NAPOLEON

OASIS™ / BUILT-IN SERIES

CREATE A 5-STAR MEAL WITHOUT LEAVING HOME.

OASIS™ / BUILT-IN SERIES

napoleongrills.com

NAPOLEON

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CANADA'S BEST MANAGED COMPANIES

We are proud to be recognized as one of Canada's Best Managed Companies and are dedicated to providing quality, home comfort products for over 40 years and counting.

YOUR INDOOR KITCHEN WILL WONDER WHERE YOU'VE BEEN. DON'T WORRY, WE WON'T TELL.

- **YOU VIEW PERFECT GRILL MARKS AS A BADGE OF HONOR.**
- **YOU THINK CUTTING INTO A STEAK TO CHECK DONENESS IS SACRILEGE.**
- **YOU KNOW WHEN AND WHY TO USE RUB VS. MARINADE VS. SAUCE.**

That's why you are ready for a Napoleon grill. Napoleon takes the art of grilling to a higher level. Every feature, every material is engineered to give ultimate performance - so you can create unforgettable meals and memorable moments. And just like you, we're not some rookie behind the grill. Napoleon is a family-owned company with over 20 passionate years of grill-making experience. Every great meal starts with the best ingredients. Start yours with the best grill out there: Napoleon.

PRESTIGE PRO™ BUILT-INS

BIPRO825RBI and **BIPRO665RB** with rear infrared burner, infrared **SIZZLE ZONE™** bottom burners and smoker tray options

Drop-in Side Burner
N370-0504

Flat Stainless Steel Triple Drawer Kit
N370-0360

Flat Stainless Steel Door
N370-0361-1

- Twin head cooking system with two dedicated infrared SIZZLE ZONE™ bottom burners and a stainless steel tube warming burner in between (BIPRO825RBI)
- Deluxe high top, space saving LIFT EASE™ roll top lids
- Commercial quality rotisserie kit and 4 forks using the rear infrared burner
- Integrated wood chip smoker tray with a gas tube burner beneath
- Engaging NIGHT LIGHT™ control knobs with SafetyGlow feature and interior lights for late night entertaining
- Stainless steel cooking system with JETFIRE™ ignition
- Available as a natural gas or propane unit

PATENT PENDING

SAFETYGLOW
CONTROL KNOBS

Blue NIGHT LIGHT in off position and Red SafetyGlow when a burner is in use. Entertain with peace of mind knowing that you will never accidentally leave the gas on.

PRESTIGE PRO™ 825

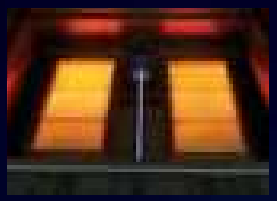
BIPRO825RBI with rear infared burner, **INFARED BOTTOM BURNERS** and **INTEGRATED SMOKER TRAY.**

106,000 BTU's
9 burners
Cooking Area: 1245 in² (8140 cm²)
Cart model available

OASIS™ MODULAR ISLANDS FOR ENDLESS CONFIGURATION POSSIBILITIES.

see pages 10 - 12 to get inventive.

Integrated **Wood Chip Smoker** Tray

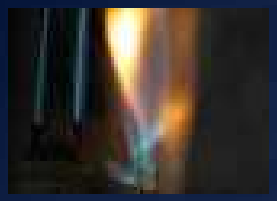


Infrared **SIZZLE ZONE™**

Rear **Infrared Rotisserie** Burner

Dual-Level **Stainless Steel** Sear Plates

NIGHT LIGHT™ Control Knobs with SafetyGlow



Instant **JETFIRE™** Ignition

Interior Grill Lights

9.5 mm Stainless Steel **Iconic WAVE™** Cooking Grids

PRESTIGE PRO™ 665

BIPRO665RB with rear **INFRARED BURNER** and **INTEGRATED SMOKER TRAY**

86,000 BTU's
7 burners
Cooking Area: 1000 in² (6510 cm²)
Cart model available

Doors and drawers are optional. Island not included.

PRESIDENT'S LIMITED LIFETIME WARRANTY

Proudly Made in Canada

PRESTIGE PRO 500™

BIPRO500RB with REAR INFRARED BURNER

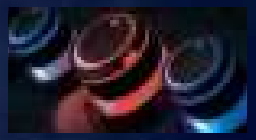
66,000 BTU's
5 burners
Cooking Area: 760 in² (4880 cm²)

Doors and drawers are optional. Island not included.

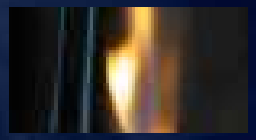
Rear **Infrared Rotisserie** Burner

7.5mm Stainless Steel **Iconic WAVE**™ Cooking Grids

Dual-Level, **Stainless Steel** Sear Plates



NIGHT LIGHT™ Backlit Control Knobs with Safety Glow



JETFIRE™ Ignition

- Deluxe high top, space saving LIFT EASE™ roll top lid with polished chrome trim accents and handle
- Commercial quality rotisserie kit with counter balance and 4 forks for delicious restaurant style cooking using the rear infrared burner
- Engaging NIGHT LIGHT™ backlit control knobs for late night entertaining
- Stainless steel cooking system with JETFIRE™ Ignition
- Available as a natural gas or propane unit

Drop-in Side Burner
N370-0504

Flush Mount Stainless Steel Double Door
N370-0503-1

PRESIDENT'S LIMITED LIFETIME WARRANTY

Proudly Made in Canada

HEAVY DUTY STAINLESS STEEL COOKING SYSTEM

The even, consistent heat from high and hot to low and slow. **Iconic WAVE**™ cooking grids for those distinctive Napoleon sear lines, self cleaning sear plates for reduced flare-ups and durable burners for controlled, even heat.

PRESTIGE™ 500

BIP500RB with REAR INFRARED BURNER

66,000 BTU's
5 burners
Cooking Area: 760 in² (4880 cm²)

- Heavy duty rotisserie kit with counter balance and 2 forks for delicious restaurant style cooking using the rear infrared burner
- Stainless steel cooking system with JETFIRE™ Ignition
- Available as a natural gas or propane unit

Doors and drawers are optional. Island not included.

