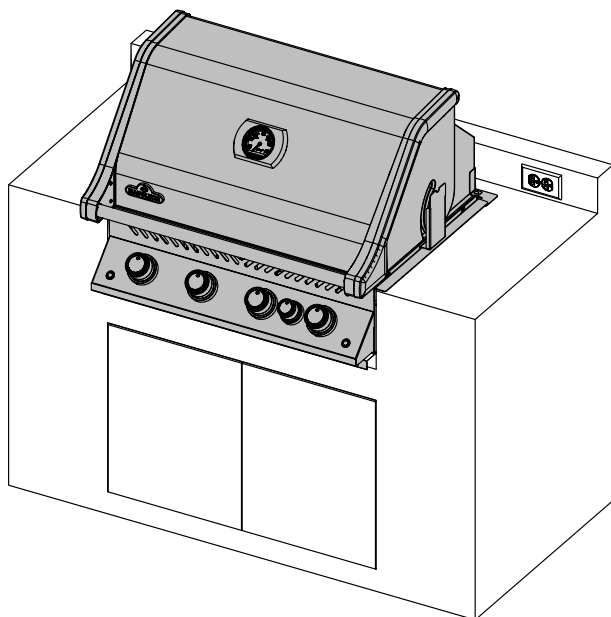
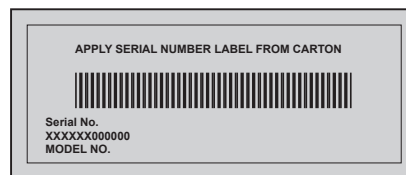


This gas grill must be used only outdoors in a well-ventilated space and must not be used inside a building, garage, screened-in porch, gazebo or any other enclosed area.



**BIPRO500-3**

EN

FR  
PG.31

PG.64



**WARNING!** CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL WHEN THE APPLIANCE IS NOT INSTALLED WITH THE ZERO CLEARANCE LINER PART NO. BI-3323-ZCL.



### 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.

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

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

Wolf Steel Ltd.  
214 Bayview Drive,  
Barrie, Ontario, CANADA L4N 4Y8  
[grills@napoleon.com](mailto:grills@napoleon.com)



## General Information

This Gas Barbecue is certified under Canadian and American National Standards, CSA 1.6-2018 and ANSI Z21.58-2018 respectively for Outdoor Gas Grills and should be installed to conform according to local codes. In absence of local codes, install to the current CAN B149.1 Natural Gas and Propane Installation Code in Canada or to the National Fuel Gas Code, ANSI Z223.1 in the United States.

If a rotisserie motor is used, it must be electrically grounded in accordance with local codes or, in absence of local codes, with the current CSA C22.1 Canadian Electrical Code in Canada or the National Electrical Code, ANSI/NFPA 70 in the United States.



**WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer, and chemicals including di-n-butyl phthalate, which are known to the State of California to cause birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

### Propane Cylinder Specifications



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

**WARNING!** Do not store a spare propane cylinder on the shelf beneath the barbecue.

If the gas grill is being supplied with propane from a portable cylinder, a regulator specified by the manufacturer must be used. The regulator must supply a pressure of 11 inches water column (0.39 PSI) to the gas grill and have a QCC1 type fitting. Cylinders to be used with this unit must be supplied with a QCC1 cylinder valve. A QCC1 cylinder has a positive seating connection, which will not allow gas flow until a positive seal has been achieved. It is also equipped with an excess flow device. In order to attain full flow to the grill, the valves must be in the off position when the cylinder valve is turned on.

A dented or rusty cylinder may be hazardous and should be checked by your propane supplier. Never use a cylinder with a damaged valve. Use only a propane supply cylinder constructed and marked in accordance with the specifications for LP-gas cylinders of the National Standard of Canada, CAN/CSA-b339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable or the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.). Cart models have been designed for use with a 20 lb (9.1 kg) size propane cylinder only (not supplied).

The propane cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be provided with a shut-off valve terminating in a propane cylinder valve type QCC1, and a safety relief device having direct communication with the vapor space of the cylinder. The cylinder supply system must be arranged for vapor withdrawal and the cylinder shall include a collar to protect the cylinder valve. The cylinder shall incorporate a listed OPD (overfill protection device). Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If the preceding information is not followed exactly, a fire causing death or serious injury may occur.



**NOTE!** Propane regulator hose not included.

## Gas Hook-Up Instructions



**WARNING!** This grill is designed for installation in a built-in enclosure constructed of combustible materials when installed with zero clearance liner Part No. BI-3323-ZCL, and must be installed and serviced by a qualified installer to local codes.

**WARNING!** Cabinet frame, cabinet, and counter top must be made from non-combustible material when not installed with zero clearance liner Part No. BI-3323-ZCL.

**WARNING!** As indicated on the rating plate, this gas grill is designed to operate with gas supply pressures of 11" WC for Propane and 7" WC for Natural Gas. For installations where the gas supply pressure exceeds these requirements, a regulator must be installed upstream of the grill's components. If the gas supply pressure is lower than these requirements, the unit will be under-fired and will not reach the maximum temperatures. Ensure that the supply line size complies with local and/or national installation codes.

**BUILT IN PROPANE GAS HOOK-UP:** The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. A flexible metal connector is included to simplify the installation of the unit. Connect this flexible metal connector to the flare fitting on the end of the manifold. Connect the other end of the connector to the gas piping. Ensure that the connector does

not pass through a wall, floor, ceiling or partition, and is protected from damage. Do not use a hose to connect the unit except to connect the cylinder regulator to the piping system. It must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with Z21.24/ CSA 6.10 or ANSI Z21.75/CSA 6.27.

The installation must comply with CAN B149.1 Natural Gas and Propane installation code in Canada, or to the National Fuel Gas code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run. If installing a side burner, a separate line must be branched off to the side burner unit and enter the side burner opening at the specified location. If the enclosure is to house a propane cylinder, the tank portion of the enclosure must be ventilated according to local codes, and must not have communication with the cavity used to enclose the gas grill. A propane cylinder can not be stored below the gas grill.

**BUILT IN CYLINDER ENCLOSURES:** Built in cylinder enclosures which completely enclose the cylinder must have both of the following:

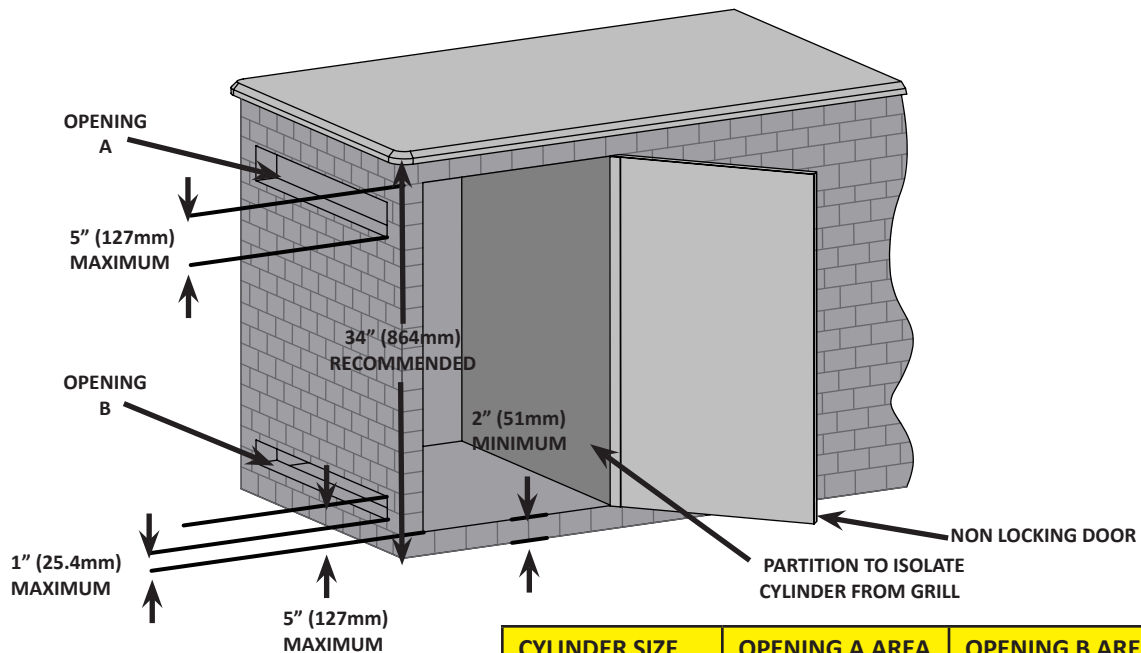
1. At least one unobstructed ventilation opening on the exposed exterior side of the enclosure located within 5 in (127mm) of the top of the enclosure. The opening must have a total free area of more than 20 in<sup>2</sup> (130 cm<sup>2</sup>) for a 20 lb (9.1 kg) cylinder and 30 in<sup>2</sup> (195 cm<sup>2</sup>) for a 30 lb (13.6 kg) cylinder.
2. At least one ventilation opening on the exposed, exterior side of the enclosure located 1 in (25.4 mm) or less from the floor level. The opening must have a total free area of more than 10 in<sup>2</sup> (65 cm<sup>2</sup>) for a 20 lb (9.1 kg) cylinder and 15 in<sup>2</sup> (100 cm<sup>2</sup>) for a 30 lb (13.6 kg) cylinder. The upper edge must be no more than 5 in (127 mm) above the floor level.

Every opening must be large enough to permit the entrance of a 1/8 in (3.2 mm) rod.



**WARNING!**

- The cylinder valve(s) must be readily accessible for hand operation. A door on the enclosure to gain access to the cylinder valves is acceptable, provided it is non-locking and can be opened without the use of tools.
- The enclosure for the LP-gas cylinder must isolate the cylinder from the burner compartment to provide shielding from radiation, a flame barrier, and protection from foreign material, such as hot drippings. The enclosure cannot be located directly below the grill.
- There must be a minimum clearance of 2 in (51 mm) between the floor of the LP-gas cylinder enclosure and the ground.
- The enclosure must be designed so that the LP-gas cylinder can be connected, disconnected and the connections inspected and tested outside the cylinder enclosure. Any connections that can be disturbed when installing the cylinder in the enclosure must be accessible for testing inside the enclosure.



CYLINDER SIZE	OPENING A AREA	OPENING B AREA
20 lb (9.1kg)	20in <sup>2</sup> (130cm <sup>2</sup> )	10in <sup>2</sup> (65cm <sup>2</sup> )
30 lb (13.6kg)	30in <sup>2</sup> (195cm <sup>2</sup> )	15in <sup>2</sup> (100cm <sup>2</sup> )

## Built in natural gas hook-up

The piping up to the gas grill is the responsibility of the installer and piping should be located as shown in the built-in instructions. A flexible metal connector is included to simplify the installation of the unit. Connect this connector to the flare fitting on the end of the manifold. Connect the other end of the connector to the gas piping. Ensure that the connector does not pass through a wall, floor, ceiling or partition, and is protected from damage. Do not use a hose to connect the unit. It must be connected with rigid pipe, copper tube or an approved flexible metal connector which complies with Z21.4 /CSA 6.10 or ANSI Z21.75/CSA 6.27.

The installation must comply with CAN B149.1 Natural Gas and Propane Installation Code in Canada, or to the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply the BTU/h specified on the rating plate, based on the length of the piping run. If installing a side burner, a separate line must be branched off to the side burner unit and enter the side burner opening at the specified location.



**WARNING!** Built in units are supplied with a drip pan which holds only a minimal amount of grease. To prevent grease fires, the pan must be cleaned after each use.

**WARNING!** Access must be provided to the inside of the enclosure to make gas connections.



**DANGER!** Read all instructions carefully before operating the grill. Failure to follow these instructions exactly could result in a fire causing serious injury or death. The entire installation must be leak tested before operating the grill.

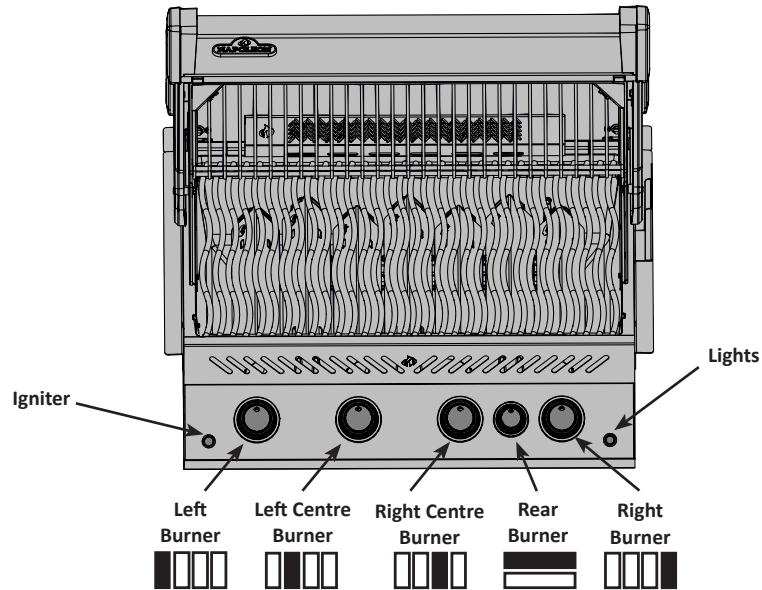
## Electrical Precautions



**WARNING!** Failure to follow these instructions could result in property damage, personal injury or death.

- To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

# Lighting Instructions



**WARNING!** Open lid

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

Off Position



Main Burner Lighting	Rear Burner Lighting (if equipped)	Side Burner Lighting (optional)
1. Open grill lid.	1. Open grill lid.	1. Open burner cover.
2. Push and turn any main burner knob slowly to the high position. If the pilot lights, continue to push down on the control knob until the burner lights and then release.	2. Remove warming rack.	2. Turn side burner control to high position.
3. If the pilot does not ignite, then immediately turn the control knob back to the 'off' position and repeat step 2 several times.	3. Turn rear burner control to high position.	3. Press and hold igniter button until burner lights, or light by match.
4. If the pilot and 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.	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.
5. If lighting the unit with a match, clip the match into the supplied lighting rod. Hold the lit match down through the grill and sear plate while turning the corresponding burner valve 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.

