



Premier News

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



Why great chefs love Charvet

For well over 80 years Charvet has been the workhorse for chefs in kitchens around the globe, from large hotels to small boutique restaurants.

With a full range of suites, from Charvet One and Pro700 through to Pro800, 900, 1000, Extend Concept and Bespoke, the quality, power and beauty

of Charvet is available to everyone. In this issue of Premier News, we wanted to ask some top chefs why they chose Charvet and what it means to them...

MUSE, TOM AIKENS

Tom chose a Bespoke Charvet suite for the main upstairs kitchen at Muse. The range is not large, but it is packed with features including sink, spoon well, chargrill, one chrome and two steel plancha, drawer refrigeration, sink, water bath and working space.

Tom first worked with Charvet in his first Tom Aikens restaurant in 2003.

"That was via Hansens; it was a made to measure suite. We looked at number of options taking into account the space and what we could afford.

"We knew we would be inundated and we needed something that would take a punch and Charvet can definitely take a bit of brutality. We really put it through its paces; 40-50 for lunch, 50-60 for dinner, consistently for five years; a crazy time and there was only six of us in kitchen!

"It's a workable stove, easy to use and the one important thing with Charvet is that it is a range that's very adaptable not only to your needs but also to the spaces that you can get it to fit into."

Full interview on Charvet website.

Kitchen installation by Advance Catering.





THYME, CHARLIE HIBBERT

Designed to work as three chef stations and 7.45 metres long, Charvet's longest continual one-piece Bespoke for the UK market includes

induction as the power source for two four-zone hobs.

Two steel planchas provide workhorse capability

and a central chrome plancha is positioned for show cooking. Plus, there are twin fryers, three general purpose ovens, a refrigerated drawer and storage space.

Head Chef Charlie Hibbert: "We

wanted versatile appliances.

The four-zone planchas that double as hotplates in the Charvet suite are extremely useful.

"We also added a grill upon Charvet's recommendation and they even managed to work in storage spaces, which is the one thing you're always looking for as a chef."

Hibbert chose green panelling for the suite, which was particularly apt for Thyme.



"It's on brand as we grow as many ingredients as we can in our own garden and we have our onsite farm."

"You can feel everything is robust, so it's not going to break easily, which is what you need when you're dealing with chefs."

Full interview on Charvet website.

Install and design by KCM Catering Equipment.



Focus on CHARVET Modular - everything you need

- Open Burners
- Solid Tops
- Griddles / Planchas
- Chargrills
- Woks
- Induction
- Fryers
- Pasta Cookers
- Bratt Pans
- Boiling Pans
- Gas and Elec Ovens



LOW TEMPERATURE COOKING:

Available on the Pro700, 800 and 900 Series and bespoke ranges, the Low Temperature Cooking unit features digital controls, automatic water filling and water agitation to ensure consistent temperatures.



PASTA COOKER:

At 11 kW for the electric and 13.5 kW for gas they have plenty of 'grunt'! Controllable by digital thermostat which also makes the pasta cooker ideal for other tasks such as sous vide poaching and slow-poached eggs.



CLARETTE, AARON ASHMORE

Charvet PR0900 cookline including gas powered chargrill, ½ solid top, fryer, salamander and electric chrome plancha.

Head Chef Aaron Ashmore has since moved on to open his own restaurant, but he said this at the time of install: "Thanks to Greens and Charvet and Clarette for believing in the team to get this turned around so quickly. The Charvet does put out a lot of power and our service has become quicker.

"Favourite bit of kit has to be the plancha; it provides a nice even heat and it is the most used element."

Installation by Greens Kitchens

THE LANESBOROUGH, STEEVEN GILLES

Charvet Bespoke and Pro900 suites both feature extensive use of induction hobs.

Steeven Gilles, Head Chef at The Lanesborough's Michelin-starred Céleste restaurant:

"Charvet is nice quality and I have nothing negative to say about it.

"This is the first time I have used induction and here, it is perfect for me. It is strong, quick, reliable and has never had a problem or needed a fix.

"I must say also that the Charvet plancha is also good.

"The kitchens here operate from 7am to 11pm and the ranges are used on and off throughout the day. There are no issues with Charvet; it is outstanding and one of the best. All about quality!"



Picture courtesy of Clarette and Aaron Ashmore.



Giving you the best in quality, power... and much more!



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



PLANCHA:
Plain steel or chrome coated cooking plate with even heat distribution and accurate temperature control. Ribbed and half ribbed / half smooth plates available.



LOVE ISLAND FOR LANGAR HALL

There's surprise as well as joy as the kitchen brigade at Langar Hall Hotel & Restaurant, near Nottingham, look over their new Charvet ONE Series cooking suite.

Executive Head Chef Gary Booth: "When I walk into the kitchen, I still sometimes do a double-take when I see the new range because the old one had been in place for such a long-time.

"The old Charvet cooking suite was an absolute workhorse, lasting some 22 years – we still have the bratt pan and its working fine. The old suite was against the wall, but we moved the location to improve the ventilation in the kitchen. "We need kit that is solid, so it was a no brainer to choose Charvet again."

The Charvet ONE suite is gas powered and includes a rise and fall salamander,

solid tops, gas hobs, charrill, fryer, static oven and a much-loved plancha.

"When we walked in for the first time, it was just 'wow'," says Gary Booth. "The key to choosing Charvet is its reliability and just how solid it is built." Full story on the Charvet website.

Installation by Garners Catering Equipment.

...and finally, it's all about the finish!

You have selected the perfect cooking modules and accessories to suit your menu, venue and cooking style, but Charvet doesn't stop there. Charvet goes one step further and offers a range of finishes to make your suite extra special.

- **One-piece seamless 2mm / 3mm stainless steel tops.** Perfect for hygiene and a flawless finish! Also available are optional semi one-piece worktop sections.
- **Premium Finish.** Enamelled coloured control panels available for all front fascia panels, whether it's Traffic Orange, or Moss Green, Night Blue or Light Ivory - there are 9 standard colours to choose from and special colours on request.
- **Colour or stainless steel control panels.** Gives your suite a uniqueness, individual to you.



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