

NAPOLEON

MIRAGE™ SERIES

EXPERTS IN GAS & INFRARED GRILLING



Mirage™
By Napoleon

napoleongrills.com



MIRAGE™ SERIES

M730RSBI

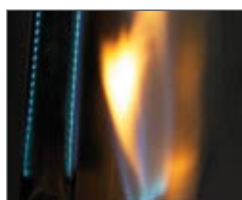
Up to 107,000 BTU's
7 burners
Cooking Area: 1095 in²
Built-in model available



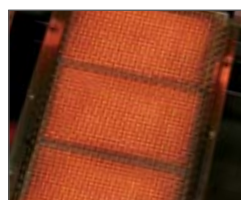
Integrated Ice Bucket



EASY SLIDE™
Centre Drawers



JETFIRE™ Ignition



Infrared Bottom Burner

STUFFED PORK CHOP

- 4 Bone-In Pork Loin Chops - 2" thick (10-12 oz, 300-360 g)
- 2 tbsp. (30 mL) Napoleon® Creole Cajun Seasoning

Stuffing

- 2 slices multi-grain bread - toasted, cooled, and cut into ½" cubes (about 3 cups/750 mL diced)
- 1 cup (250 mL) ground sausage meat, breakfast style
- ½ cup (125 mL) finely diced white onion
- ¼ cup (60 mL) finely diced celery
- ¼ cup (60 mL) Sauvignon Blanc
- ¼ cup (60 mL) Napoleon® Fire Roasted Garlic Sauce
- ½ cup (125 mL) shredded mozzarella cheese
- 1 tbsp. (15 mL) chopped fresh thyme
- 1 tbsp. (15 mL) chopped fresh sage
- 2 tbsp. (30 mL) Napoleon® Creole Cajun Seasoning

OVEN-LIKE PERFORMANCE

Napoleon's LIFT EASE™ roll top lid tucks neatly back giving you more space on your patio or deck. The tightly sealed lid will not be compromised by prevailing winds. Maximum heat is retained in the streamlined, double-walled lid for oven-like performance.

MIRAGE™ SERIES

M605RSBI

Up to 91,000 BTU's
6 burners
Cooking Area: 920 in²
Built-in model available



In a large bowl, combine cubed bread, ground sausage, diced onion, diced celery, Sauvignon Blanc, Napoleon® Fire Roasted Garlic Sauce, shredded mozzarella cheese, chopped fresh thyme, chopped fresh sage, and Napoleon® Creole Cajun Seasoning. Mix well.

Using a sharp knife, make a 2-3" deep incision on the side of each pork chop to form a pocket in the center, taking care not to cut through the other side.

Stuff each pork chop with about ½ – ¾ cup of the stuffing mixture, packing stuffing tightly into each pocket. Season pork chops with Napoleon® Creole Cajun Seasoning, pressing the seasoning into the meat to adhere. Place stuffed pork chops onto a tray, cover and refrigerate for a minimum of one hour to allow the stuffing to set.

Preheat grill to medium heat.

Grill pork chops for 10-12 minutes, turning once, until lightly charred. Move chops to top rack of grill, close lid and allow to roast for an additional 8-10 minutes, turning every 2 minutes and basting with Napoleon® Fire Roasted Garlic Sauce, or until pork is fully cooked and stuffing is hot throughout. Remove from grill and allow to cool for 1-2 minutes. Serve immediately with extra Napoleon® Fire Roasted Garlic Sauce on the side.

Serves 4



Range Side Burner



Ceramic Infrared Rear Burner



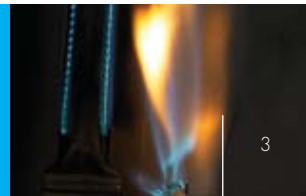
Integrated Ice Bucket



iGLOW™ Backlit Technology

INSTANT JETFIRE™ IGNITION

Napoleon's JETFIRE™ ignition starts each burner individually for reliable start ups - EVERY time.



