

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 750+ colors and finishes
- 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*

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

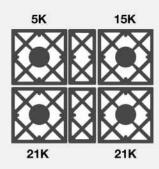


MODEL CONFIGURATION

Four Burners

RCS30SBV2

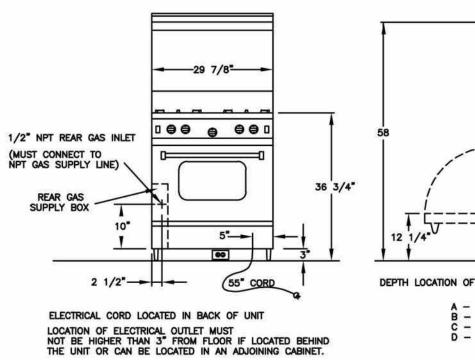
BURNER CONFIGURATION

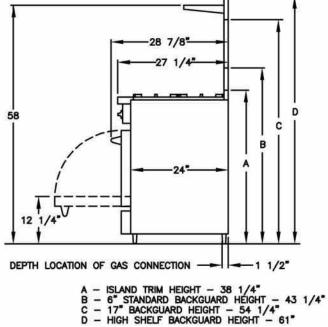


ADDITIONAL CUSTOMIZATION OPTIONS

- Backguards
- Knob colors
- Trim options

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





RELATED PRODUCTS



