

# NAPOLEON®

FULL PRODUCT LINE

EXPERTS IN GAS & INFRARED GRILLING



**NAPOLEON**  
GOURMET GRILLS



## 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 30 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 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 400 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 and waterfalls.




## CREATIVE SPIRIT, PERFORMANCE & QUALITY

### A passionate dedication to grilling.

Napoleon®, a family owned Canadian company, has been providing home comfort for over 30 years, committed to designing and manufacturing only the finest high efficiency grills, fireplaces and outdoor living products you can depend on.


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 will create. In the pages ahead, you'll discover the beauty and simplicity of Napoleon® style - the ideal complement to your outdoor living space.

### On gastronomise la grillade.

 Napoléon® est une entreprise canadienne d'appartenance privée qui, depuis plus de 30 ans, se consacre au confort de votre demeure en concevant et en fabriquant des grills, foyers et produits de divertissement extérieur de qualité exceptionnelle. Des produits sur lesquels vous pouvez compter.


La marque Napoléon® se distingue par une technologie supérieure, une performance absolue, une conception équilibrée et un service à la clientèle inégalé. Votre gril Napoléon® est conçu pour exceller, tout en vous offrant une expérience culinaire digne de vos exquis créations culinaires. Dans les prochaines pages, vous découvrirez la beauté et la simplicité du style Napoléon®, le complément idéal de votre espace de séjour extérieur.

### Una dedicación apasionada al arte de cocinar en parrillas.

 Napoleon® es una empresa familiar canadiense que, desde hace más de 30 años, ofrece la comodidad para el hogar con el diseño y la fabricación de parrillas, chimeneas y productos para la vida al aire libre de la más alta calidad y de los cuales usted puede confiar.

La tecnología superior, el excelente rendimiento, el diseño balanceado y el mejor servicio al cliente son el sello de la marca Napoleon®. La parrilla Napoleon® está diseñada para lucirse y ofrecer una experiencia culinaria tan gratificante como las comidas que prepare con ella. En las siguientes páginas, usted podrá descubrir la belleza y sencillez del estilo Napoleon®, el complemento ideal para la vida al aire libre.

### Una passione per le grigliate.

 Napoleon® è un'azienda privata canadese che, da oltre 30 anni, si occupa del comfort della vostra casa con la progettazione e la costruzione di grill, camini e prodotti per la vita all'aria aperta di altissima qualità. Un'azienda su cui potete riporre la vostra fiducia.

Il marchio Napoleon® è caratterizzato da una tecnologia all'avanguardia, prestazioni costanti e affidabili, un design armonioso e un impareggiabile servizio ai clienti. Il vostro grill Napoleon® è stato pensato per essere il meglio e per offrirvi un'esperienza di cottura tanto gratificante quanto le vostre prelibatezze culinarie. Nelle prossime pagine potrete scoprire la bellezza e la semplicità dello stile Napoleon®, il complemento ideale del vostro ambiente esterno.

# DOUBLE THICK PORK CHOPS WITH FIRE-ROASTED CORN SALSA

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

## Fire-Roasted Corn Salsa

- 15 mL (1 tbsp.) 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
- 15 mL (1 tbsp. ) chopped fresh cilantro
- 60 mL (¼ cup) olive oil
- 1 lime, juiced
- to taste salt and coarsely ground black pepper

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

- 1 - Brûleur latéral infrarouge SIZZLE ZONE™
- 2 - Rôtissoire optionnelle de qualité commerciale avec contrepoids, quatre fourches et un brûleur arrière infrarouge pour une cuisson savoureuse comme au restaurant
- 3 - Couverture de luxe, économiseur d'espace LIFT EASE™ de haut format avec moulures d'accent et poignée en fini chrome poli
- 4 - Système de cuisson breveté en acier inoxydable
- 5 - Tablettes latérales en acier inoxydable de qualité supérieure avec porte-gobelets et bac à glace intégrés, ainsi que planche à dépecer, porte-serviettes et crochets à ustensiles en fini chrome poli
- 6 - Piédestal avec roulettes
- 7 - Disponible comme modèle au gaz naturel ou au propane

- 1 - Parrilla y quemador lateral infrarrojos SIZZLE ZONE™
- 2 - Kit de rotisserie opcional de calidad comercial con contrabalanceo y cuatro tenedores para obtener resultados dignos de un restaurante en el quemador infrarrojo posterior
- 3 - Tapa corrediza LIFT EASE™ de lujo que ocupa menos espacio y viene con bordes y manija en cromo pulido
- 4 - Sistema patentado de cocción en acero inoxidable
- 5 - Estantes laterales de acero inoxidable de primera calidad con soportes para bebidas, balde para hielo y tabla para cortar, toallero y ganchos para utensilios en cromo pulido
- 6 - Pedestal con ruedas
- 7 - Unidad disponible a gas natural o a gas propano en acero inoxidable

- 1 - Bruciatore laterale del grill a infrarossi SIZZLE ZONE™
- 2 - Kit rosticceria di qualità commerciale, opzionale, con contrappeso e quattro forchettoni per una cottura come al ristorante, grazie al bruciatore posteriore a infrarossi
- 3 - Ampio coperchio salvaspazio Deluxe, a guida scorrevole LIFT EASE™, con dettagli e maniglia in cromo lucidato
- 4 - Sistema di cottura in acciaio inox, brevettato
- 5 - Mensole laterali di alta qualità, in acciaio inox, con porta bevande e cestello per il ghiaccio integrati nel tagliere, barre appendi-stracci cromate lucide e ganci per gli attrezzi
- 6 - Base a piedistallo con rotelle
- 7 - Disponibile versione a gas naturale o a propano



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**EXPERTS IN  
GAS & INFRARED  
GRILLING**



# PRESTIGE® PRO PRO600RSIB

> 26.1 kW  
6 Burners



Stainless Steel WAVE® Rod Cooking Grids  
Grilles de cuisson en tiges vagues d'acier inoxydable  
Rejillas de acero inoxidable WAVE®  
Griglie di cottura in acciaio inox WAVE®



Stainless Steel Sear Plates  
Plaques de brûleur en acier inoxydable  
Platos de sellado de acero inoxidable  
Piastre di scottatura in acciaio inox



Electronic Ignition  
Allumeur électronique  
Encendido electrónico  
Accensione elettronica



Integrated Ice Bucket  
Bac à glace intégré  
Balde para hielo integrado  
Cestello integrato per il ghiaccio



Infrared SIZZLE ZONE® Side Burner  
Brûleur latéral infrarouge SIZZLE ZONE®  
Quemador lateral infrarrojo SIZZLE ZONE®  
Bruciatore laterale a infrarossi SIZZLE ZONE®



Infrared Rear Burner  
Brûleur arrière infrarouge  
Quemador posterior infrarrojo  
Bruciatore posteriore a infrarossi

2 - Optional commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking using the rear infrared burner

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



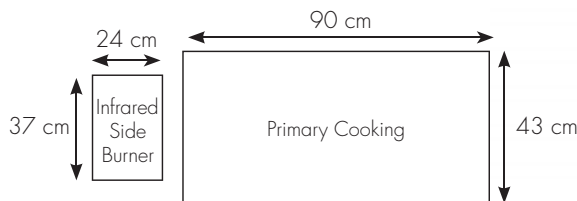
1 - Infrared SIZZLE ZONE® grill and side burner

4 - Patented stainless steel cooking system

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

7 - Available as a natural gas or propane unit

6 - Pedestal base with casters



187 cm x 68 cm x 130 cm 127.9 kg



## NAPOLÉON EXCLUSIVE FEATURES

**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 a sear plate with the charcoal tray, add charcoal and light with your gas grill. For more details see page 38.

**SABOR A CARBÓN EN LA PARRILLA A GAS** - La bandeja opcional para carbón de Napoleon está diseñada para que usted pueda agregarle a la parrilla a gas el sabor del carbón cuando lo desee. Solo debe reemplazar el plato de sellado con la bandeja para carbón, agregar carbón y encenderlo con la parrilla a gas. Consulte la página 38 para obtener más detalles.

**LA SAVEUR DU CHARBON DE BOIS AVEC VOTRE GRIL À GAZ** - Grâce au bac à charbon de bois optionnel de Napoléon, vous pouvez maintenant jumeler l'agrément et la saveur du charbon de bois à votre gril à gaz. Il suffit de remplacer une plaque de brûleur par le bac à charbon de bois, d'ajouter du charbon de bois et d'allumer votre gril à gaz. D'autres détails en page 38.

**L'AROMA DELLA CARBONELLA DIRETTAMENTE DAL VOSTRO GRILL A GAS** - Il vassoio per la carbonella, opzionale, di Napoleon vi consente di aggiungere il sapore tipico della cottura a carbonella ogni qualvolta lo vogliate. Basta sostituire il vassoio per la scottatura con quello della carbonella, aggiungere la carbonella e accendere il gril. Per maggiori informazioni fare riferimento a pagina 38.



# CEDAR PLANKED BRIE CHEESE WITH FRESH BERRIES

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

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

- 1 - Brûleur latéral infrarouge SIZZLE ZONE™
- 2 - Rôtissoire optionnelle de qualité commerciale avec contrepoids, quatre fourches et un brûleur arrière infrarouge pour une cuisson savoureuse comme au restaurant
- 3 - Couverture de luxe, économiseur d'espace LIFT EASE™ de haut format avec moules d'accent et poignée en fini chrome poli
- 4 - Système de cuisson breveté en acier inoxydable
- 5 - Tablettes latérales en acier inoxydable de qualité supérieure avec porte-gobelets et bac à glace intégrés, ainsi que planche à dépecer, porte-serviettes et crochets à ustensiles en fini chrome poli
- 6 - Piédestal avec roulettes
- 7 - Disponible comme modèle au gaz naturel ou au propane

- 1 - Parrilla y quemador lateral infrarrojos SIZZLE ZONE™
- 2 - Kit de rotisserie opcional de calidad comercial con contrabalanceo y cuatro tenedores para obtener resultados dignos de un restaurante en el quemador infrarrojo posterior
- 3 - Tapa corrediza LIFT EASE™ de lujo que ocupa menos espacio y viene con bordes y manija en cromo pulido
- 4 - Sistema patentado de cocción en acero inoxidable
- 5 - Estantes laterales de acero inoxidable de primera calidad con soportes para bebidas, balde para hielo y tabla para cortar, toallero y ganchos para utensilios en cromo pulido
- 6 - Pedestal con ruedas
- 7 - Unidad disponible a gas natural o a gas propano en acero inoxidable

- 1 - Bruciatore laterale del grill a infrarossi SIZZLE ZONE™
- 2 - Kit rosticceria opzionale di qualità commerciale, con contrappeso e quattro forchettoni per una cottura come al ristorante, grazie al bruciatore posteriore a infrarossi
- 3 - Ampio coperchio salvaspazio Deluxe, con scorrimento LIFT EASE™ e dettagli e maniglia in cromo lucidato
- 4 - Sistema di cottura in acciaio inox, brevettato
- 5 - Mensole laterali di alta qualità, in acciaio inox, con porta bevande e cestello per il ghiaccio integrati nel tagliere, barre appendi-stracci cromate lucide e ganci per gli attrezzi
- 6 - Base a piedistallo con rotelle
- 7 - Disponibile versione a gas naturale o a propano



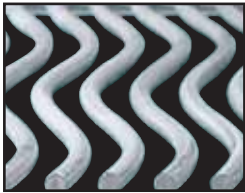
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GAS & INFRARED  
GRILLING**



# PRESTIGE® PRO PRO450RSIB

> 20.8 kW  
5 Burners



Stainless Steel WAVE® Rod Cooking Grids  
Grilles de cuisson en tiges vagues d'acier inoxydable  
Rejillas de acero inoxidable WAVE®  
Griglia di cottura in acciaio inox WAVE®



Stainless Steel Sear Plates  
Plaques de brûleur en acier inoxydable  
Platos de sellado de acero inoxidable  
Piastre di scottatura in acciaio inox



Electronic Ignition  
Allumeur électronique  
Encendido electrónico  
Accensione elettronica



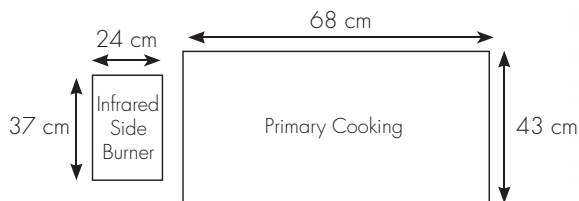
Integrated Ice Bucket  
Bac à glace intégré  
Balde para hielo integrado  
Cestello integrato per il ghiaccio



Infrared SIZZLE ZONE® Side Burner  
Brûleur latéral infrarouge SIZZLE ZONE®  
Queimador lateral infrarrojo SIZZLE ZONE®  
Bruciatore laterale a infrarossi SIZZLE ZONE®



Infrared Rear Burner  
Brûleur arrière infrarouge  
Queimador posterior infrarrojo  
Bruciatore posteriore a infrarossi



166 cm x 67 cm x 131 cm 97.1 kg

2 - Optional commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking using the rear infrared burner

1 - Infrared SIZZLE ZONE® grill and side burner

7 - Available as a natural gas or propane unit

6 - Pedestal base with casters

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

4 - Patented stainless steel cooking system

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



## NAPOLÉON EXCLUSIVE FEATURES

**HEAVY DUTY STAINLESS STEEL COOKING SYSTEM** - The even, consistent heat from high and hot to low and slow; Patented 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.

**SYSTÈME DE CUISSON ROBUSTE EN ACIER INOXYDABLE** - Une chaleur uniforme et constante, de feu élevé à feu bas. Grilles de cuisson brevetées en tiges vagues qui créent les marques de grillage distinctes à Napoléon®. Plaques de brûleur autonettoyantes brevetées qui réduisent les poussées de flamme. Brûleurs durables fournissant une chaleur uniforme et un contrôle précis.

**SISTEMA DE COCCIÓN ULTRARRRESISTENTE DE ACERO INOXIDABLE** - Calor constante y homogéneo, de fuego alto y fuerte a mínimo y suave, rejillas patentadas WAVE® que marcan el sello registrado de Napoleon®, platos de sellado con autolimpieza que evitan las llamaradas y quemadores resistentes que ofrecen un calor controlado y homogéneo.

**SISTEMA DI COTTURA ROBUSTO, IN ACCIAIO INOX** - Una cottura uniforme, sia velocemente ad alte temperature che lentamente a basse temperature; griglie di cottura WAVE®, brevettate, per ottenere le tipiche strisce di scottatura di Napoleon®; piastre per scottatura autopulenti, brevettate, per il controllo delle fiammate e bruciatori robusti, per un calore controllato e omogeneo.



