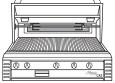
ALX2 SERIES GRILL SPECIFICATIONS

ALX2-30 ALX2-30C ALX2-30SZ ALX2-30SZC ALX2-30IR

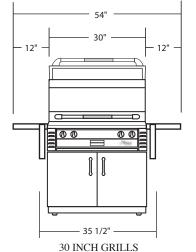
ALX2-42C ALX2-42SZ ALX2-42SZC

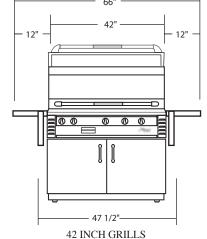




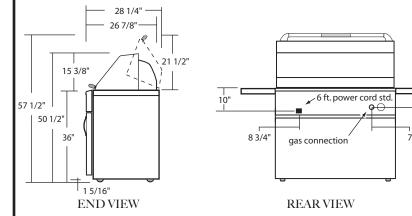
30 INCH ALX2 GRILLS

42 INCH ALX2 GRILLS





FRONT VIEW

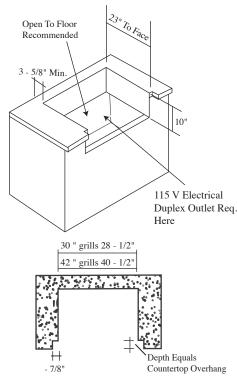


MODEL NUMBER	ALX2-30	ALX2-42
GRILLING AREA	5 4 2 SQ. INCHES	770 SQ. INCHES
MAIN GRILL BURNERS	2 @ 27,500 BTU EA.	3 @ 27,500 BTU EA.
ROTISSERIE BURNER	15,000BTU	18,000BTU
SMOKER BURNER	7,000BTU	7,000BTU
APPLIANCE TOTAL BTU	77,000BTU	107,500BTU
SHIPPING WEIGHT (built-in)	1 8 5 lbs	2 6 5 lbs
SHIPPING WEIGHT (on cart)	3 0 5 lbs	3 9 5 lbs

Alfresco Open Air Culinary Systems
7039 East Slauson Avenue Commerce, CA 90040
PH: (323)-722-7900 FAX: (323) 726-4700 Toll Free (888) 383-8800
www.alfrescogrills.com



ISLAND PREPARATION



COUNTERTOP DETAIL

GAS REQUIREMENTS

Natural

6 1/2"

• 1 / 2" NPT

Gas Supply Pressure: 4.0" W.C

Propane (LP)

• 1 / 2" NPT

Supply Pressure: 11" W.C

LP Hose With Regulator Included

ELECTRICAL REQUIREMENTS

 115 V 50/60 Hz / 1.5 Amps (for Rotisserie Motor and light accessory)

"Create The Ultimate Outdoor Kitchen"

ACCESSORIES & OTHER PRODUCTS

- Heavy Duty Vinyl Cover (recommended)
- Drop-in Steamer Fryer
- Drop-on Stainless Steel Griddle
- Cart Mount Double Side Burner
- Drop-on Griddle For Side Burner
- Stainless Steel Access Doors For Islands
- Stainless Steel Storage Drawers
- Built-in Sterno-fired Food Warmers
- Prep & Waste Centers For Island Installations
- Plating & Garnish centers
- Warming Drawers
- Built-in & Cart Model Cocktail Stations
- Built-in Prep & Hand Sink
- Refrigerator / Keggerator
- Under-Grill Refrigerator w/ Marinating Drawers
- Built-in Countertop Refrigerator
- Completely Sealed Dry Storage Pantry Centers

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