



ROGUE[®]

Owner's Manual

R365, R425, R525
RP425, RP525 & RP625
RPS425, RPS525 & RPS625

Grills illustrated in this manual may differ from model purchased.



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CONGRATULATIONS ON YOUR NAPOLEON® GRILL!

You've Just Upgraded Your Grilling Game.



**OUR GOAL IS TO MAKE YOUR COOKING EXPERIENCE
BOTH MEMORABLE AND SAFE.**

 Please read this Owner's Manual before using the appliance to avoid property damage, personal injury, or death.

 Remove all packaging material, promotional labels and cards from the grill before use.

USE OUTDOORS IN A WELL-VENTILATED SPACE.

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.

A ULPG 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 and cause property damage, personal injury, or death.



Alert adults and children about the hazard of hot surface temperatures.



Supervise young children near the grill.

NOTICE TO INSTALLER: Leave these instructions with the grill owner for future reference.

NOTICE TO CONSUMER: Keep these instructions for future reference.

Welcome to Napoleon!

Safety First

WARNING!

General Information

This grill should be installed in conformity with AS/NZS 5601 and local codes. If a rotisserie motor is used, it must be electrically grounded in accordance with local codes.

If an external electrical source is utilized, the appliance must also be grounded in accordance with local codes.

WARNING!

Installation & Assembly

Assemble this grill exactly as instructed in the Assembly Guide. If the grill was assembled in-store, review the assembly instructions to ensure it is done correctly. Do not install in, or connect to, the consumer piping or gas supply system of a boat or caravan. Perform the required Leak Test before operating the grill.

Do not modify this grill under any circumstances. Allow grill to cool before installing or removing parts. Do not use a cylinder that is not equipped with an LCC27 type connection.

Only use the pressure regulator and hose assembly supplied with this grill or replacement parts specifically recommended by Napoleon.

WARNING!

Storage & Disuse

Turn off gas at the gas cylinder or natural gas supply valve. Disconnect the hose between the gas cylinder and grill. Remove the gas cylinder and store outdoors in a wellventilated space away from children.

DO NOT store gas cylinders in a building, garage, shed, or any other enclosed space. Disconnect the natural gas hookup from the supply when storing the grill indoors.

WARNING!

Operation

Read this entire Owner's Manual before operating this grill. Leak Test this grill before each use, annually and when any gas components are replaced. Follow the lighting instructions carefully.

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Full System Features

ACCU-PROBE™ Temperature Gauge to easily read the temperature for perfect results.

Rear Infra-red Rotisserie Burner to enjoy succulent rotisserie meals

Large Stainless Steel Warming Rack for increased cooking area.

Flame or Infrared **SIZZLE ZONE™** Side Burner or for perfectly grilled steaks.

Integrated Bottle Opener close to the grilling action.

Backlit Control Knobs for late night entertaining.

Heavy Gauge Stainless Steel Burners for long lasting quality.

Instant **JETFIRE™** Ignition for quick and east start-up.

Gas Tank Ring for stable tank storage.

Stainless Steel **Iconic WAVE™** (Cast Iron) Cooking Grids for those distinctive sear marks and even cooking.

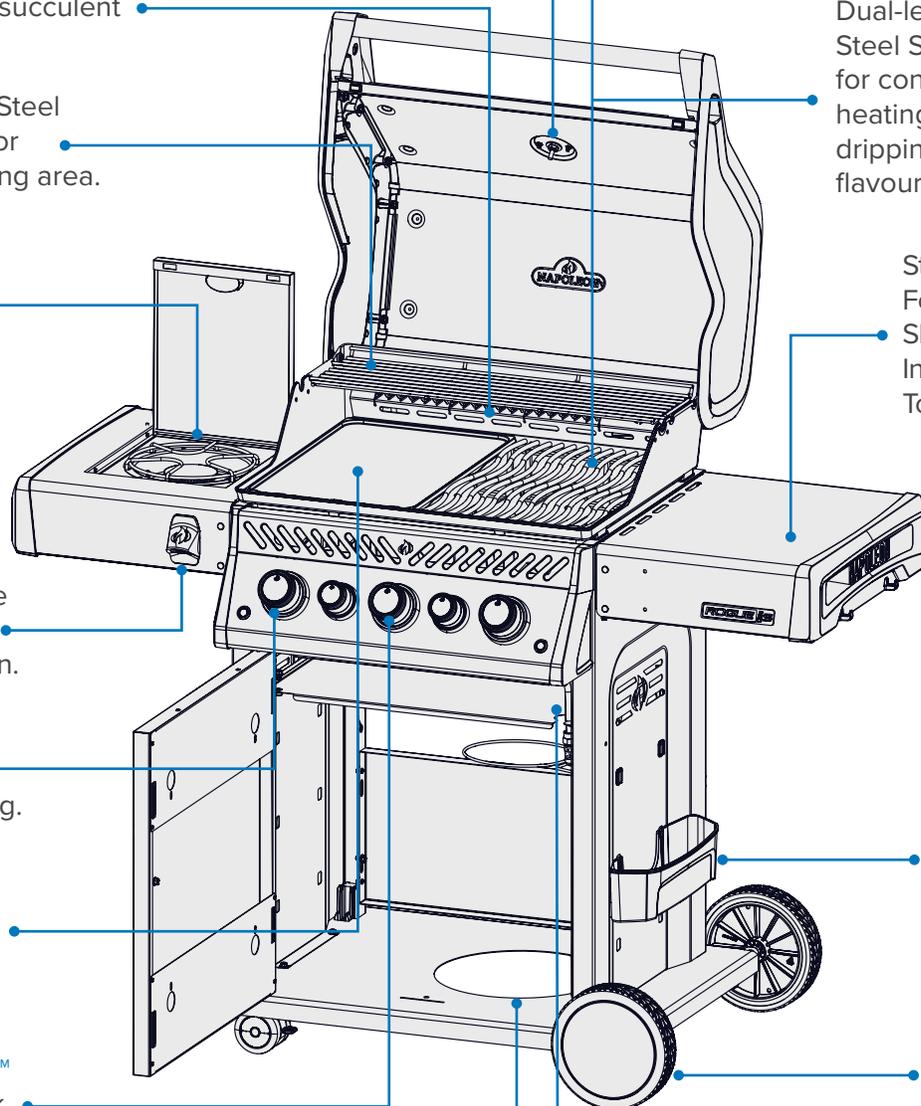
Dual-level Stainless Steel Sear Plates for consistent even heating and vaporizing drippings for more flavourful food.

Stainless Steel Folding Side Shelf with Integrated Tool Hooks.

Condiment Basket to keep your favourite sauces and spices close on hand.

Large wheels to navigate any terrain.

Easy access drip pan for efficient maintenance.



! The grills illustrated in this Owner's Manual may differ from the model you purchased.
Featured model: ROGUE PRO-S 425

Specifications

Burner / Gas Type	 Universal LPG		 Natural Gas	
	Orifice Size	Heat Input (MJ/h)	Orifice Size	Heat Input (MJ/h)
Main Burner - 365	1.15 mm	2 x 16.9 (33.8 total)	1.93 mm	2 x 16.9 (33.8 total)
Main Burner - 425	#58	3 x 14.8 (44.8 total)	1.79 mm	3 x 14.8 (44.8 total)
Main Burner - 525	#60	4 x 12.7 (50.8 total)	1.65 mm	4 x 12.7 (50.8 total)
Main Burner - 625	#60	5 x 12.7 (63.5 total)	1.65 mm	5 x 12.7 (63.5 total)
Side Burner (Flame)	#65	9.5	1.45 mm	9.5
Side Burner (Infrared)	1.07 mm	14.8	1.95 mm	14.0
Rear Burner	1.15 mm	15.3	1.85 mm	15.3

Table 1

Getting Started



DANGER!

Advises of a hazard that could result in a fire, explosion, death or serious physical injury.



WARNING!

Advises of a hazard that could result in minor physical injury or property damage.



Do not smoke while performing a gas leak test. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.



Never use an open flame to check for gas leaks. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.



CAUTION! Hot surface.



Immediately shut off the gas supply and disconnect.



Wear safety glasses.



Wear protective gloves.



Important Information.

Additional Safe Operating Practices

- Do not route the hose underneath the drip pan. Maintain proper hose clearance to the bottom of the unit.
- Ensure sear plates are positioned properly according to sear plate installation instructions.
- Burner controls must be off when turning the gas cylinder valve on.
- Do not light burners with the lid closed.
- Do not operate the rear burner(s) with the main burners.
- Do not close the side burner lid when operating or hot.
- Do not deep fry food on the side burner.
- Do not adjust the cooking grids when operating or hot.
- Do not move the appliance during use.
- Turn off the gas supply at the source after use.
- Do not modify the appliance.
- Maintenance should only be done when the grill is cool.
- Do not store lighters, matches or any other combustibles inside the enclosure or condiment tray.
- Keep all electrical supply cords and fuel supply hoses away from all heated surfaces.
- Clean the grease tray, drip pan, and sear plates regularly to avoid build-up and grease fires.
- Do not place articles on or against this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

- Do not attempt to use a cylinder, which is not equipped with the appropriate connection. Do not use an adaptor at the cylinder connection.
- Keep the Infra-red burner and main burner venturi tubes free from spider webs and other obstructions by inspecting and cleaning it regularly.
- Do not allow cold water (rain, sprinkler, hose etc.) to contact the heated grill. An immediate temperature change will chip the porcelain and crack the ceramic burners.
- Do not use a pressure washer to clean any part of the grill.
- Do not locate this grill where it can be exposed to high winds, especially when the wind can come from directly behind the grill.
- Never cover more than 75% of the cooking surface.
- This appliance must be kept away from flammable materials while in use.
- Always maintain proper clearance to combustibles 26" (660.4 mm) to rear of unit, 10" (254 mm) to sides, and 47" (1200mm) from above).
- It is not recommended to operate the unit under any combustible construction in case of grease fires.
- Additional clearance of 24" (610 mm) is recommended near vinyl siding or panes of glass.
- The minimum ambient operating temperature for safe use of the appliance is 0 °F (-17.8 °C).
- Periodically check the test date on the gas cylinder to ensure it is within its service life specification. If required, contact an approved testing facility or cylinder supplier for re-certification or replacement.



