

BlueStar® has combined professional level features and handcrafted quality into the Culinary (RCS) Sealed Burner Series. 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 accommodates a full-size 18" x 26" baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Available in 1,000+ colors and multiple trim options
- Handcrafted in Pennsylvania since 1880
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 47.875"W x 24"D x 36.75"H
 Large Oven Interior: 29.25"W x 20"D x 15"H
 Small Oven Interior: 13.578"W x 20"D x 15"H
 Top Burner Rating: 21,000 BTUs NAT / 18,000 BTUs LP
 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

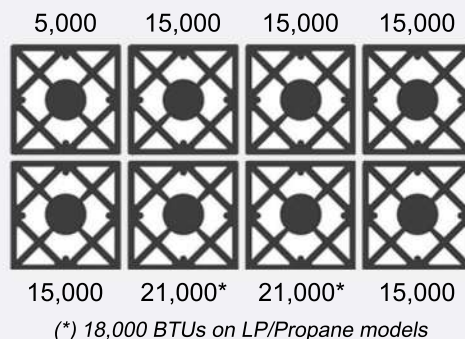


MODEL CONFIGURATION

Eight Burners

RCS48SBV2

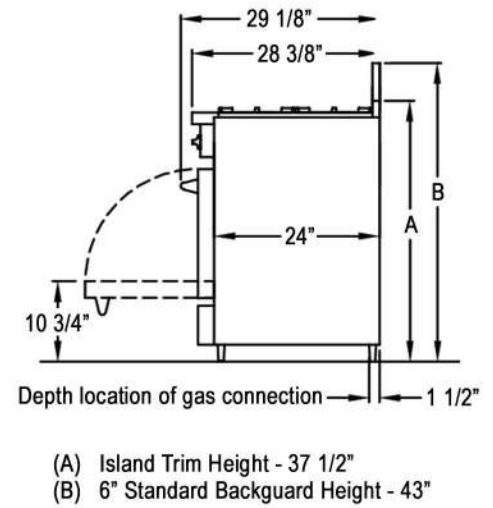
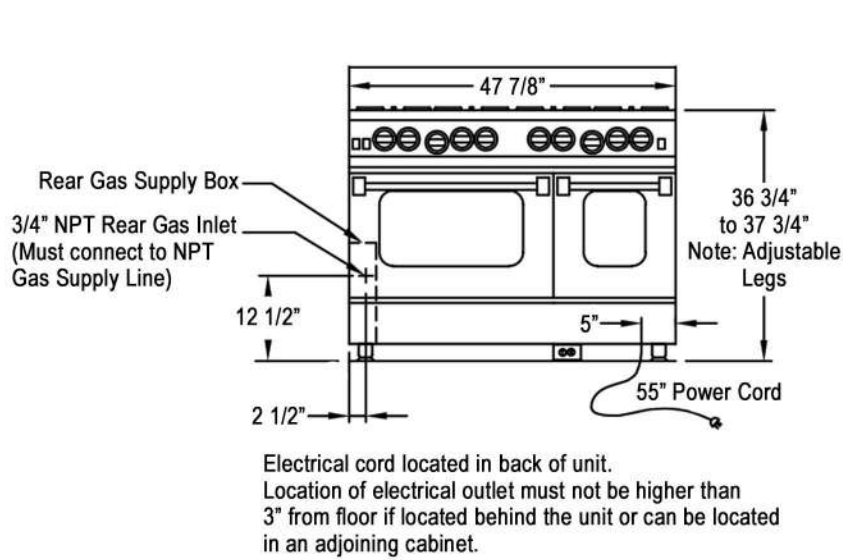
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & finishes
- 190 Knob colors
- Multiple trim options
- Backguards

*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

