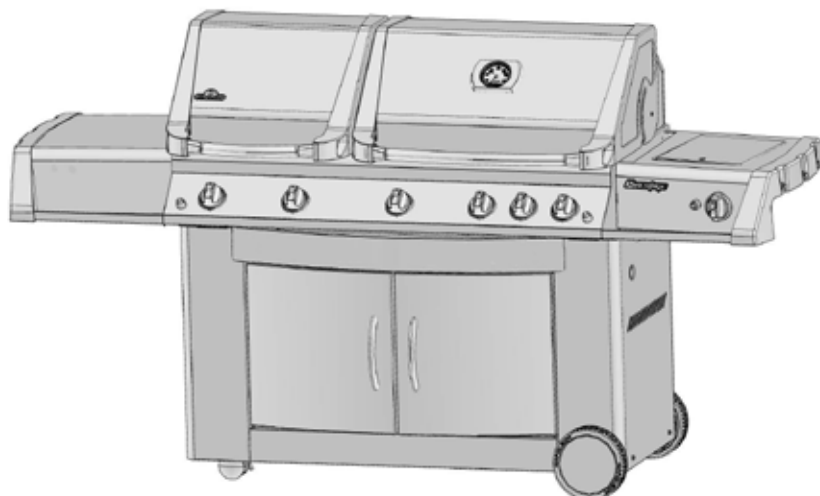
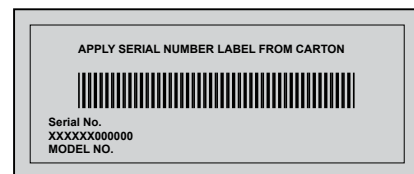


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



**PRESTIGE II 750**



**DANGER**

IF YOU SMELL GAS:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.



**WARNING**

Do not try to light this appliance without reading the "LIGHTING" instructions section of this manual.

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An L.P. cylinder not connected for use must not be stored in the vicinity of this or any other appliance. If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

**Notice to Installer: Leave these instructions with the grill owner for future reference.**



Napoleon Appliance Corp.,  
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8 Phone: 1-866-820-8686  
Fax: (705)725-2564 email: wecare@napoleonproducts.com web site: www.napoleongrills.com



N415-0202CE-GB-DE SEPT 22/11



All NAPOLEON gas grills are manufactured under the strict Standard of the world recognized ISO 9001-2008 Quality Assurance Certificate.

NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. The burner and valve assembly are leak tested and test-fired at a quality test station. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from NAPOLEON.



## NAPOLEON GAS GRILL PRESIDENT'S LIMITED LIFETIME WARRANTY

NAPOLEON warrants the following materials and workmanship in your new NAPOLEON gas grill against defects for as long as you own the gas grill. This covers aluminum castings (excluding paint), stainless steel base, stainless steel control panel (excluding screen printing), stainless steel burners, stainless steel rod cooking grids, stainless steel side shelves, LUXIDIO® side shelf end caps, wheels, knobs, porcelain enameled lids and stainless steel lids, subject to the following conditions: During the first ten years NAPOLEON will provide replacement parts at our option free of charge. From the eleventh year to lifetime, NAPOLEON will provide replacement parts at 50% of the current retail price.

Components such as stainless steel sear plates, ceramic infrared burners (excluding screens), cast iron cooking grids, igniter (excluding batteries), temperature gauge and brass valves are covered and NAPOLEON will provide parts free of charge during the first three years of the limited warranty.

All other components including regulators, casters, stainless steel warming racks, chrome plated trims and handles, hoses and connectors, fasteners and accessories are covered and NAPOLEON will provide parts free of charge during the first year of the limited warranty.

NAPOLEON shall not be liable for any transportation charges, labor costs or export duties.

## Conditions And Limitations

"NAPOLEON warrants its products against manufacturing defects to the original purchaser only, provided that the purchase was made through an authorized NAPOLEON dealer and is subject to the following conditions and limitations:"

This factory warranty is non-transferable and may not be extended what-so-ever by any of our representatives.

The gas grill must be installed by a licensed, authorized service technician or contractor. Installation must be done in accordance with the installation instructions included with the product and all local and national building and fire codes.

This limited warranty does not cover damages caused by misuse, lack of maintenance, grease fires, hostile environments, accident, alterations, abuse or neglect and parts installed from other manufacturers will nullify this warranty.

This limited warranty further does not cover any scratches, dents, painted finishes, corrosion or discoloring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts, nor any components used in the installation of the gas grill.

Should deterioration of parts occur to the degree of non-performance within the duration of the warranted coverage, a replacement part will be provided.

In the first year only, this warranty extends to the replacement of warranted parts, which are defective in material or workmanship provided that the product has been operated in accordance with the operation instructions and under normal conditions.

After the first year, with respect to this President's Limited Lifetime Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

NAPOLEON will not be responsible for the installation, labor or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.

Notwithstanding any provision contained in this President's Limited Lifetime Warranty NAPOLEON's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.

This warranty defines the obligation and liability of NAPOLEON with respect to the NAPOLEON gas grill and any other warranties expressed or implied with respect to this product, its components or accessories are excluded.

NAPOLEON neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.

NAPOLEON will not be responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation,

Any damages to the gas grill due to weather damage, hail, rough handling, damaging chemicals or cleaners will not be the responsibility of NAPOLEON.

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON.

NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim.

NAPOLEON shall not be liable for any transportation charges, labor costs, or export duties.



**WARNING!** Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

## Safe Operating Practices

- This gas grill must be assembled exactly according to the instructions in the manual. If the grill was store assembled, you must review the assembly instructions to confirm correct assembly and perform the required leak tests before operating the grill.
- Read the entire instruction manual before operating the gas grill.
- This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.
- This gas grill must not be installed in or on recreational vehicles and/or boats.
- Do not locate unit in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Under no circumstances should this gas grill be modified.
- Do not operate unit under overhead combustible construction.
- Maintain proper clearance to combustibles (16" (410mm) to rear of unit, 7" (178mm) to sides). Additional clearance of 24" (610mm) is recommended near vinyl siding or panes of glass.
- Gas must be turned off at the gas cylinder when the gas grill is not in use.
- When the gas cylinder is connected to the appliance, the gas grill and cylinder must be stored outdoors in a well-ventilated space.
- When the gas grill is to be stored indoors, the connection between the gas cylinder and the gas grill must be disconnected and the cylinder removed and stored outdoors in a well ventilated space out of reach of children. Disconnected cylinders must not be stored in a building, garage or any other enclosed area.
- Inspect the gas supply hose before each use. If there is evidence of excessive abrasion or wear or the hose is cut, it must be replaced prior to using the gas grill with a replacement hose assembly specified by the grill manufacturer.
- Do not route hose underneath drip pan - proper hose clearance to bottom of unit must be maintained.
- Leak test the unit before initial use, annually, and whenever any gas components are replaced.
- Follow lighting instructions carefully when operating grill.
- Burner controls must be off when turning supply cylinder valve on.
- Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the gas grill.
- Do not leave grill unattended when operating.
- Do not light burners with lid closed.
- Do not operate rear burner with main burners operating.
- Do not move grill when hot or operating.
- Do not use condiment tray to store lighters, matches or any other combustibles.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Ensure sear plates are positioned properly according to sear plate installation instructions. The holes must be towards the front of the gas grill (if applicable).
- Clean grease tray and sear plates regularly to avoid build-up, which could lead to grease fires.
- Remove warming rack before lighting rear burner. The extreme heat will damage the warming rack.
- Inspect infrared burner venturi tube for spider webs and other obstructions periodically. Clean the tubes completely if you find any such obstructions.
- Do not use water to control flare ups.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with heated unit. A large temperature differential can cause chipping in the porcelain.
- Do not allow cold water (rain, sprinkler, hose, etc.) to come in contact with ceramic burners. A large temperature differential can cause cracking in the ceramic tile.
- Do not use a pressure washer to clean any part of the unit.

# Gas Cylinder

Use only gas cylinders, which meet national and regional codes. The minimum cylinder size for butane units is 13kg, and for propane units is 6kg. Ensure that the cylinder can provide enough fuel to operate the appliance. If in doubt, check with your local gas supplier.

- Use caution when handling the cylinder valve.
- Never connect a cylinder, which does not meet local codes.
- All cylinders 7kg or larger must be placed outside the enclosure (under the right side shelf) on level ground. Cylinders smaller than 7kg may be placed inside the enclosure, in the hole in the bottom shelf. Only cylinders connected to the appliance may be stored in the enclosure, or close to the appliance. Spare cylinders must not be stored in close proximity of an operating unit. Cylinders must not be exposed to extreme heat or direct sunlight.



**WARNING!** Ensure that the hose is routed to maintain proper clearance to the underside of the unit. Hoses that contact high temperature surfaces may melt and leak, causing a fire.

**Cylinder Connection:** Ensure that the gas regulator hose is kink free. Remove the cap or plug from the cylinder fuel valve. Tighten regulator to cylinder valve. *Leak test all joints prior to using the barbecue.* A leak test must be performed annually, and each time a cylinder is hooked up, or if a part of the gas system is replaced.

## Gas Hose

- If the hose and regulator are not included by the manufacturer, then only hoses and regulators which meet national and regional codes are to be used.
- Do not connect the appliance to a permanent gas installation.
- Ensure that the hose does not come into contact with grease, other hot drippings, or any hot surfaces on the appliance.
- Check hose regularly. In the case of rips, melting or wear, replace hose before using the appliance.
- The recommended hose length is 0.5m. The hose must not be longer than 1.5m.
- Ensure that the hose is twist and kink free when installed.
- Replace the hose before expiry date printed on the hose.

# Regulator

The following table lists input values for the appliance.

Burner	Orifice Size		(Gross) Heat Input (Total)	Gas Usage (Total)
	I	II		
Main	61	65	12.3kW	894g/h
Main(I-R)	61	65	8.2kW	596g/h
Back	58	63	4.7kW	341g/h
Side	61	66	4.0kW	290g/h

Certified Gases / Pressures - Check rating plate to ensure that it corresponds with following list.

Gas Category	<sup>1</sup> <sub>3B/P(30)</sub>	<sup>1</sup> <sub>3+(28-30/37)</sub>	<sup>1</sup> <sub>3B/P(50)</sub>
Orifice Sizes (see above)	I	I	II
Gases / Pressures	Butane 30mbar Propane 30mbar	Butane 28-30mbar Propane 37mbar	Butane 50mbar Propane 50mbar
Countries	DK, FI, NL, NO, SE	BE, ES, FR, GB, IE, IT, PT	DE, AT

The regulators for both butane and propane must have a rating of at least 1500 g/h. Do not tamper with or modify regulator. Use only regulators which supply the pressure listed in the table above.

