



Solasta

PRESTIGE PRO® SERIES GRILLS

ELEVATE YOUR GRILLING GAME. UPGRADE TO A NAPOLEON.

POWERED BY





**EVERY.
DETAIL.
MATTERS.**

**SEE THE
DIFFERENCE A
NAPOLEON MAKES.**



**NO DETAIL
TOO SMALL.**

At Napoleon, we understand that every detail matters. We know that even the smallest details add up to make a big difference when curating your perfect grilling experience.



**EVERY.
DETAIL.
MATTERS.**



GET IN THE ZONE— THE SIZZLE ZONE®.

Nothing but the best—experience Napoleon's custom-engineered infrared SIZZLE ZONE®. Our innovative infrared technology is capable of heating to an astounding 1800°F in only 30 seconds, for a steakhouse-quality sear in a snap.

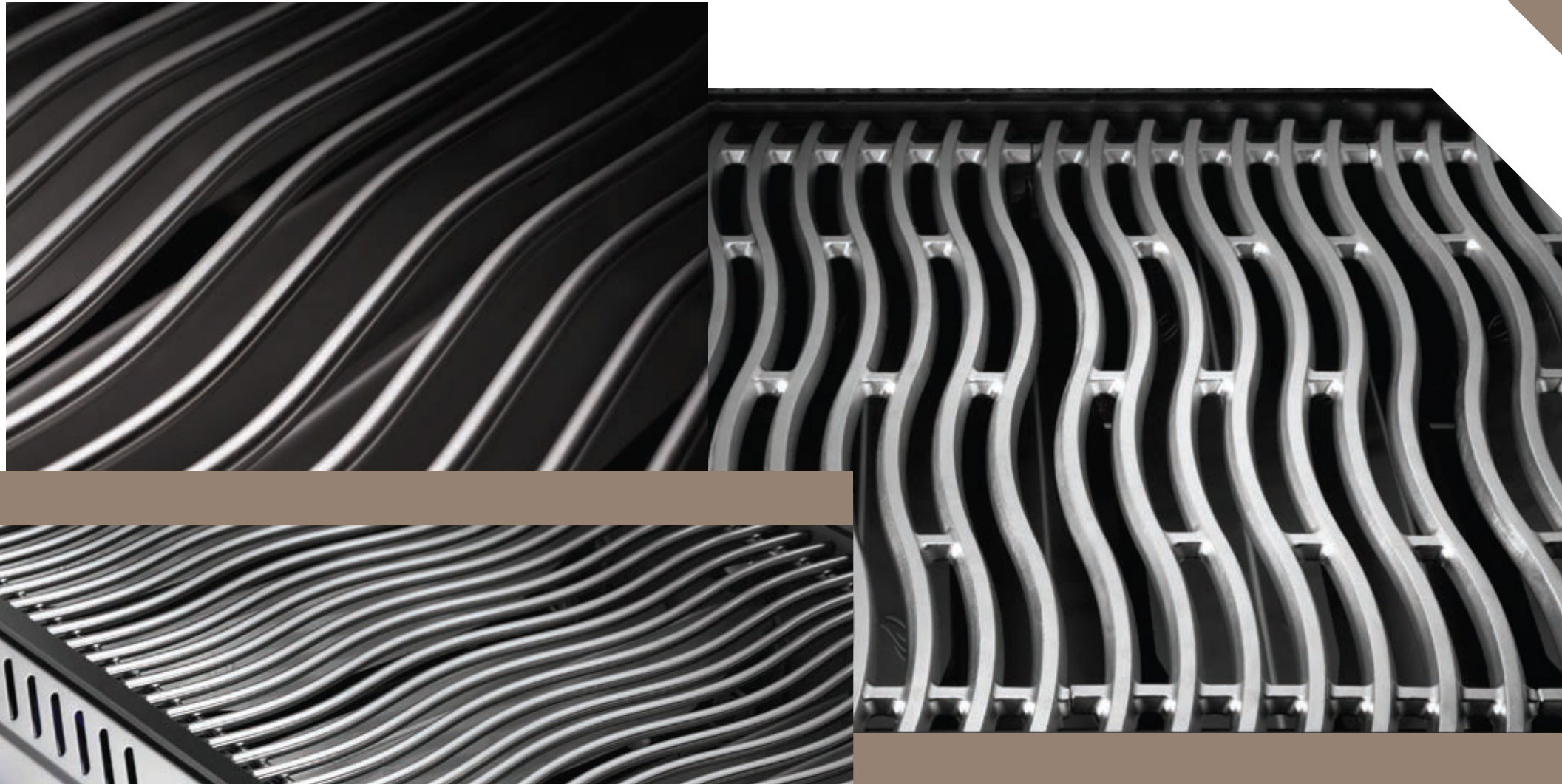


NAPOLEON EXCLUSIVE— SAFETYGLOW™ KNOBS.

