

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. The Sealed Burner Series features an extra-large convection oven that will accommodate a commercial size baking sheet.

PRODUCT FEATURES

- Sealed burner design with up to 21,000 BTUs of power *
- Precise simmer burner
- Extra-large convection oven with 1850° infrared broiler that accommodates a full size 18" x 26" commercial baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Includes standard island trim backguard
- Available in 1,000+ colors & finishes
- 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

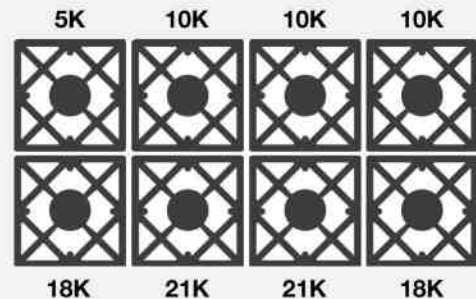


MODEL CONFIGURATION

Eight Burners

RCS48SBBCN

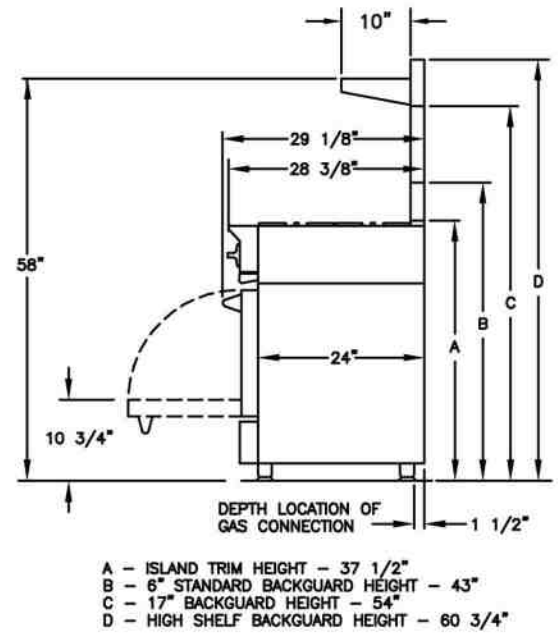
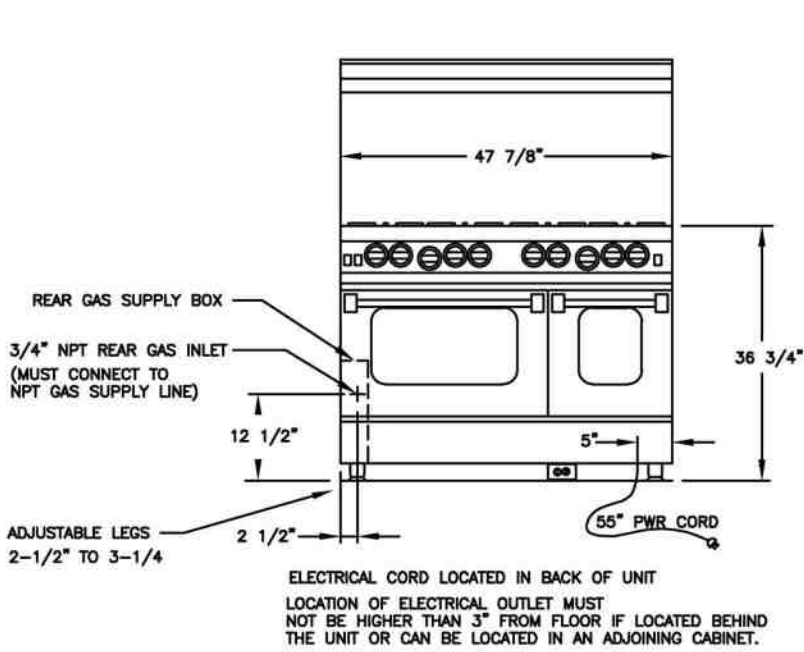
BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION 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

