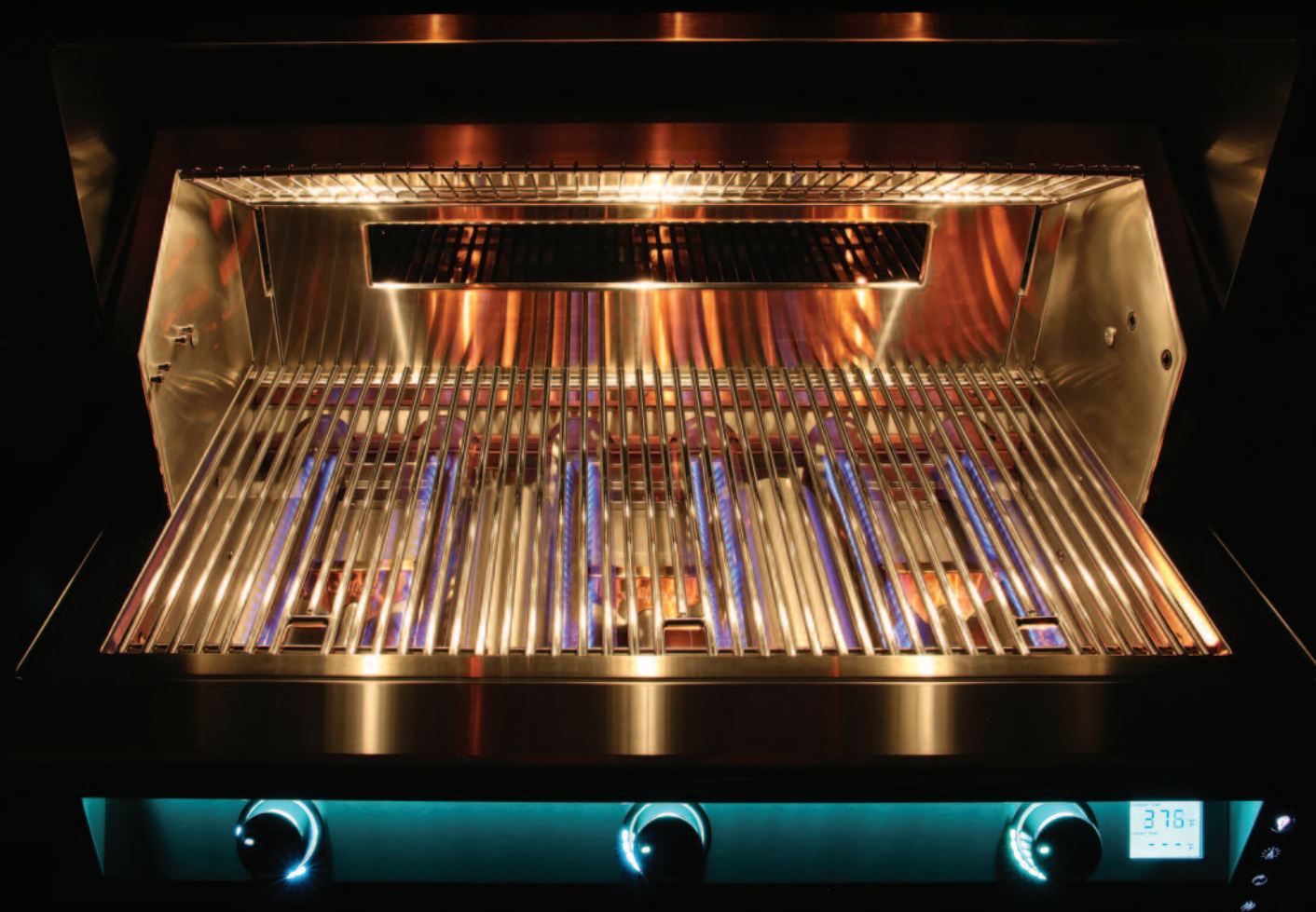




The **Next Generation** in Luxury Outdoor Cooking





The **ALL NEW AIPG Series** by Alfresco™



For over 25 years, Alfresco has been at the forefront of luxury outdoor culinary design, crafting high-performance cooking equipment that sets the industry standard. The Alfresco **Intelligent Professional Grill (AIPG)** embodies this legacy, combining decades of innovation with cutting-edge technology to redefine what's possible in outdoor grilling. Constructed entirely from commercial-grade 304 stainless steel and backed by a limited lifetime warranty, the AIPG is built for enduring performance and lasting beauty.

