

GN **Espace**

electric RV cooking



**ELECTRIC COOKERS,
OVENS & GRILLS**

INDUCTION HOBS

**MULTIFUNCTION
SINKS**

ACCESSORIES





OUR MISSION IS CLEAR: TO ENABLE ON THE ROAD 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 a meal and cooking onboard your vehicle takes organisation, planning and effort. For most, dealing with sub-par cooking appliances and limited workspaces can make food preparation and cooking a chore rather than a pleasure.

We believe that reliable, high-performance galley equipment is a must. So, we have meticulously designed our products to enhance your experience, and ultimately, enhance the joy of your RV.

We have created an integrated, high-performance, galley solution that is ergonomically more functional, energy efficient, comfortable and a safer place to prepare and cook food.

Our innovative products revolve around Gastronorm professional catering containers, which serve as the fundamental building blocks of our integrated systems.

Additionally, we're making the dream of gas-free cooking in your RV a reality. Our specially designed range of cookers run completely from electric sources, and they're up to a third more efficient than your existing gas cooker. What's not to love?

OUR PRODUCTS ARE ALREADY PROVEN AND TRUSTED IN THE RUGGED MARINE ENVIRONMENT

GN Espace products were originally designed in 2008, for the testing environment on ocean going yachts and motorboats. They are now seen as the benchmark across the marine industry, thanks to the superior build quality, high performance, safety, and economy of the GN Espace cookers. From high latitude exploration yachts to blue water cruisers circumnavigating the world, our cooker is at the core of their galley.

GN Espace cookers meet challenges of both limited space and power supply. Our cookers have long been and remain the best. They have won the 'Best on Test' in the Prestigious Yachting Monthly magazine since 2012.

<https://www.yachtingmonthly.com/gear/best-boat-cooker-how-to-choose-an-oven-of-grill-for-your-boat-88031>



THE NEXT GENERATION OF COOKING IS NOW A REALITY FOR CAMPERVAN EXPLORERS

We are proud to utilise all our experience in building first class, high-performance cookers and specialist galley systems for use in recreational and off-grid vehicles.

We've recognised the parallels; the need for compact and space saving solutions, energy efficiency, off-grid capabilities, product reliability and robustness and have applied these features to RV specific designs.

We have created an integrated, high-performance, galley solution that is ergonomically more functional, energy

efficient, comfortable and a safer place to prepare and cook food.

Our commitment to excellence, means that your RV cooking experience will be a seamless and gratifying one, regardless of the environment you're in.

Whether you're designing an entirely new galley space or simply seeking to replace an existing cooker, GN Espace has the ideal solution awaiting you.

CONTENTS

ADVANTAGES OF GN ESPACE PRODUCTS	5
ELECTRIC COOKING RANGE OVERVIEW	7
ELECTRIC COOKERS	8
ELECTRIC OVENS	9
INDUCTION HOBS	10
ELECTRICAL CONSUMPTION	12
COOKING ACCESSORIES	13
ECO door	
Gastronorm dishes	
Thermoplates	
CookVision	
MULTIFUNCTION SINKS	16
PRODUCT SPECIFICATIONS	18
COOKER & OVEN DIMENSIONS	21



GN ESPACE ELECTRIC COOKERS OFFER YOU MANY BENEFITS



Allowing you to cook without the hassle of gas

We've created a specially designed electric range, removing the need for gas on board. This offers multiple benefits: it is safer all round, it's better for the environment, avoids moisture caused by gas cooking, can be run directly from shore-power or, if you're already living with renewable energy systems, allows easy integration.

Cutting-Edge Technology and Craftmanship

GN Espace appliances merge the latest induction technology with our established construction methods and are hand-built in the UK. This combination, borrowed from our electric & LPG Marine cookers, gives us a market leading position, in offering efficient outdoor cooking solutions.

Unleashing Culinary Creativity

We take pride in receiving many images and stories from satisfied galley chefs. Our customers have created an array of culinary delights, from freshly baked bread and cakes to intricate soufflés, celebratory feasts and even wedding cakes. They cook exactly as they would at home, with no restrictions.

Easy to clean and maintain

- A quick wipe after cooking is all you need to maintain the induction hob. As, unlike ceramic hobs, the induction hob heats the pots and not the surface itself – so there is no danger of spillages burning on.
- The oven cavity and oven accessories are made from marine grade stainless steel to ensure easy cleaning and a long life.
- The oven cavity has been designed to avoid dirt traps, there is a removable oven roof, as well as a self cleaning grill element.



