



PREMIUM BBQs



BARBECUES AND ACCESSORIES
2025



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DEAR BARBECUE FRIENDS,

With a lot of excitement we're presenting the Napoleon® catalogue for 2025!

Within you will not only get to know our existing products but also our new barbecues and accessories to enhance your grilling game.

Besides all of our fantastic products we've also prepared a selection of grilling techniques as well as matching recipes with which you can not only improve your barbecue skills but also impress your family and friends!

Aside from the fact that Napoleon® always strives to deliver the highest quality products, creating memories is also one of our main priorities! Because let's face it, enjoying moments are best done together, right?

We're looking forward to the amazing dishes and memories still to come!

**Warmest regards,
Your Napoleon® Team**



HISTORY

MADE IN CANADA

The story of our BBQs 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 the Napoleon® stoves and BBQs that would follow..



PASSION FOR FIRE AND QUALITY

Napoleon® is an ISO 9001:2015 certified company in Canada with more than 186.000 square metres of manufacturing space and over 2000 associates. We are North America's largest privately owned manufacturer of quality wood and gas fireplaces and stoves, gas and charcoal BBQs, as well as outdoor living products. The rapid expansion of Napoleon® is a direct result of our uncompromising manufacturing quality, innovation and honest, reliable customer service. The biggest factor contributing to our success is that the customer is at the heart of all our products. At Napoleon®, we are satisfied when users are impressed not just by the grills themselves but by the meals they prepare on them and the associated experience.

Grilling becomes an experience with Napoleon®!

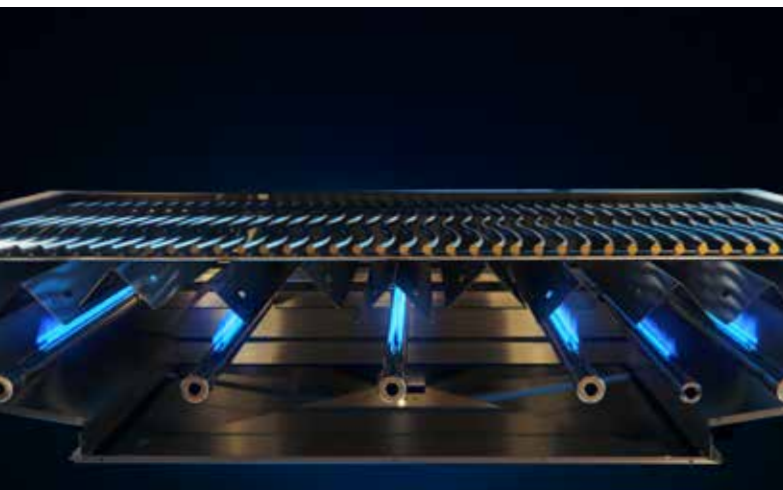


TECHNOLOGY

HEAT, EVENLY DISTRIBUTED

The dual-level sear plates allow for consistent circulation of heat to the cooking grids, preventing the occurrence of so called “hotspots”. It's not just the staggered height of the plates that makes them effective, it's also their rising position from back to front, which allows naturally hotter air at the back to move to the front where it's cooler.

The easy-to-clean heat distributors also ensure that the gas flames flare up less, as they direct dripping fat and juices past the flame. This not only makes grilling safer, but also ensures a better and more genuine flavour of the grilled food.



JETFIRE™; AN ENLIGHTENED IDEA

Igniting a Napoleon® gas burner is made easy by Napoleon's unique innovative JETFIRE™ ignition system which ignites each individual burner with a strong burst of flame from a separate gas outlet. This allows for the burners to ignite even in extreme weather – the dreaded click of a failed Piezo ignition is a thing of the past. This innovative technology is only used in this way in Napoleon® BBQs.



SIZZLE ZONE™ INFRARED BURNERS

HOT, HOTTER, SIZZLE ZONE™

Using charcoal is the traditional form of infrared grilling that we're all familiar with: glowing briquettes emit direct heat through infrared energy into the food being grilled, giving that mouthwatering smoky aroma and delicious crust.

With the SIZZLE ZONE™ infrared burners from Napoleon®, you get these benefits plus convenient gas technology: each burner contains thousands of gas outlets that heat the ceramic surface until it starts to glow red. The resulting infrared rays don't just warm the ambient air; the heat penetrates directly and deeply into the food. It also creates a consistent thermal area that compared with a charcoal fire, is much easier to control.

Napoleon® infrared burners produce extremely high temperatures, making them ideal for the preparation of juicy steaks, burgers and other meats. The SIZZLE ZONE™ can also be used as a side burner, and combined with a ceramic heat plate provides the perfect way to prepare delicious stir fries in a wok.

You can find the SIZZLE ZONE™ infrared side burner on our Freestyle, Rogue® PRO™, Rogue® PRO-S , Prestige® and Prestige PRO models



WAVE™ COOKING GRIDS

ON THE SAME WAVELENGTH

The unique shape of the WAVE™ cooking grids gives food an attractive sear pattern that can only be found with a Napoleon® BBQ. But the wave shape doesn't just give your food an appetising appearance, it also has practical benefits: the wavy cooking grid promotes more evenly distributed heat and also makes it much harder for small bits of food to fall through. Once again, it is the small details that make a Napoleon® BBQ a Napoleon® BBQ.

