



PRESTIGE® SERIES GRILLS

ELEVATE YOUR GRILLING GAME. UPGRADE TO A NAPOLEON.

**EVERY.
DE**🔩**AIL.
MATTERS.**



**NO DETAIL
TOO SMALL.**

SEE THE DIFFERENCE A NAPOLEON MAKES.



At Napoleon, we understand that every detail matters. We know that even the smallest details add up to make a big difference when curating your perfect grilling experience.

**EVERY.
DE^TAIL.
MATTERS.**





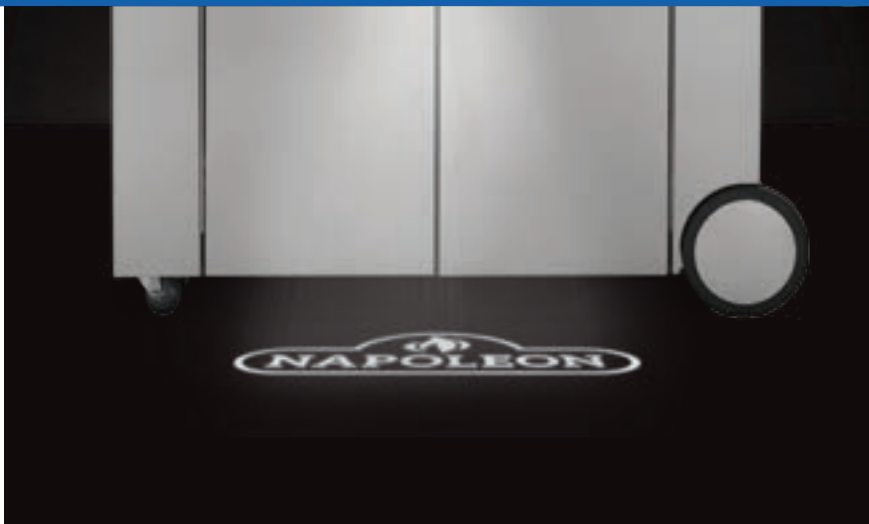
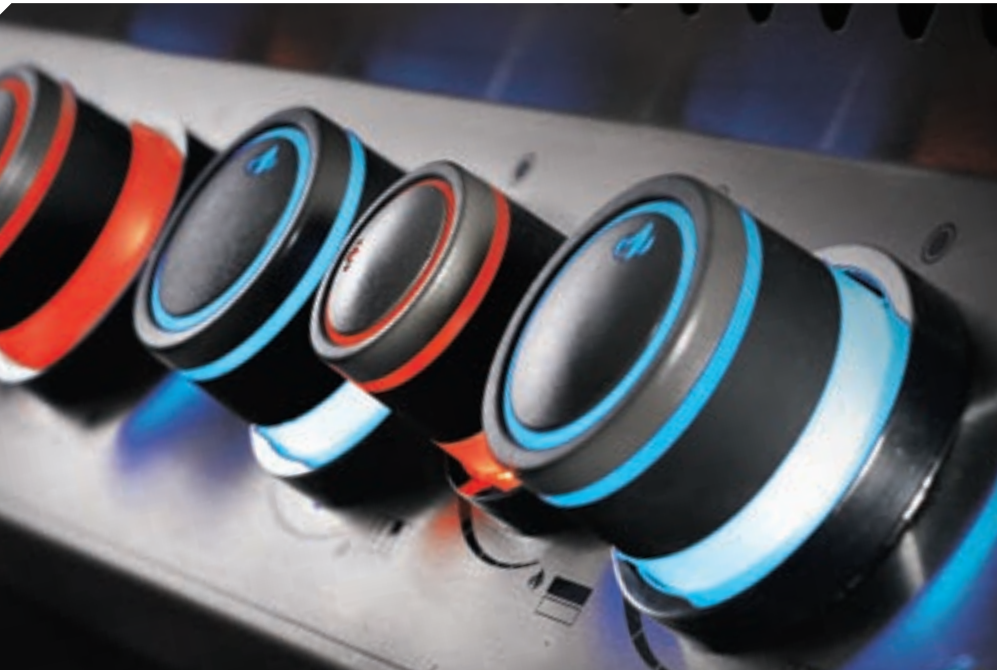
GET IN THE ZONE— THE SIZZLE ZONE®.

Nothing but the best—experience Napoleon's custom-engineered infrared **SIZZLE ZONE®**. Our innovative infrared technology is capable of heating to an astounding 1800°F in only 30 seconds, for a steakhouse-quality sear in a snap.

