Solar Restaurant « Le Présage »
The Stove

A new tool for western style professionnal cook:

The central stove allows either to cook simultaneously several dishes at different temperatures or to move a pan from the hot spot to a lower temperature across the cast iron top.
The secondary reflector - design
The secondary reflector

The secondary reflector made of aluminum sheets.

In the future this reflector will be made out of a single piece of aluminum for more durability.

The reflector fitted into the stove.

It differs from the original design because of the size of the kitchen.

In the next phase, the reflector will be fitted lengthwise into the stove.

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Testing Phase
Testing Phase Oct-Nov 2016 - Goals

- To test the technical side of our installation (the stove, the biogas, the solar dryer…)
- To test the economic model of the restaurant
- To gather valuable data through a customer survey
- To demonstrate that a solar restaurant in the South Of France is a viable business
- To raise global awareness about solar cooking through media
- To engage new partnership and to find « the » place where to build the « real » restaurant.

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Set Up

25 Seats open-air restaurant. Dinners seating on the counter overlook the kitchen
Performances

- 450°C after 35 minutes of warm-up
- Maximum of 25 guests
- Cooking simultaneously several dishes
- Delightful cuisine

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Results

- 33 days of opening from October 7th to December 4th
- 349 guests served
- Good performances of the stove
- Excellent media coverage (National TVs, newspapers, social media web) Around 10 millions people reached.
- Business model to improve but viable
What’s next?

- To complete the installation of the secondary reflector.
- To improve the stove with an oven
- To improve the kitchen/stove to make it safer and easier to use and clean
- To find a place where to settle the restaurant
- To find the funding for the « real » restaurant (150 000 – 200 000 €)
- To launch the first solar restaurant of Europe as a « normal » restaurant
Thank you!

http://restaurantlepresage.fr

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