

# NAPOLEON

ROGUE® SERIES

## GRILL DIFFERENT GO ROGUE.





# INTRODUCING THE NEW ROGUE® PLATFORM SERIES

*ROGUE*

*ROGUE*<sup>XT</sup>

*ROGUE*<sup>SE</sup>

*365*

*425*

*525*

*625*



- 625 5 BURNERS
- 525 4 BURNERS
- 425 3 BURNERS
- 365 2 BURNERS

# ROGUE



**R425PK-1**

42,000 BTU's

3 Main Burners

Total Cooking Area: 18"D x 23 ¾"W



**R525PK-1**

48,000 BTU's

4 Main Burners

Total Cooking Area: 18"D x 28 ¾"W



**R365PK-1**

32,000 BTU's

2 Main Burners

Total Cooking Area: 18"D x 20 ½"W



natural gas or propane  
up to **48k** BTU's



deliciously serve  
up to **32** people



grill to perfection  
with up to **4** burners

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



# ROGUE

## FEATURES

### EXCLUSIVE CROSS-OVER LIGHTING SYSTEM



Napoleon's cross-over lighting provides a failsafe system ensuring each burner can be lit with the other, one handed operation and will re-light if wind blows it out in extreme conditions.



### Robust Ergonomic Control Knobs

Like the steering wheel of a car, the smooth grip and robust shape enhances your grilling experience.



### Dual-Level Stainless Steel Sear Plates

The multi-level set up creates even heat distribution and protects the burners.



### Porcelainized Cast Iron Iconic WAVE™ Cooking Grids

These iconic wave grids provide even heat transfer, a great sear and are reversible to keep juices close to the meat.



### Enclosed Cart Design

The enclosed cart hides the propane tank, adds storage space and provides protection from the elements.



### Built-in Propane Tank Ring

Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



### Integrated Tool Hooks

Conveniently placed tool hooks on each side shelf allow you to hang tools close at hand while keeping the side shelves free for prep area.



### Durable Cast Aluminum Fire Box

Virtually indestructible, the fire box resists rust on a superior level and is backed by a 15 Year Warranty.



### Folding Side Shelves in Durable Black Powder Coat

Tuck your grill out of the way giving you extra space when needed with the folding side shelves.



### ACCU-PROBE™ Temperature Gauge with Smoke and Sear Range

Accurately reads the temperature of your grill for optimal temperature control when BBQing.



### Sleek Lid

Lifts easily and retains heat for oven like performance.



### Instant JETFIRE™ Ignition

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



### Large Chrome Plated Warming Rack

New extra deep warming rack adds extra space for additional cooking area.

## CHARCOAL FLAVOR FROM YOUR GAS GRILL

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

**ROGUE<sup>XT</sup>**

**365 425**



natural gas or propane  
up to **51k** BTU's



zero to **1800°** exclusive infrared  
**SIZZLE ZONE** Technology  
Ready to Grill in **30** Seconds



deliciously serve  
up to **26** people



grill to perfection  
with up to **3** burners



**RXT425**

42,000 BTU's

3 Main Burners

Total Cooking Area: 18"D x 23 3/4"W



**RXT425SIB**

51,000 BTU's

3 Main Burners plus  
Infrared **SIZZLE ZONE**™

Total Cooking Area: 18"D x 23 3/4"W



Also Available in Black



**RXT365SIB**

41,000 BTU's

2 Main Burners plus  
Infrared **SIZZLE ZONE**™

Total Cooking Area: 18"D x 20 1/4"W



Also Available in Black

**DUAL-LEVEL STAINLESS STEEL SEAR PLATES**

The dual level sear plates instantly vaporize any grease that falls from your food, creating flavor, not flare-ups.

\* See page 8 for all Rogue<sup>XT</sup> Features

# ROGUE<sup>XT</sup>

## 525 625



natural gas or propane  
up to **69k** BTU's



zero to **1800°** exclusive infrared  
**SIZZLE ZONE** Technology  
Ready to Grill in **30** Seconds



deliciously serve  
up to **39** people



grill to perfection  
with up to **5** burners



### RXT625SIB

69,000 BTU's

5 Main Burners plus  
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 34 ¾"W

Also Available in Black



### RXT525SIB

57,000 BTU's

4 Main Burners plus  
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 28 ¾"W

Also Available in Black

### ROBUST ERGONOMIC CONTROL KNOBS

Like the steering wheel of the car, the smooth grip and robust shape enhances your grilling experience.



