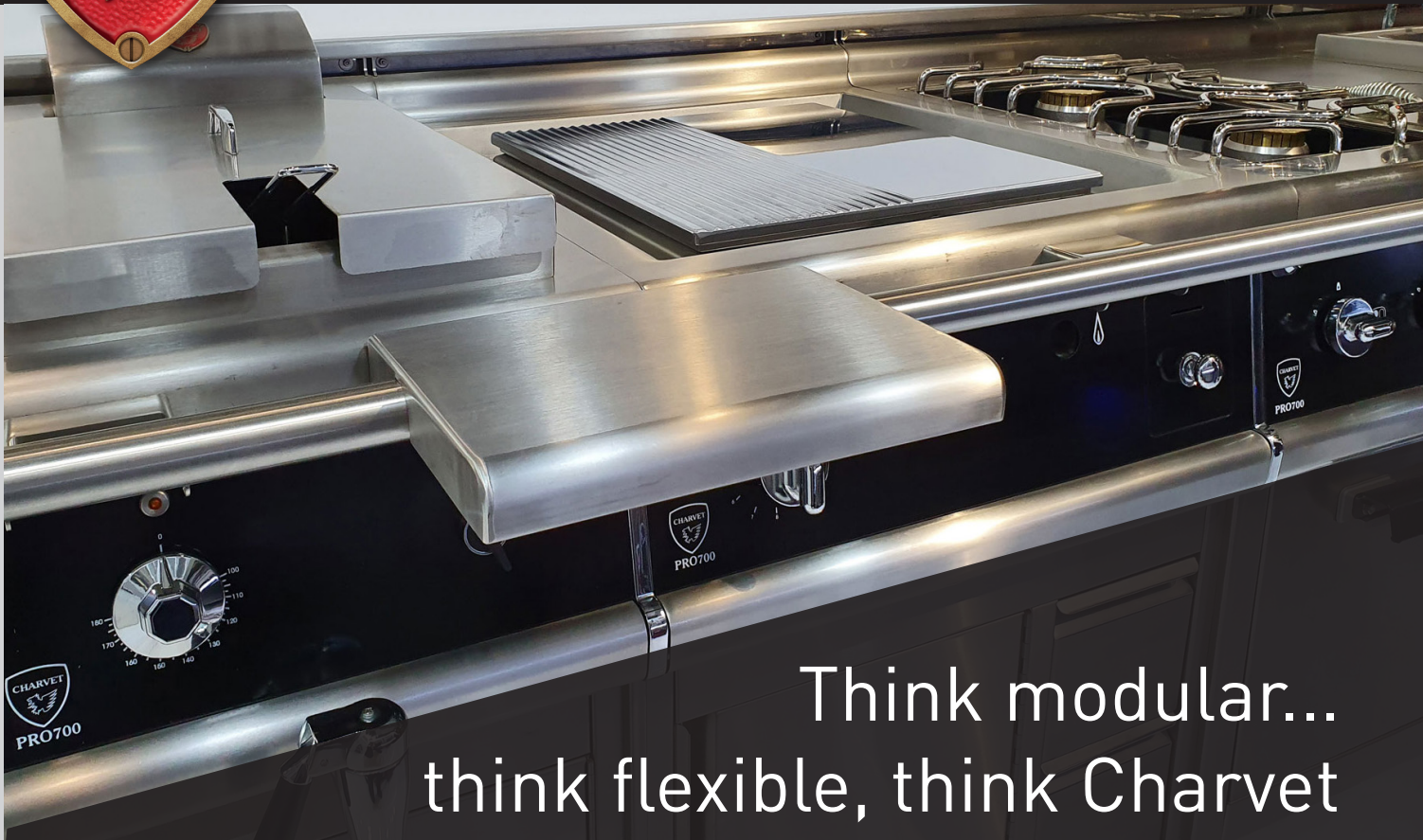




# Premier Insight

## Modular Cooking Suites



Think modular...  
think flexible, think Charvet

When Charvet designed their range of modular cooking suites, they had one thing on their mind:

**To give chefs a cooking suite with the individuality and flexibility that matches their culinary needs, desires and style, but which is faster and cheaper to supply than a complete bespoke.**

For some manufacturers, modular can mean mass bulk production, with lower quality, unimaginative, bottom of the range units with a short shelf life...

**...but Charvet modulares are completely different.**

A Charvet modular suite is truly heavy-duty, featuring a huge range of options and is designed to suite together beautifully, perhaps under a one-piece top. Equally important, Charvet's build quality provides the ability to easily replace and rearrange modules later.

Whether it's the Charvet ONE, Pro 700, Pro 800, Pro 900 or Pro 1000 you can build a cooking suite unique to you. You can select the colour, choose from a variety of different finishes including protection rails, pot racks, tall or short flues and 2mm or 3mm thick one-piece worktops... it really is just like having a bespoke.

