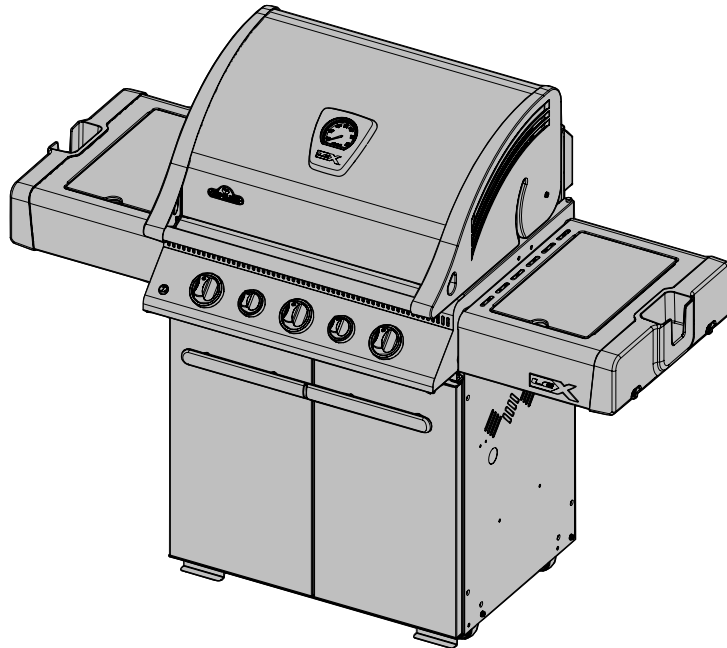
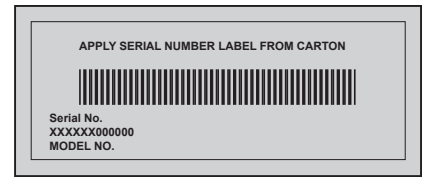


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



**LEX 485**



**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, causing property damage, personal injury or death.

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



N415-0275-AU JUN 12.18

Wolf Steel Ltd.  
214 Bayview Drive,  
Barrie, Ontario, CANADA L4N 4Y8  
[grills@napoleonproducts.com](mailto:grills@napoleonproducts.com)



www.napoleongrills.com

# Napoleon President's 15 Year Limited Warranty



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

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

Aluminum castings / stainless steel base .....	<b>15 years</b>
Stainless steel lid .....	<b>15 years</b>
Porcelain enamel lid .....	<b>15 years</b>
Stainless steel cooking grids .....	<b>15 years</b>
Stainless steel tube burners .....	<b>10 years full coverage, plus 50% off until the 15th year</b>
Stainless steel sear plates .....	<b>5 years full coverage, plus 50% off until the 15th year</b>
Porcelain-enameled cast iron cooking grids .....	<b>5 years full coverage, plus 50% off until the 15th year</b>
Ceramic infrared burners (excluding screen) .....	<b>5 years full coverage, plus 50% off until the 15th year</b>
All other parts .....	<b>2 years</b>

**\*Conditions and Limitations**

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser to the specified coverage in respect of any component replaced within the warranty period, either by NAPOLEON or an authorized NAPOLEON dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. The replacement component is the sole responsibility of NAPOLEON defined by this Limited Warranty; in no event will NAPOLEON be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential, or indirect damages or for any transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited Warranty imposes no obligation upon NAPOLEON to keep parts in stock. Based on the availability of parts, NAPOLEON may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. After the first year, with respect to this Limited Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON. NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim. You must contact NAPOLEON Customer Service or an authorized NAPOLEON dealer to obtain the benefit of the warranty coverage.



napoleongrills.com





**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 Universal Liquefied Petroleum Gas 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.
- Do not leave the grill unattended while in use.
- Do not move grill when hot or operating.
- 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" (178mm) 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 Universal Liquefied Petroleum Gas 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 ULPG 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 Universal Liquefied Petroleum 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).

# Location

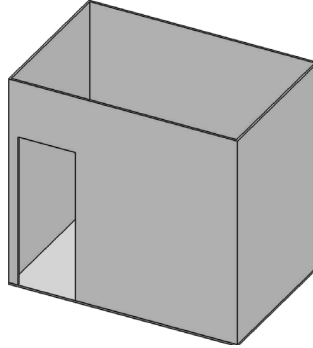
## Locating Your Outdoor Gas Grill

It is important when selecting a location for your gas grill to ensure clearances to adjacent combustibles are met. This appliance is intended for installation on an outdoor patio or in your yard.

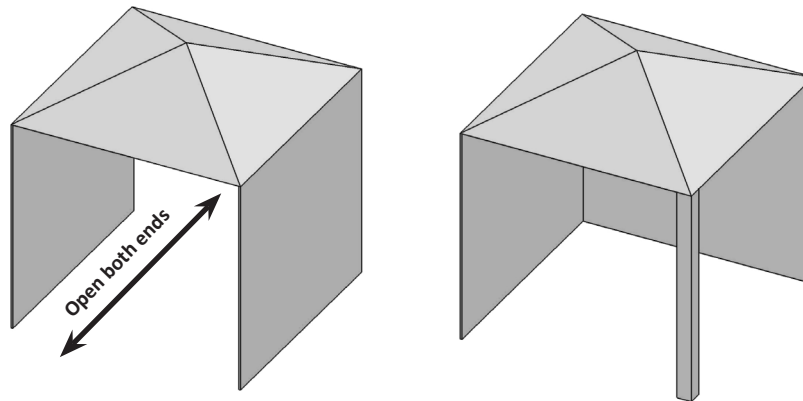
'This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.'

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.

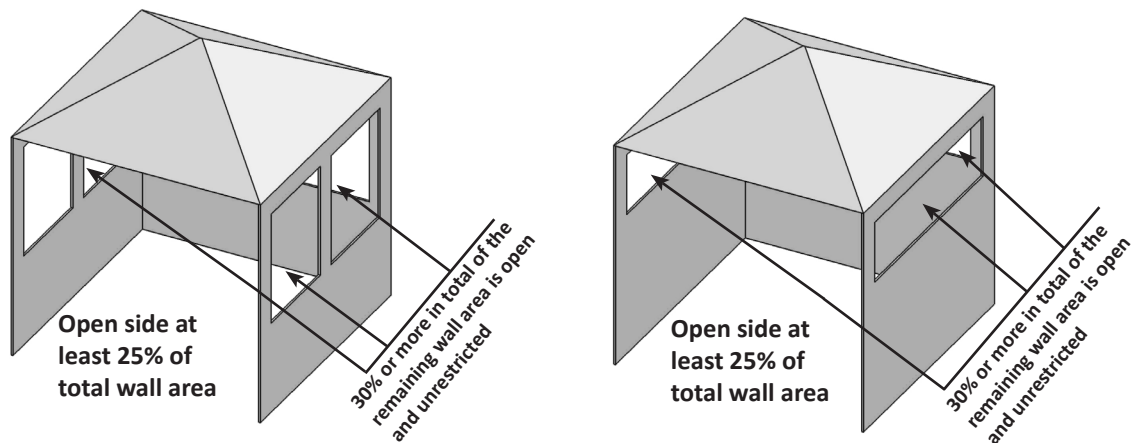


Within a partial enclosure that includes an overhead cover and no more than two sidewalls. These sidewalls may be parallel, as in a breezeway, or at right angles to each other.



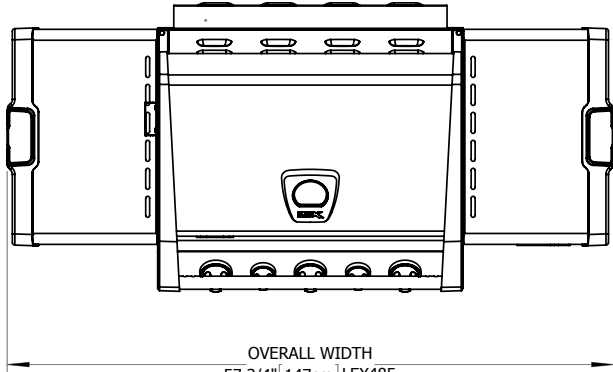
Within a partial enclosure which includes an overhead cover and more than two walls, the following shall apply:

- at least 25% of the total wall area is completely open; and
- at least 30% of the remaining wall area is open and unrestricted.

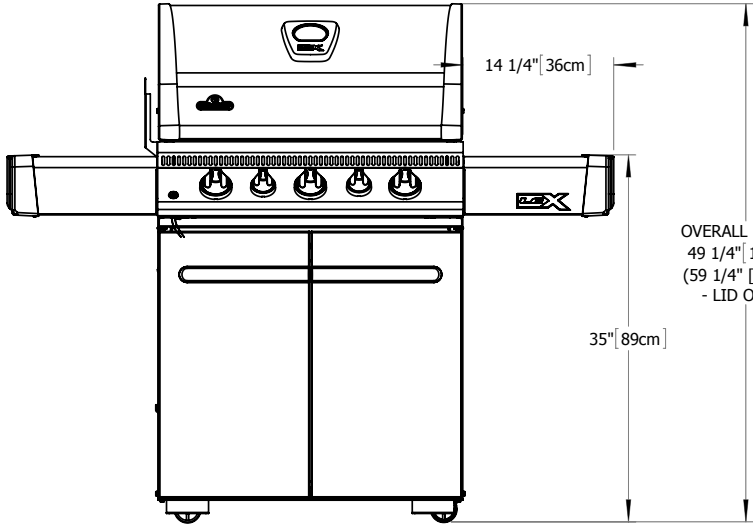


In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

# Dimensions



OVERALL WIDTH  
57 3/4" [147cm] | LEX485  
61 3/4" [157cm] | LEX485RSIB



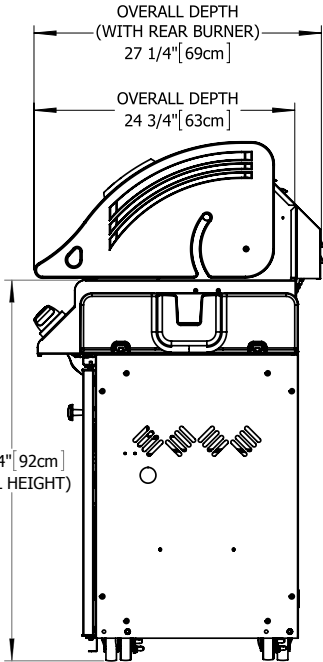
14 1/4" [36cm]

OVERALL HEIGHT  
49 1/4" [125cm]  
(59 1/4" [151cm]  
- LID OPEN)

35" [89cm]

## LEX485 AU RSBI

GRILL SIZE: 485 in<sup>2</sup> (3130 cm<sup>2</sup>)  
WARMING RACK SIZE: 190 in<sup>2</sup> (1220 cm<sup>2</sup>)  
ALL DIMENSIONS ARE APPROXIMATE



OVERALL DEPTH  
(WITH REAR BURNER)  
27 1/4" [69cm]

OVERALL DEPTH  
24 3/4" [63cm]

36 1/4" [92cm]  
(GRILL HEIGHT)



## General Information

This gas grill is certified for outdoor use and should be installed to conform to local codes. Check gas type and specifications located on the rating plate located on the back panel of the grill.

### Natural Gas Hook-Up

The installation must be performed by a licensed gas fitter in accordance with AS5601/AG601 and all connections must be leak tested before operating the grill.

This natural gas grill is supplied with a 3000 mm supply hose with an inside diameter of 12 mm, complete with bayonet fittings, designed for natural gas, and certified for outdoor use.

Attach the flex connector from the manifold assembly to the natural gas regulator supplied as illustrated in the *Natural Gas Hose Attachment* diagram. Tighten using two wrenches. (*Do not use thread sealer/pipe dope.*)

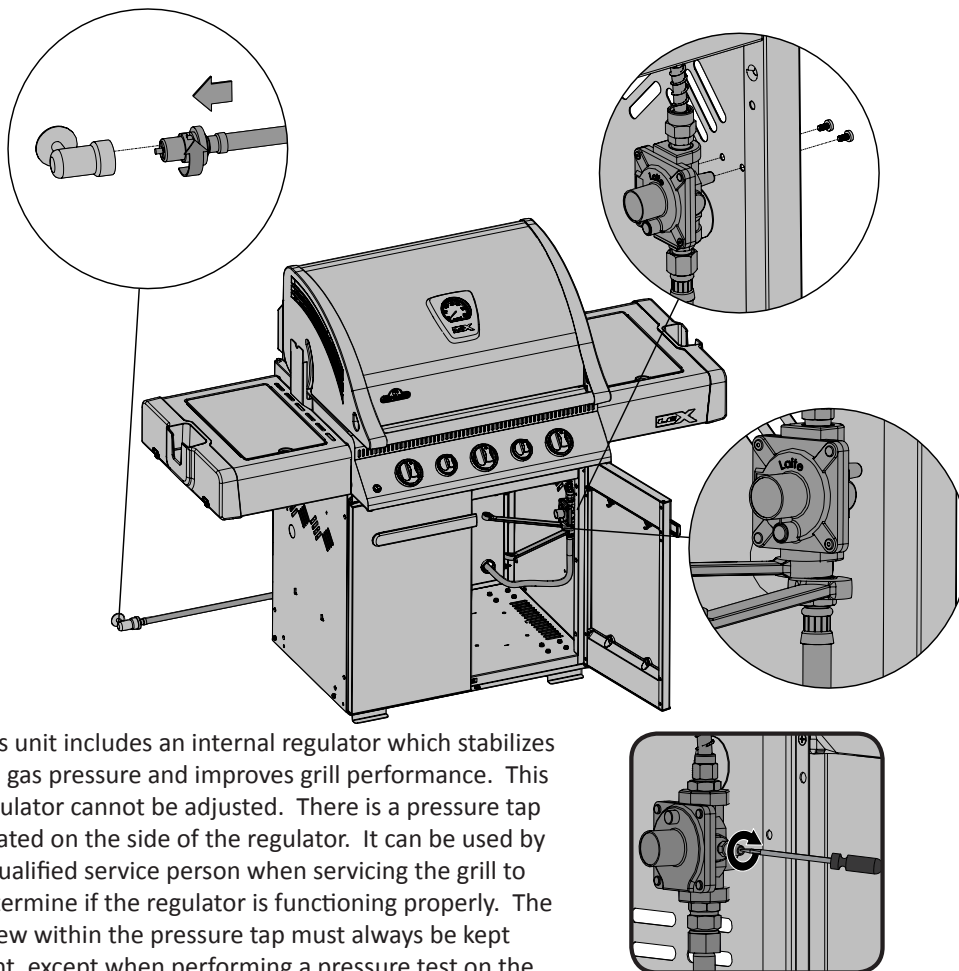
**Note:** The gas grill is designed to operate at an inlet pressure of 1.00 kPa and must be checked after installation by turning all burners on and measuring at the regulator outlet test point provided.



#### WARNING!

- Do not route hose underneath drip pan.
- Do not route hose over top of back panel.
- Ensure all hose 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.
- Leak test all the connections using a soap and water solution, as per the leak testing instructions found in this manual.

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.



This unit includes an internal regulator which stabilizes the gas pressure and improves grill performance. This regulator cannot be adjusted. There is a pressure tap located on the side of the regulator. It can be used by a qualified service person when servicing the grill to determine if the regulator is functioning properly. The screw within the pressure tap must always be kept tight, except when performing a pressure test on the regulator (qualified service personnel only).

## Universal Liquefied Petroleum Gas Cylinder Specifications



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

This gas grill has been designed for use with an approved 9 kg size Universal Liquefied Petroleum Gas cylinder (not supplied). The Universal Liquefied Petroleum Gas cylinder must be equipped with a POL tank valve connection. A dented or rusty cylinder may be hazardous and should be checked by your Universal Liquefied Petroleum Gas supplier. Never use a cylinder with a damaged valve. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a dust cap to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare Universal Liquefied Petroleum Gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full.

