



THE  
WOODBURNING GRILL  
THAT HELPED LAUNCH  
A NEW ERA OF  
MENU APPEAL AND  
PROFITABILITY



[www.aztecgrill.com](http://www.aztecgrill.com)



# TRY A LITTLE TENDERNESS:

## WHY AZTEC GRILLS DELIVER A SUPERIOR PRODUCT

Grilling over a wood fire is one of the oldest and yet one of the trendiest methods of cooking. And one of the most profitable.

Since the Aztec Grill was launched in the early 1980s, Aztec has become *the* choice of America's finest chefs. Aztec continues to feed the demand as the popularity for foods grilled over wood just keeps growing.

Rugged Aztec Grills are designed for fuel efficiency, low fuel consumption, grilling comfort and ease, as well as for low maintenance and longevity. What matters most, however, is what your Aztec Grill delivers: foods that are succulent and tender, and imbued with a flavor that only wood grilling produces.

And what a varied bill of fare you can offer! Steaks, ribs, chops, tenderloins, seafood, poultry, fajitas, game, vegetables, fantastic burgers. There's no limit for the creative chef, as an Aztec Grill will fire up your imagination and know-how.



## Controlled Moist Heat:

### Why Aztec Delivers a Flavorful Product

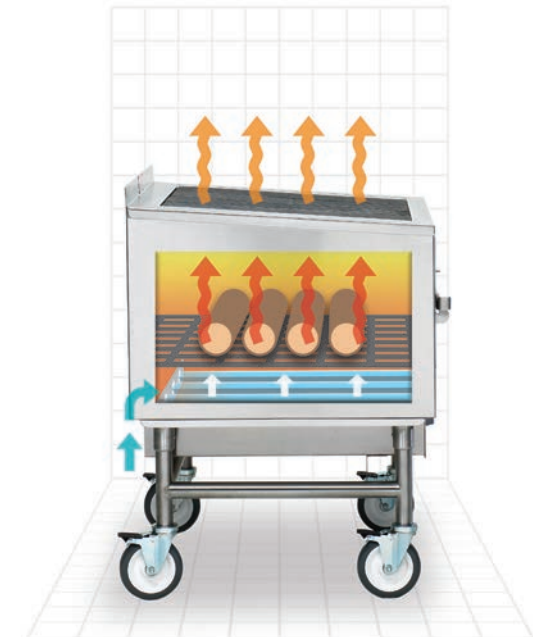
The secret of turning out such delicious foods on an Aztec Grill is in the *quality* of the heat itself – a product of Aztec's unique, patented air-flow system, which concentrates three kinds of cooking heat on the food: (1) Radiant, (2) Conducted, and (3) High-Velocity Hot Air.

#### Radiant and Conducted Heat

The depth of the Aztec's firebox lets you control the radiant heat and the heat conducted by the grill surfaces. Radiant and conducted heat provides 40 percent of the cooking energy.

#### High-Velocity Hot, Moist Air

Some 60 percent of the grilling heat is high-velocity, hot, moist air, delivered by a patented air-flow system. Air is moist because, (1) it's pulled in from the outside of the grill through baffles, and is therefore not dry from pre-heating. (2) It travels 16 -18 inches after heating and before reaching the food and in the process is re-hydrated.



## Simple, Reliable, Chef-Friendly, Cost-Effective:

### Why Aztec Delivers a Profitable Product

The Aztec Grill is designed for safety, efficiency, durability and ease of use and maintenance. In a quarter century of use by America's leading chefs and restaurants, Aztec has delivered on these benefits – which add up to a cost effectiveness and profitability.

#### ■ Chef-Friendly

Aztec Grills are easy to use and maintain. The grilling surface is slightly slanted up to the rear of the grill for ease of monitoring and handling foods. A stainless steel rim around grilling grates makes for easier cleaning and maintenance. The Aztec has 6-inch, heavy-duty locking casters for ease of installation and for moving to clean or relocate.

#### ■ Cost-Effective

The patented Aztec air-flow system assures maximum fuel utilization: Aztec consumes far less fuel than competing grills, but yields the most Btus per pound of fuel than any other wood-burning grill. And with the vertical heat dissipation, the heat goes to the grilling surfaces. Cooler on the griller. Fewer breaks.



#### ■ Simplicity Itself

The Aztec Grill is an insulated, heavy-gauge stainless steel firebox in which you build a fire of wood or charcoal. Open the front-loading door to add fuel. Pull out the stainless steel drawer at the bottom for easy ash disposal. No electricity. No moving parts. Simple.

#### ■ Rugged, Built to Last

From the inside out: the Aztec Grill is lined with heat-holding, fire-shielding 2-inch firebrick. Then 3 inches of insulation sandwiched between double walls of stainless steel. The fuel and cooking grates are cast heavy-duty nickel-alloy and withstand heat in excess of 1500°F in sustained use.



# AZTEC GRILLS:

## SIX MODELS TO CHOOSE FROM, PLUS A MODEL FOR BACKYARD GRILLING

Six different models assure that you can choose the right capacity firebox and grilling surface for your needs. Note that all Aztec models are the same depth and height. The difference between Aztecs is in the width, giving you the choice of finding just the right model for your operations. (The smallest unit is 30" wide, the largest 66½" wide.) The two larger units have double fueling doors. We can advise you on the proper unit for your kitchen.

For ease of monitoring and handling foods, the top surface of Aztec commercial model grills are slanted up from front to back.



### The Best Chefs Want the Best: The Aztec Grill

While cooking times are faster than standard grills, the Aztec Grill's controlled, moist heat is the reason foods are consistently tender and so full of flavor.







