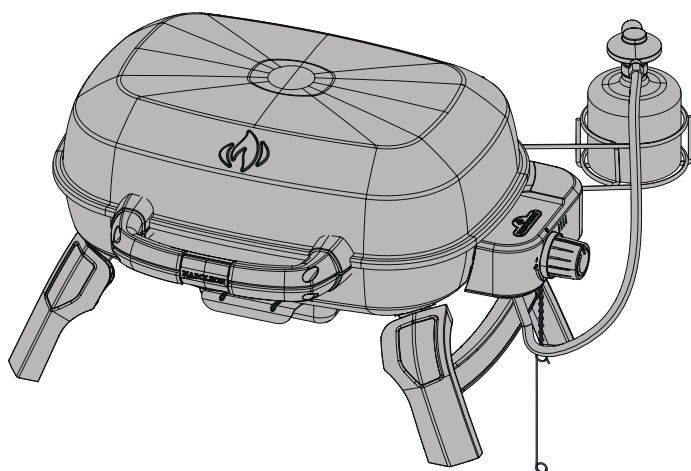
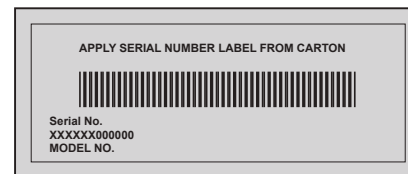


This portable gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



**TQ240**



### **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!** Failure to follow these instructions exactly could result in fire, or explosion which could cause property damage, personal injury or death.



### **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.

Adults and especially children should be alerted to the hazards of high surface temperatures. Young children should be supervised near the portable gas grill.

Read these instructions for safe operation.

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



N415-0699CE-W REV - DEC 06.22

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The Netherlands  
[eu.info@napoleon.com](mailto:eu.info@napoleon.com)

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IT  
PG.113

  
PG.127

# Napoleon President's 10 Year Limited Warranty



NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. 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 warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings/stainless steel base	10 years
Stainless steel lid	10 years
Porcelain-enameled lid	10 years
Painted steel lid	5 years <b>plus 10</b>
Stainless steel tube burner	5 years <b>plus 10</b>
Stainless steel flame protection inserts	5 years <b>plus 10</b>
Porcelainized cast iron cooking grids	5 years <b>plus 10</b>
Ceramic infrared burner (excluding mesh)	5 years <b>plus 10</b>
Porcelain flame protection inserts	3 years <b>plus 10</b>
All other parts	2 years

Plus 10 refers to an extended warranty period, during which we supply spare part to the purchaser at 50% of the current retail price for an additional 10 years.

## \*Conditions and Limitations

This Limited Warranty creates a warranty period as specified in the aforementioned table, for any product purchased through an authorized NAPOLEON dealer, and entitles the original purchaser to the specified coverage in respect of any component replaced within the warranty period, either by NAPOLEON or an authorized NAPOLEON dealer, to replace a component of such product that has failed in normal private use as a result of a manufacturing defect. The "50% off" indicated in the table means the component is made available to the purchaser at a 50% discount off the regular retail price of the component for the period indicated. This Limited Warranty does not cover accessories or bonus items.

For greater certainty, "normal private use" of a product means that the product: has been installed by a licensed, authorized service technician or contractor, in accordance with the installation instructions included with the product and all local and national building and fire codes; has been properly maintained; and has not been used as a communal amenity or in a commercial application.

Similarly, "failure" does not include: over-firing, blow outs caused by environmental conditions such as strong winds or inadequate ventilation, scratches, dents, corrosion, deterioration of painted and plated finishes, discoloration caused by heat, abrasive or chemical cleaners or UV exposure, chipping of porcelain enameled parts, or damages caused by misuse, accident, hail, grease fires, lack of maintenance, hostile environments such as salt or chlorine, alterations, abuse, neglect or parts installed from other manufacturers.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided. The replacement component is the sole responsibility of NAPOLEON defined by this Limited Warranty; in no event will NAPOLEON be responsible for installation, labor or any other costs or expenses related to the re-installation of a warranted part, for any incidental, consequential, or indirect damages or for any transportation charges, labor costs or export duties.

This Limited Warranty is provided in addition to any rights afforded to you by local laws. Accordingly, this Limited Warranty imposes no obligation upon NAPOLEON to keep parts in stock. Based on the availability of parts, NAPOLEON may at its discretion discharge all obligations by providing a customer a prorated credit towards a new product. After the first year, with respect to this Limited 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).

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. You must contact NAPOLEON Customer Service or an authorized NAPOLEON dealer to obtain the benefit of the warranty coverage.



