

NAPOLEON®

CHARCOAL SERIES

EXPERTS IN GAS & INFRARED GRILLING



the original
INFRARED
napoleongrills.com





THE STORY

It all began in 1976 when a small steel fabrication business launched by Wolfgang Schroeter started manufacturing steel railings in Barrie, Ontario, Canada. At that time, no one could imagine the incredible future that lay ahead for Wolf Steel Ltd. and eventually Napoleon® Fireplaces and Napoleon® Gourmet Grills. Since the first wood stove rolled off the production line over 36 years ago, Wolf Steel's commitment was to be distinctive and successful in everything they do. The original stove featured a solid cast iron two-door design and was produced in a one thousand square foot manufacturing facility. By 1981, the name "Napoleon"™ was born and with it, the first single glass door with Pyroceram high temperature ceramic glass – a first in the industry. This was the first of many milestones for Wolf Steel Ltd and over the next few years, the demand for Napoleon's wood stoves grew beyond Ontario's borders to the rest of Canada, the United States, Europe and the United Kingdom. Napoleon® is an ISO9001 – 2008 registered company and operates with 750,000+ square feet of manufacturing space and over 700 employees. Napoleon® is North America's largest privately owned manufacturer of quality wood and gas fireplaces (inserts and stoves), gourmet gas and charcoal grills, outdoor living products, waterfalls and a complete line of heating and cooling equipment.



CREATIVE SPIRIT, PERFORMANCE & QUALITY

A passionate dedication to grilling.

Napoleon®, a two generation family owned Canadian company, has been providing home products for over 36 years, committed to designing and manufacturing only the finest high efficiency grills, fireplaces and outdoor living products you can depend on.... Proudly backed by the President's Limited Lifetime Warranty.

Superior technology, rock solid performance, balanced design and unparalleled customer service are the hallmark of the Napoleon® name. Your Napoleon® grill is designed to excel, offering a cooking experience as gratifying as the wonderful meals you'll create with it.

In the pages ahead, you'll discover the beauty and simplicity of Napoleon® style - the ideal complement to your patio environment.

Wishing you many unforgettable meals - grilled to perfection.

CHARCOAL PROFESSIONAL

PRO605CSS



Cooking Area: 850 in²



Air Vents



Adjustable Charcoal Bed



Charcoal Access Door



Rear Charcoal Rotisserie Burner

CEDAR PLANKED SALMON WITH SCALLOP CRUST

- 4 Atlantic Salmon fillets (10-12 oz), pin-bones and skin removed
- ¼ cup (60 mL) Country Herb Spice

Crust

- 1 large red onion, finely diced
- ½ cup (125 mL) thinly sliced green onion
- ¼ cup (60 mL) chopped fresh dill
- 3 cloves garlic, minced
- ¼ cup (60 mL) Fire Roasted Garlic Sauce
- 1 tbsp. (15 mL) Country Herb Spice about 8-10 pieces fresh scallops (1 lb. / 454 g.)
- to taste, coarsely ground black pepper
- 1 lemon, cut into wedges
- 1 - 12" Napoleon® Cedar Plank soaked in water for one hour minimum

OVEN-LIKE PERFORMANCE

Napoleon's LIFT EASE™ roll top lid tucks neatly back giving you more space on your patio or deck. The tightly sealed lid will not be compromised by prevailing winds. Maximum heat is retained in the streamlined, double-walled lid for oven-like performance.

