



PRESTIGE® PRO

Owner's Manual

PRO665VX

Grills illustrated in this manual
may differ from model purchased.

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CONGRATULATIONS ON YOUR NAPOLEON® GRILL!

You've Just Upgraded Your Grilling Game.



USE ONLY OUTDOORS IN A WELL VENTILATED AREA.

⚠️ 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! ⚠️

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.

An L.P. (propane) 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 and cause property damage, personal injury, or death.



OUR GOAL IS TO MAKE YOUR GRILLING EXPERIENCE BOTH MEMORABLE AND SAFE.



Please read this Owner's Manual before using the appliance to avoid property damage, personal injury, or death.



Remove all packaging material, promotional labels and cards from the grill before use.



Alert adults and children about the hazard of hot surface temperatures.



Children should be supervised to ensure that they do not play with the appliance.

NOTICE TO INSTALLER:

Leave these instructions with the grill owner for future reference.

NOTICE TO CONSUMER:

Keep these instructions for future reference.

Welcome to NAPOLEON®!

Safety First

WARNING!

General Information

This grill should be installed in conformity with local codes. In absence of local codes, install to the current Natural Gas and Propane Installation Code CSA B149.1 in Canada, or the National Fuel Gas Code ANSI Z223.1/NFPA 54 in the United States.

If an external electrical source is utilized, the appliance must also be grounded in accordance with local codes. In absence of local codes, follow the current Canadian Electrical Code CSA C22.1 in Canada, or the National Electrical Code NSI/NFPA 70 in the United States.

WARNING!

Storage & Disuse

Turn off gas at the propane cylinder or natural gas supply valve. Disconnect the hose between the propane cylinder and grill. Remove the propane cylinder and store outdoors in a well-ventilated space away from children.

Unplug from the outlet when not in use and before cleaning. DO NOT store propane cylinders in a building, garage, shed, or any other enclosed space. Disconnect the natural gas hook-up from the supply when storing the grill indoors.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

WARNING!

Operation

Leak test this grill before each use, annually and when any gas components are replaced.

Follow the lighting instructions carefully. Do not use this grill for purposes other than intended.

Do not operate this grill with a damaged cord, plug, or after the grill malfunctions or has been damaged in any manner. Contact NAPOLEON authorized dealer for repair.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING!

Installation & Assembly

Assemble this grill exactly as instructed in the Assembly Guide. If the grill was assembled in-store, review the assembly instructions to ensure it is done correctly. This grill is not intended to be installed in or on boats or installed in or on recreational vehicles.

Perform the required Leak Test before operating the grill. Do not modify this grill under any circumstances. Allow grill to cool before installing or removing parts. Do not use a cylinder that is not equipped with a QCC1 type connection. Only use the pressure regulator and hose assembly supplied with this grill or replacement parts specifically recommended by NAPOLEON.

 WARNING!**Electrical Precautions**

To protect against electric shock, do not immerse the cord or plugs in water or other liquid. Do not let the cord hang over the edge of a table or touch hot surfaces. When connecting, first connect the plug to the grill, then plug the grill into the outlet.

Use only a Ground Fault Interrupter (GFI) protected circuit with this grill. Never remove the grounding plug or use with an adapter of two prongs. This appliance incorporates an earth connection for functional purposes only.

Only use extension cords with a three-prong grounding plug, rated for the power of the grill, and approved for outdoor use with a W-A marking.

If the electrical supply cord is damaged, it must be replaced by a Napoleon authorized dealer, its service agent, or similarly qualified persons in order to avoid a hazard.

 WARNING!**California Proposition 65**

This product can expose you to chemicals including soot, which are known to the State of California to cause cancer, and chemicals including carbon monoxide, which are known to the State of California to cause birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov.

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Full System Features

Dual-level Stainless Steel Sear Plates for consistent even heating and vaporizing drippings for more flavourful food

Rear Infrared Rotisserie Burner to enjoy succulent rotisserie meals

Includes a durable silicone mat

7" Wi-Fi & Bluetooth® enabled display with custom temperature monitoring settings.

Easily adjustable cabinet doors.

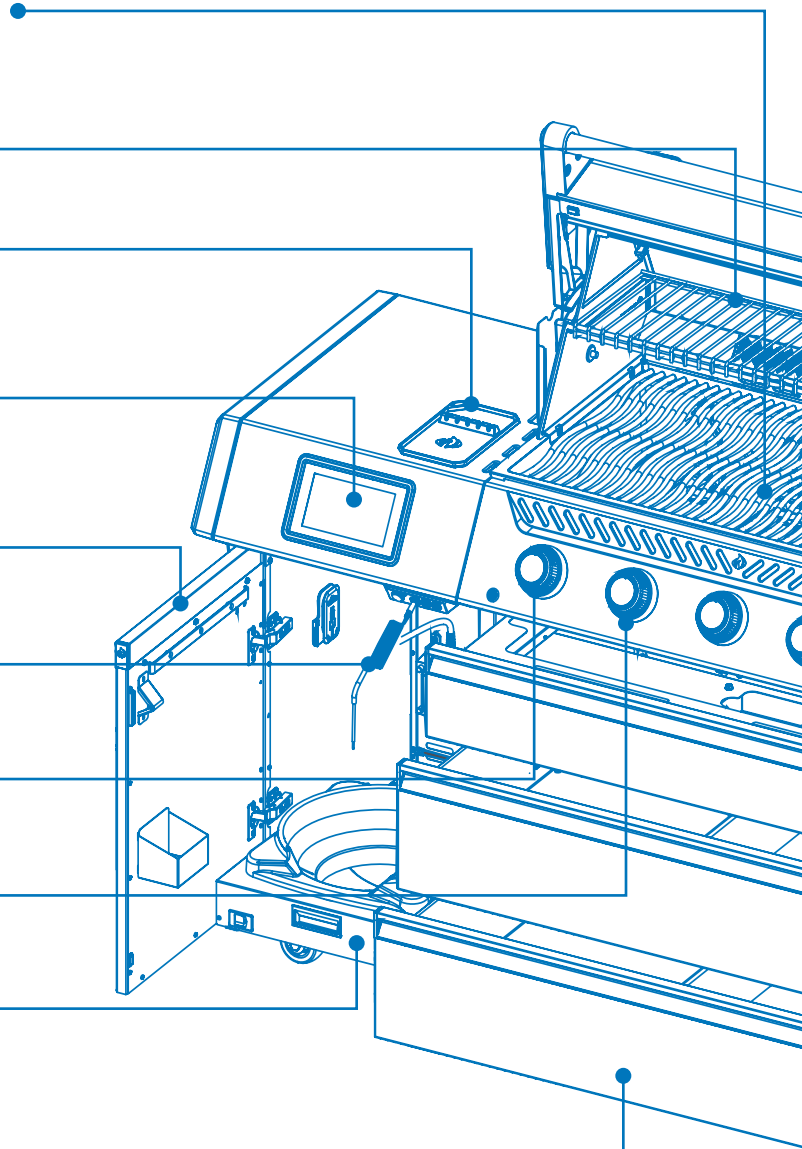
Supplied with three wired probes for reliable performance

LED SPECTRUM NIGHT LIGHT™ Control Knobs with safety glow.

Instant **JETFIRE™** Ignition for quick and east start-up.

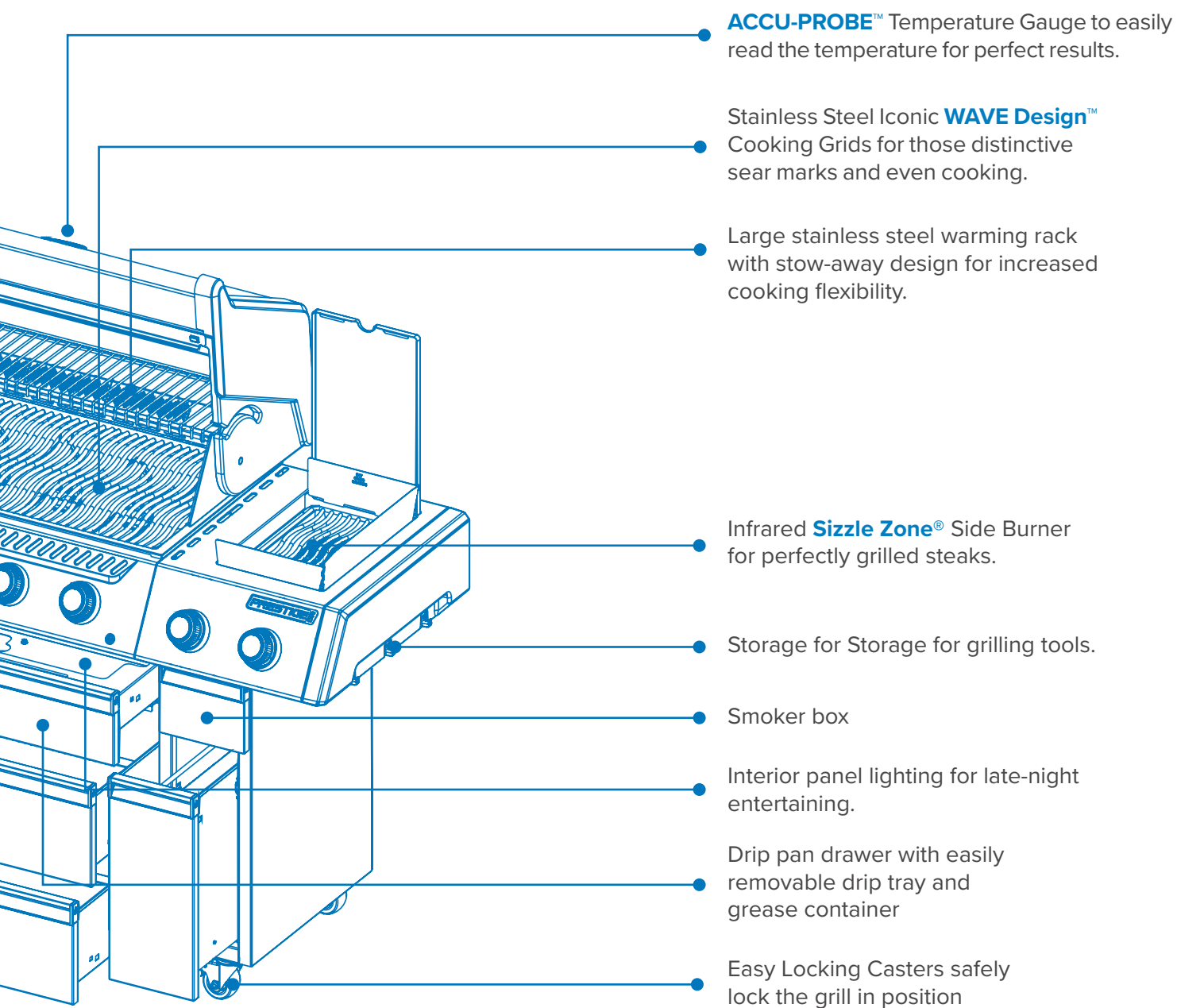
ULTRA-GLIDE™ Propane tank storage tray (propane models only)

Spacious drawers equipped with adjustable dividers.



