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Grill Shopping Grill Repair Outdoor Kitchens comments powered by One of our best selling lines of grills, Napoleon offers a wide range of price points and feature options to provide a quality grill for any budget. Their Prestige 500 and Prestige PRO 500 are two of our most popular models and have a few overlapping features, but there are some key differences that are important to note while making your purchase. We're here to take a closer look at what separates the two grills, so you can choose wisely when buying a Napoleon grill. Both grills provide a high-end experience with plenty of great features, and before we go over what makes them unique, let's take a look at what's similar about them: 304 Stainless Steel ConstructionBoth grills feature 304 stainless steel construction, including the firebox, grill grates and hood, where durability is most important. For more info on the difference stainless steel makes, check out our post on the benefits. provide plenty of grilling space. Dual-Level Sear PlatesBoth models come with a two-tiered sear plate system to evenly distribute heat across the surface, preventing hot and cold spots while also protecting the burners from grease and drippings. JETFIRE IgnitionEvery burner shoots a length of flame to reliably start up on the first push every time. 8mm Grill Grates The grill grates on the Prestige 500 models are all 304 stainless steel, and are 8mm in diameter. Optional UpgradesThe Prestige 500 series comes in three accessory packages so you can customize your experience: P500 - a traditional four-burner grill P500RB - the standard four-burner design with an additional rear burner and rotisserie kit P500RSIB - the standard four-burner design with an additional rear burner, rotisserie kit and infrared side burner Standard Features are standard on the PRO 500 grill. 9.5mm Grill GratesThe grill grates on the PRO 500 models are also made of 304 stainless steel but feature a thicker 9.5mm diameter rod for a higher quality sear. Upgraded LightsPRO 500 models feature internal halogen lights to shine on the grill surface for day or night cooking. The backlit knobs are also upgraded to feature a blue/red LED light system to indicate which burners are in use. Ice/Marinade BucketThe second side shelf features an integrated ice/marinade bucket to offer more versatility. Napoleon's Prestige and Prestige PRO 500 grills are two of our top selling grills because they combine high-end features normally found in the most expensive grills, but you don't have to break the bank to get one. You can't go wrong with either, but if you need additional help making up your mind, you can check out our gas grill FAQs or contact our grilling experts Monday through Friday 8 a.m. to 5 p.m. or via email at any time. Ready to take a closer look at the Prestige PRO grills? If you are loves outdoor cooking and wants to invest in a high-quality grill, you must have heard of Napoleon prestige 500 vs pro. I used both the Napoleon P500RSIBPSS-3 Prestige PRO 500 RSIB Propane Gas Grill, I can tell you that both these grills are fantastic in their own ways. In this blog post, we will compare the two grills and help you decide which one is the better choice for your outdoor cooking needs. So, lets dive into the world of Napoleon PRO500RSIBPSS-3 Prestige PRO 500 RSIB Propane Gas Grill is the cooking area and the features they offer. The Prestige PRO 500 RSIB offers a larger cooking area of 900 square inches with 4 Stainless Steel main burners producing 80,000 BTU-per-hour input. The Prestige PRO 500 RSIB also offers features such as Proximity Lighting Display, Interior Grill Lights, and RGB Spectrum Night Light Knobs with SafetyGlow, which are not available in the Prestige 500 RSIB. FeaturePrestige 500 Prestige PRO 500 Dimensions 26.5" x 66.25" x 50.25" H25.5" x 66.25" x 50.25" x 50. 48,000 BTUs-per-hour input Stainless steel burner heats up to 1800F in 30 seconds Rear Burner18,000 BTU Rear Infrared Rotisserie Burner with heavy duty rotisserie kit included Rear Infrared Rotisserie Burner with 18,000 BTUs Cooking Grids 7.5mm Stainless Steel Iconic Wave cooking grids Sear Plates Dual-Level Stainless Steel Iconic Wave cooking grids Sear Plates Ignition Temperature Gauge Accu-Probe Temperature GaugeAccu-Probe Temperature Gauge Night Light Knobs with SafetyGlowRGB Spectrum Night Light Night gas grill that provides top-notch cooking performance with its exceptional features. As an owner of the Napoleon Prestige 500, I can attest to its impressive cooking capabilities. With four stainless steel main burners, this grill produces 48,000 BTU-per-hour input that ensures even heat with intense flavor for creating unforgettable meals. The layered positioning of the stainless steel sear plates provides an additional surface area for any drippings to vaporize, avoiding flare-ups. Featuring a total cooking area of 500 square inches, the Napoleon Prestige 500 is perfect for hosting family and friends. The grills warming rack offers an additional 260 square inches of cooking space, and the side burner provides 140 square inches, making it perfect for preparing side dishes while grilling. I have hosted several outdoor gatherings, and this grill has never failed to impress my