



CATALOGUE 2026

OUTDOOR KITCHENS

Built-in grills • side burners • cabinets • refrigeration • OASIS

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 installed 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.

THE 700 SERIES

44, 38 and 32 inch • stainless steel or matte black

Three widths on one specification: 304 stainless steel, stainless steel burners, infrared rear burners, 9.5 mm WAVE grids, interior lighting included and a trimless installation. The model follows from the island width and the cooking surface needed; everything else is identical across the range.



700 SERIES 44"
BIG 4 4 R B

24 kW main • 11 kW rear
6 main burners • 2 infrared rear
7,090 cm² cooking surface
Two dual-position warming racks
8 night-light knobs
Finish: stainless steel

24,881

AED



700 SERIES 38"
BIG 3 8 R B

20 kW main • 5.5 kW rear
5 main burners • 1 infrared rear
6,095 cm² cooking surface
Dual-position warming rack
6 night-light knobs
Finish: stainless steel

20,339

AED



700 SERIES 32"
BIG 3 2 R B

16 kW main • 5.5 kW rear
4 main burners • 1 infrared rear
5,065 cm² cooking surface
Dual-position warming rack
5 night-light knobs
Finish: stainless steel

15,337

AED



700 SERIES 32" MATTE BLACK
BIG 3 2 R B P M K - 1

16 kW main • 5.5 kW rear
4 main burners • 1 infrared rear
5,065 cm² cooking surface
Dual-position warming rack
5 night-light knobs
Finish: matte black

16,685

AED

The 700 Series:

- **Infrared rear burner** across the back of the head.
- **9.5 mm shot-blasted WAVE grids** — the heavier bar holds heat and marks deeper.
- **NIGHT LIGHT knobs with SafetyGlow** — red on the burner in use.
- **LIFT EASE roll-top lid** and a trimless installation with 50 mm of cut-out tolerance.



Warranty

Stainless base, lid, grids, liners	Lifetime
Stainless tube burners	10 years, then 50% off for life
Sear plates, infrared rotisserie burner	5 years, then 50% off for life
All other parts	2 years



03 BUILT-IN GRILLS • 500 SERIES

THE 500 SERIES

BI32 • STAINLESS STEEL

A full-size 32 inch head in 304 stainless. The straightforward choice where the island needs a proper grill at the keenest price in stainless.

Model reference	BI32PSS-GB
Main burners	4 stainless steel
Heat input	48,000 BTU/h
Total cooking surface	785 in ² (5,065 cm ²)
Cooking grids	7.5 mm shot-blasted stainless Iconic WAVE
Warming rack	Dual position
Ignition	JETFIRE, battery-free
Temperature gauge	ACCU-PROBE, smoke and sear ranges

10,776

AED

Warranty

Stainless base, lid and grids	Lifetime
Stainless tube burners	10 years, then 50% off for life
Sear plates	5 years, then 50% off for life
All other parts	2 years

The 500 Series:

- Four stainless main burners across 5,065 cm² of cooking surface — a full-size grill in a 32 inch island.
- 7.5 mm shot-blasted Iconic WAVE grids.
- Lifetime warranty on the stainless base, lid and grids.

Built in

- 304 stainless construction.
- LIFT EASE roll-top lid.
- JETFIRE battery-free ignition.
- ACCU-PROBE temperature gauge and a dual-position warming rack.



What it is made of

A cast aluminium cook box in matte black with porcelainised cast iron WAVE grids, and it keeps the infrared rear burner. Fifteen years on the castings, the stainless base and the lid.

Where it fits

A smaller island, a first outdoor kitchen, or a matte black OASIS run where the head should disappear into the cabinets. It arrives as a full unit with cabinets, waste bin and paper holder.

04 BUILT-IN GRILLS · 300 SERIES

THE 300 SERIES

BIR32RBPMK · MATTE BLACK

The compact head in the built-in range — the same build logic as the 700 Series in a smaller island, at a lower price.

