

## **BLUESTAR RNB FRENCH TOP SERIES - 48" & 60"**

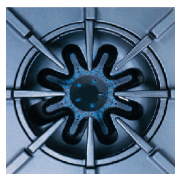
With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar™ makes the finest residential ranges available. The unparalleled accuracy of gas surface cooking and the versatility found 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 RNB French Top Series**

- ULTRANOVA™ power burner delivers 22,000 BTUs of intense heat.
- French Top burner features the 18,000 BTU SUPERNOVA™ burner.
- Both ovens accommodate a full-size commercial size 18" x 26" baking sheet.
- Available in 190 different colors and stainless steel.
- 24" depth for compatibility with standard kitchen cabinetry.
- Available in 48" and 60".

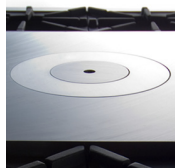


▲ Model RNB606FTBSS shown in Jet Black (RAL 9005) with optional 8" backguard and optional Brass Trim Kit



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

Our cast iron porcelain-enameled NOVA™ and ULTRANOVA™ 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™ 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.



### **French Top**

The unique French Top stainless steel plate is an exceptionally versatile cooking surface, with variable heat zones between 220° and 850°, perfect for slow cooking, sautéing, and warming sauces. The plate accommodates two cooking rings that can be removed to cook on an open flame or to accommodate a wok.



### **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. Both ovens provide extra large oven capacity on a 60" range and will accommodate a commercial-size 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.

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## Standard Features

- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Interior oven light.
- Convection system.
- Ceramic infra-red broiler.
- Commercial quality oven control.
- Heavy-duty oven door. Push-to-turn, infinite setting.
- NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- French Top with variable heat zones.
- Heavy-duty steel alloy control knobs.
- Removable dishwasher friendly stainless steel drip trays.
- 2 extra large ovens (on 60" model).  
Oven capacity: 26.25"W x 20"D x 15"H.
- 1 year parts and labor warranty.

Top burner rating.....	15,000 BTU
Top power burner rating.....	22,000 BTU
French Top burner rating.....	18,000 BTU
Infrared burner rating.....	15,000 BTU
Oven burner rating.....	30,000 BTU
Simmer burner rating.....	130° F

Electrical requirements..... 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

\*\* All specifications are subject to change without prior notification.

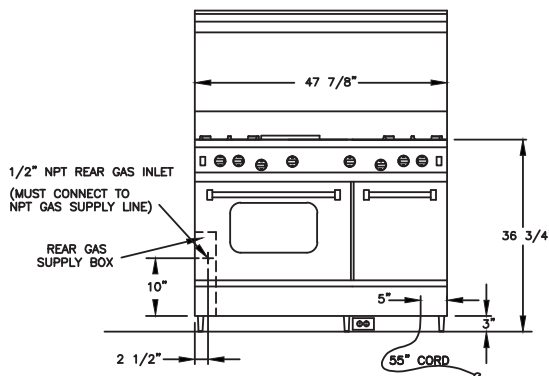
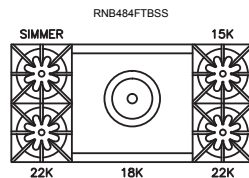
## Accessories

Charbroiler Covers  
Castors  
Wok Ring

## Additional Products

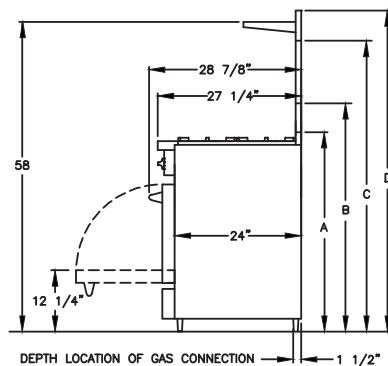
Cooktops  
Rangetops  
Wall Ovens  
Free Standing Ranges

Hoods  
Warming Drawers  
Indoor Charbroilers  
Salamander Broiler

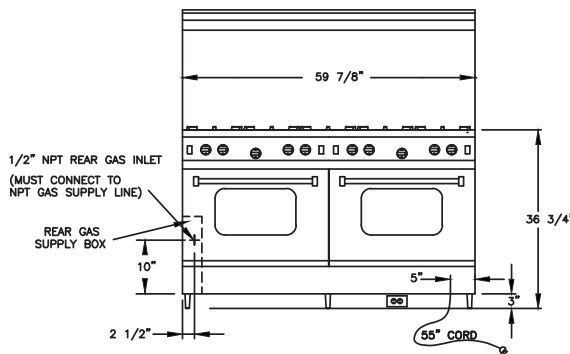
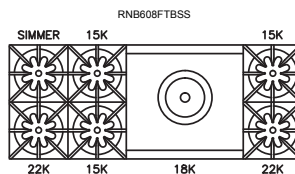


ELECTRICAL CORD LOCATED IN BACK OF UNIT  
LOCATION OF ELECTRICAL OUTLET MUST  
NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND  
THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.

## BLUESTAR 48" RNB FRENCH TOP CONFIGURATION

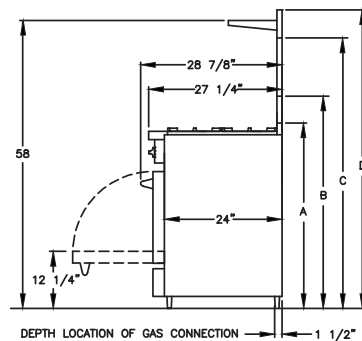


A - ISLAND TRIM HEIGHT - 38 1/4"  
B - 6" STANDARD BACKGUARD HEIGHT - 43 1/4"  
C - 17" BACKGUARD HEIGHT - 54 1/4"  
D - HIGH SHELF BACKGUARD HEIGHT - 61"



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LOCATION OF ELECTRICAL OUTLET MUST  
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THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.

## BLUESTAR 60" RNB FRENCH TOP CONFIGURATION



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