

56" DELUXE GRILL FEATURES

Three 18-SR stainless steel high-performance Accufire™ main burners

Sear Zone™ high-tech ceramic infrared burner

Integrated Mega-Drive™ rotisserie system with dual infrared burners

Signature Taste™ integrated smoking system with dedicated burner and drawer for wood chunks

998 sq. in. actual grilling area

3-position warming rack stores up and out of the way when rotissing

Dual-integrated high-intensity halogen lights

User-friendly push-button ignition with sealed 110V AC power source

Optional standard cart, or refrigerated base

Available in LP or Natural Gas



Built-in Model



Standard Cart



Refrigerated Cart



Insulated Jacket

AVAILABLE MODELS

Built-in Models:

ALXE-56BFG – 56" Built-in Grill, 3 Burner, Rotis, Smoker, SearZone™

Cart Models:

ALXE-56BFGC – 56" Cart Grill, 3 Burner, Rotis, Smoker, SearZone™, Double Doors w/ Drawers

ALXE-56BFGR – 56" Refrigerated Cart Grill, Burner, Rotis, Smoker, SearZone™,

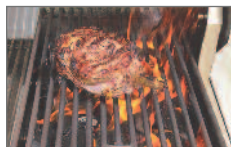
1 Door and 2 Drawers are Refrigerated, and a Single Storage Door

GRILL ACCESSORIES - ALFRESCO OFFERS THE INDUSTRY'S LARGEST SELECTION OF GRILL-TRANSFORMING OPTIONS



STEAMER /FRYER / PASTA COOKER

Drops into any Alfresco grill to blanch, steam, fry, or boil. Model: AG-SF



SOLID FUEL INSERT

Transform your Alfresco gas grill into a wood-source cooking system. Model: SFI-POD



INDIRECT ROASTING POD

Turn your grill into an amazing roasting oven with the indirect roasting pod. AIC-POD



COMMERCIAL GRIDDLE

For Teppanyaki, fajitas, and breakfast. Side Burner Model: AGSB-G, Grill Model: AGSQ-G



DUAL SIDE BURNER

Features two burners each rated for 20,000 BTUs, and easily attaches to any Alfresco cart model grill for added cooking versatility. AXESB-2C (Cart)



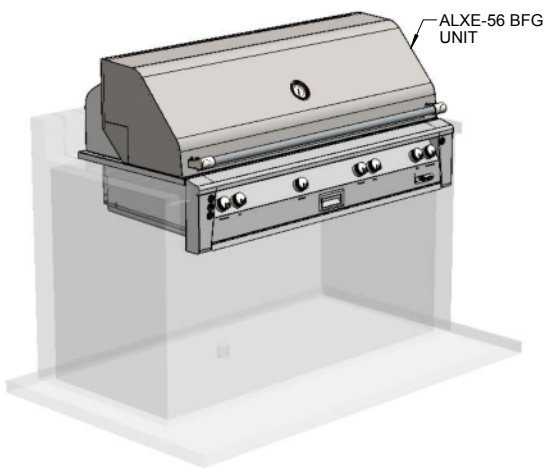
WIND GUARDS

For windy exposed environments that may affect cooking performance and consistency. AWS-56 (Built-in), AWS-56C (Cart)



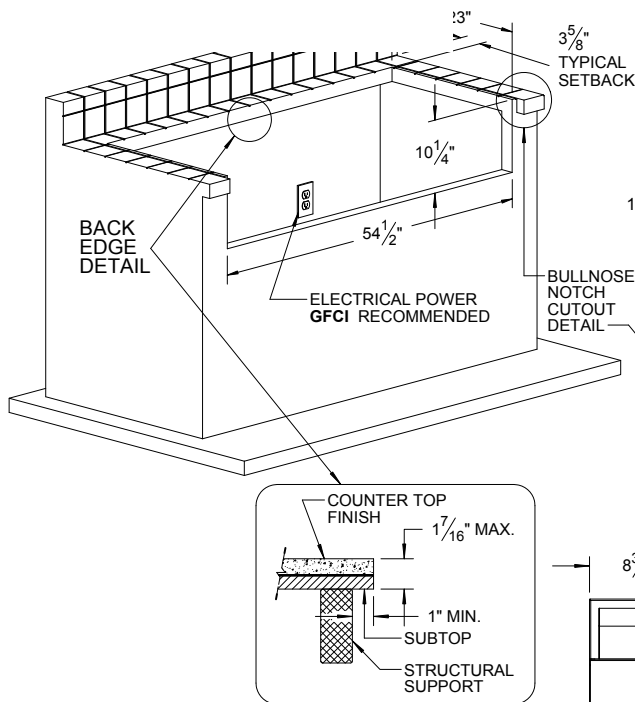
GRILL COVER

Protect your investment from the elements when you're not cooking. AGV-56BFG (Built-in), AGV-56BFGC (Cart)



TYPICAL ALXE-56 BFG INSTALLATION

COUNTERTOP CUTOUT REQUIREMENTS

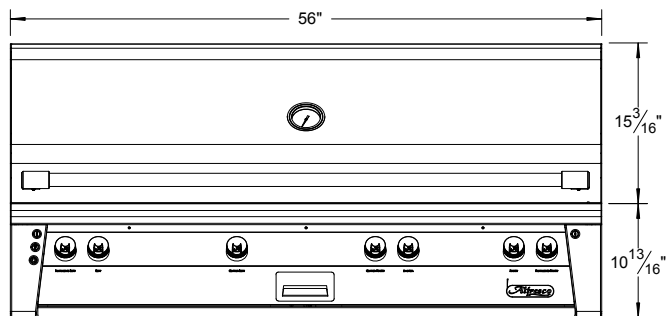


NOTE:

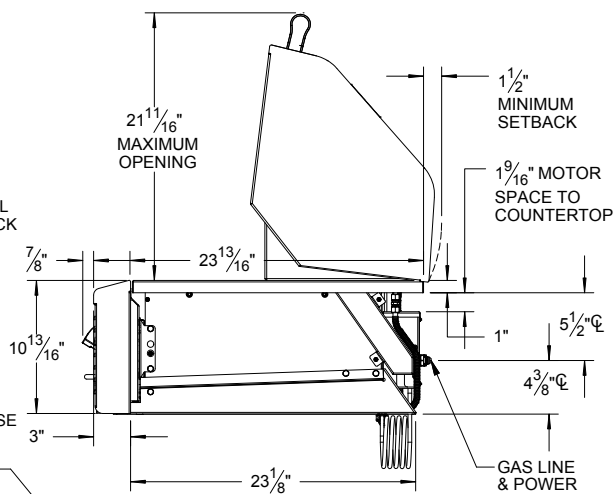
- Cutout shown for non-combustible construction only. Otherwise, use of AU-56 is required.
- Counter must have proper gas and power supplies for your Alfresco BBQ.

SPECIFICATIONS:

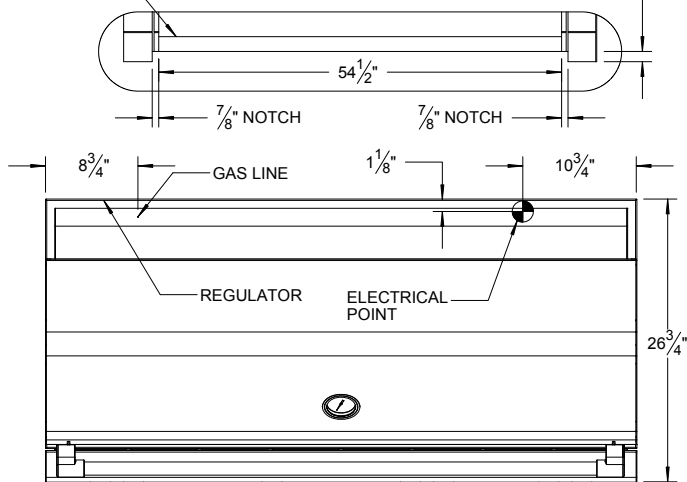
- BTUH = 148,000
- Fuel = NG @ 5"W.C. or LP @ 10"W.C.
- Electrical Power = 115 VAC / 1.44 A / 60Hz.
- Gas Connection = 1/2" NPT (NG) or 3/8" ODF (LP)



UNIT SUPPLIED WITH 8 FT. NEMA 5-15 ELECTRICAL PLUG



DEPTH EQUAL TO BULLNOSE OVERHANG



SHOWN WITHOUT SIDE BURNER COVER

Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

56" DELUXE GRILL FEATURES

Three 18-SR stainless steel high-performance Accufire™ main burners

Integrated Mega-Drive™ rotisserie system with dual infrared burners

Signature Taste™ integrated smoking system with dedicated burner and drawer for wood chunks

770 sq. in. actual grilling area

3-position warming rack stores up and out of the way when rotissing

Dual integrated high performance side burner with recessed sealed top and stainless steel cover

Dual-integrated high-intensity halogen lights

User-friendly push-button ignition with sealed 110V AC power source

Optional standard cart, or refrigerated base

Optional infrared Sear Zone™ and refrigerated base cabinet

Available in LP or Natural Gas



Built-in Model



Standard Cart



Refrigerated Cart



Insulated Jacket

AVAILABLE MODELS

Built-in Models:

ALXE-56 – 56" Built-in Grill, 3 Burner, Rotis, Smoker

ALXE-56SZ – 56" Built-in Grill, 2 Burner, Rotis, Smoker, SearZone™

Cart Models:

ALXE-56C – 56" Cart Grill, 3 Burner, Rotis, Smoker, Double Doors w/ Drawers

ALXE-56SZC – 56" Cart Grill, 2 Burner, Rotis, Smoker, SearZone™, Double Doors w/ Drawers

ALXE-56R – 56" Refrigerated Cart Grill, 3 Burner, Rotis, Smoker, 1 Door and 2 Drawers are Refrigerated

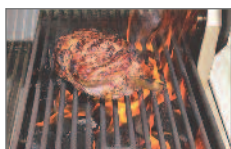
ALXE-56SZR – 56" Refrigerated Cart Grill, 2 Burner, Rotis, Smoker, SearZone™, 1 Door and 2 Drawers are Refrigerated

GRILL ACCESSORIES - ALFRESCO OFFERS THE INDUSTRY'S LARGEST SELECTION OF GRILL-TRANSFORMING OPTIONS



STEAMER / FRYER / PASTA COOKER

Drops into any Alfresco grill to blanch, steam, fry, or boil. Model: AG-SF



SOLID FUEL INSERT

Transform your Alfresco gas grill into a wood-source cooking system. Model: SFI-POD



INDIRECT ROASTING POD

Turn your grill into an amazing roasting oven with the indirect roasting pod. AIC-POD



COMMERCIAL GRIDDLE

For teppanyaki, fajitas, and breakfast. Side Burner Model: AGSB-G, Grill Model: AGSQ-G



DUAL SIDE BURNER

Features two burners each rated for 20,000 BTUs, and easily attaches to any Alfresco cart model grill for added cooking versatility. AXESB-2C (Cart)



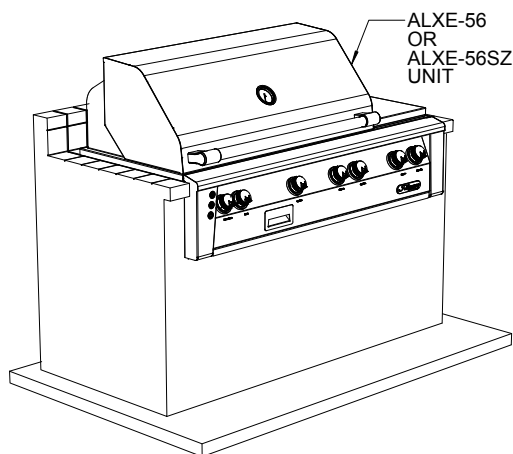
WIND GUARDS

For windy exposed environments that may affect cooking performance and consistency. AWS-56 (Built-in), AWS-56C (Cart)



