

SIDE BURNERS

- Restaurant power and control
- Dual side burner - all commercial stainless steel with heli-arc welded seams
- Two 20,000 BTU burners with electronic ignition
- Recessed top and stainless steel cover for protection from wind and elements
- Sear Zone burner - reaches 1500° F in four minutes and cooks 50% faster with virtually no flare-ups
- Available as built-in unit, or mounts to cart model grills in place of side tray

AVAILABLE MODELS

AXESB-2	Built-in Model
AXESB-2C	Hangs on Grill Cart
AXESZ	Sear Zone™
AGSB-G	Commercial Griddle
AG-WOK	Commercial Wok
AG-WR	Wok Ring

Available in LP or Natural Gas



Stand-alone dual side burner



Stand-alone side Sear Zone™ burner



COMMERCIAL GRIDDLE

3/16" solid stainless plate with side and back splash.
Great for teppanyaki, fajitas, breakfast or juicy burgers.



COMMERCIAL WOK AND WOK RING

For use on the side burner or on the grill.