NAPOLEON

INNOVATION BUILT BETTER

ROGUE® SERIES GRILLS
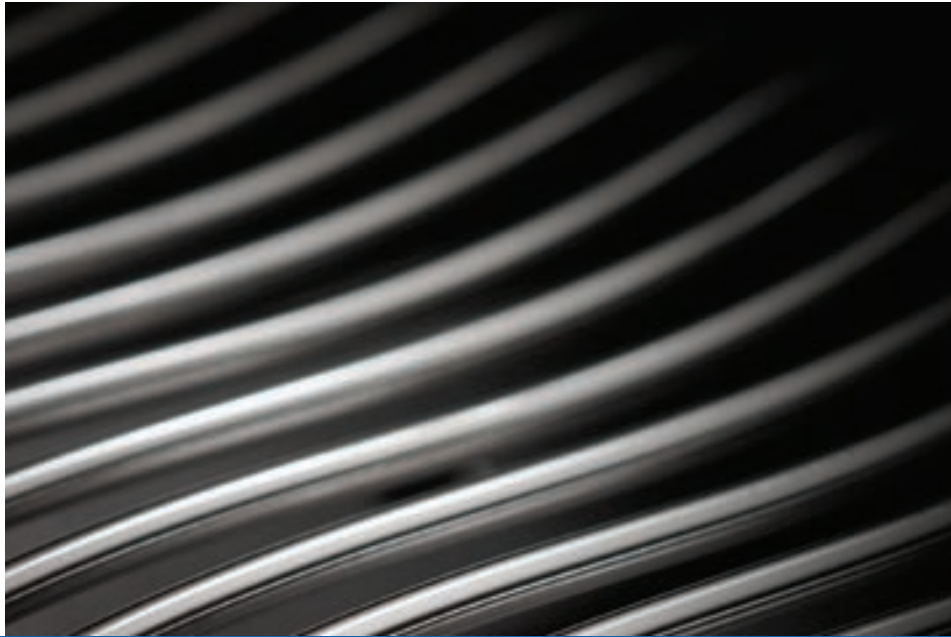
IT'S TIME. GO ROGUE.

EVERY. DETAIL. 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.

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.

NEW TO THE ROGUE® PRO-S. 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.

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.

ONE GRILL, ENDLESS CREATIONS.

Unlock endless culinary possibilities with Napoleon Grills—where precision engineering meets expert craftsmanship. Whether you're a seasoned chef or a weekend warrior, our grills give you the freedom to smoke, sear, roast, and even enjoy the authentic flavor of charcoal grilling—all with the push of a button.

ROGUE® SERIES GRILLS

The perfect balance of power and precision.

ROGUE

Available models:
R425K-2 (pictured above)
R425SS-2
R525K-2
R525SS-2

ROGUE PRO

Available models:
RP525SIBSS-2 (pictured above)
RP425SIBK-2
RP425SIBSS-2
RP525SIBK-2
RP625SIBK-2
RP625SIBSS-2

ROGUE PRO S

Available models:
RPS525RSIBSS-2 (pictured above)
RPS425RSIBSS-2
RPS425RSIBK-2-PHM
RPS625RSIBSS-2

ROGUE® SERIES

The Rogue® Series delivers exceptional grilling power and precision with features designed to elevate your cooking. With individually controlled burners, JETFIRE™ ignition, and iconic WAVE™ cooking grids, you'll enjoy perfect heat distribution and flawless results every time. The 15-year limited warranty ensures peace of mind, while the folding side shelves and locking caster wheels offer ultimate convenience. Whether grilling, searing, or slow-cooking, the Rogue® Series is built for durability, performance, and unmatched value.

ROGUE® PRO-S
625 | 525 | 425

SAFETYGLOW™ Control Knobs

Infrared SIZZLE ZONE® Side Burner

Infrared Rear Burner

Instant JETFIRE™ Ignition

Stainless Steel Cooking Grids

Dual-Level Stainless Steel Sear Plates

Durable Cast Aluminum Fire Box

Integrated Bottle Opener

ROGUE® PRO-S 625

| NATURAL GAS OR PROPANE **88.5k BTU** | INFRARED SIDE AND REAR ROTISSERIE **SIZZLE ZONE®** | COOKS UP TO **39 BURGERS*** | GRILL TO PERFECTION **5 BURNERS** |

RPS625RSIBSS-2

SAFETYGLOW™ CONTROL KNOBS
Back lit with blue LEDs that change to red when the gas is on, making it easier and safer to grill after dark.