IMPORTANT!

The grills illustrated in this Owner's Manual may differ from the model you purchased.
Featured model: PRO665VX



Getting Started

Safety Symbols You Should Know



DANGER!

Advises of a hazard that could result in a fire, explosion, death or serious physical injury.



WARNING!

Advises of a hazard that could result in minor physical injury or property damage.



Do not smoke while performing a gas leak test. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.



Never use an open flame to check for gas leaks. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.



CAUTION! Hot surface.



Immediately shut off the gas supply and disconnect.



Wear safety glasses.



Wear protective gloves.



Important Information.

Safe Operating Practices

- Do not route the hose underneath the drip pan. Maintain proper hose clearance from the bottom of the unit.
- Ensure the sear plates are positioned according to the sear plate installation instructions.
- Turn off burner controls before opening the gas cylinder valve.
- Do not light the burners with the lid closed.
- Do not operate the rear burner simultaneously with the main burners.
- Do not close the side burner lid while operating or when hot.
- Do not deep fry food on the side burner.
- Do not adjust the cooking grids while the grill is in operation or when hot.
- Do not move the appliance during use.
- Turn off the gas supply at the source after use.
- Do not modify the appliance.
- Perform maintenance only when the grill is cool.
- Do not store lighters, matches, or any other combustibles inside the enclosure or condiment tray.



BE CAREFUL!

The lid of the grill and the entire firebox can become very hot when in use.

- Keep all electrical supply cords and fuel supply hoses away from heated surfaces.
- Clean the grease tray, drip pan, and sear plates regularly to prevent build-up and grease fires.
- Inspect and clean the infrared burner and main burner venturi tubes regularly to keep them free from spider webs and other obstructions.
- Do not allow cold water (rain, sprinkler, hose, etc.) to contact the heated grill. An immediate temperature change will damage the porcelain and crack the ceramic burners.
- Do not use a pressure washer to clean any part of the grill.
- Do not place the grill where it may be exposed to high winds, especially when the wind can come from directly behind the grill.
- Ensure the appliance is kept at a safe distance from flammable constructions.
- Never cover more than 75% of the cooking surface with solid metal.
- Keep the appliance away from flammable materials while in use.
- The minimum ambient operating temperature for safe use is 0 °F (-17.8 °C).
- Do not store anything inside the smoker box, besides the wood chip tray.

! IMPORTANT!

- Always maintain proper clearances to combustibles:



WARNING!

- The hook-up and installation of the gas and hose connection must be performed by a licensed gas fitter, and leak tested before operating the grill.
- Accessible parts may be very hot. Keep young children away.
- Keep fuel supply hoses away from high-temperature surfaces, sharp edges, and dripping grease.

Locating Your Grill

Ensure that the location for your gas grill meets all clearance requirements to adjacent combustibles.

Always maintain proper clearances to combustibles: 27" (68.6 cm) to the rear and 7" (17.8 cm) to the sides.

This appliance is intended for use on an outdoor patio or in your yard.

- Use the appliance only in an above-ground, open-air location with natural ventilation and no stagnant areas. Ensure gas leakage and combustion products are dispersed quickly by wind and natural convection.
- Do not use the appliance in a building, garage, or other enclosed space.
- Do not integrate the appliance into built-in or slide-in construction.
- Do not block ventilation openings in the cylinder enclosure.

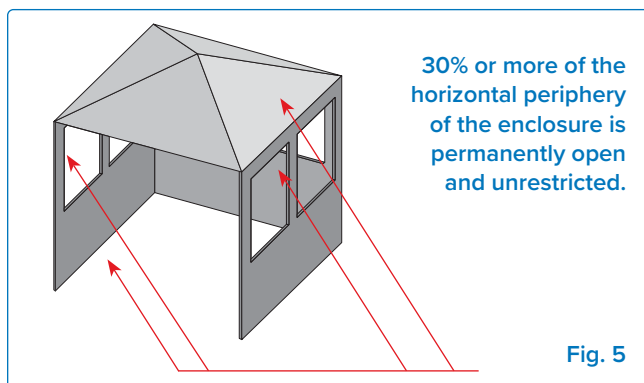
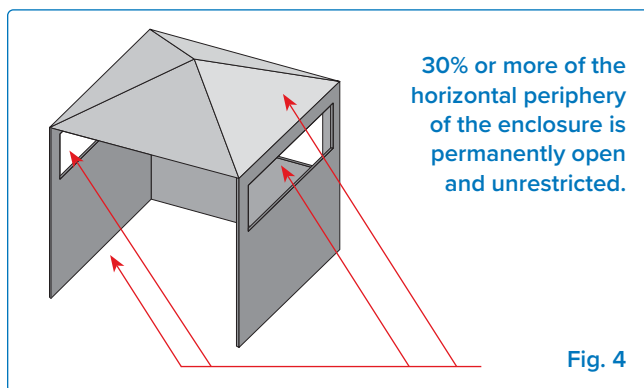
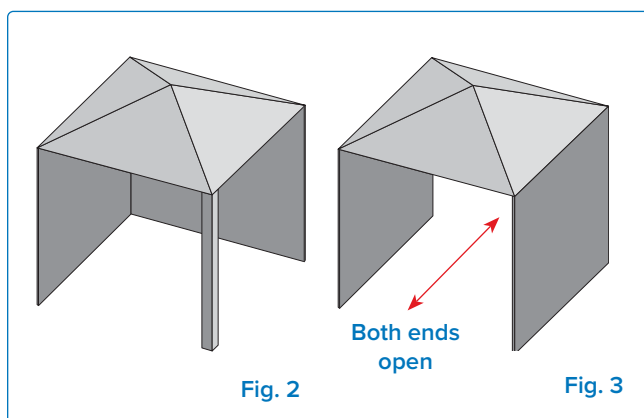
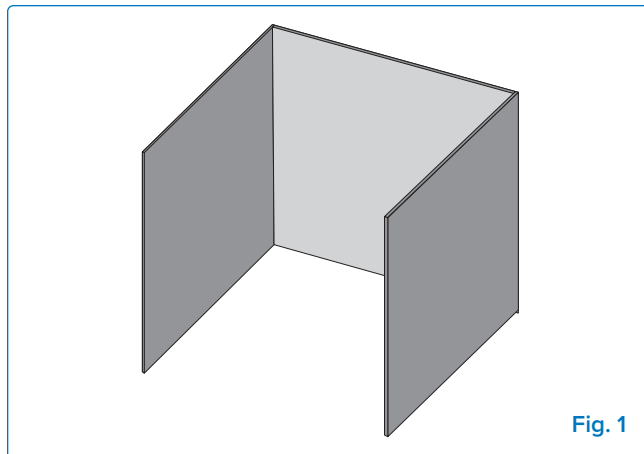
Any enclosure in which the appliance is used must meet one of the following requirements:

- The appliance is considered outdoors if installed in a shelter with walls on three sides but no overhead cover (**Fig 1**).
- An appliance is considered to be outdoors if installed in a shelter with an overhead cover and no more than two sidewalls.
 - » The sidewalls may be parallel, as in a breezeway, or at right angles to each other. (**Fig 2 & Fig 3**).
- An appliance is considered outdoors if installed in a shelter with three sidewalls and an overhead cover, as long as 30% or more of the horizontal periphery of the enclosure is permanently open and unrestricted. (**Fig 4 & Fig 5**).



IMPORTANT!

- All openings must be permanently open.
- Sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.



Gas Connections

To a Propane Cylinder: Option 1

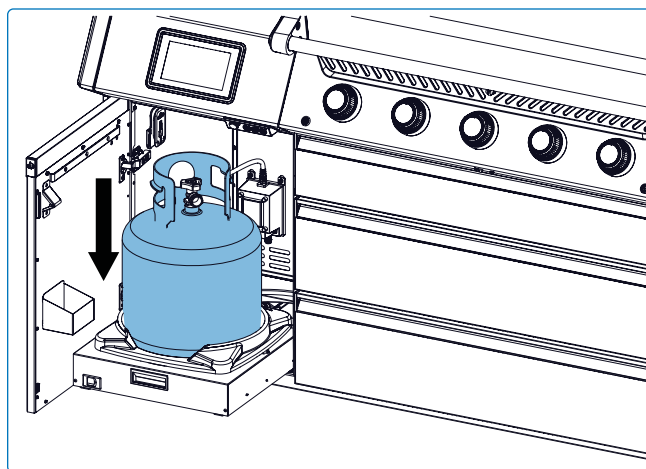
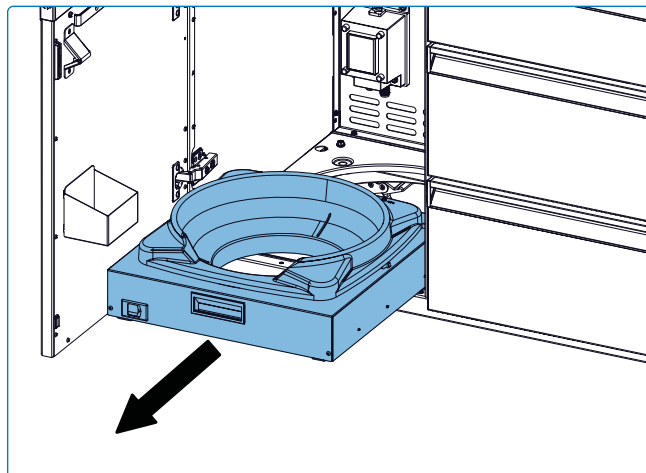
Only use a 20 lb. (9.1 kg) propane cylinder constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable.

