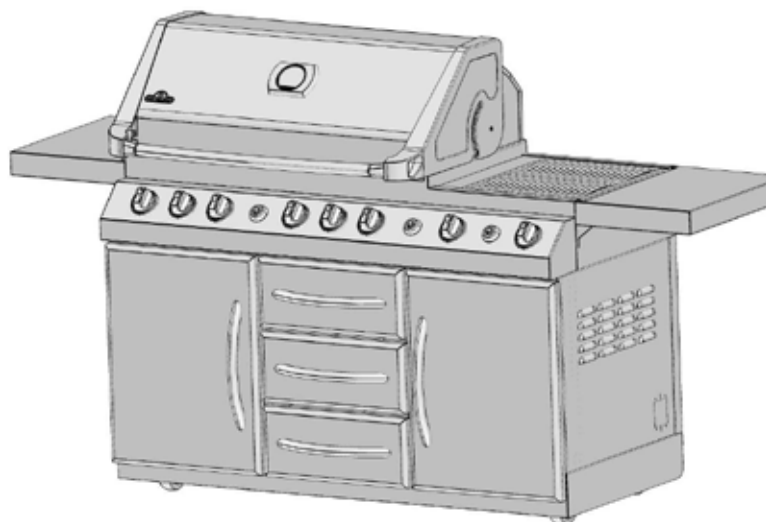
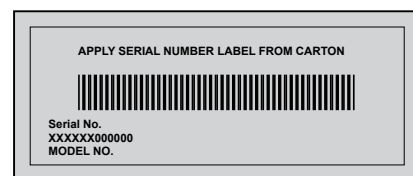


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



PRESTIGE V 450/600



DANGER

IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.



WARNING

Do not try to light this appliance without reading the "LIGHTING" instructions section of this manual.

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An L.P. cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Notice to Installer: Leave these instructions with the grill owner for future reference.



Manufactured by: Napoleon Appliance Corp.,
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8 Phone: (705)726-4278
Fax: (705)725-2564 email: wecare@napoleonproducts.com web site: www.napoleongrills.com





All NAPOLEON gas grills are manufactured under the strict Standard of the world recognized ISO 9001-2008 Quality Assurance Certificate.

NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. The burner and valve assembly are leak tested and test-fired at a quality test station. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from NAPOLEON.



Naoleon Gas Grill President's Limited Lifetime Warranty

NAPOLEON warrants the following materials and workmanship in your new NAPOLEON gas grill against defects for as long as you own the gas grill. This covers aluminum castings (excluding paint), stainless steel control panel (excluding screen printing) stainless steel burners, ceramic infrared burners (excluding screens), stainless steel rod cooking grids, wheels, knobs, and stainless steel lids, subject to the following conditions. During the first ten years NAPOLEON will provide replacement parts at our option free of charge. From the eleventh year to lifetime, NAPOLEON will provide replacement parts at 50% of the current retail price.

Components such as stainless steel sear plates, temperature gauge, and brass valves are covered and NAPOLEON will provide parts free of charge during the first three years of the limited warranty.

Components such as regulators, casters, warming racks, hoses and connectors, igniters (excluding batteries), electrical components (excluding light bulbs), fasteners and accessories are covered and NAPOLEON will provide parts free of charge during the first year of the limited warranty.

NAPOLEON shall not be liable for any transportation charges, labor costs or export duties.

Conditions And Limitations

"NAPOLEON warrants its products against manufacturing defects to the original purchaser only, provided that the purchase was made through an authorized NAPOLEON dealer and is subject to the following conditions and limitations:"

This factory warranty is non-transferable and may not be extended what-so-ever by any of our representatives.

The gas grill must be installed by a licensed, authorized service technician or contractor. Installation must be done in accordance with the installation instructions included with the product and all local and national building and fire codes.

This limited warranty does not cover damages caused by misuse, lack of maintenance, grease fires, hostile environments, accident, alterations, abuse or neglect and parts installed from other manufacturers will nullify this warranty.

This limited warranty further does not cover any scratches, dents, painted finishes, corrosion or discoloring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts, nor any components used in the installation of the gas grill.

Should deterioration of parts occur to the degree of non-performance within the duration of the warranted coverage, a replacement part will be provided.

In the first year only, this warranty extends to the replacement of warranted parts, which are defective in material or workmanship provided that the product has been operated in accordance with the operation instructions and under normal conditions.

After the first year, with respect to this President's Limited Lifetime Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

NAPOLEON will not be responsible for the installation, labor or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.

Notwithstanding any provision contained in this President's Limited Lifetime Warranty NAPOLEON's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.

This warranty defines the obligation and liability of NAPOLEON with respect to the NAPOLEON gas grill and any other warranties expressed or implied with respect to this product, its components or accessories are excluded.

NAPOLEON neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.

NAPOLEON will not be responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation,

Any damages to the gas grill due to weather damage, hail, rough handling, damaging chemicals or cleaners will not be the responsibility of NAPOLEON.

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON.

NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim.

NAPOLEON shall not be liable for any transportation charges, labor costs, or export duties.



WARNING! Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

Safe Operating Practices

- This gas grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the gas grill.
- This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- Do not locate unit in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Under no circumstances should this gas grill be modified.
- Do not operate unit under overhead combustible construction.
- Maintain proper clearance to combustibles (18" (457mm) to rear of unit, 7" (178mm) to sides). Additional clearance of (24" (610mm) is recommended near vinyl siding or panes of glass.
- Gas must be turned off at the propane cylinder or at the natural gas supply valve when the gas grill is not in use.
- Do not attempt to use a cylinder that is not equipped with a QCC1 type connection.
- When the propane cylinder is connected to the appliance, the gas grill and cylinder must be stored outdoors in a well-ventilated space.
- When the gas grill is to be stored indoors, the connection between the propane cylinder and the gas grill must be disconnected and the cylinder removed and stored outdoors in a well ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area. Natural gas units must be disconnected from the supply when being stored indoors.
- Inspect the fuel supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the gas grill with a replacement hose assembly specified by the grill manufacturer.
- Do not route hose underneath drip pan - proper hose clearance to bottom of unit must be maintained.
- Hose must not run behind the front leg. It must run around the front side of leg (if applicable).
- Leak test the unit before initial use, annually, and whenever any gas components are replaced.
- Follow lighting instructions carefully when operating grill.
- Burner controls must be off when turning supply cylinder valve on.
- The lid is to be closed during the gas grill preheating period on all models except the BISZ300NFT/PFT and the built-in side burner BISB245.
- The BISZ300NFT/PFT and the built-in side burner BISB245 are supplied with a flat cover for storage and protection from the elements. Never place this cover on the grill while hot or operating. Allow grill to cool completely before covering.
- Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.
- Do not leave grill unattended when operating.
- Do not light burners with lid closed.
- Do not operate rear burner with main burners operating.
- Do not move grill when hot or operating.
- Do not use condiment tray to store lighters, matches or any other combustibles.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Ensure sear plates are positioned properly according to sear plate installation instructions. The holes must be towards the front of the gas grill (if applicable).
- Clean grease tray and sear plates regularly to avoid build-up, which could lead to grease fires.
- Remove warming rack before lighting rear burner. The extreme heat will damage the warming rack.
- Inspect infrared burner venturi tube for spider webs and other obstructions periodically. Clean the tubes completely if you find any such obstructions.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with heated unit. A large temperature differential can cause chipping in the porcelain.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with ceramic burners. A large temperature differential can cause cracking in the ceramic tile.
- Do not use a pressure washer to clean any part of the unit.

General Information

This Gas Barbecue Is Certified Under Canadian And American National Standards, CAN/CGA-1.6b-2002 and ANSI Z21.58b - 2002 respectively for Outdoor Gas Grills and should be installed to conform with local codes. In absence of local codes, install to the current CAN/CGA-B149.1 Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, in the United States.

If a rotisserie motor is used, it must be electrically grounded in accordance with local codes or, in absence of local codes, with the current CSA C22.1 Canadian Electrical Code in Canada or the National Electrical Code, ANSI/NFPA 70 in the United States.

California proposition 65: The burning of gas fuel creates by-products, some of which are on the list as substances known by the State of California to cause cancer or reproductive harm. When cooking with gas, always ensure adequate ventilation to the unit, to minimize exposure to such substances.

Propane Cylinder Specifications



WARNING! If these instructions are not followed exactly, a fire causing death or serious injury may occur.

A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. Use only a propane supply cylinder constructed and marked in accordance with the specifications for LP-gas cylinders of the National Standard of Canada, CAN/CSA-b339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable or the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.). This appliance has been designed for use with a 20 lb. (9.1 kg) size propane cylinder only (not supplied).

The propane cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapor space of the cylinder. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full.

Use only the pressure regulator and hose assembly provided with this barbecue. Replacement pressure regulators and hose assemblies must be specified by the manufacturer. Do not store a spare propane cylinder on the shelf beneath the barbecue.

The regulator supplies a pressure of 11 inches. water column to the gas grill and has a QCC1 type fitting. Cylinders to be used with this unit must be supplied with a QCC1 cylinder valve. A QCC1 cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. It is also equipped with an excess flow device. In order to attain full flow to the grill, the valves must be in the off position when the cylinder valve is turned on.

Gas Hook-Up Instructions



WARNING! A fire will result if the gas supply hose makes contact with the underside of the grill or drip pan.

Cylinder Connection: Ensure the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Insert the black QCC1 regulator nipple onto the QCC1 fuel valve. Hand tighten clockwise. Do not use tools. Leak test all joints prior to using the grill. A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.

If this grill is to be connected directly to a house propane gas supply line, follow the instructions for the natural gas hook-up. Optional side burners must also follow the natural gas hook-up instructions.

Note: The propane tank heat shield is not required when the grill is connected to a fixed fuel supply, as its sole function is to shield the propane tank normally used with the grill. Ensure that the supply pressure being supplied to the unit is 11 inches water column.

Propane Cylinder Installation: Pull out the tank drawer (do not disengage slides). Set cylinder inside tank ring.

Natural Gas Hook-Up: These connections must be made by a licensed gas installer. This natural gas grill is supplied with a 12 foot. (3.6 meter) supply hose and quick disconnect designed for natural gas and certified for outdoor use. The gas grill is designed to operate at an inlet pressure of 4.5 in. water column. Piping and valves upstream of the quick disconnect are not supplied. The installation must comply with CAN B149.1 Natural Gas and Propane installation code in Canada, or to the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run.

The quick disconnect must not be installed in an upward direction and a readily accessible manual shut-off valve must be installed upstream of, and as close to, the quick disconnect as is feasible. The flared end of the hose must be connected to the unit as illustrated in the Natural Gas Hose Attachment diagram. Leak test all joints prior to using the gas grill.



WARNING! For your safety, conversion kits are not available. It is manufactured to exact specifications. Any attempt to convert your grill will void your warranty. Failure to follow these instructions could result in property damage, personal injury or death.



WARNING! A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.

Leak Testing Instructions



WARNING! A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



WARNING! Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



Leak testing: This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.



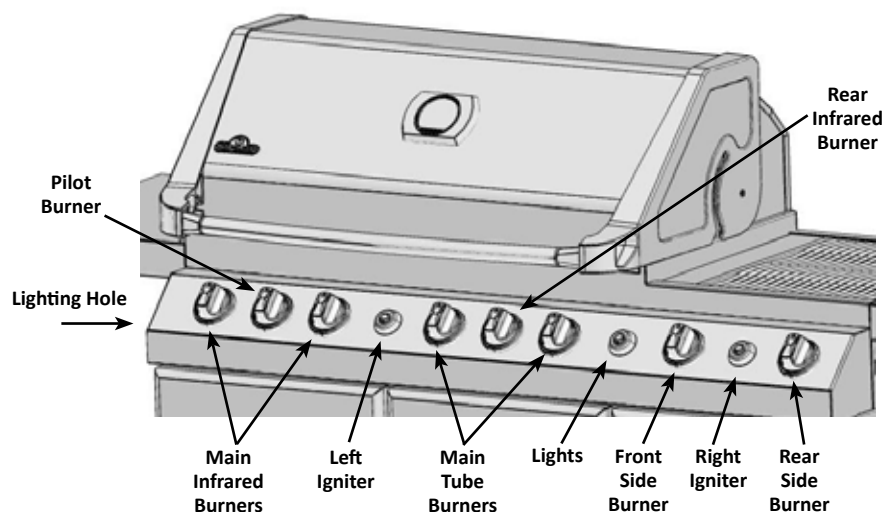
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care department and have the grill inspected by a certified gas installer.

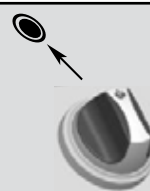
If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.

