

PRESTIGE SERIES

Creative Spirit, Performance & Quality




NAPOLEON
GOURMET GRILLS
Award Winning Products

napoleongrills.com



**NAPOLEON**
GOURMET GRILLS
Award Winning Products

CREATIVE SPIRIT, PERFORMANCE & QUALITY



A passionate dedication to grilling.

Napoleon®, a family owned Canadian company, has been providing home comfort for over 30 years, committed to designing and manufacturing only the finest high efficiency grills, fireplaces and outdoor living products you can depend on.... Proudly backed by the President's Limited Lifetime Warranty.

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'll create with it.

In the pages ahead, you'll discover the beauty and simplicity of Napoleon style the ideal complement to your patio environment.

Wishing many unforgettable meals grilled to perfection.

ARCHITECTURALLY DESIGNED



PRESTIGE

PF600



FEATURES:

PF450 & PF600

- Up to 106,500 BTU's
- Total cooking area: up to 1,100 sq. in.
- Up to 7 burners
- Convenient storage drawers with ULTRA-GLIDE™ sliders
- Built-in halogen lights for nighttime grilling and entertaining
- Stainless steel smoker box adds a true smoked flavour to your meals
- Integrated dual side burners for fine cuisine cooking, a total of 30,000 powerful BTU's
- Commercial quality rotisserie kit with counter balance, stainless steel bracket and four forks for delicious restaurant style cooking using your rear infrared burner
- Includes a heavy duty cover
- Built-in models available



PF450

ADVENTUROUS FREEDOM



Gemini™
Prestige II
PT750RSBI



FEATURES:

PT750RSBI

- Up to 107,000 BTU's
- Total cooking area: up to 1,156 sq. in
- Total of 7 burners including side burner
- Commercial quality rotisserie kit with counter balance and four forks for delicious restaurant style cooking using your rear infrared burner
- Twin head cooking system with dedicated SIZZLE ZONE™ side
- Built-in model available

ROCK SOLID PERFORMANCE



Prestige II
PT600RB
in Stainless Steel



Also available as an
infrared model
(PT600RBI)

FEATURES:

PT600RB

- Up to 82,500 BTU's
- Total Cooking Area: up to 922 sq. in.
- Total of 5 burners
- Commercial quality rotisserie kit with counter balance and four forks for delicious restaurant style cooking using your rear infrared burner
- Built-in models available



PT600RBI
in Bronze Mist

ATTENTION TO DETAIL



Prestige II
PT450RB
in Stainless Steel



Also available as an
infrared model
(PT450RBI)

FEATURES:

PT450RB

- Up to 61,000 BTU's
- Total cooking area: up to 694 sq. in
- Total of 4 burners
- Heavy duty rotisserie kit with counter balance and two forks for delicious restaurant style cooking using your rear infrared burner
- Built-in models available



PT450RB in
Blue Enamel with
optional side burner



PT450RBI in
Bronze Mist Enamel with
optional side burner



PT450RB in
Black Enamel with
optional side burner

PERFECTLY MATCHED PERFORMANCE



Prestige II
PT308RB
in Stainless Steel

FEATURES:

PT308RB

- Up to 44,000 BTU's
- Total Cooking Area: up to 483 sq. in.
- Total of 3 burners
- Heavy duty rotisserie kit with counter balance and 2 forks for delicious restaurant style cooking using your rear infrared burner

 Proudly Made in Canada



PT308RB
in Black Enamel

CLASSIC ENGINEERING



Prestige I
P450
in Stainless Steel

FEATURES:

P450

- Up to 42,000 BTU's
- Total cooking area: up to 694 sq. in.
- Total of 3 burners

THE HEART OF A NAPOLEON® GRILL



Heavy Duty 304 Stainless Steel Cooking System

The even, consistent heat from high and hot to low and slow.

- Patented WAVE™ rod cooking grids for those Napoleon® trademark sear lines
- Patented self cleaning sear plates for reduced flare-ups
- Durable 16 gauge burners for controlled, even heat



Oven-like Performance

Napoleon's LIFT EASE™ roll top lid tucks neatly back giving you more space on your patio or deck. The tightly sealed lid will not be compromised by prevailing winds. Maximum heat is retained in the streamlined, double-walled lid for oven-like performance.



