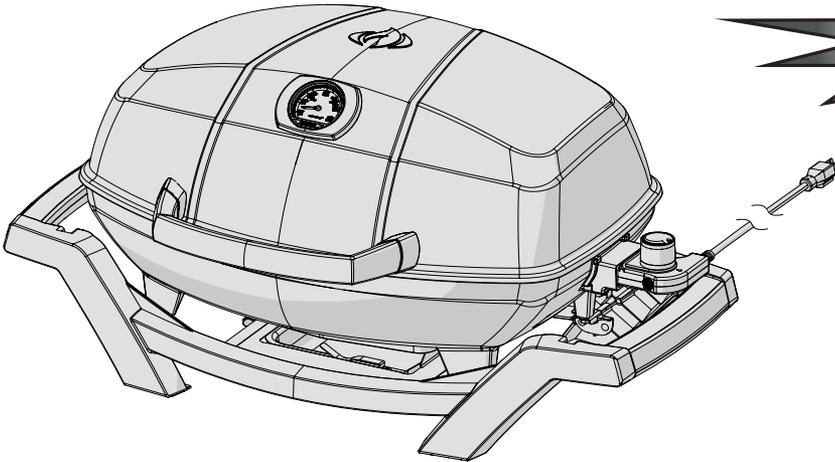


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FR
PG.15

ES
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PRO285E



WARNING! POTENTIAL SHOCK HAZARD

This appliance is rated for
110-120 VAC – 50/60 Hz
1500 W



WARNING! Failure to follow the instructions in this manual could result in fire or burn hazard which could cause property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.



WARNING!

- For Outdoor Household Use Only
- When using powered appliances, basic safety precautions, including the following, should always be followed to reduce the risk of fire, electric shock, personal injury and material damage.
- Retain this manual for future reference.

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



Intertek
www.napoleon.com

Napoleon President's 10 Year Limited Warranty



NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. 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.

NAPOLEON warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings / stainless steel base	10 years
Porcelain-enameled grease shield	5 years full coverage, plus 50% off until the 10th year
Porcelain-enameled cast iron cooking grids	5 years full coverage, plus 50% off until the 10th year
Heating element and thermostat	2 years
All other parts	2 years

*Conditions and Limitations

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser 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. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed 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 maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: 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 maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

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. The replacement component is the sole responsibility of NAPOLEON defined by this Limited 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 transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited 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. After the first year, with respect to this Limited Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON. 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.



www.napoleon.com



SAVE THESE INSTRUCTIONS

CAUTION! Risk of electric shock. If an extension cord is used, it must be a grounding-type 3-wire cord. Its marked electrical rating must be at least as great as the electrical rating of the appliance. Suitable outdoor extension cords are surface marked with the suffix letter "W" and have a tag stating "Suitable for use with outdoor appliances." The cord must be arranged so that it will not drape over a tabletop where it can be pulled by children or tripped over unintentionally. The connection to the extension cord must be kept dry and off the ground. Never connect two or more extension cords together.

IMPORTANT SAFEGUARDS

- Use this grill only as described in this manual. Any other use not recommended in this manual may cause fire, electric shock, or injury to persons.
- Do not use the appliance for other than intended use.
- This grill is intended for outdoor household use only. Do not use indoors or for commercial cooking.
- Do not in any way alter this product or its use.
- Do not use charcoal or other combustible fuels in this grill. This grill is not designed for charcoal use and a fire could result. The fire could create an unsafe condition and damage to the grill.
- Do not build this model of grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that may damage property or cause serious bodily injury or death.
- The use of accessory attachments not specifically recommended by Napoleon may cause injuries.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

Electrical Safeguards:

- This appliance conforms to technical standards and the safety requirements for electrical devices.
- Always ensure that the electrical outlet being used has the correct voltage according to the input power of the appliance. Outlets must also be suitable for equipment with a power consumption of 1500 Watts.
- Make sure no other high wattage appliances are plugged into the same circuit when using grill.
- The appliance must only be connected to a properly grounded outlet.
- The electricity supply should be provided through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- Do not operate unit if plug receptacle is damaged.
- The power cord should be regularly examined for signs of damage, and the appliance is not to be used if the cord is damaged.
- Do not operate the grill with a thermostat that has a damaged cord or plug. If the supply cord is damaged, it must be replaced by a special assembly available from Napoleon or a Napoleon authorized dealer.
- Only use the thermostat specified by Napoleon: Z690-0003 (DCT-002B).

