

STOVE : TOFU

Synopsis: Tofu is a famous and widely consumed food in almost any part of Indonesia and in many other countries in Asia. It is considered as a good source of protein. Tofu is made from soya beans which is finely grounded and extracted into a kind of milk.

Detailed description of the technology

From the soya beans it is possible to extract the milk which is then boiled for a few hours until it becomes thick. The thick fluid is sieved with fine cloth to get fine grade of solution. The solution is then mixed with some acetic acid that functions as coagulant for the protein in the solution. Once it settled, the water is removed and the white soft part is collected and pressed until it becomes hard, and cut into small pieces called tofu.

The stove used for making tofu is an important part of tofu industry because it needs long time boiling of large quantity solution.

There are two methods of heating the soy porridge in the process of making tofu: by cooking over heat and by steaming.

Fire is ignited with eucalyptus leaf residue which burns easily. The water in the pans begins to boil approximately 30 minutes later. At the same time, the soy beans which have been soaking in water are ground with a machine, then taken to the pans. The steam cooks the soy porridge.

It takes approximately 7 minutes after boiling for the tofu to agglomerate. The agglomeration is strained through a thin cloth screen to get the primary ingredient of tofu. It is then pressed into square molds.

Stove Utensils

Pan: stainless steel, height 60 cm, diameter 80 cm; 4 pcs

Pan: stainless steel, height 60 cm, diameter 90 cm; 2 pcs

Mold for square tofu

Wok: iron diameter 90 cm

Stove/Industry capacity

Each day (7 am – 3 pm) 3.5 quintal of soybeans are processed.

Fuel Consumption

4 m³ eucalyptus leaf residue to cook 10 quintal soybeans (3 days)

Stove Maintenance

Ash from the previous day is always cleaned away in the morning. When the water begins to boil, the steam pipes are checked for obstruction. The steam pipe connections are examined every 6 months. The ash in the chimney is cleaned once every year.

Stove Durability

Approximately 10 years

It need strong man to stir porridge continuously.

[tofu - industry.jpg](#)

[Tofu stoves.jpg](#)

[TOFU- grinding the soy bean.jpg](#)

[Tofu- the soy porridge.jpg](#)