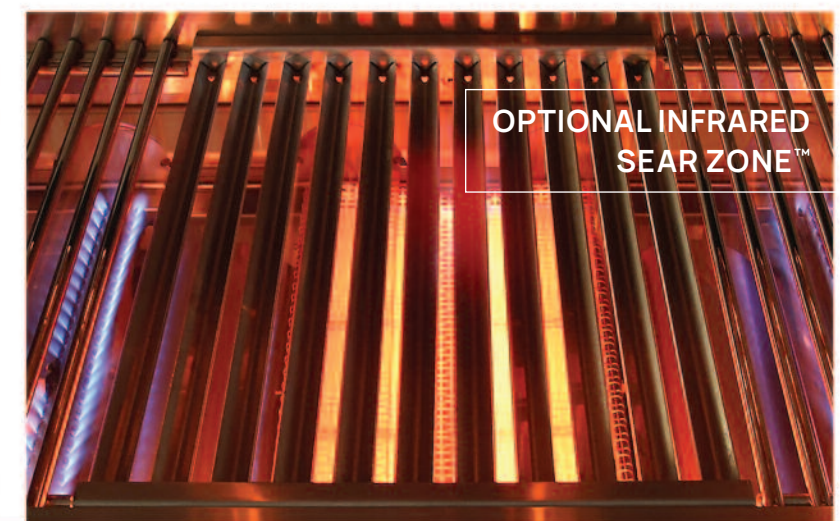
At the heart of the AIPG lies an advanced cooking system that combines a specialized ThermaGlass™ radiant burner shield system with precision temperature sensors that measure each burner zone. This unique approach to grilling control ensures even heat distribution and unparalleled heat management across the grill surface. With real-time feedback displayed both on the sleek onboard interface and within the connected app, you gain total command over your culinary creations. The app's intelligent session memory simplifies the process of recreating your signature dishes, making the AIPG not just a grill, but a high-performance culinary instrument that elevates outdoor cooking to professional levels.

The AIPG Series is the result of a complete design rethink—every element refined, every detail intentional. Our engineers were tasked with a singular challenge: take an already world-class grill and elevate it even further. The result is a meticulously crafted appliance where innovation meets artistry.

This is more than a grill—it's a culinary powerhouse that sets a new benchmark in outdoor cooking, blending modern design, intuitive technology, and uncompromising luxury.



COREFLAME™
BURNER



OPTIONAL INFRARED
SEAR ZONE™

THERMAGLASS™ RADIANT
BURNER SHIELDS

▶ The Future of Grilling Starts Here

The AIPG's advanced grilling platform delivers unmatched heat control, consistency, and customization. At the heart of it all are the **Thermaglass™ Radiant Burner Shields**—engineered to withstand extreme temperatures while evenly distributing heat and preventing flare-ups. Juices and drippings quickly flow into easy-clean trays, protecting burner ports and keeping your cooking surface clean and steady. Beneath the surface, the **CoreFlame™ Dynamically Ported H-burner** is perfectly paired with the glass shield system to ensure precise, even heating across the entire grill, and hot surface igniters automatically relight the grill in the event the flame goes out. Adding to the versatility is the optional **Multi-Position Sear Zone™**, which allows you to place the high-heat searing area in the left, center, or right zone—tailoring the grill to your personal cooking style and maximizing both comfort and control. For an even larger searing area, multiple Sear Zones™ can be added.

THERMAGLASS™ PROPERTIES

- **Exceptional Heat Radiance:** Thermaglass™ radiant burner shields are designed to efficiently distribute heat from each burner allowing you to start cooking faster and enjoying quicker heat response.
- **Engineered for Extreme Heat, Built to Last:** Thermaglass™ is engineered to withstand the most demanding grilling conditions, combining exceptional thermal shock resistance with minimal thermal expansion, allowing for rapid temperature fluctuations without warping and cracking.
- **Quick-Clean Design:** Thermaglass™ burner shields are designed for easy removal and straight forward cleaning, making routine maintenance simple and efficient.



