



SOLAIRE
INFRARED GRILLING



Real
**Infrared
Grills**

www.solairegrills.com



SERIOUS HEAT FOR SERIOUS GRILLING

Ever notice that even on a cold day, the sunlight feels warm? The reason for that is infrared energy radiating from the sun and traveling at the speed of light to warm you up as you step outside.

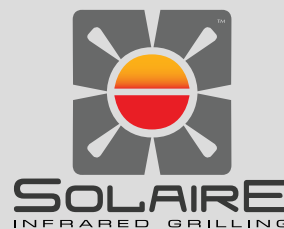
Inside every Solaire gas grill is a special burner that works much the same way. Using infrared radiant energy, Solaire cooks faster (over 50%) and makes food juicier and much more flavorful than traditional grills. In technical terms, it's the difference between radiance and convection. In practical terms, it's the difference between ordinary food and extraordinary succulence.

Traditional grill burners produce heat over a relatively small area, and over the long warm-up period, transfer that heat into secondary elements (ceramic rods, lava rock, etc), in an attempt to evenly heat the grilling area. Unfortunately, hot spots are common and much of the burner heat is reflected downward. The result is circulating hot air that saps the moisture from grilled food. The Solaire Infrared Burner heats the food directly using uniform radiant infrared energy. This process doesn't rely on hot air (remember, sunlight still feels warm after a trip through the vacuum of space), meaning that moisture is trapped as the intense heat quickly sears the food's surface. Food cooks faster and retains more favor. As a bonus, infrared grills are less prone to flare-ups, as what drippings occur are instantly vaporized by the intense heat of the Solaire Infrared Burner and returned to the food in the form of favor-enhancing smoke. It's no surprise that many of the finest steak houses use infrared burner systems to prepare their meats. Grill with a Solaire Infrared Gas Grill just once and you'll experience the convenience, speed and unmatched taste that only Solaire Infrared can provide.



All Solaire grills feature 304 series stainless steel construction with hand polished accents, easy push button ignition, and a unique V-grate grilling surface to reduce flare-ups and add flavor.

THE BENEFITS OF INFRARED & INFRAVECTION



INFRARED

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

● More Flavorful Food

Intense direct heat enhances natural flavor for succulence and taste that rivals the finest steak houses.

● More Efficient

Solaire infrared burners are ready to grill in just 3 minutes and cook twice as fast as traditional burners.

● More Convenient

With shorter grilling times, grilling can become part of your everyday lifestyle, not just a weekend event. And since Solaire Infrared heats food directly, not the air around it, grilling year 'round, even in frigid weather, is no problem.

● Fewer Flare-Ups

Because there is no secondary heat element to trap grease, flare ups are virtually eliminated. Drippings instantly vaporize, adding a great natural flavor to your food.

● Versatile

Grill anything like a pro, from steaks, pork, burgers and chicken to fish, shellfish, vegetables and fruit. Solaire Infrared is a superior heat management system.

● Charcoal-like Grilling With No Hassle

Get the great flavor of an intensely hot charcoal fire with the control, convenience and consistency of gas. Hard-core charcoalers say that Solaire Infrared delivers the closest taste to charcoal of any gas grill.

INFRAVECTION®

Solaire InfraVection is our design flexibility concept of utilizing two burner technologies, INFRARED and conVECTION to foster your personal grilling technique. Unlike most grills on the market, Solaire's design allows for replacement of the standard infrared burners with convection burners, allowing sophisticated and novice grillers alike to use the widest range of temperatures for the ultimate in grilling versatility.

Enjoy all the benefits of infrared plus:

● Quality Convection Burner

Efficient stainless steel double-lanced ported U-burner with stainless steel vaporizer plate for thorough heat distribution at all heat settings and exceptional flare-up control.

● Widest Range of Temperatures

Infrared and convection burners covers the full range of heat settings to complement your personal style of grilling.