Practical Design for safety

Your safety is our priority. Our products often exceed stringent CE approval requirements.

- Induction hobs are packed with features for enhancing galley safety and comfort, and stay cool.
- Safety stops on oven shelves prevent accidents from the cookware sliding out.
- The runners have a positive pull-out end stop, as well as integrated fiddles, irrespective of whether you use the wire shelf or Gastronorm containers.
- The elimination of gas on board is an added benefit.

... and comfort

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

- The spacious ovens are designed to fit various Gastronorm and standard oven containers, and offer precise thermostatic control you can rely on.
- The full-width flush-mounted grills ensure uniformly excellent grilling results, extra oven height, enabling multi-level cooking convenience.
- The option to bridge the two zones of the induction hob provides adaptability. When cooking large casseroles for example, or when using a griddle.





OUR COOKERS PRIORITISE ENERGY EFFICIENCY WITHOUT COMPROMISING PERFORMANCE

In the realm of off-grid installations like campers and yachts, prudent electricity use is paramount.

That's why our cookers are meticulously engineered from top-tier components, to deliver unwavering cooking performance while consuming minimal electricity. Thanks to our refined R&D, our appliances achieve 25-30% lower electricity consumption compared to standard domestic counterparts.

This sets new standards in galley cooking, ensuring swift heating, economical operation with exceptional and reliable cooking results, to allow you to cook a varied and exciting menu with ease.

We've worked hard to ensure our ovens have a fast, even cooking distribution using low energy.

- The multi-function fan oven has full insulation from natural Rock Wool to give an even heat distribution.
- Our oven heats to 180°C **temperature in as little as 8 minutes. (in less than half the time taken by a conventional non-fan electric oven)**
- The **unique ECO fan setting** (fan cooking with the light off) and our decision not to have a wasteful and unnecessary electric timer may seem obvious, but they help save valuable battery capacity.
- The powerful grill gives cavity wide coverage and can also be used for hot-air grilling of poultry.

Smart Induction Hobs:

Serious cooks love our induction hobs because they heat up incredibly quickly and are very responsive to control.

- Matching the speed and responsiveness of traditional gas burners, our induction hobs 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 have a temperature range that is constant and fully adjustable, from low simmer to the max power.
- They spread heat evenly across the cooking zone.
- An integral energy management system optimises power usage. As an example, it ensures that the 3 zone hob never draws more than 3kW.
- To save energy, the Pot Detection feature switches off the hob when the pot is removed.
- The energy management system constantly monitors each hob setting, to prioritise the most recently activated zone, optimising 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.

The reality?

- When boiling and simmering on the 500 cooker's three hobs for 30 minutes (1.25kWh), and roasting at 180°C for 2 hours (0.98kWh), the real-world energy requirement is an easily manageable 93Ah when operating on a 24V battery (186Ah @12V).
- The integral energy management system on the 500 cooker ensures that the maximum load on the Cooker is only 4.9kW



ABOUT OUR ELECTRIC COOKING RANGE

Our aim is to give you a product that not only excels in functionality, but that elevates and reflects the aesthetics of your second home, your beloved RV.

Our fantastic range of fully electric combination oven, grill and induction hobs are fast heating and efficient, heating to 180°C in 8 minutes.

They can be neatly slotted into galley counters, combined with our electric induction hobs flush into the counter.

There are two sizes and two aesthetic styles to choose from (Explorer and Gourmet). Each product is made to order, so get in touch with us to start the process and find out more.

Each cooker model has two different sizes available depending on the space available in your RV and your cooking needs. We have a 450 and 500 mm option.

We have the option of either installing a built-in cooker: with induction hob, grill and oven or built-in oven (with grill) depending on your needs.

Aesthetic options

We understand that your RV is more than just a vehicle; it's a reflection of your lifestyle and personality. That's why, together, with KesselsGranger Design Works, we've gone the extra mile and designed not just one, but two distinct styles for you to choose from for every product. With our dual approach, you have the freedom to pick the design that perfectly aligns with your RV style and, your taste.

