

Anywhere! **Solair**™

PORTABLE INFRARED GRILL



*Care & Use
of Your
New Grill*



*Thank
You*

We at Rasmussen Iron Works, Inc., would like to offer our sincere thanks for purchasing a Solaire Anywhere Grill. We believe that you are now in possession of one of the finest outdoor cooking appliances ever produced. By carefully following the instructions outlined in this Care & Use Manual you can be assured of years of safe, trouble-free operation and the most succulent grilled foods you have ever experienced.

Inside every Solaire grill, there is a special burner that works much like the sun. Using infrared radiant energy, a Solaire grill 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. It's no surprise that many of the finest steakhouses use infrared burner systems to prepare their meats. Once you cook on a Solaire grill, and experience the convenience, speed, and unmatched taste that only infrared can offer, you'll wonder why anyone would choose another grill.

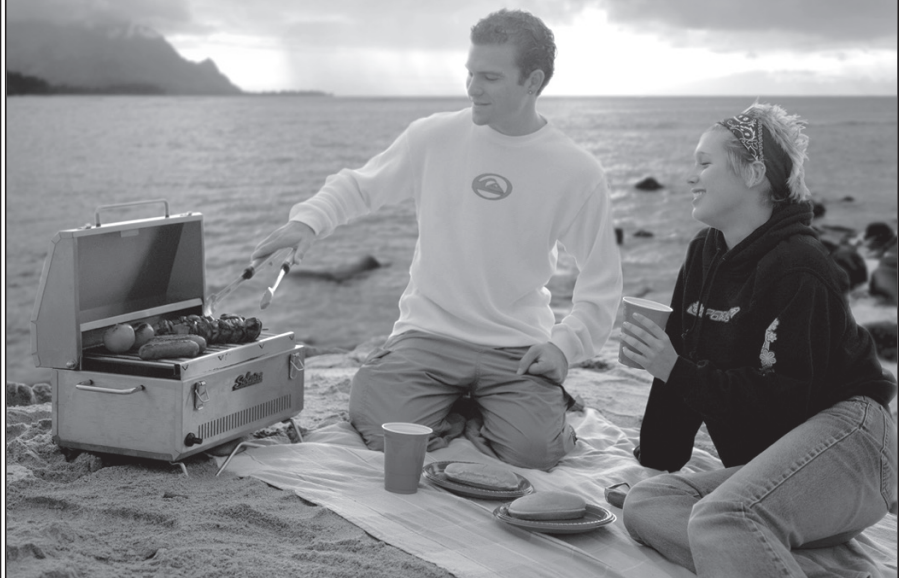


Table of Contents

Safety Precautions	1 - 3
Locating the Grill	4
Assembly Instructions	4
Operating the Grill	5 - 7
Final Checklist	8
Tips on Infrared Grilling	8
Recommended Cooking Times	9
Care of Stainless Steel	10 - 11
Burner Care and Maintenance	12
Troubleshooting	13
Warranty Information	14
Parts List Description	15
Optional Equipment	15

Safety Precautions

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by-products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your SOLAIRE INFRARED Grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including the following:

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

Begin by ensuring proper assembly.

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grilling grids.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean often.

Do not use aluminum foil to line the grilling grids or grill bottom. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, igniters and increased chance of personal injury.

Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill at any time. Do not store items of interest to children around or below the grill.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the igniter button.

When using the grill: do not touch the grilling grids, burner, casing or immediate surrounding area as these areas become extremely hot and could cause burns.

For proper lighting and performance of the burner, keep the ports clean. The burner will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Insect Warning - Spiders and insects can nest in the burner of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve assembly, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice per year.

Be sure the grill control is turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

If the unit is stored indoors ensure that it is cool. The propane cylinder must be unhooked and stored outside in a well-ventilated area, out of reach of children.

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind-break will be required. Always adhere to the specified clearance.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

OUTDOOR USE ONLY

Your SOLAIRE ANYWHERE™ Grill is designed for outdoor use only.