● Easily Convertible

Change burners to all infrared or all convection should you come to favor one style over the other. Accessory burners and ease of replacement ensure that your investment will meet your needs now and in the future.




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



STANDARD FEATURES

All Solaire grills* share an impressive list of standard features and are built to exceed commercial specifications. With more than a dozen models to choose from, there's a Solaire grill that is perfect for you.

- Infrared burners with ceramic plates and stainless steel construction. Optional conventional double-lanced ported stainless steel U-burners. Both are easy to remove for cleaning or conversion.
- Push button, battery powered, rapid-start electronic ignition.
- All 304 series, 18-8 stainless steel construction with heli-arc welded seams and no mechanical fasteners.
- Hand-polished mirror finished accents and metal knobs.
- Limited lifetime warranty on stainless steel construction, main burners and V-grilling grates.
- Double skin hood with stay-cool, stainless steel tubular knurled handle.
- Top-supported, self-trimming design for built-ins.
- Stainless steel V-grilling grates to enhance flavor and reduce flare-ups.
- Removable stainless steel warming rack and drip tray.
- Folding side shelves on pedestal, cart and post models.
- Grill head can be removed from cart and used as a built-in. Built-in can be placed on cart. No need to buy a new grill if your needs change.
- Models with rear infrared rotisserie burner include heavy-duty motor, spit rod, forks, and counter-weight.
- Shipped ready for propane; includes conversion kit for use with natural gas. (56" models and side burners are built gas specific.)

 Made in the USA

Stainless steel warming rack and V-grilling grates.



Metal knobs and push-button electronic ignition.



Fine stainless steel craftsmanship and mirror polish accents.

INFRARED GRILL DEMO PROGRAM



The Demo Program helps consumers eliminate their frustrations and concerns by helping them sort through the different issues about gas grills so they can make the right decision.

The three biggest concerns consumers have when buying a new gas grill are:

- Will it be worth the significant financial investment I will be making?
- Is it designed and constructed to last?
- Will it grill any better than my old grill?

