

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

- 4 sealed burners for maximum cooking area
- Powerful 21,000* BTU burners
- Precise 5,000 BTU simmer burner
- Convection oven fits commercial size sheet pans
- 1850° commercial-grade infrared broiler
- Available in 1,000+ colors and 10 metal trim finishes
- Handcrafted in Pennsylvania since 1880
- Includes standard island trim backguard
- 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: Nat: 21,000 BTUs | LP: 18,000 BTUs*
 (*) LP units have max burner power of 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: 1/2"
 Installation Clearance: 0" Side Cabinet | 0" Back Wall

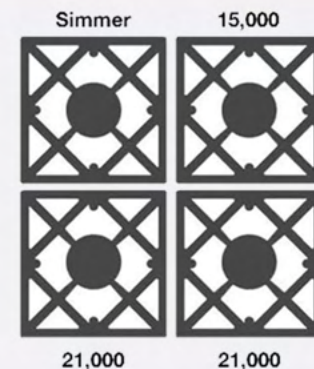


MODEL CONFIGURATION

4 Burners

RCS24SBV2

BURNER CONFIGURATION

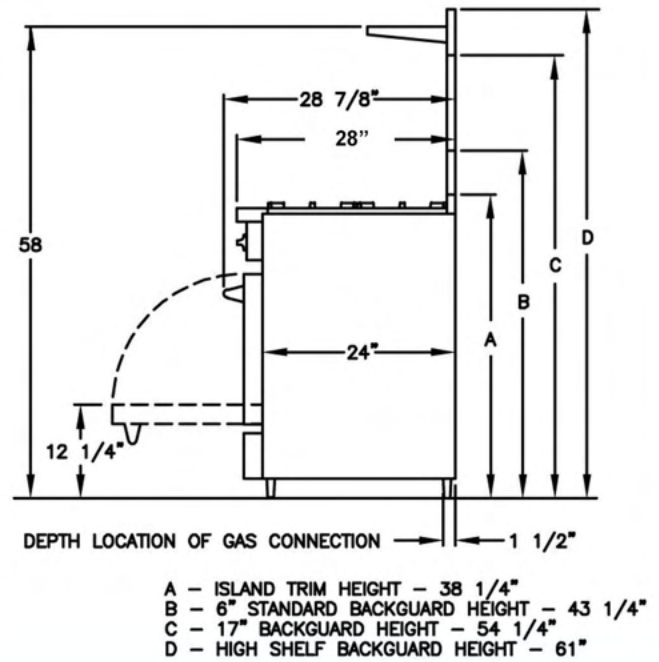
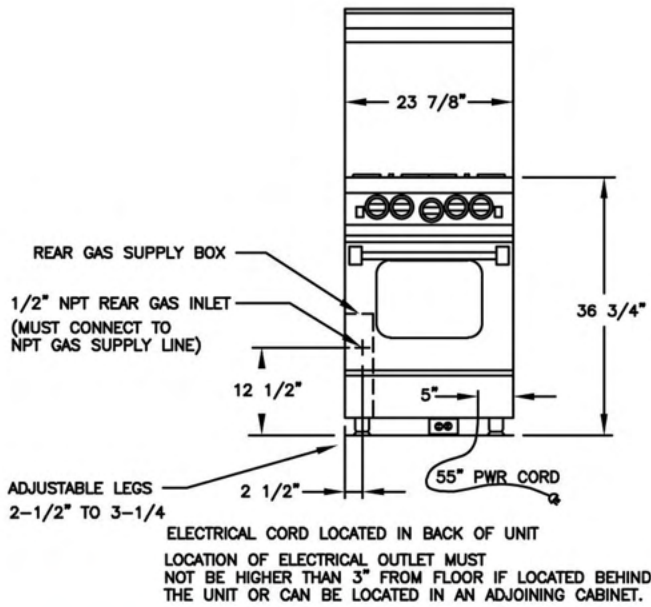


(*) LP units have max burner power of 18,000 BTUs

ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & finishes
- 190 Knob colors
- 10 Trim options
- Backguard options

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



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VENTILATION

