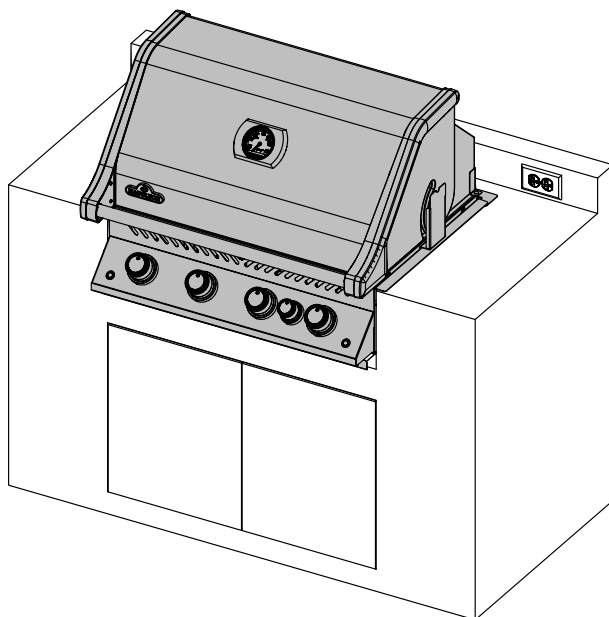
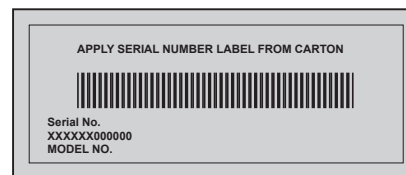


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



BIPRO500-3



WARNING! CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL WHEN THE APPLIANCE IS NOT INSTALLED WITH THE ZERO CLEARANCE LINER PART NO. BI-3323-ZCL.



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

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

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

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



NAPOLEON LIMITED LIFETIME WARRANTY

FOR PRESTIGE®, PRESTIGE PRO™ AND BUILT-IN SERIES MODELS

Napoleon products are designed with superior components and materials and are assembled by trained craftsmen who take great pride in their work. The burner and valve assembly are leak tested and test-fired at a quality test station. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from Napoleon. Thank you for purchasing a Napoleon product. Napoleon (Wolf Steel Ltd, Barrie, ON, Canada) warrants that the components in your new Napoleon product will be free from defects in material and workmanship from the date of purchase, for a period of 15 years.



Hood	Lifetime
Stainless Steel Lid.....	Lifetime
Porcelain Enamel Lid	Lifetime
Aluminum Castings	Lifetime
Stainless Steel Cooking Grids.....	Lifetime
Stainless Steel Tube Burners.....	Lifetime
Stainless Steel Sear Plates	15 Years
Porcelain Enamel Cast Iron Grids.....	15 Years
Stainless Steel Infrared Rotisserie	15 Years
Infrared Bottom/Side Burner	15 Years
All Other Parts	15 Years

CONDITIONS AND LIMITATIONS:

This Limited Warranty creates a warranty period as specified in the aforementioned table, for products purchased through an authorized Napoleon dealer, and entitles the original purchaser (or gift recipient in the case where a new product is given as a gift) to the specified coverage in respect of any component replaced within the warranty period, either by Napoleon or an authorized Napoleon dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. This warranty does not cover accessories or bonus items.

For greater certainty, “normal private use” of a product means that the product: has been installed (where applicable) by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly cleaned and maintained according to the instructions; and has not been used as a communal amenity or in a commercial application. In the case of use in communal or commercial applications (where approved), the warranty is reduced to a period of two (2) years.

Similarly, “failure” does not include: damage caused by over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of cleaning and maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers. If you live in a coastal area, or have your product located near a pool or hot tub, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the accompanying owner’s manual, in order to prevent surface corrosion. Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. Parts replaced under this warranty are warranted only for the balance of the period specified in the aforementioned table.

The replacement component is the sole responsibility of Napoleon defined by this warranty; in no event will Napoleon be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential or indirect damages, or for any handling and transportation charges or export duties.



NAPOLEON LIMITED LIFETIME WARRANTY

FOR PRESTIGE®, PRESTIGE PRO™

AND BUILT-IN SERIES MODELS

The use and/or installation of parts on your Napoleon product that are not genuine Napoleon parts will void this warranty, and any damages that result hereby are not covered by this warranty. Any conversion of a gas grill not authorized by Napoleon and performed by a Napoleon authorized service technician will void this warranty.

This warranty is provided in addition to any rights afforded to you by local laws. These and other statutory rights remain unaffected by this warranty provision. Accordingly, this warranty imposes no obligation upon Napoleon to keep parts in stock. Based on the availability of parts, Napoleon may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. Napoleon may from time to time update the design of its products. Nothing contained in this warranty shall be construed as obligating Napoleon to incorporate such design updates into previously manufactured products, nor shall such updates be construed as an admission that previous designs were defective.

Registering your Napoleon product confirms your warranty coverage, will expedite any warranty claims you may need to make, and provides a link between you and Napoleon in case we ever need to contact you. When making warranty claims, Napoleon representatives may request from you the bill of sale or copy, together with a serial number and a model number. Napoleon reserves the right to have its representative inspect any product or part prior to honoring any warranty claim. You must contact Napoleon Customer Service or an authorized Napoleon dealer to obtain the benefit of the warranty coverage.



WARNING! Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

Safe Operating Practices

- This gas grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the gas grill.
- This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- Do not locate unit in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Under no circumstances should this gas grill be modified.
- Do not operate unit under overhead combustible construction.
- Maintain proper clearance to combustibles (20" (508mm) to rear of unit, 7" (178mm) to sides). Additional clearance of (24" (610mm)) is recommended near vinyl siding or panes of glass.
- Gas must be turned off at the propane cylinder or at the natural gas supply valve when the gas grill is not in use.
- Do not attempt to use a cylinder that is not equipped with a QCC1 type connection.
- When the propane cylinder is connected to the appliance, the gas grill and cylinder must be stored outdoors in a well-ventilated space.
- When the gas grill is to be stored indoors, the connection between the propane cylinder and the gas grill must be disconnected and the cylinder removed and stored outdoors in a well ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area. Natural gas units must be disconnected from the supply when being stored indoors.
- Inspect the fuel supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the gas grill with a replacement pressure regulator and hose assembly specified by the grill manufacturer.
- Do not route hose underneath drip pan - proper hose clearance to bottom of unit must be maintained.
- Hose must not run behind the front leg. It must run around the front side of leg (if applicable).
- Leak test the unit before initial use, annually, and whenever any gas components are replaced.
- Follow lighting instructions carefully when operating grill.
- Burner controls must be off when turning supply cylinder valve on.
- The lid is to be closed during the gas grill preheating period on all models except the BISZ300NFT/PFT and the built-in side burner BISB245.
- The BISZ300NFT/PFT and the built-in side burner BISB245 are supplied with a flat cover for storage and protection from the elements. Never place this cover on the grill while hot or operating. Allow grill to cool completely before covering.
- Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.
- Do not leave grill unattended when operating.
- Do not light burners with lid closed.
- Do not operate rear burner with main burners operating.
- Do not move grill when hot or operating.
- Do not use condiment tray to store lighters, matches or any other combustibles.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Ensure sear plates are positioned properly according to sear plate installation instructions. The holes must be towards the front of the gas grill (if applicable).
- Clean grease tray and sear plates regularly to avoid build-up, which could lead to grease fires.
- Remove warming rack before lighting rear burner. The extreme heat will damage the warming rack.
- Inspect infrared burner venturi tube for spider webs and other obstructions periodically. Clean the tubes completely if you find any such obstructions.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with heated unit. A large temperature differential can cause chipping in the porcelain.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with ceramic burners.
- Do not use a pressure washer to clean any part of the unit.



General Information

This Gas Barbecue is certified under Canadian and American National Standards, CSA 1.6-2018 and ANSI Z21.58-2018 respectively for Outdoor Gas Grills and should be installed to conform according to local codes. In absence of local codes, install to the current 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.

If a rotisserie motor is used, it must be electrically grounded in accordance with local codes or, in absence of local codes, with the current CSA C22.1 Canadian Electrical Code in Canada or the National Electrical Code, ANSI/NFPA 70 in the United States.



WARNING: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer, and chemicals including di-n-butyl phthalate, 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.

Propane Cylinder Specifications



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

WARNING! Do not store a spare propane cylinder on the shelf beneath the barbecue.

If the gas grill is being supplied with propane from a portable cylinder, a regulator specified by the manufacturer must be used. The regulator must supply a pressure of 11 inches water column (0.39 PSI) to the gas grill and have a QCC1 type fitting. Cylinders to be used with this unit must be supplied with a QCC1 cylinder valve. A QCC1 cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. It is also equipped with an excess flow device. In order to attain full flow to the grill, the valves must be in the off position when the cylinder valve is turned on.

A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. Use only a propane supply cylinder constructed and marked in accordance with the specifications for LP-gas cylinders of the National Standard of Canada, CAN/CSA-b339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable or the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.). Cart models have been designed for use with a 20 lb (9.1 kg) size propane cylinder only (not supplied).

The propane cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapor space of the cylinder. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If the preceding information is not followed exactly, a fire causing death or serious injury may occur.



NOTE! Propane regulator hose not included.

Gas Hook-Up Instructions



WARNING! This grill is designed for installation in a built-in enclosure constructed of combustible materials when installed with zero clearance liner Part No. BI-3323-ZCL, and must be installed and serviced by a qualified installer to local codes.

WARNING! Cabinet frame, cabinet, and counter top must be made from non-combustible material when not installed with zero clearance liner Part No. BI-3323-ZCL.

WARNING! As indicated on the rating plate, this gas grill is designed to operate with gas supply pressures of 11" WC for Propane and 7" WC for Natural Gas. For installations where the gas supply pressure exceeds these requirements, a regulator must be installed upstream of the grill's components. If the gas supply pressure is lower than these requirements, the unit will be under-fired and will not reach the maximum temperatures. Ensure that the supply line size complies with local and/or national installation codes.

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. A flexible metal connector is included to simplify the installation of the unit. Connect this flexible metal connector to the flare fitting on the end of the manifold. Connect the other end of the connector to the gas piping. Ensure that the connector does

not pass through a wall, floor, ceiling or partition, and is protected from damage. Do not use a hose to connect the unit except to connect the cylinder regulator to the piping system. It must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with Z21.24/ CSA 6.10 or ANSI Z21.75/CSA 6.27.

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. If the enclosure is to house a propane cylinder, the tank portion of the enclosure must be ventilated according to local codes, and must not have communication with the cavity used to enclose the gas grill. A propane cylinder can not be stored below the gas grill.

BUILT IN CYLINDER ENCLOSURES: Built in cylinder enclosures which completely enclose the cylinder must have both of the following:

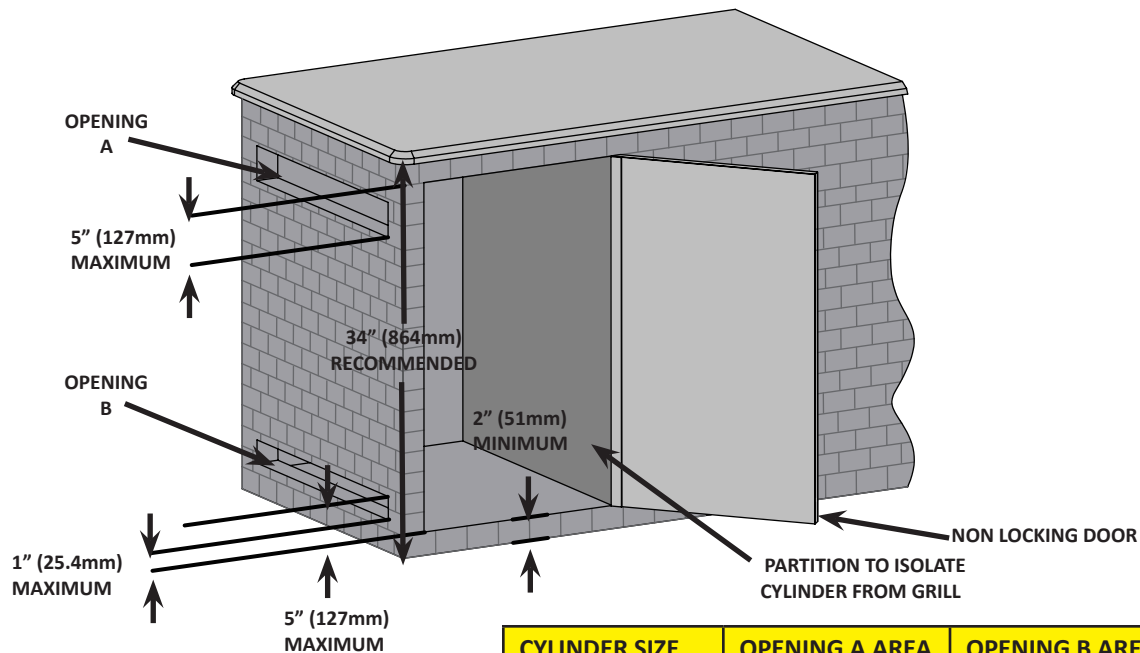
1. At least one unobstructed ventilation opening on the exposed exterior side of the enclosure located within 5 in (127mm) of the top of the enclosure. The opening must have a total free area of more than 20 in² (130 cm²) for a 20 lb (9.1 kg) cylinder and 30 in² (195 cm²) for a 30 lb (13.6 kg) cylinder.
2. At least one ventilation opening on the exposed, exterior side of the enclosure located 1 in (25.4 mm) or less from the floor level. The opening must have a total free area of more than 10 in² (65 cm²) for a 20 lb (9.1 kg) cylinder and 15 in² (100 cm²) for a 30 lb (13.6 kg) cylinder. The upper edge must be no more than 5 in (127 mm) above the floor level.

Every opening must be large enough to permit the entrance of a 1/8 in (3.2 mm) rod.



WARNING!

- The cylinder valve(s) must be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valves is acceptable, provided it is non-locking and can be opened without the use of tools.
- The enclosure for the LP-gas cylinder must isolate the cylinder from the burner compartment to provide shielding from radiation, a flame barrier, and protection from foreign material, such as hot drippings. The enclosure cannot be located directly below the grill.
- There must be a minimum clearance of 2 in (51 mm) between the floor of the LP-gas cylinder enclosure and the ground.
- The enclosure must be designed so that the LP-gas cylinder can be connected, disconnected and the connections inspected and tested outside the cylinder enclosure. Any connections that can be disturbed when installing the cylinder in the enclosure must be accessible for testing inside the enclosure.



