

NAPOLEON

LOW, SLOW, OR SEAR. CHARCOAL RE-INVENTED.

CHARCOAL Series




NAPOLEON
napoleongrills.com



GRILL, CHILL AND SMOKE

You view perfect grill marks as a badge of honor.

You think cutting into a steak to check doneness is sacrilege.

You know when and why to use rub vs. marinade vs. sauce.

That's why you are ready for a Napoleon grill. Napoleon takes the art of grilling to a higher level.

Every feature, every material is engineered to give ultimate performance

— so you can create unforgettable meals.

And just like you, we're not some rookie behind the grill. Napoleon is a family-owned company with over 20 passionate years of grill-making experience.

Every great meal starts with the best ingredients.

Start yours with the best grill out there: Napoleon



We are proud to be recognized as one of Canada's Best Managed Companies and are dedicated to providing quality, home comfort products for over 38 years and counting.

CHARCOAL PROFESSIONAL

PR0605CSS



Cooking Area: 845 in² (5440 cm²)

Space saving, stainless steel **LIFT EASE™** roll top lid features the **ACCU-PROBE™** temperature gauge

Integrated tool hooks

Two charcoal dividers

Air vents control the rate of burn for your choice of high intensity heat, slow roasting or smoking

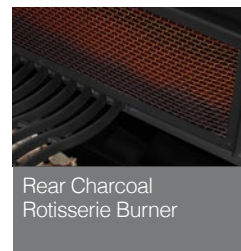
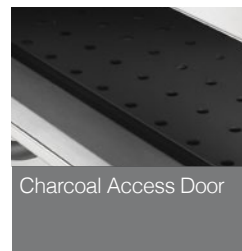
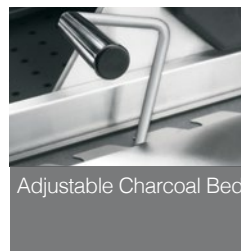
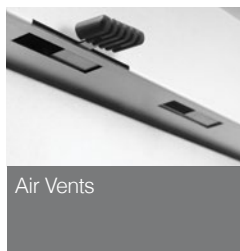
Chrome plated handles

Exclusive rear charcoal rotisserie burner

Adjustable charcoal bed for multi-level heat control

Easy front loading charcoal access door for refueling and easy cleaning

Solid stainless steel construction



ACCU-PROBE™ TEMPERATURE GAUGE

Safely and instantly read the internal temperature of your grill with the lid closed. This thermometer has a wide temperature measurement range from 0° to 370°C (0° to 700°F) and includes the ideal smoking and searing range.