## Leak Testing Instructions



**WARNING!** A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



**Leak testing:** This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.



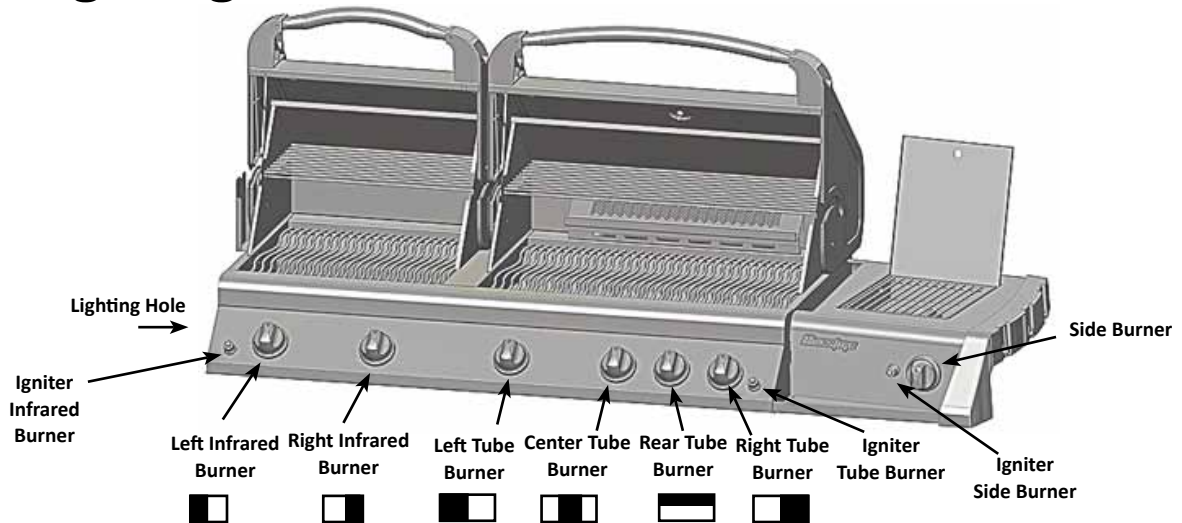
Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.

# Lighting Instructions



**WARNING!** Open lid

Off Position



**WARNING!** Ensure all burner controls are in the off position. Slowly turn on the gas supply valve.

Main Tube Burner Lighting	Rear Burner Lighting	Main Infrared Burner Lighting	Side Burner Lighting
1. Open grill lid	1. Open grill lid	1. Open grill lid	1. Open burner cover.
2. Turn left burner control to high position.	2. Remove warming rack.	2. Turn either left or right infrared burner control to high position.	2. Turn side burner control to high position.
3. Press and hold igniter button until burner lights, or light by match.	3. Turn rear burner control to high position.	3. Press and hold igniter button until burner lights, or light by match.	3. Press and hold igniter button until burner lights, or light by match
4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.	4. Press and hold igniter button until burner lights, or light by match.	4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.	4. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.
5. With left tube burner operating on high, turn the center and/or right tube burner to high.	5. If ignition is not immediate, turn burner control off. Wait 5 minutes. Repeat.		



**WARNING!** Do not use rear burner while operating main burner.

# Cooking Instructions

**Initial Lighting:** When lit for the first time, the gas grill emits a slight odor. This is a normal temporary condition caused by the “burn-in” of internal paints and lubricants used in the manufacturing process and does not occur again. Simply run the main burners on high for approximately one-half hour.

**Main Burner Use:** When searing foods, we recommend preheating the grill by operating all main burners in the high position with the lid closed for approximately 10 minutes. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed will ensure higher, more even temperatures that can reduce cooking time and cook meat more evenly. Food that has a cooking time longer than 30 minutes, such as roasts, can be cooked indirectly (with the burner lit opposite to the food placement). When cooking very lean meats, such as chicken breasts or lean pork, the grids can be oiled before pre-heating to reduce sticking. Cooking meat with a high degree of fat content can create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from the flames and reduce the heat. Leave the lid open. See *Your All Season Grill* cookbook by Napoleon for more detailed instructions.

**Infrared Main Burner Use (If Equipped):** Follow the Infrared Burner Ignition procedures and operate on high for 5 minutes with the lid closed or until the ceramic burners glow red. Place food on the grill(s) and cook according to times listed in the Infrared Grilling Chart. Depending upon your taste, continue cooking over infrared burners on high, medium, or low, turning food frequently, or place food over unlit burners, close lid, and allow the oven temperature to slowly finish cooking your food.



**CAUTION!** Due to the intense heat the infrared burners provide, food left unattended over burners will burn quickly. Keep the lid open when cooking with the infrared burners set to high. The intense heat ensures adequate searing temperatures even with the lid open. This also allows observation of the food to prevent burning.

**Direct Cooking:** Place food to be cooked on the grill directly over the heat. This method is generally used for searing or for foods that do not require prolonged cooking times such as hamburgers, steaks, chicken pieces, or vegetables. The food is first seared to trap-in the juices and flavor, and then the temperature is lowered to finish cooking the food to your preference.

**Indirect Cooking:** With one or more burners operating, place food to be cooked on the grill over a burner that is not operating. The heat circulates around the food, cooking slowly and evenly. Cooking with this method is much the same as cooking in your oven and is generally used for larger cuts of meats such as roasts, chickens or turkeys, but can also be used for cooking foods that are prone to flare-ups or for smoking foods. Lower temperatures and slower cooking times result in tender foods.

**Rear Burner Use (If Equipped):** Remove the warming rack prior to use. Cooking grids should also be removed if they interfere with the rotisserie. The rear burner is designed to be used in conjunction with the rotisserie kit (included with most rear burner units) available from your dealer. See the rotisserie kit assembly instructions.

To use the counterbalance - remove the rotisserie motor from the gas grill. Place the spit with meat being cooked across the hangers inside the grill. The meat will naturally hang with the heavy side down. Tighten the counterbalance arm and weight so the arm is facing up. Slide the counterweight in or out to balance the load and tighten in place. Re-install the motor and begin cooking. Place a metal dish underneath the meat to collect drippings for basting and naturally delicious gravy. Basting liquid may be added as required. To seal in juices, first operate rear burner on high until brown, then reduce the heat to thoroughly cook foods. Keep the lid closed for best results. Your roasts and fowl will brown perfectly on the outside and stay moist and tender on the inside. For example, a 3 pound chicken on the rotisserie will be done in approximately 1½ hours on medium to high. See ‘Your all Season Grill’ cookbook by Napoleon for more detailed instructions.



**WARNING!** Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly. When finished cooking disassemble rotisserie components, wash thoroughly with warm soapy water and store indoors.

**Side Burner Use (if equipped):** The side burner can be used like any stove top burner, for gravies, soups etc. For best performance, the gas grill should be located with the side burner protected from the wind. The recommended pan diameter is 200 to 250 mm.



**WARNING!** Never grill food directly on the side burner grate. It is designed for use with pots and pans only.

# Infrared Heat

Most people don't realize that the heat source we are most familiar with, our sun, warms the earth using mainly infrared energy. This is a form of electro-magnetic energy with a wavelength just greater than the red end of the visible light spectrum but less than a radio wave. This energy was discovered in 1800 by Sir William Herschel who dispersed sunlight into its component colors using a prism. He showed that most of the heat in the beam fell into the spectral region just beyond the red end of the spectrum, where no visible light existed. Most materials readily absorb infrared energy in a wide range of wavelengths, causing an increase in its temperature. The same phenomenon causes us to feel warmth when we are exposed to sunlight. The infrared rays from the sun travel through the vacuum of space, through the atmosphere, and penetrate our skin. This causes increased molecular activity in the skin, which creates internal friction and generates heat, allowing us to feel warmth.

Foods cooked over infrared heat sources are heated by the same principle. Charcoal grilling is our most familiar choice for infrared cooking. The glowing briquettes emit infrared energy to the food being cooked with very little drying effect. Any juices or oils that escape from the food drip onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. The Napoleon infrared burner cooks in the same way. In each burner, 10,000 ports – each with its own tiny flame – cause the surface of the ceramic tile to glow red. This glow emits the same type of infrared heat to the food as charcoal, without its hassle or mess. Infrared burners also provide a more consistently heated area that is far easier to regulate than a charcoal fire. For instant searing, the burners can be set to high, yet they can also be turned down for slower cooking. We all know how difficult that is on a charcoal fire. Traditional gas burners heat the food in a different way. The air surrounding the burner is heated by the combustion process and then rises to the food being cooked. This generates lower grill temperatures that are ideal for more delicate cuisine such as seafood or vegetables, whereas Napoleon's infrared burners produce searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Infrared Grilling Chart.

## *Infrared Grilling Chart*

Food	Control Setting	Cooking Time	Helpful Suggestions
Steak 1 in. thick	High setting 2 min. each side.  High setting 2 min. each side then medium setting.  High setting 2 min. each side then medium setting.	4 min. – Rare  6 min. – Medium  8 min. – Well done	When selecting meat for grilling, ask for marbled fat distribution. The fat acts as a natural tenderizer while cooking and keeps it moist and juicy.
Hamburger 1/2 in. thick	High setting 2 min. each side.  High setting 2 1/2 min. each side.  High setting 3 min. each side.	4 min. – Rare  5 min. – Medium  6 min. – Well done	Preparing hamburgers to order is made easier by varying the thickness of your patties. To add an exotic taste to your meat, try adding hickory-flavored woodchips to Napoleon's woodchip smoker.
Chicken pieces	High setting 2 min. each side. then medium-low to low setting.	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way though for the meat to lay flatter on the grill. This helps it to cook faster and more evenly. To add a trademark taste to your cooking, try adding mesquite-flavoured woodchips to your Napoleon woodchip smoker.
Pork chops	Medium	6 min. per side	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	High setting for 5 minutes low to finish	20 min. per side turn often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb chops	High setting for 5 minutes medium to finish	15 min. per side	Trim off the excess fat before grilling. Choose extra thick chops for more tender results.
Hot dogs	Medium - Low	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

# Cleaning Instructions



**WARNING!** Always wear protective gloves and safety glasses when cleaning your grill.

**WARNING!** To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Ensure all burners are turned off. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this gas grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.

**Note:** Stainless steel tends to oxidize or stain in the presence of chlorides and sulfides, particularly in coastal areas and other harsh environments, such as the warm, highly humid atmosphere around pools and hot tubs. These stains could be perceived as rust, but can be easily removed or prevented. To provide stain prevention and removal, wash all stainless steel surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

**Grids And Warming Rack:** The grids and warming rack are best cleaned with a brass wire brush during the pre-heating period. Steel wool can be used for stubborn stains. It is normal that stainless grids (if equipped) will discolor permanently from regular usage due to the high temperature of the cooking surface.

**Control Panel:** The control panel text is printed directly on the stainless steel and with proper maintenance will remain dark and legible. To clean the panel, use only warm soapy water or stainless steel cleaner available from your Napoleon dealer. Never apply abrasive cleaners on any stainless surfaces, especially the printed portion of the control panel or the printing will gradually rub off.

**Infrared Burners:** Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the grill on high with lid closed for 5-10 minutes. Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, simply light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off.

**Cleaning Inside The Gas Grill:** Remove the cooking grids. Use a brass wire brush to clean loose debris from the casting sides and underneath the lid. Scrape the sear plates with a putty knife or scraper, and use a wire brush to remove the ash. Remove the sear plates and brush debris from the burners with the brass wire brush. Sweep all debris from inside the gas grill into the drip pan.

**Drip Pan:** Accumulated grease is a fire hazard. Clean the drip pan frequently (every 4 – 5 uses or as often as required) to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the gas grill and accumulate in the disposable grease tray below the drip pan. To access the disposable grease tray or to clean the drip pan, slide the drip pan free of the grill. Never line the drip pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper. Replace the disposable grease tray every 2 – 4 weeks, depending on gas grill usage. For supplies, see your Napoleon Gas Grill dealer.

**Cleaning The Outer Grill Surface:** Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

# Maintenance Instructions

We recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person.



**WARNING!** Always wear protective gloves and safety glasses when cleaning your grill.

**WARNING!** Turn off the gas at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the grill is cool. A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present.

**Burner:** The burner is made from heavy wall 304 stainless steel, but extreme heat and a corrosive environment can cause surface corrosion to occur. This can be removed with a brass wire brush.

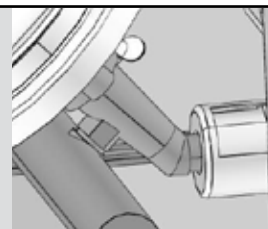
**CAUTION!** Beware of Spiders.

Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which reduces the likelihood of insects building nests inside the burner but does not entirely eliminate the problem. A nest or web can cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. To clean the inside of the burner, it must be removed from the gas grill: Remove the screw (s) that attaches the burner to the back wall. Slide the burner back and up wards to remove. Cleaning: Use a flexible venturi tube brush to clean the inside of the burner. Shake any loose debris from the burner through the gas inlet. Check the burner ports and valve orifices for blockages. Burner ports can close over time due to cooking debris and corrosion, use an opened paperclip or the supplied port maintenance bit to clean them. Drill out blocked ports using this drill bit in a small cordless drill. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed. Do not flex the drill bit when drilling the ports, as this will cause the drill bit to break. This drill is for burner ports only, not for the brass orifices (jets) which regulate the flow into the burner. Take care not to enlarge the holes. Ensure the insect screen is clean, tight, and free of any lint or other debris.

**Reinstallation:** Reverse the procedure to reinstall the burner. Check that the valve enters the burner when installing. Replace sear plate mount and tighten screws to complete reinstallation.



**WARNING!** When reinstalling the burner after cleaning it is very important that the valve/orifice enters the burner tube before lighting your gas grill. If the valve is not inside the burner tube a fire or explosion could occur.

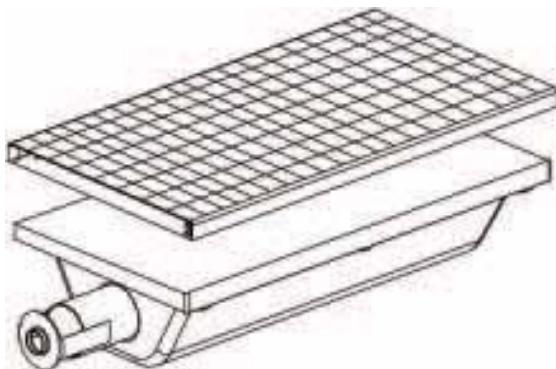


**Protection Of Infrared Burners:** The infrared burners of your grill are designed to provide a long service life, though care must taken to prevent cracking of their ceramic surfaces. Fractures will cause the burners to malfunction. The following provides a few of the causes of cracks and the steps you can take to avoid them. Damage caused by failure to follow these steps is not covered by your grill warranty.

1. Impact with hard objects - Never allow hard objects to strike the ceramic. Take care when inserting or removing cooking grates and accessories into or from the grill.
2. Contact with water or other liquids - Cold liquids contacting the hot ceramic surfaces can cause them to break. Never throw water into the grill to douse a flame. If the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which can produce sufficient pressure to crack the ceramic. Repeated soaking of the ceramic can also cause it to swell and expand. This expansion causes undue pressure on the ceramic that can cause it to crack and crumble.
  - i) Never throw water into the grill to control flare-ups.
  - ii) Do not attempt to operate the infrared burners in open air while raining.
  - iii) If you find standing water in your grill (because of exposure to rainfall, sprinklers, etc.), inspect the ceramic for evidence of possible watersoaking. If the ceramic appears to be wet, remove the burner from the grill. Turn it upside down to drain the excess water and bring indoors to dry thoroughly.

3. Impaired ventilation of hot air from the grill - For the burners to function properly, hot air must have a way to escape the grill. If the hot air is not allowed to escape, the burners can become deprived of oxygen causing them to back-flash. If this occurs repeatedly, the ceramic could crack. Never cover more than 75% of the cooking surface with solid metal (i.e., griddle or large pan).

4. Incorrect cleaning - Do not clean the ceramic tile with a wire brush. If debris is collecting on your burner, light the burner and operate on high for 5 minutes with the lid open, allowing debris to burn off.



**REPLACEMENT SCREEN N565-0002**



**WARNING!** Hose: Check for abrasions, melting, cuts, and cracks in the hose. If any of these conditions exist, do not use the gas grill. Have the part replaced by your Napoleon Gas Grill dealer or qualified gas installer.

**Aluminum Castings:** Clean castings periodically with warm soapy water. Aluminum will not rust, but high temperatures and weathering can cause oxidation to occur on aluminum surfaces. This appears as white spots on the castings. To refinish these areas, clean first and sand lightly with fine sandpaper. Wipe the surface to remove any residue and paint with high temperature barbecue paint. Protect surrounding areas from over-spray. Follow the manufacture's directions for curing.

## Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	Improper lighting procedure.	Ensure lighting procedure is followed carefully. All gas grill valves must be in the off position when the tank valve is turned on. Turn tank on slowly to allow pressure to equalize. See lighting instructions.
	Improper preheating.	Preheat grill with both main burners on high for 10 to 15 minutes.
Excessive flare-ups/ uneven heat.	Sear plates installed incorrectly.	Ensure sear plates are installed with the holes towards the front and the slots on the bottom. See assembly instructions.
	Improper preheating.	Preheat grill with both main burners on high for 10 to 15 minutes.
	Excessive grease and ash build on sear plates and in drip pan.	Clean sear plates and drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.

Problem	Possible Causes	Solution
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris.	Thoroughly clean burner by removing. See general maintenance instructions.
Burner will not light with the igniter, but will light with a match.	Dead battery / or installed incorrectly.  Loose electrode wire or switch terminal wires.  Wrong replacement igniter.  Improper gap at electrode tip.	Replace with heavy duty battery.  Check that electrode wire is firmly pushed onto the terminal on the back of the igniter. Check that the lead wires from the module to the ignition switch (if equipped) are firmly pushed onto their respective terminals.  One spark systems must use a one spark igniter.  Ensure that the collector box is tight and the gap between the electrode end and the collector box is between 1/8" - 3/16" (3mm-5mm). The gap can be adjusted by bending the box in or out.
Humming regulator.	Normal occurrence on hot days.	This is not a defect. It is caused by internal vibrations in the regulator and does not affect the performance or safety of the gas grill. Humming regulators will not be replaced.
Burners will not cross light each other.	Plugged ports along back of burner.	Clean burner ports. See burner maintenance instructions.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. The finish on the lid and hood is porcelain, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards, that flake off. Regular cleaning will prevent this. See cleaning instructions.
Burner output on "high" setting is too low. (Rumbling noise and fluttering blue flame at burner surface.)	Lack of gas.  Supply hose is pinched.  Dirty or clogged orifice.  Spider webs or other matter in venturi tube.	Check gas level in propane cylinder.  Reposition supply hose as necessary.  Clean burner orifice.  Clean out venturi tube.
Infrared burner (if equipped) flashes back (during operation the burner abruptly makes a loud "whoosh" sound, followed by a continuous blow-torch type sound and grows dim.)	Ceramic tiles overloaded with grease drippings and build-up. Ports are clogged.  Burner overheated due to inadequate ventilation (too much grill surface covered by griddle or pan.)  Cracked ceramic tile.  Leaking gasket surrounding the ceramic tile, or a weld failure in the burner housing.	Turn burner off and allow to cool for at least two minutes. Relight burner and burn on high for at least five minutes or until the ceramic tiles are evenly glowing red.  Ensure that no more than 75% of the grill surface is covered by objects or accessories. Turn burner off and allow to cool for at least two minutes, then relight.  Allow burner to cool and inspect very closely for cracks. If any cracks are found, contact your authorized Napoleon dealer to order a replacement burner assembly.  Contact your authorized Napoleon dealer for instructions on ordering a replacement burner assembly.

**KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.**

# Ordering Replacement Parts

## *Warranty Information*

MODEL: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

(Record information here for easy reference)

Before contacting the Customer Care Department, check the NAC Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at [www.napoleongrills.com](http://www.napoleongrills.com). Contact the factory directly for replacement parts and warranty claims. Our Customer Care Department is available between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. To process a claim, we must be provided with the following information:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases the Customer Care Representative could request to have the parts returned to the factory for inspection before providing replacement parts. These parts must be shipped prepaid to the attention of the Customer Care Department with the following information enclosed:

1. Model and serial number of the unit.
2. A concise description of the problem ('broken' is not sufficient).
3. Proof of purchase (photocopy of the invoice).
4. Return Authorization Number - provided by the Customer Care Representative.

Before contacting customer care, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labor costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discoloration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner).



**CAUTION!** During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection. Although we make every effort to make the assembly process as problem free and safe as possible, it is characteristic of fabricated steel parts that the edges and corners might be sharp and could cause cuts if handled incorrectly.



**ACHTUNG!** Wir empfehlen beim Entpacken des Geräts und bei der Montage Arbeitshandschuhe und eine Schutzbrille zu tragen. Wir unternehmen alle Anstrengungen, den Montageprozess so problemlos und sicher wie möglich zu machen, doch bearbeitete Stahlteile haben üblicherweise scharfe Kanten und Ecken, die zu Schnittverletzungen führen können, wenn sie während der Montage unsachgemäß gehandhabt werden.

## Getting Started

1. Remove all cart panels, hardware, and grill head from carton. Raise lid and remove any components packed inside. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the grill has been fully assembled and operates to your satisfaction.
3. Assemble the grill where it is to be used, lay down cardboard or a towel to protect parts from being lost or damaged while assembling.
4. Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using grill.
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to lift the grill head onto the assembled cart.

**If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our Customer Care Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).**

## Erste Schritte

1. Alle Paneele für den Wagen, Hardware und Grilleinsatz aus dem Karton entnehmen. Haube öffnen und alle darin verpackten Komponenten entnehmen. Anhand der Stückliste sicherstellen, dass alle nötigen Teile vorhanden sind.
2. Zerstören Sie die Verpackung nicht, bevor der Grill vollständig montiert ist und zu Ihrer Zufriedenheit funktioniert.
3. Den Grill an der Stelle montieren, wo er verwendet werden soll. Legen Sie Pappe oder ein Handtuch zurecht, um während der Montage keine Teile zu verlegen oder zu beschädigen.
4. Die meisten Edelstahlteile sind ab Werk mit einem schützenden Plastikfilm versehen, der vor Montage des Grills abgezogen werden muss.
5. Folgen Sie allen Anweisungen in diesem Handbuch in der angegebenen Reihenfolge.
6. Zwei Personen sind erforderlich, um den Grillaufsatz auf den montierten Wagen zu setzen.

