



SOLAIRE[®]
INFRARED GRILLING



Real
**Infrared
Grills**

www.solairegrills.com



SERIOUS HEAT FOR SERIOUS GRILLING

Ever notice that even on a cold day, the sunlight feels warm? The reason for that is infrared energy radiating from the sun and traveling at the speed of light to warm you up as you step outside.

Inside every Solaire gas grill is a special burner that works much the same way. Using infrared radiant energy, Solaire cooks faster (over 50%) and makes food juicier and much more flavorful than traditional grills. In technical terms, it's the difference between radiance and convection. In practical terms, it's the difference between ordinary food and extraordinary succulence.

Traditional grill burners produce heat over a relatively small area, and over the long warm-up period, transfer that heat into secondary elements (ceramic rods, lava rock, etc), in an attempt to evenly heat the grilling area. Unfortunately, hot spots are common and much of the burner heat is reflected downward. The result is circulating hot air that saps the moisture from grilled food. The Solaire Infrared Burner heats the food directly using uniform radiant infrared energy. This process doesn't rely on hot air (remember, sunlight still feels warm after a trip through the vacuum of space), meaning that moisture is trapped as the intense heat quickly sears the food's surface. Food cooks faster and retains more favor. As a bonus, infrared grills are less prone to flare-ups, as what drippings occur are instantly vaporized by the intense heat of the Solaire Infrared Burner and returned to the food in the form of favor-enhancing smoke. It's no surprise that many of the finest steak houses use infrared burner systems to prepare their meats. Grill with a Solaire Infrared Gas Grill just once and you'll experience the convenience, speed and unmatched taste that only Solaire Infrared can provide.



All Solaire grills feature 304 series stainless steel construction with hand polished accents, easy push button ignition, and a unique V-grate grilling surface to reduce flare-ups and add flavor.

THE BENEFITS OF INFRARED & INFRAVECTION



INFRARED

Professional chefs know that high heat is needed for superior results. Solaire Infrared Grills have the proper placement of well-designed infrared burners to deliver such high heat. Make your backyard your favorite restaurant with a Solaire Infrared Grill.

● More Flavorful Food

Intense direct heat enhances natural flavor for succulence and taste that rivals the finest steak houses.

● More Efficient

Solaire infrared burners are ready to grill in just 3 minutes and cook twice as fast as traditional burners.

● More Convenient

With shorter grilling times, grilling can become part of your everyday lifestyle, not just a weekend event. And since Solaire Infrared heats food directly, not the air around it, grilling year 'round, even in frigid weather, is no problem.

● Fewer Flare-Ups

Because there is no secondary heat element to trap grease, flare ups are virtually eliminated. Drippings instantly vaporize, adding a great natural flavor to your food.

● Versatile

Grill anything like a pro, from steaks, pork, burgers and chicken to fish, shellfish, vegetables and fruit. Solaire Infrared is a superior heat management system.

● Charcoal-like Grilling With No Hassle

Get the great flavor of an intensely hot charcoal fire with the control, convenience and consistency of gas. Hard-core charcoalers say that Solaire Infrared delivers the closest taste to charcoal of any gas grill.

INFRAVECTION®

Solaire InfraVection is our design flexibility concept of utilizing two burner technologies, INFRARED and conVECTION to foster your personal grilling technique. Unlike most grills on the market, Solaire's design allows for replacement of the standard infrared burners with convection burners, allowing sophisticated and novice grillers alike to use the widest range of temperatures for the ultimate in grilling versatility.

Enjoy all the benefits of infrared plus:

● Quality Convection Burner

Efficient stainless steel double-lanced ported U-burner with stainless steel vaporizer plate for thorough heat distribution at all heat settings and exceptional flare-up control.

● Widest Range of Temperatures

Infrared and convection burners covers the full range of heat settings to complement your personal style of grilling.

● Easily Convertible

Change burners to all infrared or all convection should you come to favor one style over the other. Accessory burners and ease of replacement ensure that your investment will meet your needs now and in the future.




Solaire offers the industry's most complete line of gas grills and grill accessories.



STANDARD FEATURES

All 21" and larger Solaire grills share an impressive list of standard features and are built to exceed commercial specifications. With more than two dozen models to choose from, there's a Solaire grill that is perfect for you.

