



Athanor - A chef's love affair...

Grande Cuisine presents the bespoke Athanor range, encompassing everything that is beautiful in the art of cooking.

About Grande Cuisine

Grande Cuisine is a leading UK supplier of professional cooking appliances. The team applies knowledge, passion and integrity throughout the design specification, installation and after-sales service process to ensure a level of excellence that continues to set it apart from the competition.

With its vast industry knowledge and experience, along with its carefully selected product ranges, Grande Cuisine can assist you in every aspect of creating a truly exceptional cooking environment.

Services

Grande Cuisine delivers a complete after-sales support service to all its clients as standard. In-house factory trained technicians are always on hand to provide you with on-site support or third-party service agent support as required.

Grande Cuisine understands that the only way to get the highest level of performance from your equipment is to provide you with a hands-on and practical approach to resolving any issues. This service is complemented by a third-party network of trained engineers which covers the whole of the UK.

All our service partners are trained by the Grande Cuisine in-house technical support team, which is on hand to provide comprehensive post sale support to both clients and service partners. This includes site training for engineers, end user training over the lifetime of the product, maintenance, breakdown cover and preventative service visits.

Grande Cuisine holds a comprehensive stock of front line spare parts in the UK to cover any eventuality. They understand that any down time of equipment has an impact on your business, so strives for a 'right first time' fix in the unlikely event of breakdown.



For your perfect cooking environment...



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Grande Cuisine is proud to present the bespoke Athanor range, encompassing everything that is beautiful in the art of cooking.

Based in the 'gastronomic centre' of France, 30km from Grenoble in the Auvergne-Rhone-Alpes region, Athanor brings together a team of people with over 80 years' experience in designing and building professional customised cook suites.

Using 21st century components and materials, Athanor cook suites perform and withstand the rigours of the

harshest of kitchen environments.

The company has five fundamental design and manufacturing philosophies when it comes to producing bespoke cook suites:

- Create optimum efficiency throughout the day and night
- Use the correct component elements to ensure efficiency of performance throughout its service life
- Built to perform for 7 days per week, 20 hours per day and to last a minimum of 15 years
- Easy to operate, to clean and to service
- Each suite is unique, creating a solution that meets each individual client's needs



Talk to the experts.

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Multi-functional components used for both mise en place and service

1 Vortex flame open burner

High output open burners deliver instant heat for traditional cooking. The burner sits over a water bath that is heavily radiused for ease of cleaning. A stainless overflow plug, pan support and optional wok adaptor can add flexibility.

2 Cuisier Athanor (multi-cooker)

1/1 or 1/2GN units are an integrated 'pan of water' for chaufont cooking, steaming or bain marie. A cover creates an additional workspace when not in use. A high performance 3kW element in the tank is directly in contact with the water. A weir effect overflow drain to the front means water can be refreshed without emptying it.

3 Technical access

There is access to the inside of the suite for repairs and maintenance which is provided via a steel panel that can be manufactured either as a removable panel or with a hinged door.

4 Ambient storage cupboards and fan assisted hot cupboards

A fully stainless steel lined interior is available as open paneled, closed or pass through style hot cupboards with hinged or sliding doors. The interior is fully radiused for absolute hygiene and ease of cleaning. Cupboards can be converted to accept an intermediate 'floating' shelf or a set of gastronorm runners for 1/1GN.

5 Gas solid top

Flush fitted with the surrounding work top surface, the cast iron solid cooking plate has a high performance 12kW burner delivering an accumulated heat source for classical styles of cooking. The burner is offset from the centre of the plate. The main heat is concentrated at one end – 500°C at the bullseye and graduated from 225 to 200°C at the edges, radiating evenly from the burner. The plate is available in three sizes: 900mm x 500mm; 750mm x 500mm; or 600mm x 500mm.

6 Plaque Athanor plancha

The solid top 4kW plancha cook plate can be used as a solid top or as a direct cooking surface for meat or fish. Constructed from non-porous steel, rather than cast iron, it does not absorb oils and fats from cooking. It offers the flexibility for the unique needs of morning mise-en-place and service where more precise cooking temperatures are needed.

