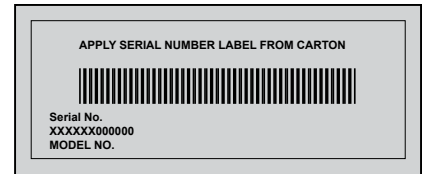


ASSEMBLY USE AND CARE MANUAL

THIS GRILL MUST ONLY BE USED OUTDOORS IN A WELL-VENTILATED SPACE

RETAIN THIS MANUAL FOR FUTURE REFERENCE

OUTDOOR CHARCOAL GRILL



M605RBCSS

MIRAGE 605 CHARCOAL GRILL



WARNING

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



DANGER

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



WARNING! 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 for 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 the safety precautions and features your grill has to offer. By carefully following these instructions, you will enjoy years of trouble-free grilling. If this product fails to meet your expectations, for any reason, please call our customer care department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time) or visit our Website at www.napoleongrills.com.



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), stainless steel and porcelain enameled base, wheels, knobs, porcelain enameled lids and 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.

All other components including 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, 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 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 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 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 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

- Read the entire instruction manual before operating the 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 the brackets inside of the hood.
- Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. Use ONLY charcoal starter fluid approved for lighting charcoal. 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 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 the lifting mechanism at all times.
- Do not operate unit under any 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.
- The ash/grease tray must be in place when using the grill.
- Clean the ash/grease tray regularly to avoid build-up, which may lead to grease fires.
- Do not use the side shelves to store lighters, matches or any other combustibles.
- The 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.
- **California Proposition 65:** The burning of charcoal 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 charcoal, always ensure adequate ventilation to the unit, to minimize exposure to such substances.

Lighting Instructions

DIRECT COOKING



INDIRECT COOKING



Charcoal Usage

Cooking Method	Charcoal Recommended
Direct Cooking	100
InDirect Cooking	50 per side *(add 16 per side for each additional hour of cooking time)

*Charcoal recommendations are approximate, longer cooking times require additional charcoal to be added. As well, colder, windy temperatures will require additional charcoal to reach ideal cooking temperatures.



WARNING! Open lid.

WARNING! Locate the grill outdoors on a solid, level, non-combustible surface. Never use grill on wooden or other surfaces that could burn.

WARNING! Do not lean over grill when lighting charcoal.

WARNING! Ashpan must be in place during lighting and anytime during use.

MAIN CHAMBER LIGHTING DIRECT COOKING METHOD	MAIN CHAMBER LIGHTING INDIRECT COOKING METHOD	REAR CHAMBER LIGHTING (ROTISSERIE BURNER)
1. Fully open the vent on the base. Open the grill lid and remove the cooking grids.	1. Fully open the vent on the base. Open the grill lid and remove the cooking grids.	1. Fully open the vent on the base.
2. Ensure the ash pan is cleaned out from the previous use and then re-install.	2. Ensure the ash pan is cleaned out from the previous use and then re-install.	2. Ensure the ash pan is cleaned out from the previous use and then re-install.
3. Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual, or place lighter cubes or lightly crumpled newspaper on the charcoal tray. Place the charcoal in a cone shaped pile in the center of the unit on the newspaper or lighter cubes.	3. Place a drip pan in the center of the charcoal tray. Engage the charcoal dividers into the charcoal tray on either side of the drip pan. Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual, or place lighter cubes or lightly crumpled newspaper in the area provided by the charcoal dividers. Place the charcoal in the divider area onto the newspaper or lighter cubes.	3. Place lighter cubes or lightly crumpled newspaper into the charcoal basket. Do not over fill. Remove the warming rack. Ensure basket is in position, hanging from hood brackets, prior to lighting.
4. Light the newspaper or lighter cubes. Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes).	4. Light the newspaper or lighter cubes. Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes).	4. Light the newspaper or lighter cubes. Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes).
5. Using tongs with long heat resistant handles spread the coals to evenly cover the entire charcoal tray		5. Using tongs with long heat resistant handles, spread the coals out evenly.



WARNING! DO NOT OPERATE THE REAR CHAMBER WITH MAIN CHAMBER OPERATING



Starter fluid can be used to light the charcoal, but it is not the preferred method. It can be messy and may leave a chemical taste on the food if not completely burned off prior to cooking. Once lit, never add additional starter fluid to the grill. Store the bottle at least, 25 ft (7.6m) away from the grill when operating.



Charcoal Starter Safe Operating Practices

WARNING!

- For outdoor use only.
- Do not use the Charcoal Starter unless it is placed on a firm, level charcoal grate and the charcoal grill is on a firm, level, non-combustible surface.
- Do not place the Charcoal Starter on any combustible surface unless the Charcoal Starter is completely cool.
- Do not use lighter fluid, gasoline or self lighting charcoal in the Charcoal Starter.
- Only use the Charcoal Starter to light charcoal for charcoal grills.
- Always wear protective gloves when handling the Charcoal Starter.
- Keep children and pets away from the Charcoal Starter at all times.
- Do not use the Charcoal Starter in high winds.
- Do not leave the Charcoal Starter unattended while in use.
- Do not lean over the Charcoal Starter when lighting.
- Never use the Charcoal Starter for other than intended use. Do not use the Charcoal Starter to prepare food.
- Use extreme caution when pouring hot coals out of the Charcoal Starter.

CHARCOAL STARTER



Using the Charcoal Starter

- Turn the Charcoal Starter upside down.
- Crumple two full sheets of newspaper and stuff them into the bottom of the Charcoal Starter.
- Turn the Charcoal Starter right side up and place it in the centre of the charcoal grate.
- Add appropriate amount of charcoal but do not over fill.
- Light a match, and insert into one of the bottom air vents to ignite the newspaper.
- When the top layer of charcoal has a light coating of grey ash, wearing protective gloves carefully pour the hot charcoal onto the charcoal grate (direct cooking method) or place into the charcoal baskets (indirect method).
- Once the hot charcoal is placed into the grill, spread the charcoal out evenly using tongs with long heat resistant handles.

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. 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. Use a meat thermometer to ensure foods are adequately cooked.