[www.napoleon.com](http://www.napoleon.com)



**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.

EN

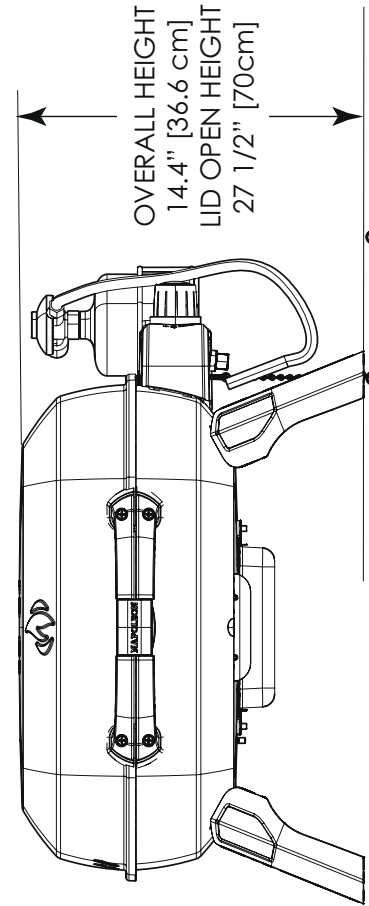
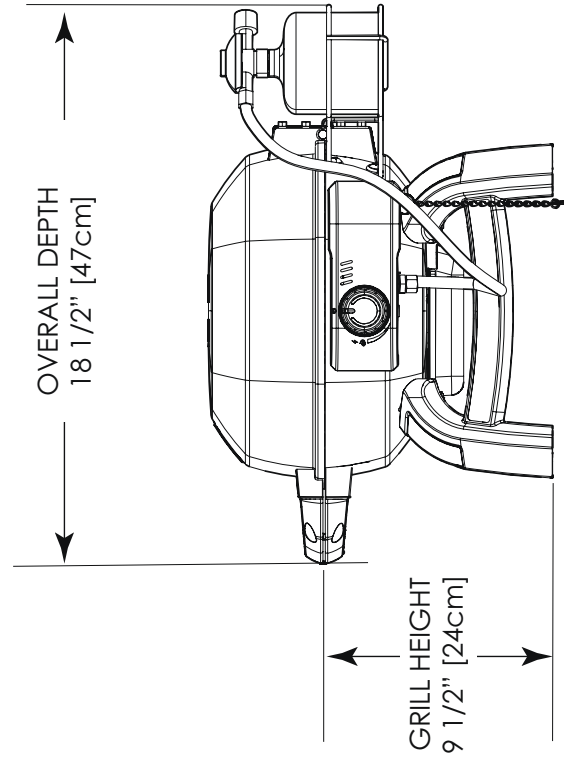
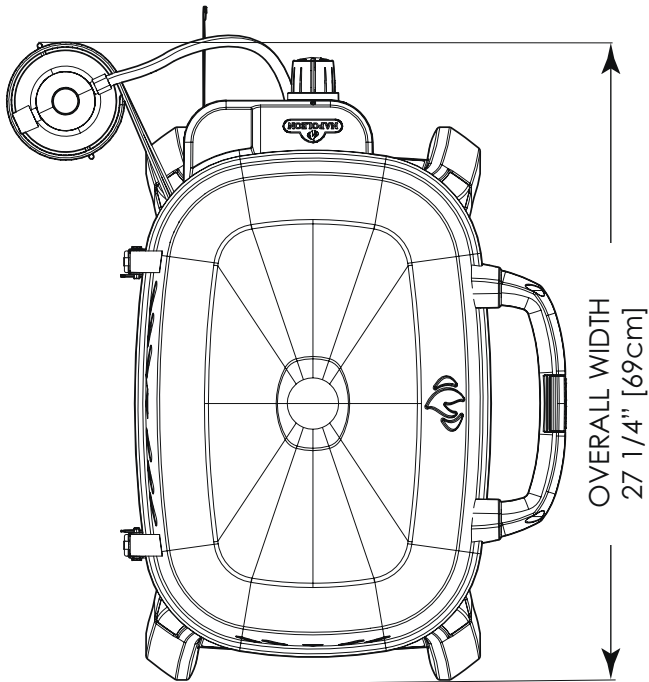
## Safe Operating Practices

- This portable gas grill must be assembled exactly according to the instructions in the manual. If the portable gas 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 portable gas grill must only be used outdoors in a well-ventilated space and must not be used inside a building, garage, screened in porch, gazebo or any other enclosed area.
- Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.
- This portable gas grill must not be installed in or on recreational vehicles and/or boats.
- This portable gas grill is designed for L.P. only.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the gas grill.
- Under no circumstances should this portable gas grill be modified.
- Do not modify the appliance.
- Do not operate unit under any combustible construction.
- Maintain proper clearance to combustibles 18" (457mm) to rear of unit, 18" (457mm) to sides). Additional clearance is recommended near vinyl siding or panes of glass.
- The gas supply hose (optional) must be installed in a manner that will not allow contact with any hot surfaces of the grill while in use or in the storage/travel mode.
- The propane cylinder must be disconnected when the portable gas grill is not in use.
- When the propane cylinder is connected to the appliance, the portable gas grill and cylinder must be stored outdoors in a well-ventilated space.
- When the portable gas grill is to be stored indoors, the connection between the propane cylinder and the portable 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 (optional) 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 portable gas grill with a replacement pressure regulator and hose assembly specified by the grill manufacturer.
- Do not route hose (optional) 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 the lighting instructions carefully when operating grill.
- Do not light burners with lid closed.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the gas grill.
- Do not leave grill unattended when operating. Keep children and pets away from the appliance at all times.
- Do not move grill when hot or operating.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Clean grease tray regularly to avoid build-up, which may lead to grease fires.
- Do not use water, beer, or any other liquids to control flare-ups.
- Do not use a pressure washer to clean any part of the unit.
- This portable gas grill is not intended for commercial use.
- This portable gas grill is not intended for and should never be used as a heater.