Lighting Instructions



WARNING! Open lid

Off Position



WARNING! Ensure all burner controls are in the off position. Slowly turn on the gas supply valve.

Main Tube Burner Lighting	Rear Infrared Burner Lighting	Main Infrared Burner Lighting	Side Burner Lighting
1. Open grill lid	1. Open grill lid	1. Open grill lid	1. Open burner cover.
2. Turn left or right tube burner control to high.	2. Remove warming rack.	2. Turn pilot burner control to high.	2. Turn front or rear side burner control to high.
3. Press and hold left igniter switch until burner lights, or light by match.	3. Turn rear burner valve on, push in, and hold.	3. Press and hold left igniter switch until pilot lights, or light by match.	3. Press and hold right igniter switch until burner lights, or light by match.
4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.	4. With valve held in, push and hold left igniter switch until rear burner lights.	4. Once pilot is lit, turn left and/or right infrared burners to high.	4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.
5. With one tube burner operating in the high position, turn the other tube burner control to high.	5. Keep valve depressed for 10-15 seconds and release.	5. If ignition is not immediate, turn burner control off. Wait 5 minutes.	
	6. If ignition is not immediate, turn the burner control off. Wait 5 minutes. Repeat	6. Once infrared burner is lit, leave on high for 5 minute pre-heat period before adjusting to medium or low.	
	7. Once burner is lit, allow a 5 minute pre-heat period before adjusting to med or low.	7. Keep pilot on while operating infrared burners. Turn off after use.	



WARNING! The propane cylinder is equipped with an excess flow device. Unless all burners are turned off prior to turning the cylinder on, only small flames and low heat will be achievable.



WARNING! Do not use rear burner while operating main burner.

Cooking Instructions

Initial Lighting: When lit for the first time, the gas grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burners on high for approximately one-half hour.

Conventional Main Burner Use: When searing foods, we recommend preheating the grill by operating all main burners in the high position with the lid closed for approximately 10 minutes. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. See Your All Season Grill cookbook by Napoleon for more detailed instructions.

Infrared Main Burner Use: Follow the Infrared Burner Ignition procedures and operate on high for 5 minutes with the lid closed or until the ceramic burners glow red. Place food on the grill(s) and cook according to times listed in the Infrared Grilling Chart. Depending upon your taste, continue cooking over infrared burners on high, medium, or low, turning food frequently, or place food over unlit burners, close lid, and allow the oven temperature to slowly finish cooking your food.



CAUTION! Due to the intense heat the infrared burners provide, food left unattended over burners will burn quickly. Keep the lid open when cooking with the infrared burners set to high. The intense heat ensures adequate searing temperatures even with the lid open. This also allows observation of the food to prevent burning.

Direct Cooking: Place food to be cooked on the grill directly over the heat. This method is generally used for searing or for foods that do not require prolonged cooking times such as hamburgers, steaks, chicken pieces, or vegetables. The food is first seared to trap-in the juices and flavor, and then the temperature is lowered to finish cooking the food to your preference.

Indirect Cooking: With one or more burners operating, place food to be cooked on the grill over a burner that is not operating. The heat circulates around the food, cooking slowly and evenly. Cooking with this method is much the same as cooking in your oven and is generally used for larger cuts of meats such as roasts, chickens or turkeys, but can also be used for cooking foods that are prone to flare-ups or for smoking foods. Lower temperatures and slower cooking times result in tender foods.

Rear Burner Use (If Equipped): Remove the warming rack prior to use. Cooking grids should also be removed if they interfere with the rotisserie. The rear burner is designed to be used in conjunction with the rotisserie kit (included with most rear burner units) available from your dealer. See the rotisserie kit assembly instructions.

To use the counterbalance - remove the rotisserie motor from the gas grill. Place the spit with meat being cooked across the hangers inside the grill. The meat will naturally hang with the heavy side down. Tighten the counterbalance arm and weight so the arm is facing up. Slide the counterweight in or out to balance the load and tighten in place. Re-install the motor and begin cooking. Place a metal dish underneath the meat to collect drippings for basting and naturally delicious gravy. Basting liquid may be added as required. To seal in juices, first operate rear burner on high until brown, then reduce the heat to thoroughly cook foods. Keep the lid closed for best results. Your roasts and fowl will brown perfectly on the outside and stay moist and tender on the inside. For example, a 3 pound chicken on the rotisserie will be done in approximately 1½ hours on medium to high. See ‘Your all Season Grill’ cookbook by Napoleon for more detailed instructions.



WARNING! Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly. When finished cooking disassemble rotisserie components, wash thoroughly with warm soapy water and store indoors.

Side Burner Use (if equipped): The side burner can be used like any stove top burner, for gravies, soups etc. For best performance, the gas grill should be located with the side burner protected from the wind.



WARNING! Never grill food directly on the side burner grate. It is designed for use with pots and pans only.

Infrared Heat

Most people don't realize that the heat source we are most familiar with, our sun, warms the earth using mainly infrared energy. This is a form of electro-magnetic energy with a wavelength just greater than the red end of the visible light spectrum but less than a radio wave. This energy was discovered in 1800 by Sir William Herschel who dispersed sunlight into its component colors using a prism. He showed that most of the heat in the beam fell into the spectral region just beyond the red end of the spectrum, where no visible light existed. Most materials readily absorb infrared energy in a wide range of wavelengths, causing an increase in its temperature. The same phenomenon causes us to feel warmth when we are exposed to sunlight. The infrared rays from the sun travel through the vacuum of space, through the atmosphere, and penetrate our skin. This causes increased molecular activity in the skin, which creates internal friction and generates heat, allowing us to feel warmth.

Foods cooked over infrared heat sources are heated by the same principle. Charcoal grilling is our most familiar choice for infrared cooking. The glowing briquettes emit infrared energy to the food being cooked with very little drying effect. Any juices or oils that escape from the food drip onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. 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 tile to glow red. This glow emits the same type of infrared heat to the food as charcoal, without its hassle or mess. Infrared burners also provide a more consistently heated area that is far easier to regulate than a charcoal fire. For instant searing, the burners can be set to high, yet they can also be turned down for slower cooking. We all know how difficult that is on a charcoal fire. Traditional gas burners heat the food in a different way. The air surrounding the burner is heated by the combustion process and then rises to the food being cooked. This generates lower grill temperatures that are ideal for more delicate cuisine such as seafood or vegetables, whereas Napoleon's infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Infrared Grilling Chart.

Infrared Grilling Chart

Food	Control Setting	Cooking Time	Helpful Suggestions
Steak 1 in. thick	High setting 2 min. each side. High setting 2 min. each side then medium setting. High setting 2 min. each side then medium setting.	4 min. – Rare 6 min. – Medium 8 min. – Well done	When selecting meat for grilling, ask for marbled fat distribution. The fat acts as a natural tenderizer while cooking and keeps it moist and juicy.
Hamburger 1/2 in. thick	High setting 2 min. each side. High setting 2 1/2 min. each side. High setting 3 min. each side.	4 min. – Rare 5 min. – Medium 6 min. – Well done	Preparing hamburgers to order is made easier by varying the thickness of your patties. To add an exotic taste to your meat, try adding hickory-flavored woodchips to Napoleon's woodchip smoker.
Chicken pieces	High setting 2 min. each side. then medium-low to low setting.	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way through for the meat to lay flatter on the grill. This helps it to cook faster and more evenly. To add a trademark taste to your cooking, try adding mesquite-flavoured woodchips to your Napoleon woodchip smoker.
Pork chops	Medium	6 min. per side	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	High setting for 5 minutes low to finish	20 min. per side turn often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb chops	High setting for 5 minutes medium to finish	15 min. per side	Trim off the excess fat before grilling. Choose extra thick chops for more tender results.
Hot dogs	Medium - Low	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

Cleaning Instructions



WARNING! Always wear protective gloves and safety glasses when cleaning your grill.

WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Ensure all burners are turned off. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this gas grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.

Note: Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

Grids And Warming Rack: The grids and warming rack are best cleaned with a brass wire brush during the pre-heating period. Steel wool can be used for stubborn stains. It is normal that stainless grids (if equipped) will discolor permanently from regular usage due to the high temperature of the cooking surface.

Control Panel: The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water or Continental brand stainless steel cleaner available from your Napoleon dealer. Never apply abrasive cleaners on any stainless surfaces, especially the printed portion of the control panel or the printing will gradually rub off.

Infrared Burners: Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the grill on high with lid closed for 5-10 minutes. Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, simply light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off. If the back burner is not used often, grease splatter from main burner grilling will eventually block the ports. Once a month, the back burner should be fired for 5-10 minutes to burn off the accumulated grease.

Cleaning Inside The Gas Grill: Remove the cooking grids. Use a brass wire brush to clean loose debris from the casting sides and underneath the lid. Scrape the sear plates with a putty knife or scraper, and use a wire brush to remove the ash. Remove the sear plates and brush debris from the burners with the brass wire brush. Sweep all debris from inside the gas grill into the drip pan.

Drip Pan: Accumulated grease is a fire hazard. Clean the drip pan frequently (every 4 – 5 uses or as often as required) to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill and accumulate in the disposable grease tray below the drip pan. To access the disposable grease tray or to clean the drip pan, slide the drip pan free of the grill. Never line the drip pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper. Replace the disposable grease tray every 2 – 4 weeks, depending on gas grill usage. For supplies, see your Napoleon Gas Grill dealer.

Cleaning The Outer Grill Surface: Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

Lights: To remove the lens from the light housing, insert a flat screwdriver tip between the lens and the housing and rock it gently. Do not touch the halogen bulb. The oil from your fingertips will reduce the life of the bulb. To clean the lens, first soak it in hot soapy water, then clean with a rag and non abrasive cleaner. To reinstall the lens, simply snap it back into the housing.

Maintenance Instructions

We recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person.



WARNING! Always wear protective gloves and safety glasses when cleaning your grill.

WARNING! Turn off the gas at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.

Combustion Air Adjustment: (This must be done by a qualified gas installer.) The air shutter is factory set and should not need adjusting under normal conditions. Under extreme field conditions, adjustments might be required. When the air shutter is adjusted correctly the flames will be dark blue, tipped with light blue and occasionally yellow.

- With too little air flow to the burner, the flames are lazy yellow and can produce soot.
- With too much air flow, the flames lift erratically and can cause difficulties when lighting.

Adjusting the air shutter:

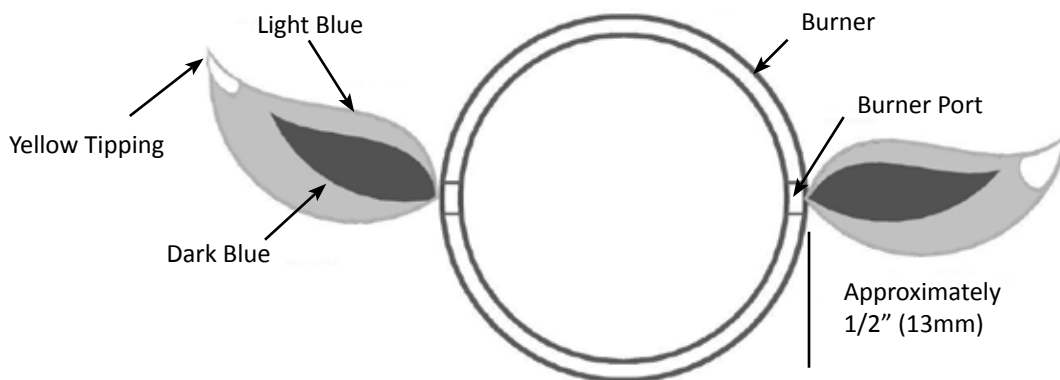
1. Remove cooking grids and sear plates and leave lid open. You may have to open the door or remove the top drawer (if equipped) to access the air-shutter screw located at the mouth of the burner. The back cover must be removed for rear tube burner air shutter adjustment.

2. Loosen air-shutter lock screw and open or close air shutter as required. The normal opening settings are:

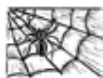
Main Tube Burner	Propane 1/4" (6mm)	Rear Tube Burner	Propane Full Open
	Natural 1/8" (3mm)		Natural 3/8" (10mm)

*Infra-Red burners have no air adjustment.

3. Light the burners and set to high. Visually inspect burner flames. When the shutters are set correctly, turn burners off, tighten locking screws, and replace removed parts. Ensure that the insect screens are installed.



Tube Burners: The burner is made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush.



CAUTION! Beware of Spiders.