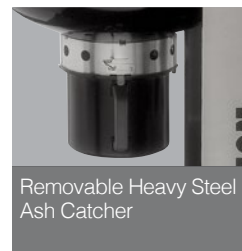
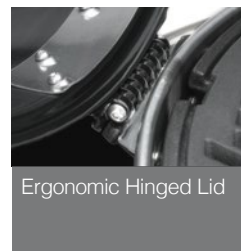
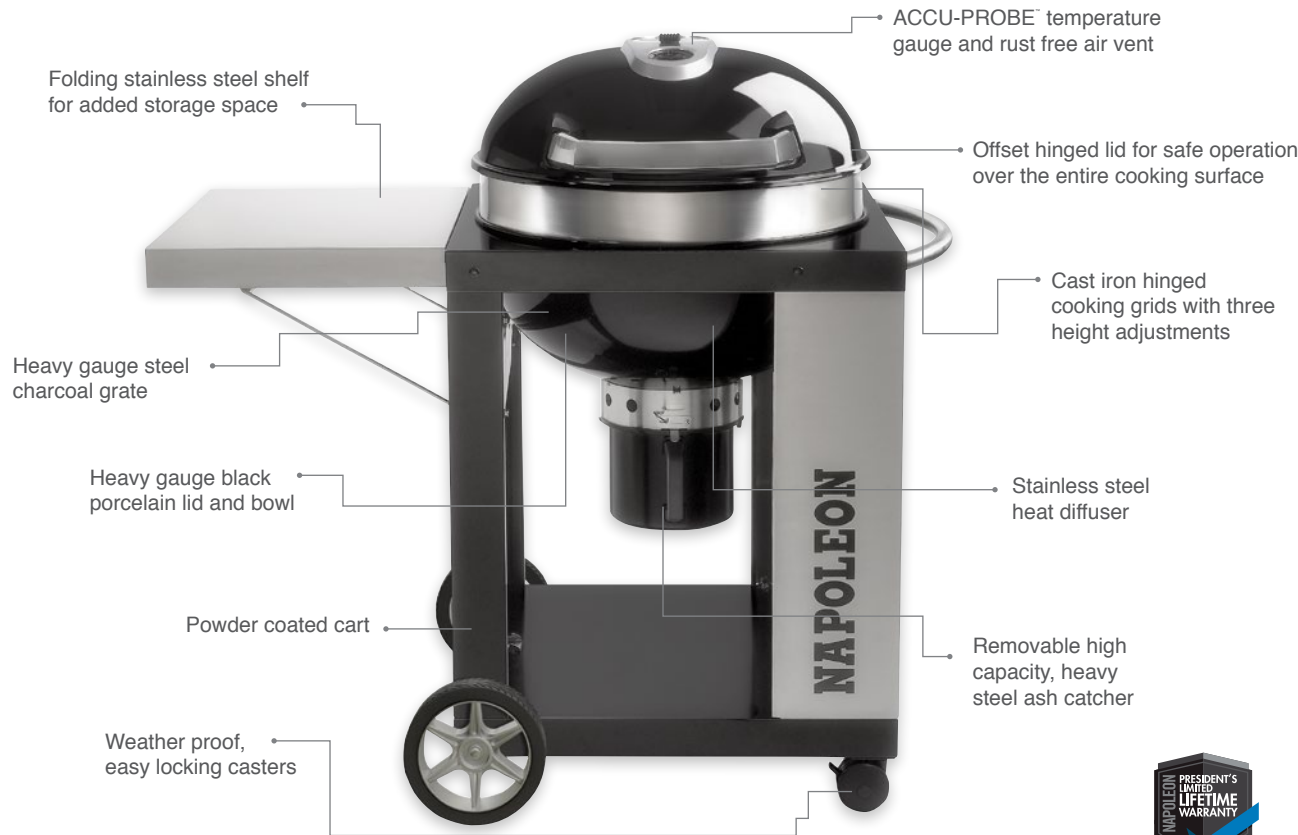


PRO CHARCOAL CART

NK22CK-C



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



CEDAR PLANKED BRIE CHEESE WITH FRESH BERRIES

Napoleon Cedar Plank soaked in water for one hour minimum	1		1
Brie Cheese	2 x 4½ oz		125 g
Strawberries trimmed and sliced into quarters	1 cup		250 mL
Fresh Berries blueberries, raspberries, or blackberries	1 cup		250 mL
Raspberry Jam	½ cup		125 mL
Sauvignon Blanc	¼ cup		60 mL
Black Pepper coarsely ground	to taste		

ADD SOME VERSATILITY AND COOKING SPACE

The optional kettle warming rack, designed for all 22.5" diameter kettles. Napoleon's warming rack is the perfect accessory adding 60 sq. in. of extra cooking space. Use it to keep prepared food warm while still grilling or to quickly warm your buns and baked potatoes. It's also perfect for indirect cooking and baking on the grill, for that low and slow barbecue flavor.





PRO CHARCOAL LEG

PRO22K-LEG



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



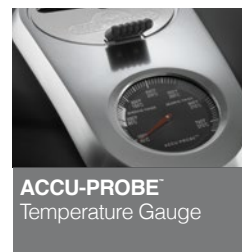
SERVES: **PREP TIME: 1 HOUR**
GRILLING TIME: 10 TO 12 MINUTES

1. Soak your cedar plank for a minimum of 1 hour in cold water.
2. Place the Brie wheels spaced evenly on the presoaked plank. Place all berries into a mixing bowl, pour in white wine and jam and toss gently to combine. Season with coarsely ground black pepper to taste.
3. Preheat grill to medium heat.
4. Spoon the berry mixture evenly over the top of the two wheels of cheese.
5. Place the plank onto the preheated grill and close the lid. Plank bake Brie for 10 to 12 minutes, or until sides are bulging and golden brown.

