

NAPOLEON

CHARCOAL SERIES

LOW, SLOW, OR SEAR. CHARCOAL RE-INVENTED.



GRILL, CHILL AND SMOKE

- ✓ **YOU VIEW PERFECT GRILL MARKS AS A BADGE OF HONOR.**
- ✓ **YOU THINK CUTTING INTO A STEAK TO CHECK DONENESS IS SACRILEGE.**
- ✓ **YOU KNOW WHEN AND WHY TO USE RUB VS. MARINADE VS. SAUCE.**

That's why you are ready for a Napoleon grill. Napoleon takes the art of grilling to a higher level. Every feature, every material is engineered to give ultimate performance - so you can create unforgettable meals and memorable moments. And just like you, we're not some rookie behind the grill. Napoleon is a family-owned company with over 20 passionate years of grill-making experience. Every great meal starts with the best ingredients. Start yours with the best grill out there: Napoleon.



CHARCOAL PROFESSIONAL

PR0605CSS



- Space saving, stainless steel **LIFT EASE™** roll top lid features the **ACCU-PROBE™** temperature gauge
- Integrated tool hooks
- Two charcoal dividers
- Air vents control the rate of burn for your choice of high intensity heat, slow roasting or smoking
- Chrome plated handles
- Solid stainless steel construction
- Exclusive rear charcoal rotisserie burner
- Easy front loading charcoal access door for refueling and easy cleaning
- Adjustable charcoal bed for multi-level heat control



Rear **Charcoal Rotisserie** Burner



Easy Fueling Charcoal Access Door



Adjustable Charcoal Bed



Superior Temperature Control with adjustable Air Vents

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.



PRO CHARCOAL SERIES

PRO22K-LEG AND CART MODELS



- ACCU-PROBE™ temperature gauge and rust free air vent
- Folding stainless steel shelf for added storage space
- Heavy gauge steel charcoal grate
- Heavy gauge black porcelain lid and bowl
- Powder coated cart
- Weather proof, easy locking casters
- Removable high capacity, heavy steel ash catcher with superior air control system
- Stainless steel heat diffuser
- Cast iron hinged cooking grids with three height adjustments
- Offset hinged lid for safe operation over the entire cooking surface



OPTIONAL Stainless Steel Toolset Hanger

Custom and convenient, this tool hanger (Product Code 55100) perfectly fits around the edge of the Napoleon charcoal kettle. Now your favorite grilling accessories are within a seconds reach while you grill and entertain.



CHARCOAL PRO CART



PRO CHARCOAL CART

PR022K-CART-2

Cooking Area: 2340 cm² (365 in²)

Diameter: 57 cm (22.5 in)

CHARCOAL PRO



PRO CHARCOAL LEG

PR022K-LEG-2

Cooking Area: 2340 cm² (365 in²)

Diameter: 57 cm (22.5 in)



Hinged Cast iron cooking grids 3 height Adjustments



ACCU-PROBE™
Temperature Gauge



Stainless Steel
Heat Diffuser



Ergonomic Hinged Lid



Removable **Heavy Steel**
Ash Catcher with Superior Air Control System

ADD SOME VERSATILITY AND COOKING SPACE

The optional kettle warming rack (Product Code 71022) designed for all 57cm (22.5 in) diameter kettles. Napoleon's warming rack is the perfect accessory adding 388 cm² of extra cooking space. Use it to keep prepared food warm while still grilling or to quickly warm your buns and baked potatoes. It's also perfect for indirect cooking and baking on the grill, for that low and slow barbecue flavour.



CHARCOAL

Cooking Area: 2340 cm² (365 in²)
Diameter: 57cm (22.5 in)

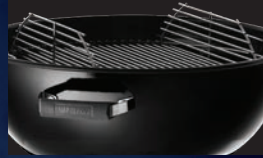
CHARCOAL KETTLE

NK22K-LEG-2

- ACCU-PROBE™ temperature gauge and rust free air vent
- Heavy gauge black porcelain lid and bowl
- Removable high capacity, heavy steel as catcher with superior air control system
- Hinged cooking grids
- Stainless steel heat diffuser
- Heavy gauge steel charcoal grate
- Rugged, weather-proof wheels



ACCU-PROBE™
Temperature Gauge



Hinged Chrome Plated
Steel Cooking Grids



Cool Touch Handle



Built-In **Lid Hanger**



Stainless Steel
Heat Diffuser

RUGGED WEATHER-PROOF WHEELS

These wheels are tough and sturdy allowing you to easily move your charcoal grill to where the action is over any terrain.



