NAPOLEON

PRESTIGE PRO™ & PRESTIGE® SERIES

UPGRADE YOUR GRILLING GAME™.
UPGRADE TO A NAPOLEON.



NAPOLEON

NAPOLEON

DO YOU HAVE THE CHOPS FOR A NAPOLEON?





- **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.

CANADA'S BEST MANAGED COMPANIES

We are proud to be recognized as one of Canada's Best Managed Companies and are dedicated to providing quality, home comfort products for over 40 years and counting.

LED SPECTRUM NIGHT LIGHT™ AND SAFETYGLOW NOW ON THE PRESTIGE PRO™ SERIES



NAPOLEON

Image shows Prestige PRO™ 665.
Color sequence not exactly as shown.



STEP INTO THE SPOTLIGHT AND GET GRILLING.

EXCLUSIVE NEW FEATURES OF
THE PRESTIGE PRO™ SERIES.

THE PRESTIGE PRO™ SERIES

FOR THE ULTIMATE GRILLING EXPERIENCE



PRO500



PRO665



PRO825




NEVER BE LEFT OUT IN THE DARK
WITH A NAPOLEON.
Prestige Pro

PRESTIGE PRO™ 825

THE PRESTIGE PRO™ SERIES PRO825RSBI twin head grill with rear infrared burner, power side burner and dedicated infrared **SIZZLE ZONE™** bottom burners. This grill has everything you need and more. It is the ultimate grilling machine.



Integrated **Wood Chip Smoker** Tray



TWO-STAGE Power Side Burner



Rear **Infrared Rotisserie** Burner



Dual-Level **Stainless Steel** Sear Plates



LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow



Integrated **Ice / Marinade** Bucket



Interior Lights for Late Night Entertaining



9.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



- NEW **LED SPECTRUM NIGHT LIGHT™** with **SAFETYGLOW™** control knobs turn to red when a burner is in use
- NEW **PROXIMITY LIGHTING** projects Napoleon Logo
- Comes pre-assembled - minimal assembly required
- **LIFT EASE™** roll top lid features center-gravity technology for easy lifting and space saving benefits by not extending beyond the back of the grill
- Commercial quality rotisserie kit with 4 forks utilizing the rear infrared burner
- Twin head cooking system with two dedicated infrared **SIZZLE ZONE™** bottom burners plus stainless steel tube warming burner in between
- Two-stage power side burner with a circular center infrared burner and outer flame burner for limitless cooking methods
- Reversible cast iron cooking grid for round wok frying on one side and flat pan frying on the other - contour design and construction ensures consistent cooking
- Premium stainless steel side shelves with integrated beverage holders and ice/ marinade bucket with cutting board
- Two soft-closing cabinet doors with interior lighting and two **EASY GLIDE™** soft-closing storage drawers
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting
- **ULTRA-GLIDE™** propane tank storage tray slides in and out for easy access (propane unit only)

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada

natural gas or propane
123k BTU'S

zero to **1800°** exclusive infrared
SIZZLE ZONE™ Technology
Ready to Grill in **30** Seconds

deliciously serve
up to **52** people
Cooking area: 1245 in² / 8140 cm²

grill to perfection
with **10** burners

customize a
built-in island or Oasis™
outdoor kitchen

LIFT EASE™
Center-Gravity
lid



PRESTIGE PRO™ 665

THE PRESTIGE PRO™ SERIES PRO665RSIB grill with rear infrared burner, infrared **SIZZLE ZONE™** side burner and integrated wood chip smoker tray. This grill has everything you need and more in 1140 sq.in. of cooking power.



