

Natural Gas Conversion Kit Instructions for Solaire AllAbout TableTop Infrared Grills

To Convert Your Solaire AllAbout TableTop Infrared Grill from Propane to Natural Gas

Included in this kit: (a) Burner Orifice (1 for AA12A, 2 for AA23A); (b) 3/8" x 12-foot long Flexible Hose; (c) Regulator (set to NG); Solaire Screwdriver

NOTE: The AA12A has one infrared burner. AA23A has two. The burner orifice must be changed on all burners, as appropriate.

- 1. Remove the Cooking Grate and Burner(s) from grill. Take care to not damage or move the igniter electrode(s).
- 2. The Burner Orifices are located at the end of the burner valves (just inside the firebox wall). Unscrew then with a 7/32" or 7mm socket, end wrench or adjustable wrench. Retain removed orifices for future use.
- 3. Replace the old Propane orifices (with smaller holes) with the new Natural Gas orifices (larger holes). Tighten snug with socket or wrench.
- 4. Connect the Regulator onto the outlet side of your gas supply (downstream of your installed gas system shut-off valve).
- 5. Connect the Flexible Hose to the 3/8 flare fitting on the right side of the grill. **Do not use pipe thread tape or compound on this fitting, as it will cause a gas leak.** Tighten fitting with wrench.
- 6. Connect the opposite end of the Flexible Hose to the "Quick Disconnect" fitting on the outlet side of the Regulator.
- 7. Turn on your Natural Gas supply and test the assembly for gas leaks using a solution of soapy water applied with a soft brush to all joints.

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Perform the Low Heat Burner Adjustment.

- 8. Your Grill is preset at the factory for the original gas type. Perform the Low Heat Burner Adjustment if you change the gas type, or if altitude or environmental factors (such as wind) are causing poor performance at low heat, such as blowing out.
- 9. NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE GRILL WITH LOW HEAT SCREW REMOVED. If is best to perform this adjustment in a low light setting, such as at dusk, or with the hood almost closed, so that you can visually detect small changes in burner intensity.
- 10. Follow lighting instructions and allow infrared burners to preheat for 3 min.; conventional burners for 10 min.
- 11. Turn the control knob to LOW and wait for the burner temperature to drop and stabilize. Attempting adjustment at any setting other than LOW can create a dangerous condition.
- LOW FLAME ADJUSTMENT
- 12. Remove the knob by pulling straight away from control panel.
- 13. Insert a small (.10" wide) blade screwdriver (such as the Solaire screwdriver supplied with your grill) into the valve stem. Turn counter-clockwise to increase low heat, clockwise to reduce low heat. You want to have the level of gas just above the point that you observe a "flutter" at the burner surface.
- 14. Once proper adjustment is reached, reattach knob by pushing onto stem.

Your Solaire Portable Infrared Grill is now suitable for grilling on Natural Gas.



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