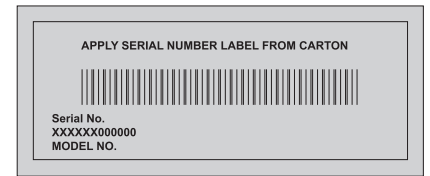


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



495, 495SB



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.

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



Napoleon Appliance Corp.,
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8 Phone: (705)726-4278
Fax: (705)725-2564 email: wecare@napoleonproducts.com web site: www.napoleongrills.com

Z415-0003CE-IT Feb 12/11

THANK YOU FOR CHOOSING NAPOLEON

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.

We at Napoleon are dedicated to you, "our valued customer." It is our goal to provide you with the necessary tools for an unforgettable grilling experience. This manual is provided to assist you in assuring your new grill is assembled, installed, maintained and cared for properly. It is important to read and understand this entire manual before operating your new grill to ensure you fully understand all the safety precautions and features your grill has to offer. By carefully following these instructions, you will enjoy years of trouble-free grilling. If this product fails to meet your expectations, for any reason, please call our customer care department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time) or visit our Website at www.napoleongrills.com.

Napoleon Gas Grill President's Limited Warranty

NAPOLEON warrants the following materials and workmanship in your new NAPOLEON gas grill against defects for 10 years. This covers aluminum castings (excluding paint), stainless steel control panel (excluding screen printing) and stainless steel burners, subject to the following conditions: During the first 5 years NAPOLEON will provide replacement parts at our option free of charge. From the sixth year to the tenth year, NAPOLEON will provide replacement parts at 50% of the current retail price.

Stainless steel or porcelain lid and base inserts, and lid handles are covered against defects for 5 years, subject to the following conditions: During the first 3 years NAPOLEON will provide replacement parts at our option free of charge. For the fourth and fifth year, NAPOLEON will provide replacement parts at 50% of the current retail price.

All other components including stainless steel or porcelain sear plates, stainless steel or cast iron cooking grids, valves, ignition system, temperature gauges, knobs, regulators, casters, warming racks, hoses and connectors, fasteners and accessories are covered and NAPOLEON will provide parts free of charge during the first year of the limited warranty.

NAPOLEON shall not be liable for any transportation charges, labor costs or export duties.

Conditions And Limitations

"NAPOLEON warrants its products against manufacturing defects to the original purchaser only, provided that the purchase was made through an authorized NAPOLEON dealer and is subject to the following conditions and limitations:"

This factory warranty is non-transferable and may not be extended what-so-ever by any of our representatives.

The gas grill must be installed by a licensed, authorized service technician or contractor. Installation must be done in accordance with the installation instructions included with the product and all local and national building and fire codes.

This limited warranty does not cover damages caused by misuse, lack of maintenance, grease fires, hostile environments, accident, alterations, abuse or neglect and parts installed from other manufacturers will nullify this warranty.

This limited warranty further does not cover any scratches, dents, painted finishes, corrosion or discoloring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts, nor any components used in the installation of the gas grill.

Should deterioration of parts occur to the degree of non-performance within the duration of the warranted coverage, a replacement part will be provided. In the first year only, this warranty extends to the replacement of warranted parts, which are defective in material or workmanship provided that the product has been operated in accordance with the operation instructions and under normal conditions.

After the first year, with respect to this President's Limited Lifetime 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).

NAPOLEON will not be responsible for the installation, labor or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.

Notwithstanding any provision contained in this President's Limited Lifetime Warranty NAPOLEON's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.

This warranty defines the obligation and liability of NAPOLEON with respect to the NAPOLEON gas grill and any other warranties expressed or implied with respect to this product, its components or accessories are excluded.

NAPOLEON neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.

NAPOLEON will not be responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation,

Any damages to the gas grill due to weather damage, hail, rough handling, damaging chemicals or cleaners will not be the responsibility of NAPOLEON.

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.

NAPOLEON shall not be liable for any transportation charges, labor costs, or export duties.



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.
- Under no circumstance should this gas grill be modified.
- Follow lighting instructions carefully when operating grill.
- Gas must be turned off at the propane cylinder or at the natural gas supply valve when the gas grill is not in use.
- Keep children and pets away from hot grill, DO NOT allow children to climb inside cabinet.
- Children should be supervised to ensure that they do not play with the appliance.
- 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 leave the grill unattended while in use.
- Do not move grill when hot or operating.
- This grill is for household use only.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- This gas grill must only be stored outdoors in a well-ventilated area and must not be used inside a building, garage, screened -in porch or any other enclosed area.
- Maintain proper clearance to combustibles (16" (410mm) to rear of unit 7" (180mm) to sides). Additional clearance 24" (610mm) is recommended near vinyl siding or panes of glass.
- At all times keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Do not operate unit under any combustible construction.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the gas grill.
- When the gas grill is stored indoors, the propane cylinder must be disconnected from the grill and stored outdoors in a well-ventilated area, disconnected cylinders must not be stored in a building, garage or other enclosed area. Natural gas units must be disconnected from the supply when being stored indoors.
- Inspect the gas line hose before each use. If there is evidence of excessive abrasion or wear, it must be replaced before using the gas grill, with a replacement hose assembly specified by the grill manufacturer.
- Never store a spare LP gas cylinder under or near this grill.
- Never fill the cylinder beyond 80 % full.
- Do not attempt to use a cylinder, which is not equipped with a QCC1 type connection.
- Leak test all connections before initial use, even if the grill was purchased fully assembled, annually or whenever any gas component has been replaced.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use lighter fluid in a gas grill.
- Use charcoal briquettes only with a Napoleon charcoal tray designed for this unit.
- Burner controls must be off when turning supply cylinder on.
- Do not light burners with lid closed.
- Do not operate rear burner with main burners operating.
- The lid is to be closed during the preheat period.
- Do not route hose underneath drip pan-proper hose clearance to bottom of unit must be maintained.
- Clean grease tray and sear plates regularly to avoid build-up, which may lead to grease fires.
- Remove warming rack before lighting rear burner. The extreme heat will damage the warming rack.
- Ensure sear plates are positioned properly according to sear plate installation instructions.
- Do not use side shelves to store lighters, matches or any other combustibles.
- Keep gas line away from heated surfaces
- Keep any electrical supply cord away from water or heated surfaces.
- Inspect infrared burner venturi tube for spider webs and other obstructions periodically. Clean the tubes completely if you find any such obstructions.
- The outdoor cooking gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5psi (3.5kPa).
- The outdoor cooking gas grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Correct Disposal Of This Product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Gas Cylinder

Use only gas cylinders, which meet national and regional codes. The minimum cylinder size for butane units is 13kg, and for propane units is 6kg. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.

- Use caution when handling the cylinder valve.
- Never connect a cylinder, which does not meet local codes.

All cylinders 7kg or larger must be placed outside the enclosure (under the right side shelf) on level ground. Cylinders smaller than 7kg (maximum size 465mm high by 306mm wide) may be placed inside the enclosure, on the right side of the bottom shelf. Only cylinders connected to the appliance may be stored in the enclosure, or close to the appliance. Spare cylinders must not be stored in the enclosure, or in close proximity of an operating unit. Cylinders must not be exposed to extreme heat or direct sunlight.



WARNING! Ensure that the hose is routed to maintain proper clearance to the underside of the unit. Hoses that contact high temperature surfaces may melt and leak, causing a fire.

Cylinder Connection: Ensure that the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Tighten regulator to cylinder valve. *Leak test all joints prior to using the barbecue.* 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!

- Do not route hose underneath drip pan.
- Do not route hose between space in bottom shelf and back panel.
- Do not route hose over top of back panel.
- Ensure all connections are tightened using two wrenches. Do not use Teflon tape or pipe dope on any hose connection.
- Ensure the hose does not contact any high temperature surfaces, or it may melt and leak causing a fire.
- Do not use enclosure to store excess hose, as there is a greater chance of the hose contacting a hot surface, it may melt and leak causing a fire.

Gas Hose

- If the hose and regulator are not included by the manufacturer, then only hoses and regulators which meet national and regional codes are to be used.
- Ensure that the hose does not come into contact with grease, other hot drippings, or any hot surfaces on the appliance.
- Check hose regularly. In the case of rips, melting or wear, replace hose before using the appliance.
- The recommended hose length is 0.5m. The hose must not be longer than 1.5m.
- Ensure that the hose is twist and kink free when installed.
- Replace the hose before expiry date printed on the hose.

Technical Data

The following table lists input values for the appliance.

Burner	Orifice Size	(Gross) Heat Input (Total)	Gas Usage (Total)
Main	1.07mm (58)	16Kw	1160 g/Hr
Side	0.82mm	2.4 kw	174 g/hr

Certified Gases / Pressures - Check rating plate to ensure that it corresponds with following list.

Gas Category	'3B/P(30)	'3+(28-30/37)	'3B/P(37)	'3B/P(50)
Gases / Pressures	Butane 30mbar Propane 30mbar	Butane 28-30mbar Propane 37mbar	Butane 37mbar Propane 37mbar	Butane 50mbar Propane 50mbar
Countries	BE, BG, CY, DK, EE, FI, FR, GB, HR, HU, IS, IT, LT, LU, MT, NL, NO, RO, SE, SI, SK, TR	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI	PL	AT, CH, DE, SK

Do not tamper with or modify regulator. Use only regulator which supply the pressure listed in the table above. A regulator of 28 – 30 mbar must be used for butane or a 37 mbar regulator for propane. The grill is equipped with an internal regulator. This internal regulator has an outlet pressure of 24.5 mbar for propane/butane and must not be modified or adjusted. For replacement, use only the regulator specified by the manufacturer.

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.



