



# *Pro 700*

Compact, but thinks big

# CHARVET **Pro 700** SERIES COMPACT, HIGH PERFORMANCE



Pro 700 suite with optional extra plating shelves



Delivering innovation and performance, the PRO 700 range impresses at first sight with its reduced dimensions, only 700mm in depth.

With continual development mixed with traditional design, the **Pro 700** Series is favoured by restaurants found in town centre locations and older properties because it allows for smaller kitchens to create larger seating areas. It's ideal for operators who want power, style, durability and heavy-duty equipment within a small footprint.



*"We were among the first to get Charvet PRO700. It has been good for us, and we have had excellent support and service."*

**Alan Bird**

*Pictured left: Alan Bird*





For establishments requiring a long-lasting investment, the Pro 700 Series provides users with confidence that their suite will maintain its specialist finish whilst withstanding the harshest use.

With clean lines and a simple design Pro 700 is packed with power and comes with a range of options, including gas, electric and induction.

Built with a fully welded super-durable construction Pro 700 is easy to install, service and maintain.

Establishments with Charvet Pro 700 suites include:

***The Naval Club***

***MK Dons Football Club***

***V7 Restaurant***

***Langley Hotel***

***Bromley College***

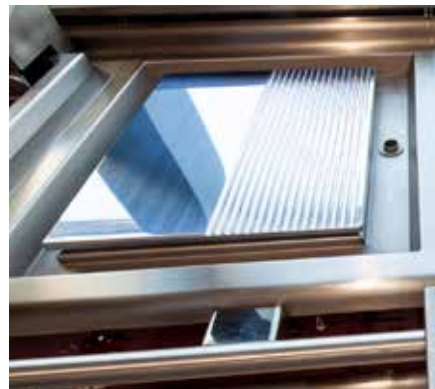


# COMPLETE FLEXIBILITY



**Pro 700** Series is packed with power and comes with a huge range of cooking options.

- Charvet's legendary durability - all our Pro 700 worktops are 2mm thick and are AISI 304 grade stainless steel. Each cooking module is built on a single supporting chassis, welded throughout, meaning longevity is assured.
- Powerful cooking performance - available as gas, electronic and induction
- Easy to install, service and maintain - full and half modules available from 400mm up to 1200mm wide. Adjustable width/height on neutral modules



Providing the unique opportunity to mix over 60 cooking module bridge units with varying width bases, the Pro 700 Series is the ultimate choice for flexible cooking suite design.

- Solid top
- Fryer
- Wok
- Plancha
- Open burner
- Salamander
- Induction
- Pasta cooker
- Bain maries
- Boiling plate
- Griddle
- Chargrill
- Bratt pan
- Refrigeration
- Oven

# INDIVIDUALITY AND CHARACTER

Pro 700 Series has a wealth of design options to make your suite truly your own.

There shouldn't be any constraints when you cook and move around in your kitchen.

Our suites are therefore designed to fit around you and your kitchen

- not the other way around!

Many practical options including plate racks and polished rail. Compatible with undercounter refrigeration.

Optional one-piece worktop for perfect hygiene and a flawless finish and optional semi one-piece worktop sections

Available as a wall suite or central island with traditional design features unique to Charvet.



Charvet 'Rouge Vin' enamel control panels and handles or optional 'Premium Finish' adding coloured front panels to modules

High performance burner for extra speed:

A burner, developed exclusively by the Charvet laboratory, displays exceptional thermal efficiency. Choose from 6.5 or 10kW models for power and reliability and ease of maintenance.





# CHARVET DETAIL & CRAFTSMANSHIP



Charvet's pedigree sets it apart from other manufacturer ranges.

Your input and our expertise ensure that we create a suite that matches your exact specifications – durable enough to stand the test of time.

Whether you need a chargrill, intelligent programming and diagnostics, or integrated refrigerated drawers, we allow you to configure your kitchen any way you wish.

A wall, peninsular or an island suite? Our **Pro 700** Series always deliver optimal performance and reliability.

## PREMIUM FINISH

Bring a touch of colour to your culinary art with Charvet Premium Finish. Whether you are looking for a colourful showpiece with that wow factor, colours that match your branding, or a colour scheme for your restaurant, Charvet now produces modular cooking suites with coloured enamelled panels from its own French enamelling facility!



Pro800 shown for illustration

## AT CHARVET, SUSTAINABILITY IS ALWAYS ON OUR MIND.

- 95% recyclable
- High efficiency burners
- Plate detection systems
- Induction





Charvet precisely plan your vision by using the latest in sophisticated engineering software. Our team is with you every step of the way to ensure any changes to your design still produce an accurate final product.



Our **Pro 700** suites are then handmade with an expert eye to guarantee your range is crafted to perfection.



For more information about the Charvet **Pro 700** Series and all the available options, please contact your local sales office as detailed on the back cover.





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