THE STORY

It all began in 1976 when a small steel fabrication business launched by Wolfgang Schroeter started manufacturing steel railings in Barrie, Ontario, Canada. At that time, no one could imagine the incredible future that lay ahead for Wolf Steel Ltd. and eventually Napoleon® Fireplaces and Napoleon® Grills.

Since the first wood stove rolled off the production line over 38 years ago, Wolf Steel’s commitment was to be distinctive and successful in everything they do. The original stove featured a solid cast iron two-door design and was produced in a 95m² manufacturing facility. By 1981, the name “Napoleon” was born and with it, the first single glass door with Pyroceram high temperature ceramic glass – a first in the industry. This was the first of many milestones for Wolf Steel® and over the next few years, the demand for Napoleon’s wood stoves grew beyond Ontario’s borders to the rest of Canada, the United States, Europe, the United Kingdom, and now Australia and New Zealand.

Napoleon® is an ISO9001 – 2008 registered company and operates with 130,000 square metres of manufacturing space and over 1,000 employees. We are North America’s largest privately owned manufacturer of quality wood and gas fireplaces (inserts and stoves), gourmet gas and charcoal grills, outdoor living products, and a complete line of heating and cooling equipment.
Napoleon®, a family owned Canadian company, has been providing home comfort for over 38 years, committed to designing and manufacturing only the finest high efficiency grills, fireplaces and outdoor living products you can depend on.

**A COOKING EXPERIENCE AS GRATIFYING AS THE WONDERFUL MEALS YOU WILL CREATE**

Superior technology, rock solid performance, balanced design and unparalleled customer service are the hallmark of the Napoleon® name. Your Napoleon® grill is designed to excel, offering a cooking experience as gratifying as the wonderful meals you will create. In the pages ahead, you’ll discover the beauty and simplicity of Napoleon® style - the ideal complement to your outdoor living space.
A Napoleon® Exclusive!

TURN YOUR GAS GRILL
INTO A CHARCOAL GRILL

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

REAR BURNER ROTISSERIE COOKING
The rear rotisserie burner heat waves quickly seal and lock in the juices for superior tenderness. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb.

INFRARED TECHNOLOGY
Thousands of evenly spaced flame ports generate infrared radiant energy. This energy is absorbed by ceramic, which then glows and heats to an incredible 980°C to quickly sear your food and lock in flavour.
LEX SERIES

LEX485 5 BURNERS
Up to 71,250 BTU’s combined

LEX605 6 BURNERS
Up to 90,250 BTU’s combined

LEX730 7 BURNERS
Up to 106,875 BTU’s combined

- i-GLOW™ Backlit Technology
- Integrated Side Burner
- Double walled stainless steel lid
- ACCU-PROBE™ temperature gauge
- Integrated Ice Bucket & Cutting Board
- Side Burner 24cm dia.
- Cooking Area 46cm x 68cm
- Cooking Area 46cm x 85cm
- Cooking Area 46cm x 102cm

LEX485 76cm x 54cm x 19cm
LEX605 169cm x 70cm x 125cm
LEX730 191cm x 69cm x 125cm

ALL LEX MODELS 304 GRADE STAINLESS STEEL
LEX SERIES BUILT-INS

304 Grade Stainless Steel | Available in LPG or Natural Gas configurations

**BILEX485**
4 BURNERS
Up to 60,325 BTU's combined

Engaging i-GLOW™ backlit control knobs for late night entertaining

**BILEX605**
5 BURNERS
Up to 79,325 BTU's combined

ACCU-PROBE™ Temperature Gauge

**BILEX730**
6 BURNERS
Up to 95,950 BTU's combined

Stainless steel WAVE™ cooking grids

Infrared bottom and rear burners (LEX605 & LEX730)

Ceramic Infrared Rear Burner i-GLOW™ Backlit Technology Stainless Steel WAVE™ Cooking Grid
Apollo® Smoker
AS300K All-in-One Grill and Water Smoker
50cm x 50cm x 120cm | 22.5 kg

- Temperature Control Vents
- Easy Access Doors
- Optional Stacker
- ACCU-PROBE™ Temperature Gauge

- 48cm diameter primary cooking area
- Temperature eyelets at each grill level provide access for inserting a thermometer probe
- Hinged, tightly fitting doors with easy access to the water pan and charcoal basket
- Multiple vents for excellent temperature control
- Upper lid contains a horizontal bar with 5 meat hooks for hanging fish, ribs or sausages
- 3 in 1 Apollo® Smoker Grill for wet and dry smoking or as a stand alone charcoal grill with lid
- Each cooking chamber (stacker) contains a 48cm cooking grate

Additional Features:
- Optional stacker
- 48cm diameter primary cooking area
- Temperature eyelets at each stacker level provide access for inserting a thermometer probe
- Hinged, tightly fitting doors with easy access to the water pan and charcoal basket
- Multiple vents for excellent temperature control
- Upper lid contains a horizontal bar with 5 meat hooks for hanging fish, ribs or sausages
- 3 in 1 Apollo® Smoker Grill for wet and dry smoking or as a stand alone charcoal grill with lid
- Each cooking chamber (stacker) contains a 48cm cooking grate
CHARCOAL PROFESSIONAL

