

ILLUMINATING POSSIBILITIES



FEATURING
I-GLOW™
BACKLIT
TECHNOLOGY

Mirage™
By Napoleon®

Performance, Quality & Design

0-1800° IN 25 SECONDS FLAT



CART MODELS



Model M485RB



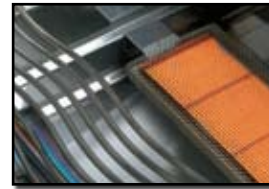
THE QUAD-HEAT™ GRILLING SYSTEM:

- 1) High intensity ceramic infrared SIZZLE ZONE™ bottom burners for searing perfection and restaurant style grilling (right side). The ultra high heat, ceramic infrared burner, quickly lock in the juices for a splendid taste sensation for those perfect, juicy steaks. The ultra high heat infrared ceramic burner uses no more fuel (BTU's) than traditional stainless steel burners but cooks at an amazing 1800° at surface temperature with 11,500 burner ports.
- 2) Bottom stainless steel commercial grade tube burners for optimum in-direct and convection style cooking including stainless steel sear plates to vaporize drippings and control flare-ups (left side). The tube burners slowly cook for delicate or slow roasting cuisine and can cook high & hot.
- 3) Ceramic rear rotisserie burner for restaurant style cooking. Rotisserie kit with flexible halogen light for night time cooking. (optional on all cart models)
- 4) Side burner for preparing side dishes. (cart models only, excluding M485RB) Infrared SIZZLE ZONE™ side burner for searing perfection standard on model M485RSIB

MIRAGE™ FEATURES & BENEFITS

- Unique, automatic JETFIRE™ ignition system
- 2 curved, stainless steel doors and cabinets for generous storage space (excluding built-in models)
- Side storage cabinets (optional on all cart models, excluding built-in models)
- Engaging i-GLOW™ backlit control knobs for late night entertaining
- Double-lined, stainless steel, LIFT EASE™ lid for oven-like performance with ACCU-PROBE™ temperature gauge
- Full-width removable drip pan for easy clean ups
- Exclusive WRAP AROUND™ condiment trays with tool hooks for additional storage (excluding built-in models)
- Patented stainless steel WAVE™ rod cooking grids for those Napoleon® trademark sear lines
- Stainless steel and powder coated steel construction for longevity
- Integrated ice bucket and cutting board on select cart models
- Optional charcoal tray, smoker pipe and stainless steel griddle
- President's Limited Lifetime Warranty

EXCLUSIVE FEATURES



Ceramic infrared SIZZLE ZONE™ bottom burner to quickly lock in flavour and juices. Standard on M605 and M730 models



Rear ceramic infrared rotisserie burner for restaurant style results and perfect self-basting roasts.



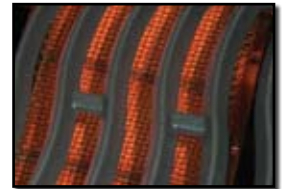
Reliable JETFIRE™ ignition system and stainless steel tubular burners



EASY SLIDE™ centre drawers for additional space. Standard on model M730



Integrated ice bucket and cutting board in stainless steel side shelf on select cart models



The infrared side burner sears meat to perfection or can be used as a traditional side burner using pots or pans for sautéing or boiling. (Available on M485RSIB)



Model M485RSIB



Model M605RSBI



Model M730RSBI with optional side enclosures

BUILT IN MODELS



BIM485RB



BIM605RBI



BIM730RBI



GOURMET GRILLS
Award Winning Products

napoleongrills.com

MIRAGE™ SPECIFICATIONS AND DIMENSIONS

MIRAGE™ SERIES - CARTS



M485RB M485RSIB M605RSBI M730RSBI

MIRAGE™ SERIES - BUILT-INS



BIM485RB BIM605RBI BIM730RBI

Specifications

Model	Total BTU	Main Tube Burners	Bottom Infrared Burner	Side Burner	Rear Infrared Burner
M485RB	61,500 (18 kW)	48,000 (14 kW)	-	-	13,500 (4 kW)
M485RSIB*	74,000 (21.6 kW)	48,000 (14 kW)	-	12,500 (2.7 kW)	13,500 (4 kW)
M605RSBI	90,500 (26.5 kW)	48,000 (14 kW)	16,000 (4.7 kW)	11,000 (3.2 kW)	15,500 (4.5 kW)
M730RSBI	106,500 (31.2 kW)	64,000 (18.7 kW)	16,000 (4.7 kW)	11,000 (3.2 kW)	15,500 (4.5 kW)
BIM485RB	61,500 (18 kW)	48,000 (14 kW)	-	-	13,500 (4 kW)
BIM605RBI	79,500 (23.3kW)	48,000 (14 kW)	16,000 (4.7 kW)	-	15,500 (4.5 kW)
BIM730RBI	95,500 (28kW)	64,000 (18.7 kW)	16,000 (4.7 kW)	-	15,500 (4.5 kW)

Model	Width		Height		Depth	
	inch	cm	inch	cm	inch	cm
M485RB	63.5	161	50	127	25	63.5
M485RSIB	63.5	161	50	127	25	63.5
M605RSBI	70.25	179	50	127	25	63.5
M730RSBI	77	196	50	127	25	63.5
†BIM485RB	29.75	75.6	7.5	19	21.375	54.3
†BIM605RBI	36.5	92.7	7.5	19	21.375	54.3
†BIM730RBI	43.25	109.9	7.5	19	21.375	54.3

† Built-in opening dimensions *Infrared SIZZLE ZONE™ Side Burner

President's Limited Lifetime Warranty

A growing number of people are discovering the unabashed joys of cooking on their Napoleon® grill. We are here to ensure your love for your Napoleon® grill is a bond that continues to bring you and your family a sensational grilling experience for years to come. Your purchase includes our President's Limited Lifetime Warranty providing peace of mind for your total satisfaction of ownership.



	TUBE BURNER	M485RB	INFRARED	M485RSIB	M605RSBI	M730RSBI	BUILT INS	BIM485RB	BIM605RBI	BIM730RBI
LIFT EASE™ roll top lid	S	S	S	S	S	S	S	S	S	S
Double lined stainless steel lid	S	S	S	S	S	S	S	S	S	S
ACCU-PROBE™ temperature gauge	S	S	S	S	S	S	S	S	S	S
Total cooking surface (sq. in.)*	S	740	908	1081	675	843	1016			
Electronic JETFIRE™ ignition system	S	S	S	S	S	S	S	S	S	S
Rear burner ignitor	S	S	S	S	S	S	S	S	S	S
Ceramic infrared SIZZLE ZONE™ bottom burner	-	-	1	1	-	1	1	1	1	1
Ceramic infrared SIZZLE ZONE™ side burner	-	S	-	-	-	-	-	-	-	-
Range side burner	-	-	S	S	-	-	-	-	-	-
Stainless steel bottom burners	3	3	3	4	3	3	4			
Ceramic infrared rear rotisserie burner	-	1	1	1	1	1	1	1	1	1
Stainless steel WAVE™ rod cooking grids	S	S	S	S	S	S	S	S	S	S
i-GLOW™ backlit control knobs	S	S	S	S	S	S	S	S	S	S
Spider guard venturi & brass valves	S	S	S	S	S	S	S	S	S	S
Removable drip pan	S	S	S	S	S	S	S	S	S	S
Warming rack	S	S	S	S	S	S	S	S	S	S
WRAP AROUND™ shelves and condiment trays	S	S	S	S	-	-	-	-	-	-
Side enclosure model MIR-SE	O	O	O	O	-	-	-	-	-	-
EASY ROLL™ locking casters	S	S	S	S	-	-	-	-	-	-
President's Limited Lifetime Warranty	S	S	S	S	S	S	S	S	S	S
ACCESSORIES										
Rotisserie with flexible halogen light	O	O	O	O	O	O	O	O	O	O
Charcoal tray	O	O	O	O	O	O	O	O	O	O
Stainless steel griddle	O	O	O	O	O	O	O	O	O	O
Smoker pipe	O	O	O	O	O	O	O	O	O	O
Heavy duty cover	O	O	O	O	O	O	O	O	O	O

* Includes primary and secondary cooking areas

Other Napoleon® Products



Waterfalls



Patio Heaters



Patioflame®



Outdoor Gas Fireplace



Electric Fireplaces



Accessories



Direct Vent Fireplaces



Wood Stoves



Gas Inserts



Approved by Warnock Hersey to standards in the USA & Canada: CAN/CSA - 1.6 - 2005 ANSI Z21.58 - 2005. All specifications and designs are subject to change without prior notice due to ongoing product improvements. Consult your owner's manual for complete installation and operating instructions and check all local and national Building Codes and Regulations. Not all features available on all models. Napoleon® is a registered trademark of Wolf Steel Ltd. Patent U.S. 5, 676,048-5,617, 778, DES433875, 417497, Patents Pending. The red knob design is a trademark of NAC. Images and colors may not be exactly as shown.

Authorized Dealer

- 214 Bayview Drive, Barrie, Ontario, Canada L4N 4Y8
- 103 Miller Drive, Crittenden, Kentucky, USA 41030
- 7200 Trans Canada Highway, Montreal, Quebec H4T 1A3
- Pomona, California 91766

PHONE: 705-726-4278 • FAX: 705-725-2564
 napoleongrills.com
 info@napoleonproducts.com

