

# Solaire Grills, The World's Most Powerful Home BBQ Grill Is Also The Most Environmentally Friendly Grill

**Solaire makes the world's most-powerful home gas grills and they are also the most environmentally friendly BBQ grills too!** Because Solaire grills are engineered to take advantage of powerful directly applied infrared energy to grill food and reduce the total BTU and greenhouse gas footprint, Solaire is the real *Green Grill* of the grilling industry.

Rett Rasmussen, VP of Solaire Grills says, "Solaire infrared grills grill more food in less time (than even much larger grills) using less fuel (natural gas or propane) over the entire grilling cycle and this results in reduced greenhouse gases and less heat released into the atmosphere. You get better food quicker with a smaller carbon footprint. It's a win-win situation. It's like having a 600-horsepower car that gets 45 miles to the gallon and cuts air pollution 40 percent!"

Leslie Wheeler spokesperson of the Hearth Patio & Barbecue Association (HPBA), says, "I love my Solaire. I have been cooking on it for three years and infrared is the way to go."

Because of Solaire's heat instantly, you don't waste energy to simply warm the grill for regular grilling. If you need high-temperature searing heat, Solaire grills can reach over 1,000 degrees in just 3 minutes, not 10 minutes like other infrared substrata\* grills. Conventional burner substrata\* grills can take 10 or more minutes to reach only 450-550 degrees while producing comparatively huge amounts of waste heat and greenhouse gasses. As Rasmussen says, "Solaire Grills heat the meat, not the air."

According to Ray Vavla, Solaire's National Marketing Manager, "Our specialized wavelength engineering allows us to use directly applied infrared energy more effectively than other infrared grills and unmatched performance compared to conventional gas or briquette grills."

Other infrared and conventional burner grills produce excessive heat and greenhouse gases just warming up. Solaire green grills warm-up instantly, grill faster and cool down quicker than other grills. You get high-end steak-house results and do it all with reduced heat and greenhouse gases being released into our atmosphere. Solaire Grills are the first environmentally friendly Green Grills!

## Grilling Facts:

According to the Hearth Patio Barbecue Association (HPBA), 10,137,500 gas grills were shipped in 2006. On a typical summer weekend it's reasonable to expect more than 90 million U.S. households to be grilling outdoors. Everything is going green from automobiles to carbon fiber aircraft in efforts to reduce the *carbon footprint*. So, how about that grill in your back yard, is it environmentally friendly?

**Charcoal briquette-fired grills are major polluters.** According to the HPBA, "894,050 TONs of charcoal briquettes were shipped in 2006!" Briquettes are formed from wood that is first heated and baked to form the basic char, then coal, nitrate, and a binder are added and it is ground and formed into the briquette. Other materials and chemicals (starter fluid, etc. for *quicker starting*) may also be added to the briquette. Briquettes

create smoke and greenhouse gases (including carbon dioxide and carbon monoxide). Do you use starter fluid to fire your briquettes—it's a petroleum fuel and you cook your food over that?

Once lit, you must wait for 15-30 minutes for the briquettes to get hot. Once finally hot, you have the cooking time. After grilling is finished, the briquettes remain hot until they finally burn down to ash and are cool. The initial firing, warm up, cooking and safe cooling time continually puts high heat and greenhouse gases into the atmosphere for hours on end—unless you douse the briquettes with water. That's an experience you may not want to repeat. Once the briquettes are cold you must then dispose of the ashes safely--somewhere.

At a 2003 HPBA Trade Show, an executive of Weber-Stephens grills said "Weber-Stephens conducted research that found people could NOT tell the difference in the flavor between food grilled on briquettes or a gas grill." Grilling today with briquettes is like using 1860s coal-fired steam train technology in today's world.

**In the 1960s along came propane gas fired grills.** These grills, even today, cook food by using inefficient conventional gas-fed burners to heat some kind of substrata such as lava rock, ceramic tiles, glass sheets, ceramic briquettes or steel sheet. Substrata is placed between the burners and the cooking grates to radiate the burner heat throughout the grill's interior. It is the resulting diluted hot air from the substrata that finally heats the cooking grates and then the food, it's terribly inefficient; like grilling with an over-sized hair dryer.

With conventional gas grills you waste gas, time and fuel just to warm up the grill. You've done it and you know it takes you 10-15 minutes just to heat the cooking grates and another 12-15 minutes to cook 1-inch thick steaks to medium (while avoiding grease-fired flare-ups). You have now spent around 22-30 minutes of atmosphere polluting time grilling. Now comes the cool-down time. All that hot substrata and other material in the grill must now cool down, releasing wasted heat into the atmosphere; it's almost as bad as briquettes.

**Now comes infrared technology.** But it, too, can be wasteful. For example, some conventional gas-burner grills incorporate so-called infrared searing plates placed between the burners and the food. However, for infrared energy to work efficiently, the burner must be able to directly see the food and the immediate cooking surface (grates), not a piece of substrata such as metal plates or a glass sheet between the burners and the cooking grates. The brands that use glass sheets (which may shatter) between the burners and the cooking grates admit it still takes their infrared grill 10 minutes of pre-heating to reach 900 degrees (the Solaire reaches over 1,000 in 3 minutes). Why waste energy heating the atmosphere just to heat metal or glass?

Bottom Line:

Solaire Infrared Grills greatly reduce these old school and environmentally hostile problems. Fast warm up, quicker cooking times, hotter searing temperatures quicker, and faster cool downs all result in less heat and pollution, less total gas usage, and professional high-end steak house results that taste better to boot! It all makes Solaire the world's true environmentally friendly Green Grills.