CREATE A 5-STAR MEAL WITHOUT LEAVING HOME.
YOUR INDOOR KITCHEN WILL WONDER WHERE YOU'VE BEEN. DON'T WORRY, WE WON'T TELL.

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.
PRESTIGE PRO™
BIPRO825RBI with rear infrared burner, infrared SIZZLE ZONE™ bottom burners and smoker tray

106,000 BTU's
9 burners
Cooking Area: 1245 in² (8140 cm²)
Cart model available

INFRARED TECHNOLOGY
The intense heat of Napoleon’s infrared technology instantly locks in the juices for an amazing taste sensation! Over 11,000 flame ports produce up to 1800°F for optimum searing. See page 17 for more details.

NEW
PATENT PENDING
SAFETYGLOW
CONTROL KNOBS

Blue NIGHT LIGHT™ in off position and Red SafetyGlow when a burner is in use. Entertain with peace of mind knowing that you will never accidentally leave the gas on.
PRESTIGE PRO™ BiPR0665RB with rear infrared burner, and integrated smoker tray

Commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking using the rear infrared burner

Engaging NIGHT LIGHT™ control knobs Safety Glow feature and interior lights for late night entertaining

ACCU-PROBE™ Temperature Gauge

Deluxe high top, space saving LIFT EASE™ roll top lid with polished chrome trim accents and handle

Stainless steel cooking system

Drop-in Side Burner
Natural Gas and Propane Available

Available as a natural gas or propane unit

86,000 BTU’s
7 burners
Cooking Area: 1000 in² (6510 cm²)
Cart model available

CHARCOAL FLAVOR FROM YOUR GAS GRILL

Napoleon’s optional charcoal tray is designed to let you add the fun & flavor of charcoal any time, on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner. For more details see page 16.
HEAVY DUTY STAINLESS STEEL COOKING SYSTEM

The even, consistent heat from high and hot to low and slow. WAVE™ cooking grids for those trademark Napoleon sear lines, self cleaning sear plates for reduced flare-ups and durable burners for controlled, even heat.
**PRESTIGE**

**BIP500RB** with rear infrared burner

- 66,000 BTU's
- 5 burners
- Cooking Area: 760 in² (4880 cm²)
- Cart model available

_Dual-Level Stainless Steel Sear Plates_

- Dual-Level, individual stainless steel sear plates allow consistent, even heat and continuous grease run off. (Standard on BIPRO825RB, BIPRO665RB, BIPRO500RB & BIP500RB)

**WAVE™ Cooking Grids**

- Heavy gauge, long lasting stainless steel tube burners with crossover lighting

**JETFIRE™ Ignition**

- ACCU-PROBE™ temperature gauge

**Rear Infrared Rotisserie Burner**

- Heavy duty rotisserie kit with counter balance and 2 forks using the rear infrared burner

**Sentry® Stainless Steel Double Door**

- Space saving LIFT EASE™ roll top lid

Available as a natural gas or propane unit

Doors and drawers are optional. Island not included.

[Image of grill and cooking area]
LEX SERIES
BILEX730RBI, BILEX605RBI with rear infrared burner and infrared SIZZLE ZONE™ bottom burner

LEX730RBI
95,500 BTU’s
6 burners
Cooking Area: 1025 in² (6530 cm²)
Cart Models Available

LEX605RBI
79,500 BTU’s
5 burners
Cooking Area: 850 in² (5440 cm²)
Cart Models Available

- Double walled stainless steel lid
- Stainless steel WAVE cooking grids
- Infrared bottom and rear burners
- Two grill sizes to choose from
- Engaging i-GLOW™ backlit control knobs for late night entertaining

Doors and drawers are optional. Island not included.

CORD PLANKED BRIE CHEESE WITH FRESH BERRIES

Napoleon Cedar Plank
soaked in water for one hour minimum

- Brie Cheese
  - 2 x 4½ oz | 125 g
- Strawberries
  - 1 cup | 250 mL
  - trimmed and sliced into quarters
- Fresh Berries
  - blueberries, raspberries, or blackberries
  - 1 cup | 250 mL
- Raspberry Jam
  - ½ cup | 125 mL
- Sauvignon Blanc
  - ¼ cup | 60 mL
- Black Pepper
to taste

CERAMIC REAR INFRARED ROTISSERIE BURNER
Ceramic rear rotisserie burner heat waves seal and lock in the juices quickly for superior tenderness. Restaurant style results and perfect self-basting roasts every time. (Heavy duty rotisserie kit with counter balance, stainless steel rotisserie bracket and forks available for most models).
LEX SERIES
CLASSIC BILEX485 with 4 burners

SERVES: 4
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.