# GRILLED VEGETABLE SALAD WITH SHIRAZ BALSAMIC VINAIGRETTE

## Red Wine Balsamic Vinaigrette

- 250 mL (1 cup) olive oil
- 60 mL (¼ cup) Shiraz
- 60 mL (¼ cup) balsamic vinegar
- 30 mL (2 tbsp.) Dijon mustard
- 15 mL (1 tbsp.) 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
- 250 mL (1 cup) crumbled goat's cheese
- 5 mL (1 tsp.) chopped fresh rosemary

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

- 1 - Système de cuisson double muni de deux brûleurs de cuve infrarouges SIZZLE ZONE™
- 2 - Couvercle économiseur d'espace LIFT EASE™
- 3 - Brûleur arrière infrarouge avec rôtissoire optionnelle et 4 fourches
- 4 - Brûleur latéral
- 5 - Espace de rangement supplémentaire pour les gros rassemblements
- 6 - Disponible comme modèle au propane
- 7 - Tiroir coulissant pratique

- 1 - Sistema de cocción de doble anafe con dos quemadores inferiores infrarrojos SIZZLE ZONE™
- 2 - Tapa corrediza LIFT EASE™ que ocupa menos espacio
- 3 - Quemador posterior infrarrojo con kit de rotisserie opcional y cuatro tenedores
- 4 - Quemador lateral tradicional
- 5 - Almacenamiento adicional en caso de reuniones con muchas personas
- 6 - Unidad disponible a gas propano
- 7 - Práctico cajón extraíble

- 1 - Sistema di cottura a due unità con due bruciatori inferiori a infrarossi SIZZLE ZONE™ dedicati
- 2 - Coperchio salvaspazio a guida scorrevole LIFT EASE™
- 3 - Bruciatore posteriore a infrarossi con kit rosticceria e 4 forchettoni, opzionali
- 4 - Fornello laterale tradizionale
- 5 - Area di lavoro di grandi dimensioni, per preparare grandi grigliate
- 6 - Disponibile la versione a propano
- 7 - Conveniente cassetto estraibile



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GRILLING**





# PRESTIGE® II PT750RSIB

> 29.2 kW  
7 Burners



1 - Twin head cooking system with two dedicated infrared SIZZLE ZONE™ bottom burners

2 - Space saving LIFT EASE™ roll top lid

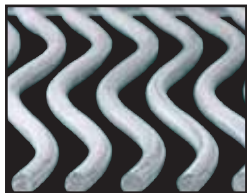
3 - Rear infrared burner with optional rotisserie kit and 4 forks

4 - Range side burner

5 - Extra storage space for large gatherings

7 - Convenient pull out drawer

6 - Available as a propane unit



Stainless Steel WAVE® Rod Cooking Grids  
Grilles de cuisson en tiges vagues d'acier inoxydable  
Rejillas de acero inoxidable WAVE®  
Griglie di cottura in acciaio inox WAVE



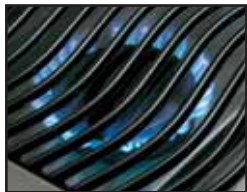
Stainless Steel Sear Plates  
Plaques de brûleur en acier inoxydable  
Platos de sellado de acero inoxidable  
Piastrine di scottatura in acciaio inox



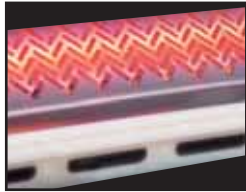
Two Infrared Bottom Burners  
Deux brûleurs de cuve infrarouges  
Dos quemadores inferiores infrarrojos  
Due bruciatori inferiori a infrarossi



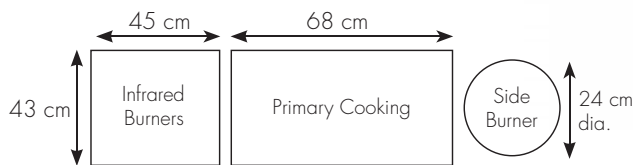
Pull Out Drawer  
Tiroir coulissant  
Cajón extraíble  
Cassetto estraibile



Range Side Burner  
Brûleur latéral  
Quemador lateral tradicional  
Fornello laterale tradizionale



Infrared Rear Burner  
Brûleur arrière infrarouge  
Quemador posterior infrarrojo  
Bruciatore posteriore a infrarossi



221 cm x 72 cm x 124 cm 155.1 kg



Innovations Preis



## NAPOLEON EXCLUSIVE FEATURES

**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.

**FUNCIONAMIENTO SIMILAR AL DEL HORNO** - La tapa corrediza LIFT EASE™ de Napoleon se pliega completamente hacia atrás para brindar más espacio en el jardín o en la terraza. El viento no afecta el funcionamiento de la tapa con cierre hermético. Se mantiene todo el calor gracias a la tapa aerodinámica y con pared doble que permite obtener un funcionamiento similar al del horno.

**COMME LE BON RENDEMENT D'UN FOUR** - Le couvercle équilibré LIFT EASE™ de Napoleon permet un dégagement zéro à l'arrière du grill, ce qui vous laisse plus d'espace sur votre patio ou votre terrasse. Le couvercle étanche est conçu pour bien résister au vent. Ainsi, un maximum de chaleur est retenu à l'intérieur du couvercle à double paroi pour vous offrir une performance de type four.

**PRESTAZIONI SIMILI A QUELLE DEL FORNO** - Il coperchio a guida scorrevole LIFT EASE™ di Napoleon si ritrae per rendere più spazioso il vostro giardino o la terrazza. La tenuta del coperchio non viene compromessa dalla presenza di vento. Tutto il calore viene conservato sotto alla doppia parete del coperchio, dal design lineare, per offrirvi prestazioni simili a quelle di un forno.



# STUFFED PORK CHOP

- 4 Bone-In Pork Loin Chops - 2" thick (10-12 oz, 300-360 g)
- 30 mL (2 tbsp.) Napoleon® Creole Cajun Seasoning

## Stuffing

- 2 slices multi-grain bread - toasted, cooled, and cut into ½" cubes (about 3 cups/750 mL diced)
- 250 mL (1 cup) ground sausage meat, breakfast style
- 125 mL (½ cup) finely diced white onion
- 60 mL (¼ cup) finely diced celery
- 60 mL (¼ cup) Sauvignon Blanc
- 60 mL (¼ cup) Napoleon® Fire Roasted Garlic Sauce
- 125 mL (½ cup) shredded mozzarella cheese
- 15 mL (1 tbsp.) chopped fresh thyme
- 15 mL (1 tbsp.) chopped fresh sage
- 30 mL (2 tbsp.) Napoleon® Creole Cajun Seasoning

In a large bowl, combine cubed bread, ground sausage, diced onion, diced celery, Sauvignon Blanc, Napoleon® Fire Roasted Garlic Sauce, shredded mozzarella cheese, chopped fresh thyme, chopped fresh sage, and Napoleon® Creole Cajun Seasoning. Mix well.

Using a sharp knife, make a 2-3" deep incision on the side of each pork chop to form a pocket in the center, taking care not to cut through the other side.

Stuff each pork chop with about ½ – ¾ cup of the stuffing mixture, packing stuffing tightly into each pocket. Season pork chops with Napoleon® Creole Cajun Seasoning, pressing the seasoning into the meat to adhere. Place stuffed pork chops onto a tray, cover and refrigerate for a minimum of one hour to allow the stuffing to set.

Preheat grill to medium heat.

Grill pork chops for 10-12 minutes, turning once, until lightly charred. Move chops to top rack of grill, close lid and allow to roast for an additional 8-10 minutes, turning every 2 minutes and basting with Napoleon® Fire Roasted Garlic Sauce, or until pork is fully cooked and stuffing is hot throughout. Remove from grill and allow to cool for 1-2 minutes. Serve immediately with extra Napoleon® Fire Roasted Garlic Sauce on the side.

Serves 4

- 1 - Système de cuisson breveté en acier inoxydable
- 2 - Couverture économiseur d'espace LIFT EASE™
- 3 - Grilles de cuisson en tiges vagues d'acier inoxydable
- 4 - Brûleur latéral infrarouge SIZZLE ZONE™
- 5 - Disponible comme modèle au propane
- 6 - Tablettes latérales en acier inoxydable avec plateaux à condiments
- 7 - Disponible en fini porcelaine noire ou acier inoxydable
- 8 - Brûleur arrière infrarouge

- 1 - Sistema patentado de cocción en acero inoxidable
- 2 - Tapa corrediza LIFT EASE™ que ocupa menos espacio
- 3 - Rejillas de acero inoxidable WAVE™
- 4 - Parrilla y quemador lateral infrarrojos SIZZLE ZONE™
- 5 - Unidad disponible a gas propano
- 6 - Estantes laterales de acero inoxidable con bandejas para condimentos
- 7 - Unidad disponible en porcelana negra y acero inoxidable
- 8 - Quemador posterior de rotisserie infrarrojo

- 1 - Sistema di cottura in acciaio inox, brevettato
- 2 - Coperchio salvaspazio a guida scorrevole LIFT EASE™
- 3 - Griglie di cottura in acciaio inox WAVE™
- 4 - Bruciatore laterale del grill a infrarossi SIZZLE ZONE™
- 5 - Disponibile nella versione a propano
- 6 - Mensole laterali in acciaio inox, con vassoio condimenti
- 7 - Disponibile con finitura porcellanata nera e in acciaio inox
- 8 - Bruciatore posteriore a infrarossi per rosticceria



Proudly Made in Canada

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



# PRESTIGE® I P45ORSIB

> 20.8 kW  
5 Burners



Stainless Steel WAVE® Rod Cooking Grids  
Grilles de cuisson en tiges vagues d'acier inoxydable  
Rejillas de acero inoxidable WAVE®  
Griglie di cottura in acciaio inox WAVE



Stainless Steel Sear Plates  
Plaques de brûleur en acier inoxydable  
Platos de sellado de acero inoxidable  
Piastre di scottatura in acciaio inox



Electronic Ignition  
Allumeur électronique  
Encendido electrónico  
Accensione elettronica



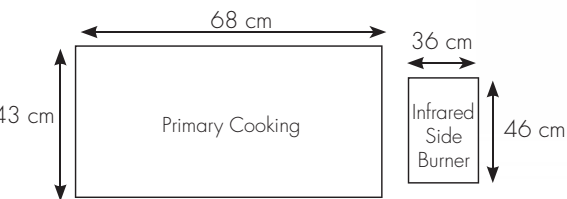
Infrared Rear Burner  
Brûleur arrière infrarouge  
Quemador posterior infrarrojo  
Bruciatore posteriore a infrarossi



Infrared SIZZLE ZONE® Side Burner  
Brûleur latéral infrarouge SIZZLE ZONE®  
Quemador lateral infrarrojo SIZZLE ZONE®  
Bruciatore laterale a infrarossi SIZZLE ZONE®



Black Porcelain or Stainless Steel  
Porcelaine noire ou acier inoxydable  
Porcelana negra y acero inoxidable  
Finitura porcellanata nera o acciaio inox



165 cm x 71 cm x 125 cm 87.1 kg



7 - Available in black porcelain and stainless steel

8 - Infrared rear rotisserie burner

1 - Patented stainless steel cooking system

2 - Space saving LIFT EASE® roll top lid

3 - Stainless steel WAVE® rod cooking grids

4 - Infrared SIZZLE ZONE® grill and side burner

6 - Stainless steel side shelves with condiment trays

5 - Available as a propane unit



## NAPOLEON EXCLUSIVE FEATURES



**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.

**JAUGE DE TEMPÉRATURE ACCU-PROBE™** - Vous donne une lecture instantanée de la température à l'intérieur de votre gril de façon sécuritaire, sans que vous ayez à soulever le couvercle. Cette jauge de température possède une large étendue de mesure allant de 0° à 370 °C (0° à 700 °F) qui indique aussi la zone de température idéale pour fumer et saisir les aliments.

**INDICADOR DE TEMPERATURA ACCU-PROBE™** - Mide la temperatura interna de la parrilla de manera segura y rápida con la tapa cerrada. El termómetro marca la temperatura de 0 °C a 370 °C (0 °F a 700 °F) con el rango ideal para ahumar o sellar.

**MISURATORE DELLA TEMPERATURA ACCU-PROBE™** - consente di leggere, in maniera sicura ed immediata, la temperatura interna del grill a coperchio chiuso. Il termometro rileva temperature da 0° a 370° C, indicando anche le temperature ideali di affumicatura e di scottatura degli alimenti.

# PLANKED BEEF TENDERLOIN WITH SMOKY MASHED POTATOES

## Mashed Potatoes

- 8-10 large Yukon Gold potatoes, peeled and quartered
- 30 mL (2 tbsp.) salt
- 60 mL (¼ cup) softened butter
- 60 mL (¼ cup) chopped fresh parsley
- to taste, salt and coarsely ground black pepper

## Mushroom & Onion Topping

- 454 g (1 lb) Cremini mushrooms
- 2 medium spanish onions, peeled and sliced into ½" rings
- 500 mL (2 cups) cheese curds (white or orange)
- 125 mL (½ cup) Parmesan cheese
- to taste Napoleon® Classic Steak Spice
- 4 beef tenderloin steaks (227g/8oz)
- 60 mL (¼ cup) Napoleon® Classic Steak Spice
- 2 Napoleon® Cedar Planks (61 cm long) soaked overnight in water

For best results with this recipe, prepare Mashed Potatoes one day in advance, cover and refrigerate.

Mashed potatoes must be cold, so ideally prepare them the day before serving.

Place potatoes into a large pot and cover potatoes with cold water. Bring water to a boil, add salt and boil until tender (about 5-10 minutes). Drain well and set aside for 10 to 15 minutes to dry out.

Mash potatoes together with the butter, chopped herbs and season with salt and pepper to taste. Take care not to over mash, potatoes should be slightly lumpy.

Set potatoes aside to cool at room temperature. When cooled, cover and refrigerate overnight.

Preheat grill to high heat.

Spray mushrooms and sliced onions with non-stick cooking spray and season with Napoleon® Classic Steak Spice to taste. Grill vegetables for 5-6 minutes or until lightly charred and tender. Remove from grill and allow to cool slightly. Thinly slice mushrooms and onions and place into a large mixing bowl. Add cheese curds and Parmesan cheese, mix well and season with salt and coarsely ground black pepper to taste. Cover and set aside until needed.

Season steaks with Napoleon® Classic Steak Spice, pressing seasoning into the meat.

Place steaks onto grill and sear for 2 to 3 minutes on one side only. Remove from grill and evenly space steaks, seared side facing up, onto a 2' long Napoleon® Cedar Plank. Reduce grill temperature to medium heat.

Form the chilled potatoes around the steaks into uniform-level mounds surrounding each steak, leaving the tops of the steaks exposed. Place plank onto grill and close the lid. Plank grill steak and potatoes for 15-20 minutes, until potatoes are golden brown, crisp and heated through.

Remove the plank from the grill. Top each steak with ¼ of the mushroom and onion mixture, so that steak is completely covered. Return plank to grill and cook for an additional 8-10 minutes, or until cheese is completely melted and bubbling.

Carefully remove the smoking plank from the grill and place onto a heat resistant surface, or another soaked plank. Serve immediately.