### Robust Ergonomic Control Knobs

Like the steering wheel of a car, the smooth grip and robust shape enhances your grilling experience.



### Dual-Level Stainless Steel Sear Plates

The multi-level set up creates even heat distribution and protects the burners.



### Porcelainized Cast Iron Iconic WAVE<sup>™</sup> Cooking Grids

These iconic wave grids provide even heat transfer, a great sear and are reversible to keep juices close to the meat.



### + Dual-Door Enclosed Cart Design

The enclosed cart hides the propane tank, adds storage space and provides protection from the elements. (2 doors on 525 and 625 models)



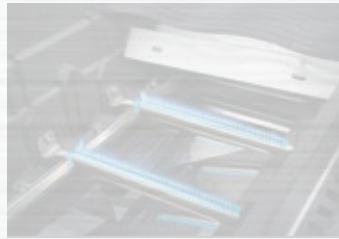
### Built-in Propane Tank Ring

Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



### + 1800°F Infrared SIZZLE ZONE<sup>™</sup> Side Burner

Achieve ultimate steakhouse perfection by creating a caramelized crust that sears in the juices.



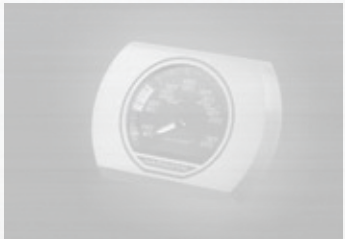
### Durable Cast Aluminum Fire Box

Virtually indestructible, the fire box resists rust on a superior level and is backed by a 15 Year Warranty.



### Folding Side Shelves in Durable Black Powder Coat

Tuck your grill out of the way giving you extra space when needed with the folding side shelves.



### ACCU-PROBE<sup>™</sup> Temperature Gauge with Smoke and Sear Range

Accurately reads the temperature of your grill for optimal temperature control when BBQing.



### + Sleek High-Top Lid

Lifts easily and retains heat for oven like performance.



### Instant JETFIRE<sup>™</sup> Ignition

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



### Large Chrome Plated Warming Rack

New extra deep warming rack adds extra space for additional cooking area.

# ROGUE<sup>XT</sup>

## SAME AS ROGUE + ADDITIONAL FEATURES

### INFRARED SIZZLE ZONE<sup>™</sup> SIDE BURNER



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<sup>™</sup> heat intensity quickly sears your food to lock in moisture and flavor.

### DURABLE CAST ALUMINUM FIRE BOX

The firebox is virtually indestructible and it resists rust on a superior level. It is backed by a 15 year warranty.



# ROGUE<sup>SE</sup>

## 425 525 625



natural gas or propane  
up to **88k** BTU's



zero to **1800°** exclusive infrared  
**SIZZLE ZONE™** Technology  
Ready to Grill in **30** Seconds



deliciously serve  
up to **39** people



grill to perfection  
with up to **5** burners



### RSE425SIB

70,500 BTU's

3 Main Burners plus  
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 23 ¾"W



### RSE525SIB

76,500 BTU's

4 Main Burners plus  
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 28 ¾"W



### RSE625SIB

88,500 BTU's

5 Main Burners plus  
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 34 ¾"W

### INFRARED SIZZLE ZONE™ SIDE BURNER

High-heat searing is easy to achieve with the integrated infrared SIZZLE ZONE™ side burner and provides additional cooking space from the main grill area.





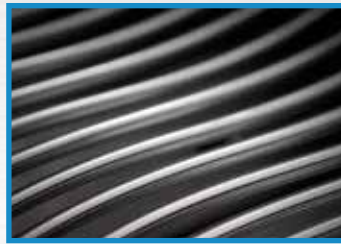
**+ Robust Ergonomic Control Knobs**

Never be left out in the dark with the back-lit control knobs for late night entertaining.



**Dual-Level Stainless Steel Sear Plates**

The multi-level set up creates even heat distribution and protects the burners.



**+ Stainless Steel Iconic WAVE® Cooking Grids**

The iconic wave shape provides even heat transfer and prevents smaller food from falling into the grill.



**+ Dual-Door Enclosed Cart Design**

The enclosed cart hides the propane tank, adds storage space and provides protection from the elements. (2 doors on 525 and 625 models)



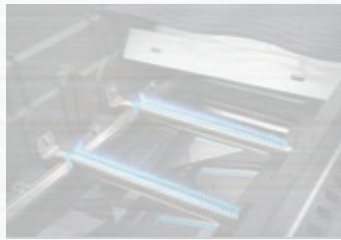
**Built-in Propane Tank Ring**

Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



**+ 1800°F Large Infrared SIZZLE ZONE™ Side Burner**

Achieve ultimate steakhouse perfection by creating a caramelized crust that sears in the juices.