**NEVER USE A DENTED
OR RUSTY PROPANE
TANK. REMOVE TANK
WHEN NOT IN USE.**

**ALWAYS PLACE THE
GRILL ON A FIRM,
NON-COMBUSTIBLE
SURFACE WHEN IN
OPERATION. ENSURE
FEET ARE INSTALLED
BEFORE LIGHTING
GRILL. NEVER OPERATE
GRILL WITH THE FEET
REMOVED OR WITH THE
HOOD CLOSED. ALLOW
GRILL TO COOL FULLY
BEFORE TRANSPORT.**

Locating & Assembling the Grill

INITIAL ASSEMBLY

Your grill is shipped nearly fully assembled and ready to use. Before using your grill for the first time, do the following:

1. Attach left, right and hood handles using the screws and washers provided. Install four adjustable feet.
2. Install battery into igniter, positive out.
3. Place cooking grid onto grill.
4. Completely read and understand this care and use manual.

LOCATION

When determining a suitable location, take into account concerns such as exposure to wind, and proximity to traffic paths. Locate the grill only in a

well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke.

Grill should be placed on a sturdy, level surface. **DO NOT OPERATE GRILL WITHOUT ADJUSTABLE FEET INSTALLED.**

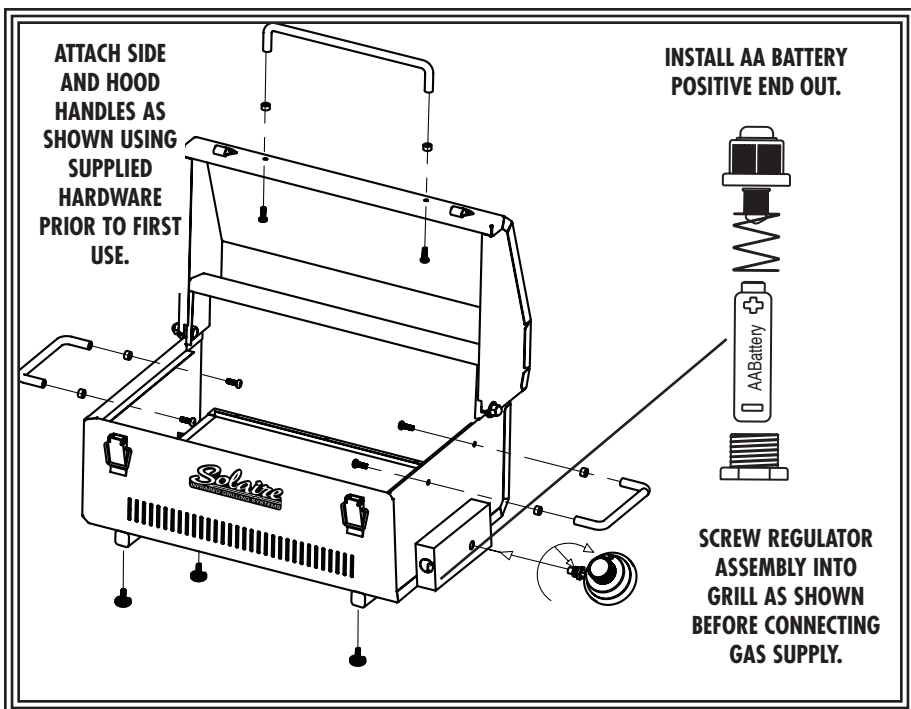
CLEARANCE

To Non-Combustible Construction

A minimum of 3" clearance from the back of the grill to non-combustible construction is required.

To Combustible Construction

A minimum clearance of 12" between the grill and any combustible materials is required.



The grill burner is rated at 14,000 BTU. and encompasses the entire cooking area. It is protected with a wire mesh to minimize blockage from falling grease and debris. The grill burner has its own igniter, the push button for which is located on the front control panel.

BEFORE USING THE GRILL:

- Make sure the grill has been properly assembled and is properly located.
- Remove any packing material.
- Read and understand the instructions in this manual.