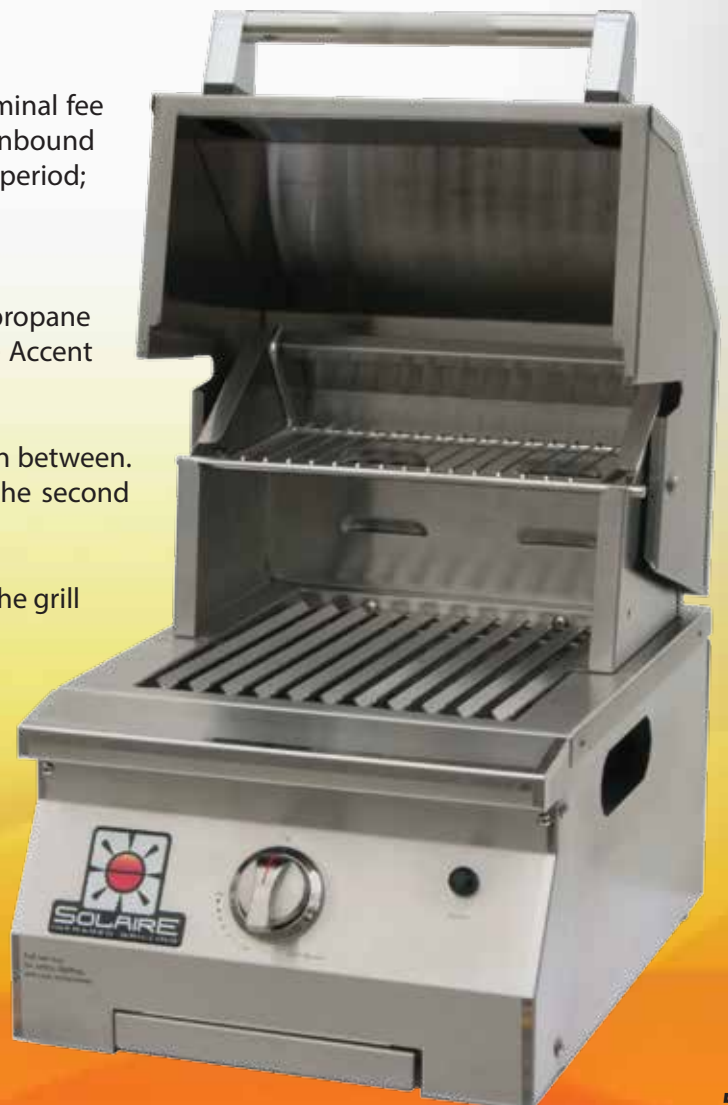


ORDER
YOUR DEMO

We created the Demo Program and the Solaire Accent Infrared Grill to specifically address these concerns so that you can make an informed decision before purchasing your next gas grill. We designed the Accent to provide all of the construction details, durability and performance of our larger grills in a package that we can ship to you via UPS. This way you can experience and experiment with Solaire Infrared in your own backyard without a salesman breathing down your neck. Our experience is that you will be blown away by the taste and juiciness of the food you grill on a Solaire Infrared Grill.

How does the program work? It's simple:

- Order the Demo Grill from www.SolaireDemo.com. A nominal fee covers the cost of both the outbound and the inbound UPS-Ground shipping; your grilling use during the demo period; and our cost to clean and prepare it for the next demo. (Continental USA only)
- You receive a fully functional grill, ready to attach to your propane tank or natural gas hose (whichever gas you specify). The Accent grill is designed to be set on a table or other firm surface.
- The demo period is for two full weekends and the week in between. The first weekend is for you to get your bearings, and the second weekend is for you to dazzle your family and friends.
- After the second weekend you will wipe the grease from the grill and repack the grill into the carton. On Tuesday morning, you will set it on your front porch for UPS to pick it up. (we will issue a call tag on Monday for a Tuesday pick up)
- Upon UPS picking up the grill, we will email to you a certificate which will entitle you to a discount on the purchase of a 27-inch or larger Solaire Infrared Grill from a participating Solaire Dealer within 30 days.



The Solaire Accent Grill is also available for purchase. One Infrared Burner at 12,000 BTU/hour. 216 sq. inch Total Grilling Area (144 sq. inch EGA). Use as a table top grill, or remove the sides and back to use as a built-in.*

*EGA = Effective Grilling Area (does not include Warming Rack area)



SOLAIRE PORTABLE INFRARED GRILLS

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

The Solaire Anywhere and Everywhere Portable Infrared Grills weigh less than 20 lbs. Now you can enjoy the same succulent, flavorful food you grill at home everywhere you go. Perfect for picnics, RVs, tailgating, boating, or a balcony.

There are five main differences between the Solaire Anywhere and the Everywhere Portable Infrared Grills:

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

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

- 14,000 BTUs of infrared power
- Made from 304 commercial grade stainless steel.
- 14" x 10" V-grate grilling surface.
- Same push button electronic ignition.
- The same great infrared grilling performance.
- Use 1 lb. L.P. bottles or (optional) 20 lb. L.P. tank or natural gas.
- Can both use all of the various accessories (including Tank Adapter, Tripod, SS Stand, Side and Front Shelves, Natural Gas Conversion, Low Pressure Propane (RV) Conversion, Adaptor for various Magma brand rail and deck mounts, and grid scraper).

🇺🇸 Made in the USA by a 100+ year old family business.

EVERYWHERE



(SOL-EV17A)

ANYWHERE



(SOL-IR17B)

Tripod Stand

Optional rail mount adapter and marine-grade 316 SS model



Anywhere Includes Carry Bag

21" & 27" SOLAIRE GRILLS



21" SOLAIRE GRILLS

- Basic model (IRBQ-21G) includes two main infrared burners at 18,000 BTU/hour. 359 sq. inch Total Grilling Area (222 sq. inch EGA*)
- Deluxe model (IRBQ-21GXL) includes two main infrared burners at 24,000 BTU/hour. 403 sq. inch Total Grilling Area (270 sq. inch EGA*)
- Available in Built-in and Pedestal models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, BBQ Tray, Griddle Plate, Wood Chip Smoker, Light and Burner Conversion Kits.



