



Press release
September 16, 2024

Cocoon, an ecological Norwegian pot!



Ancestral cooking methods to prepare good dishes, with almost 70% energy savings

Developer of a whole range of solar ovens, Solar Brother announces the distribution of the Norwegian Cocoon cooking pot, which allows you to continue cooking all your dishes without any additional energy input after having boiled them first in a saucepan on a stove or another ever more ecological solution on a Sungood solar oven from Solar Brother to prepare a meal without any use of electricity or gas.

The Norwegian pot is an eco-friendly slow cooker that reduces energy consumption by up to 70%. Simply bring the food to a boil before transferring the pot to the Norwegian pot, and the cooking process is then completed safely, without supervision or any additional energy input. The revolutionary yet age-old heat-retaining design requires no batteries, plugs or electricity. It's a simple innovation that saves money and the planet.



With its convenient and portable functionality, it's easy to cook healthy and delicious meals with Cocon for the whole family to enjoy!

Cocoon is easy in practice:

- Bring the saucepan (or pot) to the boil, on a stove or in a solar oven.
- Place the dish in the Norwegian pot, close with its "lid"... The dish cooks "stewed".
- Let simmer for several hours; the temperature decreases only very slowly (see recommended times below).

sans gaz > sans électricité > sans surveillance



Temps de cuisson avec une marmite norvégienne

Aliments	Minimum de temps sur la plaque de cuisson	Minimum de temps dans la marmite norvégienne
Volailles et viandes avec os	15 - 20 minutes	2 heures
Volailles et viandes tendres et désossées	10 - 15 mn	1 heure
Riz et produits céréaliers	5 minutes	45 minutes
Légumineux (haricots secs, lentilles, pois chiches)	15 minutes	2 - 3 heures
Légumes-racines	15 minutes	1 heure
Légumes	5 minutes	1 heure

For new users, it is recommended to start by experimenting with cooking with small pieces of vegetables or meat, then gradually move on to larger pieces once you have learned how long it takes to cook food with the Norwegian pot.

The advantages and specificities of the Norwegian pot:

- Healthy: gentle, slow cooking that preserves nutrients
- Economical: reduces gas/wood/electricity consumption by up to 70%
- Suitable for containers from 1.5 to 6 liters.
- Cooking and keeping food warm for 8 hours.
- Works unattended, no risk of the dish burning.
- No batteries, plugs or fuel required.
- Lightweight, easy to carry and compact, easy storage.
- We don't change anything in the way we prepare the recipe.
- Solar cooking during the day and finish cooking in the evening with the Norwegian pot
- Also serves as an insulated bag to keep food and drinks cool.

Available now on [Solar Brother](#) at a price of 129 euros.

About Solar Brother :

Created by Gilles Gallo and Gatien Brault in 2016, Solar Brother develops a complete range of solar innovations for both the home and the outdoors, operating on concentrated solar energy technology: a technology as old as Archimedes and that almost everyone has experimented with using a magnifying glass as a child. On this principle, Solar Brother has designed and distributed to the general public 12 innovative products always oriented towards autonomy and energy savings, including 3 awarded at the Lépine. They are present in nearly 300 points of sale - in Europe, with a promising launch in Japan in 2020.

Benefiting from the support of the Public Investment Bank, both on innovation and export, Solar Brother now wishes to accelerate the development of the brand internationally, particularly in Europe and the United States. Committed to reducing its environmental impact as much as possible, Solar Brother uses recycled, upcycled materials and zero waste packaging and French manufacturing. Solar Brother is recognized by the French state via the ESUS label. For more information: <https://www.solarbrother.com/>



For any request for testing, visuals, interviews: _____

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