LOW, SLOW, OR SEAR.
CHARCOAL RE-INVENTED.
GRILL, CHILL AND SMOKE

✓ YOU VIEW PERFECT GRILL MARKS AS A BADGE OF HONOR.
✓ YOU THINK CUTTING INTO A STEAK TO CHECK DONENESS IS SACRILEGE.
✓ YOU KNOW WHEN AND WHY TO USE RUB VS. MARINADE VS. SAUCE.

That's why you are ready for a Napoleon grill. Napoleon takes the art of grilling to a higher level. Every feature, every material is engineered to give ultimate performance, so you can create unforgettable meals and memorable moments. And just like you, we’re not some rookie behind the grill. Napoleon is a family-owned company with over 20 passionate years of grill-making experience. Every great meal starts with the best ingredients. Start yours with the best grill out there: Napoleon.
CHARCOAL PROFESSIONAL
PR0605CSS

Total Cooking Area: 850 in² (5484 cm²)

- Space saving, stainless steel LIFT EASE™ roll top lid features the ACCU-PROBE™ temperature gauge
- Integrated tool hooks
- Two charcoal dividers
- Air vents control the rate of burn for your choice of high intensity heat, slow roasting, or smoking
- Chrome plated handles
- Solid stainless steel construction
- Exclusive rear charcoal rotisserie burner
- Easy front loading charcoal access door for refueling and easy cleaning
- Adjustable charcoal bed for multi-level heat control

SUPERIOR TEMPERATURE CONTROL WITH ADJUSTABLE AIR VENTS

ACCU-PROBE™ TEMPERATURE GAUGE
Safely and instantly read the internal temperature of your grill with the lid closed. This thermometer has a wide temperature measurement range from 0° to 370°C (0° to 700°F) and includes the ideal smoking and searing range.
PRO CHARCOAL SERIES
PRO22K-LEG AND CART MODELS

• ACCU-PROBE™ temperature gauge and rust-free air vent
• Folding stainless steel shelf for flexible prep space
• Heavy gauge steel charcoal grate
• Heavy gauge black porcelain lid and bowl
• Powder coated cart
• Weatherproof, easy locking casters
• Removable high capacity, heavy steel ash catcher with superior air control system
• Stainless steel heat diffuser
• Cast iron hinged cooking grids with three height adjustments
• Offset hinged lid for safe operation over the entire cooking surface
• Porcelain coated cast iron iconic WAVE™ cooking grids

OPTIONAL Stainless Steel Tool Hanger (55100)
Custom and convenient, this tool hanger perfectly fits around the edge of the Napoleon charcoal kettle. Now your favorite grilling accessories are within a second’s reach while you grill and entertain.
PRO CHARCOAL CART
PRO22K-CART-2
Total Cooking Area: 365 in² (2340 cm²)
Diameter: 22.5 in (57 cm)

PRO CHARCOAL LEG
PRO22K-LEG-2
Total Cooking Area: 365 in² (2340 cm²)
Diameter: 22.5 in (57 cm)

Hinged Cooking Grids with 3 Height Adjustments
Stainless Steel Heat Diffuser
ACCU-PROBE™ Temperature Gauge
Ergonomic Hinged Lid
Removable Heavy Steel Ash Catcher with Superior Air Control System

ADD SOME VERSATILITY AND COOKING SPACE
The optional kettle warming rack (71022), designed for all 22.5" diameter kettles. Napoleon’s warming rack is the perfect accessory adding 60 sq. in. of extra cooking space. Use it to keep prepared food warm while still grilling or to quickly warm your buns and baked potatoes. It’s also perfect for indirect cooking and baking on the grill, for that low and slow barbecue flavor.
CHARCOAL KETTLE
NK22K-LEG-2

Total Cooking Area: 365 in² (2340 cm²)
Diameter: 22.5 in (57 cm)

- ACCU-PROBE™ temperature gauge and rust-free air vent
- Heavy gauge black porcelain lid and bowl
- Removable high capacity, heavy steel ash catcher with superior air control system
- Hinged cooking grids
- Stainless steel heat diffuser
- Heavy gauge steel charcoal grate
- Rugged, weather-proof wheels

