

Pro 800

Tradition, efficient, flexible

CHARVET **Pro 800** SERIES QUALITY, POWER, FLEXIBILITY





Moving towards the bespoke end of the spectrum, the **Pro 800** Series provides an ideal opportunity to mix the flexibility of modular equipment with customisation, allowing all types of kitchens to create beautiful and unique cooking suites.

Added to this is the knowledge that **Pro 800** Series will last over 20 years, providing a great return on investment."

With continual development mixed with traditional design, the **Pro 800** Series is favoured by small and medium-sized operations. It's ideal for operators who want power, style and durability, with all the options needed to accommodate their individual style of cooking.



"One of the restaurants here will turn over 400 covers per day and I needed kit that's going to give us that strength and has the robustness... and looks elegant as well."

Chef Director Damian Clisby, Petersham Nurseries

Pictured left: Damian Clisby, Petersham Nurseries



For establishments requiring a long-lasting investment, the **Pro 800** Series provides users with confidence that their suite will maintain its specialist finish whilst withstanding the harshest use.

Pro 800 Series allows you to modify the widths and heights of neutral units, providing the flexibility to design a customised suite to fit the most challenging kitchen environment.

Fine dining establishments with Charvet **Pro 800** suites include:

Big Mamma Fife Arms Radisson Blu ROVI Tast



COMPLETE FLEXIBILITY



Pro 800 Series is packed with power and comes with a huge range of cooking options.

- Charvet's legendary durability all our **Pro 800** worktops are 3mm thick and are AISI 304 grade stainless steel. Each cooking module is built on a single supporting chassis, welded throughout, meaning longevity is assured.
- Powerful cooking performance available as gas, electronic and induction
- Easy to install, service and maintain full and half modules available from 425mm up to 1275mm wide. Adjustable width/height on neutral modules



Build a modular **Pro 800** to meet all of your requirements:

- Solid top
- p Plancha
 - Open burner

• Salamander

- Pasta cooker

Induction

- Bain maries
- Boiling plate
- Griddle
- Chargrill
- Bratt pan
- Refrigeration
- Oven

FryerWok

INDIVIDUALITY AND CHARACTER

Pro 800 Series has a wealth of design options to make your suite truly your own.

There shouldn't be any constraints when you cook and move around in your kitchen. Our suites are therefore designed to fit around you and your kitchen - not the other way around!



Charvet 'Rouge Vin' enamel control panels and handles or optional 'Premium Finish' adding coloured front panels to modules

Optional short or

Optional one-piece worktop for perfect hygiene and a flawless finish and optional semi one-piece worktop sections

High performance burner for extra speed:

A burner, developed exclusively by the Charvet laboratory, displays exceptional thermal efficiency. Choose from 6.5 or 10kW models for extreme reliability and easy of maintenance.



CHARVET DETAIL & CRAFTSMANSHIP



Charvet's pedigree sets it apart from other manufacturer ranges. Your input and our expertise ensure that we create a suite that matches your exact specifications – durable enough to stand the test of time.

Whether you need a chargrill, intelligent programming and diagnostics, or integrated refrigerated drawers, we allow you to configure your kitchen any way you wish.

A wall, peninsular or an island suite? Our **Pro 800** Series always deliver optimal performance and reliability.

PREMIUM FINISH

Bring a touch of colour to your culinary art with Charvet Premium Finish. Whether you are looking for a colourful show piece with that wow factor, colours that match your branding, or a colour scheme for your restaurant, Charvet now produces modular cooking suites with coloured enamelled panels from its own French enamelling facility!



AT CHARVET, SUSTAINABILITY IS ALWAYS ON OUR MIND.

- 95% recyclable
- High efficiency burners
- Plate detection systems
- Induction





Charvet precisely plan your vision by using the latest in sophisticated engineering software. Our team is with you every step of the way to ensure any changes to your design still produce an accurate final product.

Our **Pro 800** suites are then handmade with an expert eye to guarantee your range is crafted to perfection.

For more information about the Charvet **Pro 800** Series and all the available options, please contact your local sales office as detailed on the back cover.









UK and Eire

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