Only use a gas pressure regulator specified by Napoleon. The regulator must supply a pressure of 11 inches water column (0.39 psi) and have a QCC1 type fitting.

The cylinder connection device must be compatible with the connection for this outdoor appliance.

The propane cylinder must have:

- A shutoff valve with a QCC1 connection.
- A safety relief device.
- A collar to protect the valve.
- A listed Overfill Protection Device.



WARNING!

- Do not store a spare gas cylinder under or near the appliance.
- Do not use a gas cylinder that is more than 80% full.
- Follow all specifications and instructions precisely to prevent fire, explosion, property damage, personal injury, or death.
- Disconnect the grill and its individual shutoff valve from the gas supply piping system during any pressure testing in excess of ½ psi (3.5 kPa).

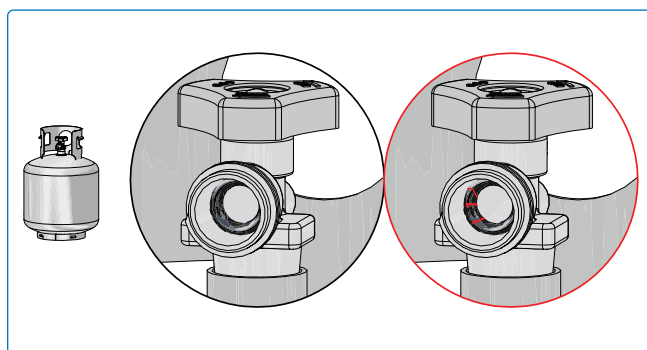
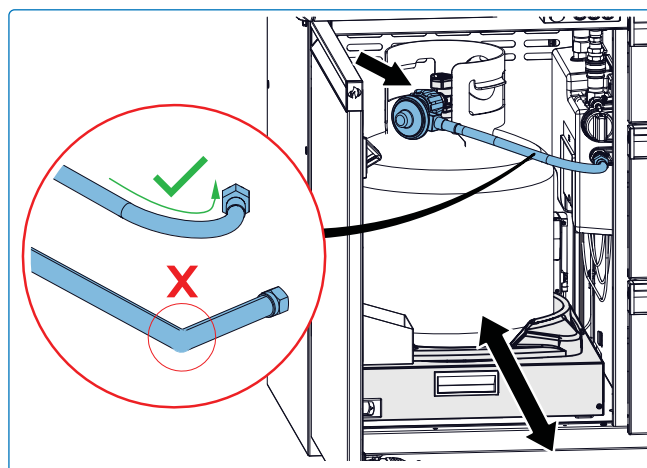
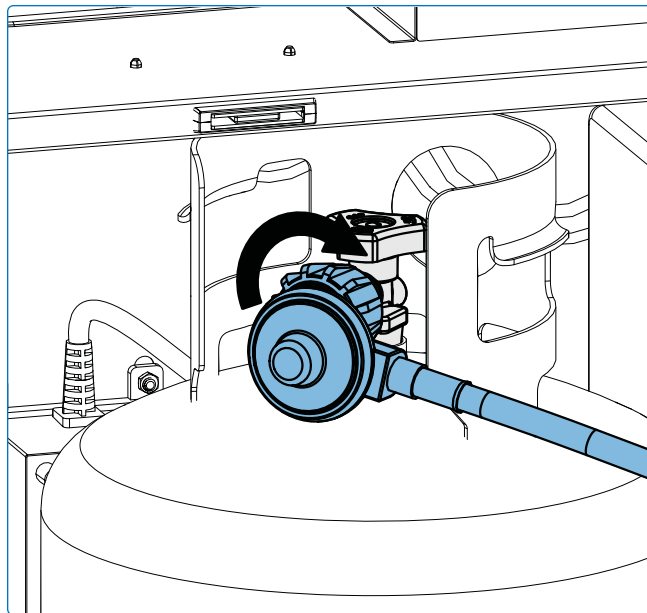
Hook-up and Installation

- Check the cylinder for dents or rust, and have it inspected by your propane supplier.
- Never use a cylinder with a damaged valve.
- Place the cylinder in its designated area on the bottom shelf.
- Ensure the gas regulator hose is straight and free of kinks or bends, as these can restrict gas flow.
- Remove the cap or plug from the cylinder fuel valve.
- Insert the black QCC1 regulator nipple onto the QCC1 fuel valve. Hand tighten to right. Do not use tools.
- Ensure the hose does not contact with the drip pan or any high temperature surfaces of the grill because it will melt and cause a fire.
- Leak test all joints prior to operating the grill. See **“Leak Test”**.
- The cylinder must be mounted so that the pressure relief valve outlet is not oriented toward the normal operating position of the user.



NOTE:

- Inspect the LP gas cylinder valve seal for cracks, wear, or deterioration each time the cylinder is replaced or refilled.
- Any LP gas cylinder showing signs of damage or deterioration, including visible cracks and pitting, must be returned unused to the seller.



To a House Gas Supply Line: Option 2

- If the grill is to be connected directly to a house propane gas supply line, disconnect and discard the supplied hose and regulator assembly and follow house gas supply line hook-up instructions. An approved hose is available from your Napoleon grill dealer.
- A gas supply hose and quick disconnect designed for natural gas and certified for outdoor use are included with natural gas grills.
- Natural gas plumbing must supply a pressure of 7 inches water column pressure to the inlet of the grill. Propane gas plumbing must supply a pressure of 11 inches water column pressure to the inlet of the grill.
- Piping and valves upstream of the quick disconnect are not supplied.
- The gas pipe must be sized to supply the BTU/h specified on the rating plate, based on the length of the piping run.
- See **“WARNING! General Information”** of this manual for installation codes.

1. Hook-up to a gas supply line must be performed by a licensed gas fitter and leak tested before operating the grill.
2. Do not route the hose in close proximity to the drip pan or over top of the back panel.
3. Ensure the hose does not contact any high temperature surfaces.

Quick Disconnect

- Do not install the quick disconnect in an upward direction.
- A readily accessible manual shut-off valve must be installed upstream of the quick disconnect, and as close to it as possible.
- Connect the flared end of the hose to the fitting on the end of the manifold tube or flex tube (if applicable).
- Tighten using two wrenches. Do not use thread sealer or pipe dope.
- Leak test all joints prior to operating the gas grill. See **“Leak Test”**.



WARNING!

- Close the individual shutoff valve to isolate the grill from the gas supply piping system during any pressure testing equal to or less than ½ Psi (3.5 kPa).
- Check the hose for evidence of excessive abrasion, melting, cuts or cracks. If the hose is damaged, it must be replaced with an assembly specifically recommended by NAPOLEON.



BE CAREFUL!

The lid of the grill and the entire firebox can become very hot when in use.

Leak Test

Why and When to Leak Test?

A leak test confirms no gas is escaping after you connect the hose to the gas supply.

Each time the tank is refilled and reinstalled, ensure that there are no leaks in the fitting where the regulator connects to the tank.

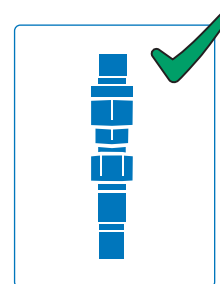
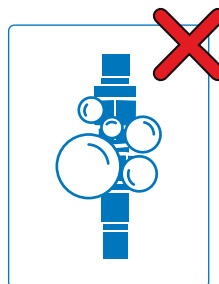
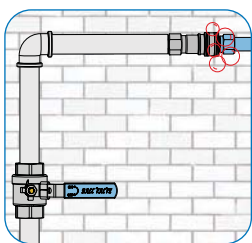
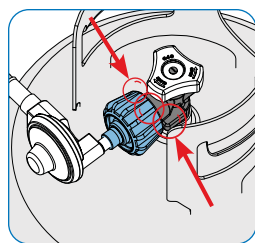
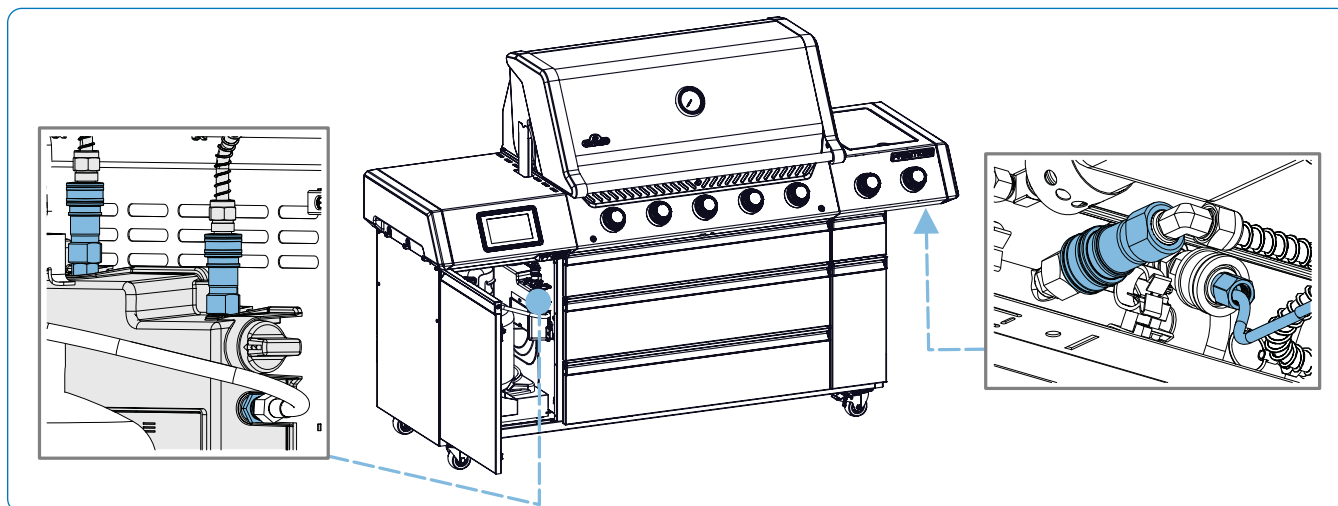
Leak test this grill before use, annually, and when any gas components are replaced.

