



PRO 1000 SERIES



Maximum

capacity and hygiene for
large institutional kitchens

- Large capacities- high power
- One goal: absolute hygiene
- A full range with the latest innovations



PRO 1000 SERIES



PRO 1000: GAS & ELECTRIC RANGES



GAS FULL MODULES - W.1000 D. 1000 H. 900

Tops:

- Open Burners (10 or 15 kW)
- Solid tops (495 x 700 ou 980 x 600)
- Cast Iron Griddles with smooth or ribbed plates
- Planchas with cast iron or chromed steel plates
- Chrome griddles with smooth, ribbed or half & half plates
- Chargrills
- Paella burner
- Gas Wok 32kW

Bases:

- Static gas oven (600 x 800 ou GN2/1) 14 kW
- Static electric oven (600 x 800 ou GN 2/1) 6 kW
- Open cupboard with runners for GN 2/1 containers and optional side hinged doors
- Electric hotcupboard GN 2/1

ELECTRIC FULL MODULES - W.1000 D. 1000 H. 900

Tops:

- Boiling Plates 300x 300 (4 x 3 kW) et 400 x 400 (4 x 5 kW)
- Radiant hobs with vitroceramic top (4 x 4 kW)
- Induction hobs 4 x 5 kW
- PCF/Plancha 4 zones 800 x 680 mm - 6 kW
- Cast iron griddles smooth & ribbed
- Water Grills
- Chrome griddles with smooth, ribbed or half & half plates
- Plancha 4 zones 800 x 680 mm - 16 kW
- Pasta Cooker with optional automatic basket lift
- Wet well bain marie GN 2/1

Bases:

- Static electric oven (600 x 800 ou GN 2/1) 6 kW
- Open cupboard with runners for GN 2/1 containers and optional side hinged doors
- Electric hotcupboard GN 2/1



GAS & ELECTRIC HALF MODULES - W . 500 D. 1000 H.900

Tops:

- 2 Open burners (2 x 10kW or 1 x 15kW)
- Solid top (495 x 700)
- Electric boiling tops 2x (400 x 400) / 2 x (300 x 300)
- 2 radiant hobs with vitroceramic top 2 x 4 kW
- 2 induction hobs with vitroceramic top 2 x 3.5 kW or 2 x 5 kW
- Cast iron griddles, ribbed or smooth plate, (gas or electric)
- Chrome griddles with smooth, ribbed or half & half plates (gas or electric)
- Gas chargrills
- Plancha chrome 300 x 500
- Gas Wok 32 kW
- Wet well bain marie GN 1/1
- Pasta Cooker with optional automatic basket lift
- Induction Wok
- Neutral cupboards





ELECTRIC FRYERS - W 1000 - 1500 D. 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)*
- 2 x 14 litres - 2 x 12 kw (2x26 kg/h)*
- 2 x 16 litres high output - 2 x 18 kw (2 x 40 kg/h)*.

* 6 x 6mm pre-cooked frozen chips

Automatic lifting baskets - optional depending on model

GAS FRYERS - W 1000 - 1500 D. 1000 H. 900

- 16 litres - 16 kw (25 kg/h)*
- 16 litres high output - 16 kw (30 kg/h)*
- 28 litres high output - 27 kw (60 kg/h)*
- 80 litres - 40 kw (70 kg/h)*

* 6 x 6mm pre-cooked frozen chips

Automatic lifting baskets - optional depending on model

OIL FILTRATION HOUSING - W. 500 D. 1000 H. 900

MOBILE OIL FILTRATION UNITS 40L & 100 L

FRYER ACCESSORIES - W. 500 D. 1000 H. 900

Tops:

- Neutral worktop with optional chip scuttle
- Hopper for chips

Bases:

- Neutral storage
- Storage mobile oil filter
- Trolley with GN I / I runners

Superstructure :

- Overhead electric heater



TRANSFER FRYERS GAS & ELECTRIC



PRO 1000: GAS AND ELECTRIC BOILING PANS

GAS BOILING PANS - W. 500 & 1000 D. 1000 H. 900

Rectangular tank:

- 75 litres direct heating
- 75 litres water or oil jacketed
- 260 litres direct heating
- 260 litres water or oil jacketed

Cylindrical tank:

- 150 litres direct heating
- 150 litres water or oil jacketed
- 200 litres direct heating
- 200 litre water or oil jacketed



Boiling pans specifications:

- > 18/10 stainless steel with base in 316 grade
- > Electronic spark ignition on gas models
- > Water jacketed models fitted with two way tap

Options:

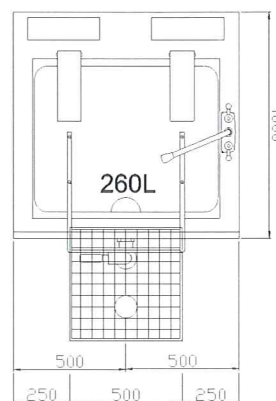
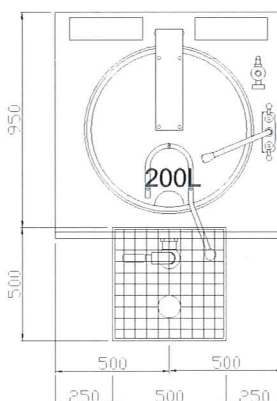
- > Insulated and counter balanced lid
- > Automatic water jacket refill
- > Complete tank and lid in 316 stainless steel
- > Hot and cold water taps



ELECTRIC BOILING PANS - W. 500 & 1000 D. 1000 H. 900

Rectangular tank:

- 75 litres direct heating
- 75 litres water or oil jacketed
- 150 litres direct heating
- 150 litres water or oil jacketed
- 200 litres direct heating
- 200 litres water or oil jacketed
- 260 litres water or oil jacketed





PRO 1000: GAS & ELECTRIC TILTING BRATT PANS



GAS TILTING BRATT PANS: W 1000 & 1500 D. 1000 H. 900

Tank 730 / 1210 x 680 x 250 mm:

- 50 dm² / 100 l. with electric tilting mechanism
- 80 dm² / 160 l. with electric tilting mechanism
- 50 dm² / 100 l. with manual tilting handle
- 80 dm² / 160 l. with manual tilting handle



Bratt Pan specifications:

- AISI 304 Stainless steel seam welded tanks with 10mm thick base
- Enamelled steel gas multiramp burners.

Optional Extras:

- Bi-metallic base to tank (8+2mm)
- Double insulated counterbalanced lids

ELECTRIC TILTING BRATT PANS: W 1000 & 1500 D. 1000 H. 900

Tank 730 / 1210 x 680 x 250 mm:

- 50 dm² / 100 l. with electric tilting mechanism
- 80 dm² / 160 l. with electric tilting mechanism
- 50 dm² / 100 l. with manual tilting handle
- 80 dm² / 160 l. with manual tilting handle



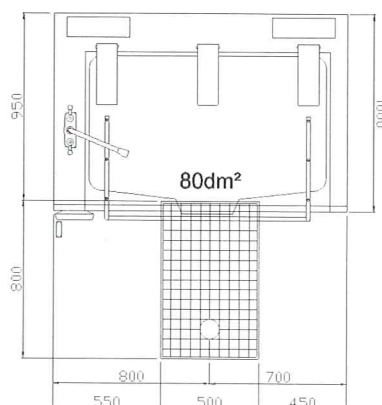
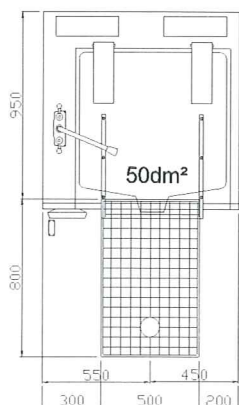
NEUTRAL CUPBOARDS: W . 500 & 1000, D. 1000, H.900

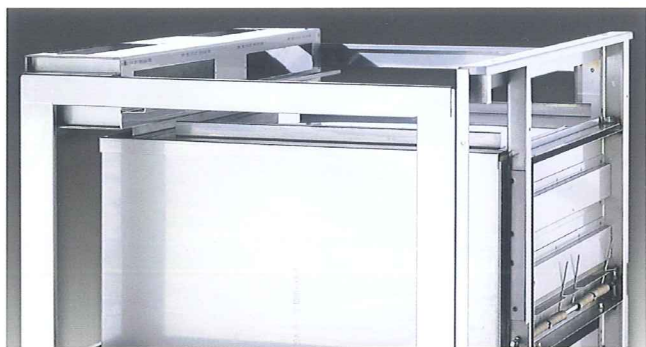
Worktop:

- 3mm thick smooth polished surface

Base options:

- Open Cupboard + fixed shelf with optional side hinged doors
- Open Cupboard + Runners to store gastronorm containers with optional side hinged doors
- Open Cupboard with side hinged doors





Durability

Charvet equipment is designed to last, and this is ensured 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 appliance is built on an 18/10-grade stainless steel one-piece chassis, which is welded and skillfully aligned for perfect assembly.



Ergonomics

To be efficient, a product must be easy to use. The design of Charvet controls, knobs and handles allows simple, precise and perfectly safe operation.



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 solidtops, the speed at which burners heat up and the even cooking in bratt pans.



Hygiene

In a kitchen, hygiene and easy cleaning go hand in hand.

Great care is taken in the design and production of sheet metal and welded parts to make cleaning easy. Simple shape – careful polishing – precision engineering- flawless finish.

