

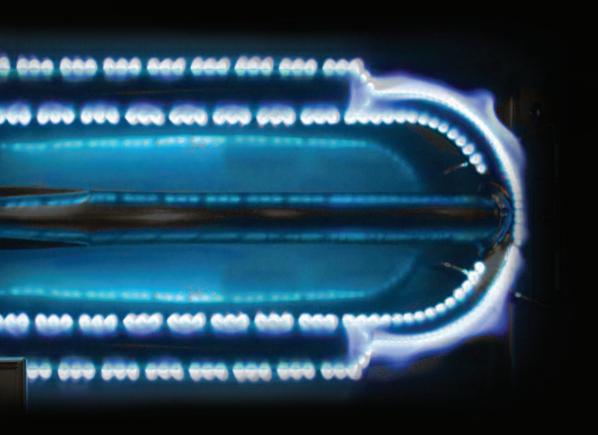






# How do Artisan Professional Grills compare with the others?

With materials and construction, functional design and meticulous craftsmanship surpassed by none, Artisan Professional Grill's are tough enough to withstand the rigors of living outdoors.



### Artisan Exclusive Heat Delivery System

Creates evenly distributed extreme high heat to the cooking surface, and consists of 304 18-8 stainless burners.

- 20,000 BTU main burners
- 300 Series stainless steel "U" burners with dual rows of clean and efficient combusting double lance ports on three sides
- Best-in-class warranty



Made in the U.S.A.

Made from all commercial-grade 304, 18-8 stainless steel, all heli-arc hand-welded seams with no mechanical fasteners.



Stainless Steel Cooking Grates

Over briquette and "U" burner sections, these heavy-duty stainless steel cooking grates have a special non-stick electro-polished finish.



#### Halogen Work Light

Integrated high-intensity halogen work light on 32" and 36" models. Light lens is easily removable without the use of tools for cleaning and changing bulb. (excludes American Eagle Series).



**All New** Fully-adjustable Brass Valves Allows for Precision Flame Control

The all-new grill knobs have been redesigned with precision touch in mind.



Adjustable Food Warming and Grilling Rack

Two-position adjustable warming rack stores up and out of the way when rotissing. Ideal for above-grilling-surface holding and cooking.



#### Integrated Thermometer

Standard on every Artisan grill, this convenient thermometer is built into the hood for accurate oven roasting temperatures.



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

A special pyramid shape with a flat top and heat-holding cavity on underside delivers intense even heat to the cooking surface. Radiant tray locks briquettes in place. Turn tray over and fire burners on high with lid closed to self-clean.



**All New** Control Panel Lighting

Ambient blue LED front panel lighting illuminates knobs creating a rich beam of light exactly where you need it (excludes American Eagle Series).



### Exclusive Heat Protected Wiring

Electrical wires are each encapsulated their full length with a 600° heat-resistance silicone sleeve, and all electric connectors are protected with a silicone boot of same heat resistance silicone.



Sear Zone<sup>™</sup> Infrared Burner

Optional interchangeable infrared burner. 20,000 BTU infrared burner 100% combusting ceramic surface for intense even heat and authentic steakhouse results. Cooks 50% faster with virtually no flare-ups.



Flush Rear Infrared Rotisserie Burner

32 and 36-inch model grills come with a flush-mounted 1500° rear ceramic infrared rotisserie burner. (excludes American Eagle Series).



Exclusive Control Panel Air Cooling Curtain

A special air-cooling plenum blasts a curtain cool air that naturally flows up between the front control panel and firebox keeping front panel and bullnose safely cool to the touch. This also protects all the electronics.



**All New** Redesigned Switches

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



All New Hood Lift Assist

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



#### Heavy-Duty 50-lb. Torque Rotisserie Motor

Turns foods smoothly and consistently, producing delicious rotissed foods (excludes American Eagle Series).

### 36" Artisan "Professional"

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



### 32" Artisan "Professional"

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







## 32" Artisan "American Eagle"

- Three 20,000 BTU main U-burners
- Total 60,000 BTUs
- 9V electronic ignition
- Warming rack
- Optional: Rotis Accessory ART-ROT32 (includes motor, spit, and forks only)



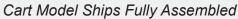
Cart Model Ships Fully Assembled



# 26" Artisan "American Eagle"

- Two 20,000 BTU main U-burners
- Total 40,000 BTUs
- 9V electronic ignition
- Warming rack
- Optional: Rotis Accessory ART-ROT26 (includes motor, spit, and forks only)







### Accessories

### Complete your dream outdoor kitchen









### Access Doors and Drawers

304 stainless steel exteriors for long life, easy maintenance and a perfect match to your grill. Doors feature magnetic closures and an optional interior shelf. Drawers feature full-length ball bearing slides for smooth operation.

