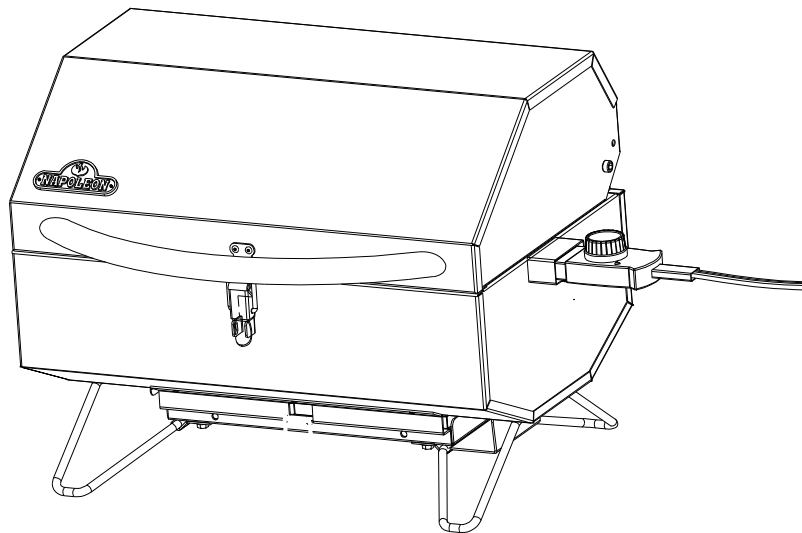


ELECTRIC GRILL USE AND CARE MANUAL
READ AND SAVE THIS MANUAL FOR FUTURE REFERENCE
GRIL ÉLECTRIQUE MANUEL D'UTILISATION ET D'ENTRETIEN
VEUILLEZ LIRE ET CONSERVER CE MANUEL



PTSS215 E

ELECTRIC GRILL / GRIL ÉLECTRIQUE

CONGRATULATIONS / FÉLICITATIONS

On your purchase of a Napoleon Electric Grill! To learn more about our products visit us at
www.napoleongrills.com
Pour votre achat d'un gril électrique Napoléon! Pour en connaître davantage sur nos produits, visitez-nous au
www.napoleongrills.com

MANUFACTURED FOR/FABRIQUÉ POUR
NAPOLEON APPLIANCE CORP., 214 BAYVIEW DRIVE.,
BARRIE, ON CANADA
L4N 4Y8
(705)726-4278



The PTSS215 has been designed with mobility in mind. With collapsible legs, the PTSS215 can be set up on any flat surface. The legs fold out and lock into place, folding back into a locked position when on the go or used with any of our mounting options (see illustrated diagrams on mounting options and accessories).

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



NAPOLEON 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: stainless steel housings 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 warming rack, electric griddle, thermostat probe, 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 nontransferable and may not be extended whatsoever by any of our representatives.

The electric 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, accidents, 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 electric grill.

Should deterioration of parts occur to the degree of nonperformance 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 reinstallation 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 electric 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 electric 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 honouring any warranty claim. NAPOLEON shall not be liable for any transportation charges, labour costs, or export duties.

WARNING

FOR YOUR SAFETY READ ALL INSTRUCTIONS IN THIS MANUAL BEFORE COOKING ON THE GRILL. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE.