Do not locate this gas grill in windy settings. High winds adversely affect the cooking performance of the gas grill. In extreme circumstances when consistent high winds come from directly behind the unit, heat can vent underneath the control panel. This may cause the control panel to become extremely hot to touch and the knobs to deform.

Napoleon includes a wind deflector with your unit. It will help prevent the possibility of improper heat build-up.

(Refer to your Quick Assembly Guide for installation instructions).



**Note!** Napoleon is not responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation.

**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. Learn more grilling techniques and delicious recipes by acquiring Napoleon’s cookbooks.

**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, the extreme heat will damage the warming rack. 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 available from your dealer. See the rotisserie kit assembly instructions.

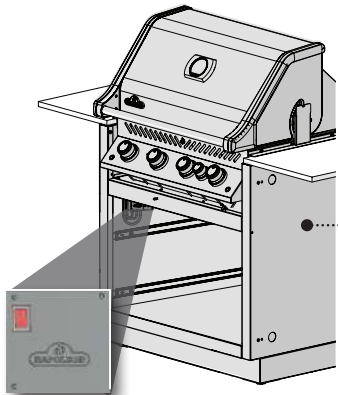
To use the counterbalance - remove the rotisserie motor from the gas grill. Place the spit with meat being cooked across the hangers inside the grill. The meat will naturally hang with the heavy side down. Tighten the counterbalance arm and weight so the arm is facing up. Slide the counterweight in or 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. Search Grill Master Recipes at <https://www.napoleon.com/en/us/grills/recipes> for “rotisserie”.



**ATTENTION!** 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.

# Illumination Instructions

## Motion sensor and Knobs and Oven Lights

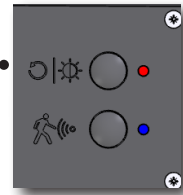


Turn the Power Switch ON located on the control box.  
 The control box should be to the left side of the inside of your cabinet, where the grill head has been mounted on.  
 (See control box installation section in this manual for further reference).

A red and a blue LED light will turn on. Illumination settings are in **Default mode**.

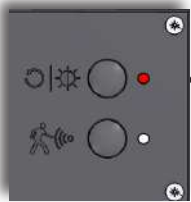
**Brightness:** Press the button to change brightness between high (100%), medium (65%) and low (35%).

This can only be changed when the knob lights are in White or Blue Mode



### Motion Sensor

- The knob and logo lights will remain ON as long as motion is detected within 1 meter of your grill. They will turn off after 15 minutes of inactivity.
- While the motion sensor is ON (as indicated by the blue LED), you can turn the oven lights on and off with the switch.
- Press the button in the box to turn the sensor OFF.
- Now all your lights are controlled with the switch.
- The oven lights will turn off after two hours.
- If the motion sensor is OFF, the knob and logo lights will also shut off after two hours.



## Illumination modes

### Default mode

- Knob light mode Blue
- Brightness on high
- Motion Sensor is On

### Knob lights modes

- Blue
  - White
  - Green- color spectrum mode
- Brightness can be adjusted in these modes only

**Select Knob light mode** by holding down the switch to toggle from blue to white to green. Release it on the desired mode.

**Go back to Default mode:** by holding down the button for 2 seconds.

## Selecting a color

- When you have the knobs on the **Color spectrum mode** the knobs and the logo will slowly cycle through the color spectrum, starting at green.
- **Quickly Press Twice** to stop the spectrum at any color you choose
- Press twice again to let it continue changing colors.

## Logo light ON/OFF

- The logo and knobs lights work as a set, However you can also turn the logo light off while keeping the knobs lights on.
- **Double click the button** to turn the logo light OFF at any time. **Double click again** to turn it back on.
- If the unit is powered OFF and ON again (main power switch), the logo light will return to its default mode.





**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.



**WARNING!** Construction materials and masonry dust may cause surface damage to units and accessories. The best option is to install components after all construction has been completed and the jobsite has been thoroughly cleaned. If the components must be installed prior to the construction being completed, then exposed surfaces need to be covered to prevent corrosion. All surfaces must be cleaned when construction is completed. Do not use muriatic acid to clean masonry materials from any surfaces. The lime contained in some construction materials is extremely corrosive. During its curing period, (1 - 2 months) it is recommended that a stainless steel polish or wax (car wax is acceptable) be applied to prevent direct contact of the lime materials.



### Getting Started

1. Remove all cart panels, hardware, and grill head from the 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 the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.**
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to set the grill head into the enclosure.



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

### TOOLS REQUIRED FOR ASSEMBLY (tools not included)

3/8" (10 mm)





# BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BIP / BIPRO500	30 3/4" 781 mm	20 5/8" 524 mm	8 7/8" 225 mm	WITHOUT ZERO CLEARANCE LINER
SIDE BURNER	12 3/4" 324 mm	16 1/2" 419 mm	4 1/2" 114 mm	OPENING OF AT LEAST 5 SQ IN MUST BE PROVIDED FOR COMBUSTION AIR FOR SIDE BURNER.



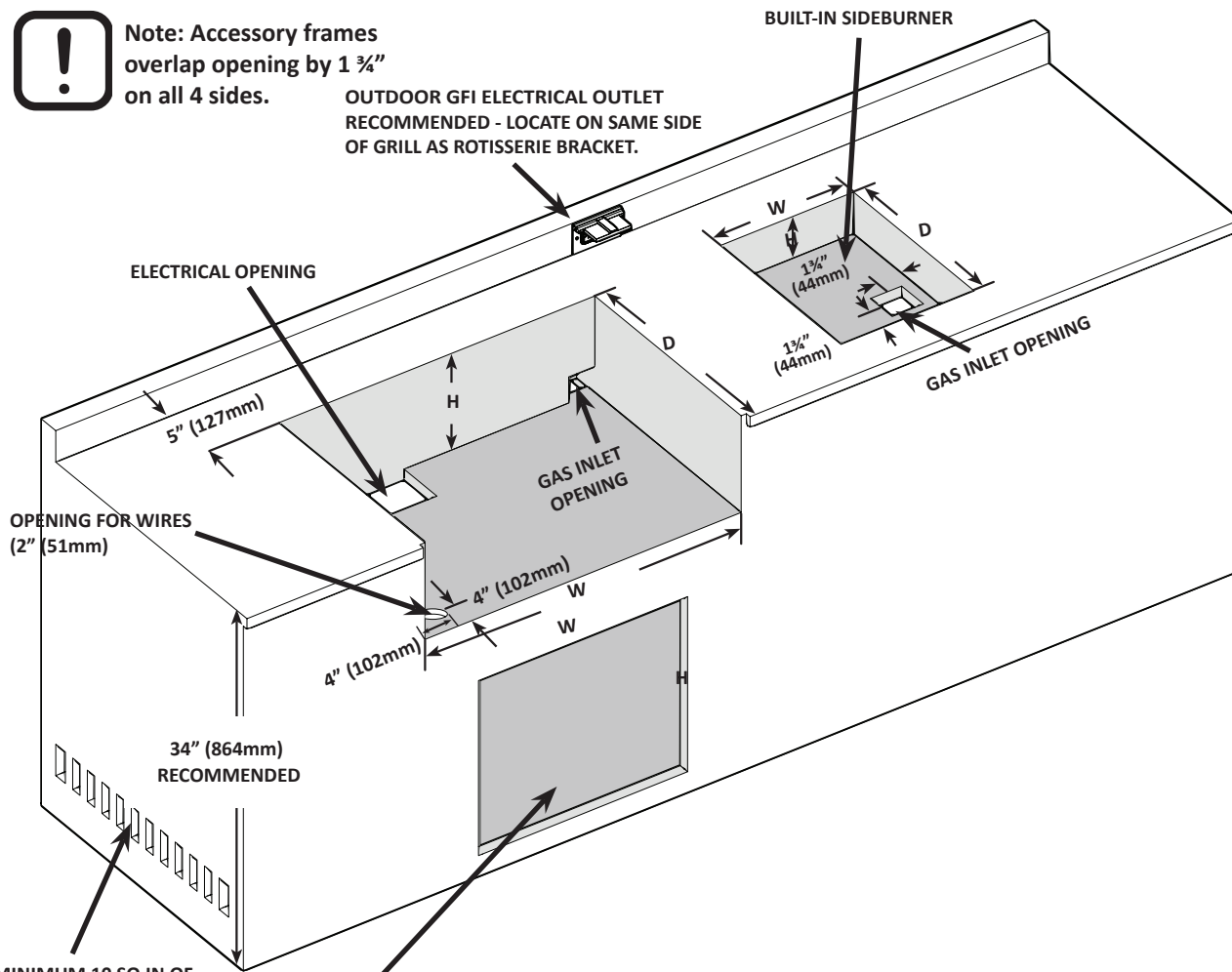
**WARNING!** This grill is designed for installation in a built-in enclosure constructed of combustible materials when installed with zero clearance liner Part No. BI-3323-ZCL and must be installed and serviced by a qualified installer to local codes.

