

BlueStar's Precious Metals line combines power and high-performance with unique cooking features and aesthetic sensibilities inspired by one of the world's leading chefs.

### PRODUCT FEATURES

- UltraNova™ power burner delivers 22,000 BTUs of intense heat
- Integrated cooktop options include griddles, charbroilers and French tops
- Gentle 130° simmer burner
- Extra-large convection oven that accommodates a full size 18" x 26" commercial baking sheet
- 1850° Infrared broiler
- Available in 6 unique colors or 750+ options
- Colored knobs & trim to match the range color
- Dependent French doors allow for easy loading/unloading

### SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 36.75"H

Oven Interior: 29"W x 20"D x 15"H

Top Burner Rating: 22,000 BTUs

Simmer Burner Rating: 9,000 BTUs

French Top Burner Rating: 18,000 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: 3/4"

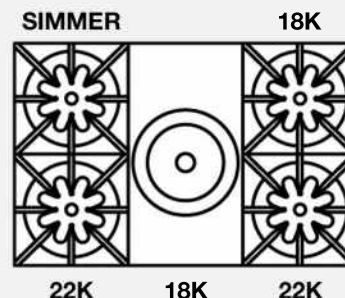
Installation Clearance: 0" Side Cabinet, 0" Back Wall



### MODEL CONFIGURATION

Four Burners RNB364FTPMV2  
with 12" French Top

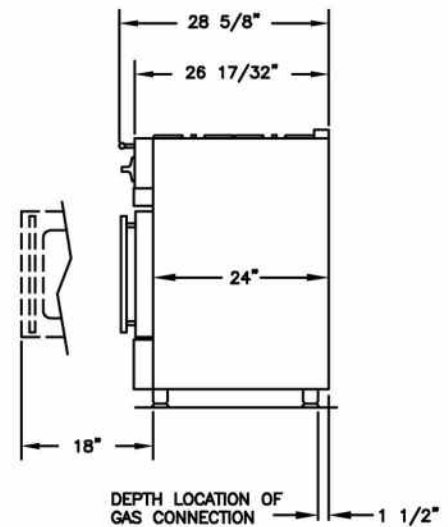
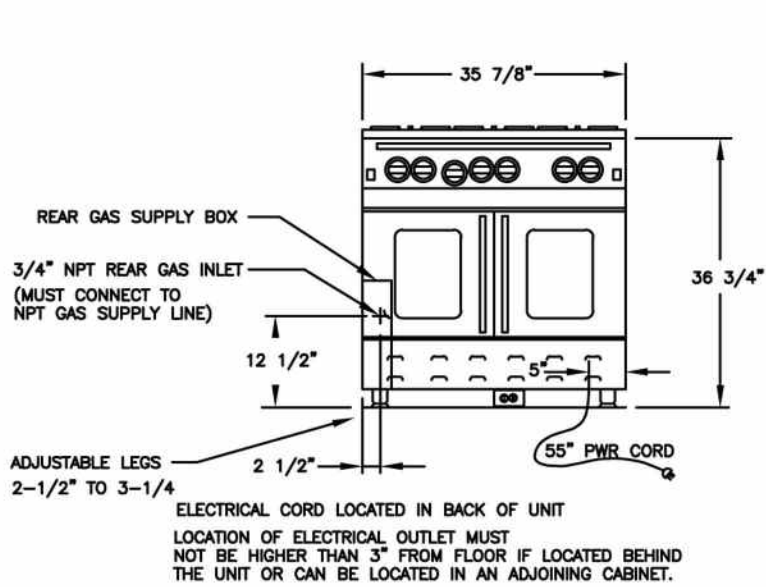
### BURNER CONFIGURATION



### ADDITIONAL CUSTOMIZATION OPTIONS

- Burner configurations
- Integrated cooktop options
- 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.*



## RELATED PRODUCTS

### VENTILATION



### SALAMANDER BROILER

