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Sole SO301BQRRL Owner's Manual

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For Outdoor Use

Installation, Operation, Maintenance & Parts Guide

Models: SO261BQTR, SO301BQRRL, SO321BQRTRL,
SO381BQRTRL, SO421BQRL

These grills are tested and certified to the ANSI-Z21.58/CSA 1.6 standards

This manual was updated in January 2014

For the latest product information visit the website

Owner's Manual

www.solegourmet.com

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Message to the Proud Owner

Congratulations on the purchase of your new Solé Gourmet gas grill. We have designed and built this high quality grill to provide you with years of optimum performance and longevity.

This manual gives you easy to follow instructions for installing, operating and maintaining your Solé Gourmet grill. We recommend reading this manual carefully before your first use to ensure safety, proper care and operation.

Thank you for purchasing your new Solé Gourmet grill. We wish you years of cooking pleasure.

For Your Records

Please record the following information and refer to them when contacting the company or an authorized service agent. This information can be found on the right hand side of the grill and on the bottom of the drip tray.

Model

Serial

Date of Purchase

Purchase Location

NG (Natural Gas)

LP (Liquid Propane)

For Your Safety

FOR YOUR SAFETY

If You Smell Gas:

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

FOR YOUR SAFETY

1. Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

!! WARNING !!

Read the Lighting Instructions in this manual before lighting this appliance.

TESTED IN ACCORDANCE WITH ANSI STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. **THIS GRILL IS FOR OUTDOOR USE ONLY!**

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-CAN/CGA-B149.1, natural gas installation code or CAN/CGA-B149.2, propane installation code.

CALIFORNIA PROPOSITION 65

!! WARNING !!

The burning of gas cooking fuel generates some 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. Always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooling with gas.

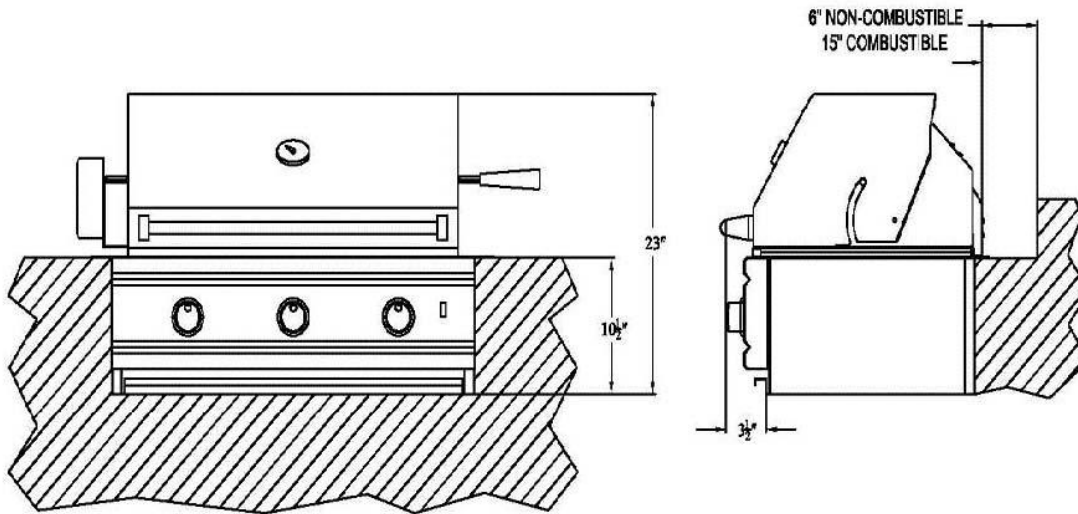
Important Safety Rules

- ➡ It is important to follow these rules to avoid fire hazard, property damage or bodily injury from improper installation or usage of the grill. For safety, READ all rules carefully and check local codes.
- ➡ It is prohibited to install the grill in recreational vehicles/mobile homes, trailers, boats, etc. The grill is for outdoor installation and use only.
- ➡ Ensure proper installation by following the installation instructions. Make sure to know where the gas supply shut-off valve is located. It should be readily and easily accessible.
- ➡ Check all gas line joints & connections for gas leak with soap water solution.
- ➡ Never check gas leak with an open flame.
- ➡ Do not attempt to repair or replace any part of the grill unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
- ➡ Do not place clothing or other flammable material on or near the appliance. Do not wear loose-fitting clothes or long sleeves while using the grill as some fabrics may be highly flammable.
- ➡ Children should be carefully supervised when they are in the vicinity of the grill. Do not allow them to get close while in use. Items of interest to children should not be stored in or around the grill in the cabinet or in the masonry enclosure. Portions of the grill can be extremely hot while in use and can cause severe burns.
- ➡ Protect your hand with a glove or mitt when opening and operating the grill. Open grill lid slowly to allow heat and smoke to escape before fully opening.
- ➡ Never use aluminum foil to line the crumb pan or grill racks. This can alter airflow for proper combustion and also build up heat in the control area causing the knobs and igniters to melt.
- ➡ Grease is highly flammable. Allow hot grease to cool down before attempting to handle it. Clean grease tray often so that grease does not accumulate and stay in it.
- ➡ Do not use the grill in a windy area.
- ➡ Do not obstruct the flow of air into the front of the grill.
- ➡ The grill should be installed facing towards the prevailing winds to help eliminate drafts from behind which can heat up the control panel and controls.
- ➡ Always keep your grill CLEAN to eliminate grease fires which are dangerous.

Important Information Regarding Gas Connections

- ➡ Check gas type – use only the type of gas indicated in the rating plate.
- ➡ Do NOT connect an unregulated gas source to the appliance. You MUST use the regulator(s) that are supplied with this appliance.
- ➡ Safe and satisfactory operation depends to a great extent on the proper installation of the appliance. The installation must comply with the local codes, or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA – B149.1 or 149.2.
- ➡ Installer supplied manual gas shut-off valve must be installed in an easily accessible location in the gas supply line ahead of the pressure regulator (4"W.C.).
- ➡ The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 Psi (3.5kPa). Over-pressure will cause the valves to fail!
- ➡ The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 Psi (3.5kPa).
- ➡ The supply line must be sized and installed to provide a sufficient supply of gas to meet the maximum demand of the grill without undue loss of pressure. The sealant used on the threaded joints of the gas pipe must be a type resistant to the action of LP gases.

Installation Location



Choose a location where the flow of air on the front of the grill is not obstructed.

Due to high temperatures, place the grill out of traffic and keep away from clothing, furniture, etc. Keep the gas line connection as short as possible. Do not install in recreational vehicles/mobile homes, trailers, boats, etc.

Clearances

Combustible Construction

Minimum horizontal clearance from sides and back of the unit to adjacent vertical combustible construction extending above top of unit, 6 inches from side and 15 inches from back. Do not locate under any overhead combustible construction.

Non-Combustible Construction

Sides of the grill can be 0" from **non-combustible** wall, below the cooking surface.

