

BlueStar's Precious Metals line combines the power and high-performance that has become synonymous with BlueStar products, 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
- Gentle 130° simmer burner
- Unique French Door for easy loading and unloading
- Contemporary, urban aesthetic
- Extra-large convection oven with 1850° infrared broiler that accommodates a full size 18" x 26" commercial baking sheet
- Six unique colors: Infused Copper, Statuary Bronze, Ginger Spice, Enchanted Silver, Enchanted Sand and Matte Black
- Matching knobs and trim

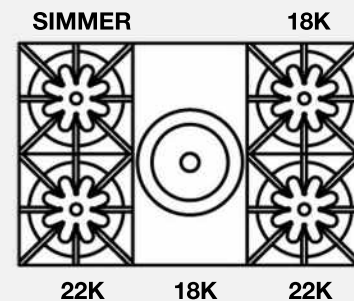
## SPECIFICATIONS

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  
 12" French Top 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: 1/2"  
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

## MODEL CONFIGURATION

Four Burners RNB364FTPMV2  
 with 12" French Top

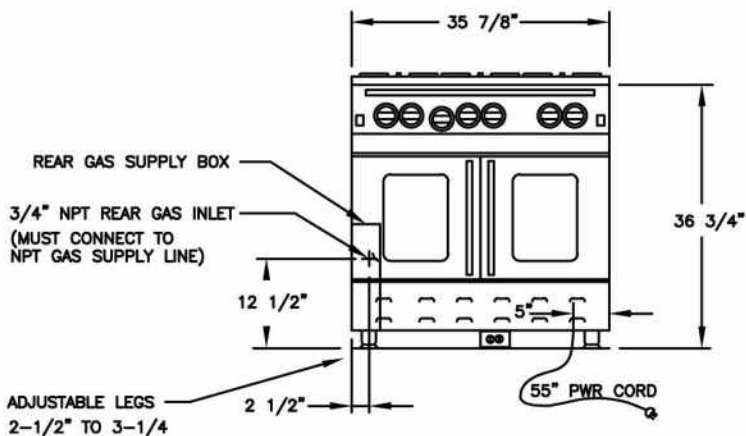
## BURNER CONFIGURATION



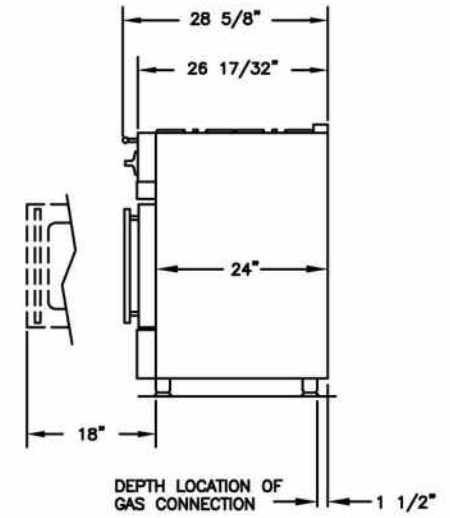
## ADDITIONAL CUSTOMIZATION OPTIONS

- 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.*



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.



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VENTILATION



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