Leak Test Steps

1. Do not smoke while performing the test.
2. Remove all sources of ignition.
3. Turn all burner controls to the OFF position.
4. Turn the gas supply valve ON.
5. Brush a half-and-half solution liquid soap and water onto all joints and connections of the regulator, hose, manifolds, and valves.
6. Bubbles indicate a gas leak.

If you Find a Leak

1. Tighten any loose joints.
2. If the leak cannot be stopped, immediately shut off the gas supply and disconnect the grill.
3. Have the grill inspected by a certified installer, or dealer.
4. Do not use the grill until the leak has been fixed.

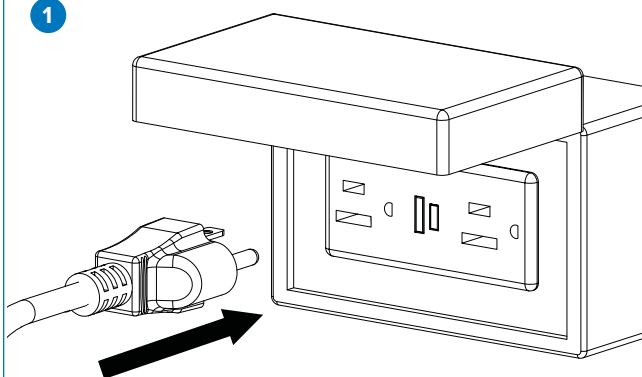


DANGER!

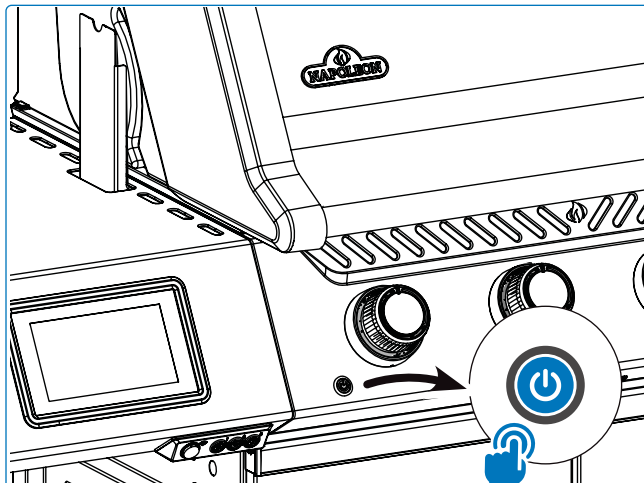
- Never use an open flame to check for gas leaks. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.
- Only use the pressure regulator and hose assembly supplied with the grill, or one in conformity with local codes.

Quick Start Instructions

1

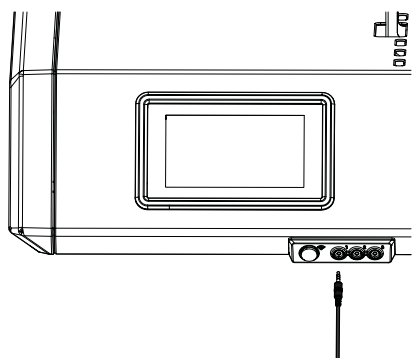


Plug directly into a grounded GFI (Ground Fault Interrupter) outlet. Consult an electrician if unsure.



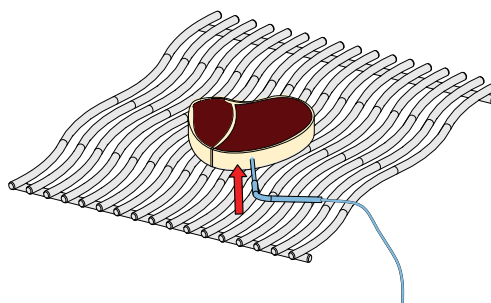
Press the power button to activate the unit.

3



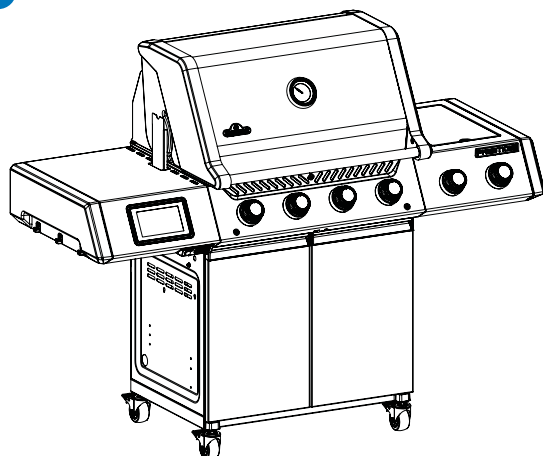
Remove the protective plastic and plug one or more probes into your appliance.

4



When using meat probes, ensure that the tip of the probe is inserted into the thickest section of the food, avoiding bones or fat.

5



Follow the instructions in the next section to connect to the Napoleon Home App. Enjoy your meal!

Napoleon Connectivity

NAPOLEON HOME APP

HOW DOES IT WORK?

Access your appliance remotely by downloading the **Napoleon Home App** from the App Store or Google Play.

In order to access the app, you will be required to create an account by following the instructions listed within the app (see below for details).



By pairing your appliance to the **Napoleon Home App** via Wi-Fi, you gain control to all modes and functions of the appliance.

All notifications and alarms are sent through the app to keep you connected with ease.

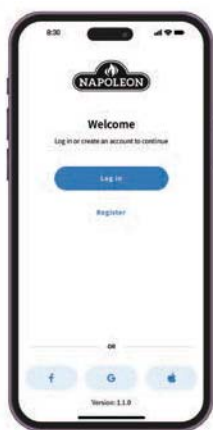


Scan this QR code for direct access to the **Napoleon Home App** website.



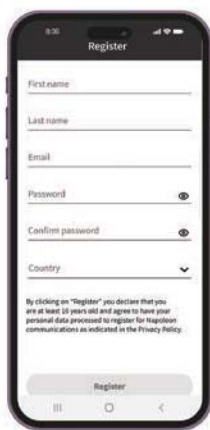
LET'S GET STARTED

1 Register



Register an account with the **Napoleon Home App** OR sign-in using your Facebook, Google, or Apple account information.

2 Create



Enter user information and create a password for the account. Select the country in which the appliance is located.

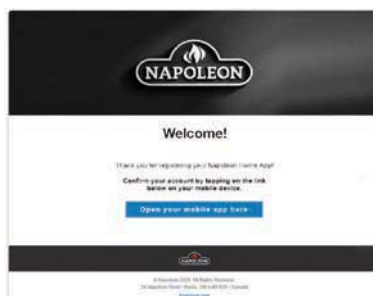
3 Almost there



The information entered in Step 3 will be registered to the **Napoleon Home App** and a confirmation will be sent to the email provided.

4 Confirm

Open email inbox and select the confirmation link. **Note:** The confirmation link must be opened on the device that the Napoleon Home App is installed on.



5 Re-confirm



If no email is found, click "Re-Send Confirmation Link" and check spam folder.

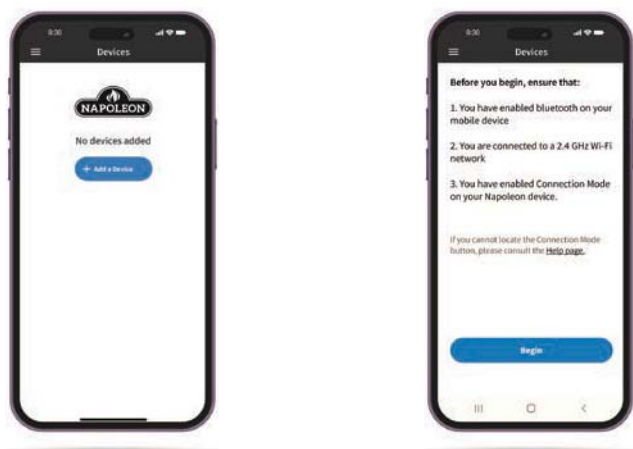
ADDING A DEVICE

6 Power On

Ensure your device is turned on by short pressing the power button on the control panel. See Pairing Mode Activation Guide for further steps.



7 Add Device



Select “Add Device” and accept the permissions.

8 Search



Search for devices and select the device from the list.

9 Network Connection



Select the Wi-Fi network and enter your credentials.

10 Add Nickname



Enter a custom name for your device, or proceed with default name provided.

11 Success!



Pairing Mode Activation Guide

To enable pairing mode on the Grill, follow either of the two options below. Pairing mode allows you to provision the Grill, using a mobile app to connect it to the cloud/app. The control panel button will flash in white when pairing mode is successfully activated.

Option 1: Reset Network via Wi-Fi Settings

Action:

Activate pairing mode by resetting the network in Wi-Fi settings.

Steps to Perform:

1. Turn on the display screen and wait until the startup process is complete.
2. Reset the Network using the Wi-Fi icon:
Tap the Wi-Fi icon on the display screen.
In the Wi-Fi menu, select **Reset Network**.

Result:

The button on the control panel will start flashing in white, indicating that the system is in pairing mode. You can now provision the device using the mobile app to complete the setup.

Option 2: Long Press Activation

Action:

Activate pairing mode through a long press on the Control panel Power Button.

Steps to Perform:

1. Ensure the display screen is active.
2. Long press the control panel power button continuously for **10 seconds**.

Result:

The control panel button will begin flashing in white, indicating that the system is in pairing mode. At this point, you can proceed with provisioning the device through the mobile app.



NOTE:

- Choose either of the above option to activate pairing mode and connect the system to the cloud.

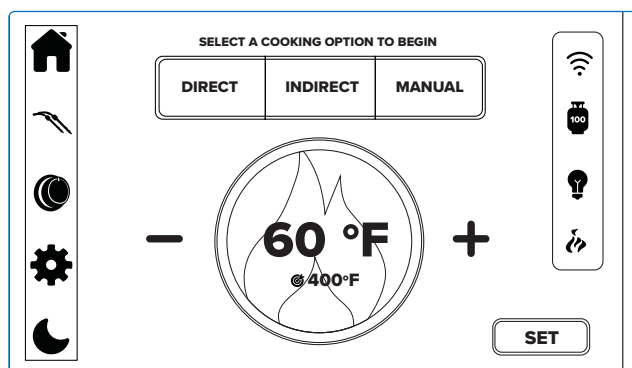
System Overview and Operation

Control Features (If Equipped)

Modern control features enhance precision cooking by automating heat management, optimizing fuel efficiency, and ensuring consistent results. These advanced features allow you to customize your experience based on your cooking needs. Whether searing at high heat, maintaining low-and-slow smoking, or using presets for different foods, these advanced controls bring convenience and accuracy to your outdoor cooking.

