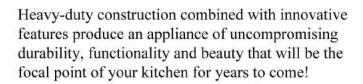


BLUESTAR® RNB RANGETOP SERIES: 24", 30" & 36"

With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar® makes the finest residential cooktops available. The unparalleled accuracy of gas surface cooking makes this an unsurpassed addition to every cook's favorite room in the house.





BlueStar® RNB Rangetop Series Features:



Powerful 22,000 BTU Burners & Precise Simmer Burner

The UltraNovaTM burner provides 22,000 BTUs of cooking power, perfect for a rapid boil, high-heat sear, or a perfect saute. The precise 130°F simmer burner easily melts chocolate and can gently warm delicate soups and sauces. Integrated wok cooking is available on any burner, plus BlueStar® burners and full-motion grates are porcelain-coated cast iron for the ultimate in durability.



Integrated Cooktop Options

No matter what your cooking preference the RNB has an option for you. Custom configure any cooking surface to suit your specific needs. Complement BlueStar® burners with your choice of 12" or 24" fully integrated griddles, charbroilers or French Tops.



Full Motion Grates

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you saute up front. Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and saute pans.

- UltraNova™ power burner delivers 22,000 BTUs of intense heat
- · Heavy-duty commercial stainless steel construction
- Push-to-turn, infinite setting top burner controls
- · Integrated cooktop options

- · Automatic electronic ignition and re-ignition system
- Customize knobs in over 190 different color options
- · Removable dishwasher-friendly stainless steel drip trays

BLUESTAR® RNB RANGETOP SERIES: 24", 30" & 36"

Installation Specifications:

SPECIFICATIONS

Rangetop Dimensions: 23.875"W x 24"D x 8.625"H

Top Burner Rating: 22,000 BTUs Simmer Burner Rating: 9,000 BTUs Griddle Burner Rating: 30,000 BTUs Charbroiler Burner Rating: 30,000 BTUs French Top Burner Rating: 18,000 BTUs

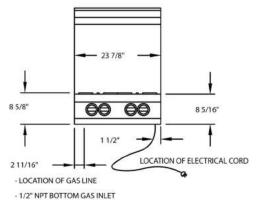
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH

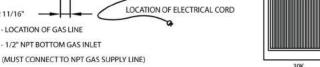
(Unit must be on a Non-GFI, dedicated outlet)

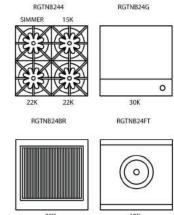
Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC

Gas Line Size: 1/2"

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







SPECIFICATIONS

Range Dimensions: 29.875"W x 24"D x 8.625"H

Top Rating: 22,000 BTUs

Simmer Burner Rating: 9,000 BTUs

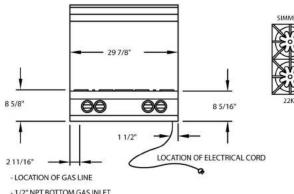
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH

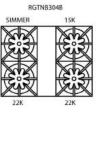
(Unit must be on a Non-GFI, dedicated outlet)

Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC

Gas Line Size: 1/2"

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





(MUST CONNECT TO NPT GAS SUPPLY LINE)

SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 8.625"H

Top Burner Rating: 22,000 BTUs Simmer Burner Rating: 9,000 BTUs Griddle Burner Rating: 15,000 BTUs Charbroiler Burner Rating: 15,000 BTUs French Top Burner Rating: 18,000 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