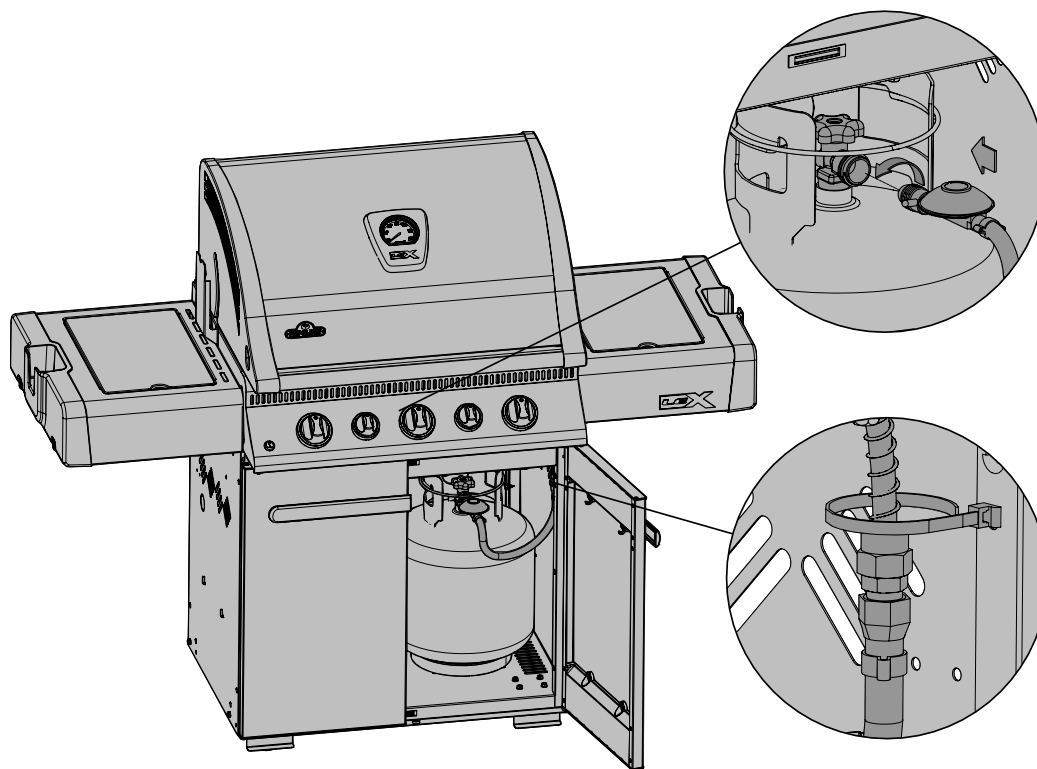
## Universal Liquefied Petroleum Gas Cylinder Installation

**Cylinder Connection:** Ensure that the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Insert the POL regulator nipple onto the POL fuel valve. Hand tighten counter clockwise. Do not use tools. 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.

- Check that the cylinder valve is closed by turning the knob clockwise.
- Check that the grill's burner knobs are in the off position.
- Open cabinet doors.
- Place the cylinder into the tank holder in bottom of shelf.
- Position the cylinder so that the valve faces toward the front of the unit.
- Attach regulator hose.



**WARNING!** Use only the pressure regulator and hose assembly provided with this barbecue. Replacement pressure regulators and hose assemblies must be specified by the manufacturer. Do not store a spare Universal Liquefied Petroleum Gas cylinder on the shelf beneath the barbecue. The regulator must be attached so that no part of the hose touches the underside of the grill or drippan. A fire will result if these directions are ignored.



# Leak Testing Instructions



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



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



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

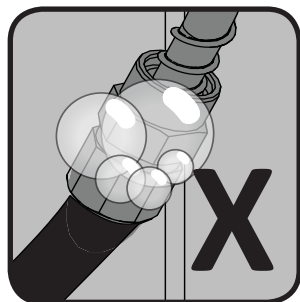
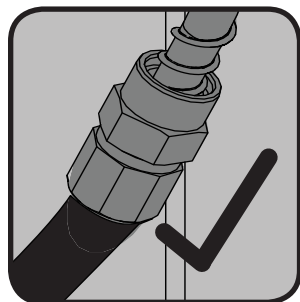
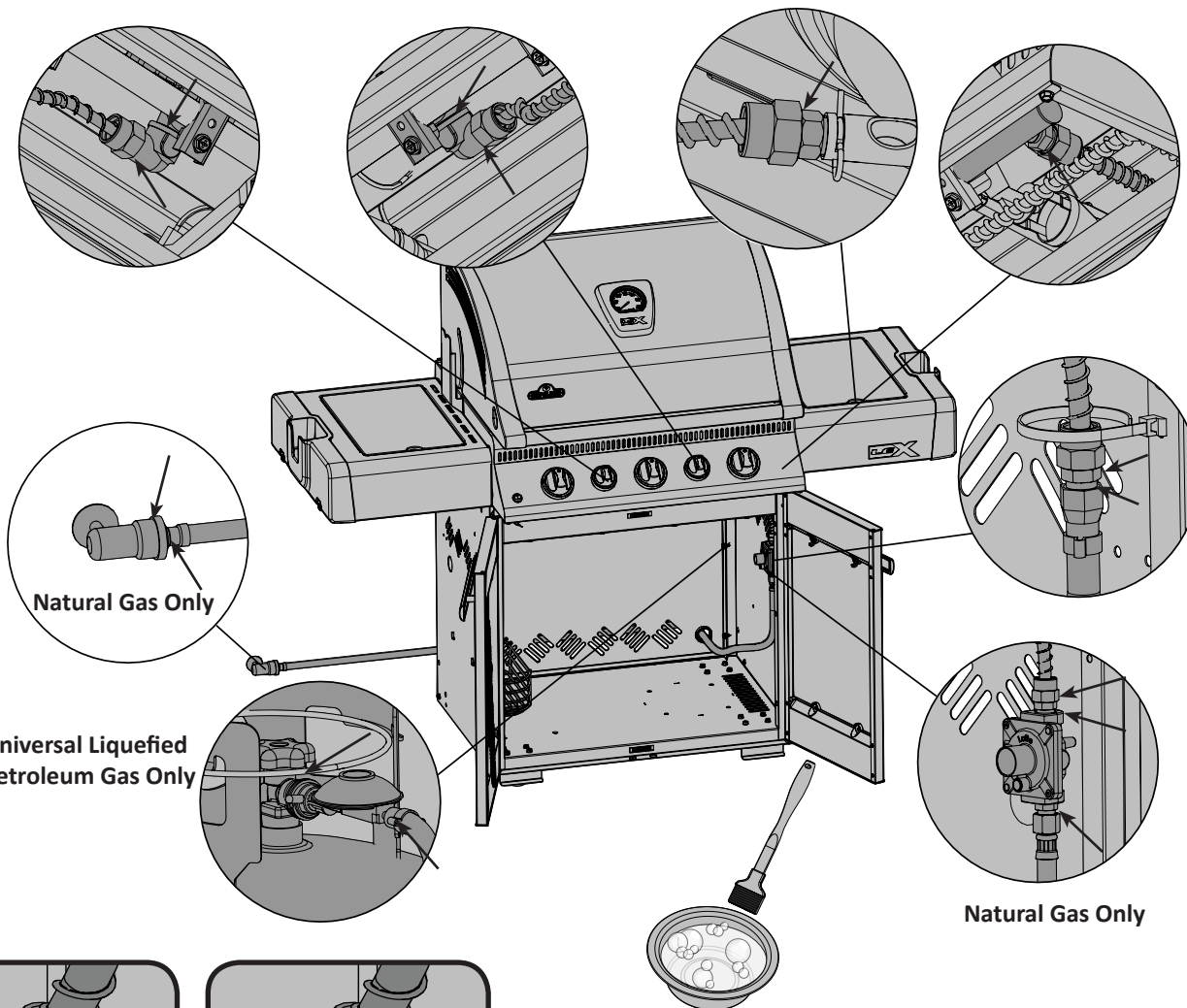


Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.

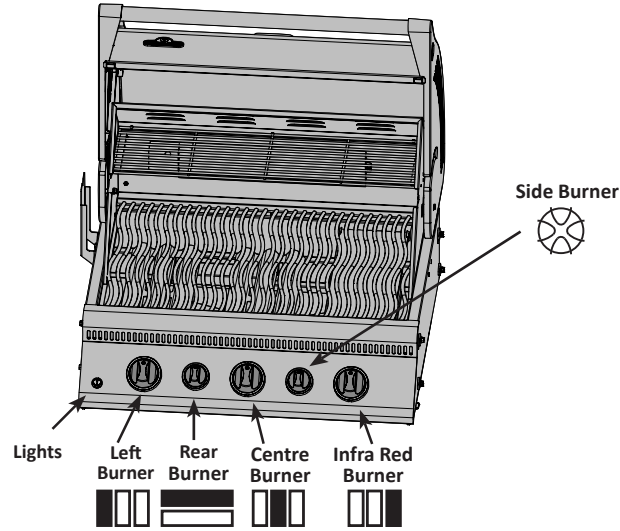
Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Solutions department and have the grill inspected by a certified gas installer.



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

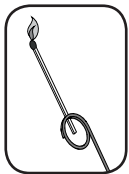


# Lighting Instructions



**WARNING!** Open lid. Off Position   
**WARNING!** Ensure all burner controls are in the off position. Turn on the gas supply valve.

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



**WARNING!** The propane cylinder is equipped with an excess flow device. Unless all burners are turned off prior to turning the cylinder on, only small flames and low heat will be achievable.  
**WARNING!** Do not use the rear burner (rotisserie burner) with the main burners operating.

## 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, the lid must be kept open and the burners can be set to high. If cooking with the lid closed, preheat grill on high for 10 minutes with the lid closed, and then turn the main burners to low. 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.

**Infrared Main Burner Use:** The glass reflector must be in position prior to using appliance, otherwise it will affect the performance of the burner. Follow the Infrared Burner Ignition procedures and operate on high for 5 minutes with the lid closed or until the ceramic burners glow red. When searing foods, the lid must be kept open and the burners can be set to high. If cooking with the lid closed, preheat grill on high with the lid closed, and then turn the main burners to low.

Place food on the grill(s) and cook according to times listed in the Infrared Grilling Chart. Depending upon your taste, continue cooking over infrared burners on high, medium, or low, turning food frequently, or place food over unlit burners, close lid, and allow the oven temperature to slowly finish cooking your food.



**CAUTION!** Due to the intense heat the infrared burners provide, food left unattended over burners will burn quickly. Keep the lid open when cooking with the infrared burners set to high. The intense heat ensures adequate searing temperatures even with the lid open. This also allows observation of the food to prevent burning.

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

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

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

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



**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.

**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 250 to 300 mm.



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

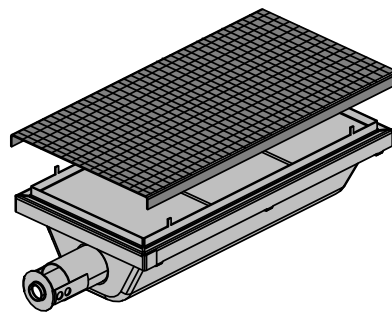


**WARNING!** Close the side burner lid when using the rotisserie kit.

## Infrared Heat

Most people don't realize that the heat source we are most familiar with, our sun, warms the earth using mainly infrared energy. This is a form of electro-magnetic energy with a wavelength just greater than the red end of the visible light spectrum but less than a radio wave. This energy was discovered in 1800 by Sir William Herschel who dispersed sunlight into its component colors using a prism. He showed that most of the heat in the beam fell into the spectral region just beyond the red end of the spectrum, where no visible light existed. Most materials readily absorb infrared energy in a wide range of wavelengths, causing an increase in its temperature. The same phenomenon causes us to feel warmth when we are exposed to sunlight. The infrared rays from the sun travel through the vacuum of space, through the atmosphere, and penetrate our skin. This causes increased molecular activity in the skin, which creates internal friction and generates heat, allowing us to feel warmth.

Foods cooked over infrared heat sources are heated by the same principle. Charcoal grilling is our most familiar choice for infrared cooking. The glowing briquettes emit infrared energy to the food being cooked with very little drying effect. Any juices or oils that escape from the food drip onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. The Napoleon infrared burner cooks in the same way. In each burner, 10,000 ports – each with its own tiny flame – cause the surface of the ceramic tile to glow red. This glow emits the same type of infrared heat to the food as charcoal, without its hassle or mess. Infrared burners also provide a more consistently heated area that is far easier to regulate than a charcoal fire. For instant searing, the burners can be set to high, yet they can also be turned down for slower cooking. We all know how difficult that is on a charcoal fire. Traditional gas burners heat the food in a different way. The air surrounding the burner is heated by the combustion process and then rises to the food being cooked. This generates lower grill temperatures that are ideal for more delicate cuisine such as seafood or vegetables, whereas Napoleon's infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Infrared Grilling Chart.



**REPLACEMENT SCREEN N300-0006**

## Infrared Grilling Chart

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

# Maintenance / Cleaning Instructions

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

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



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



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



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



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

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

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

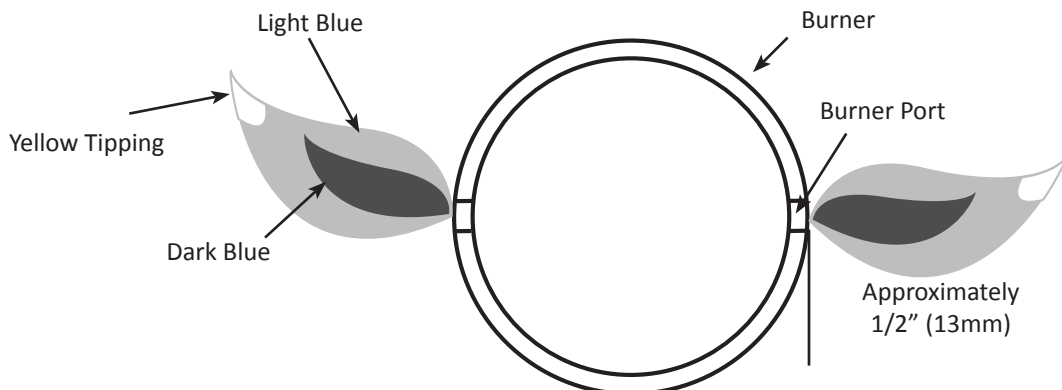
### Adjusting the air shutter:

1. Remove cooking grids and sear plates and leave lid open.
2. Loosen air-shutter lock screw located at the mouth of the burner and open or close air shutter as required. The normal opening settings are:

Main Tube Burner	Universal Liquefied Petroleum Gas	5/32" (4mm)
	Natural Gas	5/32" (4mm)

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

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



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

**Control Panel:** The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water or 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.



**WARNING!** Accumulated grease is a fire hazard.

**Drip Pan:** 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 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 Grill dealer or qualified gas installer.

**Side Burner:** After cooking, it is recommended to leave the side burner operating on high until anything which may have spilled on the burner has burned off. The outer ring of the burner can be cleaned with a brass wire brush. Never brush the center portion of the burner as this will damage the ceramic. If the ports in the outer ring begin to close due to corrosion or drippings, 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.

**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.



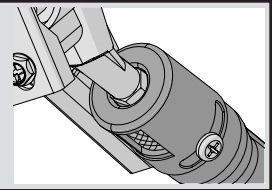
**CAUTION!** Beware of Spiders.

Spiders and insects are attracted to the smell of Universal Liquefied Petroleum Gas 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.



**Infrared Burners:** Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, operate the grill on high for 5-10 minutes. Do not clean the ceramic tile with a wire brush.

**Protection Of Infrared Burners:** The infrared burners of your grill are designed to provide a long service life, though care must be taken to prevent cracking of their ceramic surfaces. Fractures will cause the burners to malfunction. The following provides a few of the causes of cracks and the steps you can take to avoid them. Damage caused by failure to follow these steps is not covered by your grill warranty.

1. Impact with hard objects - Never allow hard objects to strike the ceramic. Take care when inserting or removing cooking grates and accessories into or from the grill.
2. Contact with water or other liquids - Cold liquids contacting the hot ceramic surfaces can cause them to break. Never throw water into the grill to douse a flame. If the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which can produce sufficient pressure to crack the ceramic. Repeated soaking of the ceramic can also cause it to swell and expand. This expansion causes undue pressure on the ceramic that can cause it to crack and crumble.
  - i) Never throw water into the grill to control flare-ups.
  - ii) Do not attempt to operate the infrared burners in open air while raining.
  - iii) If you find standing water in your grill (because of exposure to rainfall, sprinklers, etc.), inspect the ceramic for evidence of possible watersoaking. If the ceramic appears to be wet, remove the burner from the grill. Turn it upside down to drain the excess water and bring indoors to dry thoroughly.
3. Impaired ventilation of hot air from the grill - For the burners to function properly, hot air must have a way to escape the grill. If the hot air is not allowed to escape, the burners can become deprived of oxygen causing them to back-flash. If this occurs repeatedly, the ceramic could crack. Never cover more than 75% of the cooking surface with solid metal (i.e., griddle or large pan).
4. Incorrect cleaning - Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off.

## Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	For Universal Liquefied Petroleum Gas - improper lighting procedure.  For natural gas - undersized supply line.  For both gases - improper preheating.	Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.  Pipe must be sized according to installation code.  Preheat grill with both main burners on high for 10 to 15 minutes.
Excessive flare-ups/ uneven heat.	Sear plates installed incorrectly.  Improper preheating.  Excessive grease and ash build on sear plates and in drip pan.	Ensure sear plates are installed with the holes towards the front and the slots on the bottom. See assembly instructions.  Preheat grill with both main burners on high for 10 to 15 minutes.  Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)

Problem	Possible Causes	Solution
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Rear and Side burners will not light with the igniter, but will light with a match.	Dead battery / or installed incorrectly. Loose electrode wire or switch terminal wires.  Lifting flames on burner.	Replace with premium heavy duty battery.  Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.  Close air shutter slightly - see previous problem.
Main burner will not light with the igniter, but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
Burners will not cross light each other.	Dirty or corroded cross light brackets.	Clean or replace as required.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The finish on the lid and hood is porcelain, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this. See cleaning instructions.
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas.  Supply hose is pinched.  Dirty or clogged orifice.  Spider webs or other matter in venturi tube.  Universal Liquefied Petroleum Gas regulator in "low flow" state.	Check gas level in Universal Liquefied Petroleum Gas cylinder.  Reposition supply hose as necessary.  Clean burner orifice.  Clean out venturi tube.  Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.
Infrared burner (if equipped) flashes back (during operation the burner abruptly makes a loud "whoosh" sound, followed by a continuous blow-torch type sound and grows dim.)	Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged.  Burner overheated due to inadequate ventilation (too much grill surface covered by griddle or pan.)  Cracked ceramic tile.  Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Turn burner off and allow to cool for at least two minutes. Relight burner and burn on high for at least five minutes or until the ceramic tiles are evenly glowing red.  Ensure that no more than 75% of the grill surface is covered by objects or accessories. Turn burner off and allow to cool for at least two minutes, then relight.  Allow burner to cool and inspect very closely for cracks. If any cracks are found, contact your authorized Napoleon dealer to order a replacement burner assembly.  Contact your authorized Napoleon dealer for instructions on ordering a replacement burner assembly.

