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Solaire SOL-AGBQ-42 Owner's Manual

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Solaire™

INFRARED GRILLING SYSTEMS

Serious Heat & Serious Control



*Care & Use
of Your
Solaire
30, 42, 56"
Grill*



Thank You for Choosing Solaire

We at Rasmussen Iron Works, Inc., would like to offer our sincere thanks for purchasing a Solaire Infrared 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.

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 grill heats the food directly using uniform radiant infrared energy. This process doesn't rely on hot air, 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 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.



Solaire offers a complete line of grills, including models with built-in refrigeration, such as the 56" unit shown here.

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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.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY. THIS OUTDOOR COOKING APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND OR BOATS.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 1988 and the National Electrical Code ANSI/NFPA No. 70-990

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 Precautions

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. The drip tray accessory may be lined with aluminum foil.

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 or in the cart. Never allow children to crawl inside of a cart.

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, warming rack or immediate surrounding area as these areas become extremely hot and could cause burns.

For proper lighting and performance of the burners keep the ports clean. The burners 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 burners 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 panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice per year.

Be sure all grill controls are 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. Keep the back of the cart free and clear from debris.

If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder 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.

Keep any electrical supply cord, or the optional rotisserie motor cord away from the heated areas of the grill. Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

OUTDOOR USE ONLY

Your SOLAIRE INFRARED Grill is designed for outdoor use only and must not be installed in or on recreational vehicles and / or boats.

NEVER USE A DENTED OR RUSTY PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

Locating & Assembling the Grill

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas with out an approved ventilation system. During heavy use, the grill will produce a lot of smoke.

CLEARANCE

To Non-Combustible Construction

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

To Combustible Construction

Do not install this unit into combustible enclosures without the use of a suitable insulated jacket or by maintaining a minimum clearance of 12" between the grill and any combustible materials.

If your enclosure is combustible, then the installation of an INSULATED JACKET manufactured by SOLAIRE INFRARED GRILLING SYSTEMS, is required. Please refer to the cut out sizes for INSULATED JACKETS on Page 24.

ASSEMBLY

Built-in Models

Before locating your SOLAIRE INFRARED Grill into your Non-Combustible enclosure, complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Ensure that a NEW battery is fitted to the igniter module. (See Figure 1 below).
4. Make the connection to the gas regulator at the rear of the Grill with a flexible connector. Ensure that the connection is tight.

Your SOLAIRE INFRARED Grill can now be located into the enclosure. Pass the flexible gas connector through the access hole located in the support base of the enclosure for final connection to the gas supply.

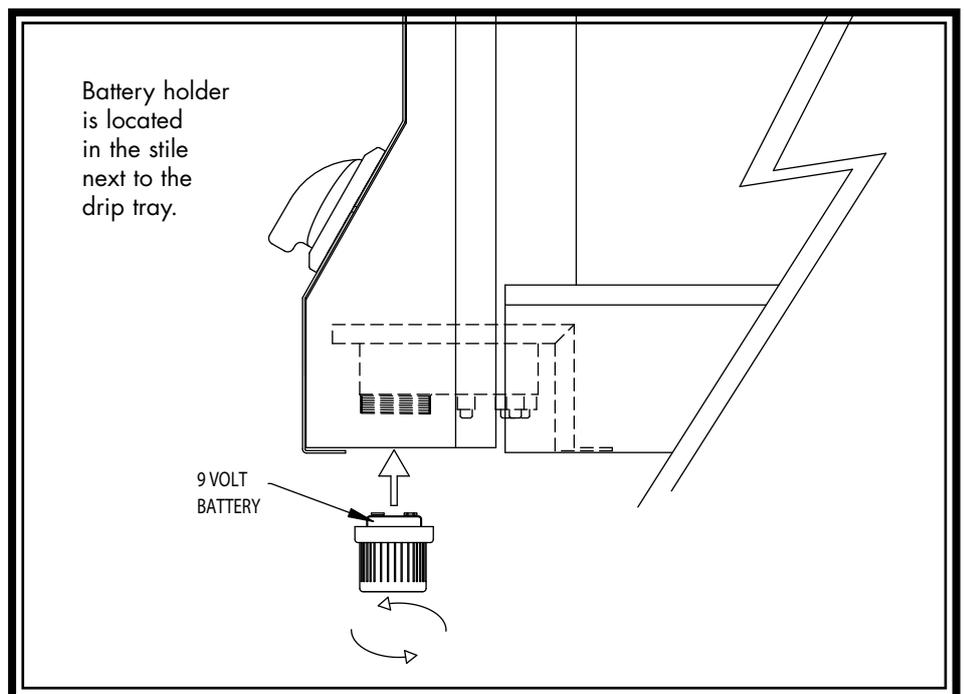
Free Standing Models

Your SOLAIRE INFRARED Grill has provision for mounting onto the mobile cart by bolting from below. With the help of an assistant set the grill on the mobile cart. Align the mounting holes in the base of the Grill with the holes on the top flange of the mobile cart. Once mounted, secure the grill to the mobile cart with the four bolts provided and tighten securely.

Complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Ensure that a NEW battery is fitted to the igniter module. (See Figure 1 below).
4. Make the connection to the gas regulator at the rear of the Grill with a flexible connector. Ensure that the connection is tight.

Figure 1 Igniter Battery Installation Instructions



L.P. (Propane) Gas Hookup

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

Never connect an unregulated gas line to the appliance.

Total gas consumption (per hour) with all burners on "HI":

30" Grill	55,000 BTU
42" Grill	82,500 BTU
56" Grill w/ side burners	117,500 BTU
Dual Side Burners	35,000 BTU

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

L.P. TANK REQUIREMENTS

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve.

The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-VI.

Manifold pressure: (operating): 10" W.C., (non-operating): 11.2" W.C.

L.P. GAS HOOK-UP:

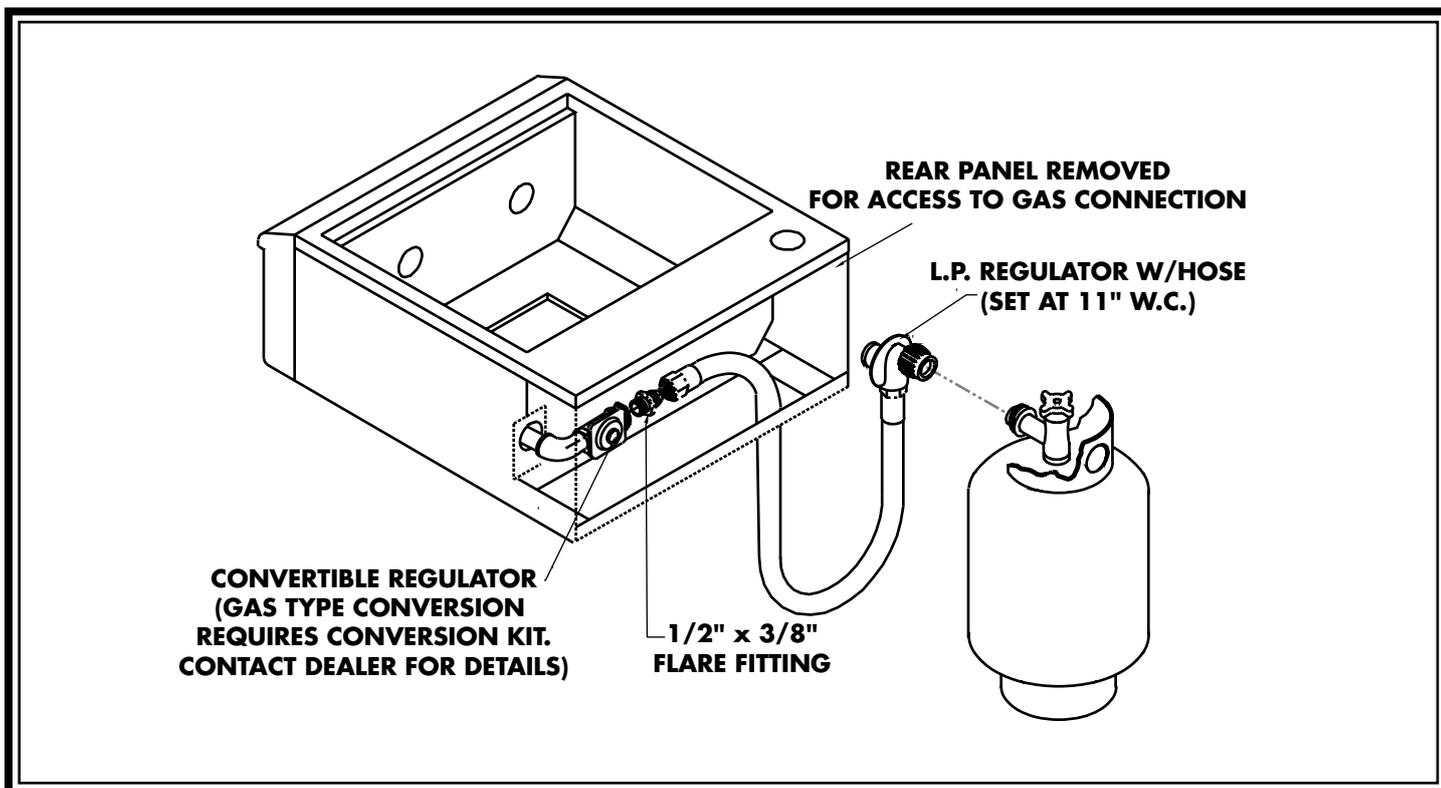
Ensure that the hose does not come into contact with the grill body or the heat shield.

