

NAPOLEON

SEAR, SMOKE, ROTISSERIZE.  
REPEAT ALL YEAR LONG.

Prestige® Series



[napoleongrills.com](http://napoleongrills.com)



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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 38 years and counting.

# BOY SCOUTS COOK ON A FLAME. MAN SCOUTS COOK ON 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 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



# PRESTIGE PRO™

**PRO665RSIB** with rear infrared burner, infrared **SIZZLE ZONE™** side burner and integrated smoking tray

99,000 BTU's  
8 burners  
Cooking Area: 1150 in<sup>2</sup> (2920 cm<sup>2</sup>)  
Built-in model available

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

Commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking utilizing the rear infrared burner

Infrared **SIZZLE ZONE™** side burner

Engaging **NIGHT LIGHT™** control knobs and interior lights for late night entertaining

Built-in power bar in the back side to power interior lights and doubles as a convenient outlet for rotisserie kit and other electrical devices

Available as a natural gas or propane unit

Deluxe high top, space saving **LIFT EASE™** roll top lid with polished chrome trim accents and handle

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

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

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

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

Two soft closing cabinet doors

**SAVE TIME AND GRILL MORE!**  
Comes preassembled with only minor final assembly required!



PRO665RSIB



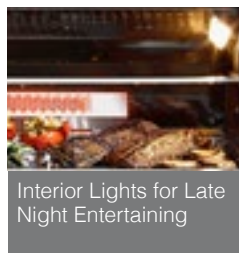
Integrated Wood Chip Smoker Tray



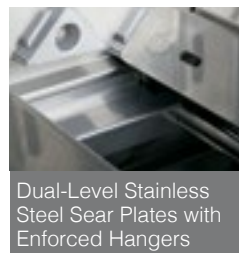
Rear Infrared Rotisserie Burner



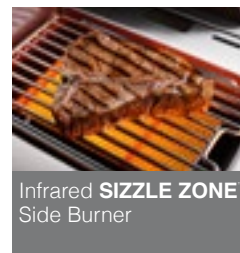
**NIGHT LIGHT™** Control Knobs



Interior Lights for Late Night Entertaining



Dual-Level Stainless Steel Sear Plates with Enforced Hangers



Infrared **SIZZLE ZONE™** Side Burner



Proudly Made in Canada



## 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.

# PRESTIGE PRO™

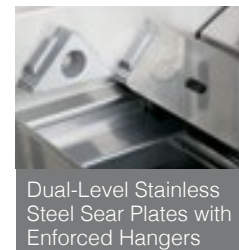
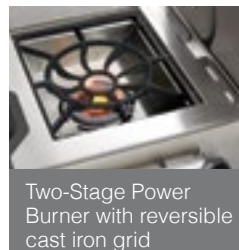
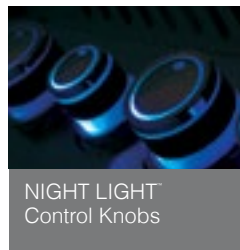
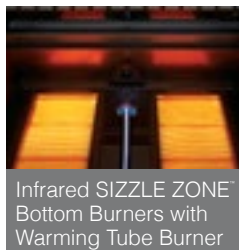
**PRO825RSBI** with rear infrared burner, infrared **SIZZLE ZONE™** bottom burners, power side burner and smoking tray

123,000 BTU's

10 burners

Cooking Area: 1395 in<sup>2</sup> (3543 cm<sup>2</sup>)

Built-in model available



Proudly Made in Canada

## CHARCOAL FLAVOR FROM YOUR GAS GRILL

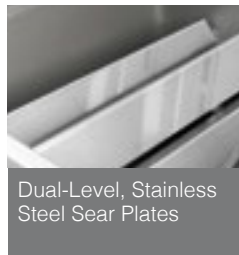
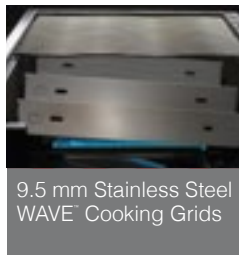
Napoleon's optional charcoal tray is designed to let you add the fun & flavor of charcoal any time, on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner.



