



GN Espace

yacht galley systems

performance galley innovators



Electric and LPG Marine Cookers

Multifunction Sinks

Gastronorm Accessories

Complete Galley Solutions from GN Espace

Preparing a meal and cooking onboard your yacht takes organisation and planning. Crockery and pans can slide around on sloping worktops making food preparation and cooking a chore rather than a pleasure.

To help you create a galley that is ergonomically more functional, as well as a significantly safer place to prepare and cook food especially at sea, we have developed an integrated system that is now seen as the benchmark for the galley of a modern cruising or racing yacht.

GN Espace is a UK-based specialist galley company, whose innovative designs and integrated systems are being chosen by the world's leading yacht builders as original equipment for their galleys.

The superior build quality and high performance of the GN Espace marine cookers are at the core of these galleys. Our cookers, multifunctional sinks and other innovative galley storage equipment all come with built in fiddles, ensuring that everything stays exactly where you need it. These systems have been designed around the Gastronorm professional catering containers, which form the building blocks of our integrated systems.

Reliable, high-performance galley cooking equipment is a must for all cooks. So whether you're looking for a new galley or simply replacing an existing cooker, GN Espace has the answer.



Cooking performance

The cooker is at the heart of any galley, and its performance is key to the quality of meals onboard. All GN Espace marine cookers, whether gas or electric, are designed for those who want to enjoy home-cooking whilst onboard.

Using the best and latest generation of components from domestic and commercial equipment, the GN Espace marine cooker truly sets new standards in the galley. Quick to heat, economical to use and superior in cooking performance, you can now confidently prepare a wide range of meals with the minimum of fuss. Despite their compact appearance, clever design allows the GN Espace marine cooker to cope with the largest of meals for your hungry crew.

Depending on the model, you can choose to have a 2, 3, 4 or even 5 burner hob. All have sturdy detachable sea rails that allow plenty of room for larger pans.

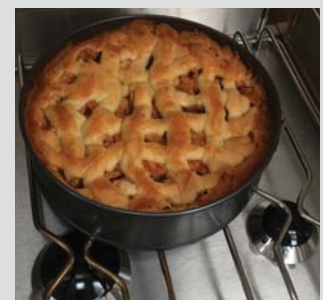
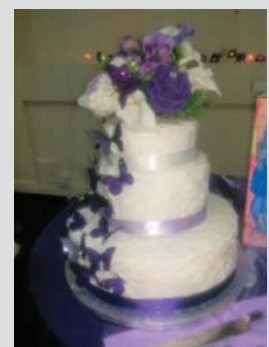
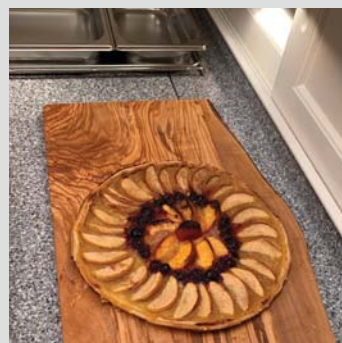
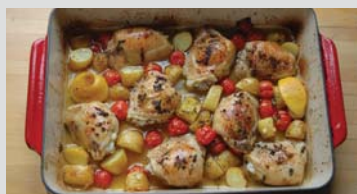


The large capacity ovens, designed to fit a wide range of Gastronorm and standard oven containers, are thermostatically controlled, so you can cook anything from roast beef to meringues, or bake fresh bread with confidence.

Full-width flush mounted grills give outstandingly even grilling results and is perfect for steak, fish or toast.

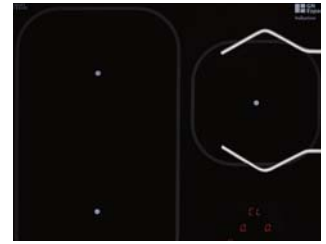
Bringing Good Food and Yachting together

Freshly baked bread and cakes, soufflés, celebration meals, even wedding cakes. There seems to be no limit to the culinary delights our customers create with their GN Espace cookers. Here are a few pictures sent to us by proud galley chefs and it is smiles all around.



Choice of Gas and Electric cooking

GN Espace offers you a wide choice of onboard cooking options. Whether you are looking for an high performance LPG cooker for a traditional yacht gas system or upgrading to the latest in electric cooking, we have a solution.



Multi-level cooking

All ovens have flush fitting grills that gives you extra height in the oven and allows you to cook on more than one level at once. The cookware is held safely in place by the oven frame which also has a safety stop to avoid hot food accidentally sliding out of the oven when the door is opened.



Safety onboard

Your safety has been a key consideration in designing our marine cookers. In many cases the features and performance of the GN Espace marine cookers surpass the already stringent CE approvals requirements for both User and Gas Safety.

Sturdy sea rails and pan clamps stop pans from sliding on the hob. On LPG models the pan support and all hob burner caps are securely held in place. A single handed operation door lock keeps the oven door securely closed. To avoid the danger of hot food sliding out of the oven when you open the door, our oven shelves have safety stops. The runners have a positive pull-out end stop, as well as having integrated fiddles, irrespective of whether you use the wire shelf or Gastronorm containers.

In addition, the cooker is secured by means of a solid harbour lock and inversion proof gimbal mounts.



Easy to clean

All hob parts are made of stainless steel for easy cleaning and are removable to reveal an easy to clean hob tray. The easy to wipe oven cavity has been designed to avoid dirt traps whilst the grill is self cleaning. All the oven accessories are made from marine grade stainless steel to ensure easy cleaning and a long life.



Installation options

Whether you are looking for a marine cooker for a 30ft family cruiser or a 100ft superyacht, you have a wide range of options.

With a choice of a standard gimbaling, or multi-directional gimbaling (MDG) on our gas models, fixed cooker or built in installation, GN Espace has the right installation for you.



Electric Cookers

Electric cooking onboard

The GN Espace range of electric cooking appliances is designed specifically for use on yachts and motorboats, where limited installation space and electrical power supply remain key considerations. Full electric cooking onboard has long been the dream of the cruising sailor, and the latest hybrid systems, new battery technologies and onboard energy systems make that dream a reality.

