

[manuals.plus](#) /

› [Napoleon](#) /

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

Napoleon P500RSIBNSS-3

Napoleon Prestige 500 RSIB Natural Gas Grill Instruction Manual

Model: P500RSIBNSS-3

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Napoleon Prestige 500 RSIB Natural Gas Grill. Please read all instructions carefully before assembly and use. This grill is constructed from high-quality stainless steel and features four main burners, an infrared rear burner, and an infrared side burner, offering versatile outdoor cooking capabilities.



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

2. IMPORTANT SAFETY INFORMATION

WARNING:

- For outdoor use only. Do not operate indoors.
 - Read all instructions before operating the appliance.
 - Keep children and pets away from the grill at all times.
 - Ensure proper ventilation.
 - Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
 - Always check for gas leaks before each use.
 - Do not obstruct the flow of combustion and ventilation air.

3. KEY COMPONENTS AND FEATURES

Your Napoleon Prestige 500 RSIB grill is equipped with several advanced features for an enhanced grilling experience:

- **Four Stainless Steel Main Burners:** Deliver 48,000 BTU-per-hour input for powerful and even heating.
 - **Infrared Sizzle Zone Side Burner:** Heats up to 1800°F (982°C) in 30 seconds for perfect searing.
 - **Infrared Rear Burner:** 18,000 BTU for rotisserie cooking.

- **JETFIRE Ignition System:** Ensures quick and reliable startup for each main burner.
- **Safety Glow Control Knobs:** Knobs illuminate red when a burner is active, enhancing safety and visibility.
- **ACCU-PROBE Temperature Gauge:** Accurately monitors internal grill temperature.
- **7.5mm Stainless Steel ICONIC WAVE Cooking Grids:** Provide even heat transfer and prevent small food items from falling through.
- **Roll Top Convection Lid:** Double-insulated, space-saving design for oven-like cooking.
- **Enclosed Cart Design:** Protects components from weather and offers storage.
- **Locking Caster Wheels:** For easy mobility and secure positioning.



NIGHT LIGHT™ KNOBS WITH SAFETYGLOW

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

Figure 2: Illuminated control knobs with Safety Glow feature.

PERFECT GRILL MARKS



INFRARED SIZZLE ZONE™ SIDE BURNER

Gas is forced through ports in a ceramic plate and ignited, heating to 800°C in 30 seconds producing high heat searing.

Figure 3: Close-up of the ICONIC WAVE stainless steel cooking grids.

4. SETUP AND ASSEMBLY

Assembly of the Napoleon Prestige 500 RSIB grill is required. It is recommended to have at least two people for certain steps, especially when lifting heavier components. Follow the detailed instructions provided in the separate assembly guide included with your product for step-by-step guidance. Ensure all gas connections are properly secured and tested for leaks before initial use.



ENCLOSED CART DESIGN PROTECTION FROM WEATHER

Beyond sleek design, the enclosed cart protects from the elements for long-lasting durability.

Figure 4: Internal view of the grill's enclosed cart, showing gas line connections.

5. OPERATING INSTRUCTIONS

5.1 Lighting the Main Burners

1. Open the grill lid.
2. Ensure all control knobs are in the OFF position.
3. Turn on the natural gas supply.
4. Push in and turn one main burner control knob to the HIGH position.
5. Press the JETFIRE ignition button. The burner should ignite within seconds.
6. If the burner does not light, turn the knob to OFF, wait 5 minutes, and repeat the process.
7. Once lit, you can adjust the flame to your desired cooking temperature.

5.2 Using the Infrared Sizzle Zone Side Burner

The Sizzle Zone side burner is ideal for high-heat searing. Lift the side burner cover. Push in and turn the side burner control knob to the HIGH position, then press the JETFIRE ignition button. Allow the ceramic burner to

preheat for 30 seconds to reach optimal searing temperature.



REAR INFRARED ROTISSERIE BURNER BBQ LIKE A PRO

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

Figure 5: Sizzle Zone side burner in operation, ideal for searing.

5.3 Using the Infrared Rear Burner and Rotisserie

The 18,000 BTU infrared rear burner is perfect for rotisserie cooking. Your grill includes a heavy-duty rotisserie kit. Secure your food onto the rotisserie spit, insert it into the motor, and activate the rear burner. The rear burner provides even, radiant heat for slow spit roasting.



ROTISSERIE KIT INCLUDED

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

Figure 6: Rear infrared rotisserie burner in use.

5.4 General Grilling Tips

- Preheat the grill for 10-15 minutes with the lid closed to reach desired cooking temperature.
- Use the ACCU-PROBE temperature gauge to monitor internal grill temperature.
- The ICONIC WAVE cooking grids create distinctive sear marks and prevent food from falling.
- The Safety Glow knobs indicate active burners, preventing accidental gas flow.

Video 1: Official Napoleon Prestige Grills overview, showcasing features and cooking capabilities.

Video 2: Official Prestige Grills product video, highlighting design and functionality.

6. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your grill.

- **Cleaning Cooking Grids:** After each use, preheat the grill on high for 10-15 minutes, then brush the grids with a brass wire brush.

- **Stainless Steel Surfaces:** Clean with a stainless steel cleaner and a soft cloth. Avoid abrasive cleaners or pads.
- **Burner Maintenance:** Periodically inspect burner ports for blockages and clean as necessary.
- **Grease Tray:** Empty and clean the grease tray regularly to prevent flare-ups.

7. TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common solutions:

- **Burner Not Lighting:** Check gas supply, ensure control knob is fully depressed and turned to HIGH, and verify ignition system is sparking.
- **Uneven Heat:** Clean burners and cooking grids. Ensure proper gas pressure.
- **Excessive Flare-ups:** Clean grease tray and cooking grids. Trim excess fat from meats.
- For more complex issues, consult the full troubleshooting guide in your product's detailed manual or contact Napoleon customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Napoleon
Model Name	Prestige® 500 RSIB
Model Number	P500RSIBNSS-3
Product Dimensions	26.5"D x 66.25"W x 50.25"H
Item Weight	196.65 Pounds
Material	Stainless Steel
Fuel Type	Natural Gas
Main Burner Count	4
Main Burner BTU	48,000 BTU/hr
Side Burner Count	1 (Infrared Sizzle Zone)
Rear Burner BTU	18,000 BTU/hr (Infrared)
Cooking Surface Area	500 Square Inches (Main) + 260 Square Inches (Warming Rack) + 140 Square Inches (Side Burner)
Included Components	Rotisserie Kit
Assembly Required	Yes
Batteries	3 D batteries required (included)

HEIGHT
50.25"



WIDTH
66.25"

DEPTH
26.5"

Figure 7: Product dimensions for the Napoleon Prestige 500 RSIB Gas Grill.

9. WARRANTY AND SUPPORT

Your Napoleon Prestige 500 RSIB Natural Gas Grill comes with a President's Limited Lifetime Warranty, reflecting Napoleon's commitment to quality and durability. For specific warranty details, claims, or technical support, please refer to the warranty documentation included with your product or visit the official Napoleon website.

Additionally, protection plans are available for extended coverage:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect: One plan covers all eligible past and future purchases.



Figure 8: President's Limited Lifetime Warranty badge.