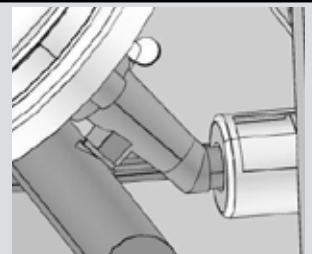
Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter beneath the control panel. **To clean the inside of the burner, it must be removed from the gas grill:** Remove the control panel by removing the two screws in the lower corners of the panel. Disconnect the leads from the igniter modules and light switch. All other leads can be left connected. Push the control panel upwards to remove. Loosen the manifold assembly and pull it forward and out of the burner. Do not allow the manifold to hang from the aluminum supply tube. Remove the screw that attaches the burner to the back wall, loosen but don't remove the two screws holding the sear plate mount on the back wall. Lift out the sear plate mount. Slide the burner back and upwards to remove. **Cleaning:** Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through

the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion, use an opened paperclip or the supplied port maintenance bit to clean them. Drill out blocked ports using this drill bit in a small cordless drill. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed. Do not flex the drill bit when drilling the ports, as this will cause the drill bit to break. This drill is for burner ports only, not for the brass orifices (jets) which regulate the flow into the burner. Take care not to enlarge the holes. Ensure the insect screen is clean, tight, and free of any lint or other debris.

Reinstallation: Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace sear plate mount and tighten screws to complete reinstallation.



WARNING! When reinstalling the burner after cleaning it is very important that the valve/orifice enters the burner tube before lighting your gas grill. If the valve is not inside the burner tube a fire or explosion could occur.

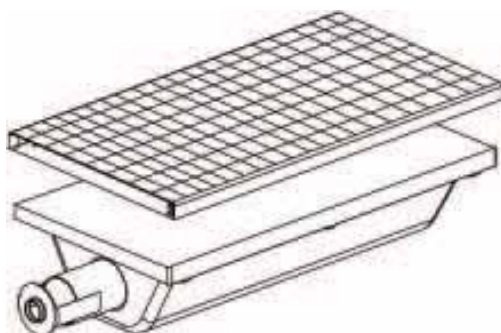


WARNING! Hose: Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

Aluminum Castings: Clean castings periodically with warm soapy water. Aluminum will not rust, but high temperatures and weathering can cause oxidation to occur on aluminum surfaces. This appears as white spots on the castings. To refinish these areas, clean first and sand lightly with fine sandpaper. Wipe the surface to remove any residue and paint with high temperature barbecue paint. Protect surrounding areas from overspray. Follow the manufacture's directions for curing.

Protection Of Infrared Burners: The infrared burners of your grill are designed to provide a long service life, though care must be taken to prevent cracking of their ceramic surfaces. Fractures will cause the burners to malfunction. The following provides a few of the causes of cracks and the steps you can take to avoid them. Damage caused by failure to follow these steps is not covered by your grill warranty.

1. Impact with hard objects - Never allow hard objects to strike the ceramic. Take care when inserting or removing cooking grates and accessories into or from the grill.
2. Contact with water or other liquids - Cold liquids contacting the hot ceramic surfaces can cause them to break. Never throw water into the grill to douse a flame. If the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which can produce sufficient pressure to crack the ceramic. Repeated soaking of the ceramic can also cause it to swell and expand. This expansion causes undue pressure on the ceramic that can cause it to crack and crumble.
 - i) Never throw water into the grill to control flare-ups.
 - ii) Do not attempt to operate the infrared burners in open air while raining.
 - iii) If you find standing water in your grill (because of exposure to rainfall, sprinklers, etc.), inspect the ceramic for evidence of possible water soaking. If the ceramic appears to be wet, remove the burner from the grill. Turn it upside down to drain the excess water and bring indoors to dry thoroughly.
3. Impaired ventilation of hot air from the grill - For the burners to function properly, hot air must have a way to escape the grill. If the hot air is not allowed to escape, the burners can become deprived of oxygen causing them to back-flash. If this occurs repeatedly, the ceramic could crack. Never cover more than 75% of the cooking surface with solid metal (i.e., griddle or large pan).
4. Incorrect cleaning - Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off.



REPLACEMENT SCREEN N565-0002

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	<p>For propane - improper lighting procedure.</p> <p>For natural gas - undersized supply line.</p> <p>For both gases - improper preheating.</p>	<p>Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.</p> <p>Pipe must be sized according to installation code.</p> <p>Preheat grill with both main burners on high for 10 to 15 minutes.</p>
Excessive flare-ups/uneven heat.	<p>Sear plates installed incorrectly.</p> <p>Improper preheating.</p> <p>Excessive grease and ash build on sear plates and in drip pan.</p>	<p>Ensure sear plates are installed with the holes towards the front and the slots on the bottom. See assembly instructions.</p> <p>Preheat grill with both main burners on high for 10 to 15 minutes.</p> <p>Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.</p>
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Burner will not light with the igniter, but will light with a match.	<p>Dead battery / or installed incorrectly.</p> <p>Loose electrode wire or switch terminal wires.</p> <p>Wrong replacement igniter.</p> <p>Improper gap at electrode tip.</p> <p>Lifting flames on burner.</p>	<p>Replace with heavy duty battery.</p> <p>Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.</p> <p>One spark systems must use a one spark igniter.</p> <p>Ensure that the collector box is tight and the gap between the electrode end and the collector box is between 1/8" - 3/16" (3mm-5mm). The gap can be adjusted by bending the box in or out.</p> <p>Close air shutter slightly - see previous problem.</p>
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
Burners will not cross light each other.	Plugged ports along back of burner.	Clean burner ports. See burner maintenance instructions.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The finish on the lid and hood is porcelain, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this. See cleaning instructions.

Problem	Possible Causes	Solution
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	<p>Lack of gas.</p> <p>Supply hose is pinched.</p> <p>Dirty or clogged orifice.</p> <p>Spider webs or other matter in venturi tube.</p> <p>Propane regulator in "low flow" state.</p>	<p>Check gas level in propane cylinder.</p> <p>Reposition supply hose as necessary.</p> <p>Clean burner orifice.</p> <p>Clean out venturi tube.</p> <p>Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.</p>
Infrared burner (if equipped) flashes back (during operation the burner abruptly makes a loud "whoosh" sound, followed by a continuous blow-torch type sound and grows dim.)	<p>Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged.</p> <p>Burner overheated due to inadequate ventilation (too much grill surface covered by griddle or pan.)</p> <p>Cracked ceramic tile.</p> <p>Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.</p>	<p>Turn burner off and allow to cool for at least two minutes. Relight burner and burn on high for at least five minutes or until the ceramic tiles are evenly glowing red.</p> <p>Ensure that no more than 75% of the grill surface is covered by objects or accessories. Turn burner off and allow to cool for at least two minutes, then relight.</p> <p>Allow burner to cool and inspect very closely for cracks. If any cracks are found, contact your authorized Napoleon dealer to order a replacement burner assembly.</p> <p>Contact your authorized Napoleon dealer for instructions on ordering a replacement burner assembly.</p>
Pilot will not light. (if equipped)	<p>Lack of gas.</p> <p>Obstruction in pilot orifice.</p> <p>Electrode wire loose or off.</p> <p>Dirty pilot electrode.</p> <p>Pilot is actually lit.</p>	<p>After turning pilot knob to high, wait approximately 20-30 seconds for air to purge the gas supply line while pressing igniter. Fill propane cylinder. During initial set-up or after tank has been refilled, it is best to light one of the tube burners before lighting the pilot burner. This enables the gas to reach the valves on the manifold more quickly.</p> <p>Clean pilot orifice.</p> <p>Replace lead wire.</p> <p>Clean pilot electrode.</p> <p>The pilot flame, especially on natural gas units is very difficult to see. Place your hand 1 in. (2.5 cm) above grill surface over the pilot burner to feel for heat.</p>

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.

Ordering Replacement Parts

Warranty Information

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

(Record information here for easy reference)

Before contacting the Customer Care Department, check the NAC Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at www.napoleongrills.com. Contact the factory directly for replacement parts and warranty claims. Our Customer Care Department is available between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. To process a claim, we must be provided with the following information:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases the Customer Care Representative could request to have the parts returned to the factory for inspection before providing replacement parts. These parts must be shipped prepaid to the attention of the Customer Care Department with the following information enclosed:

1. Model and serial number of the unit.
2. A concise description of the problem ('broken' is not sufficient).
3. Proof of purchase (photocopy of the invoice).
4. Return Authorization Number - provided by the Customer Care Representative.

Before contacting customer care, please note that the following items are not covered by the warranty:

Costs for transportation, brokerage or export duties.

Labor costs for removal and reinstallation.

Costs for service calls to diagnose problems.

Discoloration of stainless steel parts.

Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner).



CAUTION! During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection. Although we make every effort to make the assembly process as problem free and safe as possible, it is characteristic of fabricated steel parts that the edges and corners might be sharp and could cause cuts if handled incorrectly.



ATTENTION! Lors du déballage et de l'assemblage, nous vous conseillons de porter des gants de travail et des lunettes de sécurité pour votre protection. Malgré tous nos efforts pour assurer que l'assemblage soit aussi sécuritaire et sans problème que possible, il se peut que les bords et les coins des pièces usinées en acier soient coupants et qu'ils causent des coupures si les pièces ne sont pas manipulées correctement.

Getting Started

1. Remove all cart panels, hardware, and grill head from carton. Raise lid and remove any components packed inside. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the grill has been fully assembled and operates to your satisfaction.
3. Assemble the grill where it is to be used, lay down cardboard or a towel to protect parts from being lost or damaged while assembling.
4. Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using grill.
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to lift the grill head onto the assembled cart.

If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our Customer Care Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).

Pour Commencer

1. Retirez tous les panneaux, le matériel et le gril du carton d'emballage. Soulevez le couvercle et enlevez les composants qui se trouvent à l'intérieur. Servez-vous de la liste de pièces pour vous assurer que toutes les pièces nécessaires sont incluses.
2. Ne détruisez pas l'emballage jusqu'à ce que le gril ait été complètement assemblé et qu'il fonctionne à votre satisfaction.
3. Assemblez le gril là où il sera utilisé et posez un carton ou une serviette afin d'éviter de perdre ou d'endommager les pièces lors de l'assemblage.
4. La plupart des pièces en acier inoxydable possèdent un revêtement de plastique protecteur qui doit être enlevé avant d'utiliser le gril.
5. Suivez toutes les instructions dans l'ordre donné dans ce manuel.
6. Deux personnes sont requises pour soulever la cuve de gril et la placer sur le chariot assemblé.

Si vous avez des questions à propos de l'assemblage ou du fonctionnement du gril, ou si des pièces sont manquantes ou endommagées, veuillez appeler notre département du Service aux Consommateurs au 1-866-820-8686 entre 9 h et 17 h (heure normale de l'Est).

TOOLS REQUIRED FOR ASSEMBLY (tools not included)

OUTILS REQUIS POUR L'ASSEMBLAGE (outils non inclus)

3/8 (10mm)
Wrench,
ratchet or driver
Tournevis ou clé,
cliquet de 3/8
(10mm)