IMPORTANT SAFEGUARDS

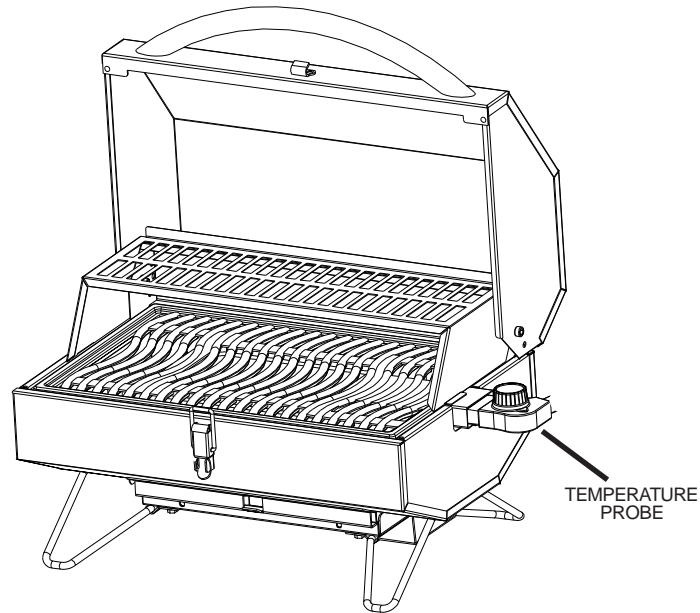
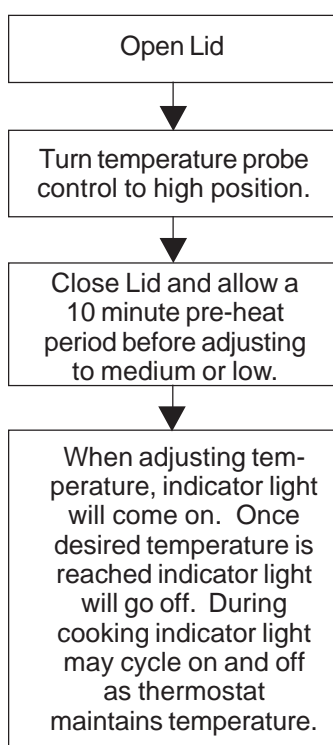
- Read all instructions before operating grill.
- Keep children and pets away from hot grill.
- Use only on properly grounded outlet. If using outdoors use only with GFI (Ground Fault Interupter).
- Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Always attach plug to grill first then plug cord into wall outlet. To disconnect, turn control to off, unplug from wall. (grasp plug and remove, do not pull on cord).
- To protect against electric shock, do not immerse the control box, cord set or the plug in water or other liquid. Do not use grill within 10ft of pool, pond or other body of water.
- Do not use grill when raining. Keep grill and electric controller dry and out of rain at all times.
- Do not let the cord hang over edge of table or touch hot surfaces.
- Unplug grill from power outlet after use and before cleaning.
- Always use the appliance on a dry, level surface.
- Hot while in use; do not touch grill plate or base while operating. Use handles or control knobs.
- Allow grill to cool before cleaning, or removing parts.
- Use extreme caution when moving grill containing hot grease. It is recommended to allow grill to cool prior to moving.
- To avoid damaging the protective coating on your grill do not cut food on the grill plate.
- Keep grill 24" (2ft) away from walls and other combustible materials.
- Cooking sprays can ignite and/or flare up and must not be used on the grill at anytime.
- Do not use or store gasoline, kerosene, or other flammable liquids within 20ft of this grill while in use.
- In case of fire turn controller to "OFF" unplug grill from outlet, and allow fire to burn out. Do not use water to put out a fire in this or any other electrical appliance.
- The use of accessory attachments not recommended by manufacturer may cause injuries and damage the appliance.
- This appliance is intended for household use only, not for commercial use.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance other than for intended use.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.
- If extension cord is used:
 - i) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - ii) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- The appliance is of the grounded type, the extension cord should be a grounded-type 3-wire cord.
- Outdoor extension cords should be used with outdoor use products and are surface marked with the suffix letter "W" and labelled with a tag stating "for use with outdoor appliances".
- The connection to an extension cord should be kept dry and off the ground.
- Store products when not in use - out of the reach of children.
- Do not clean this product with a water spray or other liquid while operating.