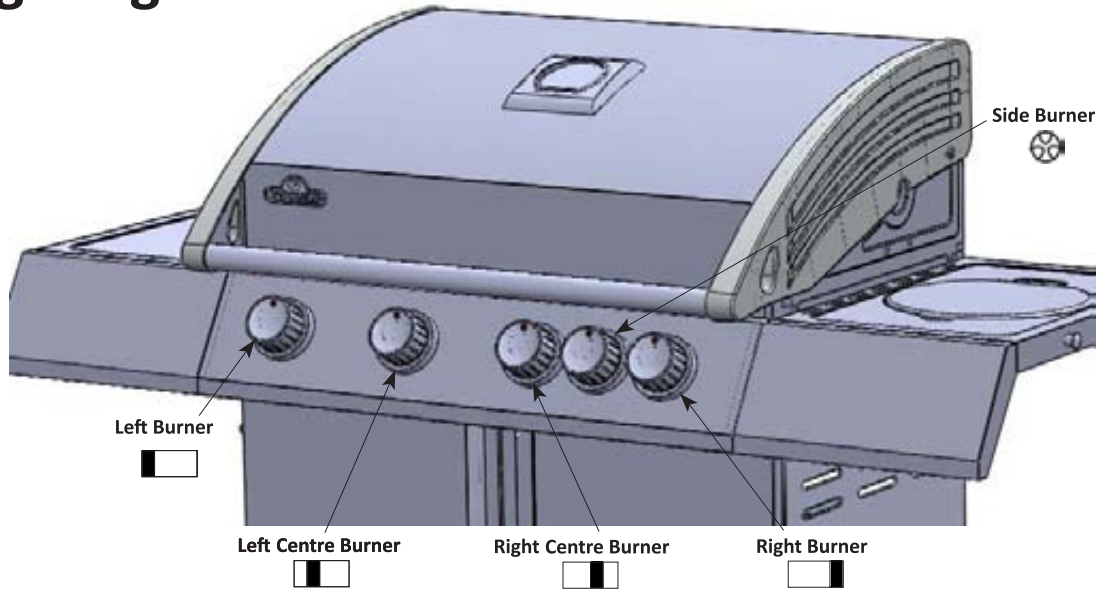
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care 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.

Lighting Instructions



WARNING! Open lid

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

Off Position



Main Tube Burner Lighting	Side Burner Lighting (If equipped)
1. Open grill lid.	1. Open side burner cover.
2. Push and turn any main burner knob slowly to the 'hi' position. This action will ignite the pilot flame which will in turn light the selected burner. If the pilot lights, continue to push down on the control knob until the burner lights and then release.	2. Push and 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 1 several times.	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 1 and 2 or light with a match.	4. If the 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.



WARNING! Do not use the rear burner (rotisserie burner) with the main burners operating.

WARNING! 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.



Operating The Grill

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.

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. See *Your All Season Grill* cookbook by Napoleon for more detailed instructions.

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. 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 (included with most rear burner units) 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. See ‘Your all Season Grill’ cookbook by Napoleon for more detailed instructions.



WARNING! 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.

Flame Side Burner Use (if equipped): The side burner can be used like any stove top burner, for gravies, soups etc. For best performance, the gas grill should be located with the side burner protected from the wind. The recommended pan diameter is 60mm to 220mm.



WARNING! Never grill food directly on the side burner grate. It is designed for use with pots and pans only.



WARNING! Do not close the side burner lid while it is operating or hot.
WARNING! Do not use side burner to deep fry foods as cooking with oil can create a dangerous situation.

Maintenance / Cleaning Instructions

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



WARNING! Always wear protective gloves and safety glasses when cleaning 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 surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.



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.

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.

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 cooking 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.

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 all the burners to the "OFF" position and turn the gas off at the source. 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.

Stainless Steel Cooking Grids: (upgrade kit available - see replacement parts list). Stainless steel cooking grids are durable and corrosion resistant. They require less seasoning and maintenance than cast iron cooking grids. It is recommended that you follow the daily usage procedure listed above although you may find pre-heating and cleaning your grids with a wire brush is sufficient for your grilling needs.

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 or Continental brand stainless steel cleaner available from your Napoleon dealer. 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.

Lights: To remove the lens from the light housing, insert a flat screwdriver tip between the lens and the housing and rock it gently. Do not touch the halogen bulb. The oil from your fingertips will reduce the life of the bulb. To clean the lens, first soak it in hot soapy water, then clean with a rag and non abrasive cleaner. To reinstall the lens, simply snap it back into the housing.

Drip Pan: Accumulated grease is a fire hazard. Clean the drip pan frequently (every 4 – 5 uses or as often as required) to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill and accumulate in the disposable grease tray below the drip pan. To access the disposable grease tray or 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. Replace the disposable grease tray every 2 – 4 weeks, depending on gas grill usage. For supplies, see your Napoleon Gas Grill dealer.

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.



WARNING! Hose: 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.

Tube Burner: The burners are 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.



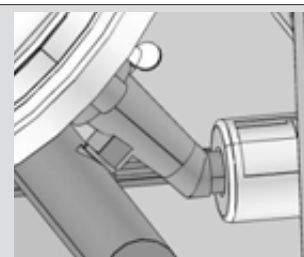
CAUTION! Beware of Spiders.

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 beneath the control panel. **To clean the inside of the burner, it must be removed from the gas grill:** Remove the screw that attaches the burner to the back wall. Slide the burner back and upwards 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.



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.



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.

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	<p>For propane - improper lighting procedure.</p> <p>For natural gas - undersized supply line.</p> <p>For both gases - improper preheating.</p>	<p>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.</p> <p>Pipe must be sized according to installation code.</p> <p>Preheat grill with both main burners on high for 10 to 15 minutes.</p>
Excessive flare-ups/uneven heat.	<p>Improper preheating.</p> <p>Excessive grease and ash build on sear plates and in drip pan.</p>	<p>Preheat grill with both main burners on high for 10 to 15 minutes.</p> <p>Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.</p>
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.
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.	Plugged ports at back of burner.	Clean burner ports. See burner maintenance instructions.
"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.

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)

Before contacting the Customer Care Department, check the NAC Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at www.napoleongrills.com. Contact the factory directly for replacement parts and warranty claims. Our Customer Care Department is available between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. To process a claim, we must be provided with the following information:

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 the Customer Care Representative could request to have the parts returned to the factory for inspection before providing replacement parts. These parts must be shipped prepaid to the attention of the Customer Care Department with the following information enclosed:

1. Model and serial number of the unit.
2. A concise description of the problem ('broken' is not sufficient).
3. Proof of purchase (photocopy of the invoice).
4. Return Authorization Number - provided by the Customer Care Representative.

Before contacting customer care, please note that the following items are not covered by the warranty:

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



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.

Getting Started

1. Remove all cart panels, hardware, and grill head from 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 grill.
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to lift the grill head onto the assembled cart.

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

TOOLS REQUIRED FOR ASSEMBLY (tools not included)

3/8" and 5/8"
Wrench,
ratchet or driver



Flat and Philips
screwdrivers



Pliers



Hammer

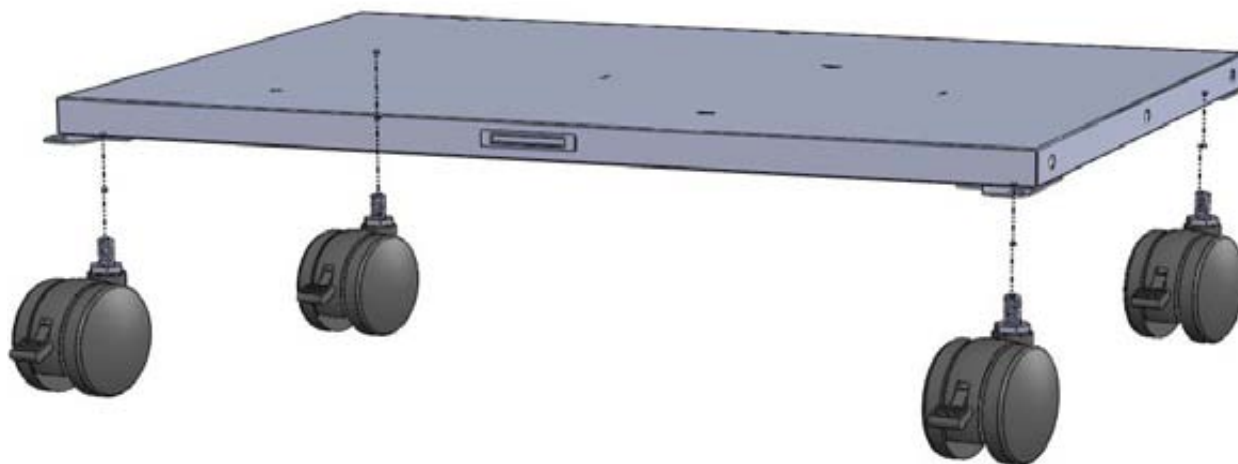




5/8"(16mm)

1. Caster Installation

Attach (4) casters to the bottom shelf. Tighten securely.



6 x Z570-0027 (1/4-20 x 3/8")

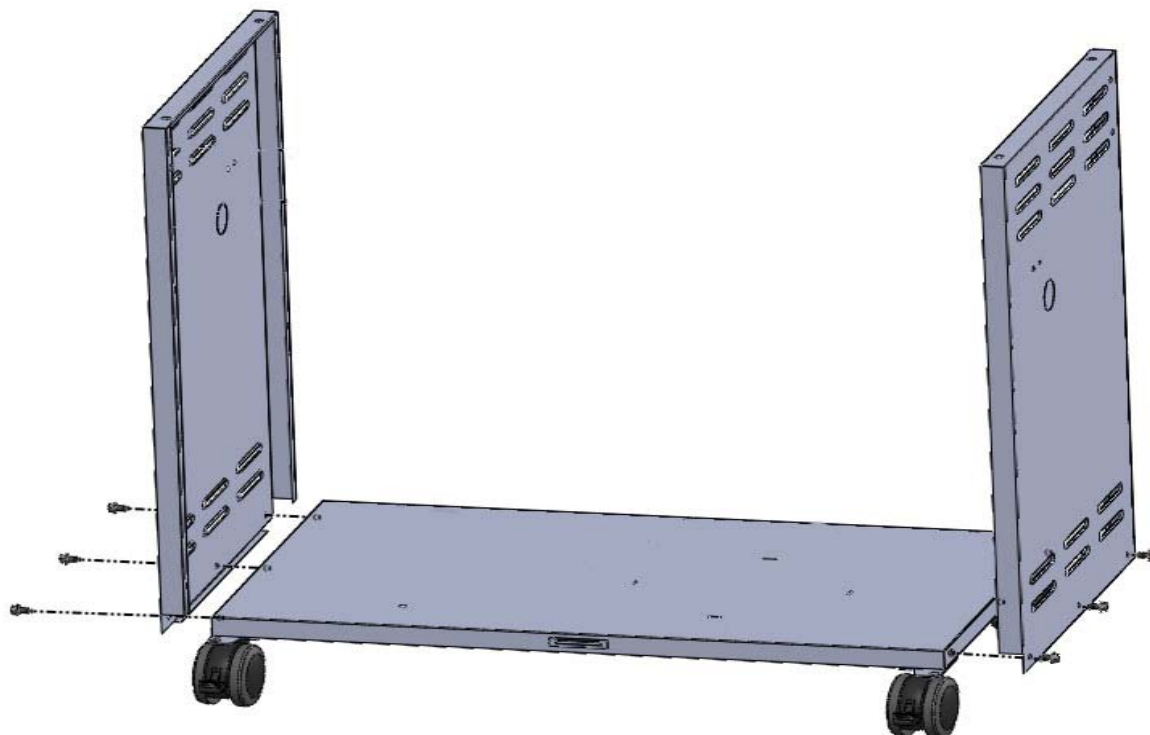


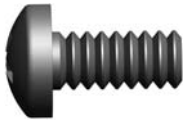
3/8"(10 mm)



2. Left and Right Cart Panel Installation

Install end cart panels ensuring slots in panel are to the top. Rest the panel on the bottom shelf and line up the holes. Fasten using (6) 1/4-20 x 3/8" screws.



