



STANDARD FEATURES

All Solaire grills share an impressive list of standard features and are built to exceed commercial specifications. Features specific to each grill are found on the individual model pages.

- 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 stainless steel construction with heli-arc welded seams and no mechanical fasteners.
- Hand-polished mirror finish accents.
- Limited lifetime warranty on stainless steel construction, main burners and V-grilling grids.
- Built-in units feature top-supported, self-trimming design.
- Double skin hood with stay-cool, full-width stainless steel tubular knurled handle.
- Stainless steel V-grilling grids enhance flavor and reduce flare-ups.
- Removable stainless steel warming rack and drip tray.
- 30" and up include high quality vinyl cover.
- 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.

THE BENEFITS OF INFRARED

"Twice the Flavor in Half the Time" isn't just a catchphrase, it's a fact with Solaire infrared technology. These grills will produce food to rival anything you've ever tasted, in a fraction of the time you're used to spending.

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 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 to seafood, chops and vegetables. Charcoal-like Grilling with no Hassle. Get the great flavor of an intensely-hot charcoal fire with the control, convenience and consistency of gas.

The Solaire infrared burner features nearly 20,000 gas ports in a specially-engineered ceramic radiant.

Not sure if you're ready to go "all infrared?" Our InfraVection series grills offer the best of both worlds, making them the industry's most versatile units.



THE INFRAVECTION® OPTION – ULTIMATE GRILLING VERSATILITY

InfraVection® is a concept for the griller who wants to experience infrared grilling while keeping the "comfort zone" of a traditional convection burner. It's also great for the sophisticated outdoor chef who wants the widest range of temperature options for the ultimate in grilling versatility. The Solaire design allows for easy conversion from one burner type to another. All-Infrared Solaire grills are converted to InfraVection® with the purchase and installation of the Convection Conversion Kit, available for all sizes (except Solaire Anywhere).

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 cover the full range of heat settings to complement your personal style of grilling.

Easily Convertible

Mix burner types to all infrared, partial infrared or all convection should you come to favor one style over the other.



DANVER

STAINLESS STEEL CABINETRY

1 GRAND STREET, WALLINGFORD, CT 06492 • PHONE: 203 269-2300 • FAX: 203 265-6190 • TOLL FREE: 888 441-0537

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27" GRILLS

Our 27" grills offer outstanding features at very attractive prices. And they grill great, too!



The 27GIR is perfect for 2 to 4 people.

The 27GIRXL is perfect for 2 to 6 people, and for those who wish to perform rotisserie cooking (AGBQ model).

Basic Model (AGBQ-27GIR)

- Two infrared main burners at 24,000 BTU/hr
- Can easily convert infrared burner to convection burner for InfraVection™ benefits
- 473 sq. in. total grilling area (293" EGA)

Deluxe Model (27GIRXL)

Two model options:

- 1) Two infrared main burners, plus rear infrared rotisserie burner at 46,000 BTU/hr. Includes rotisserie motor, spit, forks, counter-weight. (AGBQ-27GIRXL).
 - 2) Two infrared main burners at 32,000 BTU/hr. (IRBQ-27GIRXL).
- Can easily convert infrared burner to convection burner for InfraVection benefits
 - 542 sq. in. total grilling area (362" EGA)

30" GRILLS

With the speed of infrared our 30" grill will prepare meals that would normally require a much larger unit.

- Two main burners at 55,000 BTU/hr.
- Can easily convert infrared burner to convection burner for InfraVection® benefits
- 703 sq. in. total grilling area (455" EGA)
- AGBQ models include 14,000 BTU/hr rear infrared burner, rotisserie motor, spit, forks and counter-weight.
- Available standard with all infrared or one infrared and one convection main burner. Burner conversion kits are available to easily convert from one to another burner at a later time.



42" GRILLS

A big step up in grilling space - prepare meals for 12 or more on this 42" unit. Shown is the AGBQ42CIR cart grill with rear infrared rotisserie burner, motor and spit rod.

- Three main burners at 82,500 BTU/hr.
- Can easily convert infrared burner to convection burner for InfraVection® benefits
- 1027 sq. in. total grilling area (667" EGA)
- AGBQ models include 18,000 BTU/hr rear infrared burner, rotisserie motor, spit, forks and counter-weight.