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.
OASIS™ MODULAR ISLANDS
ENDLESS CONFIGURATION POSSIBILITIES

OASIS 400 PACKAGE
Customize your own modular island components to suit your individual needs.

- Powder coated galvanneal steel in carbon finish. Superior durability with two-coat pebbling system.
- Convenient pre-built cash and carry design.
- Knock outs for easy electrical and gas piping installations.
- Quick adjustment leveling feet on each modular unit.
- 304 Stainless steel doors and drawers for longevity.
- Three Drawer Cabinet IM-3DC-CN
- Universal Fridge Cabinet IM-UFC-CN
- Waste Drawer with Paper Towel Holder IM-WDC-CN
- Under Grill Cabinet IM-UGC825-CN
- Propane Tank Cabinet IM-UTC-CN
- Drop-in Side Burner Natural Gas and Propane Available
- BIPRO825RBI

LATE NIGHT ENTERTAINING
Being the biggest fans of BBQ, Napoleon feels you should always be able to enjoy your favorite grilled meal and we have developed technology that makes every meal better and more easily prepared. You can entertain into the late hours with features such as interior lights and i-GLOW™ and NIGHT LIGHT™ control knobs that illuminate for easy grilling and food preparation. Wishing you many unforgettable meals – grilled to perfection.
The Napoleon Oasis™ Modular Island series has been developed with versatility in mind.

PERSONALIZE YOUR OUTDOOR LIVING SPACE WITH THE LUXURIOUS OASIS™ MODULAR ISLANDS

Choose the modules that fit your lifestyle and your budget. The cabinets can be assembled in virtually any combination to suit your individual needs. All cabinets are 35 1/2” tall and 24” deep with 4 leveling feet for easy adjustment on any surface. The Oasis Outdoor Modular Island series can be assembled against any non-combustible wall of your home or as a standalone island.
When buying a large steak, choose one that has a uniform thickness of about 1½”. 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.
BUILT-IN ISLAND DOORS, DRAWERS & BURNERS

DELUXE FLAT STAINLESS STEEL DOOR KIT WITH CURVED STAINLESS STEEL HANDLE
N370-0361-1

FLUSH MOUNT STAINLESS STEEL DOUBLE DOORS
N370-0502, N370-0503-1

DROP-IN SIDE BURNER
N370-0504-1 (LP), N370-0505 (NG)

DELUXE STAINLESS STEEL TRIPLE DRAWERS WITH CURVED STAINLESS STEEL HANDLES
N370-0360

DELUXE STAINLESS STEEL SINGLE DRAWER WITH CURVED STAINLESS STEEL HANDLE
N370-0359

DOUBLE SIDE BURNER
BISB245FT

INFRARED SIZZLE ZONE™ SIDE BURNER
BISZ300 with LIFT EASE™ Roll Top Lid

INFRARED SIZZLE ZONE™ SIDE BURNER
BISZ300FT with Stainless Steel Flat Cover

INSTANT JETFIRE® IGNITION
Napoleon’s JETFIRE® ignition starts each burner individually for reliable start ups - EVERY time.
HERBS & SPICES
Dried herbs and spices make wonderful aromatics for grilling. Soak them for about 5 minutes, squeeze out the moisture, and sprinkle them either directly on the coals, or even in the water pan if you’re cooking over indirect heat. Watch out for seeds, such as mustard and coriander. Heat makes them pop.
Visit napoleongrills.com to see Napoleon’s complete line of grilling accessories.

TROUBLE-FREE GRILLING
If you take the time to give your grill a thorough check-up in the spring and once more in the fall, you will enjoy years of trouble-free grilling. If you can’t fit both check-ups in, choose the springtime, just before the busy summer grilling season starts, to get at least one good check-up.

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 two 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 flavor. 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.

Infrared Bottom Burner Cooking  Do you want to make the perfect steak? The intense 1800º 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 flavor, fresh wood chips may be added several times during the cooking process.

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.

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.