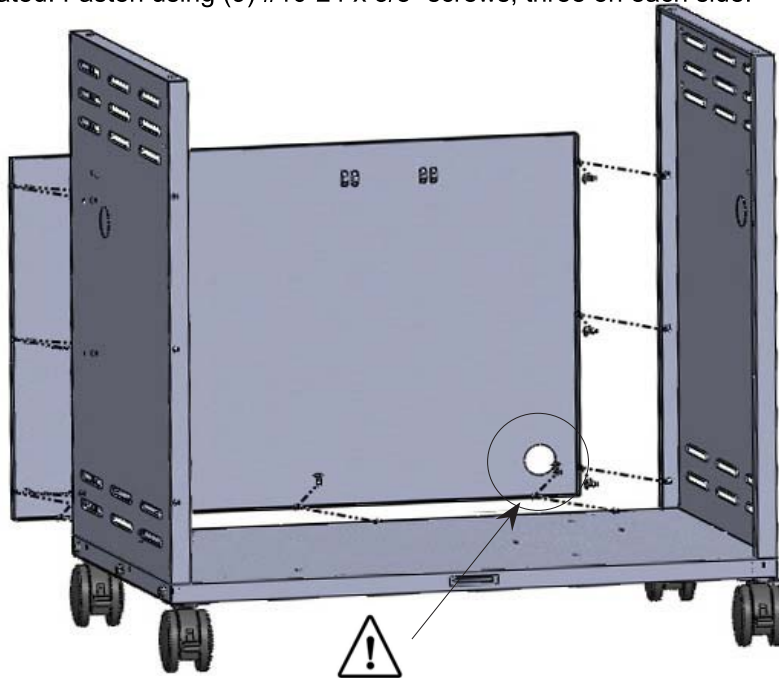


9 x N570-0042 (#10-24 x 3/8")



3. Rear Cart Panel Installation

Fit the rear cart panel between the two end panels. Ensure the large holes in the rear panel are to the bottom of cart as illustrated. Fasten using (9) #10-24 x 3/8" screws, three on each side.

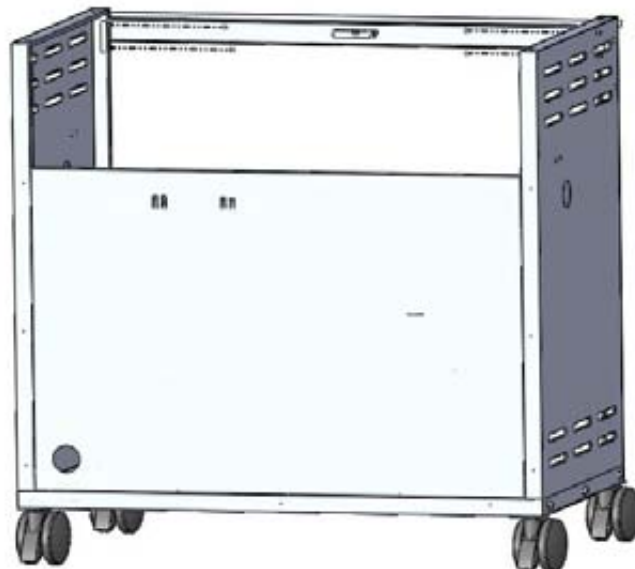


4 x N570-0042 (10-24 x 3/8")



4. Front Cabinet Support Installation

Fasten top rail assembly to the front of the side panels using (4) #10 -24x 3/8" screws. For ease of installation start all screws (4) #10-24 X3/ 8" before tightening.





4 x Z570-0027 (1/4-20 X 3/8")



2 x Z570-0022 (M4X8mm)



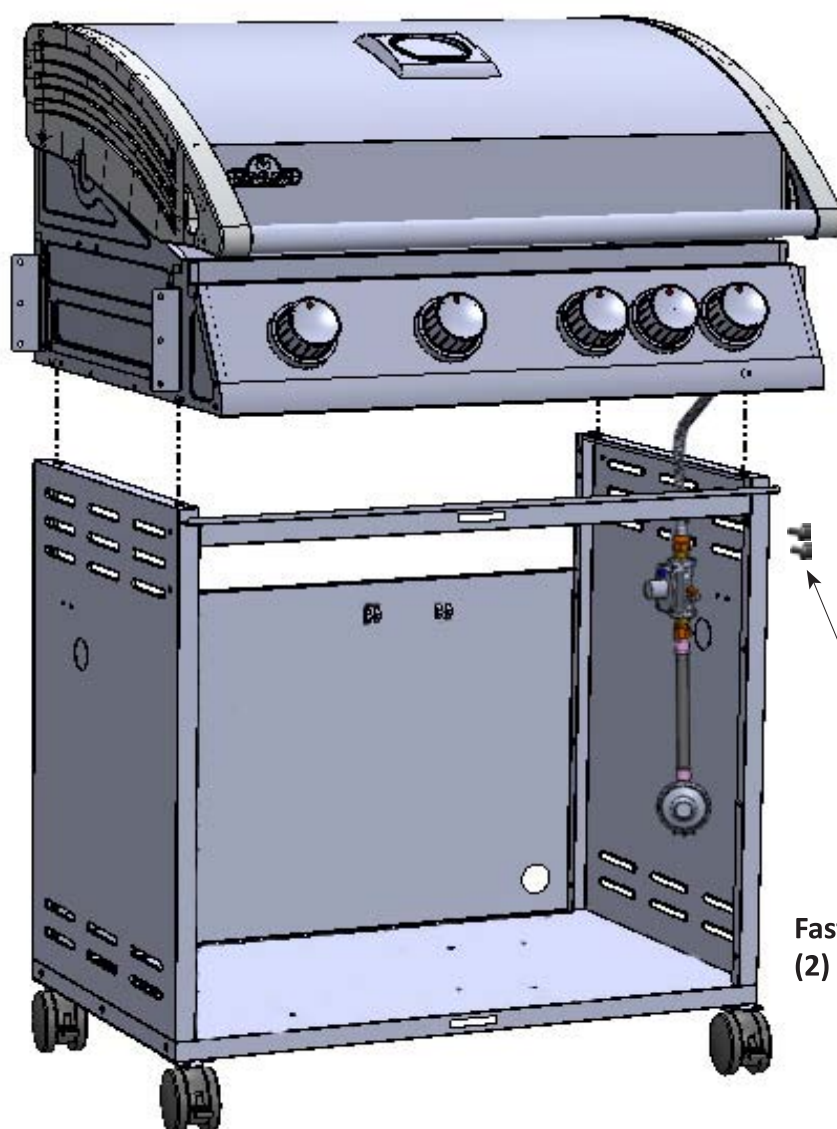
3/8"(10mm)

5. Grill Head Installation

To avoid assembly difficulties, prior to mounting the grill head, remove zip tie holding regulator/connector up under control panel. This was installed at the factory to protect the regulator hose during shipping and is no longer required. (Take care when removing the tie not to damage the hose).

Lift grill head and place on assembled cart, lining up holes in top of side cart panels with holes in bottom of base. Fasten from inside using (4) 1/4-20 x 3/8" screws, two per side.

Two people are required for this step.



Fasten regulator to side panel using (2) M4 x 8 screws.

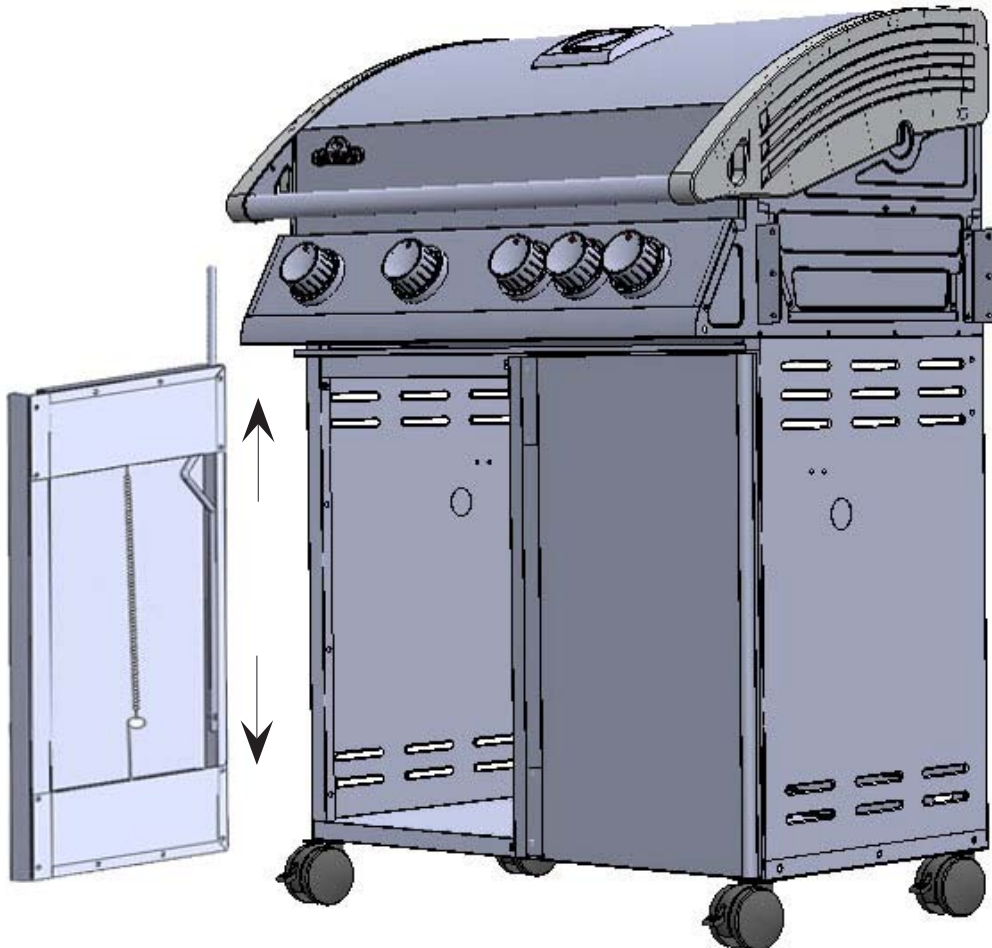
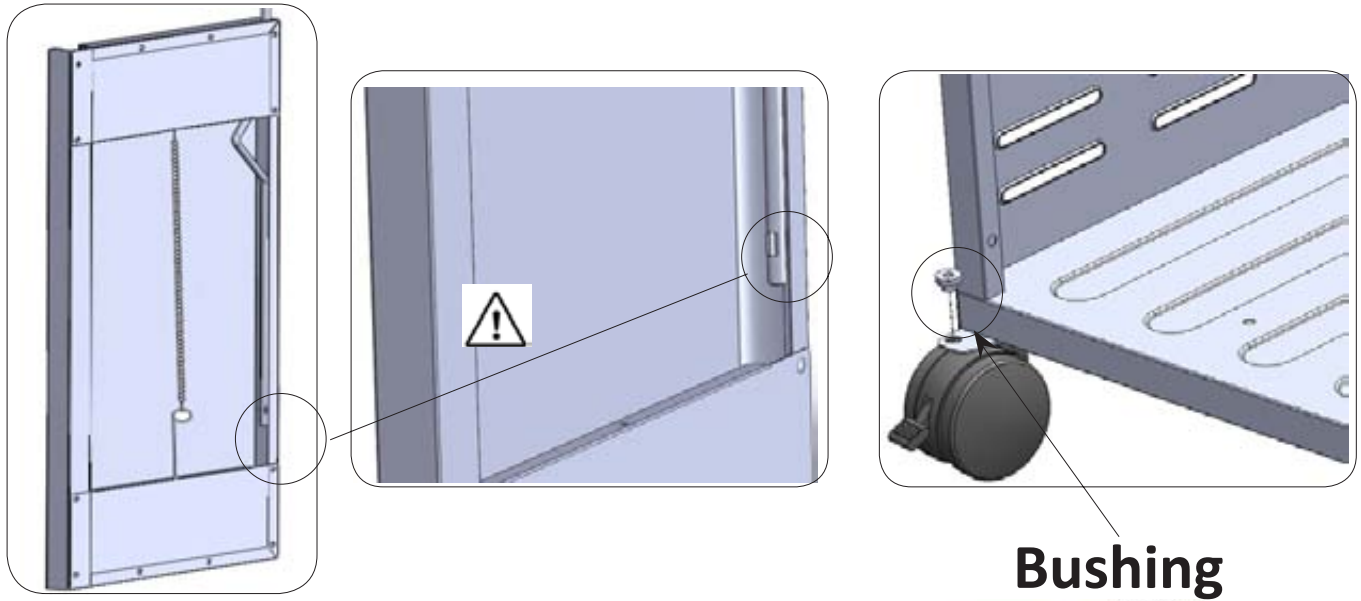
All cylinders 7kg or larger must be placed outside the enclosure (under the right side shelf) on level ground. The hose assembly must be routed through the knock out hole in the right side panel.



