

NAPOLEON®

PRESTIGE SERIES

EXPERTS IN GAS & INFRARED GRILLING



napoleongrills.com





THE STORY

It all began in 1976 when a small steel fabrication business launched by Wolfgang Schroeter started manufacturing steel railings in Barrie, Ontario, Canada. At that time, no one could imagine the incredible future that lay ahead for Wolf Steel Ltd. and eventually Napoleon® Fireplaces and Napoleon® Gourmet Grills. Since the first wood stove rolled off the production line over 35 years ago, Wolf Steel's commitment was to be distinctive and successful in everything they do. The original stove featured a solid cast iron two-door design and was produced in a one thousand square foot manufacturing facility. By 1981, the name "Napoleon" was born and with it, the first single glass door with Pyroceram high temperature ceramic glass – a first in the industry. This was the first of many milestones for Wolf Steel Ltd and over the next few years, the demand for Napoleon's wood stoves grew beyond Ontario's borders to the rest of Canada, the United States, Europe and the United Kingdom. Napoleon® is an ISO9001 – 2008 registered company and operates with 750,000+ square feet of manufacturing space and over 750 employees. We are North America's largest privately owned manufacturer of quality wood and gas fireplaces (inserts and stoves), gourmet gas and charcoal grills, outdoor living products, waterfalls and a complete line of HVAC equipment.



CREATIVE SPIRIT, PERFORMANCE & QUALITY

A passionate dedication to grilling.

Napoleon®, a family owned Canadian company, has been providing home comfort for over 35 years, committed to designing and manufacturing only the finest high efficiency grills, fireplaces and outdoor living products you can depend on.... Proudly backed by the President's Limited Lifetime Warranty.

Superior technology, rock solid performance, balanced design and unparalleled customer service are the hallmark of the Napoleon® name. Your Napoleon® grill is designed to excel, offering a cooking experience as gratifying as the wonderful meals you'll create with it.

In the pages ahead, you'll discover the beauty and simplicity of Napoleon® style - the ideal complement to your patio environment.

Wishing you many unforgettable meals - grilled to perfection.

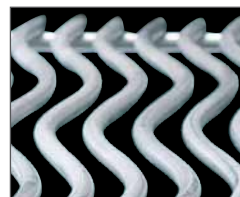




PRESTIGE® PRO

PRO600RSIB

Up to 96,500 BTU's
6 burners
Cooking Area: 1062 in²
Built-in model available



Stainless Steel WAVE™ Rod Cooking Grids



Stainless Steel Sear Plates



Infrared SIZZLE ZONE™ Side Burner



Integrated Ice Bucket



CHARCOAL FLAVOUR FROM YOUR GAS GRILL

Napoleon's optional charcoal tray is designed to let you add the fun & flavour of charcoal anytime, on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner. For more details see page 20.

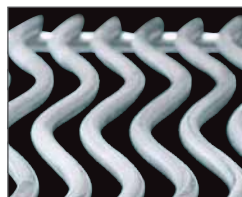
PRESTIGE® PRO

PRO600RB

Up to 82,500 BTU's
5 burners
Cooking Area: 922 in²
Built-in model available



Stainless Steel Sear Plates



Stainless Steel WAVE™ Rod Cooking Grids



Electronic Ignition



Rear Infrared Rotisserie Burner



DOUBLE THICK PORK CHOPS WITH FIRE-ROASTED CORN SALSA

- 4 boneless pork loin chops, about 2-3 inches thick (8 oz /250 g)
- ¼ cup (60 mL) Napoleon® Cajun Creole Spice
- ⅔ cup (160 mL) Napoleon® Buffalo Injector Sauce
- ½ cup (125 mL) Napoleon® Buffalo Injector Sauce
- ⅓ cup (80 mL) Thick Balkan-style honey

Fire-Roasted Corn Salsa

- 1 tbsp. (15 mL) olive oil
- to taste Napoleon® Cajun Creole Spice
- 2 cobs fresh corn, husks and silk removed
- 1 medium red onion, peeled and sliced into ¼" wide rings
- 1 red pepper, stem and seeds removed
- 1 jalapeño pepper, whole
- 1 tbsp. (15 mL) chopped fresh cilantro
- ¼ cup (60 mL) olive oil
- 1 lime, juiced
- to taste salt and coarsely ground black pepper

OVEN-LIKE PERFORMANCE

Napoleon's LIFT EASE™ roll top lid tucks neatly back giving you more space on your patio or deck. The tightly sealed lid will not be compromised by prevailing winds. Maximum heat is retained in the streamlined, double-walled lid for oven-like performance.





