## CATALOG2024 <br> brazierplancha

## Hexagone brazier

 Your outdoor cooking.We are proud to present our exceptional range of rench braziers, made for hearty eaters all over the world.

An ode to simple pleasures and full plates of tasty dishes, to happiness, especially when shared with thers, to a French, festive and cultural gastronomic eritage that only Hexagone can offer to the rest of the world.

Se régaler, rien de plus français.*


## Le savoir-faire-plaisir*

 Our DNA.[^0]

These skills are brought together in a Hexagon
brazier. Get to know the ultimate symbol of convivia ty, born from authentic French craftsmanship. Gather your guests around a hybrid and spectacular object enhance the flavor of your ingredients, and impres winter.

## Made in France

Our workshop.

In our French workshop located in Dardilly, Rhône, our chefs cook the metal, cut it, bend it, breathe life into it, and shape it. Our braziers are the result of authentic manual craftsmanship, born of decades of excellence in metal working.


## 2 models 3 sizes

Unique quality.

Our brazier embodies togetherness and sharing. Resolutely simple and high-end. A fantastic tool to Resolutely simple and high-end. A fantastic tool to create new stories around a delicious outdoor meal. And the best stories are always the ones that last longer.

## Se régaler.

## Rien de plus français.

The Hexagone range aims to become a major leader in French braziers-planchas and to put our artisanal know-how in a better light, in order to bring French dining arts to the fore beyond our borders.


4 seasons
365 days a year.

Create unforgettable memories whatever the sea sonal setting. Make the most of your outdoor space, organize dinners on a summer's evening or in winter under the snow. Flames become the beating heart of your events. The timeless charm and versatility of a Hexagone brazier make it an ideal companion for all your occasions, making every moment spent around it unique and memorable.

## Corten brazier

The original.

The ultimate contemporary material. With its warm and ethnic aesthetics, thanks to its protective patina of timeless rust, this material makes each Hexagone a unique masterpiece.



## Agape I Corten 85

w. $85 \mathrm{~cm} \times \mathrm{h} .98 \mathrm{~cm}(33,5$ in $\times 38,5 \mathrm{in})$ S. $85 \mathrm{~cm} \times \mathrm{h} .98 \mathrm{~cm}(33,5 \mathrm{in} \times 3$ Corten steel tank 3 mm
Corten steel base 2 mm
$75 \mathrm{~kg} / 165 \mathrm{lbs}$

Feast | Corten 105
w. $105 \mathrm{~cm} \times \mathrm{h} .100 \mathrm{~cm}$ ( $41 \mathrm{in} \times 39$ in) S. $105 \mathrm{~cm} \times \mathrm{h} .10 \mathrm{~cm}(41 \mathrm{~m}$ Corten steel tank 3 mm
Corten steel base 2 mm
$105 \mathrm{~kg} / 231 \mathrm{lbs}$
Mobility castors
included


Great banquet | Corten 150
f. $150 \mathrm{~cm} \times \mathrm{h} .100 \mathrm{~cm}$ ( $60 \mathrm{in} \times 39 \mathrm{in}$ ) 1. $150 \mathrm{~cm} \times \mathrm{h} .100 \mathrm{~cm}(60$ in $\times$
steel plate Thickness 10 mm Steel plate Thickness
Corten steel tank 3 mm
Corten steel base 3 mm
$205 \mathrm{~kg} / 45 \mathrm{llos}$
.
Mobility castors
included


## Black epoxy brazier

The supreme.

## Must-have steel finish. There are countless benefits o powder coating. Trendy, sturdy. A design that is as

 robust as elegant.


Feast | Black epoxy 105
w. $105 \mathrm{~cm} \times \mathrm{h} .100 \mathrm{~cm}$ ( $41 \mathrm{in} \times 39$ in) W. $105 \mathrm{~cm} \times \mathrm{n} .100 \mathrm{~cm}(41$ in $\times$
Steel plate Thickness 10 mm
Steel tank Steel tank 3 mm
Steel base 2 mm Steel base 2 mm
$105 \mathrm{~kg} / 231 \mathrm{lbs}$
Mobility castors


## FRANCE

 II

Grate rim
Place this grate in the center of the cooking surface. It is
heightened to allow you to heightened to allow you to
keep stoking the fire. Use it to keep stoking the fire. Use it to
griil meat like a barbecue or to kep your food warm in a
cast-iron pot. cast-iron pot.


Agape 85
Feast 105 Great banquet 150 Great banquet 150
$551 \times 477 \mathrm{~mm} / \mathrm{Height} 130 \mathrm{~mm} / 12.4 \mathrm{~kg}$

Rim
This 10 mm steel rim is here to Thisent food from rolling and falling into the fire. It is slightly
heightened for you to put the heightened for you to put the
residue you have scraped from residue you have scraped from
the cooking surface into the fire.

Agape 85
$355 \times 307 \mathrm{~mm} /$ Height $25 \mathrm{~mm} / 2 \mathrm{~kg}$
Feast 105
$446 \times 387 \mathrm{~mm}$
$446 \times 387 \mathrm{~mm} /$ Height $25 \mathrm{~mm} / 3 \mathrm{~kg}$ Graat banquet 150
$551 \times 477 \mathrm{~mm} / \mathrm{Height}$

Column


This steel column is ideal for string This steel column is ideal for string
cooking. Hang certain ingredients over the hearth and the eato of the
fire will slowly cook the food.

Available for models
Available
Agape 85
Feast 105 Feast 105
Great banquet 150

## Spit kit

This stainless steel spit features height adjustmen and easy rotation for optimal cooking. Equipped with
a reversible electric motor, ensures perfect cooking and
optimal browning optimal browning
Maximum load
${ }_{10 \mathrm{~kg}}^{\text {Maxim }}$
Available for models $\underset{\substack{\text { Feast } 105 \\ \text { Great banquet } 150}}{\text { and }}$


## Damper



This small lid made of 2 mm sheet metal, with epoxy
powder-coated finish allows you to stop the combustion once you've finished cooking.

Agape 85
Feast 105
Feast 105
530 mm in diameter / $/ \mathrm{kg}$
Great banquet 150
680 mm in diameter $/ 6 \mathrm{~kg}$

-

Cover cap | Protection
The cover cap covers the cooking surface of your brazier. It has a waterproof coating and is equipped with drawstrings to ensure a perfect fit.

## Available for models <br> Agape 85 feact 105 <br> Feast 105 Great banquet 150

Durability Our protections.

By using a cover cap and full By using a cover cap ana full cover for your brazier, you can and keep it in top condition for years to come.

Full cover | Integral protection
he full cover completely wraps around he brazier to protect it from dust, dirt, ain, and UV rays. It prevents corrosion aused by prolonged exposure to bad weather.

Available for models

feast 105
Great banquet 150

## Welcome home

Our showroom.

Our showroom in Dardilly awaits all bon vivants with open arms. Book a visit with our team to discover the spirit of Hexagone and all our products.

Address
hemin du Tronchon
69570 Dardilly - France


## Become a dealer

 Our network.Become an official Hexagone dealer and be proud to represent our products.

Our common goal: to bring professionals and individuals together around a Hexagone brazier. Take advantage of exclusive communication tools for a successful customer experience. Together, let's create a community that celebrates the French art of living.

## Customer experiences

Our community.

Send us your own unique moments.
Join the community and share your warm moments
\#HexagoneExperience
© $\mathbf{f}$




[^0]:    To know how to share Moments as rare as precious

    To know how to offer The very best to your guests

    To know how to be a surprise And create unforgettable food experiences