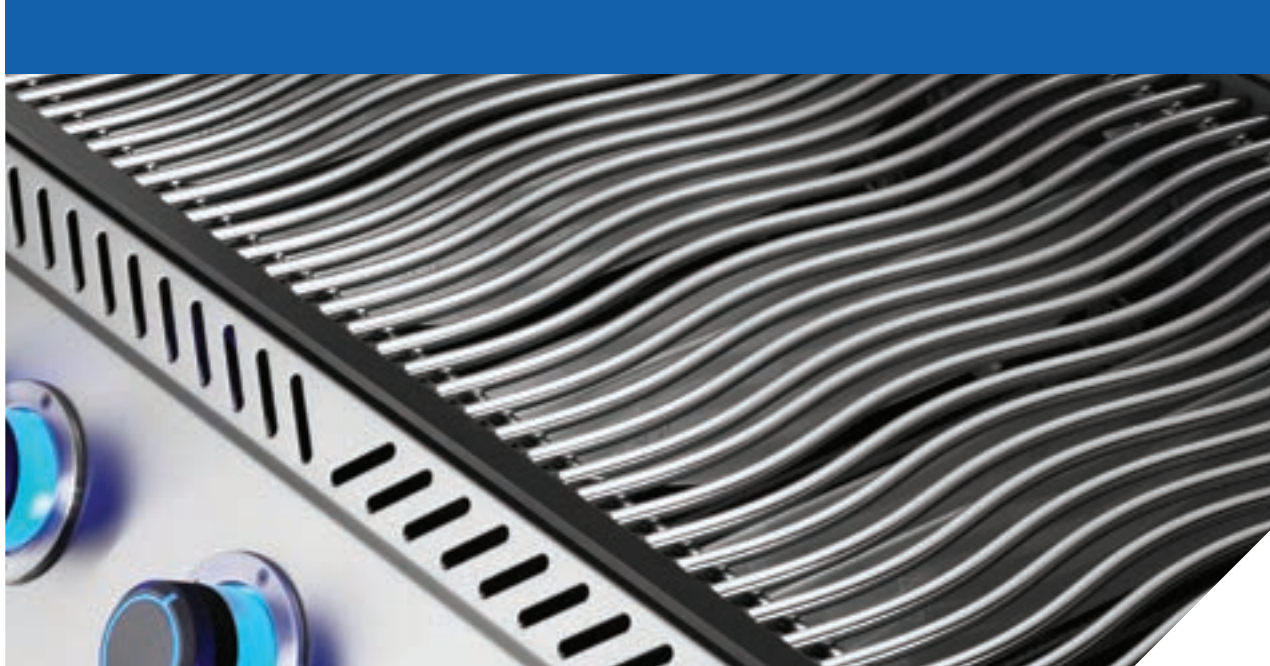
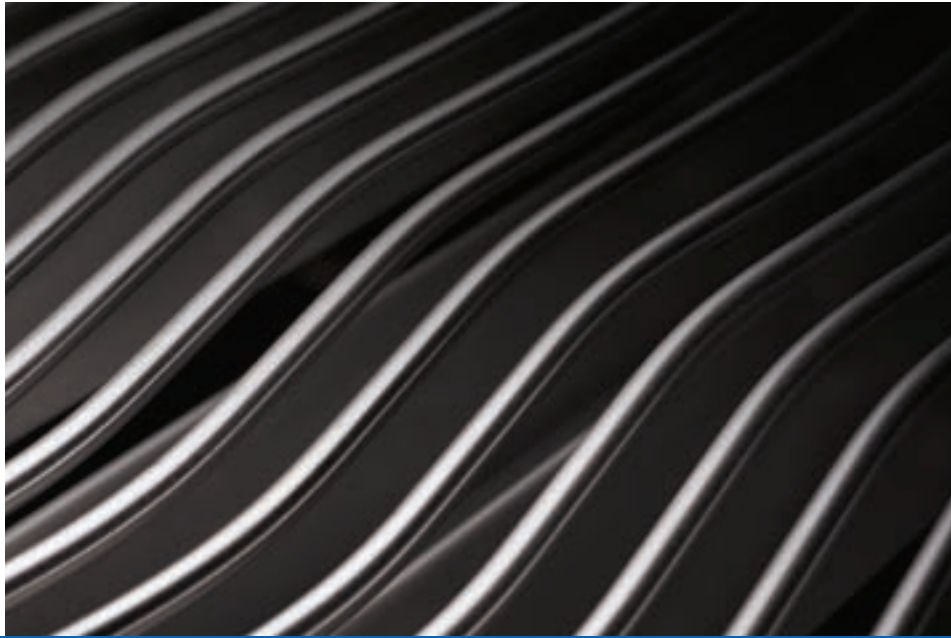
NAPOLEON EXCLUSIVE— SAFETYGLOW™ KNOBS.

Knobs that do so much more than just ignite the burners—they prioritize your safety. Our innovative knobs glow red when turned on, providing an instant visual cue.





Step into the spotlight with
PROXIMITY LIGHTING.





PATENTED WAVE™ COOKING GRIDS.