WARNING!

- The hook-up and installation of the gas and hose connection must be performed by a licensed gas fitter, and leak tested before operating the grill.
- Ensure the hoses do not contact any high temperature surfaces of the grill.
- Accessible parts may be very hot. Keep young children away.

Locating Your Griddle

Ensure that the location for your gas griddle meets all clearance requirements to adjacent combustibles. This appliance is intended for use on an outdoor patio or in your yard.

- Use the appliance only in an above-ground, open-air location with natural ventilation and no stagnant areas. Ensure gas leakage and combustion products are dispersed quickly by wind and natural convection.
- Do not use the appliance in a building, garage, or other enclosed space.
- Do not integrate the appliance into built-in or slide-in construction.
- Do not block ventilation openings in the cylinder enclosure.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (**Fig 1**).
- Within a partial enclosure that includes an overhead cover and no more than two sidewalls.
 - » The sidewalls may be parallel, as in a breezeway, or at right angles to each other (**Fig 2 & Fig 3**).
- Within a partial enclosure which includes an overhead cover and more than two walls, the following shall apply (**Fig 4 & Fig 5**).

! IMPORTANT!

- At least 25% of the total wall area is completely open
- At least 30% of the remaining wall area is open and unrestricted.
- All openings must be permanently open.
- Sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

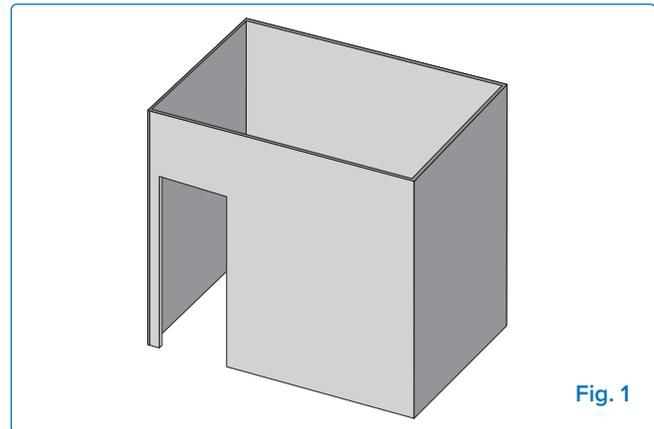


Fig. 1

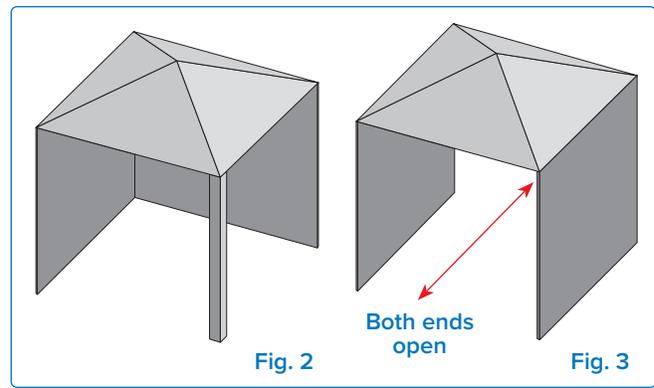


Fig. 2

Fig. 3

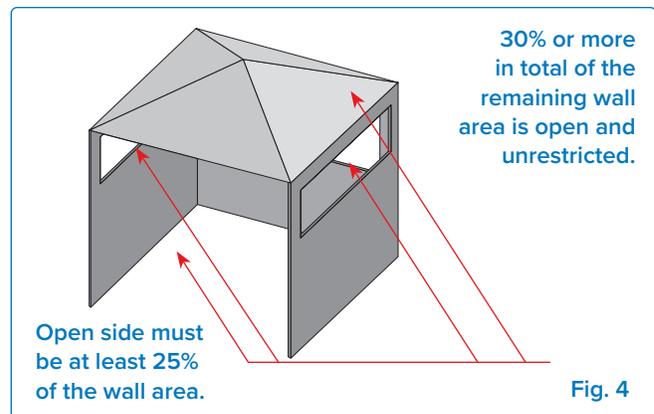


Fig. 4

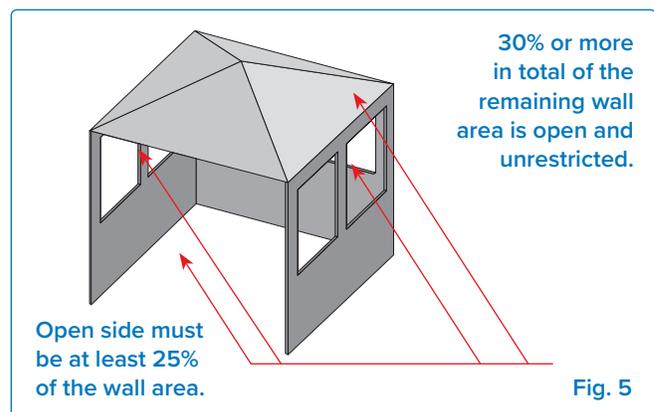


Fig. 5

Gas Connections

This grill must operate with a gas supply pressure of 2.75 kPa (0.39 psi) for ULPG. Use a gas pressure regulator and hose supplied by Napoleon; if not included, use a regulator and hose that meet national and regional codes. The recommended length of the hose is 0.9 m. The hose must never be longer than 1.5 m. Check the hose regularly for rips, melting, or wear. Replace if needed.

NOTE: The hose should be replaced before the expiry date printed on it. It must be returned unused to the seller.

To a Gas Cylinder: Option 1

This gas grill has been designed for use with an approved 9 kg size Universal Liquefied Petroleum Gas cylinder (not supplied). Other cylinders may be acceptable provided they fit properly into the tank retaining ring.

The cylinder connection device must be compatible with the connection for this outdoor appliance.

The gas cylinder must have:

- A shutoff valve with an LCC27 connection. Do not use an adaptor at the cylinder connection
- A safety relief device
- A collar to protect the valve
- A listed Overfill Protection Device

Hook-up and Installation

- Check the cylinder for dents or rust, and have it inspected by your gas supplier (**Fig 6**).
- Never use a cylinder with a damaged valve.
- Place the cylinder in its designated area on the bottom shelf.
- Ensure the gas regulator hose has no kinks.
- Remove the cap or plug from the cylinder fuel valve.
- Insert the black LCC27 regulator nipple onto the LCC27 fuel valve. Hand tighten clockwise. Do not use tools.

- Ensure the hose does not contact with the drip pan or any high temperature surfaces of the grill because it will melt and cause a fire.
- Leak test all joints prior to operating the grill. See **“Leak Test”** section.
- The cylinder must be mounted so that the pressure relief valve outlet is not oriented toward the normal operating position of the user.

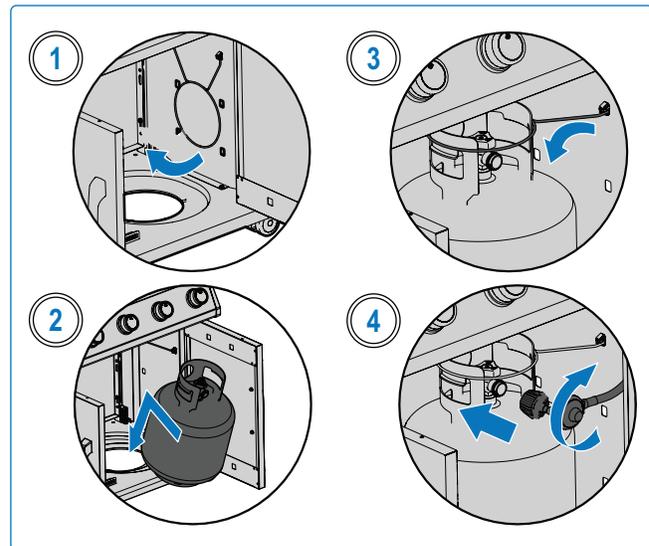


Fig. 6

NOTE: Inspect the gas cylinder valve seal for cracks, wear, or deterioration each time the cylinder is replaced or refilled (**Fig 7**).

Any gas cylinder showing signs of damage or deterioration, including visible cracks and pitting, must be returned unused to the seller.