IRBQ-21G on Pedestal

IRBQ-21GXL on Pedestal

27" SOLAIRE GRILLS

- Basic model (AGBQ-27G) includes two main infrared burners at 24,000 BTU/hour. 473 sq. inch Total Grilling Area (293 sq. inch EGA*)
- Deluxe model (IRBQ-27GXL) includes two main infrared burners at 32,000 BTU/hour. 542 sq. inch Total Grilling Area (362 sq. inch EGA*)
- Deluxe Model (AGBQ-27GXL) also includes a 12,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Cart (27XL only), Pedestal, Bolt-Down Post and In-Ground Post models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-27GXL on Cart

AGBQ-27G on Pedestal

*EGA = Effective Grilling Area (does not include Warming Rack area)



30" SOLAIRE GRILLS

30" SOLAIRE GRILLS

- Basic model (IRBQ-30) includes two main infrared burners at 55,000 BTU/hour. 703 sq. inch Total Grilling Area (455 sq. inch EGA*)
- Deluxe Model (AGBQ-30) also includes a 14,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart, Standard Cart, Bolt-Down Post and In-Ground Post models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



AGBQ-30 on Standard Cart



IRBQ-30 on Premium Cart



36" SOLAIRE GRILLS



36" SOLAIRE GRILLS

- Basic model (IRBQ-36) includes three main infrared burners at 74,000 BTU/hour. 813 sq. inch Total Grilling Area (560 sq. inch EGA*)
- Deluxe Model (AGBQ-36) also includes a 16,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart and Standard Cart models.
- All Infrared and InfraVection burner configurations (left burner is always Infrared).
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.



IRBQ-36 on Standard Cart



AGBQ-36 on Premium Cart



*EGA = Effective Grilling Area (does not include Warming Rack area)



42" SOLAIRE GRILLS

42" SOLAIRE GRILLS

- Basic model (IRBQ-42) includes three main infrared burners at 82,000 BTU/hour. 1027 sq. inch Total Grilling Area (667 sq. inch EGA*)
- Deluxe Model (AGBQ-36) also includes an 18,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight.
- Available in Built-in, Premium Cart and Standard Cart models.
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Light and Burner Conversion Kits.

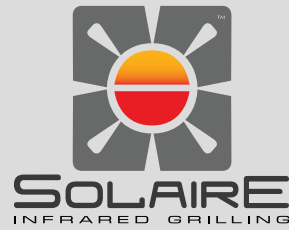


IRBQ-42 on Standard Cart



AGBQ-42 on Premium Cart

56" SOLAIRE GRILLS



56" SOLAIRE GRILLS

- Model AGBQ-56 includes three main infrared burners at 82,000 BTU/hour. 1027 sq. inch Total Grilling Area (667 sq. inch EGA*), with an 18,000 BTU/hour Rear Infrared Rotisserie Burner, motor, spit rod, forks and counter-weight. Integrated into the grill is a Dual Sideburner at 17,000 BTU/hour per burner.
- Model AGBQ-56T includes four main infrared burners at 110,000 BTU/hour. 1293 sq. inch Total Grilling Area (899 sq. inch EGA*), with two independently controlled Rear Infrared Rotisserie Burners at 14,000 BTU/hour each, motor, spit rod, forks and counter-weight. Two gas inputs to provide even gas distribution and proper burner performance throughout the grill.
- Available in Built-in, Premium Cart and Standard Cart models.
 - Standard cart has three Doors. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and installed Propane (not tanks)).
 - Premium Cart "A" has two Drawers, two Doors and a Tank/Trash Pull-out. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and installed Propane (not tanks)).
 - Premium Cart "B" has two Doors and two Tank/Trash Pull-outs. It is for use with AGBQ-56 (Nat. Gas and Propane) and AGBQ-56T (Nat. Gas and Propane).
- All Infrared, InfraVection and all Convection burner configurations.
- Accessories include: Cover, Insulated Jacket, Side Burner, BBQ Tray, Griddle Plate, Steamer/Fryer, Wood Chip Smoker, Wok Ring, Light and Burner Conversion Kits.