CYLINDER SIZE	OPENING A AREA	OPENING B AREA
20 lb (9.1kg)	20in ² (130cm ²)	10in ² (65cm ²)
30 lb (13.6kg)	30in ² (195cm ²)	15in ² (100cm ²)



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. A flexible metal connector is included to simplify the installation of the unit. Connect this connector to the flare fitting on the end of the manifold. Connect the other end of the connector to the gas piping. Ensure that the connector does not pass through a wall, floor, ceiling or partition, and is protected from damage. Do not use a 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 or ANSI Z21.75/CSA 6.27.

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.



WARNING! 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.

WARNING! Access must be provided to the inside of the enclosure to make gas connections.



DANGER! Read all instructions carefully before operating the grill. Failure to follow these instructions exactly could result in a fire causing serious injury or death. The entire installation must be leak tested before operating the grill.

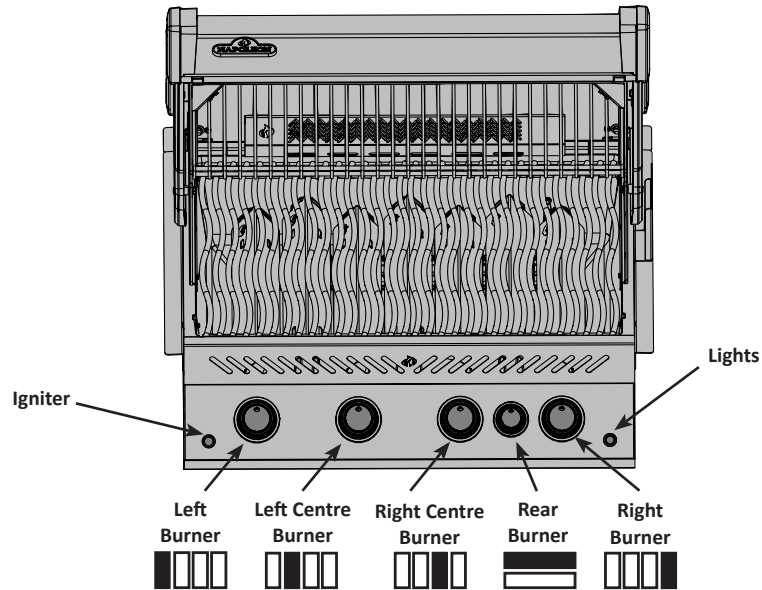
Electrical Precautions



WARNING! Failure to follow these instructions could result in property damage, personal injury or death.

- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

Lighting Instructions



WARNING! Open lid

WARNING! Ensure all burner controls are in the off position. Slowly turn on the gas supply valve.

Off Position



Main Burner Lighting	Rear Burner Lighting (if equipped)	Side Burner Lighting (optional)
1. Open grill lid.	1. Open grill lid.	1. Open burner cover.
2. Push and turn any main burner knob slowly to the high position. If the pilot lights, continue to push down on the control knob until the burner lights and then release.	2. Remove warming rack.	2. Turn side burner control to high position.
3. If the pilot does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.	3. Turn rear burner control to high position.	3. Press and hold igniter button until burner lights, or light by match.
4. If the pilot and burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate. Either repeat steps 2 and 3 or light with a match.	4. Press and hold igniter button until burner lights, or light by match.	4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.
5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill and sear plate while turning the corresponding burner valve to high.	5. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.	



WARNING! Do not use rear burner while operating main burner.



Cooking Instructions

Initial Lighting: When lit for the first time, the gas grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burners on high for approximately one-half hour.

Do not locate this gas grill in windy settings. High winds adversely affect the cooking performance of the gas grill. In extreme circumstances when consistent high winds come from directly behind the unit, heat can vent underneath the control panel. This may cause the control panel to become extremely hot to touch and the knobs to deform.

Napoleon includes a wind deflector with your unit. It will help prevent the possibility of improper heat build-up.

(Refer to your Quick Assembly Guide for installation instructions).



Note! Napoleon is not responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation.

Main Burner Use: When searing foods, we recommend preheating the grill by operating all main burners in the high position with the lid closed for approximately 10 minutes. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. Learn more grilling techniques and delicious recipes by acquiring Napoleon’s cookbooks.

Direct Cooking: Place food to be cooked on the grill directly over the heat. This method is generally used for searing or for foods that do not require prolonged cooking times such as hamburgers, steaks, chicken pieces, or vegetables. The food is first seared to trap-in the juices and flavor, and then the temperature is lowered to finish cooking the food to your preference.

Indirect Cooking: With one or more burners operating, place food to be cooked on the grill over a burner that is not operating. The heat circulates around the food, cooking slowly and evenly. Cooking with this method is much the same as cooking in your oven and is generally used for larger cuts of meats such as roasts, chickens or turkeys, but can also be used for cooking foods that are prone to flare-ups or for smoking foods. Lower temperatures and slower cooking times result in tender foods.

Rear Burner Use (If Equipped): Remove the warming rack prior to use, the extreme heat will damage the warming rack. Cooking grids should also be removed if they interfere with the rotisserie. The rear burner is designed to be used in conjunction with the rotisserie kit available from your dealer. See the rotisserie kit assembly instructions.

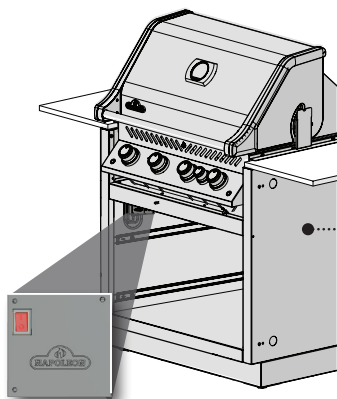
To use the counterbalance - remove the rotisserie motor from the gas grill. Place the spit with meat being cooked across the hangers inside the grill. The meat will naturally hang with the heavy side down. Tighten the counterbalance arm and weight so the arm is facing up. Slide the counterweight in or out to balance the load and tighten in place. Re-install the motor and begin cooking. Place a metal dish underneath the meat to collect drippings for basting and naturally delicious gravy. Basting liquid may be added as required. To seal in juices, first operate rear burner on high until brown, then reduce the heat to thoroughly cook foods. Keep the lid closed for best results. Your roasts and fowl will brown perfectly on the outside and stay moist and tender on the inside. For example, a 3-pound chicken on the rotisserie will be done in approximately 1½ hours on medium to high. Search Grill Master Recipes at <https://www.napoleon.com/en/us/grills/recipes> for “rotisserie”.



ATTENTION! Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly. When finished cooking disassemble rotisserie components, wash thoroughly with warm soapy water and store indoors.

Illumination Instructions

Motion sensor and Knobs and Oven Lights



Turn the Power Switch ON located on the control box.

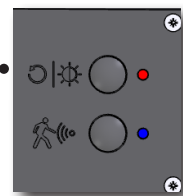
The control box should be to the left side of the inside of your cabinet, where the grill head has been mounted on.

(See control box installation section in this manual for further reference).

A red and a blue LED light will turn on. Illumination settings are in **Default mode**.

Brightness: Press the button to change brightness between high (100%), medium (65%) and low (35%).

This can only be changed when the knob lights are in White or Blue Mode



Motion Sensor

- The knob and logo lights will remain ON as long as motion is detected within 1 meter of your grill. They will turn off after 15 minutes of inactivity.
- While the motion sensor is ON (as indicated by the blue LED), you can turn the oven lights on and off with the switch.
- Press the button in the box to turn the sensor OFF.
- Now all your lights are controlled with the switch.
- The oven lights will turn off after two hours.
- If the motion sensor is OFF, the knob and logo lights will also shut off after two hours.



Illumination modes

Default mode

- Knob light mode Blue
- Brightness on high
- Motion Sensor is On

Knob lights modes

- Blue Brightness can be adjusted in these modes only
- White Brightness can be adjusted in these modes only
- Green- color spectrum mode

Select Knob light mode by holding down the switch to toggle from blue to white to green. Release it on the desired mode.

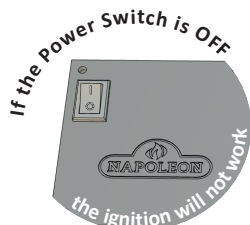
Go back to Default mode: by holding down the button for 2 seconds.

Selecting a color

- When you have the knobs on the **Color spectrum mode** the knobs and the logo will slowly cycle through the color spectrum, starting at green.
- Quickly Press Twice** to stop the spectrum at any color you choose
- Press twice again to let it continue changing colors.

Logo light ON/OFF

- The logo and knobs lights work as a set, However you can also turn the logo light off while keeping the knobs lights on.
- Double click the button** to turn the logo light OFF at any time. **Double click again** to turn it back on.
- If the unit is powered OFF and ON again (main power switch), the logo light will return to its default mode.





Cleaning Instructions



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



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



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

Grids And Warming Rack: The grids and warming rack are best cleaned with a brass wire brush during the pre-heating period. Steel wool can be used for stubborn stains. It is normal that stainless grids (if equipped) will discolor permanently from regular usage due to the high temperature of the cooking surface.

Control Panel: The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water. Never apply abrasive cleaners on any stainless surfaces, especially the printed portion of the control panel or the printing will gradually rub off.

Cleaning Inside The Gas Grill: Remove the cooking grids. Use a brass wire brush to clean loose debris from the casting sides and underneath the lid. Scrape the sear plates with a putty knife or scraper, and use a wire brush to remove the ash. Remove the sear plates and brush debris from the burners with the brass wire brush. Sweep all debris from inside the gas grill into the drip pan.



WARNING! 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.

Drip Pan: Accumulated grease is a fire hazard. Clean the drip pan after each use to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill. To clean the drip pan, slide the drip pan free of the grill. Never line the drip pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper.

Cleaning The Outer Grill Surface: Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

Maintenance Instructions

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

At all times keep the gas grill area free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of ventilation and combustion air. Keep the cylinder enclosure ventilation openings (located on the cart sides and at the front and back of the bottom shelf) free and clear from debris.



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

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

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

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

Adjusting the air shutter:

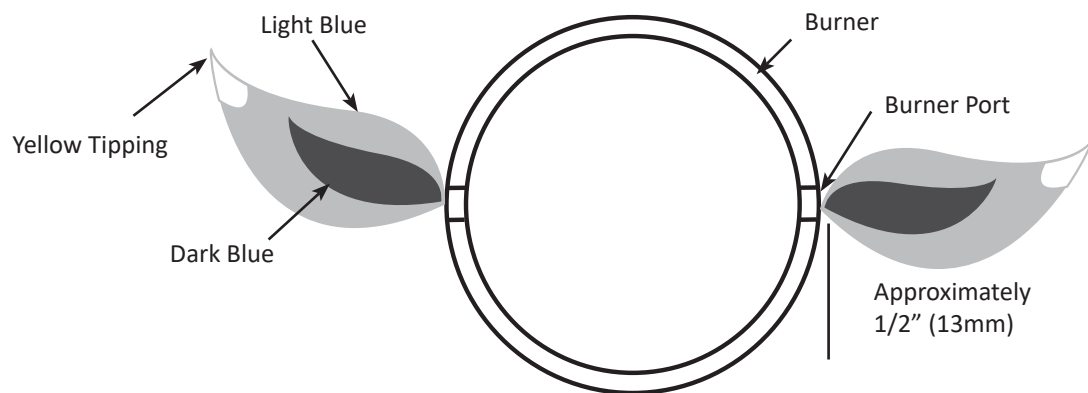
1. Remove cooking grids and sear plates and leave lid open. You may have to open the door or remove the top drawer (if equipped) to access the air-shutter screw located at the mouth of the burner. The back cover must be removed for rear tube burner air shutter adjustment.

2. Loosen air-shutter lock screw and open or close air shutter as required. The normal opening settings are:

Main Tube Burner	Propane 1/2" (13mm)	Rear Tube Burner	Propane Full Open
	Natural 3/8" (10mm)		Natural 1/8" (3mm)

***Infra-Red burners have no air adjustment.**

3. Light the burners and set to high. Visually inspect burner flames. When the shutters are set correctly, turn burners off, tighten locking screws, and replace removed parts. Ensure that the insect screens are installed.



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



CAUTION! Beware of Spiders.

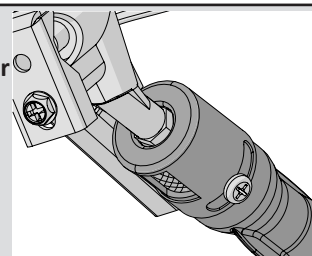
Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. To clean the inside of the burner, it must be removed from the gas grill: Remove the screw (s) that attaches the burner to the back wall. Slide the burner back and up wards to remove. Cleaning: Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the

burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion, use an opened paperclip or the supplied port maintenance bit to clean them. Drill out blocked ports using this drill bit in a small cordless drill. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed. Do not flex the drill bit when drilling the ports, as this will cause the drill bit to break. This drill is for burner ports only, not for the brass orifices (jets) which regulate the flow into the burner. Take care not to enlarge the holes. Ensure the insect screen is clean, tight, and free of any lint or other debris.

Reinstallation: Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace sear plate mount and / or tighten screws to complete reinstallation.



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



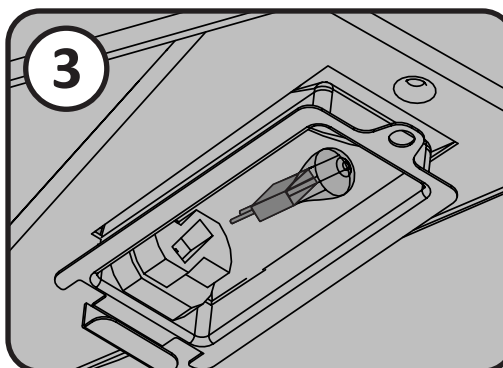
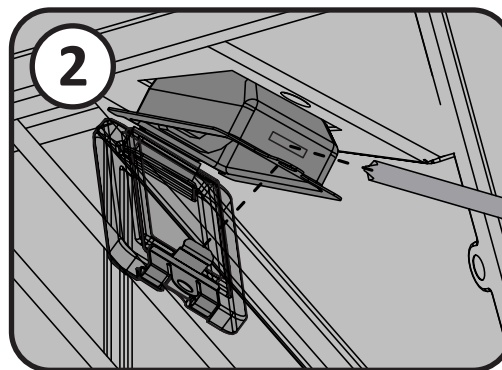
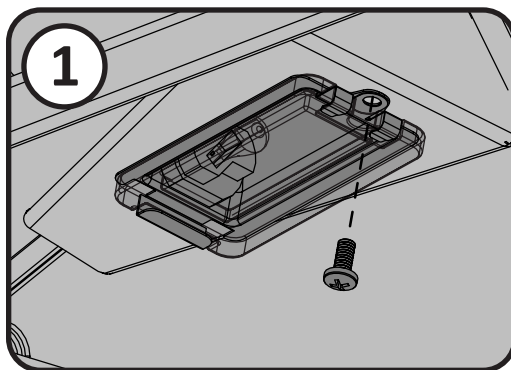
WARNING! Regulator Hose (when applicable): Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

Aluminum Castings: Clean castings periodically with warm soapy water. Aluminum will not rust, but high temperatures and weathering can cause oxidation to occur on aluminum surfaces. This appears as white spots on the castings. To refinish these areas, clean first and sand lightly with fine sandpaper. Wipe the surface to remove any residue and paint with high temperature barbecue paint. Protect surrounding areas from over-spray. Follow the manufacture's directions for curing.



