

GRILL DIFFERENT.
GO ROGUE.



Sölasta

ROGUE SERIES



THE ROGUE® PLATFORM SERIES

ROGUE

ROGUE^{XT}

ROGUE^{SE}

425

525

625



625 5 BURNERS
525 4 BURNERS
425 3 BURNERS

ROGUE

ROGUE 365

32,000 BTU's
2 Main Burners
Total Cooking Area: 18"D x 20"W

€ 4,080
Price incl. VAT



**NAPOLEON LIMITED 15 YEAR
BUMPER TO BUMPER WARRANTY**
FOR ROGUE®, ROGUE® XT & ROGUE® SE SERIES MODELS

ROGUE 425

42,000 BTU's
3 Main Burners
Total Cooking Area: 18"D x 23 ¾"W

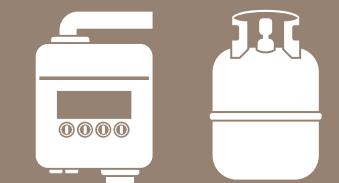
ON REQUEST - NOT IN STOCK



ROGUE 525

48,000 BTU's
4 Main Burners
Total Cooking Area: 18"D x 28 ¾"W

€ 7,390
Price incl. VAT



natural gas or propane
up to **48k** BTU's



deliciously serve
up to **32** people



grill to perfection
with up to **4** burners



ACCU-PROBE™ TEMPERATURE GAUGE
Safely and instantly read the internal temperature of your grill with the lid closed. This thermometer has a wide temperature measurement range from 0° to 370°C (0° to 700°F) and includes the ideal smoking and searing range.



ROGUE

FEATURES

EXCLUSIVE CROSS-OVER LIGHTING SYSTEM



Napoleon's cross-over lighting provides a fail safe system ensuring each burner can be lit with the other, one handed operation and will re-light if wind blows it out in extreme conditions.



Robust Ergonomic Control Knobs

Like the steering wheel of a car, the smooth grip and robust shape enhances your grilling experience.



Sleek Lid

Lifts easily and retains heat for oven like performance.



Integrated Tool Hooks

Place tools close at hand on the tool hooks on each side shelf keeping the side shelves free for prepping.



Enclosed Cart Design

The enclosed cart hides the propane tank adding storage space and provides protection from the elements.



Porcelainized Cast Iron Iconic WAVE™ Cooking Grids

These iconic reversible wave grids provides a perfect sear on the one side while the other side with it's channels keep juices close to the meat.



Dual-Level Stainless Steel Sear Plates

The multi-level set up creates even heat distribution and protects the burners.



Durable Cast Aluminum Fire Box

The fire box resists rust on a superior level and is backed by a new 15 year bumper to bumper warranty.



Folding Side Shelves in Durable Black Powder Coat

Tuck your grill out of the way giving you extra space when needed with the folding side shelves.



ACCU-PROBE™ Temperature Gauge with Smoke and Sear Range

Accurately reads the temperature of your grill for optimal temperature control when BBQing.



Built-in Propane Tank Ring

Securely holds the propane tank within the cabinet for easy positioning and safe mobility for storage.



Instant JETFIRE™ Ignition

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



Large Chrome Plated Warming Rack

New extra deep warming rack adds extra space for additional cooking area.

CHARCOAL FLAVOR FROM YOUR GAS GRILL

Napoleon's optional charcoal tray is designed to let you add the fun & flavor of charcoal anytime on your gas grill. Simply replace sear plates with the charcoal tray, add charcoal and light with your gas burner.



**NAPOLEON LIMITED 15 YEAR
BUMPER TO BUMPER WARRANTY**
FOR ROGUE®, ROGUE® XT & ROGUE® SE SERIES MODELS



ROGUE 425 XT

42,000 BTU's

3 Main Burners

Total Cooking Area: 18"D x 23 ¾"W

ON REQUEST - NOT IN STOCK



ROGUE 425IB XT

51,000 BTU's

3 Main Burners plus
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 23 ¾"W

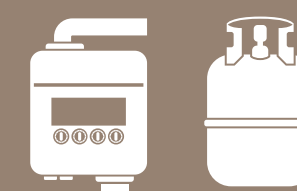
ON REQUEST - NOT IN STOCK



Also Available in Black

ROGUE^{XT}

425



natural gas or propane
up to **51k** BTU's



zero to 1800° exclusive infrared
SIZZLE ZONE™ technology
Ready-to-Grill in **30** seconds



deliciously serve
up to **26** people



grill to perfection
with up to **4** burners



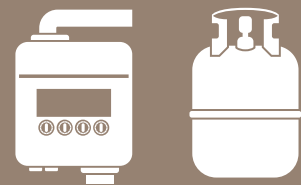
DUAL LEVEL STAINLESS STEEL SEAR PLATES

The dual level sear plates instantly vaporizing any grease that falls from your food; creating flavor and not flare-ups.