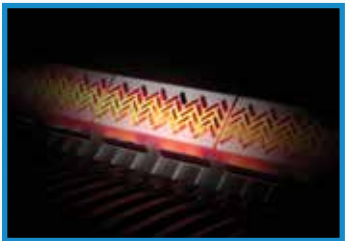
**Durable Cast Aluminum Fire Box**

Virtually indestructible, the fire box resists rust on a superior level and is backed by a 15 Year Warranty.



**+ Large Folding Side Shelves with Integrated Bottle Opener**

Enjoy added prep area with larger side shelves. The right side shelf folds down on the SE Series.



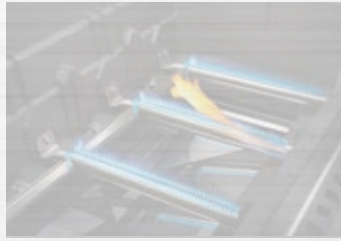
**+ Infrared Rear Rotisserie Burner**

Infrared heat from the rotisserie burner is perfect for high heat searing and slow spit roasting.



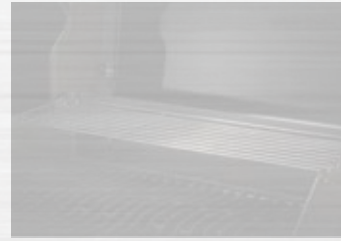
**+ Sleek High-Top Lid**

Lifts easily and retains heat for oven like performance.



**Instant JETFIRE™ Ignition**

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



**Large Chrome Plated Warming Rack**

New extra deep warming rack adds extra space for additional cooking area.

# ROGUE<sup>SE</sup>

**SAME AS ROGUE XT  
+ ADDITIONAL FEATURES**

## INFRARED REAR ROTISSERIE BURNER



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.

## SLEEK TOP LID

Lifts easily and retains heat for more even heating and perfect grilling results. The RSE and RXT offer a sleek high-top lid to provide more space for your grilling needs.



# UPGRADE YOUR GRILLING ACCESSORIES



**GRILL LIGHT**

70049



**MULTI-USE TOUCHSCREEN GLOVES**

62141 (S/M) 62142 (L) 62143 (XL / XXL)



**STAINLESS STEEL 2-PIECE SAUCE PAN SET**

70046



**EXECUTIVE CHEF KNIFE**

55202



**CHICKEN ROASTER**

56034



**CHICKEN LEG GRILL RACK**

56032



**TRIPLE-ROW GRILL BRUSH WITH STAINLESS STEEL BRISTLES**

62057



**CAST IRON CHARCOAL TRAY**

67732



**GRILLING PINCER TONGS**

55025



**CHARCOAL RAKE AND TONGS**

67740



**BREAKFAST TOOLSET WITH 4 EGG RINGS**

70055



**ROTISSERIE RACK**

64005



**WOOD CHIP STARTER KIT**  
67020



**CAST IRON SIZZLE PLATTER**  
56008



**WIRELESS DIGITAL THERMOMETER**  
70006



**SALT AND PEPPER GRINDER SET**  
90004



**GRILL ROASTING PAN**  
56055



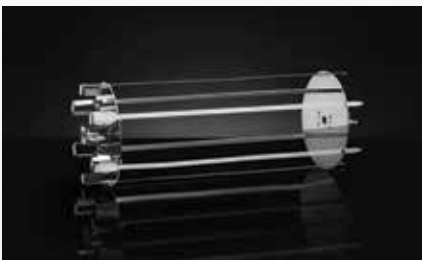
**GRILLING WOK**  
56027



**BAMBOO SKEWERS**  
70115



**TRIPLE-ROW GRILL BRUSH  
WITH BRASS BRISTLES**  
62058



**ROTISSERIE SHISH-KEBAB SET**  
64008



**GAS GRILL CLEANING TOOLSET**  
62045



**GRILL COVERS FOR RSE & RXT**  
61627



**BRISTLE-FREE TRIPLE-ROW GRILL BRUSH**  
62059

# COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive! Still want the convenience of gas, but long for that charcoal flavor? No problem! Napoleon's charcoal tray lights easily with your gas burner. No need for lighter fluid!

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.



## WANT THAT SMOKED 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.



# HOW DOES INFRARED COOKING WORK?

Since the discovery of fire, humanity 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 its own juices is more succulent, tender and tasty.