Rotisserie Shish Kebab Wheel  64007

Wood Chip Starter Kit  67020

Super WAVE Grill Brush  62013

10" Baking Stone Set  70000  Rectangular Baking Stone  70008  Stainless Steel Rotating Skewer Rack  70014  Visit napoleongrills.com to see Napoleon’s complete line of grilling accessories.
COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive! Still want the convenience of gas, but long for that charcoal flavor? No problem! Napoleon’s charcoal tray lights easily with your gas burner. No need for lighter fluid!

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.

WANT THAT SMOKED 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.

OVEN-LIKE PERFORMANCE

Your gas grill can also be used as a conventional or convection oven. Bread, buns, cakes and pizzas can be cooked to perfection under the grill lid. For convection cooking, follow the same instructions as for the indirect cooking method. Your grill comes with a tightly sealed lid for heat retention, giving oven-like performance.
**HOW DOES INFRARED COOKING WORK?**

Since the discovery of fire, man-kind has been striving to improve taste and perfect the grilling experience. Infrared grilling is simply the relationship between the type of food, heat, and time. Infrared cooking uses high-efficiency radiant energy, much like the sun. High-frequency electromagnetic waves from the invisible end of the light spectrum travel from the infrared source to the food. Napoleon infrared grills use ceramic burners with thousands of evenly spaced flame ports to generate infrared radiant energy. The flame energy is absorbed by the ceramic, which then glows and heats up to an incredible 1800°F. This remarkable **SIZZLE ZONE™** heat intensity quickly sears your food to lock in moisture and flavor. The results are unmistakable - succulent, flavorful food in a much-reduced grilling time! Napoleon’s infrared grilling technology makes serving the perfect meal quick and easy each and every time.

**Versatile**
Grill anything like a professional, from steaks to seafood, fish to vegetables.

**Great Retention of Flavor and Moisture**
Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air. Therefore, the food cooks very quickly, resulting in a greater retention of food weight. Food cooked in its own juices is more succulent, tender and tasty.

**More Efficient**
Infrared heats the object not the air so it cooks twice as fast as traditional burners while using less fuel. Because infrared heats food directly, not the air around it, grilling year round is much easier.

**The Environmental Choice!**
Because the infrared burners are ready to grill in under a minute and grilling time is drastically decreased, cooking your food with Napoleon’s advanced infrared technology can reduce your gas consumption by up to 50%.

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**How To Cook The Perfect Infrared Steak**
Pick a steak that is well marbled, the more marble there is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and about 12 to 16 ounces each, depending on the cut.

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
4. Place thick, juicy steak on grids.
5. Wait two - three minutes, flip steak with tongs. (You do not want to use a fork and pierce the steak as this will let out the juices the infrared has locked in).
6. Wait another two – three minutes, turn off the knob.
7. You now have a medium rare steak.
   Bon Appetite.

---

**“DONENESS” TEST**
Take your left forefinger and touch it to the tip of your left thumb. Don't apply pressure, just use the lightest touch with your finger, touching the base of the meaty part of your thumb. This feeling is similar to the consistency of rare steak. Now compare it by touching the steak. For medium done, use the second finger of your left hand to touch the tip of your left thumb. Well done, use the third finger of the left hand.
BUILT-IN GRILL HEADS AVAILABLE FOR YOUR CUSTOM OASIS™ ISLAND / BUILT-IN ISLAND

Remember to always refer to the owner’s manual for complete and accurate installation instructions.

BIP500RB
Opening dimensions:
30 ¾" w x 20 ½" d x 8 ¾" h
(78 cm w x 52 cm d x 23 cm h)

BIP665RB
Opening dimensions:
38 ½" w x 20 ½" d x 8 ¾" h
(97 cm w x 52 cm d x 23 cm h)

BIP825RBI
Opening dimensions:
52 ½" w x 20 ½" d x 8 ¾" h
(133 cm w x 52 cm d x 23 cm h)

BIL500RB
Opening dimensions:
30 ¾" w x 20 ½" d x 8 ¾" h
(78 cm w x 52 cm d x 23 cm h)

BILEX485
Opening dimensions:
29 ⅞" w x 21 ¾" d x 7 ½" h
(76 cm w x 54 cm d x 19 cm h)

BILEX605RBI
Opening dimensions:
36 ⅞" w x 21 ¾" d x 7 ½" h
(93 cm w x 54 cm d x 19 cm h)