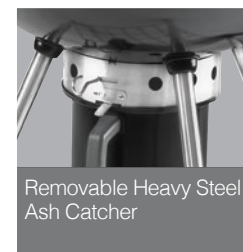
Remove plank from grill and serve with slices of fresh baguette or crackers and plenty of napkins.



Hinged Cooking Grids
Three Height
Adjustments



ACCU-PROBE[®]
Temperature Gauge



Removable Heavy Steel
Ash Catcher



Ergonomic Hinged Lid



Stainless Steel
Heat Diffuser

OPTIONAL STAINLESS STEEL TOOLSET HANGER

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



CHARCOAL KETTLE

NK22CK-L



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



ACCU-PROBE™
Temperature Gauge



Hinged Cooking Grids



Cool Touch Handle



Built-In Lid Hanger



Stainless Steel
Heat Diffuser




DOUBLE THICK PORK CHOPS WITH FIRE-ROASTED CORN SALSA

Napoleon Marinade Injector	1		1
Boneless Pork Loin Chops about 2" to 3" thick (8 oz / 227 g)	4		4
Cajun Creole Spice	¼ cup		60 mL
Buffalo Injector Sauce	¾ cup		150 mL
Buffalo Injector Sauce	½ cup		60 mL
Balkan-Style Honey	⅓ cup		75 mL
Fire-Roasted Corn Salsa			
Cajun Creole Spice	to taste		
Fresh Corn husks and silk removed	2		2
Olive Oil	1 tbsp		15 mL
Medium Red Onion peeled and sliced into ¼" wide rings	1		1
Red Pepper stem and seeds removed	1		1
Jalapeño Pepper	1		1
Fresh Cilantro chopped	1 tbsp		15 mL
Olive Oil	¼ cup		60 mL
Lime juiced	1		1
Salt and Coarsely Ground Black Pepper	to taste		

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.



SERVES: 
PREP TIME: 20 MINUTES
GRILLING TIME: 20 TO 30 MINUTES

- Using the Napoleon Marinade Injector, inject the centre of each chop with one-quarter cup of the Buffalo injector sauce. Rub the chops with Cajun Creole spice, massaging seasoning into the meat. Cover and refrigerate until needed.
- In a small bowl, whisk together remaining Buffalo injector sauce and thick Balkan-style honey until combined and smooth. Set aside.
- Preheat grill to medium-high heat.
- Lightly brush corn, red onion, red pepper, and jalapeño pepper with olive oil, and season to taste with Cajun Creole spice. Place vegetables onto grill and cook until lightly charred and tender, about 4 to 5 minutes. Remove vegetables from grill and allow to cool. Remove kernels from corn, and finely dice onion, red pepper and jalapeño pepper. Place into a medium-sized bowl with one-quarter cup olive oil, lime juice and chopped cilantro. Mix well and season with salt and coarsely ground black pepper to taste. Cover and refrigerate until needed.
- Place seasoned chops onto grill and sear for 2 to 3 minutes on each side. Reduce heat to medium-low and close the lid. Slow roast for an additional 10 to 12 minutes, turning and basting occasionally with the Buffalo and honey mixture, until chops are just cooked through and juices run clear. Give chops a final baste and remove from grill.
- Serve immediately, topped with fire roasted corn salsa and extra basting sauce on the side.

APOLLO® SMOKER AS300K

APOLLO®

Total Cooking Area: 570 in² (3660 cm²)
 Diameter: 19 in (48 cm)



ACCU-PROBE™ temperature gauge and rust free air vent

Upper lid contains a horizontal bar with 5 hooks for hanging fish, ribs or sausages

Temperature eyelets at each grill level provide access for inserting a thermometer probe

Multiple vents for excellent temperature control

Hinged, tightly fitting doors with easy access to the water pan and charcoal basket

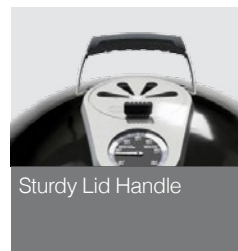
Each cooking chamber (stacker) contains a 19 inch cooking grate

3 in 1 Apollo® smoker grill for wet and dry smoking or as a stand alone charcoal grill with lid