BEFORE EACH USE

To protect the regulator assembly during storage and transport, it has been designed to be easily removed from the grill. Before each use, screw the regulator assembly into the plate on the side of the grill. Tighten by hand only - no tools are required. When finished grilling, allow grill to cool, then disconnect gas supply from regulator, and unscrew regulator assembly from grill.

PROPANE GAS SUPPLY

Your Solaire Anywhere grill is designed to use disposable 1 lb. propane cylinders, which are available from your dealer or from most sporting goods, grocery and drug stores. Under normal use, each 1 lb. cylinder will provide about one hour of grilling time, however, many factors such as burner setting, outside temperature, and altitude can affect performance. A 20lb. tank can be used with the optional hose adaptor (see your dealer).

Propane is highly volatile and even a 1 lb. cylinder contains enough gas to cause a serious fire or explosion. To reduce chances of liquid or gas leak, or explosion, always follow these and the manufacturer's precautions when using propane:

BEFORE USING PROPANE CYLINDER

1. Check cylinder and appliance seals. Never use with damaged or missing seals. Discard cylinder if dust or rust particles are in valve area.
2. Turn control valve OFF before attaching cylinder. Attach only outdoors, in a well ventilated area, away from flames, sparks or other sources of ignition.
3. HANDTIGHTEN ONLY. Over-tightening can damage seals or threads and cause gas to leak.
4. Check for leaks by spraying connections with soapy water and looking for bubbles. A hissing sound or rotten egg odor may indicate leaking gas. **DO NOT USE IF LEAKING.**

**BURNING PROPANE
CAN MAKE CARBON
MONOXIDE (CO),
A COLORLESS,
ODORLESS GAS
THAT CAN CAUSE
DEATH. NEVER USE
YOUR GRILL IN AN
ENCLOSED SPACE,
SUCH AS A TENT
OR CAMPER. NEVER
USE YOUR GRILL AS
A HEATER OR FOR
ANY PURPOSE OTHER
THAN GRILLING
FOOD IN A WELL
VENTILATED AREA.**

Operating the Grill (cont'd)

USING THE GRILL:

Grilling requires high heat for searing and proper browning. The intense infrared heat produced by your SOLAIRE Grill meets these requirements perfectly. Meat is cooked evenly throughout, while grease and food particles are vaporized upon contact with the burner, giving added flavor to your food.

To use your Solaire Anywhere grill:

1. Remove grill from carry bag and place grill on a firm, non-combustible surface in a well ventilated outdoor area.
2. Fully open the hood. THE HOOD MUST REMAIN OPEN THROUGHOUT THE GRILLING PROCESS. Attach the regulator and propane cylinder according to the instructions on pg. 5.

WARNING: IMPORTANT

Before Lighting...

Do not use the Grill if the odor of gas is present. The pressure regulator supplied with the unit must be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement. Screw the propane bottle firmly into the regulator before operating the Grill.

WARNING

**HOOD MUST BE OPEN WHEN
LIGHTING GRILL BURNERS,
WARMING UP THE GRILL,
AND WHILE GRILLING.**

**HOOD MAY ONLY BE CLOSED
WHEN THE GRILL IS COLD AND
NOT IN USE.**

To Light Grill Burners:

Always keep your face and body as far away from the grill as possible when lighting.

Open the lid, then push and turn the control knob to the "HI" position, while depressing the igniter button. You'll hear a snapping sound. At the same time a spark will be provided at the grill burner. It will be necessary to keep pressing the igniter button until the burner is lit.

If the burner does not light in 4 seconds, turn knob to "off" and wait 5 minutes before trying again, to allow any accumulated gas to dissipate. If the burner will not light after several attempts, then it can be match lit.

Keep your face as far away from the grill as possible and pass a lit, long stem match through the grilling grid to the burner.

Position the match near the burner ports. Push and turn the control knob to "HI". If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again. If the burner will not light after several attempts see Page. 13.

Pre-heating the Grill:

In order to generate the intense heat necessary to properly sear food, your grill should be allowed to pre-heat on "HI" setting for at least three minutes before placing food onto grilling grid.