### **Casters Make Aztec Easy to Install, Move**

Aztec wood-burning grills are literally mobile, thanks to the heavy-duty 6-inch swivel, braking casters on stainless steel cross rails. Just roll your Aztec into place, brake the casters, fire up and grill! Casters make even the largest grill easy to move for cleaning and relocation.

48"



ST-48

54"



ST-54

66½"



ST-66



# AZTEC ROTISSERIES CAN TURN PROFITS FOR YOUR RESTAURANT

We offer three different models of motor-driven rotisserie units as valuable accessories for your Aztec Grill. Heavy-duty, hard-working Aztec rotisseries are easy to install and remove as needed and require only 110V current. Rotisseries add another profits-generator for your restaurant and turn out foods that are succulent and moist with a beautiful finish.

- Heavy-duty motor turns unit at six revolutions per minute

## Best Woods for Grilling?

We recommend mesquite, hickory, oak, or other hardwoods, fruitwoods or nutwoods. You can also use charcoal in the Aztec. Consult wood dealers in your area for availability. Aztec can also help you find a source.



- Skewers rotate for even cooking
- Finger-locking screws for easy adjustment of food prongs
- Skewers are spring-loaded, easy to put in place and remove





### **Aztec Rotisserie R/T-28 & R/T-36**

The Aztec R/T-28 Rotisserie holds two birds per skewer. With six skewers, you can rotiss up to 12 birds at a time.

Our R/T-36 (not shown) rotisses up to 18 birds at a time, three birds per skewer.



### **Single Skewer Rotisserie**

This rotisserie is a single-skewer unit that holds multiple birds. Available for 30", 36", 42", and 48" Aztec Grill models.



### **An Aztec Grill for Backyard Chefs: Grilling Over Wood Fire at Home!**

The Aztec Home Grill is expressly designed for the backyard chef. It is so easy and fun to use, you can turn out professional-quality grilled foods from the get-go! Aztec Home Grill offers most features, benefits and operating characteristics of our commercial grills. Options include motor-driven rotisserie, hinged side shelves and stainless steel cover.

- Heavy-duty cast-iron cooking and fuel grates, heat-holding 1-inch firebrick lining and 2 ½-inch fireproof insulation between double steel walls – all clad in durable, easy-to-clean stainless steel.
- Firebox with latching door for ease of fueling, pullout ash drawer for easy ash removal.
- 6-inch braking casters make moving grill on patio or deck easy, allowing you to position it for 360-degree walk-around access to the grilling surface.



The Aztec Grill has been carefully designed and skillfully engineered to meet the most exacting needs of every kitchen requirement.

## Specifications

ITEM	MODEL					
Aztec	ST-30	ST-36	ST-42	ST-48	ST-54	ST-66
Width – Overall	30 in.	36 in.	42 $\frac{1}{4}$ in.	48 in.	54 in.	66 $\frac{1}{2}$ in.
Depth – Overall	29 $\frac{7}{8}$ in.	29 $\frac{7}{8}$ in.	29 $\frac{7}{8}$ in.	29 $\frac{7}{8}$ in.	29 $\frac{7}{8}$ in.	29 $\frac{7}{8}$ in.
Height – with Legs	37 in. – back	37 in. – back	37 in. – back	37 in. – back	37 in. – back	37 in. – back
	34 in. – front	34 in. – front	34 in. – front	34 in. – front	34 in. – front	34 in. – front
Height – without Legs	27 in. – back	27 in. – back	27 in. – back	27 in. – back	27 in. – back	27 in. – back
	24 in. – front	24 in. – front	24 in. – front	24 in. – front	24 in. – front	24 in. – front
Number of Cooking Grates	4	5	6	7	8	10
Size of Cooking Grates	5 $\frac{3}{4}$ in. x 24 in.	5 $\frac{3}{4}$ in. x 24 in.	5 $\frac{3}{4}$ in. x 24 in.	5 $\frac{3}{4}$ in. x 24 in.	5 $\frac{3}{4}$ in. x 24 in.	5 $\frac{3}{4}$ in. x 24 in.
Cooking Surface	576 sq. in.	720 sq. in.	864 sq. in.	962 sq. in.	1152 sq. in.	1440 sq. in.
Number of Fuel Grates	4	6	7	9	10	13
Size of Fuel Grates	4 in. x 19 $\frac{7}{8}$ in.	4 in. x 19 $\frac{7}{8}$ in.	4 in. x 19 $\frac{7}{8}$ in.	4 in. x 19 $\frac{7}{8}$ in.	4 in. x 19 $\frac{7}{8}$ in.	4 in. x 19 $\frac{7}{8}$ in.
Interior Body Construction	12 ga. C.R.S.	12 ga. C.R.S.	12 ga. C.R.S.	12 ga. C.R.S.	12 ga. C.R.S.	12 ga. C.R.S.
Exterior Body Construction	14 ga. Stainless Steel	14 ga. Stainless Steel	14 ga. Stainless Steel	14 ga. Stainless Steel	14 ga. Stainless Steel	14 ga. Stainless Steel
Standard Finish	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
cfms Required	1450	1600	1725	1975	2175	2475
Shipping Weight	500 lbs.	600 lbs.	700 lbs.	785 lbs.	875 lbs.	1,000 lbs.

- Easy Operation
- Front Loading
- Chef-friendly Heat Concentration
- Low Fuel Consumption
- Simple Ash Disposal
- Stainless Steel Finish
- No Electricity Required
- Portability
- Perfect Grilling of Many Types of Food
- Operates on Variety of Fuels – Wood, Coal, Charcoal

### Best Warranty in the Industry

#### 3 Year Limited Warranty

Aztec Grill warrants its standard grill to its original purchaser to repair or replace at its option, any part found to be defective in material or workmanship with the exception of \*grates, bricks, casters and brick retainer cap.

\*90 day warranty applies to these parts



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