Your Prestige® PRO Series Grill is equipped with a state-of-the-art control system that is Wi-Fi-capable and integrated within the Napoleon Home App ecosystem.

Before you begin using the grill, familiarize yourself with the different features of the display.



For your safety, cooking functions cannot be started remotely. You must be physically present at the grill to activate any burner or cooking mode. This ensures proper supervision during ignition and helps prevent accidental or unattended activation of the appliance.

Initialization

Plug the grill into a properly grounded, outdoor-rated electrical outlet to utilize digital controls and peripheral electronic features.



Short-press the power button on the left side of the control panel to initiate the startup sequence.

Automatic Modes

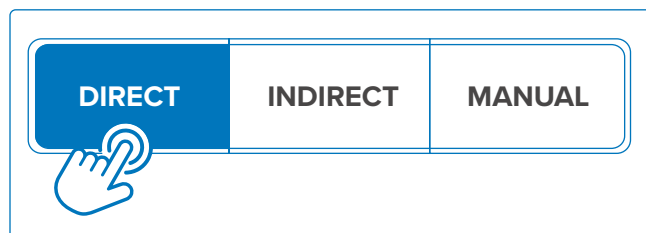
Direct Mode

High-heat searing for quick-cooking foods.

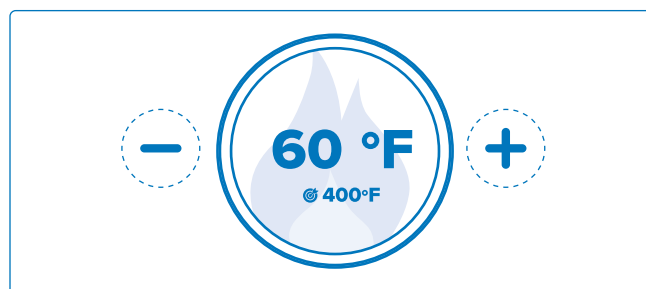
Place food directly over the heat on the cooking grids for a perfect sear, locking in juices and flavour. Ideal for hamburgers, steaks, chicken, and vegetables. For thicker cuts, sear first, then lower the grill temperature or switch to Indirect Mode to finish cooking to your desired doneness.

All main burners automatically adjust to maintain your set temperature between 320°F – 580°F (160°C – 290°C), ensuring consistent heat control throughout the cooking process.

1. Select the **DIRECT** cooking option on the display.



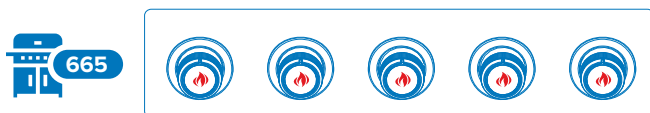
2. Use the +/- icons on the display to select your target temperature.



3. Press Set.



4. Wait for the display to indicate that the burners are ready to ignite. All main burner control knobs will begin flashing white, indicating that all main burners must be manually ignited.



5. Follow the instructions in "**Lighting Your Grill**" section to ignite all main burners. Adjust all control knobs precisely to their highest setting.



IMPORTANT!

- If any burner is adjusted to anything other than its maximum setting, the system will revert to **Manual Mode**.

6. Place your food once the grill is pre-heated to your satisfaction, and close the lid.

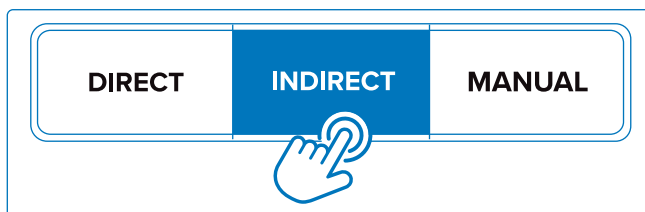
Indirect Mode

Slow, even cooking at lower temperatures with circulating heat.

This mode is ideal for larger cuts of meat or foods prone to flare-ups, such as roasts, whole chickens, and turkeys. The lower temperature and extended cooking time help produce tender, flavorful results.

Specific main burners adjust automatically to maintain a target temperature range of 220°F – 380°F (110°C – 190°C) for consistent heat control.

1. Select the **INDIRECT** cooking option on display.



Specific main burner control knob lights will begin flashing white, indicating which main burners must be manually ignited.



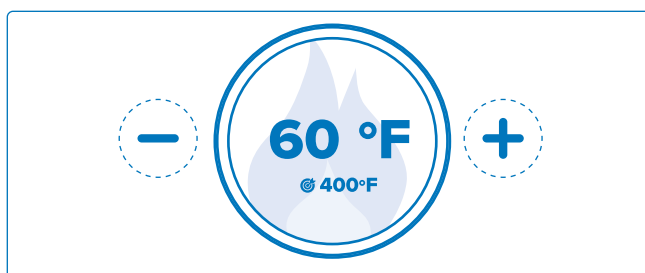
2. Follow the instructions in "**Lighting Your Grill**" to ignite the indicated main burners. Adjust all control knobs precisely to their highest setting.



IMPORTANT!

- If any burner is adjusted to anything other than its maximum setting, the system will revert to **Manual Mode**.

3. Use the +/- icons on the display to select your target temperature.



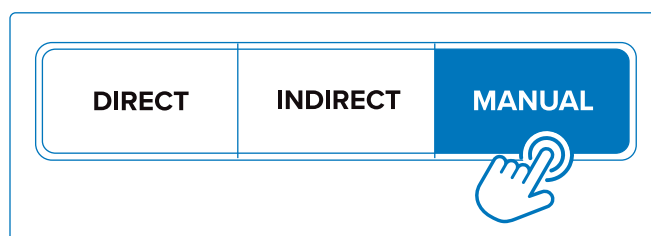
4. Place your food over an area without a lit burner beneath. Close the lid.
5. If desired, introduce a high heat sear at the end of your indirect cooking session by changing to Direct Mode. Alternatively, utilize the infrared side burner.

Manual Mode

Maintain full control over each burner.

Use the control knobs to adjust heat levels independently, setting them to any position based on your cooking needs. This mode is perfect for customized grilling and managing multiple heat zones for different foods. Manual mode provides ultimate flexibility, allowing you to fine-tune your grilling experience without preset temperature automation while still accessing smart auxiliary features and other powered functions.

1. Select the **MANUAL** cooking option on the display.



2. The leftmost main burner control knob light will begin flashing white, indicating that it must be manually ignited.



IMPORTANT!

- This burner must remain lit throughout your use of Manual Mode, or the system will shut down.



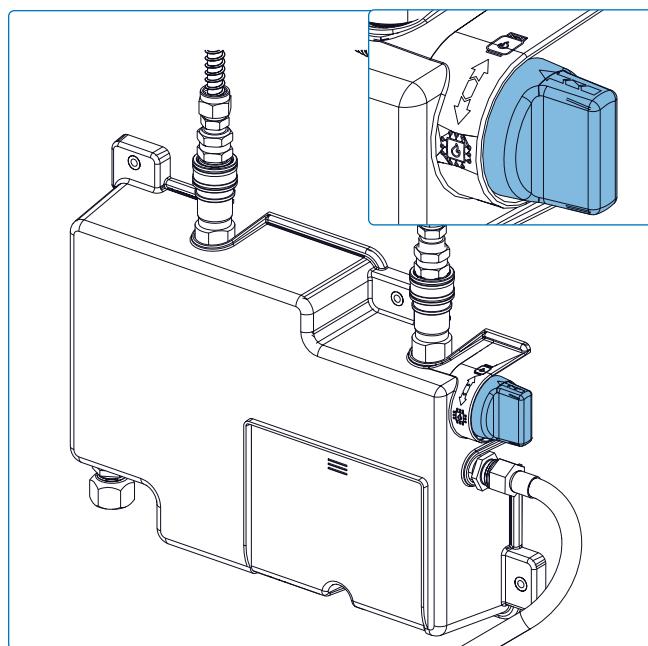
3. Follow the instructions in "**Lighting Your Grill**" section to ignite the indicated main burner.
4. Follow the same procedure to ignite any others main burners as desired. Modulate control knob settings to achieve your preferred heat zones.

Traditional Mode

A simplified grilling experience without electronic assistance.

The grill can function as a fully manual, traditional gas grill with no digital gas controls. While features such as automatic adjustments are disabled, core grilling functions remain fully operational. Ensuring that you can still cook with confidence - even during a power outage. Peripheral electronic features can still be utilized in bypass mode as long as the appliance has power.

1. To activate the bypass valve for the main burners, locate the control module (mounted inside the grill cart enclosure), then push and rotate the dial to the ON position.



2. Follow the instructions in "**Lighting Your Grill**" section to ignite any desired burners.

Smoker

Enhance your grilling experience with rich, wood-fired flavour using the integrated smoker system*. When Smoke Mode is selected, the smoker box automatically activates and channels aromatic smoke into the main cooking enclosure for authentic barbecue-style results. This feature adds depth to meats, vegetables, and more. Perfect for low-and-slow cooking sessions.

- The smoker should be started and emitting smoke before igniting any burners. Best performance is achieved with 1-2 burners on low. The gauge on the lid should always be in the smoke section.

Ignition

1. Fill the smoker box – Add wood chips, or a mix of wood chips and chunks or pellets, until the box is almost full. Do not use charcoal. See **“Setting Up Your Smoker”** section for more details.
2. Select Smoke icon from the display screen. Follow the display prompt to ignite.



Following the ignition sequence, the wood chip ignition element will shut down and the blower fan will provide continuous smoke until the wood chip supply is depleted or 1 hour passes with no re-ignition sequence initiated.

Once ignition has been initiated, the fan cannot be turned OFF. This is an important safety feature designed to prevent uncontrolled burning inside the smoker. The smoker fan will automatically turn OFF after the cooldown cycle is complete (approximately 2 hours), or after 3 hours of inactive time.