GRILL COVER

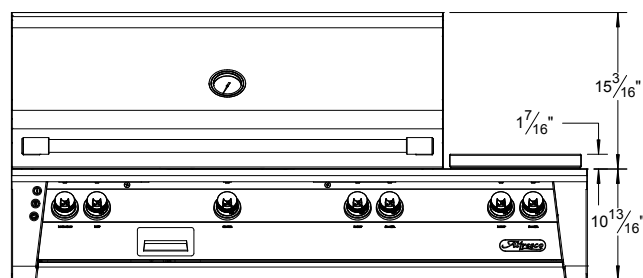
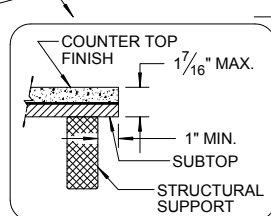
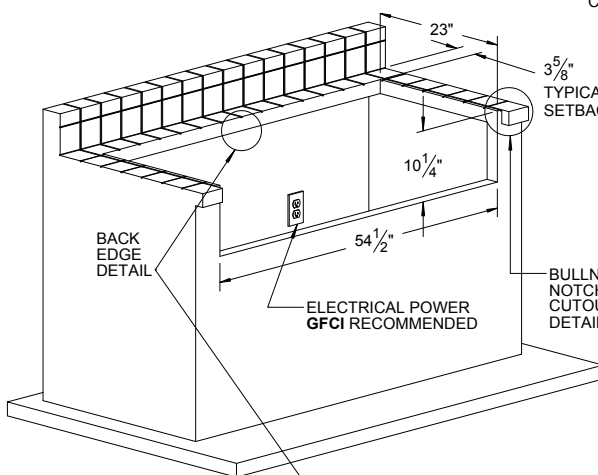
Protect your investment from the elements when you're not cooking. AGV-56BFG (Built-in), AGV-56BFGC (Cart)



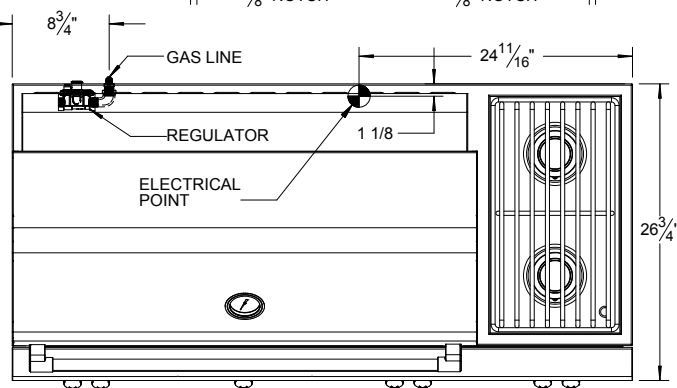
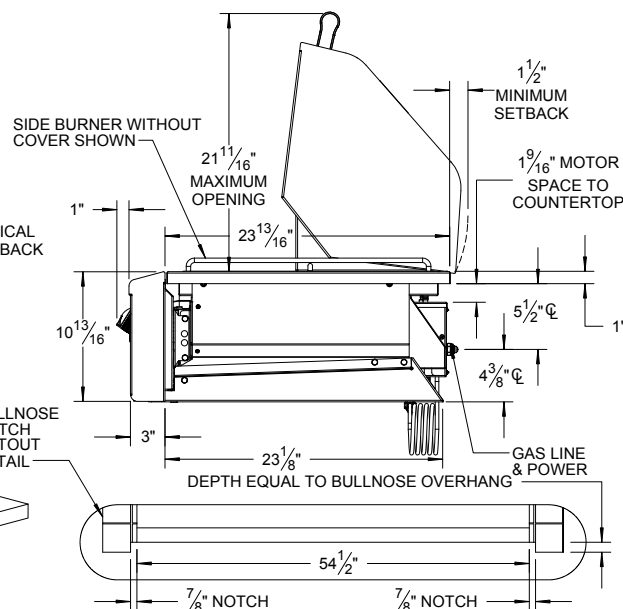
ALXE-56
OR
ALXE-56SZ
UNIT

TYPICAL ALXE-56 / 56SZ INSTALLATION

COUNTERTOP CUTOUT REQUIREMENTS



UNIT SUPPLIED WITH 8 FT.
NEMA 5-15 ELECTRICAL
PLUG



SHOWN WITHOUT SIDE BURNER COVER

NOTE:

- Cutout shown for non-combustible construction only. Otherwise, use of AU-56 is required.
- Counter must have proper gas and power supplies for your Alfresco BBQ.

SPECIFICATIONS:

- BTUH = 148,000
- Fuel = NG @ 5" W.C. or LP @ 10" W.C.
- Electrical Power = 115 VAC / 1.44 A / 60Hz.
- Gas Connection = 1/2" NPT (NG) or 3/8" ODF (LP)

Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

42" LUXURY GRILL FEATURES

Three 18-SR stainless steel high-performance Accufire™ main burners

Integrated Mega-Drive™ rotisserie system with dual infrared burners

Signature Taste™ integrated smoking system with dedicated burner and drawer for wood chunks

770 sq. in. actual grilling area

3-position warming rack stores up out of the way when rotissing

Dual integrated high-intensity halogen work lights

User-friendly push-button ignition with sealed 110v AC power source

Optional standard cart, refrigerated base, infrared Sear Zone™

Available in LP or Natural Gas

AVAILABLE MODELS

Built-in Models:

ALXE-42 – 42" Built-in Grill, 3 Burner, Rotis, Smoker

ALXE-42SZ – 42" Built-in Grill, 2 Burner, Rotis, Smoker, SearZone™

Cart Models:

ALXE-42C – 42" Cart Grill, 3 Burner, Rotis, Smoker, Double Door Cart

ALXE-42CD – 42" Cart Grill, 3 Burner, Rotis, Smoker, Deluxe Cart with 1 Door and 2 Drawers

ALXE-42SZC – 42" Cart Grill, 2 Burner, Rotis, Smoker, Sear Zone™ Double Door Cart

ALXE-42SZCD – 42" Cart Grill, 2 Burner, Rotis, Smoker, Sear Zone™ Deluxe Cart with 1 Door and 2 Drawers

ALXE-42R – 42" Refrigerated Cart Grill, 3 Burner, Rotis, Smoker, 1 Door and 2 Drawers are Refrigerated

ALXE-42SZR – 42" Refrigerated Cart Grill, 2 Burner, Rotis, Smoker, SearZone™, 1 Door and 2 Drawers are Refrigerated



Built-in Model



Standard Cart



Refrigerated Cart



Insulated Jacket

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INDIRECT ROASTING POD

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COMMERCIAL GRIDDLE

For teppanyaki, fajitas, and breakfast. Side Burner Model: AGSB-G, Grill Model: AGSQ-G



DUAL SIDE BURNER

Features two burners each rated for 20,000 BTUs, and easily attaches to any Alfresco cart model grill for added cooking versatility. AXESB-2C (Cart)



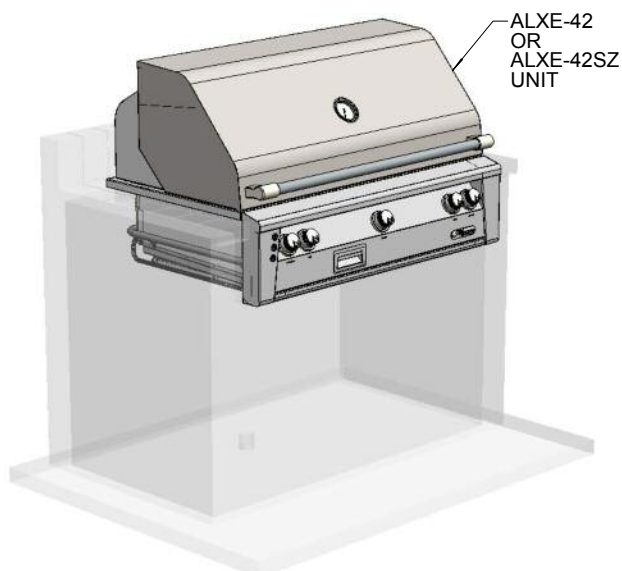
WIND GUARDS

For windy exposed environments that may affect cooking performance and consistency. AWS-56 (Built-in), AWS-56C (Cart)



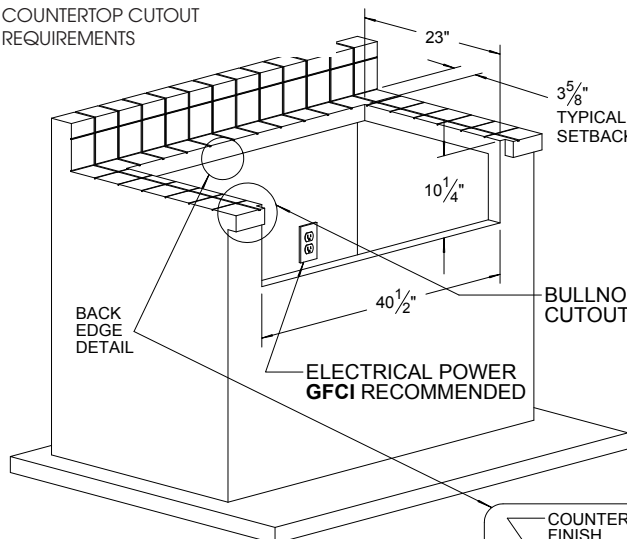
GRILL COVER

Protect your investment from the elements when you're not cooking. AGV-56BFG (Built-in), AGV-56BFGC (Cart)



TYPICAL ALXE-42 / 42SZ INSTALLATION

COUNTERTOP CUTOUT REQUIREMENTS

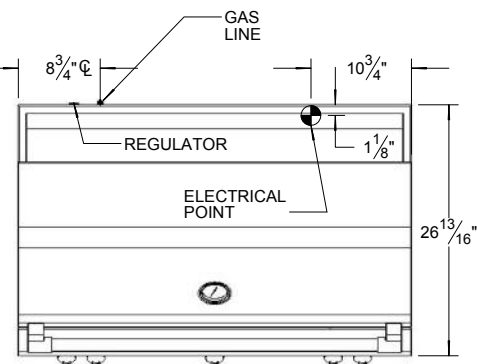
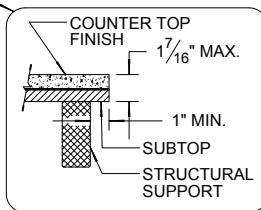
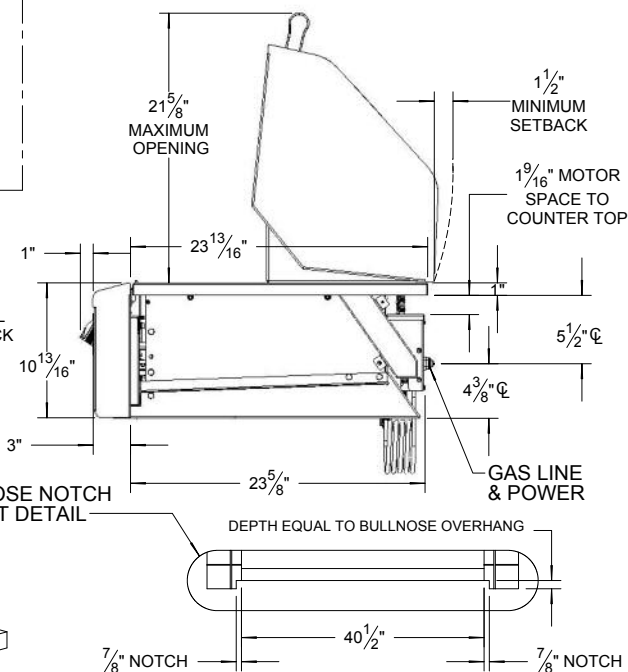
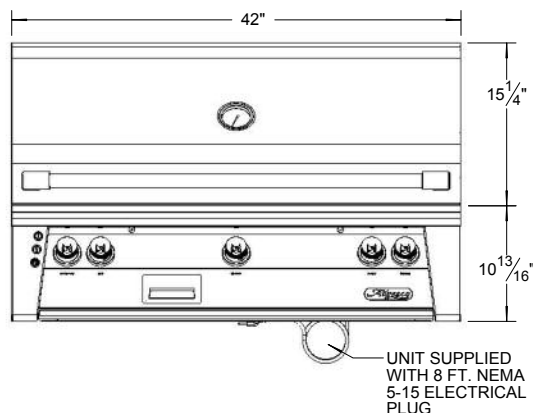


NOTE:

- Cutout shown for non-combustible construction only. Otherwise, use of AU-56 is required.
- Counter must have proper gas and power supplies for your Alfresco BBQ.

SPECIFICATIONS:

- BTUH = 148,000
- Fuel = NG @ 5"W.C. or LP @ 10"W.C.
- Electrical Power = 115 VAC / 1.44 A / 60Hz.
- Gas Connection = 1/2" NPT (NG) or 3/8" ODF (LP)



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

36" LUXURY GRILL FEATURES

- Three 18-SR stainless steel high-performance Accufire™ main burners
- Integrated Mega-Drive™ rotisserie system with dual infrared burners
- Signature Taste™ integrated smoking system with dedicated burner and drawer for wood chunks
- 660 sq. in. actual grilling area
- 3-position warming rack stores up and out of the way when rotissing
- Dual integrated high-intensity halogen work lights
- User-friendly push-button ignition with sealed 110V AC power source
- Optional infrared Sear Zone™
- Optional standard cart
- Available in LP or Natural Gas

AVAILABLE MODELS

Built-in Models:

- ALXE-36 – 36" Built-in Grill, 3 Burner, Rotis, Smoker
- ALXE-36SZ – 36" Built-in Grill, 2 Burner, Rotis, Smoker, SearZone™

Cart Models:

- ALXE-36C – 36" Cart Grill, 3 Burner, Rotis, Smoker, Double Doors
- ALXE-36SZC – 36" Cart Grill, 2 Burner, Rotis, Smoker, SearZone™, Double Doors



Built-in Model



Grill Accessory Grate. XE-36AG



Standard Cart



Insulated Jacket

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INDIRECT ROASTING POD
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COMMERCIAL GRIDDLE
For teppanyaki, fajitas, and breakfast. Side Burner Model: AGSB-G, Grill Model: AGSQ-G



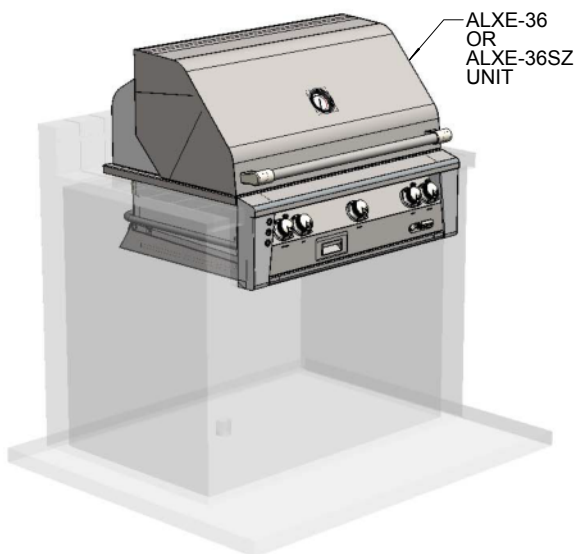
DUAL SIDE BURNER
Features two burners each rated for 20,000 BTUs, and easily attaches to any Alfresco cart model grill for added cooking versatility. AXESB-2C (Cart)



WIND GUARDS
For windy exposed environments that may affect cooking performance and consistency. AWS-56 (Built-in), AWS-56C (Cart)

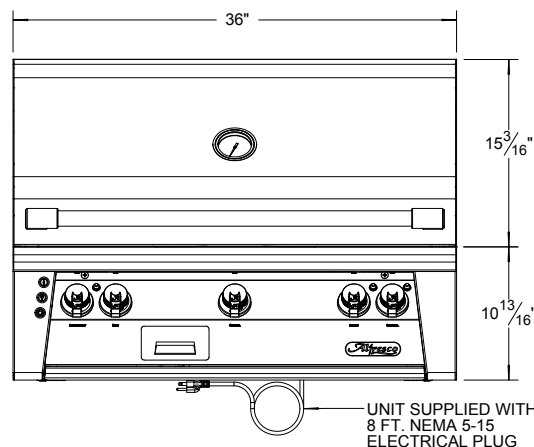


GRILL COVER
Protect your investment from the elements when you're not cooking. AGV-56BFG (Built-in), AGV-56BFGC (Cart)

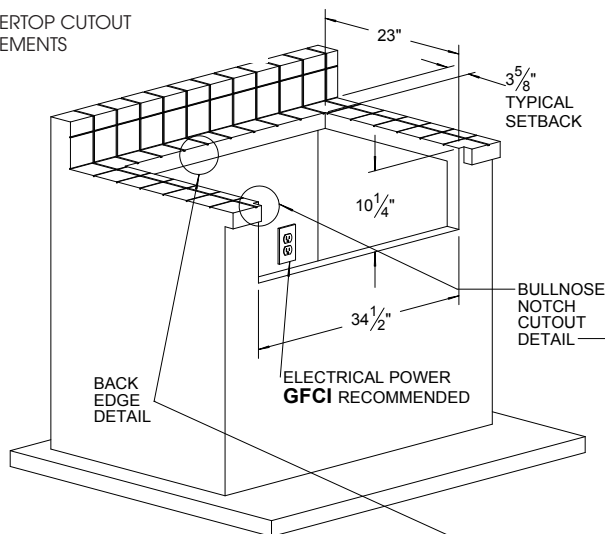


ALXE-36
OR
ALXE-36SZ
UNIT

TYPICAL ALXE-36 / 36 SZ INSTALLATION



COUNTERTOP CUTOUT
REQUIREMENTS

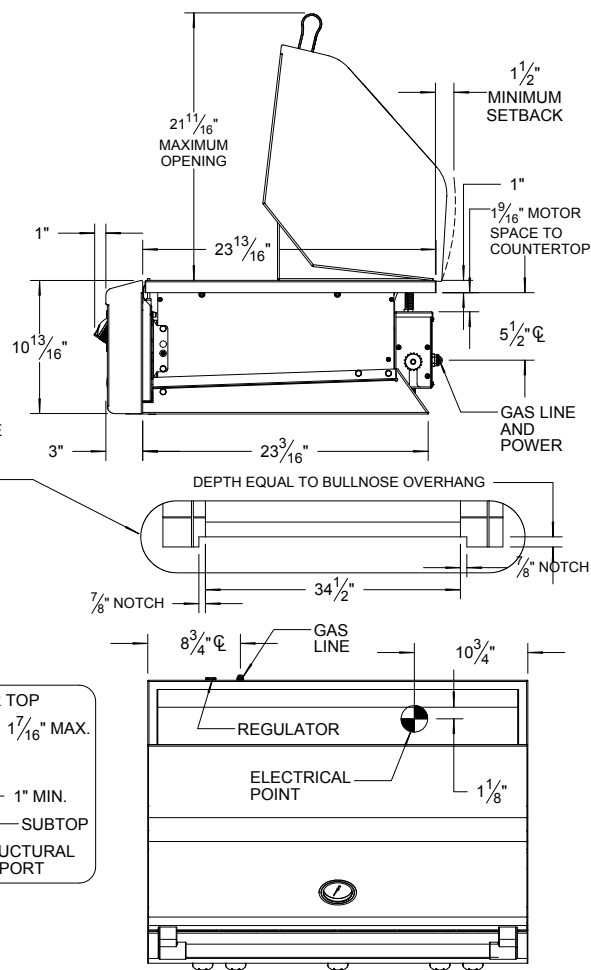
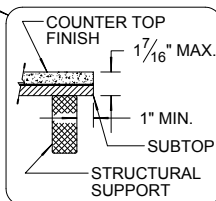


NOTE:

- Cutout shown for non-combustible construction only. Otherwise, use of AU-36 is required.
- Counter must have proper gas and power supplies for your Alfresco BBQ.

SPECIFICATIONS:

- BTUH = 148,000
- Fuel = NG @ 5"W.C. or LP @ 10"W.C.
- Electrical Power = 115 VAC / 1.44 A / 60Hz.
- Gas Connection = 1/2" NPT (NG) or 3/8" ODF (LP)



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

30" LUXURY GRILL FEATURES

Two 18-SR stainless steel high-performance Accufire™ main burners

Integrated Mega-Drive™ rotisserie system with dual infrared burners

Signature Taste™ integrated smoking system with dedicated burner and drawer for wood chunks

542 sq. in. actual grilling area

3-position warming rack stores up and out of the way when rotissing

Dual integrated high-intensity halogen work lights

User-friendly push-button ignition with sealed 110V AC power source

Optional infrared Sear Zone™

Optional standard cart

Available in LP or Natural Gas



Built-in Model



Standard Cart



Insulated Jacket

AVAILABLE MODELS

Built-in Models:

ALXE-30 – 30" Built-in Grill, 2 Burner, Rotis

ALXE-30SZ – 30" Built-in Grill, 1 Burner, Rotis, SearZone™

Cart Models:

ALXE-30C – 30" Cart Grill, 2 Burner, Rotis, Smoker, Double Doors

ALXE-30SZC – 30" Cart Grill, 1 Burner, Rotis, Smoker,

SearZone™, Double Doors

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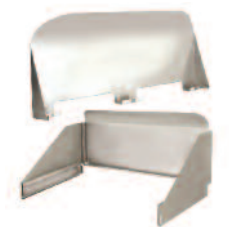
COMMERCIAL GRIDDLE

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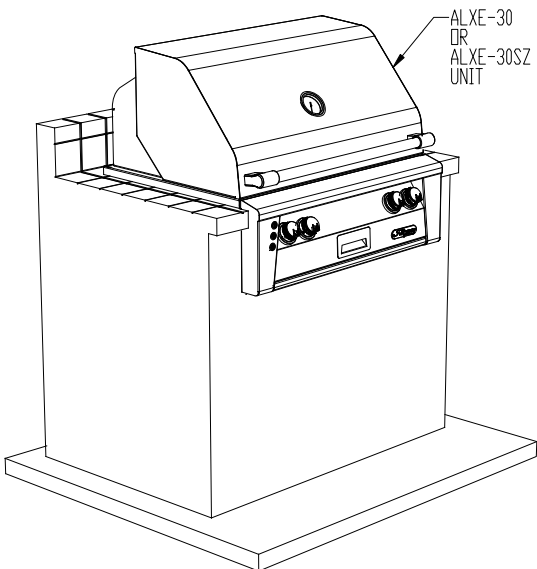
WIND GUARDS

For windy exposed environments that may affect cooking performance and consistency. AWS-56 (Built-in), AWS-56C (Cart)

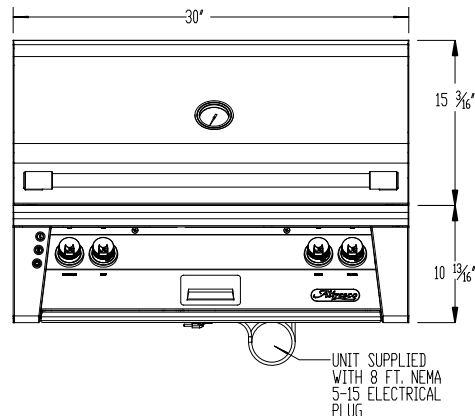


GRILL COVER

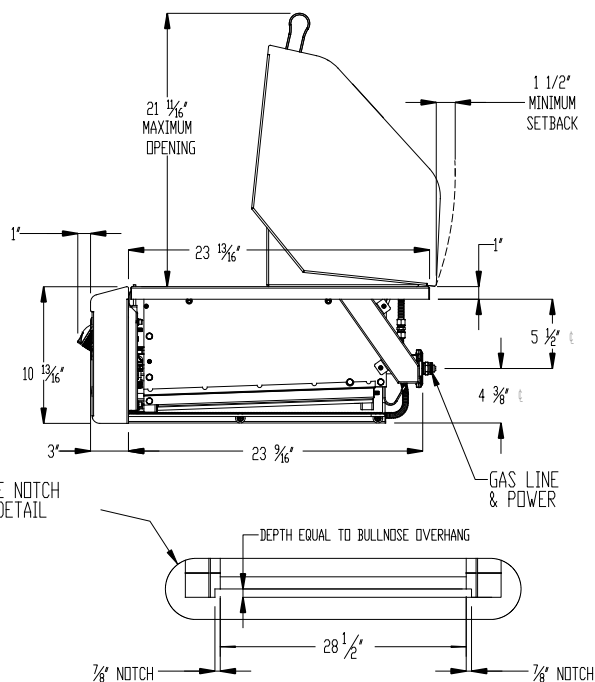
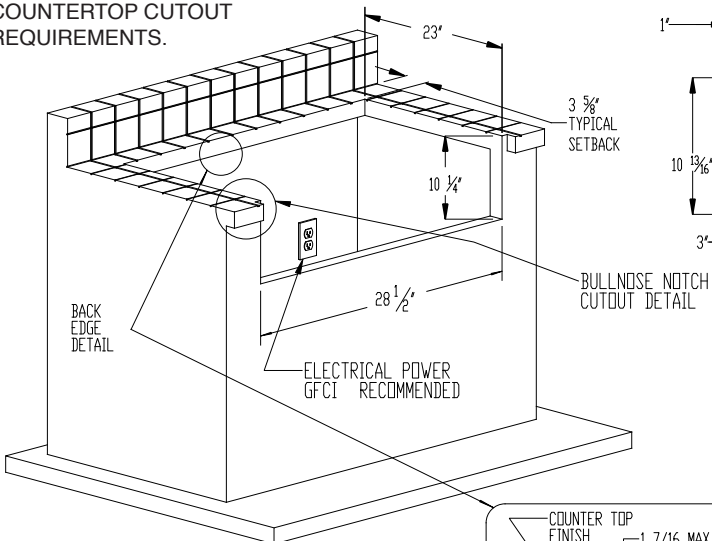
Protect your investment from the elements when you're not cooking. AGV-56BFG (Built-in), AGV-56BFGC (Cart)



TYPICAL ALXE-30 / 30SZ INSTALLATION



COUNTERTOP CUTOUT REQUIREMENTS.

