

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

- 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 that accommodates a full size 18" x 26" baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Available in 1,000+ colors & finishes plus 10 metal trims
- Handcrafted in Pennsylvania since 1880
- · Available in Natural or LP gas



MODEL CONFIGURATION 6 Sealed Burners RCS36SBV2 BURNER CONFIGURATION 5,000 15,000 15,000 15,000

SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 36.75"H

Oven Interior: 29.25"W x 20"D x 15"H

Top Burner Rating: 21,000 BTUs NAT / 18,000 BTUs LP

- 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
- Incoming Gas Line: 1/2"
- Installation Clearance: 0" Side Cabinet | 0" Back Wall

• 1,000+ Colors & finishes plus 10 designer trim options

15,000

(* 18,000 BTUs on LP/Propane models)

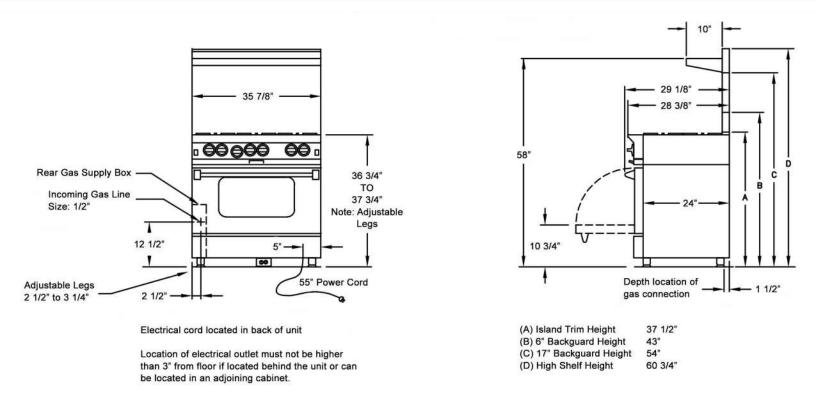
ADDITIONAL CUSTOMIZATION OPTIONS

21,000*

21,000*

- Painted knobs
- Backguard options

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



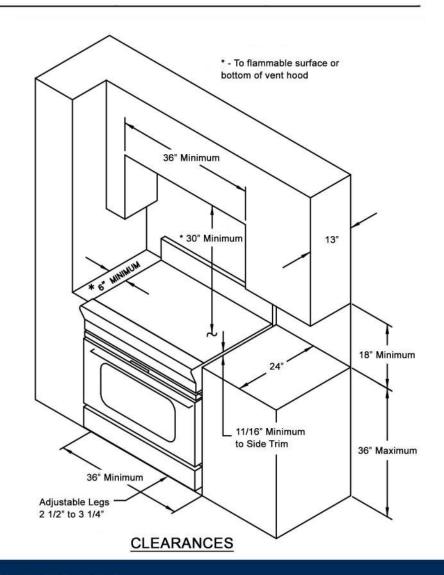
RELATED PRODUCTS



PRO Built-In Refrigeration



Designer Series Vent Hoods



bluestarcooking.com