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

## Ordering Replacement Parts

### *Warranty Information*

MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

### ***(Record information here for easy reference)***

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

Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at [www.napoleongrills.com](http://www.napoleongrills.com).

To process a claim, the following information is required:

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

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

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

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

**Notes**





**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 the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.**

5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to 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 Solutions Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).

## TOOLS REQUIRED FOR ASSEMBLY (tools not included)

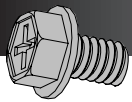
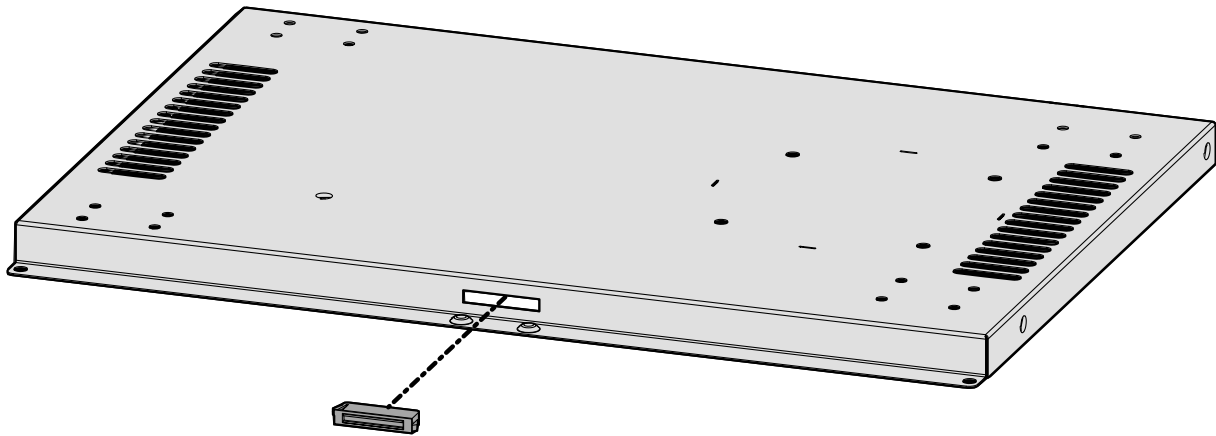
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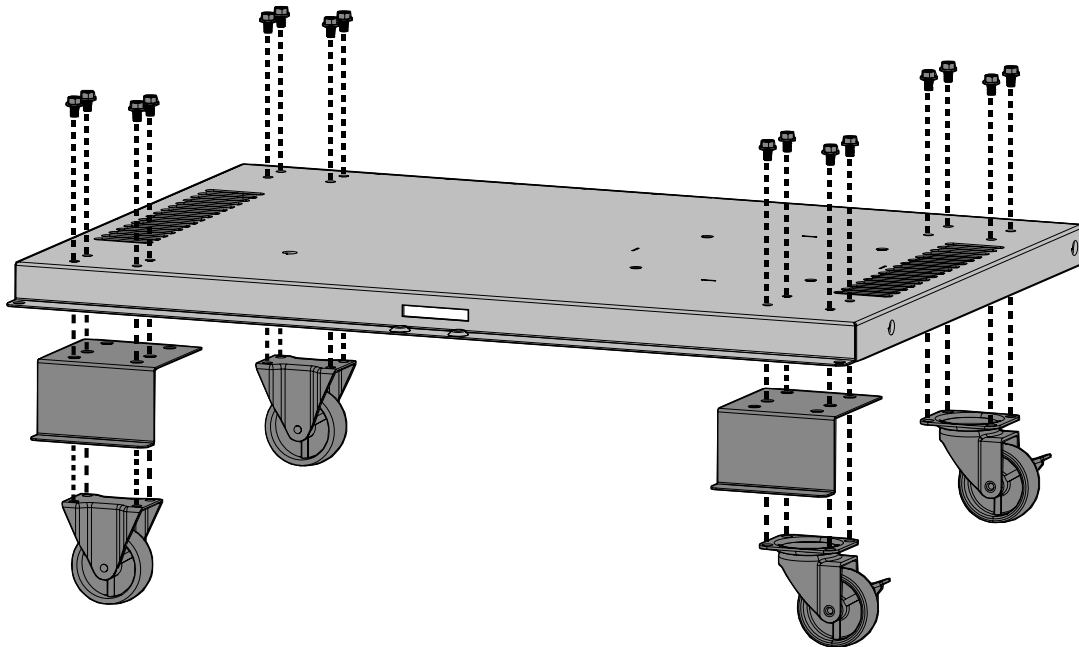
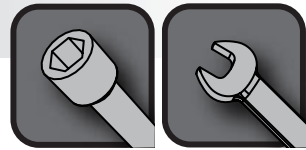
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N430-0002

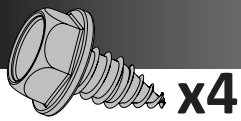
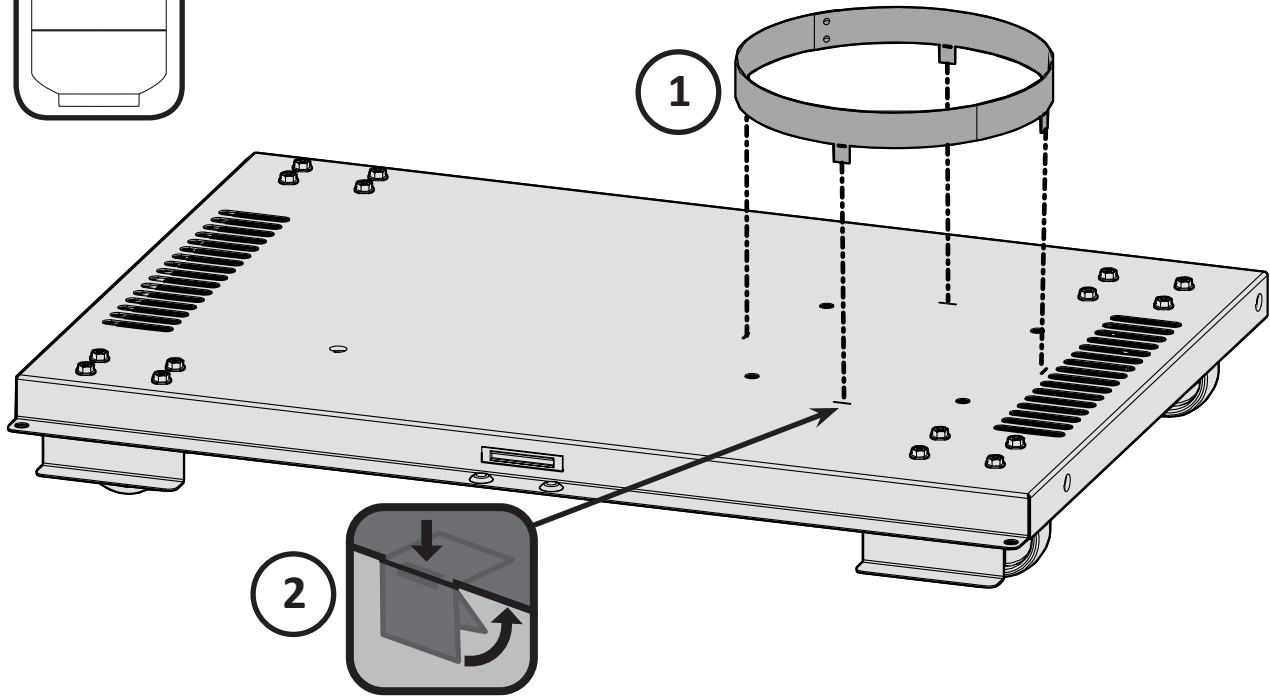
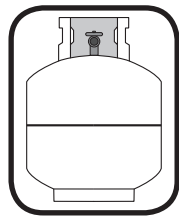


x16

N570-0073 (1/4-20 X 3/8")

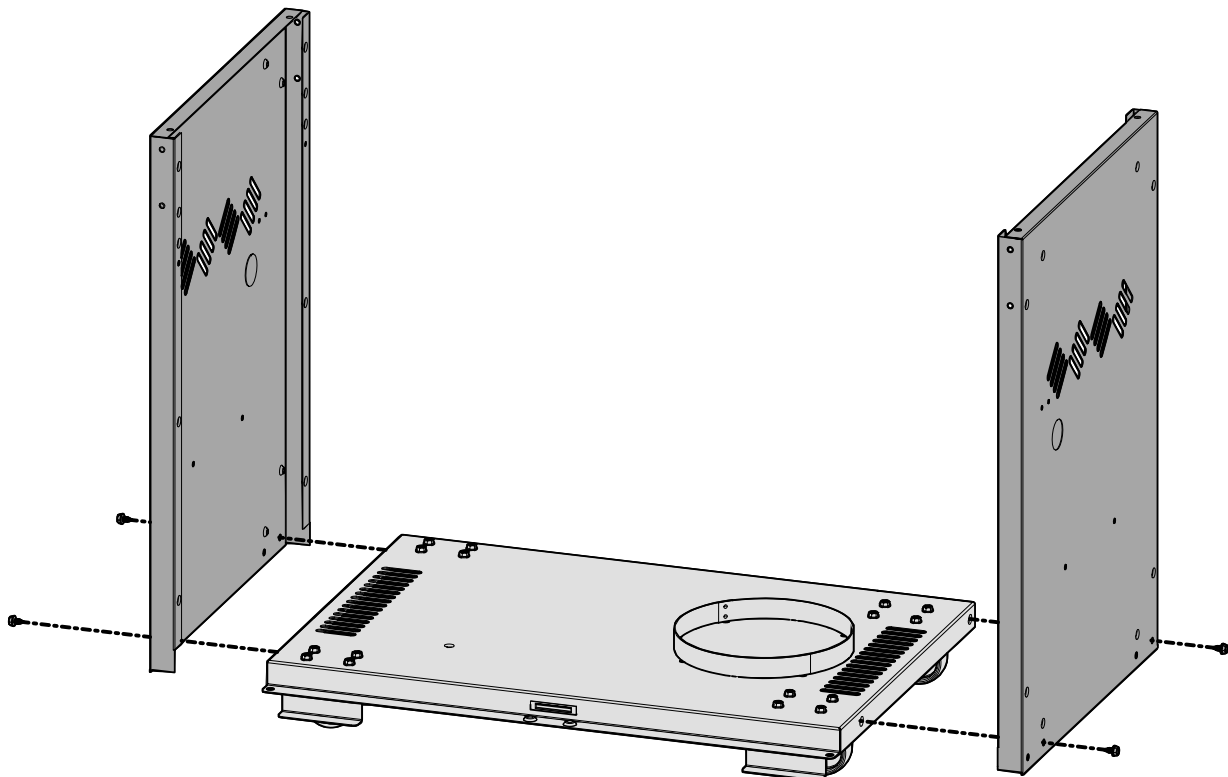


non revolving caster- left side



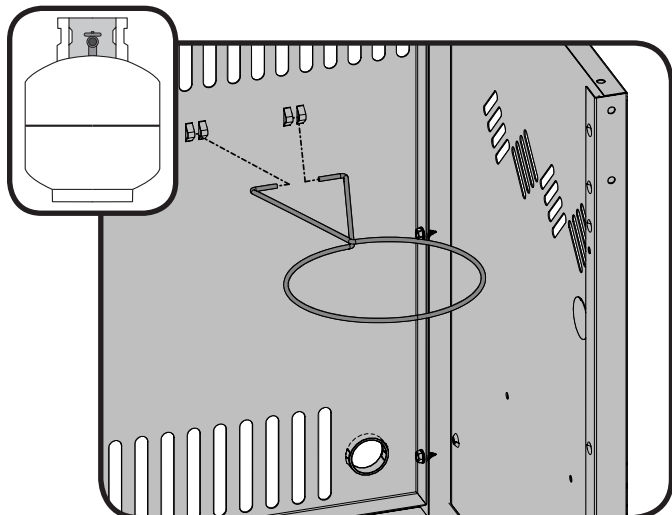
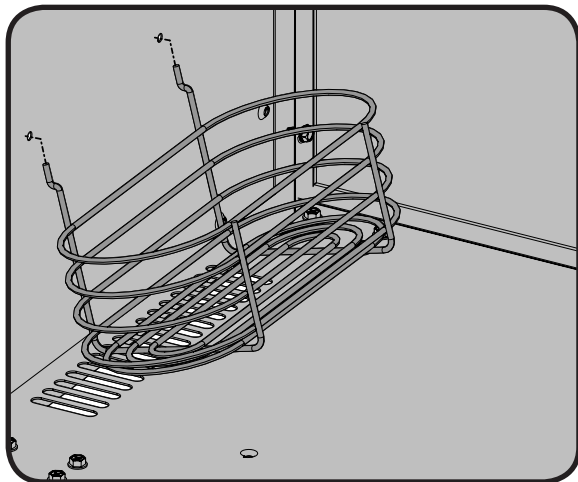
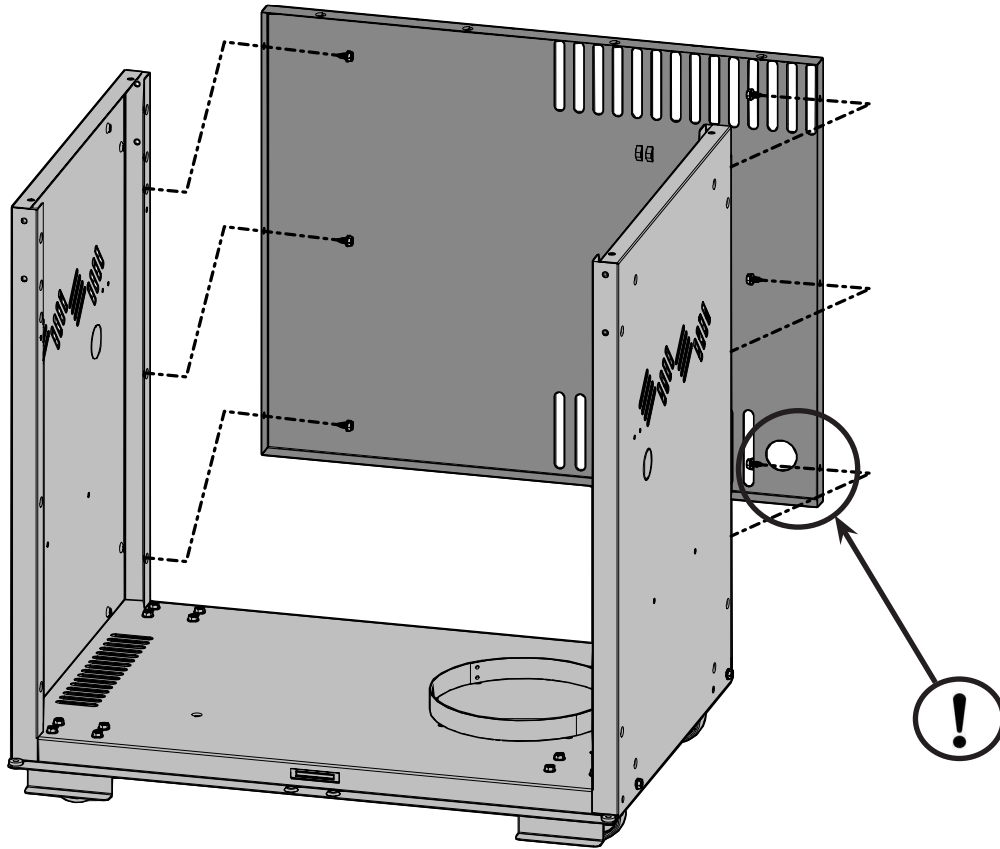
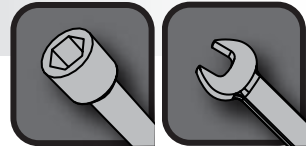
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N570-0080 (#14 x 1/2")