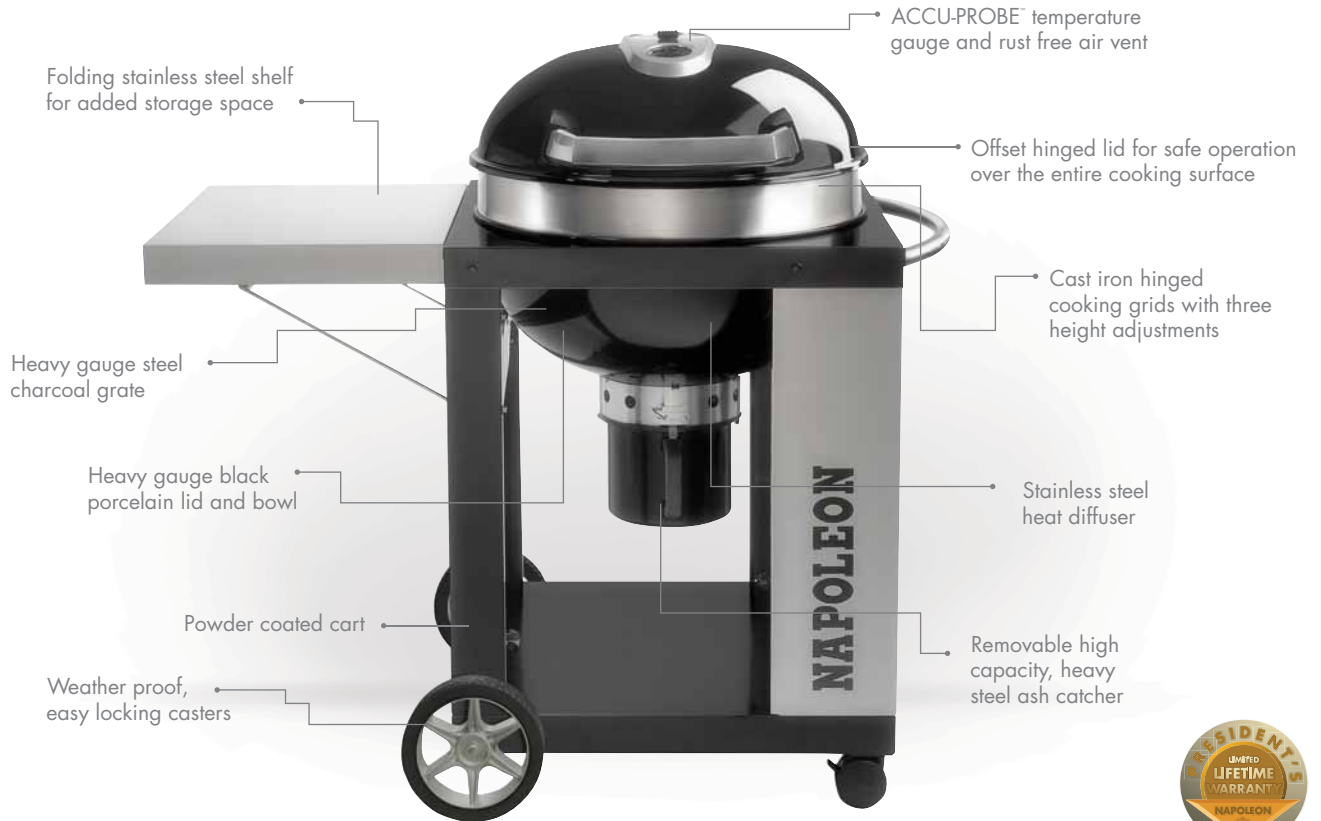


PRO CHARCOAL CART

22.5" DIAMETER NK22CK-C



Cooking Area: 365 in²



Preheat grill to medium-high heat.

Rub salmon all over with Country Herb Spice, gently pressing the spices into the meat. Place the salmon, evenly spaced, on the plank.

In a large bowl combine red onion, green onion, dill, garlic, Fire Roasted Garlic Sauce and Country Herb Spice. Mix well and divide topping evenly onto the salmon fillets, gently pressing topping into the fillets to adhere.

Using a sharp knife, slice the scallops into 4 round slices. Season scallops with coarsely ground black pepper to taste. Arrange 6-8 scallop slices evenly onto each salmon on top of the red onion crust.

Carefully place the plank on the grill and close the lid.

Plank grill for 12-15 minutes, or until salmon is just cooked through and the scallops are golden.

Remove plank from grill and serve immediately with wedges of lemon and extra Fire Roasted Garlic Sauce on the side.

