

BlueStar's premium all-gas Platinum Series range has been reimaged to include the groundbreaking X-8™ burners and a comprehensively redesigned oven to deliver the exceptional performance home cooks demand.

## PRODUCT FEATURES

(\*) To 350° in  
30" oven

- 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
- Re-engineered oven preheats in 10-minutes\*
- Improved convection system runs continuously for even heat distribution and consistent results
- Oversized oven fits commercial-size 18" x 26" baking sheet
- Commercial quality 1850° infrared broiler
- Refined design details elevate the range's premium aesthetic
- Unmatched customization - choose from 1,000+ colors and 7 metal trim finishes
- Handcrafted in Pennsylvania since 1880

## SPECIFICATIONS

Range Dimensions: 47 7/8"W x 26 1/2"D x 36"H

Large Oven Interior: 26 1/4"W x 20"D x 16 5/8"H

Small Oven Interior: 14 1/4"W x 20"D x 16 5/8"H

Top Burner Rating: 25,000 BTUs

Simmer Burner Rating: 500 BTUs

Griddle Burner Rating: 20,000 BTUs

Large Oven Burner Rating: 30,000 BTUs

Small Oven Burner Rating: 20,000 BTUs

Infrared Broiler Rating: 15,000 BTUs

Electrical Requirements: 120V, 60Hz, 7 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"

Oven Temperature Range: 150 F - 500 F

Oven Racks: 2 Glide & 1 Standard

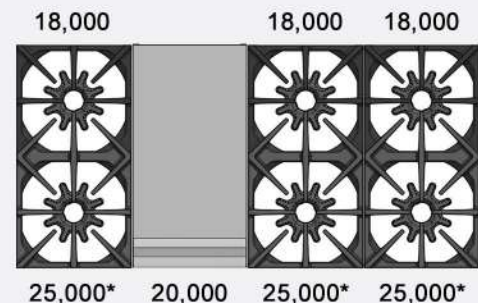


## MODEL CONFIGURATION

Six Burners  
with 12" Griddle

BSPGR486G

## BURNER CONFIGURATION



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

## ADDITIONAL CUSTOMIZATION OPTIONS

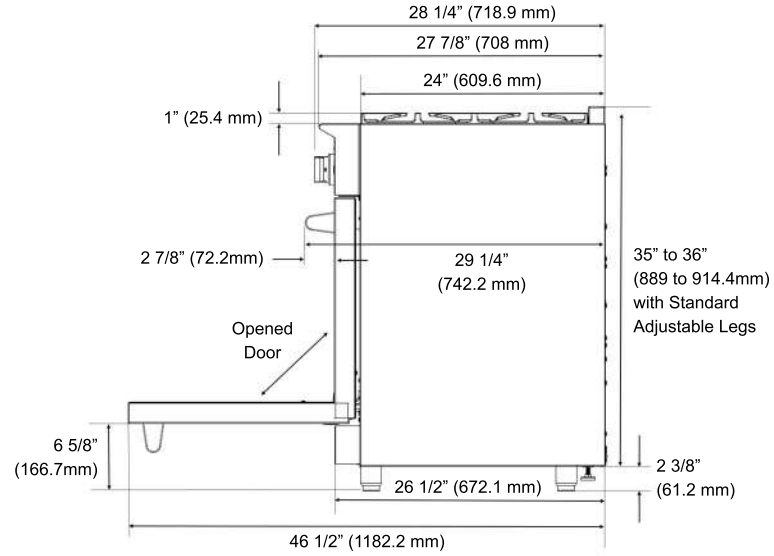
- 1,000+ Colors & Finishes
- Painted Knobs
- Multiple Designer Trim Options

*All specifications subject to change without notice.  
Visit [www.bluestarcooking.com](http://www.bluestarcooking.com) for most up to date  
information prior to installation or site preparation.*

