



PRO 1000 SERIES



## MAXIMUM CAPACITY AND TOTAL HYGIENE FOR LARGE INSTITUTIONAL KITCHENS



PRO 1000

Boiling pans of up to 260-litre capacity, bratt pans up to 160 Litres, very powerful burners with maxi pan supports, double-tank transfer fryers with central storage silo.

**VOLUME AND POWER**

*1000 series suite*



PRO 1000

Units on legs, cantilever hung or even on casters to facilitate cleaning.

**OBJECTIVE: TOTAL HYGIENE**

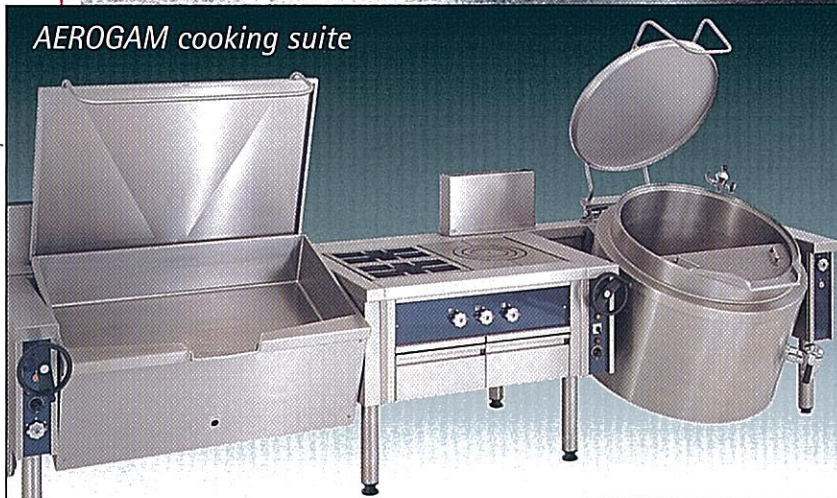
*AEROGAM cantilever hung cooking suite*



PRO 1000

**A COMPLETE AND  
INNOVATIVE PRODUCT RANGE**

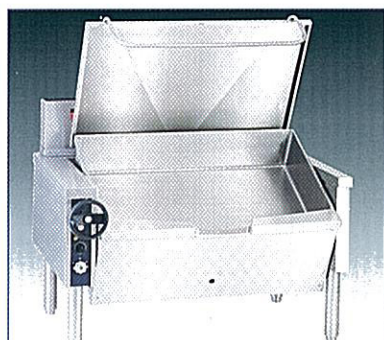
*AEROGAM cooking suite*



**PRO 1000 SERIES**



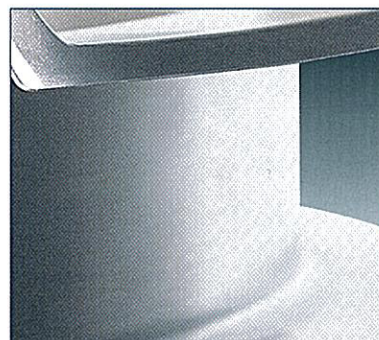
*Bratt pan up to 160 Litres*



*AEROGAM cooking units*



*Boiling pan integral smooth welded collar*



## GAS AND ELECTRIC RANGES – 1000 SERIES

### GAS FULL MODULES – W. 1000 D. 1000 H. 900

#### Top:

- Open burners (10 or 15 kW)
- Solid tops (480 X 600 or 980 X 600)
- Smooth or ribbed cast-iron griddle plates
- Chargrills with round or V-shaped bars
- Cast-iron or chromium steel plancha
- Smooth, ribbed or mixed hard chrome griddle plates

#### Bases:

- Static gas oven (600 X 800) 14 kW
- Static electric oven (600 X 800) 6 kW
- Open cupboard with optional storage GN 2/1 and doors
- Electric hot cupboard GN 2/1



- Gas chargrills with round or V-shaped bars
- Smooth or ribbed electric pyroceramic griddle plate
- Gas wok burner (32 kW)
- Wet or dry well bain-marie GN 1/1
- Pasta cooker
- Neutral elements



### ELECTRIC OR GAS HALF MODULES

W. 500 D. 1000 H. 900

- Open burners (2 X 10 or 1 X 15 kW)
- Solid top (480 X 600)
- Electric boiling plates 2 X (400 X 400) / 2 X (300 X 300)
- 2 radiant rings with pyroceramic top (2 X 4 kW)
- 2 induction rings with pyroceramic top (2 X 3.5 kW)
- Ribbed or smooth cast-iron griddle plates (gas or electric)
- Ribbed, smooth or mixed hard chromium steel griddle plates (gas or electric)

### ELECTRIC FULL MODULES

W. 1000 D. 1000 H. 900

#### Tops:

- 400 X 400 boiling plates (4 X 5 kW)
- 300 X 300 boiling plates (4 X 3 kW)
- Radiant rings with pyroceramic top (4 X 4 kW)
- Ribbed or smooth cast-iron griddle plates
- Griddle plates with pyroceramic top
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Pasta cooker
- Wet or dry well bain-marie GN 2/1

