

## PRO 700: BASE UNITS

### 4 options:

- GN units
- Drawers GN1/6
- Electric hot cupboard
- Open base
- Cupboard with doors



400 mm

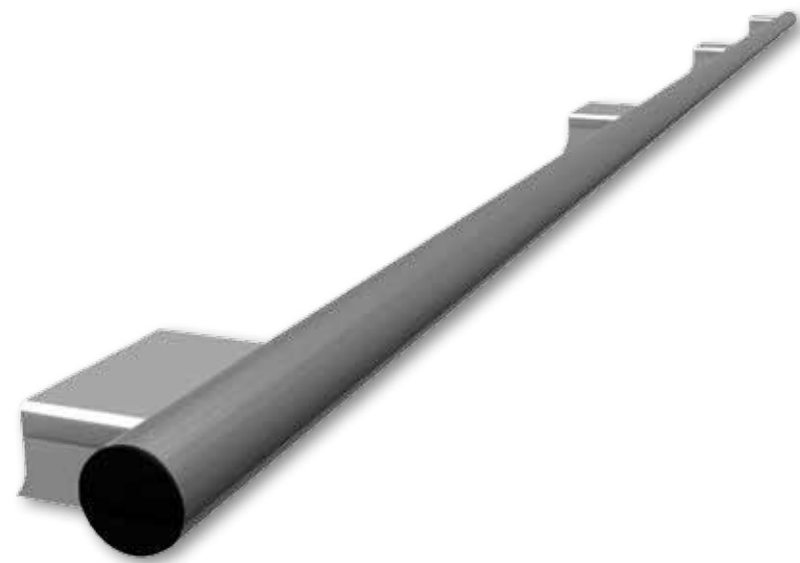
600 mm

800 mm

1200 mm

## PRO 700: OPTIONS AND PERSONNALISATION

- Bright polish rail
- Removable plating shelves
- Chefs sink
- One piece top
- Castors
- g/n drawers
- mixer tap
- removable plinth



### Heavy duty

- s/s construction
- 2mm thick top
- s/s legs – 180/210mm H
- Enamelled control panel with markings



### Hygiene

- Stainless steel construction throughout
- 2mm thick work tops
- Stainless steel legs – 180/210mm. H
- Enamelled control panels and indicator markings



### Performance

- 6.5kw open burners with integrated pilots
- Flush solid tops
- Gn2/1 ags or electric ovens
- Multitube enamelled burners for even temperature



### Personnalisation

- Continuing the Charvet tradition of tailoring cooking suites to specific requirements
- One piece work tops to special order
- Stainless steel plinth panels
- Enamelled panels – choice of colour available
- Central island, wall and cantilever cooking suite configurations
- Compatible with under counter refrigeration



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LES AUTHENTIQUES DE LA CUISSON



700 SERIES



## The compact range from Charvet



- A complete range for smaller kitchens
- Compact
- High performance
- Heavy Duty



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PRO 700 SERIES

**PRO 700: GAS AND ELECTRIC OVEN RANGES**

**FULL MODULES 800 W - 700 D - 900 H**



- Gas and electric GN2/I static ovens
- Fan assisted GN1/I electric ovens (available 2013)

**PRO 700: BRIDGE UNIT 600mm W**

**600mm. GAS – ELECTRIC AND NEUTRAL UNITS  
600W. 700D. 280mm. H.**



- Large gas simmer plate (8kw)
- Gas chromeplancha (7kw) & electric (5.5kw) – 400 x 500mm
- Gas steel plancha (7 kW) & Elec (5.5kW) 400 x 450 mm
- 4 electric plates 220x 220mm (10.4kw)

**PRO 700: BRIDGE UNITS 400mm W**

**400 GAS MODULES - 400 W. 700 D. 280mm. H.**



- 2 open burners under nickel coated steel pan support – 330 x 520mm (6.5 kW each)
- solid tops – 330 x 520mm (5kW each)
- ribbed/smooth cast griddles – 350mm x 495mm (7kW)
- chrome ribbed/smooth griddles – 365 x 500mm (7kW each)
- Chargrill (8kw)

**PRO 700: BRIDGE UNIT – 800mm W (280mm H)**

**800mm GAS – ELECTRIC AND NEUTRAL UNITS – 800 W - 700 D - 280 H**

- 4 open burners under nickel coated steel pan support – 330 x 520mm (6.5 kW each)
- 2 solid tops – 330 x 520mm (5kW each)
- 1 solid top + 2 open burners (6.5kW each)
- 2 open burners + 1 solid top
- 2 ribbed / smooth cast griddles – 350 x 495mm (7kW each)



- 4 electric plates – 220 x 220mm (2.6kW each)
- 4 radiant hobs under vitroceramic cooking surface (2.1 kW each)
- 2 ribbed/smooth cast griddles – 350mm x 495mm (3.3kW)
- 2 chrome ribbed/smooth griddles – 365 x 500mm (3.3kW each)
- Bain-marie GN2/I (3kW)
- Pasta cooker (4kw) with 4 square baskets GN1/6
- 2 8L fryers (7.5kw each) – **bridge unit or technical cupboard**
- 2 14L fryers (12kw each) – **on technical cupboard only**

**PRO 700: CONFIGURATIONS**



Wall Suite with bridge units to allow roll under refrigeration.



Central island cooking suite of bridge units on base supports and freestanding units.



Central island of bridge units suspended on central services wall.

**400 ELECTRIC MODULES - 400 W. 700 D. 280mm. H.**

- 2 electric plates – 220 x 220mm (2.6kW each)
- 2 radiant hobs under vitroceramic cooking surface (2.1 kW each)
- Ribbed/smooth cast griddles – 350mm x 495mm (3.3kW)
- Chrome ribbed/smooth griddles – 365 x 500mm (3.3kW each)
- 2 x7L fryers (8kw each) – **on technical cupboard**
- 14L fryers (12kw each) – **on technical cupboard**
- 8L fryers (7.5kw each) – **bridge unit or technical cupboard**
- Bain-marie GN2/I (3kW)
- Gas and electric GN2/I static ovens
- Fan assisted GN1/I electric ovens (available 2013)
- Induction 2 x 3.5kw diam 220mm

