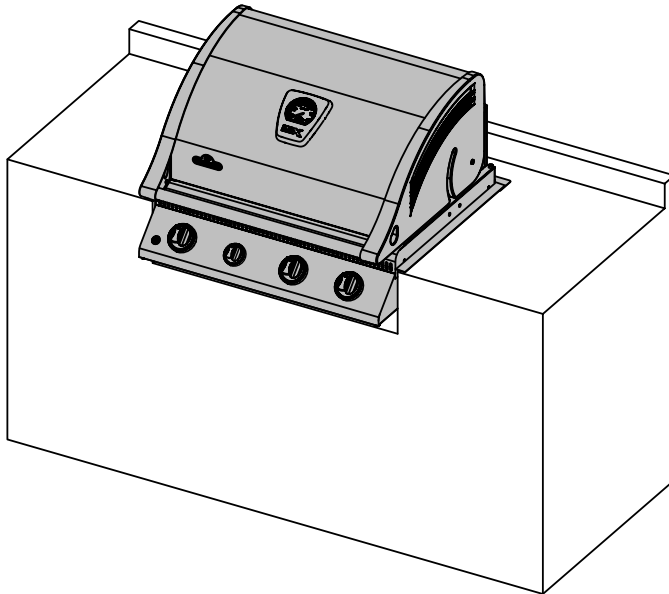


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



**BILEX485**



**WARNING!** CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL.



**DANGER**

**IF YOU SMELL GAS:**

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.



**WARNING**

Do not try to light this appliance without reading the "LIGHTING" instructions section of this manual.

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. A ULPG cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

**Notice to Installer: Leave these instructions with the grill owner for future reference.**



AUSTRALIA AND NEW ZEALAND  
GAS SAFETY CERTIFICATION

N415-0562-AU JUN 17.20

Wolf Steel Ltd.  
214 Bayview Drive,  
Barrie, Ontario, CANADA L4N 4Y8  
[grills@napoleonproducts.com](mailto:grills@napoleonproducts.com)



SAI Global  
SAI-400025  
AS/NZS 5263.1.7

[www.napoleon.com](http://www.napoleon.com)

# Napoleon President's 15 Year Limited Warranty



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 warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

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

### \*Conditions and Limitations

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser 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. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed 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 maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: over-firing, blow outs 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 maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

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. The replacement component is the sole responsibility of NAPOLEON defined by this Limited 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 transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited Warranty imposes no obligation upon NAPOLEON to keep parts in stock. Based on the availability of parts, NAPOLEON may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. After the first year, with respect to this Limited Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON. NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim. You must contact NAPOLEON Customer Service or an authorized NAPOLEON dealer to obtain the benefit of the warranty coverage.



[www.napoleon.com](http://www.napoleon.com)



**WARNING!** Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

## Safe Operating Practices

- This gas grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the gas grill.
- This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- Do not locate unit in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Do not modify this appliance.
- Do not operate unit under overhead combustible construction.
- The non-combustible installation must be located to maintain proper clearance to any adjacent combustible construction, such as combustible exterior walls of residential buildings (27" (686 mm) to rear of unit, 24" (610mm) to sides). Additional clearance of 24" (610mm) is recommended near vinyl siding or panes of glass.
- Gas must be turned off at the gas supply valve when the gas grill is not in use.
- If the enclosure is to house a Universal Liquefied Petroleum Gas cylinder, the tank portion of the enclosure must be ventilated according to local codes, and must not have communication with the cavity used to enclose the gas grill. A Universal Liquefied Petroleum Gas cylinder tank cannot be stored below the gas grill.
- When the Universal Liquefied Petroleum Gas cylinder is connected to the appliance, the gas grill and cylinder must be stored outdoors in a well-ventilated space.
- Inspect the fuel supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the gas grill with a replacement hose assembly specified by the grill manufacturer.
- Periodically check the test date on the ULPG gas cylinder to ensure it is within its service life specification. If required, contact an approved testing facility or ULPG supplier for re-certification or replacement.
- Leak test the unit before initial use, annually, and whenever any gas components are replaced.
- Follow lighting instructions carefully when operating grill.
- Burner controls must be off when turning supply cylinder valve on.
- The lid is to be closed during the gas grill preheating period on all models except the BISZ300NFT/PFT and the built-in side burner BISB245.
- The BISZ300NFT/PFT and the built-in side burner BISB245 are supplied with a flat cover for storage and protection from the elements. Never place this cover on the grill while hot or operating. Allow grill to cool completely before covering.
- Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.
- Do not place articles on or against this appliance.
- Do not leave grill unattended when operating.
- Do not light burners with lid closed.
- Do not use or store flammable materials in or near this appliance.
- Do not operate rear burner with main burners operating.
- Do not move grill when hot or operating.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Ensure sear plates are positioned properly according to sear plate installation instructions. The holes must be towards the front of the gas grill (if applicable).
- Clean grease tray and sear plates regularly to avoid build-up, which could lead to grease fires.
- Remove warming rack before lighting rear burner. The extreme heat will damage the warming rack.
- Inspect infrared burner venturi tube for spider webs and other obstructions periodically. Clean the tubes completely if you find any such obstructions.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with heated unit. A large temperature differential can cause chipping in the porcelain.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with ceramic burners. A large temperature differential can cause cracking in the ceramic tile.
- Do not use a pressure washer to clean any part of the unit.

# Location

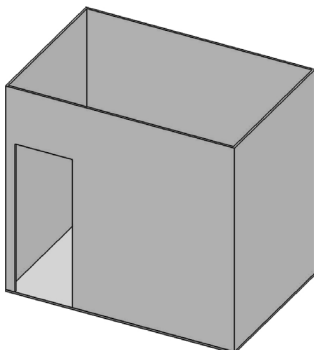
## Locating Your Outdoor Gas Grill

It is important when selecting a location for your gas grill to ensure clearances to adjacent combustibles are met. This appliance is intended for installation on an outdoor patio or in your yard.

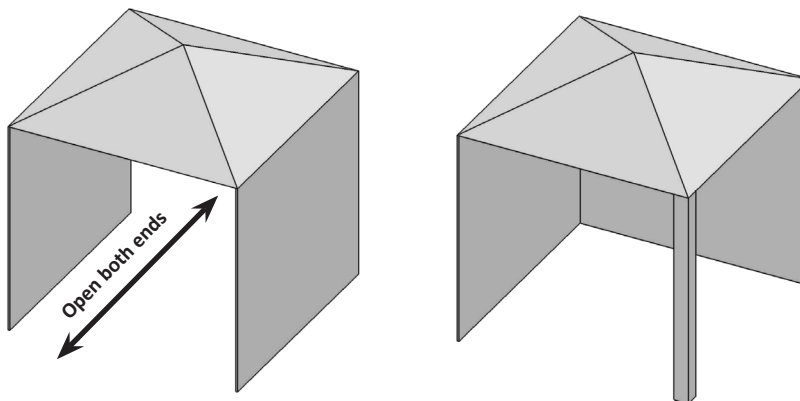
‘This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.’

Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

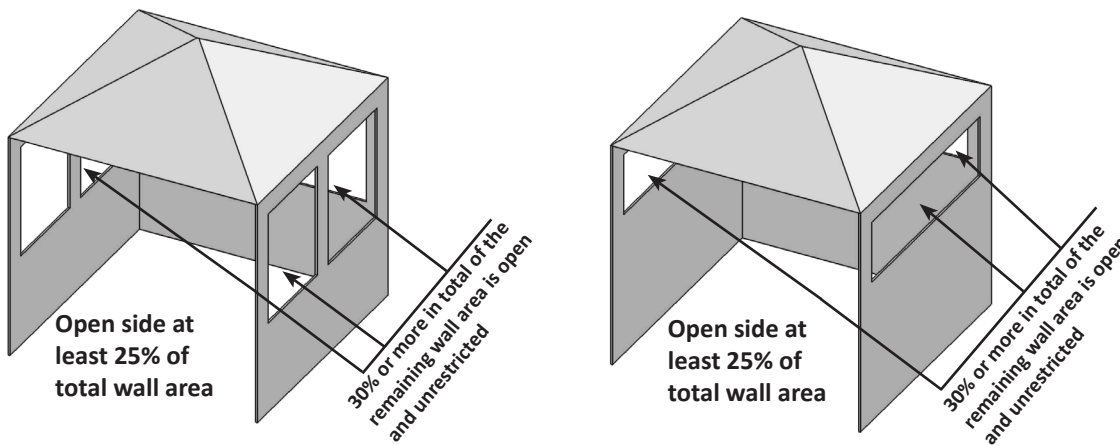


Within a partial enclosure that includes an overhead cover and no more than two sidewalls. These sidewalls may be parallel, as in a breezeway, or at right angles to each other.



Within a partial enclosure which includes an overhead cover and more than two walls, the following shall apply:

- a) at least 25% of the total wall area is completely open; and
- b) at least 30% of the remaining wall area is open and unrestricted.



In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

# General Information

This gas grill is certified for outdoor use and should be installed to conform to local codes. Check gas type and specifications located on the rating plate of the grill.

## Universal Liquefied Petroleum Gas Cylinder Specifications



**WARNING!** If these instructions are not followed exactly, a fire causing death or serious injury may occur.

If the gas grill is being supplied with Universal Liquefied Petroleum Gas from a portable cylinder, a regulator specified by the manufacturer must be used. The grill has been designed for use with an approved 9 kg size Universal Liquefied Petroleum Gas cylinder (not supplied). The Universal Liquefied Petroleum Gas cylinder must be equipped with a POL tank valve connection. A dented or rusty cylinder may be hazardous and should be checked by your Universal Liquefied Petroleum Gas supplier. Never use a cylinder with a damaged valve. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a dust cap to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare Universal Liquefied Petroleum Gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full.

