



Solasta

PRESTIGE® SERIES GRILLS

ELEVATE YOUR GRILLING GAME. UPGRADE TO A NAPOLEON.

POWERED BY



INNOVATION BUILT BETTER



**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.

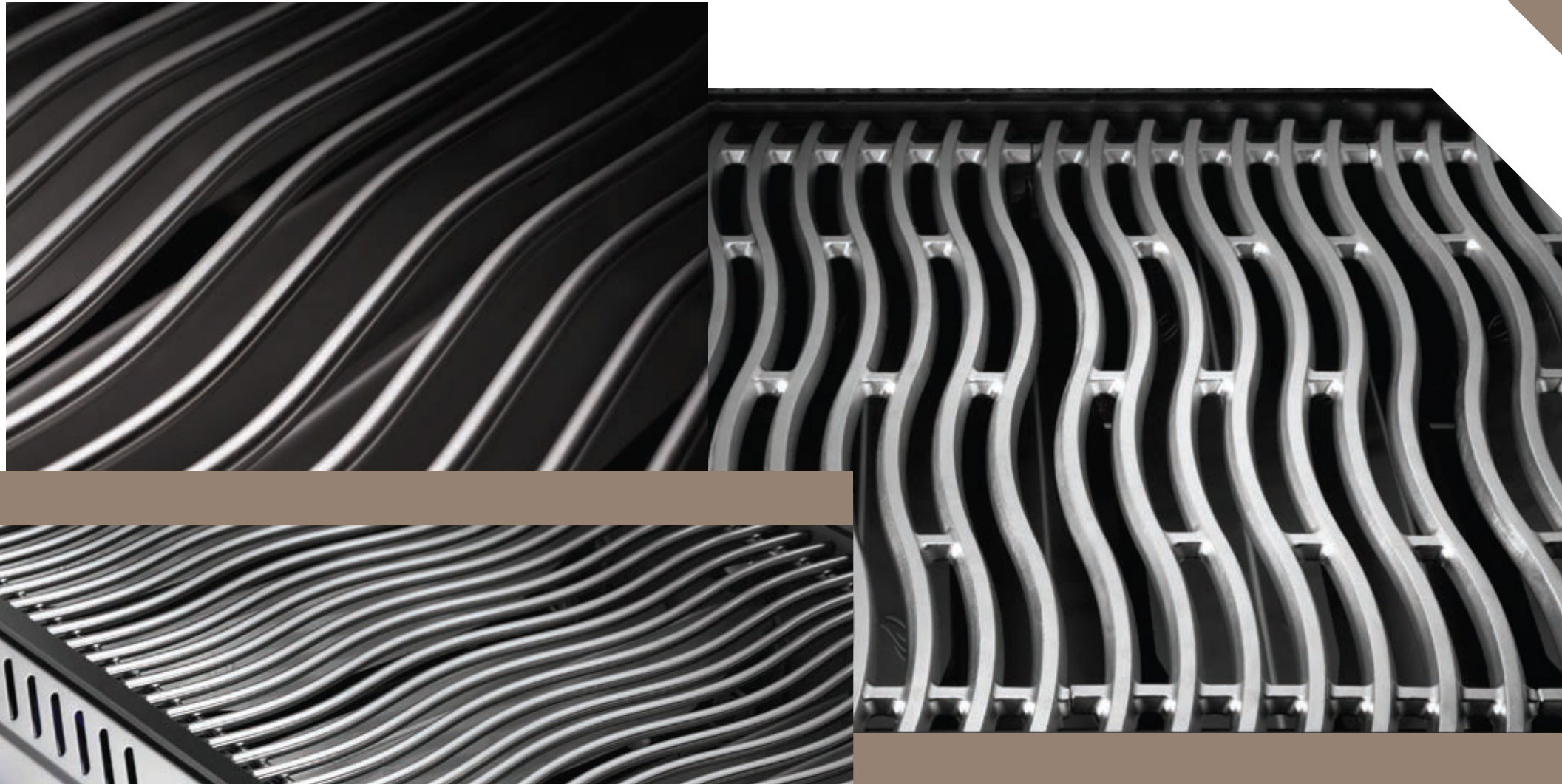


NAPOLEON EXCLUSIVE— SAFETYGLOW™ KNOBS.

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



PRESTIGE® SERIES GRILLS

Experience innovation with our dynamic evolution in grilling that connects you with your grilling experience more than ever before.



PRESTIGE

Available models:
Prestige® 500: P500RSIBSS

€ 13,940
Price incl. VAT



PRESTIGE

Available models:
Prestige® 665: P665RSIBSS

ON REQUEST - NOT IN STOCK

**BRING YOUR "A" GAME WITH
HIGH-POWER INFRARED HEAT.**



PRESTIGE



PRESTIGE® SERIES GRILLS

Innovation meets perfection. Every component is meticulously engineered to deliver outstanding results and long-lasting durability. Elevate your grilling experience so you can Do More, Know More, and Experiment More—every time you fire it up.

DO MORE.

