

# NAPOLEON®

CHARCOAL SERIES

EXPERTS IN GAS & INFRARED GRILLING



*the original*  
**INFRARED**  
napoleongrills.com



# CHARCOAL PROFESSIONAL

## PRO605CSS



Cooking Area: 850 in<sup>2</sup> (5440 cm<sup>2</sup>)

Space saving, stainless steel LIFT EASE™ roll top lid features the ACCU-PROBE™ temperature gauge



Integrated tool hooks

Two charcoal dividers

Air vents control the rate of burn for your choice of high intensity heat, slow roasting or smoking

Chrome plated handles

Exclusive rear charcoal rotisserie burner

Adjustable charcoal bed for multi-level heat control

Easy front loading charcoal access door for refueling and easy cleaning

Solid stainless steel construction



Air Vents



Adjustable Charcoal Bed



Charcoal Access Door



Rear Charcoal Rotisserie Burner



### DOUBLE THICK PORK CHOPS WITH FIRE-ROASTED CORN SALSA

<b>Napoleon® Marinade Injector</b>	1		1
<b>Boneless Pork Loin Chops</b> about 2" to 3" thick (8 oz / 227 g)	4		4
<b>Cajun Creole Spice</b>	¼ cup		60 mL
<b>Buffalo Injector Sauce</b>	¾ cup		150 mL
<b>Buffalo Injector Sauce</b>	½ cup		60 mL
<b>Balkan-Style Honey</b>	⅓ cup		75 mL
<b>Fire-Roasted Corn Salsa</b>			
<b>Cajun Creole Spice</b>	to taste		
<b>Fresh Corn</b> husks and silk removed	2		2
<b>Olive Oil</b>	1 tbsp		15 mL
<b>Medium Red Onion</b> peeled and sliced into ¼" wide rings	1		1
<b>Red Pepper</b> stem and seeds removed	1		1
<b>Jalapeño Pepper</b>	1		1
<b>Fresh Cilantro</b> chopped	1 tbsp		15 mL
<b>Olive Oil</b>	¼ cup		60 mL
<b>Lime</b> juiced	1		1
<b>Salt and Coarsely Ground Black Pepper</b>	to taste		

### OVEN-LIKE PERFORMANCE

Napoleon's LIFT EASE™ roll top lid tucks neatly back giving you more space on your patio or deck. The tightly sealed lid will not be compromised by prevailing winds. Maximum heat is retained in the streamlined, double-walled lid for oven-like performance.





# PRO CHARCOAL CART

## NK22CK-C



Cooking Area: 365 in<sup>2</sup> (2340 cm<sup>2</sup>)  
Diameter: 22.5 in (57 cm)

**Serves:** **Prep Time: 20 minutes**  
**Grilling Time: 20 to 30 minutes**

- Using the Napoleon<sup>®</sup> Marinade Injector, inject the centre of each chop with one-quarter cup of the Buffalo injector sauce. Rub the chops with Cajun Creole spice, massaging seasoning into the meat. Cover and refrigerate until needed.
- In a small bowl, whisk together remaining Buffalo injector sauce and thick Balkan-style honey until combined and smooth. Set aside.
- Preheat grill to medium-high heat.
- Lightly brush corn, red onion, red pepper, and jalapeño pepper with olive oil, and season to taste with Cajun Creole spice. Place vegetables onto grill and cook until lightly charred and tender, about 4 to 5 minutes. Remove vegetables from grill and allow to cool. Remove kernels from corn, and finely dice onion, red pepper and jalapeño pepper. Place into a medium-sized bowl with one-quarter cup olive oil, lime juice and chopped cilantro. Mix well and season with salt and coarsely ground black pepper to taste. Cover and refrigerate until needed.
- Place seasoned chops onto grill and sear for 2 to 3 minutes on each side. Reduce heat to medium-low and close the lid. Slow roast for an additional 10 to 12 minutes, turning and basting occasionally with the Buffalo and honey mixture, until chops are just cooked through and juices run clear. Give chops a final baste and remove from grill.
- Serve immediately, topped with fire roasted corn salsa and extra basting sauce on the side.



Hinged Cooking Grids  
Three Height Adjustments



ACCU-PROBE<sup>®</sup>  
Temperature Gauge



Stainless Steel  
Heat Diffuser



Ergonomic Hinged Lid



### ACCU-PROBE<sup>®</sup> TEMPERATURE GAUGE

Safely and instantly read the internal temperature of your grill with the lid closed. This thermometer has a wide temperature measurement range from 0° to 370°C (0° to 700°F) and includes the ideal smoking and searing range.



