



PREMIUM BBQs



BARBECUES AND ACCESSORIES

2024



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DEAR BARBECUE FRIENDS,

With a lot of excitement we're presenting the Napoleon® catalogue for 2024!

Within you will not only get to know our existing products but also our new barbecues and accessories to enhance your grilling game.

Besides all of our fantastic products we've also prepared a selection of grilling techniques as well as matching recipes with which you can not only improve your barbecue skills but also impress your family and friends!

Aside from the fact that Napoleon® always strives to deliver the highest quality products, creating memories is also one of our main priorities! Because let's face it, enjoying moments are best done together, right?

We're looking forward to the amazing dishes and memories still to come!

**Warmest regards,
Your Napoleon® Team**



OUR HISTORY

MADE IN CANADA

The story of our BBQs began in 1976 when a small steel fabrication business launched by Wolfgang Schroeter started manufacturing steel railings in Barrie, Ontario, Canada. At that time, no one could imagine the incredible future that lay ahead for Wolf Steel Ltd and the Napoleon® stoves and BBQs that would follow.



**GLOBALLY
RENEWED
QUALITY**



PASSION FOR FIRE

Napoleon® is an ISO 9001:2015 certified company in Canada with more than 186,000 square metres of manufacturing space and over 2000 associates. We are North America's largest privately owned manufacturer of quality wood and gas fireplaces and stoves, gas and charcoal BBQs, as well as outdoor living products. The rapid expansion of Napoleon® is a direct result of our uncompromising manufacturing quality, innovation and honest, reliable customer service.

The biggest factor contributing to our success is that the customer is at the heart of all our products. At Napoleon®, we are satisfied when users are impressed not just by the grills themselves but by the meals they prepare on them and the associated experience.

What could be better than sharing delicious BBQ recipes and precious time with friends and family?

TECHNOLOGY



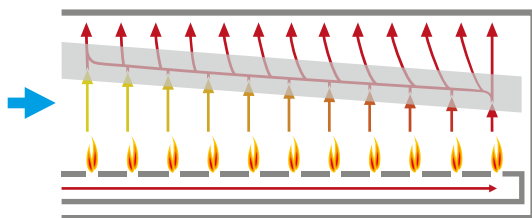
HEAT, EVENLY DISTRIBUTED

The dual-level sear plates allow for consistent circulation of heat to the cooking grids, preventing the occurrence of so called “hotspots”.

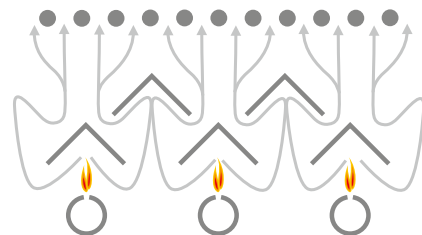
It’s not just the staggered height of the plates that makes them effective, it’s also their rising position from back to front, which allows naturally hotter air at the back to move to the front where it’s cooler.

Furthermore, the sear plates reduce gas flame flare-ups because they channel any dripping fat or juices away from the flames, making barbecuing safer and giving your food a better, more intense flavour.

For further explanation, see the images below.



The upper sear plates circulate the hot air from the burners so that the area between burners gets hot enough as well.



The slightly rising position of the sear plates allows naturally hotter air at the back to move to the front and balance out the difference in temperature.

AN ENLIGHTENED IDEA

Igniting a Napoleon® gas burner is made easy by Napoleon's unique innovative JETFIRE™ ignition system which ignites each individual burner with a strong burst of flame from a separate gas outlet. This allows for the burners to ignite even in extreme weather – the dreaded click of a failed Piezo ignition is a thing of the past.

This innovative technology is only used in this way in Napoleon® BBQs.



SIZZLE ZONE™ INFRARED BURNERS

HOT, HOTTER, SIZZLE ZONE™

Using charcoal is the traditional form of infrared grilling that we're all familiar with: glowing briquettes emit direct heat through infrared energy into the food being grilled, giving that mouthwatering smoky aroma and delicious crust.

With the SIZZLE ZONE™ infrared burners from Napoleon®, you get these benefits plus convenient gas technology: each burner contains thousands of gas outlets that heat the ceramic surface until it starts to glow red. The resulting infrared rays don't just warm the ambient air; the heat penetrates directly and deeply into the food. It also creates a consistent thermal area that compared with a charcoal fire, is much easier to control.

Napoleon® infrared burners produce extremely high temperatures, making them ideal for the preparation of juicy steaks, burgers and other meats. The SIZZLE ZONE™ can also be used as a side burner, and combined with a ceramic heat plate provides the perfect way to prepare delicious stir fries in a wok.





