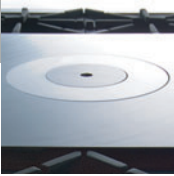


BLUESTAR RNB FRENCH TOP SERIES - 60" & 48"



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 RNB French Top Series

- The most powerful burner available. 22,000 BTU.
- French Top burner features 18,000 BTU.
- Both ovens accommodate a full-size commercial size 18" x 26" baking sheet.
- Available in 190 different colors and stainless steel.
- 24" depth for compatibility with standard kitchen cabinetry.
- Available in 48" and 60".

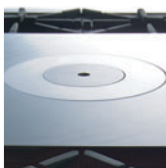


*Model RNB606FTBSS shown in Jet Black (RAL 9005)
with optional 8" backguard and optional Brass Trim Kit*



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.



French Top

The unique French Top stainless steel plate is an exceptionally versatile cooking surface, with variable heat zones between 220° and 850°, perfect for slow cooking, sautéing, and warming sauces. The plate accommodates two cooking rings that can be removed to cook on an open flame or to accommodate a wok.



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.

BLUESTAR RNB FRENCH TOP SERIES - 60" & 48"

Standard Features

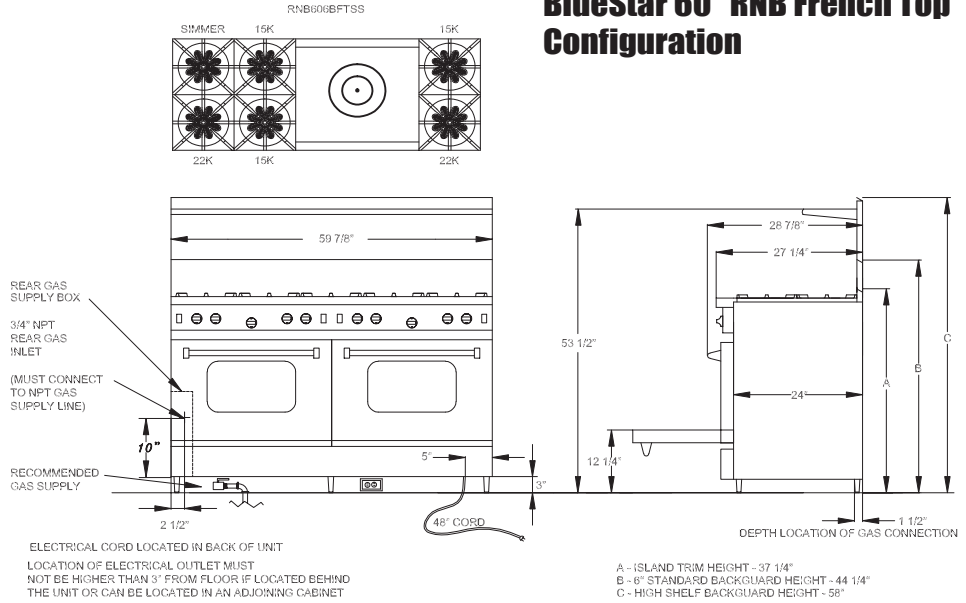
- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Interior oven light.
- Convection system.
- Ceramic infra-red broiler.
- Commercial quality oven control.
- Heavy-duty oven door.
- Push-to-turn, infinite setting.
- NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- French Top with variable heat zones.
- Heavy-duty control knobs.
- Removable drip trays with steel roller bearings.
- 2 extra large ovens (on 60" model).
Oven capacity: 26.25"W x 20"D x 15"H.
- 1 year parts and labor warranty.

Top burner rating	15,000 BTU
Top Power Burner Rating	22,000 BTU
French Top Burner Rating.....	18,000 BTU
Infrared Broiler Rating	15,000 BTU
Oven Burner Rating.....	30,000 BTU
Simmer Burner Rating.....	130°F

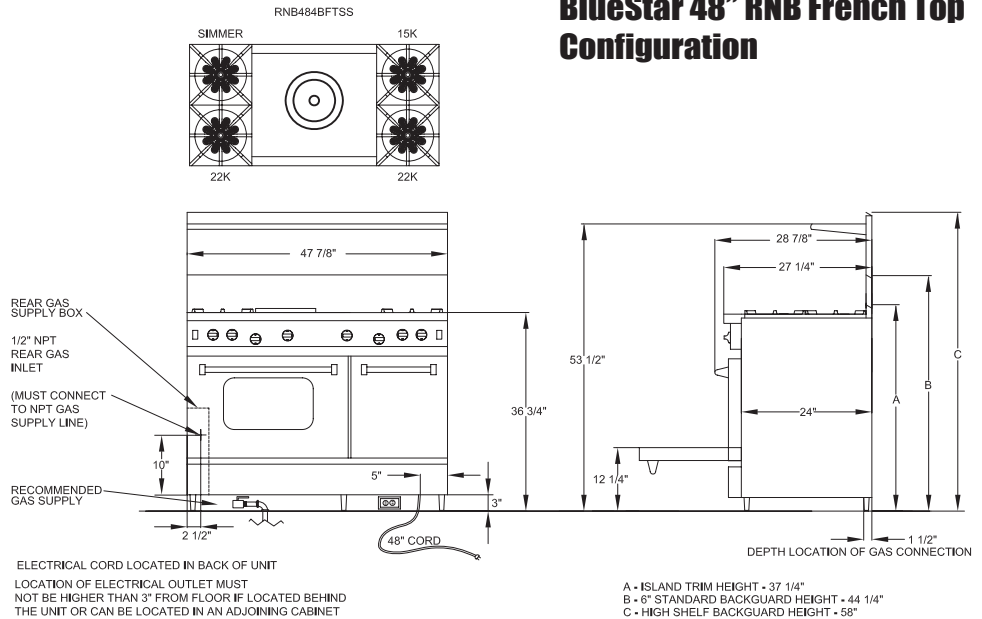
Electrical Requirements.....	120 VAC, 15 Amps <i>(Unit must be on a non-GFI, dedicated outlet)</i>	Single Phase
Operating Gas Pressure.....	NAT: 5.0" WC LP: 10.0" WC	
Installation Clearance.....	0" Side Cabinet 0" Back Wall 3" Top Cabinet Per Side	

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

BlueStar 60" RNB French Top Configuration



BlueStar 48" RNB French Top Configuration



Dealer

Accessories

- Cutting Boards
- Charbroiler Covers
- Casters
- Wok Ring

Additional Products

- Cooktops
- Barbecue Grills
- Salamander Broiler
- Drop-in Cooktops
- Indoor Charbroiler
- Hoods
- Warming Drawers
- Free Standing Ranges
- Wall Ovens



Manufacturing Facility:
600 Arlington Street, Reading, PA USA 19611
www.bluestarcooking.com



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