#### Bases:

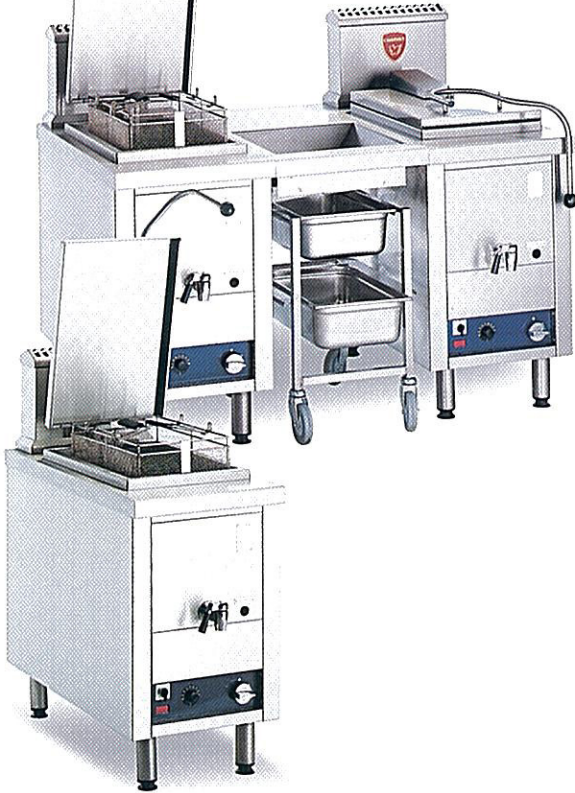
- Static electric oven (600 X 800 or GN 2/1) 6 kW
- Open cupboard with optional storage GN 2/1 and doors
- Electric hot cupboard GN 2/1

## GAS FRYERS

W. 500 and 1000 D. 1000 H. 900

- 16 litres (25 kg/h)\*
- 16 litres, high output (30 kg/h)\*
- 28 litres, high output (60 kg/h)\*
- 80 litres (70 kg/h)\*

\*6X6 mm pre-cooked frozen chips



## ELECTRIC FRYERS

W.500 and 1000, D. 1000 H. 900

- 14 litres (22 kg/h)\*
- 16 litres, high output (40 kg/h)\*
- 30 litres, high output (80 kg/h)\*
- 2 X 14 litres (2 X 22 kg/h)\*
- 2 X 16 litres, high output (2 X 40 kg/h)\*

## FRYING SUITE

W. 500 D. 1000 H. 900

### Tops:

- ✓ Smooth neutral surface with optional salting tray
- ✓ Chip chute

### Base:

- ✓ Neutral storage
- ✓ Movable oil filter unit
- ✓ Trolley with tray rack GN 1/1

### Superstructure:

- ✓ Ceramic heat lamp.

## TRANSFER FRYERS



## GAS BOILING PANS

W.500 D. 1000 H. 900

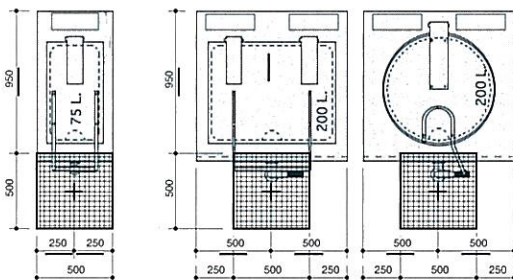
### Rectangular:

- 75 litres, direct heat
- 75 litres, water or oil-jacketed
- 260 litres, direct heat
- 260 litres, water or oil-jacketed

### Round :

- 150 litres, direct heat
- 150 litres, water or oil-jacketed
- 200 litres, direct heat
- 200 litres, water or oil-jacketed

- ✓ 18/10-grade stainless steel seamless welded tank, with 316L base
- ✓ Burners lit by electronic ignition system
- ✓ Filling of double heating jacket by a two-way valve (on water-jacketed pan only)
- ✓ Optional automatic filling (on water-jacketed pan only)
- ✓ Complete tank and lid in 316 L stainless steel on option



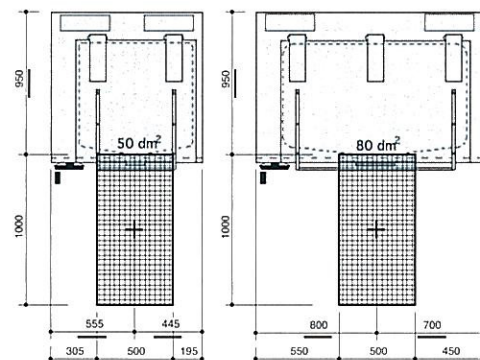
## ELECTRIC BOILING PANS

W. 500 /1000, D. 1000 H. 900

### Rectangular:

- 75 litres, direct heat
- 75 litres, water or oil-jacketed
- 150 litres, direct heat
- 150 litres, water or oil-jacketed
- 200 litres, direct heat
- 200 litres, water or oil-jacketed
- 260 litres, water or oil-jacketed

