



NAPOLEON - CELEBRATING OVER 40 YEARS OF HOME COMFORT PRODUCTS



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Authorised Dealer



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NAPOLEON®

BARBECUES AND ACCESSORIES 2018



www.napoleongrills.co.uk



CONTENTS



Editorial	03
Company History	04
SIZZLE ZONE™ Infrared Burners	06
WAVE™ Cooking Grids	08
Sear Plates & Ignition System	09
Rogue® Series BBQs	10-17
LE/LEX Series BBQs	18-27
Prestige® Series BBQs	28-33
Prestige PRO™ Series BBQs	34-41
Built-In Grill Heads & Components	42-45
Charcoal BBQs	46-51
Smokers	52-55
Portable BBQs	56-59
BBQ Accessories	60-65
BBQ Model Overview	66-69
Warranty	70

WELCOME TO NAPOLEON®

Since 1976 the name Napoleon® has become synonymous with quality, cutting edge design and longevity. We blend artisanship with craftsmanship to create products that inspire and enhance the most memorable experience people enjoy in their homes.

As a family business we stand behind our products and offer some of the most competitive warranties in the industry as well as unparalleled customer service through our network of highly trained retailers. New for 2018 we have grown the Rogue® series and now offer the versatile R365 units as well as making colour additions to the P500 and LEX series.

We hope you enjoy browsing through our catalogue and please note our full range can be viewed at www.napoleongrills.co.uk.

Best wishes

Napoleon® UK



COMPANY HISTORY

MADE IN CANADA

The story of our BBQs 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 the Napoleon stoves and BBQs that would follow.



**GLOBALLY
RENOWNED
QUALITY.**



PASSION FOR FIRE

Napoleon® is an ISO 9001:2000 certified company in Canada with more than 150,000 square metres of manufacturing space and over 1,600 associates. We are North America's largest privately owned manufacturer of quality wood and gas fireplaces and stoves, gas and charcoal BBQs, as well as outdoor living products. The rapid expansion of Napoleon® is a direct result of our uncompromising manufacturing quality, innovation and honest, reliable customer service.

The biggest factor contributing to our success is that the customer is at the heart of all our products. At Napoleon®, we are satisfied when users are impressed not just by the grills themselves but by the meals they prepare on them and the associated experience.

What could be better than sharing delicious BBQ recipes and precious time with friends and family?



SIZZLE ZONE™ INFRARED BURNERS

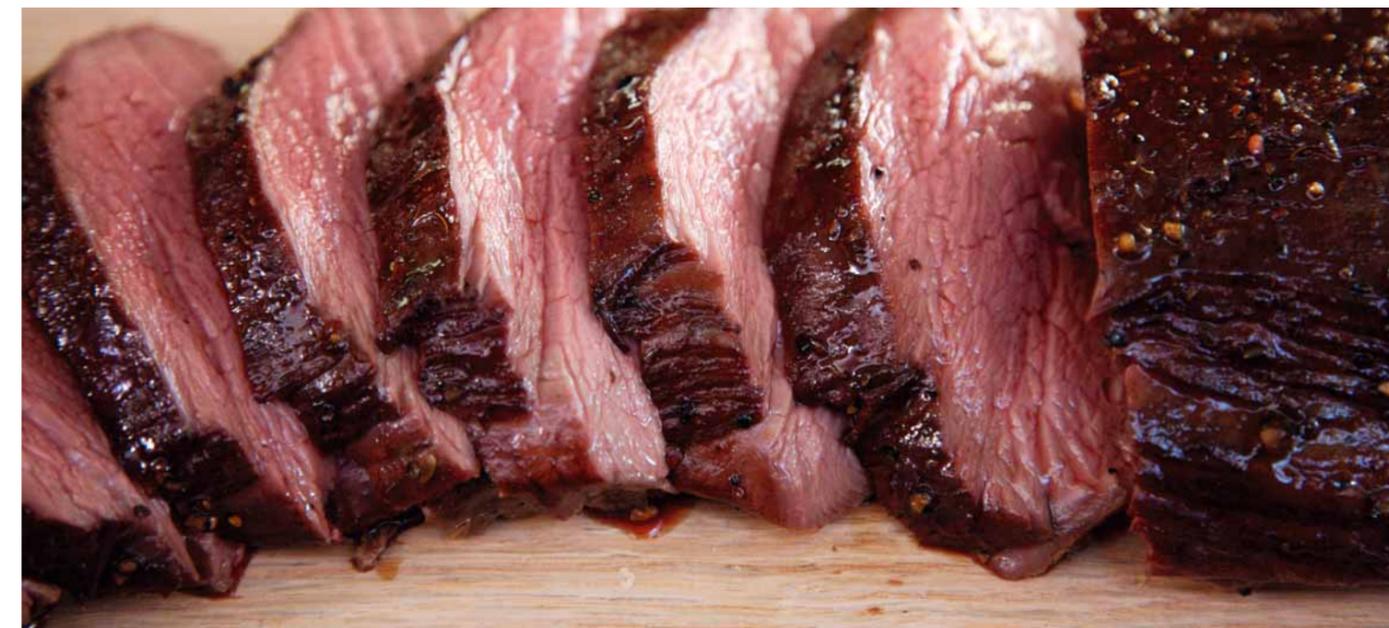


HOT, HOTTER, SIZZLE ZONE™

Using charcoal is the traditional form of infrared grilling that we're all familiar with: glowing briquettes emit direct heat through infrared energy into the food being grilled, giving that mouth-watering smoky aroma and delicious crust.

With the SIZZLE ZONE™ infrared burners from Napoleon®, you get these benefits plus convenient gas technology: each burner contains thousands of gas outlets that heat the ceramic surface until it starts to glow red. The resulting infrared rays don't just warm the ambient air; the heat penetrates directly and deeply into the food. It also creates a consistent thermal area that, compared with a charcoal fire, is much easier to control.

Napoleon® infrared burners produce extremely high temperatures, making them ideal for the preparation of juicy steaks, burgers and other meats. The SIZZLE ZONE™ can also be used as a side burner, and combined with a ceramic heat plate provides the perfect way to prepare delicious stir fries in a wok.



BBQs with SIZZLE ZONE™ Technology

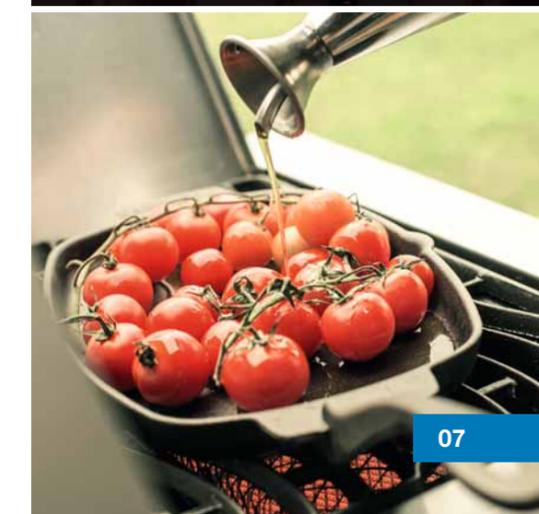
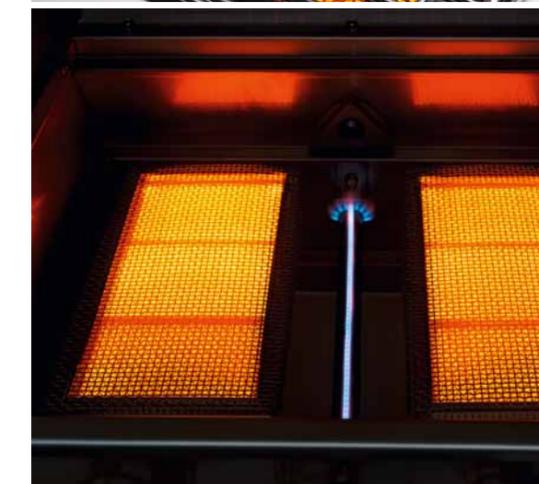
Rogue® 365 SIB
Rogue® 425 SIB

LE3

LEX 485
LEX 605
LEX 730

Prestige® 500

Prestige PRO™ 500
Prestige PRO™ 665
Prestige PRO™ 825



SEAR PLATES & IGNITION SYSTEM



HEAT, EVENLY DISTRIBUTED

The dual-level sear plates allow for consistent circulation of heat to the cooking grids, preventing the occurrence of "hotspots".

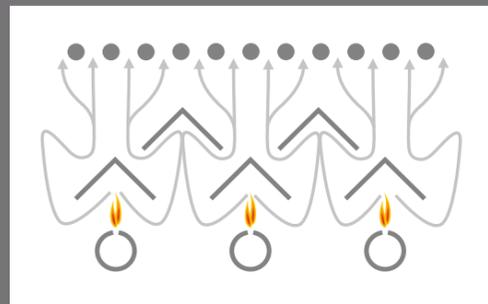
It's not just the staggered height of the plates that makes them effective; it's also their rising position from back to front, which allows naturally hotter air at the back to move to the front where it's cooler.

What's more, the self-cleaning plates reduce gas flame flare-ups because they channel any dripping fat or juices away from the flames, making

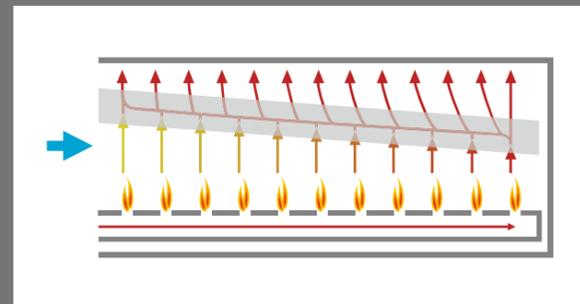
barbecuing safer and giving your food a better, more intense flavour.

For further explanation, see the images below.

The upper sear plates circulate the hot air from the burners so that the area between burners gets hot enough as well.



