

NAPOLEON

ROGUE® SERIES

GRILL DIFFERENT
GO ROGUE.



INTRODUCING THE NEW ROGUE® PLATFORM SERIES

ROGUE

ROGUE^{XT}

ROGUE^{SE}

365

425

525

625



- 625* 5 BURNERS
- 525* 4 BURNERS
- 425* 3 BURNERS
- 365* 2 BURNERS



Robust Ergonomic Control Knobs

Like the steering wheel of a car, the smooth grip and robust shape enhances your grilling experience.



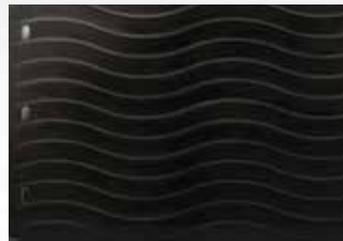
Dual-Level Stainless Steel Sear Plates

The multi-level set up creates even heat distribution and protects the burners.



Porcelainized Cast Iron Iconic WAVE Cooking Grids

These iconic wave grids provide even heat transfer, a great sear and are reversible to keep juices close to the meat.



Porcelainized Cast Iron Iconic WAVE Reversible Cooking Griddle Plate

The reversible plate comes standard throughout the Rogue Range. Great for cooking breakfast or vegetables.



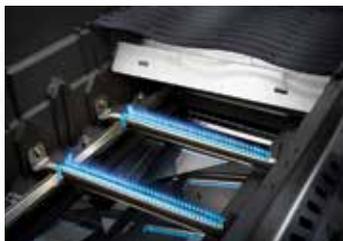
Built-in Propane Tank Ring

Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



Integrated Tool Hooks

Conveniently placed tool hooks on each side shelf allow you to hang tools close at hand while keeping the side shelves free for prep area.



Durable Cast Aluminum Fire Box

Virtually indestructible, the fire box resists rust on a superior level and is backed by a 15 Year Warranty.



Folding Side Shelves in Durable Black Powder Coat

Tuck your grill out of the way giving you extra space when needed with the folding side shelves. (Does not apply to side shelf with side burner.)



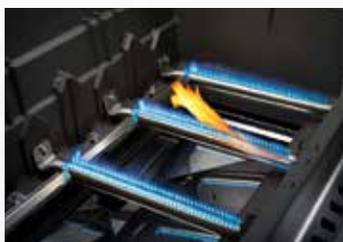
ACCU-PROBE™ Temperature Gauge with Smoke and Sear Range

Accurately reads the temperature of your grill for optimal temperature control when BBQing.



Sleek Lid

Lifts easily and retains heat for oven like performance.



Instant JETFIRE™ Ignition

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



Large Chrome Plated Warming Rack

New extra deep warming rack adds extra space for additional cooking area.

ROGUE

FEATURES

EXCLUSIVE CROSS-OVER LIGHTING SYSTEM



Napoleon's cross-over lighting provides a failsafe system ensuring each burner can be lit with the other, one handed operation and will re-light if wind blows it out in extreme conditions.

CHARCOAL FLAVOR FROM YOUR GAS GRILL

Napoleon's optional charcoal tray is designed to let you add the fun & flavor of charcoal anytime on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner.



ROGUE

365 425 525

DURABLE CAST ALUMINUM FIRE BOX



The Rogue's durable cast aluminium fire box is virtually indestructible. The fire box resists rust on a superior level, won't tarnish and will retain heat better than steel for an oven like performance. Quality you should demand from a superior grill and we back it up by a 15 Year Warranty. Available on all Rogue models.



R425PK-1-AU

42,000 BTU's
3 Main Burners
Main Cooking Area:
2760 cm² (46 cm X 60 cm)



R525PK-1-AU

48,000 BTU's
4 Main Burners
Main Cooking Area:
3358 cm² (46 cm X 73 cm)



R365PK-1-AU

32,000 BTU's
2 Main Burners
Main Cooking Area:
2392 cm² (46 cm X 52 cm)

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.



