

The newly redesigned Heritage Classic Series features restaurant quality performance and nearly unlimited customization options. These units also include a professional raised griddle/broiler for melting cheeses and edge-browning the finishing touch on special dishes.

### PRODUCT FEATURES

- UltraNova™ power burner delivers 22,000 BTUs of intense heat
- Gentle 130° simmer burner
- Includes 12" raised griddle/broiler for melting and edge-browning
- Extra-large convection oven that accommodates a full size 18" x 26" commercial baking sheet
- 1850° Infrared broiler
- Available backguard options: 17" or 24"
- Available in 750+ colors and finishes
- Refined design and easier-to-clean cooktop

### SPECIFICATIONS

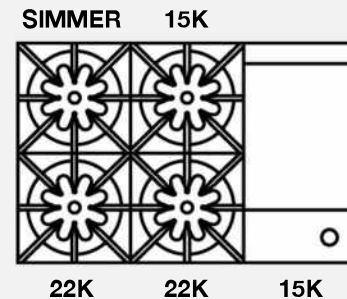
Range Dimensions: 35.875"W x 24"D x 36.75"H  
 Oven Interior: 29"W x 20"D x 15"H  
 Top Burner Rating: 22,000 BTUs  
 Simmer Burner Rating: 9,000 BTUs  
 Raised Griddle Burner Rating: 15,000 BTUs  
 Large Oven Burner Rating: 30,000 BTUs  
 Infrared Broiler Rating: 15,000 BTUs  
 Electrical Requirements: 120V, 60Hz, 15 AMPs, 1 PH  
 (Unit must be on a Non-GFI, dedicated outlet)  
 Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC  
 Gas Line Size: 3/4"  
 Installation Clearance: 0" Side Cabinet, 0" Back Wall



### MODEL CONFIGURATION

Four Burners RNB364GHCV2  
 with 12" Griddle

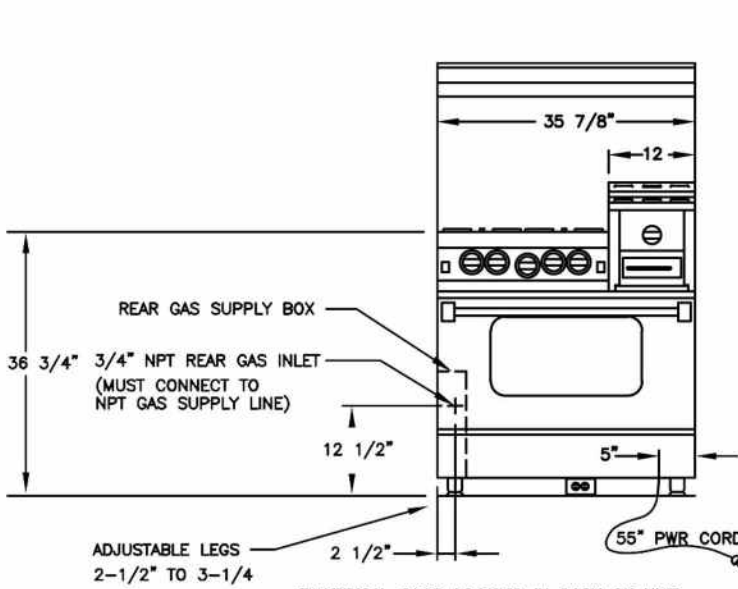
### BURNER CONFIGURATION



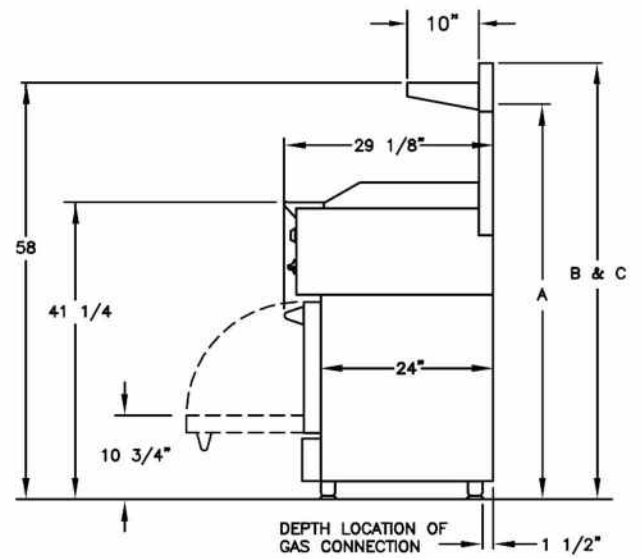
### ADDITIONAL CUSTOMIZATION OPTIONS

- Burner configurations
- Door options
- Backguard options
- Knob colors
- Trim options

*All specifications subject to change without notice. Visit [www.bluestarcooking.com](http://www.bluestarcooking.com) prior to site preparation or installation.*



ELECTRICAL CORD LOCATED IN BACK OF UNIT  
 LOCATION OF ELECTRICAL OUTLET MUST NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.



A - 17" BACKGUARD HEIGHT - 54"  
 B - 24" HIGH SHELF BACKGUARD HEIGHT - 60-3/4"  
 C - 24" HIGH BACKGUARD HEIGHT - 60-3/4"

## RELATED PRODUCTS

### VENTILATION

