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› Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill User Manual

## Napoleon PRO22K-LEG-2

# Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill User Manual

Model: PRO22K-LEG-2 | Brand: Napoleon

## 1. INTRODUCTION

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The Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill is designed for enthusiasts who appreciate the authentic flavor of charcoal grilling. This grill offers a generous 365 square inches of total cooking area, capable of grilling up to 23 hamburgers simultaneously. Its robust construction and thoughtful features ensure a versatile and enjoyable grilling experience.



*Image: The Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill, showcasing its black porcelain-enameled body and stainless steel accents.*

## 2. IMPORTANT SAFETY INFORMATION

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**WARNING: Failure to follow these safety instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.**

- **Outdoor Use Only:** This grill is designed for outdoor use only. Never operate it indoors or in an enclosed area.
- **Clearance to Combustibles:** Maintain a minimum distance of 3 feet (0.9 meters) from combustible materials (e.g., wooden decks, fences, walls, trees).
- **Stable Surface:** Always place the grill on a hard, level, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the grill at all times, especially when in use.
- **Ventilation:** Ensure adequate ventilation when using charcoal. Carbon monoxide poisoning can occur.
- **Charcoal Disposal:** Allow charcoal to cool completely before disposing of it. Never dispose of hot ashes in combustible containers.
- **Flammable Liquids:** Never use gasoline, alcohol, or other highly volatile fluids to light or re-light charcoal.
- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Use heat-resistant gloves and appropriate tools.

## 3. ASSEMBLY INSTRUCTIONS

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The Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill requires assembly. Please follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all parts are present before beginning assembly.

**Key Assembly Components:**

- Heavy gauge Black porcelain lid and bowl
- Steel Charcoal grate
- Cast iron hinged cooking grids
- Rugged weather-proof wheels
- Removable ash catcher



*Image: The Napoleon Rodeo Pro Charcoal Kettle Grill positioned on a patio, ready for use. For a visual overview of the product's features, please watch the official video:*

*Video: Official product features video for the Napoleon PRO22K-LEG-2 Charcoal Kettle Grill, demonstrating its design and functionalities.*

## 4. OPERATING INSTRUCTIONS

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### 4.1. Lighting Charcoal

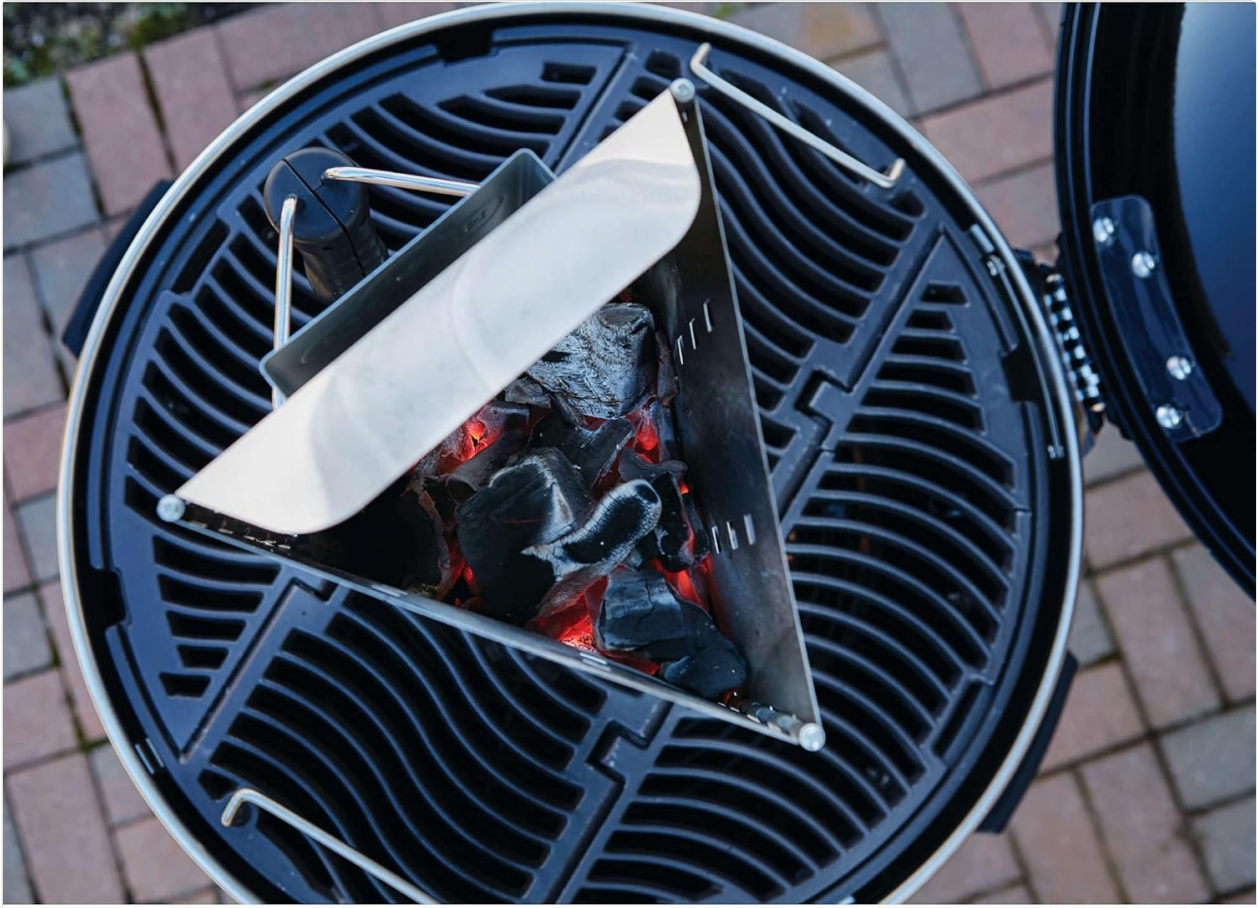
To light your charcoal, we recommend using a charcoal chimney starter for efficiency and safety. Place the chimney starter on the charcoal grate, fill it with charcoal, and ignite a fire starter beneath it. Once the charcoal is fully ashed over, carefully transfer it to the grill.