PRESTIGE® PRO

PRO500RSIB

Up to 80,000 BTU's
6 burners
Cooking Area: 900 in²

Heavy duty rotisserie kit with counter balance and 2 forks for delicious restaurant style cooking using the rear infrared burner

Stainless steel tube burners with crossover lighting

Deluxe high top, space saving LIFT EASE™ roll top lid with polished chrome trim accents and handle

Infrared SIZZLE ZONE™ grill and side burner

Premium stainless steel side shelves with integrated beverage holders and ice bucket with cutting board, polished chrome towel bars and tool hooks

Engaging iGLOW™ backlit control knobs for late night entertaining

Available as a natural gas or propane unit

Pedestal base with hidden casters



Using the Napoleon® Cajun Injector, inject the center of each chop with ¼ of the Napoleon® Buffalo Injector Sauce. Rub the chops with Napoleon® Cajun Creole Spice, massaging seasoning into the meat. Cover and refrigerate until needed.

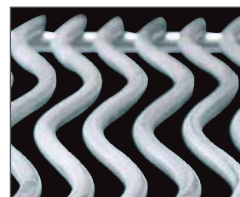
In a small bowl, whisk together Napoleon® Buffalo Injector Sauce and thick Balkan-style honey until combined and smooth. Set aside.

Preheat grill to medium-high heat.

Lightly brush corn, red onion, red pepper, and jalapeño pepper with olive oil, and season to taste with Napoleon® Cajun Creole Spice. Place vegetables onto grill and cook until lightly charred and tender, about 4-5 minutes. Remove vegetables from grill and allow to cool. Remove kernels from corn, and finely dice onion, red pepper and jalapeño pepper. Place into a medium sized bowl with ¼ cup olive oil, lime juice, chopped cilantro. Mix well and season with salt and coarsely ground black pepper to taste. Cover and refrigerate until needed.

Place seasoned chops onto grill and sear for 2-3 minutes on each side. Reduce heat to medium-low and close the lid. Slow roast for an additional 10-12 minutes, turning and basting occasionally with the buffalo and honey mixture, until chops are just cooked through and juices run clear. Give chops a final baste and remove from grill. Serve immediately, topped with Fire Roasted Corn Salsa and extra basting sauce on the side.

Serves 4



Stainless Steel WAVE™ Rod Cooking Grids



Dual-Level, Stainless Steel Sear Plates



Infrared SIZZLE ZONE™ Side Burner



Integrated Ice Bucket

INSTANT JETFIRE™ IGNITION

Napoleon's JETFIRE™ ignition starts each burner individually for reliable start ups - EVERY time.



PRESTIGE® PRO

PRO500RB

Up to 66,000 BTU's
5 burners
Cooking Area: 760 in²
Built-in model available

Heavy duty rotisserie kit with counter balance and 2 forks for delicious restaurant style cooking using the rear infrared burner

Stainless steel tube burners with crossover lighting

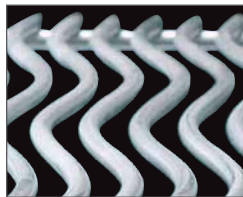
Deluxe high top, space saving LIFT EASE™ roll top lid with polished chrome trim accents and handle

Engaging iGLOW™ backlit control knobs for late night entertaining

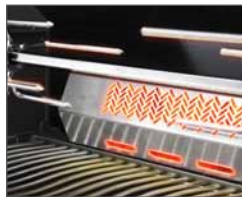
Stainless steel cooking system

Available as a natural gas or propane unit

Pedestal base with hidden casters



Stainless Steel WAVE™ Rod Cooking Grids



Rear Infrared Rotisserie Burner



JETFIRE™ Ignition



iGLOW™ Backlit Control Knobs

CEDAR PLANKED BRIE CHEESE WITH FRESH BERRIES

- 1 - 12" Napoleon® Cedar Plank soaked in water for one hour minimum
- 2 x 4.5 oz (125 g) brie cheese
- 1 cup (250 mL) strawberries trimmed and sliced into quarters
- 1 cup (250 mL) fresh berries (blueberries, raspberries, or blackberries)
- ½ cup (125 mL) raspberry jam
- ¼ cup (60 mL) Sauvignon Blanc
- to taste coarsely ground black pepper

DUAL-LEVEL STAINLESS STEEL SEAR PLATES

Dual-level, individual stainless steel sear plates allow consistent, even heat and continuous grease run off. Heat is spread evenly over the entire grilling surface.

PRESTIGE® II

THE GEMINI™ - PT750RSBI

Up to 106,000 BTU's
7 burners
Cooking Area: 1230 in²
Built-in model available



Soak your cedar plank for minimum of 1 hour in cold water.

Place the Brie wheels evenly spaced on the presoaked plank. Place all berries into a mixing bowl, pour in white wine and jam and toss gently to combine.

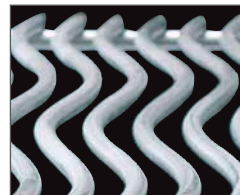
Season with coarsely ground black pepper to taste.

