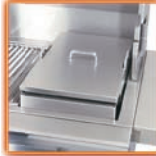


Grill Accessories



Wood Chip Smoker



Steamer/Fryer



Griddle



BBQ Tray



Rotisserie



2 Drawer Units:
Available in narrow & wide width



3 Drawer Units:
Available in narrow & wide width



Single Utility Drawer:
Available in 15" & 23" depths



Paper Towel Holder



Pull-out trash Enclosure



Access Doors:
Available in single & double



Refrigerator
5.5 cu. ft.



Refrigerated 2 Drawer Unit
Stainless steel ventilated drawers.



Refrigerated 3 Drawer Unit
Stainless steel ventilated drawers.



Refrigerated Beer Cooler
Accepts 1/2, 1/4 and mini kegs.



Solaire Anywhere Portable

The first practical portable infrared! At only 20 lbs. light, 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.

- 14,000 BTUs of infrared power
- All stainless steel construction
- Pushbutton electronic ignition
- Use 1 lb. L.P. bottles or (optional) 20 lb. L.P. tank or natural gas
- 155 sq. inch V-grate grilling surface
- Over all size 21"W x 12"H x 13"D
- Also available in all 316 stainless steel for marine applications.
- Optional rail mount and tripod stand

Bartending Centers

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 with your grill.

- Insulated ice compartment
- Bottle storage rail
- Bottle opener with cap catcher
- Chilled bottle bins
- Stainless Steel Sink
- Serving shelf



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



Your Solair Authorized Dealer

Solair

INFRARED GRILLING SYSTEMS

Serious Heat for Serious Grilling

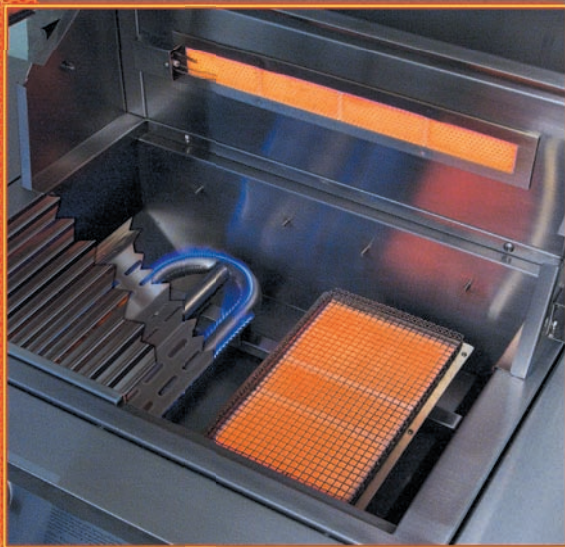


Form: SOLSTF-908



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www.rasmussen.biz • email: info@rasmussen.biz
"Quality Products Since 1907"

proudly made in America



The InfraVection combo grilling system

The Benefits of Infrared

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

- More Flavorful Food**
 Intense direct heat enhances natural flavor for succulence and taste that rival the finest steakhouses.
- More Efficient**
 Solaire infrared burners are ready to grill in just 3 minutes and cook twice as fast as traditional convection burners.
- More Convenient**
 With shorter grilling times, grilling can become part of your everyday lifestyle, not just a weekend event. And since infrared heats food directly, not the air around it, grilling year-round, even in frigid weather, is no problem.
- Fewer Flare-ups**
 Because there is no secondary heat element to trap grease, flare-ups are virtually eliminated. Drippings instantly vaporize, adding a great natural flavor to your food.
- Versatile**
 Grill anything like a pro, from steaks, pork, burgers and chicken to fish, shellfish, vegetables and fruit.
- Charcoal-like Grilling with no Hassle**
 Get the great flavor of an intensely-hot charcoal fire with the control, convenience and consistency of gas. Hard-core charcoalers say that Solaire Infrared delivers the closest taste to charcoal of any gas grill.

Solaire InfraVection® is our design flexibility concept of utilizing two burner technologies, **Infrared** and **ConVection**, to foster your personal grilling technique.

- 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 positive flare-up control.
- Widest Range of Temperatures**
 Infrared and convection burners cover the widest range of heat settings.
- 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.

27" Solaire Grills

- Basic model includes two main infrared burners at 24,000 BTU/hour. 473 sq. inch total Grilling Area (293 sq. inch EGA*)
- Deluxe model includes two main infrared burners at 32,000 BTU/hour and a rear infrared rotisserie burner at 8,000 BTU/hour. 542 sq. inch total Grilling Area (362 sq. inch EGA*)
- Available as a built-in or with optional pedestal, bolt-down or in-ground post

30" Solaire Grills

- Two main infrared burners at 55,000 BTU/hour
- 703 sq. inch total Grilling Area (455 sq. inch EGA*)
- 14,000 BTU/hour rear infrared rotisserie burner (on select models)
- Available in built-in, cart, bolt-down and in-ground models

*Effective grilling area (EGA) does not include grid supports or warming rack area.

Standard Features

Infrared burners with ceramic plates and stainless steel construction. Optional conventional double-lanced ported stainless steel U-burners. Both are easily removable for cleaning or conversion.

- Stainless steel main burners with either ceramic infrared, double-lanced ported U-burners, or both. Easily removable for cleaning or conversion.
- Pushbutton rapid-start electronic ignition.
- All 304 series, 18-8 stainless steel construction with heli-arc welded seams hand-polished mirror finish accents, and no mechanical fasteners.
- Limited lifetime warranty on stainless steel construction, main burners and V-grilling grids.
- Top-supported, self-trimming design for built-ins.
- Double skin hood with stay-cool, full width stainless tubular knurled handle.
- Stainless steel V-grilling grids to enhance flavor and reduce flare-ups.
- Removable stainless steel warming rack and drip tray.
- Folding side shelves on pedestal, cart and post models.
- High quality vinyl logo cover included. (except 27" models)
- Models with rear infrared rotisserie include heavy-duty motor, spit rod, and forks.
- Shipped ready for propane, includes conversion kit for use with natural gas. (56" models are gas specific)

42" Solaire Grills

- Three main infrared burners at 82,500 BTU/hour
- 1027 sq. inch total Grilling Area (667 sq. inch EGA*)
- 18,000 BTU/hour rear infrared rotisserie burner (on select models)
- Available in built-in and cart models

56" Solaire Grills

- Three main infrared burners at 82,500 BTU/hour
- 1027 sq. inch total Grilling Area (667 sq. inch EGA*)
- 18,000 BTU/hour rear infrared rotisserie burner
- Dual side burner at 17,000 BTU/hour per burner
- Available in built-in and cart models

Dual Side Burner

- Twin sealed 17,000 BTU burners with simmer
- All 304 series stainless steel construction
- Pushbutton electronic ignition for easy lighting
- Built-in model or use on 30" or larger cart grills



42" Grill




Accessory Light. Attaches to the rotisserie bracket with flexible neck which allows you to shine the light where you need it.

56" Grill



Insulated Jacket Use when installing built-in grill in a combustible island.



 proudly made in America