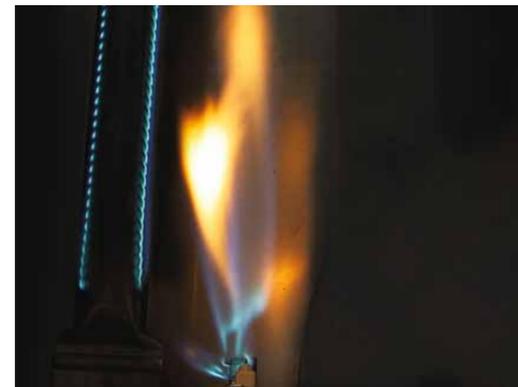
The slightly rising position of the sear plates allows naturally hotter air at the back to move to the front and balance out the difference in temperature.



JETFIRE™ – AN ENLIGHTENED IDEA

Igniting a Napoleon® gas burner is made easy by Napoleon's unique innovative JETFIRE™ ignition system which ignites each individual burner with a strong burst of flame from a separate gas outlet. This allows for the burners to ignite even in extreme weather – the dreaded click of a failed Piezo ignition is a thing of the past.

This innovative technology is only used in this way in Napoleon® BBQs.



WAVE™ COOKING GRIDS

ON THE SAME WAVELENGTH

The unique shape of the WAVE™ cooking grids gives food an attractive sear pattern that can only be found with a Napoleon® BBQ. But the wave shape doesn't just give your food an appetising appearance, it also has practical benefits: the wavy cooking grid promotes more evenly distributed heat and also makes it much harder for small bits of food to fall through. Once again, it is the small details that make a Napoleon® BBQ a Napoleon® BBQ.



Cast iron cooking grids in the iconic Napoleon® WAVE™ shape (Rogue® 365, 425, 425SB, LE 485RSIB, PRO22K-LEG-2, PRO22K-CART-2, PRO605CSS, TravelQ™ PRO 285 and PRO 285-X)



Napoleon® stainless steel grids with the WAVE™ shape (Rogue® 365SIB, 425SIB, LEX, Prestige® and Prestige Pro™ series)

STANDARD FEATURES

Both the JETFIRE™ ignition system and the WAVE™ cooking grids come as standard with all our gas BBQs. The dual-level sear plates are also standard with all gas BBQs except the Triumph®, LE/LEX and TravelQ™ series.



**THE NEW WAY
TO BARBECUE. ROGUE®.**

THE ROGUE® SERIES

The Rogue® series combines innovative features, comprehensive functionality and refined design. Quality gas BBQs in the Rogue® series boast a broad spectrum of applications, for example, the R365SIB and R425SIB are industry leading with their stainless steel cooking grids and Napoleon's unique SIZZLE ZONE™ side burners. The range side burner on the R425SB can be used for pans and other accessories to cook your side dishes and sauces while the main meal is prepared on the cast iron cooking grids in the spacious grill head.

Rogue® 365

The Rogue® 365 offers enormous barbecuing pleasure in a small space. Equipped with a high-quality grill head in cast aluminium, two stainless steel burners, WAVE™ cooking grids and the innovative sear plate system, the two Rogue® 365 BBQs are everything you could possibly want. The added feature of Napoleon's unique SIZZLE ZONE™ infrared side burner on the SIB version allows for grilling steaks to perfection.



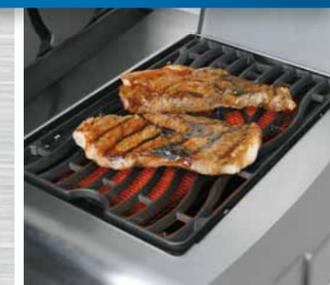
Rogue® 365



Rogue® 365SIB

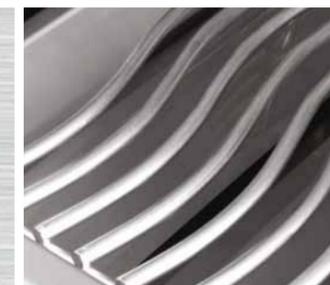
ROGUE® FEATURES

SIZZLE ZONE™
infrared side burner
(R365SIB, R425SIB)



ACCU-PROBE™
Built-in temperature
gauge

WAVE™ stainless
steel cooking grids
(R365SIB and R425SIB)

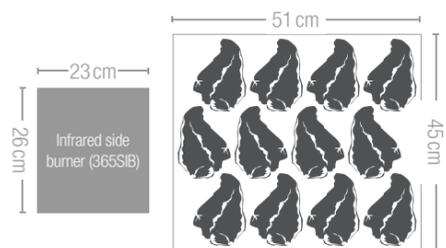


Folding side shelves



Rogue® 365SIB

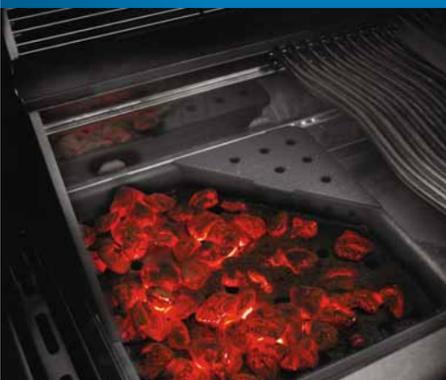
- 1 **SIZZLE ZONE™** infrared side burner
- 2 **WAVE™** stainless steel cooking grids
- 3 **ACCU-PROBE™** Built-in temperature gauge
- 4 Two stainless steel main burners
- 5 Folding side shelves
- 6 Dual-level sear plates
- 7 **JETFIRE™** ignition system



EXCLUSIVE ACCESSORIES
(FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover protects against UV and dirt



Cast iron charcoal tray with smoker option



Electric rotisserie for yet more barbecuing options

Rogue® 425

The three Rogue® 425 models boast a broad spectrum of applications, for example the R425SIB with its stainless steel cooking grids and SIZZLE ZONE™ side burner! You can even use the side burner on the R425SIB to cook your side dishes and sauces while the main meal is prepared on the stainless steel cooking grids in the spacious grill head.



Rogue® 425



Rogue® 425SB



Rogue® 425SIB



0-800°C
exclusive infrared
SIZZLE ZONE™
technology



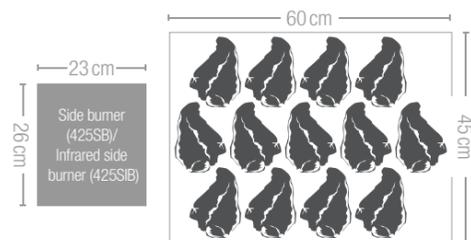
Capacity to cook for up to
13 people
Total cooking area: 2700 cm²

With 4 burners



Rogue® 425SIB

- 1 **SIZZLE ZONE™** infrared side burner
- 2 **WAVE™** stainless steel cooking grids
- 3 **ACCU-PROBE™** built-in temperature gauge
- 4 Three stainless steel main burners
- 5 Folding side shelves
- 6 Dual-level stainless steel sear plates
- 7 **JETFIRE™** ignition system



4 PEOPLE



DIFFICULTY



MARINATING
TIME
15 MINS

PREPARATION
45 MINS



Chicken-Fajitas

Ingredients

3 chicken breasts (à 150g)
2 red peppers
2 red onions
1 clove of garlic
1 fresh red chilli
100 ml olive oil
1 lime
1 TSP ground cumin
1 TSP paprika
1/2 TSP dried oregano
1/2 TSP ground cinnamon
1/4 bunch coriander

1. Preheat the BBQ to 200°C. Cut the chicken breasts lengthways into thin strips. Halve the peppers lengthways and remove the stalk, seeds and pith. Cut the halves lengthways into thin strips. Peel the onions and cut into rings. Peel the garlic clove and chop finely. Chop the chilli finely – if you don't like your food too spicy, remove the seeds. Mix the chicken strips, pepper, onion, garlic and chilli together in a bowl.

2. For the marinade, mix the olive oil, lime juice, cumin, paprika, oregano, cinnamon and a pinch of salt. Pour the marinade over the meat and mix it in. Leave to marinate for 15 minutes.

3. Warm a cast iron griddle on the preheated BBQ. Cook the marinated meat for 8-12 minutes until it is cooked through. Roughly chop the coriander and sprinkle over the chicken. Serve in homemade corn tortillas with guacamole.



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 122)





LE/LEX SERIES GAS BBQS



**FIRST-CLASS FEATURES.
AFFORDABLE PRICES.**

THE LE SERIES

The LE series from Napoleon® provides barbecuing delights for all tastes. Napoleon's infrared SIZZLE ZONE™ creates a unique steakhouse tasting experience. The ceramic rear burner allows for BBQ specialities from the optional rotisserie kit, while the integrated cutting board and ice/marinade bucket take their place in the left shelf and offer convenient additional features.



LE3 Stainless steel



LE3 Black

LE STANDARD FEATURES



SIZZLE ZONE™
infrared side burner



Rear ceramic burner



ACCU-PROBE™
built-in temperature gauge



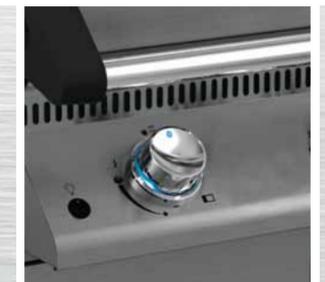
Integrated ice/marinade
bucket with cutting board



Optional kitchen module



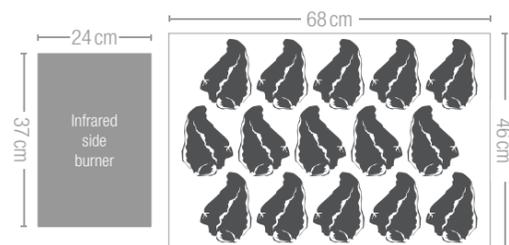
i-GLOW™
control knobs





LE3 Stainless steel and Black

- 1 Rear ceramic infrared burner for rotisserie meals
- 2 Interior grill hood lights
- 3 **WAVE™** cast iron cooking grids
- 4 **SIZZLE ZONE™** infrared side burner
- 5 **i-GLOW™** control knobs for stylish barbecuing into the night
- 6 Stainless steel version is available in propane or natural gas
- 7 Integrated ice bucket with cutting board



THE LEX SERIES

The gourmet LEX series BBQs are almost too good to be true: high-quality stainless steel models at affordable prices combine all the functionality of an outdoor kitchen in just one appliance. Backlit control knobs allow for enlightened barbecuing delights well into the night, while the legendary SIZZLE ZONE™ (to the side on the LEX 485 or within the grill head on the LEX 605 and LEX 730) allows you to grill the perfect tasting steak. The range of equipment is so comprehensive that the LEX BBQs are among the best in their class. The stainless steel finish means a long lifespan and many hours spent with friends around the BBQ.