MIRAGE™ SERIES

M485RSIB

Up to 74,000 BTU's
5 burners
Cooking Area: 815 in²
Built-in model available



INFRARED
SIZZLE ZONE



Stainless Steel WAVE™
Rod Cooking Grids



JETFIRE™ Ignition



Ceramic Infrared
Rear Burner



Infrared SIZZLE ZONE™
Side Burner

TANDOORI LAMB CHOPS WITH RAITA DUNK

- 2 lamb racks, frenched (5 to 7 ribs each)

Marinade

- 1 jar 300 mL Napoleon® Tandoori Injector Sauce
- 125 mL (½ cup) chopped fresh mint
- 60 mL (¼ cup) olive oil
- 30 mL (2 tbsp.) lime juice

Raita Dunk

- 1 small red onion, finely diced
- ½ seedless cucumber, peeled and finely diced
- 1 clove fresh garlic, minced
- 250 mL (1 cup) plain yogurt
- 30 mL (2 tbsp.) lime juice
- 15 mL (1 tbsp.) chopped fresh mint
- to taste, salt and coarsely ground black pepper

INFRARED TECHNOLOGY

The intense heat of Napoleon's infrared technology instantly locks in the juices for an amazing taste sensation! Over 11,000 flame ports produce up to 1800°F for optimum searing.





MIRAGE™ SERIES

M485RB

Up to 61,500 BTU's
4 burners
Cooking Area: 675 in²
Built-in model available



Using a sharp heavy knife, cut between every bone to form chops about ¾" thick.

Place Napoleon® Tandoori Injector Sauce, chopped fresh mint, olive oil and lime juice into a medium bowl and whisk to combine. Place chops into a sealable plastic bag, pour in marinade, seal bag and place into refrigerator to marinate for 2-3 hours, turning occasionally.

In a medium-sized mixing bowl, mix red onion, diced cucumber, minced garlic, yogurt, lime juice and mint. Season to taste with salt and coarsely ground black pepper. Cover and refrigerate until needed.

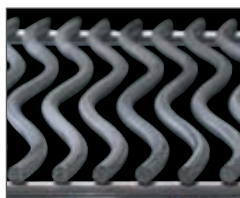
Preheat grill to medium-high heat.

Remove chops from the marinade. Carefully shake off excess marinade and place lamb chops onto grill. Grill lamb chops for 2 to 3 minutes per side, for medium rare doneness, basting continuously with extra marinade.

Remove from the grill and allow to cool for 1 minute. Serve immediately with Raita Dunk.

Serves 2 as a main course

4 to 6 as an appetizer



Stainless Steel WAVE™ Rod Cooking Grids



Stainless Steel Sear Plates



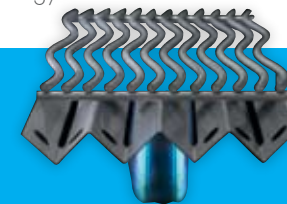
Ceramic Infrared Rear Burner



iGLOW™ Backlit Technology

HEAVY DUTY STAINLESS STEEL COOKING SYSTEM

The even, consistent heat from high and hot to low and slow; WAVE™ rod cooking grids for those trademark Napoleon® sear lines, self cleaning sear plates for reduced flare-ups and durable burners for controlled, even heat.



MIRAGE™ SERIES

M605RBCSS

Cooking Area: 845 in²



Adjustable Charcoal Bed



Charcoal Access Door



Rear Charcoal Rotisserie Burner



Air Vents

CHICKEN THIGHS WITH SOY WASABI GLAZE

- 12 chicken thighs, skin on & bone in
- 30 mL (2 tbsp.) Napoleon® Savory Chicken and Rib Spice

Soy Wasabi Glaze

- 2 tbsp. (30 mL) vegetable oil
- 1 tsp. (5 mL) sesame oil
- 4 cloves garlic, minced
- 1 tbsp. (15 mL) finely chopped ginger
- ½ cup (125 mL) soy sauce
- ¼ cup (60 mL) honey
- 2 tbsp. (30 mL) rice vinegar
- 1 tbsp. (15 mL) Wasabi powder
- to taste, salt and coarsely ground pepper
- ¼ cup (60 mL) toasted sesame seeds
- ½ cup (125 mL) pickled ginger

CERAMIC INFRARED REAR BURNER

Ceramic rear rotisserie burner heat waves seal and lock in the juices quickly for superior tenderness. Restaurant style results and perfect self-basting roasts every time. (Heavy duty rotisserie kit with counter balance, stainless steel rotisserie bracket and forks available with most models).



