

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. The new 48" Culinary Series - Sealed Burner features an extra-large convection oven that will accommodate a commercial size baking sheet plus a companion oven that accommodates a half size sheet pan. Create a custom design with your choice of 1,000+ colors, 10 metal trims and colored knobs.



PRODUCT FEATURES

- 8 sealed burners for maximum cooking area
- Powerful 21,000* BTU burners
- Precise 5,000 BTU simmer burner
- 2 over-sized ovens
- 30" convection oven fits commercial size sheet pans
- 1850° commercial-grade infrared broiler
- Available in 1,000 colors and finishes plus 10 metals trims
- Handcrafted in Pennsylvania since 1880

SPECIFICATIONS

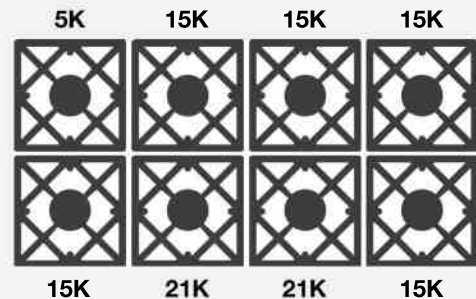
Range Dimensions: 47.875"W x 24"D x 36.75"H
 Large Oven Interior: 29"W x 20"D x 15"H
 Small Oven Interior: 12"W x 20"D x 15"H
 Top Burner Rating: NAT 21,000 BTUs | LP 18,000 BTUs
 Simmer Burner Rating: 5,000 BTUs
 Large Oven Burner Rating: 30,000 BTUs
 Small Oven Burner Rating: 15,000 BTUs
 Infrared 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: 3/4"
 Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATION

Eight Burners

RCS48SBV2

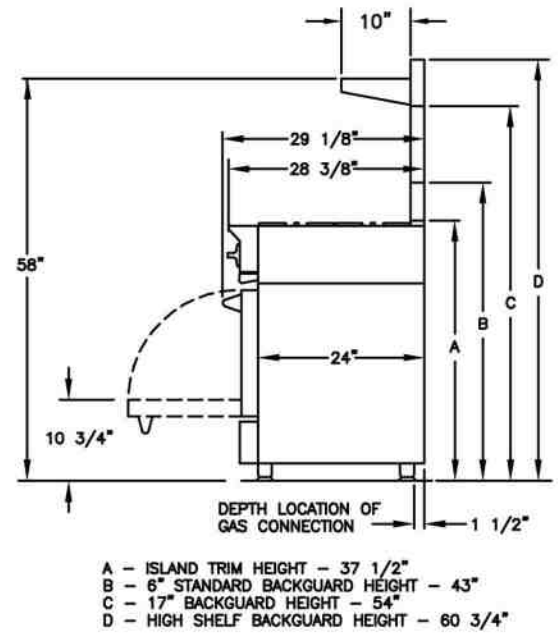
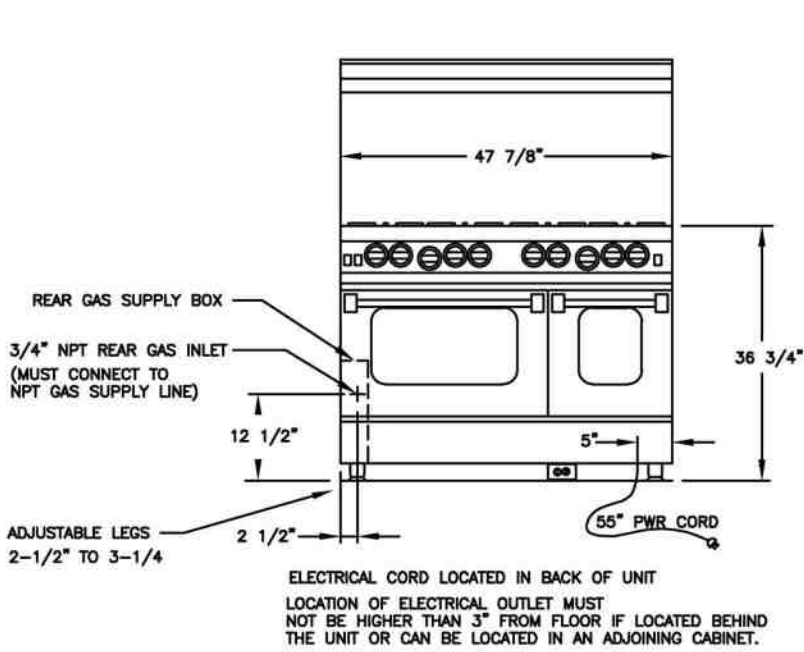
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000 colors and finishes
- 190 knob colors
- 10 metal trims
- Available with island trim and 6" backguard only

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



RELATED PRODUCTS

VENTILATION