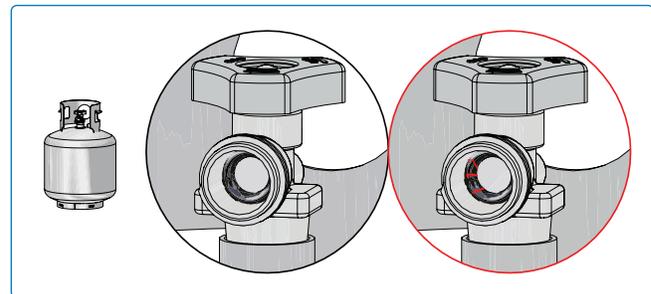


Fig. 7

To a House Gas Supply Line: Option 2

- This gas grill is certified for outdoor use and should be installed to conform with AS/NZS 5601 and local codes. Check gas type and specifications located on the rating label located on the back panel of the grill.
- The installation must be performed by a licensed gas fitter in accordance with AS/NZS 5601, and all connections must be leak tested before operating the grill.
- A gas supply hose and quick disconnect designed for natural gas and certified for outdoor use are included with natural gas grills. This supply hose may also be used for bulk ULPG installations.
- The gas pipe must be sized to supply the MJ/h specified on the rating label, based on the length of the piping run.
- The grill is designed to operate at a test point pressure of 1.00 kPa and must be checked after installation by turning all burners on and measuring at the regulator outlet test point provided. Bulk ULPG gas plumbing must supply a pressure of 2.75 kPa to the inlet of the grill (**Fig 8**).
- Piping and valves upstream of the quick disconnect are not supplied.
- The appliance inlet is 3/8" SAE 45° Flare Inlet Connection (5/8-18 UNF thread). The supplied hose and 1/2" NG regulator must be connected with rigid pipe, copper tube or approved flexible metal in accordance with AS/NZS 5601.
- A restraining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall with 50 mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly.
- See **“WARNING! General Information”** of this manual for installation codes.
 1. Hook-up to a gas supply line must be performed by a licensed gas fitter and leak tested before operating the grill.
 2. Do not route the hose in close proximity to the drip pan or over top of the back panel.
 3. Ensure the hose does not contact any high temperature surfaces.

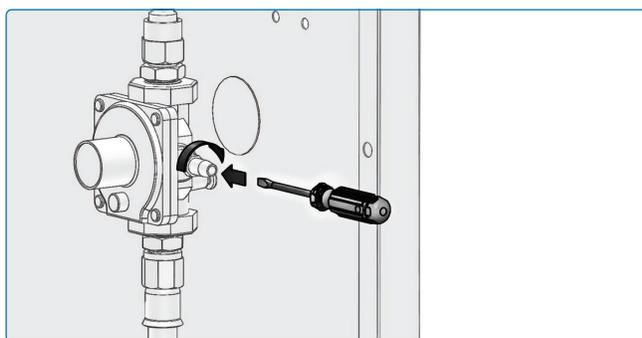


Fig. 8

! WARNING!

- Do not store a spare gas cylinder below the grill head or side burners.
- Follow all specifications and instructions exactly to prevent fire, explosion, property damage, personal injury, or death.
- Never use a gas cylinder that is beyond 80% full.
- Disconnect the grill and its individual shutoff valve from the gas supply piping system during any pressure testing in excess of 1/2 psi (3.5 kPa).

Quick Disconnect

- Do not install the quick disconnect in an upward direction.
- A readily accessible manual shut-off valve must be installed upstream of the quick disconnect, and as close to it as possible.
- Connect the flared end of the hose to the fitting on the end of the manifold tube or flex tube (if applicable).
- Tighten using two wrenches. Do not use thread sealer or pipe dope.
- Leak test all joints prior to operating the gas grill. See “**Leak Test**” section.



WARNING!

- Close the individual shutoff valve to isolate the grill from the gas supply piping system during any pressure testing equal to or less than ½ Psi (3.5 kPa).
- Check the hose for evidence of excessive abrasion, melting, cuts or cracks. If the hose is damaged, it must be replaced with an assembly specifically recommended by Napoleon.



BE CAREFUL!

The lid of the grill and the entire firebox can become very hot when in use.

Leak Test

Why and When to Leak Test?

A leak test confirms no gas is escaping after you connect the hose to the gas supply. Each time the tank is refilled and reinstalled, ensure that there are no leaks in the fitting where the regulator connects to the tank. Leak test this grill before use, annually, and when any gas components are replaced (**Fig 9**).

Leak Test Steps

1. Do not smoke during the test.
2. Remove all ignition sources.
3. Turn all burner controls to **OFF**.
4. Open the gas supply valve (turn on the gas).
5. Apply a soap-water solution to all joints and connections.
6. Ensure the gas is flowing (the supply valve is **ON**).
7. Look for bubbles to detect gas leaks.

If you Find a Leak

1. Tighten any loose joints.
2. If the leak continues, turn off the gas supply immediately and disconnect the grill.
3. Have the grill inspected by a certified professional, installer or dealer.
4. Do not use the grill until the leak has been properly repaired.

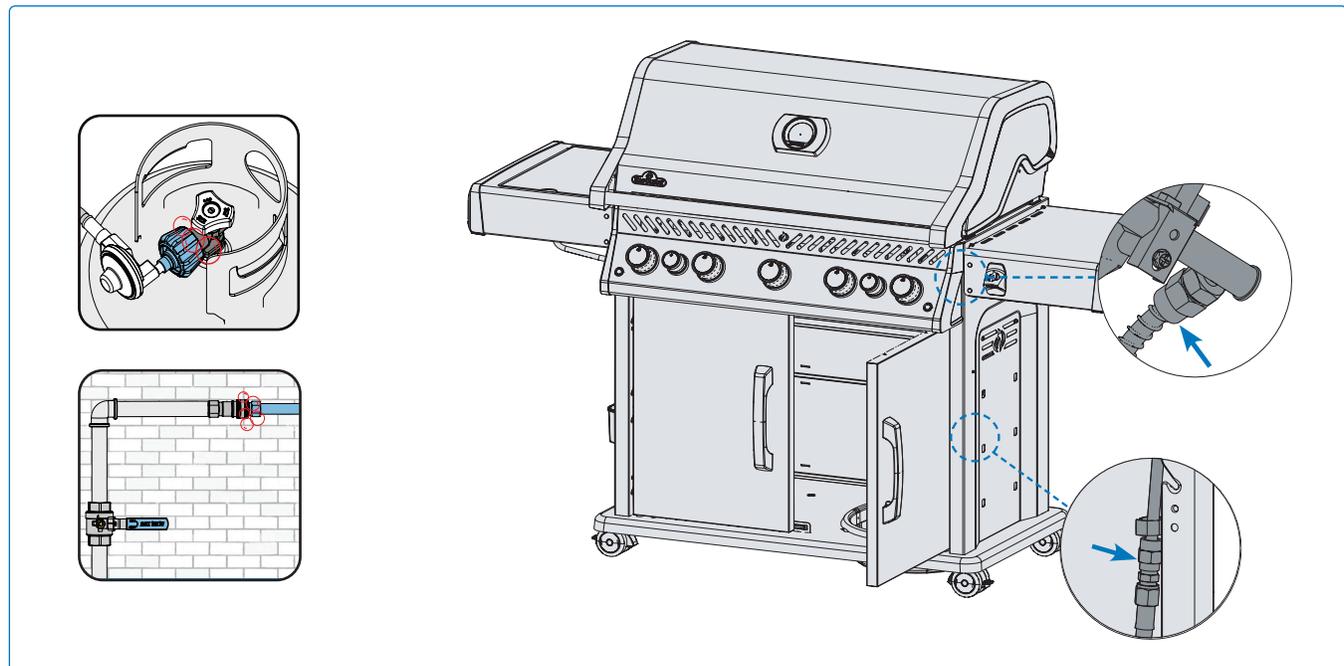
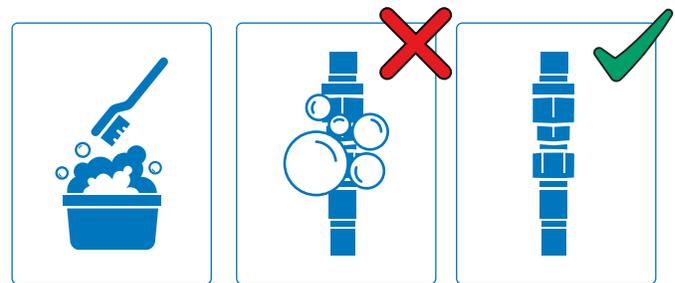


Fig. 9



DANGER!

- Never use an open flame to check for gas leaks. Sparks or flames will cause a fire, explosion, damage to property, serious physical injury, or death.
- Only use the pressure regulator and hose assembly supplied with the grill, or one in conformity with local codes.

Operation

Lighting your grill

First-time use? Perform a burn-off.

Remove warming rack and run the main burners on high for 30 minutes. It is normal for the grill to emit an odor the first time it is lit. This odor is caused by the “burn-off” of internal paints and lubricants used in the manufacturing process and will not occur again.

WARNING!

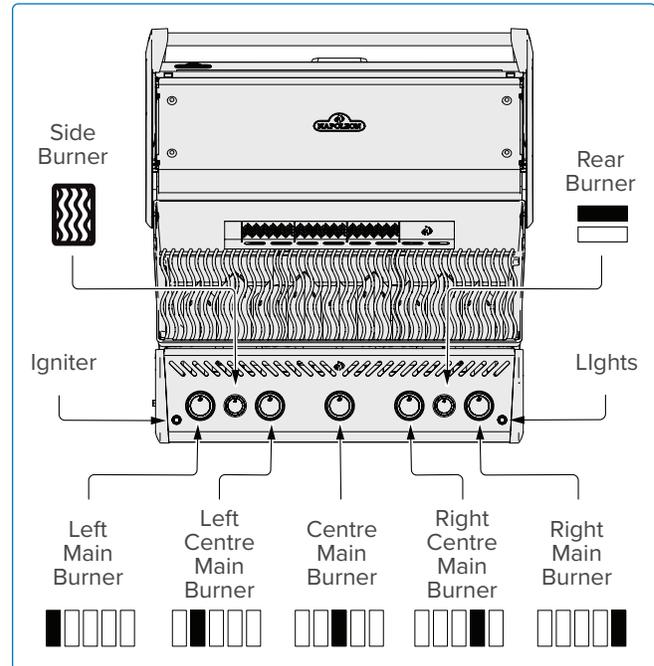
- Do not operate the rear or side burner while performing a Burn-Off.

