



BLUESTAR® PLATINUM™ SERIES (30")

With innovative new performance features and a re-imagined design, the new Platinum™ series offers incomparable power and performance for discerning home chefs who demand restaurant-quality results.



Powerful PrimaNova™ 25,000 BTU burners

Our PrimaNova™ power burner provides a searing 25,000 BTUs for maximum high heat cooking. The open-burner system delivers direct, concentrated and efficient heat along with superior temperature control and flame disbursement. Choose from available 22,000 BTU, 18,000 BTU, 15,000 BTU and 130° simmer burners for a personalized cooking experience



Interchangeable Griddle Charbroiler

The 2-in-1 Griddle Charbroiler offers the ultimate in flexibility: place the cast-iron griddle or charbroiler anywhere on the range, and interchange the two components based on the day's menu. Enjoy two-zone cooking, with up to 40,000 BTUs of power, plus four unique cooking surfaces.



PowR Oven™

The revolutionary PowR Oven™ technology allows for faster preheating of the oven and a 30% increase in heat efficiency. Combined with the unique convection oven system, an extra-large oven capacity, and a professional grade 1850° infrared broiler – the BlueStar® Platinum™ Series delivers restaurant-quality results.



Enhanced Design and Unlimited Customization

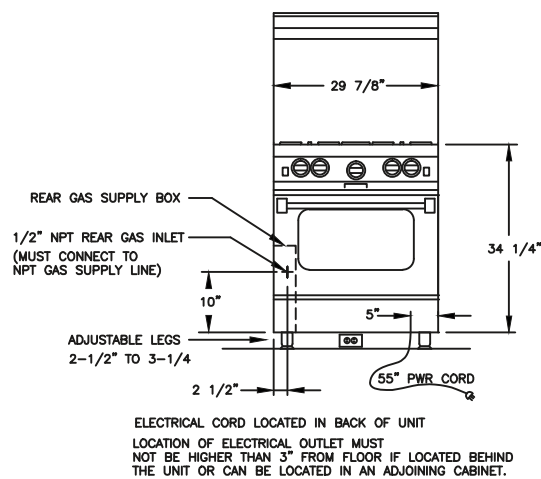
BlueStar® Platinum™ ranges feature a sleeker and more functional design including larger glass oven doors and an easier-to-clean range top and oven. With an almost infinite combination of burner configurations, colors and finishes, BlueStar® ranges can be built to suit your personal style and cooking preferences.

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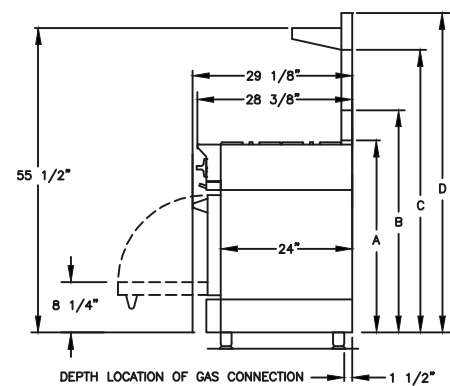
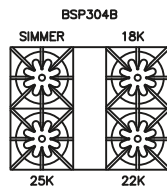
Standard Features

- Searing PrimaNova™ 25,000 BTU burner for maximum high, concentrated heat
- Plus UltraNova® 22,000 BTU, SupraNova™ 18,000 BTU, Nova™ 15,000 and 130° simmer burners
- 2-in-1 Griddle Charbroiler
- PowR Oven™ for faster preheating and enhanced efficiency
- Convection oven cooking
- Sleeker new design
- Easier to clean range top & oven
- 5 position rack slide, with a full extension rack
- Larger oven window for increased visibility
- Available in over 750+ colors & finishes
- Durable, quality construction hand-crafted in USA
- 1 year parts and labor warranty
- Extra-large oven capacity

BLUESTAR 30" PLATINUM SERIES



CONFIGURATIONS



- A - ISLAND TRIM HEIGHT - 35"
- B - 6" STANDARD BACKGUARD HEIGHT - 40 1/2"
- C - 17" BACKGUARD HEIGHT - 51 1/2"
- D - HIGH SHELF BACKGUARD HEIGHT - 58 1/4"

SPECIFICATIONS:

- OVEN INTERIOR: ----- 26.25"W x 20"D x 15"H
- SIMMER BURNER RATING ----- 9,000 BTU, 130°F
- TOP SUPERNOVA BURNER RATING -- 18,000 BTU
- TOP PRIMANOVA BURNER RATING -- 22,000 BTU
- TOP ULTRANOVA BURNER RATING -- 25,000 BTU
- CAST IRON INTERCHANGABLE GRIDDLE CHARBROILER SYSTEM
- PowR OVEN BURNER RATING ----- 25,000 BTU
- OVEN INFRARED BROILER RATING -- 15,000 BTU
- ELECTRICAL REQUIREMENTS ----- 120V, 60Hz, 15 AMPS, 1 PH (UNIT MUST BE ON A NON-GFCI, DEDICATED OUTLET)
- OPERATING GAS PRESSURE ----- NAT: 5.0" WC
LP: 10.0" WC
- INSTALLATION CLEARANCE ----- 0" SIDE CABINET
0" BACK WALL

OPTIONS

- CASTERS
- ADDITIONAL OVEN RACK
- FULL EXTENSION OVEN RACK
- 750+ CUSTOM COLORS AND FINISHES

VISIT www.bluestarcooking.com FOR CUSTOM CONFIGURATIONS