guests with its expansive cooking area. Thanks to the flame throwing Jetfire ignition system on each main burner, lighting up the grill has never been easier. Additionally, the Napoleon Prestige 500 offers a back channel between burners to allow them to light off each other, providing a quick start-up you can count on every time. As an owner of the grill, I can attest that I never have to worry about it not lighting up. One of the standout features of the Napoleon Prestige 500 is its infrared sizzle zone side burner that heats up to 1800 degrees in 30 seconds, ensuring a steakhouse-quality steak every time. Moreover, with the included heavy-duty rotisserie kit, I can enjoy rotisserie basket, perfect for rotisserie vegetables, fried or chicken wings, is an accessory that can be purchased separately, providing endless grilling options. Constructed from high-quality stainless steel, the Napoleon Prestige 500 is not just a grill; it is a full outdoor kitchen. The basin, tube burners, dual-level sear plates, and cooking grids are all made from the same quality stainless steel, ensuring durability and longevity. As an added safety feature, the control knobs glow red when the burner is on, providing assurance that the barbecue is not left on. Pros High-quality stainless steel construction Large cooking area with warming rack and side burner for steakhouse-quality steaks Rear infrared rotisserie burner and heavy-duty rotisserie kit includedCons Napoleon P500RSIBPSS-3 Prestige 500 RSIB Propane Gas Grill, sq.... 4 Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Steel main burners that produce 48, 000 BTU-per-hour input along with Stainless Stee up you can count on every time with the flame throwing JETFIRE... Overview of Napoleon Prestige 500 Pro, I owns this grill, I can tell you firsthand that it is an excellent choice for any grilling enthusiast. With 48,000 BTU-per-hour input, four stainless steel main burners, and stainless steel sear plates, this grill provides even heat and intense flavor to create unforgettable meals. Plus, with 500 square inches of main cooking space and an extra 260 square inches of the Napoleon Prestige 500 Pro is the flame-throwing JETFIRE ignition system on each main burner. Youll never have to worry about matches or lighters again, as this grill offers a quick start-up you can count on every time. Additionally, this means that youll be up and grilling in no time, every time. But thats not all the Napoleon Prestige 500 Pro also features an infrared sizzle zone side burner that heats up to 1800 degrees in just 30 seconds. This allows you to cook steakhouse-quality steaks every time. And if youre in the mood for rotisserie kit thats included with purchase. You can even get a bit creative with the Napoleon rotisserie basket (sold separately) perfect for rotisserie vegetables, fried or chick wings. Constructed from high-quality stainless steel sear plates that provide extra surface area for any drippings from your food to vaporize, avoiding flare-ups. And with the safety glow feature, all the Prestige series grills come with where the control knobs glow red when the burner is on, youll never leave your barbecue on again. Napoleon Prestige 500, the Prestige PRO 500 offers 80,000 BTUs, four stainless steel main burners, and 900 in total cooking area. However, the Prestige 500 Pro is still an excellent choice for anyone looking for a high-quality gas grill. Overall, the Napoleon Prestige 500 Pro is a top-of-the-line grill that offers excellent performance, durability, and convenience. As a proud owner of this grill, I highly recommend it to anyone who loves to grill. Pros Large cooking area with proximity lighting displayLED Spectrum night light control knobs and safety featureLift ease roll top lid and double doors for storageInfrared rear rotisserie burner and heavy-duty rotisserie kit includedDual-level stainless steel sear platesCons ConclusionThis post may contain affiliate links. If you use these links to buy something we may earn a small commission. Thanks. A great barbecue experience begins with the right grill, and the Napoleon Prestige Pro 500 Propane Gas Grill is a remarkable option for any outdoor cooking enthusiast. This high-performance grill combines advanced technology, superior craftsmanship, and exceptional design to deliver an unparalleled grilling experience. With its impressive features, durable construction, and versatile cooking capabilities, the Prestige Pro 500 is an investment that will elevate your culinary adventures to new heights. Comparison: Broil King Vs Napoleon Prestige Pro 500 is an investment that will elevate your culinary adventures to new heights. outdoor setting but also ensures durability and resistance to harsh weather conditions. The double-walled construction provides excellent heat retention and minimizes heat loss, resulting in more efficient grilling. The grill features a generous cooking area of 760 square inches, including the main cooking area and a warming rack, providing ample space to cook for large gatherings. The unique Wave cooking grids create iconic sear marks while evenly distributing heat for perfect grilling results every time. The grills lid is equipped with a built-in ACCU-PROBE temperature gauge, allowing you to monitor the cooking