



CATALOGUE 2026

OASIS

NAPOLEON MODULAR OUTDOOR KITCHENS

www.outdoor-kitchen.ae

FIFTY YEARS OF NAPOLEON. NOW IN THE MIDDLE EAST.

Napoleon is one of the largest grill manufacturers in the world and the largest privately owned one in North America. It began in 1976 as a two-person workshop in Barrie, Ontario, and is run today by the founders' sons, with more than 1,600 people and its own manufacturing.

It has spent those five decades inventing rather than following: the infrared SIZZLE ZONE, JETFIRE battery-free ignition, the WAVE cooking grid, backlit SafetyGlow controls. Napoleon holds patents on technologies its competitors do not have, and its grills carry warranties most of the industry will not write.

A Canadian brand, engineered in Barrie and manufactured in Napoleon's own facilities — not contracted out. The same drawings, the same tolerances and the same quality control wherever a product is built.

Now available across the GCC, with regional stock and local support from Arabia Grills.



Wolf Steel Ltd.
Barrie, Ontario, Canada
Family owned since 1976



Our own outdoor kitchen design team

Architects and designers in house, working only on outdoor kitchens and bringing each one to life in 3D before anything is manufactured. Grill heads, burners, refrigeration, cabinetry, sinks and waste are drawn as one integrated kitchen rather than a collection of appliances.

The biggest stock in the GCC

Because we are the distributor, the grills, burners, cabinets, refrigeration and spare parts are held here, not ordered when you ask for them. It is the largest stock of this range in the region: delivery in days, and a warranty claim answered the same week. In the UAE, every appliance is delivered and assembled free of charge — it is included in the prices in this catalogue.

Who we are

Arabia Grills is used in three countries: the United Arab Emirates, Saudi Arabia and Oman. It is a brand of Blue Water General Trading FZ-LLC, the Napoleon distributor for the GCC and Egypt.

After-sales that holds. We carry genuine Napoleon spare parts in stock, so service and warranty repairs are done from our own shelves rather than waiting on a shipment.

Where to buy

There are dealers in every country of the territory and in the major cities, who sell, install and look after the kitchens they supply. If you are building a kitchen, contact us and we will put you in touch with your nearest dealer.

Partner with us. Landscape companies, contractors, developers and kitchen suppliers: we are always looking for professionals to represent Napoleon and grow the brand across the GCC and Egypt. Dealer terms, training, stock and after-sales support come with it.

HOW A NAPOLEON OASIS KITCHEN IS PUT TOGETHER

Every module is 61 cm wide except the under-grill cabinet, which follows the grill. A 45 degree piece turns the run; two of them make a 90 degree corner, so an L-shaped kitchen needs nothing special.

The cabinets are powder-coated galvanized steel with a two-coat pebble finish and stainless steel drawer and door fronts, in matte black. Because they are bolted together rather than built in, the island can be added to, rearranged, or taken with you when you move.

Every grill has the mounting points for a rotisserie, and all except the 500 Series have an infrared rear burner; the rotisserie kit is an option and its motor needs power. On the 700 Series the backlit knobs and hood lights use the same supply. One socket serves the cooking side, a second one the refrigerator.

One way it usually goes

- **First, where it stands.** Against a wall, or free as an island you cook around.
- **Then the grill.** A 32 inch in black or stainless — 700, 500 or 300 Series — or bigger with a 700 Series 38 or 44, each on its own cabinet.
- **Then a burner.** A searing SIZZLE ZONE, a stove burner, or both, set into the counter.
- **Then storage.** Drawers, a door cabinet, a waste and paper towel module.
- **Then the fridge.** Framed into the run with enclosure panels, on its own socket.
- **Then a sink.** Over a two-drawer cabinet, with water and waste run to the position.
- **Then the corner.** Two transition pieces and the run turns 90 degrees into an L.

How it happens

- We draw the island with you, cabinet by cabinet, around the way you cook.
- The cabinets arrive assembled and are bolted together and levelled on site.
- Gas and cable run inside the island through knockouts, so nothing is cut or drilled.
- Your contractor measures the assembled cabinets and cuts the countertop to the dimensions we supply.
- The appliances drop in, the gas is connected and leak tested, and the kitchen is in use.

