



Designed for success





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BUILDING SUCCESS TOGETHER

Charvet is constantly evolving by designing new products inspired by chefs, our customers and our own innovative design team.

The following information is a brief introduction to each of the product series produced by Charvet, allowing you to get a better perspective on what Charvet has to offer.

Included are some design examples that look at their operations in more detail.

We work with our clients from initial consultation to installation, so we can build success together.



Charvet's continual product development, mixed with traditional design, provides an operational solution for all market sectors within foodservice and hospitality.

These include, but are not limited to...

- Pub and bar operations
- Casual dining
- Restaurant and fine dining
- Hotel operations
- Production kitchens
- Specialist projects



CHARVET: A BRIEF HISTORY

Charvet has been at the forefront of innovation within the industry since its inception in 1934. Its focus on development and creativity has helped to secure its place as one of the world's leading professional heavy duty cooking equipment manufacturers - a distinction valued by everyone at Charvet.

- 1934 Brothers Jean and Paul Charvet create the company
- 1948 Company name becomes "Les Fils de A. Charvet"
- 1958 Company name changes to Paul Charvet S.A
- 1995 Paul Charvet S.A becomes part of Sofilac owned by the Augagneur family
- 1998 The Charvet bespoke department, known as Jean Charvet, becomes part of Paul Charvet S.A and is integrated with the Charavines factory
- 2000 Company name becomes Charvet, producing both modular and bespoke suites
- 2006 Enamelling factory becomes part of Sofilac to produce panels directly for Charvet
- Today Charvet is present in over 20 countries worldwide with subsidiaries in the UK and Spain





CHARVET: IN THE UNITED KINGDOM

Charvet Premier Ranges launched in 1998 as Charvet's UK subsidiary. Premier Ranges proudly lives up to the original Charvet values of quality, excellence and precision, with a culture of innovation and service to satisfy the pressing and changing demands of chefs, businesses and corporations.

Bringing Charvet to the UK established the brand as the premier cooking manufacturer for many leading restaurants, hotels, hospitality and culinary institutions.

Charvet Premier Ranges has established itself as a professional, trusted, and competitive supplier within the UK catering equipment supply market.

As we move forward, we will continue to work with all sectors of the market to ensure we cater to our clients' needs and provide the all-encompassing excellent service we are known for.

CHARVET: DESIGNED FOR SUCCESS

Charvet products are built to the highest standard, and all are built to withstand the harshest of conditions. Charvet products are truly HEAVY DUTY.

All Charvet products are packed with power and come with a range of options, including gas, electric, and induction, and benefit from...



Quality, reliability, robustness and longevity

The world of cooking is demanding, requiring endurance and reliability at all levels. Charvet designs long-lasting equipment using high-quality materials and proven manufacturing methods.



Committed Manufacturer

Charvet quality is driven by the expertise of its manufacturing techniques. It masters different competencies and practices in-house such as sheet metal, electric works, polishing and assembly – with quality results.



Research and Development

Charvet constantly develops by closely observing its product's working environments and feedback from users to affect new product development.



Environmental Impact

Charvet adheres to strict waste treatment policies, striving to eliminate polluting emissions with efforts to control energy consumption throughout the supply chain. Charvet is compliant with Waste Electrical and Electronic Equipment (WEEE and DEA) regulations and endorses the recycling of its products at the end of their life cycle.



CHARVET: YOUR JOURNEY

Producing over 1500 different models across 8 different product lines, Charvet has a modular or bespoke solution to match your desired design. Using our extensive experience to ensure outstanding results, our products are reliable, durable, long-lasting and energy efficient.



Design through Understanding and Experience

Solutions matching your ambitions. Whatever the size or shape of your kitchen, we will plan your range and cooking options around you and your specific needs.



Committed to Quality

Charvet does not resort to automation because perfection requires skilled craftsmanship. At Charvet, only a trained eye can confirm the accuracy of a vertical line or check a polished finish.



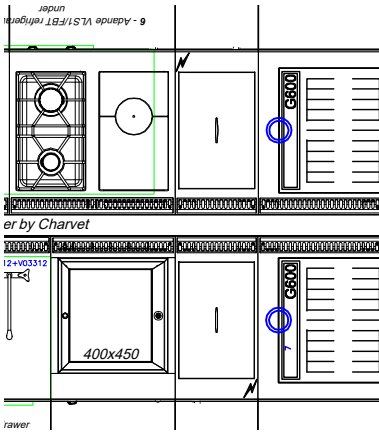
Dedicated Installation

Charvet Premier Ranges ensures installation is carried out by a select team of engineers.



Now and in the Future

Charvet Premier Ranges is there from initial design, installation and beyond. We have a number of options to ensure you get the best from your cook suite, initially and into the future.



INTRODUCING **CHARVET**

The following information includes examples of designs and projects in all product series currently produced by Charvet.



PRODUCT SERIES DETAILED...

- **Pro 700** Compact, yet thinks BIG
- **Pro 800** Traditional, Efficient and Flexible
- **Pro 900** Capable and Powerful
- **Pro 1000** Maximum Capacity, Powerful Possibilities
- **AEROGAM** Optimised Cleaning
- **BESPOKE** Any Shape, Any Size, Anywhere...
- **EXTEND CONCEPT** Be the Centre of Your Kitchen
- **FINISHES AND OPTIONS** Bringing Optional Finishes to any Suite...



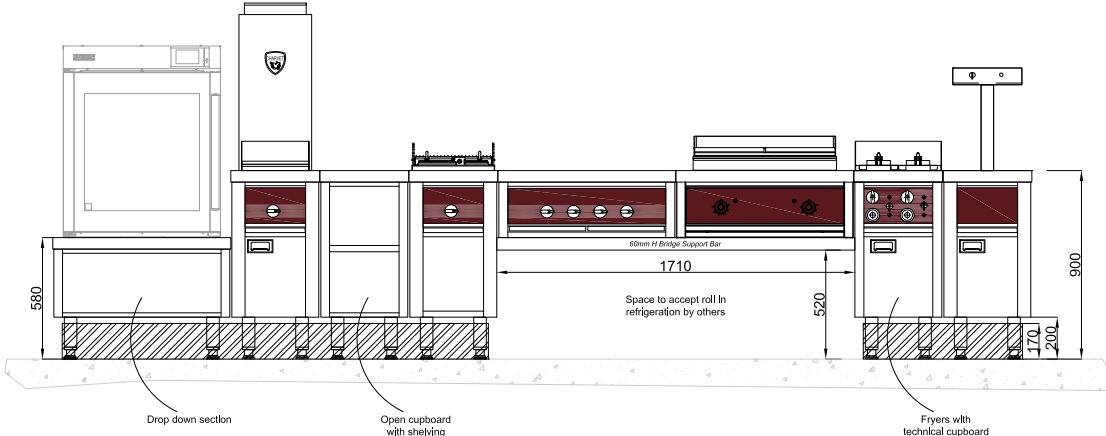
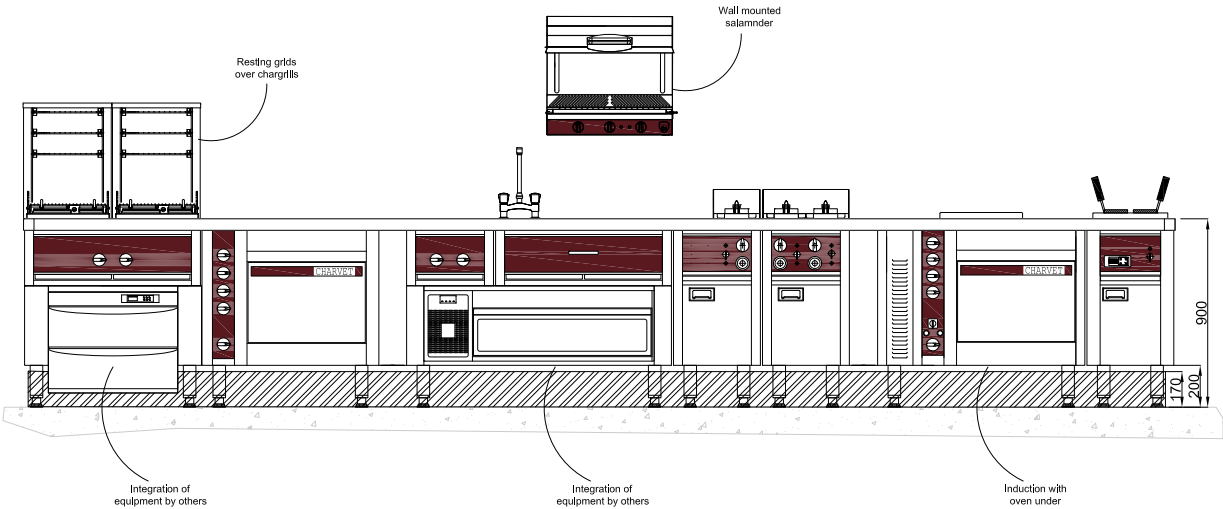


INTRODUCING THE PRO SERIES

The Charvet Pro Series offers solutions for the hardest working kitchens

HEAVY-DUTY equipment is key to a successful operation that offers varied menus needing multiple cooking platforms, while coping with big numbers.

