



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**

PRO 800 "Restaurant" unit



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**

PRO 800 "Collective" unit



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 (useable surface area: 700 x 500 mm)
- Paella burner.

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.

MULTI-SERVICE GAS RANGES

Single top: W. 1275 D. 800 H. 900



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 (useable surface area: 700 x 500 mm)

- 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.

MULTI-SERVICE GAS RANGES

Single top: W. 1700 D. 800 H. 900



GAS AND ELECTRIC HALF MODULES - 800 SERIES

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)
- Chromium steel or cast-iron plancha (300 x 500 mm)
- Braising pan.

ELECTRIC HALF MODULES

W. 425 D. 800 H. 900

- 300 x 300 mm boiling plates – 2 x 3 kW
- Chromium steel or cast-iron plancha (300 x 500 mm)
- 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
- Braising pan.

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.



GAS AND ELECTRIC FRYERS – NEUTRAL HALF MODULES

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

✓ Optional basket lift.



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

- 7 litres / 8 kW – 9 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*
- 25 litres / 25 kW – "High output": 55 kg/h*
- 2 x 7 litres / 2 x 8 kW – 18 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
- Built-in filtration system available on the 25-litre model.



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

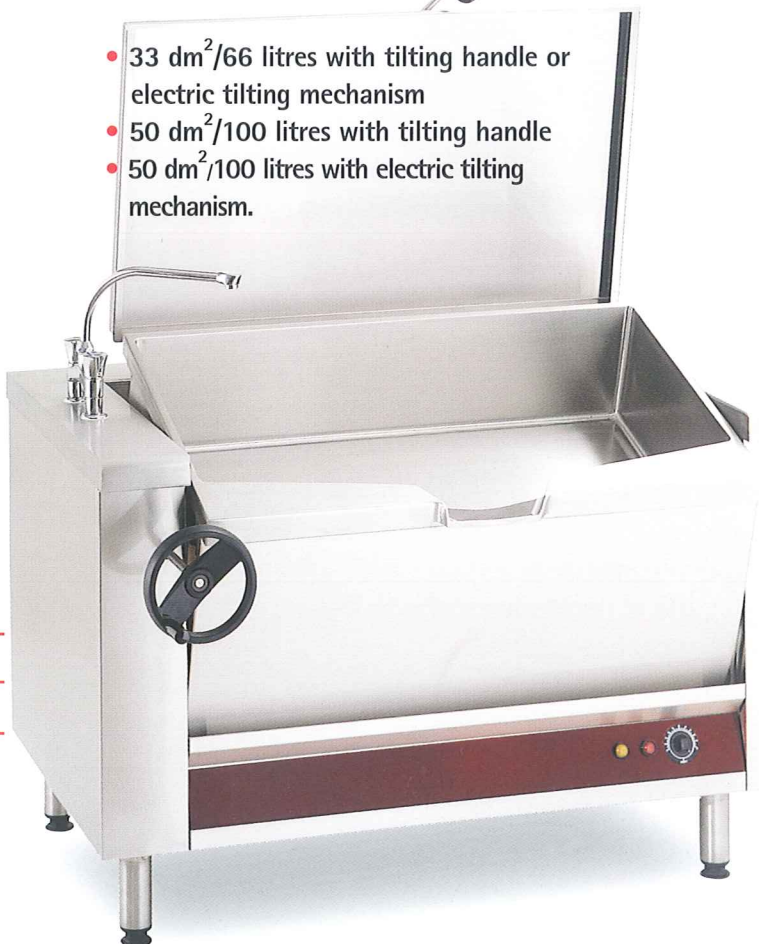
- 18-10-grade stainless steel tops, 20-10 thick
- Base: open cupboard, shelves, GN storage doors, electric hot cupboard
- Made-to-measure neutral units, from W. 200 to W. 850 mm
- Made-to-measure infills, top and front, from W. 50 to W. 415 mm.