Flat and Philips
screwdrivers
Tournevis plat et
phillips



Pliers
Pinces



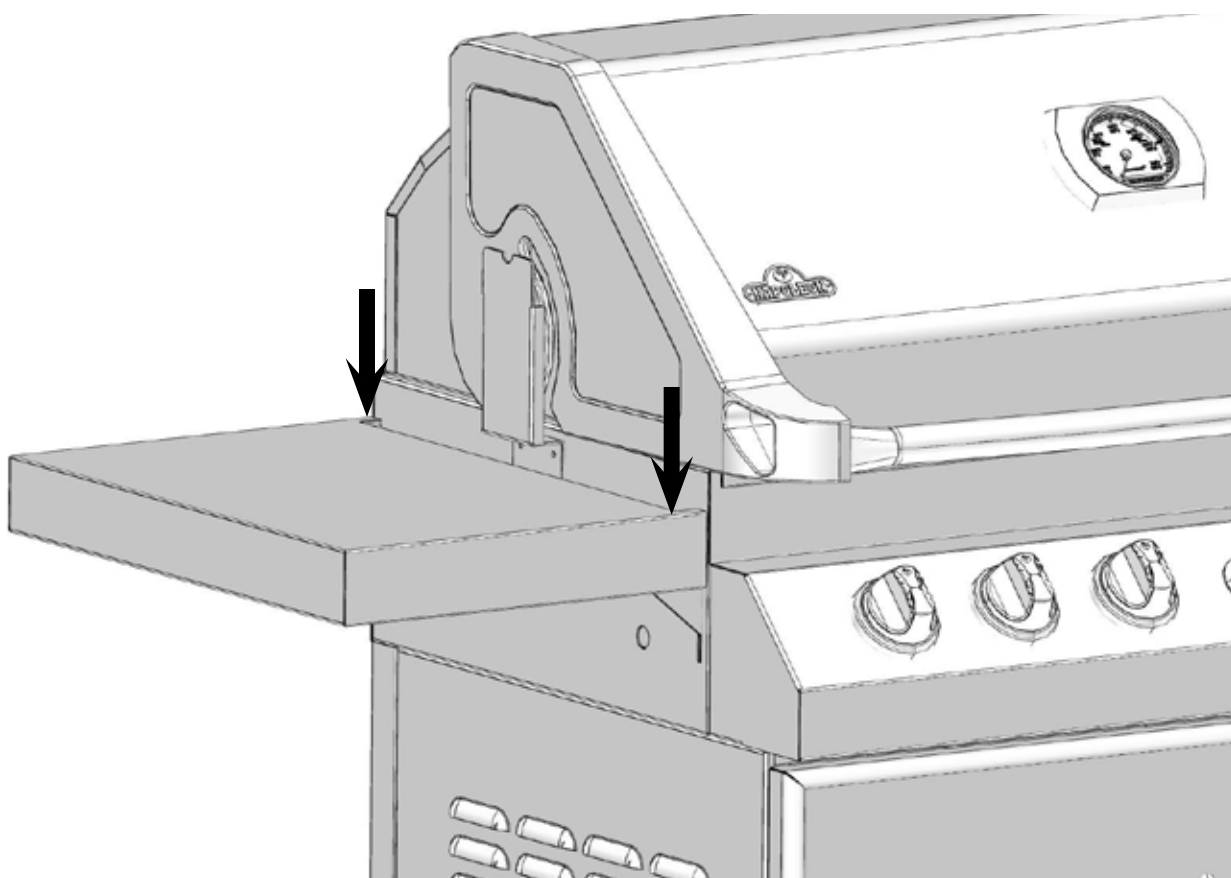
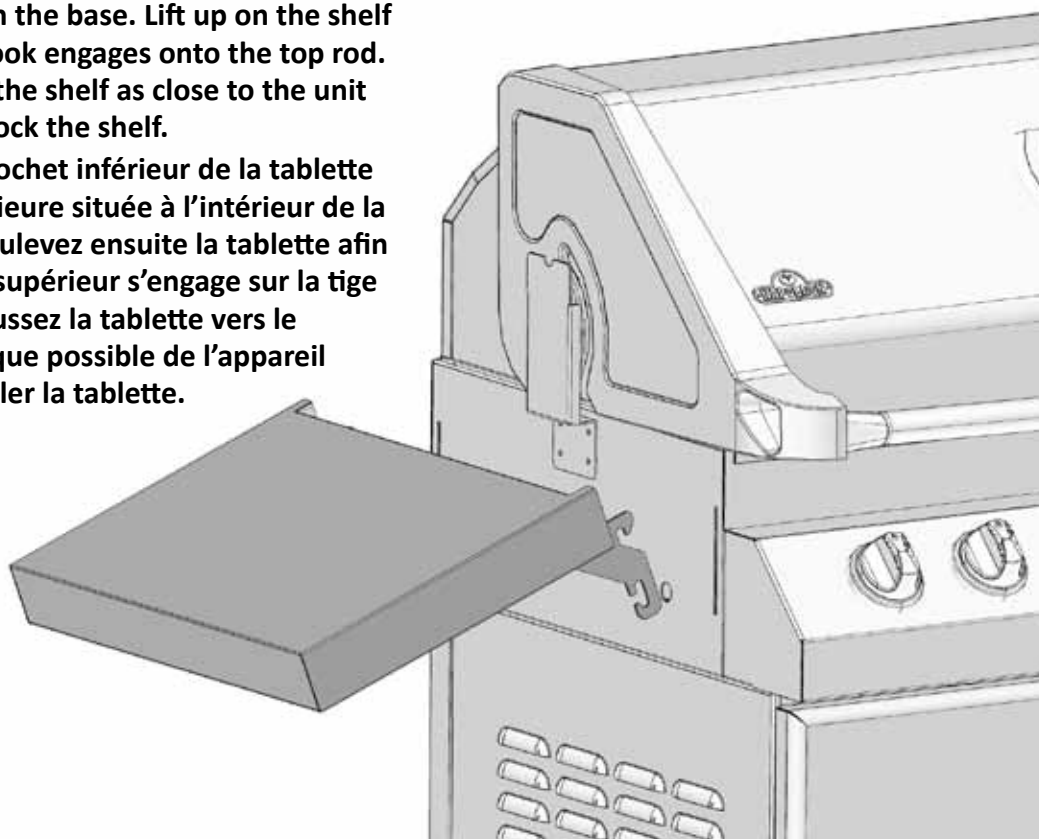
Hammer
Marteau



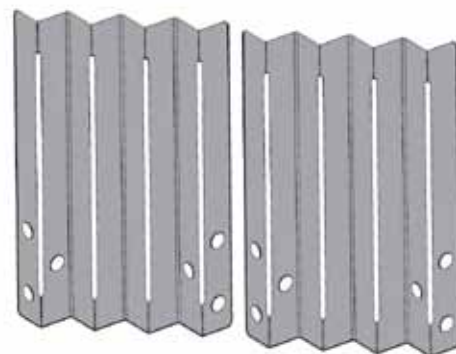
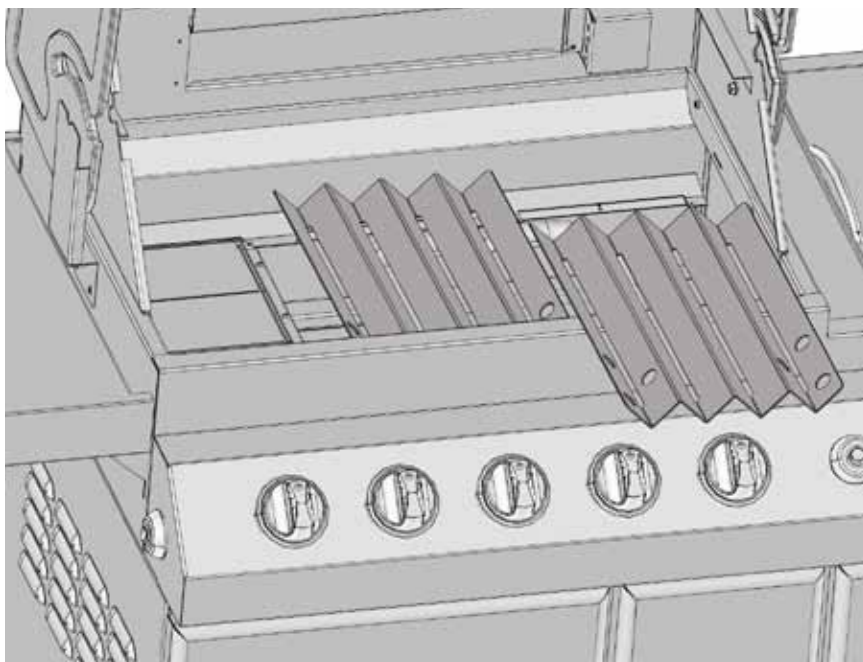
1.

Hook the bottom lobe onto the lower of the two rods within the base. Lift up on the shelf until the top hook engages onto the top rod. Push down on the shelf as close to the unit as possible to lock the shelf.

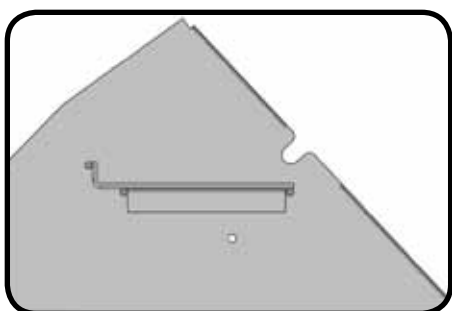
Accrochez le crochet inférieur de la tablette sur la tige inférieure située à l'intérieur de la cuve du grill. Soulevez ensuite la tablette afin que le crochet supérieur s'engage sur la tige supérieure. Poussez la tablette vers le bas aussi près que possible de l'appareil afin de verrouiller la tablette.



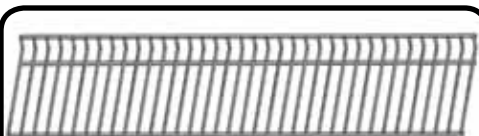
2A. PF 450



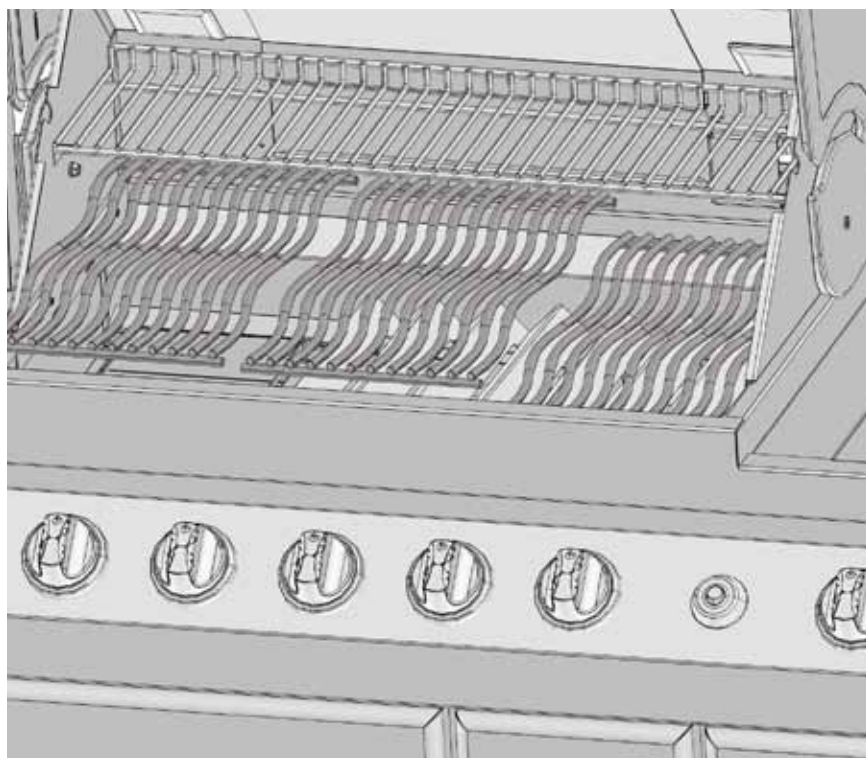
2 X N305-0027



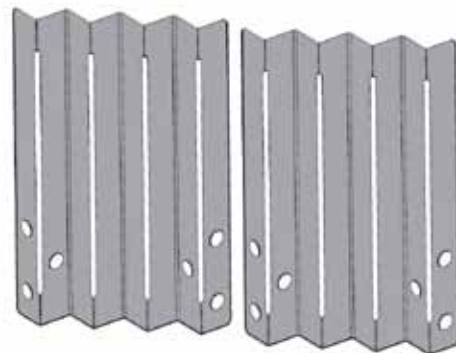
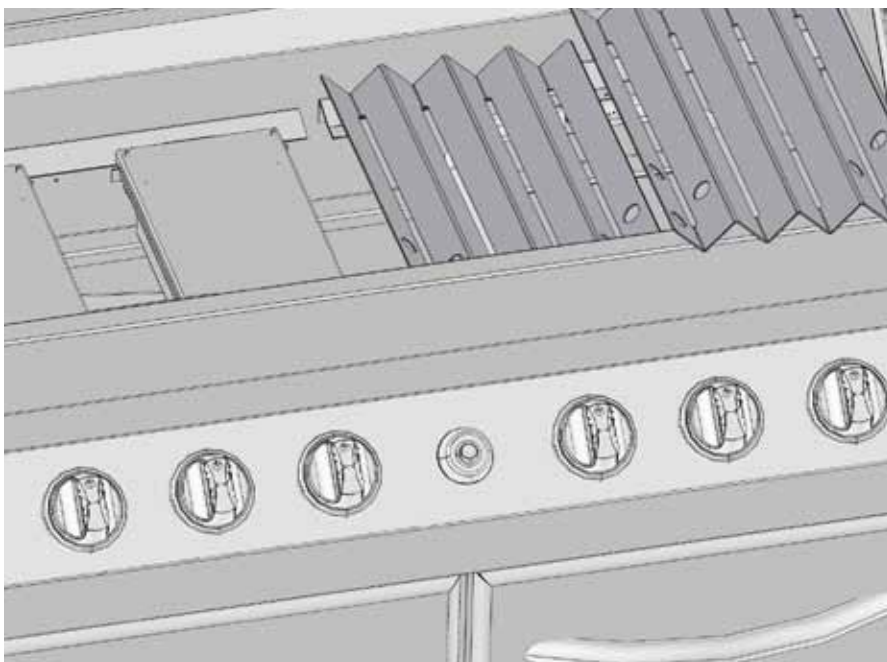
1 X N520-0014