LEX 485 Stainless steel



LEX 605 Stainless steel



LEX 730 Stainless steel

LEX STANDARD FEATURES



Rear ceramic burner



SIZZLE ZONE™
infrared side burner
(LEX 485) or internal
SIZZLE ZONE™
(LEX 605 and 730)



ACCU-PROBE™
built-in temperature gauge



Integrated **ice/marinade**
bucket with cutting board



Optional **kitchen module**
(LEX 605 and LEX 730
only)



i-GLOW™
control knobs



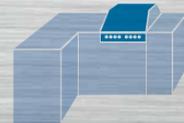


0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
15 people
Total cooking area: 3128 cm²

With 6 burners



Built In Grill Head available
for Oasis™ outdoor kitchens.
(Stainless steel option only)

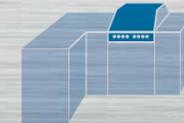


0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
18 people
Total cooking area: 3,910 cm²

With 6 burners

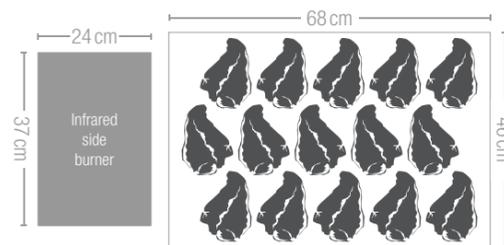


Built In Grill Head available
for Oasis™ outdoor kitchens.



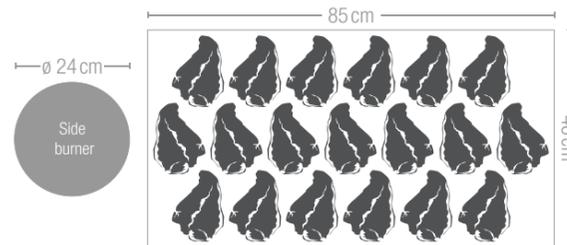
LEX 485 Stainless steel and Black

- 1 **SIZZLE ZONE™** infrared side burner
- 2 Double-walled stainless steel BBQ lid
- 3 **WAVE™** stainless steel cooking grids
- 4 **i-GLOW™** control knobs
- 5 Integrated ice/marinade bucket with cutting board
- 6 Stainless steel side shelves with condiment basket and utensil hooks
- 7 **JETFIRE™** ignition system



LEX 605 Stainless steel

- 1 Double-walled stainless steel BBQ lid
- 2 Internal **SIZZLE ZONE™** and rear infrared burner
- 3 **WAVE™** stainless steel cooking grids
- 4 Range side burner
- 5 Stainless steel side shelves with condiment basket and utensil hooks
- 6 **i-GLOW™** control knobs
- 7 **JETFIRE™** ignition system
- 8 Integrated ice/marinade bucket with cutting board





0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
22 people
Total cooking area: 4,692 cm²



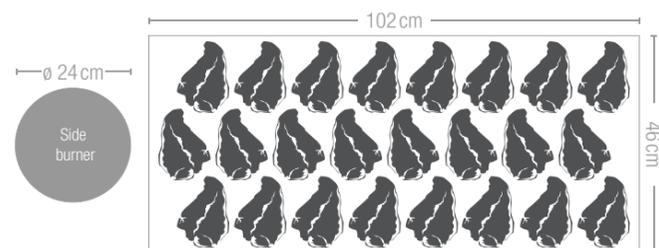
With 7 burners



WATER
RESISTANT

LEX 730 Stainless steel

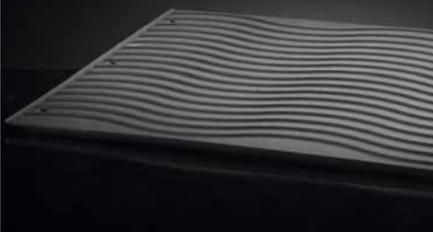
- 1 Internal **SIZZLE ZONE™** and rear infrared burner
- 2 Double-walled stainless steel BBQ lid
- 3 **WAVE™** stainless steel cooking grids
- 4 Range side burner
- 5 Stainless steel side shelves with condiment basket and utensil hooks
- 6 **i-GLOW™** control knobs
- 7 **JETFIRE™** ignition system
- 8 Integrated ice/marinade bucket with cutting board



EXCLUSIVE ACCESSORIES (FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover protects against UV and dirt



Cast iron griddle (reversible) with optimal distribution of heat for smaller items of food



High-quality stainless steel smoker pipe for smoky-flavoured BBQ meals



2 PEOPLE


DIFFICULTY


PREPARATION
 15 HRS



Pizza Bianca

For the pastry.

300 g plain flour
 4 g dried yeast
 1 TSP sugar
 2 ml water
 1 TBSP olive oil
 2 TBSP olive oil
 1 TSP salt

For the topping

1/4 cauliflower
 olive oil
 1 ball mozzarella (125 g)
 2 sprigs oregano
 salt
 10 slices parma ham
 1/4 bunch basil

1. Preheat the barbecue to 200 °C. For the dough, combine the flour with the yeast and sugar and place in the mixing bowl of a food processor. Add the water and olive oil and knead the mixture on low power. Add the salt and continue to knead until a smooth, elastic dough forms. Cover the dough and prove until it has doubled in size (this will take about 1 hour).

2. In the mean time, slice the cauliflower and lightly brush with olive oil. Barbecue the cauliflower slices for 8 minutes until they are golden brown. Remove the cauliflower from the barbecue and let cool. Increase the temperature of the barbecue to 250°C-280°C. Heat a pizza stone on top. Purée the grilled cauliflower. Dice the mozzarella and strip the oregano leaves from the stems. Mix both with the cauliflower purée to create a white sauce. Season with salt.

3. Divide the dough into 2 equally sized portions. Roll each portion of dough into a very thin circle. Spread the sauce over the pizza base. Bake the pizzas one after the other on the hot stone for 6-8 minutes each. Remove the pizza from the stone, lay the Parma ham on top and garnish with a few basil leaves. Serve immediately.



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 56)



THE PRESTIGE® SERIES GAS BBQS



PRACTICAL. PREMIUM. PRESTIGE®.

THE PRESTIGE® SERIES

High-quality workmanship and equipment are the key features of the Prestige® series. The solid stainless steel design offers its owners not just a BBQ that has been built to last, but one that is very appealing to the eye. However, the real value of the Prestige® series goes beyond looks: the SIZZLE ZONE™ infrared side burner and the infrared rear burner make for a special kind of barbecuing experience. The four large main burners, combined with the super-effective stainless steel sear plates, offer maximum flexibility and efficiency for all kinds of BBQ recipes.



Prestige® 500 Stainless steel



Prestige® 500 Black



Prestige® 500 Charcoal

PRESTIGE® STANDARD FEATURES



SIZZLE ZONE™ infrared side burner



Infrared rear burner for rotisserie meals



ACCU-PROBE™ built-in temperature gauge



Dual-level stainless steel sear plates



Folding side shelf



Space-saving EASY ROLL™ lid





0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
15 people
Total cooking area: 3,266 cm²

With 6 burners



LIFT EASE™



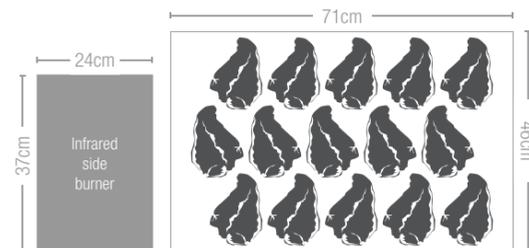
Roll top lid



WATER
RESISTANT

P500 Stainless steel, Black and Charcoal

- Four large, durable stainless steel tube burners with **JETFIRE™** ignition system
- Space-saving **LIFT EASE™** roll top lid with **ACCU-PROBE™** temperature gauge
- Optional rotisserie kit for juicy meals using the infrared rear burner
- Stainless steel side shelves with integrated condiment basket and utensil hooks. Folding right-hand shelf for space-saving storage
- Improved and stronger handles
- Stainless steel control panel with **JETFIRE™** ignition system
- Large drip pan accessible from the front
- Stainless steel version is available in propane or natural gas
- Locking **EASY ROLL™** casters
- SIZZLE ZONE™** infrared side burner



Proudly Made in Canada

EXCLUSIVE ACCESSORIES (FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover
protects against UV and dirt



Cast iron charcoal tray
with smoker option



Rotisserie kit for juicy meals using
the infrared rear burner





4 PEOPLE



DIFFICULTY



PREPARATION
2.5 HRS



Côte à Lós

Ingredients

4 large waxy potatoes
a dash of olive oil
freshly ground pepper
coarse sea salt for potatoes
3 large onions
2 TBSP white balsamic vinegar
200 g streaky bacon, diced
table salt, to taste
250 g sour cream
(the thicker the better)
1/2 bunch chives, finely chopped
1/2 unwaxed lemon
2 pieces rib of beef, approx. 600 g
(côte de boeuf, bone in)

1. Using a fork, prick a few holes in the waxy, unpeeled potatoes. Brush them with olive oil and sprinkle with sea salt and pepper. Cook the potatoes on the BBQ over a medium indirect heat. This should take 1.5 to 2 hours, sometimes longer.
2. Roast the onions, then discard the blackened outer skin. Thoroughly mix the soft onion flesh with the white balsamic vinegar and a dash of olive oil. Season the onion purée with salt and freshly ground pepper to taste.
3. Cook the diced bacon in a pan on the cooking grids or on a tray in an oven. Pour away the fat and combine with the sour cream and chives. Finely zest the lemon and add to the mixture, then season with freshly squeezed lemon juice, freshly ground pepper and salt to taste. Leave the bacon and sour cream mixture to cool before serving.
4. Cook the rib of beef pieces slowly over indirect heat until they reach a core temperature of 50°C to 52°C (if you like your meat more rare in the middle, you can choose a lower temperature). For this, the ideal BBQ temperature is 100°C to 120°C. Remove the meat from the grill and cover with a few sheets of foil to keep it warm (make sure to cover the meat, not wrap it). Turn the BBQ up to maximum and cook the meat over high heat on all sides for a few minutes. The SIZZLE ZONE™ is the ideal place to do this. Leave the meat to rest for 10 minutes then cut into slices. Season with salt and freshly ground pepper.
5. Cut the cooked potatoes down the middle so they open slightly. Fill them with the bacon and sour cream mixture, adding the roasted onion purée on top.