- Infrared burners with ceramic plates and stainless steel construction. Optional conventional double-lanced ported stainless steel U-burners. Both are easy to remove for cleaning or conversion.
- Push button, battery powered, rapid-start electronic ignition.
- All 304 series, 18-8 stainless steel construction with heli-arc welded seams and no mechanical fasteners.
- Hand-polished mirror finished accents and metal knobs.
- Limited lifetime warranty on stainless steel construction, main burners and V-grilling grates.
- Double skin hood with stay-cool, stainless steel tubular knurled handle.
- Top-supported, self-trimming design for built-ins.
- Stainless steel V-grilling grates to enhance flavor and reduce flare-ups.
- Removable stainless steel warming rack and drip tray.
- Folding side shelves on pedestal, cart and post models.
- Grill head can be removed from cart and used as a built-in. Built-in can be placed on cart. No need to buy a new grill if your needs change.
- Models with rear infrared rotisserie burner include heavy-duty motor, spit rod, forks, and counter-weight.
- Shipped ready for propane; includes conversion kit for use with natural gas. (56" models and side burners are built gas specific.)

 Made in the USA

Stainless steel warming rack and V-grilling grates.



Metal knobs and push-button electronic ignition.



Fine stainless steel craftsmanship and mirror polish accents.

INFRARED GRILL DEMO PROGRAM



The Demo Program helps consumers eliminate their frustrations and concerns by helping them sort through the different issues about gas grills so they can make the right decision.

The three biggest concerns consumers have when buying a new gas grill are:

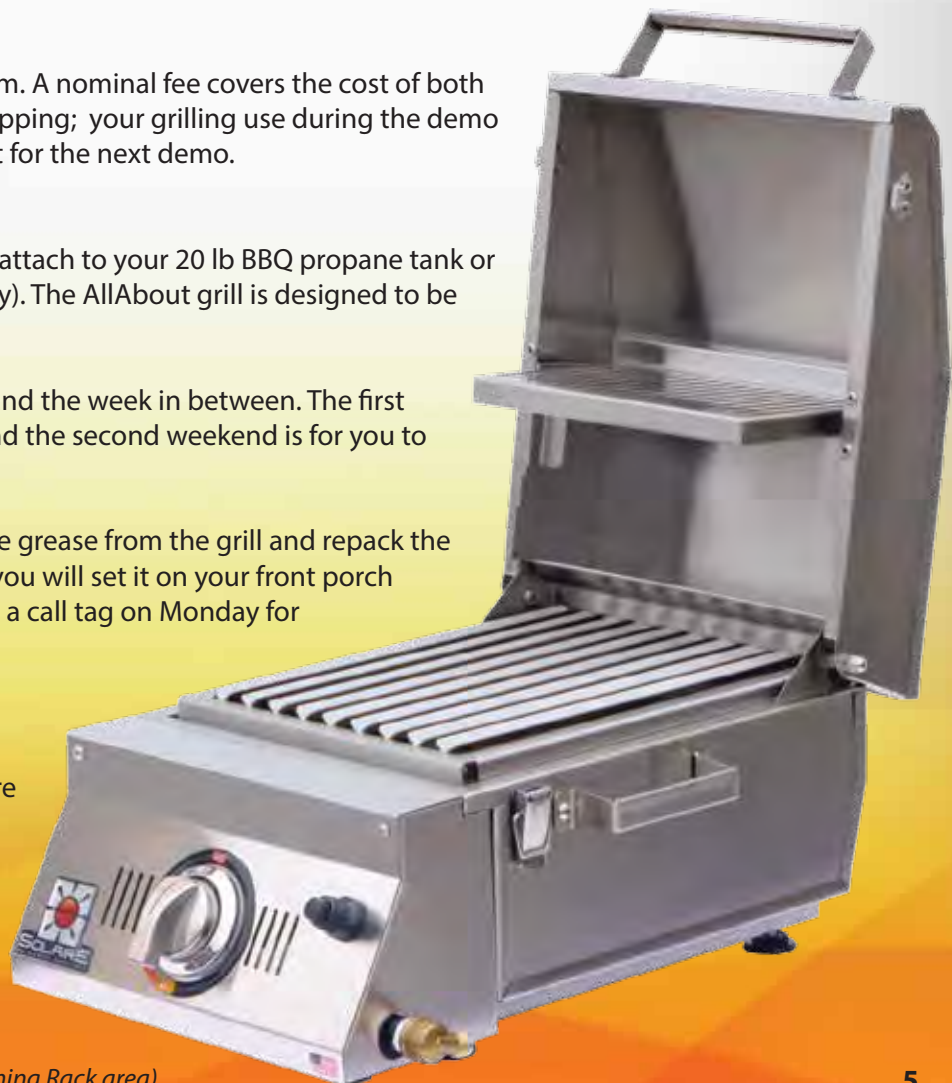
- Will it be worth the significant financial investment I will be making?
- Is it designed and constructed to last?
- Will it grill any better than my old grill?