Knobs that do so much more than just ignite the burners—they prioritize your safety. Our innovative knobs glow red when turned on, providing an instant visual cue.



Step into the spotlight with
PROXIMITY LIGHTING.



PATENTED WAVE[™] COOKING GRIDS.

Our cooking grids are curved, not straight. Their unique shape provides enhanced durability and heat retention, plus they prevent food from falling through the cracks.



PRESTIGE® PRO			PRESTIGE®	
500	665	825	500	665
6 burners	8 burners	10 burners	6 burners	7 burners
82,000 BTU	99,000 BTU	123,000 BTU	82,000 BTU	94,000 BTU
Cooks up to 31 burgers	Cooks up to 41 burgers	Cooks up to 52 burgers	Cooks up to 31 burgers	Cooks up to 41 burgers
9.5mm stainless steel cooking grids Hood and cabinet interior lights Proximity lighting Ultra-Glide tank storage			8.5mm stainless steel cooking grids	
14,000 BTU IR3 side burner		17,000 BTU IR side burner	16,000 BTU IR3+ side burner	
LED Spectrum SafetyGlow™ Knobs			SafetyGlow™ Knobs	
IR rear burner with 4-fork rotisserie kit			IR rear burner with 2-fork rotisserie kit	
Made in Canada			Made in Canada	
Integrated smoker tray				

LIFETIME LIMITED WARRANTY

*Grill capacity based on 4" burgers



THE PRESTIGE® PRO SERIES

Experience innovation in grilling technology.



Prestige® Pro 500
PRO500RSIB

₪ 20,859
Price incl. VAT



Prestige® Pro 665
PRO665RSIB

₪ 28,110
Price incl. VAT



Prestige® Pro 825
PRO825RSIB

₪ 43,260
Price incl. VAT

NOTHING GRILLS LIKE A PRO.



Prestige PRO



PRESTIGE PRO® 825

NATURAL GAS OR PROPANE
123k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
52 BURGERS*

GRILL TO PERFECTION
10 BURNERS

CENTER-GRAVITY LID
LIFT EASE



PRO825RSBI

Width: 239cm
Depth: 65cm
Height: 130cm (lid closed)
142cm (lid opened)

PRESTIGE PRO® 665

NATURAL GAS OR PROPANE
99k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
41 BURGERS*

GRILL TO PERFECTION
8 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO665RSIB

Width: 195cm
Depth: 65cm
Height: 130cm (lid closed)
142cm (lid opened)

PRESTIGE PRO® 500

NATURAL GAS OR PROPANE
80k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
6 BURNERS

CENTER-GRAVITY LID
LIFT EASE



PRO500RSIB

Width: 169cm
Depth: 65cm
Height: 132cm (lid closed)
144cm (lid opened)

*Grill capacity based on 4" burgers

PRESTIGE® PRO 825



Integrated Wood
Chip Smoker Tray



Two-Stage
Power Side Burner



Rear Infrared
Rotisserie Burner



Dual-Level Stainless
Steel Sear Plates



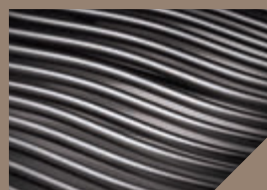
LED Spectrum
NIGHT LIGHT™ Control
Knobs with SafetyGlow™



Proximity Lighting
Projects Napoleon Logo



Interior Lights for Late
Night Entertaining



9.5 mm Stainless
Steel Iconic WAVE™
Cooking Grids

The Prestige® PRO Series PRO825RSBI twin-head grill with rear infrared burner, power side burner and dedicated infrared **SIZZLE ZONE**® bottom burners. This grill has everything you need and more. It is the ultimate grilling machine.