**WARNING!** WARNING! If not installing with the Zero Clearance Liner, use only non-combustible materials (certified to ASTM E-136) when finishing the appliance (e.g. steel studs, cement board, ceramic tile, marble, paint, etcetera). Do not use wood or drywall.



**Note:** Accessory frames overlap opening by 1 3/4" on all 4 sides.

OUTDOOR GFI ELECTRICAL OUTLET RECOMMENDED - LOCATE ON SAME SIDE OF GRILL AS ROTISSERIE BRACKET.



MINIMUM 10 SQ IN OF VENTILATION REQUIRED ON EACH END OF CABINET



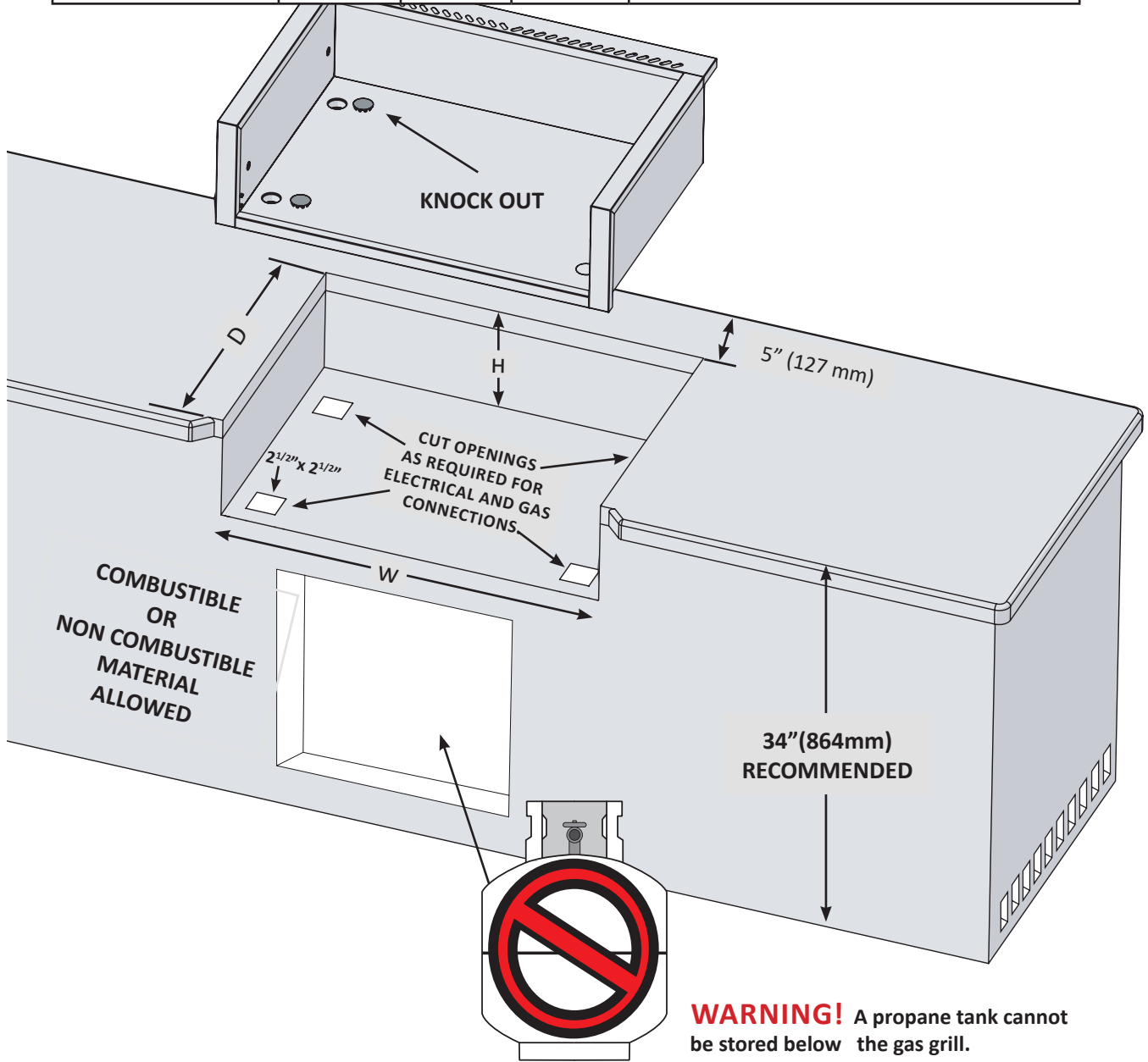
**WARNING!** A propane tank can not be stored below the gas grill.