Safe Operation:

- Always plug the thermostat into the grill before plugging the power cord into the outlet. When removing the thermostat from the grill, unplug it from the outlet first.
- Do not attempt to insert the thermostat unless the element is secured in the base casting.
- Always insert the thermostat into the element with the knob facing upwards.
- Pulling controller by the knob could cause it to come off. Remove thermostat by gripping on its side.
- If a flare up occurs, do not use water to put out fire. Turn the grill to OFF. Unplug the power cord and wait for the grill to cool.
- Keep the plug and cord dry when in use. Do not use the electric grill in the rain.
- Operate grill only on a level, stable surface.
- Do not touch hot surfaces. Use handles or knobs.
- Do not allow the cord to hang over table edges, or touch hot surfaces.
- The grease tray must be in place at all times during grill operation.
- Do not move the grill while it is in use.
- Do not leave grill unattended whenever in use.
- Keep young children, elderly and pets away while the grill is in use. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not use grill near combustible materials such as wood, dry grass, shrubs, etc.
- Do not allow grill to come into contact with flammable materials such as paper, walls, draperies, towels, chemicals, etc.
- Do not use the grill in high traffic areas. Locate power cord away from traffic areas.
- To protect the barbecue, do not use the grill within 3 m / 10 feet of pool, pond or other body of water.
- Do not use as a heater.
- Allow the appliance and any collected grease or food drippings to cool before moving or storing it.

Cleaning:

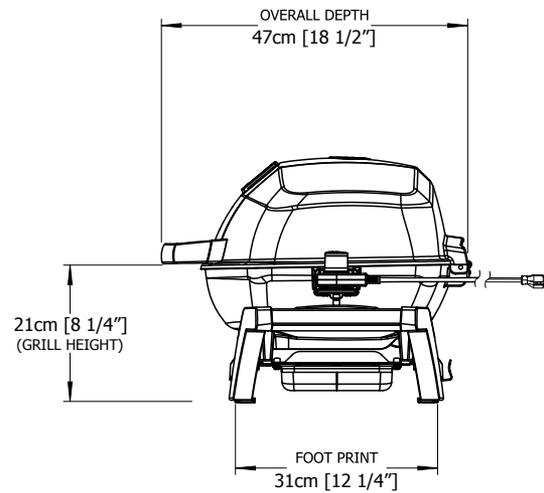
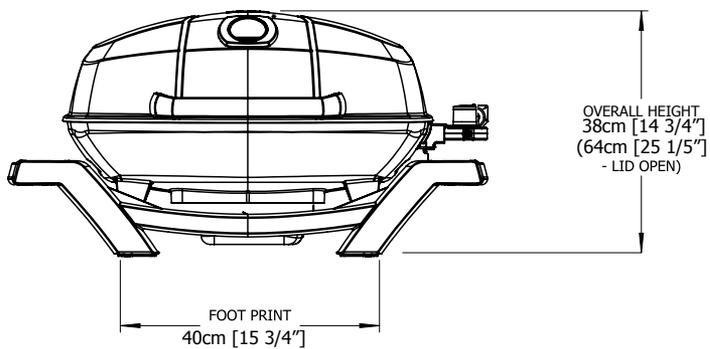
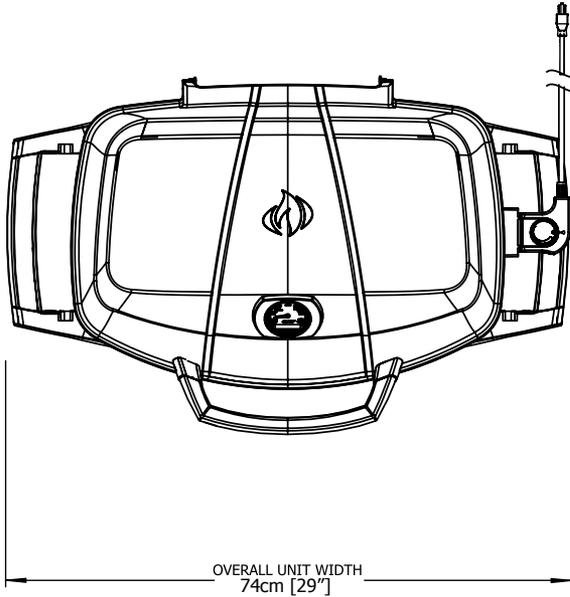
- Clean the drip pan regularly.
- Unplug the grill before cleaning. Allow to cool before removing or installing parts.
- Do not immerse electrical components in water when cleaning.
- To protect against electrical shock, do not immerse plug, cord or thermostat in water or any liquid. Do not clean the grill by spraying water.