ORDER YOUR DEMO AT
www.SolaireDemo.com

We created the Demo Program and the Solaire AllAbout Infrared Grill to specifically address these concerns so that you can make an informed decision before purchasing your next gas grill. We designed the AllAbout to provide all of the construction details, durability and performance of our larger grills in a package that we can ship to you via UPS. This way you can experience and experiment with Solaire Infrared in your own backyard without a salesman breathing down your neck. Our experience is that you will be blown away by the taste and juiciness of the food you grill on a Solaire Infrared Grill.

How does the program work? It's simple:

- Order the Demo Grill from SolaireDemo.com. A nominal fee covers the cost of both the outbound and the inbound ground shipping; your grilling use during the demo period; and our cost to clean and prepare it for the next demo. (Continental USA only)
- You receive a fully functional grill, ready to attach to your 20 lb BBQ propane tank or natural gas hose (whichever gas you specify). The AllAbout grill is designed to be set on a table or other firm surface.
- The demo period is for two full weekends and the week in between. The first weekend is for you to get your bearings, and the second weekend is for you to dazzle your family and friends.
- After the second weekend you will wipe the grease from the grill and repack the grill into the carton. On Tuesday morning, you will set it on your front porch for Fedex or UPS to pick it up. (we will issue a call tag on Monday for a Tuesday pick up)
- Upon picking up the grill, we will email to you a certificate which will entitle you to a discount on the purchase of any new Solaire Infrared Grill from a participating Solaire Dealer within 30 days.



The Solaire AllAbout Grill is also available for purchase. One Infrared Burner at 12,000 BTU/hour. 158 sq. inch Total Grilling Area (112 sq. inch EGA). Use as a table top grill.*

*EGA = Effective Grilling Area (does not include Warming Rack area)



TABLE TOP GRILLS

Table Top Grills for the grilling performance of our larger grills in sizes and forms to fit a variety of grilling needs. All Solaire Table Top Grills feature:

- Infrared burner(s) with ceramic plates and stainless steel construction.
- V-channel grilling grids to enhance flavor and reduce flare-ups.
- Same valve as the larger grills, so you can experience the control of our larger Solaire grills.
- Push-button battery-powered electronic ignition.
- Four adjustable feet for table-top use.
- Welded seams – no mechanical fasteners - for strength and longevity.
- Use with 20 lb. BBQ Propane Tank (not included).



Accent Single Burner Grill

ACCENT SINGLE BURNER GRILL

- One Infrared Burner at 12,000 BTU/hour.
- 216 sq. in. total grilling area (139 sq.in. EGA). Grilling area for six 4" diameter hamburgers, plus warming rack (6 1/2" x 11 3/4").
- Same thicknesses of commercial-quality stainless steel as used in our larger grills.
- Double-skin oven hood with stay-cool handle.
- Bullnose feature like that of 30" and larger Solaire Grills.
- Top-supporting, self-trimming design for built-in (after removing side and rear panels).
- Overall size: 15.75" w x 21" d x 21.25" h (hood closed); 30" h (hood open).
- Shipping weight: 68 lbs.
- Item #SOL-IRBQ-15GIR-LP. Includes Natural Gas orifice and convertible regulator for easy conversion to Natural Gas.

ALLABOUT SINGLE BURNER GRILL

- One Infrared Burner at 11,000 BTU/hour per burner.
- 177 sq. in. total grilling area (112 sq.in. EGA). Grilling area for six 4" diameter hamburgers, plus warming rack (5.63" x 11.63").
- Use on a tailgate, table, or tripod accessory (item #SOL-SATRI)
- Grill weighs 24 pounds and measures 15" wide by 19.5" deep by 17" inches high with hood down, and 15" wide by 21.75 deep by 22.88 inches high with hood up.
- Item #SOL-AA12A-LP. Convert to Natural Gas with Conversion Kit Item #SOL-AA12NGC

ALLABOUT DOUBLE BURNER GRILL

- Two Infrared Burners at 11,000 BTU/hour per burner.
- 370 sq. in. total grilling area (252 sq.in. EGA). Grilling area for twelve 4" diameter hamburgers, plus warming rack (5.69" x 20.75").
- Use on a tailgate, table, tripod accessory (item #SOL-AATRI) or cart with folding side shelves and drawer (item #SOL-A23GC).
- Grill weighs 41 pounds and measures 26.13" wide by 19.5" deep by 17" high with the hood down, and 26.13" wide by 21.75 deep by 22.88 inches high with the hood up.
- Item #SOL-AA23A-LP. Convert to Natural Gas with Conversion Kit Item #SOL-AA23NGC.