Serves 4



Hinged Cooking Grids
Three Height Adjustments



ACCU-PROBE™
Temperature Gauge



Stainless Steel
Heat Diffuser



Ergonomic Hinged Lid

CHARCOAL STARTER

Start your charcoal grill in no time with a fast and easy charcoal chimney starter. Simply crumple newspapers underneath the grill starter, fill the main part with charcoal, light the paper through the holes at the bottom and you will have blazing red charcoals that are perfect for grilling.



PRO CHARCOAL LEG

22.5" DIAMETER PRO22K-LEG



Cooking Area: 365 in²



Hinged Cooking Grids



ACCU-PROBE™ Temperature Gauge



Removable Heavy Steel Ash Catcher



Ergonomic Hinged Lid



CHARCOAL FLAVOUR FROM YOUR GAS GRILL

Napoleon's optional charcoal tray is designed to let you add the fun & flavour of charcoal anytime, on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner.

SMOKED SALT

- Charcoal or Smoker Grill
- Chimney starter
- Charcoal
- Disposable aluminum pie pans
- 5 chunks of fist sized wood (pecan or alder)
- 2 cups (473 mL) wood chips
- 2/3 cup (157 mL) salt – preferably something with larger crystals like Maldon sea salt flakes



CHARCOAL KETTLE

22.5" DIAMETER NK22CK-L



Cooking Area: 365 in²



Open the bottom vent of the grill all the way. Start your charcoal in the chimney starter, when the top coals are slightly covered in ash, they're ready. Pour the lit coals on one side of the charcoal grill. Put the wood chips and chunks on top of the coals and put the cooking grid in place. Put the lid on and open the lid vent about half way. Let the grill heat up for about 5 minutes.

Divide the salt between the two disposable pie plates. Remove the grill lid, clean the cooking grids and then place the salt on the "cool side" of the grill. Put the lid back on.

Grill for 40 to 60 minutes or until the smoking stops. Remove the disposable plates and allow the salt to cool.

Transfer into air tight containers.



ACCU-PROBE™ Temperature Gauge



Hinged Cooking Grids



Cool Touch Handle



Lid Hanger (comes standard)

STAINLESS STEEL TOOLSET HANGER

Custom and convenient, this tool hanger perfectly fits around the edge of the Napoleon® charcoal kettle. Now your favourite grilling accessories are within a seconds reach while you grill and entertain.



APOLLO® SMOKER

18" DIAMETER AS300K

APOLLO®

Cooking Area: 285 in²



Sturdy Lid Handle



Easy Access Doors



Temperature Control Vent



Portable

BROWN SUGAR AND PORT SMOKED HAM

- 1 leg of ham, bone in or not
- 1 bag of Napoleon® hickory or mesquite wood chips, soaked overnight. Apple, cherry and maple wood chips are also available
- 1 cup (237 mL) brown sugar
- 1 cup (237 mL) port
- ½ cup (118 mL) fine breadcrumbs
- ¼ cup (59 mL) marmalade

MEAT/FISH HOOKS

Ribs, sausage, whole fish or long cuts of meat can be hung easily in the smoking chamber. The access doors make it easy to add wood chips or charcoal without removing the lid.



APOLLO® SMOKER

16" DIAMETER AS200K

APOLLO®

Cooking Area: 248 in²



Hang your leg of pork in a cool dry room for a couple of days to allow the pork to dry out a little. If you have a cold room or a wine cellar in the basement, that would be ideal.

Prepare your charcoal grill by making a ring out of the briquettes and leave a hole in the middle. For a gas grill, preheat to low, approximately 250°F, and fill two Smoker Tubes with soaked wood chips or use the Charcoal Tray. Ignite your charcoal and allow it to become grey in colour.

Rub the ham with a little bit of oil, preferably something natural like sunflower oil. Cover the ham in foil tightly and then prick the foil to allow smoke to enter. Place the ham in a roasting pan with a grate so that any juices can drip out, or you can put this on the rotisserie with a drip tray underneath. Smoke for two hours, checking periodically to make sure that your wood chips are still good.