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 40)





THE PRESTIGE PRO™ SERIES GAS BBQS



**THE ULTIMATE
IN GRILLING.**

THE PRESTIGE PRO™ SERIES

Sophisticated technology and the perfect design are key features of the Prestige PRO™ series, with its chrome accents and quality stainless steel construction emphasizing the BBQ's elegant appearance. Yet the Napoleon® Prestige PRO™ BBQ isn't just good to look at: treat your guests to the perfect steak grilled on the Prestige PRO™, or create delicious meals using the optional rotisserie kit. In other words, the Prestige PRO™ series provides the ultimate barbecuing experience.



Prestige PRO™ 500



Prestige PRO™ 665



Prestige PRO™ 825

PRESTIGE PRO™ STANDARD FEATURES



SIZZLE ZONE™
infrared side burner



Infrared rear burner for rotisserie meals



SAFETY GLOW™
control knobs with LED lighting



Two-stage power burner for pans or woks (Prestige PRO™ 825)



Smoker tray with dedicated burner for a deliciously smokey aroma (Prestige PRO™ 665 and 825 only)



Interior lights for stylish barbecuing into the night



0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
15 people
Total cooking area: 3,226 cm²

With 6 burners



Built In Grill Head available
for Oasis™ outdoor kitchens.

LIFT EASE™



Roll top lid



WATER
RESISTANT

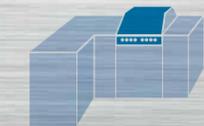


0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
20 people
Total cooking area: 4,321 cm²

With 8 burners



Built In Grill Head available
for Oasis™ outdoor kitchens.

LIFT EASE™



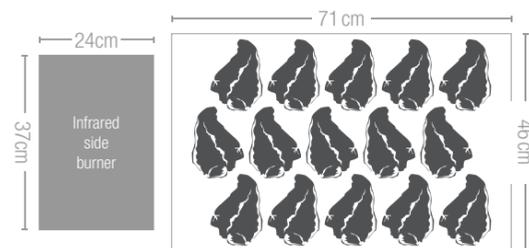
Roll top lid



WATER
RESISTANT

Prestige PRO™ 500

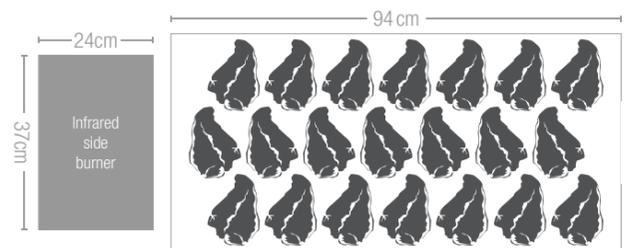
- SIZZLE ZONE™** infrared side burner
- Optional rotisserie kit for juicy meals using the infrared rear burner
- Stylish, high and space-saving **LIFT EASE™** roll top lid with gleaming chrome accents and handle
- Four large, durable stainless steel tube burners with cross over ignition
- Premium stainless steel side shelves with integrated drinks holder and ice/marinade bucket with cutting board, chrome towel holder and utensil hooks
- SAFETY GLOW™** control knobs and interior lights for stylish barbecuing into the night
- Available as a natural gas and propane model
- Locking **EASY ROLL™** casters
- Behind the soft-closing doors, you will find shelves, lighting, utensil hooks and a bottle opener
- Large drip pan accessible from the front
- Stainless steel control panel with **JETFIRE™** ignition system



Proudly Made in Canada

Prestige PRO™ 665

- SIZZLE ZONE™** infrared side burner
- Optional rotisserie kit for juicy meals using the infrared rear burner
- WAVE™ 9.5 mm stainless steel** cooking grids
- Stylish, high and space-saving **LIFT EASE™** roll top lid with gleaming chrome accents and handle
- Premium stainless steel side shelves with integrated drinks holders and ice/marinade bucket with cutting board, chrome towel holder and utensil hooks
- Stainless steel control panel with **JETFIRE™** ignition system
- Integrated wood chip smoker tray pulls out for easy filling and has its own dedicated burner
- Available as a natural gas and propane model
- Large drip pan accessible from the front
- SAFETY GLOW™** control knobs and interior lights for stylish barbecuing into the night



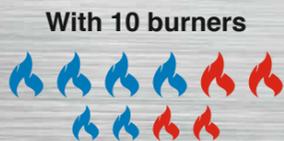
Proudly Made in Canada



0-800°C
exclusive infrared
SIZZLE ZONE™
technology



Capacity to cook for up to
25 people
Total cooking area: 5,474 cm²



Built In Grill Head available
for Oasis™ outdoor kitchens.

LIFT EASE™



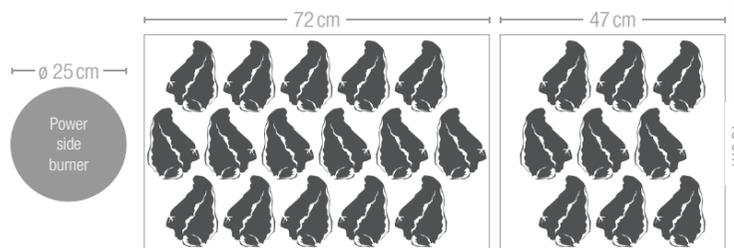
Roll top lid



WATER
RESISTANT

Prestige PRO™ 825

- 1 **WAVE™ 9.5 mm stainless steel** cooking grids
- 2 Double grill head; one with two internal **SIZZLE ZONE™** infrared burners and a stainless steel tube burner to allow better distribution of heat. Can also be used to keep food warm.
- 3 Premium stainless steel side shelves with integrated drinks holder and ice/marinade bucket with cutting board, chrome towel holder and utensil hooks
- 4 Stainless steel control panel with **JETFIRE™** ignition system
- 5 **SAFETY GLOW™** control knobs and interior lights for stylish barbecuing into the night
- 6 Soft-closing doors and drawers
- 7 Two large drip pans accessible from the front
- 8 Integrated wood chip smoker tray pulls out for easy filling and has its own dedicated burner
- 9 Innovative two-stage power burner with two levels of intensity: one round, central infrared burner and an outer burner allow for diverse barbecuing methods. The reversible cast iron cooking grid provides one side suitable for a round wok, while the other side can be used for flat griddles and pans. Its shape ensures consistent barbecuing results.
- 10 Optional rotisserie kit for juicy meals using the infrared rear burner



Proudly Made in Canada

EXCLUSIVE ACCESSORIES
(FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover
protects against UV and dirt



Wok, 30 cm in diameter



Rectangle Baking Pizza Stone





4 PEOPLE



DIFFICULTY



FREEZING TIME | PREPARATION
2-3 HRS | 2.5-3 HRS



Pork prime Ribs

— with truffle —

For the truffle and mushroom filling

200 g fresh brown mushrooms
3 garlic cloves
1 shallot
2 sprigs fresh thyme
1/2 sprigs fresh rosemary
2 TBSP olive oil
75 g butter
4 slices fresh black truffle, finely chopped (or a few drops of truffle oil)
200 g cream cheese
Salt
freshly ground white pepper

For the meat

1 kg pork rib (one piece)

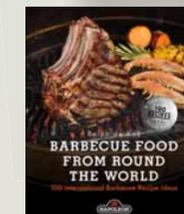
For the rub (spice mix)

1/2 TBSP sweet paprika
1 TBSP garlic powder
1 TBSP onion powder
1 TBSP salt
1 TBSP freshly ground white pepper
1/2 TBSP ground cloves

1. For the filling, wash the mushrooms and cut into slices. Peel the garlic cloves and the shallot and chop finely. Chop the thyme and rosemary finely. Heat the olive oil and butter in a pan, sweat the garlic and shallot until clear, then add the sliced mushroom, thyme and rosemary. Fry the mushrooms for approx. 5 minutes, then add the sliced truffle shortly before taking the pan off the heat. Place the contents of the pan on a cutting board, chop into small pieces, place in a bowl and mix in the cream cheese. Season the truffle and mushroom filling with salt and pepper. Spread the mixture in the middle of a layer of cling film, lift up the long end and form a roll around 3-4 cm thick. Close the short ends tightly to keep the rolled shape and wrap tightly in foil. Place in the freezer for a few hours.

2. Heat one of the grills to 150°C. Score the fat on the meat in two directions, and using a sharp knife, make a hole in the centre without cutting all the way through. Insert the frozen filling into the hole and pin back together with cocktail sticks.

3. Combine all ingredients to make the spice mix and rub over the meat on all sides. Place the filled pork rib in the centre of the BBQ and insert a meat thermometer into the thickest part. Cook the meat over indirect heat at 150°C with the lid closed until it reaches a core temperature of 62°C. Leave to rest for 15 minutes, then cut into slices between the ribs and serve.