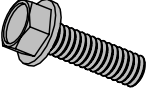
**WARNING!** CABINET FRAME, CABINET AND COUNTER TOP MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL WHEN NOT INSTALLED WITH THE ZERO CLEARANCE LINER PART NO. BI-3323-ZCL



# BUILT-IN UNIT OPENING DIMENSIONS

MODEL	OPENING DIMENSIONS			NOTES
	W	D	H	
BIP / BIPRO500 WITH ZERO CLEARANCE SHELL BI-3323-ZCL	33" / 840 mm	22 9/16" / 573 mm	9 1/16" / 230 mm	

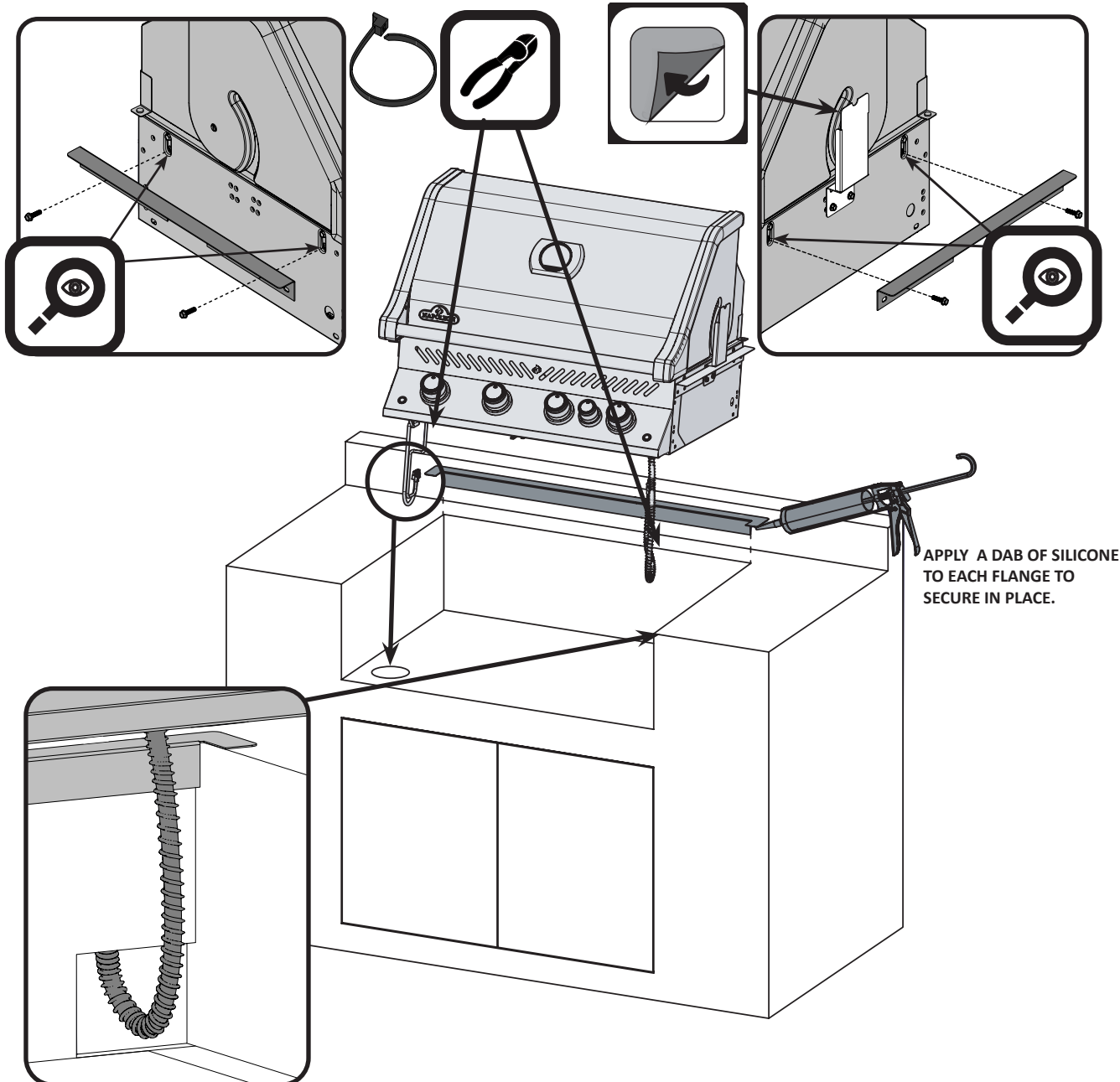


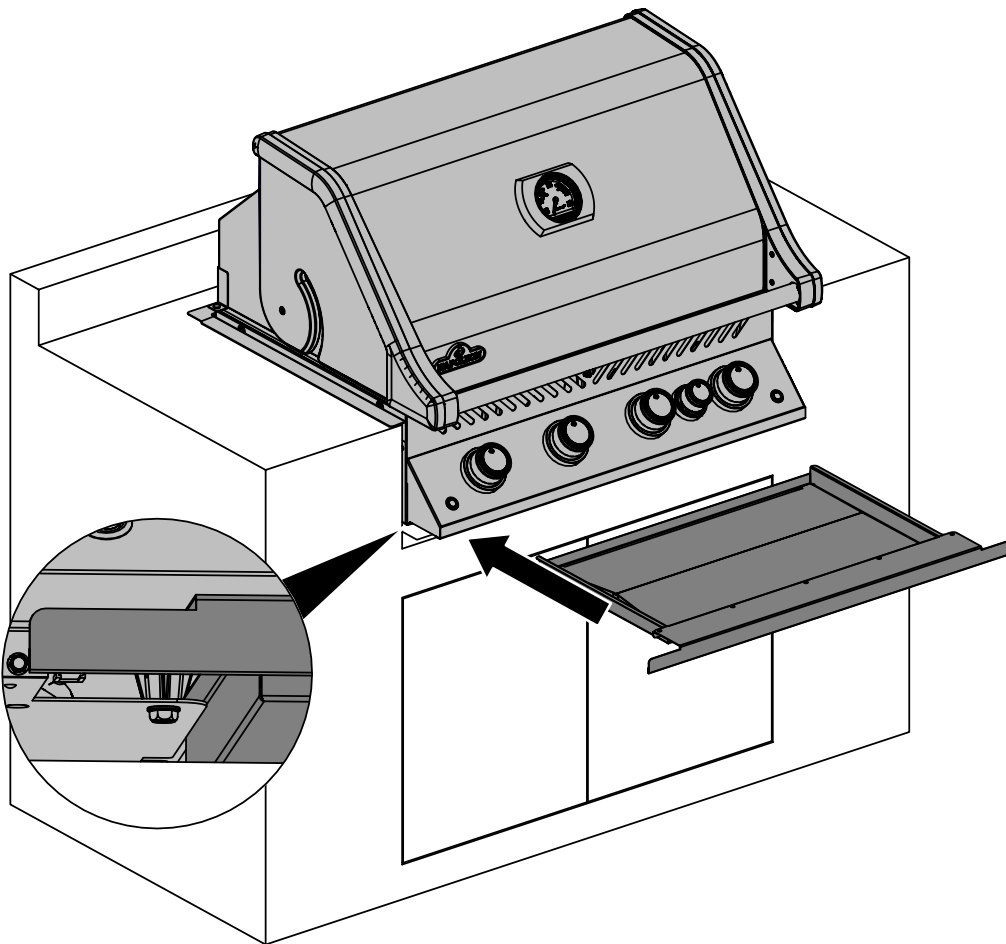
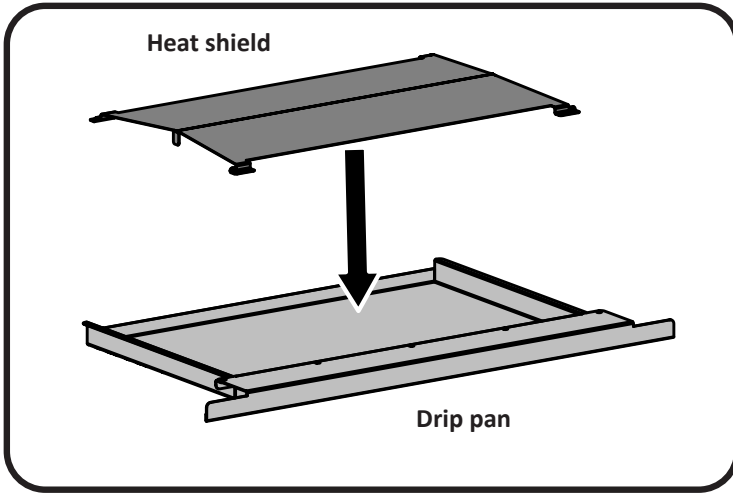
 **x4** (Pre-installed at factory.)  
N570-0087 (1/4" -20 X 7/8")