Door/Drawer Combo Model #ARTP-DDC Double Door Model #ARTP-DD Single LEFT Door Model #ARTP-SDL Single RIGHT Door Model #ARTP-SDR Double Drawer Model #ARTP-2DR Door Shelf for Cart Grill Model #ARTP-DS

#### Side Burner

Artisan's single side burner is the perfect complement to your grill. Simple drop-in installation to your island, or use with a freestanding grill with the optional side shelf accessory. Features a brass burner with 15,000 BTUs of power, AA battery powered ignition, and a hinged stainless steel cover.

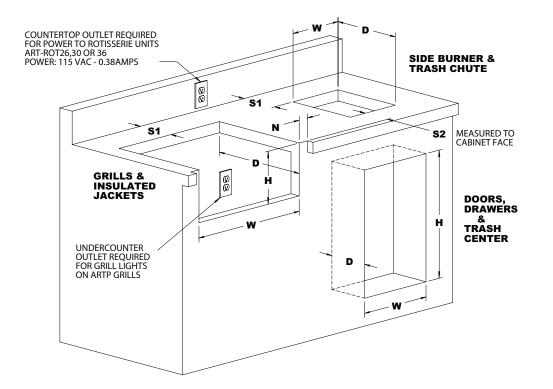
Side Burner Model #ART-SB1

#### 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 gal. trash can (not included). Waste Chute mounts in countertop above for easy access to trash can below and features a sliding cutting board.

Prep/Waste Chute Model #ARTP-PWC Trash Center Model #ARTP-TC

### Specification and Cutouts



### -Gas Requirements

Nat. - 1/2" NPT connection 5" WC pressure

L.P. - 3/8" ODF connection 10" W.C. pressure

Note: Standard configuration is for natural gas. For L.P. models, add "LP" to part # when ordering.

MODEL	CUTOUT DIMENSIONS			NOTCH	SETBACKS		POWER	GAS
	W	D	Н	N	S1(MIN.)	S2	AMPS	
AAEP-26	24-1/2"	19-3/4"	9-1/2"	7/8"	5-3/4"	~		€
ARTP-32 / AAEP-32	30-1/2"	19-3/4"	9-1/2"	7/8"	5-3/4"	~	0.71	₿
ARTP-36	34-1/2"	19-3/4"	9-1/2"	7/8"	5-3/4"	~	0.71	₿
ARTIJ-26	27-1/4"	23-5/8"	10-1/4"	7/8"	1-5/8"	~		4
ARTIJ-32	33-1/4"	23-5/8"	10-1/4"	7/8"	1-5/8"	~	4	4
ARTIJ-36	37-1/4"	23-5/8"	10-1/4"	7/8"	1-5/8"	~	4	4
ART-SB1	11"	15"	~	~	1-1/2"	~		6
ARTP-SDL /SDR	13-7/8"	~	18-1/2"	~	~	~		
ARTP-DD	27-1/4"	~	18-1/2"	~	~	~		
ARTP-DDC	29-3/8"	18-5/8"	18-1/2"	~	~	~		
ARTP-2DR	14-5/8"	18-5/8"	12-1/2"	~	~	~		
ARTP-TC	12-1/2"	18-1/2"	26-1/2"	~	~	~		
ARTP-PWC	6-1/4"	8-1/4"	~	~	~	4-5/8"		

- NOTE **1**: ALL POWER SUPPLIES SHOWN ARE 115 VAC 1Ø 60 Hz.
- NOTE 2: POWER REQUIREMENTS FOR ARTP-32 AND ARTP-36 INCLUDE LIGHTAND ROTISSERIE POWER TOGETHER. AAEP BBQ'S USE 9 VDC INGNITION AND DO NOT HAVE LIGHTS.
- NOTE **3**: ALL GAS LINES REQUIREMENTS ARE AS FOLLOWS:
  NG: 1/2" NPT WITH 5" W.C.
  LP: 3/8" ODF WITH 10" W.C.
- NOTE **1:** INSULATED JACKETS ARTIJ-26 / 32 / 36 DO NOT REQUIRE POWER AND/OR GAS LINES BY THEMSELVES. ONLY THE GRILLS THEY ARE MEANT TO INSULATE REQUIRE THEM.
- NOTE  **3**: ART-SB1 GAS LINE IS 3/8" OD CONNECTED TO THE EXISTING GRILL WITH SUPPLIED GAS FITTINGS.



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