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 44)

BUILT-IN GRILL HEADS AND COMPONENTS



**THE HIGH-END
OUTDOOR-KITCHEN.**

BUILT-IN GRILL HEADS

The epitome of style and individuality: with the built-in grill heads and matching components from Napoleon®, you can configure your outdoor oasis to your heart's content. The modular components from Napoleon® have been developed to provide optimum flexibility – simply choose the grill head or component that suits your lifestyle and budget.



Built-in Grill Head BILEX485RB

- 18.4 kW
- 5 burners
- Total cooking area: 68 x 46 cm
- Installation dimensions: 75.5 x 54.5 x 19 cm



Built-in Grill Head BILEX605RB

- 23.2 kW
- 5 burners
- Total cooking area: 85 x 46 cm
- Installation dimensions: 93 x 54.5 x 19 cm



Built-in Grill Head BIPRO500RB

- 21.7 kW
- 5 burners
- Total cooking area: 71 x 46 cm
- Installation dimensions: 78 x 52.4 x 22.5 cm



Built-in Grill Head BIPRO665RB

- 27 kW
- 7 burners
- Total cooking area: 94 x 46 cm
- Installation dimensions: 96.5 x 52.4 x 22.5 cm



Built-in Grill Head BIPRO825RB

- 33.3 kW
- 9 burners
- Total cooking area: 72 x 46 cm + 47 x 46 cm
- Installation dimensions: 133 x 52.4 x 22.5 cm



Drop in side burner N370-0504

- Installation dimensions: 33 x 42 x 11.5 cm



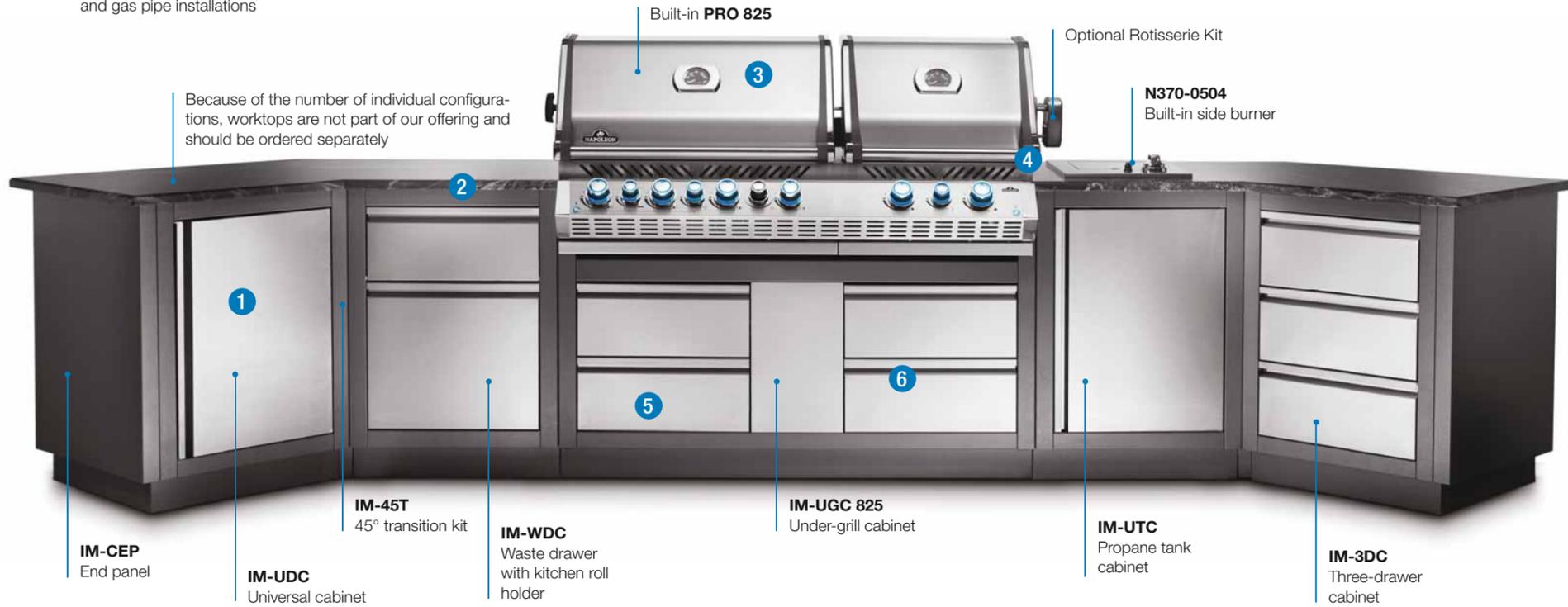
OUTDOOR KITCHENS

BUILT-IN GRILL HEADS & COMPONENTS

OASIS™ Modular Outdoor Kitchen

- 1 Sturdy doors and drawers in stainless steel
- 2 Powder-coated galvanised steel
- 3 Customisable modular components to suit your individual needs
- 4 Pre-cut openings for easy electrical and gas pipe installations
- 5 Convenient modular system design
- 6 Levelling feet for easy adjustment on each module

Please be aware that the BIPRO665 and BIPRO825 models CANNOT be used directly adjacent to the 45° or 90° OASIS™ components.



Under-grill cabinet IM-UGC 825
Installation dimensions: 130 x 61 x 90 cm



Under-grill cabinet IM-UGC 665/605/500/485
Installation dimensions 665/605: 103 x 61 x 90 cm
Installation dimensions 500/485: 88 x 61 x 90 cm



Three-drawer cabinet IM-3DC
Installation dimensions: 61 x 61 x 90 cm



Two-drawer cabinet IM-2DC
Installation dimensions: 61 x 61 x 90 cm
(False top drawer)



**Universal cabinet IM-UDC/
Propane tank cabinet IM-UTC**
Installation dimensions: 61 x 61 x 90 cm



Waste drawer with kitchen roll holder IM-WDC
Installation dimensions: 61 x 61 x 90 cm



45° Transition kit IM-45T
Installation dimensions: 46.7 x 90 cm



Wall spacer IM-WSF
Installation dimensions: 90 cm



End panel IM-CEP
Installation dimensions: 61 x 5 x 79 cm



CHARCOAL BBQS



THE BEGINNINGS OF THE BBQ.

EXCLUSIVE ACCESSORIES (FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover protects against UV and dirt



Charcoal starter



Utensil holder

CHARCOAL BBQS

Whether you're a BBQ amateur or pro, cooking on charcoal has always had a certain appeal. Napoleon's range of charcoal BBQs has a model to suit every requirement, from the tempting, extra-large Charcoal Professional model in stainless steel to the much-loved Kettle BBQ series with its sophisticated details.



NK22K-LEG-2



PRO22K-LEG-2



PRO22K-CART-2

CHARCOAL STANDARD FEATURES

ACCU-PROBE™ built-in temperature gauge



Large, removable ash catcher in heavy-duty steel



Corner hinged lid (PRO22K-LEG and PRO22K-CART)



Cast iron cooking grid on the PRO22K-LEG and PRO22K-CART, chrome-plated stainless steel cooking grid on the NK22K-LEG



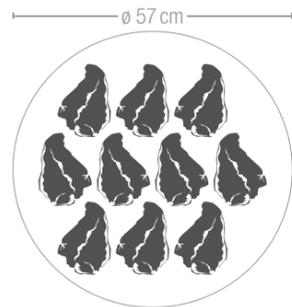


Capacity to cook for up to **12 people**
Total cooking area: 2,550 cm²



PRO22K-LEG

- 1 **ACCU-PROBE™** temperature gauge and rust-proof air vent
- 2 **Cool Touch handle** with heat shield
- 3 Hard-wearing porcelain enamel lid and bowl
- 4 New, improved **air vent** in cast aluminum
- 5 Large, removable ash catcher in heavy-duty cast aluminium
- 6 Two large, weatherproof wheels with plastic tyres
- 7 Powder coated shelf
- 8 Stainless steel heat diffuser
- 9 Corner hinged lid for safe barbecuing



IMPROVED VERSION



Lamb - Tomahawk

8 PEOPLE



PREPARATION 20 MINS

DIFFICULTY ☆

1. Season the chops with sesame salt and a pinch of pepper.

2. For the marinade, peel the garlic, finely chop and put in a bowl. Add the herbs, lemon zest and the oil and mix well.

3. Brush the chops with half of the marinade (set aside the rest) and let it sit for 15 minutes.

4. Wipe off the marinade and grill the chops on both sides for around 10 minutes at 180°C, turning frequently. Remove from the BBQ and brush with the remaining marinade.

8 lamb chops
sesame salt
freshly ground pepper

For the marinade

1 garlic clove
1 TBSP finely chopped rosemary
1 TBSP thyme
zest from an unwaxed lemon
4 TBSP olive oil



This recipe comes from the Napoleon® Recipe Book "Finger Food from the BBQ and Grill" (p. 117)





Capacity to cook for up to
13 people
Total cooking area: 3,956 cm²

LIFT EASE™



Roll top lid



WATER
RESISTANT



THE ULTIMATE CHARCOAL BBQ.

EXCLUSIVE ACCESSORIES (FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover
protects against UV and dirt



PRO Stainless steel topper

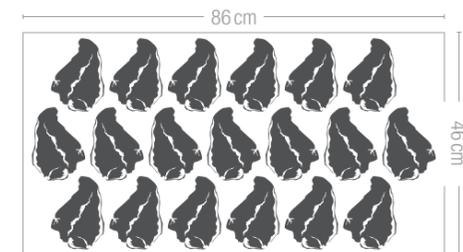


Commercial quality rotisserie kit (PRO 605 CSS)



PRO 605 CSS

- Space-saving **LIFT EASE™** stainless steel roll top lid with **ACCU-PROBE™** temperature gauge
- Exclusive rear charcoal burner for optional rotisserie kit
- Height-adjustable charcoal bed to regulate temperatures
- Loading door allows charcoal to be easily added even during barbecuing and facilitates cleaning
- Solid stainless steel construction
- Air vents to regulate the optimum burn rate for barbecuing at high temperatures, cooking slowly or smoking
- Integrated utensil holders
- Charcoal bed with adjustable dividers



PRO 605 CSS STANDARD FEATURES

Loading door for charcoal



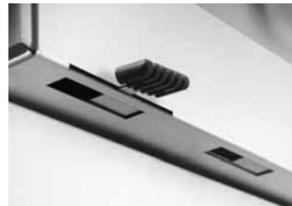
Charcoal rear burner for
rotisserie meals



6-level adjustable
charcoal bed



Sliding **air vents** for
optimum air supply





SMOKING ON ANOTHER LEVEL.