Our cooking grids are curved, not straight. Their unique shape provides enhanced durability and heat retention, plus they prevent food from falling through the cracks.



THE PRESTIGE® PRO SERIES

Experience innovation in grilling technology.



Prestige® Pro 500
PRO500RSIB



Prestige® Pro 665
PRO665RSIB



Prestige® Pro 825
PRO825RSBI

NOTHING GRILLS LIKE A PRO.



Prestige 

PRESTIGE® PRO 825



Integrated Wood Chip Smoker Tray



Two-Stage Power Side Burner



Rear Infrared Rotisserie Burner



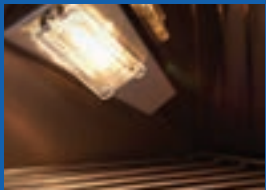
Dual-Level Stainless Steel Sear Plates



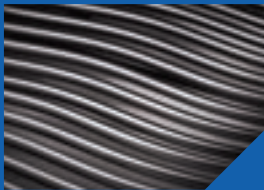
LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow™



Proximity Lighting projects Napoleon logo



Interior Lights for Late Night Entertaining



9.5 mm Stainless Steel Iconic WAVE™ Cooking Grids

The Prestige® PRO Series PRO825RSBI twin-head grill with rear infrared burner, power side burner and dedicated infrared SIZZLE ZONE® bottom burners. This grill has everything you need and more. It is the ultimate grilling machine.



- Space-saving **LIFT EASE™** lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- Twin-head cooking system with two infrared **SIZZLE ZONE®** bottom burners and stainless steel tube warming burner
- Two-stage power side burner with a circular infrared burner and outer flame burner
- **JETFIRE™** ignition lights each burner independently with a jet of flame
- Stainless steel side shelves with beverage holders and ice/marinade bucket with cutting board
- Soft-close cabinet doors with interior lighting and **EASY GLIDE™** soft-close drawers
- **ULTRA-GLIDE™** propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
123k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
52 BURGERS*

GRILL TO PERFECTION
10 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO825RSBI



*Grill capacity based on 4" burgers

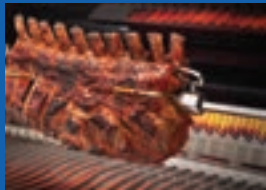
PRESTIGE® PRO 665



Integrated Wood Chip Smoker Tray



Infrared SIZZLE ZONE® Side Burner



Rear Infrared Rotisserie Burner



Dual-Level Stainless Steel Sear Plates



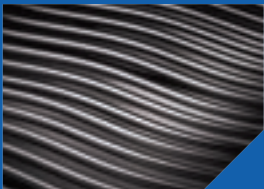
LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow™



Proximity Lighting projects Napoleon logo



Interior Lights for Late Night Entertaining



9.5 mm Stainless Steel Iconic WAVE™ Cooking Grids

The Prestige® PRO Series PRO665RSIB grill with rear infrared burner, infrared SIZZLE ZONE® side burner and integrated wood chip and smoker tray. This grill has everything you need and more in 1140 sq.in. of cooking area.



- **NIGHT LIGHT™** knobs with SafetyGlow™ turn red when a burner is on
- Comes pre-assembled with only minor final assembly required
- Space-saving **LIFT EASE™** lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- **JETFIRE™** ignition lights each burner independently with a jet of flame
- Stainless steel side shelves with beverage holders and ice/marinade bucket with cutting board
- Soft-closing doors with interior lighting
- **ULTRA-GLIDE™** propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
99k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
41 BURGERS*

GRILL TO PERFECTION
8 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO665RSIB



*Grill capacity based on 4" burgers

PRESTIGE® PRO 500



Rear Infrared
Rotisserie Burner



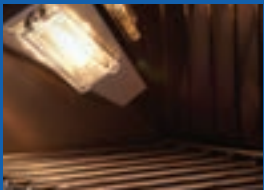
Infrared SIZZLE ZONE®
Side Burner



LED Spectrum
NIGHT LIGHT™ Control
Knobs with SafetyGlow™



Dual-Level Stainless
Steel Sear Plates



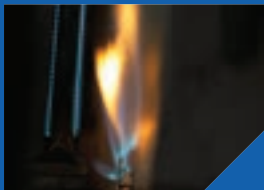
Interior Lights for Late
Night Entertaining



Proximity Lighting
projects Napoleon logo



9.5 mm Stainless Steel
Iconic WAVE™
Cooking Grids



Instant JETFIRE™
Ignition

The Prestige® PRO Series PRO500RSIB grill with rear infrared burner and infrared SIZZLE ZONE® side burner. This grill has everything you need and more with 900 sq.in. of cooking area.



