



GN Espace

yacht galley systems



**ELECTRIC & LPG
COOKERS, OVENS & GRILLS**

INDUCTION HOBS

**MULTIFUNCTION
SINKS**

ACCESSORIES



OUR MISSION IS CLEAR: TO ENABLE ON-BOARD COOKING, WITHOUT COMPROMISE

AT THE HEART OF ANY GALLEY THE QUALITY OF THE COOKER DETERMINES THE QUALITY OF THE FOOD YOU CAN CREATE ON YOUR JOURNEYS

Preparing meals onboard your yacht requires organisation, planning, and effort. For many, inadequate cooking appliances and limited workspace can make food preparation feel like a chore.

At GN Espace, we believe high-quality galley equipment is essential. That's why we meticulously design our products to elevate your cooking experience—and with it, the enjoyment of your yacht.

Our integrated, high-performance galley solutions are ergonomically designed, energy-efficient, comfortable, and safer, making food preparation onboard a true pleasure.

Our innovative products are built around Gastronorm professional catering containers, which form the foundation of our integrated systems.

We offer both traditional LPG and fully electric models with advanced induction technology, enabling gas-free cooking on your yacht.

GN Espace appliances, hand-built in the UK, combine the latest induction technology with our renowned craftsmanship, establishing us as a leader in efficient, off-grid cooking solutions.

OUR PRODUCTS ARE PROVEN AND TRUSTED TO PERFORM IN THE DEMANDING MARINE ENVIRONMENT

Since 2008, GN Espace products have proven their reliability in the rigorous conditions of ocean-going yachts. Renowned for their superior build quality, performance, safety, and efficiency, GN Espace cookers are now the benchmark across the marine industry.

From high-latitude exploration yachts to blue-water

cruisers circumnavigating the globe, our cookers are at the heart of galleys, adeptly meeting the challenges of limited space and power supply.

Since 2012, our cookers have consistently been recognised as the best, earning the prestigious "Best on Test" award from Yachting Monthly magazine.

MARKET-LEADING APPLIANCES, FOR GOOD REASON

Unleashing Culinary Creativity

Our LPG and electric cookers and ovens are crafted to deliver uncompromised, home-quality cooking results wherever you are. And the proof is in the results. We're proud to receive photos and stories from satisfied galley chefs who have created everything from freshly baked bread and intricate soufflés to celebratory feasts and even wedding cakes—cooking with the same freedom and quality as they would at home.

Easy to clean and maintain

Made from durable marine-grade stainless steel, our cookers, ovens, and removable accessories are designed for easy cleaning and longevity. A quick wipe-down keeps the LPG or induction hob spotless. The induction hob is especially easy to clean, as it heats only the pots and not the surface, preventing spills from burning on.

The stainless steel oven cavity is designed to avoid dirt traps, with a removable oven roof and a self-cleaning grill element to make maintenance effortless.



Practical Design for safety

Your safety is our top priority, and our products often exceed stringent CE approval requirements.

- Safety stops on oven shelves prevent cookware from sliding out.
- Runners with positive pull-out end stops and integrated fiddles securely hold both wire shelves and Gastronorm containers.
- Sturdy pan clamps and sea rails on the hob ensure stability while underway.
- Choosing an electric model offers the added benefit of eliminating gas onboard.

... and comfort

Despite their compact size, our cookers are designed to accommodate large family meals.

- Spacious ovens fit various Gastronorm and standard containers, offering precise thermostatic control you can rely on.
- Full-width, flush-mounted grills deliver consistent grilling results, with extra oven height for multi-level cooking.
- The option to bridge the two zones on the induction hob provides versatility, ideal for large casseroles or griddle pans.





CONTENTS

ELECTRIC INDUCTION COOKERS.....	5
Offshore	7
Gourmet.....	10
Explorer.....	11
ELECTRIC OVENS.....	12
Offshore.....	12
Gourmet	13
Explorer	14
LPG COOKERS.....	15
Offshore	16
BUILT-IN INDUCTION HOBS.....	19
COOKING ACCESSORIES	21
Gastronorm Cookware	21
ECO Door	23
Cookvision Galley Set.....	24
MULTIFUNCTION SINKS & ACCESSORIES.....	25
ELECTRICAL CONSUMPTION	27
PRODUCT SPECIFICATIONS	29
PRODUCT DIMENSIONS	33

VERSATILE AND STYLISH

DESIGN OPTIONS



OFFSHORE

Our Offshore range of stainless steel Electric and LPG marine cookers and ovens offers the ideal model for any yachts up to 24 metres. Choose from a variety of installation options, including gimbaling and built-in set ups. For gas models, we also provide a multi-directional gimbaling (MDG) option.

These Offshore models come with enhanced safety features such as harbour locks, door locks, sea rails, and pan clamps—perfectly suited for monohulls and extended offshore cruising.

Our new fully Electric Gourmet and Explorer cookers and ovens not only excel in functionality but also enhance the aesthetics of your home on water.

Designed without gimbals for coastal and inland use, these ranges offer a choice of finishes, making them popular for

multihulls, motor yachts, and inland waterways.

Like our stainless steel Offshore range, the Gourmet and Explorer models deliver the same innovative, market-leading features and benefits. Sea rail sets are available to make both models sea-going.

GOURMET



The Gourmet range creates a more domestic, premium feel to your galley.

- A full glass front and glossed finish
- Stainless steel handle
- Stainless steel features on the controls

EXPLORER



While the Explorer offers a more rugged look, with a tough, utility-inspired design.

- Corrosion resistant, light-weight anodised aluminium finish
- Matte black details and steel handle



ELECTRIC COOKERS & OVENS

REVOLUTIONISE **ONBOARD COOKING** WITH OUR **HIGH-PERFORMANCE** **ELECTRIC COOKERS & OVENS**

Full electric cooking onboard has long been the dream of cruising sailors, and with the latest hybrid systems, advanced battery technologies, and onboard energy solutions, that dream is now a reality.

GN Espace's gimballed or built-in electric cookers, ovens, and hobs combine cutting-edge induction technology with our proven construction methods and innovative features from our gas cookers, offering a truly market-leading marine cooking solution.

ENERGY EFFICIENCY WITHOUT COMPROMISE ON PERFORMANCE

In off-grid installations, efficient use of electricity is essential. That's why our cookers are meticulously engineered with top-tier components to provide consistent performance while minimising electricity consumption.

With full insulation, carefully selected components, and clever design, we've developed a range of energy-efficient electric cooking appliances that deliver exceptional performance without compromise.

Thanks to our advanced R&D, our appliances use 25-30% less electricity compared to standard domestic models.

Check the Energy Consumption tables near the end of this brochure to see real-world energy usage for each of our appliances, and find out how energy efficient our products really are!

SOME OF THE ECO FEATURES OUR PRODUCTS:

Smart Induction hobs:

- Matching the speed and responsiveness of traditional gas burners, our induction hobs spread heat evenly across the zone.
- They 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.
- They heat only the pot, not the Ceran glass, making them incredibly fast and responsive.
- For added energy savings, the pot detection feature automatically switches off the hob when the pot is removed.
- The energy management system constantly monitors each hob setting, to optimise power allocation. For instance, if you're aiming to bring one zone to a boil, it dynamically adjusts power to other zones in lower simmer settings. The result? Efficient cooking without compromise, using the least energy

Multifunction ovens and grills:

- Heat to 180°C in just 8 minutes - less than half the time of a conventional non-fan oven.
- The rock wool insulation ensures heat stays where it belongs.
- The unique ECO fan setting (fan cooking with the light off) and the absence of a wasteful electric timer further conserve battery capacity.
- The powerful grill gives cavity wide coverage and can also be used for hot-air grilling of poultry, providing versatile low-energy options.
- All GN Espace electric cookers and ovens come with the ability to add an ECO door, a unique and innovative design to enable ultra-low energy usage onboard.

