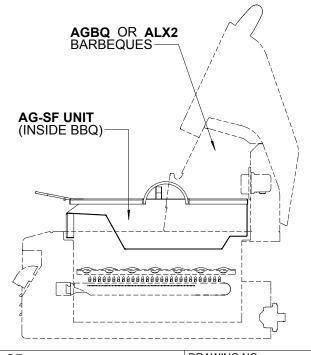


This optional accessory brings a new level of versatility to your grill, enabling you to deep fry, steam or boil foods on one side of your ALFRESCO™ Gourmet Grill while grilling on the other.

The AG-SF unit is installed inside the AGBQ or ALX2 barbeque units by removing the existing right-side grilling grate. There is no need to remove the briquettes or briquette tray for operation.

The AG-SF unit is meant to be operated with the hood in open position and should never be used in the closed position while boiling, steaming or frying.

To ensure safe operation and quality results, always follow the instructions that come in your barbeque unit's Care & Use Manual.





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DRAWN BY: ADRIAN CRISCI CREATED: October 17, 2007 10:42:11 AM PROJECT TITLE: **AG-SF**DRAWING TITLE:

AG-SF STEAMER FRIER SPECIFICATIONS

DRAWING NO.:

AG-SF SPEC SHEET

SHEET 1 OF 1