

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

- 8 sealed burners for maximum cooking area
- Powerful 21,000* BTU burners
- Precise 5,000 BTU simmer burner
- Convection oven fits commercial size sheet pans
- 1850° commercial-grade infrared broiler
- Available in 1,000+ colors and multiple trim options
- Handcrafted in Pennsylvania since 1880
- Includes standard island trim backguard
- Available in Natural or LP gas

SPECIFICATIONS

Range Dimensions: 47.875"W x 24"D x 36.75"H
 Large Oven Interior: 26..438"W x 20"D x 15"H
 Small Oven Interior: 13.578"W x 20"D x 15"H
 Top Burner Rating: Nat: 21,000 BTUs | LP: 18,000 BTUs*
 (*) LP units have max burner power of 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: 3/4"
 Installation Clearance: 0" Side Cabinet | 0" Back Wall

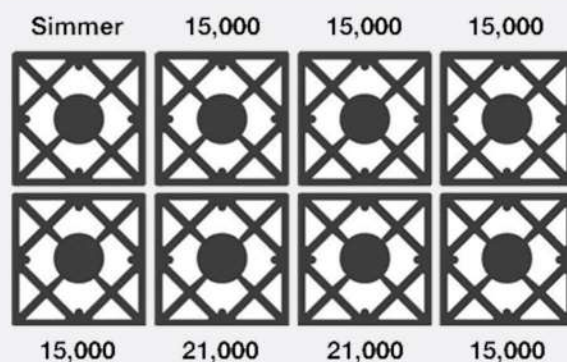


MODEL CONFIGURATION

8 Burners

RCS48SBV2

BURNER CONFIGURATION

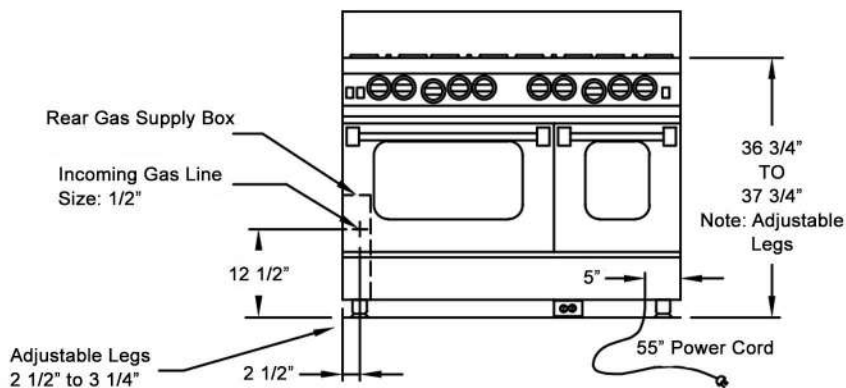


(*) LP units have max burner power of 18,000 BTUs

ADDITIONAL CUSTOMIZATION OPTIONS

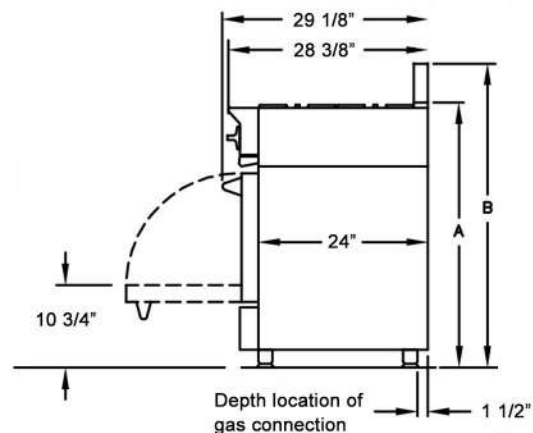
- 1,000+ Colors & finishes
- 190 Knob colors
- Multiple trim options
- Backguard options

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



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.



RELATED PRODUCTS



PRO Built-In Refrigeration



Designer Series Vent Hoods

