



APPLY SERIAL NUMBER LABEL FROM CARTON

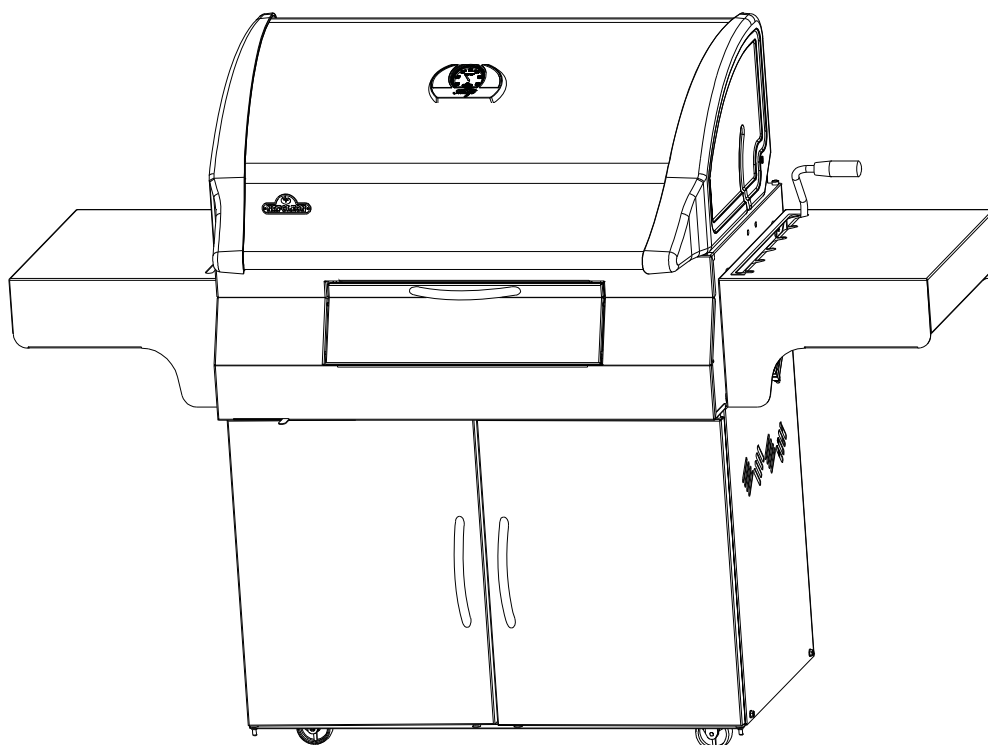


Serial No. XXXXXX000000  
MODEL NO.

# OUTDOOR CHARCOAL GRILL

## ASSEMBLY USE AND CARE MANUAL

THIS GRILL MUST ONLY BE USED OUTDOORS IN A WELL-VENTILATED SPACE  
RETAIN THIS MANUAL FOR FUTURE REFERENCE



### WARNING



Do not try to light this appliance without reading lighting instructions section of this manual.



### DANGER



Burning charcoal gives off carbon monoxide. Do not burn charcoal inside homes, garages, tents, vehicles or any enclosed areas.

**FAILURE TO FOLLOW THESE INSTRUCTIONS EXACTLY COULD RESULT IN A FIRE CAUSING SERIOUS INJURY OR DEATH.**

# THANK YOU FOR CHOOSING NAPOLEON

NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. 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.

We at Napoleon are dedicated to you, "our valued customer". It is our goal to provide you with the necessary tools to make this an unforgettable grilling experience. This manual is provided to assist you in assuring your new grill is assembled, installed, maintained and cared for properly. It is important to read and understand this entire manual before operating your new grill to ensure you fully understand all safety precautions and features your grill has to offer. By carefully following the instructions inside this manual you will enjoy years of trouble free grilling. For whatever reason if we fail to meet your expectations please call our customer care department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time) or visit our website.



## NAPOLEON GRILL PRESIDENT'S LIMITED LIFETIME WARRANTY

NAPOLEON warrants the following materials and workmanship in your new NAPOLEON grill against defects for as long as you own the grill. This covers: aluminum castings (excluding paint), wheels, knobs, stainless steel lid inserts, and lid handles. Subject to the following conditions. During the first five years NAPOLEON will provide replacement parts at our option free of charge. From the sixth year to lifetime NAPOLEON will provide replacement parts at 50% of the current retail price.

Components such as cast iron cooking grids, lifting mechanism, and temperature gauges are covered and NAPOLEON will provide parts free of charge during the first two years of the limited warranty.

Components such as casters, warming racks, 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, labour 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 grill must be installed by a licenced, 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 discolouring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts, nor any components used in the installation of the 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, labour 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 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 grill due to weather, 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 honouring any warranty claim.

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

# SAFE OPERATING PRACTICES

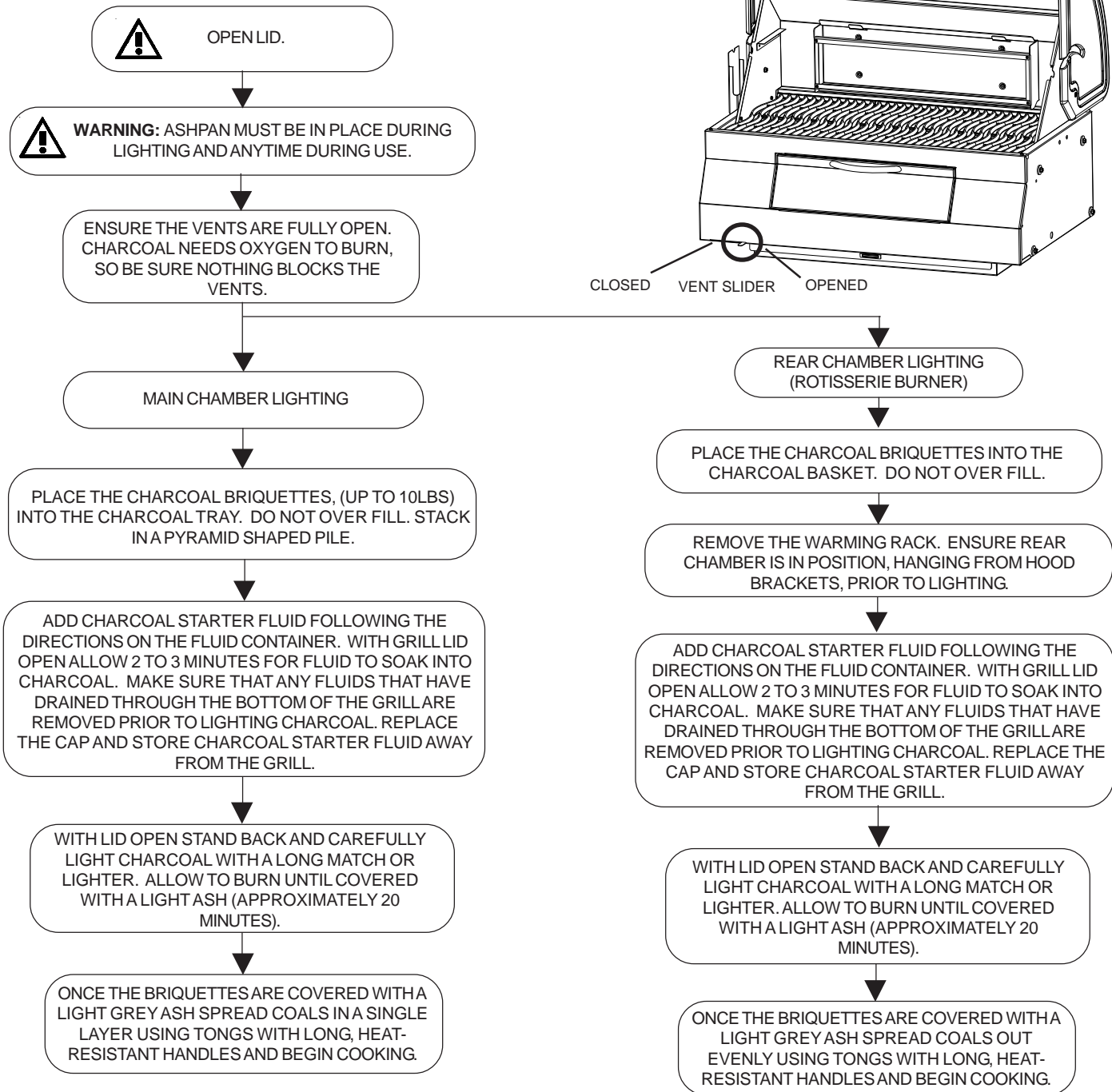
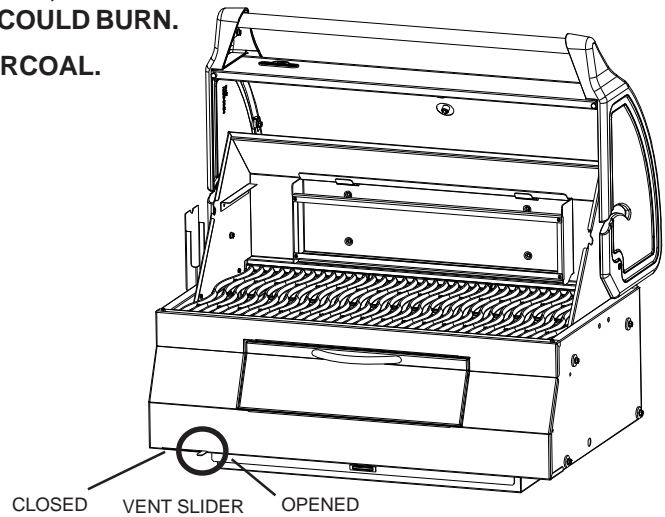