Re-Ignition

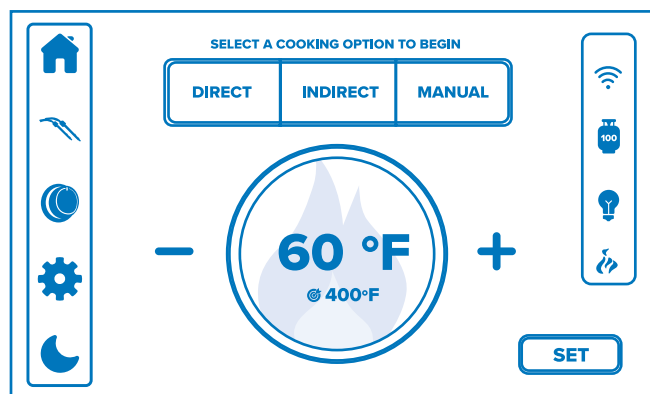
The re-ignition option is not available until 15 minutes after the conclusion of the ignition sequence. When the wood chip supply is depleted, but you want to extend the session:

1. Open the smoker door to access the wood chip tray. The access to smoker door is equipped with a safety switch to prevent heating element operation when the door is open.
2. Unlock the tool and engage with the front face of the wood chip tray. Unlock the tool and carefully slide the wood chip tray out for easy refilling without removing it from the appliance. See **“Tool Overview”** section.
3. Use metal tongs to redistribute spent wood chips, moving them to the front and back of the tray. Clearing a space on the metal mesh will aid in re-ignition of fresh wood chips. Do not remove any hot chips from the chamber. See **“Setting Up Your Smoker”** section.
4. Add a fresh layer of wood chips, ensuring good contact with the heat source for quicker ignition and steady smoke.
5. Use the tool to reinstall the wood chip tray. Close and latch the smoker door.
6. Hold the push button on the smoker unit for 2 seconds. The button will pulse red indicating that re-ignition stage is in progress (~4 minutes).

**NOTE:**

- The user must wait 15 minutes for the re-ignition option to become available again. This 15 minute timer is in place to prevent excessive heat cycling of the smoker.
 - Ignition and re-ignition can be cancelled at any time by selecting this option on the display, or depressing the push button for 5 seconds (as applicable to your model).
7. To achieve full shutdown of the smoker, you must leave it idle (no re-ignition) for 1 hour to start the full shutdown process (3 hours total). During the final 2 hours, the blower fan will remain in operation to prevent smoke back draft.
 8. After the smoker has completely cooled, empty the wood chip tray and dispose of the chip remnants in a fireproof container with a tight-fitting lid.

Additional Control Functions



Automatic Gas Shutoff

The grill automatically shuts off gas if temperatures exceed 850°F (454°C), preventing grease fires. When triggered, all burners stop, red lights flash, and a notification appears on the display and in the Napoleon Home App.



NOTE:

- The shut-off function is disabled while the system is in bypass mode.
- Safety red has been removed from all color selections and animations to prevent confusion with a lit burner.
- Scheduled shutdown occurs only after cooking or smoking ends, followed by a cleaning reminder and standard shutdown.

Screen Lock/Unlock

For safety and to prevent accidental changes, the screen can automatically lock. To lock or unlock, press the moon icon on the display for 3 seconds. This renders the display unresponsive to other inputs.



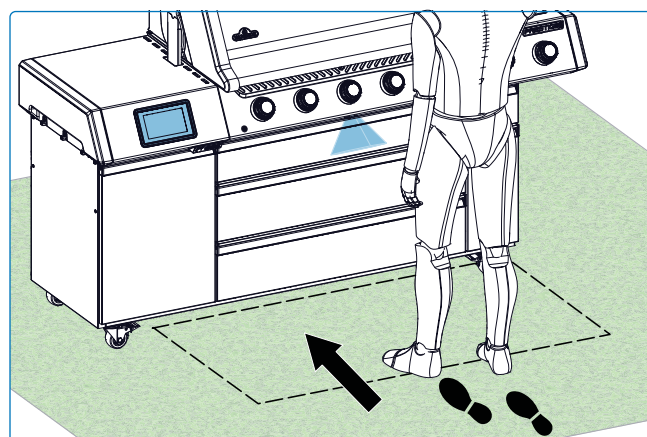
IMPORTANT!

- The screen lock does not shut off the gas or lock the knobs.

Water droplets can impact touch sensitivity. It is recommended to lock the screen if using the grill in the rain.

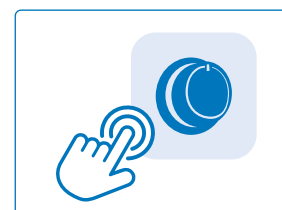
Proximity Detection

A built-in proximity sensor detects nearby motion and automatically wakes the display screen. This hands-free functionality ensures the display is only active when needed, conserving power while providing instant access to grill controls and status updates as you approach. Use the gear icon on the display screen to adjust how long the display stays active, anywhere from 15 to 60 minutes (5-minute increments).



Lighting and Animations

Vibrant control knob lighting animations add flair and personality to your grilling experience. Select the control knob icon on the display to choose from a variety of dynamic effects. Adjust brightness using the slider control.



Activate storage lights through the lighting menu. Select ON to activate white storage lights. Select OFF to match the control knob lights' current colour. Select minimum brightness to turn the lights off entirely. Toggle cabinet and hood lights to ensure clear visibility.

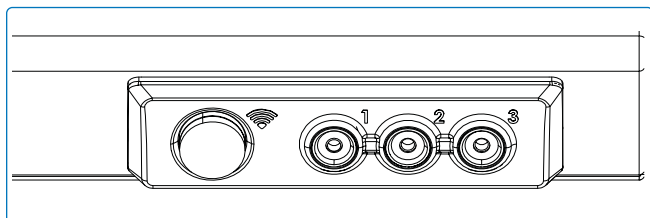
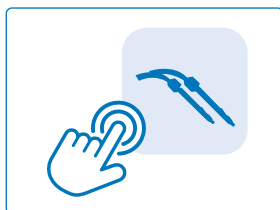
Responsive Control Knobs

As you adjust a burner setting, the interior portion of its control knob transitions through a smooth color gradient, visually indicating the burner's current setting. This intuitive feedback makes it easy to monitor flame intensity at a glance, even in low light. For added safety, the surround lighting features **SafetyGlow™** technology, glowing red whenever a burner is on to provide an instant visual cue.



Food Temperature Probes

Connect up to two wireless probes (available separately) and up to three wired probes for precise and flexible temperature monitoring. After installing the probes, tap the probe icon on the display screen to select the type of food being cooked and set your desired target temperature. Once any probe reaches its set temperature, an alert tone will occur and a notification will be sent through the Napoleon Home App.



NOTE:

Wireless probe pairing is completed through on-screen prompts. Follow the display instructions to connect your probes easily.

Tank Scale

Stay informed with the integrated tank scale, designed to accurately display the amount of propane remaining in your tank. Utilizing precision weight sensors, the system gives you real-time insight into fuel levels by reporting the current fill percentage. To ensure accurate readings, input your tank's empty and full weights using the Napoleon Home App during onboarding. For added convenience, the app also offers a regional tank selection feature, allowing you to quickly choose from a list of common tank types for easy setup.



Lighting Your Grill

Is it the very first time? Perform a Burn-off

Remove warming rack and run the main burners on high for 30 minutes. It is normal for the grill to emit an odor the first time it is lit. This odor is caused by the “burn-off” of internal paints and lubricants used in the manufacturing process and will not occur again.



WARNING!

- Do not operate the rear or side burner while performing a Burn-Off.

Main Burner Lighting

1. Open grill lid.
2. Push and slowly turn any main burner knob counter clockwise to HIGH position until pilot lights. Continue to push down on the control knob until the burner lights and then release (**Fig. 6A & Fig. 7**).
3. If the pilot does not light – immediately turn the control knob clockwise to the OFF position. Repeat step 2.
4. If the pilot and burner will not light in 5 seconds – turn the control knob clockwise to the OFF position. Wait 5 minutes for gas to dissipate. Repeat steps 2 and 3, or light with a match.

Rear Burner Lighting

1. Open grill lid.
2. Remove warming rack.
3. Push and slowly turn rear burner knob counter clockwise to HIGH position (**Fig. 6D & Fig. 7**).
4. Press and hold igniter button until the burner lights, or light by match (**Fig. 6C**).
5. If the burner will not light – turn burner control knob clockwise to the OFF position. Wait 5 minutes. Repeat step 3 and 4. (**Fig. 6**).



WARNING!

- Do not use the rear burner while operating the main burner.

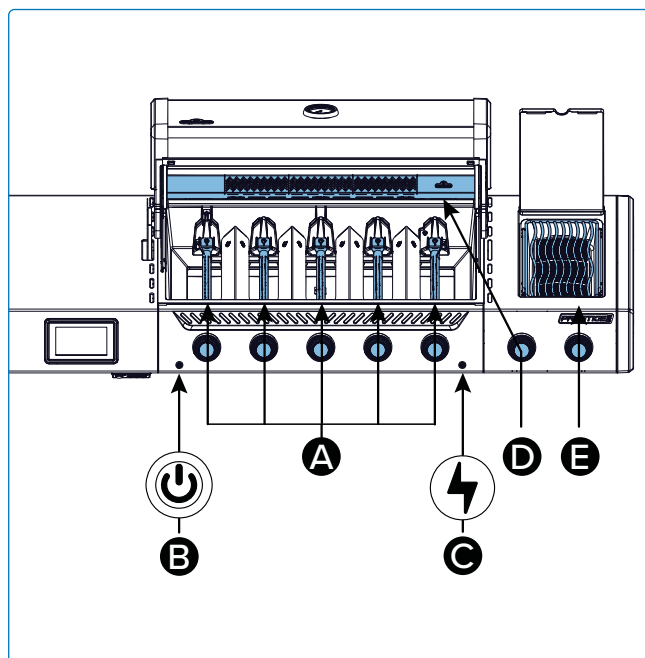


Fig. 6

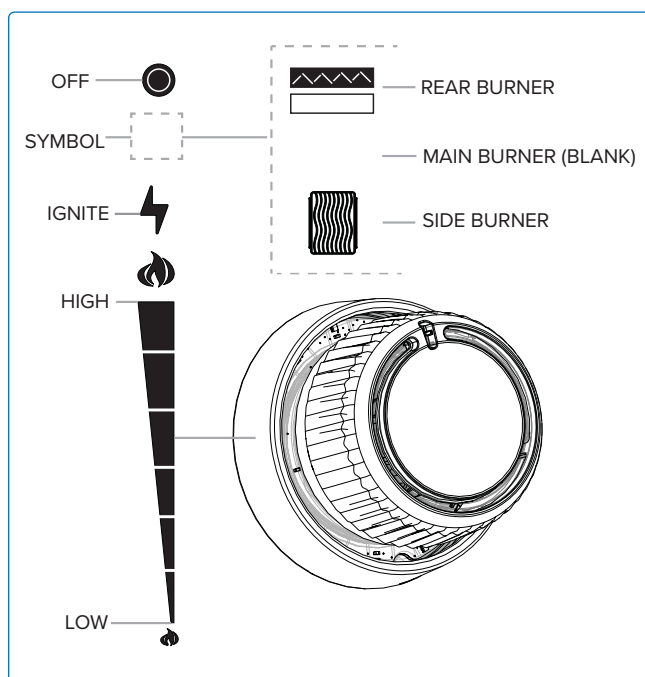


Fig. 7

Side Burner Lighting

1. Open burner cover.
2. Push and slowly turn side burner knob counter clockwise to HIGH position.
3. Press and hold igniter button until the burner lights, or light by match.
4. If the burner will not ignite within 5 seconds – turn burner control knob clockwise to the OFF position. Wait 5 minutes. Repeat step 2 and 3. **(Fig. 6E & Fig. 7).**