Our OceanChef gimbaled electric cooker, oven and hob combine the very latest induction technology with our tried and tested

construction methods and innovative product features found on our gas cookers, to give you a marine cooking solution that is truly market leading.



Energy efficient

Full insulation, correctly specified components and clever thinking has allowed us to create an energy efficient range of cooking appliances without any compromise on the cooking performance.

Our induction hobs heat the pot and not the Ceran glass. Serious cooks love induction hobs because they heat up incredibly quickly and are very responsive to control. To save energy the Pot detection feature switches off the hob when the pot is removed. An integral energy management system on the OceanChef 3, for

example, ensures that the hob never draws more than 3kW and the maximum load on the Cooker is only 4.9kW.

The multifunction ovens heat quickly and the full insulation helps keep the heat in the oven where it belongs. Our unique ECO fan setting (Fan cooking with the light off) and our decision not to have a wasteful and unnecessary electric timer may seem so obvious, but they help save valuable battery capacity.

Safety and comfort

Your safety has been a key consideration in designing our marine cookers. Induction hobs stay cool and add considerably to safety, as well as comfort, in the galley. Sturdy sea rails and pan clamps stop pans from sliding on the hob. A single handed operation door lock keeps the oven door securely closed. To avoid the danger of hot food sliding out of the oven when you open the door, our oven shelves have safety stops.

The runners have a positive pull-out end stop, as well as having integrated fiddles, irrespective of whether you use the wire shelf or Gastronorm containers.

In addition, the cooker is secured by means of a solid harbour lock and inversion proof gimbals.

Cooking performance

Our Induction hobs are packed with features that make cooking a real joy. The GN Espace induction hobs give an even heat spread across the cooking zone, as well as constant and fully adjustable temperature setting throughout the temperature range, from a low simmering to the maximum setting. Matching the speed and responsiveness of traditional gas burners, our induction hobs also boast many other useful features, such as 2.5kW Boost function, Auto-simmer, Dual zone bridge functions for large fish-kettle cooking, as well as Melt and Keep Warm settings.

The GN Espace multifunction Fan oven gives even heat throughout the cavity for superb and reliable cooking results at multi-levels. Selecting our unique ECO fan programme, the oven reaches 180°C (the most widely used fan cooking temperature) in less than half the time taken by a conventional (non-fan) electric oven to reach the equivalent cooking temperature of 200°C. This saves you both time and valuable electricity. The powerful grill gives cavity wide coverage and can also be used for hot-air grilling of poultry.

Easy to clean

A quick wipe after cooking is all you need to keep the induction hob looking good. Unlike normal ceramic hobs, the induction hob heats the pots and not the Ceran induction surface itself. As a result there is no danger of spillages burning on.

The oven cavity has been designed to avoid dirt traps and there is a removable oven roof, as well as a self cleaning grill element, to help. All the hob and oven accessories are made from marine grade stainless steel to ensure easy cleaning.

Electric Cookers

Smart Energy Management System

We are very aware that yachts and off grid installation have to use the available electricity very prudently.

For this reason we have specified all components, including the Induction hobs, to give uncompromising cooking result whilst using minimal electricity. As a result of this R&D fine tuning our appliances use between 25-30% less electricity than standard domestic equivalents.

An example how we achieve this is the Smart Energy Management feature on our induction hobs which is constantly monitoring each hob setting. By combining our practical cooking experience and technology, the Smart Energy Management System is programmed to give priority to the most recently activated hob zone, for example the one which you want to bring to the boil, and lowers the power to the other zones, which are already likely to be on a lower simmer setting. This way it optimises the electrical consumption to give the best cooking results in the shortest period of time.

Electrical requirements – a real world example

When you are designing the on-board electrical system the start point will be the 'worst case' total electrical load. But don't be alarmed as the actual real world load is much lower.

For example, cooking a large meal on the OceanChef, using all 3 hobs to boil and simmer for 30 minutes (1.25kWh) and Roasting in the oven at 180°C for 2 hours (0.98kWh) only requires a manageable 94Ah when running on a 24V battery (188Ah @12V).

Levante 2 Induction Cooker

- 45cm wide cooker
- Gimballed single cavity Electric Induction cooker with Multifunction Oven
- Rotary controls
- Induction hobs 2 x Octa zones (1.85kW/ 2.5 kW Boost))
- Integrated hob energy management system
- Dual Zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display, Fault code display
- Multi-function electric oven - Hot air, Hot air grill, Standard grill, Defrost
- LED pilot light
- Thermostatically controlled oven with 1250W fan and ring element
- Full cover 1250W Electric grill
- Removable oven roof for easy cleaning
- Sturdy removable sea-rail hob surround and adjustable pan clamps
- Solid door or glass door options
- Door and harbour locks
- Easy clean stainless steel oven interior



- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Marine grade stainless steel construction
- Weight: 35kg (36.5kg including accessories)
- Made in the UK. CE approved
- Appliance dimensions: W45cm H48.7cm D44.3cm
Installation dimensions: W48.5cm H54cm D50cm
- Adjustable installation width -11mm to +40mm
- Connected load : 3.8kW 230v/50-60hz dual frequency

Electric Cookers

OceanChef 3 Induction Cooker

- 50cm wide cooker
- Gimballed single cavity Electric Induction cooker with Multifunction Oven
- Rotary controls
- Induction hobs
2 x square zones (1.85kW/ 2.5kW Boost),
1 x 145mm dia zone (1.1kW/ 1.75kW Boost)
- Integrated hob energy management system
- Dual zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display, Fault code display
- Multi-function electric oven - ECO Hot air, Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Powerful 1550W Electric grill
- Removable oven roof for easy cleaning
- 25W Halogen Oven light
- Sturdy removable sea-rail hob surround and adjustable pan clamps



- Solid door or glass door options
- Door and harbour locks
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Marine grade stainless steel construction
- Weight: 42kg (49.5kg including accessories)
- Appliance dimensions: W50cm H48.7cm D51.4cm
- Installation dimensions: W54cm H55cm D55cm
- Adjustable installation width -11mm to +40mm
- Connected load: 4.9kW 230v/50-60hz dual frequency