## Gas Hook-Up Instructions

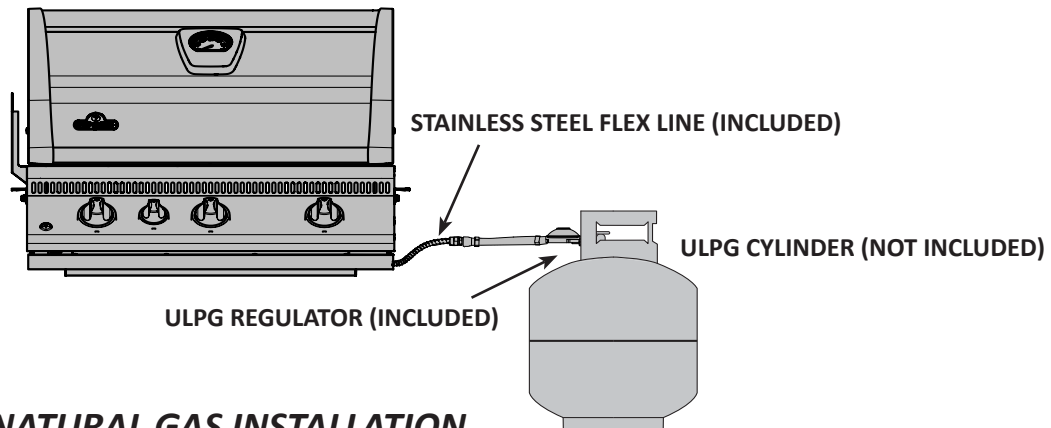


**WARNING!** This grill is designed for non-combustible enclosures only, and must be installed and serviced by a qualified installer to local codes.

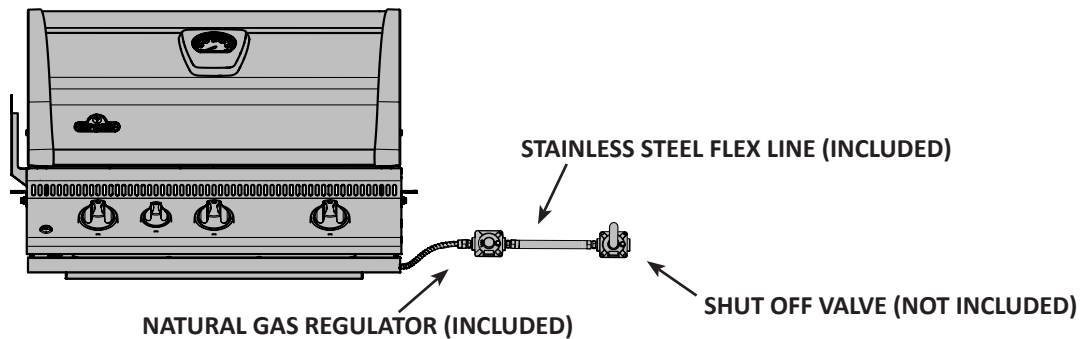
**WARNING!** Cabinet frame, cabinet, and counter top must be made from non-combustible material.

**WARNING!** The pressure supplied to the grill must conform to what is listed on the rating plate of the grill (2.75 kPA for Universal Liquefied Petroleum Gas, 1.00 kPA WC for Natural Gas). The supplied regulator must be installed according to the diagram below. This installation must be performed by a licensed gas fitter according to AS/NZs 5601.

### ULPG INSTALLATION



### NATURAL GAS INSTALLATION



**BUILT IN UNIVERSAL LIQUEFIED PETROLEUM GAS HOOK-UP:** The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. A flexible metal connector is included to simplify the installation of the unit. Connect this flexible metal connector to the flare fitting with 3/8" SAE 45° Flare Inlet Connection (5/8-18 UNF thread) on the end of the manifold. Connect the other end of the connector to the supplied bottle regulator. Ensure that the flexible metal connector is protected from damage if it needs to pass through any partitions. The installation must be performed by a licensed gas fitter in accordance with AS/NZS 5601, and all connections must be leak tested before operating the grill.

If the enclosure is to house a ULPG cylinder, the tank portion of the enclosure must be ventilated according to the BUILT IN CYLINDER ENCLOSURE instructions, and must not have communication with the cavity used to enclose the gas grill. A ULPG cylinder cannot be stored below the gas grill or side burner.

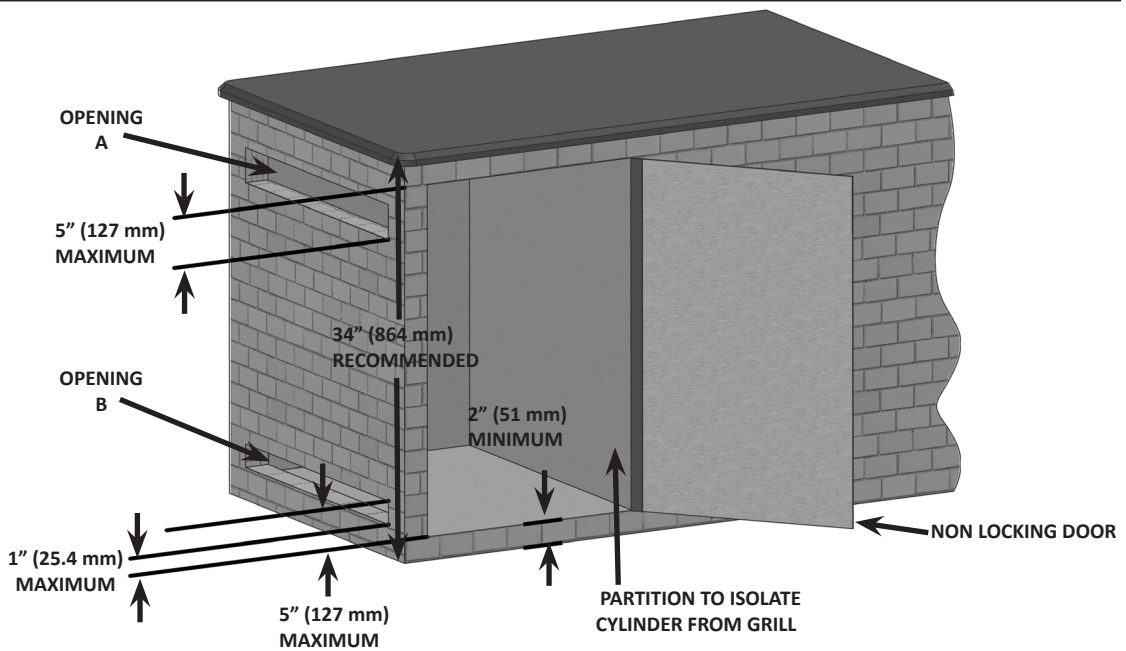
**BUILT IN CYLINDER ENCLOSURES:** Built in cylinder enclosures which completely enclose the cylinder must have both of the following:

1. At least one unobstructed ventilation opening on the exposed exterior side of the enclosure located within 127mm of the top of the enclosure. The opening must have a total free area of more than 200 cm<sup>2</sup> for a 9.1 kg cylinder.
2. At least one ventilation opening on the exposed, exterior side of the enclosure located 25 mm or less from the floor level. The opening must have a total free area of more than 200 cm<sup>2</sup> for a 9.1 kg cylinder
3. Every opening must be large enough to permit the entrance of a 3.2 mm rod.



**WARNING!**

- The cylinder valve(s) must be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valves is acceptable, provided it is non-locking and can be opened without the use of tools.
- The enclosure for the ULPG-gas cylinder must isolate the cylinder from the burner compartment to provide shielding from radiation, a flame barrier, and protection from foreign material, such as hot drippings. The enclosure cannot be located directly below the grill.
- The enclosure must be designed so that the ULPG-gas cylinder can be connected, disconnected and the connections inspected and tested outside the cylinder enclosure. Any connections that can be disturbed when installing the cylinder in the enclosure must be accessible for testing inside the enclosure.



CYLINDER SIZE	OPENING A AREA	OPENING B AREA
20 lb (9.1 kg)	20 in <sup>2</sup> (130 cm <sup>2</sup> )	10 in <sup>2</sup> (65 cm <sup>2</sup> )
30 lb (13.6 kg)	30 in <sup>2</sup> (195 cm <sup>2</sup> )	15 in <sup>2</sup> (100 cm <sup>2</sup> )

**BUILT IN NATURAL GAS HOOK-UP:** The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. A flexible metal connector is included to simplify the installation of the unit. Connect this flexible metal connector to the flare fitting (3/8" SAE 45° Flare Connection 5/8-18 UNF thread)

Connect the other end of the connector to the supplied gas regulator. Ensure that the flexible metal connector is protected from damage if it needs to pass through any partitions. The installation must be performed by a licensed gas fitter in accordance with AS/NZS 5601, and all connections must be leak tested before operating the grill.

Do not use a hose to connect the unit. The supplied regulator with 3/8" SAE 45° Flare Inlet Connection (5/8-18 UNF thread) must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with AS/NZS 5601. The gas supply pipe must be sufficiently sized to supply the kPA specified on the rating plate, based on the length of the piping run. If installing a side burner, a separate line must be branched off to the side burner unit and enter the side burner opening at the specified location.



**WARNING!** Built in units are supplied with a drip pan which holds only a minimal amount of grease. To prevent grease fires, the pan must be cleaned after each use.

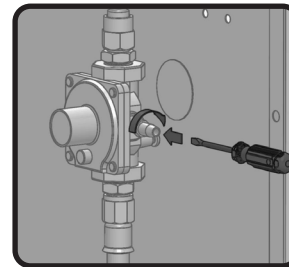
**WARNING!** Access must be provided to the inside of the enclosure to make gas connections.



**DANGER!** Read all instructions carefully before operating the grill. Failure to follow these instructions exactly could result in a fire causing serious injury or death. The entire installation must be leak tested before operating the grill.

**Note:** The gas grill is designed to operate at a test point pressure of 1.00 kPA and must be checked after installation by turning all burners on and measuring at the regulator outlet test point provided.

This unit includes an internal regulator which stabilizes the gas pressure and improves grill performance. This regulator cannot be adjusted. There is a pressure tap located on the side of the regulator. It can be used by a qualified service person when servicing the grill to determine if the regulator is functioning properly. The screw within the pressure tap must always be kept tight, except when performing a pressure test on the regulator (qualified service personnel only).



## Leak Testing Instructions



**WARNING!** A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



**Leak testing:** This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.



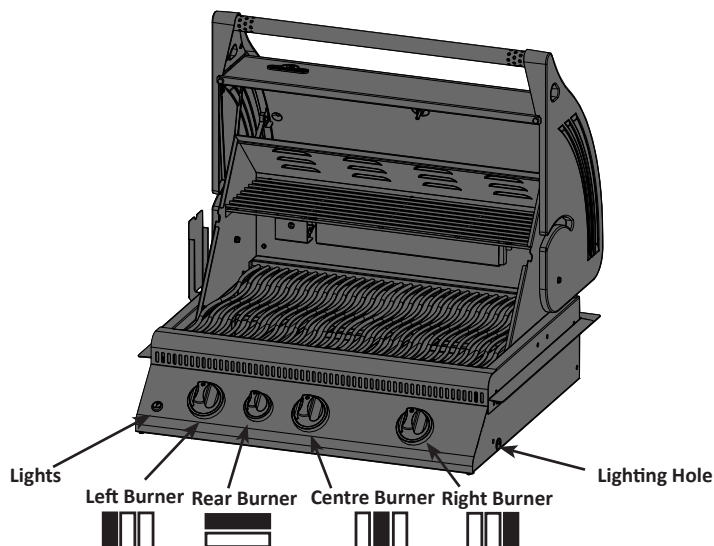
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Solutions department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, **immediately shut off the gas supply**, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.