Main Burner Lighting

1. Turn on the gas supply (open the propane tank valve or main gas line).
2. Open the grill lid.
3. Push and slowly turn any main burner knob counterclockwise to the **HIGH** position until the pilot lights. Keep pushing down on the control knob until the burner lights, then release it.
4. If the pilot does not light, immediately turn the control knob clockwise to the **OFF** position. Repeat step 3.
5. If the pilot and burner do not light within 5 seconds, turn the control knob clockwise to the OFF position. Wait 5 minutes for the gas to dissipate. Repeat steps 2 and 3, or light the burner using “Alternative Ignition Instructions (see Fig. 12&13).

WARNING!

- Do not use the rear burner while operating the main burner.



Rear Burner Lighting (if equipped)

1. Open the grill lid.
2. Remove warming rack.
3. Push and slowly turn rear burner knob counterclockwise to HIGH position.
4. Press and hold igniter button until the burner lights, or light by match.
5. If the burner will not light – turn burner control knob clockwise to the OFF position. Wait 5 minutes. Repeat step 3 and 4.

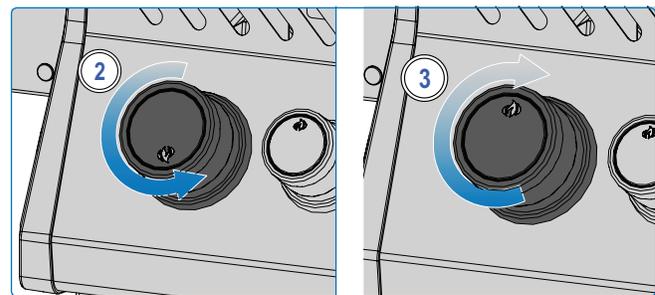


Fig. 10

Side Burner Lighting (if equipped)

1. Open burner cover.
2. Push and slowly turn side burner knob counter clockwise to HIGH position.
3. Press and hold igniter button until the burner lights, or light by match.
4. If the burner will not ignite – turn burner control knob clockwise to the OFF position. Wait 5 minutes. Repeat step 2 and 3. (see Fig. 11).

Alternative Ignition Instructions

1. Open the grill lid.
2. Light a long-reach match or butane lighter and position it close to the burner ports.
3. Turn the corresponding burner knob counter clockwise to the HIGH position until it lights (see Fig. 12).

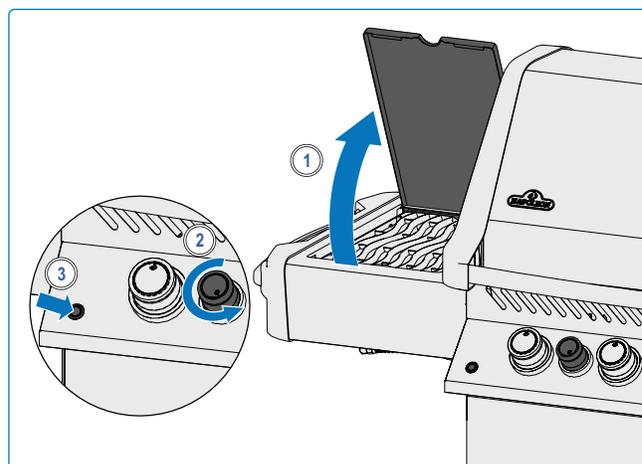


Fig. 11

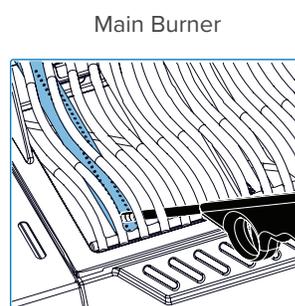


Fig. 12

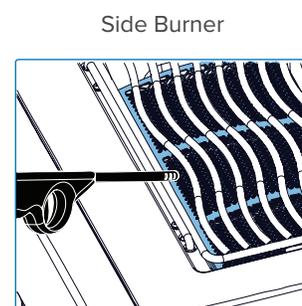


Fig. 13

! WARNING!

- Ensure all burner controls are in the OFF position before slowly turning on gas supply valve.
- Follow the lighting instructions carefully.
- Make sure the lid of the grill is OPEN while igniting.
- Do not adjust the cooking grids while the grill is hot, or operating.
- Regularly clean grease out of the entire unit, including the grease tray and the sear plates, to avoid build-up and grease fires.



Grilling Instructions

Main Burner Use

- Preheat the grill before searing food by operating all main burners on high with the lid closed for approximately 10 minutes.
- Food cooked for only a short time such as fish and vegetables can be grilled with the lid open.
- Grilling with the lid closed ensures higher and consistent temperatures that cook meat more evenly and can reduce cooking times.
- The cooking grids can be oiled before preheating to reduce sticking when grilling lean meat such as chicken breast, or pork.
- Food that takes longer than 30 minutes such as roasts can be cooked indirectly with the burner lit opposite the food.
See Indirect Grilling.
- Trim excess fat off meat to prevent flare-ups, or reduce the temperature of the grill.
- Flare ups – move food away from the flames and reduce the heat. Leave the lid open.

Direct Grilling

This method is ideal for searing or cooking food quickly, such as hamburgers, steaks, chicken, or vegetables. Place the food directly over the heat on the cooking grids. Sear meat first to lock in juices and flavor, then lower the grill temperature to finish cooking to your preference (**Fig 14**).

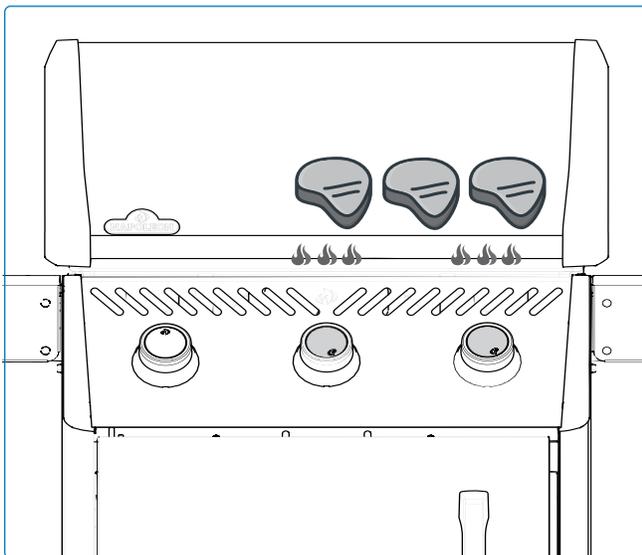


Fig. 14

Indirect Grilling

This method uses lower temperatures and indirect heat to cook food slowly and evenly. It's ideal for larger cuts of meat or foods prone to flare-ups, such as roasts, whole chickens, or turkeys.

Turn on one or more burners, and place the food on the cooking grid where there is no flame. Slow cooking at low temperatures helps produce more tender, flavorful results (**Fig 15**).

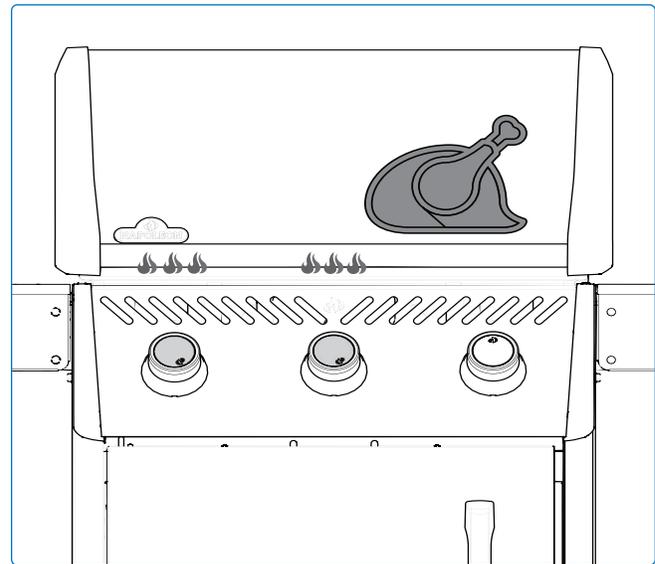


Fig. 15



GRILLING PRO TIP!

Add a Napoleon smoker accessory to your grill to flavour your meat.



GRILLING PRO TIP!

Use a thermometer to check the internal temperature of meat to ensure it is cooked perfectly.

Range Side Burner (if equipped)

The flame side burner works like a stovetop and is ideal for making gravy, soups, or sauces. Use pots or pans no larger than 10" (25 cm) in diameter. For best performance, operate the burner in a location protected from wind.

Infra-red Side Burner (if equipped)

To use the side burner, follow the “**Side Burner Lighting**” instructions. When set to high, the infrared heat provides an even surface for searing. Some models include a height-adjustable cooking grid for added control.



IMPORTANT!

- Do not cover more than 75% of the infrared burner surface with griddles or pans—you need adequate open area for proper combustion and heat flow.

Grilling at Night (if applicable)

- To illuminate the control knobs, press the light bulb icon on the control panel.
- Rogue PRO models: White backlit control knobs.
- Rogue PRO-S models: Knobs light up based on burner use—red when active, blue when off.



DANGER!