# PRESTIGE PRO™

**PRO500RSIB** with rear infrared burner and infrared **SIZZLE ZONE™** side burner

80,000 BTU's  
6 burners  
Cooking Area: 900 in<sup>2</sup> (5780 cm<sup>2</sup>)



 Proudly Made in Canada

## 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. See page 17 for more details.







AVAILABLE LID  
COLORS



Porcelain Blue



Smoky Quartz



Porcelain Black

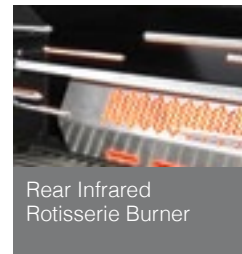
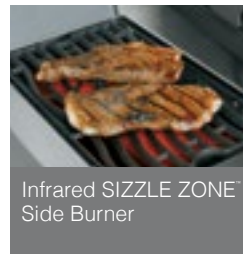
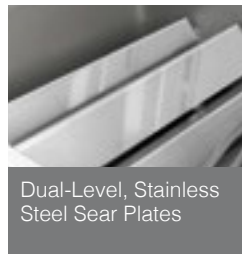
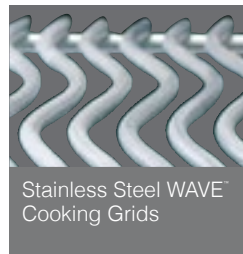


Stainless Steel

**PRESTIGE®**

**P500RSIB** with rear infrared burner  
and infrared **SIZZLE ZONE™** side burner

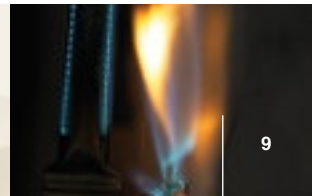
80,000 BTU's  
6 burners  
Cooking Area: 900 in<sup>2</sup> (5780 cm<sup>2</sup>)



 Proudly Made in Canada

**INSTANT JETFIRE™ IGNITION**

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



# PRESTIGE®

**P500 & P500RB** with rear infrared burner

66,000 BTU's  
Up to 5 burners  
Cooking Area: 760 in<sup>2</sup> (4880 cm<sup>2</sup>)  
Built-in model available



 Proudly Made in Canada



## CLASSIC COWBOY STEAK WITH GRILLED MUSHROOMS, ONIONS, AND BLUE CHEESE

<b>Bone-in Cowboy / Rib Steaks</b> (2" to 3" thick - 24 oz / 680 g)	2		2
<b>Large Portobello Mushrooms</b> stems removed, soaked in warm water for 1 hour	4		4
<b>Medium White Onions</b> peeled and trimmed with root end attached	2		2
<b>Olive Oil</b>	1 tbsp		15 mL
<b>Steak Spice</b>	to taste		to taste
<b>Steak Sauce</b>	½ cup		125 mL
<b>Crumbled Blue Cheese</b>	1 cup		250 mL
<b>Seasoning Paste</b>			
<b>Olive Oil</b>	¼ cup		60 mL
<b>Steak Spice</b>	2 tbsp		30 mL
<b>Shiraz</b>	4 tbsp		60 mL
<b>Minced Garlic</b>	4 cloves		4 cloves
<b>Chopped Fresh Thyme</b>	1 tbsp		15 mL



### 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 700°F (0° to 370°C) and includes the ideal smoking and searing range.