- Space-saving **LIFT EASE**™ lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- Twin-head cooking system with two infrared **SIZZLE ZONE**® bottom burners and stainless steel tube warming burner
- Two-stage power side burner with a circular infrared burner and outer flame burner
- **JETFIRE**™ ignition lights each burner independently with a jet of flame
- Stainless steel side shelves with beverage holders and ice/marinade bucket with cutting board
- Soft-close cabinet doors with interior lighting and **EASY GLIDE**™ soft-close drawers
- **ULTRA-GLIDE**™ propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
123k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
52 BURGERS*

GRILL TO PERFECTION
10 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO825RSBI

*Grill capacity based on 4" burgers

PRESTIGE® PRO 665



Integrated Wood Chip Smoker Tray



Infrared SIZZLE ZONE® Side Burner



Rear Infrared Rotisserie Burner



Dual-Level Stainless Steel Sear Plates



LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow™



Proximity Lighting Projects Napoleon Logo



Interior Lights for Late Night Entertaining



9.5 mm Stainless Steel Iconic WAVE™ Cooking Grids

The Prestige® PRO Series PRO665RSIB grill with rear infrared burner, infrared SIZZLE ZONE® side burner and integrated wood chip and smoker tray. This grill has everything you need and more in 1140 sq.in. of cooking area.



- **NIGHT LIGHT™** knobs with SafetyGlow™ turn red when a burner is on
- Comes pre-assembled with only minor final assembly required
- Space-saving **LIFT EASE™** lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- **JETFIRE™** ignition lights each burner independently with a jet of flame
- Stainless steel side shelves with beverage holders and ice/marinade bucket with cutting board
- Soft-closing doors with interior lighting
- **ULTRA-GLIDE™** propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
99k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
41 BURGERS*

GRILL TO PERFECTION
8 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO665RSIB

*Grill capacity based on 4" burgers

PRESTIGE® PRO 500



Rear Infrared Rotisserie Burner



Infrared SIZZLE ZONE® Side Burner



LED Spectrum NIGHT LIGHT™ Control Knobs with SafetyGlow™



Dual-Level Stainless Steel Sear Plates



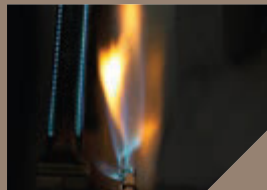
Interior Lights for Late Night Entertaining



Proximity Lighting Projects Napoleon Logo



9.5 mm Stainless Steel Iconic WAVE™ Cooking Grids



Instant JETFIRE™ Ignition

The Prestige® PRO Series PRO500RSIB grill with rear infrared burner and infrared SIZZLE ZONE® side burner. This grill has everything you need and more with 900 sq.in. of cooking area.



- **NIGHT LIGHT™** knobs with SafetyGlow™ turn red when a burner is on
- Space-saving **LIFT EASE™** lid with center-gravity technology
- Rear infrared burner and commercial-quality rotisserie kit with 4 forks
- Soft-close doors with interior lighting
- Heavy gauge stainless steel tube burners with crossover lighting
- **ULTRA-GLIDE™** propane tank tray for easy access (propane unit only)

NATURAL GAS OR PROPANE
80k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
6 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



PRO500RSIB

*Grill capacity based on 4" burgers



COLOR OPTIONS

STAINLESS STEEL



BLACK



UPGRADE YOUR GRILLING ACCESSORIES



PIZZA STONE
70084



PIZZA PAN
56066



PIZZA SPATULA
70003



DRIP PAN LINER
62070/71



STAINLESS STEEL BRUSH
62035



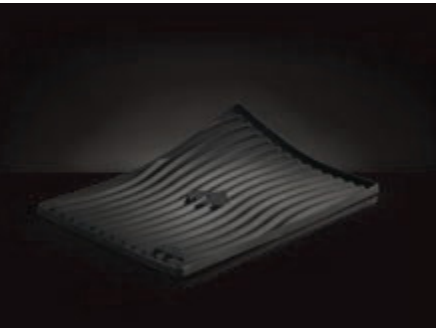
EXECUTIVE 3 PIECE TOOLSET
70036



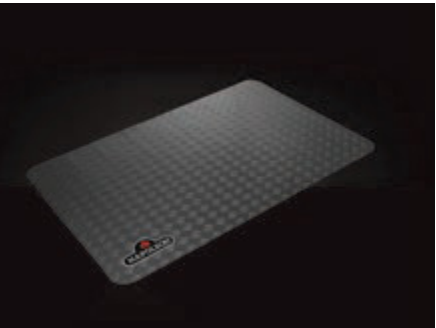
INTERIOR/EXTERIOR GRILL CLEANER
62042/62044