Preheat grill to medium heat.

Spoon the berry mixture evenly over the top of the two wheels of cheese.

Place the plank onto the preheated grill and close the lid. Plank bake brie for 10-12 minutes, or until sides are bulging and golden brown. Remove plank from grill and serve with slices of fresh baguette or crackers and plenty of napkins.

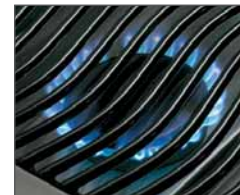
Serves 6



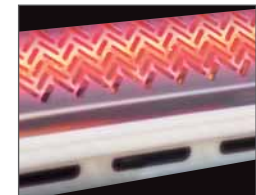
Stainless Steel WAVE™ Rod Cooking Grids



Stainless Steel Sear Plates



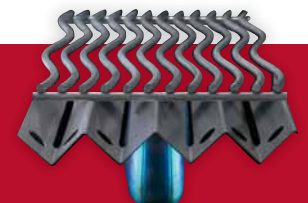
Range Side Burner



Rear Infrared Rotisserie Burner

HEAVY DUTY STAINLESS STEEL COOKING SYSTEM

The even, consistent heat from high and hot to low and slow; WAVE™ rod cooking grids for those trademark Napoleon™ sear lines, self cleaning sear plates for reduced flare-ups and durable burners for controlled, even heat.



PRESTIGE® V PF600

Up to 106,500 BTU's
7 burners
Cooking Area: 1100 in²
Built-in model available

Commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking using the rear infrared burner

Two infrared SIZZLE ZONE™ bottom burners

Built-in halogen lights for nighttime grilling and entertaining

Stainless steel smoker box adds a true smoked flavour to your meals

Integrated dual side burners

Heavy duty cover included

Hideaway easy slide propane compartment

Convenient storage drawers with ULTRA-GLIDE™ sliders

Available as a natural gas or propane unit



PRESTIGE



Stainless Steel Smoker Box



Built-in Halogen Lights



Integrated Dual Side Burners



Hideaway Easy Slide Propane Compartment

GRILLED VEGETABLE SALAD WITH SHIRAZ BALSAMIC VINAIGRETTE

Red Wine Balsamic Vinaigrette

- 1 cup (250 mL) olive oil
- ¼ cup (60 mL) Shiraz
- ¼ cup (60 mL) balsamic vinegar
- 2 tbsp. (30 mL) Dijon mustard
- 1 tbsp. (15 mL) chopped fresh rosemary
- to taste salt and coarsely ground black pepper
- 1 large Vidalia or sweet yellow onion peeled and sliced into rings
- 2 green zucchini - sliced in half lengthwise
- 8 large white mushrooms
- 3 sweet peppers (red, yellow, orange) cut in half, stems and seeds removed
- 1 bunch asparagus - trimmed
- 1 cup (250 mL) crumbled goat's cheese
- 1 tsp. (5 mL) chopped fresh rosemary

COMMERCIAL GRADE STAINLESS STEEL TUBE BURNERS

Tube burners run front to back for precise heat control, allowing for independent use of each cooking zone for direct or indirect cooking.

PRESTIGE® V

PF450

Up to 85,500 BTU's
6 burners
Cooking Area: 890 in²
Built-in model available



First, prepare the vinaigrette. In a bowl whisk together the olive oil, Shiraz, balsamic vinegar, Dijon mustard and rosemary. Season with salt and coarsely ground black pepper to taste.

In a large bowl or sealable container, combine all vegetables together. Add half of the vinaigrette to container, seal and refrigerate for one hour, turning occasionally to marinate evenly. Reserve remaining half of vinaigrette to toss with vegetables after grilling.

Preheat grill to medium-high heat.

Remove vegetables from marinade and arrange in a Napoleon® Multi Grill Basket. Place basket onto grill and cook vegetables, turning basket and basting occasionally with marinade, until lightly charred and tender, about 6-8 minutes per side.

Remove basket from grill and allow to cool slightly. Remove vegetables and cut into large chunks. Place vegetables into a large bowl, toss with reserved Red Wine Balsamic Vinaigrette, season with salt and coarsely ground black pepper to taste. Arrange onto serving platter and top with crumbled goat's cheese and chopped fresh rosemary.

Serves 8



Stainless Steel Smoker Box



Interior Condiment Tray



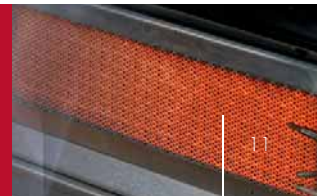
Integrated Dual Side Burners



Built-in Halogen Lights

CERAMIC INFRARED REAR BURNER

Ceramic rear rotisserie burner heat waves seal and lock in the juices quickly for superior tenderness. Restaurant style results and perfect self-basting roasts every time. (Heavy duty rotisserie kit with counter balance, stainless steel rotisserie bracket and forks available with most models).







