

BlueStar has combined professional level features and handcrafted quality into the Culinary Series. From searing 15,000 BTU open burners to the extra-large convection oven, the Culinary Series is the perfect addition to any pro-style kitchen.

PRODUCT FEATURES

- Restaurant-style 15,000 BTU open burners
- Precise 130° simmer burner
- Integrated wok cooking - no wok ring needed
- Oversized convection oven accommodates full size 18" x 26" baking sheet
- 1850° infrared broiler
- Available in 1,000+ colors and 10 metal trim finishes
- Handcrafted in Pennsylvania since 1880
- Includes standard island trim backguard
- Available in Natural or LP gas

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: 15,000 BTUs
 Simmer Burner Rating: 1,300 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
 Gas Line: 1/2"

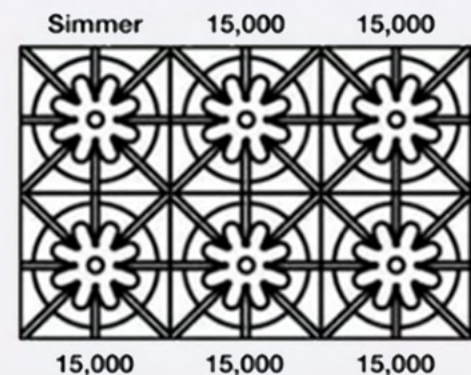


MODEL CONFIGURATION

6 Burners

RCS366BV2

BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & finishes
- Knob colors
- Trim options

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