Charcoal Grilling Chart

Food	Direct/Indirect Heat	Cooking Time	Helpful Suggestions
Steak 1 in. thick	Direct heat	6-8 min.– Medium	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	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 to the charcoal.
Chicken pieces	Direct heat approx 2 min. per side. Indirect heat for the remaining 18-20 min.	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way though 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-flavored woodchips to the charcoal.
Pork chops	Direct heat	10-15 min.	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	Direct heat for 5 min. 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 for more tender results.
Hot dogs	Direct heat	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

Cooking Instructions

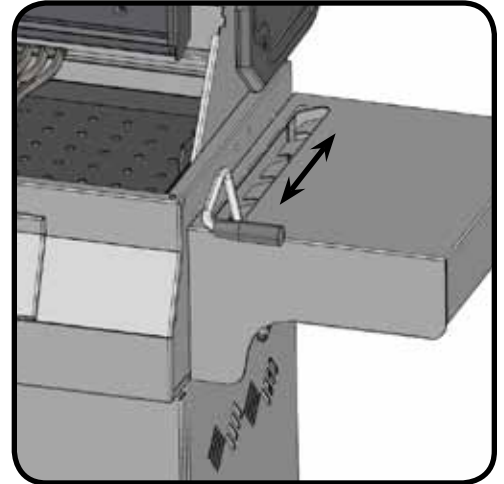
Initial Lighting: When lit for the first time, the grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply burn the grill on high for approximately 30 minutes with the lid and base vents fully open.



WARNING! Never place your hands inside the grill when adjusting the charcoal tray. Keep hands and fingers away from lifting mechanism at all times.

Main Chamber Use: The charcoal tray has six positions in which it can operate. For optimal use, we recommend locking the charcoal tray in the uppermost position as close to the cooking grids as possible. Lowering the tray away from the food as desired, and closing the intake vents can reduce temperatures.

We recommend preheating the grill by operating it with the lid closed for approximately 20 minutes. The coals are ready when they have a light coating of grey ash. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed ensures higher, more even temperatures that will reduce cooking time and cook the 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 the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from flames; reduce the heat (reduce vent opening). Leave the lid open.



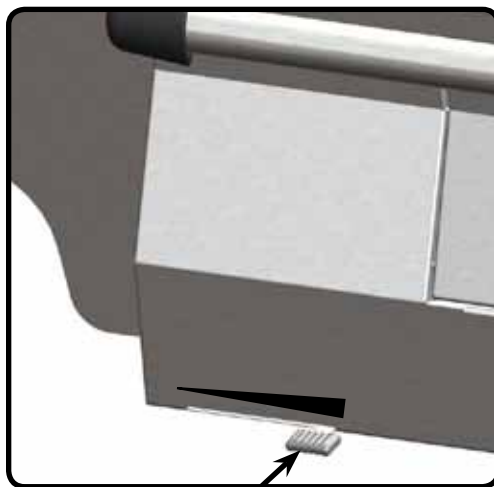
As a general rule, plan on using about 100 briquettes to cook 4 lb. (2kg) of meat. If cooking for more than 30 to 40 minutes, additional briquettes must be added to the fire. When the weather is cold or windy, you will need more briquettes to reach ideal cooking temperatures.

Adding Charcoal During Cooking: Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Carefully open door located on front of base. Stand back a safe distance and use a long-handled heat-resistant 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 air into the grill. Air increases the burning temperature of the coals. You can regulate the grill’s temperature by moving the vent slide to the right or left. Closing the vents either partially or completely will help to cool down the coals. Do not completely close the air vents and the lid vent unless you are trying to cool down or extinguish a flame.



Vent Open



Vent Closed

Rear Chamber Use (Rotisserie Burner): 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 chamber 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! Only install rear chamber when using.



WARNING! Never add charcoal starter fluid to hot or warm coals, once charcoal is ignited no more fluid is required.



After Use Safety

WARNING! To protect yourself and your property from damage, carefully follow these safety precautions.

- Close the grill 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.
- Use a metal spatula or scoop to remove remaining coals and ashes from grill. Place them in a non-combustible metal container and completely saturate with water. Leave in container an additional 24 hours before disposing.

Maintenance / Cleaning Instructions

It is recommended that the ashtray/dripan be emptied out after each use.



WARNING! Ensure the grill is cool and all coals are completely extinguished prior to removing any part from your grill.



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



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



WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. 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 cooking grids 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.

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.

Cleaning Inside The Grill: Remove the cooking grids. Use a brass wire brush to clean loose debris from the casting sides and the insides of the lid. Scrape the inside of the base with a putty knife or scraper, and use a wire brush to remove ash. Sweep 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.



WARNING! Accumulated grease is a fire hazard. Clean the drip pan after each use to avoid grease buildup.

Ash/Drip Pan: Ashes, grease and excess drippings pass through to the ash/drip pan, located beneath the charcoal grill, and accumulate. To clean, slide the pan free of the grill. Never line the 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, and all the debris brushed 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 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.

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame.	<p>Improper preheating.</p> <p>Not enough airflow.</p> <p>Low charcoal.</p> <p>Improper charcoal tray location.</p>	<p>Allow charcoal to burn until covered with a light grey ash. (usually 20-25min).</p> <p>Open Vents.</p> <p>Add more charcoal to the charcoal tray.</p> <p>Raise charcoal tray to highest position.</p>
Excessive flare-ups/uneven heat.	<p>Improper preheating.</p> <p>Excessive grease and ash build up in ash/drip pan.</p> <p>Improper charcoal tray location.</p>	<p>Preheat grill with lid closed for 20 - 25 mins.</p> <p>Clean ash/drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.</p> <p>Lower charcoal tray to lowest position.</p>
"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.

Charcoal Grilling In Review

Lighting Your Grill

- Before cooking for the first time, we recommend burning on high for 30 minutes with the base vents fully open. This will burn off any lubricants used in the manufacturing process.
- Fully open the vent on the base each time you light your grill.
- Ensure the ash pan is cleaned out from the previous use and then re-install.
- Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual. Place the charcoal in a cone shaped pile in the center of the unit (direct cooking method) or the optional charcoal baskets (indirect method).
- Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes), arrange the charcoal using tongs with heat resistant handles according to the cooking method you are going to use.
- Starter fluid can be used to light the charcoal, but it is not the preferred method. It can be messy and may leave a chemical taste on the food if not completely burned off prior to cooking. Once lit, never add additional starter fluid to the grill. Store the bottle at least 25ft (7.6m) away from the grill when operating.
- Additional smoke flavour can be achieved by adding smoker chips which are available in a variety of flavours through your Napoleon dealer.