temperature with ease. The Napoleon Prestige Pro 500 is packed with advanced technology and innovative features that take your grilling experience to the next level. It features the SIZZLE ZONE infrared side burner, which quickly reaches high temperatures, ideal for searing steaks or creating restaurant-quality stir-fries. The integrated smoking tray allows you to infuse your dishes with delicious smoky flavors. One of the standout features is the Napoleons exclusive SafetyGlow feature. The control knobs glow red when the burners are in use, providing a visual indication and enhancing safety during nighttime grilling sessions. The grill also incorporates the NIGHT LIGHT control knobs, illuminating the grills surface, making it easy to cook in low-light conditions. The Prestige Pro 500 is equipped with the innovative JetFire ignition system, which ensures reliable and quick startups. Each burner has its own ignition, providing instant heat control and eliminating the need for a separate ignition source. The Napoleon Prestige Pro 500 offers a wide range of cooking options to suit every culinary preference. With four stainless steel main burners, you have precise control over heat distribution, allowing for multi-zone grilling. The rear infrared sear station locks in juices and creates mouthwatering caramelization. The grills unique dual-level stainless steel sear plates help distribute heat evenly while preventing flare-ups. The generous side shelves provide ample space for food preparation, and the included condiment and towel holders add convenience and functionality to your grilling experience. The Napoleon Prestige Pro 500 is designed with user convenience in mind. The grill features a roll-top lid, allowing for easy access to the cooking area and minimizing heat loss when checking on your food. The JETFIRE ignition system ensures hassle-free startups, while the ACCU-PROBE temperature gauge provides accurate readings, enabling you to achieve precise cooking results. Cleaning and maintenance are made simple with the removable drip effectively:How do you use a Napoleon grill? Assembly: Before using the grill for the first time, carefully follow the manufacturers instructions to assemble it. Ensure that all parts are securely connected and in their propane tank to the grill by attaching the regulator hose to the grill. Turn on the propane tank by fully opening the connection is secure. Preheating: Open the grill bid and all the control knobs. This purges any air from the gas lines. Wait for a few seconds to allow the gas to reach the burners. Lighting the Grill: Start by lighting the main burners. Push in and turn the control knob for the desired burner to the ignition system will create a spark, igniting the burner. Repeat the process for the other burners. Preheating the Grill: Close the lid and allow the grill to preheat for about 10-15 minutes. This will ensure that the cooking grates and sear plates reach the desired cooking temperature. Adjusting Heat: Once preheated, you can adjust the heat by turning the knobs. Each burner typically has its own control knob. Each burner typically has its own control knob. them counterclockwise decreases it. Cooking: Place your food on the cooking grates. Close the lid to retain heat and promote even cooking. Use the built-in ACCU-PROBE temperature gauge on the lid to monitor the cooking temperature. Flip or rotate the food as needed for even browning and cooking. Additional Features: Make use of the versatile features of the Prestige Pro 500, such as the SIZZLE ZONE infrared side burner for searing or the integrated smoking tray for adding smoky flavors to your dishes. Follow the manufacturers instructions for using these features effectively. Monitoring and Safety: Keep an eye on your food while its cooking and use the grills safety features. The SafetyGlow feature ensures that the control knobs glow red when the burners are in use. This visual indication enhances safety, especially during nighttime grilling. Exercise caution when opening the lid, as hot air and steam can escape. Cleaning and Maintenance: After use, allow the grill to cool down. Clean the cooking grates, sear plates, and other removable parts according to the manufacturers instructions. Empty and clean the drip pan to prevent grease buildup. Proper cleaning and maintenance will ensure the longevity and performance of your grill. The benefit of Using Napoleon Prestige Pro 500 Propane Gas GrillSuperior Heat Control: The grills four stainless steel main burners allow for precise heat control, enabling you to create different temperature zones for various cooking techniques. Whether youre searing steaks, slow-roasting meats, or grilling delicate vegetables, the ability to adjust the heat precisely ensures consistent and delicious results. Even Heat Distribution: The unique Wave cooking grids and dual-level stainless steel sear plates of the Prestige Pro 500 provide even heat distribution across the cooking surface. This ensures that your food cooks evenly, reducing the risk of hot spots and ensuring that every bite is perfectly cooked. Versatility: This gas grill offers versatile cooking options to cater to different culinary preferences. With the SIZZLE ZONE infrared side burner, you can achieve high