AGBQ-56 on Premium Cart "A"



AGBQ-56T on Premium Cart "B"

*EGA = Effective Grilling Area (does not include Warming Rack area)



GRILL ACCESSORIES



Cover

Protect your investment with a custom fit, felt lined cover. Durable UltraTexHyde material with deep embossed Solaire logo. Zippered corners assist in placement and removal.



Griddle

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



Steamer/Fryer

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



Wood Chip Smoker

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



BBQ Tray

Fill with liquid for easy self-basting. Use with rotisserie to catch drippings. Tray converts infrared energy into convection heat for indirect cooking.



Wok Ring

Use your favorite wok on your side burner or grill.

GRILL ACCESSORIES



Rotisserie

Heavy duty electric motor and stainless steel spit rod with 50+ lb. capacity. Includes forks and counter-weight.

Tank Slide Out Kit

Easily screws into captive nuts in Standard Carts to provide easy changing of propane tank.



Accessory Light

The accessory light attaches to the rotisserie bracket and has a flexible neck which allows you to shine the light where you need it. Battery operated.



SOLAIRE DUAL SIDE BURNER

- 304 series stainless steel with polished, recessed top for easy cleaning
- Twin sealed 17,000 BTU burners with simmer
- 3/8" dia. heavy duty stainless zig-zag grates
- Push button electronic ignition for easy lighting
- Matching stainless steel cover included
- Available for built-in installations or for cart model grills*
 Built-in # SOL-IRSB-14
 Cart # SOL-IRSB-14SM (specify gas type)
 *30" and up, replaces right side shelf

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



SOLAIRE SINGLE SIDE BURNER

- 304 series stainless steel with polished, recessed top for easy cleaning
 - Sealed 17,000 BTU burner
 - 3/8" dia. heavy duty stainless zig-zag grates
 - Push button electronic ignition for easy lighting
 - Matching stainless steel cover included
 - Available for built-in installations - designed to match the 21", 21XL, 27" and 27XL Solaire Infrared Grills.
- Built-in # SOL-SSB-14 (specify gas type)



BUILT-IN ACCESSORIES FOR OUTDOOR KITCHENS

Solaire makes a variety of accessories to enhance the versatility of your grill and your outdoor entertaining experience.

All Solaire Built-in Accessories are styled to complement your Solaire Grill. They are solidly constructed of 304 series stainless steel, welded and polished for quality appearance and lasting performance.

When built-in grills are to be installed into an island enclosure made of combustible material, an insulated jacket must be used. Solaire insulated jackets are constructed of fully welded stainless steel and made to be self-supporting and self-trimming, just like all Solaire Grills.



Insulated Jackets



2 1/2" Stand-Off

ACCESS DOORS

Complete your built-in installation with a set of Solaire Access Doors, designed to perfectly match your grill. The doors are made of the same commercial grade stainless steel as our grills. Doors are available in flush-mount and 2 1/2-inch stand-off designs in 21", 30", 36" and 42" sizes.



Flush Mount



All access doors feature an integral storage shelf.



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



Paper Towel Holder
16" wide x 8" deep #SOL-PTH1

BUILT-IN ACCESSORIES FOR OUTDOOR KITCHENS



Drawer sets are available in two drawer and three drawer units, narrow and wide widths, as well as shallow and deep depths, because one size does not fit all when you are designing your unique outdoor kitchen.