Cooking With Your Grill

- We recommend preheating the grill by operating it with the lid closed for approximately 20 minutes. The coals are ready when they have a light coating of grey ash.
- As a general rule plan on using about 100 briquettes to cook 4 lb. (1kg) 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.
- Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use a long-handled heat-resistant cooking tongs to add additional charcoal briquettes.
- Vents on a covered grill are usually left open to allow air into the grill. Air increases the burning temperature of the coals. You can regulate the grill's temperature by moving the vent slide to the right or left.
- Allow food to cook with the lid closed. Every time the lid is removed, the temperature drops. This leads to lower temperatures and longer cooking times.
- Closing the vents either partially or completely will help to cool down the coals. Do not completely close the air vents unless you are trying to cool down or extinguish a flame.
- The cooking grid can be oiled before preheating to reduce sticking.
- Use a meat thermometer to ensure foods are adequately cooked.

Grill Clean Up

- Close the grill 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.
- Use a metal spatula or scoop to remove remaining coals and ashes from grill. Place them in a non-combustible metal container and completely saturate with water. Leave in container an additional 24 hours before disposing.
- Use a brass wire brush to clean loose debris from the base and the insides of the lid.
- Wash the inside of the grill with a mild detergent and water. Rinse well with clear water and wipe dry.
- 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.

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.



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.

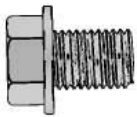
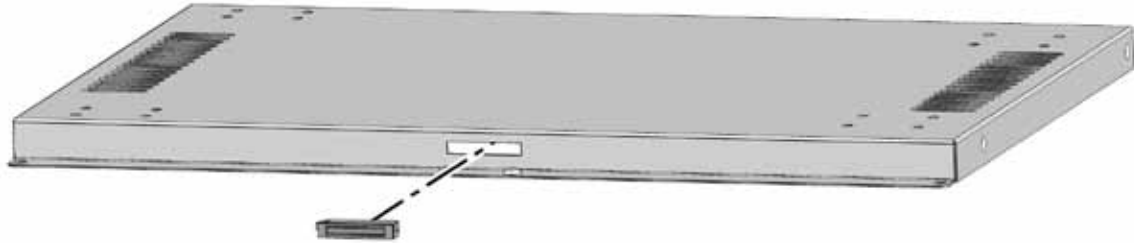
If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our Customer Care Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).



1 X N430-0002

Magnet Installation

Snap magnet into slot in front of bottom shelf.



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



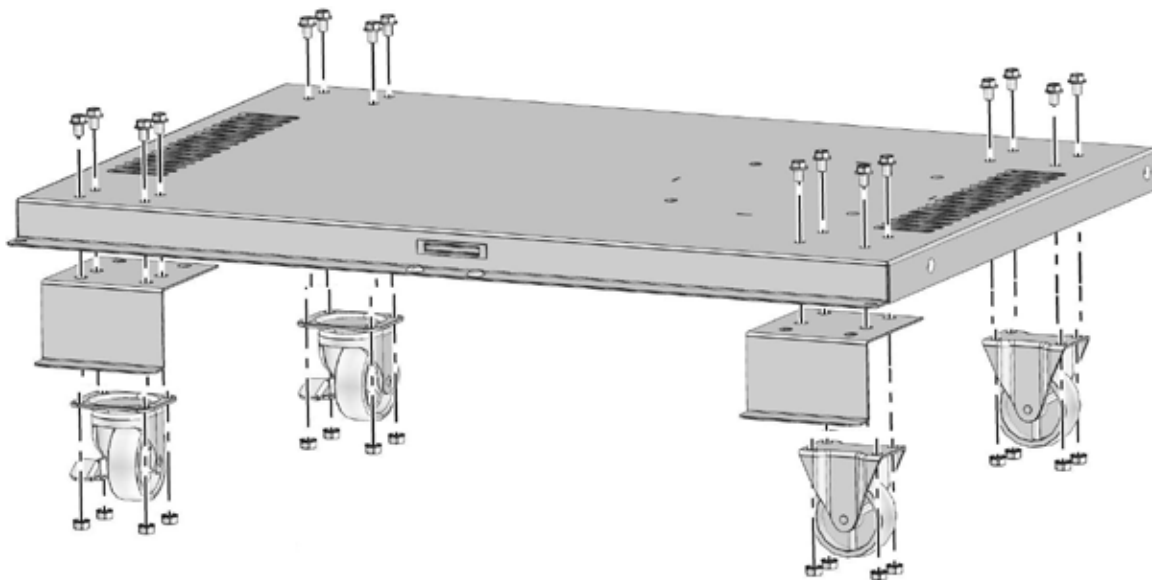
16 x N450-0027 (1/4-20)



3/8"(10mm) 7/16"(11mm)

Caster/Bracket 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



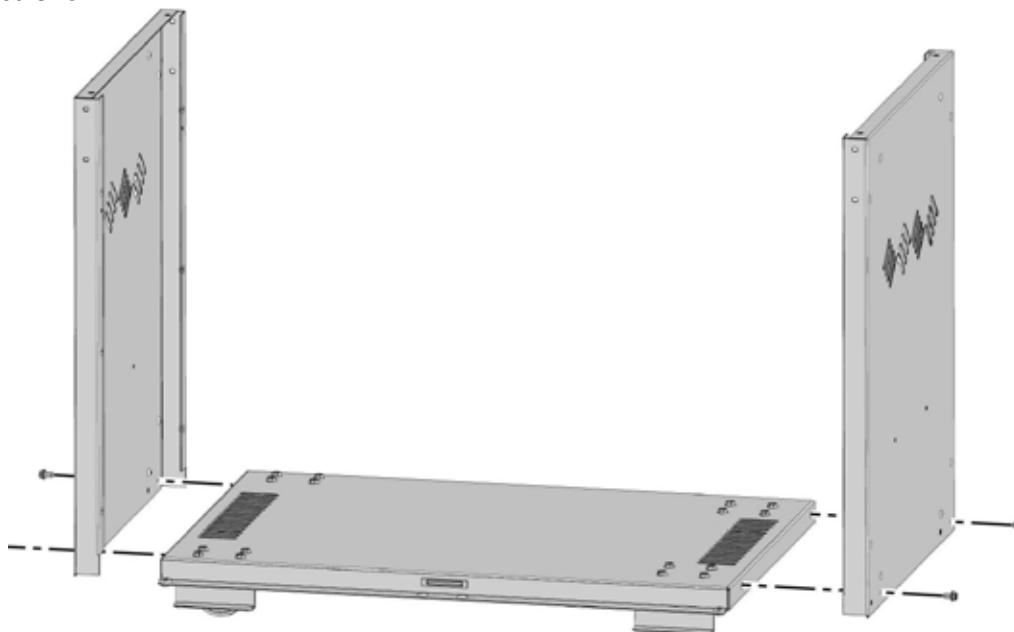
4 x N570-0080 (#14 x 1/2")



3/8"(10mm)

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.