- **NIGHT LIGHT™** knobs with SafetyGlow™ turn red when a burner is on
- Space-saving **LIFT EASE™** lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- Soft-close doors with interior lighting
- Heavy gauge stainless steel tube burners with crossover lighting
- **ULTRA-GLIDE™** propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
80k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
6 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO500RSIB



*Grill capacity based on 4" burgers



PRESTIGE® SERIES GRILLS

Innovation meets perfection. Every component is meticulously engineered to deliver outstanding results and long-lasting durability. Elevate your grilling experience so you can Do More, Know More, and Experiment More—every time you fire it up.

DO MORE

Offering unmatched convenience, versatile cooking options, smart storage solutions, and effortless cleaning to make grilling easier than ever.

KNOW MORE

Dive into cutting-edge technology that excites and empowers you. Gain the knowledge and confidence you need with smart guidance and cook assist features that help you master every meal.

EXPERIMENT MORE

Be inspired to push your culinary boundaries. With the Prestige Series, you can experiment with new techniques, flavours, and styles, unlocking endless creations for your grilling adventures.



PRESTIGE® SERIES GRILLS

Experience innovation with our dynamic evolution in grilling that connects you with your grilling experience more than ever before.



PRESTIGE

Available models:

Prestige® 500 Connected: P500VXRSIBSS (pictured above),
Prestige® 500 Non-Connected: P500VRSIBSS



PRESTIGE

Available model:

Prestige® 500 Phantom Connected:
P500VXRSIBK-PHM (pictured above),



PRESTIGE

Available models:

Prestige® 665 Connected: P665VXRSIBSS (pictured above),
Prestige 665 Non-Connected: P665VRSIBSS



**BRING YOUR "A" GAME WITH
HIGH-POWER INFRARED HEAT.**



PRESTIGE

PRESTIGE® 665 | 500

STANDARD FEATURES



SAFETYGLOW® CONTROL KNOBS

Backlit with blue LEDs that change to red when the gas is on, making it easier and safer to grill after dark.



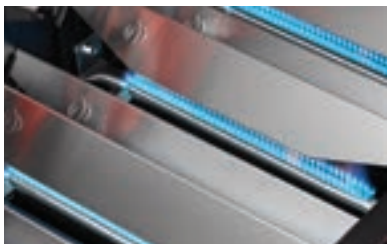
EXTENDED REAR BURNER WITH ROTISSERIE KIT INCLUDED

An additional 3" of burner length for a more even cooking temperature, ideal for rotisserie cooking and creating delicious, slow-roasted meals.



JETFIRE® 2.0 IGNITION

Enhanced one-spark technology for reliable quick and easy ignition.



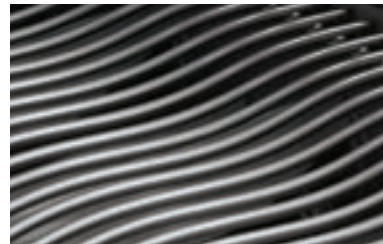
STAGGERED SEAR PLATES

Optimized to allow heat to move more efficiently, with alternating up/down positioning to reduce flare-ups and make cleaning easier. Designed for improved vaporization of drippings for enhanced flavor.



INFRARED SIZZLE ZONE®

Heats up to 1800 degrees F, giving you perfectly seared, restaurant-quality steaks.



8.5MM ICONIC WAVE® COOKING GRIDS

Offering better heat retention, even cooking, and perfect sear marks, these stainless steel grids offer superior performance with long-lasting durability.



PATENTED STAINLESS STEEL BURNER TUBE

Our patented stainless steel burner tubes are designed to not only deliver industry leading evenness of heat, optimized gas usage for greater efficiency but a simple one-spark ignition every time.



INDUSTRIAL CASTER WHEELS

Rugged and durable, with full-metal locking wheels that can hold up to 176 lbs each, the Prestige Series moves with ease and stability. The threaded rod wheel system offers enhanced leveling for a perfect, balanced grilling experience.

ALSO STANDARD ON ALL MODELS

Porcelain-coated grease drip pan resists corrosion from salt in sauces, ensuring long-term durability and easy cleaning.

Grease management system reduces the risk of grease fires.

Stainless steel stow-away warming rack flips up and out of the way while the rear burner is in use.

Reinforced doors and an improved water bezel provide greater durability and rust-resistance.

Max prep zone shelf with integrated bottle opener and tool hooks that are hidden away.

Lift Ease™ lid with centre-gravity technology.

PRESTIGE® CONNECTED

PRESTIGE® FEATURES +

All the features of our Prestige® series grills with added smart technology. Experience the benefits of connected grilling that allow you to know what's happening in your grill no matter where you are in your house or yard.



ENTERTAINING MADE EASY

Grill smart—impress your guests with perfectly cooked meals without the hassle of standing by your grill. Smart technology allows you to keep track of your grill while entertaining!



5" LCD DISPLAY SCREEN

Monitor your grill's temperature with clear, at-a-glance readings.