PRESTIGE® P500RSIB

Up to 80,000 BTU's
6 burners
Cooking Area: 900 in²

Heavy duty rotisserie kit with counter balance and 2 forks for delicious restaurant style cooking using the rear infrared burner

Stainless steel tube burners with crossover lighting

Space saving LIFT EASE™ roll top lid



Infrared SIZZLE ZONE™ grill and side burner

Stainless steel side shelves with condiment trays

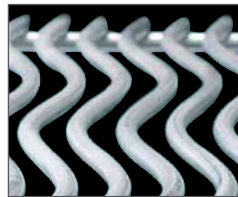
Stainless steel cooking system

Available as a natural gas or propane unit

EASY ROLL™ locking casters



INFRARED
SIZZLE ZONE™



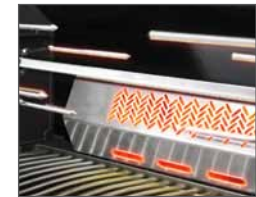
Stainless Steel WAVE™ Rod Cooking Grids



Dual-Level Stainless Steel Sear Plates



Infrared SIZZLE ZONE™ Side Burner



Rear Infrared Rotisserie Burner

INFRARED TECHNOLOGY

The intense heat of Napoleon's infrared technology instantly locks in the juices for an amazing taste sensation! Over 11,000 flame ports produce up to 1500°F for optimum searing. See page 21 for more details.



 Proudly Made in Canada

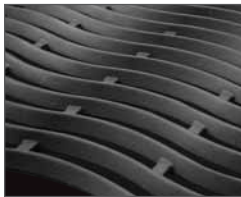
PRESTIGE® P500 & P500RB



Up to 66,000 BTU's
Up to 5 burners
Cooking Area: 760 in²
Built-in model available

THE SIRLOIN STEAK BURGER

- 1.36 kg / 3 lb. ground sirloin steak
- ¼ cup (60 mL) Napoleon® Steak Sauce
- 2 tbsp. (30 mL) Napoleon® Classic Steak Spice
- 1 white onion, finely chopped
- 3 cloves garlic, minced
- 1 tbsp. (15 mL) chopped fresh parsley
- 1 tbsp. (15 mL) Dijon mustard
- to taste Napoleon® Classic Steak Spice
- 12 slices pre-cooked bacon
- 6 slices aged cheddar cheese
- 6 burger buns
- ½ cup (125 mL) melted butter



Porcelainized Cast Iron WAVE™ Reversible Channel Cooking Grids



Dual-Level, Stainless Steel Sear Plates



JETFIRE™ Ignition



Rear Infrared Rotisserie Burner (P500RB)



ACCU-PROBE™ TEMPERATURE GAUGE

Safely and instantly read the internal temperature of your grill with the lid closed. This thermometer has a wide temperature measurement range from 0° to 370°C (0° to 700°F) and includes the ideal smoking and searing range.



PRESTIGE® P308 & P308RB

Up to 44,000 BTU's
Up to 3 burners
Cooking Area: 483 in²



In a large bowl, combine the ground sirloin steak, Napoleon® Steak Sauce, 30 mL of Napoleon® Classic Steak Spice, onion, garlic, parsley and Dijon mustard. Using your hands, mix well to combine, taking care not to over mix the meat.

Form into twelve uniform-sized patties, about 4 oz each, ½" thick. Place patties onto a parchment paper lined tray, cover and refrigerate for at least one hour to allow the meat to set.

Preheat grill to medium-high heat.

Lightly spray each patty with non-stick cooking spray and season with Napoleon® Classic Steak Spice to taste. Grill burgers for 4 to 5 minutes per side for medium-well. Move burgers to the top rack of grill and top each burger with 2 slices of bacon and a slice of cheddar cheese. Close lid and allow cheese to melt and bacon to heat up for about one minute.

Brush cut side of burger buns with melted butter and grill, buttered side down, until crisp and golden brown. Remove buns from grill, place one burger on each bun and garnish with tomato, lettuce and sliced onion, top with other bun.

Serve immediately with French fries or coleslaw and your favorite Napoleon® BBQ Sauce!

Serves 6



EASY ROLL™ Locking Casters



Porcelainized Cast Iron WAVE™ Reversible Channel Cooking Grids



Rear Infrared Rotisserie Burner (P308RB)



Folding Side Shelves

EASY ROLL™ LOCKING CASTERS

The EASY ROLL™ locking casters make storing and relocating your grill fast and easy. Matched with the folding side shelves of the P308, it makes for the perfect grill in small spaces.