**DANGER: READ ALL INSTRUCTIONS CAREFULLY BEFORE OPERATING GRILL. FAILURE TO FOLLOW THESE INSTRUCTIONS EXACTLY COULD RESULT IN A FIRE CAUSING SERIOUS INJURY OR DEATH.**

- ▲ Read the entire instruction manual before operating grill.
- ▲ Under no circumstance should this grill be modified.
- ▲ Follow lighting instructions carefully when operating grill.
- ▲ Do not light charcoal with lid closed.
- ▲ Do not lean over grill when lighting.
- ▲ Prior to lighting rear chamber (burner) it must be in position on brackets inside hood.
- ▲ Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. Use ONLY charcoal starter fluid approved for lighting charcoal, and make sure that any fluids that have drained through the bottom of the grill are removed before lighting the charcoal.
- ▲ Charcoal starter fluid should never be added to hot or even warm coals.
- ▲ After use and before lighting, charcoal starter fluid should be capped and stored a safe distance away from the grill, at least 25 feet.
- ▲ Keep children and pets away from hot grill, DO NOT allow children to climb inside cabinet.
- ▲ Do not leave the grill unattended while in use.
- ▲ Do not move grill when hot or operating.
- ▲ This grill must not be installed in or on recreational vehicles and/or boats.
- ▲ This grill must only be stored outdoors in a well-ventilated area and must not be used inside a building, garage, screened in porch, gazebo or any enclosed area.
- ▲ Maintain proper clearance to combustibles (16" to rear of unit 7" to sides). This clearance is also recommended near vinyl siding or large panes of glass.
- ▲ At all times keep the ventilation openings of the enclosure free and clear from debris.
- ▲ Do not place hands inside grill when adjusting charcoal tray. Keep hands and fingers away from lifting mechanism at all times.
- ▲ Do not locate unit under unprotected combustible construction.
- ▲ Do not operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- ▲ Do not locate in windy settings. High winds adversely affect the cooking performance of the grill.
- ▲ The lid is to be closed during the preheat period.
- ▲ Ash/Grease tray must be in place when using the grill.
- ▲ Clean ash/grease tray regularly to avoid build-up which may lead to grease fires.
- ▲ Do not use side shelves to store lighter, matches or any other combustibles.
- ▲ Grill should be on level ground at all times.
- ▲ Do not use water to control flare ups or extinguish coals, as it may damage your grill's finish.
- ▲ To control flare-ups, slightly close the vents on your grill. To completely extinguish coals/fire, close all vents and lid completely.
- ▲ Use proper grilling tools with long, heat-resistant handles.
- ▲ Use barbecue mitts or hot pads to protect hands while cooking or adjusting the vents.
- ▲ Do not remove ashes from grill until all charcoal is completely burned out and fully extinguished. Allow ample time to cool.
- ▲ Remaining coal and ashes are to be removed from grill and stored in a non-combustible metal container. Allow to remain in metal container 24 hours before disposing of.
- ▲ Keep electrical supply cords away from water or heated surfaces.
- ▲ Always use this grill in accordance with local codes.

# LIGHTING INSTRUCTIONS

- ⚠️ LOCATE THE GRILL OUTDOORS ON A SOLID, LEVEL, NON-COMBUSTIBLE SURFACE. NEVER USE GRILL ON WOODEN OR OTHER SURFACES THAT COULD BURN.**
- ⚠️ DO NOT LEAN OVER GRILL WHEN LIGHTING CHARCOAL.**



**AS AN ALTERNATIVE TO USING CHARCOAL STARTER FLUID LIGHTLY SOAK A CRUMBLED PIECE OF PAPER OR CARDBOARD IN VEGETABLE OIL. PLACE SOAKED PAPER/CARDBOARD IN THE CENTER OF THE CHARCOAL TRAY AND PYRAMID CHARCOAL BRIQUETTES AROUND PAPER. CAREFULLY LIGHT USING LONG MATCH. IF USING THIS METHOD DO NOT USE CHARCOAL STARTER FLUID AS OUTLINED ABOVE.**



**DO NOT OPERATE REAR CHAMBER WITH MAIN CHAMBER OPERATING.**

# OPERATING THE GRILL

## BURN IN PROCEDURE

When lit for the first time, the grill will emit a slight odour. This is a normal temporary condition caused by the "burn-in" of internal paints and lubricants used in the manufacturing process and will not occur again. Simply burn the grill on high for approximately ½ hour with the lid closed.

## MAIN CHAMBER USE:

The charcoal tray has six positions in which it can operate, we recommend locking the charcoal tray in the uppermost position, as close to the cooking grids as possible, for optimal performance. Temperatures can be reduced by lowering the tray away from the food as desired, and closing the intake vents.

### ⚠ CAUTION

**Do not place hands inside grill when adjusting charcoal tray. Keep hands and fingers away from lifting mechanism at all times.**

Preheating is recommended by operating the grill with the lid closed for approximately 20 minutes. Coals are ready when they have a light coating of grey ash. Food cooked for a short period of time (fish, vegetables) may be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that will reduce cooking time and cook food more evenly. When cooking very lean meat, such as chicken breast, or lean pork, the grids can be oiled before preheating to reduce sticking. Cooking meat with a high degree of fat content, may create flare-ups. Either trim some fat or reduce temperatures to prevent this. Should a flare-up occur, move food away from flames, reduce heat (reduce vent opening and lower charcoal tray). Leave the lid open.