ROTISSERIE KIT



If the Solaire grill you choose is not equipped with a rear rotisserie burner, you can still do rotisserie-style cooking with the main grill burners and this optional rotisserie kit.

The kit includes a heavy duty electric motor and oversize spit rod capable of turning 50+ lbs. Two sizes available, one for 27" and 30" grills, the other for 42" and 56" grills.

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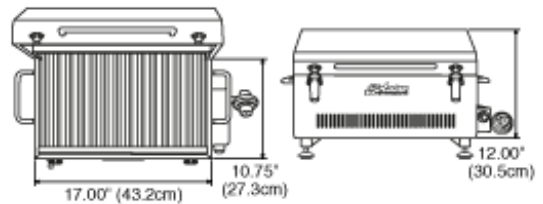
SOLAIRE ANYWHERE PORTABLE GRILL

- 14,000 BTUs of infrared power
- Less than 20 lbs. with carry bag (truly portable!).
- Great for RVers and Tailgaters - heats up fast (less than three minutes), cools down fast (pack away in about 15 minutes) and no coals to dispose of.
- All stainless steel construction (Commercial or marine-grade models)
- Pushbutton electronic ignition
- 155 sq. inch V-grate grilling surface
- Overall size 21"W x 12"H x 13"D (including carrying handles)
- Uses 1 lb. propane bottles or 20 lb. tank with optional adaptor. Can also be converted to use natural gas.
- Great introduction to the benefits of Solaire Infrared - try before you buy one of our larger patio models (27", 30" and 42" sizes).



Are our larger Solaire patio models out of your budget?

No worry - Place the Solaire Anywhere next to your conventional grill to get the benefits of Solaire Infrared while keeping your current grill. Sear with the high heat of the Solaire Anywhere, then finish the grilling on your conventional grill. A small investment for a huge increase in your backyard grilling performance!



Optional Tripod Stand

Includes carry bag with double shoulder straps and pockets to hold three 1 lb. propane bottles. Optional tripod stand is perfect for use on your deck or patio. Folds for easy transport, making it great for RVs, camping and tailgating.



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SIDE BURNERS

Stop running back and forth between your grill and your kitchen. The Solaire dual side burner can do anything your kitchen range does.

- All stainless steel with high-polished, recessed top for easy cleaning.
- Twin sealed 17,000 BTU burners.
- 3/8" dia. heavy duty stainless zig-zag grates.
- Pushbutton electronic ignition for easy lighting.
- Matching stainless steel cover included.



BARTENDING CENTERS

Nothing completes a perfect outdoor meal better than a nice, cold drink. Have all the features that professional bartenders demand right at your fingertips with one of these all stainless steel units designed to integrate perfectly with your Solaire Grill.

30" Bartending Center Features:

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



24" Bartending Center Features:

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



SPECIALTY COOKING ACCESSORIES

WOOD CHIP SMOKER

Add great wood smoke flavor to all your grilled foods with this 304 stainless steel drawer. Fits under grilling grate and is heated by the main burner. Extra large capacity allows long smoking times, and the drawer is deep enough to accept wood chunks as well as chips.



GRIDDLE

Solid 1/4" thick stainless steel plate is great for teppan, toasted sandwiches, or breakfast. This accessory allows you to cook foods you would never think of cooking on your grill. Features grease trough at front edge. Lifts off grill for easy cleaning.



STEAMER/FRYER

Fresh steamed lobster, clams, french fries and tempura vegetables cook right alongside your favorite cuts of meat in this versatile accessory. The stainless steel steamer/fryer includes a steaming insert and a fry basket and lifts out of the grill for easy cleaning.



BBQ TRAY

Fill with liquid for easy self-basting, and use with rotisserie to catch drippings. The stainless steel tray converts infrared energy into convection heat for indirect cooking. This versatile accessory can add great flavor to a wide variety of food.



WOK RING

This accessory is available in two styles to allow you to use your favorite wok on your side burner or grill (side burner version shown). Circular design will hold professional-style round bottom woks.



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