BLUESTAR 36" RCS SERIES

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 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 36" RCS Series

- Extra large oven capacity: 29"W x 20"D x 15"H.
- Accommodates a full-size commercial 18" x 26" baking sheet.
- 24" depth for compatibility with standard kitchen cabinetry.
- 30" Island trim comes standard.





NOVA™ and Simmer Burners

Our cast iron porcelain-enamled NOVATM top burners are the most versatile burners in the industry. The NOVATM burner provides up to 15,000 BTU's of cooking power; 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.



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 provides extra large oven capacity on a 30" range and will accommodate a full-size commercial 18" x 26" baking sheet.



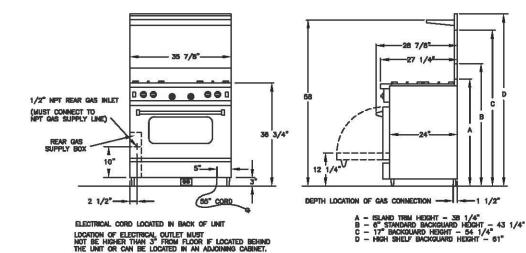
Infrared Broiler

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 36" RCS SERIES

Standard Features

- Heavy-duty, commercial stainless steel construction.
- Automatic electronic ignition and re-ignition system.
- Interior oven light.
- · Ceramic infra-red broiler.
- Commercial quality oven control.
- Heavy-duty oven door.
- Push-to-turn, infinite setting NOVA™ top burner controls with new 130 °F simmer burner.
- Heavy-duty steel alloy control knobs.
- Extra large oven capacity. 29"W x 20"D x 15"H.
- 1 year parts and labor warranty.



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	Top Burner Rating	15,000	BTU
	Top Power Burner Rating	15,000	BTU
	Infrared Broiler Rating	15,000	BTU
	Oven Burner Rating	30,000	BTU

j	Simmer Burner Rating	9,000 BTU, 130°F
j	Electrical Requirements (Unit must be on a non-GFI, dedicated outlet)	
j	Operating Gas Pressure	NAT: 5.0" WC LP: 10.0" WC
	Installation Clearance	0" Side Cabinet 0" Back Wall

^{**} All specifications are subject to change without prior notification.

BlueStar Backguard Options



Island Trim Back

Allows flush-mounting into an island. Oven vents through top of back.

(Shown on 36" Model)



6" Low Profile Back

Protects the back wall while allowing for custom treatment. (Shown on 24" Model)



17" Backguard

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



24" High Shelf

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

Accessories

Castors Wok Ring

Additional Products

Cooktops Hoods
Rangetops Warming Drawers
Wall Ovens Indoor Charbroilers

Wall Ovens Indoor Charbroilers Barbecue Grills Salamander Broiler

36" RCS Series Configuration

RCS366BSS