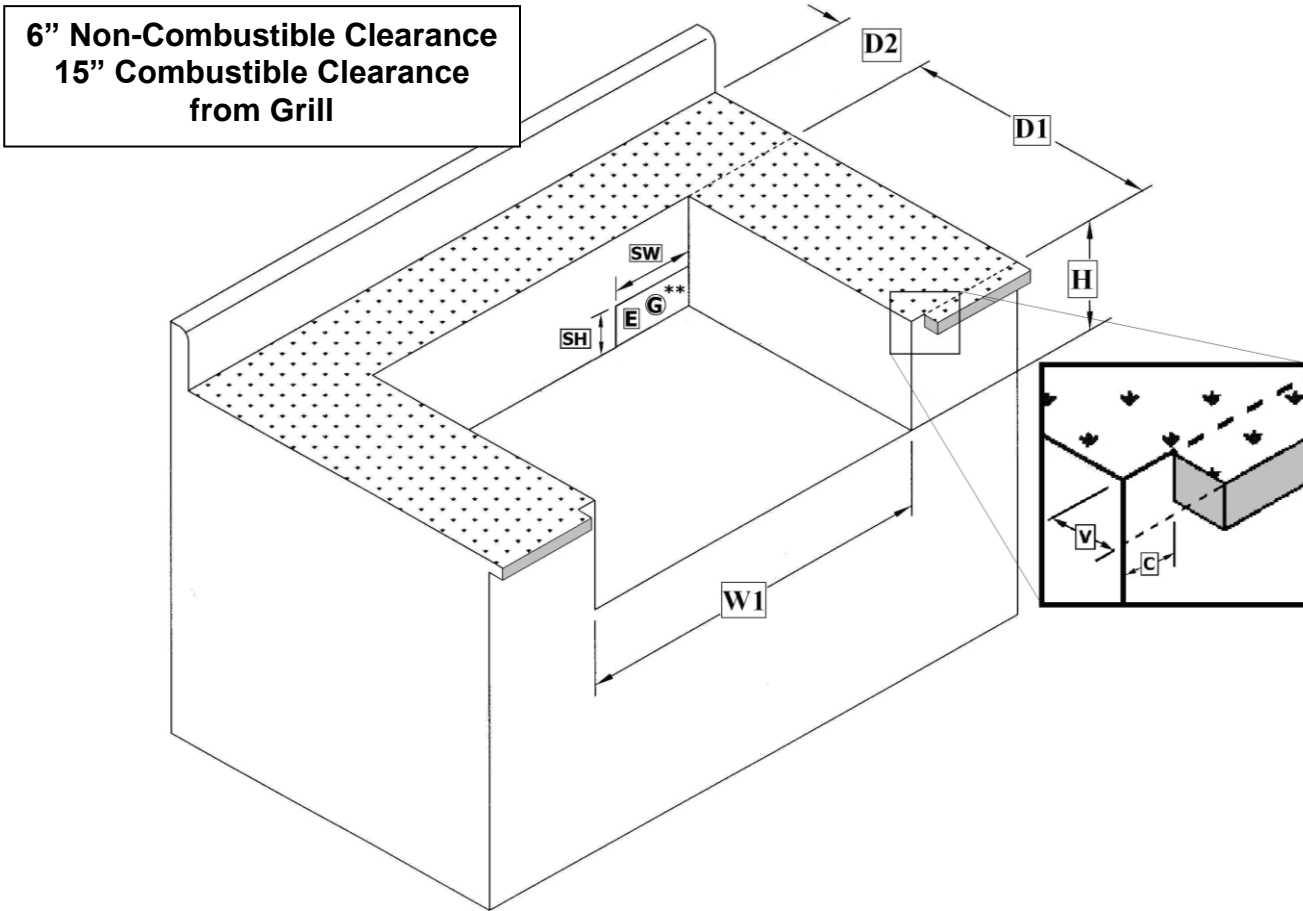
Build-in Installation

For non-combustible masonry cabinet enclosure installation only. Follow the cut-out dimensions as shown. ALL outdoor kitchen cabinets MUST include ventilation. We recommend 12 square inches of opening for each (running) 4 feet of counter top.

The bottom of the grill must be supported on both sides and back or full width with opening as shown for gas connection.

Build-in Specifications

SO301BQRRRL, SO421BQRL



Model	W1	D1	D2*	H	SW**	SH**	C***	V***
SO301BQRRRL	33 ¼"	20"	6"	11"	6 ½"	4 ½"	¾"	Varies w/Overhang
SO421BQRL	45 ¼"	20"	6"	11"	6 ½"	4 ½"	¾"	Varies w/Overhang

*Non-Combustible

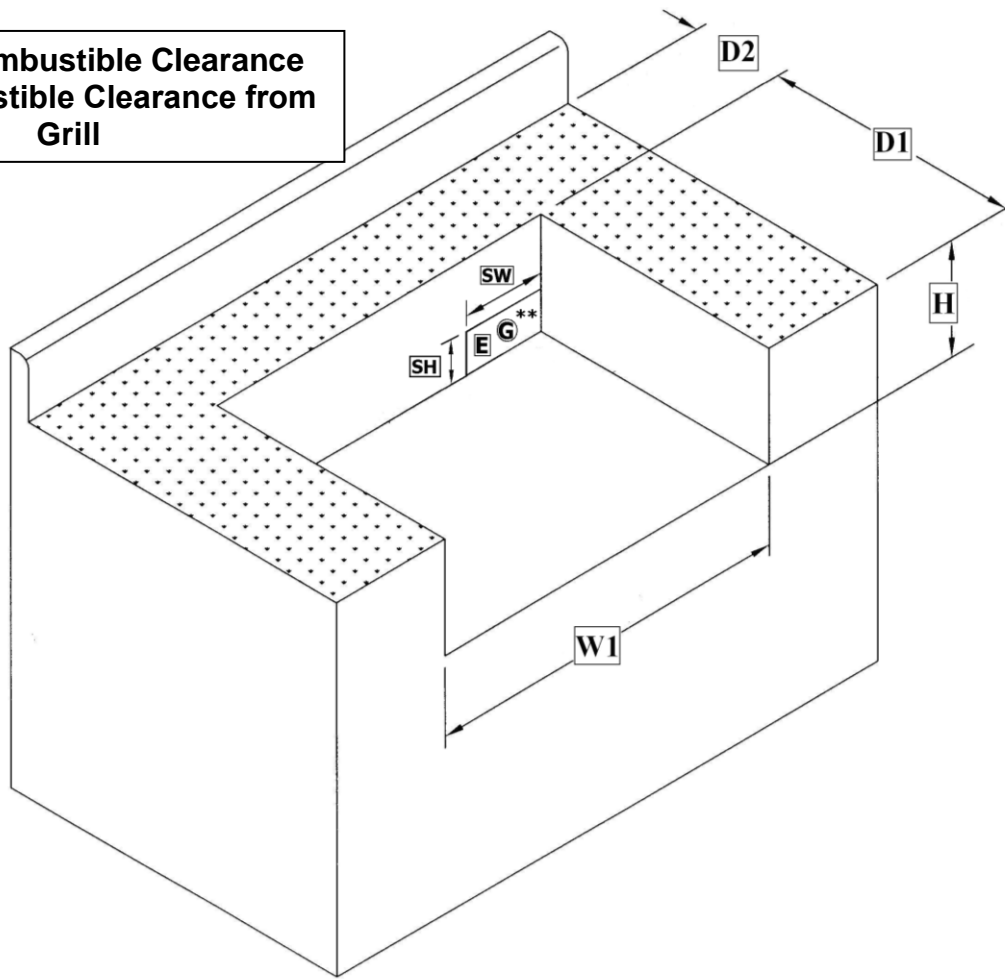
**E & G = Electrical & Gas Supply requiring 3 ½" depth clearances

***Applies to Left & Right Side

Build-in Specifications

SO261BQTR, SO321BQRTRL, SO381BQRTRL

**6" Non-Combustible Clearance
15" Combustible Clearance from
Grill**



Model	W1	D1	D2*	H	SW**	SH**
SO261BQTR	24 ½"	21 ½"	6"	9 ½"	6 ½"	4 ½"
SO321BQRTRL	30 ½"	21 ½"	6"	9 ½"	6 ½"	4 ½"
SO381BQRTRL	38 ½"	21 ½"	6"	9 ½"	6 ½"	4 ½"

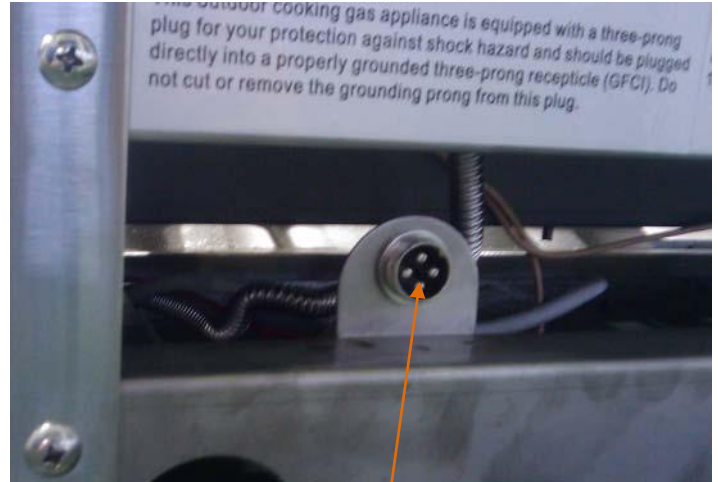
*6" Non-Combustible

**E & G Electrical & Gas Supply Requiring 3 ½" Depth Clearances

Electrical Connections

Electrical outlet for the Rotisserie motor can be installed on the left side or right side of the grill. The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the *Canadian Electrical Code, CSA C22.1*. Keep any electrical supply cord and fuel supply hose away from any heated surface.

