



PRESTIGE® SERIES GRILLS

ELEVATE YOUR GRILLING GAME. UPGRADE TO A NAPOLEON.

**EVERY.
DE**🔧**AIL.
MATTERS.**



**NO DETAIL
TOO SMALL.**

SEE THE DIFFERENCE A NAPOLEON MAKES.



At Napoleon, we understand that every detail matters. We know that even the smallest details add up to make a big difference when curating your perfect grilling experience.

**EVERY.
DE^TAIL.
MATTERS.**





GET IN THE ZONE— THE SIZZLE ZONE®.

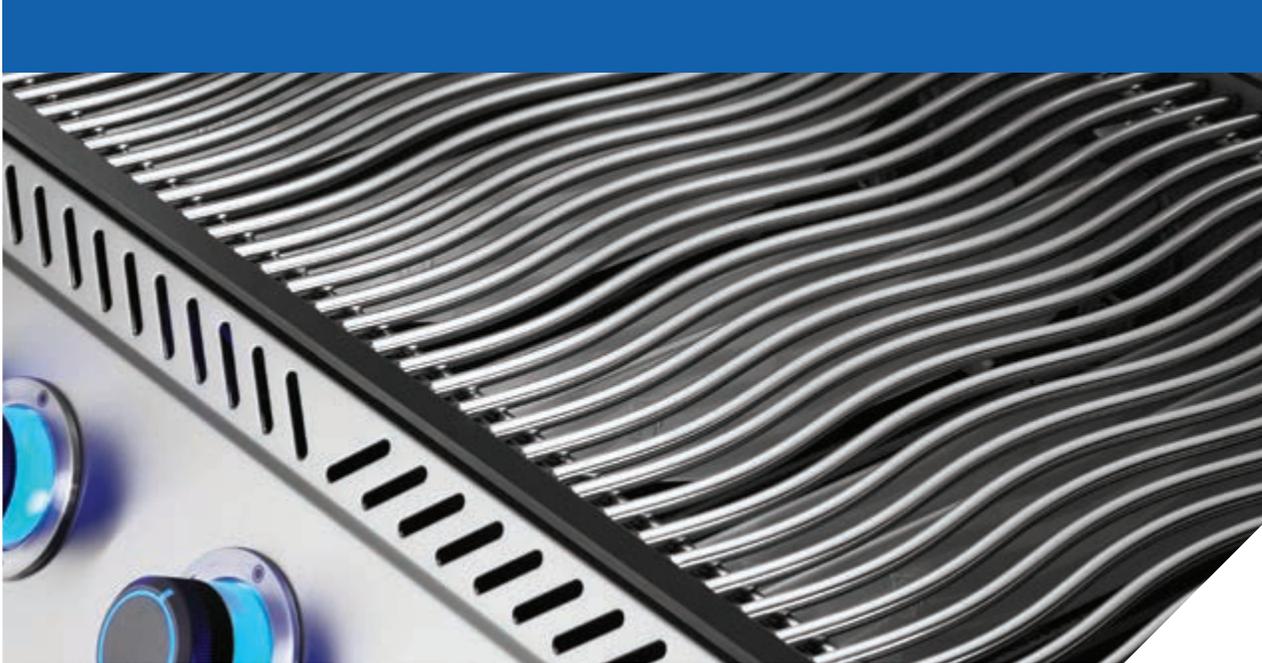
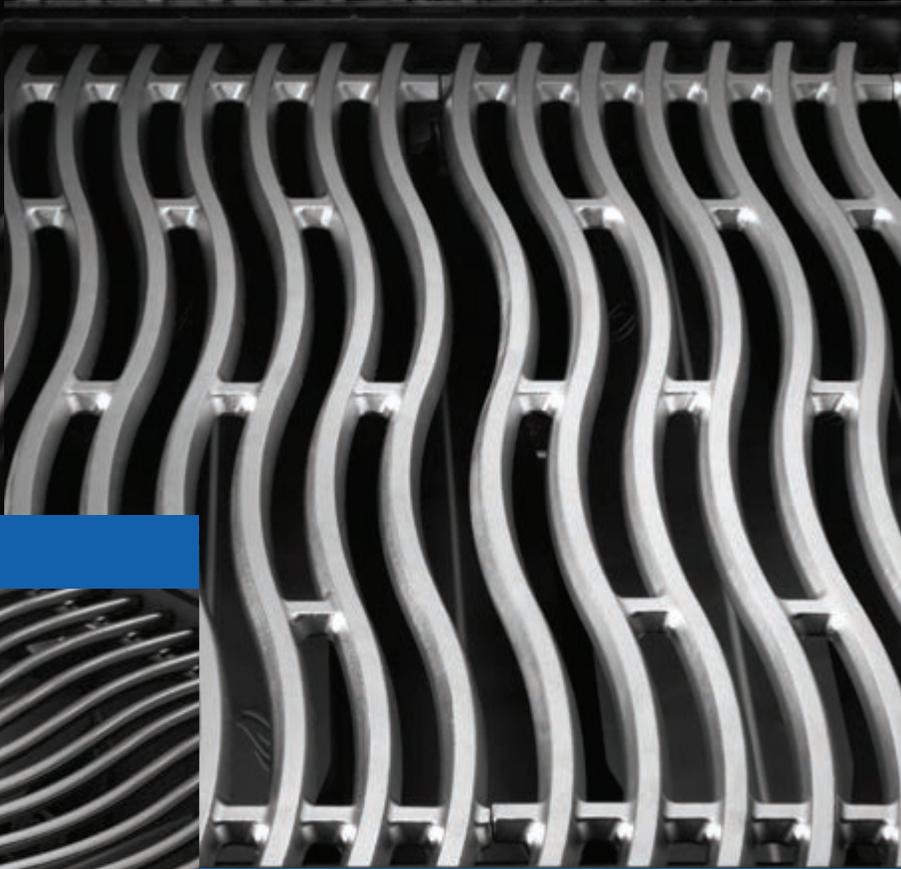
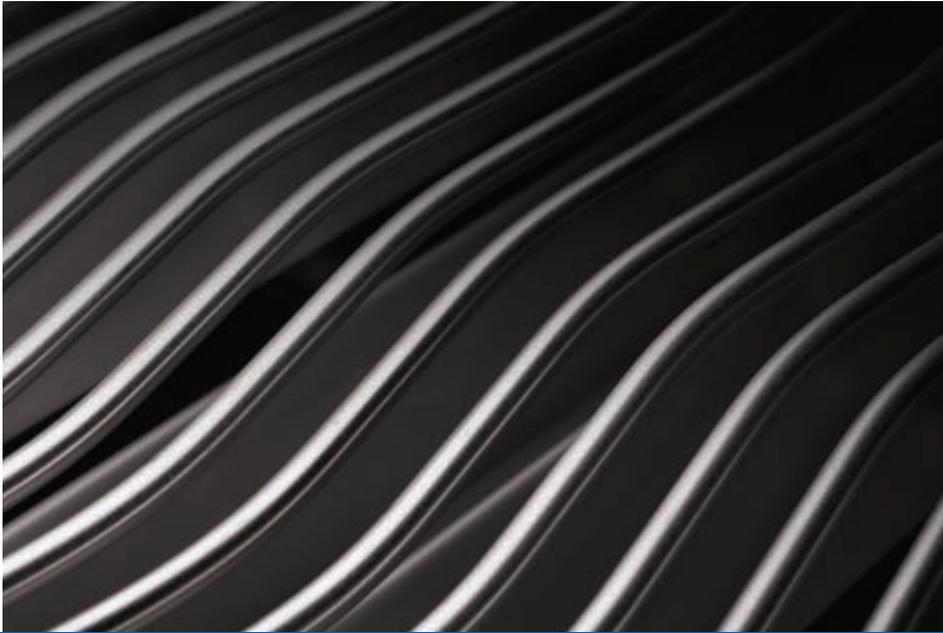
Nothing but the best—experience Napoleon's custom-engineered infrared **SIZZLE ZONE®**. Our innovative infrared technology is capable of heating to an astounding 1800°F in only 30 seconds, for a steakhouse-quality sear in a snap.

NAPOLEON EXCLUSIVE- SAFETYGLOW™ KNOBS.