EXPLORER



Built for a rugged finish:

- Corrosion resistant light-weight anodized aluminum finish
- Matte black handle

GOURMET



Built for a lavish finish:

- Gloss finish
- Full glass front
- Brushed stainless handle

ELECTRIC COOKERS



E108EX



E108GO

2 ZONE 450 INDUCTION COOKERS

Single cavity Electric 2 zone induction cooker with multi-function oven
450mm wide cooker with rotary controls

Comes with 1 GN ½ tray, wire trivet and shelf

Induction Hob Features:

- Induction hobs 2 x Octa zones (1.85kW/ 2.5 kW Boost)
- Integrated hob energy management system
- 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 shelf system for Gastronorm or standard cookware
- Anti-tip oven shelves designed to securely hold GN cookware
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W445 H488 D454
- Connected load: 3.8kW 230v/ 50-60hz dual frequency
- Marine grade stainless steel construction
- Hand built in the UK
- CE approved



E109EX



E109GO

3 ZONE 500 INDUCTION COOKERS

Single cavity Electric 3 zone induction cooker with multi-function oven
500mm wide cooker with rotary controls

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

Induction Hob Features:

- Induction hobs 3 x Octa zones (1.85kW/ 2.5 kW boost)
- 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
- 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 shelf system for Gastronorm or standard cookware
- Anti-tip oven shelves designed to securely hold GN cookware
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Cooker Specifications:

- 50cm wide cooker
- Weight: 35kg (36kg including accessories)
- Appliance dimensions: W495 H488 D523
- Connected load: 4.9kW 230v/ 50-60hz dual frequency
- Option for two cable connection (hob 3.0 kW/ oven 1.9 kW)
- Marine grade stainless steel construction
- Hand built in the UK
- CE approved

ELECTRIC OVENS



E110EX



E110GO

450 ELECTRIC OVENS

Single cavity electric built-in multi-function oven
45cm wide cooker with rotary controls
comes with GN 1/2 tray, wire trivet and shelf

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 shelf system for Gastronorm or standard cookware
- Anti-tip oven shelves designed to securely hold GN cookware
- Accessories included: 1 x GN 1/2 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- 45cm wide oven
- Weight: 22kg (23kg including accessories)
- Appliance dimensions: W445 H480 D458
- Connected load (max): 1.3kW 230v/50-60hz dual frequency
- Marine grade stainless steel construction
- Hand built in the UK
- CE approved



E111EX



E111GO

500 ELECTRIC OVENS

Single cavity electric built-in multi-function oven
50cm wide cooker with rotary controls
comes with GN 2/3 tray, wire trivet and shelf

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 shelf system for Gastronorm or standard cookware
- Anti-tip oven shelves designed to securely hold GN cookware
- Accessories included: 1 x GN 2/3 tray, 1 x wire trivet, 1 x wire shelf

Oven Specifications:

- 50cm wide oven
- Weight: 28kg (29kg including accessories)
- Appliance dimensions: W495 H480 D522
- Connected load (max): 1.9kW 230v/50-60hz dual frequency
- Marine grade stainless steel construction
- Hand Built in the UK
- CE approved

BUILT-IN INDUCTION HOBS

ABOUT OUR RANGE

GN Espace induction hobs perfectly complement our Built-in electric ovens. They are specifically designed for campervan or RV owners who are looking for that sleek home kitchen look, that is safe on the road. 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.

HOBS WITH INTEGRATED CONTROL KNOBS



HE106GO

2 ZONE INDUCTION HOB

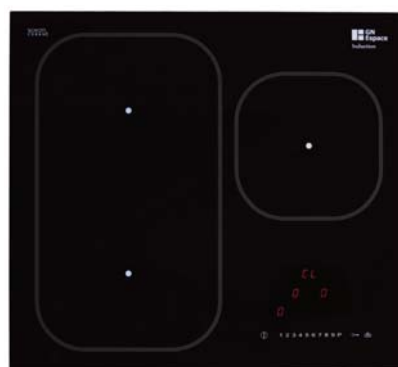
2 zone Ceran induction hob with rotary controls

Hob Features:

- Rotary controls on connected panel
- Integrated energy management system
- Dual zone bridge function
- Warming Function 44°C, 70°C, 94°C
- Auto Par Boil function
- Residual heat warning
- Pot detection
- LED display
- Fault code display
- Easy clean glass

Hob Specifications

- 2 x square Induction zones (1.85kW/ 2.5 kW Boost)
- Appliance dimensions: W440 D360 H56
- Connected load: 2.5kW 230v/ 50-60hz
- Weight: 6.0kg
- CE approved