2 x N105-0011 (door bushing)

6. Cabinet Door Installation

Insert pivot rod through hole on inside top of door. Holding the door in one hand, direct the pivot rod into the hole in the underside of the front cabinet support. Once secure, let the rod slide down and through the hole in the bottom of the door and into the bushing in the bottom shelf.





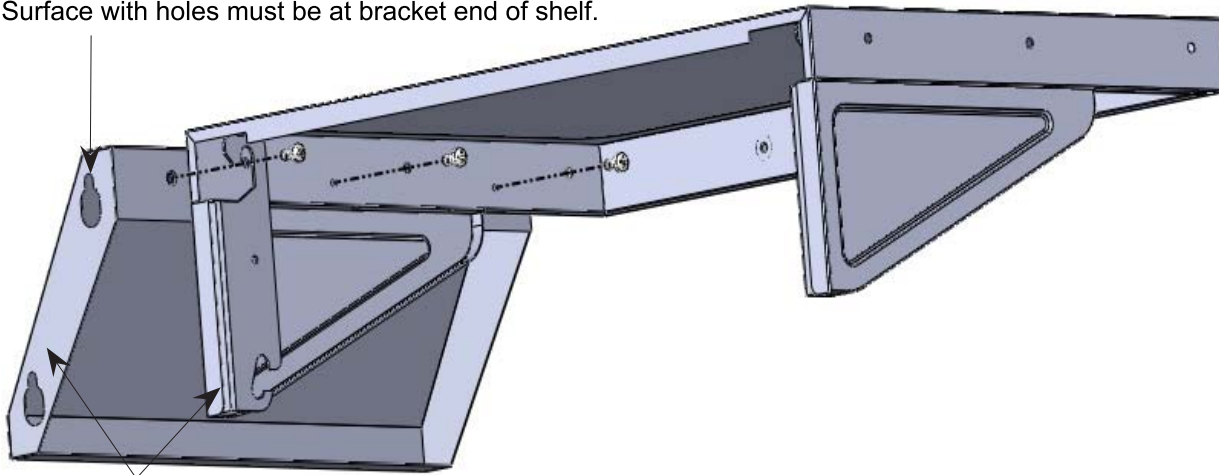
6 x N570-0042 (#10-24 x 3/8")




7. Side Shelf Front Panel Installation

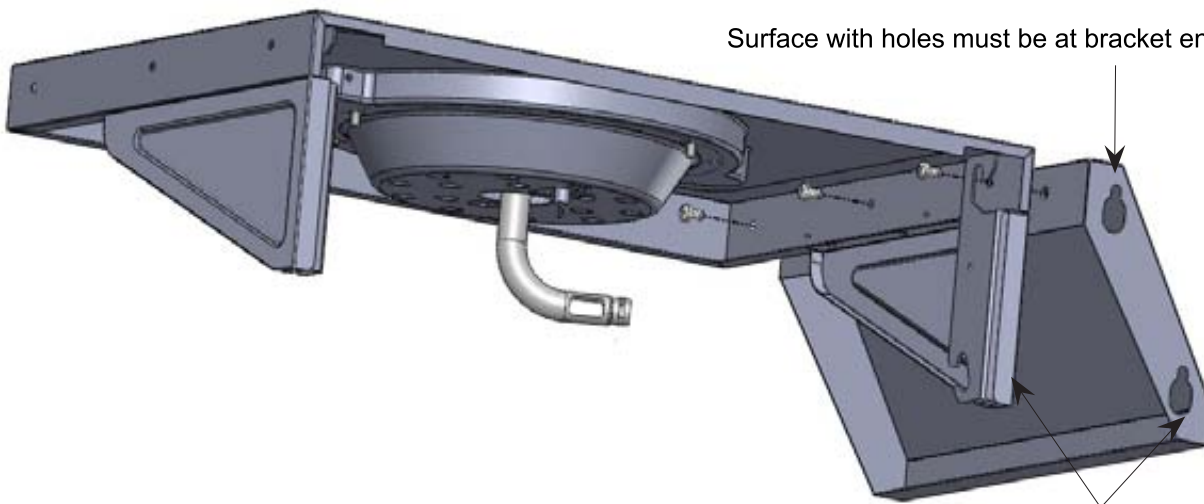
Use (6) #10-24×3/8" screws to assemble the side shelf front panels, (3) for each side shelf.


Surface with holes must be at bracket end of shelf.



 Ensure these two surfaces are aligned.

Surface with holes must be at bracket end of shelf.



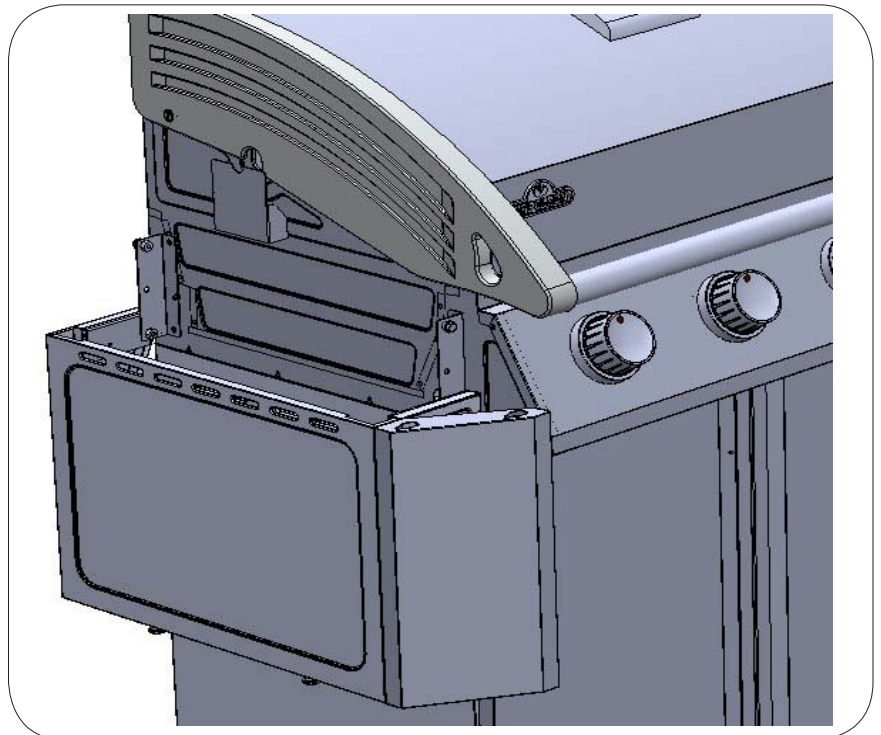
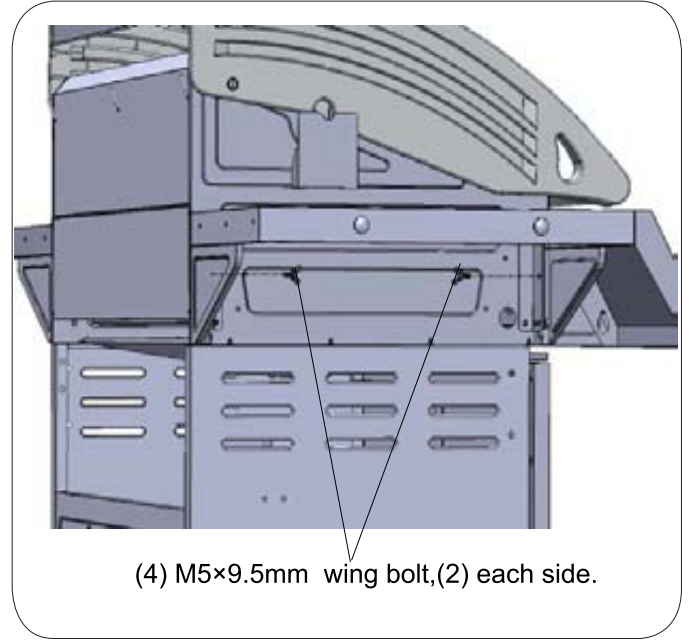
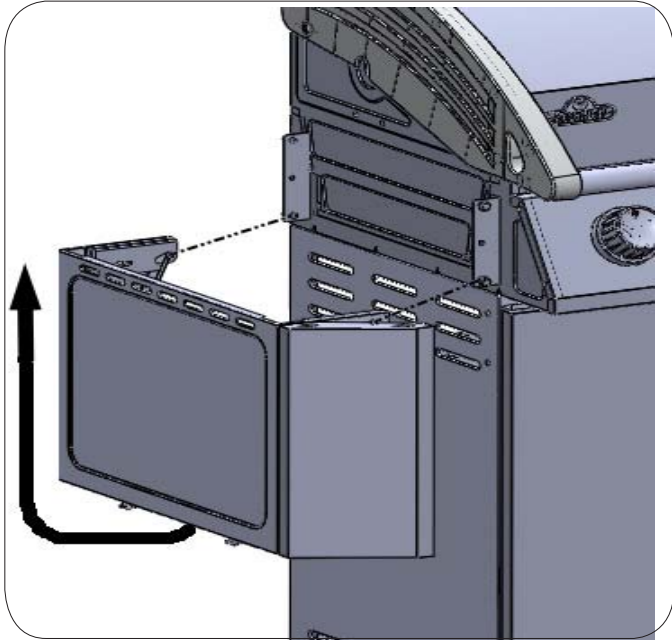
 Ensure these two surfaces are aligned.