# DIMENSIONS

## **TQ240 GRILL**

2.63 kW/h MAIN BURNER  
GRILL SIZE: 240 in<sup>2</sup> (1548 cm<sup>2</sup>)  
ALL DIMENSIONS ARE APPROXIMATE



## Handle With Care



**CAUTION!** Use care when handling or transporting your portable gas grill to prevent damage and misalignment of internal components. Although this portable gas grill has been designed with mobility in mind, rough handling or abuse will result in damage to internal components, preventing your portable gas grill from operating properly.

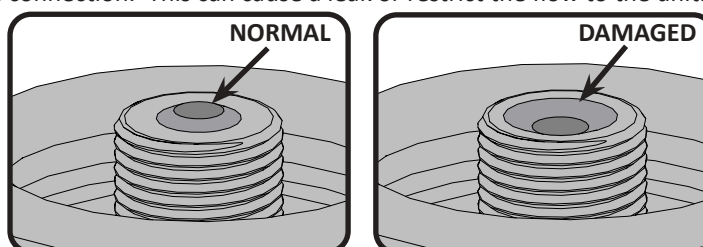
### Correct Disposal Of This Product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## Gas Cartridge

Use only cartridges, which meet national and regional codes. **For optimal performance the portable gas grill should be operated on propane.** Disposable cartridges must conform to the EN417 standard and be equipped with a linald self-sealing valve. Check that seals (between the appliance and the gas cartridge or gas cylinder) are in place and in good condition before connecting to the gas cartridge or gas cylinder. Cartridges must have a fuel capacity of between 230g and 460g. Cartridges must be filled with either propane or a propane / butane mix.

- Inspect the rubber o-ring on the regulator. If there is damage replace the regulator.
- Never connect a cartridge which does not meet local codes.
- Disposable cartridges must always be secured to the side of the portable gas grill in an upright position using the retaining bracket supplied.
- Never store a spare cartridge in close proximity of an operating appliance. Cartridges must not be exposed to extreme heat or direct sunlight.
- Never over tighten the cartridge, as over tightening may cause damage to the regulator connection or the cartridge connection. This can cause a leak or restrict the flow to the unit.



**WARNING!** Do not use the appliance if it has damaged or worn seals; "Do not use an appliance which is leaking, damaged or which does not operate properly"

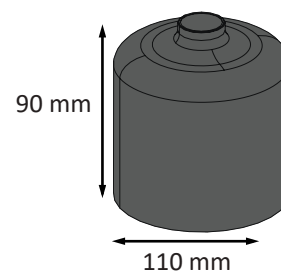
**WARNING!** The dust cap should be in place when the cartridge is not in use to prevent dirt and debris from entering the valve.

**WARNING!** Review instructions on the cartridge prior to using. A dented or rusted cartridge may be hazardous. Discard cartridge if rust particles or debris are in the connection area of the cartridge.

**Cartridge Connection:** Ensure that the gas regulator hose is kink free. The cartridge has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. Remove the cap or plug from the cartridge. To install the cartridge simply screw it into the regulator in a clockwise direction. Hand tighten only, never use tools. The connection/changing of the cartridge needs to be performed away from any ignition sources.

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 part of the gas system is replaced. Disposable cartridges must be secured to the side of the grill, in an upright position, using the supplied retaining bracket. This will prevent liquid propane / butane from entering the regulator, which can cause over firing and damage to the regulator.

**\*For proper operation, ensure regulator valve is open.**





### WARNING!

- Do not route hose underneath drip pan.
- Ensure all connections are tightened using two wrenches. Do not use Teflon tape or pipe dope on any hose connection.
- Ensure the hose does not contact any high temperature surfaces, or it may melt and leak causing a fire.

## 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.
- 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 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.

## Technical Data

The following table lists input values for the appliance.

Burner	Orifice Size	(Gross) Heat Input (Total)	Gas Usage (Total)
	I	I	I
Main	#70 (0.70 mm)	2.63kW	191 g/hr

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

Gas Category	Maxsun MS-230R (or equivalent) Butane - Propane mixture cartridge
	Direct Pressure
Gas and Supply Pressures	With regulator A500i (or Z60 or C50-50L) used only, at outlet pressure 50 mbar

Do not tamper with or modify regulator. Use only regulators which supply the pressure listed in the table above. For replacement, use only the regulator specified by the manufacturer.