Knobs that do so much more than just ignite the burners—they prioritize your safety. Our innovative knobs glow red when turned on, providing an instant visual cue.









PATENTED WAVE™ COOKING GRIDS.

Our cooking grids are curved, not straight. Their unique shape provides enhanced durability and heat retention, plus they prevent food from falling through the cracks.



PRESTIGE® SERIES GRILLS

Innovation meets perfection. Every component is meticulously engineered to deliver outstanding results and long-lasting durability. Elevate your grilling experience so you can Do More, Know More, and Experiment More—every time you fire it up.

DO MORE.

Offering unmatched convenience, versatile cooking options, smart storage solutions, and effortless cleaning to make grilling easier than ever.

KNOW MORE.

Dive into cutting-edge technology that excites and empowers you. Gain the knowledge and confidence you need with smart guidance and cook assist features that help you master every meal.

EXPERIMENT MORE.

Be inspired to push your culinary boundaries. With the Prestige Series, you can experiment with new techniques, flavours, and styles, unlocking endless creations for your grilling adventures.



PRESTIGE® SERIES GRILLS

Experience innovation with our dynamic evolution in grilling that connects you with your grilling experience more than ever before.



PRESTIGE

Available models:

Prestige® 500 Connected: P500VXRSIBSS (pictured above),
Prestige® 500 Non-Connected: P500VRSIBSS



PRESTIGE

Available model:

Prestige® 500 Phantom Connected:
P500VXRSIBK-PHM (pictured above),



PRESTIGE

Available models:

Prestige® 665 Connected: P665VXRSIBSS (pictured above),
Prestige® 665 Non-Connected: P665VRSIBSS



**BRING YOUR "A" GAME WITH
HIGH-POWER INFRARED HEAT.**



PRESTIGE

PRESTIGE® 665 | 500

STANDARD FEATURES



SAFETYGLOW™ CONTROL KNOBS

Backlit with blue LEDs that change to red when the gas is on, making it easier and safer to grill after dark.



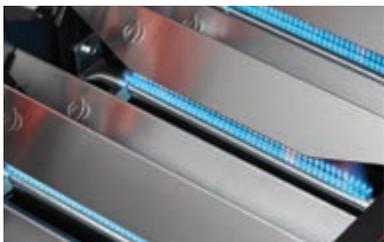
EXTENDED REAR BURNER WITH ROTISSERIE KIT INCLUDED

An additional 3" of burner length for a more even cooking temperature, ideal for rotisserie cooking and creating delicious, slow-roasted meals.



JETFIRE™ 2.0 IGNITION

Enhanced one-spark technology for reliable quick and easy ignition.



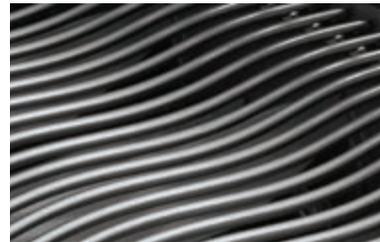
STAGGERED SEAR PLATES

Optimized to allow heat to move more efficiently, with alternating up/down positioning to reduce flare-ups and make cleaning easier. Designed for improved vaporization of drippings for enhanced flavor.



INFRARED SIZZLE ZONE®

Heats up to 1800 degrees F, giving you perfectly seared, restaurant-quality steaks.



8.5MM ICONIC WAVE™ COOKING GRIDS

Offering better heat retention, even cooking, and perfect sear marks, these stainless steel grids offer superior performance with long-lasting durability.



PATENTED STAINLESS STEEL BURNER TUBE

Our patented stainless steel burner tubes are designed to not only deliver industry leading evenness of heat, optimized gas usage for greater efficiency but a simple one-spark ignition every time.



INDUSTRIAL CASTER WHEELS

Rugged and durable, with full-metal locking wheels that can hold up to 176 lbs each, the Prestige Series moves with ease and stability. The threaded rod wheel system offers enhanced leveling for a perfect, balanced grilling experience.

ALSO STANDARD ON ALL MODELS

Porcelain-coated grease drip pan resists corrosion from salt in sauces, ensuring long-term durability and easy cleaning.

Grease management system reduces the risk of grease fires.

Stainless steel stow-away warming rack flips up and out of the way while the rear burner is in use.

