



performance galley innovators



Superyacht Galleys
Servery Equipment
Laundry Equipment

Superyacht galleys

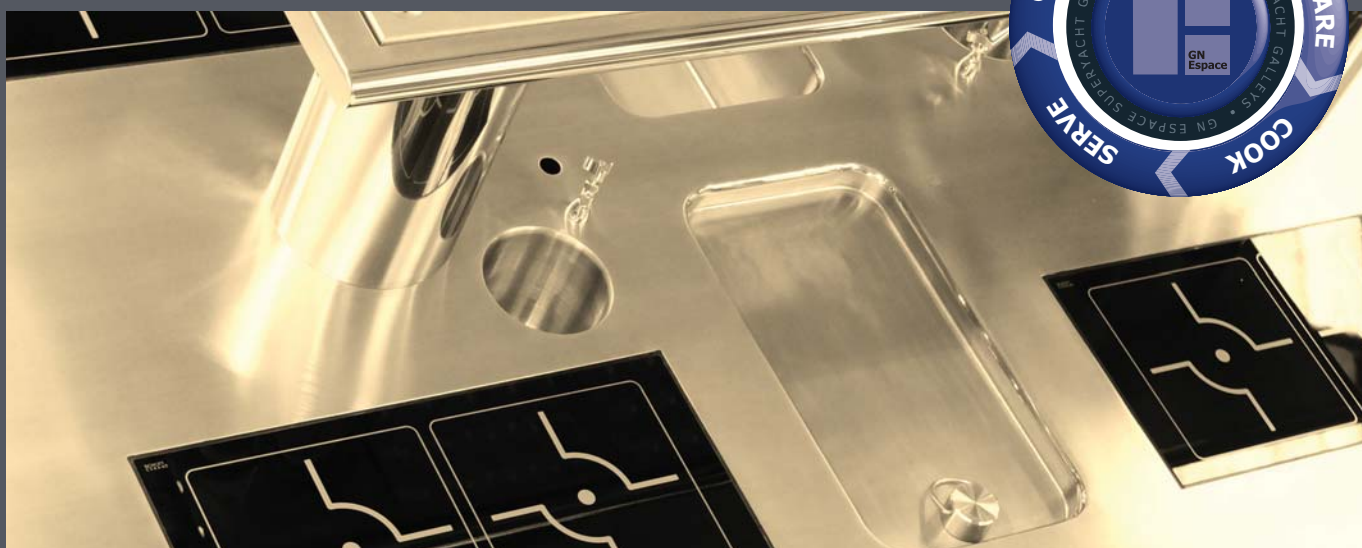
GN Espace have joined forces with Promart, the UK's leading provider of commercial land-based and offshore marine foodservice solutions, to create a specialist team purely focussed on the bespoke needs of Superyacht galleys.

This collaboration allows us to strengthen our capability and expertise in the design, specification, fabrication and fit out of Superyacht galleys. Whether you are designing a new yacht or refitting an existing one, we can help you to create a galley that will meet the most exacting needs of your client.

Our key objective is to create a galley space and on-board hospitality system that allows the chef to provide the highest quality food, hygienically, safely and efficiently. We work with you

and your client to understand your exact catering needs. We then develop the food-flow process and define the equipment required to meet your culinary and budgetary objectives. Our in-house team works with professional chefs, restaurateurs and leading catering equipment manufacturers to design and supply an on-board galley and hospitality system that is second to none.

All of the galley equipment is designed and supplied for marine use and there is a wide range of SOLAS commercial specification equipment to choose from. Promart furniture is durable, good looking and also meets the most stringent international food hygiene standards.



With 30 years of experience to draw on, Promart has established itself as a market leader in the foodservice sector. All projects, whether on land or sea (cruiseships, offshore facilities) carry the same hallmark – innovative design and highest quality workmanship. Constant investment in the latest CAD driven CNC cutting and routing equipment, together with a team of quality focussed engineers and craftsmen, gives Promart the manufacturing edge that is unparalleled. In house capabilities include full design, stainless steel fabrication, bespoke joinery and a complete fit-out service.



promart
shaping the future of food service



A wide range of equipment allows GN Espace to provide tailor-made solutions for:

- | | |
|-----------------|----------------------------|
| ■ Galleys | ■ Food transport |
| ■ Pantries | ■ Cold rooms/ Wine cellars |
| ■ Sundeck | ■ Workshops/ Garage |
| ■ Bar Equipment | ■ Waste Management |



Tailor each project to your exact needs

Lightweight galleys

The GN Espace range of lightweight stainless steel furniture is specifically designed to create professional galleys on performance motor and sailing yachts up to 50 metres. The furniture has the aesthetic needs of open plan galleys in mind, yet provides the same professional hygiene standards and features required on larger Superyachts with their fully dedicated professional galleys.

These cabinets feature fully lined stainless steel interiors, as well as a stainless steel inner door construction with a separate outer panel allowing it to perfectly match the yachts joinery.

The stainless steel interior is bonded to an epoxy coated marine grade foamcore that creates a rigid and lightweight carcass which is ready to be integrated into the yachts joinery.

A wide range of base, bulkhead and tall units, in various dimensions, as well as drawer options, are available. All are perfect to make up the core of a professional galley, especially when combined with our bespoke fabricated worktops and sinks.

Professional galleys

Our Promart custom-made Superyacht galleys will meet the needs of the most exacting yacht owner and chef, both in terms of functional work-flow and aesthetic form.

Attention to detail in design and fabrication means that appliances perfectly integrate with the furniture. As our galleys are custom made for each individual yacht you can choose from a wide range of hygiene levels, door hinging and locking methods, as well as colours and finishes.

Appliances

Close working relationships with leading appliance manufacturers allow us to tailor each project to your exact needs. GN Espace is the marine specialist for **Rieber**, the leading German manufacturer of professional catering systems.

GN Espace also supplies the full range of galley equipment, hospitality and laundry equipment from **Metos Marine** - a world leader in the supply of high quality marine catering equipment.

We are sole distributor to the superyacht and marine industry for **Berbel Abluftechnik** - a leading manufacturer of highly innovative galley ventilation systems.

Miele Marine appliances offer unparalleled quality, impeccable craftsmanship and are regarded as a global benchmark. Their broad range includes a full range of domestic appliances, as well as specialist commercial laundry and dishwashing equipment.

Sub-Zero refrigerators and **Wolf** cooking appliances offer the pinnacle of luxury for the superyacht market. Their high quality finish and stunning design make them ideal for open plan or guest facing installations.

MKN cooking equipment is synonymous with the ultimate in professional galleys. Their bespoke construction and use of the latest cooking technology makes the MKN cook suite the centrepiece of any large galley.

Together with our partners, GN Espace can provide a complete, fully scaleable one-stop solution for any size of galley installation.

Rieber

metos
KITCHEN INNOVATION

berbel
aero performance

Miele
IMMER BESSER

SUBZERO

WOLF





performance galley innovators



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