

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

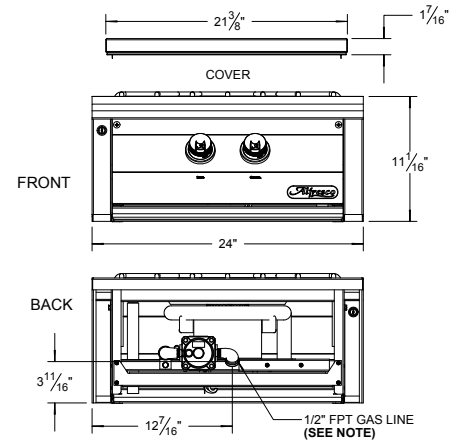
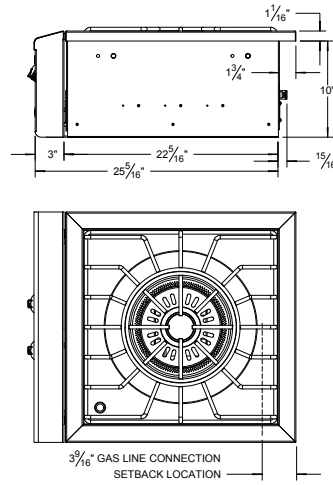
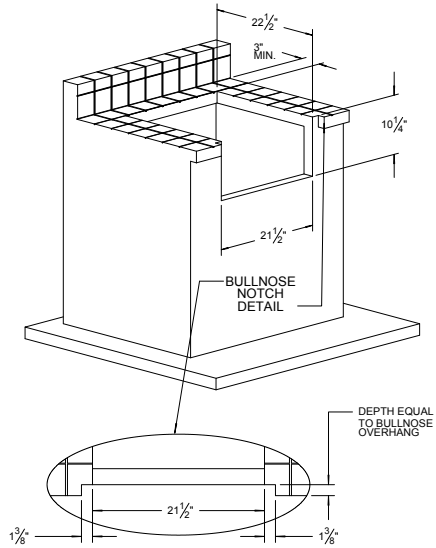


POT FAUCET
Install into a plumbed wall directly behind the Versa Power™ for convenient access.* POT FAUCET



VERSA POWER™

COUNTERTOP CUTOUT REQUIREMENTS



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact: