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# Solar Brother unveils its 2 new Made in France innovations: the SUNGUOD® 360 solar cooker and the SUNGLOBE® barbecue



## Solar cooking, the alternative for homes to more easily cope with increases in energy prices!

A few weeks before a new sharp increase in gas and electricity prices, Solar Brother is unveiling new solar innovations to offer the French to cook differently and cheaper. Free, abundant and without any CO2 emissions, solar energy is proving to be an increasingly efficient and economical resource for preparing meals.

Specialist in solar products for the general public, the French start-up, Solar Brother offers two new ecological alternatives to the electric oven: the solar cooker SUNGUOD® and the SUNGLOBE® barbecue .

## When solar cooking becomes more advantageous!

In the current context, cooking with electricity or gas will cost more and more in 2023, knowing that 99% of homes are equipped with either gas or electric equipment to meet their cooking needs. If we take for example the case of baking bread:

With a 3kW electric oven and the price per kWh at  $\in 0.1740$  (October 2022) in France, it costs currently 0.414 euros to bake a 500g loaf thanks to regulated prices, whereas it already costs nearly 1 euro to bake the same bread in Germany. On the spot market in France, prices have already reached the same levels as in Germany, and it is to be feared that these prices will continue to increase in proportions still unknown at the beginning of 2023, in particular for professionals who are already seeing their bills multiply. by 5 for next year.

## So, what alternatives today to deal with these increases?

1st solution: The Norwegian pot. This acts as an insulator which allows cooking to continue without additional energy input, by using the ancestral principle of heat retention. As a result, it reduces the energy required for cooking by up to 75% and the initial investment is around 100 euros.

Second solution: use the free energy of the sun for cooking. Solar cooking has the main advantage of using free and often available energy. Solar cooking does not depend on outside temperatures but on the level of sunshine and works just as well in summer as in winter. The average number of sunny days in France varies from 42.5 days in Rouen to almost 148 days in Montpellier. The most efficient solar ovens also work in cloudy weather, which makes solar cooking a credible alternative to electric or gas cooking all year round. A solar oven pays for itself faster and faster, the initial investment is in the range of 100-300 EUR for the most affordable solar ovens.

To give families the opportunity to start solar cooking more easily, Solar Brother is today announcing the launch of two new, ever more efficient products to bring greater energy autonomy to families with SUNGUOD® and SUNGLOBE®.

## SUNOOD® 360, the solar cooker equipped with 2 cooking modes!

Foldable and flameless, the SUNGUOD® 360 is a solar cooker that adapts to all types of recipes: meat, fish, bread, vegetables... It heats, cooks and simmers with steam. This device is equipped with two complementary cooking modes: the Suntube which delivers (even in cloudy skies) cooking temperatures of 180°C to 240°C, and the Cook UP pot which allows gentle cooking without supervision, 100°C to 120°C to retain nutrients.

The SUNOOD® 360 uses the principle of concentrated solar energy: the sun's rays are reflected by the mirrors and concentrated on the sensor for an optimal temperature rise.

SUNOOD® 360 can be easily taken everywhere (forest, beach, campsite, garden), thanks to its ultra-thin and light design. Its gentle cooking allows you to do without supervision, so you can go swimming, play or take a walk, and when you return, lunch will be ready!

#### Technical characteristics :

- Weight: 2.5 kg / package weight: 3 kg
- Dimensions of the SUNOOD® product folded: 34 x 26 x 3 cm
- Dimensions of the SUNOOD® product assembled: 90 x 58 x 25 cm
- SreflecT Mirror
- Enamelled steel cocotte
- Borosilicate glass tube
- Wooden and stainless steel support
- Warranty: 12 months
- French made
- Easy maintenance with a damp cloth

Available on the online store at the price of 349 euros.



## SUNGLOBE®, a powerful and swiveling barbecue!

Real sunshine in your garden, SUNGLOBE® is a barbecue that can be cooked from 180°C to 220°C. It allows you to quickly cook all your recipes in a pot, a wok, a la plancha (chicken, ratatouille, bread, pizza, cakes, etc.).

Thanks to its parabolic shape with a diameter of 100 cm and its rotation system, the sun's rays are quickly concentrated in the center of the device and heat the preparation evenly. For optimal cooking, it is necessary to have a beautiful sun, that is to say that the shadows of people and objects are traced on the ground. It works in winter as in summer, whatever the outside temperature.

The SUNGLOBE® barbecue is made of stainless steel for long-lasting use. It is the ideal solution for carrying out solar cooking on terraces, campsites, lodges, chalets and gardens. The parabola is easily detached from its metal structure for optimized storage indoors after use (it is not designed to remain outdoors).

### Technical characteristics :

- Weight: 5 kg / Package weight: 6 kg
- $\bullet$  Open dimensions: ø 100 cm
- Dish depth: 30cm
- Base dimensions: 120cm
- Structure in stainless steel
- S.Réflect mirror reflector in adhesive aluminum
- Recycled polypropylene mirror support
- 2 years warranty
- French made
- Easy maintenance with a soft or damp cloth

Available on th<u>e online store at the price of 489</u> euros.



### About Solar Brother:

Created by Gilles Gallo and Gatien Brault in 2016, Solar Brother is developing a range of ingenious and "outdoor friendly" objects operating on the basis of concentrated solar energy, captured using a system of parabolic reflector 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 distributed 4 innovative products to the general public, including 3 Lépine prize-winners. 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 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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