temperatures quickly, perfect for searing meats or stir-frying. The integrated smoking tray allows you to infuse your dishes with smoky flavors, adding depth and complexity to your grilled creations. Efficiency and Time-saving: The Prestige Pro 500s efficient design and advanced technology save you time and energy. The JetFire ignition system ensures quick and reliable startups, eliminating the need for additional ignition tools. The grills double-walled construction provides excellent heat retention, reducing heat loss and allowing you to grill more efficiently. Additionally, the ample cooking space and warming rack enable you to cook for larger gatherings, maximizing your productivity. Durability and Easy Maintenance: Constructed with stainless steel, this gas grill is built to withstand the elements and resist rust and corrosion. Its robust build ensures like removable drip pans and sear plates, which can be grills surface, making it safer and more convenient to cook in low-light conditions. Aesthetically Pleasing Design: The sleek stainless steel construction of the Prestige Pro 500 adds a touch of elegance to your outdoor space. The well-thought-out design, including the roll-top lid and ample side shelves, not only enhances functionality but also adds a stylish appeal to your outdoor cooking area. The Napoleon Prestige Pro 500 Propane Gas Grill offers superior heat distribution, versatility, efficiency, durability, efficiency, durability, and safety features. With its advanced technology and user-friendly design, this grill provides an exceptional grilling experience that will impress both novice and seasoned BurnerYesNoSmoker TrayYesNoSafetyGlow Control KnobsYesNoNIGHT LIGHT Control KnobsYesNoOrill LightYesOptional AccessoryRotisserie KitIncludedOptional AccessoryWarrantyLimited Lifetimecomparison tablePlease note that specifications and features may vary depending on the specific model and version of the grill. Its always recommended to refer to the official product documentation or consult with a Napoleon authorized dealer for the most accurate and up-to-date information. ConclusionThe Napoleon Prestige Pro 500 Propane Gas Grill is the epitome of outdoor cooking perfection. Its exceptional design, advanced technology, and versatile cooking capabilities make it a standout choice for grilling enthusiasts. Whether youre hosting a backyard barbecue or seeking to master the art of outdoor cooking, this grill delivers superior performance, durability, and convenience. With its innovative features, ease of use, and stylish design, the Prestige Pro 500 is a worthy investment that will undoubtedly elevate your grilling experience to new heights of culinary excellence. One of our best selling lines of grills, Napoleon offers a wide range of price points and feature options to provide a quality grill for any budget. Their Prestige 500 and Prestige PRO 500 are two of our most popular models and have a few overlapping features, but there are some key differences that are important to note while making your purchase. We're here to take a closer look at what separates the two grills, so you can choose wisely when buying a Napoleon grill. Both grills provide a high-end experience with plenty of great features, and before we go over what makes them unique, let's take a look at what's similar about them: 304 Stainless Steel ConstructionBoth grills feature 304 stainless steel makes, check out our post on the benefits. Cooking AreaEach grill offers the same four burner, 500 square inch cooking surface to provide plenty of grilling space. Dual-Level Sear PlatesBoth models come with a two-tiered sear plate system to evenly distribute heat across the surface, preventing hot and cold spots while also protecting the burners from grease and drippings. JETFIRE IgnitionEvery burner shoots a length of flame to reliably start up on the first push every time. 8mm Grill Grates The grill grates on the Prestige 500 models are all 304 stainless steel, and are 8mm in diameter. Optional UpgradesThe Prestige 500 series comes in three accessory packages so you can customize your experience: P500 - a traditional four-burner grill P500RB - the standard four-burner design with an additional rear burner and rotisserie kit P500RSIB - the standard four-burner design with an additional rear burner, rotisserie kit and infrared side burner Standard FeaturesWhile the PSO0 has several models with optional features. all of the upgrades like the infrared side burner Standard on the PRO 500 models are also made of 304 stainless steel but feature a thicker 9.5mm diameter rod for a higher quality sear. Upgraded LightsPRO 500 models feature internal halogen lights to shine on the grill surface for day or night cooking. The backlit knobs are also upgraded to feature a blue/red LED light system to indicate which burners are in use. Ice/Marinade BucketThe second side shelf features an integrated ice/marinade bucket to offer more versatility. Napoleon's Prestige and Prestige PRO 500 grills are two of our top selling grills because they combine high-end features normally found in the most expensive grills, but you don't have to break the bank to get one. You can't go wrong with either, but if you need additional help making up your mind, you can check out our gas