

# NAPOLEON®

MIRAGE™ SERIES

EXPERTS IN GAS & INFRARED GRILLING



MIRAGE

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





# MIRAGE™ M730RSBI

With rear infrared burner, infrared SIZZLE ZONE™ bottom burner and range side burner

Up to 106,500 BTU's  
7 burners  
Cooking Area: 1025 in<sup>2</sup> (6530 cm<sup>2</sup>)  
Built-in model available



Integrated Ice/Marinade Bucket and Cutting Board



EASY SLIDE™ Centre Drawers



JETFIRE™ Ignition



Infrared Bottom Burner



## DOUBLE THICK PORK CHOPS WITH FIRE-ROASTED CORN SALSA

Napoleon® Marinade Injector	1		1
Boneless Pork Loin Chops about 2" to 3" thick (8 oz / 227 g)	4		4
Cajun Creole Spice	¼ cup		60 mL
Buffalo Injector Sauce	¾ cup		150 mL
Buffalo Injector Sauce	½ cup		60 mL
Balkan-Style Honey	⅓ cup		75 mL
<b>Fire-Roasted Corn Salsa</b>			
Cajun Creole Spice	to taste		
Fresh Corn husks and silk removed	2		2
Olive Oil	1 tbsp		15 mL
Medium Red Onion peeled and sliced into ¼" wide rings	1		1
Red Pepper stem and seeds removed	1		1
Jalapeño Pepper	1		1
Fresh Cilantro chopped	1 tbsp		15 mL
Olive Oil	¼ cup		60 mL
Lime juiced	1		1
Salt and Coarsely Ground Black Pepper	to taste		

### 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).



# MIRAGE™ M605RSBI

With rear infrared burner, infrared SIZZLE ZONE™ bottom burner and range side burner

Up to 90,500 BTU's  
6 burners  
Cooking Area: 850 in<sup>2</sup> (5440 cm<sup>2</sup>)  
Built-in model available



Serves:

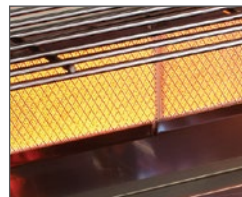
Prep Time: 20 minutes

Grilling Time: 20 to 30 minutes

- Using the Napoleon® Marinade Injector, inject the centre of each chop with one-quarter cup of the Buffalo injector sauce. Rub the chops with Cajun Creole spice, massaging seasoning into the meat. Cover and refrigerate until needed.
- In a small bowl, whisk together remaining Buffalo injector sauce and thick Balkan-style honey until combined and smooth. Set aside.
- Preheat grill to medium-high heat.
- Lightly brush corn, red onion, red pepper, and jalapeño pepper with olive oil, and season to taste with Cajun Creole spice. Place vegetables onto grill and cook until lightly charred and tender, about 4 to 5 minutes. Remove vegetables from grill and allow to cool. Remove kernels from corn, and finely dice onion, red pepper and jalapeño pepper. Place into a medium-sized bowl with one-quarter cup olive oil, lime juice and chopped cilantro. Mix well and season with salt and coarsely ground black pepper to taste. Cover and refrigerate until needed.
- Place seasoned chops onto grill and sear for 2 to 3 minutes on each side. Reduce heat to medium-low and close the lid. Slow roast for an additional 10 to 12 minutes, turning and basting occasionally with the Buffalo and honey mixture, until chops are just cooked through and juices run clear. Give chops a final baste and remove from grill.
- Serve immediately, topped with fire roasted corn salsa and extra basting sauce on the side.