SMOKER and STORAGE DRAWER

Integrated **Signature Taste X2™**

Beneath the grill, the AIPG's meticulously designed storage and smoker drawer system blends luxury with intelligent functionality. A dedicated compartment keeps your spit rod, forks, and handle neatly organized and always within reach. The **Signature Taste X2™ Dual-drawer Smoking System** opens up a new world of flavor, using various hardwoods and herbs to produce rich, aromatic smoke—precisely directed to the cooking zone through linear diffusing vents. Removable grease traps beneath each burner make cleanup effortless, allowing you to quickly and cleanly discard drippings. Housed within the drawer is the charging station for the **Sensa-Tek™ Wireless Temperature Probe**, which allows you to monitor internal doneness in real time, save personalized cooking settings, and always have the probe charged and ready for your next culinary masterpiece. Every detail is crafted to elevate your outdoor cooking experience.

STORAGE DRAWER FEATURES

1. Grease Tray
2. Smoker Tray
3. Spit Rod Handle Storage
4. Wireless Temperature Probe
5. Spit Rod Storage
6. Spit Rod Fork Storage





AIPG MEGA-DRIVE™ ROTISSERIE



WIRELESS
TEMPERATURE
PROBE



THERMAGLASS IR
REAR BURNER



TWO-POSITION
MEGA-DRIVE™ ROTISSERIE

➤ Rotisserie Cooking Perfected

The AIPG's **rotisserie and temperature monitoring system** brings precision, versatility, and elegance to every cook. Radiant Thermaglass™ now covers the rear infrared burner, creating a sleek, integrated look while making cleanup effortless. The upgraded **Mega-Drive™ Rotisserie** is a built-in, chain-driven whisper-quiet system capable of smoothly turning up to 50 lbs. of food. Its two-position design offers added flexibility: a forward setting allows larger cuts—like whole turkeys—to spin freely without obstruction, while the rear position brings smaller or more delicate items closer to the heat for perfect, even roasting. Paired with the **Sensa-Tek™ Wireless Temperature Probe**, you can check internal doneness in real time, save custom cooking preferences, and store the probe in its built-in charging station—all seamlessly integrated within the grill. It's a sophisticated system, engineered for flawless results and effortless control.

3-POSITION WARMING/GRILLING RACK

Expand your options with the 3-position warming/grilling rack. The lower positions offer added functionality, whether you're gently warming finished dishes or giving items a final crisp. When not in use, the rack tucks neatly into the top position—keeping it out of the way during rotisserie cooking. It's a smart solution for managing multiple cooking zones without crowding the grill surface.





Grilling Precision at Your Fingertips

The AIPG grill puts precision and control at your fingertips with an advanced trio of smart features designed for the serious outdoor chef. **The Intelli-Temp™ Smart Grilling System*** connects via Bluetooth® to a custom smartphone app, giving you real-time insights and allowing you to set timers, and save custom protein presets with ease. A **digital backlit temperature display**, located on the right corner of the control panel, provides up-to-the-second readings across all three burner zones and the wireless probe—so you always know exactly what's happening under the hood. Completing the experience is the **LumaTouch™ Control Lighting System**, which illuminates each knob and the full panel with over 20 color options and 8 brightness levels, allowing you to cook in style and comfort, day or night. Notably, the knob lighting dynamically reflects burner heat intensity, providing an intuitive visual cue for precise heat management.

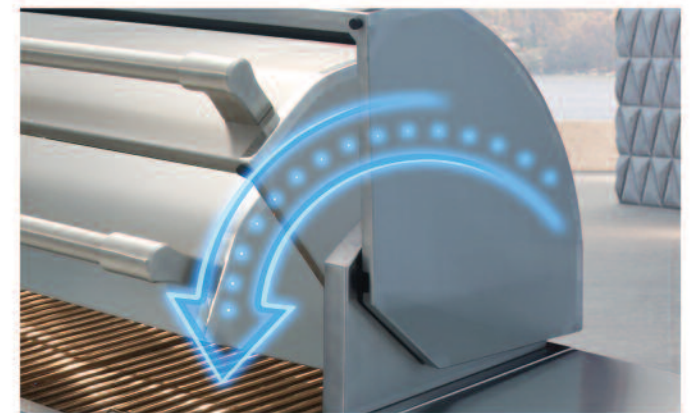
* Alfresco grilling APP available free on Apple and Google stores

Innovation Meets Illumination

TRIPLE-SPOT HALOGEN LIGHTING

Illuminate your grilling surface with precision using Alfresco's **Triple Halogen Grill Surface Lighting**. Strategically positioned, these three high-intensity halogen lights cast a bright, even glow across the entire cooking area, ensuring you can monitor every detail of your meal with clarity. Whether you're searing steaks or grilling vegetables, this advanced lighting system enhances visibility, allowing for perfect results every time.