EXCLUSIVE ACCESSORIES
(FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Robust PVC polyester cover protects against UV and dirt



Additional tier



Smoking wood chips

SMOKERS

Anyone who likes the aroma of smoked fish and meat, or simply enjoys the traditional barbecuing experience will love the Apollo® water smoker. The flexible 3-in-1 Apollo® Smoker in two different sizes plays the role of charcoal BBQ and smoker, and transforms from a full-sized smoker into a portable charcoal BBQ in a flash.



AS200K-1



AS300K-1

SMOKER STANDARD FEATURES

ACCU-PROBE™ built-in temperature gauge



Easy-access doors



Sturdy handle



Air vents for temperature control





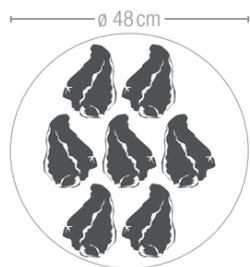
Capacity to cook for up to
17 people
Total cooking area: 1,808 cm²



AS300K-1

- 1 The Apollo® BBQ and smoker can be used for smoking with or without liquid, or as a charcoal BBQ with lid
- 2 Portable application thanks to the sturdy handle
- 3 BBQ lid with integrated bar and five hooks to hang fish, ribs or sausages
- 4 The tightly closing doors with hinges allow for easy access to the water pan and charcoal basket

- 5 Every BBQ/smoker chamber (additional tiers) has a 48 cm cooking grid (AS200K-1: 41 cm)
- 6 Multiple air vents for excellent temperature control
- 7 Eyelets on every level allow temperature sensors to be inserted for added control



4 PEOPLE

PREPARATION 4 HRS

DIFFICULTY

For the rub

- 2 TBSP mild paprika
- 2 TBSP brown sugar
- 2 TSP mustard powder
- 2 TSP garlic powder
- 1 TBSP onion powder
- 1 TSP cayenne pepper
- 1 TBSP black pepper
- 2 TBSP coarse sea salt

For the ribs

- 4 racks of pork spare ribs (around 800-1000 g each)
- 150 ml apple juice
- 175 ml barbecue sauce



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 115)

Spare Ribs

1. Combine all the ingredients for the rub in a bowl and mix. Remove the membrane from the ribs, then put on the rub. Heat a smoker to 115-120°C. Lay a handful of hickory smoking chunks on the coals.

2. Place the rack of ribs on a grill rib rack and smoke at 115°C for 2 hours. While cooking add a few soaked smoking chunks to the coals every now and then and, if necessary, add more coals to keep the temperature steady. Spray the ribs with apple juice regularly, but be careful: spraying apple juice or cider mainly serves to achieve a better smoke ring on the meat and doesn't do much for the aroma or breaking down enzymes. Care is needed, otherwise the smoky taste and marinade can be "washed away", so to say. Spraying also slows down the cooking process and makes it longer until the ribs are done. After smoking, prepare two double-layered sheets of aluminium foil, put two racks of ribs on each and add a few tablespoons of apple juice. Then wrap the foil all the way round to create 2 parcels. Put these back on the barbecue and cook the ribs for another 90 minutes.

3. Prepare a direct zone on the barbecue. Heat it to a medium temperature of 180-190°C. Take out the ribs from the foil and barbecue them for 3-5 minutes on the meat side. Turn the ribs. Spread some barbecue sauce over the meat sides. After 5 minutes, spread on some more barbecue sauce. Close the barbecue lid and let the sauce caramelize for 10 minutes. Cut the rib racks into portions of 2-3 ribs and arrange on a wooden board. Potatoes or vegetables cooked on the barbecue make a great accompaniment. Serve with barbecue sauce if desired.



PORTABLE BBQS



**BARBECUING FUN
ON THE GO.**

EXCLUSIVE ACCESSORIES (FURTHER ACCESSORIES ON PAGE 60 ONWARDS)



Pizza stone



Cast iron griddle



Warming rack

PORTABLE BBQS

Genuine, infinite freedom: with the TravelQ™ series BBQs, you can enjoy barbecued food wherever you like! All TravelQ™ models have the WAVE™ cooking grids in porcelainised cast iron, which ensures the sustained, even distribution of heat. Convenient handling, sophisticated transport solutions and efficient barbecuing performance set new standards, meaning your portable gas BBQ will become a reliable partner for every adventure.



PRO285



PRO285X



PRO285-STAND

PORTABLE BBQS STANDARD FEATURES

JETFIRE™ ignition system



Porcelainised cast iron
WAVE™ cooking grid



Two stainless steel
burners for direct or
indirect cooking



Ergonomic
control knobs





Capacity to cook for up to **9 people**
Total cooking area: 1,900 cm²

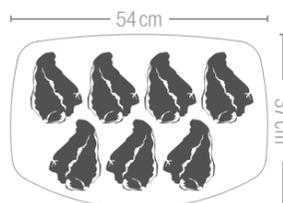
With 2 burners



WATER RESISTANT

PRO285

- 1 Ergonomic **Cool Touch handle**
- 2 Two stainless steel burners
- 3 **ACCU-PROBE™** built-in temperature gauge
- 4 Durable, high **WEATHERGUARD™** lid in cast aluminium
- 5 Porcelainised cast iron **WAVE™** cooking grids
- 6 Stainless steel condiment holder with integrated bottle opener (with optional cart)
- 7 Sturdy hooks to hang BBQ tools and other accessories (PRO285X)
- 8 Elegant front panel conceals the propane bottle (with optional cart)
- 9 Large, weatherproof wheels and stable legs in powder-coated stainless steel (PRO285X)
- 10 Side handles for easy lifting
- 11 0.9 m hose and regulator for gas bottles of 5 and/ or 8 kg
- 12 Particularly compact design, easy assembly and light handling



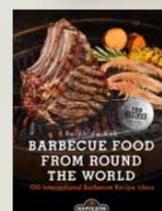
3 PEOPLE

PREPARATION 60 MINS

DIFFICULTY

Ingredients

- 18 large, raw prawns, peeled
- 1 large red chilli
- 1/2 onion
- 2 garlic cloves
- 200 ml coconut milk
- 1 TBSP red curry paste
- 2-3 TBSP neutral vegetable oil
- Salt
- 1/4 bunch Thai basil
- 2 TBSP desiccated coconut



This recipe comes from the Napoleon® Recipe Book "Barbecue Food from Round the World" (p. 185)

Barbecued Prawns

— with red curry sauce —

1. Heat the BBQ to 200°C. Peel the prawns, clean and pat dry. Place the whole chilli, halved unpeeled onion and the unpeeled garlic cloves on the cooking grid to roast. Remove the seeds from the grilled chilli and chop coarsely. Peel the onion and chop. Peel the garlic and slice.

2. In a small pan, stir together the coconut milk and the curry paste. Add in the barbecued vegetables, bring the liquid to a boil and heat the vegetables through over a medium heat until the onion is soft. Purée the contents of the pan with a hand blender and pass it through a sieve.

3. Brush the prawns lightly with oil and season with salt, grill for 3-5 minutes, then place them in the warm red curry sauce. Serve immediately with chopped Thai basil and desiccated coconut.