Continual product development allows Charvet to provide the equipment that delivers power and performance.





CHARVET
PRO700

CHARVET
PRO700



Compact, yet thinks BIG

Delivering the highest innovation and performance, the Pro 700 range impresses at first sight with its reduced dimensions. Pro 700 Series is perfect for restaurants requiring heavy-duty equipment with a small footprint.

With its depth of 700mm, the Pro 700 Series maintains the standards required of Charvet equipment which suits restaurants found in town centre locations, older properties.

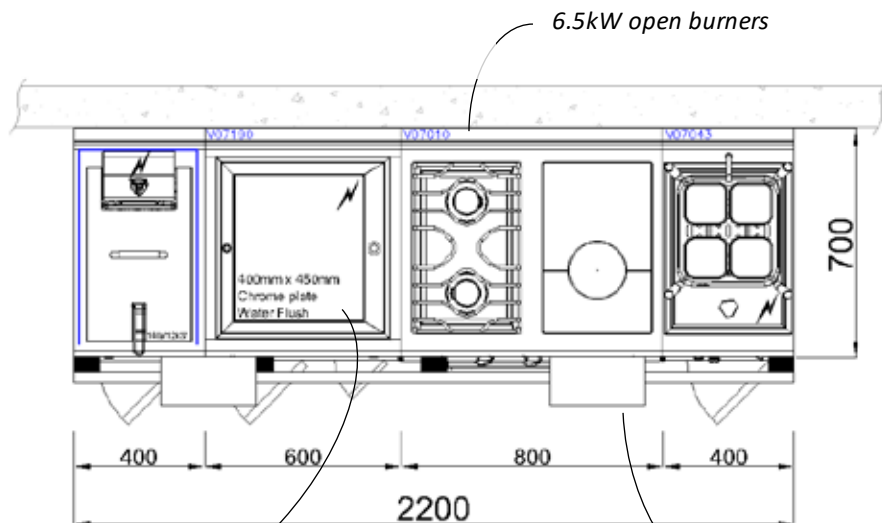


The Pro 700 Series provides the unique opportunity to mix over 60 cooking module bridge units with varying width bases.

The Pro 700 Series is the ultimate choice for flexible cooking suite design.

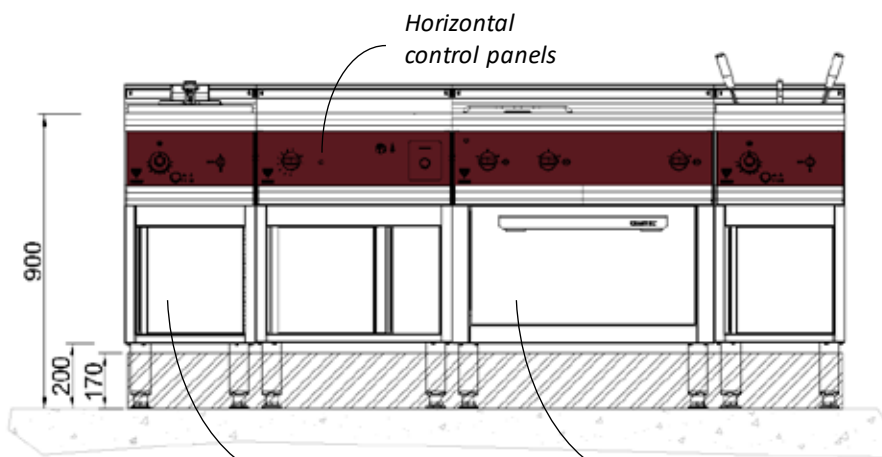


Pro 700



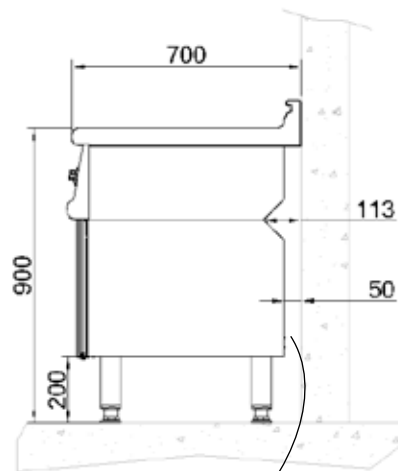
Planchas available with or without water flush

Plating shelves available with protection rails



Bases independent from bridge unit

GN2/1 static electric or gas ovens



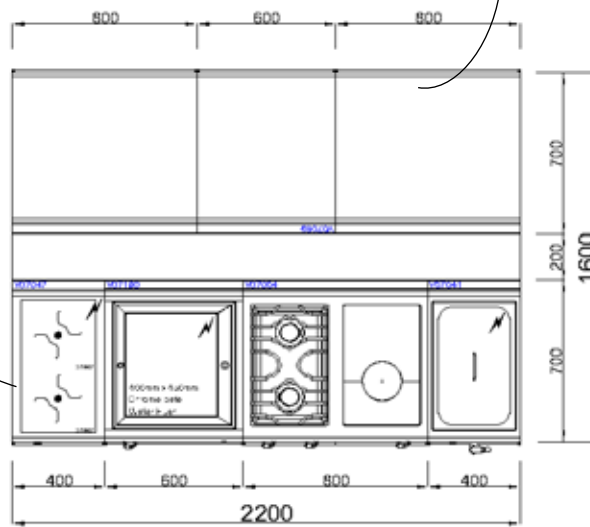
Services void to allow for direct wall mounting



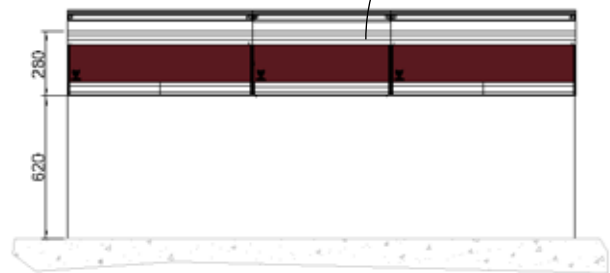
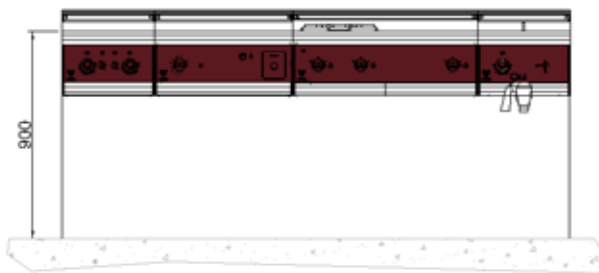
Pro 700

Various size neutrals to compliment cooking components

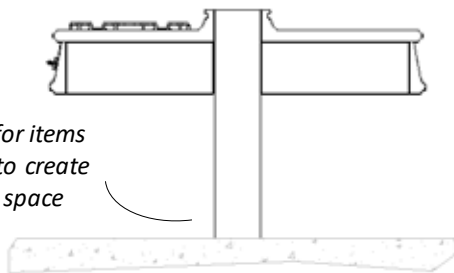
3.5kW induction zones



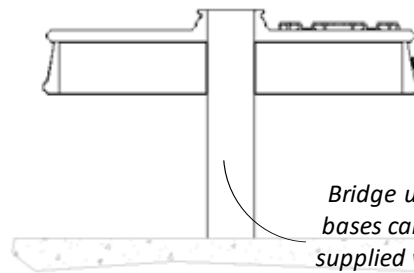
Modules serviceable from front



Open under for items by others or to create idea of more space



Bridge units with or without bases can be cantilevered on supplied wall or wall by others







Pro 800



Traditional, Efficient and Flexible

Continual product development mixed with traditional design makes the Pro 800 Series a favourite with operations of all sizes.

Designed for establishments requiring longevity from their investment, the Pro 800 Series provides users with confidence that their suite will withstand the harshest use, but still maintain its specialist finish.

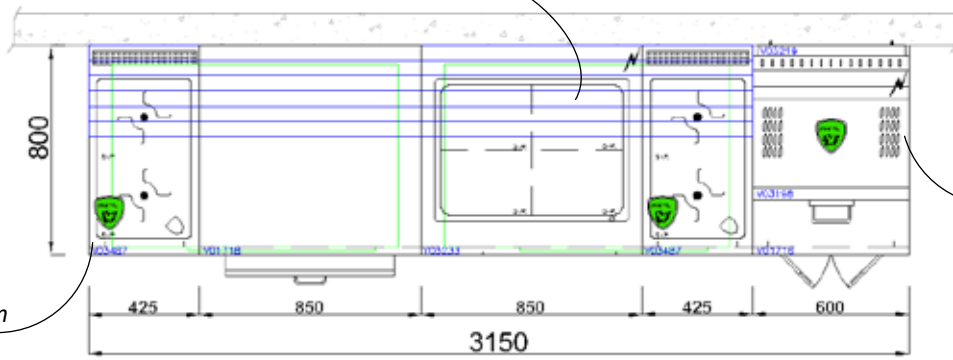


The Pro 800 Series offers the widest choice of prime cooking equipment and design options, potentially increasing productivity whilst creating a central focal point for your kitchen.