*Image: A person preparing charcoal using a chimney starter next to the grill.*



*Image: Lit charcoal being carefully poured from a chimney starter into the grill's charcoal bowl.*



*Image: A view inside the grill, showing lit charcoal ready for cooking.*

## 4.2. Temperature Control

The grill features a Pro Air control system and an ACCU-PROBE™ temperature gauge integrated into the lid for precise temperature management. Adjust the top and bottom vents to control airflow, which directly impacts the charcoal's burn rate and the grill's internal temperature.

- **Increasing Temperature:** Open the vents further to allow more oxygen, increasing the heat.
- **Decreasing Temperature:** Close the vents partially to restrict oxygen, lowering the heat.



*Image: A close-up of the Napoleon ACCU-PROBE™ thermometer and adjustable vent on the grill lid.*



*Image: A close-up view of the grill's removable ash catcher and the Pro Air control system lever.*

### **4.3. Cooking Grids**

The porcelainized cast iron cooking grids are hinged for easy access, allowing you to add more charcoal or wood chips without disturbing your food. They can also be adjusted to three different levels to provide increased heat control for various cooking methods, from searing to slow roasting.



*Image: The grill with its lid open, showing the hinged cast iron cooking grids in an open position for easy charcoal access.*



*Image: Various foods, including ribs, corn, sweet potatoes, and asparagus, cooking on the grill's cast iron grids.*

#### **4.4. Offset Hinged Lid**

The lid features an offset hinge design, allowing it to open and stay in place, providing full access to the cooking area while keeping your hands and arms safely away from the heat.



*Image: The Napoleon Rodeo Pro Charcoal Kettle Grill with its offset hinged lid fully open, providing clear access to the cooking surface.*

## **5. MAINTENANCE AND CARE**

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### **5.1. Cleaning the Ash Catcher**

The large, removable ash catcher simplifies cleanup. After each use, once the grill has cooled completely, remove the ash catcher and dispose of the ashes safely. Clean the ash catcher with warm, soapy water.

### **5.2. Cleaning Cooking Grids**

The porcelainized cast iron cooking grids should be cleaned after each use. While the grill is still warm, use a grill brush to remove any food residue. For a deeper clean, remove the grids and wash them with warm, soapy water, then rinse and dry thoroughly to prevent rust.

### **5.3. Exterior Cleaning**

The powder-coated enameled steel body can be wiped clean with a damp cloth and mild detergent. Avoid abrasive cleaners that could damage the finish.

## **6. TROUBLESHOOTING**

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Problem	Possible Cause	Solution
Temperature too low	Insufficient charcoal; vents closed too much.	Add more charcoal; open air vents to increase airflow.
Temperature too high	Too much charcoal; vents open too much.	Reduce charcoal quantity; partially close air vents to restrict airflow.
Uneven heating	Charcoal not evenly distributed.	Distribute charcoal evenly across the charcoal grate. Utilize the stainless steel heat diffuser for better heat distribution.
Food sticking to grates	Grates not properly seasoned or cleaned.	Ensure grates are clean and lightly oiled before each use.

## 7. SPECIFICATIONS

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**Brand:** Napoleon

**Model Number:** PRO22K-LEG-2

**Product Dimensions (D x W x H):** 28.5" x 23" x 40"

**Item Weight:** 60 Pounds

**Cooking Surface Area:** 365 Square Inches

**Fuel Type:** Charcoal

**Material Type:** Porcelainized Steel (Body), Cast Iron (Cooking Grids), Stainless Steel (Handle, Frame)

**Color:** Black

**Special Features:** Hinged Cooking Grids, Lightweight, Storage Shelf, Removable Ash Catcher, ACCU-PROBE™ Temperature Gauge, Rugged Weather-Proof Wheels

**Required Assembly:** Yes

**Installation Type:** Free Standing



Image: Diagram showing the dimensions of the Napoleon Rodeo Pro Charcoal Kettle Grill: 28.5"D x 23"W x 40"H.

## 8. WARRANTY AND SUPPORT

## 8.1. Warranty Information

This Napoleon PRO22K-LEG-2 Rodeo Pro Charcoal Kettle Grill comes with a **10 Year Limited Warranty**. Please refer to the warranty documentation included with your product for full terms and conditions.



*Image: The Napoleon Rodeo Pro Charcoal Kettle Grill with an overlay indicating a 10 Year Limited Warranty.*

## 8.2. Customer Support

For any questions, technical assistance, or warranty claims, please contact Napoleon customer support. Contact details can typically be found on the manufacturer's website or in the product packaging.