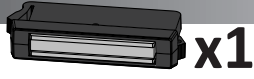


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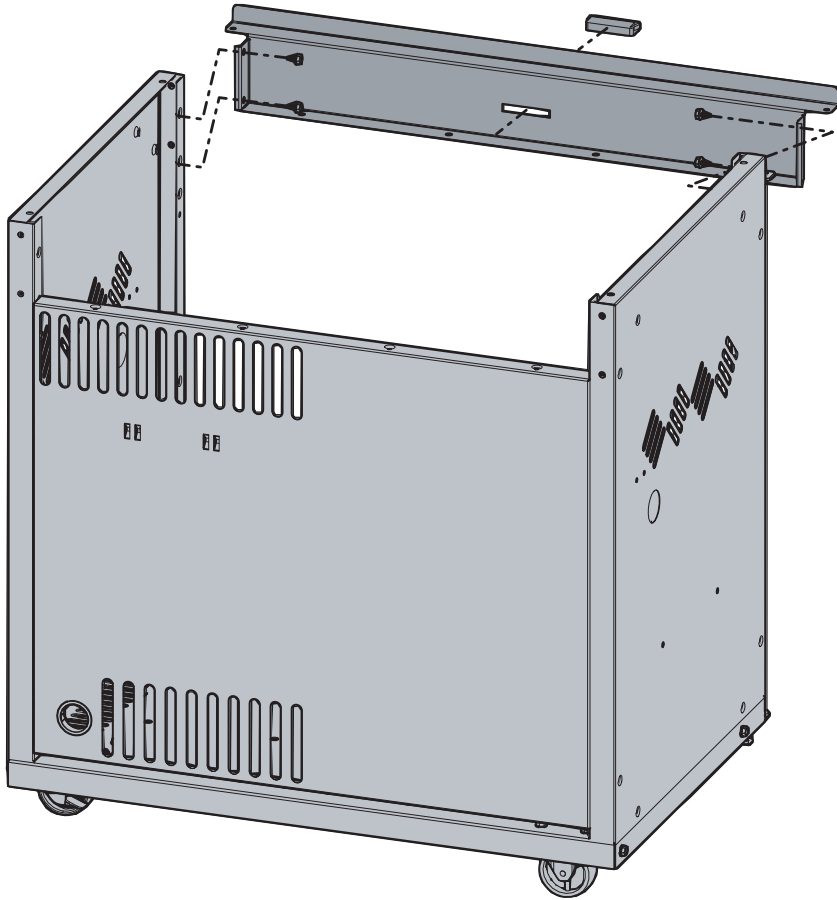


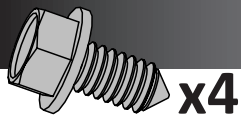


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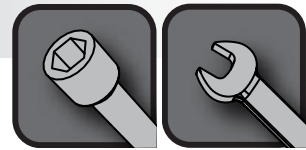


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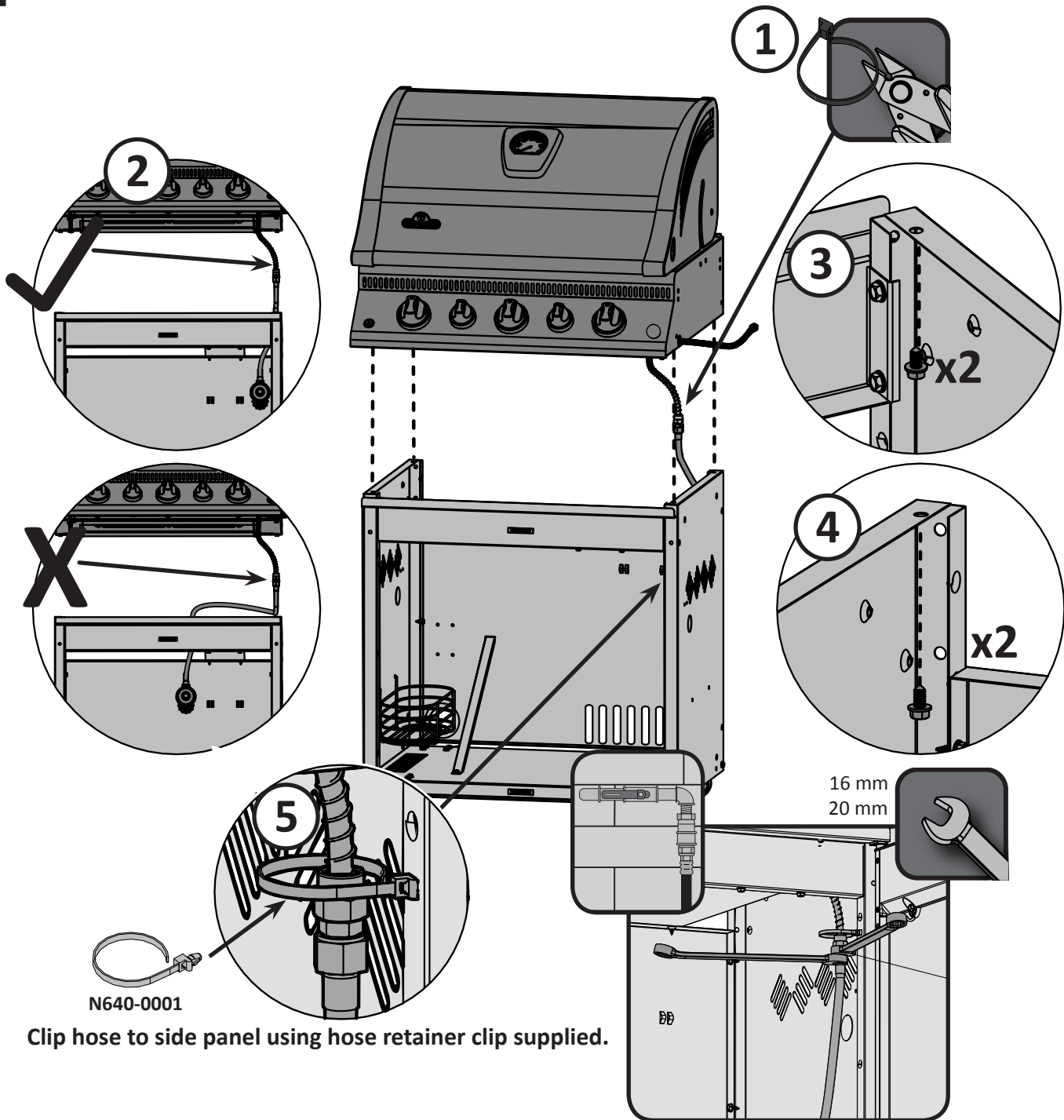




N570-0091 (1/4-20 X 3/8") N640-0001



**WARNING!** Propane Only - To avoid assembly difficulties, prior to mounting the grill head, remove zip tie holding regulator. 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). Ensure the regulator hose does not become pinched between the grill head and the cart.



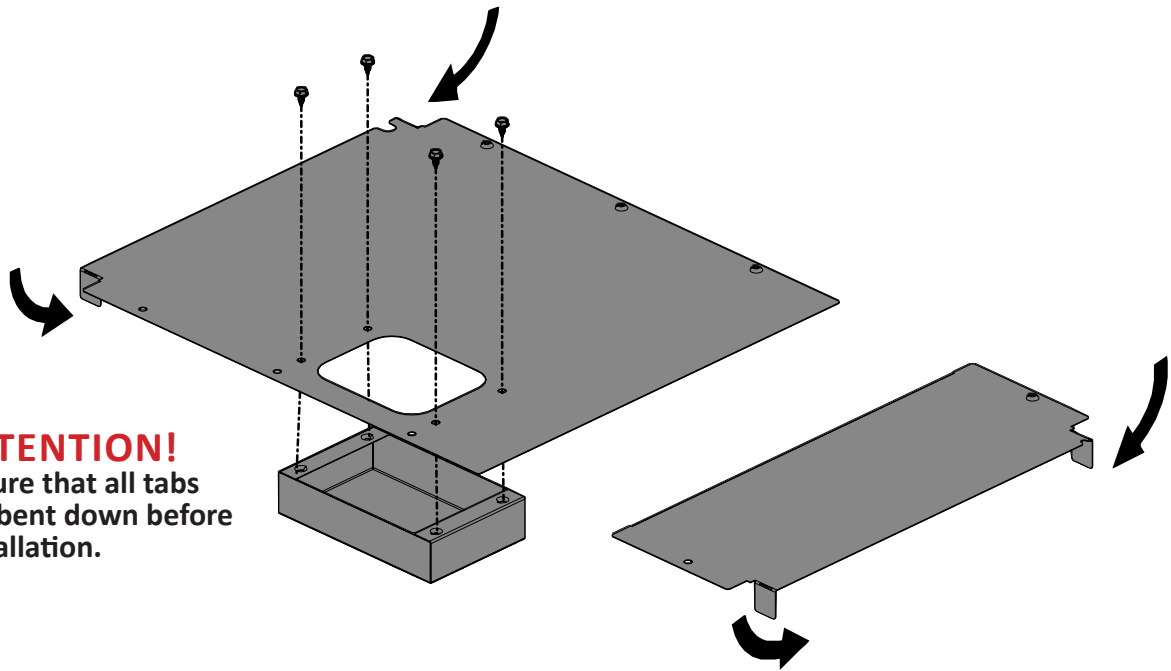
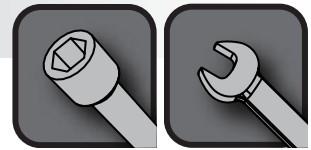
N640-0001

Clip hose to side panel using hose retainer clip supplied.

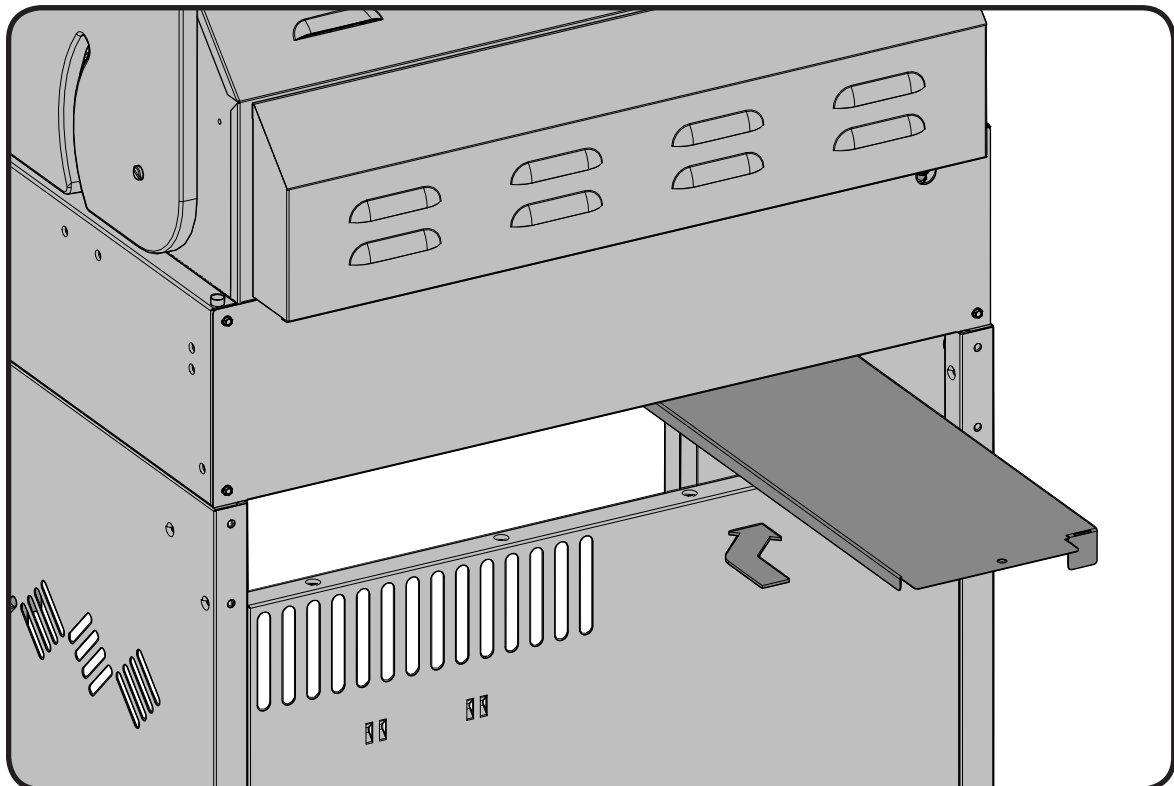




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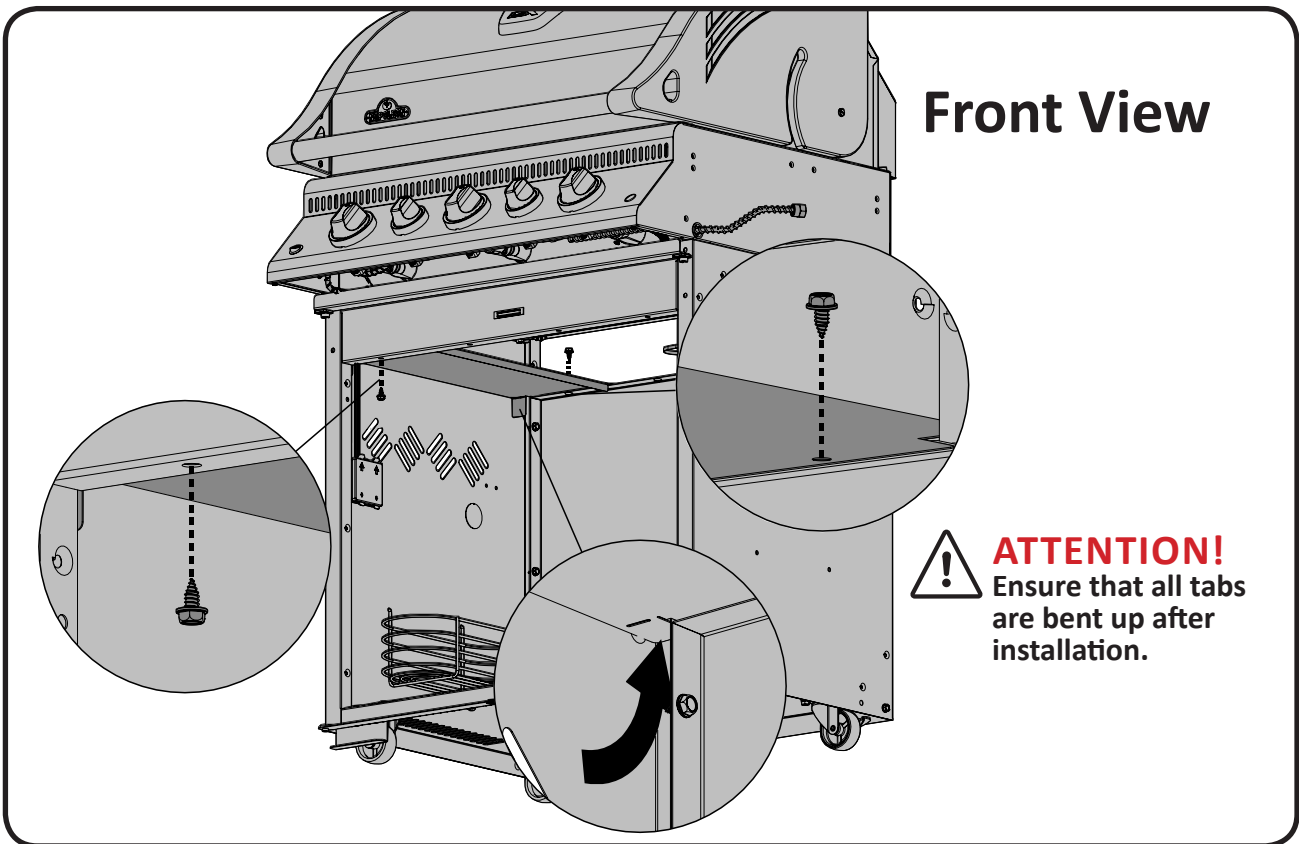
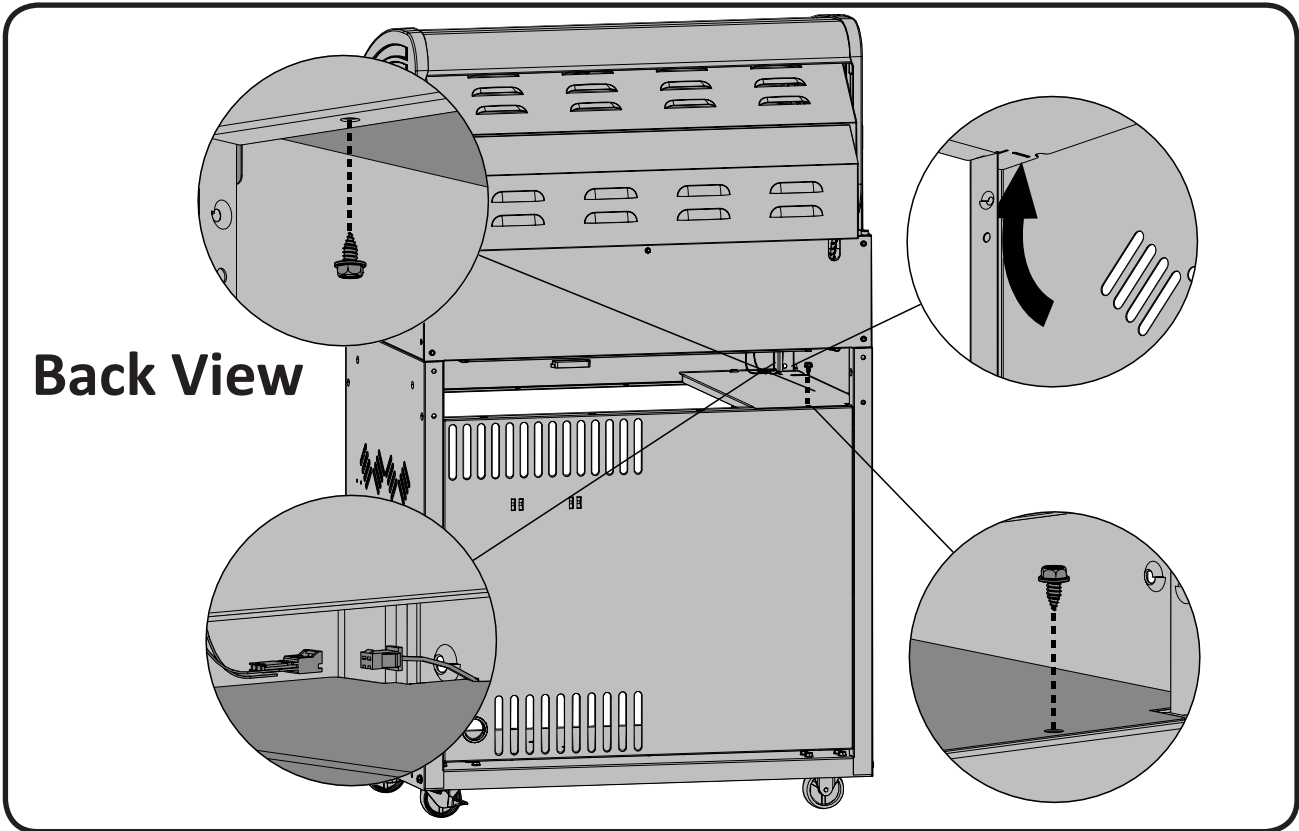
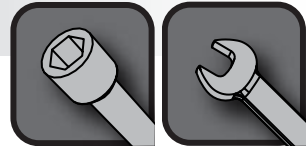