**As a general rule plan on using about 30 Briquettes to cook 1 pound of meat. If cooking for more than 30 to 40 minutes additional briquettes must be added to the fire. When the weather is cold or windy, you will need more briquettes to reach ideal cooking temperatures.**

## 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 - hamburgers, steaks, chicken pieces, vegetables, etc. 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.

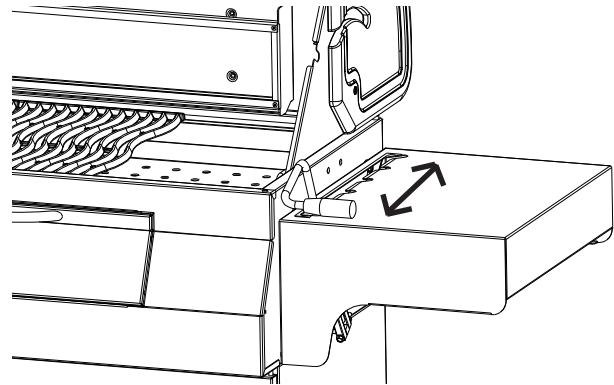
## INDIRECT COOKING:

When cooking by the indirect method. Charcoal should be positioned, in the charcoal tray on the opposite side in which you intend to place your food. The heat circulates around the food, cooking slowly and evenly. Cooking in this manner 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. Cooking in this method with lower temperatures and slower cooking times will result in tender foods every time you grill.

## ADDING CHARCOAL DURING COOKING:

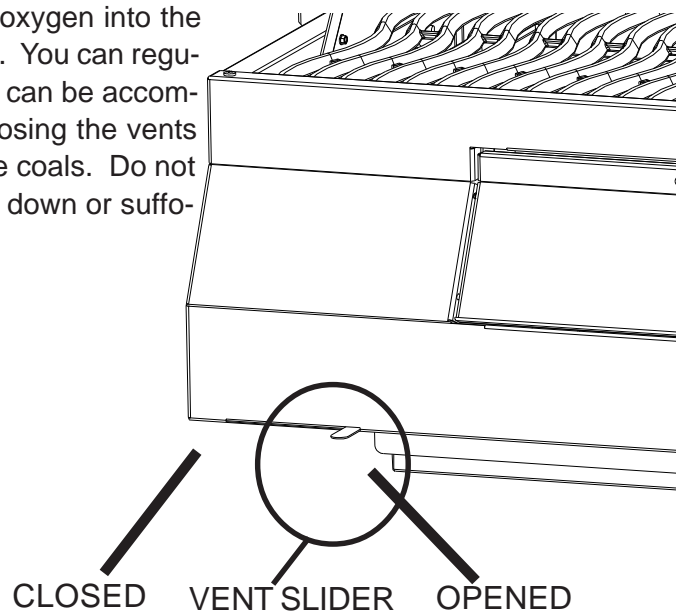
Carefully open door located on front of base. Use caution since flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use long heat-resistant handle cooking tongs to add additional charcoal briquettes.

**Warning:** Never add charcoal starter fluid to hot or warm coals, once charcoal is ignited no more fluid is required.



## OPERATING THE VENTS:

Vents on a covered grill are usually left open to allow oxygen into the grill. Oxygen will increase the temperature of the coals. You can regulate the grill's temperature by adjusting the vents. This can be accomplished by sliding the vent slide to the right or left. Closing the vents either partially or completely may help to cool down the coals. Do not completely close air vents and lid unless trying to cool down or suffocate a flame.



## REAR CHAMBER USE (ROTISSERIE BURNER):

**⚠** Only install rear chamber when using.

**Remove the warming rack prior to use.** Cooking grids should also be removed if they interfere with the rotisserie. Ensure rear chamber is installed on brackets located inside hood prior to lighting. The rear burner is designed to be used in conjunction with the rotisserie kit (included with rear burner units) available from your dealer. See the rotisserie kit assembly instructions. To use the counterbalance, remove the rotisserie motor from the 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 that 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 dish underneath to collect drippings for basting and naturally delicious gravy. Basting liquid may be added as required. 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.

To add additional charcoal briquettes during cooking stand back a safe distance and use long heat-resistant handle cooking tongs.

**Warning:** Never add charcoal starter fluid to hot or warm coals, once charcoal is ignited no more fluid is required.

## CHARCOAL COOKING GUIDE

Charcoal is the traditional way of cooking that we are all familiar with. 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 down onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. For instantaneous searing the charcoal tray can be set to its uppermost position, yet the tray can also be lowered for slower cooking. The bottom line is that Napoleon's charcoal grill produces searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Charcoal Grilling Chart.

The following grilling chart is meant to be a guideline only. Cooking times are affected by such factors as altitude, outside temperature, wind, and desired doneness which will be reflected in your cooking time.

## CHARCOAL GRILLING CHART

FOOD	DIRECT/INDIRECT HEAT	COOKING TIME	HELPFUL SUGGESTIONS
Steak 1" Thick	Direct Heat	6-8 min. -Medium	When selecting meat for grilling, ask for meat with a marbled fat distribution. The fat acts as a natural tenderizer while cooking and will keep the meat moist and juicy.
Hamburger 1/2" Thick	Direct Heat	6-8 min. -Medium	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 in with the charcoal.
Chicken Pieces	Direct Heat approx 2min per side. Indirect Heat for the remaining 18-20min	20-25 min.	The joint connecting the thigh and the leg from the skinless side, should be sliced 3/4 of the way through in order for the meat to lay flatter on the grill. This will help it to cook faster and more evenly. To add a trademark taste to your cooking, try adding mesquite-flavoured woodchips in with the charcoal.
Pork Chops	Direct Heat	10-15 min.	Trim off the excess fat before grilling. Choose thicker chops to get more tender meat.
Spare Ribs	Direct Heat for 5 minutes. Indirect Heat to finish.	1.5 - 2 hrs turning often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb Chops	Direct Heat	25-30 min	Trim off the excess fat before grilling. Choose extra thick chops to get more tender meat.
Hot Dogs	Direct Heat	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

## AFTER USE SAFETY

- Close lid and all vents to extinguish fire.
- Always allow the grill to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Remove remaining coals and ashes from grill. Use caution to protect yourself and property from damage. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Leave in metal container an additional 24 hours before disposing of.

## MAINTENANCE / CLEANING INSTRUCTIONS

**It is recommended that the ashtray/drip pan be emptied out after each use. Make sure the grill is cool and all coals are completely extinguished prior to removing any part from your grill.**

- Do not use pressure washer to clean any part of the grill.

Avoid unprotected contact with hot surfaces. 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.

**Maintenance should only be done when the grill is cool, to avoid the possibility of burns.**

**GRIDS AND WARMING RACK:** The grids and warming rack are best cleaned during the pre-heat period with a soft brass wire brush. Steel wool can be used for stubborn stains.

**CLEANING INSIDE THE GRILL:** Remove cooking grids. Use a soft brass wire brush to clean loose debris from casting sides and insides of the lid. Scrape inside base with a putty knife or scraper, and use a wire brush to remove ash. Brush all debris from inside the grill into the removable ash/drip pan. If desired you can wash the inside of the grill with a mild detergent and water. Rinse well with clear water and wipe dry.

**ASH/DRIP PAN:** Slide the drip pan out for easy cleaning. It should be cleaned after each use to avoid buildup. Ashes, grease and excess drippings pass through to the drip pan, located under the charcoal grill, and accumulate. Accumulated grease can cause a fire hazard. The pan should be scraped out with a putty knife or scraper, and all the debris should be scraped into a non-combustible metal container. Wash the ash/drip pan with a mild detergent and water. Rinse well with clear water and wipe dry.

