

PLATINUM RANGETOP ™ SERIES: 24", 30" & 36"

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 Charboiler

The 2-in-1 Griddle Charbroiler offers the ultimate in flexibility: place the cast-iron griddle or charboiler 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.



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.



Gentle Simmer & Precision Controls

BlueStar's 130°F simmer burner features precise temperature control and flame disbursement, perfect for melting chocolate or gently warming delicate soups and sauces. Push-to-turn burner knobs with infinite settings provide the precise temperature control home chefs desire.

PLATINUM RANGETOP ™ SERIES: 24", 30" & 36"

Installation Specifications:

SPECIFICATIONS

Rangetop Dimensions: 23.875"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: 1/2"

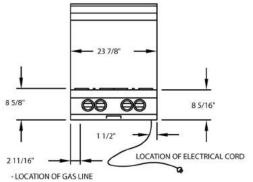
Installation Clearance: 0" Side Cabinet, 0" Back Wall

MODEL CONFIGURATIONS

Four Burners with Cast Iron

BSPRT244B

Interchangeable Griddle/Charbroiler



- 1/2" NPT BOTTOM GAS INLET (MUST CONNECT TO NPT GAS SUPPLY LINE)

SIMMER 18K

BSPRT304B

SPECIFICATIONS

Rangetop Dimensions: 29.875"W x 24"D x 8.625"H

Top Burner Rating: 25,000 BTUs **Simmer Burner Rating:** 9,000 BTUs

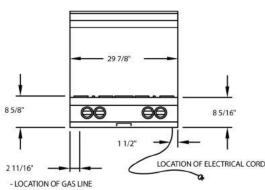
Electrical Requirements: 120V, 60Hz, 15 AMPS, 1 PH

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

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

Gas Line Size: 1/2"

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



- LOCATION OF GAS LINE
- 1/2" NPT BOTTOM GAS INLET

(MUST CONNECT TO NPT GAS SUPPLY LINE)

MODEL CONFIGURATIONS

Four Burners with Cast Iron BSPRT304B Interchangeable Griddle/Charbroiler

SPECIFICATIONS

Rangetop Dimensions: 35.875"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: 1/2"

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

MODEL CONFIGURATIONS

Six Burners with Cast Iron BSPRT366B Interchangeable Griddle/Charbroiler

8 5/8"

8 5/8"

11/2"

LOCATION OF GAS LINE

-3/4" NPT BOTTOM GAS INLET

(MUST CONNECT TO NPT GAS SUPPLY LINE)