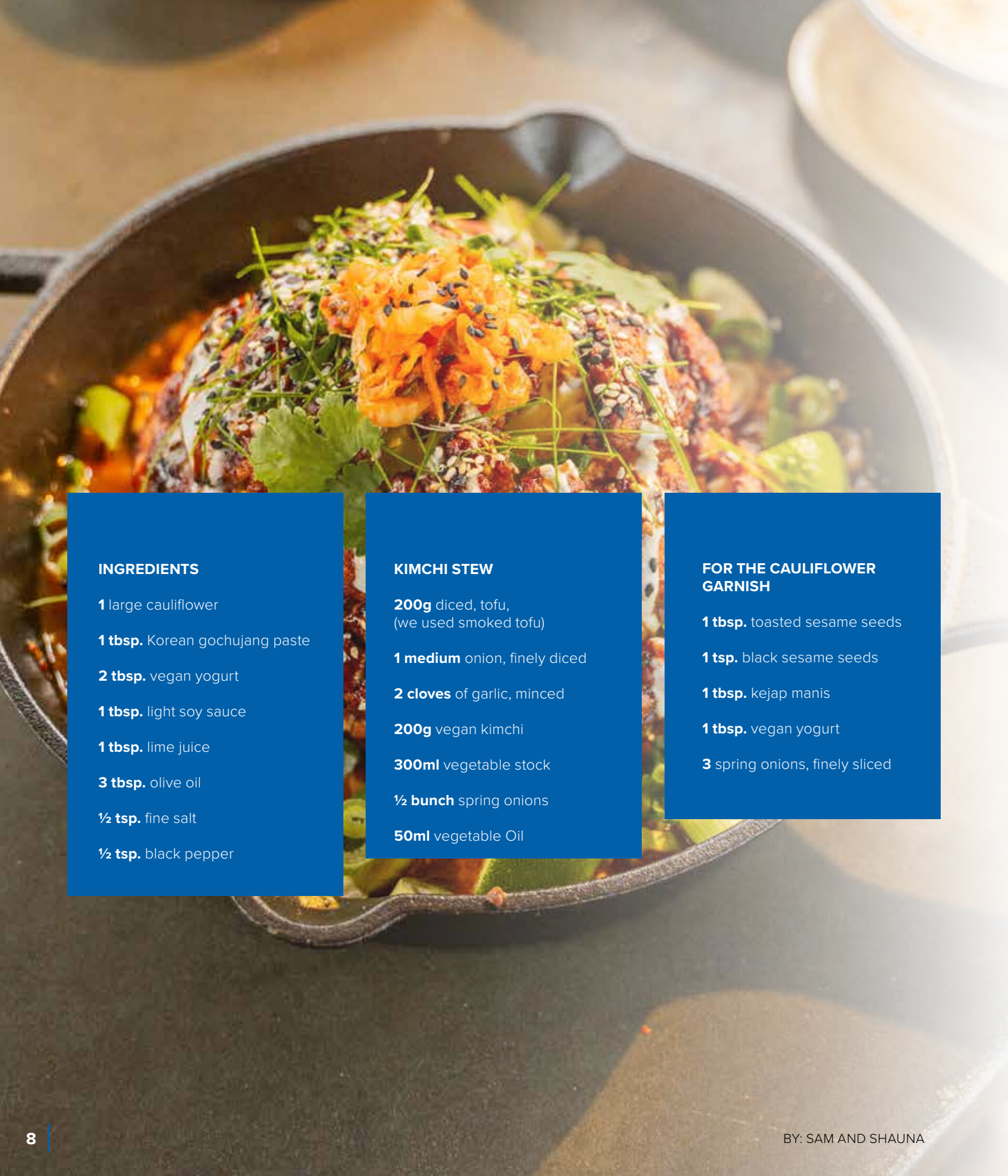
**WAVE™ PORCELAIN
COATED CAST IRON
COOKING GRIDS**



**WAVE™
STAINLESS STEEL
COOKING GRIDS**

**WAVE™ CAST
STAINLESS STEEL
COOKING GRIDS**





INGREDIENTS

- 1** large cauliflower
- 1 tbsp.** Korean gochujang paste
- 2 tbsp.** vegan yogurt
- 1 tbsp.** light soy sauce
- 1 tbsp.** lime juice
- 3 tbsp.** olive oil
- ½ tsp.** fine salt
- ½ tsp.** black pepper

KIMCHI STEW

- 200g** diced, tofu, (we used smoked tofu)
- 1 medium** onion, finely diced
- 2 cloves** of garlic, minced
- 200g** vegan kimchi
- 300ml** vegetable stock
- ½ bunch** spring onions
- 50ml** vegetable Oil

FOR THE CAULIFLOWER GARNISH

- 1 tbsp.** toasted sesame seeds
- 1 tsp.** black sesame seeds
- 1 tbsp.** kecap manis
- 1 tbsp.** vegan yogurt
- 3** spring onions, finely sliced

KOREAN-STYLE WHOLE BBQ

CAULIFLOWER WITH KIMCHI STEW



PREP TIME
30 min



GRILL TIME
20 min



SERVES
4



DIFFICULTY
EASY

INSTRUCTIONS

- 1 Preheat your BBQ to medium-high heat, around 200C.
- 2 Combine the marinade ingredients and brush liberally over your steamed cauliflower. Make sure you get in between the florets too. Set the Cauliflower on a baking tray and cook for around 20 minutes on medium-high heat. The cauliflower is ready when it looks dark and caramelised and cooked through. Test with a sharp knife, it should glide inside easily.
- 3 As the cauliflower is baking in the BBQ, we can make a simple kimchi stew. To a BBQ safe pan, such as cast iron, add the oil and tofu and cook directly over the main heat until crispy. Remove from the pan and set aside.
- 4 Add the onion and garlic into the pan and saute until translucent, around 7-8 minutes. Add in the kimchi and stir for 2-3 minutes followed by the vegetable stock. Finally, add the tofu and mix well.
- 5 Remove the pan from the heat. Gently push the stew from the middle of the pan and carefully lift the cauliflower from the baking sheet and place it in the center of the pan.
- 6 Decorate the cauliflower with the garnish. Drizzle over the yogurt, followed by the kecap manis, then sprinkle with the toasted sesame seeds, finally, add the spring onions. Have fun with this part and make a beautiful vegan centrepiece. This pairs beautifully with some steamed Jasmine rice.

Share your favourite recipes – with a twist, your stories of great grilled food, and photos of your favourite meals off the barbecue on our social pages like Facebook and Instagram, using the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).





ELECTRIC SERIES

Join us in the future of sustainable barbecuing. Striking design, quality features and environmental consciousness – Napoleon® is proud to introduce its first full-size electric grill, our all new Rogue® EQ™. With the Rogue® EQ™ electric grill, Napoleon® sets new standards and combines cutting-edge technology with a green approach to life. Napoleon's answer to the demand for a fully-fledged electric barbecue equipped with the latest grilling technology. This innovation makes a sustainable outdoor electric grill a reality for those who don't want to compromise on quality and performance. Aside from the all new Rogue® EQ™ Napoleon is also introducing the TravelQ PRO285 EX, combining the grilling experience from the Electric PRO285 with the mobility of the PRO285X."



