



18" BUILT-IN 700 SERIES DUAL RANGE TOP BURNER WITH OPTIONAL ZERO CLEARANCE LINER

MODEL: **BIG18RT WITH BI-2423-ZCL**
 SERIES: **700**
 FINISH: **304 STAINLESS STEEL**

INTRODUCTION

The Infrared **SIZZLE ZONE™** can be used to produce the perfect sear on meat or used to create sides and sauces while the main grill is in use. This 18-inch, dual burner, drop-in Infrared **SIZZLE ZONE™** burner provides loads of space to sear succulent steaks to restaurant-quality perfection. Made from the same quality of marine-grade stainless steel as the 700 Series built-in grills, this drop-in side burner matches your custom outdoor kitchen. These burners provide stylish longevity and were built with ease of install in mind. Virtually maintenance-free 7.5mm cooking grids deliver the **ICONIC WAVE™** sear marks that tell your meal was cooked on a Napoleon. Ignite the burners one-handed using the **JETFIRE™** instant ignition system. The ergonomic **NIGHTLIGHT™** control knobs which provide ambiance and safety, glowing a glorious blue and changing to red when burners are in use.



DIMENSIONS:	INCHES	MM
Cut-out height of cavity for appliance (min)	10 1/4	260
Cut-out width of cavity for appliance (min - max)	18 - 20	457 - 508
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	24	610
Cut-out depth of cavity for liner	22 1/4	565

SPECIFICATIONS:	INCHES	CM
Total cooking area (squared)	311	2002
Primary cooking area (squared)	311	2002
Warming rack area (squared)	-	-
Primary cooking area depth	17 7/8	45.4
Primary cooking area width	17 3/8	44.1

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	2
Main burner BTU's	15,000
Total BTU's	30,000

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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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 exudes luxury and durability. Designed to last a lifetime with premium stainless steel cooking system and backed by the President's Limited Lifetime Warranty.

VERSATILE GRILLING WITH A RANGE TOP BURNER

There's no better way to complete an outdoor kitchen than to bring the traditional range top burner outdoors. Expand your grilling potential with home-made sauces, desserts, side dishes and more using the dual range top burner.

7.5 MM STAINLESS STEEL ICONIC WAVE™ COOKING GRIDS

The 7.5mm **ICONIC WAVE™** shape provides even heat transfer and prevents smaller foods from falling into the cracks. Bonus – they're backed by a lifetime warranty.

JETFIRE™ IGNITION SYSTEM

This innovative and easy to use ignition system shoots a jet of flame to light the burner for quick and easy start-ups 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.