SAVE THESE INSTRUCTIONS

HANDLE WITH CARE

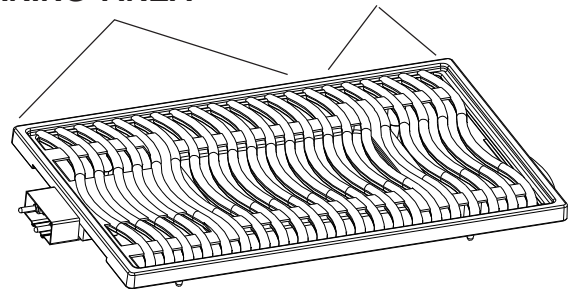
Use care when handling or transporting your grill to prevent damage and misalignment of internal components. Although this grill has been designed with mobility in mind, rough handling or abuse will result in damage to internal components, preventing your grill from operating properly.

OPERATING INSTRUCTIONS



SEARING AREA

WARMING AREA



1. Before using the grill for the first time follow the cleaning instruction section of this manual.
2. Plug into a properly grounded electrical outlet (GFI).
3. Spread a little vegetable oil on the grill plate before the grill is turned on (this will help treat your grill surface).
4. Set temperature control to desired setting. Indicator light will come on. When desired setting is reached indicator light will go off. During cooking, indicator light may cycle off and on as thermostat maintains temperature.
5. Put the food directly on the grill. Never put aluminum foil or utensils on the grill plate.
6. Grill the food according to your own taste. Grilling time depends on the kinds of food being cooked, initial temperature of the food and its thickness. This grill is suitable for all types of meat, fish, vegetables, etc.
7. When food has been cooked to desired temperature, turn the control knob to "off". Unplug the grill.

EXTENSION CORD USE:

A short power supply cord is provided to reduce risk of becoming entangle in or tripping over a long cord. Extension cords may be used if care is exercised in their use.

If extension cord is used:

1. The marked electric rating of the cord should be at least 120V, 15A.
2. The longer cord should be arranged so that it will not drape over the countertop or table where it can be pulled on by children or tripped over unintentionally.

THREE PRONG PLUG

This appliance is equipped with a three prong plug. A safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, contact a qualified electrician to replace the outlet. Do not attempt to override the safety feature of the 3 prong plug by modifying the plug in any way.

ELECTRIC POWER

If the electric circuit is overloaded with other appliances, your appliance may not operate. It should be operated on a separate electrical circuit from other appliances. If you are not sure contact a qualified electrician.

COOKING INSTRUCTIONS

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 run the temperature probe on high with the lid open for approximately ½ hour. 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, may create flare-ups. Either trim some fat or reduce temperatures to prevent this.

- Use only plastic or wooden utensils on the grill surface.

CLEANING INSTRUCTIONS

Do not place the grill in the dishwasher, it must be hand washed.

Ensure that the grill is turned off and allowed to cool prior to cleaning. 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 grill. Do not use a self cleaning oven to clean grill plate or any other parts of the grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

Remove temperature control probe from grill plate. Do not immerse control probe into water. The grill is immersible only after the temperature control probe and cord are removed. Clean the outer surface of the temperature control probe with a damp cloth. Non abrasive cleaner may be used if necessary.

WARMING RACK - The warming rack is best cleaned during the pre-heat period with a soft brass wire brush. Steel wool can be used for stubborn stains. Stainless grids will discolour permanently from normal usage, due to the high temperature of the cooking surface.

CLEANING INSIDE THE GRILL - Remove the grill plate. Use a soft brass wire brush to clean loose debris from the insides of the lid. Brush all debris from inside the grill into the removable drip pan. Ensure that the grill plate is placed properly when reinstalled.

DRIP PAN - Slide the drip pan out for easy cleaning. It should be cleaned frequently (every 4-5 uses) to avoid grease buildup. Grease and excess drippings accumulate in the drip pan located under the grill. Accumulated grease can cause a fire hazard. Do not line the drip pan with aluminum foil, as it can prevent the proper amount of air needed for burner to operate. The pan should be scraped out with a putty knife or scraper.

CLEANING THE OUTSIDE OF THE GRILL - Do not use abrasive cleaners to clean stainless steel parts. 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 and leave small particles of ferrous metal which can promote rusting. 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.