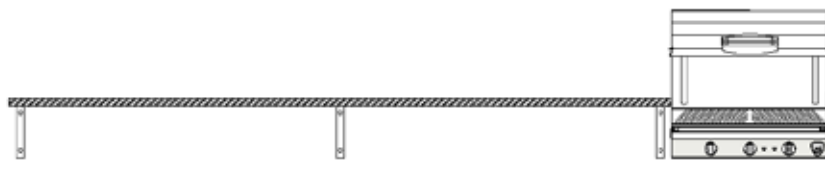
Pro 800

Four heat zones Up to 500°

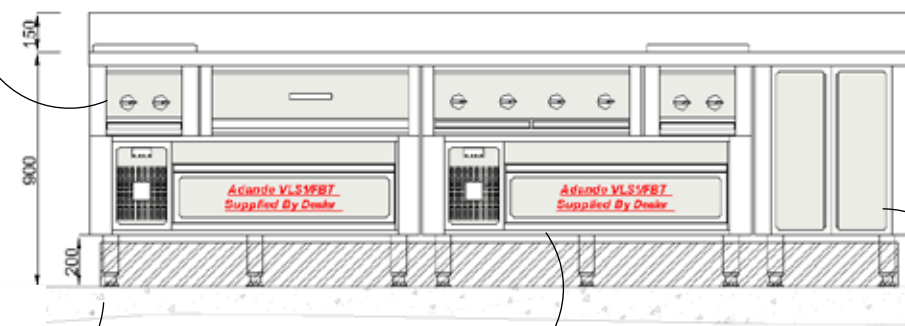


Five salamander possibilities

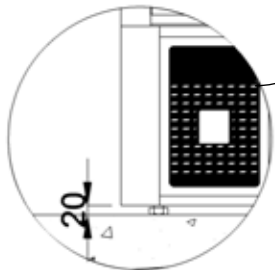
Multiple induction options



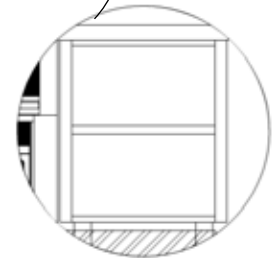
Four Finishes Available



Integration of refrigeration drawer by others



Mountable on legs, stud feet or cantilevered system



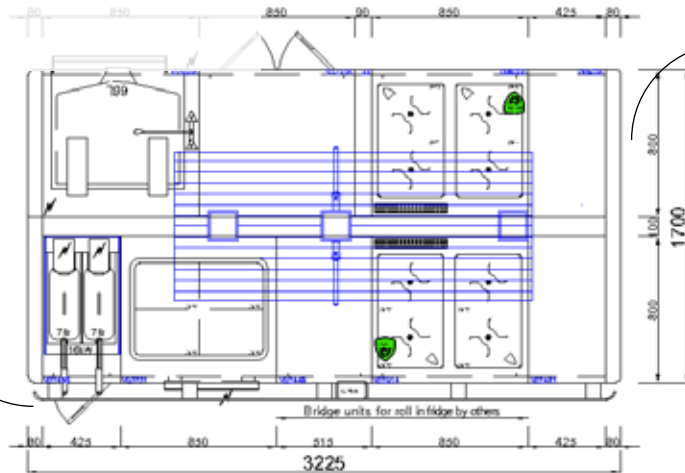
Variety of bases



Pro 800

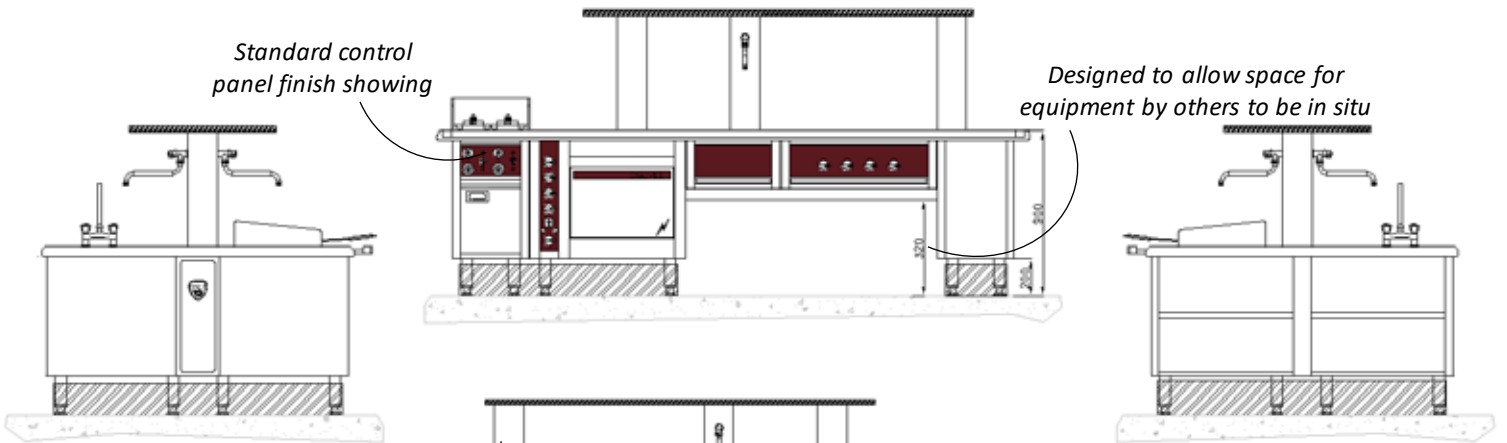
Modular, semi one piece or fully one piece work tops available

3 types of protection rail available



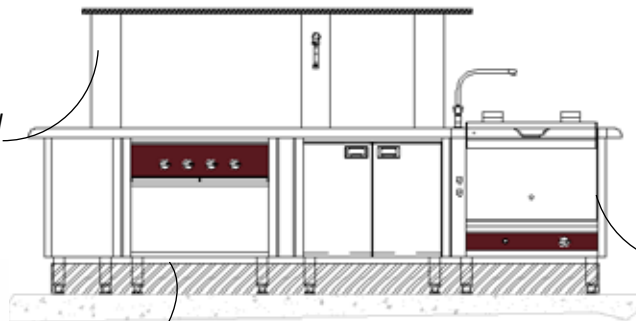
Standard control panel finish showing

Designed to allow space for equipment by others to be in situ



Pot racks integrated into suite or wall mounted available

Large selection of boiling and bratt pans can be integrated within a suite



Induction with GN2/1 oven under available





Pro 900



Capable and Powerful

Pro 900 Series is perfect for a wide variety of cooking establishments and its wide product range is ideal for institutional catering, factories or corporate staff restaurants. The range particularly stands out for its larger capacity boiling and bratt pans and incorporated 180mm deep front plating shelves.

Building on the traditional and trusted design features of the Pro 800 series, the Charvet Pro 900 series maintains the modular widths of the Pro 800 series but offers increased production capacity



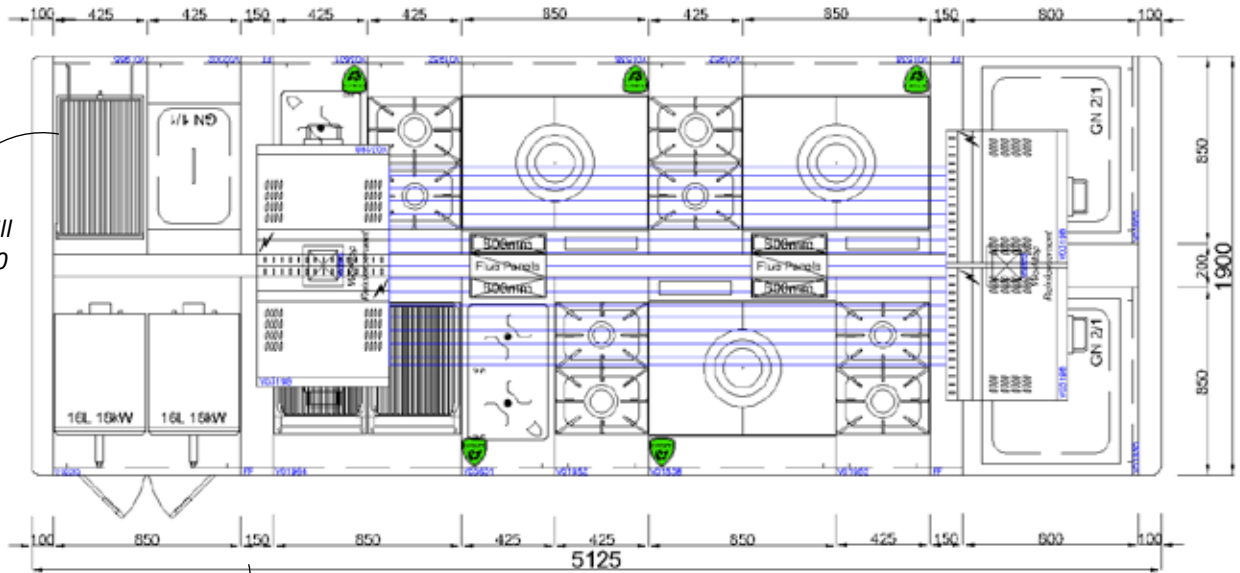
Pro 900 Series suites can be configured in endless ways, creating a complete range of solutions to ensure greater productivity in your kitchen.