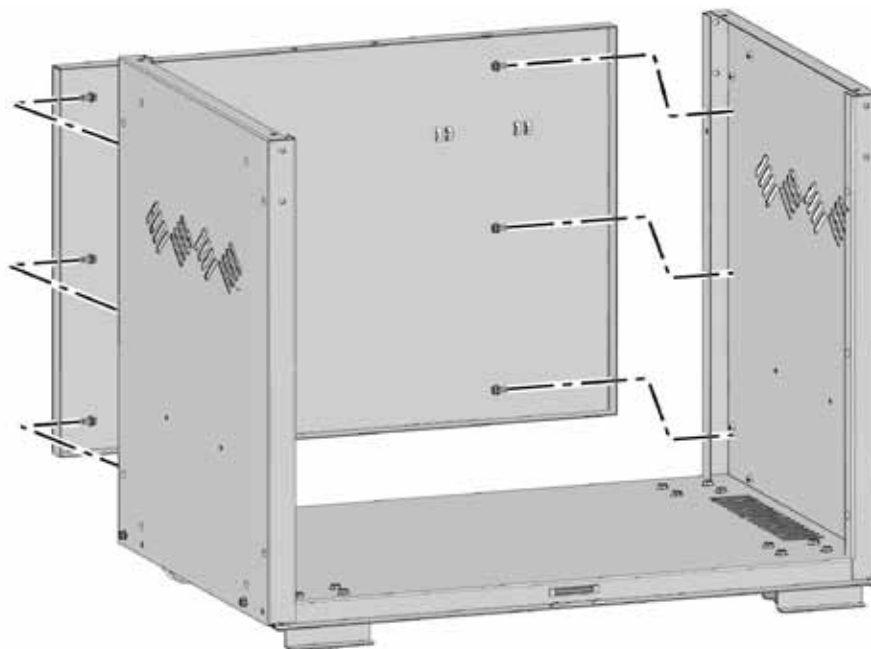
6 x N570-0080 (#14 x 1/2")

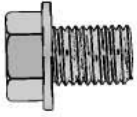


3/8"(10mm)

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")

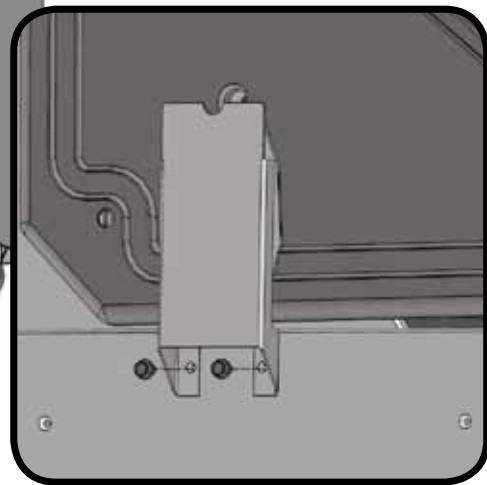


3/8" (10mm)

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





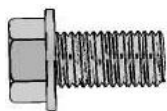
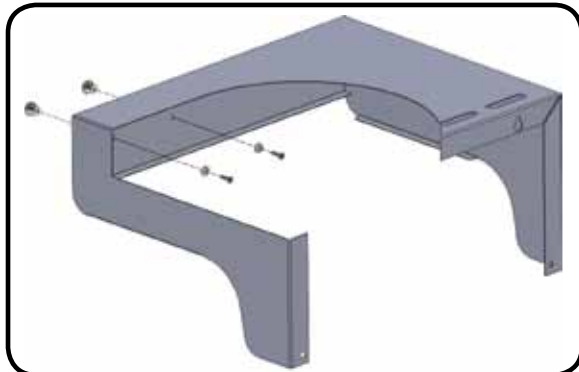
4 x N570-0088 (10-24 X 1/2")



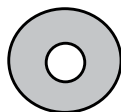
4 x N735-0007 (1/4")

Tool Peg Installation

Fasten the supplied tool pegs to the side of each side shelf using (2) 10-24 X 1/2" screws and (2) 1/4" washers.



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



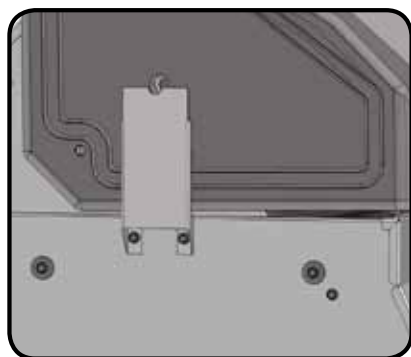
8 x N735-0001 (insulated washer)



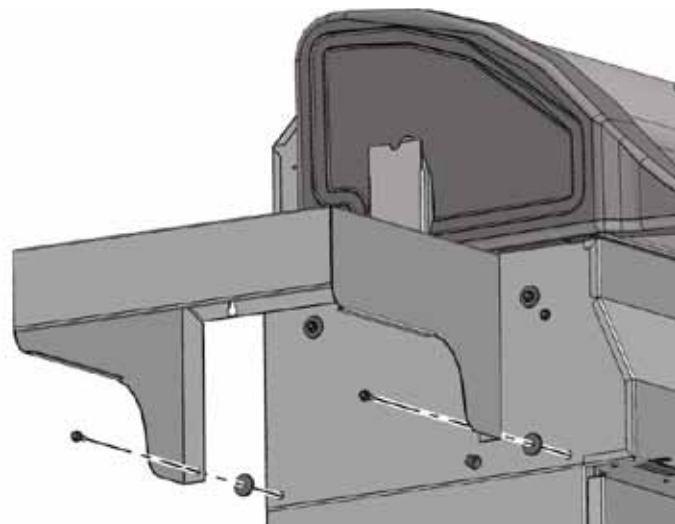
3/8"(10mm)

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.