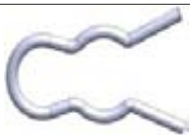
4X Z570-0026 (M5 X 9.5mm)

8. Side Shelf Installation

Hook the shelf brackets onto the lower shoulder screws. Then pivot the shelf upwards and push down to engage.



The wing screws (2) can be removed to fold the shelf down when storing the unit.

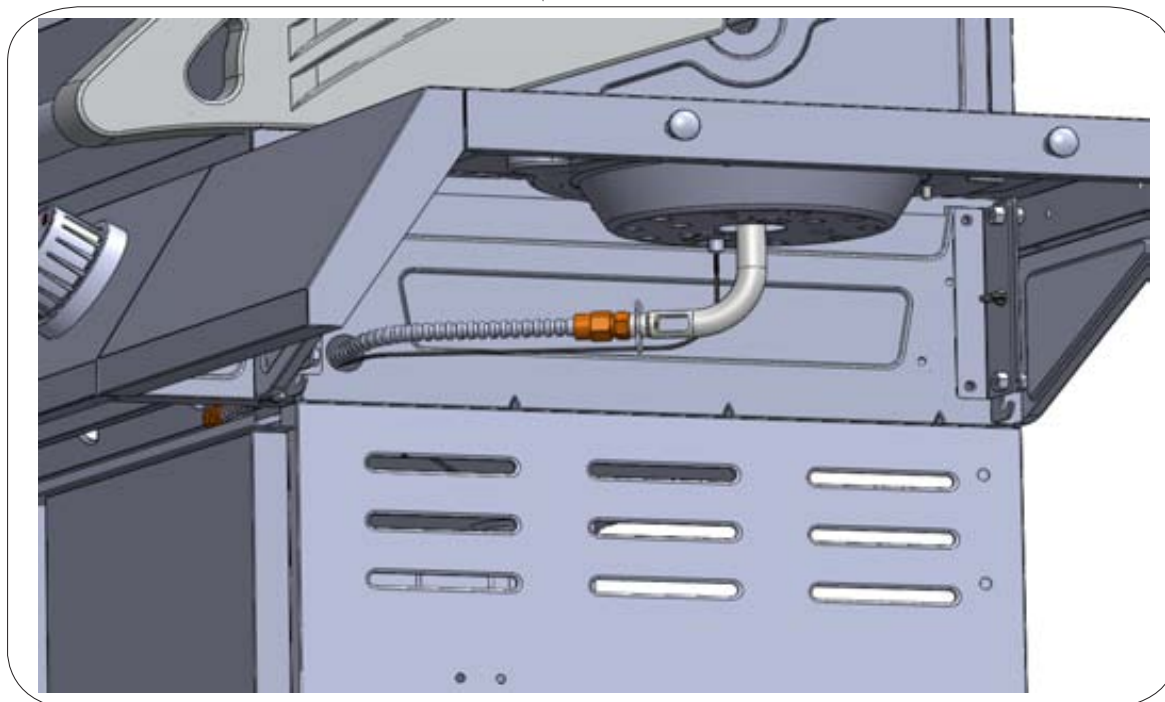
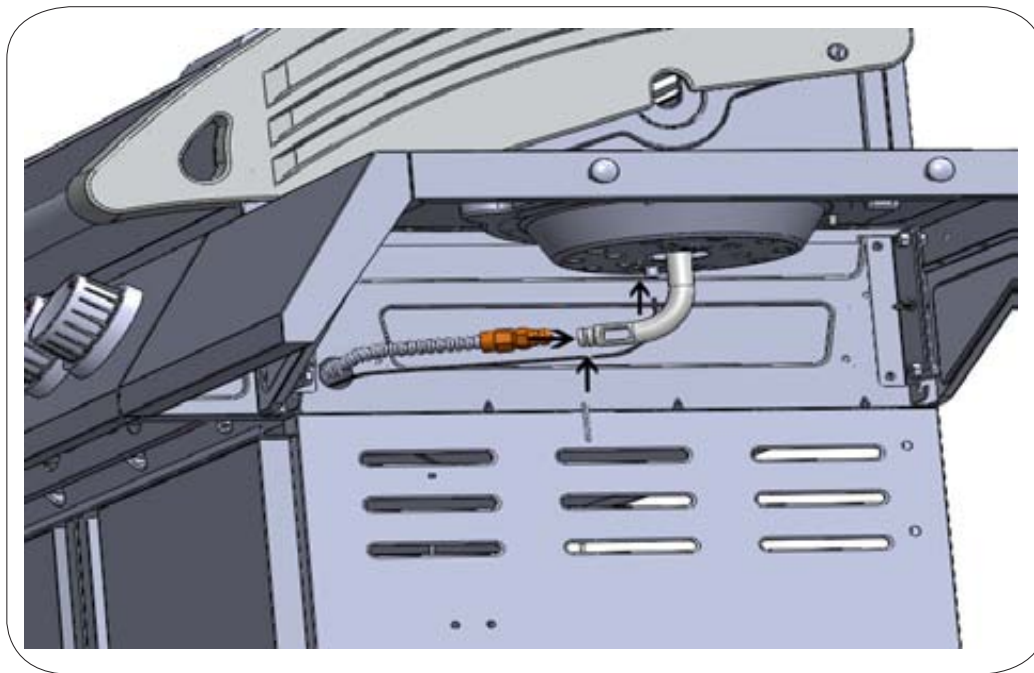


1 x N160-0016 (clip)

9. Side Burner Installation

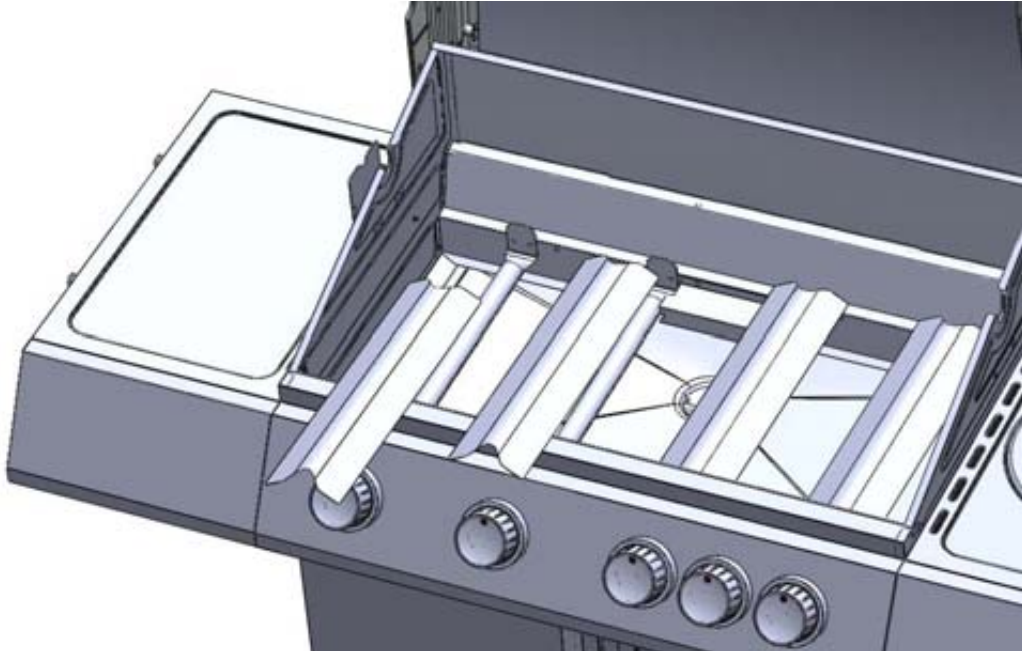
Fit orifice into burner tube and secure with hose retainer clip supplied. Attach wire from main unit to side burner electrode.

495SB MODEL



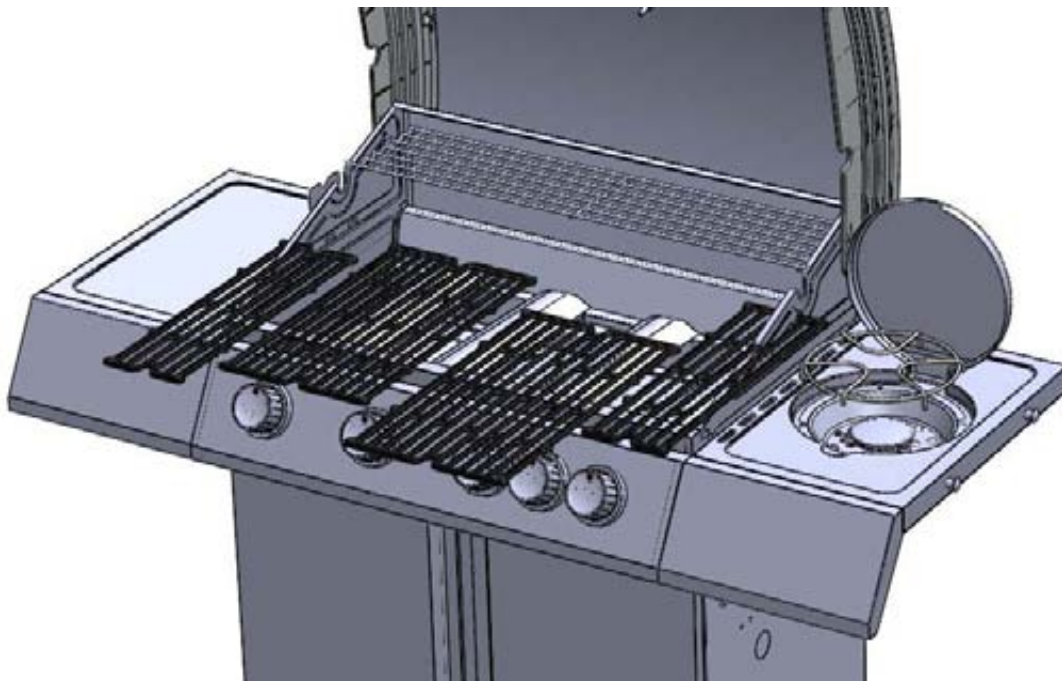
10. Sear Plate Installation

Set sear plates into base, positioning one over each tube burner.



