LEX SERIES BUILT-INS

304 Grade Stainless Steel

Infrared rear burner (BILEX485, BILEX605)





BILEX485 5 BURNERS

Up to 60,000 BTU's combined

Cooking Area 68cm x 46cm Body 74 x 54cm

Cut Out 76cm x 54cm x 19cm Lid Closed Height 38cm / Open 64cm



Infrared SIZZLE ZONETM bottom burner (BILEX485, BILEX605, BILEX730)

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

BILEX605 6 BURNERS

Up to 79,000 BTU's combined

Cooking Area 85cm x 46cm Body 91 x 54cm Cut Out 93cm x 54cm x 19cm Lid Closed Height 38cm / Open 64cm BILEX730 7 BURNERS

Up to 95,700 BTU's combined

Cooking Area 102cm x 46cm Body 108 x 54cm Cut Out 110cm x 54cm x 19cm Lid Closed Height 38cm / Open 64cm

ACCESSORIES





























Ph: +61 (07) 5630 6837 Email: info@napoleongrills.com.au napoleongrills.com.au











Approved by Intertek Testing Services to CE standard EN498 or to SAI standard AS 4557:2004/AS 2658:2008 (pending 2014). 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.









LEX SERIES 304 Grade Stainless Steel Infrared rear burner Vitrous enamel black lid (LEX485, LEX605, LEX730) 304 grade stainless steel shelves and front panel Powder coated steel doors **LEX730** 7 BURNERS Up to 106,500 BTU's combined 191cm x 69cm x 125cm Cooking Area 46cm x 102cm Side Burner Area 24cm dia.

Infrared SIZZLE ZONE™ bottom burner

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

Integrated ice/marinade bucket and cutting board

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon® Exclusive! 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!

Want that smoky goodness? Add wood directly on the preheated coals or place them in the wood chip chamber in the charcoal tray.

