

Levante 2, 3 and 4 burner LPG Marine Cookers

Product specification

GN
Espace[®]
galley systems



The Levante marine cooker by GN Espace is designed for those who want to enjoy home-cooking whilst on-board.

Using the best and latest generation of components from commercial and domestic cookers, the Levante marine cooker truly sets new standards in the galley. Quick to heat, economical with gas and superior in cooking performance, the yacht's cook can now confidently prepare a wide range of meals with the minimum of fuss. Despite its compact appearance, clever design allows the Levante marine cooker to cope with the largest of meals for a hungry crew.

The Levante cooker comes with a hob choice of 2, 3 or 4 burners and has a sturdy detachable sea-rail that creates plenty of room even for larger pans. As an optional features, you can choose a glass or solid door as well as our unique MDG system – our multi-direction gimbal system that always keeps the cooker level no matter what sea conditions you find yourself in. Its large capacity oven, designed to fit a wide range of gastronomic and standard oven containers, is thermostatically controlled, so you can cook roast beef or bake fresh bread with confidence.

- Gimballed single cavity LPG (Propane/Butane) cooker
- New generation high efficiency hob burners (30% greater efficiency ie. 1.5kW has the equivalent performance of previous 2kW burner). Fast heat-up and increased turn down rate for lower flame
- Stainless steel pan support. Secured
- Sturdy removable sea-rail hob surround and adjustable pan clamps
- Solid door or Glass Door options
- Door and Harbour lock
- Full width grill (2.0kW)
- Thermostatically controlled oven (1.5kW)
- Easy clean stainless steel oven interior
- Anti-tip oven shelves designed to securely hold GN cookware. 1 x GN1/2 tray, 1 x wire trivet, 1 x wire shelf
- Gas safety thermocouple for hob, grill and oven
- Push button ignition. Battery powered 1.5V
- Marine grade stainless steel construction
- Weight: 28 Kg (Levante 4 burner complete incl. weight)
- Made in the UK
- Appliance dimensions : W45cm H48.7cm D41cm
- Installation dimensions standard: W48.5 cm H53cm D55cm
- Installation dimensions MDG: W48.5-60.0cm H53cm D55cm

Levante 2 burner

- 2 x 1.5kW

Levante 3 burner

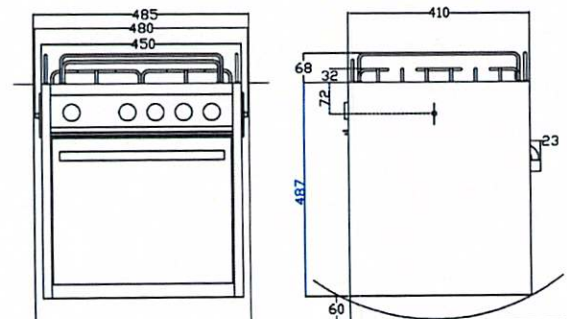
- 1 x 1.1kW , 2 x 1.5kW
- Optional MDG

Levante 4 burner

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

MDG Multi Direction Gimbal system

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



Please visit our website for details of our comprehensive range of compatible ovenware,

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Levante 2 burner

- 2 x 1.5kW

Levante 3 burner

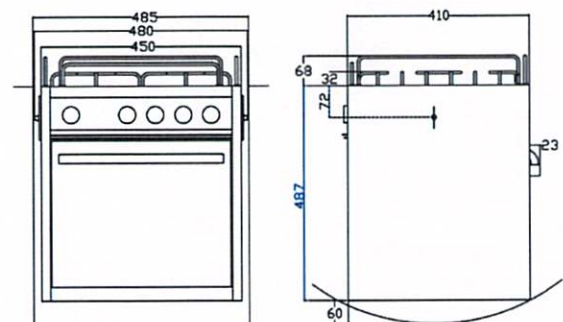
- 1 x 1.1kW , 2 x 1.5kW
- Optional MDG

Levante 4 burner

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

MDG Multi Direction Gimbal system

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



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