



SOLAIRE

INFRARED GRILLING



Proudly Made
In America!

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. 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 gas grill just once and you'll experience the convenience, speed and unmatched taste that only Solaire 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 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 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.



THE 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 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.



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 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 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 logo cover (except 27" models)
- 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 are built gas specific)

 Made in the USA



The Solaire 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?

We created the Demo Program and the Solaire Accent Infrared Grill to specifically address these concerns so that you can make an informed decision before purchasing your next gas grill. We designed the Accent 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:

- The demo rental fee is \$299*. This covers the cost of both the outbound and the inbound UPS-Ground shipping; a nominal fee for 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 propane tank or natural gas hose (whichever gas you specify). The Accent 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 UPS to pick it up (we will issue a call tag on Monday for a Tuesday pick up).
- Upon UPS picking up the grill, we will email to you a certificate which will entitle you to a \$200* discount if you choose to purchase a 27-inch or larger Solaire Infrared Grill from a participating Solaire Dealer within 30 days.

* Subject to change.

Specifications of the Solaire Accent Infrared Grill:

- One Infrared Burner at 12,000 BTU/hour max.
- 216 sq. in. total grilling area (144 sq.in. EGA). Grilling area for six 4" diameter hamburgers, plus warming rack (6 1/2" x 11").
- V-channel grilling grids to enhance flavor and reduce flare-ups.
- Same valve as the larger grills, so you can experience the turn-down control of Solaire.
- Push-button electronic ignition.
- Same thicknesses of commercial-quality stainless steel as used in our larger grills.
- Welded seams - no mechanical fasteners.
- Double-skin hood with stay-cool handle.
- Bullnose feature like that of 30" and larger Solaire Grills.
- Hand-polished mirror finish accents.
- Four adjustable feet for table-top use.
- 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: 70 lbs.
- Made in the USA by a 100+ year old family business.
- Item #SOL-IRBQ-15GIR (specify LP or NG)

*EGA= Effective Grilling Area



Solaire Portable Grills

Power grilling performance that's practical and portable? Absolutely!

The Solaire Anywhere and Everywhere portable grills weigh less than 20 lbs. 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.

There are five main differences between the Solaire Anywhere and the Everywhere portable grills:

- The Anywhere (SOL-IR17B) weighs 20 lbs.; the Everywhere (SOL-EV17A) weighs 15 lbs.
- The Anywhere is made from thicker 20 gauge stainless steel; the Everywhere is made from thinner 24 gauge stainless steel.
- The Anywhere has a larger appearance than the Everywhere. The Everywhere is about 4 inches shorter in height. The hood protects the burner during transport and storage.
- Anywhere = 21" W x 12" H x 13" D
- Everywhere = 21" W x 8" H x 13" D.
- The Anywhere includes the Carrying Bag. For the Everywhere it is not included but can be purchased separately.
- The Price. The Everywhere costs about 25% less than the Anywhere.

EVERYWHERE



(SOL-EV17A)

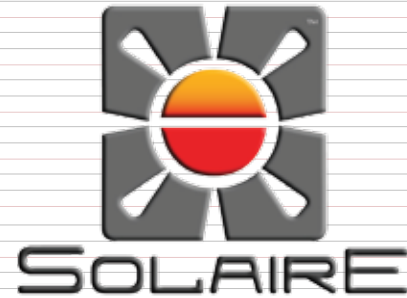
ANYWHERE



(SOL-IR17B)

The Everywhere & Anywhere share many of the same qualities and features:

- 14,000 BTUs of infrared power
 - Made from 304 commercial grade stainless steel.
 - 14" x 10" V-grate grilling surface.
 - Same push button electronic ignition.
 - The same great infrared grilling performance.
 - Use 1 lb. L.P. bottles or (optional) 20 lb. L.P. tank or natural gas.
 - Can both use all of the various accessories (including tank adapter, tripod, natural gas conversion, rail mount, grid scraper).
- 🇺🇸 Made in the USA by a 100+ year old family business.



Anywhere Includes Carry Bag



Tripod Stand



Optional rail mount and all marine-grade
316 SS model

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 10,000 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.



IRBQ-27GIRXL on Square Cart

AGBQ-27GIR on Angular Pedestal

AGBQ-27GIRXL on Angular Pedestal

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 Infrared 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



AGBQ-30CIR

IRBQ-30IR with BDP-30

Type	Rotisserie	Model#
30" Built-in Grill	yes	SOL-AGBQ-30IR
30" Built-in Grill	no	SOL-IRBQ-30IR
30" Cart Grill	yes	SOL-AGBQ-30CIR
30" Cart Grill	no	SOL-IRBQ-30CIR

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

*EGA= Effective Grilling 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



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#
42" Built-in Grill	yes	SOL-AGBQ-42IR
42" Built-in Grill	no	SOL-IRBQ-42IR
42" Cart Grill	yes	SOL-AGBQ-42CIR
42" Cart Grill	no	SOL-IRBQ-42CIR

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

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

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

*EGA= Effective Grilling Area

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 tray 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": # SOL-IRBT-BQ



Griddle

Solid ¼" 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 oversize spit rod with 50+ lb. capacity.

27 & 30" Rotis: # SOL-6005 (pictured)
42" Rotis: # SOL-6020

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
SOL-LTWB-1	yes
SOL-LTNB-1	no

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



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

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

*30" and up, replaces right side shelf

Built-in Accessories For Outdoor Kitchens

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.



