



The Standard of Excellence Since 1880™
Featuring Commercial Cooking Technologies

BLUESTAR COOKTOP SERIES



Model RGTNB484GCBSS
 48" shown with optional
 8" backguard



Model RGTNB304BSS
 30" shown with optional
 8" backguard



Model RGTNB364GSS
 36" shown with optional
 8" backguard

With over 125 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 BLUE STAR makes the finest residential cooktops available. The unparalleled accuracy of gas surface cooking 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 Cooktop Series

- The most powerful burner available. 22,000 BTUs.
- Heavy-duty commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Push-to-turn, infinite setting NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- Heavy-duty control knobs.
- Removable drip trays with steel roller bearings.
- One year parts and labor warranty.



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 burner, delicate sauces and soups are made simple with superior temperature control and flame disbursement.



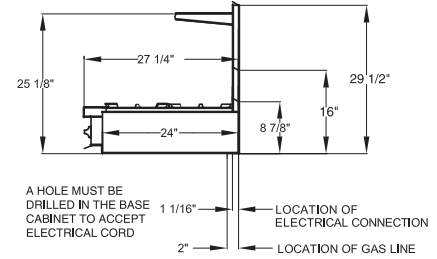
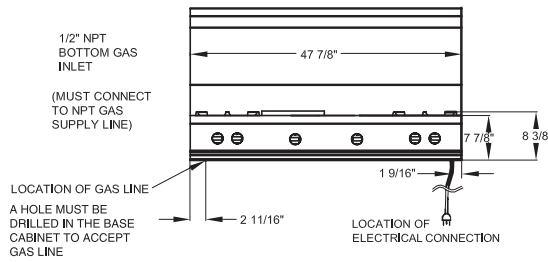
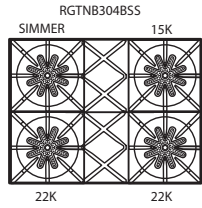
Full Motion Grates

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.

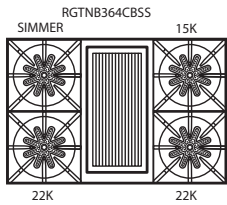
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BlueStar Cooktop Configurations

30" Configuration

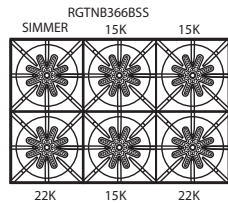
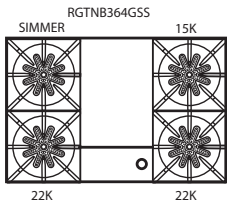


36" Configurations

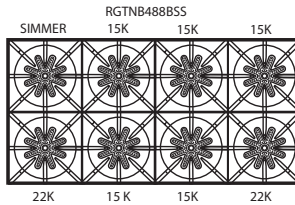
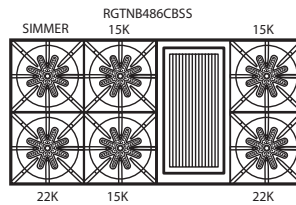
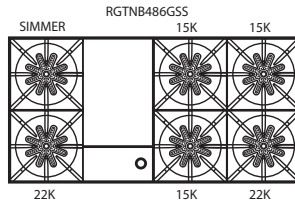
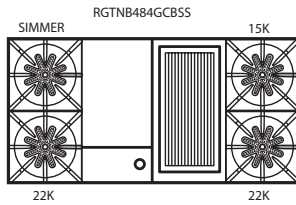


Top Burner Rating	15,000 BTU	Simmer Burner Rating	130°F
Top Power Burner Rating	22,000 BTU	Electrical Requirements	120 VAC, 9 Amps Single Phase
Grill Burner Rating	15,000 BTU	(Unit must be on a non-GFI, dedicated outlet)	
Griddle Burner Rating	15,000 BTU	Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
		Installation Clearance	0" Side Cabinet 0" Back Wall 3" Top Cabinet Per Side

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



48" Configurations



** 60" Model available for special orders only

BlueStar Cooktop Backguard Options

Island Trim Back
Allows flush-mounting into an island. Oven vents through top of back. (Shown on 36" Model)



8" Low Profile Back
Protects the back wall while allowing for custom treatment. (Shown on 30" Model)



17" Backguard (Not Shown)

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



Accessories

- Cutting Boards
- Char-broiler Covers
- Casters
- Wok Ring

Additional Products

- Ranges
- Barbecue Grills
- Indoor Charbroilers
- Warming Drawers
- Salamander Broiler

Dealer



Manufacturing Facility:
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