

## **BLUESTAR SEALED BURNER SERIES**

BlueStar has combined professional level features and a sleek design into its new Sealed Burner Series. Cook like a pro with professional level power and versatility with up to 18,000 BTUs of searing power plus a precise simmer burner. The Sealed Burner Series features an extra large convection oven that will accommodate a commercial size baking sheet. Handcrafted in Reading, PA, the Sealed Burner Series is built to last with the highest quality materials.

### **BlueStar Sealed Burner Series**

- Available in 30" & 36" sizes
- Professional level power & versatility featuring 18,000 BTU sealed burners plus 5,000 BTU precise simmer burner
- Porcelain-coated, cast iron full motion burner grates
- Extra-large convection ovens that can accommodate a full-size 18" x 26" commercial baking sheet (30" & larger)
- Intense 1850° infrared broiler
- Handcrafted in Reading PA



### **Professional Grade Performance**

The Sealed Burner Series burners provide a searing 18,000 BTUs for high heat cooking and searing while the 5,000 BTU burner allows for more controlled simmering and melting. The full motion grates allow you to move pots and pans seamlessly across the cooktop. The sealed burner design allows for a quick and easy clean up.



### **Extra Large Convection Oven**

The Sealed Burner Series features an extra-large oven that will accommodate a full-size 18"x 26" commercial baking sheet. The convection fan system combined with the cavity design of the oven provides incredibly even heat distribution for precise baking results.



### **Infrared Broiler**

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



### **Handcrafted in Reading, PA**

Handcrafted in Reading, Pennsylvania since 1880, BlueStar products are built with the highest-quality materials. Constructed of superior quality, commercial-grade stainless steel, the BlueStar Sealed Burner Series is built to last. Our commitment to precision in form and function is why many top chefs consider BlueStar to be the world's top-performing residential cooking equipment.

# BLUESTAR SEALED BURNER SERIES

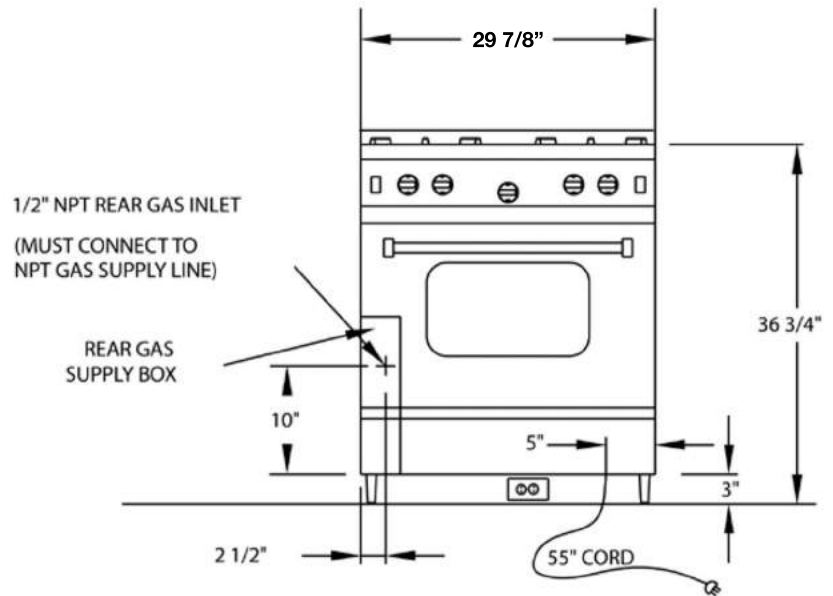
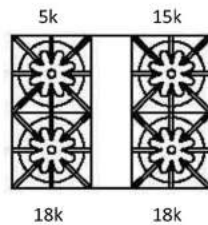
## Installation Specifications:

### SPECIFICATIONS

**Range Dimensions:** 29.875"W x 24"D x 36.75"H  
**Oven Interior:** 26.25"W x 20"D x 15"H  
**Top Burner Rating:** 18,000 BTUs  
**Simmer Burner Rating:** 6,000 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

Four Burners RCS30SBV2



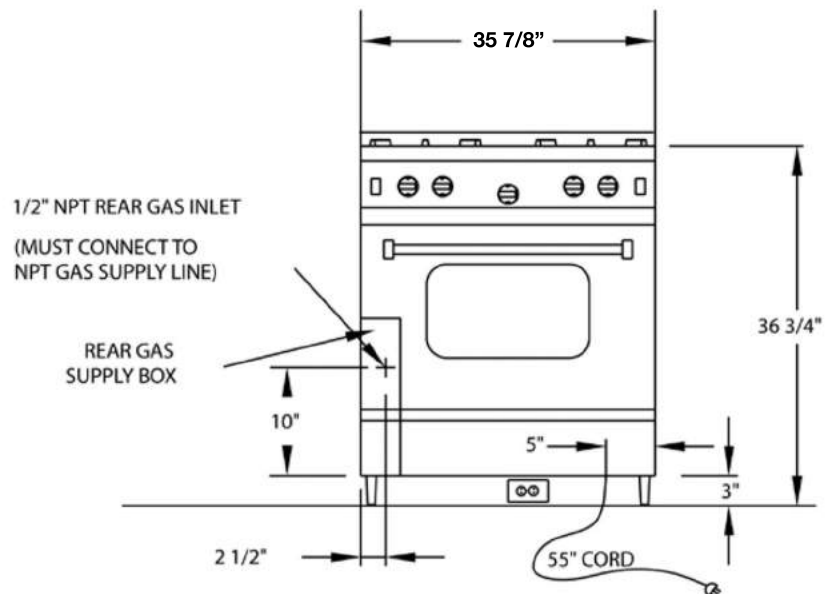
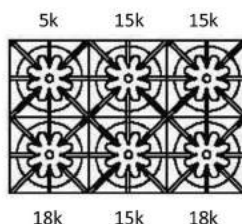
ELECTRICAL CORD LOCATED IN BACK OF UNIT  
 LOCATION OF ELECTRICAL OUTLET MUST  
 NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND  
 THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.

### 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:** 6,000 BTUs  
**Oven Burner Rating:** 30,000 BTUs  
**Infrared Burner 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 RCS366BSS



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.