**CLEANING THE OUTSIDE OF THE GAS GRILL:** Do not use abrasive cleaners to clean any painted, porcelain or stainless steel parts. Exterior grill surfaces should be cleaned while warm to the touch, with warm soapy water. To clean stainless surfaces, use a stainless steel cleaner or a non-abrasive cleaner. Always wipe in the direction of the grain. Do not use steel wool, as it will scratch the finish. Stainless steel parts will discolour when heated, usually to a golden or brown colour. This discolouration is normal and will not affect the performance of the grill.

## TROUBLE SHOOTING

Problem	Possible Causes	Solution
Low heat / Low flame.	Improper preheating.  Not enough airflow.  Low charcoal.  Improper charcoal tray location.	Allow charcoal to burn until covered with a light grey ash. (usually 20-25min).  Open Vents.  Add more charcoal to charcoal tray.  Raise charcoal tray to highest position.
Excessive flare-ups/uneven heat.	Improper pre-heating.  Excessive grease and ash build up in ash/drip pan.  Improper charcoal tray location.	Pre-heat grill with lid closed for 20 - 25 mins.  Clean ash/drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.  Lower charcoal tray to lowest position.
"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 stainless steel, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that will flake off. Regular cleaning will prevent this. See cleaning instructions.



# 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 web site for more extensive cleaning, maintenance, troubleshooting and part replacement instructions at [www.napoleongrills.com](http://www.napoleongrills.com). Contact the factory directly for replacement parts and warranty claims. The customer care department is available Monday to Friday between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. In order 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 may request to have the parts returned to the factory for inspection, before providing replacement parts. The parts must be shipped prepaid to the attention of the customer care department with the following information:

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 re-installation
- 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).

# ASSEMBLY INSTRUCTIONS

**⚠ CAUTION:** During unpacking and assembly it is recommended that 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 may be sharp and can cause cuts if handled incorrectly during assembly.

## 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 grill has been fully assembled and operates to your satisfaction.
3. Assemble BBQ 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.

## TOOLS REQUIRED FOR ASSEMBLY (tools not included)

3/8 (10mm)  
WRENCH  
RATCHET OR  
DRIVER



7/16  
WRENCH  
RATCHET OR  
DRIVER

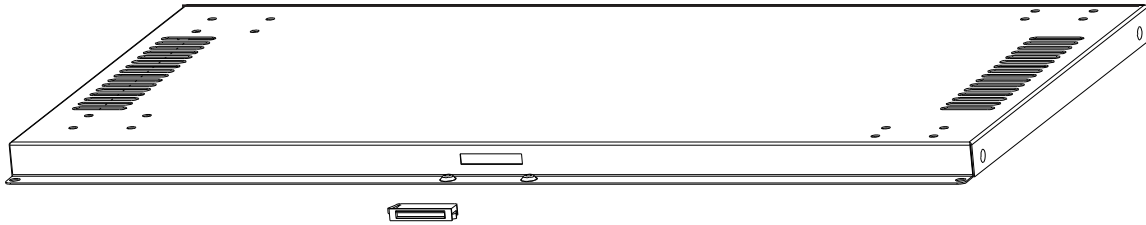


**If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our customer care department at 1-866-820-8686 Monday to Friday between 9 AM and 5 PM (Eastern Standard Time)**

1 x N430-0002  
MAGNET CATCH

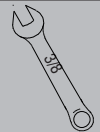
## 1 Magnet Installation

Snap magnet into slot in front of bottom shelf.



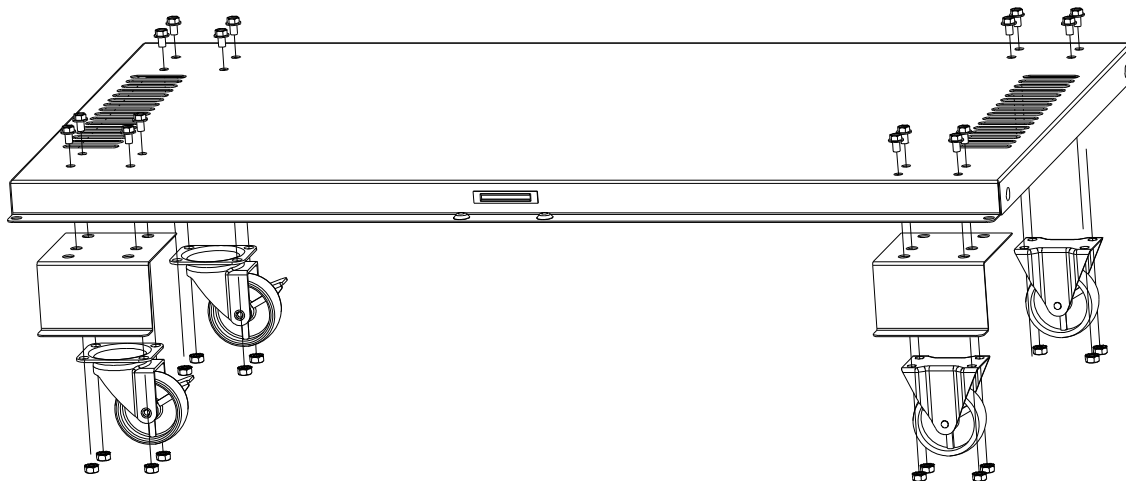
16 X   
N570-0073 (1/4-20 X 3/8")

16 X   
N450-0027 (1/4-20)



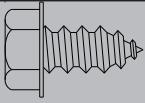
## 2 Caster Installation

Attach (4) casters using (4) 1/4 - 20 X 3/8" screws and (4) 1/4-20 lock nuts for each caster. Tighten securely.

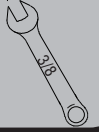


non revolving caster- right side

4 X

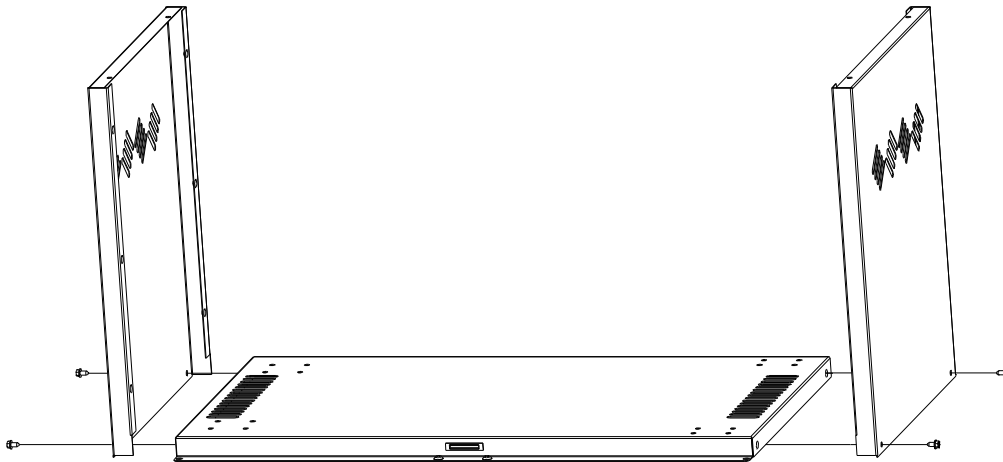


N570-0080 (#14 X 1/2")

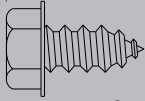


### 3 Left and Right Cart Panel Installation

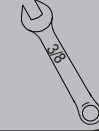
Install end cart panels ensuring slots in panel are to the top, rest panel on bottom shelf and line up holes. Fasten using (4) #14 x 1/2" screws.



