



PRO 900 SERIES



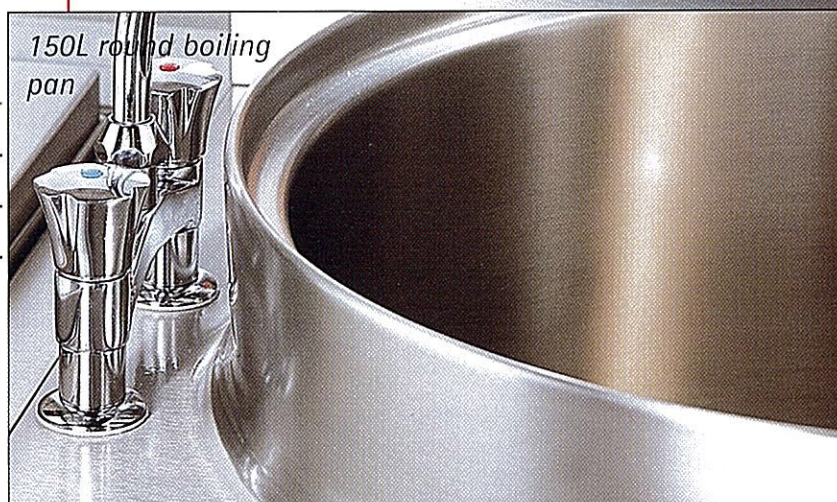
**CAPACITY AND POWER:
PERFORMANCE SPECIFICALLY DESIGNED
FOR INSTITUTIONAL CATERING.**



PRO 900

Fast temperature rise,
handling of large volumes,
optimised cooking times...

**A COMPLETE RANGE OF
SOLUTIONS TO
GUARANTEE PRODUCTION**



150L round boiling
pan



PRO 900

Super-powerful gas, burners,
high output fryers, extra-
large bratt pans,
pendentives and rounded
corners to improve hygiene,
designed for ease of cleaning
and servicing...

**EFFECTIVE IDEAS TO
GUARANTEE EFFICIENCY**



120L bratt pan .



PRO 900

**A COMPLETE AND
INNOVATIVE PRODUCT
RANGE**

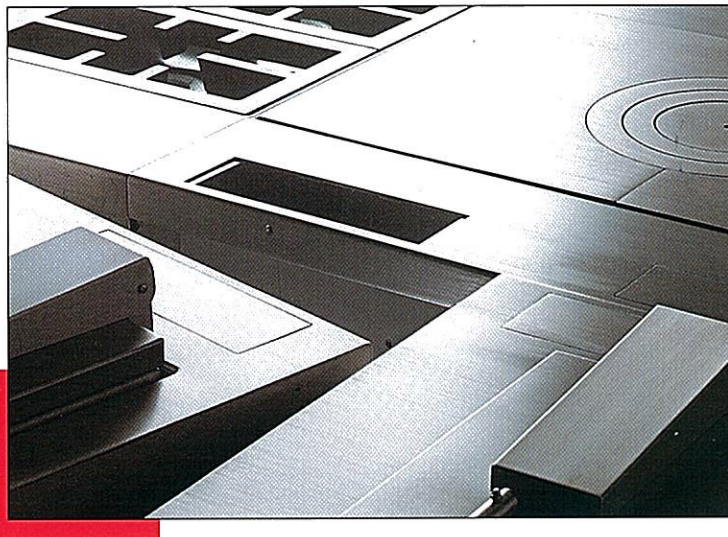


Frying suite

PRO 900 SERIES

ROUNDED EDGES TOP SURFACE CONTINUITY

- ◇ 18 /10-grade stainless steel
- ◇ 30/10 thick tops
- ◇ Square edges on the sides and rear, with a 55-mm high edge for flush fitting and maximum tightness.
- ◇ The central range is designed for perfect hygiene.
- ◇ No visible screws.



*28 L high output fryer +
salting tray suite.*

HIGH-PERFORMANCE GAS FRYER 28 L HIGH OUTPUT FRYER FOR EXCEPTIONAL EFFICIENCY

- ◇ High production capacity, 60 kg of pre-cooked frozen 6 X 6 mm chips/h.
- ◇ Cool zone.
- ◇ Optional filtration system.
- ◇ Accessories : salting tray, hot storage.