▶ Gravi-Lift™

The AIPG's innovative **Gravi-Lift™ counter-balanced hood lift control system** redefines ease and precision in outdoor grilling. Engineered for effortless operation, this advanced mechanism provides a smooth and controlled movement. Unlike traditional grill hoods that require full opening or closing, the AIPG's hood can be stopped at numerous positions between fully open and completely closed. This feature offers unparalleled flexibility, enabling you to manage heat retention and access with precision. Whether you're checking on your food, adjusting the temperature, or adding ingredients, the hood stays where you need it, enhancing both safety and convenience. This thoughtful design not only elevates the grilling experience but also reflects the meticulous craftsmanship and luxury that define the AIPG series.



Shown
with 5002
Ultramarine
Blue

AIPG-36 FEATURES

- Three 304 stainless steel high performance CoreFlame™ main burners
- Thermaglass™ radiant burner shields
- 2-position integrated Mega-Drive™ rotisserie system with Thermaglass™ IR burner
- Signature Taste X2™ integrated smoker system
- GraviLift™ grill hood assist
- Sensa-Tek™ wireless temperature probe
- Intelli-Temp™ smart grilling system
- 4-zone digital temperature display
- Lumatouch™ control lighting
- Integrated spit rod storage
- 828 sq. in. total cooking surface
- 3-position warming rack stores up out of the way when rotissing
- Triple spot integrated high-intensity halogen work lights
- User-friendly push-button ignition with sealed 110V AC power source
- Optional variable-heat infrared Sear Zone™ drops into any cooking zone
- Available on deluxe cart
- Pull-out tank drawer (cart model)
- Illuminated drawers and under storage (cart model)
- Standard grill cover included
- Available in LP or Natural Gas
- AIPG-36 (built-in), AIPG-36C (cart)

CUSTOM COLORS FOR YOUR CULINARY SPACE

Add a splash of personality to your outdoor cooking space with Alfresco's vibrant color offerings.

Choose from ten standard hues or explore 206 custom RAL colors to make your outdoor kitchen a true centerpiece.

3027	6027	1023	3002	2005	4005	5002	7004	9003	9005	M9003	M9005
Raspberry Red	Light Green	Traffic Yellow	Carmine Red	Luminous Orange	Lilac	Ultramarine Blue	Signal Grey	Signal White (Gloss)	Jet Black (Gloss)	Signal White (Matte)	Jet Black (Matte)



Shown
with 6027
Light Green



AIPG-42 FEATURES

- Three 304 stainless steel high performance CoreFlame™ main burners
- Thermaglass™ radiant burner shields
- 2-position integrated Mega-Drive™ rotisserie system with Thermaglass™ IR burner
- Signature Taste X2™ integrated smoker system
- GraviLift™ grill hood assist
- Sensa-Tek™ wireless temperature probe
- Intelli-Temp™ smart grilling system
- 4-zone digital temperature display
- Lumatouch™ control lighting
- Integrated spit rod storage
- 987 sq. in. total cooking surface
- 3-position warming rack stores up out of the way when rotissing
- Triple spot integrated high-intensity halogen work lights
- User-friendly push-button ignition with sealed 110V AC power source
- Optional variable-heat infrared Sear Zone™ drops into any cooking zone
- Available on deluxe cart
- Pull-out tank drawer (cart model)
- Illuminated drawers and under storage (cart model)
- Standard grill cover included
- Available in LP or Natural Gas
- AIPG-42 (built-in), AIPG-42C (cart)



SMART DESIGN MEETS CONVENIENCE

The AIPG cart model combines smart design with convenience, featuring a heavy-duty LP tank drawer for effortless access and integrated LED lighting in drawers and storage areas. As part of the LumaTouch™ system, lighting color and intensity sync with your grill, ensuring everything is perfectly lit and within reach.