OceanChef XL Induction Cooker

- 62cm wide cooker
- Gimballed single cavity Electric Induction cooker with Multifunction Oven
- Rotary controls
- 4 zone Induction hobs - 4 square zones (1.85kW/ 2.5 kW Boost)
- Integrated hob energy management system
- Dual Zone bridge function. Separate for left and right hand pair of zones
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display, Fault code display
- Multi-function electric oven - Eco Hot air, Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Powerful 1800W Electric grill
- Removable oven roof for easy cleaning
- 25W Halogen Oven light
- Sturdy removable sea-rail hob surround and adjustable pan clamps
- Solid door or glass door options



- Door and harbour locks
- Easy clean stainless steel oven interior. Removeable shelf runners
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 1/1 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Marine grade stainless steel construction
- Weight: 59.0 kg including accessories
- Appliance dimensions: W62cm H48.7cm D51.4 cm Installation dimensions: W66cm H55cm D60cm
- Adjustable installation width -11mm to +40mm
- Connected load : 8.5 kW 230v/50-60hz dual frequency

Electric Ovens and Hobs

OceanChef Built-in Electric Oven

- Single cavity oven
- 50cm installation width (54cm option)
- Rotary controls
- LED pilot light
- Multi-function electric oven - Eco Hot air, Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable oven roof for easy cleaning
- 25W Halogen Oven light
- Solid door or glass door options
- Door lock
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Marine grade stainless steel construction
- Purpose designed Marine fixing system in to cabinet
- Weight: 28kg (29kg including accessories)
- Made in the UK. CE approved
- Appliance dimensions: W49.5cm or 54cm H50.3cm D51.4cm
- Installation dimensions standard: W47.0cm H50cm D51.5cm
- Connected load (max): 1.9kW 230v/50-60hz dual frequency



Built in Induction Hob

Our Built in induction hob is the perfect compliment for our OceanChef electric oven. It is specifically designed for motorboat or catamaran owners who are looking for that sleek home kitchen look, but need added marine safety features.

Induction hobs stay cool and add considerably to safety, as well as comfort, in the galley. The hobs unique design incorporates sturdy sea rails and pan clamps stop pans from sliding on the hob. The GN Espace induction hobs give an even heat spread across the cooking zone, as well as constant and fully adjustable temperature setting throughout the temperature range, from a low simmering to the maximum setting.

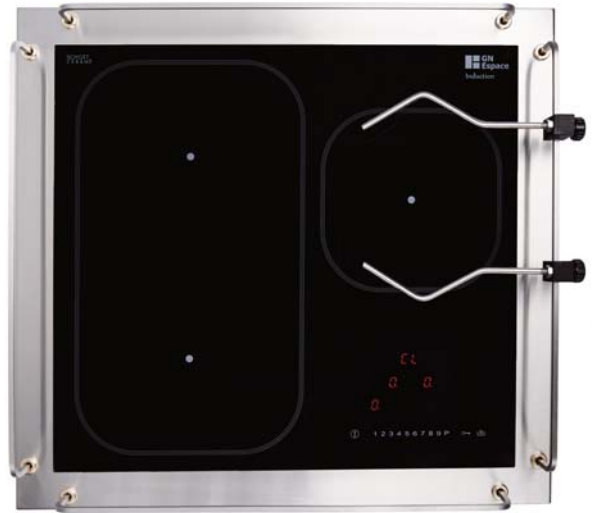
As fast as a gas hob, our induction hobs also boast many other useful features, such as 2.5kW Boost function, Auto-simmer, Dual zone bridge functions for large fish-kettle cooking, as well as Melt, Keep Warm and Simmer settings.



Electric Ovens and Hobs

3 Zone Built in Induction Hob HE101

- Induction hob with touch controls
- 3 Induction zones. 2 x square zones (1.85kW/ 2.5kW Boost), 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
- Integrated energy management system
- Dual Zone bridge function
- Auto simmer function
- Warming Function 44°C, 70°C, 94°C
- Key lock
- Pot detection
- Cooking timer for each zone
- Stand-alone minute minder
- Acoustic feedback
- Residual heat warning
- LED display
- Fault code display
- Easy clean hob with stainless steel spillage well
- Sturdy, removable sea-rails and adjustable pan clamps
- Weight: 9.5kg
- Appliance dimensions: W52.4cm D48.4cm H5.6cm
- Installation dimensions: W45.6cm D41.6cm H7.0cm
- Connected load: 3.0kW 230v/50-60hz dual frequency



3 Zone Induction Induction Hob HE102

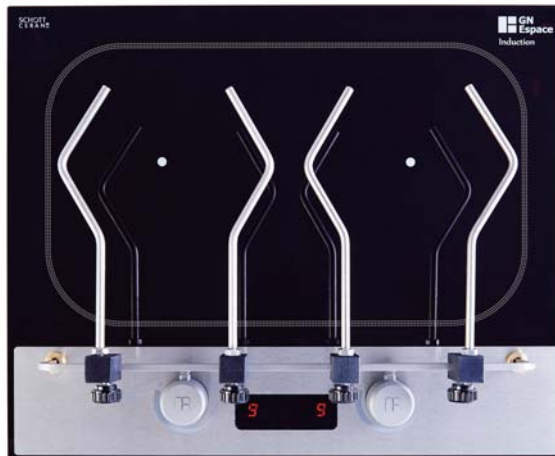
- 50cm wide Induction hob with touch controls
- 3 Induction zones. 2 x square zones (1.85kW/ 2.5 kW Boost), 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
- Integrated energy management system
- Dual Zone bridge function
- Auto Simmer function
- Warming function 44°C, 70°C, 94°C
- Residual heat warning, Pot detection, Child lock
- Cooking timer for each zone, Minute minder
- LED display and Acoustic feedback
- Easy clean glass
- Weight: 7.0 kg
- Appliance dimensions: W47.4cm D43.4cm H5.6cm
- Installation dimensions standard: W45.6cm D41.6cm H7cm
- Connected load : 3.0kW 230v/50-60hz dual frequency