Integrated **Wood Chip Smoker** Tray



Infrared **SIZZLE ZONE™** Side Burner



Rear **Infrared Rotisserie** Burner



Dual-Level **Stainless Steel Sear** Plates



LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow



Integrated **Ice / Marinade** Bucket



Interior Lights for Late Night Entertaining



9.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



- NEW **LED SPECTRUM NIGHT LIGHT™** with **SAFETYGLOW** control knobs turn to red when a burner is in use
- NEW **PROXIMITY LIGHTING** projects Napoleon Logo
- Comes pre-assembled with only minor final assembly required
- **LIFT EASE™** roll top lid features center-gravity technology for easy lifting and space saving benefits by not extending beyond the back of the grill
- Commercial quality rotisserie kit and 4 forks utilizing the rear infrared burner
- Wood chip smoker tray pulls out and is lit with a dedicated gas tube burner
- Premium stainless steel side shelves with integrated beverage holders and ice/ marinade bucket with cutting board
- Two soft-closing cabinet doors with interior lighting
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting
- **ULTRA-GLIDE™** propane tank storage tray slides in and out for easy access

(propane unit only)

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada

natural gas or propane
99k BTU'S

zero to **1800°** exclusive infrared
SIZZLE ZONE™ Technology
Ready to Grill in **30** Seconds

deliciously serve
up to **42** people
Cooking area: 1140 in² / 7400 cm²

grill to perfection
with **8** burners



customize a
built-in island or Oasis™
outdoor kitchen



LIFT EASE™
Center-Gravity
lid



PRESTIGE PRO™ 500

THE PRESTIGE PRO™ SERIES PRO500RSIB grill with rear infrared burner and infrared **SIZZLE ZONE™** side burner. This grill has everything you need and more in 900 sq.in. of cooking power.



Rear **Infrared Rotisserie** Burner



Infrared **SIZZLE ZONE™** Side Burner



LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow



Dual-Level **Stainless Steel** Sear Plates



Interior Lights for Late Night Entertaining



Integrated **Ice / Marinade** Bucket



9.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



Instant **JETFIRE™** Ignition

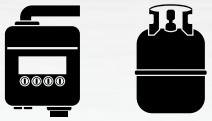


- NEW **LED SPECTRUM NIGHT LIGHT™** with **SAFETYGLOW** control knobs turn to red when a burner is in use
- NEW **PROXIMITY LIGHTING** projects Napoleon Logo
- **LIFT EASE™** roll top lid features center-gravity technology for easy lifting and space saving benefits by not extending beyond the back of the grill
- Commercial quality rotisserie kit and 4 forks utilizing the rear infrared burner
- Premium stainless steel side shelves with integrated beverage holders and ice / marinade bucket with cutting board
- Soft-closing cabinet doors with interior storage and lighting
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting
- **ULTRA-GLIDE™** propane tank storage tray slides in and out for easy access (propane unit only)

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada



natural gas or propane

80k BTU'S



zero to 1800° exclusive infrared

SIZZLE ZONE™ Technology

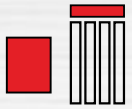
Ready to Grill in **30** Seconds



deliciously serve

up to **31** people

Cooking area: 900 in² / 5770 cm²



grill to perfection

with **6** burners



customize a

built-in island or Oasis™

outdoor kitchen



LIFT EASE™

Center-Gravity

lid



THE PRESTIGE® SERIES

FOR THE ULTIMATE GRILLING EXPERIENCE



P500



P500RB



P500RSIB



P665



P665RSIB

NAPOLEON


VERSATILE GRILLING FOR EVERY
DELICIOUS OCCASION.
Prestige

PRESTIGE® P665 / P665RSIB

Providing the backyard chef everything needed to create exciting grilled dishes. Prestige® Series grills are made with stainless steel, have a rear infrared rotisserie burner and infrared **SIZZLE ZONE™** side burner.