Storage:

- Unplug the grill when not in use and keep the plug and cord dry.
- Do not leave thermostat in the ON position during periods of non-use.
- Store the grill indoors when not in use - out of the reach of children.
- During long periods of non-use, remove the thermostat from grill.

SAVE THESE INSTRUCTIONS

DIMENSIONS



PRO285E GRILL

GRILL SIZE: 37cm X 54cm (IRREGULAR) = 1840 cm² (14 1/2" X 21 1/4" (IRREGULAR) = 285 in²)

ALL DIMENSIONS ARE APPROXIMATE



CAUTION! During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection.

WARNING: This product can expose you to chemicals including di(2-ethylhexyl)phthalate, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Cooking Instructions



WARNING! Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.



DANGER! Allow the grill to cool to the touch before moving or storing. Failure to do so could result in a fire resulting in property damage, personal injury or death.

When lit for the first time, the grill will emit a slight odour. This is a normal temporary condition caused by the burning of internal paints and lubricants used in the manufacturing process and will not occur again. Simply run the thermostat on high with the lid open for approximately ½ hour. 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 may create flare-ups. Either trim some fat or reduce temperatures to prevent this.

Grilling Chart

Preheat on HIGH for 15-20 minutes with a closed lid, then set to desired temperature. This is a guideline for cooking in outdoor temperature of 22°C.

To add a trademark taste to your cooking, try the Napoleon woodchip smoker as an optional accessory with mesquite- or hickory-flavoured woodchips.