BBQS WITH SIZZLE ZONE™ TECHNOLOGY

Freestyle™ 365SIB
Freestyle™ 425SIB
Freestyle™ 425DSIB-Phantom
Rogue® XT 365SIB-1
Rogue® XT 425SIB-1
Rogue® XT 525SIB-1
Rogue® XT 625SIB-1

BBQS WITH LARGE SIZZLE ZONE™

Rogue® SE 425-1
Rogue® SE 425-1-Phantom
Rogue® SE 525-1
Rogue® SE 625-1

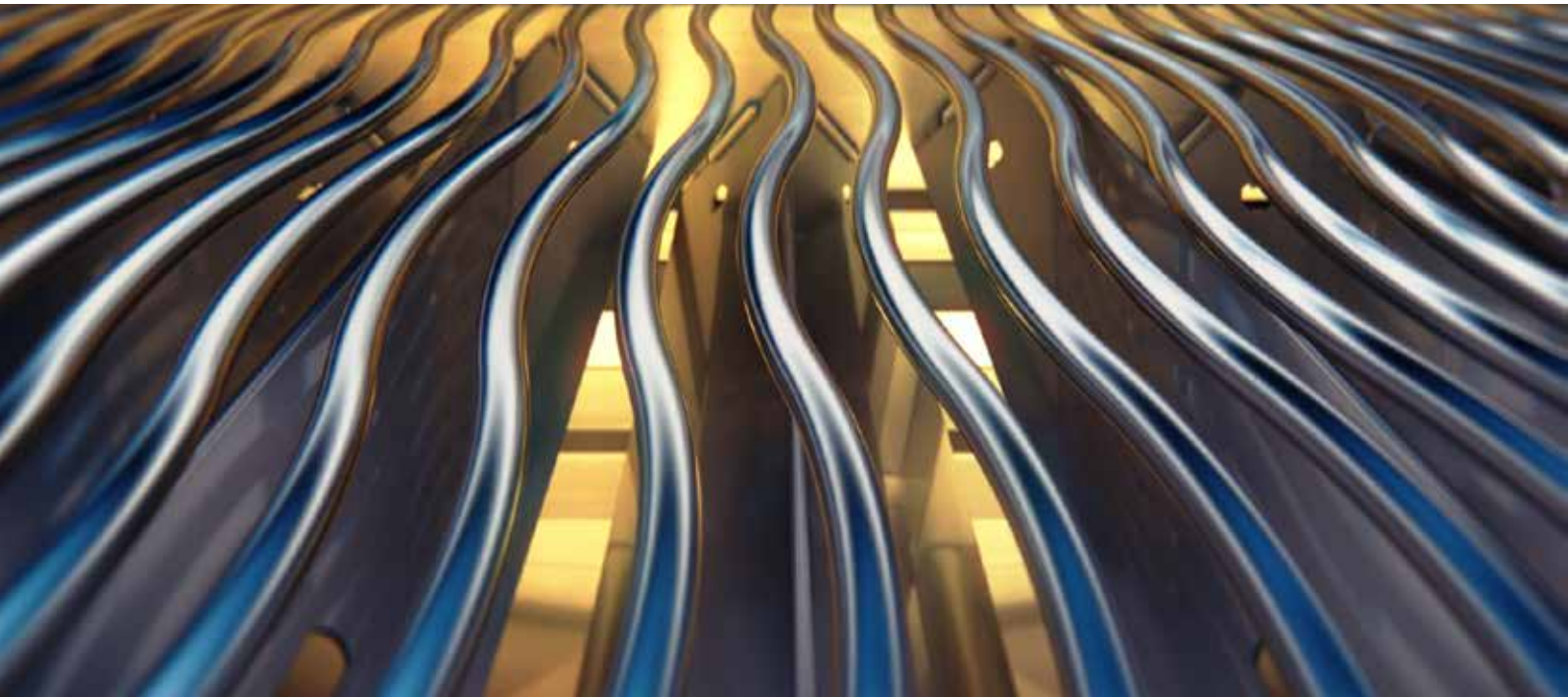
Prestige® 500-3
Prestige® 500-3-Phantom
Prestige® 665-1

Prestige PRO™ 500-3
Prestige PRO™ 665-3
Prestige PRO™ 825-3

WAVE™ COOKING GRIDS

ON THE SAME WAVELENGTH

The unique shape of the WAVE™ cooking grids gives food an attractive sear pattern that can only be found with a Napoleon® BBQ. But the wave shape doesn't just give your food an appetising appearance, it also has practical benefits: the wavy cooking grid promotes more evenly distributed heat and also makes it much harder for small bits of food to fall through. Once again, it is the small details that make a Napoleon® BBQ a Napoleon® BBQ.



STANDARD FEATURES

Both the JETFIRE™ ignition system and the WAVE™ cooking grids come as standard with all our gas BBQs. The dual-level sear plates are also standard with all gas BBQs except the TravelQ™ series.