Rear **Infrared Rotisserie** Burner (RSIB Model)



Infrared **SIZZLE ZONE™** Side Burner (RSIB Model)



7.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



Dual-Level **Stainless Steel** Sear Plates



NIGHT LIGHT™ Control Knobs with SafetyGlow



EASY ROLL Locking Casters



Instant **JETFIRE™** Ignition



ACCU-PROBE™ Temperature Guage



- **NIGHT LIGHT™** with **SAFETYGLOW** control knobs turn to red when a burner is in use
- Heavy duty rotisserie kit and 2 forks utilizing the rear infrared burner
- Premium stainless steel side shelves with integrated beverage holders and tool hooks
- Stainless steel doors with reinforced handles that double as towel holders
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada

natural gas or propane
92k BTU'S

zero to **1800°** exclusive infrared
SIZZLE ZONE™ Technology
Ready to Grill in **30** Seconds

deliciously serve
up to **41** people
Cooking area: 900 in² / 5770 cm²

grill to perfection
with **7** burners



AVAILABLE COLORS



Midnight Black



Charcoal Grey
(RSIB MODEL)



Stainless Steel

PRESTIGE® P500RSIB

Providing the backyard chef everything needed to create exciting grilled dishes. Prestige® Series grills are made with stainless steel, have a rear infrared rotisserie burner and infrared **SIZZLE ZONE™** side burner.



Rear **Infrared Rotisserie** Burner



Infrared **SIZZLE ZONE™** Side Burner



7.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



Dual-Level **Stainless Steel** Sear Plates



NIGHT LIGHT™ Control Knobs with SafetyGlow



EASY ROLL Locking Casters



Instant **JETFIRE™** Ignition



Folding Side Shelf



- **NIGHT LIGHT™** with **SAFETYGLOW** control knobs turn to red when a burner is in use
- **LIFT EASE™** roll top lid features center-gravity technology for easy lifting and space saving benefits by not extending beyond the back of the grill
- Heavy duty rotisserie kit and 2 forks utilizing the rear infrared burner
- Premium stainless steel side shelves with integrated beverage holders and tool hooks
- Right side shelf folds down for storage
- Stainless steel doors with reinforced handles that double as towel holders
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada

natural gas or propane
80k BTU'S

zero to **1800°** exclusive infrared
SIZZLE ZONE™ Technology
Ready to Grill in **30** Seconds

deliciously serve
up to **31** people
Cooking area: 900 in² / 5770 cm²

grill to perfection
with **6** burners



AVAILABLE COLORS



Midnight Black



Charcoal Grey



Stainless Steel

PRESTIGE® P500 / P500RB

Providing the backyard chef everything needed to create exciting grilled dishes. Prestige® Series grills are made with stainless steel, have a rear infrared rotisserie burner model and dual folding side shelves.



7.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids



Dual-Level **Stainless Steel** Sear Plates



NIGHT LIGHT™ Control Knobs with SafetyGlow



Instant **JETFIRE™** Ignition



Folding Side Shelves



EASY ROLL Locking Casters



Rear **Infrared Rotisserie** Burner **(RB Model)**



- **NIGHT LIGHT™** with **SAFETYGLOW** control knobs turn to red when a burner is in use
- **LIFT EASE™** roll top lid features center-gravity technology for easy lifting and space saving benefits by not extending beyond the back of the grill
- Heavy duty rotisserie kit and 2 forks utilizing the rear infrared burner (RB model)
- Premium stainless steel folding side shelves with integrated beverage holders and tool hooks
- Both side shelves fold down for storage and feature optional locking screws
- Heavy gauge, long lasting stainless steel tube burners with crossover lighting
- Reinforced door handles double as towel holders

NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada

natural gas or propane
66k BTU'S

deliciously serve
up to **31** people
Cooking area: 760 in² / 4880 cm²

grill to perfection
with up to **5** burners

customize a
built-in island or Oasis™
outdoor kitchen

LIFT EASE™
Center-Gravity
lid



AVAILABLE COLORS

P500RB



Midnight Black



Stainless Steel

P500



Midnight Black



Stainless Steel

OASIS™ / BUILT-IN SERIES: GRILL HEADS

Napoleon's grill heads are the perfect fit for your new outdoor kitchen. They can be integrated into your own design using non-combustible materials or our **OASIS™ MODULAR ISLANDS.**