HE102

3 ZONE INDUCTION HOB

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
- 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)
- Appliance dimensions: W474 D434cm H560
- Connected load: 3.0kW 230v/50-60hz dual frequency
- Weight: 7.0 kg
- CE approved

ELECTRICAL CONSUMPTION



450 COOKER & OVEN

Induction Hob:

- 97% energy efficiency (vs 40-60% for Radiant Elements or LPG)
- Only heats the pot
- Hob zones with 2.5KW Boost
- Automatically switches off when the pot is removed
- Energy Management limits hob load to 2.5kW

Fan Oven:

- Thermostatically controlled and fully insulated oven
- Energy efficient oven
- Heats to 180°C in **8 minutes** (50% energy saving vs conventional oven heating to equivalent 200°C cooking temperature)

We know that trying to understand your electric needs in your RV 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.

Cooking element	Max connected load	Kilowatt/KWh usage	Battery capacity needed
Hob & Oven	Nominal consumption for hour	3.8KWh	@24V battery = 158Ah @12V battery = 317Ah

Cooking element	Actual "real world" usage	Kilowatt/ KWh usage	Battery capacity needed
Hob & Oven	30 mins hob & 2 hours 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



500 COOKER & OVEN

Induction Hob:

- 97% energy efficiency (vs 40-60% for Radiant Elements or LPG)
- Only heats the Pot
- Hob zones with 2.5KW Boost
- Automatically switches off when the pot is removed
- Energy Management limits hob load to 3kW

Fan Oven:

- Energy efficient oven with ECO Fan setting
- Thermostatically controlled and fully insulated oven
- Heats to 180°C in **8 minutes** (50% energy saving vs conventional oven heating to equivalent 200°C cooking temperature)

We know that trying to understand your electric needs in your RV 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.

Cooking element	Max connected load	Kilowatt/KWh usage	Battery capacity needed
Hob & Oven	Nominal consumption for hour	4.9KWh	@24V battery = 204Ah @12V battery = 408Ah

Cooking element	Actual "real world" usage	Kilowatt/ KWh usage	Battery capacity needed
Hob & Oven	30 mins hob & 2 hours oven	2.3KWh	@24V battery = 96Ah @12V battery = 191Ah
Induction Hob	Meal cooking: using all 3 hobs – 30 minutes boil and simme	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

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 driving, which will be ready for your arrival!



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.

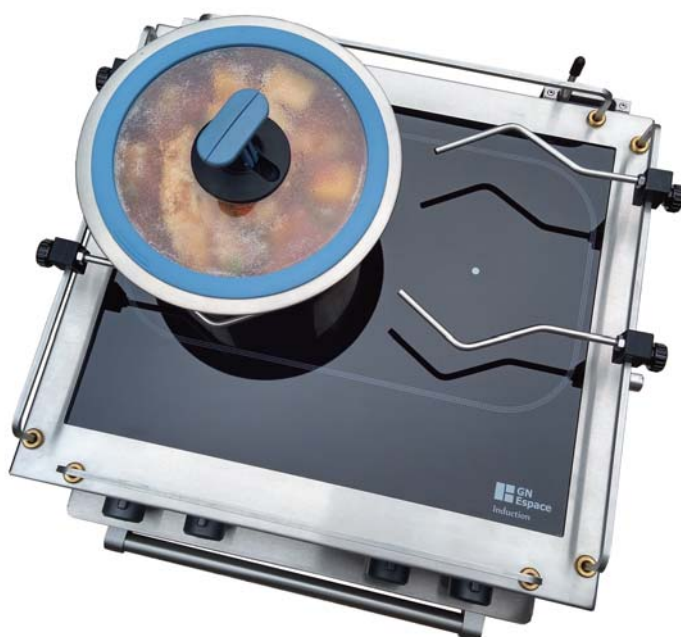
Remember, you do not need to switch your oven on, as the ECO door relies only on the latent heat of the cooking pot, placed into the GN Espace insulated oven.

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 teamed up Cookvision - makers of an innovative and space saving cookware - to bring you our Essential Galley 12 piece set of pans and accessories. They have a large filling capacity and work especially well with our range of cookers.

The CookVision pots are made using best quality stainless steel and have a thick highly conductive pan-base which is ideal for both Induction and Gas hobs.

Many innovative and really practical features make this Cookvision set the perfect addition to your GN Espace cooker and help you cook great food in the smallest galley.

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.