3-in-1 BBQ Cleaner, Protector, Power Cleaner
10234, 10235, 10236



Marinade Injector
55027



Rocking Pizza Cutter
55209



Cover
61xxx



Stainless steel Rotisserie Basket
64000



Rotisserie Shish Kebab Wheel
64007



Rotisserie
69xxx



Warming Rack for PRO285 + Kettle BBQ
71285 + 71022



Abrasive Scrubber
62002



Tube Brush
62005



Pack of Trays 14.7 x 12.2 cm, 36 x 19.7 cm
62007, 62008



Three-sided Brass Grill Brush – Small
62012



Meat Lovers Starter Kit
90001



Pizza Lovers Starter Kit
90002



Healthy Choice Starter Kit
90003



Personal size Pizza Stone for the TravelIQ™ Series, ø 25 cm (Set of 2) 70000



Three-sided Grill Brush, Stainless steel
62009



Grill Brush with Wooden Handle, Brass and Stainless steel 62028 + 62118



PRO Stainless steel Grill Brush + Replacement Head 62035 + 70007



U-shaped Grill Brush, Brass
62013



PRO Pizza Stone with Pizza Wheel
70001



Rectangular Pizza Stone, 51 x 34 cm
70008



PRO Cast iron Sizzle Platter with Serving Tray
56008



PRO Stainless steel Griddle
56018



BBQ ACCESSORIES



Stainless steel Chicken Roaster
56021



Stainless steel Chicken Roaster and Wok
56024



Stainless steel Grilling Wok
56026



Flexible Grill Basket
57012



NEW

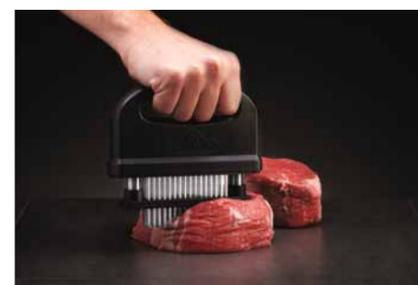
Warming Rack Baking Stone
70044



Stainless steel Marinade Injector incl. 2
Needles 55028



Gourmet Burger Press Kit
70060



Meat Tenderiser
55204



PRO SERIES

PRO Stainless steel Rib/Roaster Rack
70009



PRO SERIES

PRO Stainless steel Topper
70023



Stainless steel Wok 12"
70028



NEW

2 Piece Napoleon Wave Toolset
70032



8pc Multi Functional Skewers
70015



PRO SERIES

PRO Executive Chef Knife
55202



5-inch Steak Knife
55208



PRO SERIES

PRO Cutting Board with
Stainless steel Bowls 70012



NEW

PRO SERIES

PRO 3 Piece Flame Tool Set
70034



NEW

Tool Set
70037



NEW

Premium Cutting Board and Knife
70039



NEW

Appetizer serving set
70041



Grid Lifter
62121



Heat Resistant BBQ Glove (1 Glove)
62145



Grill Towel
62150



PRO SERIES

PRO Silicone Basting Brush with Stainless
steel Handle 11.5" 55005



BBQ ACCESSORIES



Silicone Basting Mop
55009



PRO Stainless steel 15-inch Easy Locking Tongs 55011



Stainless steel 16-inch Locking Tongs 55015



Stainless steel Spatutong 55019



Grill Mat 120 x 80 cm 68001



BBQ Smoking Starter Kit 67020



Cast iron Charcoal/Smoker Tray 67732



PRO Stainless steel Smoker Pipe 67011



Stainless steel Precision Tong 55024



3-Piece TravelQ™ Stainless steel BBQ Tool Set 70024



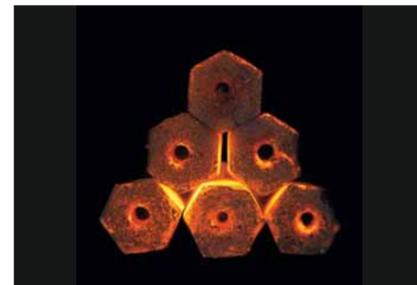
PRO Pizza Spatula 70003



Pocket Thermometer 61004



Lighter Cubes (30 Pieces) 67040



Coconut Briquettes Charcoal 67301



Charcoal Baskets 67400



Charcoal Starter 67800



Digital Thermometer 61010



PRO Wireless Digital Thermometer 70006



Bluetooth Thermometer, incl. 2 Probes 70077



2 Probes for the Bluetooth Thermometer 70078



Smoker Chips 6700x



Wood Smoker Planks 6703x



2-Pack LED Light 70021



Marinating Bowls 70042

BBQ MODEL OVERVIEW



ROGUE® 365-1
 Output kW: 9.5
 Burners: 2
 Total length: 121 cm
 Total depth: 64 cm

R365



ROGUE® 365-3
 Output: 11.3
 Burners: 2
 Total length: 121 cm
 Total depth: 64 cm

R365SIB



ROGUE® 425-1
 Output (kW): 12.45
 Burners: 3
 Total length: 130 cm
 Total depth: 64 cm

R425



ROGUE® 425-2
 Output (kW): 15.45
 Burners: 3
 Total length: 130 cm
 Total depth: 64 cm

R425SB



ROGUE® 425-3
 Output: 15.45
 Burners: 3
 Total length: 130 cm
 Total depth: 64 cm

R425SIB-SS

ROGUE® SERIES



LE 3
 Output (kW): 22.2
 Burners: 3
 Total length: 153 cm
 Total depth: 69 cm

LE485RSIB-SS



LE 3
 Output (kW): 22.2
 Burners: 3
 Total length: 153 cm
 Total depth: 69 cm

LE485RSIB-K



LEX 485
 Output: 22.2
 Burners: 4
 Total length: 157 cm
 Total depth: 70 cm

LEX485RSIB-1-SS



LEX 485
 Output: 22.2
 Burners: 4
 Total length: 157 cm
 Total depth: 70 cm

LEX485RSIB-1-K



LEX 605
 Output: 27.3
 Burners: 4
 Total length: 174 cm
 Total depth: 70 cm

LEX605RSIB



LEX 730
 Output: 32.1
 Burners: 5
 Total length: 191 cm
 Total depth: 70 cm

LEX730RSIB

LE/LEX SERIES



PRESTIGE® 500
 Output: 25.7
 Burners: 4
 Total length: 163 cm
 Total depth: 67 cm

P500RSIB-1-SS



PRESTIGE® 500
 Output: 25.7
 Burners: 4
 Total length: 163 cm
 Total depth: 67 cm

P500RSIB-1-B



PRESTIGE® 500
 Output: 25.7
 Burners: 4
 Total length: 163 cm
 Total depth: 67 cm

P500RSIB-1-CH

PRESTIGE®



PRESTIGE PRO™ 500
 Output: 25.7
 Burners: 4
 Total length: 169 cm
 Total depth: 67 cm

PRO500RSIB-2



PRESTIGE PRO™ 665
 Output: 31
 Burners: 5
 Total length: 195 cm
 Total depth: 65 cm

PRO665RSIB-2



PRESTIGE PRO™ 825
 Output: 38.6
 Burners: 6
 Total length: 239 cm
 Total depth: 65 cm

PRO825RSIB-2

PRESTIGE PRO™ SERIES



CHARCOAL KETTLE BBQ
 Diameter: 57 cm
 Total length: 70 cm
 Total depth: 59 cm

NK22K-LEG-2



CHARCOAL KETTLE BBQ
 Diameter: 57 cm
 Total length: 72 cm
 Total depth: 59 cm

PRO22K-LEG-2



CHARCOAL KETTLE BBQ
 Diameter: 57 cm
 Total length: 114 cm
 Total depth: 73 cm

PRO22K-CART-2



CHARCOAL PROFESSIONAL
 Weight: 100 kg
 Total length: 171 cm
 Total depth: 63 cm

PRO605CSS

CHARCOAL BBQS



APOLLO® AS200
 Diameter: 41 cm
 Total length: 42 cm
 Total depth: 42 cm

AS200K-1



APOLLO® AS300
 Diameter: 48 cm
 Total length: 50 cm
 Total depth: 50 cm

AS300K-1

SMOKER



TRAVELQ™ PRO285
 Output: 4.1 kW
 Burners: 2
 Total length: 112 cm
 Total depth: 53 cm

PRO285-BK



TRAVELQ™ PRO285X
 Output: 4.1 kW
 Burners: 2
 Total length: 124 cm
 Total depth: 51 cm

PRO285X

PORTABLE BBQS



BBQ MODEL OVERVIEW

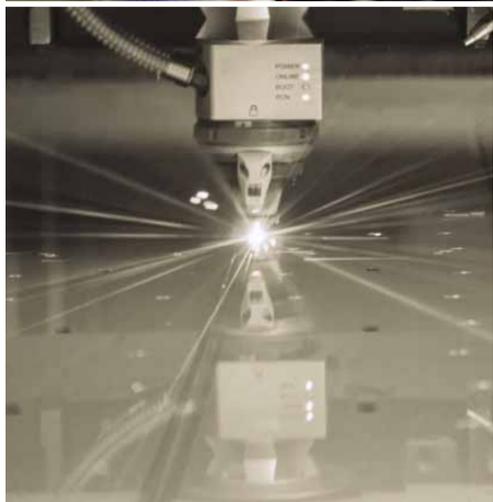
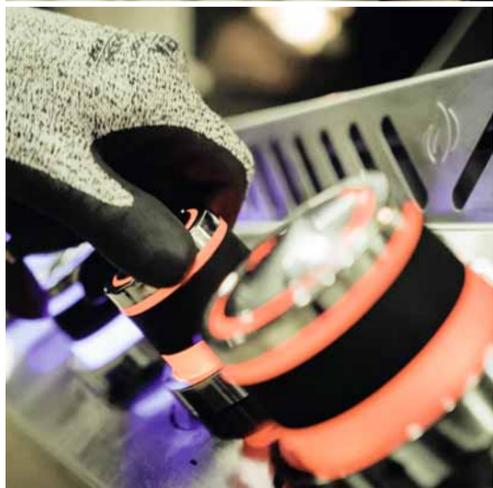
ss = stainless steel, bk = black, ch = charcoal grey | +++ = PRESIDENT'S LIMITED LIFETIME WARRANTY, ++ = 15 YEAR LIMITED WARRANTY, + = 10 YEAR LIMITED WARRANTY

Features	ROGUE® SERIES					LE/LEX SERIES			
	Rogue® 365	Rogue® 365 SIB	Rogue® 425	Rogue® 425 SB	Rogue® 425 SIB	LE 485 RSIB	LEX 485 RSIB-1	LEX 605 RSBI	LEX 730 RSBI
BBO/lid colour	bk	ss	bk	bk	ss	ss/bk	ss/bk	ss	ss
Stainless steel burner/Main burner	2	2	3	3	3	3	4	3	4
Infrared SIZZLE ZONE™ main burner	-	-	-	-	-	-	-	1	1
Infrared SIZZLE ZONE™ side burner	-	•	-	-	•	•	•	-	-
Range side burner	-	-	-	•	-	-	-	•	•
Stainless steel infrared rear burner	-	-	-	-	-	-	-	-	-
Ceramic infrared rear burner	-	-	-	-	-	•	•	•	•
Rear burner igniter	-	-	-	-	-	-	•	•	•
JETFIRE™ ignition system	•	•	•	•	•	•	•	•	•
LIFT EASE™ roll top lid	-	-	-	-	-	-	•	•	•
SAFETY GLOW™ control knobs	-	-	-	-	-	-	-	-	-
i-GLOW™ control knobs	-	-	-	-	-	•	•	•	•
Interior light	-	-	-	-	-	•	-	-	-
Folding side shelves	•	•	•	•	•	-	-	-	-
9.5 mm stainless steel WAVE™ cooking grid	-	-	-	-	-	-	-	-	-
7 mm stainless steel WAVE™ cooking grid	-	•	-	-	•	-	•	•	•
WAVE™ cast iron cooking grid	•	-	•	•	-	•	-	-	-
Available as natural gas model (only stainless steel)	-	-	-	-	-	•	-	-	-
Available as a built-in model	-	-	-	-	-	-	•	•	-
Warranty	++	++	++	++	++	++	++	++	++
Main tube burner	9.5	9.5	12.45	12.45	12.45	14.4	14.4	14.4	19.2
Main infrared burner	-	-	-	-	-	-	-	4.8	4.8
Side burner	-	3	-	3	3	3.8	3.8	2.8	2.8
Infrared rear burner	-	-	-	-	-	4	4	5.3	5.3
Smoker tray burner	-	-	-	-	-	-	-	-	-
Warming burner	-	-	-	-	-	-	-	-	-
Total	9.5	12.5	12.45	15.45	15.45	22.2	22.2	27.3	32.1
Main grill area (cm)	51 x 45	51 x 45	60 x 45	60 x 45	60 x 45	68 x 46	68 x 46	85 x 46	102 x 46
Side burner (cm)	-	23 x 26	-	Ø 20	23 x 26	24 x 37	24 x 37	Ø 24	Ø 24
Total length (cm) with raised/folded side shelves	121/79	121/79	130/88	130/88	130	153	157	174	191
Total depth (cm)	64	64	64	64	64	69	70	70	70
Total height (cm) with closed/open lid	121/160	121/160	121/160	121/160	121/160	121/159	125/151	125/151	125/151
Weight (kg)	61	64	61	61	64	80	77	81	102
Cover, side shelves raised	61365	61365	61425	61425	61425	61485	61485	61605	61730
Cover, side shelves folded down	61366	61366	61426	61426	61426	-	-	-	-
Cast iron griddle	56365	56365	56425	56425	56425	56040	56040	56040	56040
Rotisserie	69813	69813	69713	69713	69713	69213/69233	69213/69233	69333	69333