TROUBLESHOOTING

| Problem | Possible Causes | Solution |
|---|--|--|
| No heat. | Temperature probe turned off. No power. Faulty temperature probe or grill plate. | Turn temperature probe to maximum setting. Ensure temperature probe is fully seated in grill plate and properly plugged into outlet. Try another outlet. Check for tripped circuit breaker. Reset. Turn temperature probe to maximum setting. Pre-heat grill with lid closed for 10 minutes. Replace temperature probe or grill plate. |
| Low heat. | Improper preheating. Excessive buildup in base of grill. | Preheat 10 minutes. Increase probe setting. Clean out excessive debris in base. |
| Excessive flare-ups/ uneven heat. | Excess fat in meat. Excessive cooking temperature. Grease buildup. | Trim fat from meat before grilling. Adjust temperature as needed. Clean grill. |
| Circuit breaker trips or fuse blows. | Power Surge. Another appliance plugged into same circuit as grill. Moisture or water in temperature probe or electrical connections. | Turn controller to OFF position before plugging into electrical outlet. Do not use other electrical appliances on same circuit. Keep probe and electrical components dry. |

ORDERING REPLACEMENT PARTS

Contact the factory directly for replacement parts and warranty claims. The 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. In order to process a claim, we must be provided with the following information:

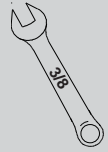
1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

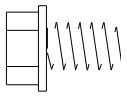
In some cases the customer care representative may request to have the parts returned to the factory for inspection, before providing replacement parts. The parts must be shipped prepaid to the attention of the customer care department with the following information:

1. Model 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.

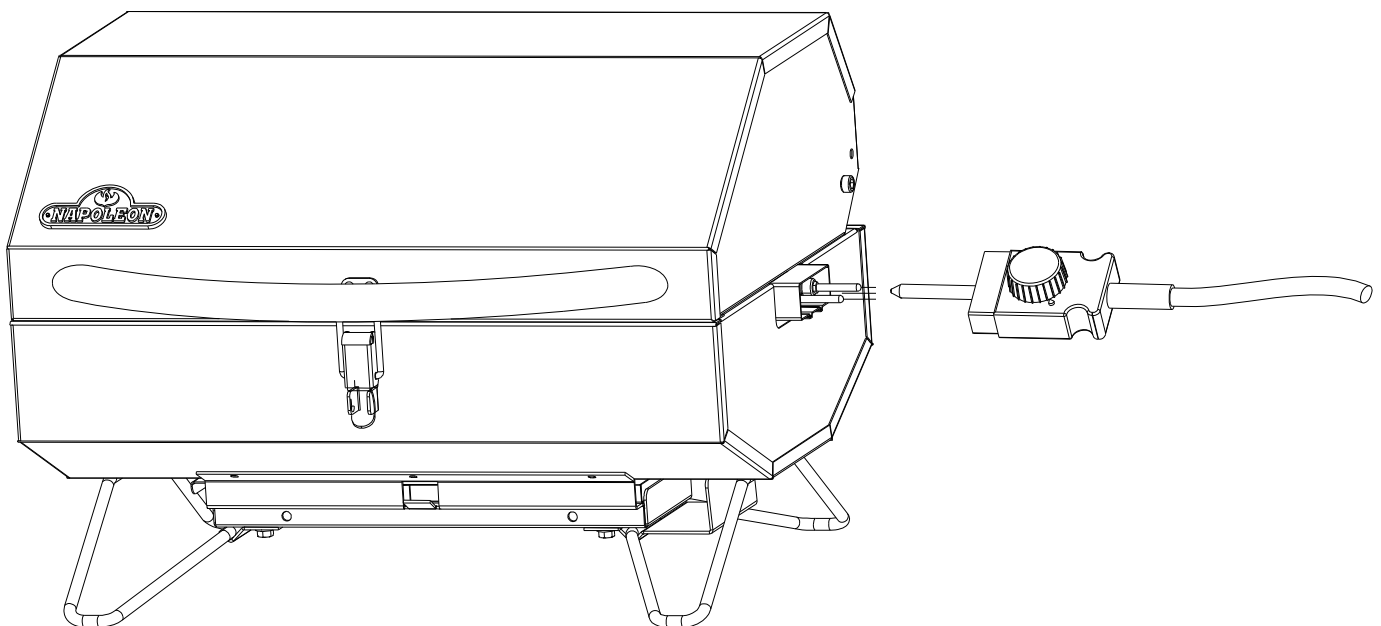
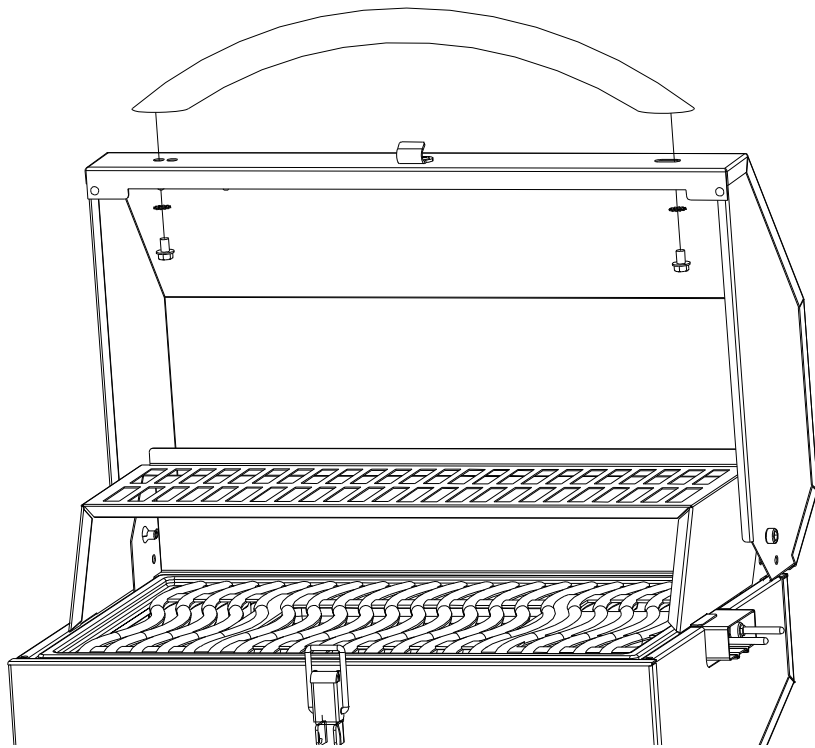
Before contacting customer care, please note that the following items are not covered by the warranty:

- 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).