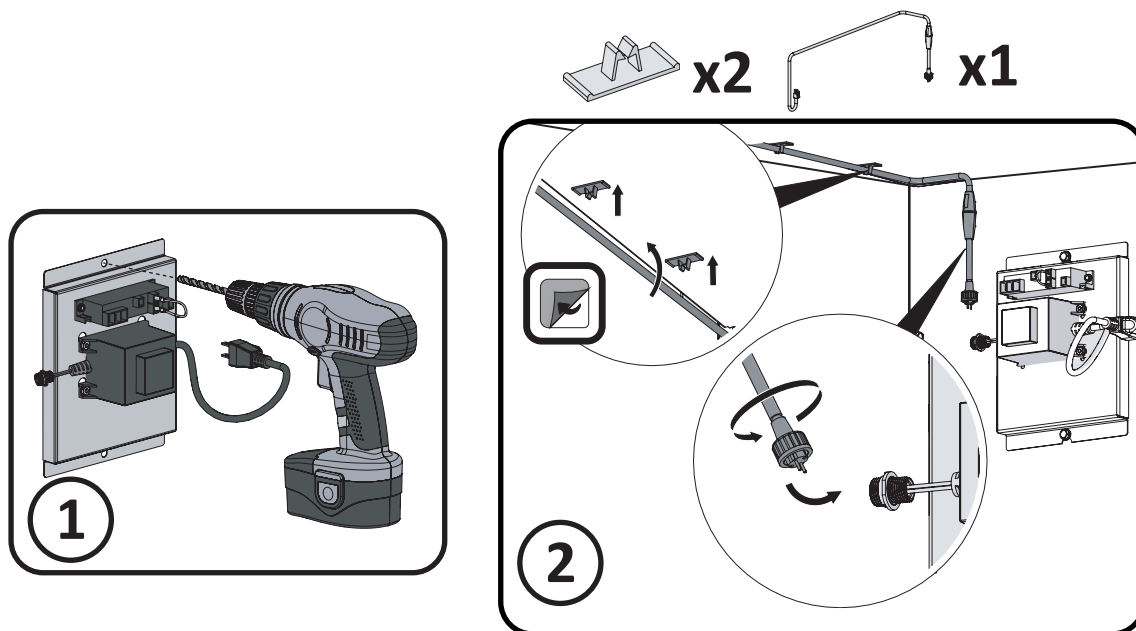
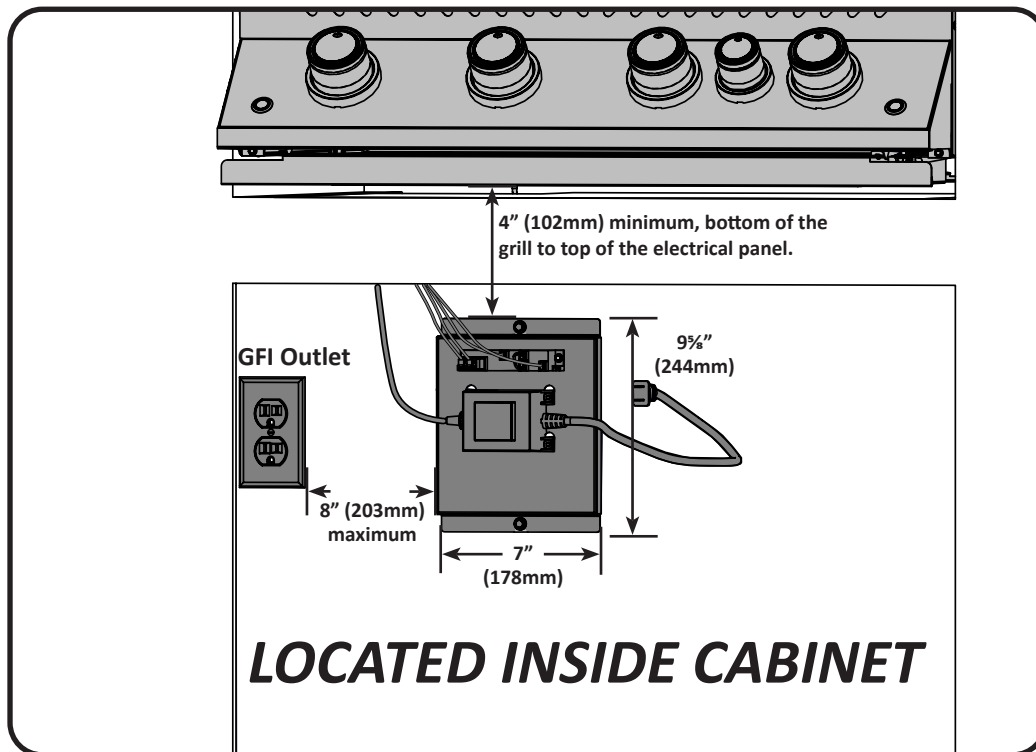


This grill is designed for masonry, NON-COMBUSTIBLE enclosures only when not installed with zero clearance liner and must be installed and serviced by a qualified installer to local codes.

1. Attach the side mounting brackets to each side of the grill using (4) 1/4 - 20 x 7/8" screws (N570-0087). Pre-installed at factory.
2. Lay the rear trim piece across the back of the opening. To keep it in place, a dab of silicone may be applied to each wing of the rear trim.
3. Lower the unit in place, the wings on the rear trim should be under the side mounting brackets. Connect the flex supply line to the fitting at the end of the manifold.
4. The entire installation must be leak tested before operating the unit.