EVERYDAY GRILLING ACCESSORIES



Charcoal Smoker Tray
67731



Charcoal Starter
67800



Smoker Pipe
67011



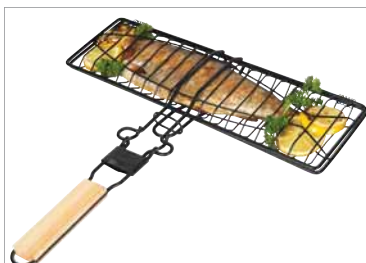
Grilling Gloves
62140



Apron
62135



Square Wok Topper
56030



Non-Stick Fish Basket
57011



Cast Aluminum Griddle
56004



Stainless Steel Griddle
56016

THE MOST VERSATILE COOKING STYLES AVAILABLE

Direct Cooking

This method of cooking utilizes all burners, cooking the food directly above the flame "GRILLING" style, for searing steaks, other meats or vegetables. Keeping the lid down reduces the cooking time and cooks through to the center faster than with the lid up. Anything that is less than 2 inches in thickness should be cooked by direct grilling. These are things that generally cook quickly and benefit from the fast cooking of a hot grill. Front to back burners were designed for precise heat control, allowing for independent use of each cooking zone.

Indirect Cooking

Indirect grilling is similar to baking. The food is placed above the unlit burner instead of directly over the flame. This can be achieved by only igniting some of the burners — light one side on high and cook the food on the other. The food will cook more evenly as it is not exposed to direct heat from the burners. This is an excellent way to cook tough cuts of meat, like brisket and ribs, that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275° to 350°) and makes it easy to introduce a smoker pipe for extra flavour. For chicken, game, turkey, roasts, ham, vegetables, bread or combinations, the indirect cooking method gives great results every time. There is little need to turn the food. You can place the food directly on the grids or in a cooking pan.

Charcoal Cooking

Unique to Napoleon®! Optional charcoal trays gives you the freedom to switch from gas to charcoal with relative ease. With charcoal you can utilize indirect cooking as well as direct cooking.

FINDING THE PERFECT STEAK

When buying a large steak, choose one that has a uniform thickness of about 1 ½ inches. Buy a top quality cut that is well marbled to ensure tenderness. The better the quality of beef, the tastier your steak will be. For a quick sauce, jazz up store-bought BBQ sauce by adding chopped chilies, a little Worcestershire sauce, a splash of vinegar, some chopped fresh onions or garlic, or get creative.

— NAPOLEON —
**EXPERTS IN
GAS & INFRARED
GRILLING**



Rotisserie Cooking

Rotisserie cooking allows the food to self-baste, sealing in the juices while browning the outside surface. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb. There are so many advantages to rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. You can use the rotisserie method if your grill comes with a rear rotisserie burner, which requires much less attention than any other cooking method. The rotisserie burner is a nice feature because it automatically sets you up for direct, even heating.

Infrared Bottom Burner Cooking

Do you want to make the perfect steak? The intense 1500° heat instantly sears the meat, locking in the juices. Larger cuts of meat may be moved to the side of the grill to continue cooking.

Smoking

Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid. To achieve maximum flavour, fresh wood chips may be added several times during the cooking process.



Roasting Pan
56011



Pizza Stone Set
56014



Cast Iron Skillet
56003



Shish Kebab Set
55310



Cedar Grilling Planks
67030



Beer Can Chicken Roaster
56021



Rotisserie Kits



Rotisserie Light
64040



Stainless Steel Rotisserie Light
64045

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**EXPERTS IN
GAS & INFRARED
GRILLING**

ALL SEASON GRILLING

The secret to grilling success in any season, is preparation. Always locate your grill away from the wind in a well-ventilated location to ensure consistent heat. Don't let the heat escape by constantly lifting the lid to check; instead use your thermometer. And, don't be afraid to use the warming rack to keep food warm or to finish cooking, if the rest of your food continues to cook on the main burners.

EVERYDAY GRILLING ACCESSORIES



3 Piece Toolset
55033



Auto Locking Tongs
55013



Stainless Steel Tongs
55012



Elite BBQ Toolset
55069



Silicone Basting Brush Set
55002



Marinade Injector
55027



Digital Thermometer
61010



Pocket Thermometer
61004



Probe Thermometer
61007



HERBS & SPICES

Dried herbs and spices make wonderful aromatics for grilling. Soak them for about 5 minutes, squeeze out the moisture, and sprinkle them either directly on the coals, or even in the water pan if you're cooking over indirect heat. Watch out for seeds, such as mustard and coriander. Heat makes them pop.

