

**The big name in professional  
cooking equipment**



**THE AUTHENTIC KITCHEN EQUIPMENT**

# DECADES OF PASSIONATE COOKING...



The home of Charvet is located at the foot of the Chartreuse mountains, near the French Alps, where our tradition of manufacturing premier kitchen equipment dates back almost a century.

The people at Charvet proudly live up to the values of quality, excellence and precision with a culture of innovation and service to satisfy the pressing and changing demands of chefs, businesses and corporations.

Welcome to Charvet,  
passionate craftsmen'  
dedicated to your know-how.

**...AND ALWAYS THE  
SAME FLAME !**





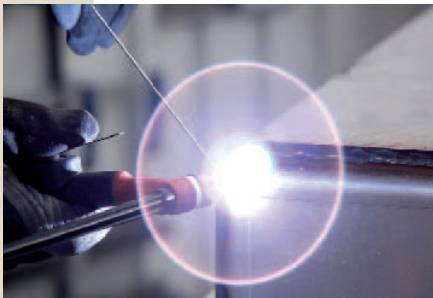
# FIVE KEY INGREDIENTS

An integral part of the history of our company, our five core principles underpin Charvet's expertise.



## 1 **Strength and Durability**

The kitchen environment is demanding both for chefs and equipment alike and requires durability and reliability. The secret behind Charvet's legendary build quality and the extended working life of its ranges is a rigorous selection process of only the best materials. All our worktops are AISI 304 grade stainless steel and each cooking module is built on a single supporting chassis, welded throughout, meaning longevity is assured.



## 2 **Performance**

The day-to-day demands of busy service or catering for large numbers requires high performance, safe, energy-efficient equipment that won't let you down. Charvet offers you finely balanced solutions - heating power, even temperature cooking and production capacity. Whether it is the power output of the burners or the energy efficiency of induction, our equipment meets exacting demands whilst complying with the strictest safety requirements.



## 3 **Ergonomics**

To be efficient a product must be user-friendly. The design and location of Charvet controls allow simple, precise and safe operation. Our sales team will show you how the range will best fit your type of service and define the best ways to make full use of surfaces and streamlined workflows to maximise and free up working space.





#### 4 **Hygiene**

Hygiene is essential and strictly controlled, but does it have to be such hard work? Not with Charvet's, ranges with their simple shapes, polished surfaces and perfectly tight joints, all are easy to maintain and clean.

#### 5 **Innovation**

The restaurant and catering business is constantly evolving and Charvet is an innovator, adapting to these changes with new designs, methods and technologies - always with energy efficiency at the forefront of our products.

"Charvet equipment provides a combination of energy efficiency and pure cooking power over a long working life. We introduce new technologies such as induction and infra-red when they are proven, but the key is to ensure these are robust and provide the reliability our customers expect."

Pierre-Alain Augagneur, Charvet CEO



# PERFECT COOKING in all aspects !



## Solutions matching your ambitions

Whatever the size or shape of your kitchen, and whether you cater to large numbers or for high-end cuisine, we will plan your range and cooking options around you and your specific needs.





## THE HUMAN TOUCH AND SIGHT

### The most beautiful tools

Engineering, manufacturing, assembling and shipping all happens within our 10,000m<sup>2</sup> production facility, where the human touch and sight are the law of the land.

Scrutinised to the smallest detail and adjusted to the millimetre, our cooking modules are the object of the utmost care.

At Charvet, we do not resort to automation because perfection requires the skills of our craftsmen. The hand adjusts the alignment of neat edges and ensures the perfect opening of a door. The eye confirms the accuracy of a vertical line and checks the perfection of a polished finish. It's as simple as this: we owe the excellence of our products to people and their senses.





## **Pro 700**

### Compact but thinks big

Delivering innovation and performance, the PRO 700 range impresses at first sight with its reduced dimensions : only 700mm in depth. In compliance with all the standards required of Charvet equipment, the PRO 700 range is the genuine essence of our expertise: stainless steel throughout, worktops of 2mm grade thickness, precision-engineered in our factory, high performance. More than 60 modules are available in gas or electric: 6.5kW open burners with removable spillage trays, flush solid tops, high efficiency fryers, planchas, grills, pasta cookers, gas or electric GN2/1 ovens, GN 1/1 and GN 2/1 hot cupboards...



**Discover PREMIUM finishing on PRO 700,  
PRO 800, PRO 900**

***Finition  
PREMIUM***  
PRO 700 / 800 / 900







## ***Pro 800***

### Tradition, efficiency, flexibility

Particularly appreciated by small and medium-sized organisations, the PRO 800 range offers a variety of solutions and moves more towards specialist finishing with semi or one-piece tops, enamel colours and deep front plating shelving. Flexible and accommodating, it is available in gas or electric options.

Different modules can be combined to enable you to create the cooking range that suits you : island or peninsular, open burners, solid tops, griddles, ceramic hobs, ovens, boiling pans, bratt pans, fryers, bain-marie, inductions...





# **Pro 900**

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## High Capacity



Ideal for large-scale cooking in large institutions, works or corporate staff restaurants. The range particularly stands out for the large capacity of its boiling pans (200 litres), its bratt pans (up to 120 litres) and incorporated 180mm front plating shelves.





# **Pro 1000**

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## Power

The true “high performer”, this range is ideal for managing large quantities. It offers remarkable capabilities: up to 260 litres in its boiling pans and up to 160 litres in its bratt pans. It is also the only range to feature powerful 15kW open burners. Units can be equipped with optional technical features such as a presence detector on the heat-radiating rings and bains-marie auto-filling. Striking the perfect balance between power, capacity and safety, its transfer fryers embody the excellence of the range. Their two pans can produce up to 180 kilos of chips per hour, offering simpler handling and improved safety.





## **AERO Gam** Optimised cleaning

Where ease and speed during cleaning operations are an important factor, Charvet has developed the AEROGAM range, featuring cooking modules built on 400mm legs.

The AEROGAM range makes it extremely easy to clean the floor underneath.

This range is also available for wall-mounted cantilevered installation. In this way, the modules are mounted on the walls or partitions that support them.





## ***EXTEND*** Concept

Be the center of your kitchen



Don't confine yourself to cooking in front of your range, be around it !

EXTEND CONCEPT and its 'central island or peninsula' principle relocates the range to the centre of your kitchen. Based on the principle of using 1000mm wide modules to build a central island or peninsula suite to the length you need, the EXTEND CONCEPT offers the possibility of combining several core modules with its many add-on sections. The EXTEND CONCEPT gives you a genuinely flexible opportunity.







## ***Virtuoses***

### Bespoke range : the gold label



With a seal of approval from the highest ranked chefs in the culinary arts, Charvet's made-to-measure service is the ultimate in design of a cooking suite. From the initial consultation to the installation in your kitchen, you are in the driver's seat !

Our custom-made ranges are designed so that you can benefit from our state of the art craftsmanship. From the design and layout of work areas, choice of cooking surfaces and special features, to brass, chrome or stainless steel fittings, special enamel finishes, custom colours, ergonomics and the final appearance of your range, everything is designed with you and for you.





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