BAMBOO CUTTING BOARD
70113



SIDE SHELF MAT
70122



GRILL MATS
68001/68002



GENUINE LEATHER HEAT-RESISTANT GLOVES
62147



HEAT-RESISTANT GLOVES WITH SILICONE GRIPS
62145



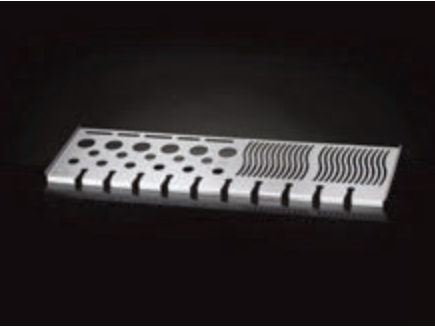
ROTISSERIE GRILL BASKET
64000



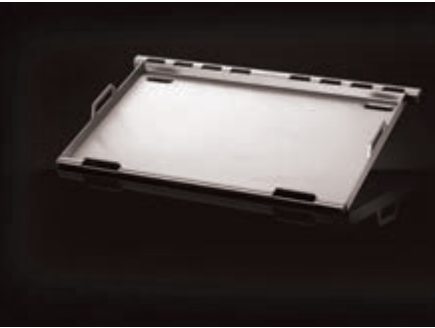
GRIDDLE INSERT
56041



CAST IRON FRYING PAN
56053



MULTIFUNCTIONAL WARMING RACK
71500/71504



STAINLESS STEEL GRIDDLE INSERT
56094



CAST IRON DUTCH OVEN
56059

COOKING STYLES EXPLAINED DIRECT VS. INDIRECT HEAT



Cooking over **DIRECT HEAT** entails positioning your food directly above the flame, perfect for searing steaks, thinner cuts of meat, and vegetables. Keep the lid closed to cook faster than with the lid up. Anything less than two inches thick is typically cooked using **DIRECT HEAT**.

INDIRECT HEAT is similar to baking—food is placed over the unlit burner with the other side on high. This is an excellent way to cook tough cuts of meat that require a low and slow cooking approach. **INDIRECT HEAT** is ideal for including a smoker pipe for extra flavor.

Unique to Napoleon—our innovative **CHARCOAL TRAYS** allow you to switch from gas to charcoal in a snap.



Use a **ROTISSERIE** to seal in juices, provide a beautiful sear and self-baste larger cuts of meat. It is a hands-off cooking method you can enjoy with the rear **ROTISSERIE** burner.

Napoleon's innovative **INFRARED SIDE AND REAR BURNERS** produce intense 1800°F heat to instantly sear meat and lock in flavor and juice.

Combine our **SMOKER TUBE** with **INDIRECT HEAT** to create flavorful, stress-free meals. Fill the optional **SMOKER TUBE** with wet woodchips then position over the left burner turned on high. Place your food on the right and smoke for several hours under a closed lid. Fresh wood chips may be added as needed.

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive—the convenience of gas with the flavor of charcoal—we've got it covered! Napoleon's charcoal tray fits your existing grill and lights easily with your gas burner. No need for lighter fluid!

Enjoy the the freedom to switch from gas to charcoal with ease. Simply replace your sear plates with the charcoal tray, fill with charcoal, then light with the burners on your grill. Replace your cooking grids and you're cookin' with charcoal!



TRANSFORM YOUR GRILL

Effortlessly convert your grill with our Premium Stainless Steel Griddle Insert. Ideal for searing, sautéing, and stir-frying, this griddle offers a generous cooking surface and provides ample space to cook with ease. Achieve an epic sear on steaks, cook juicy burgers, full breakfasts, and more. Enjoy a reliable cooking experience thanks to thick stainless steel construction and even heat distribution, plus the integrated grease traps capture drippings for easy cleanup. Save space and money, convert your existing grill into a griddle in a snap.



HOW DOES INFRARED COOKING WORK?

Infrared technology is innovative—it uses radiant energy similar to what you get from the sun. Low-frequency waves from the invisible part of the light spectrum travel from the infrared burner directly to your food without heating the surrounding air.

Napoleon infrared burners are designed with ceramic tiles with thousands of evenly spaced flame ports which heat up the ceramic up to a sizzling 1800°F in seconds, producing radiant infrared energy. This intense heat, or **SIZZLE ZONE®**, quickly sears your food, locking in moisture and flavor.

The results? Delicious, juicy meals in less time so whipping up the perfect meal is quick and easy every time.