Flush Mount
Stainless Steel
Double Door
N370-0503-1

Proudly Made in Canada

PRESIDENT'S LIMITED LIFETIME WARRANTY

Rear **Infrared Rotisserie** Burner

7.5mm Stainless Steel **Iconic WAVE™** Cooking Grids

Dual-Level, **Stainless Steel** Sear Plates

JETFIRE™ Ignition

ACCU-PROBE™ Temperature Guage

DUAL-LEVEL STAINLESS STEEL SEAR PLATES

Dual-Level, individual stainless steel sear plates allow consistent, even heat and continuous grease run off. (Standard on BIPRO825RBI, BIPRO665RB, BIPRO500RB & BIP500RB)

LEX SERIES

BILEX730RBI, BILEX605RBI, and **BILEX485** with rear infrared burner and infrared **SIZZLE ZONE™** bottom burner options

Doors and drawers are optional. Island not included.

- Stainless steel Iconic WAVE™ cooking grids
- Double walled stainless steel lid
- Infrared bottom and rear burners
- Engaging i-GLOW™ backlit control knobs for late night entertaining
- JETFIRE™ ignition
- ACCU-PROBE™ Temperature Gauge
- Available as a natural gas or propane unit

LEX730

BILEX730RBI with **REAR BURNER** and **INFRARED SIZZLE ZONE™** bottom burner.

95,500 BTU's
6 burners
Cooking Area:1025 in² (6530 cm²)
Cart Model Available

Flat Stainless Steel Door Kit (x2)
N370-0361-1

Flat Stainless Steel Triple Drawer Kit
N370-0360

15 YEAR LIMITED WARRANTY

LEX605

BILEX605 with **REAR BURNER** and **INFRARED SIZZLE ZONE™** bottom burner.

79,500 BTU's
5 burners
Cooking Area: 850 in² (5440 cm²)
Cart Models Available

15 YEAR LIMITED WARRANTY

LEX485

BILEX485 with **4** burners.

48,000 BTU's
4 burners
Cooking Area: 675 in² (4350 cm²)
Cart Models Available

ADVANCED FOUR BURNER MODEL
Improved even heating with 4 burners & sear plates

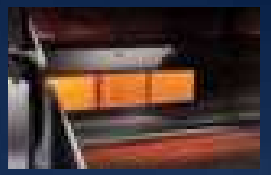
15 YEAR LIMITED WARRANTY

Doors and drawers are optional. Island not included.

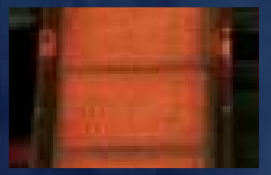
Drop-in Side Burner
N370-0504

Flat Stainless Steel Triple Drawer Kit
N370-0360

Flat Stainless Steel Door
N370-0361-1



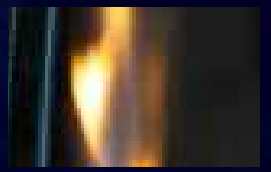
Ceramic **Infrared Rear** Burner
(LEX605 & LEX730)