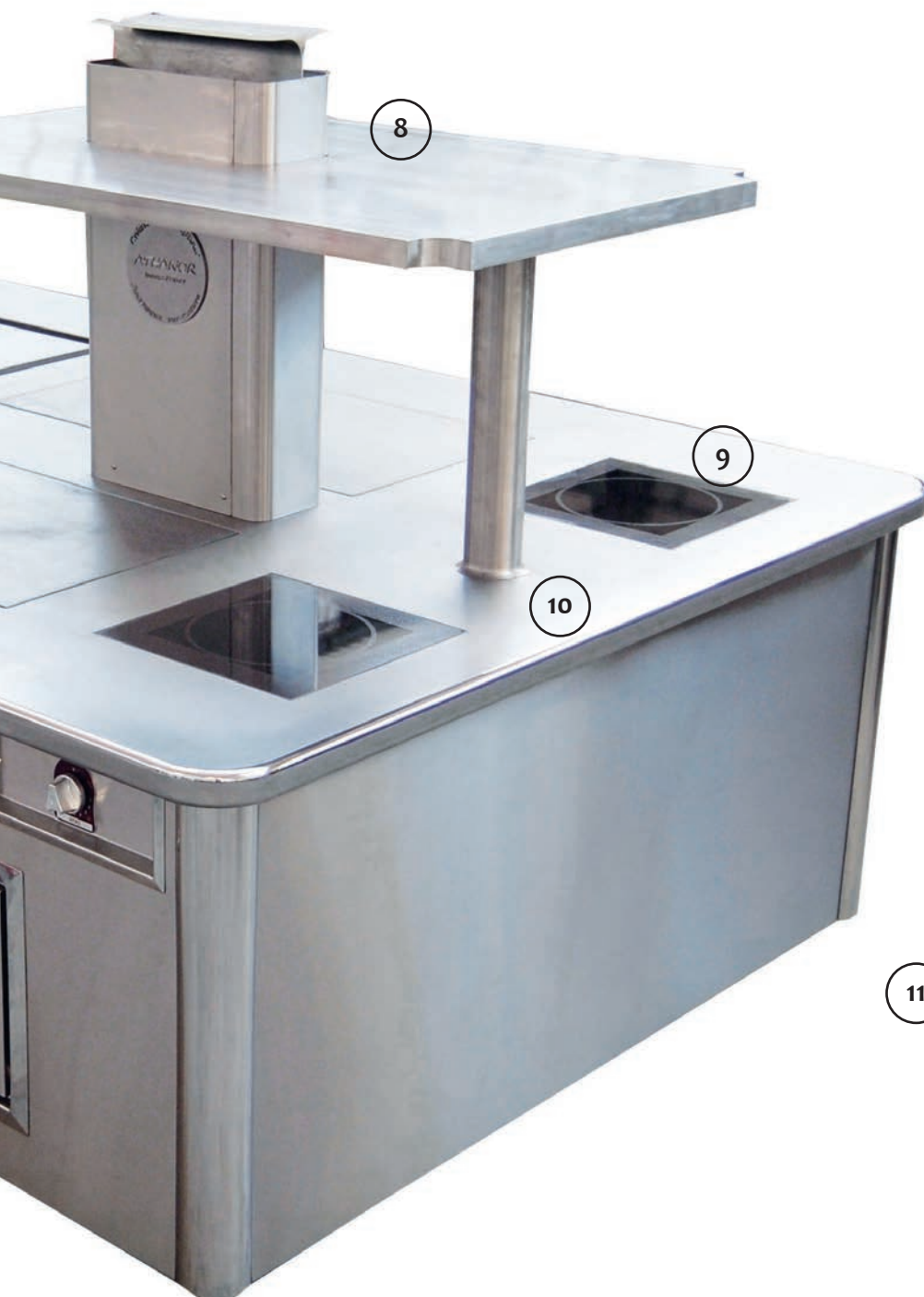
7 Cast iron oven

The 8kW cast iron-lined oven is available in gas or electric options. There is also an option for a top mounted element in the gas oven for added performance. It is positioned so that it is 2/1GN wide and 1/1GN deep so that trays can be fitted during service and are easily removable as required.



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8 Overshelves

Removeable panels within the over shelves provide storage for tools and ingredients. Edges are radiused for safety, aesthetics and ease of cleaning.

9 Radiant hob or Induction

A 4kW ceran glass hob set flush into the worktop surface is available in two sizes: a single hob 375mm x 375mm; or a double hob 375mm x 600mm.

For options on induction please see the 'Speciality components' section of this brochure.

10 Top

The top is constructed from an alloy of stainless steel, chrome and titanium. The steel adds longevity, while the chrome allows for a highly polished finish. The titanium expands and contracts with temperature changes, adding to the durability. A 6mm secondary top under the main top absorbs excess heat and radiates it through the whole area to give a surface temperature of 60-80°C for holding sauces and resting products.

11 Hot holding drawers

Designed for holding hot food at temperatures up to 90°C. The GN container and drawer assemblies are removeable for ease of cleaning. Also allows for plates to be kept warm until they are required for service, or until needed.

11



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Configurations

Due to the bespoke nature of the Athanor cook suite, designs and sizes can be configured to any specific foot print. This means that a kitchen space is not limited to a specific dimension for the suite and provides chef, restaurant and kitchen designer with a blank canvas to create their own masterpiece.

Island suite

Complete flexibility

A bespoke island suite gives the chef complete flexibility. With a clear view of the operation from all areas of the kitchen, the Head Chef can simplify and manage workflows more easily. And, thanks to the freedom of movement afforded to staff moving around the suite, they can handle the demands of breakfast, lunch and dinner services as well as all-day production.