INFRARED REAR BURNER
The rear infrared burner is perfect for slow spit roasting many different delicious meals.

INFRARED SIZZLE ZONE® SIDE BURNER
Achieve the perfect, steakhouse-quality sear with high, even heat, plus an ideal space for sauces and side dishes.

ICONIC WAVE™ 7.5MM COOKING GRIDS
These grids ensure even heat distribution, prevents food from falling through, and provide lasting durability with exceptional sear marks.

JETFIRE™ IGNITION
Lights each burner independently with a jet of flame, offering fast and reliable ignition with a simple push and turn—no battery required.

HEAVY-DUTY LOCKING CASTER WHEELS
Durable and designed to hold your grill securely in place while offering easy mobility when you need to move it.

STAINLESS STEEL WARMING RACK
A high-durability upgrade that resists wear and provides the perfect space to keep food warm without overcooking.

*Grill capacity based on 4" burgers

ROGUE® PRO-S 525

NATURAL GAS OR PROPANE	INFRARED SIDE AND REAR ROTISSERIE	COOKS UP TO	GRILL TO PERFECTION
76.5k BTU	**SIZZLE ZONE®**	**32 BURGERS***	**4 BURNERS**

RPS525RSIBSS-2

15 YEAR LIMITED **WARRANTY**

*Grill capacity based on 4" burgers

ROGUE® PRO-S 425

NATURAL GAS OR PROPANE	INFRARED SIDE AND REAR ROTISSERIE	COOKS UP TO	GRILL TO PERFECTION
70.5k BTU	**SIZZLE ZONE®**	**26 BURGERS***	**3 BURNERS**

RPS425RSIBK-2-PHM   RPS425RSIBSS-2

*Grill capacity based on 4" burgers

ROGUE® PRO
625 | 525 | 425

White Backlit Control Knobs

Infrared SIZZLE ZONE® Side Burner

Iconic WAVE™ Cooking Grids

Instant JETFIRE™ Ignition

Sleek High-Top Lid

Dual-Level Stainless Steel Sear Plates

Durable Cast Aluminum Fire Box

Integrated Bottle Opener

RP625SIBSS-2

WHITE BACK LIT KNOBS
Entertain after dark with bright white light control knobs that provide increased visibility at night for a premium entertaining experience.

INFRARED SIZZLE ZONE® SIDE BURNER
Achieve the perfect steakhouse-quality sear with high, even heat, plus an ideal space for sauces and side dishes.

ICONIC WAVE™ COOKING GRIDS
These stainless-steel grids ensure even heat distribution, prevent food from falling through, and provide lasting durability with exceptional sear marks.

JETFIRE™ IGNITION
Lights each burner independently with a jet of flame, offering fast and reliable ignition with a simple push and turn—no battery required.

HEAVY-DUTY LOCKING CASTER WHEELS
Durable and designed to hold your grill securely in place while offering easy mobility when you need to move it.

STAINLESS STEEL WARMING RACK
A high-durability upgrade that resists wear and provides the perfect space to keep food warm without overcooking.

*Grill capacity based on 4" burgers

ROGUE® PRO 625

NATURAL GAS OR PROPANE	INFRARED SIDE BURNER	COOKS UP TO	GRILL TO PERFECTION
88.5k BTU	**SIZZLE ZONE®**	**39 BURGERS***	**5 BURNERS**

RP625SIBK-2

15 YEAR
LIMITED
WARRANTY

*Grill capacity based on 4" burgers

ROGUE® PRO 525

NATURAL GAS OR PROPANE	INFRARED SIDE BURNER	COOKS UP TO	GRILL TO PERFECTION
62k BTU	**SIZZLE ZONE®**	**32 BURGERS***	**4 BURNERS**

RP525SIBSS-2   RP525SIBK-2

*Grill capacity based on 4" burgers

ROGUE® PRO 425

NATURAL GAS OR PROPANE	INFRARED SIDE BURNER	COOKS UP TO	GRILL TO PERFECTION
56k BTU	**SIZZLE ZONE®**	**26 BURGERS***	**3 BURNERS**

RP425SIBSS-2   RP425SIBK-2

15 YEAR LIMITED **WARRANTY**

*Grill capacity based on 4" burgers
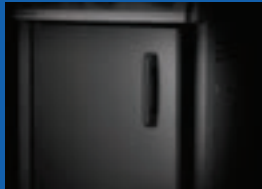
21

ROGUE®
525 | 425

Ergonomic Control Knobs

Sleek Lid

Integrated Tool Hooks

Enclosed Cart

Porcenalized Cast Iron Cooking Grids

Dual-Level Stainless Steel Sear Plates

Durable Cast Aluminum Fire Box

Accuprobe™ Temperature Gauge

ROGUE® 525

NATURAL GAS OR PROPANE
48k BTU

COOKS UP TO
32 BURGERS*

GRILL TO PERFECTION
4 BURNERS

R525SS-2   R525K-2

ICONIC WAVE™ COOKING GRIDS
Provide even heat distribution, iconic sear marks, and prevent food from falling through the grates.