What we supply

- The cabinet modules, assembled
- Grills and side burners
- The refrigerator and its enclosure panels
- Grill covers and accessories
- The cut-out dimensions your contractor needs

What you arrange

- The countertop and its installation
- The base the island stands on
- Gas cylinder, regulator and hose
- Water and waste, if there is a sink
- A socket within reach of the island

You may need less than you think. A grill, a side burner and a cabinet with the bin is already a complete outdoor kitchen. It suits a terrace or a balcony — and it goes with you to the next house.

In the UAE, delivery and assembly are free of charge — included in the price of every appliance and cabinet.

AGAINST A WALL, OR AN ISLAND YOU COOK AROUND



Against a wall

The usual arrangement. Services run behind the cabinets, one face is on show, and an end panel finishes each end of the run. The backs stay open, which is how the heat and any gas escape.

As an island

Standing free, with guests on the far side and the cook facing them. Back panels close the run in the same matte black as the sides, so it reads as one finished unit from every direction — made to close it without shutting off the ventilation.

And the countertop is yours to choose

The cabinets are matte black, which sits under anything. Here that means porcelain or granite, and porcelain is what most outdoor kitchens in this region are finished in: hundreds of patterns, almost non-porous, no sealing ever. Every storage cabinet adds 61 cm of worktop above it.

Why people choose the island. The cook faces the party instead of the wall, and the far side of the counter becomes a bar.

Choose the worktop with your contractor. Not after the island arrives. The slab that matches your paving or pool coping is usually in the same supplier's yard.

A COMPLETE OUTDOOR KITCHEN IN ONE PIECE



A 32 inch grill with infrared rear burner, a drop-in side burner, a granite-look countertop, a waste and paper towel cabinet, storage drawers and a cabinet for the gas cylinder — on levelling feet, ready to cook.

Choose the size of grill you want

The Compact is built around a 32 inch grill — the 700 Series in matte black or stainless, the 500 Series in stainless, or the 300 Series in matte black. Want more grill? Build the same island around a 700 Series 38 or 44: a wider under-grill cabinet, the same cabinets left and right.

What is in it

- 32 inch grill, in the finish you choose
- Infrared rear burner
- Drop-in single infrared side burner
- Granite-look countertop, fitted
- Waste bin and paper towel cabinet
- Storage drawers and a cylinder cabinet
- Grill covers included
- Rotisserie kit available as an option

Why start here

One order, one delivery, one price. No building permit, no technical drawings, no construction mess in the garden. It arrives, it is levelled, the cylinder goes in and it is cooking.

And then it grows

The Compact is the same system as the modules on the following pages. Extend it to the left or the right, a module at a time, and turn a corner when you run out of wall.

CHOOSE YOUR GRILL AND YOUR COLOUR

The grill is the first decision, because everything else is set out around it. It does not have to sit in the middle: put it at one end and build out to the other side, or centre it and work both ways. Each grill has its own under-grill cabinet.

32 inch — four to choose from



700 Series 32
Stainless steel

4 main burners · 1 infrared rear
16 kW main · 5.5 kW rear
5,065 cm² cooking area



700 Series 32
Matte black

4 main burners · 1 infrared rear
16 kW main · 5.5 kW rear
5,065 cm² cooking area



500 Series 32
Stainless steel

4 main burners · no rear burner
14.1 kW main
5,065 cm² cooking area



300 Series 32
Matte black

4 main burners · 1 infrared rear
13.6 kW main · 3.7 kW rear
3,400 cm² cooking area

Or go bigger



700 Series 38
Stainless steel

5 main burners · 1 infrared rear
20 kW main · 5.5 kW rear
6,095 cm² cooking area



700 Series 44
Stainless steel

6 main burners · 2 infrared rear
24 kW main · 11 kW rear
7,090 cm² cooking area

Which one? The 32 suits most gardens; the 38 and 44 are for cooking in quantity. Every 700 Series has backlit knobs and interior lights for cooking after dark; the 300 and 500 Series do not. The 500 is the stainless 32 inch at the lower price.

Colour first, then size. If the island has to stay black, the choice is the 700 Series 32 or the 300 Series 32 — the two matte black grills. For stainless at 32 inch, the 500 or the 700; for more size, the 38 or the 44.

