

GAS FRYERS – W. 425 D. 800 H. 900

- 16 litres (25 kg/h)*
- 16 litres "High output" with cool zone – Power: 16 kW – 30 kg chips / h*
- 28 litres "High output" with cool zone – Power: 27 kW – 60 kg chips/h*

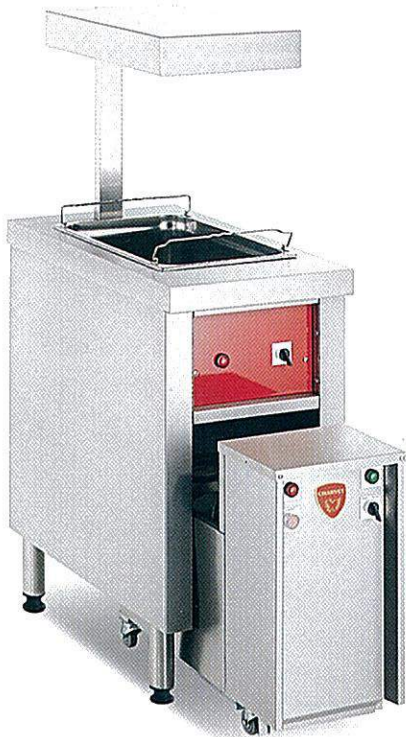
* 6 X 6 mm pre-cooked frozen chips



FRYING SUITE

W. 425 D. 800 H. 900

- Top
- Smooth neutral surface with optional salting tray
- Chip chute
- Bases:
- Neutral storage
- Movable oil filter storage
- Trolley with tray rack GN 1/1
- Superstructure:
- Ceramic heat lamp
- Movable filtration unit



ELECTRIC FRYERS – W. 425 D. 800 H. 900

- 6 litres / 6 kW – 12 kg/h*
- 9 litres / 9 kW – 18 kg/h*
- 14 litres / 12 kW – 22 kg/h*
- 16 litres / 18 kW – "High output": 40 kg/h*
- 2 X 14 litres / 2 X 12 kW
- 2 X 16 litres / 2 X 18 kW – "High output": 2 X 40 kg/h*
- Optional automatic basket lifting system on "High output" models



NEUTRAL HALF MODULES – W. 425 and 850 D. 800 H. 900

- 18/10-grade stainless steel tops, 20/10 thick
- Base: open cupboard, shelves, GN storage doors, electric hot cupboard
- Made-to-measure neutral units, from W. 200 to W. 850 mm
- Made-to-measure infills, top and front, from W. 50 to W. 415 mm