COOKING ACCESSORIES

GASTRONORM CONTAINERS & DISHES: OUR PROFESSIONAL CATERING SYSTEM

All GN Espace cookers and sinks are designed for Gastronorm containers, allowing you to prepare, cook, and serve meals efficiently and safely. Our cookers come with two-level cooking as standard and include one GN tray. A variety of Gastronorm container sizes and materials create a versatile galley system for storage, refrigeration, and cooking onboard.

Below are our most popular accessories chosen by customers to maximise their cookers' efficiency. Our 450 cookers include GN 1/2 trays, while 500 cookers fit GN 2/3. When ordering, simply specify your model, and we'll ensure the right fit.

STAINLESS STEEL DISHES



Large 65mm deep stainless steel dish

The 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.



Small 64mm deep stainless steel dish.

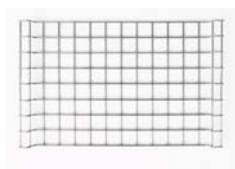
These extra deep half-width dishes sit neatly side-by-side in the oven. They are ideal for cake and bread baking, or cooking smaller portions in the oven.



GN 1/3 150mm deep dish with watertight lid.

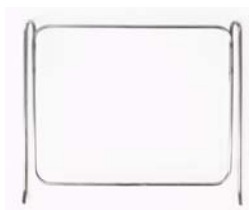
This extra-deep stainless steel container is the perfect oven casserole dish, with a 4.9L capacity. It hangs safely in the oven frame, and its watertight silicone seal prevents spillages. Ideal for slow cooking at lower temperatures up to 200°C.

SHELVES



Extra wire shelf

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



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.

CERAMIC DISHES



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.



Small 60mm deep ceramic dish

These 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.

INDUCTION DISHES AND THERMOPLATES



Large 60mm deep or Thermoplate induction 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.



Shallow Teppan thermoplate

20mm deep shallow grill plate, 4mm thickness for extra heat hold. Designed for hob use.

MULTI-FUNCTION SINKS

ABOUT OUR GASTRONORM 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.

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, while still providing the advantage of three distinct levels.

The sink comes supplied with:

- GN ½ 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
- ½ 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
- ½ 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 Draining basket

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



GN 2/3 chopping board

choice of solid Beechwood or durable Polyethylene chopping board, both with groove for juices. Ideal working surface for preparation of food with our Gastronorm sinks.

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.



COOKER SPECIFICATIONS

COOKERS

EXPLORER			GOURMET	
Model	450 Induction	500 Induction	450 Induction	500 Induction
Model number	E108EX	E109EX	E108GO	E10960
Appliance size (mm)	W445 D477 H489	W495 D546 H489	W445 D477 H489	W495 D546 H489
Installation dimensions (mm)	W435 D404 (worktop) D439 (under worktop) H475	W485 D404 (worktop) D4518 (under worktop) H490	W435 D404 (worktop) D439 (under worktop) H475	W485 D475 (worktop) D518 (under worktop) H490
Features control	Rotary	Rotary	Rotary	Rotary
Induction Hob	2 zone	3 zone	2 zone	3 zone
Square zones (1.85kW/ 2.5kW Boost)	2	2	2	2
Hob capacity				
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
Oven capacity (L)	23L	30L	23L	30L
Connected load (max kW)	3.8kW 230v/ 50-60hz dual frequency	4.9kW 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 1/2	GN 2/3
Oven light	No	25W Halogen	No	25W Halogen
Accessories	GN tray	1	1	1
	Wire trivet	1	1	1
	Wire shelf	1	1	1
Net Weight	28kg	35kg	28kg	35kg

OVEN SPECIFICATIONS

OVENS

		EXPLORER		GOURMET	
Model		450	500	450	500
Model number		E110EX	E111EX	E110GO	E111GO
Appliance size (mm)		W445 H480 D438	W495 H480 D522	W445 H480 D438	W495 H480 D522
Installation size (mm)		W435 H480 D450	W480 H480 D515	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