WARNING! Always wear protective gloves when changing the halogen bulb in the internal lights of your grill.

Lights: To replace the halogen bulb in your grill you must first remove the lens from the light housing. To remove the lens from the housing, remove the Philips screw securing the housing in place. Snap the lens out of the housing (including the metal bracket). Do not touch the halogen bulb with your bare hands. The oil from your fingertips will reduce the life of the bulb. With gloved hands gently pull the old bulb from the socket and replace with the new bulb. Reinstall the lens, by snapping it back into the housing and bend the tabs on the front of the housing back in to position.



Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	For propane - improper lighting procedure. For natural gas - undersized supply line. For both gases - improper preheating.	Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions. Pipe must be sized according to installation code. Preheat grill with both main burners on high for 10 to 15 minutes.
Excessive flare-ups/uneven heat.	Sear plates installed incorrectly. Improper preheating. Excessive grease and ash build on sear plates and in drip pan.	Ensure sear plates are installed with the holes towards the front and the slots on the bottom. See assembly instructions. Preheat grill with both main burners on high for 10 to 15 minutes. Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Rear and Side burners will not light with the igniter but will light with a match.	Dead battery / or installed incorrectly. Loose electrode wire or switch terminal wires. Lifting flames on burner.	Replace with premium heavy-duty battery. Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals. Close air shutter slightly - see previous problem.
Main burner will not light with the igniter but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
Burners will not cross light each other.	Dirty or corroded cross light brackets.	Clean or replace as required.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The finish on the lid and hood is porcelain and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this. See cleaning instructions.

Problem	Possible Causes	Solution
Illumination and Side/Rear burner ignition do not work	Electric Power is out The grill is not receiving electric power	Check the power outage in your area Ensure the grill is connected between the wall and the power bar of the grill Ensure the red indicator is ON in the control box Check if the fuse on the wire in the cabinet is broken or not
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas. Supply hose is pinched. Dirty or clogged orifice. Spider webs or other matter in venturi tube. Propane regulator in "low flow" state.	Check gas level in propane cylinder. Reposition supply hose as necessary. Clean burner orifice. Clean out venturi tube. Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.
Infrared burner (if equipped) flashes back (during operation the burner abruptly makes a loud "whoosh" sound, followed by a continuous blow-torch type sound and grows dim.)	Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged. Burner overheated due to inadequate ventilation (too much grill surface covered by griddle or pan.) Cracked ceramic tile. Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Turn burner off and allow to cool for at least two minutes. Relight burner and burn on high for at least five minutes or until the ceramic tiles are evenly glowing red. Ensure that no more than 75% of the grill surface is covered by objects or accessories. Turn burner off and allow to cool for at least two minutes, then relight. Allow burner to cool and inspect very closely for cracks. If any cracks are found, contact your authorized Napoleon dealer to order a replacement burner assembly. Contact your authorized Napoleon dealer for instructions on ordering a replacement burner assembly.
Ignitor, oven and cabinet lights work but the knob lights don't illuminate when turning the power switch ON	The motion sensor detector does not work properly The wire harness does not work properly	Ensure the blue indicator is ON Turn the sensor ON by clicking the motion detector button If blue indicator is ON, replace the motion sensor Replace the wire harness of the control panel
Illumination of the knob and switch lights work fine, but the side/rear burner ignition does not work	The ignitor switch does not work properly The ignitor block does not work properly	Replace the ignitor switch if the switch light illuminates when you turn the light switch on Check the switch connection inside the control panel If there's no light on the switch when you turn it on. Replace the ignitor block if the switch illuminates and sparking noise can be heard.
Illumination and Side/Rear burner ignition work fine but I can't ignite the side or rear burner, even when sparking noise occurs	The gap between electrodes is too big or too small	Adjust the gap between two prongs of the side burner electrode when the side burner does not ignite. Adjust the gap between the electrode and the rear burner when the rear burner does not ignite
The knob and switch lights blink eight times with 0.5 seconds intervals and then turn off.	The batteries are low	Replace the batteries

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.

Ordering Replacement Parts

Warranty Information

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

(Record information here for easy reference)

For replacement parts and warranty claims, contact the Napoleon dealer where the product was purchased.

Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at www.napoleon.com.

To process a claim, the following information is required:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

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

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

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



CAUTION! During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection. Although we make every effort to make the assembly process as problem free and safe as possible, it is characteristic of fabricated steel parts that the edges and corners might be sharp and could cause cuts if handled incorrectly.

WARNING! Construction materials and masonry dust may cause surface damage to units and accessories. The best option is to install components after all construction has been completed and the jobsite has been thoroughly cleaned. If the components must be installed prior to the construction being completed, then exposed surfaces need to be covered to prevent corrosion. All surfaces must be cleaned when construction is completed. Do not use muriatic acid to clean masonry materials from any surfaces. The lime contained in some construction materials is extremely corrosive. During its curing period, (1 - 2 months) it is recommended that a stainless steel polish or wax (car wax is acceptable) be applied to prevent direct contact of the lime materials.

Getting Started

1. Remove all cart panels, hardware, and grill head from the carton. Raise lid and remove any components packed inside. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the grill has been fully assembled and operates to your satisfaction.
3. Assemble the grill where it is to be used, lay down cardboard or a towel to protect parts from being lost or damaged while assembling.
4. **Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.**
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to set the grill head into the enclosure.



If you have any questions about assembly or grill operation or if there are damaged or missing parts please call our Customer Solutions Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).

TOOLS REQUIRED FOR ASSEMBLY (tools not included)

3/8" (10 mm)



BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BIP / BIPRO500	30 3/4" 781 mm	20 5/8" 524 mm	8 7/8" 225 mm	WITHOUT ZERO CLEARANCE LINER
SIDE BURNER	12 3/4" 324 mm	16 1/2" 419 mm	4 1/2" 114 mm	OPENING OF AT LEAST 5 SQ IN MUST BE PROVIDED FOR COMBUSTION AIR FOR SIDE BURNER.



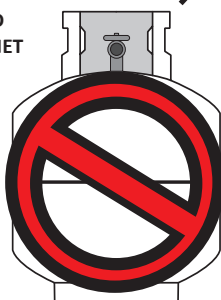
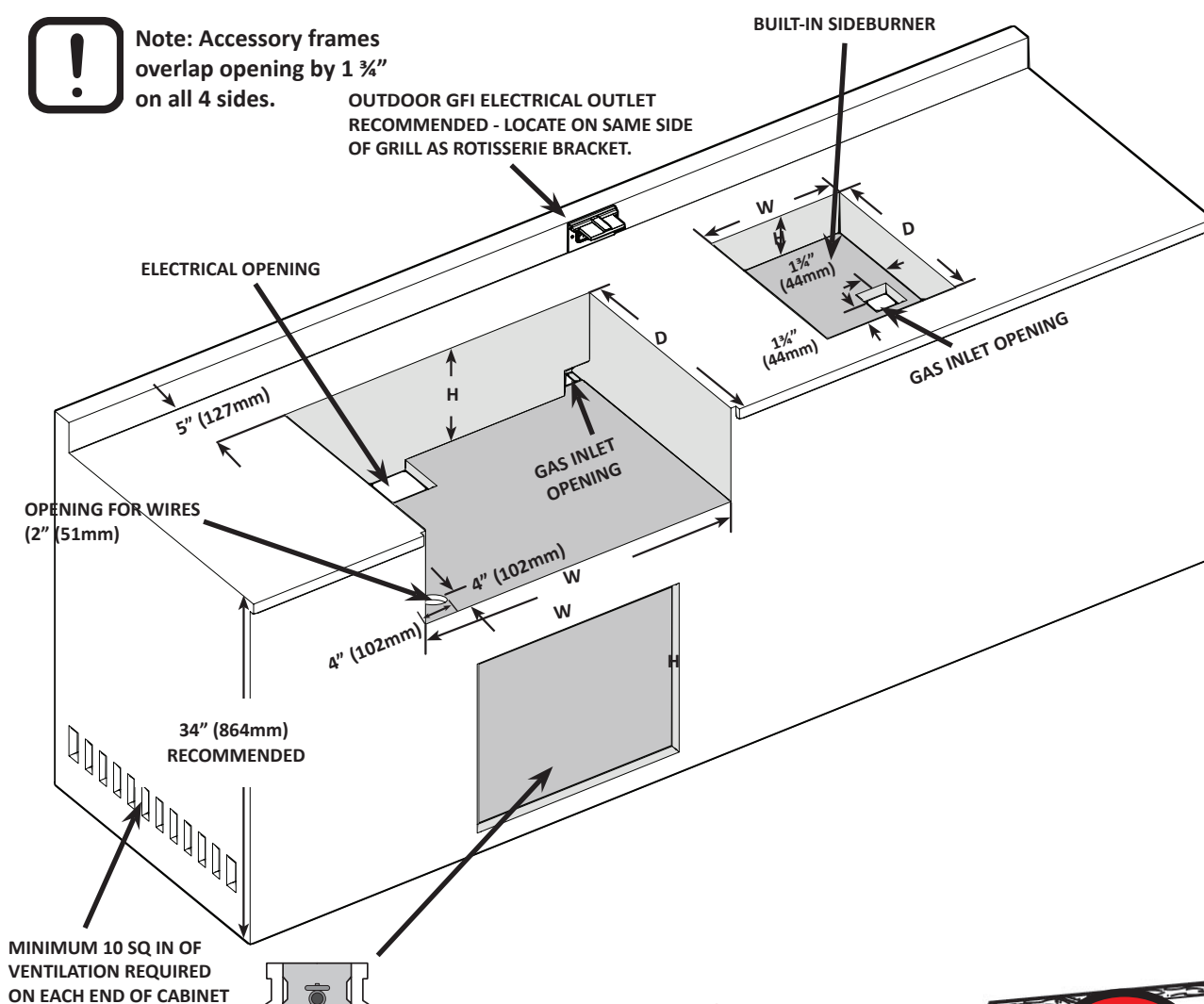
WARNING! This grill is designed for installation in a built-in enclosure constructed of combustible materials when installed with zero clearance liner Part No. BI-3323-ZCL and must be installed and serviced by a qualified installer to local codes.

WARNING! WARNING! If not installing with the Zero Clearance Liner, use only non-combustible materials (certified to ASTM E-136) when finishing the appliance (e.g. steel studs, cement board, ceramic tile, marble, paint, etcetera). Do not use wood or drywall.



Note: Accessory frames overlap opening by 1 3/4" on all 4 sides.

OUTDOOR GFI ELECTRICAL OUTLET
RECOMMENDED - LOCATE ON SAME SIDE
OF GRILL AS ROTISSERIE BRACKET.



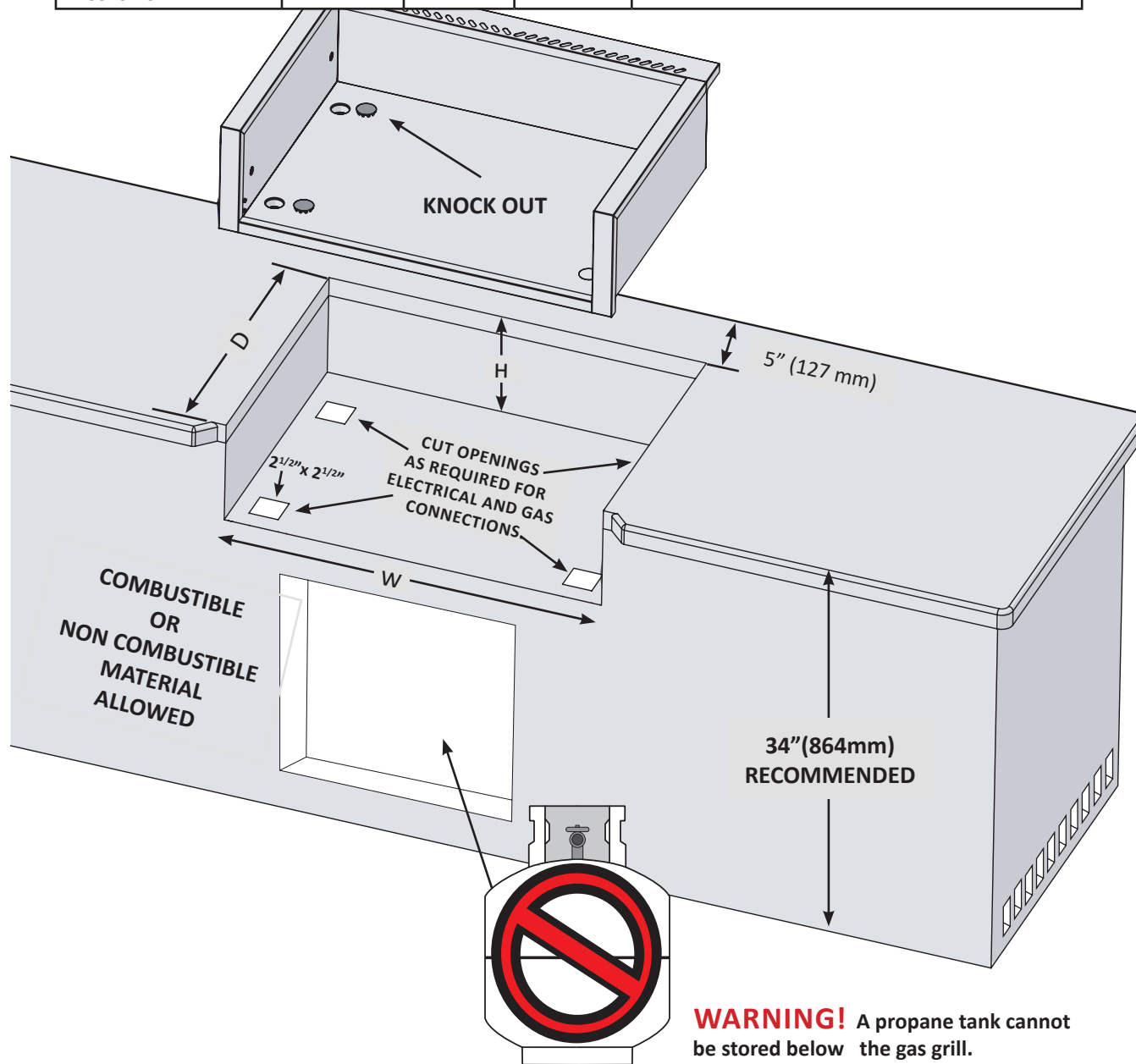
WARNING! A propane tank can not be stored below the gas grill.

