This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.

NAPOLEON

APPLY SERIAL NUMBER LABEL FROM CARTON

Serial No.
XXXXXX000000
MODEL NO.

DO NOT DISCARD

PG.15

TQ285X-1

DANGER

IF YOU SMELL GAS:

- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **Open lid.**
- **If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.**

WARNING! Failure to follow these instructions exactly could result in fire, or explosion which could cause property damage, personal injury or death.

WARNING

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

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. A ULPG cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.

Notice to Installer: Leave these instructions with the grill owner for future reference.

AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION

N415-0536-AU JUN 10.19

Wolf Steel Ltd.
214 Bayview Drive,
Barrie, Ontario, CANADA L4N 4Y8
grills@napoleonproducts.com

IAPMO–R&T
OCEANA
GasMark

IAPMO GMK10548
AS/NZS 5263.1.7
www.napoleon.com

Napoleon President's 10 Year Limited Warranty

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.

NAPOLEON warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings / stainless steel base	**10 years**
Stainless steel lid	**10 years**
Porcelain enamel lid	**10 years**
Painted steel lid	**5 years full coverage, plus 50% off until the 10th year**
Stainless steel tube burners	**5 years full coverage, plus 50% off until the 10th year**
Porcelain-enameled cast iron cooking grids	**5 years full coverage, plus 50% off until the 10th year**
Stainless steel or porcelain sear plates	**3 years full coverage, plus 50% off until the 10th year**
All other parts	**2 years**

*Conditions and Limitations

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser to the specified coverage in respect of any component replaced within the warranty period, either by NAPOLEON or an authorized NAPOLEON dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. The replacement component is the sole responsibility of NAPOLEON defined by this Limited Warranty; in no event will NAPOLEON be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential, or indirect damages or for any transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited Warranty imposes no obligation upon NAPOLEON to keep parts in stock. Based on the availability of parts, NAPOLEON may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. After the first year, with respect to this Limited 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).

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. You must contact NAPOLEON Customer Service or an authorized NAPOLEON dealer to obtain the benefit of the warranty coverage.

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- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembly and using the appliance.**
- **Follow all warnings and instructions when using the appliance.**

Safe Operating Practices

- This grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the grill.
- This grill must only be used outdoors in a well-ventilated space and must not be used inside a building, garage, screened in porch, gazebo or any other enclosed area.
- Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.
- This grill must not be installed in or on recreational vehicles and/or boats.
- This grill is designed for Universal LPG only.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the grill.
- Do not modify this appliance.
- Maintain proper clearance to combustibles 18” (457mm) to rear of unit, 18” (457mm) to sides and 47” (1200mm) above. Additional clearance is recommended near vinyl siding or panes of glass.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- It is not recommended to operate unit under any combustible construction in case of grease fires.
- Do not use or store flammable materials in or near this appliance.
- Do not place articles on or against this appliance.
- The gas supply hose (optional) must be installed in a manner that will not allow contact with any hot surfaces of the grill while in use or in the storage/travel mode.
- The propane cylinder must be disconnected when the grill is not in use.
- When the propane cylinder is connected to the appliance, the grill and cylinder must be stored outdoors in a well-ventilated space.
- When the grill is to be stored indoors, the connection between the propane cylinder and the grill must be disconnected and the cylinder removed and stored outdoors in a well-ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area.
- If a 20 lb (9.1 kg) ULPG gas cylinder is used, periodically check the test date to ensure it is within its service life specification. Contact an approved testing facility or ULPG supplier for recertification or replacement if required.
- Inspect the optional gas supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the grill with a replacement pressure regulator and hose assembly specified by the grill manufacturer.
- Do not route the optional hose underneath drip pan - proper hose clearance to bottom of unit must be maintained.
- Leak test the unit before initial use, annually and whenever any gas components are replaced.
- Follow the lighting instructions carefully when operating grill.
- Do not light burners with lid closed.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer’s ability to properly assemble or safely operate the grill.
- Do not leave grill unattended when operating. Keep children and pets away from the appliance at all times.
- Do not move grill when hot or operating.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Clean grease tray regularly to avoid build-up, which may lead to grease fires.
- Do not use water, beer, or any other liquids to control flare-ups.
- Do not use a pressure washer to clean any part of the unit.
- Do not use or store flammable materials in or near this appliance.
- This grill is not intended for commercial use.
- This grill is not intended for and should never be used as a heater.

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Location

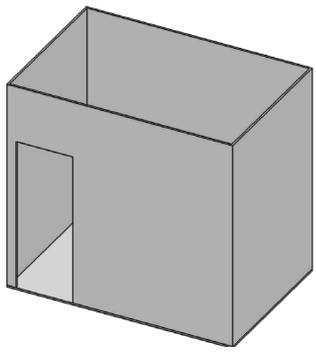
Locating Your Outdoor Gas Grill

It is important when selecting a location for your gas grill to ensure clearances to adjacent combustibles are met. This appliance is intended for installation on an outdoor patio or in your yard.

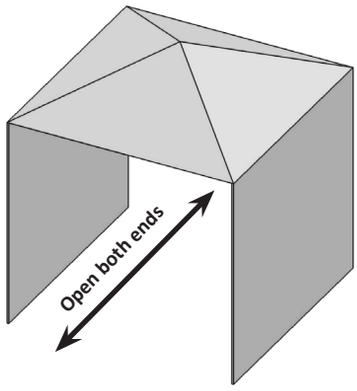
'This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.'

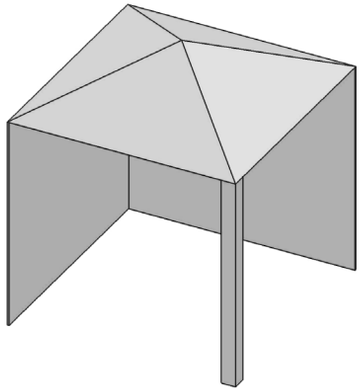
Any enclosure in which the appliance is used shall comply with one of the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.



Within a partial enclosure that includes an overhead cover and no more than two sidewalls. These sidewalls may be parallel, as in a breezeway, or at right angles to each other.

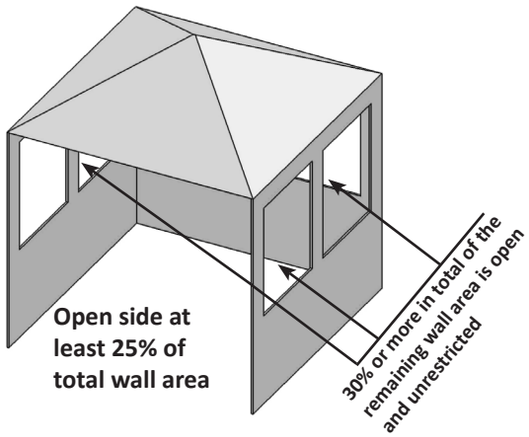


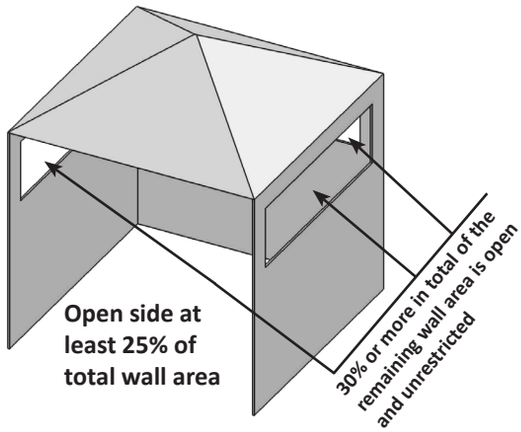


Within a partial enclosure which includes an overhead cover and more than two walls, the following shall apply:

a) at least 25% of the total wall area is completely open; and.

b) at least 30% of the remaining wall area is open and unrestricted.