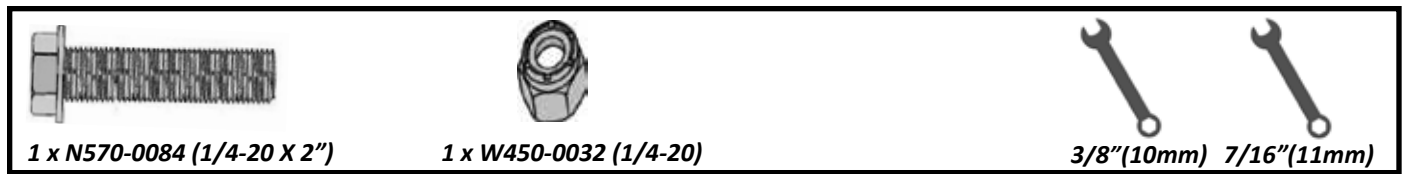


LEFT SHELF



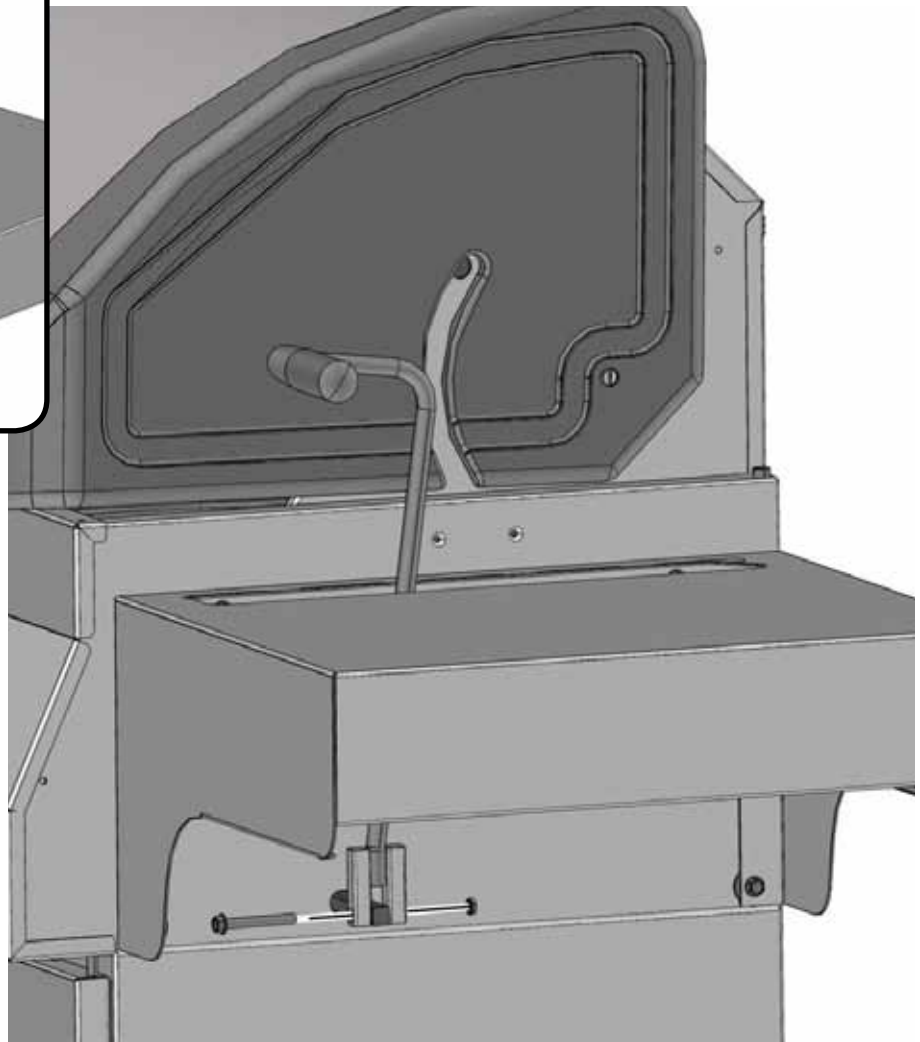
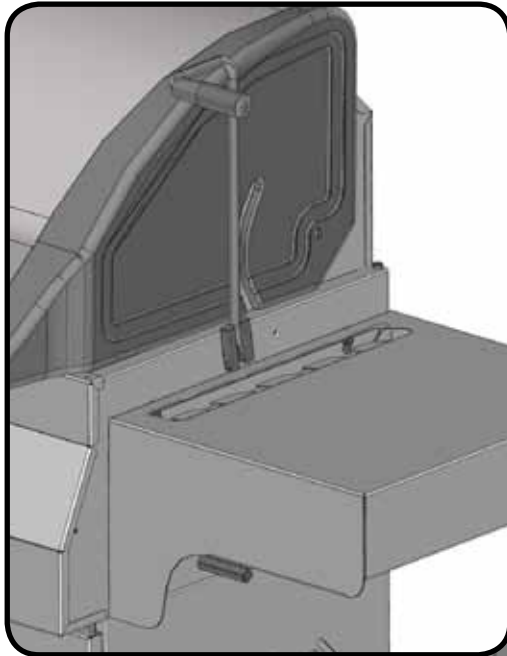
RIGHT SHELF





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.

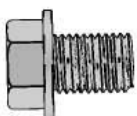
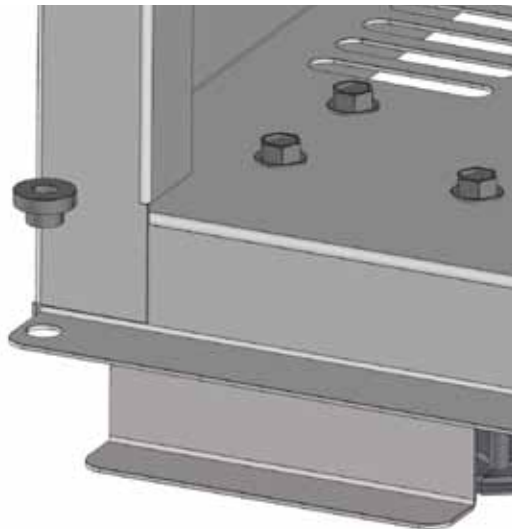




2 x N105-0011

Bushing Installation

Insert bushing into either end of bottom shelf.