ONE CABINET PER GRILL, MATCHED TO ITS WIDTH

Every grill sits on its own under-grill cabinet. It is the one cabinet an island cannot do without, and it is matte black whichever grill goes on top.

What it does

- An open bay at the top for the grill to drop into, on its own brackets
- Two drawers on roller slides beneath, for tools, covers and charcoal trays
- Knockouts in the back and side panels for the gas hose and the cable
- Four levelling feet, so it stands true on paving that is not

Why it matters

The cabinet arrives built. No block work, no shuttering, no waiting for concrete to cure — it is set down, levelled and bolted to the next cabinet, ready for the countertop the same day. The only cut-out anyone has to get right is the one in the countertop, and we give the contractor that dimension, measured once the cabinets are standing.



With matte black grill



With stainless grill



For the 32 inch grills
700, 500 or 300 Series
W 88.3 • H 90.2 • D 61.0 cm



For the 38 inch grill
700 Series
W 103.5 • H 90.2 • D 61.0 cm



For the 44 inch grill
700 Series
W 118.7 • H 90.2 • D 61.0 cm

W = width across the front, H = height to the countertop, D = depth front to back.

Use the drawers. Tools, the cover, the brush, the maintenance kit, the rotisserie spit — everything that otherwise lives indoors and is carried out every time you cook.

SIX TO CHOOSE FROM, ALL HELD IN STOCK

A side burner sits in the countertop beside the grill and leaves the grill free for the main event. Every model is supplied with a stainless steel cover.

SIZZLE ZONE • infrared, for searing



10 inch infrared
Matte black
1 infrared burner • 3 kW
22.9 × 26.7 cm



10 inch infrared
Stainless steel
1 infrared burner • 3 kW
22.9 × 26.7 cm



18 inch dual infrared
Stainless steel
2 infrared burners • 10 kW
44.5 × 45.7 cm

Stove • range and power burners, for the pan and the wok



10 inch range
Stainless steel
1 open burner • 3 kW
22.9 × 26.7 cm



18 inch power burner
Stainless steel
2 rings • 7 kW outer • 5 kW inner
44.5 × 45.7 cm



18 inch dual range
Stainless steel
2 open burners • 10 kW
44.5 × 45.7 cm

Sizes are the cooking area. In an OASIS kitchen a 10 inch burner sits over a two-drawer cabinet, whose top drawer front is false to leave room for the valve; an 18 inch burner needs its own under-burner cabinet, IM-UGC18-MK-1.

Take the side burner — sizzle, stove, or both. The SIZZLE ZONE infrared burner is for searing: the crust on a steak or a rack of lamb that the grill alone does not give. The range and power burners are a stove, for frying — spring rolls, fish, samosas, onions — and a wok on the power burner. Do it outside, not in the house. Put the burner on the side you walk in from; you will be reaching for it with a pan in your hand.

THREE TIMES THE HEAT OF A GAS BURNER



An infrared burner fires a ceramic tile to around 815 °C — roughly three times the heat of a normal gas burner — and radiates that heat straight into the meat rather than heating the air around it.

What it does to a steak

A crust forms in about a minute a side. The surface caramelises before the heat has time to travel inward, so the outside is seared and the middle is still where you want it. It is the difference between a steak cooked at home and one from a steakhouse.

And the rest of the time

Sear first and finish on the grill, or finish on the SIZZLE ZONE after cooking through. It suits anything that wants a hard, fast crust: steak, lamb chops, prawns, halloumi, spring onions.

Where to put one

Any of the three infrared burners gives you a SIZZLE ZONE: the 10 inch in matte black or stainless, or the 18 inch dual for a full searing station. Each is cut into the countertop beside the grill.

ADD STORAGE, A SINK, A FRIDGE



Two-drawer cabinet

The module that goes under a 10 inch burner or a sink — its top drawer front is false, which leaves the room a burner's valve or a sink bowl needs.

W 61 cm



Waste and paper towel

Bin and holder in one module, so the rubbish is not a bag by the door.

W 61 cm



Outdoor refrigerator, 135 litres

A Napoleon-branded outdoor refrigerator, not an ordinary fridge moved outside — built to keep working through the heat of a GCC summer. Stainless steel inside and outside, framed into the cabinets with enclosure panels. Door opening left or right.