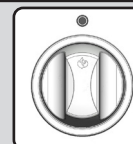
# Lighting Instructions



**WARNING!** Open lid.

**WARNING!** Ensure all burner controls are in the off position. Turn on the gas supply valve.

Off Position



Main Burner Lighting	Rear Burner Lighting (Rotisserie Burner) (if equipped)	Side Burner Lighting (If equipped)
1. Open grill lid.	1. Open grill lid.	1. Open side burner cover.
2. Push and turn any main burner knob slowly to the 'hi' position. This action will ignite the pilot flame which will in turn light the selected burner. If the pilot lights, continue to push down on the control knob until the burner lights and then release.	2. Remove the warming rack.	2. Push and turn side burner control to high position.
3. If the pilot does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.	3. Push and turn the rotisserie burner control knob slowly to the 'hi' position. This action will ignite the pilot flame which will in turn light the burner. If the pilot lights, continue to push down on the burner control knob until the burner lights then release.	3. Press and hold igniter button until burner lights, or light by match.
4. If the pilot and burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate. Either repeat steps 2 and 3 or light with a match.	4. If the burner does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 3 several times.	4. If the burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate. Either repeat steps 2 and 3 or light with a match.
5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill and sear plate while turning the corresponding burner valve to high.	5. If the burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate. Either repeat steps 3 and 4 or light with a match.	



**WARNING!** Do not use the rear burner (rotisserie burner) with the main burners operating.



# Cooking Instructions

**Initial Lighting:** When lit for the first time, the gas grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burners on high for approximately one-half hour.

**Main Burner Use:** **When searing foods, the lid must be kept open and the burners can be set to high. If cooking with the lid closed, preheat grill on high for 10 minutes with the lid closed, and then turn the main burners to low.** Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. See Your All Season Grill cookbook by Napoleon for more detailed instructions.

**Infrared Main Burner Use:** The glass reflector must be in position prior to using appliance, otherwise it will affect the performance of the burner. Follow the Infrared Burner Ignition procedures and operate on high for 5 minutes with the lid closed or until the ceramic burners glow red. **When searing foods, the lid must be kept open and the burners can be set to high. If cooking with the lid closed, preheat grill on high with the lid closed, and then turn the main burners to low.**

Place food on the grill(s) and cook according to times listed in the Infrared Grilling Chart. Depending upon your taste, continue cooking over infrared burners on high, medium, or low, turning food frequently, or place food over unlit burners, close lid, and allow the oven temperature to slowly finish cooking your food.



**CAUTION!** Due to the intense heat the infrared burners provide, food left unattended over burners will burn quickly. Keep the lid open when cooking with the infrared burners set to high. The intense heat ensures adequate searing temperatures even with the lid open. This also allows observation of the food to prevent burning.

**Direct Cooking:** Place food to be cooked on the grill directly over the heat. This method is generally used for searing or for foods that do not require prolonged cooking times such as hamburgers, steaks, chicken pieces, or vegetables. The food is first seared to trap-in the juices and flavor, and then the temperature is lowered to finish cooking the food to your preference.

**Indirect Cooking:** With one or more burners operating, place food to be cooked on the grill over a burner that is not operating. The heat circulates around the food, cooking slowly and evenly. Cooking with this method is much the same as cooking in your oven and is generally used for larger cuts of meats such as roasts, chickens or turkeys, but can also be used for cooking foods that are prone to flare-ups or for smoking foods. Lower temperatures and slower cooking times result in tender foods.

**Rear Burner Use (If Equipped):** Remove the warming rack prior to use, the extreme heat will damage the warming rack. Cooking grids should also be removed if they interfere with the rotisserie. The rear burner is designed to be used in conjunction with the rotisserie kit available from your dealer. See the rotisserie kit assembly instructions.

To use the counterbalance - remove the rotisserie motor from the gas grill. Place the spit with meat being cooked across the hangers inside the grill. The meat will naturally hang with the heavy side down. Tighten the counterbalance arm and weight so the arm is facing up. Slide the counterweight in or out to balance the load and tighten in place. Re-install the motor and begin cooking. Place a metal dish underneath the meat to collect drippings for basting and naturally delicious gravy. Basting liquid may be added as required. To seal in juices, first operate rear burner on high until brown, then reduce the heat to thoroughly cook foods. Keep the lid closed for best results. Your roasts and fowl will brown perfectly on the outside and stay moist and tender on the inside. For example, a 3-pound chicken on the rotisserie will be done in approximately 1½ hours on medium to high. Search Grill Master Recipes at <https://www.napoleon.com/en/us/grills/recipes> for “rotisserie”.



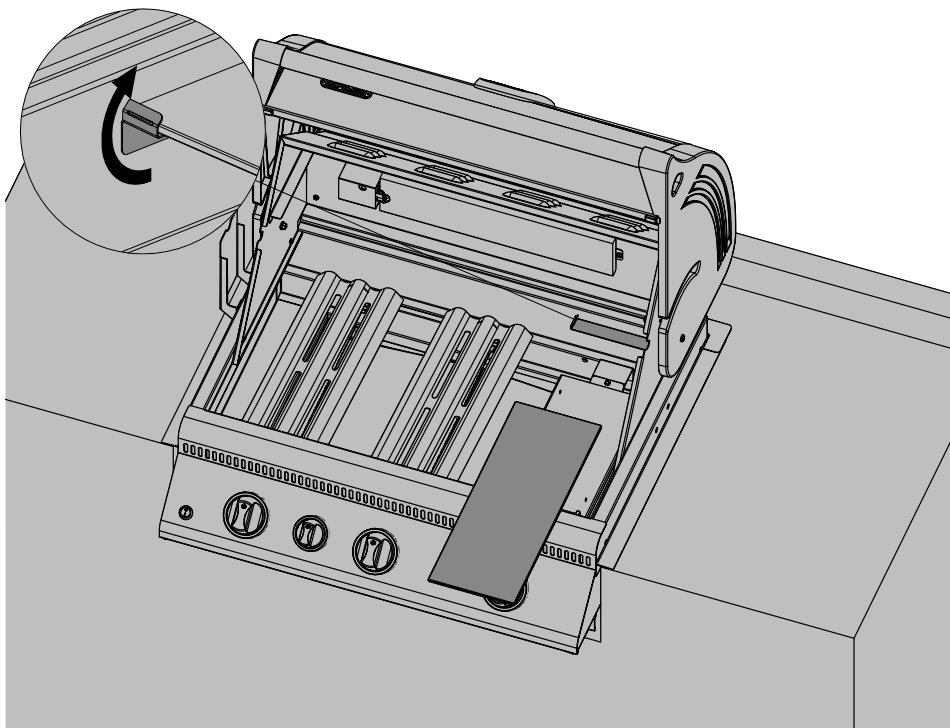
**ATTENTION!** Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly. When finished cooking disassemble rotisserie components, wash thoroughly with warm soapy water and store indoors.

## Infrared Heat

Most people don't realize that the heat source we are most familiar with, our sun, warms the earth using mainly infrared energy. This is a form of electro-magnetic energy with a wavelength just greater than the red end of the visible light spectrum but less than a radio wave. This energy was discovered in 1800 by Sir William Herschel who dispersed sunlight into its component colors using a prism. He showed that most of the heat in the beam fell into the spectral region just beyond the red end of the spectrum, where no visible light existed. Most materials readily absorb infrared energy in a wide range of wavelengths, causing an increase in its temperature. The same phenomenon causes us to feel warmth when we are exposed to sunlight. The infrared rays from the sun travel through the vacuum of space, through the atmosphere, and penetrate our skin. This causes increased molecular activity in the skin, which creates internal friction and generates heat, allowing us to feel warmth.

Foods cooked over infrared heat sources are heated by the same principle. Charcoal grilling is our most familiar choice for infrared cooking. The glowing briquettes emit infrared energy to the food being cooked with very little drying effect. Any juices or oils that escape from the food drip onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. 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 tile to glow red. This glow emits the same type of infrared heat to the food as charcoal, without its hassle or mess. Infrared burners also provide a more consistently heated area that is far easier to regulate than a charcoal fire. For instant searing, the burners can be set to high, yet they can also be turned down for slower cooking. We all know how difficult that is on a charcoal fire. Traditional gas burners heat the food in a different way. The air surrounding the burner is heated by the combustion process and then rises to the food being cooked. This generates lower grill temperatures that are ideal for more delicate cuisine such as seafood or vegetables, whereas Napoleon's infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Infrared Grilling Chart.

**FOLD TABS OVER  
TO SECURE  
GLASS IN PLACE**



## Infrared Grilling Chart

Food	Control Setting	Cooking Time	Helpful Suggestions
Steak 1 in. (2.54cm) thick	High setting 2 min. each side.  High setting 2 min. each side then medium setting.  High setting 2 min. each side then medium setting.	4 min. – Rare  6 min. – Medium  8 min. – Well done	When selecting meat for grilling, ask for marbled fat distribution. The fat acts as a natural tenderizer while cooking and keeps it moist and juicy.
Hamburger 1/2 in. (1.27cm) thick	High setting 2 min. each side.  High setting 2 1/2 min. each side.  High setting 3 min. each side.	4 min. – Rare  5 min. – Medium  6 min. – Well done	Preparing hamburgers to order is made easier by varying the thickness of your patties. To add an exotic taste to your meat, try adding hickory-flavored woodchips to Napoleon's woodchip smoker.
Chicken pieces	High setting 2 min. each side. then medium-low to low setting.	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way though for the meat to lay flatter on the grill. This helps it to cook faster and more evenly.  To add a trademark taste to your cooking, try adding mesquite-flavoured woodchips to your Napoleon woodchip smoker, optional accessory.
Pork chops	Medium	6 min. per side	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	High setting for 5 minutes low to finish	20 min. per side turn often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb chops	High setting for 5 minutes medium to finish	15 min. per side	Trim off the excess fat before grilling. Choose extra thick chops for more tender results.
Hot dogs	Medium - Low	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

# Cleaning Instructions



**WARNING!** Always wear protective gloves and safety glasses when servicing your grill.



**WARNING!** To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Ensure all burners are turned off. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this gas grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.