HALOGEN LIGHT: The grill (except SO261BQTR) is provided with a low-wattage transformer and three-prong grounding plug for your protection against shock hazard. Connect 115V power to the grill with a grounded cord. USE the transformer provided!



This plug is used for connecting the optional SOSB2L and SOSBIRL side burners

Note: All Solé Grills come standard from the factory equipped for Natural Gas.

Gas Barbecue Specifications

BURNER INPUT RATING:

Grill	18,000 BTU / each
Rotisserie	12,500 BTU / each
Side Burner	11,500 BTU / each
Light Voltage	12VAC

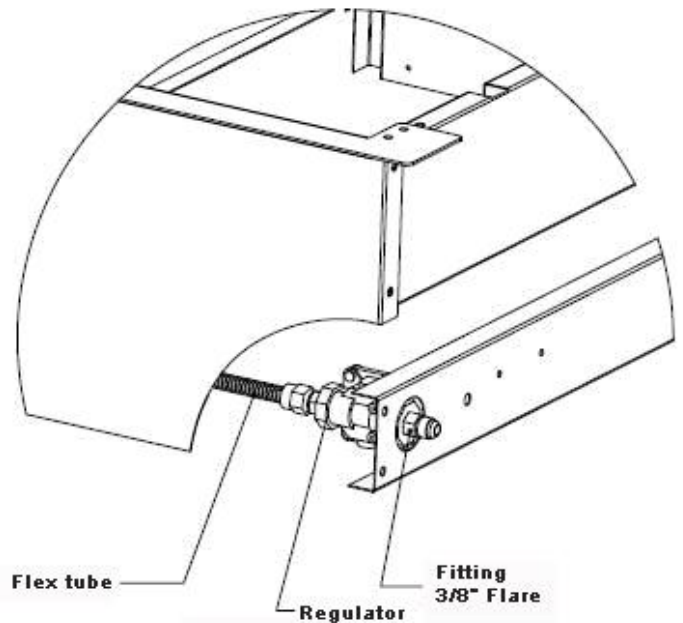
Natural Gas Connection:

Appliance pressure 4" W.C.

Inlet pressure 5" – 14" W.C.

Check with your local gas utility company or with local codes before installing gas lines.

Assemble pipe fittings as shown. Apply pipe compound on male joints only. Install regulator with the proper orientation for the gas flow. Be sure to use a second wrench on the flex connector when making connections.



Fuel Conversion (Regulator)

This should only be performed by a licensed gas professional

Currently all Solé grills are supplied with an LP orifice conversion kit and one NG/LP convertible regulator. When converting the gas orifices you must also convert the regulator by removing the large nut on the top of the regulator, remove the plastic plunger, flip it over to the desired fuel, and reinstall the cap. Tighten the cap and the regulator has been converted.



LP Hose & Regulator (Not Included)

This convertible regulator will not be used if you are going to connect a portable LP hose regulator. The LP hose regulator is not included with the grill and needs to be purchased separately.

Regulator Conversion



Maxitrol RV47CL Convertible Regulator

Note: The plunger snaps in and out of the cap.



Regulator Converted to Natural Gas (NG)



1. Remove Threaded Cap



Regulator Converted to Liquid Propane (LP)



2. Cap and Plastic Plunger

Fuel Conversion (Burners)

1. Determine the existing gas type. (LP or Natural gas) Changing the gas type and orifice change out is the same for both gases.
2. You must remove all grates and burner covers to expose the main burners in the grill.
3. On the bottom rear of each burner is a cotter pin. Remove cotter pin.
4. Slide burner to the rear of the grill and up. Repeat for each burner.
5. Where the burner was located going through a hole in the basin and connecting to the valve is now evacuated space.
6. Inside the space you will find the end of the valve (front of grill), with an orifice (brass fitting), screwed into the end of the valve body.
7. Remove the orifice with a socket set and extension. These are extremely fragile when removing. Take extra precaution when removing.
8. Replace with LP orifice supplied in the kit, (repeat for all burners). When re-installing orifice do not over tighten or you will strip and or break the brass orifice. **Minimal torque is required when tightening!**
9. Replace burners and test for proper flame color and height. The flame should be blue in color with small yellow tips. The flame height should be at $\frac{1}{2}$ " to 1" on low and 1.5" to 2" on high. The low flame setting may need to be adjusted after converting the grill to LP. Please refer to step 11 listed below to adjust the low flame setting.
10. Replace burner covers and grates.

Low Flame Set Screw

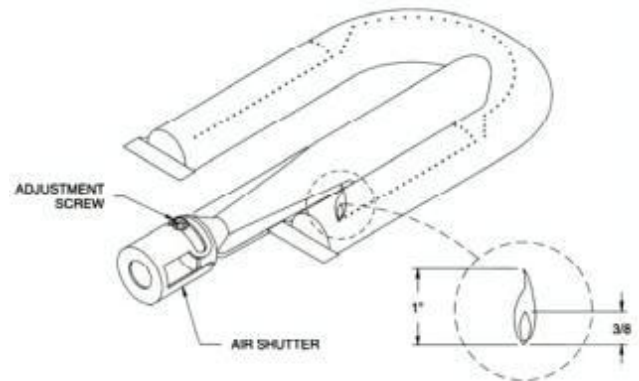
11. If necessary, adjust the low flame set screw located behind the burner control knob on the front of the valve. Back the screw out until it is flush with the valve body.

Note: It may be necessary to adjust the air mixture on each burner after a conversion. Typically LP gas requires more primary air so open the air mixers to at least half open. The opposite is true for natural gas. In some cases close these air mixer adjusters completely.



Rotisserie Burner Conversion

12. Remove the back panel at the rear of the grill, this will expose the V shaped or pyramid shaped brass orifice.
13. Remove the existing orifice and replace with change out orifice.
14. Replace rear panel



LP Gas Connection

The LP hose regulator is not included with the grill and needs to be purchased separately.

Appliance pressure 10" W.C.

Inlet pressure 11" – 14" W.C.

Purchase a standard 20 LB. LP tank with QCC – 1 fitting.

Assemble pipe/hose assembly as shown.

After completion of assembly, turn the tank valve on and turn the control valves on the grill to the 'HI/IGN' position for 10 – 15 seconds to purge the line of air.