Grilling Your Food:

In general, grilling with infrared involves two steps - searing the food briefly on "HI" on each side, then reducing heat to finish cooking. Check the searing tips and recommended cooking times on pages 8-9 for more information.

OPERATE GRILL BETWEEN "HI" AND "LO" SETTINGS ONLY. OPERATING GRILL BELOW THE "LO" SETTING CAN RESULT IN A DANGEROUS FLAME-OUT AND BUILD-UP OF GAS. IF FLAME-OUT OCCURS, TURN KNOB TO "OFF" FOR FIVE MINUTES BEFORE RE-LIGHTING

CONTROLLING FLARE-UPS

NEVER ATTEMPT TO CONTROL A FLARE-UP BY DOUSING WITH WATER. BURNER DAMAGE WILL RESULT AND VOID YOUR WARRANTY.

With proper care, flare-ups should not present a problem with your SOLAIRE INFRARED Grill. Minimize flare-ups by:

- Properly pre-heating the grill.
- Ensuring grill grids are properly installed with V-shape up.
- Trimming excess fat from meat.
- Cleaning grill regularly to avoid grease build-up.
- Repositioning meat during cooking.

If a flare-up occurs, move meat to a different portion of the grill until flare-up is under control.

AVOID DAMAGE TO BURNER

NEVER ALLOW WATER TO CONTACT THE BURNER AS DAMAGE WILL RESULT. WATER DAMAGE IS NOT COVERED BY YOUR SOLAIRE WARRANTY. BURN ON "HI" FOR FIVE MINUTES AFTER EACH USE.

AFTER USING THE GRILL

1. When finished cooking food, return control knob to "HI" setting and allow grill to burn for FIVE MINUTES. This procedure eliminates any drippings and debris that would otherwise remain on the burner, degrading performance and reducing burner life. THIS STEP IS ESSENTIAL TO THE CONTINUED PROPER FUNCTIONING OF YOUR GRILL. Failure to perform this step may void your warranty.
2. After the five minute burn-off time, turn grill OFF and allow to cool completely before attempting to clean or move.
3. Wipe excess grease and food from grill surfaces, following the instructions on pgs. 10-11, Care of Stainless Steel.
4. Detach cylinder by unscrewing from regulator assembly. Detach only outdoors, in a well ventilated area, away from flames, sparks or other sources of ignition. Replace plastic cap onto cylinder to keep valve clean.
5. Detach regulator assembly, close and latch hood, and return grill to its carry bag for transport and storage.

THE BODY OF THE GRILL GETS HOT WHEN IN USE. ALWAYS KEEP THE AREA AROUND THE GRILL FREE FROM ALL COMBUSTIBLE MATERIALS, GASOLINE, & OTHER FLAMMABLE VAPORS AND LIQUIDS. DO NOT LEAVE GRILL UNATTENDED WHEN COOKING.

Final Checklist

- 1. Specified clearances maintained to combustibles?**
- 2. All internal packaging removed?**
- 3. Knob turns freely?**
- 4. Pressure regulator connected?**
- 5. Unit is tested and free of leaks?**
- 6. User informed of gas supply shut off valve location?**
- 7. Burner is sitting properly on orifice?**
- 8. Burner lights satisfactorily?**

Tips on Infrared Grilling

Even if you are a seasoned outdoor chef, you are about to experience the speed and efficiency that SOLAIRE INFRARED brings to grilling. Follow these simple tips and you will soon be producing the juiciest, most flavorful foods you have ever experienced. As a general rule, foods will cook in 1/2 the time they would take on an ordinary grill. Many commonly grilled items are covered in the chart on the following page.

SEARING IS THE KEY

What makes an infrared grill superior is the intense heat produced which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside.

HOW TO SEAR:

- Properly pre-heat the grill by following the lighting instructions on page 7.
- Leaving the burners set to "HI", place food on grill grids for 2-3 minutes per side, or until food is easily turned without sticking.

- Adjust the burners to a lower setting and continue cooking until desired doneness is reached, turning the food as needed.