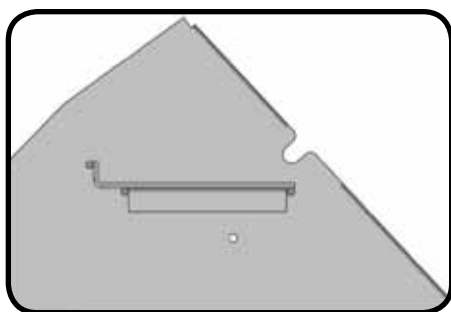
3 X N305-0026



2B. PF 600



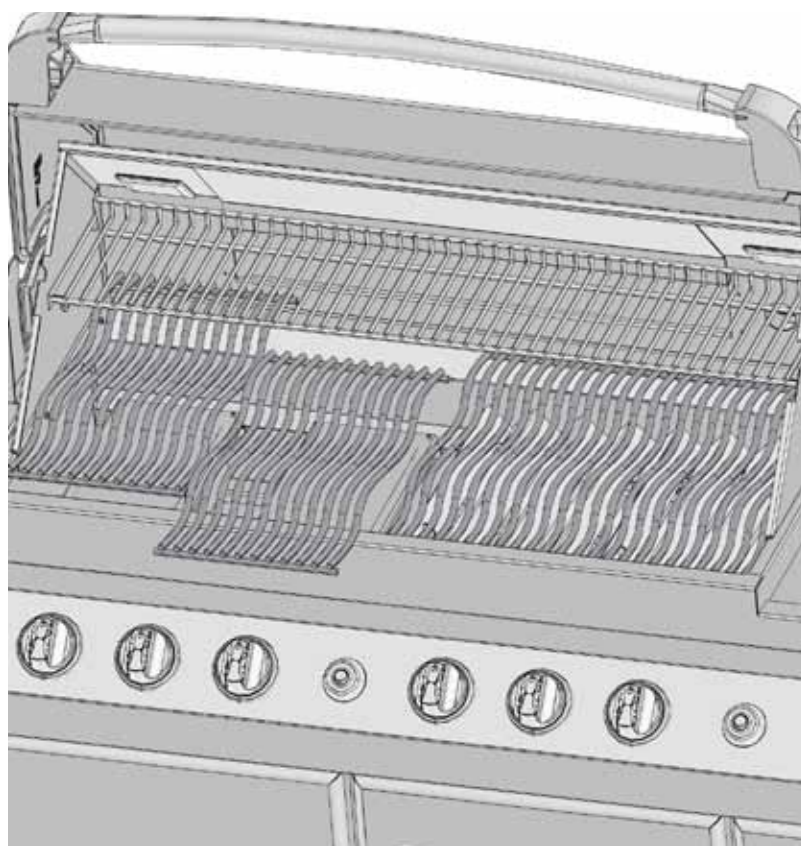
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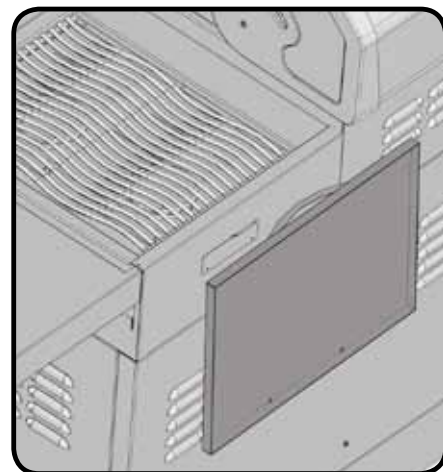
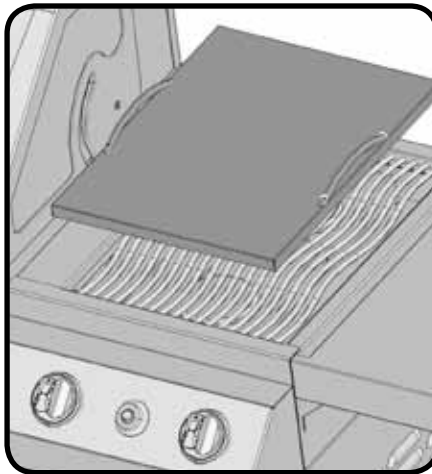
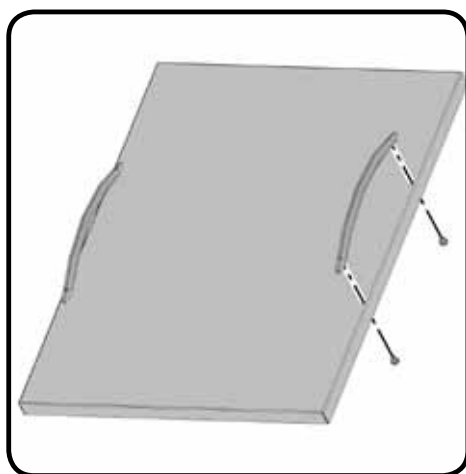
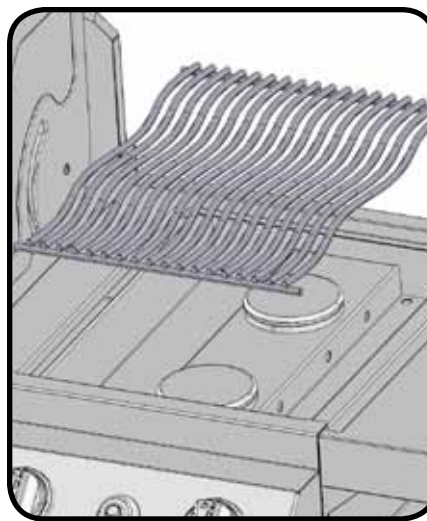
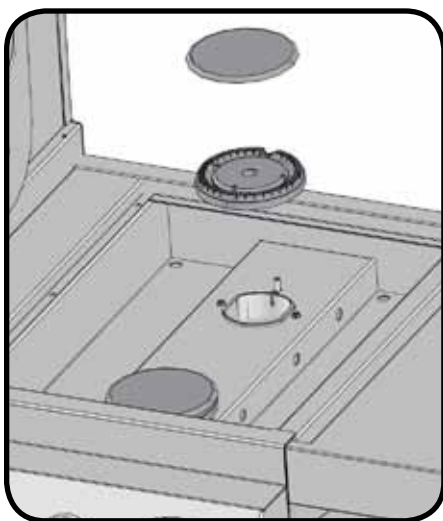
1 X N520-0013



4 X N305-0026

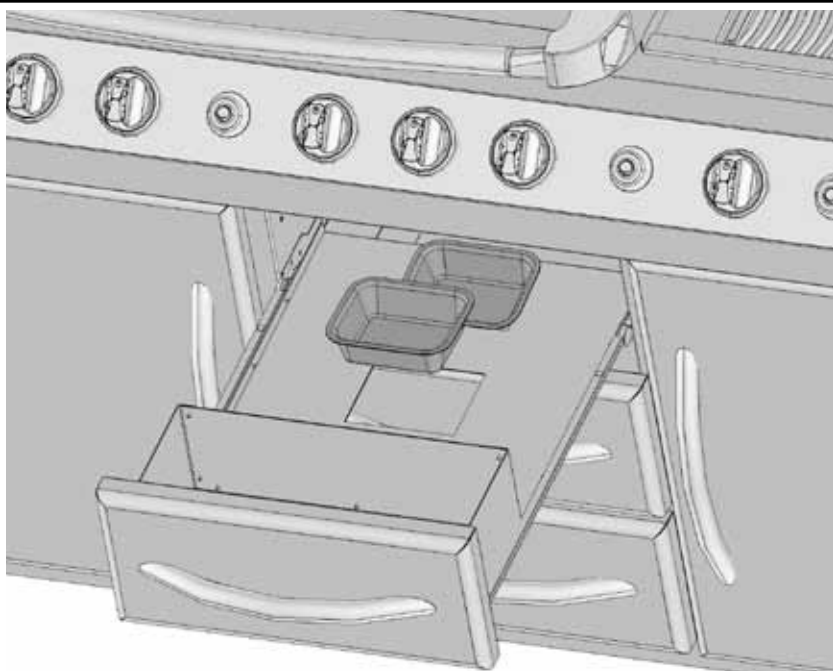
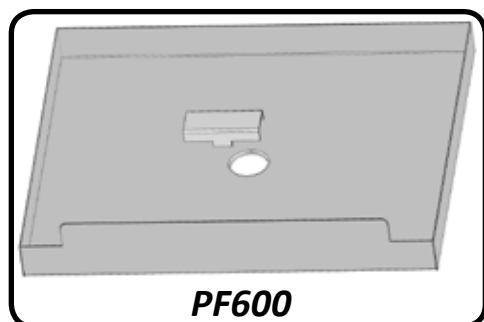


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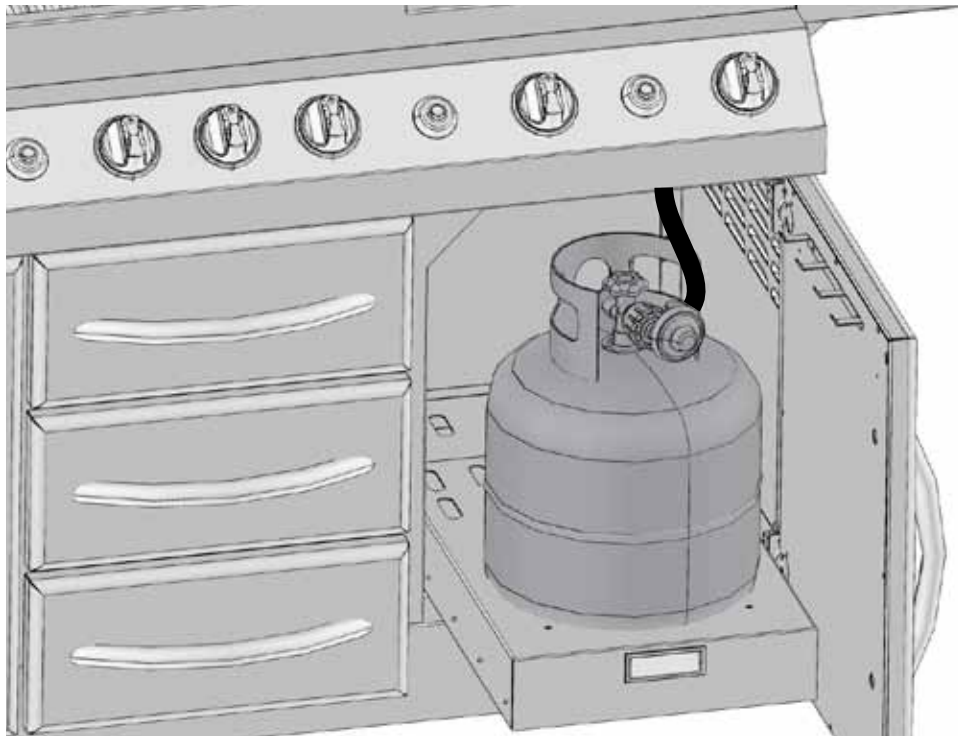


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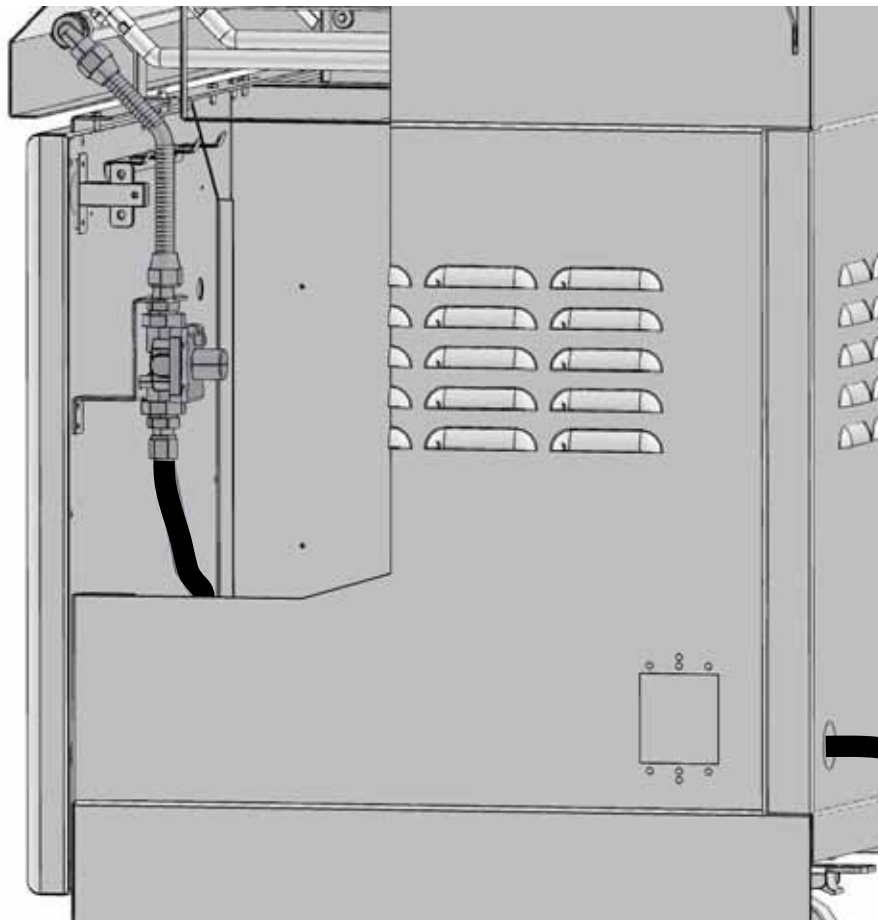
disposable grease tray
jetable du récipient à graisse



5.