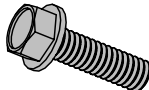
WARNING! CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL WHEN NOT INSTALLED WITH THE ZERO CLEARANCE LINER PART NO. BI-3323-ZCL



BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BIP / BIPRO500 WITH ZERO CLEARANCE SHELL BI-3323-ZCL	33 " 840 mm	22 9/16" 573 mm	9 1/16" 230 mm	

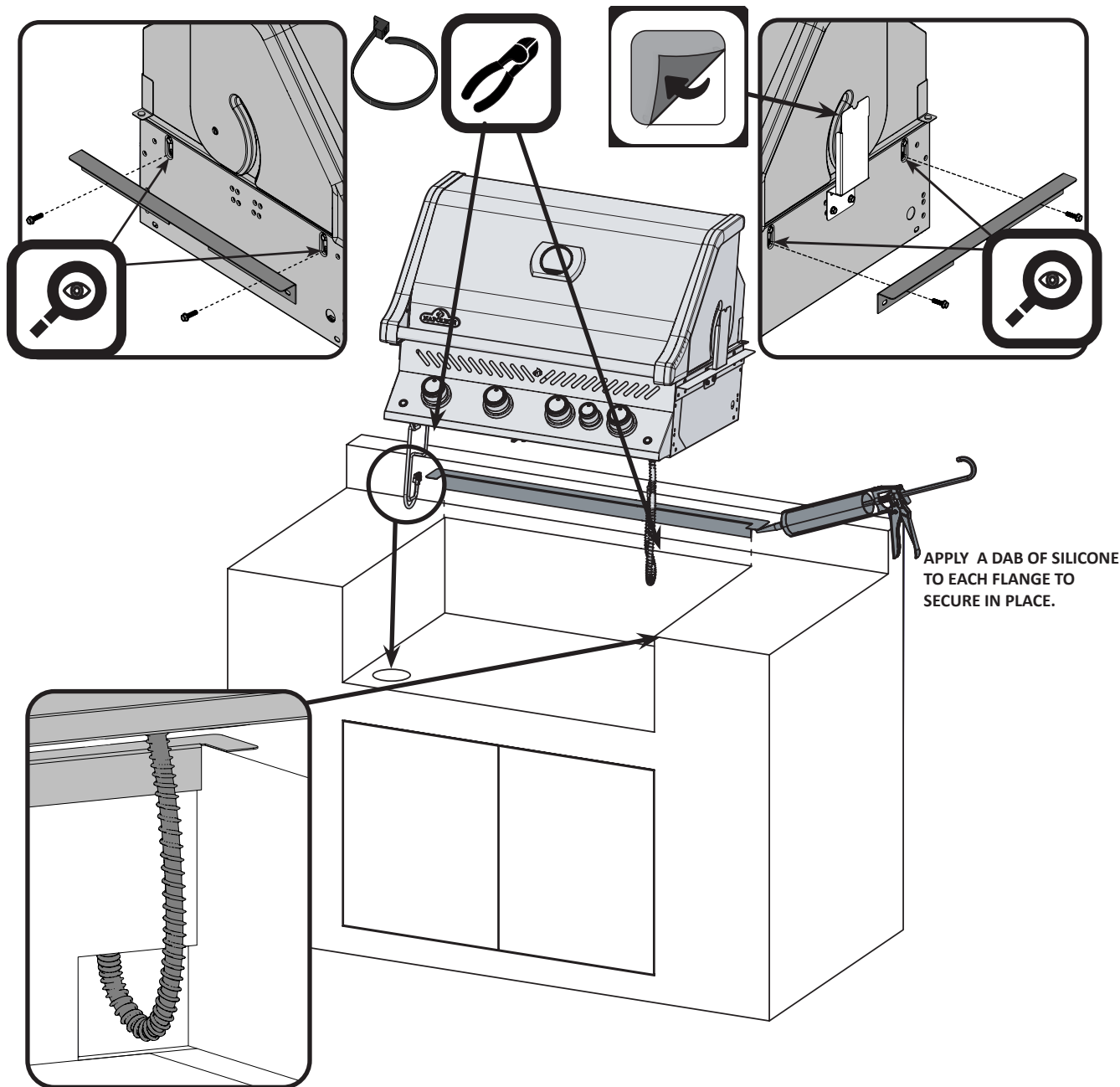


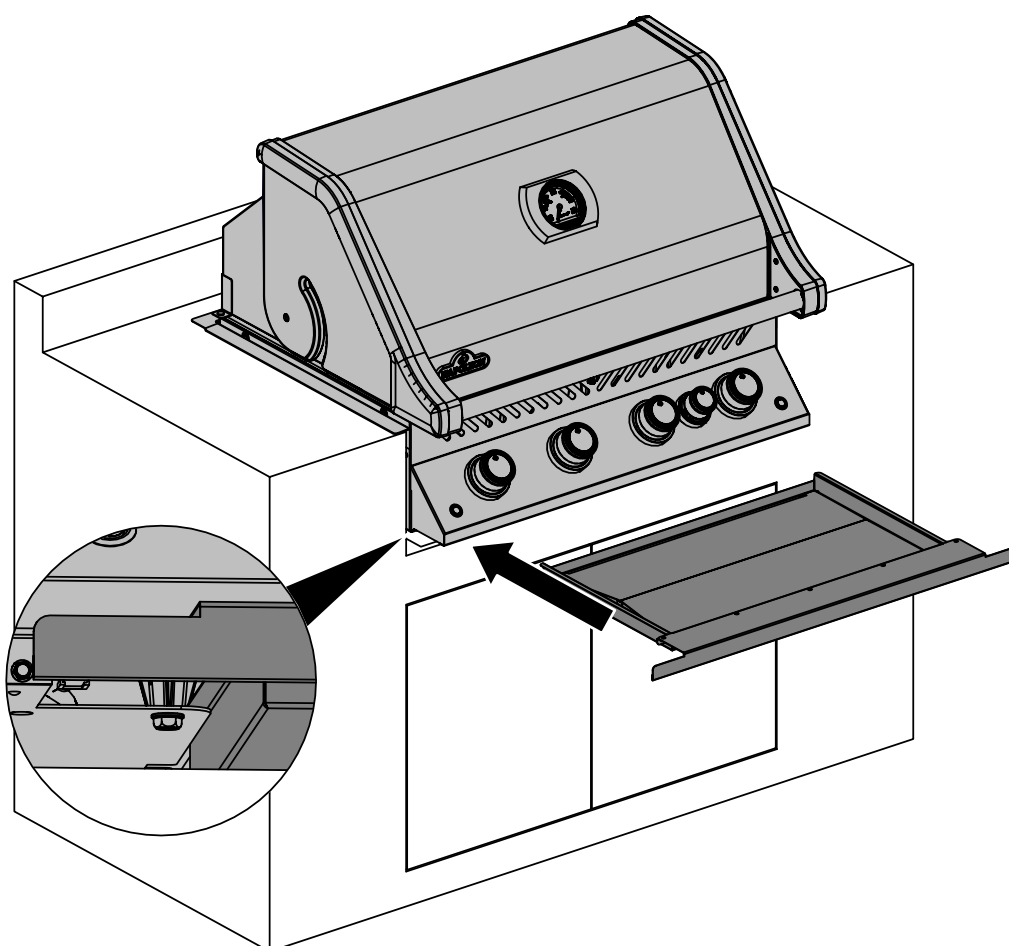
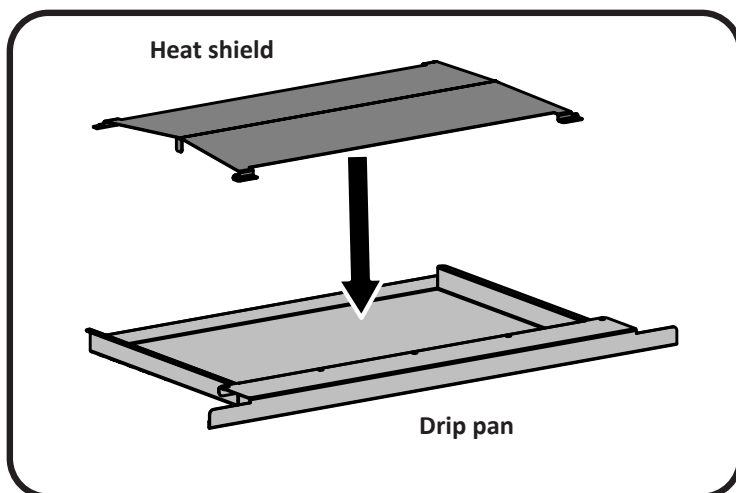
 **x4** (Pre-installed at factory.)
N570-0087 (1/4" -20 X 7/8")

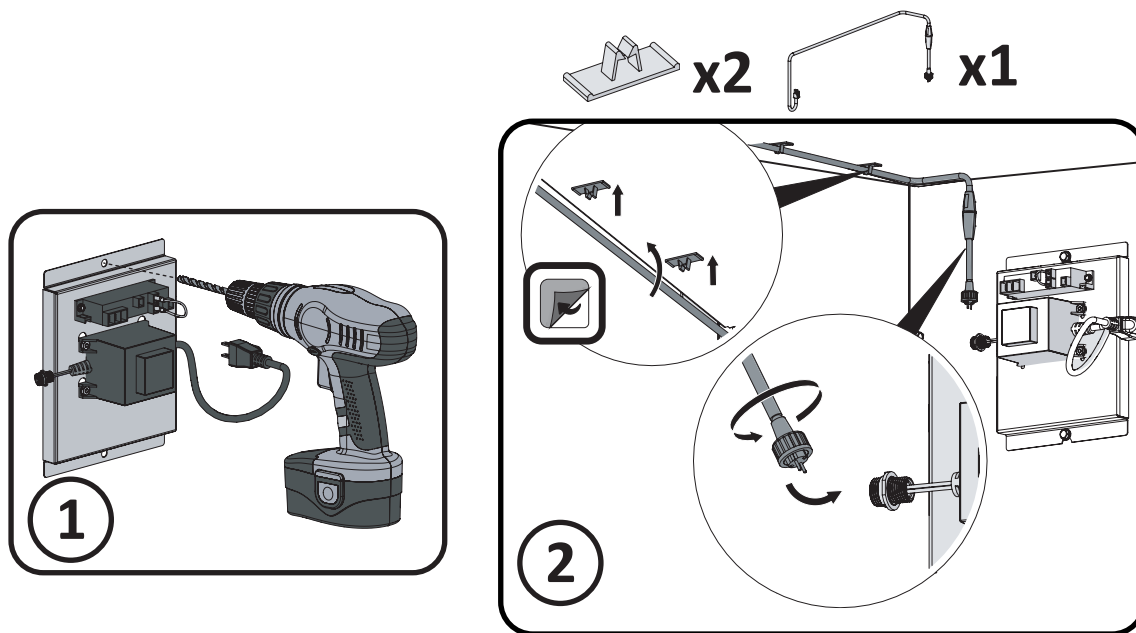
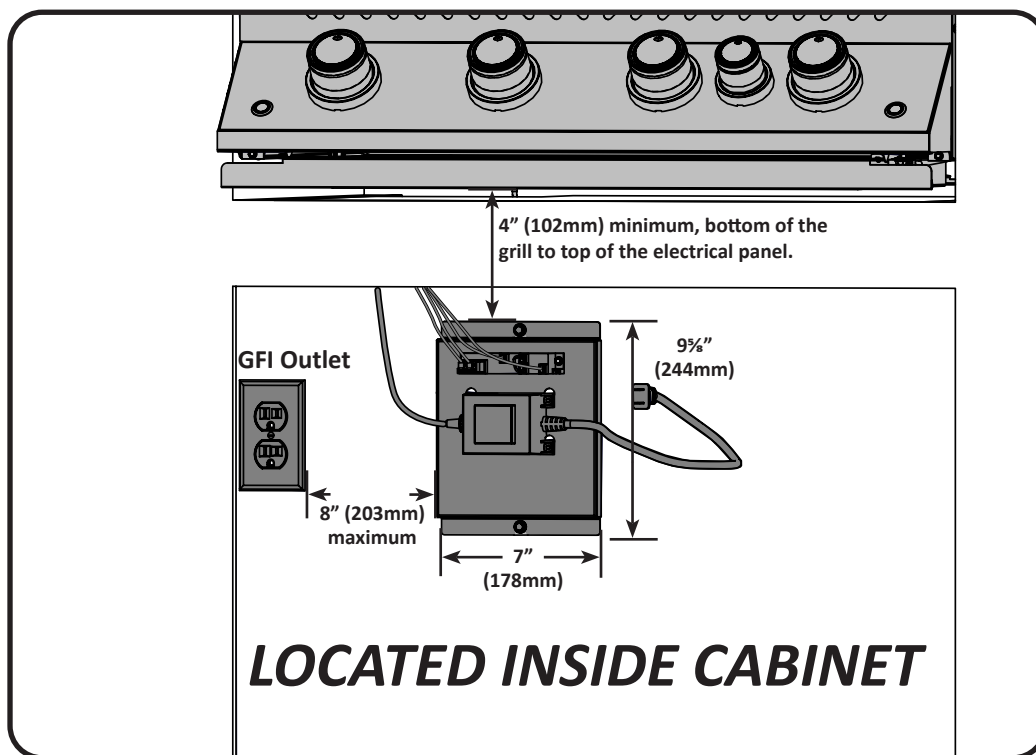


This grill is designed for masonry, NON-COMBUSTIBLE enclosures only when not installed with zero clearance liner and must be installed and serviced by a qualified installer to local codes.

1. Attach the side mounting brackets to each side of the grill using (4) 1/4 - 20 x 7/8" screws (N570-0087). Pre-installed at factory.
2. Lay the rear trim piece across the back of the opening. To keep it in place, a dab of silicone may be applied to each wing of the rear trim.
3. Lower the unit in place, the wings on the rear trim should be under the side mounting brackets. Connect the flex supply line to the fitting at the end of the manifold.
4. The entire installation must be leak tested before operating the unit.



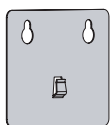




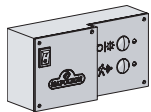
WARNING! Failure to follow these instructions could result in property damage, personal injury or death.

The grill's electrical systems are pre assembled in an electrical box which must be mounted a minimum of 4" (102 mm) below the bottom of the grill as illustrated. Fasten the electrical box to the inside of the enclosure, making sure the ventilation holes are not obstructed.