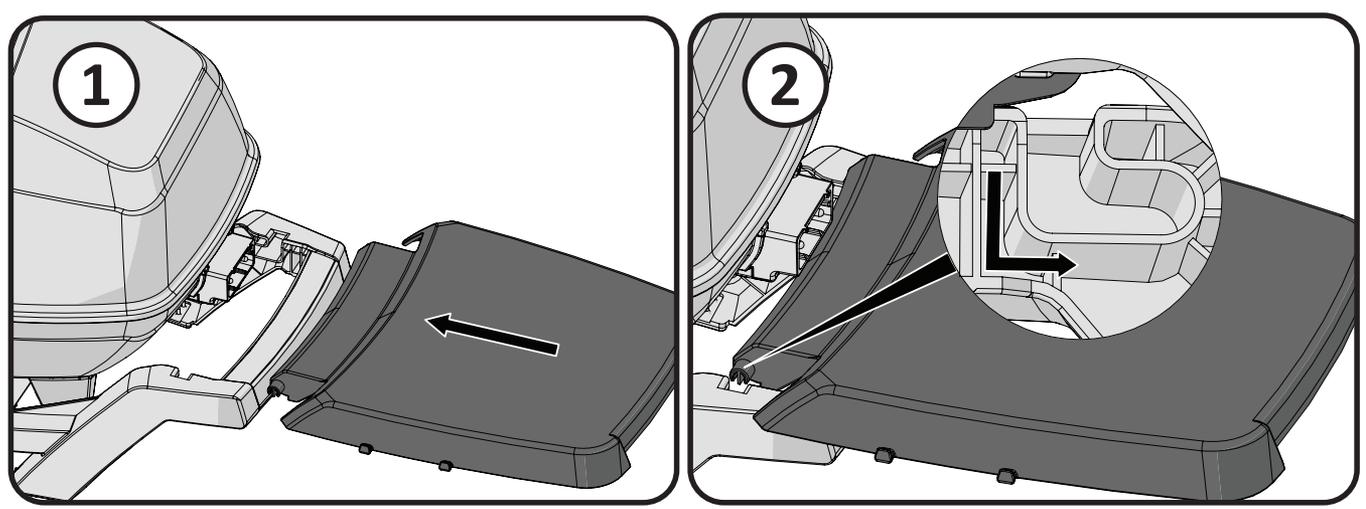
Food	Control Setting	Cooking Time	Helpful Suggestions
Steak 2.54 cm (1 in.) thick	High setting, 2 min. each side	4 min. – Rare	When selecting meat for grilling, ask for marbled fat distribution. The fat acts as a natural tenderizer while cooking and keeps it moist and juicy.
	High setting, 2 min. each side then Medium setting	6 min. – Medium	
	High setting, 2 min. each side then Medium setting	8 min. – Well done	
Hamburger 1.27 cm (1/2 in.) thick	High setting, 2 min. each side	4 min. – Rare	Preparing hamburgers to order is made easier by varying the thickness of your patties.
	High setting, 2 1/2 min. each side	5 min. – Medium	
	High setting, 3 min. each side	6 min. – Well done	
Chicken pieces	High setting, 2 min. each side then Medium-Low to Low setting	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way though for the meat to lay flatter on the grill. This helps it to cook faster and more evenly.
Pork chops	Medium	6 min. per side	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	High setting for 5 minutes Low to finish	20 min. per side turn often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb chops	High setting for 5 minutes Medium to finish	15 min. per side	Trim off the excess fat before grilling. Choose extra thick chops for more tender results.
Hot dogs	Medium - Low	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