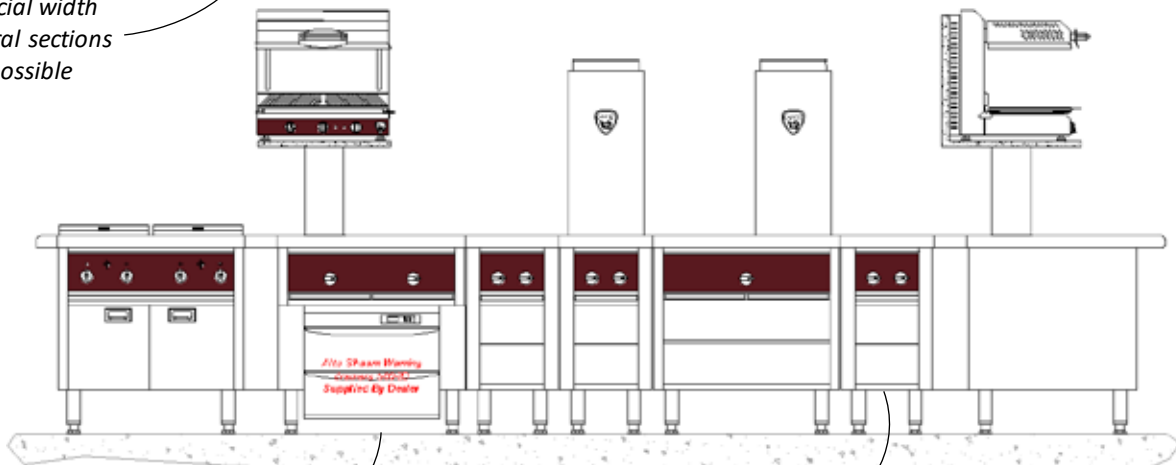
Pro 900

Ability to mix Pro800 and Pro900 equipment together

Larger chargrill grid in Pro900



Special width neutral sections possible

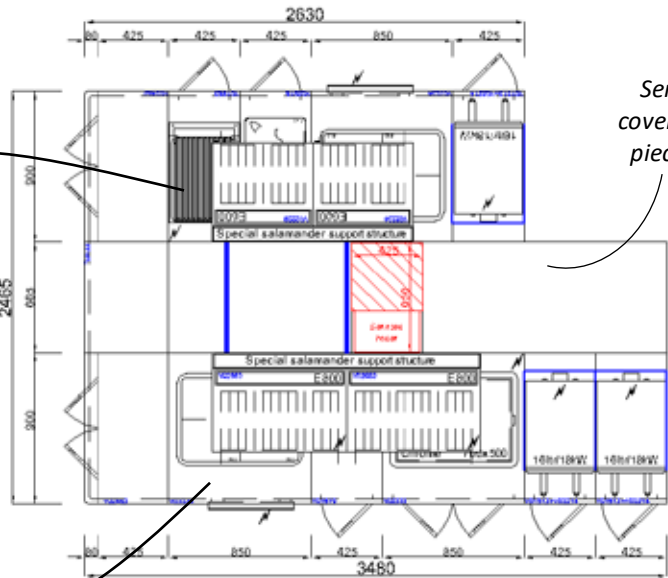


Integration of warming drawers by others

Options to add shelving, runners or hot cupboards to bases



Pro 900

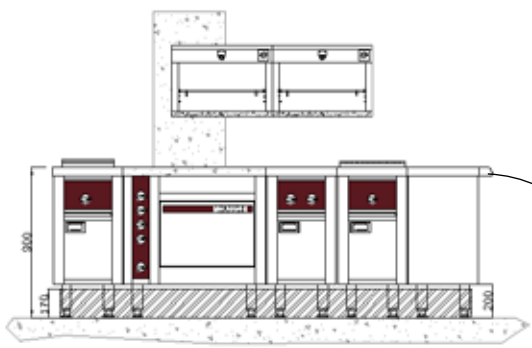
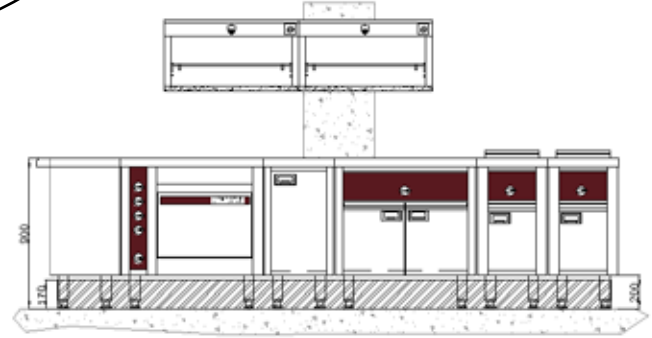
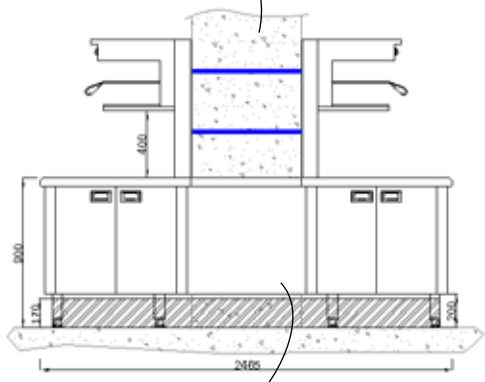


Electric chargrill available

Service voids covered with one piece work top

Ability to design suites around building structure

Plancha on electric oven available



Services end panel can be personalised with enamelled logo plate

Curved end shelves to finish suite edges





precision

Customisation



FINISHES & OPTIONS

Bringing Optional Finishes to the Pro Series...

Charvet's traditional design (with the classic Charvet finish featuring 'Rouge Vin' enamelled control panels and chrome coated aluminium recessed control knobs) are stunning in their own right, but...

If you are looking for the 'wow' factor with a standout colour, or adding a personal logo panel, there numerous optional finishes for all suites, meaning you can build something truly unique.



All Pro Series products can be customised to your standards.

- Tall or short flues
- Stainless steel control panels and oven door handles
- Tubular bar protection rails to all sides
- Flat bar protection rails to all sides
- Removable plating shelves (requires suite to have protection rail)
- Curved worktop end sections – up to 200mm wide
- Pot rack systems
- 3mm thick one-piece worktops with orbital polish finish



A close-up photograph of a medical device's control panel. The panel is primarily grey with white accents. In the upper left, there is a white rectangular area containing a horizontal slot and a clear, spherical knob. To the right of this area is a black, cylindrical push-button. Below these controls is a large, white, cylindrical handle with the brand name 'CHARVET' printed in black, bold, capital letters. The device is mounted on a grey surface, and the background shows a tiled floor.

CHARVET



PREMIUM FINISH



A touch of colour to the Pro Series with Charvet Premium Finish

Pro 700, Pro 800 and Pro 900 Series Coloured Panels. Whether you are looking for a colourful showpiece, or colours to match your brand or restaurant scheme, Charvet can produce modular cooking suites with coloured panels from its own French enamelling facility.

The growing trend for open kitchens is leading to an increased demand for 'statement' suites. At Charvet we are in the unique position to be able to help our customers make a BOLD statement!



- Special colour control and door panels, available in 9 standard colours.
- Individual RAL colour available at special request.

Standard colours available are:

- | | |
|--|---|
|  Grey White (RAL 9002) |  Ultramarine Blue (RAL 5002) |
|  Jet Black (RAL 9005) |  Night Blue (RAL 5022) |
|  Light Ivory (RAL 1015) |  Traffic Orange (RAL 2009) |
|  Traffic Red (RAL 3020) |  Moss Green (RAL 6005) |
|  Wine Red (RAL 3005) | |





Pro 1000



Maximum Capacity, Powerful Possibilities

A true high performer, the Charvet Pro 1000 Series is ideal for managing large-scale cooking - offering remarkable bulk cooking capacity.

Equipped with powerful 15kW open burners and coupled with the increased capacities of up to 260 litres for boiling pans and up to 160 litres for bratt pans, the Pro 1000 series is the ideal range for large-scale cooking.



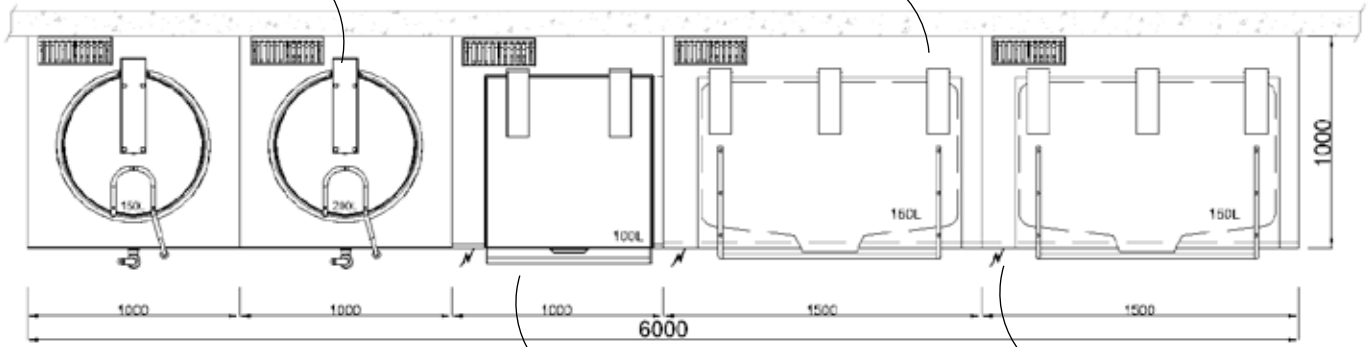
There are a variety of design options in Pro 1000, with the opportunity to floor, plinth and cantilever mount modules, potentially increasing productivity whilst creating a central focal point for your kitchen.