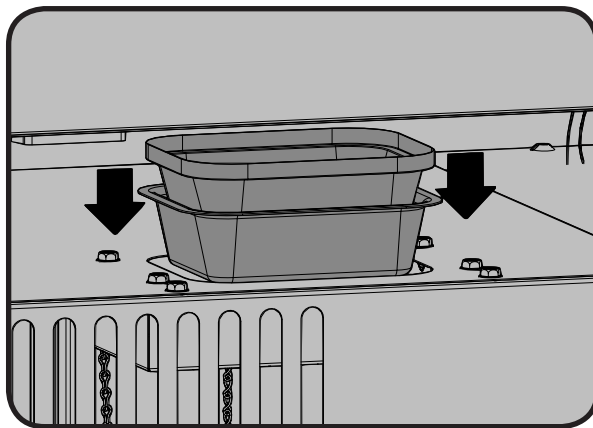
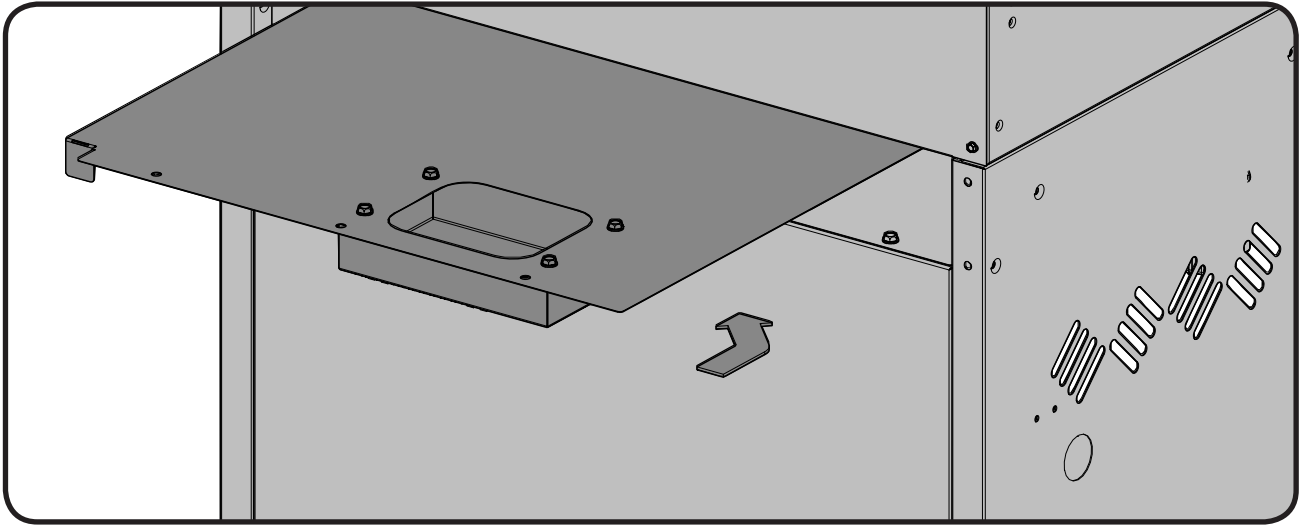
**ATTENTION!**  
Ensure that all tabs  
are bent down before  
installation.





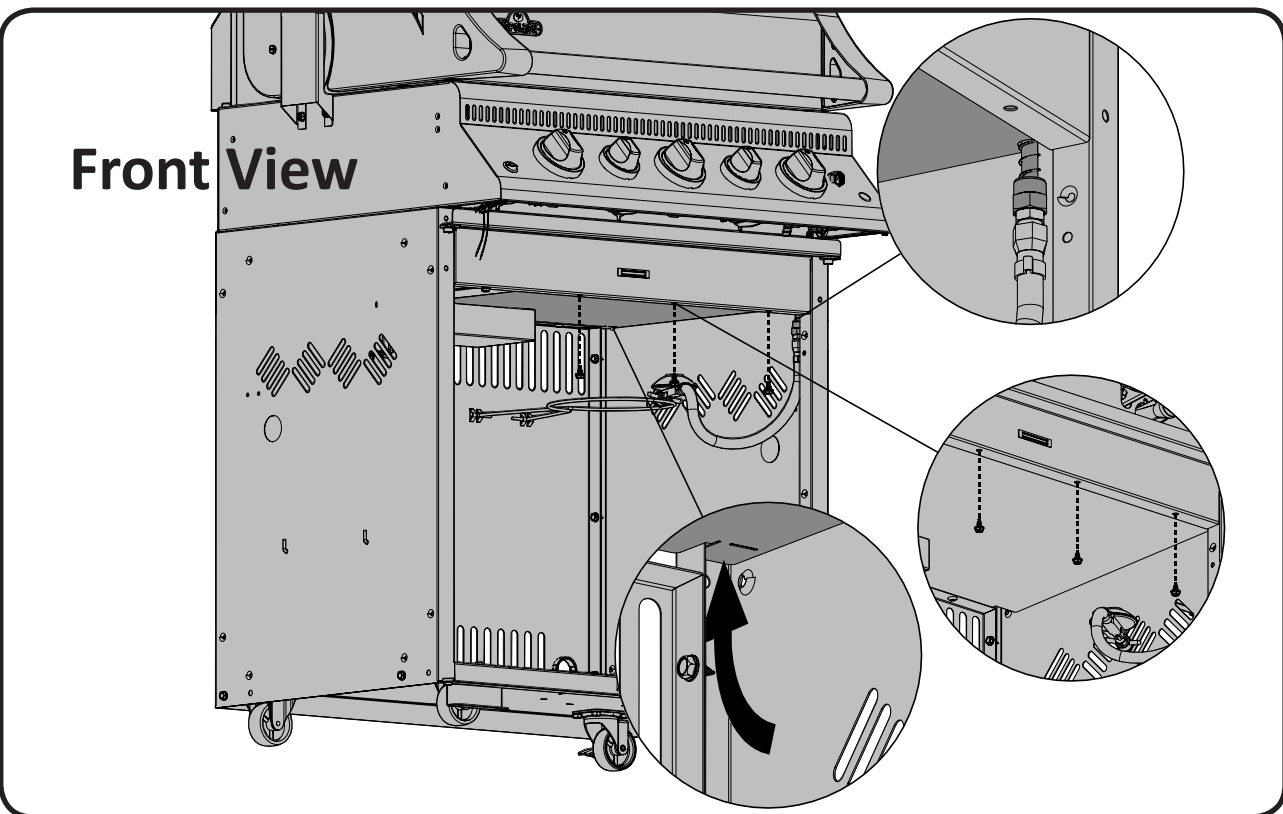
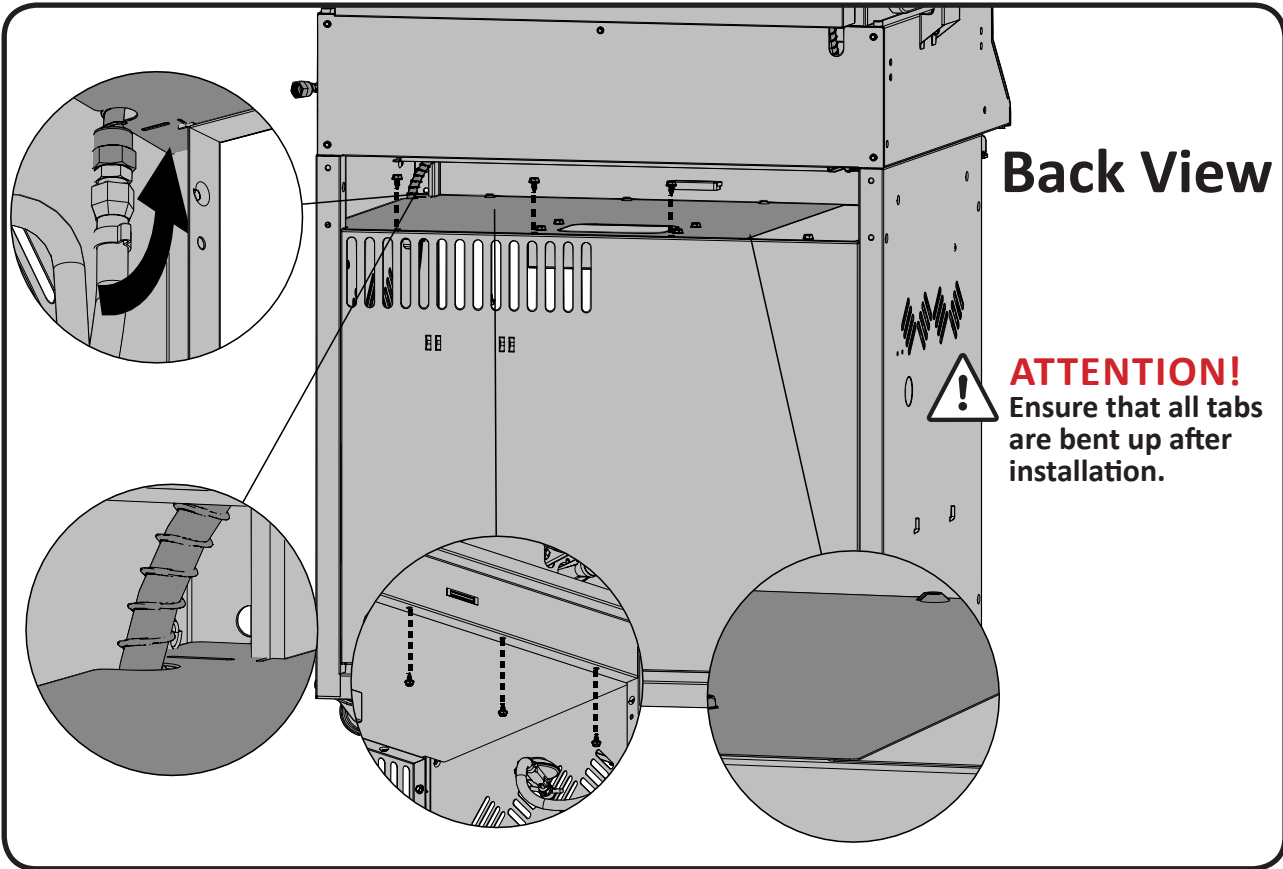
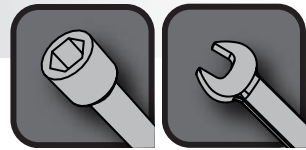
N570-0080 (#14 x 1/2")







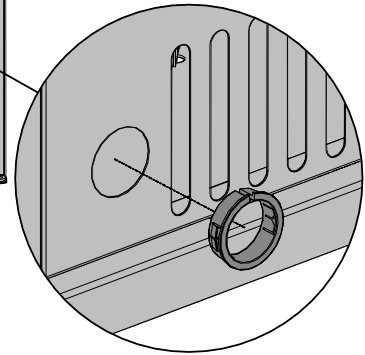
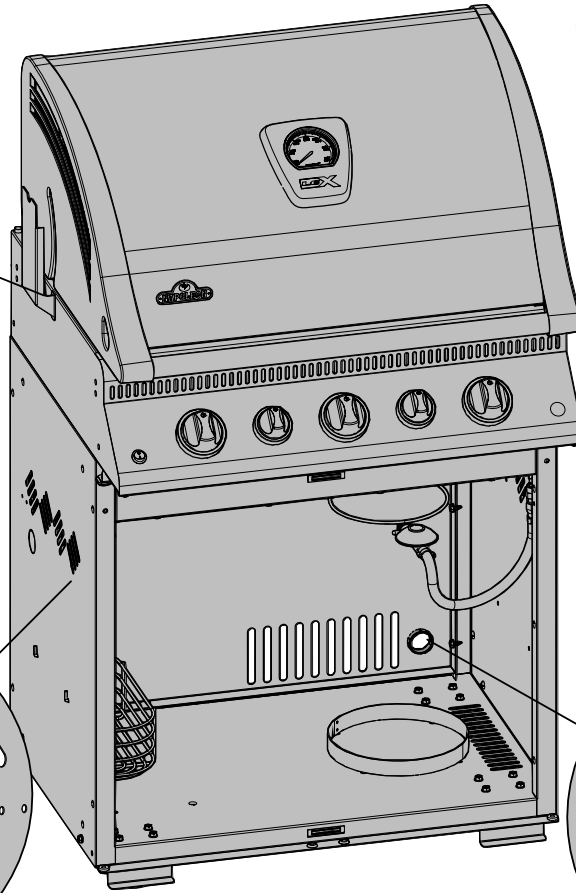
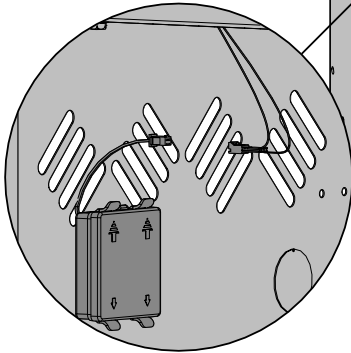
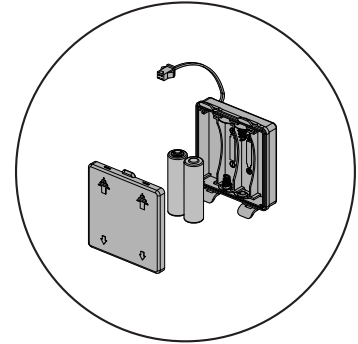
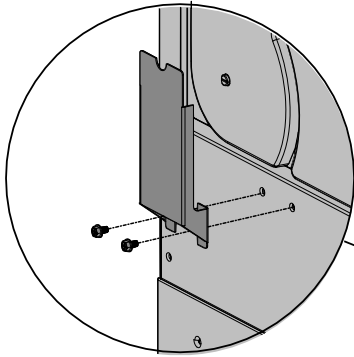
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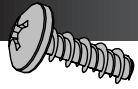




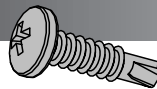
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N570-0073 (1/4-20 X 3/8")





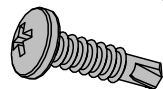
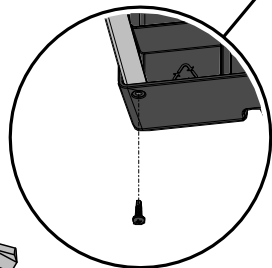
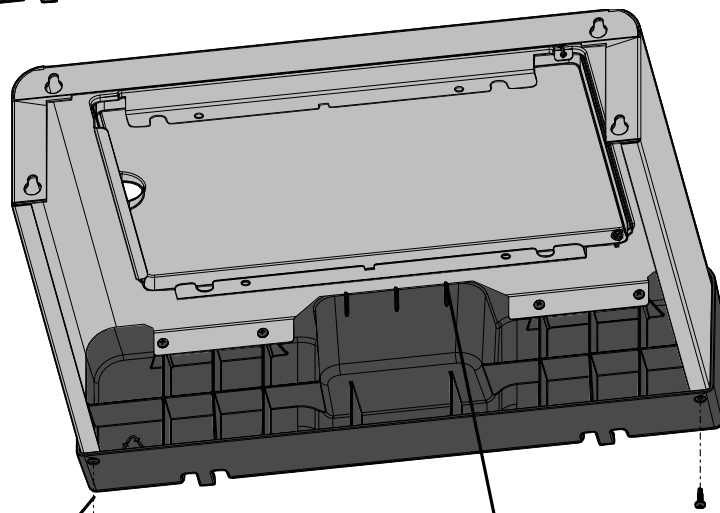
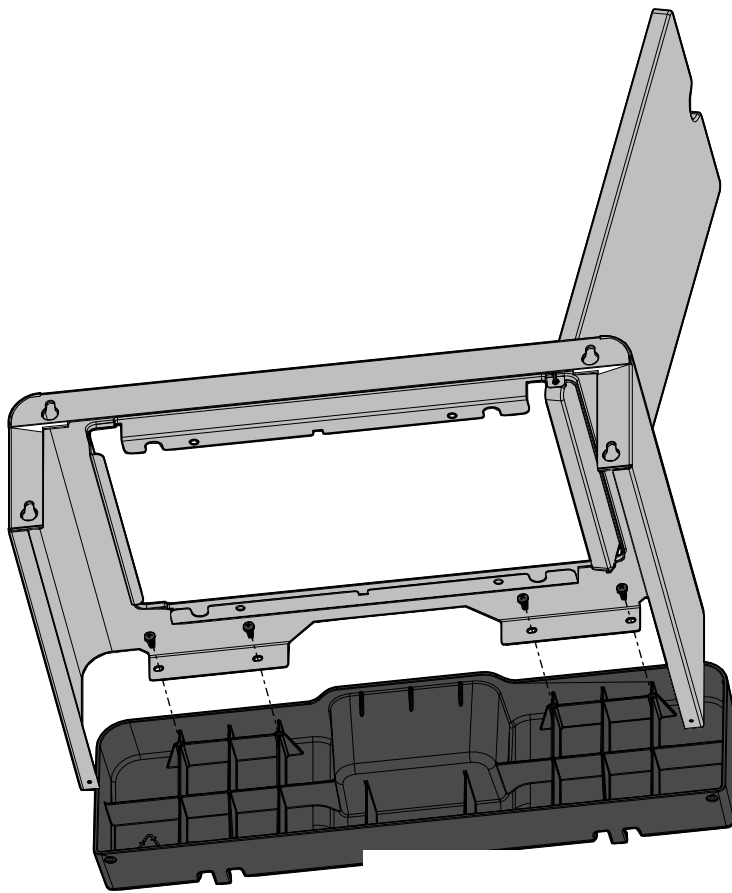
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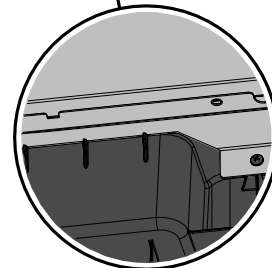
**x2**

N570-0076 (#8 X 1/2")

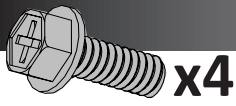
N570-0013 (#8 X 5/8")



N570-0013 (#8 X 5/8")



Engage edge of shelf under ribs in end cap.



