

QualiSani: Grilling/Smoking equipment with chimneys and combustion chamber.

With QualiSani, no more toxic compounds such as Polycyclic Aromatic Hydrocarbons (PAHs) in your smoked fish and grilled meat, and reduction of cancer risk for consumers.

The QualiSani is a equipment for grilling and smoking meat and fish, featuring a combustion chamber and a grilling chamber with a capacity of 20–30 kg. It includes five grids, smoke evacuation chimneys, and a handling window for heat regulation. A granite filter is used to capture contaminants, ensuring a cleaner cooking process.



Laboratoire des Sciences et Technologies Alimentaires (LaSTA) de la FSA, Université d'Abomey-Calavi, Benin
Dr Ir Mahunan François ASSOGBA

Commodities

Fish, Other animal

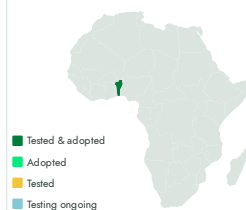
Sustainable Development Goals



Categories

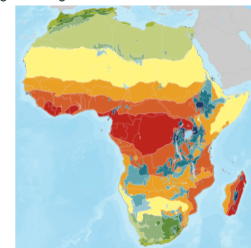
Transformation, Equipment, Agrifood processing

Tested/adopted in



Where it can be used

This technology can be used in the colored agro-ecological zones.



Target groups

✓ This technology is **validated**.

9.4

Scaling readiness: idea maturity: 9/9; level of use: 4/9

Cost: \$\$\$ **1491 USD**

Per unit

30 %

Benefit



Patent granted

Problem

- Traditional smoking and grilling methods lead to high contamination of products posing significant health risks.
- Inefficiency of Existing equipment for smoking and grilling
- Critical need for improved equipment to reduce contamination and meet the needs of both processors and consumers in regions like Benin.

Solution

- **Granite Filter:** Incorporates a granite filter to capture and reduce harmful Polycyclic Aromatic Hydrocarbons (PAHs) from smoke.
- **Improved Equipment Design:** Features two chambers (combustion and grilling/smoking) with advanced heat regulation and smoke evacuation systems to minimize contamination.

Key points to design your business plan

The QualiSani technology appeals to manufacturers, resellers, and users.

For Manufacturers:

- Identify raw material suppliers and efficient transportation methods.
- Evaluate costs and target customers like resellers, cooperatives, and development projects.

For Resellers:

- Source equipment from reputable manufacturers in Benin and ensure proper transportation and storage.
- Determine costs and highlight benefits to attract food processors, development projects, and cooperatives.

For Users:

- Utilize QualiSani equipment to enhance the nutritional quality of grilled fish or meat.
- Partner with sellers.

Gender assessment

1

Climate impact

2



<https://e-catalogs.taatafrica.org/com/technologies/qualisani-grillingsmoking-equipment-with-chimneys-and-combustion-chamber>
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