80 L TO 120 L BRATT PANS FOR OPTIMISED PRODUCTION

- ◇ 18/10-grade stainless steel seamless welded tank, with a 10 mm thick base.
- ◇ Rounded corners.
- ◇ Charvet® multi-ramp burner for even cooking.
- ◇ Manual or electric tilting.



GAS AND ELECTRIC FULL MODULES – 900 SERIES

GAS FULL MODULES

W. 850 D. 900 H. 900

- Open burners (6.5 and 10 kW)
- Solid top: 420 X 600 and 840 x 600
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Ribbed or smooth cast-iron griddle plates
- Chargrills with round or V-shaped bars
- Cast-iron or chromium steel plancha
- 32 kW wok burner

Bases :

- Static gas oven (11kW)
- Static electric oven (5 kW)
- Open cupboard with optional storage GN 2 /1 and doors
- Electric hot cupboard GN 2/1



ELECTRIC FULL MODULES

W. 850 D. 900 H. 900

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

Bases: (depending on model)

- Static electric oven (5 kW)
- Open cupboard with optional storage GN 2/1 and doors
- Electric hot cupboard GN 2/1.



GAS AND ELECTRIC HALF MODULES

W. 425 D. 900 H. 900

- Open burners (6.5 and 10kW)
- Electric boiling plates (300 X 300), 2 X 3 kW
- Radiant rings with pyroceramic top (2 X 4 kW)
- Induction rings with pyroceramic top (2 X 3.5 kW or 2 X 5 kW)
- Solid top (420 X 600)
- Ribbed or smooth cast-iron griddle plates
- Ribbed, smooth or mixed hard chromium steel griddle plates
- Chargrills with round or V-shaped bars
- Smooth or ribbed radiant electric griddle plates with pyroceramic top
- Water grills
- Gas wok burner – W 500 X D. 900 X H. 900 – 32 kW
- Pasta cooker
- Wet or dry well bain-marie GN 1/1

- **Bases:** depending on model
- ✓ Open cupboard with optional storage GN 1/1 and door
- ✓ Electric hot cupboard GN 1/1

NEUTRAL HALF MODULES

W. 425 and 850 D. 900 H. 900

- ✓ **Top:** 18/10-grade stainless steel, 30/10 thick
- ✓ **Bases:** open cupboard, shelf, doors, GN storage, electric hot cupboard
- ✓ Made-to-measure neutral units from W. 200 to 850 mm
- ✓ Made-to-measure infills, top and front from W. 50 to 415 mm.

GAS FRYERS – W. 425 D. 900 H. 900

- 16 litres
- 16 litres "High output" – 16 kW with cool zone, 30 kg chips / h
- 28 litres "High output" – 27 kW with cool zone, 60 kg chips / h*

FRYING UNITS

W. 425 D. 900 H. 900

- ✓ **Top:** 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.

ELECTRIC FRYERS

W. 425 AND 850, D. 900 H. 900

- 9 litres – 9 kW – 18 kg chips / h*
 - 14 litres – 12 kW – 22 kg chips / h*
 - 16 litres – 18 kW – "High output": 40 kg chips / h*
 - 2 x 14 litres – 2 X 12 kW
 - 2 x 16 litres – 2 X 18 kW – "High output": 2 X 40 kg chips / h
 - ✓ Optional automatic basket lifting system on the "High output" model.
- * 6 X 6 mm pre-cooked frozen chips.



GAS BOILING PANS

W.850 D. 900 H. 900

Direct heat:

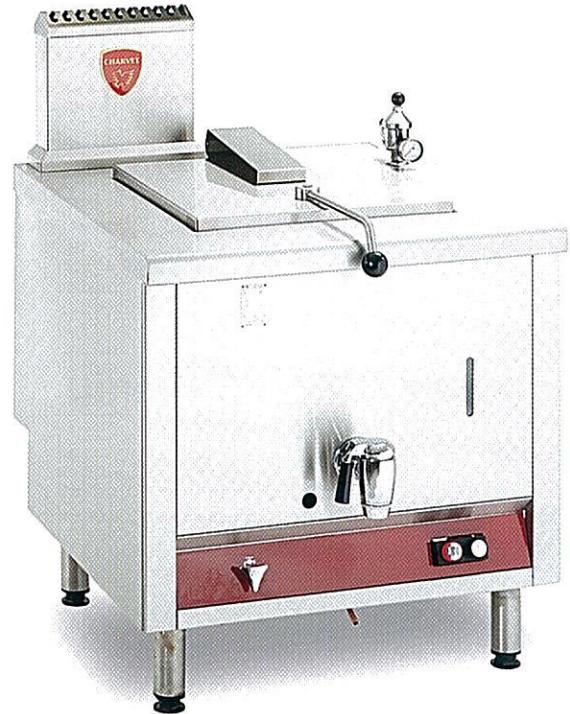
- 100 litres – rectangular pan
- 150 litres – round pan
- 200 litres – rectangular pan

