Grill Features



Exclusive Heat Delivery System

Heavy-duty 304 18-8 stainless steel burners create evenly distributed extreme high heat to the cooking surface. 20,000 BTU rated main burners and dual rows of clean efficient combusting double lanced ports on three sides.



Control Panel Lighting

Ambient blue LED front panel lighting illuminates knobs creating a rich beam of light exactly where you need it.



Refractive Locked-in-Place Ceramic 5-way Heat Distributing Briquettes

A special pyramid shape with a flat top and heat-holding cavity on underside delivering intense even heat.



Sear Zone™ Infrared Burner

Optional interchangeable infrared burner. 20,000 BTU infrared burner 100% combusting ceramic surface for intense even heat and authentic steakhouse results.



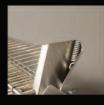
Redesigned Switches

Stainless steel push-buttons for ignition and lighting are ergonomically integrated into the front control panel.



Control Panel Cooling

A special air-cooling plenum blasts a curtain of cool air that flows up between the front control panel and firebox keeping the front panel and bullnose safely cool to the touch.



Hood Lift Assist

Heavy-duty stainless steel spring assist makes for one finger open and close of the grill hood.

Accessories





Access Doors and Drawers

Featuring new High-Touch S/S handles, Artisan access doors and drawers are made of 304 stainless steel for long life and easy maintenance. Drawers feature full-length extension slides.



Side Burners

Artisan's single side burner, and **NEW** dual side burner are the perfect complement to your grill. Simple drop-in installation for your island, or use with a freestanding grill with the optional side shelf accessory. Features brass burners with 15,000 rated BTUs of power.



Trash Center and Chute

The most convenient way to deal with waste in your outdoor kitchen. Trash Center features full-length ball bearing slides and holds a standard 10 gallon trash can (not included). Waste Chute mounts in countertop above for easy access to trash can below and features a sliding cutting board.



Made in the U.S.A.

Made from commercial-grade 304, 18-8 stainless steel, and durable heli-arc hand-welded seams.



Made in the U.S.A. by Superior Equipment Solutions 1085 Bixby Drive, City of Industry, CA 91745-1704 Toll Free: 888.383.8800 Int. 323.722.7900 Fax: 323.726.4700 www.artisangrills.com







36" Professional Series

- Three 20,000 BTU rated main U-burners
- 15,000 BTU rated infrared rear rotisserie burner
- Total rated BTUs: 75,000
- 110V electronic ignition
- · Bright halogen work lights
- · 2-position warming rack

Built-in: ARTP-36 Cart Model: ARTP-36C



36"

American Eagle Series

- Three 20,000 BTU rated main U-burners
- Total rated BTUs: 60,000
- 9V electronic ignition
- Warming rack
- Optional: Rotis Accessory ART-ROT36

Built-in: AAEP-36 Cart Model: AAEP-36C



26"

American Eagle Series

- Two 20,000 BTU rated main U-burners
- Total rated BTUs: 40,000
- 9V electronic ignition
- · Warming rack
- Optional: Rotis Accessory ART-ROT26

Built-in: AAEP-26 Cart Model: AAEP-26C



32

Professional Series

- Three 20,000 BTU rated main U-burners
- 15,000 BTU rated infrared rear rotisserie burner
- · Total rated BTUs: 75,000
- 110V electronic ignition
- Bright halogen work lights
- · 2-position warming rack

Built-in: ARTP-32 Cart Model: ARTP-32C



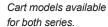
32"

American Eagle Series

- Three 20,000 BTU rated main U-burners
- Total rated BTUs: 60,000
- 9V electronic ignition
- Warming rack
- Optional: Rotis Accessory ART-ROT32

Built-in: AAEP-32 Cart Model: AAEP-32C





Ships fully assembled.



Learn more at: www.artisangrills.com