

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™ 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: 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"

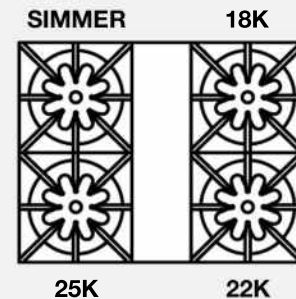
Installation Clearance: 0" Side Cabinet, 0" Back Wall

### MODEL CONFIGURATION

Four Burners

BSPRT304B

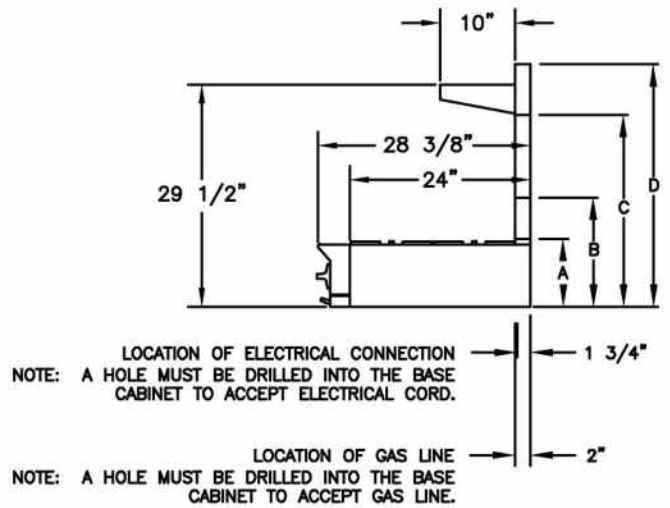
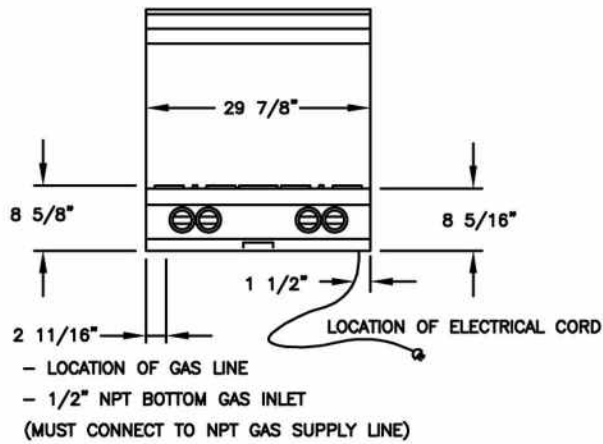
### BURNER CONFIGURATION



### 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 -  $9 \frac{1}{16}"$
- B - 6" STANDARD BACKGUARD HEIGHT -  $14 - \frac{9}{16}"$
- C - 17" BACKGUARD HEIGHT -  $25 - \frac{9}{16}"$
- D - HIGH SHELF BACKGUARD HEIGHT -  $32 \frac{5}{16}"$

## RELATED PRODUCTS

### VENTILATION



### SALAMANDER BROILER