Serves 4

- 1 - Bac à glace et planche à dépecer intégrés
- 2 - Brûleurs de cuve et arrière infrarouges
- 3 - Couvercle à double paroi en acier inoxydable
- 4 - Brûleur latéral
- 5 - Grilles de cuisson en tiges vagues d'acier inoxydable
- 6 - Tablettes et plateaux à condiments WRAP AROUND®
- 7 - Disponible comme modèle au propane
- 8 - Boutons de commande rétroéclairés iGLOW® pour cuisiner en soirée

- 1 - Balde para hielo y tabla para cortar integrados
- 2 - Quemadores inferiores y posteriores infrarrojos
- 3 - Tapa con pared doble de acero inoxidable
- 4 - Quemador lateral tradicional
- 5 - Rejillas de acero inoxidable WAVE™
- 6 - Estantes laterales y bandejas para condimentos envolventes
- 7 - Unidad disponible a gas propano
- 8 - Atractivas perillas de control con retroiluminación iGLOW® para entretenimiento nocturno

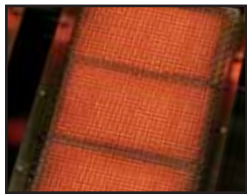
- 1 - Cestello per il ghiaccio e tagliere integrati
- 2 - Bruciatori inferiore e posteriore a infrarossi
- 3 - Coperchio a doppia parete in acciaio inox
- 4 - Fornello laterale tradizionale
- 5 - Griglie di cottura in acciaio inox WAVE™
- 6 - Mensole laterali e vassoio per i condimenti Wrap Around
- 7 - Disponibile nella versione a propano
- 8 - Manopole di controllo retroilluminate iGLOW®, per facilitare i vostri intrattenimenti notturni

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



# MIRAGE™ M730RSBI

> 32.1 kW  
7 Burners



Infrared Bottom Burner  
Brûleur de cuve infrarouge  
Quemador inferior infrarrojo  
Bruciatore inferiore a infrarossi



Ceramic Infrared Rear Burner  
Brûleur arrière infrarouge en céramique  
Quemador posterior infrarrojo de cerámica  
Bruciatore posteriore in ceramica a infrarossi



Integrated Ice Bucket  
Bac à glace intégré  
Balde para hielo integrado  
Cestello integrato per il ghiaccio



iGLOW Backlit Technology  
Technologie de rétroéclairage iGLOW™  
Tecnología de retroiluminación iGLOW™  
Tecnologia di retroilluminazione iGLOW™



Range Side Burner  
Brûleur latéral  
Quemador lateral tradicional  
Fornello laterale tradizionale



JETFIRE™ Ignition  
Allumeur JETFIRE™  
Sistema de encendido JETFIRE™  
Sistema di accensione JETFIRE™



2 - Infrared bottom and rear burners

3 - Double walled stainless steel lid

4 - Range side burner

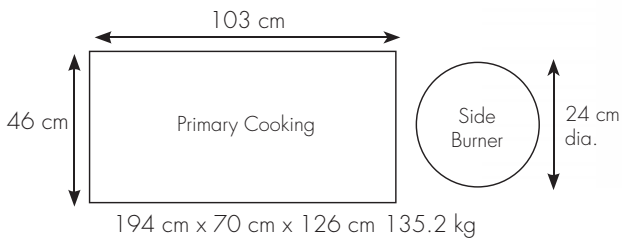
1 - Integrated ice bucket and cutting board

5 - Stainless steel WAVE™ rod cooking grids

8 - Engaging iGLOW™ backlit control knobs for late night entertaining

6 - Wrap around side shelves and condiment trays

7 - Available as a propane unit



## NAPOLEON EXCLUSIVE FEATURES

**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).

**BRÛLEUR ARRIÈRE INFRAROUGE EN CÉRAMIQUE** - Les ondes infrarouges du brûleur arrière en céramique saisissent rapidement les aliments et y emprisonnent les jus, leur donnant ainsi une exquise tendreté. Vous obtenez donc de parfaites grillades et des rôtis comme au restaurant. (Rôtissoire robuste avec contrepoids, support en acier inoxydable et fourchettes disponible pour la plupart des modèles.)

**QUEMADOR POSTERIOR INFRARROJO DE CERÁMICA** - Las ondas de calor del quemador posterior estilo rotisserie de cerámica sellan y mantienen los jugos rápidamente para que los alimentos estén mucho más tiernos. Se obtienen resultados dignos de un restaurante y un adobado perfecto y continuo. (El kit de rotisserie ultrarresistente con contrabalanceo, el soporte de rotisserie de acero inoxidable y los tenedores están disponibles en casi todos los modelos.)

**BRUCIATORE POSTERIORE IN CERAMICA A INFRAROSSI** - Il calore prodotto dal bruciatore posteriore per la rosticceria sigilla i liquidi, mantenendo le carni morbide. Gli arrostiti si dorano da soli e saranno sempre perfetti, con risultati sempre degni di ristorante. (Kit rosticceria resistente, supporto in acciaio inox e forchettoni disponibili nella maggior parte dei modelli).

# TANDOORI LAMB CHOPS WITH RAITA DUNK

- 2 lamb racks, frenched (5 to 7 ribs each)

## Marinade

- 1 jar 300 mL Napoleon® Tandoori Injector Sauce
- 125 mL (½ cup) chopped fresh mint
- 60 mL (¼ cup) olive oil
- 30 mL (2 tbsp.) lime juice

## Raita Dunk

- 1 small red onion, finely diced
- ½ seedless cucumber, peeled and finely diced
- 1 clove fresh garlic, minced
- 250 mL (1 cup) plain yogurt
- 30 mL (2 tbsp.) lime juice
- 15 mL (1 tbsp.) chopped fresh mint
- to taste, salt and coarsely ground black pepper

Using a sharp heavy knife, cut between every bone to form chops about ¾" thick.

Place Napoleon® Tandoori Injector Sauce, chopped fresh mint, olive oil and lime juice into a medium bowl and whisk to combine. Place chops into a sealable plastic bag, pour in marinade, seal bag and place into refrigerator to marinate for 2-3 hours, turning occasionally.

In a medium-sized mixing bowl, mix red onion, diced cucumber, minced garlic, yogurt, lime juice and mint. Season to taste with salt and coarsely ground black pepper. Cover and refrigerate until needed.

Preheat grill to medium-high heat.

Remove chops from the marinade. Carefully shake off excess marinade and place lamb chops onto grill. Grill lamb chops for 2 to 3 minutes per side, for medium rare doneness, basting continuously with extra marinade.

Remove from the grill and allow to cool for 1 minute.  
Serve immediately with Raita Dunk.

Serves 2 as a main course

4 to 6 as an appetizer

- 1 - Bac à glace et planche à dépecer intégrés
- 2 - Brûleurs de cuve et arrière infrarouges
- 3 - Couvercle à double paroi en acier inoxydable
- 4 - Brûleur latéral
- 5 - Grilles de cuisson en tiges vagues d'acier inoxydable
- 6 - Tablettes et plateaux à condiments WRAP AROUND®
- 7 - Disponible comme modèle au propane
- 8 - Boutons de commande rétroéclairés iGLOW® pour cuisiner en soirée

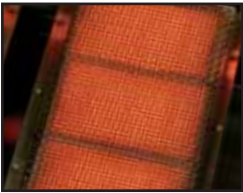
- 1 - Balde para hielo y tabla para cortar integrados
- 2 - Quemadores inferiores y posteriores infrarrojos
- 3 - Tapa con pared doble de acero inoxidable
- 4 - Quemador lateral tradicional
- 5 - Rejillas de acero inoxidable WAVE™
- 6 - Estantes laterales y bandejas para condimentos envolventes
- 7 - Unidad disponible a gas propano
- 8 - Atractivas perillas de control con retroiluminación iGLOW® para entretenimiento nocturno

- 1 - Cestello per il ghiaccio e tagliere integrati
- 2 - Bruciatori inferiore e posteriore a infrarossi
- 3 - Coperchio a doppia parete in acciaio inox
- 4 - Fornello laterale tradizionale
- 5 - Griglie di cottura in acciaio inox WAVE™
- 6 - Mensole laterali e vassoio per i condimenti Wrap Around
- 7 - Disponibile nella versione a propano
- 8 - Manopole di controllo retroilluminate iGLOW®, per facilitare i vostri intrattenimenti notturni

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

# MIRAGE™ M605RSBI

> 27.3 kW  
6 Burners



Infrared Bottom Burner  
Brûleur de cuve infrarouge  
Queimador inferior infrarrojo  
Bruciatore inferiore a infrarossi



Ceramic Infrared Rear Burner  
Brûleur arrière infrarouge en céramique  
Queimador posterior infrarrojo de cerámica  
Bruciatore posteriore in ceramica a infrarossi



Integrated Ice Bucket  
Bac à glace intégré  
Balde para hielo integrado  
Cestello integrato per il ghiaccio



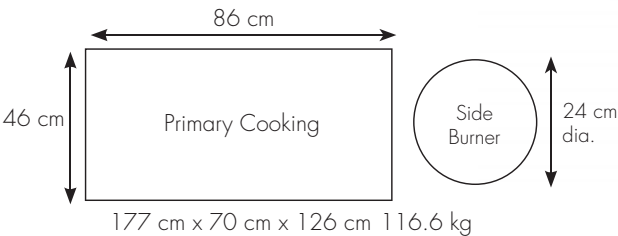
iGLOW® Backlit Technology  
Technologie de rétroéclairage iGLOW™  
Tecnología de retroiluminación iGLOW™  
Tecnologia di retroilluminazione iGLOW™



Range Side Burner  
Brûleur latéral  
Queimador lateral tradicional  
Formello laterale tradizionale



JETFIRE® Ignition  
Allumeur JETFIRE™  
Sistema de encendido JETFIRE®  
Sistema di accensione JETFIRE®



## NAPOLEON EXCLUSIVE FEATURES

**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.

**BRÛLEURS TUBULAIRES EN ACIER INOXYDABLE** - Les brûleurs tubulaires sont disposés de l'avant à l'arrière pour fournir une chaleur uniforme et un contrôle précis. Chaque brûleur fonctionne de façon indépendante, ce qui vous donne la possibilité d'opter pour une méthode de cuisson directe ou indirecte.

**QUEMADORES TUBULARES DE ACERO INOXIDABLE** - Los quemadores tubulares, ubicados de forma perpendicular, garantizan un control preciso del calor y permiten el uso independiente de cada área de la parrilla para la cocción directa o indirecta.

**BRUCIATORI TUBOLARI IN ACCIAIO INOSSIDABILE** - Bruciatori posti in senso perpendicolare, per un controllo preciso della temperatura, con possibile utilizzo indipendente di ogni zona per una cottura diretta o indiretta.



# CHICKEN THIGHS WITH SOY WASABI GLAZE

- 12 chicken thighs, skin on & bone in
- 30 mL (2 tbsp.) Napoleon® Savory Chicken and Rib Spice

## Soy Wasabi Glaze

- 30 mL (2 tbsp.) vegetable oil
- 5 mL (1 tsp.) sesame oil
- 4 cloves garlic, minced
- 15 mL (1 tbsp.) finely chopped ginger
- 125 mL (½ cup) soy sauce
- 60 mL (¼ cup) honey
- 30 mL (2 tbsp.) rice vinegar
- 15 mL (1 tbsp.) Wasabi powder
- to taste, salt and coarsely ground pepper
- 60 mL (¼ cup) toasted sesame seeds
- 125 mL (½ cup) pickled ginger

Pat chicken thighs dry with paper toweling. Season the chicken with Napoleon® Savory Chicken and Rib Spice, pressing the seasoning into the meat.

To prepare the glazing sauce, place the vegetable oil and sesame oil in a medium saucepan over medium-high heat. Sauté the garlic and ginger until tender and fragrant, about 3 to 4 minutes. Stir in the soy sauce, honey and rice vinegar. Bring to a boil, reduce heat to low and simmer for 10 minutes. Remove from heat and whisk in Wasabi powder. Set aside and allow to cool.

Preheat grill to medium-high heat.

Spray chicken lightly with non-stick cooking spray and place onto grill. Sear chicken thighs for 2 to 3 minutes per side. Transfer chicken thighs to the top rack of the grill, turn grill down to medium heat and close lid. Roast chicken thighs for 20 to 30 minutes over indirect heat basting every 10 minutes with lots of the glazing sauce. Baste chicken thighs one final time with glaze and remove from grill.

Sprinkle chicken with toasted sesame seeds and serve with pickled ginger and extra glazing sauce on the side.

Serves 6

- 1 - Brûleur arrière infrarouge en céramique
- 2 - Lumières intérieures intégrées
- 3 - Grilles de cuisson en fonte émaillée
- 4 - Brûleur latéral infrarouge SIZZLE ZONE™
- 5 - Technologie de rétroéclairage iGLOW™
- 6 - Disponible comme modèle au gaz naturel ou au propane (acier inoxydable)
- 7 - Disponible comme modèle au gaz naturel ou au propane (noir)
- 8 - Bac à glace et planche à découper intégrés
- 9 - Disponible en fini porcelaine noire ou acier inoxydable

- 1 - Quemador posterior estilo rotisserie infrarrojo de cerámica
- 2 - Luces internas incorporadas
- 3 - Rejillas de hierro fundido y porcelana WAVE™
- 4 - Quemador lateral infrarrojo SIZZLE ZONE™
- 5 - Tecnología de retroiluminación iGLOW™
- 6 - Unidad disponible a gas natural o a gas propano en acero inoxidable
- 7 - Unidad disponible a gas natural o a gas propano en color negro
- 8 - Balde para hielo y tabla para cortar integrados
- 9 - Unidad disponible en porcelana negra y acero inoxidable

- 1 - Bruciatore posteriore per rosticceria in ceramica a infrarossi
- 2 - Luci interne integrate
- 3 - Griglie di cottura in ghisa porcellanata WAVE™
- 4 - Bruciatore laterale del grill a infrarossi SIZZLE ZONE™
- 5 - Tecnologia di retroilluminazione iGLOW™
- 6 - Disponibile versione a gas naturale o a propano (acciaio inox)
- 7 - Disponibile versione a gas naturale o a propano (nero)
- 8 - Cestello per il ghiaccio e tagliere integrati
- 9 - Disponibile con finitura porcellanata nera e in acciaio inox



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





# LE485RSIB

>22.2 kW  
5 Burners



Integrated Interior Lights  
Lumières intérieures intégrées  
Luces internas incorporadas  
Luci interne integrate



Infrared Rear Burner  
Brûleur arrière infrarouge  
Quemador posterior infrarrojo  
Bruciatore posteriore a infrarossi



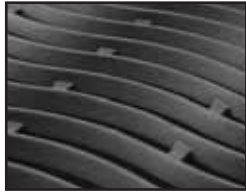
Integrated Ice Bucket  
Bac à glace intégré  
Balde para hielo integrado  
Cestello integrato per il ghiaccio



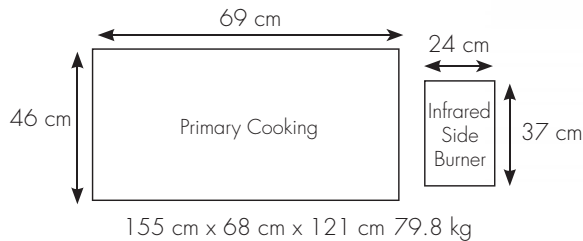
iGLOW Backlit Technology  
Technologie de rétroéclairage iGLOW™  
Tecnología de retroiluminación iGLOW™  
Tecnologia di retroilluminazione iGLOW™



Infrared SIZZLE ZONE Side Burner  
Brûleur latéral infrarouge SIZZLE ZONE™  
Quemador lateral infrarrojo SIZZLE ZONE™  
Bruciatore laterale a infrarossi SIZZLE ZONE™



Porcelainized Cast Iron WAVE Cooking Grids  
Grilles de cuisson en fonte émaillée  
Rejillas de hierro fundido y porcelana WAVE™  
Griglie di cottura in ghisa porcellanata WAVE™



## NAPOLÉON EXCLUSIVE FEATURES

**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 980°C for optimum searing. See page 38 for more details.

**TECHNOLOGIE INFRAROUGE** - La chaleur intense produite par la technologie infrarouge de Napoléon™ emprisonne instantanément les jus afin de donner un goût délectable! Plus de 11 000 orifices émettent une chaleur de 980 °C, ce qui permet de saisir les aliments de façon optimale. Pour obtenir d'autres détails, consultez la page 38.

