

BlueStar's premium all-gas Platinum Series range has been reimagined to include the groundbreaking X-8™ burners and a comprehensively redesigned oven to deliver the exceptional performance home cooks demand.

PRODUCT FEATURES

(*) To 350° in
30" oven

- Exclusive X-8™ star-shaped burner offers unmatched versatility and control on EVERY burner
- Go from extra-high sear - up to 25,000 BTUs - to an ultra-low warm of 500 BTUs on all burners
- Re-engineered oven preheats in 10-minutes*
- Improved convection system runs continuously for even heat distribution and consistent results
- Oversized oven fits commercial-size 18" x 26" baking sheet
- Commercial quality 1850° infrared broiler
- Refined design details elevate the range's premium aesthetic
- Unmatched customization - choose from 1,000+ colors and 7 metal trim finishes
- Handcrafted in Pennsylvania since 1880

SPECIFICATIONS

Range Dimensions: 35 7/8"W x 26 1/2"D x 36"H

Large Oven Interior: 29 1/4"W x 20"D x 16 5/8"H

Top Burner Rating: 25,000 BTUs

Simmer Burner Rating: 500 BTUs

Griddle Burner Rating: 15,000 BTUs

Large Oven Burner Rating: 30,000 BTUs

Infrared Broiler Rating: 15,000 BTUs

Electrical Requirements: 120V, 60Hz, 2 AMPs, 1 PH

(Unit must be on a Non-GFI, dedicated outlet)

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

Rec Gas Inlet Pressure: NAT: 6.0" WC, LP 11.0" WC

Gas Line Size: 3/4"

Oven Temperature Range: 150 F - 500 F

Oven Racks: 2 Glide & 1 Standard



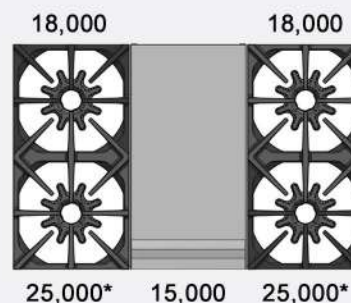
MODEL CONFIGURATION

Four Burners

BSPGR364G

with 12" Griddle

BURNER CONFIGURATION



(*) 4% less output when configured for LP/Propane

ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & Finishes
- Painted Knobs
- Multiple Designer Trim Options

*All specifications subject to change without notice.
Visit www.bluestarcooking.com for most up to date
information prior to installation or site preparation.*

