

BLUESTAR 36" RCS SERIES

With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar[™] makes the finest residential ranges available. The unparalleled accuracy of gas surface cooking and the versatility found in the baking and roasting qualities of our convection oven make this an unsurpassed addition to every cook's favorite room in the house.

Heavy-duty construction combined with innovative features produce an appliance of uncompromising durability, functionality, and beauty that will be the focal point of your kitchen for years to come!

BlueStar 36" RCS Series

- Extra large oven capacity: 29"W x 20"D x 15"H.
- Accommodates a full-size commercial 18" x 26" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.
- 30" Island trim comes standard.



NOVA[™] and Simmer Burners

Our cast iron porcelain-enamelled NOVA[™] top burners are the most versatile burners in the industry. The NOVA[™] burner provides up to 15,000 BTU's of cooking power; a rapid boil or superior sauté is never a problem! When using our gentle 130°F simmer feature, delicate sauces and soups are made simple with superior temperature control and flame disbursement.



Convection Oven Cooking

The cavity design of the oven and the convection fan system result in the most complete exchange of air possible. This provides incredibly precise, even heat distribution. It provides extra large oven capacity on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.



Infrared Broiler

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850°F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.

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Installation Specifications:

PRODUCT FEATURES

- Nova™ power burner delivers 15,000 BTUs of intense heat
- Gentle 130° simmer burner
- Full motion grates
- Extra-large convection oven that accommodates a full size 18" x 26" commercial baking sheet
- 1850° Infrared broiler
- Available in stainless steel only
- Includes standard island trim backguard
- 24" depth for compatibility with standard kitchen cabinetry

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: 15,000 BTUs

Simmer Burner Rating: 9,000 BTUs

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

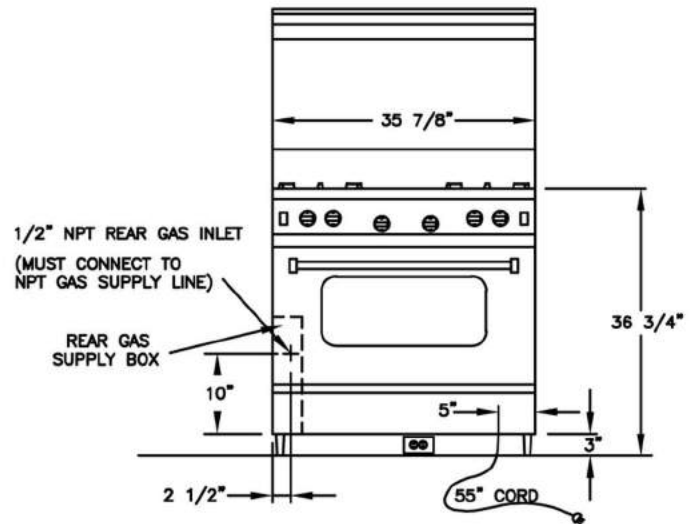
MODEL CONFIGURATIONS

Six Burners

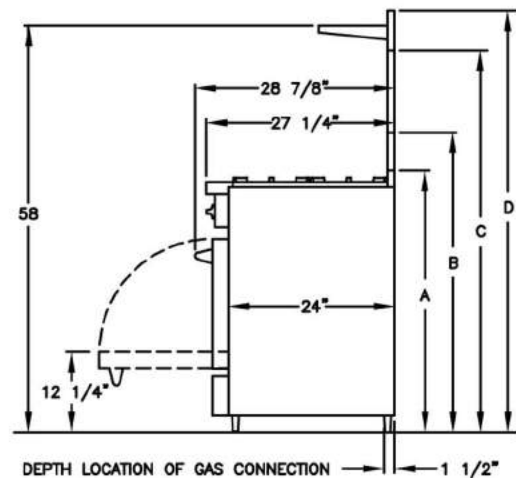
RCS366BV2

DESIGN OPTIONS

- Knob color and backguard options



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 - 38 1/4"
B - 6" STANDARD BACKGUARD HEIGHT - 43 1/4"
C - 17" BACKGUARD HEIGHT - 54 1/4"
D - HIGH SHELF BACKGUARD HEIGHT - 61"

