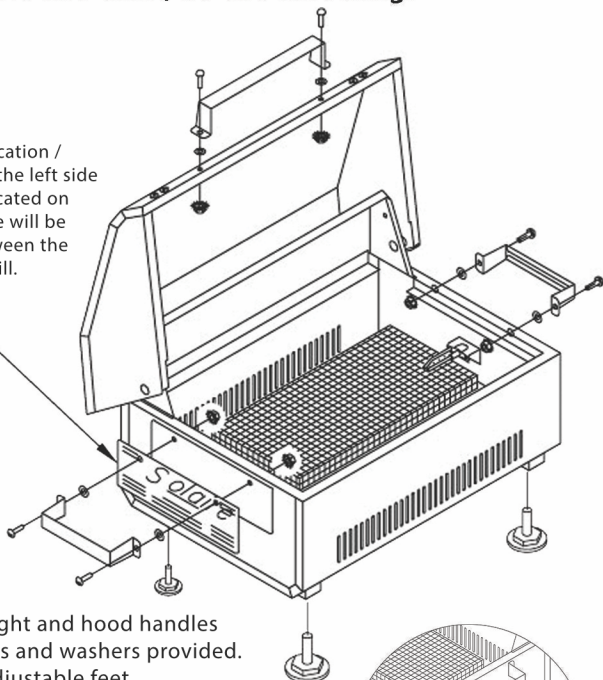


SOLAIRE

INITIAL ASSEMBLY

Your grill is shipped nearly fully assembled and ready to use. Before using your grill for the first time, do the following:

IMPORTANT
Install the identification / warning plate on the left side of the grill as indicated on this diagram. Plate will be held in place between the handle and the grill.

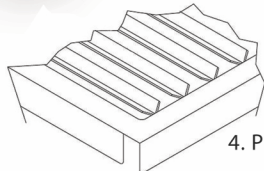


1. Attach left, right and hood handles using the screws and washers provided.
2. Install four adjustable feet.

3. Install battery into igniter, positive out.



4. Place cooking grid onto grill. The bars should make a "V".



Completely read and understand this Quick-Start Guide. Refer to User Manual for more detailed instructions.

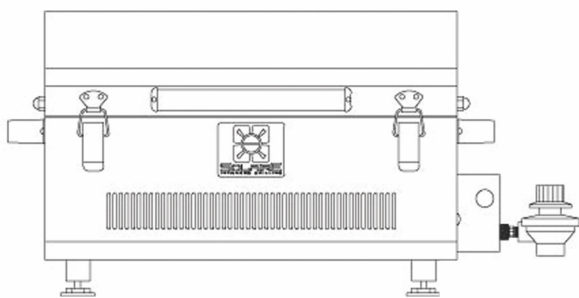
PROPER LOCATION

When determining a suitable location, there are things to consider that may affect safety, such as proximity to traffic paths, and grill performance, such as the wind.

During heavy use, the grill may produce a lot of smoke. Locate the grill only in a well-ventilated area. Never operate the grill in a building, garage, breezeway, shed or other such enclosed area without an approved ventilation system.

Position your grill so the wind blows smoke away from you. Also, be aware that strong gusts may blow out the burner.

Grill should be placed on a sturdy, level surface.



DO NOT OPERATE GRILL WITHOUT ADJUSTABLE FEET INSTALLED.

Clearance to Non-Combustible Construction: A minimum of 3" clearance from the back of the grill to non-combustible construction is required.

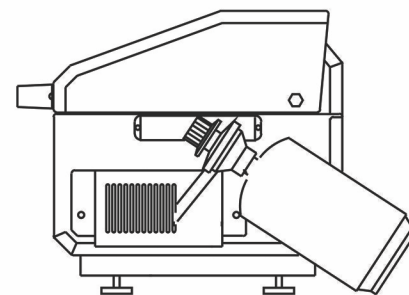
Clearance to Combustible Construction: A minimum clearance of 12" between the grill and any combustible materials is required.



CONNECTING FUEL SOURCE

To protect the regulator assembly during storage and transport, it has been designed to be easily removed from the grill. Before each use, screw the regulator assembly into the plate on the side of the grill. Tighten by hand only - no tools are required.

Your Solaire grill is designed to use disposable 1 lb. propane cylinders, which are available from your dealer or from most sporting goods, grocery and drug stores. Under normal use, each 1 lb. cylinder will provide about one hour of grilling time, however, many factors such as burner setting, outside temperature, and altitude can affect performance. A 20lb. tank can be used with the optional hose adaptor (see your dealer).



Propane is highly volatile and even a 1 lb. cylinder contains enough gas to cause a serious fire or explosion. To reduce chances of liquid or gas leak, or explosion, always follow these and the manufacturer's precautions when using propane:

BEFORE USING PROPANE CYLINDER

Check cylinder and appliance seals. Never use with damaged or missing seals. Discard cylinder if dust or rust particles are in valve area.

Turn control valve OFF before attaching cylinder. Attach only outdoors, in a well ventilated area, away from flames, sparks or other sources of ignition.