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)
- ✓ accessory: detachable drainage tray.
- 33 dm²/66 litres with tilting handle or electric tilting mechanism
- 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 casters.





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.

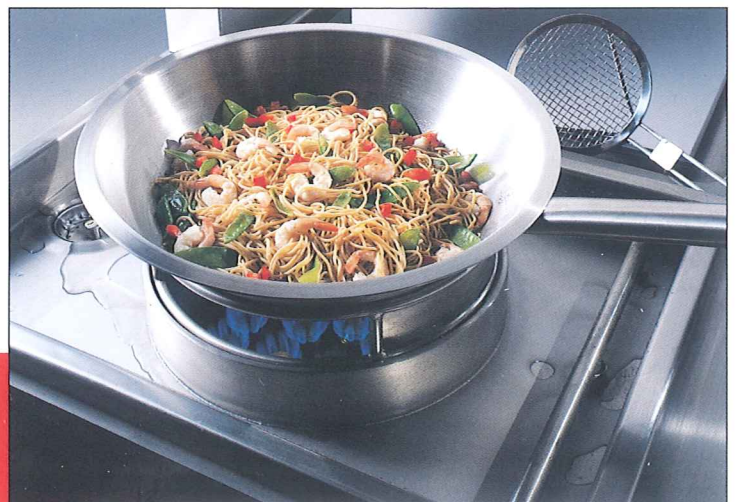


THE CHARGRILL FOR QUICK SEARING

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

THE WOK FOR AN EXOTIC TOUCH

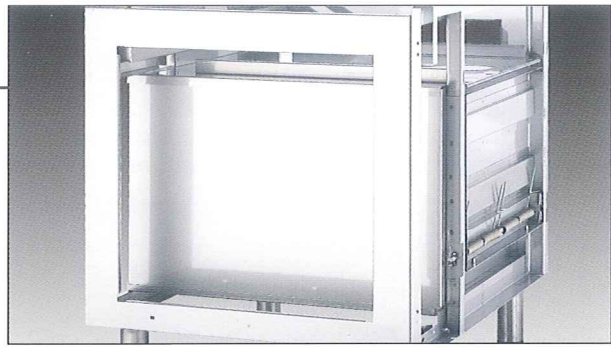
Wok cooking is an increasingly popular requirement in the modern kitchen. The Charvet® wok cooking module, delivering 32 kW, is a powerful and efficient addition to a traditional cooking suite



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.



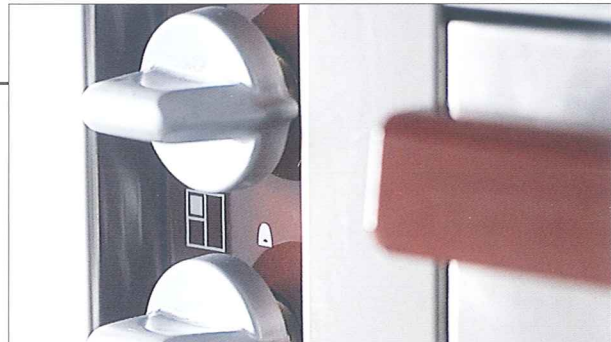
PERFORMANCE

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.



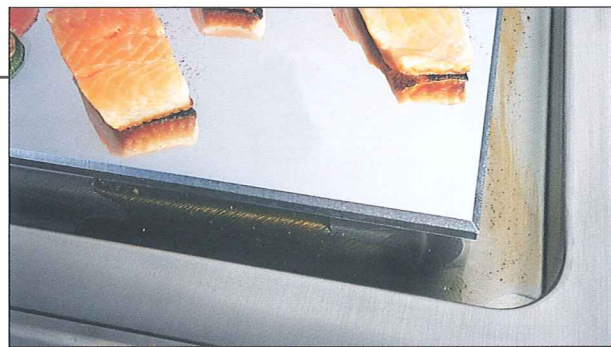
ERGONOMICS

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.



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