6.



To Gas Supply (House)
À L'arrivée De Gaz

Rotisserie Kit Assembly Instruction

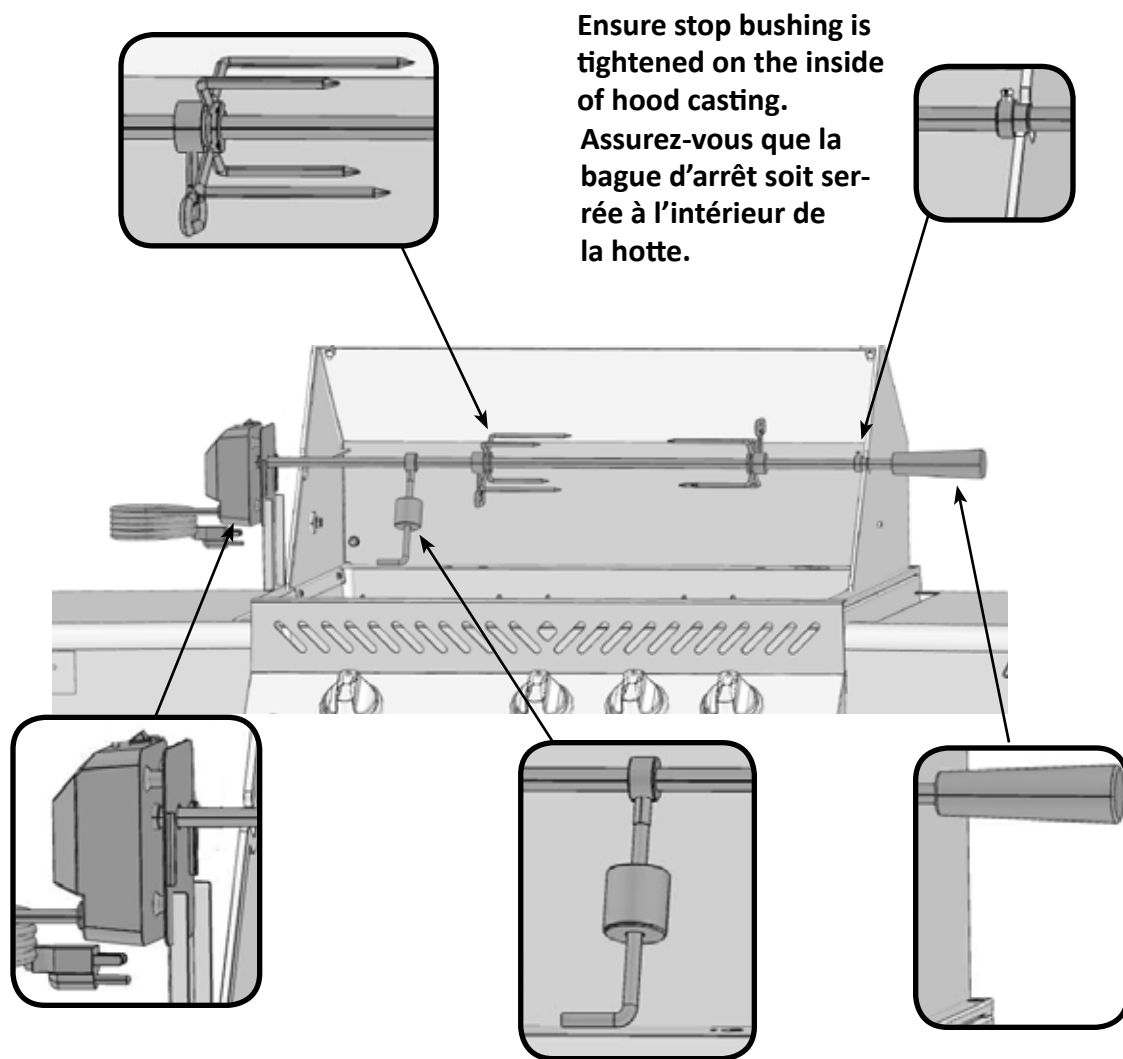
(included with most rear burner units)

Assemble rotisserie kit components as shown.

Instructions D'assemblage De L'ensemble De Rôtissoire

(inclus avec la plupart des appareils avec brûleur arrière)

Assemblez les composantes de la rôtissoire tel qu'illustré.



Leak Testing Instructions



WARNING! A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



WARNING! Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.

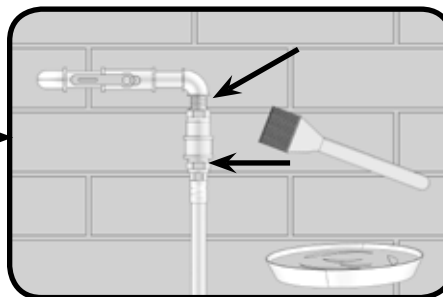
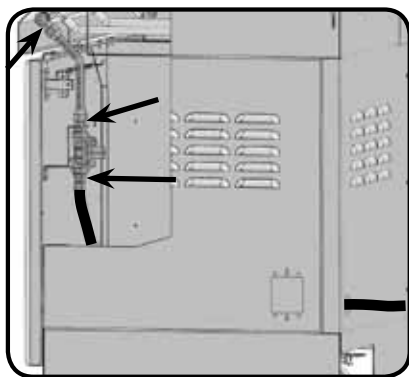
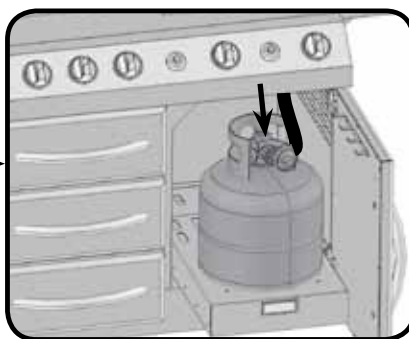
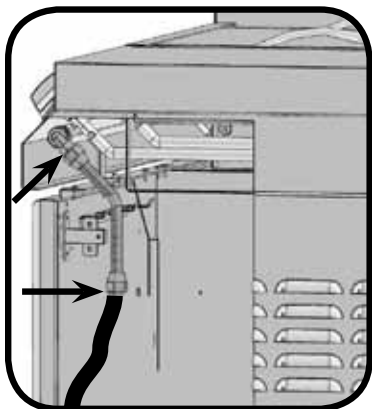


Leak testing: This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.

Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.

Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.



Parts List / Liste Des Pièces

Item	Part #	Description	PF450
1	n360-0005	insert, lid end casting, left / insert, extrémité du couvercle, gauche	x
2	n010-0370	insert, lid, stainless steel / couvercle en acier inoxydable	x
3	n135-0020g	left side lid casting / moulage gauche du couvercle	x
4	n385-0129	Napoleon logo / logo Napoléon	x
	w450-0005	logo spring clips / clips à ressort pour logo	x
	n510-0002	black silicone lid bumper / pare-chocs du couvercle (silicone noir)	x
5	n685-0004	temperature gauge / jauge de température	x
6	n135-0021g	right side lid casting / moulage droit du couvercle	x
7	n360-0006	insert, lid end casting, right / insert, extrémité du couvercle, droit	x
8	n325-0041	lid handle / poignée du couvercle	x
	n570-0015	lid pivot screw / vis pivot du couvercle	x
	n570-0040	1/4-20 x 1/2 screw / vis 1/4-20 x 1/2	x
	n735-0009	1/4" lock washer / rondelle de blocage 1/4"	x
9	n520-0014	warming rack stainless steel / grille de réchaud en acier inoxydable	x
10	n200-0060	back cover, unit / panneau arrière de l'appareil	x
11	n305-0026	main cooking grids - stainless rod / grilles de cuisson - tiges d'acier inoxydable	x
12	n010-0365	hood assembly / hotte	x
13	n402-0001	light assembly / lumières	x
14	n585-0022k	heat shield, rear infra-red burner / protecteur de chaleur, brûleur arrière infrarouge	x
15	n010-0366	infra-red rear burner / brûleur arrière infrarouge	x
16	n080-0118	electrode bracket, infra-red rear burner / support d'électrode du brûleur arrière infrarouge	x
	n240-0010	rear burner electrode / électrode du brûleur arrière infrarouge	x
	n680-0001	thermocouple, infra-red rear burner / thermocouple du brûleur arrière infrarouge	x
17	n010-0350	side shelf / tablette latérale	x
18	n305-0040k	side burner grate / grille du brûleur latéral	x
19	n100-0030	burner, assembly, side burner / brûleur latéral	n
	n100-0031	burner, assembly, side burner / brûleur latéral	p
20	n010-0434	assembly, side burner frame / châssis des brûleurs latéraux	x
21	n305-0027	sear plate / plaque de brûleur	x
22	n655-0065	burner grease shield - right / protecteur de brûleur contre la graisse - droit	x
	n655-0077	burner grease shield - left / protecteur de brûleur contre la graisse - gauche	x
23	n100-0014	main tube burner / brûleur de cuve	x
	n240-0016	main burner electrode / électrode du brûleur de cuve	x
	n240-0012	pilot burner electrode / électrode de la veilleuse	x
	n350-0054	collector box- main burner / boîtier de l'électrode du brûleur de cuve	x
24	n010-0498	main infra-red burner / brûleur infrarouge de cuve	x
	n565-0002	screen, main burner / plaque de protection de brûleur de cuve	x
25	n475-0127	rotisserie mount / support de rôtissoire	x
	n570-0042	10-24 x 3/8 screw / vis 10-24 x 3/8	x
	n450-0009	10-24 nut / écrou 10-24	x
26	n010-0364	base / cuve	x
27a	n010-0373	manifold assembly / ensemble du collecteur	p
27b	n010-0374	manifold assembly / ensemble du collecteur	n
	n432-0012	manifold tube c/w brackets / tube du collecteur avec fixations	x
28	n380-0009	control knob, main / bouton de contrôle du brûleur de cuve	x
	n380-0009r	control knob, main / bouton de contrôle du brûleur de cuve	x
29a	n725-0019	main infra red burner valve / soupape du brûleur infrarouge de cuve	p
29b	n725-0020	main infra red burner valve / soupape du brûleur infrarouge de cuve	n
	n725-0009	main tube burner valve / soupape du brûleur de cuve	p
	n725-0010	main tube burner valve / soupape du brûleur de cuve	n
	n455-0038	#58 main burner orifice / injecteur de brûleur de cuve #58	p
	n455-0027	#51 main burner orifice / injecteur de brûleur de cuve #51	n