HAND TIGHTEN ONLY. Over-tightening can damage seals or threads and cause gas to leak.

Check for leaks by spraying connections with soapy water and looking for bubbles. A hissing sound or rotten egg odor may indicate leaking gas.

DO NOT USE IF LEAKING



LIGHTING THE BURNERS

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

Before Lighting...

Do not use the grill if the odor of gas is present. The pressure regulator 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 propane bottle firmly into the regulator before operating the grill.



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

If the burner does not light in 4 seconds, turn knob 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.

Pass a lit, long stem match through the grilling grid near to the burner ports. Push and turn the control knob to "HI". 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 Troubleshooting section of the user manual or contact your dealer for further help.

PRE-HEAT YOUR GRILL

In order to generate the intense heat necessary to properly sear food, your grill should be allowed to pre-heat on "HI" setting for at least three minutes before placing food onto grilling grid.



QUICK START

SOLAIRE

YOU'RE READY TO GRILL

In general, grilling with infrared involves two steps - searing the food briefly on "HI" on each side, then reducing heat to finish cooking. Check the searing tips and recommended cooking times on chart below.

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.

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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.

Hood must be OPEN when lighting grill burners, warming up the grill, and while grilling. Hood may only be closed when the grill is cold and not in use.

SEARING IS THE KEY

What makes an infrared grill superior is the intense heat produced which quickly sears the meat. Searing locks in juices while allowing the outer surface to absorb the smoke flavors produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside.

HOW TO SEAR:

After pre-heating the grill, leave the burners set to "HI", place food on grill grids 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 as needed.

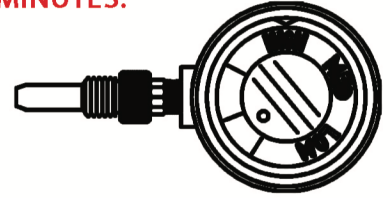
PREVENT STICKING

A light rub of oil or a spritz of non-stick cooking spray is a convenient way of preventing food from sticking to the cooking grid, especially when grilling fish, vegetables, or non-marinated meat. Away from grill, apply oil or spray directly to the food.

AFTER USING THE GRILL



When finished cooking food, return control knob to "HI" setting and allow grill to burn for FIVE MINUTES.



This procedure eliminates any drippings and debris that would otherwise remain on the burner, degrading performance and reducing burner life. THIS STEP IS ESSENTIAL TO THE CONTINUED PROPER FUNCTIONING OF YOUR GRILL.

Failure to perform this step may void your warranty.

After the five minute burn-off time, turn grill OFF and allow to cool completely before attempting to clean or move.

After use, wipe the Grill with a soft, damp, soapy cloth, or grease-cutting cleaner such as 409 or white vinegar, and rinse with clean water, preferably warm/hot water. This should remove most grease and food produced during grilling.

Detach cylinder by unscrewing from regulator assembly. Detach only outdoors, in a well ventilated area, away from flames, sparks or other sources of ignition. Replace plastic cap onto cylinder to keep valve clean.

Detach regulator assembly, close and latch hood, and return grill to its carry bag for transport and storage.

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LONG-TERM CARE

To maintain the original appearance of your SOLAIRE INFRARED GRILL, a regular cleaning routine should be carried out using the following guidelines:

For oil, grease and water-borne deposits, use a multi-purpose cream cleanser, such as Soft Scrub, apply with a soft damp cloth or sponge and rinse off with a clean, wet towel.

For really stubborn dirt or burnt on grease, a nylon-scouring pad may be used in conjunction with a cream cleanser. "Wire wool" pads should not be used unless they are made of stainless steel.

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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.

For more detailed cleaning instructions, please refer to the Care & Use Manual.

Additional Safety Warnings

BURNING PROPANE CAN MAKE CARBON MONOXIDE (CO), A COLORLESS, ODORLESS GAS THAT CAN CAUSE DEATH. NEVER USE YOUR GRILL IN AN ENCLOSED SPACE, SUCH AS A TENT OR CAMPER. NEVER USE YOUR GRILL AS A HEATER OR FOR ANY PURPOSE OTHER THAN GRILLING FOOD IN A WELL VENTILATED AREA.

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS APPLIANCE

THE BODY OF THE GRILL GETS HOT WHEN IN USE. ALWAYS KEEP THE AREA AROUND THE GRILL FREE FROM ALL COMBUSTIBLE MATERIALS, GASOLINE, & OTHER FLAMMABLE VAPORS AND LIQUIDS. DO NOT LEAVE GRILL UNATTENDED WHEN COOKING.

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

BURN ON "HI" FOR FIVE MINUTES AFTER EACH USE.

THE PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE USED AND NEVER SUBSTITUTED. IF A REPLACEMENT IS NECESSARY, PLEASE CONTACT THE FACTORY.

You WILL Burn Your Food... If you ignore this chart!

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

Additional information & cooking tips can be found in the Care & Use Manual.

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.		

QUICK START