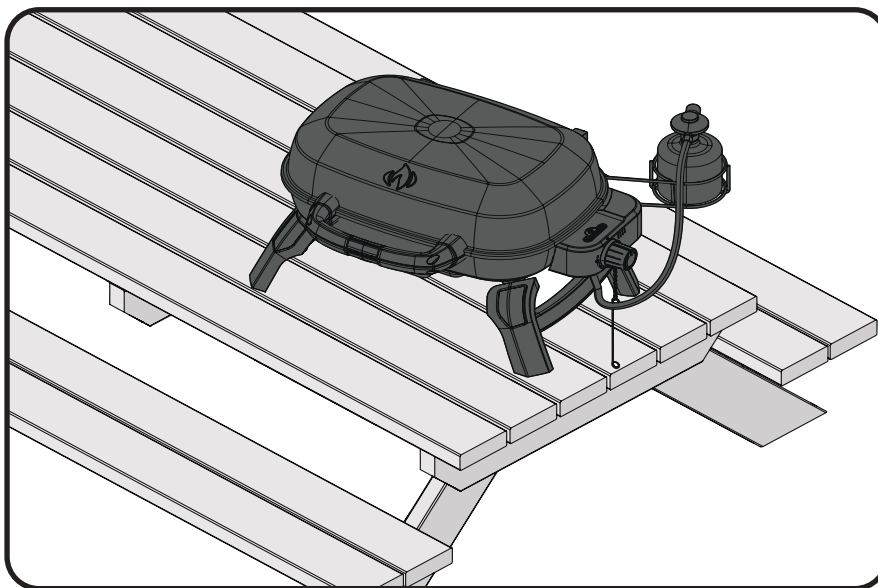


## Table Top Use

This unit has been designed with mobility in mind. With collapsible legs, this portable grill can be set up on most tabletops. This appliance must be used on a level horizontal surface. The legs fold out and lock into place, folding back into a locked position when on the go.



**WARNING!** The legs located on each side of your grill must be unfolded during use.  
**WARNING!** Do not use the portable gas grill on plastic, resin or glass table tops.



**WARNING!** Locate the hose out of pathways where people may trip over it or in areas where the hose may be subject to accidental damage. Do not tip or move propane supply cylinder.



**WARNING!** If these instructions are not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare propane cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.



## 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.

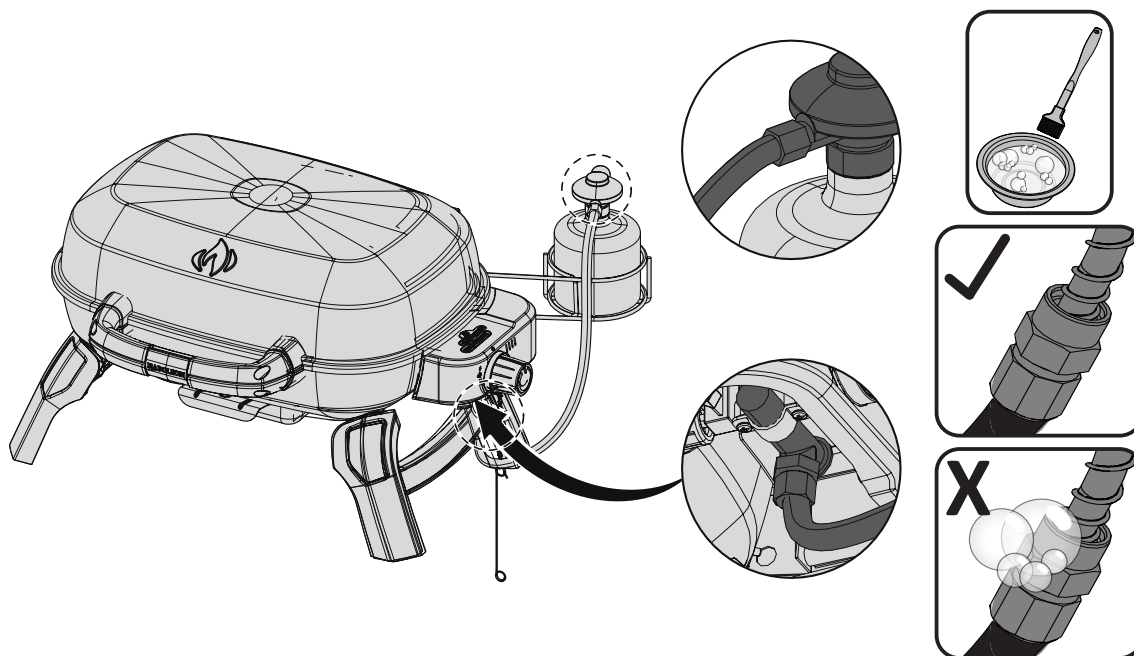
**WARNING!** Never use an open flame to check for gas leaks. Be certain no sparks or open flames are in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, damage to property, serious bodily injury, or death.

**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. Connect a disposable cylinder or slowly turn on the gas supply valve (large propane cylinder)

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 Solutions department and have the grill inspected by a certified gas installer.

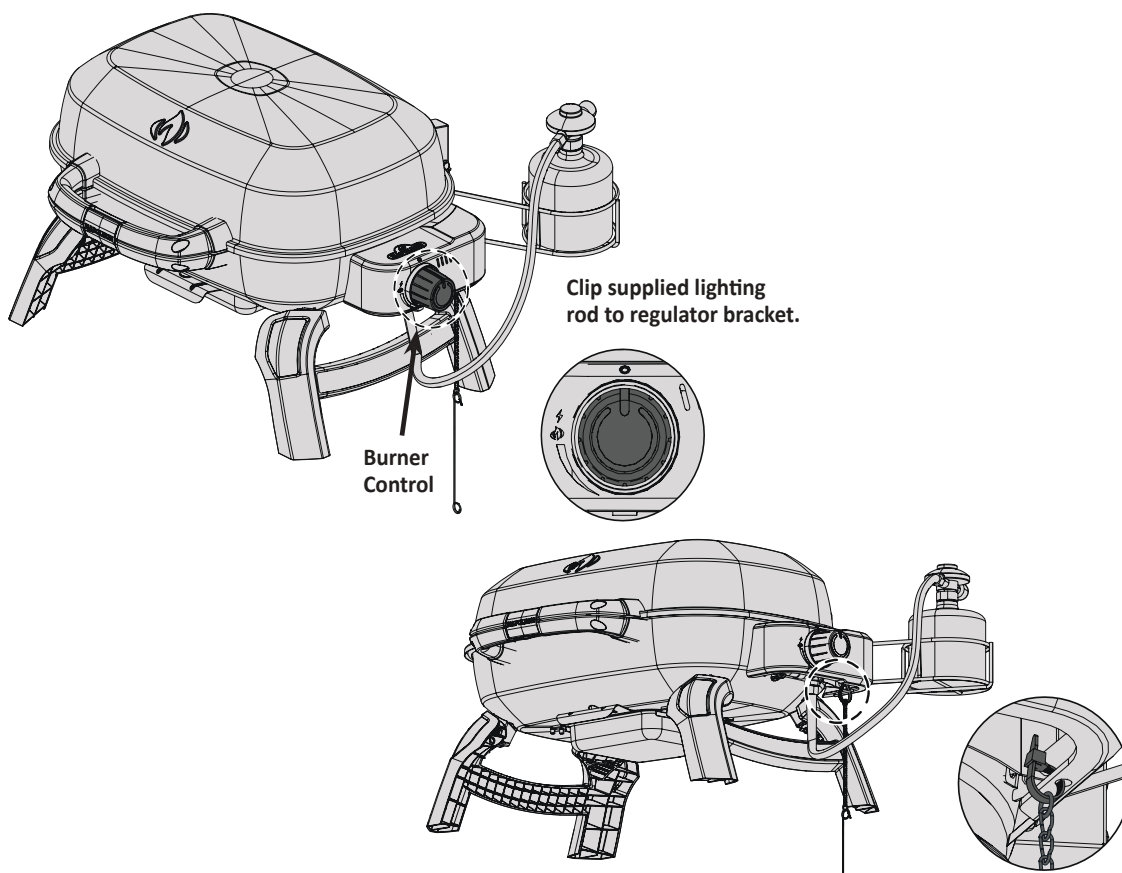
If the leak cannot be stopped, immediately shut off the gas supply, disconnect it, and have the grill inspected by a certified gas installer or dealer. Do not use the grill until the leak has been corrected.







# Lighting Instructions



**WARNING!** Open lid

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

## Main Burner Lighting

1. Open grill lid

2. Push and turn any main burner control knob slowly to the 'hi' position. This action will ignite the selected burner.

3. If the burner does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.

4. If the burner will not ignite within 5 seconds, turn the control knob to the 'off' position and wait 5 minutes for any excess gas to dissipate, either repeat steps 2 and 3 or light with a match.

5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill while turning the corresponding burner valve to high.



**WARNING!** The normal operating burner flames may not be visible in daylight after ignition because they are very small and light blue. Heat can be felt when hovering your hand 6-8 inches over the grills surface, indicating proper function.



## Cooking Instructions

**WARNING!** Do not use this grill under extended awnings. Failure to follow these instructions could result in a fire or personal injury.

**DANGER!** Allow the grill to cool to the touch before moving or storing. Failure to do so could result in a fire resulting in property damage, personal injury or death.

**Initial Lighting:** When lit for the first time, the portable 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.

## Cleaning Instructions



**WARNING!** Always wear protective gloves and safety glasses when servicing 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 portable 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 and chrome surfaces every 3-4 weeks or as often as required with fresh water and/or stainless steel cleaner.

**Cast Iron Cooking Grids:** The cast iron cooking grids supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grids you are adding a protective coating, which will aid in resisting corrosion and increase your grids non-stick capabilities.

**First Time Use:** Wash the cooking grids by hand with mild dish soap and water to remove any residue from the manufacturing process (never wash in a dish washer). Rinse thoroughly with hot water and dry completely with a soft cloth. This is important to avoid moisture from entering the cast iron.

**Seasoning:** Using a soft cloth, spread VEGETABLE SHORTENING with a high smoke point over the entire grid surface ensuring all grooves and corners are covered. Sunflower, avocado or canola oil is recommended. Do not use salted fats such as butter or margarine. Pre-heat your grill to 350°-400°F (176°C-204°C). Install coated grids in the grill. Close the lid and cook for 30 minutes. Apply a second coat of oil on the grids using a silicon brush and cook for 30 minutes more. Turn all the burners to the “OFF” position and turn the gas off at the source. Let the cooking grids stand until cool. This procedure should be repeated several times throughout the season at 3-4 uses intervals.

**Note:** if rust has formed on the cast iron grids, clean them with a scouring pad or brass brush and repeat the entire seasoning process.

**Daily Usage:** Before pre-heating, and cleaning with a brass wire grill brush, coat the entire top surface of the cooking grids with VEGETABLE SHORTENING. Pre-heat the grill and then brush away any unwanted residue with a brass wire brush.

**Cleaning Inside The Portable gas grill :** Remove the cooking grids. Use a brass wire brush to clean loose debris from casting sides and underneath the lid. Brush all debris from inside the portable gas grill into the removable drip pan.

**Drip Pan:** Accumulated grease is a fire hazard. Clean the drip pan frequently to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located beneath the portable gas grill and accumulate. To clean, 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.



**CAUTION!** Ensure drip pan is empty and clean before transporting grill in vertical position.

**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 portable gas grill be thoroughly inspected and serviced annually by a qualified service person.



At all times keep the gas grill area free from combustible materials, gasoline and other flammable vapors and liquids. Do not obstruct the flow of ventilation and combustion air.



**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. Check that burners are extinguished before disconnecting the gas cartridge or gas cylinder. 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 attach the cross light bracket and the burner to the base. Slide the burner back and upwards 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 to clean them. The ports are easier to clean if the burner is removed from the grill, but it can also be done with the burner installed.

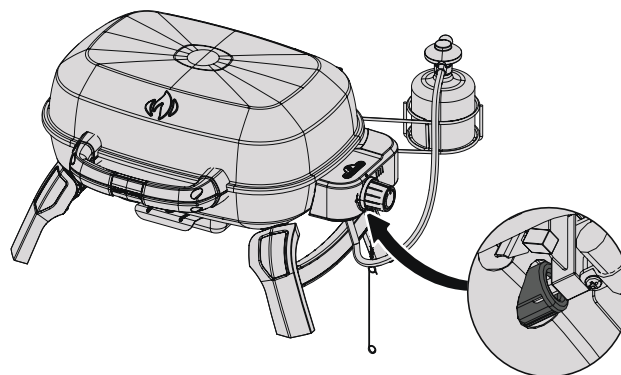
**CAUTION!** Take care not to enlarge the holes.

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 cross light bracket 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.





**CAUTION!** 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 Grill dealer or qualified gas installer.

## Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame when valve turned to high.	Blockage of gas. Improper preheating.	Check for spider webs in the burner or orifice. Preheat grill with main burners on high for 5 to 10 minutes.
Excessive flare-ups/ uneven heat.	Improper preheating. Excessive grease and ash build up in drip pan.	Preheat grill with both main burners on high for 5 to 10 minutes. Clean drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.
Burners burn with yellow flame, accompanied by the smell of gas.	Possible spider web or other debris, or improper air shutter adjustment.	Thoroughly clean burner by removing. See general maintenance instructions. Open air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Flames lift away from burner, accompanied by the smell of gas, and possibly difficulties in lighting.	Improper air shutter adjustment.	Close air shutter slightly according to combustion air adjustment instructions. (This must be done by a qualified gas installer.)
Burner will not light with the igniter, but will light with a match.	Jet-fire outlet is dirty or clogged.	Clean jet-fire outlet with a soft bristle brush.
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.
"Paint" appears to be peeling inside lid or hood.	Grease build-up on inside surfaces.	This is not a defect. 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.



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

## Ordering Replacement Parts

**EN**

### *Warranty Information*

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

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

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

### ***(Record information here for easy reference)***

For replacement parts and warranty claims, contact the Napoleon dealer where the product was purchased.

Before contacting the dealer, check the Napoleon Grills Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at [www.napoleon.com](http://www.napoleon.com).