Parts List / Liste Des Pièces

Item	Part #	Description	PF450
30a	n725-0007	pilot/side burner valve / soupape de veilleuse/ brûleur latéral	p
30b	n725-0008	pilot/side burner valve / soupape de veilleuse/brûleur latéral	n
	n720-0034	tube, pilot supply / tube de veilleuse	x
	n485-0013	clevis hairpin / axe à épaulement	x
	n080-0116	bracket a, pilot burner / support de fixation a, veilleuse	x
	n080-0117	bracket b, pilot burner / support de fixation b, veilleuse	x
	n720-0028	rear burner supply tube / tuyau d'alimentation du brûleur arrière infrarouge	x
	n455-0037	rear burner orifice / injecteur du brûleur arrière infrarouge	p
	n455-0036	rear burner orifice / injecteur du brûleur arrière infrarouge	n
31a	n725-0018	rear burner valve / soupape du brûleur arrière infrarouge	p
31b	n725-0017	rear burner valve / soupape du brûleur arrière infrarouge	n
	n255-0022	fitting, 9/16 hex, 1/8 fp - 1/4 mp / raccord, 1/8 fp - 1/4 mp	x
	w255-0004	elbow, 3/8 mf -1/8 fp / coude 3/8 mf -1/8 fp	x
	w445-0025	elbow, 3/8 mf -1/4 fp / coude, 3/8 mf -1/4 fp	x
32	n655-0047	support, front cabinet / support, cabinet avant	x
33	n255-0025	90 degree elbow (1/2 MF to 1/2 FP) / coude 90 degrés (1/2 MF à 1/2 FP)	x
	n530-0003	1-outlet regulator / ensemble de tuyau de régulateur à 1 sortie	p
34	n720-0037	tube, manifold supply 1/2" stainless steel / tube, collecteur 1/2" en acier inoxydable	x
	n530-0009	regulator, natural gas / régulateur, gaz naturel	n
	n345-0014	hose, 1/2" - 12' w/quick disconnect / tuyau, 1/2"-12' à déconnexion rapide	n
35	n250-0003	extension, drip pan / extension, tiroir d'égouttement	x
36	n357-0009	electronic ignition,4 spark,main burners/allumeur électronique, 4 étincelles, brûleur de cuve	x
	n357-0007	electronic ignition,2 spark,side burner/allumeur électronique, 2 étincelles, brûleur latéral	x
	n043-0001	battery 9v / pile 9v	x
	n390-0001	lead, battery igniter 14" / fil, allumeur à batterie 14"	x
	n390-0002	lead, battery igniter 22" / fil, allumeur à batterie 22"	x
37	n010-0372	drip pan / tiroir d'égouttement	x
	n350-0019	grease tray holder / support du récipient à graisse	x
	n710-0062	grease tray / récipient à graisse	x
38	n475-0124	panel, cabinet rear / panneau arrière du cabinet	x
39	n475-0115	control panel / panneau de contrôle	x
40	n660-0002	switch, light / interrupteur, lumières	x
41	n660-0001	switch, igniter / bouton d'allumeur	x
42	n170-0001	collar, igniter switch / collet, bouton d'allumeur	x
43	n475-0125	panel, cabinet inside wall / panneau, mur intérieur du cabinet	x
44	n010-0377	drawer, tank, with tank support / compartiment à bonbonne avec anneau de retenue	x
	n325-0016	handle / poignée	x
46	n340-0004	tool hook / crochets à ustensiles	x
47	n010-0345	door, right / porte droite	x
48	n475-0104	panel, cabinet right / panneau droit du cabinet	x
49	n610-0004	drawer slides, set / ensemble de glissières pour compartiment à bonbonne	x
50	n080-0122	bracket, tank angle support / équerre pour compartiment à bonbonne	x
51	n590-0100	bottom shelf, cabinet / tablette inférieure du cabinet	x
52	n130-0004	4" swivel caster, locking / roulette à blocage pivotante de 4"	x
53	n130-0003	4" swivel caster, non-locking / roulette pivotante de 4"	x
54	n010-0362	bottom frame / châssis inférieur	x
55	n475-0116	panel, center fascia / panneau central du cabinet	x
56	n350-0039	housing, electrical box / boîtier électrique	x
	n460-0001	outlet kit, gfi with cover / prise de courant avec interrupteur de défaut à la terre	x
	n707-0001	transformer, 120vac to 12vac / transformateur, 120vac à 12vac	x
	n750-0006	harness, 4 wire blk and white / harnais, 4 fils noirs et blancs	x
	n750-0007	wire, power supply, 8' / fil, alimentation électrique, 8'	x

Parts List / Liste Des Pièces

Item	Part #	Description	PF450
	n750-0008	wire, 40" black / fil, 40" noir	x
	n750-0010	wire, 40" white / fil, 40" blanc	x
57	n590-0062	condiment tray / plateau à condiments	x
58	n010-0371	smoker box / boîtier à copeaux de bois	x
59	n010-0344	door, left / porte gauche	x
60	n325-0036	handle, door/drawer / poignée de porte/tiroir	x
61	n475-0103	panel, cabinet left / panneau gauche du cabinet	x
	n655-0045	stiffener, door jam / raidisseur, bloqueur de porte	x
62	n330-0016	hinge assembly - each / ensemble de penture - chacun	x
63	n080-0127	bracket, regulator mounting / support du régulateur	x
64	n200-0061	cover, wire harness / recouvrement, harnais de fil	x
65	n100-0025	burner, infra-red pilot / veilleuse du brûleur infrarouge de cuve	x
	n455-0045	pilot orifice/ injecteur de veilleuse	p
	n455-0046	pilot orifice / injecteur de veilleuse	n
	n105-0002	snap bushing 1 1/2 / bague à pression 1 1/2	x
	w105-0001	snap bushing 7/8 / bague à pression 7/8	x
	n105-0006	bushing 1/2 zinc conduit / conduit en zinc 1/2 pour bague à pression	x
	n570-0008	#8 x 1/2 screw / vis #8 x 1/2	x
	n570-0021	#8 x 1 screw / vis #8 x 1	x
	n385-0106	rating plate / plaque d'homologation	x
	n570-0040	#14 x 1/2 screw stainless steel / vis #14 x 1/2 en acier inoxydable	x
	n570-0057	1/4-20 x 1/2 carriage bolt stainless / boulon de chariot 1/4 - 20 x 1/2 en acier inoxydable	p
	n450-0008	1/4-20 nut / écrou 1/4-20	p
	n570-0018	1/4-20 x 1 3/4 stainless steel / vis 1/4-20 x 1 3/4 en acier inoxydable	x
	n570-0022	#8-32 x 3/8 stainless steel / vis #8-32 x 1 3/4 en acier inoxydable	x
	n570-0063	1/4-20 x 1/4 stainless steel / vis 1/4-20 x 1/4 en acier inoxydable	x
	n370-0136	rotisserie kit / ensemble de rôtissoire	x
	n555-0009	rotisserie spit / broche à rôtissoire	x
	n200-0058	vinyl cover / housse en vinyle	x
67	n630-0003	spring, control knob bezel centering / ressort de bouton de contrôle	x
68	n051-0001	bezel, control knob / monture de bouton de contrôle	x
69	n200-0062	lid, sideburner / couvercle du brûleur latéral	x
70	n325-0042	handle, sideburner lid / poignée du couvercle du brûleur latéral	x
	56018	stainless steel griddle / plaque de cuisson en acier inoxydable	ac
	67600	charcoal tray / bac à charbon de bois	ac
	62007	replacement grease trays (5 pieces)aluminum / paquet de 5 récipients à graisse aluminum	ac

x - standard

p - propane units only

p - appareils propane seulement

x - compris

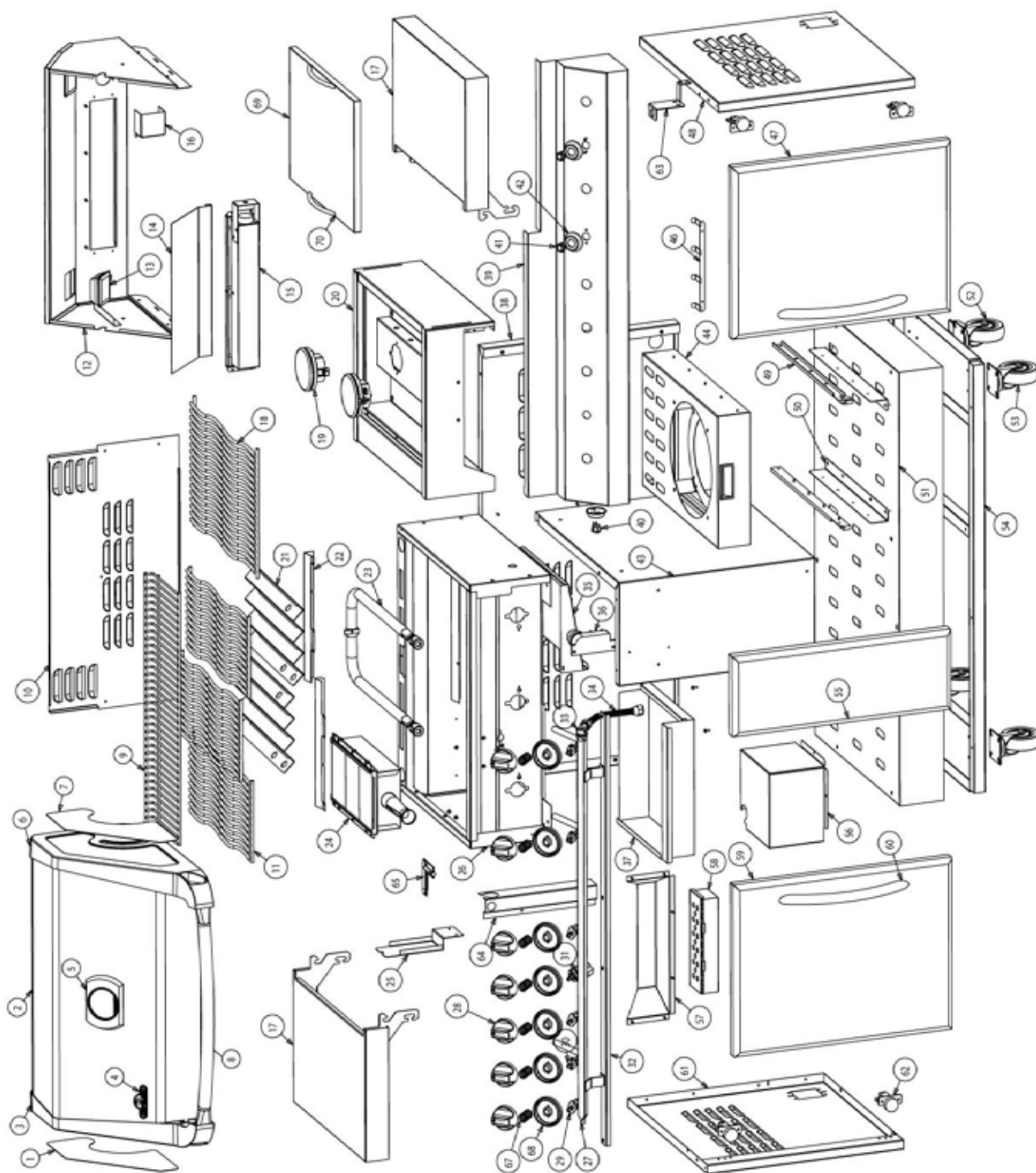
n - natural gas units only

n - appareils gaz naturel seulement

ac - accessory

ac - accessoires

PF450



Parts List / Liste Des Pièces

Item	Part #	Description	PF600
1	n360-0005	insert, lid end casting, left / insert, extrémité du couvercle, gauche	x
2	n010-0369	insert, lid, stainless steel / couvercle en acier inoxydable	x
3	n135-0020g	left side lid casting / moulage gauche du couvercle	x
4	n385-0129	Napoleon logo / logo Napoléon	x
	w450-0005	logo spring clips / clips à ressort pour logo	x
	n510-0002	black silicone lid bumper / pare-chocs du couvercle (silicone noir)	x
5	n685-0004	temperature gauge / jauge de température	x
6	n135-0021g	right side lid casting / moulage droit du couvercle	x
7	n360-0006	insert, lid end casting, right / insert, extrémité du couvercle, droit	x
8	n325-0055	lid handle / poignée du couvercle	x
	n570-0015	lid pivot screw / vis pivot du couvercle	x
	n570-0038	1/4-20 x 1/2 screw stainless steel / vis 1/4-20 x 1/2 en acier inoxydable	x
	n735-0009	1/4" stainless steel lock washer / rondelle de blocage 1/4" en acier inoxydable	x
9	n520-0013	warming rack stainless steel / grille de réchaud en acier inoxydable	x
10	n200-0052	back cover, unit / panneau arrière de l'appareil	x
11	n305-0026	main cooking grids - stainless rod / grilles de cuisson - tiges d'acier inoxydable	x
12	n010-0338	hood assembly / hotte	x
13	n402-0001	light assembly / lumières	x
14	n585-0015k	heat shield, rear infra-red burner / protecteur de chaleur, brûleur arrière infrarouge	x
15	n010-0339	infra-red rear burner / brûleur arrière infrarouge	x
16	n080-0118	electrode bracket, infra-red rear burner / support d'électrode, brûleur arrière infrarouge	x
	n240-0010	rear burner electrode / électrode du brûleur arrière infrarouge	x
	n680-0001	thermocouple, infra-red rear burner / thermocouple du brûleur arrière infrarouge	x
17	n010-0350	side shelf / tablette latérale	x
18	n305-0040k	side burner grate / grille du brûleur latéral	x
19	n100-0030	burner, assembly, side burner / brûleur latéral	n
	n100-0031	burner, assembly, side burner / brûleur latéral	p
20	n010-0434	assembly, side burner frame / châssis des brûleurs latéraux	x
21	n305-0027	sear plate / plaque de brûleur	x
22	n655-0065	burner grease shield / protecteur de brûleur contre la graisse	x
23	n100-0014	main tube burner / brûleur de cuve	x
	n240-0016	main burner electrode / électrode du brûleur de cuve	x
	n240-0020	main burner electrode (long lead) / électrode du brûleur de cuve (fil allongé)	x
	n240-0012	pilot burner electrode / électrode de la veilleuse	x
	n350-0054	collector box- main burner / boîtier de l'électrode du brûleur de cuve	x
24	n010-0498	main infra-red burner / brûleur infrarouge de cuve	x
	n565-0002	screen, main burner / plaque de protection de brûleur de cuve	x
25	n475-0127	rotisserie mount / support de rôtissoire	x
	n570-0042	10-24 x 3/8 screw / vis 10-24 x 3/8	x
	n450-0009	10-24 nut / écrou 10-24	x
26	n010-0337	base / cuve	x
27a	n010-0375	manifold assembly / ensemble du collecteur	p
27b	n010-0376	manifold assembly / ensemble du collecteur	n
	n432-0011	manifold tube c/w brackets / tube du collecteur avec fixations	x

