

The AHOTOR OVEN

The Ahotor oven is an important improvement on traditional fish smoking methods in Ghana such as the Chorkor oven. It is safer to use and produces far less smoke, benefiting fish processing workers and improving health and well-being across Ghana's fishing communities.

32% more fuel efficient



Generates less pollution



Produces better tasting fish with an attractive color and texture



Users of the technology recorded no burns and less irritation of the eye during the operation



The Chorkor oven and other traditional smoking methods expose processors to hazards such as respiratory issues from smoke inhalation that contains high levels of polycyclic aromatic hydrocarbons (PAHs). Since PAHs are known carcinogens, reducing direct exposure to fish processors, and indirect exposure to children and others in communities where fish are processed, is a major priority for communities.

PROCESSING HAZARDS SUCH AS:



Burns



Eye damage



Respiratory issues from inhalation of smoke that contains high levels of PAHs



Smoking and drying techniques of the traditional fish smoking ovens (Chorkor oven) have limitations