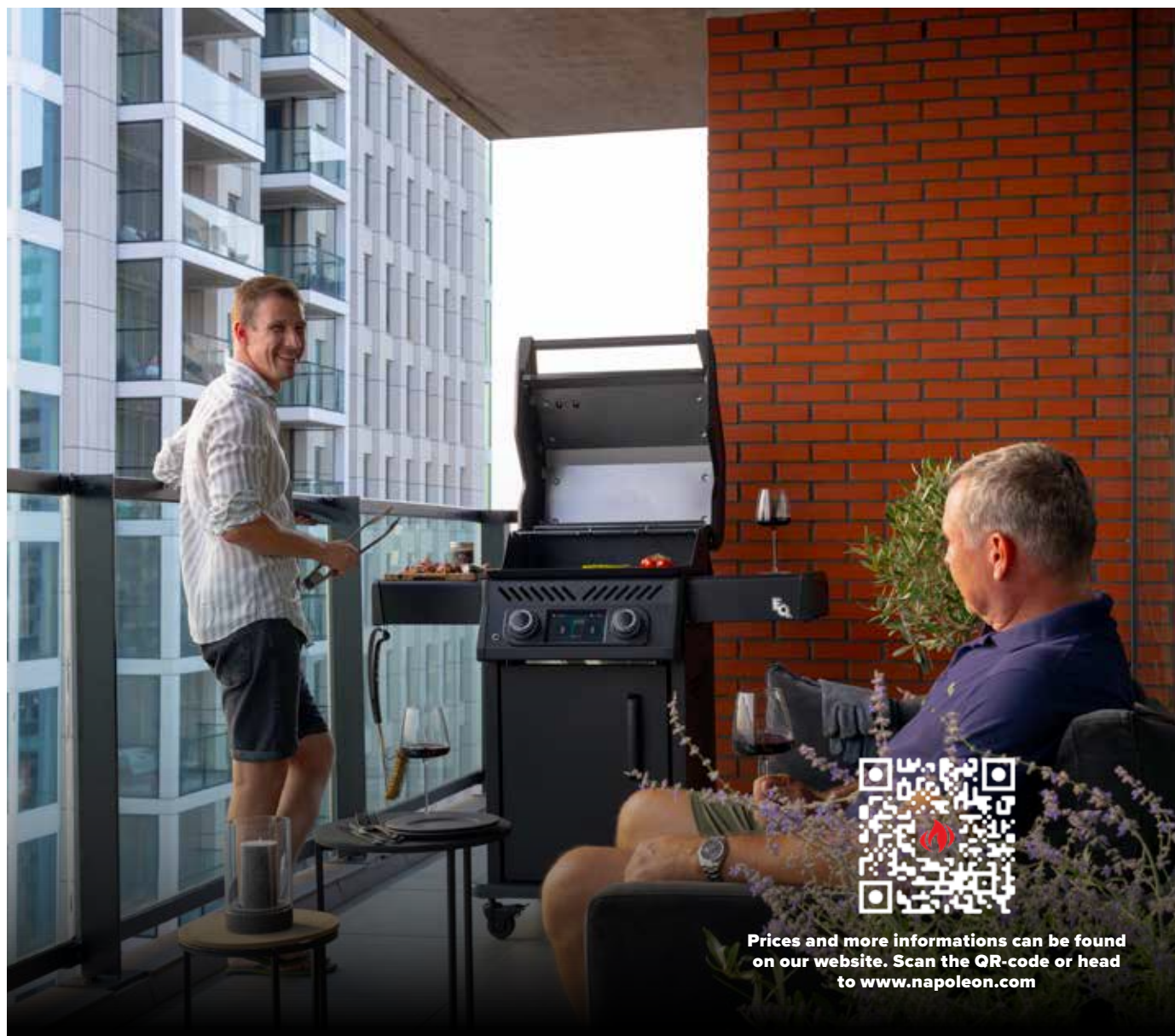
Rogue EQ™



TravelQ™ PRO285EX



TravelQ™ PRO285E



Prices and more informations can be found on our website. Scan the QR-code or head to www.napoleon.com

ELECTRIC GRILL FEATURES



Rogue® EQ™
Large display 17,8cm (7")



Rogue® EQ™ Heating coils with
4500 Watt



PRO285E Heating coil
with 2200 Watt



PRO285E ACCU-PROBE™
thermometer

MATCHING ACCESSORIES



Rogue® EQ™ Cover
#61366



Rogue® EQ™
Reversible Cast Iron Griddle
#56036



Cover
PRO285E #61286
PRO285EX #61288



Griddle for TravelQ™ PRO285E and
PRO285EX #56080



VARIOUS GRILLING TECHNIQUES

ROTISSERIE GRILLING

One of the grilling techniques that gained popularity quickly over the past few years is rotisserie grilling. Larger pieces of meat, entire chickens but also fruit and vegetables can be perfectly used in combination with a rotisserie. The food is “skewered” on a spit, placed in the barbecue and slowly rotated by the motor. This allows the food to cook evenly, at a constant temperature and even over a longer period of time. Also, because the food is perfectly enclosed, the food remains beautifully juicy.

PRO TIP: With the help of matching accessories for the rotisserie kit it is even possible to prepare sides like fries, popcorn, chicken wings and much more.

Find a delicious recipe on the next page to kickstart your rotisserie adventure!

INGREDIENTS

1 Picanha (Rump Cap) fat on, salt and freshly ground pepper to taste

BRAZILIAN SALSA VINAIGRETTE

3 medium tomatoes, diced

1 green pepper, diced

1 small white onion, diced

½ cup (125ml) extra virgin olive oil

2 tbsp. to ¼ cup (63ml) white wine vinegar, salt, pepper, chopped coriander to taste and 2 tbsp. water

ROTISSERIE SMOKED PICANHA ROTISSERIE RECIPE



PREP TIME

15 min



GRILL TIME

40 min



SERVES

4



DIFFICULTY

Easy

INSTRUCTIONS

1 Remove a cooking grid and place your smoker box or tube over a burner. Fill with your favourite wood chips. Light the burner below the smoker accessory, setting it to low, and then preheat the barbecue to around 149°C using the rear burner.

2 Trim off the silverskin and extra fat that is hanging off the ends. Slice the picanha into 2½-inch (6½ cm) thick slices, WITH the grain. Season them to taste with salt and freshly ground pepper. You can also use your favourite steak seasoning. Let the steaks rest with the salt while the grill continues to warm.

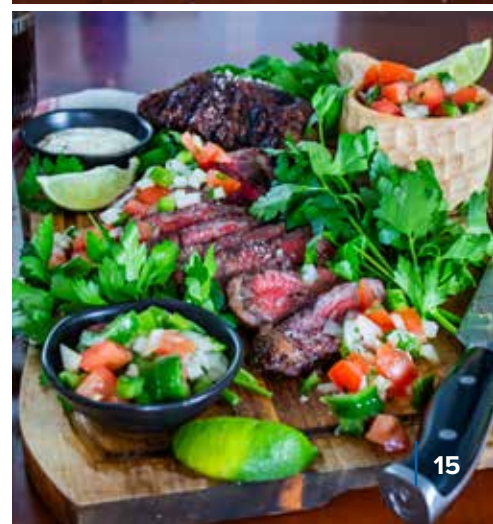
3 Thread the steaks onto a spit rod in a 'C' shape with the fat cap out. Load the spit rod onto your barbecue and turn on the rotisserie motor. Cook the picanha for 30 to 40 minutes, or until an instant-read thermometer hits around 54°C.

4 While the picanha is cooking, make the Brazilian Salsa Vinaigrette condiment. Dice tomatoes, pepper, and onion. Toss with the olive oil, vinegar, and season to taste with salt and pepper. Garnish or stir through as much or as little coriander as you like.

5 Remove from the grill and allow the picanha to rest before slicing and serving. You can serve it Churrasco style, sliced directly off the spit, or serve your picanha as steaks, removing them from the spit entirely and allowing your guests to slice the steak into delicious morsels themselves.

6 Top the picanha with the Brazilian Salsa Vinaigrette and pair this with rice and beans, French fries, or your favourite seasonal side dish.

A feast for the senses, this Rotisserie Smoked Picanha recipe is sure to get your family fired up. Roast on the BBQ's rotisserie and add a little smoke for extra flavour, you can't go wrong. What's your favourite bbq'd recipe? Share your recipes, grilling stories, and photos to our social pages like Grills Facebook and Instagram using the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).





FREESTYLE™ SERIES

Whether it's summer or winter; you can count on your FREESTYLE™ all year long. This barbecue does not have any culinary boundaries. A classic barbecue night with friends and juicy steaks? Of course! Or why not enjoy a rustic breakfast with an omelette and bacon from the griddle? A nice, quick snack - maybe bacon wrapped dates? Delicious desserts like a warm apple crumble are also a possibility. Anything you would like to prepare on your FREESTYLE™ is possible!

Freestyle™ is the Napoleon® product range for barbecue enthusiasts who want to take the next step. Two different sizes complete the Freestyle range; the smaller F365 with 365 sq inches of cooking area and the larger F425 with 425 sq inches of cooking space.