MARINADES

Solaire recommends fork-puncturing the meat in several places, then placing into a sealable plastic bag with marinade for 2 to 24 hours in refrigerator or cooler prior to grilling. Remove excess marinade from meat before grilling.

RUBS & SEASONINGS

Solaire recommends applying rubs and seasonings to meat just prior to grilling for best flavor.

COOKING SPRAYS

The use of spray olive oil or other non-stick spray is a convenient way of preventing food from sticking to the cooking grid, especially when grilling fish, vegetables, or non-marinated meat. Apply spray directly to food away from grill.

Additional tips may be found at www.solairegrills.com. Please feel free to email your tips, recipes, and infrared grilling experiences to solaire@rasmussen.biz

Recommended Cooking Times

FOOD ITEM	BURNER CONTROL	TOTAL COOK TIME
Chicken Breast, boneless	HI: 2 min. per side, Med-Lo: 4-5 min. per side	12 - 14 min.
Chicken Breast, bone-in	HI: 2 min. per side, Med-Lo: 8-10 min. per side	20 - 24 min.
Chilean Sea Bass	HI: 2 min. per side, Med-Lo: 1 1/2 min. per side	7 min.
Corn on the cob, in husk	HI: 2 min. per qtr. turn, Med-Lo: 3 min. per qtr. turn	20 min.
Fillet Mignon, 1 1/4" thick	HI: 2 1/2 min per side, Med-Lo: 5 min per side	15 min.
Hamburger, 1/2" thick	HI: 2 1/2 - 3 min. per side	5 min. Medium 6 min. Well Done
Fresh Pineapple Spears, 1" thick	HI: 1 1/2 min. per side	3 min.
Pork Chops, boneless, 3/4" thick	HI: 2 min. per side, Med: 3 min. per side	10 min.
Shrimp	HI: 1 min. per side	2 min.
Steak, 1" thick, charred	HI: 3 min. per side, Med-Lo: 1-3 min. per side	8 min. Rare 10 min. Medium 12 min. Well Done
Steak, 1" thick, not charred	HI: 2 min. per side, Med-Lo: 3-5 min. per side	10 min. Rare 12 min. Medium 14 min. Well Done
Swordfish, 1" steak	HI: 2 min. per side, Med-Lo: 1 1/2 min. per side	7 min.
Zucchini, 1/4" thick slice	HI: 2 min. per side, Med-Lo: 2 min. per side	8 min.

These times are recommendations only. Variations in cuts of meat and personal taste may alter cooking times. Use your discretion when grilling.

Care of Stainless Steel

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of "ease of cleaning" and in percentage removal of bacteria during washing up. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE

To maintain the original appearance of your SOLAIRE INFRARED Grill, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on Pgs. 2-3, wipe the Grill with a soft, damp, soapy cloth, or cleaner such as 409, and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the grilling process.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as above, should follow this.
3. For really stubborn dirt or burnt on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser, such as Soft Scrub. On no account should "wire wool" pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the

appearance of the Grill. Likewise do not use wire brushes, scrapers or contaminated scouring pads.

5. Your SOLAIRE INFRARED Grill has a directional polished grain, any cleaning with abrasives should be carried out along this grain and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks/stains.
7. If required, dry the Grill after use with a soft dry cloth or towel.

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad (not steel wool) in conjunction with stainless steel cleaner.

If the preceding guidelines are adhered to, your SOLAIRE Stainless Steel Grill should offer excellent life and should live up to its reputation of being "stainless".

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST MARKS

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of "ordinary" steel which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from "wire-wool" scouring pads, but contamination may also occur from carbon steel utensils and cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Grill; they should be removable using a soft damp cloth and a multi-purpose cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Grill to its original condition. To avoid re-occurrence of any "rust-staining" it is essential that the source of the contamination be eliminated.

PITTING

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All

cleaning agents containing hypochlorites are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions.

Foodstuffs

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

GRILLING GRIDS

Routine cleaning of the grill grids is best accomplished by scrubbing the grids with a brass or stainless steel brush immediately before and after cooking, while the grill is hot. Wear a barbecue mitt to protect your hand from the heat while cleaning. When needed, remove the grids from the grill and scrub with a soap solution or oven cleaner. Rinse thoroughly, and allow the grids to dry completely before reinstalling onto grill.