Gross heat input, main	13.6 kW
Gross heat input, rear burner	3.7 kW
Main burners	4 stainless steel
Rear infrared rotisserie burner	1
Main cooking area	73 × 46 cm
Total cooking area	3,400 cm ² (527 in ²)
Cooking grids	Porcelainised cast iron WAVE
Cook box	Cast aluminium, matte black

6,999

AED

Warranty

Aluminium castings and stainless base	15 years
Stainless steel lid	15 years
Stainless tube burners	10 years, then parts at 50% for a further 15
Sear plates, cast iron grids, ceramic infrared burner	5 years, then parts at 50% for a further 15
All other parts	2 years

05 THE DETAIL BEHIND THE CHOICE

THE FIVE HEADS, 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	48,000 BTU/h	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
Depth	70 cm	70 cm	70 cm	70 cm	67.5 cm
Built-in height	26.0 cm	26.0 cm	26.0 cm	26.0 cm	24.0 cm
Price AED, incl. VAT	24,881	20,339	15,337 SS 16,685 matte black	10,776	6,999

06 CHOOSE YOUR SIDE BURNER

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 SIZZLE ZONE burner
3 kW
9 × 10.5 in

4,307
AED



10 inch infrared
Stainless steel
1 infrared SIZZLE ZONE burner
3 kW
9 × 10.5 in

3,959
AED



18 inch dual infrared
Stainless steel
2 infrared SIZZLE ZONE burners
10 kW
17.5 × 18 in

7,182
AED



10 inch range
Stainless steel
1 open range burner
3 kW
9 × 10.5 in

3,321
AED



18 inch power burner
Stainless steel
2 concentric rings, wok ready
7 kW outer · 5 kW inner
17.5 × 18 in

7,182
AED



18 inch dual range
Stainless steel
2 open range burners
10 kW
17.5 × 18 in

5,928
AED

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. Between them they turn a grill into a kitchen. 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 it is the reason the burner exists.

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, over a two-drawer cabinet in an OASIS run.

08 DIMENSIONS AND CUT-OUTS

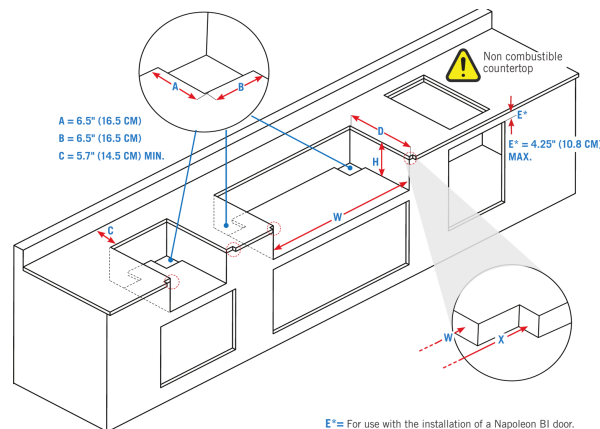
DIMENSIONS AND CUT-OUTS

The head drops into the countertop from above: W × D is the hole cut in the counter, H the clear depth required below it. Dimensions to the finished face, after tiling or cladding. The range on W is the fitting tolerance of the built-in trim.

Grill head	Reference	Head w × d × h	Opening W	Opening D	Clear depth H	Behind the lid
700 Series 44"	BIG44RB	116 × 70 × 61 cm	106.7 – 111.8 cm	49.3 – 50.2 cm	26.0 cm	127 mm min
700 Series 38"	BIG38RB	100 × 70 × 61 cm	91.4 – 96.5 cm	49.3 – 50.2 cm	26.0 cm	127 mm min
700 Series 32"	BIG32RB	85 × 70 × 61 cm	76.2 – 81.3 cm	49.3 – 50.2 cm	26.0 cm	127 mm min
500 Series 32"	BI32	85 × 70 × 61 cm	76.2 – 81.3 cm	49.2 – 50.2 cm	26.0 cm	127 mm min
300 Series 32"	BIR32RBPMK	84.6 × 67.5 × 57.6 cm	77.4 – 81.0 cm	52.8 cm	24.0 cm	—

Side burners	Burner w × d × h	Opening W	Opening D	Clear depth H
18 inch built-in · BIB18IR · BIB18PB · BIB18RT	55 × 63 × 30 cm	45.7 – 50.8 cm	49.3 – 50.2 cm	26.0 cm
10 inch drop-in · BIB10IR · BIB10RT · BIB10IRPMK	34 × 56 × 16 cm	25.4 – 30.5 cm	47.6 – 52.7 cm	15.2 cm

Width across the ends of an 18 inch burner is 54.6 cm. The 500 Series 32" takes the same cut-out as the 700 Series 32", so the two heads are interchangeable in one island.