INDIVIDUALLY CONTROLLED BURNERS
Provides precise heat control for every burner, ensuring perfect cooking results for different foods at the same time.

JETFIRE™ IGNITION
Lights each burner independently with a jet of flame, offering fast and reliable ignition with a simple push and turn—no battery required.

FOLDING SIDE SHELVES
Provides extra workspace that conveniently folds down for easy storage in smaller spaces.

LOCKING CASTER WHEELS
Ensure your grill stays securely in place while entertaining yet can be moved easily for storage or repositioning.

CHROME-PLATED WARMING RACK
Provides the perfect space to keep food warm without overcooking.

*Grill capacity based on 4" burgers

ROGUE® 425

NATURAL GAS OR PROPANE	COOKS UP TO	GRILL TO PERFECTION
42k BTU	**26 BURGERS***	**3 BURNERS**

R425K-2

R425SS-2

15 YEAR LIMITED **WARRANTY**

UPGRADE YOUR GRILLING ACCESSORIES
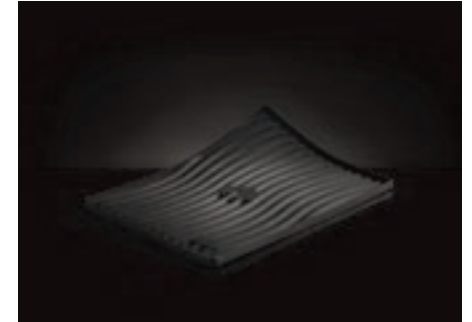
GRILL LIGHT
70049

HEAT RESISTANT BBQ GLOVE
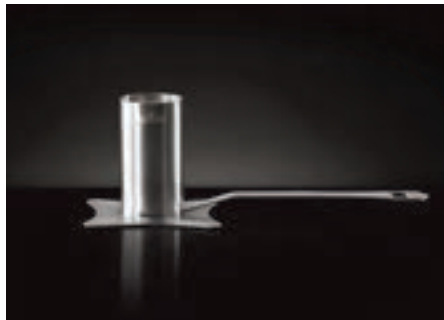62145

FAST READ THERMOMETER
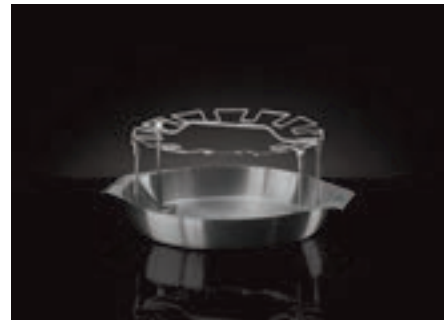70048

SIDE SHELF MAT
70122

ROTISSERIE GRILL BASKET
64000
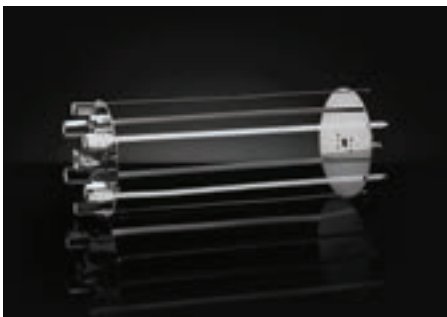
CHICKEN ROASTER
56034