Electric Ovens and Hobs

2 Zone Built-in Induction Hob with Sea Rails HE103

- 44 cm wide Induction hob with rotary controls
- 2 Induction zones. 2 x square zones (1.85kW/ 2.5 kW Boost),
- Integrated energy management system
- Dual zone bridge function
- Auto Par Boil function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- LED display
- Fault code display
- Easy clean hob with stainless steel control panel
- Sturdy, removable sea-rails and adjustable pan clamps
- Weight: 7.1kg
- CE approved
- Appliance dimensions: W44cm D36cm H5.6cm
- Installation dimensions : W41.5cm D34cm H7cm
- Connected load : 2.5kW 230v/50-60hz



2 Zone Built-in Induction Hob HE104

- 44 cm wide Induction hob with rotary controls
- 2 Induction zones. 2 x square zones (1.85kW/ 2.5 kW Boost),
- Integrated energy management system
- Dual zone bridge function
- Auto Par Boil function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- LED display
- Fault code display
- Easy clean hob with stainless steel control panel
- Weight: 7.0kg
- CE approved
- Appliance dimensions: W44cm D36cm H5.6cm
- Installation dimensions : W41.5cm D34cm H7cm
- Connected load : 2.5kW 230v/50-60hz



LPG Cookers

LPG Gas cookers

Featuring an LPG hob, oven and grill, our high performance gas cookers open up new possibilities for catering whilst afloat.

Depending on the model, you can choose to have a 2, 3, 4 or even 5 burner hob. All have sturdy detachable sea rails that allow plenty of room for larger pans.

The large capacity ovens, designed to fit a wide range of Gastronorm and standard oven containers, are thermostatically controlled, so you can cook anything from roast beef to meringues, or bake fresh bread with confidence. A full width flush mounted grill gives outstandingly even grilling results and is perfect for steak, fish or toast.

Efficiency and economy

GN Espace cookers combine a host of features that make our cookers the most gas efficient on the market. They use the latest new generation hob burners that require 30% less gas than traditional designs. The hobs also have fast heat-up performance and an increased turn-down rate for simmering on a low flame.

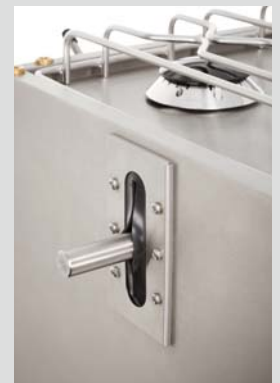
The large surface combustion grill allows you to grill large amounts quickly and evenly, whilst the fully insulated thermostatic oven keeps the heat in the oven, where it belongs. Every feature contributes to saving you precious gas, which is especially important for a long ocean passage or extended cruising in remote waters.

Multi-direction gimbal system

Our LPG marine cookers have the option to upgrade to our unique MDG (multi-direction gimbal) system. This ensures that the cooker keeps level in a wide range of sea conditions, and the innovative width-adjustable installation feature makes these GN Espace cookers perfect for retrofitting into a wide range of galleys.

The integrated MDG system is designed for the most common fore-and-aft installation. However, we also have a custom solution

on all of our cookers for a full athwartship installation which opens up a wealth of new galley layouts.



Yachting Monthly test

UK sailing magazine Yachting Monthly completed a galley cooker test and found the GN Espace Levante to be the 'Best on test'.

A comprehensive review of the 10 most popular marine cookers assessed each model for cooking performance, practicality and ease of use.

Here are some of the comments made in the article about the overall test winner, the GN Espace Levante:

'It is an excellent cooker with great galley-wide design ideas. if you are a keen galley chef and you can afford it, get the Levante'
'The grill was excellent, easily making 4 slices of toast, and the shortbread (showing oven heat distribution) was near-perfect.'

Highest cooking 'Performance' score (10/10)

Highest 'Ease of Use' score (9/10)

'A british product that is close to perfect'

As all GN Espace cookers (Levante, OceanChef and OceanChef XL models) use the same components, we can guarantee equally great class-winning performance across the range, no matter which model you specify.

The full test report is available at:

www.gn-espace.com



GN Espace supplies galley equipment to builders of high quality yachts. We would like to thank Allures (front and back cover), Contest (page 2), Oyster Marine (Page 3), for their kind permission to use their images in this brochure.

LPG Cookers

Levante

- 45cm wide compact cooker
- Gimballed single cavity LPG (Propane/Butane) cooker
- High efficiency hob burners. Fast heat-up and increased turndown rate for lower flame
- Stainless steel pan support. Secured
- Sturdy removable sea-rail hob surround and adjustable pan clamps
- Solid door or glass door options
- Door and harbour locks
- Full width grill
- Thermostatically controlled oven
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for gastronorm and standard cookware
- Gas safety thermocouple for hob, grill and oven
- Push button ignition. Battery powered 1.5V
- Marine grade stainless steel construction
- Weight: Levante 3 glass 27.5kg (30.5kg including accessories)
- Appliance dimensions: W45cm H48.7cm D41cm
- Installation dimensions standard: W48.5cm H54cm D50cm
- Installation dimensions MDG: W48.5-60.0cm H54cm D50cm



Levante 2 burner

- 2 x 1.5kW high performance

Levante 3 burner

- 1 x 1.1kW, 2 x 1.5kW high performance
- Optional MDG

MDG Multi-direction gimbal system (optional)

- MDG system – adjustable multi-directional gimbal system
- Fully adjustable installation width – 48.5cm to 60cm

OceanChef

- 50cm wide standard cooker
- Gimballed single cavity LPG (Propane/Butane) cooker
- High efficiency hob burners. Fast heat-up and increased turn-down rate for lower flame
- Stainless steel pan support. Secured
- Sturdy removable sea-rail hob surround and adjustable pan clamps
- Solid door or glass door options
- Door and harbour locks
- Full width grill
- Thermostatically controlled oven
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Gas safety thermocouple for hob, grill and oven
- Push button ignition. Battery powered 1.5V
- Marine grade stainless steel construction
- Weight: 30.5kg (34.5kg including accessories)
- Appliance dimensions: W50cm H48.7cm D47cm
- Installation dimensions standard: W54cm H55cm D55cm
- Installation dimensions MDG: W54-60cm H55cm D55cm



