

# Solair®

INFRARED GRILLING SYSTEMS

*Serious Heat for Serious Grilling*



*proudly made in America*

## *Serious Heat for Serious Grilling*

Ever notice that, even on a cold day, sunlight feels warm? The reason 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% faster), and makes food juicier and 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 briquettes, 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. A

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 flavor. As a bonus, infrared grills are less prone to flare-ups, as what drippings occur are instantly vaporized by the intense heat of the burner and returned to the food in the form of flavor-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 offer.



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*

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

### ☀ **More Flavorful Food**

Intense direct heat enhances natural flavor for succulence and taste that rival 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 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.

### ☀ **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.



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

## *Benefits of 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 cover the full range of heat settings to compliment 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.

*InfraVection*  
**Solaire**  
ULTIMATE GRILLING VERSATILITY



## Standard Features

All Solaire Grills 27" and larger share an impressive list of standard features and are built to exceed commercial specifications. With over a dozen models to choose from, there's a Solaire Grill that's perfect for you.

- Infrared burners with ceramic plates and stainless steel construction. Optional conventional double-lanced ported stainless steel U-burners. Both are easily removable for cleaning or conversion.
- Push button rapid-start electronic ignition.
- All 304 series, 18-8 stainless steel construction with heli-arc welded seams and no mechanical fasteners.
- Hand-polished mirror finish accents.
- Limited lifetime warranty on stainless steel construction, main burners and V-grilling grids.
- Double skin hood with stay-cool, full width stainless steel tubular knurled handle.
- Top-supported, self-trimming design for built-ins.
- Stainless steel V-grilling grids to enhance flavor and reduce flare-ups.
- Removable stainless steel warming rack and drip tray.
- Folding side shelves on pedestal, cart and post models.
- Metal knobs and quality vinyl logo cover (except 27" models)
- Models with rear infrared rotisserie include heavy-duty motor, spit rod, forks, and counter-weight.
- Shipped ready for propane, includes conversion kit for use with natural gas. (56" models are gas specific)

## 27" Solaire Grills



- Basic model includes two main infrared burners at 24,000 BTU/hour. 473 sq. inch total Grilling Area (293 sq. inch EGA\*)
- Deluxe model includes two main infrared burners at 32,000 BTU/hour and a rear infrared rotisserie burner at 8,000 BTU/hour. 542 sq. inch total Grilling Area (362 sq. inch EGA\*)
- Available as a built-in grill which can be mounted on an optional pedestal base, bolt-down post or in-ground post

Type	Rotisserie	Model#
27" Built-in Grill	no	SOL-AGBQ-27GIR
27" Deluxe Built-in Grill	yes	SOL-AGBQ-27GIRXL
27" Deluxe Built-in Grill	no	SOL-IRBQ-27GIRXL
27" Deluxe Cart Grill	yes	SOL-AGBQ-27GIRXLC
27" Deluxe Cart Grill	no	SOL-IRBQ-27GIRXLC

**Base Mounts** (requires built-in grill)  
 27" Pedestal #SOL-AG-27C  
 27" Bolt-down #SOL-BDP-27  
 27" In-ground # SOL-IGP-27  
 27" DLX Pedestal #SOL-AG-27CXL  
 27" DLX Cart #SOL-AG-27SBXL  
 27" DLX Bolt-down #SOL-BDP-27XL  
 27" DLX In-ground # SOL-IGP-27XL

### Burner Conversion Kits

27" Grill Infrared Burner Kit #SOL-2721R  
 27" Grill Convection Burner Kit #SOL-CZ27  
 27" Deluxe Grill Deluxe Burner Kit #SOL-2821R  
 27" Deluxe Grill Convection Burner Kit #SOL-CZ27XL

## 30" Solaire Grills



- Two main infrared burners at 55,000 BTU/hour
- 703 sq. inch total Grilling Area (455 sq. inch EGA\*)
- 14,000 BTU/hour rear infrared rotisserie burner (on select models)
- Available in built-in, cart, bolt-down and in-ground models

Type	Rotisserie	Model#
30" Built-in Grill	yes	SOL-AGBQ-30IRLP
30" Built-in Grill	no	SOL-IRBQ-30
30" Cart Grill	yes	SOL-AGBQ-30CIRLP
30" Cart Grill	no	SOL-IRBQ-30C

**Post Mounts**  
 Bolt-down #SOL-BDP-30  
 In-ground # SOL-IGP-30  
*Post only. Requires built-in grill.*

**Burner Conversion Kits**  
 Infrared Burner Kit #SOL-6021R  
 Convection Burner Kit #SOL-CZAG

\*Effective grilling area (EGA) does not include grid supports or warming rack area.