All Freestyle™ gas barbecues naturally offer the usual top quality from Napoleon®: A durable grill chamber made of cast aluminium, WAVE™ porcelain coated cast iron cooking grids, an ACCU-PROBE™ built-in temperature gauge and the JETFIRE™ ignition system. And all this in an exciting design that presents the synthesis of form and function in the best Napoleon® tradition.



Freestyle™ 365PGT



Freestyle™ 425 PGT



FREESTYLE FEATURES



JETFIRE™
ignition system



ACCU-PROBE™ temperature
gauge with carbon look



WAVE™ cast iron cooking grids



Folding side shelves

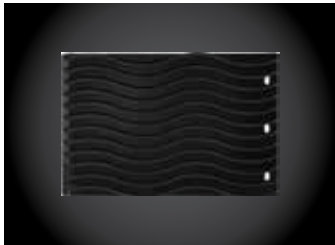
MATCHING ACCESSORIES



Cover
#61444



Heavy Duty (H.D.) rotisserie kit
#69303



Enameled Cast Iron Reversible
Griddle #56426



Silicone side shelf mat
#70122





ROGUE® SERIES

The Rogue® series combines innovative features, comprehensive functionality and modern black design! The high quality Rogue® gas grills offer a wide range of different sizes and features.

Quality and innovative features are very important in the Rogue® series. All models feature an aluminium die-cast tub for easy cleaning and the patented Napoleon® sear plate system ensures an even temperature distribution across the whole cooking area.

Also, all Rogue® grills come with stainless steel burners, the reliable JETFIRE™ ignition system, the ACCU-PROBE™ lid temperature gauge and the drip pan is accessible from the front.

All grills in the Rogue® series have one thing in common: an excellent price-performance ratio.



Rogue® 365-1



Rogue® 425-1



Rogue® 525-1



ROGUE® FEATURES



JETFIRE™
ignition system



Folding side shelves



WAVE™ cast iron cooking grids



ACCU-PROBE™ temperature gauge

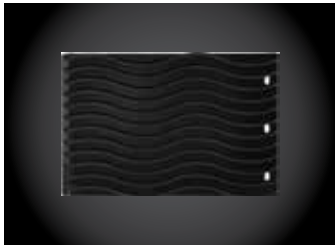
MATCHING ACCESSORIES



Cover
R365 #61365 R425 #61427
R525 #61527



Heavy Duty (H.D.) rotisserie kit
#69913



Enameled Cast Iron Reversible
Griddle #56426



Stainless steel wok topper
#56027





ROGUE® PRO SERIES

The Rogue® PRO model is as well-equipped as all other Rogue® models, but in addition features the legendary Napoleon® SIZZLE ZONE™ – an infrared side burner, that sears steaks to perfection at over 800 °C. In addition, the Rogue PRO model is equipped with a high lid and premium quality, cast iron cooking grids. The SIZZLE ZONE™ is fitted with an easy to maintain stainless steel grid. For night-time grilling, the Rogue PRO model features white knob lighting that will literally highlight your grill night. And the integrated bottle opener will come handy at your next garden party. The Rogue® PRO is available in an all stainless steel finish, with a 425 square inch grilling surface.



Rogue® PRO 425-2



ROGUE® PRO FEATURES



Right side shelf foldable



WAVE™ porcelain coated cast iron cooking grids



ACCU-PROBE™ thermometer



Large **SIZZLE ZONE™** with stainless steel **WAVE™** grid

MATCHING ACCESSORIES



Cover
#61427



Heavy Duty (H.D.) rotisserie kit
#69913



Enameled Cast Iron Reversible
Griddle #56426



SIZZLE ZONE™ Windshield (Small)
#71302





ROGUE® PRO-S SERIES

The Rogue® PRO-S series, even tops the PRO series: The three Rogue® PRO-S models not only feature the SIZZLE ZONE™ infrared side burner, but also an infrared rear burner. In combination with the high lid, these BBQs truly are rotisserie champions. A whole chicken or a suckling pig: a perfect grilling result is guaranteed. All three sizes of the Rogue® PRO-S feature the Napoleon® SafetyGlow™ knob lighting, indicating whether the grill is powered on and ready for the next grilling experience.



Rogue® PRO-S 425



Rogue® PRO-S 525



Rogue® PRO-S 625



ROGUE® PRO-S FEATURES



Durable grill chamber made of cast aluminium



Stainless steel infrared rear burner



SAFETY GLOW™ control knobs



Large **SIZZLE ZONE™** with stainless steel **WAVE™** grid

MATCHING ACCESSORIES



Cover
RPS425 #61427 / RPS525 #61527 /
RPS625 #61627



Heavy Duty (H.D.) Rotisserie Kit
#69913



Enameled Cast Iron Reversible
Griddle #56426



Cast Iron Dutch Oven, ø28cm, 6L
#56059





PRESTIGE® SERIES

The future of grilling is here. Introducing the all-new Napoleon Prestige series. Completely redesigned from the ground up, the Prestige series features a modern new look. All Prestige models are equipped with the upgraded JETFIRE 2.0 ignition system, featuring a fine mesh that prevents spiders from nesting and clogging the burners, ensuring reliable ignition every time. Additionally, all models come with a fold-away warming rack for more space under the lid and large, sturdy wheels that can be adjusted in height for optimal convenience.

Want to take your grilling experience even further? Our Connected Prestige models offer ultimate control. Connect your grill to our app via Wi-Fi or Bluetooth and monitor your temperatures and food in real time.

In addition to the app, Connected models feature a 5" LCD screen that provides a clear overview of everything happening inside your grill. Connect up to 3 probes to monitor the core temperature of three different dishes simultaneously and check the gas level of your tank with the integrated scale in the tank holder.

The cherry on top is that the Prestige 500 Connected is also available in a Phantom finish.

Relax, enjoy, and let the new Prestige (Connected) series do the rest!



Prestige® 500 SS Connected



Prestige® 665 SS Connected



PRESTIGE FEATURES



ACCU-PROBE™
thermometer



Large **SIZZLE ZONE™** with
stainless steel **WAVE™** grid



3 Probe ports



5" LCD screen

MATCHING ACCESSORIES



Cover
P500 #61500 / P665 #61665



Commercial Quality (C.Q.) Rotisserie Kit
P500 #69233 / P665 #69633



Cast Iron enameled griddle
#56041



SIZZLE ZONE™ Windshield
#71301



VARIOUS GRILLING TECHNIQUES

SIZZLE ZONE™ GRILLING

METHOD 1

Direct grilling is the grilling of meat at a very high temperature. You can perfectly do this using the SIZZLE ZONE™ which enables you to create a beautiful crust on both sides of the meat. The meat is then cooked at a low temperature over indirect heat from about 100 to 130 degrees until the desired core temperature is reached.

PRO TIP: When using this method, be careful not to overdo the maillard effect!



METHOD 2

Reverse grilling: Originally this method was mainly used in gastronomy, because the meat can be prepared very well and finished quickly if necessary. But the method is also irreplaceable for barbecuing. The meat is grilled over indirect heat at low temperatures of about 100 to 130 degrees until the desired core temperature is reached. Then the meat can be grilled on the SIZZLE ZONE™ to add the distinctive grill marks and maillard effect to the meat.



