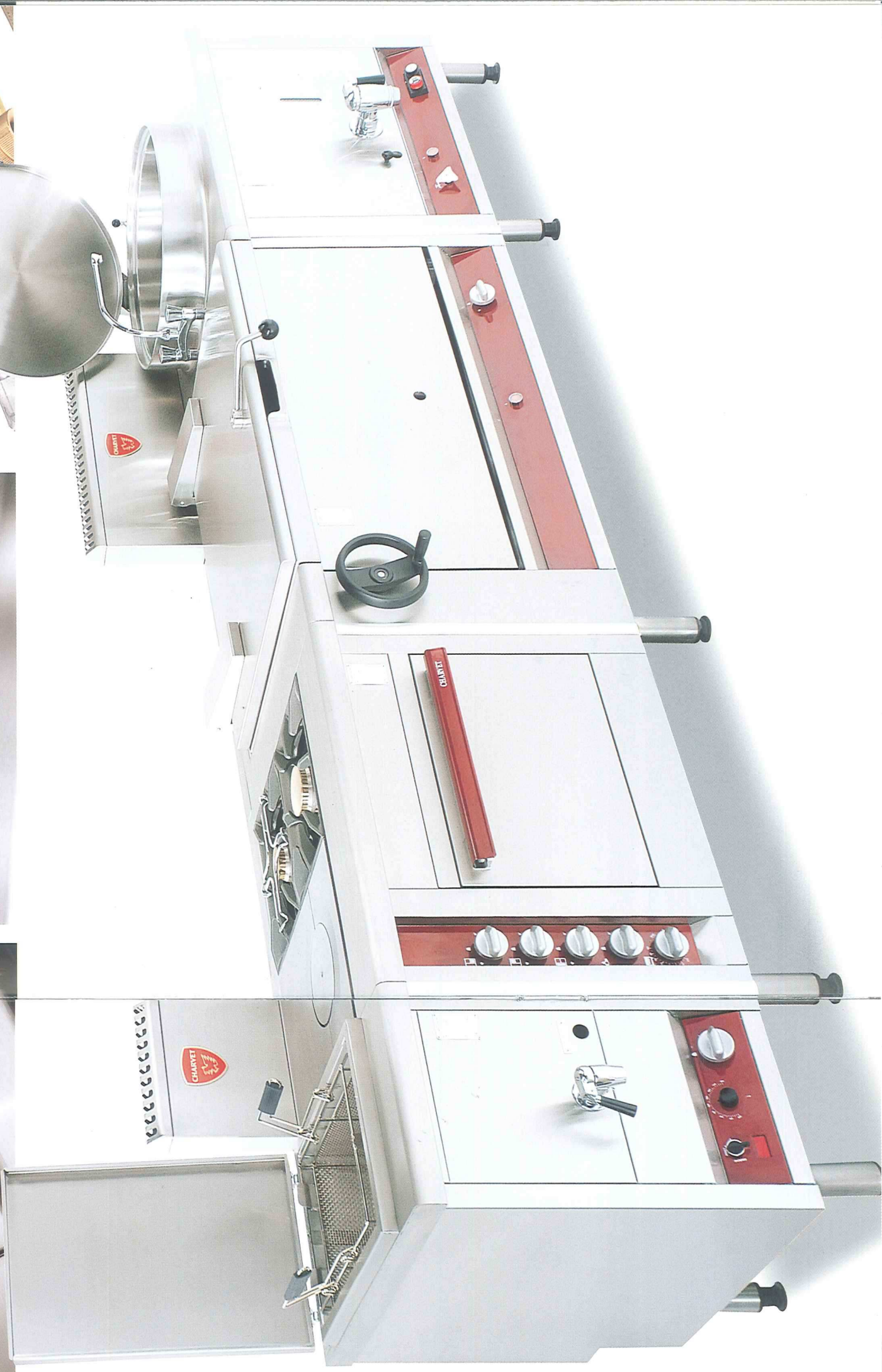
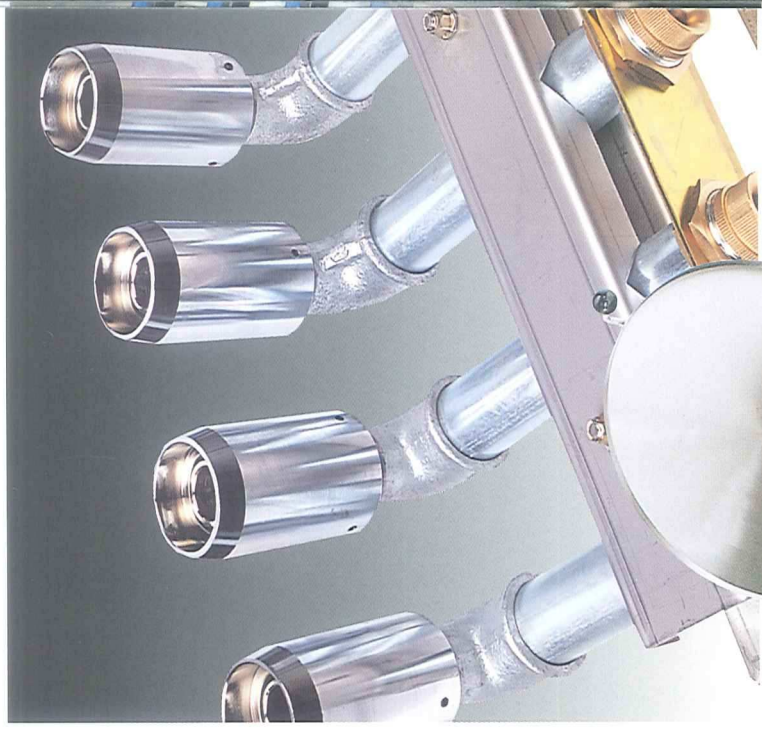


