

**Code** CR0982109 **Model** N7PC/G1603

# 8 BURNER GAS RANGE TOP VERSION

### **General Feautures**

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 an 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.

#### Technical Data

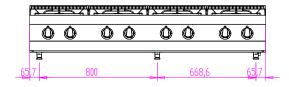
1.600
700
250
1/2"

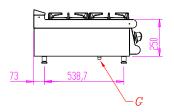
Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	43.8
Electric power (mm)	
Plate dimensions (mm)	
Tank capacity (Lt)	
TANK DIMENSIONS	
Internal ovens dimension(mm)	

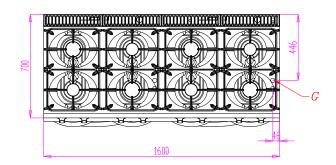
# SERIE 700



# **Installation layout**







G	GAS CONNECTION
E	ELECTRIC
	CONNECTION
CW	COLD WATER
	CONNECTION
$_{\mathrm{HW}}$	HOT WATER
	CONNECTION
SW	SOFT COLD WATER
	CONNECTION
D	DRAIN

# **ACCESSORIES**

Code	Description
8031910010	RADIANT PLATE - PLAIN - 700 SERIE
_8031910020	RADIANT PLATE - RIBBED - 700 SERIE
826190250	REMOVABLE HOTPLATE COVER FOR 700 SERIE
_826330160	S/S DOUBLE BURNER GRID
8031920470	REAR SPLASH-BACK (FALSE CHEMNEY) W=1600
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
_8031900360	FINISHING END PIECE FOR 700 LINE
8031920480	PLATESHELF W=1600
41C1300031	ELECTRICAL LIGHTING 8 BURNERS
KGA	FLOOR CONNECTION GAS PIPE