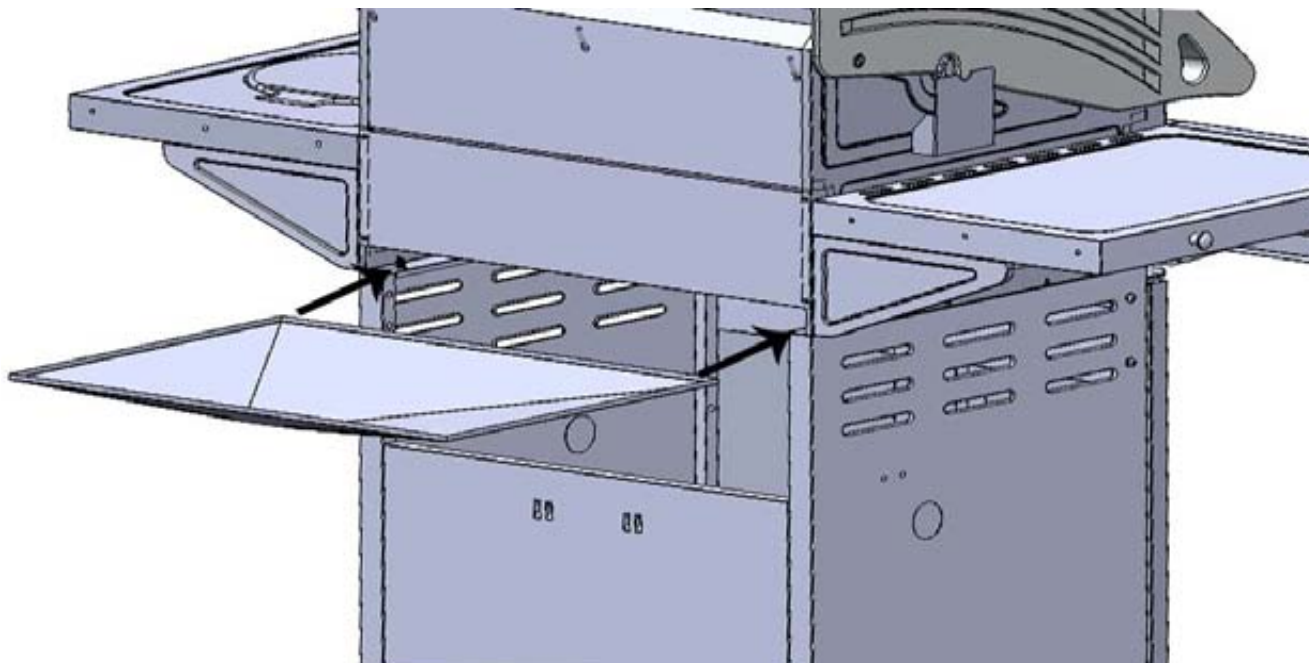
11. Grids and Warming Rack Installation

Position the grids and warming rack into base as shown.



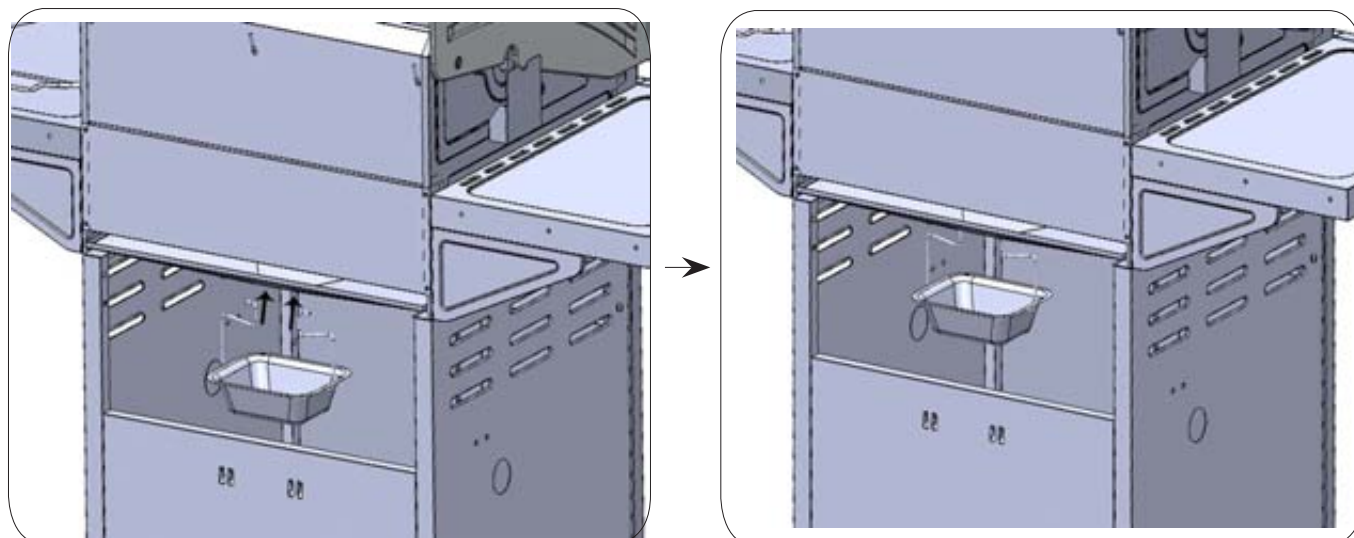
12. Drip Pan Installation

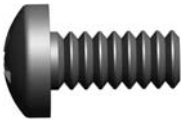
Slide drip pan into rear of base as shown. Ensure drip pan rests on rails at the bottom of base.



13. Grease Tray and Holder Installation

Place aluminum grease tray into the grease tray holder and then clip the wire grease tray holder into the bottom of the drip pan.



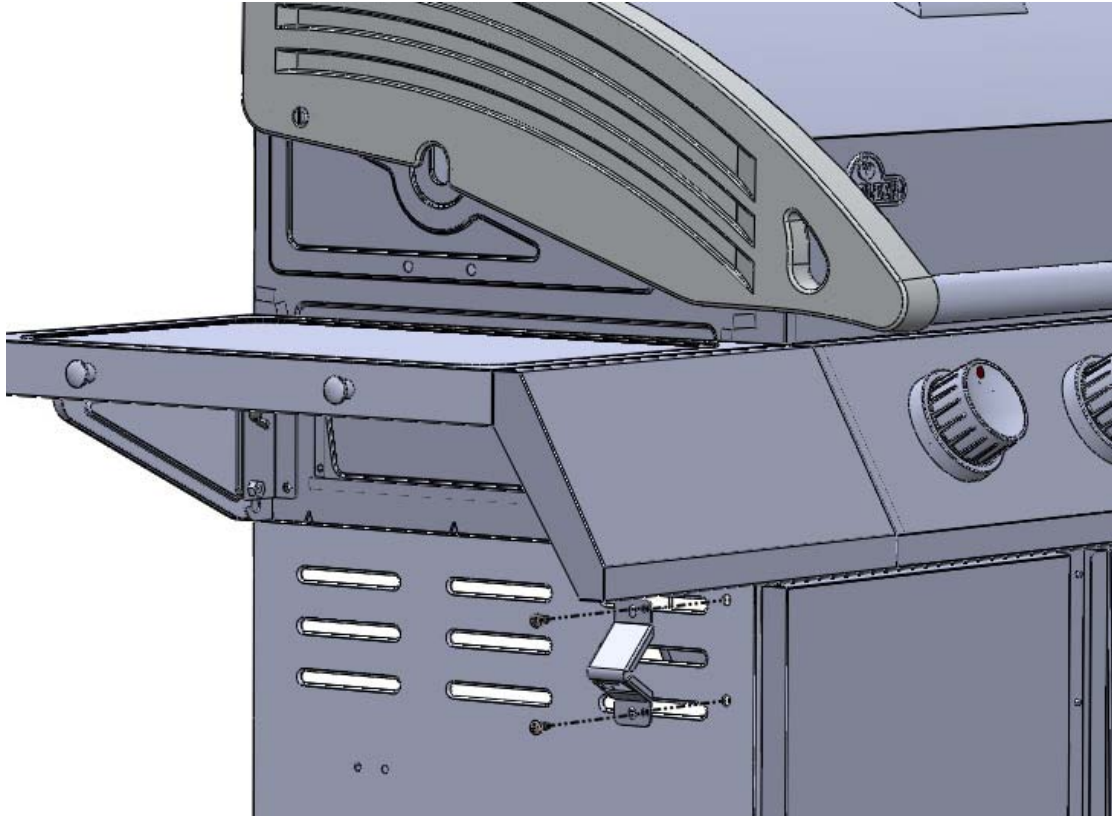


2 x N570-0042 (#10-24 X3/8")