6 X

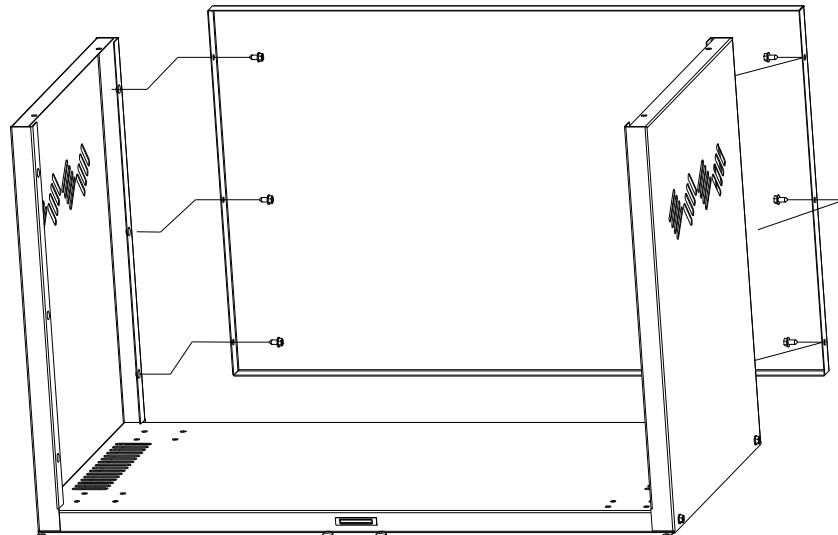


N570-0080 (#14 X 1/2")

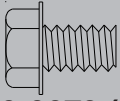


### 4 Rear Cart Panel Installation

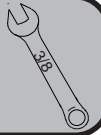
Fit rear cart panel between the two end panels. Fasten using (6) #14 x 1/2" screws, three on each side.



6 X

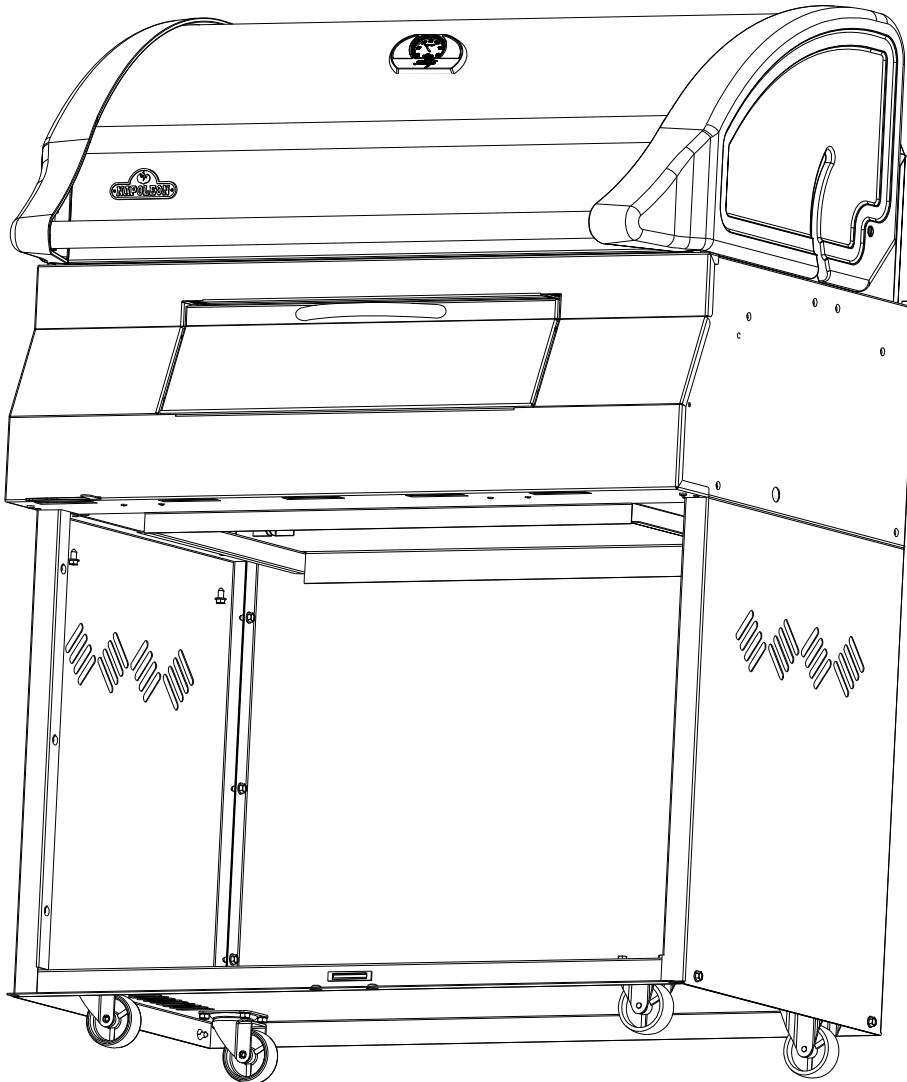


N570-0073 (1/4-20 X 3/8")

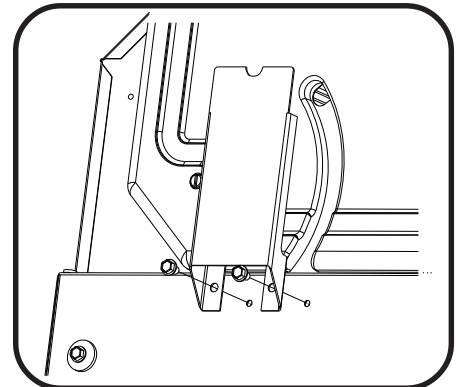


## 5 Grill Head Installation

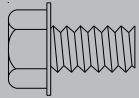
Lift grill head and place on assembled cart, lining up holes in top of side cart panels with holes in bottom of base. Fasten from inside using (4) 1/4-20 x 3/8" screws, two per side. Install rotisserie mount bracket to left side of grill as shown using (2) 1/4-20 x 3/8" screws.



**TWO PEOPLE ARE REQUIRED  
FOR THIS STEP**



8 X

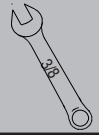


N570-0082 (1/4-20 x 5/8")

8 X

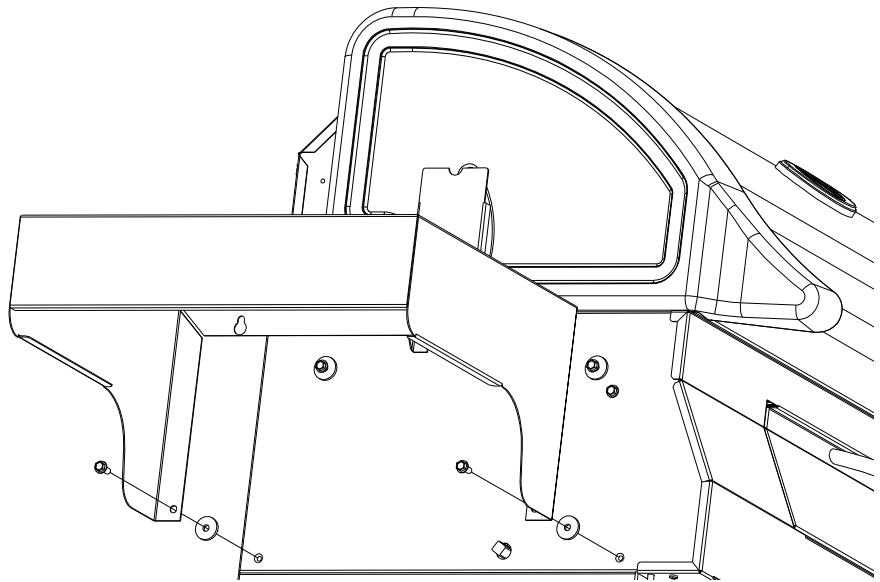
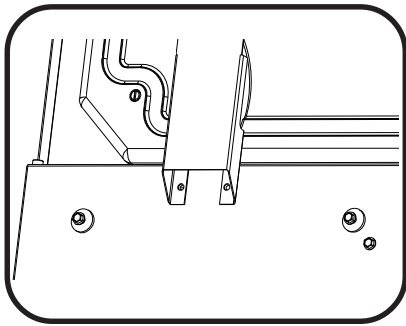