Burner Care & Maintenance

GRILL BURNERS

Extreme care should be taken when handling a burner, as it must be correctly installed before any attempt is made to relight the grill.

Frequency of cleaning will depend on how often you use the grill. Ensure the gas supply is off and the knob is in the "off" position. Make sure the grill is completely cool.

BURNER CLEANING

AFTER EACH USE, IT IS NECESSARY TO OPERATE THE BURNERS ON "HI" WITH THE HOOD OPEN FOR A MINIMUM OF 5 MINUTES TO BURN AWAY ANY FOOD PARTICLES OR DRIPPINGS. FAILURE TO DO SO WILL RESULT IN BURNER DAMAGE AND REDUCED COOKING PERFORMANCE.

It may occasionally be necessary to brush, blow, or vacuum accumulated ash from the burner surface. Do so carefully and only when the burner is completely cool.

Use a flashlight to inspect the burner inlet to ensure it is not blocked, if obstructions can be seen, use a stiff wire to clean out the burner throat.

ORIFICE CLEANING

With the regulator removed, inspect the orifice and check the opening to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

TO REMOVE THE BURNER:

The burner is retained in the grill by a friction-fit mechanism. To remove the burner, using both hands pull up on the left side of the burner to clear it from the friction-fit. Once detached, pull the burner up to clear the burner venturi tube (right side) out of the hole in the side of the grill body. Take care while doing so to prevent damage to the igniter electrode.

To re-install, reverse the process in the above paragraph, again being careful to avoid damaging the igniter electrode. Light the burner to check for proper igniter operation and flame characteristics. You may need to adjust the igniter electrode's position to ensure that the spark arcs at the electrode's tips and not onto the burner screen. .

To maintain the appearance of your SOLAIRE INFRARED Grill for many years, keep it in its carry bag when not in use. Outdoor environments are harsh on your grill's finish. Long exposure to sun, water, yard chemicals and the elements will reduce the appearance of the stainless steel. This is especially applicable in ocean front locations, or locations subject to sea mists.

SOLAIRE INFRARED Grills strongly recommends that you store your Grill inside when not in use. A high quality vinyl carrying bag is included as standard equipment with your grill to protect it from the elements, and from bumps and scratches during transport.

SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Grill does not reach temperature.
3. The Grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the Grill does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call.

VALVE/REGULATOR FROZEN?

Sometimes a new 1 lb. cylinder will be overpressured, causing a rapid expansion of the gas and the regulator to freeze. Should this occur, take these steps:

- 1) Turn knob to below "MED" and use at this setting until regulator unfreezes.
- 2) Allow cylinder to hang over edge of table so that it is up/down (knob on top).

If knob is frozen solid and unresponsive, immediately remove the cylinder from the Valve/Regulator. Allow to thaw before relighting and following steps 1 and 2 above.

TROUBLESHOOTING CHECKLIST

Grill won't light when the igniter button is depressed.

Ensure fresh battery is properly installed.

Ensure two wires of electrode are attached to igniter.

DO NOT TURN THE CONTROL VALVE "ON" AT THIS STAGE.

Depress the igniter button and watch the igniter tip. You should see a spark jump from the tip of the igniter when the button is pressed. If there is no spark, is the igniter tip clean and free from debris? Readjust for 3/16" gap.

If there is a spark, is there gas supplied to the unit and is the link purged of air?

Can you match light the burner?

Check the orifice for blockage.

Burner flame is yellow or orange, in conjunction with the odor of gas.

Turn the burner off

Check the burner inlet for obstructions.

Is the grill in a dusty area?

Low heat - with the control knob set to the "HI" position.

Does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 3 minutes?

Is there L.P. gas in the tank?

Is the regulator frozen? (Typical with new tank). Burn unit at medium heat for five minutes to correct.