CONNECTION: (Figure 2)

Your SOLAIRE INFRARED Grill for use with L.P. gas comes equipped with its own regulator, which **MUST NOT** be removed. There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 lb. L.P. cylinder (18-1/4" high, 12-1/4" diameter). The L.P. gas pressure regulator and hose supplied with this unit must be used without alteration. If this assembly needs to be replaced use only the type specified by SOLAIRE INFRARED Grills for this appliance.

1. Remove the rear panel from the BBQ to gain access to the regulator and Gas connection point.
2. Carefully route the female end of the hose through the cart as shown in Figure 2.
3. Fasten the hose connection to 1/2" x 3/8" flare fitting connected to the Grill Regulator also as shown in Figure 2.

Figure 2



USE WITH NATURAL GAS REQUIRES GAS CONVERSION. FOLLOW INSTRUCTIONS ON PAGE 18 BEFORE ATTEMPTING TO CONNECT GRILL TO NATURAL GAS SUPPLY. NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

Total gas consumption (per hour) with all burners on "HI":

30" Grill	55,000 BTU
42" Grill	82,500 BTU
56" Grill w/ side burners	117,500 BTU
Dual Side Burners	35,000 BTU

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure: (operating): 4" W.C., (non-operating): 4.5" W.C.

CONNECTION: (Figure 3)

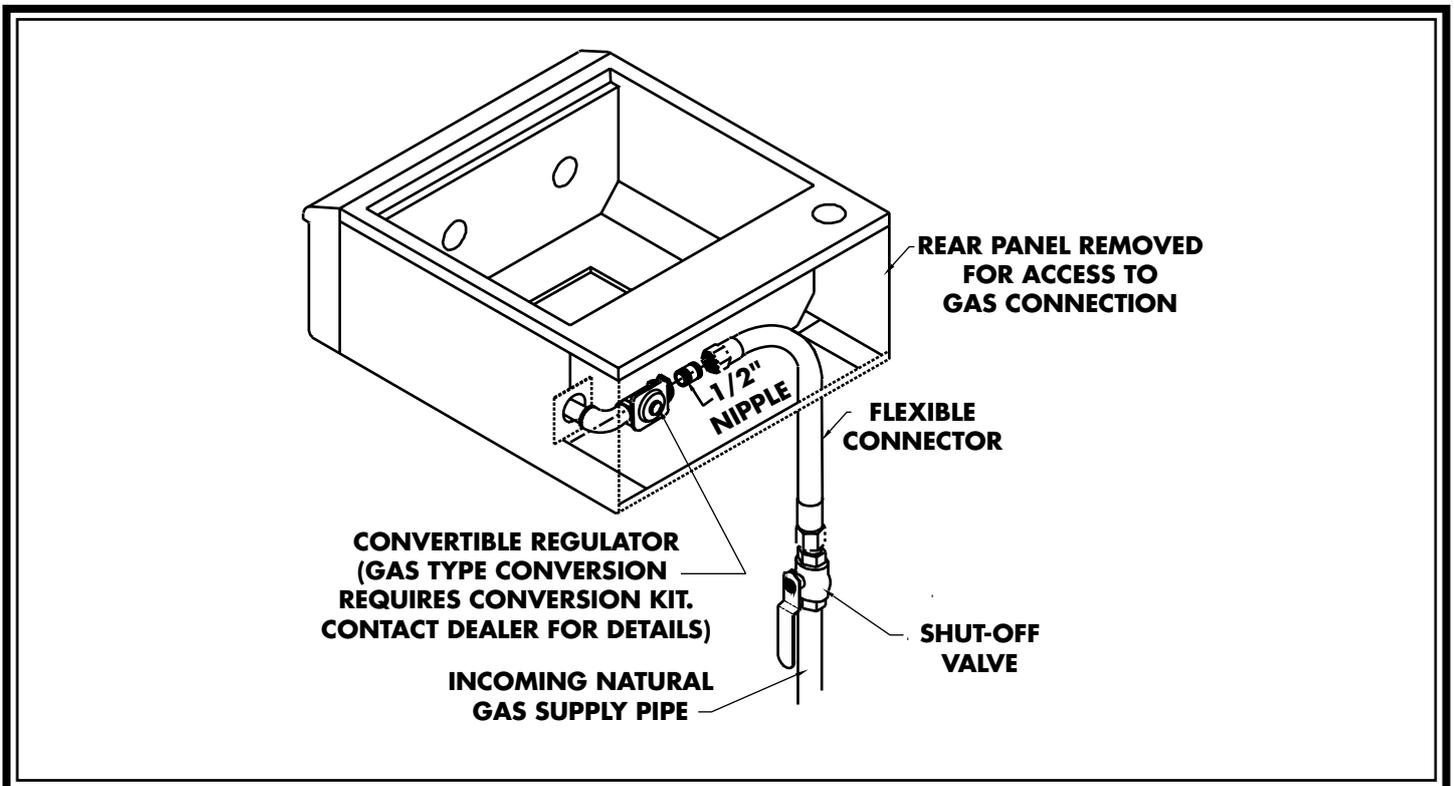
Ensure that the service pipe supplying the Grill is fitted with a shut off valve conveniently positioned to the grill and giving ease of access.

Your SOLAIRE INFRARED Grill for use with Natural Gas comes equipped with it own regulator which **MUST NOT** be removed. If this regulator needs to be replaced use only the type specified by SOLAIRE INFRARED Grills for this appliance.

1. Remove the rear panel from the BBQ to gain access to the regulator and Gas connection point.
2. Connect a suitable flexible connector to the Grill Regulator as shown in Figure 3.

A 3/8" ID FLEXIBLE HOSE HAS A MAXIMUM CAPACITY OF 60,000 BTUS AND SHOULD ONLY BE USED WITH 30" GRILLS. FOR LARGER MODELS, OR 30" MODELS WITH SIDE BURNER, A 1/2" ID HOSE MUST BE USED. USING A 3/8" ID HOSE ON THESE UNITS WIL RESULT IN POOR PERFORMANACE DUE TO INADEQUATE GAS SUPPLY.

Figure 3



Leak Testing

IMPORTANT NOTE

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

GENERAL

Although all gas connections on your SOLAIRE INFRARED Grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

Do not smoke while leak testing.

Never leak test with an open flame.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, or brush to apply the solution to the fittings. For L.P. units, check with a full cylinder.

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the supply line, or L.P. cylinder up to and including the manifold pipe assembly. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your Grill. Only those parts recommended by the manufacturer should be used on the Grill. Substitution can void the warranty. Do not use the Grill until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area. The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Final Checklist

1. Specified clearances maintained to combustibles.
2. All internal packaging removed.
3. Knobs turn freely.
4. Pressure regulator connected and set for L.P. or Natural gas operation.
5. Unit is tested and free of leaks.
6. User informed of gas supply shut off valve location.
7. Burners are sitting properly on orifices.
8. Each burner lights satisfactorily, individually or with adjacent burner lit.

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 below.

For best results, ensure that meat is fully thawed and that all excess fat is trimmed away prior to grilling. In addition to your grill, you will need basic tools such as a long-handled spatula, tongs, a digital timer, and a brass or stainless steel brush for cleaning the grilling grids.

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 - in other words, the perfect grilled food.

BASIC GRILLING:

- Pre-heat the grill for a minimum of 3 minutes on "HI" after following the lighting instructions on page 9.
- Leaving the burners set to "HI", place food on grill grids to sear 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 every 1 to 3 minutes.
- Let the food stand (rest) for a few minutes after removing from grill prior to slicing. The food continues to cook during this time.

**Additional tips can be found in the "Great Grilling Simplified" guide and at www.solairegrills.com.
Please email your tips, recipes, and infrared grilling experiences to solaire@riwinc.com.**

Solaire Recommended Infrared Cooking Times

NOTE: Conventional burner set to MED to HI can be used for finishing times in lieu of * setting on infrared burner.

<u>FOOD ITEM</u>	<u>BURNER CONTROL</u>	<u>TOTAL COOK TIME</u>
Chicken Breast, boneless	HI: 2-3 min. per side, * : 2-3 min. per side	10 - 14 min.
Pork Chop, boneless, 3/4" thick	HI: 2 min. per side, * : 3 min. per side	10 min.
Hamburger, 5/8" thick	HI: 2 1/2 min. per side, * : 0 - 1 min. per side	5 - 7 min. Medium
Steak, 1" thick	HI: 2 - 3 min. per side, * : 2 - 3 min. per side	8 - 12 minutes
Swordfish, 1" thick (when cooking fish, spray both sides of fillet with non-stick cooking spray PRIOR to placing on grill)	HI: 2 min. per side, MED/LO: 1 1/2 min. per side	7 minutes
Corn on the Cob, rinsed, in husk	HI: 8 min., LO 12 min. (Qtr. turn every 2 mins.)	20 minutes
<u>REAR ROTISSERIE (AGBQ Models only). Rotisserie cook times average 20-30 minutes per pound.</u>		
Whole Chicken	Rear Burner on HI	Internal temp. 180° F
Pork Roast	Rear Burner on HI	Internal temp. 160° to 170° F
Beef Roast	Rear Burner on HI	Internal temp. 145° F Rare
		Internal temp. 160° F Medium
		Internal temp. 170° F Well Done

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

Operating the Grill

Each Grill burner is rated at 27,500 BTU. The grill burners encompass the entire cooking area and are protected with a wire mesh to minimize blockage from falling grease and debris. Each grill burner has its own igniter. The igniter push button is located on the front control panel.