RXT425SBPK-1-AU

51,000 BTU's
3 Main Burners plus Side Burner
Main Cooking Area:
2760 cm² (46 cm x 60 cm)



RXT525SBPK-1-AU

57,000 BTU's
4 Main Burners plus Side Burner
Main Cooking Area:
3358 cm² (46 cm x 73 cm)



RXT625SBPK-1-AU

69,000 BTU's
5 Main Burners plus Side Burner
Main Cooking Area:
4032 cm² (46 cm x 88 cm)

ROGUE^{XT}

425 525 625

SAME AS ROGUE
+ ADDITIONAL FEATURES

+ STAINLESS STEEL ICONIC
WAVE COOKING GRIDS



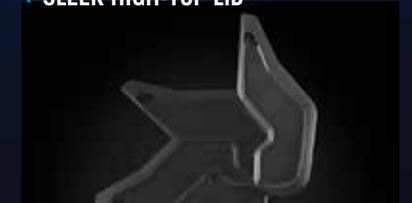
The iconic wave shape provides even heat transfer and prevents smaller food from falling into the grill.

+ RANGE SIDE BURNER



Perfect for stir fries, sides or sauces. Brings your indoors outdoors.

+ SLEEK HIGH-TOP LID



Higher lid than standard Rogue. Lifts easily and retains heat for oven like performance.

DUAL-LEVEL STAINLESS STEEL SEAR PLATES

The dual level sear plates instantly vaporize any grease that falls from your food, creating flavor, not flare-ups.

ROGUE^{SE}

425 525 625

SAME AS ROGUE XT
+ ADDITIONAL FEATURES

+ ROBUST ERGONOMIC KNOBS



Never be left out in the dark with the back-lit control knobs for late night entertaining.

+ LARGE FOLDING SIDE SHELVES
WITH INTEGRATED BOTTLE OPENER



Enjoy added prep area with larger side shelves. The right side shelf folds down on the SE Series.

+ INFRARED REAR ROTISSERIE BURNER



Infrared heat from the rotisserie burner is perfect for high heat searing and slow spit roasting.

RSE425SBPSS-1-AU

65,500 BTU's
3 Main Burners
+ Side Burner
+ Infrared Rear Burner
Main Cooking Area:
2760 cm² (46 cm X 60 cm)



RSE525SBPSS-1-AU

71,500 BTU's
4 Main Burners
+ Side Burner
+ Infrared Rear Burner
Main Cooking Area:
3358 cm² (46 cm X 73 cm)



RSE625SBPSS-1-AU

83,500 BTU's
5 Main Burners
+ Side Burner
+ Infrared Rear Burner
Main Cooking Area:
4038 cm² (46 cm X 88 cm)



MADE OF HIGH QUALITY
NON-FERROUS
304 STAINLESS STEEL.

DURABLE CAST ALUMINUM FIRE BOX

The firebox is virtually indestructible and it resists rust on a superior level. It is backed by a 15 year warranty.

NAPOLEON LIMITED 15 YEAR BUMPER TO BUMPER WARRANTY

NEW IN 2020

For select products purchased after January 1st, 2020.

FOR ROGUE®, ROGUE® XT, ROGUE® SE

Napoleon products are designed with superior components and materials and are assembled by trained craftsmen who take great pride in their work. The burner and valve assembly are leak tested and test-fired at a quality test station. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from Napoleon. Napoleon (Wolf Steel Ltd, Barrie, ON, Canada) warrants that the components in your new Napoleon product will be free from defects in material and workmanship from the date of purchase, for a period of 15 years.



Hood	15 Years
Stainless Steel Lid	15 Years
Porcelain Enamel Lid	15 Years
Aluminum Castings	15 Years
Stainless Steel Cooking Grids	15 Years
Stainless Steel Tube Burners	15 Years
Stainless Steel Sear Plates	15 Years
Porcelain Enamel Cast Iron Grids	15 Years
Stainless Steel Infrared Rotisserie	15 Years
Infrared Side Burner	15 Years
All Other Parts	15 Years

CONDITIONS AND LIMITATIONS:

This voluntary warranty creates a 15 year warranty period, for products purchased through an authorized Napoleon dealer, and entitles the original purchaser (or gift recipient in the case where a new product is given as a gift) to the specified coverage in respect of any component replaced within the warranty period, either by Napoleon or an authorized Napoleon dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. This warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed (where applicable) by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly cleaned and maintained according to the instructions; and has not been used as a communal amenity or in a commercial application. In the case of use in communal or commercial applications (where approved), the warranty is reduced to a period of two (2) years.