## 42" Solaire Grills

- ☀ Three main infrared burners at 82,500 BTU/hour
- ☀ 1027 sq. inch total Grilling Area (667 sq. inch EGA\*)
- ☀ 18,000 BTU/hour rear infrared rotisserie burner (on select models)
- ☀ Available in built-in and cart models

Type	Rotisserie	Model#
42" Built-in Grill	yes	SOL-AGBQ-42IRLP
42" Built-in Grill	no	SOL-IRBQ-42
42" Cart Grill	yes	SOL-AGBQ-42CIRLP
42" Cart Grill	no	SOL-IRBQ-42C

**Burner Conversion Kits**  
 Infrared Burner Kit #SOL-6021R  
 Convection Burner Kit #SOL-CZAG



## 56" Solaire Grills

- ☀ Three main infrared burners at 82,500 BTU/hour
- ☀ 1027 sq. inch total Grilling Area (667 sq. inch EGA\*)
- ☀ 18,000 BTU/hour rear infrared rotisserie burner
- ☀ Dual side burner at 17,000 BTU/hour per burners
- ☀ Available in built-in and cart models

Type	Rotisserie	Model#
56" Built-in Grill	yes	SOL-AGBQ-56
56" Cart Grill	yes	SOL-AGBQ-56C

**Burner Conversion Kits**  
 Infrared Burner Kit #SOL-6021R  
 Convection Burner Kit #SOL-CZAG



\*"LP" for Propane, "NG" for Natural Gas, set from the factory.

## Insulated Jackets

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.

Type	Model#
27" Grills	SOL-IRIJ-27
27" Deluxe Grills	SOL-IRIJ-27XL
30" Grills	SOL-IRIJ-30
42" Grills	SOL-IRIJ-42
56" Grills	SOL-IRIJ-56



## 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.

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





## Solaire Anywhere Portable Grill

The first practical portable infrared! At only 20 lbs. light, now you can enjoy the same succulent, flavorful food you grill at home everywhere you go. Perfect for picnics, RVs, tailgating, boating, or a balcony.

- ☀ 14,000 BTUs of infrared power
- ☀ All stainless steel construction
- ☀ Push button electronic ignition
- ☀ Use 1 lb. L.P. bottles or (optional) 20 lb. L.P. tank or natural gas
- ☀ 155 sq. inch V-grate grilling surface
- ☀ Overall size 21"W x 12"H x 13"D



Tripod Stand



Optional rail mount and all marine-grade 316 SS model



Includes Carry Bag



304 SS model #SOL-IR17B Marine-grade 316 SS model #SOL-IR17M  
 Tripod model #SOL-SATRI Natural Gas Conversion model #SOL-SANGC  
 Rail-mount kit (for 7/8" to 1" rails) model #SOL-IR17MP1  
 Tank Adaptor hose/regulator for 20 lb. tank model #SOL-SAHOSE6



### 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

## Bartending Centers

Nothing completes a perfect outdoor meal better than a nice, cold drink. Have all the features that professional bartenders demand right at your fingertips with one of these all 304 series stainless steel units designed to integrate perfectly with your Solaire grill.