BEFORE USING THE GRILL:

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

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.

The conventional burner (if equipped) may be used when lower cooking temperatures are desired.

NOTE:

The hot grill sears the food, sealing in the juices. The longer preheat period, the faster the meat browns and the darker the sear marks. Place the food on the grill and cook to the desired level. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LO". DO NOT leave the grill unattended while cooking.

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:

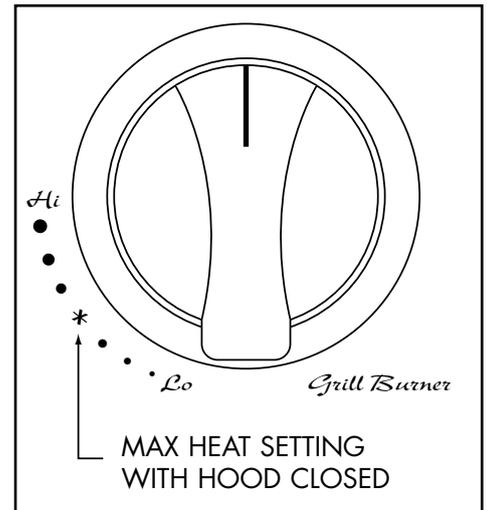
- Properly pre-heating the grill.
- Ensuring grill grids are properly installed with V-shape up.
- Trimming excess fat from meat.
- Cleaning grill regularly to avoid grease build-up.
- Repositioning meat during cooking.

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

HOOD POSITION:

Due to the intense heat generated by the Solaire burner system, cooking with the hood closed can only be done with the control knobs set to a lower setting. The control panel is clearly marked with a "*" indicating the highest safe setting for cooking with the hood closed (see Fig. 4 below).

Figure 4



WARNING

HOOD MUST BE OPEN WHEN LIGHTING GRILL BURNERS, WARMING UP THE GRILL, AND WHILE GRILLING WITH ANY CONTROL KNOB SET IN THE RANGE BETWEEN "*" AND "HI".

HOOD MAY ONLY BE CLOSED WHEN ALL CONTROL KNOBS ARE SET BELOW "*" OR WHEN THE GRILL IS NOT IN USE.

AVOID WATER DAMAGE TO BURNER

NEVER ALLOW WATER TO CONTACT THE BURNER AS DAMAGE WILL RESULT. WATER DAMAGE IS NOT COVERED BY YOUR SOLAIRE WARRANTY

WARNING: IMPORTANT - L.P. MODELS

Before Lighting...

Inspect the gas supply piping or hose prior to turning the gas "on". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the Grill if the odor of gas is present. The pressure regulator and hose assembly 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 regulator (Type QCC1) into the tank. Leak check the hose and regulator connections with a soap and water solution before operating the Grill.

ALL MODELS

To Light Grill Burners:

Turn all knobs to "off" then turn on the gas supply. Always keep your face and body as far away from the grill as possible when lighting.

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

If the burner does not light in 4 seconds, turn knobs 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 you are trying to light. If attempting to light the right burner first, ensure that only the right burner control knob is used.

Position the match near the burner ports. Push and turn the control knob to "HI". Repeat procedure on the center and left burner if necessary. 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 16: Troubleshooting.

Repeat the above procedure for each grill burner.

To Light the Side Burners (56" models)

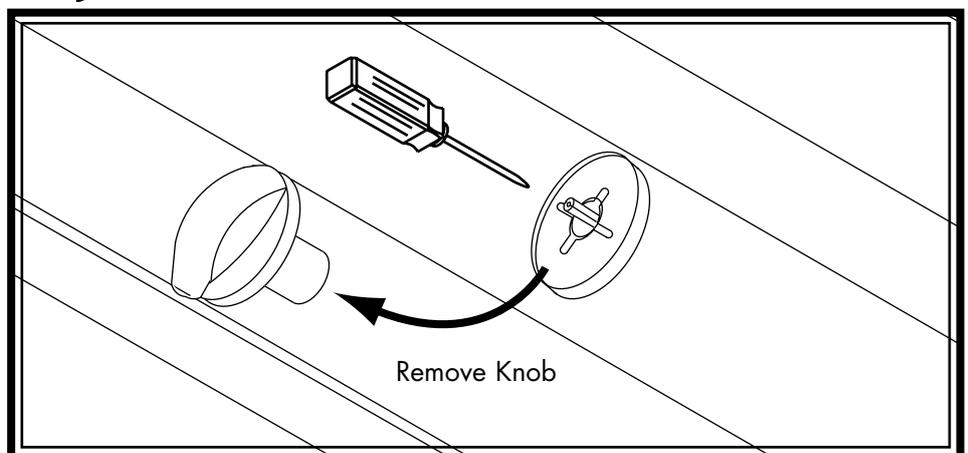
Always keep your face and body as far away from the burners as possible when lighting.

Push and turn the Side Burner right hand control knob to the "lite" position and immediately depress the right hand igniter button. You'll hear a snapping sound. At the same time a spark will be provided at the Front side burner. It will be necessary to keep the igniter button depressed until the burner is lit.

Repeat the operation using the Side Burner left hand control knob for the rear side burner.

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

Figure 5



**DO NOT ATTEMPT TO
LIGHT THE GRILL IF THE
ODOR OF GAS IS PRESENT.
CALL FOR SERVICE.**

LOW HEAT ADJUSTMENT

YOUR GRILL IS PRESET AT THE
FACTORY. ADJUST ONLY IF ALTITUDE
OR ENVIRONMENTAL FACTORS
ARE CAUSING POOR LOW HEAT
PERFORMANCE.

NEVER ADJUST THE BURNER SO
LOW THAT IT MAY GO OUT DURING
USE. DO NOT OPERATE GRILL WITH
LOW HEAT SCREW REMOVED.

1. Follow lighting instructions and allow infrared burners to preheat for 3 min.; conventional burners for 10 min.
2. Turn the control knob to LOW and wait for the burner temperature to drop and stabilize. Attempting adjustment at any setting other than LOW can create a dangerous condition.
3. Remove the knob by pulling straight away from control panel (see Fig. 5).
4. Insert a small (3/32" dia.) blade screwdriver into the valve stem. Turn counter-clockwise to increase low heat, clockwise to reduce low heat.
5. Once proper adjustment is reached, reattach knob by pushing onto stem.

Operating the Rotisserie (AGBQ Models)

Your AGBQ grill is capable of performing rear burner infrared rotisserie cooking. The placement of the burner allows the use of a rotisserie basting pan (not included) beneath the food to collect juices and drippings for basting and gravy. The contents of the pan can be flavored with the addition of herbs, onion, garlic and spices.

LIGHTING THE REAR ROTISSERIE BURNER:

The control knob for the rotisserie burner differs slightly from the main grill burner control knobs in that it is also a safety valve that prevents gas from escaping if the rotisserie burner does not light or goes out during cooking.

To light the rotisserie burner, open the grill hood, remove the warming rack, depress the control and turn to "HI", keeping the knob pressed in. Immediately depress the igniter button, keeping it pressed until the burner lights. Keep the control knob depressed for at least 20 seconds AFTER the burner lights to allow the safety sensor to heat up completely. Slowly release the control knob, and adjust burner to desired setting. If burner does not remain lit when knob is released, turn control to "OFF", wait five minutes, then repeat the above process, keeping the control knob depressed for 45 seconds after the burner lights.

USING THE ROTISSERIE:

Begin by attaching the motor to the grill by sliding it onto the mounting plate attached to the side of the grill. The bracket can be mounted to either side according to your needs.

Next, assemble the spit rod. First slide the counter-weight onto the rod, followed by the bearing. These should both slide all the way to the handle end. Next place one fork onto the rod, followed by the meat. Center the meat on the rod, firmly insert the fork and tighten. Finally, slide the second fork onto the rod, insert firmly into the meat and tighten both wing nuts with pliers.

It may be necessary to secure loose portions of the food on the spit. Only use butchers string for this purpose, as other types of string may melt or catch fire from the heat of the burner.

When the grill is ready, place the sharp end of the spit into the motor, and rest the spit onto the holders at each end of the grill. Turn the rotisserie motor on, and adjust the counter-weight as necessary to ensure even rotation. Refer to the chart on page 7 for cooking instructions for various cuts of meat.

BALANCING THE LOAD ON THE SKEWER IS EXTREMELY IMPORTANT. FAILURE TO BALANCE HEAVY LOADS MAY DAMAGE THE ELECTRIC MOTOR AND VOID YOUR WARRANTY. IT IS NORMAL FOR THE SKEWER TO FLEX WHEN LARGER CUTS OF MEAT ARE BEING COOKED.

KEEP ROTISSERIE MOTOR ELECTRIC CORD AWAY FROM HEATED SURFACES OF THE GRILL. WHEN NOT IN USE, REMOVE AND STORE MOTOR IN A DRY LOCATION.

NOTE: After your first use of the rotisserie burner, it is likely that the stainless steel adjacent to the burner will darken to a dark blue or bronze color. This is a normal property of the type 304 stainless steel and is not detrimental to the operation of the grill.