Similarly, "failure" does not include: damage caused by over-firing, blowouts caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of cleaning and maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers. If you live in a coastal area, or have your product located near a pool or hot tub, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying owner's manual, in order to prevent surface corrosion. Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. Parts replaced under this warranty are warranted only for the balance of the above mentioned original fifteen (15) year warranty period.

The replacement component is the sole responsibility of Napoleon defined by this warranty; in no event will Napoleon be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential or indirect damages, or for any handling and transportation charges or export duties.

The use and/or installation of parts on your Napoleon product that are not genuine Napoleon parts will void this warranty, and any damages that result hereby are not covered by this warranty. Any conversion of a gas grill not authorized by Napoleon and performed by a Napoleon authorized service technician will void this warranty.

UPGRADE YOUR GRILLING ACCESSORIES



GRILL LIGHT
70049



GENUINE COWHIDE LEATHER GLOVES
62147



FLEXIBLE GRILL BASKET
57012



PRESIDENT 4 PIECE TOOL SET
70037



PRO PIZZA STONE AND CUTTER
70001



BEER CAN CHICKEN ROASTER WITH TOPPER
56024



BRASS BRISTLE WIDE BRUSH
62056



CAST IRON CHARCOAL TRAY
67732



STAINLESS STEEL LOCKING TONGS
55015



CHARCOAL RAKE AND TONGS
67740



ROTISSERIE BASKET
64000



ROTISSERIE RACK
64005



SMOKER TUBE
7011



CAST IRON SIZZLE PLATTER
56003



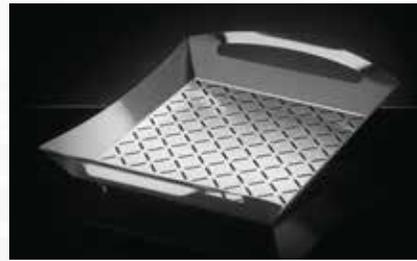
WIRELESS DIGITAL THERMOMETER
70006



DIGITAL THERMOMETER
61010



GRILL ROASTING PAN
70049



STAINLESS STEEL TOPPER
70023



MARINADE INJECTOR
55028



PRO SPATULONG
55019



ROGUE PRO SMOKER BOX
67013



GAS GRILL CLEANING TOOLSET
62045



GRILL COVERS FOR ROGUE SERIES
61365/61427/61527/61627



**PRO CUTTING BOARD WITH SET OF
2 STAINLESS STEEL BOWLS**
70012

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive! Still want the convenience of gas, but long for that charcoal flavor? No problem! Napoleon's charcoal tray lights easily with your gas burner. No need for lighter fluid!

The optional charcoal tray gives you the freedom to switch from gas to charcoal with relative ease. Simply remove your cooking grids and replace your sear plates with the charcoal tray, fill with charcoal and light using your gas burners. Replace your cooking grids and now you're charcoal grilling!

Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need. 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. Light the gas burner(s) directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner(s). Let coals burn until all coals are white on the surface. With a long handle instrument like the Napoleon Charcoal Rake and Tongs (67740), spread the coals evenly across the tray.



WANT THAT SMOKED GOODNESS?

Enjoy that delicious smoked meat flavor at home with your own grill and a few pointers from Napoleon. When using gas grills, it's best to put pre-soaked wood chips in our smoker tube (67011) or smoker box (67013), available at Napoleon grill retailers.

This keeps your grill from filling up with ashes and clogging the jets. If you are using the charcoal tray (67732), then you can either put the wood directly on the preheated coals or place them in the wood chip chamber in the tray.