1 STEAMER, FRYER, PASTA COOKER



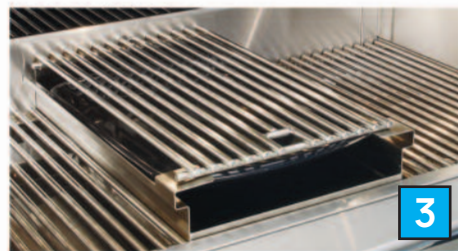
2

1. STEAMER, FRYER, PASTA COOKER

Blanch, steam, fry, or broil. From deep-fried chicken tenders and onion rings, to mussels, clams, and even lobster, no other outdoor grill has more cooking versatility! AG-SF

2. GRIDDLE

This 3/16" solid stainless steel griddle plate with integrated sides and backsplash, is a solid drop-in accessory that is great for Teppanyaki, fajitas, breakfast, or juicy burgers. AGSQ-G



3

3. INDIRECT ROASTING POD

Turn your grill into an amazing roasting oven with AIPG's indirect roasting pod. Holds drip pan for self-basting, bringing out true slow-roast flavor. Use adjacent burner(s) to create convection heat, or smoke-and-roast using the Signature TasteX2™ smoke and herb infusion system. AIC-POD



4

4. SOLID FUEL INSERT

Transform your Alfresco AIPG grill into a wood-source cooking system. Simply drop the specially-designed insert into the grill, and fill up with your favorite wood, lump charcoal, or other solid fuel for real wood-cooking flavor! AIPG-SFI-POD36, AIPG-SFI-POD42



WIND GUARDS

For windy, exposed environments that may affect cooking performance and consistency, Alfresco's all stainless steel wind guard integrates perfectly with any of our Alfresco AIPG grills. AWS-36 (42) for built-in grills, AWS-36C (42C) for cart grills



INSULATED JACKET

If your enclosure is to be built of combustible materials, then an insulated jacket is required for safe installation of your grill. AIJ-36-01, AIJ-42-01



PREMIUM VINYL COVER

Protect your investment from the elements when you're not cooking with Alfresco's AIPG premium high-density canvas grill cover with embroidered logo. AGV-36-PREM, AGV-36C-PREM, AGV-42-PREM, AGV-42C-PREM



36" GRILL ACCESSORY GRATE

For use with Alfresco AIPG drop-in grill accessories, this insert creates the maximum grilling surface on your 36" grill while using grill accessories. AIPG-AG

AIPG VERSA POWER BURNER

The AIPG Versa Power Burner seamlessly integrates with the AIPG grill, featuring matching knobs and control panel lighting through the LumaTouch™ system. The Versa Power™ cooking system offers an unmatched heating range and heat control. The AIPG-VP is the perfect complementary appliance to complete your outdoor kitchen.

- 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
- Up to 65,000 BTUs of cooking power
- 5/16" diameter stainless steel spider grate with removable trivet
- LumaTouch™ precision control panel and knob lighting
- Ideal for use as European French Top
- Available in 10 standard hues or 206 custom RAL colors
- Available in LP or Natural Gas