HOW TO GRILL THE PERFECT STEAK

SIZZLE ZONE™ RECIPE



PREP TIME

10 min



GRILL TIME

25 min



SERVES

1+



DIFFICULTY

Easy

INGREDIENTS

NY strip steaks

Your favourite steak seasonings

INSTRUCTIONS

1 Preheat your main grilling area between 150°C and 175°C preparing to use indirect heating. If possible raise your side burner's grids to the upper position. Ignite your infrared SIZZLE ZONE™ side burner, preheating to high. In case of reverse grilling you can season your steaks with your favourite seasoning. Coarse salt, fresh pepper, dehydrated garlic are the simplest, however, steak spice and other simple seasoning mixes work just as well.

2 After the grill has heated for at least 10 to 15 minutes, it is time to sear the steaks. Place the steaks onto the infrared searing them for about 60 seconds on one side. To get the cross hatch, turn the steaks 45° and continue to sear for another 60 seconds. Flip the steaks and repeat on the other side. Don't forget to sear the edges too.

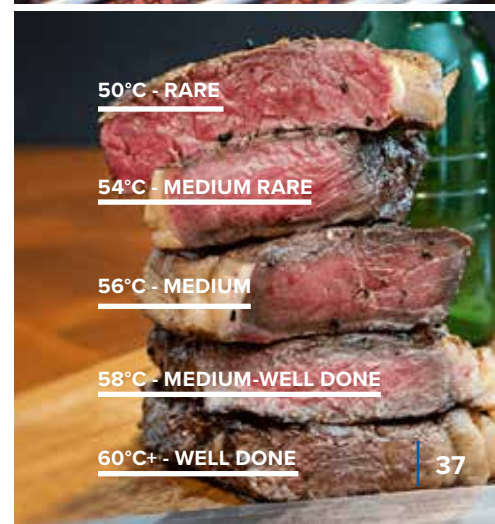
PRO TIP: When you try to lift the steak(s) but they stick to the grid, leave them a bit longer. They will have to sear a bit longer in order to lift easily.

3 Once seared, move the steaks to the main grill, using indirect heat to gently finish cooking the steak. Use a BBQ thermometer to ensure that you get your ideal temperature. Finish the steak for anywhere between 5 and 25 minutes, depending on thickness and desired finished temperature.

4 Rest the steaks on a board or plate for at least 5 minutes before serving.

5 Serve your steaks with your favourite sides, whether it's potatoes, a big and leafy salad, or anything in between.

It's super easy to find your groove and know how to grill the perfect steak using the infrared SIZZLE ZONE™. Like many things, practice makes perfect, and so does your Napoleon Grill. How do you prefer your piece of meat? Tell us by leaving comments, photos, and even recipes on your favourite social outlet. Just use the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).





PRESTIGE® PRO™ SERIES

Sophisticated technology and the perfect design are key features of the Prestige PRO™ series, with its chrome accents and quality stainless steel construction emphasising the BBQ's elegant appearance. Yet the Napoleon® Prestige PRO™ BBQ isn't just good to look at: treat your guests to the perfect steak grilled on the Prestige PRO™, or create delicious meals using the rotisserie kit which is included with this bbq. In other words, the Prestige PRO™ series provides the ultimate barbecuing experience.



Prestige PRO™ 500-3



Prestige PRO™ 665-3



Prestige PRO™ 825-3



PRESTIGE PRO FEATURES



Stainless steel
infrared rear burner



Grilling chamber with
integrated interior lights



Dimmable, multi colour
SAFETY GLOW™ control knobs



Proximity lighting

MATCHING ACCESSORIES



Cover
PRO500 #61500 / PRO665 #61665 /
PRO825 #61825



SIZZLE ZONE™ Windshield
#71301



Cast Iron enameled griddle
#56041



Stainless steel wok
#70028





PHANTOM™ SERIES

The Phantom™ Special Edition from Napoleon® enhances four barbecue models in a particularly eye-catching way: The Phantom™ TravelQ™ PRO285X, the Phantom™ Rogue® SE425, the Phantom™ Prestige® 500 and the Phantom™ Freestyle 425 come in an all-black finish. It's a look that simply sticks.

But the Phantom™ models are not only impressive because of their special appearance. All models have a grilling rack - in the case of the Phantom Rogue® SE425 and Phantom™ Prestige® 500 and Phantom™ Freestyle 425 in a unique multifunctional design.

Another highlight are the cast stainless steel grids of the Phantom™ Prestige® 500 - both for the main cooking area and for the SIZZLE ZONE™. High-quality stainless steel as a solid cast grid; an absolute novelty at Napoleon®. But the Phantom™ Rogue® SE425 and the Phantom™ Freestyle 425 also receive an attractive upgrade: in addition to the main cooking area, the SIZZLE ZONE™ also has a solid stainless steel grid.



Phantom™ TravelQ™ PRO285X



Phantom™ Freestyle 425



Phantom™ Rogue® SE 425



Phantom™ Prestige® 500 Connected



Prices and more informations can be found on our website. Scan the QR-code or head to www.napoleon.com

PHANTOM™ FEATURES



Matt finish
for stealthy look



ACCU-PROBE™ temperature
gauge with matt black finish



Multifunctional grilling rack
(RSE425PHM / P500PHM / F425PHM)



JETFIRE™
ignition system





OASIS™ COMPACT SERIES

We are excited to show you the innovation in the Napoleon® outdoor kitchen range, the Oasis™ Compact. Our goal is to create a true all-in-one outdoor kitchen solution. The Oasis™ Compact is equipped with a BIG32-1 grill head from the 700 series and also features an SIZZLE ZONE™ infrared side burner as well as a drawer cabinet under the grill. Additionally, a combination of a waste bin and paper towel holder is included, as well as a gas bottle cabinet and a Marazzi porcelain stoneware worktop. But the Oasis™ Compact also has a surprise in terms of design: for the first time, the version with the BIG32-1 grill head is available in an ultra-cool matt black finish! You can find further Built-in Grills and Outdoor Components in our separate Outdoor Kitchen brochure 2025.



ODK105BIG32P-1
(Rotisserie kit included)



ODK105-BIG32PMK-1
(Rotisserie kit included)



Prices and more informations can be found
on our website. Scan the QR-code or head
to www.napoleon.com

OASIS COMPACT FEATURES



Includes Oasis™ cabinet



Includes elegant grey
Marazzi worktop



Includes cover for the barbecue
SIZZLE-ZONE™



Rotisserie kit included





TRAVELQ™ SERIES

Genuine, infinite freedom: with the TravelQ™ series BBQs, you can enjoy barbecued food wherever you like! All TravelQ™ models have the WAVE™ cooking grids in porcelain coated cast iron, which ensures the sustained, even distribution of heat. Convenient handling, sophisticated transport solutions and efficient barbecuing performance set new standards, meaning your portable gas BBQ will become a reliable partner for every adventure.