BIPRO825RBI

Opening dimensions:
52 3/8" w x 20 5/8" d x 8 7/8" h
(133 cm w x 52 cm d x 23 cm h)



BIPRO665RB

Opening dimensions:
38" w x 20 5/8" d x 8 7/8" h
(97 cm w x 52 cm d x 23 cm h)



BIPRO500RB

Opening dimensions:
30 3/4" w x 20 5/8" d x 8 7/8" h
(78 cm w x 52 cm d x 23 cm h)



BIP500RB

Opening dimensions:
30 3/4" w x 20 5/8" d x 8 7/8" h
(78 cm w x 52 cm d x 23 cm h)



NAPOLEON PRESIDENT'S LIMITED LIFETIME WARRANTY

Superior quality and performance to last a lifetime.

Proudly Made in Canada


CREATE A 5-STAR MEAL
WITHOUT LEAVING HOME.

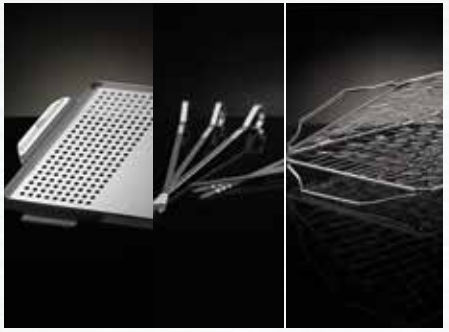
UPGRADE YOUR GRILLING ACCESSORIES



BRISTLE FREE WIDE GRILL BRUSH WITH SCRAPER
62055



PIZZA LOVERS STARTER KIT
90002



HEALTHY CHOICE STARTER KIT
90003



STAINLESS STEEL SMOKER BOX
67013



STAINLESS STEEL 3 PIECE TOOLSET
70034



BLACKSTONE PREMIUM LUMP CHARCOAL
67101



8 STAINLESS STEEL SKEWERS
70015



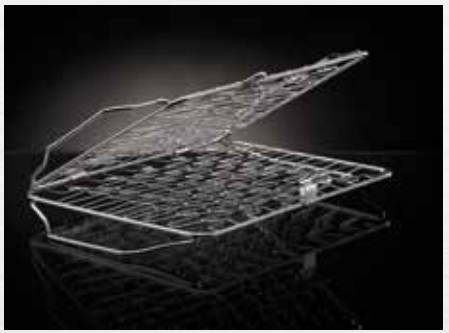
ROTISSERIE KITS



STAINLESS STEEL GRILLING WOK
56026



NATURAL FIBER GRILL BRUSH WITH GRID SCRAPER
62053



FLEXIBLE GRILL BASKET
57012



CAST IRON CHARCOAL / SMOKER TRAY
67732



PREMIUM CUTTING BOARD AND KNIFE SET
70039



RECTANGULAR BAKING STONE
70008



ROTISSERIE GRILL BASKET
64000



WOOD CHIP STARTER KIT
67020



BRASS BRISTLE WIDE GRILL BRUSH
62056



2 PIECE TOOLSET
70032

THE MOST VERSATILE COOKING STYLES AVAILABLE



DIRECT COOKING VS. INDIRECT COOKING

Direct Cooking This method of cooking utilizes all burners, cooking the food directly above the flame "GRILLING" style, for searing steaks, other meats or vegetables. Keeping the lid down reduces the cooking time and cooks through to the center faster than with the lid up. Anything that is less than two inches in thickness should be cooked by direct grilling. These are things that generally cook quickly and benefit from the fast cooking of a hot grill. Front to back burners were designed for precise heat control, allowing for independent use of each cooking zone.