**SERVES:** 🍴🍴🍴🍴

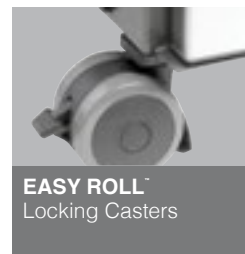
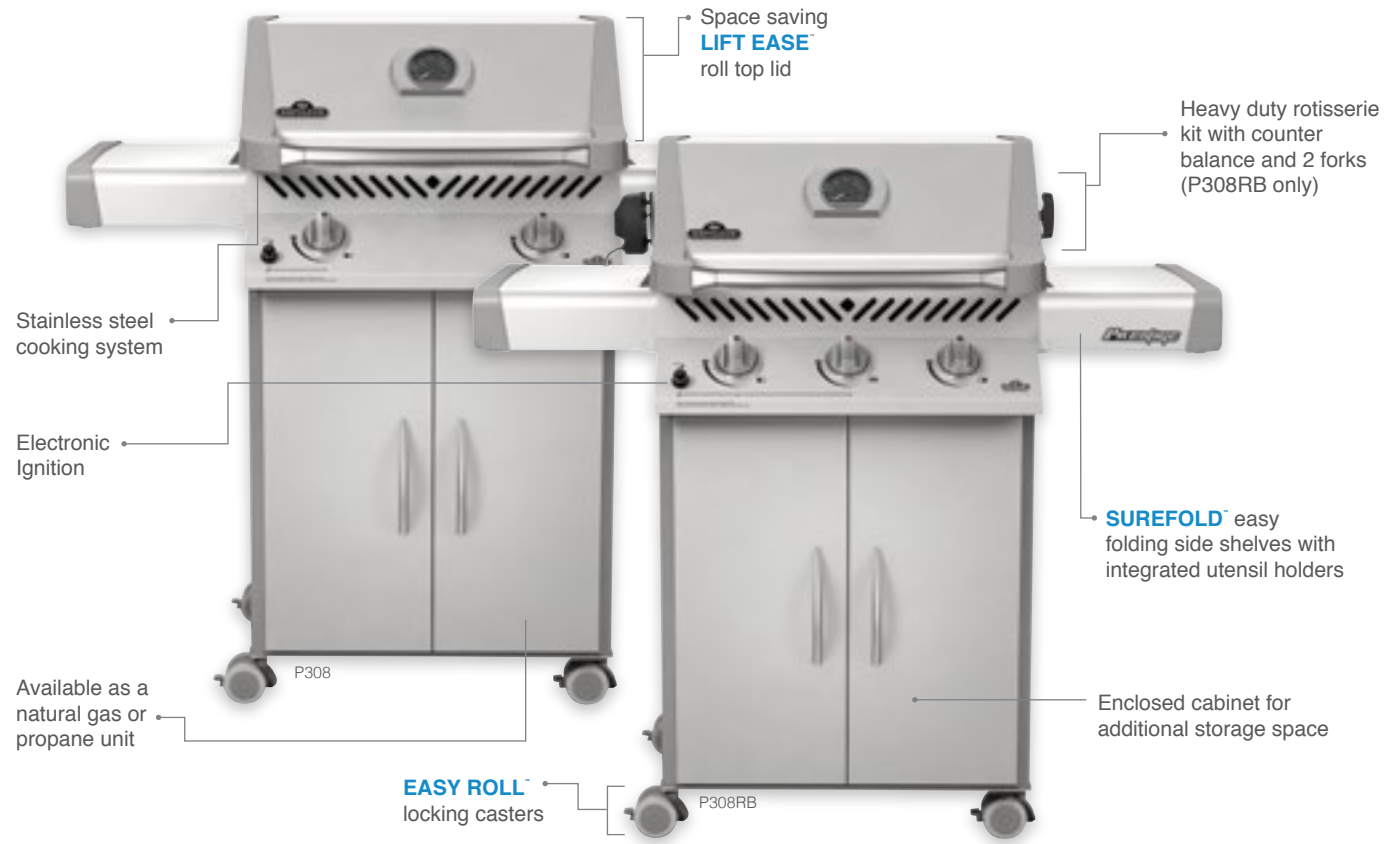
**PREP TIME: 20 MINUTES**

**GRILLING TIME: 45 MINUTES**

1. In a small bowl, mix together olive oil, steak spice, Shiraz, garlic and thyme. Rub the steaks with the seasoning paste, pressing the seasoning into the meat to adhere. Cover and set aside until needed.
2. Drain portobello mushrooms from water and pat dry with paper toweling. Slice onions into 4 wedges through the root end. Season mushrooms and onion wedges with olive oil, and steak spice to taste.
3. Preheat grill to high heat.
4. Grill mushrooms and onions for 10 to 18 minutes, turning occasionally until lightly charred and tender. Set aside on the warming rack of the grill to keep warm.
5. Place steaks onto preheated grill and sear for 3 to 4 minutes per side. Reduce heat to medium and place steaks on the warming rack of the grill. Close lid and allow steaks to roast for an additional 10 to 15 minutes for medium-rare doneness, basting every few minutes with steak sauce.
6. Remove steaks from grill and allow to rest for 1 to 2 minutes.
7. Remove mushrooms and onions from grill and slice into 1" to 2" thick pieces.
8. Slice steaks into 1" thick slices across the grain and arrange on a platter. Top with the grilled onions and mushrooms and crumbled blue cheese. Serve immediately.
9. Try serving these succulent steaks with a glass of Shiraz.