In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

DIMENSIONS

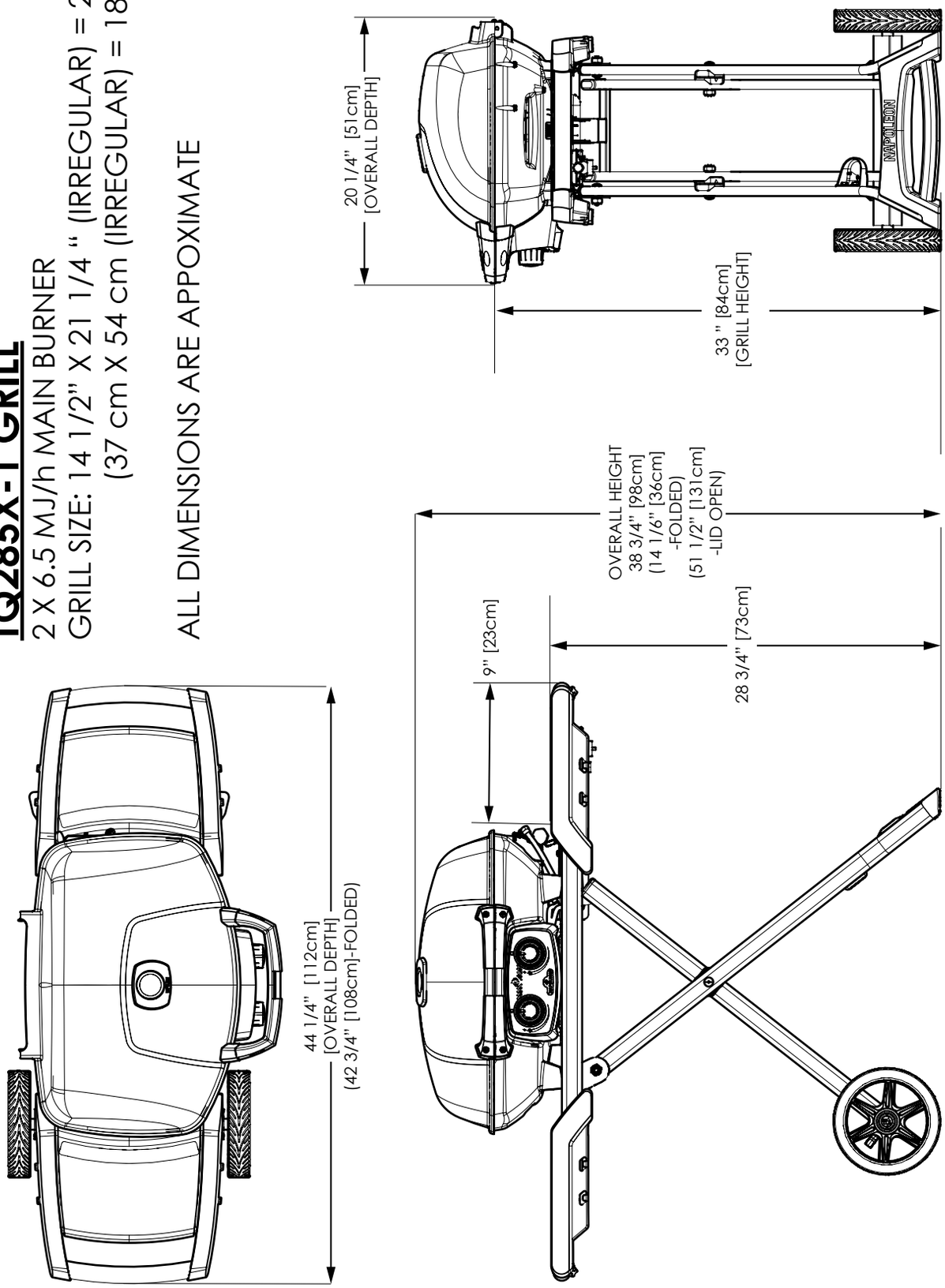
	Orifice Size
TQ285X-1	#69

TQ285X-1 GRILL

2 X 6.5 MJ/h MAIN BURNER

GRILL SIZE: 14 1/2" X 21 1/4 " (IRREGULAR) = 285 in^2
(37 cm X 54 cm (IRREGULAR) = 1840cm^2)

ALL DIMENSIONS ARE APPOXIMATE



Handle With Care

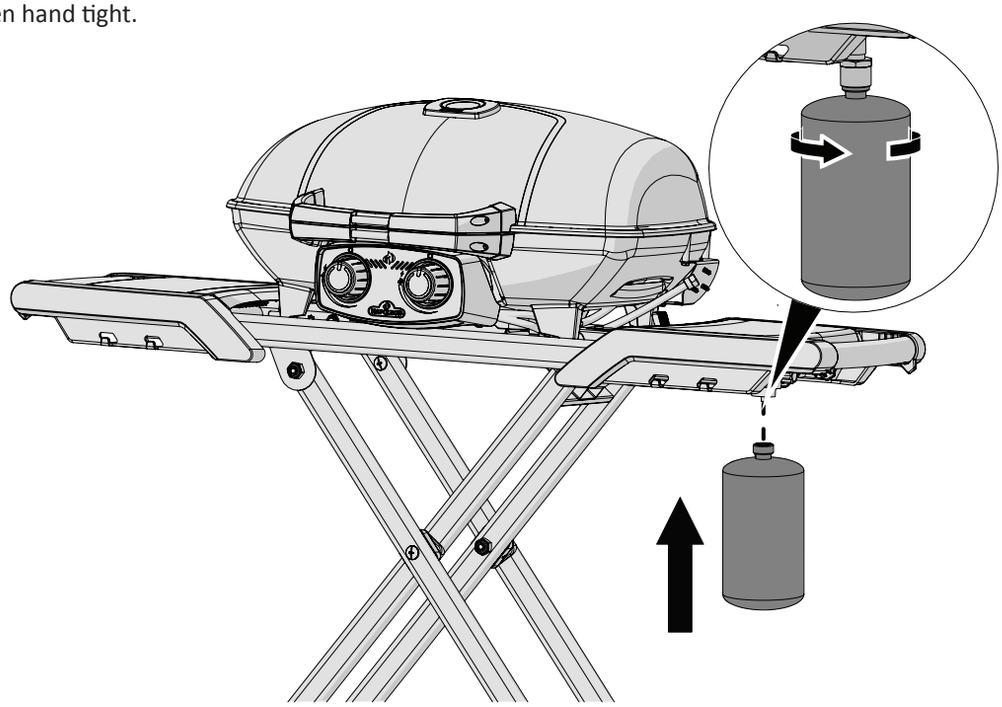
CAUTION! Use care when handling or transporting your grill to prevent damage and misalignment of internal components. Although this grill has been designed with mobility in mind, rough handling or abuse will result in damage to internal components, preventing your grill from operating properly.

General Information

This gas grill is certified for outdoor use and should be installed to conform with AS/NZS 5601 and local codes. Check gas type and specifications on the rating plate located on the back of the grill.

Use only the pressure regulator provided with this barbecue. Replacement pressure regulators must be supplied by or specified by the manufacturer. The regulator supplies a pressure of 2.75 kilopascals to the gas grill and has a female CGA#600 type fitting.

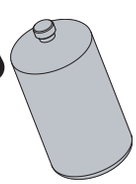
Cylinder Installation: 1 lb (.454kg) disposable cylinders to be used with this unit must be equipped with a male CGA #600 type connection. This cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. To install the cylinder simply screw it into the regulator - tighten hand tight.



WARNING! Use cylinders that are marked "Propane Fuel" only.

WARNING! Be careful not to cross thread when installing the cylinder. Do not use tools to tighten the cylinder.

WARNING! Do not operate the grill if the regulator shows signs of impact damage.



WARNING! The dust cap should be in place when the propane cylinder is not in use to prevent dirt and debris from entering.

WARNING! Review instructions on propane cylinder prior to using. A dented or rusted cylinder may be hazardous. Discard cylinder if rust particles or debris are in the connection area of the propane cylinder.

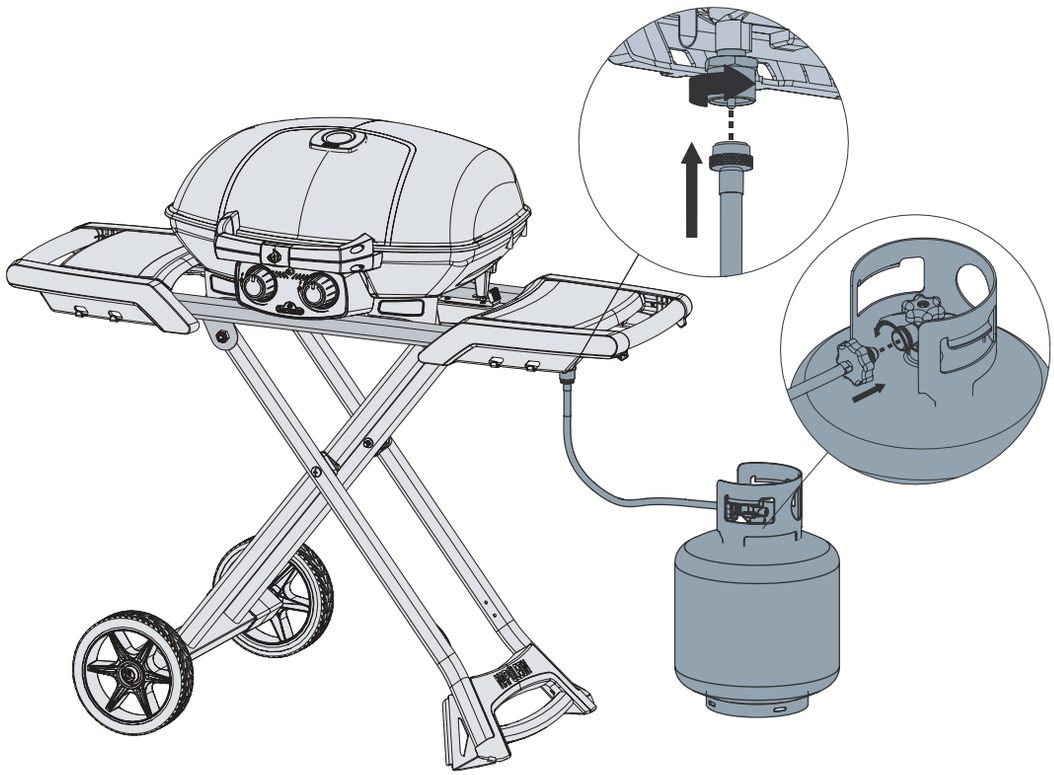
Optional Supply Hose Instructions: An optional hose is available from your Napoleon Dealer that allows the grill to be connected to a 20 lb (9.1 kg) cylinder. A dented or rusted cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve.