Pro 1000

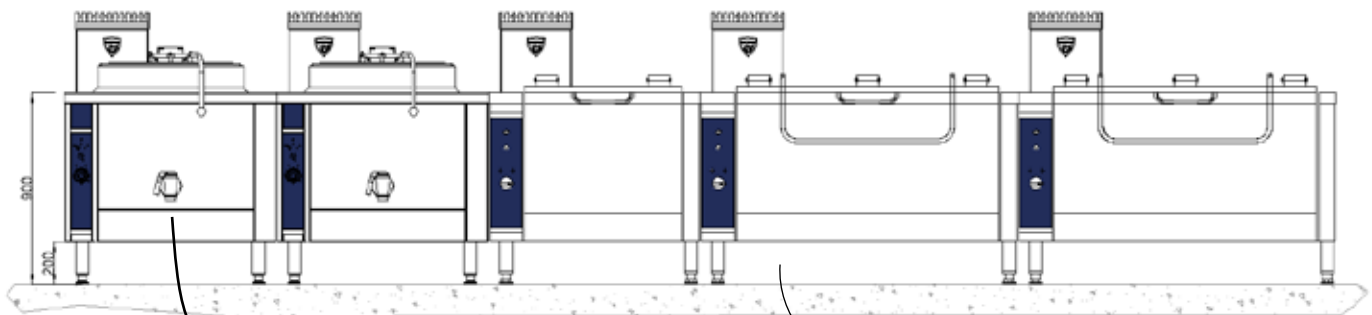
Circular or square boiling pan tanks available

Large selection of boiling and bratt pans ideal for production kitchens



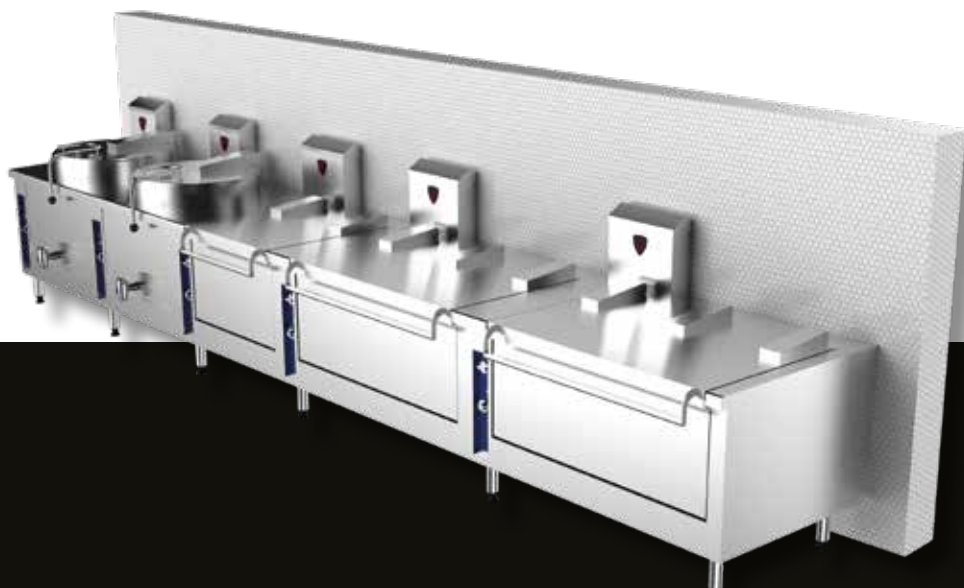
Cantilevered lids

Electric and manual tilt options

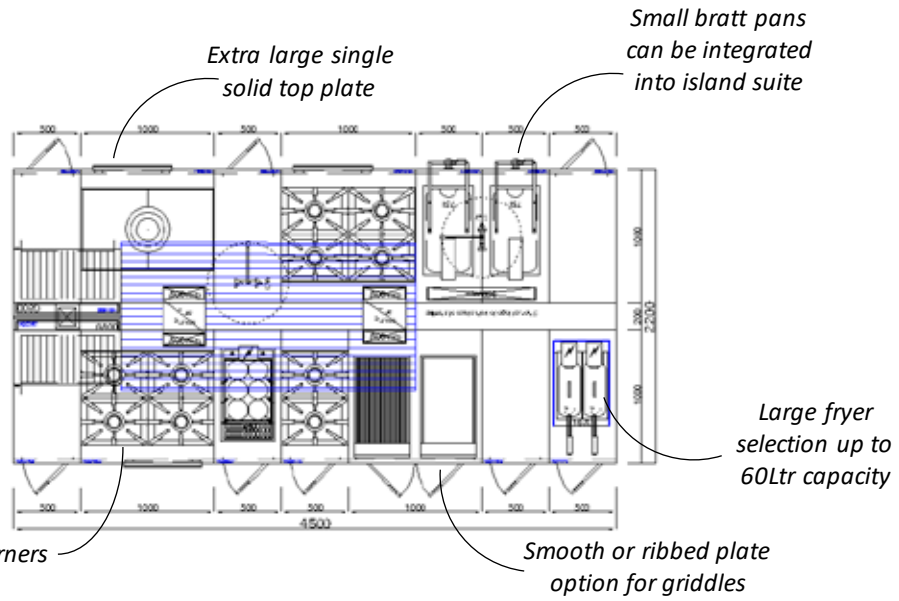


Large diameter drain taps

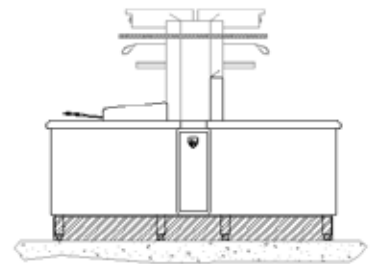
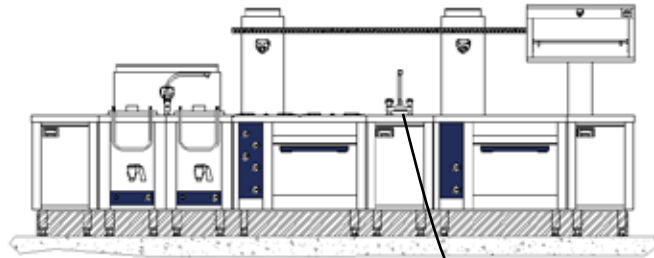
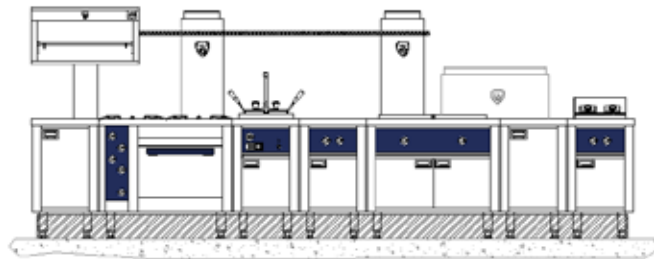
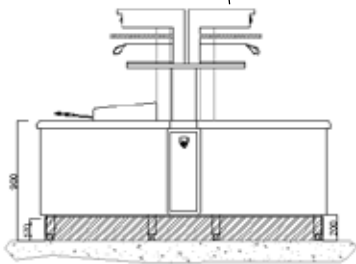
Left open to aid cleaning



Pro 1000



Salamanders can be mounted back to back and side by side



Taps can be work top, pot rack or column mounted







AERO Gam

Optimised Cleaning

When ease and speed during cleaning are an important factor, the AEROGAM series comes in to its own.

Based upon Pro 1000 series, the AEROGAM Series takes the requirement for large-scale cooking up a level, by increasing the leg height from 200mm to 400mm, making cleaning and maintenance extremely easy.

AEROGAM also features the powerful 15kW open burners found in the Pro 1000 Series, coupled with further increased capacities for boiling pans and bratt pans, making the AEROGAM range particularly appealing to around the clock large-scale cooking operations.



Providing the opportunity to floor, plinth and cantilever mount modules, AEROGAM can be installed to suit any site-specific requirements.