After two hours, remove the leg and take off the foil. Score the skin and fat in a diamond pattern.

Mix the brown sugar, port, breadcrumbs, and marmalade. Liberally smear the ham with the glaze and return it to the grill for 90 minutes, basting periodically with the glaze.

Serves 4-8



ACCU-PROBE™
Temperature Gauge



Easy Access Doors



Sturdy Lid Handle



Meat/Fish Hooks

WATER SMOKING

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



EVERYDAY GRILLING ACCESSORIES



Charcoal Starter
67800



Charcoal Baskets
67400



Charcoal Kettle Tool Hanger
55100



Large Drip Trays
62008



Heat Resistant Gloves
62140



605 Series Heavy Duty Grill Cover
63605



AS300K Apollo® Grill Cover
63900



Kettle Leg Grill Cover
63910



Kettle Cart Cover
63911

THE MOST VERSATILE COOKING STYLES AVAILABLE

Direct Cooking

This method of cooking utilizes all burners, cooking the food directly above the flame "GRILLING" style, for searing steaks, other meats or vegetables. Keeping the lid down reduces the cooking time and cooks through to the center faster than with the lid up. Anything that is less than 2 inches in thickness should be cooked by direct grilling. These are things that generally cook quickly and benefit from the fast cooking of a hot grill. Front to back burners were designed for precise heat control, allowing for independent use of each cooking zone.

Indirect Cooking

Indirect grilling is similar to baking. The food is placed above the unlit burner instead of directly over the flame. This can be achieved by only igniting some of the burners – light one side on high and cook the food on the other. The food will cook more evenly as it is not exposed to direct heat from the burners. This is an excellent way to cook tough cuts of meat, like brisket and ribs, that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275° to 350°) and makes it easy to introduce a smoker pipe for extra flavour. For chicken, game, turkey, roasts, ham, vegetables, bread or combinations, the indirect cooking method gives great results every time. There is little need to turn the food. You can place the food directly on the grids or in a cooking pan.

Charcoal Cooking

Unique to Napoleon! Optional charcoal trays give you the freedom to switch from gas to charcoal with relative ease. With charcoal you can utilize indirect cooking as well as direct cooking.

FINDING THE PERFECT STEAK

When buying a large steak, choose one that has a uniform thickness of about 1 ½ inches. Buy a top quality cut that is well marbled to ensure tenderness. The better the quality of beef, the tastier your steak will be. For a quick sauce, jazz up store-bought BBQ sauce by adding chopped chilies, a little Worcestershire sauce, a splash of vinegar, some chopped fresh onions or garlic, or get creative.

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Rotisserie Cooking

Rotisserie cooking allows the food to self-baste, sealing in the juices while browning the outside surface. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb. There are so many advantages to rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. You can use the rotisserie method if your grill comes with a rear rotisserie burner, which requires much less attention than any other cooking method. The rotisserie burner is a nice feature because it automatically sets you up for direct, even heating.

Infrared Bottom Burner Cooking

Do you want to make the perfect steak? The intense 1800° heat instantly sears the meat, locking in the juices. Larger cuts of meat may be moved to the side of the grill to continue cooking.

Smoking

Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid. To achieve maximum flavour, fresh wood chips may be added several times during the cooking process.



Wood Chips
Mesquite, Maple, Hickory, Cherry, Apple



Smoker Pipe
67011



Grid Lifter
62121



Brass Grill Brush - 18"
62028



Grill Brush with Scraper - 10"
62010



Pizza Spatula
70003



Pizza Set with Stone & Wheel
70001



Multi-Grill Basket
57010



6 Stainless Steel Skewers - 14"
70016

Visit napoleongrills.com to see Napoleon's complete line of grilling accessories.

