

BLUESTAR HERITAGE CLASSIC COOKTOP SERIES



*Model RGTNB364GHC
36" shown*



*Model RGTNB486GHC
48" shown*

*Model RGTNB606GHC
60" shown*



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 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 Heritage Classic 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 SUPERNOVA™ top burner controls with new 130°F simmer setting.
- 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.



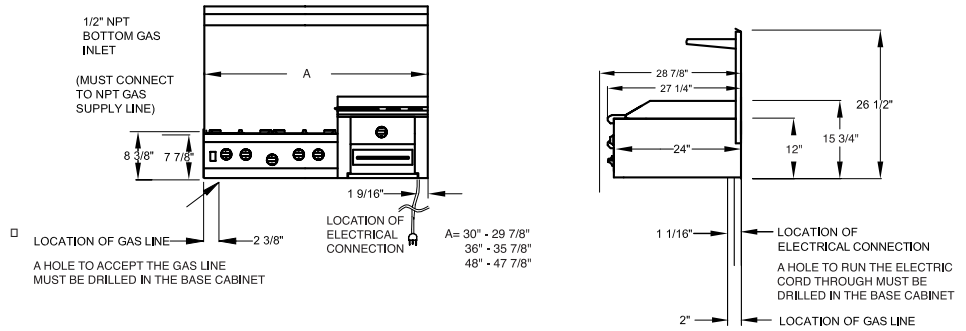
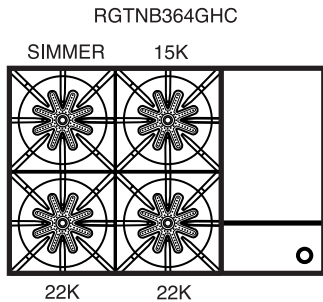
Full Motion Grates

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 Heritage Classic Cooktop Configurations

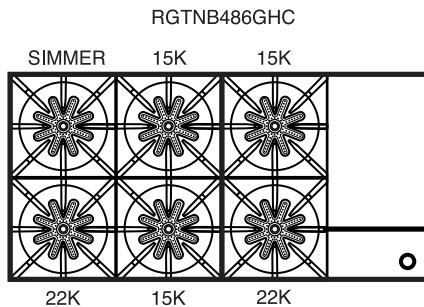
36" Configuration



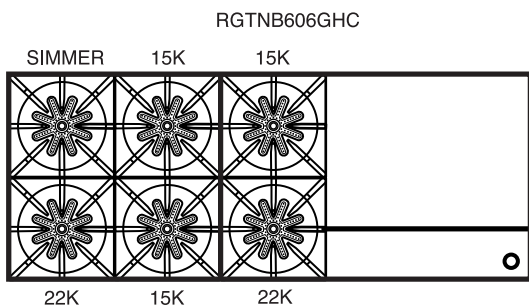
Top Burner Rating	15,000 BTU	Simmer Burner Rating	130°F
Top Power Burner Rating	22,000 BTU	Electrical Requirements	120 VAC, 9 Amps
Grill Burner Rating	15,000 BTU	<i>(Unit must be on a non-GFI, dedicated outlet)</i> Single Phase	
Griddle Burner Rating	15,000 BTU	Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
		Installation Clearance	0" Side Cabinet 0" Back Wall 6" Top Cabinet Per Side

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

48" Configuration



60" Configuration



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.

17" Backguard (Not Shown)

Note: Heritage Classic High Shelf must be used on a Heritage Classic Cooktop and is included. Optional 17" backguard may be ordered.

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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