AllAbout Double

AllAbout Single

PORTABLE GRILLS



Power grilling performance that's practical and portable? Absolutely! Solaire Portable Infrared Grills feature the Solaire Infrared Burner and V-Grate for the same high heat grilling of our larger backyard grills. Lightweight, hot and fast, they are perfect for lunchtime, picnics, RV's, tailgating, boating, or balcony - anyplace on the go where you want to enjoy succulent, flavorful grilled food. All Solaire Portable Infrared Grills feature commercial grade Stainless Steel and Push Button Rapid Spark Ignition

ANYWHERE MINI - PERSONAL INFRARED GRILL

- 9,000 BTUs of infrared power.
- Weighs less than 9 lbs.
- Made from 24 gauge type-304 stainless steel
- Overall dimensions: 11.5" W x 8.5" H x 11.5" D (including handles)
- 5 3/4" x 8" V-grate grilling surface



Anywhere Mini

ANYWHERE

- Item #SOL-IR17BWR has an integral warming rack; Item #SOL-IR17B does not.
- 14,000 BTUs of infrared power
- Weighs 20 lbs.
- Made from 20 gauge type-304 stainless steel
- Overall dimensions: 21" W x 12" H x 13" D
- 14" x 10" V-grate grilling surface
- Includes a Carrying Bag.

ANYWHERE MARINE

- Item #SOL-IR17MWR has an integral warming rack; Item #SOL-IR17M does not.
- Same features as the Anywhere
- Made from type-316 marine grade stainless steel, which is more resistant to salt-water corrosion than type-304.

All Solaire Portable Infrared Grills can be used with 1 lb. propane bottles (not included) or used with 20 lb. L.P. tank with Tank/Hose Adapter (SOL-SAHOSE6). Natural Gas Conversion Kits and Kits for adapting to an Installed Low Pressure System (like those on an RV) are available for all Solaire Portable Infrared Grills.

EVERYWHERE

- 14,000 BTUs of infrared power
- Weighs 15 lbs.
- Made from 20 gauge type-304 stainless steel
- Overall dimensions: 21" W x 8" H x 13" D
- 14" x 10" V-grate grilling surface



Everywhere



Anywhere



21" & 27" SOLAIRE GRILLS

21" SOLAIRE GRILLS

- Basic model (IRBQ-21G) includes two main infrared burners at 18,000 BTU/hour. 359 sq. inch Total Grilling Area (222 sq. inch EGA*)
- Deluxe model (IRBQ-21GXL) includes two main infrared burners at 24,000 BTU/hour. 403 sq. inch Total Grilling Area (270 sq. inch EGA*)
- Available in Built-in and Pedestal models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, BBQ Tray, Griddle Plate, Wood Chip Smoker, Light and Burner Conversion Kits.



IRBQ-21 Built In

IRBQ-21GXL on Pedestal

27" SOLAIRE GRILLS

- Basic model (AGBQ-27G) includes two main infrared burners at 24,000 BTU/hour. 473 sq. inch Total Grilling Area (293 sq. inch EGA*)
- Deluxe model (IRBQ-27GXL) includes two main infrared burners at 32,000 BTU/hour. 542 sq. inch Total Grilling Area (362 sq. inch EGA*)
- Deluxe Model (AGBQ-27GXL) also includes a 12,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Cart (27XL only), Pedestal, Bolt-Down Post and In-Ground Post models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-27GXL on Cart

AGBQ-27G on Pedestal

*EGA = Effective Grilling Area
(does not include Warming Rack area)

30" SOLAIRE GRILLS



30" SOLAIRE GRILLS

- Basic model (IRBQ-30) includes two main infrared burners at 55,000 BTU/hour. 703 sq. inch Total Grilling Area (455 sq. inch EGA*)
- Deluxe Model (AGBQ-30) also includes a 14,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart, Standard Cart, Bolt-Down Post and In-Ground Post models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-30



IRBQ-30 on Premium Cart



AGBQ-30 on Standard Cart

*EGA = Effective Grilling Area (does not include Warming Rack area)



36" SOLAIRE GRILLS

36" SOLAIRE GRILLS

- Basic model (IRBQ-36) includes three main infrared burners at 74,000 BTU/hour. 813 sq. inch Total Grilling Area (560 sq. inch EGA*)
- Deluxe Model (AGBQ-36) also includes a 16,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart and Standard Cart models.
- All Infrared and InfraVection burner configurations (left burner is always Infrared).
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-36 Built In



IRBQ-36 on Standard Cart



AGBQ-36 on Premium Cart

42" SOLAIRE GRILLS



42" SOLAIRE GRILLS

- Basic model (IRBQ-42) includes three main infrared burners at 82,000 BTU/hour. 1027 sq. inch Total Grilling Area (667 sq. inch EGA*)
- Deluxe Model (AGBQ-36) also includes an 18,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart and Standard Cart models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-42 Built In



AGBQ-42 on Premium Cart



IRBQ-42 on Standard Cart

*EGA = Effective Grilling Area (does not include Warming Rack area)