W × D is the hole in the counter, H the clear depth below. A grill head and a side burner in one run, with the corner detail and the allowance for a built-in door. From the Napoleon Built-In Series installation manual; indicative, not to scale.

Clearances

- 431 mm to combustibles at the rear, 229 mm at the sides. The BIB18PB power burner needs 508 mm at the sides.
- 431 mm minimum between any two appliances.
- A built-in door adds up to 108 mm to the opening height.
- Cabinet, frame and countertop non-combustible; a zero-clearance liner only where the island cannot be built that way.

Before the island is built. Send us the layout and we issue the cut-outs, the clearances and the cylinder and power positions for your contractor to build to. The cylinder compartment needs two ventilation openings, a non-locking door and 50 mm clear to the ground, and a cylinder never sits under the grill head or a side burner.

09 CABINETS AND DRAWERS · IN STOCK

CABINETS AND DRAWERS

W = width, H = height, D = depth front to back, in cm. A sink goes over any cabinet with a paper towel holder. Bowl and trap have room beside the bin, and the waste and towel end up where they are used. Water and waste by the client; the bowl is cut to its own template.



Single door, waste bin drawer and paper towel holder

BI-4224-1D1W

W 114.9 · H 70.5 · D 59.7 cm

Cut-out W 108.0 · H 62.9 · D 57.8 cm

Takes a sink in the counter above

7,689

AED



Single door, waste bin drawer and paper towel holder

BI-3624-1D1W

W 100.0 · H 70.5 · D 59.7 cm

Cut-out W 92.7 · H 62.9 · D 57.8 cm

Takes a sink in the counter above

6,710

AED



Single door and double drawer

BI-3616-1D2DR

W 100.0 · H 50.2 · D 59.7 cm

Cut-out W 92.7 · H 42.5 · D 57.8 cm

4,796

AED



Triple drawer

BI-1824-3DR

W 54.6 · H 70.5 · D 59.7 cm

Cut-out W 47.3 · H 62.9 · D 57.8 cm

5,301

AED



Waste bin drawer and paper towel holder

BI-1824-1W

W 54.6 · H 70.5 · D 59.7 cm

Cut-out W 47.3 · H 62.9 · D 57.8 cm

Takes a sink in the counter above

4,586

AED



Double drawer

BI-1816-2DR

W 54.6 · H 50.2 · D 59.7 cm

Cut-out W 47.3 · H 42.5 · D 57.8 cm

4,234

AED



Single drawer

BI-1816-1DR

W 54.6 · H 50.2 · D 59.7 cm

Cut-out W 47.3 · H 42.5 · D 57.8 cm

3,619

AED



Single drawer, full width

BI-4208-1DR

W 114.9 · H 29.8 · D 59.7 cm

Cut-out W 108.0 · H 22.2 · D 57.8 cm

5,995

AED



Single drawer, shallow

BI-1808-1DR

W 54.6 · H 29.8 · D 59.7 cm

Cut-out W 47.3 · H 22.2 · D 57.8 cm

3,179

AED

The waste bin drawer

A deep drawer with a removable bin and a paper towel roll behind the front panel — scrape a board into the bin and tear off a sheet in one movement.

Runners and closing

Soft-closing on full-extension runners, rated at 45 kg and 90 kg on the full-width BI-4208-1DR. The 22 cm high drawers suit the strip under a counter or above a door.

