

BLUESTAR 48" RNB HERITAGE CLASSIC SERIES

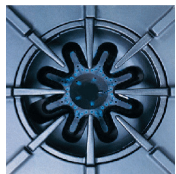
With over 130 years of experience making cooking equipment, and as the leading manufacturer of high-performance commercial-style ranges for the home, it is no surprise that BlueStar[™] makes the finest residential ranges available. The unparalleled accuracy of gas surface cooking and the versatility found in the baking and roasting qualities of our convection oven make this an unsurpassed addition to every cook's favorite room in the house.

Heavy-duty construction combined with innovative features produce an appliance of uncompromising durability, functionality, and beauty that will be the focal point of your kitchen for years to come!

BlueStar 48" RNB Heritage Classic Series

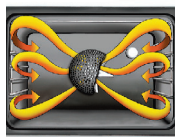
- ULTRANOVA[™] power burner delivers 22,000 BTUs of intense heat.
- Large oven accommodates a full-size commercial 18" x 26" baking sheet. Small oven accommodates a half-size 18" x 13" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.
- Available in 190 colors.

*Model RNB486GHCSS with ▶
standard 21" High Shelf.*



NOVA[™], ULTRANOVA[™] and Simmer Burners

Our cast iron porcelain-enameled NOVA[™] and ULTRANOVA[™] top burners are the most versatile burners in the industry. The Nova burner provides up to 15,000 BTUs of cooking power. For that extra boost, the ULTRANOVA[™] delivers an amazing 22,000 BTUs; a rapid boil or superior sauté is never a problem! When using our gentle 130°F simmer feature, delicate sauces and soups are made simple with superior temperature control and flame disbursement.



Convection Oven Cooking

The cavity design of the oven and the convection fan system result in the most complete exchange of air possible. This provides incredibly precise, even heat distribution. It provides extra large oven capacity on a 48" range and will accommodate a full-size commercial 18" x 26" baking sheet.



Infrared Broiler

Because of its popularity in the commercial market, the direct-fired ceramic infrared broiler is standard on all residential ranges. The large burner produces 1850°F of intense, searing heat close to the burner, while effecting a gentler broiling for foods placed farther away. The broiler is fully recessed into the oven's top to create maximum cooking space.



Full Motion Grates

Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you sauté up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and sauté pans.



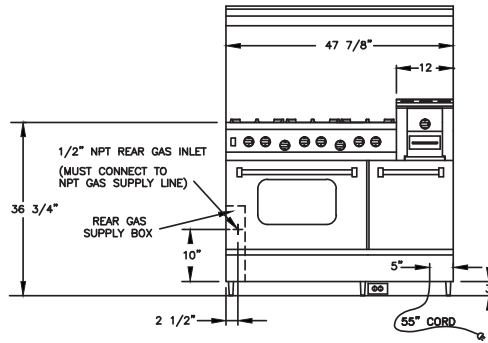
Raised Griddle Broiler

The professional-style raised griddle broiler allows for broiling and grilling simultaneously. This unique feature provides a full-size 12-inch griddle with a 600° maximum heating capacity. It is powered by a radiant gas fired burner, capable of producing seared, crisp steaks in minutes!

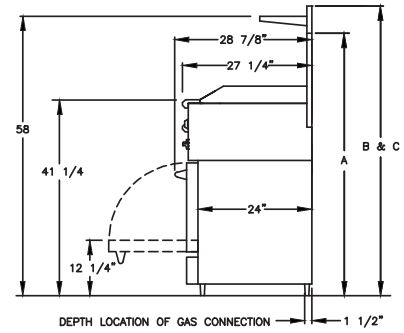
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Standard Features

- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Convection system.
- Interior oven light.
- Ceramic infra-red broiler.
- Commercial quality oven control.
- Heavy-duty oven door.
- Push-to-turn, infinite setting NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- Heavy-duty steel alloy control knobs.
- Removable dishwasher friendly stainless steel drip trays.
- Extra large oven capacity. 26.25"W x 20"D x 15"H.
- 1 year parts and labor warranty.



ELECTRICAL CORD LOCATED IN BACK OF UNIT
LOCATION OF ELECTRICAL OUTLET MUST NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.



A - 17" BACKGUARD HEIGHT - 54 1/4"
B - HIGH SHELF BACKGUARD HEIGHT - 61"
C - HIGH BACKGUARD HEIGHT - 61"

Top Burner Rating	15,000 BTU	Simmer Burner Rating	130°F
Top Power Burner Rating	22,000 BTU	Electrical Requirements	120 VAC, 15 Amps (Unit must be on a non-GFI dedicated outlet) Single Phase
Infrared Broiler Rating	15,000 BTU	Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
Charbroiler Burner Rating	15,000 BTU	Installation Clearance	0" Side Cabinet 0" Back Wall
Griddle Burner Rating	15,000 BTU		
Oven Burner Rating	30,000 BTU		

*** All specifications are subject to change without prior notification.*

BlueStar Backguard Options



17" Backguard

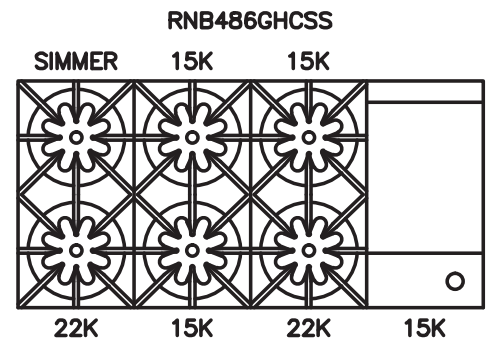
Provides commercial aesthetics and professional style.
(Shown on 48" Model)



24" Heritage Classic High Shelf

Produces a true gourmet professional look while providing a convenient holding area for plates and prepared food.
(Shown on 36" Model)

BlueStar 48" RNB Heritage Classic Configuration



Accessories

Castors
Wok Ring

Additional Products

Cooktops
Rangetops
Wall Ovens
Barbecue Grills
Hoods
Warming Drawers
Indoor Charbroilers
Salamander Broiler

NOTE:

Heritage Classic High Shelf must be used on Heritage Classic ranges and are included with the range. Optional 17" backguard may be ordered.