NAPOLEON  
EXPERTS IN  
GAS & INFRARED  
GRILLING

## 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.

## BTU Consumption

Traditional Grilling

Napoleon 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%.

# 0→1800° READY-TO-GRILL IN 30 SECONDS



## HOW TO COOK THE PERFECT INFRARED STEAK

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

### TIP:

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.

Main Burner QTY	Main Burner BTU's	Side Burner BTU's	Rear Burner BTU's	Total BTU's	Main Cooking Area	Side Burner Cooking Area	Warming Rack Area	Total Cooking Area	Product Width in Inches (shelves folded)	Product Height in Inches (Lid Open)
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### ROGUE®

R365PK-1	2	32,000	-	-	32,000	365 In <sup>2</sup>	-	130 In <sup>2</sup>	495 In <sup>2</sup>	48 (32)	47.5 (63)
R425PK-1	3	42,000	-	-	42,000	425 In <sup>2</sup>	-	145 In <sup>2</sup>	570 In <sup>2</sup>	51	47.5 (63)
R525PK-1	4	48,000	-	-	48,000	525 In <sup>2</sup>	-	185 In <sup>2</sup>	710 In <sup>2</sup>	56.5	47.5 (63)

### ROGUE® XT

RXT365SIBPK-1	2	32,000	9,000	-	41,000	365 In <sup>2</sup>	95 In <sup>2</sup>	130 In <sup>2</sup>	590 In <sup>2</sup>	48 (32)	48.5 (63)
RXT365SIBNK-1	2	32,000	9,000	-	41,000	365 In <sup>2</sup>	95 In <sup>2</sup>	130 In <sup>2</sup>	590 In <sup>2</sup>	48 (32)	48.5 (63)
RXT365SIBPSS-1	2	32,000	9,000	-	41,000	365 In <sup>2</sup>	95 In <sup>2</sup>	130 In <sup>2</sup>	590 In <sup>2</sup>	48 (32)	48.5 (63)
RXT365SIBNSS-1	2	32,000	9,000	-	41,000	365 In <sup>2</sup>	95 In <sup>2</sup>	130 In <sup>2</sup>	590 In <sup>2</sup>	48 (32)	48.5 (63)
RXT425SIBPK-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	95 In <sup>2</sup>	145 In <sup>2</sup>	665 In <sup>2</sup>	51 (35)	48.5 (63)
RXT425SIBNK-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	95 In <sup>2</sup>	145 In <sup>2</sup>	665 In <sup>2</sup>	51 (35)	48.5 (63)
RXT425PSS-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	-	145 In <sup>2</sup>	570 In <sup>2</sup>	51 (35)	48.5 (63)
RXT425NSS-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	-	145 In <sup>2</sup>	570 In <sup>2</sup>	51 (35)	48.5 (63)
RXT425SIBPSS-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	95 In <sup>2</sup>	145 In <sup>2</sup>	665 In <sup>2</sup>	51 (35)	48.5 (63)
RXT425SIBNSS-1	3	42,000	9,000	-	51,000	425 In <sup>2</sup>	95 In <sup>2</sup>	145 In <sup>2</sup>	665 In <sup>2</sup>	51 (35)	48.5 (63)
RXT525SIBPK-1	4	48,000	9,000	-	57,000	525 In <sup>2</sup>	95 In <sup>2</sup>	185 In <sup>2</sup>	805 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RXT525SIBNK-1	4	48,000	9,000	-	57,000	525 In <sup>2</sup>	95 In <sup>2</sup>	185 In <sup>2</sup>	805 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RXT525SIBPSS-1	4	48,000	9,000	-	57,000	525 In <sup>2</sup>	95 In <sup>2</sup>	185 In <sup>2</sup>	805 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RXT525SIBNSS-1	4	48,000	9,000	-	57,000	525 In <sup>2</sup>	95 In <sup>2</sup>	185 In <sup>2</sup>	805 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RXT625SIBPK-1	5	60,000	9,000	-	69,000	625 In <sup>2</sup>	95 In <sup>2</sup>	215 In <sup>2</sup>	935 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RXT625SIBNK-1	5	60,000	9,000	-	69,000	625 In <sup>2</sup>	95 In <sup>2</sup>	215 In <sup>2</sup>	935 In <sup>2</sup>	66 (56)	48.5 (63)
RXT625SIBPSS-1	5	60,000	9,000	-	69,000	625 In <sup>2</sup>	95 In <sup>2</sup>	215 In <sup>2</sup>	935 In <sup>2</sup>	66 (56)	48.5 (63)
RXT625SIBNSS-1	5	60,000	9,000	-	69,000	625 In <sup>2</sup>	95 In <sup>2</sup>	215 In <sup>2</sup>	935 In <sup>2</sup>	66 (56)	48.5 (63)