Cooking Area: 1910 cm² (296 in²)
Diameter: 44cm (17.25 in)

CHARCOAL KETTLE

NK18K-LEG-1



- ACCU-PROBE™ temperature gauge and rust free air vent
- Rust-resistant chrome plated steel cooking grids
- Heavy gauge steel charcoal grate
- Heavy gauge black porcelain lid and bowl
- Cool touch handle to keep your hands away from the heat
- Built-in lid hanger



CHARCOAL



Chrome Plated Steel Cooking Grid



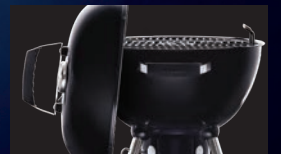
Removable Heavy Steel Ash Catcher



ACCU-PROBE™ Temperature Gauge



Stainless Steel Air Vents



Built-In Lid Hanger

RUST FREE AIR VENTS

When charcoal grilling, being able to control heat through airflow is essential and easy to accomplish with adjustable vents at the top and bottom of the grill.



CHARCOAL



Built in Lid Hanger



Heavy Duty Lid Latches



Chrome Plated Steel
Cooking Grates



Heavy Duty Legs and
Ash Catcher



Cool Touch Handle

PORTABLE CHARCOAL KETTLE

NK14K-LEG-1

- Rust-resistant chrome plated steel cooking grids
- Rust free air vents
- Heavy duty charcoal grate
- Heavy gauge black porcelain lid and bowl
- Cool touch handle
- Built-in lid hanger
- Heavy duty legs
- Ash catcher
- Hood clips for easy portability



Total Cooking Area: 968 cm² (150 in²)
Diameter: 35.5 cm (14 in)



PORTABLE

Great to bring with you anywhere, for camping or for picnics. Easy locking latches, cool touch carry handle and sturdy four-legged design for ease of portability and versatile use.



LOW AND SLOW MADE EASY

Low & Slow is a barbecue technique where meats are roasted at a Low cooking temperature (95° C to 135° C) and for a Slow cooking time (up to 12 hours). Larger pieces of meats cooked in this way will break down the fat, muscles and collagen to quite literally fall apart under their own weight and melt in your mouth.

Napoleon has made that easy with the optional Heat Diffuser (Product Code 67745). You'll be cooking like a pro. Get your mates over for a barbecue and show off those tender briskets, ribs or pulled pork!

The Napoleon Heat diffuser is made of quality stainless steel and comes with a Charcoal Ring and a Heat Diffuser Plate.

The Ring is placed on top of the charcoal grate and holds the charcoal together to give a consistent heat and a longer burn time. The holes on the side keep the air flow consistent. The Heat Diffuser Plate sits on top of the Charcoal Ring to reduce the airflow to the fuel in order to burn slower and longer. It also creates a barrier with the food to create an indirect cooking zone.



Step 1: Fill the Charcoal ring with quality briquettes to the rim.

Step 2: Light the briquettes from the centre so they burn evenly outwards or use the Napoleon Jetfire Chimney Starter (Product Code 67801).

Step 3: Open the bottom vent to maximum and place the Heat diffuser plate on top ensuring that it sits evenly. (Note. You can place some wood chunks on top of the briquettes at the perimeter of the ring for extra flavour).

Step 4: Place a heat resistant vessel on top of the Heat Diffuser Plate and fill it with water (a disposable drip tray or steel bowl will work well) This will regulate the temperature, create moisture and infuse flavours into the meats and will also contain all the drippings. Place the grill back in place.