Parts List / Liste Des Pièces

Item	Part #	Description	PF600
28	n380-0009	control knob, main / bouton de contrôle du brûleur de cuve	x
	n380-0009r	control knob, main / bouton de contrôle du brûleur de cuve	x
29a	n725-0019	main infra red burner valve / soupape du brûleur infrarouge de cuve	p
29b	n725-0020	main infra red burner valve / soupape du brûleur infrarouge de cuve	n
	n725-0009	valve, main burner / soupape du brûleur de cuve	p
	n725-0010	valve, main burner / soupape du brûleur de cuve	n
	n455-0038	#58 main burner orifice / injecteur de brûleur de cuve #58	p
	n455-0027	#51 main burner orifice / injecteur de brûleur de cuve #51	n
30a	n725-0007	pilot/side burner valve / soupape de veilleuse/brûleur latéral	p
30b	n725-0008	pilot/side burner valve / soupape de veilleuse/brûleur latéral	n
	n720-0034	tube, pilot supply / tube de veilleuse	x
	n485-0013	clevis hairpin / axe à épaulement	x
	n080-0116	bracket a, pilot burner / support de fixation a, veilleuse	x
	n080-0117	bracket b, pilot burner / support de fixation b, veilleuse	x
	n720-0028	rear burner supply tube / tuyau d'alimentation du brûleur arrière infrarouge	x
31a	n725-0015	rear burner valve / soupape du brûleur arrière infrarouge	p
31b	n725-0016	rear burner valve / soupape du brûleur arrière infrarouge	n
32	n655-0043	support, front cabinet / support, cabinet avant	x
33	n255-0025	90 degree elbow (1/2 MF to 1/2 FP) / coude 90 degrés (1/2 MF à 1/2 FP)	x
	n530-0003	1-outlet regulator / ensemble de tuyau de régulateur à 1 sortie	p
34	n720-0037	tube, manifold supply 1/2" stainless steel / tube, collecteur 1/2" en acier inoxydable	n
	n530-0009	regulator, natural gas / régulateur, gaz naturel	n
	n345-0014	hose, 1/2" - 12' w/quick disconnect / tuyau, 1/2"-12' à déconnexion rapide	n
35	n250-0001	extension, drip pan, left / extension, tiroir d'égouttement, gauche	x
36	n250-0002	extension, drip pan, right / extension, tiroir d'égouttement, droit	x
37	n710-0031	drip pan / tiroir d'égouttement	x
38	n475-0105	panel, cabinet rear / panneau arrière du cabinet	x
39	n475-0097	control panel / panneau de contrôle	x
40	n660-0002	switch, light / interrupteur, lumières	x
41	n660-0001	switch, igniter / bouton d'allumeur	x
42	n170-0001	collar, igniter switch / collet, bouton d'allumeur	x
43	n475-0107	panel, cabinet inside wall right / panneau, mur intérieur droit du cabinet	x
44	n475-0106	panel, cabinet inside wall left / panneau, mur intérieur gauche du cabinet	x
45	n010-0346	assembly, top drawer / tiroir supérieur	x
	n710-0062	grease tray / récipient à graisse	x
46	n010-0347	assembly, middle drawer / tiroir du centre	x
47	n010-0348	assembly, bottom drawer / tiroir inférieur	x
48	n325-0056	handle, door/drawer / poignée de tiroir	x
49	n010-0377	drawer, tank, with tank support / compartiment à bonbonne avec anneau de retenue	x
51	n325-0016	handle / poignée	x
52	n010-0345	door, right / porte droite	x
53	n340-0004	tool hook / crochets à ustensiles	x
54	n330-0012	hinge assembly - each / ensemble de penture - chacun	x
55	n475-0104	panel, cabinet right / panneau droit du cabinet	x

Parts List / Liste Des Pièces

Item	Part #	Description	PF600
56	n475-0103	panel, cabinet left / panneau gauche du cabinet	x
	n655-0045	stiffener, door jam / raidisseur, bloqueur de porte	x
57	n010-0344	door, left / porte gauche	x
58	n590-0062	condiment tray / plateau à condiments	x
59	n010-0371	smoker box / boîtier à copeaux de bois	x
60	n350-0039	housing, electrical box / boîtier électrique	x
	n460-0001	outlet kit, gfi with cover / prise de courant avec interrupteur de défaut à la terre	x
	n707-0001	transformer, 120vac to 12vac PF4 / transformateur, 120vac à 12vac	x
	n750-0006	harness, 4 wire blk and white / harnais, 4 fils noirs et blancs	x
	n750-0007	wire, power supply, 8' / fil, alimentation électrique, 8'	x
	n750-0009	wire, 82" black / fil, 82" noir	x
	n750-0011	wire, 82" white / fil, 82" blanc	x
61	n357-0009	electronic ignition, 4 spark, main burner / allumeur électronique, 4 étincelles, brûleur de cuve	x
	n357-0007	electronic ignition, 2 spark, side burner / allumeur électronique, 2 étincelles, brûleur latéral	x
	n043-0001	battery 9v / pile 9v	x
	n390-0001	lead, battery igniter 14" / fil, allumeur à batterie 14"	x
	n390-0001	lead, battery igniter 22" / fil, allumeur à batterie 22"	x
62	n590-0096	bottom shelf, cabinet / tablette inférieure du cabinet	x
63	n010-0361	bottom frame / châssis inférieur	x
64	n130-0003	4" swivel caster, non-locking / roulette pivotante de 4"	x
65	n130-0004	4" swivel caster, locking / roulette à blocage pivotante de 4"	x
66	n080-0122	bracket, tank angle support / équerre pour compartiment à bonbonne	x
67	n610-0004	drawer slides, set / ensemble de glissières pour compartiment à bonbonne	x
68	n080-0127	bracket, regulator mounting / support de régulateur	x
69	n100-0025	burner, infra-red pilot / veilleuse du brûleur infrarouge de cuve	x
	n455-0045	pilot orifice / injecteur de veilleuse	p
	n455-0046	pilot orifice / injecteur de veilleuse	n
70	n200-0061	cover, wire harness / recouvrement, harnais de fil	x
	n105-0002	snap bushing 1 1/2 / bague à pression 1 1/2	x
	w105-0001	snap bushing 7/8 / bague à pression 7/8	x
	n105-0006	bushing ½ zinc conduit / conduit en zinc 1/2 pour bague à pression	x
	n570-0008	#8 x 1/2 screw / vis #8 x 1/2	x
	n570-0021	#8 x 1 screw / vis #8 x 1	x
	n385-0106	rating plate / plaque d'homologation	x
	n570-0040	#14 x ½ screw stainless steel / vis #14 x ½ en acier inoxydable	x
	n570-0057	1/4-20 x 1/2 carriage bolt stainless steel / boulon de chariot 1/4 - 20 x 1/2 en acier inoxydable	p
	n450-0008	1/4-20 nut stainless steel / écrou 1/4-20 en acier inoxydable	p
	n570-0018	1/4-20 x 1 3/4 screw stainless steel / vis 1/4-20 x 1 3/4 en acier inoxydable	x
	n570-0022	#8-32 x 3/8 screw stainless steel / vis #8-32 x 3/8 en acier inoxydable	x
	n570-0063	1/4-20 x 1/4 screw stainless steel / vis 1/4-20 x 1/4 en acier inoxydable	x
	n370-0136	roisserie kit / ensemble de rôtissoire	x
	n555-0008	roisserie spit / broche à rôtissoire	x
	n200-0057	vinyl cover / housse en vinyle	x
72	n630-0003	spring, control knob bezel centering / ressort de bouton de contrôle	x

Parts List / Liste Des Pièces

Item	Part #	Description	PF600
73	n051-0001	bezel, control knob / monture de bouton de contrôle	x
74	n200-0062	lid, sideburner / couvercle du brûleur latéral	x
75	n325-0042	handle, sideburner lid / poignée du couvercle du brûleur latéral	x
	56018	stainless steel griddle / plaque de cuisson en acier inoxydable	ac
	67600	charcoal tray / bac à charbon de bois	ac
	62007	replacement grease trays (5 pieces) / paquet de 5 récipients à graisse	ac

x - standard

p - propane units only

p - appareils propane seulement

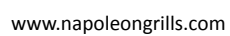
x - compris

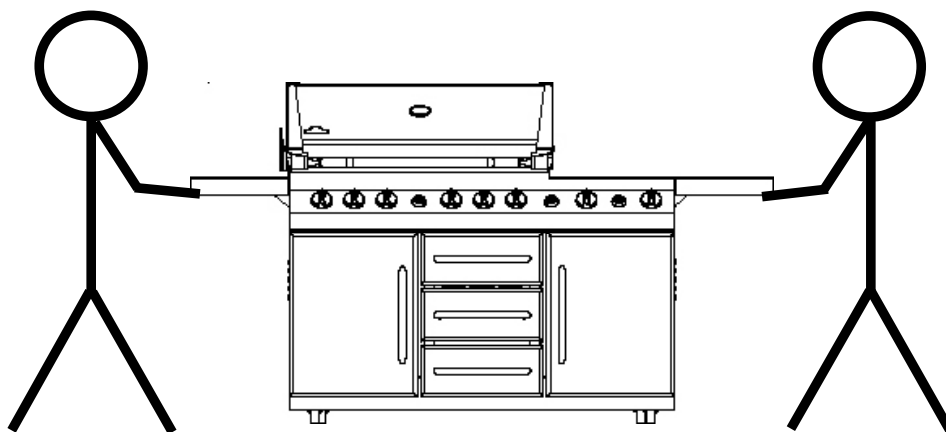
n - natural gas units only

n - appareils gaz naturel seulement

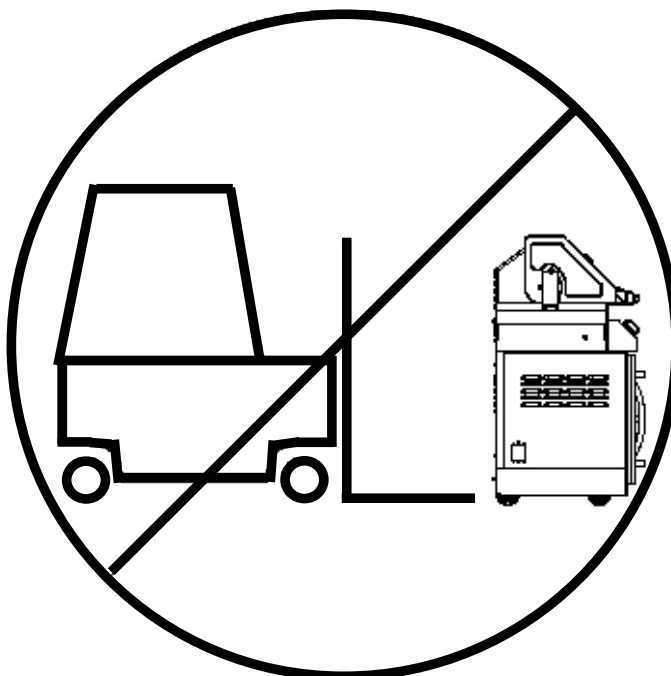
ac - accessory

ac - accessoires





**INSTALL SIDE SHELVES TO LIFT UNIT.
INSTALLEZ LES TABLETTES LATÉRALES POUR SOULEVER L'APPAREIL.**



**DO NOT USE FORK LIFT OR PUMP TRUCK TO LIFT UNIT WITHOUT
SKID.
N'UTILISEZ PAS DE CHARIOT ÉLEVATEUR À FOURCHE OU DE CAMION
PORTE-POMPE POUR SOULEVER L'APPAREIL SANS PALETTE.**