Inspect the hose before each use of the appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

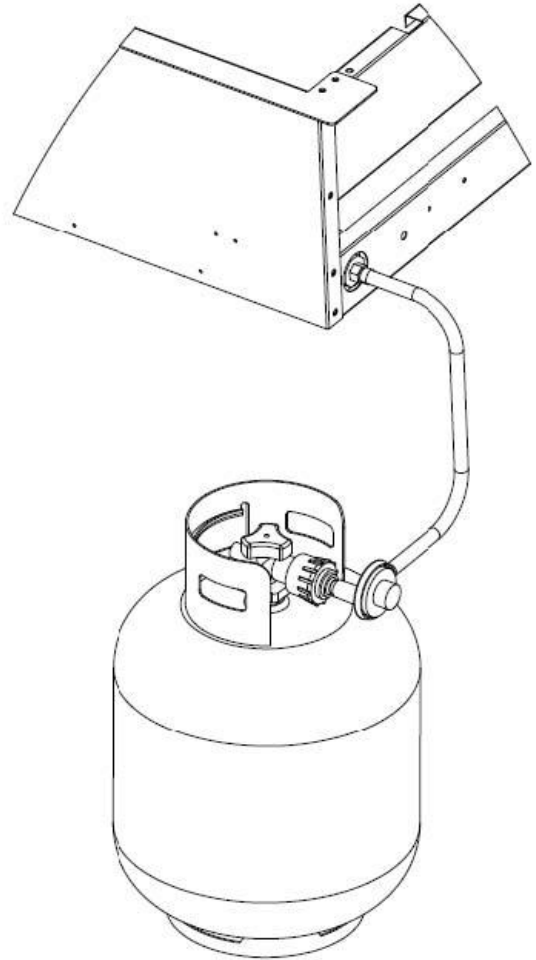
To connect, insert the regulator inlet into the tank valve and turn the black coupler clockwise until the coupler tightens up. **DO NOT OVER TIGHTEN THE COUPLER.**

To disconnect, turn the tank valve off. Hold the coupler sleeve and turn counter clockwise. The inlet line will be disengaged.

If the appliance is not in use, the gas must be turned off at the supply cylinder. Cylinder must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.

A dented, rusty or damaged propane cylinder must be replaced immediately.

Check for leaks with a soapy water solution every time the cylinder is replaced or reconnected. All leaks must be corrected immediately. Never use an open flame to check for leaks.



LP Tank Requirements

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) and designed for use with a QCC-1 quick disconnect system only.

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 No. QCC-1.

The cylinder must be provided with a listed overfilling prevention device. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement of pressure regulators and hose assemblies can be purchased from authorized dealers.

The cylinder supply system must be arranged for vapor withdrawal. Make sure the LP cylinder has a collar to protect the cylinder valve. Do not store a spare LP gas cylinder under or near this appliance.

(a) Never fill the cylinder beyond 80 percent full.

(b) If the information in (a) and (b) are not strictly followed, a death-causing fire or serious injury may occur

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one make sure all control valves are in the “off” position.

Open the valve (shut-off or ‘ON’ LP tank). Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak.

!! WARNING !!

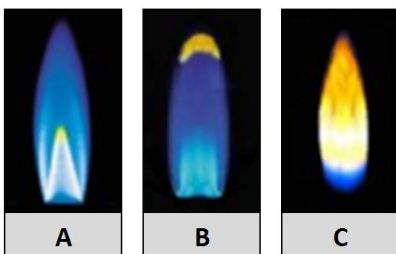
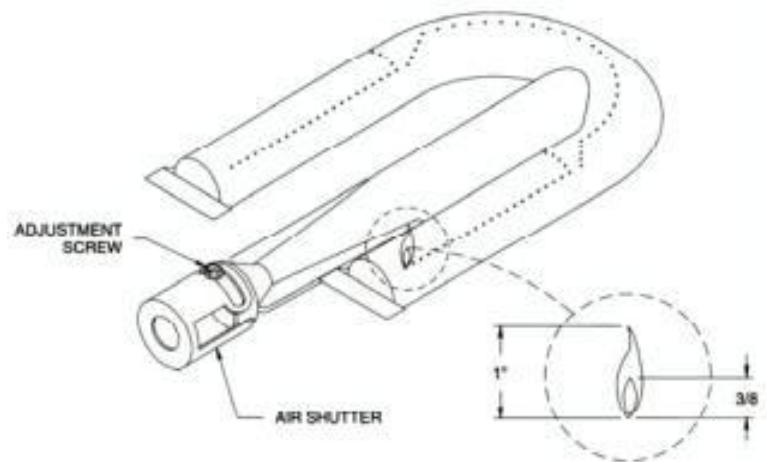
NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS!

Burner Adjustments

All burners are thoroughly checked for proper lighting and optimal flame pattern before shipment; however, installation conditions or conversion may necessitate minor adjustment to the air shutter/intake. If the flame is not comparable to figures **A** or **B** (shown below) adjust the air shutter.

Adjusting the Air Shutter/Intake

The flame should be the full length of the burner, blue and stable. **The air intake should ONLY be adjusted by a licensed gas professional if the flame is lifting or has excessive amounts of yellow visible in the flame.** To gain access to the air shutter the burner must be removed.

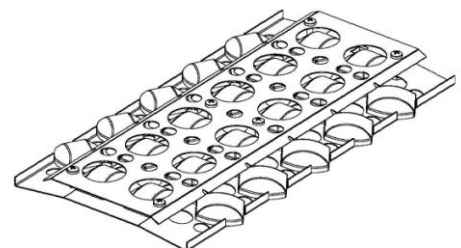


- A. Natural Gas Flame
- B. Liquid Propane Flame
- C. Adjust Air Shutter

If flame is lifting, loosen the adjustment screw and rotate the air shutter clockwise to achieve optimal flame pattern. Be sure to tighten the adjustment screw before replacing the burner.

If the flame is more yellow than blue, loosen the adjustment screw and rotate the air shutter counter clockwise to achieve optimal flame pattern. Be sure to tighten the adjustment screw before replacing the burner.

While replacing the burner, ensure that the orifice is properly seated inside the venturi opening and that the burner is properly seated and secured.



Briquettes: Place briquette burner covers above each burner

Lighting Instructions

Before Lighting

- Visually inspect the gas line, hose and all connections for signs of wear, abrasion or cuts. If evidence of deterioration is visible, replace the part prior to use.
- **If you smell gas, check for leaks. If odor continues, turn off fuel supply and immediately call for service.**
- Keep your face and body away from the grill top when lighting.

Main/Grill Burner Lighting

1. Open lid and make sure all burners are in the 'OFF' position.
2. Push in and turn burner control knob to 'HI/IGN' position.
3. The pilot flame will ignite at this point, lighting the main burner.
4. Continue to hold the knob in until you have ignition.
5. If there is no ignition after 2-3 seconds, turn the knob back to the "OFF" position and repeat steps 2-4.

Rotisserie Burner Lighting

1. Open lid and make sure all burners are in the 'OFF' position.
2. Push in and turn the rear rotisserie control knob to "ON" position. You should hear the igniter click and light the rear burner.
3. If you do not see the rear burner ignite, repeat Step 2 turning the control knob slower before the click.

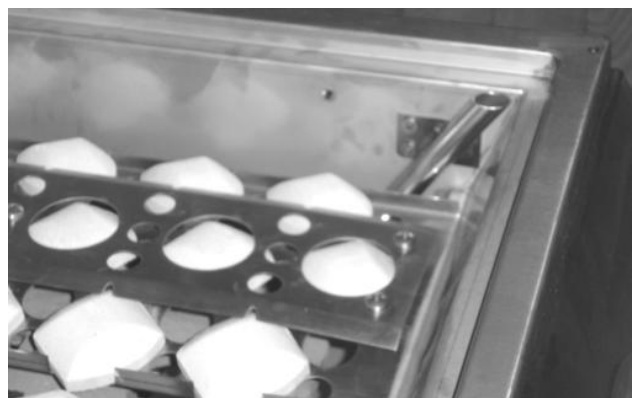
!! VERY IMPORTANT !!

Remove Warming Rack BEFORE turning on rear rotisserie burner, Not doing so will result in damage not covered under warranty!

Manual Lighting

If grill or rotisserie burners do not light with igniter, they can be lit manually. On rear burner use long butane lighter or hearth match, turn rear burner to high and hold long match or butane hearth lighter to burner surface. Back burner should light immediately.

For main burners, turn knob on far right burner to high. Place match or lighter at the top of the flash tube on right side of basin.



Models SO301BQRR and SO421BQRR do not have the flash tube and must be lit directly at the U-burner.

!! WARNING !! - DO NOT LEAVE YOUR GRILL UNATTENDED WHILE IN OPERATION!

