

BlueStar's premium all-gas Platinum Series rangetop has been reimagined to include the groundbreaking X-8™ burners to deliver the exceptional performance home cooks demand.



PRODUCT FEATURES

- 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
- Refined design details elevate the range's premium aesthetic
- Unmatched customization - choose from over 190 knob colors and 7 metal trim finishes
- Handcrafted in Pennsylvania since 1880

SPECIFICATIONS

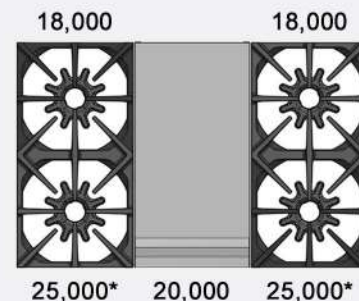
Range Dimensions: 35 7/8"W x 26 1/2"D x 8 5/16"H
 Top Burner Rating: 25,000 BTUs
 Simmer Burner Rating: 500 BTUs
 Griddle Burner Rating: 20,000 BTUs
 Electrical Requirements: 120V, 60Hz, 1 AMPs, 1 PH
 (Unit must be on a Non-GFI, dedicated outlet)
 Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC
 Rec Gas Inlet Pressure: NAT: 6.0" WC, LP 11.0" WC
 Gas Line Size: 3/4"
 Cutout Size: 36"W x 24"D (min.)

MODEL CONFIGURATION

Four Burners
with 12" Griddle

BSPGRT364G

BURNER CONFIGURATION



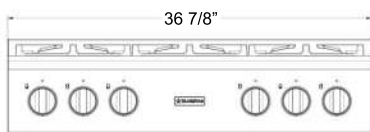
(*) 4% less output when configured for LP/Propane

ADDITIONAL CUSTOMIZATION OPTIONS

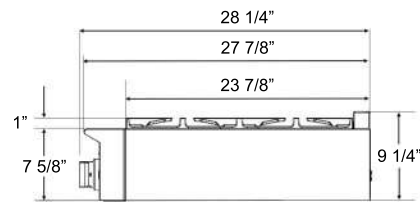
- Painted Knobs
- Multiple Designer Trim Options
- Backguard Options

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

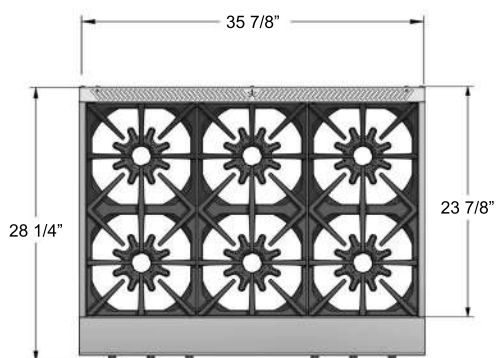
FRONT VIEW



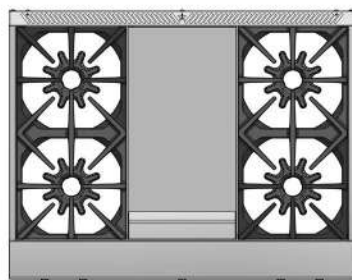
SIDE VIEW



TOP VIEW



BSPGRT366B



BSPGRT364G

FRONT VIEW

Cabinet Dimensions

Ventilation recommended for all installations at 30" - 36" (762 - 914.4 mm) above cooktop surface.