### ROGUE® SE

RSE425RSIBPSS-1	3	42,000	14,000	14,500	70,500	425 In <sup>2</sup>	140 In <sup>2</sup>	145 In <sup>2</sup>	710 In <sup>2</sup>	55 (45)	48.5 (63)
RSE425RSIBNSS-1	3	42,000	14,000	14,500	70,500	425 In <sup>2</sup>	140 In <sup>2</sup>	145 In <sup>2</sup>	710 In <sup>2</sup>	55 (45)	48.5 (63)
RSE525RSIBPSS-1	4	48,000	14,000	14,500	76,500	525 In <sup>2</sup>	140 In <sup>2</sup>	185 In <sup>2</sup>	850 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RSE525RSIBNSS-1	4	48,000	14,000	14,500	76,500	525 In <sup>2</sup>	140 In <sup>2</sup>	185 In <sup>2</sup>	850 In <sup>2</sup>	60.5 (40.5)	48.5 (63)
RSE625RSIBPSS-1	5	60,000	14,000	14,500	88,500	625 In <sup>2</sup>	140 In <sup>2</sup>	215 In <sup>2</sup>	980 In <sup>2</sup>	66 (56)	48.5 (63)
RSE625RSIBNSS-1	5	60,000	14,000	14,500	88,500	625 In <sup>2</sup>	140 In <sup>2</sup>	215 In <sup>2</sup>	980 In <sup>2</sup>	66 (56)	48.5 (63)

S = standard | O = optional | Colors: SS = stainless steel, k = black | Infrared Side Burner: IR2 = 2 tile infrared burner, IR3 = 3 tile infrared burner  
Cooking Grid Material: SS = stainless steel, CI = porcelainized cast iron | Warming Rack Material: C = chrome plated

Product Depth in Inches	Sear Plate Material	Lid Height	Lid Color	Lid Liner	Control Panel Color	Knob Lighting	Door Color	Door QTY	Shelf Color	Shelf Size	Side Burner Type	Rear Burner	Cooking Grid Material	Fuel	Back Panel QTY	Condiment Tray
25	SS	Low	K	N	K	N	K	1	K	S	-	N	CI	LP	1	0
25	SS	Low	K	N	K	N	K	1	K	S	-	N	CI	LP	1	0
25	SS	Low	K	N	K	N	K	2	K	S	-	N	CI	LP	1	0
25	SS	High	K	N	K	N	K	1	K	S	IR2	N	CI	LP	1	0
25	SS	High	K	N	K	N	K	1	K	S	IR2	N	CI	NG	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	IR2	N	CI	LP	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	IR2	N	CI	NG	1	0
25	SS	High	K	N	K	N	K	1	K	S	IR2	N	CI	LP	1	0
25	SS	High	K	N	K	N	K	1	K	S	IR2	N	CI	NG	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	-	N	CI	LP	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	-	N	CI	NG	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	IR2	N	CI	LP	1	0
25	SS	High	SS	Y	SS	N	SS	1	SS	S	IR2	N	CI	NG	1	0
25	SS	High	K	N	K	N	K	2	K	L	IR2	N	CI	LP	1	0
25	SS	High	K	N	K	N	K	2	K	L	IR2	N	CI	NG	1	0
25	SS	High	SS	Y	SS	N	SS	2	SS	L	IR2	N	CI	LP	1	0
25	SS	High	SS	Y	SS	N	SS	2	SS	L	IR2	N	CI	NG	1	0
25	SS	High	K	N	K	N	K	2	K	L	IR2	N	CI	LP	1	0
25	SS	High	K	N	K	N	K	2	K	L	IR2	N	CI	NG	1	0
25	SS	High	SS	Y	SS	N	SS	2	SS	L	IR2	N	CI	LP	1	0
25	SS	High	SS	Y	SS	N	SS	2	SS	L	IR2	N	CI	NG	1	0
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR3	Y	SS	LP	2	S
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR3	Y	SS	NG	2	S
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR3	Y	SS	LP	2	S
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR3	Y	SS	NG	2	S
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR3	Y	SS	LP	2	S
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR3	Y	SS	NG	2	S

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Printed in Canada  
ADBRRG - 01/2020