- Never grill food directly on the flame side burner. It is designed for use with pots and pans only.
- Do not close side burner lid while it is operating or hot.
- Do not leave food unattended on any lit burners.
- Do not deep fry food on the side burner. Cooking with oil can be dangerous.
- Regularly clean grease out of the entire unit, including the grease tray and the sear plates, to avoid build-up and grease fires.

How to use the Rear Burner & Rotisserie

Assembling Your Rotisserie Kit (if equipped)



NOTE: Remove the warming rack prior to using the rear burner and spit rod. Extreme heat will damage the warming rack.

1. Install the rotisserie motor on the side of the grill using the mounting bracket(s). Some models have pre-mounted brackets.
2. Once the bracket has been fastened to the grill, slide the rotisserie motor onto the bracket.
3. Slide the first rotisserie fork just past the middle of the spit rod and tighten into place. Thread the meat onto the spit rod and push the meat into the fork. Slide the second rotisserie fork on the opposite end of the spit rod and push the fork into the meat until secure. Tighten the fork into place.
4. Carefully insert the pointed end of the spit rod into the rotisserie motor and set the opposite end across the hangers. The heavy side of the meat will naturally hang down to balance the load.
5. Slide the stop bushing onto the spit rod until it is past the inside of the hood. This will secure the side to side movement of the spit rod.
6. Tighten the stop bushing and spit rod handle. Place a metal dish under the meat to collect the drippings.



IMPORTANT!

- Always wear gloves when handling components of the grill.



WARNING!

- Disassemble rotisserie components when finished cooking, and the components have cooled, wash with warm soapy water, and store indoors.
- Never use a gas cylinder that is beyond 80% full.
- Use heat resistant grilling gloves when handling the hot rotisserie components.
- Disconnect rotisserie plug from the outlet when the grill is not in use.

Tips about using the Rotisserie:

- Operate the rear burner on high until the meat browns. Reduce heat. Keep lid closed.
- Use a thermometer to check the internal temperature of the meat.
- Roasts and poultry should brown on the outside and stay tender on the inside.
- Use drippings to baste and make gravy.
- A 3-pound chicken takes approximately 1 ½ hours on medium to high.
- Be mindful of your rotisserie motor capacity. Never overload your equipment.
- Be sure to always set an evenly balanced load on your rotisserie (**Fig 16**).

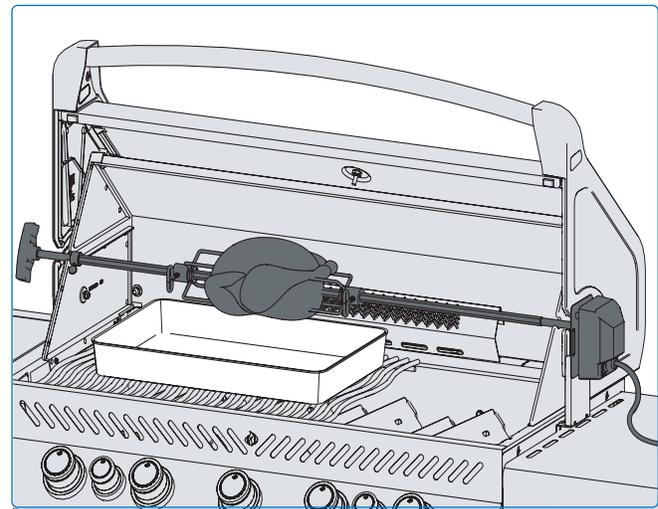


Fig. 16



DID YOU KNOW?

You can remove the cooking grids if they interfere with cooking larger cuts of meat, but ensure they are cool to the touch before handling.

How to Cook Multiple Chickens

1. Tie or skewer wings to the body of the chickens.
2. Slide rotisserie fork onto spit rod.
3. Thread first chicken onto spit rod until it is held into place by the rotisserie fork. Tighten.
4. Thread next 2 chickens onto spit rod so all the chickens are close together.
5. Slide second rotisserie fork onto spit rod and push into chicken until all 3 chickens are squeezed together tightly. Tighten (**Fig 17**).

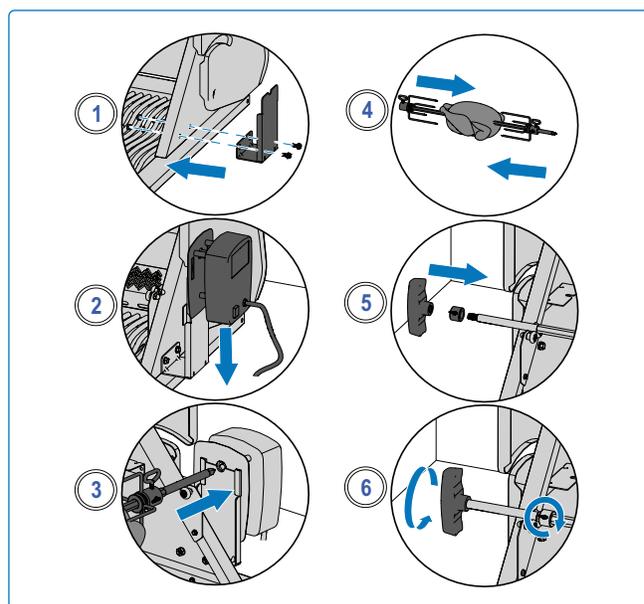


Fig. 17

The Cooking Experience Checklist

Refer to this list every time you cook

- Read Owner's Manual**
Make sure you have read the Owner's Manual and all safety instructions before operating your griddle or grill.
- Clean Grease Tray**
Always clean the grease tray before cooking to prevent fires and flare-ups..
- Check the Hose**
Ensure the appliance is off and cool. Inspect the hose for excessive wear, abrasions, or cuts. Replace it immediately if damaged—do not use a compromised hose.
- Inspect for Leaks**
Use a soapy water solution to check for gas leaks before first-time use and periodically after. Bubbles indicate a leak that needs immediate repair..
- Preheat the Appliance**
Coat the cooking grids with vegetable shortening or high-smoke-point oil. Preheat the grill to burn off residue and prevent sticking
 - **Stainless steel grids:** Use a stainless steel brush. See **"Cleaning Instructions"** for more details.
 - **Cast iron grids:** Clean with a brass wire brush.
- Prep Area**
Keep utensils, seasonings, sauces, and serving dishes within reach. A well-organized cooking area reduces stress and prevents accidents.
- Never Leave Food Unattended**
Unattended food can burn quickly. Stay nearby, especially when cooking fatty items.
- Flip Once and Avoid Lifting the Lid**
Opening the lid too often releases heat, affecting cooking time and temperature. For best results—especially with steaks and chicken—flip food only once..
- Leave Space Between Foods**
Allow enough room on the griddle or grill for air circulation and easier movement when turning or relocating food.
- Use a Thermometer**
Always use a food thermometer to ensure proper internal temperatures. This is especially important for poultry, ground meats, and seafood.
- Avoid Overcrowding**
Cooking too much at once lowers the temperature and results in uneven cooking.



NOTE:

Stainless steel cooking grids are corrosion-resistant and require less maintenance than cast iron grids.



RECOMMENDED OILS AND FATS

- Avocado Oil
- Safflower Oil
- Sunflower Oil
- Beef Tallow

If these are not available, choose another oil with a high smoke point. Do not use salted fats like butter or margarine.



COOKING PRO TIP!

Always preheat the grill before cooking to burn off leftover residue and prevent food from sticking to the grate.

How to Season Cast Iron Cooking Grids



CAUTION!

- This procedure **MUST** be completed before first use and repeated every 3–4 uses to keep the grids looking new.

Why Season Cast Iron Grids?

- **Rust protection:** Cast iron is porous and rusts easily—seasoning creates a protective barrier.
- **Non-stick performance:** Polymerized oil layers form a natural, food-release surface.
- **Flavor & longevity:** Enhances searing and grill flavor, extends lifespan by preventing corrosion.

Step-by-Step Instructions

1. Remove the cast iron grids from the grill.
2. Wash with warm, soapy water using a soft cloth. Rinse and pat dry. Let the grids dry completely.
3. Use a high-smoke-point oil. Apply a thin, even coat on all surfaces with a brush or towel.
4. Replace grids on grill at 176–204 °C (350–400 °F). Heat for 30–60 min.
5. Apply 1–2 more coats, reheating each time for best results.
6. The grids are now seasoned and ready to use.



NOTE:

If rust forms on the cast iron grids, remove it with a scouring pad or brass brush, then repeat the seasoning process.



WARNING!

- Regularly clean grease out of the entire unit, including the grease tray, to avoid build-up and grease fires.
- Do not leave food unattended.
- Dress Safely. Avoid loose clothing, long sleeves, and dangling accessories while cooking over an open flame.

Seasoning Best Practices

- **Apply thin oil layers only**
Too much oil can create a sticky residue. Wipe off excess before heating.
- **Repeat seasoning regularly.**
Do this every 3–4 uses to maintain a smooth, non-stick surface and prevent rust.
- **Use oils with high smoke points**
Good options: Avocado, Safflower Oil, Sunflower Oil, Beef Tallow. Avoid butter or margarine.
- **Avoid non-stick sprays.**
These often contain additives that can gum up the surface.
- **Soap is okay—just re-oil after washing**
Mild soap won't ruin your seasoning. Dry completely and apply oil after washing
- **Remove rust**
If rust forms, scrub it off with a scouring pad or brass brush, then re-season immediately.
- **Preheat before seasoning.**
Heating the grill slightly before applying oil helps the coating bond better.
- **Avoid seasoning on a cold grill.**
Cold metal won't absorb the oil properly — warm it up first for best results.
- **Inspect your grids before each use.**
If the surface looks dull or dry, apply a light coat of oil before cooking.
- **Store in a dry place.**
If storing long-term, apply a light oil coat and keep your grill covered to avoid moisture buildup.