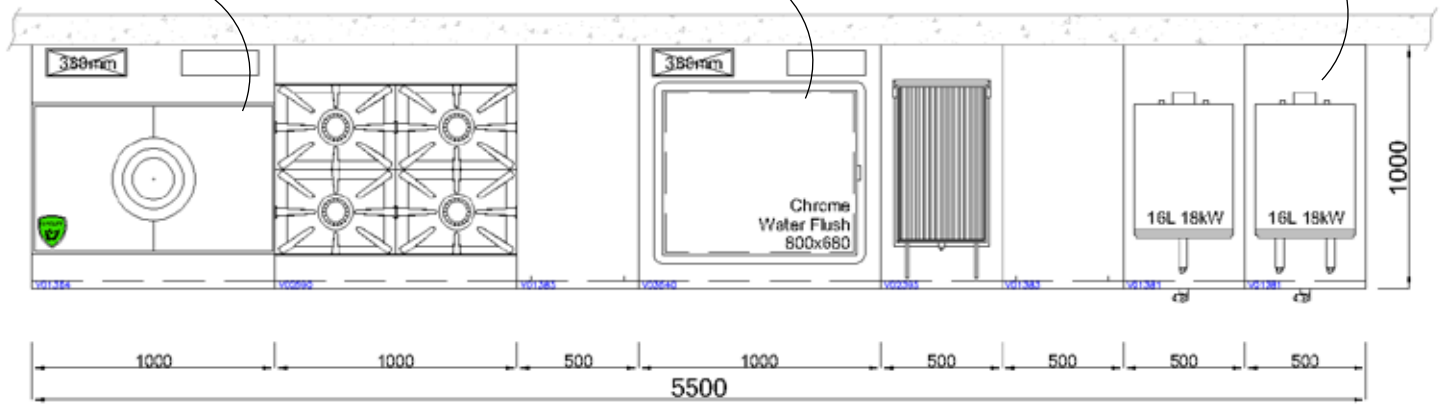


AERO Gam

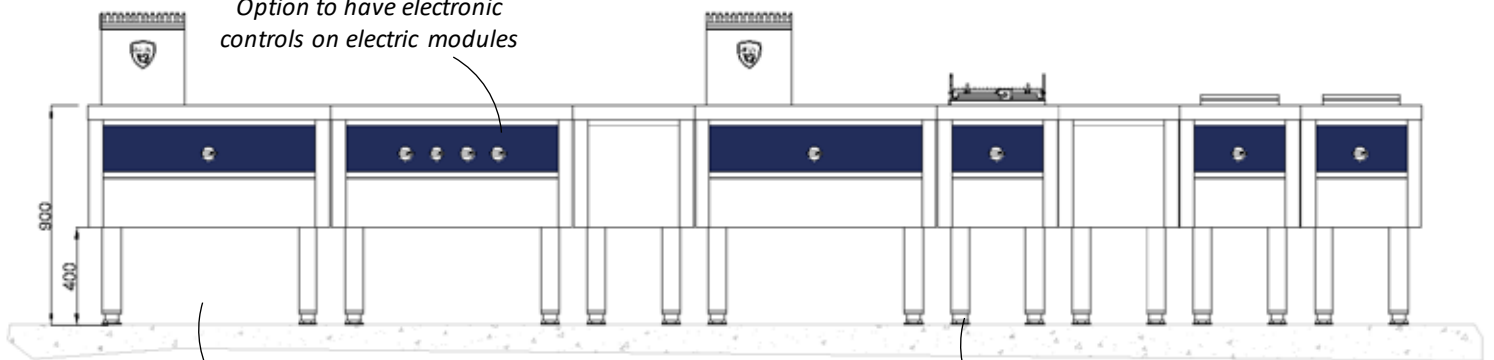
Efficient solid tops with refractory cement around burners

Largest plancha plate in steel or chrome

Fryer capacity up to 30Ltr



Option to have electronic controls on electric modules



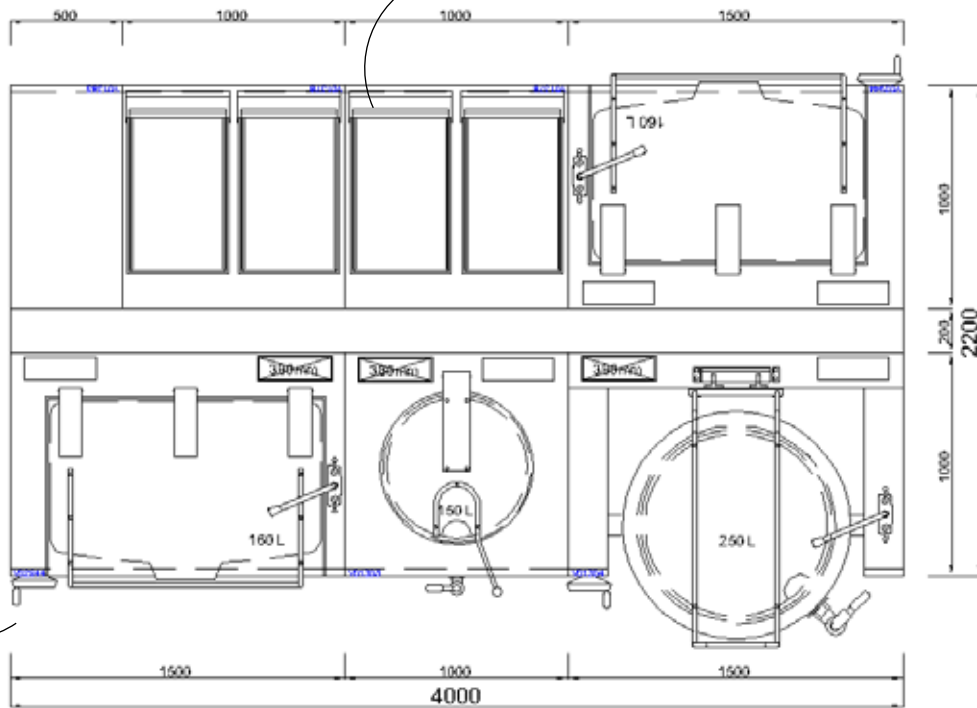
If an oven is required can be mixed with Pro1000 series

400mm H legs for cleaning under



AERO Gam

Selection of cooking modules to combine with bratt and boiling pans



Manual or electric tilt options



Designed for cantilever mounting from services wall

Largest capacity boiling pans up to 250Ltr







EXTEND Concept



Be the Centre of Your Kitchen

Don't confine yourself to cooking in front of your range — be around it!

The EXTEND Concept is one step away from the Gold Label Bespoke suites, making it in essence a modular bespoke suite!

With its central island or peninsular principle, EXTEND Concept relocates the focus to the centre of your kitchen. With a huge range of modules, you have the flexibility to create the ideal cooking suite for your cooking requirements.



Based on the principle of using 1000mm deep modules to build a central island or peninsular suite to the length you need, the EXTEND Concept offers the possibility of combining several core modules with its many add-on sections.

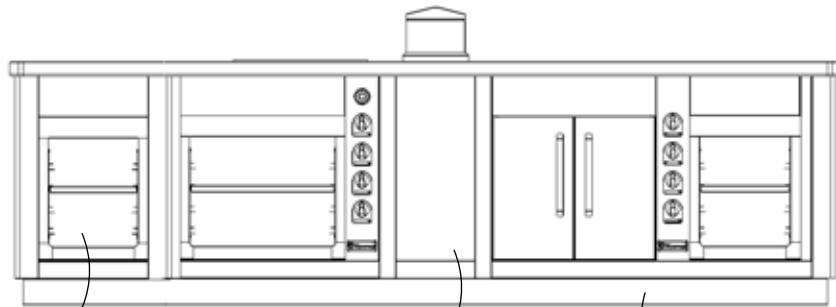
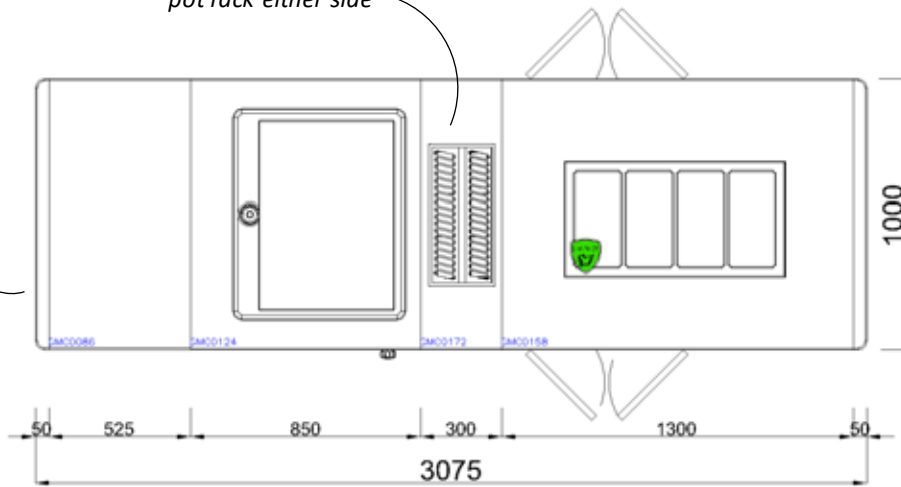
- Charvet's legendary durability
- Powerful cooking performance
- Easy to install, service and maintain
- Fully welded super-durable construction
- Traditional design features
- Modules available from 300mm up to 1600mm wide
- Stainless steel finish
- Integral stainless steel plinth
- Central services location
- Pass through cupboards and ovens
- 3mm thick worktop
- Optional short or tall flues
- Optional one-piece worktop