Alternative Ignition Instructions

1. Open the grill lid.
2. Light a long-reach match or butane lighter and position it close to the burner ports.
3. Turn the corresponding burner knob counter clockwise to the HIGH position until it lights **(Fig. 8).**

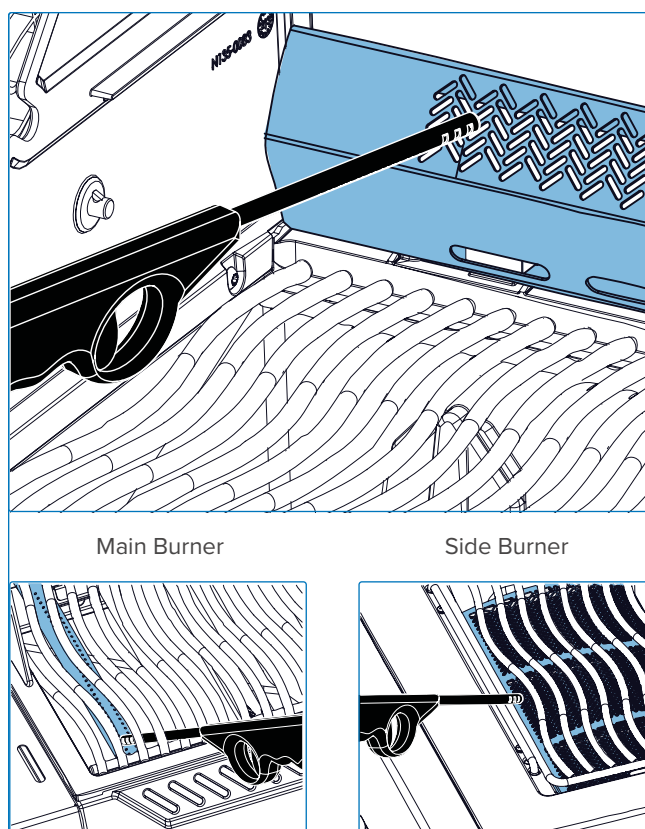
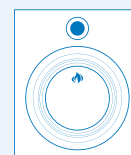


Fig. 8



WARNING!

- Ensure all burner controls are in the OFF position before slowly turning on gas supply valve.
- Follow the lighting instructions carefully.
- Make sure the lid of the grill is OPEN while igniting.
- Do not adjust the cooking grids while the grill is hot, or operating.
- Regularly clean grease out of the entire unit, including the grease tray and the sear plates, to avoid build-up and grease fires.



Monitoring Grill Temperatures

All models are equipped with two temperature indicators. A lid-mounted gauge indicates the air temperature within the cooking enclosure and is the preferred reference for the indirect cooking method.

A base-mounted sensor measures the temperature at the cooking grids and is the preferred reference for the direct cooking method. While optimized airflow throughout the cooking enclosure maximizes heating rates and temperature uniformity, several factors influence temperature readings, including:

Food and Accessories Placement

- Large food items or cookware accessories, such as griddles and planchas, can trap heat over top of the cooking grid temperature sensor. This may lead to elevated sensor readings while also reducing lid temperature gauge readings as heat is directed elsewhere.

Burners in Operation

- Temperature readings are affected by burner settings, as well as the base-mounted sensor's proximity to grill burners which are in operation.

Time Elapsed

- The temperature indicators have different response times and may initially display varied readings as the appliance heats up. However, similar readings will be achieved once internal temperatures have stabilized.

For best results, utilize the temperature sensor feature along with the lid temperature gauge to fully compare the cooking environment against your target range. Allow time for temperatures to stabilize and adjust burner control settings accordingly.

Infrared Main Burner Use (if equipped)

Follow the "**Main Burner Lighting**" Instructions and operate on high for 5 minutes with the lid closed or until the ceramic burners glow red.

Cook the food directly on the grid(s) following the directions on the "**Infrared Grilling Guide**". Food can be seared on the infrared burner and then transferred to the main burners of the grill to finish cooking over direct or indirect heat, depending on your taste and preference.

Infrared Side Burner Use

Follow the "**Side Burner Lighting**" instructions and operate on high for 5 minutes or until the ceramic burner glows red.

Cook the food directly on the grid(s) following the directions on the "**Infrared Grilling Guide**". Food can be seared on the infrared burner and then transferred to the main burners of the grill to finish cooking over direct or indirect heat, depending on your taste and preference.

Do not close the side burner lid while the burner is operating or hot.



DANGER!

- Regularly clean grease out of the entire unit, including the grease tray and the sear plates, to avoid build-up and grease fires.
- Do not deep fry food on the side burner. Cooking with oil can be dangerous.
- Do not close the side burner lid while the infrared burner is in use or still hot. Doing so may cause damage or pose a safety risk.

Wind Guard

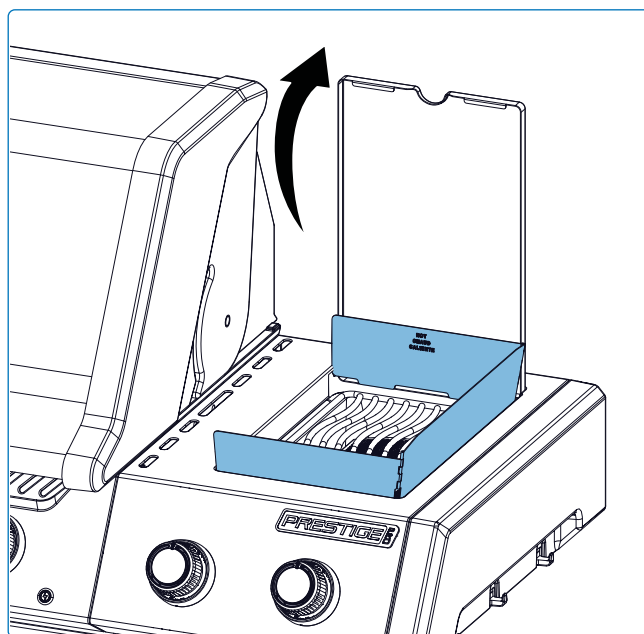
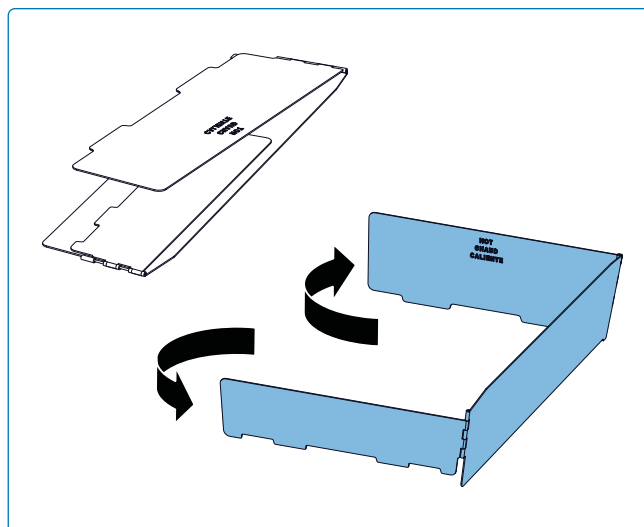
Keep your grill cooking smoothly in windy conditions up to 10 mph (16 km/h). Designed to attach easily to your grill, this guard acts like a shield against gusts of wind, helping to maintain consistent heat for evenly cooked meals.

Just adjust it to fit your grill, and you're ready to grill with confidence, no matter the weather. The guard can be folded and tucked away under the side burner lid for easy storage when the side burner is not in use.



NOTE:

The wind guard must be installed when using the side burner. This enhances safety and reduces cooking times.



GRILLING PRO TIP!

Turn the grill perpendicular to the wind direction to minimize its effects.