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

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

	Main Burner QTY	Main Burner BTU's	Side Burner BTU's	Rear Burner BTU's	Total BTU's	Main Cooking Area	Warming Rack Area	Total Cooking Area	Product Width in Centimetres (Shelves Folded)	Product Height in Centimetres (Lid Open)
ROGUE®										
R365PK-1-AU	2	32,000	-	-	32,000	2392 cm ²	838 cm ²	3230 cm ²	122 (81)	120.5 (160)
R425PK-1-AU	3	42,000	-	-	42,000	2760 cm ²	935 cm ²	3695 cm ²	129.5 (89)	120.5 (160)
R525PK-1-AU	4	48,000	-	-	48,000	3358 cm ²	1193 cm ²	4551 cm ²	143.5 (103)	120.5 (160)
ROGUE® XT										
RXT425SBPK-1-AU	3	42,000	9,000	-	51,000	2760 cm ²	935cm ²	3695 cm ²	140	123 (160)
RXT525SBPK-1-AU	4	48,000	9,000	-	57,000	3358 cm ²	1193 cm ²	4551 cm ²	154	123 (160)
RXT625SBPK-1-AU	5	60,000	9,000	-	69,000	4032 cm ²	1387 cm ²	5419 cm ²	168	123 (160)
ROGUE® SE										
RSE425RSBPSS-1-AU	3	42,000	9,000	14,500	65,500	2760 cm ²	935 cm ²	3695 cm ²	140	123 (160)
RSE525RSBPSS-1-AU	4	48,000	9,000	14,500	71,500	3358 cm ²	1193 cm ²	4551 cm ²	154	123 (160)
RSE625RSBPSS-1-AU	5	60,000	9,000	14,500	83,500	4032 cm ²	1387 cm ²	5419 cm ²	168	123 (160)

	Product Depth in cm	Sear Plate Material	Lid Height	Lid Colour	Lid Liner	Control Panel Colour	Knob Lighting	Door Colour	Door Quantity	Shelf Colour	Shelf Size	Side Burner	Rear Burner	Cooking Grid Material	Fuel	Cast Iron Griddle Plate	Condi-ment Tray
ROGUE®																	
R365PK-1-AU	63.5	SS	Low	K	N	K	N	K	1	K	S	N	N	CI	LP	S	0
R425PK-1-AU	63.5	SS	Low	K	N	K	N	K	1	K	S	N	N	CI	LP	S	0
R525PK-1-AU	63.5	SS	Low	K	N	K	N	K	2	K	S	N	N	CI	LP	S	0
ROGUE® XT																	
RXT425SBPK-1-AU	63.5	SS	High	K	N	K	N	K	1	K	L	Y	N	SS	LP	S	0
RXT525SBPK-1-AU	63.5	SS	High	K	N	K	N	K	2	K	L	Y	N	SS	LP	S	0
RXT625SBPK-1-AU	63.5	SS	High	K	N	K	N	K	2	K	L	Y	N	SS	LP	S	0
ROGUE® SE																	
RSE425RSBPSS-1-AU	63.5	SS	High	SS	Y	SS	Y	SS	1	SS	L	Y	Y	SS	LP	S	S
RSE525RSBPSS-1-AU	63.5	SS	High	SS	Y	SS	Y	SS	2	SS	L	Y	Y	SS	LP	S	S
RSE625RSBPSS-1-AU	63.5	SS	High	SS	Y	SS	Y	SS	2	SS	L	Y	Y	SS	LP	S	S

S = standard | O = optional | Colors: SS = stainless steel, k = black | Infrared Side Burner: IR2 = 2 tile infrared burner, IR3 = 3 tile infrared burner
Cooking Grid Material: SS = stainless steel, CI = porcelainized cast iron | Warming Rack Material: C = chrome plated

NAPOLEON – CELEBRATING OVER 40 YEARS OF HOME COMFORT PRODUCTS

GO ROGUE OR GO HOME



Proudly distributed in Australia by:
EXIM INTERNATIONAL (Australia) Pty Ltd

PO Box 70
Helensvale, Qld 4212

Phone: 1300 361 557

Enquiries and Support: info@napoleongrills.com.au

For more information visit: www.napoleon.com

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Authorised Dealer