GREAT FLAVOR AND MOISTURE RETENTION

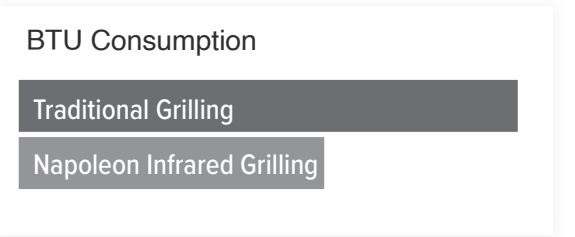
Radiant energy is delivered directly to the food, not the air so it cooks quickly, resulting in a greater retention of food weight.

MORE EFFICIENT

As infrared heats food directly, not the air around it, grilling year round is much easier.

THE ENVIRONMENTAL CHOICE!

Cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.



READY-TO-GRILL IN 30 SECONDS

COOK THE PERFECT

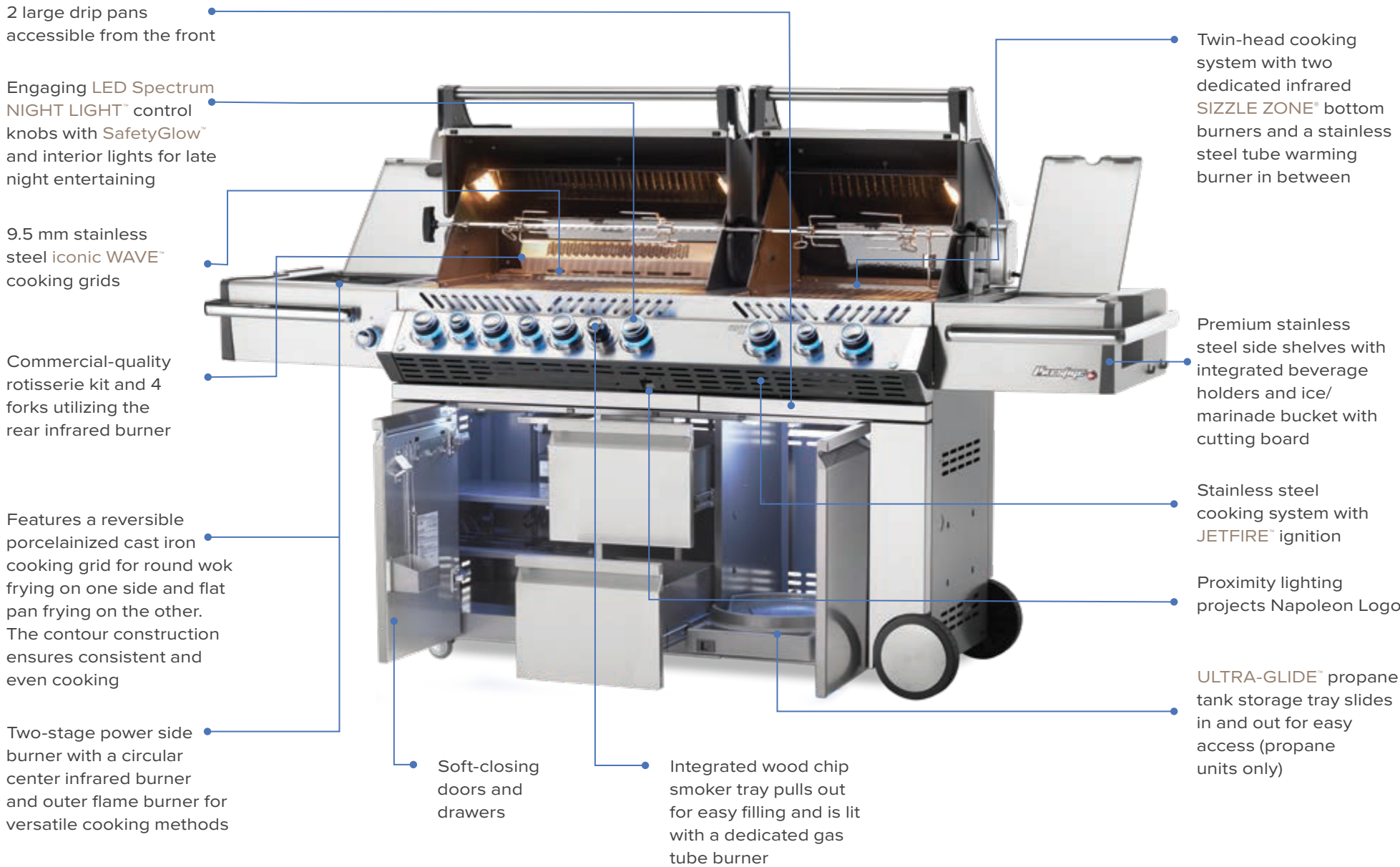
INFRARED STEAK.

