



GN
Espace
yacht galley systems

performance galley innovators



LPG Marine Cookers

Multifunction Sinks

Gastronorm Accessories

Complete Galley Solutions from GN Espace

Preparing a meal and cooking on-board 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 increasingly 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 block 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 on board. All GN Espace marine gas cookers are designed for those who want to enjoy home-cooking whilst on-board. Featuring an LPG hob, oven and grill, our exclusive gas cookers open up new possibilities for catering whilst afloat.

Using the best and latest generation of components from domestic and commercial cookers, the GN Espace marine cooker truly sets new standards in the galley. Quick to heat, economical with gas 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.

A full width flush mounted grill gives outstandingly even grilling results and is perfect for steak, fish or toast.



Multi-level cooking

The flush fitting grill 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 on board

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. 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.

Yachting Monthly test

UK sailing magazine **Yachting Monthly** (May 2013) 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 Oyster Marine (front cover), Comar Yachts (page 2), Gunfleet Marine (page 4) and Discovery Yachts (back cover) for their kind permission to use their images in this brochure.

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.

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 120ft superyacht, you have a wide range of options. With a choice of a standard gimbaling, multi-directional gimbaling

(MDG), fixed cooker or built-in installation, GN Espace has the right installation for you.



Multi-direction gimbal system

The option to upgrade to our unique MDG (multi-direction gimbal) system 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.

Our marine cookers with the integrated MDG system are designed for the most common fore-and-aft installation. However, we also have a custom solution for a full athwartship installation which opens up a wealth of new galley layouts.



Marine Cookers

Levante



- 45cm wide compact cooker
 - Gimbaled single cavity LPG (Propane/Butane) cooker
 - New generation 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
 - Push button ignition. Battery powered 1.5V
 - Marine grade stainless steel construction
 - Weight: Levante 4 glass 27.5 kg (30.5 kg including accessories)
 - Made in the UK. CE approved
 - Appliance dimensions: W45cm H48.7cm D41cm
 - Installation dimensions standard: W48.5cm H54cm D50cm
 - Installation dimensions MDG: W48.5-60.0cm H54cm D50cm
- 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 gastronom and standard cookware
 - Gas safety thermocouple for hob, grill and oven

Levante 2 burner

- 2 x 1.5kW high performance

Levante 3 burner

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

Levante 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 – 48.5cm to 60cm

OceanChef



- 50cm wide standard cooker
 - Gimbaled single cavity LPG (Propane/Butane) cooker
 - New generation high efficiency hob burners. Fast heat-up and increased turn-down rate for lower flame
 - Stainless steel pan support. Secured
 - Gas safety thermocouple for hob, grill and oven
 - Push button ignition. Battery powered 1.5V
 - Marine grade stainless steel construction
 - Weight: 30.5 kg (34.5 kg including accessories)
 - Made in the UK. CE approved
 - Appliance dimensions: W50cm H48.7cm D47cm
 - Installation dimensions standard: W54cm H55cm D55cm
 - Installation dimensions MDG: W54-60cm H55cm D55cm
- 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 Gastronom or standard cookware

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

Marine Cookers

OceanChef XL



- 62cm wide extra large cooker
- Gimbaled single cavity LPG (Propane/Butane) cooker
- 3 x 1.5 kW, 1 x 1.1 kW and 1 x 3.0 kW burner gas hob with new generation 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: 37 kg (41 kg including accessories)
- Made in the UK. CE approved
- Appliance dimensions: W62cm H48.7cm D47cm
- Installation dimensions standard: W66.5cm H55cm D55cm

OceanChef XL with MDG

Our unique OceanChef XL is available with athwartship or multi-directional gimbaling. Please contact us to discuss your specific installation requirements.

OceanChef Built-in



- 50cm wide built-in oven
- LPG (Propane/Butane) cooker
- 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)
- Made in the UK. CE approved
- Appliance dimensions: W50cm H48.7cm D47cm
- Installation dimensions standard: W50cm H50cm D50cm

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
- 1/2 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
- 1/2 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.

Taps

A range of matching taps in a choice of stainless steel and chrome taps are available. Please enquire.

Gastronorm

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 on-board.



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 dish

This multi-purpose cast aluminium Gastronorm container with non-stick surface is designed for hob or oven use. It is ideal for use as a large fryer/griddle or for browning meat on the hob, before roasting it in the oven.