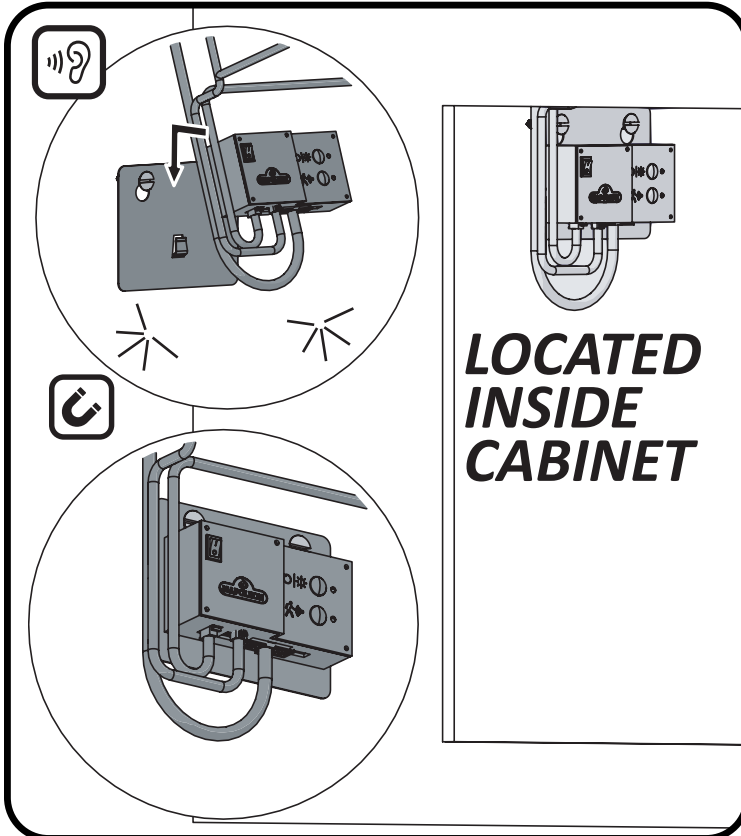
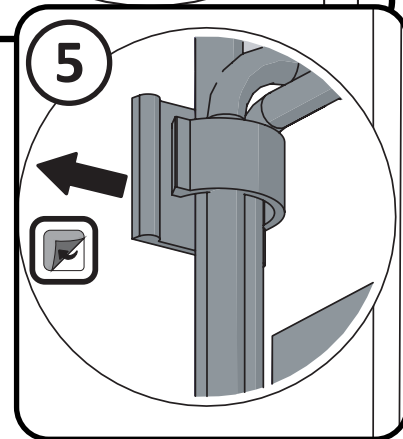
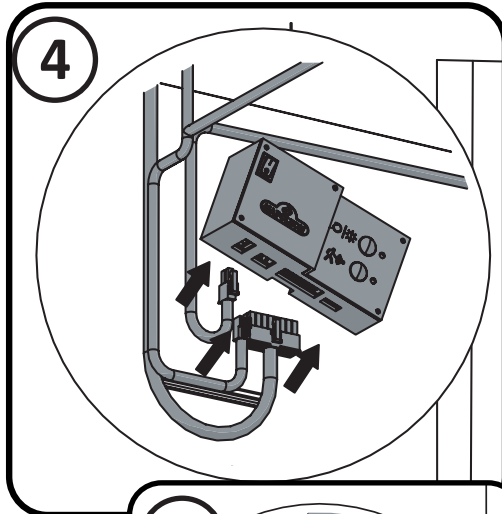
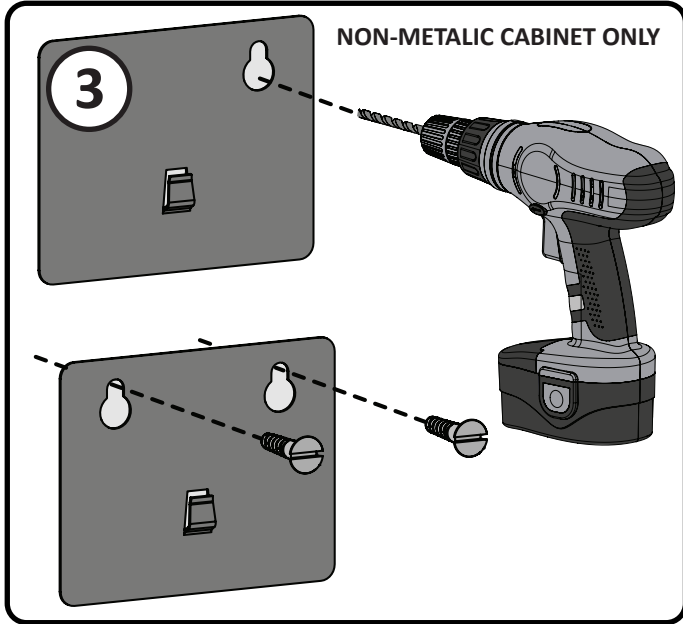
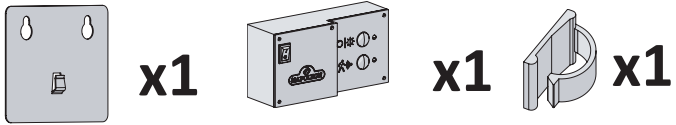




**WARNING!** Failure to follow these instructions could result in property damage, personal injury or death.

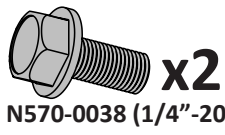
The grills electrical systems are pre assembled in an electrical box which must be mounted a minimum of 4" (102 mm) below the bottom of the grill as illustrated. Fasten the electrical box to the inside of the enclosure, making sure the ventilation holes are not obstructed.

Plug the power supply into a Ground Fault Interrupter (GFI) protected circuit. Never remove the grounding plug or use with an adapter of 2 prongs.





