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› [Napoleon Built-In 700 Series 44-inch Propane Gas Grill Head \(BIG44RBPSS-1\) Instruction Manual](#)

Napoleon BIG44RBPSS-1

Napoleon Built-In 700 Series 44-inch Propane Gas Grill Head

Model: BIG44RBPSS-1

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Napoleon Built-In 700 Series 44-inch Propane Gas Grill Head. Please read all instructions carefully before using the appliance.



Figure 1.1: Front view of the Napoleon Built-In 700 Series 44-inch Propane Gas Grill Head.

2. SETUP AND INSTALLATION

The Napoleon Built-In 700 Series 44-inch Gas Grill is designed for ease of installation into your outdoor kitchen. Professional installation is recommended.

2.1 Dimensions and Cut-Out Requirements

Ensure your outdoor kitchen counter cut-out meets the specified dimensions for proper fit. The design allows for a 2-inch (5.08 cm) tolerance for cut-outs, simplifying planning and installation.

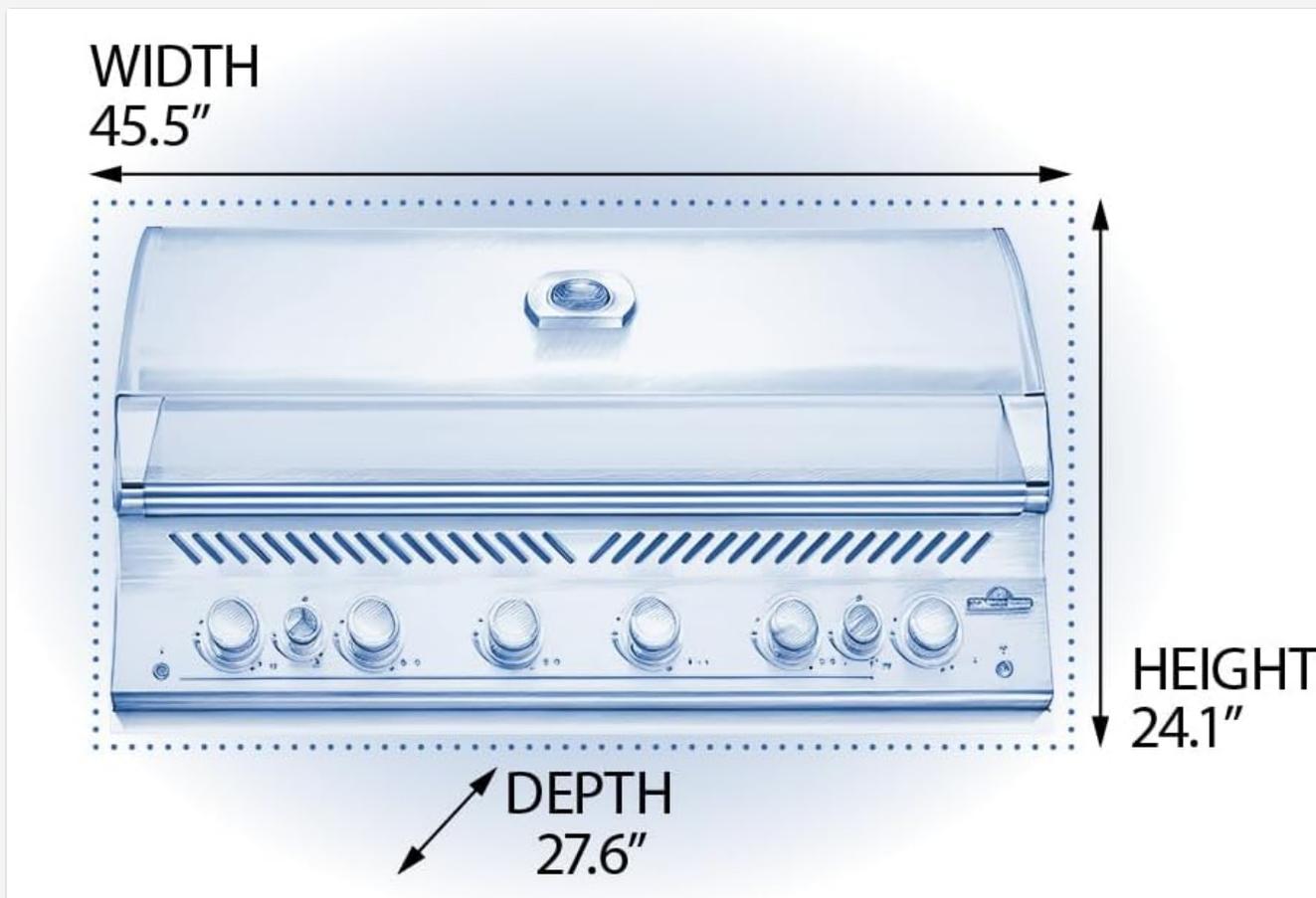


Figure 2.1: Product dimensions for the grill head.

2.2 Electrical and Gas Connections

The grill features longer electrical wiring and an extra-long flexible gas line to accommodate various installation designs. All gas and electrical connections must be performed by a qualified technician in accordance with local codes and regulations.

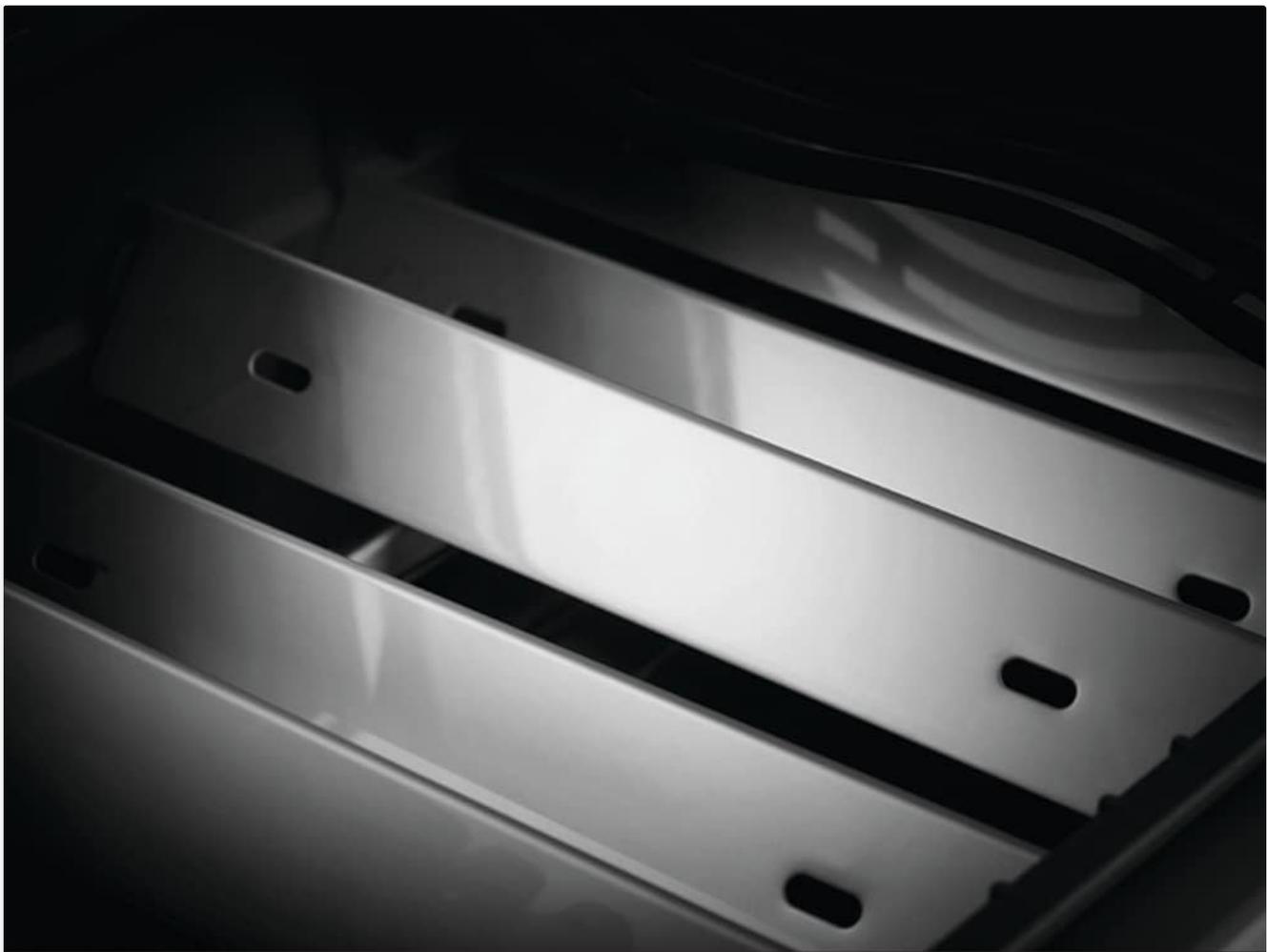


Figure 2.2: Example of a built-in installation in an outdoor kitchen.

3. OPERATING INSTRUCTIONS

3.1 Ignition System

The grill is equipped with a battery-free JETFIRE ignition system. This system lights burners instantly with a jet of flame for quick start-ups. If a burner goes out or fails to light, cross-lighting brackets automatically ignite adjacent burners.



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 3.1: JETFIRE ignition system in operation.

3.2 Burner Operation and Control

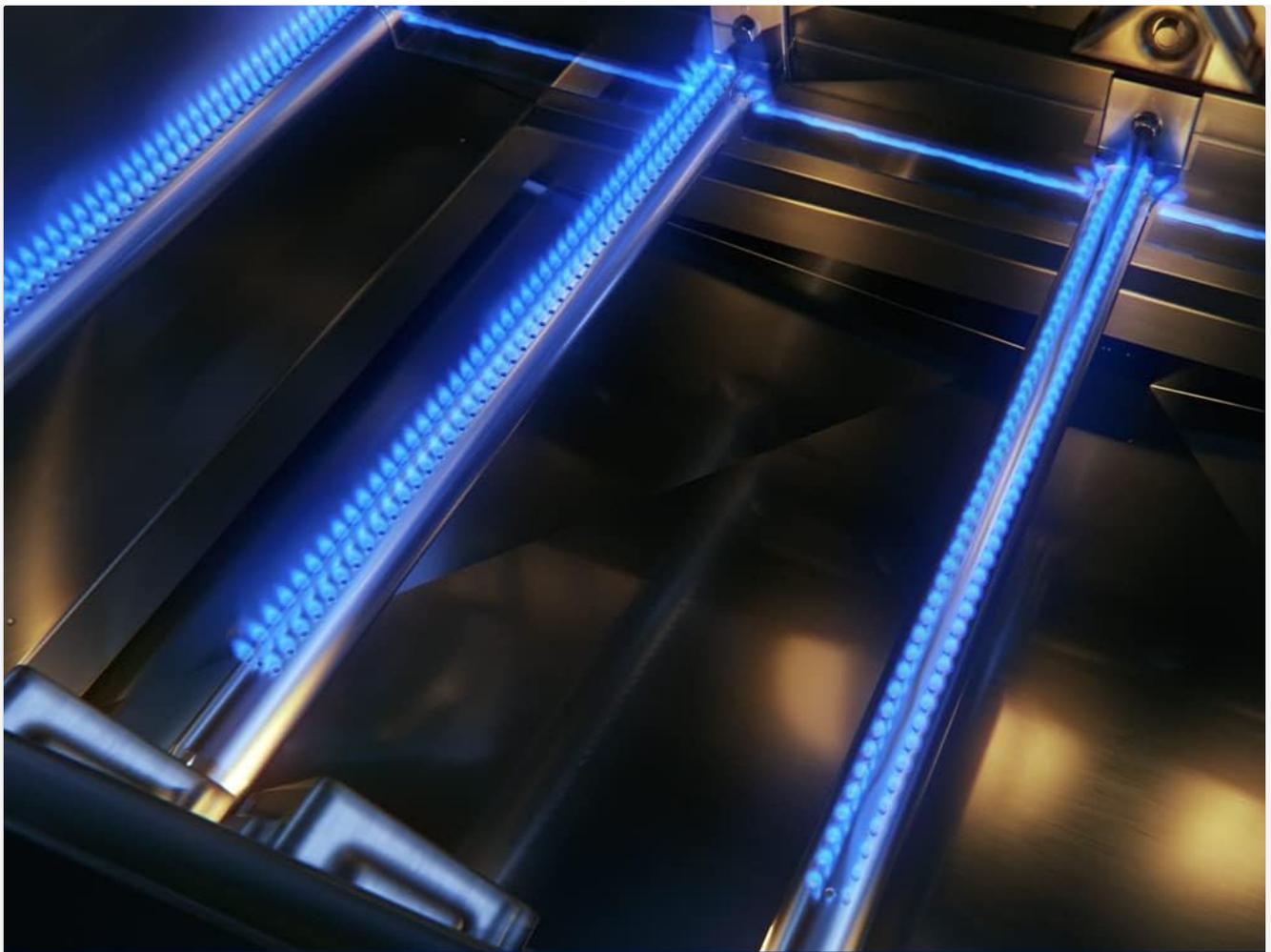
The grill features six main stainless steel burners and a dual infrared rear rotisserie burner. Ergonomic control knobs are backlit in blue, changing to red when a burner is in use, providing visual indication of active burners. The ACCU-PROBE temperature gauge allows for precise temperature control for various cooking styles including searing, smoking, roasting, and baking.



Figure 3.2: Grill with lid open, showcasing the main burners and rotisserie setup.

3.3 Rotisserie Kit Usage

A commercial-grade rotisserie kit is included for spit-roasted meals, utilizing the infrared rear burner. The rotisserie kit can be safely stored in the integrated storage compartment located under the barbecue when not in use.



CROSS LIGHTING BURNER AUTOMATICALLY RELIGHTS

If a burner goes out or fails to light, cross-lighting brackets automatically ignite the adjacent burners.

Figure 3.3: Detailed view of the infrared rotisserie burner and kit.

3.4 Nighttime Grilling

Integrated halogen interior hood lights illuminate the grilling surface, making nighttime grilling convenient and enjoyable.

4. MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and longevity of your grill.

4.1 Cooking Grids

The 0.354-inch (9 mm) thick stainless steel cooking grids are designed for low maintenance. Their unique wave shape provides even heating and prevents smaller food items from falling through, while producing distinct sear marks.



9.5MM STAINLESS STEEL ICONIC WAVE™ COOKING GRIDS

The extra thick 9.5mm iconic WAVE™ shape provides even heat transfer and prevents smaller foods from falling into the grill.

Figure 4.1: Close-up of the stainless steel WAVE cooking grids.

4.2 Sear Plates and Grease Management

Dual-level stainless steel sear plates protect the burners by catching and vaporizing food drippings. Any unvaporized grease is directed to perforated, angular grease management plates, which channel drippings for improved collection and ease of cleaning. This system significantly reduces grease buildup and the risk of grease fires.



INSTANT JETFIRE™ IGNITION INSTANT, RELIABLE IGNITION

This innovative and easy to use ignition system shoots a jet of flame to light each gas burner individually for quick start-ups.

Figure 4.2: Stainless steel sear plates protecting the burners.

4.3 General Cleaning

Regularly clean the exterior stainless steel surfaces with a non-abrasive cleaner. Ensure the grease tray is emptied and cleaned after each use to prevent buildup.

5. TROUBLESHOOTING

For common operational issues, refer to the comprehensive troubleshooting guide in the full user manual provided with your product. If problems persist, contact Napoleon customer support.

- **Burner not igniting:** Check gas supply, ensure ignition system is clean.
- **Uneven heating:** Clean burners and cooking grids, check for blockages.
- **Excessive flare-ups:** Clean grease management system, reduce fat content in food.

6. SPECIFICATIONS

Brand	Napoleon
Model Name	Built-In 700 Series
Item Model Number	BIG44RBPSS-1
Product Dimensions	27.6"D x 45.5"W x 24"H
Item Weight	233 Pounds
Material	Stainless Steel
Fuel Type	Propane Gas
Main Burner Count	6
Infrared Rear Burner	Yes
Total BTU's	108,000
Cooking Surface Area	41.5-inches x 18-inches (approx. 747 sq. inches)
Included Components	Rotisserie Kit, User Manual
Special Features	Corrosion Resistant, Removable Grease Tray, Removable Plate, Rust Resistant, Warming Rack, Integrated Lighting

7. WARRANTY AND SUPPORT

Warranty information for your Napoleon Built-In 700 Series Grill Head is typically included with the product packaging or available on the official Napoleon website. For technical support, replacement parts, or warranty claims, please contact Napoleon customer service directly.

Visit the [Napoleon Store](#) for more information.