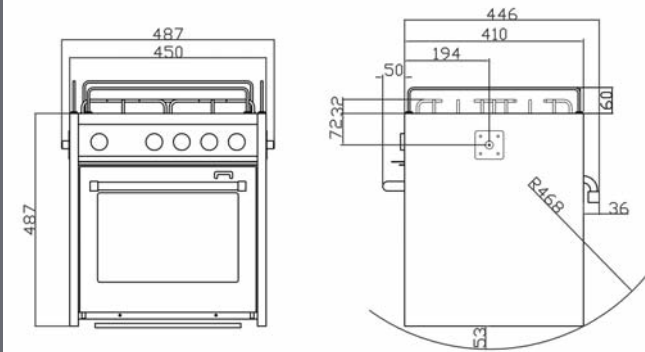


GN1/3 150mm deep dish with watertight lid

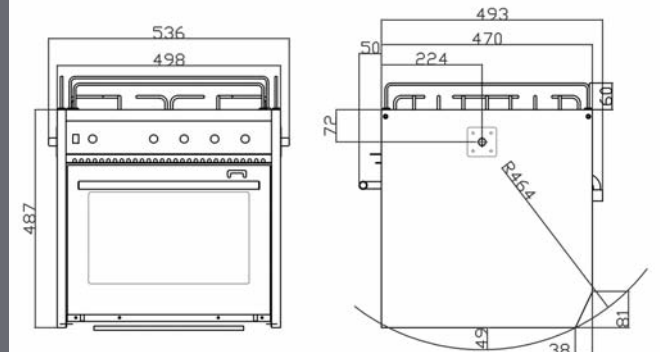
This extra deep stainless steel container and lid is the perfect oven casserole dish. The 4.9 litre capacity dish hangs safely in the oven frame. Ideal for lower temperature slow cooking up to 200°C. The watertight silicon seal avoids spillages in the oven.