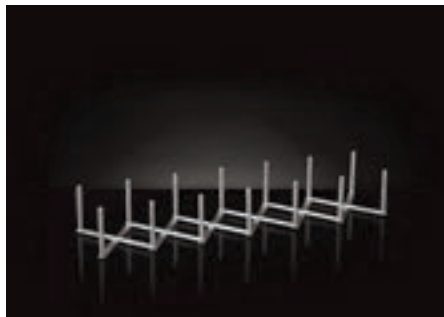**CHICKEN LEG GRILL RACK**
56032

GRILLING WOK
56027

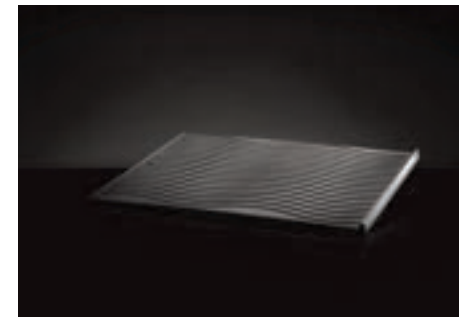**ROTISSERIE SHISH-KEBAB SET**
64008

EXPANDABLE RIB HOLDER
56012

**CAST IRON
REVERSIBLE GRIDDLE**
(FITS ROGUE® 425/625 AND FREESTYLE MODELS)
56425

**CAST IRON
REVERSIBLE GRIDDLE**
(FITS ROGUE® 365/525 MODELS)
56365

CUTTING BOARD AND BOWL SET

70012

BAMBOO CUTTING BOARD

70113

TRIPLE-ROW STAINLESS STEEL GRILL BRUSH

62063

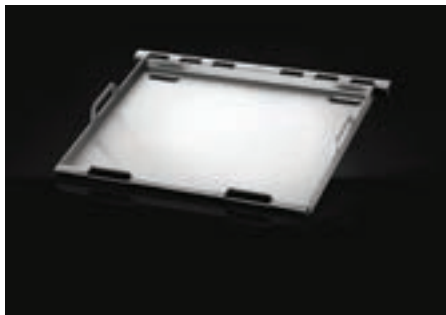**BRISTLE FREE WIDE GRILL BRUSH WITH SCRAPER**

62055

STAINLESS STEEL GRIDDLE INSERT
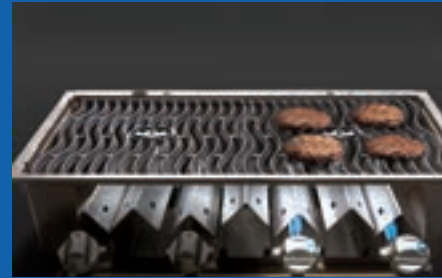(FITS ROGUE® 525 AND PRESTIGE MODELS)

56094

STAINLESS STEEL GRIDDLE INSERT
(FITS ROGUE® 425/625 AND FREESTYLE MODELS)

56093

Visit napoleon.com to see our complete line of grilling accessories.

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 **ROTISSERIE** 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 **ROTISSERIE** 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 remove cooking grids and replace sear plates with the charcoal tray, fill with charcoal, then light with the burners on your grill. Replace your cooking grids and you're cooking with charcoal!

67731

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.

56094

HOW DOES INFRARED COOKING WORK?

Infrared technology is innovative—it uses radiant energy similar to what you get from 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 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 to 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.

	Main burner QTY	Main burner BTU	Side burner BTU	Rear burner BTU	Total BTU	Main cooking area	Side burner cooking area	Warming rack area	Total cooking area	Product width in inches (shelves folded)	Product height in inches (lid open)
Rogue® PRO-S											
RPS425RSIBNK-2-PHM	3	42,000	14,000	14,500	70,500	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RPS425RSIBPK-2-PHM	3	42,000	14,000	14,500	70,500	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RPS425RSIBNSS-2	3	42,000	14,000	14,500	70,500	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RPS425RSIBPSS-2	3	42,000	14,000	14,500	70,500	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RPS525RSIBNSS-2	4	48,000	14,000	14,500	76,500	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RPS525RSIBPSS-2	4	48,000	14,000	14,500	76,500	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RPS625RSIBNSS-2	5	60,000	14,000	14,500	88,500	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)
RPS625RSIBPSS-2	5	60,000	14,000	14,500	88,500	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)
Rogue® PRO											
RP425SIBNK-2	3	42,000	14,000	-	51,000	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RP425SIBPK-2	3	42,000	14,000	-	51,000	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RP425SIBNSS-2	3	42,000	14,000	-	51,000	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RP425SIBPSS-2	3	42,000	14,000	-	51,000	425 in^2	140 in^2	151 in^2	716 in^2	55 (45)	48.5 (63)
RP525SIBNK-2	4	48,000	14,000	-	57,000	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RP525SIBPK-2	4	48,000	14,000	-	57,000	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RP525SIBNSS-2	4	48,000	14,000	-	57,000	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RP525SIBPSS-2	4	48,000	14,000	-	57,000	525 in^2	140 in^2	186 in^2	851 in^2	60.5 (40.5)	48.5 (63)
RP625SIBNK-2	5	60,000	14,000	-	69,000	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)
RP625SIBPK-2	5	60,000	14,000	-	69,000	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)
RP625SIBNSS-2	5	60,000	14,000	-	69,000	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)
RP625SIBPSS-2	5	60,000	14,000	-	69,000	625 in^2	140 in^2	223 in^2	988 in^2	66 (56)	48.5 (63)

