

DANVER

Solaire Infrared Grilling Systems



Serious Heat for Serious Grilling

The chefs in your favorite restaurants always turn out high quality food on a consistent basis. Their secret is high temperature infrared cooking. Using infrared technology ensures your dishes will have twice the flavor in half the time. With a Solaire grill, you can produce food that rivals anything you've tasted, and will turn your outdoor living area into another favorite restaurant.

Solaire Grills are available in 30", 36", 42" and 56" models

STANDARD FEATURES:

All Solaire grills share an impressive list of standard features and are built to exceed commercial specifications.

- Stainless steel main burners with either ceramic infrared, double-lanced ported U-burners, or both. Easily removable for cleaning or conversion (no tools required)
- 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.
- High quality vinyl cover included
- 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 COOKING

We all like to eat good, tasty food. Everyone who grills outdoors wants to achieve or exceed "restaurant quality" results, and to do so consistently. For this discussion we want to focus on direct heat cooking (most frequently done) as opposed to indirect (like smoking). With direct heat cooking, the food is usually placed over the heat rather than to the side. With so many grills to choose from, and new ones entering the market all the time, many people are confused, due to sales hype and conflicting information make it difficult to make an informed decision. When people say they like charcoal better than gas, they are usually referring to the taste of the final product. They feel they have more control over the fire, more consistent heat and a hotter fire. In some respects, this is true. When the coals turn white hot, that's the time put the food on so it can be seared properly. You finish the cooking process by moving the food to a less hot area, which yields juicy, succulent food regardless of whether it is meat, fish or vegetables. Gas grill manufacturers have tried to simulate that cooking process, while giving the chef the convenience of gas (easy to light, continuous heat settings, less mess). Everyone is familiar with the actual gas grill results which keep people searching for a better grill or keep the "traditionalists" using charcoal:

- There are hot and cold spots because the burners clog and rot so you have to keep moving the food around.
- If it is cooler out, it takes longer to cook, so results vary.
- You have to keep the grill cover closed so you can't watch the food.

- The fire is not really hot enough to sear the food so the entire cooking process actually dries out the food.

Grilling is a simple matter of the relationship between the type of food, heat and time. By following guide-lines and modifying them through your experience to match your specific tastes and degree of doneness, it will allow you to consistently achieve great grilling results. Unlike infrared grills, the problem with conventional grills is their inability to be consistent. With a conventional gas (natural or propane) BBQ grill, your food is actually cooked using an indirect source of heat because you are really heating the air between the heat source and the food. It is referred to as convection heating because it is similar to cooking in an oven. Conventional grills have burners usually made from a metal (steel, stainless, cast iron, brass) tube with 35 or 40 jets, and will reach a temperature of approximately 450°-600°. It doesn't get hot enough to sear, and you have to cook with the lid down to hope to maintain a consistent temperature. If there is a metal piece between the burner and the grate or ceramic "briquettes", sometimes called a "flavor enhancer" or "flare-up" retarder, the heat at the grate will not reach 600°. Attaining temperatures above 600° is very important for searing. Meats need to be seared at temperatures of at least 650° and 700° to lock in the flavor and juices.

A close-up photograph of a conventional gas burner. The burner is a metal tube with multiple jets. The flame is visible, and the burner is mounted on a stainless steel grill. The text explains that this type of burner is less consistent than infrared burners and often has a metal piece or ceramic briquettes between the burner and the grate, which can reduce the heat reaching the food.

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STAINLESS OUTDOOR KITCHENS