



Press release

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## Michelin-starred Chef Nadia Sammut embraces cooking Solar Brother from Sunchef Pro!

Specializing in the design of ecological solar solutions, the French startup Solar Brother has recently announced the industrialization in Carnoules of the SunChef Pro, the first “large format” solar oven meeting the needs of professionals (restaurants, campsites, accommodation providers, caterers etc...). Launched a few weeks ago on the market, this Made in France innovation has just been adopted by several estates, restaurants and campsites including Nadia Sammut, the first Michelin-starred Chef of a gluten-free restaurant. After several months of experimentation, the Chef explains why she uses the solar oven every day to prepare her recipes.

***“Solar cooking brings a sublime taste and a particular harmony to our preparations”***



The Sunchef Pro solar oven installed  
The Auberge la Fenière, in the Lubéron (84).

At the helm of Auberge La Fenière since 2018, Nadia Sammut creates gluten-free dishes with the desire to “*thrill the palate*” of her clients. The ingredients she uses come from committed, organic farming, local peaches and garden vegetables that she sources in the region. Responsible gastronomy with 80% plant-based ingredients that she cultivates on a daily basis.

During a meeting at the beginning of February with solar energy professionals, Nadia Sammut decided to acquire the Sunchef Pro solar oven and the Omy solar dryer from Solar Brother to test the impact of solar energy on her plant-based cooking: “*I quickly began to carry out tests with the desire to place plants in the middle of nature, so that they evolve gently with natural energies. Very quickly, I was able to identify a positive impact on the taste and evolution of the ingredients in the oven. It quickly found its place in our world and in the preparation of our dishes this summer at our Auberge. With the oven, we were able to work on*

*cooking fish, on vegetables such as tomatoes or eggplants, on roasting fats, on brioches... the taste and harmony that resulted were completely crazy.* » explains Nadia Sammut.

***“With 300 days of sunshine per year, it seems obvious to us to resort to more responsible cooking”***

Beyond the taste brought by solar energy, which is a real revelation, Nadia Sammut explains the importance today of using natural and free energy: “*With so many days of sunshine in the south of France, it seemed obvious to me to use this natural energy, to cook and feed consciously with these solar ovens. We are only at the beginning of understanding the use of solar energy, but I am convinced that it has its place in the world of professional catering in the coming years, in any case, I will do everything For !*”.

Convinced by the potential of solar cooking, Nadia Sammut introduced SunChef Pro into the cooking classes she teaches to her students, to raise their awareness and make them want to experiment with this natural energy.

**Other professionals have also recently acquired the SunChef Pro oven, including:** the restaurants Une place au Soleil near Lyon and Le Présage in Marseille, Camping Paradis d'Arvor (Morbihan), L'Eco-Domaine de la Fontaine aux Bretons (Pornic) and the Elancourt farm in Val d'Oise: *“ These first deliveries allow us to penetrate the professional world of collective catering and gastronomy. We are indeed convinced that French gastronomy is the main vector of the internationalization of our market through the recognition that French cuisine benefits from. Solar cooking, more than a source of energy saving, brings new efficient cooking methods with the added preservation of nutritional qualities and an incomparable taste, the taste of the sun”* explains Gilles Gallo, CEO of Solar Brother

## SunChef Pro, a “giant” solar oven designed for professionals

With its 1.8 m sensor surface, for 36 liters of cooking volume, **the SunChef Pro can feed more than 50 people**. It even works in cloudy skies and can reach temperatures of up to 250°C. It has 2 stainless steel racks allowing you to make

2 different preparations simultaneously. In addition, it operates in complete autonomy, thanks to its photovoltaic panel and its storage battery which allow it to be oriented towards the sun. A high-performance product that meets the expectations of professionals thanks to numerous advantages:

- **Ecological cooking:** there is no fuel consumption, therefore zero waste and no CO2 release!
- **Economical cooking :** solar ovens last a long time, require very little maintenance and are easily repaired. But above all, solar energy is free and abundant.
- **Safety:** solar ovens do not produce fire or smoke. There are therefore no restrictions on their use for cooking in places where fires are prohibited: forest, beach, balcony, etc.
- **Autonomy:** with the sun, it is possible to cook solar-powered, anywhere, in summer or winter.
- **Fast cooking:** the most efficient solar ovens reach 250°C in 10 minutes for the preparation of all meals as with a traditional oven.

Last advantage for professionals: just like solar dehydrators and the Norwegian pot, solar ovens have recently been considered eligible for the Sustainable Tourism Fund, for financial aid which can go up to 5,000 euros for restaurateurs and accommodation providers located in rural and peri-urban area.

### **About Solar Brother:**

Created by Gilles Gallo and Gatién 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 experienced using a magnifying glass as a child. On this principle, Solar Brother has designed and distributes a complete range of innovative products, including 3 Lépine award-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 in 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 information: <https://www.solarbrother.com/>

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