OFFSHORE ELECTRIC COOKERS



Gimballed version



Built-in version

LEVANTE 2 INDUCTION COOKER

45cm wide single cavity induction hob cooker with multifunction oven and grill

Comes with 1 x GN 1/2 grill tray, 1 x wire trivet, 1 x wire shelf

Option for Gimballed or Built-in installation

Stainless steel interior and exterior

Induction Hob Features:

- 2 x square zones (1.85kW/ 2.5 kW boost)
- Rotary controls
- Hob LED display, Fault code display
- Warming Function 44°C, 70°C, 94°C
- Dual zone bridge function
- Auto-simmer function
- Pot detection, Residual heat warning
- Power management system - limits hob load to 2.5kW
- Sturdy, removable sea-rails and adjustable pan clamps

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED thermostat light and pilot light
- Thermostatically controlled oven with 1250W fan and ring element
- Full width 1250W Electric grill
- 2 anti-tip oven frames designed to securely hold Gastronorm cookware. 3 shelf positions.
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware

Cooker Specifications:

- Connected load: 3.8kW 230v/ 50-60hz dual frequency
- Appliance dimensions: W45.0cm H48.7cm D44.8cm
- Marine grade stainless steel construction
- Easy clean stainless steel oven interior. Removable oven roof
- Glass oven door. Solid door option.
- Door lock
- Hand built in the UK
- CE approved

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- Harbour lock
- Counterweight
- Weight: 35kg (36.5kg including accessories)
- Installation dimensions: W48.8cm H54.0cm D50.0cm
- Adjustable installation width -11mm to +40mm (using optional 2 x 20mm gimbal spacers)

Built-in version – supplied with:

- Fixing system into cabinet
- Rear hob ventilation grill
- Weight: 32kg (33.5kg including accessories)

OFFSHORE ELECTRIC COOKERS



Gimballed version



Built-in version

OCEANCHEF 3 INDUCTION COOKER

50cm wide single cavity induction hob cooker with multifunction oven and grill

Comes with 1 x GN 2/3 grill tray, 1 x wire trivet, 1 x wire shelf

Option for Gimballed or Built-in installation

Stainless steel interior and exterior

Induction Hob Features:

- Induction hobs 2 x square zones (1.85kW/ 2.5kW Boost), 1 x 145mm dia zone (1.1kW/ 1.75kW Boost)
- Hob LED display, Fault code display
- Warming Function 44°C, 70°C, 94°C
- Dual zone bridge function
- Auto-simmer function
- Pot detection , Residual heat warning
- Power management system - limits hob load to 3.0kW
- Sturdy, removable sea-rails and adjustable pan clamps

Electric Oven Features:

- 6 functions: ECO Hot air, Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED thermostat light and pilot light
- 25W Halogen Oven light
- Thermostatically controlled oven with 1800W fan and ring element
- Full width 1550W Electric grill
- 2 anti-tip oven frames designed to securely hold Gastronorm cookware. 3 shelf positions.
- Easy clean stainless steel oven interior, Removable oven roof
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware

Cooker Specifications:

- Connected load: 4.9kW 230v/ 50-60hz dual frequency
- Appliance dimensions: W49.8cm H48.7cm D51.9cm
- Marine grade stainless steel construction
- Rotary controls
- Glass oven door. Solid door option.
- Door lock
- Hand built in the UK
- CE approved
- Option for two cable connection (hob 3.0 kW/ oven 1.9 kW)

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- Harbour lock
- Counterweight
- Weight: 42.0kg (49.5kg including accessories)
- Installation dimensions: W53.6cm H55.0cm D55.0cm
- Adjustable installation width -11mm to +40mm (using optional 2 x 20mm gimbal spacers)

Built-in version – supplied with:

- Purpose designed marine fixing system into cabinet
- Rear hob ventilation grill
- Weight: 42.0kg (46.5kg including accessories)

OFFSHORE ELECTRIC COOKERS



Gimballed version



Built-in version

OCEANCHEF XL INDUCTION COOKER

62cm wide single cavity induction hob cooker with multifunction oven and grill

Comes with 1 x GN 1/1 grill tray, 1 x wire trivet, 1 x wire shelf

Option for Gimballed or Built-in installation

Stainless steel interior and exterior

Induction Hob Features:

- 4 square zones (1.85kW/ 2.5 kW Boost)
- Hob LED display, Fault code display
- Warming Function 44°C, 70°C, 94°C
- Dual zone bridge function
- Auto-simmer function
- Pot detection , Residual heat warning
- Power management system - limits hob load to 6.6kW
- Sturdy, removable sea-rails and adjustable pan clamps

Electric Oven Features:

- 6 functions: ECO Hot air, Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED thermostat light
- 25W Halogen Oven light
- Thermostatically controlled oven with 1800W fan and ring element
- Full width 1800W Electric grill
- 2 anti-tip oven frames designed to securely hold Gastronorm cookware. 3 shelf positions.
- Easy clean stainless steel oven interior, Removable oven roof
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware

Cooker Specifications:

- Connected load: 8.5kW 230v/ 50-60hz dual frequency
- Appliance dimensions: W62.0cm H48.7cm D51.9cm
- Marine grade stainless steel construction
- Rotary controls
- Glass oven door. Solid door option.
- Door lock
- Hand built in the UK
- CE approved
- Option for two cable connection (hob 6.6kW/Oven 1.9kW)

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- Harbour lock
- Counterweight
- Weight: 54.0kg (59.0 kg including accessories)
- Installation dimensions: W65.8cm H55.0cm D60.0cm
- Adjustable installation width -11mm to +40mm (using optional 2 x 20mm gimbal spacers)

Built-in version – supplied with:

- Purpose designed marine fixing system into cabinet
- Rear hob ventilation grill
- Weight: 54.0kg (57.0 kg including accessories)

GOURMET ELECTRIC COOKERS



2 ZONE 450 INDUCTION COOKER

Single cavity electric 2 zone Induction cooker with multi-function oven and grill

45cm wide cooker with rotary controls

Comes with 1 GN 1/2 grill tray, wire trivet and shelf

Glossed glass front and stainless steel features

Induction Hob Features:

- 2 x Square zones (1.85kW/ 2.5 kW Boost)
- Integrated hob energy management system – limits hob load to 2.5kW
- Rotary controls
- Dual Zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display
- Fault code display

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED pilot light
- Thermostatically controlled oven with 1250W fan and ring element
- Adjustable 1250W electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware.
- 3 shelf positions.
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- Connected load: 3.8kW 230v/ 50-60hz dual frequency
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W44.5cm H48.8cm D45.4cm
- Marine grade stainless steel construction
- Full-glass front, stainless steel accents
- Hand built in the UK
- CE approved



3 ZONE 500 INDUCTION COOKER

Single cavity electric 3 zone Induction cooker with multi-function oven and grill

50cm wide cooker with rotary controls

Comes with 1 GN 2/3 grill tray, wire trivet and shelf

Glossed glass front and stainless steel features

Induction Hob Features:

- Induction hobs
 - 2 square zones (1.85 kW/ 2.5 kW Boost)
 - 1 x 145mm dia zone (1.1kW/ 1.75kW boost)
- Rotary controls
- Integrated hob energy management system limits hob to 3.0kw
- Dual Zone bridge function
- Warming Function: 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display
- Fault code display

Electric Oven Features:

- 6 functions: Hot air, Eco Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- 25w Halogen oven light
- Thermostatically controlled oven with 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware.
- 3 shelf positions.
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- Connected load: 4.9kW 230v/ 50-60hz dual frequency
- Weight: 35kg (36kg including accessories)
- Appliance dimensions: W49.5cm H48.9cm D52.3cm
- Marine grade stainless steel construction
- Full-glass front, stainless steel details
- Hand built in the UK
- CE approved
- Option for two cable connection (hob 3.0 kW/ oven 1.9 kW)

EXPLORER ELECTRIC COOKERS



See end of brochure for detailed dimensions and installation dimensions

2 ZONE 450 INDUCTION COOKER

Single cavity electric 2 zone Induction cooker with multi-function oven and grill

45cm wide cooker with rotary controls

Comes with 1 GN 1/2 grill tray, wire trivet and shelf

Corrosion resistant, anodised aluminium finish

Induction Hob Features:

- 2 x Square zones (1.85kW/ 2.5 kW Boost)
- Integrated hob energy management system – limits hob load to 2.5kW
- Rotary controls
- Dual Zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display
- Fault code display

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED pilot light
- Thermostatically controlled oven with 1250W fan and ring element
- Adjustable 1250W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware.
- 3 shelf positions.
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- Connected load: 3.8kW 230v/ 50-60hz dual frequency
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W44.5cm H48.8cm D45.4cm
- Marine grade stainless steel construction
- Anodised aluminium finish, matte black accents
- Hand built in the UK
- CE approved



3 ZONE 500 INDUCTION COOKER

Single cavity electric 3 zone Induction cooker with multi-function oven and grill

50cm wide cooker with rotary controls

Comes with 1 GN 2/3 grill tray, wire trivet and shelf

Corrosion resistant, anodised aluminium finish

Induction Hob Features:

- 2 square zones (1.85 kW/ 2.5 kW Boost)
- 1 x 145mm dia zone (1.1kW/ 1.75kW boost)
- Rotary controls
- Integrated hob energy management system limits hob load to 3.0kW
- Dual Zone bridge function
- Warming Function: 44°C, 70°C, 94°C
- Pot detection
- Residual heat warning
- Hob LED display
- Fault code display
- Power management system

Electric Oven Features:

- 6 functions: Hot air, Eco Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- 25w Halogen oven light
- Thermostatically controlled oven with 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware.
- 3 shelf positions.
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- Connected load: 4.9kW 230v/ 50-60hz dual frequency
- Weight: 35kg (36kg including accessories)
- Appliance dimensions: W49.5cm H48.9cm D52.3cm
- Marine grade stainless steel construction
- Anodised aluminium finish, matte black accents
- Hand built in the UK
- CE approved
- Option for two cable connection (hob 3.0 kW/ oven 1.9 kW)

OFFSHORE ELECTRIC OVENS



LEVANTE ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

Full stainless steel interior and exterior

45cm wide oven with rotary controls

Comes with 1 x GN 1/2 grill tray, 1 x wire trivet, 1 x wire shelf

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED thermostat light and pilot light
- Thermostatically controlled oven with fast heat 1250W fan and ring element
- Adjustable 1250W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load: 1.25kW 230v/50-60hz dual frequency
- Weight: 22kg (23kg including accessories)
- Appliance dimensions: W44.5cm H50.0cm D44.7cm
- Door lock
- Marine grade stainless steel construction
- Hand built in the UK
- CE approved



OCEANCHEF ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

Full stainless steel interior and exterior

50cm wide cooker with rotary controls

Comes with 1 x GN 2/3 grill tray, 1 x wire trivet, 1 x wire shelf

Electric Oven Features:

- 6 functions: Hot air, Eco Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED thermostat light
- 25W Halogen Oven light
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load (max): 1.9kW 230v/50-60hz dual frequency
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W49.5cm H50.3cm D51.7cm
- Door lock
- Marine grade stainless steel construction
- Hand Built in the UK
- CE approved

GOURMET ELECTRIC OVENS



450 GOURMET ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

45cm wide oven with rotary controls

Comes with 1 x GN 1/2 grill tray, 1 x wire trivet, 1 x wire shelf

Full glass front and stainless steel features

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED pilot light
- Thermostatically controlled oven with fast heat 1250W fan and ring element
- Adjustable 1250W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load: 1.25kW 230v/50-60hz dual frequency
- Weight: 22kg (23kg including accessories)
- Appliance dimensions: W44.5cm H47.5cm D45.8cm
- Marine grade stainless steel construction
- Full-glass front, stainless steel details
- Hand built in the UK
- CE approved



500 GOURMET ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

50cm wide oven with rotary controls

Comes with 1 x GN 2/3 grill tray, 1 x wire trivet, 1 x wire shelf

Full glass front and stainless steel features

Electric Oven Features:

- 6 functions: Hot air, Eco Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- 25W Halogen Oven light
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load: 1.9kW 230v/50-60hz dual frequency
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W49.5cm H48.0cm D52.2cm
- Marine grade stainless steel construction
- Full-glass front, stainless steel details
- Hand Built in the UK
- CE approved

EXPLORER ELECTRIC OVENS



450 EXPLORER ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

45cm wide oven with rotary controls

Comes with 1 x GN 1/2 grill tray, 1 x wire trivet, 1 x wire shelf

Corrosion resistant, anodised aluminium finish

Electric Oven Features:

- 4 functions: Hot air, Hot air grill, Standard grill, Defrost
- LED pilot light
- Thermostatically controlled oven with fast heat 1250W fan and ring element
- Adjustable 1250W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load: 1.25kW 230v/50-60hz dual frequency
- Weight: 22kg (23kg including accessories)
- Appliance dimensions: W44.5cm H48.0cm D45.3cm
- Marine grade stainless steel construction
- Corrosion resistant light-weight anodised aluminium finish
- Hand built in the UK
- CE approved



500 EXPLORER ELECTRIC OVEN

Single cavity Built-in multi-function oven and grill

50cm wide oven with rotary controls

Comes with 1 x GN 2/3 grill tray, 1 x wire trivet, 1 x wire shelf

Corrosion resistant, anodised aluminium finish

Electric Oven Features:

- 6 functions: Hot air, Eco Hot air, Hot air grill, Standard grill, Defrost, Oven light only
- LED pilot light
- 25W Halogen Oven light
- Thermostatically controlled oven with fast heat 1800W fan and ring element
- Adjustable 1550W Electric grill
- Removable glass door and oven roof for easy cleaning
- Easy clean stainless steel oven interior
- Dual function anti-tip oven frames designed to securely hold either Gastronorm cookware or standard cookware
- 3 shelf positions.
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- Connected load: 1.9kW 230v/50-60hz dual frequency
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W49.5cm H48.0cm D52.2cm
- Marine grade stainless steel construction
- Corrosion resistant light-weight anodised aluminium finish
- Hand Built in the UK
- CE approved

LPG COOKERS

DEDICATED OFFSHORE FEATURES

Our Offshore LPG appliances are expertly equipped with essential safety features like harbour locks, door locks, sea-rails, and pan-clamps, tailored specifically for the demands of offshore cruising. Ideal for monohulls, multihulls, and motoryachts, they're made for life at sea.

EXCEPTIONAL COOKING PERFORMANCE

GN Espace LPG cookers, hobs, ovens, and grills offer high-performance solutions, expanding your culinary possibilities while afloat. Choose from models with up to five burners, all with thermostatically controlled ovens that ensure perfect results every time, whether you're cooking roasts or meringues. A full-width grill delivers even, consistent grilling—ideal for steak, fish, or toast.

SAFETY AND COMFORT

Built for offshore comfort and safety, GN Espace cookers feature removable, secure burner caps and pan supports. Sturdy sea-rails and pan clamps prevent sliding, while a one-handed oven door lock keeps it shut in rough seas. Safety stops on oven shelves prevent spills, and gimballed cookers have robust locks and inversion-proof mounts for added stability.

EASY TO CLEAN

Our durable stainless steel hob parts are removable, revealing an easy-to-clean hob tray. The oven cavity is designed for quick wiping with minimal dirt traps, and the self-cleaning grill keeps maintenance simple. All oven accessories are crafted from marine-grade stainless steel for longevity and easy cleaning.

MULTI-DIRECTION GIMBAL SYSTEM

Upgrade to our unique MDG (multi-direction gimbal) system, which keeps the cooker level in varied sea conditions. With a width-adjustable installation, GN Espace cookers are ideal for retrofitting in a wide range of galleys. The MDG system also includes an integrated fore-and-aft setup.



YACHTING

MAY 2013
www.yachtingmonthly.com

MONTHLY

FOR THE CRUISING SAILOR
ESTABLISHED 1906

TEST



Our cookers have long been and remain the best. UK sailing magazine Yachting Monthly completed a galley cooker test, and found the GN Espace Levante to be the 'Best on test' in the prestigious magazine since 2012.
<https://www.yachtingmonthly.com/gear/best-boat-cooker-how-to-choose-an-oven-of-grill-for-your-boat-88031>

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'



OFFSHORE LPG COOKERS



Gimballed version



Built-in version

LEVANTE LPG COOKER

The choice of a 2 or 3 burner hob, thermostatic oven, and full-width grill all provide excellent cooking performance while using very little gas.

A choice of 2 or 3 burners to suit your culinary needs.

- Levante 2 burner • 2 x 1.5kW high performance
- Levante 3 burner • 1 x 1.1kW, 2 x 1.5kW high performance

Hob Features:

- Levante 2 burner:
2 x 1.5kW high performance
- Levante 3 burner:
1 x 1.1kW, 2 x 1.5kW high performance
- High efficiency hob burners
- Fast heat-up and increased turn-down rate for lower flame
- Sturdy, removable sea-rails and adjustable pan clamps
- Stainless steel pan support. Secured

Oven Features:

- Full width grill
- Thermostatically controlled oven
- Supplied with:
 - 2 x anti-tip oven frames designed to securely hold GN cookware or wire shelf
 - 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf
- Dual function shelf system for Gastronorm or standard cookware
- 3 shelf positions

Cooker Specifications:

- 45cm wide standard cooker
- Appliance dimensions:
W45.0cm H48.7cm D41.0cm
- Single cavity LPG (Propane/Butane) cooker with oven and grill
- Glass oven door. Solid door available as an option
- Rotary controls
- Door lock
- Hand built in the UK
- CE approved

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- Harbour lock
- Counterweight
- Weight: 27.5kg (30.5kg incl. accessories)
- Installation dimensions standard: W48.8cm H54.0cm D50.0cm
- Adjustable installation width – 11mm to +40mm (using optional 2 x 20mm gimbal spacers)

MDG version (Levante 3 only) – supplied with:

- Gimbal installation kit
- MDG kit
- 2 x Harbour locks
- Counterweight
- Weight: 27.5kg (30.5kg incl. accessories)
- MDG Installation dimensions: W48.8-60.0cm H54.0cm D50.0cm

Built-in version – supplied with:

- Purpose designed marine fixing system into cabinet
- Rear hob ventilation grill
- Weight: 27.5kg (29.5kg incl. accessories)

OFFSHORE LPG COOKERS



Gimballed version



Built-in version

OCEANCHEF 3 LPG COOKER

Galley chefs on larger yachts up to 60ft love the all-round performance of the OceanChef cooker. Its large, versatile 3 burner stove top and the spacious GN2/3-sized oven allow you to prepare anything from roast beef to meringues or bake fresh bread with confidence.