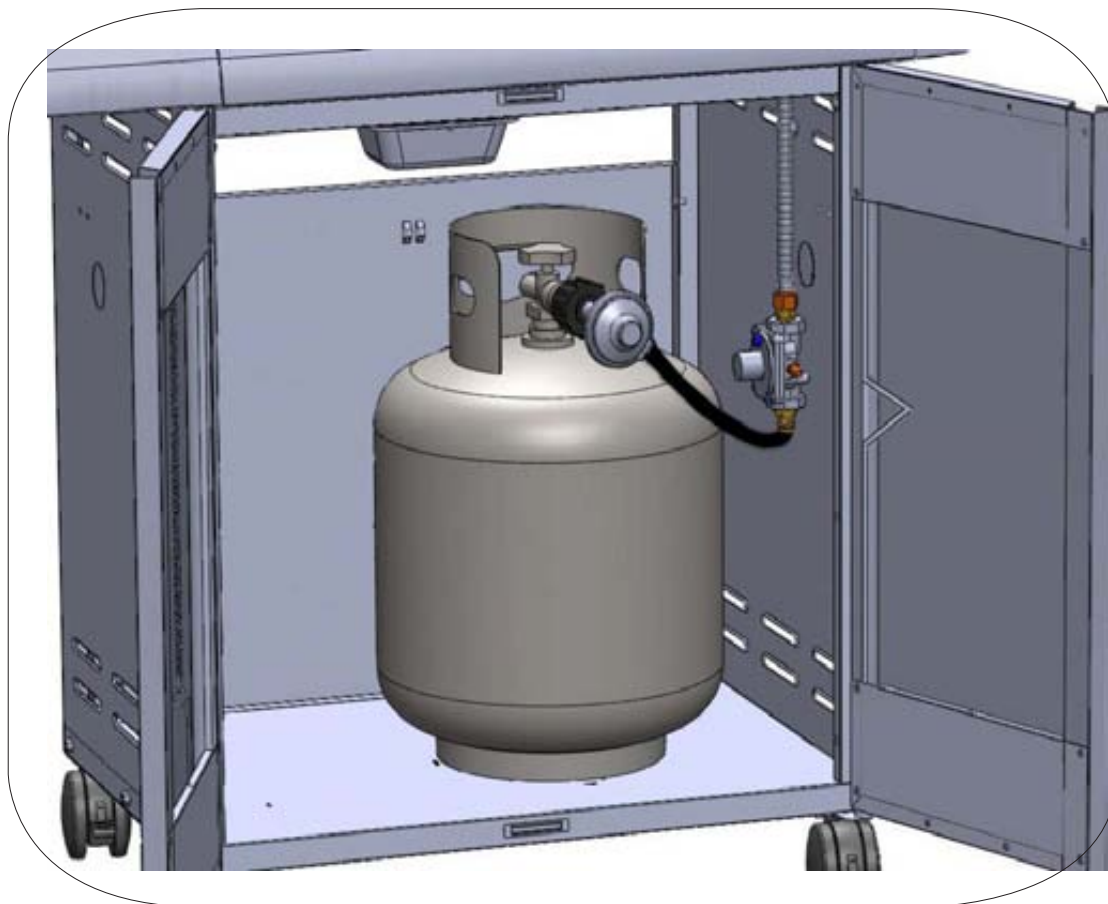


14. Bottle Opener Installation

Fasten bottle opener to the side panel using (2) #10-24×3/8" screws.



15. Proper Hose Connection



All cylinders 7kg or larger must be placed outside the enclosure (under the right side shelf) on level ground. The hose assembly must be routed through the knock out hole in the right side panel.

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.



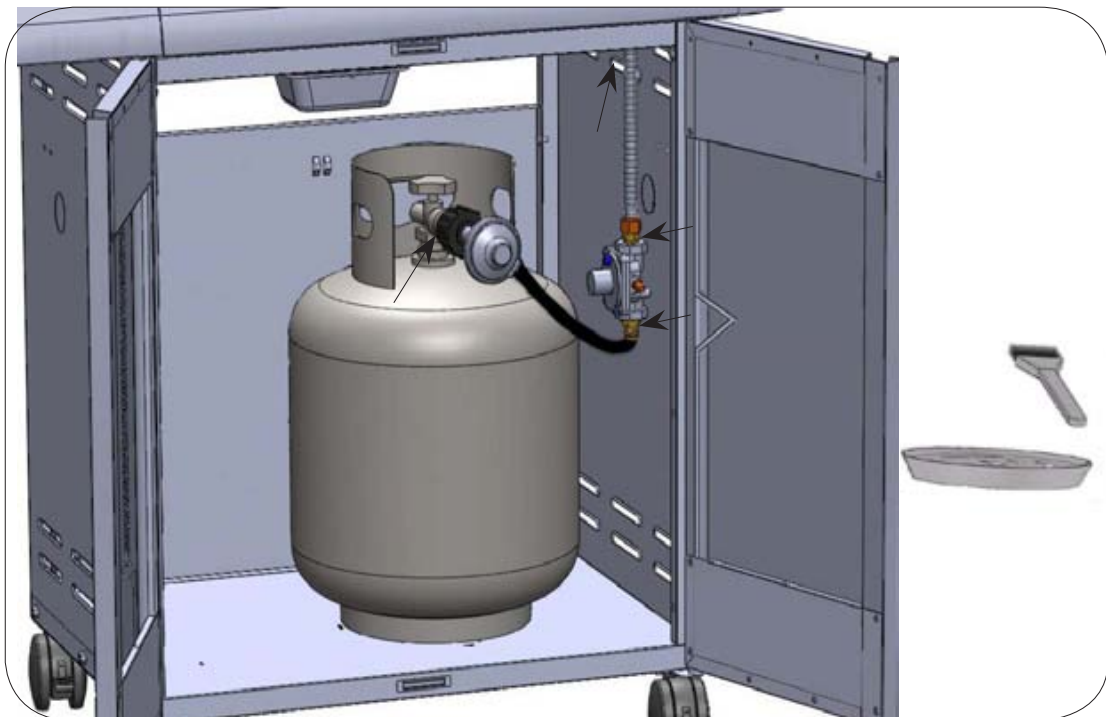
Leak testing: This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply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



All cylinders 7kg or larger must be placed outside the enclosure (under the right side shelf) on level ground. The hose assembly must be routed through the knock out hole in the right side panel.

495 Parts List

Item	Part #	Description	495
1	Z135-0001	lid left side panel	x
2	Z135-0002	lid right side panel	x
3	Z335-0003	lid outter panel	x
4	Z585-0005	lid heat shield panel	x
5	Z010-0005	lid handle assembly	x
6	Z080-0001	end cover	x
7	Z580-0001	shaft for lid	x
8	Z510-0003	bumper	x
9	N685-0006	Gauge,temperature	x
10	N385-0129	Logo	x
11	W450-0005	nut,spring 3/16	x
12	Z570-0027	screw, 1/4-20 X 3/8 S/S	x
13	N735-0003	spring washer	x
14	N570-0080	screw, #14 X 1/2"	x
15	Z570-0021	screw,#8X1/2"	x
16	Z010-0009	base assmbly	x
17	Z035-0011	base back cover	x
18	Z475-0007	control panel	x
19	Z585-0006	heat shield panel	x
20	Z080-0015	crossing light	x
21	Z710-0003	grease drip	x
22	Z305-0002	sear plate	x
23	Z080-0009	side shelf_base-support	x
24	Z305-0003	grill(bigger)	x
25	Z305-0005	grill(smaller)	x
26	Z305-0007	warming rack	x
27	N105-0001	bushing 0.875"	x
28	Z010-0006P	manifold assembly	x
33	N720-0044	manifold flex connector	x
34	W445-0021	fitting 3/8 flare to 1/2" pipe	x
	N255-0014	adapter - DE/NL	x
35	N530-0023	step down regulator	x
36	N530-0028	regulator - NL	x
	N530-0027	regulator - GB	x
	N530-0031	regulator - IT	x
	N530-0032	regulator - DE	x
37	Z100-0003	main burner	x
38	N051-0006	control knob bezel	x
39	N380-0016R	control knob	x
40	Z080-0013	grease tray holder	x
41	N185-0001	foil grease tray	x
42	Z570-0022	screw, M4 x 8mm	x
43	N570-0078	screw, M4 x 8mm	x
44	Z570-0026	wing screw, M5 x 9.5mm	x
45	Z570-0021	screw, #8 x 1/2"	x
46	Z570-0027	screw, 1/4-20 x 3/8" SS	x

