



PRO 800 SERIES



FLEXIBLE, MODULAR SOLUTIONS FOR OPTIMAL SURFACE USE



PRO 800

Full modules, multi-service assemblies, half-modules, customised layouts, etc.

THE FREEDOM TO TAILOR YOUR COOKING RANGE TO MEET YOUR NEEDS

800 series wall suite



PRO 800

Plating shelves, one piece worktops, high-performance burners, planchas, pasta cookers, wok, salamander grills, etc.

PRACTICAL IDEAS FOR HIGHLY PROFESSIONAL SOLUTIONS



central island unit



PRO 800

A COMPLETE AND INNOVATIVE PRODUCT RANGE

Cantilevered cooking assembly



PRO 800 SERIES

THE ONE PIECE WORKTOP FOR PERFECT HYGIENE

Charvet® cooking units can be flush-fitted into a one piece cook top made of 30/10-grade stainless steel, for easy cleaning and a flawless finish.



THE SALAMANDER GRILL FOR BROWNING

The gas or electric salamander grill is an essential part of a cooking range. Its essential qualities are fast heating and browning power.

THE PLANCHA, A COMBINATION OF SIMPLICITY AND EFFICIENCY

The plancha is used for direct cooking, through contact with a smooth surface. It is made of extra-thick cast iron or chromium steel, enabling uniform heat distribution and accurate temperature control. Charvet® planchas are unrivalled in quality, thanks to their seamless welded tops, peripheral juice collector and grease trays.



PASTA COOKER

Constant temperature and permanent renewal of cooking water make Charvet® pasta cookers extremely versatile and enable a large production capacity.

GAS AND ELECTRIC FULL MODULES – 800 SERIES

GAS FULL MODULES

W. 850 D. 800 H. 900

- Open burners (6.5 and 10 KW)
- Solid top (420 x 600 – 840 x 600)
- Ribbed or smooth cast-iron griddle plates
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Chargrill with round or V-shaped bars
- Cast-iron or chromium steel plancha

Bases:

- Static gas oven (11 kW)
- Static electric oven (5 kW)
- Open cupboard with optional storage GN 2/1 and doors
- Electric hot cupboard GN 2/1



ELECTRIC FULL MODULES

W. 850 D. 800 H. 900

- Cast-iron boiling plates: 300 X 300 mm (4 x 3 kW)
- Radiant rings with pyroceramic top (4 x 4 kW)
- Smooth or mixed hard chromium steel griddle plates
- Ribbed or smooth cast-iron griddle plates
- Cast-iron or chromium steel plancha
- Water grill
- Wet or dry well bain-marie GN 2/1
- Pasta cooker

Bases: (depending on model)

- Static electric oven, 5 kW
- Open cupboard with optional storage GN 2/1 and door
- Electric hot cupboard GN 2/1

GAS FULL MODULES – GAS AND ELECTRIC HALF MODULES



MULTI-SERVICE GAS RANGES

W. 1275 D. 800 H. 900

DOUBLE-SERVICE GAS RANGES

W. 1700 D. 800 H. 900



GAS HALF MODULES – W. 425 D. 800 H. 900

- Open burners (6.5 and 10 kW)
- Solid tops (420 x 600)
- Ribbed or smooth cast-iron griddle plates
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Chargrill with round or V-shaped bars
- 32 kW wok burner (W. 500 D. 800 H. 900)

ELECTRIC HALF MODULES

W. 425 D. 800 H. 900

- 300 x 300 mm boiling plates – 2 x 3 kW
- Smooth or ribbed radiant griddle plates with pyroceram top
- Radiant rings with pyroceram top 2 x 4 kW
- Ribbed or smooth cast-iron griddle plates
- Water grills
- Induction rings with pyroceramic top 2 x 3.5 kW or 2 x 5 kW
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Pasta cookers
- Wet or dry well bain-marie GN 1/1

Bases:

- Open cupboard with optional storage GN1/1 and door
- Electric hot cupboard GN 1/1

Bases:

- Open cupboard with optional storage GN 1/1 and doors
- Electric hot cupboard GN 1/1

