

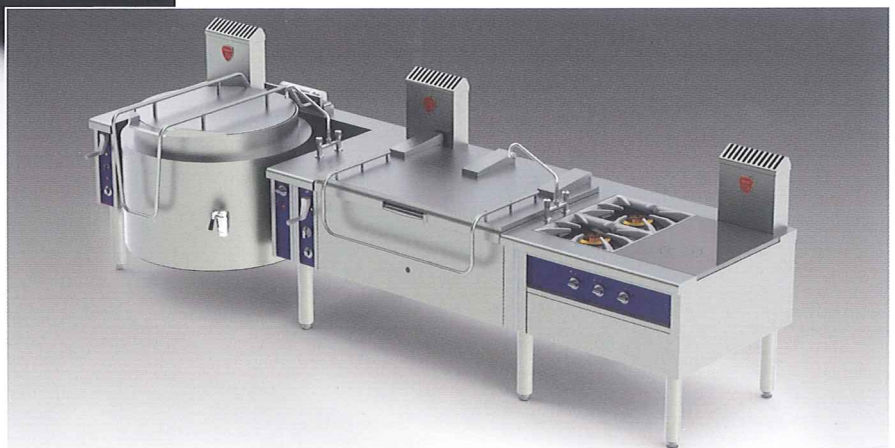


AEROGAM RANGE



Hygiene and performance in institutional catering.

- Two objectives: cleanability and output
- An exhaustive and technological range on legs or cantilevered



AEROGAM



AEROGAM: GAS AND ELECTRIC STOVE



GAS STOVES - L. 1000 P. 1000 H. 900

Top part:

- Open burners (10 or 15 kW)
- Solid top plate (495 x 700 or 980 x 600)
- Ribbed or smooth griddles
- Cast-iron or chrome steel plancha
- Hard-chrome, smooth, ribbed or mixed grills
- Lava rock grills with V or O-shaped bars
- Paella burner

> Chassis hekat 500mm / Base 400mm

ELECTRIC STOVES - L. 1000 P. 1000 H.

Top part:

- Hobs: 300 x 300 (4 x 3 kW) and 400 x 400 (4 x 5 kW)
- Radiating hobs under glass-ceramic surface (4 x 4 kW)
- Induction hobs: 4 x 5 kW
- Solid top plate with 4 heating areas: 800 x 680 mm - 16 kW
- Ribbed or smooth griddles - 13.2 kW
- Hard-chrome, smooth, ribbed or mixed grills
- Plancha with 4 heating areas: 800 x 680 mm - 16 kW
- Water jacketed boiler: GN 2/1 - 3 kW
- Neutral work tops

> Chassis height: 500 mm / base: 400 mm



HALF MODULES - L. 500 P. 1000 H. 900

Top part:

- Open burners (2 x 10 or 1 x 15 kW)
- Solid top plate (495 x 700) - 10.5 kW
- Fixed braising pan (gas or electric)
- Ribbed or smooth griddles (gas or electric)
- Hard-chrome, smooth, ribbed or mixed grills (gas or electric)
- Lava rock grills with V or O-shaped bars
- Electric hobs: 2 x (400 x 400) / 2 x (300 x 300)
- 2 radiating hobs under glass-ceramic surface: 2 x 4 kW
- 2 induction hobs under glass-ceramic surface: 2 x 3.5 kW or 2 x 5 kW
- Water jacketed boiler: GN 1/1
- Pasta cooker - optional: automatic basket lift
- Neutral work tops