- ☀ Insulated ice compartment
- ☀ Bottle opener with cap catcher
- ☀ Stainless steel sink
  - ☀ Bottle storage rail
  - ☀ Chilled bottle bins
  - ☀ Serving shelf

## Grill Accessories



### Wood Chip Smoker

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

27" #SOL-IRWS-27 27XL #SOL-IRWS-27XL  
30, 42 & 56" #SOL-IRWS-BQ



### Steamer/Fryer

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

27" #SOL-IRSF-27 27XL #SOL-IRSF-27XL  
30, 42 & 56" #SOL-IRSF-BQ



### 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.

27" #SOL-IRBT-27 27XL #SOL-IRBT-27XL  
30, 42 & 56" Tray #SOL-IRBT-BQ



### Griddle

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

27" #SOL-IRGP-27  
27XL #SOL-IRGP-27XL  
30, 42, 56" #SOL-IRGP-BQ



### Wok Ring

Use your favorite wok on your side burner or grill. SB Wok Ring #SOL-IRWR-2SB  
30, 42, 56" Grill Wok Ring #SOL-IRWR-BQ  
(wok not included)

### Rotisserie

Heavy duty electric motor and over-size spit rod with 50+ lb. capacity.  
27 & 30" Rotis #SOL-6005 42" Rotis #SOL-6020



## Solaire Dual Side Burner

- ☀ 304 series stainless steel with high-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



## Built-In Accessories for Grilling Islands

Solaire makes a variety of accessories to enhance the versatility of your grill and the complete 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.



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.

2 1/2"  
Stand-off  
Door Design

## 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.



All access doors feature a integral storage shelf



### Single Access Door

#### Flush Mount

21" wide #SOL-FMD-21

#### 2 1/2" Stand-Off

21" Wide #SOL-IRAD-21



### Double Access Door

#### Flush Mount

30" wide #SOL-FMD-30

42" wide #SOL-FMD-42

#### 2 1/2" Stand-Off

30" wide #SOL-IRAD-30

42" wide #SOL-IRAD-42

## *Drawers and Other Accessories*

Drawer sets are available in Two and Three drawers 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, 23" deep #SOL-2D14D  
14" wide, 15" deep #SOL-2D14S



### **2 Drawer Wide Width**

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



### **3 Drawer Narrow Width**

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



### **3 Drawer Wide Width**

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



### **Single Utility Drawer**

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



### **Paper Towel Holder**

16" wide, 8" deep #SOL-PTH1



### **Pull-out Trash Enclosure**

14" wide, 19" deep #SOL-TRE1



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

## Refrigerated Accessories

All Solaire Refrigerated Accessories share the same commercial quality features that allow you to use them with confidence outdoors. You should neither risk electrical shock nor assume needless liability by using a less expensive and less robust indoor refrigerator outdoors when proper equipment, like the Solaire Refrigerated Accessories, are available.

- ☀ Fully wrapped stainless steel cabinet
- ☀ Wrapped stainless steel door
- ☀ 115 Volts; 60 cycle; 3 prong plug with Integrated ground fault circuit interrupter (GFCI).
- ☀ Energy efficient design. Extra insulation to provide consistent cooling performance from 35° to 95° F
- ☀ Fan cooled compressor
- ☀ UL certified for outdoor use
- ☀ Adjustable thermostat
- ☀ Automatic defrost
- ☀ 100% CFC Free



### **Refrigerator**

5.5 cu. ft.; 3 tempered glass shelves with 8 positions;  
interior light. 33 1/8" x 23 3/4" x 25 1/2" (H x W x D)\*  
#SOL-SPR7-0S



### **Refrigerated Drawers Unit, 2 Drawers**

Stainless steel ventilated drawers.  
33 1/8" x 23 3/4" x 25 1/2" (H x W x D)\*  
#SOL-SP6DS-2D-0S



### **Refrigerated Drawers Unit, 3 Drawers**

Stainless steel ventilated drawers.  
33 1/8" x 23 3/4" x 25 1/2" (H x W x D)\*  
#SOL-SP6DS-3D-0S

### **Refrigerated Beer Cooler**

Accepts 1/2, 1/4 and mini kegs. Includes all  
tap accessories. Can be used as refrigerator  
when empty (includes 2 wire shelves).  
34 1/2" x 23 3/4" x 25 1/2" (H x W x D)\*  
#SOL-SBC-490-0S