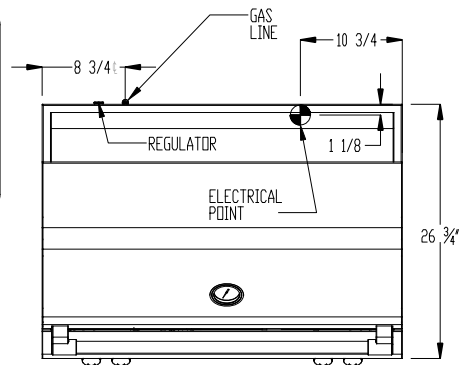
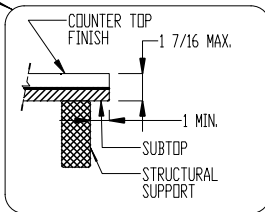


NOTE:

- Cutout shown for non-combustible construction only. Otherwise, use of AU-30 is required.
- Counter must have proper gas and power supplies for your Alfresco BBQ.

SPECIFICATIONS:

- BTUH = 148,000
- Fuel = NG @ 5" W.C. or LP @ 10" W.C.
- Electrical Power = 115 VAC / 1.44 A / 60Hz.
- Gas Connection = 1/2" NPT (NG) or 3/8" ODF (LP)



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

SIDE BURNER FEATURES

Restaurant power and control

Dual side burner - all commercial stainless steel with heli-arc welded seams

Two 20,000 BTU burners with 110V electronic ignition

Recessed top and stainless steel cover for protection from wind and elements

Precision knob lighting

Available as built-in unit, or mounts to cart model grills in place of side tray

Available in LP or Natural Gas

ACCESSORIES

AGSB-G - Commercial Griddle

AG-WOK - Commercial Wok

AG-WR - Wok Ring

AVAILABLE MODELS

AXESB-2 - Built-in 2-Burner Unit*

AXESB-2C - 2-Burner Unit for Cart Mount*

*All side burner units with a serial # starting with "18" have 110 VAC ignition system and "control knob accent lights".

SEARZONE™ SIDE BURNER FEATURES

Sear Zone™ burner - reaches 1500° F in four minutes and cooks 50% faster with virtually no flare-ups

Restaurant power and control

110V electronic ignition

Precision knob lighting

Recessed top and stainless steel cover for protection from wind and elements

Available as built-in unit, or mounts to cart model grills in place of side tray

Available in LP or Natural Gas

AVAILABLE MODELS

AXESZ - Sear Zone™ Built-in Side Burner*

*All side burner units with a serial # starting with "18" have 110 VAC ignition system and "control knob accent lights".



Dual Side Burner



Commercial Griddle.
3/16" solid stainless plate with side & back splash.

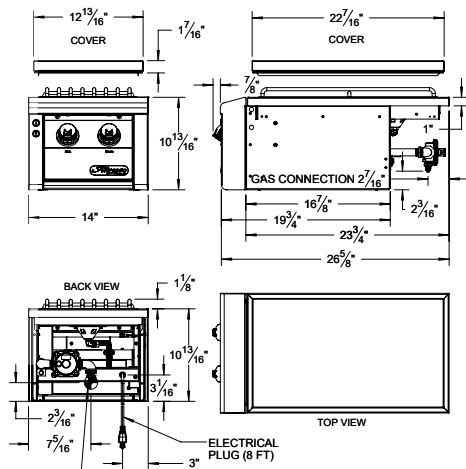


Commercial Wok and Wok Ring.
For use on the side burner or on the grill.

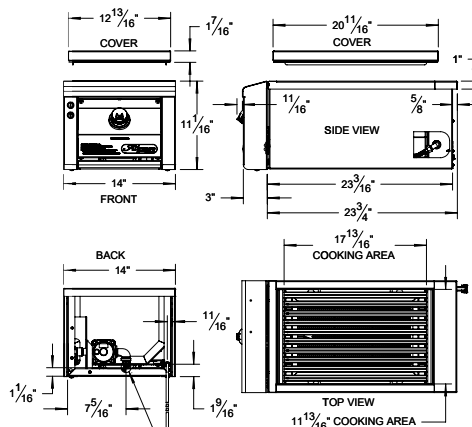


Sear Zone™ Side Burner

DUAL SIDE BURNER



SEAR ZONE[™] SIDE BURNER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

7.25 CU.FT. UNDER-GRILL REFRIGERATOR FEATURES

Restaurant-inspired design offers great ergonomics and versatility. Door section features an adjustable stainless steel wire shelf. Two-drawer section is designed for marinating, and includes removable NSF food pans.

All stainless steel construction inside and out

1,000 BTU all-weather refrigeration system for deep cooling

Certified to NSF standards (National Sanitation Foundation)

Temperatures uniquely adjustable from 27° to 56°

Commercial fan-driven fin evaporator cooling inside

Fully front-breathing

Commercial polyurethane shot-in-place foam insulation

Flash Recovery System quickly cools internal temperature

User-friendly digital control with lighted display

Door-activated internal lighting

AVAILABLE MODELS

ARXE-42 – 7.25 CU.FT Built-in Under-grill Refrigerator

Also available on select cart model grills

7.25 CU.FT. ONE DOOR REFRIGERATOR FEATURES

The Alfresco one door refrigerator is designed to give you optimal space, consistent temperature, and easily converts into a Keggerator.

Two removable/adjustable stainless steel shelves

Field-reversible door

Easily converts to Keggerator

Digital control with lighted display

Commercial fan-driven fin evaporator cooling creates constant horizontal vortex of air

ACCESSORIES

Keggerator Kit - Conversion kit includes: Alfresco-built stainless steel tower with faucet, CO2 tank, beer lines with quick disconnect, pressure gauges, and drip tray with an anti-splash stainless steel grate.

ACK Caster Kit- Make your refrigerator or Keggerator more mobile with this sturdy four-caster dolly.

AVAILABLE MODELS

URS-1XE – 7.25 Cu. Ft. Built-in/Freestanding One-door Refrigerator

AKK – Optional Keggerator Kit for URS-1XE

ACK – Caster Kit to Create Freestanding Refrigerator



Under-Grill Refrigerator



One Door Refrigerator



Keggerator Kit



Caster Kit

VERSA CHILL COUNTER-TOP REFRIGERATION FEATURES

Real commercial top-access cooler features state-of-the-art frost wall technology creating an Arctic blanket of frigid cold air.

1,200 BTU all-weather refrigeration system

Insulated tilt-up and removable stainless steel cover

Commercial polyurethane shot-in-lace foam insulation

Three removable NSF food pans

Slideable intermediate stainless steel wire shelf

1" brass drain for easy cleanup

101 lb. ice capacity



Versa Chill Counter-top Refrigeration

Add a built-in unit to your island for super convenient cold storage

1. Cold pans for perishable condiments
2. Thermostat-controlled temperature from the teens to 56° F
3. Half-width mid-depth shelf for lower level access
4. Exclusive commercial frost wall technology
5. Frost wall creates an Arctic blanket of frigid cold air



AVAILABLE MODELS

ARDI – Versa Chill Built-in Model

ARDIC – Versa Chill Cart Model (not shown)

VERSA CHILL COUNTER-TOP REFRIGERATION

Great for use as a bottle cooler, mug froster, martini freezer, fresh fruit smoothie and juice center, deli-prep center, burger topping/condiment bar, salsa bar, bottle/ice bath, wine cooler, keg chilling, and dessert bar.



Libation, Smoothie Juice Bar



Ice/Bottle Bath

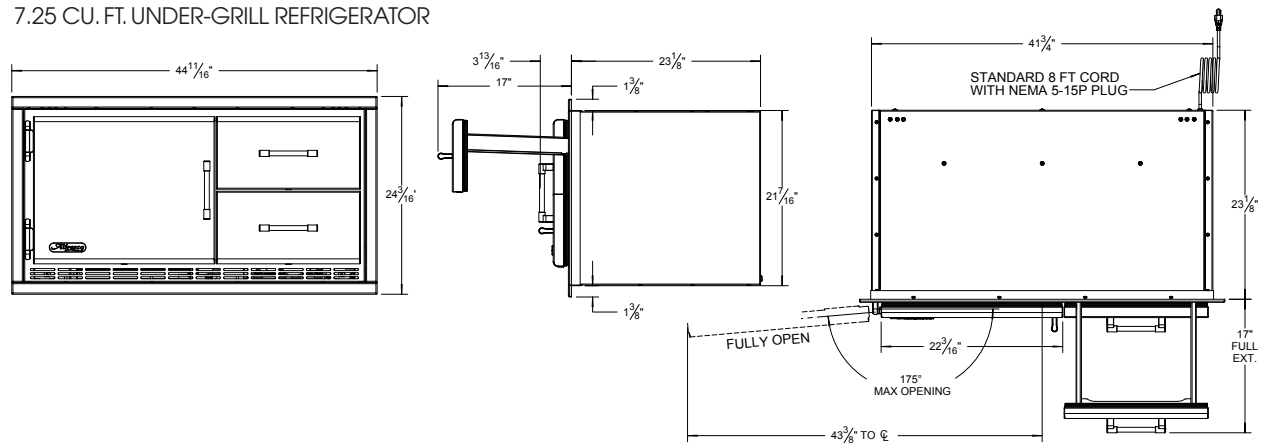


All-Provision and Glass Chiller

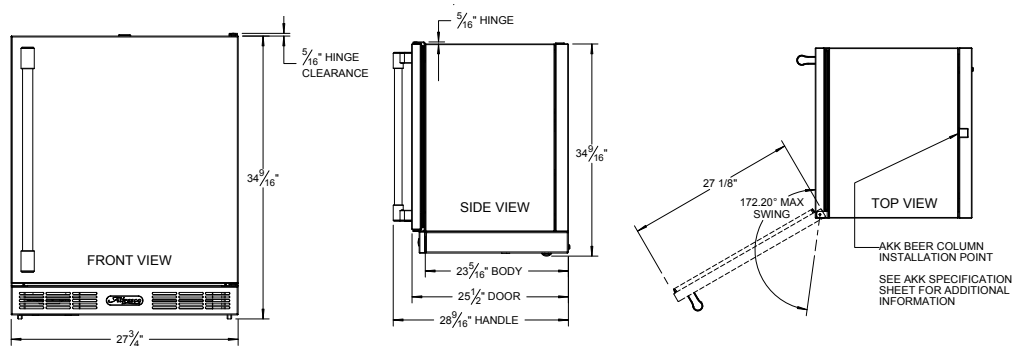


Keg Chilling

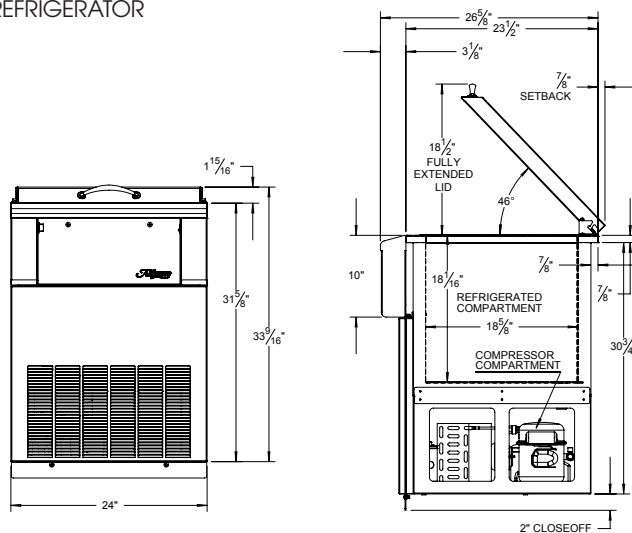
7.25 CU. FT. UNDER-GRILL REFRIGERATOR



7.25 CU. FT. ONE DOOR REFRIGERATOR



VERSA CHILL COUNTER TOP REFRIGERATOR



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

14" VERSA SINK AND BEVERAGE CENTER FEATURES

Sink basin size: 11"W x 21"D x 8 1/4"H

3" basket drain with stopper accommodates disposer

Full ice capacity: 32 lbs.