Offering unmatched convenience, versatile cooking options, smart storage solutions, and effortless cleaning to make grilling easier than ever.

KNOW MORE.

Dive into cutting-edge technology that excites and empowers you. Gain the knowledge and confidence you need with smart guidance and cook assist features that help you master every meal.

EXPERIMENT MORE.

Be inspired to push your culinary boundaries. With the Prestige Series, you can experiment with new techniques, flavours, and styles, unlocking endless creations for your grilling adventures.

PRESTIGE® 665 | 500

STANDARD FEATURES



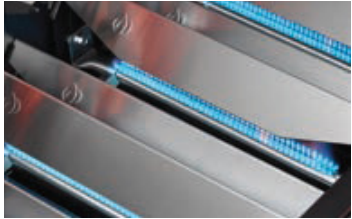
SAFETYGLOW™ CONTROL KNOBS
Backlit with blue LEDs that change to red when the gas is on, making it easier and safer to grill after dark.



EXTENDED REAR BURNER WITH ROTISSERIE KIT INCLUDED
An additional 3" of burner length for a more even cooking temperature, ideal for rotisserie cooking and creating delicious, slow-roasted meals.



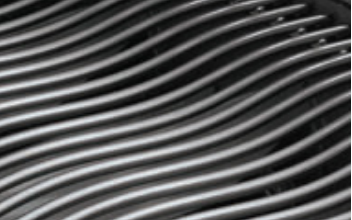
JETFIRE™ 2.0 IGNITION
Enhanced one-spark technology for reliable quick and easy ignition.



STAGGERED SEAR PLATES
Optimized to allow heat to move more efficiently, with alternating up/down positioning to reduce flare-ups and make cleaning easier. Designed for improved vaporization of drippings for enhanced flavor.



INFRARED SIZZLE ZONE®
Heats up to 1800 degrees F, giving you perfectly seared, restaurant-quality steaks.



8.5MM ICONIC WAVE™ COOKING GRIDS
Offering better heat retention, even cooking, and perfect sear marks, these stainless steel grids offer superior performance with long-lasting durability.



PATENTED STAINLESS STEEL BURNER TUBE
Our patented stainless steel burner tubes are designed to not only deliver industry leading evenness of heat, optimized gas usage for greater efficiency but a simple one-spark ignition every time.



INDUSTRIAL CASTER WHEELS
Rugged and durable, with full-metal locking wheels that can hold up to 176 lbs each, the Prestige Series moves with ease and stability. The threaded rod wheel system offers enhanced leveling for a perfect, balanced grilling experience.

ALSO STANDARD ON ALL MODELS

Porcelain-coated grease drip pan resists corrosion from salt in sauces, ensuring long-term durability and easy cleaning.
Grease management system reduces the risk of grease fires.
Stainless steel stow-away warming rack flips up and out of the way while the rear burner is in use.

Reinforced doors and an improved water bezel provide greater durability and rust-resistance.
Max prep zone shelf with integrated bottle opener and tool hooks that are hidden away.
Lift Ease™ lid with centre-gravity technology.

	PRESTIGE 665	PRESTIGE 500
DIMENSIONS	P665RSIB	P500RSIB
Total width in inches (cm) shelves up	74 (188)	66¼ (168)
Total depth in inches (cm)	26 (66)	26 (66)
Total height in inches (cm) lid closed / lid open	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)
SPECIFICATIONS	P665VRSIB	P500VRSIB
Lift EASE™ roll top lid	S	S
Lid color*	ss	ss
ACCU-PROBE™ temperature gauge	S	S
Electronic ignition (side and rear burner)	S†	S†
Instant, battery-free JETFIRE™ 2.0 ignition	S	S
Instant, batter-free JETFIRE™ ignition	-	-
Infrared ceramic bottom burners	-	-
Stainless steel bottom burners	5	4
Stainless steel warming burner	-	-
Integrated wood chip smoker tray	-	-
Stainless steel rear infrared rotisserie burner	S	S
Two-stage power side burner	-	-
Infrared SIZZLE ZONE™ side burner	S	S
Stainless steel 8.5mm Iconic WAVE™ cooking grids	S	S
Cast stainless steel iconic WAVE™ cooking grids	-	-
Stainless steel 9.5mm Iconic WAVE™ cooking grids	-	-
Integrated ice / marinade bucket and cutting board	-	-
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow™ control knobs	-	-
LED control knobs with SafetyGlow™	S	S
Interior cabinet LED lights	-	-
Interior grill head halogen lights	-	-
Removable drip pan	S	S
Industrial locking caster wheels	S	S
President's Lifetime Limited Warranty	S	S
ACCESSORIES	P665RSIB	P500RSIB
Commercial-quality rotisserie kit	-	-
Heavy-duty rotisserie kit – 2 Forks	S	S
Charcoal tray	O	O
Heavy-duty cover	O	O
GRILL INPUTS (BTUs)	P665RSIB	P500RSIB
Main infrared burners	-	-
Main tube burners	60,000	48,000
Side burner	16,000	16,000
Rear infrared burner	18,000	18,000
Smoker burner	-	-
Warming burner	-	-
Total	94,000	82,000

