



Press release

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Solar Brother is launching the industrialization of the Sunchef Pro, a solar oven dedicated to catering and outdoor hotel professionals!



A high-performance "Made in France" solar oven that allows professionals to reduce their energy bills!

Specialized in the design of ecological solar solutions, the French startup Solar Brother announces the industrialization of a solar oven specially dedicated to the world of collective catering, the SUNCHEF PRO. Able to be subsidized in part by ADEME, this "large format" solar oven meets the needs of professionals (restaurants, campsites, accommodation providers, caterers, etc.) looking for efficient energy solutions that are less expensive than electric or gas ovens. .

The Sunchef Pro will be presented at the La Baule Cinema and Film Music Festival from June 28 to July 2, 2023 as part of an artistic and culinary immersion organized by Carl Guyader of Passion Froid, Pomona group. For professionals who wish to discover solar cooking, please contact Solar Brother for registration.

A "giant" solar oven that heats up to 250°C!

With its 1.8 m of sensor surface, for 36 liters of cooking volume, **the SUNCHEF PRO can supply more than 50 people**. It works even in cloudy skies and reaches a temperature of 250°C. It has 2 stainless steel racks for making 2 different preparations. In addition, it works in complete autonomy, thanks to its photovoltaic panel and its storage battery which allow it to be oriented facing the sun. Enough to meet the highest demands of catering and campsite professionals: Gilles Gallo, CEO of Solar Brother, explains the reasons for the industrialization of the SUNCHEF PRO "Our mission is to democratize the use of solar cooking by *all means* ! However, we realized that there weren't really any products suited to the expectations of professionals, which is why we designed the SUNCHEF PRO, an oven made in France, produced in Carnoules, in the Var »

First conclusive experiences with restaurateurs!

Before industrializing the SUNCHEF PRO, Solar Brother was able to carry out initial conclusive experiments with professionals, including **Pierre André, founder of the Présage restaurant in Marseille:** " *I have been using the SUNCHEF PRO daily for 2 years, and I am totally convinced! To my knowledge, I am the first restaurateur in Europe to cook with the sun on a daily basis, yet when you think about it, it's so obvious, half the energy we consume is used to produce heat! And beyond the energy savings aspect, we have very good cooking, a bit like that which we would obtain in a cast iron casserole dish at 180°C, the ideal complement to a traditional stove*".



The SUNCHEF PRO thus fully meets the expectations of the open-air hotel industry, which every day is moving more towards greater energy sobriety and the reduction of its carbon impact: "What could be more logical *to cook with the sun, when it is there ? We reach the same temperatures as with a traditional oven*" specifies Rémi Bouschon, in charge of the development of the professional catering activity for Solar Brother.

Subsidies that promote the industrialization of the sector!

"Our ovens are easy to use, functional, and quickly profitable, especially since ADEME subsidizes a large part of the acquisition, via the Sustainable Tourism Fund, a springboard for the ecological transition of restaurants and tourist accommodation. . says Gatién Brault, CEO of Solar Brother. Solar ovens, solar dehydrators and the Norwegian pot have recently been considered eligible for the Sustainable Tourism Fund, for financial aid of up to 7,500 euros for restaurants and accommodation providers located in rural and peri-urban areas.

About Solar Brother:

Created by Gilles Gallo and Gatién Brault in 2016, Solar Brother develops a range of ingenious and "outdoor friendly" objects operating on the basis of concentrated solar energy, captured using a system of parabolic reflecting mirrors: a technology as old as Archimedes and that almost everyone has experienced with a magnifying glass as children. Based on this principle, Solar Brother has designed and distributes a full range of innovative products, including 3 Lépine prize-winners. They are present in nearly 300 points of sale in Europe, with a promising launch in Japan.

Benefiting from the support of the Public Investment Bank, both for innovation and export, Solar Brother now wishes to accelerate the development of the brand internationally, particularly in Germany and the United States.

Committed to reducing its environmental impact as much as possible, Solar Brother uses recycled, up-cycled materials and 0-waste packaging and French manufacturing.

For more info: <https://www.solarbrother.com/>

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