WARNING! If these instructions are not followed exactly, a fire causing death or serious injury may occur.

This gas grill has been designed for use with an approved 20 lb (9.1 kg) size propane cylinder (not supplied). The propane cylinder must be equipped with a POL tank valve connection. A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. The cylinder supply system must be arranged for vapour withdrawal and the cylinder shall include a dust cap to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full.

Cylinder Connection: 20 lb (9.1 kg). Ensure that the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Insert the POL regulator nipple onto the POL fuel valve. Hand tighten counter-clockwise. Do not use tools. Leak test all joints prior to using the barbecue. A leak test must be performed annually, and each time a cylinder is hooked up, or if a part of the gas system is replaced.

- Check that the cylinder valve is closed by turning the knob clockwise.
- Check that the grill's burner knobs are in the off position.
- Position the cylinder so that the valve faces toward the front of the unit.
- Attach regulator hose.



WARNING! Use only the pressure regulator and hose assembly provided with this barbecue. Replacement pressure regulators and hose assemblies must be specified by the manufacturer. Do not store a spare propane cylinder on the shelf beneath the barbecue (if applicable.) The regulator must be attached so that no part of the hose touches the underside of the grill or drip pan. A fire will result if these directions are ignored.

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Leak Testing Instructions

WARNING! **A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.**

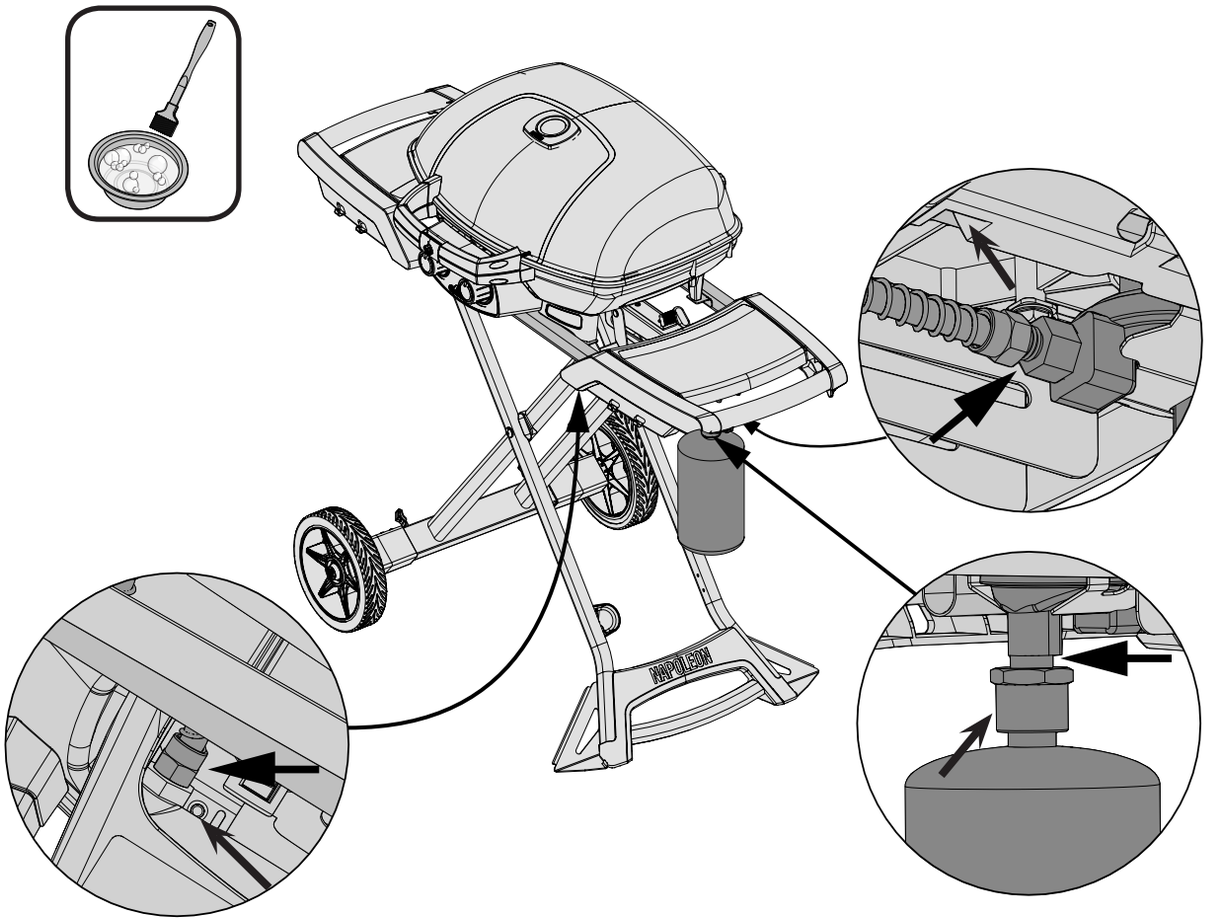
WARNING! **Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.**

Leak testing: This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.

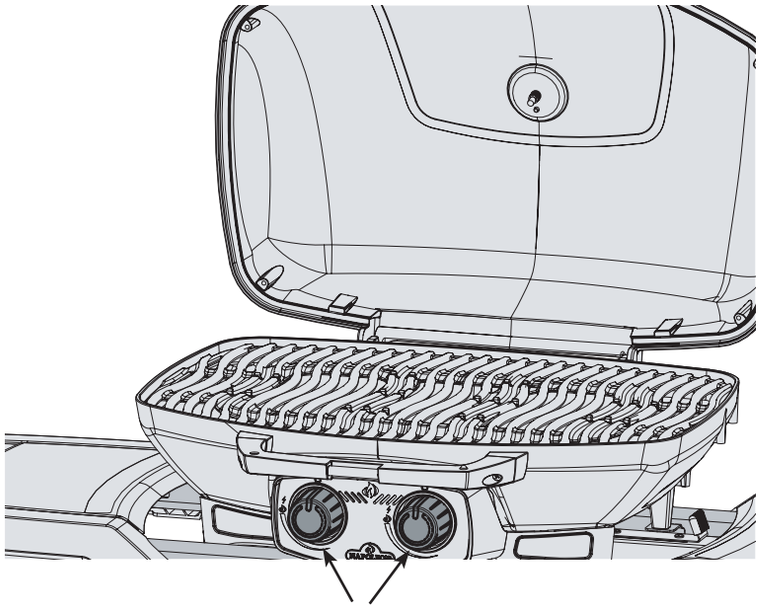
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.

Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Solutions department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, **immediately shut off the gas supply,** disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.



Lighting Instructions



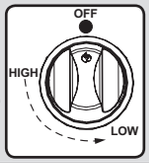
Burner Control

WARNING! **Open lid**

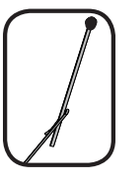
WARNING! **Inspect the drip pan for excess grease build-up and clean if necessary.**

WARNING! **Ensure all burner controls are in the off position. Connect a disposable cylinder or slowly turn on the gas supply valve (large propane cylinder).**

Off Position



Main Burner Lighting
1. Open grill lid
2. Push and turn any main burner control knob slowly to the 'hi' position. This action will ignite the selected burner.
3. If the burner does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.
4. If the burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate, either repeat steps 2 and 3 or light with a match.
5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill while turning the corresponding burner valve to high.



Cooking Instructions

WARNING! Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.

DANGER! Allow the grill to cool to the touch before moving or storing. Failure to do so could result in a fire resulting in property damage, personal injury or death.

Initial Lighting: When lit for the first time, the gas 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 run the main burners on high for approximately one-half hour.

Main Burner Use: **When searing foods, the lid must be kept open and the burners can be set to high. If cooking with the lid closed, preheat grill on high for 10 minutes with the lid closed, and then turn the main burners to low.** Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). 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 can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. See *Your All Season Grill* cookbook by Napoleon for more detailed instructions.

Cleaning Instructions

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

WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Ensure all burners are turned off. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this gas grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.

Note: Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel and chrome surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

Cast Iron Cooking Grids: The cast iron cooking grids supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grids you are adding a protective coating, which will aid in resisting corrosion and increase your grids non-stick capabilities.

First Time Use: Wash the cooking grids by hand with mild dish soap and water to remove any residue from the manufacturing process (never wash in a dish washer). Rinse thoroughly with hot water and dry completely with a soft cloth. This is important to avoid moisture from entering the cast iron.