RUGGED WEATHER-PROOF WHEELS
These wheels are tough and sturdy allowing you to easily move your charcoal grill to where the action is over any terrain.
CHARCOAL KETTLE
NK18K-LEG-1

Total Cooking Area: 296 in² (1910 cm²)
Diameter: 17.25 in (44 cm)

- ACCU-PROBE™ temperature gauge and rust-free air vent
- Rust-resistant chrome plated steel cooking grids
- Heavy gauge steel charcoal grate
- Heavy gauge black porcelain lid and bowl
- Cool touch handle to keep your hands away from the heat
- Built-in lid hanger

When charcoal grilling, being able to control heat through airflow is essential and easy to accomplish with adjustable vents at the top and bottom of the grill.

10 YEAR LIMITED WARRANTY

Chrome Plated Steel Cooking Grid
Removable Heavy Steel Ash Catcher
ACCU-PROBE™ Temperature Gauge
Stainless Steel Air Vents
Built-In Lid Hanger
14" PORTABLE CHARCOAL GRILL
NK14K-LEG

Total Cooking Area: 150 in² (968 cm²)
Diameter: 14 in (44 cm)

• Dual-section charcoal basket for direct and indirect grilling
• Adjustable air vents provide optimal air control
• Steel plated ash pan
• Locking lid latches and easy carry handle for compact portability
• Sturdy four legged design for versatile use and portability

DUAL-SECTION CHARCOAL BASKET
Integrated dual section charcoal basket for direct and indirect cooking
UPGRADE YOUR GRILLING ACCESSORIES

Remember when you're preparing a long weekend of smoking meat or fish that water smoking is a great way to bring up the heat and get a nice steam for perfect succulent results. Add a pan of apple cider or orange juice to really kick up the flavor.
GRILLING ACCESSORIES CONTINUED

WARMING RACK FOR CHARCOAL KETTLE GRILLS
(Fits NK22K-LEG-2, PRO22K-LEG-2 & PRO22K-CART-2) 71022

MESQUITE WOOD CHunks
67026

CAST IRON SAUCE PAN WITH LID
56051

CAST IRON FRYING PAN
56053

CAST IRON DESSERT COOKER
56054

CHEF’S KNIFE
55211

SANTOKU KNIFE
55212

CARVING KNIFE
55213

PARING KNIFE
55215

CHARCUTERIE BOARD
70112

3 PIECE PLANCHA TOOLSET
70081

STAINLESS STEEL 2 PIECE TOOLSET
70033
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<td><em>Lid colour</em></td>
<td>ss</td>
<td>bk</td>
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<td>ACCU-PROBE™ temperature gauge</td>
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<td>Exclusive removable rear charcoal rotisserie burner</td>
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<td>Plated cooking grids</td>
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<tr>
<td>Total width in inches (cm) shelf up / shelf down</td>
<td>67 ½ (171)</td>
<td>44 ¾ (113) / 31 ⅞ (79)</td>
<td>23 (59)</td>
<td>23 (59)</td>
<td>19.25 (49)</td>
<td>14</td>
</tr>
<tr>
<td>Total depth in inches (cm)</td>
<td>24 ¾ (63)</td>
<td>29 (73)</td>
<td>28 ½ (72)</td>
<td>27 ¼ (70)</td>
<td>19.25 (49)</td>
<td>14</td>
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<tr>
<td>Total height in inches (cm) lid closed / lid open</td>
<td>49 ¼ (125) / 58 ¼ (151)</td>
<td>41 ¼ (106) / 60 (152)</td>
<td>40 (101.6) / 63 ¼ (162)</td>
<td>44.75 (112)</td>
<td>38.75 (98)</td>
<td>18</td>
</tr>
</tbody>
</table>

S = standard  O = optional  *Lid Colours: ss = stainless steel, bk = black
Approved by Intertek Testing Services to standards in the USA and Canada: ANSI Z21.58 / CSA 1.6 - Outdoor Cooking Gas Appliances. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner’s manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Napoleon is a registered trademark of Wolf Steel Ltd. Images and colors may not be exactly as shown.