

NAPOLEON®

GOURMET GRILLS

EXPERTS IN GAS & INFRARED GRILLING



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.

Integrated ice bucket
& cutting board

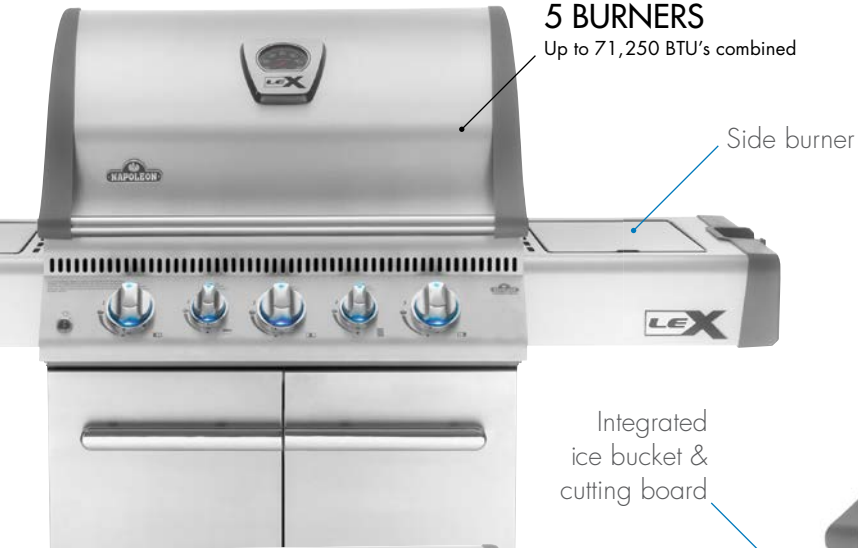


LEX SERIES

LEX485

5 BURNERS

Up to 71,250 BTU's combined



Side burner

Integrated ice bucket & cutting board

LEX485 76cm x 54cm x 19cm
Cooking Area 46cm x 68cm
Side Burner 24cm dia.

LEX605 169cm x 70cm x 125cm
Cooking Area 46cm x 85cm
Side Burner 24cm dia.

LEX730 191cm x 69cm x 125cm
Cooking Area 46cm x 102cm
Side Burner 24cm dia.

LEX730

7 BURNERS

Up to 106,875 BTU's combined



ACCU-PROBE™ temperature gauge

Double walled stainless steel lid

Convenient condiment basket

LEX605

6 BURNERS

Up to 90,250 BTU's combined



Ceramic Infrared Rear Burner



i-GLOW™ Backlit Technology



Integrated Side Burner

BILEX485

4 BURNERS

Up to 60,325 BTU's combined



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

LEX SERIES BUILT-INS

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

BILEX605

5 BURNERS

Up to 79,325 BTU's combined

ACCU-PROBE™ Temperature Gauge



BILEX730

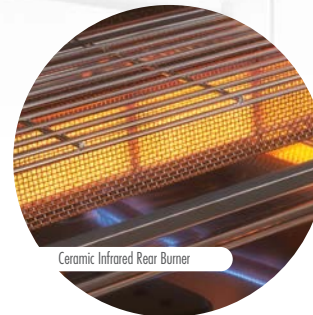
6 BURNERS

Up to 95,950 BTU's combined

Stainless steel WAVE™ cooking grids

Infrared bottom and rear burners

(LEX605 & LEX730)



APOLLO® SMOKER

AS300K All-in-One Grill and Water Smoker

50cm x 50cm x 120cm | 22.5 kg



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



48cm diameter primary cooking area

Temperature eyelets at each grill level provide access for inserting a thermometer probe