BILEX730RBI
Opening dimensions:
43 ¼" w x 21 ¾" d x 7 ½" h
(110 cm w x 54 cm d x 19 cm h)

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. And, don’t be afraid to use the warming rack to keep food warm or to finish cooking, if the rest of your food continues to cook on the main burners.
The countertop material must be non-combustible if a grill is to be installed into it. They can be ordered in advance by drawing out the floor plan of how the cabinets will be situated and adding up the width measurements, allowing 1-2" of countertop overhang. Most countertop manufacturers are willing to come and take measurements after assembly of the cabinets is complete to ensure a perfect fit. For best results the countertop thickness should be between ¾" to 1 ½" thick. The built-in grill head comes with stainless steel brackets and hardware that allow the unit to rest on the countertop above the corresponding island cabinet for that unit. Granite is an excellent choice of countertop materials. Decorative countertops made of ceramic tile set on top of cement tiling board can be selected to match your surrounding backyard furniture color.

* Countertops must be ordered and supplied locally by the homeowner.

**BUILT-IN NATURAL GAS HOOK-UP**

The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. Do not use hose to connect the unit. It must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with Z21.4 /CSA 6.10. The installation must comply with CAN B149.1 Natural Gas and Propane Installation Code in Canada, or to the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run. If installing a side burner, a separate line must be branched off to the side burner unit and enter the side burner opening at the specified location.
Please use manual to properly assemble your built-in grill. Refer to the main manual for operating, cleaning, and maintenance instructions. This grill is designed for non-combustible enclosures only, and must be installed and serviced by a qualified installer to local codes. Drawings for reference only. Minimum 6” clearance required between grill and other appliance. Specifications subject to change without notice.

* Additional clearance may be required for openings. See owners manual

**BUILT-IN PROPANE GAS HOOK-UP**

The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. The installation must comply with CAN B149.1 Natural Gas and Propane installation code in Canada, or to the National Fuel Gas code, ANSI Z223.1 in the United States. The tank can not be stored below the gas grill. Built-in units are supplied with a drip pan which holds only a minimal amount of grease. To prevent grease fires, the pan must be cleaned after each use.
## Grill Specifications

<table>
<thead>
<tr>
<th>Feature</th>
<th>BIPRO825RBI</th>
<th>BIPRO665RB</th>
<th>BIPRO500RB</th>
<th>BIP500RB</th>
<th>BILEX730RBI</th>
<th>BILEX605RBI</th>
<th>BILEX485</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lift Ease™ roll top stainless steel lid</td>
<td>S</td>
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<td>Double walled stainless steel lid</td>
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<td>ACCU-PROBE™ temperature gauge</td>
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<td>Total cooking surface (sq. in.)*</td>
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<td>1000</td>
<td>760</td>
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<td>Integrated wood chip smoker tray</td>
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<td>i-GLOW™ / NIGHT LIGHT™ control knobs</td>
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### Dimensions (opening size for installation)

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<thead>
<tr>
<th>Feature</th>
<th>BIPRO825RBI</th>
<th>BIPRO665RB</th>
<th>BIPRO500RB</th>
<th>BIP500RB</th>
<th>BILEX730RBI</th>
<th>BILEX605RBI</th>
<th>BILEX485</th>
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<tr>
<td>Total width in inches (cm)</td>
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<td>38 (97)</td>
<td>30 1/4 (78)</td>
<td>30 1/4 (78)</td>
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<td>20 1/4 (52)</td>
<td>20 1/4 (52)</td>
<td>20 1/4 (52)</td>
<td>21 1/4 (54)</td>
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<tr>
<td>Total height in inches (cm)</td>
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### Doors & Accessories (opening size for installation)