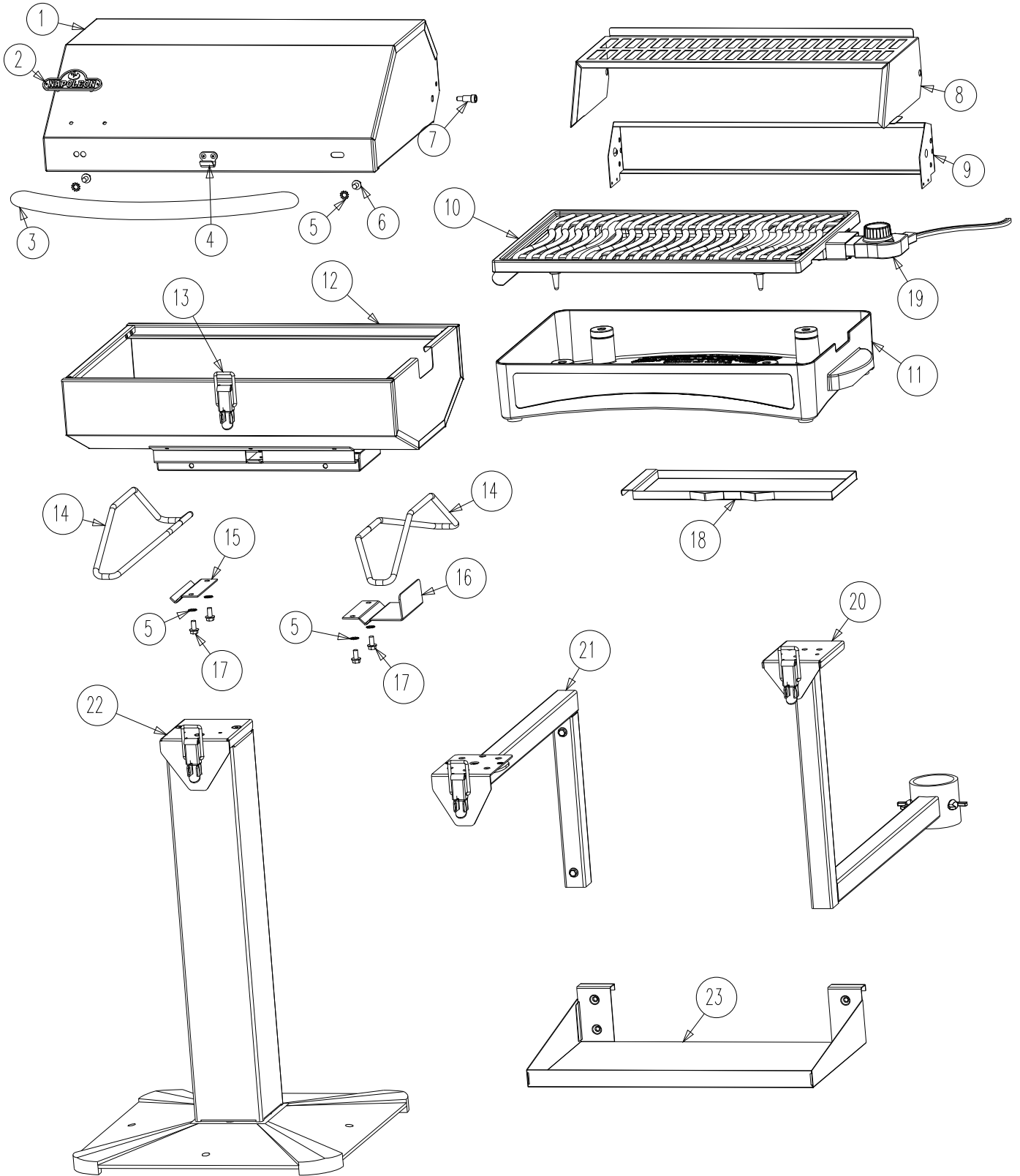
2 x 
N570-0073 (1/4-20 X 3/8")

2 x 
N735-0009



| Item # d'article | Part # / No de pièce | Part Description / Description de la pièce | 21E |
|------------------|----------------------|--|-----|
| 1 | n010-0409 | lid assembly / couvercle | x |
| 2 | w385-0045 | NAPOLEON logo / logo NAPOLEON | x |
| | w450-0005 | logo spring clips / clips à ressort pour logo | x |
| 3 | n325-0043 | lid handle / poignée de couvercle | x |
| 4 | n380-0008 | hook / crochet | x |
| 5 | n735-0009 | lockwasher / rondelle de blocage | x |
| 6 | n570-0073 | screw 1/4-20 x 3/8" / vis 1/4-20 x 3/8" | x |
| 7 | n570-0056 | screw, lid pivot / vis pivot du couvercle | x |
| 8 | n520-0015 | warming rack / grille de réchaud | x |
| 9 | n335-0035 | hood / hotte | x |
| 10 | n305-0061 | cooking element / cuisine de l'élément | x |
| 11 | n035-0083 | base molded / cuve | x |
| 12 | n010-0532 | base stainless steel / cuve acier inoxydable | x |
| 13 | n380-0007 | latch / loquet | x |
| 14 | n750-0015 | leg / patte | x |
| 15 | n080-0163 | leg retainer bracket - left / boîtier du patte - gauche | x |
| 16 | n080-0175 | leg retainer bracket - right / boîtier du patte - droite | x |
| 17 | n570-0038 | screw 1/4-20 x 1/2" / vis 1/4-20 x 1/2" | x |
| 18 | n010-0412 | dripan / tiroir d'égouttement | x |
| 19 | n750-0019 | temperature probe | x |
| 20 | n370-0365 | kit, hitch/ball mount / fournement, accroc/balle mont | ac |
| 21 | n370-0364 | kit, wall mount / fournement, mur mont | ac |
| 22 | n370-0367 | kit, dock/deck post mount / fournement, bassin/pont poste mont | ac |
| 23 | n590-0120 | front shelf / tablette avant | ac |
| | n020-0109 | carry bag / transporter sac | ac |
| | n200-0066 | cover / couvercle | ac |