56" SOLAIRE GRILLS

56" SOLAIRE GRILLS

- Model AGBQ-56 includes three main infrared burners at 82,000 BTU/hour. 1027 sq. inch Total Grilling Area (667 sq. inch EGA*), with an 18,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight. Integrated into the grill is a Dual Sideburner at 17,000 BTU/hour per burner.
- Model AGBQ-56T includes four main infrared burners at 110,000 BTU/hour. 1293 sq. inch Total Grilling Area (899 sq. inch EGA*), with two independently controlled Rear Infrared Rotisserie Burners at 14,000 BTU/hour each, motor, spit rod, forks and counter-weight. Two gas inputs to provide even gas distribution and proper burner performance throughout the grill.
- Available in Built-in, Premium Cart and Standard Cart models.
 - Standard cart has three Doors. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and installed Propane (not tanks)).
 - Premium Cart "A" has two Drawers, two Doors and a Tank/Trash Pull-out. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and installed Propane (not tanks)).
 - Premium Cart "B" has two Doors and two Tank/Trash Pull-outs. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and Propane).
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Wok Ring, Light and Burner Conversion Kits.



AGBQ-56 on Premium Cart "A"



AGBQ-56T on Premium Cart "B"

BARTENDING CENTERS



Nothing completes a perfect outdoor meal better than a nice, cold drink. Have all the features of a professional bar right in your own backyard with one of these all 304 series stainless steel units designed to integrate perfectly with your Solaire Infrared Grill.

- Insulated Ice Compartment
- Bottle Opener With Cap Catcher
- Stainless Steel Sink
- Bottle Storage Rail
- Chilled Bottle Bins
- Serving Shelf



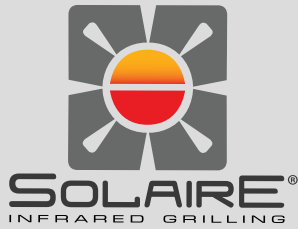
30" Bartending Center
Available on cart or for
built-in installation
Built-in # SOL-IRDT-30
Cart # SOL-IRDT-30C



24" Built-in Bartending Center

Available for built-in installations only is this compact, functional, 24" center (no sink).
Item# SOL-IRDT-24

Note: Drain for ice bin has 1 1/4" threads.



GRILL ACCESSORIES



Cover

Protect your investment with a custom fit, felt lined cover. Durable UltraTexHyde material with deep embossed Solaire logo. Zippered corners assist in placement and removal.



Griddle

Solid 1/4" thick stainless steel plate is great for Teppan, toasted sandwiches or breakfast.



Steamer/Fryer

Fresh steamed lobster, clams, french fries and tempura vegetables cook right alongside your favorite cuts of meat. Includes steaming tray and fry basket.



Wood Chip Smoker

Add great wood smoke flavor to all your grilled foods with this 304 stainless steel box. Fits under grilling grate and is heated by the main burner.



BBQ Tray

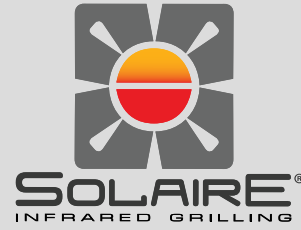
Fill with liquid for easy self-basting. Use with rotisserie to catch drippings. Tray converts infrared energy into convection heat for indirect cooking.



Wok Ring

Use your favorite wok on your side burner or grill.

GRILL ACCESSORIES



Rotisserie

Heavy duty electric motor and stainless steel spit rod with 50+ lb. capacity. Includes forks and counter-weight.

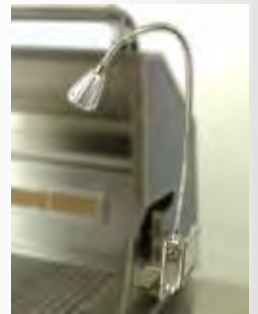
Tank Slide Out Kit

Easily screws into captive nuts in Standard Carts to provide easy changing of propane tank.



Accessory Light

The accessory light attaches to the rotisserie bracket and has a flexible neck which allows you to shine the light where you need it. Battery operated.