**Note:** Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel and chrome surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

**Grids And Warming Rack:** The grids and warming rack are best cleaned with a brass wire brush during the pre-heating period. Steel wool can be used for stubborn stains. It is normal that stainless grids (if equipped) will discolor permanently from regular usage due to the high temperature of the cooking surface.

**Control Panel:** The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water. Never apply abrasive cleaners on any stainless surfaces, especially the printed portion of the control panel or the printing will gradually rub off.

**Cleaning Inside The Gas Grill:** Remove the cooking grids. Use a brass wire brush to clean loose debris from the casting sides and underneath the lid. Scrape the sear plates with a putty knife or scraper, and use a wire brush to remove the ash. Remove the sear plates and brush debris from the burners with the brass wire brush. Sweep all debris from inside the gas grill into the drip pan.



**WARNING!** Built in units are supplied with a drip pan which holds only a minimal amount of grease. To prevent grease fires, the pan must be cleaned after each use.

**Drip Pan:** Accumulated grease is a fire hazard. Clean the drip pan after each use to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill. To clean the drip pan, slide the drip pan free of the grill. Never line the drip pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper.

**Cleaning The Outer Grill Surface:** Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

# Maintenance Instructions

We recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person.

At all times keep the gas grill area free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of ventilation and combustion air. Keep the cylinder enclosure ventilation openings (located on the cart sides and at the front and back of the bottom shelf) free and clear from debris.



**WARNING!** Always wear protective gloves and safety glasses when cleaning your grill.



**WARNING!** Turn off the gas at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.



**Combustion Air Adjustment:** (This must be done by a qualified gas installer.) The air shutter is factory set and should not need adjusting under normal conditions. Under extreme field conditions, adjustments might be required. When the air shutter is adjusted correctly the flames will be dark blue, tipped with light blue and occasionally yellow.



- With too little air flow to the burner, the flames are lazy yellow and can produce soot.
- With too much air flow, the flames lift erratically and can cause difficulties when lighting.

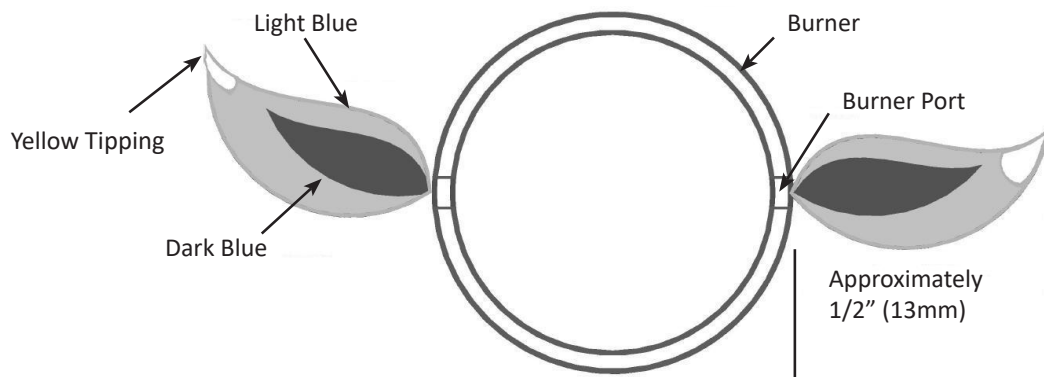
### Adjusting the air shutter:

1. Remove cooking grids and sear plates and leave lid open.
2. Loosen air-shutter lock screw located at the mouth of the burner and open or close air shutter as required. The normal opening settings are:

Main Tube Burner	Universal Liquefied Petroleum Gas	5/32" (4mm)
	Natural Gas	5/32" (4mm)

**\*Infra-Red burners have no air adjustment.**

3. Light the burners and set to high. Visually inspect burner flames. When the shutters are set correctly, turn burners off, tighten locking screws, and replace removed parts. Ensure that the insect screens are installed.



**Tube Burner:** The burners are made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush.



**CAUTION! Beware of Spiders.**

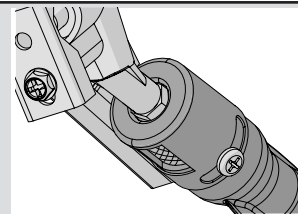
Spiders and insects are attracted to the smell of Universal Liquefied Petroleum Gas and Natural Gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter beneath the control panel. To clean the inside of the burner, it must be removed from the gas grill: Remove the screw that attaches the burner to the back wall. Slide the burner back and upwards to remove. Cleaning: Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion, use an opened paperclip or the supplied port maintenance bit

to clean them. Drill out blocked ports using this drill bit in a small cordless drill. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed. Do not flex the drill bit when drilling the ports, as this will cause the drill bit to break. This drill is for burner ports only, not for the brass orifices (jets) which regulate the flow into the burner. Take care not to enlarge the holes. Ensure the insect screen is clean, tight, and free of any lint or other debris.

**Reinstallation:** Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing.



**WARNING!** When reinstalling the burner after cleaning it is very important that the valve/orifice enters the burner tube before lighting your gas grill. If the valve is not inside the burner tube a fire or explosion could occur.



**WARNING!** Regulator Hose (when applicable): Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

**Aluminum Castings:** Clean castings periodically with warm soapy water. Aluminum will not rust, but high temperatures and weathering can cause oxidation to occur on aluminum surfaces. This appears as white spots on the castings. To refinish these areas, clean first and sand lightly with fine sandpaper. Wipe the surface to remove any residue and paint with high temperature barbecue paint. Protect surrounding areas from over-spray. Follow the manufacturer's directions for curing.

**Infrared Burners:** Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the grill on high with lid closed for 5-10 minutes. Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, simply light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off. If the back burner is not used often, grease splatter from main burner grilling will eventually block the ports. Once a month, the back burner should be fired for 5-10 minutes to burn off the accumulated grease.

**Protection Of Infrared Burners:** The infrared burners of your grill are designed to provide a long service life, though care must be taken to prevent cracking of their ceramic surfaces. Fractures will cause the burners to malfunction. The following provides a few of the causes of cracks and the steps you can take to avoid them. Damage caused by failure to follow these steps is not covered by your grill warranty.

1. Impact with hard objects - Never allow hard objects to strike the ceramic. Take care when inserting or removing cooking grates and accessories into or from the grill.
2. Contact with water or other liquids - Cold liquids contacting the hot ceramic surfaces can cause them to break. Never throw water into the grill to douse a flame. If the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which can produce sufficient pressure to crack the ceramic. Repeated soaking of the ceramic can also cause it to swell and expand. This expansion causes undue pressure on the ceramic that can cause it to crack and crumble.
  - i) Never throw water into the grill to control flare-ups.
  - ii) Do not attempt to operate the infrared burners in open air while raining.
  - iii) If you find standing water in your grill (because of exposure to rainfall, sprinklers, etc.), inspect the ceramic for evidence of possible water-soaking. If the ceramic appears to be wet, remove the burner from the grill. Turn it upside down to drain the excess water and bring indoors to dry thoroughly.
3. Impaired ventilation of hot air from the grill - For the burners to function properly, hot air must have a way to escape the grill. If the hot air is not allowed to escape, the burners can become deprived of oxygen causing them to back-flash. If this occurs repeatedly, the ceramic could crack. Never cover more than 75% of the cooking surface with solid metal (i.e., griddle or large pan).
4. Incorrect cleaning - Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off.

# Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	For Universal Liquefied Petroleum Gas - improper lighting procedure.  For natural gas - undersized supply line.  For both gases - improper preheating.	Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.  Pipe must be sized according to installation code.  Preheat grill with both main burners on high for 10 to 15 minutes.
Excessive flare-ups/ uneven heat.	Sear plates installed incorrectly.  Improper preheating.  Excessive grease and ash build on sear plates and in drip pan.	Ensure sear plates are installed with the holes towards the front and the slots on the bottom. See assembly instructions.  Preheat grill with both main burners on high for 10 to 15 minutes.  Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Rear and Side burners will not light with the igniter, but will light with a match.	Dead battery / or installed incorrectly.  Loose electrode wire or switch terminal wires.  Lifting flames on burner.	Replace with premium heavy duty battery.  Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.  Close air shutter slightly - see previous problem.
Main burner will not light with the igniter, but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.

Problem	Possible Causes	Solution
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
Burners will not cross light each other.	Dirty or corroded cross light brackets.	Clean or replace as required.
“Paint” appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The finish on the lid and hood is porcelain, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this. See cleaning instructions.
Burner output on “high” setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas.  Supply hose is pinched.  Dirty or clogged orifice.  Spider webs or other matter in venturi tube.  Universal Liquefied Petroleum Gas regulator in “low flow” state.	Check gas level in Universal Liquefied Petroleum Gas cylinder.  Reposition supply hose as necessary.  Clean burner orifice.  Clean out venturi tube.  Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.
Infrared burner (if equipped) flashes back (during operation the burner abruptly makes a loud “whoosh” sound, followed by a continuous blow-torch type sound and grows dim.)	Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged.  Burner overheated due to inadequate ventilation (too much grill surface covered by griddle or pan.)  Cracked ceramic tile.  Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Turn burner off and allow to cool for at least two minutes. Relight burner and burn on high for at least five minutes or until the ceramic tiles are evenly glowing red.  Ensure that no more than 75% of the grill surface is covered by objects or accessories. Turn burner off and allow to cool for at least two minutes, then relight.  Allow burner to cool and inspect very closely for cracks. If any cracks are found, contact your authorized Napoleon dealer to order a replacement burner assembly.  Contact your authorized Napoleon dealer for instructions on ordering a replacement burner assembly.



**KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.**

# Ordering Replacement Parts

## *Warranty Information*

MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

### ***(Record information here for easy reference)***

For replacement parts and warranty claims, contact the Napoleon dealer where the product was purchased. Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at [www.napoleon.com](http://www.napoleon.com).

To process a claim, the following information is required:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases, Napoleon could request to have the parts returned to the factory for inspection before providing replacement parts.

Before contacting Napoleon dealer, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labour costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discolouration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner or other harsh chemicals).