Indirect Cooking Indirect grilling is similar to baking. The food is placed above the unlit burner instead of directly over the flame. This can be achieved by only igniting some of the burners – light one side on high and cook the food on the other. The food will cook more evenly as it is not exposed to direct heat from the burners. This is an excellent way to cook tough cuts of meat, like brisket and ribs, that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275° to 350°) and makes it easy to introduce a smoker pipe for extra flavor. For chicken, game, turkey, roasts, ham, vegetables, bread or combinations, the indirect cooking method gives great results every time. There is little need to turn the food. You can place the food directly on the grids or in a cooking pan.

Charcoal Cooking Unique to Napoleon! Optional charcoal trays give you the freedom to switch from gas to charcoal with relative ease. With charcoal you can utilize indirect cooking as well as direct cooking.

Rotisserie Cooking Rotisserie cooking allows the food to self-baste, sealing in the juices while browning the outside surface. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb. There are so many advantages to rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. You can use the rotisserie method if your grill comes with a rear rotisserie burner, which requires much less attention than any other cooking method. The rotisserie burner is a nice feature because it automatically sets you up for direct, even heating.

Infrared Bottom Burner Cooking Do you want to make the perfect steak? The intense 1800º heat instantly sears the meat, locking in the juices. Larger cuts of meat may be moved to the side of the grill to continue cooking.

Smoking Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid. To achieve maximum flavor, fresh wood chips may be added several times during the cooking process.

Visit napoleongrills.com to see Napoleon's complete line of grilling accessories.

UPGRADE YOUR GRILLING ACCESSORIES



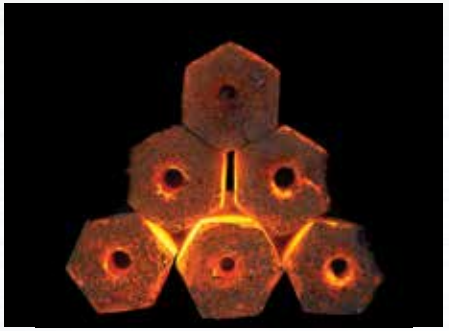
CEDAR GRILL SCRAPER
62051



2 PIECE PLANCHA TOOLSET
70030



GRILL MAT
68001



COCONUT CHARCOAL
67201



INDUSTRIAL STAINLESS STEEL GRILL BRUSH
62052



PRO PROFESSIONAL KNIFE / CARVING SET
55206



EXECUTIVE CHEF KNIFE
55202



GENUINE LEATHER BBQ GLOVES
62147



PRO STAINLESS STEEL EASY LOCKING TONGS
55011



STAINLESS STEEL SPATUTONG
55019



PRO STAINLESS STEEL SPATULA
70010



PRO STAINLESS STEEL WIDE SPATULA
70017



PRO SILICONE BASTING BRUSH
55005



SILICONE BASTING MOP
55009



MULTI-USE TOUCHSCREEN GLOVES
62141 (S/M) 62142 (L) 62143 (XL / XXL)



PRO CUTTING BOARD AND BOWL SET
70012



ACCU-PROBE™ BLUETOOTH® THERMOMETER
70077



DIGITAL THERMOMETER
61010



CEDAR INFUSION PLANK
67037



JETFIRE™ CHIMNEY STARTER
67801



STAINLESS STEEL WOK
70028



PRO HEAT RESISTANT GRILL GLOVE
62145



GOURMET BURGER PRESS KIT
70060



SALT AND PEPPER GRINDERS
70004 / 70005

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 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, 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 presoaked wood chips in our smoker tube, available at Napoleon grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, 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 the right burner, but do not turn on the burner. You are using the 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 or use two tubes.



HOW DOES INFRARED COOKING WORK?

