

BlueStar® has combined professional level features and a sleek design into its new Sealed Burner Series. Cook like a pro with professional level power and versatility with up to 21,000 BTUs of searing power plus a precise simmer burner.

PRODUCT FEATURES

- Sealed burner design with up to 21,000 BTUs of power
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler
- 24" depth for compatibility with standard kitchen cabinetry
- · Includes standard island trim backguard
- Available in stainless steel
- Handcrafted in Pennsylvania since 1880

SPECIFICATIONS

Range Dimensions: 23.875"W x 24"D x 36.75"H

Oven Interior: 20.25"W x 20"D x 15"H

Top Burner Rating: 21,000 BTUs

Simmer Burner Rating: 5,000 BTUs

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: 1/2"

Installation Clearance: 0" Side Cabinet, 0" Back Wall

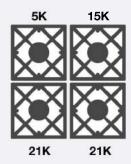


MODEL CONFIGURATION

Four Burners

RCS24SBV2

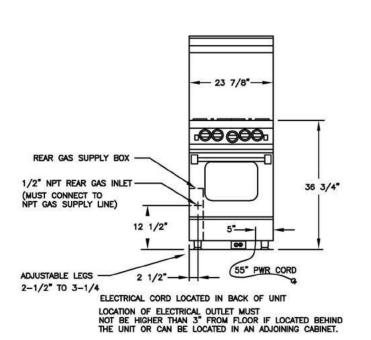
BURNER CONFIGURATION

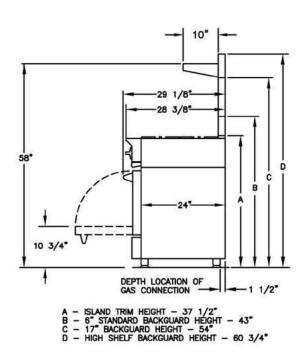


ADDITIONAL CUSTOMIZATION OPTIONS

- Backguards
- Knob Colors

All specifications subject to change without notice. Visit www.bluestarcooking.com for most up to date information prior to installation or site preparation.





VENTILATION