Infrared **SIZZLE ZONE™** Bottom Burner

Stainless Steel **Iconic WAVE™** Cooking Grids

i-GLOW™ Backlit Control Knobs



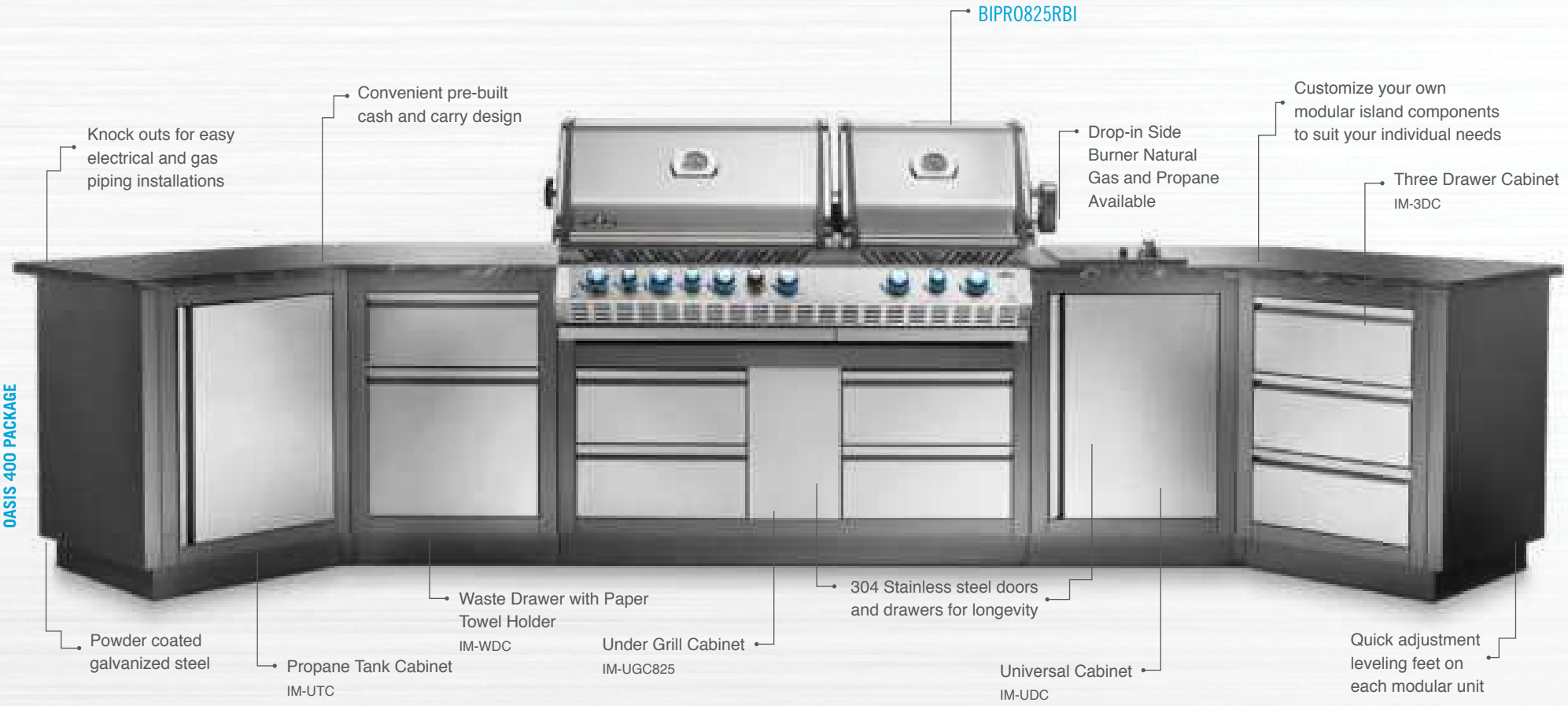
JETFIRE™ Ignition

ACCU-PROBE™ Temperature Gauge

OASIS™ MODULAR ISLANDS

Endless configuration possibilities

OASIS 400 PACKAGE



LATE NIGHT ENTERTAINING

Being the biggest fans of BBQ, Napoleon feels you should always be able to enjoy your favorite grilled meal and we have developed technology that makes every meal better and more easily prepared. You can entertain into the late hours with features such as interior lights and **i-GLOW**™ and **NIGHT LIGHT**™ control knobs that illuminate for easy grilling and food preparation. Wishing you many unforgettable meals – grilled to perfection.

The Napoleon Oasis™ Modular Island series has been developed with versatility in mind.

PERSONALIZE YOUR OUTDOOR LIVING SPACE WITH THE LUXURIOUS OASIS™ MODULAR ISLANDS

Choose the modules that fit your lifestyle and your budget. The cabinets can be assembled in virtually any combination to suit your individual needs. All cabinets are 35 ½" tall and 24" deep with 4 leveling feet for easy adjustment on any surface. The **Oasis™** Outdoor Modular island series can be assembled against any non-combustible wall of your home or as a standalone island.

OASIS™ MODULAR ISLAND COMPONENTS

UNDER GRILL CABINET
IM-UGC825-CN

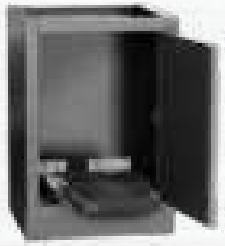
UNDER GRILL CABINETS
IM-UGC485-CN, IM-UGC500-CN,
IM-UGC605-CN IM-UGC665-CN,
IM-UGC730-CN

UNDER GRILL CABINET
IM-UGC300-CN
Fits side burners BISZ300, BISZ300FT,
BISB245

THREE DRAWER CABINET
IM-3DC-CN

TWO DRAWER CABINET
IM-2DC-CN

WASTE DRAWER WITH PAPER TOWEL HOLDER
IM-WDC-CN



PROPANE TANK OR UNIVERSAL CABINETS
IM-UTC-CN (Shown), IM-UDC-CN
Left or right opening

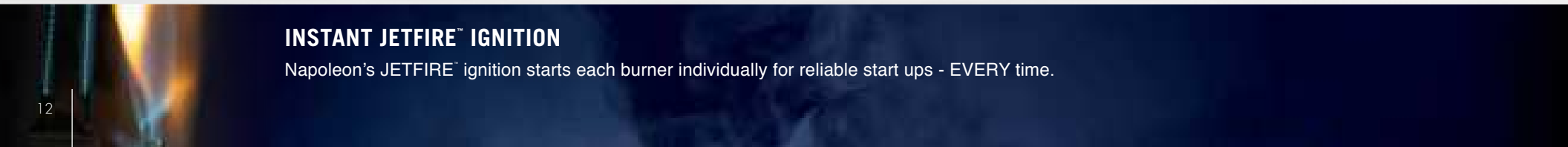
OUTDOOR RATED STRAINLESS STEEL FRIDGE
NFR0550USS

WALL SPACER
IM-WSF-CN

CABINET TRANSITIONS
IM-45T-CN = 45°
BIPRO665 and BIPRO825 cannot be installed on a 45° transition

CABINET END PANEL
IM-CEP-CN

ICE BUCKET HOLDER
IM-IBA-CN

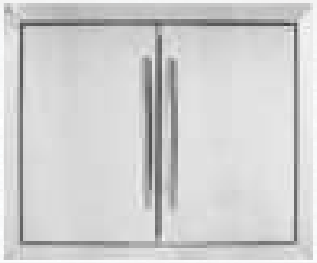


INSTANT JETFIRE™ IGNITION

Napoleon's JETFIRE™ ignition starts each burner individually for reliable start ups - EVERY time.

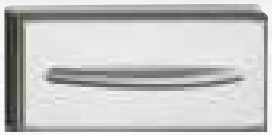
BUILT-IN ISLAND DOORS & DRAWERS

DELUXE FLAT STAINLESS STEEL DOOR KIT WITH CURVED STAINLESS STEEL HANDLE
N370-0361-1



FLUSH MOUNT STAINLESS STEEL DOUBLE DOORS
N370-0502, N370-0503-1

DELUXE STAINLESS STEEL TRIPLE DRAWERS WITH CURVED STAINLESS STEEL HANDLES
N370-0360



DELUXE STAINLESS STEEL SINGLE DRAWER WITH CURVED STAINLESS STEEL HANDLE
N370-0359

BUILT-IN ISLAND BURNERS

DROP-IN SIDE BURNER
N370-0504 (LP), N370-0505 (NG)

INFRARED SIZZLE ZONE™ SIDE BURNER
BISZ300 with LIFT EASE™ Roll Top Lid

DOUBLE SIDE BURNER
BISB245FT

INFRARED SIZZLE ZONE™ SIDE BURNER
BISZ300FT with Stainless Steel Flat Cover

FINDING THE PERFECT STEAK

When buying a large steak, choose one that has a uniform thickness of about 1½". Buy a top quality cut that is well marbled to ensure tenderness. The better the quality of beef, the tastier your steak will be. For a quick sauce, jazz up store-bought BBQ sauce by adding chopped chilies, a little Worcestershire sauce, a splash of vinegar, some chopped fresh onions or garlic, or get creative.