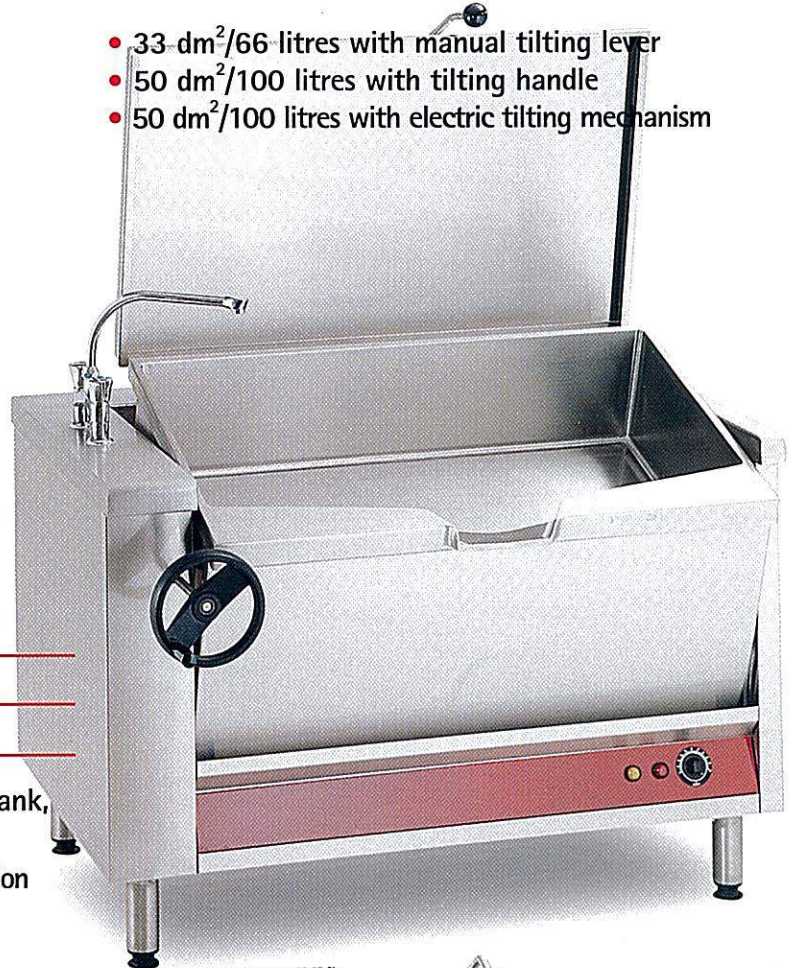


GAS AND ELECTRIC BRATT PANS

W. 850 and 1275 D. 800 H. 900

✓ 18/10-grade stainless steel base, 10 mm thick (optional copper cladding)

- 33 dm²/66 litres with manual tilting lever
- 50 dm²/100 litres with tilting handle
- 50 dm²/100 litres with electric tilting mechanism



GAS AND ELECTRIC BOILING PANS

W. 425 and 850 D. 800 H. 900

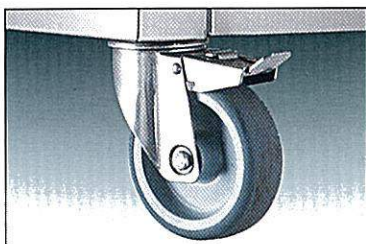
- ✓ 18/10-grade stainless steel seamless welded tank, thickness: 30/10, 316 L stainless steel base
- ✓ Complete tank and lid in 316 L stainless steel on option
- ✓ Burners lit by electric ignition system (on gas boiling pans)

Direct heat:

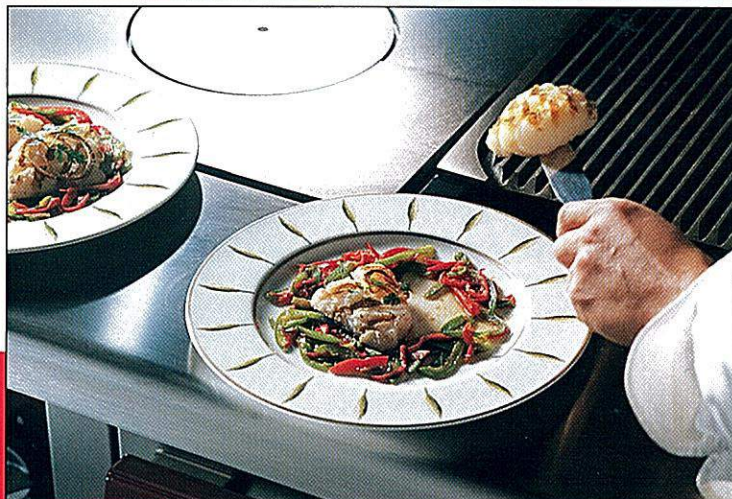
- 60 litres – Dim: W. 425 D. 800 H. 900
- 100 litres
- 150 litres
- 200 litres (gas only)

Water-jacketed:

- 100 litres
- 150 litres
- ✓ Filling of double heating jacket by two-way valve
- ✓ Optional automatic filling



