

BLUESTAR 48" RNB HERITAGE CLASSIC SERIES



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 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

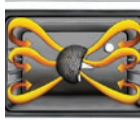
- The most powerful burner available. 22,000 BTUs.
- Large oven accommodates a full-size commercial 18" x 26" baking sheet. Small oven accommodates a half-size 18" x 13" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.

Model RNB486GHCSS shown at left.



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.



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 has the largest oven capacity available on a 48" range and will accommodate a commercial-size 18" x 26" baking sheet. The smaller oven will accommodate an 18" x 13" 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.



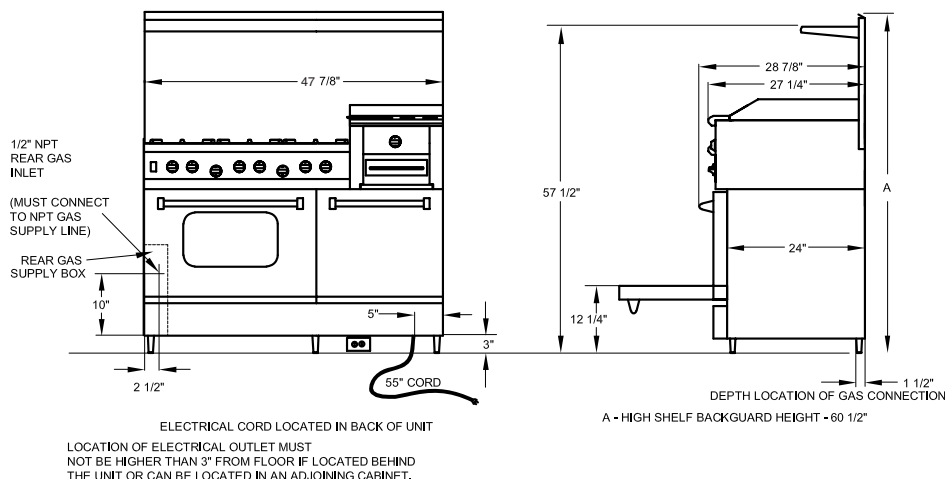
Raised Griddle Broiler

The unique professional-style raised griddle broiler offers the ability to both broil and fry simultaneously. This commercial feature offers a full-size 12-inch griddle, with capabilities of 600° temperatures. It is powered by an infra-radiant 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.
- Interior oven light.
- 24" high shelf.
- Convection system.
- 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 control knobs.
- Removable drip trays with steel roller bearings.
- Extra large oven capacity.
Large oven: 26.25"W x 20"D x 15"H.
- 3 rear casters.
- 1 year parts and labor warranty.



Top Burner Rating	15,000 BTU	Simmer Burner Rating	130°F
Top Power Burner Rating (RNB Models Only)	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
Grill Burner Rating	15,000 BTU	Installation Clearance	0" Side Cabinet 0" Back Wall 6" Top Cabinet Per Side
Griddle Burner Rating	15,000 BTU		
Oven Burner Rating	30,000 BTU		

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

Options

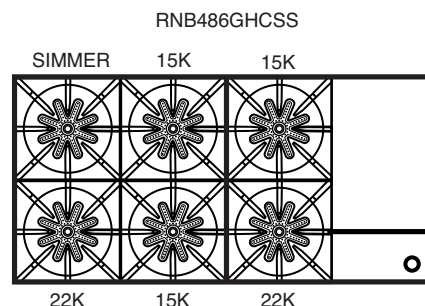


Salamander Broiler

- Two independent 11,000 BTU infrared ceramic burners.
- Automatic electronic ignition and re-ignition system.
- 4-position spring balanced adjustable grilling rack.
- Wall mount above range or counter-mount.
- Integrated backguard for BLUESTAR ranges.

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

BlueStar 48" RNB Heritage Classic Configuration



Accessories

Cutting Boards
Char-broiler Covers
Casters
Wok Ring

Additional Products

Indoor Charbroilers
Hoods
Warming Drawers
Salamander Broiler

Dealer



Manufacturing Facility:
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