grill FAQs or contact our grilling experts Monday through Friday 8 a.m. to 5 p.m. or via email at any time. Ready to take a closer look at the Prestige and Prestige PRO grills? Napoleon knows how to make a barbecue so well, theyve made too many good barbecues. Now we often get people that are confused by so many great choices and enchanted by the differences between the various models. This particularly happens with their stunning flagship models; the Prestige PRO 500 and the Phantom Prestige 500. Luckily, were here to dispel the mists of confusion and help you make an educated barbecue investment. Similarities Now, these grills arent just called the 500 because its a nice number. Its because thats how much grilling space in ches total (including the infrared side burner and warming rack). Structurally, the barbecues are almost the same. A handful of the similarities between the two models include: Four stainless steel burners, 18,000 BTUs from the main burners from the side-burner) Rotisserie included for all your bird spinning and skewering needs. Night Light knobs with SafetyGlow to let you know when your burners are on Under the heat, protect the burners, and redirect the essence effused from your food drippings back up to your food. While both grills feature Napoleons roll-top lid, providing an easy lift and superior air flow throughout the unit, the Prestige PRO 500 is an easy lift and superior air flow throughout the unit, the Prestige PRO 500 is a lightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. With that, lets dive into their dissimilarities Differences a slightly heavier lid and an additional piece of metal to cut the wind. Napoleons top-of-the-line freestanding grill and looks the part too - featuring gleaming stainless-steel accents on the side shelf. Perhaps most importantly the Prestige PRO comes with monstrous 9.5mm stainless steel grill grates which provide superb heat retention and performance. Also, if you like to be lit while grilling, the PRO comes with lights inside of the grill head and the Night Light knobs are upgraded with RGB functionality. A motion sensor under the barbecue will project the Napoleon logo onto your deck when you get close, to let you know, well, you have a Napoleon. So what sets the Phantom Prestige 500 apart? Well, the first difference is self-evident. Its that chic, matte-black finish that engulfs the entire grill, and probably made you enquire into it in the first place. We agree, it is strikingly handsome. The Phantom Prestige 500 features the same shell as the other Prestige RSIB models and doesnt have the heft of the Prestige 500 models. Grates and RacksFirst is the cast stainless steel used for the grill grates. Cast stainless steel provides the durability and heat retention of cast ironwith the low maintenance of stainless steel. That being said, if you wanted to upgrade the 9.5mm steel rod grids on your Prestige PRO 500to cast steel, youd be paying \$793.99 for a set (this is no joke - check them out here). The second upgrade is a stainless steel warming rackthat replaces the standard wire warming rack for increased versatility. Additionally, the thicker steel on the Phantom's rack makes it more of a cooking surface, due to its great heat retention, rather than "just a warming rack". It has different cut outs for holding various foods. Canadians. This is why theyre one of the top choices for grilling in, you guessed it, Canada. With our temperamental weather, and fervent dedication to grilling, any Napoleon Prestige PRO 500 or Phantom Prestige 200 becomes one of mostly aesthetics, unless youre particularly charmed by the cast stainless steel of the Phantom, or the luxury edge of the Prestige PRO. If you have any other questions about the Prestige PRO 500, or the Phantom Prestige 500, or the Phantom Prestige 500, or any of Napoleons Prestige barbecues press that button in the bottom right hand corner of this webpage. You can also call or visit one of our five store locations across Canada to have our barbecue experts walk you through any model you'd like. We have two stores in Calgary and three in the Greater Toronto Area, click here to get more information. One of our best selling lines of grills, Napoleon offers a wide range of price points and feature options to provide a quality grill for any budget. Their Prestige 500 and Prestige PRO 500 are two of our most popular models and have a few overlapping features, but there are some key differences that are important to note while making your purchase. We're here to take a closer look at what separates the two grills, so you can choose wisely when buying a Napoleon grill. Both grills provide a high-end experience with plenty of great features, and before we go over what makes them unique, let's take a look at what's similar about them: 304 Stainless Steel ConstructionBoth grills feature 304 stainless steel construction, including the firebox, grill grates and hood, where durability is most important. For more info on the difference stainless steel makes, check out our post on the benefits. Cooking AreaEach grill offers the same four burner, 500 square inch cooking surface to provide plenty of grilling space. Dual-Level Sear PlatesBoth models come with a two-tiered sear plate system to evenly distribute heat across the surface, preventing hot and cold spots while also protecting the burners from grease and drippings. JETFIRE IgnitionEvery burner shoots a length of flame to reliably start up on the first push every time. 8mm Grill Grates The grill grates on the Prestige 500 models are all 304 stainless steel, and are 8mm in diameter. Optional UpgradesThe Prestige 500 series comes in three accessory packages so you can customize your experience: P500 - a traditional four-burner grill P500RB - the standard grill. 