

BlueStar® has combined professional level features and handcrafted quality into the Culinary (RCS) Series. From searing 15,000 BTU burners to the extra-large convection oven, the Culinary Series is the perfect addition to any pro-style kitchen. Create a custom design with your choice of 1,000+ colors and multiple trim options.

PRODUCT FEATURES

- Restaurant-style 15,000 BTU open burners
- Gentle 130° simmer burner
- Integrated wok cooking - no wok ring needed
- Oversized convection oven accommodates full-size 18" x 26" baking sheet
- Handcrafted in Pennsylvania since 1880
- 1850° infrared broiler
- Available in 1,000+ colors plus 10 metal trims
- Handcrafted in Pennsylvania since 1880
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 29.875"W x 24"D x 36.75"H
 Oven Interior: 26.438"W x 20"D x 15"H
 Top Burner Rating: 15,000 BTUs
 Simmer Burner Rating: 1,300 BTUs
 Oven Burner Rating: 30,000 BTUs
 Infrared Broiler 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: 1/2"
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

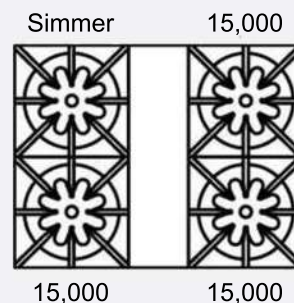


MODEL CONFIGURATION

Four Burners

RCS304BV2

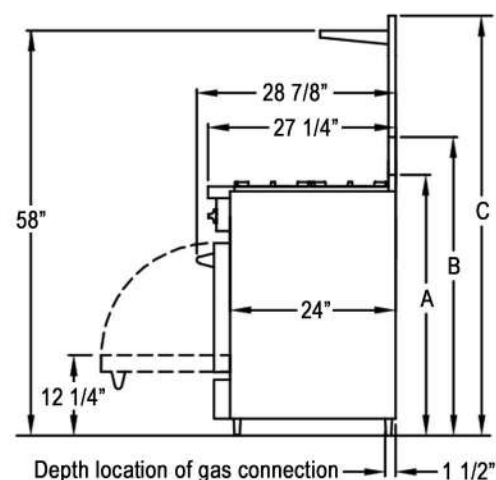
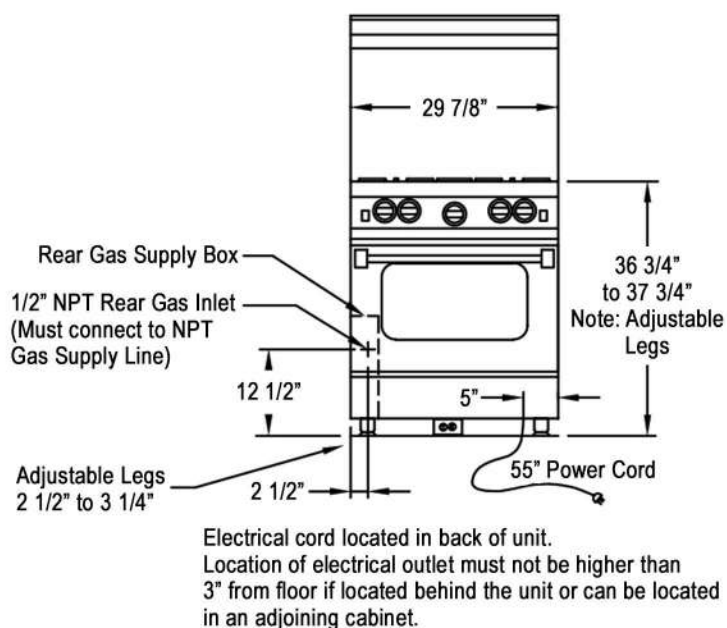
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & finishes
- 190 Knob colors
- Multiple trim options
- Backguards

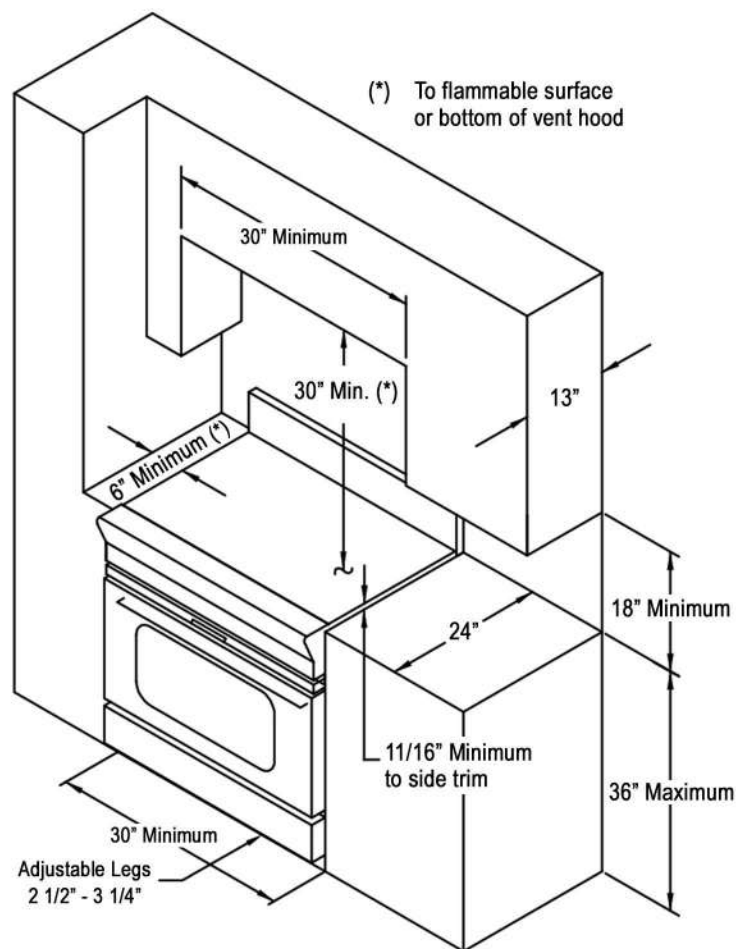
*All specifications subject to change without notice.
 Visit www.bluestarcooking.com for most up to date
 information prior to installation or site preparation.*



- (A) Island Trim Height - 38 1/4"
- (B) 6" Standard Backguard Height - 43 1/4"
- (C) High Shelf Backguard Height - 61"

RELATED PRODUCTS

VENTILATION



CLEARANCES