**CAUTION!** During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection. Although we make every effort to make the assembly process as problem free and safe as possible, it is characteristic of fabricated steel parts that the edges and corners might be sharp and could cause cuts if handled incorrectly.

### Getting Started

1. Remove all cart panels, hardware, and grill head from carton. Raise lid and remove any components packed inside. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the grill has been fully assembled and operates to your satisfaction.
3. Assemble the grill where it is to be used, lay down cardboard or a towel to protect parts from being lost or damaged while assembling.
4. **Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.**
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to lift the grill head onto the assembled cart.

If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our Customer Solutions Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).

### TOOLS REQUIRED FOR ASSEMBLY (tools not included)

3/8" (10mm)



## SPECIFICATIONS

	ORIFICE SIZES	
	ULPG	NG
MAIN FLAME BURNER	1.2 mm	1.9 mm
MAIN INFRARED BURNER	#58	#50
REAR BURNER	#60	1.75 mm

# BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BILEX485	29 3/4" 756mm	21 3/8" 543mm	8 7/8" 225mm	WITHOUT ZERO CLEARANCE LINER BI-3323-ZCL
SIDE BURNER	12 3/4" 324mm	16 1/2" 419mm	4 1/2" 114mm	OPENING OF AT LEAST 5 SQ (32cm <sup>2</sup> ) IN MUST BE PROVIDED FOR COMBUSTION AIR FOR SIDE BURNER.

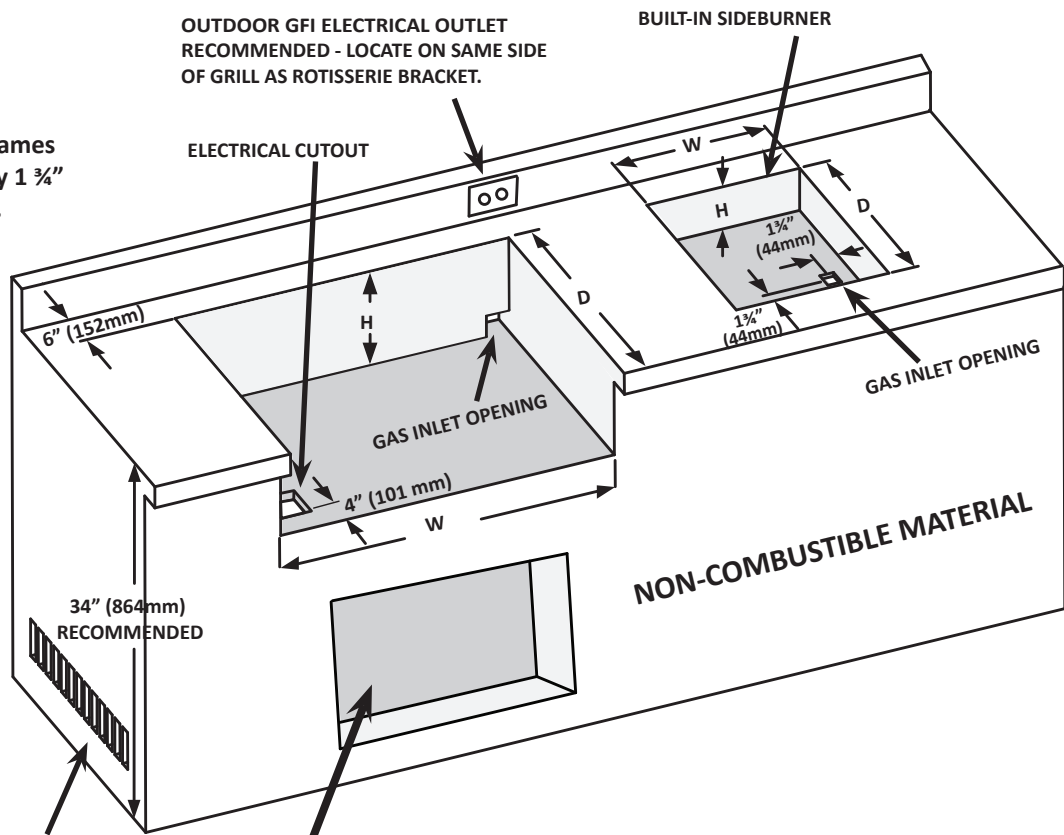


**WARNING!** This grill is designed for installation in a built-in enclosure constructed of combustible materials when installed with zero clearance liner Part No. BI-3323-ZCL and must be installed and serviced by a qualified installer to local codes.



**WARNING!** WARNING! If not installing with the Zero Clearance Liner, use only non-combustible materials (certified to ASTM E-136) when finishing the appliance (e.g. steel studs, cement board, ceramic tile, marble, paint, etcetera). Do not use wood or drywall.

Note: Accessory frames overlap opening by 1 3/4" (4cm) on all 4 sides.



MINIMUM 10 SQ IN (65cm<sup>2</sup>) OF VENTILATION REQUIRED ON EACH END OF CABINET



**WARNING!** A propane tank can not be stored below the gas grill.

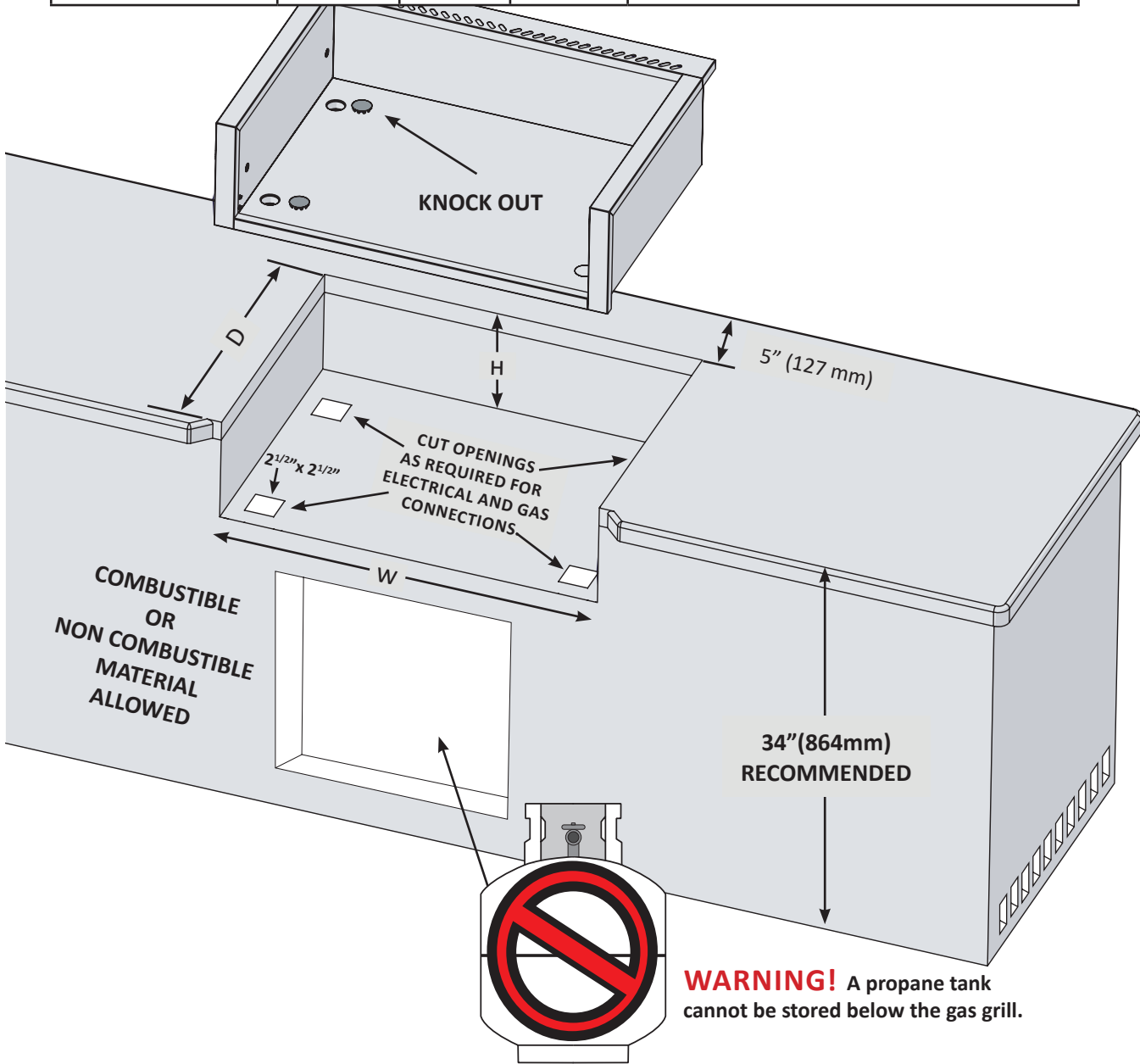


**WARNING!** CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL.

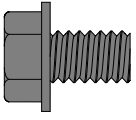


# BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BILEX / BIP / BIPRO500 WITH ZERO CLEARANCE LINER BI-3323-ZCL	33" 840 mm	22 9/16" 573 mm	9 1/16" 230 mm	



