

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 and multiple trim options
- 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
 Gas Line Size: 1/2"
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

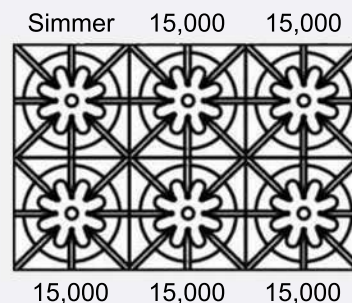


MODEL CONFIGURATION

Six Burners

RCS366BV2

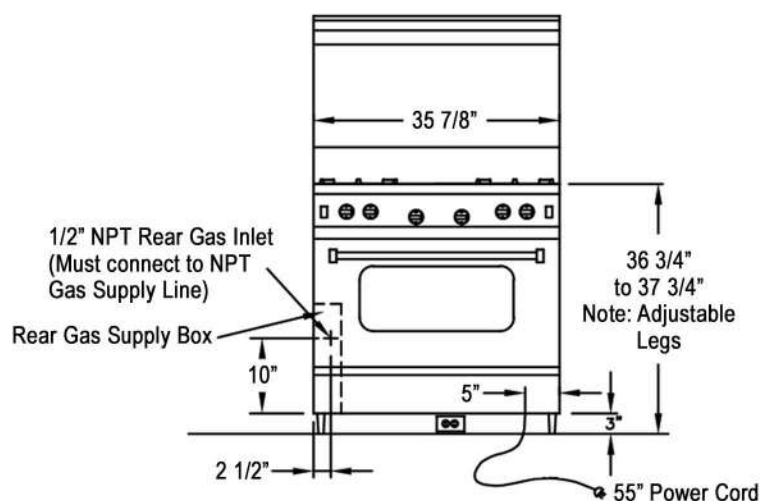
BURNER CONFIGURATION



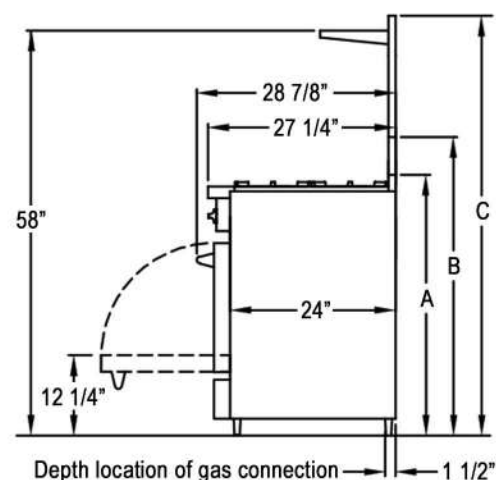
ADDITIONAL CUSTOMIZATION OPTIONS

- 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.*



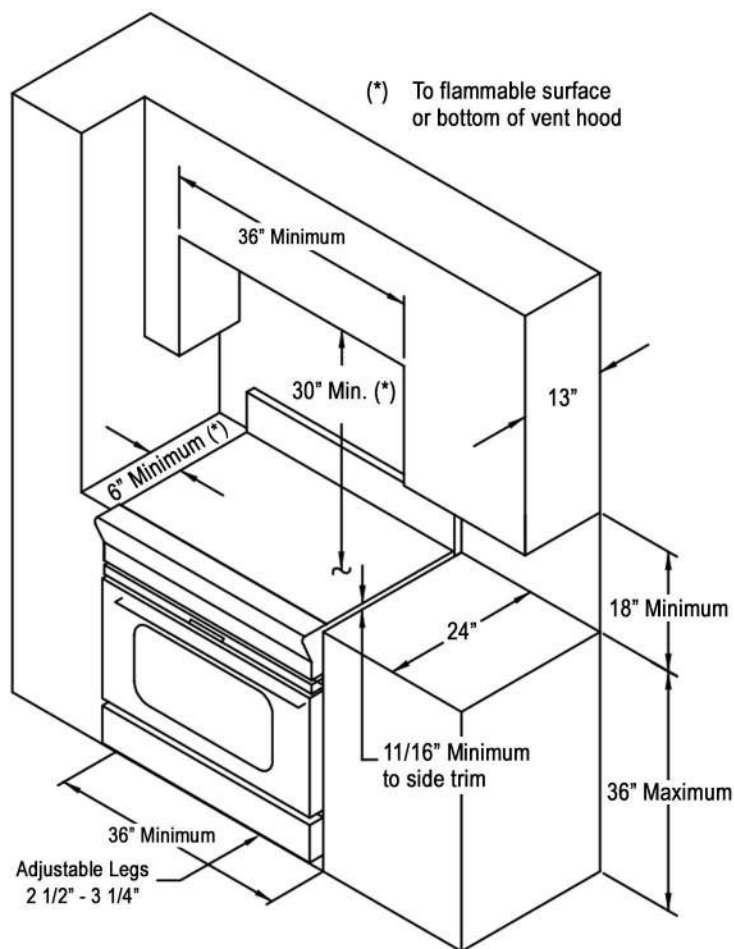
Electrical cord located in back of unit.
Location of electrical outlet must not be higher than 3" from floor if located behind the unit or can be located in an adjoining cabinet.



- (A) Island Trim Height - $38 \frac{1}{4}"$
- (B) 6" Standard Backguard Height - $43 \frac{1}{4}"$
- (C) High Shelf Backguard Height - $61"$

RELATED PRODUCTS

VENTILATION



CLEARANCES