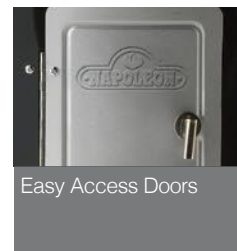


AS200K

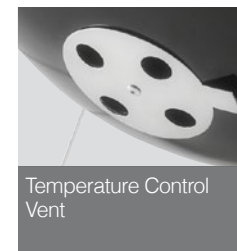
Total Cooking Area:
 402 in² (2600 cm²)
 Diameter: 16 in (41 cm)



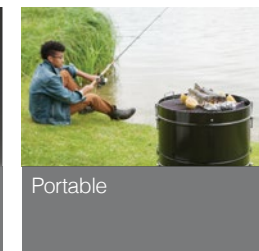
Sturdy Lid Handle



Easy Access Doors



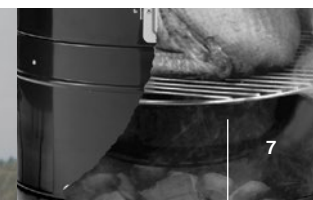
Temperature Control Vent



Portable

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 flavor.



EVERYDAY GRILLING ACCESSORIES



Wireless Digital Thermometer
70006



Universal Kettle Warming Rack
71022



Professional Pizza Set
70001



Charcoal Starter
67800



Charcoal Baskets
67400



Charcoal Kettle Tool Hanger
55100



Large Drip Trays
62008



Cast Iron Sizzle Platter
56008



AS300K Apollo® Grill Cover
63900



Kettle Leg Grill Cover
63910



Kettle Cart Cover
63911



Wood Chip Starter Kit
67020

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.



COOKING WITH CHARCOAL ON YOUR GAS GRILL



A Napoleon Exclusive! The optional charcoal tray gives you the freedom to switch from gas to charcoal with relative ease. Simply replace your sear plates with the charcoal tray, fill with charcoal and light using your gas burners. Replace your cooking grids and now you're charcoal grilling! Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need.

Approximately one layer for burgers or steaks and two layers for roasts or chicken. Pour enough charcoal into the tray to make the layers needed. Light the gas burner(s) directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner(s). Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the tray.

Tip: Never add lighter fluid to burning coals. Even if there is no flame, the heat will vaporize the lighter fluid and can cause a serious flare-up.



Want That Smoky Goodness?

Enjoy that delicious smoked meat flavor at home with your own grill and a few pointers from Napoleon. When using gas grills, it's best to put presoaked wood chips in our smoker tube, available at Napoleon grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, then you can either put the wood directly on the preheated coals or place them in the wood chip chamber in the tray.

Fill the stainless steel smoker tube with wood chips. Submerge in water for at least half an hour. Place the smoker tube over the left burner and turn it on. Place your meat over the right burner, but do not turn on the burner. You are using the indirect smoking cooking method.

Smoke the meat for several hours under a closed lid. To achieve maximum flavor, add fresh, pre-soaked wood chips several times during the cooking process or use two tubes.