OceanChef 3 burner

- 1 x 1.1kW, 2 x 1.5kW high performance
- Optional MDG

OceanChef 4 burner

- 1 x 1.1kW, 3 x 1.5kW high performance
- Optional MDG

MDG Multi-direction gimbal system (optional)

- MDG system – adjustable multi-directional gimbal system
- Fully adjustable installation width – 55-75cm

LPG Cookers

OceanChef XL

- 62cm wide extra large cooker
- Gimballed single cavity LPG (Propane/Butane) cooker
- 3 x 1.5kW, 1 x 1.1kW and 1 x 3.0kW high efficiency hob burners. Fast heat-up and increased turn-down rate for lower flame
- Stainless steel pan supports. Secured
- Sturdy, removable sea-rail hob surround and adjustable pan clamps
- Solid or glass door options
- Door and harbour locks
- Wide grill and thermostatically controlled high performance oven
- 2 x anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 1/1 trays, 1 x wire trivet, 1 x wire shelf supplied. Dual shelf system to take Gastronorm and standard cookware
- Gas safety thermocouple for hob, grill and oven
- Push button ignition. Battery powered 1.5V
- Weight: 37kg (41kg including accessories)
- Appliance dimensions: W62cm H48.7cm D47cm
- Installation dimensions standard: W66.5cm H55cm D55cm



OceanChef Built-in

- 50cm wide built in oven
- LPG (Propane/Butane) oven
- Solid or glass door options
- Door lock
- Full width grill
- Thermostatically controlled oven
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf. Dual shelf system for Gastronorm or standard cookware
- Gas safety thermocouple for grill and oven
- Push button ignition. Battery powered 1.5V
- Marine grade stainless steel construction
- 21kg (22kg including accessories)
- Appliance dimensions: W50cm H48.7cm D47cm
- Installation dimensions standard: W50cm H50cm D50cm



Professional catering system



All GN Espace cookers and sinks are designed to use a wide range of Gastronorm sized containers, so that you can prepare, cook and serve a wide range of menus practically and safely. Our cookers are supplied ready to cook with two-level cooking as standard.

Below we show the most popular optional accessories chosen by GN Espace owners, to help you make even more efficient use of your cooker and galley system.

Gastronorm containers are available in a wide range of sizes and materials creating a highly versatile galley system for storing, refrigerating, preparing and cooking food whilst onboard.



Large 65mm deep stainless steel dish

The extra deep full-width stainless steel dish is ideal for roasting meat, gratin or lasagne dishes. The dish is versatile, easy-to-clean and will also accept the wire grill pan trivet supplied with your cooker.



Two small 65mm deep stainless steel dishes

These two extra deep half-width dishes sit neatly side-by-side in the oven. They are ideal for cake and bread baking, or cooking smaller portions in the oven.



Large 60mm deep ceramic dish

This deep full-width ceramic dish is the ideal oven-to-tableware solution. Made from high quality vitreous stoneware, it is suitable for freezing, cooking and serving, holding heat for 30% longer.



Two small 60mm deep ceramic dishes

These two extra deep half-width dishes sit neatly side-by-side in the oven. They are ideal oven-to-tableware and are perfect for cooking and presenting smaller portions.



Large 60mm deep cast aluminium or Thermoplate induction dish

These multi-purpose Gastronorm containers with non-stick surface are designed for hob or oven use. They are ideal for use as a large fryer/griddle or for browning meat on the hob, before roasting it in the oven.



GN1/3 150mm deep dish with watertight lid

This extra deep stainless steel container and lid is the perfect oven casserole dish. The 4.9 litre capacity dish hangs safely in the oven frame. Ideal for lower temperature slow cooking up to 200°C. The watertight silicon seal avoids spillages in the oven.

Sinks

Gastronorm multifunction sinks



Our Gastronorm range of sinks have successfully adopted a proven formula from professional catering for the tight confines of a galley, to create a multifunction food preparation and washing-up area.

The sinks perfectly complement our range of Gastronorm based marine cookers by creating galleys that are ergonomically more functional and a significantly safer place for preparing and cooking food whilst at sea.

Working on three levels with the Gastronorm containers, these sinks save space, add convenience and leave the galley clean and tidy. As well as being a highly practical workspace for washing, preparing and cutting food, these multifunction sinks are also ideal for holding hot Gastronorm ovenware safely in place after you have removed it from the oven, which is perfect for carving or serving. The perforated container is an ideal colander for draining boiling water, from pasta for example, helping to make the galley a safer space. All of our multifunctional sinks are fully compatible with the wide range of Gastronorm containers – especially GN 2/3, GN 1/2, GN 1/3 and GN 2/8 sizes.

Gastronorm sink A (large) and B (small) bowl



These separate bowls give increased installation flexibility to the multifunction sink – ideal when space is at a premium, yet you still benefit from working on the unique three levels. A wide range of compatible Gastronorm containers is available to give you all the practical features of the other sinks in our Gastronorm sink range.

- ½ inch pop-up basket strainer wastes
- Suitable for inset, flush or under-mount installation

Sinks

Gastronorm sink 600



This compact 1.5 bowl full size sink features the unique three level bowl and separate small bowl. The sink comes supplied with a beechwood chopping board, perforated stainless steel container as well as a small GN 2/8 off-cut container.

- GN 2/3 perforated container
- GN 2/8 container
- GN 2/3 beechwood chopping board
- ½ inch pop-up basket strainer wastes
- Suitable for inset, flush or under-mount installation

Gastronorm sink 980



This 1.5 bowl full size sink features the unique three level bowl, separate small bowl and large draining area. The sink comes supplied with beechwood chopping board, perforated GN container as well as a small GN 2/8 off-cut container.

- GN 2/3 perforated container
- GN 2/8 container
- GN 2/3 beechwood chopping board
- ½ inch pop-up basket strainer wastes
- Choice of left or right-hand bowl
- Suitable for inset, flush or under-mount installation

Sink accessories

Food preparation set

GN 2/3 Beechwood chopping board

Best quality solid beechwood chopping board with groove for collecting juices. Ideal for food preparation with all of our gastronorm sinks.