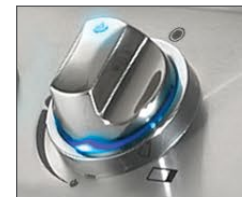
Range Side Burner



Ceramic Infrared Rear Burner



Integrated Ice/ Marinade Bucket and Cutting Board



i-GLOW Backlit Technology



## INSTANT JETFIRE™ IGNITION

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





# MIRAGE™ M485RSIB

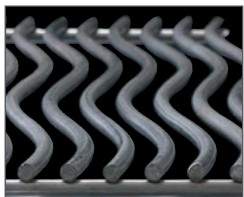
M485 with rear infrared burner and infrared SIZZLE ZONE™ side burner

Up to 74,000 BTU's  
5 burners  
Cooking Area: 815 in<sup>2</sup> (5250 cm<sup>2</sup>)



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

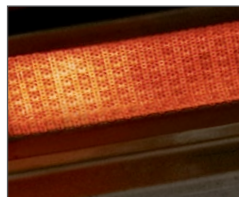
<b>Bone-in Cowboy / Rib Steaks</b> (2" to 3" thick - 24 oz / 680 g)	2		2
<b>Large Portobello Mushrooms</b> stems removed, soaked in warm water for 1 hour	4		4
<b>Medium White Onions</b> peeled and trimmed with root end attached	2		2
<b>Olive Oil</b>	1 tbsp		15 mL
<b>Steak Spice</b>	to taste		to taste
<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



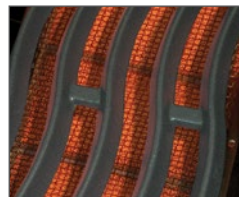
Stainless Steel WAVE™  
Cooking Grids



JETFIRE™ Ignition



Ceramic Infrared  
Rear Burner



Infrared SIZZLE ZONE™  
Side Burner



### 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.





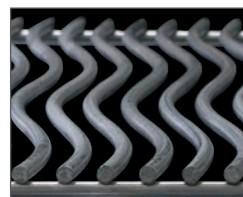
# MIRAGE™ M485

Classic M485 with 3 burners

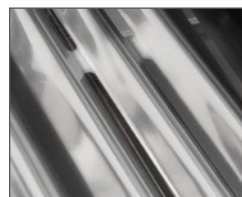
Up to 48,000 BTU's  
3 burners  
Cooking Area: 675 in<sup>2</sup> (4350 cm<sup>2</sup>)

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.



Stainless Steel WAVE™  
Cooking Grids



Stainless Steel  
Sear Plates



ACCU-PROBE™  
Temperature Gauge

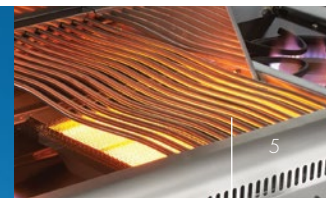


i-GLOW™ Backlit  
Technology



## HEAVY DUTY STAINLESS STEEL COOKING SYSTEM

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





# MIRAGE™ KITCHEN MODULE

Module size:

29 3/4" (75.5 cm) l x 24 1/2" (62 cm) d x 40 3/4" (103.5 cm) h



Stainless Steel Sink and Faucet



Storage Shelf



Comes with two sets of handles (black & chrome plated)



Configures with Mirage™ Series Models (Image showing M485RSIB)

## BUILT-IN FOR ENDLESS POSSIBILITIES



### MIRAGE™ SERIES KITCHEN MODULE

Configures to any Mirage™ Series grill, transforming your grill into an outdoor kitchen space. The module simply connects to your garden hose or can be hard piped into plumbing. A drainage bucket underneath the sink is required if not hard piped (not included).





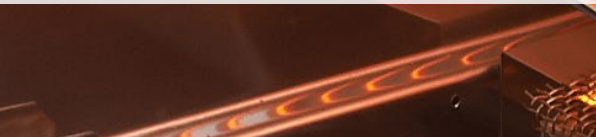
### BIM485RB-2 Grill Head with 3 burners

3 burners  
48,000 BTU's  
Opening dimensions: 29 3/4" w x 21 3/8" d x 7 1/2" h  
(76 cm w x 54 cm d x 19 cm h)



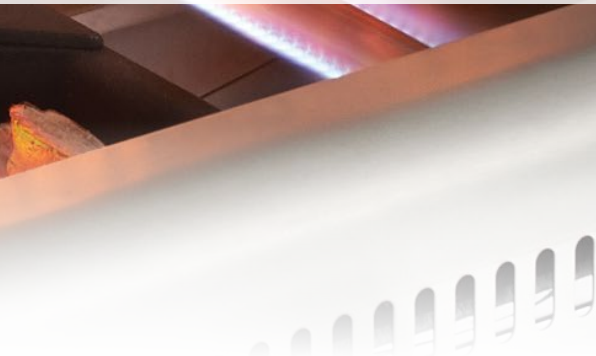
### BIM605RBI-1 Grill Head with rear infrared burner and infrared SIZZLE ZONE bottom burner