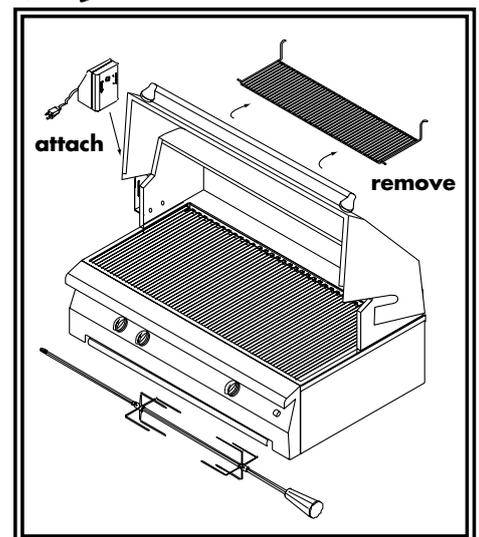
DRIPPINGS FROM THE ROTISSERIE SHOULD NOT BE ALLOWED TO FALL ONTO THE MAIN GRILL BURNERS, AS DAMAGE WILL RESULT. BURNER DAMAGE FROM FOOD DRIPPINGS IS NOT COVERED BY YOUR SOLAIRE WARRANTY.

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS

THE ROTISSERIE MOTOR IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

Figure 6



ROTISSERIE INSTALLATION:

If you purchased the optional rotisserie for your Solaire Grill, it is necessary to mount the bracket and motor to the grill by following these instructions:

1. Attach bracket to either side of grill as shown in Fig. 7 using bolts and nuts provided in the rotisserie kit. If you have a side burner, attach the bracket to the opposite side.
2. Slide motor downward onto bracket, and plug into grounded outlet. The motor should be removed and stored away from the grill when not in use.

USING THE ROTISSERIE:

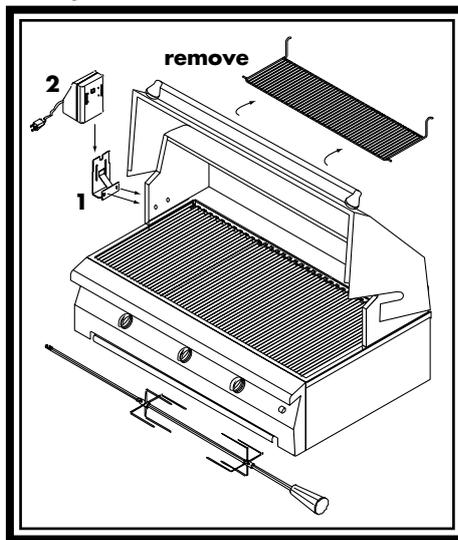
Begin by assembling the spit rod. First slide the counter-weight onto the rod, followed by the bearing. These should both slide all the way to the handle end. Next place one fork onto the rod, followed by the meat. Center the meat on the rod, firmly insert the fork and tighten. Finally, slide the second fork onto the rod, insert firmly into the meat and tighten.

Remove the warming rack from the grill. Light and preheat according to the instructions found on page 9.

When the grill is ready, place the sharp end of the spit into the motor, and rest the spit onto the holders at each end of the grill. Turn the rotisserie motor on, and adjust the counter-weight as necessary to ensure even rotation. Refer to the chart on page 7 for cooking instructions for various cuts of meat.

KEEP ROTISSERIE MOTOR ELECTRIC CORD AWAY FROM HEATED SURFACES OF THE GRILL. WHEN NOT IN USE, REMOVE AND STORE MOTOR IN A DRY LOCATION.

Figure 7



WARNING
ELECTRICAL GROUNDING
INSTRUCTIONS

THE ROTISSERIE MOTOR IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.

WOOD CHIP SMOKER:

This optional accessory allows the use of real wood chips to add extra flavor to your grilled foods. To use, follow these instructions:

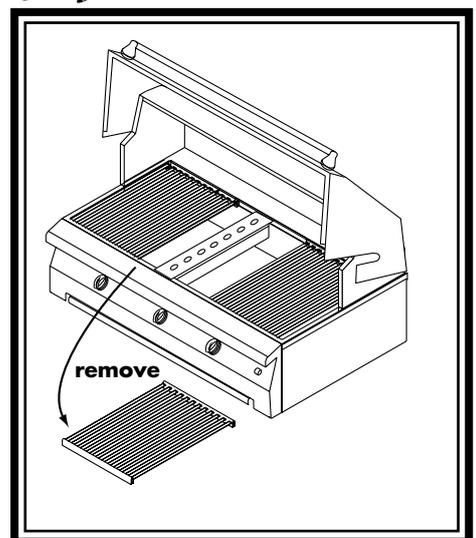
1. Fill the smoker with wood chips and soak according to the manufacturer's instructions, but for no less than 30 min.
2. Drain any excess liquid from the smoker, and firmly attach the lid.
3. Lift one of the V-grates and place the smoker under it (see Fig. 8).
4. Replace V-grate if desired and follow lighting instructions from page 9.
5. After grill is pre-heated, turn control knob to LOW and begin cooking.

Smoking is normally done with low heat and the hood closed. When cooking with the hood closed, never set the control knobs higher than the "★" position (see warning on page 8).

Allow the grill to cool completely before attempting to remove the wood chip smoker.

WOOD CHIP SMOKER NOT FOR USE WITH HIGH HEAT. WOOD CHIPS WILL BURN IF NOT THOROUGHLY SOAKED. TURN CONTROL KNOBS TO "OFF" IF CHIPS BEGIN TO BURN. NEVER ADD WATER TO SMOKER WHILE INSTALLED IN GRILL.

Figure 8



Optional Accessories

STEAMER/FRYER:

This optional accessory brings a new level of versatility to outdoor cooking, allowing you to deep fry, steam or boil foods on one side of your Solaire while grilling on the other. To ensure safe operation and quality results, follow these instructions:

TO STEAM:

1. Remove either the left or right V-grate and place the Steamer/Fryer into the grill as shown in Figure 9.
2. Insert the steaming plate into the Steamer/Fryer, and add water to just below the level of the steaming plate. Be careful not to spill water onto the burner as damage will result.
3. Place lid onto Steamer/Fryer.
4. Follow lighting instructions on page 9 and bring water to a boil.
5. Reduce heat, remove lid and add food to be steamed.

When food reaches desired doneness, carefully remove lid and remove food from Steamer/Fryer with long-handled tongs or a slotted spoon.

NEVER ATTEMPT TO REMOVE THIS ACCESSORY FROM THE GRILL WHEN HOT. ALLOW TO COOL COMPLETELY BEFORE MOVING OR CLEANING.

TO BOIL:

Follow instructions for steaming but leave the steaming plate out. Add as much water as necessary to cover the foods being cooked, but never fill the Steamer/Fryer more than halfway.

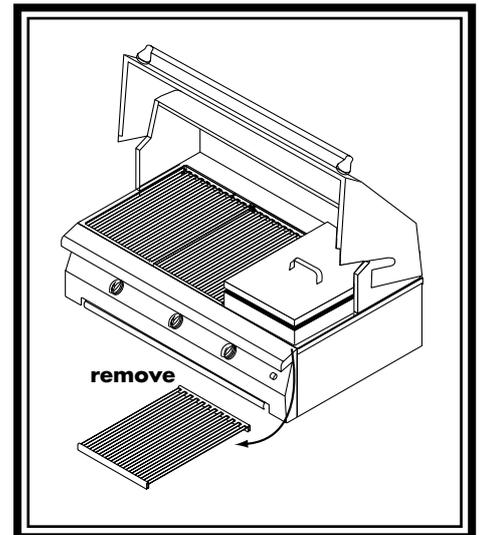
TO FRY:

1. Remove either the left or right V-grate and place the Steamer/Fryer into the grill as shown in Figure 9.
2. Fill the Steamer/Fryer no more than one-third full with oil. Be careful not to spill oil onto the burner as damage and/or fire will result.
3. Follow lighting instructions on page 9. Allow grill to preheat for no more than three minutes, then reduce heat to no more than the "★" position. Use an appropriate thermometer to bring oil to proper frying temperature, usually between 350° - 375° F.
4. Place fry basket into oil. Carefully add food one piece at a time using long-handled tongs.
5. After food has fried for sufficient time, lift entire fry basket out of oil and allow to drain. Remove food to an appropriate vessel and return fry basket to oil. Repeat as needed.

When finished frying, turn off heat and allow grill, Steamer/Fryer and oil to cool completely before attempting to remove unit. Dispose of used cooking oil appropriately.

NEVER ATTEMPT TO REMOVE THIS ACCESSORY FROM THE GRILL WHEN HOT. ALLOW TO COOL COMPLETELY BEFORE MOVING OR CLEANING. DO NOT USE LID WHEN FRYING. LID FOR USE WHILE STEAMING OR BOILING ONLY. USE MINIMUM HEAT SETTING NECESSARY TO MAINTAIN PROPER FRYING TEMPERATURE.