**WAVE™ CAST
STAINLESS STEEL
COOKING GRIDS**



**WAVE™
STAINLESS STEEL
COOKING GRIDS**



**WAVE™ PORCELAIN
COATED CAST IRON
COOKING GRIDS**



INGREDIENTS

0.7 kg ground lamb
0.7 kg ground beef
1 onion, diced fine
5 garlic cloves, minced
20 g fresh flat leaf parsley, minced
2 tbsp. fresh mint, minced
1 tbsp. ground sumac
1 tsp. ground cinnamon
1 tsp. ground cardamom
½ tbsp. ground cumin
1 tsp. ground nutmeg
1 tbsp. kosher salt
½ tsp. ground pepper

ZA'ATAR SEASONING

1 tbsp. dried thyme, ground
1 tbsp. cumin seeds
1 tbsp. coriander seeds
1 tbsp. sesame seeds
1 tbsp. ground sumac
1 tsp. kosher salt

TAHINI DIP

180 ml tahini
2 cloves of garlic, minced
2 lemons, juiced
½ tsp. cumin, ground
80 ml water

SERVE WITH

Tahini dip
Za'atar seasoning for garnish

Pitta or naan flatbread
Rice
Grilled vegetables

TURKISH STYLE LAMB KOFTA

SKEWER RECIPE



PREP TIME

45 min



GRILL TIME

15 min



SERVES

6



DIFFICULTY

EASY



INSTRUCTIONS

1 Keeping the meat as cold as possible without it being frozen, combine your meat with the diced onion, minced garlic, parsley, mint, sumac, cinnamon, cardamom, cumin, nutmeg, salt and pepper. Divide the meat into 6 portions and then thread the portions onto the metal skewers. Once threaded on, press and pull the meat onto the skewer in a tight, slightly flattened cylinder.

PRO TIP: Any sort of skewer will do. If you are using wooden skewers, remember to soak them for at least 30 minutes prior to cooking.

2 Place the skewers onto a tray and refrigerate for at least 30 minutes, up to overnight. This allows the meat to cool and stiffen up while the flavours blossom.

3 While the meat is resting in the fridge, combine the tahini, garlic, lemon juice and cumin. Whisk the ingredients together, adding the water, a little at a time, until the dip is creamy. Place into the fridge until needed.

4 Make the Za'atar seasoning by toasting the cumin, coriander and sesame seeds in a dry pan over low heat until fragrant and then grinding them to powder. Combine everything in a bowl or bottle and stir or shake until combined.

5 When you are ready to cook, preheat the bottom burners to high. Load the grill and cook the kofta skewers until they begin to char on the outside for about 6 minutes per side.

6 Serve your lamb kofta skewers with pillowy pitta, rice, tahini dip and don't forget a sprinkle of homemade Za'atar.

These Turkish Style Lamb Kofta Skewers are a unique and flavourful recipe that will break the routine of burgers on the barbecue. What bright and unique seasonings do you add to your meals to make something usual into something new? Share your favourite recipes – with a twist, your stories of great grilled food, and photos of your favourite meals off the barbecue on our social pages like Facebook and Instagram, using the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).



PHANTOM

The Phantom™ Special Edition from Napoleon® enhances four barbecue models in a particularly eye-catching way: The Phantom™ TravelQ™ PRO285X, the Phantom™ Rogue® SE425, the Phantom™ Prestige® 500 and the Phantom™ Freestyle 425 come in an all-black finish. It's a look that simply sticks.

But the Phantom™ models are not only impressive because of their special appearance. All models have a grilling rack - in the case of the Phantom Rogue® SE425 and Phantom™ Prestige® 500 and Phantom™ Freestyle 425 in a unique multifunctional design.

Another highlight are the cast stainless steel grids of the Phantom™ Prestige® 500 - both for the main cooking area and for the SIZZLE ZONE™. High-quality stainless steel as a solid cast grid; an absolute novelty at Napoleon®. But the Phantom™ Rogue® SE425 and the Phantom™ Freestyle 425 also receive an attractive upgrade: in addition to the main cooking area, the SIZZLE ZONE™ also has a solid stainless steel grid.



Phantom™ TravelQ™ PRO285X



Phantom™ Freestyle 425



Phantom™ Rogue® SE425-1



Phantom™ Prestige® 500-3



PHANTOM™ FEATURES



Matt finish
for stealthy look



ACCU-PROBE™ temperature
gauge with matt black finish



Multifunctional grilling rack
(RSE425PHM / P500PHM / F425PHM)



JETFIRE™
ignition system



VARIOUS GRILLING TECHNIQUES ROTISSERIE GRILLING

One of the grilling techniques that gained popularity quickly over the past few years is rotisserie grilling. Larger pieces of meat, entire chickens but also fruit and vegetables can be perfectly used in combination with a rotisserie. The food is "skewered" on a spit, placed in the barbecue and slowly rotated by the motor. This allows the food to cook evenly, at a constant temperature and even over a longer period of time. Also, because the food is perfectly enclosed, the food remains beautifully juicy.

PRO TIP: With the help of matching accessories for the rotisserie kit it is even possible to prepare sides like fries, popcorn, chicken wings and much more.

Find a delicious recipe on the next page to kickstart your rotisserie adventure!