Troubleshooting

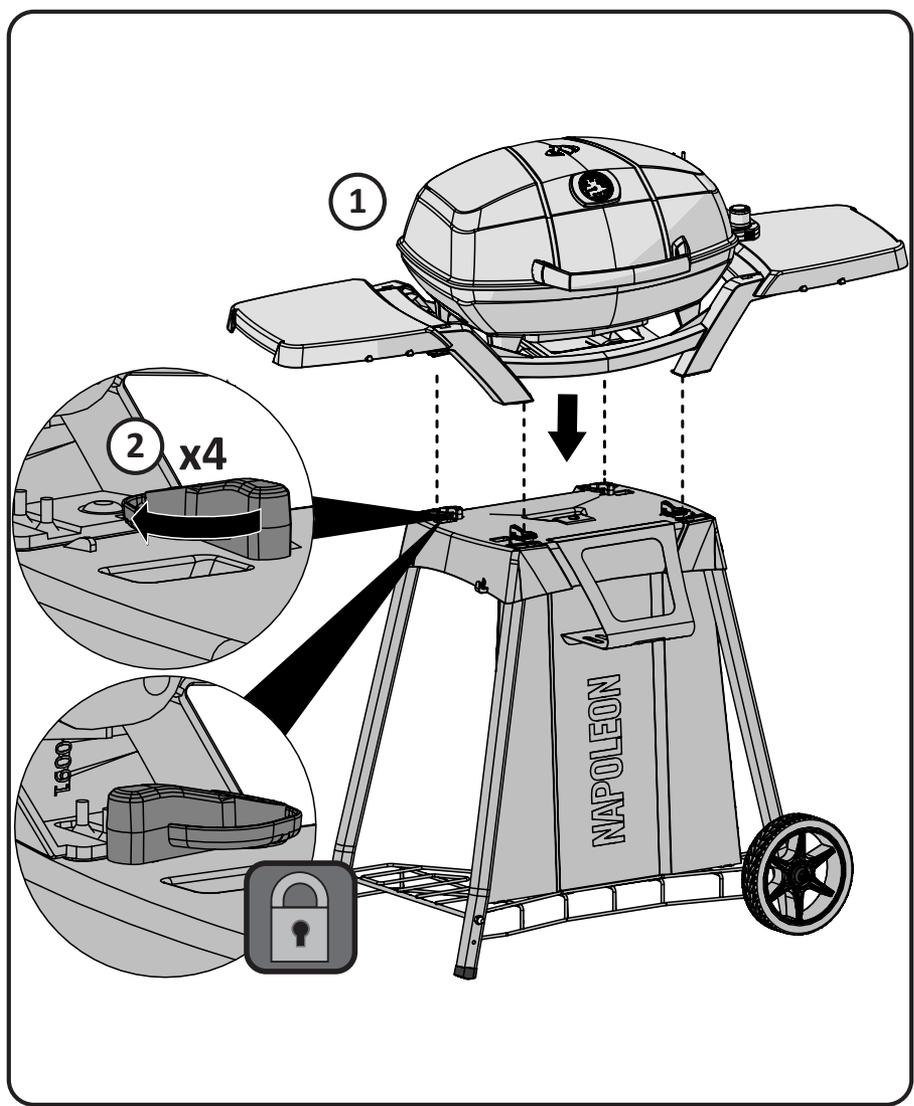
Problem	Possible Causes	Solution
No heat	Thermostat turned off. No power. Faulty thermostat or grill plate.	Turn thermostat to maximum setting. Ensure thermostat is fully seated in grill plate and properly plugged into outlet. Try another outlet. Check for tripped circuit breaker. Reset. Turn thermostat to maximum setting. Pre-heat grill with lid closed for 15-20 minutes. Replace thermostat or grill plate.
Low heat.	Improper preheating Excessive buildup in base of grill.	Preheat 15-20 minutes. Increase thermostat setting. Clean out excessive debris in base.
Excessive flare-ups/ uneven heat.	Excessive fat in meat. Excessive cooking temperature. Grease buildup.	Trim fat from meat before grilling. Adjust temperature as needed. Clean grill.
Circuit breaker trips or fuse blows.	Power surge Another appliance plugged into same circuit as grill. Moisture or water in thermostat or electrical connections.	Turn controller to OFF position before plugging into electrical outlet. Do not use other electrical appliances on same circuit. Keep thermostat and electrical components dry.

OPTIONAL SHELF

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OPTIONAL STAND





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 grill is 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 grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

Cast Iron Cooking Grids: The cast iron cooking grids supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grids you are adding a protective coating, which will aid in resisting corrosion and increase your grids non-stick capabilities.

First Time Use: Wash the cast iron grids by hand with mild dish soap and water to remove any residue from the manufacturing process (never wash in a dish washer). Rinse thoroughly with hot water and dry completely with a soft cloth. This is important to avoid moisture from entering the cast iron. When lit for the first time, the grill will emit a slight odour.

Seasoning: Using a soft cloth, spread VEGETABLE SHORTENING over the entire grid surface ensuring all grooves and corners are covered. Do not use salted fats such as butter or margarine. Pre-heat your grill for 15 minutes, then place the seasoned cooking grids in the grill. Turn the burner control knobs to medium with the lid closed. Allow the cooking grids to heat for approximately one-half hour. Turn the controller to OFF and let the cooking grids stand until cool. This procedure should be repeated several times throughout the season, although it is not required for daily use (follow daily usage procedure below).

