

The Platinum™ Series features searing PrimaNova 25,000 BTU burners for maximum, concentrated heat; an interchangeable cast-iron griddle charbroiler system that offers the ultimate in cooking flexibility; and the revolutionary PowR Oven™ technology to ensure faster, more efficient heating.

PRODUCT FEATURES

- PrimaNova™ power burner delivers 25,000 BTUs of intense heat
- All burners including Interchangeable Griddle Charbroiler
- Gentle 130° simmer burner
- Integrated wok cooking
- New PowR Oven™ provides 40% faster preheating and 30% increase in oven efficiency
- Extra-large oven with True European Convection with 1850° Infrared Broiler
- Accommodates full-size 18" x 26" baking sheet
- Available in 1,000+ colors & finishes plus 10 metal trims
- Handcrafted in Pennsylvania since 1880

SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 36.75"H
 Oven Interior: 29.25"W x 20"D x 15"H
 Top Burner Rating: 25,000 BTUs
 Simmer Burner Rating: 1,300 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
 Incoming Gas Line: 1/2"
 Installation Clearance: 0" Side Cabinet | 0" Back Wall

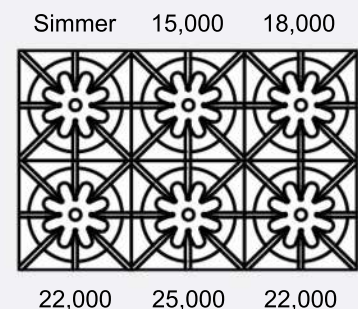


MODEL CONFIGURATION

6 Burners

BSP366B

BURNER CONFIGURATION



ADDITIONAL CUSTOMIZATION OPTIONS

- 1,000+ Colors & finishes plus 10 designer trim options
- Painted knobs
- Backguard options

*All specifications subject to change without notice.
 Visit www.bluestarcooking.com prior to site preparation or installation.*

