

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

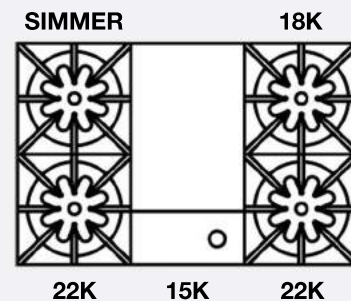
### SPECIFICATIONS

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" Griddle Rating: 15,000 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 RNB364GPMV2  
 with 12" Griddle

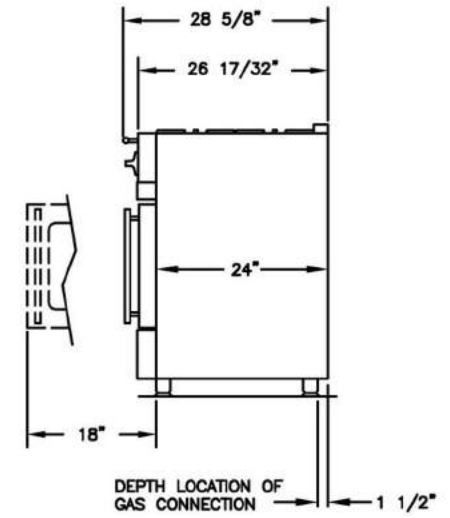
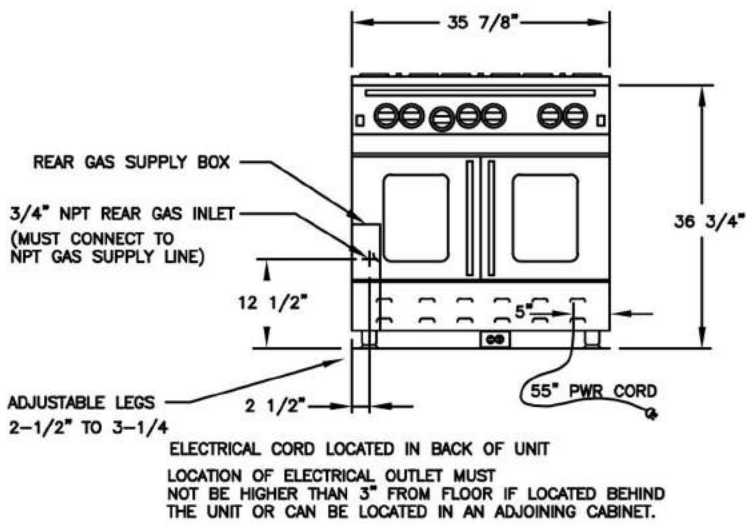
### BURNER CONFIGURATION



### 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.*



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VENTILATION



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