Daily Usage: Before pre-heating and cleaning with a brass wire grill brush, coat the entire top surface of the cooking grids with vegetable shortening. Pre-heat the grill and then brush away any unwanted residue with a brass wire brush.

Cleaning Inside The Grill: Remove the cooking grids. Use a soft brass wire brush to clean loose debris from the insides of the lid. Brush all debris from inside the grill into the removable drip pan. Remove the base liner (drip pan grease catcher). Do not use abrasive cleaners to clean the porcelain base liner. To remove stubborn stains, soak in soapy water to loosen dirt. Clean with a non-abrasive cleaner and buff dry with a clean cloth. Ensure that the grill plate is placed properly when reinstalled.

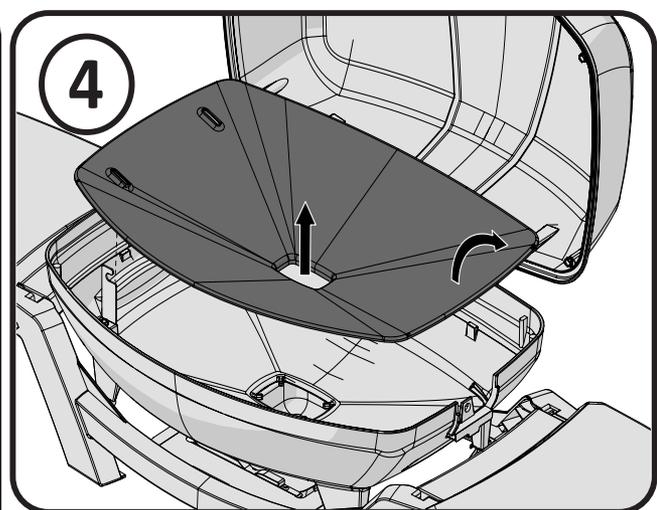
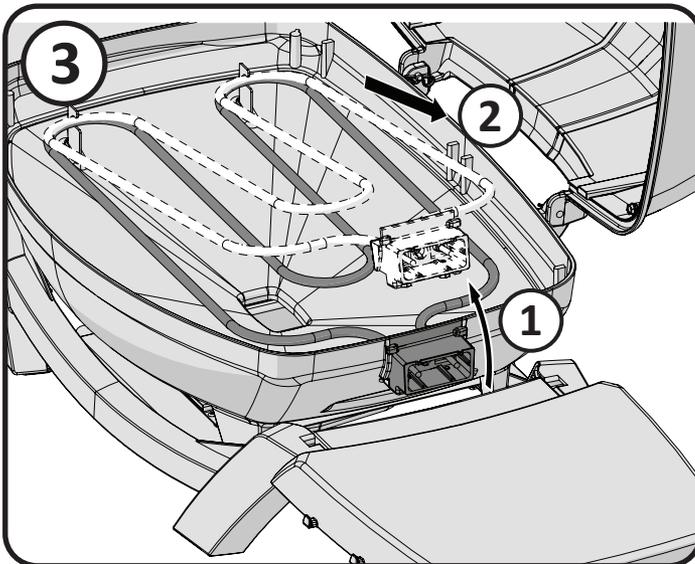
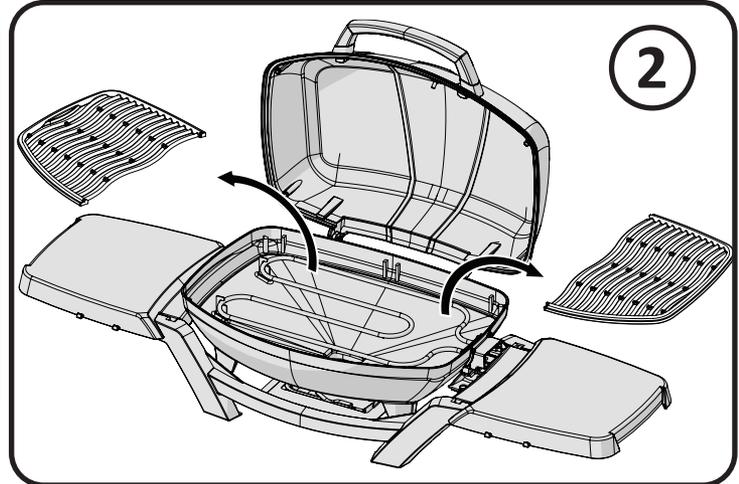
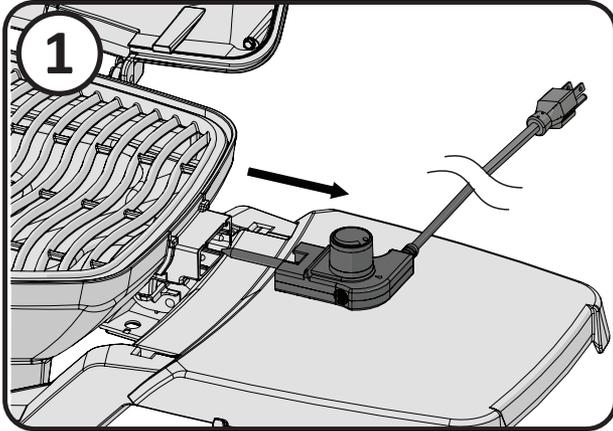
Drip Pan: Slide the drip pan out for easy cleaning. It should be cleaned frequently (every 4-5 uses) to avoid grease buildup. Grease and excess drippings accumulate in the drip pan located under the grill. Accumulated grease can cause a fire hazard. Do not line the drip pan with aluminum foil, as it can prevent the proper amount of air needed for burner to operate. The pan should be scraped out with a putty knife or scraper.

