Grate Entertainment The Angara Maximus table takes

BY KAMALA KIRK I PHOTOGRAPHY BY DEVON MEYERS

One fateful rainy afternoon, Karim Pirani was browsing the wares at the Hampton Court Palace Flower Show—the world's largest flower show that takes place on the grounds of King Henry VIII's former palace outside of London—when his wife, Shahin, and 12-year-old daughter, Karina, came across a table that would ultimately change their lives.

The table, created by British designer Anthony Groves, was made of hardwood and steel with a barbecue grill in the center—it was unlike anything Pirani had ever seen before.

His wife and daughter convinced him to purchase the table for the patio of their London apartment, and the following weekend while entertaining friends who were visiting from the states, Pirani took note of their enthusiastic reactions.

"They were all saying that this needed to come to California," Pirani explained. "A light bulb went off immediately. I could see that this was something special."

Although he was retired from running a limited partnership hedge fund in New York, Pirani called up his longtime friend, Roland Hanson, who partnered with him to bring the tables to the U.S. market; together they formed a company, worked with the table's original designer and now market the table under the name The Angara—the social grilling table. Pirani's wife came up with the name,

Angara, which means "the fire within" in Sanskrit.

Since its U.S. debut in 2017, the Angara Maximus, which the company refers to as its "elite line of social grilling tables," has revolutionized outdoor entertaining for families.

The redesigned and updated table is made from imported exotic iroko or teak hardwood, with various sizes to seat anywhere from four to eight people.

Independently controlled gas grills allow for cooking different foods simultaneously. Other unique features include WiFi programmable color LED lighting that changes with the touch of a smart phone, as well as a custom electronic flame management package that offers the latest in burner safety. The company

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the art of barbecuing to a whole new level.

recently launched an additional version of their elite Angara tables under the iBBQ label that will be sold at a lower price point.

But the table's stunning design and unique features aren't the only things that make it so special—there's also the social aspect of it all.

"What I love about the Angara Maximus is that it brings families together," Pirani said. "It allows the host to actually be a part of the party instead of being stuck in the corner grilling while the guests are having a great time. It also inspires kids to come to the table and engage in family dining. It's like going back in time before the internet, when families got together for dinner."

The easy-to-use format removes the intimidation factor, making the

grilling process accessible and appealing to everyone.

"All you do is press a button and let it heat up for 10 to 15 minutes, then you're ready to grill," Pirani stated. "The top grill is only nine by 20 inches, so after you're done entertaining, you just pick it up and wash it with the rest of your dishes for easy cleanup."

Recently, Pirani received a call from a customer who said they love their table so much—they literally take it with them on the road.

"Her husband moves for work a lot, and [the table] has traveled with them all the way to Dubai," Pirani noted. "They have so much fun grilling on it and love entertaining with it everywhere they go."

These days, Pirani and his family

call San Diego home, although they still keep an apartment in London. However, this year the entrepreneur has a new goal: break ground on their new home in Malibu.

"My wife's and my goal is to buy a piece of land and build a house in Malibu," Pirani said. "I like ocean views and she likes mountain views, and in Malibu you get the best of both. I don't know any town more well-known than Malibu—it's the most coveted address on the planet."

It's also the ideal setting for La Angara's tables, which are the perfect companion for those summertime barbecues in Malibu.

For more information: laangara.com; 800.937.4227; prices vary