COOKING PRO TIP!

Discover inspiring recipes and grilling techniques in Napoleon's cookbooks or at www.napoleon.com

Infrared Grilling Guide

Food	Control Knob Setting	Cooking Time	Suggestions
 Steak 1 inch (2.54 cm) thick.	HIGH 2 minutes each side	Rare – 4 minutes	Ask for marbled fat in cut. Fat is a natural tenderizer and keeps meat juicy.
	HIGH to MEDIUM High heat 2 minutes each side then turn to medium heat.	Medium – 6 minutes Well Done – 8 minutes	
 Hamburger ½ inch (1.27 cm) thick	HIGH 2 minutes each side.	Rare – 4 minutes	Keep patties all the same thickness for equal cooking times. Patties 1 inch thick or more should be grilled using indirect heat.
	HIGH 2 ½ minutes each side.	Medium – 5 minutes	
	HIGH 3 minutes each side.	Well Done 6 minutes	
 Chicken	HIGH, MEDIUM, LOW 2 minutes each side then medium-low to low heat.	20 – 25 minutes	Slice joint connecting the thigh and leg $\frac{3}{4}$ through for the meat to lie flat on the burner and cook evenly.
 Pork Chops	MEDIUM	6 minutes each side	Choose thick cuts for more tender meat. Trim off excess fat.
 Spare Ribs	HIGH to LOW High for 5 minutes then low until finished.	20 minutes each side turning often	Choose lean meaty ribs. Grill until meat pulls easily from the bone.
 Lamb Chops	HIGH to MEDIUM High for 5 minutes then Medium until finished.	15 minutes each side	Choose thick cuts for more tender meat. Trim off excess fat.
 Hot dogs	MEDIUM to LOW	4 – 6 minutes	Select larger wieners and slit lengthwise before grilling.

These are general guidelines. Please refer to the health authority recommendations for more detailed information.

Cleaning Instructions

First Time Use

1. Wash the cooking grids by hand using warm water and mild dish soap to remove any manufacturing residue. **Do not place** the grids in a dishwasher.
2. Rinse with hot water and dry thoroughly with a soft cloth to prevent rust (**Fig 18**).

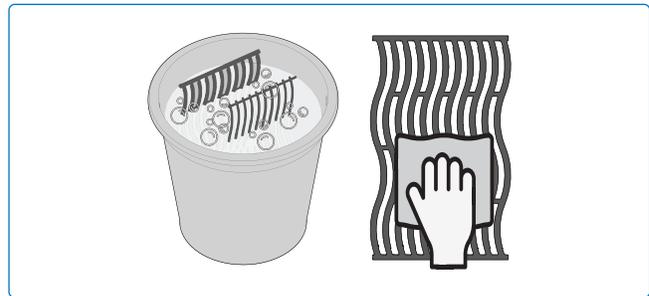


Fig. 18

Cast Iron Grids

- Season the grids before use to create a protective coating that helps prevent rust. For instructions, see “**How to Season Your Cast Iron Cooking Grids.**”

Stainless Steel Grids

- To clean, preheat the grill and use a wire brush to remove food residue (**Fig 19,20,21**).
- Discoloration is normal. Stainless steel grids will permanently darken over time due to high grilling temperatures.

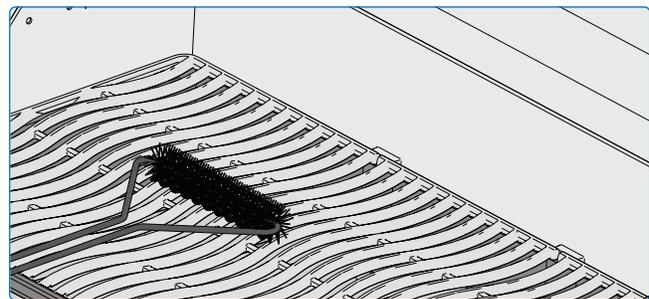


Fig. 19

Infra-red Side Burner

- Most drippings and food particles burn off immediately due to the burner’s intense heat.
- **Do not** clean the ceramic surface with a wire brush — it may cause damage.
- **Do not** use water or other liquids to clean the burner. Sudden temperature changes can crack the ceramic tile.
- **To clean:** Turn on the burner and run it on high for 5–10 minutes to incinerate any remaining residue.

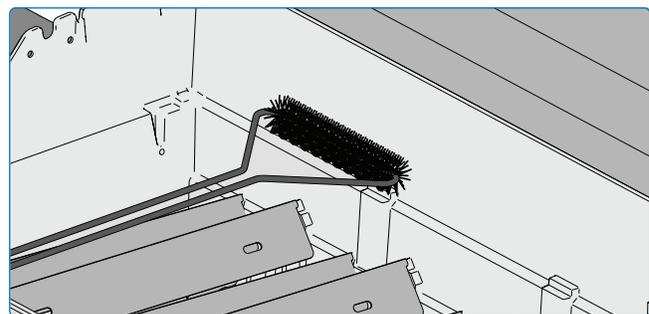


Fig. 20

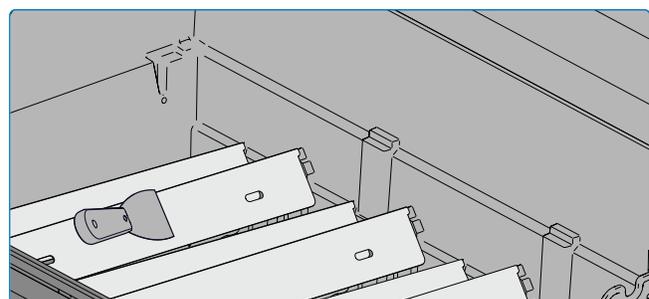


Fig. 21

DANGER!

- Always wear protective gloves and safety glasses when cleaning your grill.
- Accumulated grease is a fire hazard.
- Cleaning should only be done when the grill is cool to avoid the possibility of burns.

Inside of the Grill

1. Remove the cooking grids.
2. Use a brass wire brush to clean loose debris from the sides and underside of the lid..
3. Scrape the sear plates with a putty knife or scraper. Use a wire brush to remove any ash.
4. Remove the sear plates and brush debris from the burners using a wire brush.
5. Sweep all remaining debris from inside the grill into the drip pan (**Fig 22,23**).

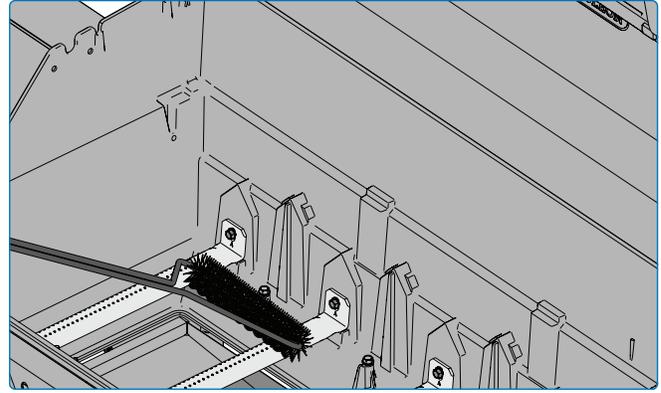


Fig. 22

Drip Pan

Every grill head, side burner and drop-in burner includes a dedicated drip pan, accessible through the cabinet doors or designated openings.

- Grease and drippings collect in the drip pan beneath the grill and may flow into a disposable grease tray below (if equipped).
- Only use Napoleon-approved liners in the drip pan. **Do not** use aluminum foil, sand, or any unapproved materials, as this can block proper grease flow.
- Clean the drip pan every 4–5 uses to prevent grease buildup (**Fig 24**).

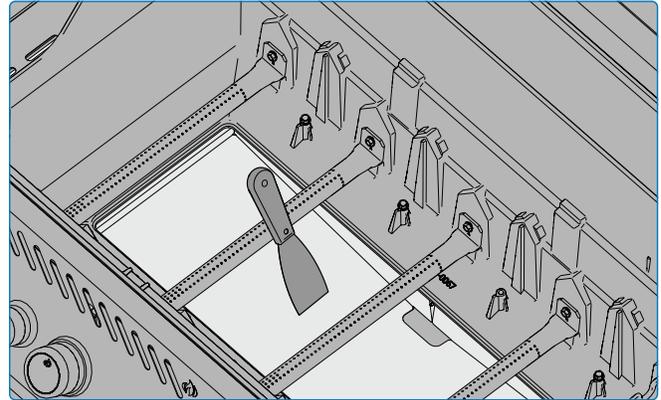


Fig. 23

Cleaning steps:

1. Slide out the drip pan to access the disposable grease tray or for cleaning.
2. Scrape out grease using a putty knife or scraper.
3. Replace the disposable grease tray every 2–4 weeks, depending on usage (if applicable).
4. For supplies, contact your Napoleon dealer.

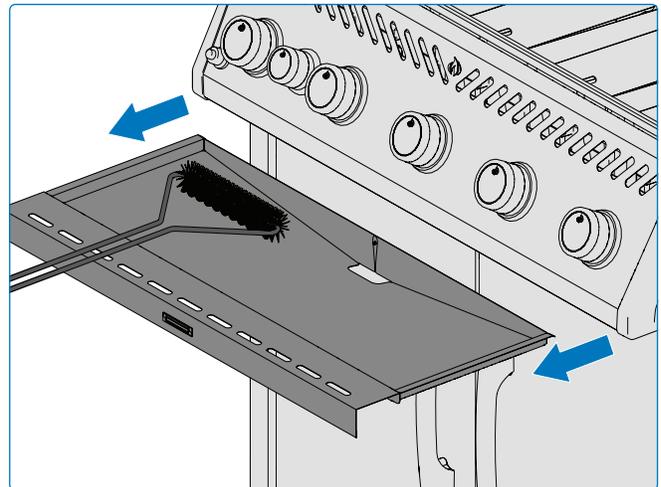


Fig. 24



WARNING!