Optional castors

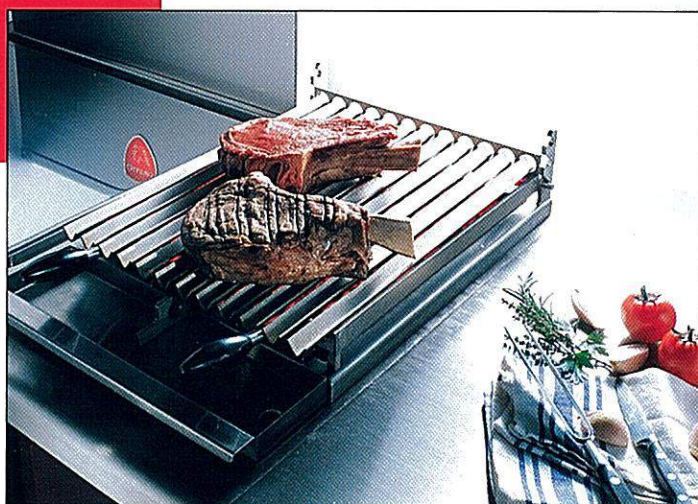


THE PLATING SHELF FOR EASIER PLATE DRESSING

This shelf, as a 230mm extension of the cooking surface, is used to garnish plates in front of the cook top.

THE HIGH-PERFORMANCE BURNER FOR EXTRA SPEED

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



THE CHARGRILL FOR QUICK SEARING

The Charvet® chargrill is available with round or V-shaped bars and is perfect for intensive use.

THE WOK FOR AN EXOTIC TOUCH

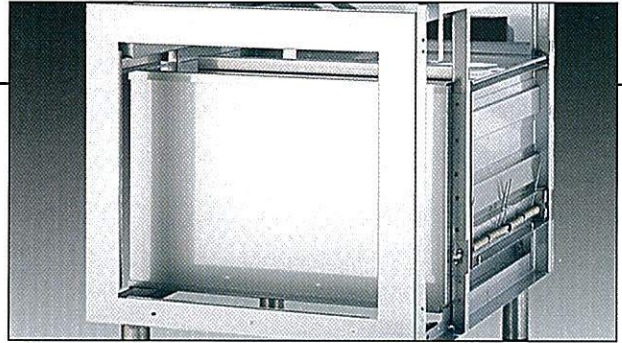
Wok cooking is an increasingly popular requirement in the modern kitchen. The Charvet® wok cooking module, delivering 32 kW, is a powerful and efficient addition to a traditional cooking suite



CHARVET QUALITY

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.



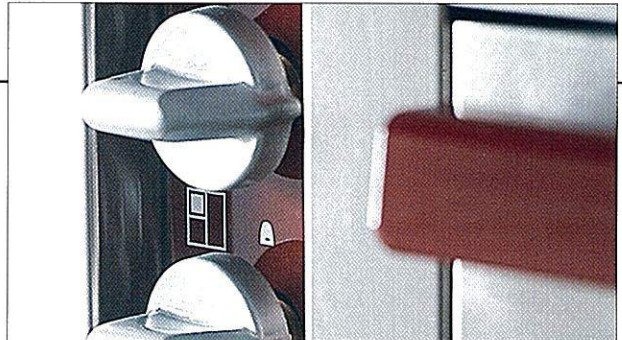
PERFORMANCE

All Charvet equipment is designed to comply with safety standards and ensure a perfect balance between heating power, evenness of cooking and production capacity. Heating elements and controls are chosen accordingly. This efficiency is reflected in the original design of solid tops, the speed at which burners heat up, and the even cooking of the bratt pans.



ERGONOMICS

To be efficient, a product must be easy to use. The design of Charvet controls and handles allows simple, precise and perfectly safe operation.



HYGIENE

In a kitchen, hygiene and easy cleaning go hand in hand. So great care is taken in the design and production of sheet metal and welded parts, to make cleaning easy: simple shape, careful polishing, perfect tightness, flawless finishing.



PRO 800

Small and medium-sized institutions – Caterers – Restaurants, Hotels.



PRO 900

Medium and large institutions – School canteens – Company canteens
Restaurants – Hotels – Caterers.



PRO 1000

Large institutions – Hospitals – Caterers – Production kitchens

+ **AÉROGAM**

Company canteens – Brasseries.



XL CONCEPT Production equipment.



Internet: www.charvet.fr - e mail: info@charvet.fr