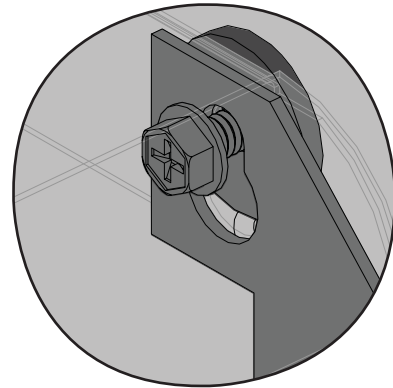
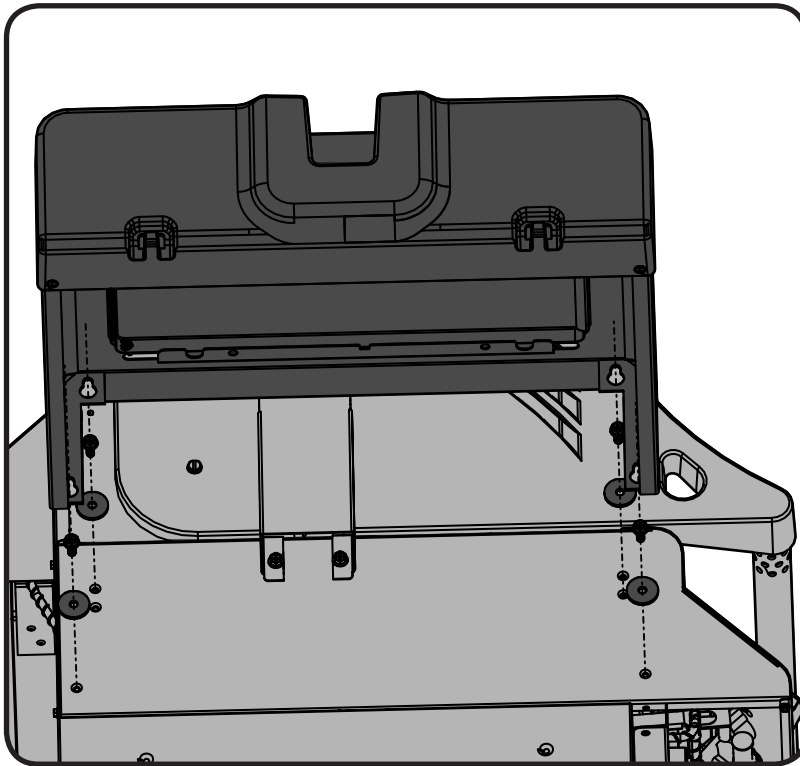
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N570-0082 (1/4-20 X 5/8")

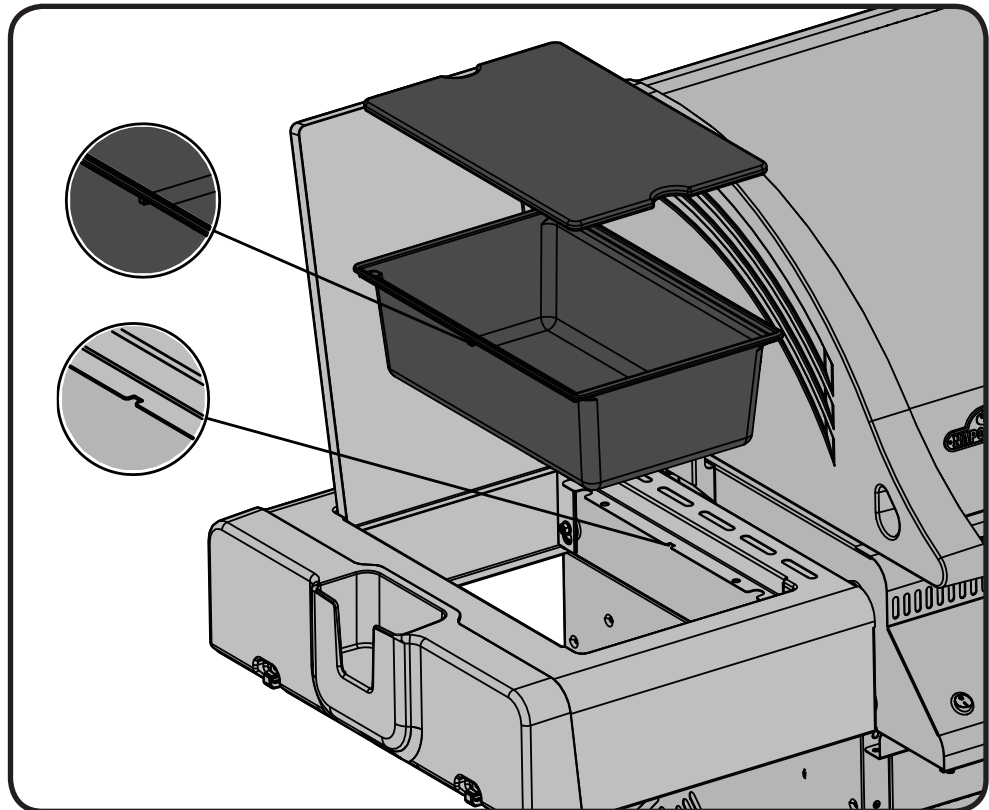


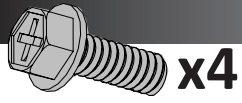
x4

N735-0001



Tabs located on either side of ice bucket must engage notches in side shelf.





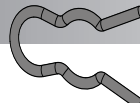
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N570-0082 (1/4-20 X 5/8'')



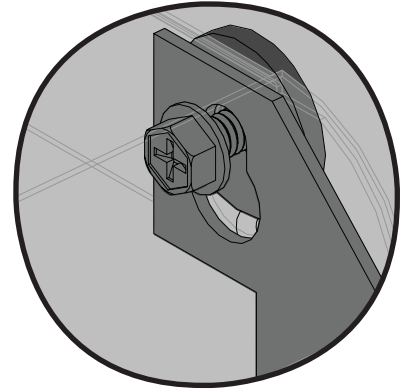
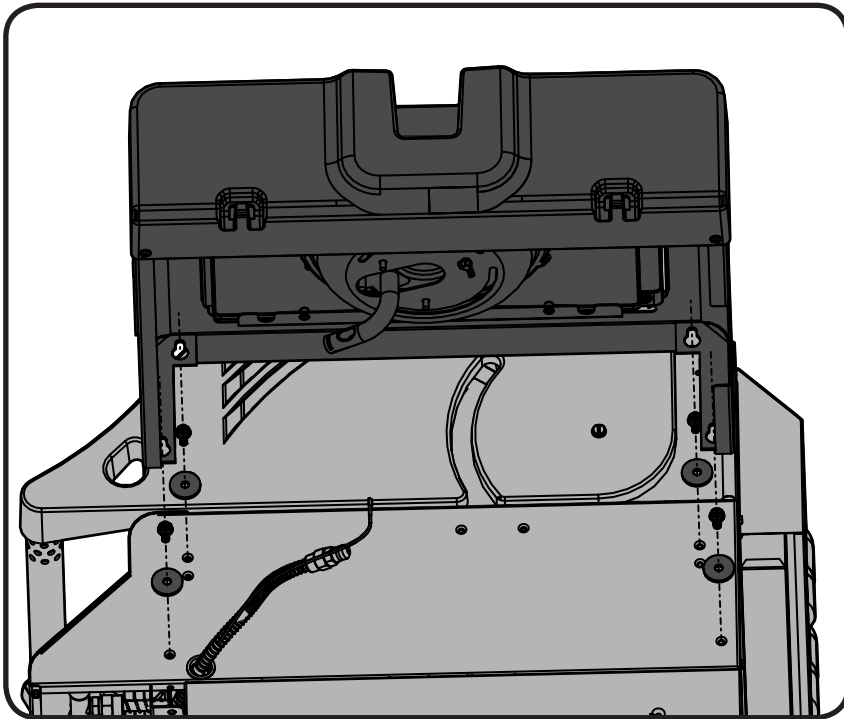
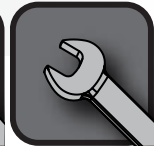
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N735-0001

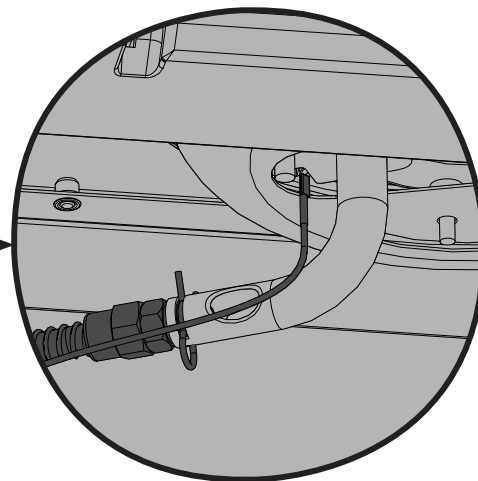
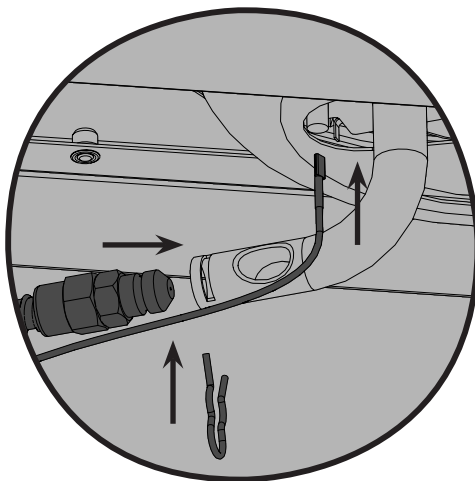


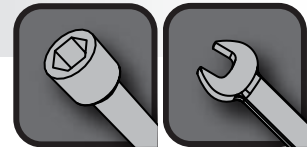
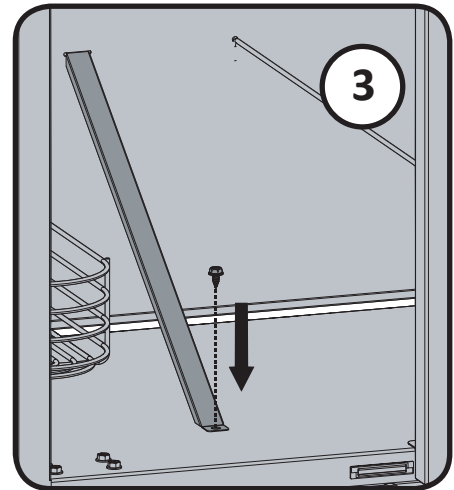
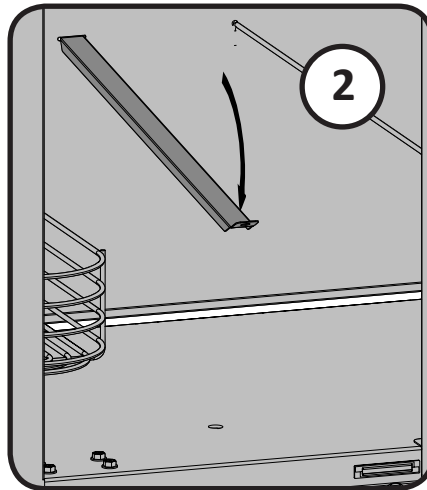
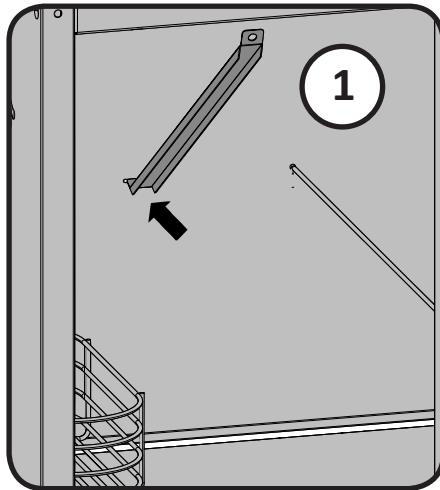
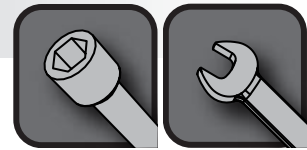
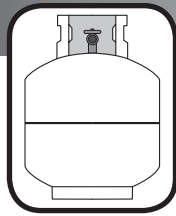
x1

N160-0016

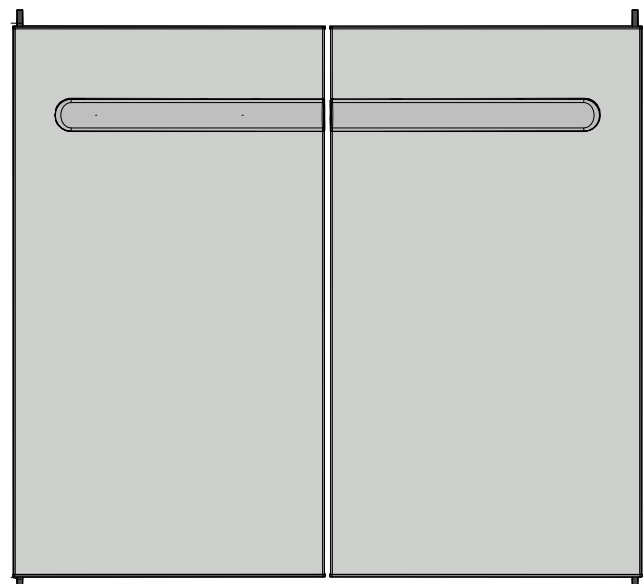
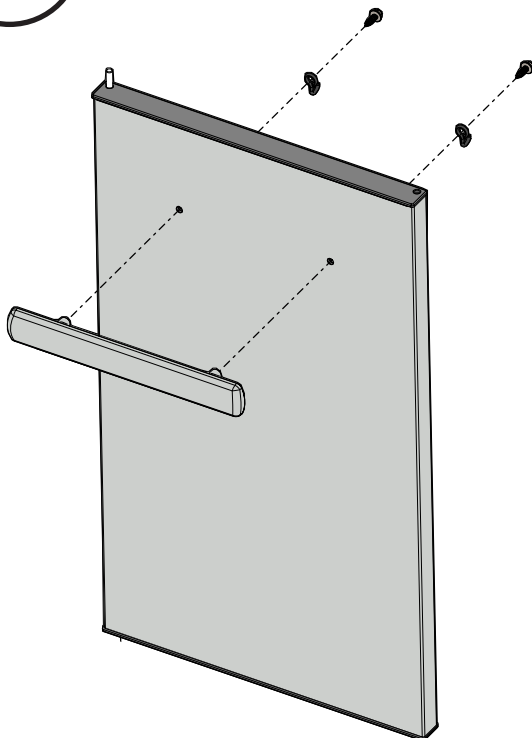


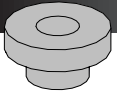
Fit orifice into burner tube and secure with hose retainer clip supplied.  
Attach the wire to the side burner electrode.





