



**Quality and value in professional  
cooking equipment**

# DECADES OF PASSIONATE COOKING...



*"I would have to put Charvet first as my choice of range"*  
**... Martin Wishart,  
Restaurant  
Martin Wishart**

The home of Charvet is located at the foot of the Chartreuse mountains, where our tradition of manufacturing premier kitchen equipment dates back almost a century.

The people at Charvet proudly live up to the 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.

Charvet Premier Ranges is the sole importer of Charvet equipment to the UK. The Charvet UK team works with a network of approved distributors and supports the entire process from specification, quotation and design through to training, hand-over, technical back-up and spares.

## WELCOME TO CHARVET

# WE HAVE A CHARVET DEDICATED TO YOUR NEEDS...

- CHARVET ONE .....The One for value
- PRO 700 .....The compact range that thinks big
- PRO 800 .....Tradition, efficient, flexible
- PRO 900 .....High capacity
- PRO 1000 .....Power
- AEROGAM .....Optimised cleaning
- EXTEND CONCEPT ....Flexible design, modular components
- BESPOKE RANGES ...Custom build ranges - any size, any shape, any colour
- SALAMANDER .....Powerful, fast, versatile and robust

... Chef Martin Wishart



# FIVE KEY INGREDIENTS

An integral part of the history of our company, our five core principles underpin Charvet's expertise.



## 1 **Strength and Durability**

The kitchen environment is demanding both for chefs and equipment alike and requires durability and reliability. The secret behind Charvet's legendary build quality and the extended working life of its ranges is a rigorous selection process of only the best materials. All our worktops are AISI 304 grade stainless steel and each cooking module is built on a single supporting chassis, welded throughout, meaning longevity is assured.



## 2 **Performance**

The day-to-day demands of busy service or catering for large numbers requires high performance, safe, energy-efficient equipment that won't let you down. Charvet offers you finely balanced solutions - heating power, even temperature cooking and production capacity. Whether it is the power output of the burners or the energy efficiency of induction, our equipment meets exacting demands whilst complying with the strictest safety requirements.



## 3 **Ergonomics**

To be efficient a product must be user-friendly. The design and location of Charvet controls allow simple, precise and safe operation. Our Charvet UK team will show you how the range will best fit your type of service and define the best ways to make full use of surfaces and streamlined workflows to maximise and free up working space.





#### 4 **Hygiene**

Hygiene is essential and strictly controlled, but does it have to be such hard work? Not with Charvet's, ranges with their simple shapes, polished surfaces and perfectly tight joints, all are easy to maintain and clean.

#### 5 **Innovation**

The restaurant and catering business is constantly evolving and Charvet is an innovator, adapting to these changes with new designs, methods and technologies - always with energy efficiency at the forefront of our products.



*“Charvet equipment provides a combination of energy efficiency and pure cooking power over a long working life. We introduce new technologies such as induction and infra-red when they are proven, but the key is to ensure these are robust and provide the reliability our customers expect.”*

*... Pierre-Alain Augagneur,  
Charvet CEO*

# PERFECT COOKING in all aspects!



*"I have worked with Charvet in previous kitchens and have always found it to be solid, reliable, provides the cooking power we need and most importantly takes the knocks that inevitably come from being in use 16 hours a day."*  
... Gary Foulkes,  
*The Square*

## **Solutions matching your ambitions**

Whatever the size or shape of your kitchen, and whether you cater to large numbers or for high-end cuisine, we will plan your range and cooking options around you and your specific needs.



... Chef Gary Foulkes



## THE HUMAN TOUCH AND SIGHT

### The most beautiful tools

Engineering, fabricating, assembling and shipping all happens within our 10,000m<sup>2</sup> production facility, where the human touch and sight are the law of the land.

Scrutinised to the smallest detail and adjusted to the millimetre, our cooking modules are the object of the utmost care.

At Charvet, we do not resort to automation because perfection requires the skills of our craftsmen. The hand adjusts the alignment of neat edges and ensures the perfect opening of a door. The eye confirms the accuracy of a vertical line and checks the perfection of a polished finish. It's as simple as this: we owe the excellence of our products to people and their senses.





