

## BLUESTAR 60" 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 60" RNB Heritage Classic Series

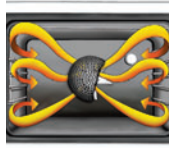
- The most powerful burner available. 22,000 BTUs.
- Both ovens accommodate a full-size commercial 18" x 26" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.

*Model RNB606GHCSS shown at right.*



#### 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. Both ovens have the largest capacity available on a 60" range and will accommodate a commercial-size 18" x 26" 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.



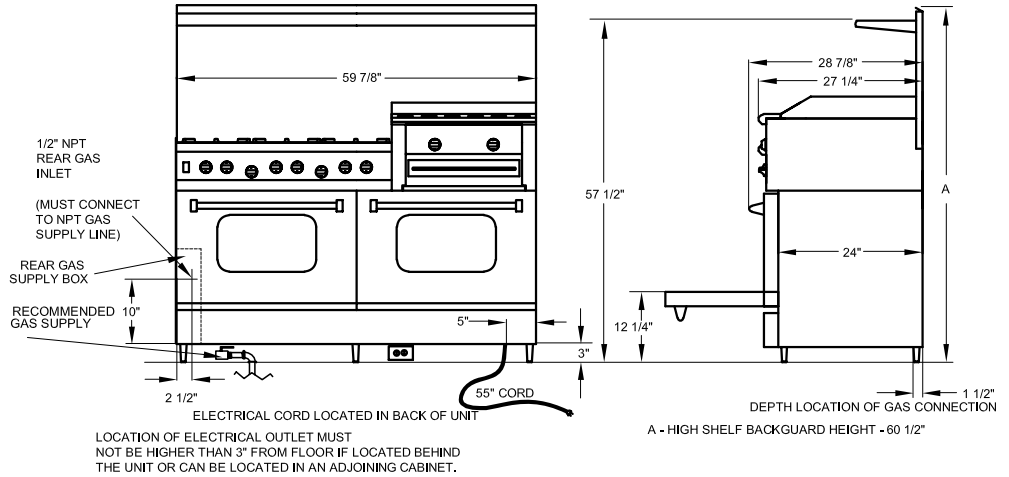
#### Raised Griddle Broiler

The unique professional-style raised griddle broiler offers the ability to both broil and fry simultaneously. This commercial feature offers a full-size 24-inch griddle, with capabilities of 600° temperatures. It is powered by two infra-radiant burners, 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.
- 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.
- 2 extra large ovens.  
Oven capacity: 26.25"W x 20D 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

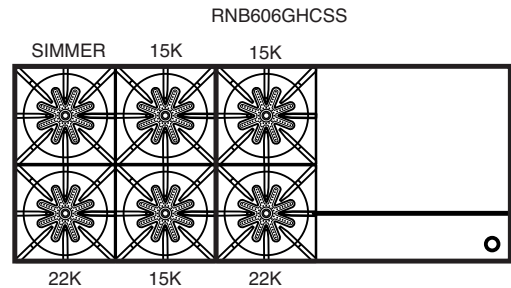


### Salamander Broiler

- 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 60" 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:  
600 Arlington Street, Reading, PA USA 19611  
www.bluestarcooking.com



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