



MODULAR OUTDOOR KITCHENS

01 How a Napoleon OASIS kitchen is put together

Every module is 610 mm wide except the under-grill cabinet, which follows the grill. A 45 degree piece turns the run; two of them make a 90 degree corner, so an L-shaped kitchen needs nothing special.

The cabinets are powder-coated galvaneal steel with a two-coat pebble finish and stainless steel drawer and door fronts, in matte black. Because they are bolted together rather than built in, the island can be added to, rearranged, or taken with you when you move.

Every grill has an infrared rear burner and the mounting points for a rotisserie; the kit is an option and its motor needs power. On the 700 Series the backlit knobs and hood lights use the same supply, and a side burner takes its power from the grill. One socket serves the cooking side, a second one the refrigerator.

One way it usually goes

- **First, where it stands.** Against a wall, or free as an island you cook around. That decides the shape of everything after it.
- **Then the grill.** A 32 inch in black or stainless, or bigger with a 700 Series 38 or 44, each on its own cabinet.
- **Then a burner.** A two-drawer cabinet either side, with a burner set into the counter above it.
- **Then storage.** Drawers, a door cabinet, a waste and paper towel module.
- **Then the fridge.** Framed into the run with enclosure panels, on its own socket.
- **Then a sink.** Over a two-drawer cabinet, with water and waste run to the position.
- **Then the corner.** Two transition pieces and the run turns 90 degrees into an L.

How it happens

- We draw the island with you, cabinet by cabinet, around the way you cook.
- The cabinets arrive assembled and are bolted together and levelled on site.
- Gas and cable run inside the island through knockouts, so nothing is cut or drilled.
- Your contractor measures the assembled cabinets and cuts the countertop to the dimensions we supply.
- The appliances drop in, the gas is connected and leak tested, and the kitchen is in use.

What we supply

- The cabinet modules, assembled
- Grills and side burners
- Refrigeration and its enclosure panels
- Grill covers and accessories
- The cut-out dimensions your contractor needs

What you arrange

- The countertop and its installation
- The base the island stands on
- Gas cylinder, regulator and hose
- Water and waste, if there is a sink
- A socket within reach of the island

You may need less than you think. A grill, a side burner and a cabinet with the bin is already a complete outdoor kitchen. It suits a terrace or a balcony — and it goes with you to the next house.

02 Against a wall, or an island you cook around



Against a wall

The usual arrangement. Services run behind the cabinets, one face is on show, and an end panel finishes each end of the run. The backs stay open, which is how the heat and any gas escape.

As an island

Standing free, with guests on the far side and the cook facing them. Back panels close the run in the same matte black as the sides, so it reads as one finished unit from every direction — and they are made to close it without shutting off the ventilation.

And the countertop is yours to choose

The cabinets come in matte black, which sits under anything; the worktop is chosen by you. Here that means porcelain or granite, and porcelain is what most outdoor kitchens in this region are finished in: hundreds of patterns and colours, so the island can be matched to the paving, the pool coping or the villa itself. It also asks the least of you — almost non-porous, no sealing ever, a wipe with soapy water. And leave yourself space to work: every storage cabinet adds 610 mm of worktop above it.

Why people choose the island. The cook faces the party instead of the wall, and the far side of the counter becomes a bar. It becomes the middle of the garden rather than something at the edge of it.

Choose the worktop with your contractor. Not after the island arrives. The slab that matches your paving or pool coping is usually in the same supplier's yard, and it is far easier to pick them together than to find a match later.

03 Start with the Compact



A complete outdoor kitchen in one piece: a 32 inch grill with infrared rear burner, a drop-in side burner, a granite-look countertop, waste and paper towel cabinet, storage drawers and a cabinet for the gas cylinder — on levelling feet, ready to cook.

Choose the size of grill you want

The Compact is built around a 32 inch grill — the 300 Series in matte black, or the 700 Series in matte black or stainless. Want more grill? Build the same island around a 700 Series 38 or 44 instead: a wider under-grill cabinet, the same cabinets left and right, the same countertop logic.

What is in it

- 32 inch grill, in the finish you choose
- Infrared rear burner, with the rotisserie kit included in the package
- Drop-in single infrared side burner
- Granite-look countertop, fitted
- Waste bin and paper towel cabinet
- Storage drawers and a cylinder cabinet
- Grill covers included

Why start here

One order, one delivery, one price. No building permit, no technical drawings, no contractor on site and no construction mess in the garden. It arrives, it is levelled, the cylinder goes in and it is cooking.

And then it grows

The Compact is the same system as the modules on the following pages. Extend it to the left or the right, a module at a time, and turn a corner when you run out of wall.