**Read on to find out how you can mix the flexibility of modular equipment to customise your suite, and why modular is perfect for today's market.**





## MODULE CHOICES - PIC 'N' MIX

Each Charvet series has a large choice of power options: from gas and electric to induction. To match your cooking style, here are a selection of key modular items you may want to consider when building your suite - the choice is yours:

Solid tops | Fryers | Woks | Planchas | Open burners | Salamanders | Induction | Pasta cookers | Bain maries | Boiling plates | Griddles | Chargrills | Bratt pans | Refrigeration | Ovens...

### Rise and Fall Infrared Salamander:

Boasts 2.8kW power, quick to achieve temperature and features energy saving plate detection system and two independent cooking areas.



### 4 Zone Plancha:

The Charvet plancha has 4 x 3kW zones giving 12kW of power reaching up to 450C!



### Induction:

Induction is available in double format, up to 5 kW per hob. Multizone combines four 3.5 kW hobs under a one-piece glass top with pan detectors. More energy efficient than traditional solid tops, hobs operate alone or 'sequentially' to effectively recreate the flexible cooking power of the conventional solid-top.



### Pasta Cooker:

At 11 kW for the electric and 13.5 kW for gas, the pasta cooker has enough 'grunt' to also double as a steamer! Controlled by digital thermostat, makes the pasta cooker ideal for other tasks such as dim sum and sous vide poaching, it comes with six pasta baskets and drain shelf. Remove those, switch up the heat and insert a perforated pan with lid for steaming.



### Solid Tops :

Available in half and full width modules, Charvet's traditional heavy-duty solid tops can be gas or electric powered. Gas solid tops are insulated with refractory cement which focusses the flame and improves energy efficiency to the point where a less powerful burner can be used.



### Chargrills:

Lava rock forms the heart of Charvet chargrills, spreading the heat evenly across the branding bars, which can be set to three height positions. Available in half and full width modules, there is also a triple gas chargrill available with refrigeration under.



### Premium Finish:

From Traffic Orange to Wine Red, Light Ivory to Night Blue, with the Premium Finish option, there are nine standard colours (or any special colour) to choose from, giving the wow factor to your Charvet Pro series. [Visit our website for details.](#)



### Fryers:

Single or twin-tank, with capacities of between 7 litres and 28 litres in gas and electric. Charvet modular fryers feature a stainless-steel tank with collar. Also includes cool zones, oil level warning lights and either a drain tap underneath (for floorstanding fryers), or front drain tap with ball valve and foldable handle.



### Combi Pan:

This multifunctional space-saving equipment has two heating zones and a divider to separate cooking. It can be used for poaching, blanching, sealing, frying, for soups, stews and sauces.



### Static Oven:

Featuring a choice of two oven formats – static gas oven 11kW or static electric 5kW, these ovens can be used early for baking, producing results that look more 'home baked' than in fan ovens.

### Open Burners:

Charvet crown open burners are renowned for their energy efficiency, even heat and easy cleanability. 8kW burners can have a pan detector built within, which switches on and off automatically when a pan is put on or taken off the burner.



### 32kW Wok:

Charvet's 500mm wide wok unit delivers a massive 32kW of power from 21 jet burners, allowing chefs to deliver good food - fast. The controlled 'rolling' water bar and direct to drain facility ensure the top is kept cool and clean.



# WHY MODULAR IS PERFECT FOR TODAY'S MARKET

## SMALLER

Operators want smaller kitchen footprints, putting increased pressure on manufacturers to produce suitable equipment.

Modular ranges are designed specifically for this. With a modular suite you can have just the cooking elements you need for your restaurant, saving space which could be wasted on elements you may never need.

Smaller dimension ranges can also feature refrigeration built in, cutting the amount of floor space required

for a service period and reducing the amount of movement needed, because chef has everything to hand.

## ENERGY SAVING

Induction has really taken off, in part due to its energy efficiency.

Charvet gas burners also conserve energy because they are surrounded by insulating cement.

Charvet induction is high power – 5kW is the standard but we also offer 3.5kW – and it is designed with a minimum 10-year life.

## OPEN PLAN

Where you want to impress upon the customer that this is a serious food led operation, nothing creates a better impression than watching chefs in action.

Charvet modular allows you to build a cooking suite that presents a truly professional custom-built image.

We can supply modular ranges with a range of coloured panels, from our Premium Finish option, to suit your decor or logo, or just your fancy! [Visit our website for details.](#)

*“Providing a great return on investment, Charvet’s modular ranges provide an ideal opportunity to mix the flexibility of modular equipment with customisation, allowing all types of kitchens to create beautiful and unique cooking suites.*

*“Added to this is the knowledge that they will last over 20 years.”*

Ian Clow  
Sales Director, Charvet – Premier Ranges

## ASK US...

The Charvet team has decades of experience working with chefs and operators. Our advice could save you time and money and can provide a fresh perspective.

We are always happy to help.

Call us on 01342 717936 or email: [sales@charvet.co.uk](mailto:sales@charvet.co.uk)



Charvet - Premier Ranges Ltd  
6 Snowhill Business Centre, Copthorne,  
West Sussex, RH10 3EZ

TEL: 01342 717936, Email: [sales@charvet.co.uk](mailto:sales@charvet.co.uk)



[www.charvet.co.uk](http://www.charvet.co.uk)