Each cooking chamber (stacker) contains a 48cm cooking grate

CHARCOAL PROFESSIONAL

PRO605CSS

Cooking Area: 5440 cm²



Exclusive rear charcoal rotisserie burner

Two charcoal dividers

Adjustable charcoal bed for multi-level heat control

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

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

Removable high capacity, heavy steel ash catcher

Built-in dual purpose lid hanger

Powder coated steel shelf

Cool Touch handle with protective heat shield



PRO CHARCOAL CART & LEG MODELS

NK22CK-C | PRO22K-LEG

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



Stainless Steel Heat Diffuser



Hinged Cooking Grids



ACCU-PROBE™ Temperature Gauge

Offset hinged lid for safe operation over the entire cooking surface

Folding stainless steel shelf for added storage space (NK22CK-C)

Extra heavy cast iron hinged cooking grids with three height adjustments

ACCU-PROBE™ temperature gauge and rust free air vent



NK22CK-C

Heavy gauge steel charcoal grate

Dual stainless steel vents

Powder coated cart

Large weather proof, two-piece wheels with rubber tread and two easy roll casters



PRO22K-LEG

Heavy gauge black porcelain lid and bowl

57cm diameter primary cooking area

Stainless steel heat diffuser

Removable high capacity, heavy steel ash catcher



the original
INFRARED



TravelQ™ PORTABLE GAS GRILL

PRO285 | PRO285 with Shelf & Cart Kit

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

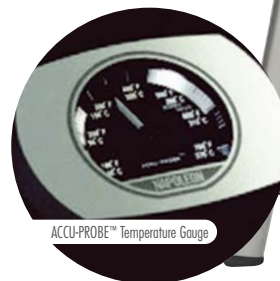


Large removable shelves
with tool hooks

Stainless steel condiment tray
with integrated bottle opener



JETFIRE™ Ignition



ACCU-PROBE™ Temperature Gauge



Optional Griddle



Dual stainless steel burners
with JETFIRE™ ignition

10
YEAR
LIMITED
WARRANTY

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

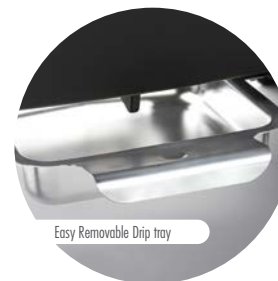
Dual stainless steel burners with JETFIRE™ ignition

Large weather proof, two-piece wheels

Compatible with Disposable or 9kg Gas Cylinder

10
YEAR
LIMITED
WARRANTY

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



Easy Removable Drip tray



Integrated Utensil Holders & Towel Bar



Cast Iron WAVE™ Cooking Grids

EVERYDAY GRILLING ACCESSORIES



67731 - 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



70006 – Digital Thermometer



56020 – Wok & Beer Can Chicken Roaster



56021 – Stainless Steel Chicken Roaster



56003 – Cast Iron Skillet



70012 – Professional Cutting Board Set



62011 – Brass Grill Brush



55100 – Stainless steel toolset hanger (NK22CK-L-1)



Commercial Rotisserie Kits
65234 (LEX485) & 65334 (LEX605 & LEX730)



62008 – Large Drip Pans



62007 – Small Grease Tray



56040 – Cast iron Reversible Griddle



70011 – Professional 5 Piece Tool Set



HOW DOES INFRARED COOKING WORK?

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!

NAPOLEON® EXCLUSIVE GRILLING



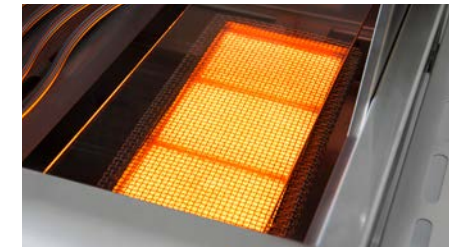
Turn Your Gas Grill into a Charcoal Grill