# PRO CHARCOAL LEG

## PRO22K-LEG



Cooking Area: 365 in<sup>2</sup> (2340 cm<sup>2</sup>)  
Diameter: 22.5 in (57 cm)



Hinged Cooking Grids



ACCU-PROBE™ Temperature Gauge



Removable Heavy Steel Ash Catcher



Ergonomic Hinged Lid



### CEDAR PLANKED BRIE CHEESE WITH FRESH BERRIES

<b>Napoleon® Cedar Plank</b> soaked in water for one hour minimum	1		1
<b>Brie Cheese</b>	2 x 4½ oz		125 g
<b>Strawberries</b> trimmed and sliced into quarters	1 cup		250 mL
<b>Fresh Berries</b> blueberries, raspberries, or blackberries	1 cup		250 mL
<b>Raspberry Jam</b>	½ cup		125 mL
<b>Sauvignon Blanc</b>	¼ cup		60 mL
<b>Black Pepper</b> coarsely ground	to taste		

### CHARCOAL FLAVOUR FROM YOUR GAS GRILL

Napoleon's optional charcoal tray is designed to let you add the fun & flavour of charcoal any time, on your Napoleon® gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner. For more details see page 9.





# CHARCOAL KETTLE

## NK22CK-L



Cooking Area: 365 in<sup>2</sup> (2340 cm<sup>2</sup>)  
Diameter: 22.5 in (57 cm)



**Serves:**   
**Prep Time:** 1 hour   
**Grilling Time:** 10 to 12 minutes

1. Soak your cedar plank for a minimum of 1 hour in cold water.
2. Place the Brie wheels spaced evenly on the presoaked plank. Place all berries into a mixing bowl, pour in white wine and jam and toss gently to combine. Season with coarsely ground black pepper to taste.
3. Preheat grill to medium heat.
4. Spoon the berry mixture evenly over the top of the two wheels of cheese.
5. Place the plank onto the preheated grill and close the lid. Plank bake Brie for 10 to 12 minutes, or until sides are bulging and golden brown.

Remove plank from grill and serve with slices of fresh baguette or crackers and plenty of napkins.



ACCU-PROBE™  
Temperature Gauge



Hinged Cooking Grids



Cool Touch Handle



Built-In Lid Hanger



### STAINLESS STEEL TOOLSET HANGER

Custom and convenient, this tool hanger perfectly fits around the edge of the Napoleon® charcoal kettle. Now your favourite grilling accessories are within a seconds reach while you grill and entertain.



# APOLLO® SMOKER

## AS300K

# APOLLO®

Cooking Area: 470 in<sup>2</sup> (3032 cm<sup>2</sup>)  
Diameter: 19 in (48 cm)



Sturdy Lid Handle



Easy Access Doors



Temperature Control Vent



Portable

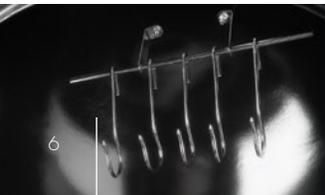


## STUFFED PORK CHOP

<b>Bone-in Pork Loin Chops</b> about 2" thick (10 to 12 oz / 285-340 g)	4		4
<b>Cajun Creole Spice</b>	2 tbsp		30 mL
<b>Stuffing</b>			
<b>Multi-Grain Bread</b> toasted, cooled, and cut into ½" cubes	3 cups		750 mL
<b>Ground Breakfast Style Sausage</b>	1 cup		250 mL
<b>White Onion</b> finely diced	½ cup		125 mL
<b>Celery</b> finely diced	¼ cup		60 mL
<b>Sauvignon Blanc</b>	¼ cup		60 mL
<b>Fire Roasted Garlic Sauce</b>	¼ cup		60 mL
<b>Mozzarella Cheese</b> shredded	½ cup		125 mL
<b>Fresh Thyme</b> chopped	1 tbsp		15 mL
<b>Fresh Sage</b> chopped	1 tbsp		15 mL
<b>Cajun Creole Spice</b>	2 tbsp		30 mL

### MEAT/FISH HOOKS

Ribs, sausage, whole fish or long cuts of meat can be hung easily in the smoking chamber. The access doors make it easy to add wood chips or charcoal without removing the lid.