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KNOW YOUR WOOD

Using wood chips for charcoal grilling and smoking can add a lot of excitement to the experience as well as provide a more delectable flavour to your food. Each flavour of wood creates different results and pairs better with certain meats. Napoleon's apple wood chips create a sweeter, fruity smoked flavour and is best for pork and poultry. Experiment with different woods, combinations and amounts to find what you like best.

EVERYDAY GRILLING ACCESSORIES



3 in 1 Non-Stick Rib/Roast Rack
56011



Stainless Steel Rib & Roast Rack
70009



Wok & Beer Can Chicken Roaster
56020



Stainless Steel Chicken Roaster
56021



Professional Spatula
70010



Chef's Knife
55207



Three Piece Toolset
70019



Professional Five Piece Toolset
70011



Professional Cutting Board Set
70012



ALL SEASON GRILLING

The secret to grilling success in any season, is preparation. Always locate your grill away from the wind in a well-ventilated location to ensure consistent heat. Don't let the heat escape by constantly lifting the lid to check; instead use your thermometer.

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Stainless Steel Grill Brush
62035



Wireless Thermometer
70006



Salt Grinder
70005



Pepper Grinder
70004



Stainless Steel Silicone Brush
55005



Silicone Basting Brush - 14"
70018



Stainless Steel Griddles



Cast Iron Griddles



Professional Cast Iron Skillet
56003

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DOUBLE CHECK FOR DONENESS

When it comes to charcoal grilling and smoking, food actually looks different compared to food cooked on a gas grill or oven. Food often looks pink when completely cooked and when using wood chips it can vary even more. For example, using apple wood chips can make chicken look red. To avoid over or under cooking always use a thermometer to double check for doneness.

THE ANATOMY OF THE PERFECT CHARCOAL GRILL



PRO22K-LEG and NK22CK-C





SPECIFICATIONS	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
LIFT EASE® roll top lid	S	-	-	-	-	-
*Lid color	ss	bk	bk	bk	bk	bk
ACCU-PROBE® temperature gauge	S	S	S	S	S	S
Exclusive removable rear charcoal rotisserie burner	S	-	-	-	-	-
Plated cooking grids	-	-	-	S	S	S
Cast iron WAVE® cooking grids	S	S	S	-	-	-
Warming rack	S	-	-	-	-	-
EASY ROLL® locking casters	S	S	-	-	-	-
Folding side shelf	-	S	-	-	-	-
Built-in lid hanger	-	-	-	S	-	-
Ergonomic hinged lid	-	S	S	-	-	-
Sturdy lid handle	-	-	-	-	S	S
Cool Touch handle	-	-	-	S	-	-
Removable heavy steel ash catcher	-	S	S	S	-	-
Stainless steel heat diffuser	-	S	S	S	-	-
Weather proof wheels	-	-	S	S	-	-
Easy locking casters	S	S	-	-	-	-
Adjustable charcoal bed	S	-	-	-	-	-
Easy access doors	S	-	-	-	S	S
Air vents	S	S	S	S	S	S
Optional stackers	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	-	-
ACCESSORIES	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
Commercial quality rotisserie kit – 4 Forks	0	-	-	-	-	-
Heat resistant gloves	0	0	0	0	0	0
Drip Trays	0	0	0	0	0	0
Charcoal starter	0	0	0	0	0	0
Toolset hanger	-	-	0	0	-	-
Charcoal baskets	-	S	0	0	-	-
Heavy duty cover	0	0	0	0	0	0
DIMENSIONS	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
Total width (in)	69 ¾	44 ½	23 ¾	22 ¾	19 ½	16 ½
Total depth (in)	27 ½	24 ½	28 ½	27 ¾	19 ½	16 ½
Total height (in)	49 ½	42	42	43 ½	47 ¼	41

S = standard O = optional *Lid Colours: ss = stainless steel, bk = black

Other Napoleon Products



Fireplace Inserts • Charcoal Grills • Gas Fireplaces • Waterfalls • Wood Stoves
 Hybrid Furnaces • Electric Fireplaces • Heating & Cooling • BBQ Accessories



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Printed in Canada
 ADBRCFL 05/2013