2 Drawer Narrow Width

14" wide x 23" deep #SOL-2D14D
14" wide x 15" deep #SOL-2D14S



2 Drawer Wide Width

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



Drawer units feature removable fronts and stainless steel slides - no sense replacing the entire unit if a front gets dinged or a slide needs replacing.



3 Drawer Narrow Width

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



3 Drawer Wide Width

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



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



Single Utility Drawer

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



Replaceable stainless steel sides with positive drawer stops.



REFRIGERATED ACCESSORIES

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

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



Refrigerator

5.5 cu. ft., 3 tempered glass shelves with 8 positions, interior light. 33 1/8"x 23 3/4"x 25 1/2"(H x W x D)*

#SOL-SPR7-OS



Refrigerated 2 Drawer Unit

Stainless steel ventilated drawers.

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

#SOL-SP6DS-2D-OS



Refrigerated 3 Drawer Unit

Stainless steel ventilated drawers.

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

#SOL-SP6DS-3D-OS



Refrigerated Beer Cooler

Accepts 1/2, 1/4 and mini kegs. Includes all tap accessories. Can be used as refrigerator when empty (includes 2 wire shelves).

34 1/2"x 23 3/4"x 25 1/2"(H x W x D)*

#SOL-SBC-490-OS



BARTENDING CENTERS



Nothing completes a perfect outdoor meal better than a nice, cold drink. Have all the features of a professional bar right in your own backyard with one of these all 304 series stainless steel units designed to integrate perfectly with your Solaire Infrared Grill.

- Insulated Ice Compartment
- Bottle Opener With Cap Catcher
- Stainless Steel Sink
- Bottle Storage Rail
- Chilled Bottle Bins
- Serving Shelf



30" Bartending Center
Available on cart or for
built-in installation
Built-in # SOL-IRDT-30
Cart # SOL-IRDT-30C



24" Built-in Bartending Center

Available for built-in installations only is this compact, functional, 24" center (no sink).
Item# SOL-IRDT-24

Note: Drain for ice bin has 1 1/4" threads.



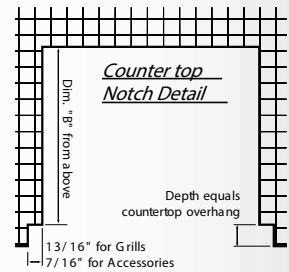
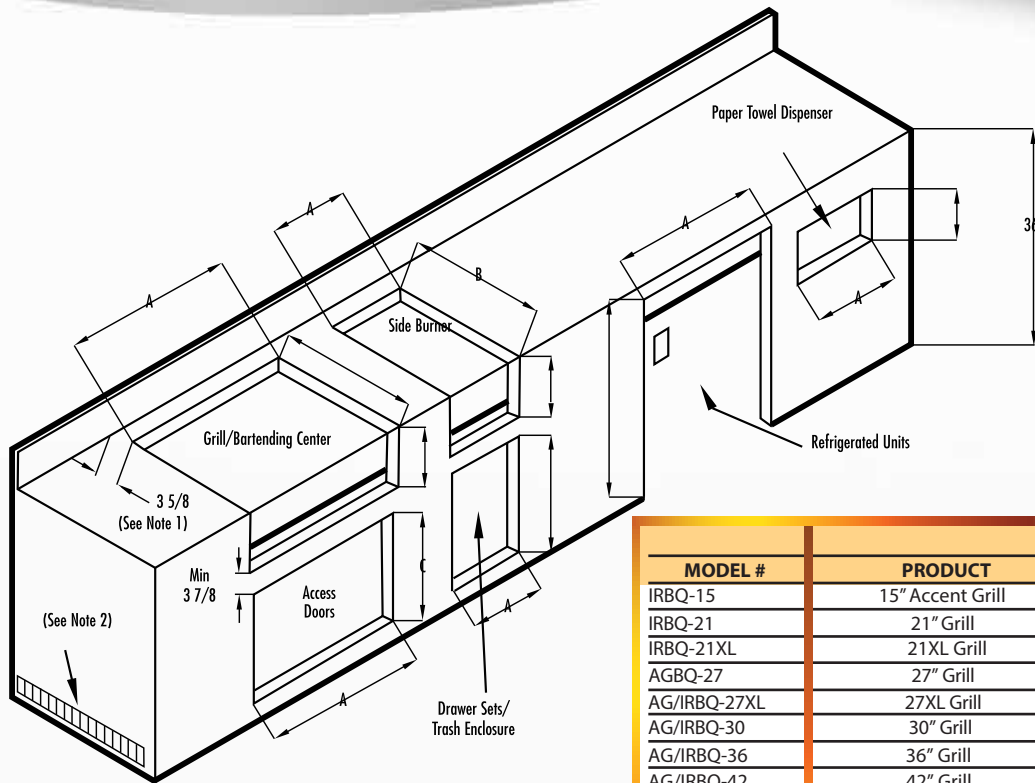
BASIC SOLAIRE COOKING TIMES