x - standard AC - accessory AC - accessoire

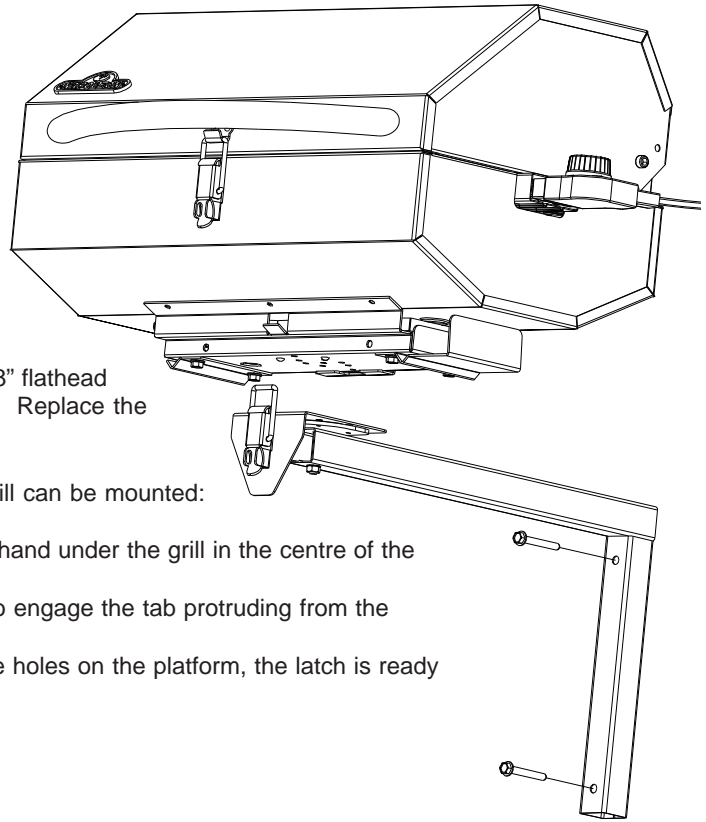


Wall Mounting Instructions:

1. Using the two holes provided in the vertical tube, mount the bracket to the wall.
2. Ensure minimum clearance to combustibles are maintained, 4" (100mm) to sides, and 6"(150mm) from the rear.
3. Do not locate the grill under unprotected combustible construction.

4. The platform may be swivelled by removing the two #8 x 3/8" flathead phillips screws and turning the platform to the desired angle. Replace the two screws and tighten.

5. Once the platform is located in the desired position, the grill can be mounted:
 - a. Lock the lid of the grill closed with the latch.
 - b. Hold the grill by the handle with one hand, place the other hand under the grill in the centre of the front tapered surface.
 - c. Place the grill bottom on the platform and slide it forward to engage the tab protruding from the bottom of the grill. Ensure that the tab is properly engaged.
 - d. When the dimples on the bottom of the unit line up with the holes on the platform, the latch is ready to be fastened.



