**CHARCOAL PROFESSIONAL**

**PRO605CSS**

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.

**CHARCOAL PROFESSIONAL PRO605CSS**

**Cooking Area:** 850 in² (5440 cm²)

- Space saving, stainless steel LIFT EASE™ roll top lid features the ACCU-PROBE™ temperature gauge
- Exclusive rear charcoal rotisserie burner
- Adjustable charcoal bed for multi-level heat control
- Integrated tool hooks
- Two charcoal dividers
- Air vents control the rate of burn for your choice of high intensity heat, slow roasting or smoking
- Solid stainless steel construction
- Chrome plated handles
- Easy front loading charcoal access door for refueling and easy cleaning
- Integrated tool hooks
- Adjustable charcoal bed
- Air vents
- Solid stainless steel construction
- Chrome plated handles
- Easy front loading charcoal access door
- Charcoal Access Door
- Air Vents
- Adjustable Charcoal Bed
- Charcoal Access Door
- Rear Charcoal Rotisserie Burner

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity (measures)</th>
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<tbody>
<tr>
<td>Napoleon® Marinade Injector</td>
<td>1 1</td>
</tr>
<tr>
<td>Boneless Pork Loin Chops</td>
<td>4 4</td>
</tr>
<tr>
<td>about 2” to 3” thick (8 oz / 227 g)</td>
<td></td>
</tr>
<tr>
<td>Cajun Creole Spice</td>
<td>¼ cup 60 mL</td>
</tr>
<tr>
<td>Buffalo Injector Sauce</td>
<td>½ cup 150 mL</td>
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<tr>
<td>Buffalo Injector Sauce</td>
<td>⅛ cup 60 mL</td>
</tr>
<tr>
<td>Balkan-Style Honey</td>
<td>⅛ cup 75 mL</td>
</tr>
<tr>
<td>Fire-Roasted Corn Salsa</td>
<td>⅛ cup 60 mL</td>
</tr>
<tr>
<td>Cajun Creole Spice</td>
<td>to taste</td>
</tr>
<tr>
<td>Fresh Corn</td>
<td>2 2</td>
</tr>
<tr>
<td>husks and silk removed</td>
<td></td>
</tr>
<tr>
<td>Olive Oil</td>
<td>1 tbsp 15 mL</td>
</tr>
<tr>
<td>Medium Red Onion</td>
<td>1 1</td>
</tr>
<tr>
<td>peeled and sliced into ⅛” wide rings</td>
<td></td>
</tr>
<tr>
<td>Red Pepper</td>
<td>1 1</td>
</tr>
<tr>
<td>stem and seeds removed</td>
<td></td>
</tr>
<tr>
<td>Jalapeño Pepper</td>
<td>1 1</td>
</tr>
<tr>
<td>Fresh Cilantro</td>
<td>1 tbsp 15 mL</td>
</tr>
<tr>
<td>chopped</td>
<td></td>
</tr>
<tr>
<td>Olive Oil</td>
<td>¼ cup 60 mL</td>
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<tr>
<td>Lime</td>
<td>1 1</td>
</tr>
<tr>
<td>juiced</td>
<td></td>
</tr>
<tr>
<td>Salt and Coarsely</td>
<td>to taste</td>
</tr>
<tr>
<td>Ground Black Pepper</td>
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**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.
Using the Napoleon® 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.

**Serves:** 4

**Prep Time:** 20 minutes

**Grilling Time:** 20 to 30 minutes

**ACCU-PROBE® 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 CART**

**NK22CK-C**

- Folding stainless steel shelf for added storage space
- ACCU-PROBE® temperature gauge and rust free air vent
- Offset hinged lid for safe operation over the entire cooking surface
- Cast iron hinged cooking grids with three height adjustments
- Stainless steel heat diffuser
- Weather proof, easy locking casters
- Removable high capacity, heavy steel ash catcher
- Powder coated cart
- Heavy gauge black porcelain lid and bowl
- Heavy gauge steel charcoal grate
- Hinged Cooking Grids Three Height Adjustments
- ACCU-PROBE® Temperature Gauge
- Stainless Steel Heat Diffuser
- Ergonomic Hinged Lid

**Cooking Area:** 365 in² (2340 cm²)

**Diameter:** 22.5 in (57 cm)
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.

**CEDAR PLANKED BRIE CHEESE WITH FRESH BERRIES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Napoleon® Cedar Plank</td>
<td>1</td>
</tr>
<tr>
<td>soaked in water for one hour minimum</td>
<td></td>
</tr>
<tr>
<td>Brie Cheese</td>
<td>2 x 4½ oz</td>
</tr>
<tr>
<td>Strawberries</td>
<td>1 cup</td>
</tr>
<tr>
<td>trim &amp; slice into quarters</td>
<td></td>
</tr>
<tr>
<td>Fresh Berries</td>
<td>1 cup</td>
</tr>
<tr>
<td>blueberries, raspberries, or blackberries</td>
<td></td>
</tr>
<tr>
<td>Raspberry Jam</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Black Pepper</td>
<td>to taste</td>
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**CHARCOAL FLAVOUR FROM YOUR GAS GRILL**

