

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
- ✓ Hanging basket (optional on U405)
- ✓ Rugged stainless steel burners protected with stainless steel sear plates
- ✓ Easy grip handle
- ✓ Stainless steel and cast aluminum lid with ACCU-PROBE™
- ✓ Folding stainless steel side shelves with CONTOUR™ condiment trays
- ✓ Integrated tool hooks
- ✓ Electronic ignition
- ✓ Stainless steel door
- ✓ Stylish treaded wheels and/or locking castors
- ✓ Upfront controls with brass valves
- ✓ Advanced 14,000 BTU infrared rear burner

Model US405RSBI



ULTRA CHEF GRILLS	U405	U405RB	UD405RSB	US405RSBI	UH405N	BIU405RB	UP405RB
PRODUCT SPECIFICATIONS	Cart Series			Infrared Series	Post Mount	Built-in Model	Pedestal model
Total BTU's	45,000	59,000	69,500	69,500	45,000	59,000	59,000
Electronic ignition	S	S	S	S	S	S	S
ACCU-PROBE™ heat indicator	S	S	S	S	S	S	S
Stainless steel insert lid	O	S	S	S	O	S	S
Locking casters and/or stylish wheels	S	S	S	S	-	-	S
Spider guard	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
Brass valves	S	S	S	S	S	S	S
Infrared rear burner 14,000 BTU's	-	S	S	S	-	S	S
Stainless steel reversible channel grids	S	-	-	-	S	-	-
Porcelainized cast iron WAVE™ reversible channel cooking grids	-	S	S	S	-	S	S
Stainless steel sear plates	S	S	S	S	S	S	S
Stainless steel bottom burners	3	3	3	2	3	3	3
Total cooking area*	570	570	680	680	570	570	680
Infrared bottom burner	-	-	-	1	-	-	-
Porcelain warming rack	S	S	S	S	S	S	S
Hanging basket	O	O	S	-	O	O	S
10,500 BTU side burner	O	O	S	S	O	O	O
Black powder coated cart	S	-	-	-	-	-	-
Black powder coated cart - stainless steel	-	S	S	S	-	-	-
Stainless steel & black powder cart pedestal	-	-	-	-	-	-	S
Ultra Chef Limited Lifetime Warranty	S	S	S	S	S	S	S
ACCESSORIES							
Heavy duty rotisserie	O	O	S	S	O	O	O
Lid insert (stainless steel)	O	S	S	S	O	S	S
Charcoal tray	O	O	O	O	O	O	O
Cover	O	O	O	O	O	O	O
Griddle	O	O	O	O	O	O	O
Smoker tube	O	O	O	O	O	O	O
Deck mount post (DMP)	-	-	-	-	O	-	-
In-ground post (GP)	-	-	-	-	O	-	-

*Includes primary and secondary cooking area. S = standard, O = 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. 6,78, 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 www.napoleongrills.com



PHONE: 705-726-4278 • FAX: 705-725-2564
www.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



Printed in Canada
 ADBRUC 03/2008

www.napoleongrills.com

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 areas: 165 sq. in.
- Black powder coated galvanized cart
- Stainless steel reversible channel grids
- RADIANT WAVE™ stainless steel sear plates
- Quality locking EASY ROLL™ casters and treaded wheels
- SOLIDO™ folding side shelves
- Optional side burner
- Cast aluminum lid with stainless steel temperature gauge
- Electronic ignition
- Optional lid & cart inserts (stainless steel)
- Ultra Chef Limited Lifetime Warranty

U405RB Cart Model



Side shelves fold down or remove

- Same as U405 model (above) PLUS:
- 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



Also available as a built-in model **BIU405RB**

UP405RB Pedestal Model



Side shelves fold down or remove



Optional side burner, great for sauteing and extra cooking space

- Up to 59,000 BTU's and patented 14,000 BTU stainless steel infrared rear rotisserie burner
- Porcelainized cast iron WAVE™ reversible channel cooking grids
- RADIANT WAVE™ stainless steel sear plates
- Primary cooking area: 405 sq. in.
- Secondary cooking areas: over 275 sq. in.
- Extra warming rack included
- Stainless steel and galvanized powder coated HIDE-A-TANK™ pedestal
- Stainless steel folding side shelves
- Electronic ignition
- Ultra Chef Limited Lifetime Warranty

See delicious recipes on www.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. Porcelainized cast iron WAVE™ reversible channel cooking grids to hold drippings to keep food moist while cooking



UD405RSB Cabinet Model

- Up to 69,500 BTU's
- Primary cooking area: 405 sq. in.
- Secondary cooking areas: over 275 sq. in.
- Extra warming rack included
- Standard patented 14,000 BTU stainless steel infrared rear rotisserie burner with heavy duty rotisserie
- Porcelainized cast iron WAVE™ reversible channel cooking grids with RADIANT WAVE™ stainless steel sear plates
- Stainless steel and galvanized powder coated cart
- EASY ROLL™ locking casters with treaded wheels
- Stainless steel folding side shelves with standard 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 degrees 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 with light
- Primary cooking area: 405 sq. in.
- Secondary cooking area: 275 sq. in.
- Porcelainized cast iron WAVE™ reversible channel cooking grids hold drippings to keep food moist
- Powder coated cart with attractive stainless steel door
- Stainless steel lid insert and ACCU-PROBE™ temperature gauge
- Stainless steel side shelves with LUXIDIO® end caps with 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