> Chassis height: 500 mm / base: 400 mm





AEROGAM: FRYERS - CONFIGURATIONS



ELECTRIC FRYERS - L. 500 P. 1000 H. 900

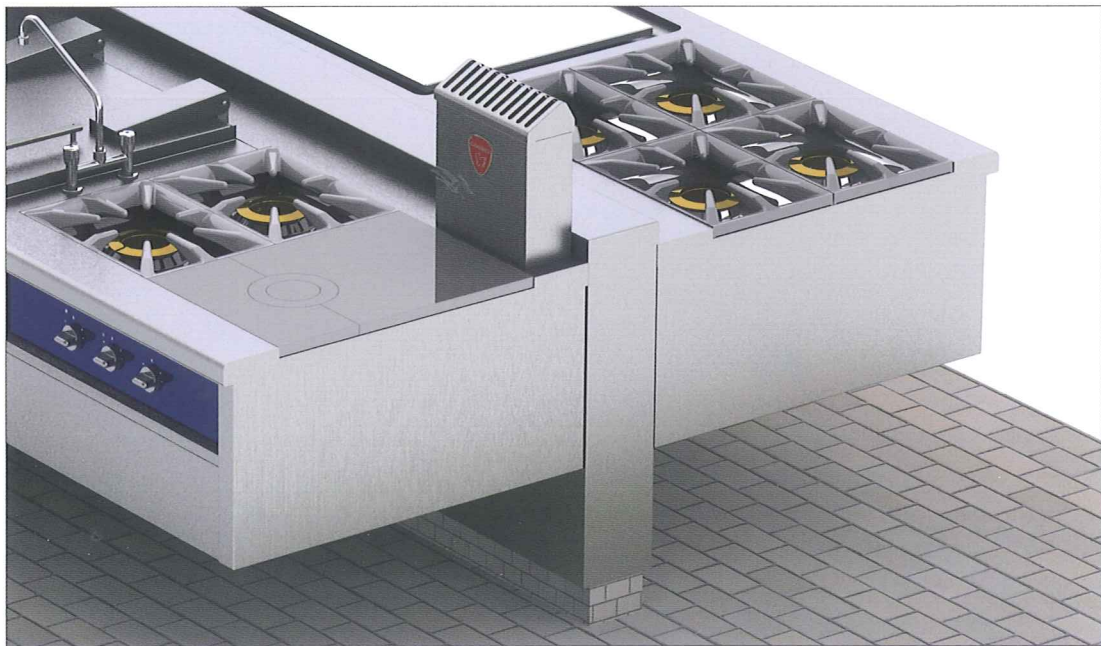
- 14 litres – 12 kw (26 kg/h)*
- 16 litres (high-output) - 18 kw (40 kg/h)*
- 30 litres (high-output) - 25 kw (80 kg/h)*

* Pre-cooked 6 x 6 frozen fries

Automatic basket lift - optional

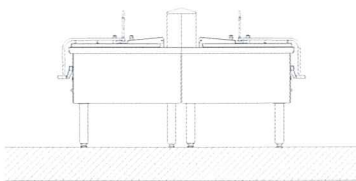
- 40 l and 100 l filtration unit

> Chassis height: 500 mm / base: 400 mm

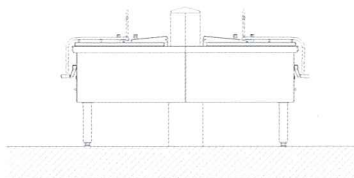


Cantilevered central island on 250mm-wide TECHNICAL STAINLESS STEEL WALL - (made by CHARVET).

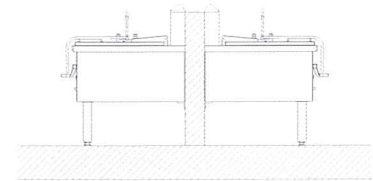
Other installation examples:



Back-to-back installation on base



Back-to-back installation on base + stainless steel or masonry plinth



Back-to-back installation on base + stainless steel or masonry wall



AEROGAM: GAS AND ELECTRIC BOILING PANS

GAS TITLTING BOILING PANS

L. 1500 P. 1000 H. 900

Cylindrical tank:

- 150-litre capacity, direct heating (power: 25.6 kW), tilting operated by handle or electric motor
- 150-litre capacity, water or oil jacketed boiler (power: 27.9 kW), tilting operated by handle or electric motor
- 250-litre capacity, direct heating (power: 38.4 kW), tilting operated by handle or electric motor
- 250-litres capacity, water or oil jacketed boiler (power: 43 kW), tilting operated by handle or electric motor