**Bei Fragen zur Montage oder zum Betrieb des Grills, oder bei beschädigten oder fehlenden Teilen, wenden Sie sich an unseren Kundendienst unter +1-866-820-8686 zwischen 9 Uhr und 15 Uhr Eastern Standard Time.**

## TOOLS REQUIRED FOR ASSEMBLY (tools not included)

## ERFORDERLICHE WERKZEUGE FÜR DIE MONTAGE (werkzeuge nicht enthalten)

3/8 (10mm)  
Wrench,  
ratchet or driver



10 mm schraubenschlüssel  
oder ring-maulschlüssel

Flat and Philips  
screwdrivers



Flach- und  
kreuzschlitzschraubendreher

Pliers  
Zangen



Hammer  
Hamer



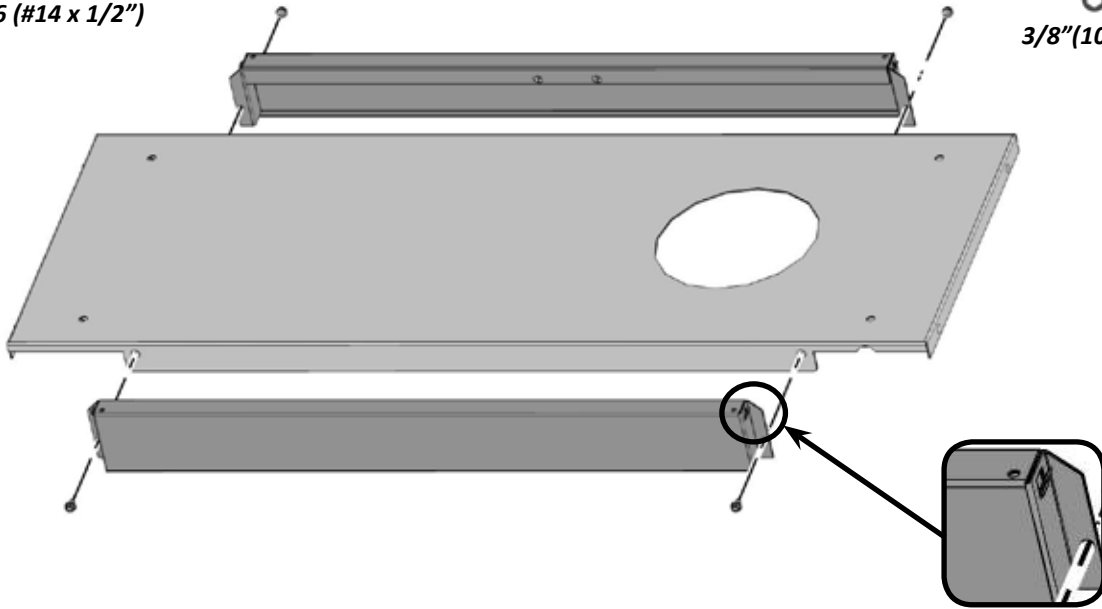
# 1.



4 X N570-0086 (#14 x 1/2")



3/8"(10mm)



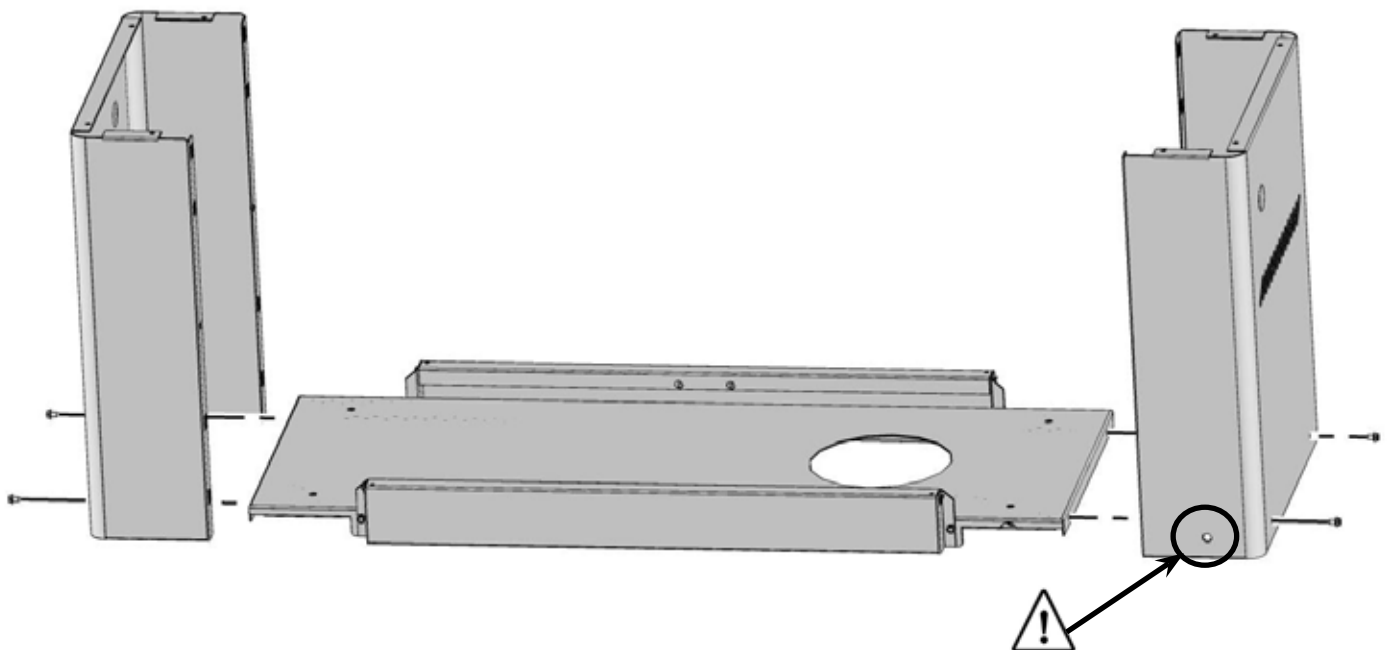
# 2.



4 X N570-0086 (#14 X1/2")



3/8"(10mm)



**3.**

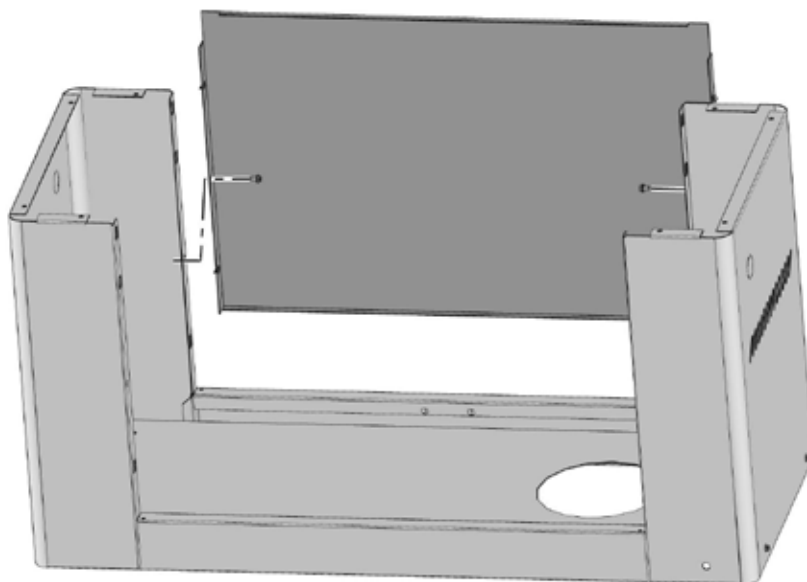
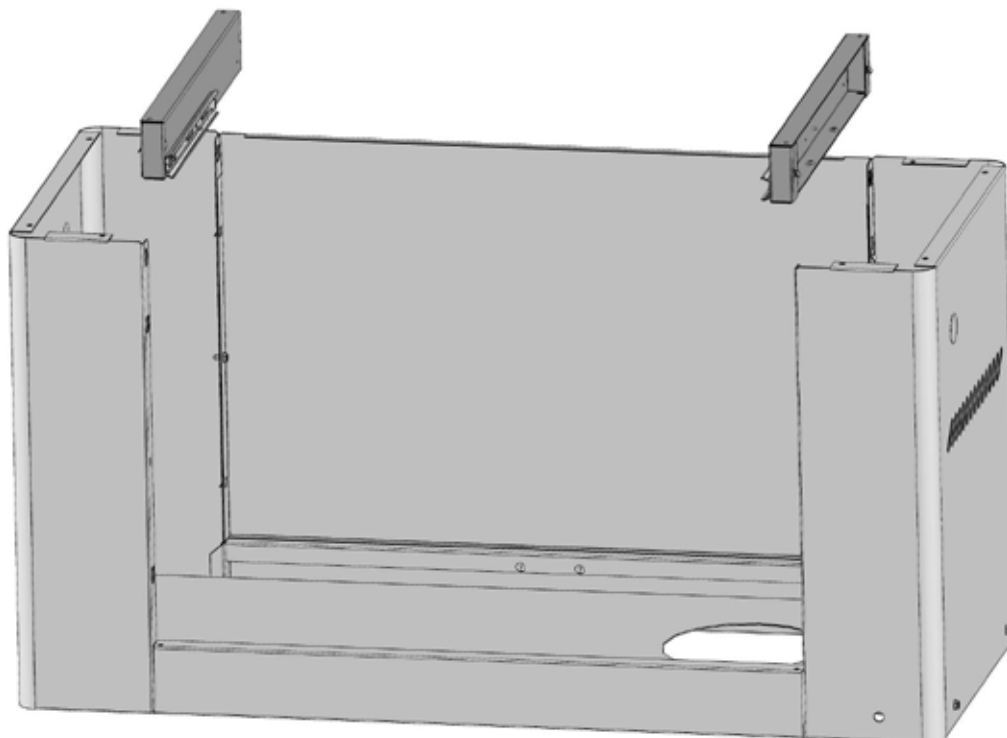
2 x N570-0086 (#14 x 1/2")



If necessary the center panel can be tapped down with a rubber mallet.  
Falls erforderlich, kann die rückwand mit einem gummihammer nach unten geklopft werden.



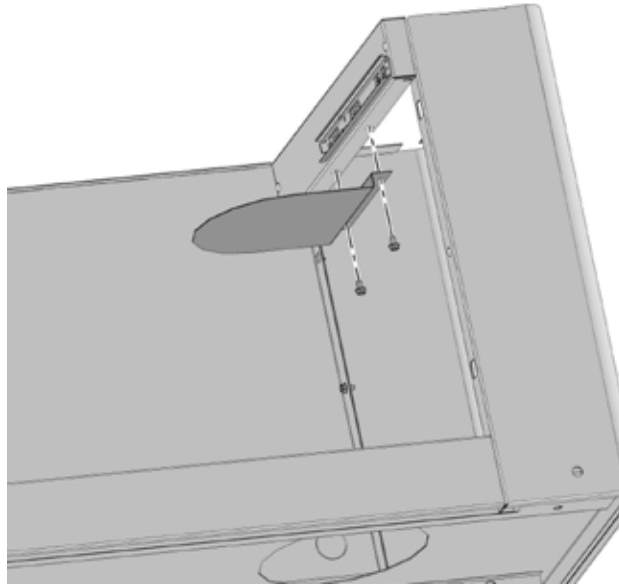
3/8" (10mm)

**4.**

# 5.

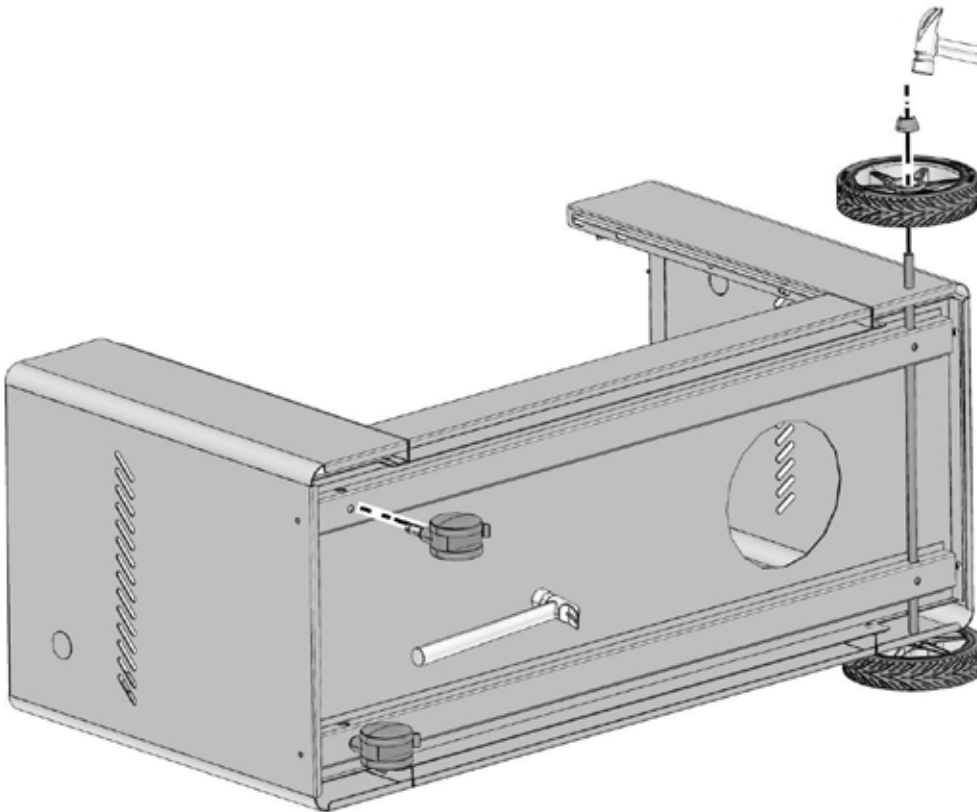


2 x N570-0086 (#14 x 1/2")



3/8"(10mm)

# 6.



7.



2 x N570-0086 (#14 x 1/2")

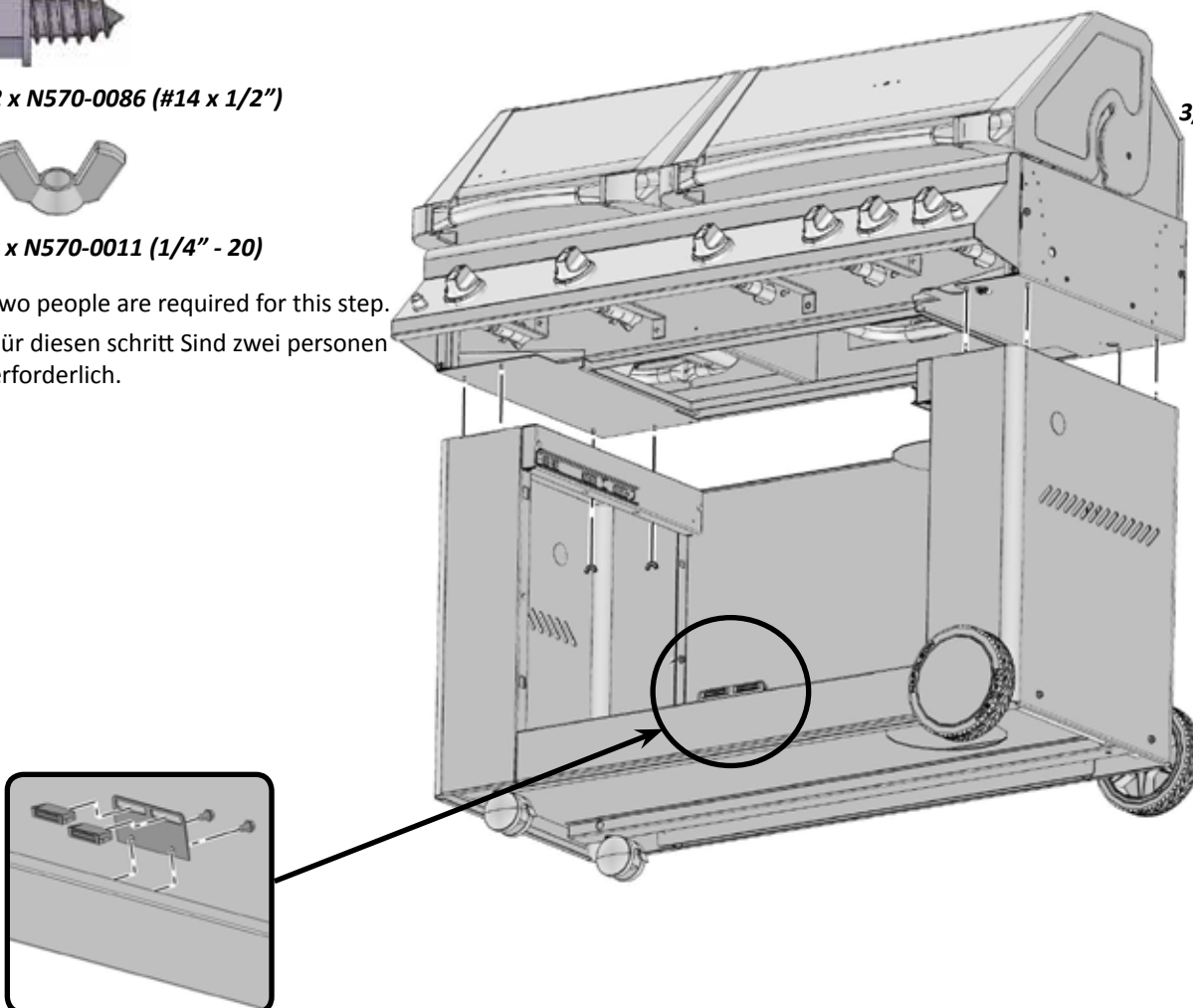


8 x N570-0011 (1/4" - 20)

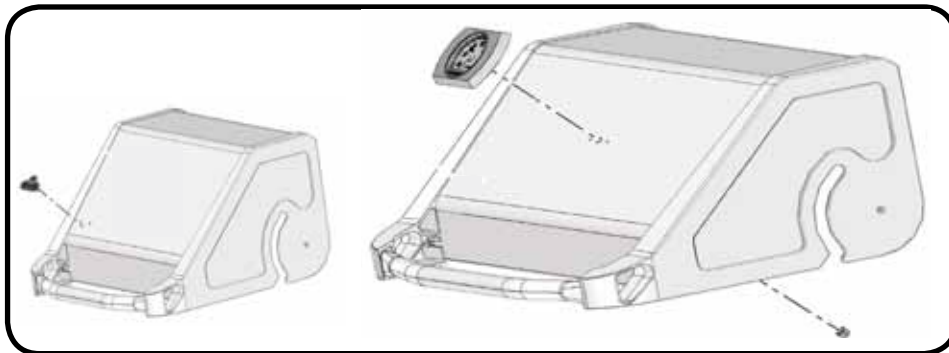
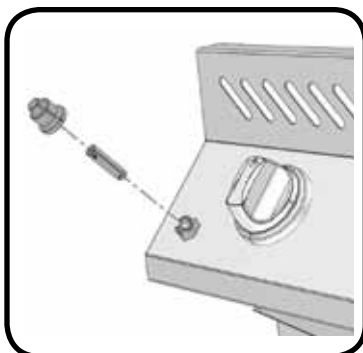
Two people are required for this step.  
Für diesen schritt Sind zwei personen erforderlich.



3/8"(10mm)



8.



## 9.



2 x N570-0086 (#14 x 1/2")



2 x N570-0036 (1/4-20 X 1")



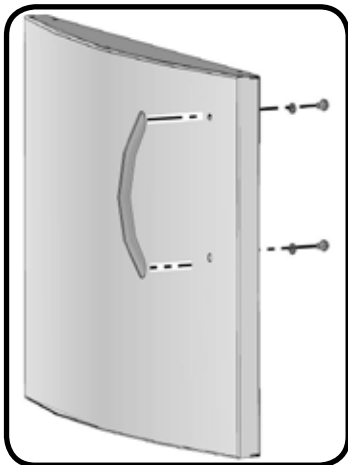
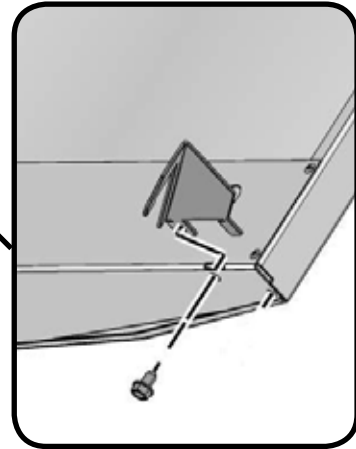
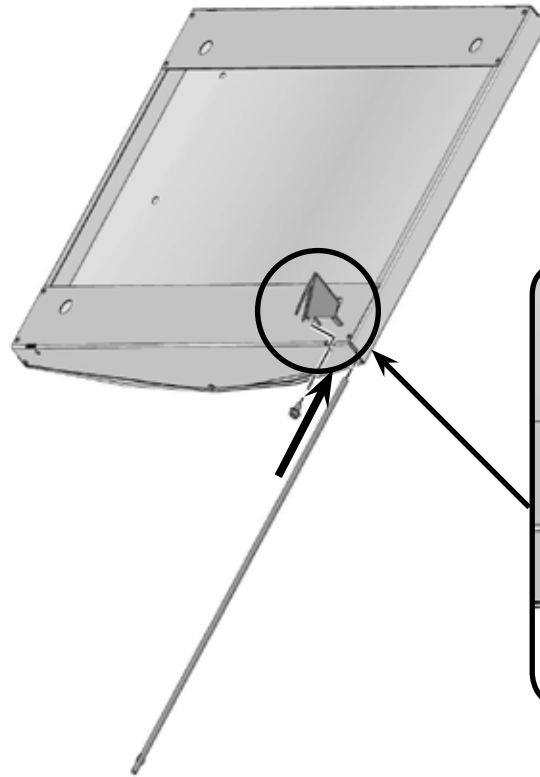
4 x N570-0029 (1/4-20 X 3/8")



4 x N735-0002 (1/4")

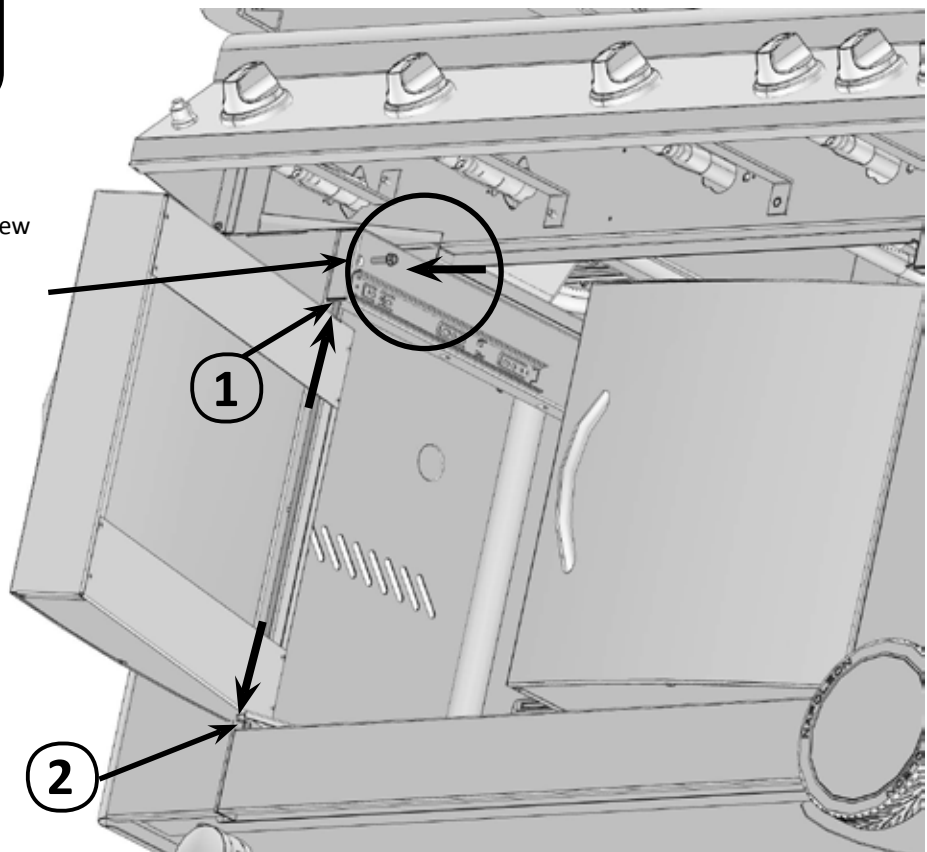


3/8"(10mm)



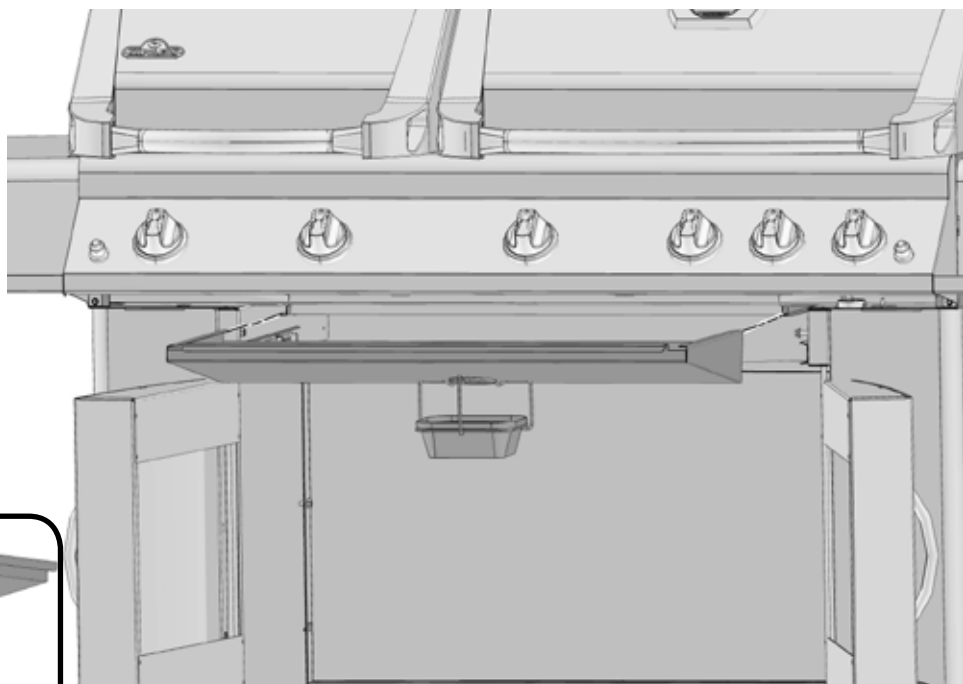
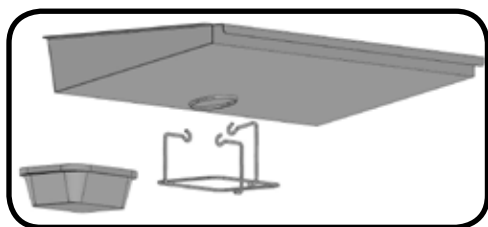
The depth of the door leveling screw will adjust the fit of the doors.

Die aufhängung der tür wird mit der türeinstellschraube justiert.

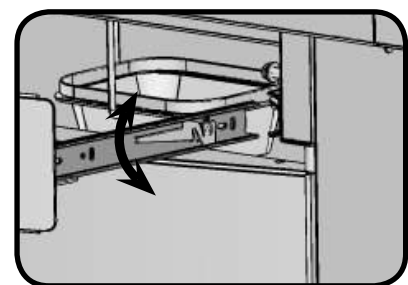
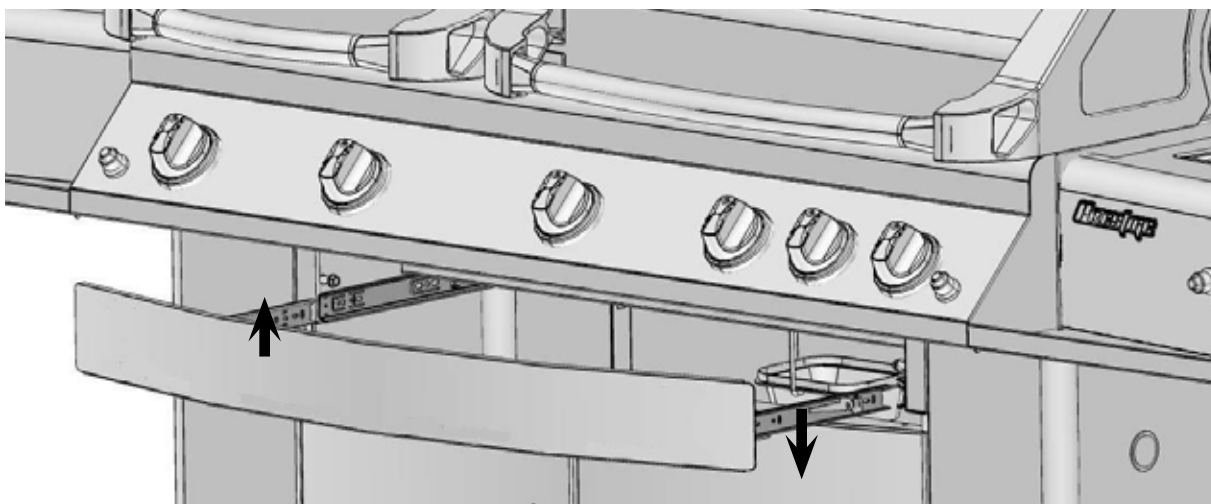


10.

disposable grease tray  
Fett-Auffangbehälter (Einweg)



11.



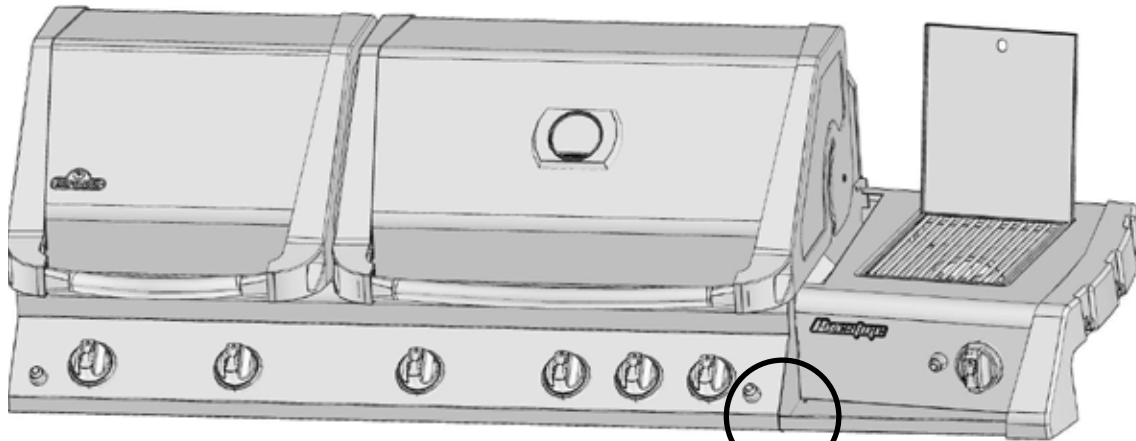
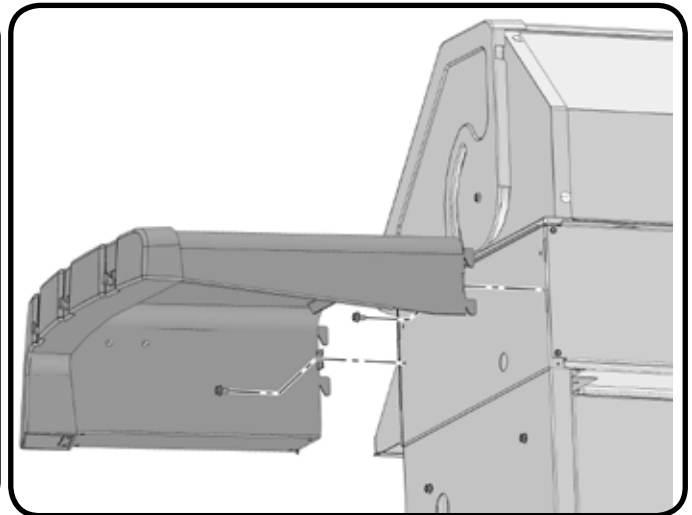
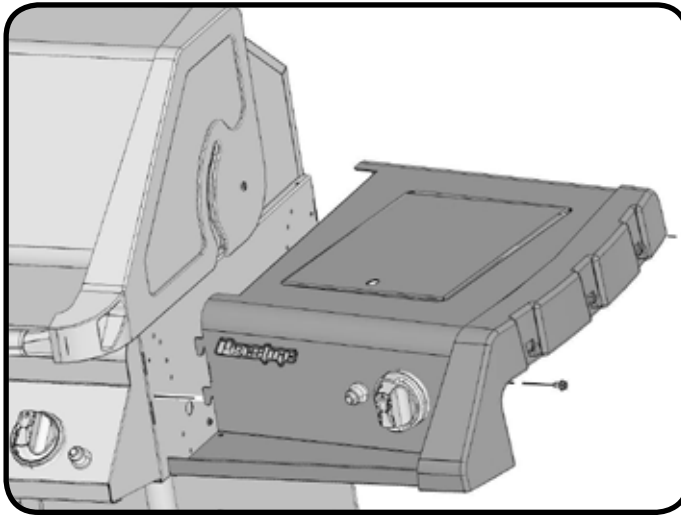
## 12.



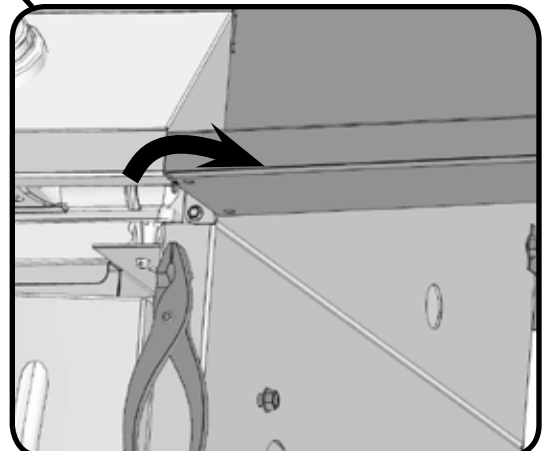
4 x N570-0086 (#14 X1/2")



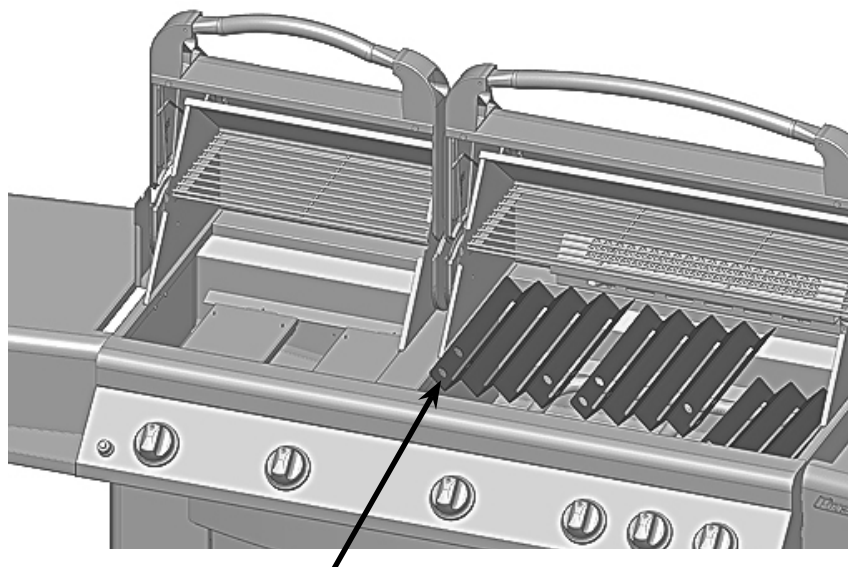
3/8" (10mm)



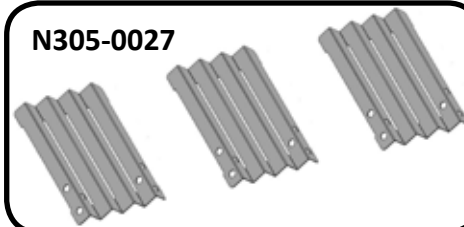
Twist tab to lock in place.  
Lasche drehen, um sie zu verriegeln.



13.



N305-0027



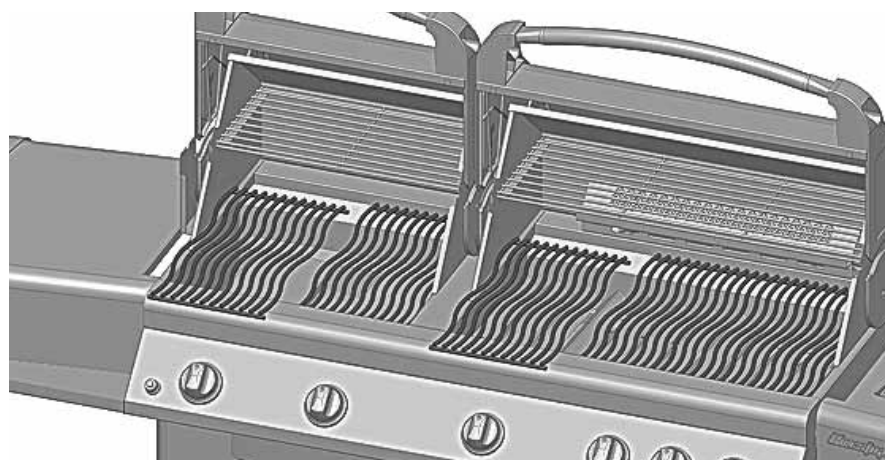
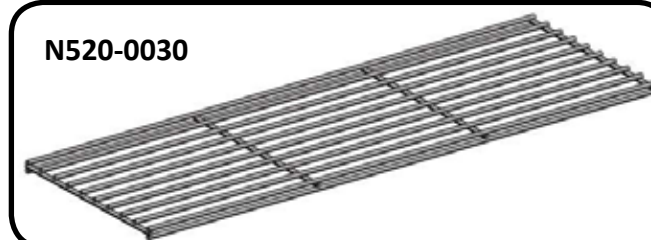
N520-0032



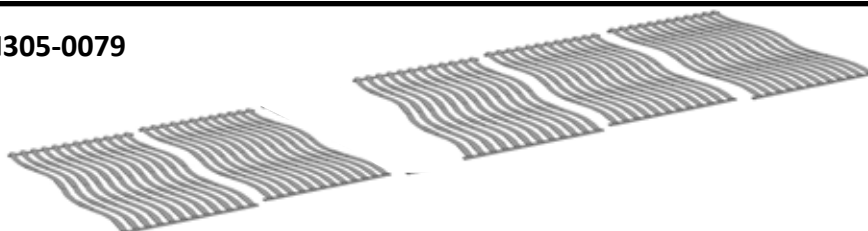
Ensure holes in sear plates are positioned to the front of the grill.

Sicherstellen, dass sich die Glühplatten an der Vorderseite des Grills befinden.

N520-0030



N305-0079



## Rotisserie Kit Assembly Instruction

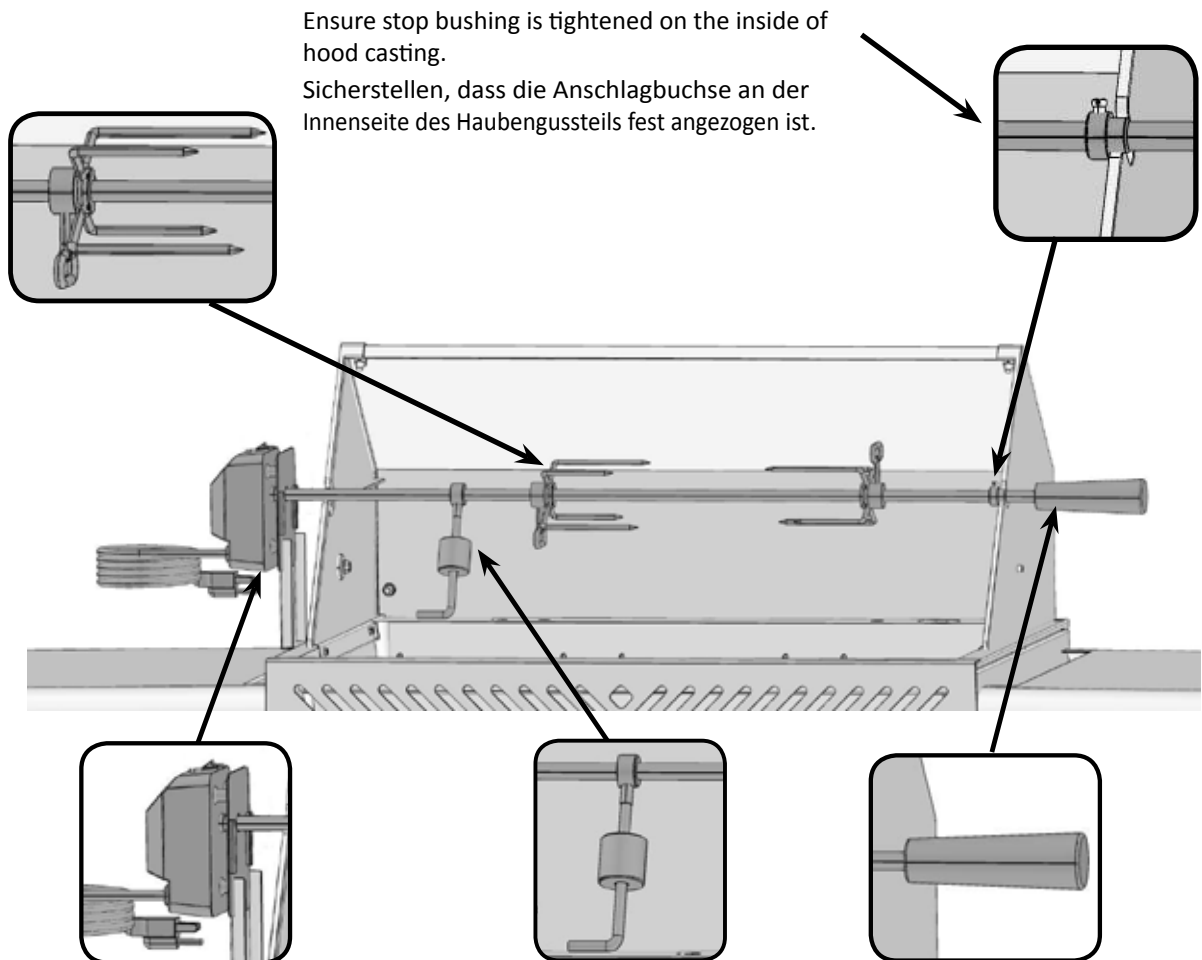
(optional)

Assemble rotisserie kit components as shown.

## Anweisungen für die Montage des Drehspieß-Sets

(optionale)

Komponenten des Drehspieß-Sets wie gezeigt montieren.

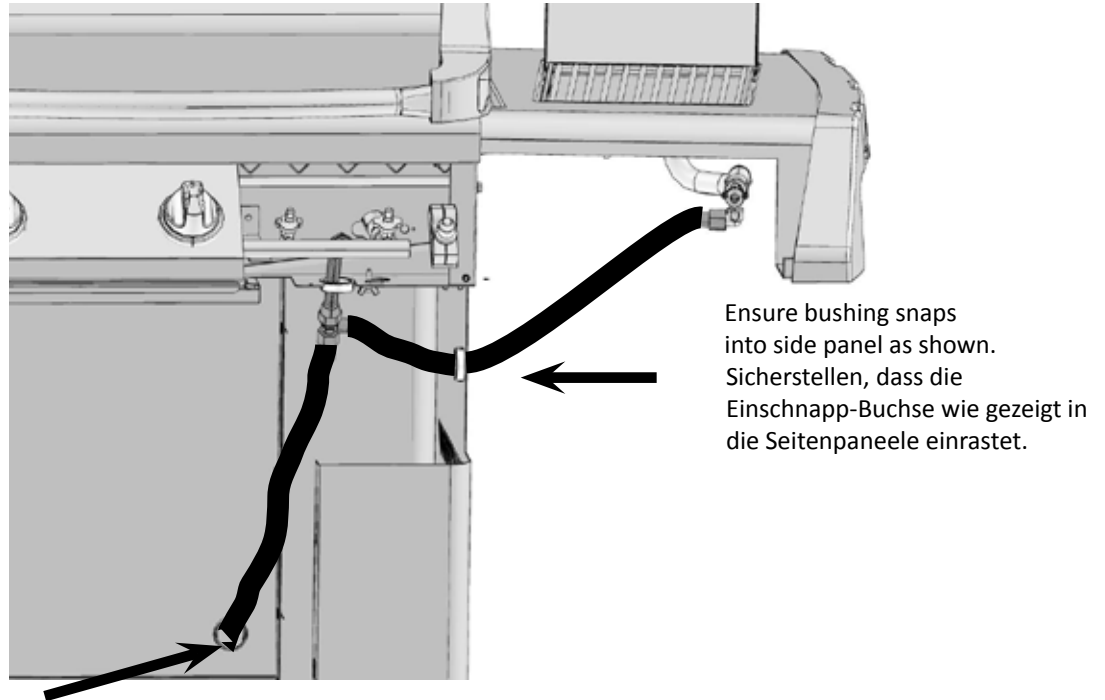


## Proper Hose Connection Ordnungsgemäßer Schlauchanschluss



**WARNING!** The installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the grill.

**WARNUNG!** Die Installation muss von einem lizenzierten Gasinstallateur durchgeführt werden und alle Anschlüsse müssen vor Inbetriebnahme des Grills auf Gaslecks überprüft werden.



To regulator, regulator connections must also be leak tested.  
Zum regler. Die regleranschlüsse müssen ebenfalls leakagegeprüft warden.

## *Improper Hose Connection Inkorrekter Schlauchanschluss*



**WARNING – FIRE HAZARD  
ACHTUNG – FEUERGEFAHR**



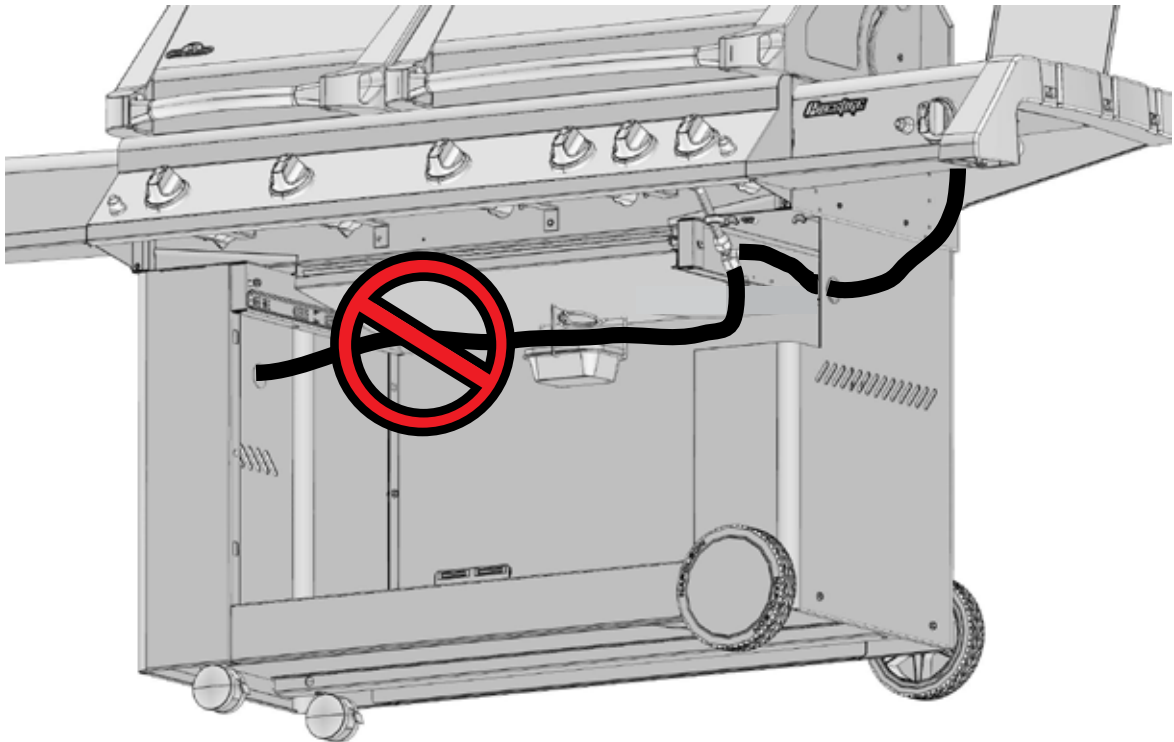
**WARNING!** Supply hose must be routed through rear panel only. Do not route hose through left side panel and underneath drip pan.

**WARNUNG!** Der Schlauch darf nur durch das rückseitige Paneel verlegt werden. Schlauch nicht durch das linke Paneel und unterhalb der Auffangschale verlegen.



**WARNING!** Ensure the hose does not contact any high temperature surfaces, or it may melt and leak causing a fire.

**WARNUNG!** Den Schlauch von heißen Oberflächen fernhalten. Schmelzen des Schlauchs kann zu Bränden führen.



## Leak Testing Instructions



**WARNING!** A leak test must be performed annually and each time a cylinder is hooked up or if a part of the gas system is replaced.



**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.



**Leak testing:** This must be done before initial use, annually, and whenever any gas components are replaced or serviced. Do not smoke while performing this test, and remove all sources of ignition. See Leak Testing Diagram for areas to check. Turn all burner controls to the off position. Turn gas supply valve on.



Brush a half-and-half solution of liquid soap and water onto all joints and connections of the regulator, hose, manifolds and valves.



Bubbles will indicate a gas leak. Either tighten the loose joint or have the part replaced with one recommended by the Napoleon Customer Care department and have the grill inspected by a certified gas installer.

If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.

## Anleitung Für Die Leckageprüfung



**ACHTUNG!** Ein Leckagetest muss vor der ersten Benutzung, jährlich und nach Auswechseln oder Warten eines Gasbauteils durchgeführt werden.



**ACHTUNG!** Während der Prüfung ist Rauchen verboten. Alle Zündquellen sind zu entfernen.



**Leckageprüfung:** Ein Leckagetest muss vor der ersten Benutzung, jährlich und nach Auswechseln oder Warten eines Gasbauteils durchgeführt werden. Während der Prüfung ist Rauchen verboten. Alle Zündquellen sind zu entfernen. Die zu prüfenden Stellen sind auf der Leckageprüfzeichnung aufgeführt.



Alle Brenner abstellen. Flaschenventil aufdrehen.

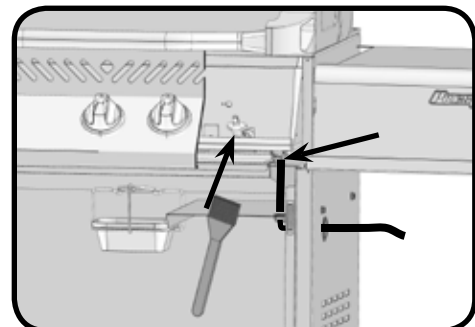
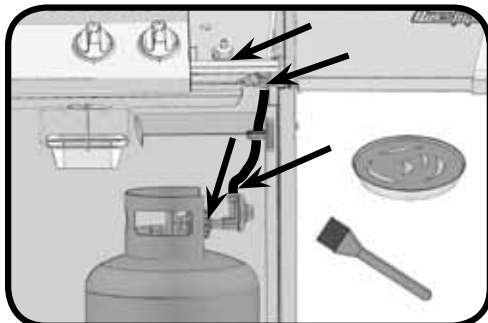
Seifenwasser (halb Wasser, halb Flüssigseife) auf alle Anschlüsse und Verbindungen an Regler, Schlauch, Verteiler und Ventile auftragen.



Leckagen werden durch Blasenbildung angezeigt. Leckage durch Festdrehen des Anschlusses oder Austausch des Teils durch ein vom Händler empfohlenes Teil beseitigen.

Bleibt die Leckage bestehen, Flaschenventil zudrehen, Regler abnehmen und Grill vom Gaslieferanten oder Händler untersuchen lassen. Das Gerät darf erst wieder benutzt werden, wenn die Leckage behoben ist.

Gaszufuhr abstellen.



## Parts List

Item	Part #	Description	PT750RSBI
1	n135-0040g	left side lid casting	x
2	n385-0129	NAPOLEON logo	x
	w450-0005	logo spring clips	x
	n510-0002	black silicone lid bumper	x
4	n685-0004	temperature gauge	x
5	n335-0062	stainless steel lid insert - small	x
	n585-0072	lid heat shield	x
6	n325-0058	lid handle - small	x
7	n135-0041g	right side lid casting	x
8	n335-0063	stainless steel lid insert - large	x
	n585-0074	lid heat shield	x
9	n325-0057	lid handle - large	x
10	n570-0015	lid pivot screw	x
11	n735-0002	1/4" lockwasher	x
12	n570-0024	1/4-20 x 1/2" screw	x
13	n570-0008	#8 x 1/2" screw	x
14	n520-0032	warming rack - small	x
15	n520-0030	warming rack - large	x
16	n305-0079	cooking grids - stainless rod	x
17	n305-0027	sear plate - each	x
19	n010-0229	back burner housing (infra-red)	x
20	n100-0003	back burner	x
21	n200-0028	burner grease shield	x
22	n100-0034	tube burner left/right	x
23	n100-0035	tube burner center	x
24	n655-0065	infrared burner support	x
25	n570-0021	#8 x 1" screw	x
26	n010-0498	main infrared burner	x
	n565-0002	screen infrared burner	x
	n240-0021	tube burner electrode	x
	n240-0025	infrared burner electrode	x
	n750-0005	electrode wire	x
	n200-0070	infrared burner electrode cover	x
	n350-0054	collector box - main burner	x
27	n590-0140	stainless steel side shelf left	x
28	n120-0006g	LUXIDIO side shelf end cap left	x
29	n570-0076	screw #8 x 1/2"	x
30	n590-0158	stainless steel sideburner right	x
31	n120-0007g	LUXIDIO side shelf end cap right	x
33	n385-0144	PRESTIGE logo	x
	w450-0005	logo spring clips	x
35	n500-0035k	side burner plate	x
36	n100-0040	side burner	x
37	n305-0059	side burner grate	x
38	n335-0043	lid, side burner	x
39	n555-0016	lid pivot, side burner	x

## Parts List

Item	Part #	Description	PT750RSBI
40	n725-0030	valve, side burner	x
	n455-0015	side burner orifice #61	x
42	w255-0004	90 degree elbow (3/8 F to 1/2 FP)	x
43	n051-0007	control knob bezel	x
44	n380-0015	control knob, main burner	x
	n380-0015r	control knob red, main burner	x
45	n357-0013	electronic ignition, 1-spark	x
46	n630-0003	bezel retaining spring	x
47	n357-0016	electronic ignition, 4-spark	x
48	n432-0016	manifold tube c/w brackets	x
	n725-0009	main burner valve	x
	n530-0027	gas supply hose/regulator - UK	x
	n530-0028	gas supply hose - NL	x
	n345-0006	gas supply hose - FR	x
	n530-0032	gas supply hose - DE	x
	n455-0013	#61 main burner orifice	x
	n725-0007	rear burner valve	x
	n255-0006	rear burner comp. fitting - valve end	x
	n720-0052	rear burner supply tube	x
	n455-0024	rear burner orifice #58	x
	n255-0046	union fitting (1/4 M flare to 1/4 M flare)	x
	n720-0044	flexible stainless steel tubing	x
	n255-0005	fitting "T"(3/8 M flare to 3/8 M flare to 3/8 M flare)	x
49	n475-0016	rotisserie mount	x
50	n570-0019	10-24 x 1/4" screw	x
51	n450-0009	10-24 nut	x
52	n215-0005	grease shield, base	x
53	n010-0484	base	x
54	n200-0076p	back cover	x
55	n715-0073	control panel, top trim	x
56	n475-0167	control panel	x
57	n475-0166p	rear cart panel	x
58	n080-0194	base support, left/right	x
59	n475-0165	left side cart enclosure	x
	n475-0254	right side cart enclosure	x
60	n570-0036	1/4-20 x 1" screw	x
61	n570-0086	#14 x 1/2" screw	x
62	n585-0039p	heatshield	x
63	n105-0002	snap bushing	x
64	n555-0012	door pivot rod	x
65	n010-0559ss	cart door assembly	x
66	n325-0049	door handle	x
	n570-0024	1/4-20 x 3/8" screw	x
	n735-0002	1/4" lockwasher	x
67	n080-0130p	door stop bracket - left	x

## Parts List

Item	Part #	Description	PT750RSBI
68	n080-0166p	door stop bracket - right	x
69	n710-0070	drippan	x
70	n160-0006p	grease tray holder	x
71	n710-0062	replacement grease tray	x
72	n010-0485	warming drawer	x
73	n525-0010	front/rear cross beam	x
74	n010-0619p	bottom shelf - propane	x
75	n130-0010	caster - each	x
76	n080-0165p	magnet bracket	x
77	n430-0002	magnetic catch	x
78	n010-0486	hood assembly - small	x
79	n010-0489	hood assembly - large	x
80	n450-0023	axle cap	x
81	n010-0613	wheel hub cap	x
82	n015-0004	axle	x
83	n745-0007	wheel - each	x
	n020-0135	main assembly baggie	x
	n370-0339	rotisserie kit	x
	n435-0003	rotisserie motor UK	x
	n435-0004	rotisserie motor NL, DE, FR	x
	n555-0017	spit rod	x
	63188	vinyl cover	ac
	56018	stainless steel griddle	ac
	67731	charcoal tray	ac
	62007	replacement grease trays (5 pieces)	ac

x - standard

ac - accessory





**FAX TO: 705 727 4282**

**ACCESSORIES & PARTS ORDER FORM**

PLEASE PRINT CLEARLY

CONTACT NAME: \_\_\_\_\_

SHIP TO : \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

TEL : \_\_\_\_\_

FAX : \_\_\_\_\_

EMAIL: \_\_\_\_\_

VISA OR MASTERCARD # : \_\_\_\_\_ EXPIRY DATE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

QUANTITY	PART NUMBER	DESCRIPTION

TAXES MAY APPLY  
SHIPPING EXTRA

**IF CONFIRMATION IS REQUIRED PLEASE INCLUDE A FAX NUMBER OR EMAIL ADDRESS**