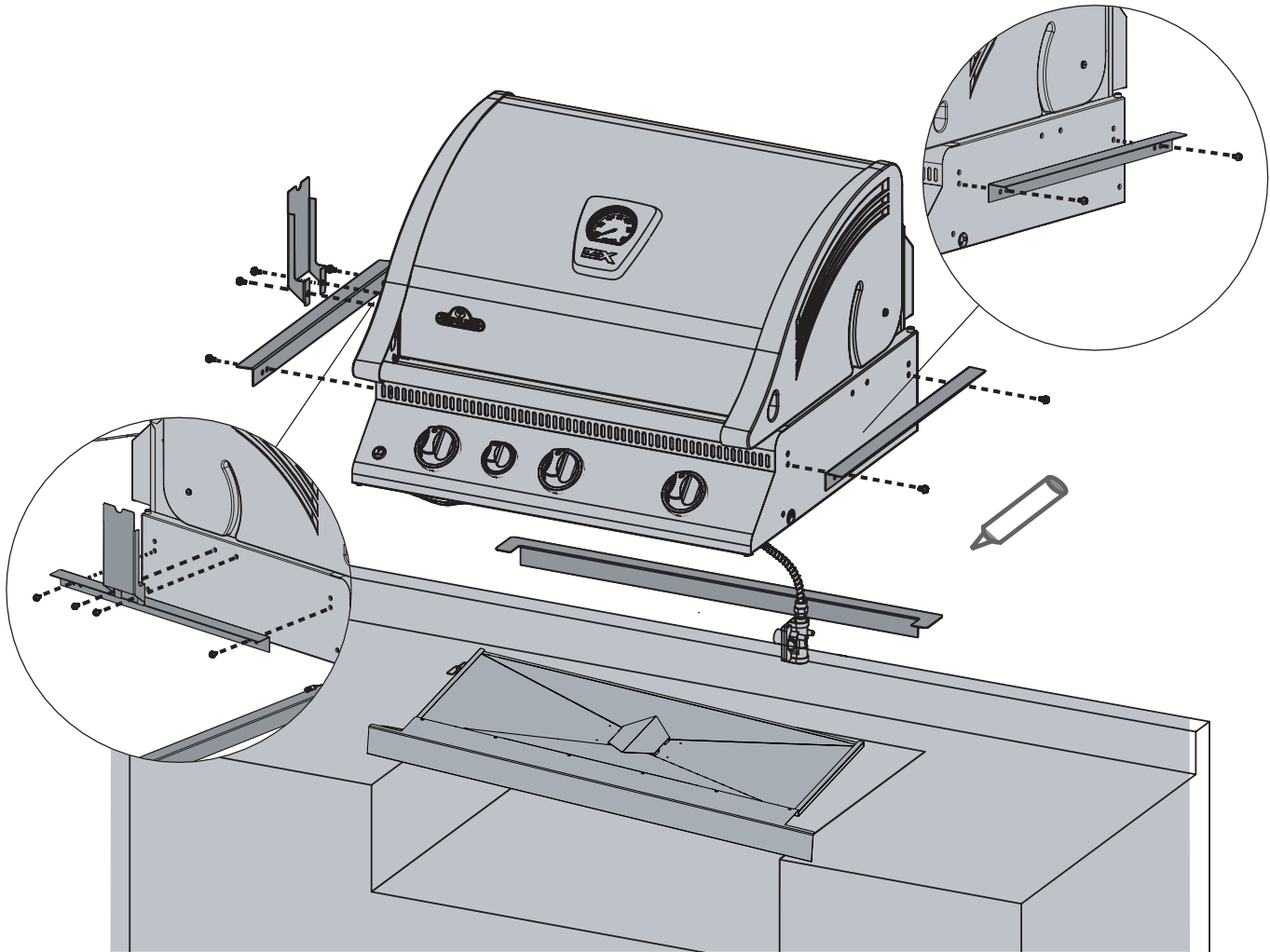
# BILEX485 BUILT-IN INSTRUCTIONS



6 x N570-0073 (1/4-20 X 3/8")



3/8" (10mm)

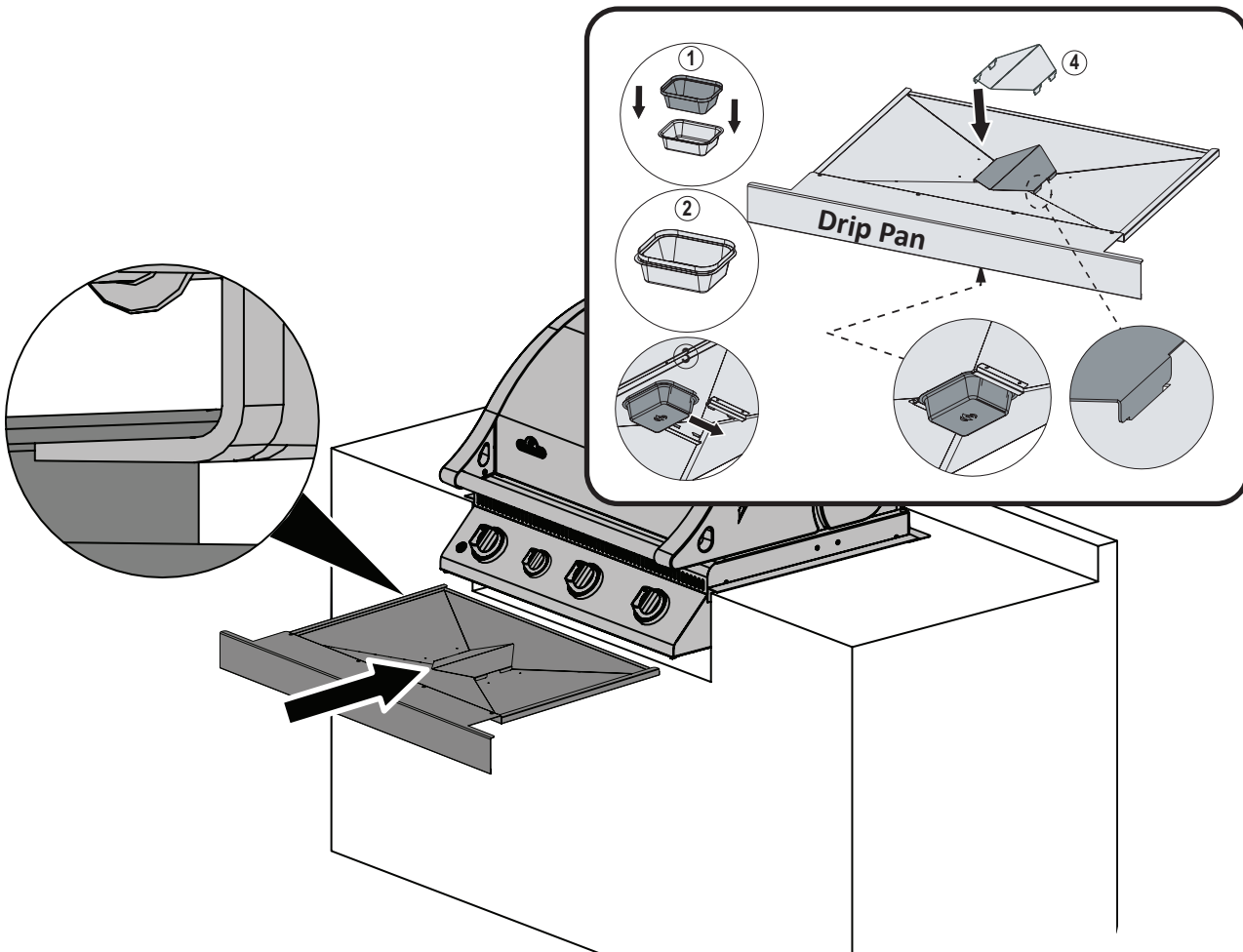
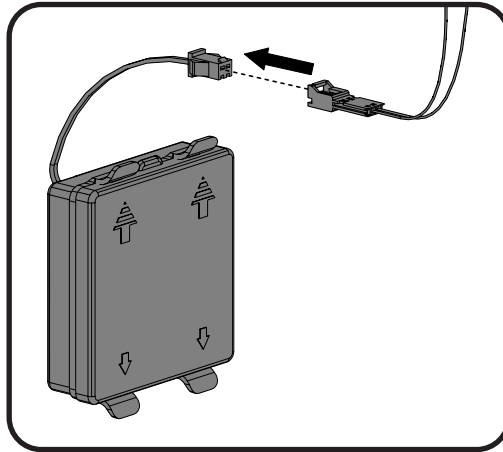
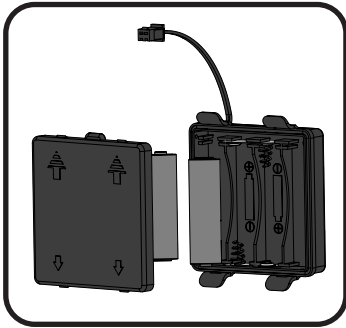


This grill is designed for masonry, **NON-COMBUSTIBLE** enclosures only and must be installed and serviced by a qualified installer to local codes.

1. Attach side mounting brackets to each side of the grill using #1/4-20 x 3/8" screws (N570-0073).
2. Lay the rear trim piece across the back of the opening. To keep it in place, a dab of silicone may be applied to each wing of the rear trim.
3. Lower the unit in place, the wings on the rear trim should be under the side mounting brackets. Connect the flex supply line to the fitting at the end of the manifold.
4. The entire installation must be leak tested before operating the unit.

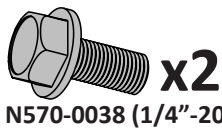


Install batteries as illustrated. Plug wire from LED (lights) located underneath control panel into wire from battery pack. Ensure wires do not come in contact with the bottom of the grill. The battery pack module must be mounted inside the enclosure, at least 8 inches (20cm) below the bottom of the drip pan, to prevent the module from overheating. Ensure wires and module do not interfere with drip pan removal.





**IM-UGC500**

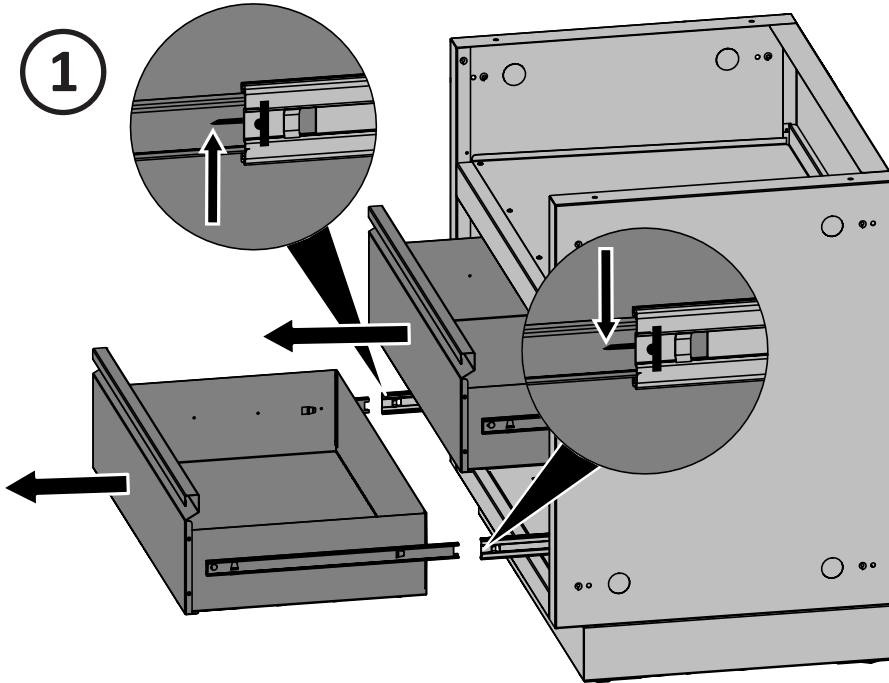


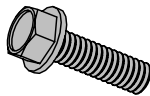
N570-0038 (1/4"-20 X 1/2")

