



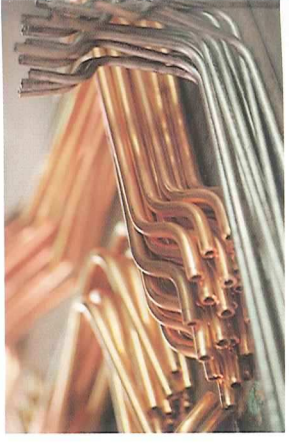
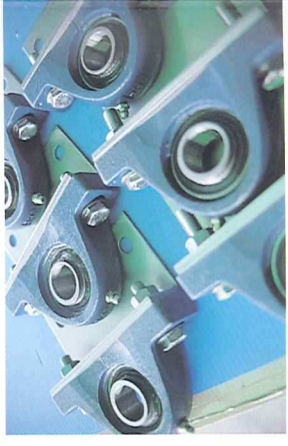
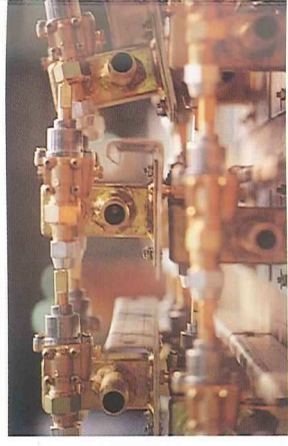
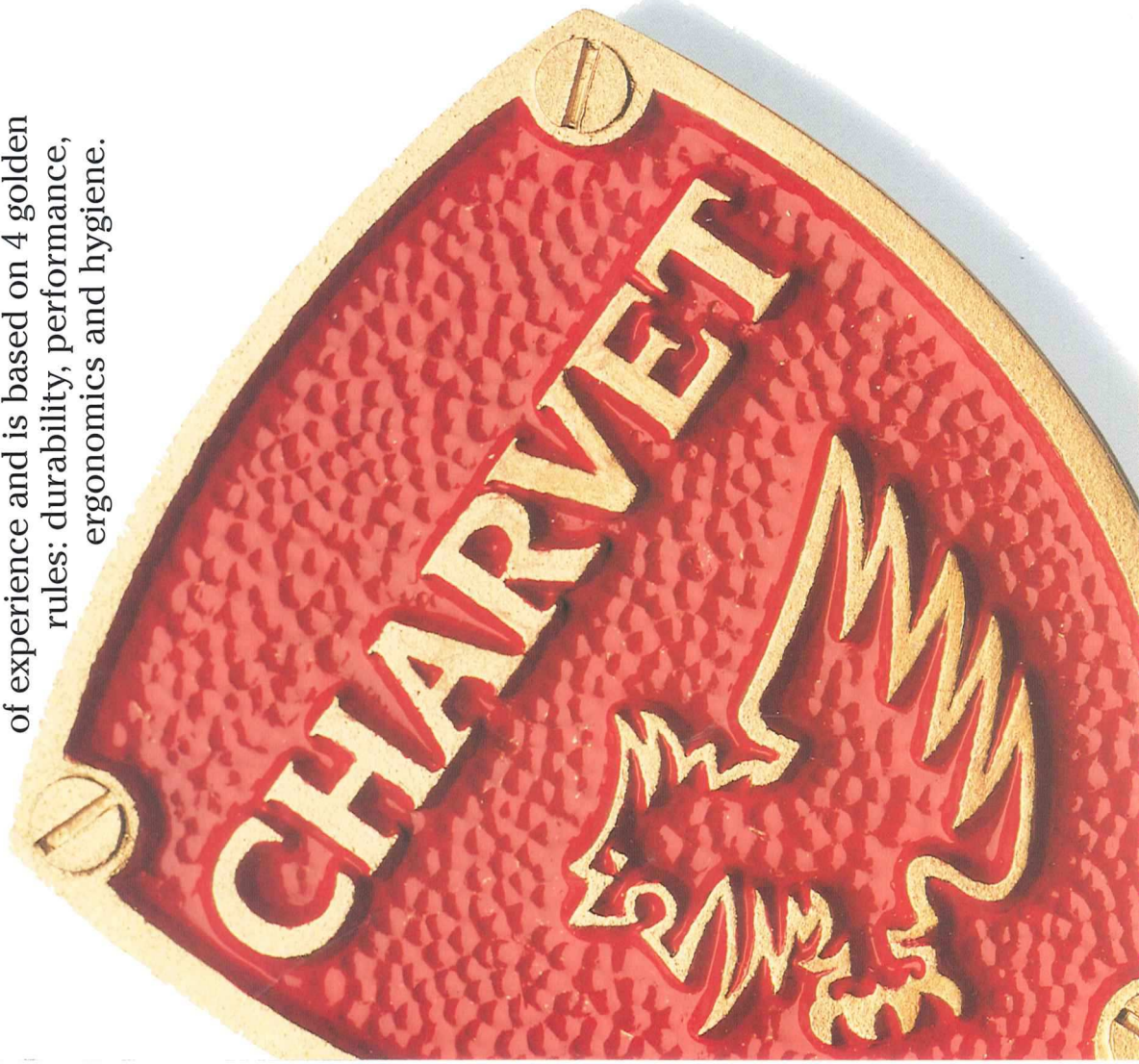
**CHARVET: SIGNATURE EQUIPMENT
FOR HIGH PERFORMANCE CHEFS.**