DOORS AND THE BEVERAGE CENTRE



Double door

BI-3024-2D

W 84.8 • H 70.5 • D 9.2 cm

Cut-out W 77.5 • H 62.9 • D 7.6 cm

3,541

AED



Reversible single door

BI-1824-1D

W 54.6 • H 70.5 • D 9.2 cm

Cut-out W 47.3 • H 62.9 • D 7.6 cm

2,474

AED



Single short door

BI-1816-1D

W 54.6 • H 50.2 • D 9.2 cm

Cut-out W 47.3 • H 42.5 • D 7.6 cm

1,771

AED

In front of the cylinder

A door closing the cylinder compartment must be non-locking and open without tools, and the compartment still needs its two ventilation openings.



Beverage centre

BI-2418-BEV

Cut-out W 61.0 • H 26.7 • D 45.7 cm

7,523

AED

Factory-built, not fabricated on site. Every component is 304 grade stainless with a brushed finish matching the grill heads and burners, made in the factory to a fixed size rather than welded up by a metalworker. The trim is seamless around each unit, so a run of cabinets, drawers and doors reads as one face instead of a line of separate panels. Soft-closing on every door and drawer, with anodised aluminium handles. Warranty: 10 years on the stainless base, 5 years on the lid, door and drawer panels and then parts at half price for a further 10, 2 years on everything else. In a coastal or humid position wash the stainless with warm soapy water every three to four weeks — chlorides and sulfides stain the steel, and the marks come off if they are not left.

10 SIZES AT A GLANCE

CABINETS, DRAWERS AND DOORS IN CENTIMETRES

Every unit on the two previous pages, in one table. Size is the finished unit with its trim, as it shows on the face of the island; cut-out is the opening your contractor frames for it. Width is across the front, height is top to bottom, depth is front to back into the island. All in centimetres.

Reference	Unit	Size of the unit, cm			Cut-out in the island, cm			AED, incl. VAT
		Width	Height	Depth	Width	Height	Depth	
Cabinets								
BI-4224-1D1W	Single door, waste bin drawer and paper towel holder	114.9	70.5	59.7	108.0	62.9	57.8	7,689
BI-3624-1D1W	Single door, waste bin drawer and paper towel holder	100.0	70.5	59.7	92.7	62.9	57.8	6,710
BI-3616-1D2DR	Single door and double drawer	100.0	50.2	59.7	92.7	42.5	57.8	4,796
Drawers								
BI-1824-3DR	Triple drawer	54.6	70.5	59.7	47.3	62.9	57.8	5,301
BI-1824-1W	Waste bin drawer and paper towel holder	54.6	70.5	59.7	47.3	62.9	57.8	4,586
BI-1816-2DR	Double drawer	54.6	50.2	59.7	47.3	42.5	57.8	4,234
BI-1816-1DR	Single drawer	54.6	50.2	59.7	47.3	42.5	57.8	3,619
BI-4208-1DR	Single drawer, full width	114.9	29.8	59.7	108.0	22.2	57.8	5,995
BI-1808-1DR	Single drawer, shallow	54.6	29.8	59.7	47.3	22.2	57.8	3,179
Doors								
BI-3024-2D	Double door	84.8	70.5	9.2	77.5	62.9	7.6	3,541
BI-1824-1D	Reversible single door	54.6	70.5	9.2	47.3	62.9	7.6	2,474
BI-1816-1D	Single short door	54.6	50.2	9.2	47.3	42.5	7.6	1,771
Beverage centre								
BI-2418-BEV	Beverage centre	—	—	—	61.0	26.7	45.7	7,523

CHOOSE YOUR FRIDGE

Two Napoleon-branded outdoor refrigerators, built in under a normal bar counter or into an OASIS modular kitchen. Not an ordinary fridge moved outside: they carry the same quality and standards Napoleon stands for in its grills, and are built to keep working through the heat of a GCC summer. More than a drinks cooler: they keep meat, fish and salads cold within reach of the grill while you cook — which in this climate matters. Both are 135 litres, 304 stainless steel inside and outside, IP24 rated against water and lit along the top with white LED. They differ only in the direction the door opens — choose the hinge to suit where it stands.



