



# ***AERO Gam***

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Hygiene and performance  
SUSTAINABLE BY DESIGN

# CHARVET **AEROGAM** SERIES ...ON FEET OR CANTILEVERED



AEROGAM is the cooking suite for large capacity kitchens where power, technology and the highest levels of hygiene are a must.

Available on legs or cantilevered ensures AEROGAM can be cleaned all around with ease and speed.

Based upon Pro 1000 series, the AEROGAM Series takes the requirement for large-scale cooking up a level, by increasing the leg height from 200mm to 400mm.

Complete control with the latest touchscreen technology.

## COMPLETE FLEXIBILITY

- Full module induction, gas and electricity units on 400 mm legs.
- Available units : 500 or 1000 mm width.
- Direct heated and jacketed, tilting boiling pans.
- Tilting bratt pans.
- Other cooking appliances: fryers, bain-marie, pasta cooker, paella burner etc ...
- Numerous options and accessories available: rails, removable shelves, pot racks, filler panels, plus much more.



AEROGAM also features the powerful 15kW open burners found in the Pro 1000 Series, coupled with further increased capacities for boiling pans and bratt pans, making the AEROGAM range particularly appealing to around the clock large-scale cooking operations.

## PERFORMANCE

All Charvet equipment is designed and developed to last. To achieve this we use the most heavy duty materials and production processes, including:

- Stainless steel tops 18-10 AISI 304 L - 30/10th thick.
- Build on the most rigid support structure: Each suite is built on a 18-10 stainless steel supporting frame, entirely welded and build at right angles for perfect assembly.

*“Providing the opportunity to floor, plinth and cantilever mount modules, AEROGAM can be installed to suit any site-specific requirements.”*

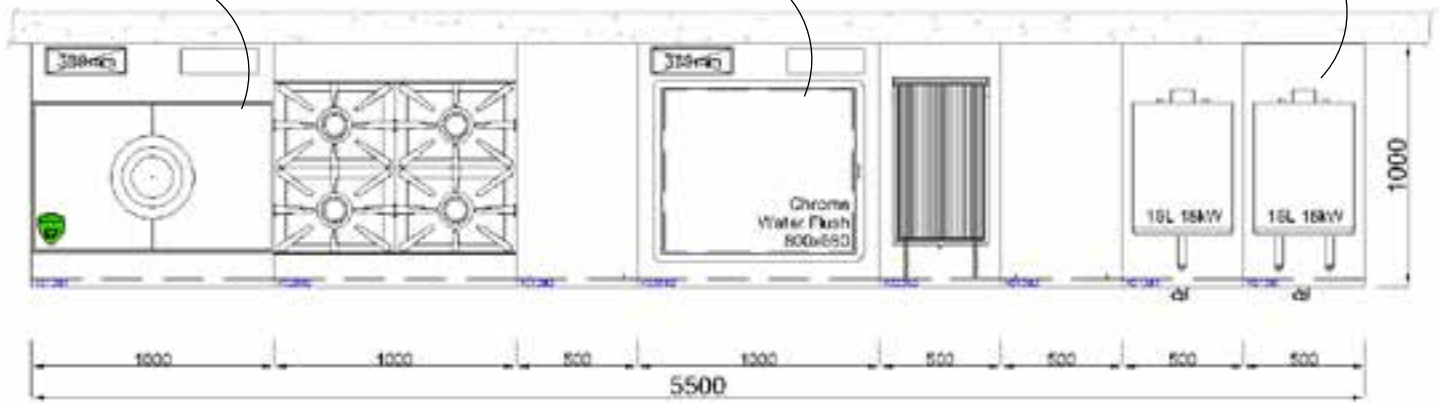
Ian Clow, Charvet – Premier Ranges, Managing Director

# AERO Gam

Efficient solid tops with refractory cement around burners

Largest plancha plate in steel or chrome

Fryer capacity up to 30Ltr



Option to have electronic controls on electric modules

If an oven is required can be mixed with Pro1000 series

400mm H legs for cleaning under

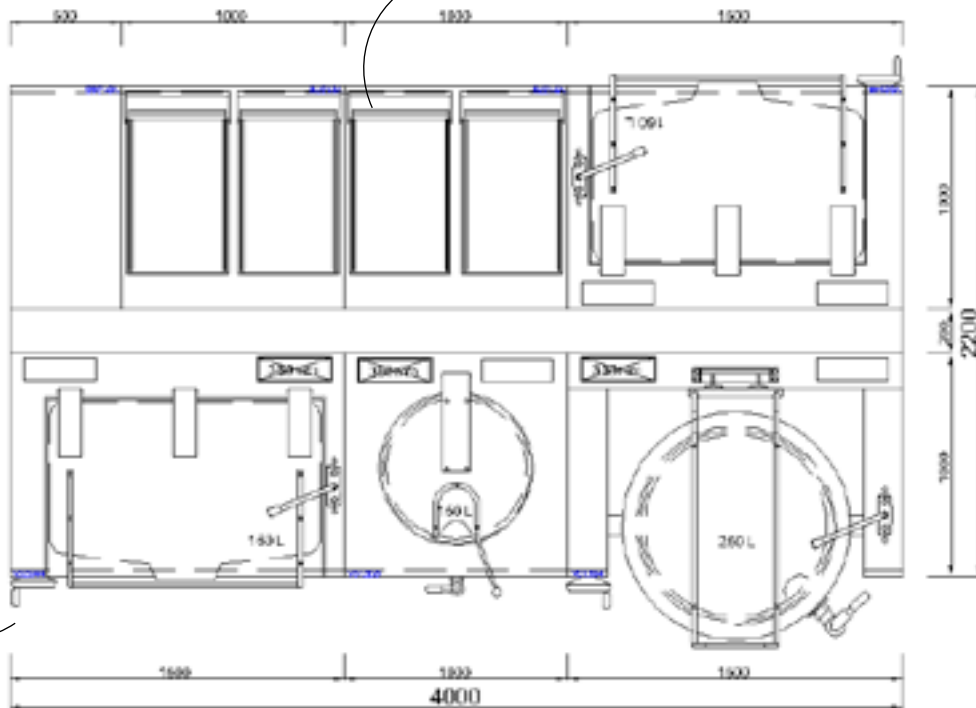
CHOOSE THE COOKING MODULES TO MATCH YOUR NEEDS

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



# AERO Gam

Selection of cooking modules to combine with bratt and boiling pans



Manual or electric tilt options



Designed for cantilever mounting from services wall

Largest capacity boiling pans up to 250Ltr

## HYGIENE

- Tanks with radial angles
- High grade polish
- Clean lines
- Butt jointing for complete hygiene
- Enamelled control panel



# 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 **AEROGAM** Series always delivers optimal performance and reliability.

- **Robustness and durability:** stainless steel construction; 30/10 thick top, stainless steel vertical casing and legs.
- **Optimum hygiene:** reduced quantity of legs, simplifying the access to clean the equipment.
- **Performance:** powerful cooking options, designed to provide even heat.

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

- 95% recyclable
- High efficiency burners
- Plate detection systems
- Proven, powerful induction technology





Charvet precisely plan your vision by using the latest in sophisticated 3D 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 **AEROGAM** suites are then handmade with an expert eye to guarantee your range is crafted to perfection.



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





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