1" foam insulation on all sides and bottom

Sliding stainless steel cover

INCLUDED ACCESSORIES

Speed Rail - Hangs on the front of the sink, and has a three standard-size bottle capacity.

AVAILABLE MODELS

AGBC-14 - Bartender and Sink System



14" Sink with Included Accessories

24" VERSA SINK AND BEVERAGE CENTER FEATURES

Sink basin size: 19"W x 21"D x 8 1/4"H

3" basket drain with stopper accommodates disposer

Full ice capacity: 60 lbs.

1" foam insulation on all sides and bottom

Sliding stainless steel cover

INCLUDED ACCESSORIES

Speed Rail - Hangs on the front of the sink, and has a three standard-size bottle capacity.

Bottle Opener w/Towel Rack - Bottle opener and towel holder. Includes bottle-cap catcher, BO

Ice Pan - 6" deep stainless ice pan slides on sink rails. ICE PAN

Bottle Well - Four bottle wells with holder tray. BWELL



24" Sink with Included Accessories

AVAILABLE MODELS

AGBC-14 - Bartender and Sink System

30" VERSA SINK FEATURES

Sink basin size: 27"W x 21"D x 8 1/4"H

3" basket drain with stopper accommodates disposer

Full ice capacity: 75 lbs.

1" foam insulation on all sides and bottom

Wood cutting board

AVAILABLE MODELS

AGBC-30 – Versa Sink



30" VERSA SINK PACKAGE FEATURES

Included Accessories - Towel Holder, Speed Rail, Colander and Cutting Board

AVAILABLE MODELS

SINK PACKAGE



30" VERSA SINK BAR PACKAGE FEATURES

Included Accessories - Speed Rail, Bottle Well, Ice pan, Cutting Board, Bottle Opener, and Blender Shelf

AVAILABLE MODELS

BAR PACKAGE



UNDER-THE-COUNTER ICE DRAWER FEATURES

Save valuable counter space with the under-counter ice drawer and beverage center

All stainless steel construction with heavy-duty 150 lb. capacity drawer sides

Fully insulated housing and drawer face

Standard components include: NSF 6" deep stainless steel pan which holds 32 lbs. of ice and four condiment pans, bottle, and glass storage

Remove components and use as large ice drawer

Magnetic rubber gasket and 1" foam insulation

AVAILABLE MODELS

AXE-ID



ACCESSORIES FOR 30" VERSA SINK

Customize your 30" beverage service center with Alfresco's professional-quality collection of accessories.



SPEED RAIL

Holds bottles for easy access. Comes in two sizes: RAIL-14 and RAIL-19



TOWEL HOLDER

A simple bar for hand towels. TH



BOTTLE OPENER

Bottle opener/towel rack with integrated cap catcher. BO



BLENDER SHELF

Fits a standard blender. BS



COLANDER

4" deep stainless colander for easy draining. COLANDER



ICE PAN

6" deep stainless ice pan slides on sink rails. ICE PAN



BOTTLE WELL

Four bottle wells with tray. BWELL



CONDIMENT TRAY

Keep small items easily accessible. CT



PANTRY FAUCET

Commercial dual-supply pantry faucet. PANTRY FAUCET



SERVING SHELF

Light included. HS-30 (middle shelf and condiment tray not included)



HIGH SHELF

Includes pot rack and light. True commercial prep. PR-30 (middle shelf not included.)



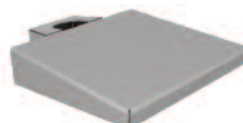
MIDDLE SHELF

Fits serving shelf and high shelf units. MS (PR-30 or HS-30 required)



VERSA SINK COVER

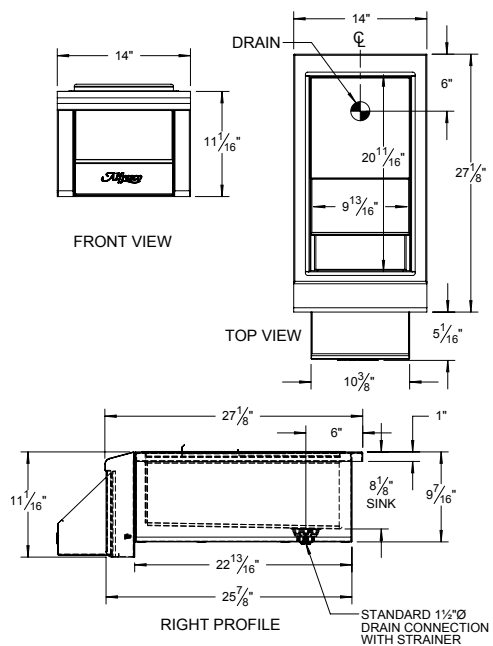
Protect your sink when not in use. SC-30



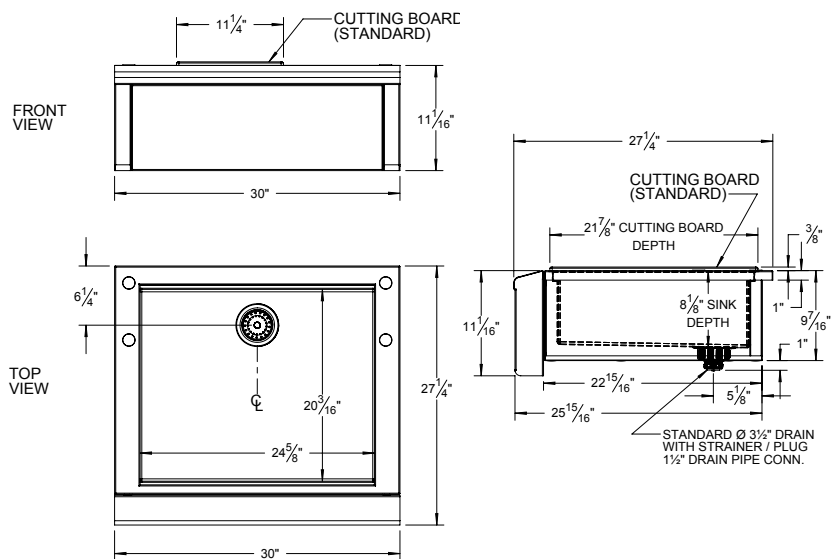
DISPLAY SHELF

DS

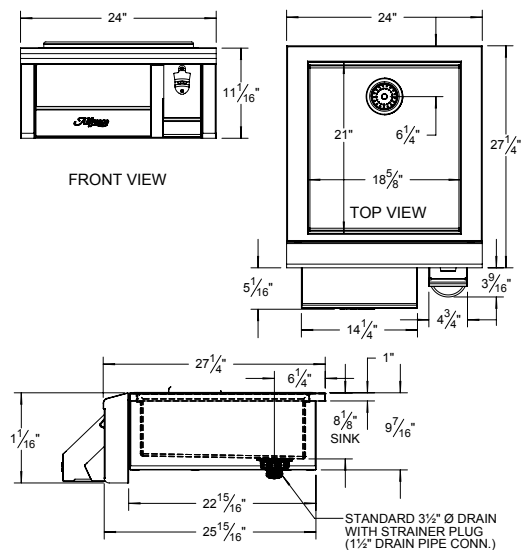
14" VERSA SINK



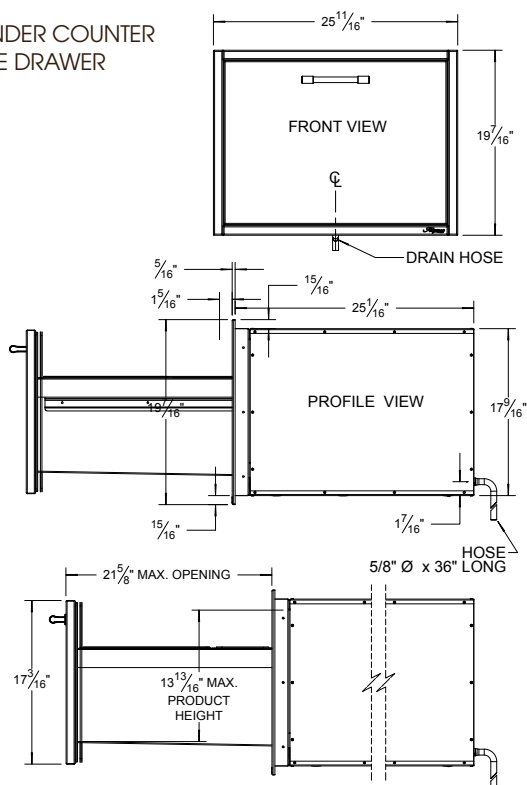
30" VERSA SINK



24" VERSA SINK



UNDER COUNTER
ICE DRAWER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

SEALED PANTRY FEATURES

Five sizes with interior sealed pantries feature drawers and adjustable shelves

Magnetic rubber gasketed doors for a tight seal

Exclusive sealed dry storage pantries protect dry provisions, tools, and cookware from weather and pests

Insulated foam gaskets on cabinet make for a tight seal

Pull-out drawers and adjustable shelves

AVAILABLE MODELS

30" Pantries:

AXEDSP-30L – Low Profile Model

AXEDSP-30H – High Profile Model

36" Pantries:

AXEDSP-36L – Low Profile Model

42" Pantries:

AXEDSP-42L – Low Profile Model

AXEDSP-42H – High Profile Model



30" Sealed Dry Pantry



30" Sealed Dry Pantry
(low-profile shown)