Features	PRESTIGE® SERIES				PRESTIGE PRO™ SERIES				CHARCOAL BBQS				SMOKER		PORTABLE BBQS	
	P 500 RSIB-1	PRO 500 RSIB-2	PRO 665 RSIB-2	PRO 825 RSIB-2	NK22K-LEG-2	PRO22K-LEG-2	PRO22K-CART-2	PRO605CSS	AS200K-1	AS300K-1	PRO 285	PRO 285 X				
BBO/lid colour	ss/bk/ch	ss	ss	ss	bk	bk	bk	ss	bk	bk	bk	bk				
Stainless steel burner/Main burner	4	4	5	4	-	-	-	-	-	-	2	2				
Infrared SIZZLE ZONE™ main burner	-	-	-	2	-	-	-	-	-	-	-	-				
Infrared SIZZLE ZONE™ side burner	•	•	•	-	-	-	-	-	-	-	-	-				
Range side burner	-	-	-	-	-	-	-	-	-	-	-	-				
Stainless steel infrared rear burner	•	•	•	•	-	-	-	-	-	-	-	-				
Ceramic infrared rear burner	-	-	-	-	-	-	-	-	-	-	-	-				
Rear burner igniter	•	•	•	•	-	-	-	-	-	-	-	-				
JETFIRE™ ignition system	•	•	•	•	-	-	-	-	-	-	•	•				
LIFT EASE™ roll top lid	•	•	•	•	-	-	-	•	-	-	-	-				
SAFETY GLOW™ control knobs	-	•	•	•	-	-	-	-	-	-	-	-				
i-GLOW™ control knobs	-	-	-	-	-	-	-	-	-	-	-	-				
Interior light	-	•	•	•	-	-	-	-	-	-	-	-				
Folding side shelves	•	-	-	-	-	-	-	-	-	-	-	-				
9.5 mm stainless steel WAVE™ cooking grid	-	•	•	•	-	-	-	-	-	-	-	-				
7 mm stainless steel WAVE™ cooking grid	•	-	-	-	-	-	-	-	-	-	-	-				
WAVE™ cast iron cooking grid	-	-	-	-	-	-	-	•	-	-	•	•				
Available as natural gas model (only stainless steel)	•	•	•	-	-	-	-	-	-	-	-	-				
Available as a built-in model	-	•	•	•	-	-	-	-	-	-	-	-				
Warranty	+++	+++	+++	+++	+	+	+	++	+	+	+	+				
Main tube burner	16	16	19	15.2	-	-	-	-	-	-	4.1	4.1				
Main infrared burner	-	-	-	7.6	-	-	-	-	-	-	-	-				
Side burner	4	4	4	5.3	-	-	-	-	-	-	-	-				
Infrared rear burner	5.7	5.7	5.5	5.5	-	-	-	-	-	-	-	-				
Smoker tray burner	-	-	2.5	2.5	-	-	-	-	-	-	-	-				
Warming burner	-	-	-	2.5	-	-	-	-	-	-	-	-				
Total	25.7	25.7	31	38.6	-	-	-	-	-	-	4.1	4.1				
Main grill area (cm)	71 x 46	71 x 46	94 x 46	(72+47) x 46	Ø 57	Ø 57	Ø 57	86 x 46	Ø 41	Ø 48	54 x 37	54 x 37				
Side burner (cm)	24 x 37	24 x 37	24 x 37	Ø 25	-	-	-	-	-	-	-	-				
Total length (cm) with raised/folded side shelves	163	169	195	239	70	72	114/80	171	Ø 42	Ø 50	74	112				
Total depth (cm)	67	67	65	65	59	59	73	63	-	-	47	51				
Total height (cm) with closed/open lid	127/145	132/144	130/145	131/145	112	103/162	106/152	121/151	104	120	38/64	101/131				
Weight (kg)	94	115	150	205	20	30	43	100	13	23	18	29				
Cover, side shelves raised	61500	61500	61665	61825	-	-	-	61605	-	-	-	61288				
Cover, side shelves folded down	-	-	-	-	61910	61910	61911	-	61901	61900	61286	61286				
Cast iron griddle	56040	56040	56040	56040	-	-	-	56040	-	-	56080	56080				
Rotisserie	69213/69233	69213/69233	69633	69533	-	-	-	69333	-	-	-	-				



QUALITY AND WARRANTY



President's Limited Lifetime Warranty For Prestige®/PRO™ Cart and Built-in Heads

Lifetime
(Aluminum castings/stainless steel base, Stainless steel lid, Porcelain enamel lid, Stainless steel cooking grids)
10 years full coverage, plus 50% off for life
(Stainless steel tube burners, Porcelain-enameled cast iron cooking grids)
5 years full coverage, plus 50% off for life
(Stainless steel sear plates, Stainless steel infrared rotisserie burner, Ceramic infrared burners (excluding screen))
2 years
(All other parts except batteries and bulbs)



15 Years Limited Warranty For LE, LEX (Cart and Built-in Heads), Rogue® and PRO605CSS

15 years
(Aluminum castings/stainless steel base, Stainless steel lid, Porcelain enamel lid, Stainless steel cooking grids)
10 years full coverage, plus 50% off until the 15th year
(Stainless steel tube burners)
5 years full coverage, plus 50% off until the 15th year
(Stainless steel sear plates, Porcelain-enameled cast iron cooking grids, Ceramic infrared burners (excluding screen))
2 years
(All other parts except batteries and bulbs)



10 Year Limited Warranty For Triumph, Legend and TravelQ™ 285 Series (incl. PRO285)

10 years
(Aluminum castings/stainless steel base, Stainless steel lid, Porcelain enamel lid)
5 years full coverage, plus 50% off until the 10th year
(Painted steel lid, Stainless steel tube burners, Porcelain-enameled cast iron cooking grids)
3 years full coverage, plus 50% off until the 10th year
(Stainless steel sear plates)
2 years
(All other parts except batteries and bulbs)



10 Year Limited Warranty For Charcoal Kettle Series and Apollo® Smokers

10 years
(Porcelain enamel lid and bowl)
5 years full coverage, plus 50% off until the 10th year
(Air control system)
3 years full coverage, plus 50% off until the 10th year
(Chrome plated cooking grids)
2 years
(All other parts)



10 Year Limited Warranty For Oasis™ and Built-in Components, including drop-in side burners

10 years
(Aluminum castings/stainless steel base, Stainless steel tube burners)
5 years full coverage, plus 50% off until the 10th year
(Ceramic infrared burners (excluding screen), Stainless steel lid, door and drawer panels)
3 years full coverage, plus 50% off until the 10th year
(Hinges, slides and enclosures)
2 years
(All other parts except batteries and bulbs)

PRESIDENT'S LIMITED LIFETIME WARRANTY – FOR PRESTIGE®/PRO™ CART AND BUILT-IN HEADS



Stainless steel burners are warranted for full replacement for 10 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Porcelainized cast iron cooking grids are warranted for full replacement for 10 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel sear plates are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel infrared rotisserie burners are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.

15 YEAR LIMITED WARRANTY – FOR LE, LEX (CART AND BUILT-IN HEADS), ROGUE® AND PRO605CSS



Stainless steel burners are warranted for full replacement for 10 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel sear plates are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Porcelainized cast iron cooking grids are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Ceramic infrared burners (excluding screen) are warranted for full replacement for 3 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.

10 YEAR LIMITED WARRANTY – FOR TRIUMPH®, LEGEND AND TRAVELQ™ 285 SERIES (INCL. PRO285)



Painted steel lids are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel burners are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Porcelainized cast iron cooking grids are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel sear plates are warranted for full replacement for 3 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.

10 YEAR LIMITED WARRANTY – FOR CHARCOAL KETTLE SERIES AND APOLLO® SMOKERS



PRO Air Control Systems are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Porcelainized cast iron cooking grids are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Chrome Plated Cooking Grids are warranted for full replacement for 3 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.

10 YEAR LIMITED WARRANTY – FOR OASIS™ AND BUILT-IN COMPONENTS, INCLUDING DROP-IN SIDE BURNERS



Ceramic infrared burners (excluding screen) are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Porcelainized cast iron cooking grids are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel lid, door and drawer panels are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.



Stainless steel or porcelain sear plates are warranted for full replacement for 5 years. Afterward replacement parts are available for 50% off the retail price for the remainder of the warranty period.