

DANVER

Outdoor Infrared Rotisserie Grills

by *Alfresco*[™]
Open Air Culinary Systems



As the heart of any open air kitchen, designing a professional-level grill was the first priority. The use of all type 304 stainless steel was obvious. Nearly every seam is welded and polished, as mechanical fasteners tend to loosen over time. A unique dual-row, dual-port burner was designed, with an industry-leading 27,500 BTUs of power and made from an exclusive, high-heat stainless steel, which enables the burner to carry a lifetime warranty. The Sear Zone[™] hybrid infrared system was developed, bringing the intense searing power of a commercial infrared broiler to the home. And understanding the importance of appearance to the residential customer, the grill features large radiused corners and extensive hand-polished accents.

ALFRESCO OUTDOOR ROTISSERIE GRILLS

The LX2 grill has been engineered to deliver the intense, even heat needed to achieve perfect results, with the control and flexibility needed for all kinds of food.

STANDARD FEATURES

- A. 27,500 BTU main burners are made from high-temperature stainless steel and have exclusive twice-lanced double-row port design with dual crossovers for extreme even heating and perfect caramelizing results.
- B. Porcelain ceramic briquettes have a special pyramid shape and cavity back to collect and evenly distribute heat. The slightly porous material traps juices, allowing them to vaporize and return to the food as flavorful smoke.
- C. Chain-driven rotisserie with hidden built-in motor features roller bearings that eliminate need for counterweight. Flush-mounted ceramic infrared burner produces direct, high-heat that locks in juices and flavor.
- D. Integrated smoker with dedicated 7,000 BTU s/s burner accommodates wood chunks for cold smoking. Smoke ejector system distributes smoke throughout before rising to the food zone, creating intense smoke flavor.
- E. Made from all commercial-grade stainless steel, heli-arc welded at all seams with no mechanical fasteners.
- F. Full front and rear double skin, seamless, welded hoods with hand polished accents.
- G. The LX2 hood features uniquely clean lines, with hidden hardware and no gap at the pivot point for the rotis spit. This results in a rigid and perfectly smooth pivoting hood that also captures more heat.
- H. Control panel flips open with no tools for easy maintenance and features a unique, natural air-curtain cooling design to keep front panel surfaces and ignition parts cool.
- I. Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination.
- J. Optional on all LX2 grills (standard on 56" Jumbo models) is the Sear Zone™ ceramic infrared searing system. This 27,500 BTU ceramic burner preheats to over 1,400° in about 4 minutes and flash-caramelizes food locking in juices and flavor, while the unique U-grate catches food drippings, instantly vaporizing them to create flavor-enhancing smoke.

30" Grills

- Two high-temp stainless steel main burners producing 55,000 BTUs
- Integrated rotisserie with built-in motor & 15,000 BTU infrared burner
- Smoker with 7,000 BTU dedicated burner
- 542 sq. in. actual grilling area

Available Models

- 30" Built-in Grill
- 30" Built-in Grill with Sear Zone
- 30" Built-in Grill All infrared



Shown with Optional Sear Zone

- Model #ALX2-30
- Model #ALX2-30SZ
- Model #ALX2-30IR

42" Grills

- Three high-temp stainless steel main burners producing 82,500 BTUs
- Integrated rotisserie with built-in motor & 18,500 BTU infrared burner
- Smoker with 7,000 BTU dedicated burner
- 770 sq. in. actual grilling area

Available Models

- 42" built-in grill
- 42" built-in grill with Sear Zone



Shown with Optional Sear Zone

- Model #ALX2-42
- Model #ALX2-42SZ

56" Grills

- Three high-temp stainless steel main burners producing 82,500 BTUs
- Sear Zone™ with 27,500 BTU ceramic infrared burner
- Integrated rotisserie with built-in motor & dual 15,000 BTU infrared burners
- Smoker with 7,000 BTU dedicated burner
- 998 sq. in. actual grilling area

Available Models

- 56" built-in grill with Sear Zone Model #ALX2-56BFG



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STAINLESS OUTDOOR KITCHENS

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