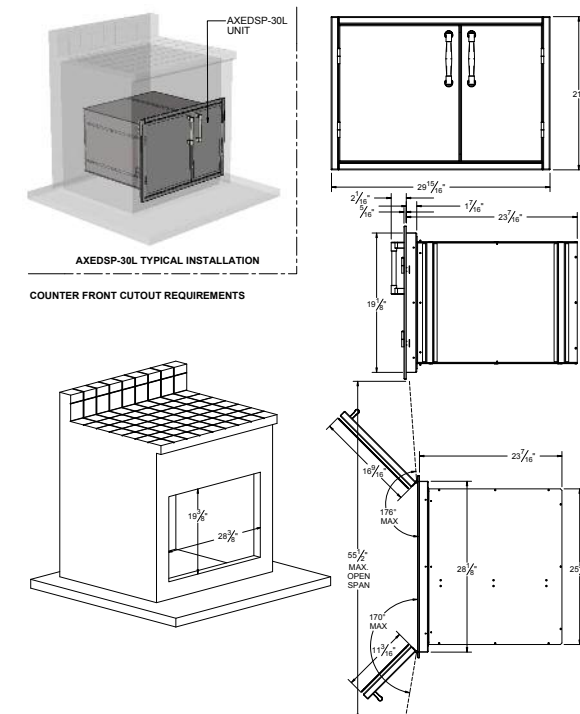
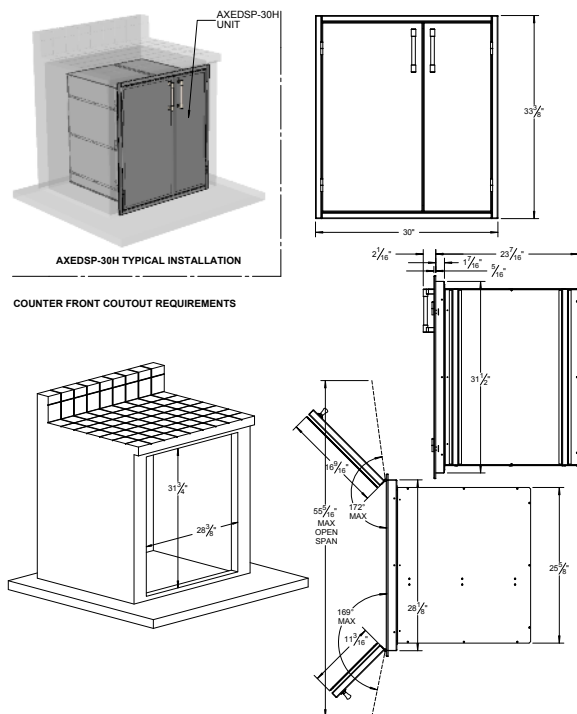
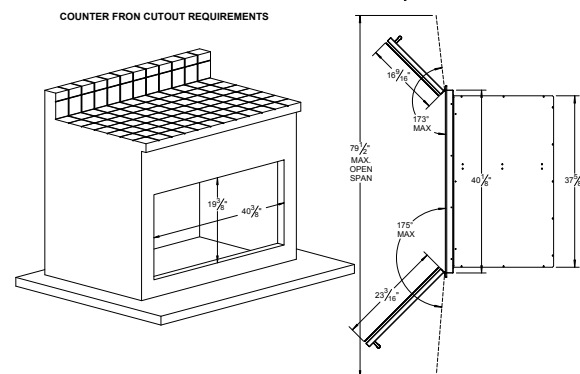
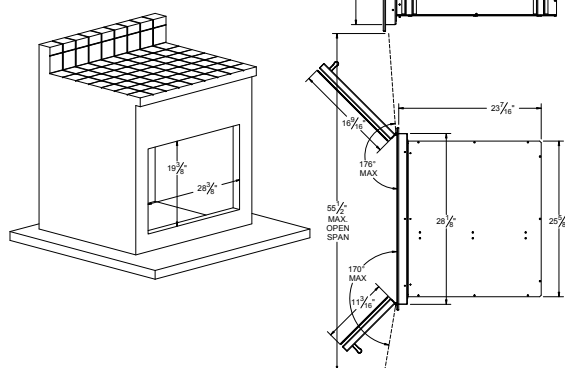
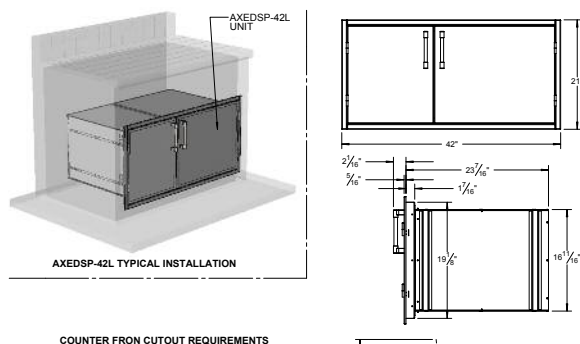
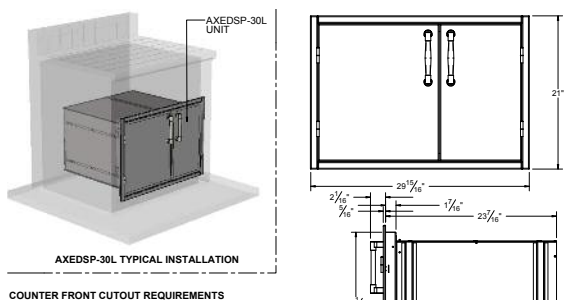


42" Sealed Dry Pantry



42" Sealed Dry Pantry
(high-profile shown)

LOW-PROFILE SEALED DRY PANTRIES



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

FOOD WARMER/STEAM TABLE

Three removable stainless steel food pans with covers

Slide-out drawer for Sterno-type fuel canisters

AVAILABLE MODELS

AXEFW – Food Warmer

AXEFWC – Food Warmer Cart Model

ELECTRIC WARMING DRAWER

30" wide drawer with electronic temperature control

Includes four convenient removable stainless steel food pan

Pans have removable stainless steel lids

AVAILABLE MODELS

AXEWD-30 – 30" Electric Warming Drawer



Food Warmer

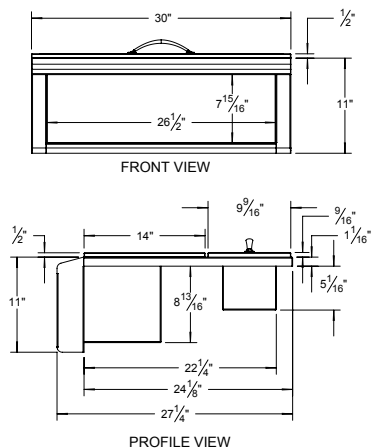


Food Warmer/Steam Table

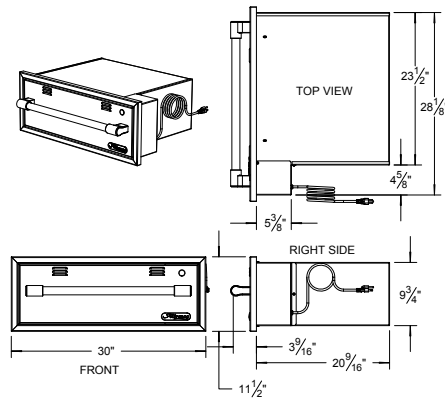


Electric Warming Drawer

FOOD WARMER



WARMING DRAWER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

DOORS AND DRAWERS FEATURES

304 stainless steel, all-welded construction, & polished accent handles

Optional doors interior system features an adjustable shelf, helping to organize and contain what goes under and into your island kitchen

Drawers feature German-engineered smooth-gliding slides

Designed to complete the look and quality of your outdoor kitchen

Sturdy dual-wall doors feature multiple mounting options and an adjustable accessory door bin (sold separately).



2 Drawer Unit:
AXE-2DR-SC



3 Drawer Unit:
AXE-3DR-SC



32" Combo Door & Drawers:
Door on Left: AXE-DDC-L-SC
Door on Right: AXE-DDC-R-SC



30" Storage Door:
Oversize for large pans
AXE-30DR-SC



17" Single Access Door:
Left Door: AXE-17L
Right Door: AXE-17R



23" Single Access Door:
Left Door: AXE-23L
Right Door: AXE-23R



Double Access Doors:
30" Door: AXE-30
36" Door: AXE-36
42" Door: AXE-42



Paper Towel Holder:
AXE-TH
For standard paper
towel rolls

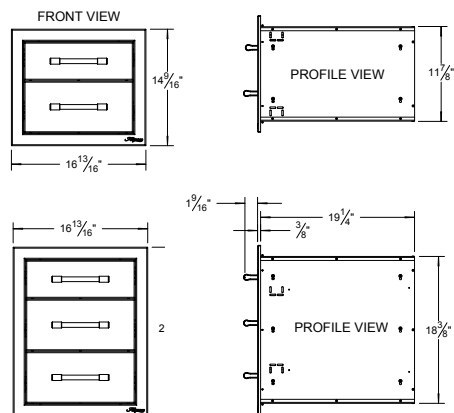


Trash Center Drawer:
Single Bin, Model #AXE-TC-SC
Double Bin, Model #AXE-TC2D-SC
Includes durable
plastic receptacle(s)

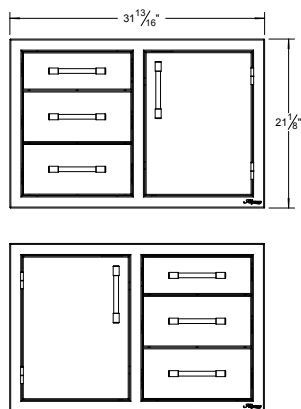


Access Door Enclosures:
AXE-17E
AXE-23E
AXE-30E
AXE-36E
AXE-42E
(sold separately)

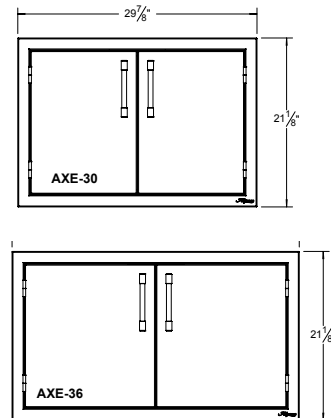
STORAGE DRAWERS



30" COMBO DOOR & DRAWERS

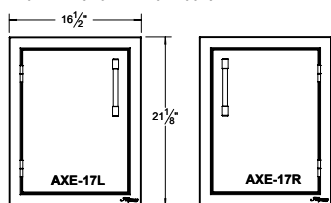


DOUBLE ACCESS DOORS

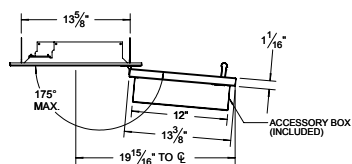


17" ACCESS DOORS

FRONT VIEW SINGLE NARROW DOORS

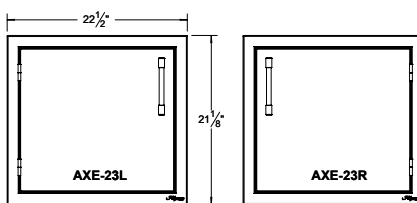


TOP VIEW: DIMENSIONS APPLY TO AXE-17 L & R MODELS

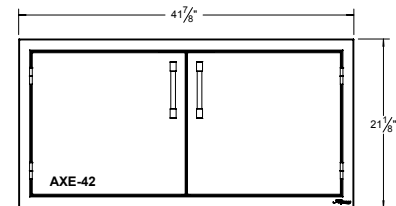
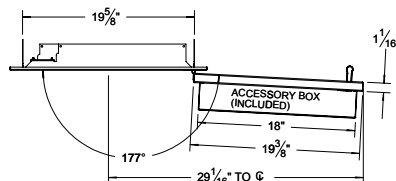


23" ACCESS DOORS

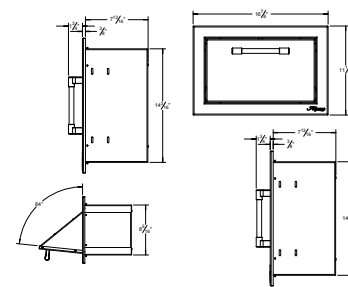
FRONT VIEW SINGLE WIDE DOORS



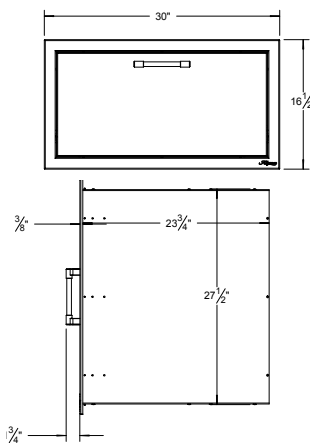
TOP VIEW: DIMENSIONS APPLY TO AXE-23 L & R MODELS



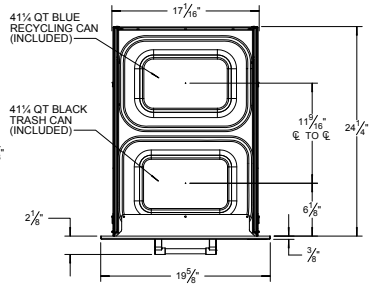
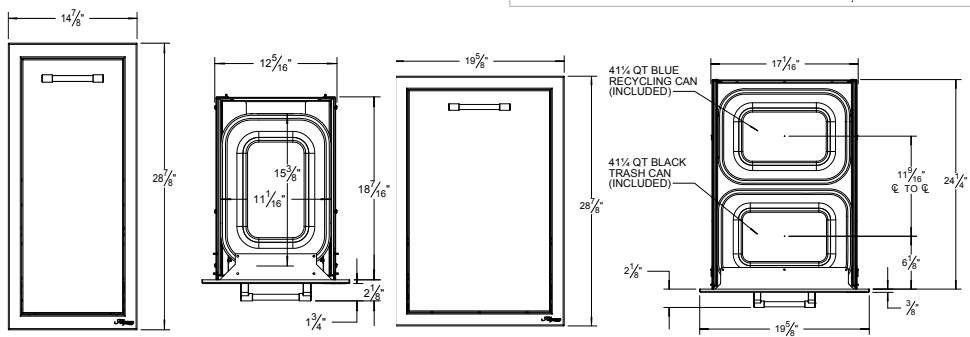
PAPER TOWEL HOLDER



30" STORAGE DRAWER



TRASH CENTER DRAWER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

SPECIALTY DOOR/DRAWER FEATURES

304 Stainless steel

All-welded construction

Polished accent handles

Drawers feature German-engineered smooth-gliding slides

Designed to complete the look and quality of your outdoor kitchen

AVAILABLE MODELS

AXE-SDRTH – Three Drawer/Paper Towel Holder

AXE-DTH-L – Door/Paper Towel Holder (Handle on Left)

AXE-DTH-R – Door/Paper Towel Holder (Handle on Right)