THE MOST VERSATILE
COOKING STYLES AVAILABLE

DIRECT COOKING VS. INDIRECT COOKING

Direct Cooking This method of cooking utilizes all burners, cooking the food directly above the flame "GRILLING" style, for searing steaks, other meats or vegetables. Keeping the lid down reduces the cooking time and cooks through to the center faster than with the lid up. Anything that is less than two inches in thickness should be cooked by direct grilling. These are things that generally cook quickly and benefit from the fast cooking of a hot grill. Front to back burners were designed for precise heat control, allowing for independent use of each cooking zone.

Indirect Cooking Indirect grilling is similar to baking. The food is placed above the unlit burner instead of directly over the flame. This can be achieved by only igniting some of the burners – light one side on high and cook the food on the other. The food will cook more evenly as it is not exposed to direct heat from the burners. This is an excellent way to cook tough cuts of meat, like brisket and ribs, that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275° to 350°) and makes it easy to introduce a smoker pipe for extra flavor. For chicken, game, turkey, roasts, ham, vegetables, bread or combinations, the indirect cooking method gives great results every time. There is little need to turn the food. You can place the food directly on the grids or in a cooking pan.

Charcoal Cooking Unique to Napoleon! Optional charcoal trays give you the freedom to switch from gas to charcoal with relative ease. With charcoal you can utilize indirect cooking as well as direct cooking.

Rotisserie Cooking Rotisserie cooking allows the food to self-baste, sealing in the juices while browning the outside surface. Use the rotisserie method of cooking for large cuts of meat like roasts, poultry or legs of lamb. There are so many advantages to rotisserie cooking. Meats are generally juicier, self-basted and slow roasted. You can use the rotisserie method if your grill comes with a rear rotisserie burner, which requires much less attention than any other cooking method. The rotisserie burner is a nice feature because it automatically sets you up for direct, even heating.

Infrared Bottom Burner Cooking Do you want to make the perfect steak? The intense 1800º heat instantly sears the meat, locking in the juices. Larger cuts of meat may be moved to the side of the grill to continue cooking.

Smoking Place wet wood chips into the smoker tube and place over the left burner, then turn the burner on. Place your meat over the right burner, but do not turn on that burner. You are using the indirect cooking method. Smoke the meat for several hours under a closed lid. To achieve maximum flavor, fresh wood chips may be added several times during the cooking process.

Meat Lovers Starter Kit
90001

Pizza Lovers Starter Kit
90002

Stainless Steel 3 Piece Toolset
70034

Executive 4 Piece Toolset
70037

Stainless Steel Grilling Wok
56026

Flexible Spatula
70040

Visit napoleongrills.com to see Napoleon's complete line of grilling accessories.

UPGRADE YOUR GRILLING ACCESSORIES

Healthy Choice Starter Kit
90003

Meat Tenderizer
55204

Premium Cutting Board and Knife Set
70039

Rectangular Baking Stone
70008

8 Stainless Steel Skewers
70015

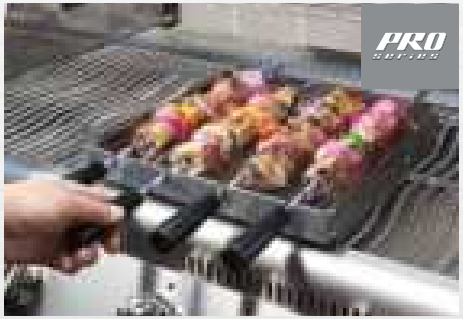
Rotisserie Kits

Rotisserie Grill Basket
64000

Wood Chip Starter Kit
67020

Flexible Grill Basket
57012

Cast Iron Charcoal / Smoker Tray
67732



PRO Stainless Steel Rotating Skewer Rack
70014

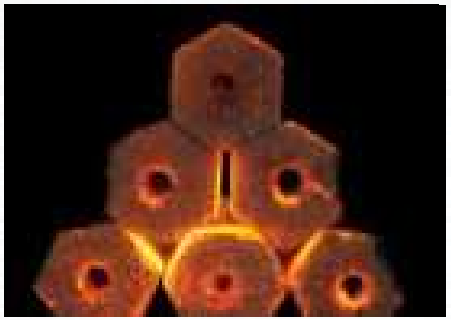
2 Piece Toolset
70032

UPGRADE YOUR GRILLING ACCESSORIES

Stainless Steel Precision Tongs
55024

Wine Soaked Cedar Grilling Plank
67036

Grill Mat
68001



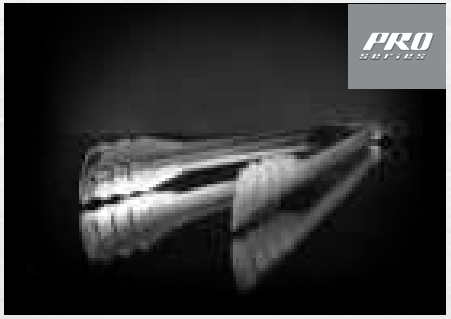
Coconut Charcoal
67201

Three-Piece Toolset
70024

PRO Professional Knife / Carving Set
55206

Executive Chef Knife
55202

PRO Steak Knife
55208



PRO Stainless Steel Easy Locking Tongs
55011

Stainless Steel Spatutong
55019

PRO Stainless Steel Spatula
70010

PRO Stainless Steel Wide Spatula
70017

PRO Silicone Basting Brush
55005

PRO Silicone Basting Mop
55009

PRO Poultry Shears
55077

PRO Cutting Board and Bowl Set
70012

ACCU-PROBE™ Bluetooth® Thermometer
70077

Digital Thermometer
61010

Stainless Steel Multifunctional Topper
70026

PRO Stainless Steel Topper
70023

Stainless Steel Wok
70028

PRO Heat Resistant Grill Glove
62145

Gourmet Burger Press Kit
70060

PRO Salt and Pepper Grinders
70004 / 70005

COOKING WITH CHARCOAL
ON YOUR GAS GRILL

A Napoleon Exclusive! Still want the convenience of gas, but long for that charcoal flavor? No problem! Napoleon's charcoal tray lights easily with your gas burner. No need for lighter fluid!

The optional charcoal tray gives you the freedom to switch from gas to charcoal with relative ease. Simply replace your sear plates with the charcoal tray, fill with charcoal and light using your gas burners. Replace your cooking grids and now you're charcoal grilling!

Before you begin to use your charcoal tray, you will need to determine how much charcoal you are going to need. Approximately one layer for burgers or steaks and two layers for roasts or chicken. Pour enough charcoal into the tray to make the layers needed. Light the gas burner(s) directly under the charcoal tray and burn on high until the charcoal is glowing red and then turn off the gas burner(s). Let coals burn until all coals are white on the surface. With a long handle instrument, spread the coals evenly across the tray.

WANT THAT SMOKED GOODNESS?

Enjoy that delicious smoked meat flavor at home with your own grill and a few pointers from Napoleon. When using gas grills, it's best to put presoaked wood chips in our smoker tube, available at Napoleon grill retailers. This keeps your grill from filling up with ashes and clogging the jets. If you are using a charcoal tray, then you can either put the wood directly on the preheated coals or place them in the wood chip chamber in the tray.

Fill the stainless steel smoker tube with wood chips. Submerge in water for at least half an hour. Place the smoker tube over the left burner and turn it on. Place your meat over the right burner, but do not turn on the burner. You are using the indirect smoking cooking method.

Smoke the meat for several hours under a closed lid. To achieve maximum flavor, add fresh, pre-soaked wood chips several times during the cooking process or use two tubes.

HOW DOES INFRARED COOKING WORK?

NAPOLEON
EXPERTS IN
GAS & INFRARED
GRILLING

Since the discovery of fire, man-kind has been striving to improve taste and perfect the grilling experience. Infrared grilling is simply the relationship between the type of food, heat, and time. Infrared cooking uses high-efficiency radiant energy, much like the sun. High-frequency electromagnetic waves from the invisible end of the light spectrum travel from the infrared source to the food. Napoleon infrared grills use ceramic burners with thousands of evenly spaced flame ports to generate infrared radiant energy. The flame energy is absorbed by the ceramic, which then glows and heats up to an incredible 1800˚F. This remarkable **SIZZLE ZONE™** heat intensity quickly sears your food to lock in moisture and flavor. The results are unmistakable - succulent, flavorful food in a much-reduced grilling time! Napoleon's infrared grilling technology makes serving the perfect meal quick and easy each and every time.

Versatile

Grill anything like a professional, from steaks to seafood, fish to vegetables.

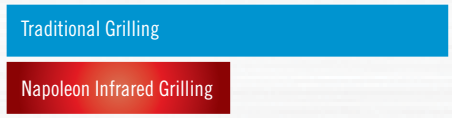
Great Retention of Flavor and Moisture

Infrared provides the heat necessary to lock in the juices with little or no preheating time. Radiant energy is delivered more directly to the food, and warms less air. Therefore, the food cooks very quickly, resulting in a greater retention of food weight. Food cooked in its own juices is more succulent, tender and tasty.

More Efficient

Infrared heats the object not the air so it cooks twice as fast as traditional burners while using less fuel. Because infrared heats food directly, not the air around it, grilling year round is much easier.

BTU Consumption



The Environmental Choice!

Because the infrared burners are ready to grill in under a minute and grilling time is drastically decreased, cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

0→1800°
READY-TO-GRILL IN 30 SECONDS

HOW TO COOK
THE PERFECT INFRARED STEAK

1. Lift lid of grill or side burner.
2. Ignite infrared burner.
3. Warm up for one minute.
4. Place thick, juicy steak on grids.
5. Wait two - three minutes, flip steak with tongs. (You do not want to use a fork and pierce the steak as this will let out the juices the infrared has locked in).
6. Wait another two – three minutes, turn off the knob.
7. You now have a medium rare steak.
8. Bon Appetite.

TIP:
Pick a steak that is well marbled, the more marble there is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and about 12 to 16 ounces each, depending on the cut.

BUILT-IN GRILL HEADS AVAILABLE FOR YOUR CUSTOM OASIS™ ISLAND / BUILT-IN ISLAND

Remember to always refer to the owner's manual for complete and accurate installation instructions.

BIPRO500RB

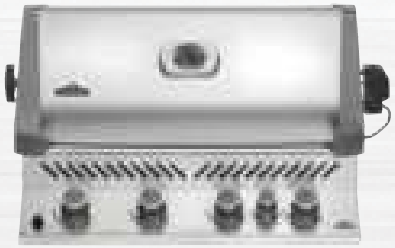
Opening dimensions:
30 ¾" w x 20 ⅝" d x 8 ⅞" h
(78 cm w x 52 cm d x 23 cm h)

BIPRO665RB

Opening dimensions:
38" w x 20 ⅝" d x 8 ⅞" h
(97 cm w x 52 cm d x 23 cm h)

BIPRO825RBI

Opening dimensions:
52 ⅜" w x 20 ⅝" d x 8 ⅞" h
(133 cm w x 52 cm d x 23 cm h)



BIP500RB

Opening dimensions:
30 ¾" w x 20 ⅝" d x 8 ⅞" h
(78 cm w x 52 cm d x 23 cm h)

BILEX485

Opening dimensions:
29 ¾" w x 21 ⅜" d x 7 ½" h
(76 cm w x 54 cm d x 19 cm h)

BILEX605RBI

Opening dimensions:
36 ½" w x 21 ⅜" d x 7 ½" h
(93 cm w x 54 cm d x 19 cm h)

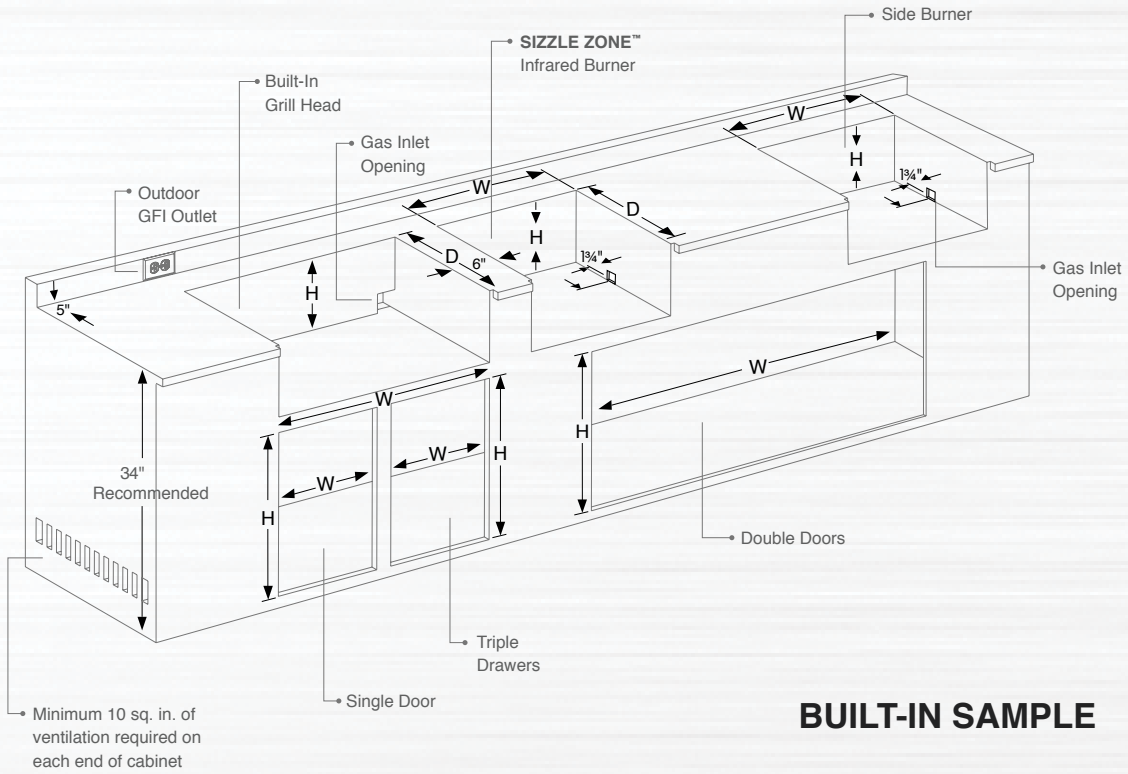
BILEX730RBI

Opening dimensions:
43 ¼" w x 21 ⅜" d x 7 ½" h
(110 cm w x 54 cm d x 19 cm h)

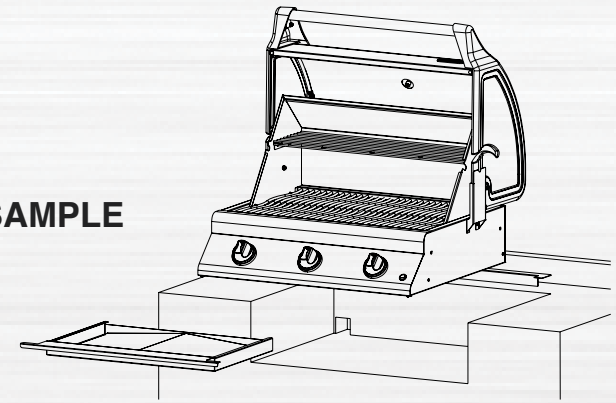
ALL SEASON GRILLING

The secret to grilling success in any season, is preparation. Always locate your grill away from the wind in a well-ventilated location to ensure consistent heat. Don't let the heat escape by constantly lifting the lid to check; instead use your thermometer. And, don't be afraid to use the warming rack to keep food warm or to finish cooking, if the rest of your food continues to cook on the main burners.