AUTHENTIC KITCHEN EQUIPMENT

CHARVET QUALITY FOR NEARLY A CENTURY.

Manufacturing cooking ranges has been Charvet's driving force for nearly 100 years. The Charvines factory, located in the foothills of the French Alps, is dedicated to producing the finest kitchen restaurant equipment, using only the best materials and components. Charvet's reputation is the result of years of experience and is based on 4 golden rules: durability, performance, ergonomics and hygiene.



DURABILITY.

Charvet equipment is designed to last, and this is guaranteed by two factors: one, the quality of the materials selected (**18-10-grade stainless steel tops, with a thickness of 20-10**). Two, the rigidity of its structure: each cooking module is built on an **18-10-grade stainless steel one-piece chassis**, which is welded and skilfully aligned for perfect assembly.

PERFORMANCE.

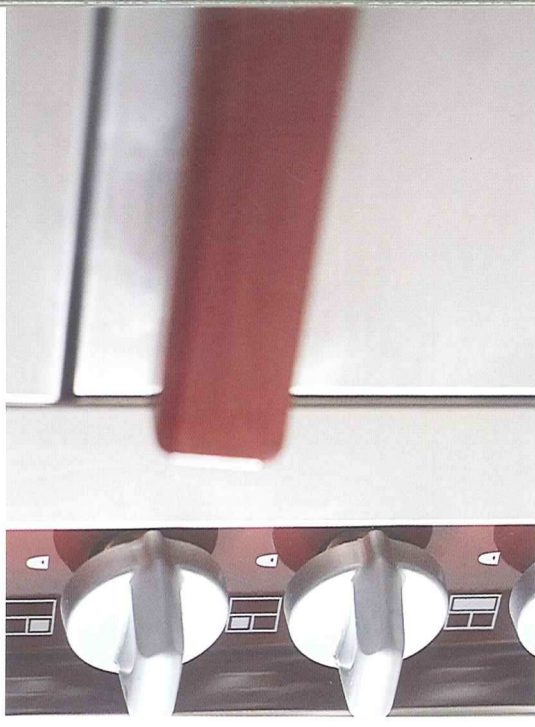
The Charvet name stands for high-performance, safe, energy-efficient cooking. Our gas burners and electrical elements, together with their associated controls, are designed to give the chef the highest output cooking performance whilst delivering optimum energy efficiency. Every model complies with the stringent C.E. safety and efficiency requirements.

ERGONOMICS.

To be efficient a product must be user-friendly. The design and location of the Charvet controls allow simple, precise and safe operation.

HYGIENE.

Modern catering equipment must be hygienic and simple to clean. Great attention has been given to providing all models with polished surfaces and heating systems which are watertight, easy to dismantle and clean.



PRO₈₀₀

HEAVY-DUTY RESTAURANT EQUIPMENT.

This comprehensive range of gas and electric equipment in a compact 850 x 800 mm module with 2 mm thick tops features oven ranges with open burners, solid tops, chrome and cast iron griddles, chargrills and pasta cookers. Other appliances include fryers, bratt pans, rectangular boiling pans, bains marie and boiling tops. All are available as single units or built into "suites".

This series includes the "Multiservice" and "Doubleservice" combinations of respectively one and a half and two-module ranges with one-piece fronts and single chassis available on legs or castors.