Seasoning: Using a soft cloth, spread VEGETABLE SHORTENING over the entire grid surface ensuring all grooves and corners are covered. Do not use salted fats such as butter or margarine. Pre-heat your grill for 15 minutes, then place the seasoned cooking grids in the grill. Turn the burner control knobs to medium with the lid closed. Allow the cooking grids to heat for approximately one-half hour. Turn all the burners to the "OFF" position and turn the gas off at the source. Let the cooking grids stand until cool. This procedure should be repeated several times throughout the season, although it is not required for daily use (follow daily usage procedure below).

Daily Usage: Before pre-heating, and cleaning with a brass wire grill brush, coat the entire top surface of the cooking grids with VEGETABLE SHORTENING. Pre-heat the grill and then brush away any unwanted residue with a brass wire brush.

Cleaning Inside The Gas Grill : Remove the cooking grids. Use a brass wire brush to clean loose debris from casting sides and underneath the lid. Brush all debris from inside the gas grill into the removable drip pan.

Drip Pan: Accumulated grease is a fire hazard. Clean the drip pan frequently to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill and accumulate. To clean, slide the drip pan free of the grill. Never line the drip 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.

CAUTION! Ensure drip pan is empty and clean before transporting grill in vertical position.

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.

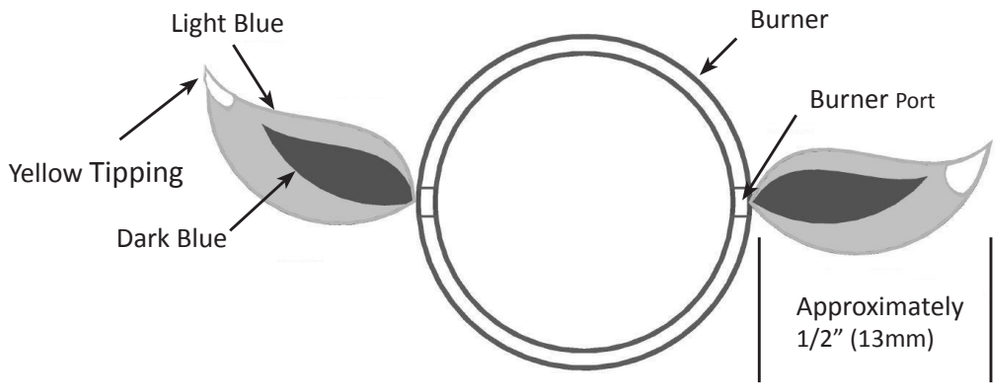
Maintenance Instructions

We recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person.

At all times keep the gas grill area free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of ventilation and combustion air.

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

WARNING! Turn off the gas at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.



Combustion Air Adjustment: (This must be done by a qualified gas installer.) The air shutter is factory set and should not need adjusting under normal conditions. Under extreme field conditions, adjustments might be required. When the air shutter is adjusted correctly the flames will be dark blue, tipped with light blue and occasionally yellow.

- With too little air flow to the burner, the flames are lazy yellow and can produce soot.
- With too much air flow, the flames lift erratically and can cause difficulties when lighting.

Adjusting the air shutter:

1. Loosen air-shutter lock screw, located under the control panel, and open or close air shutter as required. The normal setting for the tube burner is 1/16” (1.5mm).

2. Light burner and set to high. Visually inspect burner flames. When shutters are set, turn burner off, tighten locking screw. Be sure the air shutter does not move when tightening the screw.

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Burner: The burner is made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush.

CAUTION! Beware of Spiders.

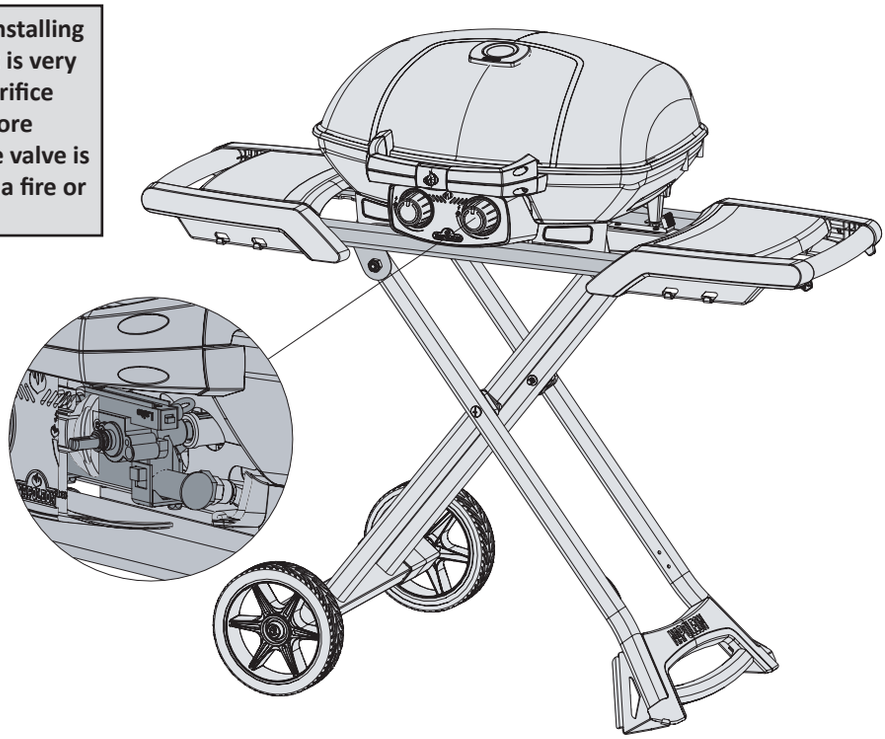
Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. To clean the inside of the burner, it must be removed from the gas grill: Remove the screw (s) that attach the cross light bracket and the burner to the base. Slide the burner back and upwards to remove. Cleaning: Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion; use an opened paperclip to clean them. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed.

CAUTION! Take care not to enlarge the holes.

Ensure the insect screen is clean, tight, and free of any lint or other debris.

Reinstallation: Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace cross light bracket and tighten screws to complete reinstallation.

WARNING! When reinstalling the burner after cleaning it is very important that the valve/orifice enters the burner tube before lighting your gas grill. If the valve is not inside the burner tube a fire or explosion could occur.



WARNING! Hose (optional): Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	Blockage of gas. Improper preheating. Cylinder freezing up.	Check for spider webs in the burner or orifice. Preheat grill with main burners on high for 5 to 10 minutes. When cooking for long periods of time, or when the cylinder is close to being empty, or low outside air temperatures, 1 lb cylinders do not have enough wetted surface area to allow liquid propane to turn to vapor. Put on a fresh 1 lb cylinder or hook-up to a 20 lb tank.
Excessive flare-ups/uneven heat.	Improper preheating. Excessive grease and ash build up in drip pan.	Preheat grill with both main burners on high for 5 to 10 minutes. Clean drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Burner will not light with the igniter but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
“Paint” appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The peeling is caused by hardened grease, which dries into paint-like shards that flake off. Regular cleaning will prevent this. See cleaning instructions.
Burner output on “high” setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas. Supply hose is pinched. Dirty or clogged orifice. Spider webs or other matter in venturi tube.	Check gas level in propane cylinder. Reposition supply hose as necessary. Clean burner orifice. Clean out venturi tube.

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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)

For replacement parts and warranty claims, contact the Napoleon dealer where the product was purchased. Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at **www.napoleon.com.**

To process a claim, the following information is required:

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, Napoleon could request to have the parts returned to the factory for inspection before providing replacement parts.

Before contacting Napoleon dealer, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labour costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discolouration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner or other harsh chemicals).

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 the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.**
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 Solutions Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).