**TECNOLOGÍA INFRARROJA** - El calor intenso de la tecnología infrarroja de Napoleon sella los jugos para dar un sabor delicioso a las comidas. Más de 11.000 orificios con llama generan una temperatura de 980 °C para un sellado óptimo. Consulte la página 38 para obtener más detalles.

**TECNOLOGIA A INFRARROSSI** - Il calore intenso della tecnologia a infrarossi di Napoleon sigilla istantaneamente i liquidi di cottura per garantire una fantastica esperienza culinaria! Oltre 10.000 ugelli producono una temperatura pari a 980°C per ottenere delle scottature ideali. Per maggiori informazioni fare riferimento a pagina 38.



# BBQ CHICKEN TACO

- 4 boneless and skinless chicken breasts (225 g/ 8 oz)

## Marinade

- 125 mL (½ cup) Sauvignon Blanc
- 30 mL (2 tbsp.) olive oil
- 30 mL (2 tbsp.) Napoleon® Creole Cajun Seasoning
- 30 mL (2 tbsp.) minced garlic
- 30 mL (2 tbsp.) chopped fresh cilantro
- 1 jalapeno pepper, minced

## Salsa

- 3 ripe Roma tomatoes
- 1 sweet pepper (yellow or orange) cut in half, stem and seeds removed
- 1 Vidalia onion, peeled
- 1 jalapeño pepper, seeds removed and finely diced (optional)
- 30 mL (2 tbsp.) chopped fresh cilantro
- 1 lime, juiced
- 15 mL (1 tbsp.) olive oil
- to taste, Napoleon® Creole Cajun Seasoning

## Cilantro Lime Cream

- 250 mL (1 cup) sour cream
- 30 mL (2 tbsp.) chopped fresh cilantro
- 30 mL (2 tbsp.) minced garlic
- 2 green onions, thinly sliced
- 1 lime, juiced
- to taste, salt and coarsely ground black pepper

## Garnish

- 8 hard taco shells, square-bottom or classic style
- 500 mL (2 cups) shredded iceberg lettuce
- 1 ripe avocado, diced
- 3 green onions, thinly sliced
- 1 lime, cut into wedges

First, prepare the marinade for the chicken breasts. In a bowl, combine Sauvignon Blanc, olive oil, Napoleon® Creole Cajun Seasoning, minced garlic, cilantro and jalapeno pepper. Mix well. Place chicken breasts into a large sealable bag or container and pour in marinade mixture.

Cover and allow to marinate for at least 1 hour refrigerated, turning occasionally to marinate evenly.

Next, prepare the salsa. Finely dice roma tomatoes, sweet pepper, onion and jalapeño pepper and place into a medium bowl. Add chopped fresh cilantro, lime juice, olive oil and mix well to combine. Season with Napoleon® Creole Cajun Seasoning to taste, cover and refrigerate until needed.

To prepare the Cilantro Lime Cream, in a medium bowl combine sour cream, chopped fresh cilantro, minced garlic, green onion and lime juice. Mix well and season with salt and coarsely ground black pepper to taste. Cover and refrigerate until needed.

Preheat grill to medium-high heat.

Remove chicken breasts from marinade, discarding excess marinade and place onto grill. Grill chicken breasts for 10-12 minutes, turning once, or until lightly charred and fully cooked throughout. Remove chicken from grill and allow to rest for 1-2 minutes. Thinly slice each chicken breast on an angle, into ¼" thick slices. Place into a bowl and set aside.

To assemble the taco, place about ¼ cup lettuce into the bottom of each taco shell. Top each taco evenly with salsa, a few slices of grilled chicken breast, diced avocado, sliced green onion and a dollop of Cilantro Lime Cream. Serve immediately with hot sauce, extra sour cream and lots of napkins!

Serves 4

- 1 - Grilles de cuisson en fonte émaillée
- 2 - Brûleur arrière infrarouge en céramique (LE485RSB)
- 3 - Brûleur latéral
- 4 - Tablettes latérales en acier inoxydable avec porte-ustensiles intégré
- 5 - Technologie de rétroéclairage iGLOW™ (LE485RSB)
- 6 - Disponible comme modèle au propane
- 7 - Disponible en fini acier inoxydable (LE485SB)
- 8 - Disponible en fini porcelaine noire (LE485RSB)

- 1 - Rejillas de hierro fundido y porcelana WAVE
- 2 - Quemador posterior estilo rotisserie infrarrojo de cerámica (modelo LE485RSB)
- 3 - Quemador lateral tradicional
- 4 - Estantes laterales de acero inoxidable con soportes para utensilios
- 5 - Tecnología de retroiluminación iGLOW™ (modelo LE485RSB)
- 6 - Unidad disponible a gas propano
- 7 - Unidad disponible en acero inoxidable (modelo LE485SB)
- 8 - Unidad disponible en porcelana negra (modelo LE485RSB)

- 1 - Griglie di cottura in ghisa porcellanata WAVE™
- 2 - Bruciatore posteriore per rosticceria in ceramica a infrarossi (LE485RSB)
- 3 - Fornello laterale tradizionale
- 4 - Mensole laterali in acciaio inox, con porta utensili integrato
- 5 - Tecnologia di retroilluminazione iGLOW™ (LE485RSB)
- 6 - Disponibile la versione a propano
- 7 - Disponibile in acciaio inox (LE485SB)
- 8 - Disponibile con finitura porcellanata nera (LE485RSB)



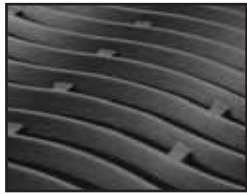
— NAPOLEON —  
**EXPERTS IN  
GAS & INFRARED  
GRILLING**



# LE485SB & LE485RSB

>18.2 kW  
4 Burners

>22.2 kW  
5 Burners



Porcelainized Cast Iron WAVE® Cooking Grids  
Grilles de cuisson en fonte émaillée  
Rejillas de hierro fundido y porcelana WAVE®  
Griglie di cottura in ghisa porcellanata WAVE®



ACCU-PROBE® Temperature Gauge  
Jauge de température ACCU-PROBE®  
Indicador de temperatura ACCU-PROBE®  
Misuratore della temperatura ACCU-PROBE®



JETFIRE® Ignition  
Allumeur JETFIRE®  
Sistema de encendido JETFIRE®  
Sistema di accensione JETFIRE®



Range Side Burner  
Brûleur latéral  
Quemador lateral tradicional  
Fornello laterale tradizionale



Infrared Rear Burner  
Brûleur arrière infrarouge  
Quemador posterior infrarrojo  
Bruciatore posteriore a infrarossi  
(LE485RSB)



iGLOW® Backlit Technology  
Technologie de rétroéclairage iGLOW®  
Tecnología de retroiluminación iGLOW®  
Tecnologia di retroilluminazione iGLOW®  
(LE485RSB)

7 - Available in stainless steel  
(LE485SB)

8 - Available in black  
porcelain (LE485RSB)

1 - Porcelainized cast iron  
WAVE® cooking grids

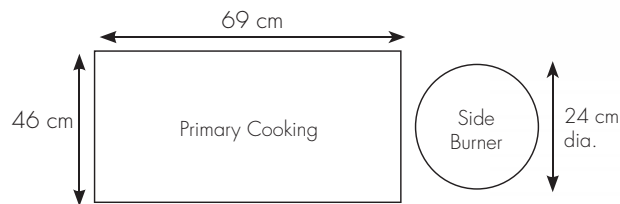
2 - Ceramic infrared rear  
roastisserie burner  
(LE485RSB)

3 - Range  
side burner

4 - Stainless steel side  
shelves with integrated  
utensil holders

5 - iGLOW®  
backlit technology  
(LE485RSB)

6 - Available as a  
propane unit



155 cm x 68 cm x 121 cm 72.1 kg



## NAPOLEON EXCLUSIVE FEATURES



**CAST IRON COOKING GRIDS** - The porcelainized cast iron cooking grids are reversible for perfect searing or to keep the juices in while cooking.

**GRILLES DE CUISSON EN FONTE ÉMAILLÉE** - Les grilles de cuisson en fonte émaillée sont réversibles pour saisir les aliments à la perfection et pour emprisonner les jus tout au long de la cuisson.

**REJILLAS DE HIERRO FUNDIDO** - Las rejillas de hierro fundido y porcelana son reversibles para brindar un sellado perfecto o para mantener los jugos durante la cocción.

**GRIGLIE DI COTTURA IN GHISA** - Le griglie di cottura in ghisa porcellanata possono essere utilizzate da entrambi i lati, per offrire scottature perfette oppure per sigillare i liquidi di cottura.

# THE SIRLOIN STEAK BURGER

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

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

- 1 - Grilles de cuisson en fonte pour une chaleur constante et uniforme
- 2 - Décapsuleur intégré
- 3 - Couvercle en porcelaine noire
- 4 - Jauge de température ACCU-PROBE™
- 5 - Brûleur latéral
- 6 - Tablettes latérales repliables avec porte-ustensiles intégré
- 7 - Disponible comme modèle au propane

- 1 - Rejillas de hierro fundido que brindan calor constante y homogéneo
- 2 - Destapador integrado
- 3 - Tapa de porcelana negra
- 4 - Indicador de temperatura ACCU-PROBE™
- 5 - Quemador lateral tradicional
- 6 - Estantes laterales plegables con soportes para utensilios
- 7 - Unidad disponible a gas propano

- 1 - Griglie di cottura in ghisa, per un calore costante e uniforme
- 2 - Apri-bottiglie integrato
- 3 - Coperchio in smalto porcellanato nero
- 4 - Misuratore della temperatura ACCU-PROBE™
- 5 - Fornello laterale tradizionale
- 6 - Mensole laterali pieghevoli, con porta utensili integrati
- 7 - Disponibile nella versione a propano



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**EXPERTS IN  
 GAS & INFRARED  
 GRILLING**



# SE325SB, SE410SB & SE495SB

>10.4 kW  
3 Burners

>14.4 kW  
4 Burners

>18.4 kW  
5 Burners



Range Side Burner  
Brûleur latéral  
Queimador lateral tradicional  
Fornello laterale tradizionale



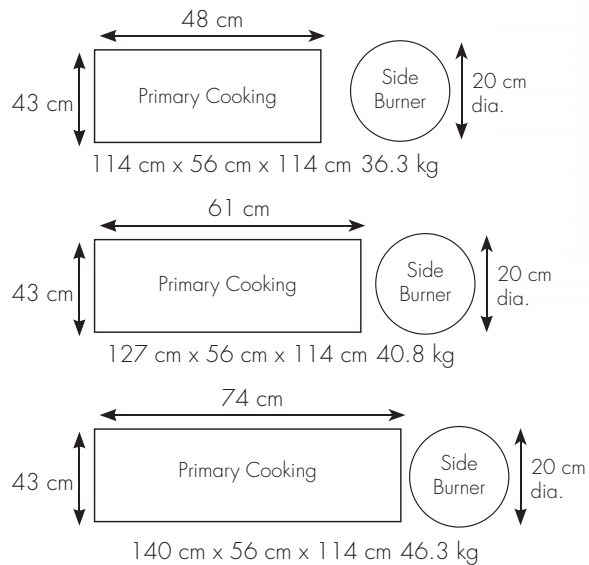
JETFIRE® Ignition  
Allumeur JETFIRE®  
Sistema de encendido JETFIRE®  
Sistema di accensione JETFIRE®



Integrated Bottle Opener  
Décapsuleur intégré  
Destopador integrado  
Apri-bottiglie integrato



Folding Side Shelves  
Tablettes latérales repliables  
Estantes laterales plegables  
Mensole laterali pieghevoli



## NAPOLÉON EXCLUSIVE FEATURES

**INSTANT JETFIRE® IGNITION** - Napoleon's JETFIRE® ignition starts each burner individually for reliable start ups - EVERY time.

**SISTEMA DE ENCENDIDO INSTANTÁNEO JETFIRE®** - El sistema de encendido JETFIRE® de Napoleon SIEMPRE enciende de manera segura cada uno de los quemadores.

**ALLUMAGE INSTANTANÉ JETFIRE®™** - Le système JETFIRE® de Napoléon allume chacun des brûleurs individuellement pour un allumage fiable à TOUT coup.

**ACCENSIONE JETFIRE® ISTANTANEA** - L'accensione JETFIRE® di Napoleon avvia ogni bruciatore individualmente, assicurando un'accensione affidabile - OGNI volta.



# SHIRAZ SMOKED BABY BACK RIBS

- 1 Napoleon® Smoker Wood Chips (cherry or apple) soaked in water for 2 hours
- 1 Napoleon® Smoker Tube
- Aluminum Foil
- 4 racks Pork Baby Back Ribs (1½ - 2 lbs each)
- 750 mL (2 cups) Shiraz
- 250 mL (1 cup) water
- 125 mL (½ cup) sugar
- 60 mL (¼ cup) salt
- 125 mL (½ cup) Napoleon® Creole Cajun Spice

## Shiraz Glazing Sauce

- 30 mL (2 tbsp.) butter
- 1 medium onion, finely diced
- 4 cloves garlic, minced
- 250 mL (1 cup) Napoleon® Fire Roasted Garlic Sauce
- 125 mL (½ cup) Shiraz
- 125 mL (½ cup) honey
- 60 mL (¼ cup) grape jelly
- to taste, cayenne pepper
- to taste, salt and coarsely ground black pepper

Using a sharp knife, score the membrane on the backside of the ribs in a diamond or criss-cross pattern.

Combine the Shiraz, water, sugar and salt. Stir to dissolve sugar and salt, and then pour over the ribs. Cover and marinate for a minimum of 4 hours.

Preheat one side of the grill to low (225°F).

Remove the ribs from the marinade, reserving the marinade for basting. Rub ribs with Creole Cajun Spice, and place the ribs into a roasting pan.

Place the soaked Wood Chips in the smoker tube over the preheated side of the grill.