Grill: Grill burners are controlled individually with control knobs. After lighting, turn the knob to HI, LO or in between as desired. Turn on as many burners as required. The top cover may be closed during grilling. Keep the top cover in closed position during the pre-heat period.

If you have included an optional infra-red burner in your grill, you must leave the lid open while the infra-red burner is in use, due to the intense heat it can generate.

Rotisserie: Turn the control knobs to HI.

Plug in the motor power cord to a properly grounded receptacle.

Rotisserie cooking can be done with grill burners as well as with the Rotisserie burner 'ON'.

!! IMPORTANT !! – The Motor should be stored indoors when not in use!

The skewer slides in from the side with the tip sliding into the motor shaft adapter. The slot on the handle side should be on the side support panel edge.

Use the prongs to hold the meat. Tighten thumbscrew on the prong hubs to secure in place.

Turn the switch on the motor box to the 'ON' position. The skewer will rotate slowly. Stop the motor before removing the skewer.

Cleaning & Maintenance

Cleaning; Your Barbecue grill works better and lasts longer if properly cleaned and maintained. Clean the grill after each use. Turn grill off before starting to clean. Protect your hand with a good mitt when cleaning the hot grill. Use a wire brush, dip in water and scrub the grill to soften and loosen food spills. The food spills will fall into the crumb pan

!! IMPORTANT !! - Do not use Aerosol cleaners on hot grill surface. Chemicals may produce noxious fumes and may ignite on contact with the hot surface!

Shield: Burner shields are made up of stainless steel. Occasionally, after allowing the shields to cool down, remove and soak them in water with a mild soap or detergent. Replace when dry.

Crumb Tray / Grease Pan: Empty grease pan as required to prevent overflowing. After use, remove the full width crumb pan and brush off the contents. Clean with hot water and soap or detergent.

!! IMPORTANT !! - NEVER line the pan with any type of foil!

All stainless steel parts should be cleaned with a mild soap or detergent or with a liquid cleanser especially made for stainless steel. Never attempt to clean stainless steel with steel wool, abrasive cloths or powders.

Cleaning & Maintenance

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and air ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

Visually check burner flames for proper operation.

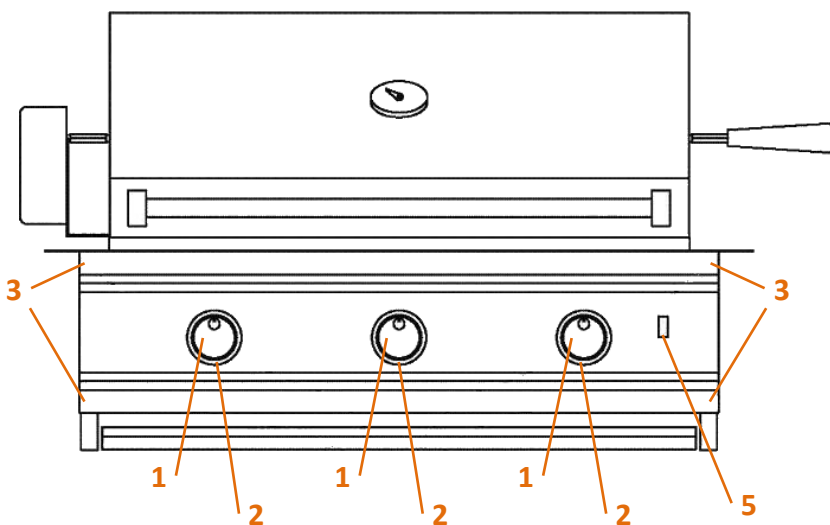
There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of surface rust. Surface rust is caused by using steel wool or steel bristle brushes to clean the surfaces. Never use steel wool or steel bristle brushes on the stainless steel surfaces. It can also be caused by harsh chemicals used in the area of the grill, like common pool chemicals. NEVER store chemicals of ANY kind in or near your grill! Surface rust may also be caused by other forms of contaminants found in the air or as a result of foreign matter introduced to the grill.

For removal of most types of surface rust, use a slightly abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner. Always rub in the direction of the grain. Surface rust is not covered under the warranty.

The burners, control area, crumb pan, etc. should be kept clean at all times. During prolonged non-use of the grill, spiders & insects can nest in areas that will adversely affect the functioning of the grill. Check burner inlets, orifice hood (gas inlet to burner), igniter, sparkers, etc. thoroughly and clean before use.

Front Panel Removal & Replacement



1. Remove all control knobs
2. Remove 2 Screws from each control knob bezel
3. Remove 4 panel screws
4. Pull panel out slightly
5. Disconnect wires from switch
6. Replace in reverse order

Parts Removal & Replacement

Grill Burner:

- Remove top grates.
- Remove shields.
- Remove cotter pin on the bottom rear of each burner and slide out.
- Clean and replace in reverse order.

Main Burner Electrode:

Remove front panel.

- Unscrew the electrode bracket from the valve.
- Disconnect wire from the valve.
- Replace in the reverse order.

Rotisserie Electrode:

- Remove electrode cover – lift and pull.
- Remove electrode screws and pull out.
- Disconnect wire at rear.
- Replace in reverse order.

Switch:

- Remove front panel.
- Disconnect wire from switch at rear.
- Remove retaining nut and push switch from rear of the panel.
- Replace in reverse order.

Troubleshooting

Problem

Solutions

Burner will not light

- Check gas supply to burner by manually lighting the burners.
- Check pilot side of valve for spark while gas is off.
- Make sure spark area is clean from debris, spider webs etc.
- Make sure you now have spark.
- If no spark, check valve for defects, and replace if needed.

Improper burner flame

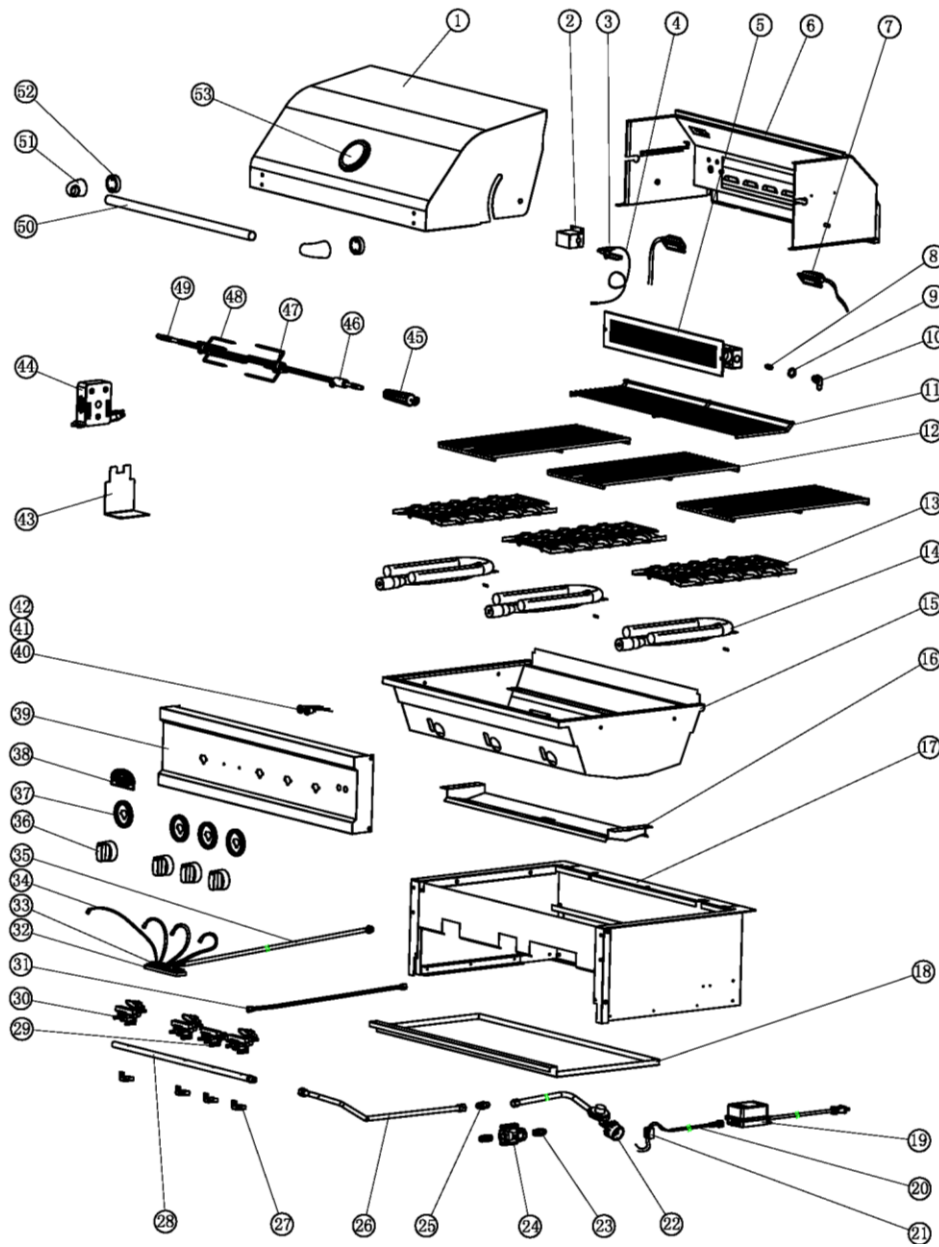
- Check burner gas inlet area for blockage
- Check orifice hoods for any clogging and clean.
- Adjust air shutter, if necessary.
- Check pressure if flame is too low or too high.
- Check gas supply tank (LP) if running low.