Pat chicken thighs dry with paper toweling. Season the chicken with Napoleon® Savory Chicken and Rib Spice, pressing the seasoning into the meat.

To prepare the glazing sauce, place the vegetable oil and sesame oil in a medium saucepan over medium-high heat. Sauté the garlic and ginger until tender and fragrant, about 3 to 4 minutes. Stir in the soy sauce, honey and rice vinegar. Bring to a boil, reduce heat to low and simmer for 10 minutes. Remove from heat and whisk in Wasabi powder. Set aside and allow to cool.

Preheat grill to medium-high heat.

Spray chicken lightly with non-stick cooking spray and place onto grill. Sear chicken thighs for 2 to 3 minutes per side. Transfer chicken thighs to the top rack of the grill, turn grill down to medium heat and close lid. Roast chicken thighs for 20 to 30 minutes over indirect heat basting every 10 minutes with lots of the glazing sauce. Baste chicken thighs one final time with glaze and remove from grill.

Sprinkle chicken with toasted sesame seeds and serve with pickled ginger and extra glazing sauce on the side.

Serves 6

SPECIFICATIONS	M730RSBI	M605RSBI	M485RSIB	M485RB	M605CSS
LIFT EASE™ roll top lid	S	S	S	S	S
ACCU-PROBE™ temperature gauge	S	S	S	S	S
JETFIRE™ ignition	S	S	S	S	-
Rear burner igniter	S	S	S	S	
Infrared ceramic bottom burners	S	S	-	-	-
Stainless steel bottom burners	4	3	3	3	-
Ceramic infrared rear rotisserie burner	S	S	S	S	-
Rear charcoal rotisserie burner	-	-	-	-	S
Range side burner	S	S	-	-	-
Infrared SIZZLE ZONE™ side burner	-	-	S	-	-
Stainless steel WAVE™ rod cooking grids	S	S	S	S	-
Cast Iron WAVE™ reversible channel cooking grids	-	-	-	-	S
Integrated ice bucket and cutting board	S	S	S	-	-
iGLOW™ backlit control knobs	S	S	S	S	-
Spider guard venturi and brass valves	S	S	S	S	-
Adjustable air vents	-	-	-	-	S
Adjustable charcoal bed	-	-	-	-	S
Front loading charcoal access door	-	-	-	-	S
Removable drip pan	S	S	S	S	-
Warming rack	S	S	S	S	S
Condiment trays and tool hooks	S	S	S	S	S
Side storage compartments	0	0	0	0	-
President's Limited Lifetime Warranty	S	S	S	S	S
ACCESSORIES	M730RSBI	M605RSBI	M485RSIB	M485RB	M605CSS
Rotisserie with flexible halogen light	0	0	0	0	0
Charcoal tray	0	0	0	0	0
Smoker pipe	0	0	0	0	0
Heavy duty cover	0	0	0	0	0
GRILL INPUTS (BTU's)	M730RSBI	M605RSBI	M485RSIB	M485RB	M605CSS
Main infrared burners	16,000	16,000	-	-	-
Main tube burners	64,000	48,000	48,000	48,000	-
Side burner	11,000	11,000	12,500	-	-
Rear infrared burner	16,000	15,500	13,500	13,500	-
Total*	107,000	90,500	74,000	61,500	-
DIMENSIONS	M730RSBI	M605RSBI	M485RSIB	M485RB	M605CSS
Total length (in)	76 1/2	70 1/4	63 1/2	63 1/2	69 3/4
Total depth (in)	27 1/2	25	25	25	27 1/2
Total height (in)	49 1/2	50	50	50	49 1/2

S = standard 0 = optional * Primary, may include warming rack & side burner (if available)

Other Napoleon Products



Fireplace Inserts • Patioflame® • Gas Fireplaces • Waterfalls • Wood Stoves
Casual Furniture • Electric Fireplaces • Outdoor Fireplaces • BBQ Accessories



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Authorized Dealer



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