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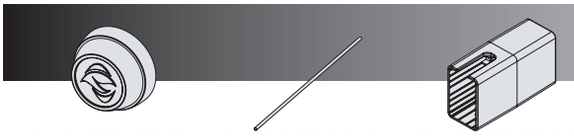
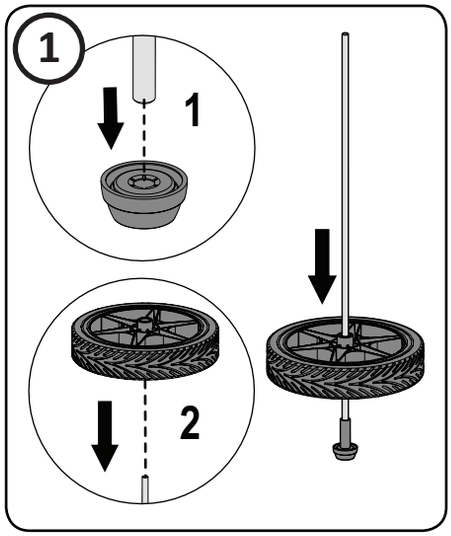
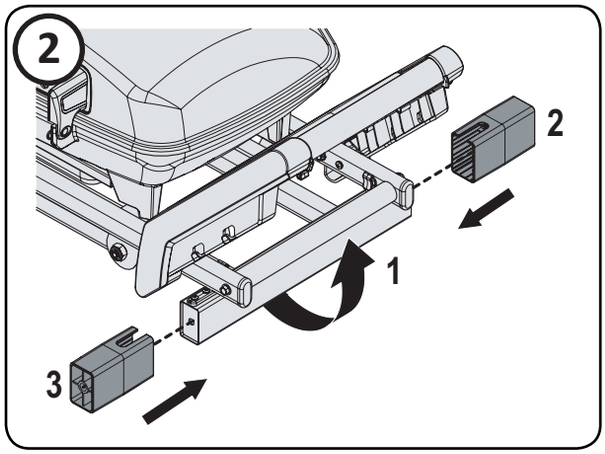
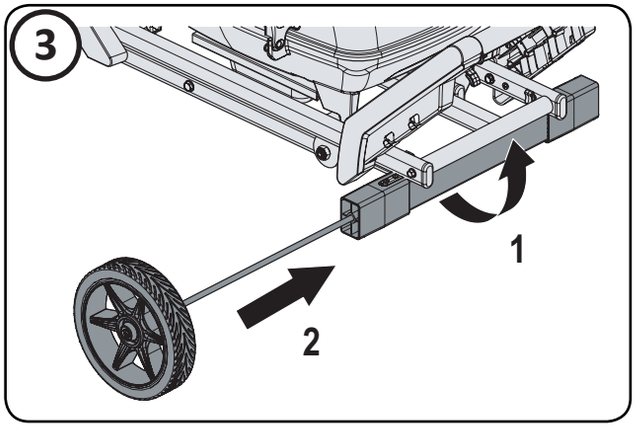


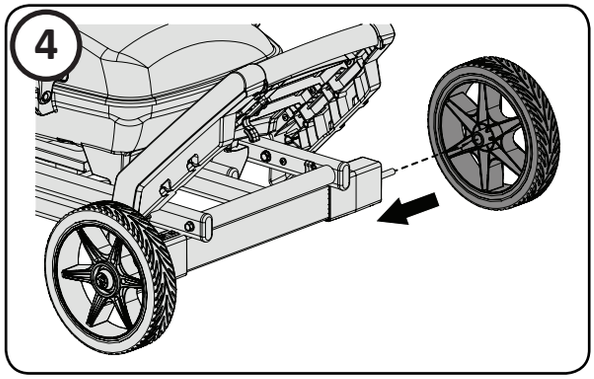
2 x N450-0043 *1 x N015-0013* *2 x N615-0014*

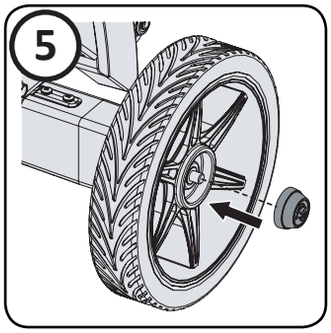
If necessary the axle cap can be tapped with a rubber mallet.

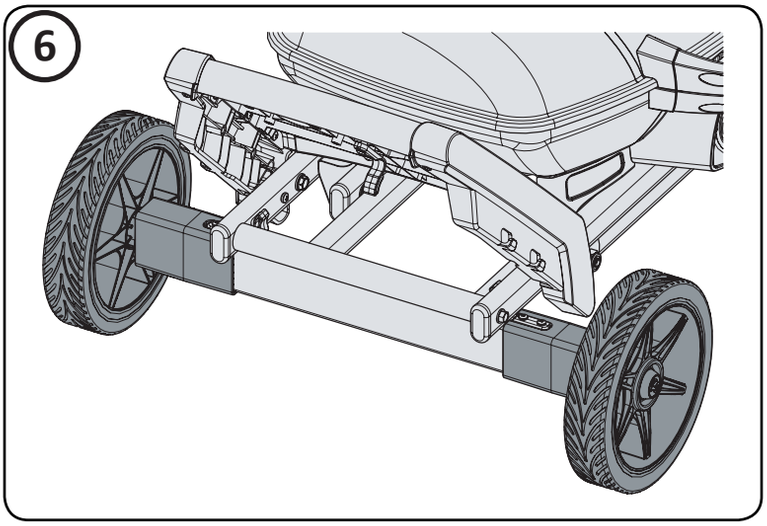












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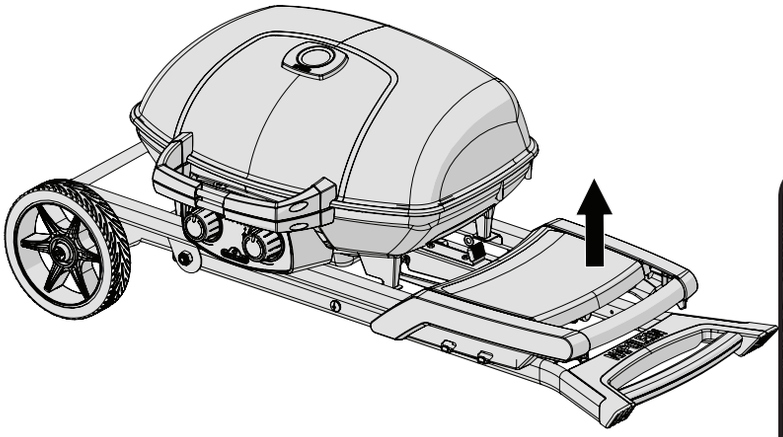