Hob Features:

- High efficiency hob burners
- Fast heat-up and increased turn-down rate for lower flame
- 1 x 1.1kW, 2 x 1.5kW high performance
- Sturdy, removable sea-rail and adjustable pan clamps

Oven Features:

- Full width grill
- Thermostatically controlled oven
- Supplied with:
 - 2 x anti-tip oven frames designed to securely hold GN cookware or wire shelf
 - 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf
- Dual function shelf system for Gastronorm or standard cookware
- 3 shelf positions

Cooker Specifications:

- 50cm wide standard cooker
- Appliance dimensions: W49.8cm H48.7cm D47.0cm
- Single cavity LPG (Propane/Butane) cooker with oven and grill
- Stainless steel pan support. Secured
- Glass oven door. Solid door available as an option
- Rotary controls
- Door lock
- Hand built in the UK
- CE approved

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- Harbour lock
- Counterweight
- Weight: 30.5kg (34.5kg including accessories)
- Installation dimensions standard: W53.6cm H55cm D55cm
- Adjustable installation width –11mm to +40mm (using optional 2 x 20mm gimbal spacers)

MDG version (Levante 3 only) – supplied with:

- Gimbal installation kit
- MDG kit
- 2 x Harbour locks
- Counterweight
- Weight: 30.5kg (34.5kg including accessories)
- MDG Installation dimensions: W54.0-60.0cm H55.0cm D55.0cm

Built-in version – supplied with:

- Purpose designed marine fixing system into cabinet
- Rear hob ventilation grill
- Weight: 26.5kg (30.5kg including accessories)

OFFSHORE LPG COOKERS



Gimballed version



Built-in version

OCEANCHEF XL LPG COOKER

A large 5-burner hob and its full-size professional catering oven make the OceanChef XL the perfect cooker for larger private or crewed charter yachts. The GN1/1-sized oven has a controllable thermostatic oven and a wide grill, giving you the capacity to prepare a large number of high-quality meals for the most demanding of crews.

Hob Features:

- High efficiency hob burners
- Fast heat-up and increased turn-down rate for lower flame
- 1 x 1.1kW, 3 x 1.5kW, 1 x 3.0kW high performance
- Sturdy, removable sea-rail and adjustable pan clamps

Oven Features:

- Full width grill
- Thermostatically controlled oven
- Supplied with:
 - 2 x anti-tip oven frames designed to securely hold GN cookware or wire shelf
 - 1 x GN 1/1 tray, 1 x wire trivet, 1 x wire shelf
- Dual function shelf system for Gastronorm or standard cookware
- 3 shelf positions
- Anti-tip oven shelves with end stop

Cooker Specifications:

- 62cm wide extra large cooker
- Appliance dimensions: W62.0cm H48.7cm D47.0cm
- Single cavity LPG (Propane/Butane) cooker with oven and grill
- Stainless steel pan support. Secured
- Glass oven door. Solid door available as an option
- Rotary controls
- Door lock
- Hand built in the UK
- CE approved

INSTALLATION OPTIONS

Gimballed version – supplied with:

- Gimbal installation kit
- 2 Harbour lock
- Counterweight
- Weight: 37kg (41kg including accessories)
- Installation dimensions standard: W65.8cm H55.0cm D55.0cm
- Adjustable installation width –11mm to +40mm (using optional 2 x 20mm gimbal spacers)

Built-in version – supplied with:

- Purpose designed marine fixing system into cabinet
- Rear hob ventilation grill
- Weight: 35kg (39kg including accessories)

BUILT-IN INDUCTION HOBS

ABOUT OUR RANGE

GN Espace induction hobs perfectly complement our Built-in electric ovens. They are specifically designed for yacht owners who are looking for that sleek home kitchen look, that is safe to use underway. Induction hobs stay cool and add considerably to safety, as well as comfort, in the galley.

The built-in induction hobs give an even heat spread across the cooking zone, they are as fast as a gas hob, yet more efficient. They give constant and fully adjustable temperature setting, from a low simmer to the maximum heat.



3 ZONE INDUCTION HOB – HE102

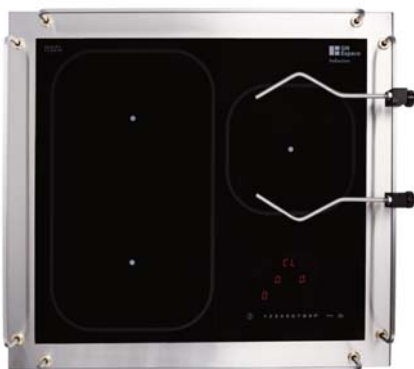
3 zone Ceran induction hob with touch controls (no sea rails)

Hob Features:

- Touch controls on surface
- Integrated energy management system
- Dual Zone bridge function
- Warming function 44°C, 70°C, 94°C
- Auto Simmer function
- Residual heat warning
- Pot detection
- Child lock and key lock
- Cooking timer for each zone, Minute minder
- LED display and Acoustic feedback
- Easy clean glass

Hob Specifications

- 3 x Induction zones
 - 2 x square zones (1.85kW/ 2.5 kW Boost)
 - 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
- Connected load: 3.0kW 230v/50-60hz dual frequency
- Weight: 70 kg
- Appliance dimensions: W47.4cm D43.4cm H5.6cm
- Worktop cut out dimensions: W45.6cm D41.6cm
- Hand-built in the UK
- CE approved
- Optional - removable sea-rail and adjustable pan clamps



3 ZONE INDUCTION HOB WITH SEA RAILS – HE101

3 zone Ceran induction hob with touch controls

Hob Features:

- Touch controls on surface
- Integrated energy management system
- Dual Zone bridge function
- Warming function 44°C, 70°C, 94°C
- Auto Simmer function
- Residual heat warning
- Pot detection
- Child lock and key lock
- Cooking timer for each zone, Minute minder
- LED display and Acoustic feedback
- Easy clean glass
- Sturdy, removable sea-rail and adjustable pan clamps

Hob Specifications

- 3 x Induction zones
 - 2 x square zones (1.85kW/ 2.5 kW Boost)
 - 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
- Connected load: 3.0kW 230v/50-60hz dual frequency
- Weight: 9.5kg
- Appliance dimensions: W52.4cm D48.4cm H5.6cm
- Worktop cut out dimensions: W45.6cm D41.6cm

BUILT-IN INDUCTION HOBS



HE106 - Gourmet

2 ZONE INDUCTION HOB – HE106

2 zone Ceran Induction hob with rotary controls

Hob Features:

- Rotary controls on connected panel
- Integrated energy management system
- Dual zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Auto-simmer function
- Residual heat warning
- Pot detection
- LED display
- Fault code display
- Easy clean glass
- Power management system - limits hob load to 2.5kW

Hob Specifications

- 2 x square Induction zones (1.85kW/ 2.5 kW Boost)
- Connected load: 2.5kW 230v/50-60hz
- Weight: 6.0kg
- Appliance dimensions: W44.0cm D36.0cm H5.6cm
- Worktop cut out dimensions: W42.0cm D34.2cm
- Hand built in the UK
- CE approved
- Optional - removable sea-rail and adjustable pan clamps

SEA RAIL SET

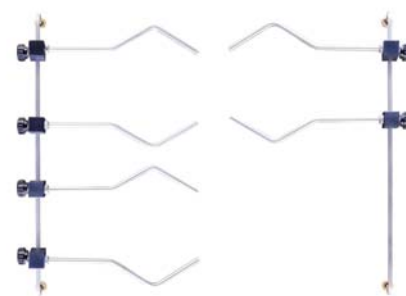
- Sturdy, removable sea-rail and adjustable pan clamps to be added to an induction hob to make it sea-going. Can be added to a 2 or 3 zone hob.
- Simply install the sea-rails to the surrounding worktop using the provided inserts.



2 Rail Set

2 Rail Set

- Suitable for 2 zone hob
- Includes: 2 sets of pan clamps, 1 sea rail, 4 boots



3 Rail Set

3 Rail Set

- Suitable for 3 zone hob
- Includes: 3 sets of pan clamps, 2 sea rails, 4 boots

GASTRONORM COOKWARE



All GN Espace ovens are expertly engineered to accommodate a diverse array of Gastronorm-sized dishes, allowing you to cook an extensive range of meals with ease and safety.

All appliances come ready for multi-level cooking with the items in the picture to the left (1 x GN grill tray and trivet, 1 x wire shelf) –size dependent on oven.