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



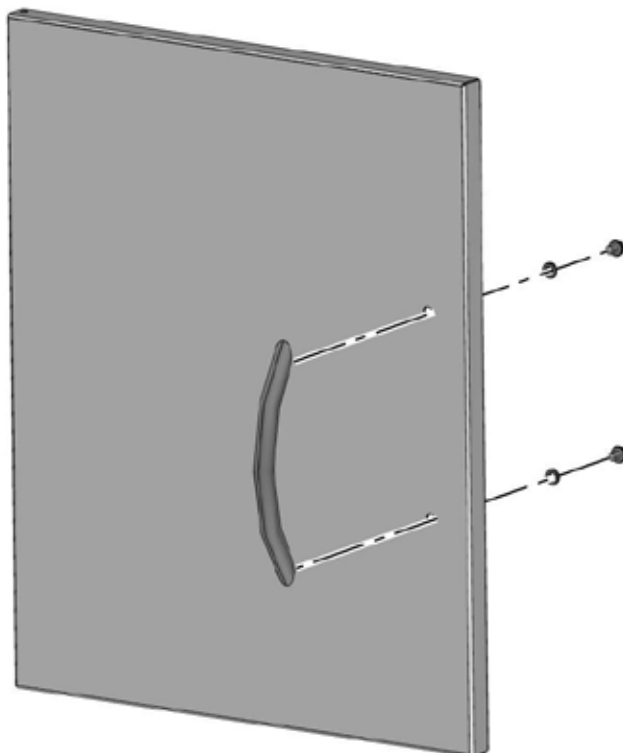
4 x N735-0003 (1/4")



3/8" (10mm)

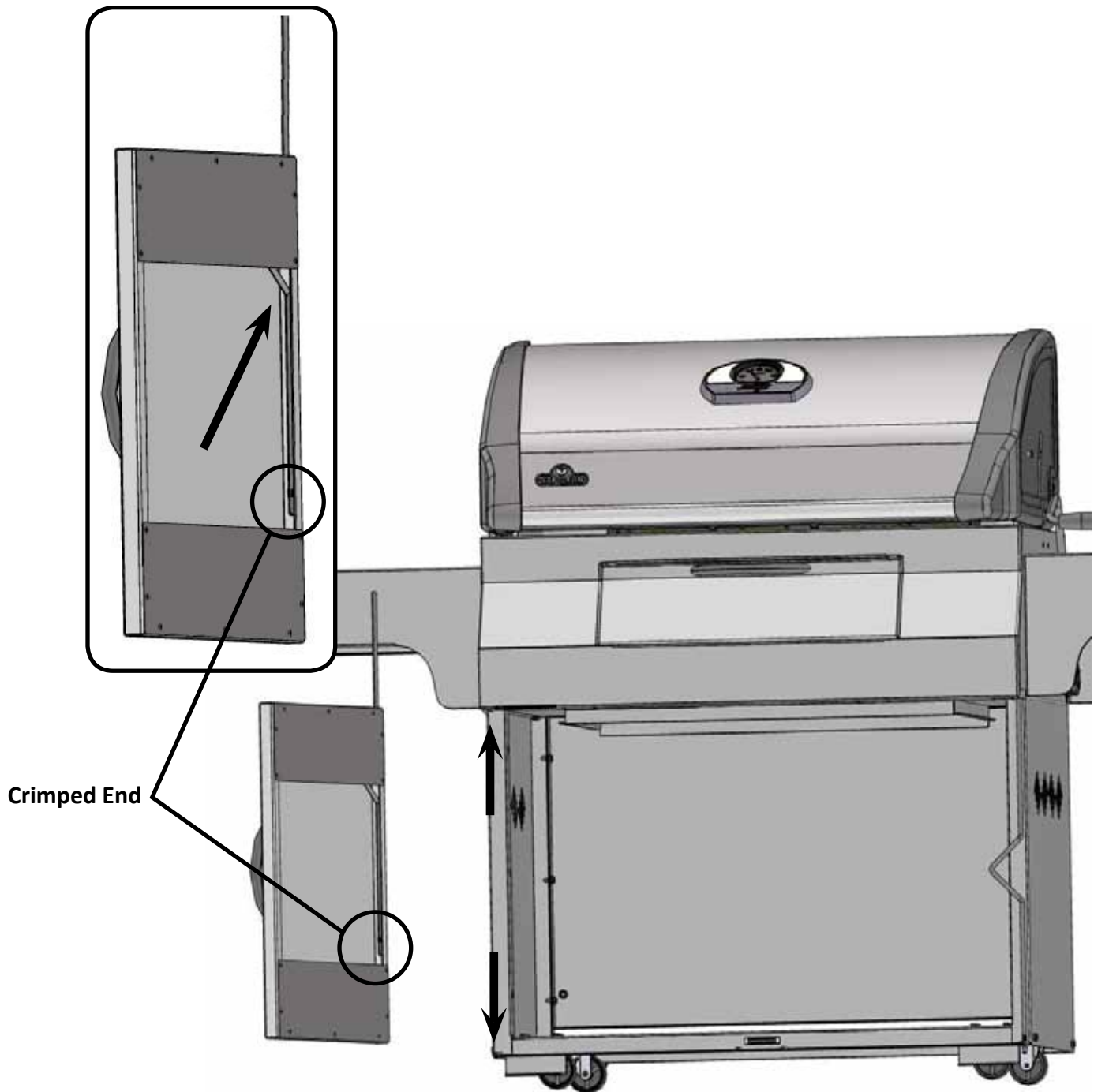
Door Handle Installation

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



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.



Ash Tray / Drip Pan Installation

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

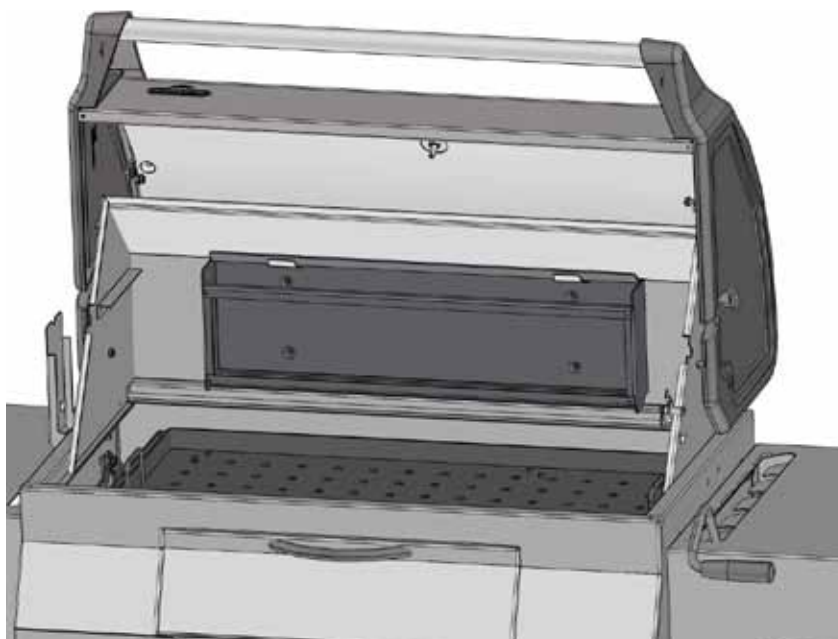


Rear Chamber Installation (Rotisserie Burner)