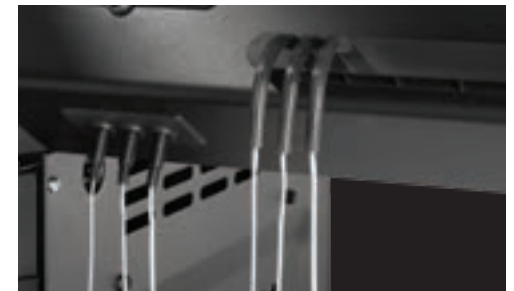
WI-FI & BLUETOOTH® CONNECTIVITY

Connect to your smartphone using Wi-Fi or Bluetooth®.



DIGITAL TANK SCALE

Never run out of propane, our digital tank scale will alert you when the propane is getting low. (Available on propane models only).



INCLUDED TEMPERATURE PROBES

Three included temperature probes allow you to monitor your meal.

PRESTIGE® 665

NATURAL GAS OR PROPANE

94k BTU

0 TO 1800°F IN 30 SECONDS

SIZZLE ZONE®

COOKS UP TO

41 BURGERS

GRILL TO PERFECTION

7 BURNERS

CENTER-GRAVITY LID

LIFT EASE™



CONNECTED

P665VXRSIBSS

NON-CONNECTED

P665VRSIBSS

PRESTIGE® 500

NATURAL GAS OR PROPANE

82k BTU

0 TO 1800°F IN 30 SECONDS

SIZZLE ZONE®

COOKS UP TO

31 BURGERS

GRILL TO PERFECTION

6 BURNERS

CENTER-GRAVITY LID

LIFT EASE™



CONNECTED
P500VXRSIBSS

NON-CONNECTED
P500VRSIBSS



PRESTIGE® 500 PHANTOM

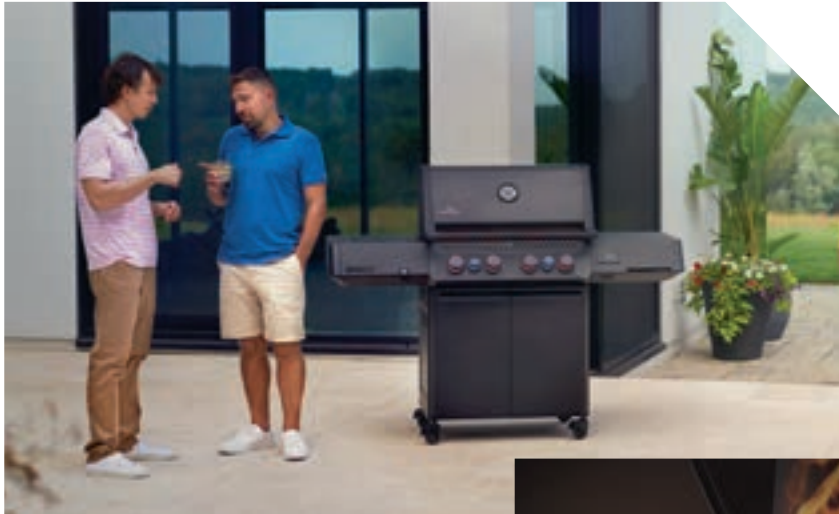
NATURAL GAS OR PROPANE
82k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
6 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



CONNECTED
P500VXRSIBPK-PHM

PRESTIGE®		PRESTIGE® PHM	PRESTIGE® PRO		
500	665	500	500	665	825
6 burners	7 burners	6 burners	6 burners	8 burners	10 burners
82,000 BTU	94,000 BTU	82,000 BTU	82,000 BTU	99,000 BTU	123,000 BTU
Cooks up to 31 burgers	Cooks up to 41 burgers	Cooks up to 31 burgers	Cooks up to 31 burgers	Cooks up to 41 burgers	Cooks up to 52 burgers
Connected and non-connected models available		Connected	Non-connected		
8.5mm stainless steel cooking grids		Cast stainless cooking grids, multi-function warming rack	9.5mm stainless steel cooking grids Hood and cabinet interiorlights Proximity lighting Ultra-Glide tank storage		
16,000 BTU IR3+ side burner			14,000 BTU IR3 side burner	17,000 BTU IR side burner	
SafetyGlow™ Knobs			LED Spectrum SafetyGlow™ Knobs		
IR rear burner with 2-fork rotisserie kit			IR rear burner with 4-fork rotisserie kit		
Made in Canada			Made in Canada		
				Integrated smoker tray	

LIFETIME LIMITED WARRANTY

BUILT-IN PRESTIGE® PRO

Napoleon's grill heads are the perfect fit for your new outdoor kitchen. They can be integrated into your own design using non-combustible materials or our Oasis™ Modular Islands.