N735-0001 (1 1/16" insulated washer)



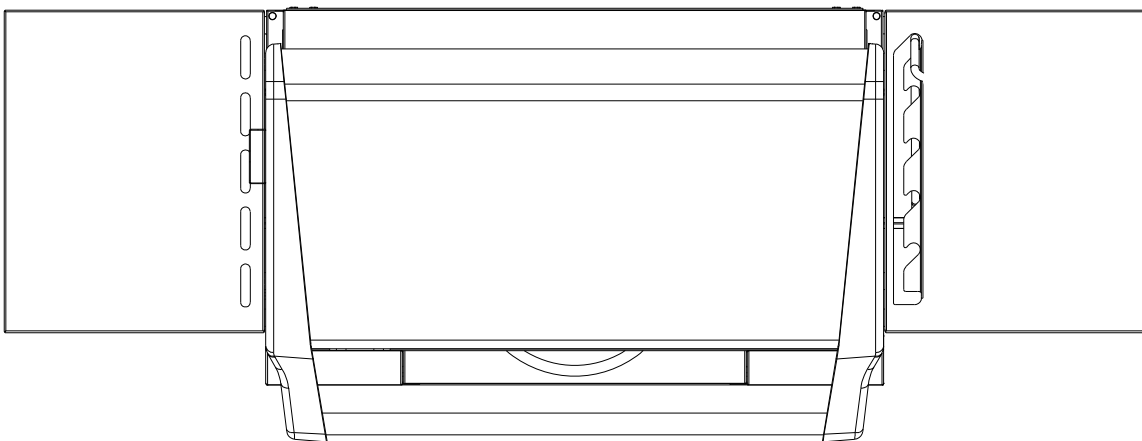
## 6 Side Shelf Installation

Insert (2) 1/4-20 x 5/8" screws through washers into the top holes in side of base, do not tighten all the way. Slide side shelf over screw heads. Align bottom holes in side shelf with bottom holes in base, place remaining washers between side shelf and base as shown. Insert remaining screws through side shelf into base and finish tightening all screws.



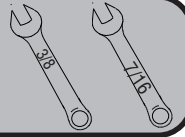
LEFT SHELF

RIGHT SHELF



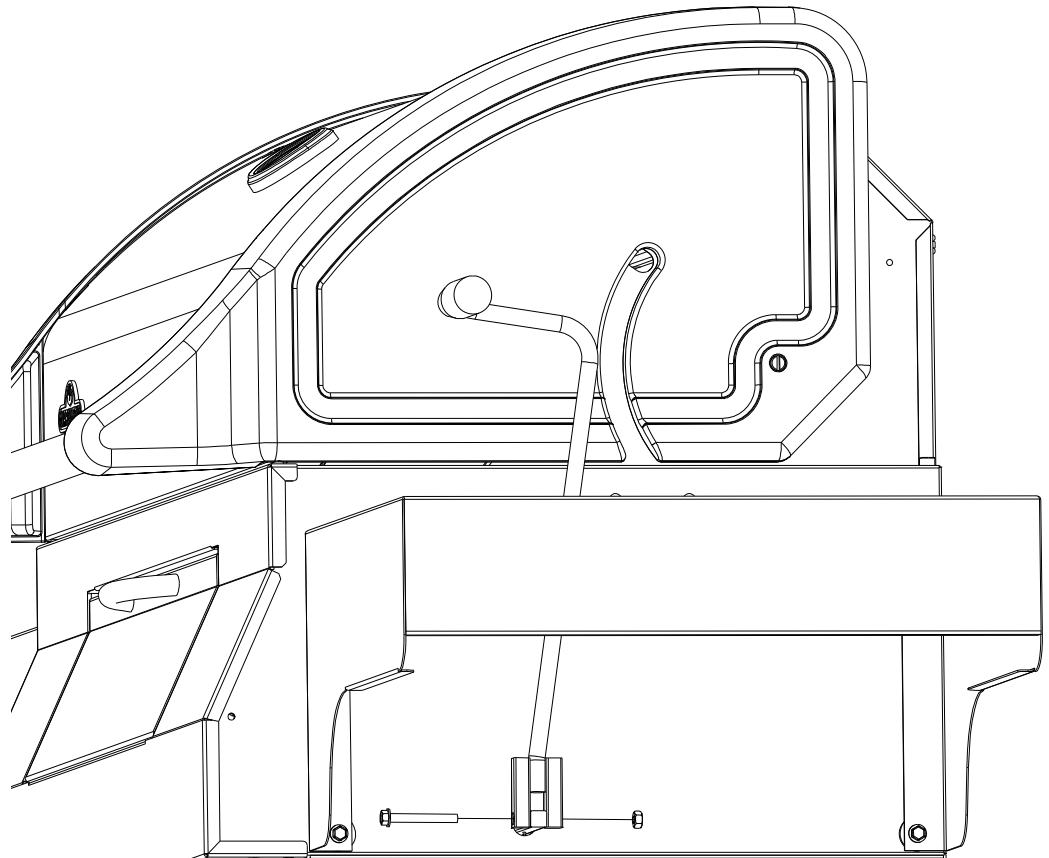
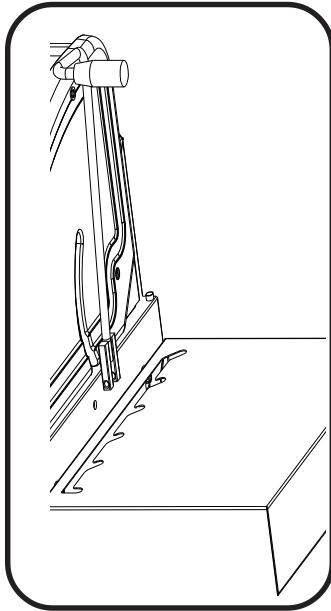
1 X  
N570-0084 (1/4-20 x 2")

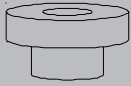
1 X  
W450-0032 (1/4-20)



## 7 Handle Installation Charcoal Tray Adjustment

Insert handle through slot in side shelf as shown. Fit over shaft protruding from base. Align holes and secure with (1) 1/4-20 x 2" screw and (1) 1/4-20 locking nut.