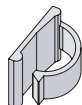
Plug the power supply into a Ground Fault Interrupter (GFI) protected circuit. Never remove the ground-plug or use with an adapter of 2 prongs.



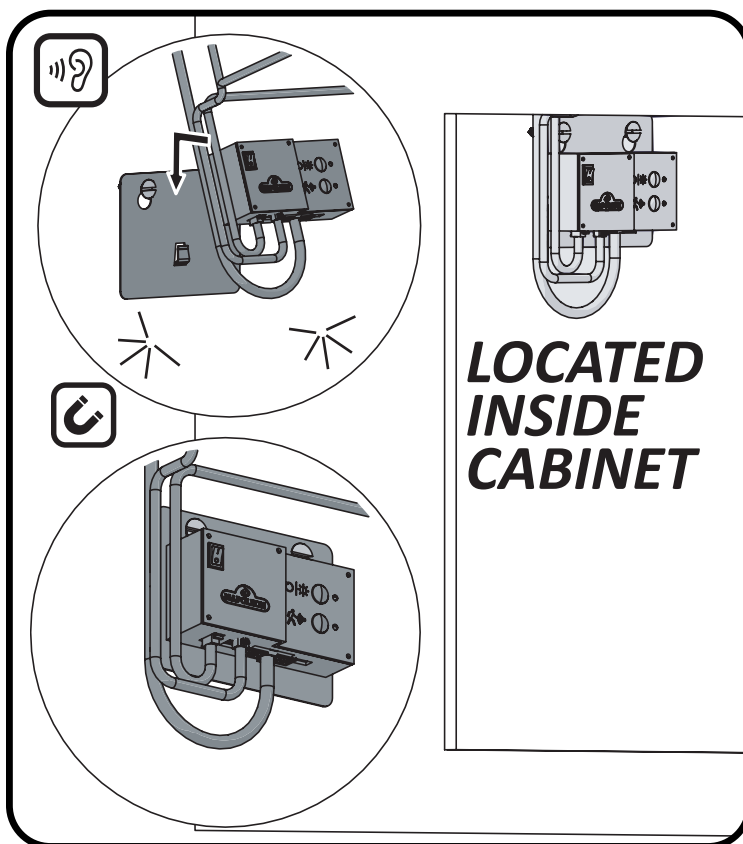
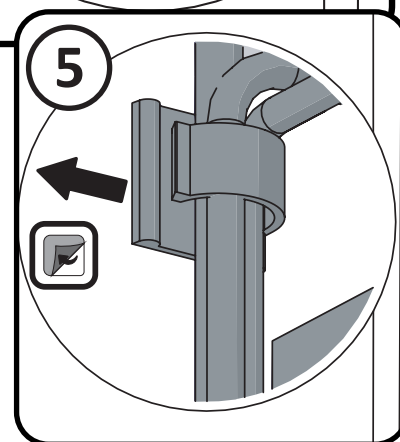
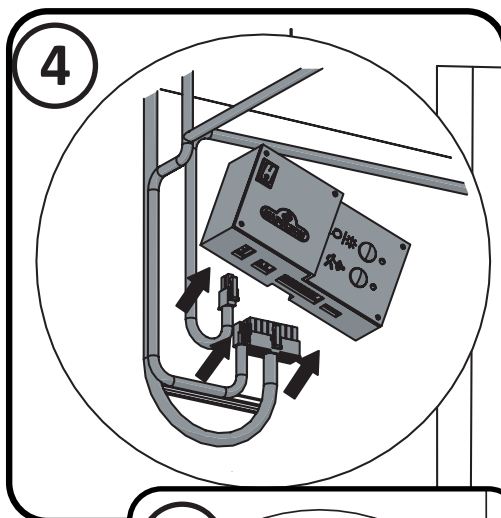
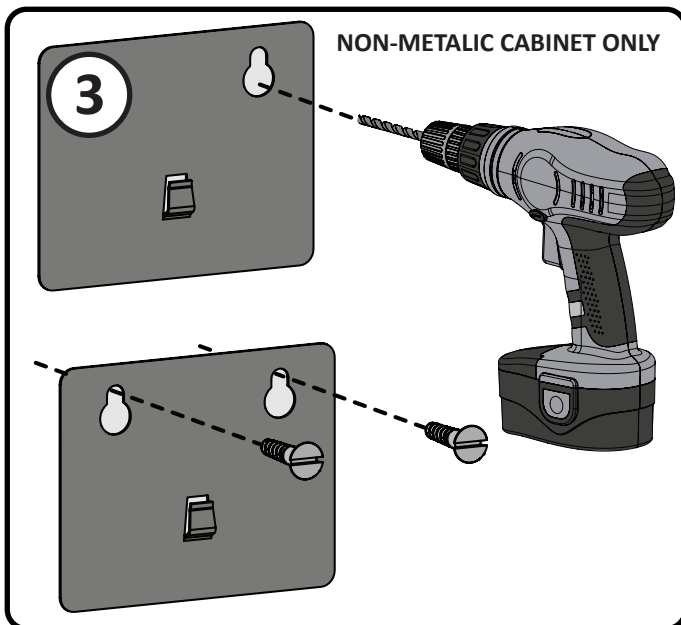
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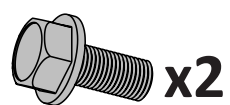


x1



x1

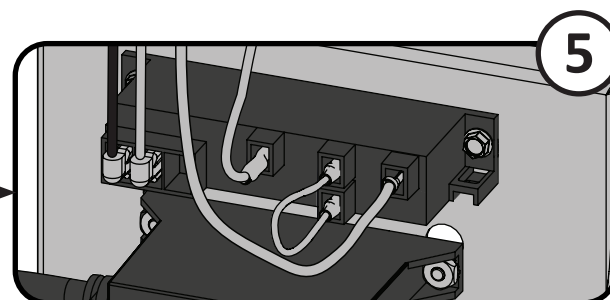
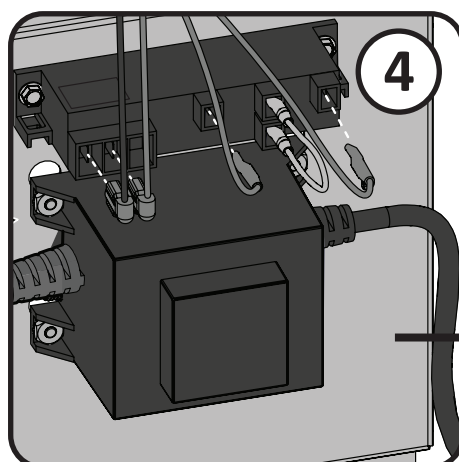
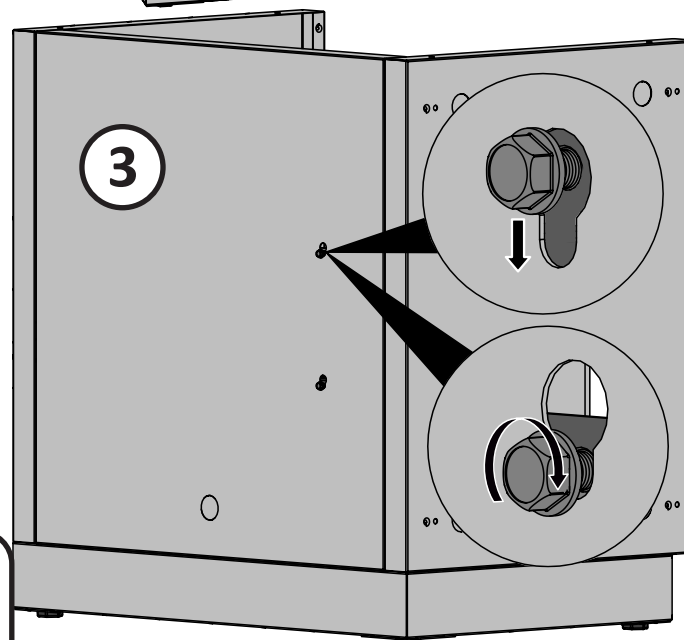
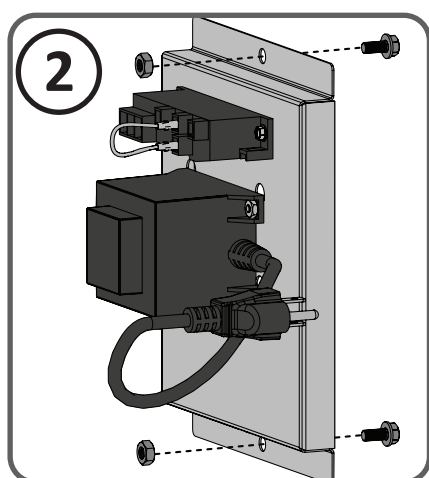
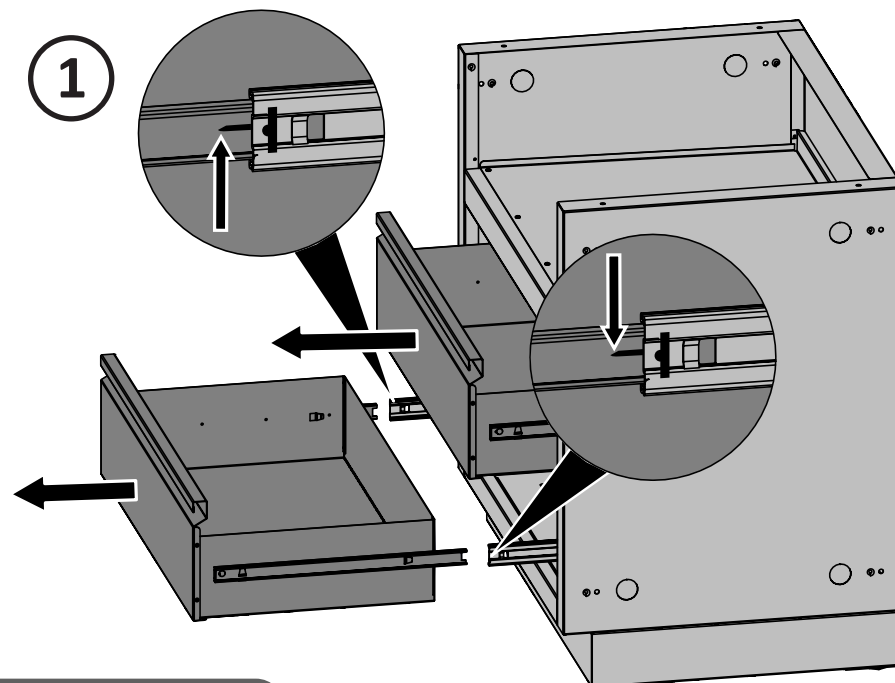
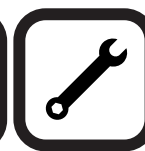


**IM-UGC500**

N570-0038 (1/4"-20 X 1/2")