Exclusive Charcoal Tray
47731

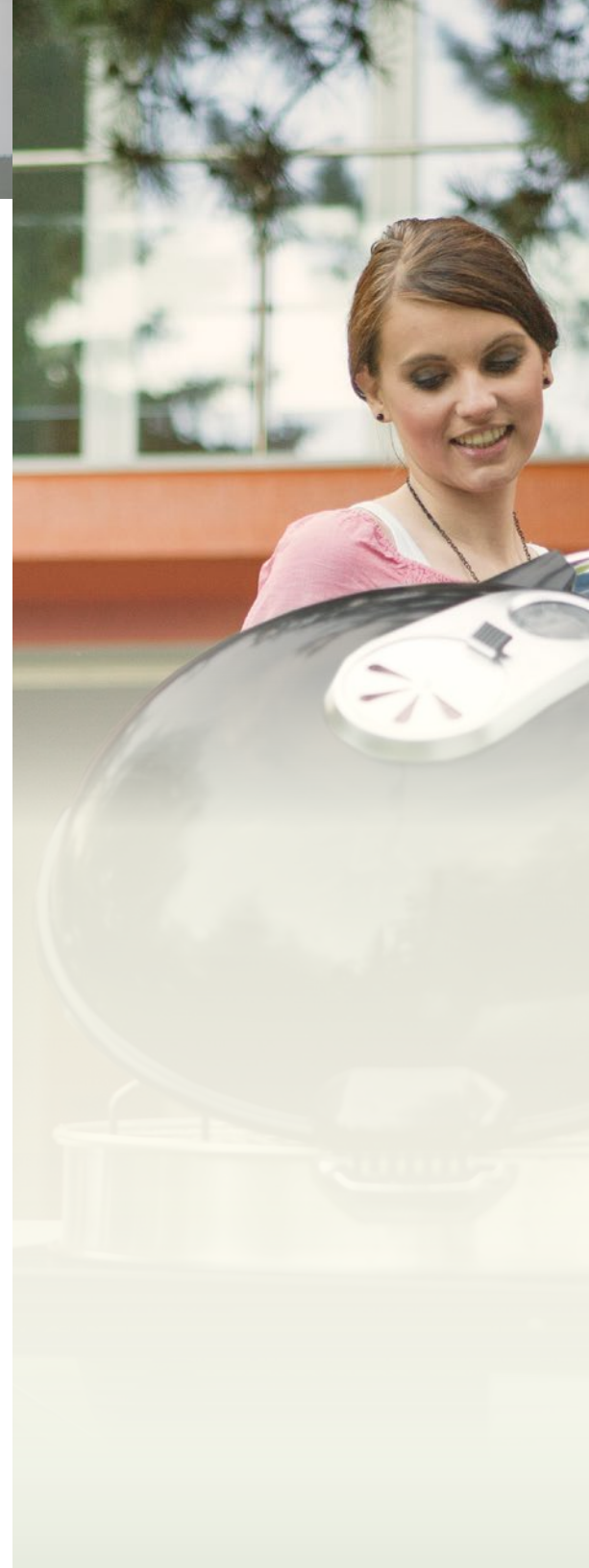
CHARCOAL STARTER

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.

THE ANATOMY OF THE PERFECT GRILL



PRO22K-LEG and NK22CK-C





SPECIFICATIONS	PR0605CSS	NK22CK-C	PR022K-LEG	NK22CK-L-1	AS300K	AS200K
*Lid colour	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	0	0	0	-	-
EASY ROLL™ locking casters	S	S	-	-	-	-
Folding side shelf	-	S	-	-	-	-
Built-in lid hanger	-	-	-	S	-	-
Ergonomic hinged lid	-	S	S	-	-	-
Cool Touch handle	S	S	S	S	S	S
Removable heavy steel ash catcher	S	S	S	S	-	-
Stainless steel heat diffuser	-	S	S	S	-	-
Weather proof wheels	-	S	S	S	-	-
Adjustable charcoal bed	S	-	-	-	-	-
Adjustable grid height	-	S	S	-	-	-
Easy access doors	S	-	-	-	S	S
Adjustable air vents	S	S	S	S	S	S
Stackers (also available separately for add-ons)	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	-	-
ACCESSORIES	PR0605CSS	NK22CK-C	PR022K-LEG	NK22CK-L-1	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	PR0605CSS	NK22CK-C	PR022K-LEG	NK22CK-L-1	AS300K	AS200K
Total width in inches (cm)	67 ½ (171)	44 ¾ (113)	23 (59)	23 (59)	19 ½ (50)	16 ½ (42)
Total depth in inches (cm)	24 ¾ (63)	28 ½ (72)	28 ½ (72)	27 ¾ (70)	19 ½ (50)	16 ½ (42)
Total height in inches (cm) lid closed/ lid open	49 ¼ (125) /59 ¼ (151)	41 ¾ (106) / 60 (152)	40 ½ (103) / 63 ¾ (162)	44 (112)	47 ¼ (120)	41 (104)

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

Other Napoleon Products



Fireplace Inserts • Gas Grills • Hybrid Furnaces • Outdoor Fireplaces
Gas Furnaces • Gas Fireplaces • Electric Fireplaces • Accessories • Wood Stoves



214 Bayview Drive, Barrie, Ontario, Canada L4N 4Y8
103 Miller Drive, Crittenden, Kentucky, USA 41030
7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 705-726-4278 FAX: 705-725-2564
napoleongrills.com
info@napoleonproducts.com

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

Authorized Dealer



Printed in Canada
ADBRCFL 05/2015