



CHARVET BESPOKE

The Gold Label

BECAUSE YOU DESERVE THE GOLD STANDARD



Given the seal of approval by the highest ranked chefs in the industry, Charvet Bespoke Suites are the ultimate in cooking suite design. From the initial consultation to the final installation, you are in the driver's seat!

Bespoke suites are customised at your request: The design and layout of work areas; choice of cooking components; brass, chrome, or stainless steel finishes; custom colours and ergonomics; everything is created with your requirements in mind.



"Charvet is one of only a few manufacturers capable of producing a range of this quality and solidity".

Clare Smyth, Core

Pictured left: Clare Smyth and her Charvet Bespoke at Core

Cover picture: Charvet Bespoke Suite at Jamie Oliver HQ



Your cuisine is an extension of your personality - and your Bespoke Suite should reflect these unique qualities.

Charvet Bespoke Suites are specifically created using state-of-the-art craftsmanship with all the performance and power you have come to expect from Charvet.

Fine dining establishments with Charvet Bespoke Suites include:

Chester Grosvenor

Core by Clare Smyth

Jamie Oliver HQ

Les amis

The Man Behind the Curtain



YOUR BESPOKE WORKSPACE



One of the drawbacks of owning a modular suite is that there are limitations to what you can fit in your kitchen and how you cook around this equipment.

Combining style with practicality, Charvet craftsmen create adaptable suites to meet these high customer expectations.



Whether you're in the market for a wall, peninsular or an island suite, our Bespoke Suites always deliver optimal performance and reliability.



"Installing three Charvet bespoke suites has made a great difference in the kitchen, creating an effective and cooler working environment, with all suites having energy efficient induction hobs and other Charvet energy efficient cooking technology".

Simon Radley, Chester Grosvenor

Pictured left: Simon Radley at Chester Grosvenor

Different size and height options

Your choice of cooking equipment, whether traditional or the latest technology; gas or electric



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!

Each Bespoke Suite is unique, built to consider your cooking requirements. With Charvet, your options are limitless!



CHARVET DETAIL & CRAFTSMANSHIP



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

POWER & INNOVATION

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



Build your Bespoke Suite to meet any of your requirements:

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



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 Bespoke Suites are then handmade with an expert eye to guarantee that your range is crafted to perfection.



For more information about our master crafted Charvet Bespoke Suites, please contact your local sales office as detailed on the back cover.

