

THOROUGH ATTENTION TO DETAIL



GRILL SPECIFICATIONS

ULTRA CHEF series



- ✓ Porcelainized cast iron WAVE™ reversible channel cooking grids
- ✓ Heavy duty rotisserie and counter balance
- ✓ Convenient warming rack
- ✓ Flexible halogen light
- ✓ Rugged stainless steel burners protected with stainless steel sear plates
- ✓ Integrated tool hooks
- ✓ Electronic ignition
- ✓ Stainless steel door
- ✓ Stylish tread wheels and/or locking castors
- ✓ Easy grip handle
- ✓ Stainless steel and cast aluminum lid with ACCU-PROBE™ temperature gauge
- ✓ Folding stainless steel side shelves with CONTOUR™ condiment trays
- ✓ Up front controls with brass valves
- ✓ Advanced 14,000 BTU infrared rear burner

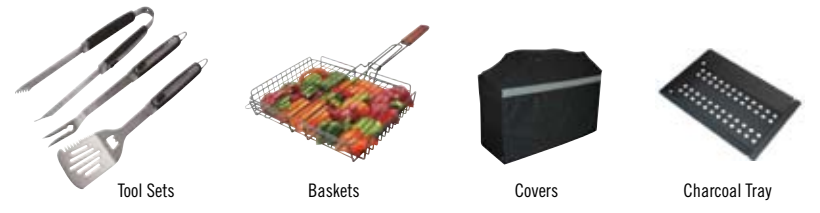
ULTRA CHEF GRILLS	Cart Series			Infrared Series	Post Mount	Built-in Model	Pedestal model
PRODUCT SPECIFICATIONS	U405	U405RB	UD405RSB	US405RSBI	UH405N	BIU405RB	UP405RB
Stainless steel insert lid	0	S	S	S	0	S	S
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S
Electronic ignition	S	S	S	S	S	S	S
Total BTU's	45,000	59,000	69,500	69,500	45,000	59,000	59,000
Total cooking area*	575	575	575	575	575	575	575
Stainless steel bottom burners	3	3	3	2	3	3	3
Infrared bottom burner	-	-	-	1	-	-	-
Infrared rear burner 14,000 BTU's	-	S	S	S	-	S	S
10,500 BTU side burner	0	0	S	S	0	0	0
Stainless steel WAVE™ reversible channel cooking grids	S	-	-	-	S	-	-
Porcelainized cast iron WAVE™ reversible channel cooking grids	-	S	S	S	-	S	S
RADIANT WAVE™ stainless steel sear plates	S	S	S	S	S	S	S
Porcelain warming rack	S	S	S	S	S	S	S
Spider guard and brass valves	S	S	S	S	S	S	S
Removable grease cup	S	S	S	S	S	S	S
SOLIDO™ side shelves	S	S	-	-	S	-	-
Stainless steel side shelves	-	-	S	S	-	-	S
Black powder coated cart	S	-	-	-	-	-	-
Black powder coated and stainless steel cart	-	S	S	S	-	-	-
Black powder and stainless steel cart pedestal	-	-	-	-	-	-	S
Locking casters and/or stylish wheels	S	S	S	S	-	-	S
Ultra Chef Limited Lifetime Warranty	S	S	S	S	S	S	S
ACCESSORIES							
Heavy duty rotisserie	0	0	S	S	0	0	0
Charcoal tray	0	0	0	0	0	0	0
Cover	0	0	0	0	0	0	0
Griddle	0	0	0	0	0	0	0
Smoker pipe	0	0	0	0	0	0	0
Deck mount post (DMP)	-	-	-	-	0	-	-
In-ground post (GP)	-	-	-	-	0	-	-

*Includes primary and secondary cooking area. S = standard, 0 = optional
 Approved by Warnock Hersey to standards in the USA & Canada: ANSI Z21.58 1995 CGA-1.6M95. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner's manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Napoleon® is a registered trademark of Wolf Steel Ltd. Patent U.S.S. 676, 048-5, 617, 778, DES433875, 417497, Patents Pending. The red knob design is a trademark of NAC. Images and colours may not be exactly as shown.