04 Choose your grill and your colour

The grill is the first decision, because everything else is set out around it. It does not have to sit in the middle: put it at one end and build the run out to the other side, or centre it and work both ways. Start at 32 inch in black or stainless, or go bigger for more burners and more cooking area. Each grill has its own under-grill cabinet.

32 inch — 3 to choose from



700 Series 32
Matte black

4 stainless steel main burners
1 infrared rear burner
16 kW main · 5.5 kW rear
5,065 cm² total cooking area



700 Series 32
Stainless steel

4 stainless steel main burners
1 infrared rear burner
16 kW main · 5.5 kW rear
5,065 cm² total cooking area



300 Series 32
Matte black

4 stainless steel main burners
1 infrared rear burner
13.6 kW main · 3.7 kW rear
3,400 cm² total cooking area

Or go bigger



700 Series 38
Stainless steel

5 stainless steel main burners
1 infrared rear burner
20 kW main · 5.5 kW rear
6,095 cm² total cooking area



700 Series 44
Stainless steel

6 stainless steel main burners
2 infrared rear burners
24 kW main · 11 kW rear
7,090 cm² total cooking area

Which one? The 32 suits most gardens; the 38 and 44 are for cooking in quantity. Every 700 Series has backlit knobs and interior lights for cooking after dark. The 300 Series does not.

Colour first, then size. If the island has to stay black, the choice is the 700 Series 32 or the 300 Series 32 — those are the two matte black grills. If the size matters more, because of how many people you cook for, then it is the 38 or the 44, and those come in stainless.

05 And the cabinet underneath

Every grill sits on its own under-grill cabinet, matched to its width. It is the one cabinet an island cannot do without, and it is matte black whichever grill goes on top.



32 inch cabinet with matte black grill



32 inch cabinet with stainless steel grill

What it does

- An open bay at the top for the grill to drop into, on its own brackets
- Two drawers on roller slides beneath, for tools, covers and charcoal trays
- Knockouts in the back and side panels for the gas hose and the cable
- Four levelling feet, so it stands true on paving that is not

Why it matters

The cabinet arrives built. No block work, no shuttering, no waiting for concrete to cure and no trades in the garden — it is set down, levelled and bolted to the next cabinet, ready for the countertop the same day.

The cabinet is made for the grill, so there is nothing to coordinate between the parties. The only cut-out anyone has to get right is the one in the countertop, and we give the contractor that dimension — measured once the cabinets are standing, never from a drawing.

One cabinet per grill



For the 32 inch grills
700 or 300 Series • 883 mm



For the 38 inch grill
700 Series • 1,035 mm



For the 44 inch grill
700 Series • 1,187 mm

Use the drawers. Tools, the cover, the brush, the maintenance kit, the rotisserie spit — everything that otherwise lives indoors and is carried out every time you cook.

06 Choose your side burner

A side burner sits in the countertop beside the grill and leaves the grill free for the main event. Six to choose from, all held in stock, each over a two-drawer cabinet whose top drawer front is false to leave room beneath.

10 inch



10 inch infrared
Matte black

1 infrared SIZZLE ZONE burner
3 kW
9 × 10.5 in
Stainless steel cover supplied



10 inch infrared
Stainless steel

1 infrared SIZZLE ZONE burner
3 kW
9 × 10.5 in
Stainless steel cover supplied



10 inch range
Stainless steel

1 open range burner
3 kW
9 × 10.5 in
Stainless steel cover supplied

18 inch



18 inch dual infrared
Stainless steel

2 infrared SIZZLE ZONE burners
10 kW
17.5 × 18 in
Stainless steel cover supplied



18 inch power burner
Stainless steel

2 concentric rings, wok ready
7 kW outer · 5 kW inner
17.5 × 18 in
Stainless steel cover supplied



18 inch dual range
Stainless steel

2 open range burners
10 kW
17.5 × 18 in
Stainless steel cover supplied

The range burners are for pots, pans and sauces; the power burner takes a wok or a pot big enough for a family, with an inner ring for simmering and a removable centre grate.

Take the side burner. It is a stove, and it is what turns a grill into a kitchen. Frying is the reason: spring rolls, fish, samosas, onions — the cooking that fills a house with smell and leaves oil on everything. Do it outside instead. Add a pot of rice, a sauce kept warm, eggs in the morning, and the island covers everything the grids cannot. Put it on the side you walk in from; you will be reaching for it with a pan in your hand.

07 SIZZLE ZONE



An infrared burner fires a ceramic tile to around 815 °C — roughly three times the heat of a normal gas burner — and radiates that heat straight into the meat rather than heating the air around it.