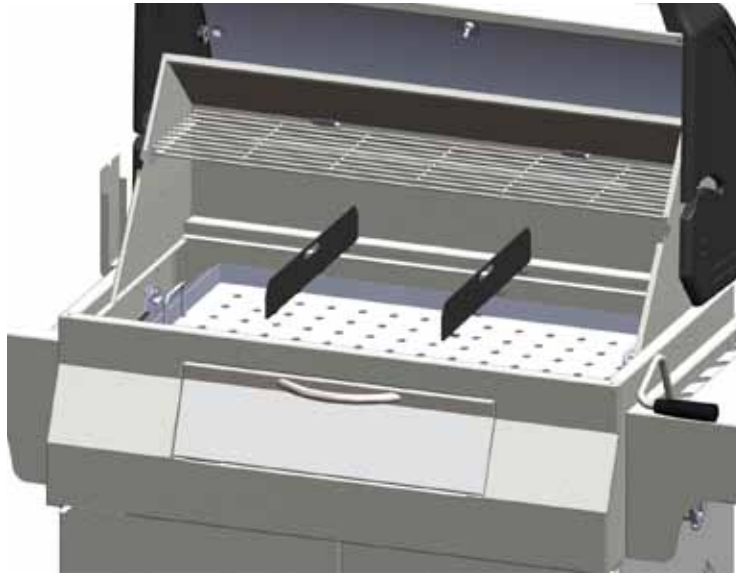
WARNING! Only Install rear chamber when using.

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



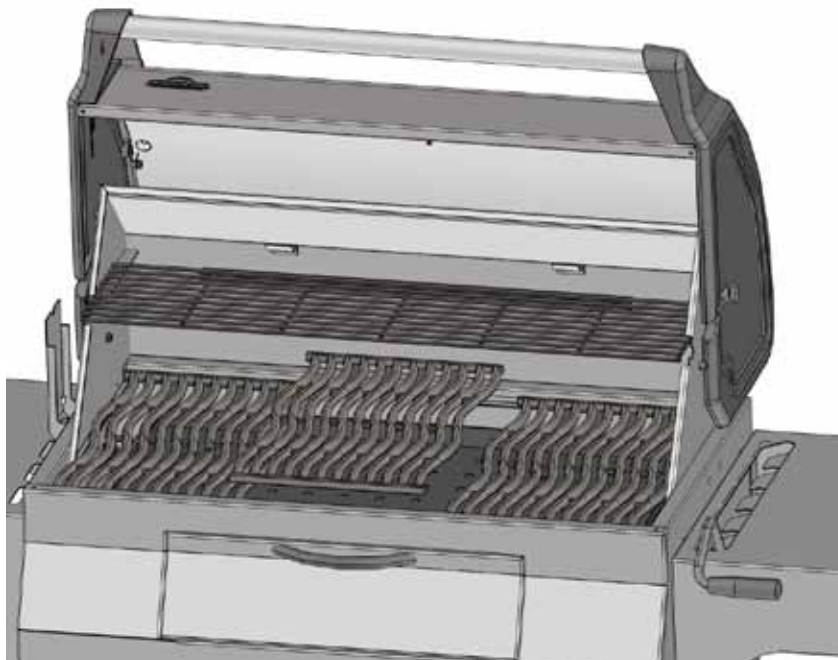
Charcoal Divider Installation (Indirect Cooking)

Engage the charcoal dividers into the charcoal tray as illustrated.



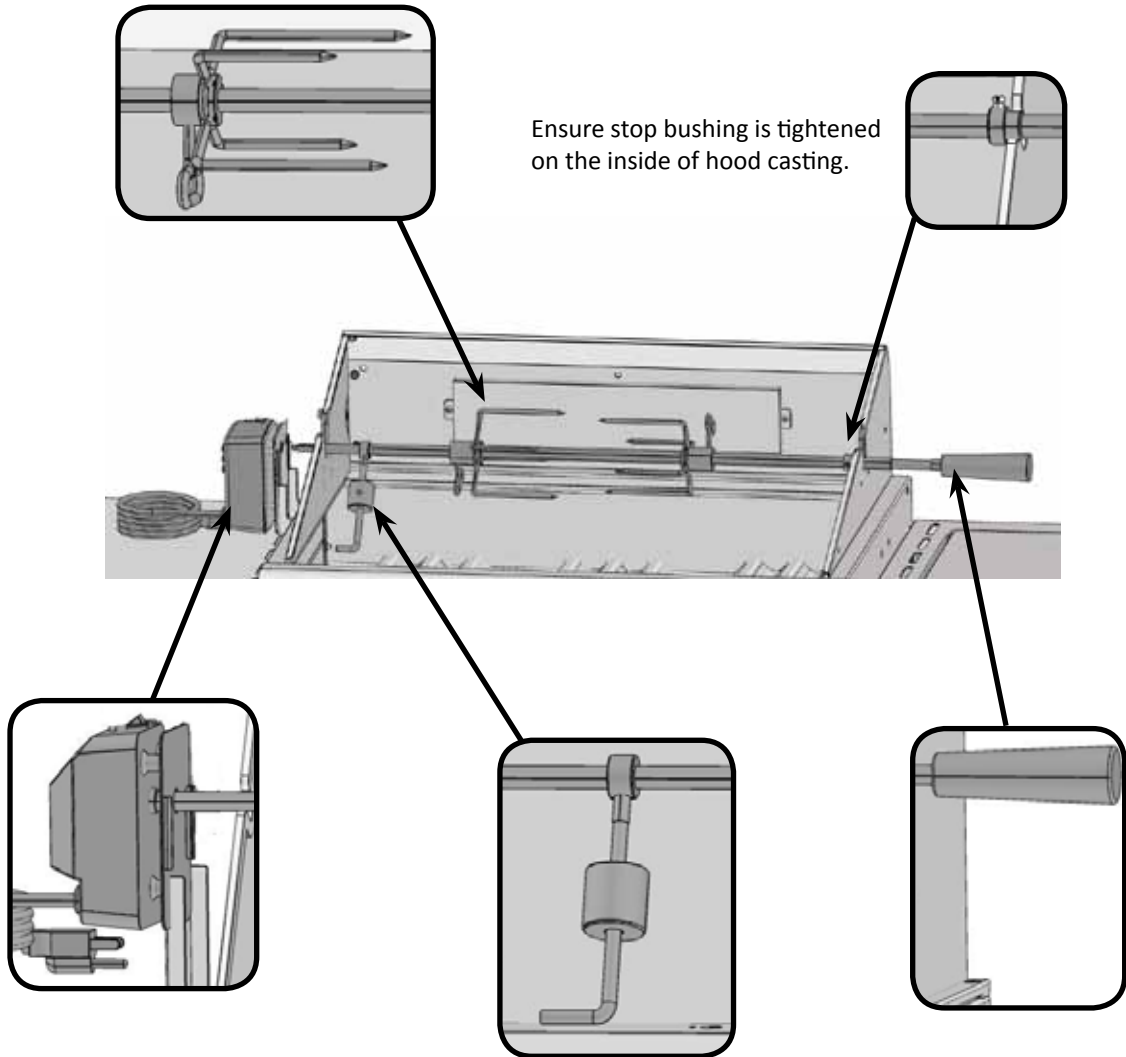
Grid and Warming Rack Installation.