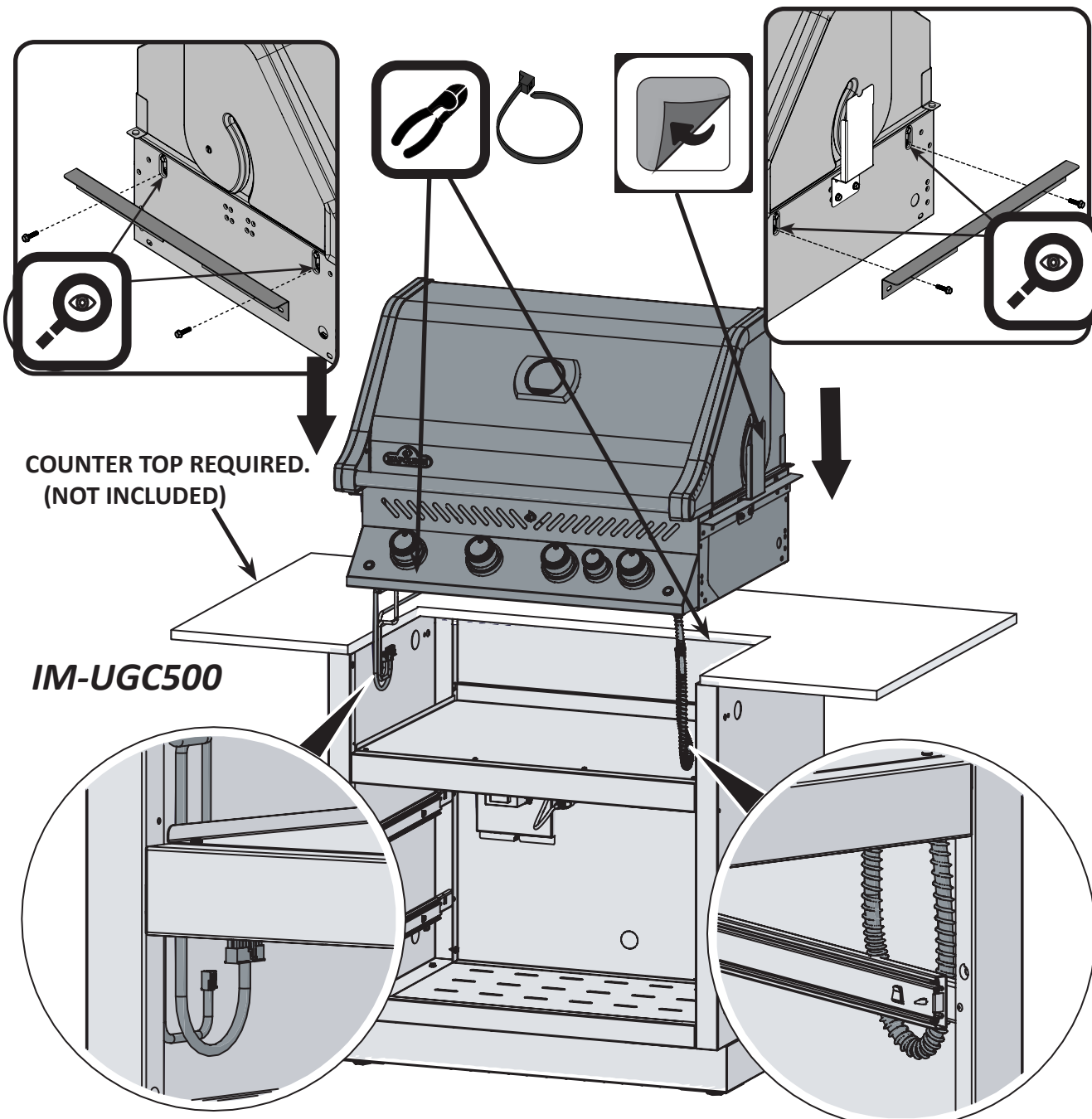


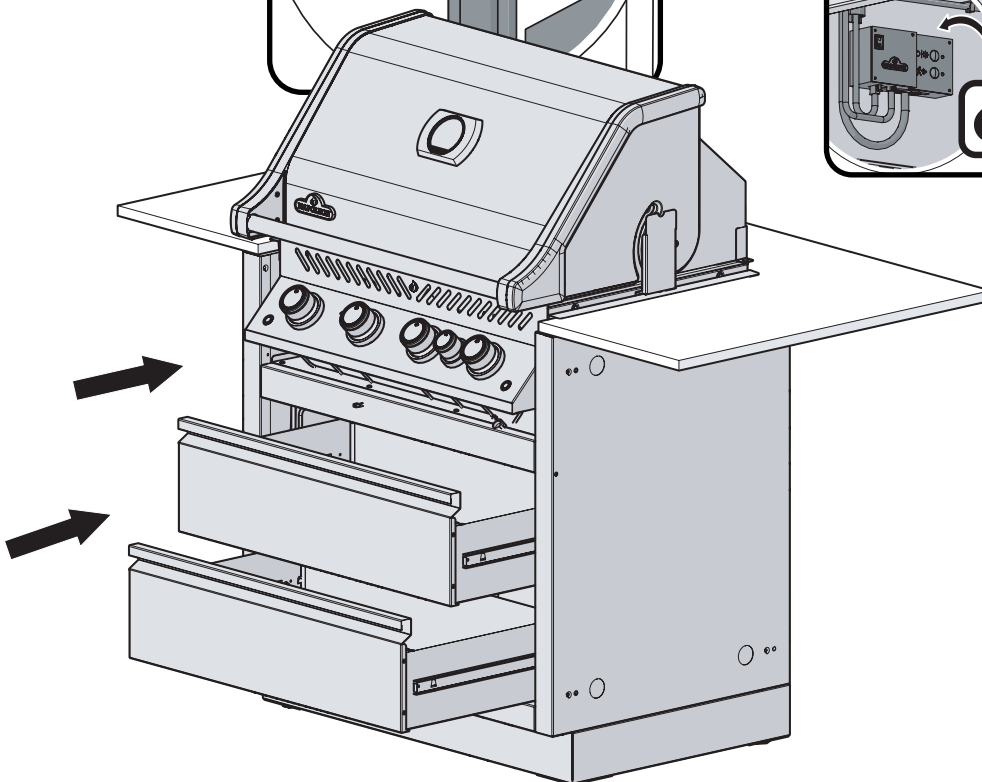
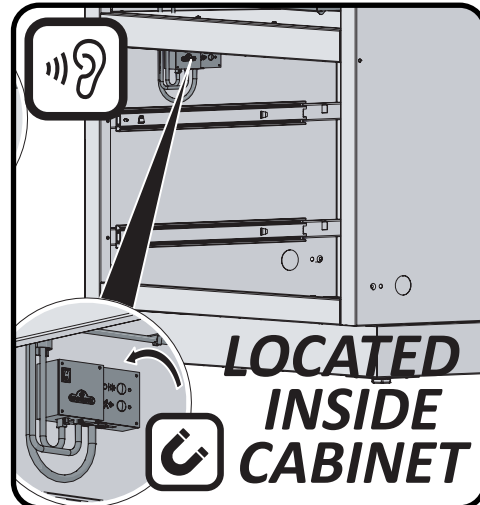
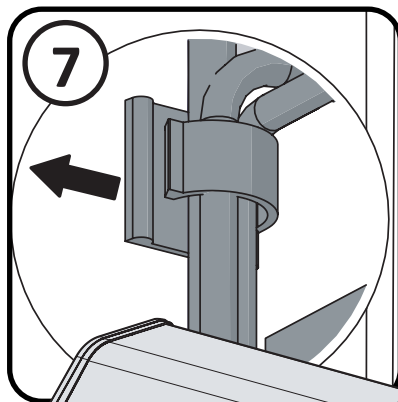
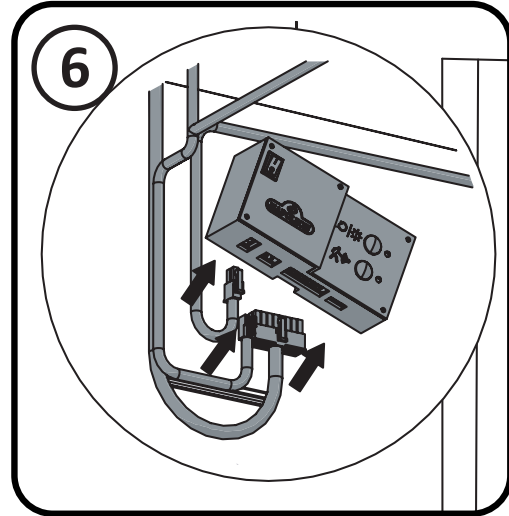
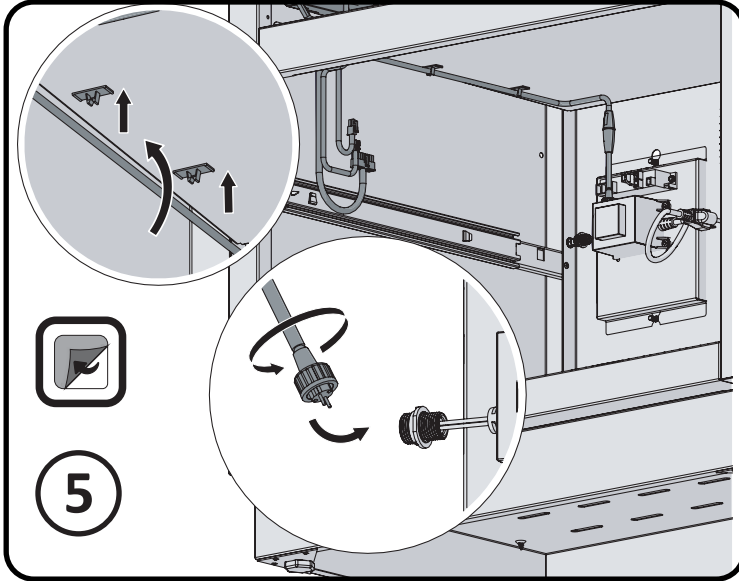
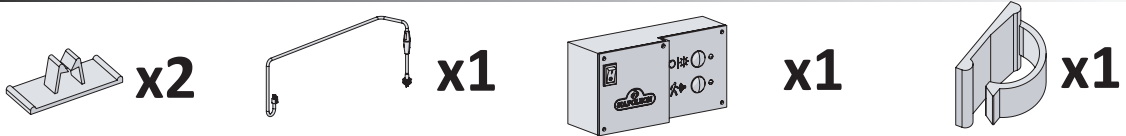
N450-0008 (1/4"-20)

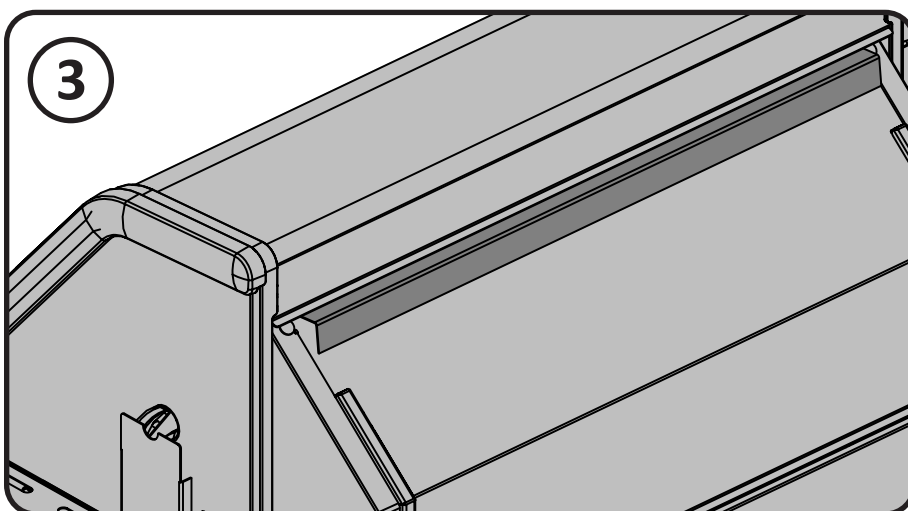
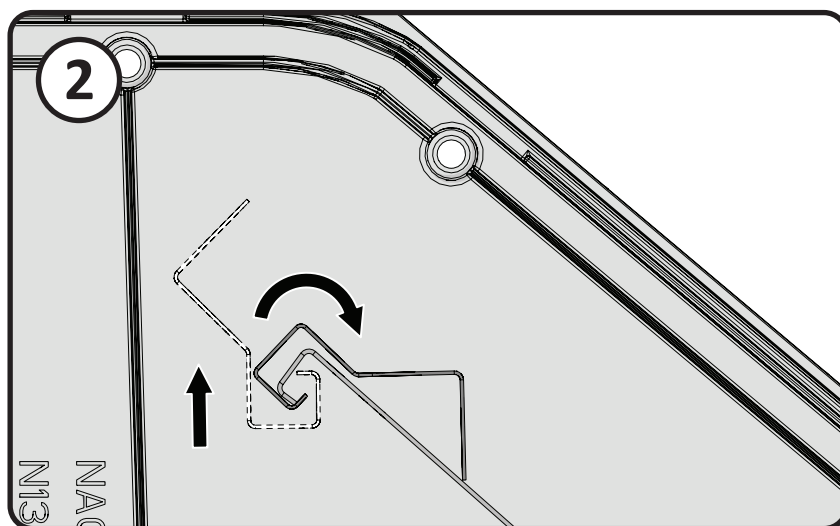
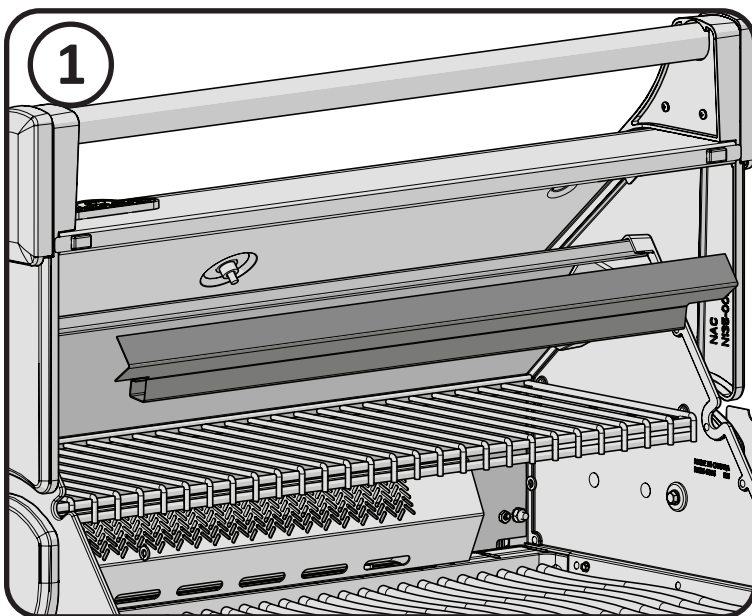


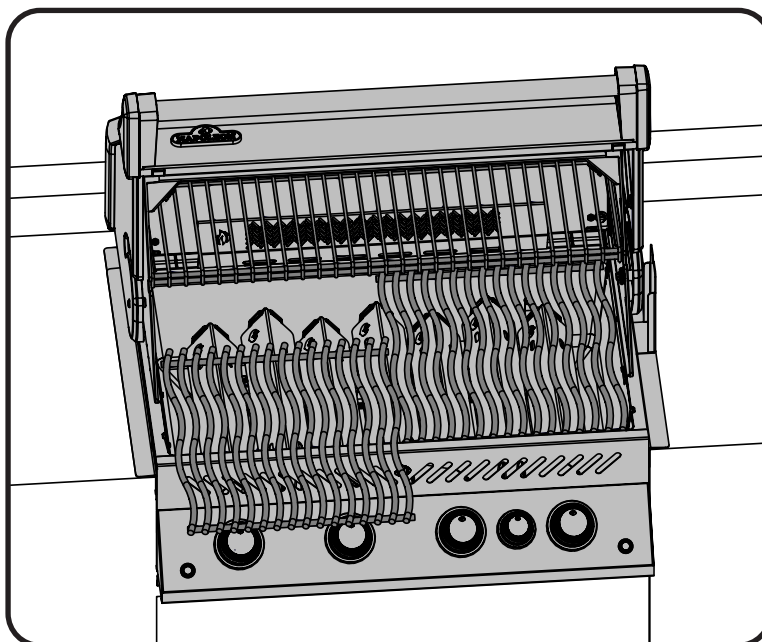
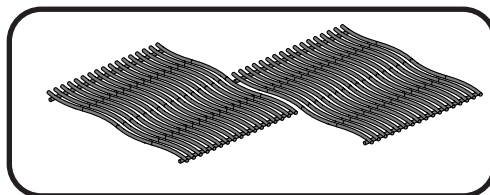
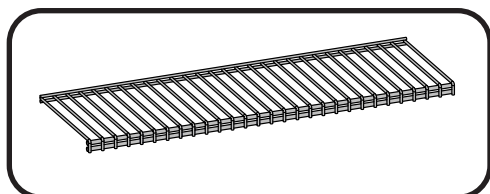
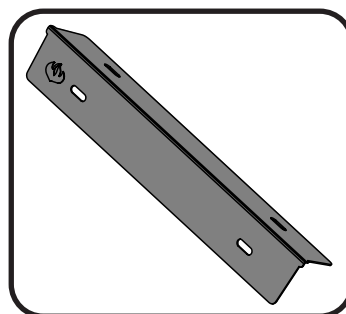
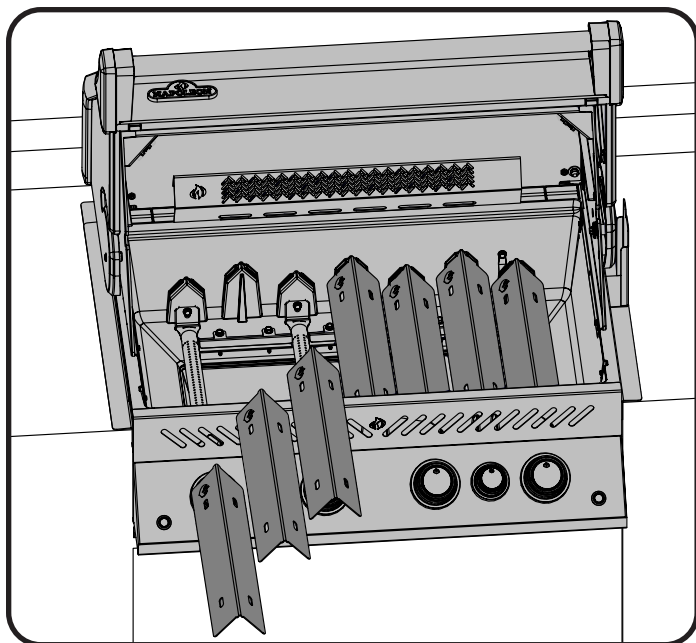