The following guidelines will quickly make you a proficient infrared griller who DOES NOT burn his food. Further experimentation will lead you to become an Infrared Grilling Master.

Additional information & cooking tips can be found in the Care & Use Manual and Great Grilling Simplified.

FOOD ITEM	DIFFICULTY LEVEL	BURNER LEVEL	COOKING TIME
Shrimp	EASY	HIGH	1 1/2 to 3 minutes depending on size.
<i>NOTES</i>	Flip when bottom side starts turning pink. Done when pink on both sides. Overcooking can make shrimp tough. Shrimp have a built in visual timer that lets you know when to turn.		
Pineapple Spears or rings	EASY	HIGH	2 to 4 minutes .
<i>NOTES</i>	Natural sugars in fruits caramelize, making the fruit sweeter.		
Hot Dogs	EASY	HIGH	4 to 8 minutes depending on thickness.
<i>NOTES</i>	Partially turn every minute or so. Done when plump and bar marks are to your liking.		
Hamburgers 1/2" thick	EASY	HIGH	2 1/2 to 3 minutes per side
<i>NOTES</i>	Total time: 5 minutes for medium, 6 minutes for well-done.		
Steak 1" thick	EASY	HIGH	2 1/2 mins per side, then 2-4 minutes per side
<i>NOTES</i>	Total time: 9-13 minutes.		
Chicken Breast boneless, skinless	MODERATELY EASY	HIGH	2 - 2 1/2 mins. per side, then MED-HIGH for 4-5 mins. per side
<i>NOTES</i>	Total time: 12-15 minutes.		

CUTOUT SIZES FOR SOLAIRE INFRARED GRILLS & ACCESSORIES



Note 1: Min. 3 5/8" clearance required between edge of cutout and inside back wall of enclosure for gas regulator.

Note 2: Ventilation of island should be in accordance with local codes or accepted practice.

SPECIAL NOTE: Grill installation into combustible enclosure requires insulated jacket. Order part #SOL-IRIJ-XX, where "XX" is the size of the grill in inches.

NATURAL GAS SUPPLY NOTE: A standard 3/8" ID flexible natural gas supply hose has a maximum capacity of 60,000 BTUs and should be used with 30" and smaller grills only. A 1/2" ID natural gas supply hose is required for 36" and larger models, or for 30" grills with a side burner.

The proper hose is available from Solaire, order part #SOL-12HOSE12.

Detail for Flush-mounting

If the countertop of your island overhangs the cabinet face, the countertop must be notched to accommodate the control panel or front of the Solaire equipment.