EXTEND Concept

Low or tall flue option.
Tall flue available with
pot rack either side

Island or
peninsular
options



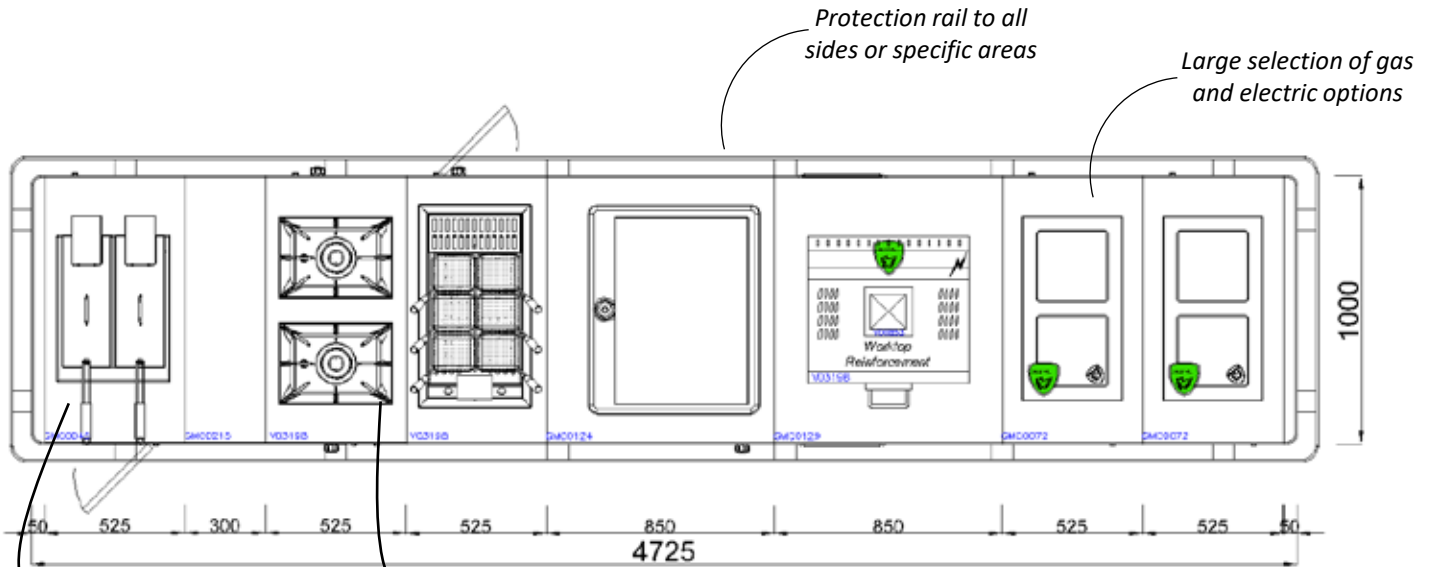
Pass through cupboards
with runners

Central section to house
incoming services

Integrated 100mm H
stainless steel plinth



EXTEND Concept

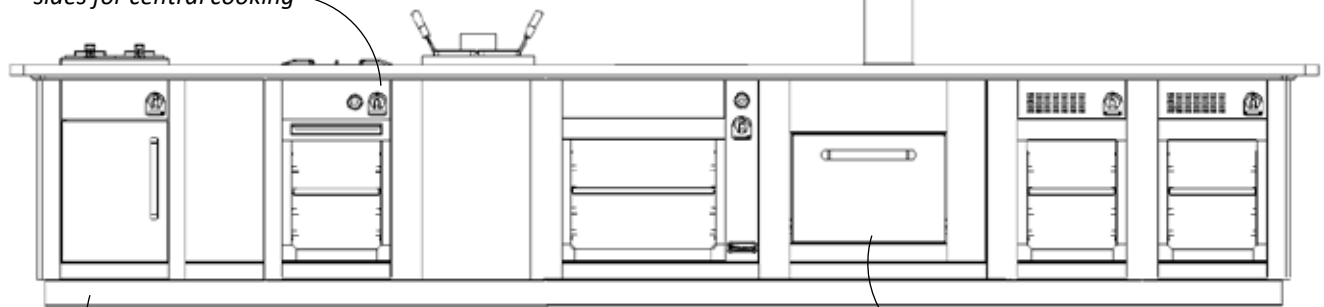


Fryer tanks to face the same way or be opposite

8kW double crown burners as standard

Salamanders integrated on to suite

Controls to one side or both sides for central cooking



Pass through gas or electric ovens

Option to mount on masonry plinth by others







Bespoke



The Gold Label Any Shape, Any Size, Anywhere...

Charvet Bespoke Suites are the ultimate in cooking suite design.

Bespoke suites are designed from the ground up. With a Bespoke cooking suite, you have complete flexibility to create the perfect suite for the most demanding of kitchen environments.



With Bespoke, anything can be customised at your request. Bespoke suites are packed with power and come with an almost limitless range of options, including gas, electric and induction ranges.

- Charvet's legendary durability
- Powerful cooking performance
- Easy to install, service and maintain
- Fully welded super-durable construction
- Traditional design features
- Chrome or brass details
- Stainless steel or specially coloured enamel finish
- Integral stainless steel plinth
- Central services location
- Pass through cupboards and ovens
- 3mm thick worktop
- Optional finishes: chrome, brass & stainless steel
- Optional short or tall flues



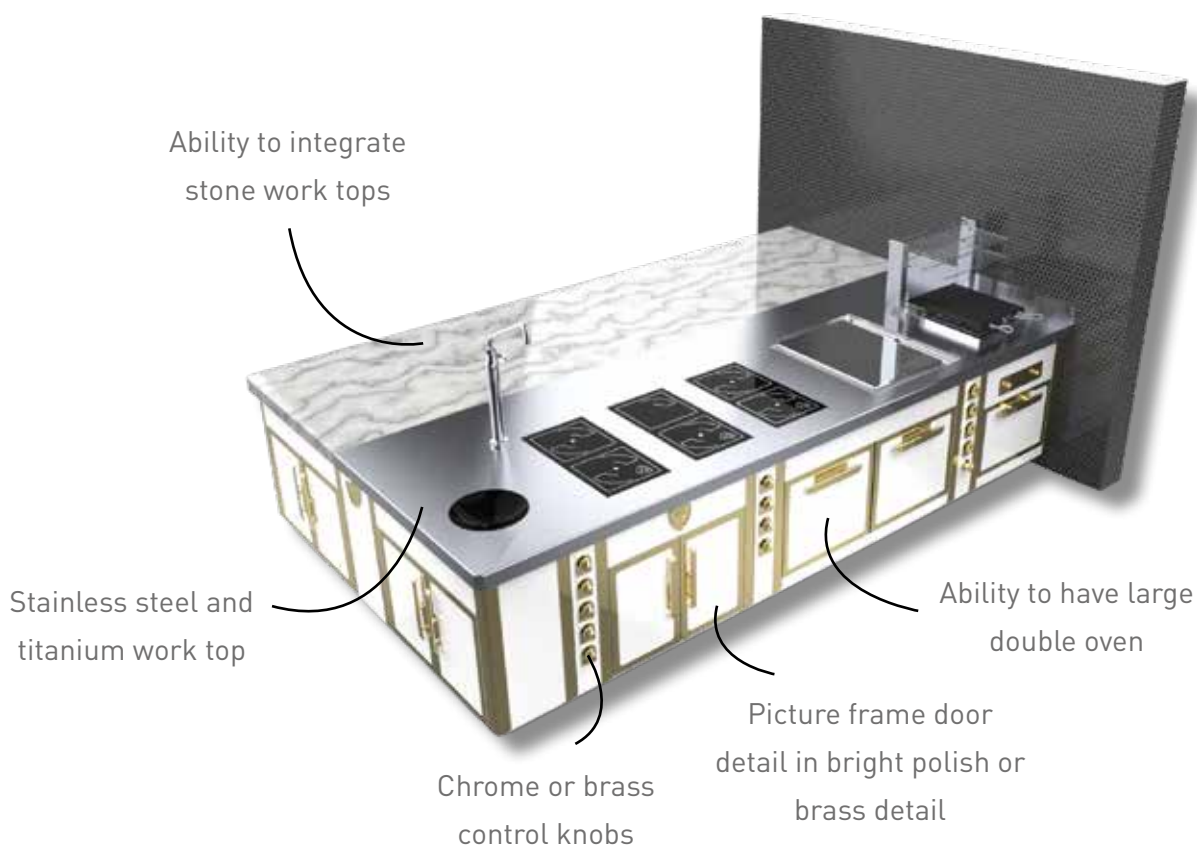
Bespoke

Traditional

With a design dating back to the earliest Charvet range (when only bespoke suites were exclusively produced), the Bespoke Traditional feels like perfection. Despite its traditional appearance, many improvements have been made to this style of bespoke suite over the years in terms of improved production techniques and integrating the latest technology found in the modern kitchens.

Despite production innovations, Charvet Bespoke suites are and will always continue to be hand manufactured, each one individually crafted by the experts in heavy duty equipment production. They are truly one of a kind, with no two matching Bespoke suites to be found in all the kitchens across the world!

A Charvet Bespoke suite can perfectly fit in even the smallest of kitchens, and (with its flexible measurements) can even be delivered in sections to fit the smallest hallway or be lifted up the side of a building, making this bespoke suite suitable to fit any kitchen.



