## BLUESTAR 36" RNB SERIES

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 ranges available. The unparalleled accuracy of gas surface cooking and the versatility found in the baking and roasting qualities of our convection oven make 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 36" RNB Series**

- Extra large oven capacity: 29"W x 20"D x 15"H.
- ULTRANOVA<sup>TM</sup> power burner delivers 22,000 BTUs of intense heat.
- Accommodates a full-size commercial 18" x 26" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.
- Available in 190 colors.

Model RNB364GSS in Cobalt Blue with standard 6" Low Profile backguard.





#### **NOVA™. ULTRANOVA™ and Simmer Burners**

Our cast iron porcelain-enameled NOVA<sup>TM</sup> and ULTRANOVA<sup>TM</sup> top burners are the most versatile burners in the industry. The Nova burner provides up to 15,000 BTUs of cooking power. For that extra boost, the ULTRANOVA<sup>TM</sup> delivers an amazing 22,000 BTUs; a rapid boil or superior sauté is never a problem! When using our gentle 130°F simmer feature, delicate sauces and soups are made simple with superior temperature control and flame disbursement.



#### **Convection Oven Cooking**

The cavity design of the oven and the convection fan system result in the most complete exchange of air possible. This provides incredibly precise, even heat distribution. It provides extra large oven capacity on a 36" range and will accommodate a full-size commercial 18" x 26" baking sheet.



#### **Infrared Broiler**

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850°F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.



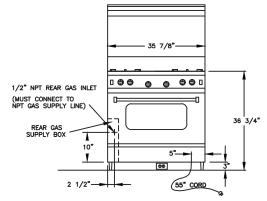
#### **Full Motion Grates**

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you sauté 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 sauté pans.

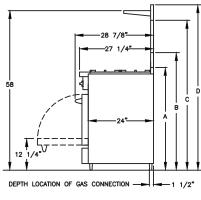
## **BLUESTAR 36" RNB SERIES**

#### **Standard Features**

- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and reignition system.
- Convection system.
- Interior oven light.
- Ceramic infra-red broiler.
- Commercial quality oven control.
- Heavy-duty oven door.
- Push-to-turn, infinite setting NOVA<sup>TM</sup> and ULTRANOVA<sup>TM</sup> top burner controls with new 130°F simmer burner.
- Heavy-duty steel alloy control knobs.
- Removable dishwasher friendly stainless steel drip trays.
- Extra large oven capacity. 29"W x 20"D x 15"H.
- 1 year parts and labor warranty.



ELECTRICAL CORD LOCATED IN BACK OF UNIT LOCATION OF ELECTRICAL, OUTLET MUST NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.



A — ISLAND TRIM HEICHT — 38 1/4" B — 6" STANDARD BACKGUARD HEIGHT — 43 1/4" C — 17" BACKGUARD HEIGHT — 54 1/4" D — HIGH SHELF BACKGUARD HEIGHT — 61"

Top Burner Rating15,000 BTU
Top Power Burner Rating
Infrared Broiler Rating
Charbroiler Burner Rating 15,000 BTU
Griddle Burner Rating 15,000 BTU
Oven Burner Rating 30,000 BTU

Simmer Burner Rating	130°F
Electrical Requirements(Unit must be on a non-GFI dedicated outlet)	120 VAC, 15 Amps Single Phase
Operating Gas Pressure	NAT: 5.0" WC
	LP: 10.0" WC
Installation Clearance	0" Side Cabinet
	0" Back Wall

<sup>\*\*</sup> All specifications are subject to change without prior notification.

### **BlueStar Backguard Options**



#### **Island Trim Back**

Allows flush-mounting into an island. Oven vents through top of back.

(Shown on 36" Model)



#### **6" Low Profile Back**

Protects the back wall while allowing for custom treatment. (*Shown on 24" Model*)



#### 17" Backguard

Provides commercial aesthetics and professional style. (Shown on 48" Model)



#### 24" High Shelf

Produces a true gourmet professional look while providing a convenient holding area for plates and prepared food. (Shown on 36" Model)

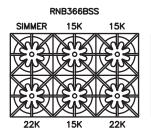
## **Accessories**

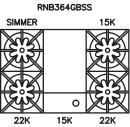
Castors Wok Ring

#### **Additional Products**

Cooktops Hoods
Rangetops Warming Drawers
Wall Ovens Indoor Charbroilers
Barbecue Grills Salamander Broiler

# BlueStar 36" RNB Configuration





#### RNB364CBSS

