

Napoleon BIP500RBNSS-3

Napoleon Built-in Prestige 500 BBQ Grill Instruction Manual

Model: BIP500RBNSS-3 | Brand: Napoleon

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Napoleon Built-in Prestige 500 BBQ Grill. Please read this manual thoroughly before using the grill for the first time and keep it for future reference. Proper installation and maintenance are crucial for optimal performance and safety.

2. SAFETY INFORMATION

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: If you smell gas: 1. Shut off gas to the appliance. 2. Extinguish any open flame. 3. Open lid. 4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

- Always ensure proper ventilation when operating the grill.
- Keep children and pets away from the grill during operation.
- Do not attempt to repair or alter the grill yourself. Contact qualified service personnel.
- Ensure all gas connections are tight and leak-free before use.
- Use heat-resistant gloves when handling hot components.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

3. COMPONENTS OVERVIEW

The Napoleon Built-in Prestige 500 BBQ Grill comes with several key components designed for a superior grilling experience.

- Four Main Burners: Provide primary heat for grilling.
- Infrared Rear Burner: Ideal for rotisserie cooking.
- Infrared Side Burner: For searing or heating side dishes.

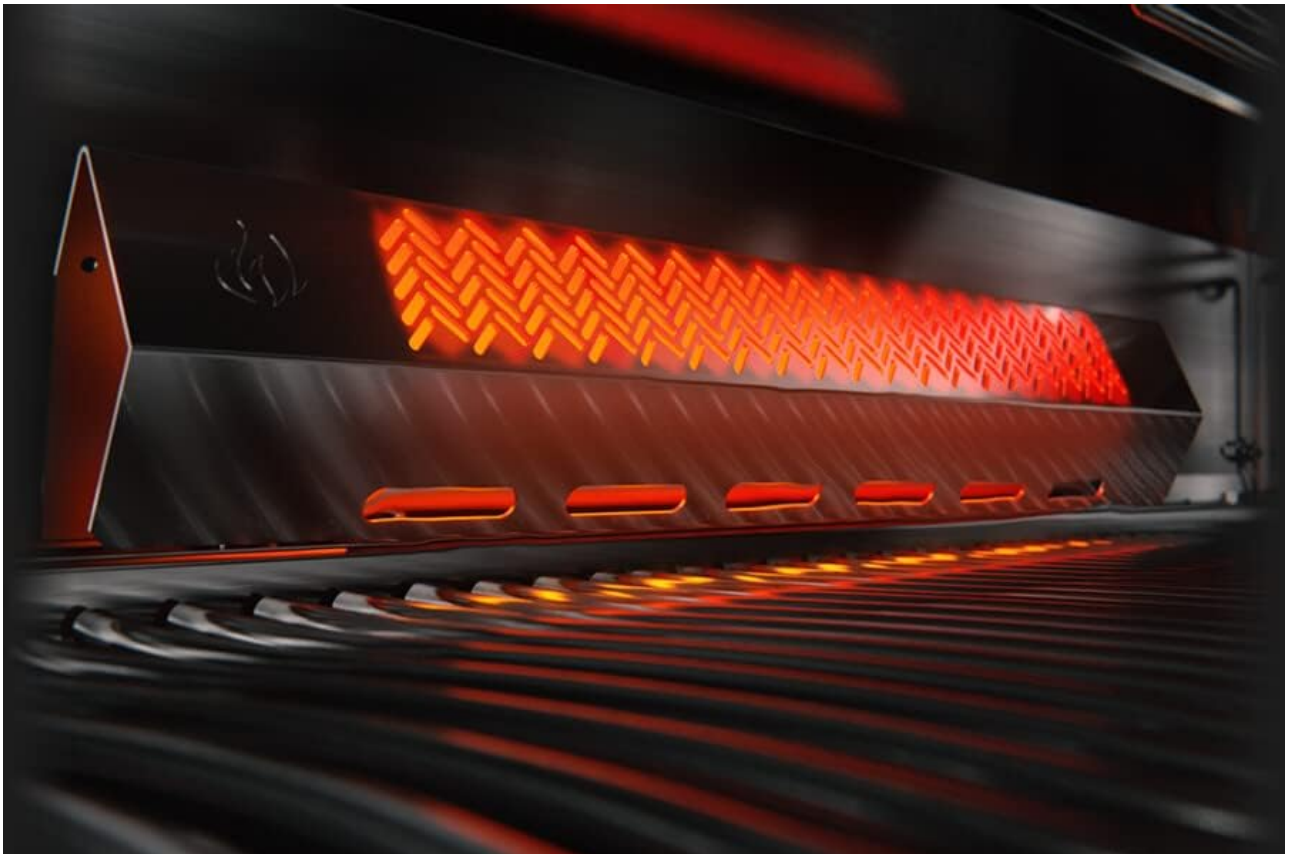
- Dual-level Stainless Steel Sear Plates: Distribute heat evenly and vaporize drippings.
- Rotisserie Kit: Includes a heavy-duty rotisserie for perfect spit-roasted meals.
- Stunning Porcelain Enamel Hood: Durable and retains heat.
- Large Side Shelves: Provide ample workspace (if applicable to built-in model, typically for cart models, but listed in components).
- Warming Rack: Keeps food warm without overcooking.
- 7.5mm Stainless Steel Iconic Wave Cooking Grids: Provide even heat transfer and prevent smaller foods from falling.
- NIGHT LIGHT™ Knobs with SafetyGlow: Illuminated control knobs indicate when burners are lit.



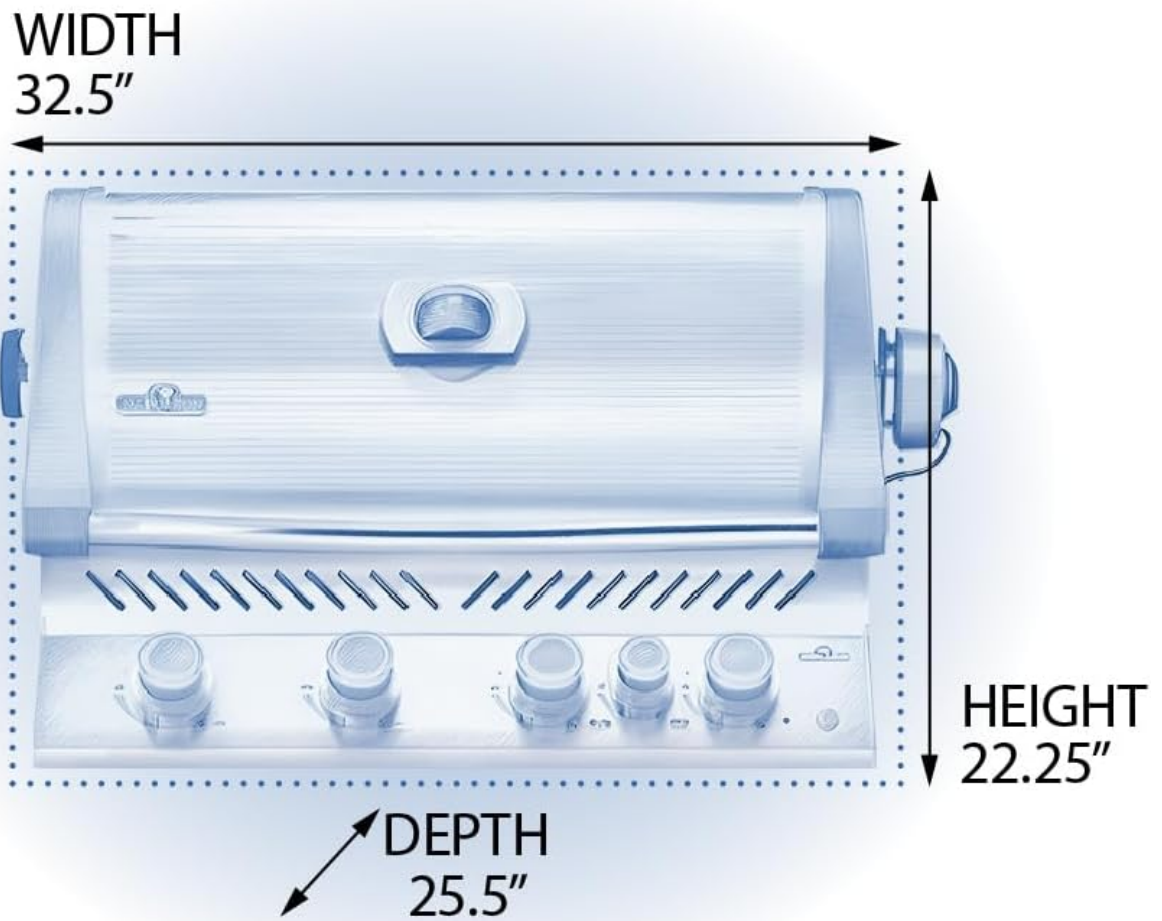
Front view of the Napoleon Prestige 500 Built-in Grill, showcasing the stainless steel finish and control knobs.



The grill with its lid open, revealing the cooking grids and the rotisserie assembly.



A detailed view of the infrared rear burner, glowing red during operation.



Technical diagram illustrating the width, depth, and height dimensions of the built-in grill.



A close-up view of the dual-level stainless steel sear plates inside the grill.

REAR INFRARED
ROTISSERIE BURNER



ROTISSERIE KIT INCLUDED

*Comes with a heavy duty rotisserie kit
for perfect spit roasted meals.*

The included heavy-duty rotisserie kit, ready for spit roasting.



QUALITY
STAINLESS STEEL

**7.5MM STAINLESS STEEL ICONIC WAVE
COOKING GRIDS**

The 7.5mm thick, iconic wave shape provides even heat transfer and prevents smaller foods from falling.

A close-up of the 7.5mm thick stainless steel iconic wave cooking grids, designed for even heat and preventing food from falling through.



NIGHT LIGHT™ KNOBS WITH SAFETYGLOW

Never accidentally leave the gas on and know which burners are lit for multi-zone grilling.

The illuminated NIGHT LIGHT™ Knobs with SafetyGlow, indicating which burners are active.

4. SETUP AND INSTALLATION

The Napoleon Built-in Prestige 500 BBQ Grill is designed for built-in installation. Professional installation by a qualified technician is highly recommended to ensure safety and compliance with local codes.

4.1 Pre-Installation Checklist

- Verify that the installation location is outdoors and has adequate ventilation.
- Ensure the gas supply (Natural Gas) is correctly sized and installed according to local regulations.
- Confirm electrical supply (120 Volts) is available for the ignition system and lighted knobs.
- Prepare the cutout dimensions for the grill as per the product specifications.

4.2 Installation Steps (Summary)

1. Carefully unpackage the grill and all components.
2. Position the grill into the prepared built-in cutout.
3. Connect the natural gas line to the grill's gas inlet. Perform a leak test using a soapy water solution.

4. Connect the electrical power cord to a grounded 120V outlet.
5. Install the cooking grids, sear plates, and warming rack.
6. Verify all connections are secure and the grill is stable.

Refer to the detailed installation guide provided with your grill for complete instructions and safety warnings.

5. OPERATING INSTRUCTIONS

5.1 First Use and Burn-Off

Before cooking food for the first time, operate the grill on high heat for 15-20 minutes with the lid closed. This will burn off any manufacturing residues and prepare the cooking surfaces.

5.2 Lighting the Main Burners

1. Ensure the grill lid is open.
2. Turn on the gas supply at the source.
3. Push in and turn one main burner control knob to the HIGH position. You should hear the igniter click.
4. Once the burner ignites, release the knob. The NIGHT LIGHT™ will illuminate.
5. If the burner does not light within 5 seconds, turn the knob off, wait 5 minutes, and repeat the process.
6. Repeat for additional burners as needed.

5.3 Using the Infrared Rear Burner (Rotisserie)

1. Ensure the rotisserie burner is clear of any obstructions.
2. Push in and turn the rear burner control knob to the HIGH position.
3. Once ignited, adjust to desired heat setting.
4. Attach food to the rotisserie spit and place it in position.
5. Turn on the rotisserie motor.

5.4 Temperature Control

The ACCU-PROBE™ temperature gauge on the hood provides accurate internal grill temperature readings. Adjust burner settings (LOW to HIGH) to achieve desired cooking temperatures. The grill offers a "Smoking Range" (150-300°F / 65-150°C) and a "Searing Range" (500-700°F / 260-370°C).

6. MAINTENANCE

Regular cleaning and maintenance will extend the life of your Napoleon grill and ensure safe operation.

6.1 Cleaning the Cooking Grids

- After each use, preheat the grill on high for 10-15 minutes to burn off food residue.
- Brush the grids with a stainless steel grill brush.
- For stubborn residue, allow grids to cool and wash with warm soapy water.

6.2 Cleaning the Stainless Steel Surfaces

- Clean stainless steel surfaces with a mild dish soap and warm water.
- Always wipe in the direction of the grain to prevent scratching.
- For tougher stains, use a non-abrasive stainless steel cleaner.

6.3 Burner Maintenance

- Periodically inspect burner ports for blockages (e.g., spider webs, food debris).
- Clean burner tubes with a wire brush if necessary.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner not lighting	No gas supply, clogged burner port, faulty igniter.	Check gas tank/line, clean burner, inspect igniter electrode.
Low flame or uneven heat	Low gas pressure, clogged burner, regulator issue.	Check gas supply, clean burners, consult gas professional.
Grease fires	Excessive grease buildup.	Clean grill and drip tray regularly. Turn off burners and close lid to smother flames.
Rotisserie not turning	Motor unplugged, overloaded, or faulty.	Check power connection, reduce load, contact support if motor is faulty.

If issues persist, contact Napoleon customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Napoleon
Model Name	BIP500RBNSS-3
Product Dimensions (D x W x H)	22.25"D x 25.5"W x 32.5"H
Color	Stainless Steel
Material	Porcelain, Stainless Steel, Cast Iron
Item Weight	118.8 Pounds
Installation Type	Built-In
Main Burner Count	4
Side Burner Count	1 (Infrared)
Rear Burner	Infrared
Heating Power	19.34 Kilowatts (approx. 66,000 BTU)
Cooking Surface Area	760 Square Inches
Voltage	120 Volts
Assembly Required	Yes

9. WARRANTY INFORMATION

The Napoleon Built-in Prestige 500 BBQ Grill comes with a comprehensive warranty:

- **Lifetime Major Components Warranty:** Covers the main structural components of the grill.
- **Parts for 15 Years:** Covers replacement parts for 15 years from the date of purchase.

Please retain your proof of purchase for warranty claims. For full warranty terms and conditions, refer to the warranty card included with your product or visit the official Napoleon website.



Official Napoleon Lifetime Warranty badge.

10. CUSTOMER SUPPORT

For technical assistance, replacement parts, or warranty inquiries, please contact Napoleon customer support:

- **Website:** www.napoleon.com
- **Phone:** Refer to the Napoleon website for regional contact numbers.
- **Email:** Refer to the Napoleon website for contact email.

When contacting support, please have your grill model number (BIP500RBNSS-3) and serial number ready.

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Related Documents - BIP500RBNSS-3



[Napoleon Prestige Series Owner's Manual](#)

Comprehensive owner's manual for the Napoleon Prestige Series grills, covering models 500 and 665. Includes safety instructions, features, setup, operation, maintenance, and troubleshooting.



[Napoleon Prestige Pro Series Owner's Manual](#)

Comprehensive owner's manual for Napoleon Prestige Pro Series grills (PRO500, PRO665, PRO825), covering safety, features, operation, cleaning, maintenance, troubleshooting, and warranty information.



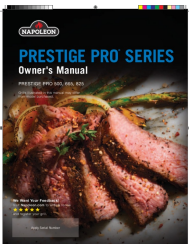
[Napoleon Freestyle Series Grills Owner's Manual: F365 & F425 Models](#)

Comprehensive guide for Napoleon Freestyle Series gas grills (F365 and F425 models). Covers safety precautions, assembly, operation, lighting, grilling techniques, cleaning, maintenance, troubleshooting, and warranty information.



[Napoleon Prestige Series Gas Grill Owner's Manual - P665, P500](#)

Comprehensive owner's manual for Napoleon Prestige Series gas grills (P665, P500, P500-PHM), covering safety, operation, maintenance, cleaning, and troubleshooting for optimal grilling performance.



[Napoleon Prestige PRO Series Owner's Manual](#)

Owner's manual for the Napoleon Prestige PRO Series grills, including models PRO 500, 665, and 825. This manual covers safety, features, getting started, operation, cleaning, maintenance, and troubleshooting.



[Napoleon Freestyle Series Owner's Manual \(F365, F425 Models\)](#)

Comprehensive owner's manual for Napoleon Freestyle Series gas grills, models F365 and F425. Covers safety, installation, operation, lighting, grilling techniques, rotisserie use, cleaning, maintenance, troubleshooting, and warranty information.