

BlueStar has combined professional level features and handcrafted quality into the Culinary Series - Sealed Burner line. Cook like a pro with professional level power and versatility with 21,000 BTUs* of searing power plus a precise simmer burner.

PRODUCT FEATURES

- Sealed burner design with up to 21,000* BTUs of power
(* 18,000 BTUs on LP/Propane models)
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler that accommodates a half size 18" x 13" baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Available in 1,000+ colors & finishes plus 10 metal trims
- Handcrafted in Pennsylvania since 1880
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 23.875"W x 24"D x 36.75"H
 Oven Interior: 20.25"W x 20"D x 15"H
 Top Burner Rating: 21,000 BTUs NAT / 18,000 BTUs LP
 Simmer Burner Rating: 5,000 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
 Incoming Gas Line: 1/2"
 Installation Clearance: 0" Side Cabinet | 0" Back Wall

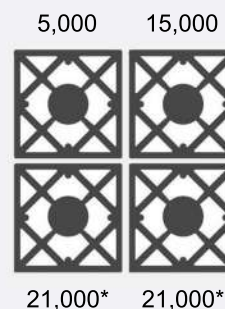


MODEL CONFIGURATION

4 Sealed Burners

RCS24SBV2

BURNER CONFIGURATION

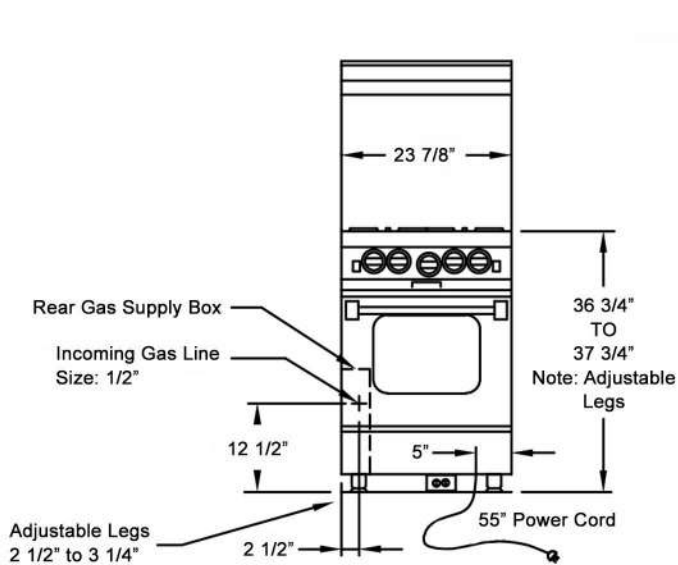


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ADDITIONAL CUSTOMIZATION OPTIONS

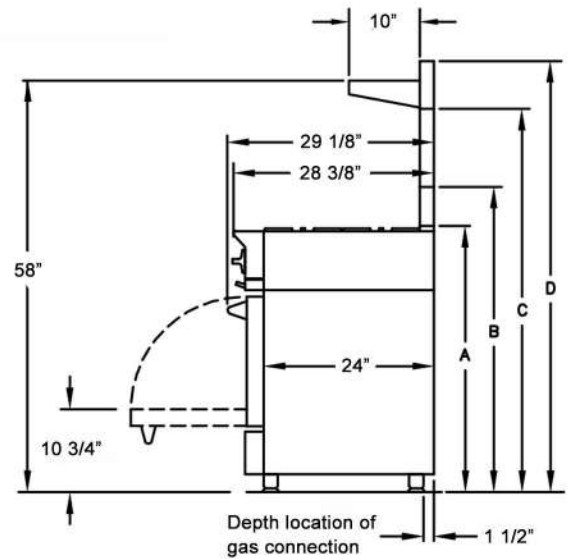
- 1,000+ Colors & finishes plus 10 designer trim options
- Painted knobs
- Backguard options

*All specifications subject to change without notice.
 Visit www.bluestarcooking.com prior to site preparation
 or installation.*



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 37 1/2"
- (B) 6" Backguard Height 43"
- (C) 17" Backguard Height 54"
- (D) High Shelf Height 60 3/4"

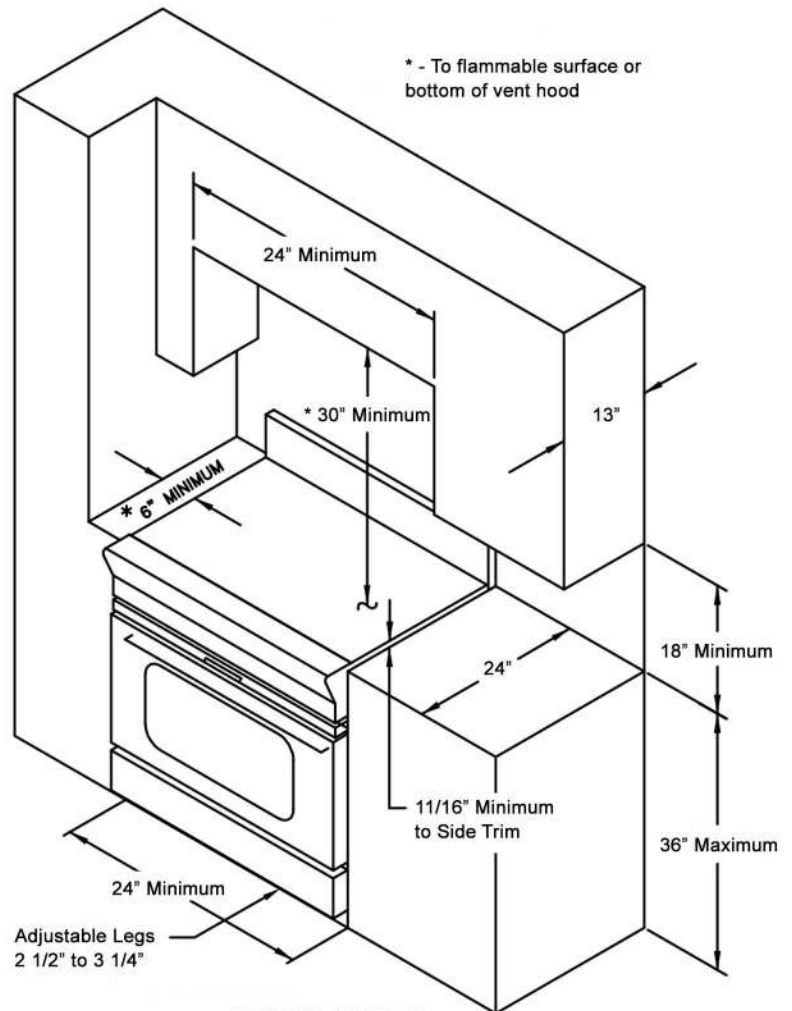
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