INGREDIENTS

- 1 kg** chicken wings
- 1½ tbsp.** salt
- 2 tsp.** baking powder
- 2 tsp.** paprika powder
- 1 tsp.** freshly ground pepper
- 1 tsp.** sugar

SAUCE

- 2 tbsp.** sesame oil
- 4** garlic cloves, minced
- 1,5 cm** ginger, grated
- 3 tbsp.** sriracha
- 6 tbsp.** honey
- 1 tbsp.** lime juice
- 2 tbsp.** soy sauce
- 2 tbsp.** cornstarch
- 2 tbsp.** water

DIP

- 250 ml** yoghurt
- 30 g** cucumber, minced
- 1** garlic clove, minced
- 1 tbsp.** lime juice
- Salt to taste**

HONEY SRIRACHA CHICKEN WINGS ROTISSERIE RECIPE



PREP TIME
5 min



GRILL TIME
65 min



SERVES
4 to 6



DIFFICULTY
Easy

INSTRUCTIONS

- 1** The night before, toss wings in a mixture of salt and baking powder. Place on a rack set into a baking sheet and allow at least 1 hour for them to dry in the fridge, uncovered until you are ready to grill.
- 2** Combine the yoghurt, cucumber, sugar, lime juice, and sea salt. Mix and refrigerate until needed.
- 3** When you're ready to grill, preheat the grill to 175°C. Season the wings with paprika, salt, pepper, and sugar. Fill the Napoleon Rotisserie Basket with the seasoned wings.
- 4** Grill the wings in the rotisserie basket for 60 minutes, or until a core temperature of 71°C.
- 5** Make the sauce by heating a saucepan with the sesame oil over low heat. Bloom the ginger and garlic until fragrant, then add the sriracha, honey, lime juice, and soy sauce. Bring to a gentle simmer. Mix the cornstarch and water, adding them to the simmering sauce, stirring until the sauce has thickened.
- 6** Remove the wings from the grill and mix them with $\frac{3}{4}$ of the freshly made sauce. Place on a grill topper like the Napoleon PRO Stainless Steel Topper over direct heat to get crispy.
- 7** Serve the wings drizzled with the remaining sauce and some cool dip.

Honey Sriracha Chicken Wings on the rotisserie tick all of the boxes when it comes to BBQ finger food - sticky, sweet, and slightly spicy. They're a lighthearted take on the spicy wing that everyone can enjoy. What's your favourite bbq'd game day recipe? Share your recipes, grilling stories, and photos to our social pages like Grills Facebook and Instagram using the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).





FREESTYLE

Whether it's summer or winter; you can count on your FREESTYLE™ all year long. This barbecue does not have any culinary boundaries. A classic barbecue night with friends and juicy steaks? Of course! Or why not enjoy a rustic breakfast with an omelette and bacon from the griddle? A nice, quick snack - maybe bacon wrapped dates? Delicious desserts like a warm apple crumble are also a possibility. Anything you would like to prepare on your FREESTYLE™ is possible!

Freestyle™ is the Napoleon® product range for barbecue enthusiasts who want to take the next step. Four different products, with varying features, tailored to the personal requirements and style of friends of high-quality grilling. From the robust entry-level model to the top model with comfort features that are otherwise only offered in the premium segment.

All Freestyle™ gas barbecues naturally offer the usual top quality from Napoleon®: A durable grill chamber made of cast aluminium, WAVE™ porcelain coated cast iron cooking grids, an ACCU-PROBE™ built-in temperature gauge and the JETFIRE™ ignition system. And all this in an exciting design that presents the synthesis of form and function in the best Napoleon® tradition.



Freestyle™ 365PGT



Freestyle™ 365 SIBPGT



Freestyle™ 425 PGT



Freestyle™ 425 SIBPGT



Prices can be found on our website.
Scan the QR-code or head to
www.napoleon.com

FREESTYLE FEATURES



JETFIRE™
ignition system



ACCU-PROBE™ temperature
gauge with carbon look



WAVE™ cast iron cooking grids



SISSLE ZONE™ infrared
side burner

MATCHING ACCESSORIES



Cover
#61444



Heavy Duty (H.D.) rotisserie kit
#69303



Cast iron griddle
#56425



Silicone side shelf mat
#70122





ROGUE®

The Rogue® series combines innovative features, comprehensive functionality and modern black design! The high quality Rogue® gas grills offer a wide range of different sizes and features.

Quality and innovative features are very important in the Rogue® series. All models feature an aluminium die-cast tub for easy cleaning and the patented Napoleon® sear plate system ensures an even temperature distribution across the whole cooking area.

Also, all Rogue® grills come with stainless steel burners, the reliable JETFIRE™ ignition system, the ACCU-PROBE™ lid temperature gauge and the drip pan is accessible from the front.

All grills in the Rogue® series have one thing in common: an excellent price-performance ratio.



Rogue® 365-1



Rogue® 425-1



Rogue® 525-1



ROGUE® FEATURES



JETFIRE™
ignition system



Folding side shelves



WAVE™ cast iron cooking grids



ACCU-PROBE™ temperature
gauge

MATCHING ACCESSORIES



Cover
R365 #61365 R425 #61427
R525 #61527



Heavy Duty (H.D.) rotisserie kit
#69913



Cast iron griddle
#56425



Stainless steel wok topper
#56027





ROGUE[®] XT

The Rogue[®] XT model is as well equipped as all other Rogue[®] models, but features the almost legendary Napoleon[®] SIZZLE ZONE™ - the infrared side burner, that perfectly grills steaks with over 800°C.