DURATION OF WARRANTY

Rasmussen Iron Works, Inc. warrants all grill components to the original purchaser to be free of factory defects in material and workmanship for a period of one year from the original date of purchase. These warranties do not apply if the unit was subject to other than normal household use, nor do they include changes in finish appearance or discoloration.

Rasmussen Will Cover:

All replacement parts for one year from date of original purchase, for parts found to be defective due to materials or workmanship.

Rasmussen WILL NOT Cover:

- Installation or start-up
- Normal adjustment to burners, gas regulators, etc.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation or installation not in accordance with local codes.
- Cleaning of igniters and/or general maintenance.
- Shipping damage
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency.
- The use of unauthorized parts.
- Overtime, weekends, holidays
- Improper installation, such as: no regulator, improper hook-up, etc.
- Service visits to:
- Repairs due to other than normal use.
- Supply the user with operational assistance on site.

Replacement will be F.O.B. Rasmussen Iron Works, Inc., Whittier, California. Rasmussen will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturers instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgement, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all other warranties expressed or implied and all other obligations or liability, in connection with the sale of this appliance.

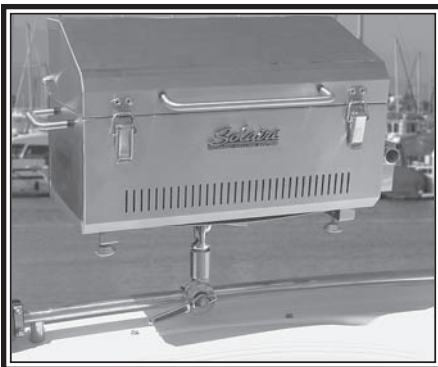
PART #	DESCRIPTION	QTY. REQUIRED
17-1	Grill Housing (w/ hood & latches)	1
17-2	Cooking Grid (Stainless steel V-grate)	1
17-3	Burner	1
17-4B	Regulator / Valve Assembly	1
17-5	Regulator Bracket (w/ hardware)	1
17-6	Side Handle (w/ hardware)	2
17-7	Hood Handle (w/ hardware)	1
17-8	Igniter - Pushbutton	1
17-9	Igniter - Electrode	1
17-10	Igniter - Wires	2
17-11	Carrying Bag	1
17-12	ID / Warning Plate	1
17-13	Care & Use Manual	1
17-14	Adjustable Feet	4

HOW TO OBTAIN PARTS OR SERVICE

For warranty, service, contact your local Solaire Infrared Grilling Systems authorized service agency. Provide him with the Model #, Serial #, gas type and date of installation, and a brief description of the problem. If you need assistance in locating the authorized service agency in your area, contact your local dealer. He will have a listing of authorized service agents in your area.

We want you to remain a satisfied customer. If a problem occurs that cannot be resolved to your satisfaction, please let us know. Write: Rasmussen Iron Works, Inc.,
12028 E. Philadelphia Street, Whittier, CA 90601.
Or call Customer Service/Parts at (800) 782-1365 or (562) 696-8718,
or fax us at (562) 698-3510. Email solaire@rasmussen.biz.

Optional Equipment



MOUNTING PLATE

Your grill can be used with the optional Mounting Plate (part # SOL-17MP1) to attach the grill to boat rails, balconies, etc. To attach, loosen the adjustable feet, slide the plate into the channel on the grill bottom, and tighten feet to secure.

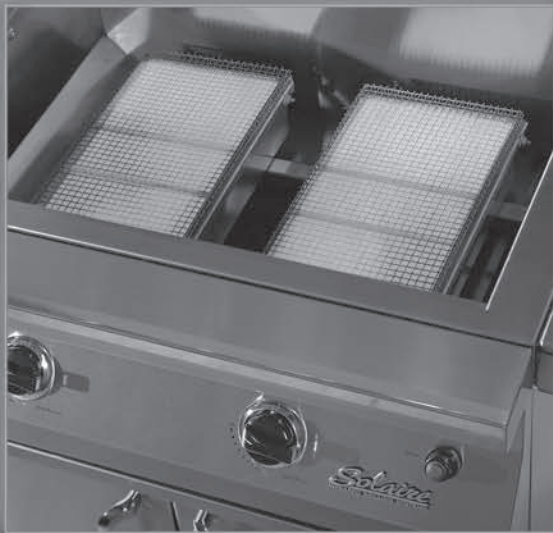
201b. TANK ADAPTOR

Allows hook-up to larger Propane supply.
Order part #SOL-SAHOSE6



Also Available...

