

BLUESTAR RANGETOP SERIES - 48" & 60"

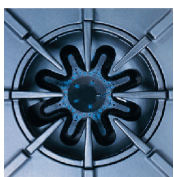


▲ 60" Rangetop shown with optional 6" backguard
Model RGTNB484GCBS

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 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.

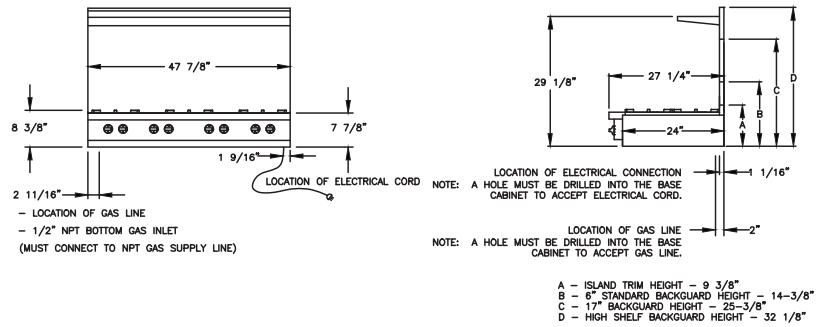
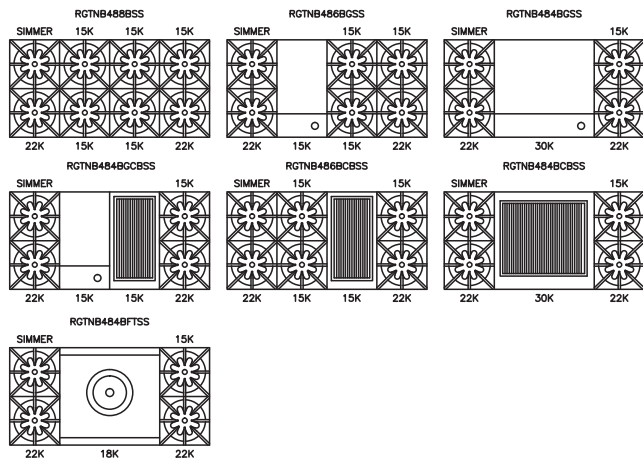


Full Motion Grates

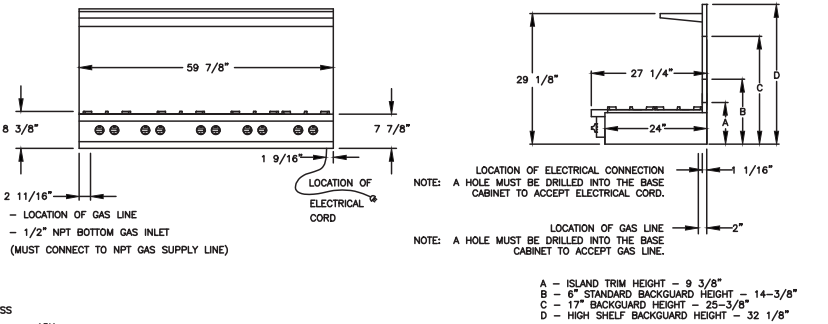
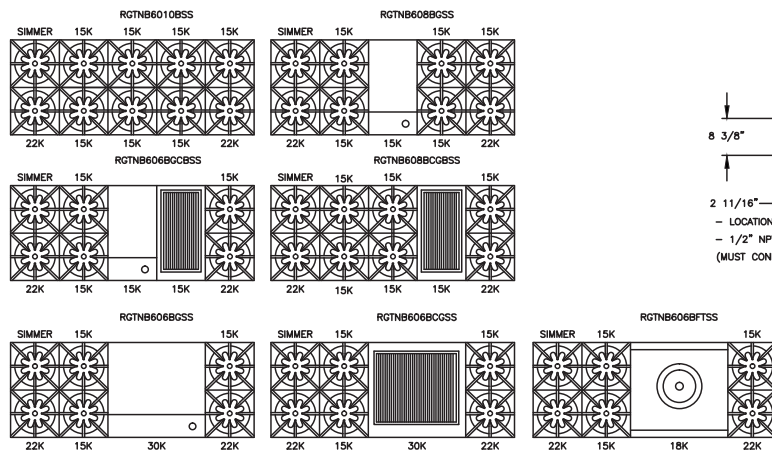
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you sauté up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and sauté pans.

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BlueStar Rangetop Configurations



48" Rangetop ▲



60" Rangetop ▲

BlueStar Rangetop Backguard Options



Island Trim Back

Allows flush-mounting into an island. Oven vents through top of back. (Shown on 36" Model)



17" Backguard

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



6" Low Profile Back

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

Additional Products

Indoor Charbroilers Hoods
Salamander Broiler Wall Ovens

