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Press release
July 9, 2024

Solar Brother inaugurated this Thursday, July 4, the 1st Solar Center in France!



Since 2016, Solar Brother has been developing a complete range of solar innovations (lighter, mobile charger, oven and food dryer, heating) operating on concentrated solar energy technology. Wishing to raise awareness and adopt the effectiveness of this free energy, Solar Brother is innovating again by inaugurating in France, the very first Solar Center in Carnoules. Targeting both the general public and professional chefs or schools, this center aims to discover the power of solar thermal energy and to make everyone want to adopt it in their daily lives to cook, dry their vegetables, heat...

A Solar Center open to all!

Inaugurated in the presence of several chefs, including Nada Sammut, starred gastronomic chef and ambassador of solar cuisine, this new solar center has several objectives:

- [Welcome the general public from July for discovery and practical workshops around solar cooking.](#) Lasting approximately 4 hours, these workshops will provide theoretical lessons on solar energy, but also allow you to try solar cooking for a tasty tasting lunch. Finally, each participant will be able to leave with their own solar oven that they will have made on site. These workshops can bring together up to 12 people and will start in July. To register, go to the Solar Brother website.
- [Train chefs in solar cooking.](#) Having designed a "giant" solar oven for professionals, the Sunchef Pro, Solar Brother will regularly bring together chefs within its solar center to train them in solar cooking and demonstrate to them all the recipe possibilities to make with it. solar energy.

Solar Brother will be supported during these days by Nadia Sammut, starred chef and ambassador of solar cuisine, Franck Niedda, chef of the restaurant "Une place au soleil" and Lucas Mersh, head baker voted best young baker. Other chefs will join adventure soon.

- Solar Brother also plans to [host schools and communities](#) for sessions discoveries and tastings.

The Solar Center will finally give Solar Brother the opportunity to carry out R&D and test its future innovations on site.

Solar Brother innovations to discover and test at the Solar Center



The entire range of SUNGOOD® solar ovens to create tasty meals

- The SUNGOOD® to learn about solar cooking and make slow-cooked recipes with gentle cooking at 100 to 120° for 2 to 4 people.
- The SUNGOOD® 360° for a complete discovery of solar cooking with faster cooking and a temperature rise that reaches 200° in less than 10 minutes, for meals for 3 to 5 people.
- The SUNGOOD® XL has a large volume and great power to prepare meals for 6 to 8 people. A real solar barbecue that you can use in the garden, during outdoor outings or which can equip your van for the holidays.

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

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. 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.

[OMY®](#), an [ecological solar dryer](#) Made in France which allows you to dehydrate fruits, vegetables, flowers or even algae to obtain optimal conservation throughout the year. Ultra economical and simple to build, OMY can be used at all latitudes and in all seasons. With a practical, modular and compact design, this dryer can store up to 7 kg of food...with free energy.

[SunAero®](#), the first [solar heating](#) capable of heating and renewing the air for rooms from 20 to 60m² such as a bedroom, a living room, a workshop, a shed, a cellar. Earnings ? The 3 to 5 additional degrees that it generates in the home make it possible to reduce the current thermostat by the same amount and therefore make real, significant savings. An ideal complement to a heat pump, wood, electric or gas heating to heat one or more rooms in winter, SunAéro can also be very useful in summer: It is possible to install its panels modular on a drying shed and thus use it as a fruit and vegetable dehydrator, tumble dryer or to accelerate the drying of wood.

About Solar Brother :

Created by Gilles Gallo and Gatién 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 experienced 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 saving, including 3 Lépine award 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 in 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, up-cycled materials and 0-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 tests, visuals, interviews:

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