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<th>Width in. (cm)</th>
<th>Depth in. (cm)</th>
<th>Height in. (cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flat Stainless Steel Door</td>
<td>N370-0361-1</td>
<td>17 (43)</td>
<td>-</td>
<td>23 1/4 (59)</td>
</tr>
<tr>
<td>Flushed Mount Stainless Steel Double Door</td>
<td>N370-0502-1</td>
<td>28 1/4 (72)</td>
<td>-</td>
<td>20 1/4 (51)</td>
</tr>
<tr>
<td>Flushed Mount Stainless Steel Double Door</td>
<td>N370-0503-1</td>
<td>37 7/8 (96)</td>
<td>-</td>
<td>20 1/4 (51)</td>
</tr>
<tr>
<td>Stainless Steel Single Drawer</td>
<td>N370-0359</td>
<td>17 1/4 (44)</td>
<td>23 (58)</td>
<td>6 1/4 (17)</td>
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<tr>
<td>Stainless Steel Triple Drawer</td>
<td>N370-0360</td>
<td>17 1/4 (44)</td>
<td>23 (58)</td>
<td>22 1/4 (58)</td>
</tr>
<tr>
<td>Infrared SIZZLE ZONE® Burner with Roll Top</td>
<td>BISZ300</td>
<td>20 1/4 (51)</td>
<td>20 1/4 (52)</td>
<td>9 1/4 (23)</td>
</tr>
<tr>
<td>Infrared SIZZLE ZONE® with Flat Top</td>
<td>BISZ300FT</td>
<td>20 1/4 (51)</td>
<td>20 1/4 (52)</td>
<td>9 1/4 (23)</td>
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<tr>
<td>Double Side Burner</td>
<td>BISB245</td>
<td>20 1/4 (51)</td>
<td>20 1/4 (52)</td>
<td>8 7/8 (23)</td>
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<tr>
<td>Side Burner</td>
<td>N370-0504/05</td>
<td>12 3/4 (32)</td>
<td>16 1/4 (42)</td>
<td>4 1/4 (11)</td>
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</tbody>
</table>

### OASIS Modular Components

<table>
<thead>
<tr>
<th>Feature</th>
<th>Part Number</th>
<th>Width in. (cm)</th>
<th>Depth in. (cm)</th>
<th>Height in. (cm)</th>
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<tbody>
<tr>
<td>Under Grill Cabinet - 825 series</td>
<td>IM-UGC825-CN</td>
<td>55 (139)</td>
<td>24 (61)</td>
<td>33 1/2 (86)</td>
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<tr>
<td>Under Grill Cabinet - 665 series</td>
<td>IM-UGC665-CN</td>
<td>40 1/2 (103)</td>
<td>24 (61)</td>
<td>33 1/2 (86)</td>
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<tr>
<td>Under Grill Cabinet - 500 series</td>
<td>IM-UGC500-CN</td>
<td>34 1/4 (88)</td>
<td>24 (61)</td>
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<tr>
<td>Under Grill Cabinet - 730 series</td>
<td>IM-UGC730-CN</td>
<td>47 1/2 (120)</td>
<td>24 (61)</td>
<td>33 1/2 (86)</td>
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<tr>
<td>Under Grill Cabinet - 605 series</td>
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<td>40 1/4 (103)</td>
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<td>Under Grill Cabinet - 485 series</td>
<td>IM-UGC485-CN</td>
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<td>Under Grill Cabinet - 300 series</td>
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<td>Propane Tank Cabinet - universal door</td>
<td>IM-UTC-CN</td>
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<td>Universal Door Cabinet</td>
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<td>24 (61)</td>
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<td>Outdoor Rated Fridge</td>
<td>NFRO550RSS</td>
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<td>26 (66)</td>
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<td>Three Drawer Cabinet</td>
<td>IM-3DC-CN</td>
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<td>24 (61)</td>
<td>33 1/2 (86)</td>
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<tr>
<td>Two Drawer Cabinet</td>
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<td>24 (61)</td>
<td>33 1/2 (86)</td>
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<td>Waste Drawer with Paper Towel Holder</td>
<td>IM-WDC-CN</td>
<td>24 (61)</td>
<td>24 (61)</td>
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<td>Wall Spacer</td>
<td>IM-WSF-CN</td>
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<td>4 (10)</td>
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<tr>
<td>Ice Bucket Holder</td>
<td>IM-IBA</td>
<td>19 1/4 (49)</td>
<td>16 (41)</td>
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</tbody>
</table>

**Important:** Always refer to manual for individual models. Dimensions shown here are rounded for approximation - Dimensions subject to change. Refer to manual for accurate dimensions. Refer to manual for end panels and transition kits not shown here.

S = Standard   O = Optional   * Rear burner   ° All lid openings require a minimum of 5" clearance behind the unit. Refer to owners manual for individual models. - Dimensions subject to change. Refer to manual for accurate dimensions.
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