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GRILLING**



Chef Knife Set
55206



Grill Covers



Grid Lifter
62121



Grill Brush
62029



Dual Head Grill Scrubber
62035



Wooden Grill Brush
62028



Grill Scrubber
62002



Stainless Steel Cleaner
10231



Natural Orange Cleaner
10100

— NAPOLEON —
EXPERTS IN
GAS & INFRARED
GRILLING

“DONENESS” TEST

Take your left forefinger and touch it to the tip of your left thumb. Don't apply pressure, just use the lightest touch with your finger, touching the base of the meaty part of your thumb. This feeling is similar to the consistency of rare steak. Now compare it by touching the steak. For medium done, use the second finger of your left hand to touch the tip of your left thumb. Well done, use the third finger of the left hand.

COOKING WITH CHARCOAL ON YOUR GAS GRILL

Charcoal is the traditional way of infrared cooking that we are all familiar with. It provides a feeling of nostalgia you can't escape with the smoky flavour you've loved for so long. The glowing briquettes emit infrared energy to the food being cooked, with very little drying effect.

At Napoleon®, we are proud experts in infrared grilling but as fans of all ways to grill we know you can't replace the experience and smoky flavour of grilling with charcoal.

As this is a bonus, we wanted to combine the two masters of grilling. With our charcoal trays you can now experience the smoky flavour and raw grilling of charcoal but with easier heat up, less mess and even heating on your gas grill.

Still want the convenience of gas, but long for that charcoal flavour?

No problem! Napoleon's charcoal tray lights easily with your

gas burner. Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need to complete the meal. Approximately one layer for burgers or steaks and two layers for roasts or chicken. Pour enough charcoal into the tray to make the layers needed. Stack charcoal into a cone shape. Remove one sear plate, light the gas burner directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner. Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the coal grate. Close lid, wait 5 minutes and start cooking!

Tips: Never add lighter fluid to burning coals. Even if there is no flame, the heat will vaporize the lighter fluid and can cause a serious flare-up the second the vapor encounters a flame.



Want That Smoky Goodness?

Enjoy that delicious smoked meat flavour at home with your own grill and a few pointers from Napoleon®. When using gas grills, it's best to put presoaked wood chips in our smoker tube, available at Napoleon® grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, then you can either put the wood directly on the preheated coals or place them in a smoker tube. Experiment a little to find what works best for you.

Fill the stainless steel smoker tube with wood chips. Submerge in water for at least half an hour. Place the smoker tube over the left burner and turn it on. Place your meat over the right burner, but do not turn on the burner. You are using the indirect/smoking cooking method.

Smoke the meat for several hours under a closed lid. To achieve maximum flavour, add fresh, pre-soaked wood chips several times during the cooking process.



OVEN-LIKE PERFORMANCE

Your gas grill can also be used as a conventional or convection oven. Bread, buns, cakes and pizzas can be cooked to perfection under the grill lid. For convection cooking, follow the same instructions as for the indirect cooking method. Your grill comes with a tightly sealed lid for heat retention, giving oven-like performance.

NAPOLEON
EXPERTS IN
GAS & INFRARED
GRILLING



HOW DOES INFRARED COOKING WORK?

Since the discovery of fire, man-kind has been striving to improve taste and perfect the grilling experience. Infrared grilling is simply the relationship between the type of food, heat, and time. Infrared cooking uses high-efficiency radiant energy, much like the sun. High-frequency electromagnetic waves from the invisible end of the light spectrum travel from the infrared source to the food.

Napoleon® infrared grills use ceramic burners with thousands of evenly spaced flame ports to generate infrared radiant energy. The flame energy is absorbed by the ceramic, which then glows and heats up to an incredible 1500°F. This remarkable SIZZLE ZONE™ heat intensity quickly sears your food to lock in moisture and flavour. The results are unmistakable - succulent, flavourful food in a much-reduced grilling time! Napoleon's infrared grilling technology makes serving the perfect meal quick and easy each and every time.

Versatile

Grill anything like a professional, from steaks to seafood, fish to vegetables.

Great Retention of Flavour and Moisture

Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air. Therefore, the food cooks very quickly, resulting in a greater retention of food weight. Food cooked in it's own juices is more succulent, tender and tasty.

More Efficient

Infrared heats the object not the air so it cooks twice as fast as traditional burners while using less fuel. Because infrared heats food directly, not the air around it, grilling year round is much easier.

The Environmental Choice!

Because the infrared burners are ready to grill in under a minute and grilling time is drastically decreased, cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

BTU CONSUMPTION

TRADITIONAL
GRILLING

NAPOLEON®
INFRARED GRILLING

How To Cook The Perfect Infrared Steak

Pick a steak that is well marbled, the more marble there is inside, the more flavourful and tender your steak will be. A perfect steak size is about 1 1/2 to 2 inches thick and about 12 to 16 ounces each, depending on the cut.

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
5. Place thick, juicy steak on grids.
6. Wait two - three minutes, flip steak with tongs. (You do not want to use a fork and pierce the steak as this will let out the juices the infrared has locked in).
7. Wait another two - three minutes, turn off the red knob.
8. You now have a medium rare steak.