SOLAIRE DUAL SIDE BURNER

- 304 series stainless steel with polished, recessed top for easy cleaning
- Twin sealed 17,000 BTU burners with simmer
- 3/8" dia. heavy duty stainless zig-zag grates
- Push button electronic ignition for easy lighting
- Matching stainless steel cover included

● Available for built-in installations or for cart model grills*

Built-in # SOL-IRSB-14

Cart # SOL-IRSB-14SM (specify gas type)

*30" and up, replaces right side shelf

Model#	Bracket
SOL-LTWB-1	yes
SOL-LTNB-1	no

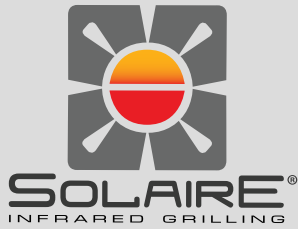


SOLAIRE SINGLE SIDE BURNER

- 304 series stainless steel with polished, recessed top for easy cleaning
- Sealed 17,000 BTU burner
- 3/8" dia. heavy duty stainless zig-zag grates
- Push button electronic ignition for easy lighting
- Matching stainless steel cover included

Built-in # SOL-SSB-14 (specify gas type)

- Available for built-in installations - designed to match the 21", 21XL, 27" and 27XL Solaire Infrared Grills.



BUILT-IN ACCESSORIES FOR OUTDOOR KITCHENS

Solaire makes a variety of accessories to enhance the versatility of your grill and your outdoor entertaining experience.

All Solaire Built-in Accessories are styled to complement your Solaire Grill. They are solidly constructed of 304 series stainless steel, welded and polished for quality appearance and lasting performance.

When built-in grills are to be installed into an island enclosure made of combustible material, an insulated jacket must be used. Solaire insulated jackets are constructed of fully welded stainless steel and made to be self-supporting and self-trimming, just like all Solaire Grills.



Insulated Jackets



2 1/2" Stand-Off

ACCESS DOORS

Complete your built-in installation with a set of Solaire Access Doors, designed to perfectly match your grill. The doors are made of the same commercial grade stainless steel as our grills. Doors are available in flush-mount and 2 1/2-inch stand-off designs in 21", 30", 36" and 42" sizes.



Flush Mount



All access doors feature an integral storage shelf.



Pull-out Trash Enclosure
14" wide x 19" deep #SOL-TRE1
** Trash can included*



Paper Towel Holder
16" wide x 8" deep #SOL-PTH1

BUILT-IN ACCESSORIES FOR OUTDOOR KITCHENS



Drawer sets are available in two drawer and three drawer units, narrow and wide widths, as well as shallow and deep depths, because one size does not fit all when you are designing your unique outdoor kitchen.



2 Drawer Narrow Width

14" wide x 23" deep #SOL-2D14D
14" wide x 15" deep #SOL-2D14S



2 Drawer Wide Width

21" wide x 23" deep #SOL-2D21D
21" wide x 15" deep #SOL-2D21S



Drawer units feature removable fronts and stainless steel slides - no sense replacing the entire unit if a front gets dinged or a slide needs replacing.



3 Drawer Narrow Width

14" wide x 23" deep #SOL-3D14D
14" wide x 15" deep #SOL-3D14S

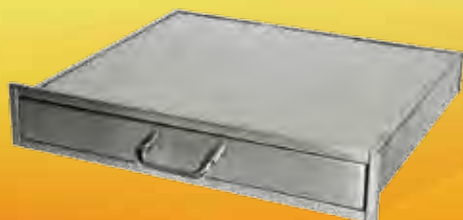


3 Drawer Wide Width

21" wide x 23" deep #SOL-3D21D
21" wide x 15" deep #SOL-3D21S



2 drawer and 3 drawer sets are available in 14" and 21" widths, and 15" and 23" depths. This photo compares the narrow/shallow and the wide/deep sets, showing the volume differences, all at 21" in height.



Single Utility Drawer

26" wide x 23" deep #SOL-UD26D
26" wide x 15" deep #SOL-UD26S



Replaceable stainless steel sides with positive drawer stops.



