

The all new RNB RGTNB Series, featuring restaurant-quality performance and near unlimited customization options, has been updated with cleaner lines and improved features. BlueStar's most customizable line, the RNB rangetop is available with integrated griddles, charbroilers, French tops.



PRODUCT FEATURES

- Integrated griddle features 30,000 BTUs of intense cooking power
- Integrated cooktop options include griddles, charbroilers, and French tops
- Refined design and easier-to-clean cooktop
- 24" depth for compatibility with standard kitchen cabinetry

SPECIFICATIONS

Rangetop Dimensions: 23.875"W x 24"D x 8.625"H

Griddle Burner Rating: 30,000 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"

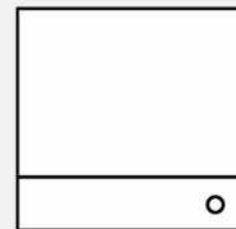
Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATION

All Griddle

RGTNB24GV2

BURNER CONFIGURATION

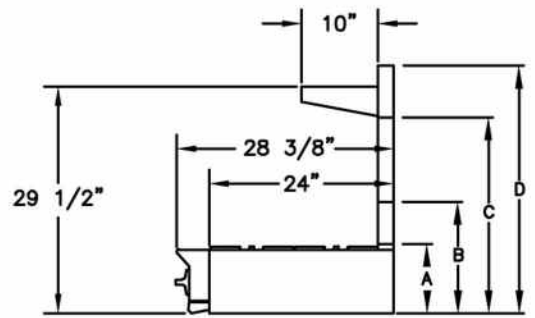
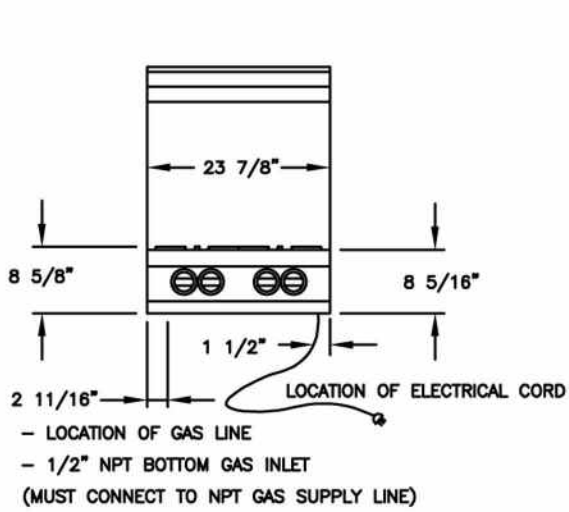


30K

ADDITIONAL CUSTOMIZATION OPTIONS

- Burner configurations
- Backguards
- Knob colors
- Trim options

*All specifications subject to change without notice.
Contact BlueStar Customer Service at (800) 449 - 8691
prior to installation or site preparation.*



LOCATION OF ELECTRICAL CONNECTION
 NOTE: A HOLE MUST BE DRILLED INTO THE BASE CABINET TO ACCEPT ELECTRICAL CORD.

LOCATION OF GAS LINE
 NOTE: A HOLE MUST BE DRILLED INTO THE BASE CABINET TO ACCEPT GAS LINE.

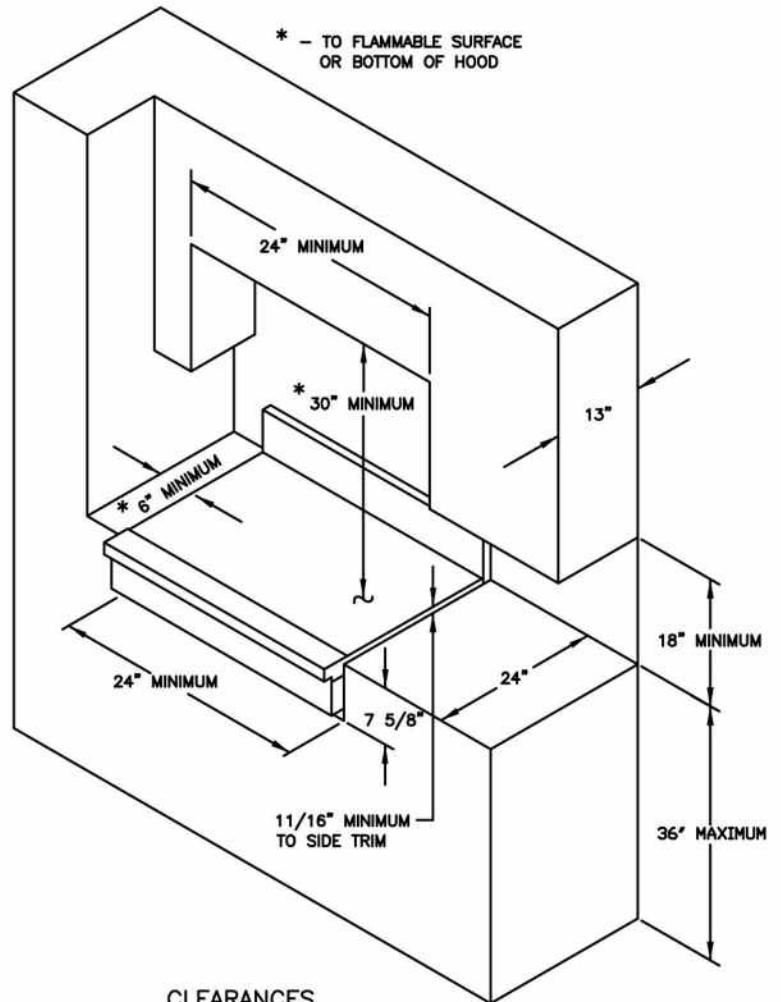
- A - ISLAND TRIM HEIGHT - $9 \frac{1}{16}"$
- B - 6" STANDARD BACKGUARD HEIGHT - $14 - \frac{9}{16}"$
- C - 17" BACKGUARD HEIGHT - $25 - \frac{9}{16}"$
- D - HIGH SHELF BACKGUARD HEIGHT - $32 \frac{5}{16}"$

RELATED PRODUCTS

VENTILATION



SALAMANDER BROILER



CLEARANCES