Place the ribs over the unlit side of the grill (indirect heat) and close the lid. Baste with the reserved marinade every hour and carefully refill the Smoker Tube with fresh, soaked Wood Chips several times for maximum smoke flavour. Smoke ribs for 3-4 hours, until ribs are a deep pink smoke colour. Remove ribs from grill and wrap individually in 2 sheets of aluminum foil each. Return ribs to grill and cook in foil for an additional 1 1/2 to 2 hours, or until ribs are tender and bones will wiggle a little when pulled. Remove ribs from grill and allow to cool slightly in the foil.

Meanwhile, while ribs are smoking, prepare the Shiraz Glazing Sauce. In a medium saucepan over medium heat, melt butter and sauté onion and garlic for 2 to 3 minutes. Add Fire Roasted Garlic Sauce, Shiraz, honey and grape jelly and bring to a boil. Reduce heat to low and simmer for 10 to 15 minutes, stirring occasionally. Season to taste with cayenne pepper, salt, and coarsely ground black pepper. Remove from heat, set aside and allow to cool.

Turn both sides of grill up to medium-high heat.

Spray ribs lightly with non-stick cooking spray and place onto preheated grill. Grill smoked ribs for 10 to 12 minutes per side basting liberally with glazing sauce throughout cooking. Remove from grill and allow to cool slightly. Cut ribs between every third rib bone and serve immediately.

Serves 4

- 1 - Portes d'alimentation en air qui contrôlent la rapidité de combustion afin d'offrir une chaleur intense ou une chaleur réduite pour rôtir ou fumer les aliments
- 2 - Crochets pour ustensiles intégrés
- 3 - Deux diviseurs de charbon de bois
- 4 - Couvercle économiseur d'espace LIFT EASE™ en acier inoxydable muni de la jauge de température ACCU-PROBE™
- 5 - Brûleur arrière exclusif avec rôtissoire
- 6 - Bac à charbon de bois ajustable offrant différents niveaux d'intensité de chaleur
- 7 - Porte d'accès frontale qui facilite le rechargement en charbon de bois ainsi que le nettoyage
- 8 - Construction robuste en acier inoxydable

- 1 - Orificios de ventilación que controlan la velocidad de combustión de acuerdo al calor intenso, al asado lento o al ahumado que usted elija.
- 2 - Ganchos para utensilios
- 3 - Dos separadores de carbón
- 4 - Tapa corrediza LIFT EASE™ de acero inoxidable que ocupa menos espacio, con indicador de temperatura ACCUPROBE™
- 5 - Exclusivo quemador posterior a carbón estilo rotisserie
- 6 - Altura regulable del lecho de carbón para mejor control de la temperatura
- 7 - Puerta para carga frontal, que permite agregar carbón y limpiar con facilidad
- 8 - La construcción de toda la parrilla es de acero inoxidable

- 1 - Le prese d'aria regolano l'intensità di calore, consentendovi di scegliere tra calore intenso, una lenta cottura arrosto oppure affumicatura
- 2 - Ganci integrati per attrezzi
- 3 - Due divisori per carbonella
- 4 - Coperchio scorrevole salvaspazio a doppia parete LIFT EASE™ con misuratore della temperatura ACCUPROBE™
- 5 - Esclusivo bruciatore posteriore a carbonella
- 6 - Ripiano regolabile per la carbonella, per il controllo dell'intensità del calore
- 7 - Comodo sportello anteriore per il caricamento della carbonella e per una facile pulizia
- 8 - Robusta struttura in acciaio inox



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**EXPERTS IN  
GAS & INFRARED  
GRILLING**



# MIRAGE™ M605RBCSS



Air Vents  
Portes d'alimentation en air  
Orificios de ventilación  
Prese d'aria



Adjustable Charcoal Bed  
Bac à charbon de bois ajustable  
Altura regulable del lecho de carbón  
Ripiano regolabile per la carbonella



Charcoal Access Door  
Porte d'accès pour le rechargement en charbon de bois  
Puerta para carga de carbón  
Sportello per caricamento della carbonella



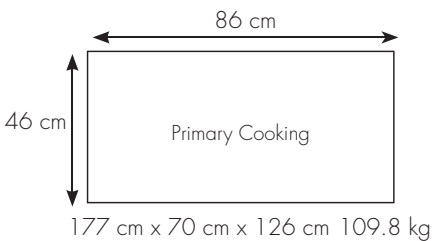
Rear Charcoal Rotisserie Burner  
Brûleur arrière avec rôtissoire  
Queimador posterior a carbón estilo rotisserie  
Bruciatore posteriore per rosticceria a carbonella



Cast Iron WAVE® Cooking Grids  
Grilles de cuisson en fonte  
Rejillas de hierro fundido WAVE®  
Griglie di cottura in ghisa WAVE®



LIFT EASE® Roll Top Lid  
Couvercle équilibré LIFT EASE®  
Tapa corredera LIFT EASE®  
Coperchio a guida scorrevole LIFT EASE®



## NAPOLEON EXCLUSIVE FEATURES



**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 centre faster than with the lid up.

**CUISSON DIRECTE** - Cette méthode de cuisson fait appel à tous les brûleurs et les aliments sont cuits directement au-dessus de la flamme. Idéale pour faire saisir les biftecks, les autres viandes et les légumes. Garder le couvercle fermé réduit le temps de cuisson, et le centre de vos aliments cuit plus rapidement qu'avec le couvercle ouvert.

**COCCIÓN DIRECTA** - Este método de cocción utiliza todos los quemadores y cocina la comida al estilo "grillado", directamente sobre la llama. Esta cocción se utiliza para sellar bistecs u otras carnes, y también vegetales. La cocción con la tapa cerrada reduce el tiempo de cocción, y los alimentos se cocinan hasta el centro más rápido que con la tapa abierta.

**COTTURA DIRETTA** - Questo sistema di cottura utilizza tutti i bruciatori: direttamente sopra la fiamma - in stile "GRILLING" - verranno così grigliate bistecche, altri tipi di carne o verdure. Con il coperchio chiuso si riduce il tempo di cottura e il calore raggiunge il centro del cibo più velocemente.

# BLOOD ORANGE AND CHARDONNAY POACHED PEARS

## Chardonnay Caramel Sauce

- 250 mL (1 cup) Chardonnay
- 250 mL (1 cup) brown sugar
- 250 mL (1 cup) 35% cream
- 125 mL (½ cup) sweetened condensed milk
  
- 6 fresh pears
- 12 sheets aluminium foil (12" x 12" square)
- 125 mL (½ cup) dark brown sugar
- 3 + 3 blood oranges or tangerines
- 125 mL (½ cup) Chardonnay
- 15 mL (1 tbsp.) coarsely ground black pepper
- 6 small cinnamon sticks
- 1 bunch fresh mint
- Vanilla Ice Cream
- 500 mL (2 cups) assorted berries (strawberries, blueberries, raspberries, blackberries)

In a medium saucepan over high heat, bring Chardonnay to a boil. Reduce heat to medium and simmer until the wine is reduced by half. Add the brown sugar, stirring gently, until the sugar has completely dissolved. Stir in the cream, increase heat to high and bring to a boil again. Reduce heat to low and simmer for 1-2 minutes. Remove from heat, allow to cool completely and whisk in the condensed milk. Set aside and keep warm until needed. Chardonnay caramel sauce will keep, covered and refrigerated, for about 5 days.

Preheat grill to medium-high heat, leaving one side of the grill turned off.

Squeeze juice of the three blood oranges (or tangerines) into a small bowl, mix with ½ cup Chardonnay and set aside. Meanwhile, cut top and bottom off the three remaining blood oranges, cut each orange in half (you should have 6 orange wheels) and set aside. Peel pears and slice a small section off the bottom of each pear so that they sit upright. Set aside.

Place 2 sheets of foil (one on top of the other) on a flat surface. Place one blood orange wheel in the center of foil, top with 1 tbsp. of brown sugar, then stand a pear upright on top of the sugar. Drizzle the pear with about 1 tbsp. of the wine and orange juice mixture, then sprinkle with coarsely ground black pepper. Draw the corners of the foil square up to the center, insert a small cinnamon stick into the bundle with the pear, and crimp foil tightly to form a bundle. Repeat for all remaining pears.

Place the bundles on the unheated side of grill, close the lid and grill roast for 30 to 45 minutes or until the pears are tender.

Remove bundles from the grill, allow to rest for 1-2 minutes and open very carefully as there will be a lot of steam. Remove pear from foil and place the 'poached' orange slice into the center of serving plate. To slice the pear, starting just below the stem, make ½" deep slits vertically down the pear, about ¼" apart. Place pear back onto orange slice, drizzle with the Chardonnay caramel sauce and garnish with a sprig of fresh mint. Repeat with remaining pears. Serve with vanilla ice cream and fresh berries.

Serves 6

- 1 - Oeillets à chaque niveau du grill donnant un accès pour insérer une jauge de température
- 2 - Portes ajustées à charnières qui procurent un accès facile au bassin d'eau et au panier de charbon de bois
- 3 - Portes d'alimentation en air qui offrent un excellent contrôle de la température
- 4 - Couvercle supérieur contenant une barre horizontale avec cinq crochets à viande pour suspendre le poisson, les côtes ou les saucisses
- 5 - Chaque chambre de cuisson (case) contient une grille de cuisson de 50,8 cm
- 6 - Gril Apollo™ 3 en 1 pour fumaison sèche et humide qui agit aussi comme un gril au charbon de bois avec couvercle

- 1 - Pequeños orificios de control de temperatura en todos los niveles de la parrilla que permiten insertar un termómetro
- 2 - Puertas con bisagra y cierre hermético, que permiten obtener fácil acceso a la bandeja de agua o al canasto de carbón
- 3 - Varios orificios de ventilación para un control excelente de la temperatura
- 4 - La tapa superior incluye una barra horizontal con 5 ganchos metálicos para colgar pescado, costillas o salchichas
- 5 - Cada cámara de cocción (apiladora) contiene una rejilla de cocción de 50,8 cm
- 6 - Ahumador Apollo™ 3 en 1 para ahumar en seco o con líquido y parrilla a carbón con tapa que se puede utilizar de manera individual

- 1 - Fori presenti ad ogni livello, per l'inserimento del termometro di controllo
- 2 - Portelli (con cerniera) a tenuta, con facile accesso al vassoio dell'acqua e al cestello della carbonella
- 3 - Prese d'aria multiple per un controllo eccellente della temperatura
- 4 - La parte superiore del coperchio contiene una barra orizzontale con 5 ganci metallici, per la preparazione di pesce, costine o salsicce
- 5 - Ogni camera di cottura contiene una griglia di 50,8 cm
- 6 - 3 in 1 Apollo Smoker Grill per affumicare a secco o a umido, e grill a carbonella da usare anche in maniera indipendente, con coperchio



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**EXPERTS IN  
GAS & INFRARED  
GRILLING**





# APOLLO AS300K

All-In-One Grill and Water Smoker



ACCU-PROBE™ Temperature Gauge  
Jauge de température ACCU-PROBE™  
Indicador de temperatura ACCU-PROBE™  
Misuratore della temperatura ACCU-PROBE™



Optional Stacker  
Case optionnelle  
Cámara opitadora opcional  
Camera di cottura opzionale



Temperature Control Vents  
Portes d'alimentation en air pour le contrôle de la température  
Oficinas de ventilación para control de temperatura  
Presse d'aria per il controllo della temperatura



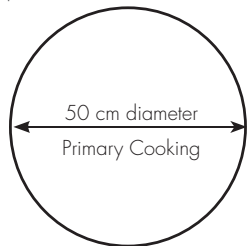
Easy Access Doors  
Portes d'accès pratiques  
Puertas para obtener fácil acceso  
Portelli a facile accesso



Sturdy Lid Handle  
Poignée de couvercle solide  
Manija de tapa resistente  
Robusta maniglia del coperchio



Portable  
Portatif  
Portátil  
Portatile



50 cm x 50 cm x 120 cm 22.5 kg

- 1 - Temperature eyelets at each grill level provide access for inserting a thermometer probe
- 2 - Hinged, tightly fitting doors with easy access to the water pan and charcoal basket
- 3 - Multiple vents for excellent temperature control
- 4 - Upper lid contains a horizontal bar with 5 meat hooks for hanging fish, ribs or sausages
- 5 - Each cooking chamber (stacker) contains a 50.8 cm cooking grate
- 6 - 3 in 1 Apollo™ Smoker Grill for wet and dry smoking or as a stand alone charcoal grill with lid



Vesta Award Winner  
2009

## NAPOLION EXCLUSIVE FEATURES

**INDIRECT GRILLING** - 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. 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.

**CUISSON INDIRECTE** - La cuisson indirecte est semblable à la cuisson au four. Les aliments sont cuits au-dessus du brûleur qui n'est pas allumé. Il suffit d'allumer certains des brûleurs – allumez un côté à feu élevé et faites cuire les aliments de l'autre côté. Cette méthode est excellente pour les pièces de viande plus difficiles à cuire comme les pointes de poitrine et les côtes qui nécessitent une cuisson lente à chaleur basse ou moyenne.

**COCCIÓN INDIRECTA** - Similar a la cocción en el horno. Los alimentos no se colocan directamente sobre la llama, sino sobre el quemador apagado. Debe encender solo algunos de los quemadores. Encienda a fuego alto los de un lado y cocine los alimentos en el quemador del lado opuesto. De esta manera, podrá cocinar cortes duros de carne, como pecho o costillas, que necesitan una cocción lenta y prolongada a fuego bajo o moderado.

**COTTURA INDIRETTA** - La cottura indiretta è simile a quella fatta al forno. Il cibo viene posto direttamente sopra il bruciatore spento invece che direttamente sulla fiamma. Ciò si ottiene accendendo solo alcuni dei bruciatori – basta accendere un lato a fiamma alta e cucinare il cibo su lato opposto. Si tratta di un ottimo sistema per preparare tagli di carne difficili quali la punta di petto e le costine che richiedono lunghi tempi di cottura a basse o medie temperature.



# OPEN-FACE CHICKEN BREAST SANDWICH WITH CUCUMBER & TOMATO SALSA

- 4 boneless, skinless chicken breasts (6 oz./225 g)
- 60 mL (¼ cup) Chardonnay
- 1 large orange, juiced
- 30 mL (2 tbsp.) olive oil
- 30 mL (2 tbsp.) chopped fresh basil
- 30 mL (2 tbsp.) chopped fresh parsley
- 30 mL (2 tbsp.) Napoleon® Savory Chicken and Rib Spice

## Cucumber & Tomato Salsa

- 1 seedless cucumber, diced
- 2 vine-ripened tomatoes, diced
- 30 mL (2 tbsp.) olive oil
- 1 lemon, juiced
- 60 mL (¼ cup) chopped fresh basil
- to taste, salt and coarsely ground black pepper
- to taste, Napoleon® Savory Chicken and Rib Spice
- 4 slices thick-sliced texas toast
- 125 mL (½ cup) garlic butter
- 250 mL (1 cup) shredded mozzarella cheese
- 250 mL (1 cup) bean sprouts

In a medium bowl, combine Chardonnay, juice of one orange, olive oil, chopped fresh basil, chopped fresh parsley and Napoleon® Savory Chicken and Rib Spice. Mix well. Place chicken breasts into a large sealable bag or container. Pour in marinade, seal container and refrigerate for a minimum of one hour, turning occasionally to ensure chicken marinates evenly.