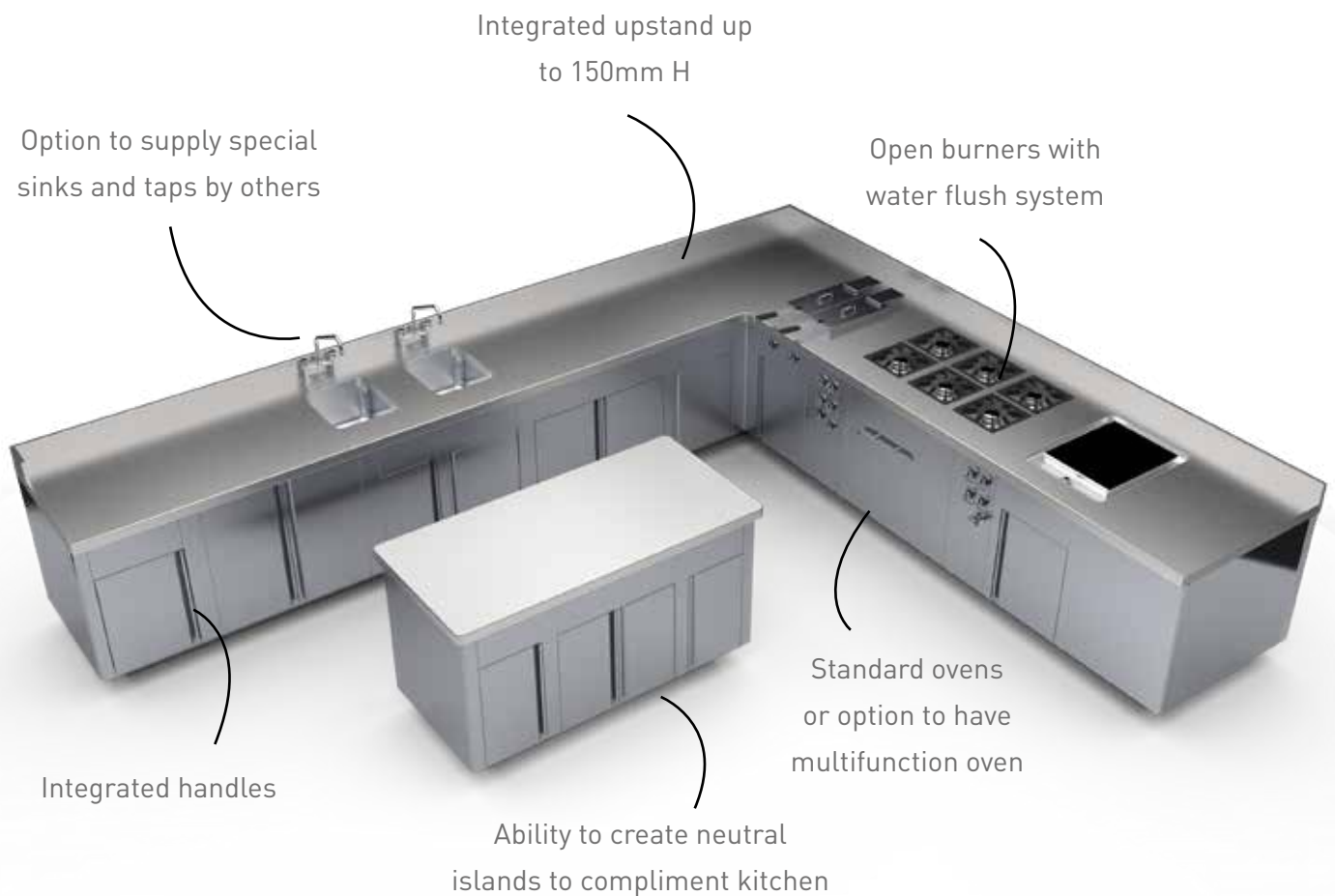
Bespoke

Modern

Unique in the Charvet bespoke world the Bespoke Modern has a matt stainless steel finish with integrated door handles and flush finish doors and drawers. This design provides a clean, fresh and beautifully robust look to any kitchen.

With many options to choose from and a large selection of bespoke cooking components, the Bespoke Modern can be suited for modern style restaurant kitchens and professional residential kitchens that require a certain elegant finish.

Charvet Bespoke suites can be customised to integrate specialised equipment from other manufacturers, such as boiling water taps, specialty sinks and even pizza ovens. This design flexibility allows any kitchen to be designed with a Charvet Bespoke providing the complete kitchen solution.



Bespoke

Compact

Our slimmest Charvet Bespoke suite yet, the Bespoke Compact can be just 750mm deep, opening up endless kitchen design possibilities including those of residential properties. Designed to still be considered a 'true' Charvet Bespoke, the Bespoke Compact can be customised to suit the needs of any kitchen or property owner.

Benefiting from a special range of cooking components allowing for its small 750mm depth, the Bespoke Compact can be designed to complement standard bespoke cooking components, allowing chefs (and even residential property owners) to have their dreams turned in to a reality.

Charvet Bespoke suites are one of our most customisable cooking suites, allowing interior designers and architects to create one of a kind kitchens and projects.









Salamander



The Perfect Match to any Charvet Suite

Manufactured in France to Charvet's exacting specifications, Charvet Salamanders are flexible, powerful and robust.



Charvet's Gas and three-phase Electric Salamanders use a simple notch mechanism to adjust the height of the shelf and include the following:

- Charvet's legendary durability
- Powerful cooking performance
- Easy to install, service and maintain
- Traditional design features
- Available in 600mm or 800mm wide modules
- Open on three sides that accept dishes of any size
- Optional colour choice for enamel control panel

Charvet's single-phase Electric Rise and Fall Salamander allows you to raise and lower the entire top grill section and includes the following:

- Two independent cooking areas allow half the unit to be switched off during low demand for energy efficiency
- Plate Detection System automatically turns the elements on when a dish is placed under the grill
- Infrared technology that minimises smoke and odours
- Optional colour choice for control panel
- 400° C in just nine seconds - or a massive 570° C after 15 minutes use.





CHARVET: THINK SUSTAINABILITY

When you think of a heavy-duty cooking suite, sustainability is an afterthought. At Charvet, however, sustainability is always on our mind.

Here are some of the reasons why Charvet cooking suites are among the most sustainable on the market.

1. We've made it policy

Our passion for environmental preservation results in a strict and rigorous policy on waste treatment that strives to eliminate polluting emissions and control energy consumption. In our search for suppliers, Charvet favours local businesses that are recognised for their reliability to reduce unnecessary transport.

2. Longer lasting means more sustainable

The most sustainable cooking suite you can buy is one you do not need to replace as often! Charvet manufactures suites to last over a decade or longer.

3. 95% recyclable

That's right - when a Charvet suite finally comes to the end of its working life, almost all the components can be recycled!

CHARVET: THINK SUSTAINABILITY



4. Solid tops and gas burners

Temperature resistant refractory cement placed around high-efficiency burners focuses heat output upwards and prevents sideward 'leakage,' cutting heat escape and ensuring less energy is used to achieve the desired temperature.

5. Pan detector burners

Reducing usage by a conservative 50%, pan detector open burners shut down when there is no pan, reducing gas usage and heat within the kitchen.

6. Charvet induction hobs

Charvet induction hobs are designed to give thousands of hours of energy saving cooking time and are 90-95% efficient against gas burners. Induction also cuts project costs by reducing spend on extraction systems, as they do not have to be designed to deal with high radiant heat and can operate without gas interlocks.

7. Drawer refrigeration

Insulated drawer refrigeration can be built into Charvet cooking ranges. The drawers save energy because they hold cold air in place when the door is opened. Labour is also saved because chefs have all their ingredients to hand!

8. Energy in design

By designing products to be energy efficient during conception, whether by adding refractory cement around burners, pan detection systems or creating multifunctional pieces of equipment, energy usage can be reduced, not only in the kitchen, but also during production, thus creating a truly energy efficient item of equipment.



CHARVET: THE SERVICE YOU EXPECT COMPLETE PEACE OF MIND



SITE SURVEY

All installations require a pre-site survey to ensure all services are in place and the cook suite can be optimised to perform to its very best.



PRE-DESPATCH PREPARATION

As all Charvet cook suites are designed to spec, suites are assembled and checked before being shipped.



INSTALLATION & COMMISSIONING

Installation is carried out by our own engineers to ensure all warranties are valid. All equipment is commissioned during installation along with a post installation check once the entire project is completed.



TRAINING

Training on best working practises and maintenance procedures is carried out by Charvet following installation.



WARRANTY AND PREVENTIVE MAINTENANCE

All suites are supplied with standard warranty, however extended warranty and preventive maintenance packages are available.



WITH YOU EVERY STEP OF THE WAY...

UK Support

Charvet Premier Ranges is located in Copthorne, West Sussex, where key spare parts stock is held. Service and support is provided through our dedicated nationwide Service and Installation Team, which are all trained by Charvet Premier Ranges.



How Our Service is Provided:

- When a service request is placed, we call the site to investigate if the issue can be fixed remotely.
- If unable to remotely fix, an engineer will attend site.
- Known parts required will be dispatched to the technician with the aim to provide a first time fix.





CHARVET - PREMIER RANGES Ltd
6 Snowhill Business Centre, Copthorne, West Sussex, RH10 3EZ, UK

Telephone: +44 (0)1342 717936

Email: sales@charvet.co.uk

www.charvet.co.uk