

BlueStar® has combined professional level features and handcrafted quality into the Culinary (RCS) Sealed Burner Series. Cook like a pro with professional level power and versatility with 21,000 BTUs* of searing power plus a precise simmer burner.

PRODUCT FEATURES

- Sealed burner design with up to 21,000* BTUs of power
(* 18,000 BTUs on LP/Propane models)
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler accommodates a full-size 18" x 26" baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- 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: 21,000 BTUs NAT / 18,000 BTUs LP
 Simmer Burner Rating: 5,000 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

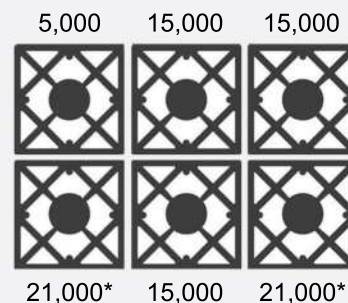


MODEL CONFIGURATION

Six Burners

RCS36SBV2

BURNER CONFIGURATION



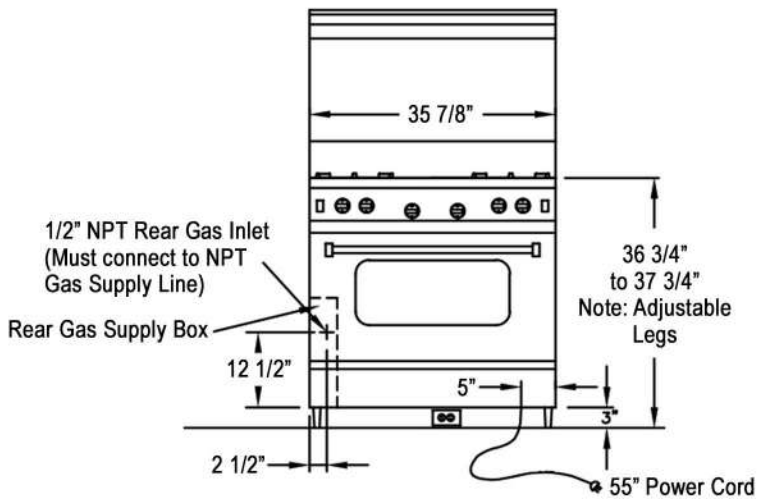
(* 18,000 BTUs on LP/Propane models)

ADDITIONAL CUSTOMIZATION OPTIONS

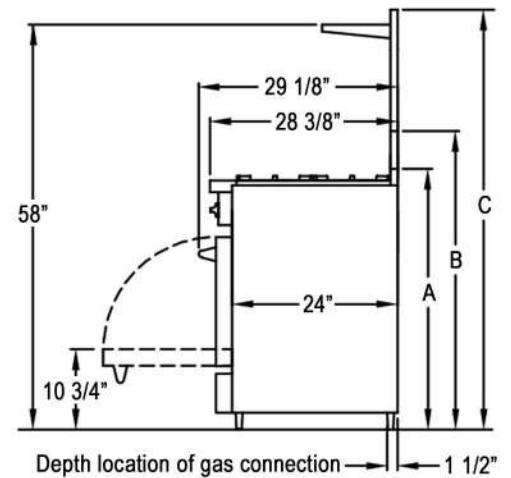
- 1,000+ Colors & finishes
- 190 Knob colors
- Multiple trim options
- Backguards

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

36" CULINARY (RCS) SERIES SEALED BURNER



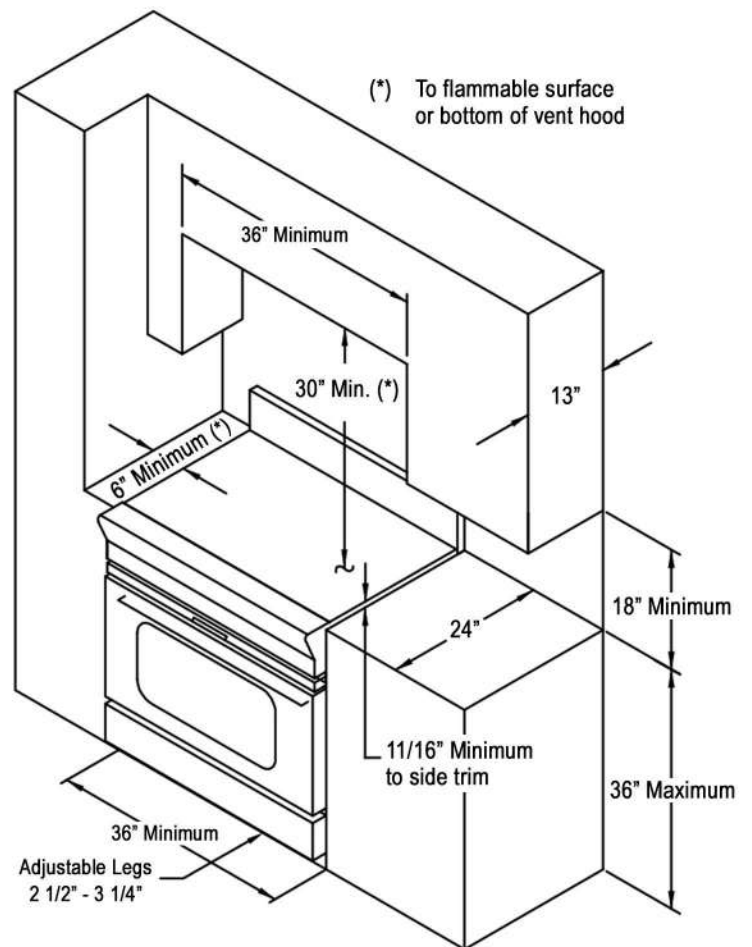
Electrical cord located in back of unit.
Location of electrical outlet must not be higher than 3" from floor if located behind the unit or can be located in an adjoining cabinet.



- (A) Island Trim Height - 37 1/2"
(B) 6" Standard Backguard Height - 43"
(C) High Shelf Backguard Height - 60 3/4"

RELATED PRODUCTS

VENTILATION



CLEARANCES