# PRESTIGE® P308 & P308RB with rear infrared burner

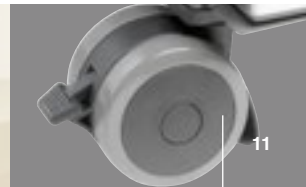
44,000 BTU's  
Up to 3 burners  
Cooking Area: 483 in<sup>2</sup> (3160 cm<sup>2</sup>)



Proudly Made in Canada

## EASY ROLL™ LOCKING CASTERS

The EASY ROLL™ locking casters make storing and relocating your grill fast and easy. Matched with the folding side shelves of the P308, it makes for the perfect grill in small spaces.





# BUILT-IN FOR ENDLESS POSSIBILITIES

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



## BIP500RB WITH REAR INFRARED BURNER

Up to 66,000 BTU's  
5 burners  
Cooking Area: 760 in<sup>2</sup> (4880 cm<sup>2</sup>)

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)



## BIPR0665RB WITH REAR INFRARED BURNER

Up to 86,000 BTU's  
7 burners  
Cooking Area: 1000 in<sup>2</sup> (6510 cm<sup>2</sup>)

Opening dimensions:  
38" w x 19 1/2" d x 9 1/2" h  
(99 cm w x 50 cm d x 25 cm h)



## BIPR0500RB WITH REAR INFRARED BURNER

Up to 66,000 BTU's  
5 burners  
Cooking Area: 760 in<sup>2</sup> (4880 cm<sup>2</sup>)

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)



## BIPR0825RBI WITH REAR INFRARED BURNER

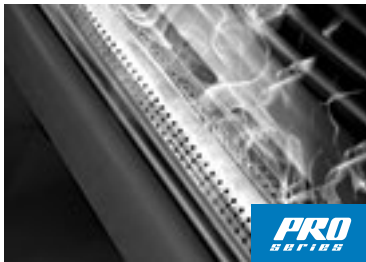
Up to 106,000 BTU's  
9 burners  
Cooking Area: 1245 in<sup>2</sup> (8140 cm<sup>2</sup>)

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

### ALL SEASON GRILLING

The secret to grilling success in any season, is preparation. Always locate your grill away from the wind in a well-ventilated location to ensure consistent heat. Don't let the heat escape by constantly lifting the lid to check; instead use your thermometer. And, don't be afraid to use the warming rack to keep food warm or to finish cooking, while the rest of your food continues to cook on the main burners.

# EVERYDAY GRILLING ACCESSORIES



**Smoker Pipe**  
67011



**Professional Spatula**  
70010



**Stainless Steel Griddles**



**Stainless Steel Grill Brush**  
62035



**Professional Five Piece Toolset**  
70011



**6 Stainless Steel Skewers - 14"**  
70016



**Salt and Pepper Grinder**  
70004/70005



**Tomato and Pepper Rack**  
56028/56029



**Dual Universal Handle Lights**  
70020/70021

Visit [napoleongrills.com](http://napoleongrills.com) to see Napoleon's complete line of grilling accessories.

## HERBS & SPICES

Dried herbs and spices make wonderful aromatics for grilling. Soak them for about 5 minutes, squeeze out the moisture, and sprinkle them either directly on the coals, or even in the water pan if you're cooking over indirect heat. Watch out for seeds, such as mustard and coriander. Heat makes them pop.



