

The all new RNB RGTNB Series, featuring restaurant-quality performance and nearly 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 and French tops.



PRODUCT FEATURES

- UltraNova™ power burner delivers 22,000 BTUs of intense heat
- Gentle 130° simmer burner
- Integrated cooktop options include griddles, charbroilers and French Tops
- Integrated wok cooking
- Full motion grates
- Refined design and easier-to-clean cooktop
- 24" depth for compatibility with standard kitchen cabinetry

SPECIFICATIONS

Rangetop Dimensions: 59.875"W x 24"D x 8.625"H

Top Burner Rating: 22,000 BTUs

Simmer Burner Rating: 9,000 BTUs

Griddle Burner Rating: 15,000 BTUs

Charbroiler Burner 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: 3/4"

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

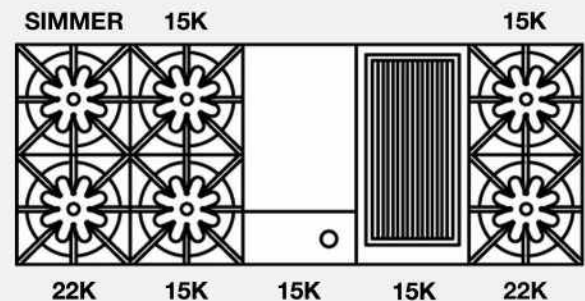
MODEL CONFIGURATION

Six Burners

RGTNB606GCBV2

with 12" Griddle and Charbroiler

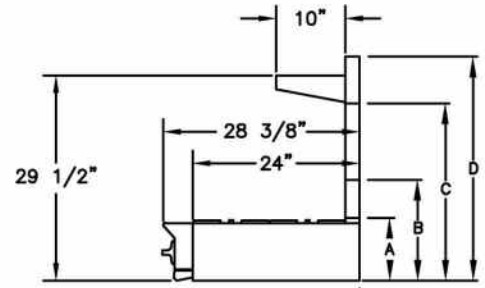
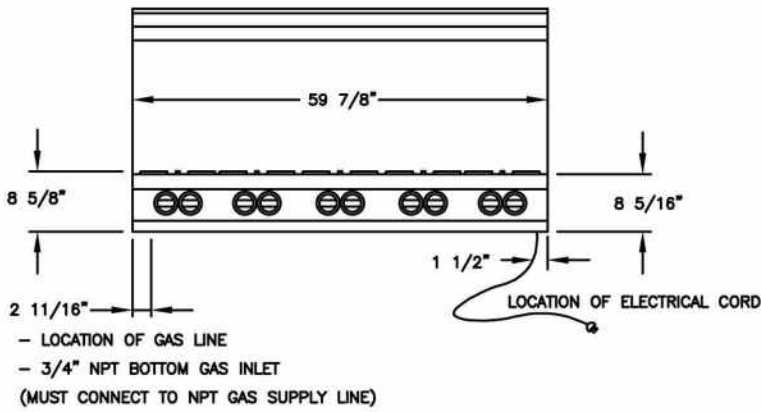
BURNER CONFIGURATION



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.

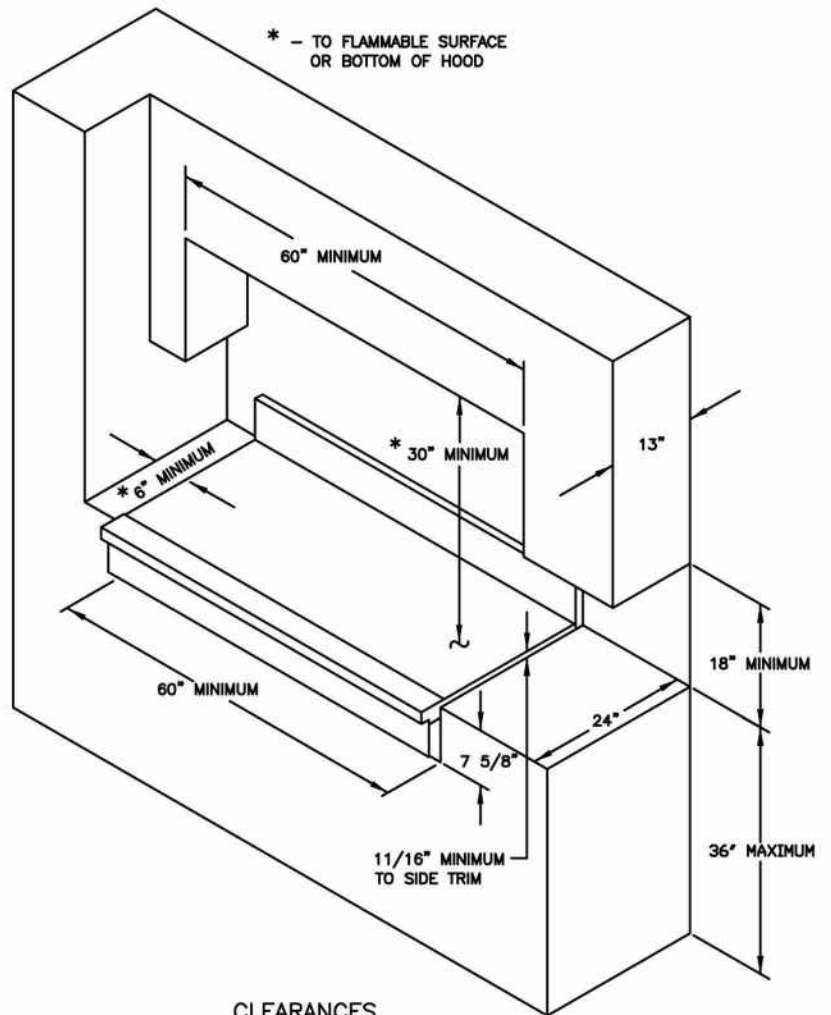
- A - ISLAND TRIM HEIGHT - 9 1/16"
- B - 6" STANDARD BACKGUARD HEIGHT - 14-9/16"
- C - 17" BACKGUARD HEIGHT - 25-9/16"
- D - HIGH SHELF BACKGUARD HEIGHT - 32 5/16"

RELATED PRODUCTS

VENTILATION



SALAMANDER BROILER



CLEARANCES