Cleaning the Outside of the Grill: Do not use any abrasive cleaners to clean painted parts. To protect the enamel finish, use a mild detergent with soft cloth or brush to wipe away and remove any acidic residue. Buff dry with a clean cloth.

Cleaning Steps

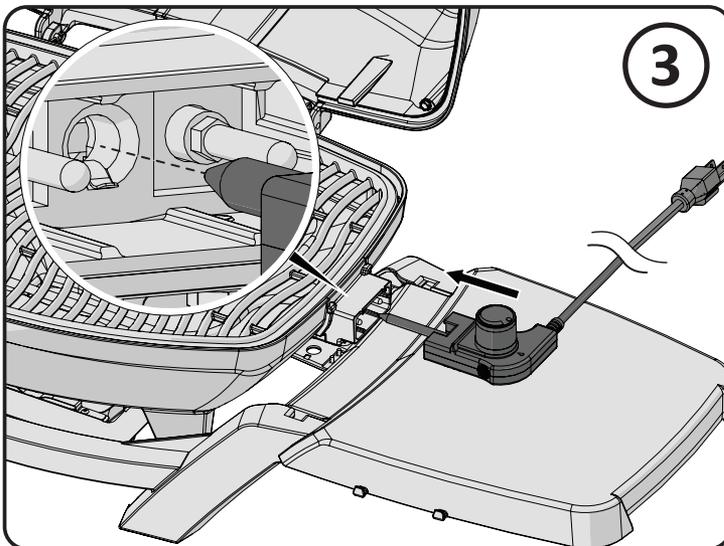
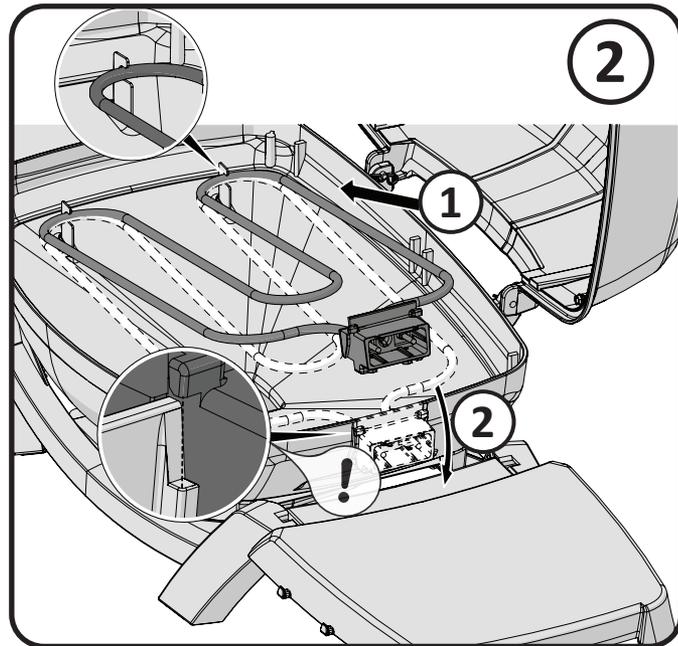
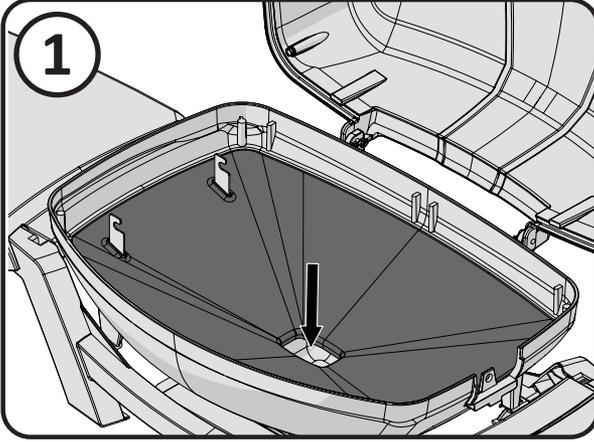
Disassembly:

1. Unplug the cord from wall and remove the thermostat.
2. Remove cooking grids.
3. Lift heating element out of grill.
4. Remove the base liner.



Reassembly:

1. Reinsert the base liner.
2. Place the curved ends of the heating element back into its support clips. Lower the heating element into place.
3. Reinsert the thermostat and cooking grids.



CAUTION! Do not attempt to insert the thermostat into the element, unless the element is secured in the base casting.

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

Ordering Replacement Parts

EN

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).

Parts List