 **x4** (Pre-installed at factory.)
N570-0087 (1/4" -20 X 7/8")









Leak Testing Instructions



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



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



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

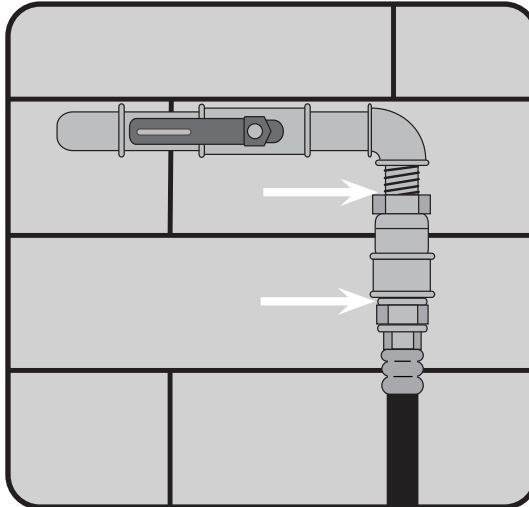
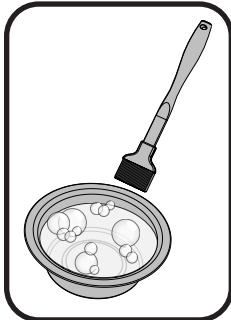
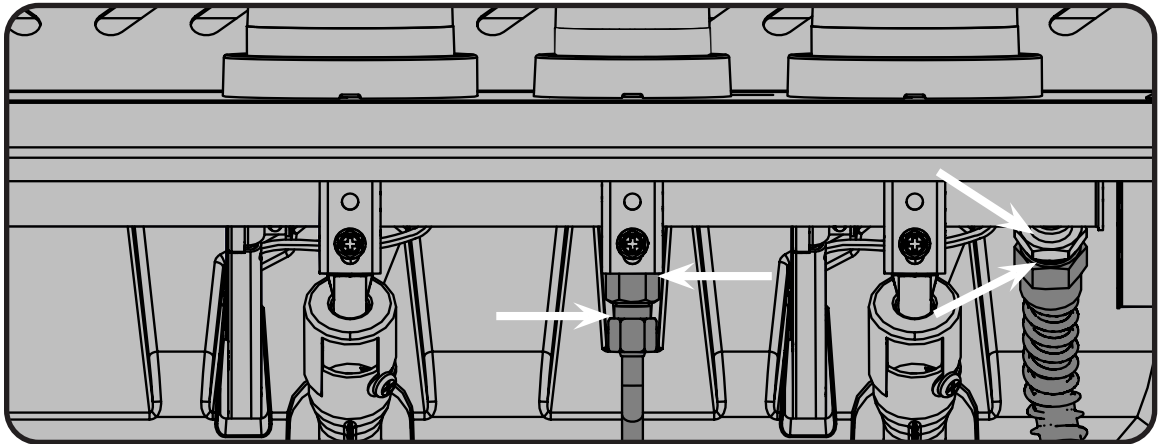


Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



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

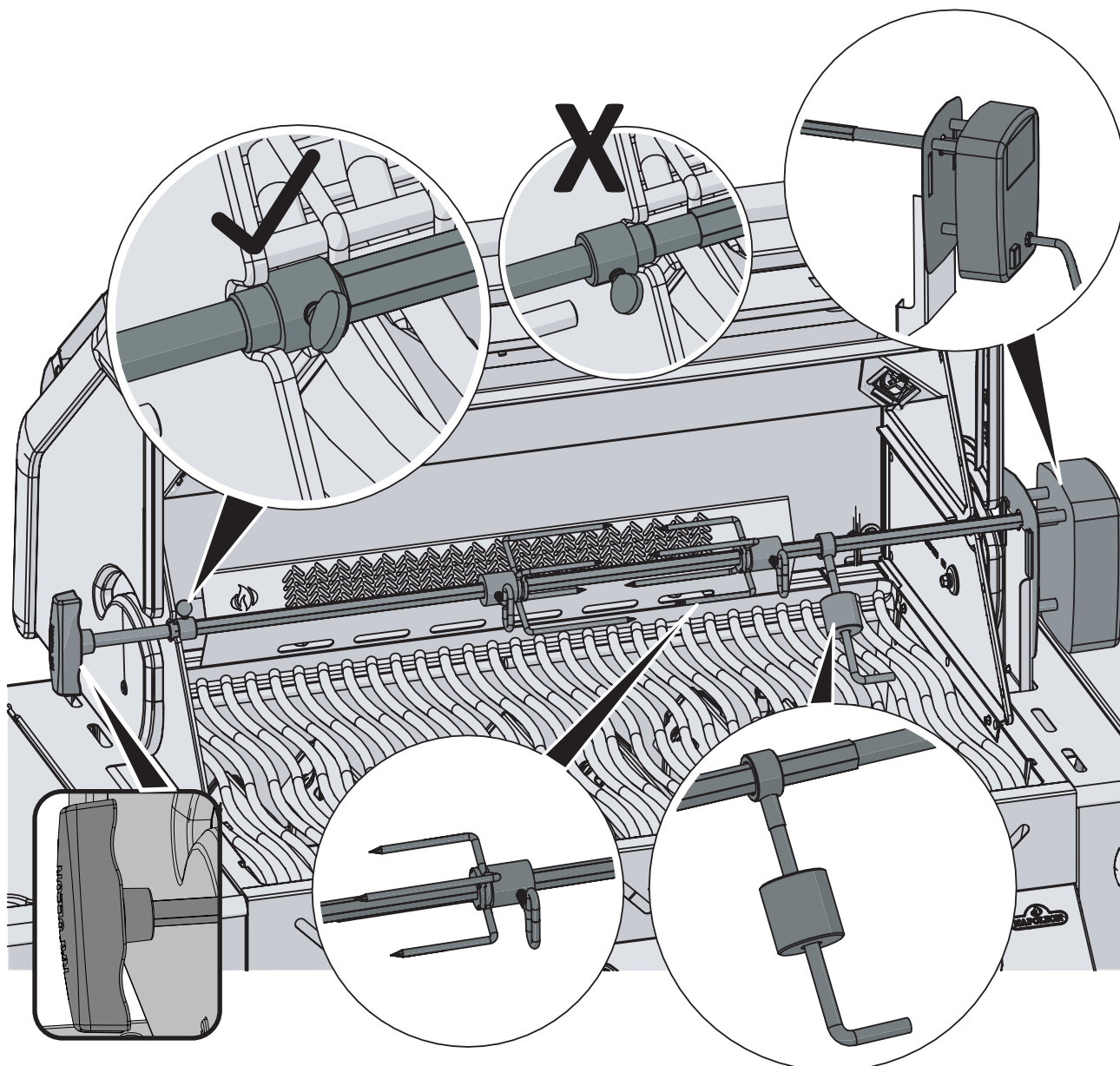
If the leak cannot be stopped, **immediately shut off the gas supply**, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.



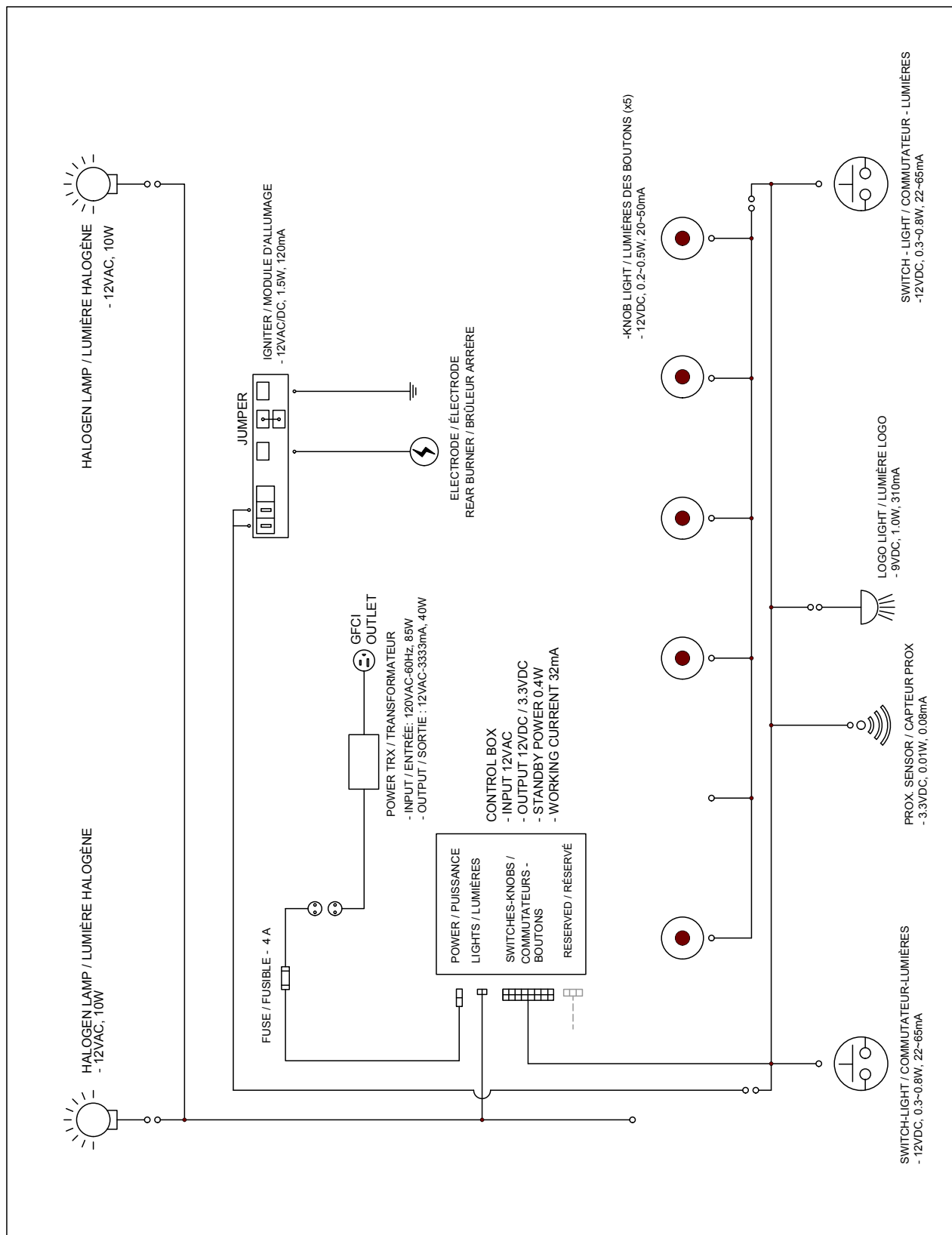
Rotisserie Kit Assembly Instruction

(optional)

Assemble rotisserie kit components as shown.

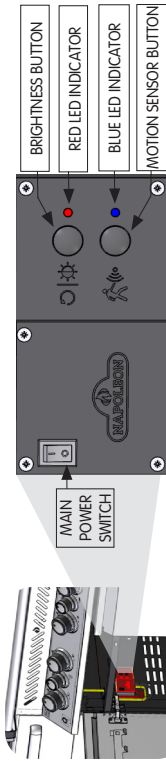


Ensure stop bushing is tightened on the inside of hood casting.



ILLUMINATION INSTRUCTIONS

READ ALL INSTRUCTIONS IN THE MANUAL BEFORE TURNING THE ILLUMINATION SYSTEMS ON. THE CONTROL BOX IS LOCATED IN THE CABINET UNDER THE GRILL HEAD.



TO START, TURN ON MAIN POWER SWITCH.

BRIGHTNESS

- PRESS THE BUTTON TO CHANGE BRIGHTNESS BETWEEN HIGH (100%), MEDIUM (65%) AND LOW (35%).
- BRIGHTNESS CAN ONLY BE CHANGED WHEN THE KNOB LIGHTS ARE IN WHITE OR BLUE MODE

MOTION SENSOR

- PRESS THE BUTTON TO TURN THE MOTION SENSOR ON AND OFF. THE BLUE LED INDICATES THE MOTION SENSOR IS ON.
- THE KNOB AND LOGO LIGHTS WILL REMAIN ON AS LONG AS MOTION IS DETECTED WITHIN 1 METER OF YOUR GRILL. THEY WILL TURN OFF AFTER 15 MINUTES OF INACTIVITY
- WHILE THE MOTION SENSOR IS ON, THE OVEN AND CABINET LIGHTS CAN BE TURNED ON AND OFF WITH THE SWITCH.
- WHEN THE SENSOR IS OFF, THE SWITCH CONTROLS THE KNOB AND LOGO LIGHTS AS WELL
- THE OVEN AND CABINET LIGHTS WILL TURN OFF AFTER TWO HOURS.
- IF THE MOTION SENSOR IS OFF, THE KNOB AND LOGO LIGHTS WILL ALSO SHUT OFF AFTER TWO HOURS.



LIGHT SWITCH

CHANGING MODES

- | DEFAULT MODE | KNOB LIGHTS MODES |
|------------------------|--------------------------------|
| • KNOB LIGHT MODE BLUE | 1. BLUE |
| • BRIGHTNESS ON HIGH | 2. WHITE |
| • MOTION SENSOR IS ON | 3. GREEN - COLOR SPECTRUM MODE |
- SELECT KNOB LIGHT MODE BY HOLDING DOWN THE SWITCH TO TOGGLE FROM BLUE TO WHITE TO GREEN. RELEASE IT ON THE DESIRED MODE.
 - GO BACK TO DEFAULT MODE BY HOLDING DOWN THE BUTTON FOR 2 SECONDS.

CHOOSING A COLOR

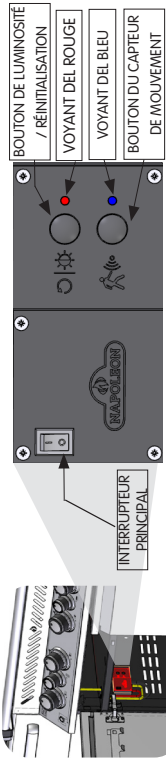
- WHEN THE KNOBS ARE IN GREEN MODE THEIR LIGHTS, AND THE LOGO'S, WILL SLOWLY CYCLE THROUGH THE COLOR SPECTRUM.
- QUICKLY PRESS TWICE TO STOP THE SPECTRUM AT ANY COLOR YOU CHOOSE
- PRESS TWICE AGAIN TO LET IT CONTINUE CHANGING COLORS.

