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(w/CD of images)

ALFRESCO'S CLASSIC AGBQ SERIES SETS THE INDUSTRY STANDARD FOR PERFORMANCE GAS GRILLS

COMMERCE, Calif. (Sept. 10, 2007) – Alfresco's AGBQ classic gas grills are the standard by which all other performance grills are judged. Continually being refined, Alfresco's experience designing and building equipment for some of the nation's finest hotels and restaurants helped create a gas grill that is head and shoulders above the rest.

"The AGBQ series is one of the finest gas grills an outdoor cook can own, and the benchmark by which many other grills are judged," said Dale Seiden, vice president of Alfresco. "We are constantly thinking of ways to improve our grills while maintaining the standard of quality that our customers expect and demand. The AGBQ grill is the perfect choice for homeowners who don't have the room, or are not ready for a full outdoor kitchen."

Boasting many of the same features as the luxury LX2 series, the AGBQ grills are available in 30-, 42- and 56-inch models and can be ordered either as a built-in unit or cart model. They are constructed of commercial-grade stainless steel with all heli-arc welded seams and feature double skinned hoods with hand polished accents. The true heart of the AGBQ grill is the 27,500 BTU main burners made from high-temperature stainless steel with a twice-lanced double port design. This allows the delivery of intense, even heat for perfect caramelizing, and the control and flexibility to cook all kinds of food.

The AGBQ grills also come with an integrated smoker that uses a dedicated 7,000 BTU burner, accommodating wood chunks for cold smoking. To create intense smoky flavors, there is a smoke ejector system that distributes the smoke evenly before rising to the food. The grills also feature a rotisserie capable of turning over 100 pounds and features a flush mounted infrared burner.

Options for the AGBQ series include a 27,500 BTU Sear Zone™ with a ceramic infrared burner system capable of heating to over 1,400 degrees in four minutes. This flash caramelizes food to lock in juices, while a unique U-shaped grate catches and vaporizes drippings to create flavorful smoke. Cart models can be ordered with an optional built-in refrigerator base and the 56-inch model is available with a side burner unit.

For more information on the AGBQ gas grill series please visit the Alfresco website at www.alfrescogrill.com.

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