Reinforced doors and an improved water bezel provide greater durability and rust-resistance.

Max prep zone shelf with integrated bottle opener and tool hooks that are hidden away.

Lift Ease™ lid with centre-gravity technology.

PRESTIGE® CONNECTED

PRESTIGE® FEATURES +

All the features of our Prestige® series grills with added smart technology. Experience the benefits of connected grilling that allow you to know what's happening in your grill no matter where you are in your house or yard.



ENTERTAINING MADE EASY

Grill smart—impress your guests with perfectly cooked meals without the hassle of standing by your grill. Smart technology allows you to keep track of your grill while entertaining!



5" LCD DISPLAY SCREEN

Monitor your grill's temperature with clear, at-a-glance readings.



WI-FI & BLUETOOTH® CONNECTIVITY

Connect to your smartphone using Wi-Fi or Bluetooth®.



DIGITAL TANK SCALE

Never run out of propane, our digital tank scale will alert you when the propane is getting low. (Available on propane models only).



INCLUDED TEMPERATURE PROBES

Three included temperature probes allow you to monitor your meal.

PRESTIGE® 665

NATURAL GAS OR PROPANE

94k BTU

0 TO 1800°F IN 30 SECONDS

SIZZLE ZONE®

COOKS UP TO

41 BURGERS

GRILL TO PERFECTION

6 BURNERS

CENTER-GRAVITY LID

LIFT EASE™



CONNECTED

P665VXRSIBSS

NON-CONNECTED

P665VRSIBSS

PRESTIGE® 500

NATURAL GAS OR PROPANE

82k BTU

0 TO 1800°F IN 30 SECONDS

SIZZLE ZONE®

COOKS UP TO

31 BURGERS

GRILL TO PERFECTION

5 BURNERS

CENTER-GRAVITY LID

LIFT EASE™



CONNECTED
P500VXRSIBSS

NON-CONNECTED
P500VRSIBSS



PRESTIGE® 500 PHANTOM

NATURAL GAS OR PROPANE
82k BTU

0 TO 1800°F IN 30 SECONDS
SIZZLE ZONE®

COOKS UP TO
31 BURGERS*

GRILL TO PERFECTION
5 BURNERS

CENTER-GRAVITY LID
LIFT EASE™



CONNECTED
P500VXRSIBPK-PHM

PRESTIGE®

PRESTIGE® PHM

500	665	500
5 burners	6 burners	5 burners
82,000 BTU	94,000 BTU	82,000 BTU
Cooks up to 31 burgers	Cooks up to 41 burgers	Cooks up to 31 burgers
Connected and non-connected models available		Connected
8.5mm stainless steel cooking grids		Cast stainless cooking grids, multi-function warming rack

Infrared **SIZZLE ZONE™** side burner

16,000 BTU IR3+ side burner

SafetyGlow™ Knobs

Infrared rear burner with 2-fork rotisserie kit

Made in Canada

LIFETIME LIMITED WARRANTY

PRESTIGE® UNDER GRILL STORAGE CARTS



DESIGNED FOR PRESTIGE® 500 & 665
68003 | INCLUDES 2 CARTS

PHANTOM PRESTIGE® UNDER GRILL STORAGE



DESIGNED FOR PRESTIGE® PHANTOM 500
68004 | INCLUDES 2 CARTS

UPGRADE YOUR GRILLING ACCESSORIES



PREMIUM GRILL SPATULA

GATL007



PREMIUM TONGS

GATL008



PREMIUM GRILL BRUSH WITH STAINLESS STEEL BRISTLES

GABR007



PREMIUM GRILL TOOL SET

GATL006



PIZZA STONE

70084



PIZZA PAN

56066



PIZZA SPATULA

70003



INTERIOR/EXTERIOR GRILL CLEANER

62042/62044



BAMBOO CUTTING BOARD

70113



DRIP PAN LINER

62070/71



GENUINE LEATHER HEAT-RESISTANT GLOVES

62147



HEAT-RESISTANT GLOVES WITH SILICONE GRIPS

62145



ROTOISSERIE GRILL BASKET

64000



MULTIFUNCTIONAL WARMING RACK

71500/71504



GRIDDLE INSERT

56041



STAINLESS STEEL GRIDDLE INSERT

56094



CAST IRON FRYING PAN

56053



CAST IRON DUTCH OVEN

56059

COOKING STYLES EXPLAINED DIRECT VS. INDIRECT HEAT



Cooking over **DIRECT HEAT** entails positioning your food directly above the flame, perfect for searing steaks, thinner cuts of meat, and vegetables. Keep the lid closed to cook faster than with the lid up. Anything less than two inches thick is typically cooked using **DIRECT HEAT**.