LOGO LIGHT ON/OFF

- AT ANY TIME, DOUBLE CLICK THE BUTTON TO TURN LOGO LIGHT OFF. DOUBLE CLICK AGAIN TO TURN IT BACK ON. IF POWER SWITCH IS TURNED OFF AND ON AGAIN LOGO, THE LOGO LIGHT WILL RETURN TO DEFAULT MODE.

RÉGLAGES LUMIÈRES

LISEZ TOUTES LES INSTRUCTIONS DU MANUEL AVANT DE METTRE EN MARCHÉ LES SYSTÈMES LUMIÈRES. LE BOÎTIER DE COMMANDE EST SITUÉ DANS LE CABINET SOUS LE GRIL



POUR COMMENCER, ALLUMEZ L'INTERRUPTEUR PRINCIPAL.

LUMINOSITÉ

- PRESSEZ LE BOUTON AFIN DE FAIRE VARIER LA LUMINOSITÉ ENTRE HAUTE (100%), MÉDIUM (65%) ET BASSE (35%).
- LA LUMINOSITÉ PEUT ÊTRE AJUSTÉE SEULEMENT LORSQUE LES BOUTONS DE CONTRÔLE SONT EN MODE BLEU OU BLANC

CAPTEUR DE MOUVEMENT

- APPUYEZ SUR LE BOUTON POUR ACTIVER ET ÉTEINDRE LE CAPTEUR DE MOUVEMENT. LA LUMIÈRE DEL BLEUE INDIQUE QUE LE CAPTEUR DE MOUVEMENT EST ACTIVÉ
- LES BOUTONS ET LE LOGO RESTERONT ALLUMÉS TANT QU'UN MOUVEMENT SERA DÉTECTÉ DANS UN RAYON D'UN MÈTRE DU BARBECUE. ILS S'ÉTEINDRONT AUTOMATIQUEMENT APRÈS 15 MINUTES D'INACTIVITÉ
- LORSQUE LE DÉTECTEUR EST SUR LE MODE ON (INDIQUÉ PAR LA LED BLEUE), VOUS POUVEZ ALLUMER ET ÉTEINDRE LES LAMPES DU FOYER ET DU CHARIOT AVEC L'INTERRUPTEUR .
- LORSQUE LE CAPTEUR EST ÉTEINT, LE COMMUTATEUR COMMANDERA LES BOUTONS ET LA LUMIÈRE DE LOGO
- LES LUMIÈRES S'ÉTEINDRONT APRÈS DEUX HEURES. SI LE DÉTECTEUR EST SUR LE MODE OFF, LES BOUTONS ET LE LOGO S'ÉTEINDRONT ÉGALEMENT APRÈS DEUX HEURES



INTERRUPTEUR D'ÉCLAIRAGE

CHANGER DE MODE

- | MODE PAR DÉFAUT | MODS D'ÉCLAIRAGE DES BOUTONS |
|-------------------------------|------------------------------------|
| • LUMIÈRE DU BOUTON MODE BLEU | 1. BLEU |
| • LUMINOSITÉ SUR HAUTE | 2. BLANC |
| • DÉTECTEUR ON | 3. VERT - MODE SPECTRE DE COULEURS |
- SÉLECTIONNEZ LE MODE D'ÉCLAIRAGE DES BOUTONS EN MAINTENANT L'INTERRUPTEUR POUR PASSER DU BLEU AU BLANC PUIS AU VERT. RELÂCHEZ L'INTERRUPTEUR UNE FOIS LE MODE DÉSIRÉ ATTEINT
 - RETOURNEZ EN MODE PAR DÉFAUT: EN MAINTENANT PRESSÉ LE BOUTON PENDANT DEUX SECONDES.

CHOISIR UNE COULEUR

- LORSQUE LE BOUTON EST SUR LE MODE DU VERT, LES BOUTONS ET LE LOGO VONT LENTEMENT PASSER PAR TOUTES LES COULEURS DU SPECTRE.

- PRESSEZ RAPIDEMENT DEUX FOIS POUR VOUS ARRÊTER SUR LA COULEUR CHOISIE
- PRESSEZ DEUX FOIS À NOUVEAU POUR CONTINUER À CHANGER LES COULEURS

LOGO LUMIÈRE ALLUMÉE/ÉTEINTE

- À TOUT MOMENT, DOUBLE-CLIQUEZ SUR LE BOUTON POUR ÉTEINDRE LA LUMIÈRE DU LOGO. DOUBLE-CLIQUEZ À NOUVEAU POUR LE RALLUMER.
- SI L'INTERRUPTEUR EST ÉTEINT PUIS RALLUMÉ, LA LUMIÈRE DU LOGO REVIENDRA AU MODE PAR DÉFAUT.

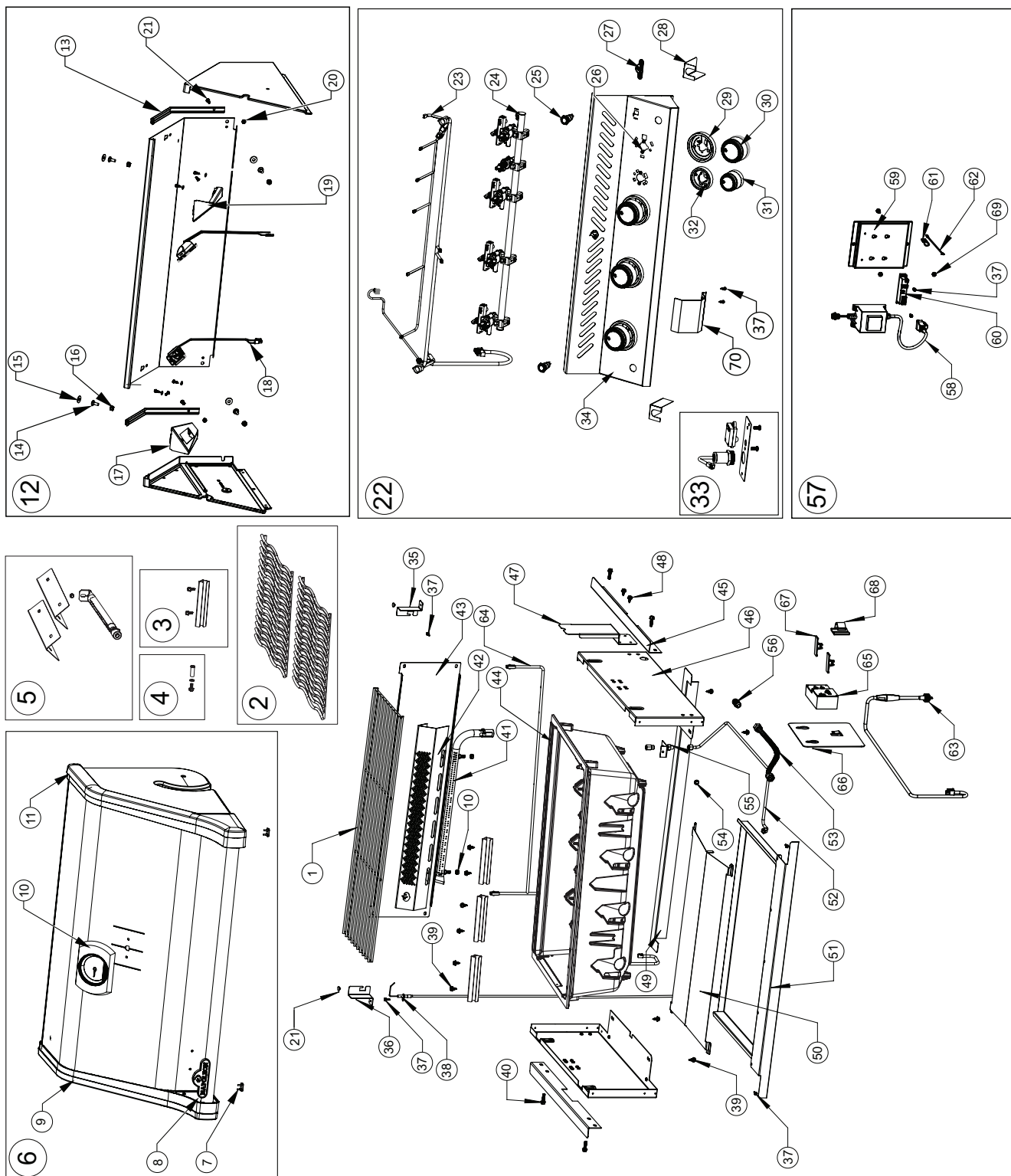
N385-0359

Parts List

ITEM	PART #	DESCRIPTION	BIPRO500
1	N520-0038	warming rack / grille-rechaud	x
2	S83014	cooking grids - wave stainless rod / grille de cuisson (en acier inoxydable)	x
3	S87011	cross light bracket kit / trousse de support pour l'allumage croisé du brûleur principal	x
4	N010-1092-SER	lid pivot hardware kit / trousse de couvercle pivot hardware	x
5	S87001	burner & sear plate kit / trousse de plaque de cuisson (acier inoxydable)	x
6	N010-0811-SS	lid assembly - stainless steel / ensemble du couvercle - acier inoxydable	x
	N010-0747-BK	lid assembly - black / ensemble du couvercle - noir	x
7	N510-0017	black silicone lid bumper 60A / pare-chocs du couvercle 60A (silicone noir)	x
8	N385-0308-SER	NAPOLEON logo / logo NAPOLEON	x
9	N715-0091	trim left side lid casting / garniture moulage gauche du couvercle	x
10	S91005	temperature gauge / jauge de température	x
11	N715-0092	trim right side lid casting / garniture moulage droite du couvercle	x
12	N010-0933	hood assembly / ensemble de couvercle	x
13	N200-0110	light wire cover / couvercle fil lumière	x
14	N570-0012	1/4"-20 X 5/8 carriage bolt / boulon 1/4"-20 X 5/8	x
15	W735-0011	3/4" washer / rondelle 3/4"	x
16	N450-0006	1/4" - 20 nut / écrou 1/4" - 20	x
17	N350-0072	housing left light / boîtier lumière gauche	x
18	N402-0017	light / lumière	x
	W387-0006	replacement bulb / ampoule de remplacement	ac
19	N350-0073	housing right light / boîtier lumière droite	x
20	N450-0009	10-24 nut / écrou 10-24	x
21	N570-0112	10-24 x 5/8" screw / vis 10-24 x 5/8"	x
22	N010-1171-SER	control panel / panneau de contrôle	p
	N010-1172-SER	control panel / panneau de contrôle	n
	N160-0042	clip, control panel wires / pince, fils du panneau de contrôle	x
23	N010-1137	control panel wire harness / harnais de fil pour panneau de contrôle	x
24	N010-0712	manifold assembly / ensemble du collecteur	p
	N010-0713	manifold assembly / ensemble du collecteur	n
25	N660-0009	switch / commutateur	x
26	N570-0078	M4 x 8mm screw / vis M4 x 8mm	x
27	N385-0348	logo / logo	x
28	N585-0098	switch heat shield / pare-chaleur commutez	x
29	N010-1097	large control knob bezel / ensemble du cadran gros	x
30	N380-0035-CL	burner control knob large / bouton de contrôle grande	x
31	N380-0034-CL	burner control knob small / bouton de contrôle petite	x
32	N010-1098	small control knob bezel / ensemble du cadran petit	x
33	N010-1211	logo light bracket assembly / ensemble de support lumière avec logo	x
34	N475-0489	control panel / panneau de contrôle	x
35	N080-0292	lid stop bracket right / couvercle arrêter support droite	x
36	N080-0291	lid stop bracket left / couvercle arrêter support gauche	x

Parts List

ITEM	PART #	DESCRIPTION	BIPRO500
37	N570-0008	#8 x 1/2" screw / vis #8 x 1/2"	x
38	N240-0001	rear burner electrode / électrode du brûleur arrière	x
39	N570-0122	1/4-20 x 3/8" screw / vis 1/4-20 x 3/8"	x
40	N570-0087	1/4-20 x 7/8" screw / vis 1/4-20 x 7/8"	x
41	N100-0045-SER	rear burner / brûleur arrière	x
42	N350-0069	rear burner housing / boîtier du brûleur arrière (infra-red)	x
43	N200-0120-GY1SG	back cover / couvercle arrière	x
44	N010-1090-SER	base casting / cuve	x
45	N080-0213	bracket unit mount / support de fixation de l'appareil	x
46	N080-0282-GY1HT	bracket, unit mounting / support de fixation de l'appareil	x
47	N475-0016	roisserie mount / support de la rôtisserie	x
48	N570-0086	#14 x 1/2" screw / vis #14 x 1/2"	x
49	N715-0094	rear trim / moulage arrière	x
50	N585-0083	heat shield / pare-chaleur	x
51	N010-0723	drip pan / tiroir d'égouttement	x
52	N720-0058	rear burner supply tube / allumeur électronique	x
53	N010-0281	manifold flex connector / connecteur flexible du collecteur	x
54	N570-0068	#14 x 1/2" screw stn stl / vis #14 x 1/2" en acier inoxydable	x
55	N010-0736	rear burner orifice assembly / ensemble d'orifice brûleur arrière	p
	N010-0737	rear burner orifice assembly / ensemble d'orifice brûleur arrière	n
56	W445-0031	union fitting 3/8" / raccord 3/8"	x
57	N010-1138	electrical panel assembly / ensemble panneau électrique	x
58	N707-0012	transformer / transformateur	x
59	N475-0369-GY1SG	electrical panel / panneau électrique	x
60	N357-0022	electronic ignition - 4 spark / allumeur électronique - 4 étincelles	x
61	N750-0034	wire connector igniter / connecteur de fil	x
62	N750-0048	ground wire / fil de terre	x
63	N750-0069	control box wire harness / harnais de fil pour boîte de commande	x
64	N750-0082	halogen light wire / fil lumière halogène	x
65	N190-0005	control box / boîtier de commande	x
66	N475-0495	control box mount / support boîte de contrôle	x
67	W160-0095	small wire clip / pince pour petit fil	x
68	N160-0039	large wire clip / pince pour gros fil	x
69	N450-0008	1/4"-20 nut / écrou 1/4"-20	x
70	N080-0442	mounting bracket assembly / ensemble support de montage	x
	N370-0136	roisserie kit / ensemble de la rôtissoire	x
	N555-0039	spit rod / spit	x
	N215-0016	wind deflector / du déflecteur	x
	61501	cover / housse	ac
	56040	cast iron griddle / plaque fonte de fer	ac
	67732	charcoal tray / support à charbon	ac



p - propane units only
p - propane seulement

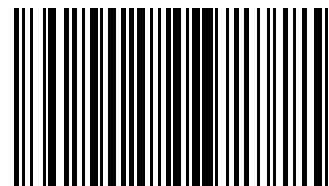
n - natural gas units only
n - gaz naturel seulement

x - standard
x - compris

ac - accessory
ac - accessoires



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N415-0541