* See page 8 for all Rogue® XT Features

ROGUE^{XT}

525 625



natural gas or propane
up to **69k** BTU's



zero to 1800° exclusive infrared
SIZZLE ZONE™ technology
Ready-to-Grill in **30** seconds



deliciously serve
up to **39** people



grill to perfection
with up to **6** burners



Also Available in Black



ROGUE 525 XT

57,000 BTU's

4 Main Burners plus
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 28 ¾"W

ON REQUEST - NOT IN STOCK



ROGUE 625 XT

69,000 BTU's

5 Main Burners plus
Infrared SIZZLE ZONE™

Total Cooking Area: 18"D x 34 ¾"W

€ 10,720

Price incl. VAT



**NAPOLEON LIMITED 15 YEAR
BUMPER TO BUMPER WARRANTY**

FOR ROGUE®, ROGUE® XT & ROGUE® SE SERIES MODELS

ROBUST ERGONOMIC CONTROL KNOBS

Like the steering wheel of the car, the smooth grip and robust shape enhances your grilling experience.





+ 1800°F Infrared SIZZLE ZONE™ Side Burner
Achieve ultimate steakhouse perfection by creating a caramelized crust that sears in the juices.



+ Sleek High-Top Lid
Lifts easily and retains heat for oven like performance.



+ Stainless Steel Cooking Grids
The iconic wave shape provides even heat transfer and prevents smaller food from falling into the grill.
(RXT Stainless Steel models only)



+ Dual-Door Enclosed Cart Design
The enclosed cart hides the propane tank adding storage space and provides protection from the elements.
(2 doors on 525 and 625 models)



Porcelainized Cast Iron Iconic WAVE™ Cooking Grids
These iconic reversible wave grids provides a perfect sear on the one side while the other side with it's channels keep juices close to the meat.



Dual-Level Stainless Steel Sear Plates
Th multi-level set up creates even heat distribution and protects the burners.



Durable Cast Aluminum Fire Box
The fire box resists rust on a superior level and is backed by a new 15 Year Bumper to Bumper Warranty.



Folding Side Shelves in Durable Black Powder Coat
Tuck your grill out of the way giving you extra space when needed with the folding side shelves.



ACCU-PROBE™ Temperature Gauge with Smoke and Sear Range
Accurately reads the temperature of your grill for optimal temperature control when BBQing.



Built-in Propane Tank Ring
Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



Instant JETFIRE™ Ignition
This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



Robust Ergonomic Control Knobs
Like the steering wheel of a car, the smooth grip and robust shape enhances your grilling experience.

ROGUE^{XT}

SAME AS ROGUE®
+ ADDITIONAL FEATURES

INFRARED SIZZLE ZONE™ SIDE BURNER



Napoleon infrared grills use ceramic burners 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°F. This remarkable SIZZLE ZONE™ heat intensity quickly sears your food to lock in moisture and flavor.

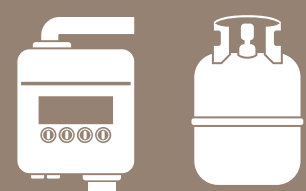
DURABLE CAST ALUMINUM FIRE BOX

The firebox is virtually indestructible and it resists rust on a superior level. It is backed by a new 15 Year Bumper to Bumper Warranty.