Variety of Burner Styles

- Rear stainless steel 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).
- Ceramic bottom burner with thousands of evenly spaced flame ports generate infrared radiant energy. The intense, 1800° heat of the infrared SIZZLE ZONE™ instantly locks in valuable juices, mouth-watering flavour, and tantalizing aroma, to deliver an amazing taste sensation. Go ahead, lift the lid, reach for the red knob.
- Tube burners run front to back for precise heat control, allowing for independent use of each cooking zone such as direct or indirect cooking.



Charcoal Flavour From Your Gas Grill

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



Electronic Ignition

Simple one touch electronic ignition ensures trouble free starts.



Universal Rotisserie Kit

Every Napoleon® Prestige grill (excluding P450) comes with a complete rotisserie kit to use with your rear burner. The rotisserie kit allows you to cook larger roasts, chickens and turkeys using the restaurant style method of rotating the meat while cooking from the rear burner, self basting in it's own juices.



Temperature Gauge

The ACCU-PROBE™ temperature gauge lets you safely and instantly read the internal temperature of your grill with the lid closed. It works like your conventional oven and features a heat-resistant stainless steel probe. 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.



Napoleon® Limited Lifetime Warranty

A growing number of people are discovering the joys of cooking on their Napoleon® grill. We are here to ensure your love for your Napoleon® grill is a bond that continues to bring you and your family a sensational grilling experience for years to come. Your purchase includes exclusive access to our customer care hotline and President's Limited Lifetime warranty, providing you with peace of mind.

THE ANATOMY OF THE PERFECT GRILL



SPECIFICATIONS	PF600	PF450	PT750RSBI	PT600RB	PT600RBI	PT450RB	PT450RBI	PT308RB	P450
LIFT EASE™ roll top lid	S	S	S	S	S	S	S	S	S
*Lid color	ss	ss	ss	ss/br	ss/br	all	ss/br	ss/bk	ss
ACCU-PROBET™ temperature gauge	S	S	S	S	S	S	S	S	S
Total cooking surface (sq. in.)**	1102	882	1156	922	922	694	694	483	694
Electronic ignition	S	S	S	S	S	S	S	S	S
Rear burner ignitor	S	S	S	S	S	S	S	S	-
Infrared ceramic bottom burners	2	1	2	-	1	-	1	-	-
304 Stainless steel bottom burners	2	2	3	4	3	3	2	2	3
Ceramic infrared rear rotisserie burner	1	1	-	-	-	-	-	-	-
304 SS infrared rear rotisserie burner	-	-	1	1	1	1	1	1	-
304 Stainless steel WAVE™ rod cooking grids	S	S	S	S	S	S	S	S	-
Porcelain cast iron WAVE™ reversible channel cooking grids	-	-	-	-	-	-	-	-	S
EASY SET™ control knobs	S	S	S	S	S	S	S	S	S
Spider guard venturi & brass valves	S	S	S	S	S	S	S	S	S
Removable drip pan	S	S	S	S	S	S	S	S	S
Stainless steel warming rack	S	S	S	S	S	S	S	S	S
Brushed stainless steel side shelves	S	S	S	S	S	S	S	S	S
Condiment trays and tool hooks	-	-	S	S	S	S	S	S	S
Brushed stainless steel cart	S	S	-	-	-	-	-	-	-
Grey powder coated galvanized cart	-	-	S	S	S	S	S	S	S
Wheels and/or EASY ROLL™ locking casters	S	S	S	S	S	S	S	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S	S
ACCESSORIES	PF600	PF450	PT750RSBI	PT600RB	PT600RBI	PT450RB	PT450RBI	PT308RB	P450
Commercial quality rotisserie kit – 4 Forks	S	S	S	S	S	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	-	-	-	-	S	S	S	0
Charcoal tray	0	0	0	0	0	0	0	0	0
Stainless steel griddle	0	0	0	0	0	0	0	0	0
Smoker pipe	S	S	0	0	0	0	0	0	0
Side burner	S	S	S	0	0	0	0	0	0
Heavy duty cover	S	S	0	0	0	0	0	0	0
GRILL INPUTS (BTU'S)	PF600	PF450	PT750RSBI	PT600RB	PT600RBI	PT450RB	PT450RBI	PT308RB	P450
Main infrared burners	28,000	14,000	29,000	-	14,000	-	14,000	-	-
Main tube burners	28,000	28,000	43,500	56,000	42,000	42,000	28,000	29,000	42,000
Side burner	30,000	30,000	13,500	-	-	-	-	-	-
Rear infrared burner	20,500	13,500	20,000	26,500	26,500	20,000	20,000	15,000	-
Total	106,500	85,500	106,000	82,500	82,500	62,000	62,000	44,000	42,000
DIMENSIONS	PF600	PF450	PT750RSBI	PT600RB	PT600RBI	PT450RB	PT450RBI	PT308RB	P450
Width (in)	83 1/4	74 1/4	87	75	75	65	65	56	65
Height (in)	48 3/4	48 3/4	48 3/4	48	48	49 1/4	49 1/4	46 1/4	49 1/4
Depth (in)	27 1/4	27 1/4	26	28 1/4	28 1/4	28	28	23 3/4	28