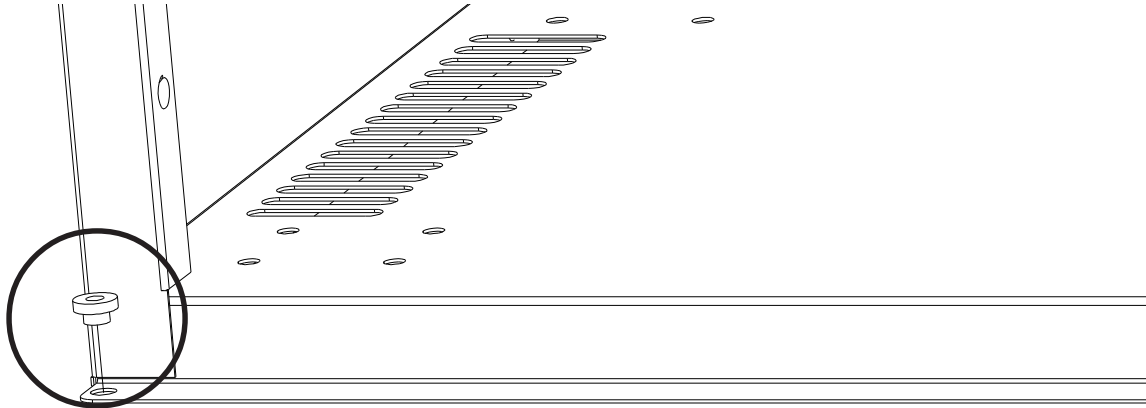




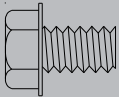
2 x N105-0011 DOOR BUSHING

## 8 Bushing Installation

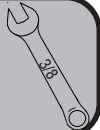
Insert bushing into either end of bottom shelf.



4 x N570-0073  
(1/4-20 X 3/8")

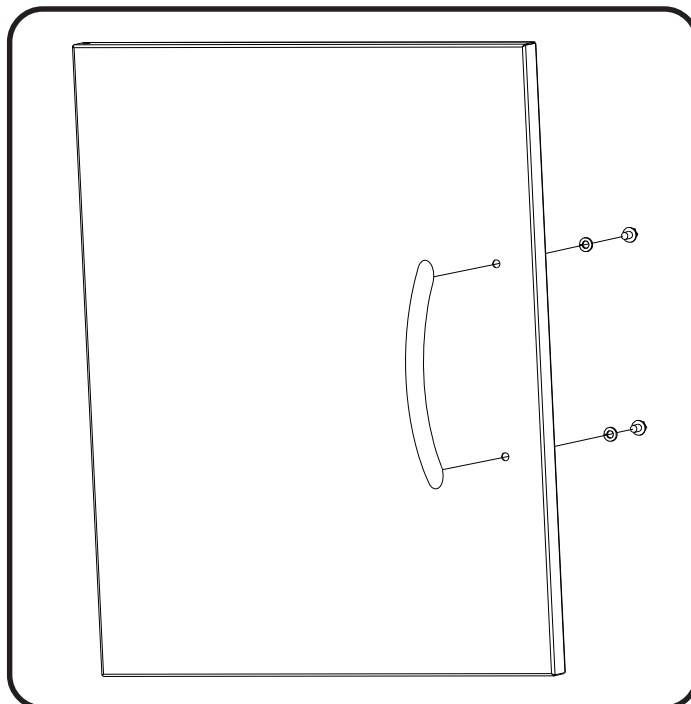


4 X N735-0003  
(1/4" LOCK WASHER)



## 9 Door Handle Installation

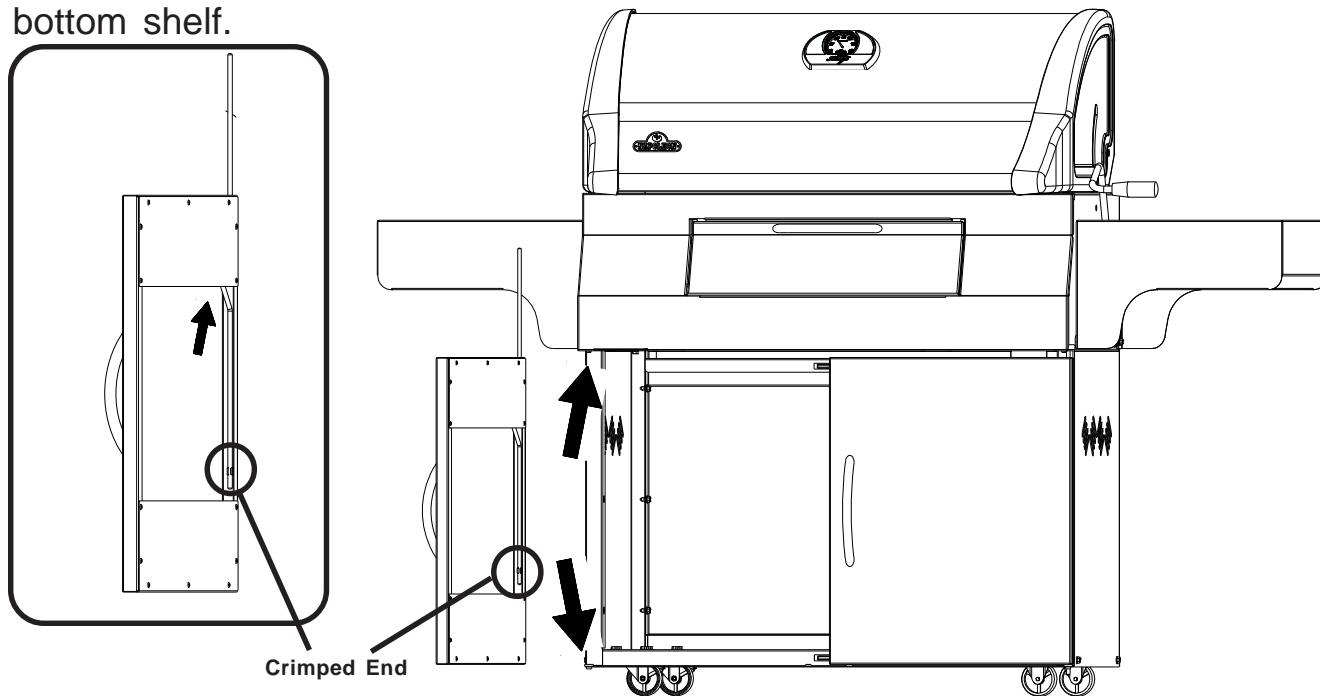
Install door handle onto front of door using (2) 1/4-20 x 3/8" screws and (2) 1/4" washers per door.





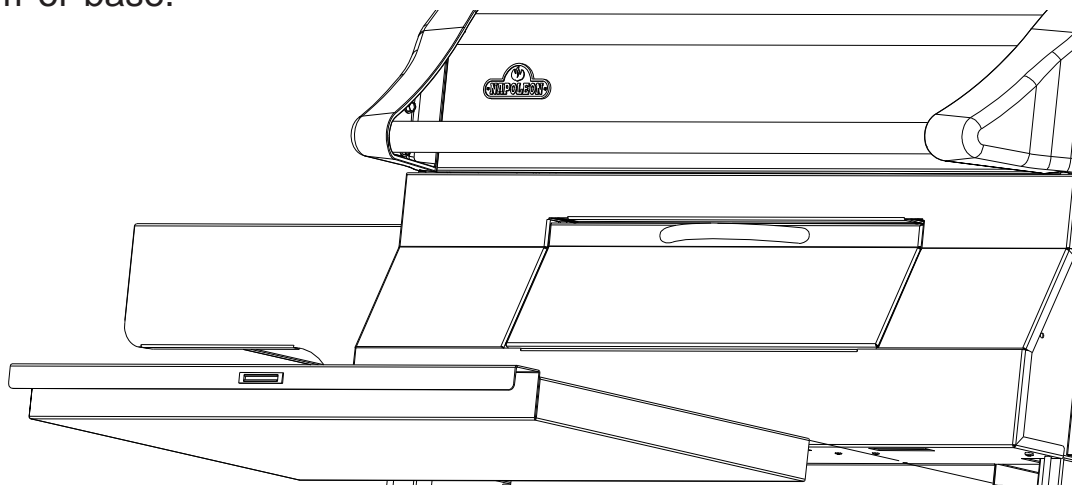
## 10 Cabinet Door Installation

Insert pivot rod (crimped end down) through hole on inside top of door. Holding door in one hand, direct pivot rod into hole in underside of front panel. Once secure, let rod slide down and through hole in bottom of door and into bushing in bottom shelf.



