

DANVER

VersaPower™ Multi-Use Burner

by *Alfresco*
Open Air Culinary Systems



VersaPower expresses a new vision of versatility for outdoor entertaining with the ability to greatly expand the cooking repertoire and menu options. From sautéés and delicate sauces to pasta to boiling lobster, crab, shellfish, and if your “down south” crawfish boils. The Versa power burner also offers the size and power to generate 400 to 65,000 BTUs and a heavy duty grate to accommodate the smallest of saucepans up to a 100 quart stock pot ...perfect for boiling that pot of corn or frying a turkey. Whether you’re preparing an intimate dinner for two or a large group of family or friends, the Versa is the ideal outdoor cooking appliance.

ALFRESCO VERSAPOWER™ MULTI-USE BURNER



FEATURES

- VersaPower's™ burners are uniquely close to the top grate allowing heat to be directed onto the bottom of cookware greatly reducing dangerous and inefficient heat loss.
- All commercial stainless steel with heli-arc welded seams.
- Exclusive dual burner system each with independent control.
- Min. heat control 400 BTU's.
Max. heat control 65,000 BTU's.
- Removable 3/8" diameter electropolished stainless steel spider grate.
- Removable center trivet.
- User-friendly 9 Volt push button ignition system.
- Recessed sealed top for wind protection and to contain spillage.



Teppanyaki Griddle

Remove the grate entirely and install a 3/16" thick solid stainless steel griddle for burgers, fajitas or authentic teppanyaki cooking.



Professional Wok

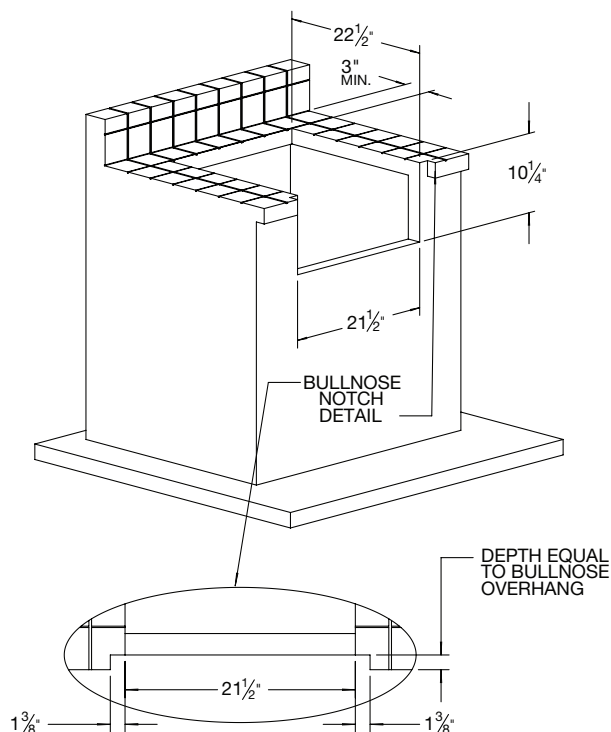
Remove the center trivet and the unit will support up to a 22" commercial wok (AGVPC-WOK)



Stainless Steel Pot Filler

Add our stainless steel pot filler for ease of use when filling large stock pots or pasta cooker. Adjustable tower height adds design flexibility.

COUNTERTOP CUTOUT REQUIREMENTS



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STAINLESS OUTDOOR KITCHENS

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