BLUESTAR®

36” NOVA (RGTNB) SERIES

With its distinctive combination of commercial-style performance and unrivaled customization options, the BlueStar® Nova Series offers unique options tailored to any individual style or cooking preference. Available in 190 knob colors and multiple metal trim finishes, the Nova Series can be customized with integrated cooking features like griddles, charbroilers, and French top.



PRODUCT FEATURES

- 22,000 UltraNova™ open burners
- Gentle 130° simmer burner
- Integrated wok cooking - no wok ring needed
- Available in 190 knob colors & multiple trim options
- 24” depth for compatibility with standard cabinetry
- Refined design and easier-to-clean cooktop
- Handcrafted in Pennsylvania since 1880
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 35.875”W x 24”D x 8.625”H

Top Burner Rating: 22,000 BTUs

Simmer Burner Rating: 1,300 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

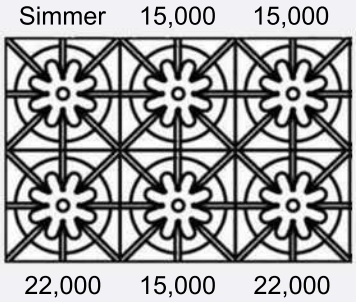
Gas Line Size: 1/2”

Installation Clearance: 0” Side Cabinet, 0” Back Wall

MODEL CONFIGURATION

Six Burners	RGTNB366BV2

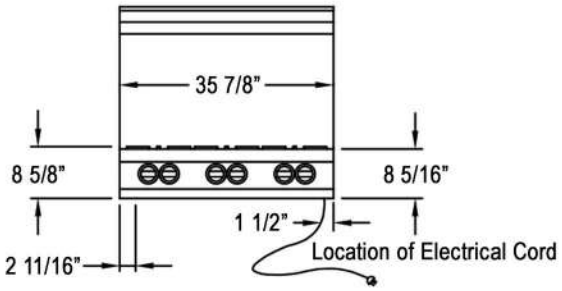
BURNER CONFIGURATION



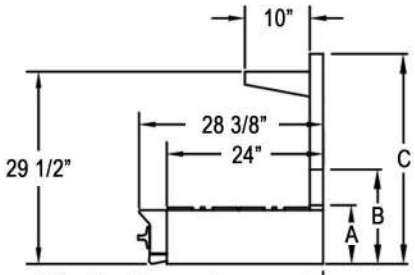
ADDITIONAL CUSTOMIZATION OPTIONS

- 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.



- Location of Gas Line
- 1/2” NPT Bottom Gas Inlet
  (Must connect to NPT Gas Supply Line)



Location of Electrical Connection
Note: A hole must be drilled into the basecabinet to accept electrical cord. — 1 3/4”

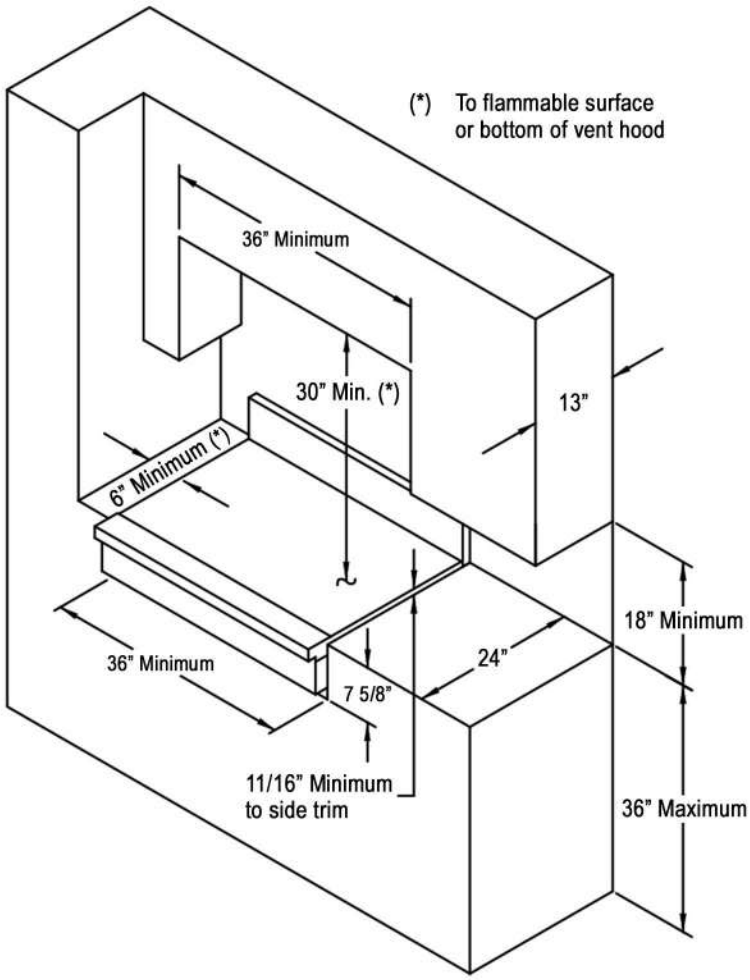
Location of Gas Line
Note: A hole must be drilled into the basecabinet to accept gas line. — 2”

(A) Island Trim Height - 9 1/16”
(B) 6” Standard Backguard Height - 14 9/16”
(C) High Shelf Backguard Height - 32 5/16”

RELATED PRODUCTS

VENTILATION





CLEARANCES