



 **BLUESTAR**
Unleash Your Inner Chef™



Sealed Burner Series

Sales Story

Position within the BlueStar® Brand:

BlueStar® wants to ensure we have an option to fit the cooking needs of every home chef. The Sealed Burner Series is comparable to the RCS Series as an entry level option into the pro-range category. It offers a high quality sealed burner top for consumers who do not buy into the open burner promise (based on their perceived headaches). It is the perfect combination of an easy-cleaning sealed burner top and professional-grade oven, with the look and feel of a pro-style unit.

Why Sell a BlueStar® Sealed Burner Range?

The 30" and 36" sealed burner units provide a product that fits into the largest segment of the gas range market. The BlueStar® Sealed Burner Series has the highest sealed burner BTU rating in the market and enhanced features, at 1/3 the price of the comparable Wolf range.

Key Features

Powerful Performance

- Sealed burner design with up to 18,000 BTUs of power
- Precise 5,000 BTU simmer burner
- Extra-large convection oven with 1850° infrared broiler
- Accommodates a full size 18" x 26" baking sheet
- Easy full-motion cast-iron grates

Customization

- 30" and 36" sizes
- Island Trim & 6" backguard options
- Stainless steel only



BlueStar® vs Wolf



RNB304SBV2

\$3,436

BlueStar®	Features	Wolf
18,000 BTUs	Top Burner Power	15,000 BTUs
5,000 BTUs	Simmer Burner	9,200 BTUs
YES	Convection Oven	YES
YES	18,000 Infrared Broiler	YES
4.5 cubic ft.	Total Oven Capacity	4.4 cubic ft.
4.1 cubic ft.	Usable Oven Capacity	2.9 cubic ft.
YES	Full Motion Grates	YES
YES	Black enameled top	YES



GR304

\$4,905

MORE POWER & MORE CAPACITY FOR 35% LESS