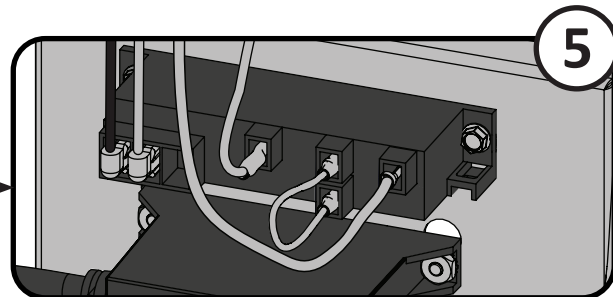
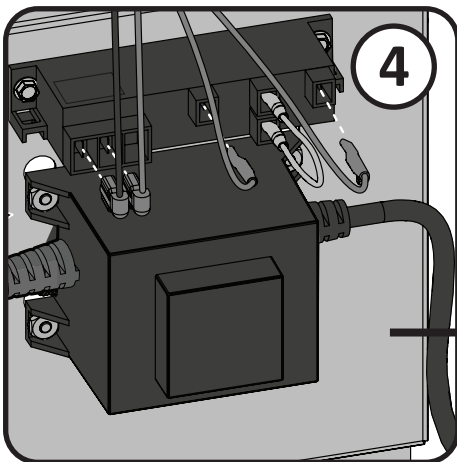
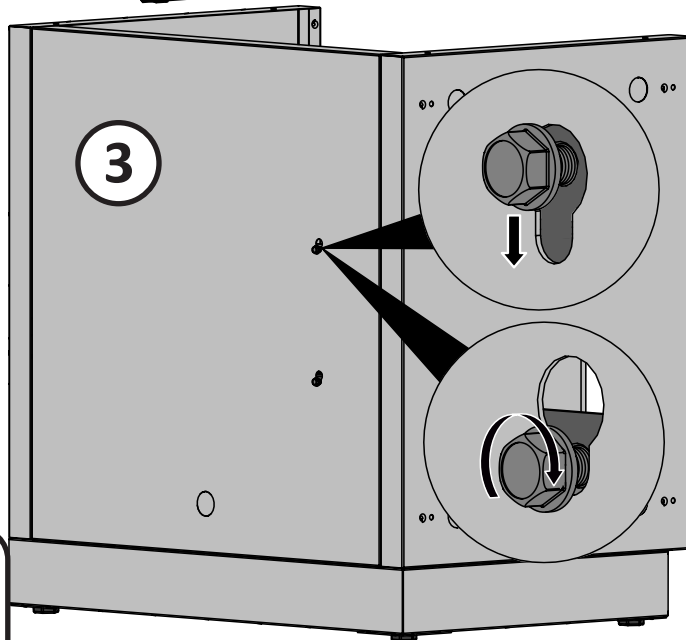
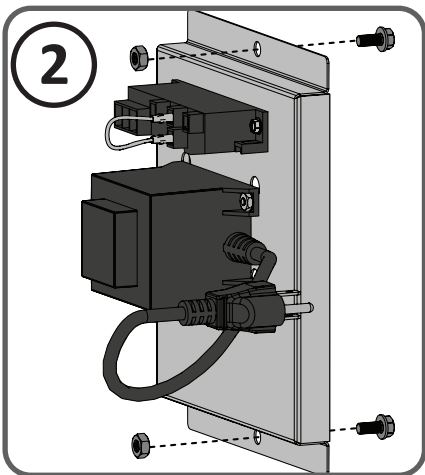
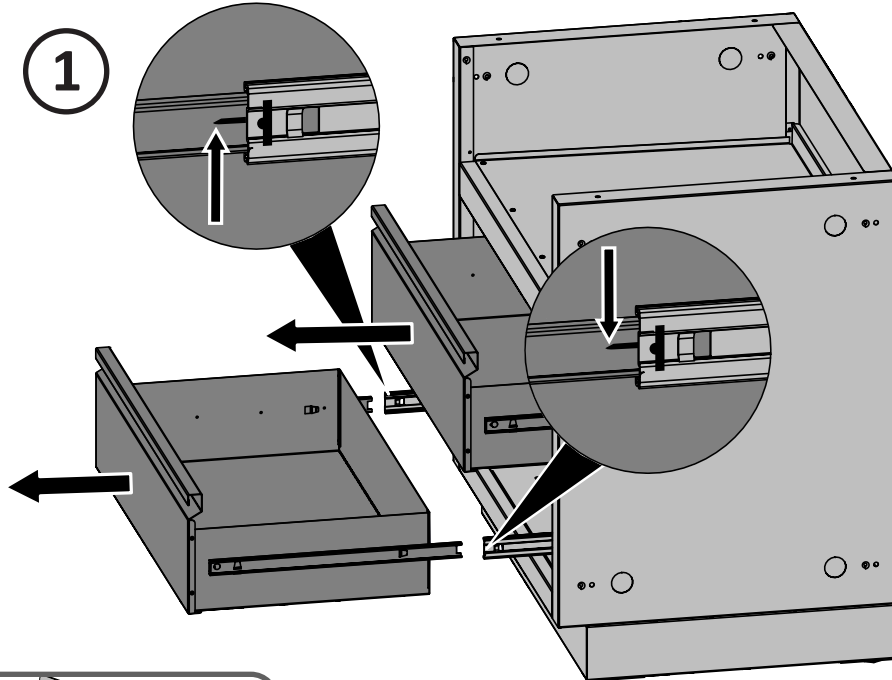
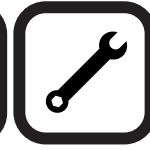
**IM-UGC500**

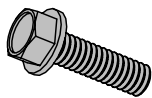


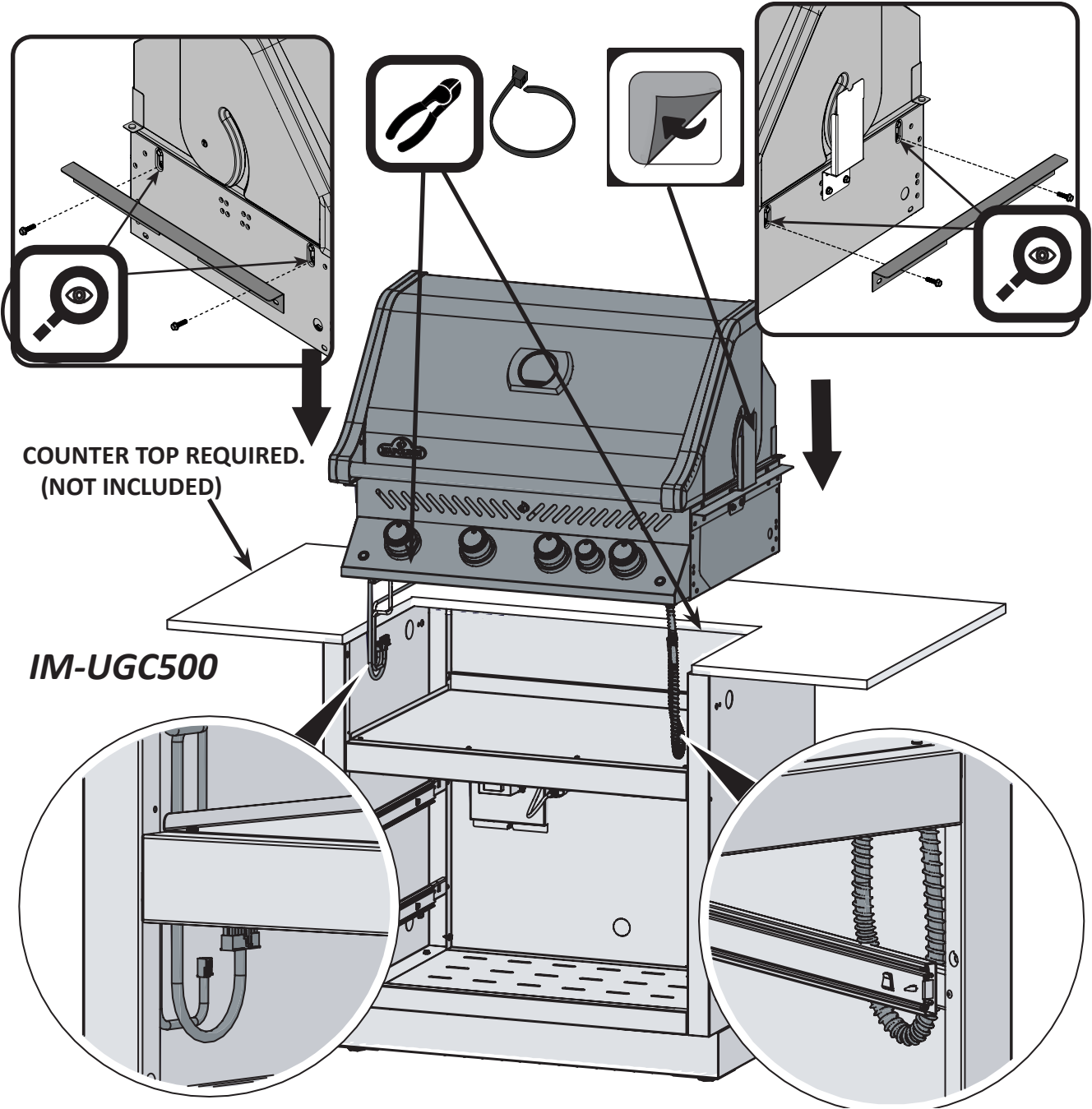
N570-0038 (1/4"-20 X 1/2")



N450-0008 (1/4"-20)



 **x4** (Pre-installed at factory.)  
 N570-0087 (1/4" -20 X 7/8")



COUNTER TOP REQUIRED.  
 (NOT INCLUDED)

**IM-UGC500**



