

BLUESTAR HERITAGE CLASSIC RANGETOP SERIES



▲ 36" Rangetop shown
Model RGTNB364GHC



▲ 48" Rangetop shown
Model RGTNB486GHC



◀ 60" Rangetop shown
Model RGTNB606GHC

With over 130 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 Heritage Classic Rangetop Series

- ULTRANOVA™ power burner delivers 22,000 BTUs of intense heat.
- Heavy-duty commercial stainless steel construction.
- Push-to-turn, infinite setting NOVA™ and ULTRANOVA™ top burner controls with new 130°F simmer burner.
- Automatic electronic ignition and re-ignition system.
- Heavy-duty control knobs.
- Removable dishwasher-friendly stainless steel drip trays.
- One year parts and labor warranty.



ULTRANOVA™ and Simmer Burners

Our cast iron porcelain-enameled ULTRANOVA™ top burners are the most versatile burners in the industry. 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 feature, 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.



Raised Griddle Broiler

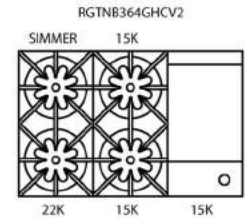
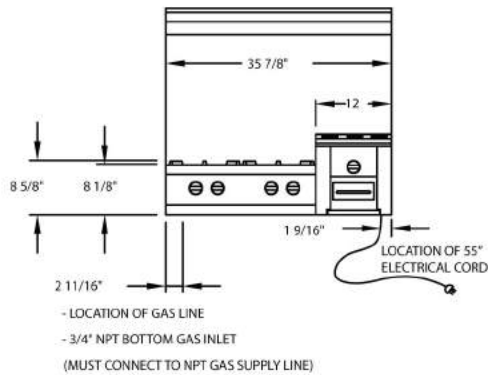
The professional-style raised griddle broiler allows for broiling and grilling simultaneously. This unique feature provides a full-size 12-inch griddle with a 600° maximum heating capacity. It is powered by a radiant gas fired burner, capable of producing seared, crisp steaks in minutes!

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BlueStar Heritage Classic Rangetop Configurations

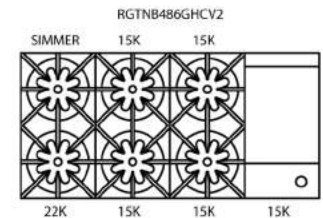
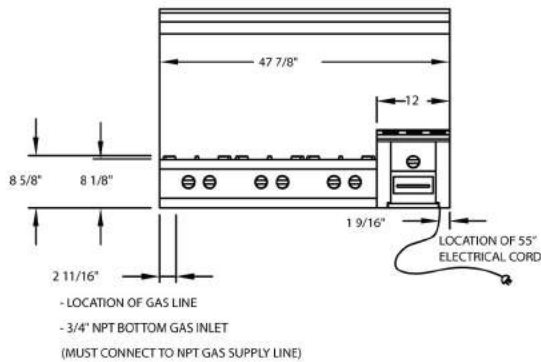
SPECIFICATIONS

Rangetop Dimensions: 35.875"W x 27.25"D x 29.625"H
Top Burner Rating: 22,000 BTUs
Simmer Burner Rating: 9,000 BTUs
Raised Griddle/Broiler Burner Rating: 15,000 BTUs
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH
(Unit must be on a Non-GFI, dedicated outlet)
Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC
Gas Line Size: 3/4"
Installation Clearance: 0" Side Cabinet, 0" Back Wall



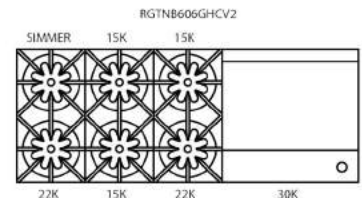
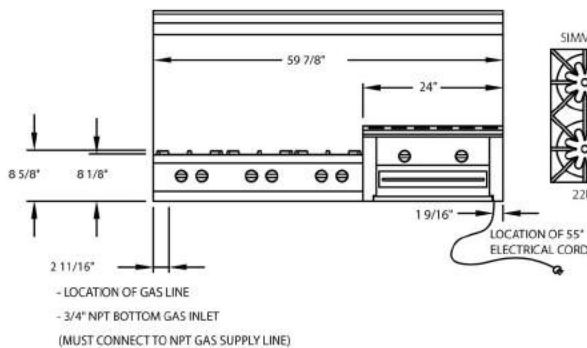
SPECIFICATIONS

Rangetop Dimensions: 47.875"W x 27.25"D x 29.625"H
Top Burner Rating: 22,000 BTUs
Simmer Burner Rating: 9,000 BTUs
Raised Griddle/Broiler Burner Rating: 15,000 BTUs
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH
(Unit must be on a Non-GFI, dedicated outlet)
Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC
Gas Line Size: 3/4"
Installation Clearance: 0" Side Cabinet, 0" Back Wall



SPECIFICATIONS

Rangetop Dimensions: 59.875"W x 27.25"D x 29.625"H
Top Burner Rating: 22,000 BTUs
Simmer Burner Rating: 9,000 BTUs
Raised Griddle/Broiler Burner Rating: 30,000 BTUs
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH
(Unit must be on a Non-GFI, dedicated outlet)
Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC
Gas Line Size: 3/4"
Installation Clearance: 0" Side Cabinet, 0" Back Wall



BlueStar Heritage Classic Rangetop Backguard Options



17" Backguard

Provides commercial aesthetics and professional style.
(Shown on 48" Model)



24" Heritage Classic High Shelf

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