Bon Appetite.

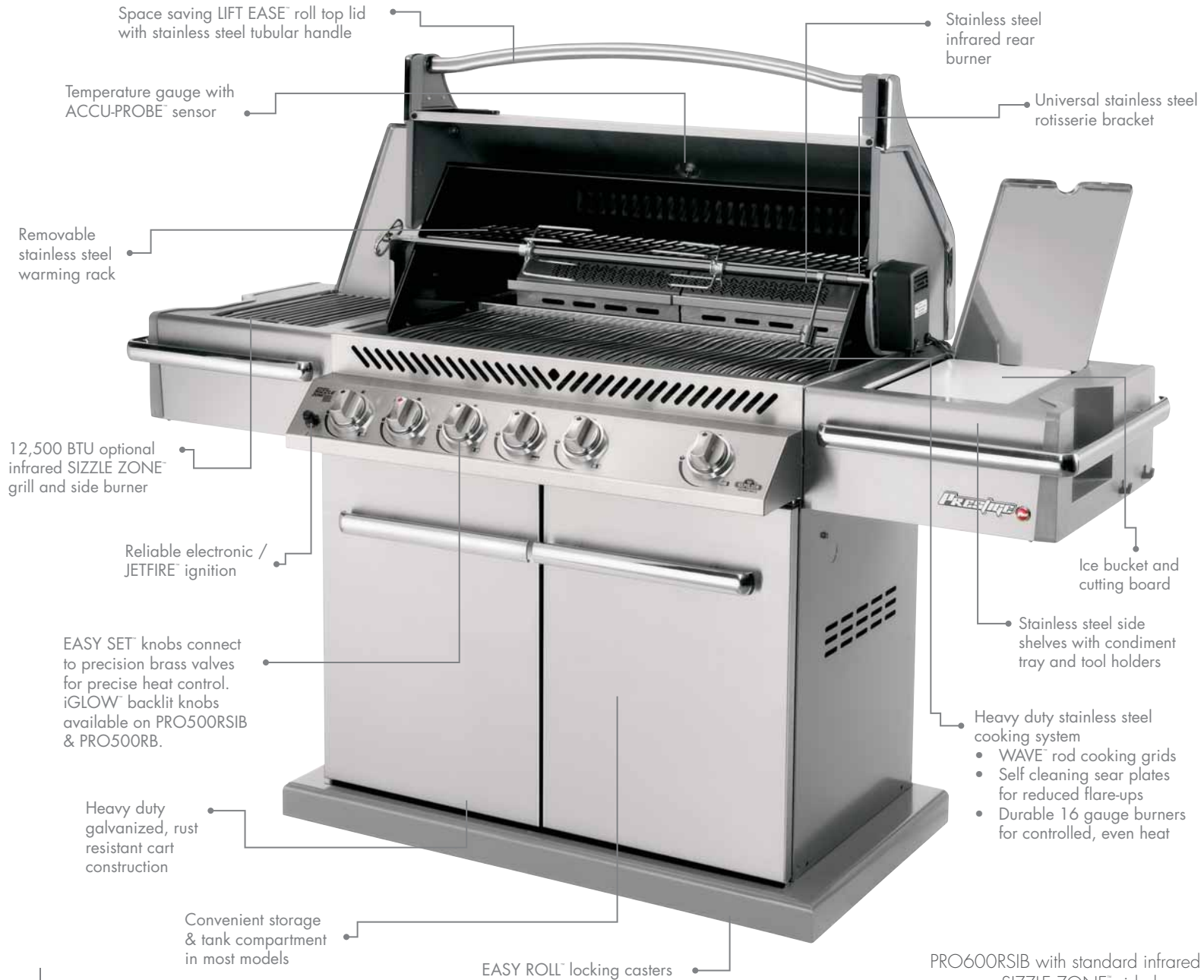
Note: Never cut a steak to see if it is done - use a meat thermometer. Cutting allows all the natural juices to escape.

— NAPOLEON —
**EXPERTS IN
GAS & INFRARED
GRILLING**

TROUBLE-FREE GRILLING

If you take the time to give your grill a thorough check-up in the spring and once more in the fall, you will enjoy years of trouble-free grilling. If you can't fit both check-ups in, choose the springtime, just before the busy summer grilling season starts, to get at least one good check-up.

