

SIDE BURNER FEATURES

- Restaurant power and control
- Dual side burner - all commercial stainless steel with heli-arc welded seams
- Two 20,000 BTU burners with 110V electronic ignition
- Recessed top and stainless steel cover for protection from wind and elements
- Precision knob lighting
- Available as built-in unit, or mounts to cart model grills in place of side tray
- Available in LP or Natural Gas

ACCESSORIES

- AGSB-G - Commercial Griddle
- AG-WOK - Commercial Wok
- AG-WR - Wok Ring

AVAILABLE MODELS

- AXESB-2 - Built-in 2-Burner Unit*
- AXESB-2C - 2-Burner Unit for Cart Mount*

*All side burner units with a serial # starting with "18" have 110 VAC ignition system and "control knob accent lights".

SEARZONE™ SIDE BURNER FEATURES

- Sear Zone™ burner - reaches 1500° F in four minutes and cooks 50% faster with virtually no flare-ups
- Restaurant power and control
- 110V electronic ignition
- Precision knob lighting
- Recessed top and stainless steel cover for protection from wind and elements
- Available as built-in unit, or mounts to cart model grills in place of side tray
- Available in LP or Natural Gas

AVAILABLE MODELS

- AXESZ - Sear Zone™ Built-in Side Burner*

*All side burner units with a serial # starting with "18" have 110 VAC ignition system and "control knob accent lights".



Dual Side Burner



Commercial Griddle.
3/16" solid stainless plate with side & back splash.

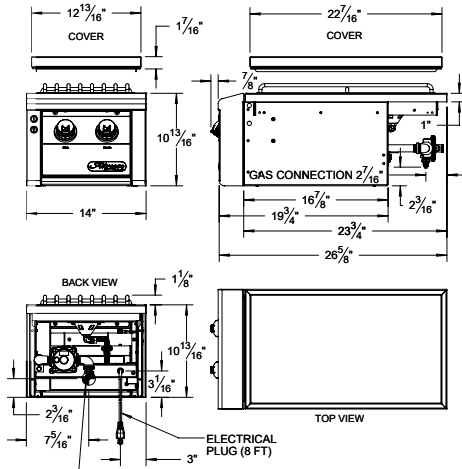


Commercial Wok and Wok Ring.
For use on the side burner or on the grill.

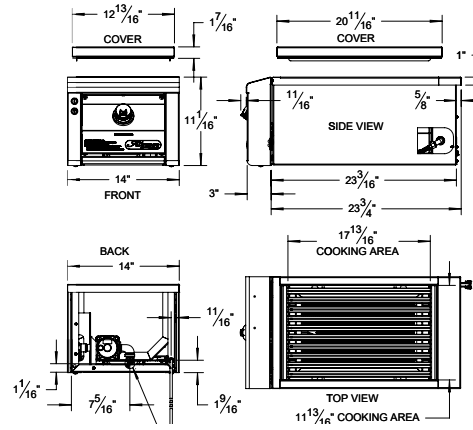


Sear Zone™ Side Burner

DUAL SIDE BURNER



SEAR ZONE™ SIDE BURNER



Alfresco Authorized Dealer:

Project/Client:

Date:

Contact: