

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Napoleon](#) /
- › [Napoleon Prestige PRO 500 RSIB Natural Gas Grill Instruction Manual](#)

Napoleon PRO500RSIBNSS-3

Napoleon Prestige PRO 500 RSIB Natural Gas Grill Instruction Manual

Model: PRO500RSIBNSS-3

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, assembly, and maintenance of your Napoleon Prestige PRO 500 RSIB Natural Gas Grill. Please read all instructions carefully before using your grill.



Figure 1: Front view of the Napoleon Prestige PRO 500 RSIB Natural Gas Grill.

2. SAFETY INFORMATION

WARNING: For outdoor use only. Read all instructions before operating this appliance.

- Ensure proper ventilation and clearance from combustible materials.
- This grill is designed for natural gas. Do not attempt to convert it to propane or any other fuel type.
- Always check for gas leaks before each use.
- Keep children and pets away from the grill during operation.
- **Proposition 65 Warning:** This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

3. ASSEMBLY

Assembly of the Napoleon Prestige PRO 500 RSIB grill is required. Refer to the detailed assembly guide included with your product for step-by-step instructions. Ensure all components are securely fastened before connecting to the natural gas supply.

- The natural gas hose length is 120 inches. Ensure your gas connection is within this range.
- A rotisserie kit is included. Install according to the assembly instructions.



Figure 2: The grill features a durable stainless steel construction.

4. OPERATING INSTRUCTIONS

4.1 Ignition and Burners

The grill features 4 stainless steel main burners, an infrared Sizzle Zone side burner, and an infrared rear rotisserie burner. Each burner is controlled by its respective knob on the front panel.

1. Open the grill lid before lighting any burner.
2. Turn the desired burner knob to the HIGH position.
3. Press and hold the ignition button until the burner lights.
4. Adjust the heat as needed.



Figure 3: LED Spectrum NIGHT LIGHT control knobs offer various color options and glow red when gas is on.

4.2 Sizzle Zone Side Burner

The infrared Sizzle Zone side burner is designed for high-heat searing, perfect for achieving a caramelized crust on meats.

- Lift the side burner lid.
- Turn the Sizzle Zone knob to HIGH and ignite.
- Allow the burner to preheat for a few minutes before placing food.



ROLL TOP CONVECTION LID

Roll top lid provides the best convection heating and oven-like cooking. They use center-gravity to lift smoothly and save space.

Figure 4: The Sizzle Zone side burner provides intense heat for perfect searing.

4.3 Rotisserie Cooking

Utilize the infrared rear rotisserie burner for slow roasting. The included rotisserie kit allows for even cooking of larger cuts of meat.



Figure 5: The rotisserie setup allows for versatile cooking options.

4.4 Accu-Probe Temperature Gauge

The integrated Accu-Probe temperature gauge on the lid provides accurate internal temperature readings for precise cooking control.