Model	NFR135OLGL — door opens to the left NFR135ORGL — door opens to the right
Capacity, gross	135 litres
Material	Stainless steel inside and outside
Width	60.0 cm
Depth	50.0 cm
Height	86.5 cm
Depth with door handle	54.5 cm
Weight	74 kg
Energy use, 24 hours	1.25 kWh
Supply	230 V, own socket
Warranty	2 years

11,999
AED

each, left or right hinge · incl. VAT

Construction

304 stainless steel inside and outside, one-piece tempered safety glass doors in two layers, IP24 against water, EC technology EBM fans rated at 65,000 hours, and adjustable wire shelves. Chrome wine shelves are available as an option.

Placement

- Never beside the grill or the under-grill cabinet; its heat makes the compressor work against itself.
- 15 cm clear behind the cabinet for ventilation, and the rear vents never blocked.
- The temperature control sits behind a removable panel at the back, which must stay accessible.

Its own socket. 230 V, 50 Hz on a dedicated outlet within reach of the cabinet and protected from water — the grill circuit does not serve the refrigerator.



O A S I S

MODULAR OUTDOOR KITCHENS

A more detailed OASIS catalogue is available on request.

THE QUESTIONS, IN THE ORDER THEY COME

Finished steel cabinets that bolt together on site to make an island, instead of one built in block and clad. Matte black powder-coated galvalume with stainless drawer and door fronts, four levelling feet per cabinet, and knockouts for gas and power. Because they are bolted rather than built, the island can be added to, rearranged, or taken with you when you move.

ONE

Choose your grill

The head decides the cabinet under it. Each one has its own under-grill cabinet with two drawers, 610 mm deep and 902 mm high; the wrong width cannot be made to fit. The head sits in the countertop above on its own brackets, and the cabinet carries the counter.

TWO

Choose your side burner

Any of the six burners, anywhere in the run, always over a two-drawer cabinet. Its top drawer front is false, which leaves the room a burner's valve and hose need. Never the waste or the three-drawer module in that position — they foul the valve, and Napoleon does not allow the waste cabinet under a burner.

THREE

Choose your storage and your bin

A three-drawer cabinet for tools and cloths, a cabinet with a reversible door for the things you keep out of sight, and the waste and paper towel module — the one you use most, so put it where you prep rather than at the end of the run.

FOUR

A fridge? A sink?

A refrigerator is framed into the run with enclosure panels, mid run or at the end, on its own socket and never beside the grill. A sink is cut into the countertop over a cabinet with the waste bin drawer and paper towel holder, with water and waste by the client. Decide both before the run is set out — neither moves once the counter is cut.

FIVE

Then the shape of it

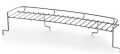
End panels close the run, a 102 mm spacer sets it off a wall, and a 45° transition turns it — two of them make a 90° corner, so an L-shaped kitchen needs nothing special. The cylinder cabinet, with its heat shield, sits away from the grill.



You may need less than you think. A grill, a side burner and a cabinet with the bin is already a complete outdoor kitchen. We draw the run with you cabinet by cabinet, the cabinets arrive assembled and are bolted together and levelled on site, and your contractor cuts the countertop to the dimensions we supply. A more detailed catalogue for the Napoleon OASIS modular kitchens is available on request.

EVERYTHING THAT GOES WITH THE GRILL

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

	Charcoal and smoker tray Cast iron tray that turns a gas grill into a charcoal one, or carries wood chips for smoke.	330 AED
	Smoker box and wood chips Stainless box for the grids, with mesquite, maple, hickory and other chips. Chips 71 · chunks 109 and 142 · starter kit 187.	187 AED
	Drop-in stainless steel griddle 56094 · a solid plate that drops onto the grids. Eggs, pancakes, onions, smash burgers, prawns — everything that would fall through or stick.	1,762 AED
	Rotisserie kit Heavy-duty motor, spit rod, forks and stop bushing. An option on every grill in this catalogue.	1,089 AED
	Pizza oven and stone Add-on oven with its own temperature gauge, for pizza straight on the grill. Baking stone 258.	577 AED
	Warming racks A second level above the grids, for resting meat or holding food while the rest cooks.	649 AED
	Tool sets Two, three and four-piece stainless sets: spatula, tongs, brush and chefs knife. From 154.	561 AED
	Thermometers Fast-read digital, or Bluetooth probes that stay in the meat and read to your phone. Bluetooth 428.	170 AED
	Brushes and maintenance Triple-row grill brushes, grid lifter, burner brush kit and cleaning towels. From 43.	121 AED
	Grill head cover Required with every head. 700 Series 44 (61842) 413 · 38 (61836) 363 · 32 (61830) 323 · 500 and 300 Series 32 323. No warranty is given on a grill left uncovered.	323 AED · 32 inch
	Side burner cover Over the stainless cover supplied with the burner, where it is left exposed. 18 inch burners (61818) 263 · 10 inch burners (61810) 225.	263 AED · 18 inch