In a medium bowl, mix together cucumber, tomato, olive oil, lemon juice and chopped fresh basil. Season to taste with salt and coarsely ground black pepper. Cover and refrigerate until needed.

Preheat grill to medium-high heat.

Remove chicken from marinade, discard marinade and lightly spray chicken with non-stick cooking spray. Season with Napoleon® Savory Chicken and Rib Spice to taste and place onto grill. Grill chicken for 15-18 minutes, turning once, or until chicken is fully cooked.

While chicken is grilling, spread garlic butter onto the bread. Place bread onto grill and toast until lightly charred. Turn over to toast opposite side of bread and top each slice with 1/4 cup shredded mozzarella cheese. Place bread onto top rack of grill and allow cheese to melt while chicken is grilling.

When chicken is fully cooked, remove from grill and allow to rest. Place one chicken breast onto each piece of garlic toast and top with Cucumber & Tomato Salsa and bean sprouts. Serve immediately.

Serves 4

- 1 - Jauge de température ACCU-PROBE® et porte d'alimentation en air résistant à la corrosion
- 2 - Tablette repliable en acier inoxydable pour un rangement additionnel (NK22CK-C)
- 3 - Couvercle et cuve robustes en porcelaine platine de forte épaisseur – extra épais pour un rendement semblable à celui d'un four
- 4 - Diffuseur de chaleur en acier inoxydable
- 5 - Bac pour cendre amovible de grande capacité en acier robuste
- 6 - Roulettes à l'épreuve des intempéries
- 7 - Couvercle basculant ergonomique (NK22CK-C)

- 1 - Indicador de temperatura ACCU-PROBE® y orificios de ventilación resistentes a la corrosión
- 2 - Estante plegable de acero inoxidable que permite almacenamiento adicional (modelo NK22CK-C)
- 3 - Tapa y tazón de porcelana de platino resistentes y de gran espesor para un resultado similar al del horno
- 4 - Difusor de calor de acero inoxidable
- 5 - Recolector de cenizas extraíble de gran capacidad y acero reforzado
- 6 - Ruedas resistentes a la intemperie
- 7 - Tapa con bordes ergonómicos (modelo NK22CK-C)

- 1 - Misuratore della temperatura ACCU-PROBE® e prese d'aria resistenti alla corrosione
- 2 - Mensola pieghevole in acciaio inox, per aumentare lo spazio di lavoro (NK22CK-C)
- 3 - Coperchio e contenitore di grosso spessore Platinum Porcelain – per una prestazione simile a quella del forno
- 4 - Diffusore di calore in acciaio inox
- 5 - Collettore della cenere in robusto acciaio, di grandi dimensioni e rimovibile
- 6 - Rotelle a prova delle intemperie
- 7 - Coperchio ergonomico con cerniera (NK22CK-C)



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**EXPERTS IN  
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 GRILLING**



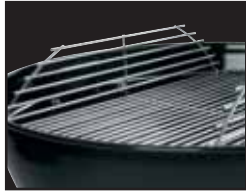
# NK22CK-C & NK22CK-L

Cart Model

Leg Model



Removable Heavy Steel Ash Catcher  
Bac pour cendre amovible en acier robuste  
Recolector de cenizas extraíble de acero reforzado  
Collettore rimovibile della cenere in robusto acciaio



Hinged Cooking Grids  
Grilles de cuisson basculantes  
Rejillas con bisagras  
Griglie di cottura a cerniera



Corrosion Resistant Vents  
Portes d'alimentation en air résistant à la corrosion  
Orificios de ventilación resistentes a la corrosión  
Prese d'aria resistenti alla corrosione



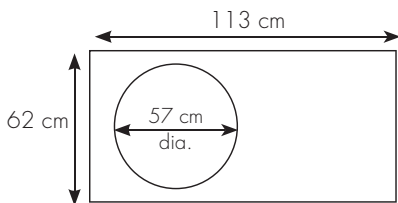
Stainless Steel Heat Diffuser  
Diffuseur de chaleur en acier inoxydable  
Diffusor de calor de acero inoxidable  
Diffusore del calore in acciaio inox



Cool Touch Handle  
Poignée isolante  
Manija fría al tacto  
Maniglia termoisolante  
(NK22CK-L)



Lid Hanger (standard)  
Crochet pour couvercle (standard)  
Soporte para colgar tapa (estándar)  
Appendi-coperchio (standard)  
(NK22CK-L)



113 cm x 62 cm x 107 cm 38.6 kg



70 cm x 58 cm x 98 cm 18.1 kg

7 - Ergonomic corner hinged lid (NK22CK-C)

1 - ACCU-PROBE™ temperature gauge and corrosion resistant air vent

2 - Folding stainless steel shelf for added storage space (NK22CK-C)

3 - Heavy gauge Platinum Porcelain lid and bowl – extra thick for oven like performance

4 - Stainless steel heat diffuser

5 - Removable high capacity, heavy steel ash catcher

6 - Weather proof wheels

*the original*  
**INFRARED**

**NAPOLEON EXCLUSIVE FEATURES**



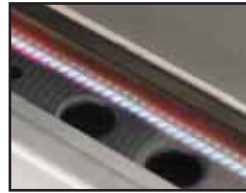
**SMOKING** - Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid.

**FUMAISON** - Placez des copeaux de bois humides dans le boîtier et déposez-le au-dessus du brûleur gauche allumé. Déposez la viande sur la grille du brûleur droit sans toutefois l'allumer. Cette méthode fait appel à la cuisson indirecte et vous pouvez fumer la viande avec le couvercle fermé pendant plusieurs heures.

**AHUMADO** - Agregue trozos de madera húmedos en el tubo ahumador, colóquelo sobre el quemador izquierdo y encienda el quemador. Coloque la carne sobre el quemador derecho apagado. De esta manera, estará utilizando el método de cocción indirecta. Deje ahumar la carne durante varias horas, con la tapa cerrada.

**AFFUMICATURA** - Porre i trucioli di legno umido all'interno dell'affumicatore, da appoggiare sopra il bruciatore sinistro, quindi accendere quest'ultimo. Mettere la carne sopra il bruciatore destro, senza accenderlo. Viene così utilizzato il metodo di cottura indiretta. Tenendo chiuso il coperchio, affumicare la carne per diverse ore.

- 1 - Brûleur tubulaire et plaque de brûleur en acier inoxydable qui fournissent une chaleur uniforme et réduisent les poussées de flamme
- 2 - Tablette de préparation des aliments en acier inoxydable optionnelle (PTSS215)
- 3 - Grille de réchaud escamotable de 690 cm<sup>2</sup> (PTSS215)
- 4 - Allumeur électronique (PTSS215)
- 5 - Fonctionne avec un cylindre de propane standard portatif ou avec un tuyau optionnel de 4' qui se branche à un cylindre de propane de plus grande capacité. Adaptateurs pour autres types de cylindre de gaz disponibles
- 6 - Allumeur piézo (PTSS165)



Tube Burner & Sear Plate  
Brûleur tubulaire et plaque de brûleur  
Tubo quemador y plato de sellado  
Bruciatore tubolare e piastra per la scottatura



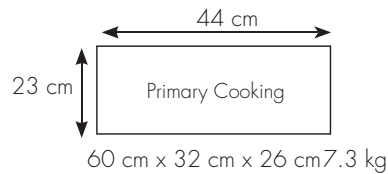
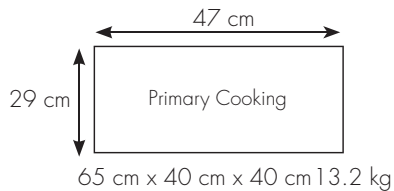
Locking Grease Tray  
Plateau d'égouttement verrouillable  
Bandeja para la grasa  
Vassoio per trattenerne i grassi



Optional Marine Mounts  
Supports optionnels pour embarcation marine  
Soportes opcionales para vehículos marítimos  
Supporti opzionali per barca

- 1 - Quemador tubular de acero inoxidable y plato de sellado para mantener el calor constante y reducir las llamaradas
- 2 - Estante opcional de acero inoxidable para preparar comidas (modelo PTSS215)
- 3 - Rejilla plegable para mantener el calor de 690 cm<sup>2</sup> (modelo PTSS215)
- 4 - Encendedor electrónico (modelo PTSS215)
- 5 - La unidad utiliza tanques portátiles estándares de gas propano o tanques de propano de mayor capacidad que se conectan con una manguera opcional de 4'. Adaptadores para otros tipos de cartuchos de gas disponibles.
- 6 - Encendedor piezoeléctrico (modelo PTSS165)

- 1 - Bruciatore tubolare e piastra di scottatura in acciaio inox, per garantire un calore uniforme e ridurre le fiammate
- 2 - Mensola laterale in acciaio inox, opzionale (PTSS215)
- 3 - Scaldavivande ripieghevole da 690 cm<sup>2</sup> (PTSS215)
- 4 - Accensione piezoelettrica (PTSS215)
- 5 - Utilizza bombole portatili standard di propano oppure un tubo opzionale di 1,2 m per il collegamento a una bombola a propano di maggiori dimensioni. Sono disponibili adattatori per altri tipi di bombole di gas
- 6 - Accensione elettronica (PTSS165)



# FREESTYLE™ PTSS215 & PTSS165

>4.1 kW

>2.7 kW



- 1 - Stainless steel tube burner & sear plate for consistent heat and reduced flare ups
- 5 - Uses standard portable propane cylinders or operates with optional 4' hose to connect to a larger propane tank. Adapters for other gas cartridges available.



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# TRAVELQ™ TQ2225

>3.1 kW

- 1 - Poignée ergonomique pour transporter le gril d'une main
- 2 - Fonctionne avec un cylindre de propane standard portatif ou avec un tuyau optionnel de 4' qui se branche à un cylindre de propane de plus grande capacité. Adaptateurs pour autres types de cylindre de gaz disponibles.
- 3 - Grande grille de cuisson en fonte émaillée de 1450 cm<sup>2</sup>
- 4 - Pattes pliantes pour faciliter le rangement et le transport
- 5 - Plateau d'égouttement amovible facile à nettoyer
- 6 - Allumeur piézo et brûleur circulaire en acier inoxydable de 3,1 kW pour une distribution de chaleur uniforme

- 1 - Manija ergonómica para transportar con una sola mano
- 2 - La unidad utiliza tanques portátiles estándares de gas propano o tanques de propano de mayor capacidad que se conectan con una manguera opcional de 4'. Adaptadores para otros tipos de cartuchos de gas disponibles.
- 3 - Rejilla de cocción de grandes dimensiones (1450 cm<sup>2</sup>) de hierro fundido con revestimiento porcelánico
- 4 - Patas plegables para transportar y almacenar con facilidad
- 5 - Bandeja para la grasa extraíble y de fácil limpieza
- 6 - Encendido piezoeléctrico y quemador tubular de acero inoxidable de 3,1 kW para una distribución uniforme del calor

- 1 - Maniglia ergonomica per facilitare il trasporto con una sola mano
- 2 - Utilizza bombole portatili standard di propano oppure un tubo opzionale di 1,2 m per il collegamento a una bombola a propano di maggiori dimensioni. Sono disponibili adattatori per altri tipi di bombole di gas
- 3 - Griglia di cottura in ghisa porcellanata di grandi dimensioni: 1450 cm<sup>2</sup>
- 4 - Supporti pieghevoli per facilitare l'immagazzinamento e il trasporto
- 5 - Vassoio rimovibile per i grassi, facile da pulire
- 6 - Accensione piezoelettrica e fornello circolare da 3,1 kW in acciaio inox per una diffusione uniforme del calore



Cast Iron Cooking Grid  
Grille de cuisson en fonte  
Rejilla de hierro fundido  
Griglia di cottura in ghisa



Piezo Ignitor  
Allumeur piézo  
Encendedor piezoeléctrico  
Accensione piezoelétrica



TravelQ Toolset  
Ensemble d'ustensiles TravelQ™  
Conjunto de utensilios TravelQ™  
Set attrezzi TravelQ™



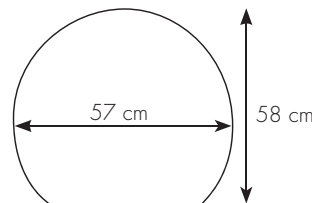
TravelQ Stand  
Parte-gril pour TravelQ™  
Base TravelQ™  
Supporto per TravelQ™



Portable Carry Bag  
Sac de transport  
Bolsa para traslado  
Borsa per il trasporto



Folding Legs  
Pattes pliantes  
Patas plegables  
Supporti pieghevoli



57 cm x 58 cm x 32 cm 10.8 kg



1 - Ergonomic handle for one hand portability

2 - Uses standard portable propane cylinders or operates with optional 4' hose to connect to a larger propane tank. Adapters for other gas cartridges available.

3 - Large 1450 cm<sup>2</sup> porcelainized cast iron cooking grid

4 - Folding legs for easy storage and portability

5 - Easy to clean, removable grease tray

6 - Piezo ignitor and 3.1 kW circular stainless steel burner for even heat distribution

## NAPOLEON EXCLUSIVE FEATURES



**CONVECTION STYLE COOKING** - Bread, buns, cakes and pizzas can be cooked to perfection under the grill hood. For convection cooking, follow the same instructions as for the indirect cooking method.

**CUISSON DE STYLE CONVECTION** - Il est possible de faire cuire du pain, des gâteaux et de la pizza à la perfection sous le couvercle du gril. Ce mode de cuisson est identique à celui utilisé pour la cuisson indirecte.

**COCINA DE CONVECCIÓN** - Puede cocinar pan, tortas y pizzas bajo la campana de la parrilla. Para cocinar por convección, siga las instrucciones del método de cocción indirecto.

**COTTURA STILE FORNO TERMOVENTILATO** - Il pane, i panini, le torte e le pizze possono essere preparati alla perfezione sotto al coperchio del grill. Per una cottura termoventilata, seguire le stesse istruzioni indicate per il metodo di cottura indiretta.



- 1 - Personnalisez l'agencement des composants de votre îlot modulaire selon vos besoins
- 2 - Acier galvanisé fini d'une peinture à base de poudre
- 3 - Plaques poinçonnées qui facilitent les raccordements électriques et l'installation de la tuyauterie pour le gaz
- 4 - Unités modulaires faciles à assembler
- 5 - Pattes de nivellement à ajustement rapide sur chaque unité modulaire
- 6 - Portes et tiroirs en acier inoxydable qui assurent une plus grande durée de vie
- 7 - Grils encastrés disponibles pour votre îlot personnalisé

- 1 - Personalice los componentes de las islas modulares para satisfacer sus necesidades personales
- 2 - Acero galvanizado con revestimiento de pintura en polvo
- 3 - Orificios para facilitar la conexión de los suministros eléctricos y de gas
- 4 - Diseño práctico para comprar y llevar
- 5 - Patas niveladoras para ajustarse a cada unidad modular
- 6 - Puertas y cajones de acero inoxidable y larga duración
- 7 - Anafes de parrilla para empotrar disponibles para personalizar las islas

- 1 - Personalizzate i componenti modulari dell'area di lavoro a seconda del vostro gusto personale
- 2 - Acciaio galvanizzato rivestito a polvere
- 3 - Predisposizione delle aperture per una facile installazione elettrica e connessione del gas
- 4 - Comodo design "paga e porta via"
- 5 - Piedini velocemente regolabili su ogni modulo
- 6 - Durevoli sportelli e cassetti in acciaio inox
- 7 - Corpo centrale del grill a incasso disponibile anche per la vostra isola personalizzata



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 GRILLING**



# OASIS™ MODULAR ISLANDS

Endless Configuration Possibilities



1 - Customize your own modular island components to suit your individual needs.