Rogue[®] XT 365-1



Rogue[®] XT 425-1



Rogue[®] XT 525-1



Rogue[®] XT 625-1



ROGUE® FEATURES



Folding side shelves



WAVE™ cast iron cooking grids



ACCU-PROBE™ temperature gauge



SIZZLE ZONE™ infrared side burner

MATCHING ACCESSORIES



Cover
#61365 #61427 #61527 #61627



Heavy Duty (H.D.) rotisserie kit
#69913



Cast iron griddle
#56425



SIZZLE ZONE™ Windshield (Small)
#71302





ROGUE^{SE}

The Special Edition of the Rogue® series, designated SE, even tops the SIZZLE ZONE™ equipped XT model. The three SE models not only feature the infrared side burner, but also an infrared rear burner. This, in conjunction with the higher lid, ensures that the BBQs become true rotisserie champions. Whole chicken or suckling pig: a perfect grilling result is guaranteed.

And there's more. The three SE models also feature LED illuminated control knobs for late night entertaining and a handy bottle opener.



Rogue® SE 425RSIBPSS-1



Rogue® SE 525RSIBPSS-1



Rogue® SE 625RSIBPSS-1



ROGUE® SE FEATURES



Dual-level stainless steel
heat distribution system



Stainless steel
infrared rear burner



Illuminated control knobs



Large **SIZZLE ZONE™**
infrared side burner

MATCHING ACCESSORIES



Cover
RSE425 #61427 / RSE525 #61527 /
RSE625 #61627



Heavy Duty (H.D.) rotisserie kit
#69913



Cast iron griddle
#56425



Cast iron Dutch Oven, ø28cm / 6L
#56059







Prestige

High quality workmanship and top features are the main characteristics of the Prestige® 500 and 665. The grills are built to last and have a very stylish appearance.

Equipped with a SIZZLE ZONE™ Infrared side burner as well as the infrared rear burner, the Prestige® series provide enviable results for demanding barbecue friends. In addition, the illumination of the SAFETY GLOW™ control knobs change to red, showing which burners are turned on. This way, you can be sure to have everything in sight.

Both of these models come with a rotisserie kit.



Prestige® 500-3 Stainless steel



Prestige® 665 Stainless steel



PRESTIGE FEATURES



Stainless steel
infrared rear burner



Large **SIZZLE ZONE™**
infrared side burner



SAFETY GLOW™ LED control knobs



Right side shelf foldable
with Prestige® 500

MATCHING ACCESSORIES



Cover
P500 #61500 / P665 #61665



Starter Kit „Veggie & Fish“
#90003



Reversible cast iron griddle
#56040



SIZZLE ZONE™ Windshield (large)
#71301



VARIOUS GRILLING TECHNIQUES

SIZZLE ZONE™ GRILLING

METHOD 1

Direct grilling is the grilling of meat at a very high temperature. You can perfectly do this using the SIZZLE ZONE™ which enables you to create a beautiful crust on both sides of the meat. The meat is then cooked at a low temperature over indirect heat from about 100 to 130 degrees until the desired core temperature is reached.

PRO TIP: When using this method, be careful not to overdo the maillard effect!



METHOD 2

Reverse grilling: Originally this method was mainly used in gastronomy, because the meat can be prepared very well and finished quickly if necessary. But the method is also irreplaceable for barbecuing. The meat is grilled over indirect heat at low temperatures of about 100 to 130 degrees until the desired core temperature is reached. Then the meat can be grilled on the SIZZLE ZONE™ to add the distinctive grill marks and maillard effect to the meat.



HOW TO GRILL THE PERFECT STEAK

SIZZLE ZONE™ RECIPE



PREP TIME

10 min



GRILL TIME

25 min



SERVES

1+



DIFFICULTY

Easy

INGREDIENTS

NY strip steaks

Your favourite steak seasonings

INSTRUCTIONS

1 Preheat your main grilling area between 150°C and 175°C preparing to use indirect heating. If possible raise your side burner's grids to the upper position. Ignite your infrared SIZZLE ZONE™ side burner, preheating to high. In case of reverse grilling you can season your steak(s) with your favourite seasoning. Coarse salt, fresh pepper, dehydrated garlic are the simplest, however, steak spice and other simple seasoning mixes work just as well.

2 After the grill has heated for at least 10 to 15 minutes, it is time to sear the steak(s). Place the steak(s) onto the infrared searing them for about 60 seconds on one side. To get the cross hatch, turn the steak(s) 45° and continue to sear for another 60 seconds. Flip the steak(s) and repeat on the other side. Don't forget to sear the edges too.

PRO TIP: When you try to lift the steak(s) but they stick to the grid, leave them a bit longer. They will have to sear a bit longer in order to lift easily.