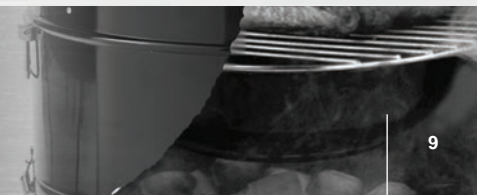
Step 5: Regulate your temperature. Close the lid and preheat the kettle to approximately 95°C to 135°C. Turn the bottom vent to low. You can regulate the temperature by opening the top vent to increase the temperature or by closing to decrease the temperature.

Step 6: Place your meat in the middle and you're ready to go!

For more information, check out our demonstration video on napoleon.com

WATER SMOKING

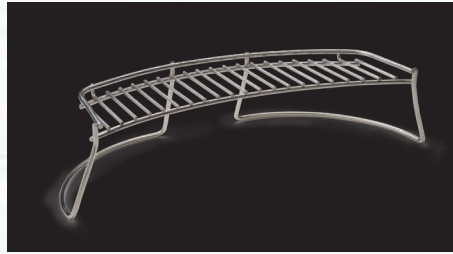
Water smoking is a great way to bring up the heat and get a nice steam for perfect succulent results. Add a pan of apple cider or orange juice to really kick up the flavor.



UPGRADE YOUR GRILLING ACCESSORIES



HEAT DIFFUSER FOR 22.5" KETTLES
67745



WARMING RACK FOR 22.5" KETTLES
71022



JETFIRE™ CHIMNEY STARTER
67801



CHARCOAL RAKE AND TONGS
67740



CHARCOAL BASKETS
67400



CHARCOAL KETTLE TOOL HANGER
55100



SMOKER PIPE
67011



CAST IRON SIZZLE PLATTER
56008



KETTLE CART COVER
61911



KETTLE LEG GRILL COVER
61910



WIRELESS DIGITAL THERMOMETER
70006



BEER CAN CHICKEN ROASTER WITH TOPPER
56024

SPECIFICATIONS	PR0605CSS	PR022K-CART-2	PR022K-LEG-2	NK22K-LEG-2	NK18K-LEG-1	NK14K-LEG-1
*Lid colour	ss	bk	bk	bk	bk	bk
ACCU-PROBE™ temperature gauge	S	S	S	S	S	-
Exclusive removable rear charcoal rotisserie burner	S	-	-	-	-	-
Plated cooking grids	-	-	-	S	S	S
Cast iron Iconic WAVE™ cooking grids	S	S	S	O	O	-
Warming rack	S	O	O	-	-	-
EASY ROLL™ locking casters	S	S	-	-	-	-
Folding side shelf	-	S	-	-	-	-
Built-in lid hanger	-	-	-	S	S	S
Ergonomic hinged lid	-	S	S	-	-	-
Cool Touch handle	S	S	S	S	S	S
Removable heavy steel ash catcher	S	S	S	S	S	-
Stainless steel heat diffuser	-	S	S	-	S	-
Weather proof wheels	-	S	S	S	S	-
Adjustable charcoal bed	S	-	-	-	-	-
Adjustable grid height	-	S	S	-	-	-
Easy access doors	S	-	-	-	-	-
Adjustable air vents	S	S	S	S	S	S
10 Year Limited Warranty	S	S	S	S	S	S
ACCESSORIES	PR0605CSS	PR022K-CART-2	PR022K-LEG-2	NK22K-LEG-2	NK18K-LEG-1	NK14K-LEG-1
Charcoal baskets	-	S	O	O	O	-
DIMENSIONS	PR0605CSS	PR022K-CART-2	PR022K-LEG-2	NK22K-LEG-2	NK18K-LEG-1	NK14K-LEG-1
Total width in cm (inches) shelf up/shelf down	171 (67½)	113 (44¾)/79 (31¼)	59 (23)	59 (23)	49 (19.25)	35.5 (14)
Total depth in cm (inches)	63 (24¾)	72 (28½)	72 (28½)	70 (27¾)	49 (19.25)	35.5 (14)
Total height in cm (inches) lid closed/lid open	125 (49¼)/151 (59¼)	106 (41¾)/152 (60)	103 (40½)/162 (63¾)	112 (44)	92 (36.25)	45.5 (18)

S = standard O = optional *Lid Colours: ss = stainless steel, bk = black

NAPOLEON – CELEBRATING OVER 40 YEARS OF HOME COMFORT PRODUCTS



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