## PRO<sub>900</sub>

### HEAVY-DUTY EQUIPMENT FOR THE LARGER KITCHEN.

This range has 3 mm thick tops and a modular size of 850 x 900 mm, and many common features with the 800 Series. It is to be used in kitchens where extra durability is required. Cylindrical boiling pans are an addition to this series. They are available with gas, direct or indirect burners and are water or oil-jacketed.



**PRO**  
1000

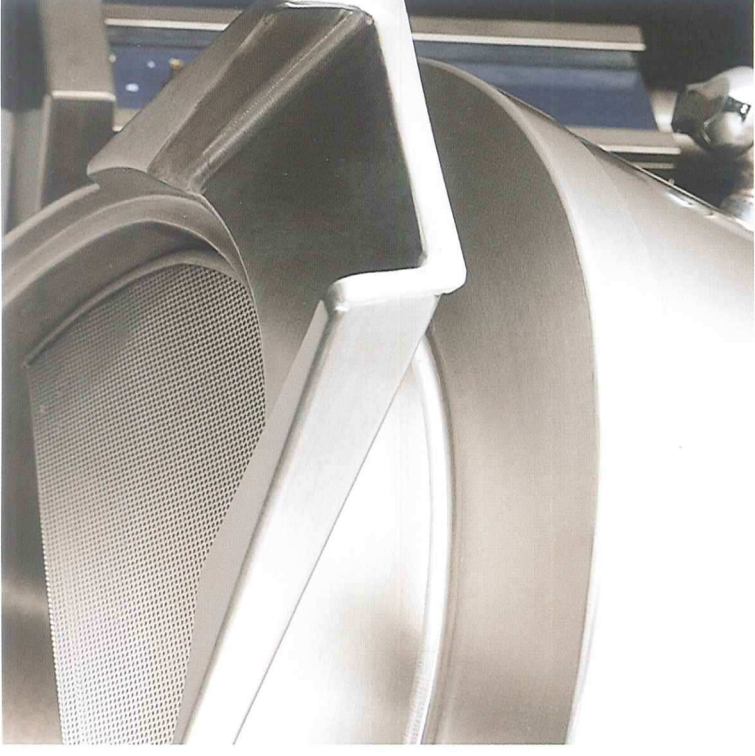
**THE ULTIMATE IN SUPER HEAVY-DUTY EQUIPMENT.**

The 3 mm thick tops and modular size of 1000 x 1000 mm make this series of gas and electric equipment the ultimate answer to the demands of the busiest restaurant, hotel, banqueting hall or institutional kitchen.

Open burners delivering up to 15 kW of energy and solid tops are built to take the largest cooking pots.

The largest selection of burners and cooking surface combinations gives total flexibility.

With boiling pans of up to 260-litre capacity and bratt pans of up to 160-litre capacity, this series is designed to perform in the largest of kitchens. Some appliances can be fitted with optional energy and labour-saving devices such as presence detectors on radiant rings, automatic fryer basket lifting systems and auto-filling bains marie.







*Lake Paladru, Charavines, the home of Charvet since the 1900's.*



**AUTHENTIC KITCHEN EQUIPMENT**

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