## FRONT VIEW

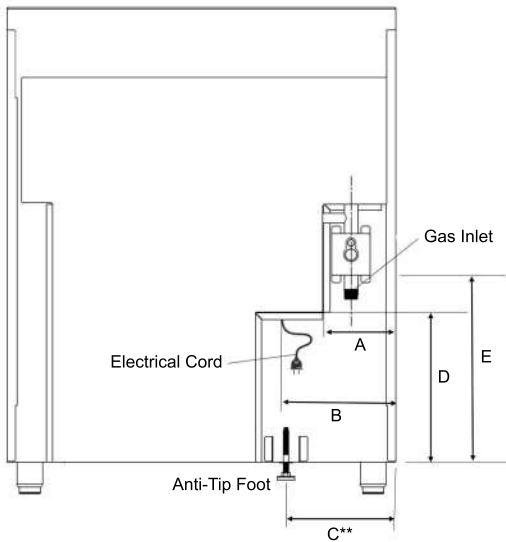


## SIDE VIEW



## BACK VIEW

Site Preparation

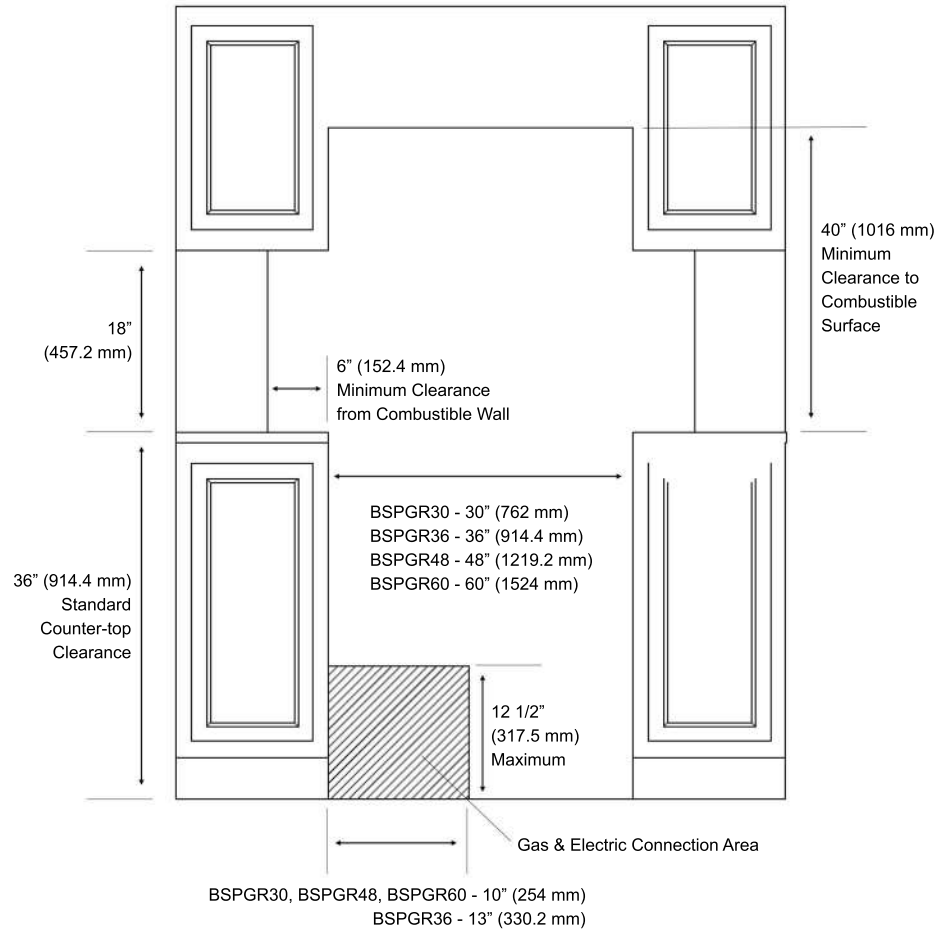


Model	A	B	C**	D	E
BSPGR30	5 1/16" (128.2 mm)	8 5/16" (211.9 mm)	8 7/16" (214.3 mm)		
BSPGR36	8 1/16" (204.4 mm)	11 5/16" (288.1 mm)	11 7/16" (289.8 mm)	11 9/16" (293.4 mm)	12 1/2" (318 mm)
BSPGR48	5 1/16" (128.2 mm)	8 5/16" (211.9 mm)	8 7/16" (214.3 mm)		
BSPGR60	5 1/16" (128.2 mm)	8 5/16" (211.9 mm)	8 7/16" (214.3 mm)		

## FRONT VIEW

Cabinet Dimensions

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



36" (914.4 mm)  
Standard  
Counter-top  
Clearance

40" (1016 mm)  
Minimum  
Clearance to  
Combustible  
Surface

6" (152.4 mm)  
Minimum Clearance  
from Combustible Wall

BSPGR30 - 30" (762 mm)  
BSPGR36 - 36" (914.4 mm)  
BSPGR48 - 48" (1219.2 mm)  
BSPGR60 - 60" (1524 mm)

12 1/2"  
(317.5 mm)  
Maximum

Gas & Electric Connection Area

BSPGR30, BSPGR48, BSPGR60 - 10" (254 mm)  
BSPGR36 - 13" (330.2 mm)