Research indicates the presence of multiple kilns all around Kenya in which to naturally heat local materials such as clay as well as shaping glass to rectangular shapes. From these two materials it’s speculated that porcelain trays could be developed in the kilns as well. Without the presence of kilns, chicken wire can also be used to form trays upon which to lay fruit to dry. Companies in Kenya and China also provides low-cost, commercially available stainless steel on which to dry fruit with little to no cleaning needed.

Robert – Glass

- Glass is very durable, cleaning minimal
- Glass-blowing process tedious and could be expensive, breaks easily

Oskar – Porcelain

- Cleaning minimal, easier to make than glass, more cheap than glass (because more clay), more durable than glass
- Has potential to break, need more materials to make compared to other options

Chris – Clay

- Readily available, durable once hard, materials cheap
- Cleaning difficult, possible cracking/breaking if air bubbles are in the clay

Monish – Chicken Wire

- Cheap, can be easily reshaped, no need for heat for external shaping process
- Rusts, not very strong, fruit could fall through holes in wire

Brian – Stainless Steel

- Pretty low cost, cleaning easy, conducts heat well at high temperatures
- Might overheat/burn fruit, very low availability in nature