PRO605CSS
Cooking Area: 5440 cm²

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

Two charcoal dividers
Adjustable charcoal bed for multi-level heat control

CHARCOAL KETTLE

NK22CK-L
Cooking Area: 2340 cm² / Diameter: 57 cm

Hinged cooking grids
ACCU-PROBE™ temperature gauge and rust free air vent
Heavy gauge black porcelain lid and bowl
Heavy gauge steel charcoal grate
Stainless steel heat diffuser
Dual stainless steel vents
Built-in dual purpose lid hanger

Removable high capacity, heavy steel ash catcher
Powder coated steel shelf

Chrome plated handles

NK22CK-LPRO605CSS
Cooking Area: 2340 cm² / Diameter: 57 cm
PRO CHARCOAL CART & LEG MODELS

NK22CK-C | PRO22K-LEG

72cm x 60cm x 100cm | 28 kg (with cart 113cm x 62cm x 107cm)

- Offset hinged lid for safe operation over the entire cooking surface
- Extra heavy cast iron hinged cooking grids with three height adjustments
- Stainless Steel heat diffuser
- ACCU-PROBE™ temperature gauge and rust free air vent
- Heavy gauge black porcelain lid and bowl
- 57cm diameter primary cooking area
- Stainless steel heat diffuser
- Removable high capacity, heavy steel ash catcher
- Large weather proof, two-piece wheels with rubber tread and two easy roll casters
- Folding stainless steel shelf for added storage space (NK22CK-C)
- Dual stainless steel vents
- Powder coated cart
- Heavy gauge steel charcoal grate
- Hinged Cooking Grids
- Hinged Lid
- Stainless Steel Heat Diffuser
- ACCU-PROBE™ Temperature Gauge
- Extra Heavy Cast iron Hinged Cooking Grids with Three Height Adjustments
PORTABLE GAS GRILL

TravelQ™

PRO285 | PRO285 with Shelf & Cart Kit

Up to 12,350 BTU's
2 Circular burners
Cooking Area: 1840cm sq.

Large removable shelves with tool hooks

Dual stainless steel burners with JETFIRE™ ignition

Stainless steel condiment tray with integrated bottle opener

Optional Griddle
**TravelQ™ PORTABLE GAS GRILLS**

**TQ285X**

Dimensions: 60cm x 49cm x 35cm (Folded dimensions: 60cm x 49cm x 27cm)

Up to 12,350 BTU's

2 Circular burners

Cooking Area: 1840cm sq.

- **Innovative scissor cart design** for easy mobility and folds smoothly for convenient storage
- **Large dual shelves with integrated utensil holders and towel bar**
- **Innovative scissor chassis design** is constructed on a secure track for consistently sturdy set-up and folding
- **Dual stainless steel burners with JETFIRE™ ignition**
- **Large weather proof, two-piece wheels**

**Proud winner of the 2014 Vesta Award for design, innovation and technology**

- **Compatible with Disposable or 9kg Gas Cylinder**
- **Easy Removable Drip tray**
- **Integrated Utensil Holders & Towel Bar**
- **Cast Iron WAVE™ Cooking Grids**
EVERYDAY GRILLING ACCESSORIES

- 6731 - Charcoal Smoker Tray
- 67400 - Indirect Cooking Baskets
- 67800 - Charcoal Starter
- 70003 - Pizza Spatula
- 67011 - Smoker Pipe
- 56080 - Cast Iron Griddle Plate (Travel Q)
- Cast Iron WAVE™ cooking grids (LEX & BILEX)
- 57010 - Multi-Use Basket
- 56011 - 3 in 1 Non-Stick Rib/Roast Rack
- Heavy Duty Covers for all models
Charcoal is the traditional way of infrared cooking that we are all familiar with. The glowing briquettes emit infrared energy to the food being cooked, with very little drying effect. 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 to glow red. This glow emits the same type of infrared heat to the food, without the hassle or mess of charcoal. It also provides a more consistent heated area that is far easier to regulate than a charcoal fire. For instantaneous searing, the burners can be set to high, yet they can also be turned down for slower cooking. The bottom line is that Napoleon’s infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats.

Still want the convenience of gas, but long for that charcoal flavour? No problem! Napoleon’s charcoal tray lights easily with your gas burner. Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need to complete the meal. 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. Stack charcoal into a cone shape. Remove one sear plate, light the gas burner directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner. Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the coal grate. Close lid, wait 5 minutes and start cooking!

**HOW DOES INFRARED COOKING WORK?**

**NAPOLEON® EXCLUSIVE GRILLING**

**Turn Your Gas Grill into a Charcoal Grill**

A Napoleon® Exclusive! The optional charcoal/smoker tray gives you the freedom to switch from gas to charcoal with relative ease. Simply remove the cooking grids and sear plates and place the tray directly on the burners, fill with charcoal and light using your gas burners. Replace your cooking grids and now you’re charcoal grilling!

**Rear Burner Rotisserie Cooking**

The rear rotisserie burner heat waves quickly seal and lock in the juices for superior tenderness. Restaurant style results and perfect self-basting roasts every time. 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.

**Infrared Technology**

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 980°C. This remarkable SIZZLE ZONE® heat intensity quickly sears your food to lock in moisture and flavour. The results are unmistakable - succulent, flavourful food in a much-reduced grilling time, saving fuel and money.
## SPECIFICATIONS

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<th>BILEX730</th>
<th>BILEX605</th>
<th>BILEX485</th>
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Approved by Intertek Testing Services to CE standard EN498 or to SAI standard AS 4557:2004/AS 2658:2008. 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 Ltd. Images and colors may not be exactly as shown.

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Arundel, Queensland
Australia 4214

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