- Ensure all burners are turned off and grill is cool before cleaning. Do not use oven cleaner to clean any part of the grill.
- Do not put cooking grids or any other parts of the grill in a self-cleaning oven to clean. Clean the grill in an area where cleaning solution won't harm decks, lawns, or patios.
- Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

Control Panel

Clean with **warm soapy water and a soft cloth only**. Avoid abrasive cloths or harsh cleaners, which can wear off the printed text. **Test on a small hidden area first** to ensure safe cleaning.

- Stainless steel parts will discolor over time from heat, developing a golden or brown hue. This is normal and does not affect grill performance (**Fig 25**).

Aluminum Castings

Clean with warm soapy water. While aluminum doesn't rust, exposure to high heat and weather can cause surface oxidization, which may appear as white spots. See "**Maintenance Instructions**" for tips on preventing oxidization.

Exterior Grill Surface

- Use a non-abrasive cleaner only. Abrasive products or steel wool can scratch the finish.
- Always wipe in the direction of the grain.
- Handle porcelain enamel components with care.
- The enamel finish is glass-like and may chip if struck.

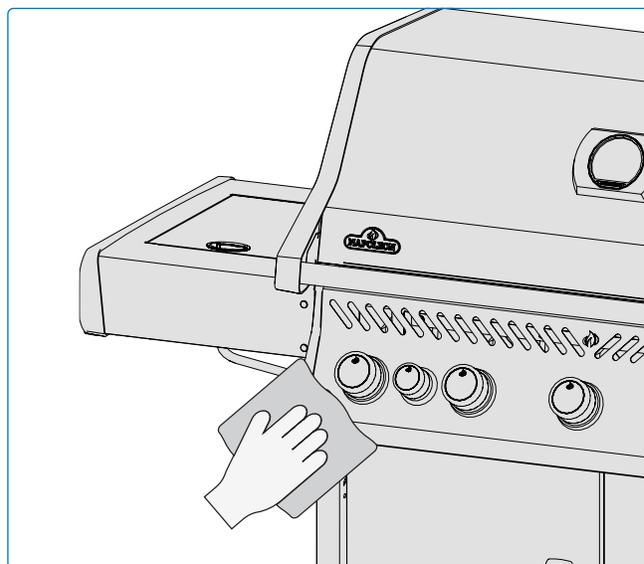


Fig. 25



DANGER!

- Avoid contact with hot surfaces.
- Do not use abrasive cleaners or steel wool on painted, porcelain,

or stainless steel parts. These materials will scratch and damage the finish.



SAFETY FIRST!

Always wear protective gloves and safety glasses when servicing the grill.

Insect Screen and Burner Ports

Spiders and insects are drawn to small, enclosed spaces. While Napoleon burners include an insect screen on the air shutter to help prevent nests, it does not eliminate the risk. Nests or webs can cause the flame to burn yellow or orange and may lead to fire or flashback near the air shutter under the control panel.

Follow these steps to clean and maintain the burner:

1. Remove the Burner:

- Unscrew the burner from the back wall of the grill. Slide the burner back and upwards to remove.

2. Clean the Burner:

- Clean the inside of the burner using a flexible venturi tube brush or, for delicate areas, a soft bristled brush to gently remove debris (**Fig 26**).
- Shake out any loose debris through the gas inlet.
- Inspect the burner ports and valve orifices for blockages. Debris and corrosion can clog them over time.



DANGER!

- When reinstalling the burner after cleaning, make sure the valve or orifice is fully inserted into the burner tube. Failure to do so can cause a fire or explosion.

3. Clear Blocked Ports

- Use a straightened paper clip or the supplied port maintenance bit to clear clogged burner ports.
- If needed, carefully drill out blocked ports with the supplied drill bit using a small cordless drill.



NOTE:

This bit is for burner ports only. Do not use it on brass orifices.

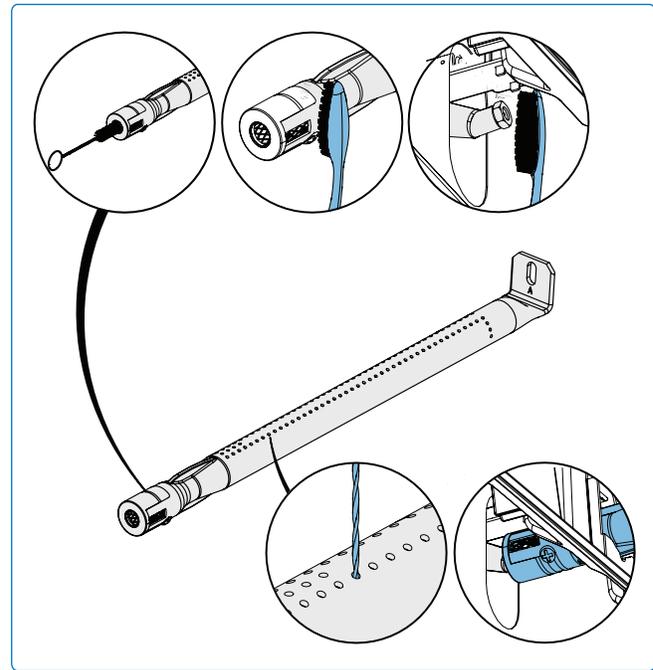


Fig. 26



IMPORTANT!

- Do not bend the bit while drilling—this may cause it to break. Do not enlarge the port holes.

4. Inspect the Insect Screen:

- Make sure the screen is clean, secure, and free from lint or debris.

5. Reinstall the Burner:

- Ensure the valve enters the burner when installing.
- Replace sear plate mount and tighten screws to complete re-installation.

Maintenance Instructions

Recommendations

This grill should be thoroughly inspected and serviced annually by a qualified service person.

- Do not block airflow for ventilation or combustion.
- Keep the ventilation openings clear of debris. These are located on the sides of the cart or enclosure, and on the front and back of the bottom shelf.

Combustion Air Adjustment



IMPORTANT!

- This must be done by a qualified service person.

- The air shutter is factory set and typically does not require adjustment under normal conditions. Adjustment may only be necessary in extreme conditions.
- When properly adjusted, the flame should appear dark blue with light blue tips, and may have occasional yellow flickers.
- Too little air will cause yellow, sooty, lazy flames (see Fig 27).
- Too much air can cause the flame to lift or blow out, leading to ignition issues.

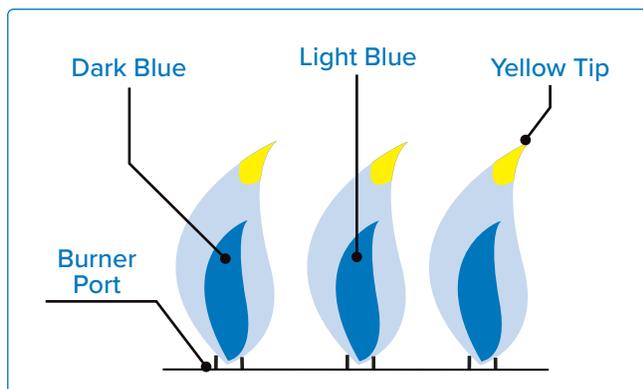


Fig. 27



WARNING!

- Keep the grill clear of combustible materials and all flammable liquids or vapors, including gasoline.

Adjusting the Air Shutter

1. Remove the cooking grids and sear plates. Keep the lid open for ventilation.
2. Open the cabinet door or remove the top drawer (if equipped) to reach the air shutter screw located at the burner opening. For rear tube burners, remove the back cover to access the shutter.
3. Remove the back cover to adjust rear tube burner air shutter.
4. Loosen the air shutter locking screw. Open or close the shutter as needed to achieve proper flame (Table 2).
5. Light the burners and set them to high. Inspect the flame. A proper flame should be mostly blue with a small yellow tip.
6. Turn off the burners. Tighten the locking screw. Reinstall any removed parts. Ensure the insect screens are properly installed.



NOTE:

Infrared burners have no air adjustment.

Air Shutter Settings

Main Tube Burner	ULPG	Natural Gas
R365, R425, R525, RP425, RP525, RP625, RPS425, RPS525, RPS625	1/2" (12.7mm)	3/8" (9.5 mm)

Table 2

Stainless in Harsh Environments

Stainless steel oxidizes or stains in the presence of chlorides and sulfides, especially in coastal regions, warm and highly humid areas, and around pools and hot tubs. These stains look like rust, but they can be easily removed or prevented. Wash stainless and chrome surfaces every 3-4 weeks. Clean with warm soapy water.

Burner Maintenance

Extreme heat and a corrosive environment can cause surface corrosion to occur even though the burner is made from heavy wall 304 stainless steel.

Maintenance and Protection of Infra-red Burners

Your Infra-red burners are designed to provide a long service life, but you must be careful to prevent cracking of their ceramic surfaces. Fractures will cause the burners to malfunction.



IMPORTANT!

- Damage resulting from by failure to follow these instructions is NOT covered by your grill warranty.

