

Alfresco™

Open Air Culinary Systems



YOUR BACKYARD CAN NOW BE THE BEST ROOM IN YOUR HOUSE

Pinnacle Express, Inc., is pleased to announce its appointment by Alfresco to distribute their products in Illinois, Wisconsin, Iowa, Minnesota, North Dakota, South Dakota, Nebraska, Missouri, Michigan, Indiana, Ohio, West Virginia, Kentucky and Kansas effective on January 1, 2018.

Pinnacle has provided professional sales, logistics and marketing services for manufacturers of luxury kitchen, bath and outdoor products since 1980. We partner with innovative manufacturers to provide a comprehensive range of products, services, training and support to all levels of the sales channel. With a strong sales force and office support staff, Pinnacle has the necessary market coverage to provide the level of service your business will need to grow in the coming months and years. We will service your company with excellent Alfresco training, sales support, display, freight and promotional programs for your market.

Alfresco appliances will make any professional chef feel right at home, and will inspire anyone who wishes to produce culinary creations like a pro. Unparalleled quality, workmanship, performance, and design combined with constant innovation have been the driving force in making Alfresco the most distinctive and complete line of outdoor kitchen appliances available today. All Alfresco appliances are proudly built from scratch in Commerce, California - U.S.A.















BUILT-IN MODEL

CART MODEL

REFRIGERATED CART MODEL

OUTDOOR GRILL FEATURES

-  850°-900° Evenly on Cooking Surface Over Briquettes
-  Wood Smoke & Herb Infusion System
-  Lifetime Warranty
-  1500° Ceramic Infrared SearZone Burner
-  Natural Air Cooling System in Control Panel
-  Spiral Torsion Hood Assist
-  600° Heat Resistant Silicone Sleeve Encapsulates Elec Wires
-  Cold Smoking Capabilities
-  Sear Zone Flavorizing V-Grates
-  Built-In Hidden Chain-Driven Rotisserie 120 lbs of Torque
-  All 304 Series Commercial Grade S/S
-  18SR Burner- Scaling-Resistant Titanium & Stainless Steel 27,500 BTUs

TAKE A CLOSER LOOK



We look forward to developing or continuing our partnerships as we strive to serve you, our valued customers. If you need immediate assistance please reach out to the Pinnacle office at 888-439-2459 or info@pinnaclesalesgroup.com. We are working to finalize all of our Alfresco programs and will have this information to you as soon as possible.

Don't forget to join us on Social Media!



pinnaclesalesgroup.com