

# FRENCH OUTDOOR LIVING

# AGATHE

Aurehum style Custom-made Dimensions Legs Materials Colors Appliances Accessories Configurations

# **TECHNICAL SPECIFICATIONS**

Recommendations
Induction
Grill
Plancha Teppanyaki
Grillstone
Raclette
Crepe maker
Cutting board
Ice bucket

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# **ELECTRICAL POINT**

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Mechanism	23
Plug	24

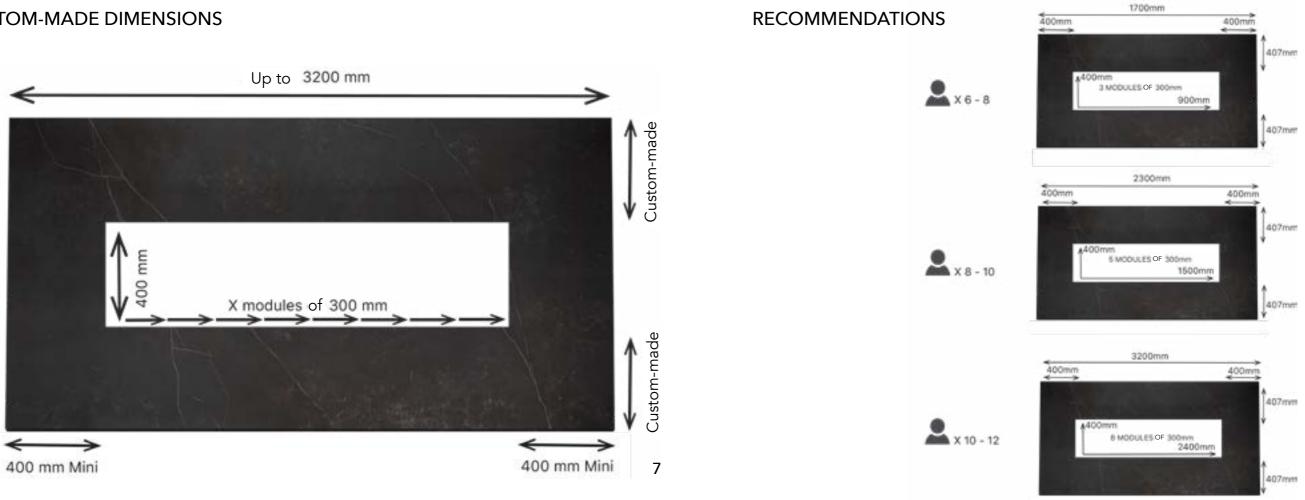
AGATHE opens up new uses, new possibilities.



Entirely modular and custom-made, AGATHE allows you to live an unforgettable moment of conviviality with your loved ones, from aperitif to digestive.



# CUSTOM-MADE DIMENSIONS



8



Let your imagination run wild when it comes to the legs. A few examples to inspire you:





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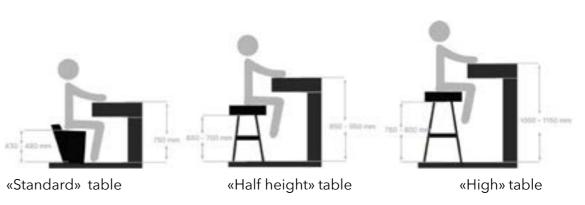




Foot «V»: Painted aluminium Austenitic stainless steel

Painted aluminium

# RECOMMENDATIONS







Foot «Cross-brace»:

Foot «Slanted»: Painted aluminium

# MATERIALS

#### Current trends:













Radium

Aldem

Kreta

Keyla

Dekton<sup>®</sup> is used for the top of the Agathe table, but we are able to study any suggestion

such as wood, stone,

glass, corian or other

materials.

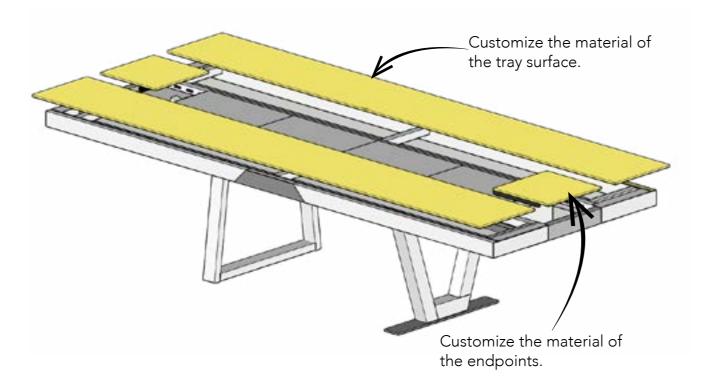


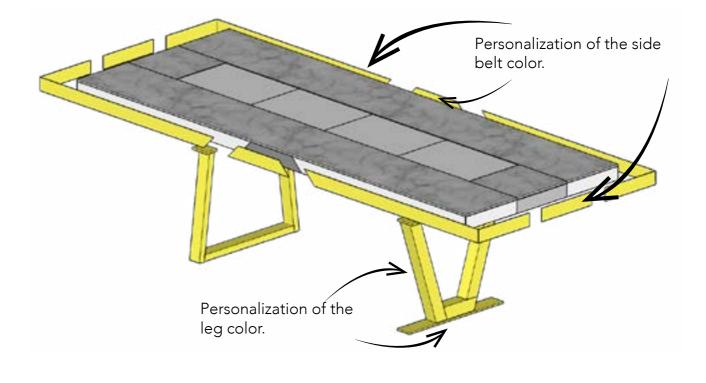
# COLORS



All RAL colors can be used, we recommend textured paints for better maintenance. Each piece of the table can be painted in a different color.