1. Bring steak to room temperature, pat dry and season generously with salt and pepper.
2. Preheat your infrared burner for about one minute.
3. Place your steak on the preheated grid.
4. Sear for 1-2 minutes, turn 90-degrees and continue searing for 1-2 minutes.
5. Remove and rest for a rare to medium rare steak or continue cooking using indirect heat on your main grill head to the perfect doneness.

TIP: Choose a steak that is well-marbled; the more marbled it is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and 12 to 16 ounces.



ANATOMY OF THE PERFECT GRILL

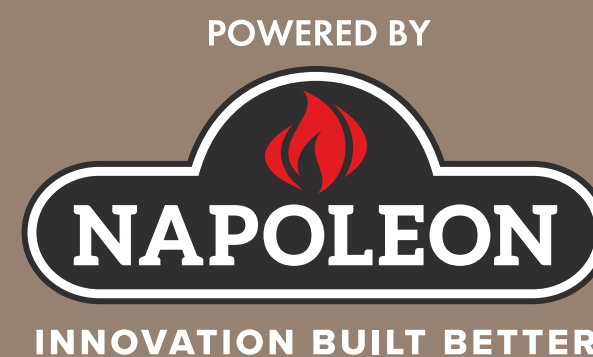


PRO825RSBI SHOWN

	PRESTIGE PRO 825	PRESTIGE PRO 665	PRESTIGE PRO 500
DIMENSIONS	PRO825RSBI	PRO665RSIB	PRO500RSIB
Total width in inches (cm) shelves up	94 ¼ (239)	76 ¾ (195)	66 ¼ (169)
Total depth in inches (cm)	25 ½ (65)	25 ½ (65)	25 ½ (65)
Total height in inches (cm) lid closed / lid open	51 (130) / 56 (142)	51 (130) / 56 (142)	51 ¾ (132) / 56 ¾ (144)
SPECIFICATIONS	PRO825RSBI	PRO665RSIB	PRO500RSIB
Lift EASE™ roll top lid	S	S	S
Lid color*	ss	ss	ss
ACCU-PROBE™ temperature gauge	S	S	S
Electronic ignition (side and rear burner)	S†	S†	S†
Instant, battery-free JETFIRE™ 2.0 ignition	-	-	-
Instant, batter-free JETFIRE™ ignition	S	S	S
Infrared ceramic bottom burners	2	-	-
Stainless steel bottom burners	6	5	4
Stainless steel warming burner	S	-	-
Integrated wood chip smoker tray	S	S	-
Stainless steel rear infrared rotisserie burner	S	S	S
Two-stage power side burner	S	-	-
Infrared SIZZLE ZONE® side burner	-	S	S
Stainless steel 8.5mm Iconic WAVE™ cooking grids	-	-	-
Cast stainless steel iconic WAVE™ cooking grids			-
Stainless steel 9.5mm Iconic WAVE™ cooking grids	S	S	S
Integrated ice / marinade bucket and cutting board	S	S	S
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow™ control knobs	S	S	S
LED control knobs with SafetyGlow™	S	S	S
Interior cabinet LED lights	S	S	S
Interior grill head halogen lights	S	S	S
Removable drip pan	S	S	S
Industrial locking caster wheels	-	-	-
President's Lifetime Limited Warranty	S	S	S
ACCESSORIES	PRO825RSBI	PRO665RSIB	PRO500RSIB
Commercial-quality rotisserie kit	S	S	S
Heavy-duty rotisserie kit – 2 Forks	-	-	-
Charcoal tray	O	O	O
Heavy-duty cover	O	O	O
GRILL INPUTS (BTUs)	PRO825RSBI	PRO665RSIB	PRO500RSIB
Main infrared burners	24,000	-	-
Main tube burners	48,000	60,000	48,000
Side burner	17,000	13,000	14,000
Rear infrared burner	18,000	18,000	18,000
Smoker burner	8,000	8,000	-
Warming burner	8,000	-	-
Total	123,000	99,000	80,000

S = standard O = optional * Lid colors: ss = stainless steel, mk = matte black, † Rear and side burner





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Commercial unit B14-07, KLP4 Expansion, Kezad, Abu Dhabi, UAE