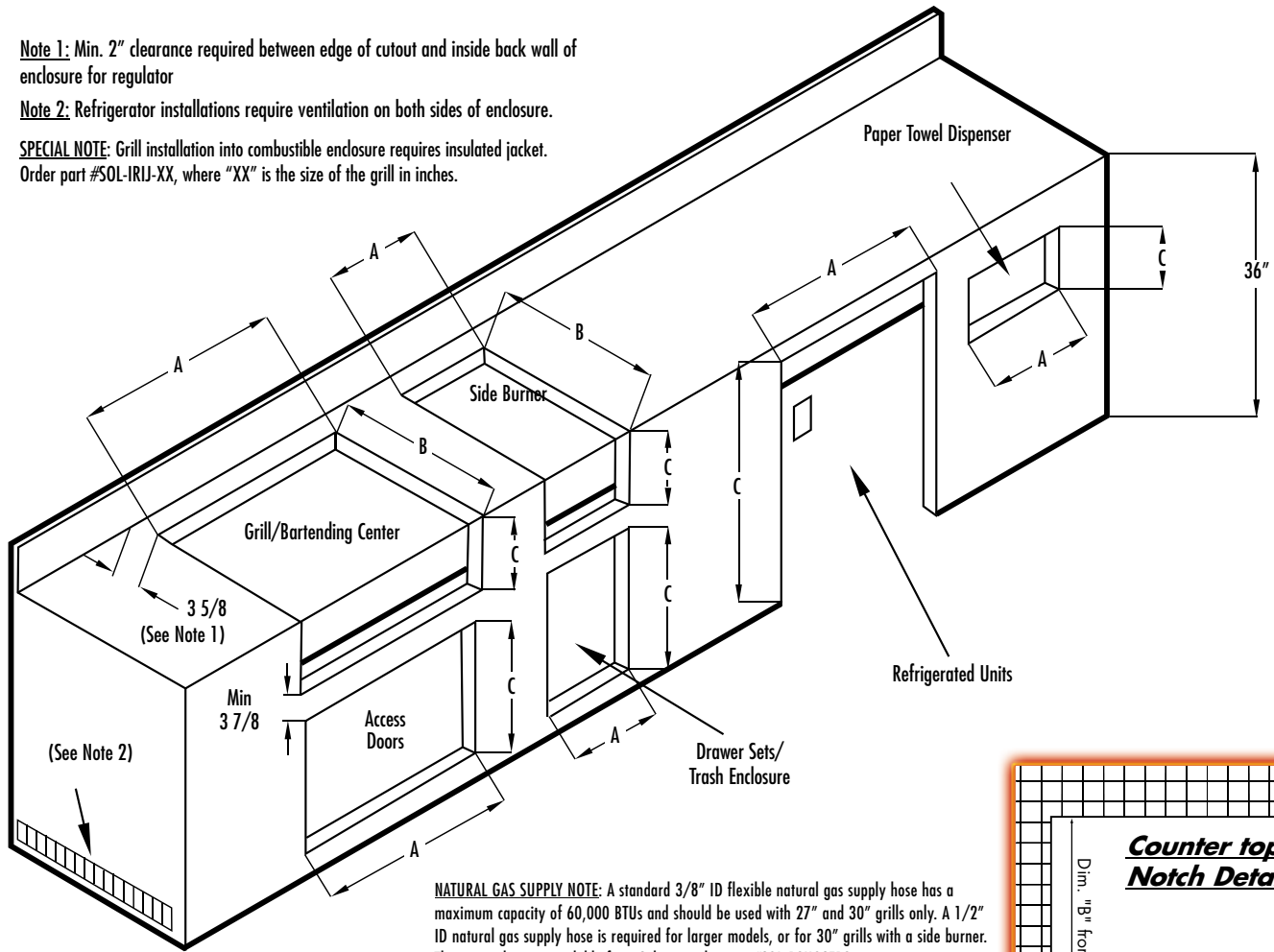
\*Add at least 1/2" to each dimension for built-in.

# Cut-out Dimensions for Built-ins

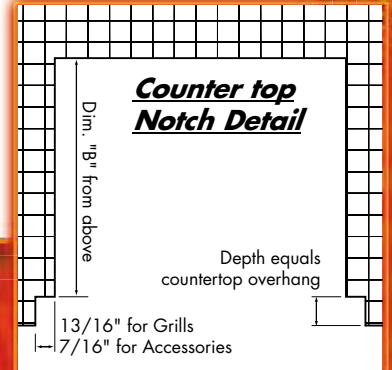
**Note 1:** Min. 2" clearance required between edge of cutout and inside back wall of enclosure for regulator

**Note 2:** Refrigerator installations require ventilation on both sides of enclosure.

**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 27" and 30" grills only. A 1/2" ID natural gas supply hose is required for larger models, or for 30" grills with a side burner. The proper hose is available from Solaire, order part #SOL-12HOSE12.