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	Built In LEX Series			LEX Series			Charcoal Series					Portable Series	
	BILEX730	BILEX605	BILEX485	LEX730RSBI	LEX605RSBI	LEX485RSBI	AS300K	NK22CK-C	PRO22K-LEG	NK22CK-L-1	PRO605	TQ285X	PRO285
LIFT EASE™ roll top lid	S	S	S	S	S	S	-	-	-	-	S	-	-
Lid color	ss	ss	ss	ss	ss	ss	bk	bk	bk	bk	ss	bl	bk
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S	S	S	S	S	S
JETFIRE™ ignition	S	S	S	S	S	S	-	-	-	-	-	S	S
Rear burner igniter	S	S	S	S	S	S	-	-	-	-	-	-	-
Infrared ceramic bottom burners	1	1	1	1	1	1	-	-	-	-	-	-	-
Stainless steel bottom burners	4	3	2	4	3	2	-	-	-	-	-	2	2
Ceramic infrared rear rotisserie burner	S	S	S	S	S	S	-	-	-	-	-	-	-
Rear charcoal rotisserie burner	-	-	-	-	-	-	-	-	-	-	S	-	-
Range side burner	-	-	-	S	S	S	-	-	-	-	-	-	-
Stainless steel WAVE™ cooking grids	S	S	S	S	S	S	-	-	-	-	-	-	-
Cast Iron Griddle	S	S	S	S	S	S	-	-	-	-	-	0	0
Cast iron WAVE™ cooking grids	0	0	0	0	0	0	-	S	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™ backlit control knobs	S	S	S	S	S	S	-	-	-	-	-	-	-
Adjustable air vents	-	-	-	-	-	-	S	S	S	S	S	-	-
Removable drip pan	S	S	S	S	S	S	-	-	-	-	S	S	S
Warming rack	S	S	S	S	S	S	-	-	-	-	S	-	-
Natural gas available	Y	Y	Y	Y	Y	Y	-	-	-	-	-	N	N
10 Year Limited Warranty	-	-	-	-	-	-	-	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S	S	S	S	-	-
ACCESSORIES	BILEX730	BILEX605	BILEX485	LEX730RSBI	LEX605RSBI	LEX485RSBI	AS300K	NK22CK-C	PRO22K-LEG	NK22CK-L-1	PRO605	TQ285X	PRO285
Commercial quality rotisserie kit – 4 Forks	0	0	0	0	0	0	-	-	-	-	0	-	-
Charcoal tray	0	0	0	0	0	0	-	-	-	-	-	-	-
Heavy duty cover	0	0	0	0	0	0	0	0	0	0	0	0	0
GRILL INPUTS (MJ/h)	BILEX730	BILEX605	BILEX485	LEX730RSBI	LEX605RSBI	LEX485RSBI	AS300K	NK22CK-C	PRO22K-LEG	NK22CK-L-1	PRO605	TQ285X	PRO285
Main infrared burners	14.5	14.5	14.5	4.5	14.5	14.5	-	-	-	-	-	-	-
Main tube burners	4 x 17.5	3 x 17.5	2 x 17.5	4 x 17.5	3 x 17.5	2 x 17.5	-	-	-	-	-	2 x 6.5	2 x 6.5
Side burner	-	-	-	11.5	11.5	11.5	-	-	-	-	-	-	-
Rear infrared burner	16.5	16.5	14	16.5	16.5	14	-	-	-	-	-	-	-
Total Combined	101	83.5	63.5	112.5	95	75	-	-	-	-	-	13	13
DIMENSIONS	BILEX730	BILEX605	BILEX485	LEX730RSBI	LEX605RSBI	LEX485RSBI	AS300K	NK22CK-C	PRO22K-LEG	NK22CK-L-1	PRO605	TQ285X	PRO285
Total length (cm)	110	93	76	91	74	157	50	113	72	70	171	112	122
Total width (cm)	54	54	54	69	69	69	50	73	59	59	63	51	52
Total height (cm) lid closed/lid open	19/45	19/45	19/45	125/151	125/151	125/151	120	106/152	103/162	112	125/151	94/130	108/134



Exim International (Australia) Pty Ltd
24 Harrington Street,
Arundel Industrial Park
Arundel, Queensland
Australia 4214

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

Authorized Dealer



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