

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<sup>™</sup> 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: 1/2"

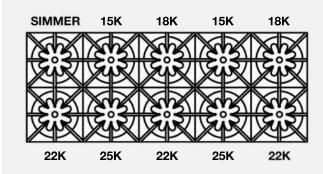
Installation Clearance: 0" Side Cabinet, 0" Back Wall

# **MODEL CONFIGURATION**

**Ten Burners** 

BSPRT6010B

# **BURNER CONFIGURATION**



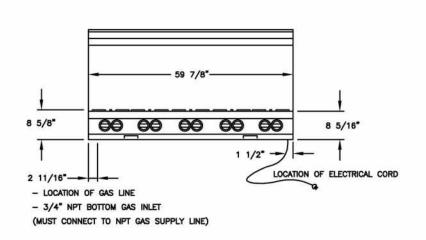
# ADDITIONAL CUSTOMIZATION OPTIONS

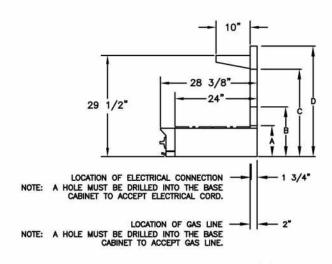
- Burner configurations
- Backguards
- Knob colors
- Trim options

All specifications subject to change without notice.

Contact BlueStar Customer Service at (800) 449 - 8691

prior to installation or site preparation.





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"

# VENTILATION SALAMANDER BROILER