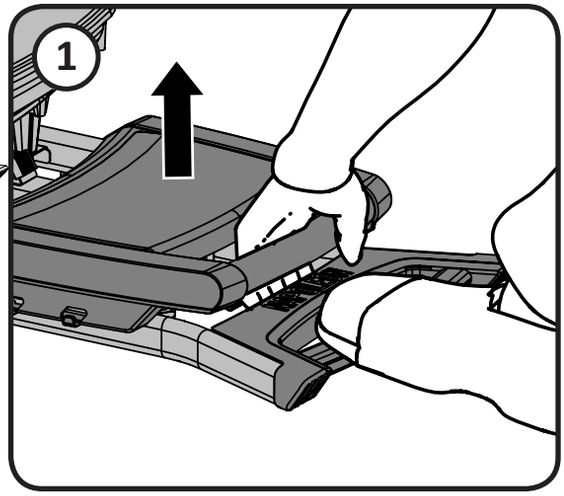

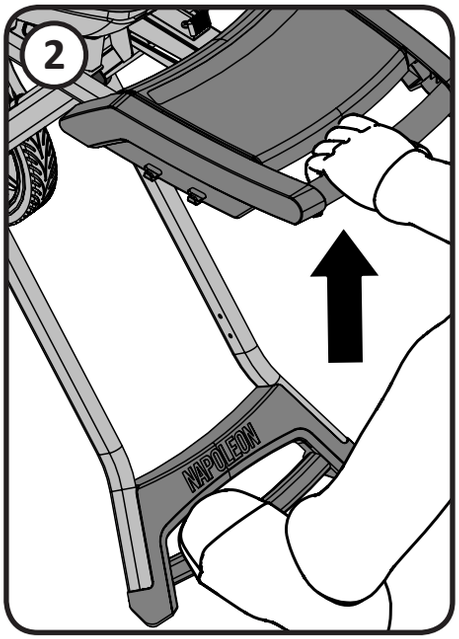

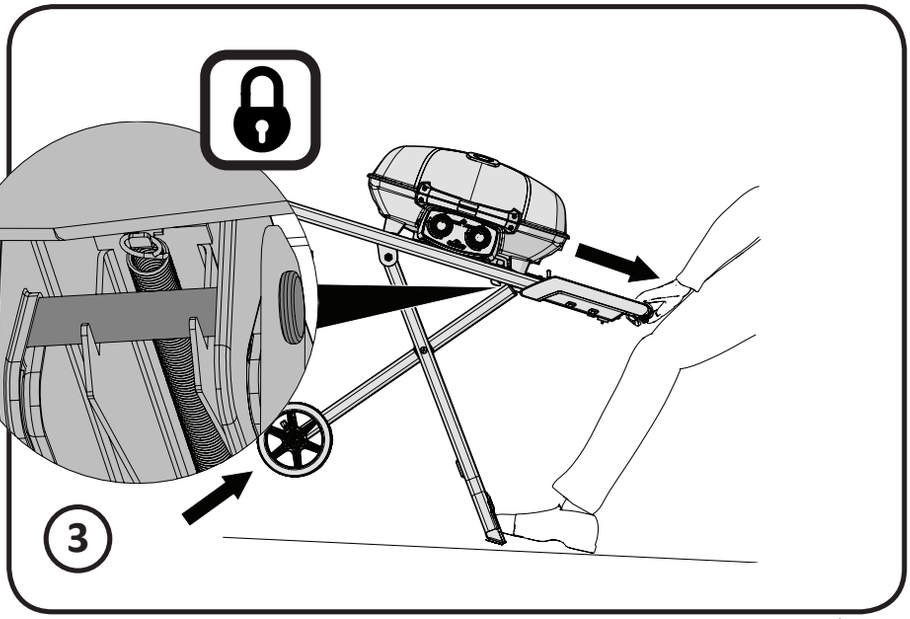

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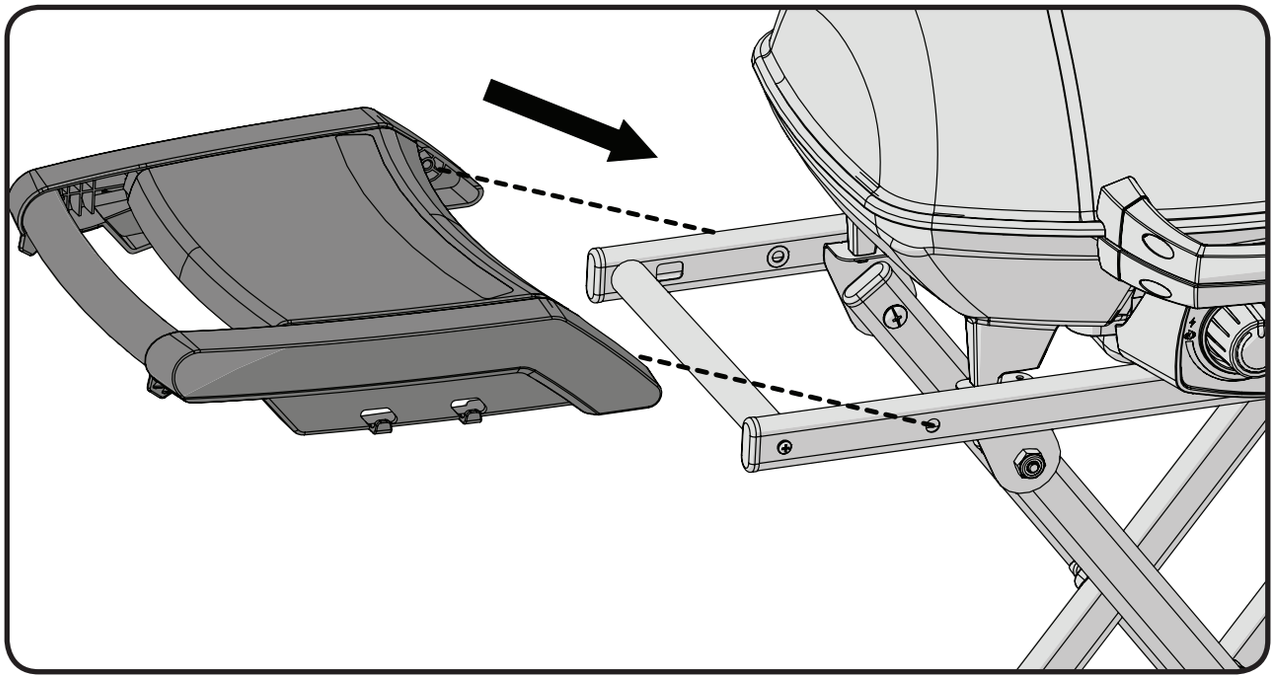
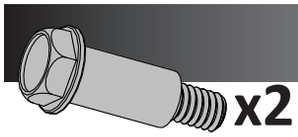
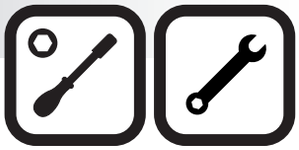


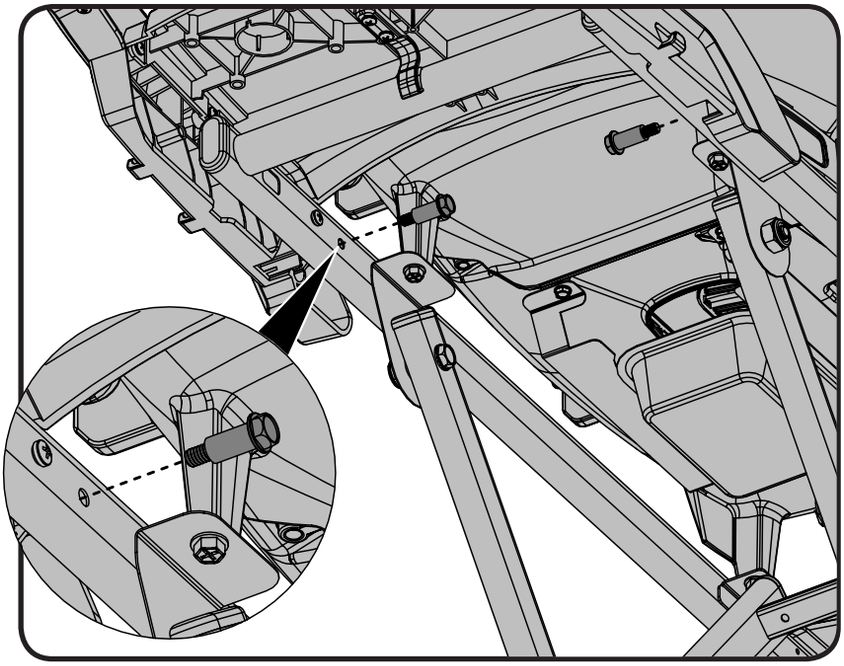


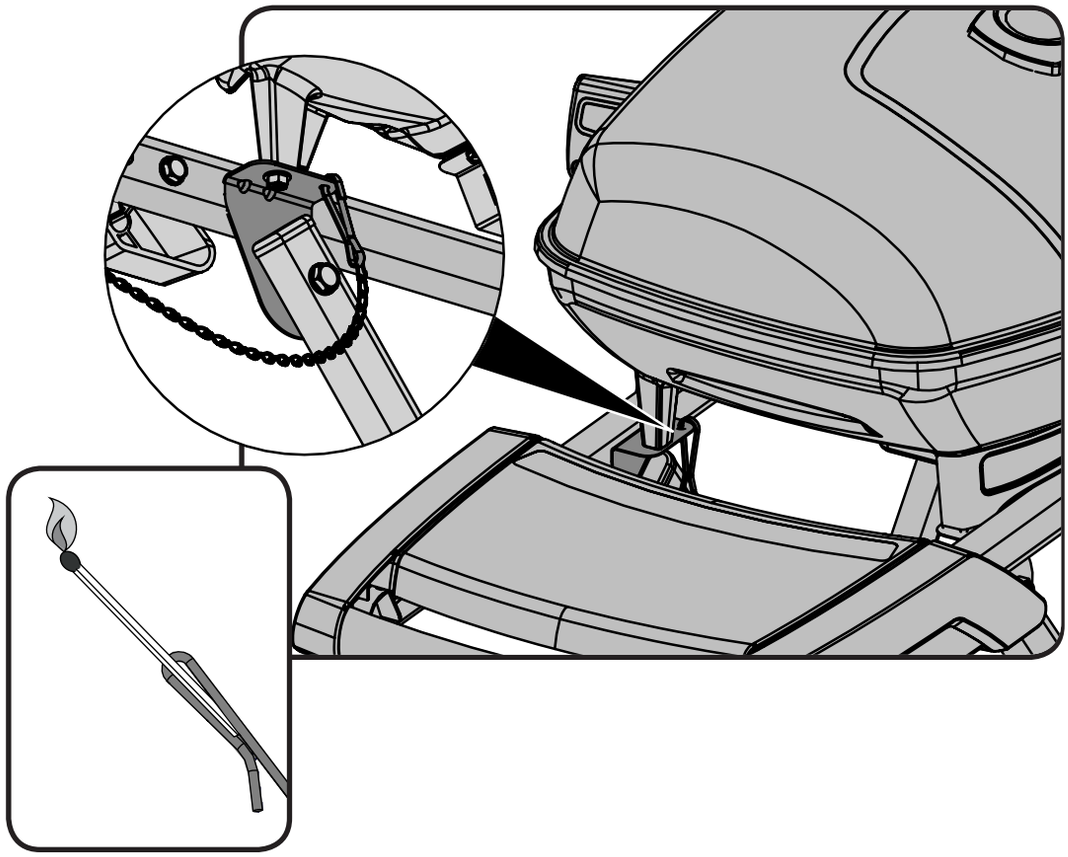
x2

N570-0110 (1/4”-20)

