

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. The Sealed Burner Series features an extra-large convection oven that will accommodate a commercial size baking sheet.

### PRODUCT FEATURES

- Sealed burner design with up to 21,000 BTUs of power
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler that accommodates a full size 18" x 26" commercial baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Includes standard island trim backguard
- Available in stainless steel
- Handcrafted in Pennsylvania since 1880
- Available in Canada only

### SPECIFICATIONS

Range Dimensions: 47.875"W x 24"D x 36.75"H  
 Large Oven Interior: 29"W x 20"D x 15"H  
 Small Oven Interior: 12"W x 20"D x 15"H  
 Top Burner Rating: 21,000 BTUs  
 Simmer Burner Rating: 5,000 BTUs  
 Large Oven Burner Rating: 30,000 BTUs  
 Small Oven Burner Rating: 15,000 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

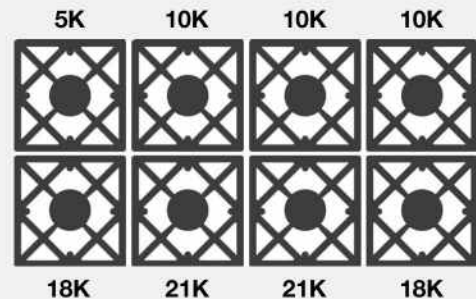


### MODEL CONFIGURATION

Eight Burners

RCS48SBBCN

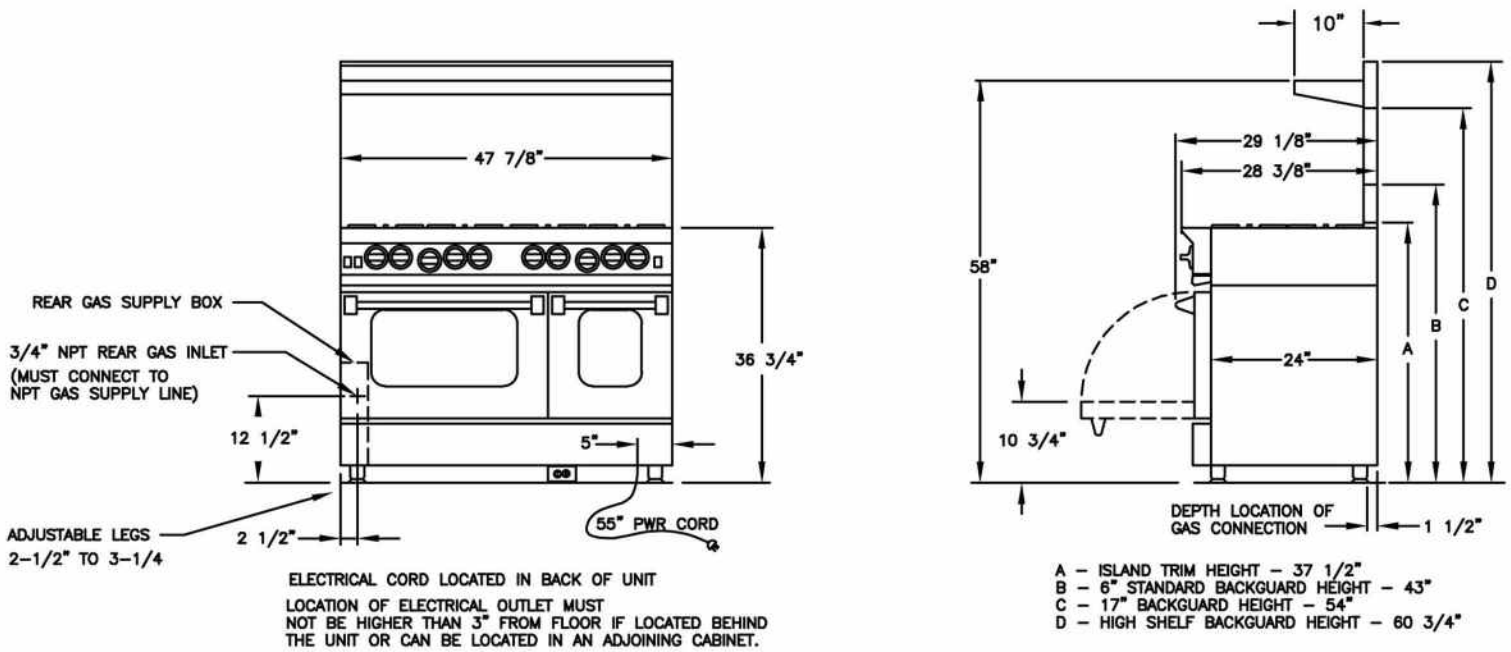
### BURNER CONFIGURATION



### ADDITIONAL CUSTOMIZATION OPTIONS

- Backguards

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



## RELATED PRODUCTS

### VENTILATION

