

The newly redesigned RNB Series features restaurant quality performance and nearly unlimited customization options. BlueStar's most customizable line, the RNB Series is available with integrated griddles, charbroilers, French tops and swing doors plus your choice of over 1,000+ colors.

PRODUCT FEATURES

- Integrated griddle features 30,000 BTUs of cooking power
- Integrated cooktop options include griddles, charbroilers and French tops
- Extra-large convection oven that accommodates a half size 18" x 13" commercial baking sheet
- 1850° Infrared broiler
- Available in 1,000+ colors and finishes
- Refined design and easier-to-clean cooktop
- 24" depth for compatibility with standard kitchen cabinetry

SPECIFICATIONS

Range Dimensions: 23.875"W x 24"D x 36.75"H
 Oven Interior: 20.25"W x 20"D x 15"H
 Griddle Burner Rating: 30,000 BTUs
 Large 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

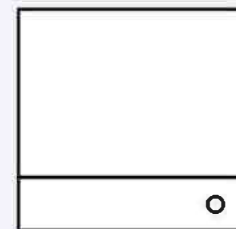


MODEL CONFIGURATION

All Griddle

RNB24GV2

BURNER CONFIGURATION

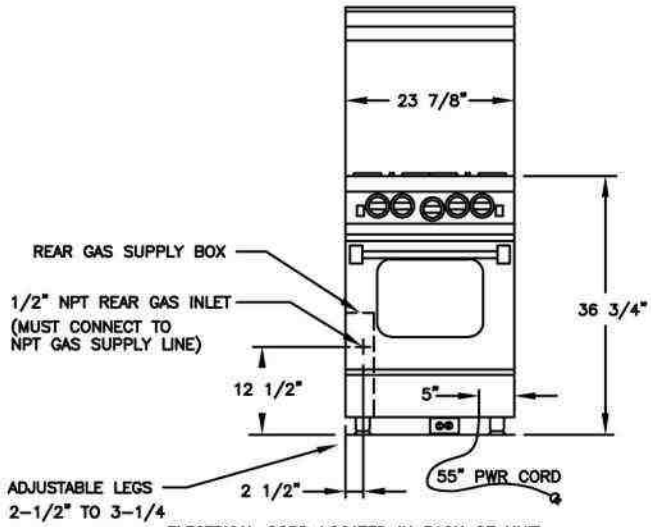


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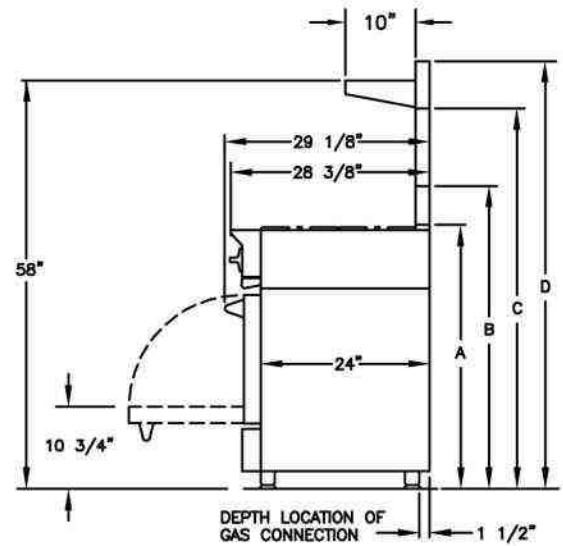
ADDITIONAL CUSTOMIZATION OPTIONS

- Integrated cooktop options
- Door options
- 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.*



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 - 17" BACKGUARD HEIGHT - 54"
- D - HIGH SHELF BACKGUARD HEIGHT - 60 3/4"

RELATED PRODUCTS

VENTILATION



SALAMANDER BROILER