QUICK N' Easy!
Assembly



See our complete line of grill accessories at napoleongrills.com



PHONE: 705-726-4278 • FAX: 705-725-2564
napoleongrills.com
info@napoleonproducts.com
 • 214 Bayview Drive, Barrie, Ontario, Canada L4N 4Y8
 • 103 Miller Drive, Crittenden, Kentucky, USA 41030
 • 7200 Trans Canada Highway, Montreal, Quebec H4T 1A3
 • Pomona, California, USA 91766



Authorized Dealer



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U405 CART MODEL



NATURAL GAS ONLY
Optional deck mount and in-ground posts available

- Up to 45,000 BTU's
- Primary cooking area: 405 sq. in.
- Secondary cooking area: 165 sq. in.
- Black powder coated galvanized cart
- Stainless steel WAVE™ reversible channel cooking grids
- Quality, locking EASY ROLL™ casters and tread wheels
- SOLIDO™ folding side shelves
- Optional side burner
- Cast aluminum lid with stainless steel temperature gauge
- Electronic ignition
- Optional stainless steel lid & cart inserts
- Ultra Chef Limited Lifetime Warranty

U405RB CART MODEL



Side shelves fold down or remove

Same as U405 model (above) PLUS:

- Up to 59,000 BTU's
- Porcelainized cast iron WAVE™ reversible channel cooking grids
- Patented 14,000 BTU stainless steel infrared rear rotisserie burner
- Stainless steel lid and cart inserts supplied standard



BIU405RB

Also available as a built-in model

UP405RB PEDESTAL MODEL



Side shelves fold down or remove



Optional side burner, great for sauteing and extra cooking space

- Same as U405 model (above) PLUS:
- Up to 59,000 BTU's
 - Patented 14,000 BTU stainless steel infrared rear rotisserie burner
 - Stainless steel WAVE™ reversible channel cooking grids
 - Stainless steel and galvanized powder coated HIDE-A-TANK™ pedestal
 - Stainless steel shelves with integrated tool hooks

See delicious recipes at napoleongrills.com

EXCLUSIVE FEATURES



Oven-like performance! Tightly sealed lid for maximum heat retention



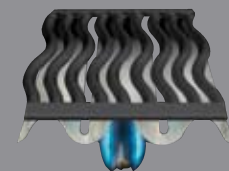
ACCU-PROBE™ stainless steel temperature gauge for precise heat control



Stainless steel tubular burners for consistent even heat



Rear burner for restaurant style results



RADIANT WAVE™ stainless steel sear plates for even consistent heat and reduced flare-ups. Shown with porcelainized cast iron WAVE™ reversible channel cooking grids to hold drippings and keep food moist while cooking



UD405RSB CABINET MODEL

- Up to 69,500 BTU's
- Primary cooking area: 405 sq. in.
- Secondary cooking area: 165 sq. in.
- Standard patented 14,000 BTU stainless steel infrared rear rotisserie burner with heavy duty rotisserie kit
- Porcelainized cast iron WAVE™ reversible channel cooking grids
- Galvanized powder coated cart with curved stainless steel door
- EASY ROLL™ locking casters
- Stainless steel shelves with integrated tool hooks
- Standard 10,500 BTU side burner
- Electronic ignition
- Ultra Chef Limited Lifetime Warranty



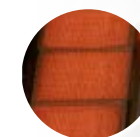
US405RSBI INFRARED SERIES

The ULTRA CHEF® infrared grill uses a ceramic burner with thousands of evenly spaced flame ports to generate infrared radiant energy. The flame energy is absorbed by the ceramic, which then glows and heats up to an incredible 1800° Fahrenheit. This remarkable heat intensity quickly sears your food to lock in moisture and flavour.

- Up to 69,500 BTU's
- 2 stainless steel bottom tube burners
- 1 ceramic infrared bottom burner (right side)
- Standard patented 14,000 BTU stainless steel infrared rear rotisserie burner with heavy duty rotisserie and halogen light
- Primary cooking area: 405 sq. in.
- Secondary cooking area: 165 sq. in.
- Porcelainized cast iron WAVE™ reversible channel cooking grids hold drippings to keep food moist
- Galvanized powder coated cart with curved stainless steel door
- Stainless steel lid insert and ACCU-PROBE™ temperature gauge
- Stainless steel shelves with integrated tool hooks
- Standard 10,500 BTU side burner
- Electronic ignition
- EASY ROLL™ locking casters for mobility
- Ultra Chef Limited Lifetime Warranty



INFRARED SIZZLE ZONE™



Infrared Burner



Tube Burner