Water-jacketed:

- 100 litres – rectangular pan
- 150 litres – round pan
- 200 litres – rectangular pan

Oil-jacketed:

- 100 litres – rectangular pan
- 150 litres – round pan
- 200 litres – rectangular pan



ELECTRIC BOILING PANS

W. 850 D. 900 H. 900

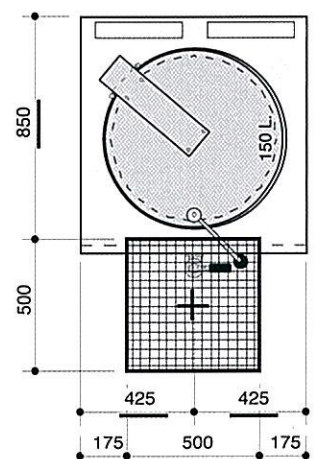
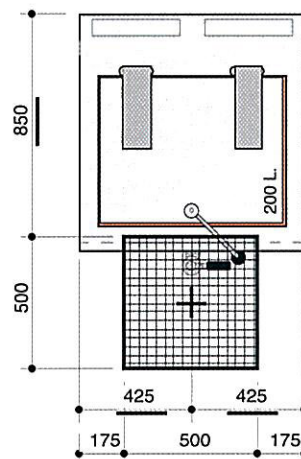
Direct heat:

- 100 litres – rectangular pan
- 150 litres – rectangular pan

Water-jacketed:

- 100 litres – rectangular pan
- 150 litres – round pan

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





GAS BRATT PANS

W. 850 and 1275 D. 900 H. 900

- 40 dm²/80 litres with tilting lever
- 40 dm²/80 litres with electric tilting mechanism
- 60 dm²/120 litres with tilting handle
- 60 dm²/120 litres with electric tilting mechanism

ELECTRIC BRATT PANS

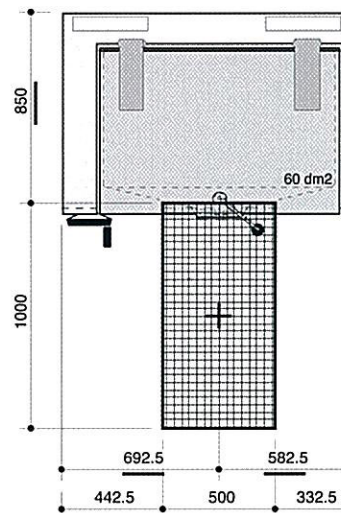
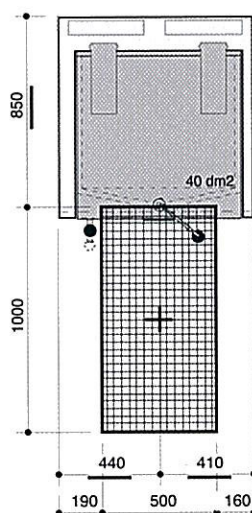
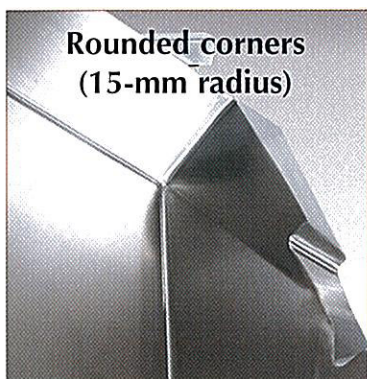
W. 850 and 1275, D. 900 H. 900