We've put together the most sought-after accessories selected by GN Espace owners. They perfectly complement your oven, maximising its functionality and elevating your cooking experience.

STAINLESS STEEL DISHES



Large 65mm deep stainless steel dish

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

Available sizes: GN 1/2 | GN 2/3



Small 65mm deep stainless steel dish set

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.

Available sizes: GN 1/4 pair | GN 1/3 pair



GN 65mm perforated multi-purpose dish

Perfect for use as a colander or for air frying meat and vegetables for a light and crispy finish.

Available sizes: GN 1/2 | GN 2/3

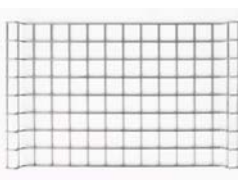


GN 1/3 150mm deep dish with watertight lid

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.

Available sizes: GN 1/3 150mm deep dish | GN 1/3 watertight lid

SHELVES



Extra mesh wire shelf

The cooker is supplied with one mesh shelf as standard. It is possible to purchase an extra wire shelf. It simply sits in the oven frame and is perfect for cooking frozen pizza or using your own ovenware.

Available sizes: GN 1/2 | GN 2/3 | GN 1/1



Extra oven shelf frame

The cooker is supplied with two oven shelf frames as standard. An extra oven shelf frame is available as an option for those wishing to batch bake on three levels.

Available sizes: GN 1/2 | GN 2/3 | GN 1/1

GASTRONORM COOKWARE

CERAMIC DISHES



We've put together a selection of hand finished ceramic Gastronorm dishes manufactured from high quality vitreous stoneware. All are available in 3 vibrant colours: red, Tuscan yellow and Cobalt blue.

They can be used to freeze, chill, cook, roast and serve, holding heat for 30% longer.



Large 60mm deep ceramic dish

This deep full-width ceramic dish is the ideal oven-to-tableware solution for large pastas, roasting and all types of general cooking. Choose from a selection of 3 colours.

GN 1/2 | GN 2/3



Small 60mm deep ceramic dish set

These extra deep half-width dishes sit neatly side-by-side in the oven frame. They are ideal oven-to-tableware and are perfect for cooking and presenting smaller portions. Choose from a selection of 3 colours.

GN 1/4 pair | GN 1/3 pair

INDUCTION AND ALUMINIUM DISHES



Large 60mm deep induction or aluminium dish

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. Option of induction dishes for induction hobs or aluminium dishes for LPG hobs.

GN 1/2 induction | GN 1/2 Aluminium | GN 2/3 induction | GN 2/3 Aluminium



Shallow Teppanyaki induction griddle

20mm deep shallow grill plate, 4mm thickness for extra heat hold. Designed for hob use, as a griddle for chargrilling meat and vegetables.

GN 1/2 | GN 2/3 | GN 1/1



ECO DOOR



All GN Espace electric cookers and ovens come with the ability to add an ECO door, a unique and innovative design to enable ultra-low energy usage onboard.

The ECO Door fits to the inside of the glass oven door, to add another layer of insulation and keep heat in. The process needs no additional heat, so the oven stays turned off throughout the process. This means that a hot casserole, just cooked on the hob, will keep on slow cooking for 4-5 hours without the oven even being turned on, in the style of a traditional hay oven.

This means that you can have a dish cooking whilst on the move, which will be ready for your arrival, and saves you valuable electricity.



HOW IT WORKS

You start the cooking process on the hob. Once the food reaches a simmering temperature, transfer the pot to the oven, put the ECO door in place and close the main door.

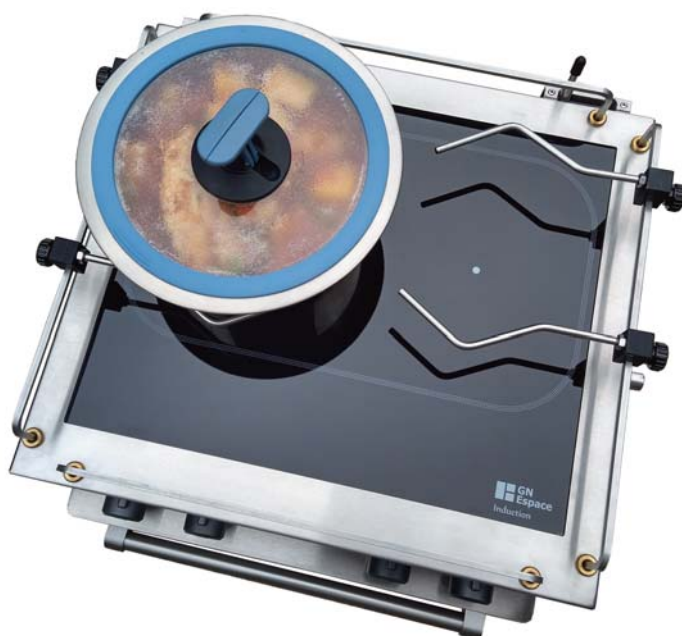
Remember, you do not need to switch your oven on, as the ECO door relies only on the latent heat of the cooking pot, placed into the GN Espace insulated oven.

Once you start using the ECO door oven, you will quickly get a feel for it. Depending on what is being cooked, most recipes stay well above 60°C for at least 4 or 5 hours.

DAME
NOMINATED
2024

ECO door 450
(for GN1/2 models: Levante and 450)

ECO door 500
(for GN2/3 models: OceanChef and 500)



COOKVISION ESSENTIAL GALLEY COOKWARE SET

We have partnered with Cookvision, makers of innovative and space-saving cookware, to bring you our Essential Galley 12-piece set of pans and accessories. These high-capacity pans are designed to work exceptionally well with our range of cookers.

Made from top-quality stainless steel, Cookvision pots feature a thick, highly conductive pan base, ideal for both induction and gas hobs.

The set includes many practical and innovative features, making it the perfect addition to your GN Espace cooker and helping you cook great food in even the smallest galleys.

12 PIECE PAN SET



12 piece Essential galley set	Dimensions	Filling volume
3 pots	16 x 8.5 cm	1.3 litres
	20 x 11.4 cm	2.8 litres
	24 x 14.0 cm	5.1 litres
3 Glass Lids with silicon seal	16 cm	
	20 cm	
	24 cm	
1 Non-stick Pan	24 x 5.0 cm	
1 Detachable handle	1 Keep Fresh partial vacuum lid	
2 Silicone handles	1 Magnetic coaster	



The Keep Fresh lid is ideal for keeping food at its best. It is also water tight, making it perfect for zero-energy slow cooking in the oven with the GN Espace ECO Door.



The entire set nests for optimal storage in tight galleys.

Storage space requirement:
H 18 cm x W 27 cm x D 27 cm



Cookvision pans work perfectly on induction. Their tapered shape and varying heights optimize hob cooking capacity.

GASTRONORM MULTI-FUNCTION SINKS

ABOUT OUR SINKS

Based on a proven formula from professional catering, the Gastronorm sink range creates a multi-functional workspace for food preparation and washing-up, perfect for the tight confines of a galley.

The sinks complement our range of Gastronorm-based RV cookers and cooking accessories, creating galleys that are ergonomically more functional and a significantly safer place in which to prepare and cook food whilst on the road. Working on three levels with our Gastronorm containers, our sinks save space, add convenience and help to keep the galley clean and tidy. All our multifunctional sinks are fully compatible with our range of Gastronorm containers – especially GN 1/2, GN 1/3, GN 2/3 and GN 2/8 sizes.

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 removing it from the oven, so is great for carving or serving. The perforated container is an ideal colander for draining boiling water from pasta or rice, helping to make the galley a safer space.



SINK A & B



These separate bowls which can be installed under mount, inset or flush, give increased installation flexibility to the multifunction sink. Ideal when space is at a premium, while still providing the advantage of three distinct levels.

A wide range of compatible Gastronorm containers are available, to give you the practical features of our Gastronorm sink range.

The sink comes supplied with:

- GN 1/2 inch pop-up basket strainer wastes
- Suitable for inset, flush or under-mount installation

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:

- GN 2/8 container
- GN 2/3 perforated stainless steel container
- GN 2/3 beechwood chopping board
- 1/2 inch pop-up basket strainer wastes
- Suitable for inset, flush or under-mount installation

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:

- GN 2/8 container
- GN 2/3 perforated stainless steel container
- GN 2/3 beechwood chopping board
- 1/2 inch pop-up basket strainer wastes
- Suitable for inset, flush or under-mount installation
- **Choice of left or right-hand bowl**

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 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 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.



ELECTRICAL CONSUMPTION

We know that trying to understand your electric needs can be very complex and confusing. So, we've tried to simplify it for you with some real world examples of our

cookers, to give you a better idea of the energy usage of our products.

