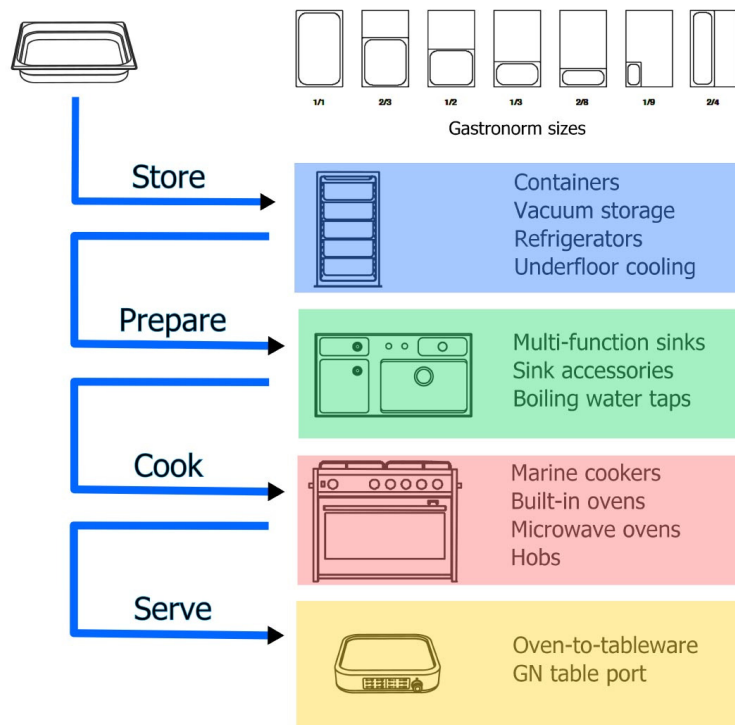


GN Space is a specialist galley company whose innovative designs and integrated systems are now seen as the benchmark for the galleys of modern cruising yachts.

Increasing numbers of the world's leading yacht builders now specify GN Space equipment for their galleys. The superior build quality and high performance of the GN Space marine cookers are at the core of these galleys. The Waterstation sinks, our cookers and our other innovative galley storage equipment all come with built-in fiddles, ensuring that everything stays exactly where you need it to. These systems have been designed around the gastronorm catering container, which forms the building block of our integrated systems. These systems have been designed to transform the galley space into an ergonomically more functional and significantly safer place to prepare and cook food whilst at sea.



**GN Space cookers and ovens.** At the heart of the GN Space range are our own LPG gas cookers with the option of a fixed installation, standard gimbaling or our unique MDG multi-direction gimbal system.

- Compact cookers: Levante for 30-45ft yachts.
- Standard cookers: OceanChef for 45-70ft yachts.
- Extra large cookers: OceanChef XL for 70-120ft yachts.
- Built-in ovens and hobs: OceanChef Built-in for motorboats and catamarans.

Robust and easy to clean, all our cookers and ovens are made from marine grade stainless steel and are designed to give home-cooking on-board.



**Waterstation sinks.** As essential for food preparation as for washing up, the 'wet' corner of the galley has also undergone a redesign to make best possible use of the available space. All our sinks are based on standard Gastronorm dimensions and are supplied with a range of accessories to help quick and hygienic food preparation.



**Gastronorm containers.** With an impressive pedigree in almost every catering environment worldwide, Gastronorm containers are as flexible as they are hygienic. They can be used for cooking, storing and serving food, and stack compactly when empty. Good storage is key to an efficient galley and our integrated storage systems are all based around the standard sizes of the Gastronorm containers, to ensure no space is wasted.



**Underfloor and vacuum storage.** The underfloor refrigerated storage pods and GreenVac Gastronorm vacuum containers are ideally suited for keeping raw foods such as salads, meat or fish fresh for longer periods, and lengthen the storage life of cooked food. Large amounts of fresh produce or freshly cooked food can be stored quickly and hygienically.



**100°C boiling water taps.** Saving time, energy and space, the revolutionary Quooker boiling water tap is a must-have in any galley. Its patented high vacuum insulation also makes it surprisingly energy efficient and cost-effective to run.