



Premier News

The latest products, news and installations from Charvet Premier Ranges
www.charvet.co.uk



HUGE SAVINGS WITH CHARVET ONE

The first restaurant to install a Charvet ONE series range has reported "huge" cost savings as well as improvements in efficiency and control.

Restaurant 27 Southsea Chef Patron Kevin Bingham said: **"I could go back over the bills for the last year but I know off the top of my head without fail that we have been saving a few**

hundred pounds every month."

Restaurant 27 had a similar kitchen range previously, from a quality branded manufacturer.

"The difference between the old and new is huge," adds Kevin. "The efficiency and control of the Charvet range is so much better, particularly the infra-red salamander grill which is only on when

you want, rather than working flat out full time.

"The range is also very easy to keep clean and we've just had the first years' service from Charvet's technical support team – everything is perfect!"

Kevin's Charvet ONE suite features 3 solid top sections, 2 gas burners, 2 static ovens and the new Charvet Salamander."

NEWS IN BRIEF...

PRO 800 upgrade: Charvet's heavy duty 800 series has been upgraded and now comes with a 3mm stainless steel easy-clean top as standard issue.

Featuring a choice of two static oven formats – static gas oven 11Kw or static electric 5kW – the range can be topped with a huge range of gas or electric modules.

Live on CESABIM: Charvet has now imported the PRO 800 BIM blocks on

www.cesabim.com. BIM blocks for Charvet One will also be made available very soon. Developed by CESA, CESABIM makes it easy to provide access to BIM models that can then be uploaded into any BIM software format. "CESABIM is the easiest way we have found for our clients to access BIM compatible models of our ranges." Richard Acton, General Manager. CAD blocks for all Charvet models are also on the Charvet website under the downloads tab.



New website: We have updated our website, a new look, more news, images and videos...

Have a look at www.charvet.co.uk.



2 LINES FOR THE VICTORY SERVICES CLUB

INOX Equip's outfit for The Victory Services Club in London incorporated two individual cook lines, one for the fine dining restaurant and the other for the casual dining eatery, including breakfast service.

The multi-functional kitchen includes two Charvet PRO700 cook lines with these modules, working alongside multiple combi ovens:

LINE 1 – Casual dining

- Double fryer
- Plancha
- Pasta cooker
- Double gas hob
- Two Solid top hobs
- Adande drawer under

LINE 2 – Restaurant

- Double and two single fryers
- Diamond point charrill
- Pasta boiler
- Double gas hob
- Static oven



NOTHING LESS THAN AMAZING...

No Man's Fort, 1.5 miles into the Solent from Portsmouth, has proved very successful since it opened in April 2015.

Owned by AmaZing Venues, No Man's Fort can be rented in its entirety or hotel-style as individual rooms.

And yes, No Man's really does push the boat out, in order to cater for up to 200 guests for weddings, exclusive parties and corporate events as well as historical day trips, including a 'Rule

Britannia' four course Sunday lunch.

Head Chef Mark Pilgrim contacted Peter Cox Catering Equipment in Basingstoke to order up an increase in cooking performance. He had worked with Charvet before and knew the quality and, above all, the reliability and chose a Charvet 800 series electric Hot Plate Range.

Charvet's Sales Development Manager Gary Allen had the pleasure of

a trip out into the Solent to carry out the all-important site survey to make sure the access route including steps up from sea level and the interior doorways and corridors were wide enough to get the unit inside.

Pictures courtesy of www.amazingvenues.co.uk



OLD FOR NEW AT NEO, BOURNEMOUTH...

Centrepiece of the kitchen at new Bournemouth opening Neo is a 10-year old Charvet 800 series suite.

The range was bought and installed 10 years ago but the restaurant at that time failed to open. Now under new ownership, the range has been dismantled, cleaned and new consumables such as thermocouples replaced.

"After being out of action for so long, it just goes to show how well Charvet equipment is made," said chef Kevin Viner, who opened Neo. "The only alteration has been to add a section to hold the Josper charcoal cooker and replacing the electric fryers with gas; they are very powerful but there was insufficient electric power available for the original models.

"I had a similar Charvet range in my last restaurant; they are fast, powerful and just seem to last forever. I sold my last one on and they are still using it.

"When you are looking for consistent quality, reliable results, the Charvet is a good solid choice."

CHARVET PRO900 WALL SUITE FOR LONDON SOUTHBANK'S LOCALE...

Whitco Catering & Baking Equipment recently replaced decades old Charvet kit with new Pro900 wall suites.

One of a small chain, Locale South Bank is hugely popular, serving up to 700

covers daily, reports Manager Mathew Skipper-Banks.

"The PRO 900s replaced equipment that had been running for up to 21 years.

"We did look at the market and obtained competitive quotes for the replacements from several different manufacturers and yes, some did come in at cheaper prices.

"But when you look at how the Charvet equipment had already performed and how many years it had lasted, why not choose Charvet again?"

"This is a busy, successful restaurant. The kitchen is on show to the public and we need good looking, high power equipment that will prove to be durable. The chefs love working with it and because Charvet lasts such a long time, we know it works."



THE ONE FOR PIQUET RESTAURANT...

Says Chef Allan Pickett shortly after opening his first restaurant:

"I always used to think Charvet was expensive – but no. With the Charvet ONE series, they have taken away the extras that add cost such as the chrome and elaborate flues to achieve an entry-level price.

"The budget was limited and we had to make everything fit. The cost of the Charvet was the same as we were looking at from other manufacturers."