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





PRESTIGE® 665

NATURAL GAS OR PROPANE
94k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
41 BURGERS

GRILL TO PERFECTION
7 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



P665RSIBSS
Width: 188cm
Depth: 66cm
Height: 129.5cm (lid closed)
147cm (lid opened)

*Grill capacity based on 4" burgers

COLOR OPTIONS

PRESTIGE 665



STAINLESS STEEL
ON REQUEST - NOT IN STOCK



BLACK
ON REQUEST - NOT IN STOCK

PRESTIGE 500



STAINLESS STEEL
€ 13,940
Price incl. VAT



BLACK
€ 13,940
Price incl. VAT



GREY
€ 13,390
Price incl. VAT



PHANTOM
€ 16,470
Price incl. VAT

NATURAL GAS OR PROPANE
82k 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™



P500RSIBSS
Width: 168cm
Depth: 66cm
Height: 129.5cm (lid closed)
147cm (lid opened)

*Grill capacity based on 4" burgers

UPGRADE YOUR GRILLING ACCESSORIES



PIZZA STONE
70084



PIZZA PAN
56066



PIZZA SPATULA
70003



DRIP PAN LINER
62070/71



STAINLESS STEEL BRUSH
62035



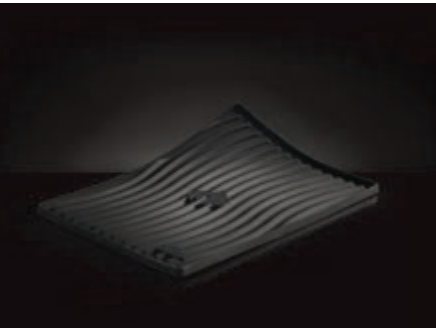
EXECUTIVE 3 PIECE TOOLSET
70036



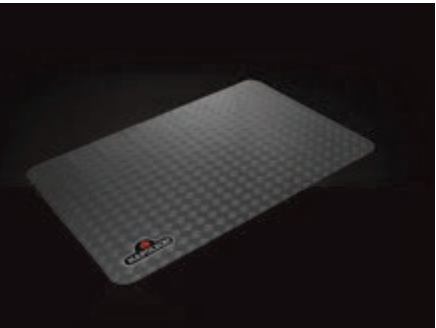
INTERIOR/EXTERIOR GRILL CLEANER
62042/62044



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



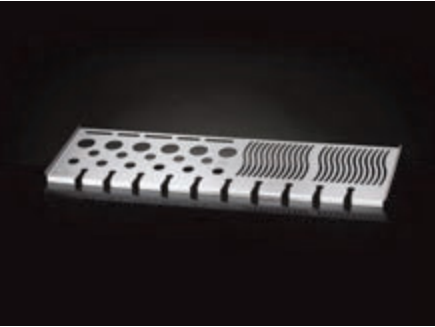
ROTISSERIE GRILL BASKET
64000



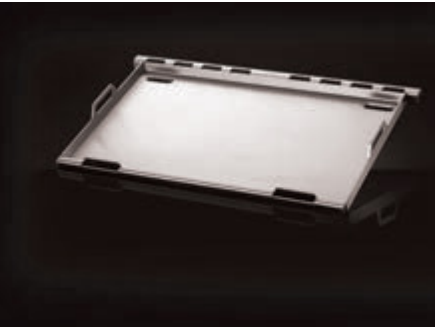
GRIDDLE INSERT
56041



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

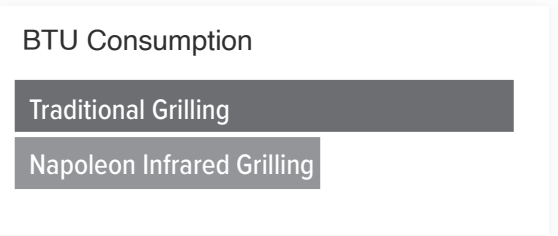
Radiant energy is delivered directly to the food, not the air so it cooks quickly, resulting in a greater retention of food weight.

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%.



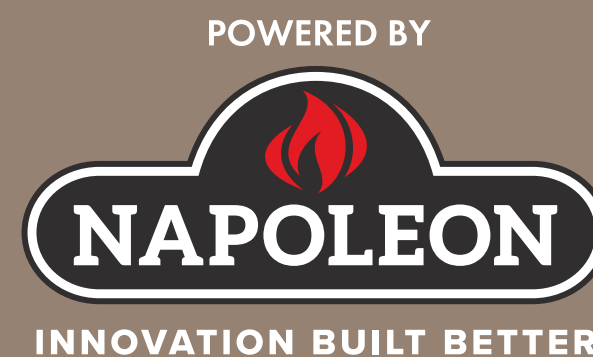
READY-TO-GRILL IN 30 SECONDS

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.





www.solasta.io

Phone: +971 52 299 6831

Email: info@solasta.io

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