# CUSTOMIZATION OF COLORS AND MATERIALS





Integrate appliances and accessories according to your desires, thanks to an ever-expanding range.



# COOKING APPLIANCES



#### Induction tray:

- Power 2300W
- 600 mm x 400 mm
- 2 squares zones
- Individual sliders with 14 cooking levels
- Long-life capacitive technology
- 2 boosters
- Automatic cooking:



# Grill:

- Enameled cast iron
- 5,2 kg
- 436 mm x 260 mm
- grooved area (grill) for marking meat or vegetables
- 1 flat area for even grilling/ cooking
- Dishwasher safe
- Ergonomic handle for easy

bain-marie (42°C), keep warm (70°C), simmer (94°C)

- Grill function
- Indication of residual heat
- Sealing gasket

### handling

• Non-stick glossy food enamel





### Plancha Teppanyaki:

- Power 2800W
- 600 mm x 400 mm •
- 2 independent temperature zones on the same cooking surface
- Individual sliders with heat indicator
- Long-life capacitive technology
- Automatic cooker for cooking

## Grillstone:

- Power 1100W
- 600 mm x 400 mm
- Removable natural and foodgrade cooking stone
- Large cooking area 373 mm x 234 mm
- Juice collection channel
- Lift Resistor

- meat, fish, vegetables
- Simultaneous timers
- Countdown timer
- Cleaning function
- Indication of residual heat
- Sealing gasket

# FESTIVE COOKING APPLIANCES



#### Raclette:

- Power 1400W
- 600 mm x 400 mm
- 3 heavy-duty tempered glass trays for keeping warm on the top tray and a pantry on the bottom tray
- 10 non-stick raclette pans
- Dishwasher-safe stoves

### Crepe:

- Power 2000W
- 600 mm x 400 mm
- Aluminium plate with non-stick coating
- 2 stencils of different sizes, made of silicone, dishwashersafe (Mini crepes ø13cm, large crepes ø28cm)

• Transparency for cooking monitoring

# ACCESSORIES



### Cutting board:

- Made of teak with a layer of food-grade varnish
- 300 mm x 400 mm
- Juice collection channel

### Ice bucket:

- Stainless steel and plexiglass
- 300 mm x 400 mm
- Capacity 2 to 3 bottles





#### Ethanol fireplace:

- Stainless stell
- 600 mm x 400 mm
- 3L of ethanol

USB plugs, LED ambient light, speakers... and any other accessory can be integrated.

Solid plates can be made to fit your own devices on the AGATHE table.

# CONFIGURATIONS

Change the configuration of your table at each step of your meal.

Example of configuration for the aperitif:

- $\cdot$  2 cutting boards
- 2 ice buckets
- 2 Teppanyaki plancha







Example of meal configuration:

- 1 raclette applicance
- $\cdot$  1 induction tray with Grill
- 1 stonegrill
- · 2 ice buckets





Table configuration for 12 peoples (3200 mm long)



Example of configuration for dessert:

- · 2 crepes appliances
- · 2 ice buckets
- 1 induction tray



Example of configuration for the digestive:

- · 2 ethanol fireplaces
- $\cdot$  2 cutting boards
- 2 ice buckets

#### **ELECTRICAL POINT**

The mechanism of the table is entirely electric.

The central part carries out by an electrical movement. Two push button control located at the end of the table. One for raising and the other for lowering.

Both buttons are protected when the table is closed.

Fully secured, the mechanism does not cause any jamming zone.

An intelligent load-shedding system distributes the heating power to the cooking appliances to prevent electrical malfunctions.

A box is placed under the table in which the electric raising and lowering mechanism and the control equipment is positioned.

This one locks with a key.

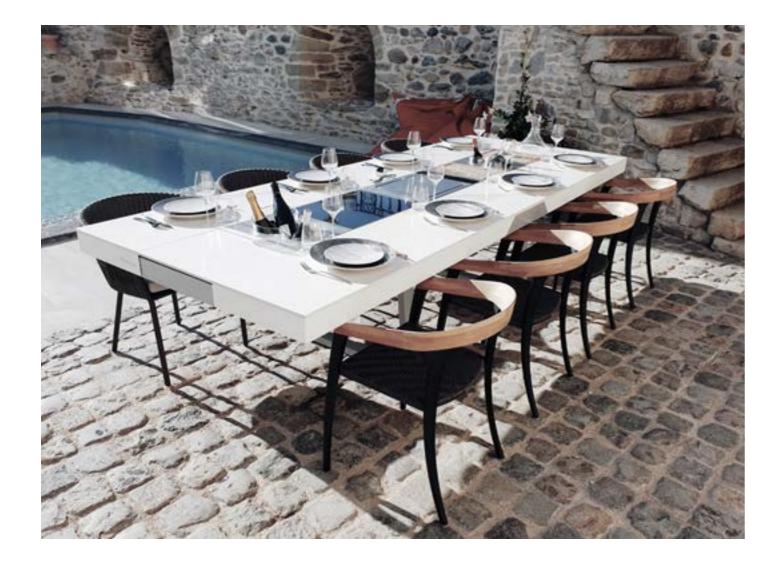


Content of electrical box:

- 1 differential circuit breaker 16 A
- 1 programmable load shedder (for all tables with at least 3 devices)
- 5 Volt power supply for USB sockets
- 230 Volt power supply for sockets

Electrical plugs:

- 16 A 230 Volts
- IP67 classification of external plug
- IP56 claissification of indoor plugs
- Dustproof





# Aurehum

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