Product depth (in inches)	Sear plate material	Lid height	Lid color	Lid liner	Control panel color	Knob lighting	Door color	Door QTY	Shelf color	Shelf size	Side burner type	Rear burner	Cooking grid material	Fuel	Back panel QTY	Condiment tray
25	SS	High	PHM	Y	PHM	Y	PHM	1	PHM	L	IR	IR	SS	NG	2	1
25	SS	High	PHM	Y	PHM	Y	PHM	1	PHM	L	IR	IR	SS	LP	2	1
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR	IR	SS	NG	2	1
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR	IR	SS	LP	2	1
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	IR	SS	NG	2	1
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	IR	SS	LP	2	1
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	IR	SS	NG	2	1
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	IR	SS	LP	2	1
25	SS	High	K	Y	K	Y	K	1	K	L	IR	-	CI	NG	1	O
25	SS	High	K	Y	K	Y	K	1	K	L	IR	-	CI	LP	1	O
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR	-	SS	NG	1	O
25	SS	High	SS	Y	SS	Y	SS	1	SS	L	IR	-	SS	LP	1	O
25	SS	High	K	Y	K	Y	K	2	K	L	IR	-	CI	NG	1	O
25	SS	High	K	Y	K	Y	K	2	K	L	IR	-	CI	LP	1	O
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	-	SS	NG	1	O
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	-	SS	LP	1	O
25	SS	High	K	Y	K	Y	K	2	K	L	IR	-	CI	NG	1	O
25	SS	High	K	Y	K	Y	K	2	K	L	IR	-	CI	LP	1	O
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	-	SS	NG	1	O
25	SS	High	SS	Y	SS	Y	SS	2	SS	L	IR	-	SS	LP	1	O

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

	Main burner QTY	Main burner BTU	Side burner BTU	Rear burner BTU	Total BTU	Main cooking area	Side burner cooking area	Warming rack area	Total cooking area	Product width in inches (shelves folded)	Product height in inches (lid open)
Rogue®											
R425NK-2	3	42,000	-	-	42,000	425 in^2	-	151 in^2	576 in^2	35	48 (63)
R425PK-2	3	42,000	-	-	42,000	425 in^2	-	151 in^2	576 in^2	35	48 (63)
R425NSS-2	3	42,000	-	-	42,000	425 in^2	-	151 in^2	576 in^2	35	48 (63)
R425PSS-2	3	42,000	-	-	42,000	425 in^2	-	151 in^2	576 in^2	35	48 (63)
R525NK-2	4	48,000	-	-	48,000	525 in^2	-	186 in^2	711 in^2	40.5	47.5 (63)
R525PK-2	4	48,000	-	-	48,000	525 in^2	-	186 in^2	711 in^2	40.5	47.5 (63)
R525NSS-2	4	48,000	-	-	48,000	525 in^2	-	186 in^2	711 in^2	40.5	47.5 (63)
R525PSS-2	4	48,000	-	-	48,000	525 in^2	-	186 in^2	711 in^2	40.5	47.5 (63)

Product depth (in inches)	Sear plate material	Lid height	Lid color	Lid liner	Control panel color	Knob lighting	Door color	Door QTY	Shelf color	Shelf size	Side burner type	Rear burner	Cooking grid material	Fuel	Back panel QTY	Condiment tray
25	SS	Low	K	-	K	-	K	1	K	S	-	-	CI	NG	1	O
25	SS	Low	K	-	K	-	K	1	K	S	-	-	CI	LP	1	O
25	SS	Low	SS	Y	SS	-	SS	1	SS	S	-	-	CI	NG	1	O
25	SS	Low	SS	Y	SS	-	SS	1	SS	S	-	-	CI	LP	1	O
25	SS	Low	K	-	K	-	K	2	K	S	-	-	CI	NG	1	O
25	SS	Low	K	-	K	-	K	2	K	S	-	-	CI	LP	1	O
25	SS	Low	SS	Y	SS	-	SS	2	SS	S	-	-	CI	NG	1	O
25	SS	Low	SS	Y	SS	-	SS	2	SS	S	-	-	CI	LP	1	O

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

NAPOLEON

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