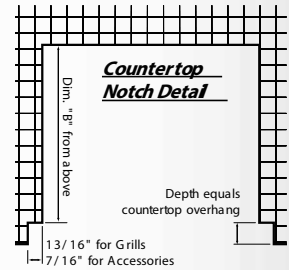
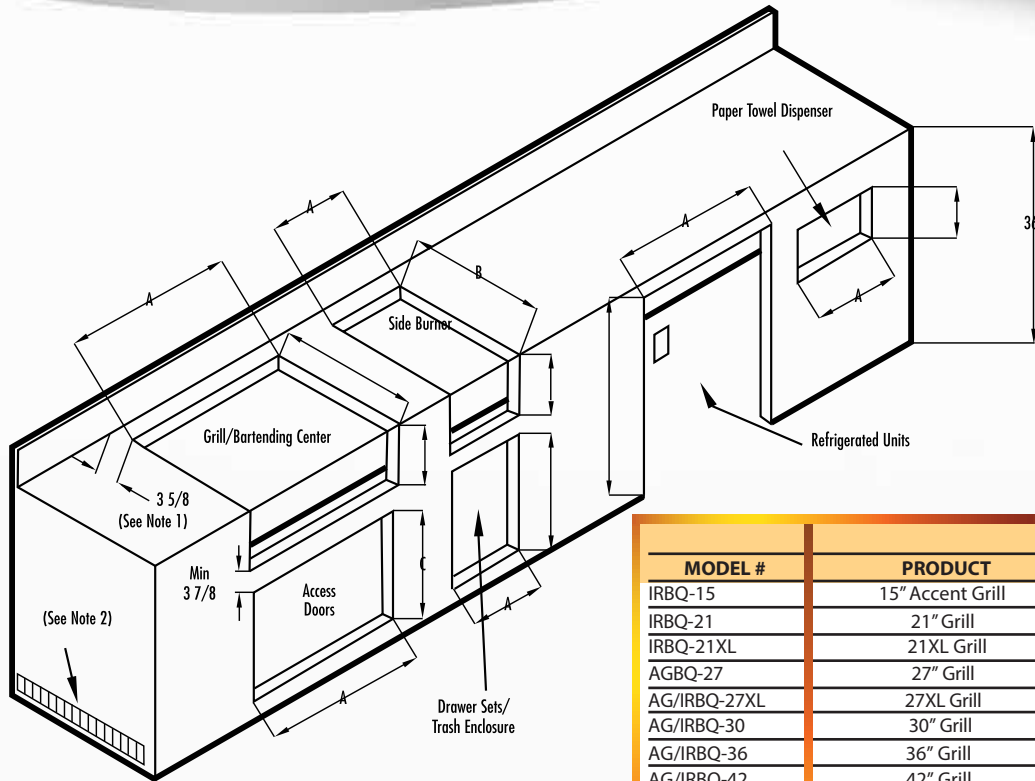
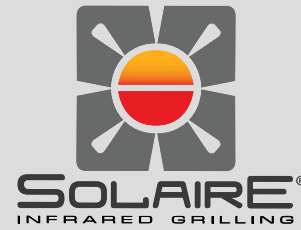
BASIC SOLAIRE COOKING TIMES

The following guidelines will quickly make you a proficient infrared griller who DOES NOT burn his food. Further experimentation will lead you to become an Infrared Grilling Master.

Additional information & cooking tips can be found in the Care & Use Manual and Great Grilling Simplified.

FOOD ITEM	DIFFICULTY LEVEL	BURNER LEVEL	COOKING TIME
Shrimp	EASY	HIGH	1 1/2 to 3 minutes depending on size.
<i>NOTES</i>	Flip when bottom side starts turning pink. Done when pink on both sides. Overcooking can make shrimp tough. Shrimp have a built in visual timer that lets you know when to turn.		
Pineapple Spears or rings	EASY	HIGH	2 to 4 minutes .
<i>NOTES</i>	Natural sugars in fruits caramelize, making the fruit sweeter.		
Hot Dogs	EASY	HIGH	4 to 8 minutes depending on thickness.
<i>NOTES</i>	Partially turn every minute or so. Done when plump and bar marks are to your liking.		
Hamburgers 1/2" thick	EASY	HIGH	2 1/2 to 3 minutes per side
<i>NOTES</i>	Total time: 5 minutes for medium, 6 minutes for well-done.		
Steak 1" thick	EASY	HIGH	2 1/2 mins per side, then 2-4 minutes per side
<i>NOTES</i>	Total time: 9-13 minutes.		
Chicken Breast boneless, skinless	MODERATELY EASY	HIGH	2 - 2 1/2 mins. per side, then MED-HIGH for 4-5 mins. per side
<i>NOTES</i>	Total time: 12-15 minutes.		

CUTOUT SIZES FOR SOLAIRE INFRARED GRILLS & ACCESSORIES



Note 1: Min. 3 5/8" clearance required between edge of cutout and inside back wall of enclosure for gas regulator.

Note 2: Ventilation of island should be in accordance with local codes or accepted practice.

SPECIAL NOTE: Grill installation into combustible enclosure requires insulated jacket. Order part #SOL-IRIJ-XX, where "XX" is the size of the grill in inches.

NATURAL GAS SUPPLY NOTE: A standard 3/8" ID flexible natural gas supply hose has a maximum capacity of 60,000 BTUs and should be used with 30" and smaller grills only. A 1/2" ID natural gas supply hose is required for 36" and larger models, or for 30" grills with a side burner.

The proper hose is available from Solaire, order part #SOL-12HOSE12.

Detail for Flush-mounting

If the countertop of your island overhangs the cabinet face, the countertop must be notched to accommodate the control panel or front of the Solaire equipment.