AIPGVP-LP/NG

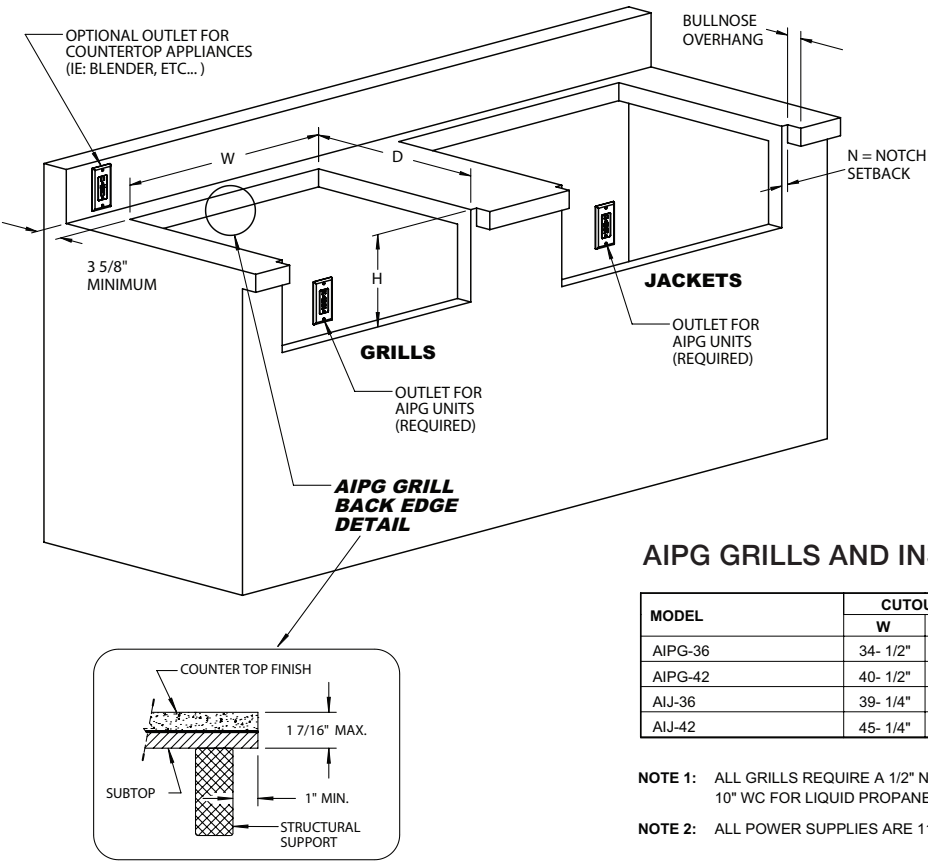
AIPG DOUBLE SIDE BURNER

The AIPG Double Side Burner is the perfect companion to your AIPG grill, offering powerful performance and seamless integration. This side burner features two high-performance burners with electronic ignition.

- Restaurant power and control
- Dual side burner – all commercial stainless steel with heli-arc welded seams
- Two high-performance burners with 110V electronic ignition
- Up to 40,000 BTUs of cooking power
- LumaTouch™ precision control panel and knob lighting
- Recessed top and stainless steel cover for protection from wind and elements
- Available as a built-in unit, or mounts to cart model grills in place of side tray
- Available in 10 standard hues or 206 custom RAL colors
- Available in LP or Natural Gas



AIPGSB-2-LP/NG



AIPG GRILLS AND INSULATED JACKETS

MODEL	CUTOUT DIMENSIONS			NOTCH N	POWER		AMPS	GAS LINE
	W	D	H		YES	NO		
AIPG-36	34- 1/2"	23"	10- 1/4"	7/8"	✓		1.44 / 0.91	✓
AIPG-42	40- 1/2"	23"	10- 1/4"	7/8"	✓		1.44 / 0.91	✓
AIJ-36	39- 1/4"	24- 5/8"	11- 1/4"	7/8"	✓		◆	✓
AIJ-42	45- 1/4"	24- 5/8"	11- 1/4"	7/8"	✓		◆	✓

- NOTE 1:** ALL GRILLS REQUIRE A 1/2" NPT GAS CONNECTION WITH 5" WC FOR NATURAL GAS AND 10" WC FOR LIQUID PROPANE.
- NOTE 2:** ALL POWER SUPPLIES ARE 115 VAC-1Ø- 60 Hz. **GFCI** RECEPTACLE RECOMMENDED.
- NOTE ◆:** POWER REQUIREMENT AS STATED ON THE CORRESPONDING GRILL (NOT DUE TO THE AIJ JACKET BY ITSELF).

AIPG VERSA POWER AND SIDE BURNER

MODEL	CUTOUT DIMENSIONS			NOTCH N	SETBACK S	POWER		AMPS	GAS LINE	WATER LINE	DRAIN LINE
	W	D	H			YES	NO				
AIPGVP	21-1/2"	21-1/2"	10-1/4"	1-3/8"		✓		10 mA	✓		
AIPG-SB2	13-1/4"	23"	10"	1/2"		✓		10 mA	✓		

- NOTE 1:** ALL BURNERS REQUIRE A 1/2" NPT GAS CONNECTION WITH 4" WC FOR NATURAL GAS AND 10" WC FOR LIQUID PROPANE.
- NOTE 2:** ALL POWER SUPPLIES ARE 115 VAC-1Ø- 60 Hz. **GFCI** RECEPTACLE RECOMMENDED.



Alfresco
Open Air Culinary Systems

The INTELLIGENT PROFESSIONAL GRILL Series

Made in the USA by Superior Equipment Solutions

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