TravelQ™ 240



TravelQ™ PRO285



TravelQ™ PRO285X



TRAVELQ FEATURES



JETFIRE™
ignition system



Two stainless steel burners
(TQ240 excluded)



WAVE™
Cast iron cooking grids



Extra high lid for
larger pieces of meat
(PRO series only)

MATCHING ACCESSORIES



Cover
TQ240 #61240 / PRO285E #61286 /
PRO285 #61287 / PRO285X #61288



TravelQ™ Rotisserie Kit
to suit PRO285 Series.
#69283



Cast iron griddle, porcelain coated
#56080



Stand for TravelQ™ PRO
(PRO285-STAND-CE)





CHARCOAL PREMIUM SERIES

Whether you're a BBQ amateur or pro, cooking on charcoal has always had a certain appeal. Napoleon's range of charcoal BBQs has a model to suit every requirement, from the tempting, extra-large Charcoal Professional model in stainless steel to the much-loved Kettle BBQ series with its sophisticated details.



Charcoal Kettle NK14, Ø 37 cm



Charcoal Kettle NK18, Ø 47 cm



Charcoal Kettle NK22, Ø 57 cm



PREMIUM CHARCOAL KETTLE BARBECUE FEATURES



ACCU-PROBE™
thermometer



Removable large
ash catcher



Chrome plated
cooking grid



Stainless steel air
ventilation system

MATCHING ACCESSORIES



Cover
Ø47 #61912 / Ø57 #61910 /



Charcoal rake and tongs
#67740



Leather BBQ gloves
(1 pair) #62147



Napoleon® charcoal starter
#67802





CHARCOAL PROFESSIONAL SERIES

The Napoleon® **Charcoal Professional series** consists of 3 models in 2 different sizes: Charcoal PRO kettle Ø 47 cm and Charcoal PRO kettle Ø 57 cm. The Ø 57 cm barbecue is also available with a cart as a Charcoal **PRO cart kettle**.

The Charcoal Professional series features a porcelain-enameled lid, adjustable ventilation slots on the top and bottom, and an integrated ACCU-PROBE™ thermometer. Additionally, all Napoleon® kettle barbecues have heat-resistant cool-touch handles and a removable ash catcher. The Charcoal PRO cart kettle Ø 57 cm features a folding side table, made of tough powder coating that reduces the chance of scratches.

Because the grill grates of the Charcoal Professional series are made entirely of cast iron, they are the absolute highlight of the series. Cast iron is a suitable material for barbecue grates because it retains and conducts heat well. Our grill grates also feature our iconic WAVE™ pattern, which provides food with recognisable sear marks. Unlike most charcoal barbecues, the cast iron grill grates of the Charcoal Professional series can be placed at three different heights, so the user can use the heat of the charcoal even more efficiently.

The Charcoal Professional series, with the addition of a bracket and slots, offers the possibility of using the rotisserie. When not in use, the rotisserie can be stored under the kettle in the cart. The openings of the rotisserie can also be covered to prevent heat loss.



PRO Kettle Ø 47cm



PRO Kettle Ø 57cm



PRO Cart Kettle Ø 57cm



PRO 605 CSS



PRO CHARCOAL KETTLE BARBECUE FEATURES



WAVE™ cast iron cooking grid (3-Height adjustable)



Corner lid hinge ensures safe opening and closing of the lid



PRO extension / rotisserie ready stainless riser ring



Heat management system/vortex

MATCHING ACCESSORIES



Cover
Ø47 #61914 / Ø57 #61915 /
PRO CART #61916 / PRO605 #61605



Charcoal Rotisserie Kit
#69243



Cast iron griddle for
ø 57cm kettle barbecues
#56083



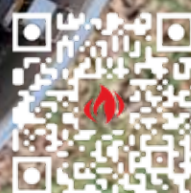
Leather BBQ Gloves
(1 Pair) #62147



VARIOUS GRILLING TECHNIQUES

GRIDDLE GRILLING

Who doesn't remember a great grill up/barbecue from their last holiday? In the Mediterranean delicious seafood, fish and much more are mainly prepared on a griddle over the grill bars. These large, porcelain coated cast iron plates are tremendously heat-conductive, distributing the temperature evenly over the entire griddle. The griddle is ideal for grilling at high temperatures.



Prices and more informations can be found
on our website. Scan the QR-code or head to
www.napoleon.com

ACCESSORIES

MATCHING ACCESSORIES
FOR **EVERY** BARBECUE

DISCOVER OUR **NEW PREMIUM** CLEANING RANGE



Interior cleaner, 500ml
10240



Grate cleaner, 500ml
10241



Stainless steel cleaner, 500ml
10242



Enamel cleaner, 500ml
10243



Brass Grill Brush with
wooden handle **62062**



Brass Grill Brush with
wooden handle **62028**

Stainless steel Grill Brush
with wooden handle **62063**



Gas grill cleaning toolset
62045



PRO stainless Steel
Grill Brush **62035**



PRO 3 piece toolset
70034



PRO stainless steel locking
tongs, 15 cm **55011**



3-piece TravelQ™ BBQ
toolkit **70024**



Flexible spatula
70040



Starterset „Pizza Lover”
90002



Rectangular pizza stone
70008



Stainless steel pizza
shroud **71200**



PRO pizza spatula
70003



Enameled Cast Iron Reversible Griddle **56365**



Drop-in pan for Rogue, Prestige and Prestige PRO **56055**



Griddle for TravelQ™ 285 series **56080**



Cast Iron enamlid griddle Prestige, PRO, LEX **56041**



Cast iron charcoal & smoker tray **67732**



Napoleon® charcoal starter **67802**



Charcoal baskets
for Ø 57 cm Kettles
67400



Napoleon® Premium
charcoal/briquettes
10KG, **67104**, 7KG, **67105**



Natural Firelighters
67052



Coconut Briquettes 10 KG
67301



Charcoal fire plate for 18"
and 22" **56099**



Cast iron griddle for
ø 57cm kettle barbecues
56083



Cast iron frying pan, ø24cm
56053



Cast Iron Griddle **SIZZLE ZONE™**
small **56081** large **56082**



Cast Iron Griddle
with handles
56084



Cast iron meat / burger press
56056





INGREDIENTS

1 cup (225g) Beurre noisette

1 cup (200g) granulated sugar

½ cup (100g) brown sugar

2 tsp. (10 ml) vanilla extract

2 eggs

2¾ cup (219 g) flour

1 tsp. (5 g) baking soda

½ tsp. (3 g) salt

1 cup (140 g) chocolate chunks

½ cup (85 g) milk chocolate chips

4 strips steakiness bacon

2 tbsp. (25 g) brown sugar

1 tsp. (3 g) cinnamon

1 to 2 tbsp. (30 ml) bacon grease,
salt to taste



GIGANTIC SKILLET COOKIE

DESSERT RECIPE



PREP TIME

20 min



GRILL TIME

30 min



SERVES

4+



DIFFICULTY

Average



INSTRUCTIONS

1 Measure the amount of brown butter you need and allow it to come to room temperature. Using a hand or stand mixer whip the butter and sugars together for 3 to 5 minutes until light and fluffy.

2 Turn off the mixer and scrape down the sides, then turn the mixer to low and add the eggs and vanilla, mixing between each addition.