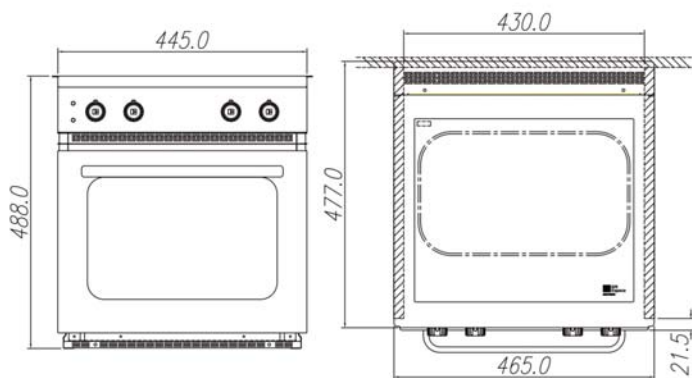
HOBS

HOBS WITH INTEGRATED CONTROLS – EXPLORER / GOURMET

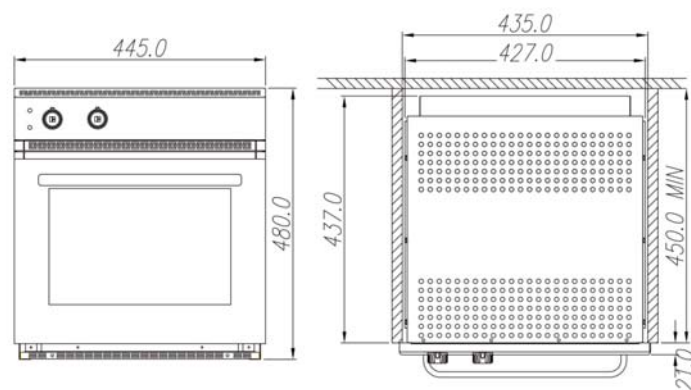
Model	2 ZONE	3 ZONE
Model number	HE106	HE102
Appliance size (mm)	W440 D360 H56	W474 D436 H56
Installation size (mm)	W420 D342	W456 D416
Control panel	Integrated	Integrated
Features control	Rotary	Touch
Cooking zones	2 x square zones (1.85kW/ 2.5 kW Boost)	2 x square zones (1.85kW/ 2.5 kW Boost) 1 x 145mm dia zone (1.1kW / 1.75kW Boost)
Connected load (max)	2.5kW 230v / 50-60hz dual frequency	3.0kW 230v / 50-60hz dual frequency
Net Weight	6.0kg	7.0kg