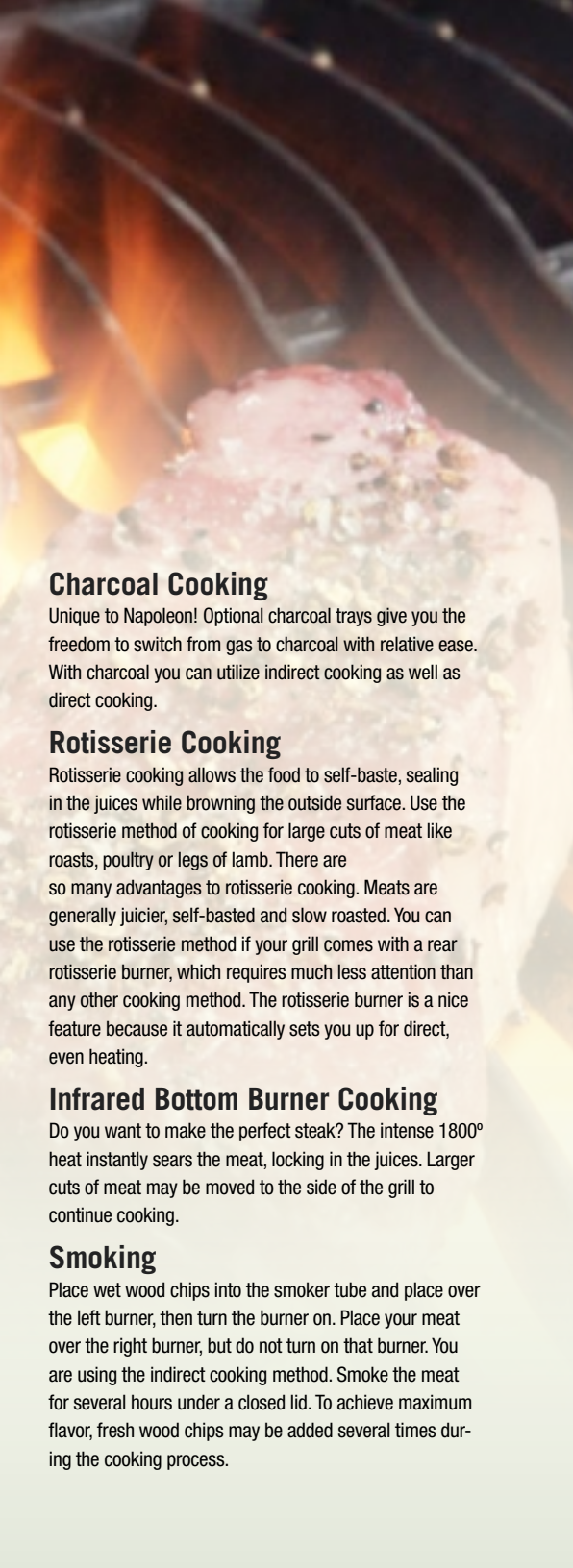
## THE MOST VERSATILE COOKING STYLES AVAILABLE

### 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.



## FOR EVERY DELICIOUS OCCASION



**3-in-1 BURGER press Kit**  
70060



**Porcelain Enamelled Cast Iron Plancha**  
56090



**Cast Iron Sizzle Platter**  
56008

### 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.



**Rotisserie Kits**



**Rotisserie Shish Kebab Wheel**  
64007



**Wood Chip Starter Kit**  
67020

### Infrared Bottom Burner Cooking

Do you want to make the perfect steak? The intense 1800° 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.



**Cast Iron Charcoal/Smoker Tray**  
67731



**Stainless Steel Rotating Skewer Rack**  
70014



**Stainless Steel Cleaner/Polish/Protector**  
10232/10233

### 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](http://napoleongrills.com) to see Napoleon's complete line of grilling accessories.

### TROUBLE-FREE GRILLING

If you take the time to give your grill a thorough check-up in the spring and once more in the fall, you will enjoy years of trouble-free grilling. If you can't fit both check-ups in, choose the springtime, just before the busy summer grilling season starts, to get at least one good check-up.

# 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!

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.

## Still want the convenience of gas, but long for that charcoal flavor?

No problem! Napoleon's charcoal tray lights easily with your gas burner.

**Tip:** Never add lighter fluid to burning coals. Even if there is no flame, the heat will vaporize the lighter fluid and can cause a serious flare-up the second the vapor encounters a flame.



## Want That Smoky 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.

## OVEN-LIKE PERFORMANCE

Your gas grill can also be used as a conventional or convection oven. Bread, buns, cakes and pizzas can be cooked to perfection under the grill lid. For convection cooking, follow the same instructions as for the indirect cooking method. Your grill comes with a tightly sealed lid for heat retention, giving oven-like performance.



# HOW DOES INFRARED COOKING WORK?

Since the discovery of fire, man-kind 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 it's 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.

**NAPOLEON**  
**EXPERTS IN**  
**GAS & INFRARED**  
**GRILLING**

## 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%.

## BTU Consumption

Traditional  
Grilling

Napoleon Infrared  
Grilling

## How To Cook The Perfect Infrared Steak

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.