BIPRO825RBI

Opening dimensions:
52" w x 20⁵/₈" d x 8⁷/₈" h
(133 cm w x 52 cm d x 23 cm h)



BIPRO665RB

Opening dimensions:
38" w x 20⁵/₈" d x 8⁷/₈" h
(97 cm w x 52 cm d x 23 cm h)



BIPRO500RB

Opening dimensions:
30³/₄" w x 20⁵/₈" d x 8⁷/₈" h
(78 cm w x 52 cm d x 23 cm h)

**CREATE A 5-STAR MEAL
WITHOUT LEAVING HOME.**

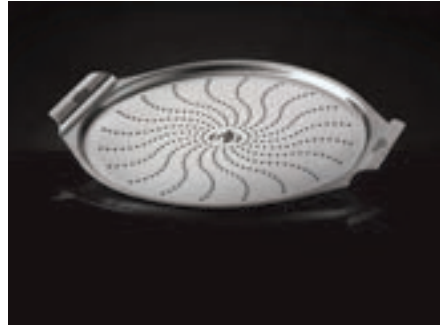


UPGRADE YOUR GRILLING ACCESSORIES



PIZZA STONE

70084



PIZZA PAN

56066



PIZZA SPATULA

70003



DRIP PAN LINER

62070/71



STAINLESS STEEL BRUSH

62035



EXECUTIVE 3 PIECE TOOLSET

70036



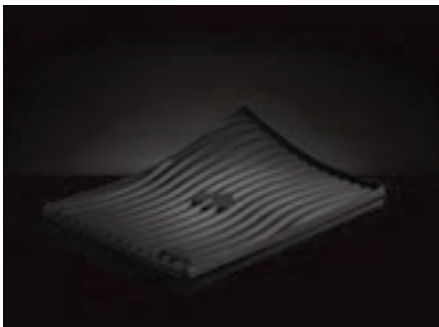
INTERIOR/EXTERIOR GRILL CLEANER

62042/62044



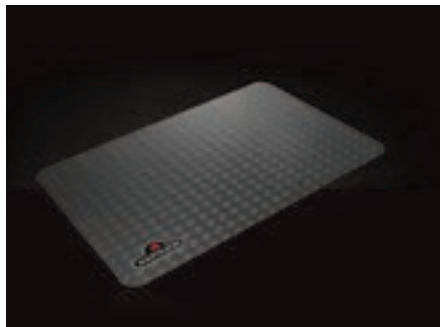
BAMBOO CUTTING BOARD

70113



SIDE SHELF MAT

70122



GRILL MATS

68001/68002



GENUINE LEATHER HEAT-RESISTANT GLOVES

62147



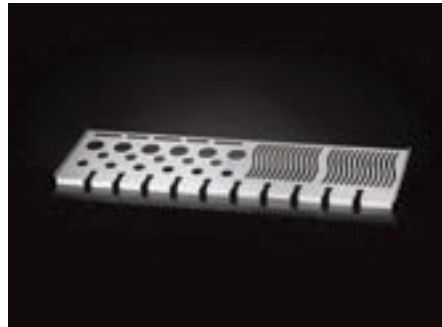
HEAT-RESISTANT GLOVES WITH SILICONE GRIPS

62145



ROTISSERIE GRILL BASKET

64000



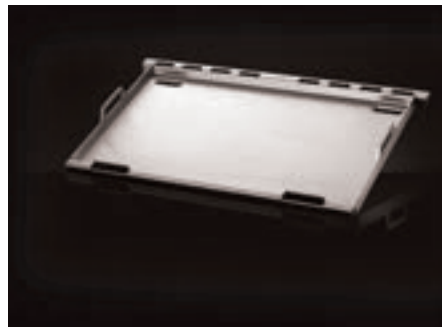
MULTIFUNCTIONAL WARMING RACK

71500/71504



GRIDDLE INSERT

56041



STAINLESS STEEL GRIDDLE INSERT

56094



CAST IRON FRYING PAN

56053

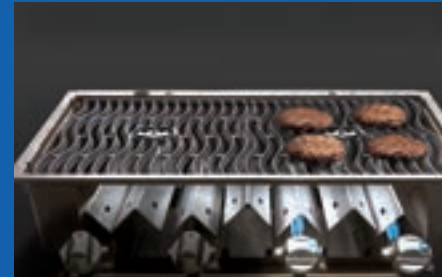


CAST IRON DUTCH OVEN

56059

Visit napoleon.com to see our complete line of grilling accessories.

COOKING STYLES EXPLAINED DIRECT VS. INDIRECT HEAT



Cooking over **DIRECT HEAT** entails positioning your food directly above the flame, perfect for searing steaks, thinner cuts of meat, and vegetables. Keep the lid closed to cook faster than with the lid up. Anything less than two inches thick is typically cooked using **DIRECT HEAT**.