COOKER & OVEN DIMENSIONS

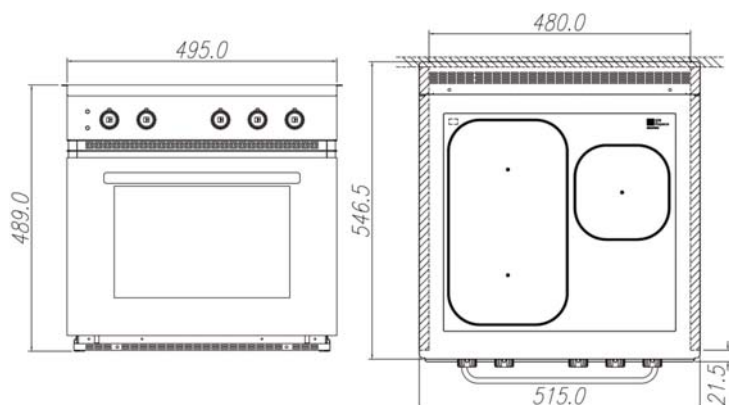
450 GOURMET-EXPLORER COOKER



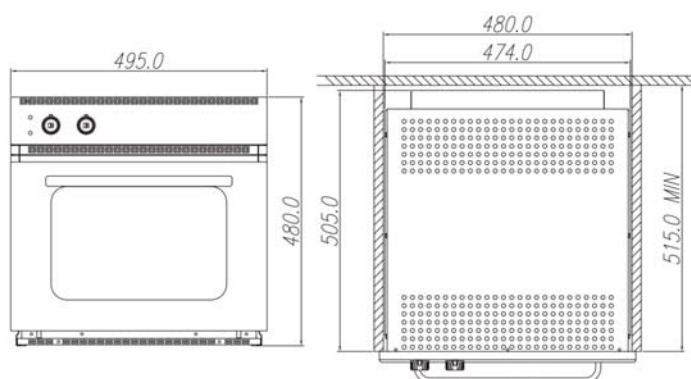
450 GOURMET-EXPLORER OVEN



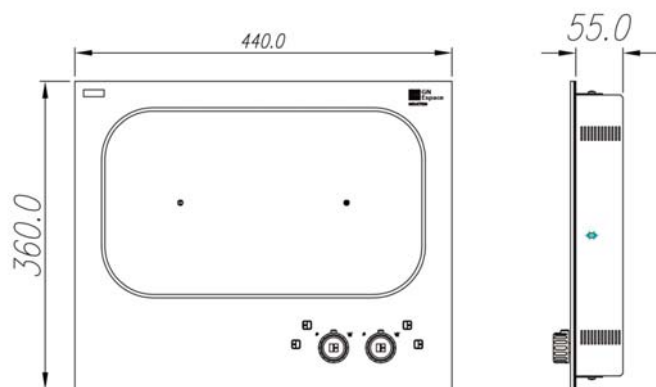
500 GOURMET-EXPLORER COOKER



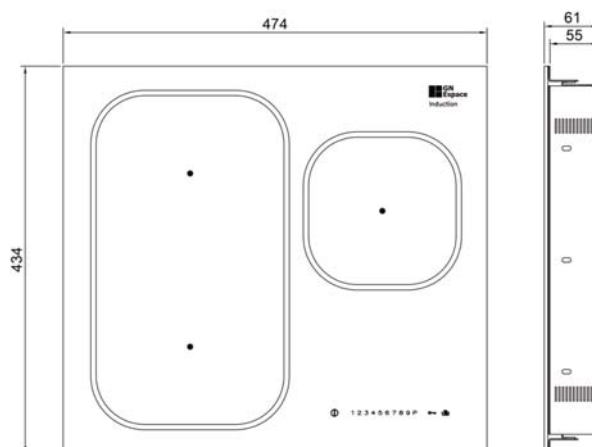
500 GOURMET-EXPLORER OVEN



INDUCTION HOB HE106



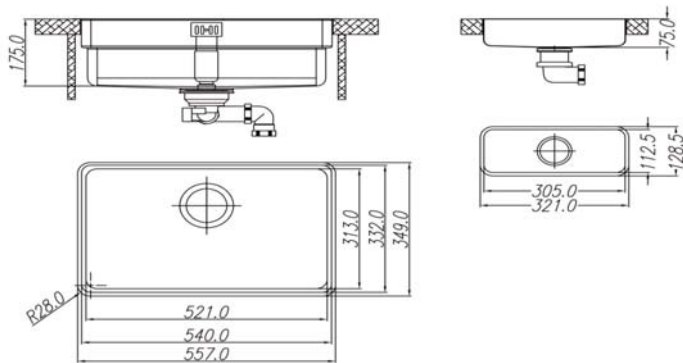
INDUCTION HOB HE102



SINK DIMENSIONS

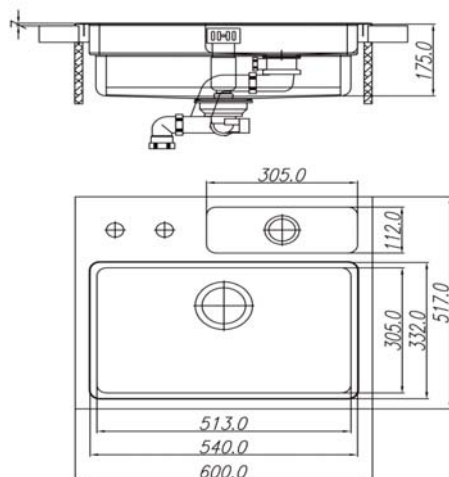
GASTRONORM SINK

A & B



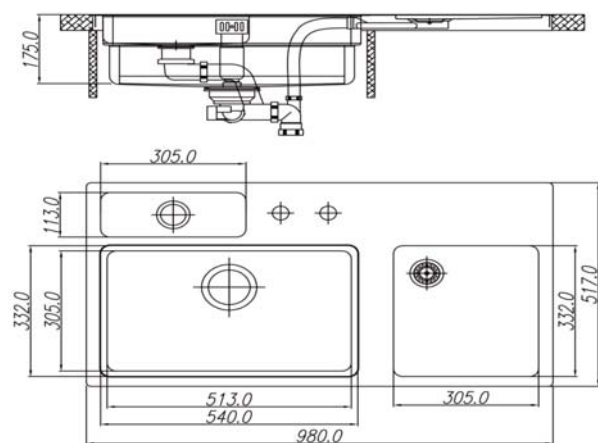
GASTRONORM SINK

600



GASTRONORM SINK

980



GN Espace

electric RV cooking



RVsales@gn-espace.com
www.gn-espace.com

GN Espace Ltd,
Unit 1 Church Barns,
Ware Road,
SG12 8RL
United Kingdom