9.5mm Grill GratesThe grill grates on the PRO 500 models are also made of 304 stainless steel but feature a thicker 9.5mm diameter rod for a higher quality sear. Upgraded LightsPRO 500 models feature internal halogen lights to shine on the grill surface for day or night cooking. The backlit knobs are also upgraded to feature a blue/red LED light system to indicate which burners are in use. Ice/Marinade BucketThe second side shelf features an integrated ice/marinade bucket to offer more versatility. Napoleon's Prestige and Prestige PRO 500 grills are two of our top selling grills because they combine high-end features normally found in the most expensive grills, but you don't have to break the bank to get one. You can't go wrong with either, but if you need additional help making up your mind, you can check out our gas grill FAQs or contact our grilling experts Monday through Friday 8 a.m. to 5 p.m. or via email at any time. Ready to take a closer look at the Prestige and Prestige PRO grills? When it comes to equipping your commercial kitchen with the best grilling technology, making the right choice between two leading options can significantly impact your culinary results. Ambar Distributors, LLC brings you a detailed comparison of the Napoleon Prestige vs. Prestige PRO grills, two high-performing models from a renowned brand. Understanding the features, performance, and value of each will help you decide which grill suits your kitchens demands. The Napoleon Prestige series offers versatility and high-quality construction, making it a popular choice for both professional kitchens. These grills are known for their durable stainless-steel build, which ensures longevity even under rigorous use. The Prestige series typically features up to five main burners, a rear infrared rotisserie burner, and an integrated ice bucket and cutting board for added convenience during food preparation. With a focus on ease of use, these grills come with ergonomic knobs and an ACCU-PROBE temperature gauge, which helps in maintaining the perfect grilling temperature. Stepping up in terms of functionality and sophistication, the Prestige PRO series caters to the more demanding professional chef. These grills expand on the capabilities of the Prestige PRO series enhances the cooking experience with higher BTU outputs per burner, offering more power for searing and faster heating times. Its stylish chrome accents and LED Spectrum NIGHT LIGHT control knobs not only add to its aesthetic appeal but also enhance visibility during nighttime grilling sessions. In comparing performance, both the Napoleon Prestige and Prestige PRO series grills offer reliable heating and excellent durability. However, the Prestige PRO is designed for the chef who needs more from their grill. With enhanced heating capabilities and more extensive cooking surfaces, the PRO series accommodates larger volumes of food, making it ideal for busy commercial kitchens. The addition of a smoker box in the PRO also allows for more versatile cooking methodssomething that culinary professionals often require. Considering the investment for your commercial kitchen, its important to weigh the features against the cost. The Prestige series provides great value with its robust design and essential features that meet most grilling needs without stretching your budget. Choosing between the Napoleon Prestige and Prestige PRO grills depends largely on your kitchens specific needs and the volume of cooking you anticipate. For those looking for a solid performer without the frills, the Prestige series offers reliability and quality. If your operations demand more robust features and greater versatility, the Prestige PRO is undoubtedly the better choice. At Ambar Distributors, LLC, we provide a wide range of high-quality commercial kitchen appliances that cater to your culinary ambitions. Our products, including the Napoleon Prestige PRO is undoubtedly the better choice. At Ambar Distributors, LLC, we provide a wide range of high-quality commercial kitchen appliances that cater to your culinary ambitions. benefiting your business. We are committed to offering the best solutions that meet your needs and exceed your expectations. Reddit and its partners use cookies to deliver and maintain our services and site, improve the quality of Reddit, personalize Reddit content and advertising, and measure the effectiveness of advertising, and measure the proper functionality of our platform. For more information, please see our Cookie Notice and our Privacy Policy. Napoleon grills have a reputation for quality and durability, making them a popular choice among outdoor cooking enthusiasts. But with so many models to choose from, it can be challenging to decide which one is right for you. In