ROGUE^{SE}

425 525



natural gas or propane
up to **88k** BTU's



zero to 1800° exclusive infrared
SIZZLE ZONE™ technology
Ready-to-Grill in **30** seconds



deliciously serve
up to **39** people



grill to perfection
with up to **7** burners

ROGUE 425 SE

70,500 BTU's

3 Main Burners plus
Infrared SIZZLE ZONE™
Side & Rear Burner

Total Cooking Area: 18"D x 23 ¾"W

ON REQUEST - NOT IN STOCK



ROGUE 525 SE

76,500 BTU's

4 Main Burners plus
Infrared SIZZLE ZONE™
Side & Rear Burner

Total Cooking Area: 18"D x 28 ¾"W

€ 10,780
Price incl. VAT



**NAPOLEON LIMITED 15 YEAR
BUMPER TO BUMPER WARRANTY**
FOR ROGUE®, ROGUE® XT & ROGUE® SE SERIES MODELS

INFRARED SIZZLE ZONE™ SIDE BURNER

High-heat searing is easy to achieve with the integrated infrared SIZZLE ZONE™ side burner and provides additional cooking space from the main grill area.





ROGUE 625 SE

88,500 BTU's

5 Main Burners plus
Infrared SIZZLE ZONE
Side & Rear Burner

Total Cooking Area: 18"D x 34 ¾"W

ON REQUEST - NOT IN STOCK

PHANTOM ROGUE 425 SE

70,500 BTU's

3 Main Burners plus
Infrared SIZZLE ZONE
Side & Rear Burner

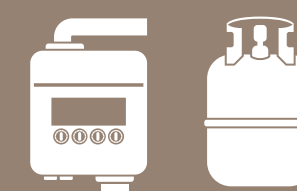
Total Cooking Area: 18"D x 23 ¾"W

€ 10,700
Price incl. VAT



ROGUE^{SE}

425 625



natural gas or propane
up to **88k** BTU's



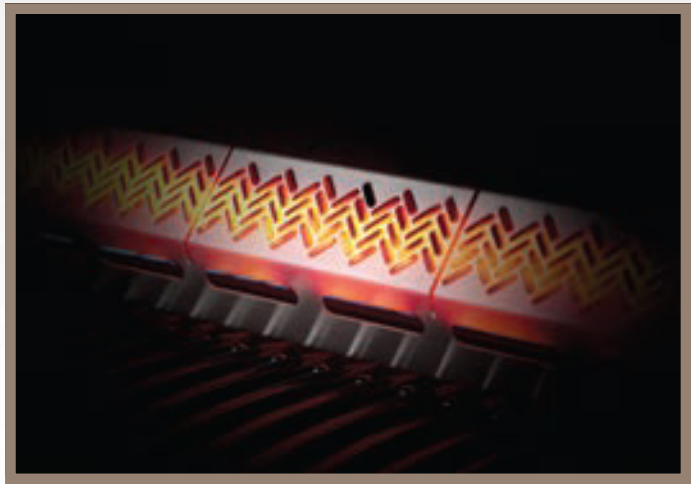
zero to 1800° exclusive infrared
SIZZLE ZONE technology
Ready-to-Grill in **30** seconds



deliciously serve
up to **39** people



grill to perfection
with up to **7** burners



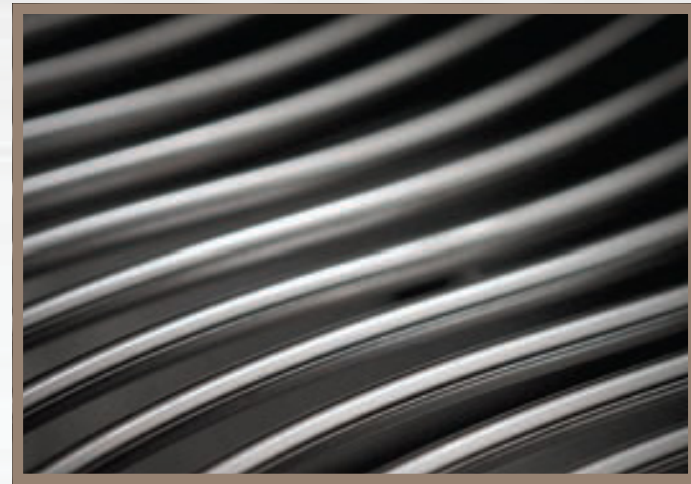
+ Infrared Rear Rotisserie Burner

Infrared heat from the rotisserie burner is perfect for high heat searing and slow spit roasting.



+ Large Folding Side Shelves with Integrated Bottle Opener

Enjoy added prep area with larger side shelves. The right side shelf folds down on the SE Series.



+ Stainless Steel Iconic WAVE™ Cooking Grids

The iconic wave shape provides even heat transfer and prevents smaller food from falling into the grill.