Solaire manufactures one of the industry's most complete lines of infrared grills and accessories. Enjoy the same benefits of infrared cooking at home that you enjoy on the road! From the 27" to our top-of-the-line refrigerated 56" deluxe model, Solaire makes a grill that's perfect for your needs. Add a side burner or bartending center, and you've got a total backyard entertainment system.



27" Solaire InfraVection

- One direct-fired ceramic gas infrared and one conventional burner.
- 461 sq. inch total Grilling Area (285 in² EGA*) with V-grate surface.



Side Burner System

Solaire offers a dual side burner featuring the extraordinary Simmermax 2000 sealed brass burner, with heat control from 400 to 17,000 BTUs. Available in built-in and cart grill models. Add a griddle or wok ring to your side burner or grill for even more versatility.

All Solaire grills are also available as built-in models.



Solaire Grills Standard Features

- Pushbutton electronic ignition for fast, easy lighting.
- All 304 series, 18-8 stainless steel with hand polished accents.
- Double skin hood with stay-cool, full width stainless steel handle.
- Stainless steel V-grates for added flavor and flare-up control.
- Removable stainless steel warming rack and optional rotisserie.



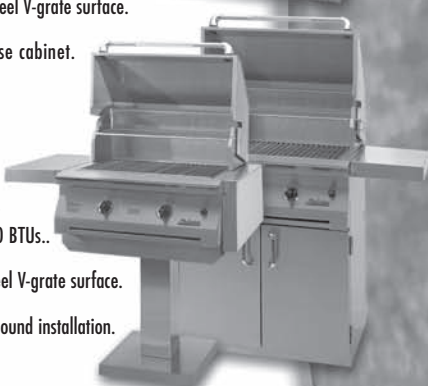
56" Solaire InfraDection Grill

- Two direct-fired ceramic gas infrared and one conventional burner producing 82,500 BTUs.
- 1027 sq. inch total Grilling Area (667 in² EGA*) with stainless steel V-grate surface.
- Integrated dual side burner with 17,000 BTU sealed brass burners.
- Available in built-in and cart models or with refrigerated base cabinet



42" Solaire Infrared Grill

- Three direct-fired ceramic gas infrared burners producing 82,500 BTUs.
- 1027 sq. inch total Grilling Area (667 in² EGA*) with stainless steel V-grate surface.
- Available in built-in and cart models or with refrigerated base cabinet.



30" Solaire Infrared Grill

- Two direct-fired ceramic gas infrared burners producing 55,000 BTUs..
- 703 sq. inch total Grilling Area (455 in² EGA*) with stainless steel V-grate surface.
- Available in built-in and cart models, also for bolt-down or in-ground installation.



Bartending Centers

With three different sizes to choose from with, Solaire makes a bartending center for any location. Prepare drinks like a pro with features like chilled bottle wells, speed-pour rail, even a sink or refrigerated base cabinet. Constructed from the same 304 series stainless steel as our grills.



For easier serving at get-togethers, add this unique food warmer to your bartending center or grill.

See the complete line at your dealer or visit
www.solairegrills.com

Also available from Rasmussen

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 40 years, Rasmussen has a wide variety of log styles and sizes in both vented and vent-free designs. Ask your dealer or visit gaslogcompany.com to find the log set that is perfect for your home.



Rasmussen
GAS LOGS & GRILLS

Solaire
INFRARED GRILLING SYSTEMS

Solaire, a division of Rasmussen Iron Works, Inc. • 12028 E. Philadelphia Street, Whittier, CA 90601
Phone: (562) 696-8718 • Fax: (562) 698-3510 • www.rasmussen.biz • email: info@rasmussen.biz