Figure 9



WARNING

**HOT OIL AND STEAM
CAN BE DANGEROUS**

**ALWAYS WEAR OVEN
MITTS WHEN USING THIS
ACCESSORY. ALLOW UNIT
TO COOL COMPLETELY
BEFORE REMOVING.**

**OIL CAN CATCH FIRE IF
OVERHEATED. NEVER
USE THE FRYER WITH A
BURNER SET TO HI. IF
OIL BEGINS TO SMOKE,
IMMEDIATELY REDUCE
HEAT. IN CASE OF FIRE,
TURN BURNER OFF AND
EXTINGUISH WITH A
CLASS A,B,C & D FIRE
EXTINGUISHER.**

**NEVER PUT WATER ON
HOT OR FLAMING OIL!**

**DO NOT CLOSE GRILL HOOD WHEN USING THIS
ACCESSORY. DO NOT USE THIS ACCESSORY IN
COMBINATION WITH THE BBQ TRAY, GRIDDLE, OR
ANY OTHER ACCESSORY THAT WOULD RESULT IN
MORE THAN 75% COVERAGE OF THE GRILLING AREA
AS OVERHEATING CAN DAMAGE YOUR GRILL.**

BBQ TRAY:

This optional accessory serves a dual purpose. First, it will catch drippings and help prevent flare-ups when cooking particularly juicy foods, either on the grill or the rotisserie. Second, it will serve as a heat diffuser when grilling delicate foods such as flaky fishes. To use the BBQ Tray, follow these instructions:

1. Remove one of the V-grate grilling grids and place the BBQ Tray into the grill, suspending it from front to back as shown in Figure 10. The BBQ Tray can be used in place of any V-grate.
2. Partially fill the BBQ Tray with water, wine or other non-flammable, non-sugary liquid. Liquid level should be maintained throughout the cooking

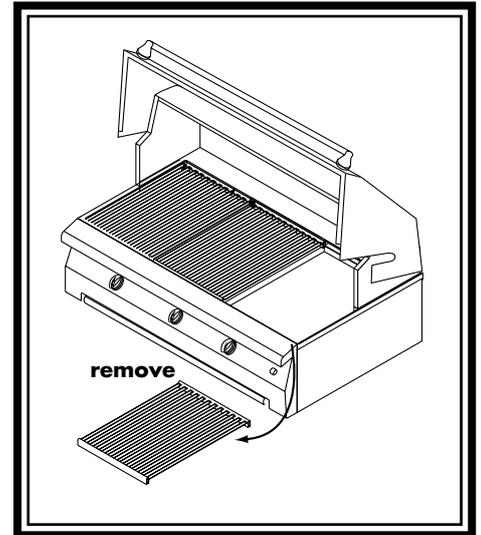
process to prevent burning or damage to the BBQ Tray. Be careful not to spill liquid onto the burner.

3. If desired, replace the V-grate over the BBQ Tray.
4. Light and pre-heat the grill according to the instructions on page 9. Never set the control knobs higher than the "★" position when using the tray.

Allow the grill to cool completely before attempting to remove the BBQ Tray.

USE CAUTION WHEN ADDING LIQUID TO BBQ TRAY TO ENSURE NOTHING SPILLS ONTO BURNER. DAMAGE WILL RESULT, AND IS NOT COVERED BY YOUR WARRANTY.

Figure 10



GRIDDLE:

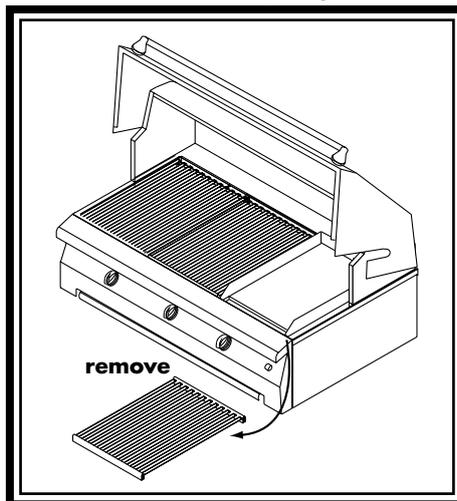
The Griddle is available in two models, the IRGP-BQ for use on the grill, and the IRGP-SB for use on the side burner. If you have the side burner model, skip to the instructions at left. For the grill model, follow these instructions:

1. Remove one of the V-grate grilling grids as shown in Figure 11. The griddle can be used on either the right or left side.
2. Place the Griddle onto the grill, making sure that the open side faces to the front of the grill.
3. Light grill and preheat according to the instructions on page 9.

Solaire recommends that the griddle not be used on heat settings above "★", unless extreme high heat is desired (such as for blackening foods). Your grill, set to HI, will produce a much hotter cooking surface than is attainable on most household ranges.

Although the griddle surface is stainless steel, oil, margarine or butter should be used to prevent food from sticking. A light coat of oil after cleaning will help keep your griddle looking new.

Figure 11



YOUR GRIDDLE FEATURES A GREASE TRAP FOR BETTER PERFORMANCE. HOWEVER, WHEN FRYING EXTREMELY GREASY FOODS, OR LARGE QUANTITIES OF FOOD, IT IS POSSIBLE FOR THE GREASE TRAP TO FILL, CREATING A POTENTIALLY HAZARDOUS SITUATION. IF, WHILE COOKING, THE TRAP FILLS MORE THAN HALFWAY, TURN OFF THE BURNER, ALLOW GRIDDLE TO COOL, AND CLEAN BEFORE CONTINUING.

GRIDDLE FOR SIDE BURNERS:

If your Griddle is for use on the side burners, follow these instructions:

1. Remove both of the flame-pattern grates from the side burner.
2. Place the Griddle onto the side burner making sure that the pins completely enter the holes in the side burner top.
3. Light both side burners according to the instructions on page 9. It is important to use both burners when using the Griddle to ensure even heating.

Any heat setting may be used with the side burner griddle, although when set to HI, your side burner will produce a much hotter cooking surface than is attainable on most household ranges. It is also possible to use two different heat settings on the burner, creating a hot section for frying and a warm section for holding finished foods.

Although the griddle surface is stainless steel, oil, margarine or butter should be used to prevent food from sticking. A light coat of oil after cleaning will help keep your griddle looking new.

ALWAYS KEEP THE AREA SURROUNDING THE GRILL FREE FROM ALL COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.

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.

STAINLESS STEEL

The Grill is made from commercial quality type 304 non-rusting and non-magnetic stainless steel, and the cleaning information shown on Page 15 should be followed.

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.

GRILL BURNERS

Extreme care should be taken when moving a burner, as it must be correctly centered on the orifice 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 knobs are in the "off" position. Make sure the grill is completely cool.

BURNER CLEANING

AFTER EACH USE, IT IS NECESSARY TO OPERATE ALL BURNERS ON "HI" WITH THE HOOD OPEN FOR A MINIMUM OF FIVE 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 burner removed, remove the orifice and shine a flashlight through the openings 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 REASSEMBLE THE BURNERS:

Replace the burner by sliding the bracket over the brass orifice, centering it in the hole and resting the rear of the burner onto its supporting bracket.

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Make sure the burner is level and does not rock.

Light all of the burners and check for proper flame characteristics.

To maintain the appearance of your SOLAIRE INFRARED Grill for many years, keep it covered when not in use. Backyard environments are harsh on your grills' 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 cover your Grill when not in use. To encourage this, a high quality vinyl cover is included as standard equipment with your grill.

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 Page 2, 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 (such as Soft Scrub) 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. 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.

If the preceding guidelines are adhered to, your SOLAIRE INFRARED 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 old 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.

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.

PROBLEM

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

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

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

WHAT TO DO

Ensure that a new battery is installed correctly into the igniter module and that it is not dead. Remove the cooking grate.

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

Depress the correct 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 1/8" 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?

Do other burners on the unit operate?

Check the orifice for blockage.

Turn the burner off

Check the burner inlet for obstructions.

Is the grill in a dusty area?

Is the fuel hose bent, kinked, or the wrong size? A 1/2" ID hose must be used on 30" grills with side burner and all larger models.

Is there adequate gas supply available? If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 10 minutes?

If L.P., is there gas in the tank?

Solaire Infrared Grills Limited Warranty

This warranty covers the following: SOLAIRE INFRARED GRILLS (30, 42, 56" Models)

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 (1) year from the original date of purchase. This does not apply if the unit was subject to other than normal household use.

Lifetime warranty to the original purchaser covers the structural integrity of the exterior and interior body parts and stainless steel grilling grids. Should structural deterioration occur to the degree of non-performance, a replacement will be furnished FOB Whittier, California. This does not apply if the unit was subject to other than normal household use, nor does it include changes in finish appearance.

Lifetime warranty to the original purchaser covers the main grill burners (except rotisserie burner). This does not apply if the burners were subject to other than normal household use, exposed to moisture, abused or misused. Failure to perform the after use burn-off period may result in clogged ports, which is not covered by the warranty.

Two years warranty to the original purchaser covers the electronic ignition system, excluding batteries.

Rasmussen Will Cover:

All repair labor and replacement parts for one year from date of original purchase, for parts found to be defective due to materials or workmanship. Authorized Factory Agent must provide Service during normal working hours. No charge will be made for repairs or replacement at the factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Rasmussen to be defective.

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:
 - Correct the installation. (You are responsible for providing electrical wiring, gas installation and other connecting facilities.)
 - 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.

HOW TO OBTAIN 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 you 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@riwinc.com.