# CHARVET One

The One for value

This is your chance to buy Charvet at the most affordable price ever!

**One** series is made for modern fast turnover 'quick service restaurants,' public houses and caterers who need a short-term investment return but who still require powerful, robust and reliable equipment that caters for a wide menu choice.

Restaurant concepts are changing more frequently and medium-duty is just not tough enough for operators who want to serve hundreds of meals daily.

**One** is manufactured to meet the new demands of the market.

*"Customer usage has changed. Traditional Charvet ranges which last 20 years do not fit the business model for those restaurants who change concept every five or seven years.*

*"We can now offer these companies a heavy-duty range that comes with a more accessible price and which delivers the return on investment they require."*

*... Pierre-Alain Augagneur,  
Charvet CEO*





## Same Charvet quality

Yes, it is heavy-duty as you would expect from Charvet.

**One** is also packed with power and comes with a range of options including gas, electric and induction.

To provide a competitive cost we have removed the 'features' not essential to the cooking process such as tall flues, enamel panels and name plates and badges, however it's still built using our tried and tested components and still with the same Charvet quality.

Most importantly, **One** is available from stock, for quick and simple installation using built-in connecting strips.

- Featuring Charvet's legendary durability
- Fabulous cooking power
- Huge range of gas, electric and induction options
- Clean lines, simple design
- Easy to install, service and maintain
- Fully welded super-durable construction
- 60% faster installation than traditional ranges



## PRO 700 Compact but thinks big

*"We were among the first to get Charvet PRO 700. It has been good for us and we have had excellent support and service."*

*... Alan Bird,  
Bird of Smithfield*

Delivering innovation and performance, the PRO 700 range impresses at first sight with its reduced dimensions, only 700mm in depth. In compliance with all the standards required of Charvet equipment, the PRO 700 range is the genuine essence of our expertise: stainless steel throughout, worktops of 2mm grade thickness, precision-engineered in our factory, high performance. More than 60 modules are available in gas or electric: 6.5kW open burners with removable spillage trays, flush solid tops, high efficiency fryers, planchas, grills, pasta cookers, gas or electric GN2/1 ovens, GN 1/1 and GN 2/1 hot cupboards...





## PRO 800 Tradition, efficiency, flexible

Particularly appreciated by small and medium-sized organisations, the PRO 800 range offers a variety of solutions and moves more towards specialist finishing with semi or one-piece tops, enamel colours and deep front plating shelving. Flexible and accommodating, it is available in gas or electric options.

Different modules can be combined to enable you to create the cooking range that suits you: island or peninsular, open burners, solid tops, griddles, ceramic hobs, ovens, boiling pans, bratt pans, fryers, bains-marie, induction...





## PRO 900 High capacity

*“Whilst other ranges have come and gone, the Charvet Range I’ve had for over 16 years has remained and survived two complete kitchen relocations and refurbishments and as a result, we now have Charvet installed at all three of our restaurants”*  
*... Colin Clydesdale and Carol Wright, Ubiquitous Chip*

Ideal for large-scale cooking in large institutions, works or corporate staff restaurants. The range particularly stands out for the large capacity of its boiling pans (200 litres), its bratt pans (up to 120 litres) and incorporated 180mm front plating shelves.





## PRO 1000 Power

The true high performer, this range is ideal for managing large quantities. It offers remarkable capabilities: up to 260 litres in its boiling pans and up to 160 litres in its bratt pans. It is also the only range to feature powerful 15kW open burners.

Units can be equipped with optional technical features such as a presence detector on the heat-radiating rings and bains-marie auto-filling.

Striking the perfect balance between power, capacity and safety, its transfer fryers embody the excellence of the range. Their two pans can produce up to 180 kilos of chips per hour, offering simpler handling and improved safety.





## AEROGAM Optimised cleaning

Where ease and speed during cleaning are an important factor, Charvet has developed the AEROGAM range, featuring cooking modules built on 400mm legs. The AEROGAM range makes it extremely easy to clean the floor underneath.