+ Robust Ergonomic Back-Lit Control Knobs

Never be left out in the dark with the back-lit control knobs for late night entertaining.



1800°F Large Infrared SIZZLE ZONE™ Side Burner

Achieve ultimate steakhouse perfection by creating a caramelized crust that sears in the juices.



Dual-Level Stainless Steel Sear Plates

Th multi-level set up creates even heat distribution and protects the burners.



Durable Cast Aluminum Fire Box

The fire box resists rust on a superior level and is backed by a new 15 Year Bumper to Bumper Warranty.



Dual-Door Enclosed Cart Design

The enclosed cart hides the propane tank adding storage space and provides protection from the elements. (2 doors on 525 and 625 models)



Sleek High-Top Lid

Lifts easily and retains heat for oven like performance.



Built-in Propane Tank Ring

Securely hold the propane tank within the cabinet for easy positioning and safe mobility for storage.



Instant JETFIRE™ Ignition

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.



Large Chrome Plated Warming Rack

New extra deep warming rack adds extra space for additional cooking area.

ROGUE^{SE}

**SAME AS ROGUE® XT
+ ADDITIONAL FEATURES**

INFRARED REAR ROTISSERIE BURNER



Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air.



ROGUE^{PRO}

PLANCHA

ROGUE PRO PLANCHA

Dimensions: 152 x 105 x 60 cm

Main grill area: 70 x 44 cm

€ 4,690
Price incl. VAT



FEATURES



430 Stainless Steel
Griddle



Illuminated
control knobs



Large 1 Liter Grease tray



Aluminized Steel Tub



Adjustable leveling
screw



Side shelf with
bottle opener



Folding side shelves

OPTIONAL ACCESSORIES



Cover for RP30FTPK-PHM
SKU: TBD



Stainless Steel Cooking Dome
#56039

INFRARED SIZZLE ZONE™ SIDE BURNER

High-heat searing is easy to achieve with the integrated infrared SIZZLE ZONE™ side burner and provides additional cooking space from the main grill area.

UPGRADE YOUR GRILLING ACCESSORIES



GRILL LIGHT
70049



MULTI-USE TOUCHSCREEN GLOVES
62141 (S/M) 62142 (L) 62143 (XL / XXL)