To process a claim, the following information is required:

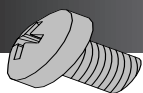
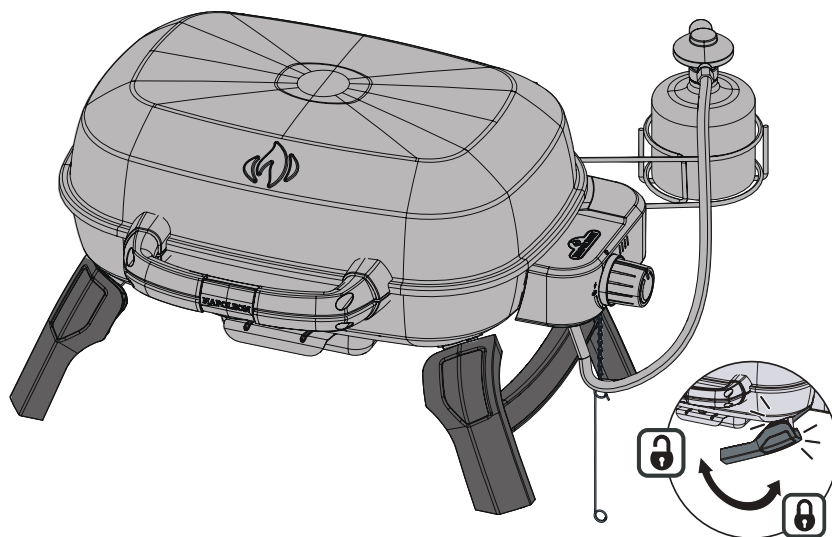
1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases, Napoleon could request to have the parts returned to the factory for inspection before providing replacement parts.

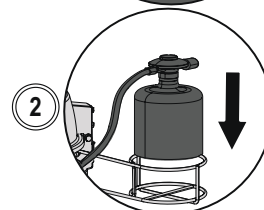
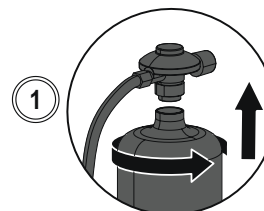
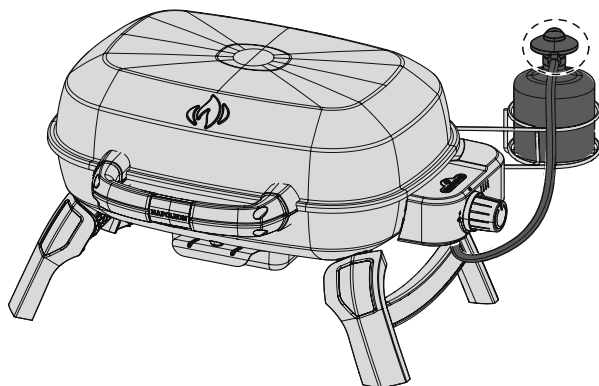
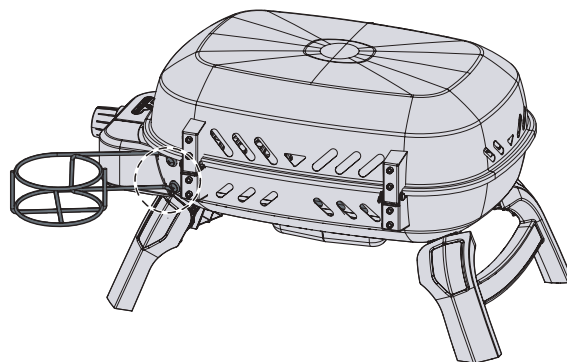
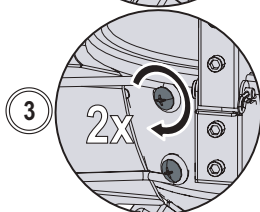
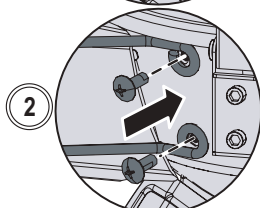
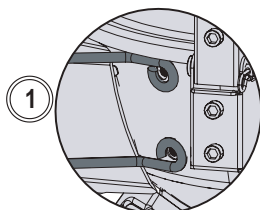
Before contacting Napoleon dealer, please note that the following items are not covered by the warranty:

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





**x2**

N570-0140 (M5 X 12)