How to Use the Rotisserie

Assembling Your Rotisserie Kit



NOTE:

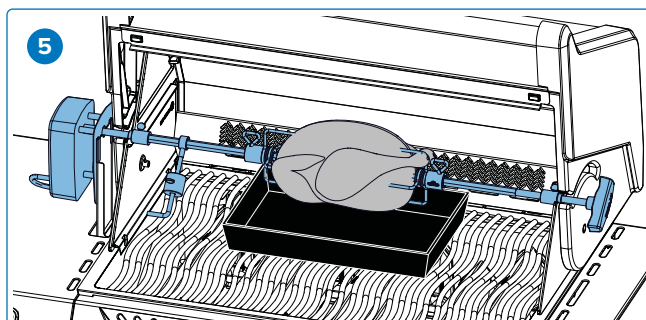
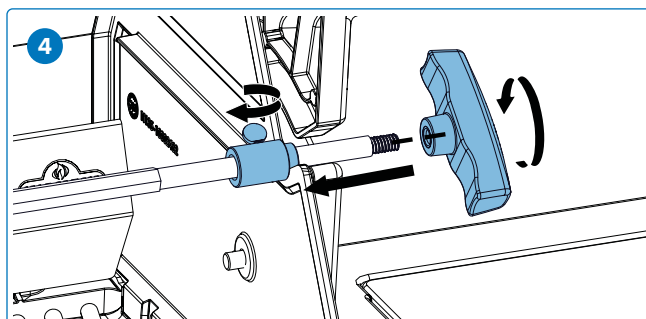
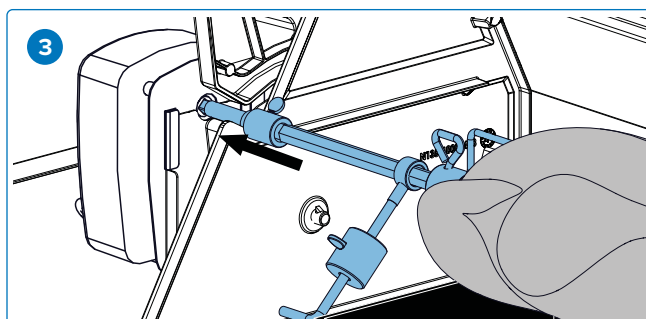
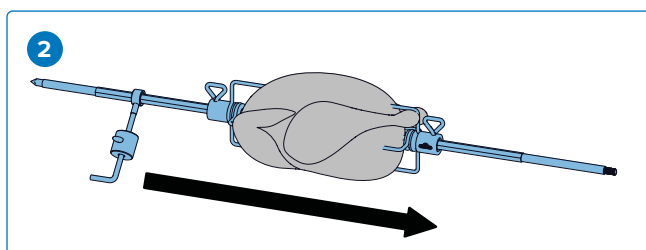
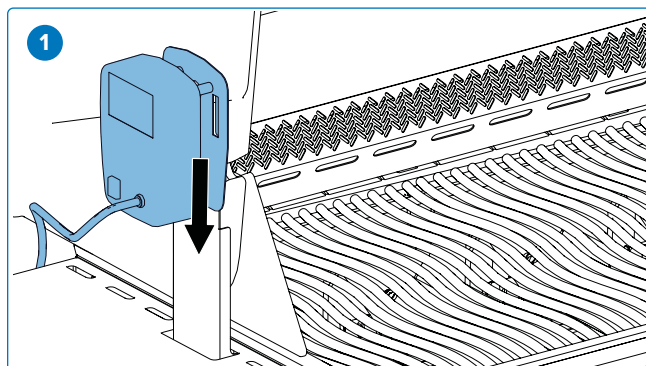
- For the initial burn-off cycle, remove the warming rack completely. When using the rotisserie, the warming rack can be stowed in the upper position to allow clearance for the spit rod.
- Remove the rack only if necessary for additional space.
- Install the rotisserie motor on the side of the grill using the mounting bracket(s). Some models have pre-mounted brackets.

1. Once the bracket has been fastened to the grill, slide the rotisserie motor onto the bracket.
2. Slide the first rotisserie fork just past the middle of the spit rod and tighten into place. Thread the meat onto the spit rod and push the meat into the fork. Slide the second rotisserie fork on the opposite end of the spit rod and push the fork into the meat until secure. Tighten the fork into place.
3. Attach the counterbalance to the spit rod opposite the heavy side of the meat. Adjust until the load is balanced, then tighten securely.
4. Carefully insert the pointed end of the spit rod into the rotisserie motor and set the opposite end across the hangers. The heavy side of the meat will naturally hang down to balance the load.
5. Slide the stop bushing onto the spit rod until it is past the inside of the hood. This will secure the side to side movement of the spit rod.
6. Tighten the stop bushing and spit rod handle. Place a metal dish under the meat to collect the drippings.



IMPORTANT!

- Always wear protective gloves when handling components of the grill.



Tips about using the Rotisserie:

- Operate the rear burner on high until the meat browns. Reduce heat. Keep lid closed.
- Use a thermometer to check the internal temperature of the meat.
- Roasts and poultry should brown on the outside and stay tender on the inside.
- Use drippings to baste and make gravy.
- A 3-pound chicken takes approximately 1 ½ hours on medium to high.
- Be mindful of your rotisserie motor capacity (15lb.). Never overload your equipment.
- Be sure to always set an evenly balanced load on your rotisserie.

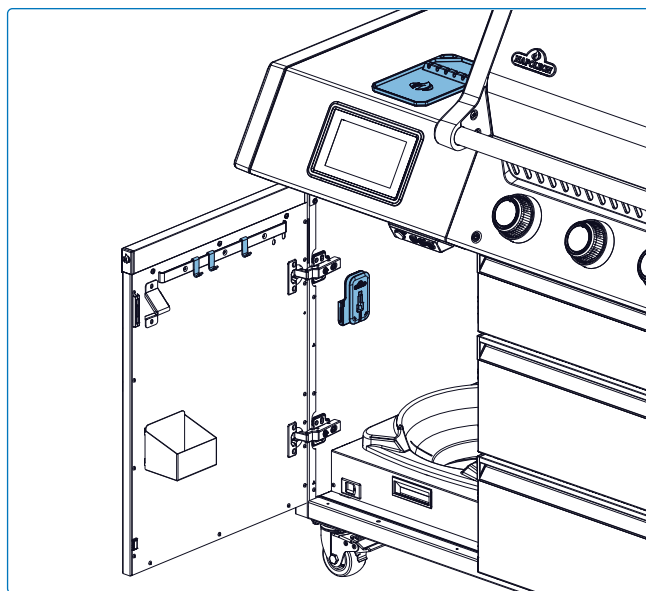


Fig. 9

How to cook multiple chickens

Tie or skewer wings to the body of the chickens.

1. Slide rotisserie fork onto spit rod.
2. Thread first chicken onto spit rod until it is held into place by the rotisserie fork. Tighten.
3. Thread next 2 chickens onto spit rod so all the chickens are close together.
4. Slide second rotisserie fork onto spit rod and push into chicken until all 3 chickens are squeezed together tightly. Tighten.

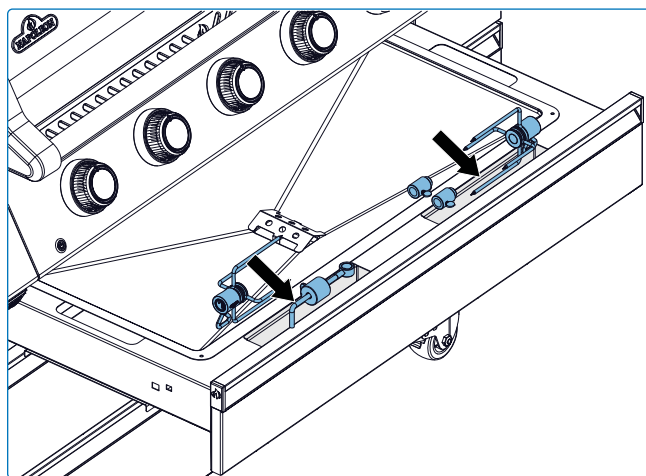


Fig.10

Storage

- Use the probe storage provisions on the side shelf when preparing to cook. Unplug the probes and bring them indoors when not in use to protect them from the elements (**Fig. 9**).
- Store the rotisserie components on the designated clips inside the cart cabinet and the spit rod on the back of the grill when not in use. This keeps them secure, protected from weather exposure, and easy to access for your next cook. Always ensure the parts are clean and dry before storing to prevent corrosion (**Fig. 10 & Fig.11**).

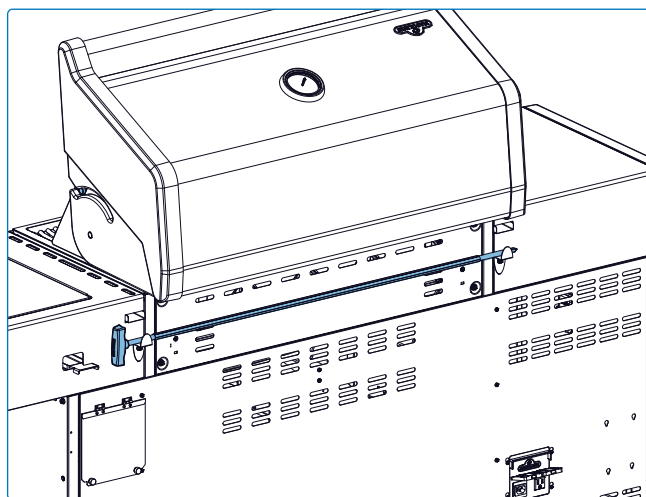


Fig.11

The Grilling Experience Checklist

Refer to this list every time you grill

- ☐ **Read Owner's Manual**
Be sure to have read the owner's manual and all the safety instructions.
- ☐ **Clean Grease Tray**
Always ensure you clean the grease tray prior to grilling to avoid fires and flare-ups.
- ☐ **Check the Hose**
Ensure the grill is off and cool. Check the hose for evidence of excessive abrasions, or cuts. Have the hose replaced before use if the hose is damaged.
- ☐ **Clean Grids and Preheat**
Use a wood scraper or a natural fiber grill brush to clean cast iron and stainless steel grids. See "**Cleaning Instructions**". Coat the grids with vegetable shortening and preheat your grill to burn off excess residue and prevent sticking.



NOTE:

Stainless steel cooking grids are corrosion resistant and require less maintenance than cast iron grids.

- ☐ **Prep Area**
Make sure everything you need while grilling such as your utensils, seasonings, sauces, and dishes are within your reach. Don't leave your food unattended, or it could burn.
- ☐ **Flip once and do not Peek**
Try not to open the lid and peek too much, or heat will escape and throw your temperature and cooking times off. Flip your food only once, especially steak and chicken.
- ☐ **Leave Space**
Leave some space on the grill and between food, so you have room to move food around if you need to.
- ☐ **Use a Thermometer**
Use a thermometer to ensure food is cooked thoroughly. Follow the appropriate temperatures guidelines for all types of meat, especially poultry.



GRILLING PRO TIP!

Discover inspiring recipes and grilling techniques in Napoleon's cookbooks or visit www.napoleon.com



GRILLING PRO TIP!

Always preheat the grill before cooking to burn off leftover residue and prevent food from sticking to the grate.



OIL AND FAT SUGGESTION!

- Grapeseed Oil,
- Sunflower Oil,
- Soybean Oil,
- Extra Virgin Olive Oil
- Canola Oil.

If not available, select an oil or fat that has a high smoke point.

Do not use salted fats like butter or margarine.