LEVANTE & 450 COOKER & OVEN

Cooking element	Max connected load	Kilowatt/KWh usage	Battery capacity needed
Hob & Oven	Maximum connected load (for system design purposes)	3.8KW	@24V battery = 158Ah @12V battery = 317Ah

Cooking element	Actual "real world" usage	Kilowatt/ KWh usage	Battery capacity needed
Hob & Oven	30 mins hob & 2 hrs oven	1.80KWH	@24V battery = 75Ah @12V battery = 150Ah
Induction Hob	Meal cooking: using 2 hobs – 30 minutes boil and simmer	0.825KWh	@24V battery = 34Ah @12V battery = 69Ah
	Boiling 1 litre of water	0.125KWh	@24V battery = 5Ah @12V battery = 10Ah
Oven	Baking 30 minutes	0.425KWh	@24V battery = 18Ah @12V battery = 35Ah
	Roasting 1 hour @ 180°C	0.61KWh	@24V battery = 25Ah @12V battery = 51Ah
	Roasting for 2 hours @ 180 °C	0.98KWh	@24V battery = 41Ah @12V battery = 82Ah

ELECTRICAL CONSUMPTION

OCEANCHEF 3 & 500 COOKER & OVEN

Cooking element	Max connected load	Kilowatt/KWh usage	Battery capacity needed
Hob & Oven	Maximum connected load (for system design purposes)	4.9KW	@24V battery = 204Ah @12V battery = 408Ah

Cooking element	Actual "real world" usage	Kilowatt/ KWh usage	Battery capacity needed
Hob & Oven	30 mins hob & 2 hrs oven	2.3KWH	@24V battery = 96Ah @12V battery = 191Ah
Induction Hob	Meal cooking: using all 3 hobs – 30 minutes boil and simmer	1.25KWh	@24V battery = 52Ah @12V battery = 104Ah
	Boiling 1 litre of water	0.125KWh	@24V battery = 5Ah @12V battery = 10Ah
Oven	Baking 30 minutes	0.45KWh	@24V battery = 19Ah @12V battery = 38Ah
	Roasting 1 hour @ 180°C	0.7KWh	@24V battery = 29Ah @12V battery = 58Ah
	Roasting for 2 hours @ 180 °C	1.05KWh	@24V battery = 44Ah @12V battery = 88Ah

OCEANCHEF XL COOKER & OVEN

Cooking element	Max connected load	Kilowatt/KWh usage	Battery capacity needed
Hob & Oven	Maximum connected load (for system design purposes)	8.5KW	@24V battery = 204Ah @12V battery = 708Ah

Cooking element	Actual "real world" usage	Kilowatt/ KWh usage	Battery capacity needed
Hob & Oven	30 mins hob & 2 hrs oven	2.99KWH	@24V battery = 125Ah @12V battery = 249Ah
Induction Hob	Meal cooking: using all 3 hobs – 30 minutes boil and simmer	1.90KWh	@24V battery = 79Ah @12V battery = 148Ah
	Boiling 1 litre of water	0.125KWh	@24V battery = 5Ah @12V battery = 10Ah
Oven	Baking 30 minutes	0.45KWh	@24V battery = 19Ah @12V battery = 38Ah
	Roasting 1 hour @ 180°C	0.68KWh	@24V battery = 28Ah @12V battery = 57Ah
	Roasting for 2 hours @ 180 °C	1.09KWh	@24V battery = 45Ah @12V battery = 91Ah

COOKER SPECIFICATIONS

INDUCTION COOKERS

		OFFSHORE			EXPLORER and GOURMET	
Model		LEVANTE Induction	OCEANCHEF 3 Induction	OCEANCHEF XL Induction	450 Induction	500 Induction
Model		E104	E101	E103	E108 EX GO	E109 EX GO
Appliance size (mm)		W450 D448 H487	W498 D519 H487	W620 D519 H487	W445 D454 H488	W495 D523 H489
Installation dimensions (mm)		See drawing	See drawing	See drawing	W435 D441 H488	W480 D520 H488
Features control		Rotary	Rotary	Rotary	Rotary	Rotary
Induction Hob		2 zone	3 zone	4 zone	2 zone	3 zone
Square zones (1.85kW/ 2.5kW Boost)		2	2	4	2	2
145mm dia. (1.1kW / 1.75 kW Boost)			1			1
Multi-level cooking		●	●	●	●	●
Thermostatic oven (W)		1250W	1800W	1800W	1250W	1800W
Functions	Hot air	●	●	●	●	●
	Defrost	●	●	●	●	●
	Eco hot air	X	●	●	X	●
	Hot air grill	●	●	●	●	●
	Standard grill	●	●	●	●	●
Grill (W)		1250W	1550W	1800W	1250W	1550W
Oven capacity (L)		23L	30L	45L	23L	30L
Connected load (max kW)		3.8kW 230v/ 50-60hz dual frequency	4.9kW 230v/ 50-60hz dual frequency	8.5kW 230v/ 50-60hz dual frequency	3.8kW 230v/ 50-60hz dual frequency	4.9kW 230v/ 50-60hz dual frequency
GN tray size		GN 1/2	GN 2/3	GN 1/1	GN 1/2	GN 2/3
Oven light		No	25W Halogen	25W Halogen	No	25W Halogen
Accessories	GN tray	1	1	1	1	1
	Wire trivet	1	1	1	1	1
	Wire shelf	1	1	1	1	1
Net Weight		35kg	42kg	54kg	28kg	35kg

OVEN SPECIFICATIONS

ELECTRIC OVENS

OFFSHORE			EXPLORER/GOURMET	
Model	LEVANTE BUILT-IN OVEN	OCEANCHEF BUILT-IN OVEN	450	500
Model number	E107	E102	E110 EX / GO	E111 EX / GO
Appliance size (mm)	W445 H500 D447	W495 H500 D518	W445 H480 D453	W495 H480 D522
Installation size (mm)	W435 H500 D450	W495 H503 D517	W435 H480 D450	W480 H480 D515
Features control	Rotary	Rotary	Rotary	Rotary
Multi-level cooking	•	•	•	•
Thermostatic oven (W)	1250W	1800W	1250W	1800W
Functions	Hot air	•	•	•
	Defrost	•	•	•
	Eco hot air	X	X	•
	Hot air grill	•	•	•
	Standard grill	•	•	•
Grill (W)	1250W	1550W	1250W	1550W
Usable oven capacity(L)	23L	30L	23L	30L
GN tray size	GN 1/2	GN 2/3	GN 1/2	GN 2/3
Connected load (max kW)	1.3kW 230v/50-60hz dual frequency	1.9kW 230v/ 50-60hz dual frequency	1.3 kW 230v/50-60hz dual frequency	1.9kW 230v/ 50-60hz dual frequency
Oven light	No	25W Halogen	No	25W Halogen
Accessories	GN tray	•	•	•
	Wire trivet	•	•	•
	Wire shelf	•	•	•
Net Weight	22kg	28kg	22kg	28kg

HOB SPECIFICATIONS

INDUCTION HOBS

INDUCTION HOBS			
Model	2 ZONE	3 ZONE with sea-rails	3 ZONE
Model number	HE106 EX/GO	HE101	HE102
Appliance size (mm)	W440 D360 H56	W524 D484 H56	W474 D434 H56
Installation size (mm)	W420 D342	W456 D416	W456 D416
Features control	Rotary	Touch	Touch
Cooking zones	2 x square zones (1.85kW/ 2.5 kW Boost)	2 x square zones (1.85kW/ 2.5 kW Boost) 1 x 145mm dia zone (1.1kW / 1.75kW Boost)	2 x square zones (1.85kW/ 2.5 kW Boost) 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
Connected load	2.5kW 230v/ 50-60hz dual frequency	3.0kW 230v/ 50-60hz dual frequency	3.0kW 230v/ 50-60hz dual frequency
Net Weight	6.0kg	9.5kg	7.0kg