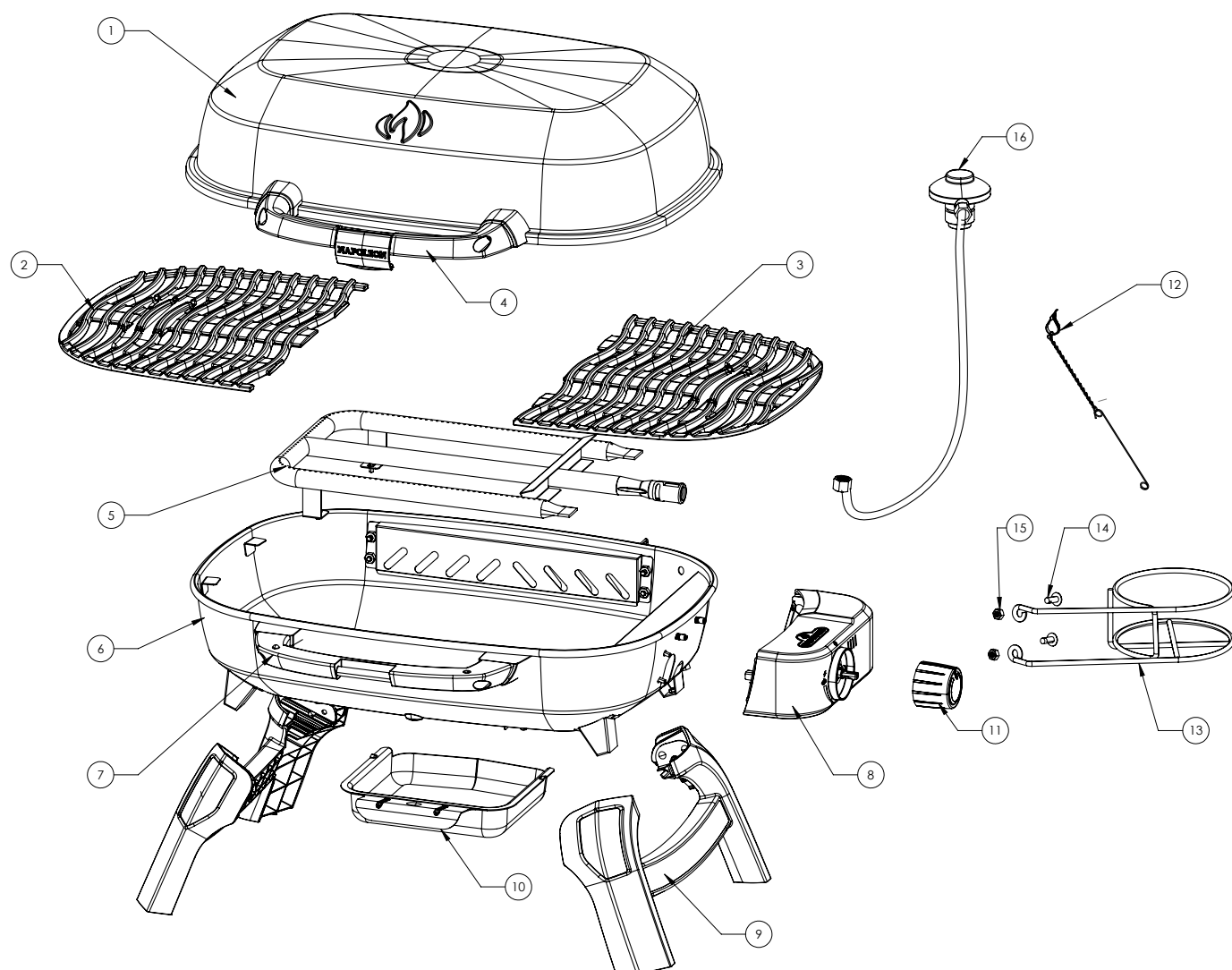




**Parts list**

Item	Part #	Description	TQ240
1	N010-1509-BK-SER	ASSEMBLY, LID BLACK TQ240	x
2	N305-0137-BK2FL	GRID, COOKING CAST LEFT TQ240	x
3	N305-0138-BK2FL	GRID, COOKING CAST RIGHT TQ240	x
4	N010-1512-SER	ASSEMBLY, TOP HANDLE TQ240	x
5	N010-1511-SER	ASSEMBLY, BURNER TQ240	x
6	N010-1510-BK-SER	ASSEMBLY, BASE BLACK TQ240	x
7	N010-1513-SER	ASSEMBLY, BOTTOM HANDLE TQ240	x
8	N010-1646-SER	ASSEMBLY, CONTROL PANEL 30mbar TQ240 	x
9	N010-1514-SER	ASSEMBLY, LEG TQ240	x
10	N710-0079	DRIP PAN	x
11	N380-0042	SMALL KNOB	x
12	N555-0097	MATCH LIGHTING ROD	x
13	N160-0052	TANK CLIP	x
14	N570-0140	SCREW M5 X12	x
15	N450-0054	NUT , M5	x
16	N720-0089	FLEX HOSE MANIFOLD 	x

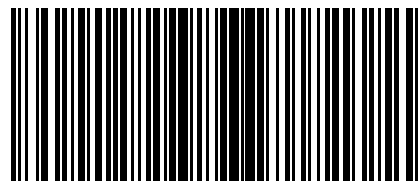
x - standard    ac – accessory







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and/or foreign patents or patents  
pending.



N415-0699CE-W