THE ANATOMY OF THE PERFECT GRILL



PRO600RSIB with standard infrared SIZZLE ZONE™ side burner





SPECIFICATIONS	PRO600RSIB	PRO600RB	PRO500RSIB	PRO500RB	PT750RSBI	PF600	PF450	P500RSIB	P500RB	P500	P308RB	P308
LIFT EASE™ roll top lid	S	S	S	S	S	S	S	S	S	S	S	S
*Lid color	ss	ss	ss	ss	ss	ss	ss	ss	ss/bk	ss/bk	ss	ss
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S	S	S	S	S
Electronic ignition	S	S	5°	5°	S	S	S	5°	5°	-	S	S
JETFIRE™ ignition	-	-	S	S	-	-	-	S	S	S	-	-
Rear burner igniter	S	S	S	S	S	S	S	S	S	-	S	-
Infrared ceramic bottom burners	-	-	-	-	2	2	1	-	-	-	-	-
Stainless steel bottom burners	4	4	4	4	3	2	2	4	4	4	2	2
Stainless steel infrared rear rotisserie burner	S	S	S	S	S	-	-	S	S	-	S	-
Ceramic infrared rear rotisserie burner	-	-	-	-	-	S	S	-	-	-	-	-
Range side burner	-	-	-	-	S	S	S	-	-	-	-	-
Infrared SIZZLE ZONE™ side burner	S	-	S	-	-	-	-	S	-	-	-	-
Stainless steel WAVE™ rod cooking grids	-	-	-	-	-	-	-	S	-	-	-	-
Stainless steel 9.5mm WAVE™ rod cooking grids	S	S	S	S	S	S	S	-	-	-	-	-
Cast Iron WAVE™ rod cooking grids	-	-	-	-	-	-	-	-	S	S	S	S
Integrated ice bucket and cutting board	S	-	S	-	-	-	-	-	-	-	-	-
EASY SET™ control knobs	S	S	S	S	S	S	S	S	S	S	S	S
Removable drip pan	S	S	S	S	S	S	S	S	S	S	S	S
Warming rack	S	S	S	S	S	S	S	S	S	S	S	S
Condiment trays and/or tool hooks	S	S	S	S	S	S	S	S	S	S	S	S
EASY ROLL™ Locking Casters	S	S	S	S	S	S	S	S	S	S	S	S
Folding Side Shelves	-	-	-	-	-	-	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S	S	S	S	S
ACCESSORIES	PRO600RSIB	PRO600RB	PRO500RSIB	PRO500RB	PT750RSBI	PF600	PF450	P500RSIB	P500RB	P500	P308RB	P308
Commercial quality rotisserie kit – 4 Forks	S	S	-	-	S	S	S	-	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	-	S	S	-	-	-	S	S	-	S	-
Charcoal tray	0	0	0	0	0	0	0	0	0	0	0	0
Smoker pipe	0	0	0	0	0	0	0	0	0	0	0	0
Smoker box	-	-	-	-	-	S	S	-	-	-	-	-
Heavy duty cover	0	0	0	0	0	S	S	0	0	0	0	0
GRILL INPUTS (BTU's)	PRO600RSIB	PRO600RB	PRO500RSIB	PRO500RB	PT750RSBI	PF600	PF450	P500RSIB	P500RB	P500	P308RB	P308
Main infrared burners	-	-	-	-	29,000	28,000	14,000	-	-	-	-	-
Main tube burners	56,000	56,000	48,000	48,000	43,500	28,000	28,000	48,000	48,000	48,000	29,000	29,000
Side burner	12,500	-	14,000	-	13,500	30,000	30,000	14,000	-	-	-	-
Rear infrared burner	26,500	26,500	18,000	18,000	20,000	20,500	13,500	18,000	18,000	-	15,000	-
Total**	95,000	82,500	80,000	66,000	106,000	106,500	85,500	80,000	66,000	48,000	44,000	29,000
DIMENSIONS	PRO600RSIB	PRO600RB	PRO500RSIB	PRO500RB	PT750RSBI	PF600	PF450	P500RSIB	P500RB	P500	P308RB	P308
Total length (in)	73 ½	73 ½	66 ½	66 ½	87	83 ¼	74 ¼	64 ¼	64 ¼	64 ¼	50 ½ / -33 ½	50 ½ / -33 ½
Total depth (in)	26 ¾	26 ¾	26 ½	26 ½	28 ¼	27 ¼	27 ¼	26 ¼	26 ¼	26 ¼	22 ¾	22 ¾
Total height (in)	51 ¼	51 ¼	51 ¾	51 ¾	49 ¾	49 ¾	49 ¾	50 ¼	50 ¼	50 ¼	46 ¼	46 ¼

S = standard O = optional *Lid Colours: ss = stainless steel, bk = black - Folded ** Primary, may include warming rack & side burner (if available) ° Rear and side burner

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- 214 Bayview Drive, Barrie, Ontario, Canada L4N 4Y8
- 103 Miller Drive, Crittenden, Kentucky, USA 41030
- 7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 705-726-4278 • FAX: 705-725-2564
napoleongrills.com
info@napoleonproducts.com

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Printed in Canada
ADBRFP 02/2012