INSTALLATION SPECIFICATIONS



BUILT-IN SAMPLE

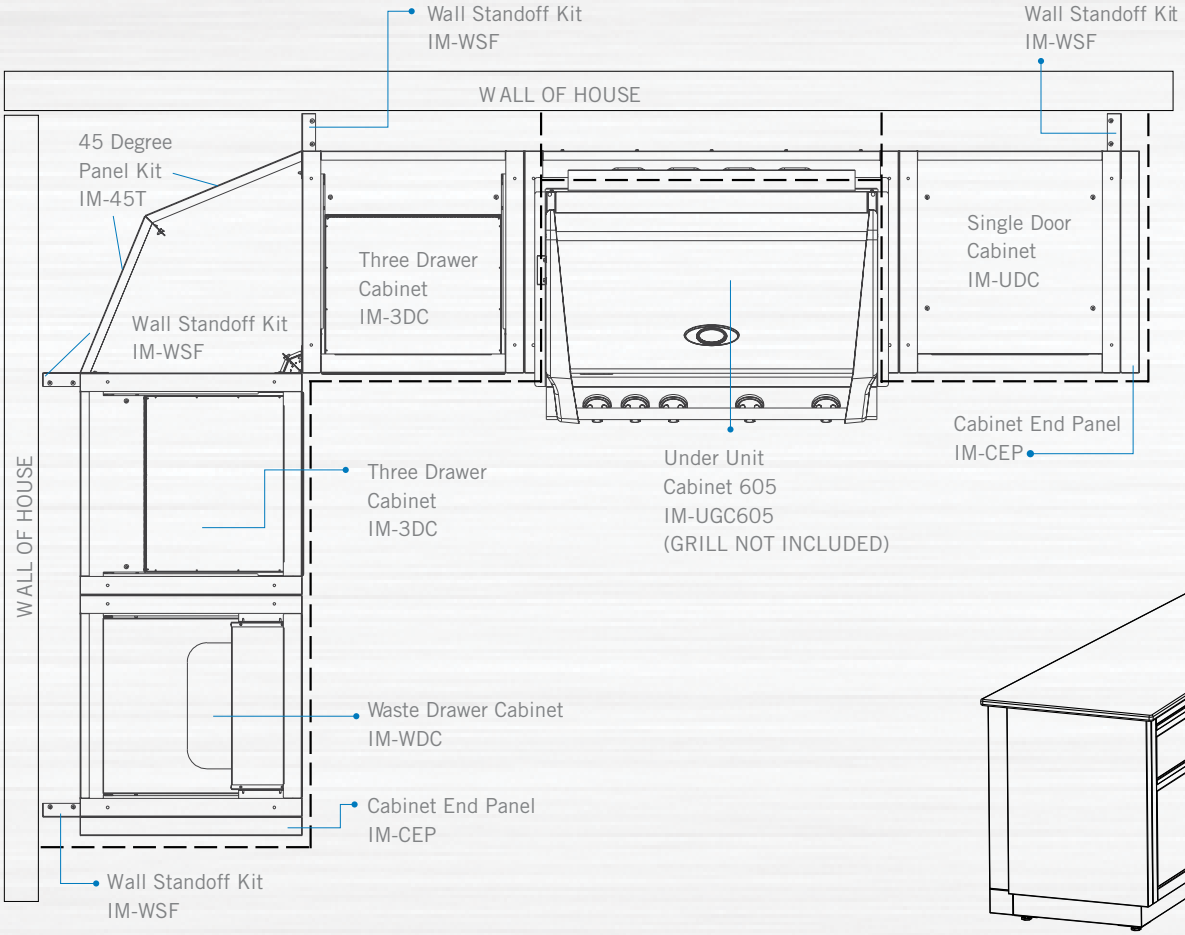


Please use manual to properly assemble your built-in grill. Refer to the main manual for operating, cleaning, and maintenance instructions.
This grill is designed for non-combustible enclosures only, and must be installed and serviced by a qualified installer to local codes.
Drawings for reference only. Minimum 6" clearance required between grill and other appliance. Specifications subject to change without notice.
* Additional clearance may be required for openings. See owners manual

BUILT-IN PROPANE GAS HOOK-UP

The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. The installation must comply with CAN B149.1 Natural Gas and Propane installation code in Canada, or to the National Fuel Gas code, ANSI Z223.1 in the United States. The tank can not be stored below the gas grill. Built-in units are supplied with a drip pan which holds only a minimal amount of grease. To prevent grease fires, the pan must be cleaned after each use.

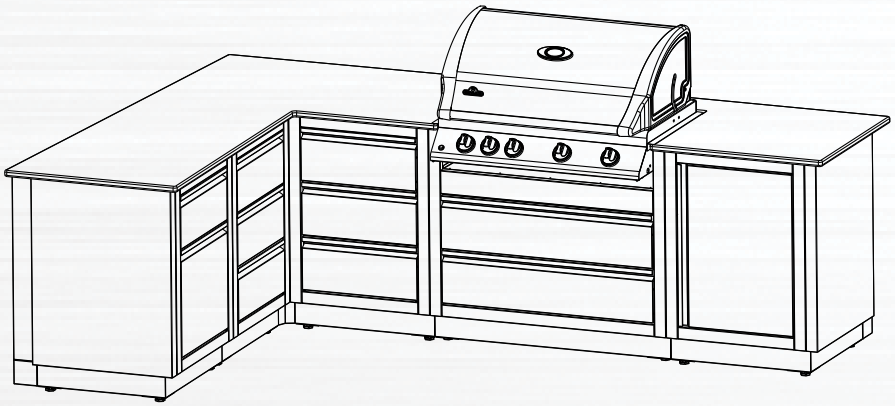
INSTALLATION SPECIFICATIONS



When being built into **OASIS**™ cabinets, the **BIPRO665** and **BIPRO825** units cannot be used directly adjacent to the 45° transition kit (Im-45t).

Remember to always refer to the owner's manual for complete and accurate installation instructions.

OASIS™ MODULAR ISLAND SAMPLE



The countertop material must be non-combustible if a grill is to be installed into it. They can be ordered in advance by drawing out the floor plan of how the cabinets will be situated and adding up the width measurements, allowing 1-2" of countertop overhang. Most countertop manufacturers are willing to come and take measurements after assembly of the cabinets is complete to ensure a perfect fit. For best results the countertop thickness should be between ¾" to 1 ½" thick. The built-in grill head comes with stainless steel brackets and hardware that allow the unit to rest on the countertop above the corresponding island cabinet for that unit. Granite is an excellent choice of countertop materials. Decorative countertops made of ceramic tile set on top of cement tiling board can be selected to match your surrounding backyard furniture color.

* Countertops must be ordered and supplied locally by the homeowner.

BUILT-IN NATURAL GAS HOOK-UP

The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. Do not use hose to connect the unit. It must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with Z21.4 /CSA 6.10. The installation must comply with CAN B149.1 Natural Gas and Propane Installation Code in Canada, or to the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run. If installing a side burner, a separate line must be branched off to the side burner unit and enter the side burner opening at the specified location.

