

VERSA POWER

- Power and versatility at your fingertips with numerous options
- 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
- 5/16" diameter stainless steel spider grate with removable trivet
- The perfect complementary appliance to complete your outdoor kitchen
- Ideal for use as European French Top

AVAILABLE MODELS

AXEVP	Built-in Model
AXEVP-C	Cart Only
AXEVP-WOK	Commercial Wok
AXEVP-TG	Teppanyaki Griddle
AXEVP-T10	Pot Filler

Available in LP or Natural Gas



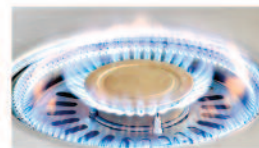
Simmer delicate sauces at a low 400 BTU



Center burner adjusts from 400 to 20,000 BTU



Outer burner adjusts from 5,000 to 45,000 BTU



Both burners yield an unprecedented 65,000 BTU

The versa power cooking system is the perfect complementary appliance to complete your outdoor kitchen



Built-in Model



The Versa Power Cart (sold separately) is perfect for tailgating and cooking on location.



The Versa Power handles the smallest of saucepans, allowing for unrivaled efficiency and economy. From Hollandaise and white wine sauces, to cream and mustard sauces, you have the control to make the perfect condiment to your perfect open-air meal.



The unsurpassed capacity of the Versa Power accommodates stock pots up to 100 quarts. Add to this the optional cart, and you have the perfect cooker for tailgating and other mobile situations.



COMMERCIAL WOK

Remove the center ring grate from the Versa Power and drop in a true commercial round bottom wok. 21.5" diameter.



TEPPANYAKI GRIDDLE

3/16" solid stainless steel plate with back and end splashes. Ideal for multiple cooking styles. Great for Japanese Teppanyaki cooking, breakfast griddling, Mexican grill, Kamal Tortilla cooking, and even works well as a plate warmer to keep those steaks sizzling when served.



POT FILLER

Install into island next to Versa Power for convenient filling of large pots. The tower is adjustable from 10" to 14" in height with a double joint spout.