Product dimensions

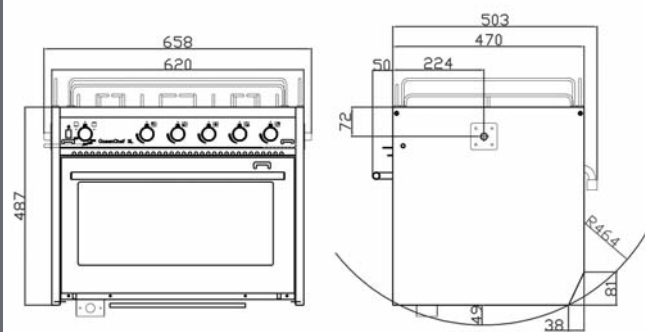
Levante



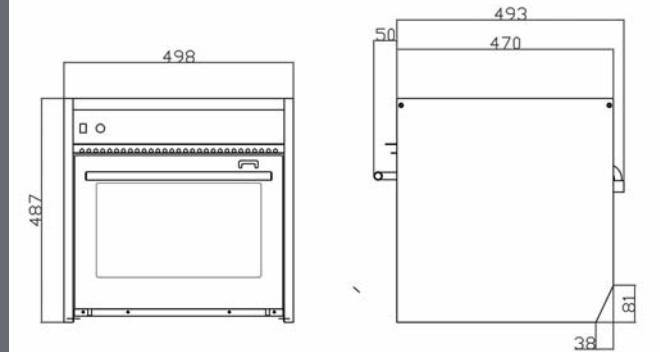
OceanChef



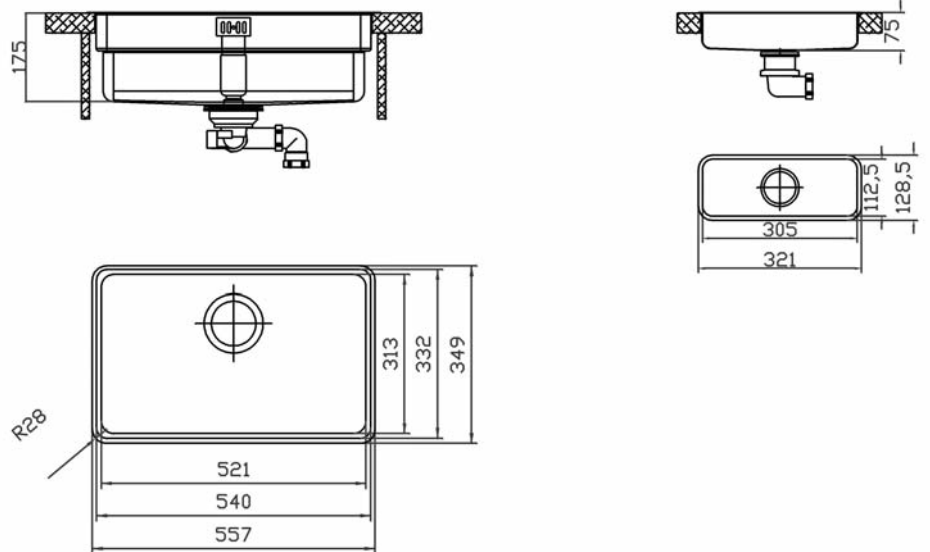
OceanChef XL



OceanChef Built-in

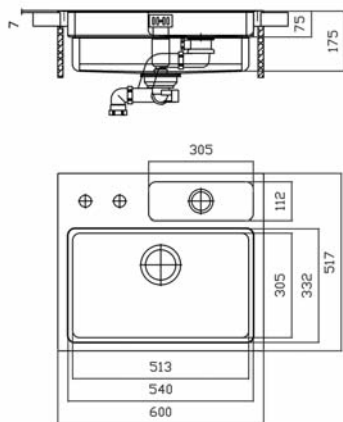


Gastronorm Sink Basic A and B

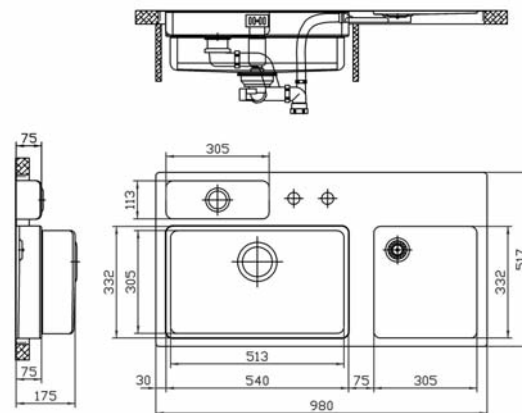


Product dimensions

Gastronorm Sink 600



Gastronorm Sink 980



Cooker specifications

Appliance width	45cm			50cm		62cm	
Model	Levante 2	Levante 3	Levante 4	OceanChef 3	OceanChef 4	OceanChef XL	OceanChef Built-in
Features							
Hob	2 hob burners	3 hob burners	4 hob burners	3 hob burners	4 hob burners	5 hob burners	
1.2 kW		1	1	1	1	1	
1.8 kW	2	2	3	2	3	3	
3.0 kW						1	
Full width grill	2 kW	2 kW	2 kW	2 kW	2 kW	2 kW	2 kW
Thermostatic oven (kW)	1.5 kW	1.5 kW	1.5 kW	1.5 kW	1.5 kW	1.8 kW	1.5 kW
Total kW	5.6 kW	6.8 kW	7.4 kW	6.8 kW	7.4 kW	10.4 kW	3.5 kW
Push button ignition (1.5V)	Y	Y	Y	Y	Y	Y	Y
St. steel pan supports	Y	Y	Y	Y	Y	Y	
Multi-level cooking	Y	Y	Y	Y	Y	Y	Y
Oven shelf frame (number)	2	2	2	2	2	2	2
GN tray	1	1	1	1	1	1	1
Wire shelf	1	1	1	1	1	1	1
Oven shelf size	GN 1/2 (W325mm x D265mm)	GN 1/2 (W325mm x D265mm)	GN 1/2 (W325mm x D265mm)	GN 2/3 (W354mm x D325mm)	GN 2/3 (W354mm x D325mm)	GN 1/1 (W530mm x D325mm)	GN 2/3 (W354mm x D325mm)
Wire trivet	1	1	1	1	1	1	1
Door lock	Y	Y	Y	Y	Y	Y	Y
Gimbal lock	Y	Y	Y	Y	Y	Y (2)	
Traditional Gimballing	Y	Y	Y	Y	Y	Y	
Multi-Direction Gimballing	No	Optional	Optional	Optional	Optional	Optional	
Appliance size (mm)	W450 x D410 x H487	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	485mm	540mm	540mm	665mm	W500 x D500 x H500
Gimbal arc	468mm	468mm	468mm	468mm	464mm	464mm	
Gimbal installation kit	Y	Y	Y	Y	Y	Y	fixed mounting brackets



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