About the prices in this catalogue. All prices are in AED and include VAT. In the UAE, delivery and installation are included free of charge; elsewhere they are quoted separately. Civil works, the island structure, the countertop, tiling and finishes, the gas cylinder, regulator and hose, and the water, waste and power connections are by the client. Prices are current at the date of this catalogue.

KEEPING IT WORKING IN THIS CLIMATE

Dust, salt and humidity are what wear an outdoor kitchen here, not cooking. The cover, the brush and a routine are what keep the warranty alive.

The routine

- **After every use.** Gas off at the cylinder, let the unit cool, fit the cover.
- **Every four to five uses.** Slide out the drip pan, scrape it, replace the disposable grease tray. Accumulated grease is what catches fire.
- **Every three to four weeks.** Wash the stainless with warm soapy water — chlorides and sulfides stain steel here, and the marks come off if they are not left.
- **Annually.** Burner ports, venturi tubes, insect screens and ignition checked and cleaned, then a leak test at the cylinder, regulator and hose.

What to keep in the drawer

- Triple-row grill brush, brass or stainless · 121
- Grill brush 71 · grid lifter 71
- JETFIRE burner brush maintenance kit · 54
- PRO grill towel 104 · microfibre towel 43
- Leather BBQ gloves 209 · heat-resistant glove 175
- Heat-resistant shelf mats 170 and 461

Two things that void a warranty

Leaving it uncovered. Dust, salt and humidity attack the finish and the burner components, and no warranty is given on a unit left uncovered.

Water on a hot infrared ceramic. The tile cracks, and that damage is not covered. Never line a drip pan with foil or sand either — it traps grease where it can ignite.

Make it a hybrid grill. Four accessories change what the grill is. The cast iron tray takes charcoal, so you get the taste gas cannot give — and the same tray takes wood chips for smoke. The griddle drops onto the grids and it is a flat top. The rotisserie turns a chicken off the rear burner. One grill, cooking every way there is, with the control of gas underneath it.

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.
- 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.
- Each appliance takes its own branch from the regulator — a burner is never teed off the grill's hose.

The gas bottle

- The cylinder lives in its own ventilated cabinet, never under the grill or a burner, and never a spare cylinder anywhere in the island.
- The client builds ventilation grilles into the island at the cylinder compartment, low down: LPG is heavier than air and settles.
- The compartment is closed with its own cylinder door, non-locking and opened without tools.

Countertop

- Supplied and fitted by the client, over the island or the assembled cabinets.
- Non-combustible wherever a grill or burner is cut into it.
- Cut to the dimensions we give the contractor, not to the cabinet width.
- 13 to 38 mm thick, with 25 to 51 mm of overhang at the front.
- Settle the tile or stone before the counter is cut — the choice changes the weight and the finished size.

