

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 24" 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

SPECIFICATIONS

Range Dimensions: 59.875"W x 24"D x 36.75"H
 Large Oven Interior: 26.25"W x 20"D x 15"H
 Top Burner Rating: 22,000 BTUs
 Simmer Burner Rating: 9,000 BTUs
 Raised Griddle Burner Rating: 30,000 BTUs
 Large Oven Burner Rating: 30,000 BTUs
 Infrared Broiler Rating: 15,000 BTUs

- Broiler located in left oven only

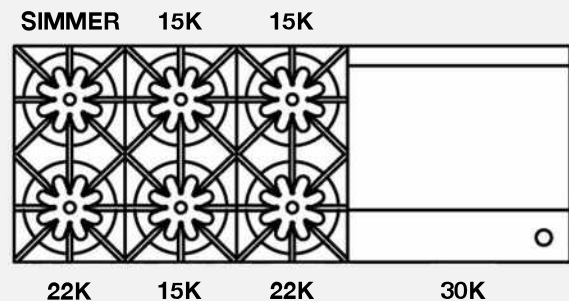
Electrical Requirements: 120V, 60Hz, 15 AMPs, 1 PH
 (Unit must be on a Non-GFI, dedicated outlet)
 Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC
 Gas Line Size: 3/4"
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATION

Six Burners
with 24" Griddle

RNB606GHCV2

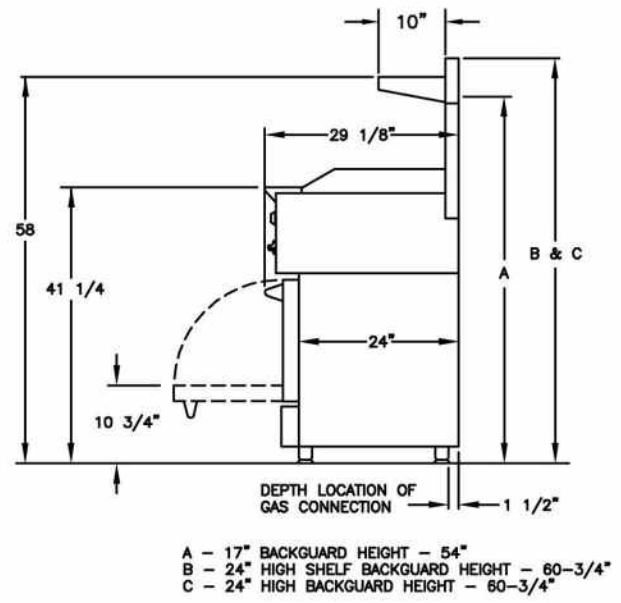
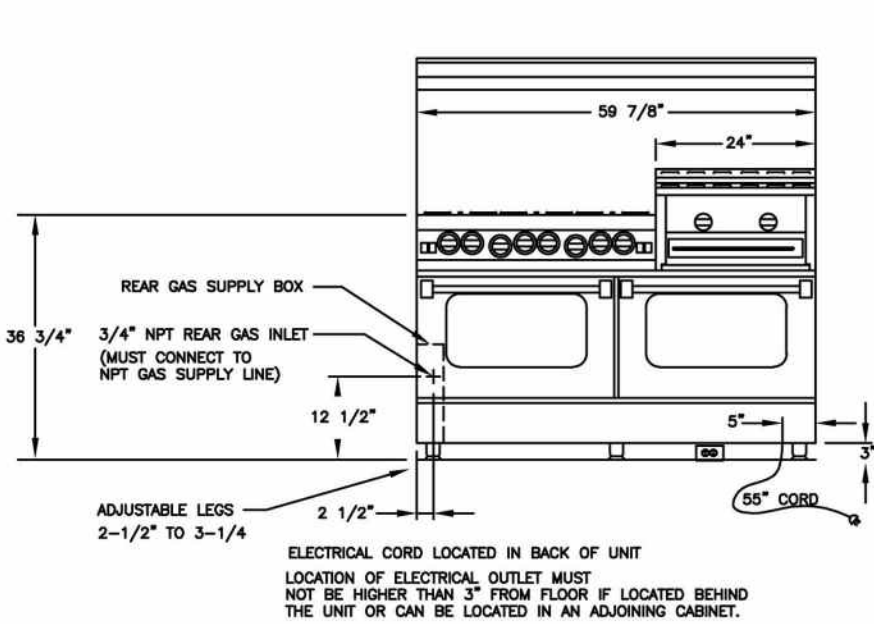
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

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

All specifications subject to change without notice. Visit www.bluestarcooking.com prior to site preparation or installation.



RELATED PRODUCTS

VENTILATION

