

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.*

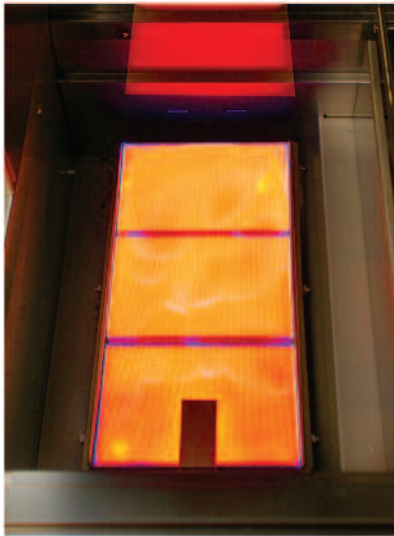
GRILL FEATURES



ALFRESCO'S EXCLUSIVE HEAT DELIVERY SYSTEM

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

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



SEAR ZONE™

- o Exclusive 1500° Infrared Technology
- o 27,500 BTU Infrared Burner available on all LXE grills with 100% combusting ceramic surface for intense even heat and authentic steakhouse results
- o Reaches 1500° F in four minutes and cooks 50% faster with virtually no flare-ups
- o 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



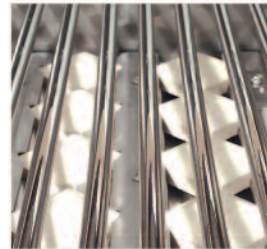
MADE IN THE U.S.A.

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 600° 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 1500° rear ceramic infrared rotisserie burner.



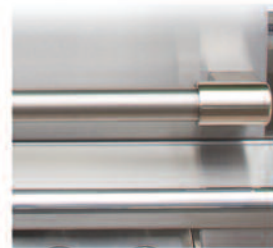
 **INTEGRATED, WOOD SMOKER AND HERB INFUSION SYSTEM**
Dedicated 5,000 BTU stainless steel burner. Exclusive cold smoke capabilities. Drawer holds large chunks of wood, and linear defusing vents naturally eject smoke at 200° to food zone.




 **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 nickel-plated end caps for optimal comfort.

56" LXE ALL GRILL

- o Three 18-SR stainless steel main burners producing 82,500 BTUs
- o Sear Zone™ with 27,500 BTU ceramic infrared burner
- o Integrated rotisserie system with built-in motor and dual 15,000 BTU infrared burners
- o Smoker system with 5,000 BTU dedicated burner and drawer for wood chunks
- o 998 sq. in. actual grilling area
- o 3-position warming racks stores up and out of the way when rotissing
- o Dual integrated high-intensity halogen work lights
- o User-friendly push-button ignition with sealed 110v AC power source
- o Cart model features dual storage drawers
- o Optional refrigerated base cabinet

AVAILABLE MODELS

ALXE-56BFG	56" Jumbo Built-in Grill
ALXE-56BFGC	56" Jumbo Cart Model Grill
ALXE-56BFGR	56" Jumbo on Refrigerated Cart

Available in LP or Natural Gas



Built-in Model



Cart Model



Refrigerated Cart Model