Gas Conversion - L.P. to Natural Gas

GAS CONVERSION REQUIRES A CONVERSION KIT, AVAILABLE FROM YOUR SOLAIRE DEALER

GRILL MODEL

Grill Burners
AGBQ-30 Rotis
AGBQ-42 & 56 Rotis

PROPANE ORIFICE

#54 (1.45mm)
#57 (1.09 mm)
#56 (1.18mm)

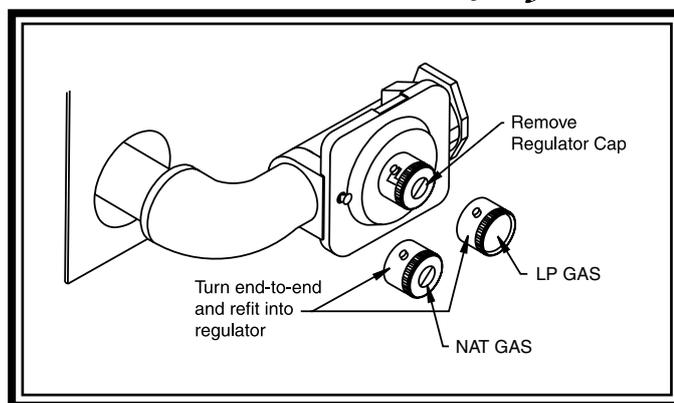
NATURAL GAS ORIFICE

#41 (2.45 mm)
#50 (1.78mm)
#48 (1.93 mm)
**56" model also requires side burner kit -
see pg. 19 for details*

TO CONVERT YOUR SOLAIRE INFRARED GRILL FROM L.P. GAS TO NATURAL GAS, FOLLOW THESE STEPS:

1. Remove the rear top panel from the Grill; this will give access to the regulator (see drawing below).
2. Remove the regulator 'cap'.
3. Turn it over 180° (see Fig. 12).
4. Replace the regulator 'cap' onto the regulator.
5. Remove the Grill cooking grids and the burners, taking care NOT to damage or move the igniter electrodes.
6. The main burner orifices are located at the end of the burner valves (where they enter the burner throat) and should be unscrewed and put to one side.
7. Replace the Propane main burner orifices with new Natural Gas orifices.
8. Refit the rear access panel.
9. Refit the main burners onto the burner valve orifices, taking care not to damage or move the igniter electrodes.
10. For AGBQ models equipped with a rear rotisserie burner, the orifice is located inside the rear hood, and can be accessed by removing the panel from the back of the rear hood. Replace the Propane orifice with the new Natural Gas orifice, and refit the panel to the back of the rear hood.
11. Perform Natural Gas hookup according to the instructions on page 5, and test for leaks as detailed on Page 6.
12. Follow the instructions for lighting the grill as detailed on Page 9.
13. Perform the low heat adjustment on both burners according to the instructions on Page 9.
14. Change the indication on the rating plate to show that the unit has been converted to Natural Gas.
15. Your SOLAIRE INFRARED Grill can now be operated on Natural Gas.

Figure 12



Gas Conversion - Side Burners - L.P. to Natural Gas

GAS CONVERSION REQUIRES A CONVERSION KIT, AVAILABLE FROM YOUR SOLAIRE DEALER

Conversion Kit for 56" Grill side burners or SB-2 and SB-2C side burners includes:

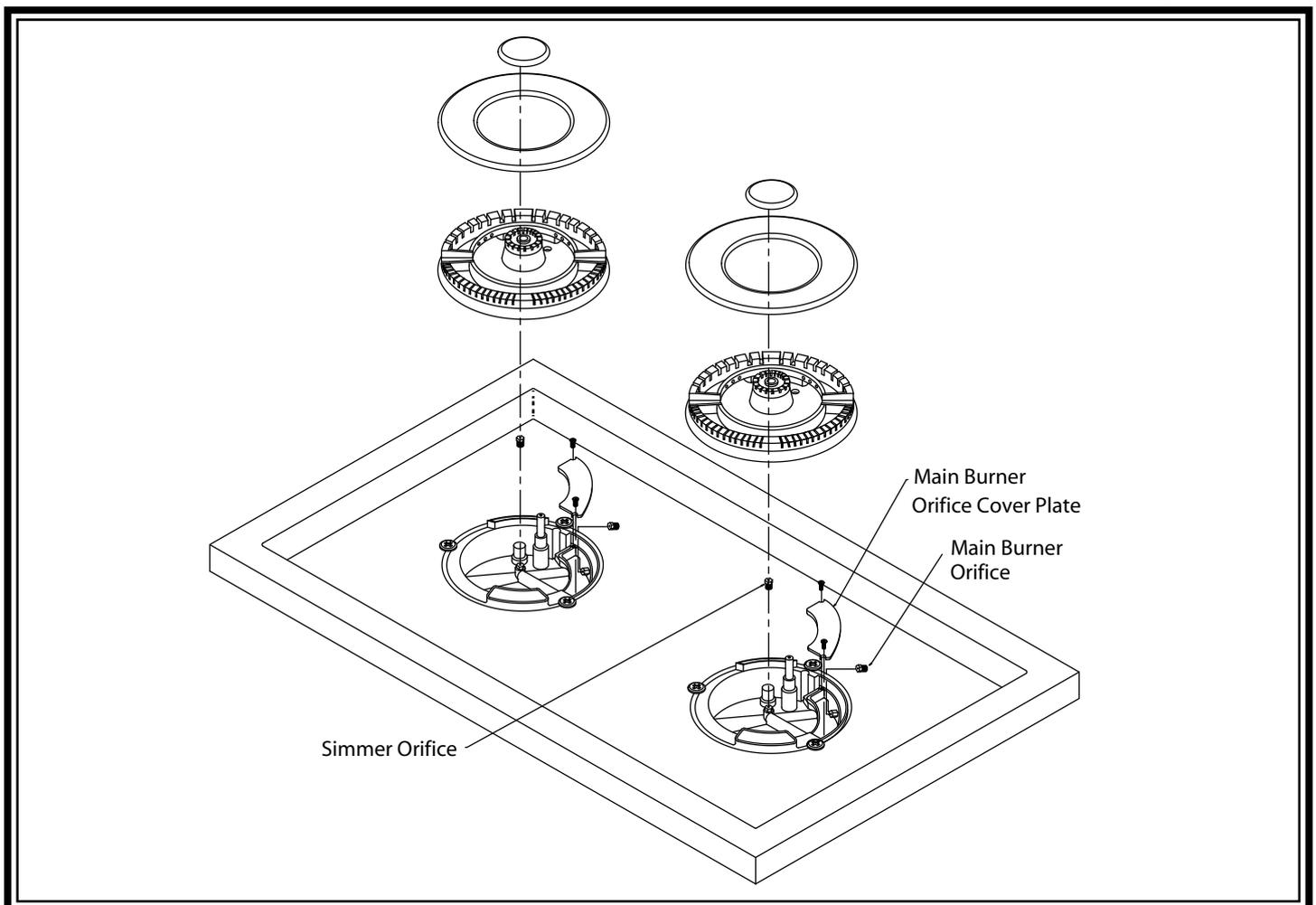
- Two (2) 1.75 Main burner orifices
- Two (2) .82 Simmer burner orifices

FOR 56" GRILLS, COMPLETE GRILL CONVERSION AS DETAILED ON PAGE 18 BEFORE CONVERTING SIDE BURNERS

1. Remove the Black Burner Caps and the Aluminum Burner Body.
2. Remove the .50 LP Simmer Orifice from the Center of the Burner.
3. Replace the LP Simmer orifice with a .82 Natural Gas Simmer Orifice.
4. Remove the Main Burner cover plate to gain access to the Main Burner Orifice.
5. Remove the # 100 LP Main Orifice from the Main Burner Venturi.
6. Replace the LP Main orifice with a 1.75 Natural Gas Orifice.
7. Repeat the procedure above for the second side burner.
8. NOTE: If you are only converting a Double Side Burner, convert the Regulator as described in 2-4 under Grill Conversion detailed on page 18.
9. Set the Simmer flame by adjusting the Bypass screw as detailed in "13" under Grill Conversion detailed above.
10. Change the indication on the rating plate to show that the unit has been converted to Natural Gas.

Your SOLAIRE INFRARED GRILL and Double Side Burner can now be operated on Natural Gas.