INDIRECT HEAT is similar to baking—food is placed over the unlit burner with the other side on high. This is an excellent way to cook tough cuts of meat that require a low and slow cooking approach. **INDIRECT HEAT** is ideal for including a smoker pipe for extra flavor.

Unique to Napoleon—our innovative **CHARCOAL TRAYS** allow you to switch from gas to charcoal in a snap.

Use a **ROTOISSERIE** to seal in juices, provide a beautiful sear and self-baste larger cuts of meat. It is a hands-off cooking method you can enjoy with the rear **ROTOISSERIE** burner.

Napoleon's innovative **INFRARED SIDE AND REAR BURNERS** produce intense 1800°F heat to instantly sear meat and lock in flavor and juice.

Combine our **SMOKER TUBE** with **INDIRECT HEAT** to create flavorful, stress-free meals. Fill the optional **SMOKER TUBE** with wet woodchips then position over the left burner turned on high. Place your food on the right and smoke for several hours under a closed lid. Fresh wood chips may be added as needed.

COOKING WITH CHARCOAL ON YOUR GAS GRILL

A Napoleon Exclusive—the convenience of gas with the flavor of charcoal—we've got it covered! Napoleon's charcoal tray fits your existing grill and lights easily with your gas burner. No need for lighter fluid!

Enjoy the the freedom to switch from gas to charcoal with ease. Simply replace your sear plates with the charcoal tray, fill with charcoal, then light with the burners on your grill. Replace your cooking grids and you're cookin' with charcoal!



TRANSFORM YOUR GRILL

Effortlessly convert your grill with our Premium Stainless Steel Griddle Insert. Ideal for searing, sautéing, and stir-frying, this griddle offers a generous cooking surface and provides ample space to cook with ease. Achieve an epic sear on steaks, cook juicy burgers, full breakfasts, and more. Enjoy a reliable cooking experience thanks to thick stainless steel construction and even heat distribution, plus the integrated grease traps capture drippings for easy cleanup. Save space and money, convert your existing grill into a griddle in a snap.



HOW DOES INFRARED COOKING WORK?

Infrared technology is innovative, using radiant energy similar to the sun. Low-frequency waves from the invisible part of the light spectrum travel from the infrared burner directly to your food without heating the surrounding air.

Napoleon infrared burners are designed with ceramic tiles with thousands of evenly spaced flame ports which heat up the ceramic up to a sizzling 1800°F in seconds, producing radiant infrared energy. This intense heat, or **SIZZLE ZONE®**, quickly sears your food, locking in moisture and flavor.

The results? Delicious, juicy meals in less time so whipping up the perfect meal is quick and easy every time.

GREAT FLAVOR AND MOISTURE RETENTION

Radiant energy is delivered directly to the food, not the air so it cooks quickly, resulting in a greater retention of food weight.

MORE EFFICIENT

As infrared heats food directly, not the air around it, grilling year round is much easier.

THE ENVIRONMENTAL CHOICE!

Cooking your food with Napoleon's advanced infrared technology can reduce your gas consumption by up to 50%.

BTU Consumption

Traditional Grilling

Napoleon Infrared Grilling



READY-TO-GRILL IN 30 SECONDS

COOK THE PERFECT INFRARED STEAK.

1. Bring steak to room temperature, pat dry and season generously with salt and pepper.
2. Preheat your infrared burner for about one minute.
3. Place your steak on the preheated grid.
4. Sear for 1-2 minutes, turn 90-degrees and continue searing for 1-2 minutes.
5. Remove and rest for a rare to medium rare steak or continue cooking using indirect heat on your main grill head to the perfect doneness.