MODEL #	PRODUCT	Width			Depth			Height		
		A	B	C	A	B	C	A	B	C
IRBQ-15	15" Accent Grill	14 1/2"	16 3/4"	9 5/8"						
IRBQ-21	21" Grill	20"	16 1/4"	7 7/8"						
IRBQ-21XL	21XL Grill	20"	21"	7 7/8"						
AGBQ-27	27" Grill	26"	16 1/4"	8 7/8"						
AG/IRBQ-27XL	27XL Grill	26"	21"	8 7/8"						
AG/IRBQ-30	30" Grill	28 1/2"	23"	10 1/4"						
AG/IRBQ-36	36" Grill	34 1/2"	23"	10 1/4"						
AG/IRBQ-42	42" Grill	40 1/2"	23"	10 1/4"						
AGBQ-56 & 56T	56" Grill	54 1/2"	23"	10 1/4"						
IRIJ-15	15" Insulated Jacket	20"	18 1/4"	10 3/4"						
IRIJ-21	21" Insulated Jacket	25 3/8"	17 11/16"	9"						
IRIJ-21XL	21XL Insulated Jacket	25 3/8"	22 9/16"	9"						
IRIJ-27	27" Insulated Jacket	31 3/8"	17 11/16"	10"						
IRIJ-27XL	27XL Insulated Jacket	31 3/8"	22 9/16"	10"						
IRIJ-30	30" Insulated Jacket	34 1/2"	24 1/2"	11 1/4"						
IRIJ-36	36" Insulated Jacket	40 1/2"	24 1/2"	11 1/4"						
IRIJ-42	42" Insulated Jacket	46 1/2"	24 1/2"	11 1/4"						
IRIJ-56	56" Insulated Jacket	60 1/2"	24 1/2"	11 1/4"						
IRDT-24	Bartending Center	23 1/4"	23"	10 1/4"						
IRDT-30	Bartending Center	28 1/2"	23"	10 1/4"						
SSB-14	Single Side Burner	13 1/4"	13 1/4"	9"						
IRSB-14	Dual Side Burner	13 1/4"	23"	10 1/4"						
SPR7-OS	Refrigerator	24 1/2"	26"	34"						
SP6DS-2D-OS	2 Drawer Refrigerator	24 1/2"	26"	34"						
SP6DS-3D-OS	3 Drawer Refrigerator	24 1/2"	26"	34"						
SBC-490-OS	Refrigerated Beer Cooler	24 1/2"	26"	35"						
FMD/IRAD-21	21" Door	18 1/4"	-	18 1/4"						
FMD/IRAD-30	30" Doors	27 1/4"	-	18 1/4"						
FMD/IRAD-36	36" Doors	33 1/4"	-	18 1/4"						
FMD/IRAD-42	42" Doors	39 1/4"	-	18 1/4"						
UD26S	Single Drawer - Shallow	27 1/8"	15"	3 11/16"						
UD26D	Single Drawer - Deep	27 1/8"	23"	3 11/16"						
2D14S	2 Drawer Narrow - Shallow	12 7/8"	15"	20 1/16"						
2D14D	2 Drawer Narrow - Deep	12 7/8"	23"	20 1/16"						
2D21S	2 Drawer Wide - Shallow	19 7/8"	15"	20 1/16"						
2D21D	2 Drawer Wide - Deep	19 7/8"	23"	20 1/16"						
3D14S	3 Drawer Narrow - Shallow	12 7/8"	15"	20 1/16"						
3D14D	3 Drawer Narrow - Deep	12 7/8"	23"	20 1/16"						
3D21S	3 Drawer Wide - Shallow	19 7/8"	15"	20 1/16"						
3D21D	3 Drawer Wide - Deep	19 7/8"	23"	20 1/16"						
PTH1	Paper Towel Holder	14 7/8"	8"	8 3/4"						
TRE1	Trash Enclosure	12 7/8"	19"	20 1/16"						

Need More Information?

Solaire Infrared Grills website: www.SolaireGrills.com

Corporate website: www.Rasmussen.biz

Knowledge Base: www.RasBox.com for: • *Installation/Instruction Manuals* • *FAQs* • *Brochures*
• *Troubleshooting Information* • *Etc.*

Videos: www.YouTube.com/SolaireGrills

Photo Repository: www.Rasmussen.Smugmug.com



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