

BlueStar has combined professional level features and handcrafted quality into the Culinary Series. From searing 15,000 BTU open 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, 10 metal trims and colored knobs.

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
- 1850° infrared broiler
- Available in 1,000+ colors & finishes plus 10 metal trims
- Handcrafted in Pennsylvania since 1880
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 36.75"H
 Oven Interior: 29.25"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
 Incoming Gas Line: 1/2"
 Installation Clearance: 0" Side Cabinet | 0" Back Wall

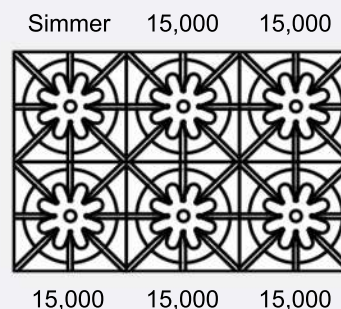


MODEL CONFIGURATION

6 Open Burners

RCS366BV2

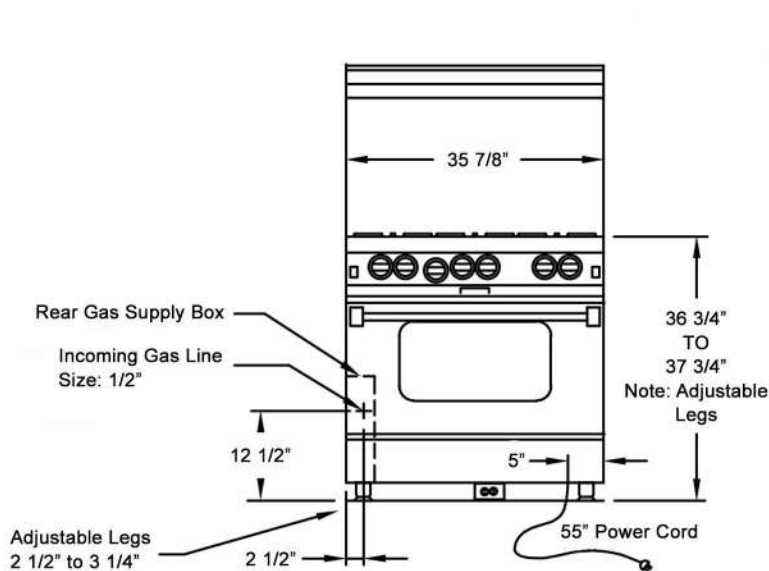
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

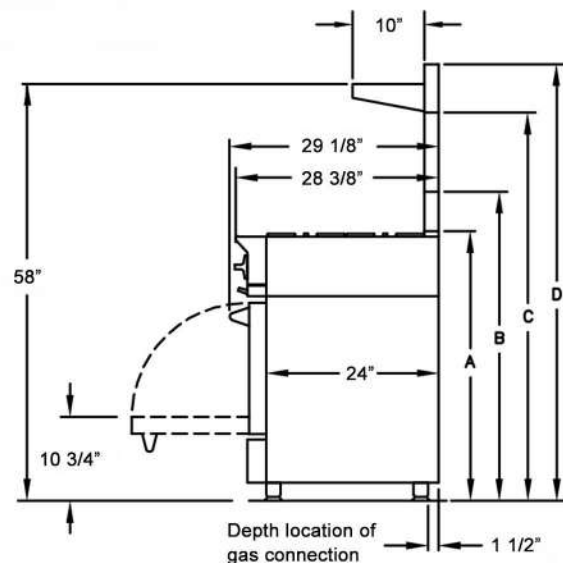
- 1,000+ Colors & finishes plus 10 designer trim options
- Painted knobs
- Backguard options

*All specifications subject to change without notice.
 Visit www.bluestarcooking.com prior to site preparation
 or installation.*



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.



(A) Island Trim Height	$37 \frac{1}{2}"$
(B) 6" Backguard Height	$43"$
(C) 17" Backguard Height	$54"$
(D) High Shelf Height	$60 \frac{3}{4}"$

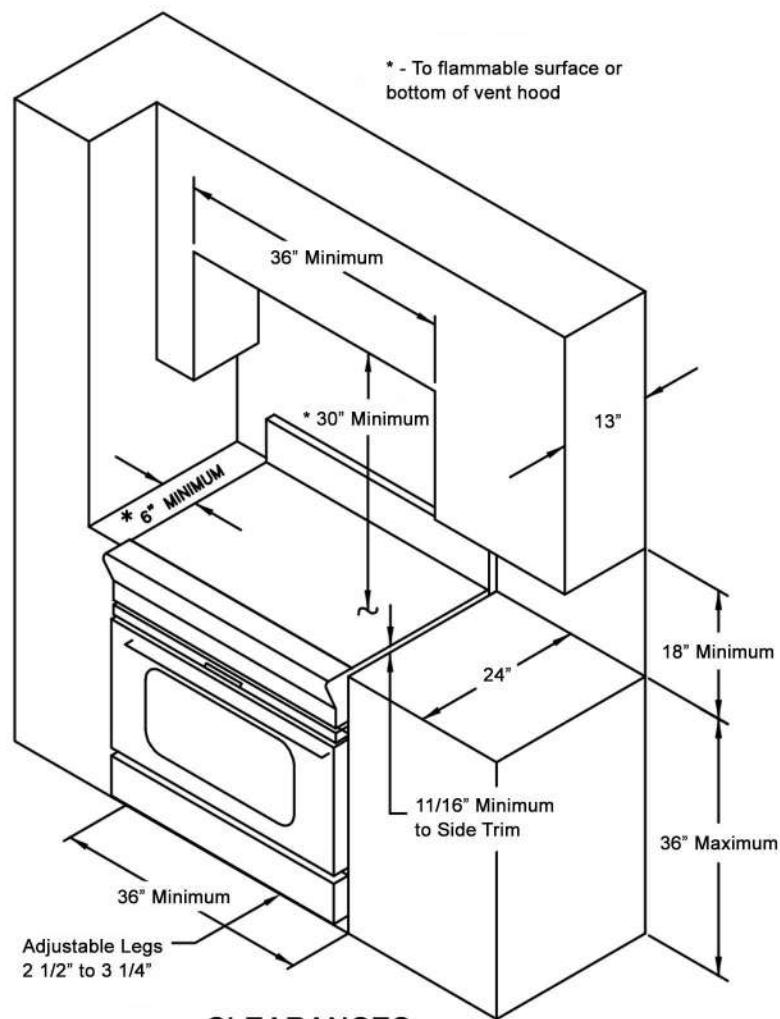
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