S=standard, 0=optional *Lid Colours: ss=stainless steel, bk=black, b=blue, br=bronze, all=stainless steel, black, blue and bronze ** Primary, may include warming rack & side burner (if available)

PRESTIGE V SERIES



PF600RB



PF450RB



PT600RB



PT450RB



PT308RB

PRESTIGE II SERIES

PRESTIGE II INFRARED SERIES



PT750RSBI



PT600RBI



PT450RBI

PRESTIGE I SERIES



P450

THE MOST VERSATILE COOKING STYLES AVAILABLE

Direct Cooking

This method of cooking utilizes all burners, cooking the food directly above the flame “GRILLING” style, for searing steaks, other meats or vegetables. Keeping the lid down reduces the cooking time and cooks through to the center faster than with the lid up. Anything that is less than 2 inches in thickness should be cooked by direct grilling. These are things that generally cook quickly and benefit from the fast cooking of a hot grill. Front to back burners were designed for precise heat control, allowing for independent use of each cooking zone.



Indirect Cooking

Indirect grilling is similar to baking. The food is placed above the unlit burner instead of directly over the flame. This can be achieved by only igniting some of the burners – light one side on high and cook the food on the other. The food will cook more evenly as it is not exposed to direct heat from the burners. This is an excellent way to cook tough cuts of meat, like brisket and ribs, that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275° to 350°) and makes it easy to introduce a smoker pipe for extra flavour. For chicken, game, turkey, roasts, ham, vegetables, bread or combinations, the indirect cooking method gives great results every time. There is little need to turn the food. You can place the food directly on the grids or in a cooking pan.



Rotisserie Cooking

Rotisserie cooking allows the food to self-baste, sealing in the juices while browning the outside surface. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb. There are so many advantages to rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. You can use the rotisserie method if your grill comes with a rear rotisserie burner, which requires much less attention than any other cooking method. The rotisserie burner is a nice feature because it automatically sets you up for direct, even heating.



Infrared Bottom Burner Cooking

Do you want to make the perfect steak? The intense 1800° heat instantly sears the meat, locking in the juices. Larger cuts of meat may be moved to the side of the grill to continue cooking.



Convection Style Cooking

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



Smoking

Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid. To achieve maximum flavour, fresh wood chips may be added several times during the cooking process.



Charcoal Cooking

Unique to Napoleon®! Optional charcoal trays. Gives you the freedom to switch from gas to charcoal with relative ease. With charcoal you can utilize indirect cooking as well as direct cooking.

A PASSIONATE DEDICATION TO GRILLING



Electric Fireplaces



BBQ Accessories



Gas Fireplaces



Wood Stoves



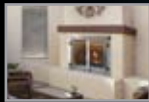
Waterfalls



Patio Heaters



Patioflame®



Outdoor Gas Fireplaces



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