INDIRECT HEAT is similar to baking—food is placed over the unlit burner with the other side on high. This is an excellent way to cook tough cuts of meat that require a low and slow cooking approach. **INDIRECT HEAT** is ideal for including a smoker pipe for extra flavor.

Unique to Napoleon—our innovative **CHARCOAL TRAYS** allow you to switch from gas to charcoal in a snap.



Use a **ROTISSERIE** to seal in juices, provide a beautiful sear and self baste larger cuts of meat. It is a hands-off cooking method you can enjoy with the rear **ROTISSERIE** burner.

Napoleon's innovative **INFRARED SIDE AND REAR BURNERS** produce intense 1800° F heat to instantly sear meat and lock in flavor and juice.

Combine our **SMOKER TUBE** with **INDIRECT HEAT** to create flavorful, stress-free meals. Fill the optional **SMOKER TUBE** with wet woodchips then position over the left burner turned on high. Place your food on the right and smoke for several hours under a closed lid. Fresh wood chips may be added as needed.

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive—the convenience of gas with the flavor of charcoal—we've got it covered! Napoleon's charcoal tray fits your existing grill and lights easily with your gas burner. No need for lighter fluid!

Enjoy the the freedom to switch from gas to charcoal with ease. Simply replace your sear plates with the charcoal tray, fill with charcoal, then light with the burners on your grill. Replace your cooking grids and you're cookin' with charcoal!



TRANSFORM YOUR GRILL

Effortlessly convert your grill with our Premium Stainless Steel Griddle Insert. Ideal for searing, sautéing, and stir-frying, this griddle offers a generous cooking surface and provides ample space to cook with ease. Achieve an epic sear on steaks, cook juicy burgers, full breakfasts, and more. Enjoy a reliable cooking experience thanks to thick stainless steel construction and even heat distribution, plus the integrated grease traps capture drippings for easy cleanup. Save space and money, convert your existing grill into a griddle in a snap.



HOW DOES INFRARED COOKING WORK?

Infrared technology is innovative—it uses radiant energy similar to what you get from the sun. Low-frequency waves from the invisible part of the light spectrum travel from the infrared burner directly to your food without heating the surrounding air.

Napoleon infrared burners are designed with ceramic tiles with thousands of evenly spaced flame ports which heat up the ceramic up to a sizzling 1800°F in seconds, producing radiant infrared energy. This intense heat, or **SIZZLE ZONE®**, quickly sears your food, locking in moisture and flavor.

The results? Delicious, juicy meals in less time so whipping up the perfect meal is quick and easy every time.

GREAT FLAVOR AND MOISTURE RETENTION

Radiant energy is delivered directly to the food, not the air so it cooks quickly, resulting in a greater retention of food weight.

MORE EFFICIENT

As infrared heats food directly, not the air around it, grilling year round is much easier.

THE ENVIRONMENTAL CHOICE!

Cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

BTU Consumption

Traditional Grilling

Napoleon Infrared Grilling

READY-TO-GRILL IN 30 SECONDS



COOK THE PERFECT INFRARED STEAK.

1. Bring steak to room temperature, pat dry and season generously with salt and pepper.
2. Preheat your infrared burner for about one minute.
3. Place your steak on the preheated grid.
4. Sear for 1-2 minutes, turn 90-degrees and continue searing for 1 to 2 minutes.
5. Remove and rest for a rare to medium rare steak or continue cooking using indirect heat on your main grill head to the perfect doneness.

TIP: Choose a steak that is well-marbled; the more marbled it is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and 12 to 16 ounces.

ANATOMY OF THE PERFECT GRILL

2 large drip pans accessible from the front

Engaging LED Spectrum NIGHT LIGHT™ control knobs with SafetyGlow™ and interior lights for late night entertaining

9.5 mm Stainless Steel Iconic WAVE™ Cooking Grids

Commercial quality rotisserie kit and 4 forks utilizing the rear infrared burner

Features a reversible porcelainized cast iron cooking grid for round wok frying on one side and flat pan frying on the other. The contour construction ensures consistent and even cooking

Two-stage power side burner with a circular center infrared burner and outer flame burner for versatile cooking methods



Twin head cooking system with two dedicated infrared SIZZLE ZONE® bottom burners and a stainless steel tube warming burner in between

Premium stainless steel side shelves with integrated beverage holders and ice/marinade bucket with cutting board

Stainless steel cooking system with JETFIRE™ ignition

Proximity Lighting projects Napoleon Logo

ULTRA-GLIDE™ propane tank storage tray slides in and out for easy access (propane units only)

Soft-closing doors and drawers

Integrated wood chip smoker tray pulls out for easy filling and is lit with a dedicated gas tube burner

