



## 38" BUILT-IN 700 SERIES WITH REAR BURNER AND OPTIONAL ZERO CLEARANCE LINER

MODEL: **BIG38RB WITH BI-4223-ZCL**  
 SERIES: **700**  
 FINISH: **304 STAINLESS STEEL WITH BRUSHED TRIM**

### INTRODUCTION

Napoleon's Built-In 700 Series 38-inch Gas Grill with Rear Infrared Burner is a seamless addition to your custom made outdoor grilling area. Precisely control the temperature for searing, smoking, and rotisserie grilling, the ACCU-PROBE™ temperature gauge knows where all of the sweet spots are. Ignite the grill one-handed using the NIGHTLIGHT™ control knobs which provide ambiance and safety, glowing a glorious blue and changing to red when burners are in use. The JETFIRE™ ignition system ignites instantly with a jet of flame and cross lights with the other burners. Marine-grade stainless construction ensures stylish longevity and unparalleled performance. Thick, 9.5mm stainless steel cooking grids are virtually maintenance-free and provide **ICONIC WAVE™** sear marks. With integrated trim and longer electrical wiring, the Built-In 700 Series 38-inch Gas Grill has been designed specifically for ease of installation, design, and functionality without restricting installation.



DIMENSIONS	INCHES	MM
Cut-out height of cavity for appliance (min)	10 1/4	260
Cut-out width of cavity for appliance (min - max)	36 – 38	914 - 965
Cut-out depth of cavity for appliance (min - max)	19 3/8 - 19 3/4	492 - 502
Cut-out height of cavity for liner	11 1/4	286
Cut-out width of cavity for liner	42	1067
Cut-out depth of cavity for liner	22 1/4	565

SPECIFICATIONS	INCHES	CM
Total cooking area (squared)	945	6112
Primary cooking area (squared)	630	4080
Warming rack area (squared)	315	2032
Primary cooking area depth	17 7/8	45.4
Primary cooking area width	35 3/8	89.9

### GAS REQUIREMENTS

Type of flare adaptor	1/2" 45° flare
Gas requirements – Propane or Natural Gas	LPG / NAT
Operational pressure (WATER COLUMN)	11" / 7"
Supply pressure (WATER COLUMN)	11" / 7"

### RATINGS

Number of main tube burners	5
Main burner BTU's	12,000
Number of rear burners	1
Rear burner BTU's	18,000
Total BTU's	78,000
Rotisserie motor weight capacity	25lbs

### POWER REQUIREMENTS

Knob lighting power supply	GFCl: 110 - 120 VAC 15A 50 – 60 HZ
Rotisserie power supply	GFCl: 110 - 120 VAC 15A 50 – 60 HZ



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### TRUE BUILT-IN DESIGN FOR SEAMLESS INSTALLATION

Napoleon's Built-in 700 Series grills boast a built-in trim for a flawless installation, providing more versatile options for endless design opportunities. Better tolerance for cut-outs with a minimum/maximum measurement makes for easier, more efficient installations. Since no modifications are needed in most applications your dream outdoor kitchen is ready sooner for your culinary masterpieces.

### ALL 304 MARINE GRADE STAINLESS STEEL

A gourmet outdoor kitchen deserves to have a beautiful grill and the Napoleon Built-in 700 Series with all stainless steel construction and brushed trim accents exude luxury and durability. Designed to last a lifetime with premium stainless steel cooking system and backed by the President's Limited Lifetime Warranty.

### REAR INFRARED ROTISSERIE BURNER

BBQ like a PRO! Infrared heat from the rotisserie burner is perfect for high heat searing and slow spit roasting. Enjoy delicious restaurant quality results in your own backyard. The rotisserie kit is made of all stainless steel and includes a commercial quality motor which turns up to 11.5kg (25lbs), counter-balance weight, 12mm hexagon shaped spit rod with four x four-prong meat forks with an innovative collapsible design. Easily store the rotisserie kit for quick access in the integrated storage compartment.

### 9.5 MM STAINLESS STEEL ICONIC WAVE™ COOKING GRIDS

The extra thick 9.5mm **ICONIC WAVE™** shape provides even heat transfer and prevents smaller foods from falling into the cracks. Bonus – they're backed by a lifetime warranty and they create unique sear marks for perfectly grilled steaks.

### DUAL-LEVEL STAINLESS STEEL SEAR PLATES

The staggered setup created event heat transfer and protects the burners while vaporizing drippings back into the food for delicious savory results.

### HEAVY-GAUGE STAINLESS STEEL BURNERS WITH JETFIRE™ IGNITION

Napoleon's heavy gauge stainless steel tube burners are built to last and strong enough to get run over with a truck and still work perfectly. We tried it so you don't have to! Each light individually with an innovation and easy to use ignition system. A jet of flame shoots to light each gas burner for quick and easy start-ups every time.

### ACCU-PROBE™ TEMPERATURE GAUGE WITH SMOKE AND SEAR RANGE

Accurately measures the temperature of your grill for optimal temperature control and features a smoke and sear range for perfect results every time.

### DRIP PAN

The stainless steel removable drip pans conveniently slide out the front for easy access and cleaning.

### NIGHT LIGHT™ CONTROL KNOBS WITH SAFETYGLOW

Illuminate your evening with control knobs that light up a vibrant blue. The **SAFETYGLOW** feature turns the knobs red so you know which burners are lit for multi-zone grilling and you'll never accidentally leave the gas on.

### INTERCONNECTED LIGHTING KNOBS

Napoleon's Built-in 700 Series grills and burners feature **NIGHT LIGHT™** control knobs and all connect to each other to light across each component. Bring vibrant designs and ambiance to your outdoor kitchen with the push of a button.

### VERSATILE/EASIER INSTALLATIONS

In addition to the built-in trim, the Built-in 700 Series also comes with longer daisy-chain electrical wiring to prevent restrictions in installation which could interfere with your dream outdoor kitchen design.

### CONVERTIBLE VALVES

A must-have for installing a built-in outdoor kitchen. Whether you're building it or installing for your own home, convertible valves mean you can change fuel types if you decide to install natural gas, or for resale value of your home you won't sacrifice the quality of your investment if a future buyer wants to install natural gas.