2 - Powder coated galvanized steel

3 - Knock outs for easy electrical and gas piping installations

4 - Convenient cash and carry design

6 - Stainless steel doors and drawers for longevity

5 - Quick adjustment leveling feet on each modular unit

7 - Built-in grill heads available for your custom island

## NAPOLEON EXCLUSIVE FEATURES



**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. Meats are generally juicier, self-basted and slow roasted.

**CUISSON AVEC RÔTISSOIRE** - La cuisson avec la rôtissoire permet de sceller les jus à l'intérieur des aliments tout en brunissant l'extérieur de ceux-ci. Utilisez cette méthode de cuisson pour les grosses pièces de viande comme les rôtis, les volailles ou les gigots d'agneau. Les viandes sont généralement plus tendres et cuisent lentement dans leur propre jus.

**COCCIÓN ESTILO ROTISSERIE** - Método que permite un adobado continuo y el sellado de los jugos mientras se dora la superficie externa de los alimentos. Realice la cocción estilo rotisserie para cocinar grandes cortes de carne, como asado, aves o patas de cordero. En general, la carne queda más jugosa, con un adobado continuo y una cocción lenta.

**COTTURA STILE ROSTICCERIA** - La cottura in stile rosticceria consente di sigillare i liquidi di cottura e di dorare l'esterno delle carni. Utilizzare questo sistema per grossi tagli quali gli arrostiti, il pollame o i cosciotti di agnello. Le carni risultano generalmente più succose, rosolate e vengono arrositate lentamente.

# EVERYDAY GRILLING ACCESSORIES



**67731 - Charcoal Smoker Tray**  
 Bac à charbon de bois/fumaison  
 Bandeja a carbón para ahumar  
 Vassoio della carbonella per affumicatura



**67400 - Indirect Cooking Baskets**  
 Paniers à charbon de bois  
 Canasto para carbón  
 Cestello per la carbonella



**67800 - Charcoal Starter**  
 Cheminée d'allumage  
 Encendedor de carbón  
 Contenitore per accensione carbonella



**67011 - Smoker Pipe**  
 Pipe à boucane  
 Tubo ahumador  
 Contenitore per legnetti affumicatori



**62135 - Apron**  
 Tablier  
 Delantal  
 Grembiule



**56030 - Square Wok Topper**  
 Wok carré  
 Bandeja cuadrada estilo wok  
 Accessorio wok quadrato



**57011 - Non-Stick Fish Basket**  
 Panier pour poisson à surface antiadhésive  
 Canasto antiaderente para pescados  
 Griglia chiusa antiaderente per pesce



**56004 - Cast Aluminum Griddle**  
 Plaque de cuisson en fonte d'aluminium  
 Plancha de aluminio fundido  
 Piastra in alluminio pressofuso



**56016 - Stainless Steel Griddle**  
 Plaque de cuisson en acier inoxydable  
 Plancha de acero inoxidable  
 Griglia in acciaio inox



**FINDING THE PERFECT STEAK** - When buying a large steak, choose one that has a uniform thickness of about 1½ 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.

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**EXPERTS IN  
 GAS & INFRARED  
 GRILLING**





**56011 - Roasting Pan**  
Lèche-frite avec support pour rôtis/côtes  
Asadera  
Teglia per arrosto



**56014 - Pizza Stone Set**  
Ensemble de pierre à pizza  
Conjunto de piedra para pizza  
Pietra ollare per pizza



**56003 - Cast Iron Skillet**  
Poêle à frire en fonte  
Sartén de hierro fundido  
Tegame in ghisa



**55310 - Shish Kebab Set**  
Ensemble de brochetterie  
Conjunto para Shish Kebab  
Set per kebab



**67030 - Cedar Grilling Planks**  
Planches de cèdre  
Tabla para asar de cedro  
Assi per grigliata in legno di cedro



**56021 - Beer Can Chicken Roaster**  
Rôtissoire à poulet de style canette de bière  
Rostizador de pollo como lata de cerveza  
Supporto per la preparazione di pollo alla birra



**Rotisserie Kits**  
Ensembles de rôtissoire  
Kit de rotisserie  
Kit per rosticceria



**64040 - Rotisserie Light**  
Moteur de rôtissoire avec lumière  
Motor de rotisserie  
Motorino per rosticceria



**64045 - Stainless Steel Rotisserie Light**  
Moteur de rôtissoire en acier inoxydable  
Motor de rotisserie de acero inoxidable  
Motorino per rosticceria in acciaio inox

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**LES EXPERTS**  
**EN GRILS À GAZ**  
**ET EN GRILS INFRAROUGES**

**ACHETER LE BIFTECK PARFAIT** - Lorsque vous achetez un bifteck, choisissez un morceau d'une épaisseur uniforme d'environ 1,5 po. Pour une tendreté maximale et un goût sans pareil, optez pour une pièce de viande bien persillée de la meilleure qualité. Pour une sauce vite faite, ravivez une sauce BBQ du commerce en lui ajoutant des chilis hachés, un soupçon de sauce Worcestershire, un trait de vinaigre, de l'oignon ou de l'ail frais haché, ou mettez votre imagination à l'œuvre.

# EVERYDAY GRILLING ACCESSORIES



**55033 - 3 Piece Toolset**  
 Ensemble d'ustensiles de 3 pièces  
 Conjunto de utensilios de 3 piezas  
 Set attrezzi - 3 pezzi



**55013 - Auto Locking Tongs**  
 Pince autoverrouillable  
 Pinza de bloqueo automático  
 Pinza con bloccaggio



**55012 - Stainless Steel Tongs**  
 Pince en acier inoxydable  
 Pinzas de acero inoxidable  
 Pinze in acciaio inox



**55040 - BBQ Toolset**  
 Ensemble d'ustensiles  
 Conjunto de utensilios para barbacoas  
 Set attrezzi



**55002 - Silicone Basting Brush Set**  
 Ensemble de pinceaux en silicone  
 Conjunto de cepillos de cocina hechos de silicona  
 Set di pennelli in silicone



**55027 - Marinade Injector**  
 Seringue à marinades  
 Inyector de adobo  
 Iniettore per marinare le pietanze



**61010 - Digital Thermometer**  
 Thermomètre numérique  
 Termómetro digital  
 Termometro digitale



**61004 - Pocket Thermometer**  
 Thermomètre à lecture instantanée  
 Termómetro de bolsillo  
 Termometro tascabile



**61007 - Probe Thermometer**  
 Thermomètre à sonde  
 Termómetro de control  
 Termometro di controllo della temperatura



**ENCONTRAR EL BISTEC PERFECTO** - Cuando compre un bistec, elija uno que tenga 3 cm de espesor. Compre un corte de calidad con vetas de grasa que garantizan una carne más tierna. El bistec es más sabroso si es de buena calidad. Para realizar rápidamente una salsa, agregue a la salsa barbacoa chiles picados, un poco de salsa inglesa, vinagre, algunas cebollas o ajos picados, o dé lugar a la creatividad.

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**EXPERTOS**  
**EN PARRILLAS A**  
**GAS E INFRARROJAS**



**55206 - Chef Knife Set**  
 Ensemble de couteaux professionnels  
 Conjunto de cuchillos cocineros  
 Set di coltelli professionali



**Grill Covers**  
 Housses de grill  
 Cubiertas para parrilla  
 Teli protettivi



**62121 - Grid Lifter**  
 Poignée pour grilles  
 Gancho para rejilla  
 Sollevatore griglie



**62029 - Grill Brush**  
 Brosse à grill  
 Cepillo para parrilla  
 Spazzola per il grill



**62035 - Dual Head Grill Scrubber**  
 Brosse à grill avec tête de rechange  
 Cepillo doble para parrilla  
 Spazzola doppia



**62028 - Wooden Grill Brush**  
 Brosse à grill avec manche en bois  
 Cepillo de madera para parrilla  
 Spazzola in legno per il grill



**62002 - Grill Scrubber**  
 Brosse à récurer  
 Cepillo para parrilla  
 Spazzola per il grill



**10231 - Stainless Steel Cleaner**  
 Nettoyant à acier inoxydable  
 Limpiador de acero inoxidable  
 Pulitore per acciaio




**10100 - Natural Orange Cleaner**  
 Nettoyant naturel à l'orange  
 Limpiador de naranja natural  
 Pulitore naturale all'arancia

**NAPOLEON**  
**ESPERTI IN**  
**GRIGLIETE A GAS E**  
**A INFRAROSSI**

**PER UNA BISTECCA PERFETTA** - Quando acquistate una bistecca di grandi dimensioni, sceglietene una con spessore uniforme di circa 3,5 cm. Assicuratevi che il taglio sia dei migliori, con venature che assicureranno la tenerezza della carne. Quanto migliore sarà la qualità della carne, tanto migliore sarà la vostra bistecca. Per creare velocemente un condimento, ravvivate una comune salsa per BBQ aggiungendo peperoncini finemente affettati, uno spruzzo di salsa Worcestershire e uno di aceto, un po' di cipolla e aglio sminuzzati, oppure siate creativi e inventate voi una nuova salsa!

# THE ANATOMY OF THE PERFECT GRILL

- 
- 1 - Boutons de commande EASY SET™ fixés sur des soupapes en laiton très précises pour contrôler efficacement la chaleur
  - 2 - Allumeur électronique fiable
  - 3 - Brûleur latéral infrarouge SIZZLE ZONE™ optionnel de 3,8 kW
  - 4 - Grille de réchaud amovible en acier inoxydable
  - 5 - Jauge de température précise ACCU-PROBE™
  - 6 - Couvercle équilibré, économiseur d'espace LIFT EASE™ avec poignée tubulaire en acier inoxydable
  - 7 - Brûleur arrière infrarouge breveté en acier inoxydable
  - 8 - Support de rôtissoire universel en acier inoxydable
  - 9 - Bac à glace et planche à découper

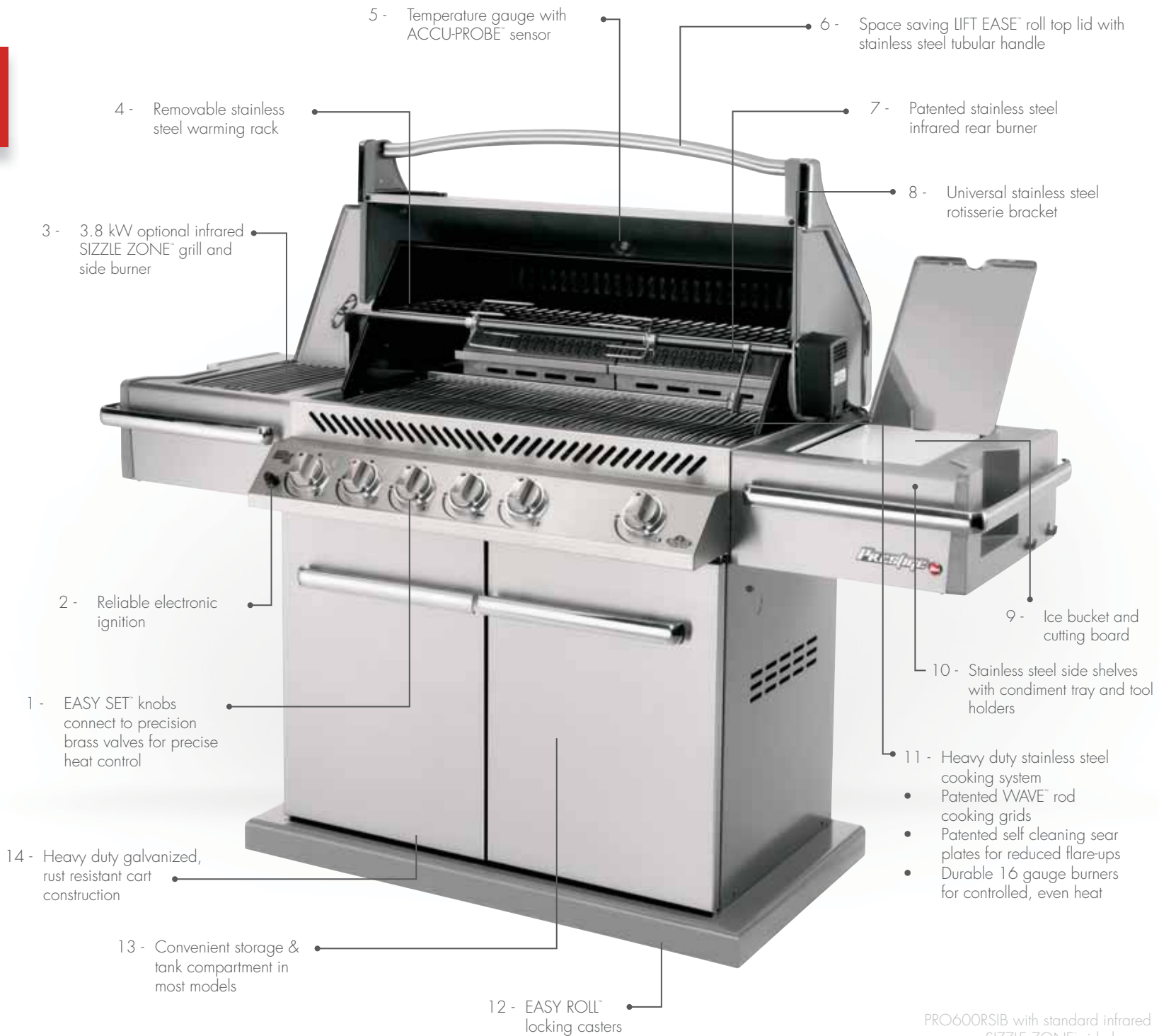
- 1 - Perillas EASY SET™ conectadas a válvulas de precisión en latón para un control preciso del calor
- 2 - Sistema confiable de encendido electrónico
- 3 - Quemador lateral opcional infrarrojo SIZZLE ZONE™ de 3.8 kW
- 4 - Rejilla extraíble para mantener el calor de acero inoxidable
- 5 - Indicador de temperatura con sensor ACCU-PROBE™
- 6 - Tapa corrediza LIFT EASE™ que ocupa menos espacio, con manija tubular de acero inoxidable
- 7 - Quemador posterior patentado infrarrojo de acero inoxidable
- 8 - Soporte universal de rotisserie de acero inoxidable
- 9 - Balde para hielo y tabla para cortar