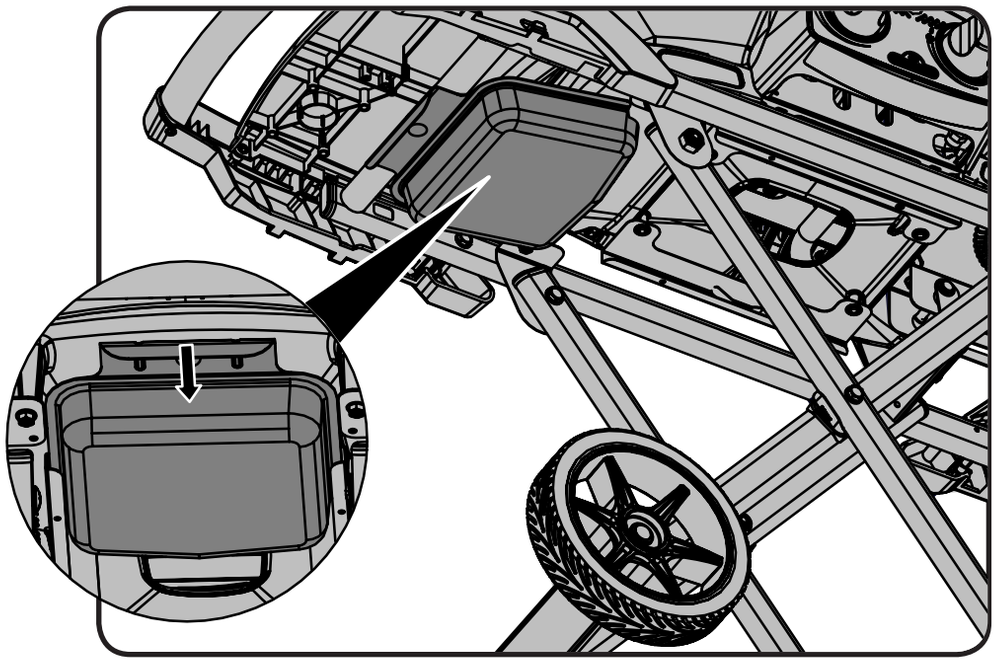


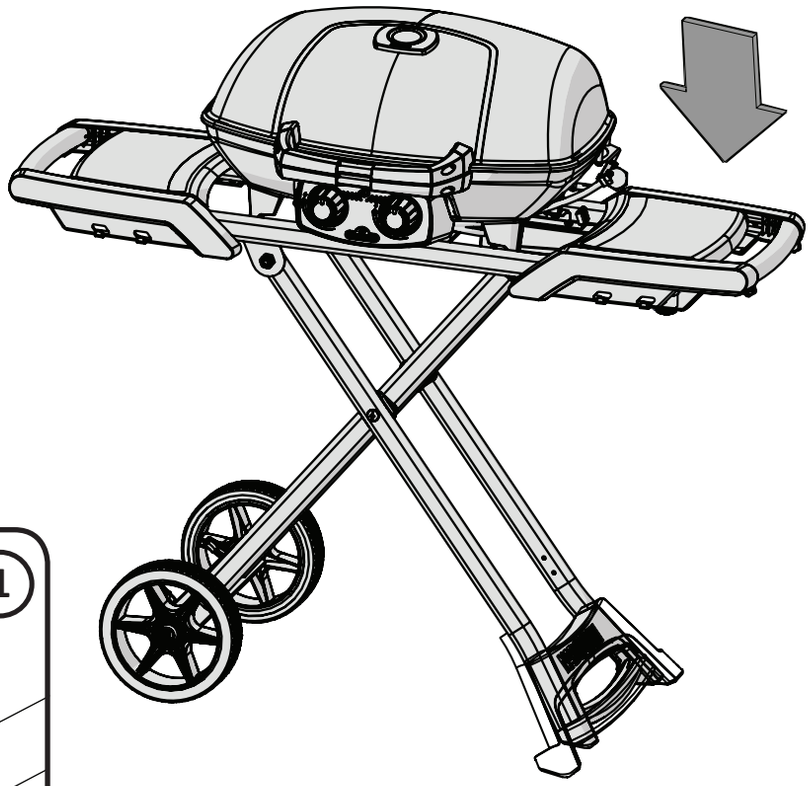
3/8” (10mm)

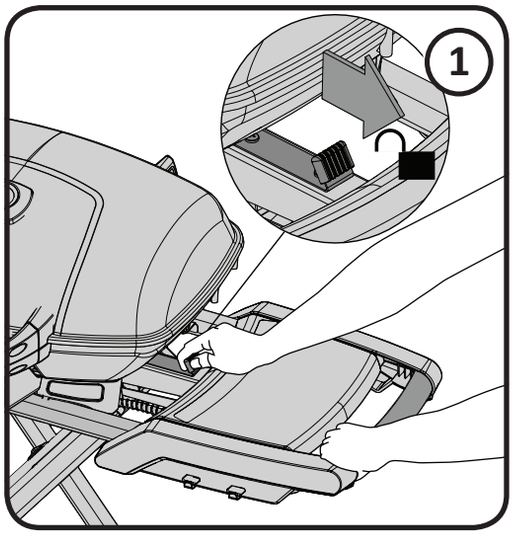




CAUTION! **Ensure drip pan is empty and clean before transporting grill in vertical position.**



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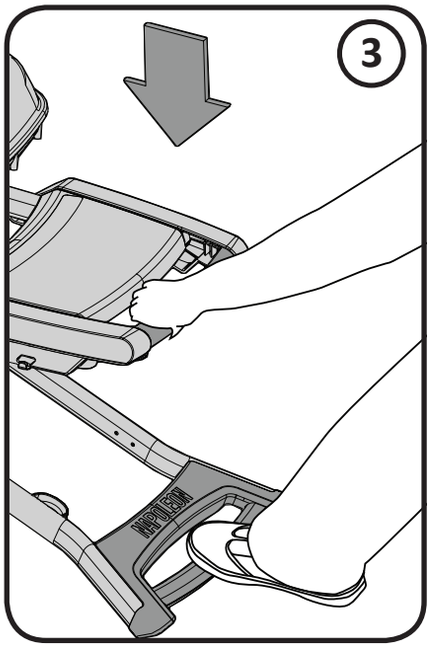
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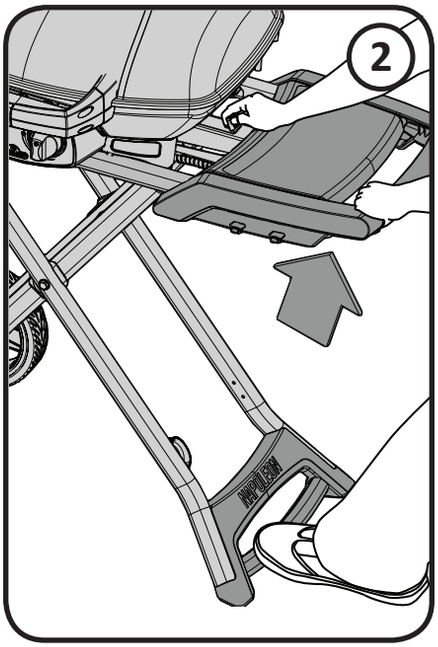
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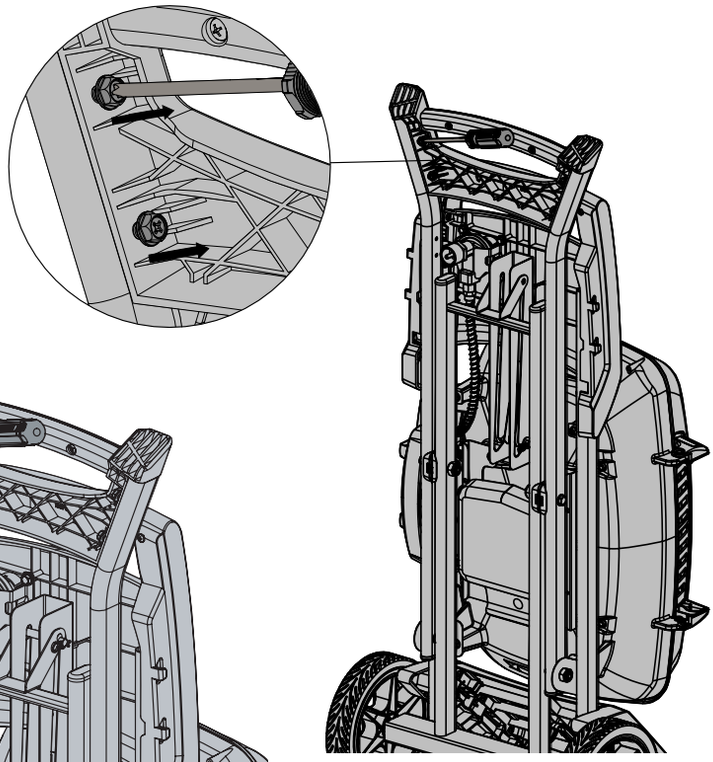
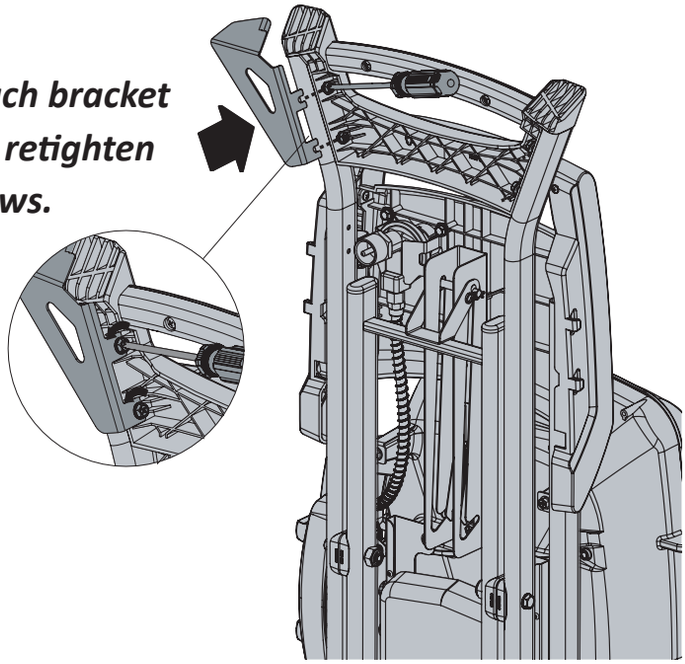
1 ***Remove screws.***