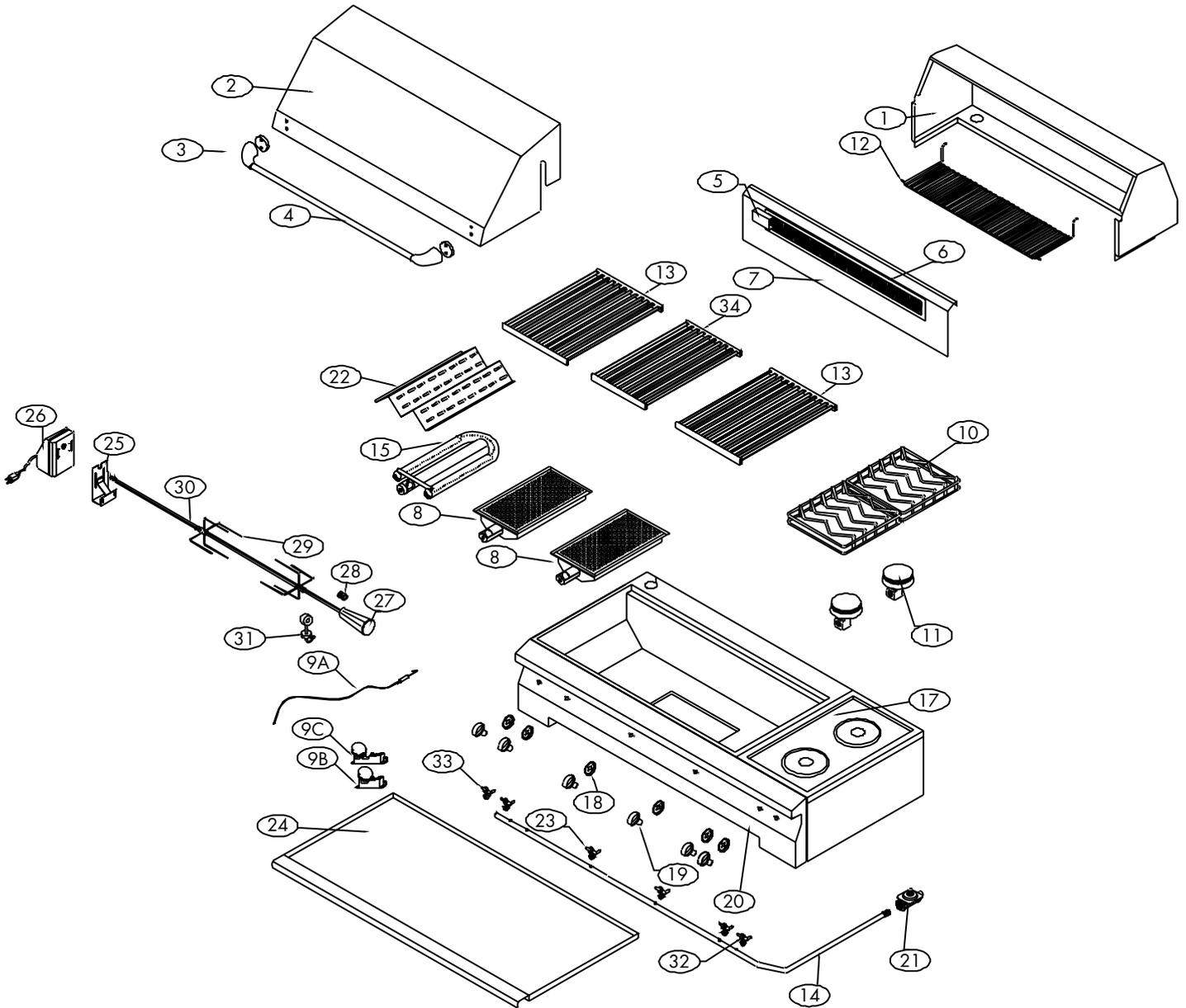
Figure 14



Parts List (AGBQ Models)

ITEM No.	PART No.	DESCRIPTION	Model No.	Qty.
1	4429R	Rear Hood 30"	AGBQ-30	1
1	4830R	Rear Hood 42"	AGBQ-42	1
2	4425R	Front Hood 30"	AGBQ-30	1
2	4826R	Front Hood 42"	AGBQ-42	1
3	6001R	Stander Bracket & phenolic base	ALL MODELS	2
4	6002R	30" hood handle (12" embossing) 1.3mm	AGBQ-30	1
4	6018R	42" hood handle (12" embossing) 1.3mm	AGBQ-42	1
5	4441R	Cover Plate B	AGBQ-30/42/56	1
6	6039R	Rear IR Burner	AGBQ-30	1
6	6040R	Rear IR Burner	AGBQ-42/56	1
7	4484R	Rear IR Burner Panel	AGBQ-30	1
7	4884R	Rear IR Burner Panel	AGBQ-42/56	1
8	6021R	IR Burner	ALL MODELS	
9A	6100	Igniter Wires 15" with electrode	AGBQ-30/42	1
9A	6101	Igniter Wires 34" with electrode	AGBQ-30/42	2
9A	6102	Igniter Wires 72" with electrode	AGBQ-30/42	1
9A	6104	Ground Wire 7"	AGBQ-30	1
9B	6105	9v Quicklitter 2 Spark Module	AGBQ-30	1
9C	6106	9v Quicklitter 4 Spark Module	AGBQ-42/56	1
10	6046RHY	Side Burner Grates - Zig Zag style	AGBQ-56/ SB-2	2
11	6130R	Dual System Burner complete with 600mm electrode wire	AGBQ-56/ SB-2	2
12	6081R	Warming Rack Stainless Steel	AGBQ-42/56	1
12	6082R	Warming Rack Stainless Steel	AGBQ-30	1
13	6004R	St/St grates 12.82" x 19"	ALL MODELS	2
14	4455R	Manifold 30"	AGBQ-30	1
14	4854R	Manifold 42"	AGBQ-42	1
14	6056R	Manifold 56"	AGBQ-56	1
15	6095R	Stainless Steel "U" Burner	ALL AGBQ MODELS	VARIES
16	6032R	Spark Electrode	AGBQ-42	3
16	6032R	Spark Electrode	AGBQ-30	2
17	4400R	Firebox body 30	AGBQ-30	1
17	4801R	Firebox body 42	AGBQ-42	1
17	6002R	Firebox body 56	AGBQ-30	1
18	6048R	CP Bezel	AGBQ-42	3
18	6048R	CP Bezel	AGBQ-30	2
19	6014R	Burner Control Knobs	All Models	
20	4413R	Front Control Panel	AGBQ-30	1
20	4814R	Front Control Panel	AGBQ-42	1
20	8015R	Front Control Panel	AGBQ-56	1
21	6016R	Regulator	ALL MODELS	1
22	6055R	Flavor Tray	ALL MODELS	1
23	6027R	Burner Control Valve	AGBQ-42	3
23	6027R	Burner Control Valve	AGBQ-30	2
24	4416R	Drip Tray 30"	AGBQ-30	1
24	4817R	Drip Tray 42"	AGBQ-42	1
24	8018R	Drip Tray 56"	AGBQ-56	1
25	6012R	Motor Mounting Bracket	AGBQ Models	1
26	6006R	Rotisserie Motor	AGBQ Models	1
27	6005A	Spit Rod Handle	AGBQ Models	1
28	6005B	Bushing	AGBQ Models	1
29	6005C	Forks	AGBQ Models	2
30	6005	Spit Rod 30"	AGBQ-30	1
30	6020	Spit Rod 42"	AGBQ-42/56	1
31	6005D	Counter Balance Weight	AGBQ Models	1
32	6028R	Side Burner Control Valves C/W 3/8" tube connection	AGBQ-56 / SB2	2
33	6045R	Rear IR Burner FFD/Control Valve	AGBQ Models	1
34	6013R	St/St grates 11.82" x 19"	AGBQ-42/56	1

Parts List Drawing (AGTBQ Models)



HOW TO OBTAIN 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 you 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@riwinc.com.

Parts List (IRBQ Models)

ITEM No.	PART No.	DESCRIPTION	Model No.	Qty.
1	8030R	Rear Hood 42"	IRBQ-42	1
1a	8029R	Rear Hood 30"	IRBQ-30	1
2	8026R	Front Hood 42"	IRBQ-42	1
2a	8025R	Front Hood 30"	IRBQ-30	1
3	6001R	Stander Bracket & phenolic base	ALL MODELS	2
4	6018R	42" hood handle (12" embossing) 1.3mm	IRBQ-42	1
4a	6002R	30" hood handle (12" embossing) 1.3mm	IRBQ-30	1
5	6004R	St/St grates 12.82" x 19"	ALL MODELS	2
6	6013R	St/St grates 11.82" x 19"	IRBQ-42	1
7	6081R	Warming Rack Stainless Steel	IRBQ-42	1
7A	6082R	Warming Rack Stainless Steel	IRBQ-30	1
8	6021R	Stainless Steel Burner	IRBQ-30	2
8A	6021R	Stainless Steel Burner	IRBQ-42	3
9A	6100	Igniter Wire 15" with electrode	ALL MODELS	1
9A	6101	Igniter Wire 34" with electrode	ALL MODELS	1
9A	6104	Ground Wire 7"	IRBQ-42	1
9B	6105	9v Quickliter 2 Spark Module	IRBQ-30	1
9C	6106	9v Quickliter 4 Spark Module	IRBQ-42	1
10	8001R	Firebox body 42	IRBQ-42	1
10A	8000R	Firebox body 56	IRBQ-30	1
11	6048R	CP Bezel	IRBQ-42	3
11A	6048R	CP Bezel	IRBQ-30	2
12	6014R	Burner Knob Phenolic	IRBQ-42	3
12A	6014R	Burner Knob Phenolic	IRBQ-30	2
13	6016R	Regulator	ALL MODELS	1
14	6054R	Manifold 42"	IRBQ-42	1
14A	6055R	Manifold 30"	IRBQ-30	1
15	6027R	Burner Control Valve	IRBQ-42	3
15A	6027R	Burner Control Valve	IRBQ-30	2
16	8017R	Drip Tray 42"	IRBQ-42	1
16A	8016R	Drip Tray 30"	IRBQ-30	1
18	8014R	Front Control Panel	IRBQ-42	1
18A	8013R	Front Control Panel	IRBQ-30	1