- ✓ 18/10-grade stainless steel seamless welded tank with 316 L base
- ✓ Filling of double heating jacket by a two-way valve (on water-jacketed pan only)
- ✓ Optional automatic filling (on water-jacketed pan only)
- ✓ Complete tank and lid in 316 L stainless steel on option



## GAS TILTING BRATT PANS

W. 1000 and 1500, D. 1000 H. 900

Tank: 730 / 1210 X 680 X 250 mm

- 50 dm<sup>2</sup> / 100 L with electric tilting mechanism.
- 80 dm<sup>2</sup> / 100 L with electric tilting mechanism
- 50 dm<sup>2</sup> / 100 L with manual tilting handle
- 80 dm<sup>2</sup> / 160 L with manual tilting handle



## ELECTRIC TILTING BRATT PANS

W. 1000 and 1500, D. 1000 H. 900

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- 80 dm<sup>2</sup> / 100 L with electric tilting mechanism
- 50 dm<sup>2</sup> / 100 L with manual tilting handle
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## NEUTRAL MODULES

W. 500 and 1000, D. 1000 H. 900

### Top :

- Smooth neutral surface

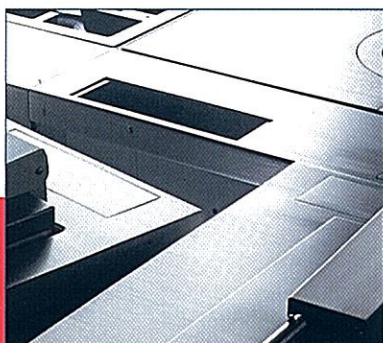
### Base:

- Open cupboard + fixed shelf with optional side doors
- Open cupboard + gastronorm storage with optional doors
- Cupboard with optional side doors





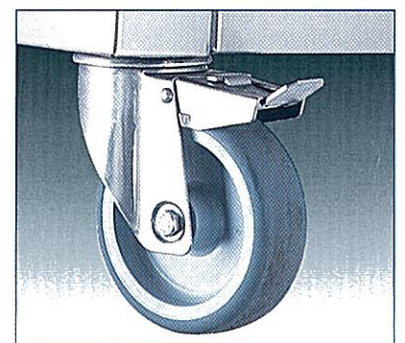
*Square edge + thickness  
30/10 stainless steel top*



*Seamless welded tank*



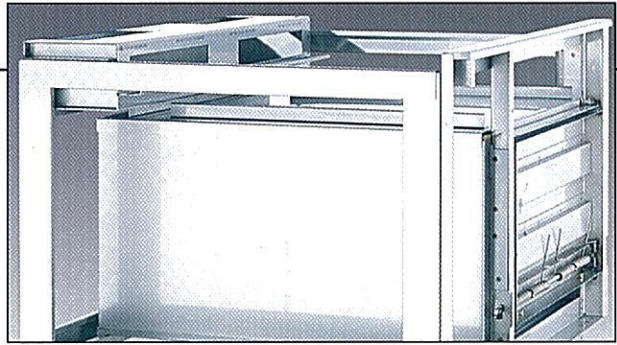
*Unit on castors*



# 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 30/10). 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.



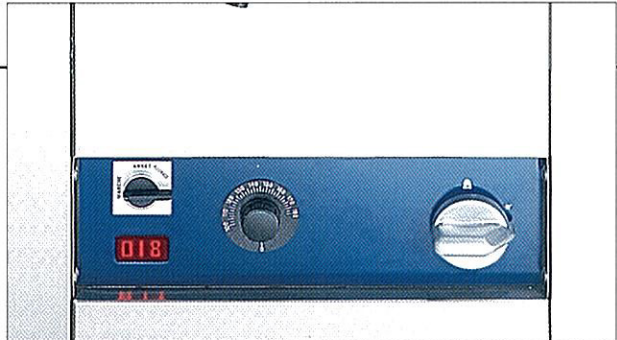
## PERFORMANCE

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.



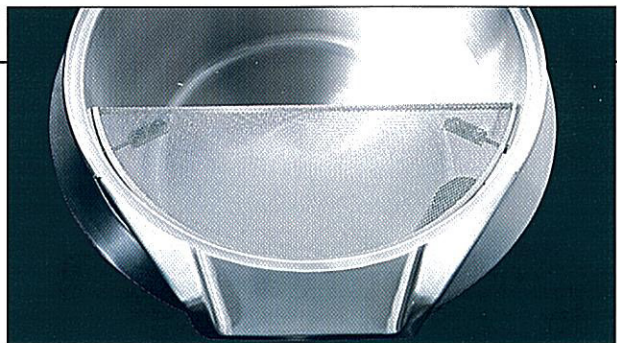
## ERGONOMICS

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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**AUTHENTIC KITCHEN EQUIPMENT**