This range is also available for wall-mounted cantilevered installation. In this way, the modules are mounted on the walls or partitions that support them.

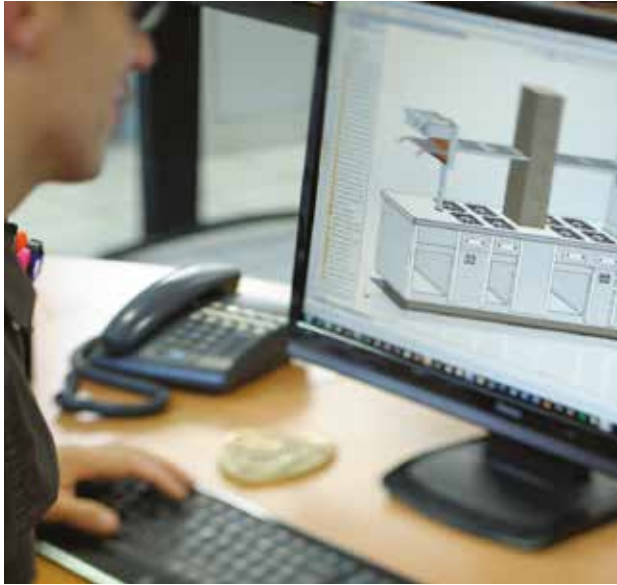




## EXTEND CONCEPT Be the centre of your kitchen

Don't confine yourself to cooking in front of your range, be around it! EXTEND CONCEPT and its 'central island or peninsula' principle relocates the range to the centre of your kitchen. Based on the principle of using 1000mm wide modules to build a central island or peninsula suite to the length you need, the EXTEND CONCEPT offers the possibility of combining several core modules with its many add-on sections. The EXTEND CONCEPT gives you a genuinely flexible opportunity to build your own suite.





## BESPOKE RANGES The gold label

With a seal of approval from the highest ranked chefs in the culinary arts, Charvet's made-to-measure service is the ultimate in design of a cooking suite. From the initial consultation to the installation in your kitchen, you are in the driver's seat!

Our custom ranges are designed so that you can benefit from our state of the art craftsmanship. From the design and layout of work areas, choice of cooking surfaces and special features, to brass, chrome or stainless steel fittings, special enamel finishes, custom colours, ergonomics and the final appearance of your range, everything is designed with you and for you.







... Chef Simon Radley

*"I required a manufacturer who could deliver advanced technology with traditional build quality; offering us many years of good service, and Charvet delivered all that.*

*Installing the three Charvet bespoke suites has made a great difference within the kitchen, creating an effective and cooler working environment, with all suites having energy efficient induction hobs and other Charvet energy efficient cooking"*

*... Simon Radley,  
Chester Grosvenor*





## NOT FORGETTING OUR SALAMANDERS

Manufactured to Charvet's high and exacting heavy-duty specifications, the Charvet gas and electric Salamanders are versatile, powerful and robust.

A heavier-duty contact grill that can be easily bench or wall mounted, or fitted at the end of a cooking suite.

*"I wanted equipment that could cope with a busy kitchen pumping out food all night long. I needed reliability and a long working life."  
... Paul Askew,  
The Art School*

Features include:

- Rise and fall option
- Infrared technology available
- An impressive 400 °C in just nine seconds
- Two independent cooking areas
- Plate Detection System

Save up to 30% energy





## FROM START TO FINISH AND BEYOND

Our team of experienced sales managers, utilising our in-house drawing facility, will be there to help you from the initial concept, ideas and designs, through to equipment selection, installation requirements, maintenance and service.

We can assist you on the selection of a suitable dealer, or we can work closely with your chosen partner, dealer or consultant, working with them through every step of the journey - to ensure you are 100% satisfied.

After installation we will always be there for you. Our technical manager will be on call to assist you or your dealer with any service, maintenance and spare part requests.

To find out more about Charvet and to discuss which product would match your needs, dreams and aspirations please call 01342 717936, email [sales@charvet.co.uk](mailto:sales@charvet.co.uk) or visit [www.charvet.co.uk](http://www.charvet.co.uk).



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