<table>
<thead>
<tr>
<th>Feature</th>
<th>Description</th>
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<tbody>
<tr>
<td>Offset hinged lid</td>
<td>for safe operation over the entire cooking surface</td>
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<tr>
<td>Heavy gauge steel charcoal grate</td>
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<tr>
<td>Heavy gauge black porcelain lid</td>
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<tr>
<td>Powder coated steel shelf</td>
<td></td>
</tr>
<tr>
<td>Cast iron hinged cooking grids</td>
<td>with three height adjustments for direct and indirect grilling</td>
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<tr>
<td>Stainless steel heat diffuser</td>
<td></td>
</tr>
<tr>
<td>Stainless steel lid</td>
<td></td>
</tr>
<tr>
<td>Stainless steel bowl</td>
<td></td>
</tr>
<tr>
<td>Removable high capacity ash catcher</td>
<td></td>
</tr>
<tr>
<td>Hinged Cooking Grids</td>
<td></td>
</tr>
<tr>
<td>ACCU-PROBE™ temperature gauge</td>
<td></td>
</tr>
<tr>
<td>Ergonomic Hinged Lid</td>
<td></td>
</tr>
<tr>
<td>Weather proof wheels</td>
<td></td>
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</tbody>
</table>

**Cooking Area:** 365 in² (2340 cm²)

**Diameter:** 22.5 in (57 cm)
Serves: 4
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.
STUFFED PORK CHOP

Bone-in Pork Loin Chops
about 2” thick
(10 to 12 oz / 285-340 g)

Cajun Creole Spice
2 tbsp | 30 mL

Stuffing

Multi-Grain Bread
3 cups | 750 mL
toasted, cooled, and cut into ½” cubes

Ground Breakfast Style Sausage
1 cup | 250 mL

White Onion
½ cup | 125 mL
finely diced

Celery
¼ cup | 60 mL
finely diced

Sauvignon Blanc
¼ cup | 60 mL

Fire Roasted Garlic Sauce
忽略了

Mozzarella Cheese
½ cup | 125 mL
shredded

Fresh Thyme
1 tbsp | 15 mL
chopped

Fresh Sage
1 tbsp | 15 mL
chopped

Cajun Creole Spice
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

AS300K

Cooking Area: 470 in² (3032 cm²)
Diameter: 19 in (48 cm)

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.
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.

**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 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.
THE ANATOMY OF THE PERFECT GRILL

- Stainless steel heat diffuser
- Sturdy handle doubles as a towel holder
- Heavy gauge black porcelain lid and bowl
- Cast iron hinged cooking grids with three height adjustments
- Convenient storage shelf
- Ergonomic hinged lid for safe operation over the entire cooking surface
- Stainless steel legs
- Removable high capacity, heavy steel ash catcher
- Sturdy four legged design with weather proof wheels

ACCU-PROBE™ Temperature gauge with rust free air vent

PRO22K-LEG and NK22CK-C
<table>
<thead>
<tr>
<th>SPECIFICATIONS</th>
<th>PRO605CSS</th>
<th>NK22CK-C</th>
<th>PRO22K-LEG</th>
<th>NK22CK-L</th>
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<th>AS200K</th>
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<td>Weather proof wheels</td>
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<td>Stackers (also available separately for add-ons)</td>
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<th>PRO22K-LEG</th>
<th>NK22CK-L</th>
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<tbody>
<tr>
<td>Total width in inches (cm)</td>
<td>67 ½ (171)</td>
<td>44 ¾ (113)</td>
<td>23 (59)</td>
<td>22 ¾ (60)</td>
<td>19 ½ (50)</td>
<td>16 ½ (42)</td>
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<tr>
<td>Total depth in inches (cm)</td>
<td>24 ¾ (63)</td>
<td>28 ¼ (72)</td>
<td>28 ¼ (72)</td>
<td>27 ¼ (70)</td>
<td>19 ½ (50)</td>
<td>16 ½ (42)</td>
</tr>
<tr>
<td>Total height in inches (cm) lid open/lid closed</td>
<td>49 ¼ (125) / 59 ¾ (151)</td>
<td>41 ¾ (106) / 60 (152)</td>
<td>40 ½ (103) / 63 ¾ (162)</td>
<td>44 ½ (110)</td>
<td>47 ¾ (120)</td>
<td>41 (104)</td>
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</table>
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.