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ITEM	PART NUMBER	DESCRIPTION	285
1	N010-1008-SER	lid assembly	x
2	Z305-0012-BK2FL	cooking grids left	x
3	Z305-0013-BK2FL	cooking grids right	x
4	N325-0083-SER	lid handle	x
5	N370-0861-SER	element bracket front/ rear	x
6	Z585-0015-BK2GL	base liner	x
7	Z010-0049	element	x
8	Z135-0003-BK1HT	base casting	x
9	Z690-0003	thermostat	x
10	N010-1009-SER	cradle assembly	x
	N075-0091	leg cradle front/ back	x
	N075-0091-EQ	leg cradle front EQ	x
11	N710-0079	drip pan	x
12	N010-0830	drip pan plate assembly	x
13	N135-0048-BK1HG	lid casting	x
14	N685-0023	temperature guage	x
15	Z585-0014	lid heat shield	x
16	N010-1010-SER	lid handle assembly	x
17	N485-0023	clevis pin 6MM X16MM	x
18	N485-0021	hairpin cotter pin 2MM X 28MM	x
19	N655-0179	lid handle support left	x
20	N655-0180	lid handle support right	x
21	N570-0107	pan head screw 10-24 30 MM	x
22	Z735-0009	lock washer M5	x
	PRO285-STAND	optional cart and shelves	ac
	62006	replacement grease trays (5)	ac

x - standard ac - accessory



Parts Diagram

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