Table top suite

Cleaner by design

Table-top suites allow the integration of all horizontal cooking elements. Chefs have a variety of cooking methods at their disposal. Movement around the kitchen is reduced because the appliances are within easy reach. A single level surface means cleaning is quick and easy with no gaps to catch food.



Peninsular suite

Optimum workflows in tight spaces

The Athanor peninsular suite allows workflows to be precisely managed around three sides – ideal in kitchens where space is at a premium. This configuration provides the optimum balance between storage, work area and functionality; creating storage and cooking space without disrupting workflows around the kitchen.



Wall suite

Maximise workspace

The bespoke design means you can choose configurations to maximise the space you have available. For example, by positioning cook suites against one wall, you gain space elsewhere in the kitchen. That additional space can then be used for storage and food preparation. Optimising the usage of space in small kitchen areas and difficult spaces means you can still create comfortable cooklines.



For your perfect cooking environment...

Speciality components and finishes



Athanor products produce consistent and uniform heat allowing chefs to work their culinary magic.

Radius detail

The perfect workstation

Curved edges mean no hard points to bump into. Easy-to-clean mirror-polished edging complements the visual impact of the 'planetary' style polished top.

Recessed controls

Enhanced safety

Controls are set back in a polished panel to reduce the likelihood of damage and increase safety during busy periods.



Special finishes

Stunning practicality

Panels and trims are polished high-grade stainless steel. Knock resistant surfaces can be restored with a simple wipe. Exterior panels can be finished with colour enamel.

Induction

Versatile control

Induction options of multiple or single zones, 4kW / 6kW / 10kW / 14kW. Ideal for use during mise en place and service where large and small pan work is needed.



Clients with Athanor suites

12 Hay Hill, London
1884 Dock Street Kitchen, Hull
21, Newcastle Quayside
Adams, Birmingham
Andrew Fairlie, Gleneagles
Ardeonaig Hotel, Killin
Babylon at The Roof Gardens, London
Barley Bree, Muthill
Bellanger, London
Bibendum, London
Bohemia, Jersey
Boodles Club, London
Bowburn Hall, Durham
Café 21 at Fenwick, Newcastle
Captain's Club, Christchurch
Casa Cruz, London
Cheffins at the Beaumont, Jersey
Chelsea Arts Club, London
Chewton Glen, New Milton
Christchurch Harbour Hotel, Christchurch
City of London Club, London
City Social, London
Cliveden House, Taplow
Colbert, London
COMO Metropolitan, London

Corinthia Hotel, London
Courrour Lodge, by Fort William
Deutsche Bank Client Dining, London
Eneko at One Aldwych, London
Fifteen, Cornwall
Fischer's, London
Gee's, Oxford
Grand Hotel, Tynemouth
Great Fosters, Egham
Hardwick Hall Hotel, Durham
Harvey Nichols, Birmingham
Harvey Nichols, Bristol
House of Tides, Newcastle
Indigo at one Aldwych, London
ING, London
Isabel, London
Jesmond Dene House, Newcastle
Le Talbooth, Dedham
Les 110 de Taillevent, London
Lime Wood, Lyndhurst
Lutyens, London
Lymptstone Manor, Exmouth
Margot, London
Maze Grill, London
Ormer, Jersey

Oxo Tower, London
Oyster Box, Jersey
Peace and Loaf, Newcastle
Pipe & Glass, Beverley
Plas Bodegroes, Pwllheli
Prestonfield House, Edinburgh
Ramside Hall, Durham
Restaurant Sat Bains, Nottingham
Roast, London
Rockliffe Hall, Middlesbrough
Royal Garden Hotel, London
Sake no Hana, London
Searcys at The Gherkin, London
Social Wine & Tapas, London
Soho House & Co, London
Sosharu, London
St Mary's Inn, Stannington
Ten Trinity Square, London
The Balmoral, Edinburgh
The Coach, Marlow
The Cowshed, Banbury
The Curlew, Bodiam
The Delaunay, London
The Feathered Nest, Nether Westcote
The Fitch of Bacon, Dunmow
The Garrick Club, London

The Gleneagles Hotel, Auchterarder
The Hand and Flowers, Marlow
The Honours, Edinburgh
The Jetty, Christchurch
The Kings Arms, Christchurch
The Langham, London
The Manor, Weston-on-the-Green
The Oxford Blue, Old Windsor
The Peat Inn, nr St Andrews
The Pig at Combe, Honiton
The Pig, Brockenhurst
The Raby Hunt, Darlington
The Rockmount, Guernsey
The Star Inn, Harome
The Travellers Club, London
The Waterside Inn, Bray
The Westwood, Beverley
Tor Na Coille Hotel
Toulouse, Southend-on-Sea
UBS, London
Wild Honey, London
Winteringham Fields, Winteringham
Ye Old Sun Inn, Tadcaster
Ynyshir Restaurant and Rooms, Eglwys Fach

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