Light is not ON

- Connect 115V power at rear. Turn switch ON.
- Make sure the transformer was used in installation and your grill was NOT hooked up directly to 115 volt power source.
- Check bulb and replace if necessary.

Parts Diagram

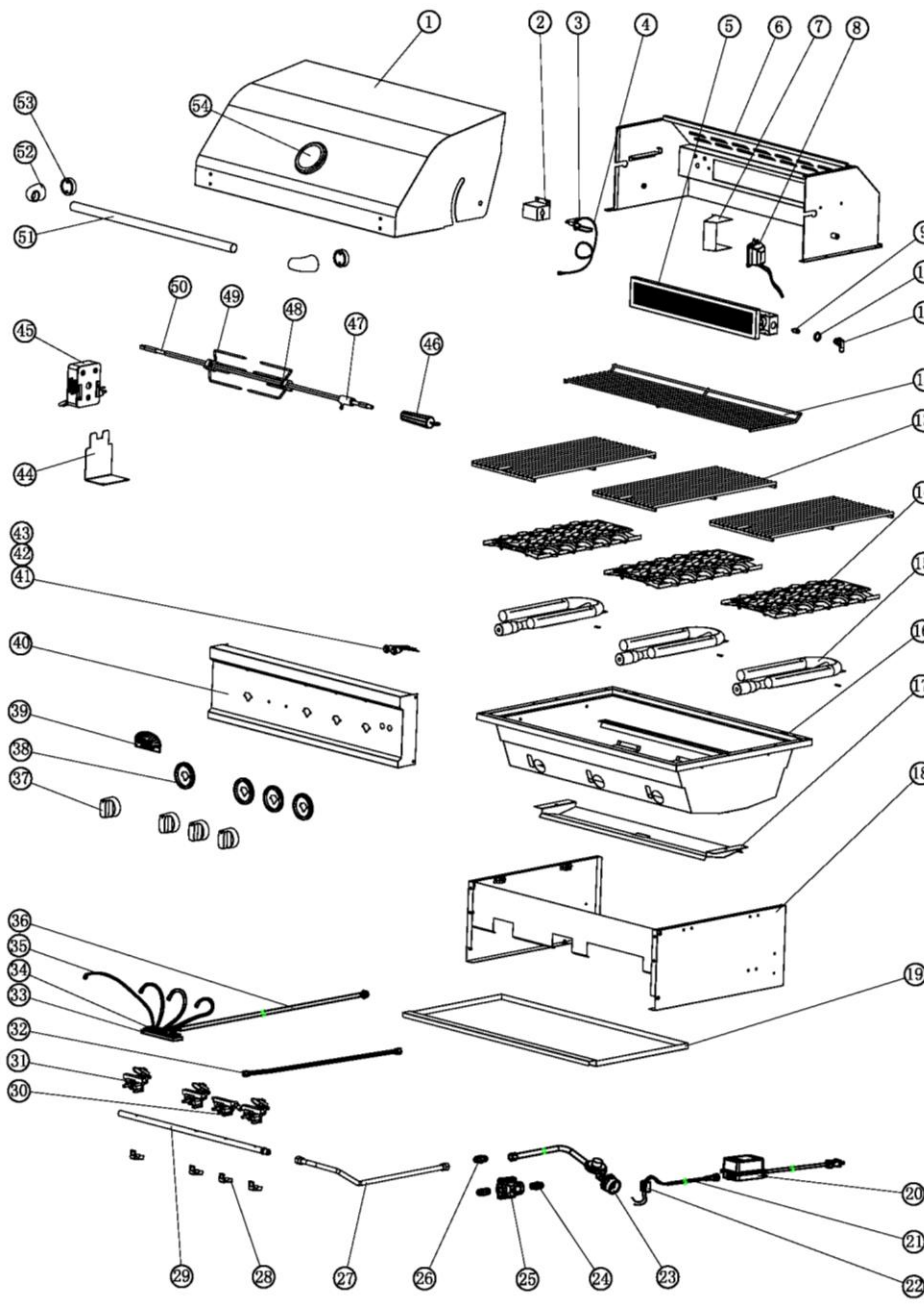
SO301BQRRL, SO421BQRRL



#	Part	Description	301	421
01	SO-001	30" - Top Hood	1	
01	SO-002	42" - Top Hood		1
02	SO-003	Igniter Bracket - IR Burner	1	1
03	SO-004	Igniter - IR Burner	1	1
04	SO-005	30" - Igniter Wire (15cm)	1	
04	SO-006	42" - Igniter Wire (17cm)		1
05	SO-007	IR Burner	1	1
06	SO-008	30" - Rear Hood	1	
06	SO-009	42" - Rear Hood		1
07	SO-010	Light	2	2
08	SO-011L	Orifice (LPφ1.05) IR Burner	1	1
08	SO-011N	Orifice (NGφ1.6) IR Burner	1	1
09	SO-012	Orifice Elbow Nut	1	1
10	SO-013	Orifice Elbow	1	1
11	SO-014	30" - Warming Rack	1	
11	SO-015	42" - Warming Rack		1
12	SO-016	30" - Top Grate	3	
12	SO-017	42" - Top Grate		4
13	SO-018	Briquette Burner Cover	3	4
14	SO-019	Tube Burner	3	4
15	SO-020	30" - Inner Basin	1	
15	SO-021	42" - Inner Basin		1
16	SO-022	30" - Crumb Tray	1	
16	SO-023	42" - Crumb Tray		1
17	SO-024	30" - Basin Frame	1	
17	SO-025	42" - Basin Frame		1
18	SO-026	30" - Grease Tray	1	
18	SO-027	42" - Grease Tray		1
19	SO-028	Transformer	1	1
20	SO-029	Transformer Inlet Cord	1	1
21	SO-030	Terminal Block	1	1
22	SO-031	LP Regulator	1	1
23	SO-032	NG Flare Fitting	2	2
24	SO-033	NG Regulator	1	1
25	SO-034	LP Flare Fitting	1	1
26	SO-035	Flex Tube (610mm)	1	1
27	SO-036	Valve Latch	4	5
28	SO-037	30" - Manifold	1	
28	SO-038	42" - Manifold		1
29	SO-039	Gas Valve - IR Burner	1	1
30	SO-040L	Gas Valve (LPφ1.3) Tube	3	4
30	SO-040N	Gas Valve (NGφ1.93) Tube	3	4
31	SO-041	Flex Tube (1050mm) IR Burner	1	1
32	SO-042	LED Module Holder	1	1
33	SO-043	LED Module	1	1
34	SO-044	30" - LED w/Wire	1	
34	SO-045	42" - LED w/Wire		1
35	SO-046	Side Burner LED Outlet	1	1
36	SO-047	Control Knob	4	5
37	SO-048	Knob Bezel	4	5
38	SO-049	Solé Logo Plate	1	1
39	SO-050	30" - Control Panel	1	
39	SO-051	42" - Control Panel		1
40	SO-052	Light Switch	1	1
41	SO-053	LED Switch	1	1
42	SO-054	30" - Light Wire	1	
42	SO-055	40" Light Wire		1
43	SO-056	Rotisserie Motor Bracket	1	1
44	SO-057	Rotisserie Motor	1	1
45	SO-058	Rotisserie Handle	1	1
46	SO-059	Rotisserie Spit Collar	1	1
47	SO-060	Screw - Skewer Fork	3	3
48	SO-061	Skewer Fork φ5	2	2
49	SO-062	30" - Skewer Rod	1	
49	SO-063	42" - Skewer Rod		1
50	SO-064	30" - Hood Handle	1	
50	SO-065	42" - Hood Handle		1
51	SO-066	End Cap - Handle	2	2
52	SO-067	End Cap Spacer - Handle	2	2
53	SO-068	Temperature Gauge	1	1

