

SERIE 700



Code CR0982369

Model N7PCF/G1603

8 BURNER GAS RANGE ON 2 GAS OVENS

General Features

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef.

Basic range features:

- 2" height adjustable stainless steel feet.
- removable control panel for access, moulded and shaped to avoid withholding dirt.
- recessed, tilted and ergonomic knobs.



GAS RANGE

Ranges are essential in every kitchen. BARON ranges are available in a number of combinations: top version; on open or closed base, on ovens. The cooktop is moulded in a single-piece, sealing the burners and so preventing food to get in the technical area. A special version of cook top with waterbath option, equipped with drain, giving an exceptional hygiene and cleaning possibility is also available.

Technical/functional characteristics

- Fully moulded top, obtained from a large stainless steel plate.
- long prongs enamelled cast iron grilles to easily move pots between one burner and another; Stainless steel rod grilles are available.
- High power cast iron burners (3.5- 5.7- 7 kW).
- burners piezo-electric ignition available as optional.
- Stainless steel removable two-burner basin accessory.

Gas Oven

- Thermally insulated stainless steel cooking area (57.2x58x30 cm), equipped with 3 antitipping guides for containers.
- perfectly insulated stainless steel door and inner door, fitted on heavy-duty self-balanced hinges.
- full length thermally insulated ergonomic handle.
- Stabilised flame burner housed below the hearth.
- Pilot burner with piezo ignition.
- Automatic valve with thermocouple for gas safety.
- Thermostatic temperature control from 110 to 330°C.

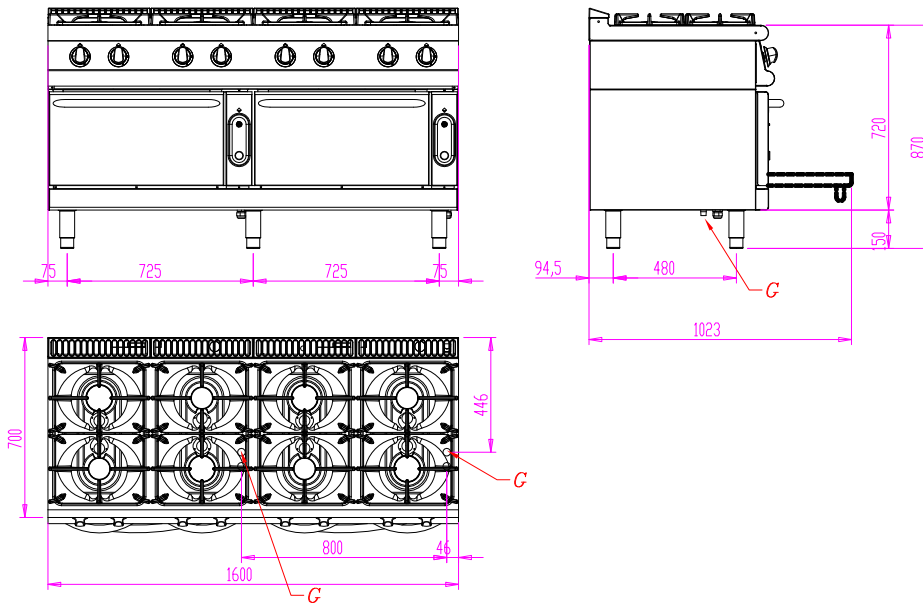
Technical Data

DIMENSIONS	
Width (mm)	1.600
Depth (mm)	700
Height (mm)	870
Gas connection (Ø)	1/2"
Electric connection (V/~ / HZ)	
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	56.8
Electric power (mm)	
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

SERIE 700

Installation layout



G	GAS CONNECTION
E	ELECTRIC CONNECTION
CW	COLD WATER CONNECTION
HW	HOT WATER CONNECTION
SW	SOFT COLD WATER CONNECTION
D	DRAIN

ACCESSORIES

Code	Description
8031900360	FINISHING END PIECE FOR 700 LINE
8031920480	PLATESHELF W=1600
826190250	REMOVABLE HOTPLATE COVER FOR 700 SERIE
826330160	S/S DOUBLE BURNER GRID
8031920010	CHROMED-WIRED GRID FOR 700 SERIE OVEN
8031920470	REAR SPLASH-BACK (FALSE CHEMNEY) W=1600
97432000	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
97433000	KIT 4 SWIVELLING CASTOR INOX (2 WITH BRAKE)
8031900191	SIDE SUPPORTING TIP TOP - RIGHT - 700 SERIE
8031900440	FIXED SIDE TOP - RIGHT - 700 SERIE
8031900201	SIDE SUPPORTING TIP TOP - LEFT - 700 SERIE
8031900450	FIXED SIDE TOP - LEFT - 700 SERIE
8031900320	RIGHT SIDE FINISHING END PIECE FOR 700 LINE
8031900330	LEFT SIDE FINISHING END PIECE FOR 700 LINE
41C1300031	ELECTRICAL LIGHTING 8 BURNERS
KGA	FLOOR CONNECTION GAS PIPE