TIP: Choose a steak that is well-marbled; the more marbled it is inside, the more flavorful and tender your steak will be. A perfect steak size is about 1 ½ to 2 inches thick and 12 to 16 ounces.



SPECIFICATIONS	P665VXSIB	P665RSIB	P500VXSIB-PHM	P500VXSIB	P500VRSIB
Lift EASE™ roll top lid	S	S	S	S	S
Lid color*	ss	ss	mk	ss	ss
Wi-Fi & Bluetooth® connectivity, LCD display	S	-	S	S	-
ACCU-PROBE™ temperature gauge	S	S	S	S	S
Electronic ignition (side and rear burner)	S†	S†	S†	S†	S†
Instant, battery-free JETFIRE™ 2.0 ignition	S	S	S	S	S
Instant, batter-free JETFIRE™ ignition	-	-	-	-	-
Infrared ceramic bottom burners	-	-	-	-	-
Stainless steel bottom burners	5	5	4	4	4
Stainless steel warming burner	-	-	-	-	-
Integrated wood chip smoker tray	-	-	-	-	-
Stainless steel rear infrared rotisserie burner	S	S	S	S	S
Two-stage power side burner	-	-	-	-	-
Infrared SIZZLE ZONE® side burner	S	S	S	S	S
Stainless steel 8.5mm Iconic WAVE™ cooking grids	S	S	-	S	S
Cast stainless steel iconic WAVE™ cooking grids	-	-	S	-	-
Stainless steel 9.5mm Iconic WAVE™ cooking grids	-	-	-	-	-
Integrated ice / marinade bucket and cutting board	-	-	-	-	-
LED SPECTRUM/NIGHT LIGHT™ with SafetyGlow™ control knobs	-	-	-	-	-
LED control knobs with SafetyGlow™	S	S	S	S	S
Interior cabinet LED lights	-	-	-	-	-
Interior grill head halogen lights	-	-	-	-	-
Removable drip pan	S	S	S	S	S
Industrial locking caster wheels	S	S	S	S	S
President's Lifetime Limited Warranty	S	S	S	S	S
ACCESSORIES	P665VXSIB	P665RSIB	P500RSIB	P500VXSIB-PHM	P500VRSIB
Commercial-quality rotisserie kit	-	-	-	-	-
Heavy-duty rotisserie kit – 2 Forks	S	S	S	S	S
Charcoal tray	0	0	0	0	0
Heavy-duty cover	0	0	0	0	0
GRILL INPUTS (BTUs)	P665VXSIB	P665RSIB	P500RSIB	P500VXSIB-PHM	P500VRSIB
Main infrared burners	-	-	-	-	-
Main tube burners	60,000	60,000	48,000	48,000	48,000
Side burner	16,000	16,000	16,000	16,000	16,000
Rear infrared burner	18,000	18,000	18,000	18,000	18,000
Smoker burner	-	-	-	-	-
Warming burner	-	-	-	-	-
Total	94,000	94,000	82,000	82,000	82,000
DIMENSIONS	P665VXSIB	P665RSIB	P500RSIB	P500VXSIB-PHM	P500VRSIB
Total width in inches (cm) shelves up	74 (188)	74 (188)	66¼ (168)	66 ¼ (168)	66 ¼ (168)
Total depth in inches (cm)	26 ½ (67)	26 (66)	26 (66)	26 (66)	26 (66)
Total height in inches (cm) lid closed / lid open	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)	51 (129.5) / 58 (147)

S = standard O = optional * Lid colors: ss = stainless steel, mk = matte black, † Rear and side burner



napoleon.com

24 Napoleon Road, Barrie, Ontario, L4M 0G8
103 Miller Drive, Crittenden, Kentucky, USA 41030
7200 Trans Canada Highway, Montreal, Quebec H4T 1A3

PHONE: 1-888-721-8324



Follow us on social
[@napoleonproducts](https://www.instagram.com/napoleonproducts)

Authorized Dealer

Approved by Intertek Testing Services to standards in the USA and Canada: ANSI Z21.58 / CSA 1.6 - Outdoor Cooking Gas Appliances. 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. Images and colors may not be exactly as shown. Napoleon is a trademark of Wolf Steel Group Inc. and is used under license.



Printed in Canada
ADBRN2-PRES - 09/2025