



BLUESTAR[®] PLATINUM[™] SERIES (60")

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.

BLUESTAR® PLATINUM™ SERIES (60")

Installation Specifications:

PRODUCT FEATURES

- PrimaNova™ power burner delivers 25,000 BTUs of intense heat
- All burners include Interchangeable Griddle and Charbroiler
- Gentle 130° simmer burner
- New PowR Oven™ provides 40% faster preheating and 30% increase in oven efficiency
- Extra-large oven with True European Convection and 1850° Infrared Broiler
- Available in 750+ colors and finishes
- Accommodates full-size commercial 18" x 26" baking sheet
- 24" depth for compatibility with standard kitchen cabinetry
- Removable, dishwasher-friendly stainless steel drip trays
- Includes standard island trim backguard

SPECIFICATIONS

Range Dimensions: 59.875"W x 24"D x 36.75"H

Oven Interior: 26.25"W x 20"D x 15"H

Top Burner Rating: 25,000 BTUs

Simmer Burner Rating: 9,000 BTUs

PowR Oven Burner Rating: 25,000 BTUs

Infrared Broiler Rating: 15,000 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"

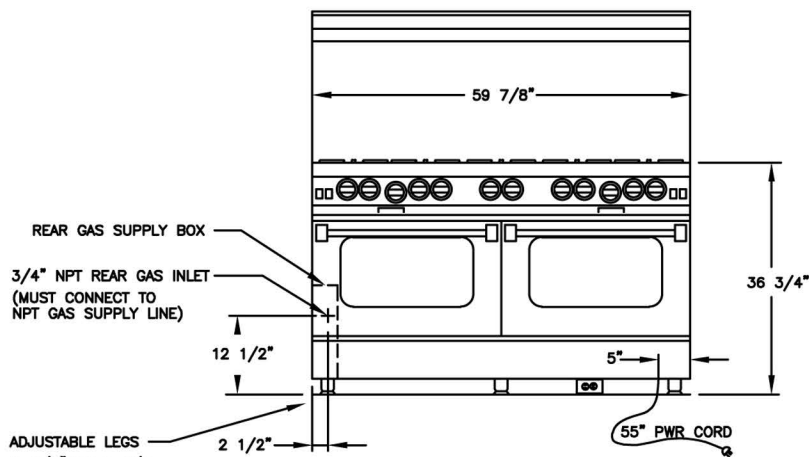
Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATIONS

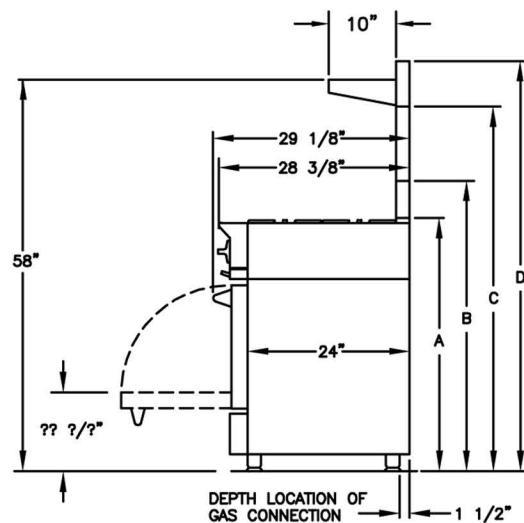
Ten Burners with Cast Iron Interchangeable Griddle/Charbroiler BSP6010B

DESIGN OPTIONS

- Range color, knob color, trim finish, and backguard options



ELECTRICAL CORD LOCATED IN BACK OF UNIT
LOCATION OF ELECTRICAL OUTLET MUST NOT BE HIGHER THAN 3" FROM FLOOR IF LOCATED BEHIND THE UNIT OR CAN BE LOCATED IN AN ADJOINING CABINET.



A - ISLAND TRIM HEIGHT - 37 1/2"
B - 6" STANDARD BACKGUARD HEIGHT - 43"
C - 17" BACKGUARD HEIGHT - 54"
D - HIGH SHELF BACKGUARD HEIGHT - 60 3/4"