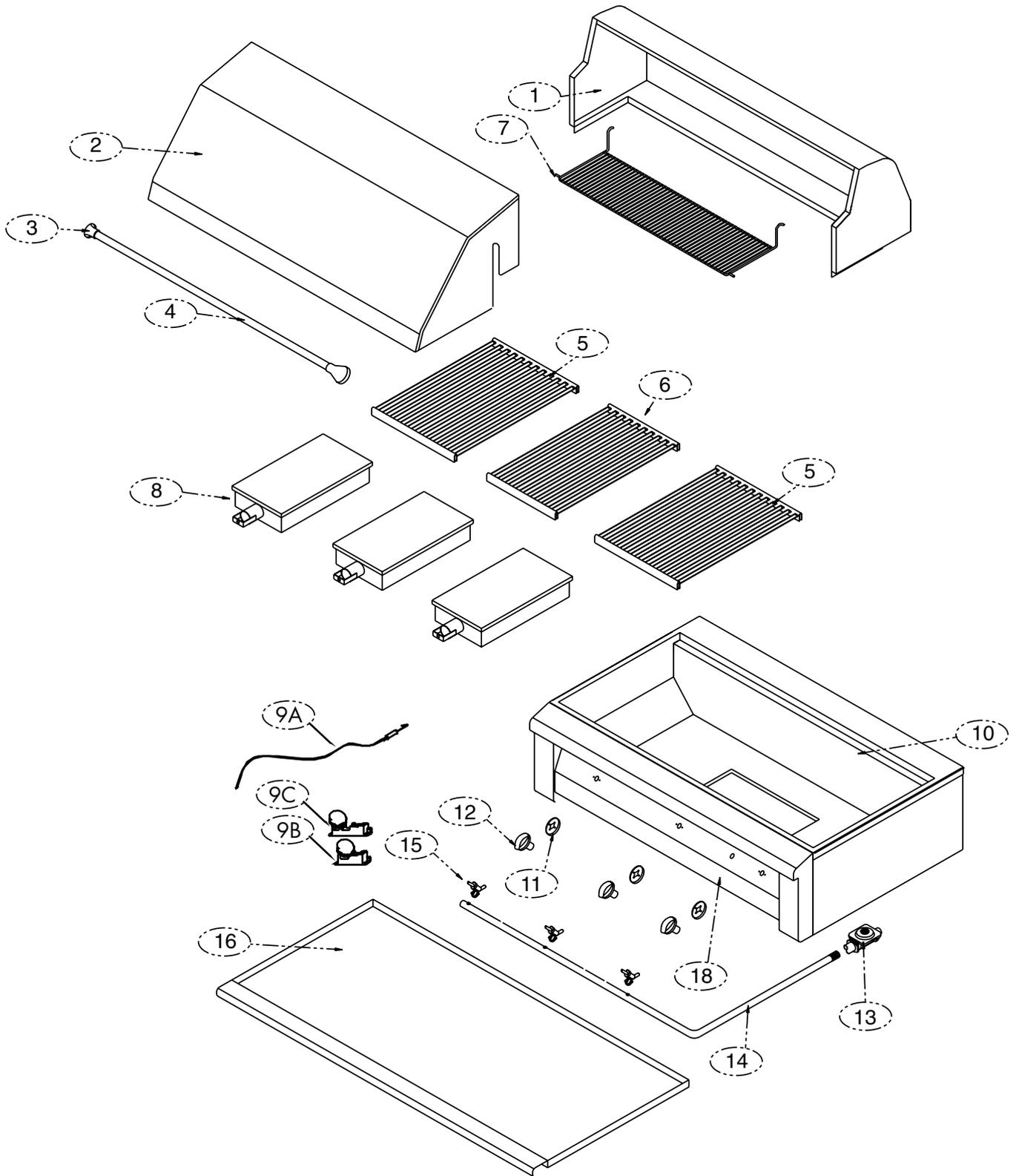
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Email solaire@riwinc.com.

Parts List Drawing (IRBQ Models)



Built-in Cutout Details

Non-combustible enclosure

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

GRILL CUTOUT

<u>Dimension A</u>	
30" Grill	28 1/2"
42" Grill	40 1/2"
56" Grill	54 1/2"
Side Burner	13 1/4"

Access Doors

<u>Dimension B</u>	
Model IRAD-21	18 1/4"
Model IRAD-30	27 1/4"
Model IRAD-42	39 1/4"

SERVICE REQUIREMENTS

Gas Service Line:
1/2" NPT

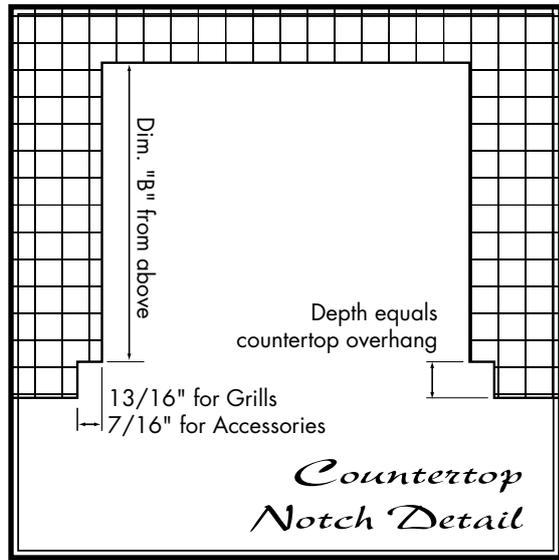
Gas Pressure:
4.0" W.C. natural gas
10.0" W.C. propane

Combustible enclosure

IF YOUR ENCLOSURE IS COMBUSTIBLE, THEN THE INSTALLATION OF AN INSULATED JACKET MANUFACTURED BY SOLAIRE INFRARED GRILLS IS REQUIRED.

Insulated Jacket Cutout

<u>Dimension C</u>	
Model IRIJ-30	34 1/4"
Model IRIJ-42	46 1/4"
Model IRIJ-56	60 1/4"



Grill Accessories

Wood Chip Smoker

Add great wood smoke flavor to all your grilled foods with this all 304 stainless steel Wood Chip Smoke drawer. Fits under grilling grate and is heated by main burner. Part# SOL-IRWS-BQ

Steamer/Fryer

Talk about versatility! Imagine fresh steamed lobster, clams, french fries and tempura vegetables cooking right along side of your favorite cuts of meat. Includes steaming insert and fry basket. Part# SOL-IRSF-BQ



BBQ Tray & Rotisserie

The Solaire Rotisserie features a heavy duty electric motor together with an oversize spit rod capable of holding over 50 lbs. of meat. The BBQ Tray is designed to diffuse the burner heat, and is great when cooking delicate or extremely fatty foods.

30 & 42" Tray # SOL-IRBT-BQ

30" Rotis # SOL-6005

42" Rotis # SOL-6020



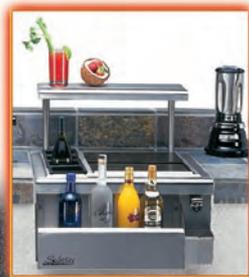
Solaire Bartending Centers

Nothing completes a perfect outdoor meal better than a nice, cold drink. Prepare them in style with a Solaire Bartending Center. 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 storage rail, bottle opener with cap catcher and chilled bottle bins
- Sink with drainboard and cutting board
- Serving shelf
- 30" model (shown) available on cart or for built-in installations
Built-in # SOL-IRDT-30 Cart # SOL-IRDT-30C

24" Built-in

Also available for built-in installations only is this compact, functional 24" unit. Part# SOL-IRDT-24



Also from Solaire...

Anywhere! **Solaire** PORTABLE INFRARED GRILL



Take the power and cooking speed of infrared with you on the go with the Solaire Anywhere™ portable grill. This compact unit is perfect for camping, tailgating, RVs, and picnics. Using the same IR technology found in our full-size grills, the Anywhere™ runs on 1 lb. disposable propane bottles or can be converted to run from a 20 lb. cylinder (with optional adaptor).

- 17x11x12" unit weighs only 20 lbs. with included carry bag
- 155 sq. inch grilling area with 14,000 BTU infrared burner
- All stainless steel construction (304 or marine-grade 316)
- V-grate grilling surface for added flavor and perfect grill marks
- Weighs only 20 lbs. with included custom carrying bag



Includes convenient carry bag. Weighs less than 20lbs!



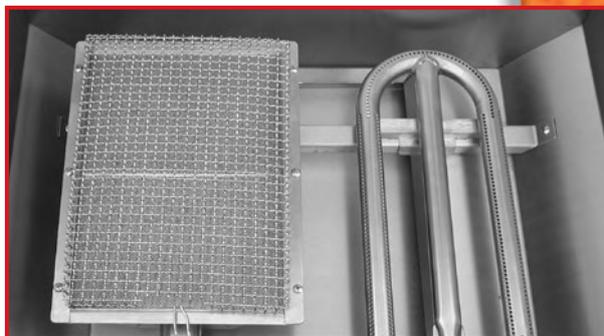
Also available in Marine model, made from 316 stainless steel for superior durability in the saltwater environment.

Burner Kits

Customize your InfraVection Grill with the exact combination of infrared and conventional burners that you desire. Installation is quick and easy.

AGBQ Infrared Burner Kit - #SOL-IR1

AGBQ Conventional Burner Kit - #SOL-CZAC



Also 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 45 years, Rasmussen has a wide variety of log styles and sizes in both vented and vent-free designs. Ask your dealer or visit www.rasmussengaslogs.com to find the log set that is perfect for your home.



Solaire, a division of Rasmussen Iron Works, Inc.
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Phone: (562) 696-8718 • Fax: (562) 698-3510
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