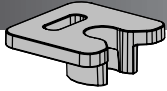
**WARNING!** Do not over tighten the screws, as this will cause the handle to crack.





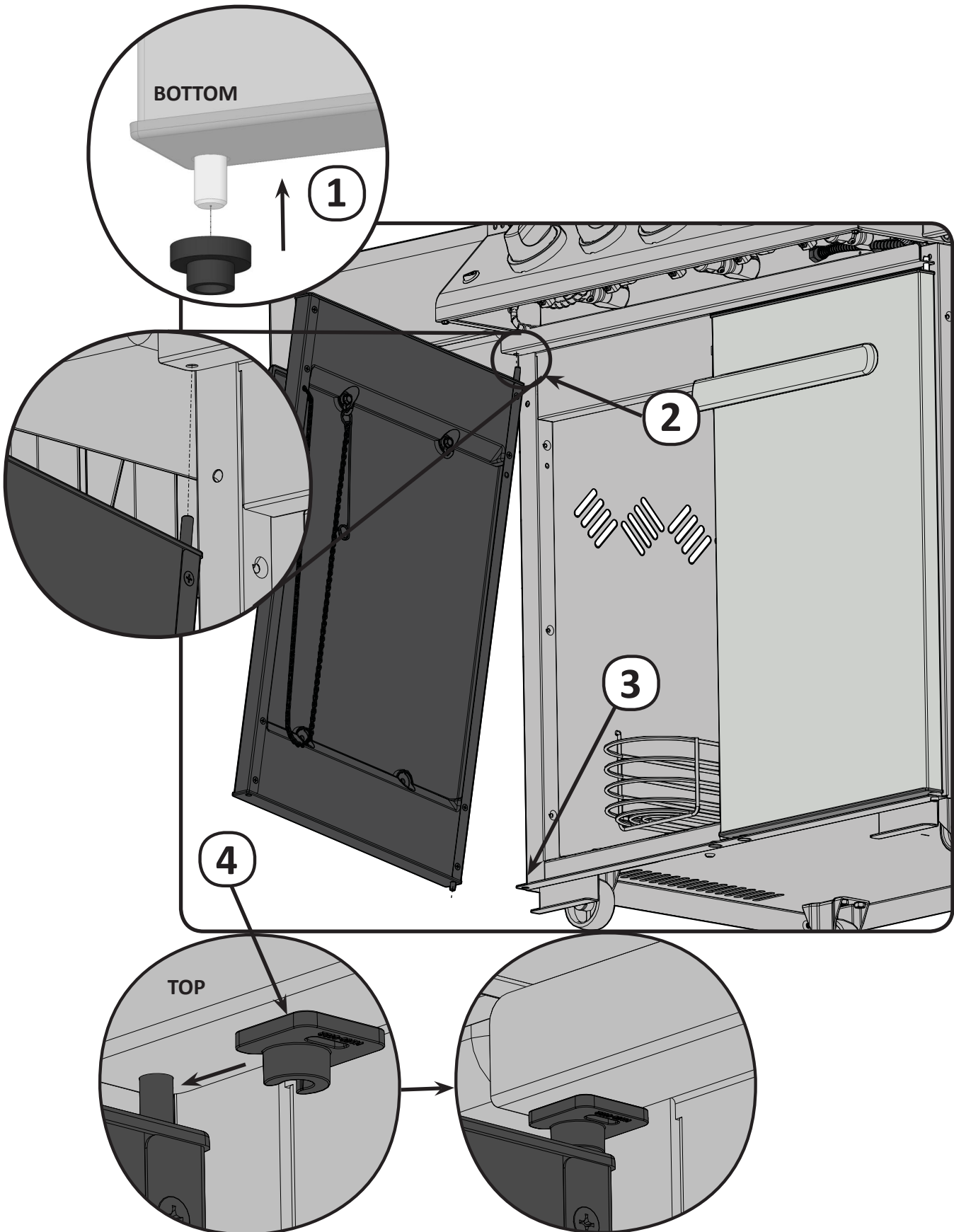
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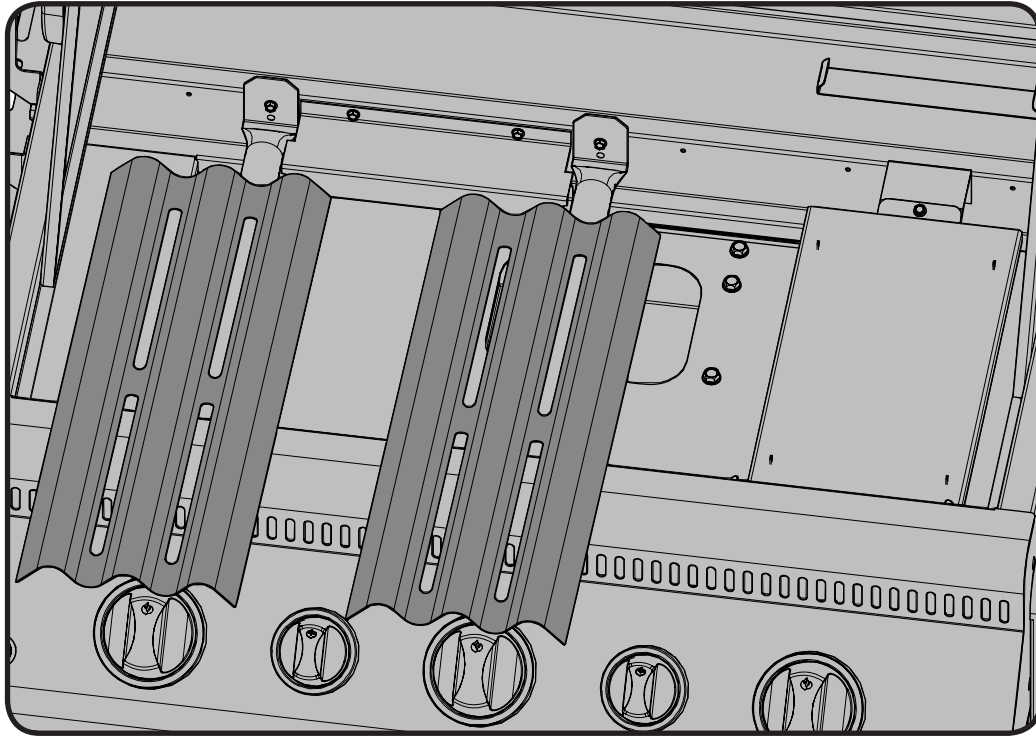
N105-0011



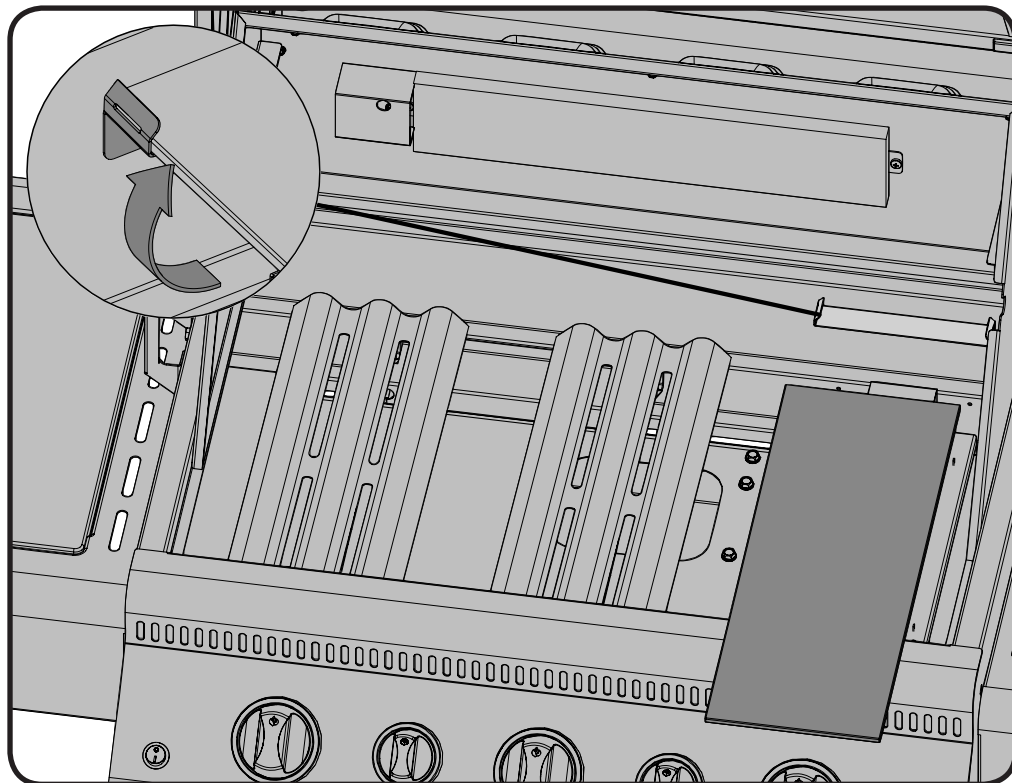
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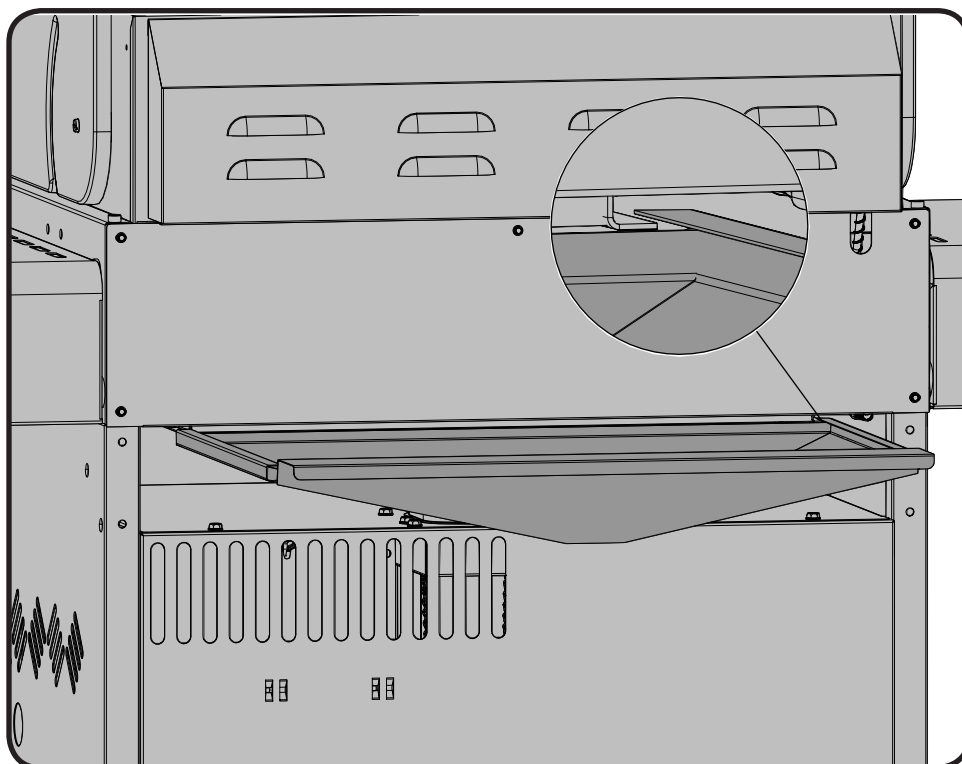
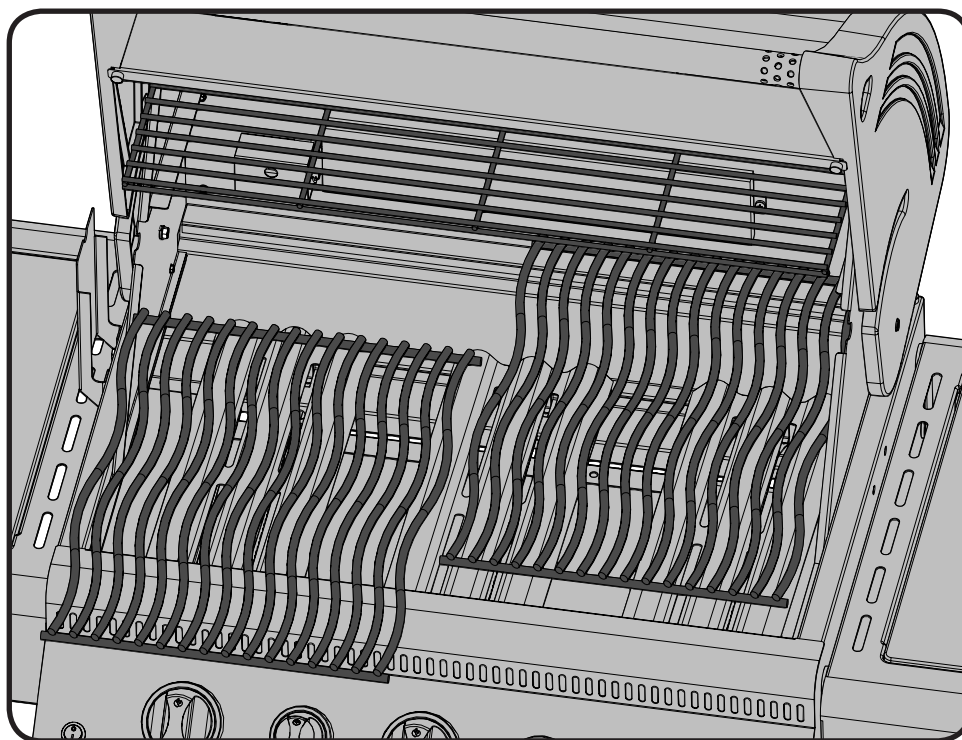
N160-0022