GN 2/3 Synthetic chopping board

Durable Polyethylene chopping board with groove for juices and handle hole. Ideal working surface for hygienic preparation of meat with all of our Gastronorm sinks.

GN 2/3 Draining basket

Perforated GN 2/3 size 65mm deep draining basket – also ideal for use as colander.



Washing-up set

GN 1/2 Washing-up bowl

This 150mm deep container is the perfect size to use as a water saving washing-up bowl within the 1/1 gastronorm sink.

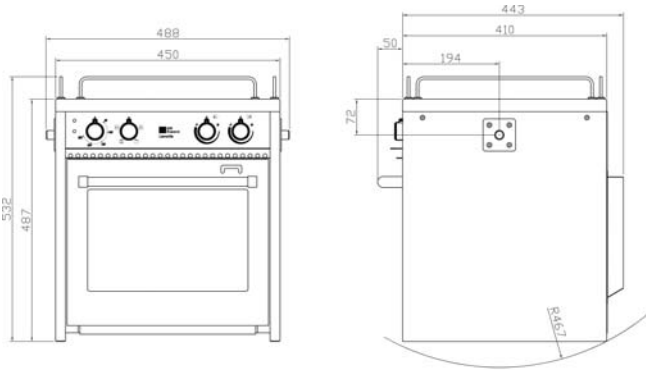
GN 1/2 Draining basket

The perforated GN 1/2 sized 90mm deep draining basket can be used as a drainer or colander and sits perfectly beside the GN 1/2 washing-up bowl.