Trailer Ball Mounting Instructions:

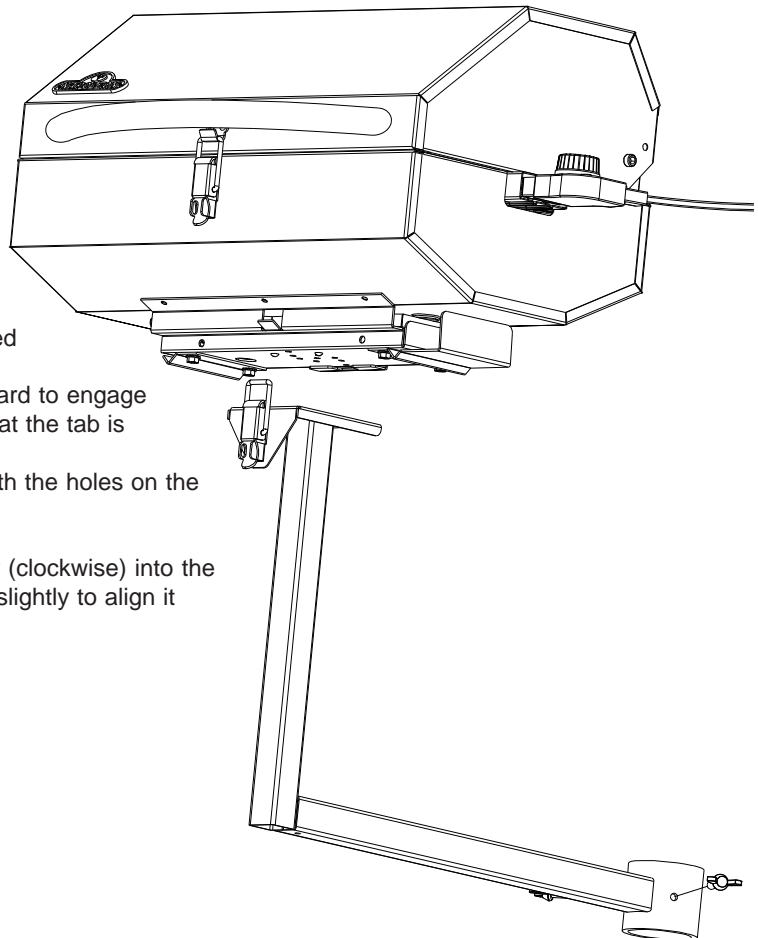
1. Place the ball mount over the ball on your drawbar or bumper.

2. Tighten the two wing screws until the mount is firmly held in place.

3. Once the mounting arm is tight, the grill can be mounted:

- a. Lock the lid of the grill closed with the latch.
- b. Hold the grill by the handle with one hand, place the other hand under the grill in the centre of the front tapered surface.
- c. Place the grill bottom on the platform and slide it forward to engage the tab protruding from the bottom of the grill. Ensure that the tab is properly engaged.
- d. When the dimples on the bottom of the unit line up with the holes on the platform, the latch is ready to be fastened.

4. Once the grill has been attached, thread the regulator (clockwise) into the regulator mount. On tube burner version, lift the burner slightly to align it with the orifice. Tighten by hand.



Post Mounting Instructions:

1. Remove all the parts from the packaging.
2. Attach the post to the casting using four 1/4-20 x 1" hex head bolts. Ensure that the holes on the back side of the post face the same direction as the groove on the bottom back of the foot casting.
3. Place the spacers provided on the three nutserts that are closest to the front of the post.
4. Place the platform with the latch to the front onto the three spacers. Attach with the three 1/4-20 x 1 3/4" flat head bolts. Tighten firmly in place.
5. Attach the back post cover with the two #8 screws provided.
6. Once the post is completely assembled, the grill can be mounted:
 - a. Lock the lid of the grill closed with the latch.
 - b. Hold the grill by the handle with one hand, place the other hand under the grill in the centre of the front tapered surface.
 - c. Place the grill bottom on the platform and slide it forward to engage the tab protruding from the bottom of the grill. Ensure that the tab is properly engaged.
 - d. When the dimples on the bottom of the unit line up with the holes on the platform, the latch is ready to be fastened.