W 60.0 • H 86.5 • D 50.0 cm

Three rules set where the fridge goes: never beside the grill or its cabinet, 15 cm clear behind the cabinet for ventilation, and the temperature control panel at the back kept accessible.

The fridge is for the food. In 45 degrees everything on the counter is a problem — the meat and fish waiting to go on, but also the salads, the sauces, the mayonnaise, the butter. Keep all of it cold a metre from where you are cooking and bring it out as you need it. Put it at the far end; it has to sit away from the grill anyway.

EVERYTHING THAT GOES WITH THE GRILL

Held in stock alongside the grills. The covers and the rotisserie kit are the two most kitchens are ordered with.



Rotisserie kit

Heavy-duty motor, stainless spit rod, forks and stop bushing. An option on every grill.



Grill and burner covers

Sized for each grill and burner. In this climate a cover is not optional — no warranty is given on a unit left uncovered.



Charcoal and smoker tray

Cast iron tray that turns a gas grill into a charcoal one, or carries wood chips for smoke.



Smoker box and wood chips

Stainless box for the grids, with mesquite, maple, hickory and other chips.



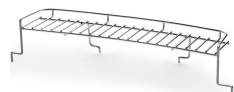
Stainless steel griddle

A solid plate that drops onto the grids: eggs, pancakes, onions, smash burgers, prawns.



Pizza oven and stone

Add-on oven with its own temperature gauge, for pizza straight on the grill.



Warming racks

A second level above the grids, for resting meat or holding food while the rest cooks.



Tool sets

Two, three and four-piece stainless sets: spatula, tongs, brush and chef's knife.



Thermometers

Fast-read digital, or Bluetooth probes that read to your phone.



Brushes and maintenance

Grill brushes, grid lifter, burner brush kit and cleaning towels.

Make it a hybrid grill. The cast iron tray takes charcoal for the taste gas cannot give — and wood chips for smoke. Drop the griddle on and it is a flat top; add the rotisserie and it turns a chicken; add the stone and it bakes pizza. One grill, cooking every way there is, with the control and cleanliness of gas underneath.

11 THE DETAIL BEHIND THE CHOICE

THE FIVE GRILLS, SIDE BY SIDE

All five have a stainless cook box and JETFIRE battery-free ignition, except the 300 Series, which has a cast aluminium cook box and cast iron grids. Lifetime warranty on the stainless base, lid and grids of the 700 and 500; fifteen years on the 300.



Grill	700 Series 44	700 Series 38	700 Series 32	500 Series 32	300 Series 32
Finish	Stainless steel	Stainless steel	Stainless or matte black	Stainless steel	Matte black
Main burners	6 stainless	5 stainless	4 stainless	4 stainless	4 stainless
Rear burner	2 infrared	1 infrared	1 infrared	None	1 infrared
Main output	24 kW	20 kW	16 kW	14.1 kW	13.6 kW
Rear output	11 kW	5.5 kW	5.5 kW	—	3.7 kW
Total cooking area	7,090 cm ²	6,095 cm ²	5,065 cm ²	5,065 cm ²	3,400 cm ²
Cooking grids	9.5 mm stainless WAVE	9.5 mm stainless WAVE	9.5 mm stainless WAVE	7.5 mm stainless WAVE	7 mm porcelainised cast iron
Rotisserie kit	Option	Option	Option	Option	Option
Backlit knobs and hood lights	Yes	Yes	Yes	No	No
Warranty	Lifetime on stainless base, lid, grids and liners	Lifetime on stainless base, lid, grids and liners	Lifetime on stainless base, lid, grids and liners	Lifetime on stainless base, lid and grids	15 years
Width	116 cm	100 cm	85 cm	85 cm	84.6 cm
Height	61.0 cm	61.0 cm	61.0 cm	61.0 cm	57.6 cm
Depth	70 cm	70 cm	70 cm	70 cm	67.5 cm

Width is across the front, height top to bottom, depth front to back. All grills are supplied for bottled LPG. Each sits on its own under-grill cabinet, which carries it.