AXE-DDR-L – Door/Drawer Combo

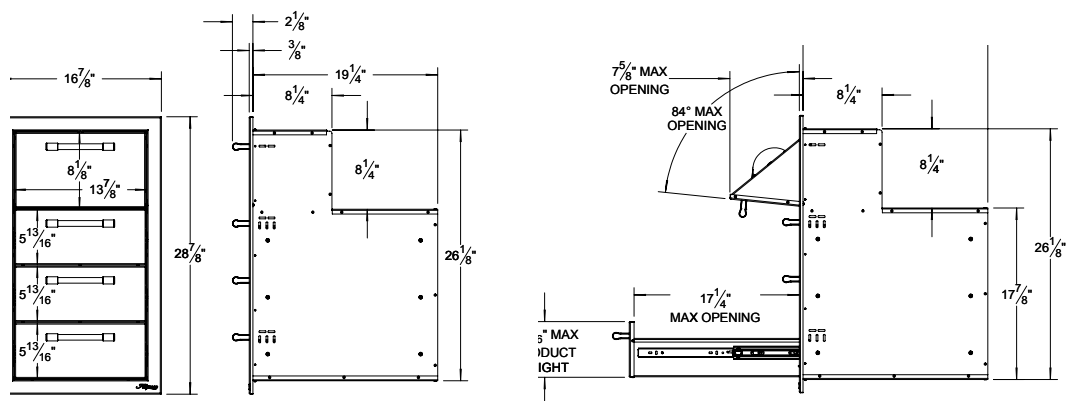


Three Drawer/Paper Towel Holder

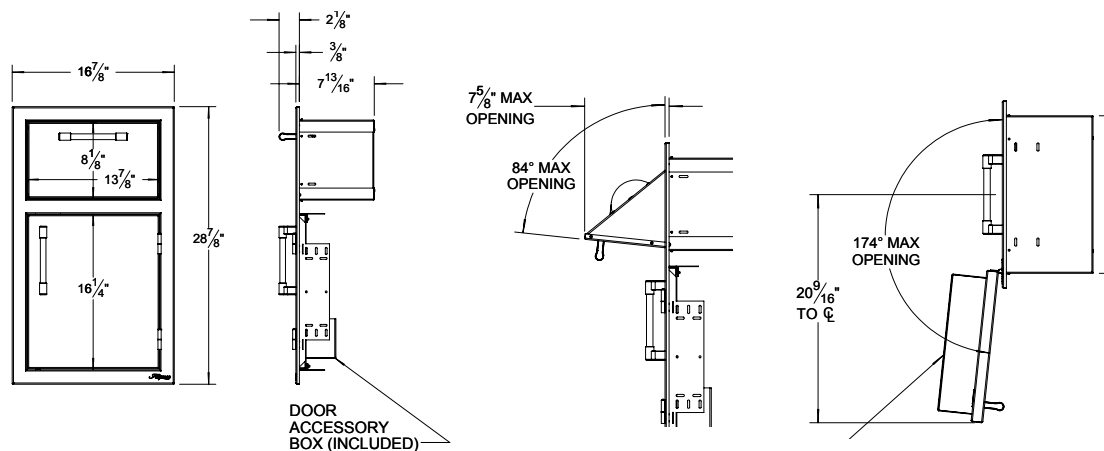
Door/Paper Towel Holder

Door/Drawer Combo

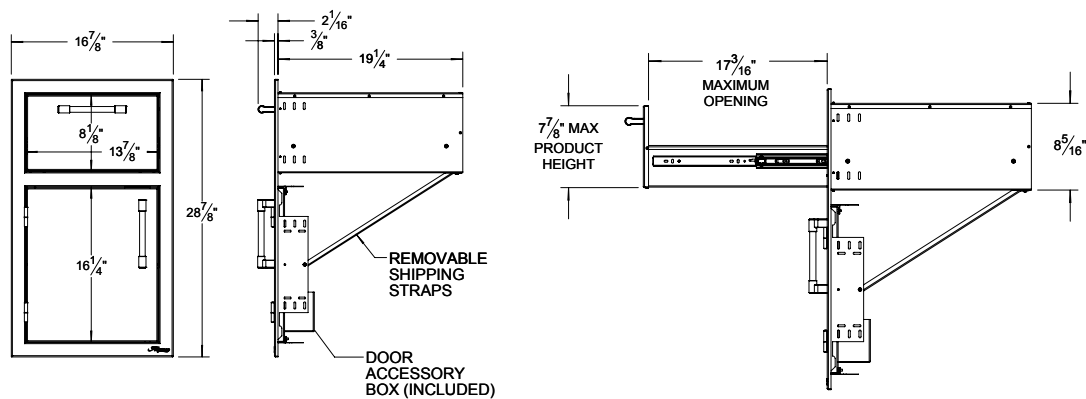
THREE DRAWER/ PAPER TOWEL HOLDER



DOOR/ PAPER TOWEL HOLDER



DRAWER DRAWER COMBO



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

PIZZA OVEN PLUS FEATURES

Pizza Oven Plus preheats in 15 min. and can reach over 1,000°F allowing you to roast, bake, iron-skillet sear, and of course, cook perfect three minute Neapolitan pizzas.

Fireplace-like gas log absorbs and radically accelerates preheat time as it distributes heat up to the ceramic ceiling slab for intense top-down heat

3/4" thick high-quality ceramic slab hearth and ceiling for even intense radiating heat

All 304 18-8 heli-arc welded stainless steel

Full 8.5" high opening

Countertop rear exhaust

20,000 BTU tube-log burner

High-tech 20,000 BTU high-heat ceramic infrared hearth burner

Removable hinges/doors

Double-walled removable top

456 sq. in. of cooking space

Halogen oven light

Alfresco's exclusive natural air-cooling plenum keeps control panel cool to the touch

Exclusive sealed dry storage pantries protect dry provisions, tools, and from weather and pests

ACCESSORIES

AXE-PZA-GD – Pizza Oven Doors

AXE-PZA-CART – Pizza Oven Cart

AXE-PZA-PPC – Pizza Oven Prep Cart

AVAILABLE MODELS

AXE-PZA – Countertop Model

AXE-PZA-BI – Built-in Model

Pizza Prep and Plating Center

Plate shelf for storing plates, pizza pans, spices and other necessities. Convenient removable plastic cutting board and ice-cooled pan rail with NSF food pans for pizza toppings and other condiments. Also ideal as a raw bar, martini, and wine rail. Model: APS-30PPC



Built-in Model



Countertop Model



Pizza Oven Doors



Pizza Oven Cart

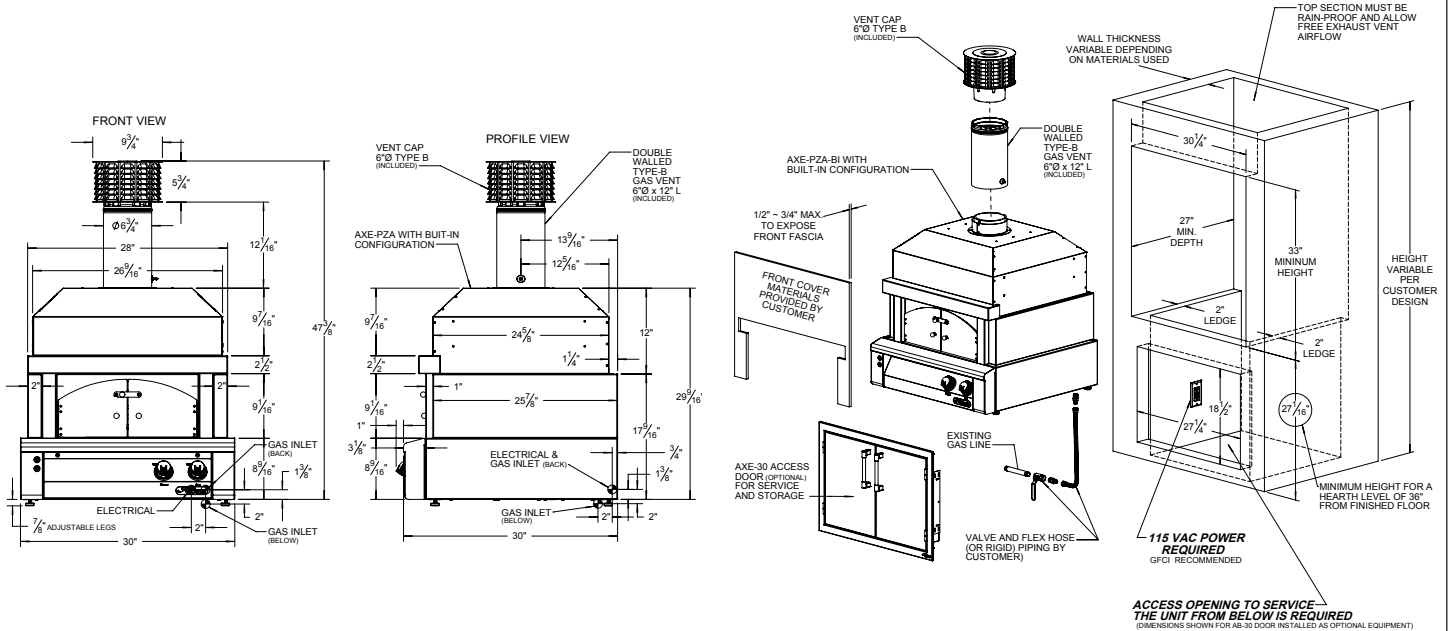


Pizza Oven Prep Cart



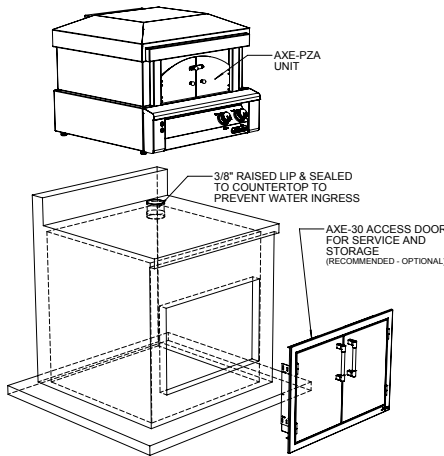
Pizza Prep and Plating Center

BUILT-IN PIZZA OVEN PLUS



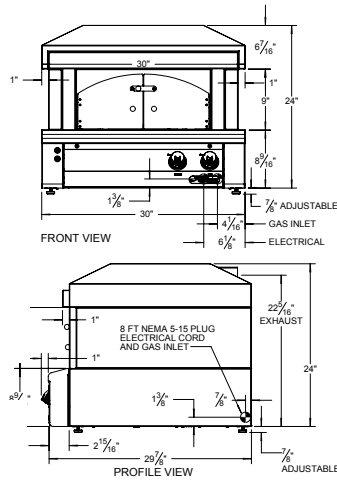
COUNTERTOP PIZZA OVEN PLUS

COUNTERTOP REQUIREMENTS (WITH CONNECTIONS AT BOTTOM)

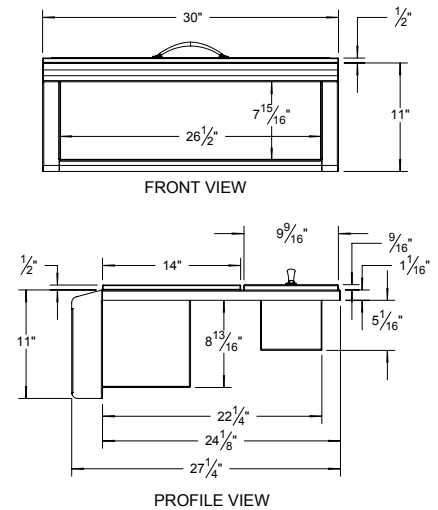


SPECIFICATIONS:

BTUH = 35,600
 FUEL NG @ 5 W.C. / LP @ 10 W.C.
 ELECTRICAL POWER: 115 VAC / 0.3 A / 60 Hz.
 GAS CONNECTION = 1/2" NPT (NG) OR 3/8" ODF (LP)