COOKER SPECIFICATIONS

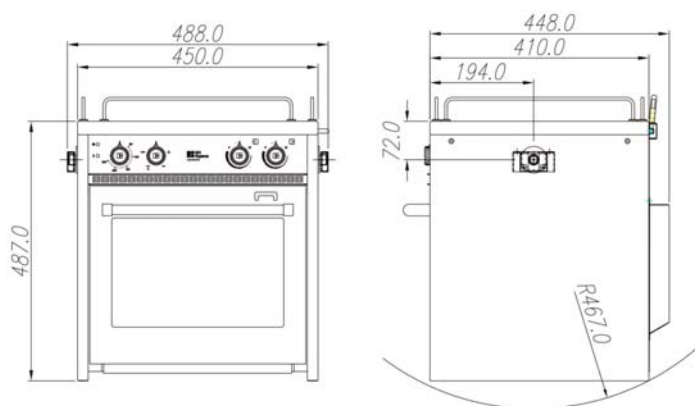
LPG COOKERS

OFFSHORE				
Model	LEVANTE 2 LPG	LEVANTE 3 LPG	OCEANCHEF 3 LPG	OCEANCHEF XL LPG
Model number	G1004	G1003	G1009	G1007
Appliance size (mm)	W450 D410 H487	W450 D410 H487	W498 D470 H487	W620 D470 H487
Installation dimensions (mm)	See drawing	See drawing	See drawing	See drawing
Features control	Rotary	Rotary	Rotary	Rotary
Gas Hob	2 burner	3 burner	3 burner	5 burner
1.8kW hob	2	2	2	3
1.2kW hob		1	1	1
3.0kW hob				1
Multi-level cooking	●	●	●	●
Thermostatic oven	1.5kW	1.5kW	1.5kW	1.5kW
Grill	2.0kW	2.0kW	2.0kW	2.0kW
Total kW (max kW)	5.6	6.8kW	6.8kW	10.4kW
Oven capacity (L)	23L	23L	30L	45L
GN tray size	GN 1/2	GN 1/2	GN 2/3	GN 1/1
Accessories	GN tray	1	1	1
	Wire trivet	1	1	1
	Wire shelf	1	1	1
Net Weight	28kg	28kg	30Kg	37kg