3 In a separate bowl, combine the flour, baking soda, and salt, whisking together to ensure everything is evenly distributed. Add them to the butter mixture, mixing until it is all just combined. Fold in the chocolate, being careful not to overmix.

4 Optional Age the cookie dough in the fridge for 24 to 72 hours. The longer you can allow your cookie dough to age (up to 3 days) the more depth of flavour you will have.

5 Any time before you bake the cookies, place bacon onto a lined tray. Bake the bacon for about 15 to 20 minutes at 191°C until nearly crispy. Carefully pour out the bacon grease, then combine the brown sugar and cinnamon, then sprinkle over the bacon, return to the oven or barbecue for another 3 to 5 minutes, until the bacon is fully cooked and crisp. Drain on a paper towel, being careful that it doesn't become stuck.

6 Preheat your barbecue to 190°C using all burners set to medium-low.

7 Brush your cast iron frying pan with the bacon grease. Massage the dough into the pan so that it covers the bottom evenly.

8 Turn off the burners below where you will be putting the cast iron frying pan and close the lid. Bake the cookie for 15 to 30 minutes, until the center is nearly set. It will set further as it cools. However, if you prefer a more "solid" cookie, you can continue baking for up to 30 minutes as long as the sides do not begin to burn.

9 Remove the cast iron frying pan from the barbecue and allow it to rest and cool for at least 5 minutes before crumbling the candied bacon on top, sprinkling with flaky salt, and then slicing and serving. Serve with fresh fruit, ice cream, whipped cream or your favourite toppings.

What are you celebrating when you make this Gigantic Skillet Cookie Dessert recipe. Share your favourite barbecued desserts with our Facebook and Instagram using the hashtags [#BBQDessert](#) and [#NapoleonMoments](#).



BBQS OVERVIEW



- Rogue EQ™**
- 2 Heating coil 4,5 kW
 - 4500 Watt
 - Main Grill Area: 51 x 45 cm
 - Dimensions: 121 x 64 x 121 cm



- TravelQ™ PRO285EX**
- 2200 Watt
 - Main Grill Area: 54 x 37 cm
 - Dimensions: 112 x 50 x 93 cm
 - WAVE™ porcelain coated cast iron cooking grids



- TravelQ™ PRO285E**
- 2200 Watt
 - Main Grill Area: 54 x 37 cm
 - Dimensions: 74 x 47 x 38 cm
 - WAVE™ porcelain coated cast iron cooking grids



- Freestyle™ 365**
- 3 Stainless steel burners 12 kW
 - Main Grill Area: 51 x 45 cm
 - Dimensions: 124 x 64 x 116 cm
 - WAVE™ porcelain coated cast iron cooking grids



- Freestyle™ 425**
- 4 Stainless steel burners 13,6 kW
 - Main Grill Area: 60 x 45 cm
 - Dimensions: 132 x 64 x 116 cm
 - WAVE™ porcelain coated cast iron cooking grids



- Rogue® 365**
- 2 Stainless steel burners 10,5 kW
 - Main Grill Area: 51 x 45 cm
 - Dimensions: 121 x 64 x 121 cm
 - WAVE™ porcelain coated cast iron cooking grids



- Rogue® 425**
- 3 Stainless steel burners 14,25 kW
 - Main Grill Area: 60 x 45 cm
 - Dimensions: 130 x 64 x 123 cm
 - WAVE™ porcelain coated cast iron cooking grids



- Rogue® 525**
- 4 Stainless steel burners 16,6 kW
 - Main Grill Area: 74 x 46 cm
 - Dimensions: 144 x 64 x 121 cm
 - WAVE™ porcelain coated cast iron cooking grids



Rogue® PRO 425

- 3 Stainless steel burners 14,25 kW
- Large SIZZLE ZONE™ infrared side burner 4,5 kW
- Main Grill Area: 60 x 45 cm
- Dimensions: 130 x 64 x 123 cm
- WAVE™ porcelain coated cast iron cooking grids



Rogue® PRO-S 425

- 3 Stainless steel burners 14,25 kW
- Large SIZZLE ZONE™ infrared side burner 4,5 kW
- Stainless steel rear rotisserie burner 5 kW
- Main Grill Area: 60 x 45 cm
- Dimensions: 140 x 64 x 123 cm
- WAVE™ stainless steel cooking grids



Rogue® PRO-S 525

- 4 Stainless steel burners 16,6 kW
- Large SIZZLE ZONE™ infrared side burner 4,5 kW
- Stainless steel rear rotisserie burner 5 kW
- Main Grill Area: 73 x 45 cm
- Dimensions: 154 x 64 x 123 cm
- WAVE™ stainless steel cooking grids



Rogue® PRO-S 625

- 5 Stainless steel burners 20,75 kW
- Large SIZZLE ZONE™ infrared side burner 4,5 kW
- Stainless steel rear rotisserie burner 5 kW
- Main Grill Area: 73 x 45 cm
- Dimensions: 154 x 64 x 123 cm
- WAVE™ stainless steel cooking grids



Prestige® 500 (Connected)

- 4 Stainless steel burners 14kW
- Large SIZZLE ZONE™ infrared side burner 4 kW
- Stainless steel rear rotisserie burner 5,7 kW
- Main Grill Area: 71 x 46 cm
- Dimensions: 167 x 67 x 130 cm
- 8,5mm WAVE™ Stainless steel cooking grids



Prestige® 665 (Connected)

- 5 Stainless steel burners 17,5 kW
- Large SIZZLE ZONE™ infrared side burner 4 kW
- Stainless steel rear rotisserie burner 5,7 kW
- Main Grill Area: 94 x 46 cm
- Dimensions: 188 x 67 x 130 cm
- 8,5mm WAVE™ Stainless steel cooking grids



Prestige PRO™ 500

- 4 Stainless steel burners 16 kW
- Stainless steel rear rotisserie burner 5,5 kW
- SIZZLE ZONE™ infrared zijbrander 4 kW
- Main Grill Area: 71 x 46 cm
- Dimensions: 169 x 65 x 131 cm
- 9,5mm WAVE™ Stainless steel cooking grids



Prestige PRO™ 665

- 5 Stainless steel burners 19 kW
- Stainless steel rear rotisserie burner 5,5 kW
- Large SIZZLE ZONE™ infrared side burner 4 kW
- Easy pull-out and refillable smoking tray with burner 2,5 kW
- Main Grill Area: 94 x 46 cm
- Dimensions: 195 x 65 x 130 cm
- 9,5mm WAVE™ Stainless steel cooking grids



Prestige PRO™ 825

- 4 Stainless steel burners 15,2 kW
- Large SIZZLE ZONE™ infrared side burner 4 kW 7,6 kW
- Stainless steel rear rotisserie burner 5,5 kW
- Innovative two stage powerburner 5,3 kW
- Easy pull-out and refillable smoking tray with burner 2,5 kW
- Main Grill Area: 72 x 46 cm + 47 x 46 cm SIZZLE ZONE™
- Dimensions: 239 x 64 x 130 cm
- 9,5mm WAVE™ Stainless steel cooking grids



Phantom™ TravelQ™ PRO285X

- 2 Stainless steel burners 4,1 kW
- Main Grill Area: 54 x 37 cm
- Dimensions: 112 x 51 x 101 cm | 23 kg
- WAVE™ porcelain coated cast iron cooking grids