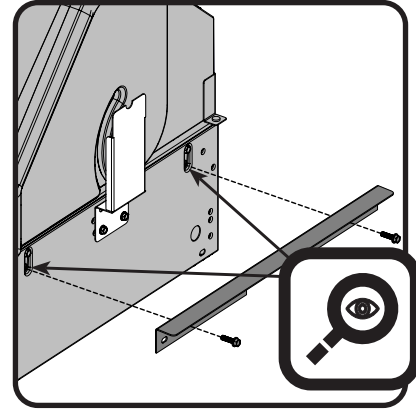
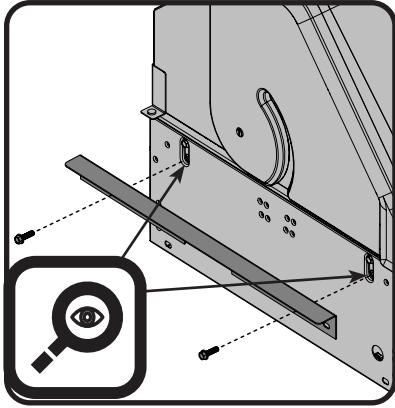


**x2**

N450-0008 (1/4"-20)

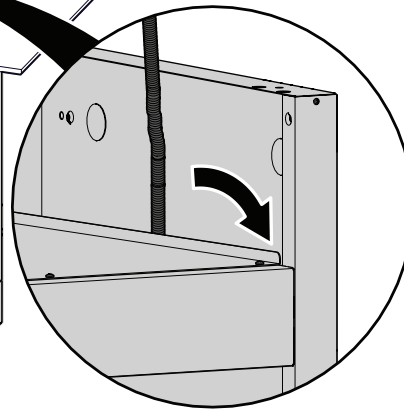
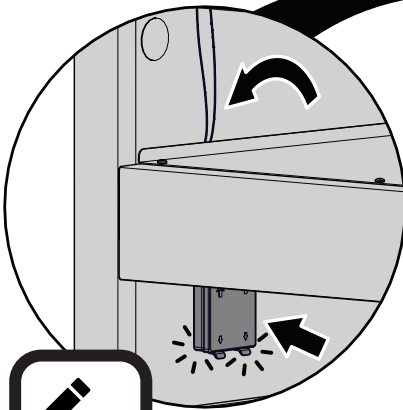


 **x4** (Pre-installed at factory.)  
N570-0087 (1/4" -20 X 7/8")

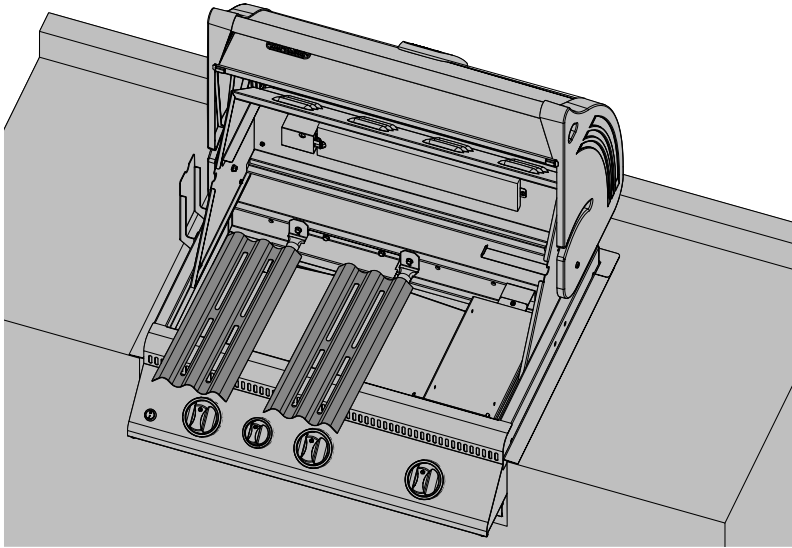


COUNTER TOP REQUIRED.  
(NOT INCLUDED)

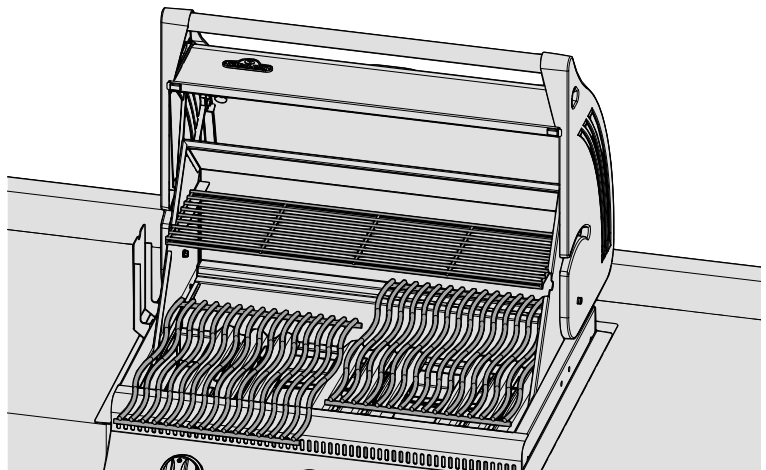
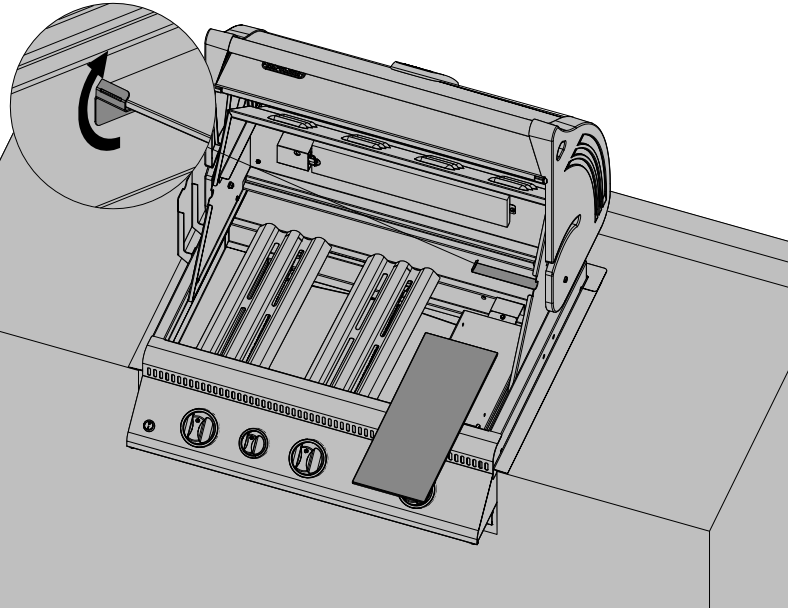
**IM-UGC500**







**FOLD TABS OVER TO SECURE GLASS IN PLACE.**

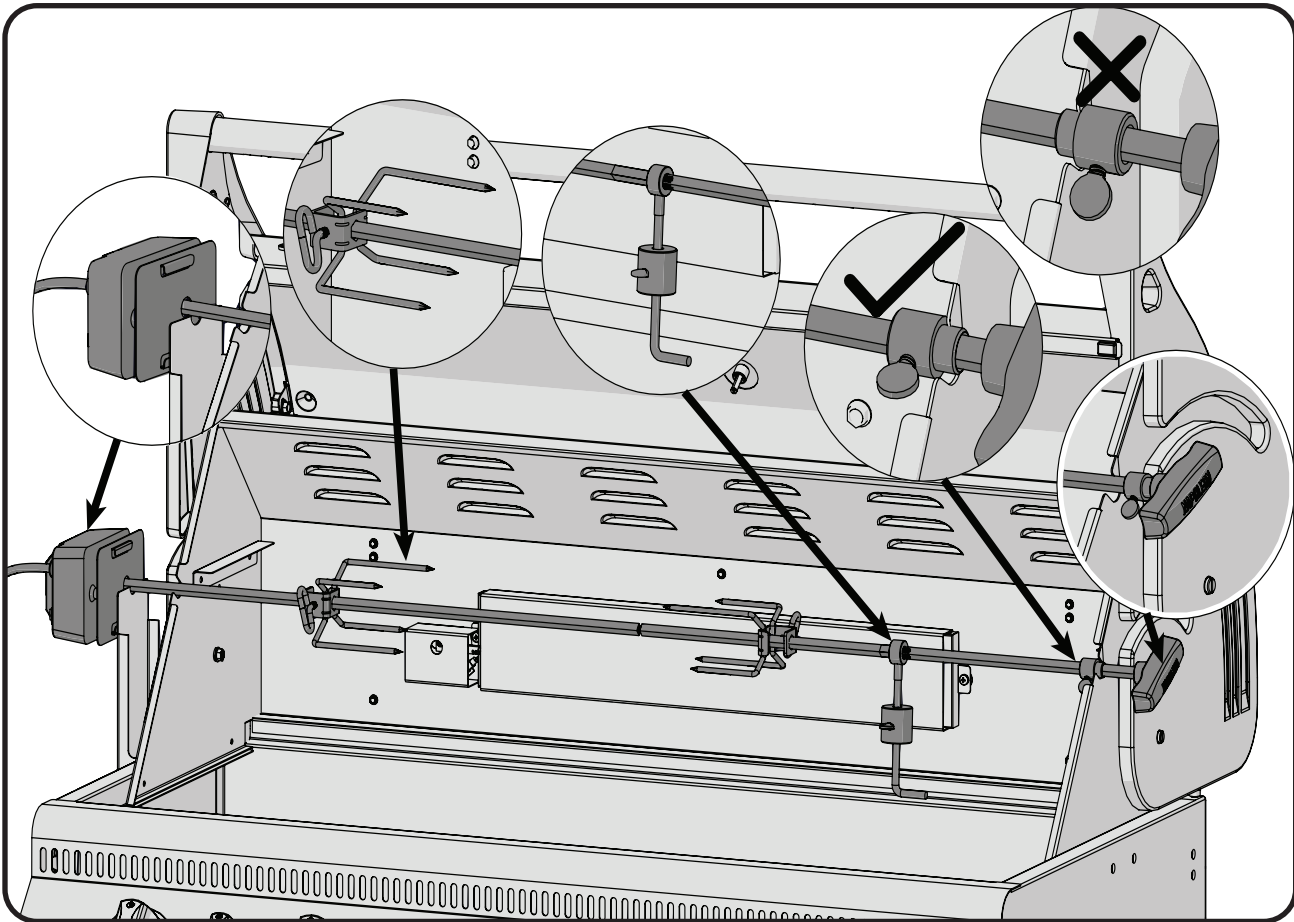


## Rotisserie Kit Assembly Instruction

(optional)

Assemble rotisserie kit components as shown.