NAPOLEON
EXPERTS IN
GAS & INFRARED
GRILLING

Since the discovery of fire, humanity has been striving to improve taste and perfect the grilling experience. Infrared grilling is simply the relationship between the type of food, heat, and time. Infrared cooking uses high-efficiency radiant energy, much like the sun. High-frequency electromagnetic waves from the invisible end of the light spectrum travel from the infrared source to the food. Napoleon infrared grills use ceramic burners with thousands of evenly spaced flame ports to generate infrared radiant energy. The flame energy is absorbed by the ceramic, which then glows and heats up to an incredible 1800˚F. This remarkable **SIZZLE ZONE™** heat intensity quickly sears your food to lock in moisture and flavor. The results are unmistakable - succulent, flavorful food in a much-reduced grilling time! Napoleon's infrared grilling technology makes serving the perfect meal quick and easy each and every time.

Versatile

Grill anything like a professional, from steaks to seafood, fish to vegetables.

Great Retention of Flavor and Moisture

Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air. Therefore, the food cooks very quickly, resulting in a greater retention of food weight. Food cooked in its own juices is more succulent, tender and tasty.

More Efficient

Infrared heats the object not the air so it cooks twice as fast as traditional burners while using less fuel. Because infrared heats food directly, not the air around it, grilling year round is much easier.

BTU Consumption



The Environmental Choice!

Because the infrared burners are ready to grill in under a minute and grilling time is drastically decreased, cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

0→1800°
READY-TO-GRILL IN 30 SECONDS

HOW TO COOK
THE PERFECT INFRARED STEAK

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
4. Place thick, juicy steak on grids.
5. Wait two - three minutes, flip steak with tongs. (You do not want to use a fork and pierce the steak as this will let out the juices the infrared has locked in).
6. Wait another two – three minutes, turn off the knob.
7. You now have a medium rare steak.
8. Bon Appetite.

TIP:
Pick a steak that is well marbled, the more marble there is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and about 12 to 16 ounces each, depending on the cut.

THE ANATOMY OF THE PERFECT GRILL



2 large drip pans accessible from the front

Engaging **LED Spectrum NIGHT LIGHT™** control knobs with SafetyGlow and interior lights for late night entertaining

9.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids

Commercial quality rotisserie kit and 4 forks utilizing the rear infrared burner

Features a reversible porcelainized cast iron cooking grid for round wok frying on one side and flat pan frying on the other. The contour construction ensures consistent and even cooking

Two-stage power side burner with a circular center infrared burner and outer flame burner for versatile cooking methods

Soft-closing doors and drawers

Proximity Lighting projects Napoleon Logo

Twin head cooking system with two dedicated infrared **SIZZLE ZONE™** bottom burners and a stainless steel tube warming burner in between

Premium stainless steel side shelves with integrated beverage holders and ice/marinade bucket with cutting board

Stainless steel cooking system with **JETFIRE™** ignition

Integrated wood chip smoker tray pulls out for easy filling and is lit with a dedicated gas tube burner

ULTRA-GLIDE™ propane tank storage tray slides in and out for easy access (propane unit only)