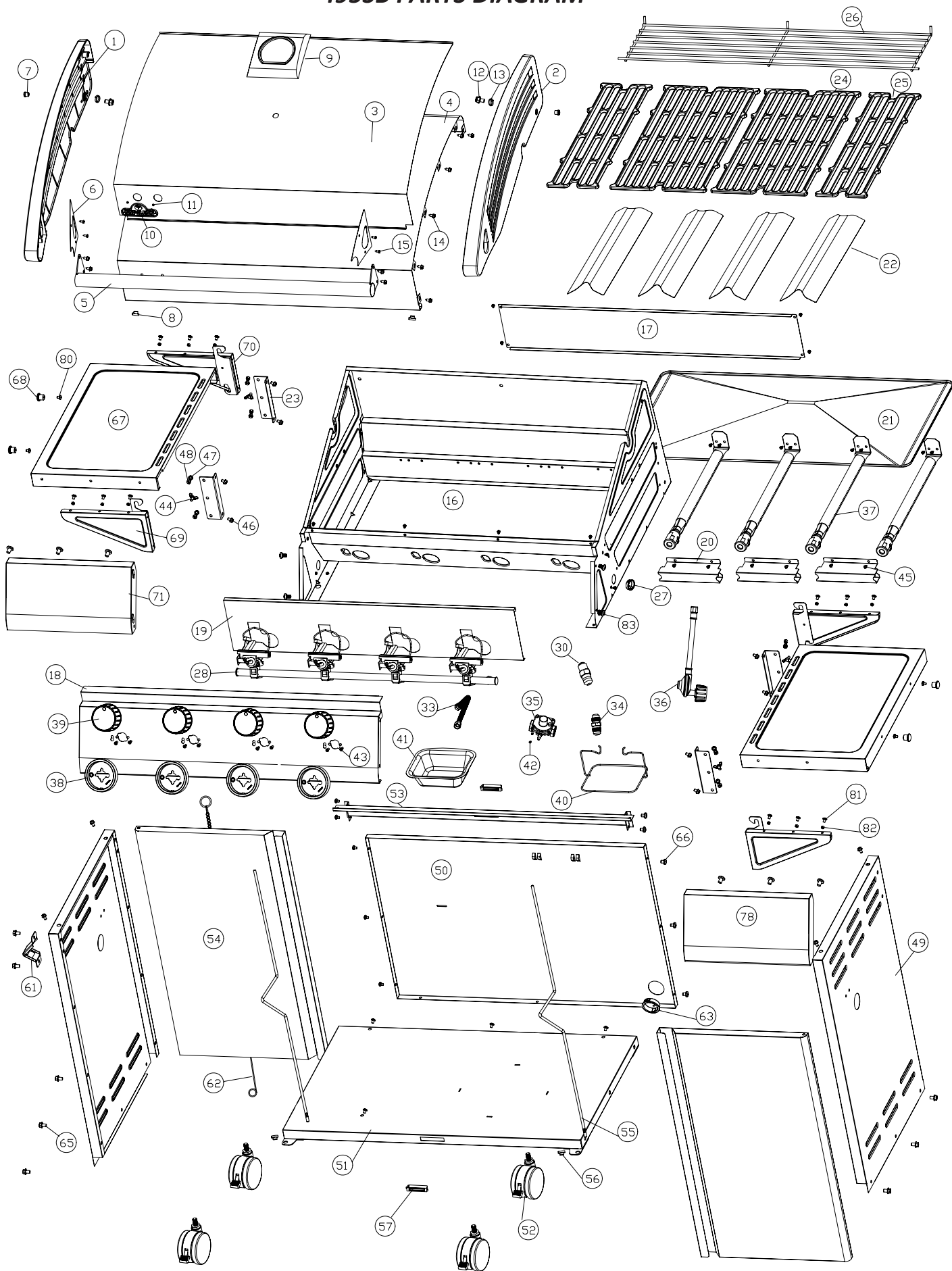
495 Parts List

Item	Part #	Description	495
47	N570-0135	schoulder screw, M6 x 1/2"	x
48	N450-0030	nut, M6	x
49	Z476-0001	cart side panel	x
50	Z476-0007	cart back panel	x
51	Z010-0012	cart bottom assembly	x
52	Z130-0002	caster, 3"	x
53	Z655-0003	cart front beam	x
54	Z010-0015	door assembly	x
55	N555-0029	door pivot rod	x
56	N105-0011	door bushing	x
57	N430-0002	magnetic catch	x
61	Z080-0012	bottle opener	x
62	N555-0025	lighting rod	x
63	N105-0002	bushing, 1.5"	x
65	Z570-0027	screw, 1/4-20 x 3/8" SS	x
66	N570-0042	screw, 10-24 x 3/8"	x
67	Z590-0001	side shelf	x
68	N340-0006	tool hook	x
69	Z010-0016	side shelf bracket - front	x
70	Z010-0017	side shelf bracket - rear	x
71	Z120-0002	left side shelf trim	x
78	Z120-0001	right side shelf trim	x
80	N570-0019	screw, 10-24 x 1/4"	x
81	N570-0042	screw, 10-24 x 3/8"	x
82	Z450-0009	10-24 nut	x
83	Z570-0023	shoulder screw	x
	Z370-0001	main blister pack	x
	64325	rotisserie kit	ac
	63325	vinyl cover	ac

x-standard

ac-accessory

495SB PARTS DIAGRAM



495SB Parts List

Item	Part #	Description	495SB
1	Z135-0001	left side lid casting	x
2	Z135-0002	right side lid casting	x
3	Z335-0003	lid insert	x
4	Z585-0005	lid heat shield	x
5	Z010-0005	lid handle	x
6	Z080-0001	lid handle cover	x
7	Z580-0001	lid pivot screw	x
8	Z510-0003	black silicone lid bumper	x
9	N685-0006	temperature gauge	x
10	N385-0129	Napoleon logo	x
11	W450-0005	logo spring clips	x
12	Z570-0027	screw, 1/4-20 x 3/8" SS	x
13	N735-0003	1/4" lockwasher	x
14	N570-0080	screw, #14 x 1/2"	x
15	Z570-0021	screw, #8 x 1/2"	x
16	Z010-0009	base assembly	x
17	Z035-0011	base back cover	x
18	Z475-0007SB	control panel	x
19	Z585-0006	base heat shield	x
20	Z080-0015	cross light bracket	x
21	Z710-0003	drip pan	x
22	Z305-0002	sear plate	x
23	Z080-0009	side shelf support bracket	x
24	Z305-0003	cooking grids - large	x
25	Z305-0005	cooking grids - small	x
26	Z305-0007	warming rack	x
27	N105-0001	bushing, 0.875"	x
28	Z010-0006SBP	manifold assembly	x
29	N720-0055	side burner supply tube	x
30	N455-0049	side burner orifice	x
31	N160-0016	side burner orifice clip	x
32	N750-0005	side burner electrode wire	x
33	N720-0044	manifold flex connector	x
34	W445-0021	fitting 3/8 flare to 1/2" pipe	x
	N255-0014	adapter - DE/NL	x
35	N530-0023	step down regulator	x
36	N530-0028	regulator - NL	x
	N530-0027	regulator - GB	x
	N530-0031	regulator - IT	x
	N530-0032	regulator - DE	x
37	Z100-0003	main burner	x
38	N051-0006	control knob bezel	x
39	N380-0016R	control knob	x
40	Z080-0013	grease tray holder	x
41	N185-0001	foil grease tray	x
42	Z570-0022	screw, M4 x 8mm	x

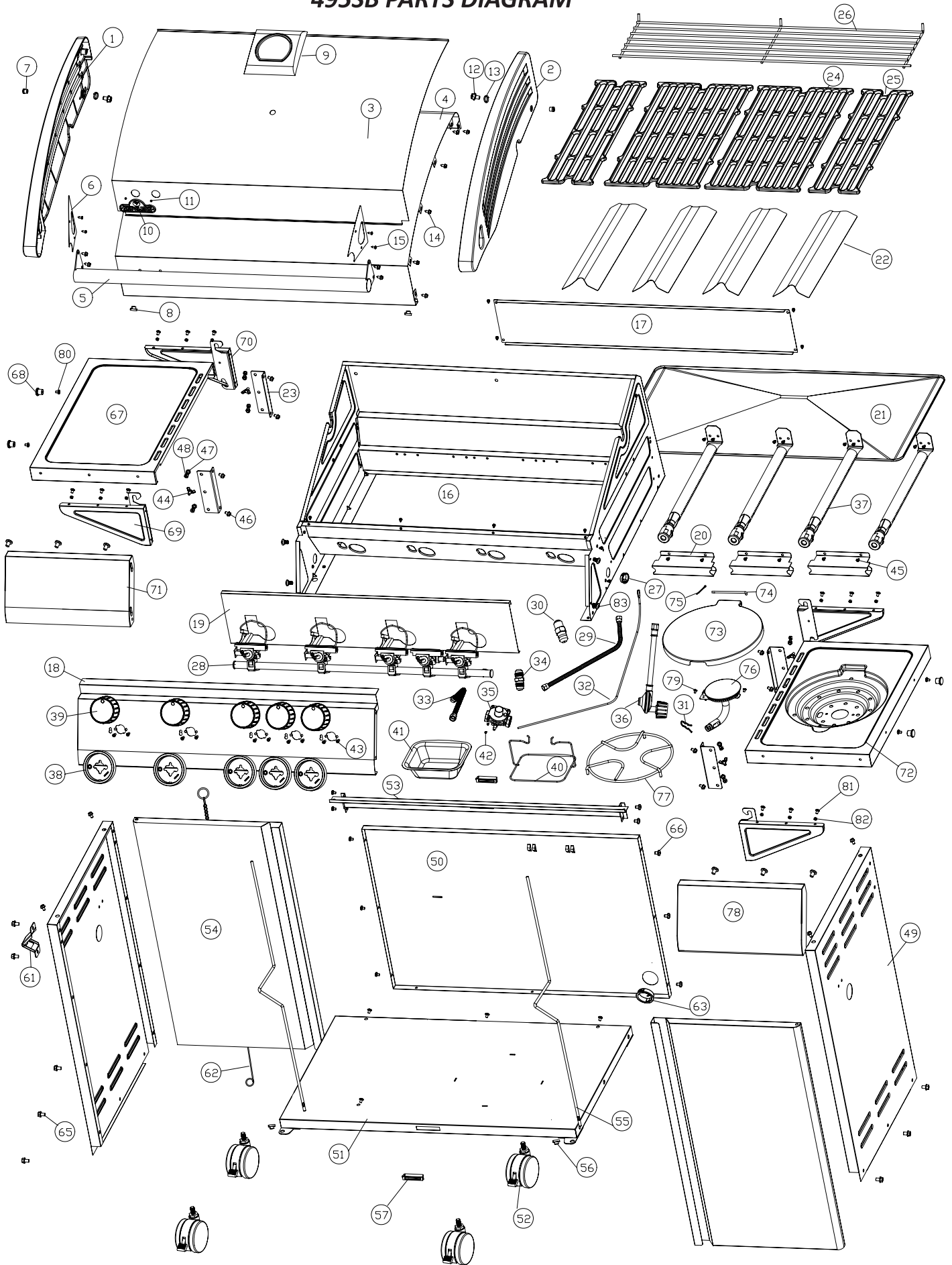
495SB Parts List

Item	Part #	Description	495SB
43	N570-0078	screw, M4 x 8mm	x
44	Z570-0026	wing screw, M5 x 9.5mm	x
45	Z570-0021	screw, #8 x 1/2"	x
46	Z570-0027	screw, 1/4-20 x 3/8" SS	x
47	N570-0135	schoulder screw, M6 x 1/2"	x
48	N450-0030	nut, M6	x
49	Z476-0001	cart side panel	x
50	Z476-0007	cart back panel	x
51	Z010-0012	cart bottom assembly	x
52	Z130-0002	caster, 3"	x
53	Z655-0003	cart front beam	x
54	Z010-0015	door assembly	x
55	N555-0036	door pivot rod	x
56	N105-0011	door bushing	x
57	N430-0002	magnetic catch	x
61	Z080-0012	bottle opener	x
62	N555-0025	lighting rod	x
63	N105-0002	bushing, 1.5"	x
65	Z570-0027	screw, 1/4-20 x 3/8" SS	x
66	N570-0042	screw, 10-24 x 3/8"	x
67	Z590-0001	side shelf	x
68	N340-0006	tool hook	x
69	Z010-0016	side shelf bracket - front	x
70	Z010-0017	side shelf bracket - rear	x
71	Z120-0002	left side shelf trim	x
72	Z590-0002	side burner shelf	x
73	Z335-0006	side burner lid	x
74	Z580-0002	side burner lid pivot rod	x
75	Z485-0001	clevis pin	x
76	Z100-0002	side burner	x
77	Z305-0008	side burner grate	x
78	Z120-0001	right side shelf trim	x
79	N570-0078	screw, M4 x 8mm	x
80	N570-0019	screw, 10-24 x 1/4"	x
81	N570-0042	screw, 10-24 x 3/8"	x
82	Z450-0009	10-24 nut	x
83	Z570-0023	shoulder screw	x
	Z370-0001	main blister pack	x
	64325	rotisserie kit	ac
	63325	vinyl cover	ac

x-standard

ac-accessory

495SB PARTS DIAGRAM





FAX TO: 705 727 4282

ACCESSORIES & PARTS ORDER FORM

PLEASE PRINT CLEARLY

CONTACT NAME: _____

SHIP TO : _____

TEL : _____

FAX : _____

EMAIL: _____

VISA OR MASTERCARD # : _____ EXPIRY DATE: _____

SIGNATURE: _____

QUANTITY	PART NUMBER	DESCRIPTION

TAXES MAY APPLY
 SHIPPING EXTRA

IF CONFIRMATION IS REQUIRED PLEASE INCLUDE A FAX NUMBER OR EMAIL ADDRESS