Ensure stop bushing is tightened  
on the inside of hood casting.



### Label provided



PEEL THE BACKING OFF THE SUPPLIED WARNING LABEL AND APPLY IT WHERE IT IS VISIBLE WHEN OPERATING THE GRILL.

# Leak Testing Instructions



**WARNING!** A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



**Leak testing:** This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.

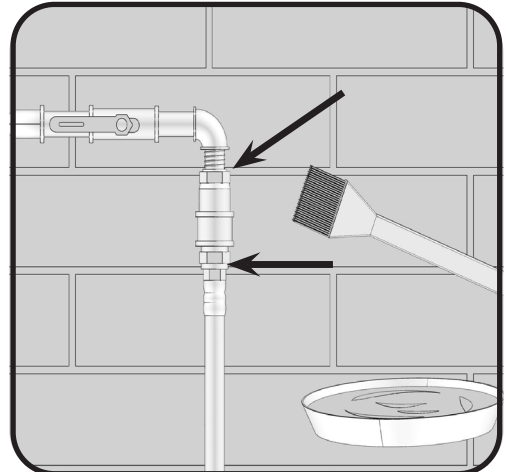
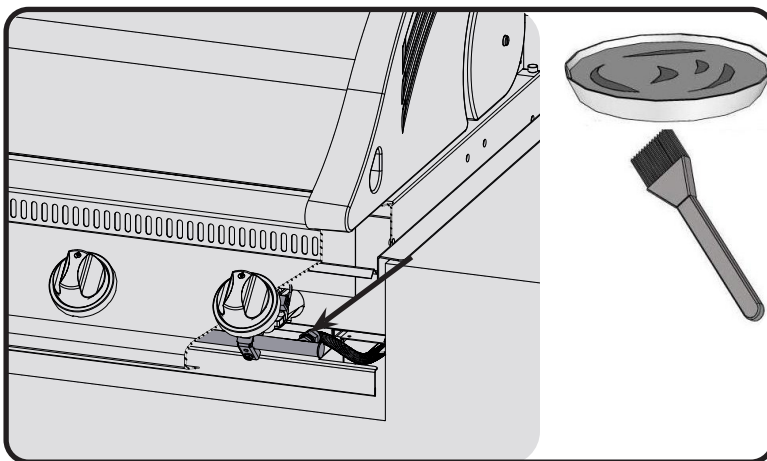


Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Solutions department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, **immediately shut off the gas supply**, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.



**Parts List**

Item	Part #	Description	
1	N135-0042-GY1HT	left side lid casting	x
2	N135-0043-GY1HT	right side lid casting	x
3	N335-0042L-M02	stainless steel lid insert	x
4	N585-0078	lid heat shield	x
5	N570-0091	1/4-20 x 1/2" screw	x
6	N010-0742	lid handle	x
7	N385-0307-SER	NAPOLEON logo	x
8	N450-0044	logo clips	x
9	N510-0013	black silicone lid bumper	x
10	N080-0287-GY1HT	lid handle cover	x
11	N570-0019	#10-24 x 1/4" screw	x
12	N570-0015	lid pivot screw	x
13	N735-0003	1/4" lock washer	x
14	N570-0073	1/4-20 x 3/8" screw	x
15	N010-0831	hood	x
16	N570-0008	#8 x 1/2" screw	x
17	N685-0013	temperature gauge	x
18	N010-0563-AU	manifold assembly	p
	N010-0564-AU	manifold assembly	n
19	N720-0044	flex connector	x
20	N255-0027	fitting 3/8" - 3/8"	p
	W445-0031	union fitting 3/8" - 1/2"	n
21	N570-0078	m4 x 8mm screw	x
22	N100-0036	main burner	x
23	N080-0202-M01	main burner cross light bracket	x
24	N010-0597-M01	base	x
25	Z510-0003	black silicone bumper	x
26	N200-0089-GY1SG	back cover	x
27	N475-0316-AU	control panel	x
28	N105-0001	bushing 7/8"	x
29	N750-0020B	wiring harness led	x
30	N660-0002	switch light	x
31	N190-0001	battery pack	x
32	N051-0011	control knob bezel	x
33	N380-0021-CL	control knob	x
34	N051-0012	control knob bezel small	x
35	N380-0020-CL	control knob small	x
36	N555-0097	lighting rod	x

**Parts List**

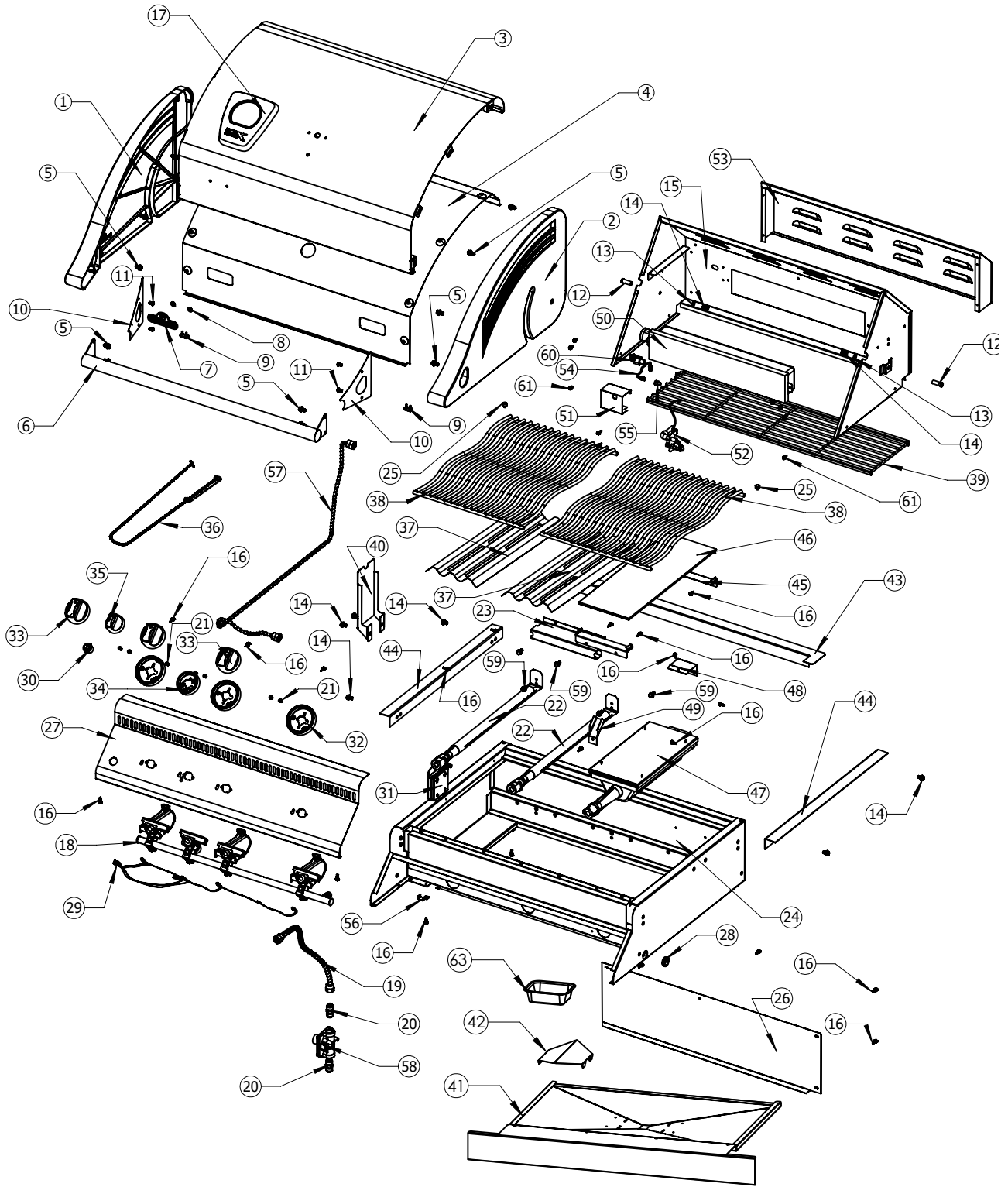
Item	Part #	Description	
37	N305-0057-M01	sear plate	x
38	N305-0058	cooking grid	x
39	N520-0023	warming rack	x
40	N475-0301-M02	roisserie mount	x
41	N010-0843	drip pan	x
42	N585-0044	heat shield drip pan	x
43	N715-0084-M02	rear trim	x
44	N080-0216-M02	bracket unit mount	x
45	N080-0309	glass mount	x
46	N300-0006	infrared glass	x
47	N010-0499	infra red burner	x
48	N080-0207-M01	support bracket infra red burner	x
49	N215-0007-M01	bracket infra red	x
50	N010-0526P-AU	infra red rear burner	p
	N010-0526N-AU	infra red rear burner	n
51	N200-0114	rear burner electrode cover	x
52	N240-0030	rear burner pilot	x
53	N200-0090-M02	infra red rear burner cover	x
54	N720-0073	rear burner pilot hardline	x
55	N455-0079	orifice - pilot	p
	N455-0080	orifice - pilot	n
56	N160-0017	clip rear burner tube	x
57	N720-0053	rear burner supply tube	x
58	N530-0048	regulator - ulpg	p
	N530-0047	regulator - nat	n
59	N570-0038	1/4-20 x 1/2" screw	x
60	N455-0075	rear burner orifice	p
61	N455-0076	rear burner orifice	n
62	Z570-0035	#8 x 3/8" screw	x
63	N710-0062	grease tray	
	N020-0126	fastener baggie	x
	69234	roisserie kit	ac
	68486	cover	ac
	56018	stainless steel griddle	ac
	56040	cast iron griddle	ac
	67732	charcoal tray	ac

p - propane units only

n - natural gas units only

x - standard

ac - accessory

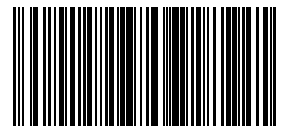






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