

BLUESTAR COOKTOP SERIES



*Model RGTNB484GCBSS
48" shown with optional
8" backguard*



*Model RGTNB304BSS
30" shown with optional
8" backguard*



*Model RGTNB364GSS
36" shown with optional
8" backguard*

With over 125 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 cooktops available. The unparalleled accuracy of gas surface cooking 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 Cooktop Series

- The most powerful burner available. 22,000 BTUs.
- Heavy-duty commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Push-to-turn, infinite setting NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- Heavy-duty control knobs.
- Removable drip trays with steel roller bearings.
- One year parts and labor warranty.



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 burner, delicate sauces and soups are made simple with superior temperature control and flame disbursement.



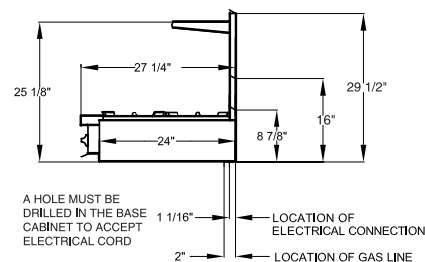
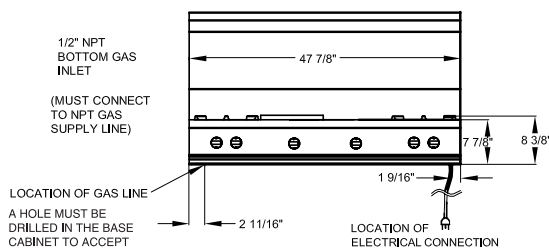
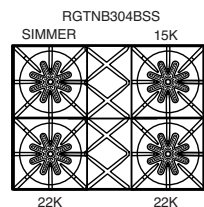
Full Motion Grates

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.

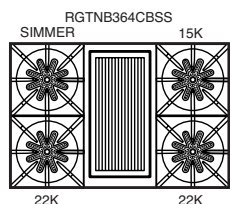
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BlueStar Cooktop Configurations

30" Configuration

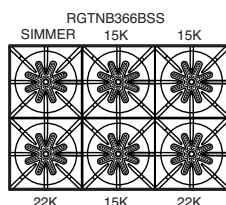
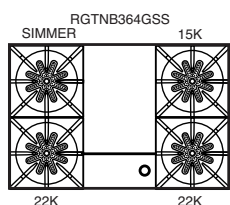


36" Configurations

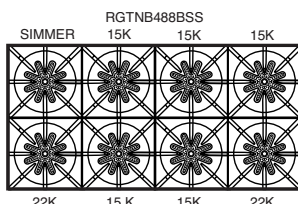
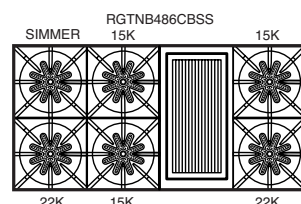
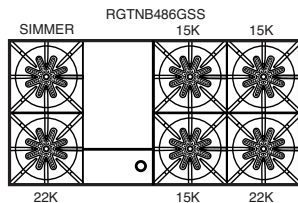
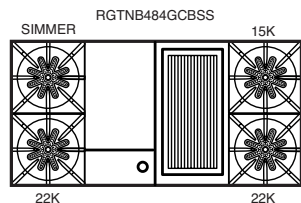


Top Burner Rating	15,000 BTU	Simmer Burner Rating	130°F
Top Power Burner Rating.....	22,000 BTU	Electrical Requirements	120 VAC, 9 Amps
Grill Burner Rating	15,000 BTU	(Unit must be on a non-GFI, dedicated outlet)	Single Phase
Griddle Burner Rating	15,000 BTU	Operating Gas Pressure	NAT: 5.0" WC
			LP: 10.0" WC
		Installation Clearance	0" Side Cabinet
			0" Back Wall
			3" Top Cabinet
			Per Side

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



48" Configurations



**** 60" Model available for special orders only**

BlueStar Cooktop Backguard Options

Island Trim Back

Allows flush-mounting into an island. Oven vents through top of back. (Shown on 36" Model)



8" Low Profile Back

Protects the back wall while allowing for custom treatment. (Shown on 30" Model)



17" Backguard (Not Shown)

21" High Shelf

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



Accessories

Cutting Boards
Char-broiler Covers
Casters
Wok Ring

Additional Products

Ranges
Barbecue Grills
Indoor Charbroilers
Warming Drawers
Salamander Broiler

Dealer



Manufacturing Facility:
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www.bluestarcooking.com