Parts Diagram

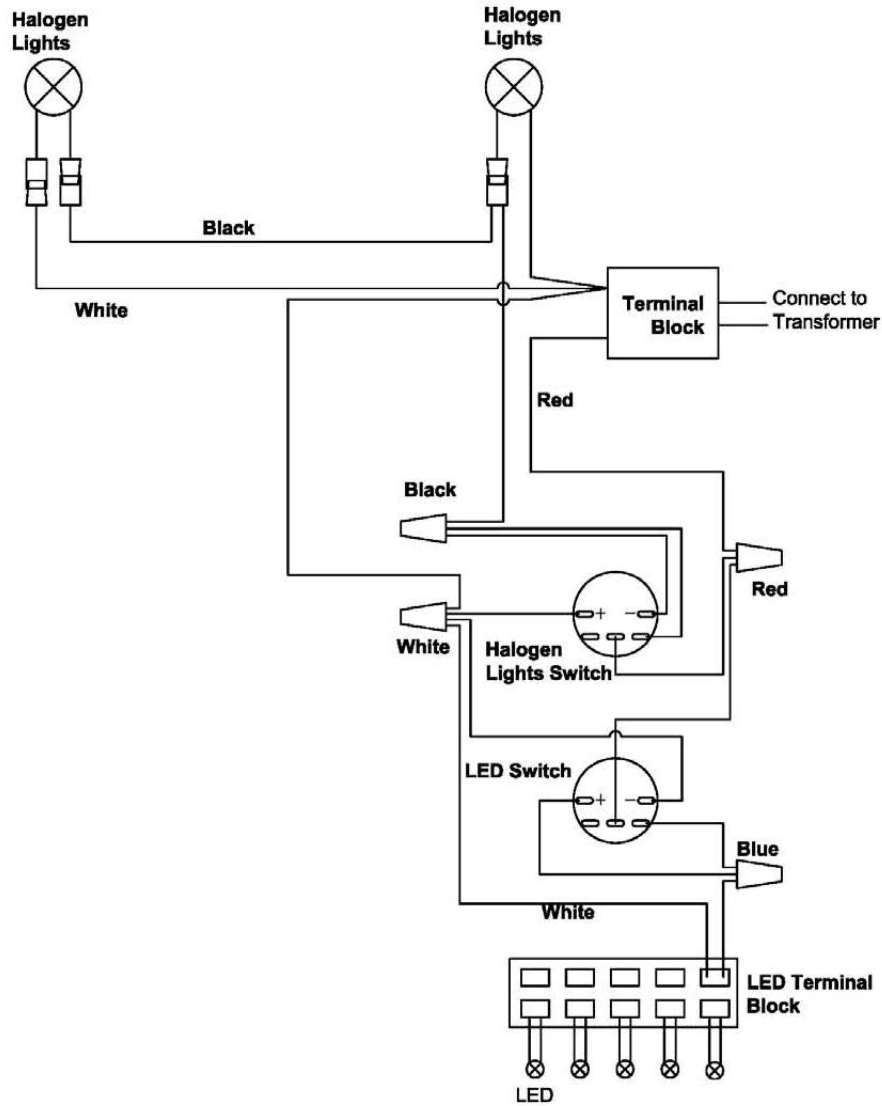
SO261BQTR, SO321BQRTRL, SO381BQRTRL



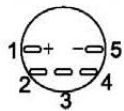
#	Part	Description	261	321	381
01	SOTR-001	26" - Top Hood	1		
01	SOTR-002	32" - Top Hood		1	
01	SO-003	38" - Top Hood			1
02	SO-004	Igniter Bracket		1	1
03	SOTR-003	Igniter - IR Burner		1	1
04	SOTR-004	32" Igniter Wire (14cm)		1	
04	SOTR-005	38" Igniter Wire (16cm)			1
05	SOTR-006	IR Burner		1	1
06	SOTR-007	26" - Rear Hood	1		
06	SOTR-008	32" - Rear Hood		1	
06	SOTR-009	38" - Rear Hood			1
07	SOTR-010	Light Box (Right)		1	1
07	SOTR-011	Light Box (Left)			1
08	SOTR-012	Light (Right)		1	1
08	SOTR-013	Light (Left)			1
09	SO-011LP	Orifice (LPφ1.05)		1	1
09	SO-011NG	Orifice (NGφ1.6)		1	1
10	SO-012	Orifice Elbow Nut		1	1
11	SO-013	Orifice Elbow		1	1
12	SOTR-014	26" - Warming Rack	1		
12	SOTR-015	32" - Warming Rack		1	
12	SOTR-016	38" - Warming Rack			1
13	SOTR-017	26" - Top Grate	2		
13	SOTR-018	32" - Top Grate		3	
13	SOTR-019	38" - Top Grate			4
14	SO-018	Briq. Burner Cover	2	3	
14	SOTR-020	Briq. Burner Cover (Sm)			4
15	SO-019	Tube Burner	2	3	4
16	SOTR-021	26" - Inner Basin	1		
16	SOTR-022	32" - Inner Basin		1	
16	SOTR-023	38" - Inner Basin			1
17	SOTR-024	26" - Crumb Tray	1		
17	SOTR-025	32" - Crumb Tray		1	
17	SOTR-026	38" - Crumb Tray			1
18	SOTR-027	26" - Basin Frame	1		
18	SOTR-028	32" - Basin Frame		1	
18	SOTR-029	38" - Basin Frame			1
19	SOTR-030	26" - Grease Tray	1		
19	SOTR-031	32" - Grease Tray		1	
19	SOTR-032	38" - Grease Tray			1
20	SO-028	Transformer	1	1	1
21	SO-029	Transformer Inlet Cord	1	1	1
22	SO-030	Terminal Block	1	1	1
23	SO-031	LP Regulator	1	1	1
24	SO-032	NG Flare Fitting	2	2	2
25	SO-033	NG Regulator	1	1	1
26	SO-034	LP Flare Fitting	1	1	1
27	SO-035	Flex Tube (610mm)	1	1	1
28	SO-036	Valve Latch	3	4	5
29	SOTR-033	26" - Manifold	1		
29	SOTR-034	32" - Manifold		1	
29	SOTR-035	38" - Manifold			1
30	SO-039	Gas Valve - IR Burner		1	1
31	SOTR-036L	Gas Valve (LPφ1.3)	2	3	4
31	SOTR-036N	Gas Valve (NGφ1.93)	2	3	4
32	SOTR-037	Flex Tube (980mm)		1	
32	SO-041	Flex Tube (1050mm)			1
33	SO-042	LED Module Holder		1	1
34	SO-043	LED Module		1	1
35	SOTR-038	32" - LED w/Wire		1	