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
5. Place thick, juicy steak on grids.
6. 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).
7. Wait another two – three minutes, turn off the red knob.
8. You now have a medium rare steak.  
Bon Appetite.

Note: Never cut a steak to see if it is done – use a meat thermometer. Cutting allows all the natural juices to escape.

## “DONENESS” TEST

Take your left forefinger and touch it to the tip of your left thumb. Don't apply pressure, just use the lightest touch with your finger, touching the base of the meaty part of your thumb. This feeling is similar to the consistency of rare steak. Now compare it by touching the steak. For medium done, use the second finger of your left hand to touch the tip of your left thumb. Well done, use the third finger of the left hand.

# THE ANATOMY OF THE PERFECT GRILL

PRO825RSBI WITH EXCLUSIVE POWER SIDE BURNER



SPECIFICATIONS	PR0825RSBI	PR0665RSIB	PR0500RSIB	P500RSIB	P500RB	P500	P308RB	P308
LIFT EASE™ roll top lid	S	S	S	S	S	S	S	S
*Lid color	ss	ss	ss	ss/bk/b/g	ss/bk	ss/bk	ss	ss
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S
Electronic ignition	S°	S°	S°	S°	S°	-	S	S
JETFIRE™ ignition	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	2	2
Stainless steel warming burner	S	-	-	-	-	-	-	-
Integrated wood chip smoker tray	S	S	-	-	-	-	-	-
Stainless steel infrared rear rotisserie burner	S	S	S	S	S	-	S	-
Two-stage power side burner	S	-	-	-	-	-	-	-
Infrared SIZZLE ZONE™ side burner	-	S	S	S	-	-	-	-
Stainless steel WAVE™ cooking grids	-	-	-	S	-	-	-	-
Stainless steel 9.5mm WAVE™ cooking grids	S	S	S	-	-	-	-	-
Cast Iron WAVE™ cooking grids	-	-	-	-	S	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
i-GLOW™ / NIGHT LIGHT™ control knobs	S	S	S	-	-	-	-	-
Interior LED lights	S	S	-	-	-	-	-	-
Removable drip pan	S	S	S	S	S	S	S	S
Folding Side Shelves	-	-	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S
ACCESSORIES	PR0825RSBI	PR0665RSIB	PR0500RSIB	P500RSIB	P500RB	P500	P308RB	P308
Commercial quality rotisserie kit – 4 Forks	S	S	-	-	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	-	S	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	P500RSIB	P500RB	P500	P308RB	P308
Main infrared burners	24,000	-	-	-	-	-	-	-
Main tube burners	48,000	60,000	48,000	48,000	48,000	48,000	29,000	29,000
Side burner	17,000	13,000	14,000	14,000	-	-	-	-
Rear infrared burner	18,000	18,000	18,000	18,000	18,000	-	15,000	-
Smoker burner	8,000	8,000	-	-	-	-	-	-
Warming burner	8,000	-	-	-	-	-	-	-
Total	123,000	99,000	80,000	80,000	66,000	48,000	44,000	29,000
DIMENSIONS	PR0825RSBI	PR0665RSIB	PR0500RSIB	P500RSIB	P500RB	P500	P308RB	P308
Total width in inches (cm)	94 ½ (239)	76 ¾ (195)	66 ½ (169)	64 ¾ (163)	64 ¾ (163)	64 ¾ (163)	50 ½ (128) / – 33 ¾ (86)	50 ½ (128) / – 33 ¾ (86)
Total depth in inches (cm)	25 ¾ (64)	25 ½ (65)	26 ¾ (67)	26 ¾ (66)	26 ¾ (66)	26 ¾ (66)	22 ¾ (57)	22 ¾ (57)
Total height in inches (cm) lid closed / lid open	51 ¾ (130) / 56 (145)	51 (130) / 56 (142)	51 ¾ (132) / 56 (142)	50 ¾ (127) / 57 (145)	50 ¾ (127) / 57 (145)	50 ¾ (127) / 57 (145)	46 ¾ (117) / 58 (147)	46 ¾ (117) / 58 (147)

S = standard O = optional \*Lid Colours: ss = stainless steel, bk = black, b = blue, g = metallic smoky quartz – Folded ° Rear and side burner

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