**FOLD TABS OVER  
TO SECURE GLASS  
IN PLACE.**

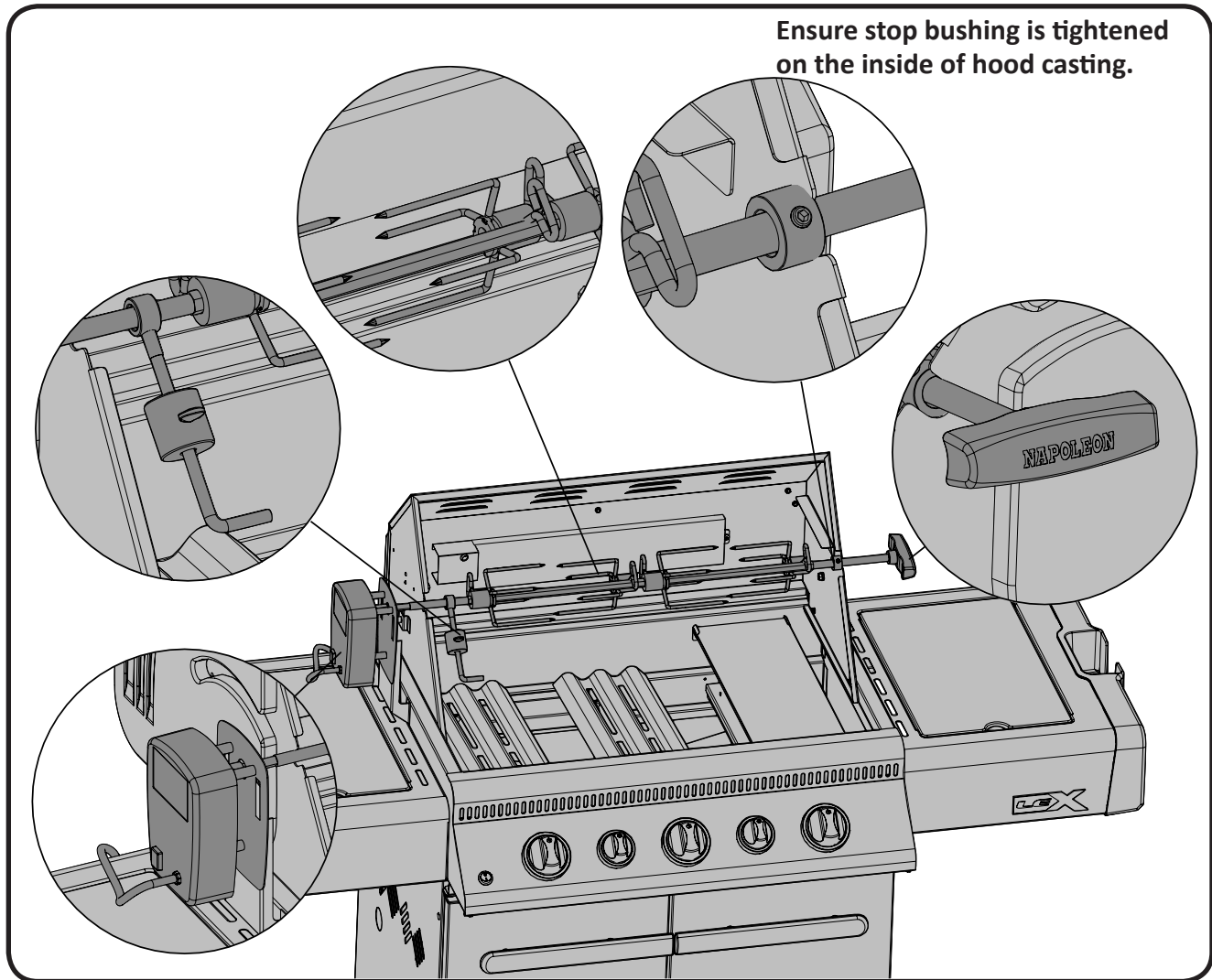




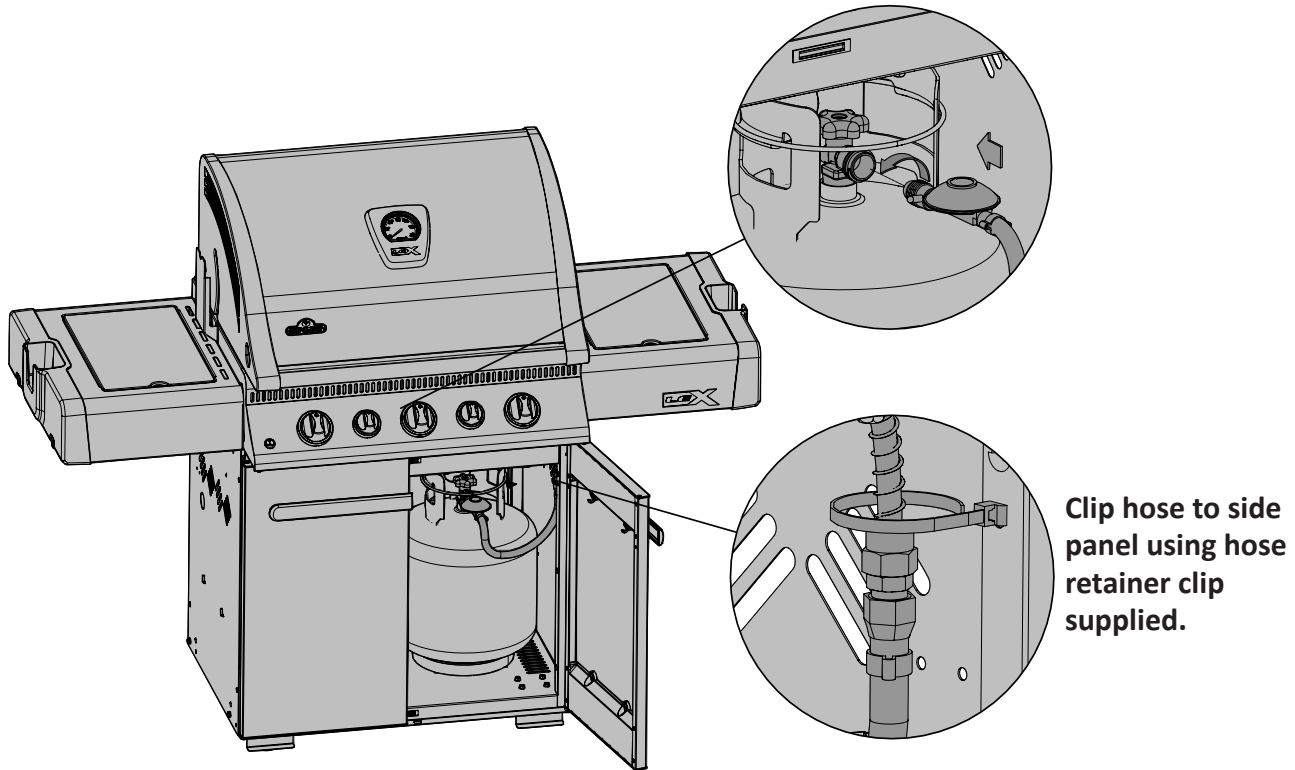
## ***Rotisserie Kit Assembly Instruction***

(optional)

Assemble rotisserie kit components as shown.



## Propane Only – Proper Hose Connection



Ensure the regulator drops into the small opening, between the tank heat shield and the right side of the cabinet.



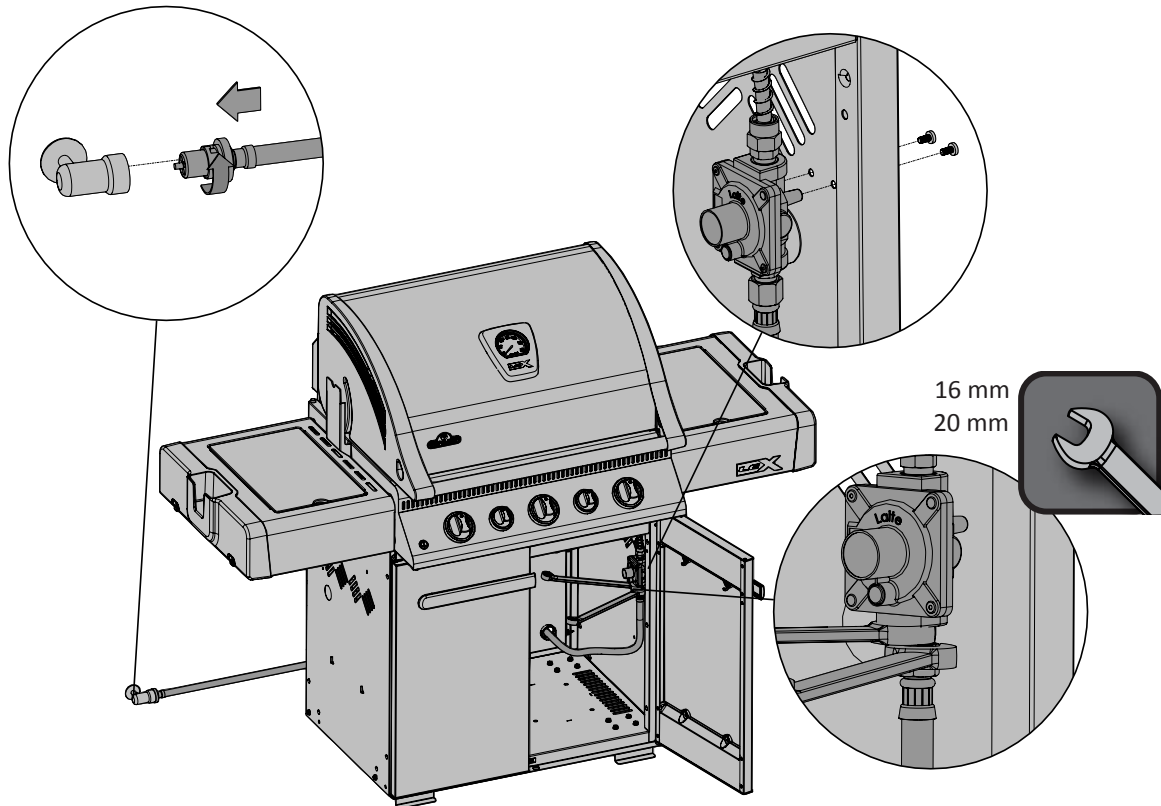
### **WARNING – FIRE HAZARD**

The regulator must be attached so that no part of the hose touches the underside of the grill or drip pan. A fire will result if these directions are ignored.

## Natural Gas Only – Proper Hose Connection



**WARNING!** The installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the grill. Do not use pipe dope or teflon tape on this connection. Tighten the connection with two wrenches.



### **WARNING – FIRE HAZARD**

**WARNING!** Do not route hose underneath drip pan.



**WARNING!** Do not route hose over top of rear panel.



**WARNING!** Ensure the hose does not contact any high temperature surfaces, or it may melt and leak causing a fire.

**Parts List**

Item	Part #	Description	485
1	N590-0147-GY1SG	bottom shelf	x
2	N475-0236-GY1SG	left/right cart enclosure panel	x
3	N475-0324-GY1SG	rear cart enclosure panel	x
4	N655-0173-GY1SG	front cabinet support	x
5	N080-0212-GY1SG	stabilizer brackets	x
6	N430-0002	magnetic catch	x
7	N105-0011	door bushings	x
8	N130-0012	revolving caster	x
9	N130-0013	non revolving caster	x
10	N710-0083-GY1SG	grease tray holder	x
11	N710-0062	grease tray aluminium	x
12	N185-0001	grease tray foil	x
13	N590-0164-GY1SG	condiment basket	x
14	N585-0090-GY1SG	heat shield large	x
15	N570-0073	1/4-20 x 3/8" screw	x
16	N080-0254G	tank inhibitor	p
17	N570-0080	#14 x 1/2" screw	x
18	N010-0597-M01	base	x
19	N100-0036	main burner	x
20	N080-0202-M01	main burner cross light bracket	x
21	N570-0008	#8 x 1/2" screw	x
22	N475-0347-AU	control panel	x
23	N010-0835-AU	manifold assembly	p
	N010-0838-AU	manifold assembly	n
24	Z510-0003	black silicone lid bumper	x
25	N660-0002	switch light	x
26	N305-0057-M01	sear plate	x
27	N051-0011	control knob bezel large	x
28	N380-0021-CL	burner control knob large	x
29	N051-0012	control knob bezel small	x
30	N380-0020-CL	burner control knob small	x
31	N200-0089-GY1SG	back cover	x
32	N305-0058	cooking grids - stainless rod	x
	N305-0063	cast iron cooking grids	x
33	N010-0501-M01	drip pan	x
34	N105-0012	bushing 7/8"	x
35	N750-0020B	wiring harness led	x
36	N160-0017	clip rear burner tube	x
37	N720-0053	rear burner supply tube	x
38	N570-0078	M4 x 8 mm screw	x
39	N010-0831	hood assembly	x
40	N010-0526P-AU	infra red rear burner	p
	N010-0526N-AU	infra red rear burner	n
41	N520-0023	warming rack	x

## Parts List

Item	Part #	Description	485
42	N200-0114	rear burner electrode cover	x
43	N240-0030	rear burner pilot	x
44	N200-0090-M02	infra red rear burner cover	x
45	N720-0073	rear burner pilot hardline	x
46	N455-0079	orifice - pilot	p
	N455-0080	orifice - pilot	n
47	N335-0042L-M02	stainless steel lid insert	x
	N335-0046LK	black lid insert	x
48	N135-0042-GY1HT	left side lid casting	x
49	N135-0043-GY1HT	right side lid casting	x
50	N585-0078	heat shield lid	x
51	N385-0307-SER	NAPOLEON logo	x
52	W450-0005	logo spring clips	x
53	N010-0742	lid handle	x
54	N685-0013	temperature gauge	x
55	N570-0091	1/4-20 x 1/2" screw	x
56	N080-0287-GY1HT	lid casting cover	x
57	N570-0042	10-24 x 3/8" screw	x
58	N475-0293-M02	stainless steel door panel	x
	N475-0293-BK	black door panel	x
59	N120-0019-GY0TX	cap door top/bottom	x
60	N570-0100	#8 x 1/2" screw flat phillips	x
61	N340-0007	tool hook	x
62	N325-0062	door handle	x
63	N555-0025	lighting rod	x
64	N485-0016	pivot pin door top	x
65	N485-0017	pivot pin door bottom	x
66	N570-0099	#14 x 3/4" screw	x
67	N570-0082	1/4-20 x 5/8" screw	x
68	N735-0001	insulated washer	x
69	N475-0301-M02	rotisserie mount	x
70	N010-0990-M02	side shelf assy - left/right	x
71	N120-0020-GY0TX	LUXIDIO side shelf end cap	x
72	N570-0013	#8 x 5/8" screw	x
73	N570-0076	#8 x 1/2" screw	x
74	N385-0241-SER	LEX logo	x
75	N720-0044	manifold flex connector	x
76	N160-0022	clip door pivot pin	x
77	N570-0015	lid pivot screw	x
78	N735-0003	1/4" lock washer	x
79	N190-0001	battery pack	x
80	N455-0075	orifice - rear burner	p
	N455-0076	orifice - rear burner	n
81	N530-0048	regulator - ULPG - AUS	p



**Parts List**

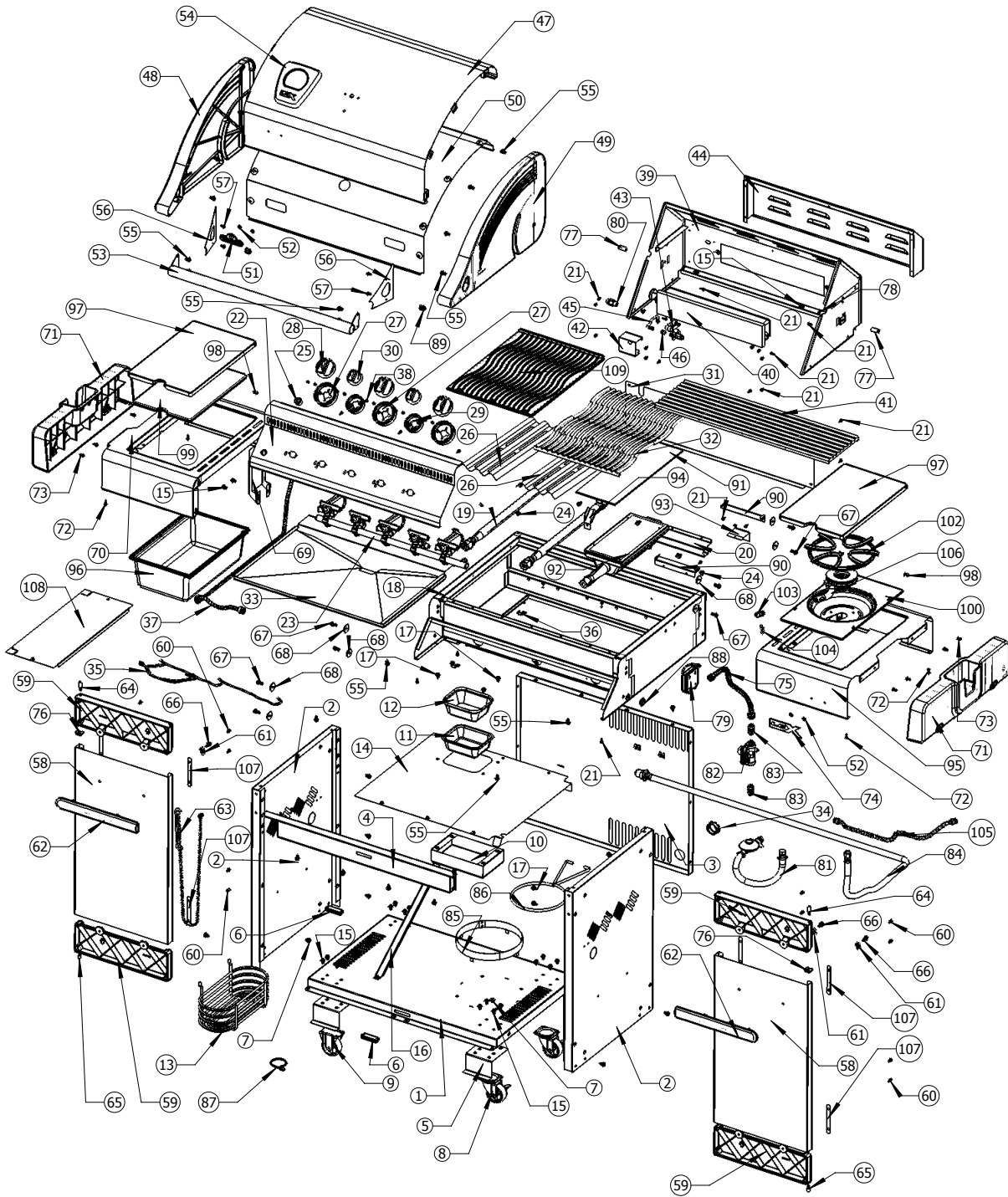
Item	Part #	Description	485
82	N530-0047	regulator - ng	n
83	N255-0027	fitting	p
	W445-0031	fitting	n
84	N345-0018	supply hose	n
85	N655-0094-GY1SG	tank support	p
86	N160-0015	tank retainer	p
87	N640-0001	hose clip	x
88	N105-0001	plastic bushing	x
89	N510-0013	lid bumper	x
90	N080-0309	glass mount	x
91	N300-0006	infrared glass	x
92	N010-0499	infrared burner	x
93	N080-0207-M01	support bracket infra red burner	x
94	N215-0007-M01	infrared burner bracket	x
95	N010-0989-M02	infrared burner shelf assy	x
96	N185-0003	ice bucket	x
97	N335-0098-M02	infrared side burner lid	x
98	N555-0091	side lid pivot rod	x
99	N590-0189	cutting board	x
100	N500-0041K	side burner plate	x
102	N305-0059	side burner grate	x
103	N455-0049	side burner orifice #62	x
104	N160-0023	side burner orifice retainer clip	x
105	N720-0055	side burner supply tube	x
106	N100-0037	side burner	x
107	N080-0353	door catch	x
108	N585-0100	heat shield small	x
109	56040	cast iron griddle	ac
	69234	roisserie kit	ac
	61485	cover	ac
	56018	stainless steel griddle	ac
	67732	charcoal tray	ac
	62007	replacement grease trays (5 pieces)	ac

p - Universal Liquefied Petroleum Gas units only

n - natural gas units only

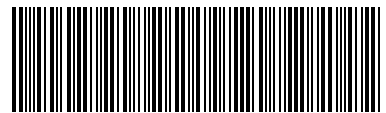
x - standard

ac - accessory





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N415-0275-AU