Phantom™ Freestyle 425

- 4 Stainless steel burners 13,6 kW
- SIZZLE ZONE™ infrared side burner 3 kW
- Main Grill Area: 60 x 45 cm
- Dimensions: 132 x 64 x 116 cm
- WAVE™ stainless steel cooking grids



Phantom™ Rogue® RSE 425

- 3 Stainless steel burners 14,25 kW
- SIZZLE ZONE™ infrared side burner 3 kW
- Rear rotisserie burner 5 kW
- Main Grill Area: 60 x 45 cm
- Dimensions: 140 x 64 x 123 cm
- WAVE™ stainless steel cooking grids



Phantom™ Prestige® 500 Connected

- 4 Stainless steel burners 16 kW
- SIZZLE ZONE™ infrared side burner 4 kW
- Stainless steel rear rotisserie burner 5,7 kW
- Main Grill Area: 71 x 46 cm
- Dimensions: 167 x 67 x 130 cm
- WAVE™ cast stainless steel cooking grids



TravelQ™ 240

- 1 Stainless steel burners 2,6 kW
- Main Grill Area: 49 x 34,1 cm
- Dimensions: 66 x 47 x 37 cm
- WAVE™ porcelain coated cast iron cooking grids



TravelQ™ PRO 285

- 2 Stainless steel burners 4,1 kW
- Main Grill Area: 54 x 37 cm
- Dimensions: 74 x 47 x 38 cm
- WAVE™ porcelain coated cast iron cooking grids



TravelQ™ PRO 285X

- 2 Stainless steel burners 4,1 kW
- Main Grill Area: 54 x 37 cm
- Dimensions: 112 x 50 x 93 cm
- WAVE™ porcelain coated cast iron cooking grids



Oasis™ Compact 105 BIG32

- 4 Stainless steel burners 14 kW
- Including integrated 700-series SIZZLE ZONE™ infrared sideburner up to 3 kW (BIB10IRPSS)
- Stainless steel rear rotisserie burner 5,3 kW
- Main Grill Area: 74,6 x 45,4 cm
- Dimensions: 224,5 cm x 83 cm x 129,1 cm
- 9,5 mm shot blasted stainless steel WAVE™ cooking grids



Black Oasis™ Compact 105 BIG32

- 4 Stainless steel burners 14 kW
- Including integrated 700-series SIZZLE ZONE™ infrared sideburner up to 3 kW (BIB10IRPMK-CE)
- Stainless steel rear rotisserie burner 5,3 kW
- Main Grill Area: 74,6 x 45,4 cm
- Dimensions: 224,5 cm x 83 cm x 129,1 cm
- 9,5 mm shot blasted stainless steel WAVE™ cooking grids



Premium Portable 14"

- Grill Area: Ø 37 cm
- Dimensions: 36 x 36 x 45,5 cm
- Stainless steel cooking grid



Premium Kettle 18"

- Grill Area: Ø 47 cm
- Dimensions: 52 x 56 x 92 cm
- Stainless steel cooking grid



Premium Kettle 22"

- Grill Area: Ø 57 cm
- Dimensions: 70 x 59 x 112 cm
- Chrome plated cooking grid



PRO Kettle 18"

- Main Grill Area: Ø 47 cm
- Dimensions: 53 x 63 x 100 cm
- 3-Height adjustable porcelain coated cast iron cooking grid



PRO Kettle 22"

- Main Grill Area: Ø 57 cm
- Dimensions: 59 x 72 x 107 cm
- 3-Height adjustable porcelain coated cast iron cooking grid



PRO Cart Kettle 22"

- Main Grill Area: Ø 57 cm
- Dimensions: 84 x 75 x 111 cm
- 3-Height adjustable porcelain coated cast iron cooking grid



PRO 605 CSS

- Grill Area: 86 x 46 cm
- Dimensions: 171 x 63 x 121 cm
- WAVE™ porcelain coated cast iron cooking grids



President's Limited Lifetime Warranty PRESTIGE®/PRO™

Lifetime (means a warranty period of 30 years)
(Aluminium castings / stainless steel base, stainless steel lid,
Porcelain enamel lid, stainless steel cooking grids)

10 years full coverage, plus 50 % off for life
(stainless steel tube burners, Enameled cast iron cooking grids)

5 years full coverage, plus 50 % off for life
(stainless steel sear plates, stainless steel infrared rotisserie burner, Ceramic
infrared burners (excluding screen))

2 years
(All other parts except batteries and bulbs)



15 Years Limited Warranty for Rogue® and PRO605CSS

15 years
(Aluminium castings / stainless steel base, stainless steel lid,
Porcelain enamel lid, stainless steel cooking grids)

10 years full coverage, plus 50 % off until the 15th year
(stainless steel tube burners)

5 years full coverage, plus 50 % off until the 15th year
(stainless steel sear plates, Enameled cast iron cooking grids,
Ceramic infrared burners (excluding screen))

2 years
(All other parts except batteries and bulbs)



10 Year Limited Warranty For TravelQ™ 240, TravelQ™ PRO series (incl. PRO285/PRO285E) and FREESTYLE™

10 years
(Aluminium castings / stainless steel base, stainless steel lid, Porcelain enamel lid)
5 years full coverage, plus 50 % off until the 10th year
(Cast aluminium lid, stainless steel tube burners, Enameled cast iron cooking grids)

2 years
(All other parts except batteries and bulbs)



10 Year Limited Warranty For Charcoal Kettle Series

10 years
(Porcelain enamel lid and bowl)
5 years full coverage, plus 50 % off until the 10th year
(Air control system)
3 years full coverage, plus 50 % off until the 10th year
(Chrome plated cooking grids and for Porcelain-coated cooking grids)

2 years
(All other parts)

**PRESIDENT'S LIMITED
LIFETIME WARRANTY
FOR PRESTIGE®/PRO™**

**15 YEAR LIMITED WARRANTY
FOR ROGUE® AND PRO605CSS**

**10 YEAR LIMITED WARRANTY
FOR TRAVELQ™ 240,
TRAVELQ™ PRO 285 SERIES
(INCL. PRO285/PRO285E)
AND FREESTYLE™**

**10 YEAR LIMITED WARRANTY
FOR CHARCOAL KETTLE SERIES**

10 YEAR | BURNER REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel burners are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

10 YEAR | BURNER REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Stainless steel burners are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PAINTED STEEL LID REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Painted steel lids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PRO AIR CONTROL SYSTEM
+5 YEAR 50% PARTS COVERAGE

PRO Air Control Systems are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

10 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL SEAR PLATES REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Stainless steel sear plates are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | BURNER REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Stainless steel burners are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL SEAR PLATES REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel sear plates are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

3 YEAR | CHROME PLATED COOKING GRIDS
+7 YEAR 50% PARTS COVERAGE

Chrome Plated Cooking Grids are warrantied for full replacement for 3 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL INFRARED ROTISSERIE BURNER REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel infrared rotisserie burners are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | CERAMIC INFRARED BURNER REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Ceramic infrared burners (excluding screen) are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.



PREMIUM BBQs

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