

This optional accessory brings a new level of versatility to your grill, enabling you to cook with indirect heat in your ALFRESCO™ Gourmet Grill.

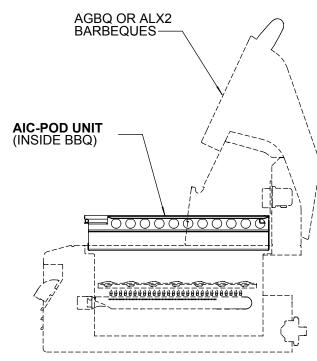
The AIC-POD unit is installed inside the AGBQ or ALX2 barbeque units by removing an existing grate. There is no need to remove the briquettes or briquette tray for operation.

The AIC-POD unit is meant to be operated with the hood in closed position and only used with the "U" burners lit on the side of it at the lowest setting, not directly under the AI-POD. This creates the slow, indirect heat source.

Never use with a SearZone™ burner.

The drip pan from the rotisserie kit catches all drippings that are the base for basting juices and sauces for your meats.

To ensure safe operation and quality results, always follow the instructions that come in your barbeque unit's Care & Use Manual.





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**AIC-POD SPEC SHEET** 

ALFRESCO INDIRECT COOKING POD SPECIFICATIONS