PREP & PLATING CENTER



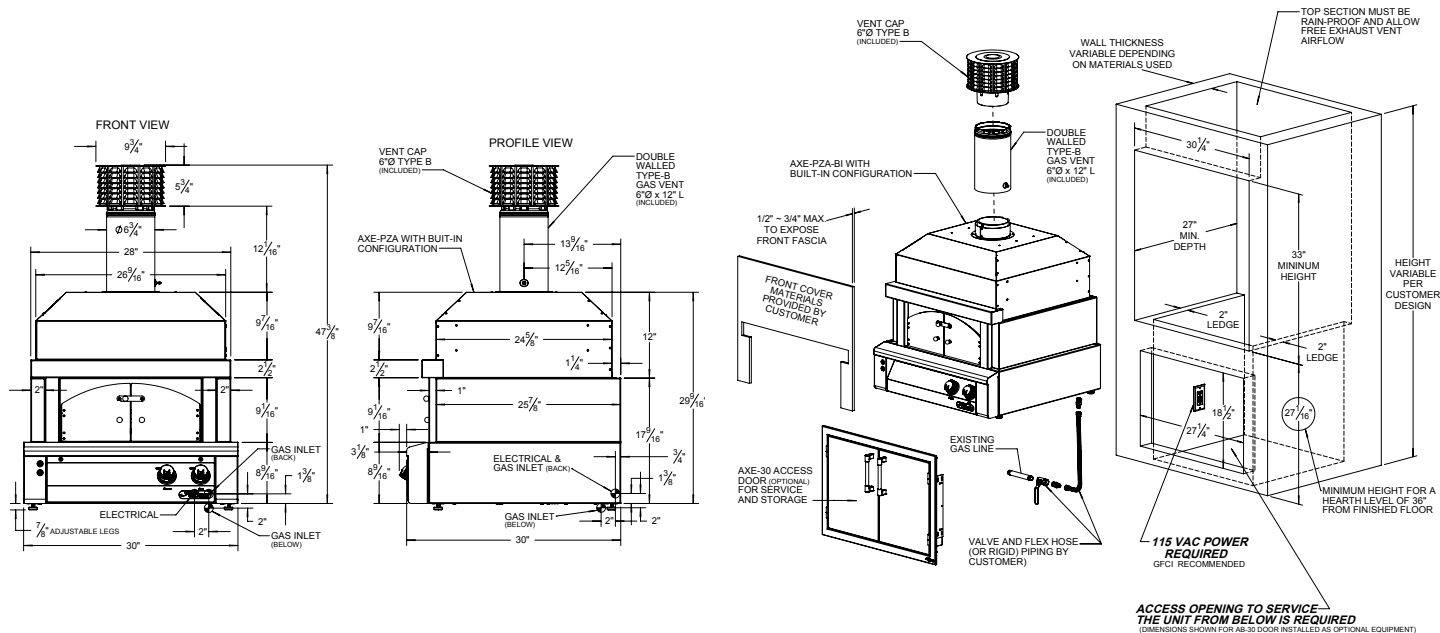
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Project/Client:

Date:

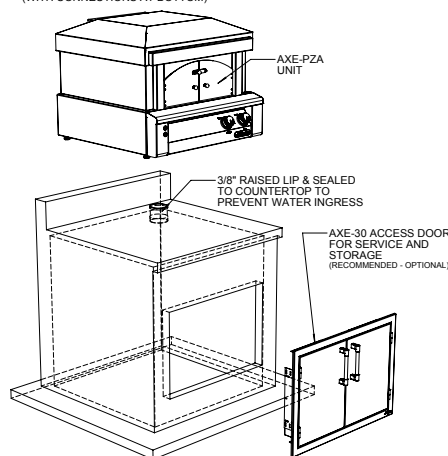
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BUILT-IN PIZZA OVEN PLUS



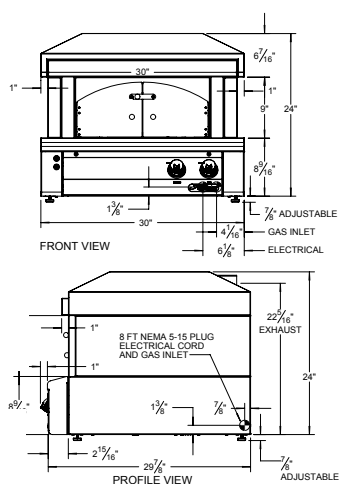
COUNTERTOP PIZZA OVEN PLUS

COUNTERTOP REQUIREMENTS (WITH CONNECTIONS AT BOTTOM)

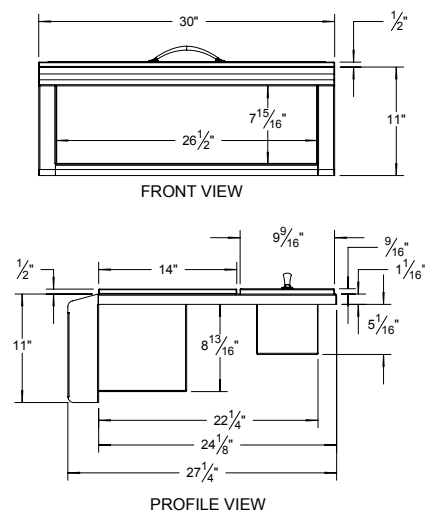


SPECIFICATIONS:

BTUH = 35,600
FUEL NG @ 5 W.C. / LP @ 10 W.C.
ELECTRICAL POWER: 115 VAC / 0.3 A / 60 Hz.
GAS CONNECTION = 1/2" NPT (NG) OR 3/8" ODF (LP)



PREP & PLATING CENTER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

PLATING AND GARNISH CENTER

Restaurant-inspired plating station with food pans, carving board, and plate storage below. Create food presentations like a professional.

Plate shelf for storing plates, pizza pans, spices, and other necessities

Convenient removable plastic cutting board

Ice-cooled pan rail with NSF food pans for pizza toppings and other condiments

Also ideal as a raw bar, martini, and wine rail

The ultimate in convenience



Plating and Garnish Center

AVAILABLE MODELS

PS-30P – Plate & Garnish Rail with Food Pans

APS-30PPC – Pizza Prep & Garnish Rail with Food Pans

PREP AND WASTE CHUTE

Poly-cutting board slides up to reveal a convenient trash chute.

AVAILABLE MODELS

APWC – Prep & Waste Chute



Prep and Waste Chute

PREP AND HAND SINK

All stainless steel design with hot and cold faucet, removable cutting board, and C-fold towel dispenser.

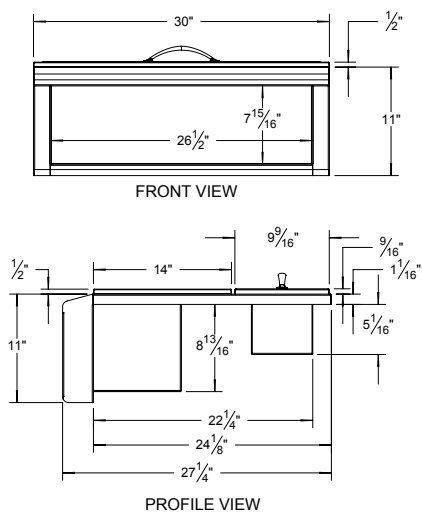
AVAILABLE MODELS

ASK-T – Prep Plus Hand Wash Sink

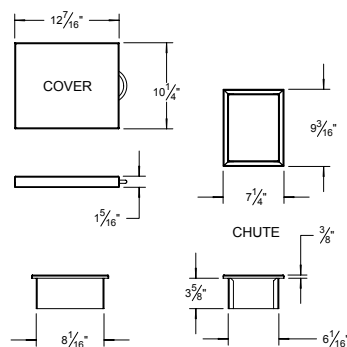


Prep and Hand Sink

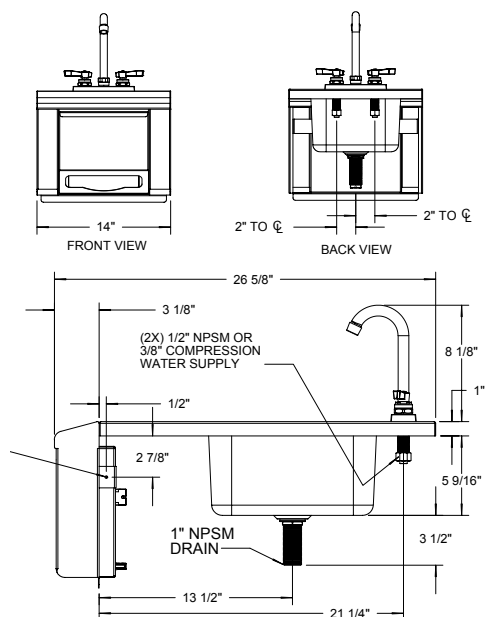
PREP & PLATING CENTER



PREP & WASTE SHUTE



PREP AND HAND SINK



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact:

VERSA POWER™ FEATURES

The Versa Power™ cooking system offers an unmatched heating range from 400 to 65,000 BTUs of power for total heat control. The unique, specially designed super heavy-duty spider grate can handle from the smallest of saucepans up to 100-quart stock pots. With numerous options to expand its versatility, it is the perfect complementary appliance to complete your outdoor kitchen.

Power and versatility at your fingertips with numerous options

Unique individually controlled double burner system

Brass center burner adjusts from 400 to 20,000 BTUs

Stainless steel outer tube burner adjusts from 5,000 to 45,000 BTUs

5/16" diameter stainless steel spider grate with removable trivet

The perfect complementary appliance to complete your outdoor kitchen

Ideal for use as European French Top

Available in LP or Natural Gas

AVAILABLE MODELS

AXEVP 24" – Versa Power™ Cooker*

*All Versa Power units with a Serial # starting with "18" have 110 VAC ignition system and "control knob accent lights".



*Simmer delicate sauces
at a low 400 BTU*



*Center burner adjusts
from 400 to 20,000 BTU*



*Outer burner adjusts
from 5,000 to 45,000 BTU*



*Both burners yield an
unprecedented 65,000 BTU*



Built-in Model

ACCESSORIES

VERSA POWER™ CART
AXEVP-C-01



COMMERCIAL WOK
Commercial round bottom
wok. 21" dia. AXEVP-WOK



TEPPANYAKI GRIDDLE
Breakfast griddling, Kamal
tortilla cooking, and more.
AXEVP-TG



COUNTER CART
All stainless with storage.
AXEVP-C-01



TANK HOUSING
All stainless.
AXEVP-COUNTER-LP



POT FILLER
Install into island next to Versa
Power™. Adjustable 10" to 14"
with double joint spout.
AXEVP-T10

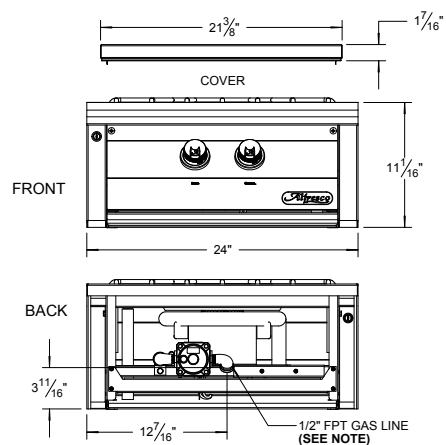
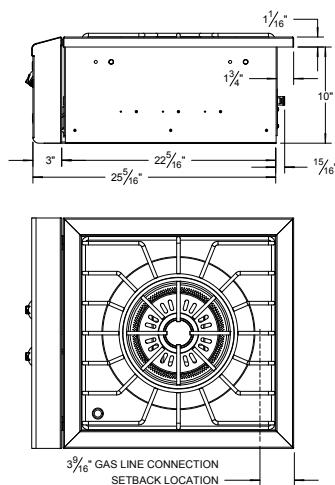
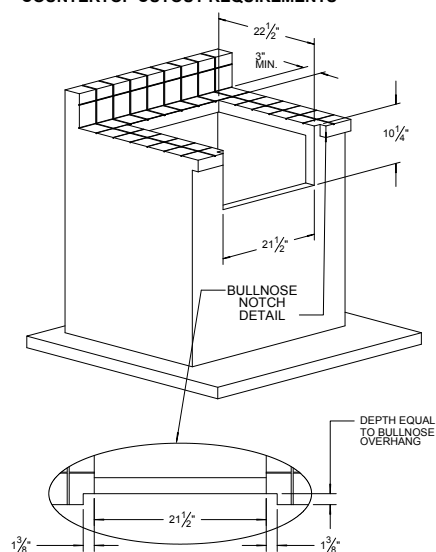


POT FAUCET
Install into a plumbed wall directly
behind the Versa Power™ for
convenient access.* POT FAUCET



VERSA POWER™

COUNTERTOP CUTOUT REQUIREMENTS



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact: