

BLUESTAR® RNB RANGETOP SERIES: 48" & 60"

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.



Heavy-duty construction combined with innovative features produce an appliance of uncompromising durability, functionality and beauty that will be the focal point of your kitchen for years to come!

BlueStar® RNB Rangetop Series Features:



Powerful 22,000 BTU Burners & Precise Simmer Burner

The UltraNova™ 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

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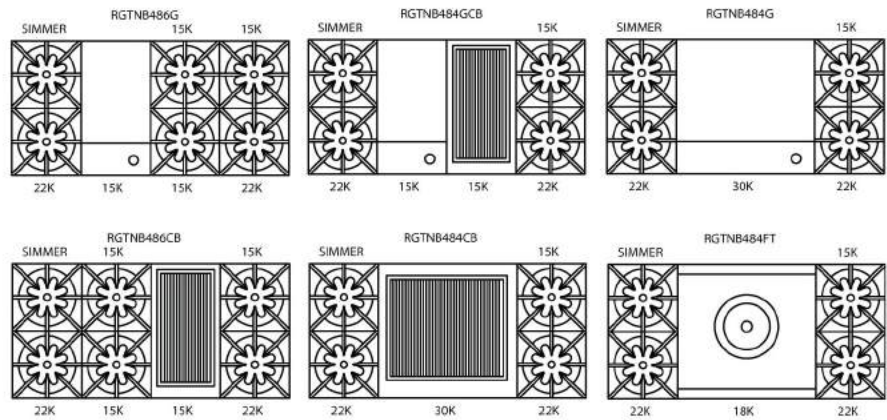
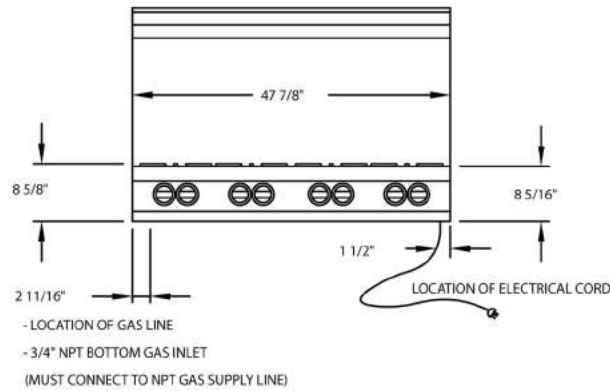
Installation Specifications:

SPECIFICATIONS

Range Dimensions: 47.875"W x 24"D x 8.625"H
Top Burner Rating: 22,000 BTUs
Simmer Burner Rating: 9,000 BTUs
12" Griddle Burner Rating: 15,000 BTUs
24" Griddle Burner Rating: 30,000 BTUs
12" Charbroiler Burner Rating: 15,000 BTUs
24" 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: 3/4"
Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATIONS

Eight Burners	RGTNB488
Six Burners with 12" Griddle	RGTNB486G
Four Burners with 24" Griddle	RGTNB484G
Four Burners with 12" Griddle & Charbroiler	RGTNB484GCB
Six Burners with 12" Charbroiler	RGTNB486CB
Four Burners with 24" Charbroiler	RGTNB484CB
Four Burners with French Top	RGTNB484FT



SPECIFICATIONS

Range Dimensions: 59.875"W x 24"D x 8.625"H
Top Burner Rating: 22,000 BTUs
Simmer Burner Rating: 9,000 BTUs
12" Griddle Burner Rating: 15,000 BTUs
24" Griddle Burner Rating: 30,000 BTUs
12" Charbroiler Burner Rating: 15,000 BTUs
24" 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: 3/4"
Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATIONS

Ten Burners	RGTNB6010
Eight Burners with 12" Griddle	RGTNB608G
Six Burners with 24" Griddle	RGTNB606G
Six Burners with 12" Griddle & Charbroiler	RGTNB606GCB
Eight Burners with 12" Charbroiler	RGTNB608CB
Six Burners with 24" Charbroiler	RGTNB606CB
Six Burners with French Top	RGTNB606FT