#	Part	Description	261	321	381
35	SOTR-039	38" - LED w/Wire			1
36	SO-046	Side Burner LED Outlet		1	1
37	SO-047	Control Knob	2	4	5
38	SO-048	Knob Bezel	2	4	5
39	SO-049	Solé Logo Plate	1	1	1
40	SOTR-040	26" - Control Panel	1		
	SOTR-041	32" - Control Panel		1	
40	SOTR-042	38" - Control Panel			1
41	SO-052	Light Switch		1	1
42	SO-053	LED Switch		1	1
43	SOTR-043	32" - Light Wire		1	
43	SOTR-044	38" - Light Wire			1
44	SO-056	Rotisserie Motor Bracket	1	1	
45	SO-057	Rotisserie Motor	1	1	
46	SO-058	Rotisserie Handle	1	1	
47	SO-059	Rotisserie Spit Collar	1	1	
48	SO-060	Screw - Skewer Fork		3	3
49	SO-061	Skewer Fork φ5		2	2
50	SOTR-045	32" - Skewer Rod		1	
50	SOTR-046	38" - Skewer Rod			1
51	SOTR-047	26" - Hood Handle	1		
51	SOTR-048	32" - Hood Handle		1	
51	SOTR-049	38" - Hood Handle			1
52	SO-066	Handle End Cap	2	2	2
53	SO-067	Handle End Cap Spacer	2	2	2
54	SO-068	Temperature Gauge	1	1	1

Wiring Diagram



Switch Wires



Halogen Switch: 1-White, 3-Red, 4-Black, 5-Black.

LED Switch: 1-Blue, 3-Red, 4-Blue, 5-White.

DO...

- ✓ Have propane cylinder (LP units) filled by authorized LP supplier.
- ✓ Record your grill model number on your instructions and keep the instructions and parts list in a convenient place.
- ✓ Check all gas line connections for leaks with soapy solution prior to lighting, tighten until bubbles disappear.
- ✓ Raise the hood before lighting the burner.
- ✓ Preheat the grill 5 minutes maximum before cooking.
- ✓ After cooking, turn the grill off, then take a long handled soft brass bristle brush and brush off the cooking grills. Then turn off gas at the Propane tank or main valve.
- ✓ Use a mitt to turn off tank valve, it can get hot.
- ✓ Cook with hood down when possible. It is generally faster and more efficient. Trapped smoke adds to the flavor.
- ✓ Turn the gas off promptly should you be unable to light the grill immediately. Wait a full 5 minutes before attempting to light grill again.
- ✓ Have proper tools, tongs, mittens and hot pads ready prior to removing foods.
- ✓ Trim excess fats from meats to minimize flare-ups.
- ✓ Let the grill cool before removing any parts for cleaning.
- ✓ Be careful of the control valve setting. LP gas is hotter and the lower setting may be generally preferred.
- ✓ Cover the barbecue when not in use.
- ✓ Use a mitt or glove when opening BBQ lid or turning off Propane tank valve after use

DON'T...

- ✗ Install grill closer than 14" on the sides or 16" on the back to any combustible construction.
- ✗ Attempt any adjustment of the regulator, it has been preset and tested.
- ✗ Allow the LP tank to lie on its side. Keep in an upright position.
- ✗ Use plastics or un-tempered glass utensils on the grill.
- ✗ Attempt to move an aluminum foil pan while it is hot. Let it cool first before moving it.
- ✗ Cover or block any air openings in the bottom of the grill with foil.
- ✗ Wear long, loose flowing clothing around the grill. Long flowing hair is also easily ignited especially by unexpected flare-ups. Tie hair back or wear a hat or a scarf.
- ✗ Put food on the grill and leave it unattended or unwatched for long periods. Most fats can catch fire even on the lower setting.
- ✗ Clean Flame Tamers in any solution other than boiling detergent water. Then rinse well, dry and reuse.
- ✗ Use caustic materials (i.e. lye) to clean grill parts.
- ✗ Store any additional Propane gas tanks under barbecue. When cooking with hood closed NEVER exceed temperatures of 480°F (250°C).

Solé Gourmet Luxury & TR Series Limited Warranty

LIMITED WARRANTY

Solé warrants to the ORIGINAL PURCHASER of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in material and workmanship for set periods below. It does not apply to rust, corrosion, oxidation or discoloration, which may occur due to moisture or overheating. This warranty does not cover parts becoming defective through misuse, accidental damage, electrical damage, improper handling, storage, and/or installation, unauthorized adjustments or calibrations or not installed in accordance with local codes. Product must be installed (and gas must be connected) as specified in the instructions or operator's manual, by a qualified professional installer. It does not cover labor or labor related charges. There will be shipping and handling charge for the delivery of the warranty part(s). The warranty is only valid at the original site of delivery with a valid proof of purchase of item(s).

Solé may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid by the customer. Upon examination and to Solé's determination, if the original part is proven defective, Solé may approve your claim and elect to replace such parts without charge. No part returns will be accepted without prior authorization from. In any instance, customer is responsible for shipping and handling of the replacement parts. Product repair as provided under this warranty is your exclusive remedy.

- Fifteen (15) year Limited Warranty on stainless steel body housings and burners
- Five (5) year Limited Warranty on stainless steel briquette trays (excludes ceramic briquettes), cooking grates, basin and drip tray for material defects.
- Two (2) year Limited Warranty the gas valves and ignition system to be free from defects in materials and workmanship
- One (1) year Limited Warranty on all of its component parts including ignition system, gas system, lights, rotisserie motor, infrared burners, etc, to be free from defects in materials and workmanship
- Ninety (90) Day Limited Warranty on units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, schools, private clubs, home owner associations, any application beyond single family. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor and freight. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS

The warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original owner and may not be transferred.

This warranty specifically excludes liability for indirect, incidental, or consequential damages. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner. This warranty shall apply only to the products purchased and located in the continental United States. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. This warranty gives you specified legal rights, and you may have other rights that may vary from state to state. Solé shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

What is not covered: Solé shall not be responsible for and shall not pay for the following:

- Installation or start-up, damages or problems caused by improper installation or use;
- Service by an unauthorized service provider;
- Damage or repair due to service by an unauthorized service provider or use of unauthorized parts;
- To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties;
- Shipping and handling costs, export duties, installation, removal, or re-installation cost;
- Normal adjustment to burners, gas regulators, etc
- Cleaning of igniters and/or general maintenance.
- The cost of a service call to diagnose trouble.

Implied warranty shall not extend beyond the duration of this written warranty. This warranty supersedes any and all other warranties expressed or implied and all other obligations, or liabilities related to the sale or use of Solé Grill products.

WARRANTY SERVICE & REPLACEMENT PARTS

For technical troubleshooting, to obtain replacement components or parts and/or service inquiries, please call Solé at (800) 793-7334, 8am-4:30pm PST, Monday-Friday.

Before you call for service:

- Is there Gas Supplied to the Grill?
- Is there a power outage in the area (lights will not work)?
- Have you recently refilled the LP Tank?

When calling for Warranty service, please make sure you have the following information:

- Purchasers name
- Model Number
- Date of Purchase
- Proof of Purchase by Original Owner
- Serial Number. (Note: The serial number can be found on the right hand side of the grill and on the bottom of the drip tray.)
- Have an accurate description of the problem

For email assistance:

warranty@solegourmet.com

All other forms of correspondence:

Solé Gourmet
4320 Roseville Road.
North Highlands, CA 95660
ATTN: Warranty Service Department

If shipment arrives damaged:

- Visible Loss or Damage – Be certain this is noted on freight bill or express receipt and signed by person making delivery.
- File Claim for Damages Immediately – Regardless of extent of damage.
- Concealed Loss or Damage – If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately and file a "concealed damage" claim with them. This should be done within (15) days of date delivery is made to you. Be sure to retain container for inspection. We cannot assume responsibility for damage or loss incurred in transit.



www.solegourmet.com