

NAPOLEON AT HOME:

GRILL CARE FOR EVERY SEASON



GUIDE TO GAS GRILLS

GETTING TO KNOW YOUR GAS GRILL

A barbecue—or grill—is your go-to outdoor cooking tool, perfect for everything from a quick weeknight dinner to a full backyard feast. It combines the best of both worlds: the flavour of cooking over an open flame with the control of an oven. Choosing the right one means thinking about how you'll use it and what kind of fuel works best for you. It means considering the materials it's made from, and how much heat it puts out. Taking a closer look at these factors might even give you a new appreciation for the barbecue you already have. After all, crafting unforgettable meals starts with having the right barbecue by your side.

WHAT ARE BTUS

One of the first things many consumers look at when shopping for a new barbecue is the BTU rating. But what does that really mean? A BTU (British Thermal Unit) is a universal measurement of energy. It represents the amount of energy required to raise the temperature of one pound of water by one degree Fahrenheit.

In terms of your barbecue, BTUs indicate the grill's potential heat output; similar to the horsepower of a car. While BTUs tell you how much power is available, overall grilling performance also depends on how efficiently that heat is distributed, retained, and used.

Engineers measure the maximum fuel consumption of each burner when set to full output. While each burner is rated individually, the total BTU rating of a grill is the combined maximum output of all its main burners.

A higher BTU number may sound better, but total BTUs alone don't tell the full story. What matters more is how those BTUs are distributed across the cooking surface.

As a general guideline, look for 80–100 BTUs per square inch of main grilling area for strong, consistent performance. Be sure to calculate this using only the primary cooking surface—excluding infrared side burners or rear rotisserie burners, if equipped.

This BTU-to-surface-area ratio gives a better indication of how efficiently a grill will heat and maintain cooking temperatures.

SELECTING YOUR FUEL: NATURAL GAS VS. PROPANE

If you're new to grilling or switching between natural gas and propane, it helps to know what to expect—some folks notice a big difference, while others barely do. Every gas grill needs three things to fire up: fuel, oxygen, and a spark. On a Napoleon grill, the air shutter on the burners is set just right to mix gas and air for clean, efficient combustion, tailored to your fuel type. One twist of a knob and the perfect mix of fuel is supplied to each individual burner and a spark is ignited to light your grill and get those flames going.

NATURAL GAS

Natural gas delivers consistent, reliable performance when paired with grills engineered specifically for it. Though it has a lower energy density than propane, proper burner design ensures steady heat and excellent cooking results. It connects directly to your home's gas supply, offering unmatched convenience with no tanks to refill and no risk of running out mid-cook. While professional installation is required, natural gas is typically more cost-effective in the long run for frequent grillers.

PROPANE

Propane offers powerful performance with a higher energy density than natural gas, which can translate to faster preheating and strong searing capability. It requires no installation; simply connect a tank, and you're ready to grill, making it ideal for portability or homes without a natural gas line. While propane provides flexibility and convenience upfront, it does require tank refills or exchanges, which can add up in cost over time, depending on how often you grill.

CAN I USE PROPANE IN A NATURAL GAS GRILL?

This question is asked often, but the truth is, that you cannot interchange gas types. Napoleon Grills have been specially designed to maximize that particular type of fuel. It is best for you to choose your fuel type before making a purchase. You will experience poor performance if a grill is purchased and hooked up to an incorrect fuel source.



PRO TIP:
WHICH
GRILL BRUSH
DO I NEED TO
CLEAN MY GRIDS?

Grill brushes can have bristles made from brass, synthetic fibers, or stainless steel. You can also get stainless coil brushes as well. Use brass bristle and natural fiber brushes on any type of cooking grid. Stainless steel brushes and coiled stainless brushes should only be used on stainless grids.

For both brass and stainless bristle brushes, the second you notice any shedding on your grids, replace the brush immediately.

Natural fiber brushes are sustainably made from palm trees and will burn away over time.

CHOOSING & CARING FOR YOUR COOKING GRIDS

Grill cooking grids come in three main types, and you can choose your grill based on the grates it comes with—or upgrade them later on. No matter which type you have, regular maintenance is key. It is ideal to wash new cooking grids in hot soapy water and dry them thoroughly before your first cook.

PORCELAIN ENAMELED CAST IRON COOKING GRIDS

Cast iron cooking grates are fantastic for retaining and transferring heat, which produces the best sear marks. They need to be kept clean and seasoned regularly. To do this, use a brass or natural fiber brush to clean the grids between uses. Season your cast grids with a basting brush or towel coated in a high temperature oil, like avocado oil, before the first use, and after every use until a decent coating has been built up. This will create a great nonstick surface for cooking.

STAINLESS STEEL WAVE™ COOKING GRIDS

High-quality stainless steel is resilient and durable, these grids require virtually no maintenance other than keeping them clean. Stainless steel grill grates don't heat up like cast iron grids will, so the sear marks produced aren't as distinct. The trade-off being that there is little maintenance needed other than regular brushing after cooking and the odd wash with soapy water. Use a brass, synthetic, or stainless steel bristle brushes on these grids.



BARBECUE UPGRADES

Napoleon grills can come with many upgrades and options including Infrared Sear Station SIZZLE ZONE® Side Burners, and Rear Infrared Rotisserie Burners. Selecting a barbecue that meets your needs greatly depends on your cooking preferences.

INFRARED SEAR STATION SIZZLE ZONE® SIDE BURNER

Some Napoleon grills come equipped with a side burner that uses infrared technology to achieve ultra high temperatures that are perfect for searing restaurant quality meals. These burners can double as a range side burner for sauces and additional cooking space during meal prep.

Infrared burners work by forcing gas through tiny ports on a ceramic tile. The gas is ignited and spreads across the ceramic surface, superheating it. Because the surface has a larger surface area than the tube burner, there are fewer cold or hot spots. The subsequent radiant energy can reach temperatures of up to 1800°F (982°C) which are ideal for a fast and hard sear. Thinner foods will cook quickly, however, thick items will require further cooking, which should be done using lower temperatures and indirect heat on your grill.

RANGE SIDE BURNERS

You can also find Napoleon grills that feature a Range Side Burner. These are ideal for making sauces and side dishes while you cook on the main grids of your barbecue, and they work just like a gas stove. Pan frying, caramelizing onions, boiling water for corn or pasta, the list of possibilities is endless.

REAR INFRARED ROTISSERIE BURNER

Grills equipped with a rear burner are fantastic. Not just for the most amazing roast meals, rear burners can be utilized to keep foods warm, and provide some amazing caramelization. Including unique rotisserie accessories expands your culinary horizons, giving you the ability to cook fantastic fries, ribs, and roasted vegetables as well.



PRO TIP:
YOU CAN STILL
USE A ROTISSERIE
IF YOU DON'T HAVE
A REAR BURNER

Use your bottom burners of your barbecue for delicious rotisserie cooked meals.



HOW TO COOK ON YOUR GRILL—DIFFERENT GRILLING SETUPS

While fire + food = cooked is a pretty fantastic equation and is easy to achieve, cooking on a Napoleon can be so much more. Through different setups you can attain fantastic and unique cuisine results.

DIRECT GRILLING

Direct grilling is just that. You are cooking directly on the cooking grids over the heat source, whether it's the main burners or the sear station. This is the ideal cooking method for foods that are quick to cook. They are smaller and thinner—foods like short ribs, chicken thighs, and burgers. This can be accomplished by turning on all of the main burners or leaving some off. It all depends on the finished dish you are grilling.

Direct grilling can take place using one or all of your grill's bottom burners. To accomplish this, turn on your gas and ignite burners one by one. Allow your barbecue to preheat for at least 5 minutes before you begin to cook. Place food directly above lit burners. A dual setup can be beneficial when using direct grilling techniques. This is when some burners are lit while others are left off. Doing this provides a safe zone where food can be moved to in the event of a flare-up or to gently finish cooking once the perfect grill marks have been achieved.

Some barbecues are equipped with an Infrared SIZZLE ZONE® Sear Station Side Burner. Producing temperatures of up to 1800°F in moments, this burner can produce a restaurant-quality sear on your favourite foods fast! Quick-cooking foods will be done within a couple of minutes, while thicker foods, steaks, roasts, etc., will take longer and should be moved to indirect heat on the main grill once the perfect sear has been achieved. Alternatively, gently cook these foods at a low temperature on the main grill and finish with a sear. Don't forget that the SIZZLE ZONE® can also act as a side burner for cooking in pots and pans as well.



INDIRECT GRILLING

Indirect grilling is when you are not cooking the food directly over the flame or heat source. Indirect grilling setups are easy. Depending on the amount of heat required and number of burners on the barbecue. Turn on up to 50% of your burners leaving others off. The food is placed over the "off" burners to cook. For a four burner grill, the two outside burners within the grill cavity can be turned on, leaving the two central burners off. This cooking method is helpful when you are baking, roasting, slow-cooking, or smoking food. Anything that is more than an inch thick should be cooked using indirect heat. Thick steaks, roasts, chicken breasts, and thick pork cuts should be using indirect cooking methods, and can be finished with a high and quick sear after.



BAKING / ROASTING

Whether it's delicious confectionery or a beautiful roast of meat, your Napoleon Grill is equipped to handle anything. Baking/pizza stones further enhance heat retention and distribution. So do cast iron pans. This makes baking cakes, cookies, and bread easy. Pizza is perfectly pizzeria style with beautifully crisp crusts and gooey melted cheese. And your favourite Sunday roast will come out with a lovely crust and succulent interior. Baking and roasting use the indirect setup similar to using your oven.

ROTISSERIE

This cooking style uses convection and indirect heat to cook your favourite meals. Food is basically basted from the inside-out as the juices and rendered fat are released to flow over the rotating food. A specialized motor is calibrated precisely to provide constant turning at consistent speeds between 3 and 6 RPM (revolutions per minute). To ensure proper cooking for the entire meal, it is imperative that the load be balanced. Unbalanced loads will put strain on the motor and create uneven cooking. However, a well-trussed roast will most certainly provide delicious results.

PRO TIP: TO SOAK OR NOT TO SOAK

Great question. It is not necessary to soak your wood chips for smoking. However, you will basically get instant smoke.

Soaking is ideal if you need time release smoke or wanted to load your grill for an extended smoking session. The water on the wood will need to evaporate before smoking can happen.

SMOKING

By using an accessory like our Stainless Steel Smoker Pipe, the Smoker Box, or even the Cast Iron Charcoal and Smoker Tray, and your choice of wood chips, you can add that touch of smoky goodness to the meals you are cooking on a gas grill. While not ideal for a full brisket, any food item that takes 20 minutes or more to cook, can benefit from a kiss of smoke.

Setup is easy. Fill the accessory of your choice with wood chips. Place the Smoker Pipe onto the sear plates next to a burner you will be lighting. Ignite the burner and set it to medium-low. If you are using the Smoker Box, place it directly over a burner, resting on top of the sear plates or replacing them. For the Charcoal Tray, place wood chips or chunks into the lit charcoal for instant smoke flavour.

CHARCOAL IN A GAS GRILL

Cooking with charcoal on a gas grill? You can do that! Napoleon's Cast Iron Charcoal and Smoker Tray is easy to use. Simply remove the cooking grids and sear plates from your grill. Place the unit onto the sear plate ledges and fill with charcoal. Ignite the charcoal using the gas burners. Once the charcoal is lit, you can turn off the gas and allow the charcoal to do the cooking. You can use this in both direct and indirect setups, as well as with or without wood chips and chunks, depending on the end goal of your cook.

GRIDDLE INSERTS

Don't buy a whole new outdoor cooking appliance; use a Griddle Insert instead. Turn your gas grill into a whole new cooking surface by simply removing the cooking grids, dropping in the sturdy insert, and igniting the burners. Sear, sauté, and stir-fry with ease, everything from the perfect smash burger, full breakfasts, and sizzling stir-fries. Your grill's precise temperature control allows high and low temperature zones, and cleanup is simple.



THE FIRST TIME YOU USE YOUR GRILL

A new barbecue is exciting, but don't forget these important steps before you grill your first burger or steak.

1. Wash the cooking grids

Before your first cook, wash the cooking grids in hot, soapy water. Rinse well and dry thoroughly.

2. Install the gas supply

Connect your gas source, either propane or natural gas.

3. Check for gas leaks

Mix a 50/50 solution of dish soap and water. Brush it onto all gas connections and fittings. If bubbles appear, there is a leak. Unscrew the attachments, rethread, and tighten. Test again for bubbles.

4. Install the cooking grids

Once everything is secure, place the clean, dry grids onto the grill.

5. Turn on the gas

Open the gas supply and ensure all burner controls are in the off position before ignition.

6. Ignite and perform a burn-off

Open the lid of your grill, then ignite the grill and turn all burners to high. Close the lid and let the barbecue run for at least 30 minutes. This burn-off removes any remaining manufacturing residues inside your new Napoleon.

7. Season cast iron cooking grids

Brush cast iron cooking grids with a high heat oil, then run the barbecue for an additional 30 to 60 minutes at a lower temperature. It is especially important to season porcelain enameled cast iron cooking grids to ensure a naturally non-stick surface and to protect the grates from the elements.



EASY EVERYDAY GRILL MAINTENANCE

A little everyday barbecue maintenance goes a long way. Simple habits like brushing your grids after cooking and keeping surfaces clean help prevent buildup before it starts. These quick, easy steps keep your grill cleaner for longer and ensure it's always ready to fire up whenever the craving to grill strikes.

HOW TO CLEAN YOUR COOKING GRIDS

Cleaning your cooking grids is easy. Select the correct type of brush, brass bristles and natural fiber brushes are good for any type, while stainless steel brushes are intended for cleaning stainless steel grids only. Use the brush while your grill is still hot from your grilling session. You can also turn on all burners to full, allowing the grill to burn off for 5 to 10 minutes before using the brush. A quick clean means yesterday's drippings won't linger on the grids and interfere with tomorrow's great meal. This helps to ensure that every grilling session is delicious and discourages pests from taking up residence.

SEASONING YOUR COOKING GRIDS

The easiest and safest way to season your cooking grids is to use a high-temperature oil, like shortening or avocado oil, and brush it onto the grids. Utilize a silicone basting brush or paper towel held by tongs to apply the oil to the grids. Fire the barbecue up and preheat it to between 350°F–400°F (177°C–204°C) for 30 to 60 minutes. Keeping the temperature below the oil's smoke point allowing the oil to bond to the grids, forming a durable and protective coating. Seasoning your cooking grids is absolutely necessary for all cast iron cooking grids including the Infrared SIZZLE ZONE® side burner. For stainless steel and cast stainless cooking grids, this step is not necessary. You can oil the grids just before cooking to ensure a nonstick surface for your foods when cooking with stainless.

HOW TO CARE FOR YOUR SIZZLE ZONE®

Cleaning and maintaining the Infrared SIZZLE ZONE® is easy. Burn off any debris after use, then brush with the appropriate grill brush. Season the grids as necessary, until a good coating has been developed. If you notice any debris in the burner itself, a soft bristled brush, like a pastry brush or clean paint brush, will be perfect for gently sweeping away the crumbs. Most grease is vaporized when the SIZZLE ZONE® is used, however, periodically check the grease tray below the burner and clean as needed.

HOW TO PREVENT FOOD FROM STICKING

Preventing food from sticking on your grill is simple. Clean grids are key, and it is best to clean your grids after every session rather than waiting until you are ready to cook again. Preheating to the right temperature for your cook will also help. That being said, once preheated, give your grids a quick brush before you throw down any food too. Doing this has the added bonus of ensuring great sear marks. You can oil the grids or your food with a high-temperature oil before cooking to help prevent sticking as well. Finally, allow sear marks to fully form before attempting to flip food. Your foods should release easily from the cooking grids once proper sear marks appear.

GREASE MANAGEMENT

Cooking on your barbecue invariably creates grease. While your Napoleon grill's sear plates will evaporate much of the drippings produced by grilling food, they can't catch it all. Any excess grease and residue is directed to an angled drip pan which will funnel grease to a drip tray. The drip tray should be checked every 3 to 6 grilling sessions depending on the types of food you grill and how often you are using your Napoleon.

To clean your drip pan, simply slide it out from your grill through the front or side, depending on the model. Gently scrape any leavings into a garbage bag, then rinse and replace. You can also purchase disposable drip pan liners specific to your grill model. They can be cleaned and reused, or recycled, keeping your drip pan spotless.

To clean your drip tray, access it through the front cabinet or the back opening of your grill, depending on the model. Lift it from the holder and carefully dump the contents into the garbage. Rinse and replace. You can also find disposable liners for the drip tray for easy cleanup. Feel free to rinse and recycle or reuse the liners.

PRO TIP:
DON'T WORRY
IF YOU FORGET

Sometimes you forget to cover your grill. It's alright. Give your Napoleon a good wipe down with a microfiber cloth and cover when you remember.

If your cover gets soaked after a grilling session and you didn't cover before the sky opened up, allow the cover to dry when possible and give the grill a wipe-down if there's moisture present.

COVERING YOUR BBQ

It's always a smart move to keep your grill covered. While your Napoleon is built to handle harsh climates, a quality cover adds an extra layer of protection against the elements. Positioning your grill in a sheltered spot, out of direct wind and with proper clearance to combustibles, also helps extend its life and ensures better performance year-round. When in doubt, cover that 'Q; especially if a storm's on the way. Here's what to consider based on the climate you call home.

HUMID CLIMATES

Whether the weather is tropical or like a foggy day in Scotland, covering the grill in these climates can sometimes trap excess moisture against the grill and lead to corrosion. While the built in vents help to release extra humidity, if you have a few particularly humid days, give that grill some air.

COASTAL CLIMATES

When you live by the coast the view can be stunning, but the weather is fickle to say the least. For the most part it is ideal to cover your grill in these climates. If you are directly on the ocean, or it's close by, it is also a good idea to give your grill a wipe down at least once a week to remove any evaporated salt water residue as well.

DRY CLIMATES

In places where the weather is mostly dry, you are safe to leave the BBQ uncovered unless you are expecting harsh weather. Covering your grill in these climates will prevent any dust and dirt buildup, but otherwise your Napoleon will be just fine.



ABOUT PROPANE

If you selected propane for your fuel source you will need to monitor the amount of propane that you have so that you don't run out in the middle of a cook. The two easiest ways to do this are by weight or by doing the water test.

TESTING PROPANE BY WEIGHT

You can simply lift the tank and judge how much fuel you have by the heft of the tank. For more accuracy, you will want to use a scale. North American tanks are labeled as 20 lbs. An empty tank will be about 17 lbs or 8 kgs and they will weigh about 20 lbs or 9 kgs when full. You can also find the tare weight (empty tank weight) on the handle of your propane tank. Simply subtract that from the scale weight to gauge how much fuel you have.

THE WATER TEST

Easier than weighing the tank, the water test simply uses warm to hot water and a little science. Pour a cup of hot water down the side of the propane tank. Feel the side of the tank and note where the tank feels noticeably more cold to the touch. This is where the level of propane is sitting in your tank.

QUICK REFERENCE PRO GRILLING TIPS

1. Always open the lid of your barbecue before igniting the burners.
2. Running the rear burner with the bottom burners can cause poor combustion due to limited oxygen. The only exceptions are when using a smoker accessory (one burner on low is fine) or in extreme cold to help boost heat. Always remove the warming rack when using the rear burner to prevent damage.
3. If you have a propane grill, always shut off the propane after every use. This protects your regulator from wearing out, conserves gas, and prevents leaks.
4. You should perform a deep cleaning of your grill at least twice per season. This includes removal and cleaning of cooking grids, sear plates, and burners. Cleaning of the tub, drip tray, and drip pan, and a clean of the outside with mild soap and a soft cloth.
5. Ensure your grill is used outdoors, in a well-ventilated area with proper clearances to walls, decking, and furniture. Do not operate indoors or in garages.
6. Preheat the barbecue before grilling. In colder months, you may need to increase the amount of preheating time to compensate for the cold temperatures.
7. When possible, create a cool zone to move your food to in the event of a flare-up or to gently finish the food. This can include one burner off or the use of the warming rack.
8. When you're finished grilling, turn up the heat and burn off that day's cook, then brush your grill with the appropriate brush so that you are ready to grill the next time. This prevents pests and keeps your grill cleaner.

PRO TIP:
REGULATOR RESET

Regulators can be finicky sometimes. If the grill gets jostled, you may experience low flame and low heat. Correct this by performing a regulator reset.

Turn off the grill and gas flow at the tank. Then, disconnect the regulator, allowing it to sit for at least 5 minutes. Reconnect the regulator and slowly turn the propane back on. Wait 30 seconds before igniting the burners.

PRO TIP:
REPLACING THE TANK

Remember to ensure that the gas valve is completely closed and unscrew the regulator. Lift the tank out from the grill. You can either get the tank refilled or install a new one from a tank exchange. Reattach the regulator to the new tank, turn on the gas and perform a leak test before grilling.



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