

New features found only on the Platinum Series offer unsurpassed power and performance for discerning home chefs who demand restaurant-quality results.



## PRODUCT FEATURES

- PrimaNova™ power burner delivers 25,000 BTUs of intense heat
- All burners plus Interchangeable Griddle Charbroiler system
- Gentle 130° simmer burner
- Integrated wok cooking
- Full motion grates
- Refined design and easier-to-clean cooktop
- 24" depth for compatibility with standard kitchen cabinetry

## SPECIFICATIONS

Rangetop Dimensions: 59.875"W x 24"D x 8.625"H

Top Burner Rating: 25,000 BTUs

Simmer Burner Rating: 9,000 BTUs

Electrical Requirements: 120V, 60Hz, 15 AMPs, 1 PH  
(Unit must be on a Non-GFI, dedicated outlet)

Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC

Gas Line Size: 3/4"

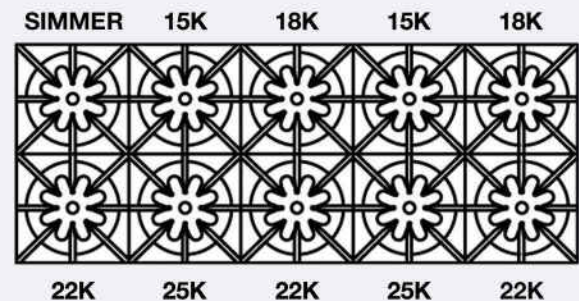
Installation Clearance: 0" Side Cabinet, 0" Back Wall

## MODEL CONFIGURATION

Ten Burners

BSVRT6010B

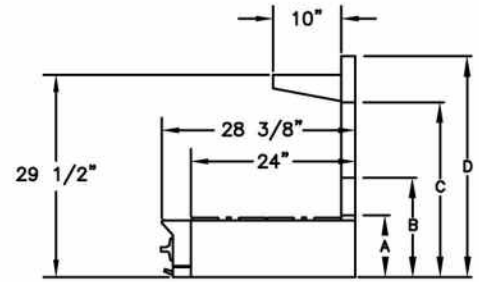
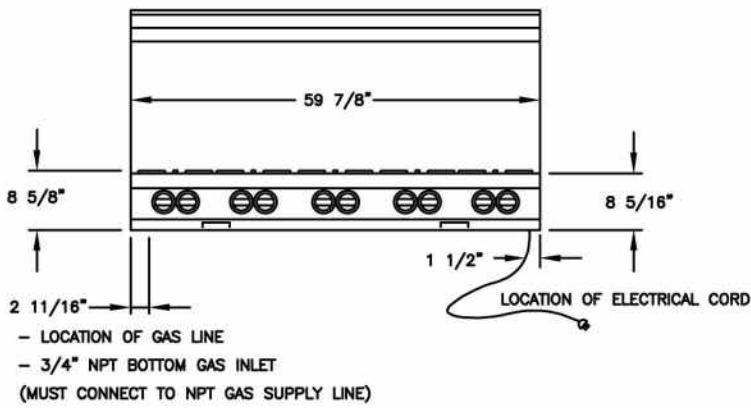
## BURNER CONFIGURATION



## ADDITIONAL CUSTOMIZATION OPTIONS

- Burner configurations
- Backguards
- Knob colors
- Trim options

*All specifications subject to change without notice.  
Contact BlueStar Customer Service at (800) 449 - 8691  
prior to installation or site preparation.*



LOCATION OF ELECTRICAL CONNECTION  
NOTE: A HOLE MUST BE DRILLED INTO THE BASE CABINET TO ACCEPT ELECTRICAL CORD.

LOCATION OF GAS LINE  
NOTE: A HOLE MUST BE DRILLED INTO THE BASE CABINET TO ACCEPT GAS LINE.

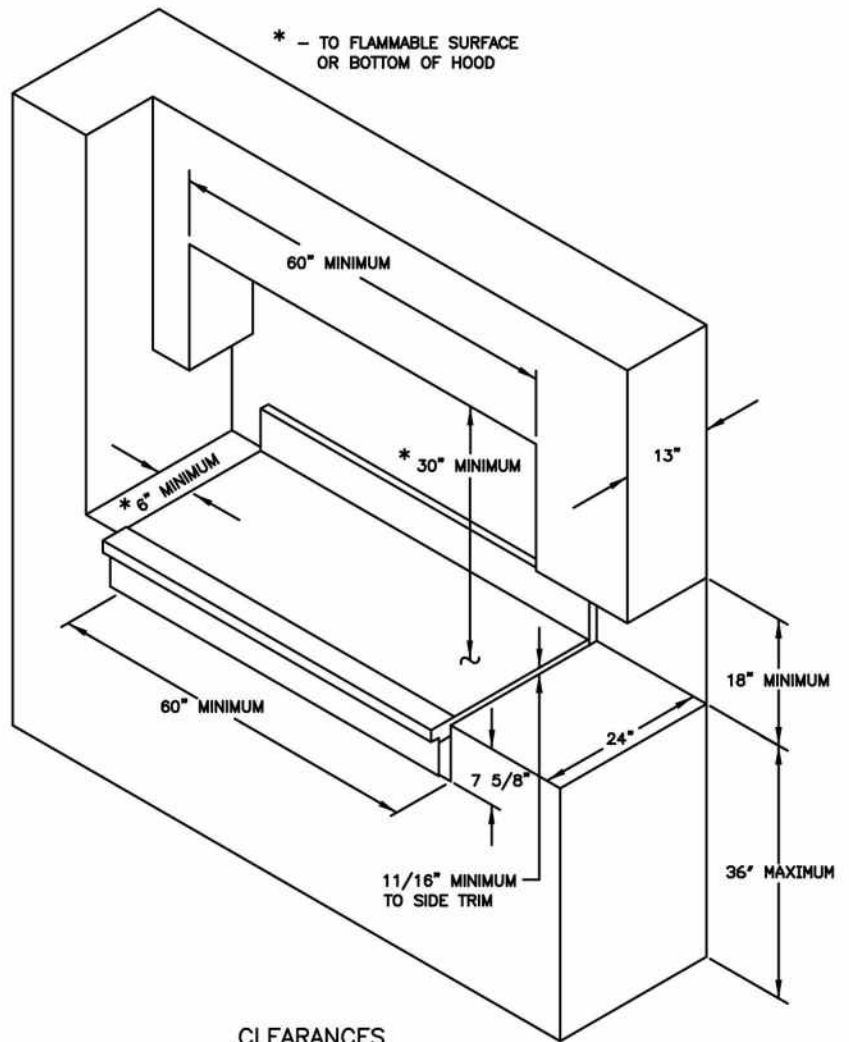
- A - ISLAND TRIM HEIGHT - 9 1/16"
- B - 6" STANDARD BACKGUARD HEIGHT - 14-9/16"
- C - 17" BACKGUARD HEIGHT - 25-9/16"
- D - HIGH SHELF BACKGUARD HEIGHT - 32 5/16"

## RELATED PRODUCTS

### VENTILATION



### SALAMANDER BROILER



CLEARANCES