



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

- · 4 sealed burners for maximum cooking area
- Powerful 21,000\* BTU burners
- Precise 5,000 BTU simmer burner
- · Convection oven fits commercial size sheet pans
- 1850° commercial-grade infrared broiler
- Available in 1,000+ colors and finishes plus
   10 metal trims
- Handcrafted in Pennsylvania since 1880

# **SPECIFICATIONS**

Range Dimensions: 29.875"W x 24"D x 36.75"H

Oven Interior: 26.25"W x 20"D x 15"H

Top Burner Rating: Nat: 21,000 BTUs | LP: 18,000 BTUs\*

(\*) LP units have max burner power of 18,000 BTUs

Simmer Burner Rating: 5,000 BTUs

Large 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

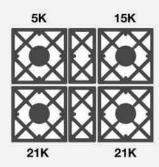


# **MODEL CONFIGURATION**

**Four Burners** 

RCS30SBV2

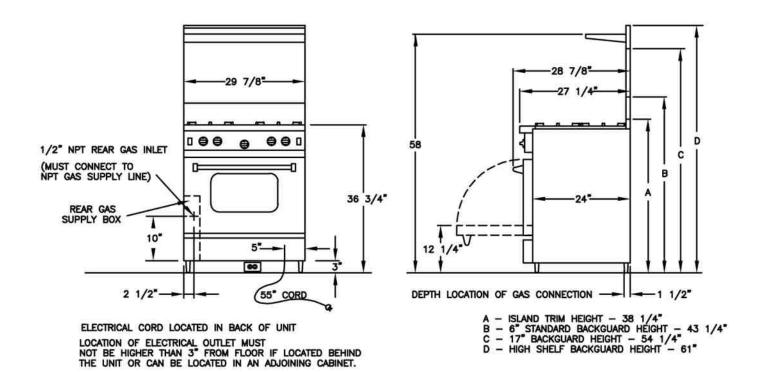
# **BURNER CONFIGURATION**



# ADDITIONAL CUSTOMIZATION OPTIONS

- . 1,000 colors and finishes
- 190 knob colors
- 10 metal trims
- Backguard options

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



# VENTILATION VENTILATION

