

BLUESTAR PRECIOUS METALS COLLECTION – 30" & 36"

- Extra large oven capacity
 - 30" – 26¼"W x 20"D x 15"H
 - 36" – 29"W x 20"D x 15"H
- Accommodates full size commercial 18" x 26" baking sheets
- Convection oven
- Full extension oven rack
- Ceramic infrared broiler
- Commercial quality oven control
- 22,000 BTU UltraNova™ burners
- 18,000 BTU SuperNova™ burners
- 130° F simmer burner
- Height-adjustable burner grates
- Automatic electronic ignition and re-ignition system
- Large cast metal knobs
- 24" depth for compatibility with standard kitchen cabinetry

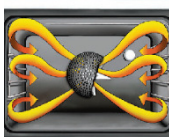


*Model RNB364FTMS
Infused Copper w/ optional 12" French Top*



SUPERNOVA™, ULTRANOVA™ and Simmer Burners

Our cast iron porcelain-enameled SUPERNOVA™ and ULTRANOVA™ top burners are the most versatile burners in the industry. The SuperNova™ burner provides up to 18,000 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 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. Both of the Precious Metals range series 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.



Full Motion Grates

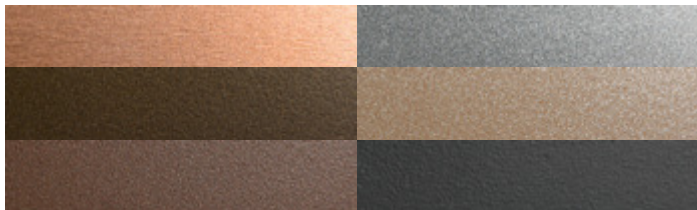
Bring sauce to a boil while stirring on a front burner, then slide it to the rear to simmer while you sauté up front! Our full motion grates allow you to easily reposition pots and pans from front to rear burners without lifting. The grates are also oversized to accommodate the largest stock pots and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

PRECIOUS METALS COLLECTION – UNIQUE FEATURES

- **Contemporary, urban aesthetic** – the range’s rounded plate rail and body sides, combined with slim, comfortable handles give the line a sleek, modern look and feel. Included; island trim and casters.
- **French doors** – a truly unique feature, the dependent French doors allow for easy loading/unloading that restaurant chefs find essential.
- **12” French top** – a French top option provides variable heat zones, perfect for slow cooking, sautéing, and warming sauces. Other options available; 12” griddle, 12” charbroiler or 2 extra burners.
- **Extra power** – with a minimum burner output of 18,000 BTUs and a maximum of 22,000 BTUs, each Precious Metals Collection range delivers more power than any other BlueStar™ range.
- **Matching knobs and trims** – each range features colored match knobs and bezels to match the range.
- **Six unique colors** – Precious Metals Collection ranges come in six unique colors (in addition to stainless steel).



Infused Copper



Enchanted Silver

Statuary Bronze

Enchanted Sand

Ginger Spice

Matte Black

Available sizes and configurations

- **BlueStar™ 30” French Door; Precious Metals Collection**
 - 4 burners:
 - two 22,000 burners; one 18,000 burner; one 130°F simmer burner
- **BlueStar™ 36” French Door; Precious Metals Collection**
 - 6 burners:
 - Three 22,000 burners; two 18,000 burners; one 130°F simmer burner
 - 4 burners with 12” French top:
 - Two 22,000 burners; one 18,000 burner; one 130°F simmer burner
 - 4 burners with 12” griddle:
 - Two 22,000 burners; one 18,000 burner; one 130°F simmer burner
 - 4 burners with 12” charbroiler:
 - Two 22,000 burners; one 18,000 burner; one 130°F simmer burner

All specifications/dimensions are subject to change with-out prior notification.