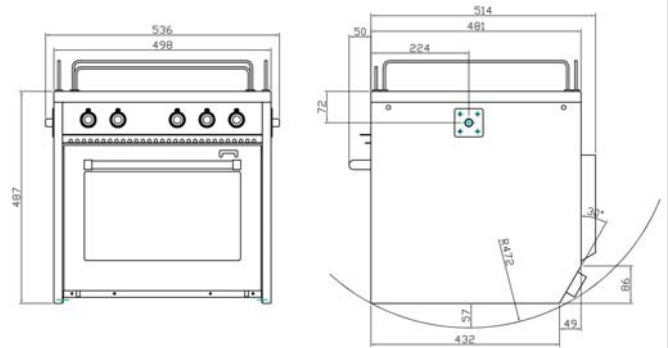


Product dimensions

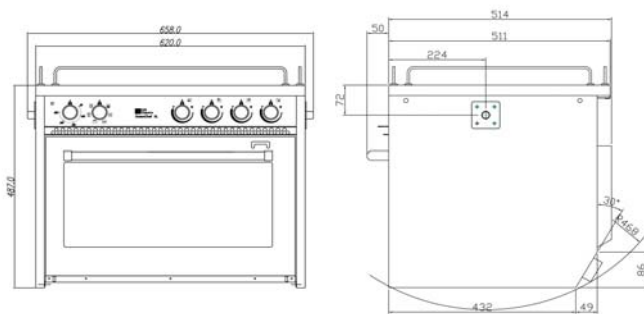
Levante 2 Induction



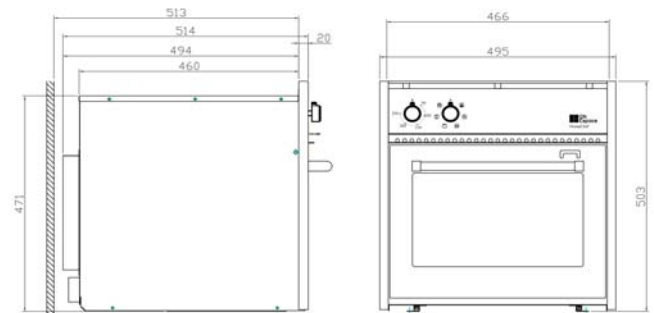
OceanChef 3 Induction



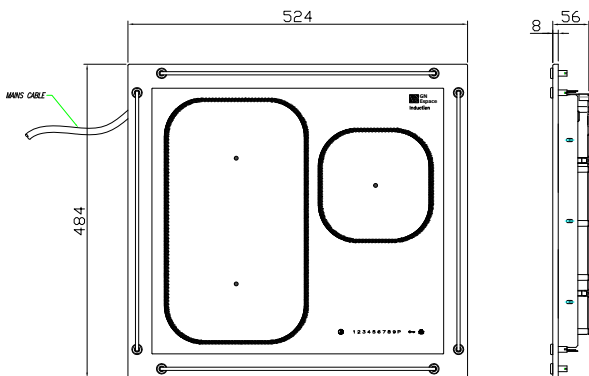
OceanChef XL Induction



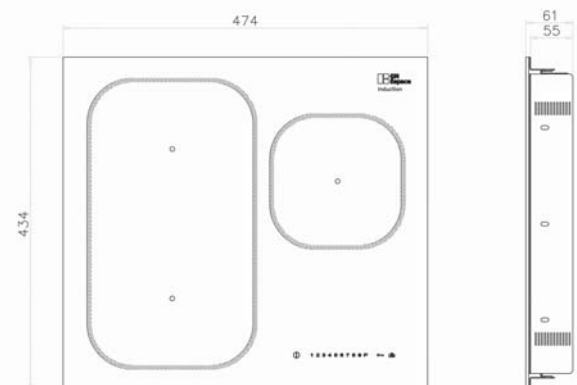
OceanChef Built In Electric



Induction Hob HE101

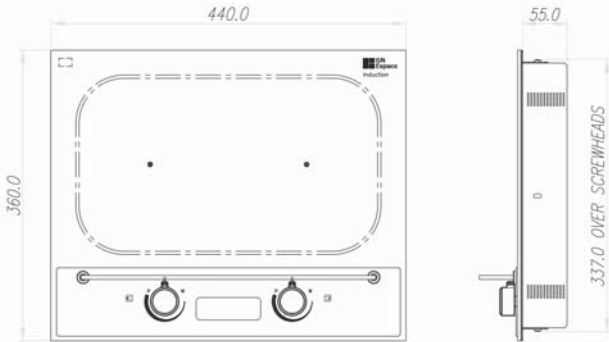


Induction Hob HE102

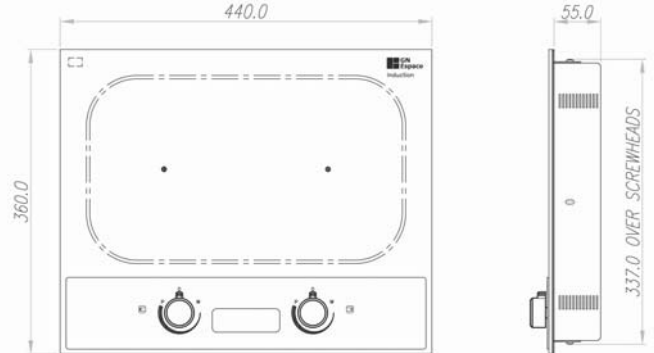


Product dimensions

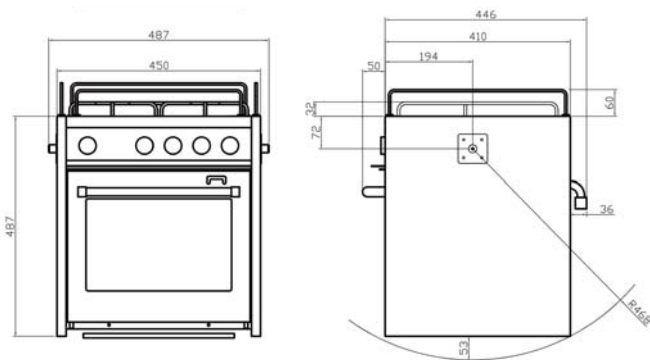
Induction Hob HE103



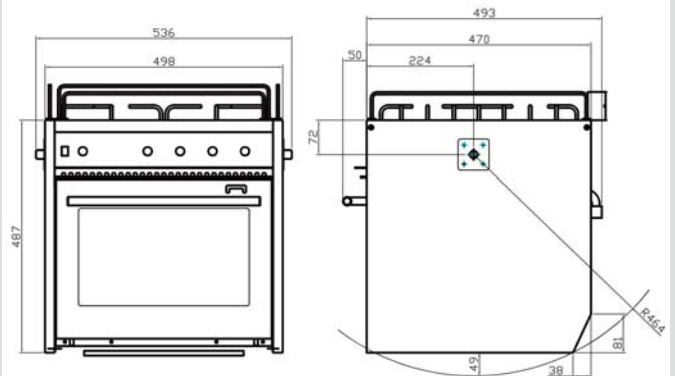
Induction Hob HE104



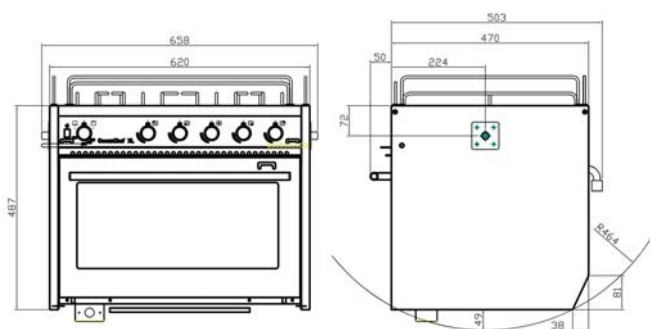
Levante LPG



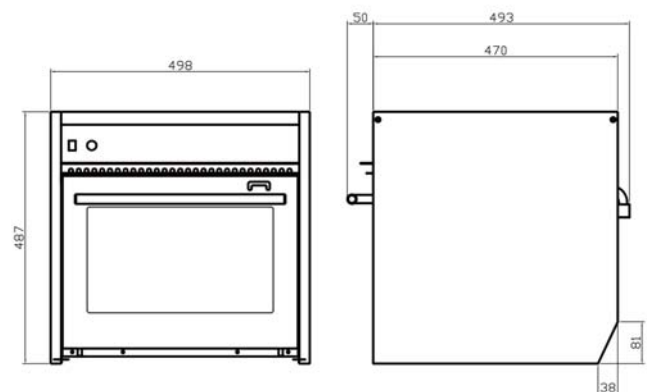
OceanChef LPG



OceanChef XL LPG

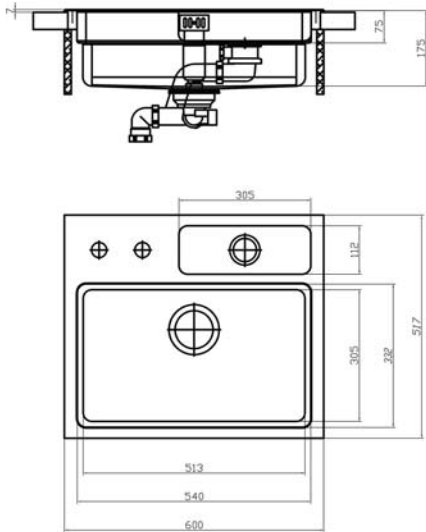


OceanChef Built In LPG

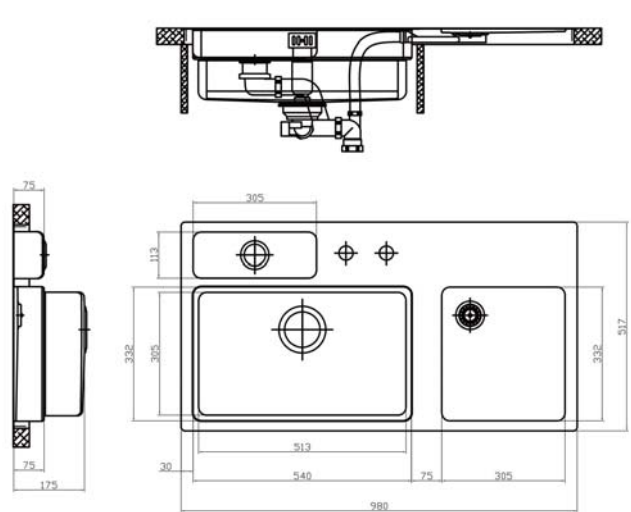


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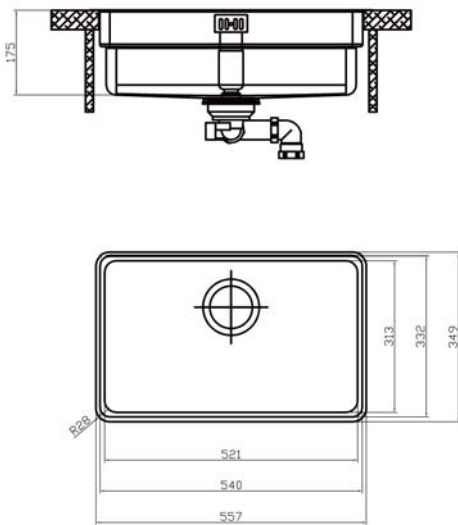
Gastronorm Sink 600