Clearance Ventilation of Hot Air

- Hot air must have a way to escape the grill for the burners to function properly.
- The burners can become deprived of oxygen if the hot air is not allowed to escape causing them to back-flash. The ceramic can crack if this occurs repeatedly.

Steps to Avoid Damaging Ceramic Surfaces

1. Never douse a flame or control flare-ups with water (see Fig. 28)
2. Do not allow cold water (rain, sprinkler, hose etc.) to come in contact with hot ceramic burners. An immediate change in temperature will cause cracking of the ceramic tile.
3. A ceramic burner that becomes wet before use will create steam when operated later and produce pressure that will crack the ceramic.
4. Repeated soaking of the ceramic can cause it to swell and expand producing pressure that will make the ceramic crack and crumble.
5. Inspect the ceramic for possible water soaking if you find standing water in the grill. Remove the burner if the ceramic is wet. Turn it upside down to drain the excess water. Bring ceramic indoors to dry thoroughly.
6. Do not allow hard objects to impact the burner. Take care when inserting or removing cooking grids and using accessories.

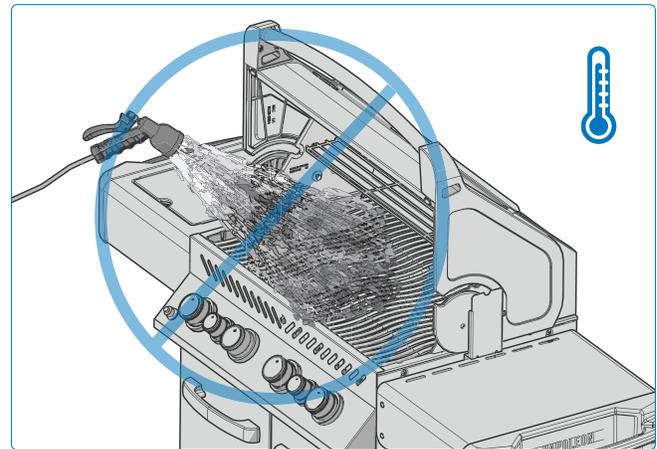


Fig. 28



DANGER!

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



SAFETY FIRST!

Never cover more than 75% of any main or side burner cooking surface with any solid metal (e.g. griddles or pans)

Troubleshooting

Lighting Problems

- Main, rear or side burners will not light with the igniter, but will light with a match.
- Burners will not cross light each other.

	Possible causes	Solution
Main Burner	JETFIRE™ outlet is dirty or clogged.	Clean JETFIRE™ outlet with a soft bristle toothbrush.
	Dirty or corroded cross light brackets.	Clean or replace as required.
Rear and Side Burners	Lifting flames on burner.	Close air shutter according to “ Maintenance Instructions ” Combustion Air Adjustment section in this Owner’s Manual. IMPORTANT! This must be done by a qualified gas installer.
	Loose electrode wire or switch terminal wires.	Check electrode wire is firmly pushed onto the terminal on the back of the igniter. Check the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.
	Dead battery, or installed incorrectly.	Replace with premium heavy- duty battery. (Fig 29 Rogue), (Fig 30 Rogue PRO/S).

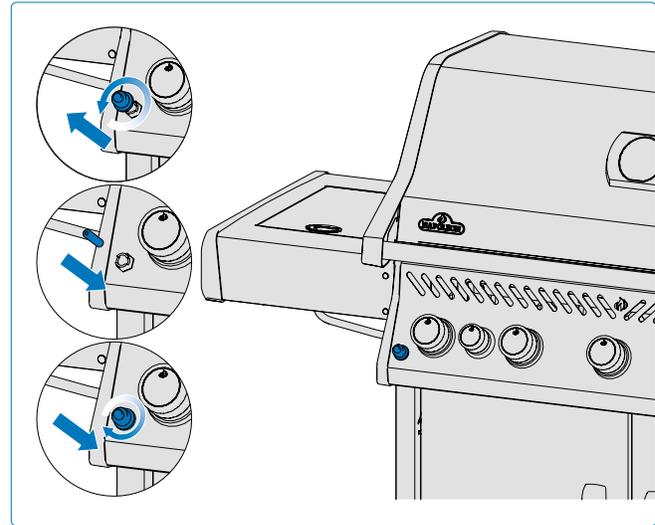


Fig. 29

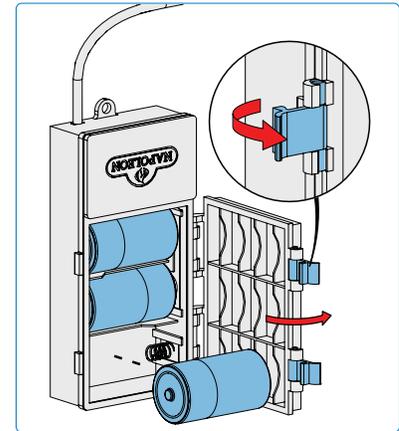


Fig. 30



REGISTER YOUR GRILL!

Go to napoleon.com or your Assembly Guide for replacement parts instructions.



WE WANT TO HELP!

Napoleon is here to ensure your grilling experience is memorable. Contact us if you require additional help.

Noises and Flare-ups

- Humming regulator.
- Excessive flare-ups and uneven heat.

Possible causes	Solution
Normal humming noise on hot days.	This isn't a defect. It's caused by internal vibrations in the regulator and doesn't affect the performance or safety of the grill. Humming regulators WILL NOT be replaced.
The cylinder valve was opened too quickly.	Open cylinder valve slowly.
Sear plates installed incorrectly.	Ensure sear plates are installed with holes towards the front, and the slots on the bottom. See Assembly Instructions Guide.
Improper heating.	Preheat grill with all main burners on high for 10 to 15 minutes.
Excessive grease and ash build-up on sear plates and in drip pan.	Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to " Cleaning Instructions " for details.

Gas Flow

- Low heat or low flame when valve is turned to **HIGH**.
- Burners burn with yellow flame, accompanied by the smell of gas.
- Flames lift away from burner, accompanied by the smell of gas, and possible lighting difficulties.
- Burner output on **HIGH**, but setting is **LOW**. Rumbling noise and fluttering blue flame at burner surface.

Possible causes	Solution
ULPG – improper lighting procedure.	Ensure lighting procedure is followed carefully. All gas valves must be in the OFF position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See Operation – " Lighting Instructions " for details.
Natural gas – undersized supply line.	Pipe must be sized according to installation code.
Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Allow burner to cool and inspect very closely for cracks. Contact your authorized Napoleon dealer to order replacement burner assembly if any cracks are found.
Both gas ULPG and natural gas – improper preheating.	Preheat grill with both main burners on HIGH for 10 to 15 minutes.



Possible causes	Solution
Possible spider web or other debris.	Thoroughly clean nest or webs out of your burner orifice by removing it and following instructions in this manual. See " Insect Screen and Burner Ports " for details.
Improper air shutter adjustment.	Open or close air shutter slightly according to this manual. See " Maintenance Instructions ". IMPORTANT! This must be done by a qualified gas installer.
Lack of gas.	Check gas level in gas cylinder.
Supply hose is pinched.	Reposition supply hose as necessary.
Gas pressure regulator in low flow state.	Turn the burners off and close the tank valve, wait 5 minutes before fully re-opening the valve, allow a few seconds for the pressure to equalize before following the Lighting Instructions to start the grill. Ensure igniting procedure is followed carefully every time you cook. All gas valves must be OFF when the tank valve is turned on. Always open the tank valve slowly.

Peeling Paint

- Paint appears to be peeling inside lid or hood.

Possible causes	Solution
Grease build-up on inside surfaces.	This is not a defect. The lid and hood are finished with porcelain or stainless steel, which will not peel. What appears to be peeling is actually hardened grease that dries into paint-like flakes. Regular cleaning will prevent this buildup. See " Cleaning Instructions " for details.

Infra-red Burner Flashes Back

- During operation the burner abruptly makes a loud whoosh sound, followed by a continuous blow-torch type sound and grows dim or has a large flame on start up.

Possible causes	Solution
Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged.	Turner burner OFF and allow to cool for at least 2 minutes. Reignite burner and burn on HIGH for at least 5 minutes, or until the ceramic tiles are evenly glowing red.
Burner overheated because of or due to ventilation. Too much grill surface covered by griddle or pan.	Ensure no more than 75% of the grill surface is covered by objects or accessories. Turn burner OFF and allow to cool for at least 2 minutes. Reignite.
Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Allow burner to cool and inspect very closely for cracks. Contact your authorized Napoleon dealer to order replacement burner assembly if any cracks are found.
Improper heating.	Preheat grill with both main burners on high for 10 to 15 minutes.
Excessive grease and ash build on sear plates and in drip pan.	Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to " Cleaning Instructions ".

NAPOLEON 15 YEAR WARRANTY

For ROGUE® Models & LEGEND® 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.....	15 Years
Stainless Steel Lid.....	15 Years
Porcelain Enamel Lid.....	15 Years
Aluminum Castings.....	15 Years
Stainless Steel Cooking Grids.....	15 Years
Stainless Steel Tube Burners.....	15 Years
Stainless Steel Sear Plates.....	15 Years
Porcelain Enamel Cast Iron Grids.....	15 Years
Stainless Steel Infrared Rotisserie.....	15 Years
Infrared Side Burner.....	15 Years
All Other Parts.....	15 Years

WARRANTY CONDITIONS AND LIMITATIONS

This voluntary warranty creates a 15 year warranty period, 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 above mentioned original fifteen (15) year warranty period.

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.

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.

NAPOLEON®

CELEBRATING OVER 40 YEARS OF HOME COMFORT PRODUCTS



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