3 Once seared, move the steak(s) to the main grill, using indirect heat to gently finish cooking the steak. Use a BBQ thermometer to ensure that you get your ideal temperature. Finish the steak for anywhere between 5 and 25 minutes, depending on thickness and desired finished temperature.

4 Rest the steak(s) on a board or plate for at least 5 minutes before serving.

5 Serve your steak(s) with your favourite sides, whether it's potatoes, a big and leafy salad, or anything in between.

It's super easy to find your groove and know how to grill the perfect steak using the infrared SIZZLE ZONE™. Like many things, practice makes perfect, and so does your Napoleon Grill. How do you prefer your piece of meat? Tell us by leaving comments, photos, and even recipes on your favourite social outlet. Just use the hashtags [#NapoleonEats](#) and [#NapoleonMoments](#).



50°C - RARE

54°C - MEDIUM RARE

56°C - MEDIUM

58°C - MEDIUM-WELL DONE

60°C+ - WELL DONE





Sophisticated technology and the perfect design are key features of the Prestige PRO™ series, with its chrome accents and quality stainless steel construction emphasising the BBQ's elegant appearance. Yet the Napoleon® Prestige PRO™ BBQ isn't just good to look at: treat your guests to the perfect steak grilled on the Prestige PRO™, or create delicious meals using the rotisserie kit which is included with this bbq. In other words, the Prestige PRO™ series provides the ultimate barbecuing experience.



Prestige PRO™ 500-3



Prestige PRO™ 665-3



Prestige PRO™ 825-3



Prices can be found on our website.
Scan the QR-code or head to
www.napoleon.com

PRESTIGE PRO FEATURES



Stainless steel
infrared rear burner



Grilling chamber with integrated
interior lights



Dimmable, multicolor
SAFETY GLOW™ control knobs



Proximity lighting

MATCHING ACCESSORIES



Cover
PRO500 #61500 / PRO665 #61665 /
PRO825 #61825



Reversible cast iron griddle
#56040



Ceramic roasting pan
with chicken infuser
#70150



Stainless steel wok
#70028









New at Napoleon®, the Oasis™ Compact! THE ultimate solution for a complete outdoor kitchen. This outdoor kitchen comes with a 700 SERIES BIG32-1 grill head with rotisserie kit, and also includes a built-in SIZZLE ZONE™ side burner, under grill drawer cabinet, waste cabinet and paper towel holder combination and a Marazzi bluestone counter top.



ODK105BIG32P-1



OASIS COMPACT FEATURES



Includes Oasis™ cabinet



Includes elegant grey
Marazzi worktop



Includes cover for the barbecue
SIZZLE-ZONE™



Rotisserie kit included
(ODK105BIG32P-1)





Genuine, infinite freedom: with the TravelQ™ series BBQs, you can enjoy barbecued food wherever you like! All TravelQ™ models have the WAVE™ cooking grids in porcelain coated cast iron, which ensures the sustained, even distribution of heat. Convenient handling, sophisticated transport solutions and efficient barbecuing performance set new standards, meaning your portable gas BBQ will become a reliable partner for every adventure.

The TravelQ PRO285E underlines the fact that the days when electric barbecues were deemed to be under-performing are over. With its powerful 2,200 watts, the specially insulated lid and the enamelled grill tub up to 300°C are achieved on the grid - enough heat to provide grilled food with delicious sear marks. The electric TravelQ represents a real enrichment for every balcony or provides areas of application where gas / charcoal is not possible for unadulterated barbecue fun. The simple cleaning also contributes to this: the heating spiral and the enamelled tub insulation insert can be easily removed.



TravelQ™ 240



TravelQ™ PRO285



TravelQ™ PRO285E



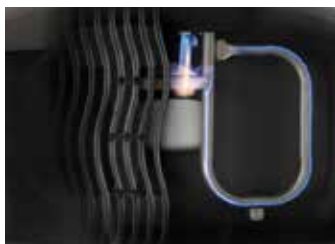
TravelQ™ PRO285X



TRAVELQ FEATURES



JETFIRE™
ignition system



Two stainless steel burners
(TQ240 excluded)



WAVE™
Cast iron cooking grids



Extra high lid for
larger pieces of meat
(PRO series only)

MATCHING ACCESSORIES



Cover
TQ240 #61240 / PR0285E #61286 /
PR0285 #61287 / PR0285X #61288



TravelQ™ Rotisserie Kit
to suit PR0285 Series.
#69283



Cast iron griddle, porcelain coated
#56080



Stand for TravelQ™ PRO
(PR0285-STAND-CE)





NAPOLEON



Whether you're a BBQ amateur or pro, cooking on charcoal has always had a certain appeal. Napoleon's range of charcoal BBQs has a model to suit every requirement, from the tempting, extra-large Charcoal Professional model in stainless steel to the much-loved Kettle BBQ series with its sophisticated details.