EVERY MODULE IN CENTIMETRES, AND WHERE THE GAS GOES

Reference	Module	Width	Height	Depth
Under-grill cabinets				
IM-UGC32-MK-1	For the 32 inch grills (700, 500, 300), two drawers	88.3	90.2	61.0
IM-UGC38-MK-1	For the 700 Series 38, two drawers	103.5	90.2	61.0
IM-UGC44-MK-1	For the 700 Series 44, two drawers	118.7	90.2	61.0
IM-UGC18-MK-1	Under-burner cabinet, for an 18 inch burner	61.0	90.2	61.0
Storage modules				
IM-2DC-MK-1	Two-drawer cabinet, top front false	61.0	88.9	61.0
IM-3DC-MK-1	Three-drawer cabinet	61.0	88.9	61.0
IM-WDC-MK-1	Waste bin and paper towel cabinet	61.0	88.9	61.0
IM-DRC-MK-1	Cabinet with reversible door	61.0	88.9	61.0
IM-PTC-SB-MK-1-CE	Gas bottle cabinet with heat shield	61.0	88.9	61.0
Finishing				
IM-CEP-MK	End panel, closes the end of a run	5.1	78.7	61.0
IM-WSF-MK	Wall spacer, sets the run off the wall	3.8	88.9	10.2

Width across the front, height to the top of the cabinet, depth front to back, in cm. The countertop sits on top and adds its own thickness.

The gas bottle

- **Bottled LPG only.** There is no piped gas supply in this market; cylinder, regulator and hose are supplied by the client.
- **Its own cabinet.** The cylinder stands in the gas bottle cabinet, never under the grill, and never a spare cylinder anywhere in the island.
- **A burner above it needs the heat shield.** The gas bottle cabinet has an integrated heat shield between the cylinder and a side burner set into the counter above it.
- **Ventilated, always.** The backs of the run stay open; where back panels close an island, they are made to keep the ventilation. Nothing is stored against the openings.
- **Opened by hand.** The door is not locked and opens without tools, so the valve can be closed at once.
- **One branch per appliance.** The hose runs from the cylinder through the knockouts in the cabinet panels; each appliance has its own branch from the regulator.
- **Leak tested** with soapy water before first use, at every cylinder change and once a year, by a qualified gas installer.

WHAT GOES WRONG WHEN NOBODY MENTIONS IT

Fifteen years of Napoleon in the Middle East, and more than ten of ours in the GCC, in one page. These are the things your contractor will want to know before anything is ordered or cut.

Gas

- Bottled LPG only. There is no piped gas supply in this market.
- The cylinder lives in its own ventilated cabinet, never under the grill or a burner, and never a spare cylinder anywhere in the island.
- All gas connection work is done by a qualified gas installer.
- Every joint is leak tested with soapy water before first use, at every cylinder change and once a year.

Countertop

- Supplied and fitted by the client, over the assembled cabinets.
- Non-combustible where a grill or burner is cut into it.
- 1.3 to 3.8 cm thick, with 2.5 to 5.1 cm of overhang at the front.
- Cut to the dimensions we give the contractor, not to the cabinet width.

Electrical

- One socket within reach of the island: the rotisserie motor needs it on every grill, and the 700 Series knob and hood lights use the same supply.
- A refrigerator takes its own socket.
- Cable and gas are routed inside the cabinets, through the knockouts in the back and side panels.

Where the island stands

- Against a wall, use the 10.2 cm spacer: it gives the grill lid room to open and keeps debris and rodents from getting behind the cabinets.
- The wall must be non-combustible.
- The refrigerator never goes beside the grill, and keeps 15 cm clear behind it.
- Every cabinet stands on four levelling feet; the cabinets are bolted to each other, not fixed to the ground.



Full installation, gas and maintenance requirements are in the data sheet for each appliance and in the Napoleon owner's manual supplied with it.



Talk to us about your outdoor kitchen

When a grill is more than equipment, and grilling becomes part of how you entertain.

With our design team, we create the outdoor kitchen you have in mind. Every island is designed for its own place — a unique approach, drawn around your garden, your terrace and the way you cook. Top quality throughout: Napoleon, one of the best grill brands in the world, combined with an advanced architectural design team.

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30 minutes from Dubai and Abu Dhabi · exclusive parking area · VIP entrance

Every client is welcomed personally. Where a visit calls for more, we take care of everything: a driver at Dubai or Abu Dhabi airport, or at the private jet terminal or marina of your choice. Simply ask. It is arranged quietly and kept entirely private, for clients across the GCC and Egypt.

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