## 11 Ash Tray / Drip Pan Installation

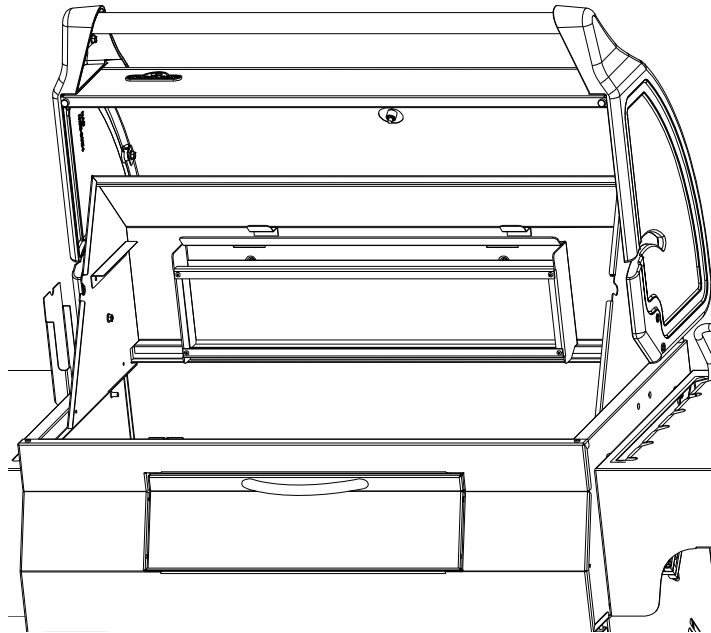
Slide drip pan into front of base as shown. Ensure drip pan rides along rails on bottom of base.



## 12 Rear Chamber Installation (Rotisserie Burner)

⚠ Only Install rear chamber when using.

Slide rear chamber over brackets on inside of hood as shown.

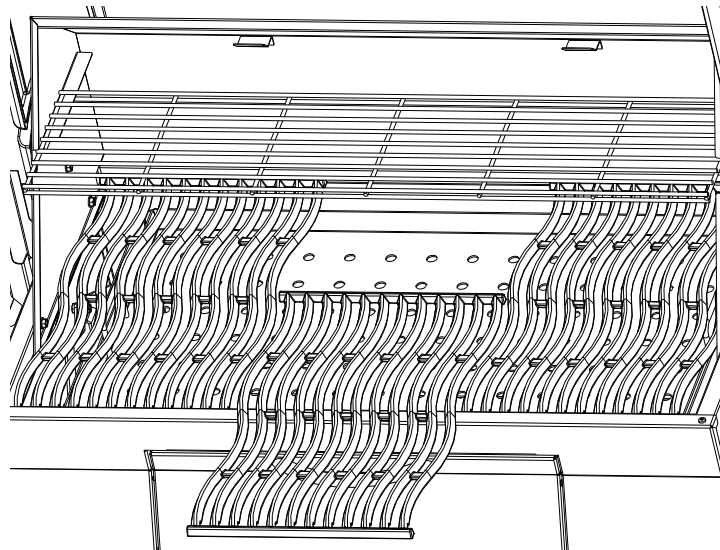


3 X N305-0064

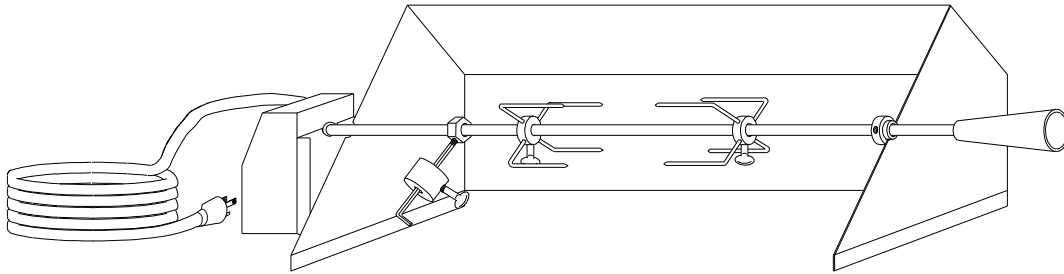
1 X N520-0024

## 13 Grill and Warming Rack Installation.

Rest warming rack on brackets inside hood, and insert grills into unit so they sit on back and front lip of base.



## 14 Rotisserie Kit Installation (optional)



### NOTES

# PARTS LIST

Item	Part #	Description	605
1	N570-0015	lid pivot screw	x
2	N385-0129	NAPOLEON logo	x
	W450-0005	logo spring clips	x
	N510-0010	black silicone lid bumper	x
3	N570-0073	1/4-20 x 3/8" screw	x
4	N010-0517	lid handle	x
5	N685-0005	temperature gauge	x
7	N335-0044L	stainless steel lid insert	x
8	N585-0042	heat shield lid	x
9	N135-0024K	left side lid casting	x
10	N135-0025K	right side lid casting	x
11	N010-0553	hood assembly	x
12	N010-0550P	rear burner assembly	x
13	N565-0005	rear burner screen	x
14	N570-0008	#8 x 1/2" screw	x
15	N305-0064	cooking grids - cast iron	x
16	N325-0054	handle outer charcoal tray lever	x
17	N540-0004	snap ring	x
18	W450-0032	locking nut 1/4-20	x
19	N010-0555P	handle assembly charcoal tray lever	x
20	N570-0084	1/4-20 x 2" screw	x
21	N010-0606P	charcoal tray assembly	x
22	N010-0551P	charcoal tray frame assembly	x
23	N475-0199	roisserie mount	x
24	N590-0166	stainless steel side shelf - left	x
25	N570-0082	1/4-20 x 5/8" screw	x
26	N735-0001	insulated washer	x
27	N080-0241P	bracket offset	x
28	N010-0552P	lever assembly	x
29	N080-0219	bracket rear arm	x
30	N655-0103P	support arm	x
31	N485-0012	cotter pin	x
32	N590-0167	stainless steel side shelf - right	x
33	N010-0549	base assembly	x
34	N510-0010	black silicone lid bumper	x
35	N630-0004	spring	x
36	N570-0082	1/4-20 x 5/8" screw	x
37	N010-0562	base front panel assembly	x
38	N570-0013	#8 x 1/2" screw	x
39	N555-0034	pivot rod charcoal access door	x
40	N010-0554	charcoal access door assembly	x
41	N570-0082	1/4-20 x 3/8" screw	x
42	N710-0057P	ash tray / drip pan	x
43	N475-0214P	rear cart panel	x
44	N475-0213P	left and right cart panel	x
45	N010-0548	cart door assembly	x
46	N325-0048	door handle	x
	N570-0073	1/4-20 x 3/8" screw	x
	N735-0003	1/4" lockwasher	x
47	N555-0018	door pivot rod	x
48	N105-0011	door bushings	x
49	N130-0012	revolving caster	x
50	N430-0002	magnetic catch	x

# PARTS LIST

Item	Part #	Description	605
51	N590-0165P	bottom shelf	x
52	N130-0013	non revolving caster	x
53	N450-0027	locking nut 1/4-20	x
54	N520-0024	w arming rack	x
55	N080-0212P	stability bracket	x
	N370-0454	rotisserie kit	ac
	N555-0021	rotisserie spit	ac
	63605	vinyl cover	ac
	56017	stainless steel griddle	ac

x - standard      ac - accessory