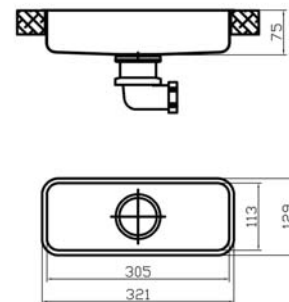
Gastronorm Sink 980



Gastronorm Sink Basic A



Gastronorm Sink Basic B



Cooker Specifications

Electric range – Hob

Appliance width	HE101	HE102	HE103	HE104
Model	Hob with sea rails	Hob	Hob with sea rails	Hob
Features Controls	Touch	Touch	Rotary	Rotary
Hob	3 zone induction	3 zone induction	2 zone induction	2 zone induction
Square zones (1.85kW/ 2.5kW Boost)	2	2	2	2
145 mm dia zone (1.1kW/ 1.75kW Boost)	1	1		
Total kW	3.0kW	3.0kW	2.5kW	2.5kW
Appliance size (mm)	W524 x D484 x H56	W474 x D436 x H56	W440 x D360 x H56	W440 x D360 x H56
Aperture width (mm)	W456 x W416 x D70	W456 x W416 x D70	W415 x D340	W415 x D340
Fixed mounting brackets	Y	Y	Y	Y

Cooker Specifications

Electric range – Cooker

Appliance width	45cm	50cm	62cm		
Model	Levante 2 Induction	OceanChef 3 Induction	OceanChef XL Induction	OceanChef Built in Electric	
Features Controls	Rotary	Rotary	Rotary	Rotary	
Hob	2 zone induction	3 zone induction	4 zone induction		
Square zones (1.85kW/ 2.5kW Boost)	2	2	4		
145 mm dia zone (1.1kW/ 1.75kW Boost)		1			
Full width grill	1.25kW	1.55kW	1.8kW	1.55kW	
Thermostatic oven (kW)	1.25kW	1.8kW	1.8kW	1.8kW	
TotalkW	3.8kW	4.9kW	8.5kW	1.9kW	
Multi-level cooking	Y	Y	Y	Y	
Oven light (25W halogen)	N	Y	Y	Y	
Oven shelf frame (number)	2	2	2	2	
GN tray	1	1	1	1	
Wire shelf	1	1	1	1	
Oven shelf size/ Gastronorm size*	GN1/2	GN2/3	GN1/1	GN2/3	
Wire trivet	1	1	1	1	
Door lock	Y	Y	Y	Y	
Gimbal lock	Y	Y	Y		
Traditional Gimbaling	Y	Y	Y		
Appliance size (mm)	W450 x D540 x H487	W500 x D514 x H487	W620 x D514 x H487	W495 x D514 x H503	
Aperture width (mm)	W485mm	W540mm	W658mm	W476 x D515 x H500	
Gimbal arc (mm)	467mm	472mm	468mm		
Gimbal installation kit	Y	Y	Y		
Fixed mounting brackets	Option	Option	Option	Y	

LPG range

Appliance width	45cm	50cm		62cm		
Model	Levante 2 LPG	Levante 3 LPG	OceanChef 3 LPG	OceanChef 4 LPG	OceanChef XL LPG	OceanChef Built in LPG
Features Controls	Rotary	Rotary	Rotary	Rotary	Rotary	Rotary
Hob	2 hob burner	3 hob burner	3 hob burner	4 hob burner	5 hob burner	
1.2kW		1	1	1	1	
1.8kW	2	2	2	3	3	
3.0kW						1
Full width grill	2kW	2kW	2kW	2kW	2kW	2kW
Thermostatic oven (kW)	1.5kW	1.5kW	1.5kW	1.5kW	1.8kW	1.5kW
TotalkW	5.6kW	6.8kW	6.8kW	7.4kW	10.4kW	3.5kW
Push button ignition (1.5V)	Y	Y	Y	Y	Y	Y
St. steel pan supports	Y	Y	Y	Y	Y	
Multi-level cooking	Y	Y	Y	Y	Y	Y
Oven shelf frame (number)	2	2	2	2	2	2
GN tray	1	1	1	1	1	1
Wire shelf	1	1	1	1	1	1
Oven shelf size/ Gastronorm size*	GN1/2	GN1/2	GN2/3	GN2/3	GN1/1	GN2/3
Wire trivet	1	1	1	1	1	1
Door lock	Y	Y	Y	Y	Y	Y
Gimbal lock	Y	Y	Y	Y	Y	
Traditional Gimbaling	Y	Y	Y	Y	Y	
Multi-Direction Gimbaling Optional		Y	Y	Y		
Appliance size (mm)	W450 x D410 x H487	W450 x D410 x H487	W500 x D470 x H487	W500 x D470 x H487	W620 x D470 x H487	W500 x D470 x H487
Aperture width (mm)	485mm	485mm	540mm	540mm	665mm	W500 x D470 x H500
Gimbal arc (mm)	468mm	468mm	464mm	464mm	464mm	
Gimbal installation kit	Y	Y	Y	Y	Y	
Fixed mounting brackets	Option	Option	Option	Option	Option	Y

*GN 1/2 (W325mm x 265mm)

*GN 2/3 (W354mm x D325mm)

*GN 1/1 (W530mm x D325mm)

GN Espace

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