WIRELESS DIGITAL THERMOMETER
70006



SIDE SHELF MAT
70122



ROTISSERIE RACK
64005



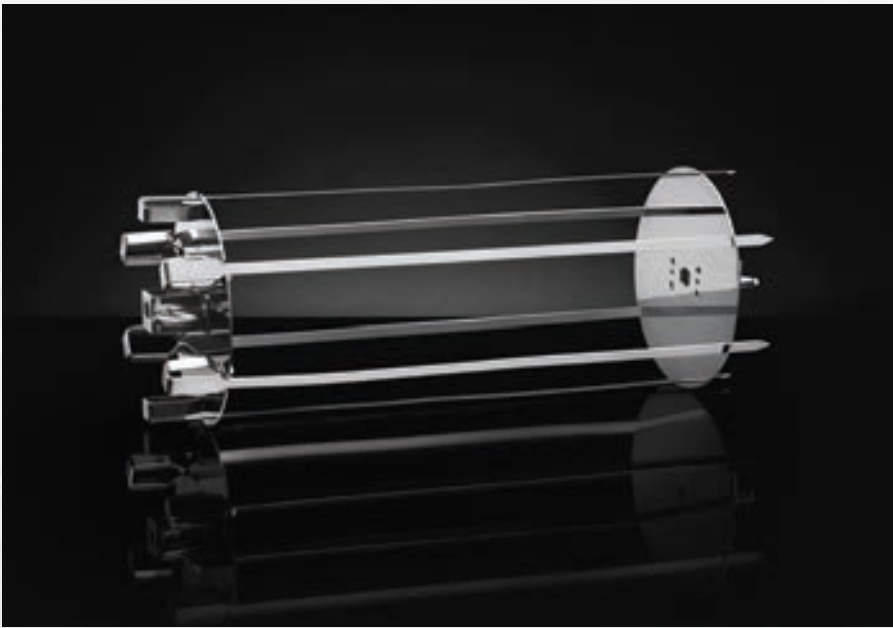
CHICKEN ROASTER
56034



CHICKEN LEG GRILL RACK
56032



GRILLING WOK
56027



ROTISSERIE SHISH-KEBAB SET
64008



STAINLESS STEEL 2-PIECE SAUCE PAN SET
70046



BREAKFAST TOOLSET WITH 4 EGG RINGS
70055



3 PIECE PLANCHA TOOLSET
70081



CUTTING BOARD AND BOWL SET
70012



**PREMIUM STAINLESS STEEL ROASTING
PAN WITH BAMBOO CUTTING BOARD**
56033



CHEF'S KNIFE
55211



SANTOKU KNIFE
55212



**TRIPLE-ROW GRILL BRUSH WITH
STAINLESS STEEL BRISTLES**
62057



**BRISTLE FREE WIDE GRILL BRUSH
WITH SCRAPER**
62055



BBQ SMOKING STARTER KIT
67020



CAST IRON CHARCOAL TRAY
67732



CAST IRON SIZZLE PLATTER
56008



CAST IRON FRYING PAN
56053



CAST IRON DESSERT COOKER
56054



CAST IRON SAUCE PAN WITH LID
56051

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive! Still want the convenience of gas, but long for that charcoal flavor? No problem! Napoleon's charcoal tray lights easily with your gas burner. No need for lighter fluid!

The optional charcoal tray gives you the freedom to switch from gas to charcoal with relative ease. Simply replace your sear plates with the charcoal tray, fill with charcoal and light using your gas burners. Replace your cooking grids and now you're charcoal grilling!

Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need. Approximately one layer for burgers or steaks and two layers for roasts or chicken. Pour enough charcoal into the tray to make the layers needed. Light the gas burner(s) directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner(s). Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the tray.



WANT THAT SMOKED GOODNESS?

Enjoy that delicious smoked meat flavor at home with your own grill and a few pointers from Napoleon. When using gas grills, it's best to put presoaked wood chips in our smoker tube, available at Napoleon grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, then you can either put the wood directly on the preheated coals or place them in the wood chip chamber in the tray.

Fill the stainless steel smoker tube with wood chips. Submerge in water for at least half an hour. Place the smoker tube over the left burner and turn it on. Place your meat over the right burner, but do not turn on the burner. You are using the indirect smoking cooking method.

Smoke the meat for several hours under a closed lid. To achieve maximum flavor, add fresh, pre-soaked wood chips several times during the cooking process or use two tubes.



HOW DOES INFRARED COOKING WORK?

Since the discovery of fire, humanity has been striving to improve taste and perfect the grilling experience. Infrared grilling is simply the relationship between the type of food, heat, and time. Infrared cooking uses high-efficiency radiant energy, much like the sun. High-frequency electromagnetic waves from the invisible end of the light spectrum travel from the infrared source to the food. Napoleon infrared grills use ceramic burners 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°F. This remarkable **SIZZLE ZONE™** heat intensity quickly sears your food to lock in moisture and flavor. The results are unmistakable - succulent, flavorful food in a much-reduced grilling time! Napoleon's infrared grilling technology makes serving the perfect meal quick and easy each and every time.

Versatile

Grill anything like a professional; from steaks to seafood to vegetables.

Great Retention of Flavor and Moisture

Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air. Therefore, the food cooks very quickly, resulting in a greater retention of food weight. Food cooked in its own juices is more succulent, tender and tasty.

NAPOLEON
EXPERTS IN
GAS & INFRARED
GRILLING

More Efficient

Infrared heats the object not the air so it cooks twice as fast as traditional burners while using less fuel. Because infrared heats food directly, not the air around it, grilling year round is much easier.

BTU Consumption

Traditional Grilling

Napoleon Infrared Grilling

The Environmental Choice!

Infrared burners are ready to grill in under a minute so grilling time is drastically decreased. Cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

0→1800° READY-TO-GRILL IN 30 SECONDS



HOW TO COOK THE PERFECT INFRARED STEAK

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
4. Place thick, juicy steak on grids.
5. Wait two or three minutes, flip steak with tongs. (You do not want to use a fork and pierce the steak as this will let out the juices the infrared has locked in).
6. Wait another two or three minutes then turn off the infrared burner.
7. You now have a medium rare steak.
8. Bon appetite

TIP:

Pick a steak that is well marbled; the more marble there is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and about 12 to 16 ounces each, depending on the cut.



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