Improving fish quality for better markets

The charcoal oven is an equipment used to dry fish. It is made of a charcoal chamber, and a smoke tray where the fishes are laid to dry over the oven.

Charcoal oven construction

The charcoal oven can be constructed using clay bricks, cement bricks, burnt breaks and compressed earth.
To construct charcoal oven using concrete bricks, you will need a brash, rubber harmer, rope, spade, trowel, square rule, plumb.
Before construction, you need to first determine the size of the oven and type of materials you need to use.
The charcoal oven usually measures 1 meter square and the wall thickness usually 16 centimeters.
The charcoal oven can have 1 or more compartments each measuring 1 meter square.
Incase you are constructing the oven using hollow blocks, ensure to pour clay or sand in the hollows so that the oven can be able to retain the heat.
The fire opening should have be 35cm both in length and width.
After constructing the frame of the oven, a mesh is put on top where the fish is to be put.