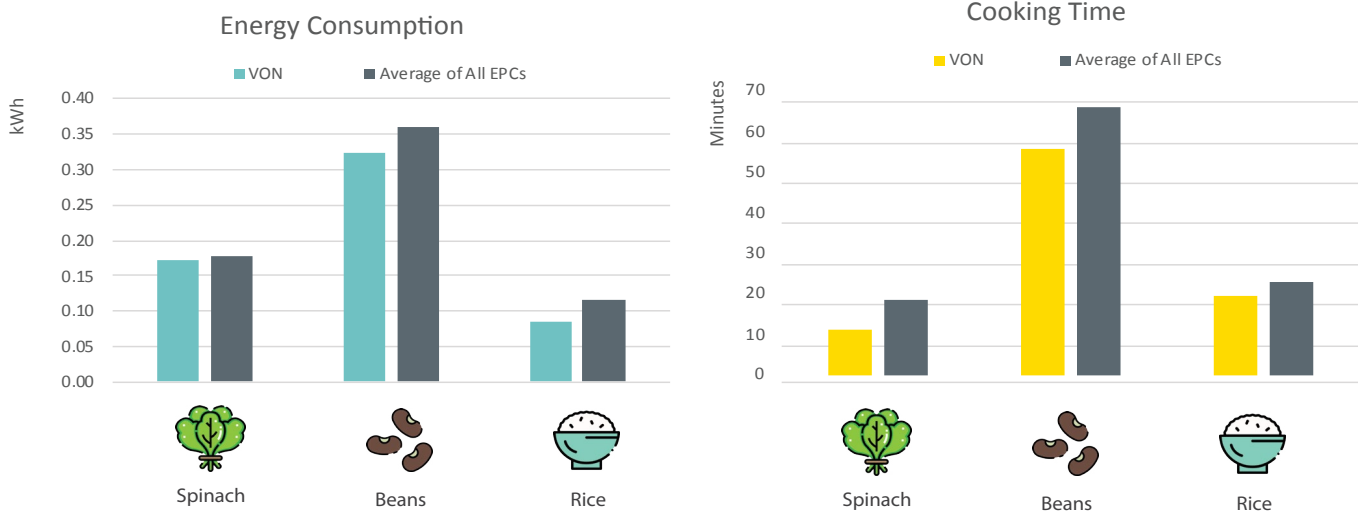
User

“The EPC is absolutely great with good functionalities that makes cooking a lot easier.”



Cooking Performance

Super Users referenced standardized recipes to cook spinach, rice and beans on each EPC. Data below shows the measured energy and time consumption reported by participants.



Cooking Experience & Food Quality

After cooking each recipe, Super Users rated the cooking experience and taste of the food using a scale of 0 to 4, with 4 being the best.

| Recipe | Cooking Experience Rating | Food Quality Rating | User Feedback |
|---------|---------------------------|---------------------|--|
| Spinach | ★★★★★ 4.0 | ★★★★☆ 3.3 | "The pot heats up to a very high temperature (185°C), which is ideal for a quick fry." |
| Beans | ★★★★★ 4.0 | ★★★★☆ 3.3 | "Being able to regulate the temperature, the beans cooked well." |
| Rice | ★★★★☆ 3.9 | ★★★★☆ 3.1 | "Cooking rice with the EPC is made easy because the display functions perform well." |



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