SPECIFICATIONS	PR0825RSBI	PR0665RSIB	PR0500RSIB	P665RSIB	P665	P500RSIB	P500RB	P500
LIFT EASE™ roll top lid	S	S	S	S	S	S	S	S
*Lid color	ss	ss	ss	ss / k / ch	ss / k	ss / k / ch	ss / k	ss / k
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S
Electronic ignition	S°	S°	S°	S°	-	S°	S°	-
JETFIRE™ ignition	S	S	S	S	S	S	S	S
Rear burner igniter	S	S	S	S	-	S	S	-
Infrared ceramic bottom burners	2	-	-	-	-	-	-	-
Stainless steel bottom burners	4	5	4	4	4	4	4	4
Stainless steel warming burner	S	-	-	-	-	-	-	-
Integrated wood chip smoker tray	S	S	-	-	-	-	-	-
Stainless steel rear infrared rotisserie burner	S	S	S	S	-	S	S	-
Two-stage power side burner	S	-	-	-	-	-	-	-
Infrared SIZZLE ZONE™ side burner	-	S	S	S	-	S	-	-
Stainless steel 7.5mm Iconic WAVE™ cooking grids	-	-	-	S	S	S	S	S
Stainless steel 9.5mm Iconic WAVE™ cooking grids	S	S	S	-	-	-	-	-
Integrated ice / marinade bucket and cutting board	S	S	S	-	-	-	-	-
EASY SET™ control knobs	S	S	S	S	S	S	S	S
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow control knobs	S	S	S	-	-	-	-	-
Interior cabinet LED lights	S	S	S	-	-	-	-	-
Interior grill head halogen lights	S	S	S	-	-	-	-	-
Removable drip pan	S	S	S	S	S	S	S	S
Folding side shelf (s)	-	-	-	-	-	S	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S
ACCESSORIES	**PR0825RSBI**	**PR0665RSIB**	**PR0500RSIB**	**P665RSIB**	**P665**	**P500RSIB**	**P500RB**	**P500**
Commercial quality rotisserie kit – 4 Forks	S	S	S	-	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	-	-	S	-	S	S	-
Charcoal tray	O	O	O	O	O	O	O	O
Heavy duty cover	O	O	O	O	O	O	O	O
GRILL INPUTS (BTU's)	**PR0825RSBI**	**PR0665RSIB**	**PR0500RSIB**	**P665RSIB**	**P665**	**P500RSIB**	**P500RB**	**P500**
Main infrared burners	24,000	-	-	-	-	-	-	-
Main tube burners	48,000	60,000	48,000	60,000	60,000	48,000	48,000	48,000
Side burner	17,000	13,000	14,000	14,000	-	14,000	-	-
Rear infrared burner	18,000	18,000	18,000	18,000	-	18,000	18,000	-
Smoker burner	8,000	8,000	-	-	-	-	-	-
Warming burner	8,000	-	-	-	-	-	-	-
Total	123,000	99,000	80,000	92,000	60,000	80,000	66,000	48,000
DIMENSIONS	**PR0825RSBI**	**PR0665RSIB**	**PR0500RSIB**	**P665RSIB**	**P665**	**P500RSIB**	**P500RB**	**P500**
Total width in inches (cm) shelves up / shelves down	94 (239)	76 ¾ (195)	66 ½ (169)	64¼ (168) / 53 ¼ (136 ½)	64 ¼ (168) / 41 ¼ (104 ¾)	64¼ (168) / 53 ¼ (136 ½)	64 ¼ (168) / 41 ¼ (104 ¾)	64 ¼ (168) / 41 ¼ (104 ¾)
Total depth in inches (cm)	25 ½ (65)	25 ½ (65)	25 ½ (65)	26 ¼ (67)	26 ¼ (67)	26 ¼ (67)	26 ¼ (67)	26 ¼ (67)
Total height in inches (cm) lid closed / lid open	51 (130) / 56 (142)	51 (130) / 56 (142)	51 ¾ (132) / 56 ¾ (144)	50 ¼ (127) / 57 (145)	50 ¼ (127) / 57 (145)	50 ¼ (127) / 57 (145)	50 ¼ (127) / 57 (145)	50 ¼ (127) / 57 (145)

S = standard O = optional *Lid Colors: ss = stainless steel, k = black, ch = charcoal grey ° Rear and side burner

NAPOLEON - CELEBRATING OVER 40 YEARS OF HOME COMFORT PRODUCTS







24 Napoleon Road, Barrie, Ontario, L4M 0G8
103 Miller Drive, Crittenden, Kentucky, USA 41030
7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 866-820-8686
napoleon.com
grills@napoleonproducts.com

Approved by Intertek Testing Services to standards in the USA and Canada: ANSI Z21.58 / CSA 1.6 - Outdoor Cooking Gas Appliances. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner's manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Napoleon is a registered trademark of Wolf Steel Group Inc. Images and colors may not be exactly as shown.

Authorized Dealer

Printed in Canada
ADBRFP 12/2018