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





Rotisserie Kit Installation (optional)



Parts List

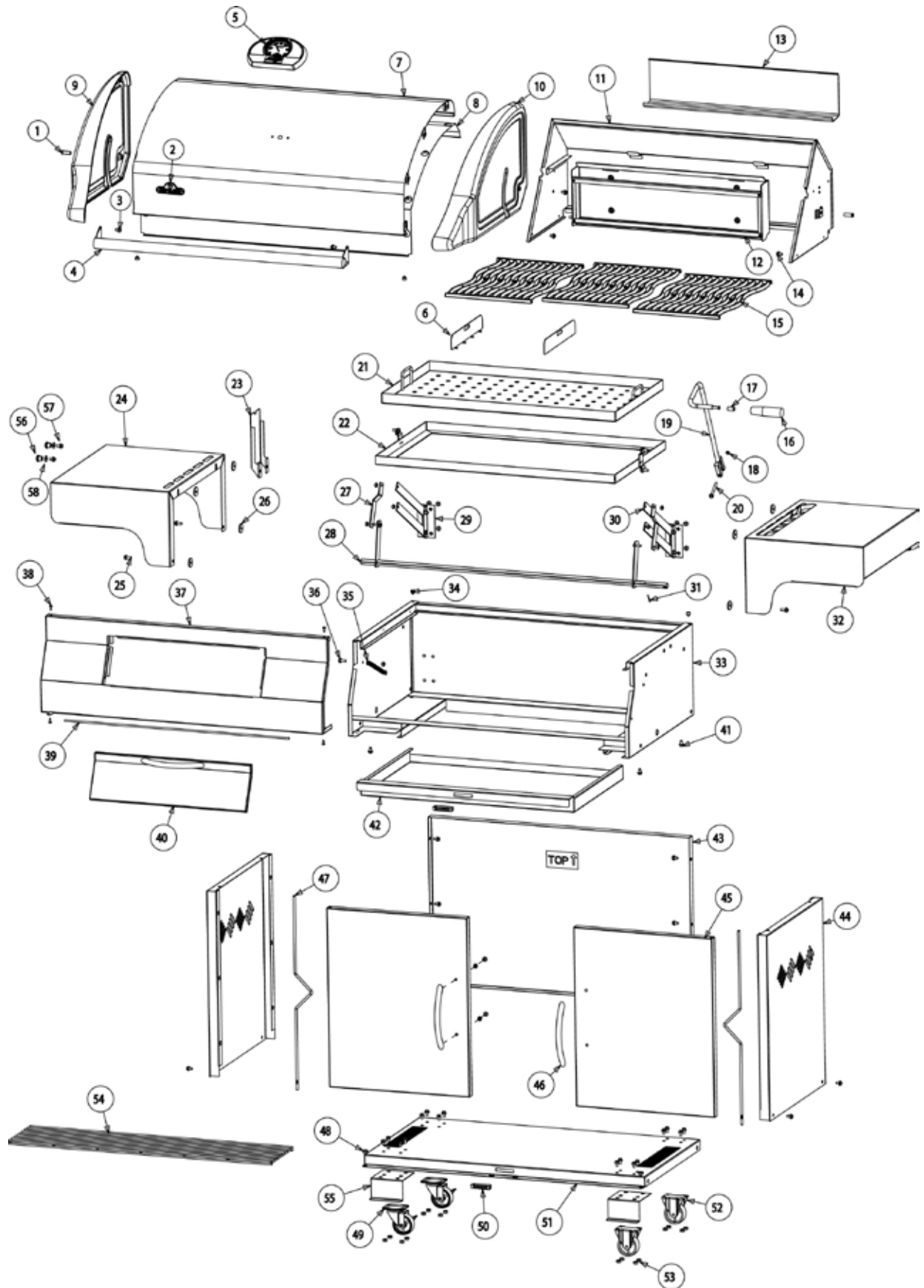
Item	Part #	Description	605
1	N570-0015	lid pivot screw	x
2	N385-0129	NAPOLEON logo	x
	W450-0005	logo spring clips	x
	N510-0010	black silicone lid bumper	x
3	N570-0073	1/4-20 x 3/8" screw	x
4	N010-0517	lid handle	x
5	N685-0005	temperature gauge	x
6	N500-0048BK1HT	plate charcoal separator	x
7	N335-0044L	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	N010-0555	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-M06	rotisserie 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
	N500-0042B	vent handle	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

Parts List

Item	Part #	Description	605
48	N105-0011	door bushings	x
49	N130-0012	revolving caster	x
50	N430-0002	magnetic catch	x
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	warming rack	x
55	N080-0212P	stability bracket	x
56	N340-0006	tool hook side shelf	x
57	N570-0088	screw 10-24 x 1/2"	x
58	N735-0007	1/4" washer	x
	N370-0454	rotisserie kit	ac
	N555-0021	rotisserie spit	ac
	63605	vinyl cover	ac
	56017	stainless steel griddle	ac

x - standard

ac - accessory





FAX TO: 705 727 4282

ACCESSORIES & PARTS ORDER FORM

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EXPIRY DATE: _____

SIGNATURE: _____

QUANTITY	PART NUMBER	DESCRIPTION

TAXES MAY APPLY
SHIPPING EXTRA