Model#	Product	A	B	C
AGBQ-27	27" Grill	26"	16 1/4"	8 7/8"
AGBQ-27XL	27" Grill	28 1/2"	21"	8 7/8"
IRIJ-30	30" Grill	35"	24 1/2"	11 1/4"
IRIJ-42	42" Grill	47"	24 1/2"	11 1/4"
IRIJ-56	56" Grill	61"	24 1/2"	11 1/4"
IRIJ-27	27" Grill	31 3/8"	17 11/16"	10"
IRIJ-27XL	27" Grill	31 3/8"	22 9/16"	10"
IRDT-24	Bartending Center	23 1/4"	23"	10 1/4"
IRDT-30	Bartending Center	28 1/2"	23"	10 1/4"
SPR7-0S	Refrigerator	24 1/2"	26"	34"
SP6DS-2D-0S	2 Drawer Refrig.	24 1/2"	26"	34"
SP6DS-3D-0S	3 Drawer Refrig.	24 1/2"	26"	34"
SBC-490-0S	Ref. Beer Cooler	24 1/2"	26"	35"
FMD-21	21" Door	18 1/4"		18 1/4"
FMD-30	30" Door	27 1/4"		18 1/4"
FMD-42	42" Door	39 1/4"		18 1/4"

Model#	Product	A	B	C
IRAD-21	21" Door	18 1/4"		18 1/4"
IRAD-30	30" Door	27 1/4"		18 1/4"
IRAD-42	42" Door	39 1/4"		18 1/4"
UD26S	Single Drawer	27 1/8"	15"	3 11/16"
UD26D	Single Drawer	27 1/8"	23"	3 11/16"
2D14S	2 Drawer Narrow	12 7/8"	15"	20 1/16"
2D14D	2 Drawer Narrow	12 7/8"	23"	20 1/16"
2D21S	2 Drawer Wide	19 7/8"	15"	20 1/16"
2D21D	2 Drawer Wide	19 7/8"	23"	20 1/16"
3D14S	3 Drawer Narrow	12 7/8"	15"	20 1/16"
3D14D	3 Drawer Narrow	12 7/8"	23"	20 1/16"
3D21S	3 Drawer Wide	19 7/8"	15"	20 1/16"
3D21D	3 Drawer Wide	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"

Also from Rasmussen



## The Best Burning Most Realistic Gas Log Sets in the Industry

Solaire grills are brought to you by Rasmussen Iron Works, Inc., a family business producing quality products since 1907. A leader in the gas log industry for over 50 years, Rasmussen has a wide variety of log styles and sizes in both vented and vent-free designs.

### Variety of Burner Styles

Rasmussen makes several styles of burners that offer different flame patterns and installation options, allowing you to create the perfect look for your home.

### Hand-applied Color

We formulate our own environmentally safe ceramic color coatings for the best longevity. These coatings are then hand applied in a multi-step process that re-creates the randomness and complexity of color that characterizes real wood.

### Steel Reinforced Ceramic

Starting with the finest quality fireproof refractory ceramic makes a strong log. We add rigid steel reinforcing rods for even greater durability.

### Multiple Control Options

There are three control styles from which to choose:

- "ME" models feature manual controls.
- "SE" models offer ON/OFF remote functionality with optional hand-held remote, wall switch, wall timer and wall thermostat.
- "RE" remote control with motor drive allows you to vary the flame height remotely.

**Ask your dealer or visit  
[www.rasmussen.biz](http://www.rasmussen.biz)  
to find the log set that is perfect  
for your home.**



Evening Series



Contemporary Sets

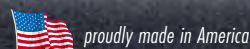


Traditional Log Sets

  
**Rasmussen**  
GAS LOGS & GRILLS

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