MODEL #	PRODUCT	Width			Depth			Height		
		A	B	C	B	C	C	B	C	
IRBQ-15	15" Accent Grill	14 1/2"	16 3/4"	9 5/8"						
IRBQ-21	21" Grill	20"	16 1/4"	7 7/8"						
IRBQ-21XL	21XL Grill	20"	21"	7 7/8"						
AGBQ-27	27" Grill	26"	16 1/4"	8 7/8"						
AG/IRBQ-27XL	27XL Grill	26"	21"	8 7/8"						
AG/IRBQ-30	30" Grill	28 1/2"	23"	10 1/4"						
AG/IRBQ-36	36" Grill	34 1/2"	23"	10 1/4"						
AG/IRBQ-42	42" Grill	40 1/2"	23"	10 1/4"						
AGBQ-56 & 56T	56" Grill	54 1/2"	23"	10 1/4"						
IRIJ-15	15" Accent Grill	20"	18 1/4"	10 3/4"						
IRIJ-21	21" Insulated Jacket	25 3/8"	17 11/16"	9"						
IRIJ-21XL	21XL Insulated Jacket	25 3/8"	22 9/16"	9"						
IRIJ-27	27" Insulated Jacket	31 3/8"	17 11/16"	10"						
IRIJ-27XL	27XL Insulated Jacket	31 3/8"	22 9/16"	10"						
IRIJ-30	30" Insulated Jacket	34 1/2"	24 1/2"	11 1/4"						
IRIJ-36	36" Insulated Jacket	40 1/2"	24 1/2"	11 1/4"						
IRIJ-42	42" Insulated Jacket	46 1/2"	24 1/2"	11 1/4"						
IRIJ-56	56" Insulated Jacket	60 1/2"	24 1/2"	11 1/4"						
IRDT-24	Bartending Center	23 1/4"	23"	10 1/4"						
IRDT-30	Bartending Center	28 1/2"	23"	10 1/4"						
SSB-14	Single Side Burner	13 1/4"	13 1/4"	9"						
IRSB-14	Dual Side Burner	13 1/4"	23"	10 1/4"						
FMD/IRAD-21	21" Door	18 1/4"	-	18 1/4"						
FMD/IRAD-30	30" Doors	27 1/4"	-	18 1/4"						
FMD/IRAD-36	36" Doors	33 1/4"	-	18 1/4"						
FMD/IRAD-42	42" Doors	39 1/4"	-	18 1/4"						
UD26S	Single Drawer - Shallow	27 1/8"	15"	3 11/16"						
UD26D	Single Drawer - Deep	27 1/8"	23"	3 11/16"						
2D14S	2 Drawer Narrow - Shallow	12 7/8"	15"	20 1/16"						
2D14D	2 Drawer Narrow - Deep	12 7/8"	23"	20 1/16"						
2D21S	2 Drawer Wide - Shallow	19 7/8"	15"	20 1/16"						
2D21D	2 Drawer Wide - Deep	19 7/8"	23"	20 1/16"						
3D14S	3 Drawer Narrow - Shallow	12 7/8"	15"	20 1/16"						
3D14D	3 Drawer Narrow - Deep	12 7/8"	23"	20 1/16"						
3D21S	3 Drawer Wide - Shallow	19 7/8"	15"	20 1/16"						
3D21D	3 Drawer Wide - Deep	19 7/8"	23"	20 1/16"						
PTH1	Paper Towel Holder	14 7/8"	8"	8 3/4"						
TRE1	Trash Enclosure	12 7/8"	19"	20 1/16"						

Need More Information?

Solaire Infrared Grills website: www.SolaireGrills.com

Corporate website: www.Rasmussen.biz

Knowledge Base: www.RasBox.com for: • *Installation/Instruction Manuals* • *FAQs* • *Brochures*
• *Troubleshooting Information* • *Etc.*

Videos: www.YouTube.com/SolaireGrills

Photo Repository: www.Rasmussen.Smugmug.com

Rasmussen Gas Logs

Rasmussen is a manufacturer of specialty fireplace gas log sets and contemporary gas fires for vented and vent-free applications, and custom solutions for large and unusual fireplaces. Family owned and operated since 1907, the "Spirit of the Blacksmith" is alive at Rasmussen.

www.RasmussenGasLogs.com



Bromic Heaters

Innovation meets aesthetics, to bring you a powerful range of heaters that re-defines the world of heating. The Bromic line of heaters combine beauty with heating to provide benefits never before seen in outdoor heaters. Gas and electric models.

www.radiantpatioheater.com



RASMUSSEN IRON WORKS, INC. • 12028 Philadelphia St. • Whittier, CA 90601 • USA
Phone: (562) 696-8718 • Fax: (562) 698-3510 • info@rasmussen.biz

© 2017 Rasmussen Iron Works, Inc. Form: SOLCAT-117