Charcoal Kettle NK14, Ø 37 cm



Charcoal Kettle NK18, Ø 47 cm



Charcoal Kettle NK22, Ø 57 cm



Charcoal Kettle PR022, Ø 57 cm



Charcoal Kettle PR022 Cart, Ø 57 cm



Charcoal Professional PR0605



PREMIUM CHARCOAL KETTLE BARBECUE FEATURES



ACCU-PROBE™ built-in
temperature gauge



Large, removable ash catcher
in heavy-duty steel



Cast iron cooking grid on the
PRO22K-LEG and PRO22K-CART



Corner hinged lid
(PRO22K-LEG and PRO22K-CART)

MATCHING ACCESSORIES



Cover
Ø47 #61912 / Ø57 #61910 /
PRO CART #61911 / PRO605 #61605



Charcoal rake and tongs
#67740



Leather BBQ gloves
(1 pair) #62147



Rotisserie kit (fits 57cm grills)
#69223



VARIOUS GRILLING TECHNIQUES

GRIDDLE GRILLING

Who doesn't remember a great grill up/barbecue from their last holiday? In the Mediterranean delicious seafood, fish and much more are mainly prepared on a griddle over the grill bars. These large, porcelain coated cast iron plates are tremendously heat-conductive, distributing the temperature evenly over the entire griddle. The griddle is ideal for grilling at high temperatures.



ACCESSORIES

MATCHING ACCESSORIES
FOR **EVERY** BARBECUE

THE **NEW** WIRELESS ACCU-PROBE™ PRO



- 2 wireless probes
5.5mm thin
- Easy read-out screen
- Wireless range up to 80m
- Rechargeable Lithium Ion battery (USB-C)
10 minutes of charging time = 48 hours of working time
- Connects via Bluetooth
- Dual probe, core- & grillchamber temperature
100°C core temperature & up to 300°C grillchamber temperature
- Napoleon Home App
Compatible with iOS & Android

70111



3 in 1 BBQ Cleaner
10234



BBQ Protector
10235



BBQ Power-Cleaner
10236



Abrasive scrubber
62003



Brass Grill Brush
with wooden handle
62028



Stainless steel grill brush
with scraper
62052



Gas grill cleaning toolset **62045**



Stainless steel Grid Scraper
62031





PRO 3 piece toolset
70034



PRO stainless steel locking
tongs, 15 cm **55011**



3-piece TravelQ™ BBQ toolkit
70024



Flexible spatula
70040



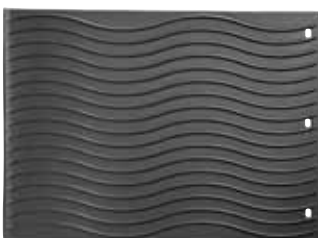
Ceramic roasting pan with
chicken infusor **70150**



Drop-in pan for Rogue,
Prestige and Prestige PRO
56055



Griddle for TravelQ™ 285 series
56080



Reversible Cast Iron Griddle
56425



Starterset „Pizza Lover”
90002



Rectangular pizza stone
70008



Stainless steel pizza
shroud **71200**



PRO pizza spatula
70003



Cast iron charcoal &
smoker tray
67732



Napoleon®
charcoal starter
67801



Charcoal baskets
for Ø 57 cm Kettles
67400



Napoleon® Premium
charcoal/briquettes
10KG, **67104**, 7KG, **67105**



Cast iron frying pan, ø24cm
56053



Cast iron Dutch Oven, ø28cm
56059



Cast Iron Griddle
with handles
56084



Cast iron meat / burger press
56056





INGREDIENTS

3 to 4 pints strawberries, halved

60 g brown sugar

1 lemon, zested

¼ lemon, squeezed

2 tsp. vanilla

½ shot bourbon (optional)