2 1/2" Stand-off Door Design



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

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.

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.



Flush Mount

Single Access Door:

21" wide

Flush Mount

#SOL-FMD-21

2 1/2" Stand-off

#SOL-IRAD-21

Double Access Door:

30" wide

42" wide

Flush Mount

#SOL-FMD-30

#SOL-FMD-42

2 1/2" Stand-off

#SOL-IRAD-30

#SOL-IRAD-42



All access doors feature an integral storage shelf.

Drawers and Other Accessories

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.



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 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



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



Single Utility Drawer

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



Pull-out Trash Enclosure

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



Paper Towel Holder

16" wide x 8" deep #SOL-PTH1

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.



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-OS





Refrigerated 2 Drawer Unit
Stainless steel ventilated drawers.

33 1/8" x 23 3/4" x 25 1/2" (H x W x D)*

#SOL-SP6DS-2D-OS



Refrigerated 3 Drawer Unit
Stainless steel ventilated drawers.

33 1/8" x 23 3/4" x 25 1/2" (H x W x D)*

#SOL-SP6DS-3D-OS



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-OS



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

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 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.

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.		

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

- Match Lighted
- Manual Safety Pilot
- Wall Switch, Wall Timer, Wall Thermostat
- Wireless Remote Control
- Electronic Pilot-on-Demand



Contemporary Series



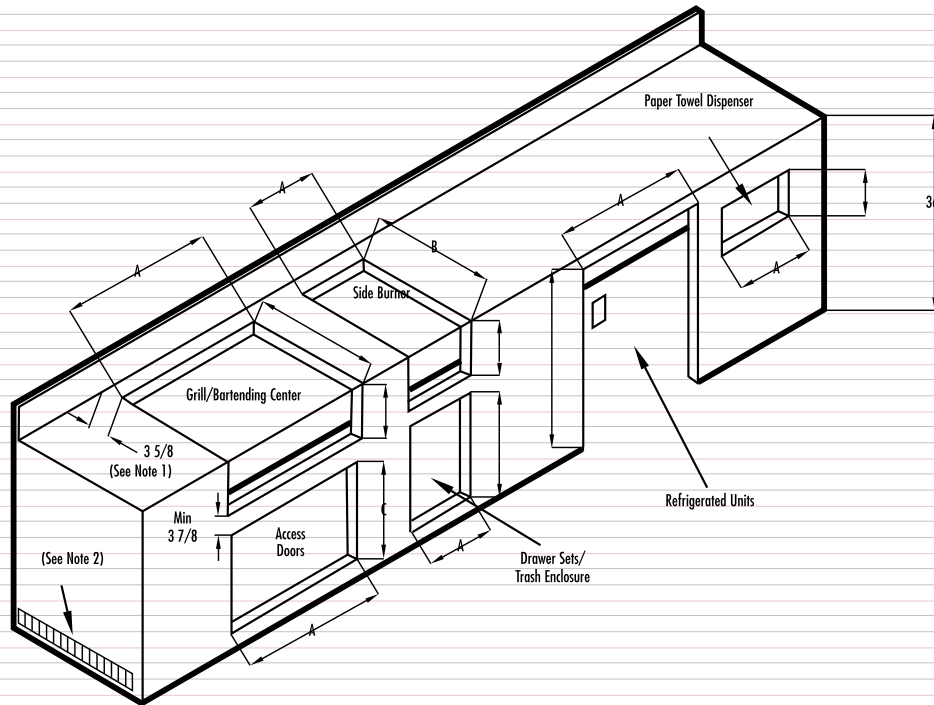
Traditional Log Sets



Evening Series

W W W . R A S M U S S E N . B I Z

Cutout Sizes For Solaire Grills & Accessories



MODEL #	PRODUCT	Width		Depth	Height
		A	B	C	
IRBQ-15	15" Grill	14 1/2"	16 3/4"		9 5/8"
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-42	42" Grill	40 1/2"	23"		10 1/4"
AGBQ-56	56" Grill	54 1/2"	23"		10 1/4"
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	35"	24 1/2"		11 1/4"
IRIJ-42	42" Insulated Jacket	47"	24 1/2"		11 1/4"
IRIJ-56	56" Insulated Jacket	61"	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"
SPR7-OS	Refrigerator	24 1/2"	26"		34"
SP6DS-2D-OS	2 Drawer Refrigerator	24 1/2"	26"		34"
SP6DS-3D-OS	3 Drawer Refrigerator	24 1/2"	26"		34"
SBC-490-OS	Refrigerated Beer Cooler	24 1/2"	26"		35"
FMD/IRAD-21	21" Door	18 1/4"	-		18 1/4"
FMD/IRAD-30	30" Doors	27 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"

Note 1: Min. 2" 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.

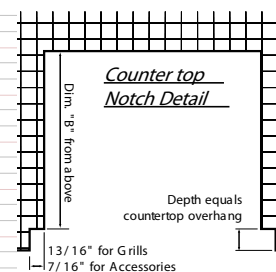
SPECIAL NOTE: Grill installation into combustible enclosure requires insulated jacket.

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 27" and 30" grills only. A 1/2" ID natural gas supply hose is required for 42" 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.





SOLAIRE GRILLS
12028 PHILADELPHIA ST. WHITTIER, CA 90601
(562) 696-8718
WWW.RASMUSSEN.BIZ



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