PRODUCT DIMENSIONS

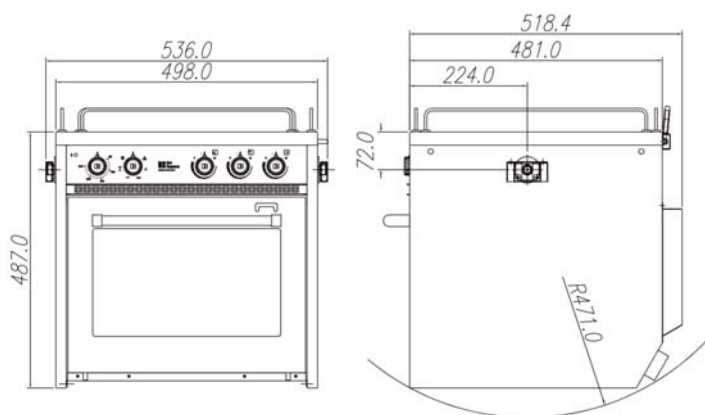
LEVANTE 2

INDUCTION COOKER



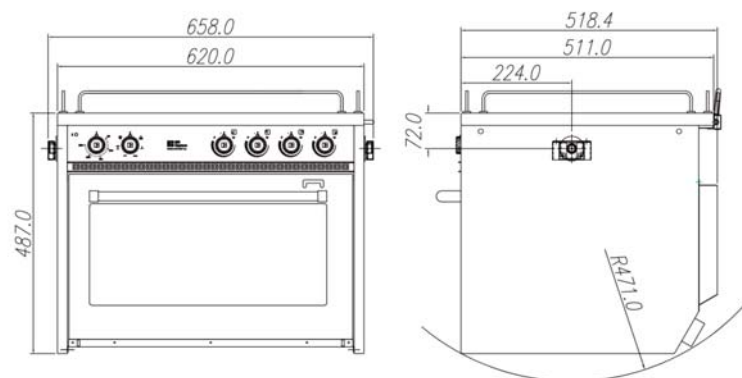
OCEANCHEF 3

INDUCTION COOKER



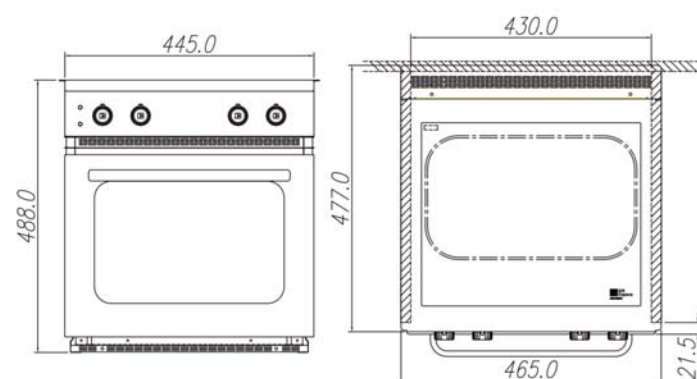
OCEANCHEF XL

INDUCTION COOKER



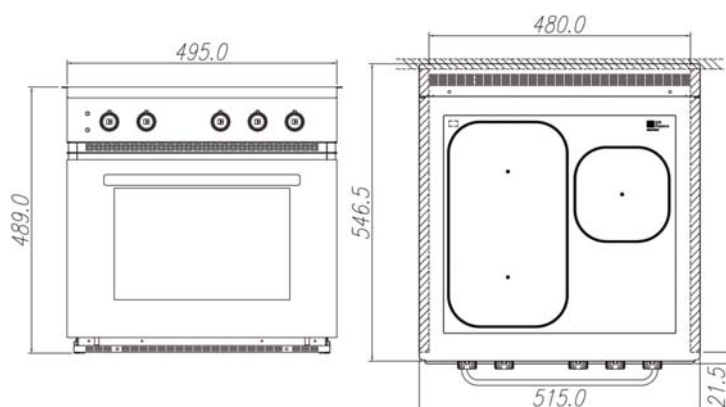
EXPLORER/GOURMET

450 INDUCTION COOKER



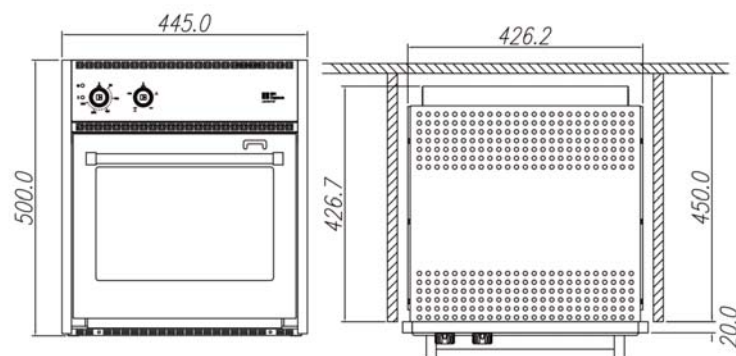
EXPLORER/GOURMET

500 INDUCTION COOKER



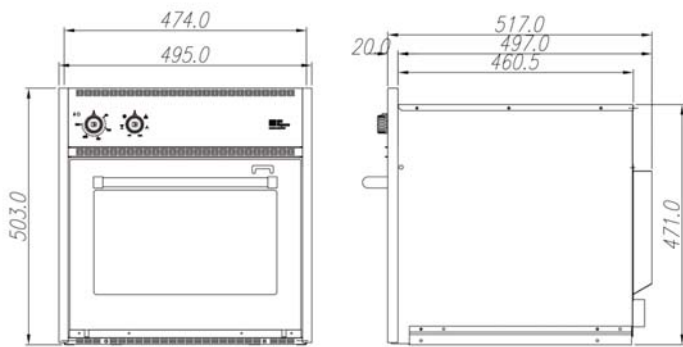
LEVANTE

BUILT-IN OVEN

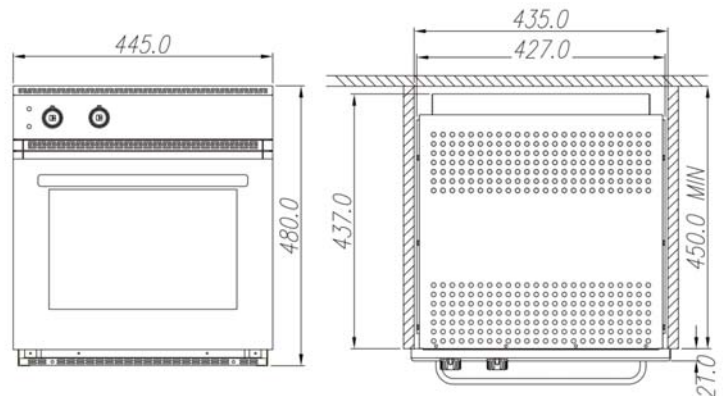


PRODUCT DIMENSIONS

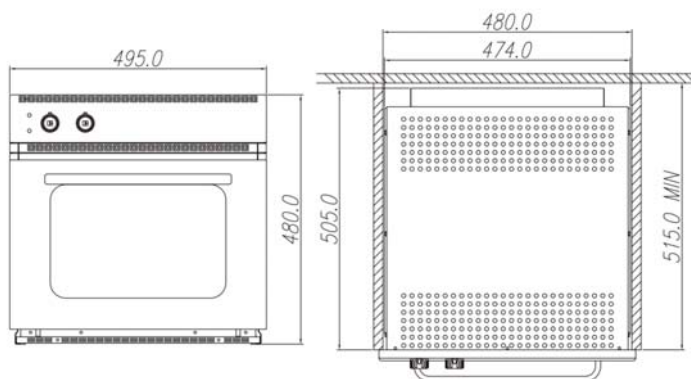
OCEANCHEF BUILT-IN OVEN



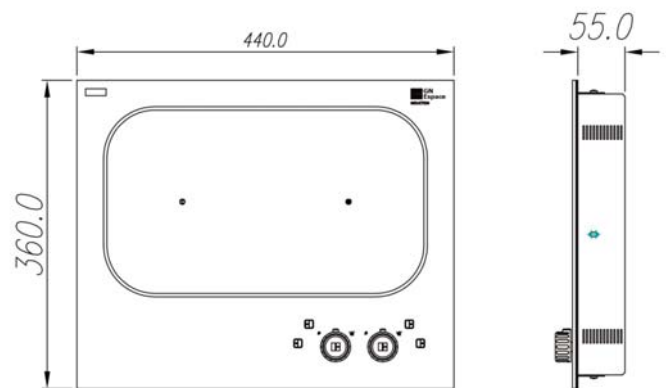
EXPLORER/GOURMET 450 OVEN



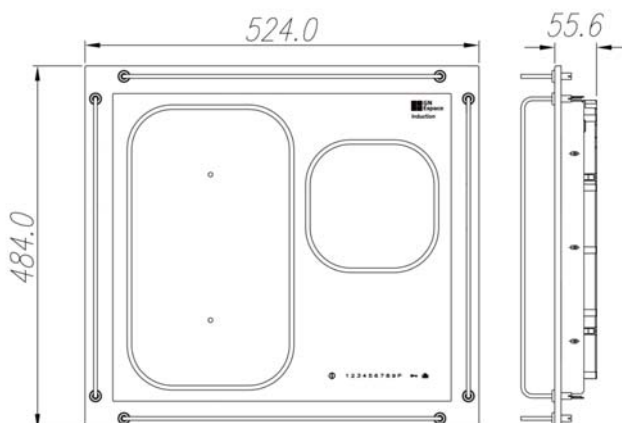
EXPLORER/GOURMET 500 OVEN



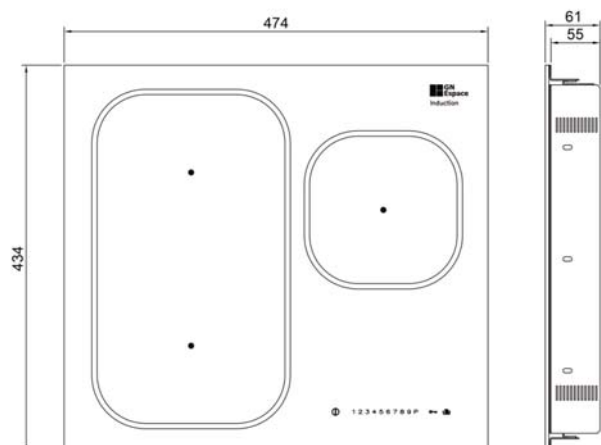
INDUCTION HOB HE106



INDUCTION HOB HE101

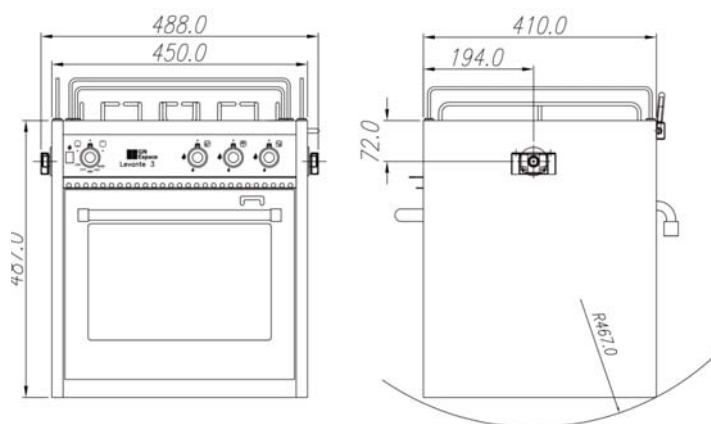


INDUCTION HOB HE102

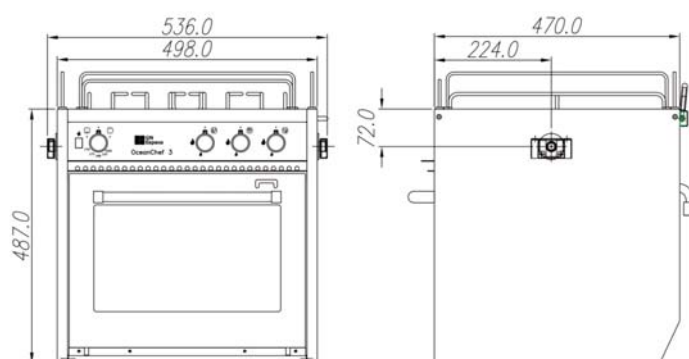


PRODUCT DIMENSIONS

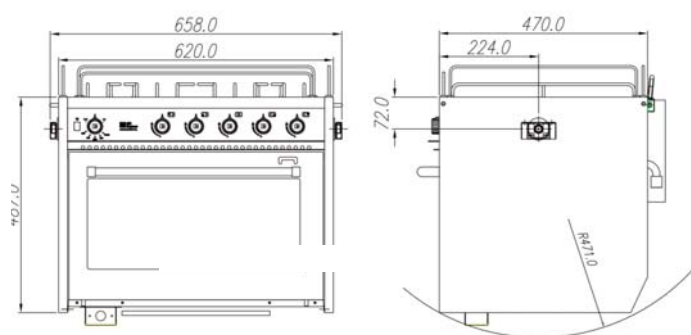
LEVANTE 2 & 3 LPG COOKER



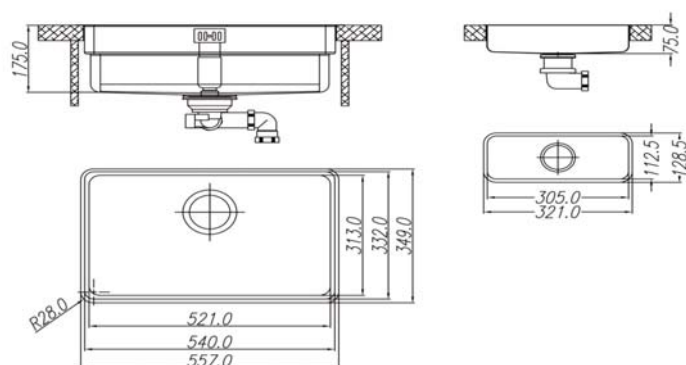
OCEANCHEF 3 LPG COOKER



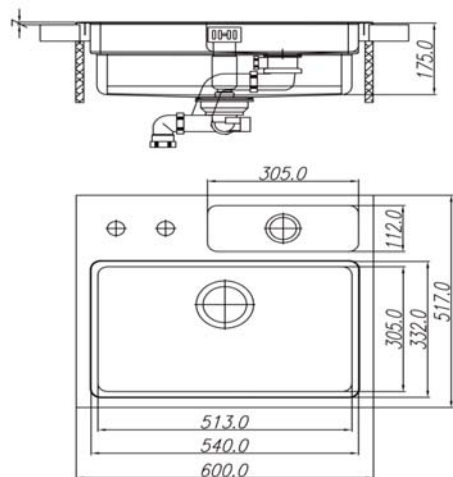
OCEANCHEF XL LPG COOKER



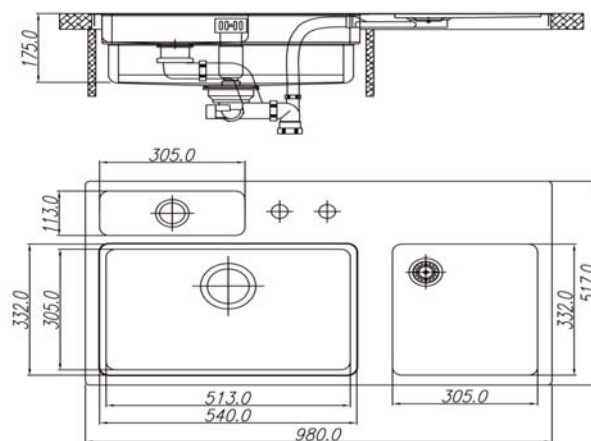
GASTRONORM SINK A & B



GASTRONORM SINK 600



GASTRONORM SINK 980





yacht galley systems

marinesales@gn-espace.com
www.gn-espace.com

GN Espace Galley Solutions Ltd
Unit 1 Church Barns
Ware Road
Widford
Hertfordshire
SG12 8RL
UK