# APOLLO® SMOKER AS200K

APOLLO®

Cooking Area: 402 in<sup>2</sup> (2593 cm<sup>2</sup>)  
Diameter: 16 in (41 cm)

Serves:

Prep Time: 20 to 30 minutes

Grilling Time: 25 minutes

1. In a large bowl, combine cubed bread, ground sausage, diced onion, diced celery, Sauvignon Blanc, fire roasted garlic sauce, shredded mozzarella cheese, chopped fresh thyme, chopped fresh sage, and Creole Cajun spice. Mix well.
2. Using a sharp knife, make a 2" to 3" deep incision on the side of each pork chop to form a pocket in the centre, taking care not to cut through the other side.
3. Stuff each pork chop with about half to three-quarters of a cup of the stuffing mixture, packing stuffing tightly into each pocket. Season pork chops with Creole Cajun spice, pressing the seasoning into the meat to adhere. Place stuffed pork chops onto a tray, cover and refrigerate for a minimum of one hour to allow the stuffing to set.
4. Preheat grill to medium heat.
5. Grill pork chops for 10 to 12 minutes, turning once, until lightly charred. Move chops to top rack of grill, close lid and allow to roast for an additional 8 to 10 minutes, turning every 2 minutes and basting with fire roasted garlic sauce, or until pork is fully cooked and stuffing is hot throughout. Remove from grill and allow to cool for 1 to 2 minutes. Serve immediately with extra fire roasted garlic sauce on the side.

Hinged, tightly fitting doors with easy access to the water pan and charcoal basket

Multiple vents for excellent temperature control

3 in 1 Apollo® smoker grill for wet and dry smoking or as a stand alone charcoal grill with lid

Upper lid contains a horizontal bar with 5 hooks for hanging fish, ribs or sausages

Each cooking chamber (stacker) contains a 16 inch cooking grate

Temperature eyelets at each grill level provide access for inserting a thermometer probe



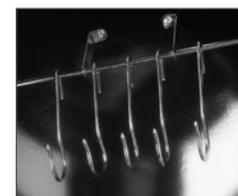
ACCU-PROBE™  
Temperature Gauge



Easy Access Doors



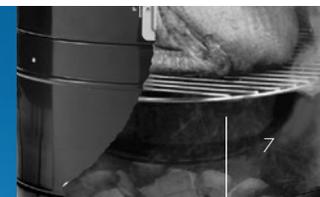
Sturdy Lid Handle



Meat/Fish Hooks

## WATER SMOKING

Remember when you're preparing a long weekend of smoking meat or fish that water smoking is a great way to bring up the heat and get a nice steam for perfect succulent results. Add a pan of apple cider or orange juice to really kick up the flavour.



# EVERYDAY GRILLING ACCESSORIES



Wireless Digital Thermometer  
70006



Heat Resistant Gloves  
62140



Professional Pizza Set  
70001



Charcoal Starter  
67800



Charcoal Baskets  
67400



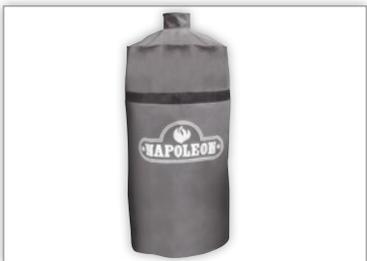
Charcoal Kettle Tool Hanger  
55100



Large Drip Trays  
62008



Professional Cast Iron Skillet  
56003



AS300K Apollo® Grill Cover  
63900



Kettle Leg Grill Cover  
63910



Kettle Cart Cover  
63911



Wood Chips  
Mesquite, Maple, Hickory, Cherry,  
Apple, Whiskey Barrel

Visit [napoleongrills.com](http://napoleongrills.com) to see Napoleon's complete line of grilling accessories.

## ALL SEASON GRILLING

The secret to grilling success in any season, is preparation. Always locate your grill away from the wind in a well-ventilated location to ensure consistent heat. Don't let the heat escape by constantly lifting the lid to check; instead use your thermometer.



## COOKING WITH CHARCOAL ON YOUR GAS GRILL



A Napoleon® Exclusive! The optional charcoal tray gives you the freedom to switch from gas to charcoal with relative ease. Simply replace your sear plates with the charcoal tray, fill with charcoal and light using your gas burners. Replace your cooking grids and now you're charcoal grilling! Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need.

Approximately one layer for burgers or steaks and two layers for roasts or chicken. Pour enough charcoal into the tray to make the layers needed. Light the gas burner(s) directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner(s). Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the tray.

Tip: Never add lighter fluid to burning coals. Even if there is no flame, the heat will vaporize the lighter fluid and can cause a serious flare-up.



### Want That Smoky Goodness?

Enjoy that delicious smoked meat flavour at home with your own grill and a few pointers from Napoleon®. When using gas grills, it's best to put presoaked wood chips in our smoker tube, available at Napoleon® grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, then you can either put the wood directly on the preheated coals or place them in the wood chip chamber in the tray.

