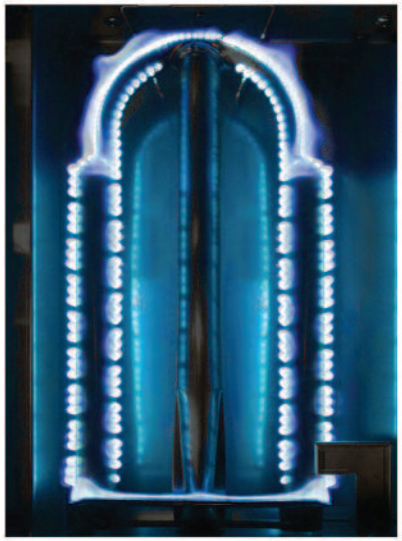
For decades, the Founders of Alfresco have been manufacturing commercial kitchen equipment for many of the Nation's finest restaurants and hotels. Alfresco Open-Air Culinary Systems was launched, offering a whole new level of quality in luxury residential appliances. This would be the most complete line of restaurant-inspired luxury outdoor kitchen appliances, utilizing the same manufacturing methodologies used in commercial restaurant equipment.

Alfresco appliances will make any professional chef feel right at home, and will inspire anyone who wishes to produce culinary creations like a pro. Unparalleled quality, workmanship, performance, and design combined with constant innovation has been the driving force in making Alfresco the most distinctive and complete line of outdoor kitchen appliances available today. All Alfresco appliances are proudly built from scratch in Commerce, California - U.S.A.

Create the Alfresco outdoor kitchen
of your dreams,
and luxuriate in the lifestyle.

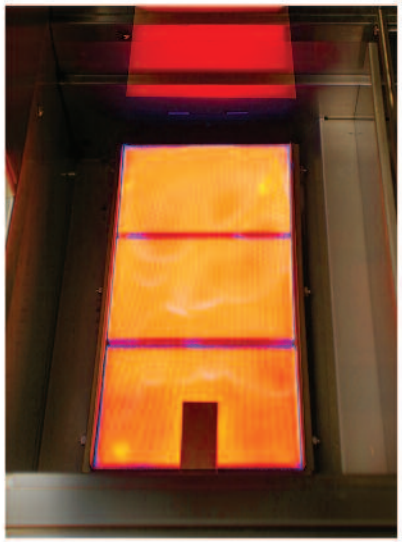
Grill Features



Alfresco's Exclusive Heat Delivery System

Delivers evenly distributed extreme high heat to the cooking surface, and consists of special 18SR burners

- 27,500 BTUs
- 18SR (Scaling and Corrosion Resistant) made from titanium and stainless steel
- Exclusive design: Dual rows of clean-combusting, double-lanced ports on three sides, plus crossover tube in front delivering optimal flame distribution
- Lifetime warranty



Sear Zone™

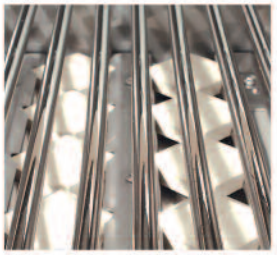
- Exclusive 1500º Infrared Technology
- 27,500 BTU Infrared Burner available on all LXE grills with 100% combusting ceramic surface for intense even heat and authentic steakhouse results
- Reaches 1500º F in four minutes and cooks 50% faster with virtually no flare-ups
- Special "V-shaped" flavorizer cooking grate over Sear Zone™ burner captures the natural juices, fats, and flavors, then caramelizes them to the food for delectable mouthwatering flavor

Made In The U.S.A.

Made from all commercial-grade 304, 18-8 stainless steel, all heli-arc hand-welded seams with no mechanical fasteners.

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

Over briquette and "U" burner sections. Heavy-duty 3/8-inch round stainless steel rod cooking grates have a special nonstick electro-polished finish.

Adjustable Food Warming and Grilling Rack

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

Precision Control Panel Lighting

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

Newly Redesigned Controls

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

Attractive Nickel-Plated Ergonomically-Designed Control Knobs and Bezels

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

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 easily changing bulbs, and cleaning.

Exclusive Heat Protected Wiring

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

Exclusive Control Panel Air Cooling Curtain

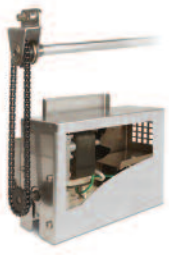
A special air-cooling plenum blasts a curtain of cool air that naturally flows up between the front control panel and firebox keeping front panel and bullnose safely cool to the touch. This also protects all the electronics.

Flush Inset Rotisserie Burner

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

Integrated, Wood Smoker and Herb Infusion System

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

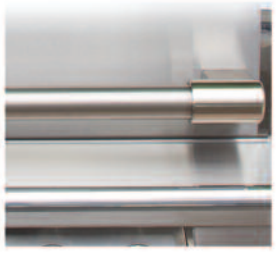


Exclusive Hidden and Integrated 120 LB. Torque Mega Rotisserie Motor

This unique chain-driven whisper quiet system is chain driven and 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.

Fit and Finish

With hand-polished accents, uniquely clean lines, and all heli-arc welded seams, the beauty and quality are in the details.



Exclusive Hood-Assist System

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

36" LXE Grill

- Three 18-SR stainless steel main burners producing 82,500 BTUs
- Integrated rotisserie system with built-in motor and 18,500 BTU infrared burner
- Smoker system with 5,000 BTU 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™

AVAILABLE MODELS		With Sear Zone™
ALXE-36	36" Built-in Grill	ALXE-36SZ
ALXE-36C	36" Cart Model Grill w/2 Doors	ALXE-36SZC
ALXE-36CD	36" Cart w/2 Drawer Model Grill	ALXE-36SZCD

Available in LP or Natural Gas

Built-in Model

Cart Model

Deluxe Cart Model