What it does to a steak

A crust forms in about a minute a side. The surface caramelises before the heat has time to travel inward, so the outside is seared and the middle is still where you want it. It is the difference between a steak cooked at home and one from a steakhouse, and it is the reason the burner exists.

And the rest of the time

Sear first and finish on the grill, or finish on the SIZZLE ZONE after cooking through. It suits anything that wants a hard, fast crust: steak, lamb chops, prawns, halloumi, spring onions.

Where to put one. Any of the three infrared burners gives you a SIZZLE ZONE: the 10 inch in matte black or stainless, or the 18 inch dual for a full searing station. Each sits in the countertop over a two-drawer cabinet, beside the grill.

08 Add storage, a sink, a fridge



Two-drawer cabinet

The module that goes under a burner or a sink — its top drawer front is false, which leaves the room a burner's valve or a sink bowl needs.



Waste and paper towel

Bin and holder in one module, so the rubbish is not a bag by the door.



Refrigeration

135 or 210 litre outdoor coolers, framed into the cabinets with enclosure panels. Everything stays cold beside you while you cook — meat, fish, salads, sauces — instead of standing on the counter in the heat.

Three rules set where it goes: never beside the grill or its cabinet, 150 mm clear behind the cabinet for ventilation, and the temperature control panel at the back kept accessible.

The fridge is for the food. In 45 degrees everything on the counter is a problem — the meat and fish waiting to go on, but also the salads, the sauces, the mayonnaise, the ketchup, the butter. Keep all of it cold a metre from where you are cooking and bring it out as you need it. Put it at the far end; it has to sit away from the grill anyway.

09 Accessories

Everything that goes with the grill, held in stock alongside it. The rotisserie kit and the covers are the two most islands are ordered with.



Rotisserie kit

Heavy-duty motor, stainless spit rod, forks and stop bushing. The rear burner and the mounting points are already on the grill; the kit is the option that completes it.



Grill and burner covers

Sized for each grill and side burner. In this climate a cover is not optional — dust, salt and humidity attack stainless steel, and no warranty is given on a unit left uncovered.



Charcoal and smoker tray

Cast iron tray that turns a gas grill into a charcoal one, or carries wood chips for smoke.



Smoker box and wood chips

Stainless box for the grids, with mesquite, maple, hickory and other chips.



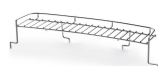
Stainless steel griddle

A solid plate that drops onto the grids. Eggs, pancakes, onions, smash burgers with the cheese melted on top, prawns — everything that would fall through or stick.



Pizza oven and stone

Add-on oven with its own temperature gauge, for pizza straight on the grill.



Warming racks

A second level above the grids, for resting meat or holding food while the rest cooks.



Tool sets

Two, three and four-piece stainless sets: spatula, tongs, brush and chef's knife.



Thermometers

Fast-read digital, or Bluetooth probes that stay in the meat and read to your phone.



Brushes and maintenance

Triple-row grill brushes, grid lifter, burner brush kit and cleaning towels.

Make it a hybrid grill. The cast iron tray takes charcoal, so you get the taste that gas cannot give you — and the same tray takes wood chips, so you get smoke as well: mesquite, hickory, maple, whichever flavour you want. Drop the griddle on and it is a flat top for eggs, pancakes, onions and burgers with the cheese melted over them. Add the rotisserie and it turns a chicken; add the stone and it bakes pizza.

One grill, cooking every way there is, with the control and cleanliness of gas underneath all of it.

10 The detail behind the choice

What separates the two series is what the grill is made of. The 700 Series has a stainless steel cook box and 9 mm stainless WAVE grids, with a lifetime warranty on those parts. The 300 Series has a cast aluminium cook box and porcelainised cast iron grids, with fifteen years.

Grill	300 Series 32	700 Series 32	700 Series 38	700 Series 44
Finish	Matte black	Matte black or stainless	Stainless steel	Stainless steel
Main burners	4 stainless steel	4 stainless steel	5 stainless steel	6 stainless steel
Rear burner	1 infrared	1 infrared	1 infrared	2 infrared
Main output	13.6 kW	16 kW	20 kW	24 kW
Rear output	3.7 kW	5.5 kW	5.5 kW	11 kW
Total cooking area	3,400 cm ²	5,065 cm ²	6,095 cm ²	7,090 cm ²
Cook box	Cast aluminium	Stainless steel	Stainless steel	Stainless steel
Cooking grids	7 mm porcelainised cast iron	9 mm stainless steel WAVE	9 mm stainless steel WAVE	9 mm stainless steel WAVE
Ignition	JETFIRE, battery-free	JETFIRE, battery-free	JETFIRE, battery-free	JETFIRE, battery-free
Rotisserie kit	Option	Option	Option	Option
Backlit knobs and hood lights	No	Yes	Yes	Yes
Warranty	15 years	Lifetime on stainless base, lid, grids and liners	Lifetime on stainless base, lid, grids and liners	Lifetime on stainless base, lid, grids and liners
Grill size, w × d × h	846 × 675 × 576 mm	850 × 700 × 610 mm	1,000 × 700 × 610 mm	1,160 × 700 × 610 mm

Side burners

Side burner	10 inch infrared	18 inch dual infrared
Finish	Matte black or stainless	Stainless steel
Burners	1 infrared SIZZLE ZONE	2 infrared SIZZLE ZONE
Output	3 kW	10 kW
Cooking area	9 × 10.5 in	17.5 × 18 in
Cooking grids	7.5 mm stainless steel WAVE	9.5 mm stainless steel WAVE
Cut-out width	254 – 305 mm	457 – 508 mm
Depth below the counter	152 mm	260 mm
Cover	Stainless steel, supplied	Stainless steel, supplied

All grills are supplied for bottled LPG. Figures from the Napoleon Built-In Series owner's manuals; full installation and gas data in the product data sheets.

11 Tip of the specialist

Fifteen years of Napoleon in the Middle East, and more than ten of ours in the GCC, in one page. These are the things that go wrong when nobody mentions them, and the things your contractor will want to know before anything is ordered or cut.

Gas

- Bottled LPG only. There is no piped gas supply in this market.
- The cylinder lives in its own ventilated cabinet, never under the grill or a burner, and never a spare cylinder anywhere in the island.
- All gas connection work is done by a qualified gas installer.
- Every joint is leak tested with soapy water before first use, at every cylinder change and once a year.

Electrical

- One socket within reach of the island: the rotisserie motor needs it on every grill, and the 700 Series knob and hood lights use the same supply.
- A refrigerator takes its own socket.
- Cable and gas are routed inside the cabinets, through the knockouts in the back and side panels.

Countertop

- Supplied and fitted by the client, over the assembled cabinets.
- Non-combustible where a grill or burner is cut into it.
- 13 to 38 mm thick, with 25 to 51 mm of overhang at the front.
- Cut to the dimensions we give the contractor, not to the cabinet width.

Where the island stands

- Against a wall, use the 102 mm spacer: it gives the grill lid room to open and keeps debris and rodents from getting behind the cabinets.
- The wall must be non-combustible.
- The refrigerator never goes beside the grill, and keeps 150 mm clear behind it.
- Every cabinet stands on four levelling feet; the cabinets are bolted to each other, not fixed to the ground.

Full installation, gas and maintenance requirements are in the data sheet for each appliance and in the Napoleon owner's manual supplied with it.

12 Who is Napoleon

50 years of Napoleon. Now in the Middle East.

Napoleon is one of the largest grill manufacturers in the world and the largest privately owned one in North America. It began in 1976 as a two-person workshop in Barrie, Ontario, and is run today by the founders' sons, with more than 1,600 people and its own manufacturing.

It has spent those five decades inventing rather than following: the infrared SIZZLE ZONE, JETFIRE battery-free ignition, the WAVE cooking grid, backlit SafetyGlow controls. Napoleon holds patents on technologies its competitors do not have, and its grills carry warranties most of the industry will not write.

A Canadian brand, engineered in Barrie and manufactured in Napoleon's own facilities — not contracted out. The same drawings, the same tolerances and the same quality control wherever a product is built. Now available across the GCC, with regional stock and local support from Arabia Grills.



Wolf Steel Ltd.
Barrie, Ontario, Canada
Family owned since 1976

In stock, here. The OASIS cabinets, the grills, the burners and the accessories are held in the region, not ordered from overseas when you ask for them. Delivery is a matter of days — order this week and you are cooking on it next. And because we are the distributor, parts and service stay on the ground for as long as you own the kitchen, with a lifetime warranty behind the stainless steel that matters.



Talk to us about your kitchen

UNITED ARAB EMIRATES

outdoor-kitchen.ae

+971 52 299 6831

sales@outdoor-kitchen.ae

KINGDOM OF SAUDI ARABIA

+966 53236 8350

sales@arabia-grills.com

SULTANATE OF OMAN

+968 9481 2919

sales@arabia-grills.com

NAPOLEON OASIS MODULAR OUTDOOR KITCHENS · ARABIA-GRILLS.COM