> Chassis height: 500 mm / base: 400 mm



Boiling pan characteristics:

- > 316 L cylindrical tank with stainless steel collar (rounded corners, inclined rounded bottom)
- > Removable bed limiter in AISI 304
- > Removable strainer in AISI 304
- > Front chrome-plated drain valve (45° to the right of the tank) with foldable handle
- > Standard burner spark-ignition
- > All-position balanced lid
- > AISI 304 stainless steel tubular operating handle
- > Automatic water filling of double-walled tank
- > 360° swiveling hot & cold mixer tap

ELECTRIC TITLTING BOILING PANS

L. 1500 P. 1000 H. 900

Cylindrical tank:

- 150-litre capacity, water or oil jacketed boiler (power: 18 kW), tilting operated by handle or electric motor
- 250-litres capacity, water or oil jacketed boiler (power: 27 kW), tilting operated by handle or electric motor

> Chassis height: 500 mm / base: 400 mm





AEROGAM: GAS AND ELECTRIC BRATT PANS

GAS TILTING BRATT PANS:

L 1000 - 1500 - 2000 P. 1000 H. 900

- 50 dm² / 100 l. with electric motor tilt
- 80 dm² / 160 l. with electric motor tilt
- 55 dm² / 110 l. with electric motor tilt
- 85 dm² / 170 l. with electric motor tilt
- 50 dm² / 100 l. with tilting handle
- 80 dm² / 160 l. with tilting handle

> Chassis height: 500 mm / base: 400 mm

Bratt pan characteristics:

- > Rectangular tank with 10mm-thick (55dm² or 85 dm²) base, collar-integrated pouring spout.
- > Burner spark-ignition as standard.
- > Hot & cold mixer tap.

Optional:

- > Bimetal base for all models (8+2mm for the 55dm² one) and (8+2mm for the 85dm² one).
- > Hot & cold water volumetric regulator for automatic water filling (depending on the model).
- > Automatic basket lift (depending on the model).
- > Insulated double-walled lid on balanced hinges.



ELECTRIC TILTING BRATT PANS:

L 1000 - 1500 - 2000 P. 1000 H. 900

- 50 dm² / 100 l. with electric motor tilt
- 80 dm² / 160 l. with electric motor tilt
- 55 dm² / 110 l. with electric motor tilt
- 85 dm² / 170 l. with electric motor tilt
- 50 dm² / 100 l. with tilting handle
- 80 dm² / 160 l. with tilting handle

> Chassis height: 500 mm / base: 400 mm



NEUTRAL WORK SURFACE: L. 500 - 1000 P.

Top part:

- Neutral smooth work surface - 30/10^{ème} thick
- With side doors, cupboard or drawer: GN2/I or GN1/I

> Chassis height: 500 mm / base: 400 mm



Controlling cooking equipment efficiently

Touchscreen specific to a single appliance or common to a cooking suite.

- Function control (temperature, tank lift, tilting, etc.)
- Recording of data on cooking cycles, organization of preventive maintenance.

GS CONTROL



Hygiene/Cleanability

In a kitchen, hygiene and quick cleaning are inseparable. That's why AEROGAM appliances are built on a 500mm-high body and 76mm Ø 400mm high feet (common feet for two appliances).

- Tanks with radial angles
- High grade polish
- Clean lines
- Butt jointing for perfect watertightness
- Enamelled control panel...

Performance

CHARVET appliances are designed and developed to last. To this end, CHARVET has selected two strength criteria that contribute to this longevity:

> Precisely selected quality material:
Stainless steel top: 18-10 AISI 304 L - 30/10th thick.

> Rigid supporting structure:
Each cooking appliance is built on a 18-10 stainless steel supporting frame, entirely welded and built at right angles for perfect assembly.



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LES AUTHENTIQUES DE LA CUISSON