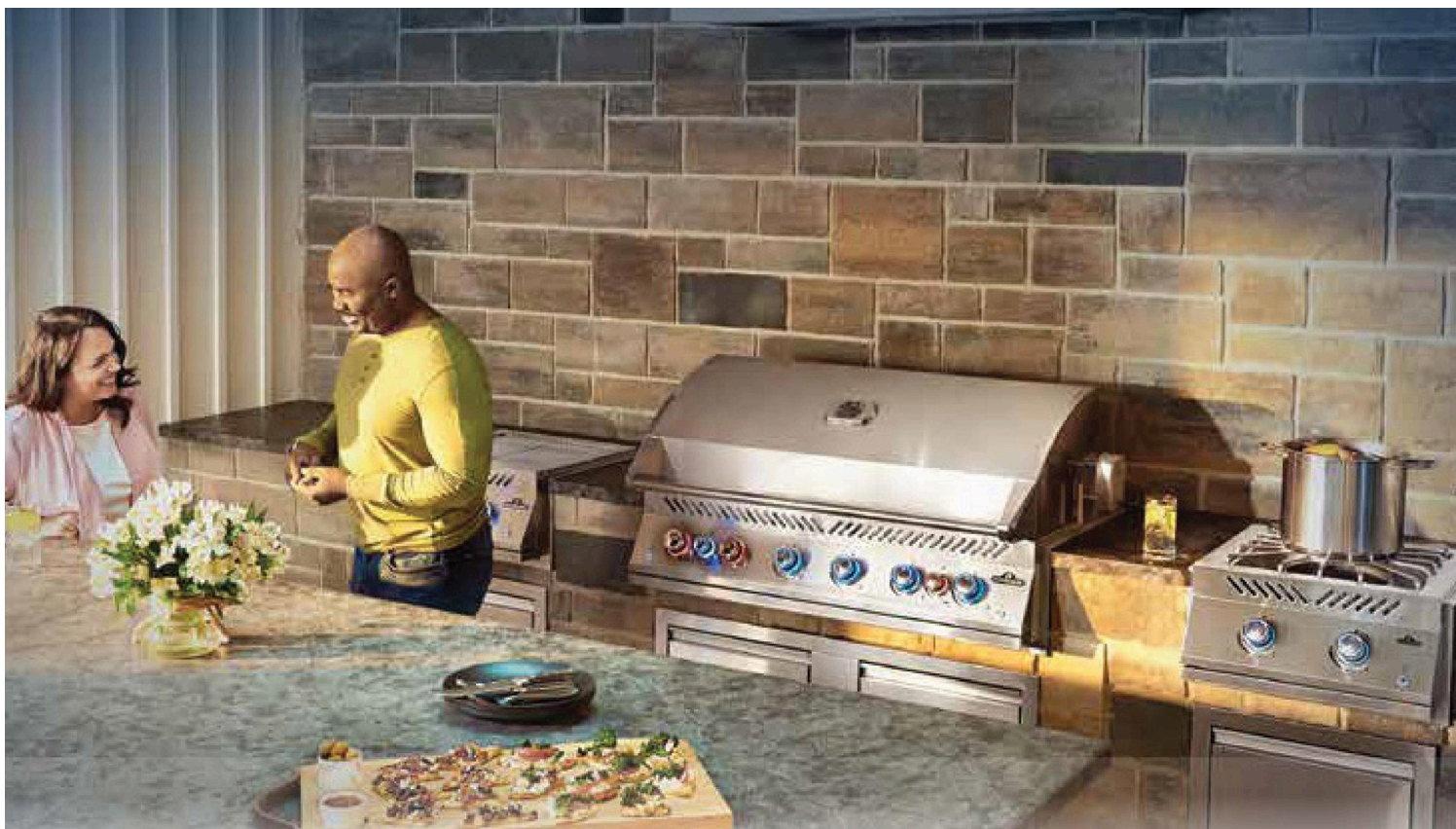
Electrical

- 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 — the grill circuit does not serve it.
- Cable and gas are routed inside the cabinets, through the knockouts in the back and side panels.
- The socket is set out with the island, not added afterwards.

Where the island stands

- Against a wall, use the 102 mm spacer: it gives the grill lid room to open and keeps debris and rodents from behind the cabinets.
- The wall must be non-combustible.
- The refrigerator never goes beside the grill, and keeps 150 mm clear behind it.
- Every cabinet stands on four levelling feet; cabinets bolt to each other, not to the ground.
- Check the height under a pergola or soffit before the block work starts — a lid needs room to roll back.

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. We work with the professionals behind premium villas and landscape projects, and directly with the owners who will cook in them.

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