

# The Alfresco Difference?

## **Exclusive Heat Delivery System**

- With stainless steel cooking grates and refractive ceramic 5-way heat distributing briquettes, surface temperatures reach up to 950°

## **Hidden, Fully Integrated 120 LB. Torque Mega Rotisserie Motor**

- This unique chain-driven whisper quiet system turns food at a smooth and consistent speed no matter how many pounds. No counter balance required. Produces hassle free delicious rotissed foods. Smoketiss™ using the smoke and herb infusion system.

## **Made In USA**

- Proudly made and manufactured in City Industry, California, the company prides itself on quality, stat-of-the-art commercial and residential appliances. Made from 304-grade, 18-8 stainless steel, units boast all heli-arc hand-welded seams with no mechanical fasteners.

## **Exclusive Control Panel**

- A special air-cooling plenum blasts a curtain of cool air that naturally flows up between the front control panel and firebox keeping front panel and bullnose safely cool to the touch. This also protects all the electronics.

## **Exclusive Hood Assist**

- Unique integrated and hidden spiral torsion open/ close assist system made of non-corrosive stainless steel for many years of use. Handle spins smoothly in nickel-plated end caps for optimal comfort.

## **Integrated, Wood Smoker & Herb Infusion System**

- Dedicated 5,000 BTU stainless steel burner. Exclusive cold smoke capabilities. Drawer holds large chunks of wood, and linear diffusing vents naturally eject smoke at 200° to food zone.



## 10 Ways To Cook With Alfresco

Alfresco offers a number of drawers and accessories that bring the cooking conveniences of the indoors, out. You can have a complete chef's kitchen and cook like a pro with accessories that make it easy to grill, deep fry, steam, boil, smoke, roast, sear and rotisserie

1

### Sear

Temps from 1100-1500 Degrees



2

### Grill

Temps From 300-900 Degrees



3

### Deep Fry

4

### Steam

5

### Boil Pasta



6

### Smoke

with Exclusive Built In Smoker Box



7

### Griddle

Meat, Veggies or Breakfast!



8

### Roast

In-Direct Roasting Pod - Sunday Dinner!



9

### Rotisserie

Rotiss Meat on the Built in Rotisserie



10

### Solid Fuel Inserts

Add Wood Chunks or Standard/ Gourmet Charcoal to create Authentic Wood Flavor!



ALXE

# BARBECUE GRILL FEATURES



## Alfresco's Exclusive Heat Delivery System

Delivers evenly distributed extreme high heat to the cooking surface with special 18SR burners.

- 27,500 BTUs
- 18SR Burners, made of **titanium** and stainless steel, to eliminate scaling and corrosion
- Exclusive design: Dual rows of clean-combusting, double-lanced ports on three sides, plus crossover tube in front deliver optimal flame distribution
- Lifetime warranty on the burner
- With stainless steel cooking grates and refractive ceramic 5-way heat distributing briquettes, surface temperatures reach up to 950°



## Sear Zone™

- Exclusive 1500° Infrared Technology.
- 27,500 Built-in Infrared Burner available on all ALXE grills with 100% combusting ceramic surface for intense even heat and authentic steakhouse results
- Adjustable temperature from 1100° to 1500° F
- Reaches 1500° F in four minutes. Cooks 50% faster with virtually no flare-ups
- Special "V-shaped" flavorizer cooking grate over Sear Zone™ burner captures the natural juices, fats, and flavors, then caramelizes them for flavor distribution back into food.
- Made of "Space Age" steel, the same that is used on the nose of NASA space shuttles.



### Precision Control Panel Lighting

All new LED front panel lighting projects rich amber beams of light exactly where you need them.



### Refractive Ceramic 5-Way Heat Distributing Briquettes

Eliminate hot and cold spots making the effective grilling area 100% of the grilling surface. A special pyramid shape with a flat top and heat-holding cavity on underside evenly delivers intense heat to the cooking surface. Radiant tray locks briquettes in place. Turn tray over and fire burners on high with lid closed to self clean.



### Stainless Steel Cooking Grates

Heavy-duty 3/8-inch round stainless steel rod cooking grates have an electro-polished finish to resist sticking.



### Halogen Work Lights

Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination. Light lens is easily removable without the use of tools for changing bulbs, and cleaning.



### Adjustable Food Warming and Grilling Rack

The three-position adjustable warming rack stores up and out of the way when rotisserie. Ideal for above-grilling surface holding and cooking. Electropolished finish.



### Newly Redesigned Controls

Stainless steel push-button ignition, lighting, and rotisserie controls are ergonomically integrated into the front control panel.



### Fit and Finish

Each piece is constructed with heli-arc welded seams. All accents are handpolished creating uniquely clean lines. The beauty and quality are in the details.



### Flush Inset Rotisserie Burner

All Alfresco grills come with a flush mounted 1500° rear ceramic infrared rotisserie burner.



### Exclusive Heat Protected Wiring

Electrical wires are each encapsulated their full length with a 600° heatresistance silicone sleeve, and all electric connectors are protected with a silicone boot of same heat resistant silicone.



### Attractive Nickel-Plated Ergonomically-Designed Control Knobs, Bezels & End Caps

The all-new grill knobs have been redesigned with precision touch in mind.