Piquet's Charvet ONE range includes

double solid top on oven, griddle, chargrill, induction hobs, double fryer and Rise and Fall Salamander.

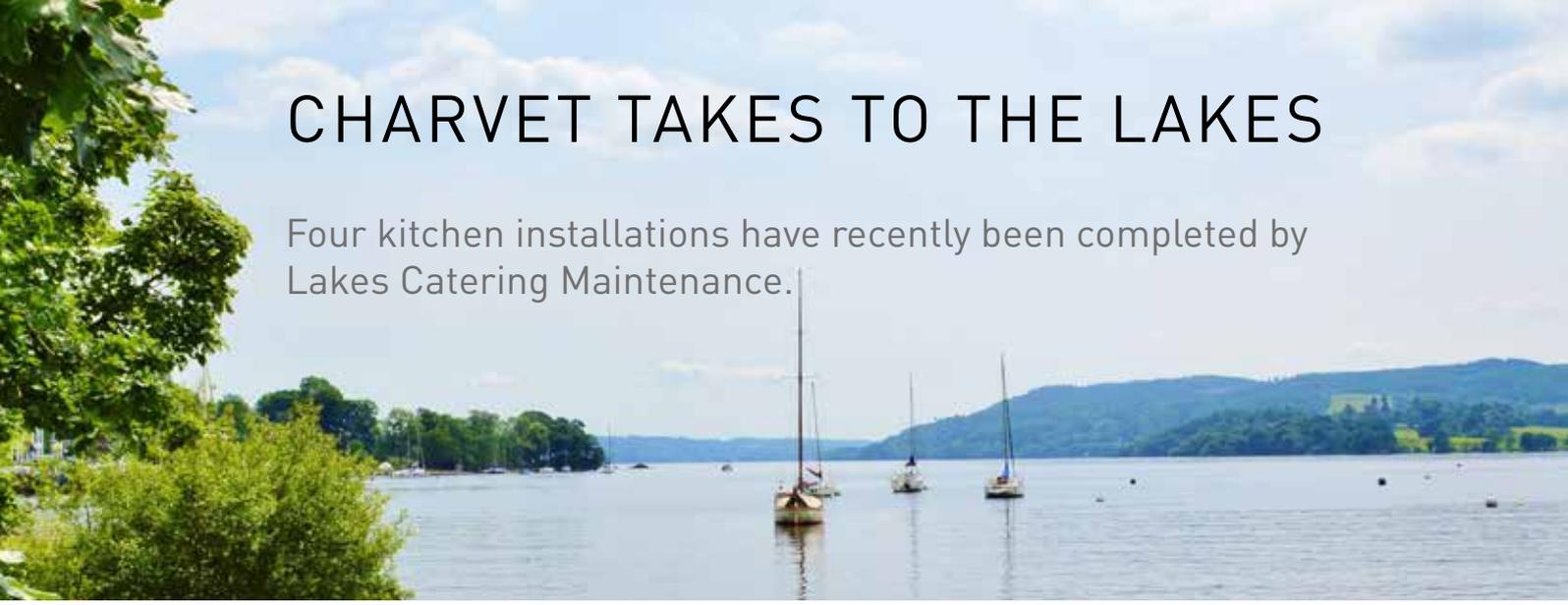
"The beauty of Charvet ONE is that, as the restaurant evolves, we can pull out a module and move things about.

"Charvet ONE is good quality, well built and a joy to cook on daily. It is new but looks like a classic range. Customers can see what we are doing and see that we are very serious about our food and our equipment."



CHARVET TAKES TO THE LAKES

Four kitchen installations have recently been completed by Lakes Catering Maintenance.



The Howtown Hotel, Ullswater

Two Charvet ONE ranges with static ovens, solid tops and gas hobs.



The Pig, Windermere

Charvet ONE suite with three induction hobs, griddle, double fryer and Adande refrigerated drawer.



The Lyth Valley Hotel near Kendal

6500mm PRO 900 suite with four twin induction hobs, ribbed griddle, double fryer and two single fryers, plus Rise and Fall Salamander.



The Wateredge Inn, Ambleside

A PRO 900 island suite measuring 4700mm x 2000.

“What I like about Charvet the company is the slickness of their operation and the support they offer,” says Wateredge Director Scott Cowap.

“Chefs are hard to get hold of and a kitchen to this standard will help to motivate and retain them. This was not an easy job but we’ve had really good advice and Charvet has helped to take the pressure off, which has made them a

pleasure to work with.”

Leigh Howard, Director of LCM: “We have done four projects in a concentrated period of time and I have the satisfaction of standing back now and feeling very proud of it all.

“From a distributor’s point of view, it is about our credibility when the job is finished. LCM has been around a long time and our business is based on repeat trade.

“From a service engineers point of view, the ease of access means the Charvet suites will be easy to work on and maintain for years to come.

“Charvet have also been very helpful with support and advice; their technical staff are always contactable and Ian Clow has made a real difference in terms of helping us in the planning stages.”



MORE NEWS IN BRIEF...

Grain Store Gatwick: Congratulations to Bruno Loubet on the opening of Grain Store Café and Bar at Gatwick Airport South Terminal. Once again, Bruno chose Charvet and our new ONE series suite was able to be installed in double quick time thanks to the built in connecting strips.

New ‘COMBI-PAN’: Adapts to changing menus and saves space in kitchen schemes. Available as a stand-alone unit, built into a bespoke suite or fitted within Charvet ONE, PRO 700, 800 or 900 suites, the Combi-Pan can be used for poaching, blanching, sealing and shallow frying.



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