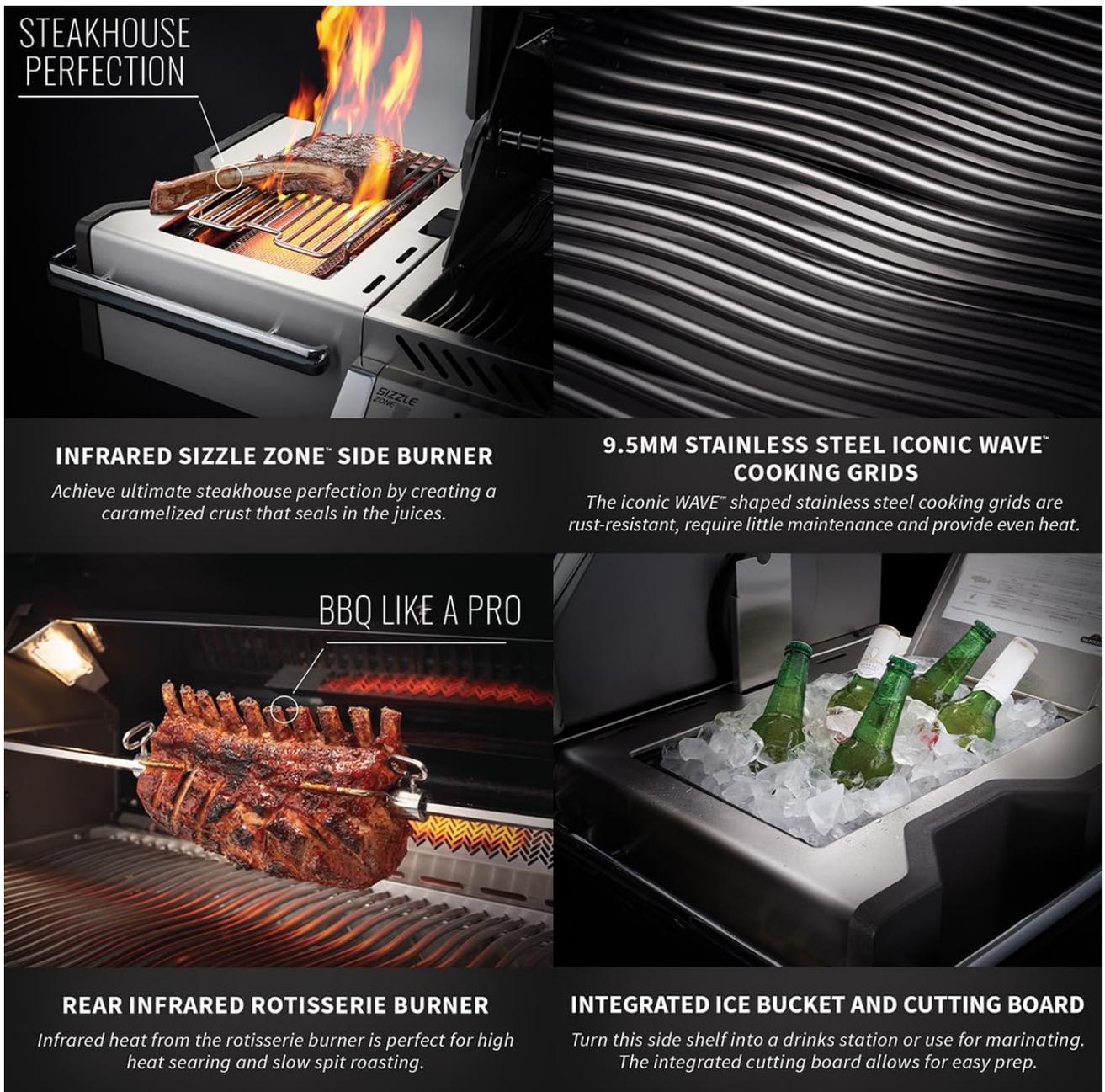
STAINLESS STEEL SEAR PLATES

The sear plates catch and vaporize any food drippings, protecting the burners from damage and helps keep your barbecue cleaner

Figure 6: Monitor your grill's internal temperature with the Accu-Probe gauge.

4.5 Additional Features

- **Lift Ease Roll Top Lid:** Designed for smooth, space-saving operation.
- **Integrated Cooler and Cutting Board:** Located in the side shelf, this feature provides convenient food preparation and storage.



STEAKHOUSE
PERFECTION

INFRARED SIZZLE ZONE™ SIDE BURNER

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

**9.5MM STAINLESS STEEL ICONIC WAVE™
COOKING GRIDS**

The iconic WAVE™ shaped stainless steel cooking grids are rust-resistant, require little maintenance and provide even heat.

BBQ LIKE A PRO

REAR INFRARED ROTISSERIE BURNER

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

INTEGRATED ICE BUCKET AND CUTTING BOARD

Turn this side shelf into a drinks station or use for marinating. The integrated cutting board allows for easy prep.

Figure 7: The integrated cooler and cutting board enhance convenience.

5. CARE AND MAINTENANCE

Regular cleaning and maintenance will extend the life and performance of your grill.

- **Stainless Steel Surfaces:** Clean with a stainless steel cleaner and a soft cloth. Avoid abrasive cleaners.
- **Cooking Grids:** The iconic WAVE cooking grids are made of stainless steel and are designed for easy cleaning. Brush off food residue after each use.
- **Sear Plates:** Stainless steel sear plates catch and vaporize food drippings, protecting burners and keeping the grill cleaner. Clean regularly to prevent buildup.



ACCU-PROBE™ TEMPERATURE GAUGE

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

Figure 8: The unique WAVE cooking grids provide excellent heat distribution and sear marks.



Figure 9: Stainless steel sear plates protect burners and enhance flavor.

6. TROUBLESHOOTING

If you encounter issues with your grill, refer to the comprehensive troubleshooting section in your full product manual. Common issues often relate to gas supply, ignition, or burner performance.

- Ensure the natural gas supply valve is fully open.
- Check for blockages in burner ports if flames are uneven.
- Verify that the igniter is sparking correctly.

7. SPECIFICATIONS

Feature	Specification
Model Name	Prestige PRO™ 500 RSIB
Part Number	PRO500RSIBNSS-3
Fuel Type	Natural Gas
Total BTU's	80,000
Main Burner Count	4
Side Burner Count	1 (Infrared Sizzle Zone)
Rear Burner	Infrared Rotisserie Burner
Total Cooking Area	900 Square Inches
Product Dimensions (D x W x H)	25.5"D x 66.5"W x 51.75"H
Item Weight	241.3 Pounds
Material	Stainless Steel
Hose Length	120 Inches
Batteries	1 AAA batteries required (included)

8. PRODUCT VIDEOS

Prestige Pro Grills Overview

Your browser does not support the video tag.

This video provides an overview of the features and capabilities of the Napoleon Prestige Pro series grills.

Napoleon Prestige Pro Features

Your browser does not support the video tag.

Explore the various innovative features of the Napoleon Prestige Pro grill, including its lighting and cooking zones.

9. WARRANTY AND SUPPORT

Your Napoleon Prestige PRO 500 RSIB Natural Gas Grill comes with a President's Limited Lifetime Warranty, ensuring peace of mind regarding its quality and durability.

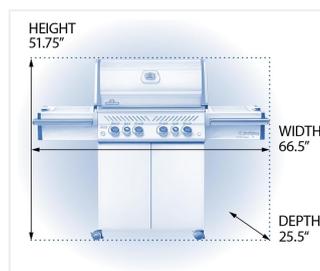


Figure 10: President's Limited Lifetime Warranty.

For detailed warranty terms, product registration, or technical support, please visit the official Napoleon website or contact their customer service. You can also find more information at the [Napoleon Store on Amazon](#).

