

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 21,000 BTUs* of searing power plus a precise simmer burner.

PRODUCT FEATURES

- Sealed burner design with up to 21,000 BTUs of power*
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler
- 24" depth for compatibility with standard kitchen cabinetry
- Includes standard island trim backguard
- Available in 750+ colors and finishes
- Handcrafted in Pennsylvania since 1880

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: NAT: 21,000 BTUs | LP: 18,000 BTUs*
 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
 Gas Line Size: 1/2"
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

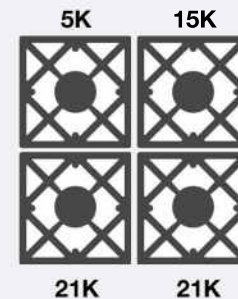


MODEL CONFIGURATION

Four Burners

RCS24SBV2

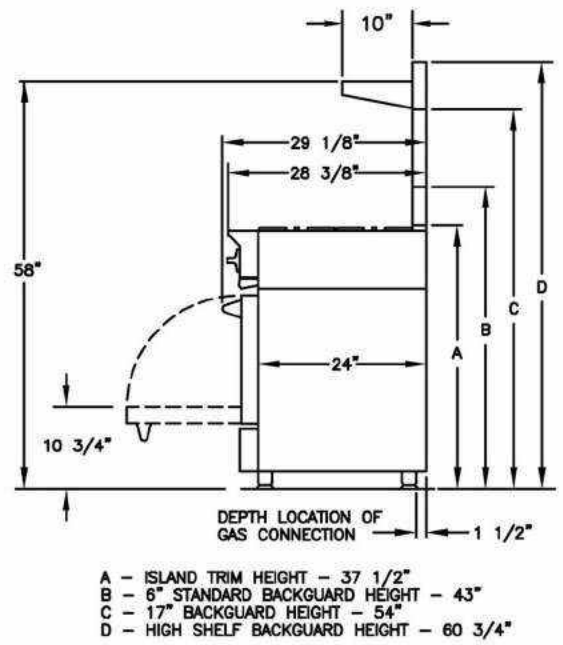
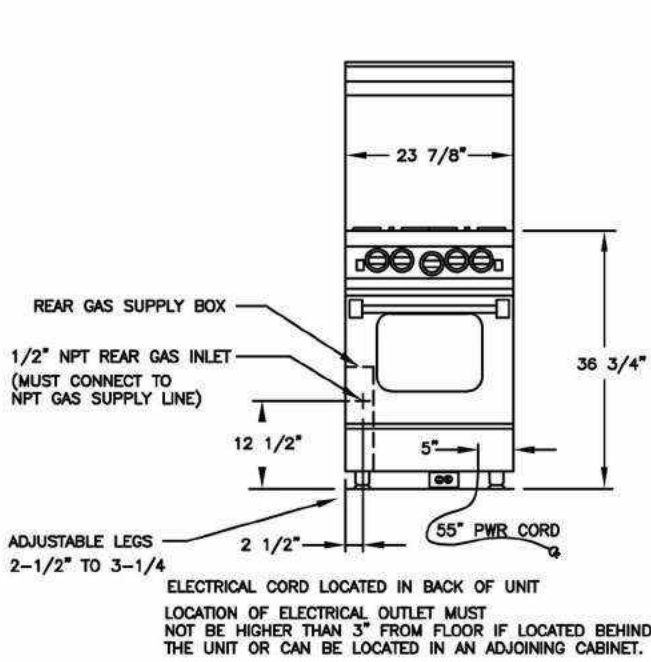
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- Backguards
- Knob Colors
- Trim options

All specifications subject to change without notice. Visit www.bluestarcooking.com for most up to date information prior to installation or site preparation.



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VENTILATION