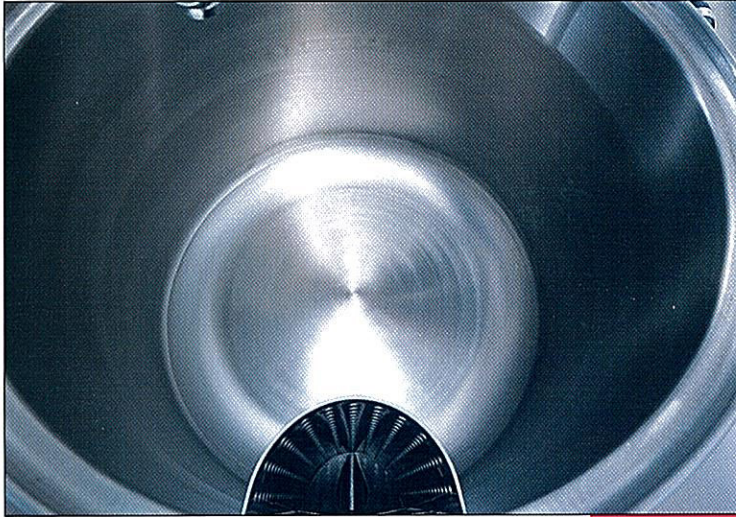
- 40 dm²/80 litres with electric tilting mechanism
- 60 dm²/120 litres with tilting handle
- 60 dm²/120 litres with electric tilting mechanism

- ✓ 18/10 grade stainless steel seamless welded tank
- ✓ 10 mm-thick tank base
- ✓ Optional hot/cold water tap on the left
- ✓ Optional copper clad tank base (8+2)
- ✓ Burners lit by electric ignition system (on gas model).



Rounded corners
(15-mm radius)



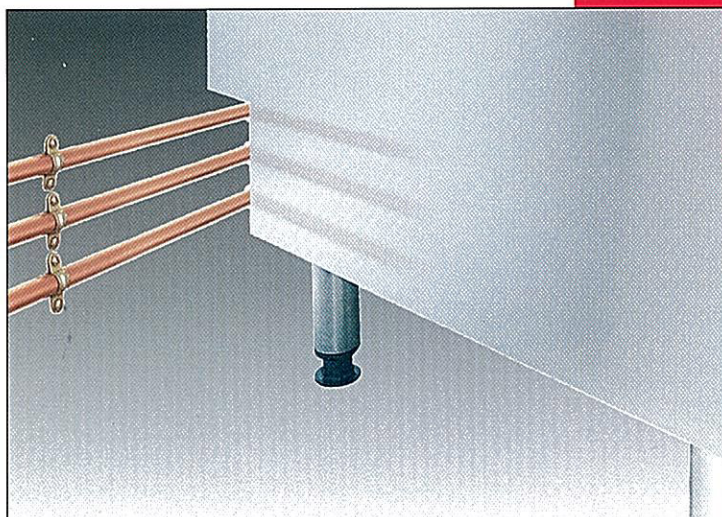


**DIRECT HEAT OR JACKETED
BOILING PANS (100, 150 AND
200 LITRES),
CUSTOMISED PRODUCTION
CAPACITY**

- ◇ Round or rectangular pans.
- ◇ 18/10-grade stainless steel seamless welded tanks, 30/10 thick, 316 L base.
- ◇ Rounded corners.
- ◇ Optional 316 L stainless steel tank

**BOILING PAN INTEGRAL SMOOTH
WELDED COLLAR FOR GREATER
HYGIENE**

- ◇ Very easy to clean
- ◇ Outstanding finish
- ◇ Totally watertight



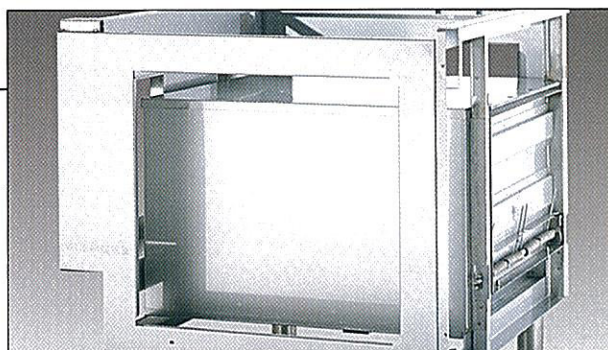
BUILT IN SERVICE DUCT

- ◇ 100x160 mm service duct at the back, with removable stainless steel casing.

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