this article, well be comparing two popular models the Napoleon 500 Prestige and the Napoleon Prestige PRO to help you determine which one will meet your needs. We independently research, test, review, and recommend the best products. If you buy something through our links, we may earn a commission. IntroductionWhen it can also enhance the taste of your food. Napoleon is a well-respected brand in the grilling industry, known for their high-end models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance. In this article, well be comparing two of their most popular models that deliver impressive performance in the comparing two of their most popular models. gas grill that offers a range of features that make it an excellent choice for outdoor cooking. It features four main burners, each with a power output of 14,000 BTUs. This gives you plenty of cooking power, making it easy to grill up a variety of meats and vegetables. Last update on 2025-06 19 / Affiliate links / Images from Amazon Product Advertising APIOne of the standout features of the Napoleon 500 Prestige is its size. It has a total cooking area of 500 square inches and a warming rack of 260 square inches. This makes it an ideal choice for larger families or for those who like to entertain. In addition to its impressive size, the Napoleon 500 Prestige also features a range of other features that make it an excellent choice for outdoor cooking, as well as an integrated ice bucket that is perfect for keeping drinks cool on hot summer days. It also has a built-in night light, making it easy to grill up dinner even after the sun goes down. Napoleon Prestige PRO is a high-end gas grill that is designed for serious outdoor cooks. It features six main burners, each with a power output of 14,000 BTUs. This gives you plenty of cooking power, making it easy to grill up a variety of meats and vegetables. Napoleon 500 Prestige PRO also has a large cooking area of 660 square inches and a warming rack of 240 square inches. This makes it an ideal choice for larger families or for those who like to entertain. One of the standout features of the Napoleon Prestige PRO is its versatility. It has an infrared rear burner that can be used for rotisserie cooking, as well as a built-in smoker tray that allows you to add a smoky flavor to your food. It also has a built-in ice bucket, a cutting board, and a tool holder, making it easy to keep everything you need within reach.ComparisonWhen it comes to comparing the Napoleon 500 Prestige and the Napoleon Prestige PRO, there are several factors to consider. Both grills offer a large cooking area, making them ideal for larger families or for those who like to entertain. They also both have a range of features that make them suitable for a variety of cooking styles. However, the Napoleon Prestige PRO does offer a few additional features that the Napoleon 500 Prestige does not. These include a built-in smoker tray, a the Napoleon 500 Prestige, which may be a consideration for some buyers. Last update on 2025-06-19 / Affiliate links / Images from Amazon Product Advertising APIWhen it comes to build quality, both grills are made from high-quality materials and are built to last. They both have durable stainless steel construction and come with a range of warranties that protect against defects and other issues. In terms of cooking performance, both grills deliver impressive results. They both have a range of burners that provide plenty of cooking power, making it easy to grill up a variety of meats and vegetables. They also both have infrared rear burners that can be used for rotisserie cooking, giving you even more options when it comes to outdoor cooking. Here is a table comparing the features of the Napoleon Prestige PRO: Feature Napoleon Prestige PROBurners with a power output of 14,000 BTUs main burners with a power output of 14,000 BTUs main burners with a power output of 12,000 BTUs each and a side burner with a power output of 14,000 BTUs main burners wi with a power output of 12,000 BTUs each and a side burner with a power output of 14,000 BTUsCooking area of 900 square inches, including a primary cooking area of 600 square inches and a warming rack of 260 square inches, including a primary cooking area of 660 square inches and a warming rack of 240 square inchesAdditional FeaturesInfrared rear burner for rotisserie cooking, integrated ice bucket, built-in smoker tray, built-in smo lastingStainless steel construction, durable and long-lastingCooking PerformanceImpressive cooking power, easy to grill up a variety of meats and vegetables, additional features provide more versatilityAs we can see from the table, both grills offer impressive cooking power and have a durable stainless steel construction. The main differences between the two models are the additional features offered by the Napoleon Prestige PRO and the higher price point. Ultimately, the decision of which grill to choose will depend on your personal preferences and needs. Customer Reviews Napoleon 500 Prestige: John: I absolutely love my Napoleon 500 Prestige! Its the perfect size for my family and has plenty of cooking power to grill up anything we want. The side burner is a great addition, and the integrated ice bucket is perfect for keeping drinks cold. Highly recommend! Emily: The Napoleon 500 Prestige has been a great addition to our backyard. Its easy to use and clean, and the infrared rear burner is perfect for rotisserie cooking. Weve had it for over a year now, and it still looks and works great! Napoleon Prestige PRO: Mike: The Napoleon Prestige PRO is hands down the best grill Ive ever owned. It has everything I could ever want in a grill, from the six main burners to the built-in smoker tray. Its a bit pricey, but its worth every penny. Sarah: I recently upgraded to the Napoleon Prestige PRO, and I couldnt be happier. The built-in cutting board and tool holder make cooking so much easier, and the infrared rear burner is perfect for rotisserie cooking. Highly recommend for serious outdoor cooks! Last update on 2025-06-19 / Affiliate links / Images from Amazon Product Advertising APIFAQsWhat is the difference between the Napoleon Prestige PRO? The main differences between the Napoleon Prestige PRO? T for larger families. Do both grills come with warranties? Yes, both grills come with warranties? Yes, both grills have infrared rear burners that can be used for rotisserie cooking. Which grills is more expensive? The Napoleon Prestige PRO is a more expensive option. than the Napoleon 500 Prestige. Conclusion When it comes to choosing between the Napoleon Prestige PRO, there is no clear winner. Both grills offer a range of features that make them an excellent choice for outdoor cooking, and both are built to last. The main differences between the Napoleon Prestige PRO, there is no clear winner. features offered by the Napoleon Prestige PRO and the price point. Ultimately, the decision of which grill to choose will depend on your personal preferences and nas a range of features, either model will be a great choice. If you want a more versatile grill with additional features, the Napoleon Prestige PRO may be the better option for you. Last update on 2025-06-19 / Affiliate links / Images from Amazon Associate we earn from qualifying purchases. Spotted an error? Please let us know in the comment section below! Napoleon P500RSIBPSS-3 Prestige 500 RSIB Propane Gas Grill Napoleon PRO500RSIBNSS-3 Prestige PRO 500 RSIB Natural Gas Grill Whether you call it a Barbecue, BBQ, or Grill, one thing is for sure, Napoleon Grills stand apart from the crowd.Lets look into two (2) of Napoleons best selling, high quality, and superb gas grill series at all times the Prestige Series and Prestige PRO Series. What sthe comparison between the two? What makes it special and distinct from the other? How is it an outstanding grill? Check out and read this article to answer all the questions running around your head. Firstly, lets go over these tabulated information and background of the two gas grill series to see its overview and main characteristics. Then well go over and discuss the main contrasting point of each product as well. Prestige ProBurnersup to 6up to 10BTUsUp to 99,000Up to 123,000KnobsNIGHT LIGHT control knobs with safety glowRGB spectrum control knobs Cooking Grids 7.5mm iconic wave 9.5mm iconic wave 9.5mm iconic wave Finish/es Porcelain colored finishes Stainless SteelInfrared side burnerCast IronStainless SteelLightingBlue lights onlyNO Intertior LightingPloor L in Natural Gas or Propane: Prestige PRO Series: Chrome accents and stainless steel construction, the Prestige PRO Series offers3 models, each available in Natural Gas or Propane: Now let us elaborate the different features of the two series. When it comes to the parts of the freestanding grill, the Prestige Series' right side is retractable. You are able to retract and pull it back when you're within a tight space. The Prestige PRO, on the other hand, is not retractable because its side of the grill is more heavy-duty and versatile than that of the Prestige Series. You get a cutting board and an ice chest in that nonretractable side of the PRO. The cooking grids directly affects the cooking process when using grills. The Prestige PRO has thicker grids compared to Prestige series also differs. Prestige series standard is cast iron; Prestige PRO's standard is stainless steel. Aesthetically, the Prestige PRO, however only offers the stainless steel finish. The knobs of the Prestige PRO both lights up and run on battery. The difference is that the color of the Prestige PRO, however, offers multi-color and has interior lighting. The light of both series' knobs turn red as a safety feature when the grills are on. What's cool about the Prestige PRO is its motion sensor floor lighting. If ever you do a lot of evening cooking outside, for example, themotion sensor is going to turn your lighting on as you approach near your grill. Fifteen seconds after, the floor lighting will shut off. Well, that's quite an interesting feature of the Prestige PRO series! The doors of these grills has such difference too. The Prestige PRO has heavy duty, yet, soft closing doors. Inside these cabinets are additional features as well such as under cabinet lighting and a pull-out extra storage. If you're looking for a grill that's gonna do a great job in cooking your food, and whose features are valuable and great, you can not go wrong with choosing between these two series of Napoleon's Gas Grills Prestige Series and Prestige PRO Series.