GRILL SPECIFICATIONS	BIPRO825RBI	BIPRO665RB	BIPRO500RB	BIP500RB	BILEX730RBI	BILEX605RBI	BILEX485
LIFT EASE™ roll top stainless steel lid	S	S	S	S	-	-	-
Double walled stainless steel lid	S	S	S	S	S	S	S
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S
Total cooking surface (sq. in.)*	1245	1000	760	760	1025	850	675
Electronic ignition	S°	S°	S°	S°	-	-	-
JETFIRE™ ignition	S	S	S	S	S	S	S
Infrared ceramic bottom burners	2	0	0	0	1	1	-
Stainless steel bottom burners	4	5	4	4	4	3	4
Infrared rear rotisserie burner	S	S	S	S	S	S	-
Integrated wood chip smoker tray	S	S	-	-	-	-	-
Stainless steel Iconic WAVE™ cooking grids	-	-	-	S	S	S	S
Stainless steel 9.5 mm Iconic WAVE™ cooking grids	S	S	S	-	-	-	-
i-GLOW™ / NIGHT LIGHT™ control knobs	S	S	S	-	S	S	S
SafetyGlow	S	S	-	-	-	-	-
Interior lights	S	S	-	-	-	-	-
EASY SET™ control knobs	S	S	S	S	S	S	S
Removable drip pan	S	S	S	S	S	S	S
Warming rack	S	S	S	S	S	S	S
President's Limited Lifetime Warranty	S	S	S	S	S	S	S
15 Year Limited Warranty	-	-	-	-	S	S	S

DIMENSIONS (opening size for installation)	BIPRO825RBI	BIPRO665RB	BIPRO500RB	BIP500RB	BILEX730RBI	BILEX605RBI	BILEX485
Total width in inches (cm)	52 ⅓ (133)	38 (97)	30 ¾ (78)	30 ¾ (78)	43 ¼ (110)	36 ½ (93)	29 ¾ (76)
Total depth in inches (cm)	20 ⅝ (52)	20 ⅝ (52)	20 ⅝ (52)	20 ⅝ (52)	21 ⅜ (54)	21 ⅜ (54)	21 ⅜ (54)
Total height in inches (cm)	8 ⅞ (23)	8 ⅞ (23)	8 ⅞ (23)	8 ⅞ (23)	7 ½ (19)	7 ½ (19)	7 ½ (19)

DOORS & ACCESSORIES (opening size for installation)	Part Number	Width in. (cm)	Depth in. (cm)	Height in. (cm)
Flat Stainless Steel Door	N370-0361-1	17 (43)	-	23 ¼ (59)
Flushed Mount Stainless Steel Double Door	N370-0502-1	28 ¼ (72)	-	20 ¼ (51)
Flushed Mount Stainless Steel Double Door	N370-0503-1	37 ¾ (96)	-	20 ¼ (51)
Stainless Steel Single Drawer	N370-0359	17 ¼ (44)	23 (58)	6 ¾ (17)
Stainless Steel Triple Drawer	N370-0360	17 ¼ (44)	23 (58)	22 ¾ (58)
Infrared SIZZLE ZONE™ Burner with Roll Top	BISZ300	20 ⅛ (51)	20 ⅝ (52)	9 ⅝ (23)
Infrared SIZZLE ZONE™ with Flat Top	BISZ300FT	20 ⅛ (51)	20 ⅝ (52)	9 ⅝ (23)
Double Side Burner	BISB245	20 ⅛ (51)	20 ⅝ (52)	8 ⅞ (23)
Side Burner	N370-0504/05	12 ¾ (32)	16 ½ (42)	4 ½ (11)

OASIS™ MODULAR COMPONENTS	Part Number	Width in. (cm)	Depth in. (cm)	Height in. (cm)
Under Grill Cabinet - 825 series	IM-UGC825-CN	55 (139)	24 (61)	35 ½ (90)
Under Grill Cabinet - 665 series	IM-UGC665-CN	40 ½ (103)	24 (61)	35 ½ (90)
Under Grill Cabinet - 500 series	IM-UGC500-CN	34 ¾ (88)	24 (61)	35 ½ (90)
Under Grill Cabinet - 730 series	IM-UGC730-CN	47 ¼ (120)	24 (61)	35 ½ (90)
Under Grill Cabinet - 605 series	IM-UGC605-CN	40 ½ (103)	24 (61)	35 ½ (90)
Under Grill Cabinet - 485 series	IM-UGC485-CN	34 ¾ (88)	24 (61)	35 ½ (90)
Under Grill Cabinet - 300 series	IM-UGC300-CN	24 (61)	24 (61)	35 ½ (90)
Propane Tank Cabinet - universal door	IM-UTC-CN	24 (61)	24 (61)	35 ½ (90)
Universal Door Cabinet	IM-UDC-CN	24 (61)	24 (61)	35 ½ (90)
Outdoor Rated Fridge	NFR0550USS	24 (61)	26 (66)	34 (86)
Three Drawer Cabinet	IM-3DC-CN	24 (61)	24 (61)	35 ½ (90)
Two Drawer Cabinet	IM-2DC-CN	24 (61)	24 (61)	35 ½ (90)
Waste Drawer with Paper Towel Holder	IM-WDC-CN	24 (61)	24 (61)	35 ½ (90)
Wall Spacer	IM-WSF-CN	1 ½ (4)	4 (10)	35 (89)
Ice Bucket Holder	IM-IBA	19 ¼ (49)	16 (41)	1 ½ (4)

Important: Always refer to manual for individual models. Dimensions shown here are rounded for approximation - Dimensions subject to change. Refer to manual for accurate dimensions. Refer to manual for end panels and transition kits not shown here.

S = Standard O = Optional ° Rear burner * All lid openings require a minimum of 5" clearance behind the unit. Refer to owners manual for individual models. - Dimensions subject to change. Refer to manual for accurate dimensions.

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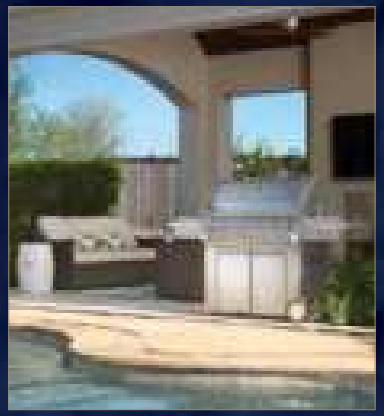

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