2 ***Attach bracket and retighten screws.***



3 ***Repeat process to attach bracket on the other side.***

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Parts List

Item	Part #	Description	
1	N325-0085-SS1SG	handle cart	x
2	N120-0023	cap nylon	x
3	Z570-0036	screw 1/4-20 x 7/8”	x
4	N325-0086-SS1SG	handle cart shelf	x
5	N120-0022	cap shelf left	x
6	N120-0021	cap shelf right	x
7	N570-0013	screw #8 x 5/8”	x
8	N590-0237	shelf left / right	x
9	N570-0076	screw #8 x 1/2”	x
10	N570-0111	screw #14 x 1 1/4”	x
11	N010-0804-SS1SG	cart front beam	x
12	N010-0805-SS1SG	cart rear beam	x
13	N525-0047-BK1SG	rail sliding track	x
14	N530-0055	regulator	x
15	Z080-0032-BK1HT	bracket regulator mount	x
16	N570-0086	screw #14 x 1/2”	x
17	N135-0045-BK1HT	base	x
18	N570-0104	screw 10-24 x 3/8”	x
19	N475-0319	control panel	x
20	N010-0773	manifold	x
21	N570-0078	screw M4 x 8mm	x
22	N585-0089-BK1HT	heat shield control panel	x
23	N380-0042-BK	control knob	x
24	N200-0109-BK1HT	cover right leg	x
25	N200-0108-BK1HT	cover left leg	x
26	N710-0079	drip pan	x
27	N010-0821	bracket drip pan left	x
28	N010-0822	bracket drip pan right	x
29	N570-0073	screw 1/4-20 x 3/8”	x
30	Z570-0033	screw 10-24 x 12mm	x
31	N100-0046	burner left	x
32	N100-0047	burner right	x
33	N655-0158-BK1HT	support handle left	x
34	N655-0159-BK1HT	support handle right	x
35	Z570-0029	screw 10-24 x 35mm	x
36	N325-0082	handle top/bottom	x
37	N485-0023	clevis pin	x
38	N485-0021	cotter pin	x
39	N080-0302	cross light bracket	x
40	N305-0087-BK2FL	cooking grid left	x
41	N305-0088-BK2FL	cooking grid right	x
42	N735-0018	washer leg pivot	x
43	N720-0067-SS1SG	tube cart side	x
44	N272-0001	foot scissor cart	x
45	N325-0084	handle scissor cart foot	x
46	N200-0107	dust cover regulator	x

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Parts List

Item	Part #	Description	
47	N010-0806-SS1SG	cart wheel side	x
48	Z745-0001	wheel 8”	x
49	N015-0013	axle	x
50	N160-0026	clip tubing	x
51	N450-0043	nut axle cap	x
52	N655-0210-BK1HT	support lid handle left	x
53	N655-0211-BK1HT	support lid handle right	x
54	N390-0003	latch handle	x
55	N051-0009	bezel temperature gauge	x
56	N685-0015	temperature gauge	x
57	Z570-0037	screw, 10-24 x 38mm	x
58	N135-0066-BL1HT	lid, portable grill blue	x
59	N735-0019	washer, 8mm	x
60	N570-0108	screw M8 x 35mm	x
61	N570-0109	screw M8 x 60mm	x
62	Z450-0015	nut M8	x
63	N485-0022	clevis pin 8mm x 50mm	x
64	N570-0110	screw shoulder	x
65	N720-0060	flex connector manifold	x
66	N555-0058	lighitng rod	x
67	N390-0004-BK1SG	latch slide	x
68	N630-0006	spring	x
69	N390-0005-SS1SG	latch handle	x
70	N500-0042B	knob plate vent	x
71	Z570-0023	screw, 10-24 x 6 mm	x
72	N010-1155-BL	lid assembly blue	x
73	N010-1173-SER	assembly control panel	x
74	N325-0082T-SER	assembly handle top	x
75	N010-0820-SER	assemlby side shelf	x
76	N325-0082B-SER	assembly handle bottom	x
77	N525-0047-BK1SG-SER	assembly rail sliding track	x
78	N530-0055-SER	bracket, regulator	x
79	N325-0084-SER	assembly handle scissor cart foot	x
80	56080	griddle	ac
82	N080-0438-BK1SG	left cart bracket	x
83	N080-0439-BK1SG	right cart bracket	x
84	N615-0014	axle spacer	x
	66011	adapter hose	ac
	61288	cover	ac

x - standard ac - accessory

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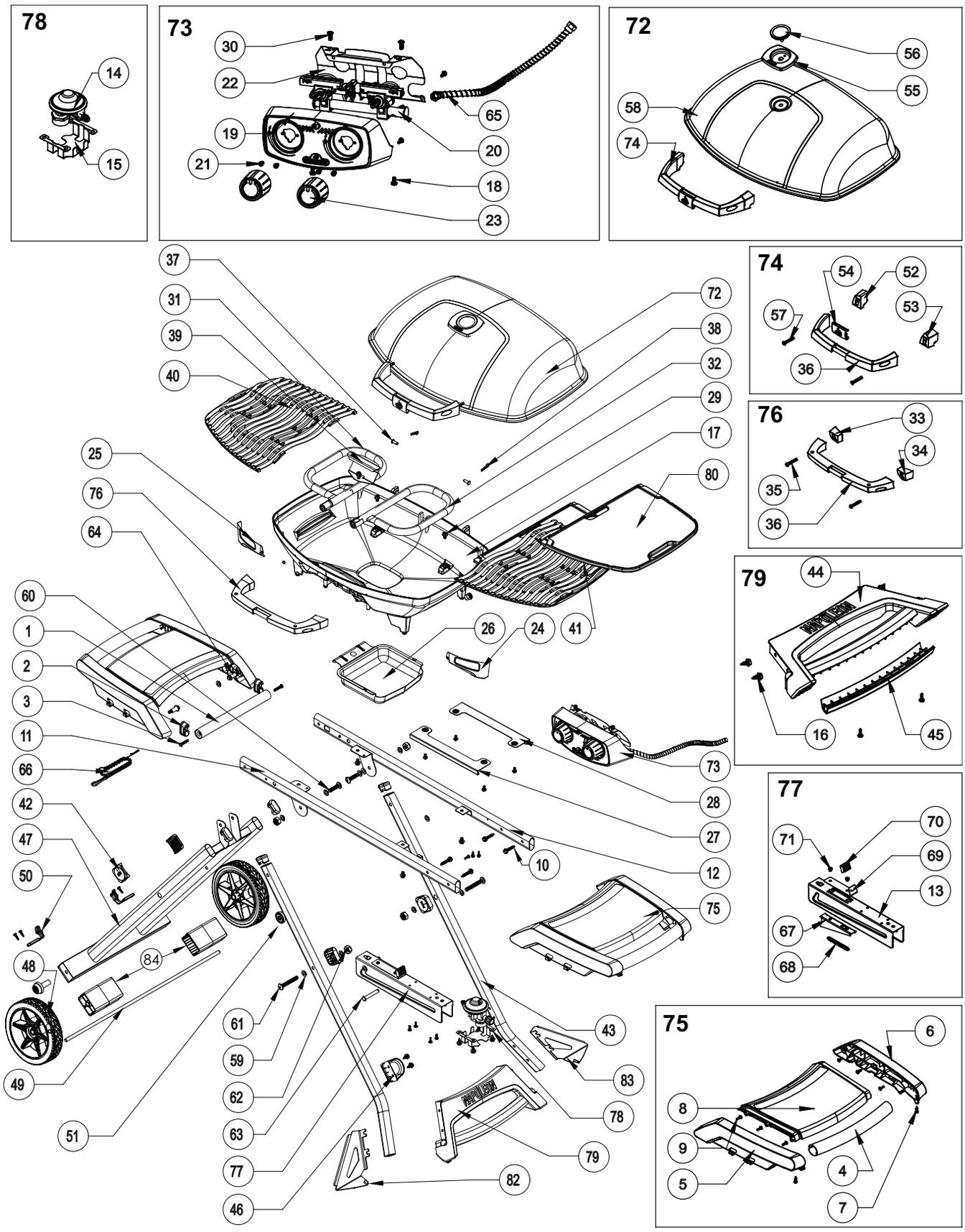

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Napoleon products are protected by one or more U.S. and Canadian and/or foreign patents or patents pending.

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