Pinch of salt

2 tbsp. cornstarch

CREAM CHEESE BISCUITS

360 g all-purpose flour

2 tsp. baking powder

175 g cold salted butter, cubed

180 ml milk

¼ lemon, squeezed

85 g honey

230 g fresh cream cheese, cubed

BOURBON WHIPPED CREAM

350 ml whipping cream, ice cold

15 ml bourbon

2 tsp. vanilla

BBQ STRAWBERRY SHORTCAKE

DESSERT RECIPE



PREP TIME

30 min



GRILL TIME

45 min



SERVES

6+



DIFFICULTY

Average

INSTRUCTIONS

- 1 Preheat the grill to 190°C preparing to use indirect heat. Place a glass or metal bowl into the freezer.
- 2 Brush the inside of your cast iron frying pan with coconut oil, or butter.
- 3 Wash the strawberries, remove the tops and slice them in half, quarters for the big ones. Then stir in the sugar, the juice from $\frac{1}{4}$ of a lemon, shot of bourbon, vanilla, cornstarch, salt, and half of the lemon zest. Set aside.
- 4 Squeeze the $\frac{1}{4}$ lemon into the milk, and let sit for a few minutes while you prepare the dry ingredients for the topping.
- 5 Using a sieve or rotary flour sifter, mix the flour and baking powder. Then, using a fork, pastry knife, or your hands, add the butter to the flour. Mix until the flour resembles coarse crumbs.
- 6 Whisk the honey into the milk mixture and then add to the flour. Stir with a spoon until the dough starts to come together, then use your hands to knead it a couple times until a ball forms. Use your hands to press the cream cheese into the dough. Be careful not to overmix.
- 7 Roll the dough out to about 1.25 cm thick on a floured surface and use a biscuit cutter to cut out rounds, placing them atop the strawberry mixture until the dough has been used up or the skillet is nice and covered. If there is leftover dough, place extra biscuits onto a parchment lined baking sheet.
- 8 Bake the whole thing on the grill using indirect heat, for about 45 minutes, or until the strawberry mixture has thickened and the biscuits are golden on top. Bake any remaining biscuits for 20-25 minutes using indirect heat.
- 9 Just before you are ready to pull the Strawberry Shortcake from the grill, make the Bourbon Whipped Cream. Remove the bowl from the freezer, add the ice cold whipping cream, vanilla, and bourbon. Using a handheld mixer, beat on medium-high until stiff peaks form – about 5 minutes. Refrigerate until needed.
- 10 Serve hot, topped with a biscuit, ice cream, and whipped cream.

This BBQ Strawberry Shortcake With Bourbon Whipped Cream turned out deliciously. The syrupy strawberries bore just a hint of bourbon, while the whipped cream boasted a boozy flavour that was at once subtle and strong. It was the perfect way to end a day. Share your favourite barbecued desserts with our Facebook and Instagram using the hashtags [#BBQDessert](#) and [#NapoleonMoments](#).





President's Limited Lifetime Warranty

PRESTIGE®/PRO™

Lifetime

(Aluminium castings / stainless steel base, stainless steel lid, Porcelain enamel lid, stainless steel cooking grids)

10 years full coverage, plus 50 % off for life

(stainless steel tube burners, Enameled cast iron cooking grids)

5 years full coverage, plus 50 % off for life

(stainless steel sear plates, stainless steel infrared rotisserie burner, Ceramic infrared burners (excluding screen))

2 years

(All other parts except batteries and bulbs)



15 Years Limited Warranty

for Rogue® and PRO605CSS

15 years

(Aluminium castings / stainless steel base, stainless steel lid, Porcelain enamel lid, stainless steel cooking grids)

10 years full coverage, plus 50 % off until the 15th year

(stainless steel tube burners)

5 years full coverage, plus 50 % off until the 15th year

(stainless steel sear plates, Enameled cast iron cooking grids, Ceramic infrared burners (excluding screen))

2 years

(All other parts except batteries and bulbs)



10 Year Limited Warranty

For TravelQ™ 240, TravelQ™ PRO series (incl. PRO285/PRO285E) and FREESTYLE™

10 years

(Aluminium castings / stainless steel base, stainless steel lid, Porcelain enamel lid)

5 years full coverage, plus 50 % off until the 10th year

(Cast aluminium lid, stainless steel tube burners, Enameled cast iron cooking grids)

2 years

(All other parts except batteries and bulbs)



10 Year Limited Warranty

For Charcoal Kettle Series

10 years

(Porcelain enamel lid and bowl)

5 years full coverage, plus 50 % off until the 10th year

(Air control system)

3 years full coverage, plus 50 % off until the 10th year

(Chrome plated cooking grids and for Porcelain-coated cooking grids)

2 years

(All other parts)

**PRESIDENT'S LIMITED
LIFETIME WARRANTY
FOR PRESTIGE®/PRO™**

**15 YEAR LIMITED WARRANTY
FOR ROGUE® AND PRO605CSS**

**10 YEAR LIMITED WARRANTY
FOR TRAVELQ™ 240,
TRAVELQ™ PRO 285 SERIES
(INCL. PRO285/PRO285E)
AND FREESTYLE™**

**10 YEAR LIMITED WARRANTY
FOR CHARCOAL KETTLE SERIES**

10 YEAR | BURNER REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel burners are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

10 YEAR | BURNER REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Stainless steel burners are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PAINTED STEEL LID REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Painted steel lids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PRO AIR CONTROL SYSTEM
+5 YEAR 50% PARTS COVERAGE

PRO Air Control Systems are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

10 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 10 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL SEAR PLATES REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Stainless steel sear plates are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | BURNER REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Stainless steel burners are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL SEAR PLATES REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel sear plates are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | PORCELAINIZED CAST IRON COOKING GRIDS REPLACEMENT
+5 YEAR 50% PARTS COVERAGE

Porcelain coated cast iron cooking grids are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

3 YEAR | CHROME PLATED COOKING GRIDS
+7 YEAR 50% PARTS COVERAGE

Chrome Plated Cooking Grids are warrantied for full replacement for 3 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | STAINLESS STEEL INFRARED ROTISSERIE BURNER REPLACEMENT
+50% PARTS COVERAGE FOR LIFE

Stainless steel infrared rotisserie burners are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.

5 YEAR | CERAMIC INFRARED BURNER REPLACEMENT
+10 YEAR 50% PARTS COVERAGE

Ceramic infrared burners (excluding screen) are warrantied for full replacement for 5 years. Afterward replacement parts are available for 50 % off the retail price for the remainder of the warranty period.



PREMIUM BBQs

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