- 1 - Manopole EASY SET™ collegate a valvole di precisione in ottone, per un controllo preciso della temperatura
- 2 - Affidabile sistema di accensione elettronica
- 3 - Bruciatore laterale opzionale SIZZLE ZONE™, da 3,8 kW
- 4 - Teglia scaldavivande in acciaio inox, rimovibile
- 5 - Misuratore della temperatura con sensore ACCU-PROBE™
- 6 - Coperchio salvaspazio a guida scorrevole LIFT EASE™ con maniglia tubolare, in acciaio inox
- 7 - Bruciatore posteriore a infrarossi brevettato, in acciaio inox
- 8 - Supporto universale per rosticceria, in acciaio inox

- 10 - Tablettes latérales en acier inoxydable avec plateau à condiments et porte-ustensiles
- 11 - Système de cuisson robuste en acier inoxydable
  - Grilles de cuisson brevetées en tiges vaguées
  - Plaques de brûleur autonettoyantes brevetées qui réduisent les poussées de flamme
  - Brûleurs durables de calibre 16 qui fournissent une chaleur uniforme et un contrôle précis
- 12 - Roulettes à blocage EASY ROLL™
- 13 - Cabinet de chariot avec rangement pratique sur la plupart des modèles
- 14 - Chariot robuste en acier galvanisé résistant à la rouille

- 10 - Estantes laterales de acero inoxidable con bandejas para condimentos y soportes para utensilios
- 11 - Sistema patentado de cocción ultrarresistente en acero inoxidable
  - Rejillas patentadas WAVE™
  - Platos de sellado patentados con autolimpieza que evitan las llamaradas
  - Quemadores resistentes, calibre 16, que ofrecen un calor controlado y homogéneo
- 12 - Ruedas EASY ROLL™
- 13 - Compartimiento práctico para almacenar tanques en casi todos los modelos
- 14 - Carro ultrarresistente, galvanizado y anticorrosivo

- 9 - Cestello portaghiaccio e tagliere
- 10 - Stainless steel side shelves with condiment tray and tool holders
- 11 - Robusto sistema di cottura in acciaio inox
  - Griglie di cottura WAVE™, brevettate
  - Piastre brevettate per la scottatura degli alimenti e per il controllo delle fiammate
  - Robusti bruciatori calibro 16 per un calore controllato e uniforme
- 12 - Rotelle EASY ROLL™
- 13 - Armadietto e vano portabombola (maggior parte dei modelli)
- 14 - Struttura robusta del carrello, antiruggine e galvanizzata




PRO600RSIB with standard infrared SIZZLE ZONE side burner




# HOW DOES INFRARED COOKING WORK?

Charcoal is the traditional way of infrared cooking that we are all familiar with. The glowing briquettes emit infrared energy to the food being cooked, with very little drying effect. The Napoleon® infrared burner cooks in the same way. In each burner, 10,000 ports each with its own tiny flame cause the surface of the ceramic to glow red. This glow emits the same type of infrared heat to the food, without the hassle or mess of charcoal. It also provides a more consistent heated area that is far easier to regulate than a charcoal fire. For instantaneous searing, the burners can be set to high, yet they can also be turned down for slower cooking. The bottom line is that Napoleon's infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats.


**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!

 Le charbon de bois est la méthode traditionnelle de cuisson à l'infrarouge avec laquelle nous sommes le plus habitués. Les briquettes incandescentes émettent de l'énergie infrarouge à l'aliment qui se fait cuire, et ce, avec très peu d'assèchement. Les brûleurs infrarouges de Napoleon® fonctionnent de la même façon. Dans chaque brûleur, 10 000 orifices, possédant chacun leur flamme, rendent la surface de la céramique incandescente. Cette incandescence émet le même type de chaleur infrarouge, sans le souci du charbon de bois qui est souvent malpropre. De même, la chaleur est plus uniforme, donc plus facile à contrôler que celle du charbon de bois. Pour saisir les aliments, les brûleurs peuvent être réglés à « high » et être ensuite réglés plus bas pour une cuisson plus lente. En conclusion, les brûleurs infrarouges de Napoleon® produisent un rayonnement intense qui vous donnera des steaks, des viandes et des hamburgers plus juteux et plus savoureux. Pour connaître les temps de cuisson et certains conseils, consultez le tableau de cuisson à l'infrarouge dans votre manuel.

**Vous désirez les avantages du gaz, mais le goût spécifique du charbon de bois!** Pas de problème. Les briquettes dans le bac à charbon de bois de Napoleon® s'allument facilement avec le brûleur. Avant de commencer à vous servir du bac à charbon de bois, vous devrez déterminer la quantité nécessaire pour votre repas. Environ une couche pour les biftecks ou les hamburgers et deux couches pour les rôtis ou les volailles. Placez suffisamment de briquettes dans le bac et entassez-les afin de former une pyramide. Enlevez une plaque de brûleur et allumez le brûleur en dessous du bac à charbon de bois. Laissez chauffer, à chaleur intense, jusqu'à ce que les briquettes rougeoient, puis éteignez le brûleur. Laissez les briquettes brûler jusqu'à ce qu'elles deviennent blanches en surface. À l'aide d'un ustensile à long manche, étendez les briquettes uniformément dans le bac. Fermez le couvercle. Attendez 5 minutes. Commencez la cuisson.

 El carbón es la forma tradicional de cocción infrarroja que todos conocemos. Las briquetas emiten energía infrarroja a la comida que se está preparando, con poco efecto de secado. El quemador infrarrojo Napoleon® cocina de la misma manera. En cada quemador, hay 10.000 orificios, cada uno con su propia llama diminuta, que calientan la superficie de cerámica. Esta incandescencia emite el mismo tipo de calor infrarrojo a los alimentos, sin la incomodidad y suciedad del carbón. También brinda un área de calor constante que se regula con mayor facilidad que el fuego del carbón. Puede obtener un sellado instantáneo a fuego máximo o reducir el fuego para lograr una cocción más lenta. Lo más importante es que los quemadores infrarrojos de Napoleon generan calor abrasador para que los filetes, las hamburguesas y otras carnes sean más jugosas y sabrosas. Para conocer los tiempos de cocción y otras sugerencias, consulte el gráfico de cocción en parrilla infrarroja incluido en el manual.

**¿Desea la comodidad del gas pero le gusta el sabor a carbón?** ¡No hay problema! La bandeja para carbón de Napoleon® se enciende fácilmente con el quemador a gas. Antes de empezar a utilizar la bandeja para carbón, debe calcular la cantidad de carbón que necesitará para cocinar. Aproximadamente, una capa para hamburguesas o filetes y dos capas para pollos y carnes asadas. Coloque la cantidad necesaria de carbón en la bandeja. Acomode el carbón en forma de pirámide. Retire un plato de sellado, encienda el quemador a gas directamente por debajo de la bandeja para carbón y déjelo funcionar hasta que el carbón esté rojo. Luego, apague el quemador a gas. Deje que las briquetas se quemen hasta que tengan una capa blanca. Con un utensilio de mango largo, distribuya las briquetas de forma pareja en toda la rejilla. Cierre la tapa, espere cinco minutos y comience a cocinar.

 La carbonella è il metodo tradizione di cottura a infrarossi che tutti conosciamo. I brichetti incandescenti emettono energia al cibo in cottura, asciugando poco gli alimenti. Il fornello a infrarossi Napoleon® funziona nello stesso modo. In ogni fornello, 10.000 ugelli — ognuno con la sua minuscola fiamma — scaldano la superficie in ceramica. Questa incandescenza emette lo stesso tipo di calore ad infrarossi, senza la scomodità o la sporcizia provocata dalla carbonella. L'area di cottura è inoltre riscaldata in maniera più omogenea, molto più semplice da regolare che non un fuoco a carbonella. Per le scottate veloci i fornelli possono essere impostati su High, oppure si può velocemente abbassare la temperatura per cotture più lente. Con il calore incandescente prodotto dai fornelli a infrarossi Napoleon otterrete bistecche, burger e altre carni ancora più saporite e succose. Fate riferimento alla tabella nel manuale per conoscere i tempi di cottura e per interessanti suggerimenti.

**Volete la comodità del gas, ma vi manca il sapore della carbonella?** Niente di più facile! Il vassoio per la carbonella di Napoleon® si abbina perfettamente al vostro bruciatore a gas. Prima di usare il vassoio per la carbonella si dovrà determinare quanta carbonella sarà necessaria per la vostra ricetta. Ci vorranno circa uno strato per burger e bistecche, e due per arrostiti e pollo. Versate quindi la carbonella necessaria nel vassoio apposito. Ammucchiate la carbonella a forma di cono. Rimuovete una griglia per la scottatura, accendete il bruciatore direttamente sotto il vassoio per la carbonella e fatela bruciare ad alta temperatura fino a quando non è rossa; spegnete quindi il bruciatore. Lasciate raffreddare la carbonella ardente, fino a quando il colore non diventa bianco in superficie. Con l'aiuto di uno strumento dal manico lungo, distribuite la carbonella uniformemente sulla griglia. Chiudete il coperchio, attendete 5 minuti e iniziate la cottura.





	Prestige Series			Mirage Series			LE Series			SE Series			Charcoal Series			Portable Series			
SPECIFICATIONS	PRO600	PRO450	PT750	P450RSIB	M730RSBI	M605RSBI	LE485RSIB	LE485RSB	LE485SB	SE495SB	SE410SB	SE325SB	M605RBCSS	AS300K	NZ22CK-C	NZ22CK-L	PTSS215	PTSS165	TQ2225
LIFT EASE roll top lid	S	S	S	S	S	S	-	-	-	-	-	-	S	-	-	-	-	-	-
*Lid color	ss	ss	ss	ss/bk	ss	ss	ss/bk	bk	ss	bk	bk	bk	ss	bk	bk	bk	ss	ss	or/bk/bl
ACCU-PROBE temperature gauge	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	S	-	-	-
Electronic ignition	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	S	-	-
JETFIRE ignition	-	-	-	-	S	S	S	S	S	S	S	S	-	-	-	-	-	-	-
Rear burner igniter	S	S	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	-
Infrared ceramic bottom burners	-	-	2	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-
Stainless steel bottom burners	4	3	3	3	4	3	3	3	3	4	3	2	-	-	-	-	1	1	1
Stainless steel infrared rear rotisserie burner	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Ceramic infrared rear rotisserie burner	-	-	-	-	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-
Rear charcoal rotisserie burner	-	-	-	-	-	-	-	-	-	-	-	-	S	-	-	-	-	-	-
Range side burner	-	-	S	-	S	S	-	S	S	S	S	S	-	-	-	-	-	-	-
Infrared SIZZLE ZONE side burner	S	S	-	S	-	-	S	-	-	-	-	-	-	-	-	-	-	-	-
Stainless steel WAVE rod cooking grids	-	-	-	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	-
Stainless steel 9.5mm WAVE rod cooking grids	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cast iron WAVE reversible channel cooking grids	-	-	-	-	-	-	S	S	S	S	S	S	S	-	-	-	-	-	S
Integrated ice bucket and cutting board	S	S	-	-	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-
EASY SET control knobs	S	S	S	S	S	S	S	S	S	S	S	S	-	-	-	-	-	-	-
iGlow backlit control knobs	-	-	-	-	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-
Adjustable air vents	-	-	-	-	-	-	-	-	-	-	-	-	S	S	S	S	-	-	-
Adjustable charcoal bed	-	-	-	-	-	-	-	-	-	-	-	-	S	-	S	-	-	-	-
Front loading charcoal access door	-	-	-	-	-	-	-	-	-	-	-	-	S	S	-	-	-	-	-
Removable drip pan	S	S	S	S	S	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	S	-	-	-	S	-	-
Condiment trays and tool hooks	S	S	S	S	S	S	-	-	-	-	-	-	-	-	-	-	-	-	-
Natural gas available	Y	Y	N	N	N	N	Y	N	N	N	N	N	-	-	-	-	N	N	N
10 year limited warranty	-	-	-	-	-	-	S	S	S	-	-	-	-	-	-	-	-	-	-
President's Limited Lifetime Warranty	S	S	S	S	S	S	-	-	-	-	-	-	S	-	-	-	-	-	-
ACCESSORIES	PRO600	PRO450	PT750	P450RSIB	M730RSBI	M605RSBI	LE485RSIB	LE485RSB	LE485SB	SE495SB	SE410SB	SE325SB	M605RBCSS	AS300K	NZ22CK-C	NZ22CK-L	PTSS215	PTSS165	TQ2225
Commercial quality rotisserie kit – 4 Forks	0	-	0	-	0	0	0	0	0	-	-	-	-	-	-	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	0	-	0	-	-	-	-	-	-	-	-	0	-	-	-	-	-	-
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	-	0	0	-	0	0	0
Heavy duty cover	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Heavy Duty Carry Bag	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	0	S	0
GRILL INPUTS (kW)	PRO600	PRO450	PT750	P450RSIB	M730RSBI	M605RSBI	LE485RSIB	LE485RSB	LE485SB	SE495SB	SE410SB	SE325SB	M605RBCSS	AS300K	NZ22CK-C	NZ22CK-L	PTSS215	PTSS165	TQ2225
Main infrared burners	-	-	8.2	-	-	4.8	-	-	-	-	-	-	-	-	-	-	-	-	-
Main tube burners	16.4	12.3	12.3	12.3	-	14.4	14.4	14.4	14.4	16.4	12.0	8.0	-	-	-	-	4.1	2.7	3.1
Side burner	3.8	3.8	4.0	3.8	2.8	2.8	3.8	3.8	3.8	2.4	2.4	2.4	-	-	-	-	-	-	-
Rear infrared burner	5.9	4.7	4.7	4.7	-	5.3	4.0	4.0	-	-	-	-	-	-	-	-	-	-	-
Total	26.1	20.8	29.2	20.8	32.1	27.3	22.2	22.2	18.2	18.4	14.4	10.4	-	-	-	-	4.1	2.7	3.1
DIMENSIONS	PRO600	PRO450	PT750	P450RSIB	M730RSBI	M605RSBI	LE485RSIB	LE485RSB	LE485SB	SE495SB	SE410SB	SE325SB	M605RBCSS	AS300K	NZ22CK-C	NZ22CK-L	PTSS215	PTSS165	TQ2225
Total length (cm)	187	166	221	165	194	177	155	155	155	140	127	114	177	50	113	70	65	60	57
Total depth (cm)	68	67	72	71	70	70	68	68	68	56	56	56	70	50	62	58	40	32	58
Total height (cm)	130	131	124	125	126	126	121	121	121	114	114	114	126	120	107	98	40	26	32

S = standard O = optional \*Lid Colours: ss = stainless steel, bk = black, or = orange, bl = blue\*\* Primary, may include warming rack & side burner (if available)

Other Napoleon Products



Fireplace Inserts • Patioflame • Gas Fireplaces • Waterfalls • Wood Stoves  
Casual Furniture • Electric Fireplaces • Outdoor Fireplaces • BBQ Accessories



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ADBRL-EX 08/2011