

The all new RNB RGTNB Series, featuring restaurant-quality performance and near 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, 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
- Refined design and easier-to-clean cooktop
- 24" depth for compatibility with standard kitchen cabinetry

### SPECIFICATIONS

Rangetop Dimensions: 35.875"W x 24"D x 8.625"H

Top Burner Rating: 22,000 BTUs

Simmer Burner Rating: 9,000 BTUs

French Top Burner Rating: 18,000 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

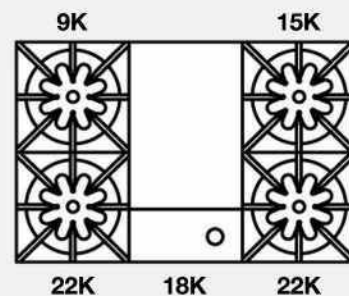
### MODEL CONFIGURATION

Four Burners

RGTNB364FTV2

with 12" French Top

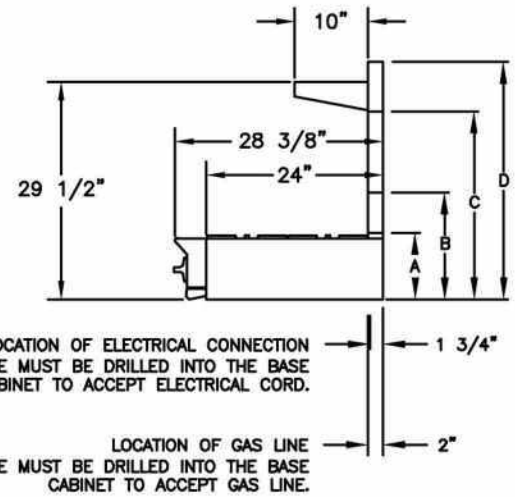
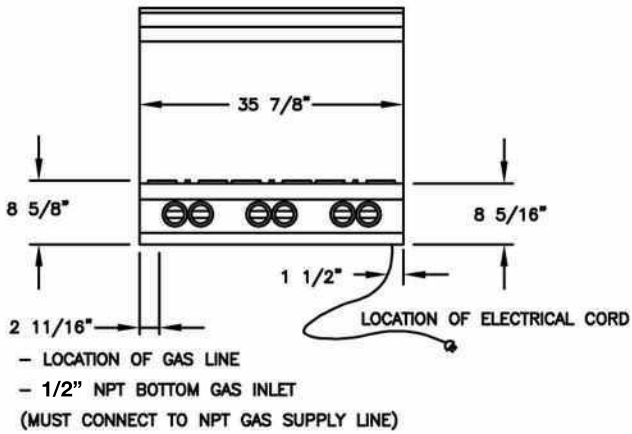
### BURNER CONFIGURATION



### 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.*



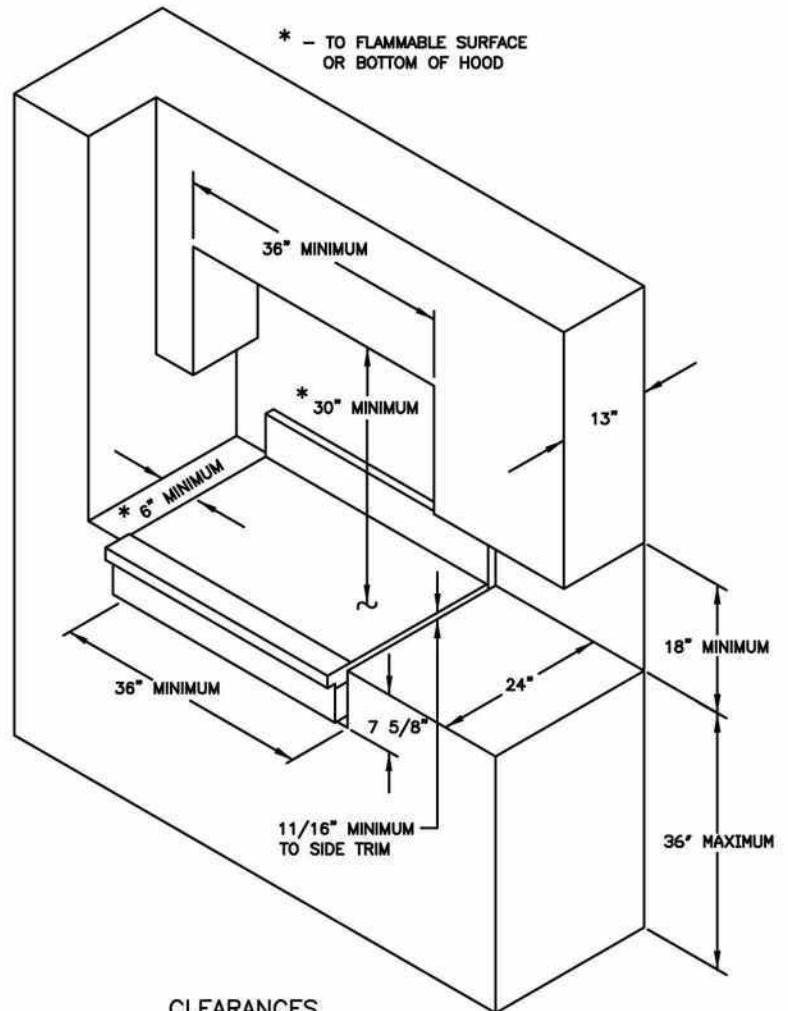
- A - ISLAND TRIM HEIGHT -  $9 \frac{1}{16}"$
- B - 6" STANDARD BACKGUARD HEIGHT -  $14 - 9/16"$
- C - 17" BACKGUARD HEIGHT -  $25 - 9/16"$
- D - HIGH SHELF BACKGUARD HEIGHT -  $32 \frac{5}{16}"$

## RELATED PRODUCTS

### VENTILATION



### SALAMANDER BROILER



**CLEARANCES**