PRO825RSBI SHOWN

SPECIFICATIONS	PR0825RSBI	PR0665RSIB	PRO500RSIB	P665VXRSIB	P665RSIB	P500VXRSIB-PHM	P500VXRSIB	P500VRSIB
Lift EASE™ roll top lid	S	S	S	S	S	S	S	S
Lid color*	ss	ss	ss	ss	ss	mk	ss	ss
Wi-Fi & Bluetooth® connectivity, LCD display	-	-	-	S	-	S	S	-
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S
Electronic ignition (side and rear burner)	S†	S†	S†	S†	S†	S†	S†	S†
Instant, battery free JETFIRE™ 2.0 Ignition	-	-	-	S	S	S	S	S
Instant, battery free JETFIRE™ Ignition	S	S	S	-	-	-	-	-
Infrared ceramic bottom burners	2	-	-	-	-	-	-	-
Stainless steel bottom burners	6	5	4	5	5	4	4	4
Stainless steel warming burner	S	-	-	-	-	-	-	-
Integrated wood chip smoker tray	S	S	-	-	-	-	-	-
Stainless steel rear infrared rotisserie burner	S	S	S	S	S	S	S	S
Two-stage power side burner	S	-	-	-	-	-	-	-
Infrared SIZZLE ZONE® side burner	-	S	S	S	S	S	S	S
Stainless steel 8.5mm Iconic WAVE™ cooking grids	-	-	-	S	S	-	S	S
Cast stainless steel iconic WAVE™ cooking grids	-	-	-	-	-	S	-	-
Stainless steel 9.5mm Iconic WAVE™ cooking grids	S	S	S	-	-	-	-	-
Integrated ice / marinade bucket and cutting board	S	S	S	-	-	-	-	-
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow™ control knobs	S	S	S	-	-	-	-	-
LED controlknobs with SafetyGlow™	S	S	S	S	S	S	S	S
Interior cabinet LED lights	S	S	S	-	-	-	-	-
Interior grill head halogen lights	S	S	S	-	-	-	-	-
Removable drip pan	S	S	S	S	S	S	S	S
Industrial locking caster wheels	-	-	-	S	S	S	S	S
President's Lifetime Limited Warranty	S	S	S	S	S	S	S	S
ACCESSORIES	PR0825RSBI	PR0665RSIB	PRO500RSIB	P665VXRSIB	P665RSIB	P500RSIB	P500VXRSIB-PHM	P500VXRSIB
Commercial quality rotisserie kit	S	S	S	-	-	-	-	-
Heavy duty rotisserie kit – 2 Forks	-	-	-	S	S	S	S	S
Charcoal tray	0	0	0	0	0	0	0	0
Heavy duty cover	0	0	0	0	0	0	0	0
GRILL INPUTS (BTUs)	PR0825RSBI	PR0665RSIB	PRO500RSIB	P665VXRSIB	P665RSIB	P500RSIB	P500VXRSIB-PHM	P500VXRSIB
Main infrared burners	24,000	-	-	-	-	-	-	-
Main tube burners	48,000	60,000	48,000	60,000	60,000	48,000	48,000	48,000
Side burner	17,000	13,000	14,000	16,000	16,000	16,000	16,000	16,000
Rear infrared burner	18,000	18,000	18,000	18,000	18,000	18,000	18,000	18,000
Smoker burner	8,000	8,000	-	-	-	-	-	-
Warming burner	8,000	-	-	-	-	-	-	-
Total	123,000	99,000	80,000	94,000	94,000	82,000	82,000	82,000
DIMENSIONS	PR0825RSBI	PR0665RSIB	PRO500RSIB	P665VXRSIB	P665RSIB	P500RSIB	P500VXRSIB-PHM	P500VXRSIB
Total width in inches (cm) shelves up	94 ¼ (239)	76 ¾ (195)	66 ¾ (169)	74 (188)	74 (188)	66¼ (168)	66 ¼ (168)	66 ¼ (168)
Total depth in inches (cm)	25 ½ (65)	25 ½ (65)	25 ½ (65)	26 ½ (67)	26 (66)	26 (66)	26 (66)	26 (66)
Total height in inches (cm) lid closed / lid open	51 (130) / 56 (142)	51 (130) / 56 (142)	51 ¾ (132) / 56 ¾ (144)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)

S = standard O = optional * Lid colors: ss = stainless steel, mk = matte black, † Rear and side burner



napoleon.com

24 Napoleon Road, Barrie, Ontario, L4M 0G8
103 Miller Drive, Crittenden, Kentucky, USA 41030
7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 1-888-721-8324



Follow us on social
[@napoleonproducts](https://www.instagram.com/napoleonproducts)

Authorized Dealer

Approved by Intertek Testing Services to standards in the USA and Canada: ANSI Z21.58 / CSA 1.6 - Outdoor Cooking Gas Appliances. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner's manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Images and colors may not be exactly as shown. Napoleon is a trademark of Wolf Steel Group Inc. and is used under license.



Printed in Canada
ADBRN2-PPRO (ADBRFP) - 01/2025