Fill the stainless steel smoker tube with wood chips. Submerge in water for at least half an hour. Place the smoker tube over the left burner and turn it on. Place your meat over the right burner, but do not turn on the burner. You are using the indirect smoking cooking method.

Smoke the meat for several hours under a closed lid. To achieve maximum flavour, add fresh, pre-soaked wood chips several times during the cooking process or use two tubes.



Exclusive Charcoal Tray  
67731

### CHARCOAL STARTER

Start your charcoal grill in no time with a fast and easy charcoal chimney starter. Simply crumple newspapers underneath the grill starter, fill the main part with charcoal, light the paper through the holes at the bottom and you will have blazing red charcoals that are perfect for grilling.

# THE ANATOMY OF THE PERFECT GRILL



PRO22K-LEG and NK22CK-C



SPECIFICATIONS	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
LIFT EASE® roll top lid	S	-	-	-	-	-
*Lid colour	ss	bk	bk	bk	bk	bk
ACCU-PROBE® temperature gauge	S	S	S	S	S	S
Exclusive removable rear charcoal rotisserie burner	S	-	-	-	-	-
Plated cooking grids	-	-	-	S	S	S
Cast iron WAVE® cooking grids	S	S	S	-	-	-
Warming rack	S	-	-	-	-	-
EASY ROLL® locking casters	S	S	-	-	-	-
Folding side shelf	-	S	-	-	-	-
Built-in lid hanger	-	-	-	S	-	-
Ergonomic hinged lid	-	S	S	-	-	-
Cool Touch handle	-	-	-	S	-	-
Removable heavy steel ash catcher	-	S	S	S	-	-
Stainless steel heat diffuser	-	S	S	S	-	-
Weather proof wheels	-	-	S	S	-	-
Adjustable charcoal bed	S	-	-	-	-	-
Easy access doors	S	-	-	-	S	S
Air vents	S	S	S	S	S	S
Stackers (also available separately for add-ons)	-	-	-	-	S	S
President's Limited Lifetime Warranty	S	S	S	S	-	-
ACCESSORIES	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
Commercial quality rotisserie kit – 4 Forks	0	-	-	-	-	-
Heat resistant gloves	0	0	0	0	0	0
Drip Trays	0	0	0	0	0	0
Charcoal starter	0	0	0	0	0	0
Toolset hanger	-	-	0	0	-	-
Charcoal baskets	-	S	0	0	-	-
Heavy duty cover	0	0	0	0	0	0
DIMENSIONS	PRO605CSS	NK22CK-C	PRO22K-LEG	NK22CK-L	AS300K	AS200K
Total width in inches (cm)	67 ½ (171)	44 ¾ (113)	23 (59)	22 ¾ (60)	19 ½ (50)	16 ½ (42)
Total depth in inches (cm)	24 ¾ (63)	28 ½ (72)	28 ½ (72)	27 ¾ (70)	19 ½ (50)	16 ½ (42)
Total height in inches (cm) lid open/lid closed	49 ¼ (125) / 59 ¼ (151)	41 ¾ (106) / 60 (152)	40 ½ (103) / 63 ¾ (162)	44 ½ (110)	47 ¼ (120)	41 (104)

S = standard O = optional \*Lid Colours: ss = stainless steel, bk = black

Other Napoleon Products



Fireplace Inserts • Gas Grills • Hybrid Furnaces • Outdoor Fireplaces  
Gas Furnaces • Gas Fireplaces • Electric Fireplaces • Accessories • Wood Stoves

# THE STORY

It all began in 1976 when a small steel fabrication business launched by Wolfgang Schroeter started manufacturing steel railings in Barrie, Ontario, Canada. At that time, no one could imagine the incredible future that lay ahead for Wolf Steel Ltd. and eventually Napoleon® Fireplaces and Napoleon® Grills. Since the first wood stove rolled off the production line over 38 years ago, Wolf Steel’s commitment was to be distinctive and successful in everything they do. The original stove featured a solid cast iron two-door design and was produced in a one thousand square foot manufacturing facility. By 1981, the name “**Napoleon**” was born and with it, the first single glass door with Pyroceram high temperature ceramic glass – a first in the industry. This was the first of many milestones for Wolf Steel Ltd. and over the next few years, the demand for Napoleon’s wood stoves grew beyond Ontario’s borders to the rest of Canada, the United States, Europe and the United Kingdom. Napoleon® is an ISO9001 – 2008 registered company and operates with 1.4 million+ square feet of manufacturing space and over 1000 employees. Napoleon® is North America’s largest privately owned manufacturer of quality wood and gas fireplaces (inserts and stoves), gas and charcoal grills, outdoor living products and a complete line of heating and cooling equipment.



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Authorized Dealer

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