5 burners  
79,500 BTU's  
Opening dimensions: 36 1/2" w x 21 3/8" d x 7 1/2" h  
(93 cm w x 54 cm d x 19 cm h)



### BIM730RBI-1 Grill Head with rear infrared burner and infrared SIZZLE ZONE bottom burner

6 burners  
95,500 BTU's  
Opening dimensions: 43 1/4" w x 21 3/8" d x 7 1/2" h  
(110 cm w x 54 cm d x 19 cm h)



SPECIFICATIONS	M730RSBI-2	M605RSBI-2	M485RSIB-2	M485-2
LIFT EASE <sup>®</sup> roll top lid	S	S	S	S
ACCU-PROBE <sup>®</sup> temperature gauge	S	S	S	S
JETFIRE <sup>®</sup> ignition	S	S	S	S
Rear burner igniter	S	S	S	-
Infrared ceramic bottom burner	S	S	-	-
Stainless steel bottom burners	4	3	3	3
Ceramic infrared rear rotisserie burner	S	S	S	-
Range side burner	S	S	-	-
Infrared SIZZLE ZONE <sup>®</sup> side burner	-	-	S	-
Stainless steel WAVE <sup>®</sup> cooking grids	S	S	S	S
Integrated ice/marinade bucket and cutting board	S	S	S	-
i-GLOW <sup>®</sup> backlit control knobs	S	S	S	S
Spider guard venturi and brass valves	S	S	S	S
Removable drip pan	S	S	S	S
Warming rack	S	S	S	S
Condiment trays and tool hooks	S	S	S	S
President's Limited Lifetime Warranty	S	S	S	S
ACCESSORIES	M730RSBI-2	M605RSBI-2	M485RSIB-2	M485-2
Rotisserie kit with motor	0	0	0	0
Charcoal tray	0	0	0	0
Smoker pipe	0	0	0	0
Heavy duty cover	0	0	0	0
GRILL INPUTS (BTU's)	M730RSBI-2	M605RSBI-2	M485RSIB-2	M485-2
Infrared bottom burner	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	15,500	15,500	13,500	-
Total	106,500	90,500	74,000	48,000
DIMENSIONS	M730RSBI-2	M605RSBI-2	M485RSIB-2	M485-2
Total width in inches (cm)	75 1/4 (191)	68 1/2 (174)	61 3/4 (157)	61 3/4 (157)
Total depth in inches (cm)	27 1/4 (69)	27 1/4 (69)	27 1/4 (69)	27 1/4 (69)
Total height in inches (cm) lid open/lid closed	59 1/4 (151)/49 1/4 (125)	59 1/4 (151)/49 1/4 (125)	59 1/4 (151)/49 1/4 (125)	59 1/4 (151)/49 1/4 (125)

S = standard O = optional

Other Napoleon Products



Fireplace Inserts • Charcoal Grills • Hybrid Furnaces • Outdoor Fireplaces  
Gas Furnaces • Gas Fireplaces • Electric Fireplaces • Accessories • Wood Stoves

# 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 one thousand square foot 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 Ltd. 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 and the United Kingdom. Napoleon® is an ISO9001 – 2008 registered company and operates with 1.4 million+ square feet of manufacturing space and over 1000 employees. Napoleon® is North America's largest privately owned manufacturer of quality wood and gas fireplaces (inserts and stoves), gas and charcoal grills, outdoor living products and a complete line of heating and cooling equipment.



214 Bayview Drive, Barrie, Ontario, Canada L4N 4Y8  
103 Miller Drive, Crittenden, Kentucky, USA 41030  
7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 705-726-4278 • FAX: 705-725-2564  
napoleongrills.com  
info@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 Ltd. Images and colors may not be exactly as shown.

Authorized Dealer

Printed in Canada  
ADB RM 05/2014